

**TD GARDEN**

# SUITE MENU

2023-2024 PREORDER MENU



# WELCOME

## TO THE GARDEN



CHEF JASON GORMAN

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! 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: Mei Mei Dumplings, 4 Corners Pizza Cupcakes, Sushi & Sashimi, Eggplant Parmigiana, Kayem Small Batch Sausages as well as Baked Ham & Swiss Sliders, and a local favorite, Rosemary Chicken Marsala.

To lead this experience for you, our Luxury Suites Manager, Danielle Waldrip 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!

# PLACING YOUR ORDER

## PREORDER MENU / GAME DAY MENU ORDERING PROCESS

Rental clients will be contacted for preordered food and beverage via email or phone. Advance ordering allows you to select from all menu offerings at lower, pre-event pricing. Advance ordering also helps us ensure timely delivery of your food and beverage needs. Licensed Suite Clients can access the Guest Reserve website using unique credentials. Clients can 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 online ordering is only available for Advance Ordering. Any orders received after the Advance Ordering 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

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](mailto:suitescatering@tdgarden.com) to fill out an order form. A standard order will be placed for every game (unless otherwise noted).

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](mailto:Suitescatering@tdgarden.com)
    - c. Select the event you would like to order for and place your food and beverage order.

Please note: Guest Reserve online ordering will close to ordering at 12 p.m., three (3) business days before the 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

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](mailto: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 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 Coordinator**  
[suitescatering@tdgarden.com](mailto:suitescatering@tdgarden.com)  
 617.624.1616

**Manager**  
 Danielle Waldrip  
[dwaldrip@tdgarden.com](mailto:dwaldrip@tdgarden.com)

**Assistant Manager**  
 Evan Starks  
[estarks@tdgarden.com](mailto:estarks@tdgarden.com)

# BEVERAGE PACKAGES

**ABSOLUT & CRANBERRY PACKAGE \$140**

ABSOLUT Vodka (1L bottle)  
served with cranberry juice & fresh limes

**STARTER PACKAGE \$245**

(1) 6-pack each:  
Bud Light  
Sam Adams Seasonal  
Corona Extra  
TRULY Hard Seltzer  
(1) Bottle each of:  
Oyster Bay Sauvignon Blanc  
Rickshaw Cabernet Sauvignon

**FULL BAR LUXURY PACKAGE \$975**

(1) 6-pack each:  
Bud Light  
Sam Adams Seasonal  
Corona Extra  
TRULY Hard Seltzer  
(1) Bottle each of:  
Oyster Bay Sauvignon Blanc  
Rickshaw Cabernet Sauvignon  
ABSOLUT Vodka  
Jack Daniel's Tennessee Whiskey  
Tanqueray Gin  
Captain Morgan Original Spiced Rum  
Patrón Blanco Tequila  
Club Soda  
Tonic Water  
Cranberry Juice  
Lemons and Limes



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

# WHITE WINE



## CHAMPAGNE + SPARKLING

- VEUVE CLICQUOT | BRUT | FRANCE \$210
- DECOY BY DUCKHORN | BRUT | CALIFORNIA \$135
- LA MARCA | PROSECCO | ITALY \$100
- RUFFINO | PROSECCO | ITALY \$80
- MIONETTO | PROSECCO | ITALY \$65

## ROSÉ

- MEIOMI | CALIFORNIA \$70
- STUDIO BY MIRAVAL | FRANCE \$75

## PINOT GRIGIO

- BERINGER | CALIFORNIA \$50
- DI LENARDO | ITALY \$55
- ECCO DOMANI | ITALY \$65

## RIESLING

- DR. LOOSEN | GERMANY \$80

## SAUVIGNON BLANC

- MATUA VALLEY | NEW ZEALAND \$70
- SEAGLASS | CALIFORNIA \$70
- OYSTER BAY | NEW ZEALAND \$75
- KIM CRAWFORD | NEW ZEALAND \$80

## CHARDONNAY

- 19 CRIMES | AUSTRALIA \$70
- WENTE | CALIFORNIA \$70
- CLOS DU BOIS | CALIFORNIA \$75
- JOSH | CALIFORNIA \$80
- MEIOMI | CALIFORNIA \$85
- DECOY BY DUCKHORN | NAPA VALLEY \$90
- CAKEBREAD CELLARS | NAPA VALLEY \$145

# RED WINE



## PINOT NOIR

- MARK WEST | CALIFORNIA \$75
- ELOUAN | OREGON \$100
- MEIOMI | CALIFORNIA \$110
- BELLE GLOS 'BALADE' | CALIFORNIA \$125

## MERLOT

- 14 HANDS | COLUMBIA VALLEY \$80
- DECOY BY DUCKHORN | CALIFORNIA \$90

## RED BLEND

- 19 CRIMES | AUSTRALIA \$75

## CABERNET SAUVIGNON

- STORYPOINT | CALIFORNIA \$70
- RICKSHAW | CALIFORNIA \$75
- JOSH | CALIFORNIA \$85
- LOUIS M. MARTINI | SONOMA COUNTY \$100
- STERLING VINTNER'S COLLECTION | CALIFORNIA \$105
- DUCKHORN | NAPA VALLEY \$185
- STAG'S LEAP ARTEMIS | NAPA VALLEY \$215

# BEER + SELTZER



## IMPORTS + PREMIUMS + CRAFT

- BLUE MOON \$50
- CISCO BREWERS GREY LADY WHEAT ALE \$50
- CORONA EXTRA \$50
- CORONA LIGHT \$50
- FOUNDERS ALL DAY IPA \$50
- GOOSE ISLAND IPA (4-pack, 16oz.) \$50
- GUINNESS (4-pack, 16oz.) \$50
- HARPOON IPA \$50
- HARPOON SEASONAL \$50
- HEINEKEN \$50
- HEINEKEN SILVER \$50
- JACK'S ABBY BANNER CITY \$50

- JACK'S ABBY HOUSE LAGER \$50
- JACK DANIEL'S & COCA-COLA \$55
- KONA BIG WAVE GOLDEN ALE \$50
- LAGUNITAS IPA \$50
- MICHELOB ULTRA \$50
- SAMUEL ADAMS BOSTON LAGER \$50
- SAMUEL ADAMS SEASONAL \$50
- SAMUEL ADAMS WICKED HAZY IPA \$50
- SIERRA NEVADA PALE ALE \$50
- STELLA ARTOIS \$50
- STONE IPA \$50

## DOMESTICS + 0% BEERS

- ATHLETIC BREWING N/A \$45
- BUDWEISER \$45
- BUD LIGHT \$45
- COORS LIGHT \$45
- HEINEKEN 0.0 N/A \$45
- MILLER LITE \$45

## SELTZERS + CIDERS

- ANGRY ORCHARD \$50
- HIGH NOON \$55
- TRULY HARD SELTZER \$50
- TWISTED TEA \$50
- VIVA HARD TEQUILA SELTZER \$55

# SPIRITS



## VODKA

- ABSOLUT \$135
- ABSOLUT CITRON \$135
- ABSOLUT ELYX \$225
- GREY GOOSE \$180
- KETEL ONE \$170
- NEW AMSTERDAM \$125
- TITO'S HANDMADE \$165

## GIN

- BOMBAY SAPPHIRE \$165
- HENDRICK'S \$195
- TANQUERAY \$135

## TEQUILA

- AVIÓN \$165
- CINCORO AÑEJO \$555
- CINCORO BLANCO \$350
- CÓDIGO BLANCO \$225
- CÓDIGO ROSA \$275
- PATRÓN AÑEJO (750 mL) \$225
- PATRÓN SILVER (750 mL) \$195

## RUM

- CAPTAIN MORGAN ORIGINAL SPICED \$140
- BACARDÍ SUPERIOR \$130
- MALIBU COCONUT \$125

## AMERICAN WHISKEY + BOURBON

- BULLEIT \$170
- JACK DANIEL'S \$130
- JACK DANIEL'S HONEY \$130
- MAKER'S MARK \$145
- WOODFORD RESERVE \$180

## INTERNATIONAL WHISK(E)Y

- CROWN ROYAL \$160
- DEWAR'S WHITE LABEL (750 mL) \$160
- JAMESON \$155
- JOHNNIE WALKER BLACK \$225
- THE GLENLIVET 18YR \$315
- THE MACALLAN 12YR (750 mL) \$245

## COGNAC

- HENNESSY V.S \$195

## LIQUEUR

- BAILEYS IRISH CREAM \$130
- JÄGERMEISTER \$95

Need Mixers? Offerings listed on next page →



# MIXERS + MORE



## NON-ALCOHOLIC

- COCA-COLA \$27
- DASANI BOTTLED WATER \$27
- DIET COKE \$27
- GINGER ALE \$27
- LEMONADE \$27
- MILK (individual) \$5
- MONSTER ENERGY (4 pack) \$35
- POWERADE \$33
- SMARTWATER \$35
- SPRITE \$27
- SWEET TEA (4 pack) \$27

## JUICE & MIXERS

- BLOODY MARY MIX \$20
- CANADA DRY CLUB SODA \$25
- CANADA DRY TONIC \$25
- CRANBERRY JUICE \$20
- GRAPEFRUIT JUICE \$20
- ORANGE JUICE \$20
- PINEAPPLE JUICE \$20
- SOUR MIX \$20

## GARNISHES

- FRESH LEMON WEDGES \$10
- FRESH LIME WEDGES \$10
- FRESH ORANGE WEDGES \$10
- GARNISH PLATE  
lemon wedges, lime wedges & orange wedges  
\$25

## HOT BEVERAGES

- UNLIMITED K CUP COFFEE SERVICE  
(Tea available upon request) \$50

# LAYUP PACKAGE

\$800

Serves 8 Guests

**BOTTOMLESS POPCORN** G V

Bottomless, souvenir tin

**ADOBO TORTILLA CHIPS** G V

Tortilla chips, salsa crema, fresh guacamole

**CLASSIC CAESAR SALAD** G

Parmesan crisps, Parmesan cheese, focaccia croutons, Caesar dressing

**CHICKEN TENDERS**

Garlic Parmesan sauce, chipotle BBQ sauce

**CHICKEN WINGS**

Carrots, celery, Buffalo sauce, blue cheese dip

**SHITAKE MUSHROOM & LEEK CRISPY SPRING ROLLS**

Hoisin sauce, soy aioli, Chinese BBQ

**KAYEM HOT DOGS**

All-beef natural franks, brioche bun

**SAL'S CHEESE PIZZA**

**SAL'S PEPPERONI PIZZA**

**COOKIE JAR** V

Fresh baked, commemorative take-home jar

**SUGGESTED PACKAGE ENHANCERS**

Kayem Small Batch Sausages

Mac & Cheese

Mozzarella Board

**OPTIONAL BEVERAGE ADD-ON PACKAGE \$100**

Includes a 6-pack of each:

Dasani water

Coca-Cola

Diet Coke

Ginger Ale

Sprite

*(only available if ordering a food package)*

# SLAPSHOT PACKAGE

\$1000  
Serves 8 Guests

**FRUIT PLATTER** G V

Seasonal fruit, berries, honey yogurt

**GOURMET ROASTED NUTS** G V

Jumbo cashews, almonds, Brazil nuts, filberts, pistachios, macadamia nuts, souvenir tin

**KETTLE CHIPS & DIP** G V

Cheddar ranch dip, beet tzatziki

**BABY SPINACH & KALE SALAD** G

Smoked bacon, chopped brown egg, crispy Vidalia onions, Vidalia dressing

**CHICKEN TENDERS**

Garlic Parmesan sauce, chipotle BBQ sauce

**MAC & CHEESE**

Three cheese sauce, Ritz cracker crust

**MEI MEI DUMPLINGS**

Vermont potato cheddar, sweet potato curry, lemongrass pork

**ROASTED STEAK TIPS** G

Fingerling potatoes, crispy Brussels sprouts, aged balsamic

**KAYEM SMALL BATCH SAUSAGES**

Sweet Italian, pineapple bacon, provolone & pepper, peppers & onions, sub rolls

**COOKIE JAR** V

Fresh baked, commemorative take-home jar



**SUGGESTED PACKAGE ENHANCERS**  
 Artisan Cheese & Salumi Board  
 Chili Crunch Giant Shrimp Cocktail  
 Baked Ham and Swiss Sliders

**OPTIONAL BEVERAGE ADD-ON PACKAGE \$100**  
 Includes a 6-pack of each:  
 Dasani water  
 Coca-Cola  
 Diet Coke  
 Ginger Ale  
 Sprite

*(only available if ordering a food package)*

# CHAMPIONSHIP PACKAGE

\$1500

Serves 8 Guests

## GIANT SHRIMP COCKTAIL G

Horseradish, cocktail sauce, lemon

## FRUIT PLATTER G V

Seasonal fruit, berries, honey yogurt

## CLASSIC CAESAR SALAD G

Parmesan crisps, Parmesan cheese, focaccia croutons, Caesar dressing

## MOZZARELLA BOARD V

Ciliegine, burrata, Buffalo, smoked mozzarella, basil pesto, orange olives, roasted tomatoes, sweet peppers, focaccia, grissini

## DUCK SPRING ROLLS

Crispy duck spring rolls, hoisin sauce, soy aioli, Chinese BBQ

## ROSEMARY CHICKEN MARSALA

Sweet Marsala chicken jus, roasted mushrooms, Parmesan pearl couscous

## CHILLED BEEF TENDERLOIN

Caramelized onions, blue cheese dip, roasted tomatoes, horseradish sauce, arugula, country rolls

## BRUINS OR CELTICS CHOCOLATE TRUFFLES

## MINI DESSERT PLATTER

### SUGGESTED PACKAGE ENHANCERS

Sushi Platter

Smoked pork belly donuts

Hot Tots

### OPTIONAL BEVERAGE ADD-ON PACKAGE \$100

Includes a 6-pack of each:

Dasani water

Coca-Cola

Diet Coke

Ginger Ale

Sprite

*(only available if ordering a food package)*

# BOSTON BRUINS 100 YEAR CELEBRATION

\$2700

Serves 8 Guests

## SUSHI PLATTER

Spicy tuna, California avocado, cucumber, sashimi & nigiri

## CHILI CRUNCH GIANT SHRIMP COCKTAIL **G**

Vanilla mango sauce, lemon & lime \$175

## MOZZARELLA BOARD **V**

Ciliegine, burrata, Buffalo, smoked mozzarella, basil pesto, orange olives, roasted tomatoes, sweet peppers, focaccia, grissini

## BABY SPINACH & KALE SALAD **G**

Smoked bacon, chopped brown egg, crispy Vidalia onions, Vidalia dressing

## MEI MEI DUMPLINGS

Vermont potato cheddar, sweet potato curry, lemongrass pork

## FRIED HONEY BUTTER CHICKEN BITES

Crispy chicken, honey butter, B&B pickles

## FOIE GRAS & PORK BRATWURST

Dijon caramelized onions, pretzel rolls

## TUXEDO PIZZA

Burrata, black truffle

## SURF & TURF SLIDERS

Maine lobster, beef tenderloin, caramelized onions, Gruyere

## BRUINS CHOCOLATE TRUFFLES

## BRUINS HOCKEY STICK CAKE

### OPTIONAL BEVERAGE ADD-ON PACKAGE \$100

Includes a 6-pack of each:

Dasani water  
Coca-Cola  
Diet Coke  
Ginger Ale  
Sprite

*(only available if ordering  
a food package)*



# BBQ EXPERIENCE

\$750  
Serves 8 Guests

**SLOW-ROASTED BONE-IN  
PORK SHOULDER**

**GIANT BBQ BEEF RIBS**

**CIDER HONEY BBQ**  
Chinese BBQ, chimichurri

**POTATO ROLLS**

**RICE BAO**

**FLOUR TORTILLAS**

**HOUSE PICKLES**

**BOSTON BAKED BEANS**

**STREET STYLE SWEET CORN**

**BASIL COLESLAW**

**CREAMY MAC & CHEESE**

**TRIO OF STUFFED WAFFLES**

*Please note: Limited Availability*

# SNACKS + SPREADS



## CLASSIC POPCORN ★ **G** **V**

Bottomless, souvenir tin \$55

## KETTLE CHIPS ★ **G** **V**

Cheddar ranch dip, beet tzatziki \$80

## ADOBO TORTILLA CHIPS ★ **G** **V**

Tortilla chips, salsa crema, fresh guacamole \$90

## THE CANDY TIN ★ **V**

Boston baked beans, gummy bears, sour patch kids, souvenir tin \$70

## FRESH FRUIT ★ **G** **V**

Seasonal fruit, berries, honey yogurt \$85

## ARTISAN CHEESE & SALUMI BOARD

Assorted local cheeses & cured meats, seasonal fruit, gourmet nuts, honey, dijon mustard, country breads \$175

## MOZZARELLA BOARD **V**

Ciliegine, burrata, Buffalo, smoked mozzarella, basil pesto, orange olives, roasted tomatoes, sweet peppers, focaccia, grissini \$90

## CHILI CRUNCH GIANT SHRIMP COCKTAIL **G**

Vanilla mango sauce, lemon & lime \$175

## CLASSIC GIANT SHRIMP COCKTAIL ★ **G**

Horseradish, cocktail sauce, lemon \$175

## SUSHI PLATTER\*

Spicy tuna, California avocado, cucumber, sashimi & nigiri \$150

### \*CONSUMER ADVISORY:

Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All selections serve approximately 8 guests, unless otherwise noted.

# SALADS + GREENS

## CLASSIC CAESAR SALAD ★ G

Parmesan crisps, parmesan cheese, focaccia croutons, Caesar dressing \$75

## SIMPLE BABY LETTUICES G V

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

## BABY SPINACH & KALE SALAD G

Smoked bacon, chopped brown egg, crispy Vidalia onions, Vidalia dressing \$85

### ADD-ONS

Chicken \$40

Jumbo shrimp \$50

Steak tips \$60





# BOSTON FAVORITES



## CHICKEN TENDERS ★

Garlic Parmesan sauce, chipotle BBQ sauce \$90

## CRISPY CHICKEN WINGS ★

Carrots, celery, Buffalo sauce, blue cheese dip \$100

## CRISPY CHICKEN WINGS & TENDER COMBO ★

Carrots, celery, blue cheese dip, Buffalo sauce, garlic Parmesan sauce, chipotle BBQ sauce \$130

## EASTERN STANDARD WHEELHOUSE PRETZELS ★V

Bavarian mustard, cheddar ale spread \$90

## BBQ PULLED CHICKEN QUESADILLA ★

Cider-braised honey BBQ chicken, sweet onions, jalapeños, cheddar, flour tortilla, sour cream, pico de gallo \$90

## KAYEM SMALL BATCH SAUSAGES ★

Sweet Italian, pineapple bacon, provolone & pepper, peppers & onions, sub rolls \$110

## KAYEM HOT DOGS ★

All-beef natural franks, brioche buns \$80

## TOPPINGS BAR G V

Bacon habanero jam, cheddar ale spread, giardiniera, roasted tomatoes, b & b pickles \$35

# STREET FOOD + SANDWICHES



## HOT TOTS

Crispy tots, pulled chicken, house Buffalo sauce, cheddar ranch \$80

## SHIITAKE MUSHROOM & LEEK CRISPY SPRING ROLLS ★V

Hoisin sauce, soy aioli, chinese BBQ \$90

## SMOKED PORK BELLY DONUTS

BBQ spiced crispy pork belly, warm bourbon maple syrup \$80

## BOSTON PIZZA CUPCAKES

Double pepperoni, buffalo chicken, truffle mushroom \$110

## MEI MEI DUMPLINGS

Vermont potato cheddar, sweet potato curry, lemongrass pork \$110

## ITALIAN HERO ON FOCACCIA

Salami, ham, mortadella, provolone, LTO, red wine vinaigrette \$75

## CAPRESE ON FOCACCIA

Heirloom tomato, basil pesto, fresh mozzarella, arugula \$80

## BAKED HAM & SWISS SLIDERS

Hawaiian pretzel rolls, poppy seed, honey butter dijon glaze \$75

## HONEY BUTTER FRIED CHICKEN SLIDERS

Crispy chicken, honey butter, b&b pickles, Hawaiian pretzel roll \$75

## BLACK ANGUS CHEESEBURGER SLIDERS ★

Aged cheddar, caramelized onions, bearnaise aioli, Hawaiian pretzel roll \$85

# MAIN COURSES



## EGGPLANT PARMIGIANA

Pomodoro sauce, fresh mozzarella, pesto ricotta cheese \$95

## MAC & CHEESE ★

Three cheese sauce, Ritz cracker crust \$90  
*Add Maine lobster \$40*

## ROSEMARY CHICKEN MARSALA

Sweet Marsala chicken jus, roasted mushrooms, Parmesan pearl couscous \$225

## ROASTED STEAK TIPS ★G

Fingerling potatoes, crispy Brussels sprouts, aged balsamic \$300

## CHILLED SLICED ROAST BEEF TENDERLOIN

Caramelized onions, blue cheese dip, roasted tomatoes, horseradish sauce, arugula, country rolls \$325

## SAL'S PIZZA

CHEESE PIZZA ★V \$45

PEPPERONI PIZZA ★ \$50

## CHICKEN BACON RANCH PIZZA

Pulled chicken, garlic Parmesan cream, smoked bacon, mozzarella \$55

# SWEETS + TREATS



**CHOCOLATE-DIPPED STRAWBERRIES** **G** **V** \$75

**TD GARDEN SOUVENIR COOKIE JAR** ★ **V**  
Fresh baked, commemorative take-home jar \$125

**MINI DESSERT PLATTER** ★ **V**  
Whoopie pies, mini cannoli, cupcakes, cake pops, petits fours \$160

**TRIO OF STUFFED WAFFLES**  
Strawberry cheesecake, banana nutella, s'mores, warm dulce de leche \$110

**BOSTON CELTICS CHOCOLATE TRUFFLES** ★ \$130

**BOSTON BRUINS 100 YEAR COMMEMORATIVE CHOCOLATE TRUFFLES** ★ \$130

**BOSTON CELTICS GOURMET CUPCAKES** \$120

**BOSTON BRUINS 100 YEAR COMMEMORATIVE CUPCAKES** \$120

**SPECIAL OCCASION CAKE** **V**  
10" chocolate & vanilla icing, customize with team logo or personalized message \$140

**BOSTON CELTICS BASKETBALL CAKE**  
Celtics replica basketball layered cake \$300

**BOSTON BRUINS HOCKEY STICK CAKE**  
Commemorative 100 year celebration layered cake \$300

# POLICIES + PROCEDURES

## SUITE MANAGEMENT TEAM CONTACT INFORMATION

### Manager

Danielle Waldrip  
dwaldrip@tdgarden.com

### Assistant Manager

Evan Starks  
estarks@tdgarden.com

## 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

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 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. 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.

## 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.