

SUITE MENU 2022

TD GARDEN

TD GARDEN / PREORDER MENU



WE'RE GLAD YOU'RE HERE!



Delaware North welcomes you to TD Garden, home of the 6-time National Hockey League Champion Boston Bruins and the 17-time National Basketball Champion Boston Celtics! Welcome to our Chef's table. We are thrilled to showcase our new menu for this season!

Chef Jason Gorman

The team and I have created some delicious food for our guests, featuring the winning combination of comfortable dishes, amazing flavors and the best ingredients.

Highlighting some of our favorites: Baby Vegetable Crudités, Sweet Italian Sausage & Peppers, Sushi & Sashimi, Eggplant Parmigiana, Boston Baked Beans & Franks as well as Honey Butter Fried Chicken Sliders, and a local favorite, Maine Lobster Rolls.

To lead this experience for you, our Luxury Suites Manager Chelsea Falkenstein and team will ensure your guest experience in the Society Suites will soar to a level that is unmatched.

Our team is excited to create this experience for you. And we look forward to seeing you soon!

Thank you,
Chef Jason Gorman

WE HOPE YOU ENJOY YOUR TIME AT TD GARDEN!

ORDERING POLICIES + PROCEDURES



PREORDER MENU / GAME DAY MENU ORDERING PROCESS

Leased Suite Clients can access the Guest Reserve website. Rental clients will receive a personalized preorder food and beverage link 24 hours after booking their Suite for their scheduled event. Advance ordering allows you to select from our entire menu at the lower pre-event pricing. Advance ordering helps us ensure timely delivery of your food and beverage needs. Leased Suite Clients will receive a unique Guest Reserve username and password to access the site. Accounts are able to select account preferences, save favorite food and beverage items, receive details about specials and review the Chef's notes online. All orders placed online will receive a confirmation after completing the order.

Guest Reserve is only available for Advance Ordering. Any orders received after the Advance Ordering deadline (three (3) full business days by 2 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

Two ways to place your food and beverage order:

1. Opt in and create a standing order and beverage par stock at the beginning of the season.

Contact suitescatering@tdgarden.com to fill out an order form. A standard order will be placed for every game (unless otherwise noted). Never have to worry about an order deadline again!

2. Online via the Guest Reserve Website.
<https://suites.delawarenorth.com/GuestReserve/Default.aspx>
 - a. Select TD Gardens from the drop down menu.
 - b. Enter your Username and Password
If you need assistance accessing your account or login information, please contact:
Suitescatering@tdgarden.com
 - c. Select the event you would like to order for and place your food and beverage order.

Please keep in mind that our Guest Reserve System will close the event off from ordering at 2 p.m., three (3) business days before the event. All orders placed on Guest Reserve will receive an emailed order confirmation.

EVENT DAY ORDERING

Orders received after the preorder deadline will be considered Game Day Orders and will have an automatic 15 percent service charge added. To place an Event Day order, please email a completed EVENT DAY SUITES ORDER FORM to suitescatering@tdgarden.com. Guest Reserve is not available to place Event Day Orders. All Event Day orders must be received with payment information or the order will not be placed. Orders received after the deadline and during the event are charged Event Day pricing and have an automatic 15 percent service charge added.

ORDERING DEADLINE

All food and beverage orders are due by 2:00 p.m. EST, three (3) business days prior.

Event Day	Due by 2PM
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Saturday, Sunday or Monday	
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Wednesday	
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Event date Tuesday	Thursday
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Event date Wednesday	Friday
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Event date Thursday	Monday
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Event date Friday	Tuesday
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SUITE MANAGEMENT TEAM CONTACT INFORMATION

Suites Coordinator

suitescatering@tdgarden.com
617.624.1616.

Manager

Chelsea Falkenstein
cfalkenstein@delawarenorth.com

Assistant Manager

Allison Mishol
amishol@delawarenorth.com



BEVERAGE PACKAGES

ABSOLUT & CRANBERRY PACKAGE

\$100

(1) 375mL bottle of:

ABSOLUT Vodka

served with cranberry juice & fresh limes

STARTER PACKAGE \$228

(1) 6 pack each of:

Bud Light

Samuel Adams

Corona Extra

(1) Bottle each of:

Proverb Chardonnay

Proverb Cabernet

FULL BAR LUXURY PACKAGE \$950

(1) 6 pack each of:

Bud Light

Michelob Ultra

Samuel Adams Seasonal

(1) Bottle each of:

Proverb Cabernet & Chardonnay

Jack Daniel's Tennessee Whiskey

Tito's Handmade Vodka

Tanqueray Gin

Captain Morgan Original Spiced Rum

Patrón Silver Tequila



VINO BLANCO

CHAMPAGNE

VEUVE CLICQUOT BRUT | FRANCE \$210

SPARKLING

LA MARCA | PROSECCO | ITALY \$98

CAPOSALDO | PROSECCO | ITALY \$70

RUFFINO | PROSECCO | ITALY \$72

MUMM CUVÉE M | NAPA VALLEY \$108

ROSÉ

MEIOMI | CALIFORNIA \$64

CHATEAU MIRAVAL | FRANCE \$86

STUDIO BY MIRAVAL | FRANCE \$70

PINOT GRIGIO

BERINGER | CALIFORNIA \$48

ECCO DOMANI | ITALY \$62

TERLATO VINEYARDS |
FRIULI-COLLI, ITALY \$98

MOSCATO

MIRASSOU | CALIFORNIA \$50

SAUVIGNON BLANC

SEAGLASS | CALIFORNIA \$70

GIESEN | NEW ZEALAND \$62

MATUA VALLEY | NEW ZEALAND \$60

KIM CRAWFORD | NEW ZEALAND \$82

CHARDONNAY

19 CRIMES | AUSTRALIA \$65

CLOS DU BOIS | CALIFORNIA \$72

CHATEAU ST. JEAN | CALIFORNIA \$80

EOS ESTATE | CALIFORNIA \$66

CHALK HILL | SONOMA VALLEY \$78

CAKEBREAD CELLARS |
NAPA VALLEY \$139

FAR NIENTE | NAPA VALLEY \$235

DECOY BY DUCKHORN |
NAPA VALLEY \$84

RIESLING

CHATEAU STE. MICHELLE |
COLUMBIA VALLEY \$77



VINO ROSSO

PINOT NOIR

MARK WEST | CALIFORNIA \$73

ERATH | OREGON \$88

THE SEEKER | CALIFORNIA \$76

INSCRIPTION "KING ESTATE" |
OREGON \$76

MERLOT

14 HANDS | COLUMBIA VALLEY \$71

DECOY BY DUCKHORN | CALIFORNIA
\$84

RED BLEND

19 CRIMES | AUSTRALIA \$71

CABERNET SAUVIGNON

RICKSHAW | CALIFORNIA \$70

STORYPOINT | CALIFORNIA \$65

LOUIS M. MARTINI | SONOMA COUNTY
\$92

STERLING VINTNER'S COLLECTION |
CALIFORNIA \$95

STAG'S LEAP ARTEMIS | NAPA VALLEY
\$200

SEBASTIANI | SONOMA VALLEY \$76

**DAOU VINEYARDS "SOUL OF A
LION"** | PASO ROBLES, CALIFORNIA \$78

DUCKHORN | NAPA VALLEY \$180

Available in a 6-pack,
unless otherwise noted.



BEER+ SELTZER+

IMPORTS + CRAFT

AMSTEL LIGHT \$47
BLUE MOON \$47
CORONA EXTRA \$47
CORONA LIGHT \$47
FOUNDERS ALL DAY IPA \$47
GUINNESS (4 Pack) \$47
HARPOON IPA \$47
HARPOON SEASONAL \$47
HEINEKEN \$47
JACK'S ABBY HOPONIUS UNION \$47
JACK'S ABBY HOUSE LAGER \$47
STONE IPA \$47
REDBRIDGE (Gluten Free) \$47

SAMUEL ADAMS BOSTON LAGER \$47
SAMUEL ADAMS SEASONAL \$47
STELLA ARTOIS \$47
WHALE'S TALE PALE ALE \$47
ALLAGASH WHITE (4 Pack) \$48
BALLAST POINT SCULPIN IPA \$48
LAGUNITAS IPA \$48
SIERRA NEVADA PALE ALE \$48
GOOSE ISLAND IPA 16oz. \$52
**MAINE BEER CO. ZOE
AMBER ALE** \$53
YUENGLING 16oz. \$52

DOMESTIC

BUDWEISER \$43
BUD LIGHT \$43
COORS LIGHT \$43
MILLER LITE \$43
MICHELOB ULTRA \$43
HEINEKEN 0.0 (NA) \$43
O'DOUL'S (NA) \$43

SELTZERS + CIDERS

ANGRY ORCHARD CIDER \$45
TRULY HARD SELTZER LIME \$45
TRULY HARD LEMONADE \$45
HIGH NOON \$48

Available in a 1L bottle,
unless otherwise noted.

SPIRITS



VODKA

ABSOLUT \$128
ABSOLUT CITRON \$128
ABSOLUT ELYX \$215
GREY GOOSE \$168
TITO'S HANDMADE \$142
NEW AMSTERDAM VODKA \$122
KETEL ONE \$155

GIN

AVIATION \$127
BOTANIST \$153
TANQUERAY \$132
TANQUERAY NO. TEN \$184

TEQUILA

PATRÓN AÑEJO \$168
AVIÓN \$168
ESPOLÓN \$174
DON JULIO BLANCO \$179
DON JULIO 1942 \$450
PATRÓN SILVER (750 mL) \$158
CAMARENA REPOSADO \$152

RUM

MALIBU COCONUT \$117
CAPTAIN MORGAN ORIGINAL SPICED
\$128
BACARDÍ SUPERIOR \$117
FLOR DE CAÑA 7YR GRAN RESERVA
\$143

AMERICAN WHISKEY

JACK DANIEL'S \$118
JACK DANIEL'S HONEY \$118

BOURBON WHISKEY

BULLEIT \$158
MAKER'S MARK \$132
WOODFORD RESERVE \$168
WHISTLEPIG \$205

SCOTCH WHISKY

JOHNNIE WALKER BLACK \$205
THE MACALLAN 12YR (750 mL) \$230
DEWAR'S WHITE LABEL (750 mL) \$142
THE GLENLIVET 18YR \$305
JAMESON \$144
JAMESON CASKMATES IPA \$148

CANADIAN WHISKEY

CROWN ROYAL \$150

COGNAC

HENNESSY V.S \$194

LIQUEUR

JÄGERMEISTER \$97
BAILEYS IRISH CREAM \$118

**NEED
MIXERS?**

Offerings listed
on next page



Available in a 6-pack,
unless otherwise noted.

MIXERS+ MORE



SOFT DRINKS

COCA-COLA \$28

DIET COKE \$28

SPRITE \$28

GINGER ALE \$28

LEMONADE \$28

WATER + TEA + MILK

DASANI BOTTLED WATER \$28

AHA SPARKLING WATER \$26

SMARTWATER \$28

SWEET TEA (4 Pack) \$28

MILK (Individual) \$5

JUICES

CRANBERRY JUICE \$17

ORANGE JUICE \$17

PINEAPPLE JUICE \$17

GRAPEFRUIT JUICE \$17

MIXERS

CANADA DRY CLUB SODA \$28

CANADA DRY TONIC WATER \$28

SOUR MIX \$20

GARNISHES

FRESH LIME WEDGES \$10

FRESH ORANGE WEDGES \$10

FRESH LEMON WEDGES \$10

ENERGY DRINKS

MONSTER ENERGY (4 Pack) \$34

POWERADE FRUIT PUNCH \$34

HOT BEVERAGES

UNLIMITED K-CUP

COFFEE SERVICE \$50

All selections serve approximately
12 guests, unless otherwise noted.

CROWD PLEASERS



LAYUP ★ **N** \$735

Bottomless Popcorn
Salsa Trio
Caesar Salad
Chicken Tenders
Chicken Wings
Chicken Quesadilla
Hot Dogs
Cheese Pizza
Pepperoni Pizza
Cookie Jar

SLAP SHOT ★ **N** \$950

Serves approximately 14 guests

Fruit Platter
Gourmet Nuts
Kettle Chips & Dip
BBQ Chopped Salad
Clam Chowder
Chicken Tenders
Mac & Cheese
Steak Tips
Sausage & Peppers
Cookie Jar

CHAMPIONSHIP **N** \$1350

Serves approximately 16 guests

Seafood Tower
Fruit Platter
Baby Crudit  Platter
Caesar Salad
Pork Dumplings
New England Crab Cakes
BBQ Spiced Roast Chicken
Chilled Sliced Beef Tenderloin
Mini Dessert Platter

BEVERAGE PACKAGE ADD-ON \$77

Choose four (4) of the following 6 packs:

Water
Sprite
Coca-Cola
Diet Coke
Ginger Ale

Please contact your Suite Administrator for additional information about our curated offerings.

All selections serve approximately
12 guests, unless otherwise noted.



JUST THE BEGINNING

TABLE NACHO EXPERIENCE \$475

Chicken Tinga
Chopped Grilled Beef Tips
Chipotle Red Shrimp
Smoked Bacon Black Beans
Street Corn Esquites
Queso Sauce
Pickled Red Onions
Red Chile Rice
Guacamole
Pico de Gallo
Tomatillo Avocado Salsa
Fresh Jalapeño
Tequila Sour Cream
Radishes
Cilantro

THE SMOKEHOUSE BBQ \$500

BBQ Spiced Chicken
Andouille Sausage
BBQ Pulled Pork
Cornbread Muffins & Hot Honey Butter
Mac & Cheese
Molasses Baked Beans
Creamy Coleslaw
BBQ Chopped Salad
Bread-and-Butter Pickles

Please contact your Suite Administrator for additional information about our curated offerings.

All selections serve approximately
12 guests, unless otherwise noted.

JUST THE BEGINNING



CLASSIC POPCORN ★ **G** **V**

Bottomless souvenir tin \$55

KETTLE CHIPS ★ **V**

Cheddar ranch dip, balsamic onion dip \$80

SALSA TRIO ★ **G** **V**

Tortilla chips, roasted tomatillo salsa, chipotle cheese dip, pico de gallo \$80

HOUSE-MADE SNACK MIX **N** **V**

Caramel popcorn, chocolate pretzels, snack mix \$55

GOURMET NUTS ★ **G** **N** **V**

Jumbo cashews, almonds, Brazil nuts, filberts, pistachios, macadamia nuts \$75

THE CANDY SHOP ★ **G** **N** **V**

Classic plain M&M's, souvenir jar \$70

FRESH FRUIT ★ **G** **V**

Pineapple, strawberry, kiwi, blueberries, grapes \$85

BABY CRUDITÉS PLATTER **G** **V**

Assorted fresh harvested baby vegetables, hummus, eggplant spread \$85

CHEESE BOARD **N** **V**

Assorted local & imported cheeses, seasonal fruit, gourmet nuts, fruit compote \$110

NEW ENGLAND CHARCUTERIE BOARD **G**

Genoa dry salami, soppressata, pate, prosciutto, chorizo, fig cake, country mustard, Dijon mustard, house pickles, cornichons \$125

MEDITERRANEAN MEZZE **V**

Hummus, watermelon feta salad, roasted eggplant spread, roasted beets with tzatziki, kale pomegranate tabbouleh, dolmades, pita & naan breads \$110

JUMBO SHRIMP COCKTAIL ★ **G**

Horseradish, cocktail sauce, lemon \$135

NEW ENGLAND CLAM CHOWDER ★

Ocean clams, potatoes, cream, oyster crackers \$85

BUFFALO WINGS ★

Carrots, celery, blue cheese dip \$98

CHICKEN TENDERS ★

Honey mustard, BBQ sauce \$90

BUFFALO WINGS & CHICKEN TENDERS COMBO ★ \$130

STEAMED PORK DUMPLINGS

Steamed pork dumplings, chili crunch, scallions, pickled vegetables \$80

MAINE LOBSTER ROLLS

Chilled Maine lobster, light mayonnaise, toasted brioche \$150

SUSHI PLATTER

Volcano, crazy shrimp, spicy tuna, tuna sushi, salmon sushi, eel sushi \$150

All selections serve approximately
12 guests, unless otherwise noted.



SOMETHING FROM THE GARDEN

LITTLE GEM CAESAR SALAD ★ **G**

Parmesan crisps, focaccia croutons,
Caesar dressing \$75

SIMPLE LETTUCES **G** **V**

Heirloom tomatoes, rainbow carrots, fennel,
herb vinaigrette \$75

BBQ CHOPPED SALAD **G**

Chicken, BBQ-spiced corn nuts, smoked
cheddar, roast corn, smoked pork belly,
heirloom cherry tomatoes, avocado, shallots,
black lime dressing, honey yogurt dressing
\$80

Add-ons

Roast chicken \$40

Steak tips \$60

Jumbo shrimp \$50

All selections serve approximately
12 guests, unless otherwise noted.



SOMETHING TO HOLD

KAYEM HOT DOGS ★

12 all-beef natural franks, warm brioche buns
\$96

TOPPINGS BAR

Smoked bacon, cheddar, pickled chowchow,
roasted tomatoes, bread-&-butter pickles
\$45

SWEET ITALIAN SAUSAGE & PEPPERS ★

Pomodoro sauce, ricotta salata, sub rolls \$96

NONNA'S MEATBALLS

Beef, Calabrian chili, pomodoro sauce, fresh
mozzarella, sub rolls \$95

HICKORY SMOKED PULLED PORK

Potato buns, BBQ sauce, creamy coleslaw
\$75

CHICKEN QUESADILLA ★

Queso fresco, slow-roasted chicken, cilantro,
avocado tomatillo salsa, chipotle cheese dip,
pico de gallo \$90

BACON CHEESEBURGER ★

Half-pound, house-blend beef burger,
American cheese, smoked bacon, buttered
sweet onions, beefsteak tomato, burger
lettuce, dijonaise, pretzel bun \$165

CHEESE PIZZA ★ \$43

PEPPERONI ★ \$46

MEAT LOVERS

Smoked bacon, sausage, capicola ham,
Dom's Beef Tips, tomato sauce, mozzarella
\$55

ROAST VEGETABLES ★

Heirloom tomatoes, mushrooms, squash,
leeks, basil pesto, mozzarella \$45

FAST BREAKS

HONEY BUTTER CHICKEN SLIDERS

Crispy chicken, honey butter, B&B pickles,
potato roll \$75

EASTERN STANDARD WHEELHOUSE PRETZEL ★

Bavarian mustard, peach porter beer
cheese spread \$90

STEAK TIP SLIDERS

Boursin cheese, chimichurri, arugula,
potato roll \$82

All selections serve approximately
12 guests, unless otherwise noted.



THE MAIN EVENT

BOSTON BAKED BEANS & "FRANKS"

Kayem kielbasa, molasses baked beans,
smoked pork \$95

EGGPLANT PARMIGIANA

Pomodoro sauce, fresh mozzarella, basil
pesto \$95

MAC & CHEESE ★

Velveeta cheese, fried onion Ritz Cracker
crust \$90

Add-on

Crispy pork belly \$20

Kayem kielbasa \$25

Maine lobster \$40

BBQ SPICED ROAST CHICKEN

Aged cheddar mashed potatoes, honey
butter, bread-&-butter pickles \$225

STEAK TIPS YANKEE POT ROAST STYLE ★

Beef tips, roasted root vegetables, roasted
garlic whipped potatoes, thyme \$275

CHILLED SLICED ROAST BEEF TENDERLOIN

Horseradish cream sauce, sun-dried tomato
relish, Parmesan & arugula, brioche rolls
\$295

All selections serve approximately
12 guests, unless otherwise noted.



LET'S TALK ABOUT DESSERT

CHOCOLATE-DIPPED STRAWBERRIES **V**

Chocolate chip, Oreo cookie, Heath Bar,
coconut \$60

SOUVENIR COOKIE JAR ★ **V**

Fresh baked, commemorative take home jar
\$120

MONTILIO'S GOURMET CUPCAKES **V**

\$110

BOSTON CREAM PIE \$100

FLUFFERNUTTER SANDWICHES **N V**

Boston original, brioche, marshmallow fluff,
peanut butter \$60

MINI DESSERT PLATTER **V**

Whoopie pies, mini cannoli, cupcakes \$160

SPECIAL OCCASION CAKE **V**

10-inch chocolate & vanilla icing, customize
with team logo or personalized message
\$140

CREMILY FRENCH VANILLA FROZEN YOGURT POPS \$42

6 Individual pops

CRÉMILY CHOCOLATE MACA FROZEN YOGURT POPS \$42

6 Individual pops

POLICIES + PROCEDURES



Suites Manager

Chelsea Falkenstein
cfalkenstein@delawarenorth.com
617.624.1613

Assistant Suites Manager

Allison Mishol
Amishol@delawarenorth.com
617.624.1679

ADVANCE ORDERING

Leased Suite Clients can access the Guest Reserve website at: <https://guestreserve.delawarenorth.com/GuestReserve>. Rental clients will receive a personalized preorder food and beverage link to place their order. All orders must be received by 2 p.m. three (3) full business days in advance of the event. Advance ordering allows you to select from our entire menu at the lower pre-event pricing. It also helps our team ensure timely delivery of your food and beverage needs. A PDF copy of the preorder menu is available on the Guest Reserve site and can also be viewed, downloaded, or printed online. The Guest Reserve User Handbook is also available on the site for further instruction when placing orders. Leased Suite Clients will receive a unique Guest Reserve username and password to access the site. Accounts are able to customize account preferences, save favorite food and beverage items, receive details about specials and review the Chef's notes online. All orders placed online will receive a confirmation after completing the order. Guest Reserve is only available for Advance Ordering. Any orders received after the Advance Ordering deadline (three (3) full business days by 2 p.m., prior to the event) are considered Event Day orders and are subject to higher Event Day pricing and availability. For Guest Reserve online ordering assistance or to receive your rental link, please contact suitescatering@tdgarden.com or call 617.624.1616.

PRE-EVENT ORDERING SCHEDULE

Event date:	Order by:
Saturday, Sunday or Monday	2:00 p.m. Wednesday
Tuesday	2:00 p.m. Thursday
Wednesday	2:00 p.m. Friday
Thursday	2:00 p.m. Monday
Friday	2:00 p.m. Tuesday

EVENT DAY ORDERING

Orders received after the preorder deadline will be considered Game Day Orders and will have an automatic 15 percent gratuity added. To place an Event Day order, please email a completed EVENT DAY SUITES ORDER FORM to suitescatering@tdgarden.com. Guest Reserve is not available to place Event Day Orders. All Event Day orders must be received with payment information, or the order will not be placed. Orders received after the deadline and during the event are charged Event Day pricing and have an automatic 15 percent gratuity added, paid directly to server.

CANCELLATIONS

Should you need to cancel an 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 is made less than 24 hours before the event, the Suite Holder may incur charges for the hot food ordered.

METHOD OF PAYMENT

We request that Suite Holders keep a credit card on file with the Suites Office. All orders must be received with instructions to use the credit card on file or be submitted with another credit card (American Express, Discover, MasterCard or Visa). Any orders received without proper payment information will not be placed.

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 pre-payment, 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. Fast breaks will be delivered during the event near the midway point. 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.

POLICIES + PROCEDURES



CONTACTING YOUR SUITE ATTENDANT

During events, Suite Attendants will take Event Day Orders for the Suites in their assigned areas. They are equipped with pagers that you can access by pressing the Foodservice button on your Suites telephone, which will connect you to the Suites Foodservice Office.

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.

SERVICE CHARGE AND SALES TAX

Prices do not include a 15 percent service charge for Game Day Orders or Massachusetts state sales tax.

