

# suite menu



Online Ordering | [SuiteEats.com/KaseyaCenter](http://SuiteEats.com/KaseyaCenter)

 **Kaseya Center**

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# packages

A collage of various food items. In the top left, a basket of long, crusty bread rolls. In the center, a large white bowl filled with a salad of shredded lettuce, sliced tomatoes, and shredded cheese. In the foreground, a long submarine sandwich filled with meat, cheese, and vegetables, garnished with three olives. To the left, a grill pan containing four sausages with distinct grill marks. Next to the grill pan is a small jar of yellow mustard with a spoon. In the bottom right corner, a plate of fresh vegetables including orange and red bell peppers, purple cauliflower, and green Brussels sprouts.



Packages serve 8 guests unless otherwise noted.

# All-American

— 84.95 PER GUEST —

## Bottomless Freshly Popped Popcorn V

## The Snack Attack V

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

## Chicken Tenders

Buttermilk Ranch Dressing, Barbecue Sauce

## BLT Salad

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

## Farmers Market Dips & Veggies V AVG

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

## The Authentic

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

## Hot Dogs

Traditional Condiments

*Enhance your experience with our curated wine selection. We recommend pairing your meal with:*

**Stags' Leap Winery Sauvignon Blanc** • 85

**Caymus Cabernet Sauvignon** • 295

# MVP

— 83.95 PER GUEST —

## Bottomless Freshly Popped Popcorn V

## Potato Chips & Gourmet Dips V

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

## Seasonal Fresh Fruit V AVG

In-Season Fruits & Berries

## Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

## Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

## Mini Buffalo Chicken Sandwiches

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery & Blue Cheese Slaw

## Hot Dogs

Traditional Condiments

*Enhance your experience with our curated wine selection. We recommend pairing your meal with:*

**Veuve Clicquot Yellow Label** • 225

**Antinori Tignanello, Toscana Blend Tuscany, Italy 2019** • 395



mini buffalo  
chicken sandwiches

# packages

Packages serve 8 guests unless otherwise noted.

## Come Dine with Me

*Each course is elegantly timed to complement key moments of the event, creating a seamless and elevated experience. Dishes are artfully presented as small, shareable plates, inviting a sophisticated, grazing-style approach to dining.*

— 175.95 PER GUEST —

### SNACKS & TREATS • Choose 2

Selections will be in the suite upon guest's arrival.

#### House-Made Roasted Snack Mix

Herb Roasted Valencia Almond  
Candied Pecan and Wasabi Peas

#### Vegetable Chips & Dips V

Green Bean Chips, Veggie Chips,  
Vegan Pesto, Baba Ghanoush,  
White Bean Hummus

#### Tapas Board

Albondigas En Salsa, Spanish Cheeses,  
Cured Meats, Artisan Olives, Crackers,  
Quince, Artisan Breads

### FROM THE GARDEN • Choose 2

Selections will be in the suite upon guest's arrival.

#### Baby Artichokes & Green Bean Salad V VG

Heirloom Tomatoes, Peas,  
Roasted Carrots, Citrus Vinaigrette

#### Chopped Salad VG

Tomatoes, Avocado, Bacon, Eggs,  
Blue Cheese, Red Wine Vinaigrette

#### Bocconcini Cucumber Tomato Salad V VG

Basil-Marinated Mozzarella Bocconcini,  
Cherry Tomatoes, English Cucumbers,  
Balsamic Drizzle

### PASS TO ME • Choose 2

Selections will be passed in the suite once guests arrive.

#### Crostini Trio V

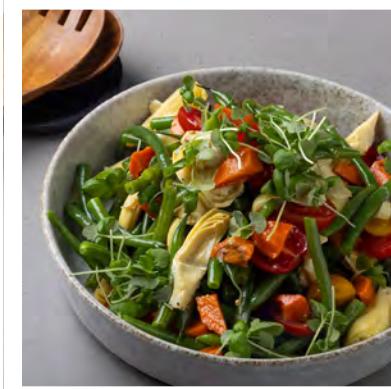
- White Bean Hummus, Sautéed Greens, Candied Wasabi Peas
- Smash Peas, Lemon, Mint, Fresh Burrata
- Ricotta, Pickled Butternut Squash, Spicy Pecans

#### Upper Crust Flatbreads

- Sun-Dried Tomatoes & Broccoli Rabe V
- Italian Salumi & Fontina Cheese
- Grilled Shrimp & Fresh Pesto

#### Mini Hot Dog Board

- Magic City Hot Dog*** Grilled Pineapple, Aji Amarillo Sauce, Potato Crisps, Cotija Cheese
- Sonoran Dog*** Grilled Onions & Peppers, Pico de Gallo



# packages

Packages serve 8 guests unless otherwise noted.

## Come Dine with Me, Continued

*Each course is elegantly timed to complement key moments of the event, creating a seamless and elevated experience. Dishes are artfully presented as small, shareable plates, inviting a sophisticated, grazing-style approach to dining.*

— 175.95 PER GUEST —

### THE MAIN EVENT • Choose 2

Selections will be delivered before the start of the event.

#### Steak Frites Board AVG

Wet-Aged Ribeye, Maldon Sea Salt, Creamy Horseradish, Signature Steak Sauce, Wedge Potatoes, Grilled Asparagus

#### House-Made Pastas

##### • Chicken Spinach Pesto

Cavatappi, Pan-Seared Butter Chicken, Spinach Pesto, Pecorino, Garlic Bread Crumb

##### • Vegetable Garden V

Farfalle Bow Tie, Roasted Corn, Zucchini, Squash, Peppers, House-Made Pomodoro

#### Char-Grilled Chicken Board AVG

All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables

### OUR FAVORITES • Choose 2

Selections will be delivered to your guests before half-time.

#### Bánh Mì Sandwiches

- *Roasted Shiitake* V Mirin Marinated Shiitake Mushrooms, Pickled Cucumbers, Cilantro, Carrots, Hoisin Sauce, Sriracha Aioli, Baguette
- *Vietnamese Chicken* Roasted Chicken, Daikon, Carrots, Cilantro, Jalapeño, Sriracha Aioli, Baguette

#### Prime Sliders

All-Beef Sliders, American Cheese, Spicy Butter Pickle, Secret Sauce

#### Mini Soft Twist Pretzel Board

Creole & Yellow Mustards

Enhance your experience with our curated wine selection. We recommend pairing your meal with:

**Château Gloria  
Saint-Julien 2015,  
Bordeaux, France** • 175

**Justin Vineyards  
Isosceles, Red Blend 2018  
Paso Robles, CA** • 240



# packages

Packages serve 8 guests unless otherwise noted.

# Havana Nights Package

— 68.95 PER GUEST —

## Green Goddess Kale Salad V

Shredded Kale, Shredded Romaine, Pickle Sweet Peppers, Manchego Cheese, Truffle Garlic Bread Crumb, Green Goddess Dressing

## Tostones Trio Platter

Crispy Double-Fried Plantains with:  
 • Cuban Garlic Shrimp  
 • Black Bean & Corn Salsa V  
 • Chipotle-Lime Ahi Tuna V

## Mini Cubano Sliders

Mojo Marinated Pork, Black Forest Ham, Swiss Cheese, Dill Pickle, Dijonnaise, Cuban Rolls

## Chimi Beef Pinchos

Chimi Marinated Sirloin, Pepper, Onion, Zucchini

## Mahi Fresca Tacos

Corn Tortilla, Local Mahi Mahi, Brussels Slaw, Cotija Cheese, Micro Cilantro

*Enhance your experience with our curated wine selection.*

*We recommend pairing your meal with:*

**Livio Felluga,  
Pinot Grigio • 80**

**A Lisa, Malbec 2022  
Patagonia, Argentina • 90**



# à la carte



*à la carte*

# Cool Appetizers

*Cool Appetizers serve 8 guests unless otherwise noted. All pricing is per guest.*

**Local Charcuterie Board** • 24.95

**Farmers Market Dips & Veggies**  • 18.95

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

**Seasonal Fresh Fruit**   • 14.95

In-Season Fruits & Berries

**Chilled Shrimp Cocktail**  • 28.95

Poached Shrimp, Lemons, Zesty Cocktail Sauce

**Assorted Sushi Platter** 

*Large Platter* • 480.00

*Medium Platter* • 380.00

Assorted Fresh Rolls and Sashimi, Fresh Wasabi, Soy Sauce

**Olive & Whipped Feta Platter**  • 18.95

Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

**Seasonal Root Vegetable & Dips**  • 18.95

Seasonal Root Vegetables, Spiced Beetroot Hummus & Goat Cheese, Roasted Carrot Dip, Sweet Pea & Hominy Spread, Grilled Naan

**Ahi Tuna Tartare Tostones** • 24.95

Double Fried Plantain, Ahi Tuna, Shallot, Sesame, Cucumber, Radish, Sweet Ponzu, Chipotle-Lime Aioli, Micro Cilantro



*farmers market  
dips & veggies*



*the chicken tender  
& sauce zone*



# à la carte

## Warm Appetizers

*Warm Appetizers serve 8 guests unless otherwise noted. All pricing is per guest.*

### Loaded Nacho Bar • 22.95

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips

**Upgrade your Loaded Nacho Bar from Beef Chili to:**

• **Beef Barbacoa** • 9.95

• **Chicken Tinga** • 8.95

### Jalapeño Artichoke

#### Dip • 18.95

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

### The Chicken Tender & Sauce Zone • 24.95

Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

### Spicy Wings • 19.95

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

### Three Cheese Mac • 11.95

Cavatappi Pasta, Three Cheese Sauce

### Southern Chicharrón • 21.95

House-Made Corn Bread, Maple Soy Pork Belly, Pickled Cucumber, Chili Lime Aioli



# à la carte

## Greens

*Greens serve 8 guests unless otherwise noted. All pricing is per guest.*

### Chopped Vegetable Salad

**Salad**    • 13.95

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

### Classic Caesar Salad • 14.95

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

*Upgrade your Caesar Salad by adding:*

- *Grilled Chicken* • 7.95
- *Shrimp* • 8.95

### Bocconcini Tomato &

### Cucumber Salad

**Salad**   • 14.95

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

### BLT Salad • 13.95

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

### Brussels Coleslaw • 12.95

Brussels Sprout, Green Cabbage, Red Cabbage, Carrot, Scallion, Dill Pickle Dressing





*char-grilled  
chicken board*

# à la carte

## Classics

Classics serve 8 guests unless otherwise noted. All pricing is per guest.

### Char-Grilled Chicken

**Board** AVG • 34.95

All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables

### Whiskey-Glazed Char-Grilled

**Short Ribs** • 34.95

Horseradish Cream

### Steakhouse Beef

**Tenderloin** • 42.95

Black Pepper-Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

### Tacos & Tostadas • 24.95

• *Pork Al Pastor*

Charred Pineapple, Pickled Red Onions

• *Pollo Asado*

Chorizo, Cotija Cheese

Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

### CLASSIC SIDES

Classics Sides serve 8 guests.

### Papa Rustica • 11.95

Rustic Idaho Potato, Sofrito, Pecorino, Parsley

## Burgers, Sausages & Dogs

Burgers, Sausages & Dogs serve 8 guests unless otherwise noted. All pricing is per guest.

### The Smokey

**Maple Slider** • 18.95

**Serves 10**

**2 Burgers per Guest**

Short Rib Beef House Blend  
Maple Glazed Bacon,  
Fontina Cheese, Caramelized  
Onions, Harissa Aioli

### IMPOSSIBLE® Mini Burger V • 15.95

**Serves 10**

**2 Burgers per Guest**

Char-Grilled Plant Based Burger,  
Leaf Lettuce, Vine-Ripened Tomatoes,  
Cheddar Cheese, Chipotle Lime Aioli,  
Mini Bun

*Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.*

### Chimi Pepper Choripan • 15.95

Colombian Chorizo, Watercress  
Chimichurri, Fried Red Peppers,  
Watercress Garnish, Baguette

### Hot Dogs • 14.95

Traditional Condiments,  
Kettle-Style Potato Chips

*tacos & tostadas*



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*à la carte*

# Handcrafted Sandwiches

*Sandwiches serve 8 guests unless otherwise noted. All pricing is per guest.*

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## THE WALKING STICKS

### Ham & Swiss • 13.95

Mustard Butter,  
Pretzel Baguette

### Roast Beef • 13.95

Garlic Horseradish Aioli,  
Arugula, Maldon Salt, Baguette

### Roasted Turkey • 13.95

Apricot Ginger Chutney,  
Havarti Cheese, Baguette

### The Authentic • 15.95

Turkey, Ham, Cheddar Cheese,  
Swiss Cheese, Lettuce, Tomatoes,  
Red Onions, Louie Dressing,  
Wheat Baguette

### Mini Buffalo Chicken

### Sandwiches • 15.95

Pulled Chicken, House-Made  
Buffalo-Style Hot Sauce, Mini Rolls,  
Cool Celery & Blue Cheese Slaw

### Smoked Pork

### Sandwiches • 15.95

Smoked Barbecue Pork, House-Made  
Barbecue Sauce, Coleslaw, Mini Rolls

### Chicken Serranito Sandwich

### • 16.95

Grilled Chicken Breast, Prosciutto,  
Tomato, Cilantro Lime Aioli, Ciabatta



# à la carte

## Snacks

*Snacks serve 8 guests unless otherwise noted. All pricing is per guest unless otherwise noted.*

**Local Soft Pretzel**  • 11.95

**Salsa & Guacamole**

**Sampler**   • 56.95 PER ORDER

Salsa Verde, Salsa Roja,  
Guacamole, Tortilla Chips

**The Snack Attack** 

• 56.95 PER ORDER

House Made Snack Mix, Dry-Roasted  
Peanuts, Pretzel Twists, Kettle-Style  
Potato Chips

**Seasoned Pretzel Sticks**

**& Dips**  • 36.95 PER ORDER

Pretzel Sticks Seasoned with Dill Pickle,  
Garlic Parmesan, Yellow Mustard  
Seasonings, Dill Pickle Hummus,  
Roasted Garlic Parmesan Dip

**Bottomless Freshly Popped**

**Popcorn**  • 24.95 PER ORDER

**Dry-Roasted Peanuts** 

• 47.95 PER ORDER

**House Made**

**Snack Mix**  • 49.95 PER ORDER

**Pretzel Twists** 

• 35.95 PER ORDER

**Potato Chips &**

**Gourmet Dips**  • 49.95 PER ORDER

Kettle-Style Potato Chips,  
Roasted Garlic Parmesan,  
French Onion, Dill Pickle Dip



# à la carte

## Let Them Eat Cake!

### Chicago-Style

**Cheesecake**  69.95

*Serves 10*

Traditional Chicago-Style Cheesecake,  
Butter Cookie Crust

### Red Velvet Cake

 89.95

*Serves 12*

Four-Layer Red Velvet, White Chocolate  
Cream Cheese Icing, Red Velvet Crumb,  
Chocolate Drizzle

### Six-Layer Carrot Cake

 89.95

*Serves 14*

Our Signature Layered Carrot Cake,  
Fresh Carrots, Nuts, Spices, Sweet  
Cream Cheese Icing, Toasted Coconut,  
Toasted Pecans

### Chocolate Paradis Cake

 90.95

*Serves 12*

Rich Chocolate Génoise,  
Layered Chocolate Ganache,  
Candied Toffee

### Lemon Meringue Cake

 69.95

*Serves 14*

Five-Layer Lemon Cake, Lemon Curd,  
Vanilla Icing, Sour Lemon Bark,  
Toasted Mini Marshmallows

## Suite Sweets

*Suite Sweets* serve 8 guests unless otherwise noted. All pricing is per guest.

### Gourmet Cookies &

**Brownies**  20.95

Gourmet Cookies, Decadent Brownies

### Haagen Dazs Ice Cream Cups

**Strawberry or Chocolate**

10.00 PER GUEST

### Beignets

 18.95

Nutella and Mix Berries

### LEVY COOKIE COLLECTION BOX:

We turned your favorite cakes  
into jumbo gourmet cookies.

- Red Velvet
- Lemon Meringue
- Carrot Cake
- Chocolate Paradis'

Each designer box includes  
one of each—devour solo or  
slice and share!

**55 PER ORDER**



*chocolate paradis cake*



# à la carte

## Our Famous Dessert Cart

*You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' & 'ahs' as your neighbor's line up in enthusiastic anticipation of our signature dessert cart.*

### Signature Desserts V

- Six-Layer Carrot Cake
- Red Velvet Cake
- Chocolate Paradis Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake

### Gourmet Dessert Bars V

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar AVG
- Honduran Chocolate Manifesto Brownie AVG

### Gourmet Cookies & Turtles V

- Chocolate Chunk
- Reese's® Peanut Butter
- Triple Chocolate Chunk
- White & Milk Chocolate Turtles

### Giant Taffy Apples V

- Peanut
- Loaded M&M's®

### Nostalgic Candies V

- Gummi® Bears,
- Jelly Belly® Sassy Sours
- Mini Sour Worms
- Peanut M&M's®
- Plain M&M's®

### Dark Chocolate Liqueur Cups V

- Baileys® Original Irish Cream
- Disaronno® Amaretto
- Skrewball® Peanut Butter Whiskey
- Kahlúa®



COOKIES • CAKES • BROWNIES • ICE CREAM • SWEETS



DECADENT TRIPLE CHOCOLATE CHIP

DECADENT REESE'S PEANUT BUTTER

TOFFEE CRUNCH BROWNIE BAR

CHERRY MARSHMALLOW BAR

CHOCOLATE MANIFESTO BROWNIE

ROCKSLIDE BROWNIE

our famous  
dessert cart

# beverages



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*beverages*

# Ready-to-Drink Cocktails & Seltzers

*Sold by the six-pack*

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**Bacardí Rum Cocktails • 75**

**Cazadores Cocktails Margarita • 90**

**High Noon Hard Seltzer • 80**

# Beer, Ales & Alternatives

*Sold by the six-pack*

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**Bud Light • 50**

**Miller Lite • 50**

**Coors Light • 50**

**Michelob ULTRA • 50**

**Modelo Especial • 60**

**Corona Extra • 60**

**Heineken • 60**

**Stella Artois • 60**

**Sierra Nevada Hazy Little Thing • 60**

**Funky Buddha Floridian • 60**

**Wynwood Brewing La Rubia • 60**

**Heineken Zero • 40**

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*beverages*

# Sparkling & Rosé

*Sold by the bottle*

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La Marca Prosecco • 70

Veuve Clicquot La Grande Dame • 550

Dom Perignon Brut • 500

Veuve Clicquot Yellow Label • 225

Moët & Chandon Brut • 180

Taittinger Brut Reserve • 150

Ferrari Brut • 95

Ruinart Brut Rosé • 300

Moët & Chandon Brut Rosé • 170

AIX Rosé • 70

# White Wine

*Sold by the bottle*

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## RIESLING

Chateau Ste. Michelle • 60

## SAUVIGNON BLANC

Stags' Leap • 105

Chateau de Sancerre • 95

## PINOT GRIGIO

Santa Margherita • 80

## CHARDONNAY

The Calling • 90

Stags' Leap Wine Cellars Karia • 80

La Crema • 70

# beverages

## Red Wine

*Sold by the bottle*

### PINOT NOIR

**Flowers** • 120

**Belle Glos Clark & Telephone** • 85

**Meiomi** • 70

### MALBEC

**A Lisa Rio Negro** • 90

**Don Miguel Gascon, Reserva** • 105

### MERLOT

**Emmolo** • 80

### RED BLENDS

**Antinori Tignanello** • 400

**JUSTIN Isosceles** • 250

**Château Gloria Saint Julien Bordeaux** • 190

**The Prisoner** • 110

**Caffagio Chanti Classico Tuscany** • 65

**Villa Antinori Toscana** • 70

**Conundrum by Caymus** • 60

### CABERNET SAUVIGNON

**Caymus** • 300

**Silver Oak** • 250

**Jordan** • 190

**JUSTIN** • 85

**Josh Craftsman Collection** • 60

bar supplies



# beverages

## Liquor

*Sold by the liter unless otherwise noted*

### VODKA

Grey Goose Altius • 850

Grey Goose • 300

Tito's Handmade • 275

### GIN

The Botanist • 350

Hendrick's • 350

Bombay Sapphire • 275

### TEQUILA & MEZCAL

Clase Azul • 800

Don Julio 1942 • 800

Patrón El Alto 750mL • 700

Patrón Reposado • 500

Patrón Silver • 350

Casamigos Reposado • 500

Casamigos Añejo • 475

Casamigos Blanco • 450

Ilegal Mezcal 750mL • 275

### RUM

Ron Zacapa • 350

Bacardí 8 • 300

Bacardí Superior • 250

Bacardí 4 • 225

### WHISKEY & BOURBON

Basil Hayden • 400

Angel's Envy • 375

High West Double Rye • 350

Woodford Reserve • 350

Crown Royal • 300

Jameson Irish • 300

Maker's Mark • 300

Jack Daniel's • 250

### SCOTCH

Johnnie Walker Blue • 950

Macallan 18 Year *Ltr* • 1,300

Macallan 12 Year *Ltr* • 500

Johnnie Walker Black • 500

Buchanan • 450

The Glenlivet 12 • 350

### COGNAC / BRANDY

D'USSÉ • 400

Hennessy • 400

### CORDIALS

Aperol • 200

Baileys Original Irish Cream • 300

Campari • 175

Cointreau • 250

Grand Marnier • 300

Kahlúa • 250

# beverages

## Chill

*Sold by six-pack unless otherwise indicated*

### SOFT DRINKS

12oz • 24

Pepsi

Diet Pepsi

Starry

Schweppes Ginger Ale

Brisk Iced Tea

### WATER

Acqua Panna

500mL 6-pack • 50

liter • 11

### SPARKLING

Perrier 6-pack • 40



### JUICES 10oz • 18

Cranberry Juice  
Grapefruit Juice  
Orange Juice  
Pineapple Juice  
Lemonade

### TEAS 16.9oz 4-packs • 25

Pure Leaf Unsweetened Black Tea  
Pure Leaf Iced Lemon Tea

### NESPRESSO EXPERIENCE

Assortment of Caffeinated,  
Decaffeinated &  
Hot Chocolate Pods • 150

### BAR SUPPLIES

Owen's Craft Mixers • 10

Finest Call Bloody Mary Mix • 8

Schweppes Tonic Water • 26

Fever Tree Ginger Beer • 12

Lemons & Limes • 6

Filthy Olives • 6

Tabasco Sauce • 6

# the scoop



## the scoop

# Food & Beverage Ordering

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, two business days prior to each event.

Orders can also be received via e-mail at [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com) and online at <http://suiteeats.com/KaseyaCenter>. Orders can be arranged with the assistance of a Premium Specialist Representatives at 786-777-2088 during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase.

Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

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

1. Alcoholic beverages cannot be brought into or taken out of Kaseya 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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Payment Procedure & Service Charge

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 21% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Kaseya 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.

