



PREORDER

EVENT DAY

BEVERAGE

2025 - 2026

SUITES

FOOD & BEVERAGE

CLICK TO
ORDER



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RESTOCK PROGRAM
THE SPECIFICS

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PREORDER

PACKAGES

ULTIMATE PLAYMAKER

PIZZA PARTY

LA TAVOLA ITALIANA

THE SMOKE PIT

FIESTA MEXICANA

STEAKHOUSE

LANTERN LIGHTS

HEALTH NUT

MORNING GLORY

BUNCH A BRUNCH

A LA CARTE

MAKE IT YOURS WITH THE ULTIMATE PLAYMAKER! CHOOSE YOUR STARTER, ENTREE, & DESSERT FOR THE ULTIMATE GAME DAY MEAL! ADD ON OPTIONAL BEVERAGES AND SELECT ENHANCEMENTS AND GO FOR THE WIN!

IN ADDITION TO THE SELECTIONS YOU CHOOSE, INCLUDES POPCORN CHIPS, GUAC, SALSA, PRETZELS AND CHEESE, AND A FRESH FRUIT PLATTER.

CHOOSE YOUR STARTER FROM THE FOLLOWING:

POKÉ STACK - Sashimi-grade Ahi Tuna, Traditional Poké Mix-ins, Sushi Rice, And Fresh Fried Wonton Chips

BUFFALO WINGS - Crispy Chicken Wings Tossed in Our Signature House Buffalo Sauce, Served with Crisp Carrots, Celery, and your Choice of Ranch or Blue Cheese dressing

PHỞ POTSTICKERS - Traditional Phở Flavors in a Crispy Wonton Wrapper with a Hoisin-sriracha Dipping Sauce and Green Onions

CHOOSE YOUR ENTREE FROM THE FOLLOWING:

BURGER BAR - Build a Burger with 1/2lb Signature Blend Patty, an Assortment of Cheeses, Tomatoes, Lettuce, Pickles, Onions, and Traditional Condiments

NASHVILLE CHICKEN SANDWICH - Crispy Fried Chicken Breast, House-made Nashville Hot Sauce, Garlic Aioli, Pickles on a Brioche Bun

GOLDEN FRIED CHICKEN TENDERS - Crispy Tenders Served with Ranch and BBQ Dipping Sauces

FALAFEL PITA POCKET - Crispy Fried Falafel Balls, Roasted Red Peppers, Cucumbers, Lettuce, Tomato, House-made Hummus and House-made Tzatziki

CHOOSE YOUR DESSERT FROM THE FOLLOWING:

CRISPY CHURROS - Freshly Fried Churros Tossed in Cinnamon and Sugar Served with Caramel Sauce

BANANA CREAM PIE - Creamy Banana Custard in a Graham Cracker Crust, Topped with Whipped Cream and Banana Slices

COOKIE & BROWNIE PLATTER - House-Made Assortment of Cookies, Brownies, and Pastries

PACKAGE PRICE IS FOR MINIMUM OF 6 GUESTS. PER PERSON PRICING AVAILABLE ABOVE THE MINIMUM ORDER

STARTING AT 498



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A SLICE OF PIZZA IN ONE HAND AND AN ICE-COLD COKE IN ANOTHER, WHAT IS MORE CLASSIC THAN THAT? CHOOSE YOUR PIZZAS AND PARTY! ADD ON OPTIONAL BEVERAGES AND SELECT ENHANCEMENTS TO KEEP THE PARTY GOING!

CHOOSE YOUR TWO PIZZAS FROM:

FOUR-CHEESE PIZZA - A Classic Pizza Topped with a Rich Blend of Mozzarella, Provolone, Parmesan, Sharp Cheddar, Baked to Golden Perfection

PEPPERONI PIZZA - A Classic Pizza with a Golden blend of Mozzarella, Provolone, Parmesan, Sharp Cheddar, topped with Cup-and-Char Pepperoni

PRIME RIB PIZZA - A Bold Take on a Classic - Our Four-Cheese Pizza Topped with Cup-and-char Pepperoni, Tender Shaved Prime Rib, Tangy Pickled Red Onions, and Fresh Scallions

IN ADDITION TO YOUR PIZZA SELECTIONS, YOUR PACKAGE COMES WITH:

GARLIC BREAD - House-baked Pull-apart Bread loaded with Mozzarella Sharp Cheddar, Garlic, and Butter. Served with Marinara Sauce for Dipping.

GRILLED CAESAR SALAD - Crispy Baby Gem Lettuce Tossed in Creamy Caesar Dressing, Topped with Shaved Parmesan, House-made Focaccia Croutons, and Classic Anchovies

BUFFALO WINGS - Crispy Chicken Wings Tossed in Our Signature House Buffalo Sauce, Served with Crisp Carrots, Celery and Your Choice of Ranch or Blue Cheese Dressing

CINNAMON ROLLS - Goopy, House-made Cinnamon Rolls Baked with Rich Brown Butter and Finished with Decadent Brown Butter Cream Cheese Icing

PACKAGE PRICE IS FOR MINIMUM OF 6 GUESTS. PER PERSON PRICING AVAILABLE ABOVE THE MINIMUM ORDER.

STARTING AT 375



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NONNA WOULD BE PROUD OF OUR AUTHENTIC ITALIAN SPREAD. SAVE ROOM FOR DESSERT! ADD ON OPTIONAL BEVERAGES AND SELECT ENHANCEMENTS TO ROUND OUT THE PACKAGE!

PACKAGE INCLUDES:

BRUSCHETTA BAR - Fresh Tomato Bruschetta Paired with Sun-dried Tomato Tapenade, Olives, Genoa Salami, Ricotta Salata, and Creamy Burrata. Served with Crisp Crackers, Toasted Baguette, and Fresh Basil.

SQUASH & KALE SALAD - Baby Kale Tossed with Roasted Butternut and Delicata Squash, Sweet Persimmons, Candied Pecans, and a Bright Persimmon Vinaigrette

CREAMY TUSCAN CHICKEN BREAST - A Tender 6 oz Airline Chicken Breast Finished with A rich sauce of cream, butter, Sun-dried Tomato, Garlic and Fresh Basil

RIGATONI BOLOGNESE - Hearty Rigatoni Pasta Tossed in a rich Bolognese Sauce, Short Rib, Finished with Fresh Basil and a Touch of Crema

ROASTED BROCCOLI RAAB - Tender Broccoli Rabe Roasted with Olive Oil, Red Pepper Flakes, Sea Salt and Cracked Black Pepper

TIRAMISU - Layers of Espresso-Soaked Ladyfingers and Mascarpone Cream, Finished with Chantilly and a Chocolate-covered Coffee Bean

PACKAGE PRICE IS FOR MINIMUM OF 6 GUESTS. PER PERSON PRICING AVAILABLE ABOVE THE MINIMUM ORDER.

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CAMPFIRE AND COUNTRY VIBES INSPIRE THE SMOKE PIT PACKAGE! ENJOY AUTHENTIC FIXIN'S AND FINGER LICKIN' BARBEQUE. ADD ON OPTIONAL BEVERAGES AND SELECT ENHANCEMENTS.

PACKAGE INCLUDES:

HONEY BEER CORNBREAD WITH GARLIC HONEY BUTTER - Light, Fluffy Cornbread Infused with Brewery X Craft Beer, Served Warm and Finished with a Rich Garlic-Honey Butter

BAKED MAC & CHEESE

COLESLAW - House-made Classic Southern Coleslaw

FRIED PICKLE SPEARS - Golden-fried Dill Pickle Spears with a Zesty Crunch Served with Smoky Chipotle Aioli for Dipping

BAKED BROWN SUGAR BEANS - Slow-baked Beans Simmered with Brown Sugar Smoky Bacon, and a Touch of Spice for Classic Southern Comfort

SMOKED SHORT RIB - Tender, Slow-smoked Beef Short Rib Glazed with Our Signature House Barbeque Sauce

BBQ PULLED PORK SANDWICH - Slow-smoked Pulled Pork Shoulder Piled High on a Toasted Brioche Bun, Topped with Tangy House-made Coleslaw, Crisp Pickles and Finished with Carolina Gold BBQ Sauce

SEASONAL FRUIT COBBLER - Seasonal Fruit Baked with Brown Sugar, Butter, and a Hint of Lemon, Topped with a Golden Sweet Biscuit Crust and Finished with Chantilly Cream

PACKAGE PRICE IS FOR MINIMUM OF 6 GUESTS. PER PERSON PRICING AVAILABLE ABOVE THE MINIMUM ORDER.

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THE PARTY IS SOUTH OF THE BORDER WITH OUR FIESTA MEXICANA PACKAGE! ENJOY YOUR FAVORITE AUTHENTIC MEXICAN FOOD WHILE YOU CHEER ON THE DUCKS! ADD ON OPTIONAL BEVERAGES AND SELECT ENHANCEMENTS.

CHOOSE YOUR TWO TACO PROTEINS FROM:

TEQUILA LIME CHICKEN - Juicy Chicken Thighs Marinated in Tequila and Lime Flame-grilled and Finished with Fresh Cilantro and Jalapeño

CARNE ASADA - Authentic Citrus-marinated Outside Skirt Steak, Grilled to Perfection and Finished with Fresh Cilantro

MAHI MAHI FISH - Fresh Mahi Mahi Marinated in Citrus and Tequila, Grilled to Perfection and paired with Crisp Cilantro Slaw and a Hint of Jalapeño

CHOOSE YOUR DESSERT FROM:

CRISPY CHURROS - Crispy, Golden Churros Dusted in Cinnamon Sugar Served with Rich Caramel and Chocolate Dipping Sauces

TRÈS LECHEs CAKE - Soft Vanilla Sponge Soaked in Evaporated Milk Heavy Cream and Sweetened Condensed Milk, Topped with Chantilly Cream and Fresh Berries

IN ADDITION TO YOUR TACO PROTEIN AND DESSERT SELECTIONS, YOUR PACKAGE COMES WITH:

CHIPS, GUAC, SALSA - Fresh Avocados Smashed Into Our Signature Guacamole Paired with House-made Salsa Roja and Salsa Verde, Served with Crisp Corn Tortilla Chips

CEVICHE TOSTADAS - Top your Crisp Corn Tostada with Shrimp and White Fish Ceviche, Fresh Mango, Tomato, Cucumber, Jalapeño, and Bright Citrus

SOUTHWEST SALAD - Crisp Romaine Hearts Tossed with Fire-roasted Corn, Black Beans, Jicama, Cherry Tomatoes, Red Onions, and Fresh Cilantro, Dressed in a zesty Jalapeño-cilantro Caesar. Finished with Crunchy Fried Tortilla Strips and Tajin-roasted Pepitas

ESQUITES - Fire-roasted Corn Mixed with Butter and Creamy Mayonnaise Sprinkled with Tajin, Crumbled Cotija, and Fresh Cilantro

PACKAGE PRICE IS FOR MINIMUM OF 6 GUESTS. PER PERSON PRICING AVAILABLE ABOVE THE MINIMUM ORDER.

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IMPRESS YOUR GUESTS WITH THE OPULENCE OF THE STEAKHOUSE PACKAGE! ADD-ON TO YOUR PACKAGE WITH STEAKHOUSE SPECIFIC ENHANCMENTS FOR THE REAL C-SUITE EXPERIENCE!

PACKAGE INCLUDES:

WEDGE SALAD - Crispy Baby Iceberg Lettuce, Point Reyes Blue Cheese, Cherry Tomatoes, Red Onions, Bacon, Crispy Shallots, served with Blue Cheese Dressing

GARLIC POMME PURÉE- Creamy Yukon Potatoes, Butter, Cream, Roasted Garlic

BROWN BUTTER CAKE- Rich and Decadent Brown Butter Cake Drizzled with Salted Caramel and topped with Chantilly Cream

CHOOSE YOUR STARTER FROM:

SUSHI BOAT - Chef's Selection of Sashimi, Nigiri, and Cut Rolls (66 Pieces)

CAVIAR FLIGHT- Chef's Selection of Three Different Caviar, served with Belinis Kettle Chips, Hard-Boiled Eggs, Creme Fraiche, Chives, Lemon

CHOOSE YOUR TWO SIDES FROM:

GRILLED JUMBO ASPARAGUS - Asparagus Roasted with Garlic, Lemon, Butter, and Thyme

CREAMED SPINACH & MUSTARD GREENS - Creamy Spinach and Mustard Greens

CRISPY BRUSSELS- Crispy Brussels Sprouts with Pancetta, Parmesan, and Balsamic Glaze

CHOOSE YOUR ENTRÉE FROM:

FILET WITH BUTTER POACHED LOBSTER - Tender 8 oz Filet Medallion with Peppercorn Sauce and 6 oz Lobster Tail butter Poached with Garlic, Lemon, and Rosemary

PRIME RIB - 80 oz Tender rosemary rubbed Prime Ribeye Carved in your Suite served with Compound Butter, charred onions, jus, and horseradish crema

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A LA CARTE

ASIAN INSPIRED FLAVORS DESIGNED TO LIFT AND LIGHT YOU UP! HANDS UP FOR THE DUCKS! ADD ON OPTIONAL BEVERAGES AND SELECT ENHANCEMENTS.

PACKAGE INCLUDES:

PHỞ POTSTICKERS - Traditional Phở Flavors in a Crispy Wonton Wrapper with a Hoisin-sriracha Dipping Sauce and Green Onions

SESAME GINGER COLD NOODLE SALAD - Cold Wheat Noodles with House Made Sesame and Ginger Dressing with Napa Cabbage, Red Bell Peppers, Broccoli and Carrots. Topped with Green Onions and Sesame Seeds.

MISO BUTTER GLAZED CARROTS - White Miso and Butter Glazed Rainbow Carrots Rich in Umami Flavor, Crisp Scallions and Nutty Sesame Seeds

WHITE RICE - Perfectly Fluffy Calrose White Rice

CHICKEN TERIYAKI - Juicy Teriyaki Marinated Grilled Chicken Thigh, Crisp Scallions, Nutty Sesame Seeds

KALBI BEEF SHORT RIB - Tender Korean BBQ Style Kalbi Beef Short Rib Sweet Pear, Scallions, Garlic, Nutty Sesame Seeds

LAYERED CHIFFON CAKE - Silky Soft Chiffon Cake Layered with Fluffy Chantilly Cream, Fresh Fruit Compote, Topped with Fresh Fruit

CHOOSE YOUR LETTUCE WRAP PROTEIN FROM:

SHREDDED CHICKEN - TERIYAKI MARINATED CHICKEN

SMOKED PORK - JUICY SHREDDED PORK

MUSHROOM - PAN ROASTED MUSHROOM MEDLEY

IN ADDITION TO YOUR PROTEIN CHOICE ABOVE, LETTUCE WRAPS COME WITH AJI VINAIGRETTE, PICKLED RED ONIONS, CRISPY SHALLOTS

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A LA CARTE

PUMP, PUMP, PUMP IT UP! WE BALANCED HEALTHY CHOICES WITH RICH FLAVOR. WHO SAYS YOU CAN'T HAVE IT ALL? ADD ON OPTIONAL BEVERAGES AND SELECT ENHANCEMENTS.

PACKAGE INCLUDES:

EAT YOUR GREENS SALAD - Spring Mix Tossed with Quinoa, Grilled Asparagus, Baby Zucchini, Broccoli, Sugar Snap Peas, and Creamy Avocado. Finished with a Bright Lemon-honey Vinaigrette

CAULIFLOWER STEAK - Thick-cut Cauliflower Steak Flame-grilled and Paired with Vibrant Saffron, Beetroot, and Celeriac Puree

HANGER STEAK - Juicy 8 oz Hanger Steak Grilled to Perfection, Topped with Chimichurri

AIRLINE CHICKEN BREAST - Juicy 8 oz Pan-seared Chicken Breast, Topped with Chimichurri

SPICED BASMATI RICE - Fragrant Basmati Rice Delicately Seasoned with Warm Spices

FALAFEL WRAP - Crispy Falafel Wrapped in Warm Pita with Hummus, Baba Ganoush, Roasted Peppers, Red Onions, and Crisp Butter Lettuce

COCONUT MILK AND PASSIONFRUIT PANNA COTTA - Silky Coconut Milk Panna Cotta set with Agar Agar, Topped with Fresh Passionfruit, Fluffy Coconut Whipped Cream, and Toasted Coconut

CHOOSE YOUR LETTUCE WRAP PROTEIN FROM:

SHREDDED CHICKEN - TERIYAKI MARINATED CHICKEN

SMOKED PORK - JUICY SHREDDED PORK

MUSHROOM - PAN ROASTED MUSHROOM MEDELEY

IN ADDITION TO YOUR PROTEIN CHOICE ABOVE, LETTUCE WRAPS COME WITH AJI VINAIGRETTE, PICKLED RED ONIONS, CRISPY SHALLOTS

PACKAGE PRICE IS FOR MINIMUM OF 6 GUESTS. PER PERSON PRICING AVAILABLE ABOVE THE MINIMUM ORDER.

STARTING AT 825



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RISE AND SHINE, THE DUCKS SAY HELLO! YOUR BREAKFAST FAVORITES AT A SUITE NEAR YOU! ADD ON OPTIONAL BEVERAGES AND SELECT ENHANCEMENTS. ONLY AVAILABLE FOR SELECT GAMES.

PACKAGE INCLUDES:

BREAKFAST PASTRIES - A Selection of Mini Breakfast Danishes, Croissants, and Muffins, Served with Butter, Jams, and Honey

SEASONAL FRUIT PLATTER - A Hand-selected Assortment of the Season's Freshest Fruits, Beautifully Presented

SCRAMBLED EGGS - Fluffy Farm-fresh Scrambled Eggs Enriched with Crème Fraîche and Finished with a Sprinkle of Chives

BACON & SAUSAGE - Smoky, Thick-cut Nueske's Bacon Paired with Savory Chicken Apple Sausage

HASHBROWNS - Golden-fried Breakfast Potatoes served with Creamy Garlic Aioli

YOGURT PARFAIT - Creamy Greek Yogurt Layered with House-made Granola, and Fresh Seasonal Berries

CHOOSE YOUR BREAD:

FLUFFY PANCAKES

GOLDEN WAFFLES

CLASSIC FRENCH TOAST

IN ADDITION TO YOUR CHOICE ABOVE, SERVED WITH BERRY COMPOTE, WARM MAPLE SYRUP, FRESH BERRIES, AND CHANTILLY CREAM

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LATE START AND IN NEED OF A NOSH? WE'VE GOT YOU COVERED WITH A BRUNCH SPREAD SURE TO IMPRESS! ADD ON OPTIONAL BEVERAGES AND SELECT ENHANCEMENTS. ONLY AVAILABLE FOR SELECT GAMES.

PACKAGE INCLUDES:

FRENCH TOAST BAR - Thick-cut Brioche, Griddled to Golden Perfection Topped with Berry Compote, Fresh Berries, Warm Maple Syrup and Chantilly Cream

CHICKEN & WAFFLES - Crispy Fried Chicken Tenders Served Over Golden House-made Belgian Waffles, Drizzled with Sage Hot Honey Maple Syrup, and Finished with Fried Sage

SEASONAL FRUIT PLATTER - A Hand-selected Assortment of the Season's Freshest Fruits, Beautifully Presented

BACON & SAUSAGE - Smoky, Thick-cut Nueske's Bacon Paired with Savory Chicken Apple Sausage

SCRAMBLED EGGS - Fluffy Farm-fresh Scrambled Eggs Enriched with Crème Fraîche and Finished with a Sprinkle of Chives

BRUNCH CHARCUTERIE - Delicate Smoked Salmon Served with Mini Bagels Chive Cream Cheese Spread, Capers, Red Onions, and Fresh Arugula

APPLE WALNUT SALAD - Wild Rocket Arugula and Spring Greens Tossed with Crisp Granny Smith and Honeycrisp Apples, Crumbled Feta, Candied Walnuts, Finished with a Bright Lemon-Honey Vinaigrette

FRESH BREAKFAST PASTRIES - A Selection of Mini Breakfast Danishes, Croissants, and Muffins, Served with Butter, Jams, and Honey

BREAKFAST SANDWICH - Toasted English Muffin Layered with Canadian Ham, Fluffy Scrambled Eggs, and Melted Cheddar Cheese

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A LA CARTE

SNACKS

STARTERS

COOL BEGINNINGS

SIDES

MARKET GREENS

GET A GRIP

RICH ENDINGS

PACKAGES

SNACKS

SNACKS DESIGNED FOR
APPROXIMATELY 6 GUESTS

MUCHO MUNCHIES **35**

Popcorn, Smoked Almonds
Honey Roasted Peanuts

KETTLE CHIPS & DIPS **45**

Freshly Fried Kettle Chips
Caramelized Onion Dip
Pimento Dip

CHIPS & GUACAMOLE **55**

Fresh Guacamole, Salsa Roja
Salsa Verde, Corn Tortilla Chips

KETTLE CORN **35**

House-made, Perfectly Sweet
and Salty

STARTERS

MINIMUM ORDER OF 6. PER
PERSON PRICING AVAILABLE
ABOVE MINIMUM ORDER

PHỞ POTSTICKERS **72**

Traditional Phở Flavors in a
Crispy Wonton Wrapper with a
Hoisin-sriracha Dipping Sauce
and Green Onions

PRETZELS & CHEESE **54**

Fresh Lightly Salted Pretzels
with House Cheese Sauce

BUFFALO WINGS **48**

Chicken Wings Tossed in
House-made Buffalo Sauce
Carrot and Celery Sticks Ranch
or Blue Cheese Dip



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MEZZE PLATTER **95**

Grilled and Chilled Cruciferous Vegetables with House-made Hummus, House-made Tzatziki, Cucumbers, Carrots and Olives.

SEASONAL FRUIT PLATTER **70**

A Hand-selected Assortment of the Season's Freshest Fruits

CHILLED SHRIMP COCKTAIL **90**

Served with Lemons and Cocktail Sauce

CEVICHE **130**

Shrimp and White Fish Ceviche, Fresh Mango Tomato, Cucumber Jalapeño, Bright Citrus Served with Tostadas

CHARCUTERIE **165**

Chef's Selection of Artisanal Meats and Cheeses, Fig Spread, Whole Grain Mustard, Cornichos, Dried Fruit, Nuts

SUSHI BOAT **300**

Chef's Selection of Sashimi Nigiri, Cut Rolls (66 Pieces)

SIDES

BAKED MAC & CHEESE **45**

HONEY BEER CORNBREAD **45**

Brewery X Infused, Served Warm with Garlic-honey Butter



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GRILLED CAESAR 75

Baby Gem Lettuce, Caesar Dressing, Shaved Parmesan House-made Focaccia Croutons, Anchovies

SOUTHWEST 65

Romaine Hearts, Fire-roasted Corn, Black Beans Jicama Cherry Tomatoes, Red Onions Fresh Cilantro, Zesty Jalapeño-cilantro Caesar, Fried Tortilla Strips, Tajin-roasted Pepitas

APPLE WALNUT 75

Wild Rocket Arugula, Spring Greens, Granny Smith and Honeycrisp Apples, Crumbled Feta, Candied Walnuts, Bright Lemon-Honey Vinaigrette

CAPRESE 75

Ciliegine, Heirloom Baby Tomatoes, Basil, Balsamic Glaze, Olive Oil, Maldon Salt

SEASONAL SQUASH AND KALE 95

Baby Kale, Roasted Butternut and Delicata Squash, Sweet Persimmons Candied Pecans Bright Persimmon Vinaigrette





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ARENA DOGS **48**

*Grilled 1/4lb All-Beef Hot Dog
Diced Onions Traditional
Condiments*

BURGER BAR **115**

*1/4lb Signature Blend Beef
Patty, Served with Cheese
Assortment, Lettuce Tomatoes
Onions, Traditional Condiments*

LOADED NACHOS **55**

*BBQ Pulled Pork, Tortilla
Chips, Black Beans, Cheese
Sauce, Pico De Gallo, Sour
Cream, Guacamole, Cilantro*

GOLDEN CHICKEN **55** TENDERS

*Crispy Golden-fried Tenders
Served with BBQ and Ranch
Dipping Sauces*

TACOS **140**

*Choose Two Proteins:
Tequila Lime Chicken
Carne Asada
Mahi Mahi*

PRIME RIB **125** SANDWICH

*Roasted Prime Ribeye,
Arugula, Caramelized Onion,
Garlic Aioli*

FALAFEL PITA **105** POCKET

*Crispy Fried Falafel Balls
Roasted Red Peppers
Cucumbers, Lettuce,
Tomato, House-made
Hummus and House-made
Tzatziki*

NASHVILLE CHICKEN **100** SANDWICH

*Crispy Fried Chicken Breast
House-made Nashville Hot
Sauce, Garlic Aioli, Pickles,
Brioche Bun*

PULLED PORK **75** SANDWICH

*Slow-smoked Pulled Pork
Shoulder, Toasted Brioche
Bun, Tangy House-made
Coleslaw Crisp Pickles
Carolina Gold BBQ Sauce*

CHEESE PIZZA **55**

PEPPERONI PIZZA **60**



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BANANA CREAM PIE **50**

*Creamy Banana Custard
Graham Cracker Crust Whipped
Cream, Banana Slices*

CHURROS **53**

*Freshly Fried Churros Tossed in
cinnamon and sugar served
with caramel sauce*

NEW YORK CHEESECAKE **85**

*House-made Rich and
Decadent, with Chantilly
Cream and Fresh Berries*

SEASONAL BREAD PUDDING **95**

*A Comforting Classic Made
with Sweet Brioche Bread,
Seasonal Flavors, with
Chantilly Cream, House-
made Salted Caramel*

COOKIE & BROWNIE PLATTER **85**

*House-Made Assortment of
Cookies, Brownies, and
Pastries*

BROWN BUTTER CINNAMON ROLLS **85**

*House-made Cinnamon Rolls
Baked with Rich Brown
Butter, Finished with
Decadent Brown Butter
Cream Cheese Icing*



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BEVERAGE

WATER, SODA, JUICES, & MIXERS

BEER

LIQUOR

WINE

WATER

SARATOGA STILL 6-PK	36
SARATOGA SPARKLING 6-PK	42

SODA

COKE 6-PK	28
DIET COKE 6-PK	28
COKE ZERO 6-PK	28
SPRITE 6-PK	28
DR. PEPPER 6-PACK	28
LEMONADE 6-PACK	28
BARQ'S ROOTBEER 6-PK	28
GINGER ALE 6-PK	28
MONSTER ENERGY 4-PK	30
MONSTER ZERO SUGAR 4-PK	30

JUICE

ORANGE JUICE 6-PK	36
APPLE JUICE 6-PK	36
CRANBERRY JUICE 6-PK	36
GRAPEFRUIT JUICE 6-PK	36
PINEAPPLE JUICE 6-PK	36

HOT

REGULAR COFFEE CARAFE	21
DECAF COFFEE CARAFE	21
HOT CHOCOLATE CARAFE	21
HOT TEA CARAFE	21

MIXERS

FINEST CALL BLOODY MARY 1L	24
FINEST CALL SOUR MIX 1L	24
FINEST CALL MARGARITA 1L	24
FINEST CALL LIME JUICE 1L	24
FINEST CALL GRENADINE 1L	24
SEBUSCA MICHELADA MIX 1L	24
FEVER TREE CLUB SODA 6-PK	23
FEVER TREE TONIC 6-PK	23
FEVER TREE GINGER BEER 6-PK	23



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DOMESTIC

BUD LIGHT 6-PK	42
COORS LIGHT 6-PK	42
MICHELOB ULTRA 6-PK	42
MICHELOB ULTRA ZERO 6-PK	42

PREMIUM/IMPORT

ESTRELLA JALISCO 6-PK	48
STELLA ARTOIS 6-PK	54
GUINNESS PUB DRAFT 14.9 4-PK	28

BEER

CRAFT

KONA BIG WAVE 6-PK	54
GOLDEN ROAD MANGO CART 6-PK	54
GOLDEN ROAD RIDE ON 10 HAZY IPA 6-PK	54
BREWERY X SLAP & TICKLE IPA 6-PK	54
BREWERY X BATTLESNAKES PILSNER 6-PK	54
BREWERY X WATERMELON LIME SELTZER 6-PK	54
BREWERY X HUCKLEBERRY SELTZER 6-PK	54
ASYLUM STRAIGHTJACKET BLONDE ALE 6-PK	84

LIQUOR

WINE

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WATER, SODA, JUICES, & MIXERS

VODKA

BELVEDERE	102
CIROC	137
TITO'S	115

WHISKEY

JACK DANIEL'S NO. 7	92
GENTLEMAN JACK	104
JACK DANIEL'S SINGLE RESERVE	162
JACK DANIEL'S TENNESSEE FIRE	74
JACK DANIEL'S TENNESSEE HONEY	74
WOODFORD RESERVE SINGLE RYE	88
WOODFORD RESERVE BOURBON	124
KNOB CREEK BOURBON	124

SCOTCH

MACALLAN 12 YEAR	172
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BEER

GIN

HENDRICK'S	132
AVIATION	92

TEQUILA

HERRADURA SILVER	87
HERRADURA REPOSADO	131
HERRADURA AÑEJO	168
PATRON SILVER	140

RUM

SAILOR JERRY SPICED	92
BACARDI SUPERIOR WHITE RUM	115

COGNAC

HENNESSEY VS	140
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READY-TO-DRINK

JACK AND COKE 6-PK	92
CUTWATER MARGARITA 6-PK	92
CUTWATER MAI TAI 6-PK	92

LIQUOR

LIQUEURS

BAILEY'S IRISH CREAM	74
GRAND MARNIER	94
SOUR APPLE	38
KAHLÚA	74
TRIPLE SEC	38
DRY VERMOUTH 1L	20
SWEET VERMOUTH	20

COCKTAIL PITCHERS

CADILLAC MARGARITA	120
<i>Herradura Silver, Triple Sec, Citrus Agave Syrup, Grand Marnier, Sparkling Water</i>	
TEQUILA SANGRIA	140
<i>Herradura Silver, Reisling, Triple Sec Pineapple Juice, Agave Syrup, Sprite</i>	
PINK LEMONADE VODKA	120
<i>Belvedere, Lemon Juice, Simple Syrup Sparkling Water, Grenadine</i>	
BLOODY MARY	130
<i>Belvedere, Bloody Mary Mix, Sebusca Michelada Mix, Worcestershire, Citrus</i>	



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SPARKLING

CAPOSALDO PROSECCO	52
J VINEYARDS CALIFORNIA CUVEE	75
TAITTINGER BRUT LA FRANCAISE CHAMPAGNE	120
LOUIS ROEDERER BRUT COLLECTION 244	110
VEUVE CLICQUOT	200
LOUIS ROEDERER CRISTAL BRUT	735

PINOT GRIGIO/PINOT GRIS

HAHN FAMILY WINES	50
SANTA MARGHERITA, ITALY	72

SAUVIGNON BLANC

OYSTER BAY, MARLBOROUGH NEW ZEALAND	60
DOMAINE HUBERT BROCHARD SANCERRE, LOIRE, FRANCE	90

BEER

CHARDONNAY

FERRARI CARANO, SONOMA	73
HEITZ, QUARTZ CREEK	142
QUILT, NAPA VALLEY	83
ZD, CALIFORNIA	84
FAR NIENTE, NAPA VALLEY	130
WILLIAM FEVRE BOUGROS CHABLISGRAND CRU, FRANCE	215

REISLING

ALEXANDER VALLEY NEW GEWÜRZTRAMINER	45
STADT KREMS KREMSTAL GRÜNER VELTLINER	45
FESS PARKER DRY, RODNEY'S VINEYARD	47
DR. FISCHER OCKFENER BOCKSTEIN REISLING SPATLESE	60

BLUSH

ELOUAN ROSÉ	36
SCHRAMSBERG MIRABELLE BRUT ROSÉ	70

LIQUOR

WINE

MERLOT

COLUMBIA CREST WASHINGTON STATE	45
MARKHAM LTD., NAPA VALLEY	64
CHARLES KRUG, NAPA VALLEY	72
DUCKHORN	113
PAHLMAYER, NAPA VALLEY	225

PINOT NOIR

BOEN, SANTA MARIA VALLEY CENTRAL COAST	72
HAHN FAMILY WINES SANTA LUCIA HIGHLANDS	79
LEMELSON VINEYARDS THEA'S SELECTION WILLAMETTE VALLEY	81
GOLDENEYE, ANDERSON VALLEY, MENDOCINO	110
ZD FOUNDER'S RESERVE	152



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WATER, SODA, JUICES, & MIXERS

CABERNET

J. LOHR SEVEN OAKS	67
QUILT	92
RAYMOND RESERVE	93
JUSTIN	90
DOUBLE DIAMOND	95
ROUND POND ESTATE RUTHERFORD	140
CAYMUS, NAPA VALLEY	225
HEITZ MARTHA'S VINEYARD	485

RED BLENDS

PARADUX PROPRIETARY RED	110
LEVIATHAN RED	66
TREFETHEN DRAGON TOOTH	100
OVERTURE BY OPUS ONE	350
HESS COLLECTION "THE LION"	325

ZINFANDEL

TRIG POINT, ALEXANDER VALLEY	53
GHOST BLOCK ESTATE PELISSA VINYARD, OAKVILLE	72

BEER

SPANISH STYLE

FAUSTINO GRAN RESERVA RIOJA, SPAIN	75
BODEGA CATENA ZAPATA CATENA ALTA MALBEC ARGENTINA	145
EL JEFE WALLA WALLA TEMPRANILLO	106

ITALIAN STYLE

FELSINA CHIANTI CLASSICO	83
TENUTA SAN GUIDO GUIDALBERTO, SUPER TUSCAN, TUSCANY	150
CA' ROME BAROLO VIGNA CERETTA	195

SYRAH/SHIRAZ/RHONE

EPIPHANY PETITE SIRAH SANTA BARBARA	65
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LIQUOR

WINE

DESSERT & SWEET

CHÂTEAU COUTET SAUTERNES BARSAC	130
ROYAL TOKAJI ASZÚ 6 PUTTONYOS RED LABEL	142

PORT WINE

QUINTA DE LA ROSA 20 YEAR TAWNY	82
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MISSSED PREORDER? WANT TO SEE YOUR LATE ORDER OPTIONS? HYPED FOR ORDERING IN YOUR SUITE? FIND YOUR OPTIONS HERE.

SNACKS

DESIGNED FOR APPROXIMATELY 6 GUESTS

MUCHO MUNCHIES 42

Popcorn, Smoked Almonds, Honey Roasted Peanuts

KETTLE CHIPS & DIPS 54

Freshly Fried Kettle Chips
Caramelized Onion Dip, Pimento Dip

CHIPS & GUACAMOLE 66

Fresh Guacamole, Salsa Roja, Salsa Verde, Corn Tortilla Chips

STARTERS

MINIMUM ORDER OF 6. PER PERSON
PRICING AVAILABLE ABOVE
MINIMUM ORDER

PHỞ POTSTICKERS 84

Phở Flavors in a Crispy Wonton Wrapper with a Hoisin-sriracha Dipping Sauce and Green Onions

PRETZELS & CHEESE 66

Fresh Lightly Salted Pretzels with House Cheese Sauce

BUFFALO WINGS 60

Chicken Wings Tossed in House-made Buffalo Sauce, Carrot and Celery Sticks Ranch or Blue Cheese Dip

SALADS

DESIGNED FOR APPROXIMATELY 6 GUESTS

CAPRESE 90

Ciliegine, Heirloom Baby Tomatoes, Basil, Balsamic Glaze
Olive Oil, Maldon Salt

WEDGE 78

Baby Iceberg Lettuce, Pt. Reyes Blue Cheese, Cherry Tomatoes
Red Onions, Bacon, Crispy Shallots, Blue Cheese Dressing

GRILLED CAESAR 90

Baby Gem Lettuce, Caesar Dressing, Shaved Parmesan House-made Focaccia Croutons, Anchovies



GET A GRIP

MINIMUM ORDER OF 6. PER PERSON
PRICING AVAILABLE ABOVE
MINIMUM ORDER

ARENA DOGS 66

Grilled 1/4lb All-Beef Hot Dog Diced Onions Traditional Condiments

GOLDEN CHICKEN TENDERS 66

Crispy Golden-fried Tenders Served with BBQ and Ranch Dipping Sauces

FALAFEL WRAP 126

Crispy Fried Falafel Balls Roasted Red Peppers Cucumbers, Lettuce, Tomato House-made Hummus and House-made Tzatziki

BURGER BAR 138

1/4lb Signature Blend Beef Patty, Served with Cheese Assortment, Lettuce Tomatoes, Onions, Traditional Condiments. Beyond Burgers Available Upon Request

DESSERT

MINIMUM ORDER OF 6. PER PERSON
PRICING AVAILABLE ABOVE
MINIMUM ORDER

CHURROS 64

Freshly Fried Churros Tossed in cinnamon and sugar served with caramel sauce

COOKIE & BROWNIE PLATTER 102

House-Made Assortment of Cookies, Brownies, and Pastries



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BEVERAGE REPLENISHMENT

RESTOCK PROGRAM AVAILABLE FOR ANNUAL SUITE HOLDERS ONLY. WANT TO BE ONE? REACH OUT TO THE SUITE GUEST RELATIONS TEAM.

YOU MAY CHOOSE BETWEEN TWO OPTIONS TO REPLENISH THE BEVERAGES IN YOUR SUITE:

AUTOMATIC REPLENISHMENT

Beverage Restock Program

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each event, our suite staff will assess what was consumed during the event and will replenish the beverages accordingly. The beverage restock will be charged to the card on file unless a prior arrangement has been made.

We have put together a recommended beverage par to simplify the process even further:

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) bottle each of Whiskey or Bourbon, Vodka, Rum, and Tequila*
- (1) liter each of Bloody Mary Mix and Margarita Mix*
- (2) six-packs each of Coke and Diet Coke*
- (1) six-pack each of Sprite or Root Beer, Saratoga Bottled Water, Tonic Water, Club Soda, and Ginger Ale*
- (1) bottle each of White and Red Wine*
- (1) bottle of Sparkling Wine*
- (4) six-packs of Beer: (2) Domestic and (2) Import or Craft*
- (1) six-pack each of Orange, Cranberry, and Grapefruit Juice*

If you would like to participate in the Beverage Restock Program, please contact your Suite Guest Relations Team.

ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 12 p.m. Pacific Standard Time, two business days prior to the event. Please see the list of products in the Beverage Section of this menu.

All food and beverage orders can be placed online at <https://Hondacenter.com/suiteordering> or by clicking the link at the top right of this page.

BE A TEAM PLAYER DRINK RESPONSIBLY

Honda Center is 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 make Honda Center a safe and exciting place for everyone.



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HOURS OF OPERATION

Your Suite Guest Relations Team is available from 10:00 a.m. to 5:00 p.m. PST, Monday through Friday to assist you in your food and beverage selections and any questions you may have.

To reach the Suites Guest Relations Team, contact them at: suitesorder@hondacenter.com

FOOD AND BEVERAGE ORDERING

To ensure the highest level of quality and service, we ask that all food and beverage selections (including special liquor requests) be placed by 12:00 p.m. Pacific Standard Time, two business days prior to each event. Please place all Saturday, Sunday, and Monday event orders by 12:00 p.m. PST on the Thursday prior.

*Orders can be arranged with the assistance of our Suite Guest Relations Team at: suitesorder@hondacenter.com. If for any reason an event is canceled and the arena does NOT open, you will not be charged for your food and beverage order. If the doors to the arena open for **ANY** amount of time and the event is canceled, you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any requests to cancel. Orders canceled by 12:00 p.m. Pacific Standard Time the **BUSINESS DAY PRIOR** to the event will not be charged.*

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with your Suite Guest Relations Team at suitesorder@hondacenter.com, to sign up for our Beverage Restock Program to stock your bar with a selection of recognized, quality brand name products including liquor, beer, wine and soft drinks or simply refer to our [beverage](#) menu for recommendations.

Additional beverages may be purchased during the game through your suite attendant, by using the in-suite courtesy phone or through the QR code available in your suite.