

PACKAGES | A LA CARTE | BEVERAGES | THE SPECIFICS

Suite Menu

2023-2024 SEASON





WELCOME BACK TO HONDA CENTER FOR THE 2023-2024 SEASON!

We are excited to have you join us in the suites as we kick off the 30th Anniversary Season of the Anaheim Ducks Hockey Club and the iconic Honda Center! Whether you have been with us since day one, you are a new suite holder, or you are visiting us for a day, we proudly present to you our 2023 – 2024 Honda Center Suites Food and Beverage Menu!

The chefs have been working non-stop over the off season to bring you the best we have to offer. From the new and improved Taco Bar menu package to the classic handles of our Greatest Hits menu package, we know we have something for everyone! Pair our Burger Time Bar with a 6-pack of Brewery X Battlesnakes Pilsner or our smoky Baby Back Ribs with a bottle of Saldo Zinfandel. Please be sure to ask your suite attendant for a full list of our beverage offerings.

We are here for you and we look forward to sharing this milestone season with you and we look forward to many more years at Honda Center!

Please ensure that all suite preorders are placed two business days prior to all events. Do not hesitate to contact us with any questions or suggestions. For a full policy breakdown including taxes and fees, please see the back of this menu. Please remember to drink responsibly.

David Diaz

Suites Manager
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TABLE OF CONTENTS

4	EATERTAIN	13	GET A GRIP
5	TACO BAR	13	RICH ENDINGS
6	PIZZA PARTY	14	BEER
7	CHINESE TAKEOUT	15	HARD LIQUOR
7	STEAKHOUSE	16	SODA, JUICES & MIXERS
8	HEALTH NUT	17-19	WINE
8	SMOKEHOUSE	20	BEVERAGE REPLENISHMENT
9	GREATEST HITS	21-23	THE SPECIFICS
10	SNACKTASTIC		
10	COOL BEGINNINGS		
11	MARKET GREENS		
12	A LA CARTE		

EATERTAIN

SERVES SIX PEOPLE - \$530

MUCHO MUNCHIES

Popcorn, honey roasted peanuts, barbeque dusted potato chips, and smoked almonds

CHEF'S PICK FRUIT melissa's

Seasonal fresh fruit *(subject to change due to season)*

CHARCUTERIE BOARD

Artisanal cured meats served with country olives, cornichons honey, grapes, blueberries, strawberries, brie, Cheddar, Purple Moon cab soaked Fiscalini, and crackers

PRETZELS AND CHEESE

Warm buttered and sea salted soft pretzels with house-made cheese sauce and brown mustard

CALIFORNIA WEDGE melissa's

Baby Iceberg, heirloom cherry tomatoes, avocado, Neuske's bacon, Pt. Reyes bleu cheese, house-made ranch, and crispy onions

POKE NACHOS

Marinated Ahi, fried wontons, spicy aioli, sweet soy, green onions, sliced Serrano chile, avocado, and toasted sesame seeds

LOW AND SLOW SHORT RIBS

5-hour braised beef short ribs served with fondant potatoes, braised carrots, demi-glace, and horseradish cream

CHARRED CAULIFLOWER

Pesto, soy bacon bits, and caramelized onions



TACO BAR



SERVES SIX PEOPLE - \$495

GUACAMOLE AND SALSA

Served with tortilla chips

FRUIT CART PLATTER melissa's

Tajin, key limes, and chamoy
(mango, cucumbers, jicama, pineapple, watermelon, cantaloupe, and honeydew)

CAESAR SALAD melissa's

Romaine hearts, Parmesan cheese, Focaccia croutons, served with Caesar dressing

MEATS (CHOICE OF 2)

Birria, asada, carnitas, adobo chicken, shrimp, chicken fajitas, steak fajitas, al pastor jackfruit and mushrooms, served with corn or flour tortillas. *Add an extra meat for 120*

CHORIZO SPANISH RICE

With peas and carrots

REFRIED BEANS

Garnished with cotija

ESQUITES

Mayo, butter, cotija, chili powder, and lime juice

PIZZA PARTY

SERVES SIX PEOPLE - \$480

CHEF'S PICK FRESH FRUITS 

Seasonal fresh fruit (*subject to change due to season*)

ANTIPASTO SALAD

Romaine lettuce, olives, cherry tomatoes, pepperoni, salami, fresh mozzarella cheese, and artichoke hearts

BUFFALO WINGS

Ranch dipping sauce, carrots, and celery sticks

JOJO POTATOES

Breaded potato wedges

MEATBALL MINI SUBS

Signature ground beef, provolone cheese, and marinara sauce

GARLIC STICKS

Warm bread sticks served with marinara sauce

SHEET PAN PIZZA

Two (1/4 sheet pan) - Deep dish

Pick Two: pepperoni, vegetable, or cheese

CANNOLI

Sweet mascarpone, ricotta, and chocolate chips



CHINESE TAKEOUT


SERVES SIX PEOPLE - \$490

ASIAN SNACK MIX

EGG ROLLS

Veggie eggrolls with Mae ploy dipping sauce

CHINESE CHOPPED SALAD

Iceberg, toasted almonds, shredded carrots, shredded cabbage, snap peas, bell peppers, chow mein noodles, tangerine segments, served with sesame ginger dressing

ORANGE CHICKEN

Fried rice, soy sauce, oyster sauce, peas, carrots, egg, and sesame oil

SZECHUAN STEAK AND BROCCOLI

Chow mein, yakisoba noodles, shredded carrots, shredded cabbage, soy sauce, sesame oil, bell peppers, and green onion

GARLIC GINGER BOK CHOY

Sesame oil, sesame seeds, soy sauce, garlic, ginger, and garlic chips

GINGER DUSTED WONTON CHIPS

FORTUNE COOKIES



STEAKHOUSE

SERVES SIX PEOPLE - \$600

CHILLED SHRIMP COCKTAIL

Cocktail sauce, and lemon wedges

CALIFORNIA WEDGE

Baby Iceberg, heirloom cherry tomatoes, avocado, Neuske's bacon, Pt. Reyes bleu cheese, house-made ranch, and crispy onions

TRUFFLE MAC & CHEESE

Macaroni, truffle oil, Gouda, Parmesan, mozzarella, panko crusted

JUMBO LUMP CRABCAKES

Served with red bell pepper creme

PORCINI RUBBED FLANK STEAK

Loaded mashed potatoes, served with cherry demi-glace

GRILLED WHITE AND GREEN ASPARAGUS

Pink peppercorn and lemon aioli

HARISSA ROASTED CAULIFLOWER

Pine nuts and tahini dressing



THE HEALTH NUT

SERVES SIX PEOPLE - \$500

PLANTAIN CHIPS

Spiced lemon yogurt sauce

CHEF'S PICK FRESH FRUITS

Seasonal fresh fruit *(subject to change due to season)*

STRAWBERRY WALNUT SALAD

Spring mix, fresh tomatoes, strawberries, blueberries, candied walnuts, served with raspberry vinaigrette

SEASONAL GRILLED VEGGIES

KALE & BRUSSELS SALAD

Crispy turkey bacon, and cranberry vinaigrette

BAKED SWEET POTATO WEDGES

STEAMED QUINOA & BROWN RICE BLEND

Tri blend quinoa with organic brown rice

GRILLED CITRUS CHICKEN BREAST

COFFEE RUBBED TRI TIP

House-made, medium roast coffee dry rub

SMOKE HOUSE

SERVES SIX PEOPLE - \$575

PIT BOSS CHIPS AND DIPS

Pimento cheese dip and French onion dip served with fresh fried potato chips

CHEF'S PICK FRESH FRUITS

Seasonal fresh fruit *(subject to change due to season)*

COWBOY CHOPPED CHICKEN SALAD

Smoked chicken breast, bacon, Romaine lettuce, roasted corn, black beans, cucumbers, tomatoes, and avocado served with jalapeño ranch dressing

BABY BACK RIBS

Slow smoked pork ribs, tossed in brown sugar barbeque sauce served with grilled corn on the cob

MAC & CHEESE

Elbow pasta, house-made cheese sauce topped with Parmesan breadcrumbs

SLOW SMOKED BRISKET

Spice rubbed and covered in Memphis barbeque sauce served with herb roasted potatoes

JALAPEÑO HONEY CORNBREAD MUFFINS

Served with honey butter

GREATEST HITS

SERVES SIX PEOPLE - \$490

HOUSE-MADE POPCORN

CHEF'S PICK FRESH FRUITS melissa's

Seasonal fresh fruit *(subject to change due to season)*

CRUNCH PLATE melissa's

Carrots, celery, bell peppers, cucumbers, broccoli, and cherry tomatoes served with ranch dipping sauce

GUACAMOLE AND SALSA

House guacamole and tomato salsa served with fresh fried corn tortilla chips

TATER SALAD melissa's

Peewee potatoes, mayonnaise, dill pickle relish, celery, red onions, and hard boiled eggs

GOLDEN FRIED CHICKEN TENDERS

Crispy chicken breast tenders served with buttermilk ranch dressing, and barbeque dipping sauce

BURGER TIME BAR

1/3 lb. signature blend burger patty accompanied with tomatoes, lettuce, pickles, assorted cheeses, and traditional condiments

GRILLED HOT DOGS

All beef hot-dogs served with ketchup, mustard, relish, and diced onions



SNACKTASTIC

All a la carte orders are built for 6 guests

GO BOTTOMLESS! (JUST ASK)

House-Made Popcorn	21
Mucho Munchies	50
<i>Popcorn, honey roasted peanuts, BBQ dusted potato chips smoked almonds</i>	

GUACAMOLE AND SALSA	55
House guacamole and tomato salsa served with fresh fried corn tortilla chips	

CANDIES	35
Peach rings, sour belts, Albanese gummy bears	

HONEY ROASTED PEANUTS	20
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COOL BEGINNINGS

CRUNCH PLATE <small>melissa's</small>	90
Carrots, celery, bell peppers, cucumbers, broccoli, and cherry tomatoes served with ranch dipping sauce	

CHEF'S PICK FRESH FRUITS <small>melissa's</small>	84
Seasonal fresh fruit <i>(subject to change due to season)</i>	

BLACKENED AHI TUNA <small>Priced per platter</small>	100
Seared blackened sashimi tuna served with sesame seaweed and ponzu sauce	

CHARCUTERIE BOARD <small>Priced per board</small>	135
Artisanal cured meats served with country olives, cornichons, honey, grapes, blueberries, strawberries, brie, Cheddar, Purple Moon cab soaked Fiscalini, and crackers	

CHILLED SHRIMP COCKTAIL	135
Chilled shrimp, served with traditional cocktail sauce (30 Pieces)	

MARKET GREENS

All salads serves 6 guests.

CALIFORNIA WEDGE melissa's 75
Baby Iceberg, heirloom cherry tomatoes, avocado, Neuske's bacon, Pt. Reyes bleu cheese, house-made ranch, and crispy onions

COWBOY CHOPPED SALAD melissa's 125
Grilled chicken, Romaine lettuce, roasted corn, black beans, bacon, cucumbers, tomatoes, and avocado served with jalapeño ranch dressing

THE HOUSE melissa's 75
Mixed greens topped with tomatoes, cucumbers, and carrots served with buttermilk ranch and balsamic dressings

TATER SALAD melissa's 70
Peewee potatoes, mayonnaise, dill pickle relish, celery, red onions, hard-boiled eggs

CAESAR melissa's 70
Romaine hearts, Parmesan cheese, and Focaccia croutons served with Caesar dressing
Add Chicken 30
Add Shrimp 50

CHINESE CHOPPED SALAD melissa's 70
Iceberg, toasted almonds, shredded carrots, shredded cabbage, snap peas, bell peppers, chow mein noodles, tangerine segments, served with sesame ginger dressing
Add Chicken 30
Add Shrimp 50



A LA CARTE

All A La carte orders have a minimum of 6 orders for each of these items.

GOLDEN CHICKEN TENDERS

Served with buttermilk ranch and barbeque dipping sauces
Two pieces per order

18

GRILLED SALMON ^{GF}

Grilled asparagus, confit tomatoes, fingerling potatoes, and lemon beurre blanc
Approximately 5oz per order

30

HARISSA ROASTED CHICKEN ^{GF}

Organic chicken breast marinated in harissa spices, with roasted corn succotash, and herb roasted potatoes.
Approximately 6oz per order

28

BABY BACK RIBS ^{GF}

Slow smoked pork ribs tossed in brown sugar barbeque sauce, served with grilled corn on the cob
Two pieces per order

30

SLOW BRAISED SHORT RIBS ^{GF}

5-hour braised beef short ribs served with fondant potatoes, braised carrots, demi-glace, and horseradish cream
Approximately 7oz per order

30

CRISPY BUFFALO CHICKEN WINGS

Crispy chicken wings tossed in our house wing sauce served with celery, carrots, and ranch dressing
Four wings per order

19

SUSHI BOAT

Chef's selection of nigiri, sashimi, and cut rolls
60 pieces per boat

350



GET A GRIP

All A La carte orders have a minimum of 6 orders for each of these items.

ARENA DOGS *Priced per person* 11
 All beef hot dogs served with ketchup, mustard, relish and diced onions

Add chili and cheese 4
Substitute Turkey dog 3
Substitute Beyond Brat 6

BURGER TIME BAR *Priced per person* 20
 1/3 lb signature blend burger patty accompanied with tomatoes, lettuce, pickles, assorted cheeses, and traditional condiments

Add Neuske bacon 3.50
Add mushrooms & onions 5

GRILLED CHICKEN FOCACCIA *Priced per platter* 115
 Citrus grilled chicken, Roma tomatoes, basil pesto, and mozzarella cheese served on Focaccia

ROASTED VEGETABLE FOCACCIA melissa's 90
 Artichokes, roasted peppers, heirloom tomato, baby spinach, basil pesto, garlic aioli, and fresh mozzarella
Priced per platter

RICH ENDINGS

COOKIE & BROWNIE PLATTER *Priced per platter* 90
 House-made assorted cookies, brownies, and pastries

CRISPY CHURROS 11
 Warm crispy churros tossed in cinnamon and sugar served with salted caramel sauce

NEW YORK CHEESECAKE 145
 Classic cheesecake topped with whipped cream and strawberries

FLOURLESS CHOCOLATE CAKE 145
 Served with berry compote and whipped cream



BEERS

Bud Light 6-pack	42
Bud Light Seltzer Black Cherry 6-pack	42
Coors Light 6-pack	42
Michelob Ultra 6-pack	42
Budweiser Zero (Non-Alcoholic) 6-pack	42
Estrella Jalisco 6-pack	48
Guinness Pub Draft 4-pack	48
Golden Road Mango Cart 6-pack	54
Golden Road Ride On 10 Hop Hazy IPA 6-pack	54
Kona Big Wave 6-pack	54
Hop Valley Bubble Stash IPA 6-pack	54
Hop Valley Stash Panda Hazy IPA 6-pack	54
Stella Artois 6-pack	54
Brewery X Slap & Tickle IPA 6-pack	54
Brewery X Battlesnakes Pilsner 6-pack	54



HARD LIQUOR

VODKA

Ketel One	84
Ciroc	99

WHISKEY

Jack Daniel's	79
Jack Daniel's Tennessee Honey	69
Jack Daniel's Single Barrel	91
Gentleman Jack	79
Jack Daniel's Fire	69
Woodford Reserve	79
Woodford Reserve Single Rye	79
Knob Creek	97

SCOTCH

Macallan 12 Year	131
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Tanqueray	92
Tanqueray 10	99
Hendricks	105

TEQUILA

Herradura Silver	68
Herradura Reposado	131
Herradura Anejo	147
Patron Silver	115

RUM

Captain Morgan Spiced	92
Captain Morgan White	92
Ron Zacapa	159

COGNAC

Hennessey VS	131
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LIQUEURS

Bailey's Irish Cream	70
Grand Marnier	79
Sour Apple	38
Disaronno Amaretto	70
Kahlúa	70
Triple Sec	38
Martini & Rossi Dry Vermouth 1L	19
Martini & Rossi Sweet Vermouth 1L	19

SODA, JUICES & MIXERS

SODA

Coke 6-pack	24
Diet Coke 6-pack	24
Coke Zero 6-pack	24
Sprite 6-pack	24
Barq's Root Beer 6-pack	24
Dr. Pepper 6-pack	24
Lemonade 6-pack	24
Ginger Ale 6-pack	24

JUICE

Pineapple Juice 6-pack	19
Apple Juice 6-pack	19
Cranberry Juice 6-pack	19
Grapefruit Juice 6-pack	19
Orange Juice 6-pack	19
Tomato Juice 6-pack	19

WATER

Arrowhead 20 oz 6-pack	36
Origin Sparkling 6-pack	24

HOT

Regular Coffee Carafe	18
Decaf Coffee Carafe	18
Hot Chocolate Carafe	18
Hot Tea Carafe	18

MIXERS

Bloody Mary mix 1L	22
Sour mix 1L	22
Margarita mix 1L	22
Lime Juice 1L	22
Grenadine 1L	22
Monster Energy Drink 4-pack	22
Monster Low Carb 4-pack	22
Fever Tree Club Soda 6-pack	22
Fever Tree Tonic Water 6-pack	22
Fever Tree Ginger Beer 6-pack	22

WINE

SPARKLING WINE

Caposaldo Prosecco	45
J Vineyards California Cuvee	58
Taittinger Brut La Francaise	69
Louis Roederer Brut Premier	87
Veuve Clicquot	125
Louis Roederer Cristal Brut	327

PINOT GRIGIO/PINOT GRIS

Hahn Family Wines	48
Santa Margherita, Italy	62

SAUVIGNON BLANC

Oyster Bay, Marlborough, New Zealand	52
Domaine Hubert Brochard Sancerre, Loire, France	70

CHARDONNAY

Ferrari Carano, Sonoma	70
Heitz, Napa Valley	89
Quilt, Napa Valley	72
ZD, California	82
Far Niente, Napa Valley	120
William Fevre Chablis Grand Cru Bougros, France	174

MERLOT

Columbia Crest, Washington State	45
Markham Limited, Napa Valley	64
Charles Krug Napa Valley	70
Duckhorn	111
Pahlmeyer, Napa Valley	160

RIESLING/GEWURZTRAMINER

Alexander Valley New Gewurztraminer	45
Stadt Kreams Gruner Veltliner Kremstal	53
Fess Parker Dry, Rodney's Vineyard	46
Chateau Ste. Michelle Eroica Johannesburg, Riesling	50
Trimbach Riesling (Alsace)	45
Zind Humbrecht, Riesling, Alsace	55
Dr Fischer Bockstein 2016 Spatlese (Riesling)	63

BLUSH WINES

Daou Rose	50
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WINE

DESSERT & SWEET

Dashe Cellars Late Harvest Zinfandel	45
Banfi Regale Rose Brachetto d'Acqui D.O.C.G	45
Chateau Coutet Sauternes Barsac	102
Royal Tokaji Aszu 5 Puttonyos Red Label	108

PINOT NOIR/COTE DE NUITS/BEAUJOLAIS

Boen, Santa Maria Valley, Central Coast	65
Hahn Family Wines Santa Lucia Highlands	79
Emeritus, Hallberg Ranch, Russian River Valley	81
Lemelson Vineyards Thea's Selection Willamette Valley	79
Goldeneye, Anderson Valley, Mendocino	92
ZD Founders Reserve Carneros Signal	122

SHIRAZ / SYRAH / BIG REDS / RHONE

Domaine Courbis St Joseph	68
Chateauneuf-du-Pape, DM Pegau Red Cuvee Laurence	200

PORT WINE

Heitz Ink Grade Port Nv 750 ml	58
Graham's 20 Year Old Tawny Port 750 ml	120
Quinta De La Rosa 20 Yr Tawny	82

ZINFANDEL

Trig Point, Alexander Valley	50
Dry Creek Old Vine	58
Ghost Block Estate Pelissa Vineyard Oakville	65

CABERNET SAUVIGNON

J. Lohr- Seven Oaks	65
Quilt	80
Raymond Reserve, Napa Valley	76
Justin	85
Double Diamond	96
Round Pond Estate Rutherford	119
Caymus, Napa Valley	162
Heitz Martha's Vineyard	360

WINE

REDS & BLENDS /BORDEAUX MERITAGE

Paraduxx Proprietary Red	57
Leviathan Red	70
Trefethen Dragon Tooth Red Blend	82
Overture by Opus One	260
Hess Collection "The Lion"	280

SPANISH STYLE / CHILEAN ARGENTINA

Faustino Gran Reserva Rioja, Spain	70
Bodega Catena Zapata, Catena Alta Malbec, Argentina	74
El Jefe Walla Walla, Tempranillo	106
Lapostolle Close Apalta, Chile	221

ITALIAN WINES RED / ITALIAN STYLE

Felsina Chianti Classico	74
Tenuta San Guido Guidalberto, Super Tuscan, Tuscany	80
Pio Cesare Barolo	118
Brunello di Montalcino Donatella Colombini DOCG Riserva	217



BEVERAGE REPLENISHMENT

YOU MAY CHOOSE BETWEEN TWO OPTIONS TO REPLENISH THE BEVERAGES IN YOUR SUITE

1. **AUTOMATIC REPLENISHMENT (Beverage Restock Program)**

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our suite staff will assess what was consumed during the event and will replenish the beverages accordingly. The charge for the restocked beverages will be added to your bill.

We have put together a recommended beverage par to simplify the process even further:

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) bottle each of Whiskey or Bourbon, Vodka, Rum, and Tequila
- (1) liter each of Bloody Mary Mix and Margarita Mix
- (2) six-packs each of Coke and Diet Coke
- (1) six-pack each of Sprite or Root Beer, Arrowhead Bottled Water, Tonic Water, Club Soda, and Ginger Ale
- (1) bottle each of White and Red Wine
- (1) bottle of Sparkling Wine
- (4) six-packs of Beer: (2) Domestic and (2) Import
- (1) six-pack each of Orange, Cranberry, and Grapefruit Juice

If you would like to participate in the Beverage Restock Program, please contact your Suite Guest Relations Team.

2. **ORDERING BY EVENT**

You may also place a beverage order when you place your food orders, by 2:00 p.m. Pacific Standard Time, two business days prior to the event. Please see the list of products in the Beverage Section of this menu.

All food and beverage orders can be placed with your Suite Guest Relations Team: suitesorder@hondacenter.com

BE A TEAM PLAYER, DRINK RESPONSIBLY

Honda Center is dedicated to providing quality events that promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving.

Thank you for your efforts to make Honda Center a safe and exciting place for everyone.

THE SPECIFICS

HOURS OF OPERATION

Your Suite Guest Relations Team is available from 10:00 a.m. to 5:00 p.m. PST, Monday through Friday to assist you in your food and beverage selections.

To reach the Suites Guest Relations Team, contact them at: **suitesorder@hondacenter.com**

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. Pacific Standard Time, two business days prior to each event. Please place all Saturday, Sunday, and Monday event orders by 2:00 p.m. PST on the Thursday prior.

Orders can be arranged with the assistance of our Suite Guest Relations Team at: **suitesorder@hondacenter.com**

If for any reason an event is canceled and the arena does NOT open, you will not be charged for your food and beverage order. If the doors to the arena open for ANY amount of time and the event is canceled you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any requests to cancel. Orders canceled by 4:00 p.m. Pacific Standard Time the BUSINESS DAY PRIOR to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with your Suite Guest Relations Team at **suitesorder@hondacenter.com**, to sign up for our Beverage Restock Program to stock your bar with a selection of recognized, quality brand name products including liquor, beer, wine and soft drinks or simply refer to our beverage menu for recommendations.

Additional beverages may be purchased during the game through your suite attendant or by using the in-suite courtesy phone.

THE SPECIFICS

To maintain compliance with the rules and regulations set forth by the State of California we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken from Honda Center.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an impaired person.
5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups.

Please note: during some events alcohol consumption may be restricted.

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

SPECIALIZED ITEMS

Honda Center will make every effort to fulfill special menu requests, including special occasion cakes and Kosher meals, whenever possible. We appreciate three business days notice for this service.

SMALL WARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, a corkscrew, and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite when leaving the premises. Honda Center will not be responsible for any lost or misplaced property left unattended in the suite.

THE SPECIFICS

PAYMENT PROCEDURE AND SERVICE CHARGE

Honda Center will charge the Suite Holder's designated credit card each event. Please note that all food and beverage items are subject to a 13% administrative fee and a 10% service charge, plus applicable California state sales tax. The 10% service charge is distributed to our staff.

You may also choose to add a gratuity, which is greatly appreciated. Please feel free to speak to a manager for additional details.

Because Honda Center exclusively furnishes all food and beverage products for the suites, guests are prohibited from bringing personal food or beverage into the arena without proper authorization. Any such items will be charged to the Suite Holder at our retail price.

PARTIES AT HONDA CENTER

Come out and party where the Anaheim Ducks play! Honda Center provides the perfect setting for one-of-a-kind corporate outings and social events enhanced by expert hospitality and fine cuisine.

Our Brewery X Biergarten can accommodate parties of up to 800 people.

If you are looking to host a smaller group with an exciting view of the arena, we offer the Jack Daniel's Club, as well as many other intimate locations.

For more information on private events at Honda Center, please inquire with your Suite Guest Relations Team to connect with our Catering Team.