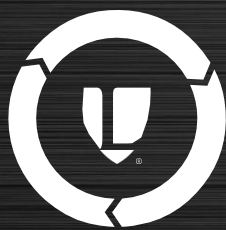




2023

SUITE MENU



SUITES
at Ball Arena

WELCOME TO BALL ARENA

At Ball Arena, our culinary team collaborates with the finest chefs, farmers and artisans in Denver to bring you the best ingredients. By supporting our local food initiative, you are making a difference and creating a positive impact in our community.

Our highly skilled culinary department and our professional service staff exude hospitality at the highest level, and we will do whatever we can to improve your experience with us.

We hope our passion for quality and service will see you back with us in the near future, and we hope you tell your friends!

Sincerely,

Adam Holt
Executive Chef
Ball Arena



HOURS OF OPERATION

Legends will be available from 9:00 AM to 5:00 PM MST, Monday through Friday, to assist in your food and beverage selections. To reach a representative, dial: 303-405-1268 or e-mail: BallArenaSuites@legends.net.

ADVANCE ORDERING

To ensure the best quality, presentation and service, all orders must be placed by 12:00 p.m. MST, three business days prior to the event - for a Tuesday event, the order deadline is Thursday at 12:00 p.m. MST. For all special requests, such as cakes, dietary restrictions and private suite attendants, a notice of four business days must be given - for a Monday event, the special request must be submitted by Tuesday at 12:00 p.m. MST. If for any reason the event is cancelled (or postponed to a later date) and the arena does not open, you will not be charged for your order. If the arena doors are open for any amount of time and the event is cancelled, you will be charged in full for your order. Please notify us as soon as possible if you need to cancel your order. Orders cancelled by 4:00 p.m. MST the business day prior to the event will not be charged.

FOOD AND BEVERAGE DELIVERY

Most of your menu selections will be delivered to your suite prior to your arrival. Some food items may be delivered closer to event time to ensure the highest quality for you and your guests. As a reminder, bringing any outside food and beverage into Ball Arena is prohibited. Non-compliance is subject to confiscation of property.

ALCOHOLIC BEVERAGES

To maintain compliance, the State of Colorado and Ball Arena strictly prohibit alcoholic beverages to be carried into or removed from the building. Non-compliance is subject to confiscation of property. It is the responsibility of the suite holder or suite lessee to monitor and control alcoholic beverage consumption within the suite. It is unlawful for anyone under the age of 21 to consume or purchase alcoholic beverages. Ball Arena reserves the right to withhold service of alcoholic beverages to anyone. Thank you for your efforts to make Ball Arena a safe and exciting place for everyone.

SUITE SUPPLIES AND EQUIPMENT

All suites are supplied with high-quality accoutrements for your in-suite experience, including knives, forks, spoons, plates, napkins and cups, at no extra cost. Please ensure that all equipment set in the suite for food, smallware's and supplies are kept in the same location and are not removed from the suite.

ADMINISTRATIVE CHARGE, GRATUITY AND TAX

The administrative fee is for administration of the event, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide services to the guests, but rather will be retained by management to help defray administrative costs related to the event. It is up to group's sole discretion to leave a gratuity for the service staff. If group desires to leave an additional gratuity for the service staff, group may do so by contacting your Suites Coordinator. All services are subject to an 8% tax.

PAYMENT POLICY

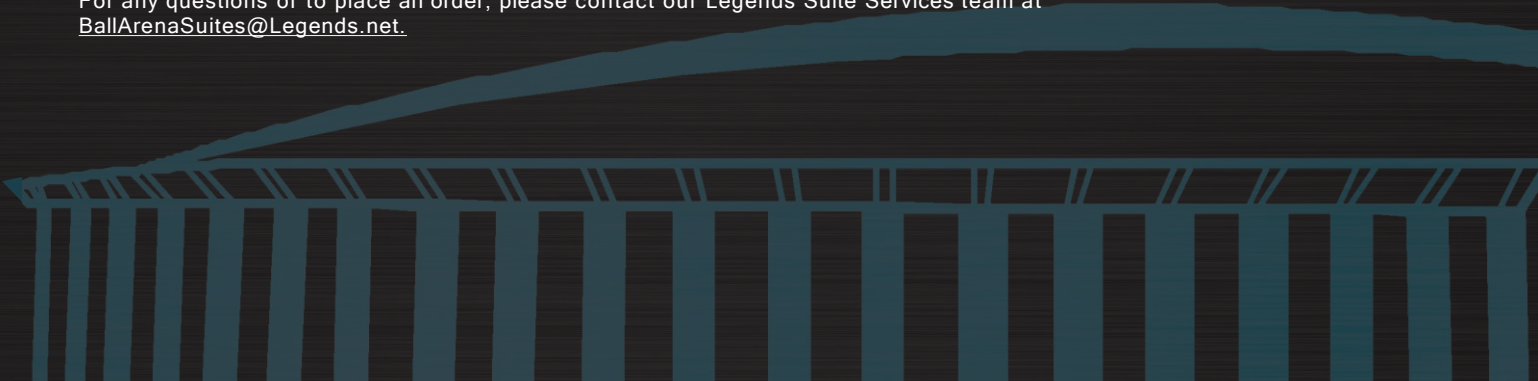
Suite holders will provide a designated credit card to remain on file for their Legends suite catering orders for the 2022-2023 season. Advanced orders will be paid in full with this credit card for all events. If alternate payment for orders placed on the day of the event is not presented, the credit card on file will be processed. Legends Hospitality does not handle third-party collections.

SECURITY

Ball Arena and Legends Hospitality cannot assume responsibility for any items missing, lost, or stolen from your suite.

CONTACTING SUITE SERVICES

For any questions or to place an order, please contact our Legends Suite Services team at BallArenaSuites@Legends.net.



TRUFFLE POPCORN

GOURMET SNACK MIX

HOUSEMADE CHIPS AND DIPS

French Onion, Blue Cheese

ARTISAN CHARCUTERIE

Cured Meats, Cheese, Pickled Vegetables, Mustards

FARMERS MARKET CRUDITÉ

Buttermilk Ranch

LEMON THYME SHRIMP COCKTAIL

Sambal Cocktail Sauce

ORECCHIETTE PASTA SALAD

Fresh Mozzarella, Pesto, Tomato, Olives, Roasted Red Peppers

CLASSIC WEDGE SALAD

Little Gem Lettuce, Bacon, Onions, Tomato, Blue Cheese Dressing

PARISIAN CHICKEN WRAP

Green Apple, Bacon, Brie

CHILLED BEEF

TENDERLOIN PLATTER

Soft Rolls, Crumbled Blue Cheese, Horseradish Cream, Arugula, Onions



CRAFT YOUR OWN WINGS SAMPLER

BBQ, Buffalo, Carolina, Carrots & Celery, Blue Cheese, Ranch

SAUSAGE TRIO

Grilled Elk, Spicy Italian, Beer Braised Brat



HERB ROASTED CHICKEN

Curry Sauce, Seasonal Vegetables

WHITE CHEDDAR POPCORN

**TORTILLA CHIPS AND
GUACAMOLE**

Salsa Rojas, Salsa Verde, Guacamole

SLICED SEASONAL FRUIT

Melons, Berries, Strawberry Yogurt

CHOP CHOP SALAD

Cucumbers, Jicama, Radishes, Tomato,
Onions, Kidney Beans, Honey Lime
Vinaigrette

**HOUSEMADE JALAPENO
POPPERS**

Buttermilk Ranch Dip

DENVER PASTA SALAD

Orecchiette, Cheddar, Ham, Peppers,
Herb Mayo

OPEN FACE BLT FLATBREAD

Bacon, Butter Lettuce, Tomato, Herb Aioli

**PESTO CHICKEN PARMESAN
SANDWICH**

Soft Roll, Provolone

MEXICAN BURGER SLIDERS

Green Chili, Jack Cheese, Refried Beans

BAVARIAN SOFT PRETZEL BITES

Warm Beer Cheese

BRAISED PORK CARNITAS TACOS

Cotija, Jalapeno, Lettuce, Pico De Gallo,
Sour Cream, Flour Tortillas



BOTTOMLESS POPCORN

HOUSEMADE CHIPS AND DIPS

French Onion Dip, Blue Cheese

SLICED SEASONAL FRUIT

Melons, Berries, Strawberry Yogurt

SOFT BAVARIAN PRETZEL BITES

Warm Beer Cheese

ELOTE SALAD

Avocado, Cotija, Jalapeno's, Red Onions, Red Peppers, Honey Lime Vinaigrette

ORECCHIETTE PASTA SALAD

Fresh Mozzarella, Pesto, Tomato, Olives, Roasted Red Peppers

SLOW SMOKED TURKEY SANDWICH

Lettuce, Tomato, Pickled Onions, Swiss, Herb Mayo

SAUSAGE DUO

Beer Braised Brats, Italian Sausage, Crusty Rolls



BRAISED BEEF BARBACOA TACOS

Cotija, Jalapeno, Pico De Gallo, Lettuce, Salsa, Sour Cream, Flour Tortillas

CRISPY CHICKEN SLIDERS

Cheddar, Sweet Pickles, Honey Mustard

GOURMET BROWNIES

Toffee Blondies, Chocolate Chunk Brownies



BOTTOMLESS POPCORN

GOURMET SNACK MIX

CHIPS AND SALSA

Corn Tortilla Chips, Salsa Verde, Salsa Rojas

FARMERS MARKET CRUDITÉ

Classic Buttermilk Ranch Dip

SLICED SEASONAL FRUITS

Melons, Berries, Strawberry Yogurt

ARTISAN CHARCUTERIE

Cured Meats, Cheeses, Pickled Vegetables, Mustards

BABY GREEN SALAD

Tomato, Cucumbers, Carrots, Olives, Aged Balsamic Vinaigrette

CLASSIC ITALIAN HOAGIE

Smoked Ham, Capicola, Salami, Provolone, Lettuce, Tomato, Giardiniera Aioli, Red Wine Vinaigrette

BAVARIAN SOFT PRETZEL BITES

Warm Beer Cheese

PHILLY CHEESESTEAK WRAP

Peppers, Onions, Provolone

BALL ARENA HOT DOGS

Soft Rolls, Traditional Condiments

FRESH BAKED COOKIES

Chocolate Chip, Sugar



BOTTOMLESS POPCORN

HOUSEMADE CHIPS AND DIPS

French Onion Dip, Blue Cheese Dip

CHIPS AND SALSA

Corn Tortilla Chips, Salsa Verde, Salsa Rojas

SLICED SEASONAL FRUITS

Melons, Berries, Strawberry Yogurt

CLASSIC CAESAR SALAD

Crisp Romaine, Buttered Croutons,
Lemon Garlic Dressing

SLOW SMOKED TURKEY SANDWICH

Lettuce, Tomato, Pickled Onions, Herb
Mayo

CLASSIC ITALIAN HOAGIE

Smoked Ham, Capicola, Salami,
Provolone, Lettuce, Tomato,
Gardiniera Aioli, Red Wine
Vinaigrette

BALL ARENA HOT DOGS

Soft Rolls, Traditional Condiments

MIDWESTERN BEEF SLIDER

Sharp Cheddar, A-1 Aioli, Crispy Onions

CRISPY CHICKEN TENDERS

BBQ, Buttermilk Ranch



BOTTOMLESS POPCORN - \$35

GOURMET SNACK MIX - \$45

HOUSEMADE CHIPS & DIP - \$40

French Onion Dip, Blue Cheese Dip

CHIPS & SALSA - \$45

Corn Tortilla Chips, Salsa Verde, Salsa Rojas

SLICED SEASONAL FRUIT - \$60

Melons, Berries, Strawberry Yogurt

ARTISAN CHARCUTERIE - \$95

Cured Meats, Cheeses, Pickled Vegetables, Mustards

CRISPY CHICKEN TENDERS - \$65

BBQ, Buttermilk Ranch

CLASSIC BUFFALO WINGS - \$80

Carrot, Celery, Ranch, Blue Cheese

SOFT BAVARIAN PRETZEL BITES - \$65

Warm Beer Cheese

CLASSIC CAESAR SALAD - \$70

Romaine, Butter Croutons, Lemon Garlic Dressing

***ADD CHICKEN - \$10**

BABY GREEN SALAD - \$65

Tomato, Cucumber, Carrot, Olives, Aged Balsamic Vinaigrette

ORECCHIETTE PASTA SALAD - \$75

Fresh Mozzarella, Pesto, Tomato, Olives, Roasted Red Peppers



BALL ARENA HOT DOGS - \$75

Soft Rolls, Traditional Condiments

SAUSAGE DUO - \$110

Beer Braised Brats, Spicy Italian,
Crusty Rolls



MIDWEST BEEF SLIDERS - \$105

Sharp Cheddar, A-1 Aioli, Crispy Onions

SLOW SMOKED TURKEY SANDWICH - \$85

Lettuce, Tomato, Pickled Onions, Swiss, Herb Mayo

STEAKHOUSE ROAST BEEF SANDWICH - \$85

Arugula, Horseradish Crema, Caramelized Onion

CLASSIC ITALIAN HOAGIE - \$85

Smoked Ham, Capicola, Salami, Provolone, Lettuce,
Tomato, Giardiniera Aioli, Red Wine Vinaigrette

PHILLY CHEESESTEAK WRAP - \$105

Pepper, Onion, Provolone

PIZZA 16" PIE, PARTY CUT

3 CHEESE PIZZA- \$40

PEPPERONI PIZZA- \$45

CARNIVORE PIZZA- \$50

Bacon, Pepperoni, Sausage

VEGETABLE PIZZA- \$45



FRESH BAKED COOKIES - \$70

Chocolate Chip, Sugar

GOURMET BROWNIES - \$80

Toffee Blondies, Chocolate Chunk Brownies

TRIPLE LAYER CHOCOLATE CAKE - \$85

INDIVIDUAL CHEESECAKE - \$95

Vanilla, Raspberry, Chocolate

CANDY LAND - \$85

Variety of Boxed Candy- Serves 20



Dietary Sensitive Options

*Serves 3 Guests

BEYOND BRATWURST - \$65

Sauteed Seasonal Vegetables (V, VG, GF)

GRILLED PINEAPPLE BEYOND SLIDERS - \$65

Arugula, Caramelized Onions, Tomato, Spicy Mustard (VG)

PENNE PASTA PRIMAVERA - \$65

Garbanzo Beans, Fresh Vegetables (V, GF)

DOMESTIC - \$25

BUDWEISER
BUD LIGHT
COORS BANQUET
COORS LIGHT
MILLER LITE

PREMIUM - \$40

BRECKENRIDGE AVALANCHE ALE
MICHELOB ULTRA
STEM CIDER
BLUE MOON
MODELO ESPECIAL
VOODOO RANGER IPA
WILD BERRY TRULY SELTZER
ODELL 90 SHILLING
STELLA ARTOIS



N/A BEVERAGES SOLD BY THE 6-PACK (12 OZ CANS UNLESS SPECIFIED)

- PEPSI - \$19
- DIET PEPSI - \$19
- SIERRA MIST - \$19
- MOUNTAIN DEW - \$19
- SCHWEPES GINGER ALE - \$19
- DR. PEPPER - \$19
- MUG ROOT BEER - \$19
- CRANBERRY (5.5 OZ) - \$14
- ORANGE JUICE (5.5 OZ) - \$14
- PINEAPPLE JUICE (5.5 OZ) - \$14
- SCHWEPES TONIC WATER (7.5 OZ) - \$14
- SCHWEPES CLUB SODA (7.5 OZ) - \$14
- BUNDABERG GINGER BEER - \$14
- AQUAFINA WATER - \$25
- RED BULL ENERGY DRINK (4-8OZ CANS) - \$30
- ARIZONA LEMON ICED TEA (4-15.5 OZ CANS) - \$25



MIXERS

LITER BOTTLE

- BLOODY MARY MIX - \$16
- SOUR MIX - \$16
- MARGARITA MIX - \$16
- TRIPLE SEC SYRUP - \$16
- SIMPLE SYRUP - \$16
- GRENADINE SYRUP - \$16

VODKA

- NEW AMSTERDAM - \$60
- PINK WHITNEY - \$70
- TITO'S HANDMADE - \$85
- WOODY CREEK - \$100
- GREY GOOSE - \$110

WHISKEY & BOURBON

- JIM BEAM - \$60
- JACK DANIEL'S - \$80
- JAMESON IRISH - \$90
- BUFFALO TRACE - \$100
- WOODY CREEK BOURBON - \$100
- WOODY CREEK RYE - \$100
- MAKER'S MARK - \$105
- CROWN ROYAL - \$120
- BASIL HAYDEN - \$165

TEQUILA

- TRES GERNERATIONS SAUZA - \$70
- PATRON SILVER - \$80
- HERRADURA SILVER - \$80
- ESPOLON RESPOSADO - \$80
- CASAMIGOS BLANCO - \$170
- DON JULIO 1942 - \$400

RUM

- BACARDI SUPERIOR - \$60
- CAPTAIN MORGAN - \$70
- MALIBU COCONUT - \$70

GIN

- TANQUERAY - \$90
- BOMBAY SAPPHIRE - \$100
- HENDRICK'S - \$115

SCOTCH

- DEWAR'S WHITE LABEL 12 YEAR - \$70
- JOHNNIE WALKER BLACK - \$120

CORDIALS

- KAHLUA - \$50
- DISARONNO AMARETTO - \$50
- CHAMBORD - \$50
- BAILEY'S ORIGINAL IRISH CREAM - \$50
- HENNESSY VS - \$200



RED BLENDS

THE PARING RED BLEND - \$75
CONUNDRUM RED BLEND - \$85
PRISONER UNSHACKLED RED BLEND - \$95
JONATA TODOS "EVERYONE" RED BLEND - \$100

CABERNET SAUVIGNON

CHATEAU STE MICHELLE CABERNET SAUVIGNON - \$50
JOSH CELLARS "CRAFTSMAN" CABERNET SAUVIGNON - \$65
MT. VEEDER CABERNET SAUVIGNON - \$95
PAUL HOBBS "CROSSBARN" CABERNET SAUVIGNON - \$100

PINOT NOIR

MELOMI PINOT NOIR - \$55
ELK COVE PINOT NOIR - \$75
THE HILT PINOT NOIR - \$85

MERLOT

H3 MERLOT - \$65
FERRARI CARANO MERLOT - \$100
DUCKHORN VINEYARDS MERLOT - \$105

MALBEC & MORE

SCARPETTA BARBERA - \$55
KAESLER STONEHORSE SHIRAZ - \$55
DECOY ZINFANDEL - \$55
ACHAVAL FERRER MALBEC - \$60
ORIN SWIFT "ABSTRACT" GRENACHE SYRAH - \$70
GRIGICH HILLS ZINFANDEL - \$70
CHATEAU D' ARCINS BORDEAUX BLEND - \$70
ANTIGAL UNO MALBEC - \$70

RESERVE RED WINE

PRISONER RED BLEND - \$120
RODNEY STRONG RESERVE CABERNET SAUVIGNON - \$140
DARIOUSH CABERNET FRANC - \$145
CHATEAU DE BEAUCASTEL - \$150
DOMAINE DROUHIN PINOT NOIR - \$160
STAGLIN "SALUS" CABERNET SAUVIGNON - \$165
KOSTA BROWNE PINOT NOIR - \$165
ORIN SWIFT "MERCURY HEAD" CABERNET SAUVIGNON - \$200
ELWAYS RESERVE CABERNET SAUVIGNON - \$240
JONATA EL DEFSAFIO "THE DEFIANCE" CABERNET SAUVIGNON - \$250
TOR KENWARD FAMILY WINES "HILLSIDE" CABERNET SAUVIGNON - \$250
JONATA LA SANGRE "THE BLOOD" SYRAH - \$250
QUILCEDA CREEK CABERNET SAUVIGNON - \$300



CHARDONNAY

HILL FAMILY CHARDONNAY - \$60

THE PARING CHARDONNAY - \$60

RODNEY STRONG CHALK HILL
CHARDONNAY - \$75

THE HILT CHARDONNAY - \$90

SAUVIGNON BLANC

JOEL GOTT SAUVIGNON BLANC - \$50

THE PARING SAUVIGNON BLANC - \$55

NOBILO SAUVIGNON BLANC - \$55

**RIESLING,
PINOT GRIGIO & MORE**

ELK COVE PINOT GRIS - \$45

TIAMO PINOT GRIGIO - \$45

RELAX RIESLING - \$65

CHATEAU STE MICHELLE
"EROICA" RIESLING - \$70

ROSÉ & SPARKLING

RUFFINO MOSCATO D'ASTI - \$40

LAMARCA PROSECCO - \$60

FLEUR DE PRAIRE ROSE - \$75

SCHRAMSBERG "BLANC DE BLANCS"
SPARKLING WINE - \$90

RESERVE WINE

POST & BEAM CHARDONNAY - \$120

CAKEBREAD CHARDONNAY - \$135

MOET & CHANDON "IMPERIAL" BRUT
CHARDONNAY - \$150

VEUVE CLINQUOT "YELLOW LABEL"
BRUT CHAMPAGNE - \$180

FLOWERS CHARDONNAY - \$190

DOM PERIGNON BRUT CHAMPAGNE
- \$400

KRUG GRANDE CUVÉE BRUT
CHAMPAGNE - \$550

