





WELCOME TO EVERBANK STADIUM - HOME OF THE JACKSONVILLE JAGUARS!





At Delaware North Sportservice, every element of your suite experience is our priority – from the planning and preparation to the service you receive as you entertain and socialize with your guests.

Our culinary team has prepared this season's menu to include your game day favorites along with new selections sure to please. We are happy to assist as you pair our food and beverage selections to create the best complement to a day or evening of taking in some great gridiron action!

Delaware North Sportservice is proud to be the exclusive caterer at EverBank Stadium. Our company has been providing the highest quality food, beverage and customer service for over 100 years, and we are thrilled to take care of you and your guests for another exciting season.

We look forward to providing you and your guests with a memorable DUUUVAL game day experience!































ORDERING PROCEDURES * POLICIES



MENU LEVELS + ORDERING DEADLINES

Delaware North Sportservice offers a Preorder Menu with a more extensive selection of food and beverage that also features a preorder pricing consideration.

To ensure that we provide the highest quality selections while meeting your food and beverage requests, preorders must be placed no later than 5:00 p.m. five (5) business days prior to each game day, unless noted otherwise.

Past this deadline, selections are limited to Game Day Menu – reverting to our standard (not preorder) pricing. We are happy to receive and process orders from our Game Day Menu up until 5:00 p.m. three (3) business days prior to each game day.

You are also welcome to order from the Game Day Menu upon arrival in your suite. Your Suite Attendant will be happy to assist you. Please note that game day orders may take approximately 45 minutes for preparation and delivery. Delivery times may vary depending on the item.

HOW TO PLACE YOUR FOOD + BEVERAGE ORDER

Guest Reserve Ordering Overview

For preorders, visit us at https://reserve.delawarenorth.com/guestreserve.

If the preorder deadline has passed and you would like to place an order from our Game Day Menu, please complete and send the game day order form to *EverBankSuites@ delawarenorth.com*. You may also order upon arrival with the Suite Attendant.

To modify an existing menu, contact your Suites Concierge immediately for assistance.

ORDERING DURING THE EVENT

Need additional food or beverages? You can order from our Game Day Menu through the Suite Attendant. Food orders from this menu are accepted until the end of the 3rd quarter, and beverage orders are accepted until the start of the 4th quarter.

CANCELATIONS

To cancel any part or all of your order, contact your Suites

Concierge as soon as possible. Orders canceled by 5:00 p.m. EST two (2) business days prior to the event will not incur any charges. Should you request a cancellation after this time, the full charges for your food and beverage order will be applied.

If an event is canceled (cold, rain, etc.) and the stadium has NOT OPENED, you will incur NO CHARGES for your food and beverage order.

If the gates to the stadium open for ANY amount of time and THEN the event is canceled (time restrictions, cold, rain, etc.), the full charges for your food and beverage order will be applied.

Suite Management Team

Amber Paulson, Suites Concierge 904-633-4667, EverBankSuites@delawarenorth.com

Jen Wu, Senior Food & Beverage Manager 904-327-6853, jwu@delawarenorth.com



2024 SUITES CATERING DEADLINES



SUITES CATERING DEADLINES

Preorders must be placed by 5:00 p.m. on the day of the deadline.

| OPPONENT | GAME DATE | PREORDER DEADLINE |
|----------------------|---------------------|-----------------------|
| Kansas City Chiefs | .August 10, 2024 | Monday, August 5 |
| Tampa Bay Buccaneers | .August 17, 2024 | .Monday, August 12 |
| Cleveland Browns | .September 15, 2024 | .Monday, September 9 |
| Indianapolis Colts | .October 6, 2024 | .Monday, September 30 |
| Green Bay Packers | .October 27, 2024 | .Monday, October 21 |
| Georgia-Florida Game | .November 2, 2024 | .Monday, October 28 |
| Minnesota Vikings | .November 10, 2024 | .Monday, November 4 |
| Houston Texans | .December 1, 2024 | .Monday, November 25 |
| New York Jets | .December 15, 2024 | .Monday, December 9 |
| Tennessee Titans | .December 29, 2024 | .Friday, December 20 |
| TaxSlayer Gator Bowl | January 2, 2025 | .Monday, December 23 |

^{*}Please note that the deadline for the Titans vs Jags game is early due to the holiday and suppliers' schedule.

^{*}Please note that the deadline for the TaxSlayer Gator Bowl is early due to the holiday and suppliers' schedule.





THE FAIR CATCH \$645

Classic Popcorn Chips + Dips Traditional Caesar Salad **Chicken Tenders** Stahl-Meyer Hot Dogs Cheeseburgers The Cookie Jar

THE RED ZONE \$600

Classic Popcorn Salsa Trio Warm Street Corn Dip **Buffalo Wings** Stahl-Meyer Hot Dogs **BBQ Pulled Pork Sliders** The Cookie + Brownie Jar

FROM THE SMOKER \$695

Beef Brisket Jalapeño Cheddar Sausage Southern Style BBQ Ribs Tomato and Mustard-Based BBQ Sauces Baked Beans Roasted Green Beans + Bacon **Pickled Onions** Cornbread + Brown Sugar Butter Bourbon Pecan Pie

THE MVP \$1140

Classic Popcorn Strawberry Spinach Salad Antipasto Tortellini Salad Bruschetta Shrimp Cocktail Short Ribs + Roasted Root Vegetables Miso Salmon, Haricot Verts + Sticky Rice Mini Dessert Platter

"TABLESIDE" GUACAMOLE

Freshly prepared guacamole with avocado, tomato, onion, cilantro, lime juice, crispy corn tortilla chips \$215

This action cart may have limited availability and is guaranteed on a first-come, first-served basis. This action cart must be preordered and is not available for Game Day purchase.

STEAKHOUSE

Hand-carved 32-oz. prime cowboy Tomahawk steaks, loaded baked potatoes, roasted haricots verts, truffle butter, thyme demi-glace \$1150













DUUUVAL MIMOSA BAR \$175

- (2) CAPOSALDO PROSECCO (750mL bottles)
- (1) **ORANGE JUICE**
- (1) MANGO JUICE FRESH STRAWBERRIES

AUDIBLE \$275

Bored with beer & wine? Call an Audible with this package featuring:

(1) 1L bottle:

TITO'S HANDMADE VODKA

(1) 6-pack each:

ORANGE JUICE CRANBERRY JUICE GINGER BEER CLUB SODA FRESH CUT LIMES

STARTING LINEUP \$580

(2) 6 packs each:

BUD LIGHT MILLER LITE COCA-COLA DASANI

(1) 6-pack each:

MICHELOB ULTRA
BLUE MOON BELGIAN WHITE
DIET COKE
SPRITE

(1) bottle each:

WOODBRIDGE PINOT GRIGIO
WOODBRIDGE CHARDONNAY
WOODBRIDGE MERLOT
WOODBRIDGE CABERNET SAUVIGNON





CHAMPAGNE/SPARKLING

CAPOSALDO PROSECCO | ITALY 🛨 | \$70

MUMM CUVÉE M | CALIFORNIA | \$100

VEUVE CLICQUOT BRUT | FRANCE * | \$275

ARMAND DE BRIGNAC | FRANCE | \$975

ROSÉ

LA JOLIE FLEUR | FRANCE | \$80

PINOT GRIS

KING ESTATE | WILLAMETTE VALLEY * | \$74

PINOT GRIGIO

CASTELLO BANFI SAN ANGELO TOSCANA IGT, ITALY | \$75

TERLATO VINEYARDS FRIULI COLLI ORIENTALI, ITALY | \$120

WOODBRIDGE | CALIFORNIA ★ | \$45

SAUVIGNON BLANC

KIM CRAWFORD | NEW ZEALAND | \$80

SIMI | ALEXANDER VALLEY, CALIFORNIA

RIESLING

CHATEAU STE. MICHELLE | COLUMBIA VALLEY, WASHINGTON 🛨 | \$48

CHARDONNAY

CHATEAU ST. JEAN | CALIFORNIA | \$60

CLOS DU BOIS | CALIFORNIA | \$85

CAKEBREAD CELLARS | NAPA VALLEY. CALIFORNIA **†** | \$165

WOODBRIDGE | CALIFORNIA ★ | \$45





PINOT NOIR

HAHN | CENTRAL COAST, CALIFORNIA *

WOODBRIDGE | CALIFORNIA ★ | \$45

MERLOT

BV COASTAL ESTATES | CALIFORNIA * 1\$60

CABERNET SAUVIGNON

SIMI | ALEXANDER VALLEY, CALIFORNIA * | \$75

RICKSHAW | NAPA VALLEY, CALIFORNIA | \$70

WOODBRIDGE | CALIFORNIA ★ | \$45

RED BLEND

BREAD & BUTTER | NAPA VALLEY, CALIFORNIA * | \$68





AMERICAN PREMIUM

BUD LIGHT 🛨 | \$42

BUDWEISER ★ | \$42

COORS LIGHT 💢 | \$42

MILLER LITE **|** \$42

MICHELOB ULTRA 🛨 | \$45

CRAFT

ANCIENT CITY ANASTASIA ISLAND IPA | \$51

ANCIENT CITY 1ST & GOLD
GOLDEN ALE (19.2oz 4 pack) ★ | \$51

ANCIENT CITY
ORANGE AMBER ALE | \$51

BLUE MOON BELGIAN WHITE \(\pi \) | \$51

DUVAL LIGHT | \$51

INTUITION I-10 IPA | \$51

JAI ALAI INDIA PALE ALE | \$75

STELLA ARTOIS | \$51

VOODOO RANGER IPA | \$75

SELTZER

WHITE CLAW BLACK CHERRY ★ | \$57
WHITE CLAW MANGO | \$57

CANNED COCKTAILS

BLUEBIRD HARDWATER - TEQUILA | \$75

BLUEBIRD HARDWATER - VODKA | \$75

BLUEBIRD HARDWATER - WHISKEY | \$75

TOPO CHICO PALOMA - TEQUILA + GRAPEFRUIT | \$75

TOPO CHICO RANCH WATER - TEQUILA + LIME | \$75





SPIRITS

VODKA

BRACKISH | \$104 🛨

TITO'S HANDMADE | \$195 🛨

GIN

BOMBAY SAPPHIRE | \$198 🛨

TEQUILA

1800 SILVER | \$126

MI CAMPO BLANCO | \$84 🛨

SANTO BLANCO | \$126 🛨

SANTO MEZQUILA | \$185

SANTO REPOSADO | 185

RUM

LUGO'S CRAFT PITORRO ORIGINAL | \$144 🛨

LUGO'S CRAFT PITORRO COCONUT | \$144

LUGO'S CRAFT PITORRO CAFÉ | \$144

LUGO'S LIBERTALIA

SMALL BATCH AGED SPICED \$175

LUGO'S RISKEY SINGLE BARREL | \$175

BACARDÍ SUPERIOR | \$130

BACARDÍ SPICED | \$144



AMERICAN WHISKEY

JACK DANIEL'S
TENNESSEE WHISKEY | \$200 *

BULLEIT RYE | \$152

BOURBON WHISKEY

MAKER'S MARK | \$200

BULLEIT | \$166

WOODFORD RESERVE \star | \$230

SCOTCH WHISKY

JOHNNIE WALKER BLACK LABEL | \$269 🛨

IRISH WHISKEY

JAMESON | \$200 *****

CANADIAN WHISKY

CROWN ROYAL | \$210 🛨

LIQUEUR

JÄGERMEISTER | \$132 🛨







SOFT DRINKS

COCA-COLA \$30
DIET COCA-COLA \$30
COKE ZERO \$30
SPRITE \$30
GINGER ALE \$30
LEMONADE \$30

MIXERS

TONIC WATER \$30
CLUB SODA \$30
MARGARITA MIX (1L bottle) \$25
BLOODY MARY MIX (1L bottle) \$25
BLUE CURACAO (1L bottle) \$25
GRENADINE (1L bottle) \$25
SOUR MIX (1L bottle) \$25
GINGER BEER \$30

JUICES

ORANGE JUICE \$33 CRANBERRY JUICE \$33 GRAPEFRUIT JUICE (32oz) \$23 PINEAPPLE JUICE (32oz) \$23

HOT BEVERAGES

K-CUP COFFEE BREW SERVICE

Brew in your Suite when you are ready. Premium coffee, decaffeinated coffee, teas and hot chocolate available. \$55 12 servings – pricing & serving size is per selection

WATER

DASANI BOTTLED WATER (20oz) \$30
AHA SPARKLING WATER
LIME + WATERMELON \$30







STADIUM STARTERS

WARM STREET CORN DIP **V**

Cotija cheese, Tajín, cilantro & corn tortilla chips \$100

CHICKEN WINGS 🛨

Traditional Buffalo or BBQ wings, celery, carrots, blue cheese, ranch dressing \$170 For the best taste and presentation, this selection will be prepared and delivered approximately one hour prior to kickoff

CHICKEN TENDERS 🛨

Served with ranch & honey mustard \$150 For the best taste and presentation, this selection will be prepared and delivered approximately one hour prior to kickoff

SHRIMP COCKTAIL 🛨 🗓

Jumbo shrimp, horseradish cocktail sauce, remoulade, fresh lemons \$163 To ensure the highest levels of food safety, your Suite Attendant will display this item once you have arrived in the suite

PREMIUM SUSHI

Nigiri of tuna, Atlantic salmon, Japanese hamachi: tempura shrimp roll, spicy tuna roll, negihama roll, California roll; wasabi, pickled ginger \$315 *To ensure the highest levels of food safety, your Suite Attendant will display this item once you have arrived in the suite

SNACKS & DIPS

SNACK TRIO 🕦 🖤

Peanuts, popcorn, pretzel twists \$75

SALSA TRIO 🛨 🙃 🐠

Pico de gallo, salsa verde, salsa roja, corn tortilla chips \$72

Upgrade your trio

Add queso blanco \$17

CHIPS & DIP 🛨 🕡 🖤

Kettle-style potato chips, garlic Parmesan & French onion dip \$60

POPCORN

CLASSIC POPCORN 🛨 🙃 🚺

Endless supply of butter-flavored popcorn in a souvenir, take-home bucket \$65

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.















SALADS

TRADITIONAL CAESAR SALAD 🛨 💵

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$70

SPINACH STRAWBERRY SALAD 6 0 0 0

Spinach, baby kale, strawberries, red onions, feta cheese, maple-glazed pecans, orange balsamic \$50

ANTIPASTO TORTELLINI SALAD

Tricolor tortellini, salami, fresh mozzarella, tomatoes, olives, artichokes, basil, Italian vinaigrette \$100

Enhance Your Salads

Add grilled chicken 🂶 \$35 Add grilled shrimp U \$40

FARM TO SUITE

FRESH FRUIT PLATTER 6 V

Including pineapples, grapes, fresh melon, blueberries \$100

FARMERS MARKET CRUDITÉS 6 V

Celery sticks, teardrop tomatoes, cucumber sticks, heirloom carrots, broccoli & cauliflower florets, red peppers, buttermilk ranch dressing, hummus \$90

ARTISAN CHEESE & CHARCUTERIE

Manchego, brie, smoked Gouda, cashew-crusted maple-bourbon goat cheese, prosciutto, salami, capicola, cashews, Marcona almonds, dried cranberries, golden raisins, fresh grapes, crackers \$235

BRUSCHETTA V

Tomato, garlic, olive oil, balsamic, crostini \$80









SOMETHING TO HOLD



SAUSAGE OF THE GAME 🛨

Our chef's choice of sausage + unique blend of toppings based on our opponent \$145 Your Suites Concierge can provide the roster of selections for the season.

STAHL-MEYER HOT DOGS 🛨

All-beef franks, traditional rolls & condiments; comes with crispy onions, diced tomatoes & shredded cheese \$125

Top Your Dogs

Add a side of chili 😈 & cheese 🖤 \$50

BBQ PULLED PORK SLIDERS

Tender smoked pork shoulder slow cooked, pulled & tossed in a tangy BBQ sauce, fresh rolls \$135

CHEESEBURGERS 太

All-beef burgers, grilled on game day and delivered right to your suite! Bakery fresh buns, lettuce, tomato, onion, cheddar and Swiss cheese on the side \$170

CRISPY KOREAN CHICKEN SANDWICH

8 sandwiches, gochujang glaze, kimchi slaw, pickles, fried fresh and delivered to your suite by kickoff! \$170

IMPOSSIBLE BURGERS **V** 🛨

4 plant-based burgers, served with lettuce, tomatoes, onions, fresh rolls \$80

PIZZAS

Pizzas will be prepared and delivered by the end of the 1st quarter

CLASSIC CHEESE * V \$75

PEPPERONI * \$80

NACHOS + TACOS

CHICKEN TINGA NACHOS

Nacho cheese, sour cream, pico de gallo, jalapeños, green onions, tortilla chips \$190

BEEF BIRRIA NACHOS

Nacho cheese, sour cream, pico de gallo, jalapeños, green onions, tortilla chips \$205

BEEF BIRRIA TACOS

12 tacos, Chihuahua cheese crust, consommé, cilantro, onions, cotija cheese, limes \$175

SANDWICHES

WARM CUBANO

Ham, pulled pork, pickle, Dijon mustard, Swiss cheese \$125

PULL-APART CHEESESTEAK SLIDERS

Roast beef, peppers, onions, mushrooms, provolone cheese, mayo \$160

904 CLUB SUB

Ham, turkey, bacon, cheddar cheese, lettuce, tomato, onion, mayonnaise \$125











MAC & CHEESE **V**

Cavatappi mac & cheese, toasted bread crumbs \$135

ST. LOUIS STYLE BBQ RIBS

St. Louis Style pork ribs smothered in a sweet & smoky BBQ sauce, served with Southern style cornbread, brown sugar butter \$195

SHORT RIBS + ROASTED ROOT VEGETABLES 6

Sweet potatoes, carrots, parsnips, peppers, onions, demi-glace \$295

MISO SALMON 6

Miso marinated salmon, hericot verts, sticky rice + ginger butter \$180

CHILLED BEEF TENDERLOIN

Chilled beef tenderloin, heirloom tomatoes, baby arugula, shaved Reggiano, and horseradish cream \$345

TOUCHDOWN **TREATS**

THE COOKIE JAR 🛨 🖤 🕦

Chocolate chip and sugar cookies in a souvenir cookie jar - yours to take home! \$130

THE COOKIE + BROWNIE JAR V

Chocolate chip and sugar cookies along with rich brownies and blondies in a souvenir cookie jar yours to take home! \$130

MINI DESSERT PLATTER **V N**

Assorted dessert bars & macaroons \$144

BOURBON PECAN PIE **W N**

Flaky bourbon pecan pie and chocolate curls \$140

SPECIAL OCCASION CAKE **V**

Please contact your Suites Concierge to create your special occasion treat! Market pricing









PROCEDURES + POLICIES





SUITE BEVERAGE SERVICE

We offer a full selection of quality brand-name beverages, including spirits, beer, hard seltzers, wine, and soft drinks.

There are two styles of beverage ordering for your suite - ordering a la carte/game to game or establishing a beverage par. If you opt to order a la carte, you may do so in advance and/or on game day. Beverage pars must be established in advance.

Why a Beverage Par? Our "bev par" program is designed to take the worry and tracking out of the beverage planning process for you. Choose your bev par selections, and we will do the rest!

We will stock your bev par prior to the first game. At the end of service on game day, the Suite Attendant will inventory the remaining beverages and apply the charges for the beverages consumed to your bill. Our team will restock to par for the next game.

Bev pars are completely customizable to your preferences and can include any combination of beverages.

Please note: Beverage pars are only available to annual Suite Holders - not single game rentals.

Here is a SAMPLE BEVERAGE PAR to consider as you plan your 2024 beverage par order:

- (1) bottle each of Whiskey or Bourbon, Vodka, Rum, and Teguila
- (1) liter each of Bloody Mary and Margarita mixes
- (2) 6-packs each of Coca-Cola, Diet Coke, Dasani
- (1) 6-pack each of Sprite, Club Soda, Tonic Water
- (1) bottle each of white and red wine
- (1) bottle of sparkling wine
- (6) 6-packs of beer: (2) domestic and (2) import (2) hard
- (1) 6-pack each of Orange and Cranberry Juice

BE A TEAM PLAYER, DRINK RESPONSIBLY

EverBank Stadium and Delaware North are 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 keep EverBank Stadium a safe and exciting place for everyone.

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

- 1. Alcoholic beverages cannot be brought into or taken out of EverBank Stadium.
- 2. It is the responsibility of the Suite Member and/or their representative (Host) to monitor and control alcohol consumption within the suite.

- 3. Minors (those under the legal drinking age of 21), by law, are not permitted to possess or consume alcoholic beverages.
- 4. It is unlawful to serve alcoholic beverages to an intoxicated person.
- 5. Any beverage taken outside of the suite must be in an aluminum or plastic can or bottle - otherwise the beverage must be poured into a disposable cup.
- 6. During some events, alcohol consumption may be restricted. We will be sure to communicate this in advance whenever we are provided notice.

SPECIALTY SELECTIONS: FOOD SENSITIVITIES. **DIETARY RESTRICTIONS + BEYOND**

To meet the needs of our guests, our menu is designed to provide a wide variety of choices. We have noted any food allergens carefully on our menu, and the in-suite signage will also reflect these notations.

For any guests with specific dietary needs or requests, such as kosher, vegetarian, food-based sensitivity or allergy, please contact your Suites Concierge. We will consult our chefs and make every effort to ensure an enjoyable dining experience.

Should you simply prefer a food or beverage selection that is not offered, please let us know. We work to fulfill your request, wherever possible. Accommodation for special requests is based on advance notice and product availability as well as in consideration of any stadium/team sponsorship agreements.

Please note some ingredients used in our recipes originate in facilities where common food allergens may be in use.

GAME DAY SERVICE + SUPPLIES

Your suite will be stocked with all food and beverage by gates opening - unless noted otherwise in our menu. We reserve a later delivery time for some of our more sensitive selections to ensure the best quality and presentation, and these are noted throughout the menu.

The Suite Attendant arrives ahead of gates opening to ensure that the suite is stocked and ready for the day. Depending on the weather, they may wait for your arrival to place out selections such as salads and sushi.

The Suite Attendant also ensures the necessary accoutrements are in place, such as: cutlery, plates, dinner and beverage napkins, cups, corkscrew, salt and pepper shakers.

Suite Attendants are typically assigned to cover more than one suite. If you would like to request a private attendant for the season or a specific game(s), please let your Suites Concierge know. There is a fee of \$150 for a private suite attendant. This is not a gratuity. Continued ---

PROCEDURES + POLICIES





SUITEHOLDER ACCOUNT + PAYMENT INFORMATION

For each season, Delaware North Sportservice requires a completed account form, including a credit card to be kept on file as a guarantee.

At your discretion, this card on file may be used for additional orders on game day, or you may direct for guests to provide their own credit card for ordering. You may set these parameters for the season or game by game with each order.

Delaware North will charge the designated credit card at the end of each event. The Suite Holder or Host will receive an itemized invoice outlining charges in detail on event day. If you are participating in the beverage par program, please note that these charges will be added postgame. This is due to the necessary inventory process that can only be conducted once service has concluded.

SERVICE CHARGE, TAX, GRATUITY

All food and beverage selections are subject to an 18% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees.

Any additional payment for gratuity for service is voluntary and at your discretion.

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.

Delaware North cannot be responsible for any lost or misplaced property left unattended in the suite.



























