



SUITE MENU

2025-26 SEASON



WELCOME!

Welcome to the 2025–26 season.

It's going to be a fantastic year for entertaining at the AMERANT BANK ARENA!

The Sanza Food Family is so excited for this 2025–2026 season. We are delighted to welcome you, and we would like to thank you for your support of the Florida Panthers, winners of both the 2024 and 2025 Stanley Cup. The Sanza Food Suites department is dedicated to providing outstanding hospitality services to you, your family and guests, from assistance to preordering, making your food, delivering your food, or taking your game day order. We look forward to celebrating the Florida Panthers season and are eager to assist you in creating unforgettable memories this Panthers season together with you, your family, friends, and colleagues.

From traditional fan-favorite foods, to on-trend locally sourced regional specialties, everything we prepare is meant to create and enrich the time you spend together with your guests.

In keeping with our commitment to your satisfaction, we are honored to host your event and we welcome special requests. Please let me know how we may help create special dishes that are perfect for your celebration. My contact information is listed below for your convenience as is the Suite Coordinator, Sandy Izzo. Please call!

Here's to great times and a truly memorable experience with the Panthers at the AMERANT BANK ARENA.

Thank you for joining us!

Cheers!

HEATHER WHEATLEY

Suites Hospitality Manager
Sanza Food at the AMERANT BANK ARENA
Office #: 954-835-7931
wheatleyh@sanzafood.com | suiteorder@sanzafood.com

SANDY IZZO

Suite Coordinator
Sanza Food at the AMERANT BANK ARENA
Office #: 954-835-7913
izzos@sanzafood.com | suiteorder@sanzafood.com

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SERVICE DIRECTORY

The Sanza Food Suite Catering Department is available during the Florida Panthers season from 9:30am to 4:00pm, Monday through Friday to assist with your food and beverage needs.

Please contact Sanza Food by 2:00pm, three (3) business days prior to your game or event to place your order by calling 954-835-7913 or suiteorders@sanzafood.com.

Sanza Food Suites

Heather Wheatley, Suites Manager
wheatleyh@sanzafood.com

954-835-7931

Sanza Food Suites Coordinator

Sandra Izzo
izzos@sanzafood.com

954-835-7913

Special Orders - Wines & Experiences

James Lyons
lyonsj@floridapanthers.com

954-835-7021



Look for this Game Day icon for items available until the beginning of the 3rd period (see pg. 29 for more information).

Single Game Suites Department

954-835-PUCK

Single Game Tickets

954-835-PUCK

Amerant Bank Arena Security

954-835-8610

Amerant Bank Arena Lost & Found

954-835-8610



These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Sanza Food does not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment and may come into contact with products containing gluten and common allergens such as nuts.

2025-26 HOME SCHEDULE

FLORIDA PANTHERS

 10/07/25 VS. CHI	 11/22/25 VS. EDM	 12/29/25 VS. WSH	 03/10/26 VS. DET
 10/09/25 VS. PHI	 11/26/25 VS. PHI	 12/30/25 VS. MTL	 03/12/26 VS. CBJ
 10/11/25 VS. OTT	 11/28/25 VS. CGY	 01/02/26 VS. NYR	 03/24/26 VS. SEA
 10/23/25 VS. PIT	 12/02/25 VS. TOR	 01/04/26 VS. COL	 03/26/26 VS. MIN
 10/25/25 VS. VGK	 12/04/25 VS. NSH	 01/19/26 VS. SJS	 03/31/26 VS. OTT
 10/28/25 VS. ANA	 12/06/25 VS. CBJ	 01/27/26 VS. UTA	 04/02/26 VS. BOS
 11/01/25 VS. DAL	 12/07/25 VS. NYI	 01/31/26 VS. WPG	 04/13/26 VS. NYR
 11/13/25 VS. WSH	 12/17/25 VS. LAK	 02/02/26 VS. BUF	 04/15/26 VS. DET
 11/15/25 VS. TBL	 12/19/25 VS. CAR	 02/04/26 VS. BOS	
 11/17/25 VS. VAN	 12/20/25 VS. STL	 02/26/26 VS. TOR	
 11/20/25 VS. NJD	 12/27/25 VS. TBL	 02/27/26 VS. BUF	

A 21% service charge and applicable taxes will be added to all food and beverage orders.

PERSONALIZED HOSPITALITY

CUSTOM PACKAGES

For your convenience, we have created the following packages which are sure to please you and your guests.
Serves approximately 12 guests.

LORD STANLEY **\$1475**

KETTLE CHIPS With ROAST ONION DIP

Natural cut potatoes fried daily sprinkled with ranch seasoning served with French onion dip.

CALIFORNIA ROLLS

California rolls (inside out sushi roll with cucumber, avocado and imitation crab) served with soy sauce, wasabi and pickled ginger.

ARTESIAN CHEESE BOARD

Windsor Red Cheddar, Truffle Cordero, Wensleydale Blueberry, Manchego, Fog Grande Goat Cheese, Merlot Cheese, dry fruit, spicy olives served with crackers.

SLOW ROASTED TURKEY BREAST

Seasoned with sage and served with traditional pan gravy, cranberry relish and freshly baked dinner rolls.

BEEF TENDERLOIN

Roasted beef tenderloin served with rosemary wine demi-glace sauce, freshly baked dinner rolls.

VEGETABLE MEDLEY

Fresh seasonal garden vegetables, steamed and lightly seasoned.

RED BLISS POTATOES

Roasted potatoes seasoned with garlic and parsley.

ASSORTED MINI PASTRIES

PERSONALIZED HOSPITALITY

Serves approximately 12 guests.

NEW!

PANTHERS' PICNIC \$515

Served with baked beans, corn on the cob, potato salad, coleslaw, macaroni salad and apple pie.

KETTLE CHIPS WITH ROAST ONION DIP

Natural cut potatoes fried daily sprinkled with ranch seasoning served with French onion dip.

HAMBURGER PATTIES

Comes with lettuce, tomato, cheese, hamburger buns.

8 patties per order.

HOT DOGS

Grilled hot dogs, sautéed onions, banana peppers, sauerkraut served with fresh potato buns.

8 hot dogs per order.

PERSONALIZED HOSPITALITY

Serves approximately 12 guests.

THE ITALIAN BUFFET \$660

CLASSIC CAESAR SALAD

Crisp romaine lettuce, radicchio, freshly grated Parmesan cheese, garlic croutons and traditional Caesar dressing.

BAKED ZITI

Tube shaped pasta baked with Italian sausage, marinara sauce and a blend of cheeses.

MEATBALLS MARINARA

Meatballs simmered in zesty sauce topped with Parmesan cheese.

VEGETABLE MEDLEY

Fresh seasonal garden vegetables, steamed and lightly seasoned.

GARLIC PARMESAN BREAD STICKS

Bread sticks baked with garlic butter and Italian herbs.

MINI ITALIAN CANNOLIS (16)

Mascarpone crème with mini chocolate chips in a crispy shell and topped with powder sugar.



PERSONALIZED HOSPITALITY

Serves approximately 12 guests.

SOUTH FLORIDA SUNSHINE PACKAGE \$1150

CHEF CRAFTED SALSA

Made in house, with fresh veggies, tomatoes, jalapeno peppers, cilantro, garlic served with freshly made corn tortilla chips tossed in tajin.

FRESH CARROTS & CELERY STICKS

Served with Blue Cheese and Ranch Dips.

FLORIDA KEYS SHRIMP COCKTAIL

Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges.

48 shrimp per order.

CARIBBEAN JERK CHICKEN WINGS

Jerk marinated and grilled chicken wings, lightly tossed in guava BBQ sauce.

SIGNATURE CUBAN SANDWICH

A South Florida tradition. Mojo marinated pork loin, cured ham, capicola, swiss cheese, pickle planks, and spicy brown mustard on an authentic Cuban bread, hot pressed and served with salted Mariquitas on the side.

FLORIDA MAHI-MAHI FISH TACOS

Cilantro- garlic marinated mahi-mahi, grilled and served on a bed yellow rice and warm flour tortillas.

CHEF CRAFTED BEEF EMPANADAS

In house handmade loaded with ground beef, tomatoes, chopped green olives, jalapeno peppers, garlic, special seasonings served with a cilantro lime crema sauce.

BLACK BEANS & RICE

Jasmine rice, mixed with black beans and seasonings.

KEY LIME PIE

A South Florida tradition. A crisp fresh Key lime infused pie, with a graham cracker crust topped with vanilla whipped cream.



A 21% service charge and applicable taxes will be added to all food and beverage orders.

SOUTH FLORIDA SPECIALTIES

Serves approximately 8 guests.

SMOKED BBQ WONTONS \$95

Slow simmered smoked pulled pork wrapped in a wonton wrapper served with dipping sauce.

CHEF CRAFTED BEEF EMPANADAS (12) \$105

In house handmade loaded with ground beef, tomatoes, chopped green olives, jalapeno peppers, garlic, special seasonings served with a cilantro lime crema sauce.

FLORIDA MAHI-MAHI FISH TACOS \$125

Cilantro- garlic marinated mahi-mahi, grilled and served on a bed of yellow rice and warm flour tortillas.

SIGNATURE CUBAN SANDWICH \$130

A South Florida tradition. Mojo marinated pork loin, cured ham, capicola, swiss cheese, pickle planks, and spicy brown mustard on an authentic Cuban bread, hot pressed and served with salted Mariquitas on the side. **16 halves per order.**

STREET TACO BAR \$145

Slow cooked Barbacoa meat simmering in its own juices, grilled chicken thighs, served with both corn and flour tortilla, salsa, sour cream, cheddar cheese, guacamole and lettuce.

BBQ PORK COMBO \$145

Pulled BBQ Pork, Macaroni and Cheese, Cole Slaw and

CAST IRON BOURBON STREET SHRIMP \$140

Marinated in bourbon, Cajun seasoning and other spices served with a Pineapple Bourbon Cocktail sauce served in a cast iron skillet.

CHEF CRAFTED LOBSTER MACARONI & CHEESE \$150

Atlantic Lobster meat, Pasta Shells, Cheddar Cheese in a Creamy Sauce.

CHEF CRAFTED MACARONI & CHEESE \$105

Pasta elbows, cheddar cheese, in a creamy sauce.

BLACK BEANS & RICE \$105

Jasmine rice, mixed with black beans and seasonings.

VEGAN SPECIALTY ITEMS

Serves approximately 8 guests.

NEW!

10" VEGAN CHEESE PIZZA **\$45**

Pizza Sauce, shredded vegan mozzarella cheese on and a gluten free crust made with rice flour and buckwheat.

2 pizzas per order.

NEW!

10" VEGAN VEGGIE PIZZA **\$45**

Pizza Sauce, shredded vegan mozzarella cheese, peppers onions black olives and spinach on and a gluten free crust made with rice flour and buckwheat.

2 pizzas per order.

NEW!

GRILLED VEGETABLE SANDWICH **\$95**

Sweet potato, zucchini, eggplant, Bibb lettuce red onions and tomatoes served on a toasted gluten free bun

NEW!

VEGAN MACARONI AND CHEESE **\$115**

Shredded vegan cheese, gluten free elbow pasta, oat milk, gluten free flour, vegan butter and seasonings.

NEW!

VEGETABLE FAJITAS **\$150**

Sliced Portobello Mushrooms, peppers and onions, black beans, and rice served with shredded vegan cheese, guacamole and salsa, served with corn tortillas.

STREET CORN **\$80**

Infused with cilantro butter, our tender and sweet local corn is slowly grilled in its husk and drizzled with a sriracha aioli sauce.

BUFFALO CAULIFLOWER **\$90**

White cauliflower battered then tossed in buffalo sauce and baked, served with blue cheese, celery sticks and carrot sticks. Freshly baked rolls.

GARDEN FRESH ROASTED VEGETABLES **\$125**

A selection of freshly harvested local veggies broccolini, mixed cauliflower, and baby carrots tossed in olive oil and seasonings.

TAJIN WATERMELON MINT SALAD **\$85**

Cubed watermelon tossed with mint and tajin seasoning.

SNACKS

Serves approximately 8 guests.

KETTLE CHIPS WITH FRENCH ONION DIP \$50

Natural cut potatoes fried daily sprinkled with ranch seasoning served

HUMMUS AND PITA CHIPS \$55

POPCORN BUCKET OF FRESHLY POPPED POPCORN \$55

ASSORTED MINI CANDY COMBO \$60

Mini Hershey's Chocolate Bars, M&M's, Snickers.

FRESHLY BAKED PRETZEL STICKS \$65

Salted and served with artisan grain mustard and beer cheddar cheese sauce.

CHEF CRAFTED SALSA WITH CHIPS \$70

Made in house, with fresh veggies, tomatoes, jalapeno peppers, cilantro, garlic served with freshly made corn tortilla chips tossed in tajin.

CHEF CRAFTED SALSA & GUACAMOLE COMBO \$70

Made in house, with fresh veggies, tomatoes, jalapeno peppers, cilantro, garlic and avocados served with freshly made corn tortilla chips tossed in tajin.

7-LAYER DIP \$85

Our version of this traditional favorite...refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives, green onions served with freshly made corn tortilla chips.

TRIO SPECIALTY DIPS \$85

Smoked Mahi Fish Dip, Cowboy Caviar Dip, and Spinach Artichoke Dip. Served with freshly made tortilla chips



CHEF CRAFTED BOARDS

ARTESIAN CHEESE BOARD \$150

Windsor Red Cheddar, Truffle Cordero, Wensleydale
Blueberry, Manchego, Fog Grande Goat Cheese, Merlot
Cheese, Dried Fruit, Spicy Olives, Served with Crackers.

CHARCUTERIE BOARD \$160

Spicy Capicola, Genoa Salami, Calabrese, Fresh Mozzarella
Balls, Cubed Cheddar, Roasted Peppers, Cherry Tomatoes,
Mixed Olives, with Caper-Mustard Sauce and Rustic Rolls



A 21% service charge and applicable taxes will be added to all food and beverage orders.

APPETIZERS - BITES & VEGGIE BITES

Serves approximately 8 guests.

GRILLED CARIBBEAN BARBEQUE MEATBALLS **\$85**

Grilled meatballs tossed in bold guava and pineapple barbeque sauce.

PORK BELLY STEAMED BAO **\$120**

Steamed Bao buns are filled with Pork Belly that has been seasoned to perfection and topped with pickled onions and an apple vinaigrette coleslaw.

POT STICKERS - PORK **\$89**

Asian style dumpling filled with pork, deep fried (steamed upon request) served with a ponzu dipping sauce.

POT STICKERS - VEGETABLE **\$89**

Asian style dumpling filled with vegetables deep fried (steamed upon request) served with a ponzu dipping sauce.

PHILLY STEAK & CHEESE EGGROLLS **\$98**

A combination of sirloin steak and cheddar cheese wrapped in a traditional wrapper served with a nacho cheese sauce.

PARMESAN TRUFFLE FRENCH FRIES **\$75**

French Fries, grated parmesan cheese and truffle oil.

FRENCH FRIES **\$50**

VEGETABLE EGGROLLS **\$98**

A combination of vegetables wrapped in traditional wrapper, deep fried and served with sweet and sour sauce.



CHICKEN APPETIZERS

Serves approximately 8 guests.

HAT TRICK COMBO **\$135**

A combination of Naked wings, chicken taquitos, and chicken tender bites, sprinkled with gourmet battered onion rings for garnish and served with honey mustard, barbeque sauce, sweet chili sauce, and salsa.

SOUTHWEST EGGROLLS **\$98**

A combination of chicken, black beans, corn, spinach, roasted red peppers, Monterey jack, wrapped in a traditional wrapper, deep fried and served with a jalapeno ranch.

10 halves per order.

BREADED CHICKEN TENDERS **\$110**

Honey mustard and barbeque dipping sauces.

GRILLED CHICKEN TENDERS **\$115**

Honey mustard and barbeque dipping sauces.

NAKED CHICKEN WINGS **\$140**

Chef's secret recipe, lightly seasoned wings served with Thai Chili Sauce, and Buffalo Hot Sauce (*blue cheese dipping sauce upon request*).

GARLIC PARMESAN CHICKEN WINGS **\$140**

Chicken wings fried to perfection tossed in a garlic parmesan sauce.



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SALADS

Serves approximately 8 guests.

CLASSIC CAESAR SALAD **\$80**

Crisp romaine lettuce, radicchio, freshly grated Parmesan cheese, garlic croutons and traditional Caesar dressing.

Grilled Chicken Breast Side \$52

GARDEN FRESH SALAD **\$80** **WITH BALSAMIC VINAIGRETTE**

Arcadian blend, romaine hearts, cherry tomatoes, European cucumbers, shredded carrots, served with balsamic vinaigrette dressing.

GRILLED FINGERLING POTATO SALAD **\$75**

Fingerling potatoes, asparagus, peppers, red onions, baby spinach, served with whole grain honey mustard vinaigrette.

VEGETARIAN PASTA SALAD **\$95**

Tri-color Tortellini, Farfalle, mozzarella balls, cubed yellow squash, cubed zucchini, cherry tomatoes, green olives, and shaved red onions, tossed in a zesty Italian dressing.

SALLY SHERMAN POTATO SALAD **\$65**

SALLY SHERMAN COLE SLAW **\$65**

SALLY SHERMAN MACARONI SALAD **\$65**

SOUTHWEST CHOPPED SALAD **\$90**



FRUIT/VEGGIES/VEGAN

Serves approximately 8 guests.

FRESH CARROTS & CELERY STICKS **\$77**

Served with Blue Cheese and Ranch Dips.

SEASONAL FRUIT AND BERRIES **\$90**

Cubed watermelon, cantaloupe, honeydew melons, golden pineapple, strawberries, blueberries, raspberries, blackberries and grapes.

ROASTED RED BLISS POTATOES **\$75**

Seasoned with rosemary and herbs tossed in garlic and olive oil.

MASHED POTATO BAR **\$105**

Served on the side with Bacon pieces, cheddar cheese, scallions.

STEAMED LOCAL VEGETABLE MEDLEY **\$80**

Fresh seasonal garden vegetables, steamed and lightly seasoned.



FROM THE GRILL

Serves approximately 8 guests.

CARVERY SELECTIONS

BEEF TENDERLOIN \$365

Roasted beef tenderloin served with rosemary wine demi-glace sauce and freshly baked dinner rolls.

SLOW ROASTED TURKEY BREAST \$220

Seasoned with sage and served with traditional pan gravy, cranberry relish and freshly baked dinner rolls.

ITALIAN BRAISED SHORT RIBS \$270

Baby carrots, celery, yellow onion, with a Guinness demi-glace.

HERB CRUSTED PRIME RIB \$395

Rosemary, parsley, thyme, olive oil and other seasoning rubbed on a Prime Rib, roasted to perfection.

CHILI BAR \$100

Chef crafted chili, served with diced onions, shredded cheese, jalapenos and freshly made corn tortilla chips.



The Palm Cattle Company was founded on a Old Florida Cattle Ranch in the big bend region of Florida by a family who believes that Beef is more than just a protein on your plate! It's a story of hard work and a community of wonderful people working together! Behind every perfect bite is a proud team of ranchers, farmers, delivery drivers, butchers, chefs and administrators on a mission: **To feed America with only the best!**

A 21% service charge and applicable taxes will be added to all food and beverage orders.

FROM THE GRILL

Serves approximately 8 guests.

ALL-BEEF HOT DOGS **\$58**

Grilled hot dogs, sautéed onions, banana peppers, sauerkraut served with fresh potato buns.

CHICKEN FAJITA BAR **\$145**

Marinated chicken breast grilled served with sautéed onions and peppers, warm tortillas and all the fajita topping you've come to love, cheddar cheese, guacamole, salsa, and sour cream.

STEAK FAJITA BAR **\$160**

Marinated skirt steak grilled served with sautéed onions and peppers, warm tortillas and all the fajita topping you've come to love, cheddar cheese, guacamole, salsa, and sour cream.

SKIRT STEAK WITH YELLOW RICE **\$155**

Marinated skirt steak grilled and served with yellow rice and accompanied with in house made Cilantro Sauce (Jib Jab Sauce).

GRILLED SALMON WITH QUINOA & ASPARAGUS **\$205**

Grilled Salmon served on a bed of delicately seasoned Quinoa, Sautéed mushrooms, accompanied with Asparagus, served with a delicate Dill cream sauce on the side.

PANTHERS MIXED GRILL **\$480**

Lollipop lamb, filet medallions, grilled chicken thighs, smoked Polish sausage, sautéed mushrooms, grilled sweet peppers, grilled broccolini, served with yogurt chutney sauce, mint pesto and creamy horseradish sauce.



SEAFOOD

CHILLED JUMBO SHRIMP COCKTAIL \$180

Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges.

48 shrimp

CALIFORNIA ROLLS (50 PIECE) \$315

California rolls (inside out sushi roll with cucumber, avocado and imitation crab) served with soy sauce, wasabi and pickled ginger.

NEW!

CLAM BAKE \$235

Featuring shrimp, clam, red bliss potato, corn, andouille sausage, and onions.

ASSORTED PREMIUM SUSHI ROLLS (60 PIECE) \$430

Sashimi, various deluxe rolls and California rolls. Served with soy sauce, wasabi and pickled ginger.

SEARED SEA BASS WITH TOMATOES AND SPINACH \$455

Pan seared sea bass served with sautéed spinach and cherry tomatoes.

NEW!

FLORIDIAN SURF AND TURF \$585

Shrimp, filet mignon, lobster tails, asparagus, herb citrus butter.

SEARED SESAME AHI TUNA \$165

Drizzled with a wasabi aioli, Served on a bed wakame salad, with picked ginger and wasabi.

****Please note that this item will not be brought into the suite until requested by the guest****



FOR THE KIDS

CHICKEN TENDER & FRIES COMBO

 \$80

This is a half order of our chicken tenders and a half order of our French fries served together.



HOT DOG AND FRIES COMBO



 \$54

Four all beef hot dogs individually wrapped and a half order of our French fries served together.



SLIDERS/SANDWICHES

Serves approximately 8 guests.

NEW!

BUILD YOUR OWN SLIDER BYOS **\$125**

Special Grind patties, Cheese Sauce, Caramelized Onions, Pickles, with 8 Slider Buns and 8 Pretzel Buns. This is designed to please all guests, pick and choose what you'd like to make your own special sliders.

16 patties per order.

CHICKEN CLUB SLIDERS **\$105**

Breaded chicken patty, fried green tomato, pepper bacon with boom boom sauce on a potato slider roll.

BARBEQUE PORK SLIDERS **\$105**

Carolina style slow smoked, boneless pork butt served with original barbeque sauces, freshly baked potato rolls and coleslaw.

NEW!

MEATBALL TRIO **\$115**

All are 2oz. BBQ Balls Jerk Chicken Meatball tossed in Guava BBQ sauce, Italian Meatballs on a bed of Peppers and Onions, Marinara Meatballs tossed in Marinara sauce. Chef Crafted meatballs made in house served with rolls.

NEW!

ITALIAN BEEF WITH AU JUS AND GIARDINIERA **\$205**

Chicago classic featuring tender, slow-cooked beef, bold seasoning, and spicy pickled vegetables. The beef is cooked with a medley of Italian herbs, shredded, and submerged in its flavorful juices "au jus", served with hoagie rolls.



A 21% service charge and applicable taxes will be added to all food and beverage orders.

PIZZA

Our 16 inch pizzas are served on a crisp, Italian crust with a sauce made from pure tomatoes and baked with Grande mozzarella and Pecorino Romano cheeses.

RUSTIC CHEESE **\$50**

Blend of Italian cheeses

RUSTIC CURED PEPPERONI **\$60**

Dry cured pepperoni and Blend of Italian cheeses.

NEW! **10" VEGAN CHEESE PIZZA** **\$45**

Pizza Sauce, shredded vegan mozzarella cheese on and a gluten free crust made with rice flour and buckwheat.

2 pizzas per order.

NEW! **10" VEGAN VEGGIE PIZZA** **\$45**

Pizza Sauce, shredded vegan mozzarella cheese, peppers onions black olives and spinach on and a gluten free crust made with rice flour and buckwheat.

2 pizzas per order.

FLATBREAD TRIO \$75

CHORIZO AND PIQUILLO WITH ROASTED RED PEPPER STRIPS

Tomato sauce , Grande mozzarella, grilled chorizo, piquillo and arugula pesto.

HEIRLOOM TOMATO & MOZZARELLA X2

Tomato sauce , Grande mozzarella, oven dried heirloom tomatoes, basil.



A 21% service charge and applicable taxes will be added to all food and beverage orders.

BAKE IT LOCAL

KEY LIME PIE 🍰 \$105

A South Florida tradition. A crisp fresh Key lime infused pie with vanilla whipped cream.

CHOCOLATE FUDGE CAKE 🍰 \$130

Rich chocolate sponge cake, chocolate mousse filling and buttercream frosting.

CARROT CAKE 🍰 \$105

A sweet moist spice cake, full of carrots covered in cream cheese icing.

CHOCOLATE FLOURLESS PANTHER PUCKS (8) 🍰 \$125

Cute puck size chocolate flourless cakes with the Panthers (or special occasion) on the top of the cake.

BANANA FOSTER CAKE 🍰 \$130

A classic bananas foster, featuring warm banana flavor with sweet caramel notes.

SPECIALTY CAKES TO ORDER

Cake & frosting choices (chocolate or vanilla)

- 10" Round Cake 🍰 \$75
- 10" Birthday Chocolate Fudge Cake 🍰 \$80
- 1/4 Sheet Cake 🍰 \$75
- 1/2 Sheet Cake 🍰 \$85
- Full Sheet Cake 🍰 \$130



SWEET SELECTIONS

Serves approximately 8 guests.

FRESHLY BAKED ASSORTED COOKIES PLATTER (16) \$70

Assorted cookies including Chocolate Chip, Oatmeal Raisin, Heath Bar Hope, Sugar.

CHOCOLATE CHIP COOKIE PLATTER (16) \$70

ASSORTED MINI CUPCAKES (14) \$75

Assorted flavors: vanilla, red velvet and chocolate.

CINNAMON & SUGAR PRETZELS (12) \$75

Served warm with vanilla and Nutella dipping sauces.

MINI ITALIAN CANNOLIS (16) \$75

Mascarpone crème with mini chocolate chips in a crispy shell and topped with powder sugar.

TIRAMISU PLATTER \$125

Espresso-soaked lady fingers covered in mascarpone mousse, chocolate and cream.

ASSORTED DONUTS - THE HOLLYWOOD DONUT FACTORY (6) \$60

Classic Glazed, Boston Cream, Apple Crumb, Raspberry Jelly, Kronut, Chocolate Icing sprinkles

ASSORTED DONUT HOLES - THE HOLLYWOOD DONUT FACTORY (50) \$70

MACAROONS \$95

24 total, four of each variety:

- Dark chocolate
- Raspberry
- Espresso
- Strawberry Smoothie

ICE CREAM (8 HAAGEN DAAZ ICE CREAM BARS) \$100

4 vanilla ice cream with milk chocolate coating &
4 chocolate ice cream with dark chocolate coating



A 21% service charge and applicable taxes will be added to all food and beverage orders.

CONDIMENTS IN SUITES

MAYONNAISE AND MUSTARDS 

HOT SAUCES 

FLAVORFUL SEASONING 

KETCHUP AND BBQ SAUCES 



A 21% service charge and applicable taxes will be added to all food and beverage orders.

BEVERAGES



BEER (six-pack)

DOMESTIC BEER

COORS LIGHT	\$38
MILLER LITE	\$38
YUENGLING	\$38
YUENGLING FLIGHT	\$38

CRAFT/PREMIUM

CORONA EXTRA	\$48
CORONA LIGHT	\$48
NEW BELGIUM FAT TIRE	\$48
NEW BELGIUM JUICE FORCE	\$48
VOODOO RANGER IPA	\$48
BLUE MOON	\$48
FUNKY BUDDHA FLORIDIAN	\$48
FUNKY BUDDHA HOP GUN	\$48
FUNKY BUDDHA VIBIN LAGER	\$48
GUINNESS	\$48
MODELO	\$48
PERONI	\$48

NON-ALCOHOLIC BEER

RUN WILD IPA	\$38
UPSIDE DAWN GOLDEN GF	\$38

HARD SELTZER (six-pack)

WHITE CLAW BLACK CHERRY	\$48
WHITE CLAW MANGO	\$48
WHITE CLAW WATERMELON	\$48

SOFT DRINKS (six-pack)

COCA COLA	\$32
CHERRY COKE	\$32
COCA COLA ZERO SUGAR	\$32
DIET COCA COLA	\$32
SPRITE	\$32
SPRITE ZERO	\$32
SEAGRAM'S GINGER ALE	\$32

SPARKLING WATER (six-pack)

TONIC	\$32
SEAGRAM'S CLUB SODA	\$32
LACROIX PURE CLUB SODA	\$32
LACROIX SPARKLING LIME	\$32
LACROIX LIMONCELLO	\$32
MINUTE MAID PINK LEMONADE	\$48
MINUTE MAID FRUIT PUNCH	\$48
MINUTE MAID LEMONADE	\$48

JUICES (qt. size)

ORANGE JUICE	\$13
GRAPEFRUIT JUICE	\$13
CRANBERRY JUICE	\$13
PINEAPPLE JUICE	\$13

MIXERS

OLD FASHIONED	\$60
BLOODY MARY	\$20
MARGARITA MIX	\$20
SWEET AND SOUR MIX	\$20
GRENADINE	\$20

ICED TEA (six-pack)

GOLD PEAK SWEETENED	\$48
GOLD PEAK UNSWEETENED	\$48

WATER (six-pack)

DASANI	\$36
SMART WATER	\$38
SMART WATER ALKALINE	\$38

KIDS (8ct. size)

FRUIT PUNCH CARTON	\$45
APPLE JUICE CARTON	\$45
CHOCOLATE MILK CARTON	\$52
MILK CARTON	\$50

CELSIUS ENERGY DRINKS (six-pack)

TROPICAL VIBE	\$32
ARCTIC VIBE	\$32
PEACH VIBE	\$32
COSMIC VIBE	\$32
MIXED BERRY	\$32

BODYARMOR

LYTE PEACH MANGO	\$54
SUPER DRINK STRAWBERRY	\$54
BANANA FLAVOR	

CASTAWAY COFFEE (8 single pods)

REGULAR	\$32
DECAF	\$32
HOT COCOA	\$32
ASSORTMENT	\$32

JAMESON



SMOOTHNESS IS OUR TERRITORY



TASTE RESPONSIBLY.

JAMESON® Irish Whiskey. 40% Alc./Vol. (80 Proof). Product of Ireland. ©2023 Imported by John Jameson Import Company, New York, NY.

BEVERAGES



SPIRITS (by the liter)

VODKA

NEW AMSTERDAM	\$110
ORIGINAL, RASPBERRY, OR TANGERINE	
PINK WHITNEY	\$110
GREY GOOSE	\$211
ABSOLUT	\$110

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BOMBAY	\$94
CONNIPTION AMERICAN DRY	\$110
CONNIPTION KINSHIP	\$140

BOURBON

JEFFERSON'S OCEAN	\$286
JEFFERSON'S VERY SMALL BATCH	\$150
JEFFERSON'S RESERVE	\$250
HORSE SOLDIER RESERVE	\$250
WOODFORD RESERVE	\$303
RABBIT HOLE CAVEHILL	\$207
TRIPLE MALT	
SMOOTH AMBLE	\$160
CONTRADICTION	
RABBIT HOLE DARERINGER	\$273
SHERRY CASKET	
EAGLE RARE	\$175
BLANTONS	\$210
ANGEL'S ENVY	\$150

TEQUILA

PATRON SILVER	\$149
PATRON ANEJO	\$193
PATRON REPOSADO	\$132
PATRON EXTRA ANEJO	\$270
PATRON GRAN PLATINUM	\$700
DON JULIO 1942	\$800
CAZADORES BLANCO	\$99
CAZADORES REPOSADO	\$132
QUINTALIZA REPOSADO	\$250
ORGANIC	
PATRON CRISTALINO	\$200
PATRON EL ALTO	\$430

SCOTCH

CHIVAS REGAL 12 YR.	\$182
GLENLIVET 12 YR.	\$176
GLENLIVET 14 YR.	\$303
CHIVAS REGAL 18 YR.	\$363
MACALLAN 12 YR. ETCHED BOTTLE	\$275

RYE WHISKEY

WHISTLEPIG 12 YR. MARRIAGE	\$435
TEMPLETON, THE GOOD	\$154
STUFF 6 YR OLD RYE	

COGNAC & CORDIALS

APEROL LIQUEUR	\$116
BAILEY'S IRISH CREAM	\$149
HENNESSY	\$215
GRAND MARINER	\$165
DUSSE	\$140
AVERNO AMARO	\$116

RUM

BACARDI SUPERIOR	\$105
BACARDI GOLD RESERVE OCHO	\$110
SANTA TERESA 1796	\$116

SPICED RUM

BACARDI SPICED	\$94
SAILOR JERRY	\$105

CANADIAN WHISKEY

CROWN ROYAL	\$143
CANADIAN CLUB	\$88

IRISH WHISKEY

JAMESON	\$143
JAMESON BLACK BARREL	\$231
JAMESON ORANGE	\$160
JAMESON 18 YR.	\$578

FLAVORED WHISKEY

SKREWBALL	\$140
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CANNED COCKTAILS (6 PACK)

JAMESON GINGER & LIME	\$68
JAMESON COLA	\$68
JAMESON LEMONADE	\$68
APEROL SPRITZ	\$68
BACARDI MOJITO	\$68
BACARDI RUM PUNCH	\$68
SOUTH SIDE ORIGINAL GIN	\$68
SURFSIDE VODKA VARIETY	\$68
SURFSIDE LEMONADE	\$68
SURFSIDE VODKA	\$68
LEMONADE TEA	
SURFSIDE LEMONADE	\$68
STRAWBERRY	
WHITE CLAW VARIETY CHERRY, MANGO, WATERMELON	\$68
STATESIDE VODKA SODA	\$68
VARIETY	

A 21% service charge and applicable taxes will be added to all food and beverage orders.



PERFECTION ON ICE

OFFICIAL TEQUILA OF THE FLORIDA PANTHERS

SIMPLY PERFECT.®

patrontequila.com



THE PERFECT WAY TO ENJOY PATRÓN IS RESPONSIBLY.

©2023, PATRÓN, ITS TRADE DRESS AND THE BEE LOGO ARE TRADEMARKS. HANDCRAFTED IN MEXICO. IMPORTED BY THE PATRÓN SPIRITS COMPANY, CORAL GABLES, FL. TEQUILA - 40% ALC. BY VOL.

WINE

CHAMPAGNE/SPARKLING WINE

DOM PERIGNON (FRANCE)	\$925
PERRIER JOUET BELLE EPOQUE BRUT (FRANCE)	\$690
PERRIER JOUET GRAND BRUT (FRANCE)	\$225
GH MUMM BRUT (FRANCE)	\$150
MOET & CHANDON IMPERIAL (FRANCE)	\$200
CHANDON BRUT (CALIFORNIA)	\$85
AVISSI PROSECCO (ITALY)	\$60

ITALIAN WINES RED

GAJA DAGROMIS BAROLO/NEBBIOLO	\$350
CASANOVA NERI BRUNELLO DI MONTELCINO	\$225
CORDERO DI MONTEZEMOLO	\$150
BANFI MAGNA CUM LAUDE	\$110

PINOT GRIGIO

SANTA MARGHERITA (ITALY)	\$75
KING ESTATE (OREGON)	\$50

CHARDONNAY

CHATEAU MONTELENA (CALIFORNIA)	\$200
FREEMARK ABBEY (CALIFORNIA)	\$60
DONELAN "NANCIE" (CALIFORNIA)	\$170
FROG'S LEAP 'SHALE & STONE' (CALIF.)	\$100
EN ROUTE BY FAR NIENTE BRUMAIRE	\$115

WHITE BURGUNDY

JOSEPH DROUHIN VAUDON CHABLIS (FRANCE)	\$250
DOMAINE ARNAUD BAILLOT, MONTRACHET (FRANCE)	\$90

INTERESTING WHITE

DARIOUSH VIOGNIER (CALIFORNIA)	\$175
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SAUVIGNON BLANC WHITE

LE PETIT SILEX (CALIFORNIA)	\$80
SINEGAL SAUVIGNON BLANC (CALIFORNIA)	\$55
CLOUSTON & CO SB (NEW ZEALAND)	\$50

FRENCH WINES RED

CHATEAU LESSAGE ST EMILION	\$160
JOSEPH DROUHIN CHOREY	\$140
LES ALLIES, CHATEAUNEUF DU PAPE	\$120
CHATEAU REYSSON HAUT MEDOC	\$90

RED BLEND

DARIOUSH "CARAVAN" (CALIF.)	\$140
ARIETTA QUARTET BLEND (CALIFORNIA)	\$230
THE PRISONER (CALIFORNIA)	\$115
ORIN SWIFT 8YRS IN THE DESERT (CALIF.)	\$125
CHAPPELLETT MOUNTAIN CUVÉE (CALIF.)	\$110

SPANISH WINES

SAN PEDRO (CHILE)	\$75
ARTUKE RIOJA (SPAIN)	\$50
CATENA ALTA HISTORIC ROWS (ARGENTINA)	\$65
MARQUES DE CACERES GRAN RESERVA RIOJA (SPAIN)	\$95

ROSÉ WINES

DOMAINE RAIMBAUD ROSE (FRANCE)	\$90
LUC BELAIRE SPARKLING ROSE (FRANCE)	\$75

MERLOT RED

PROVENANCE (CALIFORNIA)	\$60
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SHIRAZ / SYRAH

HICKENBOTHAM SHIRAZ (AUSTRALIA)	\$325
SLEIGHT OF HAND, PSYCHEDELIC SYRAH	\$225

PINOT NOIR RED

DONELAN TWO BROTHERS (CALIFORNIA)	\$175
WALT STA (CALIFORNIA)	\$100
BELLE GLOS CLARK & TELEPHONE (CALIFORNIA)	\$100
EN ROUTE LES POMMIERS (CALIFORNIA)	\$100
BENTON LANE (OREGON)	\$65
WILD FIGHTER (CALIFORNIA)	\$65

CABERNET SAUVIGNON RED

HALL (CALIFORNIA)	\$150
FAUST CAB 2021 (CALIFORNIA)	\$200
BELLA UNION BY FAR-NIENTE (CALIF.)	\$215
SILVER OAK ALEXANDER VALLEY	\$220
CAYMUS (CALIFORNIA)	\$275
QUILT 2021 (CALIFORNIA)	\$145
HONIG (CALIFORNIA)	\$135
BUEHLER VINEYARDS (CALIFORNIA)	\$120
FROG'S LEAP (CALIFORNIA)	\$120
HESS ALLOMI CAB. SAUVIGNON (CALIF.)	\$120
FAR NIENTE POST & BEAM (CALIF.)	\$110
SINEGAL (CALIFORNIA)	\$100
TRUCHARD VINEYARD (CALIFORNIA)	\$90
CHASING RAIN AQUILINI (WASHINGTON)	\$45

RESERVE NAPA VALLEY

*PRE ORDER ONLY OR BASED ON AVAILABILITY

ROY ESTATE, CABERNET	\$845
MEMENTO MORI CABERNET	\$750
QUINTESSA	\$700
VIADER BLACK LABEL CUVÉE	\$490
VICE VERSA SPINNING PLATES	\$490
DARIOUSH SIGNATURE	\$360
HEITZ CAB LOT C-91	\$300
CADE HOWELL MOUNTAIN	\$320

5 BANDS BY VINEYARD 36 STANLEY CUP BOTTLE

SINEGAL ZINFANDEL - EXCLUSIVE TO THE FLORIDA PANTHERS
PLEASE INQUIRE ABOUT AVAILABILITY AND PRICING

A 21% service charge and applicable taxes will be added to all food and beverage orders.

TIMING

We want you and your guests to be absolutely delighted with your experience at the Amerant Bank Arena. **We strive to make every detail as smooth and easy for you as possible.**

As you can imagine, it takes a little time to prepare for a party of 8, 16, 24, 50, or 100 guests! So **please place the order for your suite by 2:00 pm, three (3) business days prior to each game or event.** This gives us the time we need to take good care of you.

If you miss the advance order deadline, don't worry! We also offer a smaller "Game Day" menu of freshly prepared items.

The "Game Day" menu is always available until the beginning of the 3rd period on game day. Beverages are available during the entire event.

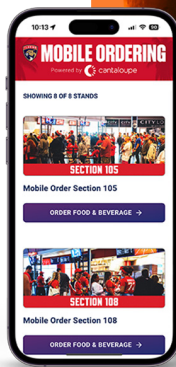
Please notify us as soon as possible of any cancellations. Orders cancelled by 5:00pm, two (2) business day prior to your game will not be charged.

**NOW FEATURING ONLINE
PRE-ORDERING THROUGH**



To register your account and pre-order online for your suite, please scan the QR code below!

Any questions can be directed to SuiteOrders@sanzafood.com.



ADDITIONAL INFORMATION

GAME DAY SUITE HOURS OF OPERATION

The suites are open for guest arrival 1 hour prior to game time.

DELIVERY

We strive to deliver your order to your suite with premium freshness and with highest quality. Some items may be delivered after you or your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call Sanza Food at 954.835.7913 to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

SPECIAL ORDERS

In addition to this Suite Menu, the Suites Chef Victor and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered three (3) business days prior to your event.

SPECIAL ORDERS - WINES & EXPERIENCES

If you need assistance with special events in your suite or wine selections, please contact James Lyons via email at lyonsj@floridapanthers.com or by phone at 954.835.7021.

PAYMENT INFORMATION

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, or Discover Card. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority. A 21% service charge and all applicable sales tax will be included.

SUITE STAFFING

A team of Sanza Food Suite Attendants staff the Suite Level and Club Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. **We offer private suite attendants, bartenders and mixologists for a fee of \$250 each. Please inquire.**

A 21% service charge and applicable taxes will be added to all food and beverage orders.

ADDITIONAL INFORMATION

SERVICE CHARGE

A "House" or "Administrative" Charge of 21% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

SPECIAL NOTE - 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. Section 3-603.11, FDA Food Code.

SERVICE OF ALCOHOL

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside the Amerant Bank Arena. To maintain compliance with rules and regulations set for by the local laws, we ask that you adhere to the following:

It is the responsibility of the suite holder or their representative to monitor and control alcoholic consumption in the suite.

Minors, by law, are not permitted to consume alcoholic beverages.

It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated.

No passing alcoholic beverages from one suite to another or to general seating.

By law, alcoholic beverages cannot be brought into or taken out of the Amerant Bank Arena.

SUITE HOLDER RESPONSIBILITIES

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and Sanza Food and Beverage representative.

