


# 2027 Suite Package

## Get the Best Seat in the house!

Book a private suite at the WinSport Event Centre

**Book Today** • salesinfo@winsport.ca • 403-247-5607



Our Private Suites at the WinSport Event Centre offer an exceptional setting to entertain clients, host company gatherings, gain access to sold-out events or simply indulge yourself and your friends in the ultimate live entertainment experience.

Stay close to the action with balcony seating, offering the best views in the house. Guests will enjoy a selection of delicious options crafted by our culinary team for every palate, while our attentive hosts ensure all your food and beverage needs are expertly managed throughout the night.

## Exclusive Features & Benefits

- Balcony views of the stage and arena below
- Accommodates 20 to 40 guests
- Elevated and customized culinary experience
- Access to private lounge-level washrooms, bars, and food options
- Enjoy a larger space to mingle with friends, coworkers or clients
- Host a pre and post-show gathering

## *Pair It With Your Event*

Elevate your meeting or conference by adding a live WinSport experience—whether it's a game, concert, or show.

Your private suite offers the perfect space to connect, entertain, and unwind after a full day.

Reserve your suite today and let the WinSport team help you create an extraordinary event.

**Email** salesinfo@winsport.ca

**Call** 403-247-5607

# WinSport Event Centre Private Suites Menu

Please select **one** of the following food options (minimum 20 person order)
*Orders must be received by 12pm, three business days prior to your event.*
Vegetarian and special dietary options available upon request.

## Stadium Favourites - $30/person

*Quantity:* _____

**Nacho Bar**
- Tortilla chips, jalapeños, cheese sauce, salsa, sour cream, guacamole

**Hot Dogs**
- Cheddar cheese, pickles, onion, banana peppers, sauerkraut, ketchup, mustard, relish

**Popcorn**
- Salted popcorn, truffle butter, buffalo butter, salted butter

## Canapes & Platters $44/person

Canapes - 1 piece of each selection per person

*Quantity:* _____

**Cold**
Sriracha lime marinated shrimp
Beef striploin, chimichurri, crostini
Tomato & basil bruschetta, crostini

**Warm**
Sundried tomato arancini, lemon herb aioli
Peri peri chicken skewer

**Platters**
Charcuterie board, pickles, olives & crostini
Artisan cheese board & crackers
Fresh fruit platter

## Beverages

**Individual pop, juice & bottled water $4**

*Quantity:* _____

**Coffee & Tea Selections $3**

*Quantity:* _____

## Pub Classics $42/person

*Quantity:* _____

**Crispy Wings, ranch & veggie sticks**
Hot / Honey Garlic / Salt & Pepper

**16" Pizza (Select One)**
❑ Pepperoni & mushroom ❑ Hawaiian
❑ Grilled vegetable

**Additional 16" Pizza - $30 each**

**Alberta Beef & Cheddar Sliders**

## Enhancements

**Warm Pretzels $8**
Beer cheese sauce, grainy mustard

*Quantity:* _____

**Home cooked chips with signature onion dip (GF, V) $6**

*Quantity:* _____

**Tortilla chips & salsa (GF, V) $6**

*Quantity:* _____

**Popcorn (GF) $9**
Salted popcorn, seasonings
Per hour charge applies if staff attended

*Quantity:* _____

**Fresh fruit platter (GF, DF, V) $8**

*Quantity:* _____

**Small bite house made desserts $9**
3 per person

*Quantity:* _____

***Orders must be received by 12pm, three business days PRIOR to your event.***

*Ask your specialist for more menu options*

# Bar & Beverage selection

I would like a private bartender and Olympic bar in our private suite. ❑ Yes ❑ No
$600 beverage minimum spend applies. If the minimum is not met the difference will be charged.

## Olympic Bar

*Ticket Quantity:* _____

Beer $9.50*

Well Liquor 1oz $9.50*

House Wine 5oz $10*

Coolers $10*

Premium Wine 5oz $12*

Premium Liquor 1oz $12*

*Tickets required

## Pop, juice & water tickets $4

*Quantity:* _____

## House Wines

**Campagnola Pinot Grigio - Veneto, Italy $45**

*Quantity:* _____

**Uma Malbec - Mendoza, Argentina $46**

*Quantity:* _____

## White Wines

**11th Hour Sauvignon Blanc - San Joaquin Valley, California $48**

*Quantity:* _____

**Fielding Unoaked Chardonnay 2020, VQA Niagara $52**

*Quantity:* _____

## Bubbles

**Arnaces Brut Prosecco – Veneto, Italy $55**

*Quantity:* _____

## Red Wines

**99 Vines Cabernet Sauvignon - Central Valley, California $49**

*Quantity:* _____

**11th Hour Pinot Noir - San Joaquin Valley, California $48**

*Quantity:* _____

**LAN Crianza Tempranillo - Rioja, Spain $55**

*Quantity:* _____

Orders must be received by 12pm, three business days prior to your event. Prefer a more social setting? Guests also have the choice to enjoy the shared suite-level bar, conveniently located for all suites on the same floor.

## Event information

Date of Event: _____ Event: _____

Suite #:_____

## Contact Information

Company Name:_____

Booking Contact name: _____ Booking Contact email:_____

Name of Onsite Host: _____ Onsite Host Phone #: _____

## Day of Ordering Authorization

Credit card will be charged the night of the event for any additional items ordered. Host must have credit card in hand.

❑ All Guests ❑ Onsite Host Only

❑ Cash Only (guests and host not authorized to add charges to the credit card provided for this order)

## Delivery time: _____

*Please note that food will be collected after 2 hours due to Alberta Health Regulations.*

*Additional charges may apply. All Food and beverage items are subject to market price. 18% gratuities automatically apply.*