



SOCIETY  
**SUITES**

**PREORDER MENU**  
**2025 - 2026**







Cheers!

Jason Gorman  
Executive Chef, TD Garden





Rental clients will be contacted for pre-ordered food and beverage via email or phone. Pre-Ordering allows you to select from all menu offerings at lower, pre-event pricing. Pre-Ordering also helps us ensure timely delivery of your food and beverage needs. Licensed Suite Clients can access the MyVenue website using unique credentials. All orders placed online will receive a confirmation after completing the order.

MyVenue online ordering is available for both Pre-Orders as well as Event Day orders. Any orders received after the Pre-Order deadline (three (3) full business days by 12 p.m., prior to the event) are considered Event Day orders and are subject to higher Event Day pricing and availability.

ALL ORDERS must be placed online via the MyVenue Suite Catering portal. <https://suites.myvenue.com>

- a.** Venue Code is TDG
- b.** Enter your Username and Password

If you need assistance accessing your account or login information, please contact **[Suitescatering@TDGarden.com](mailto:Suitescatering@TDGarden.com)**

- c. Select the pencil icon next to the desired event you would like to place your order for food and beverage.

Please note: MyVenue online ordering portal will close for Pre-Orders at 12pm, (3) business days before the event. At this time, the MyVenue portal will begin offering our Event Day Menu up until the day of your scheduled event. All orders placed online will receive a confirmation after completing the order. Please contact the suites team if you do not receive a confirmation.

Event Day Orders can be placed on the MyVenue portal up until the day of your scheduled event. After the Pre-Order Deadline, the portal will automatically switch to our Event Day Menu offerings. Orders received after the Pre-Order deadline and during the event will be considered Event Day Orders and will have an automatic 15 percent service charge added. If you need help accessing your MyVenue account, please reach out to [suitescatering@tdgarden.com](mailto:suitescatering@tdgarden.com).

**All food and beverage orders are due by 12:00 p.m. EST, three (3) business days prior.**

EVENT DAY	DUE BY 12PM
Saturday, Sunday or Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday

617.624.1616  
suitescatering@tdgarden.com

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# BEVERAGE PACKAGES

## PACKAGES

### STARTER PACKAGE \$345

(1) 6-Pack Each:

Bud Light  
Samuel Adams Seasonal  
Corona Extra  
TRULY Hard Seltzer

(1) Bottle Each of:

Matua Sauvignon Blanc  
Rickshaw Cabernet Sauvignon

### NEW ENGLANDER CRAFT BEER PACKAGE \$215

(1) 4-Pack, 16oz Each:

Bentwater Sluice Juice  
Mighty Squirrel Cloud Candy  
Lord Hobo Boom Sauce  
Wachusett Blueberry

### BOSTON BEER PACKAGE \$210

(1) 6-Pack, 12oz Each:

Fiddlehead IPA  
Night Shift Santilli IPA  
Cisco Shark Tracker  
Harpoon IPA



Please contact your suite administrator for additional information about our curated offerings.



# WHITE WINE

## CHAMPAGNE + SPARKLING

VEUVE CLICQUOT | BRUT | France \$215

LA MARCA | PROSECCO | Italy \$110

MIONETTO | PROSECCO | Italy \$75

## ROSÉ

CHATEAU D'ESCLANS

WHISPERING ANGEL | France \$95

## PINOT GRIGIO

DI LENARDO | Italy \$60

ELENA WALCH | Italy \$85

SANTA MARGHERITA | Italy \$105

## SAUVIGNON BLANC

MATUA | New Zealand \$70

FERRARI-CARANO FUMÉ BLANC | North Coast \$75

OYSTER BAY | New Zealand \$80

KIM CRAWFORD | New Zealand \$85

DUCKHORN | North Coast \$110

## CHARDONNAY

19 CRIMES | Australia \$70

KENDALL-JACKSON | California \$85

DECOY BY DUCKHORN | California \$100

SONOMA-CUTRER | Sonoma Coast \$115

CAKEBREAD CELLARS | Napa Valley \$155





# RED WINE

## PINOT NOIR

**MARK WEST** | California \$80

**ELOUAN** | Oregon \$105

**LA CREMA** | California \$110

**BELLE GLOS 'BALADE'** | California \$130

## MERLOT

**JOSH** | California \$80

## RED BLEND

**19 CRIMES** | Australia \$70

**ORIN SWIFT 'ABSTRACT'** | California \$140

## CABERNET SAUVIGNON

**RICKSHAW** | California \$80

**JOSH** | California \$95

**LOUIS M. MARTINI** | Sonoma County \$100

**DAOU** | Paso Robles \$115

**DUCKHORN** | Napa Valley \$195

**CAYMUS** | Napa Valley \$285

**STAG'S LEAP 'ARTEMIS'** | Napa Valley \$295







# WINE<sup>OF</sup> THE MONTH

A NEW LINEUP OF WINES  
EACH MONTH, HANDPICKED  
FOR YOUR ENJOYMENT.

VISIT THE MYVENUE  
ORDERING PORTAL TO VIEW  
PRICING, DESCRIPTIONS,  
VINEYARD INFORMATION,  
SUGGESTED PAIRINGS & MORE.



# BEER

Available in a 6-Pack, unless otherwise noted.

## DOMESTICS + PREMIUMS + CRAFT

BLUE MOON \$54

BUDWEISER \$49

BUD LIGHT \$49

CISCO SHARK TRACKER \$54

COORS LIGHT \$49

CORONA EXTRA \$54

CORONA LIGHT \$54

FIDDLEHEAD IPA \$54

FOUNDERS ALL DAY IPA \$54

HARPOON IPA \$54

HEINEKEN \$54

HEINEKEN SILVER \$54

KONA BIG WAVE GOLDEN ALE \$54

LAGUNITAS IPA \$54

MICHELOB ULTRA \$54

MILLER LITE \$49

MODELO ESPECIAL \$54

NIGHT SHIFT SANTILLI \$54

SAMUEL ADAMS BOSTON LAGER \$54

SAMUEL ADAMS SEASONAL \$54

STELLA ARTOIS \$54

## 16OZ CRAFT + PREMIUM 4-PACKS

BENTWATER SLUICE JUICE \$56

GOOSE ISLAND IPA \$56

GUINNESS (14.9oz) \$56

LAWSON'S SIP OF SUNSHINE \$56

LORD HOBO 617 IPA \$56

LORD HOBO BOOM SAUCE \$56

MIGHTY SQUIRREL CLOUD CANDY \$56

WACHUSETT BLUEBERRY \$56

## SPIRIT FREE

ATHLETIC BREWING UPSIDE DAWN ALE \$54

ATHLETIC BREWING RUN WILD IPA \$54

HEINEKEN 0.0% \$54

MICHELOB ULTRA 0.0% \$54

SAMUEL ADAMS JUST THE HAZE \$54





# CANNED COCKTAILS + MORE

Available in a 6-Pack, unless otherwise noted.

## CANNED COCKTAILS

ABSOLUT VODKA CRANBERRY \$55

ABSOLUT VODKA CRANBERRY PINEAPPLE \$55

JAMESON ORANGE SPRITZ \$70

JAMESON WHISKEY LEMONADE \$70

CUTWATER LIME MARGARITA \$85

CUTWATER TRANSFUSION \$85

CUTWATER MAI TAI \$85

CUTWATER PEPPERMINT WHITE RUSSIAN\* \$85

\*Available seasonally

SUN CRUISER ICED TEA VODKA \$75

## CIDER

DOWNEAST CIDER \$55

## SELTZERS

HIGH NOON \$80

TRULY HARD SELTZER \$55

VIVA TEQUILA HARD SELTZER \$80

## SPIRIT-FREE

VIVA TEQUILA N/A SELTZER \$54

PHONY NEGRONI \$54





# SPIRITS

## VODKA

ABSOLUT \$155  
ABSOLUT CITRON \$155  
GREY GOOSE \$195  
KETEL ONE \$185  
TITO'S HANDMADE \$175

## GIN

HENDRICK'S \$195  
TANQUERAY \$150

## TEQUILA

CASAMIGOS BLANCO \$275  
CASAMIGOS REPOSADO \$290  
CASAMIGOS AÑEJO \$295  
CINCORO AÑEJO \$555  
CÓDIGO BLANCO \$195

## RUM

BACARDÍ SUPERIOR \$135  
CAPTAIN MORGAN ORIGINAL SPICED \$145

## BOURBON + WHISK(E)Y

BASIL HAYDEN \$295  
CROWN ROYAL \$175  
JACK DANIEL'S TENNESSEE \$135  
JAMESON \$165  
JEFFERSON'S RESERVE (750 mL) \$180  
MACALLAN 12 YEAR \$325  
MAKER'S MARK \$150  
WOODFORD RESERVE \$210

## COGNAC

HENNESSY V.S \$250

## LIQUEUR

BAILEYS IRISH CREAM \$145



**NEED MIXERS?**  
Offerings listed  
on next page



# MIXERS + MORE

Available in a 6-Pack, unless otherwise noted.

## NON-ALCOHOLIC

**DASANI BOTTLED WATER** \$30

**SMARTWATER** \$35

**COCA-COLA** \$28

**DIET COKE** \$28

**COKE ZERO** \$28

**GINGER ALE** \$28

**SPRITE** \$28

**LEMONADE** \$28

**MILK** (Individual) \$5

**MONSTER ENERGY** (4-Pack) \$35

**VITAMIN WATER 200Z** (4-Pack) \$35

XXX Açai Blueberry Pomegranate

ZERO XXX Açai Blueberry Pomegranate (zero sugar)

FOCUS Strawberry Kiwi

ZERO SHINE Strawberry Lemonade (zero sugar)

**CANADA DRY SELTZER WATER** \$35

Lemon Lime

Cranberry Lime

Triple Berry

## GARNISHES

**FRESH LEMON WEDGES** \$10

**FRESH LIME WEDGES** \$10

**FRESH ORANGE WEDGES** \$10

**GARNISH PLATE**

Lemon Wedges, Lime Wedges  
& Orange Wedges \$25

## JUICE & MIXERS

**OWEN'S MARGARITA MIX** \$25

**OWEN'S ESPRESSO MARTINI MIX** \$25

**FEVER-TREE CLUB SODA** (4-Pack) \$25

**FEVER-TREE TONIC WATER** (4-Pack) \$25

**RIPE FRESHLY SQUEEZED JUICES** \$25

Cranberry

Grapefruit

Orange

Pineapple

## HOT BEVERAGES

**UNLIMITED K-CUP COFFEE SERVICE**

(Tea available upon request) \$55

## ENHANCE YOUR EXPERIENCE

**8 CT. 16OZ SOUVENIR CUPS** \$80

Bruins Game - Bruins Cups

Celtics Game - Celtics Cups

Not available during concerts  
or special events





# LAYUP PACKAGE

Serves 8 guests. Preorder: \$695

## BOTTOMLESS POPCORN ★ G V

Bottomless, Souvenir Tin

## TORTILLA CHIPS ★ G V

Tortilla Chips, Salsa, Fresh Guacamole

## GREEK SALAD ★ G V

Little Gem Lettuce, Heirloom Tomatoes, Cucumber, Red Onion, Feta, Kalamata Olives, Lemon Oregano Vinaigrette

## BUFFALO CHICKEN WINGS & HAND-BATTERED TENDER COMBO ★

Buttermilk Ranch, Blue Cheese, Carrot, Celery

## FALAFEL ★ V

Tzatziki Sauce

## KAYEM HOT DOGS ★

All-Beef Natural Franks, Brioche Bun

## SAL'S CHEESE PIZZA ★ V

## SAL'S PEPPERONI PIZZA ★

## FRIED FRUIT PIES ★ V

Cherry, Blueberry, Vanilla Bean Crème Anglaise

## SUGGESTED PACKAGE ENHANCERS

Kayem Small Batch Sausages  
Mac & Cheese  
Baked Ham & Swiss Sliders

## OPTIONAL BEVERAGE ADD-ON PACKAGE

\$140  
Includes a 6-Pack of Each:  
Dasani Water  
Coca-Cola  
Diet Coke  
Ginger Ale  
Sprite

PACKAGES



PREORDER MENU → → →



★ AVAILABLE GAME DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN W WHITE WINE R RED WINE



# SLAPSHOT PACKAGE

Serves 8 guests \$1,000

## FRUIT PLATTER ★ G V

Seasonal Fruit, Berries, Honey Yogurt

## KETTLE CHIPS & DIP ★ G V

Balsamic Onion Dip

## BABY WEDGE SALAD G

Mortadella Lardons, Cage-Free Egg, Roasted Tomatoes, Sweet Peppers, Radishes, Chives, French Dressing

## HAND-BATTERED CHICKEN TENDERS ★

Buttermilk Ranch, Carrot, Celery

## MAC & CHEESE ★ V

Three Cheese Sauce, Buttered Corn Flake Crust

## QUESADILLA ★

Ancho Chicken, Potato, Chihuahua Cheese, Tomatillo Relish, Lime Crema

## DOM'S BOURBON STEAK TIPS ★ G

Chef's Seasonal Accompaniments

## KAYEM SMALL BATCH SAUSAGES ★

Hot Sausages, Sweet Sausages, Italian Peppers & Onions, Sub Rolls

## WARM MINI NUTELLA CHURROS N V

Dulce de leche, Chocolate Sauce

## SUGGESTED PACKAGE ENHANCERS

Classic Cheeseburgers  
Beef Tenderloin Board  
Bavarian Pretzels

## OPTIONAL BEVERAGE ADD-ON PACKAGE

\$140

Includes a 6-Pack of Each:

Dasani Water  
Coca-Cola  
Diet Coke  
Ginger Ale  
Sprite

PACKAGES



PREORDER MENU → → →



★ AVAILABLE GAME DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN W WHITE WINE R RED WINE



# SNACKS + SPREADS

All selections serve approximately 8 guests, unless otherwise noted.

## CLASSIC POPCORN ★ G V

Bottomless, Souvenir Tin \$55

## KETTLE CHIPS ★ G V

Balsamic Onion Dip \$85

## TORTILLA CHIPS ★ G V

Tortilla Chips, Salsa, Fresh Guacamole \$90

## CANDY TIN ★ V

M&Ms, Gummy Bears, Sour Patch Kids, Souvenir Tin \$70

## FRESH FRUIT ★ G V

Seasonal Fruit, Berries, Honey Yogurt \$85

## CHEESE & CHARCUTERIE N

Assorted Local Cheeses & Cured Meats, Dried Fruit, Honey, Nuts, Mustard, Crackers \$175

*Suggested wine pairings:*

🍷 Ferrari-Carano Fumé Blanc

🍷 Daou Cabernet Sauvignon

## FALAFEL ★ V

Tzatziki Sauce \$65

## FRENCH FRIES ★ V

Ketchup, Garlic Aioli, Malt Vinegar \$60

## PIGS IN A BLANKET

Everything Spice, Spiced Maple Mustard \$95

## CLASSIC JUMBO SHRIMP COCKTAIL ★ G

Dijonaise, Cocktail Sauce, Lemon \$150

*Suggested wine pairing:*

🍷 Santa Margherita Pinot Grigio

## SUSHI PLATTER\*

30 pieces. 6 pieces each of: California, Salmon Avocado, Spicy Tuna, Salmon Hamachi, Tuna Nigiri \$175

Vegan, Vegetarian and Gluten Free sushi available upon request



\*Consumer Advisory: Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# SALADS + GREENS

All selections serve approximately 8 guests, unless otherwise noted.

## CAESAR SALAD ★ G

Romaine Hearts, Caesar Vinaigrette,  
Gluten-Free Croutons, Parmesan Reggiano \$95

## GREEK SALAD ★ G V

Little Gem Lettuce, Heirloom Tomatoes,  
Cucumber, Red Onion, Feta, Kalamata Olives,  
Red Wine Vinaigrette \$70

## BABY WEDGE SALAD G

Mortadella Lardons, Cage-Free Egg,  
Roasted Tomatoes, Sweet Peppers, Radishes,  
Chives, French Dressing \$75

*Suggested wine pairing:*

🍷 Sonoma-Cutrer Chardonnay

## GRAIN SALAD V

Quinoa, Bulger, Millet, Dried Cranberries,  
Sunflower Seeds, Kale, Lemon Vinaigrette \$75

### ADD-ONS

Tempura Mushrooms V \$45

Jumbo Shrimp (served cold) \$60 ★

Herb Pulled Chicken \$50





# BOSTON FAVORITES

All selections serve approximately 8 guests, unless otherwise noted.

## HAND-BATTERED CHICKEN TENDERS ★

Buttermilk Ranch, Carrots, Celery \$110

## BUFFALO WINGS ★

Blue Cheese, Carrots, Celery \$145

## BUFFALO CHICKEN WINGS & FRESH TENDER COMBO ★

Buttermilk Ranch, Blue Cheese, Carrots, Celery \$150

## BAVARIAN PRETZELS ★V

Bavarian Mustard \$90

*Suggested wine pairings:*

🍷 Oyster Bay Sauvignon Blanc

🍷 Josh Merlot

## KAYEM SMALL BATCH SAUSAGES ★

Hot Sausages, Sweet Sausages, Italian Peppers & Onions, Sub Rolls \$110

*Suggested wine pairings:*

🍷 Whispering Angel Rosé

🍷 19 Crimes Red Blend

## KAYEM HOT DOGS ★

All-Beef Natural Franks, Brioche Buns \$85



PREORDER MENU → → →



★ AVAILABLE GAME DAY    G GLUTEN-FREE    N CONTAINS NUTS    V VEGETARIAN    🍷 WHITE WINE    🍷 RED WINE



# MOST VALUABLE BOARDS

All selections serve approximately 8 guests, unless otherwise noted.

## MEZZE BOARD V

Falafel, Classic Hummus, Roasted Carrot Hummus, Tabbouleh, Tzatziki, Cucumber, Pickles, Naan Flatbread \$225

*Suggested wine pairing:*

W Duckhorn Sauvignon Blanc

## TASTE OF NEW ENGLAND

Mini Lobster Rolls, Jumbo Lump Crab Cakes, Bacon-Wrapped Scallops, Remoulade, Gribiche \$375

*Suggested wine pairings:*

W Kim Crawford Sauvignon Blanc

W Cakebread Cellars Chardonnay

## BEEF TENDERLOIN BOARD

Tomato Relish, Horseradish Cream Sauce, Tempura Battered Onion Rings \$375

*Suggested wine pairing:*

W Duckhorn Cabernet Sauvignon





# ENTRÉES

All selections serve approximately 8 guests, unless otherwise noted.

## HANDHELDS

### QUESADILLA ★

Ancho Chicken, Potato, Chihuahua Cheese, Tomatillo Relish, Lime Crema \$110

### BAKED HAM & SWISS SLIDERS

Hawaiian Pretzel Roll, Poppy Seed, Honey Butter Dijon Glaze \$80

*Suggested wine pairing:*

🍷 Elouan Pinot Noir

### CLASSIC CHEESEBURGERS

Caramelized Onions, American Cheese, Pickle, Potato Roll, Burger Sauce \$195

#### ADD ONS

French Fries ★ \$60

Ketchup, Garlic Aioli, Malt Vinegar

*Suggested wine pairing:*

🍷 Josh Cabernet Sauvignon

### SHAVED ROAST BEEF SANDWICH

Top Round, Heirloom Tomatoes, Arugula, Scallions, Lemon Zest, Horseradish Cream Sauce, Tomato Jam, Ciabatta Bread \$165

## SAL'S PIZZA

CHEESE PIZZA ★ V \$45

PEPPERONI PIZZA ★ \$55

VEGGIE SUPREME PIZZA V

Peppers, Onions, Mushrooms, Olives, Mozzarella Cheese, Pizza Sauce \$55

*Suggested wine pairing:*

🍷 Santa Margherita Pinot Grigio

## MAIN COURSES

### ROASTED VEGETABLE COUSCOUS V

Artichokes, Carrots, Grape Tomatoes, Eggplant, Sweet Peppers \$80

*Suggested Wine Pairing:*

🍷 Elana Walch Pinot Grigio

### MAC & CHEESE ★ V

Three Cheese Sauce, Buttered Corn Flake Crust \$90

#### ADD ONS

Smoked Bacon \$45

Buffalo Chicken \$40

### CHICKEN MILANESE G

Arugula, Heirloom Tomato, Red Onion, Lemon, Parmesan Reggiano \$140

*Suggested wine pairings:*

🍷 Belle Glos "Balade" Pinot Noir

🍷 Decoy by Duckhorn Chardonnay

### DOM'S BOURBON STEAK TIPS ★ G

Chef's Seasonal Accompaniments \$300

*Suggested wine pairing:*

🍷 Caymus Cabernet Sauvignon





# TREATS

All selections serve approximately 8 guests, unless otherwise noted.

## SWEETS

### TD GARDEN SIGNATURE COOKIE JAR ★ V

Fresh Baked, Commemorative Take-Home Jar  
\$135

### FRIED FRUIT PIES ★ V

Cherry, Blueberry, Vanilla Bean  
Crème Anglaise \$100

### WARM CARAMEL APPLE CRISP V

House-Make Whipped Cream \$95

### CLASSIC TIRAMISU ★ V \$120

### WARM MINI NUTELLA CHURROS N V

Dulce de leche, Chocolate Sauce \$85

## CAKES

### CHOCOLATE CREAM & SALTED CARAMEL CUPCAKES V \$125

#### ADD ONS

Team Logo \$30

### CELEBRATION CAKE V

10" Chocolate or Vanilla, Icing, Customize with  
Team Logo or Personalized Message \$180

### BOSTON CELTICS PARQUET CAKE V \$175

*Only available for Celtics games*

### BOSTON BRUINS "STITCH MASK" CELEBRATION CAKE V \$250

*Only available for Bruins games*





# ALLERGEN LIST

## GLUTEN FREE

POPCORN

KETTLE CHIPS

TORTILLA CHIPS

FRESH FRUIT PLATTER

SHRIMP COCKTAIL

GREEK SALAD

BABY WEDGE SALAD

CAESAR SALAD (GF croutons)

HOT DOGS (with GF buns available upon request)

SAUSAGES (with GF buns available upon request)

CHEESE PIZZA (upon request)

PEPPERONI PIZZA (upon request)

SUSHI (upon request)

DOM'S BOURBON STEAK TIPS

## DAIRY FREE

POPCORN

KETTLE CHIPS (without dips)

TORTILLA CHIPS

FALAFEL BITES (without tzatziki)

FRENCH FRIES (without aioli)

FRUIT PLATTER (without yogurt)

SHRIMP COCKTAIL (without dijonaise)

GRAIN SALAD

DOM'S BOURBON STEAK TIPS

HAVE A FOOD ALLERGY?: The guide provided is intended to be used as a reference only. While Delaware North does our best efforts to keep items in accordance to their dietary restrictions, we rely on our vendors' allergy warnings and ingredient listings.

With ingredient substitutions and recipe revisions, cross-contact with allergens is possible. We cannot guarantee any food item will be completely free of allergens.

We offer Kosher Catering through an approved outside vendor - this must be set up with your suite coordinator. Please reach out to [suitescatering@tdgarden.com](mailto:suitescatering@tdgarden.com) to discuss options.

PLEASE NOTE: Our approved Kosher Caterer runs on different timelines than we do. We ask you reach out to us at least 2 weeks prior to your event to ensure we have time to discuss options and set up Kosher Catering through our approved vendor.

As a reminder, TD Garden does not allow outside food or beverage into the arena.

## VEGETARIAN

POPCORN

KETTLE CHIPS

TORTILLA CHIPS

THE CANDY TIN

FALAFEL BITES

FRENCH FRIES

FRESH FRUIT PLATTER

SUSHI (upon request)

GREEK SALAD

GRAIN SALAD

BAVARIAN PRETZELS

MEZZE BOARD

ROASTED VEGETABLE COUSCOUS

MAC & CHEESE

CHEESE PIZZA

VEGGIE SUPREME PIZZA

TD GARDEN SIGNATURE COOKIE JAR

WARM CARAMEL APPLE CRISP

CLASSIC TIRAMISU

WARM MINI CHURROS

FRIED FRUIT PIES

CHOCOLATE CREAM & SALTED

CARAMEL CUPCAKES

BRUINS "STITCH MASK" CAKE

CELTICS "LUCKY'S PARQUET" CAKE

## VEGAN

POPCORN

KETTLE CHIPS (without dips)

TORTILLA CHIPS

FALAFEL BITES (without tzatziki)

GRAIN SALAD

FRESH FRUIT PLATTER (without yogurt)

SUSHI (upon request)

ROASTED VEGETABLE COUSCOUS





# POLICIES + PROCEDURES

## SUITE MANAGEMENT TEAM CONTACT INFORMATION

### SUITES CATERING

617.624.1616

suitescatering@tdgarden.com

### SUITES MANAGER

Danielle Waldrip

dwaldrip@tdgarden.com

### ASSISTANT SUITES MANAGER

Chris Traer

ctraer@tdgarden.com

### GENERAL SUITES CATERING INQUIRIES

617.624.1616

suitescatering@tdgarden.com

## CANCELLATIONS

Should you need to cancel an order or adjust a current order, please call our Suites Administrator at 617.624.1616 with your cancellation at least 24 hours prior to the event to avoid any charges. If a cancellation or change is made less than 24 hours before the event, the client may incur charges for items ordered.

## METHOD OF PAYMENT

Guests can keep cards on file in the MyVenue portal for future use. When placing your order, please assign your preferred payment method at check out. The card assigned to your order in MyVenue on the day of your event will be charged for any costs associated with catering in your suite.

## ESCROW ACCOUNT

We are pleased to offer a second choice of payment, an escrow account with a declining balance for your Suite. With a minimum prepayment, we can set up your Suite to deduct the food and beverage charges of each event. For more information, please call 617.624.1616.

## FOOD AND BEVERAGE SERVICE TIMING

With Advance Orders, all food and beverage items will be delivered to your Suite between the opening of the TD Garden gates and before the scheduled start of the event. All cold food, snacks and beverages will be delivered to your Suite prior to the TD Garden gates opening. Hot food is sent out in a progressive pattern and will be in your Suite by the start of the event. Event Day orders will be delivered in the order in which they are received. Please allow up to 30 minutes for delivery. Food service will end at the conclusion of halftime for Celtics' games and at the 10-minute mark of

the second period for Bruins' games. Beverage service will end at the start of the fourth period for Celtics' games and at the 10-minute mark of the third period for Bruins' games.

## CONTACTING YOUR SUITE ATTENDANT

During events, Suite Attendants can be requested through the iPad in each individual suite. The iPad on the wall will alert your Suite Attendant after you have requested service and they will be with you shortly after paging them. Please be patient while your request is in progress.

## ALCOHOLIC BEVERAGES

Due to the Massachusetts Alcoholic Beverage Control Commission and the TD Garden Alcoholic Beverage Policy, alcoholic beverages may not be brought into or removed from the premises. It is the responsibility of the Suite Owner to ensure that no minors or intoxicated persons consume or possess any alcohol at any time. All purchasers of alcohol must present proof of age identification acceptable to the TD Garden. No one under the age of 21 years can consume or possess any alcohol at any time. We reserve the right to check for proper identification and refuse service to any person who appears to be intoxicated. The purchase of alcohol by out-of-state residents is subject to further restrictions. Due to the nature of our Liquor License requirements, alcoholic beverage service cut-off times must be strictly enforced. Please ask your Suite Attendant for further details of the TD Garden Alcoholic Beverage Policy.

## EXCLUSIVITY

Sportservice is the exclusive caterer for the TD Garden. It is not permissible for Suite Clients or their guests to bring food and/or beverages into the Suites. If you have specific dietary restrictions or needs, please let us know. We will accommodate special requests that are made in a timely manner.

## FOOD ALLERGIES

Before placing your order, please inform the Suites Administrator or Suite Attendant if a person in your party has a food allergy.

## CONSUMER ADVISORY

Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, pregnant women, older adults, and those with certain medical conditions are at greater risk.

## SERVICE CHARGE AND SALES TAX

Prices do not include a 15 percent service charge for Game Day Orders or Massachusetts state sales tax.