



MOSAIC STADIUM PRE-ORDER 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

75 PER PERSON



PACKAGE "R"

SERVES 10

160 PER PACKAGE

ENDLESS POPCORN

SEASON WITH YOUR REAL FLAVOURS

FROZEN WHEAT MACARON JAR (18 PCS)

CHEF'S SELECTION OF ASSORTED MACARONS

SLOPPY JOE NACHOS

TEX MEX VEGETABLES | SLOPPY JOE BEEF | MIX CHEESE SALSA | SOUR CREAM

DIP TRIO

MAPLE BACON | CHIPOTLE HONEY | CURRY REMOULADE CACTUS CUT POTATO

CANADIAN ARTISANAL MEAT & CHEESE

A SELECTION OF RIPENED & FRESH MEAT CHEESE ASSORTED CRACKERS

AGT HUMMUS PLATTER

CLASSIC HUMMUS | ROASTED CARROT HUMMUS FRESH GARDEN VEGETABLES | FENNEL HONEY PITA

VEGETABLE SPRING ROLLS (12 PCS)

SWEET CHILI & PLUM SAUCE

WILD MUSHROOM ARANCINI (24 PCS)

TOMATO CHUTNEY

ONION RINGS (2LB)

SWEET CHILI & PLUM SAUCE

CRISPY FRIED CHICKEN WINGS (2LB)

REAL FLAVOURS OWN SEASONING BLEND BLUE CHEESE DIP | CELERY & CARROT GARNISH

BATTERED FRIED SHRIMPS (2LB)

SWEET TERIYAKI SAUCE





PACKAGE "E"

SERVES 10

200 PER PACKAGE

ENDLESS POPCORN

SEASON WITH YOUR REAL FLAVOURS

FROZEN WHEAT MACARON JAR (18 PCS)

CHEF'S SELECTION OF ASSORTED MACARONS

SLOPPY JOE NACHOS

TEX MEX VEGETABLES | SLOPPY JOE BEEF | MIX CHEESE SALSA | SOUR CREAM

DIP TRIO

MAPLE BACON | CHIPOTLE HONEY | CURRY REMOULADE CACTUS CUT POTATO

CANADIAN ARTISANAL MEAT & CHEESE

A SELECTION OF RIPENED & FRESH MEAT CHEESE | ASSORTED CRACKERS

AGT HUMMUS PLATTER

CLASSIC HUMMUS | ROASTED CARROT HUMMUS
FRESH GARDEN VEGETABLES | FENNEL HONEY PITA

VEGETABLE SPRING ROLLS (12 PCS)

SWEET CHILI & PLUM SAUCE

WILD MUSHROOM ARANCINI (24 PCS)

TOMATO CHUTNEY

ONION RINGS (2LB)

SWEET CHILI & PLUM SAUCE

CRISPY FRIED CHICKEN WINGS (2LB)

REAL FLAVOURS OWN SEASONING BLEND | BLUE CHEESE DIP

CELERY & CARROT GARNISH

BATTERED FRIED SHRIMPS (2LB)

SWEET TERIYAKI SAUCE

BISON SLIDERS (12 PCS)

CARAMELIZED ONION | MOZZARELLA | CHEESE AIOLI







PACKAGE "A"

SERVES 10

240 PER PACKAGE

ENDLESS POPCORN

SEASON WITH YOUR REAL FLAVOURS

FROZEN WHEAT MACARON JAR (18 PCS)

CHEF'S SELECTION OF ASSORTED MACARONS

SLOPPY JOE NACHOS

TEX MEX VEGETABLES | SLOPPY JOE BEEF | MIX CHEESE SALSA | SOUR CREAM

DIP TRIO

MAPLE BACON | CHIPOTLE HONEY | CURRY REMOULADE CACTUS CUT POTATO

CANADIAN ARTISANAL MEAT & CHEESE

A SELECTION OF RIPENED & FRESH MEAT CHEESE ASSORTED CRACKERS

AGT HUMMUS PLATTER

CLASSIC HUMMUS | ROASTED CARROT HUMMUS FRESH GARDEN VEGETABLES | FENNEL HONEY PITA

MINI LOBSTER ROLLS (12 PCS)

CREAM CHEESE | MAYONNAISE | CAPERS | LEMON ZEST

VEGETABLE SPRING ROLLS (12 PCS)

SWEET CHILI & PLUM SAUCE

WILD MUSHROOM ARANCINI (24 PCS)

TOMATO CHUTNEY

ONION RINGS (2LB)

SWEET CHILI & PLUM SAUCE

CRISPY FRIED CHICKEN WINGS (2LB)

REAL FLAVOURS OWN SEASONING BLEND

Blue Cheese Dip | Celery & Carrot Garnish

BATTERED FRIED SHRIMPS (2LB)

SWEET TERIYAKI SAUCE

BISON SLIDERS (12 PCS)

CARAMELIZED ONION | MOZZARELLA | CHEESE AIOLI







PACKAGE "L"

SERVES 10

280 PER PACKAGE

ENDLESS POPCORN

SEASON WITH YOUR REAL FLAVOURS

FROZEN WHEAT MACARON JAR (18 PCS)

CHEF'S SELECTION OF ASSORTED MACARONS

SLOPPY JOE NACHOS

TEX MEX VEGETABLES | SLOPPY JOE BEEF | MIX CHEESE SALSA | SOUR CREAM

DIP TRIO

MAPLE BACON | CHIPOTLE HONEY | CURRY REMOULADE CACTUS CUT POTATO

CANADIAN ARTISANAL MEAT & CHEESE

A SELECTION OF RIPENED & FRESH MEAT CHEESE ASSORTED CRACKERS

AGT HUMMUS PLATTER

CLASSIC HUMMUS | ROASTED CARROT HUMMUS FRESH GARDEN VEGETABLES | FENNEL HONEY PITA

MINI LOBSTER ROLLS (12 PCS)

CREAM CHEESE | MAYONNAISE | CAPERS | LEMON ZEST

VEGETABLE SPRING ROLLS (12 PCS)

SWEET CHILI & PLUM SAUCE



WILD MUSHROOM ARANCINI (24 PCS)

TOMATO CHUTNEY

ONION RINGS (2LB)

SWEET CHILI & PLUM SAUCE

CRISPY FRIED CHICKEN WINGS (2LB)

REAL FLAVOURS OWN SEASONING BLEND
BLUE CHEESE DIP | CELERY & CARROT GARNISH

BATTERED FRIED SHRIMPS (2LB)

SWEET TERIYAKI SAUCE

BISON SLIDERS (12 PCS)

CARAMELIZED ONION | MOZZARELLA | CHEESE AIOLI

BURNT-END PORK BELLY BITES (2LB)

IN-HOUSE LOW & SLOW BRAISED PORK BELLY PINEAPPLE BBQ SAUCE





A LA CARTE ADD-ONS

ENDLESS POPCORN SEASON WITH YOUR REAL FLAVOURS	45	MINI LOBSTER ROLLS (12 PCS) CREAM CHEESE I MAYONNAISE CAPERS I LEMON ZEST	75
CRISPY FRIED CHICKEN WINGS (3LB) REAL FLAVOURS OWN SEASONING BLEND I BLUE CHEESE DIP CELERY & CARROT GARNISH	70	REAL BRISKET YORKIES (6 PCS) IN-HOUSE SMOKED SLICED BRISKET SWISS CHEESE CARAMELIZED ONIONS	70
SLOPPY JOE NACHOS TEX MEX VEGETABLES I SLOPPY JOE BEEF I MIX CHE SALSA I SOUR CREAM	45 ESE	VEGETABLE SPRING ROLLS (12 PCS) SWEET CHILI & PLUM SAUCE	45
		DIP TRIO	45
BISON SLIDERS (12 PCS)	75	MAPLE BACON CHIPOTLE HONEY CURRY REMOULA	DE
CARAMELIZED ONION I MOZZARELLA I CHEESE AIOLI		CACTUS CUT POTATO	
POPCORN CHICKEN (3LB)	55	CANADIAN ARTISANAL MEAT & CHEESE	95
REAL FLAVOURS OWN SEASONING BLEND		A SELECTION OF RIPENED & FRESH MEAT & CHEESE	
SRIRACHA AIOLI CELERY		ASSORTED CRACKERS	
CRISPY ARANCINI (3 DOZEN)	45	AGT HUMMUS PLATTER	65
TOMATO CHUTNEY		CLASSIC HUMMUS ROASTED CARROT HUMMUS	
		FRESH GARDEN VEGETABLES FENNEL HONEY PITA	
CHICKEN SLIDERS (12 PCS)	75		
CARAMELIZED ONIONS MOZZARELLA CHEESE AIOLI	I	WESTERN PIZZA 15 INCH	
		(RIDERS FAVOURITE PIZZA)	
BATTERED FRIED SHRIMPS (3LB)	85	CHEESE	40
SWEET TERIYAKI SAUCE		PEPPERONI	45
		PEPPERONI AND MUSHROOM	45
		ALL DRESSED PIZZA	50





SPIRITS & LIQUERS

WHISKEY
Wiser's Special Blend Rye
Jameson Irish Whiskey
Elijah Craig Bourbon
J.P. Wiser's 15 yr Old Rye170
The Glenlivet 12 Yr Old Single Malt Scotch170
VODKA
Polar Ice125
Absolut145
RUM
Lamb's Classic White125
Lamb's Navy125
Lamb's Spiced
Havana Club 7 vr

GIN
Beefeater
Ungava145
TEQUILA
Olmeca Gold
LIQUEURS
Kahlua Coffee
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

BEER BY THE CAN
Coors Light (6 pk)
Pilsner (6 pk)
Coors Original (6 pk)54
Blue Moon (6 pk)54
Molson Canadian (6 pk) 54
Molson Ultra (6 pk)
Hop Valley Bubble Stash IPA (6 pk) 54
Heineken (6 pk)54
Heineken 0.0 (Non-Alc) (6 pk)
Granville Island Brewery English Bay Pale Ale (4 pk)40
Granville Island Brewery Peach (4 pk) 40
Murphy's Irish Stout (4 pk)
HOUSE WHITE
Jacob's Creek Chardonnay AUSTRALIA40
Jacob's Creek Pinot Grigio AUSTRALIA 40
Cupcake Chardonnay USA55

Stoneleigh Sauvignon Blanc NEW ZEALAND 65

HOUSE RED
Jacob's Creek Shiraz AUSTRALIA40
Jacob's Creek Cabernet Sauvignon
AUSTRALIA
Wyndham Bin 555 Hunter Valley Shiraz
AUSTRALIA55
Campo Veijo Reserva SPAIN
Cupcake Red Velvet USA55
Stave and Steel Cabernet Sauvignon USA75
7 Deadly Zins Zinfandel USA75
ROSE WINE
Campo Veijo Rose Crips SPAIN60
Stoneleigh Lighter Rose AUSTRALIA75
SDARKLING WINE
SPARKLING WINE Jacob's Creek Sparkling Moscato Rose
AUSTRALIA55
GH Mumm Cuvee Napa Brut Prestige USA .120





NON ALCOHOLIC

POP CANS (6 PACK) 15 **DOLE JUICE (6 PACK)** 25 Orange | Apple | Cranberry Pepsi Diet Pepsi **ENERGY DRINKS (4 PACK)** 30 7up Rockstar | Rockstar Sugar-Free Mug Root Beer COFFEE BY THE POT (SERVES 12) 30 Orange Crush Schweppes Ginger Ale WATER **Schweppes Tonic 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.