



SOCIETY

SUITES

PREORDER MENU
2025 - 2026





WELCOME

TO TD GARDEN



CHEF JASON GORMAN

Welcome to TD Garden, home of the NHL's Boston Bruins, the first team in the US to celebrate its Centennial Season, and the 18-time NBA Champions Boston Celtics.

Providing a high quality, high impact dining experience is paramount for me and the Delaware North Sportservice team at TD Garden. From fine dining to tuned-up classics, we know you and your guests will be delighted with what we deliver for your upcoming experience in Boston Garden Society Suites.

Danielle Waldrip, Society Suites Manager, will be happy to assist you as you explore the menu and prepare to make your selections for your next event.

We look forward to bringing your game day experience to the next level, one bite at a time.

Cheers!

A handwritten signature of Jason Gorman in black ink.

Jason Gorman
Executive Chef, TD Garden



PLACING YOUR ORDER

PREORDER MENU / EVENT DAY MENU ORDERING PROCESS

Rental clients will be contacted for pre-ordered food and beverage via email or phone. Pre-Ordering allows you to select from all menu offerings at lower, pre-event pricing. Pre-Ordering also helps us ensure timely delivery of your food and beverage needs. Licensed Suite Clients can access the MyVenue website using unique credentials. All orders placed online will receive a confirmation after completing the order.

MyVenue online ordering is available for both Pre-Orders as well as Event Day orders. Any orders received after the Pre-Order deadline (three (3) full business days by 12 p.m., prior to the event) are considered Event Day orders and are subject to higher Event Day pricing and availability.

PLACING FOOD & BEVERAGE ORDER

ALL ORDERS must be placed online via the MyVenue Suite Catering portal. <https://suites.myvenue.com>

- a. Venue Code is TDG
- b. Enter your Username and Password

If you need assistance accessing your account or login information, please contact Suitescatering@TDGarden.com

- c. Select the pencil icon next to the desired event you would like to place your order for food and beverage.

Please note: MyVenue online ordering portal will close for Pre-Orders at 12pm, (3) business days before the event. At this time, the MyVenue portal will begin offering our Event Day Menu up until the day of your scheduled event. All orders placed online will receive a confirmation after completing the order. Please contact the suites team if you do not receive a confirmation.

EVENT DAY ORDERING

Event Day Orders can be placed on the MyVenue portal up until the day of your scheduled event. After the Pre-Order Deadline, the portal will automatically switch to our Event Day Menu offerings. Orders received after the Pre-Order deadline and during the event will be considered Event Day Orders and will have an automatic 15 percent service charge added. If you need help accessing your MyVenue account, please reach out to suitescatering@tdgarden.com.

ORDERING DEADLINE

All food and beverage orders are due by 12:00 p.m. EST, three (3) business days prior.

EVENT DAY	DUE BY 12PM
Saturday, Sunday or Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday

SUITE MANAGEMENT TEAM CONTACT INFORMATION

SUITES CATERING

617.624.1616
suitescatering@tdgarden.com

SUITES MANAGER

Danielle Waldrip
dwaldrip@tdgarden.com

ASSISTANT SUITES MANAGER

Chris Traer
ctraer@tdgarden.com

GENERAL SUITES CATERING INQUIRIES

617.624.1616
suitescatering@tdgarden.com

BEVERAGE PACKAGES

STARTER PACKAGE \$345

(1) 6-Pack Each:

Bud Light
Samuel Adams Seasonal
Corona Extra
TRULY Hard Seltzer

(1) Bottle Each of:

Matua Sauvignon Blanc
Rickshaw Cabernet Sauvignon

NEW ENGLANDER CRAFT BEER PACKAGE \$215

(1) 4-Pack, 16oz Each:

Bentwater Sluice Juice
Mighty Squirrel Cloud Candy
Lord Hobo Boom Sauce
Wachusett Blueberry

BOSTON BEER PACKAGE \$210

(1) 6-Pack, 12oz Each:

Fiddlehead IPA
Night Shift Santilli IPA
Cisco Shark Tracker
Harpoon IPA



Please contact your suite administrator for additional information about our curated offerings.

WHITE WINE

CHAMPAGNE + SPARKLING

VEUVE CLICQUOT | BRUT | France \$215

LA MARCA | PROSECCO | Italy \$110

MIONETTO | PROSECCO | Italy \$75

ROSÉ

CHATEAU D'ESCLANS

WHISPERING ANGEL | France \$95

PINOT GRIGIO

DI LENARDO | Italy \$60

ELENA WALCH | Italy \$85

SANTA MARGHERITA | Italy \$105

SAUVIGNON BLANC

MATUA | New Zealand \$70

FERRARI-CARANO FUMÉ BLANC | North Coast \$75

OYSTER BAY | New Zealand \$80

KIM CRAWFORD | New Zealand \$85

DUCKHORN | North Coast \$110

CHARDONNAY

19 CRIMES | Australia \$70

KENDALL-JACKSON | California \$85

DECOY BY DUCKHORN | California \$100

SONOMA-CUTRER | Sonoma Coast \$115

CAKEBREAD CELLARS | Napa Valley \$155



RED WINE

PINOT NOIR

MARK WEST | California \$80

ELOUAN | Oregon \$105

LA CREMA | California \$110

BELLE GLOS 'BALADE' | California \$130

MERLOT

JOSH | California \$80

RED BLEND

19 CRIMES | Australia \$70

ORIN SWIFT 'ABSTRACT' | California \$140

CABERNET SAUVIGNON

RICKSHAW | California \$80

JOSH | California \$95

LOUIS M. MARTINI | Sonoma County \$100

DAOU | Paso Robles \$115

DUCKHORN | Napa Valley \$195

CAYMUS | Napa Valley \$285

STAG'S LEAP 'ARTEMIS' | Napa Valley \$295





WINE ^{OF} THE MONTH

A NEW LINEUP OF WINES
EACH MONTH, HANDPICKED
FOR YOUR ENJOYMENT.

VISIT THE MYVENUE
ORDERING PORTAL TO VIEW
PRICING, DESCRIPTIONS,
VINEYARD INFORMATION,
SUGGESTED PAIRINGS & MORE.

BEER

Available in a 6-Pack, unless otherwise noted.

DOMESTICS + PREMIUMS + CRAFT

BLUE MOON \$54

BUDWEISER \$49

BUD LIGHT \$49

CISCO SHARK TRACKER \$54

COORS LIGHT \$49

CORONA EXTRA \$54

CORONA LIGHT \$54

FIDDLEHEAD IPA \$54

FOUNDERS ALL DAY IPA \$54

HARPOON IPA \$54

HEINEKEN \$54

HEINEKEN SILVER \$54

KONA BIG WAVE GOLDEN ALE \$54

LAGUNITAS IPA \$54

MICHELOB ULTRA \$54

MILLER LITE \$49

MODELO ESPECIAL \$54

NIGHT SHIFT SANTILLI \$54

SAMUEL ADAMS BOSTON LAGER \$54

SAMUEL ADAMS SEASONAL \$54

STELLA ARTOIS \$54

16OZ CRAFT + PREMIUM 4-PACKS

BENTWATER SLUICE JUICE \$56

GOOSE ISLAND IPA \$56

GUINNESS (14.9oz) \$56

LAWSON'S SIP OF SUNSHINE \$56

LORD HOBO 617 IPA \$56

LORD HOBO BOOM SAUCE \$56

MIGHTY SQUIRREL CLOUD CANDY \$56

WACHUSETT BLUEBERRY \$56

SPIRIT FREE

ATHLETIC BREWING UPSIDE DAWN ALE \$54

ATHLETIC BREWING RUN WILD IPA \$54

HEINEKEN 0.0% \$54

MICHELOB ULTRA 0.0% \$54

SAMUEL ADAMS JUST THE HAZE \$54



CANNED COCKTAILS + MORE

Available in a 6-Pack, unless otherwise noted.

CANNED COCKTAILS

ABSOLUT VODKA CRANBERRY \$55

ABSOLUT VODKA CRANBERRY PINEAPPLE \$55

JAMESON ORANGE SPRITZ \$70

JAMESON WHISKEY LEMONADE \$70

CUTWATER LIME MARGARITA \$85

CUTWATER TRANSFUSION \$85

CUTWATER MAI TAI \$85

CUTWATER PEPPERMINT WHITE RUSSIAN* \$85

*Available seasonally

SUN CRUISER ICED TEA VODKA \$75

CIDER

DOWNEAST CIDER \$55

SELTZERS

HIGH NOON \$80

TRULY HARD SELTZER \$55

VIVA TEQUILA HARD SELTZER \$80

SPIRIT-FREE

VIVA TEQUILA N/A SELTZER \$54

PHONY NEGRONI \$54



SPIRITS

VODKA

- ABSOLUT \$155
- ABSOLUT CITRON \$155
- GREY GOOSE \$195
- KETEL ONE \$185
- TITO'S HANDMADE \$175

GIN

- HENDRICK'S \$195
- TANQUERAY \$150

TEQUILA

- CASAMIGOS BLANCO \$275
- CASAMIGOS REPOSADO \$290
- CASAMIGOS AÑEJO \$295
- CINCO AÑEJO \$555
- CÓDIGO BLANCO \$195

RUM

- BACARDÍ SUPERIOR \$135
- CAPTAIN MORGAN ORIGINAL SPICED \$145

BOURBON + WHISK(E)Y

- BASIL HAYDEN \$295
- CROWN ROYAL \$175
- JACK DANIEL'S TENNESSEE \$135
- JAMESON \$165
- JEFFERSON'S RESERVE (750 mL) \$180
- MACALLAN 12 YEAR \$325
- MAKER'S MARK \$150
- WOODFORD RESERVE \$210

COGNAC

- HENNESSY V.S \$250

LIQUEUR

- BAILEYS IRISH CREAM \$145



NEED MIXERS?
Offerings listed
on next page

MIXERS + MORE

Available in a 6-Pack, unless otherwise noted.

NON-ALCOHOLIC

DASANI BOTTLED WATER \$30

SMARTWATER \$35

COCA-COLA \$28

DIET COKE \$28

COKE ZERO \$28

GINGER ALE \$28

SPRITE \$28

LEMONADE \$28

MILK (Individual) \$5

MONSTER ENERGY (4-Pack) \$35

VITAMIN WATER 200Z (4-Pack) \$35

XXX Açai Blueberry Pomegranate

ZERO XXX Açai Blueberry Pomegranate (zero sugar)

FOCUS Strawberry Kiwi

ZERO SHINE Strawberry Lemonade (zero sugar)

CANADA DRY SELTZER WATER \$35

Lemon Lime

Cranberry Lime

Triple Berry

GARNISHES

FRESH LEMON WEDGES \$10

FRESH LIME WEDGES \$10

FRESH ORANGE WEDGES \$10

GARNISH PLATE

Lemon Wedges, Lime Wedges
& Orange Wedges \$25

JUICE & MIXERS

OWEN'S MARGARITA MIX \$25

OWEN'S ESPRESSO MARTINI MIX \$25

FEVER-TREE CLUB SODA (4-Pack) \$25

FEVER-TREE TONIC WATER (4-Pack) \$25

RIPE FRESHLY SQUEEZED JUICES \$25

Cranberry

Grapefruit

Orange

Pineapple

HOT BEVERAGES

UNLIMITED K-CUP COFFEE SERVICE

(Tea available upon request) \$55

ENHANCE YOUR EXPERIENCE

8 CT. 16OZ SOUVENIR CUPS \$80

Bruins Game - Bruins Cups

Celtics Game - Celtics Cups

Not available during concerts
or special events



LAYUP PACKAGE

Serves 8 guests. Preorder: \$695

BOTTOMLESS POPCORN ★ G V

Bottomless, Souvenir Tin

TORTILLA CHIPS ★ G V

Tortilla Chips, Salsa, Fresh Guacamole

GREEK SALAD ★ G V

Little Gem Lettuce, Heirloom Tomatoes, Cucumber, Red Onion, Feta, Kalamata Olives, Lemon Oregano Vinaigrette

BUFFALO CHICKEN WINGS & HAND-BATTERED TENDER COMBO ★

Buttermilk Ranch, Blue Cheese, Carrot, Celery

FALAFEL ★ V

Tzatziki Sauce

KAYEM HOT DOGS ★

All-Beef Natural Franks, Brioche Bun

SAL'S CHEESE PIZZA ★ V

SAL'S PEPPERONI PIZZA ★

FRIED FRUIT PIES ★ V

Cherry, Blueberry, Vanilla Bean Crème Anglaise

SUGGESTED PACKAGE ENHANCERS

Kayem Small Batch Sausages
Mac & Cheese
Baked Ham & Swiss Sliders

OPTIONAL BEVERAGE ADD-ON PACKAGE

\$140
Includes a 6-Pack of Each:
Dasani Water
Coca-Cola
Diet Coke
Ginger Ale
Sprite

PACKAGES



PREORDER MENU → → → →



★ AVAILABLE GAME DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN W WHITE WINE R RED WINE

SLAPSHOT PACKAGE

Serves 8 guests \$1,000

FRUIT PLATTER ★ **G** **V**

Seasonal Fruit, Berries, Honey Yogurt

KETTLE CHIPS & DIP ★ **G** **V**

Balsamic Onion Dip

BABY WEDGE SALAD **G**

Mortadella Lardons, Cage-Free Egg, Roasted Tomatoes, Sweet Peppers, Radishes, Chives, French Dressing

HAND-BATTERED CHICKEN TENDERS ★

Buttermilk Ranch, Carrot, Celery

MAC & CHEESE ★ **V**

Three Cheese Sauce, Buttered Corn Flake Crust

QUESADILLA ★

Ancho Chicken, Potato, Chihuahua Cheese, Tomatillo Relish, Lime Crema

DOM'S BOURBON STEAK TIPS ★ **G**

Chef's Seasonal Accompaniments

KAYEM SMALL BATCH SAUSAGES ★

Hot Sausages, Sweet Sausages, Italian Peppers & Onions, Sub Rolls

WARM MINI NUTELLA CHURROS **N** **V**

Dulce de leche, Chocolate Sauce

SUGGESTED PACKAGE ENHANCERS

Classic Cheeseburgers
Beef Tenderloin Board
Bavarian Pretzels

OPTIONAL BEVERAGE ADD-ON PACKAGE

\$140
Includes a 6-Pack of Each:
Dasani Water
Coca-Cola
Diet Coke
Ginger Ale
Sprite

PACKAGES



PREORDER MENU → → →



★ AVAILABLE GAME DAY **G** GLUTEN-FREE **N** CONTAINS NUTS **V** VEGETARIAN **W** WHITE WINE **R** RED WINE

SNACKS + SPREADS

All selections serve approximately 8 guests, unless otherwise noted.

CLASSIC POPCORN ★G V

Bottomless, Souvenir Tin \$55

KETTLE CHIPS ★G V

Balsamic Onion Dip \$85

TORTILLA CHIPS ★G V

Tortilla Chips, Salsa, Fresh Guacamole \$90

CANDY TIN ★V

M&Ms, Gummy Bears, Sour Patch Kids, Souvenir Tin \$70

FRESH FRUIT ★G V

Seasonal Fruit, Berries, Honey Yogurt \$85

CHEESE & CHARCUTERIE N

Assorted Local Cheeses & Cured Meats, Dried Fruit, Honey, Nuts, Mustard, Crackers \$175

Suggested wine pairings:

🍷 Ferrari-Carano Fumé Blanc

🍷 Daou Cabernet Sauvignon

FALAFEL ★V

Tzatziki Sauce \$65

FRENCH FRIES ★V

Ketchup, Garlic Aioli, Malt Vinegar \$60

PIGS IN A BLANKET

Everything Spice, Spiced Maple Mustard \$95

CLASSIC JUMBO SHRIMP COCKTAIL ★G

Dijonaise, Cocktail Sauce, Lemon \$150

Suggested wine pairing:

🍷 Santa Margherita Pinot Grigio

SUSHI PLATTER*

30 pieces. 6 pieces each of: California, Salmon Avocado, Spicy Tuna, Salmon Hamachi, Tuna Nigiri \$175

Vegan, Vegetarian and Gluten Free sushi available upon request



*Consumer Advisory: Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SALADS + GREENS

All selections serve approximately 8 guests, unless otherwise noted.

CAESAR SALAD ★ G

Romaine Hearts, Caesar Vinaigrette, Gluten-Free Croutons, Parmesan Reggiano \$95

GREEK SALAD ★ G V

Little Gem Lettuce, Heirloom Tomatoes, Cucumber, Red Onion, Feta, Kalamata Olives, Red Wine Vinaigrette \$70

BABY WEDGE SALAD G

Mortadella Lardons, Cage-Free Egg, Roasted Tomatoes, Sweet Peppers, Radishes, Chives, French Dressing \$75

Suggested wine pairing:

🍷 Sonoma-Cutrer Chardonnay

GRAIN SALAD V

Quinoa, Bulger, Millet, Dried Cranberries, Sunflower Seeds, Kale, Lemon Vinaigrette \$75

ADD-ONS

Tempura Mushrooms V \$45

Jumbo Shrimp (served cold) \$60 ★

Herb Pulled Chicken \$50



PREORDER MENU → → →



BOSTON FAVORITES

All selections serve approximately 8 guests, unless otherwise noted.

HAND-BATTERED CHICKEN TENDERS ★

Buttermilk Ranch, Carrots, Celery \$110

BUFFALO WINGS ★

Blue Cheese, Carrots, Celery \$145

BUFFALO CHICKEN WINGS & FRESH TENDER COMBO ★

Buttermilk Ranch, Blue Cheese, Carrots, Celery \$150

BAVARIAN PRETZELS ★V

Bavarian Mustard \$90

Suggested wine pairings:

🍷 Oyster Bay Sauvignon Blanc

🍷 Josh Merlot

KAYEM SMALL BATCH SAUSAGES ★

Hot Sausages, Sweet Sausages, Italian Peppers & Onions, Sub Rolls \$110

Suggested wine pairings:

🍷 Whispering Angel Rosé

🍷 19 Crimes Red Blend

KAYEM HOT DOGS ★

All-Beef Natural Franks, Brioche Buns \$85



PREORDER MENU → → →



★ AVAILABLE GAME DAY 🍷 GLUTEN-FREE 🥜 CONTAINS NUTS 🌱 VEGETARIAN 🍷 WHITE WINE 🍷 RED WINE

MOST VALUABLE BOARDS

All selections serve approximately 8 guests, unless otherwise noted.

MEZZE BOARD V

Falafel, Classic Hummus, Roasted Carrot Hummus, Tabbouleh, Tzatziki, Cucumber, Pickles, Naan Flatbread \$225

Suggested wine pairing:

W Duckhorn Sauvignon Blanc

TASTE OF NEW ENGLAND

Mini Lobster Rolls, Jumbo Lump Crab Cakes, Bacon-Wrapped Scallops, Remoulade, Gribiche \$375

Suggested wine pairings:

W Kim Crawford Sauvignon Blanc

W Cakebread Cellars Chardonnay

BEEF TENDERLOIN BOARD

Tomato Relish, Horseradish Cream Sauce, Tempura Battered Onion Rings \$375

Suggested wine pairing:

R Duckhorn Cabernet Sauvignon



PREORDER MENU → → →



★ AVAILABLE GAME DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN W WHITE WINE R RED WINE

ENTRÉES

All selections serve approximately 8 guests, unless otherwise noted.

HANDHELDS

QUESADILLA ★

Ancho Chicken, Potato, Chihuahua Cheese, Tomatillo Relish, Lime Crema \$110

BAKED HAM & SWISS SLIDERS

Hawaiian Pretzel Roll, Poppy Seed, Honey Butter Dijon Glaze \$80

Suggested wine pairing:

🍷 Elouan Pinot Noir

CLASSIC CHEESEBURGERS

Caramelized Onions, American Cheese, Pickle, Potato Roll, Burger Sauce \$195

ADD ONS

French Fries ★ \$60
Ketchup, Garlic Aioli, Malt Vinegar

Suggested wine pairing:

🍷 Josh Cabernet Sauvignon

SHAVED ROAST BEEF SANDWICH

Top Round, Heirloom Tomatoes, Arugula, Scallions, Lemon Zest, Horseradish Cream Sauce, Tomato Jam, Ciabatta Bread \$165

SAL'S PIZZA

CHEESE PIZZA ★ V \$45

PEPPERONI PIZZA ★ \$55

VEGGIE SUPREME PIZZA V

Peppers, Onions, Mushrooms, Olives, Mozzarella Cheese, Pizza Sauce \$55

Suggested wine pairing:

🍷 Santa Margherita Pinot Grigio

MAIN COURSES

ROASTED VEGETABLE COUSCOUS V

Artichokes, Carrots, Grape Tomatoes, Eggplant, Sweet Peppers \$80

Suggested Wine Pairing:

🍷 Elana Walch Pinot Grigio

MAC & CHEESE ★ V

Three Cheese Sauce, Buttered Corn Flake Crust \$90

ADD ONS

Smoked Bacon \$45
Buffalo Chicken \$40

CHICKEN MILANESE G

Arugula, Heirloom Tomato, Red Onion, Lemon, Parmesan Reggiano \$140

Suggested wine pairings:

🍷 Belle Glos "Balade" Pinot Noir

🍷 Decoy by Duckhorn Chardonnay

DOM'S BOURBON STEAK TIPS ★ G

Chef's Seasonal Accompaniments \$300

Suggested wine pairing:

🍷 Caymus Cabernet Sauvignon



TREATS

All selections serve approximately 8 guests, unless otherwise noted.

SWEETS

TD GARDEN SIGNATURE COOKIE JAR ★ V

Fresh Baked, Commemorative Take-Home Jar
\$135

FRIED FRUIT PIES ★ V

Cherry, Blueberry, Vanilla Bean
Crème Anglaise \$100

WARM CARAMEL APPLE CRISP V

House-Make Whipped Cream \$95

CLASSIC TIRAMISU ★ V \$120

WARM MINI NUTELLA CHURROS N V

Dulce de leche, Chocolate Sauce \$85

CAKES

CHOCOLATE CREAM & SALTED CARAMEL CUPCAKES V \$125

ADD ONS

Team Logo \$30

CELEBRATION CAKE V

10" Chocolate or Vanilla, Icing, Customize with
Team Logo or Personalized Message \$180

BOSTON CELTICS PARQUET CAKE V \$175

Only available for Celtics games

BOSTON BRUINS "STITCH MASK" CELEBRATION CAKE V \$250

Only available for Bruins games



PREORDER MENU → → →



★ AVAILABLE GAME DAY e GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN W WHITE WINE R RED WINE

ALLERGEN LIST

GLUTEN FREE

POPCORN
KETTLE CHIPS
TORTILLA CHIPS
FRESH FRUIT PLATTER
SHRIMP COCKTAIL
GREEK SALAD
BABY WEDGE SALAD
CAESAR SALAD (GF croutons)
HOT DOGS (with GF buns available upon request)
SAUSAGES (with GF buns available upon request)
CHEESE PIZZA (upon request)
PEPPERONI PIZZA (upon request)
SUSHI (upon request)
DOM'S BOURBON STEAK TIPS

DAIRY FREE

POPCORN
KETTLE CHIPS (without dips)
TORTILLA CHIPS
FALAFEL BITES (without tzatziki)
FRENCH FRIES (without aioli)
FRUIT PLATTER (without yogurt)
SHRIMP COCKTAIL (without dijonaise)
GRAIN SALAD
DOM'S BOURBON STEAK TIPS

HAVE A FOOD ALLERGY?: The guide provided is intended to be used as a reference only. While Delaware North does our best efforts to keep items in accordance to their dietary restrictions, we rely on our vendors' allergy warnings and ingredient listings.

With ingredient substitutions and recipe revisions, cross-contact with allergens is possible. We cannot guarantee any food item will be completely free of allergens.

We offer Kosher Catering through an approved outside vendor - this must be set up with your suite coordinator. Please reach out to suitescatering@tdgarden.com to discuss options.

PLEASE NOTE: Our approved Kosher Caterer runs on different timelines than we do. We ask you reach out to us at least 2 weeks prior to your event to ensure we have time to discuss options and set up Kosher Catering through our approved vendor.

As a reminder, TD Garden does not allow outside food or beverage into the arena.

VEGETARIAN

POPCORN
KETTLE CHIPS
TORTILLA CHIPS
THE CANDY TIN
FALAFEL BITES
FRENCH FRIES
FRESH FRUIT PLATTER
SUSHI (upon request)
GREEK SALAD
GRAIN SALAD
BAVARIAN PRETZELS
MEZZE BOARD
ROASTED VEGETABLE COUSCOUS
MAC & CHEESE
CHEESE PIZZA
VEGGIE SUPREME PIZZA
TD GARDEN SIGNATURE COOKIE JAR
WARM CARAMEL APPLE CRISP
CLASSIC TIRAMISU
WARM MINI CHURROS
FRIED FRUIT PIES
CHOCOLATE CREAM & SALTED
CARAMEL CUPCAKES
BRUINS "STITCH MASK" CAKE
CELTICS "LUCKY'S PARQUET" CAKE

VEGAN

POPCORN
KETTLE CHIPS (without dips)
TORTILLA CHIPS
FALAFEL BITES (without tzatziki)
GRAIN SALAD
FRESH FRUIT PLATTER (without yogurt)
SUSHI (upon request)
ROASTED VEGETABLE COUSCOUS



POLICIES + PROCEDURES

SUITE MANAGEMENT TEAM CONTACT INFORMATION

SUITES CATERING

617.624.1616

suitescatering@tdgarden.com

SUITES MANAGER

Danielle Waldrip

dwaldrip@tdgarden.com

ASSISTANT SUITES MANAGER

Chris Traer

ctraer@tdgarden.com

GENERAL SUITES CATERING INQUIRIES

617.624.1616

suitescatering@tdgarden.com

CANCELLATIONS

Should you need to cancel an order or adjust a current order, please call our Suites Administrator at 617.624.1616 with your cancellation at least 24 hours prior to the event to avoid any charges. If a cancellation or change is made less than 24 hours before the event, the client may incur charges for items ordered.

METHOD OF PAYMENT

Guests can keep cards on file in the MyVenue portal for future use. When placing your order, please assign your preferred payment method at check out. The card assigned to your order in MyVenue on the day of your event will be charged for any costs associated with catering in your suite.

ESCROW ACCOUNT

We are pleased to offer a second choice of payment, an escrow account with a declining balance for your Suite. With a minimum prepayment, we can set up your Suite to deduct the food and beverage charges of each event. For more information, please call 617.624.1616.

FOOD AND BEVERAGE SERVICE TIMING

With Advance Orders, all food and beverage items will be delivered to your Suite between the opening of the TD Garden gates and before the scheduled start of the event. All cold food, snacks and beverages will be delivered to your Suite prior to the TD Garden gates opening. Hot food is sent out in a progressive pattern and will be in your Suite by the start of the event. Event Day orders will be delivered in the order in which they are received. Please allow up to 30 minutes for delivery. Food service will end at the conclusion of halftime for Celtics' games and at the 10-minute mark of

the second period for Bruins' games. Beverage service will end at the start of the fourth period for Celtics' games and at the 10-minute mark of the third period for Bruins' games.

CONTACTING YOUR SUITE ATTENDANT

During events, Suite Attendants can be requested through the iPad in each individual suite. The iPad on the wall will alert your Suite Attendant after you have requested service and they will be with you shortly after paging them. Please be patient while your request is in progress.

ALCOHOLIC BEVERAGES

Due to the Massachusetts Alcoholic Beverage Control Commission and the TD Garden Alcoholic Beverage Policy, alcoholic beverages may not be brought into or removed from the premises. It is the responsibility of the Suite Owner to ensure that no minors or intoxicated persons consume or possess any alcohol at any time. All purchasers of alcohol must present proof of age identification acceptable to the TD Garden. No one under the age of 21 years can consume or possess any alcohol at any time. We reserve the right to check for proper identification and refuse service to any person who appears to be intoxicated. The purchase of alcohol by out-of-state residents is subject to further restrictions. Due to the nature of our Liquor License requirements, alcoholic beverage service cut-off times must be strictly enforced. Please ask your Suite Attendant for further details of the TD Garden Alcoholic Beverage Policy.

EXCLUSIVITY

Sportservice is the exclusive caterer for the TD Garden. It is not permissible for Suite Clients or their guests to bring food and/or beverages into the Suites. If you have specific dietary restrictions or needs, please let us know. We will accommodate special requests that are made in a timely manner.

FOOD ALLERGIES

Before placing your order, please inform the Suites Administrator or Suite Attendant if a person in your party has a food allergy.

CONSUMER ADVISORY

Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, pregnant women, older adults, and those with certain medical conditions are at greater risk.

SERVICE CHARGE AND SALES TAX

Prices do not include a 15 percent service charge for Game Day Orders or Massachusetts state sales tax.