

SOCIETY  
**SUITES**  
**PREORDER MENU**  
2024 - 2025



# WELCOME

## TO TD GARDEN



**CHEF JASON GORMAN**

Welcome to TD Garden, home of the NHL's Boston Bruins, the first team in the US to celebrate its Centennial Season, and the 18-time NBA Champions Boston Celtics.

Providing a high quality, high impact dining experience is paramount for me and the Delaware North Sportservice team at TD Garden. From fine dining to tuned-up classics, we know you and your guests will be delighted with what we deliver for your upcoming experience in Boston Garden Society Suites.

Danielle Waldrip, Society Suites Manager, will be happy to assist you as you explore the menu and prepare to make your selections for your next event.

We look forward to bringing your game day experience to the next level, one bite at a time.

Cheers!

Jason Gorman  
Executive Chef, TD Garden

# PLACING YOUR ORDER

## PREORDER MENU / GAME DAY MENU ORDERING PROCESS

Rental clients will be contacted for preordered food and beverage via email or phone. Advance ordering allows you to select from all menu offerings at lower, pre-event pricing. Advance 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 only available for Advance Ordering. Any orders received after the Advance Ordering 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.

## PLACING FOOD & BEVERAGE ORDER

Two ways to place your food and beverage order:

1. Opt in and create a standing order and beverage par stock at the beginning of the season.

Contact [suitescatering@tdgarden.com](mailto:suitescatering@tdgarden.com) to fill out an order form. A standard order will be placed for every game (unless otherwise noted).

2. 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 event you would like to place your order for food and beverage.

Please note: MyVenue online ordering portal will close at 12pm, (3) business days before the 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 ORDERING

Orders received after the preorder deadline will be considered Game Day Orders and will have an automatic 15 percent service charge added. To place an Event Day order, please email a completed **EVENT DAY SUITES ORDER FORM** to [suitescatering@tdgarden.com](mailto:suitescatering@tdgarden.com). Guest Reserve is not available to place Event Day Orders. All Event Day orders must be received with payment information or the order will not be placed. Orders received after the deadline and during the event are charged Event Day pricing and have an automatic 15 percent service charge added.

## ORDERING DEADLINE

**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

### SUITE MANAGEMENT TEAM CONTACT INFORMATION

#### SUITES CATERING

617.624.1616  
[suitescatering@tdgarden.com](mailto:suitescatering@tdgarden.com)

#### SUITES MANAGER

Danielle Waldrip  
[dwaldrip@tdgarden.com](mailto:dwaldrip@tdgarden.com)

#### ASSISTANT SUITES MANAGER

Chris Traer  
[ctracer@tdgarden.com](mailto:ctracer@tdgarden.com)

#### GENERAL SUITES CATERING INQUIRIES

617.624.1616  
[suitescatering@tdgarden.com](mailto:suitescatering@tdgarden.com)





# BEVERAGE PACKAGES

## STARTER PACKAGE \$325

*(1) 6-Pack Each:*

Bud Light  
Samuel Adams Seasonal  
Corona Extra  
TRULY Hard Seltzer

*(1) Bottle Each of:*

Seaglass Sauvignon Blanc  
Rickshaw Cabernet Sauvignon

## NEW ENGLANDER CRAFT BEER PACKAGE \$200

*(1) 6-Pack Each:*

Notch Left of the Dial IPA  
Fiddlehead IPA  
Night Shift Whirlpool Hazy Pale Ale  
Cisco Grey Lady Wheat Ale

## CASAMIGOS JOURNEY \$975

*(1) 1L Bottle of each:*

Casamigos Blanco  
Casamigos Reposado  
Casamigos Anejo

*To mix with:*

Owen's Margarita Mix  
Fever Tree Sparkling Grapefruit  
RIPE Freshly Squeezed Pineapple Juice  
Black Lava Salt  
Fresh Jalapeño Slices  
Lime Wedges  
Orange Wedges  
Agave Syrup Sticks

Please Contact Your Suite Administrator for Additional Information  
About Our Curated Offerings.

# WHITE WINE



## CHAMPAGNE + SPARKLING

VEUVE CLICQUOT | BRUT | France \$215  
DECOY BY DUCKHORN | BRUT | California \$140  
LA MARCA | PROSECCO | Italy \$100  
MIONETTO | PROSECCO | Italy \$65

## ROSÉ

STUDIO BY MIRAVAL | France \$75

## PINOT GRIGIO

DI LENARDO | Italy \$55  
ECCO DOMANI | Italy \$65  
SANTA MARGHERITA | Italy \$95

## SAUVIGNON BLANC

MATUA VALLEY | New Zealand \$70  
SEAGLASS | California \$75  
OYSTER BAY MARLBOROUGH | New Zealand \$80  
KIM CRAWFORD | New Zealand \$85

## CHARDONNAY

19 CRIMES | Australia \$70  
CLOS DU BOIS | California \$75  
KENDALL-JACKSON | California \$80  
JOSH | California \$85  
DECOY BY DUCKHORN | Napa Valley \$95  
CAKEBREAD CELLARS | Napa Valley \$145

# RED WINE



## PINOT NOIR

**MARK WEST** | California \$80

**ELOUAN** | Oregon \$105

**MEIOMI** | California \$120

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

## MERLOT

**DECOY BY DUCKHORN** | California \$90

## RED BLEND

**19 CRIMES** | Australia \$75

## CABERNET SAUVIGNON

**STORYPOINT** | California \$75

**RICKSHAW** | California \$80

**JOSH** | California \$90

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

**DUCKHORN** | Napa Valley \$195

**STAG'S LEAP ARTEMIS** | Napa Valley \$235



Available in a 6-Pack,  
Unless Otherwise Noted.

# BEER + SELTZER



## IMPORTS + PREMIUMS + CRAFT

BLUE MOON \$52

CORONA EXTRA \$52

CORONA LIGHT \$52

FOUNDERS ALL DAY IPA \$52

GOOSE ISLAND IPA (4-Pack, 16oz.) \$52

GUINNESS (4-Pack, 16oz.) \$52

HARPOON IPA \$52

HARPOON SEASONAL \$52

HEINEKEN \$52

HEINEKEN SILVER \$52

KONA BIG WAVE GOLDEN ALE \$52

LAGUNITAS IPA \$52

MICHELOB ULTRA \$52

MODELO ESPECIAL \$52

SAMUEL ADAMS AMERICAN LIGHT \$52

SAMUEL ADAMS BOSTON LAGER \$52

SAMUEL ADAMS SEASONAL \$52

SAMUEL ADAMS WICKED HAZY IPA \$52

STELLA ARTOIS \$52

VOODOO RANGER JUICE FORCE IPA \$52

## DOMESTICS + 0% BEERS

ATHLETIC BREWING N/A \$47

BUDWEISER \$47

BUD LIGHT \$47

COORS LIGHT \$47

HEINEKEN 0.0 N/A \$47

MILLER LITE \$47

## SELTZERS + CIDERS

ANGRY ORCHARD \$54

TRULY HARD SELTZER \$54

# SPIRITS



## VODKA

ABSOLUT \$145  
ABSOLUT CITRON \$145  
ABSOLUT ELYX \$225  
GREY GOOSE \$190  
KETEL ONE \$180  
TITO'S HANDMADE \$175

## GIN

HENDRICK'S \$195  
TANQUERAY \$140

## TEQUILA

AVIÓN \$225  
CASAMIGOS BLANCO \$260  
CASAMIGOS REPOSADO \$280  
CASAMIGOS AÑEJO \$295  
CINCORO AÑEJO \$555  
CINCORO BLANCO \$350  
CÓDIGO BLANCO \$195  
CÓDIGO ROSA \$270

## RUM

BACARDÍ SUPERIOR \$130  
CAPTAIN MORGAN ORIGINAL SPICED \$140

## BOURBON + WHISK(E)Y

BASIL HAYDEN \$295  
CROWN ROYAL \$170  
JACK DANIEL'S TENNESSEE \$130  
JACK DANIEL'S TENNESSEE HONEY \$130  
JAMESON \$165  
JEFFERSON'S RESERVE (750 mL) \$150  
JOHNNIE WALKER BLACK \$235  
MAKER'S MARK \$145  
WOODFORD RESERVE \$195

## COGNAC

HENNESSY V.S \$210

## LIQUEUR

BAILEYS IRISH CREAM \$140

## CANNED COCKTAILS

JACK DANIEL'S AND COCA-COLA \$55  
HIGH NOON \$65  
SUN CRUISER ICED TEA VODKA \$65  
VIVA TEQUILA HARD SELTZER \$65

### NEED MIXERS?

Offerings Listed  
On Next Page





# MIXERS + MORE



## NON-ALCOHOLIC

- DASANI BOTTLED WATER** \$28
- SMARTWATER** \$35
- COCA-COLA** \$28
- DIET COKE** \$28
- GINGER ALE** \$28
- LEMONADE** \$28
- MILK** (Individual) \$5
- MONSTER ENERGY** (4 Pack) \$35
- POWERADE MOUNTAIN BERRY BLAST** \$33
- SPRITE** \$28
- TOPO CHICO SELTZER** \$35
  - Tangerine Ginger
  - Lime Mint
  - Blueberry Hibiscus

## 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 CRANBERRY JUICE** \$25
- RIPE FRESHLY SQUEEZED GRAPEFRUIT JUICE** \$25
- RIPE FRESHLY SQUEEZED ORANGE JUICE** \$25
- RIPE FRESHLY SQUEEZED PINEAPPLE JUICE** \$25

## HOT BEVERAGES

- UNLIMITED K CUP COFFEE SERVICE**  
(Tea available upon request) \$55

# LAYUP PACKAGE

\$840 Serves 8 Guests

## BOTTOMLESS POPCORN ★ G V

Bottomless, Souvenir Tin

## ADOBO TORTILLA CHIPS ★ G V

Tortilla Chips, Salsa Crema, Fresh Guacamole

## CLASSIC CAESAR SALAD ★ G V

Parmesan Crisps, Parmesan Cheese, Focaccia Croutons, Caesar Dressing

## CHICKEN TENDERS ★

Honey Mustard, Hickory BBQ Sauce

## SMOKY HONEY HABANERO WINGS ★

Lemon Pepper, BBQ Ranch

## SHIITAKE MUSHROOM & LEEK

## CRISPY SPRING ROLLS ★ V

Hoisin Sauce, Soy Aioli, Chinese BBQ

## KAYEM HOT DOGS ★

All-Beef Natural Franks, Brioche Bun

## SAL'S CHEESE PIZZA ★ V

## SAL'S PEPPERONI PIZZA ★

## ASSORTED MINI DESSERTS

### SUGGESTED PACKAGE ENHANCERS

Kayem Small Batch Sausages  
Mac & Cheese  
Mozzarella Board

### OPTIONAL BEVERAGE ADD-ON PACKAGE \$100

*Includes a 6-pack of each:*

Dasani Water  
Coca-Cola  
Diet Coke  
Ginger Ale  
Sprite

*(only available if ordering a food package)*



## SUGGESTED PACKAGE ENHANCERS

Artisan Cheese & Salumi Board  
Chili Crunch Giant  
Shrimp Cocktail  
Baked Ham & Swiss Sliders

## OPTIONAL BEVERAGE ADD-ON PACKAGE

\$100

*Includes a 6-pack of each:*

Dasani Water  
Coca-Cola  
Diet Coke  
Ginger Ale  
Sprite

*(only available if ordering a food package)*

# SLAPSHOT PACKAGE

\$1,050 *Serves 8 Guests*

## FRUIT PLATTER ★ G V

Seasonal Fruit, Berries, Honey Yogurt

## KETTLE CHIPS & DIP ★ G V

Cheddar Ranch Dip, Balsamic Onion Dip

## SIMPLE BABY LETTUCES V

Heirloom Tomatoes, Rainbow Carrots, Fennel, Herb Vinaigrette

## CHICKEN TENDERS ★

Honey Mustard, Hickory BBQ Sauce

## MEI MEI CHEESEBURGER DUMPLINGS

Aged Cheddar Dust, Secret Sauce, Lettuce, Tomato, Onion

## DOM'S BOURBON STEAK TIPS ★ G

Sweet Potatoes, Harissa Carrots, Vanilla Bean Honey

## KAYEM SMALL BATCH SAUSAGES ★

Cheddar Sausage, Pineapple Bacon, Spicy Jalapeños, Peppers & Onions, Sub Rolls

## ASSORTED MINI DESSERTS



## HOMETOWN PACKAGE

\$1700 Serves 8 Guests

### GIANT SHRIMP COCKTAIL ★ G

Horseradish, Blood Orange Ginger Sauce, Lemon

### FRUIT PLATTER ★ G V

Seasonal Fruit, Berries, Honey Yogurt

### CLASSIC CAESAR SALAD ★ G V

Parmesan Crisps, Parmesan Cheese, Focaccia Croutons, Caesar Dressing

### MOZZARELLA BOARD V

Ciliegine, Burrata, Buffalo, Smoked Mozzarella, Basil Pesto, Orange Olives, Roasted Tomatoes, Sweet Peppers, Focaccia, Grissini

### NEW ENGLAND LOBSTER ROLLS

Chilled New England Lobster, Light Mayonnaise, Toasted Brioche

### CHICKEN SALTIMBOCCA

Prosciutto, Sage, Olive Oil Whipped Potatoes, Spinach, Trumpet Royal Sauce

### BAKED CHEESE MANICOTTI V

Bechamel Sauce, Garlicky Spinach, Basil Pesto Ricotta Cheese

### ROASTED GARLIC CHILLED BEEF TENDERLOIN

Romesco Sauce, Sun-Dried Tomato Relish, Pineapple Slaw & Arugula, Focaccia Rolls

### HOME TEAM CHOCOLATE TRUFFLES ★ V

### MINI DESSERT PLATTER ★ V

### SUGGESTED PACKAGE ENHANCERS

Sushi Platter  
Hot Tots

### OPTIONAL BEVERAGE ADD-ON PACKAGE

\$100

*Includes a 6-Pack of Each:*

Dasani Water  
Coca-Cola  
Diet Coke  
Ginger Ale  
Sprite

*(only available if ordering a food package)*



# PACKAGES

## TACO BAR

\$1,100 *Serves 8 Guests*

BEEF BIRRIA

CHICKEN TINGA

PORTABELLA PASTOR

MARGARITA SHRIMP

FLOUR & CORN TORTILLAS

BLACK BEANS & RICE

ROASTED POBLANOS RAJAS & PICKLED RED ONIONS

CHIHUAHUA CHEESE

QUESO FRESCO

SALSA TRIO

Creamy Tomato Salsa | Fire-Roasted Tomato Salsa | Salsa Verde

MINI CHURROS

Warm Dulce de Leche | Mexican Chocolate Sauce

### SUGGESTED PACKAGE ENHANCERS

Casamigos Journey

### OPTIONAL BEVERAGE ADD-ON PACKAGE

\$100

*Includes a 6-Pack of Each:*

Dasani Water  
Coca-Cola  
Diet Coke  
Ginger Ale  
Sprite

*(only available if ordering a food package)*



All Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

# SNACKS + SPREADS



## CLASSIC POPCORN ★ G V

Bottomless, Souvenir Tin \$55

## KETTLE CHIPS ★ G V

Cheddar Ranch Dip, Balsamic Onion Dip \$85

## ADOBO TORTILLA CHIPS ★ G V

Tortilla Chips, Salsa Crema, Fresh Guacamole \$90

### ADD-ON

#### WARM QUESO DIP V

Portabella Mushroom "Chorizo,"  
Pico De Gallo \$40

## THE CANDY TIN ★ V

M&M's Plain, Jelly Beans, Souvenir Tin \$70

## FRESH FRUIT ★ G V

Seasonal Fruit, Berries, Honey Yogurt \$85

## ARTISAN CHEESE & SALUMI BOARD

Assorted Local Cheeses & Cured Meats,  
Seasonal Fruit, Gourmet Nuts, Honey,  
Dijon Mustard, Country Breads \$175

## MOZZARELLA BOARD V

Ciliegine, Burrata, Buffalo, Smoked Mozzarella,  
Basil Pesto, Orange Olives, Roasted Tomatoes,  
Sweet Peppers, Focaccia, Grissini \$95

## CHILI CRUNCH GIANT SHRIMP COCKTAIL G

Vanilla Mango Sauce, Lemon & Lime \$175

## CLASSIC GIANT SHRIMP COCKTAIL ★ G

Horseradish, Blood Orange Ginger Sauce,  
Lemon \$175

## SUSHI PLATTER\*

Spicy Tuna, California Avocado, Cucumber,  
Sashimi & Nigiri \$175

### \*CONSUMER ADVISORY:

Eating Raw or Undercooked Meats, Poultry, Seafood,  
Shellfish, or Eggs May Increase Your Risk of  
Foodborne Illness.





*All Selections Serve  
Approximately 8 Guests,  
Unless Otherwise Noted.*

# SALADS + GREENS

## CLASSIC CAESAR SALAD ★ G V

Parmesan Crisps, Parmesan Cheese,  
Focaccia Croutons, Caesar Dressing \$85

## SIMPLE BABY LETTUCES G V

Heirloom Tomatoes, Rainbow Carrots, Fennel,  
Herb Vinaigrette \$85

## ROASTED BEETS SALAD G V

Frisee, Arugula, Pistachios, Goat Cheese,  
Champagne Vinaigrette \$85

### ADD-ONS

Chicken \$40

Jumbo Shrimp \$60

Steak Tips \$60

All Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

# BOSTON FAVORITES



## CHICKEN TENDERS ★

Honey Mustard, Hickory BBQ Sauce \$95

## SMOKY HONEY HABANERO WINGS ★

Lemon Pepper, BBQ Ranch \$105

## CRISPY CHICKEN WINGS & TENDER COMBO ★

Honey Mustard, Hickory BBQ Sauce, Ranch,  
Blue Cheese \$135

## EASTERN STANDARD WHEELHOUSE PRETZELS ★V

Bavarian Mustard, Cheddar Ale Spread \$95

## KAYEM SMALL BATCH SAUSAGES ★

Cheddar Sausage, Pineapple Bacon, Spicy  
Jalapeños, Peppers & Onions, Sub Rolls \$110

## KAYEM HOT DOGS ★

All-Beef Natural Franks, Brioche Buns \$85

### TOPPINGS BAR G V

BBQ Pork Chili, Cheese, Diced Onions \$35



All Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

# STREET FOOD + SANDWICHES



## HOT TOTS

Crispy Tots, Pulled Chicken,  
House Buffalo Sauce, Cheddar Ranch \$90

## SHIITAKE MUSHROOM & LEEK CRISPY SPRING ROLLS ★V

Hoisin Sauce, Soy Aioli, Chinese BBQ \$100

## JAMAICAN BEEF TURNOVER

Tamarind Aioli \$90

## BEEF BIRRIA QUESADILLA ★

Chihuahua Cheese, Slow Roasted Beef,  
Poblano Peppers, Caramelized Onions,  
Black Lime Sour Cream \$100

## MEI MEI CHEESEBURGER DUMPLINGS

Aged Cheddar Dust, Secret Sauce,  
Lettuce, Tomato, Onion \$120

## NEW ENGLAND LOBSTER ROLLS

Chilled New England Lobster,  
Light Mayonnaise, Toasted Brioche \$195

## CAPRESE ON FOCACCIA V

Heirloom Tomato, Basil Pesto,  
Fresh Mozzarella, Arugula \$80

## BAKED HAM & SWISS SLIDERS

Hawaiian Pretzel Rolls, Poppy Seed,  
Honey Butter Dijon Glaze \$75

## ROOT BEER BBQ PULLED PORK SLIDERS

Pickled Red Onions, Fresh Jalapeños,  
Hawaiian Pretzel Rolls \$95

## BLACK ANGUS CHEESEBURGER SLIDERS

American Cheese, Caramelized Onion,  
Truffle Aioli, Hawaiian Pretzel Rolls \$95

All Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

# MAIN COURSES



## BAKED CHEESE MANICOTTI V

Bechamel Sauce, Garlicky Spinach,  
Basil Pesto Ricotta Cheese \$95

## MAC & CHEESE ★ V

Three Cheese Sauce, Cheez-It Cracker Crust \$90  
Add BBQ Pulled Pork \$40

## CHICKEN SALTIMBOCCA G

Prosciutto, Sage, Olive Oil Whipped Potatoes,  
Spinach, Trumpet Royal Sauce \$225

## DOM'S BOURBON STEAK TIPS ★ G

Sweet Potatoes, Harissa Carrots,  
Vanilla Bean Honey \$300

## ROASTED GARLIC CHILLED BEEF TENDERLOIN

Romesco Sauce, Sun-Dried Tomato Relish,  
Pineapple Slaw & Arugula, Focaccia Rolls \$350

## HOME TEAM PASTA

New England Littleneck Clams, Saffron Butter,  
Cherry Tomatoes, Spinach \$110

## SAL'S PIZZA

CHEESE PIZZA ★ V \$45

PEPPERONI PIZZA ★ \$55

## VEGGIE SUPREME PIZZA V

Spinach, Mushrooms, Olives, Artichokes,  
Heirloom Tomatoes, Mozzarella \$55



All Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

# SWEETS + TREATS



**CHOCOLATE-DIPPED STRAWBERRIES** G V \$75

**TD GARDEN SOUVENIR COOKIE JAR** ★ V  
Fresh Baked, Commemorative Take-Home Jar  
\$135

**MINI DESSERT PLATTER** ★ V  
Whoopie Pies, Mini Cannoli, Cupcakes,  
Cake Pops, Petits Fours \$165

**TRIO OF STUFFED WAFFLES**  
Peanut Butter & Bacon Jam, Blueberry &  
Lemon Curd, Dark Chocolate & Cherry Pie Filling,  
Warm Dulce De Leche Sauce \$130

**HOME TEAM CHOCOLATE TRUFFLES** ★ V \$130

**HOME TEAM GOURMET CUPCAKES** V \$125

**SPECIAL OCCASION CAKE** V  
10" Chocolate or Vanilla, Icing, Customize  
with Team Logo or Personalized Message \$180

**BOSTON CELTICS BANNER 18 CAKE** V \$175  
*Only Available for Celtics Games*

**BOSTON BRUINS RETRO JERSEY CAKE** V \$250  
*Only Available for Bruins Games*

# 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

ctrailer@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

We request that Suite Holders keep a credit card on file with the Suites Office. All orders must be received with instructions to use the credit card on file or be submitted with another credit card (American Express, Discover, Mastercard or Visa). Any orders received without proper payment information will not be placed.

## 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. Fast breaks will be delivered during the event near the midway point. 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 will take Event Day orders for the Suites in their assigned areas. They are equipped with pagers that you can access by pressing the Foodservice button on your Suites telephone, which will connect you to the Suites Foodservice Office.

## 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.

