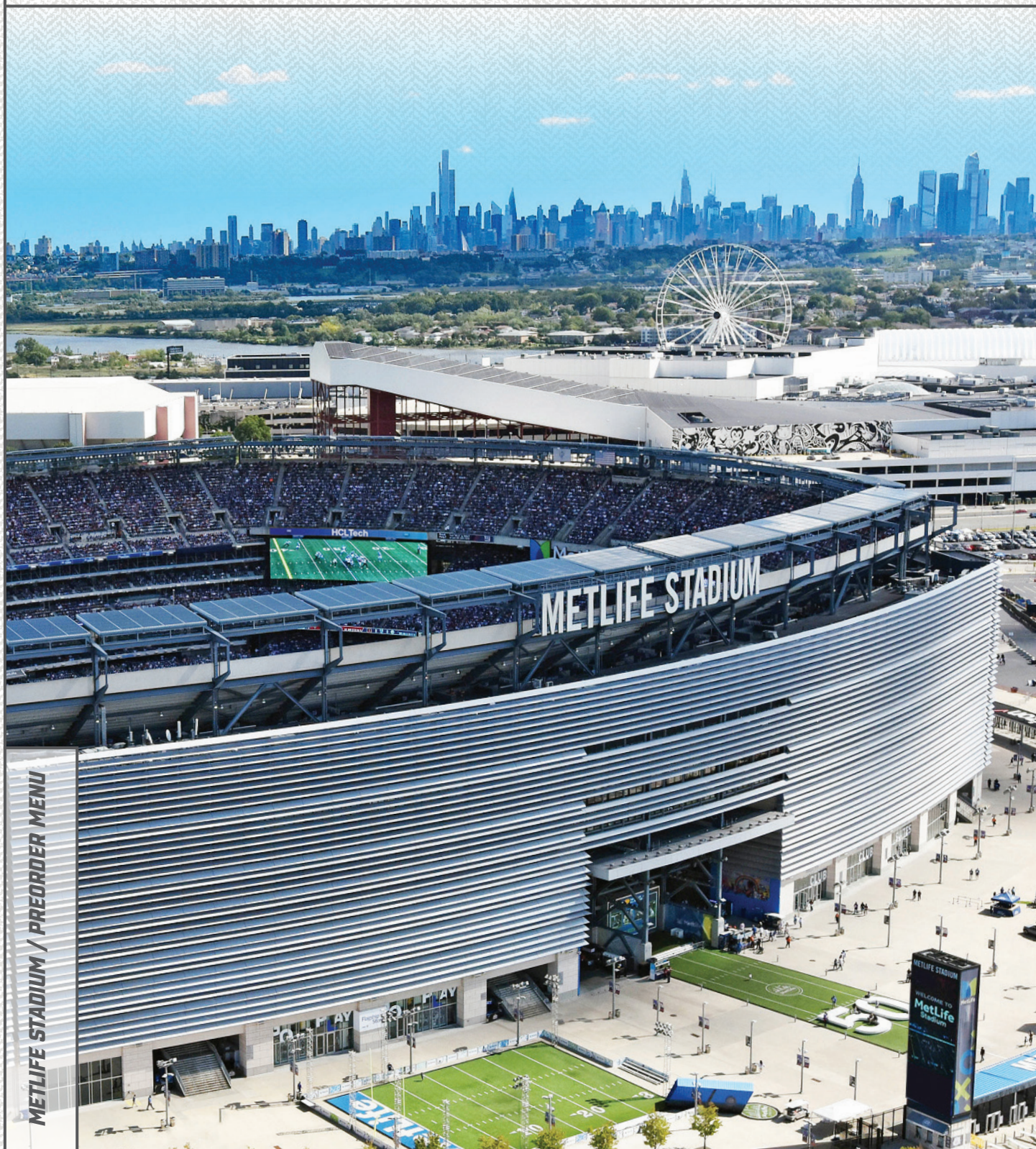


SUITE MENU **2025**



METLIFE STADIUM / PREORDER MENU



WE'RE GLAD YOU'RE HERE!



DELAWARE NORTH SPORTSERVICE IS DELIGHTED TO WELCOME YOU TO ANOTHER EXCITING NFL SEASON AT METLIFE STADIUM.

From start to finish, our team is committed to providing the highest level of hospitality for you and your guests. Our culinary team invites you to enjoy the new additions to this season's menu, as well as many of the all-time favorites.

We look forward to providing you with an enjoyable and memorable dining experience.



METLIFE STADIUM / PREORDER MENU

ORDERING PROCEDURES+POLICIES



ORDERING PRIOR TO THE EVENT

To ensure that we meet all of your food and beverage requirements, we request you place your orders by 3:00 p.m. three days prior to the event – for example, Thursday for a Sunday game. We strongly urge that you order before the three-business-day deadline to ensure a larger menu selection. Setting up a standing food order is an easy way to ensure that your orders will be automatically placed for the entire season. Please contact our Suites Administrator for assistance. You may place orders after the three day deadline from the Event Day menu. Advance orders will be delivered two hours prior to the start of the game unless otherwise specified.

Our goal is to make the ordering process convenient and user-friendly. Suite Partners should place food and beverage orders online through our website: MyVenue at <https://suites.myvenue.com>

Please call our Suites Administrator at (201) 559-1631 for assistance in setting up your account. You will receive a confirmation of your order via email. Please contact us at metlifesuites@delawarenorth.com with any questions.

Special brand requests of liquor, beer or wine may also be ordered. Please place such requests one week in advance to ensure delivery. Some restrictions or added charges may apply.

ORDERING DURING THE EVENT

All items with a star icon (★) are available with less than three days notice including during the event. These items and all beverages may be ordered until cutoff. A credit card must be provided for payment of all Event Day orders unless prior arrangements for payment have been made. Please allow 30 minutes for delivery of Event Day orders.

METHOD OF PAYMENT

MyVenue accepts all major credit cards. All food and beverage orders will be charged to the credit card provided when preordering. We will gladly set up an escrow account upon request.

The primary contact person is responsible for any orders placed for their suite. At the end of an event, the Suite Host will be presented with an itemized bill detailing all food and beverage purchases charged to the account. Suite guests may also use their personal credit cards for payment of food and beverage.

CANCELLATIONS

Should you need to cancel a food or beverage order, please contact our Suites Administrator at (201) 559-1631 with your cancellation at least 24 hours prior to the event to avoid any charges to your account.



All selections serve approximately
12 guests, unless otherwise noted.



BEVERAGE EXPERIENCE

BELLINI BAR \$195

(2) La Marca Prosecco
Peach Nectar & Fresh Strawberries
(12) Champagne Flutes

MIMOSA BAR \$195

(2) Freixenet Cava Brut
Fresh-Squeezed Orange Juice
Fresh Strawberries
(12) Champagne Flutes

BLOODY MARY BAR \$330

(1) Ketel One Vodka
(2) Fever-Tree Bloody Mary Mix

Bar Accompaniments:

Pepperoni Sticks, Cajun Shrimp, Celery, Jalapeños,
Gherkin Pickles, Cholula Hot Sauce, Blue Cheese-
Stuffed Olives, Horseradish

BEER, WINE & SOFT DRINKS \$964

(2) 6-packs each:

Michelob Ultra
Bud Light
Corona Extra
Aquafina

(2) 4-packs each:

Stella Artois

(2) bottles each:

Josh Chardonnay
Josh Cabernet Sauvignon

(1) 6-pack each:

Pepsi
Diet Pepsi
Starry
Ginger Ale

(1) 4-pack each:

High Noon Peach
High Noon Pineapple

ALL PRO BAR \$1,233

(1) bottle each:

Tito's Handmade Vodka
Johnnie Walker Black Scotch
Jack Daniel's Tennessee Whiskey
Captain Morgan Original Spiced Rum
SIMI Chardonnay
SIMI Cabernet Sauvignon
Orange Juice
Cranberry Juice

(2) 6-packs each:

Bud Light
Coors Light
Heineken
Corona Extra
Aquafina

(1) 6-pack each:

Pepsi
Diet Pepsi
Starry
Tonic
Club Soda

HALL OF FAME BAR \$1,429

(1) bottle each:

Grey Goose Vodka
The Macallan 12 Year Scotch
Bulleit Bourbon
Casamigos Reposado Tequila
SIMI Chardonnay
SIMI Cabernet Sauvignon
Orange Juice
Cranberry Juice

(2) 6-packs each:

Bud Light
Coors Light
Aquafina

(2) 4-packs each:

Stella Artois
Voodoo Ranger IPA

(1) 6-pack each:

Pepsi
Diet Pepsi
Starry
Tonic
Club Soda

All selections serve approximately
12 guests, unless otherwise noted.



PACKAGES

VEGAN/GLUTEN-FREE \$700

Vegan Salsa Trio
(Salsa Roja, Pico de Gallo & Guacamole)
Corn Tortilla Chips
Kale Quinoa Salad
Beyond Vegan Sausage
Grilled & Roasted Vegetables
Vegan Sushi
Fruit Platter

THE HUDDLE \$960

Classic Popcorn
Soft Pretzels
Layer Dip
Pasta Salad
Potato Salad
Deli Baguettes
Pulled Pork Pull Aparts
Chicken Tenders
Thumann's Hot Dogs
Mrs. Fields Chocolate Chip Cookies

FIRST AND TEN \$1,040

Classic Popcorn
Kettle Chips
Farmers Market Crudités
Fresh Fruit
Caesar Salad
Wrap Duo
Premio Italian Sausage
Italian Meatballs
Premium Mac & Cheese
Thumann's Hot Dogs
Mrs. Fields Assorted Cookies

FAN FAVORITES \$1,430

Kettle Chips
Layer Dip
Sunday Salad
Premium Sushi
Grilled & Roasted Vegetables
The Caprese
Chinese Dumplings
Party Sampler
Premium Mac & Cheese
NY Chopped Cheesesteaks
Fat Rooster Sliders
Team Logo Cake Pops

THE GRIDIRON \$1,690

Classic Popcorn
Salsa Trio
Mediterranean Mezze
Party Sampler
Kale Quinoa Salad
Premium Sushi
Deli Baguettes
Tenderloin Sliders
Shrimp & Chorizo
Premium Mac & Cheese
Dessert Platter



WHITE WINE

CHAMPAGNE/SPARKLING

LA MARCA | PROSECCO | \$70

FREIXENET | CAVA BRUT | \$70

MÖET & CHANDON IMPÉRIAL BRUT
CHAMPAGNE | \$150

VEUVE CLICQUOT BRUT
CHAMPAGNE | \$200

DOM PÉRIGNON | CHAMPAGNE | \$385

CHARDONNAY

JOSH | \$70

SIMI | \$85

CAKEBREAD | \$140

FAR NIENTE | \$175

PINOT GRIGIO

ECCO DOMANI | \$65

SANTA MARGHERITA | \$90

ROSÉ

MIRAVAL | \$70

SAUVIGNON BLANC

KIM CRAWFORD | SAUVIGNON BLANC | \$75

CAKEBREAD | SAUVIGNON BLANC | \$115

ALTERNATE WHITE

BARTENURA | MOSCATO (Kosher) | \$66

HOMEMADE WHITE SANGRIA | \$85



RED WINE

CABERNET SAUVIGNON

JOSH | \$70

HERZOG LINEAGE | Kosher | \$75

SIMI | \$90

CAKEBREAD | \$235

CAYMUS | \$275

SILVER OAK | \$365

OPUS ONE | \$595

PINOT NOIR

MARK WEST | \$60

CAKEBREAD | \$150

ALTERNATE RED

HOMEMADE RED SANGRIA | \$85

Available in 12oz 6-pack,
unless otherwise noted.



BEER, SELTZER + CANNED COCKTAILS



AMERICAN PREMIUM

BUD LIGHT \$45

BUDWEISER \$45

COORS LIGHT \$45

MICHELOB ULTRA \$45

MILLER LITE \$45

MICHELOB ULTRA ZERO
(Non-alcoholic) \$41

HARD SELTZER/ CANNED COCKTAILS

WHITE CLAW

Black Cherry or Mango (4-pack) \$60

HIGH NOON VODKA HARD SELTZER

Peach or Pineapple (4-pack) \$62

SUN CRUISER ICED TEA VODKA

(4-pack) \$62

CUTWATER

Vodka Mule or Classic Margarita (4-pack) \$62

SMIRNOFF ICE SMASH

Strawberry Lemonade or Screwdriver (4-pack) \$62

NÜTRL WATERMELON \$62

IMPORT/CRAFT

BROOKLYN LAGER \$45

GUINNESS DRAUGHT (4-pack) \$45

CORONA EXTRA \$52

CORONA LIGHT \$52

BLUE MOON BELGIAN WHITE \$48

MODELO ESPECIAL \$52

HEINEKEN \$52

STELLA ARTOIS (4-pack) \$52

VOODOO RANGER IPA (4-pack) \$60



SPIRITS

VODKA

ABSOLUT | \$100

TITO'S HANDMADE | \$110

KETEL ONE | \$120

GREY GOOSE | \$140

GIN

TANQUERAY | \$100

HENDRICK'S | \$150

TEQUILA

DE NADA BLANCO (700ml) | \$130

DE NADA REPOSADO (700ml) | \$140

CASAMIGOS BLANCO | \$165

CASAMIGOS REPOSADO | \$175

DON JULIO 1942 | \$345

CLASE AZUL REPOSADO | \$400

COGNAC

HENNESSY V.S | \$105

RUM

BACARDÍ SUPERIOR | \$65

CAPTAIN MORGAN ORIGINAL SPICED | \$75

MALIBU | \$80

BOURBON / WHISKEY

JACK DANIEL'S TENNESSEE | \$105

BULLEIT | \$115

WOODFORD RESERVE | \$120

SCOTCH

JOHNNIE WALKER BLACK LABEL | \$145

THE MACALLAN 12 YR. | \$185

JOHNNIE WALKER BLUE LABEL | \$465

LIQUEUR

FIREBALL CINNAMON WHISKY | \$90

BAILEYS IRISH CREAM | \$105

APEROL | \$105

Available in 12oz 6-pack,
unless otherwise noted.



MIXERS+ MORE

SOFT DRINKS (6-pack)

PEPSI \$25

DIET PEPSI \$25

PEPSI ZERO \$25

STARRY \$25

GINGER ALE \$25

BRISK ICED TEA \$25

WATER (6-pack)

BUBLY SPARKLING WATER

Lime / Cherry \$25

**SCHWEPPE'S SPARKLING
SELTZER WATER** \$25

AQUAFINA \$36

JUICES/MIXERS

ORANGE (1qt) \$18

CRANBERRY (1qt) \$18

GRAPEFRUIT (1qt) \$18

PINEAPPLE (1qt) \$18

BLOODY MARY MIX (1qt) \$24

MARGARITA MIX (1L) \$24

SCHWEPPE'S TONIC WATER (6-pack) \$26

SCHWEPPE'S CLUB SODA (6-pack) \$26

FEVER-TREE BLOODY MARY MIX
(750ml) \$30

ENERGY

ROCKSTAR (4-pack) \$42

HOT BEVERAGES

BIGELOW TEA (12 K-cups) \$65
English Breakfast / Green Tea

DUNKIN' HOT CHOCOLATE \$45

DUNKIN' HOT CHOCOLATE BAR
Includes marshmallows and whipped cream \$70

DUNKIN' COFFEE
(12 K-cups) Regular / Decaf \$65

All selections serve approximately
12 guests, unless otherwise noted.



GAME DAY STARTERS

CLASSIC POPCORN ★ G V

Butter-flavored popcorn \$45

KETTLE CHIPS ★ G

Onion dip and bacon ranch dip \$45

STADIUM SNACK MIX ★ N V

Pretzels, sweet kettle popcorn, candied walnuts,
salted peanuts, salted cashews \$60

SALSA TRIO ★ G V

Pico de gallo, salsa roja, salsa verde, corn tortilla
chips \$60

Upgrade your Trio

Add beer cheese ★ G V \$35

Add chili ★ G \$45

Add guacamole G V \$65

THE CANDY SHOP ★ G N

Assorted theatre box candies including
Plain M&M's, Peanut M&M's, Sour Patch
Kids, Gummy Bears and Swedish Fish \$66

SOFT PRETZELS V

Whole grain mustard \$65

Add beer cheese G V \$35

POPCORN TRIO G V

Nacho, ranch, caramel \$70

LAYER DIP ★ G V

Cheddar cheese, guacamole, sour cream, jalapeño
peppers, pico de gallo, refried beans, corn tortilla
chips \$85

CHINESE DUMPLINGS

Pan-fried pork dumplings, scallions, chili
crunch, sweet Thai chili dipping sauce
(Delivered at kickoff) \$95

EDAMAME DUMPLINGS V

Scallions, chili crunch, sweet Thai chili sauce
(Delivered at kickoff) \$95

MINI EMPANADAS

Colombian chicken, potatoes, bell peppers,
jalapeños, Colombian ají salsa \$105

BOURBON BUFFALO CHICKEN DIP

Roasted chicken, blue cheese, cream cheese,
Buffalo sauce, Ritz crumble, Magic Dust tortilla
chips \$100

CHICKEN TENDERS ★

Honey mustard or BBQ sauce \$125

MAGIC DUST CHICKEN WINGS ★ G

Sweet and spicy dry rub, traditional Buffalo
sauce, BBQ sauce, celery, blue cheese \$125

JERSEY DISCO FRIES

Waffle-cut potatoes, Taylor ham, pouletle
demi-glace, Gruyère, scallions \$130

PARTY SAMPLER ★

Magic Dust wings, chicken tenders,
mozzarella sticks \$155

SHRIMP COCKTAIL G

Jumbo shrimp, horseradish cocktail sauce,
fresh lemon \$160

All selections serve approximately
12 guests, unless otherwise noted.



FROM THE FIELD

CAESAR SALAD ★ V

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$70

SUNDAY SALAD G V

Romaine lettuce, mixed greens, baby kale, cherry tomatoes, English cucumbers, red onions, baby carrots, red wine dressing \$70

KALE QUINOA SALAD G V

Baby kale, red quinoa, acorn squash, sunflower seeds, radishes, radicchio, pickled pearl onions, Vidalia onion dressing \$85

ANTIPASTO INSALATA G

Escarole, radicchio, kale, spicy soppressata, pepperoni, provolone, gigante beans, fresh mozzarella, mixed olives, artichokes, honey sherry dressing \$110

Enhance Your Salads

Add grilled chicken ★ G \$35

Add breaded chicken cutlet \$45

Add grilled shrimp G \$70

FARMERS MARKET CRUDITÉS G V

Haricots verts, heirloom tomatoes, cucumber sticks, heirloom carrots, celery sticks, cauliflower florets, buttermilk ranch, petal sauce \$85

Add hummus G V \$45

FRESH FRUIT G V

Pineapples, strawberries, honeydew, cantaloupe, blueberries, blackberries, red and green grapes \$90

MEDITERRANEAN MEZZE G V

Hummus, tzatziki, chickpea salad, cucumber tomato salad, spicy olive mix, feta, pita chips, naan bread \$105

ARTISAN CHEESE G V N

Regional cheeses, fresh & dried fruits, gourmet crackers \$150

All selections serve approximately
12 guests, unless otherwise noted.



GRIDIRON GRABS

ITALIAN MEATBALLS ★

Nonna Fusco's meatballs, marinara sauce, Parmesan cheese, club rolls \$110

THUMANN'S HOT DOGS ★ G

12 beef franks, traditional rolls, condiments \$120

Add a side of chili G \$45

Add beer cheese ★ G V \$35

PREMIO ITALIAN SAUSAGE ★ G

Hot & sweet sausage, grilled peppers & onions, club rolls \$120

BEYOND VEGAN SAUSAGE G V

Plant-based sweet Italian sausage, grilled peppers & onions, club rolls \$135 (Gluten-free buns upon request)

TOPPINGS BAR G V

Enhance your hot dogs & sausage. Toppings include shredded cheddar cheese, pico de gallo, coleslaw, banana peppers, spicy giardiniera \$65

THE CAPRESE V

Fresh mozzarella, Jersey fresh heirloom tomatoes, baby arugula & radicchio, basil, extra virgin olive oil, balsamic reduction, French baguette \$120

WRAP DUO

Grilled lemon & garlic-marinated chicken, feta, cucumbers, lemon & thyme aioli

Mozzarella, oven-dried tomatoes, roasted & grilled vegetables, roasted pepper aioli, spring mix \$130

DELI BAGUETTES

Cherry wood-smoked turkey, maple-glazed bacon, oven-roasted tomatoes, spring mix, lemon & thyme aioli

Imported ham, pepperoni, hot soppressata, provolone cheese, romaine lettuce, balsamic glaze
Spicy giardiniera, banana ring peppers \$140

FAT ROOSTER SLIDERS

Individual spicy fried chicken sandwiches, honey mayo, dill pickles, pickle slaw, potato buns (Delivered at kickoff) \$155

NY CHOPPED CHEESESTEAK

Chopped rib-eye, cheese sauce, cherry pepper relish, assorted sliced pickled peppers, buttered potato buns (Delivered at kickoff) \$160

PULLED PORK PULL APARTS

Golden pulled pork, cheddar cheese, everything crunch topping, dill pickles, buttery Hawaiian bun (Delivered at kickoff) \$175

TENDERLOIN SLIDERS

Filet mignon, white cheddar cheese, roasted tomatoes, horseradish aioli, potato buns \$225

All selections serve approximately
12 guests, unless otherwise noted.



TOUCHDOWN TASTES

PREMIUM MACARONI & CHEESE

Creamy cheddar cheese sauce, gremolata \$120

Add maple-glazed slab bacon \$10

RAVIOLI DUO

Mushroom ravioli, butternut squash ravioli,
Brussels sprouts, mushrooms & butternut squash
hash, tarragon butter sauce \$155

NONNA'S PASTA FRESCA

Fresh rigatoni, ricotta salata, vodka sauce,
Nonna's chicken cutlet \$215

SHRIMP & CHORIZO AL AJILLO

Saffron-garlic velouté, grilled herb baguettes \$330

BRAISED BEEF SHORT RIBS

Boneless beef short ribs, honey Aleppo carrots,
whipped potatoes, veal demi-glace \$325

NY STEAKHOUSE BOARD

LaFrieda 60-day prime dry-aged beef rib-eye,
roasted maitake & oyster mushrooms, steakhouse
potato wedges, black truffle, pecorino cheese,
thyme-Aleppo-buttermilk frizzled onions, veal
demi-glace, horseradish crème fraîche \$1,225
Add a Personal Chef \$200



SIDELINE SELECTIONS

PASTA SALAD

Orecchiette pasta, oven-roasted tomatoes,
mixed olives, roasted peppers, arugula,
pecorino cheese, white balsamic dressing \$50

POTATO SALAD

Country honey mustard, baby gherkins,
banana ring peppers, chives \$50

HEARTY BEET & FARRO SALAD

Red & gold beets, chèvre cheese, pumpkin seeds,
cucumber, red onion, watercress, champagne
vinaigrette \$55

GRILLED & ROASTED VEGETABLES

Seasonal vegetables, hummus \$80



All selections serve approximately
12 guests, unless otherwise noted.



SUSHI

VEGAN SUSHI

Assorted vegetables, avocado, cucumber, asparagus, yamagobo, mushrooms, white ginger, wasabi \$185

PREMIUM SUSHI

Rainbow rolls, California rolls, spicy tuna rolls, salmon avocado rolls, assorted sashimi, assorted nigiri, white ginger, wasabi \$235

PLATINUM SUSHI

Nigiri bigeye tuna, New Zealand king salmon, New Zealand sea bream (madai), Japanese yellowtail (hamachi) rolls, rainbow rolls, California rolls, spicy tuna rolls, white ginger, wasabi \$515

SIGNATURE SUSHI

In-suite sushi rolling

Unique food concept and creative eating experience in a suite with a private sushi chef. Includes an assortment of premium fish, custom-built rolls and our signature creations. Bigeye tuna, New Zealand king salmon, Japanese yellowtail, Japanese kani, New Zealand sea bream, snow crab \$1,150

POKÉ \$1,075

Chef-attended build-your-own Poké station

Choose your base: white rice, brown rice, baby garden greens

Choose your fish: Tuna, king salmon, yellowtail, snow crab & kani

Toppings: Avocado, masago, sesame seeds, cilantro, jalapeños, seaweed & scallions

Sauces: Sriracha, ponzu, shoyu, Sriracha aioli, eel sauce

All selections serve approximately
12 guests, unless otherwise noted.



SUITE ENDINGS

ICE CREAM CUPS ★ G V

Chocolate & vanilla swirl. Serves 6 \$54

FLOURLESS CHOCOLATE TORTE G V

Semi-sweet Belgian chocolate cake \$80

ZEPPLES V

Fried dough, powdered sugar \$85

NEW YORK CHEESECAKE V \$85

MRS. FIELDS CHOCOLATE CHIP COOKIES ★ N V \$105

MRS. FIELDS ASSORTED COOKIES ★ N V

Snickerdoodle, oatmeal raisin, chocolate-chocolate chip, macadamia nut, chocolate chip cookies \$105

MRS. FIELDS BROWNIE/BLONDIES COMBO N V

Rich fudge brownies, M&M's blondies \$105

TEAM LOGO CAKE POPS V

Chocolate, vanilla & strawberry. Variety of 12 \$110

CALIFORNIA DONUTS N

Blueberry, Carrot Cake, Hazelnut Coffee, Jelly, Classic Vanilla, Black & White Cake Donuts \$140

BUILD YOUR OWN SUNDAE BAR

(12) Chocolate & vanilla swirl ice cream cups, chocolate & rainbow sprinkles, Oreo crumbles, maraschino cherries, plain M&M's, gummy bears, chocolate & caramel sauces, whipped cream \$165

DESSERT PLATTER N V

Cannoli, chocolate cannoli, cream puffs, chocolate éclairs, Italian rainbow cookies, fruit tarts, chocolate fudge cake, tiramisu \$190

COOKIE DIP N V \$165

Ricotta and mascarpone, cookie crumble, vanilla wafers, snickerdoodle cookies, cannoli shells, strawberries

DESSERT CART N V

Complete your luxury experience with our chef's selection of signature desserts, cookies & cordials
Pricing a la carte, cart must be preordered
Specific delivery times cannot be guaranteed

SUNDAE CART V

Enjoy creating your own sundae! Fill an ice cream cup with toppings of your choice. The more toppings, the better!
\$15 per sundae, cart must be preordered
Specific delivery times cannot be guaranteed

SPECIAL OCCASION CAKE

Celebrate a special event with a custom cake! Contact the Suites Department and we will help you design the perfect cake for your celebration
Pricing based on cake selection

POLICIES+PROCEDURES



ADMINISTRATIVE CHARGE, TAX & GRATUITY

Sales tax of 6.625% and an administrative charge of 20% of the order subtotal will be added to each order. Of the 20% administrative charge, 9.5% is paid to the Suite Attendant and 3.5% is paid to the Suite Runner. The remainder is retained by Delaware North Sportservice, Inc. to enhance amenities. Any additional gratuity is at the discretion of the Suite Partner. Please contact us at (201) 559-1631 with any billing questions.

PERSONALIZED SERVICES

During events, Suite Attendants will take additional food and beverage orders. Should you desire a Private Suite Attendant, we will be happy to provide you with the necessary staff. When ordering a Private Attendant, 48-hour notification is required. The cost for this service is \$275.00.

We also offer the following VIP Services to enhance your Suite experience: Fresh-Cut Flower Arrangements, Special Occasion Cakes, Kosher Catering. Please contact our Suites Administrator for assistance and pricing.

CATERING

Group and corporate catering opportunities are also available in any one of our Premium Clubs. MetLife Stadium is a unique location for holiday parties, employee gatherings, bar/bat mitzvahs and more. Please contact the Catering Sales Manager (201) 559-1642 for more information.

PAR STOCKING

We highly recommend that you establish a beverage par level for your suite with the assistance of our Suites Administrator. Simply choose the type and quantity of the beverages you would like to have available in your suite for each event. After each event, your beverage inventory will be counted and replenished accordingly and the difference will be charged to your account separately. The par stock system will only continue during the regular season.

ALCOHOLIC BEVERAGES

Please be advised that your liquor cabinet will be unlocked prior to your arrival unless you make other arrangements through our Suites Administrator. To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of New Jersey and MetLife Stadium, no alcoholic beverages may be brought into or removed from your suite.

It is the responsibility of the Suite Partner to ensure that no minors or intoxicated persons consume alcoholic beverages in their suites. We reserve the right to check for proper identification and refuse service to a guest who exhibits signs of impairment.

REMAINING BEVERAGES

Please note that at the end of the season any remaining soft drinks and/or beer will be discarded. Leftover beverages will not be credited, nor are they available for pickup. All liquor and unopened wine will remain locked in your suite for next season.

