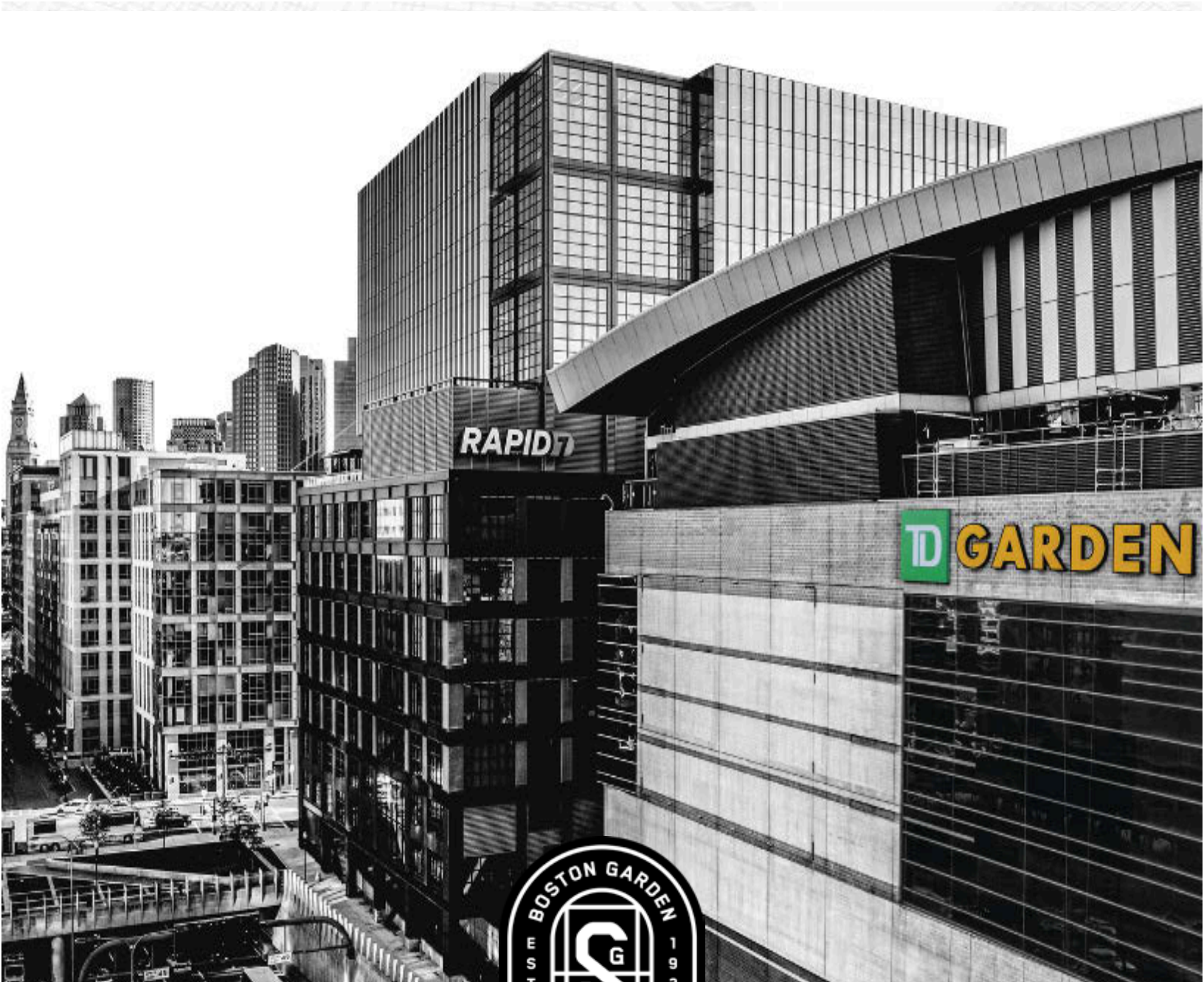




RAPID7

RAFTERS

STUDIO PRE-ORDER MENU

2026-2027

Beverage Menu

For your convenience, there will be a 15% gratuity charge added to your purchase(s).

CREDIT CARD BAR VS. HOSTED BAR

All studios come with a bartender and a credit card bar standard. Studio hosts have the option to offer a “Hosted Bar”, by providing a \$3,000 bar deposit at their pre-order deadline. Should the beverage tab not reach the \$3,000 deposit amount, the studio host will be refunded the remaining balance. If the beverage tab exceeds \$3,000, the card on file will be charged the remaining balance post event. Please talk to the catering team for options on how to better customize your bar offerings.

ROTATING SEASONAL COCKTAILS

Every month, and on specialty theme nights our mixologists will be creating a signature mocktail and cocktail that will be available at our bar for purchase night of, as well as available for batched preorder.



White + Red Wines

Pricing Based on 6oz. Pours

PROSECCO

LA MARCA PROSECCO

PINOT GRIGIO

DI LENARDO

SAUVIGNON BLANC

OYSTER BAY

CHARDONNAY

JOSH

PINOT NOIR

LA CREMA

CABERNET SAUVIGNON

JOSH



Canned Beer

Brews Served by 16oz Can Unless Otherwise Noted.

DOMESTIC

BUD LIGHT
COORS LIGHT
MICHELOB ULTRA

CRAFT

HARPOON PALE ALE
JACKS ABBY POST SHIFT PILSNER
WACHUSETT BLUEBERRY ALE

PREMIUM

GUINNESS (14.9oz)
CORONA

CANNED COCKTAILS

HIGH NOON PINEAPPLE VODKA SELTZER (12oz)
SUN CRUISER ICED TEA VODKA (12oz)
SURFSIDE LEMONADE VODKA (12oz)

ZERO PROOF

ATHLETIC UPSIDE DAWN GOLDEN
ATHLETIC RUN WILD IPA
ATHLETIC FREE WAVE IPA HAZY



Spirits

Pricing Based on Single Pour

VODKA

ABSOLUT

TITO'S HANDMADE

GREY GOOSE

GIN

TANQUERAY

HENDRICKS

TEQUILA

CODIGO BLANCO

FLECHA AZUL BLANCO

FLECHA AZUL REPOSADO

RUM

BACARDI SUPERIOR

MALIBU

CAPTAIN MORGAN

ORIGINAL SPICED

SCOTCH, BOURBON + WHISKEY

JACK DANIEL'S TENNESSEE

JAMESON

CROWN ROYAL

BULLEIT BOURBON

MAKER'S MARK

WOODFORD RESERVE

HENNESSY

MACALLAN 12 YEAR



Inclusive Packages

Your Raffers Studio rental comes with an inclusive package, either the Goal Line or the Free Throw, both of which are designed to accommodate 40 standard portions.

GOAL LINE

KALE CAESAR SALAD V N

Kale, Romaine, Roasted Garlic Croutons, Parmesan, Caesar Dressing

GUACAMOLE & CHIPS V D N

Tortilla Chips, Pico de Gallo

CHICKEN TENDERS D N

Honey Mustard, BBQ Sauce

KAYEM HOT DOGS N

All Beef Franks, Ketchup, Mustard, Relish, Diced Onions

CLASSIC BGS CHEESEBURGER N

Beef Patty, American Cheese, Tomato, B&B Pickle, Potato Roll

FRESH BAKED ASSORTED COOKIES V

Made in a Facility that Contains Nuts

FREE THROW

WINTER SALAD V G

Spinach, Kale, Arugula, Red Onion, Roasted Beets & Butternut Squash, Pecans, Goat Cheese, Pomegranate Seeds, Balsamic Vinaigrette

JUMBO SHRIMP COCKTAIL G D N

Cocktail Sauce, Lemon

CAVATAPPI PASTA V N

San Marzano Tomato Sauce, Basil, Parmesan Cheese

DIJON ROSEMARY CHICKEN BREAST G N

Cheddar Mashed Potatoes, Roasted Honey Balsamic Brussels Sprouts, Dijon Demi

DOM'S BOURBON STEAK TIPS G N

Butterherb Rice, Roasted Carrots, Bourbon BBQ Glaze

MINI CANNOLI DESSERT PLATTER V

Made in a Facility That Contains Nuts



★ AVAILABLE GAME DAY G GLUTEN FREE V VEGETARIAN

D DAIRY-FREE N NUT-FREE G VEGAN

Add-On Packages

Each Selection in the Package Serves Approximately 12 Guests Unless Otherwise Noted.

THE GREEN LINE \$450

BOTTOMLESS POPCORN V G N

CHICKEN TENDERS D N

Honey Mustard, BBQ Sauce

KAYEM HOT DOGS N

All Beef Franks, Ketchup,
Mustard, Relish, Diced Onions

(1) SAL'S CHEESE PIZZA V N

Half Sheet | Serves 8

(1) SAL'S PEPPERONI PIZZA N

Half Sheet | Serves 8

COOKIES & BROWNIES V

Made in a Facility That Contains Nuts

THE PURPLE LINE \$390

BOTTOMLESS POPCORN V G N

FRENCH ONION DIP V N

Kettle Chips

GUACAMOLE & CHIPS V N

Tortilla Chips, Pico de Gallo

PRETZEL BITES V N

Bavarian Mustard

CANDY TIN

M&M's, Gummy Bears,
Sour Patch Kids, Souvenir Tin

THE ORANGE LINE \$840

GUACAMOLE & CHIPS V N

Tortilla Chips, Pico de Gallo

JUMBO SHRIMP COCKTAIL G D N

Cocktail Sauce, Lemon

CAVATAPPI PASTA V N

SanMarzano Tomato Sauce, Basil,
Parmesan Cheese

DIJON ROSEMARY CHICKEN BREAST G N

Cheddar Mashed Potatoes, Roasted Honey
Balsamic Brussels Sprouts, Dijon Demi

DOM'S BOURBON STEAK TIPS G N

Butter Herb Rice, Roasted Carrots,
Bourbon BBQ Glaze

WARM MINI APPLE PIES V

Crème Anglaise



★ AVAILABLE GAME DAY G GLUTEN FREE V VEGETARIAN

D DAIRY-FREE N NUT-FREE VG VEGAN

Starters

All Selections Serve Approximately 12 Guests Unless Otherwise Noted.

BOTTOMLESS

POPCORN ★ V C N \$65

FRENCH ONION DIP ★ V C N \$90

Kettle Chips

GUACAMOLE & CHIPS V N \$95

Tortilla Chips, Pico de Gallo

Enhancements:

Add Warm Queso Dip \$40

Add Buffalo Chicken Dip \$45

Add Nacho Bar \$110

with Queso, Salsa Chicken, Birria Beef, Black Beans & Corn

EASTERN STANDARD

PRETZEL BITES ★ V C N \$95

Bravarian Mustard

Enhancements:

Add Warm Queso Dip \$40

BUCKET O'FRIES ★ V C D N \$90

Crispy Seasoned French Fries,
Spicy Ketchup

GRAZING BOARD N \$195

Local Cheeses & Cured Meats, Red Pepper Hummus, Roasted Cumin Carrots, Marinated Olives, Crispy Chickpeas, Crackers & Naan Bread

JUMBO SHRIMP COCKTAIL C D N \$160

Horseradish Cocktail Sauce, Lemon

SUSHI PLATTER (24 pieces) C D N \$195

4 pieces each of: Spicy Tuna, California, Salmon Avocado, Tuna & Nigiri, Salmon Hamachi, Tamari Sauce

KALE CAESAR SALAD V N \$110

Kale, Romaine, Roasted Garlic Croutons, Parmesan, Caesar Dressing

WINTER SALAD V C \$120

Spinach, Kale, Arugula, Red Onion, Roasted Beets & Butternut Squash, Pecans, Goat Cheese, Pomegranate Seeds, Balsamic Vinaigrette

Salad Enhancements: C D N

Serves 12

Add Grilled Chicken \$60

Add Jumbo Shrimp \$75

Add Dom's Steak Tips \$100



★ AVAILABLE GAME DAY U GLUTEN FREE V VEGETARIAN

D DAIRY-FREE N NUT-FREE V VEGAN



PRE ORDER MENU

Mains

All Selections Serve Approximately 12 Guests Unless Otherwise Noted.

CHICKEN TENDERS ★N \$130

Choice of:

Plain with Honey Mustard and BBQ Sauce Dipping Sauces

Dry BBQ Rub with BBQ Sauce and Ranch Dipping Sauces

Buffalo with Blue Cheese Dipping Sauce
Garlic Parmesan

CHICKEN WINGS ★N \$155

Choice of:

Plain with Honey Mustard and BBQ Sauce Dipping Sauces

Dry BBQ Rub with BBQ Sauce and Ranch Dipping Sauces

Buffalo with Blue Cheese Dipping Sauce
Garlic Parmesan

CHICKEN TENDER & WING COMBO ★N \$145

Choice of:

Plain with Honey Mustard and BBQ Sauce Dipping Sauces

Dry BBQ Rub with BBQ Sauce and Ranch Dipping Sauces

Buffalo with Blue Cheese Dipping Sauce
Garlic Parmesan

KAYEM HOT DOGS ★N \$100

All Beef Franks, Ketchup, Mustard, Relish, Diced Onions

Enhancements:

Add Chili \$65

CLASSIC BGS CHEESEBURGER ★N \$210

Beef Patty, American Cheese, Tomato, Pickle, Potato Roll
Burger sauce on the side

CAVATAPPI PASTA V N \$120

San Marzano Tomato Sauce, Basil, Parmesan Cheese

DIJON ROSEMARY

CHICKEN BREAST G N \$200

Cheddar Mashed Potatoes, Roasted Honey Balsamic Brussels Sprouts, Dijon Demi

DOM'S BOURBON STEAK TIPS G N \$350

Butter Herb Rice, Roasted Carrots, Bourbon BBQ Glaze

THREE-CHEESE MAC V N \$100

Three Cheese Sauce, Cavatappi Pasta, Brown Butter Herb Ritz Cracker Crust

Enhancements:

Buffalo Chicken Mac & Cheese \$130

CHICKEN QUESADILLA ★N \$100

Slow Roasted Salsa Chicken, Black Beans, Roasted Corn, Cilantro, Chihuahua Cheese, Pico de Gallo, Sour Cream, Flour Tortilla

Sal's Pizza

All Selections Serve Approximately 8 Guests. Unless Otherwise Noted.
Half Sheet Pizza with 16 Slices.

CHEESE ★   \$50

PEPPERONI ★  \$55

VEGGIE ★   \$55

BBQ CHICKEN  \$60

BUFFALO CHICKEN  \$60

Boneless Buffalo Chicken Wings, Buffalo
Chicken Cheese Spread, Mozzarella, Blue
Cheese Sauce

GLUTEN-FREE PERSONAL PIZZA   \$20

Choice of Cheese, Pepperoni, or Veggie



Allergy Friendly

All Selections Serve Approximately 12 Guests Unless Otherwise Noted.

VEGAN BBQ JACKFRUIT QUESADILLA \$120

Black Beans & Corn, Vegan Cheddar Cheese,
Grilled Tortillas

VEGAN MEATBALLS \$140

San Marzano Sauce, Penne Pasta

VEGETABLE STIR FRY \$140

Mushrooms, Carrots, Peppers, Onions, Broccoli,
Scallions, Snap Peas, Basmati Rice

VEGAN TIRAMISU CAKE BITES \$120 by the Dozen

CUT FRUIT BOWL \$100

Seasonal Fruit, Berries, Kiwi



★ AVAILABLE GAME DAY  GLUTEN FREE  VEGETARIAN

 DAIRY-FREE  NUT-FREE  VEGAN

Desserts

All Selections Serve Approximately 12 Guests Unless Otherwise Noted.
All Desserts are Made in a Facility that Contains Nuts.

FRESH BAKED ★v \$90

ASSORTED COOKIES

Order Contains (2) dozen
assorted cookies

COOKIES & BROWNIES ★v \$100

Order Contains (1) Dozen Cookies
and (1) Dozen Brownies

CUT FRUIT BOWL v \$100

Seasonal Fruit, Berries, Kiwi

MINI CANNOLI DESSERT PLATTER v \$120

Order Contains (1) Dozen

WARM MINI APPLE PIES v \$100

Creme Anglaise
Order Contains (1) Dozen

CANDY TIN ★ \$70

M&Ms, GummyBears,
Sour Patch Kids, Souvenir Tin

HOME TEAM v \$155

SIGNATURE CUPCAKES

Order Contains 1 Dozen with either
your choice of team or customized
with a logo

TD GARDEN v \$180

CELEBRATION CAKE

10" Chocolate or Vanilla Cake with
Chocolate or Vanilla Icing with the
option to add Customized Team Logo
or Personalized Message



Studio Experience

This Add-On Experience is Based on Availability of the ColdSnap Machine.

COLDSNAP EXPERIENCE \$175

(1) COLDSNAP ICE CREAM MAKER

(2) 6-PACKS OF PODS

Your Choice of:

Vanilla | Salted Caramel | Coffee | Non-Dairy Chocolate

VARIETY OF TOPPINGS

Sprinkles | Waffle Cone Bites | M&M's | Oreos

Enhancements:

Additional Pods (6-pack) \$65

Boozy Pods (6-pack) \$75

Mexican Hot Chocolate | Vanilla Bourbon Ice Cream |
Frozen Margarita

CUSTOM VARIETY PACK \$145

16 pods

CUSTOM VARIETY BOOZY PACK \$155

16 pods



PRE ORDER MENU

Policies + Procedures

MANAGEMENT TEAM CONTACT INFORMATION

RAFTERS CATERING

617.624.1619

Rafterscatering@tdgarden.com

RESTAURANT MANAGER

Kira Veselka

Kveselka@tdgarden.com

GENERAL RAFTERS INQUIRIES

617.624.1619

Rafterscatering@tdgarden.com

FOOD & BEVERAGE SERVICE TIMING

You will be greeted by your personal server and bartender to assist you throughout the event. Most food and beverage will be pre-set in your Rafters Studio upon arrival. All items that have been pre-ordered via the order form will be delivered to your Studio between the opening of TD Garden doors and before the scheduled start of the event. All cold food will be delivered to your Studio prior to the TD Garden doors opening. Hot food is sent out in a progressive pattern to ensure it is fresh for you and your guests.

Event Day orders or additions will require a 30-minute delivery from when the order is placed. 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 30-minutes post Celtics' and Bruins games

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.

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.

FOOD ALLERGIES

Before placing your order, please inform the Catering Team or Studio Attendant if a person in your party has a food allergy.

EXCLUSIVITY

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

SALES TAX

Prices listed on the menu do not include Massachusetts state sales tax.

METHOD OF PAYMENT

Rafters catering collects all payment via credit card prior to the event day utilizing a secure DocuSign payment link. Post event the Sportservice finance team will process all refunds and recharges as needed. Receipts are available upon request and typically take 10-15 business days to produce. For international payments please inquire with the Rafters Catering team.

ORDERING DEADLINE

All food and beverage orders are due by 2:00 p.m. EST, four (4) business days prior.

EVENT DAY	DUE BY 2PM
Friday	Monday
Saturday, Sunday or Monday	Tuesday
Tuesday	Wednesday
Wednesday	Thursday
Thursday	Friday