

2026 PREORDER MENU

JACKSONVILLE JAGUARS SUITES MENU



WELCOME TO THE 2026 JAGUARS FOOTBALL SEASON AT EVERBANK STADIUM!

At Delaware North Sportservice, we are committed to creating an exceptional hospitality experience that begins long before kickoff and continues beyond the final whistle. From personalized service with pre-event planning to the outstanding hospitality you and your guests enjoy on game day, we stand ready to make each game day truly memorable.

This season's suite menu showcases a collection of fan-favorite game day classics, thoughtfully crafted to complement the energy and excitement of Jaguars football.

As the exclusive catering partner of EverBank Stadium, Delaware North proudly brings more than a century of hospitality excellence to every suite experience. Thank you for allowing us to be part of your game day traditions.

We look forward to serving you and delivering an unforgettable DUUUVAL experience all season long.



2026 SUITES CATERING DEADLINES

PREORDERS MUST BE PLACED BY 5:00 P.M.
ON THE DAY OF THE DEADLINE.

OPPONENT	GAME DAY	PREORDER DEADLINE
CAROLINA PANTHERS*	AUGUST 21, 2026	THURSDAY, AUGUST 13, 2026
TAMPA BAY BUCCANEERS*	AUGUST 28, 2026	THURSDAY, AUGUST 20, 2026
CLEVELAND BROWNS*	SEPTEMBER 13, 2026	THURSDAY, SEPTEMBER 3, 2026
NEW ENGLAND PATRIOTS	SEPTEMBER 27, 2026	MONDAY, SEPTEMBER 21, 2026
INDIANAPOLIS COLTS	NOVEMBER 1, 2026	MONDAY, OCTOBER 26, 2026
TENNESSEE TITANS*	NOVEMBER 29, 2026	FRIDAY, NOVEMBER 20, 2026
PITTSBURGH STEELERS	DECEMBER 14, 2026	MONDAY, DECEMBER 7, 2026
TAXSLAYER GATOR BOWL	DECEMBER 30, 2026	FRIDAY, DECEMBER 18, 2026
WASHINGTON COMMANDERS*	TBD	MONDAY, DECEMBER 21, 2026

**Please note that the deadlines for the Browns, Titans and Commanders vs Jags games are early due to the holidays and suppliers' schedules.*

**Please note that the deadline for the TaxSlayer Gator Bowl is early due to the holiday and suppliers' schedule.*

POLICIES + PROCEDURES

PREORDERS MUST BE PLACED BY 5:00 P.M.
ON THE DAY OF THE DEADLINE.

MENU LEVELS + ORDERING DEADLINES

Delaware North Sportservice is pleased to offer this Preorder Menu, which features a more extensive selection of food and beverage than our game day menu and offers.

To ensure that we provide the highest quality selections while meeting your food and beverage requests, preorders must be placed no later than 5:00 p.m. on the day of the posted preorder deadline. Past this deadline, selections are limited to our Game Day Menu – reverting to our standard (not preorder) pricing. We are happy to receive and process orders from our Game Day Menu up until 12:00 p.m. two (2) business days prior to each game day.

You are also welcome to order from the Game Day Menu upon arrival in your suite. Your Suite Attendant will be happy to assist you. Please note that game day orders may take approximately 45-60 minutes for preparation and delivery. Delivery times may vary depending on the time of day.

HOW TO PLACE YOUR FOOD + BEVERAGE ORDER

For preorders, visit us at:
<https://reserve.delawarenorth.com/guestreserve/>

If the preorder deadline has passed and you would like to place an order from our Game Day Menu, please contact us for assistance at:
EverBankSuites@delawarenorth.com

You may also order upon arrival with the Suite Attendant.

To modify an existing order, you may make changes in Guest Reserve up until the preorder deadline. If the deadline has passed, please contact your Suites Concierge immediately for assistance.

ORDERING DURING THE EVENT

Need additional food or beverages? You can order from our Game Day Menu through the Suite Attendant. Food orders from this menu are accepted until the end of the halftime, and beverage orders are accepted until the end of the 3rd quarter

CANCELLATIONS

You may cancel any or part of your order through Guest Reserve prior to the preordering deadline. To cancel any part or all of your order after the preordering deadline has passed, contact your Suites Concierge as soon as possible. Orders cancelled by 12:00 p.m. EST two (2) business days prior to the event will not incur any charges. Should you request a cancellation after this time, the full charges for your food and beverage order will be applied.

If an event is cancelled (cold, rain, etc.) and the stadium has NOT OPENED, you will incur NO CHARGES for your food and beverage order.

If the gates to the stadium open for ANY amount of time and THEN the event is cancelled (time restrictions, cold, rain, etc.), the full charges for your food and beverage order will be applied.



EXECUTIVE SUITES MANAGEMENT TEAM

LESLIE LONG | Suites Concierge
everbanksuites@delawarenorth.com
904-633-4667

JEN WU | Senior Food & Beverage Manager
jwu@delawarenorth.com
904-327-6853

CHEF BRENDA DOLAN | Executive Sous Chef

CHEF STEVEN MCQUEENY | Senior Executive Chef

MENU PACKAGES

ALL SELECTIONS SERVE APPROXIMATELY
12 GUESTS UNLESS OTHERWISE STATED

#1 THE IRON MAN ★

CLASSIC POPCORN **G** **V**

KETTLE CHIPS + FRENCH ONION DIP **G** **V**

CAESAR SALAD

*crisp romaine lettuce, caesar dressing,
garlic croutons, shaved parmesan cheese*

STAHL-MEYER HOT DOG

all-beef franks, traditional rolls, condiments

THE CLASSIC

chili, shredded cheese, pickle spears

TOUCHDOWN TRIO **V**

*salsa roja, warm queso blanco,
guacamole, corn tortilla chips*

SMOKED CHICKEN WINGS **G**

*house-smoked wings, traditional buffalo
sauce, celery, blue cheese, ranch*

THE COOKIE + BROWNIE PLATTER **V**

*chocolate chip and sugar cookies,
rich brownies and blondies*

\$793.00

#2 THE FLORIDA TAILGATE

CLASSIC POPCORN **G** **V**

FARMERS MARKET CRUDITÉS **V**

*fresh seasonal vegetables,
creamy classic hummus and ranch*

SHRIMP COCKTAIL **G**

*chilled jumbo shrimp,
cocktail sauce, fresh lemon*
to ensure the highest level of food safety,
your suite attendant will display this item once
you have arrived in the suite

CHILLED BEEF TENDERLOIN

*prepared to medium-rare with roasted garlic
and peppers, baby heirloom tomatoes,
greek olives, cornichons, cucumbers,
fresh dill, tzatziki, herb oil, pita*

GUAVA GLAZED AIRLINE CHICKEN **G**

baby carrots and roasted squash

ROASTED MARBLE POTATOES **G** **V**

garlic, evoo, lemon zest, sea salt

KEY LIME PIE **V**

\$935.00

#3 THE SMOKE HOUSE

CLASSIC POPCORN **G** **V**

GARDEN SALAD **G** **V**

*mix greens, carrots, tomatoes, cucumbers,
red onions, balsamic, ranch*

HOUSE-SMOKED MEATS **G**

*beef brisket, smoked chicken wings,
st. louis pork ribs, bbq sauce, corn ribs,
pickled onions, roasted sweet mini peppers*

MAC 'N CHEESE **V**

*cavatappi pasta, cheese sauce,
toasted bread crumbs*

CORN BREAD + BUTTER **G**

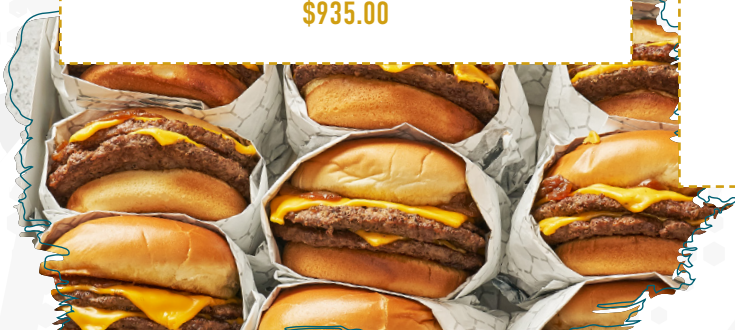
GRILLED VEGETABLES **G** **V**

*baby carrots, zucchini, squash,
broccolini, asparagus*

BANANA PUDDING **V**

*banana custard layers, fresh bananas,
vanilla wafers, whipped cream*

\$725.00



★ available game day **N** contains nuts
G gluten free **V** vegetarian

À LA CARTE MENU

ALL SELECTIONS SERVE APPROXIMATELY
12 GUESTS UNLESS OTHERWISE STATED

FIRST DOWN APPETIZERS

GRILLED TENDERS **G** \$160.00

chicken tenderloins marinated in lemon and herbs, tzatziki dipping sauce

CHICKEN WINGS ★ **G** \$180.00

house-smoked wings, celery, blue cheese, ranch and your choice of traditional buffalo, bbq or datil pepper sauce on the side

SHRIMP COCKTAIL **G** \$170.00

horseradish cocktail sauce, remoulade, fresh lemons

to ensure the highest level of food safety, your suite attendant will display this item once you have arrived in the suite

PREMIUM SUSHI \$315.00

nigiri of tuna, atlantic salmon, japanese hamachi; tempura shrimp roll, spicy tuna roll, negihama roll, california roll; wasabi, pickled ginger

to ensure the highest level of food safety, your suite attendant will display this item once you have arrived in the suite

try paired with our Kim Crawford Sauvignon Blanc

TOUCHDOWN TRIO ★ **V** \$125.00

salsa roja, warm queso blanco, guacamole, corn tortilla chips

ENHANCE YOUR TRIO: THE TWO POINT PLAY **G** \$35.00

chicken tinga, sour cream, pico de gallo, pickled jalapeños

FRENCH ONION DIP + KETTLE CHIPS ★ **G** \$63.00

CLASSIC POPCORN ★ **G** **V** \$70.00

endless supply of butter-flavored popcorn in a souvenir bucket

FARM TO SUITE

FRESH FRUIT PLATTER **V** \$105.00

fresh-cut watermelon, cantaloupe, honeydew, pineapple, grapes, strawberries, seasonal berries

ARTISAN CHEESE

& CHARCUTERIE **N** \$250.00

manchego, brie, smoked gouda, cashew-crusting maple-bourbon goat cheese, prosciutto, salami, capicola, cashews, marcona almonds, dried cranberries, golden raisins, fresh grapes, crackers

try paired with our Castello Banfi
San Angelo Pinot Grigio

FARMERS MARKET CRUDITÉS **G** **V** \$95.00

fresh seasonal vegetables served with creamy classic hummus and ranch

FROM THE GARDEN

GARDEN SALAD **V** \$65.00

mixed greens, carrots, tomatoes, cucumbers, red onions, balsamic, ranch

TRADITIONAL CAESAR SALAD ★ \$75.00

romaine lettuce, aged parmesan cheese, garlic croutons, caesar dressing

ADD ON: GRILLED CHICKEN \$110.00
GRILLED SHRIMP \$115.00



★ available game day
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À LA CARTE MENU

ALL SELECTIONS SERVE APPROXIMATELY
12 GUESTS UNLESS OTHERWISE STATED

SOMETHING TO HOLD

STAHL-MEYER HOT DOGS ★ \$126.00
all-beef franks, traditional rolls, condiments

ADD ON: THE CLASSIC ★ \$42.00
chili, shredded cheese, pickle spears

THE JAX ★ \$72.00
cheese sauce, bacon,
pickled red onions,
pickled jalapeños, chicharron rinds

BBQ PULLED PORK SLIDERS \$145.00
tender smoked slowly cooked pulled pork
shoulder tossed in a tangy bbq sauce,
cole slaw, fresh rolls

ROAST TURKEY BRIE-L-T \$112.00

roasted turkey breast, brie,
arugula, heirloom tomatoes,
datil pepper jam on ciabatta

CHEESEBURGERS ★ \$150.00
(8) all-beef double burgers grilled fresh on
game day, topped with american cheese,
prepared medium-well

CHICKEN SALAD
CROISSANT SANDWICHES \$90.00
our house-made chicken salad with creamy
mayo, celery, herbs and seasonings on
buttery, flaky round croissants
try paired with our Clos Du Bois Chardonnay

THE MAIN EVENT

MAC 'N CHEESE V \$145.00
cavatappi pasta, cheese sauce,
toasted breadcrumbs

CHURRASCO SKEWERS G \$185.00
grilled skewers of beef and chicken
marinated in herb oil and peppercorn
seasonings with zucchini, yellow squash, red
onion over rice with baby heirloom tomatoes,
shishito peppers and charred lemon

SHRIMP BOIL G \$265.00
fresh local shrimp boiled with corn,
sausage and potatoes

TOUCHDOWN TREATS

THE COOKIE + BROWNIE JAR ★ V \$130.00
chocolate chip and sugar cookies along
with rich brownies and blondies in
a souvenir cookie jar

JAGUAR COOKIES \$144.00
custom-made Cinotti's jaguar-themed
cookies, one dozen

JAG'S TAIL V \$80.00
puff pastry filled with cream cheese
and sugar, topped with honey glaze,
chocolate and caramel sauces

SPECIAL OCCASION CAKE
please contact your suites concierge
to create your special occasion treat!

THE DESSERT CART COLLECTION
an assortment of cookies, cupcakes, cakes
and treats - all available for pre-order.
check guest reserve for our selections
and pricing.



★ available game day
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N contains nuts
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BEVERAGE PACKAGES

DUUUVAL MIMOSA BAR

CAPOSALDO PROSECCO (2) 750ml btls

ORANGE JUICE (2) 32oz btls

FRESH STRAWBERRIES

\$180.00

AUDIBLE

*Bored with beer & wine? Call an Audible
with this package featuring:*

TITO'S (1) 1L btl

ORANGE JUICE (1) 32oz btl

CRANBERRY JUICE (1) 32oz btl

GINGER BEER (1) 8-pack

CLUB SODA (1) 6-pack

FRESH CUT LIMES

\$280.00

STARTING LINEUP

(2) 6-packs each:

BUD LIGHT

MILLER LITE

COCA-COLA

DASANI

(1) 6-packs each:

MICHELOB ULTRA

BLUE MOON

DIET COKE

SPRITE

(1) btl each:

WOODBIDGE PINOT GRIGIO

WOODBIDGE CHARDONNAY

WOODBIDGE CABERNET SAUVIGNON

WOODBIDGE PINOT NOIR

\$603.00



BEER, SELTZER + WINE

PREMIUM + CRAFT BEER ★

(6) 12OZ CANS - PRICING IS PER SELECTION

BUDWEISER	\$44.00	STELLA ARTOIS	\$53.00
BUD LIGHT	\$44.00	DUVAL LIGHT	\$53.00
COORS LIGHT	\$44.00	WICKED WEED PERNICIOUS IPA	\$53.00
MILLER LITE	\$44.00	VOODOO RANGER JUICY HAZE IPA	\$60.00
MICHELOB ULTRA	\$53.00	CORONA EXTRA	\$53.00
MICHELOB ULTRA ZERO	\$53.00	MODELO ESPECIAL	\$53.00
BLUE MOON	\$53.00		

SELTZER + CANNED COCKTAILS ★

(6) 12OZ CANS - PRICING IS PER SELECTION

NÜTRL PINEAPPLE	\$77.00
NÜTRL PEACH	\$77.00
WHITE CLAW BLACK CHERRY	\$60.00

WINE ★

BTL

RED

WOODBIDGE <i>pinot noir</i>	\$45.00
WOODBIDGE <i>cabernet sauvignon</i>	\$45.00
LOUIS M MARTINI <i>cabernet sauvignon</i>	\$95.00
QUILT <i>cabernet sauvignon</i>	\$130.00
JOSH <i>merlot</i>	\$78.00
ORIN SWIFT ABSTRACT <i>red blend</i>	\$175.00

WHITE

KING ESTATE <i>pinot gris</i>	\$79.00
WOODBIDGE <i>pinot grigio</i>	\$45.00
CASTELLO BANFI	
SAN ANGELO <i>pinot grigio</i>	\$75.00
KIM CRAWFORD <i>sauvignon blanc</i>	\$80.00
SIMI <i>sauvignon blanc</i>	\$95.00
CHATEAU STE. MICHELLE <i>riesling</i>	\$53.00
WOODBIDGE <i>chardonnay</i>	\$45.00
CLOS DU BOIS <i>chardonnay</i>	\$95.00
CAKEBREAD CELLARS <i>chardonnay</i>	\$175.00
CHALK HILL <i>chardonnay</i>	\$90.00

SPARKLING

CAPOSALDO <i>prosecco</i>	\$74.00
MUMM CUVÉE M. <i>sparkling</i>	\$105.00
VEUVE CLICQUOT <i>champagne</i>	\$275.00



★ available game day

PLEASE DRINK RESPONSIBLY | 21+

SPIRITS + MIXERS

VODKA ★

	BTL
TITO'S	\$195.00
DEEP EDDY ORIGINAL	\$135.00

TEQUILA ★

	BTL
DANO'S DANGEROUS BLANCO	\$215.00
HERRADURA SILVER	\$200.00
HERRADURA REPOSADO	\$200.00

RUM ★

	BTL
LUGO'S CRAFT PITORRO ORIGINAL	\$144.00
LUGO'S CRAFT PITORRO LIBERTALIA SMALL BATCH AGED SPICED RUM	\$144.00

BOURBON + WHISKEY ★

	BTL
MAKER'S MARK	\$200.00
BULLEIT	\$166.00
WOODFORD RESERVE	\$230.00
CROWN ROYAL	\$210.00
JOHNNIE WALKER BLACK LABEL	\$269.00
JACK DANIEL'S	\$200.00
HOOTEN YOUNG BOTTLED-IN-BOND	\$155.00
HOOTEN YOUNG 12YR AMERICAN WHISKEY	\$269.00
HOOTEN YOUNG 7YR OPERATION GOTHIC SERPENT RYE WHISKEY	\$230.00

GIN ★

	BTL
BOMBAY SAPPHIRE	\$198.00

MIXERS + MORE ★

COCA-COLA PRODUCTS	\$32.00
<i>coke diet coke coke zero sprite ginger ale</i>	
<i>(6) 12oz cans - pricing is per selection</i>	

WATER	
<i>dasani 20oz</i>	\$30.00
<i>smartwater 20oz</i>	\$66.00
<i>(6) btl - pricing is per selection</i>	

K-CUP COFFEE SERVICE	\$55.00
<i>brew in suite. premium coffee, decaffeinated coffee, teas, and hot chocolate available.</i>	
<i>12 servings - pricing is per selection</i>	

TONIC WATER	\$32.00
<i>(6) 12oz cans</i>	

CLUB SODA	\$32.00
<i>(6) 12oz cans</i>	

LEMONADE	\$32.00
<i>(6) 12oz cans</i>	

JUICE	
<i>orange juice (1) 32oz btl</i>	\$23.00
<i>cranberry juice (1) 32oz btl</i>	\$23.00
<i>pineapple juice (1) 32oz btl</i>	\$23.00
<i>grapefruit juice (1) 32oz btl</i>	\$23.00
SOUR MIX (1L)	\$27.00

FEVER-TREE COCKTAIL MIXERS	
<i>bloody mary</i>	\$45.00
<i>margarita</i>	\$45.00
<i>(1) 25.4oz btl - pricing is per selection</i>	

FEVER-TREE MIXERS	
<i>ginger beer</i>	\$30.00
<i>sparkling pink grapefruit</i>	\$40.00
<i>(8) 5.07oz cans - pricing is per selection</i>	

POLICIES + PROCEDURES

SUITE BEVERAGE SERVICE

We offer a full selection of quality brand-name beverages, including spirits, beer, hard seltzers, wine, and soft drinks. There are two styles of beverage ordering for your suite— ordering a la carte/game to game or establishing a beverage par. If you opt to order a la carte, you may do so in advance and/or on game day. Beverage pars must be established in advance.

Why a Beverage Par? Our “bev par” program is designed to take the worry and tracking out of the beverage planning process for you. Choose your bev par selections, and we will do the rest! We will stock your bev par prior to the first game. At the end of service on game day, the Suite Attendant will inventory the remaining beverages and apply the charges for the beverages consumed to your bill. Our team will restock to par for the next game. Bev pars are completely customizable to your preferences and can include any combination of beverages.

Please note: Beverage pars are only available to annual Suite Holders – not single game rentals.

BE A TEAM PLAYER, DRINK RESPONSIBLY

EverBank Stadium and Delaware North are dedicated to providing quality events that promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to keep EverBank Stadium a safe and exciting place for everyone. To maintain compliance with the rules and regulations set forth by the State of Florida, we ask that you and your guests adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of EverBank Stadium.
2. It is the responsibility of the Suite Member and/or their representative (Host) to monitor and control alcohol consumption within the suite.
3. Minors (those under the legal drinking age of 21), by law, are not permitted to possess or consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Any beverage taken outside of the suite must be in an aluminum or plastic can or bottle – otherwise the beverage must be poured into a disposable cup.
6. During some events, alcohol consumption may be restricted. We will be sure to communicate this in advance whenever we are provided notice.

SPECIAL SELECTIONS FOOD SENSITIVITIES, DIETARY RESTRICTIONS + BEYOND

To meet the needs of our guests, our menu is designed to provide a wide variety of choices. We have noted any food allergens carefully on our menu, and the in-suite signage will also reflect these notations.

For any guests with specific dietary needs or requests, such as kosher, vegetarian, food-based sensitivity or allergy, please contact your Suites Concierge. We will consult our chefs and make every effort to ensure an enjoyable dining experience. Should you simply prefer a food or beverage selection that is not offered, please let us know. We work to fulfill your request, wherever possible.

Accommodation for special requests is based on advance notice and product availability as well as in consideration of any stadium/team sponsorship agreements.

**Please note some ingredients used in our recipes originate in facilities where common food allergens may be in use.*



POLICIES + PROCEDURES

GAME DAY SERVICE + SUPPLIES

Your suite will be stocked with all food and beverage by gates opening – unless a later delivery time is noted otherwise in our menu. We reserve a later delivery time for some of our more sensitive selections to ensure the best quality and presentation, and these are noted throughout the menu.

The Suite Attendant arrives ahead of gates opening to ensure that the suite is stocked and ready for the day.

The Suite Attendant also ensures the necessary accoutrements are in place, such as: cutlery, plates, dinner and beverage napkins, cups, corkscrew, salt and pepper shakers.

Suite Attendants are typically assigned to cover more than one suite. If you would like to request a private attendant for the season or a specific game(s), please let your Suites Concierge know. There is a fee of \$150 for a private suite attendant. This is not a gratuity.

SUITEHOLDER ACCOUNT + PAYMENT INFORMATION

For each season, Delaware North Sportservice requires a completed account form, including a credit card, to be kept on file as a guarantee.

At your discretion, this card on file may be used for additional orders on game day, or you may direct for guests to provide their own credit card for ordering. You may set these parameters for the season or game by game with each order.

Delaware North will charge the designated credit card at the end of each event. The Suite Holder or Host will receive an itemized invoice outlining charges in detail on event day. If you are participating in the beverage par program, please note that these charges will be added postgame. This is due to the necessary inventory process that can only be conducted once service has concluded.



SERVICE CHARGE, TAX + GRATUITY

Jacksonville Sportservice adds an administrative fee of 18% to the sub-total of all food and beverage. This administrative fee is not a gratuity and will be retained entirely by Jacksonville Sportservice to cover administrative, operational, and other costs.

Applicable sales tax shall be applied to all orders.

Gratuity is separate and at your discretion may be added to your pre-order through Guest Reserve or via a signed guest check on game day.

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite when leaving the premises. Delaware North cannot be responsible for any lost or misplaced property left unattended in the suite.