



MOSAIC STADIUM GAME DAY MENU















### CHEF CHAMINDA AMBAGASPITIYE

EXECUTIVE CHEF AT REAL

His Story— born and raised in the exotic and culturally rich South Asian province of Kandy, Sri Lanka. At the tender age of eight years old, Chef Chaminda acquired a keen interest in culinary arts as he watched his mother prepare flavourful dishes using a multitude of spices that were once foreign to this young boy. With this ancestral role model and inspiration in Chaminda's life, he became profoundly compelled to make his culinary dream a reality; therefore, in his early adult years, He began to pursue this endeavour, as he attended the School of Culinary Arts in Colombo, Sri Lanka.

While in Culinary School, Chaminda entered a new world where he learned the nuances of the art of cooking; additionally, he ultimately became a culinary professional, as he realized that every great is not just a combination of spices and ingredients that must be skillfully crafted, but he also realized that every Chef must be devotedly passionate about their dish in order for this emotion to be reciprocated into the individual enjoying it.

Furthermore, after successfully completing Culinary School, Chaminda eagerly began to work in various five-star hotels and restaurants in Sri Lanka. Although Chaminda enjoyed working in his home country, Chaminda decided to take a bold leap of faith and moved to Dubai. During his time in Dubai, Chaminda continued to work in various star class hotels and special events to broaden his understanding and grow in culinary knowledge.

However, while he was in Dubai, Chaminda received a job offer that required him to move to Alberta, Canada. Even though Canada was considerably distant from Chaminda's family and homeland in Sri Lanka, he risked it all for the sake of his culinary pursuit and chose to accept this job offer in Canada. Once in Canada, Chaminda faced adversity, obstacles, and trials in this new culture he never experienced before, however, it was all worthwhile, as Chaminda had the opportunity to learn new things, connect with experienced mentors, and most importantly pursue his culinary dream.

## THE CHEF'S SPECIAL GAME DAY BUFFET

80 PER PERSON

BLUE CHEESE DIP | CELERY & CARROT GARNISH



## FAN FAVES GAME DAY ADD-ONS

| ENDLESS POPCORN SEASON WITH YOUR REAL FLAVOURS   | 45 | MINI LOBSTER ROLLS (12 PCS) CREAM CHEESE   MAYONNAISE CAPERS   LEMON ZEST                     | 75   |
|--|----|---|------|
| CRISPY FRIED CHICKEN WINGS (3LB) REAL FLAVOURS OWN SEASONING BLEND BLUE CHEESE DIP   CELERY & CARROT GARNISH | 70 | REAL BRISKET YORKIES (6 PCS) IN-HOUSE SMOKED SLICED BRISKET SWISS CHEESE   CARAMELIZED ONIONS | 40   |
| SLOPPY JOE NACHOS TEX MEX VEGETABLES   SLOPPY JOE BEEF MIX CHEESE   SALSA   SOUR CREAM                       | 45 | VEGETABLE SPRING ROLLS (12 PCS) SWEET CHILI & PLUM SAUCE                                      | 45   |
| BISON SLIDERS (12 PCS) CARAMELIZED ONION   MOZZARELLA   CHEESE AIOLI   | 75 | DIP TRIO  MAPLE BACON   CHIPOTLE HONEY  CURRY REMOULADE   CACTUS CUT POTATO                   | 40   |
| POPCORN CHICKEN (3LB) REAL FLAVOURS OWN SEASONING BLEND SRIRACHA AIOLI   CELERY                              | 55 | BURNT-END PORK BELLY BITES (2LB) IN-HOUSE LOW & SLOW BRAISED PORK BELLY PINEAPPLE BBQ SAUCE   | 65   |
| WILD MUSHROOM ARANCINI (24 PCS) TOMATO CHUTNEY   | 45 | FROZEN WHEAT MACARON JAR (18 PCS) CHEF'S SELECTION OF ASSORTED MACARON                        | 75   |
| CHICKEN SLIDERS (12 PCS) CARAMELIZED ONIONS MOZZARELLA CHEESE   AIOLI  | 75 | EUROPEAN CAKE BITES (24 PCS) CHEF'S SELECTION   | 75   |
| BATTERED FRIED SHRIMPS (3LB) REAL FLAVOURS OWN SEASONING BLEND   | 85 |   | niv. |



# SPIRITS & LIQUERS

| WHISKEY                                       | GI   |
|---|------|
| Wiser's Special Blend Rye125                  | Be   |
| Jameson Irish Whiskey                         | Un   |
| Elijah Craig Bourbon145                       |      |
| J.P. Wiser's 15 yr Old Rye                    | T E  |
| The Glenlivet 12 Yr Old Single Malt Scotch170 |      |
|   | LI   |
| VODKA   | Ka   |
| Polar Ice125                                  | Ca   |
| Absolut145                                    |      |
|   | R 1  |
| RUM   | Stı  |
| Lamb's Classic White125                       | Ab   |
| Lamb's Navy                                   | Ma   |
| Lamb's Spiced                                 | Ja   |
| Havana Club 7 yr145                           | \/i- |

| GIN                                   |
|---------------------------------------|
| Beefeater                             |
| Ungava145                             |
| TEQUILA                               |
| Olmeca Gold                           |
| LIQUEURS                              |
| Kahlua Coffee145                      |
| Cabot Trail Maple Cream145            |
| RTD/CIDER                             |
| Strongbow (4 pk)40                    |
| Absolut Mango Mule (4 pk)40           |
| Malibu Strawberry Diaquiri (4 pk)40   |
| Jameson Ginger Lime (4 pk)40          |
| Vizzy Blueberry Pomegranate (6 pk) 60 |
|                                       |

Vizzy Pineapple Mango (6 pk) .....60



## BEER & WINE

| REEK BY THE CAN                           | HOUSE RED  |
|---|--|
| Coors Light (6 pk)                        | Jacob's Creek Shiraz AUSTRALIA40   |
| Pilsner (6 pk)                            | Jacob's Creek Cabernet Sauvignon   |
| Coors Original (6 pk)54                   | AUSTRALIA40  |
| Blue Moon (6 pk)54                        | Wyndham Bin 555 Hunter Valley Shiraz  AUSTRALIA  |
| Molson Canadian (6 pk) 54                 | Campo Veijo Reserva SPAIN  |
| Molson Ultra (6 pk)                       | Cupcake Red Velvet USA55   |
| Hop Valley Bubble Stash IPA (6 pk) 54     | Stave and Steel Cabernet Sauvignon USA75   |
| Heineken (6 pk)                           | 7 Deadly Zins Zinfandel USA75  |
| Heineken 0.0 (Non-Alc) (6 pk)             | , bedaily 2.1110 2.1111 diagram of the control of t |
| Granville Island Brewery                  | ROSE WINE  |
| English Bay Pale Ale (4 pk)40             | Campo Veijo Rose Crips SPAIN60   |
| Granville Island Brewery Peach (4 pk) 40  | Stoneleigh Lighter Rose AUSTRALIA75  |
| Murphy's Irish Stout (4 pk)               | SPARKLING WINE Jacob's Creek Sparkling Moscato Rose  |
| HOUSE WHITE                               | AUSTRALIA  |
| Jacob's Creek Chardonnay AUSTRALIA 40     | GH Mumm Cuvee Napa Brut Prestige USA .120  |
| Jacob's Creek Pinot Grigio AUSTRALIA40    | GH Mullilli Cuvee Napa Blut Flestige USA .120  |
| Cupcake Chardonnay USA                    |  |
| Stoneleigh Sauvignon Blanc NEW ZEALAND 65 |  |



## NON ALCOHOLIC

| POP CANS (6 PACK)     | 15 | DOLE JUICE (6 PACK)                       | 25 |
|-----------------------|----|---|----|
| Pepsi                 |    | Orange   Apple   Cranberry                |    |
| Diet Pepsi            |    |   |    |
| 7up                   |    | ENERGY DRINKS (4 PACK)                    | 30 |
|                       |    | Rockstar   Rockstar Sugar-Free            |    |
| Mug Root Beer         |    |   |    |
| Orange Crush          |    | COFFEE BY THE POT (SERVES 12)             | 30 |
| Schweppes Ginger Ale  |    | WATER                                     |    |
| Schweppes Tonic Water |    | WATER Montellier Sparkling Water (6 pack) | 30 |
| Schweppes Soda Water  |    | Bubly Blackberry (6 pack)                 | 15 |
| Brisk Iced Tea        |    | Bubly Cherry (6 pack)                     | 15 |
| Brisk Lemonade        |    | Aquafina (6 pack)                         | 21 |
| Clamato               |    | Evian (6 pack)                            | 36 |



### ORDERING

### **PREORDERING ADVANTAGES**

Preordering provides you with the opportunity to order from the entire menu which means greater variety. Also, by placing your orders in advance, our team has more opportunity to serve the guests, the food is delivered in a timely fashion and special requests can be easily accommodated.

### PREORDERING DEADLINES

Please place your food and beverage preorder by \*Wednesday at noon prior to event day. After this time, preorders will no longer be accepted, and you will be required to place your order during the event.

\*Preordering deadlines subject to change for special events or concerts. Regina Exhibition Association Ltd (REAL) will give advance notice of deadline changes when necessary.

### **EVENT DAY ORDERING**

During an event, orders may be placed from your attendant. There will be a limited amount available. Event day ordering is provided as a convenience for all guests to have more food available in addition to your existing preorders. All beverages are available for order during an event however there will be a limited food menu available.

#### **ORDER DELIVERY**

Preorders will be delivered as close to requested time as possible. If placing a food order during an event, please allow 45 minutes for preparation and delivery. Please note, preorders will take priority. To avoid waiting for your order, be sure to place a preorder.

### **CANCELLATIONS**

No charges will be assessed to suite holders for food, beverage or service orders that are cancelled 24 hours in advance. In the event of an event cancellation, you will not be charged unless the gates were opened before the event was cancelled. Loge orders that are not cancelled within the 24-hours minimum, will be assessed 50% of the total food and beverage charge.

### SUITE INFORMATION

### **SUITE ADMINISTRATOR**

Each suite seating area should designate one person as the official contact or suite administrator. Your loge administrator should be responsible for all order placement and communication regarding your suite seats.

#### PERSONALIZED SERVICE

During events, an attendant will deliver your food and beverage orders and take additional orders.

### **OUTSIDE FOOD & BEVERAGE**

All food and beverage products served in the suites are handled exclusively by REAL. It is not permissible for guests to bring or remove food or beverage to or from the suites. Any food and beverage products brought into the suites without prior authorization will be charged to the suite holder at our standard retail price and may be confiscated.

#### **SECURITY/LOST & FOUND**

Please be sure to remove all personal property in each suite when leaving the premises. REAL is not responsible for any misplaced property, articles or equipment left unattended in the suites. Please contact 306-781-9252 for any lost and found concerns.

### PAYMENTS & FEES

### **PAYMENT**

All suite seat holders will receive a statement of items consumed at the conclusion of each event. We require that all suite statements be settled at the end of the event by using either debit, VISA, MasterCard, or American Express. Credit for future payment will not be extended.

### **ADMINISTRATIVE CHARGE**

A standard 18% administrative charge will be applied automatically to all food and beverage orders to cover administrative expenses. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of service team or other employees. No portion of this amount is distributed to employees.

### **GRATUITY CHARGE**

Gratuities based on quality of service received are at the suite seating holder's discretion.

#### **TAXES**

All food and non-alcoholic beverage orders are subject a 5% Goods and Services Tax (GST) and a 6% Provincial Services Tax (PST). A 10% Liquor Consumption Tax (LCT) is charged on all alcohol. These taxes (GST, PST and LCT) are not included in the listed price of the food and beverage items.