

SUITES PRE-ORDER

2026 - 2027





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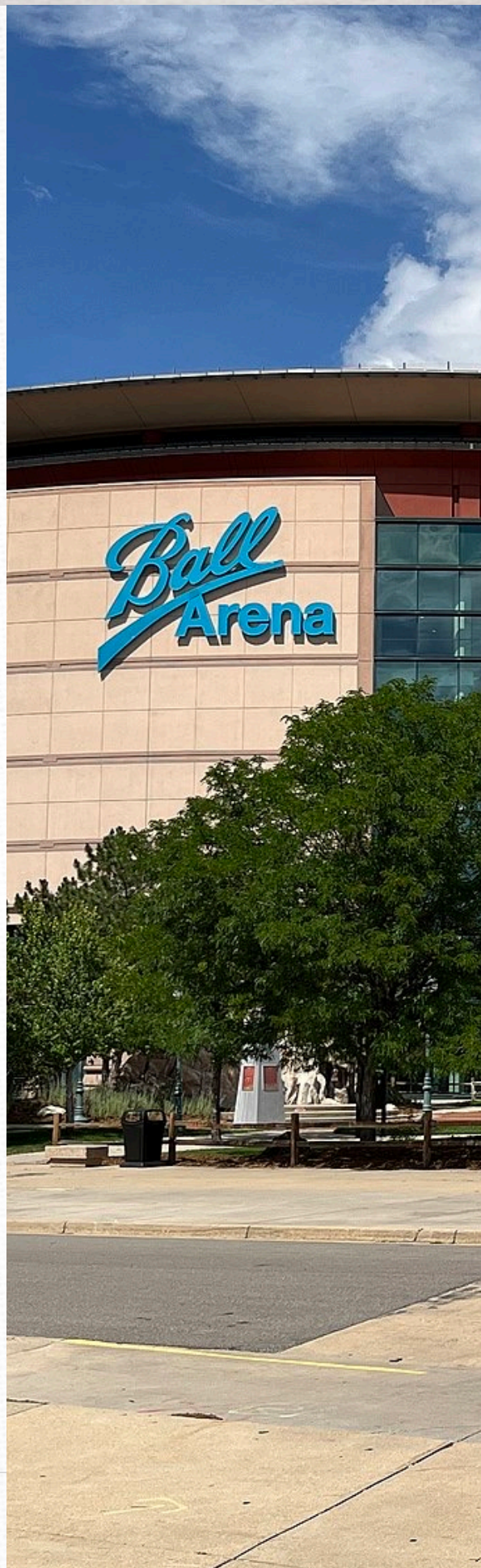
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BALL ARENA SUITES CATERING

EXCEPTIONAL EXPERIENCES, POWERED BY LEGENDS GLOBAL

At Ball Arena, all catering is proudly delivered by Legends Global, our exclusive in-house food and beverage partner. Together, we bring your hospitality vision to life by designing dining moments that feel authentic, unforgettable, and distinctly yours.

FOOD IS MORE THAN A MEAL, IT'S PART OF THE MEMORY.

Whether it's a signature dish, refreshing beverage, locally inspired menu, or shared meal that becomes tradition, every item crafted by Ball Arena and Legends Global connects people to a lasting impression of world-class hospitality.

OUR APPROACH

Locally Inspired – We collaborate with chefs, farmers, and artisans to honor the flavors of our community and create menus that reflect the unique character of Ball Arena.

Sustainability – Our partnership and practices with Legends Global are fortified by a commitment to sustainability and social responsibility. Guided by integrity and intention, we drive measurable impact by strengthening communities, advancing equity, and protecting our environment. In food and beverage, this means humanely raised proteins, cage-free eggs, plant-based ingredients, sustainable seafood, and reducing waste through recycling and composting.

Inclusive Hospitality – Our Sales Team, Chefs, and Managers are ServSafe Allergen certified and trained to meet dietary needs, ensuring every guest feels safe, welcome, and cared for.

OUR PROMISE

At Ball Arena, catering is designed to tell a story, celebrating community, sparking memories, and uniting people in powerful ways.

PACKAGES



GAME DAY GATHERING 1300

Price Per Package | Per 10 guests

PRE-SET

HOUSE MADE SNACK MIX

candied pecans, spicy dill almonds, smoked sea salt pepitas, dried cherries & currants, chocolate chips

RUFFLE CHIPS & DIPS TRIO

french onion, creamy pimento, spicy dill

HARVEST CHOPPED SALAD

romaine, kale, dried cranberries, pickled apples, pumpkin seeds, sharp cheddar, maple dijon vinaigrette

MAPLE BOURBON

MEATBALLS

beef meatballs, maple bourbon glaze

POST GUEST ARRIVAL

ROASTED GARLIC FINGERLING POTATO SALAD

whole grain mustard, herbs, scallions

BRATWURST SLIDERS

hawaiian pretzel bun, beer braised onions, whole grain mustard

CLASSIC SPINACH SALAD

honey smoked bacon, egg, cremini mushroom, red onion, bacon dressing

THE SUITE FINISH

APPLE CIDER GLAZED

PORK BELLY BAO BUN

crispy pork belly, apple cider reduction, crispy shallot slaw

SMOKED CHICKEN

& MUSHROOM POT PIE

roasted chicken, wild mushrooms, thyme, flaky puff pastry

PUMPKIN SPICE COOKIE BAR

cream cheese frosting

SPICED CUPCAKE

vanilla spice, whipped caramel frosting



SMOKEHOUSE RESERVE 1100

Price Per Package | Per 10 guests

PRE-SET

ARENA SNACK MIX (V) (G) (S) (SS) (SF) (E)

RUFFLE CHIPS & DIP DUO (G) (D)
french onion, creamy pimento

LOADED BAKED POTATO SALAD (D)
bacon, cheddar cheese, green onion,
sour cream, mayonnaise

**BOURBON SWEET CHILI
GLAZED WINGS**
jumbo wings, brown sugar, cilantro

POST GUEST ARRIVAL

GARLIC DILL COLESLAW (V) (Y)
green cabbage, red onion, carrot,
red pepper, vinegar, mayonnaise

COUNTRY STYLE PORK RIBS (D)
creamy polenta, bbq sauce

TEMPURA LOBSTER (D) (S) (SF)
tempura corn batter, bang bang sauce

PULLED PORK BACON JALAPEÑOS (D)
pulled pork, bacon, cream cheese,
cheddar cheese, sweet bbq glaze

THE SUITE FINISH

**COFFEE RUBBED ANGUS
BEEF CARVING BOARD** (D)
horseradish mashed potato,
charred asparagus, red wine jus

APPLE CRISP (D) (V) (G)
flour, rolled oats, butter, cinnamon,
nutmeg, clove, vanilla, brown sugar

GRILLED BREAD PUDDING (D) (SF)
maple, egg, vanilla, cinnamon, cream,
sugar, dulce de leche



FRONT RANGE FAVORITES 1000

Price Per Package | Per 10 guests

PRE-SET

BUTTERED POPCORN

TORTILLA CHIPS & DIPS

pico & guacamole

ROCKY MOUNTAIN MOLE SALAD

romaine, parmesan, garlic, mole, lime,
red wine vinegar, black bean, tomato

PUEBLO SLIDERS

potato bun, ground beef patty, green chili,
smoked cheddar, jalapeño onion jam

POST GUEST ARRIVAL

TINY TOWN PORK AREPAS

onion, garlic, paprika, salsa roja

GREEN CHILI CHEESE TAMALES

pinto bean, cotija cheese, sour cream,
salsa verde

DOUGLAS COUNTY DOG

potato bun, bacon wrapped dog, cilantro,
bacon jalapeño chutney, onions, cheese sauce

THE SUITE FINISH

COLORADO LAMB CHOPS

mint butter, tabbouleh, cucumber raita

CAMPFIRE TURNOVERS

chocolate, marshmallow, graham cracker glaze

SWEET CORN FRITTERS

mexican hot chocolate dip



ALL-STAR EATS

900

Price Per Package | Per 10 guests

PRE-SET

BUTTERED POPCORN

RUFFLE CHIPS & FRENCH ONION DIP

french onion

CAESAR SALAD

garlic torn croutons, romaine, parmesan,
classic caesar dressing

DRY RUBBED CHICKEN WINGS

buffalo, ranch, bbq, celery, carrot

BALL ARENA HOT DOGS

potato bun, traditional condiments

POST GUEST ARRIVAL

CHEESEBURGER SLIDERS

potato bun, american, pickle,
house burger sauce

PRETZEL BRAIDS

beer cheese sauce, honey whole
grain mustard

RASPBERRY GOAT

CHEESE SALAD

spinach, almonds, red onion,
champagne vinaigrette

THE SUITE FINISH

GRILLED SAUSAGE TRIO BOARD

black bean & chicken, jalapeño elk, kielbasa,
onion, stone ground mustard, balsamic jam

ASSORTED COOKIES

sugar, chocolate chip, macadamia nut

MIXED BERRY COBBLER

raspberries, blackberries, blueberries,
strawberry, puff pastry, chantilly cream



A LA CARTE OFFERINGS



A LA CARTE OFFERINGS

Items priced per 10 guests

ARENA SNACKS

- BUTTERED POPCORN** 🌱 40
- TORTILLA CHIPS & DIPS** 🌱 45
pico, guacamole
- RUFFLE CHIPS & SPICY DILL DIP** 🥚 🌱 45
spicy dill
- ARENA SNACK MIX** 🌱 🥚 🌰 🥜 🥑 🥥 60

SALADS

- CAESAR SALAD** 🥚 🌱 🥑 60
garlic croutons, romaine, parmesan,
classic caesar dressing
- RASPBERRY GOAT
CHEESE SALAD** 🥚 🥚 🌱 60
spinach, almonds, red onion,
champagne vinaigrette
- LOADED BAKED
POTATO SALAD** 🥚 60
bacon, cheddar cheese, green onion,
sour cream, mayonnaise

ARENA PUB FARE

- DRY RUBBED CHICKEN WINGS** 95
buffalo, ranch, bbq, celery, carrot
- CHICKEN TENDERS** 🌱 85
honey mustard, ranch, bbq
- BALL ARENA HOT DOGS** 🌱 85
potato bun, traditional condiments
- ITALIAN SUB SANDWICH** 🌱 🥚 85
cuban roll, capicola, pepperoni,
salami, provolone, red onion,
tomato, red wine vinaigrette
- CHEESE PIZZA** 🌱 🥚 🌱 50
- PEPPERONI PIZZA** 🌱 🥚 60
- CHEESEBURGER SLIDERS** 🌱 🥚 115
potato bun, american, pickle,
house burger sauce
- PRETZEL BRAIDS** 🌱 🌱 🥚 85
beer cheese sauce, honey whole grain mustard



A LA CARTE OFFERINGS

Items priced per 10 guests

FRESH DISPLAYS

CHEF CHARCUTERIE (D) (M) 120
cured meats, gourmet cheeses, dried fruits,
candied nuts, fig jam, whole grain mustard

SEASONAL FRUIT SALAD (V) (V) 85

VEGETABLE CRUDITE (V) 65
spicy dill

DECADENT DESSERTS

VOLLMER'S OREO CHEESECAKE (D) (M) 110

VOLLMER'S APPLE CRUMBLE (M) (D) 90

ASSORTED COOKIES (D) (M) (M) (M) 80
sugar, chocolate chip, macadamia nut

GOURMENT CANDYLAND 85

CARVING BOARDS

GRILLED SAUSAGE TRIO BOARD 275
black bean & chicken, jalapeño elk, kielbasa,
onion, stone ground mustard, balsamic jam

COLORADO LAMB CHOP 325
CARVING BOARD (M) (D)
mint butter, tabbouleh, cucumber raita

COFFEE RUBBED BEEF MEDALLION 300
CARVING BOARD (D)
horseradish mashed potato,
charred asparagus, red wine jus



BEVERAGE PACKAGES



BEVERAGE PACKAGES

Price Per Package

LOCAL SAMPLER

200

12oz cans, 6 per variety

BRECKENRIDGE AVALANCHE ALE

BRECKENRIDGE JUICE DROP IPA

DALES PALE ALE

NEW BELGIUM VODOO RANGER

COORS PACKAGE

170

12oz cans, 6 per variety

COORS LIGHT

COORS BANQUET

MODELO

TOPO CHICO STRAWBERRY GUAVA

CUTWATER PACKAGE

150

12oz cans, 4 per variety

LIME MARGARITA

VODKA MULE

LEMON DROP MARTINI

WOODY CREEK DISTILLARY

450

WOODY CREEK MARY'S SELECT GIN

WOODY CREEK VODKA

WOODY CREEK AVALANCHE BOURBON

FEVER TREE GRAPEFRUIT SODA

FEVER TREE GINGER BEER

CLUB SODA

FRESH SQUEEZED LEMONADE

LEMONS, LIMES, ORANGES

OLD FASHIONED

275

ANGELS ENVY BOURBON

SUGAR CUBES

LUXARDO CHERRIES

ORANGE SLICES

BITTERS

MILE HIGH MARTINI

170

TITO'S VODKA

FEVER TREE ESPRESSO MARTINI MIX

EDIBLE COFFEE BEANS

BEVERAGE PACKAGES

Price Per Package

PEPSI PACKAGE

105

12oz cans, 6 per variety

PEPSI

DIET PEPSI

STARRY

MUG ROOT BEER

MOCKTAIL PACKAGE

150

OUR SPECIALTY MOCKTAIL
PREBATCHED RECIPES

includes garnishes & recipe card

HOT BEVERAGE BAR

80

COFFEE

HOT CHOCOLATE

CREAMER

SUGAR

UPGRADES (375ml)

KAHLUA	+35
JAMESON	+35
BAILEY'S	+35



PREMIUM LIQUOR PACKAGES

Price Per Package

BEST OF THE WEST

450

TITO'S VODKA
PATRON SILVER

COORS LIGHT
TOPO CHICO
STRAWBERRY GUAVA

SCHWEPPE'S CLUB SODA
CRANBERRY JUICE
ORANGE JUICE
PEPSI
DIET PEPSI

LEMONS, LIMES, ORANGES

PEAK PERFORMANCE

800

TITO'S VODKA
PATRON SILVER
BACARDI SUPERIOR RUM
JACK DANIELS

COORS LIGHT
VOODOO RANGER IPA
BLUE MOON
BELGIAN WHITE
TOPO CHICO
STRAWBERRY GUAVA

SCHWEPPE'S CLUB SODA
SCHWEPPE'S
TONIC WATER
CRANBERRY JUICE
ORANGE JUICE
FEVER TREE GINGER BEER
PEPSI
DIET PEPSI
STARRY

LEMONS, LIMES, ORANGES

ROCKY MOUNTAIN RESERVE

1050

BASIL HAYDENS BOURBON
CODIGO BLANCO
BOMBAY SAPPHIRE GIN
WOODY CREEK VODKA

COORS LIGHT *6 cans*
BRECKENRIDGE
AVALANCHE ALE *6 cans*
MODELO *6 cans*
NÜTRL
WATERMELON *6 cans*

CLUB SODA
TONIC
CRANBERRY JUICE
ORANGE JUICE
FEVER TREE GINGER BEER
PEPSI
DIET PEPSI
STARRY

LEMONS, LIMES, ORANGES

A LA CARTE BEVERAGES



NON-ALCOHOLIC

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

SOFT DRINKS

PEPSI	30
DIET PEPSI	30
PEPSI ZERO	30
STARRY	30
MUG ROOT BEER	30
SCHWEPPE'S GINGER ALE	30
DR PEPPER	30
DR PEPPER ZERO	30
MOUNTAIN DEW	30
FRESH SQUEEZED LEMONADE ½ gallon	30
ARIZONA ICED TEA 1L	30
RED BULL 8oz, 4-pack	40
RED BULL SUGAR FREE 8oz, 4-pack	40
SHIRLEY TEMPLE POPPI	42

WATER

PATH WATER 20.5 oz	39
SAN PELLEGRINO	40

COCKTAIL MIXERS

SCHWEPPE'S CLUB SODA 7.5 oz	25
SCHWEPPE'S TONIC WATER 7.5 oz	25
FEVER TREE GINGER BEER 5.1 oz	25
LAVA MARGARITA MIX 1L	25
LAVA BLOODY MARY MIX 1L	25
LAVA SIMPLE SYRUP 1L	25
LAVA GRENADINE SYRUP 1L	25
LAVA TRIPLE SEC 1L	25
LAVA SOUR MIX 1L	25
FEVER TREE ESPRESSO MARTINI MIX 500 ml	25

JUICES

CRANBERRY 7.2 oz	30
ORANGE 7.2 oz	30
PINEAPPLE 6 oz	30
GRAPEFRUIT 7.2 oz	30

BREWS & SELTZERS

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

PREMIUM BEER

BLUE MOON BELGIAN WHITE	55
BRECKENRIDGE AVALANCHE ALE	55
BRECKENRIDGE JUICE DROP IPA	55
DALES PALE ALE	55
MICHELOB ULTRA	55
MODELO ESPECIAL	55
STELLA ARTOIS	55
STEM CIDER 4-pack, 16oz	55
HOLIDAILY FAVORITE BLONDE gluten-free	55

DOMESTIC BEER

COORS LIGHT	40
COORS BANQUET	40
BUD LIGHT	40
BUDWEISER	40
MILLER LITE	40

SURFSIDE CANNED COCKTAILS

TEA VARIETY PACK	60
LEMONADE VARIETY PACK	60

HARD SELTZER

NUTRL WATERMELON	55
TOPO CHICO STRAWBERRY GUAVA	55

NON-ALCOHOLIC BEER

MICHELOB ULTRA ZERO	40
BLUE MOON NA	40



SPIRITS

Labels priced per 1 L bottle unless otherwise noted

TEQUILA

PATRON SILVER 750 ml	210
CASAMIGOS BLANCO	235
CODIGO BLANCO 750 ml	235
CODIGO REPOSADO 750 ml	325
DON JULIO 1942 ANEJO 750 ml	550
CLASE AZUL REPOSADO 750 ml	625

WHISKEY & BOURBON

FIREBALL	100
WELLER	100
JAMESON	100
JACK DANIEL'S	105
BUFFALO TRACE	135
CROWN ROYAL	145
WOODY CREEK BOURBON 750 ml	160
ANGEL'S ENVY 750 ml	195
FIVE TRAIL	215

RUM

BACARDI SUPERIOR WHITE	75
CAPTAIN MORGAN	85

VODKA

NEW AMSTERDAM	75
PINK WHITNEY	80
WHEATLEY	100
TITO'S HANDMADE	115
WOODY CREEK VODKA	115

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WOODY CREEK MARY'S SELECT	110
BOMBAY SAPPHIRE	150

SCOTCH

JOHNNIE WALKER BLACK	180
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LIQUEUR

MALIBU COCONUT	70
JAGERMEISTER	115

CUTWATER CANNED COCKTAILS

VODKA MULE 12oz, 4-pack	55
LEMON DROP MARTINI 12oz, 4-pack	55
LIME MARGARITA 12oz, 4-pack	55

WINE

Labels priced per 750ml bottle unless otherwise noted

WHITE WINE

KENDALL-JACKSON NBA 60

Monterey County, CA, Chardonnay

THE PARING 70

Santa Barbara, CA, Sauvignon Blanc

THE PARING 85

Santa Barbara, CA, Chardonnay

THE HILT 170

Santa Barbara, CA, Chardonnay

ELK COVE 70

Gaston, OR, Pinot Gris

TIAMO 50

Veneto, Venezia, Italy, Pinot Grigio

SANTA MARGHERITA 115

Trentino-Alto Adige, Italy, Pinot Grigio

KIM CRAWFORD 70

Marlborough, New Zealand, Sauvignon Blanc

PRISONER UNSHACKLED 100

Central Coast, CA, Sauvignon Blanc

LA CREMA 70

Sonoma, CA, Sauvignon Blanc

CHATEAU STE MICHELLE "EROICA" 75

Columbia Valley, WA, Riesling

SPARKLING & BUBBLES

BENVOLIO 75

Friuli, Italy, Prosecco

MOET & CHANDON IMPERIAL 240

Epernay, France, Brut Champagne

VEUVE CLICQUOT YELLOW LABEL 315

Reims, France, Brut Champagne

LA CREMA MONTEREY ROSE 65

Monterey County, CA, Rose

STELLA ROSA 60

Piedmont, Italy, Moscato



WINE

Labels priced per 750ml bottle unless otherwise noted



RED WINE

KENDALL JACKSON X NBA 85

Sonoma County, CA, Cabernet Sauvignon

KENDALL JACKSON 60

Mendocino, CA, Zinfandel Reserve

THE PARING 100

Santa Barbara, CA, Red Blend

THE HILT 170

Santa Barbara, CA, Pinot Noir

MEIOMI 75

Sonoma, CA, Pinot Noir

ELK COVE 95

Gaston, OR, Pinot Noir

MURPHY-GOODE 60

Sonoma County, CA, Merlot

DUCKHORN VINEYARDS 160

Saint Helena, CA, Merlot

COLOME 75

Salta, Argentina, Malbec

19 CRIMES 70

South Eastern Australia, Red Blend

PRISONER UNSHACKLED 100

Central Coast, CA, Red Blend

JONATA TODOS EVERYONE 190

Ballard Canyon, CA, Red Blend

CHATEAU STE MICHELLE 65

Columbia Valley, WA, Cabernet Sauvignon

JOSH CELLARS CRAFTSMAN 70

Hopland, CA, Cabernet Sauvignon

MURPHY-GOODE 125

Sonoma County, CA, Cabernet Sauvignon

RESERVE RED

JONATA LA SANGRE THE BLOOD 525

Santa Barbara, CA, Reserve Red

JONATA EL DESAFIO THE DEFIANCE 525

Santa Barbara, CA, Reserve Red

SUITES CATERING INFORMATION



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CONTACT INFORMATION

For anything food and beverage related, please reach out to the Suites Coordinator at SMB-ballarenasuites@LegendsGlobal.com and they will get back to you in a timely manner. If your event is over a month out, will you receive a response within a week of your event. If your event is within the following week, please allow 24 hours for a response. If you would like to reach a suites manager, please reach out to Tova at Tova.Rubenstein@LegendsGlobal.com or Arthur at Arthur.Pingarron@LegendsGlobal.com and they will gladly help with all other questions, comments, or concerns.

BALL ARENA SUITE DECOR POLICIES

Legends Hospitality and Suite Owners must adhere to the strict decor guidelines set forth by Ball Arena including no balloons, no lit candles or open flame, no scissors or sharp objects allowed in the arena. Ball Arena holds a strict policy against any adhesive on the Suite walls. All items must be removed at the end of the event and be fully contained within the suite.

PERSONALIZED SPECIAL EVENTS

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

- Chalkboard Sign
- LED Marquee Sign
- Custom Ordered Cakes
(Order deadlines apply)

PRE-ORDER ONLINE

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

PRE-ORDER DEADLINE

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

EVENT DAY ORDERS

Following the pre-order deadline, menu selections become limited and subject to adjusted pricing. Suites Catering packages are not available for purchase after the pre-order deadline. Please refer to the Day of Event Menu for current offerings and pricing.

OUTSIDE FOOD & BEVERAGE

In accordance with Ball Arena policy, outside food and beverage is not permitted inside the venue, including Suites. Any non-compliance may result in the confiscation of items. Additionally, food and beverage delivered to your suite must remain onsite and may not be removed from the premises due to health code regulations.

DIETARY RESTRICTIONS

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

SPECIAL REQUEST BEVERAGE

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

SUITE SUPPLIES & EQUIPMENT

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

SUITE ATTENDANTS & DEDICATED ATTENDANTS

Each suite is assigned a Suite Attendant who supports 5–6 suites per event. Attendants will check in approximately every 20–30 minutes to ensure your needs are met and to provide general upkeep of the suite. For a more personalized experience, Dedicated Attendants are available for an additional fee. A Dedicated Attendant remains in your suite throughout the event, serving as a bartender and replenishing items upon request. This service is available for \$175 plus an 18% gratuity.

ALCOHOL POLICY

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

PAYMENT POLICY

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

EVENT DAY ORDER

ACKNOWLEDGEMENT FORM

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

SALES TAX

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

ADMINISTRATIVE FEE

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

GRATUITY

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

Contact our Suites Coordinator at
SMB-ballarenasuites@LegendsGlobal.com

We look forward to serving you at the

***Ball* Arena**

