BOSTON GARDEN
ESTD • 1928 •
SGB
SOCIETY

PRE-ORDER

MENU

Placing Your Order

PRE-ORDER MENU / EVENT DAY MENU ORDERING PROCESS

Rental clients will be contacted for pre-ordered food and beverage via email or phone. Pre-Ordering allows you to select from all menu offerings at lower, pre-event pricing. Pre-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 available for both Pre-Orders as well as Event Day orders. Any orders received after the Pre-Order 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

ALL ORDERS must be placed online via the MyVenueSuite 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

c. Select the pencil icon next to the desired event you would like to place your order for food and beverage.

Please note: MyVenue online ordering portal will close for Pre-Orders at 12pm, (3) business days before the event. At this time, the MyVenue portal will begin offering our Event Day Menu up until the day of your scheduled 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

Event Day Orders can be placed on the MyVenue portal up until the day of your scheduled event. After the Pre-Order deadline, the portal will automatically switch to our Event Day Menu offerings. Orders received after the Pre-Order deadline and during the event will be considered Event Day Orders and will have an automatic 15 percent gratuity added. If you need help accessing your MyVenue account, please reach out to suitescatering@tdgarden.com.

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

SUITES MANAGER
Danielle Waldrip
dwaldrip@tdgarden.com

ASSISTANT SUITES MANAGER
Chris Traer
ctraer@tdgarden.com

GENERAL SUITES CATERING INQUIRIES
617.624.1616
suitescatering@tdgarden.com

Beverage Packages

Available for pre-order only

PREMIUM POUR PACKAGE $385

(6-PACK, 12oz CANS)
Bud Light • Sam Adams Seasonal • Modelo Especial • Surfside Strawberry Lemonade

(750mL BOTTLES)
Squealing Pig Sauvignon Blanc • Clos du Bois Cabernet Sauvignon

NEW ENGLANDER CRAFT BEER PACKAGE $215

(6-PACK, 12oz CANS)
Fiddlehead IPA • Cisco IPA • Night Shift Whirlpool • Harpoon IPA

TALL POUR PACKAGE $225

(4-PACK, 16oz CANS)
Mighty Squirrel Cloud Candy IPA • Lawson's Sip of Sunshine IPA • Castle Island Keeper IPA • Aeronaut Robot Crush Pilsner

NON-ALCOHOLIC BEVERAGE PACKAGE $115

(6-PACK OF EACH)
Dasani • Sprite • Coca-Cola • Diet Coke

MIXER PACKAGE $145

(4-PACK, 6oz BOTTLES)
Club Soda • Tonic Water

(750 ML BOTTLE)
RIPE Fresh Squeezed Cranberry Juice

(6-PACK, 12oz CANS)
Lemonade • Ginger Ale

Garnish Plate
Lemons • Limes • Oranges

White Wine

CHAMPAGNE + SPARKLING

Mionetto Prosecco $85
Italy

La Marca Prosecco $110
Italy

Laurent-Perrier Brut $225
France

Billecart-Salmon Brut $280
France

ROSÉ

Maison Marcel Rosé $95
France

SAUVIGNON BLANC

Ferrari-Carano Fume Blanc $75
Sonoma County

Squealing Pig $80
New Zealand

Kim Crawford $85
New Zealand

Whitehaven $110
New Zealand

PINOT GRIGIO

Di Lenardo | *Italy* $65

Prophecy | *Italy* $75

Santa Margherita | *Italy* $120

CHARDONNAY

Sea Sun by Caymus $80
California

Kendall Jackson $90
California

Sonoma Cutrer $115
California

Cakebread Cellars $165
Napa Valley

OTHER WHITES

Conundrum by Caymus $95
California | *White Blend*

Wölffer Spring in a Bottle $105
Germany | *Alcohol Removed*

Red Wine

PINOT NOIR

Tread Softly $85
Australia

Elouan $100
Willamette Valley

La Crema $120
Monterey County

Belle Glos $140
Santa Maria Valley

MERLOT

Murphy-Goode $85
California

Markham "Six Stack" $130
California

CABERNET SAUVIGNON

Clos du Bois | *California* $80

Josh | *California* $95

Daou | *Paso Robles* $115

Caymus | *California* $285

Stag's Leap Artemis $295
Napa Valley

OTHER REDS

Da Vinci Chianti | *Italy* $80

Masciarelli Montepulciano $85
Italy

Orin Swift Abstract $155
Red Blend | *California*

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Beer

12OZ 6-PACK $55

Blue Moon
Budweiser
Bud Light
Cisco IPA
Cisco Shark Tracker
Coors Light
Corona Extra
Corona Light
Fiddlehead IPA
Harpoon IPA
Heineken
Heineken Silver
Kona Big Wave Ale
Golden Ale
Michelob Ultra
Miller Light
Modelo Especial
Night Shift
Whirlpool Pale Ale
Sam Adams Boston Lager
Sam Adams Seasonal
Stella Artois

16OZ 4-PACK $60

Aeronaut Robot Crush
Bentwater Thunderfunk
Castle Island Keeper IPA
Guinness
Lawson's Sip Of Sunshine
Mighty Squirrel Cloud Candy
True North North Shore IPA

SPIRIT FREE $55

Athletic Brewing
Upside Dawn Ale
Athletic Brewing
Run Wild IPA
Heineken 0.0%
Guinness 0
Sam Adams Just The Haze
Corona Cero

Seltzers & Canned Cocktails

(6-PACK, 12oz CANS)

Absolut Vodka $80
Cranberry

Cutwater $85
Lime Margarita

Downeast Cider $60

High Noon $80
Pineapple

Jameson $80
Orange Spritz
Whiskey Lemonade

Super Lyte $80
Blue Chill

NUTRL $80
Blueberry • Orange

Sun Cruiser $85
Iced Tea

Surfside $85
Lemonade
Strawberry Lemonade

TRULY Hard Seltzer $60
Wild Berry

Spirits

1l bottles, unless otherwise noted.

VODKA

Absolut $155
Belvedere $235
Grey Goose $195
Ketel One $185
Tito's Handmade $175

GIN

Hendricks $205
Tanqueray $155

TEQUILA

Codigo Blanco $195
Clase Azul Reposado $565
La Gritona Reposado $240
Cincoro Añejo $555
Don Julio 1942 $575
Flecha Azul | *Blanco* $275 | *Reposado* $285 | *Añejo* $290

RUM

Bacardi Superior $135
Captain Morgan $145
Malibu $135

BOURBON + WHISK(E)Y

Basil Hayden $295
Buffalo Trace (750 ML) $160
Crown Royal $175
Jack Daniel's Tennessee $135
Jameson $165
Macallan 12 Year (750 ML) $325
Maker's Mark $150
Woodford Reserve $210

COGNAC

Hennessy V.S $250

LIQUEUR

Baileys Irish Cream $145
Dunkin' Kahlua Caramel Swirl (750 ML) $145

House Craft Cocktails

Made fresh in house and designed to be enjoyed and shared.
Each cocktail serves is approximately 4 servings and arrives ready to pour, accompanied by rocks glasses, a large format ice cube, and garnish.

BATCHED $65

Available for pre-order only

OLD FASHIONED

Bulleit • simple syrup • angostura bitters • orange bitters • dehydrated orange

GARDEN DROP

Absolut Citron • Limoncello • lemon juice • Monin Vanilla Syrup • dehydrated lemon

CANNED $70

Available for pre-order only

MAI TAI

Bacardi • Captain Morgan • Cointreau • Orgeat • lime juice • simple syrup

DIRTY ICED COFFEE

Absolut • Bailey's • Dunkin' Kahlua Caramel Swirl • espresso

Mixers & More

NON-ALCOHOLIC (6-PACK)

Dasani $32
Smartwater $45
Coca-Cola $30
Diet Coke $30
Coke Zero $30
Ginger Ale $30
Sprite $30
Lemonade $30
Milk (INDIVIDUAL) $5
Vitamin Water $38
Strawberry Lemonade Zero Sugar • Kiwi Strawberry • Acai Blueberry Pomegranate
Canada Dry Seltzer Water $38
Lemon Lime • Cranberry Lime • Plain
Monster Energy (4-PACK, 16oz CANS) $38
Original • Zero Sugar

GARNISHES

Lemons $10
Limes $10
Oranges $10
Garnish Plate $25
Lemons • Limes • Oranges

FEVER-TREE MIXERS $25

Espresso Martini Mix (500 ML)
Club Soda (4-PACK, 200 ML)
Tonic Water (4-PACK, 200 ML)

RIPE FRESHLY SQUEEZED JUICES $25

(750 ML)
Cranberry
Grapefruit
Orange
Pineapple
Margarita Mix

HOT BEVERAGES

Dunkin' Coffee K-Cup Service (UNLIMITED) $60

Garden Classic Package $750

Selections Serve Approximately 12 Guests, Unless Otherwise Noted.

CUT FRUIT BOWL GF DF
spiced mint syrup

BOTTOMLESS POPCORN GF V

CLASSIC CAESAR GF
parmesan • croutons • pulled chicken • shrimp

BAVARIAN PRETZEL V
pub mustard

BUTTERMILK BRINED CHICKEN TENDERS
honey mustard dipping sauce

KAYEM HOT DOGS
tomato onion relish • toasted roll

SAL'S CHEESE PIZZA V

SAL'S PEPPERONI PIZZA

PENNY CANDY BOX V
M&M's • gummy bears • sour watermelons • chocolate coins

★ AVAILABLE GAME DAY GF GLUTEN-FREE V VEGETARIAN DF DAIRY-FREE N CONTAINS NUTS VEGAN

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All-Star Package $1,325

Selections Serve Approximately 12 Guests, Unless Otherwise Noted.

FRENCH ONION DIP (V)
kettle chips

NORTH END GARLIC KNOTS
parmesan cheese • parma ham • pomodoro sauce

SEAFOOD COCKTAIL (DF)
jumbo gulf shrimp • jumbo lump crab • Maine lobster • horseradish cocktail sauce • water crackers

NIÇOISE SALAD (GF) (DF)
pepper crusted seared tuna • new potatoes • olives • hard cooked egg • haricot vert • peppers • romaine lettuce • Dijon vinaigrette

DOM'S STEAK TIPS (GF)
'supperclub' mushrooms

BUTTER ROASTED CHICKEN (GF)
lemon-rosemary potatoes

FOUR-CHEESE MAC (V)
fontina • parmesan • asiago • cheddar • Ritz cracker crust

VANILLA & CHOCOLATE FUDGE CUPCAKES (V)

★ AVAILABLE GAME DAY (GF) GLUTEN-FREE (V) VEGETARIAN (DF) DAIRY-FREE (N) CONTAINS NUTS (🌿) VEGAN

Grazing Snacks

Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

CUT FRUIT BOWL ★ GF DF VEGAN $85
spiced mint syrup

BOTTOMLESS POPCORN ★ GF V $55

FRENCH ONION DIP ★ V $85
kettle chips

GUACAMOLE & CHIPS ★ GF DF VEGAN $90
tortilla chips • pico de gallo

NORTH END GARLIC KNOTS $90
parmesan cheese • parma ham • pomodoro sauce

Pairs well with Da Vinci Chianti

BUFFALO CHICKEN DIP ★ $95
pretzels • celery • carrots

Pairs well with La Marca Prosecco

BAVARIAN PRETZEL ★ V $90
pub mustard

Pairs well with Squealing Pig Sauvignon Blanc

DOMESTIC & IMPORTED CHARCUTERIE PLATTER N $190
flat breads • dried fruits • fruit jams • nuts

Pairs well with La Crema Pinot Noir

CHEF'S OMAKASE $175
assorted nigiri • sushi & handrolls • pickled ginger • wasabi • soy

PREMIUM OMAKASE $325
elevated assortment of chef's special nigiri, premium sashimi, signature rolls & handrolls featuring luxurious seafood selections pickled ginger, wasabi, soy sauce

Pairs well with Laurent-Perrier Brut

SEAFOOD COCKTAIL DF $275
jumbo gulf shrimp • jumbo lump crab • Maine lobster • horseradish cocktail sauce • water crackers

Pairs well with Santa Margherita Pinot Grigio

★ AVAILABLE GAME DAY GF GLUTEN-FREE V VEGETARIAN DF DAIRY-FREE N CONTAINS NUTS VEGAN

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Sports Favorites

Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

BUTTERMILK BRINED CHICKEN TENDERS ★ $110
honey mustard dipping sauce

CHICKEN WINGS ★ $145
black pepper ranch • blue cheese

BUFFALO CHICKEN WINGS & FRESH TENDER COMBO ★ $150
black pepper ranch • honey mustard dipping sauce

KAYEM HOT DOGS ★ $100
tomato onion relish • toasted roll

SAL'S CHEESE PIZZA ★ V $50

SAL'S PEPPERONI PIZZA ★ $60

FRENCH FRIES ★ V $185
French fried potatoes

★ AVAILABLE GAME DAY GF GLUTEN-FREE V VEGETARIAN DF DAIRY-FREE N CONTAINS NUTS V VEGAN

Salads

Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

CLASSIC CAESAR ★ GF $135
parmesan • croutons • pulled chicken • shrimp

Pairs well with Conundrum White Blend

NIÇOISE SALAD GF DF $250
pepper crusted seared tuna • new potatoes • olives • hard cooked egg • haricot vert • peppers • romaine lettuce • Dijon vinaigrette

Pairs well with Maison Marcel Rosé

Pairs well with Tread Softly Pinot Noir

CREAMY LOADED POTATO SALAD $75
bacon • scallions • cheddar • sour cream

NAPA CABBAGE SLAW GF DF $75
snow peas • carrots • Persian cucumbers • green onions • Thai basil • sesame-ginger dressing

Handhelds

STUFFED DOUBLE CHEESEBURGERS $195
white American cheese • special sauce • pickle

Pairs well with Daou Cabernet Sauvignon

MAINE LOBSTER ROLL BITES $225
Maine lobster • lemon aioli • celery • buttered toasted brioche

CHINESE SAUSAGE BITES ★ $120
Asian slaw • brioche

★ AVAILABLE GAME DAY GF GLUTEN-FREE V VEGETARIAN DF DAIRY-FREE N CONTAINS NUTS VEGAN

Main Plates

Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

DOM'S STEAK TIPS ★ GF $300
'supperclub' mushrooms
Pairs well with Markham Merlot

ROAST BEEF TENDERLOIN GF $375
potato wedges • creamy horseradish sauce
Pairs well with Belle Glos Pinot Noir

BUTTER ROASTED CHICKEN GF $140
lemon rosemary potatoes
Pairs well with Sonoma Cutrer Chardonnay

VEGETABLE COUSCOUS DF V $120
artichokes • carrots • pearl onions • cauliflower • haricot vert • turnips • apricots
Pairs well with Whitehaven Sauvignon Blanc

FOUR-CHEESE MAC ★ V $90
fontina • parmesan • asiago • cheddar • Ritz cracker crust

Desserts

Made In A Facility That Contains Nuts.

PENNY CANDY BOX
assorted favorites
TIER ONE ★ V : M&M's • gummy bears • sour watermelon • chocolate coins $85
TIER TWO V : chocolate pretzels • Lindt balls • fancy fruit slices • premium licorice $120

VANILLA & CHOCOLATE FUDGE CUPCAKES V $125

"CANDY BAR" BREAD PUDDING V $110
milk & dark chocolates • caramel • toffee • brioche marshmallow • praline sauce • whipped cream

COOKIES, BROWNIES & BLONDIES ★ V $135

CELEBRATION CAKE V $180

YETI ICE CREAM COOLER ★ V $150
Haagen Dazs vanilla ice cream bars • take home Yeti cooler bag

★ AVAILABLE GAME DAY GF GLUTEN-FREE V VEGETARIAN DF DAIRY-FREE N CONTAINS NUTS VEGAN

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PRE-ORDER

MENU

Policies & Procedures

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
Guests can keep cards on file in the MyVenue portal for future use. When placing your order, please assign your preferred payment method at check out. The card assigned to your order in MyVenue on the day of your event will be charged for any costs associated with catering in your suite.

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. 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 can be requested through the iPad in each individual suite. The iPad on the wall will alert your Suite Attendant after you have requested service and they will be with you shortly after paging them. Please be patient while your request is in progress.

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.

GRATUITY AND SALES TAX
Prices do not include a 15 percent gratuity for Game Day Orders or Massachusetts state sales tax.