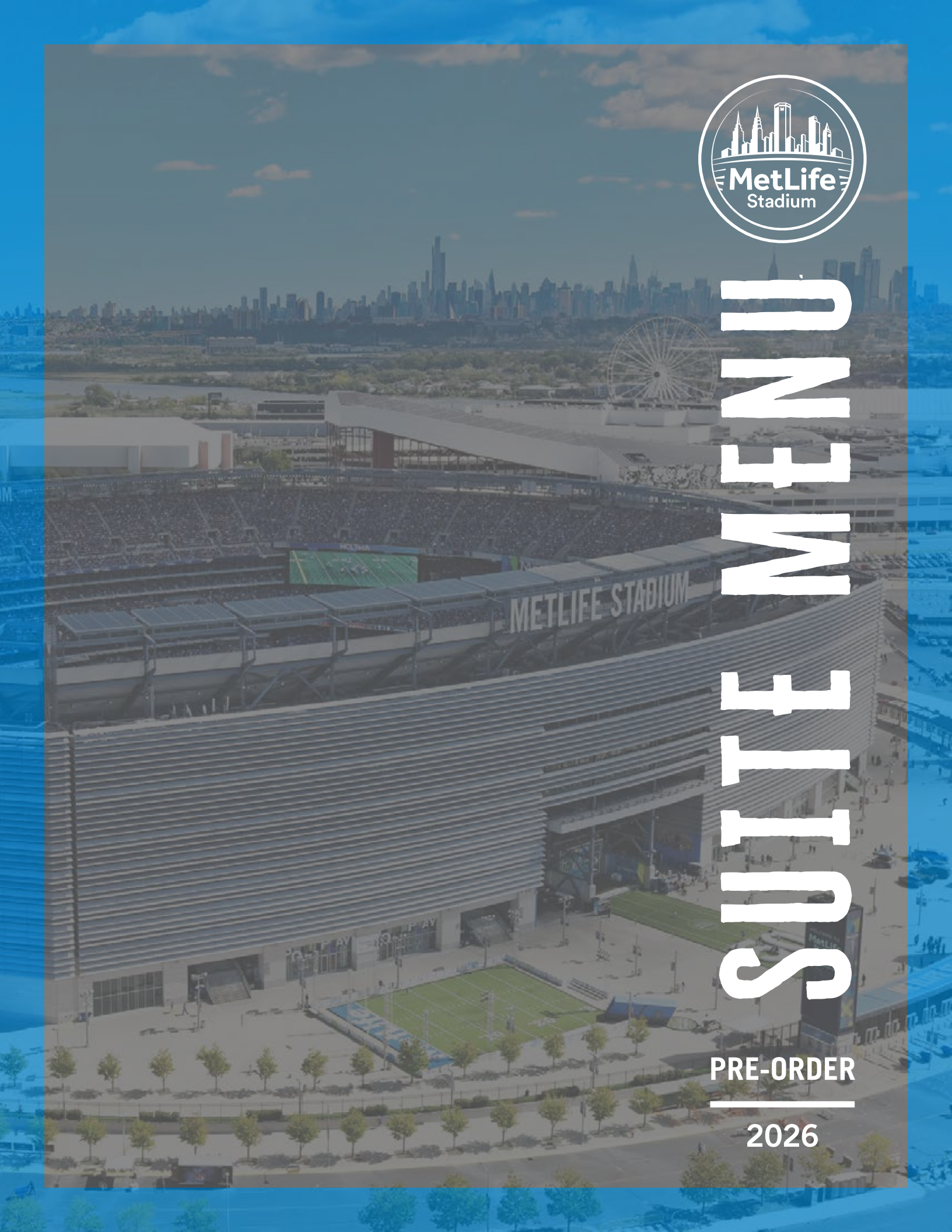


MetLife Stadium

SUITE MENU

PRE-ORDER

2026

ORDERING PROCEDURES + POLICIES

WE'RE GLAD YOU'RE HERE!

Delaware North Sportservice is delighted to welcome you to MetLife Stadium.

From start to finish, our team is committed to providing the highest level of hospitality for you and your guests. Our Suite Menu has been created by our award-winning culinary team to meet your expectations and features creative food items as well as many of the all-time favorites. We also offer the option of designing a custom-tailored menu to fit the unique needs of your event.

For the safety, quality, and service of all guests, outside food and beverage is not permitted in the suites. All food and beverage must be purchased through Delaware North, the exclusive food and beverage provider for the stadium. We appreciate your understanding and look forward to providing an exceptional suite experience for you and your guests.

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.

Delaware North Sportservice

CARVEL THE ORIGINAL SOFT SERVE · DUNKIN' · Thumann's "The Deli Best" · Mrs. Fields

PREMIO THE WAY SAUSAGE SHOULD BE · Soy · ATHLETIC BREWING CO

BEVERAGE EXPERIENCE

All Packages Serve 12 Guests,
Unless Otherwise Noted.



PACKAGES

BELLINI BAR $205
(2) La Marca Prosecco
Peach Nectar
Fresh Strawberries
(12) Champagne Flutes

MIMOSA BAR $205
(2) Brut Champagne
Fresh-Squeezed Orange Juice
Fresh Strawberries
(12) Champagne Flutes

BLOODY MARY BAR $350
(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 $1,034
(2) 6-packs each:
Michelob Ultra
Bud Light
Corona Extra
Aquafina

(2) 4-packs each:
Stella Artois
(2) bottles each:
Josh Chardonnay
Josh Cabernet

(1) 6-pack each:
Pepsi
Diet Pepsi
Starry
Ginger Ale

(1) 4-pack each:
High Noon Peach
High Noon Pineapple

★ AVAILABLE EVENT DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN VEGAN

BEVERAGE EXPERIENCE

All Packages Serve 12 Guests,
Unless Otherwise Noted.



PACKAGES

ALL PRO BAR $1,392

(1) bottle each:
Tito's Handmade Vodka
Johnnie Walker Black Scotch
Jack Daniel's Tennessee Whiskey
Zacapa No. 23 Rum
Chateau de Sancerre "Sancerre' Blanc
Louis Jadot Pinor Noir
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 $1,508

(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

★ AVAILABLE EVENT DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN VEGAN

PICK A PACKAGE

All Packages Serve 12 Guests, Unless Otherwise Noted.



PACKAGES

VEGAN/GLUTEN-FREE G $730

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

KICKOFF CLASSIC N $1.095

Classic Popcorn
Soft Pretzels
Layer Dip
Premium Mac & Cheese
Potato Salad
Chicken Milanese Salad
Pulled Pork Pull Aparts
Chicken Tenders
Thumann's Hot Dogs
Mrs. Fields Chocolate Chip Cookies

FIRST DOWN N $1,173

Classic Popcorn
Kettle Chips
Artisan Cheese
Pork Dumplings
Caesar Salad
Wrap Duo
Premio Italian Sausage
Italian Meatballs
Premium Mac & Cheese
Thumann's Hot Dogs
Mrs. Fields Assorted Cookies

★ AVAILABLE EVENT DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN VEGAN

PICK A PACKAGE

All Packages Serve 12 Guests, Unless Otherwise Noted.



PACKAGES

FAN FAVORITES (N) $1,573

Kettle Chips
Layer Dip
Farmers Market Crudités
Premium Sushi
Fresh Fruit
Chicken Milanese Salad
Edamame Dumplings
Party Sampler
Premium Mac & Cheese
NY Chopped Cheesesteaks
Pulled Pork Pull Aparts
Mrs. Fields Assorted Cookies

THE MVP $1,825

Classic Popcorn
Salsa Trio
Mediterranean Mezze
Party Sampler
Kale Quinoa Salad
Premium Sushi
The Caprese
Surf & Turf Sliders
Nonna's Pasta Fresca
Garden State Rippers
Dessert Platter

★ AVAILABLE EVENT DAY (G) GLUTEN-FREE (N) CONTAINS NUTS (V) VEGETARIAN VEGAN

WHITE WINE

By the Bottle



CHAMPAGNE + SPARKLING

LA MARCA | PROSECCO | $75

FREIXENET | CAVA BRUT | $75

MOËT & CHANDON IMPÉRIAL BRUT
CHAMPAGNE | $155

VEUVE CLICQUOT BRUT
CHAMPAGNE | $205

TAITTINGER | $205

DOM PÉRIGNON | CHAMPAGNE | $390

CHARDONNAY

JOSH | $75

SIMI | $90

CAKEBREAD | $145

ROMBAUER | $145

FAR NIENTE | $180

ROSÉ

MIRAVAL | $75

ROCK ANGEL | $85

PINOT GRIGIO

ECCO DOMANI | $70

SANTA MARGHERITA | $95

SAUVIGNON BLANC

KIM CRAWFORD | $80

CAKEBREAD | $120

ALTERNATE WHITE

BARTENURA | MOSCATO (Kosher) | $66

HOMEMADE WHITE SANGRIA | $90

CHATEAU DE SANCERRE SANCERRE BLANC | $95

RED WINE

By the Bottle



CABERNET SAUVIGNON

JOSH $75

HERZOG LINEAGE | Kosher | $75

SIMI | $95

CAKEBREAD | $240

CAYMUS | $280

SILVER OAK | $370

OPUS ONE | $595

PINOT NOIR

MARK WEST | $65

LOUIS JADOT | $95

CAKEBREAD | $155

ALTERNATE RED

HOMEMADE RED SANGRIA | $90

BEER + SELTZER

Available in 12oz 6-pack, Unless Otherwise Noted.



AMERICAN PREMIUM

BUD LIGHT $48

BUDWEISER $48

COORS LIGHT $48

MICHELOB ULTRA $48

MILLER LITE $48

IMPORT + CRAFT

BROOKLYN LAGER $48

GUINNESS DRAUGHT (4-pack) $48

BLUE MOON BELGIAN WHITE $55

CORONA EXTRA $55

HEINEKEN $55

MODELO ESPECIAL $55

STELLA ARTOIS (4-pack) $55

VOODOO RANGER IPA (4-pack) $63

SELTZER + CANNED COCKTAILS

WHITE CLAW
Black Cherry (4-pack) $63

HIGH NOON VODKA HARD SELTZER
Peach or Pineapple (4-pack) $65

SUN CRUISER ICED TEA VODKA (4-pack) $65

CUTWATER
Classic Margarita (4-pack) $65

SMIRNOFF ICE SMASH
Strawberry Lemonade (4-pack) $65

NÜTRL WATERMELON $65

N/A

MICHELOB ULTRA ZERO N/A $44

ATHLETIC BREWING RUN WILD IPA (6-pack) $45

ATHLETIC BREWING UPSIDE DAWN GOLDEN ALE (6-pack) $45

SPIRITS

Available in 750mL Bottles, Unless Otherwise Noted.



VODKA

ABSOLUT | $105

TITO'S HANDMADE | $120

KETEL ONE | $140

GREY GOOSE | $145

GIN

TANQUERAY | $105

HENDRICK'S | $155

TEQUILA

DE NADA BLANCO (700ml) | $145

CASAMIGOS BLANCO | $170

CASAMIGOS REPOSADO | $180

DON JULIO 1942 | $350

CLASE AZUL REPOSADO | $405

RUM

BACARDÍ SUPERIOR | $70

CAPTAIN MORGAN ORIGINAL SPICED | $80

MALIBU | $85

ZACAPA NO. 23 | $150

BOURBON + WHISKEY

JAMESON | $105

JACK DANIEL'S TENNESSEE | $110

BULLEIT | $120

WOODFORD RESERVE | $125

SPIRITS

Available in 750mL Bottles, Unless Otherwise Noted.



SCOTCH

JOHNNIE WALKER BLACK LABEL | $150

THE MACALLAN 12 YR. | $190

JOHNNIE WALKER BLUE LABEL | $470

COGNAC

HENNESSY V.S | $110

LIQUEUR

FIREBALL CINNAMON WHISKY | $95

BAILEYS IRISH CREAM | $110

APEROL | $110

MIXERS + MORE

Available in 12oz 6-pack, Unless Otherwise Noted.



SOFT DRINKS

PEPSI $28

DIET PEPSI $28

PEPSI ZERO $28

STARRY $28

GINGER ALE $28

BRISK ICED TEA $28

WATER

BUBLY SPARKLING WATER
Lime $28

SCHWEPPES SPARKLING SELTZER WATER $28

AQUAFINA (20oz) $40

ENERGY

ROCKSTAR (4-pack) $45

JUICE + MIXERS

ORANGE (1qt) $20

CRANBERRY (1qt) $20

GRAPEFRUIT (1qt) $20

PINEAPPLE (1qt) $20

MARGARITA MIX (1L) $28

SCHWEPPES TONIC WATER (6-pack) $28

SCHWEPPES CLUB SODA (6-pack) $28

FEVER-TREE BLOODY MARY MIX
(750ml) $33

HOT BEVERAGES

BIGELOW TEA (12 K-cups) $70
English Breakfast / Green Tea

DUNKIN' HOT CHOCOLATE $50

DUNKIN' HOT CHOCOLATE BAR
Includes marshmallows and whipped cream $75

DUNKIN' COFFEE
(12 K-cups) Regular / Decaf $70

JUST THE BEGINNING

All Selections Serve 12 Guests,
Unless Otherwise Noted.



CLASSIC POPCORN ★ G V
Butter-flavored popcorn $50

KETTLE CHIPS ★ G
Onion dip and bacon ranch dip $48

STADIUM SNACK MIX ★ N V
Pretzels, sweet kettle popcorn, candied walnuts, salted peanuts, salted cashews $65

SALSA TRIO ★ G
Pico de gallo, salsa roja, salsa verde, corn tortilla chips $65

Upgrade your Trio
Add beer cheese ★ G V *$38*
Add chili ★ G *$50*
Add guacamole G *$70*

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 $70

SOFT PRETZELS V
Whole grain mustard $70

Add beer cheese G V $38

LAYER DIP ★ G V
Cheddar cheese, guacamole, sour cream, jalapeño peppers, pico de gallo, refried beans, corn tortilla chips $90

PORK DUMPLINGS
Pan-fried pork dumplings, scallions, chili crunch, sweet Thai chili sauce $100
(Delivered at kickoff)

EDAMAME DUMPLINGS
Scallions, chili crunch, sweet Thai chili sauce $100
(Delivered at kickoff)

BOURBON BUFFALO CHICKEN DIP
Roasted chicken, blue cheese, cream cheese, Buffalo sauce, Ritz crumble, Magic Dust tortilla chips $110

MINI EMPANADAS
Colombian chicken, potatoes, bell peppers, jalapeños, Colombian ají salsa $110

PUNJABI SAMOSAS ★
Flaky puff pastry, spiced potatoes & peas, savory green chile chutney $110

CHICKEN TENDERS ★
Honey mustard or BBQ sauce $135

MAGIC DUST CHICKEN WINGS ★ G
Sweet and spicy dry rub, traditional Buffalo sauce, BBQ sauce, celery, blue cheese $135

PARTY SAMPLER ★
Magic Dust wings, chicken tenders, mozzarella sticks $165

BUFFALO CHICKEN ARANCINI ★
Arborio rice balls, Buffalo roasted chicken, parmesan cheese, creamy blue cheese dressing $160

★ AVAILABLE EVENT DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN VEGAN

FROM THE GARDEN

All Selections Serve 12 Guests, Unless Otherwise Noted.



CAESAR SALAD ★ V
Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing $75

SUNDAY SALAD G
Romaine lettuce, mixed greens, baby kale, cherry tomatoes, English cucumbers, red onions, baby carrots, red wine dressing $75

KALE & QUINOA SALAD G
Baby kale, red quinoa, acorn squash, sunflower seeds, radishes, radicchio, pickled pearl onions, Vidalia onion dressing $90

CHICKEN MILANESE SALAD N
Breaded chicken cutlet, radicchio, arugula, pine nuts, pickled red onions, lemon, honey sherry dressing $150

Enhance Your Salads
Add grilled chicken ★ G $40
Add breaded chicken cutlet $50
Add grilled shrimp G $75

FARMERS MARKET CRUDITÉS G V
Haricots verts, heirloom tomatoes, cucumber sticks, heirloom carrots, celery sticks, cauliflower florets, buttermilk ranch, petal sauce $90

Add hummus G $50

FRESH FRUIT G
Pineapples, strawberries, honeydew, cantaloupe, blueberries, blackberries, red and green grapes $95

MEDITERRANEAN MEZZE V
Hummus, tzatziki, chickpea salad, cucumber tomato salad, spicy olive mix, feta, pita chips, naan bread $115

ARTISAN CHEESE V N
Regional cheese, fresh & dred fruits, gourmet crackers $160

★ AVAILABLE EVENT DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN VEGAN

SANDWICHES, SLIDERS + DOGS

All Selections Serve 12 Guests, Unless Otherwise Noted.



ITALIAN MEATBALLS ★
Nonna Fusco's beef meatballs, marinara sauce, Parmesan cheese, club rolls $115

THUMANN'S HOT DOGS ★ G
12 beef franks, traditional rolls, condiments $130

Add beer cheese ★ G V $38
Add a side of chili ★ G $50

PREMIO ITALIAN SAUSAGE ★ G
Hot & sweet sausage, grilled peppers & onions, club rolls $125

GARDEN STATE RIPPERS
(6) Colombian hot dogs, pineapple salsa, ketchup mayo, matchstick potatoes; (6) chili cheese dogs, chili, beer cheese $200

BEYOND VEGAN SAUSAGE G
Plant-based sweet Italian sausage, grilled peppers & onions, club rolls $140 *(Gluten-free buns upon request)*

THE CAPRESE V
Fresh mozzarella, Jersey fresh heirloom tomatoes, baby arugula & radicchio, basil, extra virgin olive oil, balsamic reduction, French baguette $125

WRAP DUO
Grilled chicken, romaine lettuce, aged Parmesan cheese, Caesar dressing

Mozzarella, oven-dried tomatoes, grilled & roasted vegetables, roasted pepper aioli, spring mix $135

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 $145

FAT ROOSTERS SLIDERS
Individual spicy fried chicken sandwiches, honey mayo, dill pickles, pickle slaw, potato buns $165 *(Delivered at kickoff)*

NY CHOPPED CHEESESTEAK
Chopped rib-eye, cheese sauce, cherry pepper relish, assorted sliced pickled peppers, buttered potato buns $170 *(Delivered at kickoff)*

PULLED PORK PULL APARTS
Golden pulled pork, cheddar cheese, everything crunch topping, dill pickles, buttery Hawaiian bun $180

TENDERLOIN SLIDERS
Filet mignon, white cheddar cheese, roasted tomatoes, horseradish aioli, potato buns $235

SURF & TURF SLIDERS
Roasted filet mignon, lobster tail, Béarnaise aioli, potato buns $350

LOBSTER ROLLS
Lemon aioli, celery, butter toasted potato bun $350

★ AVAILABLE EVENT DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN VEGAN

À LA CARTE

All Selections Serve 12 Guests, Unless Otherwise Noted.



ENTRÉES

PREMIUM MACARONI & CHEESE (V)
Creamy cheddar cheese sauce, gremolata $125

Add maple-glazed slab bacon $15
Add grilled chicken $40
Add crispy buffalo chicken $50

RAVIOLI DUO (V)
Mushroom ravioli, butternut squash ravioli, Brussels sprouts, mushrooms & butternut squash hash, tarragon butter sauce $160

NONNA'S PASTA FRESCA
Fresh rigatoni, Parmigiano Reggiano, vodka sauce, basil, Nonna's chicken cutlet $220

BRAISED BEEF SHORT RIBS
Boneless beef short ribs, honey Aleppo carrots, whipped potatoes, veal demi-glace $355

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 $1,250
Add a Personal Chef $200

SIDES

PASTA SALAD (V)
Orecchiette pasta, oven-roasted tomatoes, mixed olives, roasted peppers, arugula, pecorino cheese, white balsamic dressing $55

POTATO SALAD (G) (V)
Country honey mustard, baby gherkins, banana ring peppers, chives $55

GRILLED & ROASTED VEGETABLES (G) (VEGAN)
Seasonal vegetables, hummus $85

★ AVAILABLE EVENT DAY (G) GLUTEN-FREE (N) CONTAINS NUTS (V) VEGETARIAN VEGAN

SEAFOOD

All Selections Serve 12 Guests, Unless Otherwise Noted.



VEGAN SUSHI

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

PREMIUM SUSHI

Rolls: Rainbow, California, spicy tuna, salmon avocado; Assorted sashimi and nigiri; White ginger, wasabi $250

BLOODY MARY OYSTER SHOOTERS

West coast Totten oyster, bloody Mary mignonette, smoked sea salt $350

PLATINUM SUSHI

Nigiri: Bigeye tuna, New Zealand king salmon, Japanese sea bream (madai), Japanese yellowtail (hamachi), **Rolls**: Rainbow, California, tuna; White ginger, wasabi $535

POKÉ

Chef-attended build-your-own Poké station

Choose your base: white rice, brown rice, baby garden greens
Choose your fish: Bigeye tuna, king salmon, yellowtail, snow crab & kani
Toppings: Avocado, masago, sesame seeds, cilantro, jalapeños, seaweed & scallions
Sauces: Sriracha, ponzu, shoyu, Sriracha aioli, eel
$1,125

SIGNATURE SUSHI

In-suite sushi rolling

Unique food concept and creative eating experience 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, sea bream, snow crab; White ginger, wasabi $1,200

CAVIAR TASTING

Caspian Ossetra & Beluga caviar, blini, crème fraîche $1200

★ AVAILABLE EVENT DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN VEGAN

SUITE ENDINGS

All Selections Serve 12 Guests, Unless Otherwise Noted.



ICE CREAM CUPS ★ G V
Chocolate & vanilla swirl. *Serves 6* $60

FLOURLESS CHOCOLATE TORTE G V
Semi-sweet Belgian chocolate cake $85

ZEPPOLES V
Fried dough, powdered sugar $90

MRS. FIELDS CHOCOLATE CHIP COOKIES ★ N V $110

MRS. FIELDS ASSORTED COOKIES ★ N V
Cinnamon sugar, oatmeal raisin walnut, triple chocolate, macadamia nut, chocolate chip cookies $110

MRS. FIELDS BROWNIE/BLONDIES COMBO N V
Rich fudge brownies, M&M's blondies $110

TEAM LOGO CAKE POPS
Chocolate, vanilla & strawberry. *Variety of 12* $115

CINNAMON BUNS N V
Light, fluffy and buttery swirls packed with cinnamon sugar, tangy-sweet cream cheese frosting $145

BUILD YOUR OWN SUNDAE BAR V
(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 $177

BERRIES & CREAM G V
Strawberries, blueberries, blackberries, gooseberries, whipped cream $175

DESSERT PLATTER N V
Cannoli, chocolate cannoli, cream puffs, chocolate éclairs, Italian rainbow cookies, fruit tarts, chocolate fudge cake, tiramisu $195

FRENCH PASTRY PLATTER N V
The Moka: Ethiopian Mocha Coffee Cream, Crispy Coffee & White Chocolate Base

Maracuja & Chocolate: Passion Fruit Cream, Chocolate Base, Crispy Dark Chocolate Detail, Grated Coconut

Pecan Pie: Shortbread, Caramel Pecan Nuts, Vanilla Whipped Ganache

Crème Brûlée: Hazelnut Streusel Biscuit Base, White Chocolate

Lil Mango: Mango Cream, Lemon Mousse, Crispy Coconut Biscuit, Coconut Shavings, Lime Zest $300

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.

★ AVAILABLE EVENT DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN VEGAN

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

If a pre-order is placed, please be advised that your liquor cabinet will be unlocked prior to your arrival unless you make other arrangements through our Suites Administrator. If no pre-order is placed, your liquor cabinet will remain locked. 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.

