

2019-20

# Suite Menu



Prudential  
Center

PARK  
FAST

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# Welcome to the suites at Prudential Center

**Legends Hospitality, Prudential Center's exclusive premium  
service provider, welcomes you to your suite!**

Featuring personalized, high-end service, your suite is the perfect atmosphere for you and your guests to watch your favorite event with comfortable convenience and charming elegance. Our menu offers farm to fan and regional favorites utilizing only the freshest, seasonal and locally grown foods. Our renowned culinary staff will prepare your choices with refined expertise and display a spectacular presentation for all of your guests to enjoy. We have thoughtfully designed an incredible suite menu for you to customize your experience.

The Legends Hospitality team is truly committed to providing a food and beverage experience to remember. We believe no request is unreasonable and going the extra mile isn't the exception, it's the expectation and we strive to make a difference for our guests from the moment you enter the arena to the time of your departure.

**We hope your experience is **legendary!****



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# Packages



# Lafayette Street

All items serve 16 | 810

**Bottomless Popcorn** V GF

**House Made Potato Chips and Balsamic Onion Dip** V GF

**Mixed Greens** V GF  
Baby Lettuce, Tomato, Cucumber, Carrots, Balsamic Vinaigrette

**Seasonal Fruit Cups** V GF

**Crispy Chicken Tenders**  
Barbeque Sauce, Honey Mustard

**French Fries** V


**Mini Burgers**  
Half Served With Cheese, Potato Rolls

**Assorted Wrap Platter**  
Grilled Chicken, Turkey, Roast Beef, Terra Chips

**Mac and Cheese** V  
Cavatappi Pasta, Artisan Cheese Sauce



**Chocolate Chip Cookie Nibblers and Brownie Bites** V

Bread products provided by 

V Vegetarian GF Gluten-Free

Prices do not include a 20% Service Charge



# Mulberry Street

All items serve 16 | 985

## Arena Snack Tin V

Pretzels, Cheddar Popcorn, Caramel Popcorn

## House Made Potato Chips and Balsamic Onion Dip V GF

## Tortellini Pasta Salad V

Tri-Color Tortellini, Grape Tomatoes, Red and Yellow Peppers, Red Onions, Parsley, Kalamata Olives, Feta Cheese, Cucumbers, Lemon Honey Dressing

## Artisan Cheese Platter V GF

Smoked Gouda, Danish Bleu Cheese, Sharp Provolone, Cheddar Cheese, Dill Havarti, Carr's Crackers, Fresh Fruit Garnish

## Grilled Chicken and Roast Beef

Served on Focaccia Bread with Provolone, Tomato, Dijon Mayo, Potato Salad

## **PREMIO** Italian Sausage GF

Chargrilled Sweet and Hot Italian Sausage, Roasted Peppers and Onions, Classic Italian Club Rolls

## Chicken Parmesan Sliders

Breaded Chicken Cutlet, Melted Mozzarella, Marinara Sauce, Potato Bun

## Penne a la Vodka

## **6ALANDRA'S** Mini Éclair and Cannoli Platter V

Bread products provided by **6ALANDRA'S**  
BAKERY

V Vegetarian GF Gluten-Free

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# New Jersey Classics

All items serve 16 | 795

**Bottomless Popcorn**  

**House Made Potato Chips and Onion Dip** 


**Caesar Salad** 

Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Roasted Garlic Croutons, Caesar Dressing

**Slider Combo**

6 Mini Burgers, 6 Mini Cheeseburgers, 6 Crispy Chicken on Buttermilk Biscuits, served with Sidewinder Fries

**Loaded Jersey Shore Fries** 

 Cheddar Cheese Sauce, Shredded Cheddar Cheese, Diced Tomatoes, Bacon Bits, Drizzled Ranch Dressing

**Joel's Sandwich**

Pastrami, Turkey, Coleslaw, Russian Dressing, Rye Bread,


 Pickle Wedges

**Braised Beef Short Ribs**

Potato Croquettes, Roasted Root Vegetables, Topped with Espresso Demi-glaze



**Mini Éclair and Cannoli Platter** 

Bread products provided by 

 Vegetarian  Gluten-Free

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# Championship Plaza

All Items serve 16 | 880

## Bottomless Popcorn

## House Made Tortilla Chips and Salsa Trio

Guacamole, Salsa Verde, House Made Fire Roasted Salsa

## Caesar Salad

Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Roasted Garlic Croutons, Caesar Dressing

## Vegetable Crudité

A Selection of Seasonal Vegetables, Buttermilk Ranch Dip, Hummus

## French Fries

## Crispy Chicken Tenders

Barbeque Sauce, Honey Mustard

## Hot Wings

Jumbo Chicken Wings tossed in **TRAPPEY'S** Hot Sauce, Celery, Carrots, Bleu Cheese

## Wrap Platter

Roast Beef, Turkey, Grilled Chicken


## Mini Burgers

Half Served with Cheese, Potato Buns



## Fresh Baked Cookies

Oatmeal, Chocolate Chip, Sugar

Bread products provided by 

 Vegetarian  Gluten-Free

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# À La Carte



# Snacks

All items serve 16

## Arena Snack Tin | 55

Pretzels, Cheddar Popcorn, Caramel Popcorn

## Bottomless Popcorn | 25

## House Made Potato Chips and Balsamic Onion Dip | 25

## House Made Tortilla Chips and Salsa Trio | 65

Guacamole, Salsa Verde, House Made Fire Roasted Salsa

## Mediterranean Platter | 85

Garlic Hummus, White Bean Hummus, Dolma, Stuffed Peppadew Peppers, Cucumbers, Artichokes, Mini Whole Wheat Pita

## Spinach Artichoke Dip in Italian Bread Bowl | 60

Served with Tri-Colored Tortilla Chips, Pita Chips, Bread Crostinis

## Bruschetta | 80

Served with Crostinis

# Salads

All items serve 16

## Caesar Salad | 65

Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Roasted Garlic Croutons, Caesar Dressing

## Mixed Greens | 65

Baby Lettuce, Tomato, Cucumber, Carrots, Balsamic Vinaigrette

## Caprese Salad | 80

Freshly Sliced Mozzarella Cheese, Beefsteak Tomatoes, Basil Leaves, Extra Virgin Olive Oil, Balsamic Drizzle

## Tortellini Pasta Salad | 85

Tri-Color Tortellini, Grape Tomatoes, Red and Yellow Peppers, Red Onions, Parsley, Kalamata Olives, Feta Cheese, Cucumbers, Lemon Honey Dressing

## Garden State Quinoa Salad | 55


Quinoa, Israeli Couscous, Cucumbers, Heirloom Cherry Tomatoes, Red Onion, Fresh Herbs, Tossed in Red Wine Vinaigrette

## Arugula, Fresh Roasted Beets and Goat Cheese Salad | 50

Served with Fresh Onions & Balsamic Dressing

## Add Grilled Chicken | 30

## Add Shrimp | 40

Bread products provided by 

 Vegetarian  Gluten-Free  Event Day

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# Cold Appetizers

All items serve 16

## Vegetable Crudité | 85

A selection of Seasonal Vegetables with Buttermilk Ranch Dip and Hummus

## Seasonal Fruit Cups | 95

## Artisan Cheese Platter | 100

Smoked Gouda, Danish Bleu Cheese, Sharp Provolone, Cheddar Cheese, Dill Havarti, Carr's Crackers, Fresh Fruit Garnish

## Charcuterie Board with Assorted Cheeses | 170

Assorted Italian Meats and Cheeses, Served with Flatbreads and Crackers, Peppadew Peppers, Pepperoncini

## Chicken Thai Lettuce Wraps | 90

Chilled Asian Chicken Salad, Lettuce Wraps, Shredded Daikon Radish, Pickled Carrots & Cucumbers, Bean Sprouts, Bang-Bang Sauce

## Sushi

### 50 pieces | 240


California Roll, Spicy Tuna Roll, Salmon Roll, Rainbow Roll, Crunchy Roll, Vegetable Roll, White Ginger and Wasabi




### 75 pieces | 295

Salmon Roll, Rainbow Roll, Spicy Tuna Roll, Crunchy Roll, Vegetable Roll, Caviar Roll, California Roll, White Ginger and Wasabi

### Shrimp Cocktail | 140

Poached Shrimp, Lemons, Limes, Cocktail Sauce

Bread products provided by 

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# Hot Appetizers

All items serve 16

## Arena Sampler | 125

Pizza Bites, Mac & Cheese Bites,  
 Pigs in a Blanket

## Deluxe Arena Combo | 135

Mini Beef Wellingtons, Chicken Avocado Spring Rolls,  
 Broccoli Cheddar Cheese Bites

## Mini Soft Pretzel Bites | 65


Beer Cheese Dip

## Crispy Chicken Tenders | 105

Barbeque Sauce, Honey Mustard

## French Fries | 40

## Loaded Jersey Shore Fries | 65

 Cheddar Cheese Sauce, Shredded Cheddar Cheese,  
 Diced Tomatoes, Bacon Bits, Drizzled Ranch Dressing

## Bacon Wrapped Chicken Poppers | 85

Bacon Wrapped Jalapeños Stuffed with Chicken, Cheese, Black  
 Beans, Barbeque Aioli

## Hot Wings | 125


Jumbo Chicken Wings Tossed in **TRAPPEY'S** Hot Sauce,  
 Celery, Carrots, Bleu Cheese

## Chicken Quesadillas | 90

Flour Tortilla,  Seasoned Shredded Chicken,  
 Cheddar Cheese, Green Chili, Sour Cream,  
 House Made Fire Roasted Salsa

## **Original Soft Pretzels** | 55

8 Auntie Anne's Original Buttered and Salted Pretzels

Bread products provided by 

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# Pizza

All items serve 16



**Margherita** | 45



**Buffalo Chicken** | 45



**Classic Cheese** | 40



**Pepperoni** | 45

# Sandwiches

All items serve 16



**Italian Sausage** | 130

Chargrilled Sweet and Hot Italian Sausage, Roasted Peppers and Onions, Classic Italian Club Rolls

**Assorted Wrap Platter** | 145

Grilled Chicken, Turkey, Roast Beef, Terra Chips



**Deluxe Hot Dogs** | 100

Sabrett All-Beef Hot Dogs, Sauerkraut, Chili, Cheese, Sweet Diced Onions, Sport Peppers, Diced Tomatoes, Hot Dog Rolls

Gluten-free hot dog rolls available upon request

**Cheesesteaks** | 125

Thinly Sliced Sirloin Steak, White American Cheese, Grilled Onions

**Mini Burgers** | 145

Half Served with Cheese, Potato Buns

**Chicken Parmesan Sliders** | 140

Breaded Chicken Cutlet, Melted Mozzarella, Marinara Sauce, Potato Bun

**Slider Combo** | 145

6 Mini Burgers, 6 Mini Cheeseburgers, 6 Crispy Chicken on Buttermilk Biscuits, served with Sidewinder Fries

**Deluxe Slider Combo** | 155

Chicken Parmesan Sliders, Cheesesteak, Mini Burger with Bacon, Onions and Cheese

**Joel's Sandwich** | 165

Pastrami, Turkey, Coleslaw, Russian Dressing, Rye Bread, Pickle Wedges

**Beef Tenderloin Sandwich** | 225

Mini Pretzel Bun, Medium Beef Tenderloin, Horseradish Cream, Red Onion Jam, Shredded Lettuce and Mini Croissant, Honey Mustard, Tomato, Served with Terra Chips

**Beyond Burger** | 125

Meatless Vegetable, Protein, Vegan Soy, Chipotle Sauce, Coleslaw

**Grilled Chicken and Roast Beef** | 105

Served on Focaccia Bread with Provolone, Tomato, Dijon Mayo, Potato Salad

Bread products provided by

Vegetarian Gluten-Free Event Day

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# Entrees

All items serve 16

## Mac and Cheese V | 85

Cavatappi Pasta, Artisan Cheese Sauce

## Penne a la Vodka V ED | 90

## Bang-Bang Shrimp ED | 150

Build Your Own Battered Fried Shrimp, Vegetable Fried Rice, Lettuce Wraps, Wonton Shells, Shredded Daikon Radish, Bean Sprouts, Pickled Carrots and Cucumbers, Bang-Bang Sauce

## Asian Chicken Combo ED | 150

General Tso and Grilled Orange Chicken served with Vegetables & Fried Rice

## New Jersey Deli GF | 165

Hot Corned Beef & Pastrami, Sauerkraut, served with Swiss Cheese, Russian Dressing, Mini Rye Rolls

## Braised Beef Short Ribs | 165

Potato Croquettes, Roasted Root Vegetables, Topped with Espresso Demi-glace

## Smokehouse Pork Rib Pops ED | 160

Smoked Ribs, Corn Bread, Macaroni Salad

## Chicken and Beef Fajita Bar | 110

White Rice, Flour Tortillas, Salsa, Sour Cream, Guacamole, Shredded Cheddar

## Chicken Tacos | 95

**GOYA** Seasoned Shredded Chicken, Cilantro, Sour Cream, Mini Soft Flour Tortilla

## Crab Cakes | 250

Panko Breaded Crab Cakes, Chipotle Coleslaw, Lemons, Limes, Remoulade Sauce

Kosher Menu available upon request (15 guest minimum). Must order 72 hrs prior to event, not available Saturdays or Holidays. Kosher Items are available on Event Days at the Kosher Stands located on the Main and Upper Concourses and also the Corner Markets located at Section 17 Main Concourse and Section 101 Upper Concourse. These stands are not open on Friday Evening events.

Bread products provided by **6ALANDRA'S**  
BAKERY

V Vegetarian GF Gluten-Free ED Event Day

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# Dessert





# Dessert





All items serve 16 unless noted

 **Chocolate Chip Cookie Nibblers and Brownie Bites**   | 70

 **Fresh Baked Cookies**   | 80  
Oatmeal, Chocolate Chip, Sugar


 **Assorted Chocolate Covered Pretzels**   | 90

 **Assorted Mini Logo Cupcakes**  | 85  
Customize with your own logo for an additional \$15.  
Must order and provide picture 72 hours prior to event.

 **Ice Cream Sundae Bar**    | 85  
Chocolate and Vanilla Cups, Traditional Assorted Toppings


 **Cookie Dough**  | 95  
Chocolate Chip, Devils Hat Trick (16 Cups)

 **Mini Éclair and Cannoli Platter**   | 125

 Custom and Devils-themed cakes available for purchase for special occasions. Inquire with Legends Suites Staff at least 72 hours prior to event.

 **Cinnamon Sugar Pretzels**   | 65  
Auntie Anne's Cinnamon Sugar Pretzels

 **Assorted Candy Boxes**   |  
**10 Boxes | 40**  
**14 Boxes | 55**  
M&M'S® Peanut and M&M'S® Milk Chocolate, Skittles® and Starburst®

 Vegetarian  Gluten-Free  Event Day

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# Beverages





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## Margarita | 130

1 Bottle of Tres Agaves Anejo Tequila  
1 Bottle of Tres Agaves Strawberry Margarita Mix

1 Bottle of Tres Agaves Lime Margarita Mix  
4 Souvenir Tres Agaves Shakers

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## Liquor | 395

1 Bottle of Jim Beam Whiskey  
1 Bottle of Tito's Vodka  
1 Bottle of Tanqueray Gin  
1 Six-Pack of Pepsi  
1 Six-Pack of Diet Pepsi

1 Six-Pack of Tonic  
1 Six-Pack of Club Soda  
1 Bottle of Cranberry Juice  
1 Bottle of Orange Juice  
Garnish Tray

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## Bloody Mary | 190

1 Bottle of Tito's Vodka  
2 Bottles of Bloody Mary Mix

Garnish Tray to Include: Celery Sticks, Bacon Bits,  
Jalapeño Peppers, Horseradish and Lemons  
6 Devils Logo Mason Jars

# Beer

## Domestic, by the six pack (16oz. cans)

Budweiser .....	36
Bud Light .....	36
Michelob Ultra .....	36
Coors Light .....	36
Miller Lite .....	36
Yuengling Lager .....	36
Blue Moon .....	40

## Specialty & Craft, by the four pack

Labatt Blue NJ Devils King Can (24oz.) .....	48
Ironbound Hard Cider (19oz.) .....	46
White Claw Black Cherry (19oz.) .....	46




## Imported, by the six pack (16oz. cans)



Stella Artois .....	40
Heineken .....	38
Heineken Light .....	38
Corona .....	38
Guinness .....	42

Founders All Day IPA (19oz.) .....	46
Asbury Park Blonde (16oz.) .....	44
Goose Island IPA (16oz.) .....	40

# Non-Alcoholic

by the six pack

 Aquafina Water .....	20
Sparkling Water .....	22
 Pepsi .....	18
 Diet Pepsi .....	18
Sierra Mist .....	18
Club Soda .....	22
Tonic Water .....	22

Pure Leaf Unsweetened Iced Tea .....	30
Pure Leaf Half Iced Tea/Half Lemonade .....	30
Ginger Ale .....	18
 Monster Energy Drink .....	40
 Monster Energy Ultra Zero .....	40
Starbucks Café Latte (4pk) .....	30

# Mixers

by the quart

Cranberry .....	16
Grapefruit .....	16
Pineapple .....	16
Orange .....	16

Bloody Mary Mix .....	20
Strawberry Margarita Mix .....	20
Lime Margarita Mix .....	20

# Hot Beverages

Regular Coffee .....	25
Decaf Coffee .....	25

Hot Tea .....	25
Hot Chocolate .....	25



Official Soft Drink of Prudential Center & the New Jersey Devils  
Prices do not include a 20% Service Charge



# Liquor by the Bottle

## Vodka

Ketel One.....	110
Grey Goose.....	125
Tito's.....	90





## Gin

Tanqueray.....	85
Hendricks.....	135

## Rum

Captain Morgan.....	90
Bacardi.....	70
Malibu.....	85

## Tequila

 Casamigos Reposado.....	170
 Casamigos Blanco.....	160
 Casamigos Añejo.....	180
 Casamigos Mezcal.....	190
Don Julio 1942.....	285
Tres Agaves Blanco.....	90

## Bourbon

Makers Mark.....	110
Makers Mark Private Select.....	175
Hudson Baby.....	165
Bulleit.....	125

## Whiskey

Jim Beam.....	90
Jack Daniels.....	105
Jameson.....	115

## Scotch

Johnnie Walker Black.....	155
Glenlivet 12 Year.....	165
Macallan 12 Year.....	170
Johnnie Walker Blue.....	600

## Cognac

Hennessy VS.....	140
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## Bar Supplies

Garnish Tray.....	30
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# Wine

## Champagne & Sparkling

Moët & Chandon Imperial Brut, France.....	150
Veuve Clicquot, "Yellow Label", France.....	175
La Luca Prosecco, Veneto, Italy.....	50
Dom Pérignon, Luminous, France.....	585

## Rosé

Domain Chandon, California.....	95
Vie Vite, Provence, France.....	60

## WHITE WINE

### Chardonnay

Simi, Sonoma County.....	65
Cakebread, Napa Valley.....	120
Mer Soleil Reserve, Santa Lucia Highlands.....	100
Ferrari Carano, Sonoma.....	50


### Sauvignon Blanc

Ferrari Carano Fume Blanc, Sonoma.....	60
Joel Gott, California.....	48

### Pinot Grigio

Santa Margherita, Italy.....	72
Alto Livello, Italy.....	40
Santa Christina, Italy.....	45

## WHITE VARIETALS

 White.....	36
Michael Redde Sancerre, France.....	75

## RED WINE

### Cabernet Sauvignon

Oberon by Michael Mondavi, Napa County.....	70
Jordan, Alexander Valley.....	175
Hall, Napa Valley.....	150
Silver Oak, Napa Valley.....	390
Franciscan Oakville.....	75
Joseph Phelps, Napa Valley.....	210
Borne of Fire, Columbia Valley, Washington.....	40
J. Lohr Seven Oaks, Paso Robles.....	52
Decoy by Duckhorn, Sonoma County.....	68
Opus One, Napa Valley.....	600

### Merlot

Charles and Charles, Washington.....	50
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### Pinot Noir

La Crema, Sonoma Coast.....	72
Julia James, California.....	45

### Chianti

Ruffino Chianti Classico, Tuscany, Italy.....	42
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## RED VARIETALS

The Prisoner Red Blend, Napa Valley.....	155
 Red.....	36
Montepulciano D'Abruzzo, Tuscany, Italy.....	38

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# The Legends Hospitality Team

## **Joyce Coppola**

Director Of Premium Services

973-757-6902

Email: [Joyce.Coppola@Legends.net](mailto:Joyce.Coppola@Legends.net)

## **Angela Monteiro**

Asst. Suites Manager

973-757-6909

Email: [AMonteiro@Legends.net](mailto:AMonteiro@Legends.net)

## **Shyanne Joseph**

Asst. Suites Manager

973-757-6911

Email: [SJoseph@Legends.net](mailto:SJoseph@Legends.net)

## **Suite Administrator**

973-757-6912

Fax: 973-860-0959

Email: [PruCenterCatering@Legends.net](mailto:PruCenterCatering@Legends.net)

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# Policies and Procedures

# Luxury Suites Policies and Procedures

## Advanced Ordering

To ensure that Legends will meet all of your food and beverage requirements, please place Advance Orders by 12:00pm two (2) business days prior to the event.

Event Day	Order Due by 12
Monday	Friday
Tuesday	Friday
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Saturday & Sunday	Thursday

## Advanced Ordering Procedures

Call Suite Sales at **973-757-6909** or fax us at **973-860-0959**. Email: [prucentercatering@legends.net](mailto:prucentercatering@legends.net)  
(Send with this filled out order form attachment).

Please specify suite number, name and phone number of person placing order, company name, and the date and time of the event. We encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and avoid duplication.

## Event Day Orders

An Event Day Menu will be available after the pre-order deadline (2 business day by noon prior to your event) and during the event. This menu is intended to supplement the pre-order menu, not replace it. Menu items on the event day menu are intended to serve 16 Guests. Please note that a 10% food cost will be added when ordering after the advanced menu cutoff. All Event Day Orders must be received by Noon on the day of the event if ordering with a suite coordinator prior to arrival. After that point, you may place an order with your suite attendant upon arrival.

**\*Monday-Friday, all Event Day orders are due by noon. For Saturday and Sunday events, orders are due by 5pm on Friday.**

## Special Requests

Please inform Legends upon placing your order if you have any food allergies. If you are looking for a specialty beverage, food item or you have specialty dietary needs, we will do our best to accommodate you. Please contact our Suites Coordinator FOUR (4) business days in advance to place your order. Legends Hospitality is Prudential Center's exclusive Premium Service provider and therefore no food or beverage from outside will be allowed onto the Infiniti Suite Level.

## Food and Beverage Delivery

In order to provide the best quality of food possible, we will begin delivery of all cold and hot food items prior to your arrival. If you have any special requests on delivery, please contact our Suites Coordinator. All beverages will be in your suite when the doors open.

## **Cancellations**

Should you need to cancel your food and beverage order for your suite, please let us know **48 hours prior to doors opening for a 100% refund**. If you cancel **24-48 hours prior to doors you will incur a 50% food charge**. Anything cancelled within **24 hours of door opening will be charged 100% of the total bill**. Please contact our Suites Coordinator directly at **973-757-6909** to cancel your order. In the event a game is canceled PRIOR to the doors opening, all pre-ordered food and beverage will automatically be CANCELLED and the Suite Holder will NOT be charged for their food and beverage order.

## **Method of Payment**

Suite Holders will be required to provide a major credit card and authorized signatures for the credit card. At the conclusion of the event, the host of the suite will be presented with a summary of charges of all advanced and event day orders and related charges. The credit card on file will be charged unless otherwise notified by the Suite Holder. Legends Hospitality will keep this information on file for authorized use only. A Suite Guest may also use their personal credit card as payment for food and beverage orders. Charges placed on the personal credit card will be itemized and presented to the owner of the credit card.

## **Alcohol in your Suite**

The New Jersey Alcohol and Beverage Commission (ABC) prohibits alcohol from being brought into or out of Prudential Center. State Law prohibits the consumption of any alcoholic beverage by any person under the age of 21. We request the cooperation of all Suite Holders and their Guests in complying with these legal requirements. It is the responsibility of the Suite Host(s) to monitor and control minors or intoxicated persons from consuming alcoholic beverages. Legends Hospitality reserves the right to check for proper identification and refuse service to persons under the legal drinking age as well as anyone who appears to be intoxicated. Spirits may not be removed from the suite level.

## **Personalized Service**

A Suite Attendant will be assigned to set up and maintain your suite throughout the game. Should you prefer a dedicated Suite Attendant or an additional Suite Attendant or Bartender, you may request one with a minimum of THREE (3) business days' notice at an additional charge of \$150 per attendant per event. If you would like to arrange a special function in your suite during an event (action station, private bar), please contact our Suites Coordinator to assist you in planning the event.

## **Taxes & Gratuity**

A 6.625% NJ Sales tax, 10% administrative charge and 10% non-taxable service charge will be added onto your final food and beverage bill. The 10% administrative charge is not intended to be a tip, gratuity or service charge for the benefit of service employees and no portion of this Administrative Charge is distributed to employees. The 10% Non-Taxable Service Charge is a commissionable gratuity that is distributed 8% to the suite attendant and 2% to the suite runners. If you have any discrepancies or need an additional copy of your receipt, please call our Suites Coordinator at **973-757-6909**.

## **Thank You!**

We thank you for joining us during the 2018-2019 Season at Prudential Center. Please let us know if there is anything we can do to make your visit a more memorable one.



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We hope your experience  
is **legendary!**

