

The background of the entire page is a photograph of the UBS Arena building at dusk. The building is a multi-story structure with a mix of brick and blue-painted architectural elements. A prominent feature is a large, glass-enclosed rooftop lounge area that is filled with people. The lounge has a green metal frame and a glass roof. Inside, there are large, warm-toned pendant lights and several trees. People are seen sitting at tables and standing around. The sky is a mix of orange, pink, and blue, indicating sunset. The overall atmosphere is vibrant and modern.

# SUITE MENU

— 2021 —





# WELCOME.

## **WELCOME TO THE INAUGURAL HOCKEY SEASON AT THE NEW UBS ARENA, HOME OF THE NY ISLANDERS.**

Delaware North is the exclusive caterer for UBS Arena and we welcome you to sit back, relax and enjoy a truly special experience. We are dedicated to making your visit with us a fun, memorable and delicious affair. The culinary team has crafted a dynamic menu to showcase Long Island favorites while providing you with a sophisticated take on stadium fare. We strive to provide an innovative food and beverage program while utilizing the freshest ingredients and provisions available. We hope you enjoy your time with us and look forward to having you back again soon. Go Islanders!

– Chef Ted Donnelly



*Walk from the club  
right to the glass*





*Custom antique  
furniture items*



At UBS Arena, we pride ourselves in providing an exceptional experience while creating lasting memories. Goldbelly allows us the opportunity to provide culinary experiences steeped from memories and emotional connections. Have you been yearning to have that Memphis BBQ from years back? Or have always wanted to try an authentic Maine lobster roll without having to make the trip? Now you can. Our partnership with Goldbelly makes your experience at UBS Arena a truly special one. Allow us to help create new memories, or relive fond ones, through the power of food.

– Your Team at UBS Arena

Please contact your suites administrator to discuss additional available options with timing and pricing





ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

## SNACKS. CANDY.

### CLASSIC POPCORN ★ G

Real buttered popcorn with 2 different shakes –  
Everything Spice & Habanero Sugar \$45

### KETTLE CHIPS AND ROOT VEGETABLE CHIPS ★ G+

Caramelized onion dip, BBQ spice, malt vinegar \$50

### TORTILLA CHIPS AND DIP G

Fresh salsa roja, tomatillo salsa verde \$50

### HOUSE-MADE SNACK MIX N

Sweet caramel corn & crunchy, salty pretzels & spiced  
cashews \$65

### DRAGON SNACK MIX

Spicy and sweet with a crunchy blend of soy and  
grains, coated with a mixture of chili, wasabi, soy and  
sesame \$65

### PRETZEL ASSORTMENT V

Street-style soft pretzel rods, pretzel nuggets,  
sourdough hard pretzels, spicy brown mustard,  
horseradish pub cheese \$65

### ROASTED NUTS G V N

Rosemary and Thyme salted cashews, almonds,  
Turkish filberts, walnuts, Brazil nuts \$75

### STREET NACHO BAR G V

Tomatillo salsa verde, fresh salsa roja, elotes locos  
dip, guacamole, radishes, cilantro onions, lime crema,  
pickled vegetables, corn tortilla chips, queso blanco,  
chorizo chili cheese \$95



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## STARTERS.

### SEASONAL FRESH FRUIT G V

Pineapple, blood orange, grapes, NY Pink Lady apples, strawberries \$85

### FARMERS MARKET CRUDITÉ G V

Haricots verts, tear drop tomatoes, cucumber sticks, heirloom carrots, celery sticks, broccoli & cauliflower florets, buttermilk ranch \$80  
Add hummus \$35

### NY CHEESE BOARD G V N

A variety of NY State cheeses, dried fruits, Mike's Hot Honey, gourmet crackers \$165

### CHICKEN TENDERS ★

Honeycomb mustard, BBQ \$110

### CHICKEN WINGS ★ G

Traditional Buffalo wings, celery and carrots, blue cheese \$120

### ARGENTINIAN EMPANADA DUO

Authentic beef and chicken empanadas, cilantro lime crema \$100

### ARANCINI

Fried mozzarella stuffed rice balls, arrabiata sauce, charred peppers \$95

### ANTIPASTO G

Soppressata, Margherita pepperoni, cacciatore salami, Grana Padano, gigante bean and roasted pepper salad, mozzarella, olives, baguettes, crostinis \$190

### PARTY SAMPLER ★

Mozzarella rice balls, Argentinian beef empanadas, Pork Dumpling \$140

### SEAFOOD TRIO \$185

#### Blue Crab Roll

Lump Crab, guacamole, roasted corn, salsa roja, cilantro

#### Seared Tuna

Furikake, seaweed salad, wasabi aioli

#### Pickled Shrimp

Cider vinegar pickled shrimp, red onion, jalapeño, mustard seed, Fresno peppers, fresh dill, smoked paprika

### SUSHI PLATTER ★ V

Assorted rolls, assorted sushi, pickled ginger, wasabi, soy sauce \$170

### PLATINUM SUSHI V

Rainbow rolls, California rolls, spicy tuna, sashimi, caviar rolls, shrimp nigiri, salmon nigiri, white ginger, wasabi \$230

### CHINESE DUMPLINGS

Fried pork dumplings, scallions, Yum Yum sauce (Edamame Dumplings available upon request) \$95



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## SALADS.

### TRADITIONAL CAESAR SALAD ★ G+ V

In-Suite tossed Caesar salad, romaine, radicchio, aged Parmesan cheese, creamy Caesar dressing, garlic croutons \$65

### GREEK HOUSE SALAD G V

Romaine lettuce, mixed greens, cherry tomatoes, English cucumbers, feta cheese, Kalamata olives, shaved red onions, carrots, pepperoncini, red wine vinaigrette \$75

### KALE QUINOA SALAD G V

Baby kale, red quinoa, acorn squash, French radishes, sunflower seeds, radicchio, sweet onions, pickled carrots, Vidalia onion dressing \$85

### CHOPPED SALAD G

Maple-glazed slab bacon, grilled chicken, Maytag blue cheese, heirloom cherry tomatoes, ditalini, scallions, white balsamic dressing \$90

#### ENHANCE YOUR SALADS

Add White Balsamic Grilled Chicken \$30

Add Blackened Grilled Shrimp V \$75

Add Pepper-Crusted Seared Tuna \$75

## SIDES.

### POTATO SALAD G V

Fingerling potatoes, red onion, celery, hard cooked eggs, roasted red peppers, capers, fresh dill, stone ground mustard, red wine vinaigrette \$45

### PASTA SALAD V

Ditalini, oven-roasted tomatoes, mixed olives, roasted peppers, arugula, pecorino cheese, white balsamic dressing \$45

### SIMPLE VINEGAR RED SLAW G V

Red and napa cabbage, carrots, sweet apple cider vinaigrette \$40

### TOMATO & MOZZARELLA

Tear drop tomatoes, ciliegine, extra virgin olive oil, balsamic glaze, Maldon salt, pepper, fresh basil \$75






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## SANDWICHES. SLIDERS. DOGS.

### SEARED HOT DOGS ★

12 beef franks, traditional rolls, condiments \$110

#### ENHANCE YOUR HOT DOGS

Add a side of chorizo chili and queso \$55 ★ 

### SAUSAGE KING OF NY TRIO

Red hot Italian scallopi, sweet Italian with broccoli rabe, chicken sausage with roasted tomatoes and capers, Parmesan, semolina rolls \$130

### DELI BAGUETTES COMBO \$130

#### Turkey and Pastrami:

Roasted turkey breast, pastrami, red slaw, Russian dressing, Swiss cheese, rye baguette

#### Italian:

San Daniele prosciutto, pepperoni, hot soppressata, Provolone cheese, giardiniera, baby arugula, spicy banana peppers

### ITALIAN MEATBALLS ★

Nonna Fusco's meatballs, marinara sauce, pecorino cheese, club rolls \$105

### BLUE CRAB CAKE SLIDERS

Spicy slaw, Roma tomato, elotes locos, pickled onions, brioche rolls \$190

### STEAKHOUSE SURF AND TURF SLIDERS

Filet mignon, blackened shrimp, roasted tomato, bearnaise, baby arugula, fried onions, butter toasted potato buns \$210

### TACOS ROQUEROS

Chicken tinga, tomatillo salsa verde, fresh salsa roja, elotes locos dip, guacamole, radishes, cilantro, onions, lime crema, pickled vegetables, flat corn tortillas \$155

### NEW YORK CHOPPED CHEESESTEAK

Chopped rib-eye, cheese sauce, cherry peppers, butter toasted potato buns \$170

### SHAQ'S BIG CHICKEN SANDWICH

Our "Most Dominant Ever". Our simplest sandwich with B&B Pickles & Shaq Sauce \$180

### THE CAPRESE

Fresh mozzarella, basil, oven-roasted tomatoes, baby arugula & radicchio, extra virgin olive oil, balsamic reduction \$115

Add White Balsamic Grilled Chicken \$30





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## MAINS.

### CHILLED FILET MIGNON

Grilled & roasted seasonal vegetables, horseradish sauce, sauce vierge, artisan rolls \$285

### BBQ PULLED PORK

House-smoked pulled pork, spicy BBQ sauce, pickle chips, coleslaw, potato buns \$110

### CABERNET BRAISED SHORT RIBS

Roasted garlic red skin mashed potatoes, pan-seared wild mushrooms, tomato demi-glace, crispy shallots \$225

### UBS ARENA SIGNATURE POT OF GRAVY

Tomato braised pork braciola, meatballs, sweet Italian sausage, tomato gravy, cheese ravioli with vodka sauce, semolina bread, whipped ricotta, Parmesan \$175

### MACARONI & CHEESE

Creamy NY white cheddar cheese sauce, gremolata \$100

*Add maple-glazed slab bacon \$20*

### CHEESE RAVIOLI

Broccoli rabe, Parmesan butter broth, chili flake, pignoli gremolata \$110

### GRILLED CHICKEN PENNE VODKA

Grilled chicken breast, crispy pancetta, green peas, vodka sauce, club rolls \$150

### UBS ARENA SIGNATURE CHICKEN MARSALA

Marsala braised chicken breast, wild mushrooms, rosemary roasted fingerlings, crispy prosciutto, black truffle gremolata, Parmesan \$180





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## DESSERTS.

### ASSORTED COOKIES ★ <sup>N</sup>

Oatmeal raisin, chocolate chip,  
white chocolate macadamia \$105

### COOKIE/BROWNIE COMBO ★ <sup>N</sup>

Rich fudge brownies, Chocolate Chip Cookies \$110

### NEW YORK CHEESECAKE ★

Individual with caramelized pineapple and berry  
compote \$125

### BOMBOLONI

Pastry cream and cocoa hazelnut filled Italian donuts  
\$110

### MACARONS AND TRUFFLES

Assortment of French macarons and chocolate  
truffles \$155

### ASSORTED ITALIAN PASTRIES <sup>N</sup>

A selection of Italian miniature Pastries \$190

### SPECIAL OCCASION CAKE

Celebrate a special event with a custom cake!  
Contact the Suites Department and we will help you  
design the perfect cake for your celebration.  
*Contact your suites department for details*

### SUITE TEMPTATION CART

Wow your guests by ending on a high note!  
Complete your luxury experience with our chef's  
selection of signature desserts, candies, and cordials  
*a la carte pricing*

### 6" MILK BAR™ BIRTHDAY CAKE \$150





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## PACKAGES.

### BLUE LINE \$880

Classic Popcorn  
Pretzel Assortment  
Arancini  
Chicken Tenders  
Traditional Caesar Salad  
Pasta Salad  
Deli Baguettes  
BBQ Pulled Pork  
Seared Hot Dogs  
Chocolate Chip Cookies

### RED LINE \$1025

Classic Popcorn  
House-Made Kettle Chips and Root Vegetable Chips  
Seasonal Fresh Fruit  
Farmers Market Crudités  
Chopped Salad  
Sausage King of NY Trio  
Italian Meatballs  
Premium Macaroni & Cheese  
Seared Hot Dogs  
Assorted Cookies

### CENTER ICE \$1262

Classic Popcorn  
Street Nacho Bar  
Party Sampler  
Tomato & Mozzarella Salad  
Kale Quinoa Salad  
Pickled Shrimp  
Surf & Turf Sliders  
Seared Hot Dogs  
Chicken Marsala  
Penne Pasta  
Bomboloni

### GLUTEN-FREE \$768

Vegetable Crudités with Hummus  
Chopped Salad  
Rice Flour Tempura-Battered Chicken Tenders  
Kicked Up Salsa Trio: Corn tortilla chips, pico de gallo, elotes loco dip, salsa roja, chicken tinga & pork carnitas taquitos, chipotle aioli  
Winter Fruit Salad & Ginger-Lime Syrup: Clementines, blood oranges, red pears, Asian pears  
Coconut & Rum Raisin Rice Pudding

### VEGAN \$569

Root & Vegetable Chips  
Asian Chop Chop Salad  
Potato & Quinoa Latkes - served with Indian sweet & sour chickpea stew  
Salsa Trio: salsa roja, pico de gallo, guacamole  
Vegetable Taquitos & Salsa Verde  
Vegan Chocolate Chip Cookies





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## BEVERAGE PACKAGES.

### **MIMOSA AND BLOODY MARY BAR \$280**

**2 bottles each:** La Marca Prosecco, orange juice.  
Ketel One Vodka, Bloody Mary mix,

### **ALL STAR BAR \$1500**

**1 bottle each** – Tito's Handmade, Dewar's,  
Jack Daniel's, Captain Morgan Original Spiced,  
Simi Cabernet Sauvignon, Notorious Pink Rosé,  
Orange Juice, Cranberry Juice

**(2) 6 packs each:** Bud Light, Coors Light, Heineken,  
Amstel Light, Smart Water

**(1) 6 pack each:** Coke, Diet Coke, Sprite, Tonic,  
Club Soda

### **HALL OF FAME BAR \$1700**

**1 bottle each:** Ketel One, Patrón Silver, Maker's  
Mark, BACARDÍ Superior, Simi Cabernet Sauvignon,  
Notorious Pink Rosé, Orange Juice, Cranberry Juice

**(2) 6 packs each:** Bud Light, Coors Light, Heineken,  
Amstel Light

**(1) 6 pack each:** Coke, Diet Coke, Sprite, Smart Water,  
Tonic, Club Soda

### **BEER, WINE & SOFT DRINKS \$840**

**(2) 6 packs each:** Amstel Light, Bud Light, Dos Equis,  
Heineken

**2 bottles each:** Simi Cabernet Sauvignon, Notorious  
Pink Rosé

**(1) 6 pack each:** Coke, Smart Water, Diet Coke, Sprite



## SUITE MIXOLOGY CARTS.

### PROHIBITION COCKTAIL CART

\$18 per cocktail

#### 4 types of Cocktails:

Classic Old Fashioned  
Sazerac  
Bee's Knees  
Sidecar

#### Garnishes:

Luxardo Cherries  
Fee Brothers Bitters  
Orange Bitters, Black Walnut  
Whiskey Barrel-Aged Bitters  
Absinthe Spray  
Square Ice Cube

### THE BUBBLE EXPERIENCE CART

\$18 per cocktail

#### 4 types of Bubbles:

LaMarca Prosecco  
Cava  
Victorious Pink Sparkling Rosé  
Moët Champagne  
(Includes tasting flight of all four)

#### Garnishes:

Fresh Berries  
Strawberries, Blackberries,  
Blueberries, Fresh Peaches  
Fresh juices  
Orange, Peach, Mango

#### Cocktails:

Kir Royale  
Assorted natural fruit liqueurs  
Bellini  
Assorted natural fruit purees

### TEQUILA & MEZCAL TRIAL CART

\$18 per cocktail

#### 3 Types of Tequila and 1 Mezcal:

Patron Silver  
Patron Reposado  
Patron Anejo  
Ilegal Mezcal  
(Includes tasting flight of all four)

#### Classic Margarita

Made with Grand Marnier,  
Agave Nectar and fresh lime juice

#### S & S Margarita

Made with Ilegal Mezcal,  
Grand Marnier, Agave Nectar,  
fresh lime juice, muddled  
jalapeno, rimmed with black  
lava salt

#### Paloma

Pink grapefruit soda

#### Anejo Old Fashioned

Made with Fee Brothers  
Grapefruit Bitters, Agave Nectar,  
fresh OJ and splash of Club Water

TEQUILA  
**PATRÓN.**





# VINO.

## CHAMPAGNE & SPARKLING

LA MARCA PROSECCO \$70  
 MOËT CHANDON \$100  
 VEUVE CLICQUOT BRUT \$195  
 DOM PÉRIGNON \$400

## ROSÉ

NOTORIOUS PINK \$55  
 WOLFFER ESTATE  
 SUMMER IN A BOTTLE \$60

## CHARDONNAY

PROVERB \$45  
 MEIOMI \$50  
 CLOS DU BOIS \$60  
 CHATEAU ST. JEAN \$70  
 SIMI \$85  
 SONOMA-CUTRER \$100  
 STAG'S LEAP ARCADIA \$100  
 CAKEBREAD \$135

## SAUVIGNON BLANC

TOM GORE \$50  
 KIM CRAWFORD \$70  
 STAG'S LEAP AVETA \$70

## PINOT GRIGIO

ECCO DOMANI \$55  
 PINOT PROJECT \$55  
 TERLATO \$60  
 SANTA MARGHERITA \$90

## INTERESTING WHITES

INFAMOUS GOLD CABERNET BLANC \$55  
 FINCA WOLFFER WHITE \$60  
 CHATEAU STE. MICHELLE RIESLING \$70

## CABERNET SAUVIGNON

PROVERB \$45  
 STORYPOINT \$60  
 STERLING VINTNER'S COLLECTION \$60  
 LOUIS M. MARTINI \$70  
 JORDAN \$75  
 SIMI \$100  
 STAG'S LEAP ARTEMIS \$165  
 SILVER OAK NAPA \$175

## PINOT NOIR

PINOT PROJECT \$55  
 MARK WEST \$60  
 ERATH \$100  
 CAKEBREAD \$175

## INTERESTING REDS

SCANDALOUS ONE CABERNET NOIR \$55  
 BV COSTAL MALBEC \$50  
 GASCÓN MALBEC \$75  
 19 CRIMES RED BLEND \$55  
 AMARONE MALBEC \$175







AVAILABLE IN A 1L BOTTLE, UNLESS OTHERWISE NOTED

## SPIRITS.

### VODKA

**NEW AMSTERDAM** \$85  
**ABSOLUT CITRON** \$130  
**TITO'S HANDMADE** \$135  
**KETEL ONE** \$150  
**GREY GOOSE** \$180  
**STOLI ELIT** \$250

### GIN

**AVIATION** \$125  
**TANQUERAY** \$135  
**HENDRICK'S** \$175

### RUM

**BACARDÍ SUPERIOR** \$120  
**MALIBU COCONUT** \$120  
**CAPTAIN MORGAN** \$120

### TEQUILA

**CAMARENA SILVER** \$120  
**ESPOLÓN** \$130  
**ILEGAL MEZCAL JOVEN** \$200  
**PATRÓN SILVER** (750 mL) \$215  
**PATRÓN REPOSADO** (750 mL) \$220  
**PATRÓN AÑEJO** (750 mL) \$225

### WHISKEY

**JACK DANIEL'S** \$155  
**CROWN ROYAL** \$155  
**BUFFALO TRACE** (750 mL) \$165  
**KNOB CREEK** \$165  
**MAKER'S MARK** \$170  
**JAMESON** \$175  
**BULLEIT RYE** (750 mL) \$195  
**WOODFORD RESERVE** \$195  
**BASIL HAYDEN** \$255

### SCOTCH

**DEWAR'S** \$125  
**JOHNNIE WALKER BLACK** \$175  
**JOHNNIE WALKER BLUE** (750 mL) \$600

### COGNAC & CORDIALS

**FIREBALL** \$100  
**SAMBUCA** \$110  
**BAILEYS** \$165  
**HENNESSY VS** \$175





AVAILABLE IN A 4-PACK OF 16 OZ. CANS, UNLESS OTHERWISE NOTED"

## **BREWS.**

### **AMERICAN PREMIUM**

**BUD LIGHT** \$44

**MILLER LITE** \$44

**COORS LIGHT** \$44

**YUENGLING** \$44

### **IMPORT/CRAFT**

**LAGUNITAS** (6-pack) \$44

**SAMUEL ADAMS** \$54

**DOS EQUIS** \$54

**BLUE POINT TOASTED LAGER** \$54

**HEINEKEN ZERO** (6-pack) \$54

**AMSTEL LIGHT** \$54

**HEINEKEN** \$54

**BLUE MOON** \$65

**GUINNESS** \$65

### **CIDER / SELTZER**

**STRONGBOW CIDER** \$54

**WHITE CLAW BLACK CHERRY** \$58

**ARIZONA SUNRISE MANGO** \$58

**WOLFFER ESTATE DRY ROSE CIDER** \$54

### **CANNED COCKTAILS**

**VIDE WATERMELON VODKA SODA** (4-pack of 12 oz. cans) \$58

**VIDE CRANBERRY VODKA SODA** (4-pack of 12 oz. cans) \$58





AVAILABLE IN A 6-PACK, UNLESS OTHERWISE NOTED

 **UBS** Arena

## JUICES. MIXERS.

**CRANBERRY JUICE** \$19  
**ORANGE JUICE** \$19  
**GRAPEFRUIT JUICE** \$19  
**PINEAPPLE JUICE** \$19  
**BLOODY MARY MIX** (750 mL) \$19  
**OWEN'S GINGER BEER** \$26  
**OWEN'S MARGARITA MIX** \$26  
**OWEN'S TONIC WATER** \$26

## SOFT DRINKS. WATER.

**COKE** \$26  
**DIET COKE** \$26  
**SPRITE** \$26  
**ICED TEA** \$26  
**SMART WATER** (4-pack) \$26  
**CLUB SODA** \$26  
**GINGER ALE** \$26  
**AHA BLUEBERRY POMEGRANATE** \$26  
**AHA RASPBERRY ACAI** \$26

## ENERGY.

**MONSTER ENERGY DRINK** (4 pk) \$26

## HOT BEVERAGES.

**COFFEE** \$69  
**TEA REGULAR** \$39  
**TEA DECAF** \$39  
**HOT CHOCOLATE SERVICE** \$69



# POLICIES. PROCEDURES.

## HOURS OF OPERATION

The Premium Sales Administrator is available for any inquiries and ordering during the hours of 9am and 6pm Monday thru Friday. The hospitality team is available on site through the end of events.

## YOUR 2021 - 2022 SUITES TEAM

Candice Camacho, Suites Administrator  
CCamacho1@delawarenorth.com | T 516.460.8980

Robert Piazza, Suite Manager | RPiazza@delawarenorth.com

## ADVANCED ORDERS

All orders must be placed 72 business hours prior to each event to ensure the best service and quality for each item.

Event Day	Order Due by Noon on
Monday	Thursday
Tuesday	Friday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday
Saturday	Wednesday
Sunday	Wednesday

Orders for Saturday and Sunday must be placed by Wednesday EOD.

Event Day orders will have a 20% increase per item.

Orders can be placed with the Premium Sales Administrator or online at [ubsarena.order.bypassmobile.com](https://ubsarena.order.bypassmobile.com) or [CCamacho1@delawarenorth.com](mailto:CCamacho1@delawarenorth.com)

There will be a QR code displayed in each suite for Event Day ordering. Your Guest Attendant will be available to place all event day orders. Please allow 30 minutes for game day orders to be delivered.

## METHOD OF PAYMENT

Suite holders may pay for their food and beverage order with a credit card (Mastercard, Visa, American Express, Discover) at the conclusion of the event. Business and personal checks are NOT accepted. If you are a guest and responsible for your own food and beverage services, please inform your server of your method of payment. A 19% administrative fee and 8.625% sales tax will be added to all orders. The administrative fee will be used to enhance your experience and provide a more competitive wage to our associate.

## CANCELLATIONS

Should you need to cancel a food and beverage order prior to the doors opening, a request must be sent to the Suites sales administrator 24 hours in advance. No charges will apply if canceled within the 24-hour time frame. If a cancellation is made less than 24 hours prior to the event, the suite holder may incur charges for any hot food ordered.

## FOOD AND BEVERAGE

Unless specified, food and beverage ordered in advance will be delivered by doors open. Menu Items that state otherwise, will be brought in later, i.e., Puck Drop or dessert. All food and beverage are subject to local and state taxes.

## ALCOHOLIC BEVERAGES

Alcoholic beverages are to be served to and consumed by persons 21 years of age. The consumption of alcoholic beverage by intoxicated persons who appear to be intoxicated is prohibited. Management reserves the right to discontinue service of alcoholic beverages at any time to an individual or group. A valid credit card is required for all orders. The credit card provided will be charged for the full order. Please advise your guests they will be responsible for event day orders.

## IN SUITE SERVICE

During events, a suite attendant will be available to assist you and your guests. Should you desire a private suite attendant to remain in your suite only throughout the event, one will be provided for a \$175 labor charge.

## EXCLUSIVITY

Delaware North Sportservice is the exclusive caterer for UBS Arena. It is not permissible for Suite holders or their guests to bring outside food or beverage into the suites. If you have any specific dietary restrictions or needs, please let us know. We will provide for any requests that are made in a timely manner. We appreciate your cooperation in this matter.

## UBS ARENA CATERING

Group and Corporate catering opportunities are also available throughout the arena; including the UBS Club, Verizon Lounge, Spotlight Club, The Great Hall, DIME club and more! The catering sales manager can help to make your event one of a kind.