

2024-2025

WELLS FARGO
CENTER

SUITE CATERING MENU

CATERING MENU

SNACKS

- ARENA POPCORN** \$25
Freshly Popped, Sea Salt, Butter
- FEDERAL PRETZELS** \$29
Sea Salt, Spicy Mustard
- TORTILLA CHIPS & DIP** \$27
Tomato Salsa, Guacamole
- KETTLE CHIPS** \$27
3 Onion Dip
- SNACK PACK** \$30
Kettle Chips, Chef's Party Mix,
Old Fashion Sour Dough Pretzels
- BAVARIAN PRETZEL** \$39
- NUGGETS**
Herb Butter, Beer Cheese
- HUMMUS TRIO** \$30
Roasted Garlic, Spicy Red Pepper,
Everything Bagel, Fresh Baked Pita
- WHIPPED RICOTTA** \$30
Honey Whipped Ricotta, Lemon Zest,
Pine Nuts, Bread basket



**ALL ITEMS ARE
INTENDED TO FEED
6-8 PEOPLE IN ITS'
ENTIRETY**

SALADS

- CHICKEN CAESAR** \$65
Romaine, Herb Croutons, Parmesan,
Caesar Dressing, Grilled Chicken
- CHOPPED COBB** \$55
Lettuce, Hard Boiled Egg, Tomatoes,
Chicken, Bacon, Cucumber, Avocado
Ranch
- SOUTH JERSEY FARMERS** \$55
Mixed Greens, Hot House Tomatoes,
Shaved Tri- Colored Carrots, Euro
Cucumbers, Avocado Ranch

SANDWICHES

- ROTISSERIE** \$92
- TURKEY HOAGIE**
Shredded Lettuce, Swiss
Cheese, Hot Pepper Aioli,
Baguette
- VEGGIE WRAP** \$61
Roasted Garlic Hummus,
Lavash
- THE ITALIAN** \$85
Provolone, Salami, Pepperoni,
Hot Copa, Mortadella, Olive
Oil Oregano, Focaccia
- CHILLED FLANK** \$85
- STEAK**
Chimichurri Aioli, Pickled
Red Onion, Frisee,
Ciabatta

CHILLED PLATTERS

- FARMERS MARKET CRUDITE** \$66
Buttermilk Ranch OR
Roasted Garlic Hummus
- MEZZA BOARD** \$70
Charcuterie, Whipped Ricotta, Roasted
Garlic Hummus, Pickled Vegetables
- SHRIMP COCKTAIL** \$150
Traditional Cocktail Sauce, Lemon
- BUTCHER BLOCK** \$95
Cheeses & Charcuterie, Grain mustard,
Fig Jam, Calabrese Olives, Breadbasket
- SLICED FRESH FRUIT** \$66
Seasonal Fruit and Berries
- SUSHI AND MAKI** \$180
Wasabi, Pickled Ginger, Soy Sauce

PAIRINGS SUGGESTIONS



LA CREMA



S U I T E C A T E R I N G M E N U



HOT APPS

CHICKIE'S & PETE'S \$88

CUTLETS

Honey Mustard

BUFFALO WINGS \$90

Blue Cheese OR Ranch

BONELESS BUFFALO \$85

BITES

Blue Cheese OR Ranch

CHICKIE'S & PETE'S \$68

CRABFRIES

Cheese Sauce



SEARED CRABCAKE SLIDER \$165

Frisee, Old Bay Remoulade

STEAMED BAO BUN

\$90

SAMPLER

Pork, Cauliflower, Pickled Cabbage

KOREAN STREET TACOS \$75

Braised Beef, Charred Scallion Aioli,

Red Cabbage Slaw, Corn Tortilla

SPINACH & ARTICHOKE \$85

DIP

French Baguette

ENTREES

PISTACHIO CRUSTED

SCALLOPS

\$180

Butternut Squash Puree,
Pistachios, Frisee

BRAISED BEEF

\$160

SHANK

Charred Broccolini, Roasted
Fingerlings, Natural Jus

FRENCHED CHICKEN

BREAST CUTLET

\$105

Herb Marinated Potato
Salad, Verts

"THE SMOKE HOUSE"

\$180

18 Hour Beef Ribs, Truffle Mac n
Cheese, Skillet Corn Bread,
Bourbon BBQ Demi

BAKED RIGATONI

\$120

"Sunday Gravy", Whipped
Ricotta, Grana Padano

**ALL ITEMS ARE INTENDED TO
FEED 6-8 PEOPLE IN ITS ENTIRETY**

PAIRING SUGGESTIONS



SIDES

HERB POTATO SALAD \$45

Celery, Mustard Seeds, Fine Herbs

CHARRED BROCCOLINI \$40

Gremolata

TRUFFLE MAC & CHEESE \$55

Black Truffle Bread crumbs,
Bechamel

PHILLY FAVS

DIETZ & WATSON \$86

ARENA DOGS

All Beef Dogs, Sauerkraut, Martins

Potato Bun

CHEESESTEAK \$110

Cooper Wiz, Quick Fried

Onions, Formica Roll

BUTTERMILK FRIED \$95

CHICKEN SANDWICH

Boneless Chicken Breast. Bread &

Butter Pickles, Special Sauce,

Burger Bun

SOUTH PHILLY \$100

SANDWICH DUO

Italian Roast Pork, House-Made Meatballs,

Cherry Peppers, Broccoli Rabe, Provolone

Cheese, Seeded Roll

BUTTER BURGER \$99

White Cheddar, Bread & Butter Pickle,

Special Sauce, Burger Bun

16' CHEESE \$60

16' PEPPERONI \$66



**D E S S E R T
M E N U**

INSOMNIA COOKIES

\$65

Chocolate Chip & Sugar

BLONDIES & BROWNIES

\$60

Assorted Brownies & Blondies

"BELLA VISTA"

\$125

CANNOLI DIP

Chocolate Chips, Isgros Cannoli Shells

BANANA BREAD PUDDING

\$60

Vanilla Sauce

MINI PASTRY SAMPLER

\$120

Chef's Daily Selection

CHOCOLATE SAMPLER

\$60

Mini Chocolate Pretzels, Assorted Truffles

CANDY SAMPLER

\$55

Selection of Fun Sized Candy



FAVORITE PAIRINGS

LA CREMA



smartwater



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NON-ALCOHOLIC

SOFT DRINKS

Coke, Diet Coke, Coke Zero,
Sprite, Fanta Orange,
Dr. Pepper, Ginger Ale,
Club Soda, Tonic

\$27

**SOLD BY THE
6 PACK**

GOLD PEAK

SWEET TEA

RED BULL

Original, Sugar Free,
Watermelon

\$28

\$40

KEURIG SERVICE

SMART WATER

SPARKLING WATER

JUICES

Orange, Apple, Cranberry,
White Grapefruit, Pineapple

\$30

\$31

\$21

MACHINE RENTAL

Season Rental
Daily Rental

\$500
\$50

COFFEE

Green Mountain, Regular,
Green Mountain Decaf

\$36

HOT TEA

Earl Grey, English
Breakfast

\$36

**HOT
CHOCOLATE**

Milk Chocolate

\$36



Red Bull

B E V E R A G E M E N U

DOMESTIC BEER \$43

Coors Light, Miller Lite,
Michelob Ultra, Yuengling
Lager, Yuengling Flight,
Bud Light



SOLD BY THE
6-PACK

PREMIUM BEER \$47

Twisted Tea Light,
Twisted Tea, Sam Adams
Just The Haze NA, Bud
Light Black Cherry, Sam
Adamas Seasonal



SPIKED HARD SELTZER \$46

Bud Light Black Cherry, Truly
Wild Berry

BEYOND BEER \$65

Surfside Lemonade or
Strawberry Lemonade
Surfside Tea or Green Tea
High Noon Peach, Black Cherry
or Pineapple
Cutwater Espresso Martini
Dogfish Head Orange Crush
(Coming Soon)
Jack Daniels & Coke (Canned)



CRAFT BEER \$50

Dogfish 90Min IPA, Dogfish
60Min IPA, Stella Artois,
Heineken, Peroni, Kona Big
Wave, Imperial Voodoo
Ranger IPA, Corona Extra,
Corona Premier



WHITE WINE

Chardonnay, Stags Leap \$85
Chardonnay, Kendall- Jackson \$65
Chardonnay, La Crema \$88
Sauvignon Blanc, Duck Horn \$65
Sauvignon Blanc, Kim Crawford \$55
Sauvignon Blanc, Starborough \$60
Pinot Grigio, Cielo \$46
Pinot Grigio, Santa Margherita \$80
Pinot Grigio, Ecco Domoani \$46

RED WINE

Cabernet Sauvignon, J. Lohr \$63
Cabernet Sauvignon, Decoy \$60
Cabernet, Francis \$80
Coppola Diamond
Pinot Noir, Canyon Road \$50
Pinot Noir, La Crema \$80
Merlot, Decoy \$60
Robert Mondavi Private Selection \$55

BLUSH WINE

Moscato, Seven Daughters \$60
Rose, Fleur De Mer \$50

SPARKLING

Korbel Brut \$50
Veuve Cliquot \$160
La Marca Prosecco \$80

SOLD BY
THE BOTTLE

LA CREMA



B E V E R A G E M E N U

VODKA

Grey Goose	\$140
Ketel One	\$135
Tito's Handmade	\$120
Union Forge - PA Made	\$85
New Amsterdam Pink Whitney	\$89

BOURBON

Woodford Reserve	\$150
Angels Envy	\$200
Knob Creek Rye	\$105
Basil Hayden	\$150
4 Roses	\$150

SCOTCH

Johnny Walker Black	\$150
Johnny Walker Blue	\$500
Laphroaig 10 Year	\$285
Balvenie 10 Year	\$300
Dewars	\$95
Glenfiddich 12 Year	\$305
Glenlivet 12 Year	\$165
Glenmorangie 10 Year	\$165

BAR SUPPLIES & MIXERS

FRUIT WEDGES	\$4
Lemon, Lime, Orange	
ANGOSTURA BITTERS	\$12
ROSE'S LIME JUICE	\$16
ROSE'S GRENADINE	\$14
BLOODY MARY MIX	\$14
SOUR MIX	\$14

GIN

Bombay Sapphire	\$110
Bluecoat	\$120

WHISKEY & BLENDS

Jameson	\$105
Makers Mark	\$110
Jack Daniel's	\$95
Jack Daniels Fire	\$90
Jack Daniels Rye	\$90
Seagrams 7	\$85
Crown Royal	\$105

RUM

Bacardi	\$80
Captain Morgan	\$65
Don Q	\$60
Jacquins World Famous	\$55
Myers Dark	\$65

LIQUEURS

Grand Marnier	\$115
Bailey's Irish Cream	\$96
Kahula	\$69
DiSaronna Amaretto	\$89
Chambord	\$79
Cointreau	\$89
Rumchatta	\$79

BARTESIAN SERVICE

PREMIUM COCKTAIL MACHINE - SEASON RENTAL	\$425
DAILY RENTAL	\$150
PREMIUM LIQUOR PACKAGE	\$450
Tito's Handmade Vodka, Captain Morgan Spiced Rum, Woodford Reserve Bourbon, Santo Blanco Tequila	
CAPSULES (Sold by the 6-Pack)	\$28

TEQUILA

Casamigos Blanco	\$185
Casamigos Reposado	\$199
Casamigos Anejo	\$220
Casamigos Mezcal	\$175
Casamigos Cristillino	\$150
Clase Azul	\$460
Don Julio 1942	\$548
Santo Blanco	\$162
Santo Reposado	\$199

COGNAC

Hennessy V.S	\$160
Couvosier	\$235



P A C K A G E S

Love Park
\$ 276.45++



ONE 6- PACK EACH OF
Coke, Diet Coke, Sprite,
Smart Water

TWO 6- PACKS EACH OF
Domestic Beer Of your
Choice

TWO 6- PACKS EACH OF
Premium Beer Of your
Choice

FOUR 6- PACKS EACH OF
Premium Beer Of your Choice

ONE BOTTLE EACH OF
Robert Mondavi Private Selection
Kendall-Jackson Chardonnay

ONE BOTTLE EACH OF
Union Forge Vodka, Jack Daniel's Whiskey,
Bluecoat Gin

ONE 6- PACK EACH OF
TONIC, CLUB SODA, ORANGE
JUICE, CRANBERRY JUICE



Society Hill
\$ 663.10++



P A C K A G E S

PHILLY FAN FAVORITES

\$689.70 ++

ARENA POPCORN

Freshly Popped Popcorn

THE ITALIAN.

Provolone, salami, pepperoni, hot copa, mortadella, lettuce tomato onion, olive oil oregano, focaccia

CHICKIE'S & PETE'S CUTLETS

Honey Mustard

DIETZ & WATSON ARENA DOGS

All beef Dogs, Sauerkraut Potato Buns

PHILLY FEDERAL PRETZELS

Sea Salt, Mustard

CHIPS & DIP

Tri-color tortilla chips, tomato salsa, Guacamole

CHICKEN CAESAR SALAD

Romaine, herb croutons, shaved parmesan, caesar dressing, grilled chicken

"PHILLY" CHEESETEAKS

Cooper Wiz, Quick Fried Onions, Formica Roll

BUTCHER BLOCK

Chef's selection of cheeses and charcuterie, grain mustard, calabrese olives, grilled bread

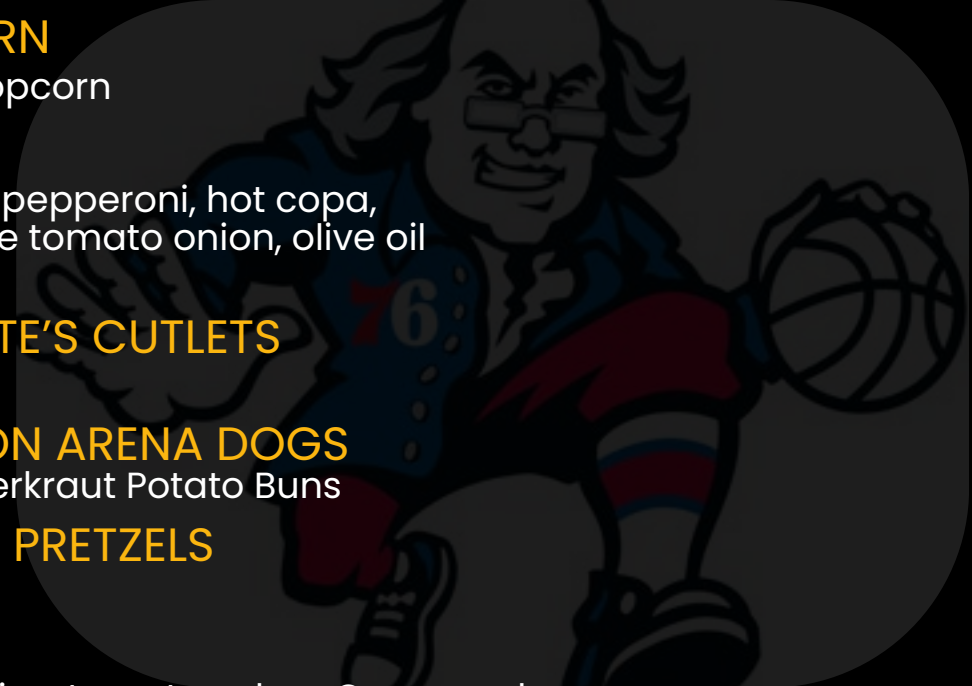
SLICED FRESH FRUIT

Seasonal Fruits & Berries

BLONDIES & BROWNIES SAMPLER

Assorted Brownies & Blondies

**ALL ITEMS ARE
INTENDED TO FEED
12 PEOPLE IN ITS
ENTIRETY**



\$705.85 ++

P A C K A G E S



**ALL ITEMS ARE
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KETTLE CHIPS

3 Onion Dip

MEZZA BOARD

Charcuterie, Whipped Ricotta,
Roasted Garlic Hummus, Pickled
Vegetables, Grilled Bread

FEDERAL PRETZELS

Sea Salt, Mustard

FARMERS MARKET CRUDITES

Seasonal Vegetables Buttermilk
Ranch OR Roasted Garlic Hummus

CHOPPED COBB SALAD

Lettuce, Hard Boiled Egg,
Tomatoes, Chicken, Bacon,
Cucumber, Avocado Ranch

KOREAN STREET TACOS

Braised Beef, Charred Scallion aioli,
Red Cabbage Slaw, Corn Tortilla

DIETZ & WATSON DOGS

All beef Dogs, Sauerkraut
Potato Rolls

"SOUTH PHILLY" SANDWICH DUO

Roast Pork, House Made Meatballs,
Cherry Peppers, Broccoli Rabe,
Provolone Cheese, Seeded Roll

SEARED CRAB CAKE SLIDERS

Frisee, Old Bay Remoulade

INSOMNIA COOKIES

Chocolate Chip, Sugar

BEN FRANKLIN



P A C K A G E S

\$641.25 ++

SOUTH BROAD

KETTLE CHIPS

3 Onion Dip

PHILLY FEDERAL PRETZELS

Sea Salt, Mustard

MEZZA BOARD

Charcuterie, Whipped Ricotta, Roasted Garlic Hummus, Pickled Vegetables, Grilled Breads

FARMERS MARKET SEASONAL CRUDITES

Seasonal Vegetables, Buttermilk Ranch OR Roasted Garlic Hummus

SHRIMP CAESAR SALAD

Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing, Blackened Shrimp

ROTISSERIE TURKEY HOAGIE

Turkey, Shredded Lettuce, Swiss Cheese, Sweet Pepper Aioli, Formica Roll

BONELESS BUFFALO BITES

Celery, Blue Cheese OR Ranch

PHILLY CHEESESTEAKS

"Cooper Wiz", Quick Fried Onions, Formica Roll

DIETZ & WATSON ARENA HOT DOGS

All Beef Dogs, Sauerkraut, Martins Potato Bun

CHOCOLATE SAMPLER

Mini Chocolate Pretzels, Assorted Truffles

**ALL ITEMS ARE
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12 PEOPLE IN ITS
ENTIRETY**



P A C K A G E S

FARMERS MARKET
RITTENHOUSE

Melissas Clean Snax Pack
Pumpkin Seed, Coconut, Almond

Chips and Dips
Tri- Color Tortilla Chips,
Tomato Salsa, Guacamole

"South Jersey Farmers" Salad
Mixed Season Greens, Hot House Tomatoes,
Shaved Tri Clored Carrots, Euro Cucumbers,
Bermuda Red Onions, Honey- Balsamic Dressing

Hummus Trio
Roasted Garlic, Spicy Red Pepper,
Everything Bagel, Pita, Carrots

Veggie Wrap
Zucchini, Squash, Roasted Red Pepper, Oven Dried
Tomatoes, Mixed Greens, Roasted Garlic Hummus

Steamed Bao Buns
Spicy Cauliflower, Pickled Cabbage

South Philly Beyond Meatball Sandwich
House- Made Beyond Meatballs, Cherry Peppers,
Broccoli Rabe, Provolone Cheese, Seeded Roll

**FARMERS MARKET SEASONAL
CRUDITES**
Seasonal Vegetables, Buttermilk Ranch
OR Roasted Garlic Hummus

Sliced Fresh Fruit
Seasonal Fruits & Berries

Insomnia Warm Fresh baked Cookies
Vegan Cookies

**ALL ITEMS ARE
INTENDED TO FEED
12 PEOPLE IN ITS
ENTIRETY**



\$559.55++



POLICIES & PROCEDURES

ORDERS CAN BE PLACED IN THREE EASY WAYS:

1. Online: www.suitecatering.com/login (contact the suite admins for a login)
2. Email: WellsFargoCenterSuites@Aramark.com
3. Phone: 215-952-5251

To avoid confusion, please specify suite number, company name, the date and time of the game, as well as the name and phone number of the person placing the order. We encourage you to appoint one person to place all food and beverage orders for your suite in order to develop more effective communications and to avoid duplication of orders.

ADVANCED ORDERING

Advance day ordering provides the opportunity to order from a menu that features much more variety than our standard event day menu. Advanced orders are DUE BY 4:00 pm two (2) business days prior to the event.

EVENT DAY ORDERING

A separate, event day QR menu is provided in the suite. Event ordering is provided as a convenience and is intended to supplement the advance order, not replace it. Please allow 45 minutes for the delivery of event day items.

CANCELLATION POLICY

Should you need to cancel your food and beverage order, please contact the suite catering office at 215.952.5251, with your cancellation request at least 24 hours prior to the event to ensure that no charges will occur. Suite orders cancelled after the 24-hour minimum will be assessed 50% of invoice on food and beverage and 100% of the private attendant fee, if selected.

ADMINISTRATIVE CHARGE

An administrative charge equal to twenty percent (22%) of the food and beverage order items shall apply to each order. No portion of this administrative charge is distributed to employees as a tip, gratuity, or service charge; however, a portion of the total suite food and beverage charges are paid to certain service staff as additional wages.

TAXES

Food and beverage are subject to all current and applicable local and state sales tax.



POLICIES & PROCEDURES

PERSONALIZED SERVICES

A suite attendant will be assigned to deliver your food and beverage orders, take additional orders, and periodically assist in maintaining your suite. If desired, a dedicated suite attendant can remain exclusively in your suite for an event. Please contact the suite catering office at 215.952.5251 and allow 48 hours advance notice to ensure your request can be accommodated. The cost for a private suite attendant is \$75 per event.

GRATUITIES

Any suite attendant gratuities for exceptional personalized services occur at the sole discretion of the suite holder. If any such optional gratuities are given, only your suite attendant will receive this amount.

METHODS OF PAYMENT

We require payment in full prior to the rendering of all services, guest checks will be settled at the conclusion of each event. Please note that before rendering any services, for security purposes we require a valid credit card authorization from you. Aramark accepts three payment options: Credit Cards (American Express, Discover, Mastercard and Visa), Escrow and Pre-Payments.

ALCOHOLIC BEVERAGES

Aramark Corporation, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the laws and regulations of the Commonwealth of Pennsylvania. Therefore, in compliance with state law, all beer, liquor, and wine must be supplied by Aramark. Alcoholic beverages are not permitted to be brought into, or out, of the Wells Fargo Center. Pennsylvania State law prohibits the consumption of any alcoholic beverages by any person under the age of 21. It is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite. Aramark is the only licensee authorized to sell or service liquor, beer and wine at Wells Fargo Center. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Pennsylvania State Law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21. Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the suite holder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Suite holders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your Aramark Suite Representative.

