



LEGENDS

Food & Beverage Menus

Premium Suites

FROM EXECUTIVE CHEF ADAM HOLT & SOUS CHEF AUTUMN CARPENTER

Ball Arena



Welcome to Premium Suites Catering from Legends Hospitality at Ball Arena

Suites Catering Policies

PRE-ORDER ONLINE

Never miss a moment of the action when you pre-order food and beverage to be ready in your suite when you arrive! Pre-orders can be placed through our TapIn2 online ordering system. Please visit <http://preorder.tapin2.co/1308> to place your order. Additional limited items are available for order day-of your event. Listed prices do not include applicable taxes, fees, or gratuity.

PRE-ORDER DEADLINE

To ensure the best quality, presentation, and service for you and your guests, all pre-orders must be placed by 12:00pm MST (3) business days prior to your event.
*For a Tuesday event, the order deadline is the previous Thursday at 12:00pm MST.

PHASED MENU DROPS

Our kitchen operates phased menu courses to keep you going through all the excitement and ensures the freshest items delivered to your suite. Upon arrival, you'll be greeted by a display of cold and hot items from The Opener course, a hearty array of hot and cold items delivered with The Main Event course during the beginning of the event, and round out the night with treats from The Suite Finish course.

EVENT DAY ORDERS

After the pre-order deadline, our menu becomes more limited and priced accordingly. Catering packages are not available for order after the pre-order deadline. Please refer to our Event Day menu for available options and pricing.

*Per Ball Arena policy, no outside food and beverage is permitted to be brought into the building. Non-compliance is subject to confiscation of property. Food and beverage delivered to your suite is prohibited from being taken offsite due to health code restrictions.

At Ball Arena, we collaborate with the finest chefs, farmers, and artisans in Denver to bring you the best local ingredients. By supporting our initiative, you are creating a positive impact in our community. Our highly skilled culinary team 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 welcome you back time after time and we hope you tell your friends to visit us soon!
Sincerely,
Adam Holt, Executive Chef, Ball Arena

SPECIAL REQUEST BEVERAGE

Didn't see your favorite drink on the menu? We are happy to try to accommodate special beverage order requests through our distributors however, we can not guarantee availability. Special order requests are due at least one week prior to your event date and availability will be confirmed by our Premium Suites team.

DIETARY RESTRICTIONS

Our culinary team aims to accommodate any dietary restrictions and preferences communicated ahead of time and we are happy to offer a limited dietary friendly menu. Please be sure to communicate with our Premium Suites team if additional accommodations need to be met. Special request menus are due at least (4) days prior to your event date.

SUITE SUPPLIES AND EQUIPMENT

All suites are outfitted with high quality equipment and flatware for your elevated in-suite experience. Included in your package pricing are utensils, plates, serving ware, cups, and napkins. Please ensure guests do not move or remove any food and beverage equipment from the suite or additional charges may be incurred.

SUITE ATTENDANTS & DEDICATED ATTENDANTS

Each suite is staffed with a Suite Attendant. These attendants take care of 5-6 suites during each event and will check in with your suite every 20-30 minutes to ensure you have everything you need and general tidying up.

A Dedicated Attendant is an available upcharge and will stay in your suite throughout the event acting as a bartender and replenishing items as requested. Dedicated Attendants can be requested for an additional charge of \$175 with a standard 18% gratuity.

CONTACT INFORMATION

For anything food and beverage related, please reach out to the Suites Coordinator at BallArenaSuites@legends.net and they will get back to you in a timely manner. If you would like to reach a suites manager, please reach out to Tova at trubenstein@legends.net or Ethan at eshortridge@legends.net and they will gladly help with all other questions, comments, or concerns.



Catering Packages

Three Phased Courses
Serves 10 Guests

Rocky Mountain Italian | 1350

THE OPENER

ARTISAN CHARCUTERIE

Cured Meats, Cheeses, Pickled Vegetables, Fig Jam, Crackers

ROASTED GARLIC CROSTINI BASKET | V

Olive Tapenade, Sundried Tomato Pesto, Whipped Butter

CLASSIC CAESAR SALAD

Romaine, Parmesan, White Anchovies, Garlic Butter Croutons

JALAPEÑO CHEDDAR ELK BRATWURST

Sauerkraut, Whole Grain Mustard

THE MAIN EVENT

BRIE & PROSCIUTTO FLATBREAD

Fig & Tomato Jam, Arugula, Citrus Olive Oil, Smoked Sea Salt

MORTADELLA SUB | DF

Tomato, Whole Grain Mustard, Baby Bibb Lettuce,
Red Wine Vinaigrette

HOT ITALIAN SLIDERS

Pepperoni, Salami, Ham, Provolone, Pepperoncini,
Garlic Butter Brioche Bun, Parsley

SPINACH & ARTICHOKE FARFALLE | V

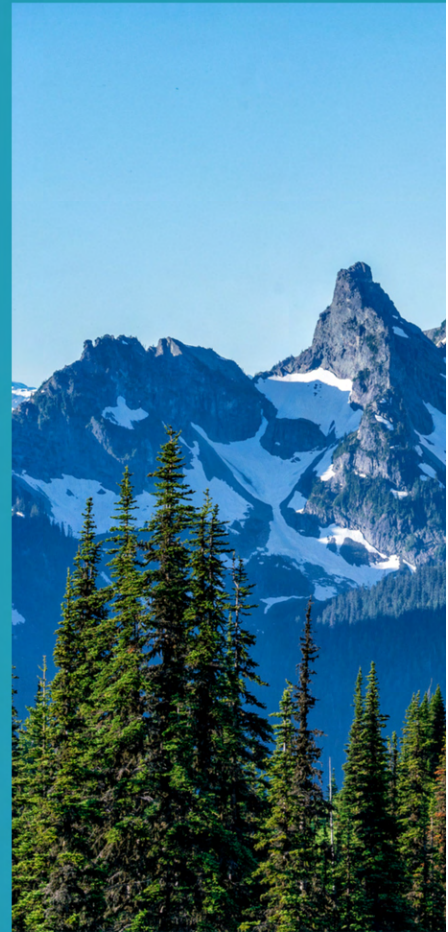
Cream Cheese Alfredo, Heirloom Tomato, Parmesan Herb Panko,
Lemon Zest

CHICKEN PARMESAN

Penne Marinara, Fresh Mozzarella, Basil Glass

BISON SHORT RIB POT ROAST | DF, GF

Braised Root Vegetables, Marble Potatoes,
House Potato Chips



THE SUITE FINISH

VOLLMER'S BAKERY MINI LEMON ITALIAN CREAM CAKE | V

FLOURLESS CHOCOLATE TORTE | GF, V

FRESH BAKED COOKIES | V



5280 Bar-B-Q | 1150

THE OPENER

CHEETOS™ POPCORN | GF, V

KETTLE CHIPS & DIPS | GF, V
French Onion, Spicy Dill Pickle Dip

BLT POTATO SALAD | GF, DF
Honey Bacon, Little Gem Lettuce, Grape Tomato, Herb Aioli

GRILLED WATERMELON SKEWERS | GF, V
Mint Agave Drizzle, Goat Cheese, Toasted Pepitas

CLASSIC BUFFALO WINGS | GF
Carrots, Celery, Bleu Cheese, Ranch

GRILLED STEAK AND VEGGIE KABOBS | DF
Bell Peppers, Onions, Mushrooms, Soy

THE MAIN EVENT

CHIPOTLE PULLED PORK SLIDERS
Carrot & Red Cabbage Slaw, Dr. Pepper BBQ Sauce

GRILLED BBQ CHICKEN
Sweet Baby Ray's BBQ Sauce, Colorado Creamed Corn Polenta, Caramelized Peppers & Onions

HOUSE-MADE JALAPEÑO CHEDDAR CORNBREAD | V
Whipped Honey Butter, Smoked Salt

THE SUITE FINISH

SMOKED GOUDA MAC N CHEESE BITES | V
Green Chile Aioli, Ranch, Green Onion

VOLLMER'S BAKERY STRAWBERRY SHORTCAKE SHOTS | V

FRESH BAKED COOKIES | V

Mile High Magic | 950

THE OPENER

CHEDDAR JALAPENO CHEETOS™POPCORN MIX | GF, V

TORTILLA CHIPS & SALSA | GF, DF, V
Salsa Roja, Salsa Verde

FARMER'S MARKET CRUDITÉ | GF, V
Garden Vegetables, Roasted Garlic Hummus,
Veggie Ranch

SEASONAL FRESH FRUIT | GF, V
Honey Yogurt

CLASSIC CAESAR SALAD
Romaine, Parmesan, White Anchovies,
Garlic Butter Croutons

CLASSIC BUFFALO WINGS | GF
Carrots, Celery, Ranch, Bleu Cheese

*As a Colorado native, I enjoy being creative with fresh and local products. I am excited to share my knowledge of local cuisine with our fantastic sports fans. My love for our beautiful state will show throughout our expertly created food and drink menus, and I look forward to hosting each one of you this season. Cheers to all Colorado has to offer!
-Autumn Carpenter, Suites Sous Chef*

PERSONALIZED SPECIAL EVENTS

Celebrate your special occasions with us! We'd love to help you add that personalized touch for your birthday, retirement, anniversary, promotion, or guest of honor! Legends happily offers these upgrade services to really make it a night you won't forget:

Chalkboard Sign
LED Marquee Sign
Custom Ordered Cakes

*Order deadlines apply. Please refer to the Ball Arena policies for more information on allowable decorations & set up.

THE MAIN EVENT

LEGENDARY CLUB SANDWICH
Ham, Turkey, Bacon, Cheddar, Swiss, Lettuce, Tomato,
Honey Mustard Aioli, Cuban Loaf

BACON CHEESEBURGER SLIDERS
Cheddar Cheese, Mayonnaise, Brioche Bun

SPICY ITALIAN POLIDORI SAUSAGE
Caramelized Onions, Dijon Mustard



THE SUITE FINISH

WHITE CHEDDAR CHEESE CURDS
Chipotle Ranch, Chimichurri

GOURMET BROWNIES & BLONDIES | V

FRESH BAKED COOKIES | V

THE OPENER

FRESH POPPED BUTTERED POPCORN | GF, DF, V

KETTLE CHIPS & DIPS | GF, V
French Onion, Spicy Dill Pickle Dip

MIXED GREENS SALAD | GF, V
Carrot, Cucumber, Tomato, Ranch

CRISPY CHICKEN TENDERS
Ranch, BBQ

BALL ARENA HOT DOG | DF
Traditional Condiments, Soft Rolls

THE MAIN EVENT

BAVARIAN SOFT PRETZELS | V
Warm Queso Dip

CLASSIC HAM & CHEESE
Lettuce, Tomato, Onion, Swiss, Mayonnaise,
Hoagie Roll

SMOKED CHICKEN SANDWICH
Honey Bacon, Caramelized Onions & Peppers,
White Cheddar, Pretzel Bun

COLORADO PIZZA
Three Cheese Blend, Applewood Bacon,
Pepperoni, Pueblo Green Chiles

THE SUITE FINISH

FRIED PICKLES | V
Ranch, Chipotle Aioli

GOURMET BROWNIES & BLONDIES | V

Our Suites Team is dedicated to giving you the best experience possible every time you visit Ball Arena. We are excited to ensure that we are making memories for you with exceptional service, food, beverages, and atmosphere. With our premium staff, we hope you enjoy every minute of your time spent with us.

- Tova & Ethan, Suites Management, Ball Arena

Beverage Packages

NON-ALCOHOLIC

PEPSI PACKAGE | 105

12oz cans, 6 per variety

PEPSI
DIET PEPSI
STARRY
ROOT BEER

MOCKTAIL PACKAGE | 150

6 per variety

PEPSI
STARRY
CRANBERRY JUICE
ORANGE JUICE
GRENADINE
CHERRIES

HOT BEVERAGE BAR | 80

COFFEE
HOT CHOCOLATE
CREAMER
SUGAR

Upgrade Options *375mL

KAHLUA | 35
JAMESON | 35
BAILEY'S | 35

BEER & SPIRITS PACKAGES

COORS PACKAGE | 130

12oz cans, 6 per variety

COORS LIGHT
COORS BANQUET
MODELO
TRULY WILD BERRY SELTZER

LOCAL SAMPLER | 160

12oz cans, 6 per variety

BRECKENRIDGE AVALANCHE ALE
ODELL 90 SHILLING
NEW BELGIUM VODOO RANGER
BRECKENRIDGE JUICE DROP IPA

MARGS & MICHELADAS | 385

PATRON SILVER
PATRON CITRONAGE
MICHELADA MIX
MARGARITA MIX
6 PACK MODELO
KOSHER SALT, TAJIN
LIMES

PATRON PACKAGE | 400

PATRON REPOSADO RESERVE BARREL
PATRON CITRONAGE
MARGARITA MIX
KOSHER SALT, TAJIN
LIMES

OLD FASHIONED PACKAGE | 225

TINCUP 10 YEAR
SUGAR CUBES
LUXARDO CHERRIES
ORANGE SLICES
BITTERS

CUTWATER PACKAGE | 140

12oz cans, 4 per variety

LIME MARGARITA
VODKA MULE
WHISKEY MULE



Beverage Packages

BEST OF THE WEST | 450

Tito's Vodka
Espolon Blanco Tequila

Coors Light OR Bud Light*
Truly Wild Berry Seltzer

Schweppes Club Soda
Cranberry Juice
Orange Juice
Pepsi
Diet Pepsi

Lemons, Limes, Oranges

PEAK PERFORMANCE | 800

Tito's Vodka
Espolon Blanco Tequila
Bacardi Superior Rum
Jack Daniel's Whiskey

Coors Light
Voodoo Ranger IPA
Shock Top Belgian White
Truly Wild Berry Seltzer

Schweppes Club Soda
Schweppes Tonic Water
Cranberry Juice
Orange Juice
Fever Tree Ginger Beer
Pepsi
Diet Pepsi
Starry

Lemons, Limes, Oranges



ALCOHOL POLICY

Legends Hospitality follows strict adherence to all state and local alcohol service guidelines. The State of Colorado and Ball Arena strictly prohibit alcoholic beverages to be brought into or removed from the premises. 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 by your guests within the suite. It is unlawful for anyone under the age of 21 to consume or purchase alcoholic beverages while at the arena. Ball Arena reserves the right to withhold service of alcoholic beverages to anyone at its discretion. Alcohol service in suites ends at the same time as building alcohol cut for every event. Thank you for your efforts to make Ball Arena a safe and exciting place for everyone.

A La Carte

Each Item Priced per (10) Guests

THE OPENER

Snacks

FRESH POPPED BUTTERED POPCORN | GF, DF, V
40

GOURMET SNACK MIX | DF, V
50

TORTILLA CHIPS & SALSAS | GF, DF, V
Salsa Roja, Salsa Verde
Add Guacamole 15
50

KETTLE CHIPS & DIPS | GF, V
French Onion, Spicy Dill Pickle Dip
45

CANDY LAND | V
Individually Wrapped Assorted Candies
75

Salads

CLASSIC CAESAR SALAD
Romaine, Parmesan, White Anchovies,
Garlic Butter Croutons
75

MIXED GREENS SALAD | GF, V
Carrot, Cucumber, Tomato, Ranch
65

BUTTERNUT SQUASH SALAD | GF, V
Arugula, Spinach, Craisins, Goat Cheese, Toasted Pepitas, Raspberry Vinaigrette
75

BLT POTATO SALAD | GF, DF
Honey Bacon, Little Gem Lettuce, Baby Tomato, Herb Aioli
70

THE OPENER

A La Carte

Each Item Priced per (10) Guests

Cold Platters

SEASONAL FRESH FRUIT | GF V

Honey Yogurt
75

GRILLED WATERMELON SKEWERS | GF, V

Mint Agave Drizzle, Goat Cheese,
Toasted Pepitas
70

FARMER'S MARKET CRUDITÉ | GF, DF, V

Garden Vegetables, Roasted Garlic Hummus,
Veggie Ranch
75

HEIRLOOM TOMATO CAPRESE | V

Fresh Mozzarella, Basil, Balsamic Glaze,
Crostini
80

ARTISAN CHARCUTERIE

Cured Meats, Cheeses, Pickled Vegetables,
Fig Jam, Crackers
100

Ball Arena Favorites

BALL ARENA HOT DOGS | DF

Traditional Condiments, Soft Rolls
85

CLASSIC BUFFALO WINGS | GF

Carrots, Celery, Ranch, Bleu Cheese
90

CRISPY CHICKEN TENDERS

Ranch, BBQ
85

THE MAIN EVENT

Sandwiches

HOT ITALIAN SLIDERS

Pepperoni, Salami, Ham, Provolone, Pepperoncini,
Garlic Butter Brioche Bun, Parsley

90

CLASSIC HAM & CHEESE

Lettuce, Tomato, Onion, Swiss, Mayonnaise,
Hoagie Roll

85

LEGENDARY CLUB SANDWICH

Ham, Turkey, Bacon, Cheddar, Swiss, Lettuce, Tomato,
Honey Mustard Aioli, Cuban Loaf

100

SMOKED CHICKEN SANDWICH

Honey Bacon, Caramelized Onions and Peppers,
White Cheddar, Pretzel Bun

115

Chef's Features

SPINACH & ARTICHOKE FARFALLE | V

Cream Cheese Alfredo, Baby Heirloom Tomato,
Parmesan Herb Panko, Lemon Zest

125

BISON SHORT RIB POT ROAST | DF, GF

Braised Root Vegetables,
Marble Potatoes, House Potato Chips

175

Pub Fare

BACON CHEESEBURGER SLIDERS

Cheddar Cheese, Mayonnaise,
Brioche Bun

115

THREE CHEESE PIZZA | V

Mozzarella, Parmesan, White Cheddar

50

CLASSIC PEPPERONI PIZZA

Three Cheese Blend

60

VEGETABLE PIZZA | V

Mushrooms, Onions, Peppers

55

CARNIVORE PIZZA

Bacon, Pepperoni, Sausage, Ham

70

BAVARIAN SOFT PRETZEL

Warm Queso Dip

85

SPICY ITALIAN POLIDORI SAUSAGE | DF

Caramelized Onions, Dijon Mustard

100



A La Carte

Each Item Priced per (10) Guests

A La Carte

Each Item Priced per (10) Guests

THE SUITE FINISH

MINI CORN DOGS | DF
Ketchup, Mustard, Pickles
80

FRESH BAKED COOKIES | V
Chocolate Chip, Sugar
80

GOURMET BROWNIES & BLONDIES | V
85

VOLLMER'S BAKERY MINI LEMON ITALIAN CREAM CAKE | V
100

RASPBERRY WHITE CHOCOLATE CHEESECAKE | V
125



DIETARY FRIENDLY

Each Item Priced per (6) Guests

CHILLED ROASTED VEGETABLES | GF, DF, V
Grilled & Chilled Seasonal Vegetables, Marinated Artichokes,
Sport Peppers, Puffed Rice Crackers, White Bean Hummus
60

BBQ JACKFRUIT SANDWICH | GF, DF, V
Pickles, Gluten Free Bun
75

PLANT BASED "CHICKEN" TENDERS | DF, V
BBQ, Ranch
65

IMPOSSIBLE BURGER | GF, V
A1 Aioli, Cheddar, Gluten Free Bun
85

Beverage Menu



Canned beverages sold per 12oz 6-packs unless otherwise noted

SOFT DRINKS

PEPSI | 30

DIET PEPSI | 30

PEPSI ZERO | 30

STARRY | 30

MUG ROOT BEER | 30

SCHWEPES GINGER ALE | 30

DR. PEPPER | 30

MOUNTAIN DEW | 30

FRESH SQUEEZED LEMONADE | 30
1/2 gal

ARIZONA ICED TEA | 30
15oz

RED BULL REGULAR or SUGAR-FREE | 40
8oz 4-Pack

WATER

BUBLY SPARKLING | 30

AQUAFINA | 35
16oz

SAN PELLEGRINO | 40

NON-ALCOHOLIC BEER

BUDWEISER ZERO | 35

JUICES

CRANBERRY | 30
7.2oz

ORANGE | 30
7.2oz

PINEAPPLE | 30
6oz

GRAPEFRUIT | 30
7.2oz

COCKTAIL MIXERS

SCHWEPES CLUB SODA | 25
7.5oz

LAVA MARGARITA MIX | 25
1L

LAVA GRENADINE SYRUP | 25
1L

SCHWEPES TONIC WATER | 25
7.5oz

LAVA BLOODY MARY MIX | 25
1L

LAVA TRIPLE SEC | 25
1L

FEVER TREE GINGER BEER | 25
5.1oz

LAVA SIMPLE SYRUP | 25
1L

LAVA SOUR MIX | 25
1L

Beer Menu

Canned beverages priced per 12oz 6-packs unless otherwise noted

DOMESTIC BEER

COORS LIGHT | 35

COORS BANQUET | 35

BUD LIGHT | 35

BUDWEISER | 35

MILLER LITE | 35

SELTZERS

NUTRL WATERMELON | 50

TOPO CHICO STRAWBERRY GUAVA | 50

TRULY WILD BERRY | 50

PREMIUM BEER

SHOCK TOP BELGIAN WHITE | 50

BRECKENRIDGE AVALANCHE ALE | 50

BRECKENRIDGE JUICE DROP IPA | 50

MICHELOB ULTRA | 50

MODELO ESPECIAL | 50

ODELL 90 SHILLING | 50

STELLA ARTOIS | 50

VOODOO RANGER IPA | 50

STEM CIDER | 50
4-pack, 16oz

HOLIDAILY FAVORITE BLONDE | 50
4-pack, 16oz, GF



Spirits Menu

Labels priced per (1L) bottle unless otherwise noted

TEQUILA

ESPOLON REPOSADO | 130

PATRON | 205
750mL

PATRON REPOSADO
RESERVE BARREL | 230
750mL

CASAMIGOS BLANCO | 230

DON JULIO 1942 ANEJO | 550

CLASE AZUL REPOSADO | 600

VODKA

NEW AMSTERDAM | 75

PINK WHITNEY | 80

TITO'S | 110

GREY GOOSE | 140

CANNED COCKTAILS

12oz 4-pack cans

CUTWATER VODKA MULE | 50

CUTWATER WHISKEY MULE | 50

CUTWATER MAI TAI | 50

CUTWATER LIME MARGARITA | 50

CUTWATER MANGO MARGARITA | 50

WHISKEY & BOURBON

JIM BEAM | 75

JIM BEAM FIRE | 85

JAMESON | 100

JACK DANIEL'S | 105

BUFFALO TRACE | 125

SKREWBALL | 130

CROWN ROYAL | 135

BASIL HAYDEN | 175

TINCUP 10 YEAR | 180

ANGEL'S ENVY | 185

SCOTCH

JOHNNY WALKER BLACK | 160

RUM

MALIBU COCONUT | 70

BACARDI SUPERIOR WHITE | 75

BACARDI SPICED | 85

GIN

TANQUERAY | 100

Wine Menu

Labels priced per (750mL) bottle unless otherwise noted

WHITE WINES

ELK COVE | 70
Gaston, OR, Pinot Gris

LA CREMA | 70
Sonoma, CA, Sauvignon Blanc

TIAMO | 50
Veneto, Venezia, Italy, Pinot Grigio

THE PARING | 70
Santa Barbara, CA, Sauvignon Blanc

SANTA MARGHERITA | 115
Trentino-Alto Adige, Italy, Pinot Grigio

MURPHY-GOODE | 60
Fulton, CA, Chardonnay

KIM CRAWFORD | 70
Marlborough, New Zealand, Sauvignon Blanc

THE PARING | 85
Santa Barbara, CA, Chardonnay

PRISONER UNSHACKLED | 100
Oakville, CA, Sauvignon Blanc

THE HILT | 170
Santa Barbara, CA, Chardonnay

CHATEAU STE MICHELLE "EROICA" | 75
Columbia Valley, WA, Riesling

SPARKLING & BUBBLES

LA MARCA | 75
Treviso, Italy, Prosecco

MOET & CHANDON "IMPERIAL" | 225
Epernay, France, Brut Champagne

VEUVE CLICQUOT "YELLOW LABEL" | 300
Reims, France, Brut Champagne

FLEUR DE PRAIRIE | 80
Languedoc Region, Southern France, Rose

STELLA ROSA | 60
Piedmont, Italy, Moscato

Hospitality is the art of anticipating needs. At Ball Arena, we've thought of everything before you even walk in the door. You aren't just coming to an event, you're leaving with memories - and we hope to make them memorable for you!
- Aimee Palifroni,
Director of Premium Services,
Ball Arena



Wine Menu

Labels priced per (750mL) bottle unless otherwise noted

RED WINES

MEIOMI | 75

Acampo, CA, Pinot Noir

ELK COVE | 95

Gaston, OR, Pinot Noir

THE HILT | 170

Santa Barbara, CA, Pinot Noir

MURPHY-GOODE | 60

Napa, CA, Merlot

DUCKHORN VINEYARDS | 160

Saint Helena, CA, Merlot

ACHAVAL FERRER | 75

Mendoza, Argentina, Malbec

KENDALL JACKSON | 70

Fulton, CA, Red Blend

THE PARING | 90

Santa Barbara, CA, Red Blend

PRISONER UNSHACKLED | 100

Oakville, CA, Red Blend

JONATA TODOS "EVERYONE" | 180

Ballard Canyon, CA, Red Blend

KENDALL JACKSON | 60

Fulton, CA, Zinfandel Reserve

CHATEAU STE MICHELLE | 65

Columbia Valley, WA, Cabernet Sauvignon

JOSH CELLARS "CRAFTSMAN" | 70

Hopland, CA, Cabernet Sauvignon

KENDALL JACKSON | 80

Fulton, CA, Cabernet Sauvignon Reserve

MURPHY-GOODE | 125

Napa, CA, Cabernet Sauvignon

JONATA LA SANGRE "THE BLOOD" | 450

Santa Barbara, CA, Reserve Red

JONATA EL DESAFIO "THE DEFIANCE" | 500

Santa Barbara, CA, Reserve Red



Suites Catering Policies

PAYMENT POLICY

A credit card is required when placing food and beverage orders and all major credit cards are accepted. Pre-ordered items will be held on a credit card pre-authorization at time of ordering. In most cases, a credit card will be kept on file for each suite to be used for processing at the end of the event. If alternate payment for event day orders is not presented, the credit card on file will be processed. Invoices through mobile ordering not closed on event day will result in an 18% auto-gratuity. Any payment unable to be collected within (30) days of the event may result in inability to order for future events until outstanding balances have been paid in full. Legends Hospitality does not handle third-party collections.

EVENT DAY ORDER ACKNOWLEDGEMENT FORM

We understand and appreciate that some suites may be occupied by multiple owners or have a rotating roster of guests. Our Suites Team works diligently to ensure the proper cabinets are in use for the correct group and suites are appropriately billed. Should an order request be made on event day by an unauthorized host, a Suite Order Acknowledgement Form will be presented for signature and kept on file for owner's review as needed.

SALES TAX

All food & beverage services and administrative fees are subject to an 8% sales tax. Posted menu pricing does not include applicable taxes and service fees.

ADMINISTRATIVE FEE

All food, beverage, and labor costs are subject to a 20% administrative fee. This industry standard is not a gratuity for the service staff but is used to cover overhead administrative costs to service an event and is taxable at the current rate. This includes general maintenance and the many behind-the-scenes team members that help make our events exceptional, like prep chefs, dishwashers, and production teams.

GRATUITY

Suite Attendant gratuity is not automatically included in your order. It is the group's sole discretion to leave gratuity for your service staff. The average gratuity ranges from 18-20% on the final bill and can be added to pre-orders or handled day of event.

SECURITY

Ball Arena and Legends Hospitality do not assume responsibility for any items missing, lost, or stolen from your suite. Please contact Security for event day issues.

BALL ARENA SUITE DECOR POLICIES

Legends Hospitality and Suite Owners must adhere to the strict decor guidelines set forth including no balloons, no candles or open flame, only removeable tape to be used on the walls (Scotch clear, painter's tape, Command Strips), no scissors or sharp objects. All items must be removed at the end of the event and be fully contained within the suite.