



**PACIFIC COLISEUM
SUITE MENU**

ADVANCE

PACIFIC COLISEUM SUITE MENU – ADVANCE

SUSTAINABILITY AT THE PNE

The PNE is committed to sustainable practices and minimizing our environmental footprint. We try to integrate this into everything that we do, including our food services. How?

- All our food waste (that's pre and post-consumer waste) is composted, and we ensure that the disposable containers and cutlery that we do use are all biodegradable.
- We try to integrate local and seasonal ingredients into our food offerings—just take a browse through this menu!
- We are part of the Vancouver Aquarium's Ocean Wise program, which is dedicated to raising consumer awareness about the issues surrounding sustainable seafood. The Ocean Wise symbol next to a menu item indicates the item is a good choice for keeping ocean life healthy and abundant for generations to come.



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SNACKS & SALADS

SNACKS

Potato Chips (GF)	\$25.00
<i>served with a creamy onion dip</i>	
Munchies Peanuts (6 packs)	\$18.00
<i>salted peanuts or honey-roasted peanuts</i>	
Vancouver's No. 1 Popcorn	\$18.00
<i>bottomless and freshly popped</i>	
Seasoned Tortilla Chips (V)	\$30.00
<i>served with chunky salsa & smooth guacamole</i>	
Snack Package	\$55.00
<i>chips & dip, Munchies Peanuts (6), bottomless popcorn</i>	

SALADS

Kale Salad (V) (GF)	\$40.00
<i>cucumber, tomato, pickled onion with house-made garlic dressing</i>	
Quinoa Salad (V) (GF)	\$40.00
<i>cucumber, tomato, pepper, pecans, lemon thyme dressing</i>	

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PLATTERS

CHILLED PLATTERS

Shrimp Ceviche 	\$45.00
<i>served with seasoned tortilla chips</i>	
Garden Vegetable Platter	\$70.00
<i>PNE signature yogurt dip</i>	
Tapas Platter	\$55.00
<i>roasted red pepper hummus, tomato bruschetta, olive & sundried tomato tapenade, pita bread</i>	
Fresh Fruit Platter  	\$65.00
<i>seasonal variety</i>	
Local BC Cheese Board 	\$90.00
<i>featuring Little Qualicum Cheeseworks, grapes, pecans, assorted crackers</i>	
Charcuterie Board 	\$100.00
<i>local cured meats, bocconcini, goat cheese, olives, crostini</i>	

HOT PLATTERS

Crunchy Nobashi Prawns (24) 	\$80.00
<i>lightly breaded with sweet chili sauce</i>	
Meatballs (28)	\$65.00
<i>tossed in honey garlic sauce</i>	
Soft Pretzels (10)	\$65.00
<i>served with spicy mustard and cheese dip</i>	
Salt & Pepper Chicken Wings (36) 	\$70.00
<i>hot sauce on the side</i>	
Vegetable Spring Rolls (28) 	\$70.00
<i>sweet & sour dipping sauce</i>	
Crispy Chicken Tenders (28)	\$90.00
<i>honey mustard dipping sauce</i>	

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ENTREES

All-Beef Hot Dogs (14)	\$50.00
<i>ketchup, mustard, relish</i>	
Mini Corndogs (28)	\$55.00
<i>served with ketchup & mustard</i>	
Beef Sliders (14)	\$90.00
<i>all-beef patty, red pepper relish, cheese & a pickle</i>	
Tater Tot Poutine	\$95.00
<i>tater tots, vegetarian gravy, cheese curds, green onions, bacon bits, build-your own</i>	
Spicy Chicken Sliders (14)	\$70.00
<i>with slaw, pickles & mozzarella cheese</i>	
Sampler Platter (serves approx. 14 people)	\$225.00
<i>chicken wings, meatballs, chicken strips, spring rolls, carrots, celery; hot sauce, sweet & sour sauce, honey mustard, PNE signature yogurt dip</i>	

TRIPLE O'S

Original Burger	\$8.50
Cheese Burger	\$9.50
Cheddar Bacon Burger	\$10.50
Double Double Burger	\$11.75
Veggie Burger	\$8.75
Spicy Ultimate Crunch Chicken Burger	\$10.00
ADD-ON TO TRIPLE O's BURGER:	
French Fries	\$5.25



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SWEET TREATS

M&M's 	\$12.00
Cookie Tray (8)	\$15.00
Ice Cream Bar	\$5.75
<i>assorted flavours</i>		
Two-Bite Brownies (28)	\$22.50
Churro Bites (28)	\$30.00
<i>chocolate dipping sauce</i>		
Cheesecake Truffles (15)	\$35.00
<i>assorted original, black tie & raspberry flavours</i>		
Assorted Cupcakes (8)	\$50.00
<i>vanilla, chocolate, red velvet, peanut butter - based on availability</i>		

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PACKAGES

APPETIZER PACKAGE

Potato Chips (GF)

creamy onion dip

Munchies Peanuts (6)

Tapas Platter

*roasted red pepper hummus, tomato bruschetta,
olive & sundried tomato tapenade, pita bread*

Garden Vegetable Platter

PNE signature yogurt dip

Salt & Pepper Chicken Wings (36) (GF)

hot sauce on the side

Vegetable Spring Rolls (21) (V)

sweet & sour dipping sauce

Local BC Cheese Board (📍)

*featuring Little Qualicum Cheeseworks,
grapes, pecans, assorted crackers*

Churro Bites

chocolate dipping sauce

\$400

KIDS-ONLY PACKAGE

Approximately 14 kids

All-Beef Hot Dogs (14)

Chicken Strips (21)

Tater Tots

M&M's (GF)

\$175

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OUR MOST
POPULAR
PACKAGE

PACKAGES

PNE PACKAGE

Potato Chips (GF)

creamy onion dip

Munchies Peanuts (6)

Local BC Cheese Board (GF)

*featuring Little Qualicum Cheeseworks,
grapes, pecans, assorted crackers*

Fresh Fruit Platter (V) (GF)

seasonal variety

Garden Vegetable Platter

PNE signature yogurt dip

Crispy Chicken Tenders (21)

honey mustard dipping sauce

Beef Sliders (14)

all beef patty, red pepper relish, cheese, pickle

Vegetable Spring Rolls (21) (V)

sweet & sour dipping sauce

Mini Corndogs (28)

served with ketchup and mustard

Two Bite Brownies

\$575



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PACKAGES

WEST COAST PACKAGE

Shrimp Ceviche 

served with seasoned tortilla chips

Munchies Peanuts (6)

Local BC Cheese Board 

*featuring Little Qualicum Cheeseworks,
grapes, pecans, assorted crackers*

Charcuterie Board 

*local cured meats, bocconcini, goat cheese,
olives, crostini*

Garden Vegetable Platter

PNE signature yogurt dip

Spicy Chicken Sliders (14)

with slaw, pickles & mozzarella cheese

Crunchy Nobashi Prawns (24) 

lightly breaded with sweet chili sauce

Vegetable Spring Rolls (21) 

sweet & sour dipping sauce

Soft Pretzels (10)

served with spicy mustard and cheese dip

Fresh Fruit Platter  

seasonal variety

Cheesecake Truffles

assorted original, black tie and raspberry flavours

\$650

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BY-THE-BOTTLE WINE MENU

WHITE

Naked Grape Sauvignon Blanc, Canada.....	\$24.00
Sumac Ridge Cellar Selection Unoaked Chardonnay, BC VQA.....	\$30.00
Robert Mondavi Private Selection Pinot Grigio, California.....	\$34.00
Kim Crawford Sauvignon Blanc, New Zealand.....	\$42.00

ROSÉ

Naked Grape Rosé, Canada.....	\$27.00
Oyster Bay Marlborough Rosé, New Zealand.....	\$40.00

RED

Naked Grape Shiraz, Canada.....	\$24.00
Woodbridge by Robert Mondavi Merlot, California.....	\$32.00
J. Lohr Seven Oaks Cabernet Sauvignon, California.....	\$50.00
Kim Crawford Pinot Noir, New Zealand.....	\$50.00
Black Sage Cabernet Sauvignon, BC VQA.....	\$54.00

BUBBLES

Stellars Jay Brut, BC VQA.....	\$45.00
Moët & Chandon Brut, France.....	\$140.00

ALCOHOLIC BEVERAGES

For your safety and enjoyment, the Pacific National Exhibition will strictly uphold the laws of British Columbia regarding the service of alcoholic beverages. Please be reminded that the government of British Columbia prohibits patrons to bring in or remove any alcoholic beverages from the Pacific Coliseum. At its discretion, the Food and Beverage department reserves the right to revoke liquor service to those parties violating house policies.

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BEVERAGE SELECTION

SPIRITS *(per 750 ml bottle)*

VODKA

Tito's Handmade	\$75.00
Sobiesky.....	\$63.00
Grey Goose	\$130.00

RUM

Bacardi Black	\$63.00
Bacardi White	\$63.00

GIN

Bombay Sapphire	\$80.00
Hendrick's Small Batch Gin.....	\$100.00

TEQUILA

Teremana Blanco	\$140.00
Casamigos Blanco	\$180.00

SCOTCH

Johnny Walker Black Label	\$120.00
Johnny Walker Red Label.....	\$73.00

WHISKEY/BOURBON

Crown Royal	\$68.00
Jack Daniels.....	\$90.00
Makers Mark.....	\$115.00

COGNAC

Hennessey VS.....	\$140.00
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Please inquire with your catering contact about other specialty bottles available

BEER *(per six pack)*

Beer	\$42.00
<i>Budweiser</i>	

Local Beer	\$45.00
<i>Parallel 49 Craft Lager, Parallel 49 Trash Panda Hazy IPA - Ask about our seasonal varieties</i>	

Premium Beer	\$48.00
<i>Stella Artois, Corona</i>	

CIDERS & COOLERS *(per six pack, each \$45.00)*

Ask your catering contact for our list of seasonal varieties.

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BEVERAGE SELECTION

MIX KITS

Caesar Bar \$140.00

750ml bottle of vodka, 4L Clamato juice, celery sticks, Tabasco, Worcestershire, sliced limes & ice

Moscow Mule Party Pack \$120.00

750ml bottle of vodka, 4 pack of Fentimens ginger beer, lime juice, sliced limes & ice

Need a private bartender for your event?

Contact the Catering department at least 5 days prior to make arrangements.

NON-ALCOHOLIC

SOFT DRINKS, per six pack \$15.00

Coke, Diet Coke, Sprite, ginger ale, tonic water, club soda

JUICE, per six pack \$20.00

orange, apple, pineapple, grapefruit

FENTIMENS GINGER BEER, per four pack \$16.00

DASANI WATER, per six pack \$18.00

SPARKLING WATER, per six pack \$21.00

LIME SPARKLING WATER, per six pack \$21.00

RED BULL, per four pack \$21.00

KEURIG COFFEE, per Keurig cup \$3.00

TEA, per Keurig cup \$3.00

HOT CHOCOLATE, per Keurig cup \$3.00

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SUITE CATERING

By combining great meals with great service we will provide you with service that goes beyond your expectations.

To provide you with the highest quality of service available, please submit your advance order before 4pm a minimum of five business days prior to the event. Please note that weekend orders need to be placed before 4pm the preceding Monday. If you are unable to submit your order in advance please refer to our Event Day Menu.

To secure your advance order a link will be sent to you for processing the total amount with your preferred credit card. If we do not receive payment prior to the event, the order will be canceled. The PNE does not accept credit cards or hold cards on file to ensure PCI compliance. Please note that all food and beverage items are subject to 18% service charge and applicable taxes.

FOOD AND BEVERAGE DELIVERY

We will do our best to have your food and beverage selections delivered to your suite at the specified time. However due to space restrictions and travel time, we often use our discretion to ensure the highest quality. Suite food sales will stop at the end of intermission or one hour into the show, whichever is first. Please be aware that all suites are to be vacated 30 minutes after the end of an event in accordance with the Pacific Coliseum policy.

SUITE CATERING

The suite menu offers you a full selection of our culinary capabilities, alcoholic and non-alcoholic beverages including our wine selection. If there's something you're looking for that is not listed, we will do our best to accommodate your request.

For your convenience one of our professional suite servers will visit your suite throughout the event to provide any additional services you may need including restocking of your beverages. If you should need special assistance for bartending, or food and beverage service in your suite for a special occasion, please contact our Catering Department to make these arrangements at least five business days in advance at suiteorder@pne.ca or 604-251-7723.