



ABBOTSFORD
**Entertainment
& Sports Centre**

Suite Menu

welcome!

Ovations Philosophy

Ovations Food Services welcomes you to the Abbotsford Entertainment & Sports Centre. As the exclusive food service provider to the Abbotsford Entertainment & Sports Centre, Ovations Food Services eagerly awaits the opportunity to create new and incomparable experiences each time you visit your Executive Suite. We believe in the quality of your experience, the finest foods and beverages, complimented by efficient and gracious service. We are here to assure that your Abbotsford Entertainment & Sports Centre, experience is superb!

Ordering for your Executive Suite

Food and beverage from the Executive Suites Menu must be ordered at least two full business days in advance of an event. To guarantee delivery of your pre-order, they must be received by 2pm, 48 business hours in advance. For example, orders for a Monday event should be received by 2pm on the Thursday prior. Please consult with us for special occasion needs and remember that, with the exception of specialty birthday cakes, no outside food or beverage may be brought into Abbotsford Entertainment & Sports Centre.

Account Billing

Ovations will mail all itemized suites catering invoices to the current leased suite holders weekly. Payment is due 30 days from the date of service. To qualify for periodic billing, suite holders must have a primary and secondary credit card on file. Otherwise all charges must be settled at the event. Balances 30 days past due will be charged to the credit card provided to Ovations. In the event we cannot obtain payment through either credit card, we reserve the right to assess service charges equal to 1.5% per month on any balance that is 60 days in arrears.

Alcohol Service

At Ovations, we encourage the responsible consumption of alcoholic beverages in moderation. Alcohol that has been purchased but remains unopened during an event may be restocked into a par bar. Alcohol may not be brought in or removed from Abbotsford Entertainment & Sports Centre, without proper prior written consent from Ovations Food Services.

High Above the Crowd Combo

All menu items are based on 10-12 people.

The Good for you Snack

Apple & pear wedges with a caramel dipping sauce & aged cheddar slices

Garden Fresh Vegetable Platter

Assorted fresh vegetables with a creamy dill dip

Artisan Style Cheese Board

A selection of international & domestic cheeses with an assortment of crackers, flatbreads, nuts & dried fruits

Grilled Shrimp Cocktail

Jumbo tiger shrimp served with a mango garlic dipping sauce

Fresh Fruit Platter

A sliced fruit platter served with a poppy seed yogurt cream dipping sauce

Mt. Baker Brownies

A pile of house-made brownies drizzled with milk chocolate sauce, caramel sauce & white chocolate shavings

Full order: \$165

Half order: \$135

The Slap Shot Combo

All menu items are based on 10-12 people.

Popcorn

Bottomless basket of freshly popped buttery popcorn comes with a choice of TWO flavourful house made shakers of parmesan cheese, Cajun seasoning, lemon dill or cinnamon sugar

Garden Fresh Vegetable Platter

Assorted fresh vegetables with a creamy dill dip

Chips & Dips

Assortment of chips served with guacamole, sun-dried tomato hummus & black olive tapenade

Build a Burger

Charbroiled prime rib mini burgers served with a basket of warm buns, roasted red peppers, grilled red onion & aged cheddar cheese, plus the traditional burger toppings to build your favourite burger

Fall-off-the-Bone Baby Back Ribs

Served with smokehouse barbeque sauce

Jumbo Chicken Wings

Jumbo-style chicken wings served with a mild, medium, fiery hot garlic maple barbeque sauce, or a teriyaki sesame glaze

Mt. Baker Brownies

A pile of house-made brownies drizzled with milk chocolate sauce, caramel sauce & white chocolate shavings

Full order: \$195

Half order: \$165

The Sweet Life Combo

All menu items are based on 10-12 people.

Potato Chips & Dip

Served with French onion dip

Pretzel Twists

Jumbo pretzel twists with a Creole mustard dip

Artisan Style Cheese Board

A selection of international & domestic cheeses with an assortment of crackers, flatbreads, nuts & dried fruits

Crispy Chicken Tenders

Double Order

Breaded chicken tenders served with a roasted pineapple sauce or traditional plum sauce

Farfalle Pasta

Bow tie noodles, shrimp, chorizo sausage, olives, spinach, fresh tomatoes in a roasted garlic oil, finished with fresh basil

Candy Combo

A mixture of candy, licorice and chocolate bars

The Sweetest Things

A variety of pastries including mini-éclairs, assorted bars, squares & pecan pralines

Full order: \$195

Half order: \$165

The Fraser Valley Peaks

All menu items are based on 10-12 people.

Build Your Own Fajitas

A mix of julienne sweet peppers & sautéed onions served with your choice of seasoned beef or chicken accompanied by warm tortilla wraps, shredded jalapeno havarti cheese, sour cream, guacamole & salsa
\$65.00

Build a Burger

Charbroiled prime rib mini burgers served with a basket of warm buns, roasted red peppers, grilled red onion & aged cheddar cheese, plus the traditional burger toppings to build your favourite burger
\$64.00

Farfalle Pasta

Bow tie noodles, shrimp, chorizo sausage, olives, spinach, fresh tomatoes in a roasted garlic oil, finished with fresh basil
\$52.00

Saigon Sub Platter

Crusty sub bun loaded with Asian slaw, shredded pork, cilantro, dressed with a ginger, soy mayonnaise
\$60.00

Build Your Own Nachos

House made nachos served with tomato, green onions, sweet peppers, black olives & loads of cheese with your choice of chicken or beef: served with salsa, guacamole, jalapenos & sour cream
\$37.00

Munchies

All menu items are based on 10-12 people.

Popcorn

Bottomless basket of freshly popped buttery popcorn comes with a choice of TWO flavourful house-made shakers of parmesan cheese, Cajun seasoning, lemon dill or cinnamon sugar
\$8.00

House-made Nacho Chips

Lightly seasoned nacho chips served with guacamole, sour cream and salsa
\$12.00

Potato Chips & Dip

served with French onion dip
\$10.00

Roasted Nuts

Seasoned & roasted in-house
\$12.00

Crunchy Pretzel Twists

Jumbo crisp pretzel twists with a Creole mustard dip
\$10.00

The Good for you Snack

Apple & pear wedges with a caramel dipping sauce & aged cheddar slices
\$10.00

The Candy Combo

A mixture of candy licorice and chocolate bars
\$12.00

Cold Appetizers

All menu items are based on 10-12 people.

Garden Fresh Vegetable Platter

Assorted fresh vegetables with a creamy dill dip
\$30.00

Artisan Style Cheese Board

A selection of international & domestic cheeses with an assortment of crackers, flatbreads, nuts & dried fruits
\$40.00

***Fresh Fruit Platter**

A sliced fruit platter served with a poppy seed yogurt dipping sauce
\$36.00

Chips & Dips

Assortment of chips served with guacamole, sun-dried tomato hummus & black olive tapenade
\$36.00

Grilled Shrimp Cocktail

Jumbo tiger shrimp served with a mango garlic dipping sauce
\$53.00

Breads & Spreads

Warm pretzel twist, foccacia bread & assorted flatbreads served with spinach artichoke dip, a roasted red pepper cream cheese, smoked salmon spread and a mango & jalapeno jelly
\$42.00

Spinach Salad

Fresh baby spinach salad with mandarin oranges, dried cranberries and toasted pecans served with a house made poppy seed dressing
\$25.00

Mediterranean Salad

Cherry tomatoes, cucumbers, red onions and penne pasta tossed in champagne- herb vinaigrette. Topped with feta cheese & kalamata olives
\$28.00

Hot Appetizers

All menu items are based on 10-12 people.

Baked Brie and Garlic

A warm baked brie wheel served with roasted garlic bulb, tarragon flatbread & mango chutney
\$33.00

Asian Sampler

Battered pork pot stickers, fresh salad rolls, tempura shrimp, & California rolls served with a Misu dipping sauce, wasabi & pickled ginger
\$48.00

Smoked Salmon Platter

Thinly sliced smoked salmon served with herb cream cheese Bermuda onion, crisp capers & crackers
\$46.00

Steamed Mussels

Steamed in garlic, white wine & tomato broth served with pretzels
Half Order (2lbs) \$32.00
Full Order (4 lbs) \$52.00

Crispy Chicken Tenders

Breaded chicken tenders served with a curried pineapple sauce or traditional plum sauce
Half Order (18) \$28.00
Full Order (35) \$54.00

Jumbo Chicken Wings

Jumbo style chicken wings served with a mild, medium, fiery hot, garlic maple barbeque sauce, or a teriyaki sesame glaze
Full Order (40) \$36.00
Double Order (80) \$72.00

Fall-off-the-Bone Baby Back Ribs

Served with smokehouse barbeque sauce
Half Order \$45.00
Full Order \$90.00

Swedish Meatballs

Baked all-beef meatballs served in a Thyme demi sauce
Half Order \$28.00 (4/person)
Full Order \$56.00 (6/person)

Desserts & Sweets

All menu items are based on 10-12 people.

Deluxe Cookie Platter

A combination of double chocolate, toffee, peanut butter & white chocolate macadamia nut
\$22.00

Mt. Baker Brownies

A mile high stack of brownies drizzled with milk chocolate sauce, caramel sauce & white chocolate shavings
\$24.00

The Sweetest Things

A variety of pastries including mini-éclairs, assorted bars, & squares
\$35.00

Fresh Fruit Platter

A sliced fruit platter served with a poppy seed yogurt dipping sauce
\$36.00

Beverages

Soft Drinks

Pepsi, Diet Pepsi, Mug Root Beer, Ginger Ale, 7-Up

\$8.50 per 3 pack \$17.00 per 6 pack

Bottled Spring Water

\$7.50 per 3 pack \$15.00 per 6 pack

Domestic Beers (cans)

Canadian, Coors Light, Budweiser, Miller Genuine Draft, Kokanee

\$13.50 per 3 pack \$27.00 per 6 pack

Imported Beers (bottles)

Alexander Keith's Pale Ale

\$13.50 per 3 pack \$27.00 per 6 pack

Stella Artois

\$16.50 per 3 pack \$32.00 per 6 pack

Coolers

Mike's Hard Lemonade and Cranberry Lemonade

\$24.00 per 4 pack

Ciders

Okanagan Premium Cider Crisp Apple & Peach

\$26.00 per 6 pack

White Wine by the Bottle

Painted Turtle Pinot Grigio \$23.00

Santa Rita 120 Sauvignon Blanc \$23.00

Prospect Unoaked Chardonnay (VQA) \$24.00

Prospect "Larch Tree Hill" Riesling (VQA) \$28.00

Mission Hill Five Vineyards Chardonnay (VQA) \$29.00

Prospect "Ogopogos Lair" Pinot Grigio (VQA) \$35.00

Yalumba Y Series Viognier \$38.00

Mission Hill Reserve Sauvignon Blanc (VQA) \$42.00

Mission Hill Prepetua (VQA) \$60.00

Red Wine by the Bottle

Painted Turtle Merlot \$23.00

Obikwa Shiraz \$23.00

Santa Rita Reserva Pinot Noir \$34.00

Mission Hill Five Vineyards Cabernet Merlot (VQA) \$35.00

Prospect "Red Willow" Shiraz (VQA) \$35.00

Mission Hill Reserve Cabernet Sauvignon (VQA) \$43.00

Villa Antinori Red Toscana \$55.00

Mission Hill SLC Merlot (VQA) \$60.00

Mission Hill Quatrain (VQA) \$73.00



Ovations Food Services LP
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