



SUITES MENU

2025 - 2026





WELCOME TO RAYMOND JAMES STADIUM

Welcome to your private luxury suite at Raymond James Stadium, where the excitement of world-class entertainment meets the comfort and exclusivity of premium hospitality.

As the proud home of the Tampa Bay Buccaneers, Raymond James Stadium offers more than just a front-row seat to the action — it delivers an upscale, personalized experience curated for those who expect nothing less than the best. Whether you're entertaining clients, celebrating with family and friends, or hosting an elite corporate gathering, our luxury suite catering menu is designed to impress at every level.

Crafted by our expert culinary team, our suite menu features gourmet selections made with the finest seasonal ingredients, inspired by the rich flavors of the Gulf Coast and beyond. From handcrafted hors d'oeuvres and chef-carved specialties to signature cocktails and decadent desserts, every item is prepared and presented with impeccable attention to detail.

Enjoy seamless in-suite service, a curated beverage program, and custom menu enhancements that cater to your exact tastes. Our commitment is to make every suite experience as unforgettable as the event itself — all within the privacy, comfort, and prestige of your own exclusive space.

Let us turn your suite into a luxury dining destination, where every bite is worthy of the spotlight.

Bon Appétit,

Raymond James Stadium Luxury Suite Team



FOOD PACKAGES

ALL ITEMS SERVE 8

MVP PACKAGE

PREGAME WARMUP

all items will be served at doors

BOTTOMLESS POPCORN

sweet butter | salt

CAESAR SALAD

parmesan | romaine | croutons |
lemon | caesar dressing

ENHANCE YOUR SALAD

add grilled chicken +\$38 or add shrimp +\$45

OPENING DRIVE

items delivered to suite upon guest arrival

CRUDITE

assorted vegetables | hummus | green goddess

STEAK SANDWICH

avocado | garlic mayo | tomatoes | frisée

KICKOFF

delivered to the suite one hour prior to kickoff

HOT DOGS

all-beef hot dogs | sauerkraut |
relish | hot dog rolls

gluten-free options available upon request

CHEESEBURGERS

angus beef patties | lettuce | tomato |
onion | pickles | cheddar | provolone |
swiss | potato bun

gluten-free options available upon request

TAMPA TENDERS

bbq sauce | honey mustard

HALFTIME SWEETS

delivered to the suite at half time

FRESH BAKED COOKIES

chocolate chip | red velvet |
lemon | heath bar crunch

may contain nuts

665.00

All prices are subject to fees and local taxes. There is an 20% administrative charge applied to all food and beverage orders. This administrative charge is not a gratuity and is retained by Legends to help defray administrative costs.



Gluten-friendly



Vegetarian



Vegan



Available for Event Day

BUCCANEERS BBQ

PREGAME WARMUP

all items will be served at doors

HOUSE-FRIED KETTLE CHIPS

onion dip | garlic herb dip

COLE SLAW

chopped cabbage | celery seed dressing

OPENING DRIVE

items delivered to suite upon guest arrival

BBQ BRISKET NACHOS

BUILD YOUR OWN - smoked brisket |
queso blanco | pico de gallo | jalapeños |
diced red onions | sour cream | bbq sauce |
house-fried tortilla chips

BRUSSEL SPROUTS

bbq vinaigrette | everything seasoning |
maldon salt

MAC & CHEESE

manchego cheese | buttermilk | tallow crumb

ENHANCE YOUR MAC & CHEESE

add brisket +\$20

KICKOFF

delivered to the suite one hour prior to kickoff

BRISKET REUBEN

caramelized onion | thousand island |
jalapeño cornbread | pickle

CHICKEN & RIBS

corn on the cob | potato salad |
pickles | bbq sauce

HALFTIME SWEETS

delivered to the suite at half time

SEASONAL COBBLER

fruit compote | brown sugar crumble

735.00

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PREMIUM PACKAGE

PREGAME WARMUP

all items will be served at doors

DUCK FAT POPCORN

smoked sea salt

KETTLE CHIPS

feta dip | caramelized onion dip

ARUGULA & ENDIVE

shaved mushrooms | fennel |
parmesan | citrus vinaigrette

OPENING DRIVE

items delivered to suite upon guest arrival

CALIFORNIA CHEESE & CHARCUTERIE

artisan cured meats | california cheeses |
pickled vegetables | dried fruits | nuts |
marinated olives

contains nuts

KICKOFF

delivered to the suite one hour prior to kickoff

CHILLED HARICOT VERTS

chilled green beans | fig | valdeón cheese |
walnut vinaigrette | chili crisp

contains nuts

PASTRAMI

house cured | whole grain mustard |
cole slaw | marble rye

HOT DOGS

wagyu | mustard seed | pickled peppers | rolls

TRI-TIP

marrow butter | shaved sprouts | fingerling fries
| watercress | shallot vinaigrette

ROASTED JIDORI CHICKEN

warm potato pomace | arugula | thyme jus

WOOD FIRED ARTICHOKEs

garlic kewpie | black truffle | za'atar

HALFTIME SWEETS

GÂTEAU BASQUE

basque | amontillado cream |
spiced plum milk gelato | almond

contains nuts

1595.00

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ULTRA PREMIUM PACKAGE

PREGAME WARMUP

all items will be served at doors

BEEF TALLOW POPCORN

smoked sea salt

CRISP WEDGE

blue cheese | shallot | bacon | cherry tomato

CHICKEN & CHEDDAR

buttermilk | horseradish | piquillo | roll

OPENING DRIVE

items delivered to suite upon guest arrival

STEAK TARTARE

kettle chips | osteria caviar | sour cream | chive

RESERVE CHARCUTERIE

bresaola | coppa | iberica ham |
rogue river blue | rush creek reserve |
cabot clothbound | dry fruit | mustard

COLOSSAL LUMP CRAB

citrus | kewpie mustard | saltines

LOBSTER & WHITE TRUFFLE BAKE

white truffle | lobster | chive

KICKOFF

delivered to the suite one hour prior to kickoff

WAGYU HOT DOG

mustard seed | pickled peppers | potato rolls

PORTER HOUSE

hen of the woods | brown butter green
beans | whipped yukon potatoes |
truffle butter | au poivre

COAL GRILLED CHICKEN THIGHS

yogurt | cauliflower puree | aji verde

BRADFORD FARMS ASPARAGUS

hollandaise

HALFTIME SWEETS

GÂTEAU BASQUE

basque | amontillado cream |
spiced plum milk gelato | almond
contains nuts

2500.00

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Gluten-friendly



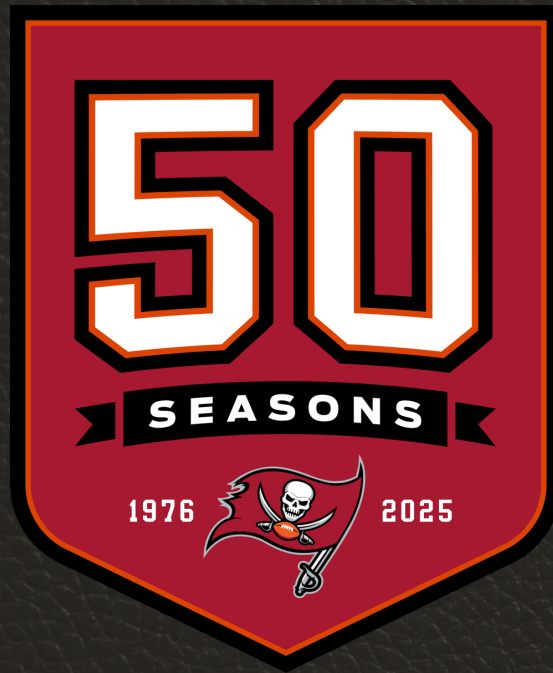
Vegetarian



Vegan



Available for Event Day



50TH SEASON SHOWCASE

ALL ITEMS SERVE 8

50th ANNIVERSARY SHOWCASE

PREGAME WARM UP

all items will be served at doors

50-YEAR STORM GROWLER

265

captain morgan rum | malibu coconut rum | pineapple juice |
orange juice | cherries | pineapple wedge

KICKOFF

delivered to the suite one hour prior to kickoff

GOLDEN ERA CRAB CAKES

185

rémoulade | lemons | mango salsa | chive

TIMELESS BLACKENED GROUPER

285

key lime beurre blanc | jasmine rice | baby vegetables

LEGENDARY PRIME RIB

350

horseradish mayo | hollandaise | chive

HALFTIME SWEETS

delivered to the suite during halftime

TREASURED CUPCAKES

95

50th year crest | butter cream | assorted flavors

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PREGAME WARMUPS

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All items serve 8. Items will be served at doors.

BOTTOMLESS POPCORN    28

sweet butter | sea salt

HOUSE-FRIED KETTLE CHIPS   41

onion dip | garlic herb dip

CHIPS & SALSA   50

tomato | tomatillo salsa | house-fried tortilla chips

ENHANCE YOUR CHIPS & SALSA - add elote corn dip +\$15

cotija cheese | tangy mayo | cilantro

SEASONAL FRUIT    95

melons | berries | pineapple | kiwi

CRUDITÉ    88

assorted vegetables | hummus | green goddess

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SALADS

SALADS

All items serve 8. Items will be served at doors.

CAESAR SALAD    75
parmesan | romaine | croutons | lemon | caesar dressing

COBB SALAD  98
chicken breast | tomato | hard-boiled egg | blue cheese crumble |
red onion | avocado | bacon | green goddess dressing

TABBOULEH SALAD   97
sweet potato | almond pistou | burnt onion |
roasted carrot vinaigrette | eggplant harissa

POTATO SALAD   45
chive | paprika | celery

COLESLAW   38
chopped cabbage | celery seed dressing

ENHANCE YOUR SALAD

Add Grilled Chicken Breast +38 | Add Grilled Shrimp +45

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COLD APPETIZERS

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All items serve 8. Items will be served upon guest arrival.

BURRATA

roasted tomato | basil | garlic oil | coarse salt | balsamic | sourdough

85

CHILLED TENDERLOIN

whole grain mustard | horseradish aioli

200

CHARCUTERIE BOARD

bresaola | coppa | prosciutto | porter cheddar | gormandize |
derby sage | pickled vegetables | dried fruit | assorted crackers & breads

175

SHRIMP COCKTAIL

rémoulade | lemon | cocktail sauce

110

SURF & TURF

chilled tenderloin | spiced shrimp | tomato |
arugula aioli | sauce louis | potato rolls

280

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SUSHI

ALL ITEMS SERVE 8

SUSHI PLATTERS

All items serve 8. Items will be served upon guest arrival.

GARDEN DELIGHT

170

MADURO MADNESS ROLL

sweet plantains | cream cheese |
cucumber | scallions | spicy mayo

MIXED VEGGIE ROLL

cucumber | carrot | radish | mixed greens |
fried asparagus | sweet teriyaki sauce

INARI POCKETS

mixed veggies | rice | sweet tofu pocket

CLASSIC FAVORITES 185

CALIFORNIA ROLL

crab | cucumber | cream cheese

SALMON ROLL

salmon | cream cheese | cucumber | scallions

SPICY TUNA ROLL

spicy tuna mix | cucumber | spicy mayo

CHEF'S

220

SIGNATURE ROLLS

SHRIMP TEMPURA ROLL

shrimp | tempura | cream cheese |
cucumber | sweet teriyaki

SPICY CRAB ROLL

spicy crab | cucumber | avocado |
crunch | spicy mayo

RAINBOW ROLL

crab | cucumber | cream cheese | assorted fish

BUCCANEER ROLL

tuna | salmon | cream cheese | cucumber

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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SUSHI PLATTERS

All items serve 8. Items will be served upon guest arrival.

PREMIER SUSHI EXPERIENCE

270

SPICY SHRIMP TEMPURA ROLL

shrimp tempura | spicy tuna | eel sauce | scallions

FIRE THE CANNONS ROLL

spicy tuna | cream cheese | crab fry | shrimp | spicy mayo | sweet teriyaki

CANDY CANE ROLL

spicy tuna | cucumber | tuna | crunch | spicy mayo

SALMON SUSHI

salmon on top of sushi rice ball

TUNA SUSHI

tuna on top of sushi rice ball

SALMON NIGIRI

fresh sliced salmon

TUNA NIGIRI

fresh sliced tuna

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HOT APPETIZERS

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All items serve 8. Items will be served one hour prior to kickoff.

BBQ BRISKET NACHOS 158

BUILD YOUR OWN - smoked brisket | queso blanco | pico de gallo | jalapeños | diced red onion | sour cream | bbq sauce | tortilla chips

PULLED CHICKEN NACHOS 145

BUILD YOUR OWN - pulled chicken | queso blanco | pico de gallo | jalapeños | diced red onion | cilantro crema | tomatillo salsa | tortilla chips

ENHANCE YOUR NACHOS - add elote corn dip \$15

cotija cheese | tangy mayo | cilantro

LOADED POTATO SPIRALS 158

queso | brisket | sour cream | chive

TRADITIONAL WING TOSS 125

bone-in wings | house hot | bbq | carrots/celery | ranch

TAQUITOS 100

chicken | pickled red onion | cilantro | cotija cheese | cilantro crema | tomatillo salsa

SMOKEHOUSE ASSORTMENT 148

beef burnt ends | smoked chicken sausage | smoked beef sausage | pickled tomato | pickled okra | mustard | house-fried kettle chips

TAMPA TENDERS 135

bbq sauce | honey mustard

PRETZEL DOGS 105

mustard | coarse salt

BREAKFAST SANDWICH 120

pork roll | fried egg | american cheese | potato roll

BAVARIAN PRETZELS 68

beer cheese | garlic butter

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HANDHELDS & PIZZA

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All items serve 8. Delivered to the suite at kick-off.

HANDHELDS

HOT DOGS 	72
all-beef hot dogs sauerkraut relish hot dog rolls gluten-free options available upon request	
CHEESEBURGER 	168
angus beef patties lettuce tomato onion cheddar provolone swiss potato buns	
BRISKET REUBEN	149
caramelized onion thousand island jalapeño cornbread pickles	
CUBAN SANDWICH	140
mojo pork ham dill pickles aioli dijonnaise sauce swiss pressed cuban bread	
STEAK SANDWICH 	115
avocado garlic mayo tomatoes frisée	
HOT CHICKEN SANDWICH	120
hot oil mustard pickle	

PIZZA

CHEESE  	54
house-made sauce italian cheese blend	
PEPPERONI 	56
pepperoni house-made sauce italian cheese blend	
THREE MEAT	68
pepperoni italian sausage bacon house made pizza sauce italian cheese blend	

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ENTREES & SIDES

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All items serve 8. Items to be served to suite one hour prior to kick-off.

ENTREES

ROPA VIEJA 	175
tomato rice slow-cooked beef bell peppers onion garlic	
CHICKEN & RIBS 	225
corn on the cob potato salad pickles bbq sauce	
CANNON FIRE BBQ DUO 	165
brisket bbq glazed grilled chicken fingerling potatoes	
SHORT RIBS 	215
mashed potatoes haricot vert bbq vinaigrette	
CHICKEN TINGA 	168
smokey chicken plantains rice	
TOMAHAWK RIBEYE 	528
haricot vert fingerling potatoes horseradish mayo	

SIDES

MAC & CHEESE 	85
manchego béchamel buttermilk breadcrumb	
BBQ BRISKET	
MAC & CHEESE	105
manchego cheese buttermilk brisket breadcrumb	
BRUSSELS SPROUTS	45
bbq vinaigrette maldon salt everything seasoning	
HARICOT VERT  	45
garlic ponzu sesame oil scallion	
POTATO GRATIN 	80
manchego béchamel breadcrumb	

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DESSERTS

ALL ITEMS SERVE 8

DESSERTS

All items serve 8. Items to be served at halftime.

DECADENT BROWNIE PLATTER  	82
fudge brownie walnut blondies	
<i>contains nuts</i>	
ASSORTED DONUTS 	90
rainbow sprinkle cookies & cream cookie butter	
SUGAR SAIL SAMPLER 	95
cake pops french macarons mini cream puffs	
FRESH BAKED COOKIES  	80
chocolate chip red velvet lemon heath bar crunch	
<i>may contain nuts</i>	
STRAWBERRY SHORTCAKE 	85
strawberry compote mascarpone cream	
KEY LIME TART 	90
key lime meringue graham cracker	

DESSERT CART (BUCS GAMES ONLY)

Serviced between 2nd and 3rd quarter - loaded with individual assortments of cakes, ice cream, cookies, candies, and much more. Services need to be requested in advance.
(Inquire with your Suites Coordinator for more information.)

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BEVERAGES

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS

22

priced per six-pack

COKE

CHERRY COKE

DIET COKE

COKE ZERO SUGAR

CHERRY COKE ZERO SUGAR

SPRITE

LEMONADE

SEAGRAM'S GINGER ALE

SEAGRAM'S CLUB SODA

SEAGRAM'S TONIC WATER

JUICES

20

CRANBERRY

ORANGE

PINEAPPLE

BOTTLED WATER & ICED TEA

per six-pack

DASANI WATER 

22

SMART WATER

56

ALUMINUM BOTTLE 

PERRIER SPARKLING WATER

35

GOLD PEAK SWEETENED

35

ICED TEA 

KEURIG COFFEE & TEA

28

service for 8

COFFEE

DECAF COFFEE

HOT TEA

HOT CHOCOLATE



Preferred Sponsorship Beverages

All prices are subject to fees and local taxes. There is an 20% administrative charge applied to all food and beverage orders. This administrative charge is not a gratuity and is retained by Legends to help defray administrative costs.

28

BEVERAGES PACKAGES

PACKAGES

BEER, WINE & SODA PACKAGE 385

- (2) six-packs of dasani
- (1) six-pack of coke | diet coke | sprite | bud light | miller lite | stella artois | corona extra
- (1) bottle hahn slh chardonnay
- (1) bottle wild horse cabernet sauvignon

LIQUOR PACKAGE 550

- (1) bottle absolut vodka | crown royal whiskey | olmeca altos reposado | jack daniel's whiskey
- (1) six-pack of coke | seagram's ginger ale
- (2) six-packs of seagram's club soda
- (1) bottle cranberry juice | pineapple juice lemons & limes

BLOODY MARY'S REVENGE PACKAGE 265

- absolut elyx | bloody mary mix | meat straw | cheese cube | tomato | celery sticks | gherkins | olives | souvenir cups

MIMOSA PACKAGE 250

- mumm champagne | orange juice | cranberry juice | orange slices | champagne flutes

GROWLERS

ESPRESSO MARTINI 250

- absolut elyx vodka | coffee liqueur | cold brew

REDZONE-RITA 250

- código 1530 blanco | spicy watermelon margarita mix | limes | tajín seasoning

BUC-A-RITA 250

- olmeca altos reposado | margarita mix | citrus lime salt

CANNON FIRE COOLER 250

- fireball cinnamon whiskey | mint | winter citrus | pomegranate juice | pomegranate seeds

Quality-crafted cocktails batched to perfection at each event for your suite experience. Every growler serves 8 and includes souvenir cups. Only available for pre-order.

BEER & MALTED BEVERAGES

sold by the six-pack


DOMESTIC

16 oz

BUDWEISER	42
BUD LIGHT	42
COORS BANQUET	42
COORS LIGHT	42
MILLER LITE	42

PREMIUM

16 oz

CORONA EXTRA	51
STELLA ARTOIS	51
MICHELOB ULTRA 	51
GOLDEN ROAD MANGO CART	51
MICHELOB ULTRA ZERO	38
<i>non-alcoholic, 12 oz</i>	
MODELO ESPECIAL	51
MODELO ORO	51
12 oz	

CRAFTS & SELTZERS

16 oz

CIGAR CITY JAI ALAI	61
BLUE MOON BELGIUM ALE 	51
BUD LIGHT SELTZER BLACK CHERRY	61
HIGH NOON PINEAPPLE	66
12 oz	
HIGH NOON PEACH	66
12 oz	
NÜTRL ORANGE 	66
NÜTRL PINEAPPLE 	66



SPIRITS

Sold by the 750mL bottle

VODKA

ABSOLUT 	87
TITO'S	103
ABSOLUT ELYX 	135

RUM

MALIBU 	64
BACARDI SUPERIOR	73
CAPTAIN MORGAN SPICED GIN	95
BEEFEATER	90
MONKEY 47 	258

TEQUILA

OLMECA ALTOS REPOSADO 	103
CÓDIGO 1530 BLANCO 	221
CASAMIGOS BLANCO	210
CASAMIGOS REPOSADO	250
DON JULIO 1942	450
CÓDIGO ORIGEN 6 YEAR EXTRA AÑEJO	1350

COGNAC

MARTELL	135
HENNESSEY VS	145

WHISKEY & BOURBON

JACK DANIEL'S	103
JAMESON 	116
CROWN ROYAL	116
MAKER'S MARK	121
WOODFORD RESERVE	145
JEFFERSON'S SMALL BATCH 	160
SKREWBALL PEANUT BUTTER 	106
FIREBALL 	90
FIREBALL DRAGON'S RESERVE	117

SCOTCH

JOHNNIE WALKER BLACK 	175
GLENLIVET 12-YR	182
CHIVAS REGAL	146

LIQUEURS

TRIPLE SEC	45
COINTREAU	105
KAHLÚA	90

SPIRITS

Sold by the 750mL bottle

BAR SUPPLIES

LEMONS	10
LIMES	10
ORANGE WEDGES	10
COCKTAIL OLIVES	10
CHERRIES	10
MARGARITA SALT	22

BAR MIXERS

BLOODY MARY MIX	20
SWEET & SOUR MIX	20
MARGARITA MIX	20
LIME JUICE	20
GRENADINE	20
GINGER BEER <i>six-pack</i>	30
RED BULL <i>six-pack</i>	42
SUGAR-FREE RED BULL <i>six-pack</i>	42



WINE

WHITE WINE

SPARKLING

LA MARCA PROSECCO	53
MUMM BRUT CHAMPAGNE	102
VEUVE CLICQUOT BRUT	236
DOM PÉRIGNON	515

WHITE VARIETALS

FLEUR DE MER ROSÉ	72
HAHN SLH CHARDONNAY	75
SANTA MARGHERITA PINOT GRIGIO	89
ROMBAUER SAUVIGNON BLANC	99
ROMBAUER CHARDONNAY	150

RED WINE

RED VARIETALS

WILD HORSE CABERNET SAUVIGNON	72
MARK WEST BLACK PINOT NOIR	76
MARTIS CABERNET SAUVIGNON	90
ABSTRACT BY ORIN SWIFT RED BLEND	121
PALERMO BY ORIN SWIFT CABERNET SAUVIGNON	205



GENERAL INFORMATION

ADVANCED DAY ORDERING

Advanced Day Ordering gives you the opportunity to select from a broader variety of menu items than our standard Event Day menu. Your Advanced day order must be received by 3pm on the designated order deadline date. These must be paid for in full using the credit card on file for all games/events. Bringing outside food or beverages into Raymond James Stadium is prohibited. Non-compliance is subject to confiscation of property. <https://preorder.tapin2.co/1894>

EVENT DAY ORDERING

An Event Day Menu will be available after the pre-order deadline and during the event. This menu is intended to supplement the Advanced Day Menu, not replace it. All Event Day Orders must be received no later than 12PM on the last business day prior to the event. These orders need to be placed with your Suites Coordinator and will not be available online. After that point, you may place an order with your suite attendant upon arrival.

LIQUOR CABINETS & REFRIGERATORS

Each suite contains a private liquor cabinet and refrigerator. Please be sure to make the appropriate selections on your Suite Catering Order Form or your Suite Member Packet for each event. Any requests to have a closed liquor cabinet or access to beverages in the refrigerator on an event day must be requested by an authorized signer of the suite account. Suites that have not created a beverage par bar will need to pre-order or purchase beverages the day of the event. Only those Suite Members who have set a par bar beverage restock menu would have a pre-stocked suite.

FOOD DELIVERY

Some of your menu selections will be delivered to your suite prior to your arrival. To ensure optimal quality, certain food items may be delivered upon guest arrival or closer to the event start time. Please note that estimated delivery times are indicated within each section of the menu. If you would like to request any adjustments to the scheduled delivery times, kindly contact your Suites Coordinator in advance.

SUITE ATTENDANT & PRIVATE ATTENDANT

Legends Hospitality will provide a suite attendant to maintain two suites, as well as take any additional food or beverage orders during the event to maintain the highest level of service. Should you desire a dedicated suite attendant or bartender to remain exclusively in your suite for the event, Legends Hospitality offers private suite attendants and bartenders at a rate of \$175.00 per event if you place a Standing Order for the Buccaneers 2025 season. If you do not wish to submit a standing private attendant order, private attendants will be available for request on a per-event basis for \$200 per event. Private attendants are subject to availability and must be requested three (3) business days prior to the event via the Advance Order Form or with your Suites Coordinator.

SPECIALTY ITEMS

Raymond James Stadium will make every effort to fulfill special requests, including personalized special occasion cakes and specialty beverages not listed on our menu. We kindly ask for a five (5) business day notice when placing these orders. If you would like to have certain items stocked in your suite throughout the season, please contact your Suites Coordinator.

CANCELLATION POLICY

If you need to cancel an order, please notify your Suites Coordinator as soon as possible. Cancellations made within 48 hours (about 2 days) of the event's start date will incur a 50% charge of the total order. Cancellations made on the day of the event will be charged in full.

ALCOHOLIC BEVERAGES

Alcoholic beverages are not allowed into or removed from the suites or venue. In accordance with Florida State Law, the sale or consumption of alcoholic beverages is prohibited for anyone under the age of 21. Suite Members or Leasees are responsible for monitoring and controlling alcohol consumption within the suite. We appreciate your cooperation in helping us maintain a safe and enjoyable environment for all guests at Raymond James Stadium.

UNCONSUMED BEVERAGES

Legends reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events. Credit will not be given for any such items.

DIETARY RESTRICTIONS

Every effort has been made to denote items that are gluten-friendly, vegetarian, or vegan. In addition, several menu items have been designed with dietary restrictions in mind. Should you have any questions regarding specific food allergies or restrictions, please contact your Suites Coordinator. No outside food or beverage is permitted in the venue.

ADMINISTRATIVE CHARGE & TAX

A standard administrative charge will be applied to all food and beverage orders. Please note that this charge is not a gratuity and is retained by Legends to help offset administrative costs. Gratuity for your Suite Attendant is at your discretion. All services are also subject to taxes.

PAYMENT POLICY

Suite Members will provide one credit card to remain on file for Raymond James Stadium catering orders throughout the 2025 season. Advanced orders will be charged in full to this card for all events. If no alternate payment is provided for Event Day Orders (EDOs), the card on file will be processed.

For more information, please contact your Suites Coordinator.

DESSERT CART

The Dessert Cart will be wheeled from suite to suite, loaded with assorted cakes, ice cream, cookies, candies, and much more. Dessert Cart service needs to be requested in advance and is only available for Bucs games. Service can be added on event day, while supplies last. All advanced requests will be serviced first.

HOURS OF OPERATIONS

Suites are open for guest arrival two hours and thirty minutes prior to Bucs kick-off and will remain open for one hour after the event.

CONTACT INFORMATION

EAST SIDE PREMIUM SUITES COORDINATOR

Bucscateringeast@legends.net

Suites LS071A – LS117 | US120A – US143

Office: 813-350-6422

WEST SIDE PREMIUM SUITES COORDINATOR

Bucscateringwest@legends.net

Suites: LS001 – LS044E | US047-US065 | CS167 – CS177

Office: 813-350-6415

