PRE-ORDER MENU 2 0 2 4 - 2 5



TIP-OFF PACKAGE

Be ready for game time with a deep roster of snackable bites to share with the group.

BOTTOMLESS FRESHLY POPPED POPCORN (V)

Traditional Butter

HOUSE-MADE KETTLE CHIPS & DIP (V)

House-Made Kettle Chips Served with French Onion, Blue Cheese and Garlic Parmesan Dip

FARMERS MARKET CRUDITE (V)

Seasonal Farm Stand Vegetables Served with Hummus and Ranch Dip

ALL BEEF FRANKFURTER

Club Split Buns, Braised Sauerkraut, Mustard, Relish

BARCLAYS CENTER SIGNATURE WINGS (ROR – 12 Guest Serving Size)

Choose One Sauce: Classic Buffalo, Lemon Pepper, Sweet and Spicy BBQ, Pineapple Jerk, Kung Pao

"BCLT" FLATBREAD

Bacon, Buffalo Chicken, Arugula, Tomato, Creamy Blue Cheese

CAESAR SALAD (V)

House-Made Caesar Dressing, Parmesan, Croutons

Serves 6 Guests 520 Serves 12 Guests 1040

V-VEGETARIAN I VEG-VEGAN

ROR - REPLENISH UPON REQUEST



THE COURT CLASSIC PACKAGE

Traditional game day favorites make for a great get-together.

FARMERS MARKET CRUDITE (V)

Seasonal Farm Stand Vegetables Served with Hummus and Ranch Dip

HOUSE SALSA & GUACAMOLE (V)

Assorted Salsas, House-Made Guacamole, Served with Mi Barrio Tortilla Chips

CHILLED SHRIMP COCKTAIL

Jumbo Shrimp, Cocktail Sauce, Remoulade Sauce, Lemons

ALL BEEF FRANKFURTER

Club Split Buns, Braised Sauerkraut, Mustard, Relish

SMASH BURGER

American Cheese, Onions, Special Sauce Add Bacon \$20

CRISPY CHICKEN TENDERS (ROR – 12 Guest Serving Size)

Honey Mustard Dip, Ranch Dressing

Serves 6 Guests 562 Serves 12 Guests 1125

V – VEGETARIAN I VEG – VEGAN

ROR – REPLENISH UPON REQUEST



TASTE OF SUNSET PARK PACKAGE

A celebration of an iconic Brooklyn neighborhood, Sunset Park.

TORTILLA CHIPS (V)

Served with Pico De Gallo and Guac

BAJA CHOPPED SALAD (V)

Chopped Romaine and Iceberg, Black Beans, Red Onion, Peppers, Cherry Tomatoes, Corn, Jicama, Cilantro, Crispy Tortilla Strips Lime-Cumin Dressing

CHEESE QUESADILLA (V)

Caramelized Onion, Jack, Cheddar, Sour Cream

CHICKEN ENCHILADAS

Jack and Cheddar, Guajillo Chili-Tomato Sauce

STEAK "AL PASTOR" TACOS

Roast Pineapple, Salsa Verde, Pico De Gallo, Lime, Radish, Red Onion, Cilantro

CHURROS (V)

Cinnamon Sugar, Mexican Chocolate Sauce

Serves 6 Guests 600 Serves 12 Guests 1200



BROOKLYN SMOKEHOUSE PACKAGE

Southern comfort foods come north with slow-smoked BBQ and savory sides.

CREAMY MAC AND CHEESE (V)

Fontina, Parmesan, Cheddar

BROCCOLINI (V)

Toasted Garlic, Cherry Tomatoes, Lemon Zest

JALAPENO CORNBREAD (V)

Buttermilk Cornbread with Spicy Jalapenos

ASIAN BBQ GLAZED ST. LOUIS PORK RIBS

Sticky Asian Glaze, Sesame Seeds, Tender and Tasty

BBQ BEEF BRISKET

Hand-Rubbed with our House Dry Rub and Slow Smoked for 14 Hours, Served with Gochujang BBQ, with Slider Buns

HONEY GLAZED FRIED CHICKEN (ROR – 12 Guest Serving Size)

Spiced Honey

Serves 6 Guests 670 Serves 12 Guests 1340

V - VEGETARIAN I VEG - VEGAN

ROR – REPLENISH UPON REQUEST



BROOKLYN STEAKHOUSE PACKAGE

It's prime time with a world-class menu straight out of your favorite chop house.

CREAMY TRUFFLE MAC & CHEESE (V)

Mezze Rigatoni Pasta, Gruyere, Parmesan, Fontina, Truffle Essence

ROSEMARY SEASONED POTATO WEDGES (V)

Twice Cooked Yukon Potatoes, Confit Garlic, Parmesan, Rosemary, Lemon

ROASTED ASPARAGUS (V)

Herb Oil, Lemon Cheek

CHILLED SEAFOOD PLATTER

Jumbo Shrimp, Crab Claws, Lobster, Cocktail Sauce, Remoulade Sauce, Lemons

CLASSIC CAESAR SALAD (V)

House-Made Caesar Dressing, Parmigiano, and Garlic Croutons

PEPPER CRUSTED PAT LAFREIDA NEW YORK STRIPLOIN

Herb Butter, Maitake Mushrooms, Onion Rings

Serves 6 Guests 1100 Serves 12 Guests 2200



COOL APPETIZERS

FARMERS MARKET CRUDITE (V)

Seasonal Farm Stand Vegetables Served with Hummus and Ranch Dip Serves 10-12 Guests 90

CHILLED SHRIMP COCKTAIL

Jumbo Shrimp, Cocktail Sauce, Lemons 30 Pieces 190

BUTCHER, BAKER, & CHEESE MAKER

Hand Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Sliced Baguettes Serves 10-12 Guests 300

CATSKILLS FARM GREENS

CLASSIC CAESAR SALAD (V)

House-Made Caesar Dressing, Parmesan, Croutons Serves 6 Guests 65 Serves 12 Guests 130

GREEK SALAD (V)

Romaine Lettuce, Cherry Tomatoes, Cucumbers, Kalamata Olives, Peppers, Feta Cheese, Served with Red Wine Vinaigrette
Serves 6 Guests 70
Serves 12 Guests 140

CAPRESE SALAD (V)

Heirloom Tomatoes, Pecoraro Fresh Mozzarella, "Frankie's 57" Olive Oil, Aged Balsamic Glaze, Basil Serves 6 Guests 86 Serves 12 Guests 172

BLT SALAD

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing,
Housemade Croutons
Serves 6 Guests 80
Serves 12 Guests 160

BAJA CHOPPED SALAD (V)

Chopped Romaine and Iceberg, Black Beans, Red Onion, Peppers, Cherry Tomatoes, Corn, Jicama, Cilantro, Crispy Tortilla Strips Lime-Cumin Dressing Serves 6 Guests 80
Serves 12 Guests 160

Add Grilled Chicken 20 | Add Shrimp 20



WARM APPETIZERS

TOTCHOS (V)

Crispy Tater Tots, Jack/Cheddar Cheese, Guac, Pico, and Sour Cream Serves 10-12 Guests 97

THE HALF COURT

A Varity of Fried Fan Favorites Served with Ranch Serves 10-12 Guests 210

PAN SEARED MIMI CHENG'S VEGETABLE DUMPLINGS (V)

Served with Sweet Chili Sauce Serves 6 Guests 80 Serves 12 Guests 155

PAN SEARED MIMI CHENG'S HERITAGE PORK DUMPLINGS

Served with Sweet Chili Sauce Serves 6 Guests 90 Serves 12 Guests 165

BARCLAYS CENTER SPICY CHICKEN WINGS

Crispy Wings, Signature Hot Sauce, Blue Cheese Dressing Serves 6 Guests 95 Serves 12 Guests 190 (ROR)

CRISPY CHICKEN TENDERS

Honey Mustard, Ranch Dipping Sauces Serves 6 Guests 85 Serves 12 Guests 170 (ROR)

BUFFALO BOSS MEATLESS WINGS I DRY (VEG)

Vegetarian Wings, Signature Hot Sauce, Blue Cheese Dressing Serves 6 Guests 107 Serves 12 Guests 215

JALAPENO ARTICHOKE DIP (V)

Cream Cheese, Artichokes, Jalapenos, Parmesan Cheese, Chips Serves 12 Guest 180

CRAB CAKE SLIDERS

Spicy Remoulade Coleslaw Serves 6 Guest 172 Serves 12 Guest 345

QUESADILLA DUO

Cheese and Marinated Chicken in a Flour Tortilla, Sour Cream and Pico de Gallo Serves 6 Guest 172 Serves 12 Guest 335

VEGETABLE SPRING ROLLS (V)

Crispy Spring Rolls, Napa Cabbage, Green Onions, Soy Ginger Dipping Sauce Serves 6 Guests 50 Serves 12 Guests 100

V-VEGETARIAN I VEG-VEGAN

ROR - REPLENISH UPON REQUEST



SIGNATURE CLASSICS

PEPPER CRUSTED PAT LAFREIDA NEW YORK STRIPLOIN

Herb Butter, Maitake Mushrooms, Onion Rings Serves 6 Guests 520 Serves 12 Guests 1040

BUTTERMILK BRINED FRIED CHICKEN

Hot Honey
Serves 6 Guests 150
Serves 12 Guests 300 (ROR)

CITRUS TERIYAKI GLAZED SKUNA BAY SALMON

Cedar Plank Salmon, Blistered Heirloom Cherry Tomatoes Serves 6 Guests 177 Serves 12 Guests 354

CHICKEN PARMESAN

Breaded Chicken Cutlet, Red Sauce, Mozzarella, Parmesan and Basil Serves 6 Guests 135 Serves 12 Guests 270

SPICY RIGATONI (V)

Spicy Vodka Sauce Serves 6 Guests 90 Serves 12 Guests 180

FINI CHEESE PIZZA (V)

Serves 6-8 Guests 95

FINI PEPPERONI PIZZA

Serves 6-8 Guests 110

V – VEGETARIAN I VEG – VEGAN ROR – REPLENISH UPON REQUEST



HANDCRAFTED SANDWICHES & WRAPS

BARCLAYS CENTER LOBSTER ROLLS

Fresh Lobster Salad Stuffed in a Toasted Split Top Roll Serves 6 Guests 295 Serves 12 Guests 590

STEAK AL PASTOR TACOS

Marinated NY Strip, Warm Corn Tortillas, Tomatillo Salsa Verde, Roasted Tomato Salsa, Charred Pineapple, Red Onion, Lime, Radish Serves 6 Guests 135
Serves 12 Guests 270

MEATBALL SLIDERS

Classic Beef Meatballs, Red Sauce, Grated Parmesan, Bread Rolls Serves 6 Guests 90 Serves 12 Guests 180

CHILLED SHAVED BEEF WALKING STICK

Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette Serves 6 Guests 90 Serves 12 Guests 180

GRILLED CAPRESE FLATBREAD SQUARES (V)

Fresh Mozzarella, Heirloom Tomatoes, Arugula, Roasted Peppers,
Basil Aioli on Grilled Flatbread
Serves 6 Guests 125
Serves 12 Guests 250

BARCLAYS CENTER HOUSEMADE CHICKEN WRAP

Spicy Buffalo Chicken, Romaine Lettuce, and Blue Cheese in a Black Bean Tortilla
Serves 6 Guests 90
Serves 12 Guests 180

"BCLT" FLATBREAD

Bacon, Buffalo Chicken, Arugula, Tomato, Creamy Blue Cheese Serves 6 Guests 135 Serves 12 Guests 270



MINI HAND-CRAFTED BURGERS

SMASH BURGERS

American Cheese, Onions, Special Sauce Serves 6 Guests 97 Serves 12 Guests 194

Add Bacon 20

BEYOND BURGER (V)

Plant Based Burger, Tomatoes, Bread Pickles Serves 6 Guests 145 Serves 12 Guests 290

SIGNATURE HOT DOGS

BEEF FRANKFURTER

Club Split Buns, Braised Sauerkraut, Mustard, Relish Serves 6 Guests 90 Serves 12 Guests 180

"SAUSAGE KING OF NEW YORK"

Sweet Italian Sausage, Yellow and Red Sweet Peppers, Caramelized Onions,
Mustards Served with Italian Hero
Serves 6 Guests 97
Serves 12 Guests 194



CLASSIC SIDES

CREAMY MAC AND CHEESE (V)

Gruyere, Grana Padano, White Cheddar, Toasted Breadcrumbs Serves 6 Guests 97 Serves 12 Guests 194

> Upgrade to Truffle Mac n Cheese Serves 6 Guests 129 Serves 12 Guests 258

SIGNATURE SPICED TATER TOTS (V)

Malt Aioli Serves 6 Guests 55 Serves 12 Guests 110

BARCLAYS CENTER FAMOUS FRENCH FRIES (V)

Serves 6 Guests 55 Serves 12 Guests 110

SUSHI

Spicy Tuna, Avocado, Crunch Roll
Shrimp Tempura, Cucumber, and Mango Salsa Roll
Salmon, Cucumber, and Caviar Roll
Rainbow Roll: Tuna, Salmon, and Yellowtail
Nigiri: Tuna, Shrimp, Salmon, and Yellowtail
48 Pieces 268



SNACKS

PRETZEL BITE PARTY PACK (V)

Salt and Cinnamon Sugar, Grain Mustard, Cheese Sauce, Sweet Cream Cheese Serves 10-12 Guests 110

BOTTOMLESS FRESHLY POPPED POPCORN (V)

50 Per Basket

HOUSE-MADE KETTLE CHIPS & DIP (V)

House-Made Kettle Chips Served with French Onion, Blue Cheese, and Garlic Parmesan Dip 65 Per Basket

HOUSE SALSA & GUACAMOLE (V)

Assorted Salsas, House Made Guacamole, served with Mi Barrio Tortilla Chips 100 Per Order

BOTTOMLESS SNACK ATTACK (V)

A Bottomless Assortment of Snack Mix, Dry-Roasted Peanuts, Pretzel Twists and Kettle-Style Potato Chips 75 Per Order

DRY-ROASTED PEANUTS (V)

20 Per Basket

SNACK MIX

20 Per Basket

PRETZEL TWISTS

20 Per Basket

POTATO CHIPS

20 Per Basket

GLUTEN-FREE SNACK BASKET

There's something for everyone on event day! Enjoy a selection of gluten-free snacks. 60 Per Order



BROOKLYN TASTE SWEETS

GOURMET COOKIES & BROWNIES (V)

Assorted Cookies and Brownies Serves 6 Guests 90 Serves 12 Guests 180

SEASONAL FRUIT & BERRIES (VEG)

Serves 6 Guests 80 Serves 12 Guests 160

BROOKLYN CUPCAKES

Assorted Serves 6 Guests 65

JUNIOR'S FAMOUS CHEESECAKE

160 Each

CHOCOLATE COVERED STRAWBERRIES

One Dozen 70

RED VELVET CAKE

6 Slices 85 12 Slices 170

CHURROS

Cinnamon Sugar, Mexican Chocolate Sauce Serves 10-12 Guests 90

VAN LEEUWEN ICE CREAM SANDWICHES

Serves 6 Guests 35 Serves 12 Guests 75

LEVAIN BAKERY COOKIE TIN

Dark Chocolate Chip and Two Chip Chocolate Chip 8 Cookies 120



NON-ALCOHOLIC BEVERAGES & BEER

WATER & SOFT DRINKS

Sold by the 6 pack

Essentia Bottled Water (16.9 oz) 40
Pepsi 28
Diet Pepsi 28
Starry Lemon-Lime Soda 28
Schweppes Ginger Ale 28
Polar Club Soda 28
Red Bull (4 pack) 32
Sugar-Free Red Bull (4 pack) 32

JUICES

One (1) 32 oz bottle

Cranberry Juice 14
Orange Juice 14
Pineapple Juice 14

BEER

Sold by the 6 pack

Corona Extra 56
Modelo Especial 48
Budweiser 48
Bud Light 48
Michelob Ultra 48
Stella Artois 60

Heineken 56

Brooklyn Lager 56

Brooklyn IPA 56

Blue Moon White Belgium Ale 56

Blue Point Toasted Lager 48

Six Point Brewery Crisp 64

Six Point Brewery Bengali 64

Six Point Brewery Stooper 64

High Noon Hard Seltzer 48 Cacti Hard Seltzer 48



WINE

WINE LIST

We are proud to offer a selection of wines that has been selected by our team of sommeliers. Our wine list is dedicated to growers that produce wines of place and specificity. These are wines that capture the uniqueness and beauty of where the wines are grown.

BUBBLY

BISOL DESIDERIO JEIO PROSECCO BRUT PROSECCO, ITALY 70

Brilliant straw yellow color; perlage extremely fine and lively. Intense and fresh nose of citrus fruits and saline sensations. Fruit-forward, refreshing sip.

MOËT & CHANDON IMPÉRIAL BRUT NV 150

Elegant and pretty on the nose with fresh baked apple pie, lemon zest and baking spices. Rich on the palate with a fresh pop of acidity in the finish.

MOËT & CHANDON IMPÉRIAL BRUT ROSÉ NV 175

Beautiful pink in color with bright fresh cherry and strawberry aromas and flavors. Elegant and supremely balanced on the palate.

MOËT & CHANDON IMPÉRIAL NECTAR BRUT ROSÉ NV 200

The vibrant and fruity expression of the Moët & Chandon style. A bright coral color with an intense nose of mature red fruits, notes of sweet spices (vanilla, brown sugar) and hunts of fresh mint.

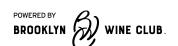
DOM PERIGNON CHAMPAGNE 590

Dom Pérignon vintage champagne is subtle and offers a rich palette of scents. The palate reveals an elegance imbued with simplicity and precision. The wine's texture is delicate and velvety, growing in intensity.

ROSÉ

CHÂTEAU L'ESCARELLE RUMEURS ROSÉ PROVENCE, FRANCE 65

This limited release from Château de l'Escarelle captures the natural beauty of Provence. Radiant and pale pink in appearance. Summer fruits, blackcurrant, raspberry on the nose.



WINE

WHITE WINE

HERMANN J. WIEMER RIESLING SENECA LAKE, NY 70

Peach, nectarine, pear, lemongrass, and white flowers leap out of the glass.

Bright and fresh on the palate with a clean crisp finish.

MURI GRIES PINOT GRIGIO ALTO ADIGE, ITALY 65

Pears, apples, and Meyer Lemon help define this classic Grigio from the Italian Alps. The wine is energetic and fresh on the palate.

TE PA SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND 70

This wine delivers aromatics of nectarine, lime, florals and hints of toasted spice. The palate is concentrated and precise, with citrus, black currant, fresh herbs and grilled pineapple flavors.

LA LEGEND DE SAINT-MARTIN SANCERRE CUVEE PRESTIGE, FRANCE 85

Everything you want in a classic Sancere. Vibrant, mineral, and delicious with bright pale gold in the glass. Aromas of Meyer lemon peel, wild thyme, and apricot burst from the glass, along with flint and chamomile notes.

SOKOL BLOSSER EVOLUTION CHARDONNAY WILLAMETTE VALLEY, OR 75

This Chardonnay is anything but buttery, decidedly not oak-y and refreshes like summertime sprinklers. The winemaking team crafted a Chardonnay in the style they'd like to drink themselves. Dangerously floral and fruit-driven with a crisp finish.

DOMAINE DE MONTILLE BOURGOGNE BLANC BURGUNDY, FRANCE 125

1The de Montille approach aims at producing hand-crafted, classical and authentic Burgundy that expresses the subtle but fabulous nuances in personality of their different terroirs. A nuanced and complex wine that has notes of orchard fruits, citrus, white flowers and minerals.

TZORA VINEYARDS BLANC JUDEAN HILLS, ISRAEL (KOSHER) 90

A blend of Chardonnay and Sauvignon Blanc, this wine grown high in the hills of Judea is vibrant and fresh. Notes of green apple, citrus notes and a hint of tropical fruit. Clean and crisp on the palate with a long finish.



WINE

RED WINE

HERMANOS DE PECINA CRIANZA RIOJA, SPAIN 70

This wine explodes with cherries, cinnamon, and vanilla on the nose and palate. Silky smooth, plush, and lush.

POPPY PINOT NOIR MONTEREY COUNTY, CA 75

A classic California Pinot Noir! Loaded with red and dark berry notes mixed with hints of vanilla and clove. Very elegant on the palate with a long finish.

FAILLA PINOT NOIR WILLAMETTE VALLEY, OR 110

A classic California Pinot Noir! Loaded with red and dark berry notes mixed with hints of vanilla and clove. Very elegant on the palate with a long finish.

CASTELLARE CHIANTI CLASSICO TUSCANY, ITALY 85

delicate complexity of aromas and the final note of sweetness, the wine is characterised by an excellent balance in the mouth.

MAISON NOIR "IN SHEEPS CLOTHING" CABERNET SAUVIGNON COLUMBIA VALLEY, WA 75

Brooklyn-based celebrity sommelier & restauranteur Andre Mack has crafted a lush, smooth, and full-bodied Cabernet Sauvignon to please all palates. Blackberry notes with sweet spice of oak barrels and smooth tannins.

CHAPPELLET WINERY "MOUNTAIN CUVEÉ" NAPA VALLEY, CA 115

Grown high above the Napa Valley floor, this historic estate produces some of the most bold, rich and iconic wines from the region. Full in body with notes of cassis, black current, vanilla, tobacco and dried herbs. The palate is full in body with fine tannins and a long finish.

JOSEPH PHELPS CABERNET SAUVIGNON NAPA VALLEY, CA 235

A rich, fleshy wine that is full-bodied, dense and layered with dark plum, blackberry and savory spices. It is a vibrant and alive offering with acid structure and depth.

GAJA CA'MARCANDA PROMIS TUSCANY, ITALY 160

A 'Super Tuscan' from the Bolgheri estate of legendary winemaker Angelo Gaja. Promis overflows with notes of raspberry, black currant, and blueberry. Pink peppercorns and licorice notes come forward on the nose. This wine is medium bodied with round tannins and refreshing acidity.

GALIL MOUNTAIN WINERY CABERNET SAUVIGNON GALILEE, ISRAEL (KOSHER) 60

A rich and classic Cabernet Sauvignon. Bold aromas of black plum, blackberries, and cassis. Hints of dried herbs and silky-smooth tannins.



LIQUOR

1 Liter unless otherwise noted.

VODKA

Smirnoff 120 Tito's Handmade 160 Belvedere 205 Grey Goose 220

SCOTCH

Dewars White Label 165 Dewars 12 Year 185 Johnnie Walker Blue (750 mL) 1055

WHISKEY & BOURBON

Suntory Toki (750 mL) 175 Basil Hayden 290 Maker's Mark 205 Crown Royal 200 Jameson Irish 205

TEQUILA

Patrón Silver (750 mL) 245 Patron Reposado (750 mL) 265 Patron Añejo (750 mL) 275 Casamigos Blanco 295 Casamigos Reposado 340 Patron Extra Anejo 340 Patron El Alto Reposado 650 Don Julio 1942 (750ml) 735

GIN

Roku Gin 170 Tanqueray 175 Brooklyn Gin 190

RUM

Bacardi Superior 115 Bacardi Ocho 170 Malibu 140

COGNAC/BRANDY

Hennessy VS Cognac (750 mL) 270 Hennessy VSOP Cognac 285 Hennessy XO Cognac 800 Hennessy Paradis Extra Rare Cognac 3600

JUICES

One (1) 32 oz bottle

Cranberry Juice 14 Orange Juice 14 Pineapple Juice 14



BE A TEAM PLAYER

BE A TEAM PLAYER DRINK RESPONSIBLY

Barclays Center and Levy are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we encourage our guests to refrain from drinking and driving. Thank you for your efforts to make Barclays Center a safe and exiting place for everyone.

PLACING A FOOD AND BEVERAGE ORDER

Should you prefer any beverage items that are not included in our menu, please contact your Guest Experience Manager and we will do our best to fulfill your request. Additional beverages may be purchased during the game through your Suite Attendant. To maintain compliance with the rules and regulations set forth by the State of New York, we ask that you adhere to the following:

- 1. Alcoholic beverages cannot be brought into or taken out of Barclays Center.
- 2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
- 3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
- 4. It is unlawful to serve alcoholic beverages to an intoxicated person.
- 5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
- 6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Some food items may be delivered closer to game time to ensure the highest quality.

SPECIALTY ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Guest Experience team can assist you with many other arrangements including floral arrangements, special occasion cakes, or in-suite decorations – all designed to create a unique event for you and your guests!

SMALL WARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, and cups. We recommend that supplies be kept in the same location to facilitate replenishment.

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. Levy will not be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Levy, an itemized invoice will be sent to the company address following our 15-day payment policy. Please note that all food and beverage items are subject to applicable sales tax. Additional gratuity for service, if any, is voluntary and at your discretion. Because Levy exclusively furnishes all food and beverage products for the suites at Barclays Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

