

# redplate

event + catering architects | a division of the Calgary Flames 



CALGARY SPORTS AND ENTERTAINMENT CORPORATION

# breakfast table

All of our breakfast tables include fruit juice, regular, decaffeinated coffee and a selection of premium teas.

## **BASIC BEGINNING 20**

miniature **pastries** and **muffins**  
artisan **preserves**  
**cubed fruits** and **berries**  
greek **yogurt**  
**cottage cheese**

## **REVIVAL 32**

spanish **chorizo**  
**poached** farm fresh **eggs** and roasted **tomato**  
manchego **polenta**  
miniature **pastries** and **muffins**  
artisan **preserves**  
**cubed fruits** and **berries**  
**chia parfaits**  
**avocado**

## **CLASSIC 30**

farm fresh **scrambled eggs**  
pork **sausage**  
smoked **bacon**  
brisket **hash**  
miniature **pastries** and **muffins**  
artisan **preserves**  
**cubed fruits** and **berries**  
greek **yogurt**  
**granola**

## breakfast enhancements

Enhancements must meet the guarantee. All prices per guest.

### **CHIA PARFAITS 5**

chia **seeds**, **blueberries** and **toasted almonds**

### **RED RIVER PORRIDGE BAR 6**

raw **sugar**, dried **fruits**, **toasted seeds**, **nuts**

### **BENEDICT 7**

**eggs benedict**, smoked **bacon**,  
english **muffin**, **hollandaise**

### **OMELETTES (CHEF ATTENDED) 8**

farm fresh **eggs**, organic **tomatoes**, green **onion**,  
**mushrooms**, **spinach**, smoked **bacon**,  
smoked **salmon**, aged **cheddar**

## guest arrival

(preset at each setting)

Guest arrival must meet the guarantee. All prices per guest.

### **SWEET SALTY SAVORY SNACK TRIO 5**

chef's selection

### **FUDGE BROWNIE AND FRAPPUCCINO 9**

### **CRISP APPLE AND FRUIT SMOOTHIE 7**

# take a break

## **REFRESH 7**

freshly brewed **regular** and **decaffeinated coffee**  
selection of **premium teas**  
assorted **juice**  
bottled **water**  
assorted **soft drinks**

## **INDULGING 16**

house made **fudge brownies**  
**chocolate** dipped **strawberries**  
**pudding shots**, **chocolate** and **vanilla**  
freshly brewed **regular** and **decaffeinated coffee**  
selection of **premium teas**  
assorted **juice**  
bottled **water**  
assorted **soft drinks**

## **COMFORT 12**

freshly baked **apple strudel**  
**biscotti**  
freshly brewed **regular** and **decaffeinated coffee**  
selection of **premium teas**  
assorted **juice**  
bottled **water**  
assorted **soft drinks**

## break enhancements

Enhancements must meet the guarantee. All prices per guest.

### **PISTACHIO WHITE CHOCOLATE BRITTLE 5**

### **FLAVOUR SHAKER POPCORN 3**

build your own

### **FRESHLY BAKED COOKIES 4**

# lunch table

All of our lunch tables include regular, decaffeinated coffee, a selection of premium teas, assorted juice and soft drinks.

## **DELI 24**

chicken wild rice and root vegetable soup  
quinoa watercress salad  
caprese platter  
traditional selection of sandwiches  
freshly baked cookies

## **BACKYARD 30**

arugula fennel citrus salad  
broccoli squash salad  
jerk chicken drums and thighs  
roasted carrots  
dirty rice  
chocolate chili brownies

## **COMFORT 40**

niçoise salad  
dressed kale and greens  
braised beef short rib  
bacon and maple brussels sprouts  
whipped potato  
strawberries and cream  
chocolate caramel tartlets



# plated lunch table

All of our plated lunches include fresh rolls and butter, regular, decaffeinated coffee, a selection of premium teas, assorted juice and soft drinks.

## ONE 58

**wild mushroom and chorizo soup en croute**

**braised beef short rib and shrimp skewer**

white cheddar potato purée, roasted carrots and sniped beans, natural reduction

**chocolate mousse**

crème anglaise, raspberries, sponge toffee crumbs

## TWO 38

**artisan greens**

baby kale, cucumber, tomato, citrus, pomegranate, pepita seeds, burnt honey chili dressing

**sea salt and cracked pepper chicken**

roasted gnocchi, spanish chorizo, broccolini, yellow romesco sauce, sweet pea tendrils and chili threads

**apple tart**

cinnamon cream, berries

## THREE 48

**tomato and fior di latte**

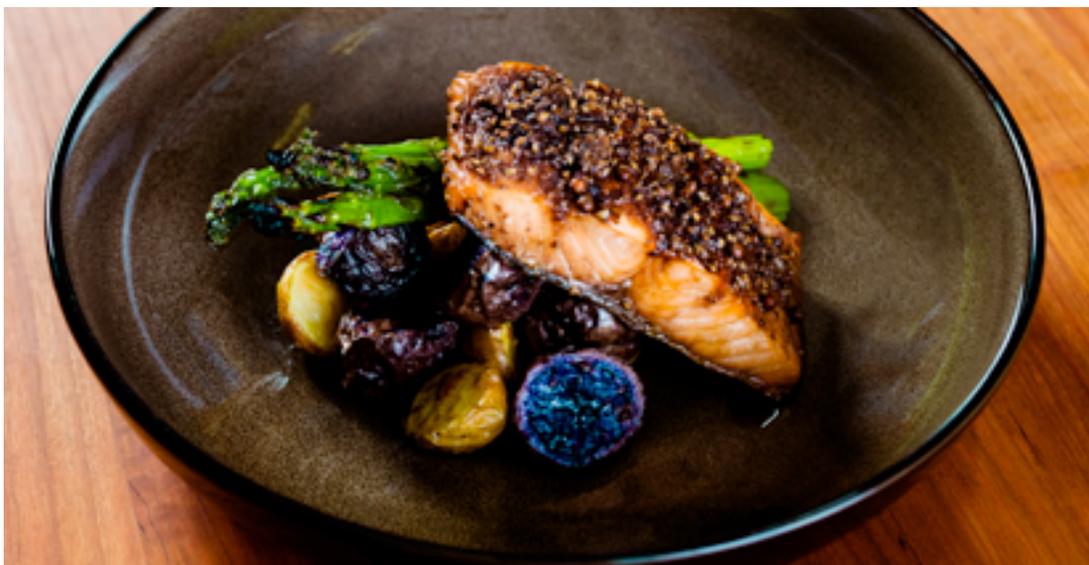
basil, sea salt, aged balsamic, avocado oil, seedling salad

**atlantic salmon**

charred cauliflower and carrots, pea coulis, cold pressed canola oil

**chia crème brûlée**

white chocolate biscotti, berries



# individual tastes

## cold passed

baby beets, feta, citrus, **marcona almonds** 38

**lobster roll**, brioche, chervil 52

harrisa **deviled eggs**, chives, avocado oil 38

**tuna poke**, candied garlic, persian cucumber 42

**stuffed peppadew**, goat cheese, sorrel 38

## hot passed

**duck confit risotto**, manchego, orange preserve 42

**samosa**, raita, tamarind chutney 38

kennebec croquettes, **bacon jam**, scallion 38

duck fat **skinny fries**, truffle aioli 38

**mini spaghetti** and **meat balls**, kobe beef, crispy basil 42

## platters

charcuterie, mustards, **preserves**, pickles, olives 8

international and local **cheese**, honey comb,  
fruit **preserves**, crisps 9

**mezze**, **hummus**, baba ghanoush, **pea coriander**,  
za'atar spiced pita, **spiced olives** 7

**asparagus**, hard boiled **eggs**, serrano, manchego 8

**antipasto**, **stuffed peppadews**, mushrooms,  
zucchini, bell pepper, artichoke 8



# interactive chef stations

**COAST TO COAST OYSTER SHOOTERS** 15  
jalapeño watermelon, caesar and bacon, vanilla balsamic,  
horseradish, mignonette, lemon and lime, tabasco

**TOMATO AND BURRATA** 7  
avocado oil, fig balsamic,  
basil, crostini

**TOMAHAWK CHOP** 20  
potato silk, micro vegetables,  
bone marrow sauce

**POUTINE** 12  
duck confit, smoked brisket,  
pulled pork, curds, brie

**COOKIES AND CREAM** 12  
nitro malt, home baked cookies

**MINI JALAPEÑO POPPER DOG** 8  
brioche, crispy jalapeños, cream cheese

**CHICKEN AND BISCUITS** 14  
cracked pepper gravy, candied bacon,  
fried chicken

**SHRIMP AND GRITS** 16  
jalapeño cheddar grits, peppers, cilantro



# beverage selections

	HOST BAR	CASH BAR
<b>SPIRITS</b>		
familiar spirits [1 oz serving]	8.75	9.25
premium spirits [1 oz serving]	9.50	10
<b>BEER, CIDERS AND COOLERS</b>		
domestic beer [473 mL] Budweiser, Bud Light, Kokanee	10.25	10.75
premium domestic beer [473 mL] Keith's India Pale Ale, Shock Top, Michelob Ultra	10.75	11.25
import beer Stella Artois [500 mL], Corona [473 mL]	10.75	11.25
craft beer [473 mL] Mill Street Organic, Goose Island India Pale Ale	10.75	11.25
cider [473 mL] Okanagan Crisp Apple	10.75	11.25
coolers [355 mL] Mike's Hard Lemonade Mike's Hard Cranberry, Lemonade American Vintage Iced Tea Palm Bay Raspberry Passion Fruit Vodka Soda	9.10	9.50
house red wine [6 oz]	9.75	10.25
house white wine [6 oz]	9.75	10.25
<i>individual bottled wine listings available upon request</i>		
<b>CHILL</b>		
Coca-Cola soft drinks [355 mL] Classic Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Root Beer, Fanta Orange, Nestea Iced Tea	3.75	4
Juice [341 mL] Orange, Apple, Grapefruit, Cranberry, Pineapple, Clamato	4.30	4.50
Dasani bottled water [591 mL]	4.30	4.50
Smart Water [591 mL] Smart Water Sparkling [591 mL] Smart Water Sparkling Raspberry Rose [500 mL] Smart Water Sparkling Fuji Apple Pear [500 mL]	5.75	6
Monster energy drink [310 mL]	5.75	6
<b>FRESHLY BREWED 17.25</b> [serves 6] freshly brewed regular coffee freshly brewed decaffeinated coffee selection of premium teas		

# beverage information

## HOST BAR

Recommended for groups when the host is paying for all liquor consumption, plus 19% gratuity charge and applicable taxes.

**Note:** Should the consumption at the bar be less than \$500, a bartender labour fee will apply of \$40 per hour (minimum four hours per bar).

## CASH BAR

Recommended when guests purchase their own beverages from a cashier (tickets) or bartender provided by Calgary Sports and Entertainment Corporation (CSEC). Cash bar prices include applicable taxes.

**Note:** A bartender charge of \$40 per hour (minimum of four hours) and a cashier charge (if applicable) of \$40 per hour (minimum of four hours) will be applied to each bar for sales less than \$500.

## WINE AND FOOD PAIRING

We can put together the perfect match of wine from our list to pair with each course of your menu. Please let your event manager know if you would be interested in a wine paired menu for your event.



# catering information

## **FOOD AND BEVERAGE**

All food and beverage served at the Scotiabank Saddledome and McMahon Stadium must be provided by Red Plate Events and Catering.

All food products can be displayed for a maximum of (1.5) hours to ensure the quality and integrity of the product.

## **MENU DETAILS**

Menu details must be confirmed seven (7) business days prior to your event to ensure product availability. Menus can be customized to suit any requirements.

## **ALLERGIES / DIETARY REQUESTS**

Menu can be tailored for your event to accommodate any allergies or dietary restrictions.

## **CONFIRMATION AND GUARANTEE**

Final guest count must be specified by noon, (3) business days prior to the event. Final invoicing will be based on the guaranteed number of guests, or the actual number of guests, whichever is greater. Should no guarantee be received, red plate events and catering will prepare and invoice based on the original number of guests estimated at the time of booking.

## **ALCOHOL SERVICE POLICY**

It is the policy of Red Plate Events and Catering to serve alcoholic beverages in a reasonable, responsible and professional manner at all times. We will adhere to all applicable laws and regulations as they pertain to the service of alcohol to underage or intoxicated persons. Red Plate Events and Catering has the right to refuse service to any guest. The hours of alcoholic beverage service in catering at Red Plate Events and Catering are 11:00 am to 1:00 am Monday through Sunday and holidays. Red Plate Events and Catering will be the sole supplier of alcoholic beverages. Outside alcoholic beverages will not be permitted.

## **FUNCTION ROOMS**

Red Plate Events and Catering reserves the right to provide an alternative function room best suited for the group should the number of guests attending the function or room setup differ from the original contract.

Function space for events are booked only for the times indicated.

Room rental rates and setup charges include normal setup and breakdown. Extensive setup, damage to property, or room contract changes may be subject to additional labour charges.

# catering information

## **CONTRACT AND DEPOSIT**

All banquet rooms have a fee structure or room rental, which may be waived in whole or in part, based on food and beverage minimums associated with your booking. Food and beverage minimums do not include (19%) service charge and (5%) GST.

All events require a (25%) non-refundable deposit based on the estimated charges and signed event contract. Failure to comply could result in loss of the facility and date stated on the contract.

## **CANCELLATION**

Event cancellations must be made 30 days or more prior to the specified event date to avoid charges. Should your event be cancelled with less than 30 days' notice, you will be responsible for up to the full amount of your event, dependent on circumstances and the costs incurred and/or revenue lost by the Red Plate Events and Catering in relation to your event.

## **PRICING, BILLING AND PAYMENT**

All published food and beverage prices are subject to a 19% service charge and 5% GST. Menu prices, service charges and tax are subject to change without notice.

Full payment, based on the estimated pricing of food and beverage, must be received seven (7) business days prior to the commencement of the event. Red Plate Events and Catering will issue an invoice at the completion of the event. Any amounts owing under this agreement will be charged to the credit card provided by client, unless client makes payment through other means prior to that date. In the case of overpayment, the balance will be refunded after the final invoice is determined.

## **LABOUR RATES**

Additional labour charges may be assessed on Canadian Statutory Holidays.

Should the consumption on cash or host bars be less than \$500 cashier and bartenders will be charged at \$40.00 an hour each for a minimum of 4 hours.

## **SMOKING**

The Smoking Bylaw of the City of Calgary (Bylaw 57M92) prohibits smoking in any public spaces or function rooms within the Scotiabank Saddledome and McMahon Stadium including vapour.

## **SIGNAGE AND DÉCOR**

All signage within the venue facility must meet the approval of the Scotiabank Saddledome and McMahon Stadium.

Exterior signage is permitted with the prior consent of the Scotiabank Saddledome and McMahon Stadium. All directional and event signage must be mounted on easels or individual holders and are not to be affixed to columns or walls and must be removed following the conclusion of the event.

# catering information

Signage and decorating requirements must be discussed with Red Plate Events and Catering.

## **SIGNAGE AND DÉCOR CONT'D**

The use of confetti, table confetti, rice, or any other substances is prohibited in our facilities that would require additional cleaning services after an event. A minimum cleaning charge of \$100 will be applied to your final bill for any violation of this policy.

When providing visual and oral communications and advertising relating to the event, proper use of the Calgary Sports and Entertainment Corporation corporate name (Scotiabank Saddledome, McMahon Stadium and including all related premises) should be referenced as indicated by your event coordinator.

## **ENTERTAINMENT**

### **TARIFFS FOR MUSIC AT EVENTS:**

All events with musical entertainment, live or recorded, are subject to both Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re:Sound charges. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artists, and do not represent any revenue for the hotel. Both SOCAN and Re:Sound charges are based on room capacity authorized under the Red Plate Events and Catering Liquor License, not on actual attendance of the event. This charge will be applied to the final bill. For more information, call 1-800-51-SOCAN.

## **MISCELLANEOUS**

Red Plate Events and Catering is not responsible for damage to, or loss of, any articles left on the premises after an event.