

xfinity mobile
ARENA

SUITE ORDERING GUIDE 2026-2027



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SALADS

Sourced from Melissa's Fresh Produce

ANTIPASTI CHOPPED SALAD

Romaine, charred radicchio, blistered vine
cherry tomatoes, soppressata, aged
provolone, fried spiced chickpeas, olives,
white balsamic vinaigrette
\$60

WEDGE SALAD

Baby iceberg lettuce, bacon lardons,
pickled red onions, fine herb
gremolata, chunky blue cheese
\$60

CAESAR SALAD

Romaine, Herb Croutons,
Parmesan, Caesar Dressing
*Proteins: Chicken +\$10,
Shrimp+\$14 or Salmon +\$14*
\$58

PIZZERIA SALVY

Cheese	\$62
Pepperoni	\$68

Each item
FEEDS

6-8 PEOPLE

SNACKS

ARENA POPCORN

Freshly Popped, Sea Salt, Butter
\$29

PHILLY FEDERAL PRETZELS

Sea Salt, Spicy Mustard
\$30

TORTILLA CHIPS & DIP

Tomato Salsa, Guacamole
\$30

KETTLE CHIPS

Three Onion Dip
\$27

BEER & BACON ALMONDS

Yuengling, Nueske's
\$25

HUMMUS TRIO

Roasted Garlic, Spicy Red Pepper,
Everything Bagel, Fresh Baked Pita
\$37

WHIPPED RICOTTA

Honey Whipped Ricotta,
Lemon Zest, Cracker Basket
\$35

MINI CHOCOLATE COVERED PRETZELS

Assorted flavors
\$60

COLD PLATTERS

FRESH FRUIT PLATTER

Seasonal Fruit and Berries

Sourced from Melissa's Fresh Produce

\$68

FARMERS' MARKET SEASONAL CRUDITES

Broccolini, watermelon radish, baby bell peppers, cucumbers, rainbow carrots, snap peas, baby heirloom tomatoes, tri-colored cauliflower. Buttermilk Ranch OR Roasted Garlic Hummus

Sourced from Melissa's Fresh Produce

\$68

CHARCUTERIE BOARD

Bresaola, soppressata, prosciutto, citrus cured olives, imported grain mustard, house pickles

\$95

CHEF'S CURATED CHEESE BOARD

Triple cream, 36-month-old cheddar, Humboldt fog blue, traditional accoutrements

\$76

"MAINE STYLE" SEAFOOD SALAD TRIO

Shrimp, crab, lobster, bibb lettuce, toast points, cured Meyer lemons

\$125

SHRIMP COCKTAIL

Traditional Cocktail Sauce, Lemon

\$155

SUSHI AND MAKI

Wasabi, Pickled Ginger, Soy Sauce

MP

SANDWICHES

MAPLE-BRINED TURKEY HOAGIE

Brined maple Turkey, Calabrian chili aioli, Pretzel Baguette

\$95

WINTER CAPRESE

Tomato jam, stracciatella, fried eggplant, basil, ciabatta

\$70

9TH STREET ITALIAN HOAGIE

Provolone, Salami, Pepperoni, Hot Copa, Mortadella, Olive Oil Oregano, Formica Roll

\$90

STEAK SANDWICH

Chimichurri, bone marrow aioli, baguette

\$100

CHICKEN CAESAR CUTLET

Fried Cutlet, Chopped Romaine, Provolone, Black Garlic Aioli, Lemon, Seeded Roll

\$95

Each item
FEEDS

6-8 PEOPLE

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

HOT APPETIZERS

CHICKIE'S & PETE'S CRABFRIES

Cheese Sauce
\$75

CHICKIE'S & PETE'S CUTLETS

Honey Mustard
\$95

BONELESS BUFFALO BITES

Flavor options: BBQ, Buffalo or Hot
Honey with celery and blue cheese
\$90

BUFFALO WINGS

Blue Cheese OR Ranch
\$98

SEARED CRABCAKE

Jumbo lump, cured lemon
aioli, micro celery
\$185

BLACK BEAN BEEF EMPANADAS

Argentine beef, pinto bean,
scallion crema
\$105

BIG MOZZ STICKS

Breaded mozzarella sticks,
house-made marinara
\$85

'PUEBLADELPHIA' MARKET TACOS

Adobo chicken, lime crema,
pickled red onions, queso
fresco, cilantro
\$90

BANH MI SPRING ROLLS

Roast pork, sweet & sour
kewpie, pickled veg
\$95

VINE STREET TRIO

Shrimp shumai, peking duck spring
roll, edamame dumplings
\$105

PHILLY FAVS

DIETZ & WATSON ARENA DOGS

All-Beef Dogs, Sauerkraut,
Potato Bun
\$88

PHILLY CHEESESTEAK

Beef, Cooper Wiz, Quick
Fried Onions, Cherry
Peppers, Seeded Roll
\$112

THE ARENA DUO

½ Pan of Cheesesteak beef,
Cooper Wiz, Quick Fried Onions,
Cherry Peppers and ½ pan of
all- beef dogs & Sauerkraut.
Potato bun & seeded toll
\$125

XFINITY MOBILE ARENA BURGER

Yellow American, Kosher Dill
Pickle Chips, Not So Special
Sauce, Burger Bun
\$100

SOUTH PHILLY ITALIAN ROAST PORK

Italian Roast Pork, Cherry Peppers, Chile-
garlic broccoli rabe, Provolone Cheese,
Seeded Roll
\$107

KOREAN FRIED CHICKEN SANDWICH

Gochujang aioli, salted cucumbers,
yangnyeom sauce, potato roll
\$95

"JACKSON STREET" ROAST BEEF SLIDERS

Horseradish aioli, mild provolone, mini
kaiser roll
\$107

ADDITIONS

LOBSTER MAC & CHEESE

Garlic parm breadcrumbs,
bechamel

\$125

ROASTED BRUSSELS SPROUTS

Bacon lardons, pine nuts, maple
vin, golden raisins

\$55

CHARRED BROCCOLINI

Shallot, roasted garlic,
lemon oil

\$55



RITA'S WATER ICE

Flavor Options: Mango, Cherry,
Lemon, Blue Raspberry or
Cotton Candy

ONE GALLON

Feeds 12-14

\$130

½ GALLON

Feeds 6-8

\$78

ENTREES

PAN SEARED SALMON

Root veg puree, broccolini

\$135

BISON OSSO BUCCO

Red parmesan polenta,
blistered tomatoes

\$185

CRISPY SKIN AIRLINE CHICKEN

Herb roasted marbled
potatoes, chicken jus,
fried herbs

\$145

STEAK FRITES

Striploin, bearnaise aioli,
parmesan + white truffle
steak frites

\$175

LAMB RAGU

Cresta di Gallo pasta,
parmesan cheese, basil

\$150

CHICKEN PARM DUO

Penne alla Vodka, Chicken
Cutlets, Mozzarella

\$145

DESSERTS

INSOMNIA COOKIES

Chocolate chip

\$70

BROWNIE PLATTER

Fudge, walnut

\$60

BAG OF BEIGNETS

Confectioners'
sugar, french
caramel

\$55

SEASONAL CHEESECAKES

Assortment of mini
cheesecakes

\$55

BRANDY MACERATED

STRAWBERRIES

Whipped burrata, crispy
kataifi, candied lemon zest

\$45

Each item
FEEDS

6-8 PEOPLE

MARKET STREET MIXERS

Signature batched cocktails

RED SANGRIA

with seasonal fresh fruit

Pinot Noir, triple sec,
orange juice, lemon juice,
simple syrup, Sprite



WHITE SANGRIA

with seasonal fresh fruit

Pinot Grigio,
peach schnapps,
simple syrup,
sprite



MARGARITA

Regular, Strawberry, or Watermelon

Tequila, lime juice,
agave nectar, and
triple sec



All signature batched cocktails are only available as a pre-order item. Orders for signature batched cocktails must be placed within 48 hours of the event. Call for pricing.

***ALL COCKTAILS ARE BATCHED BY THE GALLON**

NON-ALCOHOLIC BEVERAGES

Sold by the six-pack

SODA

\$30

Coke

Diet Coke

Coke Zero

Fanta Orange

Sprite

Seagram's Ginger Ale

Seagram's Tonic

Seagram's Club Soda

JUICES

\$23

Apple

Orange

Pineapple

Cranberry

Gold Peak

Unsweetened tea

\$28

OTHER

Smart Water

\$33

Sparkling Water

\$33

Red Bull Regular

Red Bull Sugar Free

\$42



RENTALS

Seasonal Keurig \$500

Daily Keurig \$50

Keurig Beverages \$38

Hot Chocolate

Green Mountain
Coffee

*Regular or Decaf

Earl Grey English
Breakfast Hot Tea



BEEER & WINE

M E N U

DOMESTIC \$46

Coors Light, Miller Lite, Yuengling Lager, Yuengling Flight, Bud Light, Michelob Ultra, Michelob Ultra 0.0



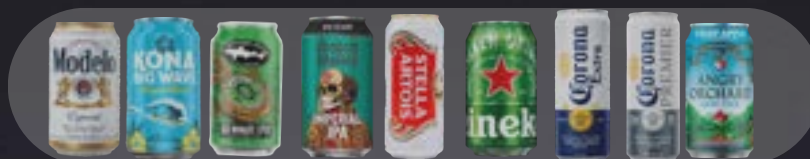
PREMIUM \$50

Twisted Tea, Sam Adams Just The Haze NA, Sam Adams Seasonal



CRAFT \$53

Modelo, Kona Big Wave, Dogfish 60Min IPA, Imperial Voodoo Ranger IPA, Stella Artois, Heineken, Corona Extra, Corona Premier, Angry Orchard



BEYOND \$68

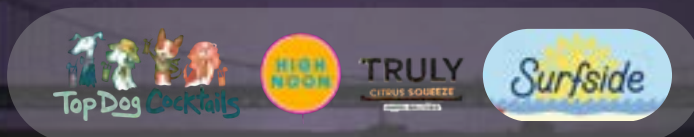
Top Dog Cocktails (4pk) - Blood Orange, Margarita Strawberry Margarita, Whiskey Lemonade, Peach Mango Tea (Vodka), Greyhound

Surfside - Tea, Lemonade, Strawberry Lemonade

Stateside - Orange

Super Lyte - Fruit punch, Orange, Lemon Lime, Blue Chill

High Noon - Black Cherry or Pineapple



Sold by the six pack unless stated differently

WHITE

Chardonnay, Stags Leap \$88
Sauvignon Blanc, Duckhorn \$85
Pinot Grigio, Cielo \$48



RED

Cabernet Sauvignon, Decoy \$65
Pinot Noir, La Crema \$83
Merlot, Decoy \$65
Robert Mondavi Private Select. \$57



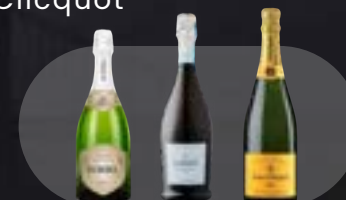
BLUSH

Rose, Fleur De Mer \$52
Moscato, Seven Daughters \$62



SPARKLING

Korbel Brut \$55
La Marca Prosecco \$85
Veuve Clicquot \$162



All wine is sold by the bottle 9

BEER & WINE

MENU

VODKA

New Amsterdam	\$60
Tito's Handmade	\$125
Ketel One	\$135
Grey Goose	\$145
Stoli Orange	\$100

BOURBON

Maker's Mark	\$110
Bulleit Bourbon	\$110
Basil Hayden	\$160
Woodford Reserve	\$152
Angel's Envy	\$202

SCOTCH

Dewar's	\$95
Glenlivet 12 Year	\$165
MacCallan 12 year	\$305
Johnnie Walker Blue	\$500

WHISKEY

Fireball	\$75
Jameson	\$125
Jack Daniel's	\$100

RUM

Captain Morgan	\$85
Bacardi	\$80
Don Q Coconut	\$65

GIN

Bombay Sapphire	\$110
Bluecoat	\$120

TEQUILA

Casamigos Blanco	\$185
Casamigos Reposado	\$200
Clase Azul	\$450
Don Julio 1942	\$550

COGNAC

Hennessy V.S.	\$160
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LIQUEURS

Kahula	\$95
Triple Sec	\$50
Peach Schnapps	\$50
Bailey's Irish Cream	\$96
Grand Marnier	\$120

BAR SUPPLIES & MIXERS

Fruit Wedges	\$4
Lemon, Lime, Orange	
Angostura Bitters	\$12
Rose's Lime Juice	\$16
Rose's Grenadine	\$14

Aramark is the only licensee authorized to sell or service liquor, beer and wine in the Premium Areas at Xfinity Mobile Arena. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Pennsylvania law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21.

PACKAGES

Love Park
\$297++



ONE 6-PACK EACH OF
Coke, Diet Coke, Sprite, Smart
Water

TWO 6-PACKS OF
Domestic Beer of Your Choice

TWO 6-PACKS OF
Premium Beer of Your Choice

FOUR 6-PACKS OF
Premium Beer Of Your Choice

ONE BOTTLE EACH OF
Robert Mondavi Private Selection
Cielo Pinot Grigio

ONE BOTTLE EACH OF
New Amsterdam Vodka, Jack Daniel's Whiskey,
Bluecoat Gin

ONE 6-PACK EACH OF
Tonic, Club Soda, Orange Juice,
Cranberry Juice



Liberty Lux
\$645++

PACKAGES The Puck Drop

\$680++



All items are intended to feed 12 people in its entirety

KETTLE CHIPS

Three Onion Dip

FEDERAL PRETZELS

Sea Salt, Mustard

CHEF'S CURATED CHEESE BOARD

Triple cream, 36-month-old cheddar, humboldt fog blue, traditional accoutrements

FARMERS' MARKET SEASONAL CRUDITES

Seasonal Vegetables, Buttermilk Ranch
OR Roasted Garlic Hummus

SHRIMP CAESAR SALAD

Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing, Blackened Shrimp

BRINED TURKEY HOAGIE

Maple Glazed Turkey, Calabrian chili aioli, pretzel baguette, Baguette

BONELESS BUFFALO BITES

Celery, Blue Cheese OR Ranch

PHILLY CHEESESTEAK

Beef, Cooper Wiz, Quick Fried Onions, Cherry Peppers, Seeded Roll

DIETZ & WATSON ARENA HOT DOGS

All-Beef Dogs, Sauerkraut, Potato Bun

CHOCOLATE PRETZEL SAMPLER

Mini chocolate pretzels

PACKAGES

PHILLY FAN FAVORITES

\$700++



All items are intended to feed 12 people in its entirety

ARENA POPCORN

Freshly Popped Popcorn

PHILLY FEDERAL PRETZELS

Sea Salt, Mustard

SLICED FRESH FRUIT

Seasonal Fruits & Berries

CHIPS & DIP

Tri-color Tortilla Chips, Tomato Salsa, Guacamole

CAESAR SALAD

Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing

CHARCUTERIE BOARD

Bresaola, soppressata, prosciutto, citrus cured olives, imported grain mustard, house pickles

ITALIAN HOAGIE

Provolone, Salami, Pepperoni, Hot Coppa, Mortadella, Lettuce, Tomato, Onion, Olive Oil, Oregano, Formica Roll

CHICKIE'S & PETE'S CUTLETS

Honey Mustard

DIETZ & WATSON ARENA DOGS

All Beef Dogs, Sauerkraut, Potato Bun

"PHILLY" CHEESESTEAK

Beef, Cooper Wiz, Quick Fried Onions, Formica Roll

PRETZEL SAMPLER

Assorted Chocolate Pretzels

PACKAGE BEN FRANKLIN

\$750++



All items are intended
to feed 12 people in its
entirety

BEER & BACON ALMONDS

Yuengling, Neuske's

PHILLY FEDERAL PRETZELS

Sea Salt, Mustard

KETTLE CHIPS

Three Onion Dip

CHARCUTERIE BOARD

Bresaola, soppressata, prosciutto, citrus cured
olives, imported grain mustard, house pickles

FARMERS' MARKET SEASONAL CRUDITES

Seasonal Vegetables, Buttermilk Ranch OR
Roasted Garlic Hummus

ANTIPASTI CHOPPED SALAD

Romaine, charred radicchio, blistered vine
cherry tomatoes, soppressata, aged
provolone, fried spiced chickpea, olives, white
balsamic vinaigrette

BLACK BEAN EMPANADAS

Argentine beef, pinto bean, scallion crema

DIETZ & WATSON DOGS

All Beef Dogs, Sauerkraut, Potato Buns

ITALIAN ROAST PORK

Roast Pork, Cherry Peppers, chili-garlic broccoli
rabe, aged provolone cheese, Formica-Freitag
Seeded Roll

SEARED CRAB CAKES

Frisee, Old Bay Remoulade

BROWNIE PLATTER

Fudge, walnut

POLICIES & PROCEDURES

ORDERS CAN BE PLACED IN THREE EASY WAYS:

1. Online: <https://preorder.tapin2.co/1531>
2. Email: xmasuites@aramark.com
3. Phone: 215-952-5251

To avoid confusion, please specify suite number, company name, the date and time of the event, as well as the name and phone number of the person placing the order. We encourage you to appoint one person to place all food and beverage orders for your suite in order to develop more effective communications and to avoid duplication of orders.

ADVANCE ORDERING

Advance day ordering provides the opportunity to order from a menu that features much more variety than our standard event day menu. Advance orders are DUE BY 3:00 pm two (2) business days prior to the event.

EVENT DAY ORDERING

A separate event-day QR menu is provided in the suite. Event-Day ordering is provided as a convenience and is intended to supplement the advance order, not replace it. Please allow 45 minutes for the delivery of event day items.

ADVANCE ORDER SCHEDULE	
GAME DAY	ORDER DUE BY 3PM
Monday	Wednesday
Tuesday	Friday
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Saturday & Sunday	Thursday

POLICIES & PROCEDURES

PERSONALIZED SERVICES

A suite attendant will deliver your food and beverage orders, take additional orders, and assist with maintaining your suite throughout the event. For dedicated service, a private suite attendant can remain exclusively in your suite for \$75 per event, subject to staffing availability. Please contact the Suite Catering Office at 215.952.5251 at least 48 hours in advance to request this service. To request a specific attendant by name, please include their name in the comments section when placing your order. This does not guarantee exclusive service.

GRATUITIES

A 10% gratuity will be added to any suite bill that does not require a final present summary, unless a higher gratuity has already been added. To avoid the automatic 10% gratuity, select "Y" for Present Summary and designate a host in the suite to review and sign the final bill. Suite attendant gratuities are optional and are at the discretion of the suite holder. Any gratuity given specifically to a suite attendant will go directly to that attendant.

TAXES

Food and beverage are subject to all current and applicable local and PA sales taxes.

METHODS OF PAYMENT

We require payment in full prior to the rendering of all services. Guest checks will be settled at the conclusion of each event. Please note that before rendering any services, for security purposes we require a valid credit card authorization from you. Aramark accepts three payment options: credit cards (American Express, Discover, Mastercard and Visa), Escrow and Prepayments.

ADMINISTRATIVE CHARGE

An administrative charge equal to twenty-two percent (22%) of the food and beverage order items shall apply to each order. **No** portion of this administrative charge is distributed to employees as a tip, gratuity, or service charge; however, a portion of the total suite food and beverage charges are paid to certain service staff as additional wages.

POLICIES & PROCEDURES

BEVERAGE PAR MENU

Full-season suite holders with an established account and credit card on file may set up a standard beverage par for the entire season. Choose the beverages and quantities you would like stocked in your suite before each event. Your beverages will be inventoried before and after the event, and you will only be charged for what is consumed. Your Suite Representative can help customize your beverage par to best fit your suite and guests. A separate billing summary will be provided for beverages consumed and restocked.

Please note: Alcoholic beverages may not be removed from the venue.

Recommended Beverage Par: Contact your Suite Catering Team to create a par level that works best for you and your guests.

UNCONSUMED BEVERAGE

For suites without a par-restocking agreement, unconsumed or unopened food and beverages may be removed or disposed of after each event at Aramark's discretion. Certain items may be restocked for future events. No credit will be issued for items that are removed, disposed of, or restocked.

LIQUOR CABINETS AND REFRIGERATORS; *Suite Holders Only

Each suite contains a private liquor cabinet and two refrigerators. Requests to have the liquor cabinet or refrigerator opened or closed must be indicated on the ordering form or through written communication to the suite catering office. ALL REFRIGERATORS AND CABINETS ARE ASSIGNED BY COMCAST.

CANCELLATION POLICY

To avoid cancellation charges, please contact the Suite Catering Office at 215.952.5251 *at least 24 hours before the event*. Orders canceled less than 24 hours before the event will be charged:

- 50% of the food and beverage invoice
- 100% of the private suite attendant fee, if selected

POLICIES & PROCEDURES

ALCOHOLIC BEVERAGES

Aramark Corporation, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the laws and regulations of the Commonwealth of Pennsylvania. Therefore, in compliance with state law, all beer, liquor, and wine must be supplied by Aramark. Alcoholic beverages are not permitted to be brought into, or out, of the Xfinity Mobile Arena. Pennsylvania State law prohibits the consumption of any alcoholic beverages by any person under the age of 21. It is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite. Aramark is the only licensee authorized to sell or service liquor, beer and wine at Xfinity Mobile Arena. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Pennsylvania State Law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21. Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the suite holder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Suite holders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your Aramark Suite Representative.

STANDING FOOD ORDERS

Aramark provides each suite holder with the option of having standing food and or beverage orders. The suite holder has the ability to also set up multiple standing menus which can be rotated during the chosen events. The suite holder would still have the ability to change these orders within the 48-business-hours hour time frame to accommodate any requests. Please discuss with the suite catering team to determine what would best fit your needs. Please note that any suite choosing not to present their summary will have a 10% gratuity added to their bill unless a gratuity exceeding that amount has already been placed. To avoid this automatic charge, please change your account options to 'Y' on present summary and designate a host in the suite to sign off on the charges

DIETARY INDEX

Allergen	Item
 Pescatarian	Shrimp Cocktail, Seafood Salad Trio, Sushi, Crab Cakes, Salmon or Shrimp Caesar Salad, Lobster Mac & Cheese
 Gluten Free	Arena Popcorn, Chips & Dip, Kettle Chips, Sliced Fresh Fruit, Shrimp Cocktail, Seafood Salad Trio, Crab cakes (cross contamination in fryer), Caesar Salad (w/out croutons), Antipasti chopped Salad, Seared Salmon, Charred Broccolini, Roasted Brussels sprouts, Buffalo Wings (cross contamination in fryer), Cheese Steaks (GF Rolls, Hot Dogs (GF Rolls).
 Vegan	Chips & Dip, Fresh Fruit, Chatted Broccolini, Chickie & Pete's Crab Fries (without cheese), Hummus Trio, Arena Popcorn, Philly Federal Pretzels, Kettle Chips (without dip).
 Vegetarian	Arena Popcorn, Philly Federal Pretzels, Chips & Dip, Sliced Fruit, Chocolate Pretzel Sampler, Whipped Ricotta, Antipasti Chopped Salad, Winter Caprese, Charred Broccolini, Insomnia Cookies, Brownie platter, Beignets, Brandy Macerated strawberries, seasonal cheesecake
 Milk/Dairy	Popcorn, Ricotta, Cheese Board, crab Fries, Buffalo Bites, Buffalo Wings, Big Mozz Sticks, Tacos, Salads, Caprese, Hoagies, pizza, XMA Burger, Cheesesteak, Chicken Parm, Entrees, Mac & Cheese, Cheesecake, Burrata
 Wheat/ Gluten	Pretzels, Pita, Cracker basket, toast points, breaded items, spring rolls, empanadas, croutons, baguettes, rolls, pizza, buns, pasta, breadcrumbs, cookies, brownies, beignets, cheesecake crust, brioche.
 Contains Nuts	Roasted Brussel Sprouts, Beer& Bacon Alonds, Brownies

Please note: Xfinity Mobile arena, is not a nut-free facility, we cannot guarantee the absence of cross-contamination. Our staff takes extra care when preparing foods to avoid potential risks as much as possible. This guide is intended to be used as a reference only. Please speak to a Sales Manager when placing your order or to a Supervisor on Event Day should you have any questions.

THANK YOU TO OUR SPONSORS

