



UBS Arena

SUITE MENU

2024 | PREORDER

WELCOME

Delaware North is the exclusive caterer for UBS Arena, and we welcome you to sit back, relax and enjoy an exceptional experience. We are dedicated to making your visit with us a fun, memorable and delicious affair. The culinary team has crafted a dynamic menu to showcase Long Island favorites while providing you with a sophisticated take on arena fare. We strive to offer an innovative food and beverage program while utilizing the freshest ingredients and provisions available. We hope you enjoy your time with us and look forward to having you back again soon. Let's go Islanders!

Chef Ted Donnelly



PLACING YOUR ORDER

HOURS OF OPERATION

The Suite Administrator is available for any inquiries and ordering during the hours of 9 a.m. and 6 p.m. Monday through Friday. The hospitality team is available on site through the end of events.

PREORDER MENU/GAME DAY MENU ORDERING PROCESS

Suite holders will be contacted for preordered food and beverage via email. 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.

Online ordering is only available for advance ordering. Although we will try to accommodate your requests if you miss the preorder deadline, any orders received after the advance ordering deadline (two (2) full business days by 6 p.m. prior to the event) are considered event day orders and are subject to 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 ubsarenasuites@delawarenorth.com to fill out an order form. A standard order will be placed for every game (unless otherwise noted).

2. Online via the Portal Website. Please note: Portal ordering will close to ordering at 6 p.m., two (2) business days before the event.

EVENT DAY ORDERING

Orders received after the preorder deadline will be considered event day orders and will have an automatic 20% upcharge. To place an event day order, please email hrieger@delawarenorth.com and ubsarenasuites@delawarenorth.com. The Online Portal is not available to place event day orders. All event day orders must be received with payment information, or the order will not be processed. There will be menus displayed in your suite for in-suite ordering. Your Suite Attendant will be available to place all event day orders. Please allow 30-45 minutes for event day orders to be delivered to your suite.

ORDERING DEADLINE

All orders must be placed two (2) full business days prior to each event to ensure the best service and quality for each item.

EVENT DAY

MONDAY
TUESDAY
WEDNESDAY
THURSDAY
FRIDAY
SATURDAY
SUNDAY

DUE BY END OF BUSINESS DAY

FRIDAY
FRIDAY
MONDAY
TUESDAY
WEDNESDAY
THURSDAY
THURSDAY

SUITE MANAGEMENT

TEAM CONTACT INFORMATION

MANAGER

Alexandra Bongiorno
abongiorno@delawarenorth.com

SUITES ADMINISTRATOR

Hayden Rieger
hrieger@delawarenorth.com
ubsarenasuites@delawarenorth.com
T. 516-460-8980

BEVERAGE PACKAGES

BRUNCH PACKAGE | \$550

2 bottles each: Mionetto Avantgarde Prosecco, Orange Juice, Absolut Vodka, Bloody Mary Mix

1 bottle each: Loleo Red Sangria, Loleo White Sangria Bloody Mary and Sangria Garnish

\$650 substitute for Moet & Chandon

BEER, WINE, SOFT | \$825

(2) 6 packs each: Amstel Light, Michelob Ultra, Dos Equis, Heineken

2 bottles each: Barnard Griffin Cabernet Sauvignon, Ecco Domani Pinot Grigio

(1) 6 pack each: Coke, Diet Coke, Sprite, Smartwater

THE BIG PLAY BAR | \$1050

(2) 6 packs each: Michelob Ultra, Heineken Silver, Lagunitas, Miller Lite, White Claw Black Cherry

(2) 4 packs each: High Noon Tequila, Absolut Mango Mule RTD, Bacardi Rum Punch RTD, Jameson Orange Spritz RTD

(1) 6 pack each: Coke, Diet Coke, Sprite, Smartwater

ALL STAR BAR | \$1500

1 bottle each: Absolut Vodka, Monkey Shoulder Scotch, Clyde May's Bourbon, Bacardi Spiced Rum, Talbot Pinot Noir, Stella Rosa Pinot Grigio, Juice Trio

(2) 6 packs each: Michelob Ultra, Coors Light, Heineken, Amstel Light

(1) 6 pack each: Coke, Diet Coke, Sprite, Smartwater, Tonic, Club Soda,

HALL OF FAME BAR | \$1700

1 bottle each: Grey Goose Vodka, Patron Silver Tequila, Hendrick's Gin, Bacardi Superior Rum, Russian River Pinot Noir, Josh Cellars Sauvignon Blanc, Juice Trio

(2) 6 packs each: Miller Lite, Coors Light, Heineken, Amstel Light

(1) 6 pack each: Coke, Diet Coke, Sprite, Smartwater, Tonic, Club Soda



FOOD PACKAGES

All Selections Feed 12 Unless Otherwise Indicated



GAMEDAY PACKAGE | \$415

Serves 6
 Caesar Salad
 Onion Dip
 Fan Favorites
 Choice of Pizza: *Cheese, Pepperoni, Neapolitan*

For \$100 more:

6 Pack Smart Water
 Choice of Beer: *4 Pack Heineken, 4 Pack Miller Light*



GLUTEN FREE PACKAGE | \$840

Bottomless Popcorn
 Southwest Salad
 Taco Bar
 Guac and Chips
 Hot Dogs
 Chicken Tenders
 Choice of Pizza: *Cheese, Pepperoni, Neapolitan*
 Cookie Brownie Combo

FACEOFF PACKAGE | \$830

Onion Dip
 Fondue Fruit Platter
 Farmers Market Crudit e
 Caesar Salad
 Sausage and Peppers
 Penne a la Vodka
 Eggplant Rollatini
 Cannoli

PUCK DROP PACKAGE | \$845

Snack Mix
 Guac and Chips
 Taco Bar
 Southwest Salad
 Wing Trio
 Pulled Pork Mac and Cheese
 Cinnamon Churros



PENALTY PACKAGE | \$1000

Caesar Salad
 Burrata, Tomato and Herb Salad
 Shrimp Cocktail
 Chicken Milanese
 Mushroom Truffle Pasta
 Steak Skewers
 Dessert Board

GIADA

All Selections Feed 12 Unless Otherwise Indicated

Award-winning celebrity chef Giada De Laurentiis shares her delicious, hand-selected, California-inspired, Italian cuisine just for UBS Arena. These same world-class dishes can be found at her namesake restaurant in Las Vegas. Chef Giada has elevated the suite dining experience.

PACKAGE | \$750

A la Carte Pricing Available Upon Request

Arugula Salad G

Candied Lemon, Crispy Pancetta, Parmigiano-Reggiano

Bacon-Wrapped Dates G

Spicy Italian Sausage, Nueske's Bacon, Gorgonzola Crema

Crostini Platter

1. Sun-Dried Tomato, Olive Tapenade
2. Cherry Tomato, Honey Bruschetta
3. Whipped Lemon Burrata with Prosciutto

Short Rib Ragu

Penne Pasta, Parmigiano-Reggiano

Steak Skewers

Parsley Sauce, Warm Orzo Salad

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N CONTAINS NUTS/OILS V VEGETARIAN

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New Recipe

New! New Item

FUKU

All Selections Feed 12 Unless Otherwise Indicated

New! **FUKU OG TENDERS | \$180**

Crispy Tenders, FUKU Miso Scallion Ranch

New! **FUKU SWEET & SPICY TENDERS | \$195**

Crispy Tenders Coated in Sweet & Spicy Glaze with FUKU Miso Scallion Ranch

New! **O.G. SANDO | \$120**

Crispy Habenero-Brined Chicken Breast, Fuku Mayo, Pickle, Potato Roll

Serves 6

New! **SWEET & SPICY SANDO | \$130**

Crispy Habenero-Brined Chicken Breast, Sweet & Spicy Glaze, Pickle, Potato Roll

Serves 6



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New Recipe

New! New Item



EXPERIENCE CARTS

TEQUILA & TAPAS CART | \$900

Turn an ordinary appetizer into a culinary experience. Entertain guests by serving fresh guacamole prepared at tableside. This includes fresh fried plantain cups filled with house-made guacamole prepared in a molcajete bowl, served with ceviche and plantain chips, along with a smokey margarita experience.



CHURRASCO BOARD | \$865

Enjoy an in-suite churrasqueira. Brazilian assorted grilled meats. Tomahawk rib-eye steak, pichana, flank steak, chorizo sausage, roasted whole chicken breast accompanied with grilled mixed vegetables, roasted potatoes and chimichurri sauce.



NACHO GRAZING BOARD | \$400

Treat your guests to one of the latest food trends on the rise. Our nacho grazing board is layered with queso, chicken carnitas, crumbled chorizo, pickled jalapeno, Pico de gallo, onions and cilantro, salsa Rojas, salsa Verde, sour cream, radish and fresh guac. Served with Owen's Margarita Mix and Patron Silver.

New! ICE CREAM EXPERIENCE | \$325

Build your own ice cream sundae or cone with this in-suite experience. An assortment of toppings for your novelty vanilla and chocolate ice cream.



DESSERT CART

Complete your luxury experience with our Chef's selection of signature desserts and candies. Carts can be pre-ordered.



WINES

CHAMPAGNE & SPARKLING

Mionetto Aventgarde Prosecco | \$80
 Aphrodise Sparkling Rose | \$120
 Moet & Chandon | \$230
 Veuve Clicquot Brut | \$260

ROSÉ

The Pinot Project | \$60
 The Beach | \$75
 Whispering Angel | \$100
 Chateau D'Esclans Estate | \$120

CHARDONNAY

Clos Du Bois | \$65
 Simi | \$95
 Chalk Hill | \$100
 Stag's Leap Karia | \$130

SAUVIGNON BLANC

William Hill | \$60
 Mount Riley Marlborough | \$70
 Josh Cellars | \$70
 Kim Crawford | \$80
 Rombauer | \$120

PINOT GRIGIO

The Pinot Project | \$60
 Ecco Domani | \$65
 Tenuta Mosole | \$75
 Santa Margherita | \$100
 Stella Rosa | \$125

INTERESTING WHITES

Bartenura | \$60
 La Morandina Moscato d'Asti | \$70

PINOT NOIR

The Pinot Project | \$60
 Skyside | \$65
 Sean Minor | \$75
 Erath | \$100
 Talbot | \$100
 Timothy Malone Dundee Hills | \$125
 Russian River Valley | \$140

CABERNET SAUVIGNON

Storypoint | \$65
 Barnard Griffin | \$80
 Simi | \$110
 Peterson Winery Bradford Estate | \$140
 Stag's Leap Artemis | \$300
 Caymus | \$350

INTERESTING REDS

San Simeon Stormwatch Estate | \$210
 Orin Swift Cellars Papillon | \$290

SAKE

SakeOno 300ml | \$100

BEER & SELTZER

AMERICAN PREMIUM

- Bud Light (4-Pack) | \$48
- Miller Lite (4-Pack) | \$48
- Coors Light (4-Pack) | \$48
- Michelob Ultra (4-Pack) | \$48

IMPORT/CRAFT

- Dos Equis (6-Pack) | \$54
- Heineken Zero (6-Pack) | \$54
- Amstel Light (6-Pack) | \$54
- Lagunitas IPA (6-Pack) | \$58
- Heineken (4-Pack) | \$58
- Heineken Silver (4-Pack) | \$58
- Guinness (4-Pack) | \$58
- Blue Moon (4-Pack) | \$58
- Stella Artois (6-Pack) | \$58

CIDER/SELTZER

- Strongbow Cider (4-Pack) | \$54
- White Claw Black Cherry (6-Pack) | \$65

CANNED COCKTAILS

- Absolut Mango Mule RTD (4-Pack) | \$60
- Bacardi Rum Punch RTD (4-Pack) | \$60
- Jameson Orange Spritz RTD (4-Pack) | \$60
- High Noon Tequila (4-Pack) | \$65



SPIRITS

VODKA

- ALB | \$95
- Absolut | \$130
- Grey Goose | \$195

GIN

- Bombay Sapphire | \$150
- Hendrick's | \$180

RUM

- Bacardi Superior | \$120
- Bacardi Spiced Rum | \$120

TEQUILA

- Patron Silver | \$225
- Patron Reposado | \$230
- Patron Anejo | \$250

WHISKEY/BOURBON

- Clyde May's | \$135
- Eric Legrand Bourbon | \$155
- Buffalo Trace | \$165
- Maker's Mark | \$180
- Knob Creek | \$185
- Jameson | \$185
- Bulleit | \$200
- Woodford Reserve | \$220
- Basil Hayden | \$255

SCOTCH

- Monkey Shoulder | \$185
- Johnnie Walker Black | \$190
- Balvenie 12yr | \$250
- Glenfiddich 12yr | \$250

COGNAC & CORDIALS

- Baileys | \$165
- Kahlua | \$165
- Hennessy VS | \$180



MIXERS & MORE

JUICES & MIXERS

1L Caraf of Bloody Mary Mix | \$24

1L Caraf of Pineapple Juice | \$24

Owen's Margarita Mix | \$28

Owen's Transfusion (6-Pack) | \$28

1L Caraf of Cranberry Juice | \$28

1L Caraf of Orange Juice | \$28

Juice Trio | \$70

1L of each: Cranberry Juice, Orange Juice, Pineapple Juice

NON-ALCOHOLIC

Gold Peak Iced Tea (4-Pack) | \$26

Club Soda (6-Pack) | \$26

Tonic (6-Pack) | \$26

Ginger Ale (6-Pack) | \$30

Coke (6-Pack) | \$30

Coke Zero (6-Pack) | \$30

Diet Coke (6-Pack) | \$30

Sprite (6-Pack) | \$30

Smartwater (4-Pack) | \$32

Powerade (4-Pack) | \$32

Choice of Blue or Orange

HOT BEVERAGES

Assorted Tea Bags | \$30

Glaze Coffee | \$60

12 Glaze Coffee K-Cups, Cream and Sugar

Decaf | \$60

Hot Chocolate Bar | \$70

Marshmallows, Whipped Cream

ENERGY

Monster Energy Drink (4-Pack) | \$32



New Recipe

New! New Item



SNACKS

All Selections Feed 12 Unless Otherwise Indicated

BOTTOMLESS POPCORN | \$75 ✓ **G** **V**

Novelty Popcorn Bucket, Tossed in Butter

DILL PICKLE DIP | \$60 ✓ **G** **V**

Ridges Chips

New! **ONION DIP | \$60** ✓ **V**

Ridges Chips

FONDUE FRUIT PLATTER | \$115 **G** **V**

Seasonal and Local Fresh Fruit, Yogurt Dip, Chocolate Dip

HOUSE-MADE SNACK MIX | \$65 **N**

Sweet Caramel Corn, Salty Pretzels, Cashews, Chex Mix

PHILLY PRETZEL FACTORY | \$65 ✓ **V**

Beer Cheese, Spicy Brown Mustard

GUACAMOLE AND CHIPS | \$75 **G** **V**

Avocado, Onion, Cilantro, Jalapeno, Lime and Spices, Tortilla Chips



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New Recipe

New! New Item

STARTERS

All Selections Feed 12 Unless Otherwise Indicated



FARMERS MARKET CRUDITÉ | \$115 G V

Seasonal Vegetables, Buttermilk Ranch, Hummus

PORK DUMPLINGS | \$125 ✓

Steamed Dumplings, Scallions, Soy Sauce

EDAMAME DUMPLINGS | \$125 ✓ V

Steamed Dumplings, Scallions, Soy Sauce

CHICKEN TENDERS | \$120 ✓

Honeycomb Mustard, BBQ Sauce

GLUTEN FREE CHICKEN TENDERS | \$130 ✓ G

Honeycomb Mustard, BBQ Sauce



New! **WING TRIO | \$165** ✓ G

Buffalo, BBQ, Sweet Thai Chili



FAN FAVORITES | \$165 ✓

Mozzarella Sticks, Buffalo Wings, Fried Pickles, Vodka Sauce, Blue Cheese, Buttermilk Ranch



CAULIFLOWER POPPERS | \$160 V

Buffalo, BBQ Sauce, Sweet Thai Chili

SUSHI PLATTER | \$200 ✓ G

California Roll, Spicy Tuna Roll, Salmon Avocado Roll, Caviar Roll (Kani, Cucumber, & topped with Tobiko), Rainbow Roll, Salmon Nigiri, Shrimp Nigiri, Tuna Sashimi, Salmon Sashimi, White Ginger, Wasabi

SHRIMP COCKTAIL | \$195 G V

Poached Shrimp, Cocktail Sauce, Citrus

CHARCUTERIE BOARD | \$200 N

Cured Meats, Cheeses, Dried Fruits, Nuts, Berries, Gourmet Crackers, Olives, Honey



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New Recipe
New! **New Item**

SOMETHING TO HOLD

All Selections Feed 12 Unless Otherwise Indicated



SEARED HOT DOGS | \$120 ✓

12 Beef Franks, Sauerkraut, Onions in Sauce, Traditional Rolls, Condiments
 Make it Bacon-Wrapped \$50
 Gluten-Free Available Upon Request

SHAQ'S BIG CHICKEN SANDWICH | \$192

Our "Most Dominant Ever." Our Simplest Sandwich with B&B Pickles and Shaq Sauce Available to Serve 6

New! EGGPLANT CUTLET HERO | \$125 **V**

Fried, Breaded Eggplant Cutlet, Fresh Mozzarella, Roasted Red Pepper, Arugula, Salt, Pepper, Olive Oil, Balsamic Glaze, Italian Bread Hero

SMASHOLOGY | \$195 ✓

Smash Burger, American Cheese, Burger Sauce, Tomato, Red Onion Available to Serve 6

BBQ PULLED PORK | \$210 ✓

Potato Buns, Slaw, Pickles, Chili Peppers, BBQ Sauce

DELI BAGUETTE | \$130

All American Favorite:
 Roasted Turkey Breast, Roast Beef, Cheddar Cheese, Mesclun Mix, Sliced Tomato, White Onion, Mayo, Salt and Pepper
 The Italian:
 San Daniele Prosciutto, Salami, Pepperoni, Provolone Cheese, Spicy Banana Peppers, Black Olives, Red Onion, Tomato, Baby Arugula, Vinegarette Dressing

SURF AND TURF | \$245

6 Filet Mignon Sliders:
 Roasted Tomato, Garlic Aioli, Baby Arugula, Fried Onions, Butter
 Toasted Potato Buns

6 Classic Lobster Rolls:
 Mayo, Red Onion, Celery, Spices,
 Buttered New England Rolls
 Available to Serve 6

New! POTATO KNISH PASTRAMI AND SWISS SANDWICH | \$170

Spicy Mustard, Pickles, Coleslaw

New! BUFFALO CHICKEN SLIDERS | \$170

House-Battered Fried Chicken, Hot Sauce, Ranch Dressing

TACO BAR | \$185

Chicken Carnitas, Beef Barbacoa, Tomatillo Salsa Verde, Fresh Salsa Roja, Elotes Locos Dip, Radishes, Cilantro and Onion Blend, Jalapenos, Cotija Cheese, Flour Tortillas
 Gluten-Free Available Upon Request



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New Recipe

New! New Item



SALADS

All Selections Feed 12 Unless Otherwise Indicated

TRADITIONAL CAESAR SALAD | \$75 ✓ V

Romaine, Radicchio, Aged Parmesan Cheese, Creamy Caesar Dressing, Garlic Croutons

GREEK HOUSE SALAD | \$75 G V

Romaine Lettuce, Mixed Greens, Cherry Tomatoes, English Cucumbers, Feta Cheese, Kalamata Olives, Shaved Red Onions, Carrots, Banana Peppers, Greek Dressing

New! BURRATA, HERB AND TOMATO SALAD | \$88 G V

Heirloom Cherry Tomatoes, Burrata, Fresh Basil, Oregano, Extra Virgin Olive Oil, Balsamic Glaze, Salt, Pepper

New! SOUTHWEST SALAD | \$90 G

Arcadian Greens, Radicchio, Chicken Breast, Shredded Monterey Jack Cheese, Black Beans, Fire Roasted Corn, Shaved Red Onion, Heirloom Grape Tomato, Tortilla Strips, Avocado Ranch Dressing

ENHANCE YOUR SALAD

Add Balsamic Grilled Chicken \$65 G

Add Blackened Grilled Shrimp \$75 G



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New! **New Item**

MAIN EVENT

All Selections Feed 12 Unless Otherwise Indicated

CREAMY MAC AND CHEESE | \$115 ✓ V

Creamy NY White Cheddar Sauce, Gremolata
Available to Serve 6
Add Pulled Pork \$70
New! Add Lobster \$105

PENNE A LA VODKA | \$115 V

Vodka Sauce, Green Peas, Parmesan Reggiano Cheese
Add Grilled Chicken \$65

New! **MUSHROOM TRUFFLE PASTA** | \$165 V

White Wine, Mascarpone, Garlic, Parmesan Reggiano Cheese Sauce



SAUSAGE AND PEPPERS | \$130 G

Sweet and Spicy Italian Sausage, Peppers and Onions, Marinara Sauce, Parmesan Cheese

MEATBALLS AND RICOTTA | \$145 ✓

Marinara Sauce, Ricotta, Oregano, Basil, Pecorino Cheese

New! **EGGPLANT ROLLATINI** | \$125 V

Marinara Sauce, Ricotta, Oregano, Basil, Pecorino Cheese

CHICKEN MILANESE | \$160

Fried Breaded Chicken Breast, Lemon Honey Dressing, Arugula Salad, Shaved Parmesan

New! **GRILLED CHICKEN BRUSCHETTA** | \$155 G

Balsamic-Marinated Chicken Breast, Bruschetta, Arugula Salad, Shaved Parmesan

LOADED SHORT RIB MASH | \$190 ✓

Short Rib, Loaded Buttermilk Ranch Mashed Potatoes, Bacon, Monterey Jack Cheese

New! **BBQ TRIO** | \$285

BBQ Ribs, Burnt Ends, Brisket, Coleslaw, Pickles, Spicy Red Chili Peppers, Brioche Buns

FILET MIGNON | \$290 G

Grilled and Roasted Seasonal Vegetables, Bordelaise Sauce

FRENCH FRIES | \$100 ✓ G V

Enhance Your Fries:

New! Add Poutine \$40 G V

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NEW YORK STYLE PIZZA

GLUTEN-FREE AVAILABLE UPON REQUEST

CHEESE PIZZA | \$65 ✓ **V**

PEPPERONI PIZZA | \$65 ✓

NEAPOLITAN PIZZA | \$65 ✓ **V**



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New Recipe

New! New Item



“SUITE” TREAT

All Selections Feed 12 Unless Otherwise Indicated

NOVELTY ICE CREAM | \$85

Assorted Novelty Ice Creams

New! CAKE BATTER DIP | \$95 N V

Funfetti Cake Mix, Cream Cheese, Whipped Cream, Sprinkles, Vanilla Wafer Cookies



CINNAMON CHURRO FRIES | \$110 ✓ V

Warm Caramel and Chocolate Sauce.

FRESH BAKED COOKIE BROWNIE COMBO | \$115 ✓ N V

Rich Fudge Brownies, Chocolate Chip Cookies

New! GLUTEN FREE COOKIE BROWNIE COMBO | \$115 ✓ G N V

Rich Fudge Brownies, Chocolate Chip Cookies

GLAZE DONUTS | \$115 N V

Variety of 12 Mini-Donuts Presented on a Glaze-Branded Donut Wall

CANNOLI | \$140 N V

Sweetened Ricotta-Filled Italian Pastries

MILK BAR COOKIES | \$150 ✓ N V

Individually Wrapped Assorted Milk Bar Cookies

6" MILK BAR BIRTHDAY CAKE | \$150 N V

3 Tiers of Rainbow-Flecked Vanilla Birthday Cake, Creamy Frosting, Crunchy Crumbs, Rainbow Sprinkles

DESSERT BOARD | \$165 N V

Belgian Pearl Waffle, Pound Cake, Caramel Popcorn, Pretzels, Strawberries, Blackberries, Marshmallows, Chocolate Fudge, Caramel Sauce

LAVA CAKES | \$170 G N V

Molten Lava Cakes, Berry Compote

CUSTOM CAKE

Contact Your Suites Administrator for a Specialty Cake

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POLICIES & PROCEDURES

METHOD OF PAYMENT

Suite holders may pay for their food and beverage order with a credit card (MasterCard, Visa, American Express, Discover) at the conclusion of the event. Business and personal checks are NOT accepted. If you are a guest and responsible for your own food and beverage services, please inform your server of your method of payment. A 19% administrative fee and 8.625% sales tax will be added to all orders. The 19% taxable administrative fee applies to all food and beverage. This charge allows Delaware North Sportservice to elevate our services and amenities, offer higher wages for servers and attract motivated employees for server positions.

PAR STOCKING SYSTEM

For your convenience, Delaware North Sportservice offers a par stock system in your suite. This system benefits your suite in the following ways:

- Ensures beverages in your suite without the hassle of ordering these items for every event
- Allows beverages to be locked/unlocked at your discretion
- Provides automatic replenishment.

The Suite Holder establishes a par stock and submits it to the Suite Office. Delaware North Sportservice places your par stock in your Suite, making it available for every event. When placing your food order, the Suite Holder indicates whether they would like the beverages locked/unlocked. This is done on the website, order form or over the phone.

If guests will be attending the game but no food order is being placed, please contact the Suite Administrator to indicate if the refrigerator should be open. Delaware North Sportservice will not open the par stock without permission from an authorized user. After each event, the Suite Attendant will assess consumption and will replenish the beverages according to the par stock information.

CANCELLATIONS

Should you need to cancel a food and beverage order prior to an event, a request must be sent to the Suite Administrator no later than 24 hours in advance to the doors opening. No charges will apply if you cancel within the 24-hour time frame. If a cancellation is made less than 24 hours prior to the event, the Suite Holder will incur a 50% cancellation fee on any preordered food.

FOOD AND BEVERAGE

Unless specified, cold food and beverage ordered in advance will be delivered at doors opening and hot food preordered will be delivered at the start of the event. The kitchen will close at the end of the 2nd intermission for all game day orders.

ALCOHOLIC BEVERAGES

Alcoholic beverages are to be served to and consumed by persons 21 years of age or older. The consumption of alcoholic beverages by persons who appear to be intoxicated is prohibited. Management reserves the right to discontinue service of alcoholic beverage at any time to an individual or group. A valid credit card is required for all orders. The credit card provided will be charged for the full order. Please advise your guests that they will be responsible for event day orders.

IN-SUITE SERVICE

During events, a Suite Attendant will be available to assist you and your guests. Should you desire a private Suite Attendant to remain in your suite only throughout the event, one will be provided for a \$175 labor charge.

EXCLUSIVITY

Delaware North Sportservice is the exclusive caterer for UBS Arena. It is not permissible for suite holders or their guests to bring outside food or beverage into the suites. Please let us know if you have any specific dietary restrictions or needs. We will provide for any requests that are made in a timely manner. We appreciate your cooperation in this matter.