

SOCIETY
SUITES
PREORDER MENU
2024 - 2025



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 in black ink that reads 'Jason Gorman'.

Jason Gorman
Executive Chef, TD Garden

PLACING YOUR ORDER

PREORDER MENU / GAME DAY MENU ORDERING PROCESS

Rental clients will be contacted for preordered food and beverage via email or phone. Advance ordering allows you to select from all menu offerings at lower, pre-event pricing. Advance 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 only available for Advance Ordering. Any orders received after the Advance Ordering 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

Two ways to place your food and beverage order:

1. Opt in and create a standing order and beverage par stock at the beginning of the season.

Contact suitescatering@tdgarden.com to fill out an order form. A standard order will be placed for every game (unless otherwise noted).

2. 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 event you would like to place your order for food and beverage.

Please note: MyVenue online ordering portal will close at 12pm, (3) business days before the 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

Orders received after the preorder deadline will be considered Game Day Orders and will have an automatic 15 percent service charge added. To place an Event Day order, please email a completed **EVENT DAY SUITES ORDER FORM** to suitescatering@tdgarden.com. Guest Reserve is not available to place Event Day Orders. All Event Day orders must be received with payment information or the order will not be placed. Orders received after the deadline and during the event are charged Event Day pricing and have an automatic 15 percent service charge added.

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 \$325

(1) 6-Pack Each:

Bud Light
Samuel Adams Seasonal
Corona Extra
TRULY Hard Seltzer

(1) Bottle Each of:

Seaglass Sauvignon Blanc
Rickshaw Cabernet Sauvignon

NEW ENGLANDER CRAFT BEER PACKAGE \$200

(1) 6-Pack Each:

Notch Left of the Dial IPA
Fiddlehead IPA
Night Shift Whirlpool Hazy Pale Ale
Cisco Grey Lady Wheat Ale

CASAMIGOS JOURNEY \$975

(1) 1L Bottle of each:

Casamigos Blanco
Casamigos Reposado
Casamigos Anejo

To mix with:

Owen's Margarita Mix
Fever Tree Sparkling Grapefruit
RIPE Freshly Squeezed Pineapple Juice
Black Lava Salt
Fresh Jalapeño Slices
Lime Wedges
Orange Wedges
Agave Syrup Sticks

Please Contact Your Suite Administrator for Additional Information
About Our Curated Offerings.

WHITE WINE



CHAMPAGNE + SPARKLING

VEUVE CLICQUOT | BRUT | France \$215
DECOY BY DUCKHORN | BRUT | California \$140
LA MARCA | PROSECCO | Italy \$100
MIONETTO | PROSECCO | Italy \$65

ROSÉ

STUDIO BY MIRAVAL | France \$75

PINOT GRIGIO

DI LENARDO | Italy \$55
ECCO DOMANI | Italy \$65
SANTA MARGHERITA | Italy \$95

SAUVIGNON BLANC

MATUA VALLEY | New Zealand \$70
SEAGLASS | California \$75
OYSTER BAY MARLBOROUGH | New Zealand \$80
KIM CRAWFORD | New Zealand \$85

CHARDONNAY

19 CRIMES | Australia \$70
CLOS DU BOIS | California \$75
KENDALL-JACKSON | California \$80
JOSH | California \$85
DECOY BY DUCKHORN | Napa Valley \$95
CAKEBREAD CELLARS | Napa Valley \$145

RED WINE



PINOT NOIR

MARK WEST | California \$80

ELOUAN | Oregon \$105

MEIOMI | California \$120

BELLE GLOS 'BALADE' | California \$130

MERLOT

DECOY BY DUCKHORN | California \$90

RED BLEND

19 CRIMES | Australia \$75

CABERNET SAUVIGNON

STORYPOINT | California \$75

RICKSHAW | California \$80

JOSH | California \$90

LOUIS M. MARTINI | Sonoma County \$100

DUCKHORN | Napa Valley \$195

STAG'S LEAP ARTEMIS | Napa Valley \$235

Available in a 6-Pack,
Unless Otherwise Noted.

BEER + SELTZER



IMPORTS + PREMIUMS + CRAFT

BLUE MOON \$52

CORONA EXTRA \$52

CORONA LIGHT \$52

FOUNDERS ALL DAY IPA \$52

GOOSE ISLAND IPA (4-Pack, 16oz.) \$52

GUINNESS (4-Pack, 16oz.) \$52

HARPOON IPA \$52

HARPOON SEASONAL \$52

HEINEKEN \$52

HEINEKEN SILVER \$52

KONA BIG WAVE GOLDEN ALE \$52

LAGUNITAS IPA \$52

MICHELOB ULTRA \$52

MODELO ESPECIAL \$52

SAMUEL ADAMS AMERICAN LIGHT \$52

SAMUEL ADAMS BOSTON LAGER \$52

SAMUEL ADAMS SEASONAL \$52

SAMUEL ADAMS WICKED HAZY IPA \$52

STELLA ARTOIS \$52

VOODOO RANGER JUICE FORCE IPA \$52

DOMESTICS + 0% BEERS

ATHLETIC BREWING N/A \$47

BUDWEISER \$47

BUD LIGHT \$47

COORS LIGHT \$47

HEINEKEN 0.0 N/A \$47

MILLER LITE \$47

SELTZERS + CIDERS

ANGRY ORCHARD \$54

TRULY HARD SELTZER \$54

SPIRITS



VODKA

- ABSOLUT \$145
- ABSOLUT CITRON \$145
- ABSOLUT ELYX \$225
- GREY GOOSE \$190
- KETEL ONE \$180
- TITO'S HANDMADE \$175

GIN

- HENDRICK'S \$195
- TANQUERAY \$140

TEQUILA

- AVIÓN \$225
- CASAMIGOS BLANCO \$260
- CASAMIGOS REPOSADO \$280
- CASAMIGOS AÑEJO \$295
- CINCORO AÑEJO \$555
- CINCORO BLANCO \$350
- CÓDIGO BLANCO \$195
- CÓDIGO ROSA \$270

RUM

- BACARDÍ SUPERIOR \$130
- CAPTAIN MORGAN ORIGINAL SPICED \$140

BOURBON + WHISK(E)Y

- BASIL HAYDEN \$295
- CROWN ROYAL \$170
- JACK DANIEL'S TENNESSEE \$130
- JACK DANIEL'S TENNESSEE HONEY \$130
- JAMESON \$165
- JEFFERSON'S RESERVE (750 mL) \$150
- JOHNNIE WALKER BLACK \$235
- MAKER'S MARK \$145
- WOODFORD RESERVE \$195

COGNAC

- HENNESSY V.S \$210

LIQUEUR

- BAILEYS IRISH CREAM \$140

CANNED COCKTAILS

- JACK DANIEL'S AND COCA-COLA \$55
- HIGH NOON \$65
- SUN CRUISER ICED TEA VODKA \$65
- VIVA TEQUILA HARD SELTZER \$65

NEED MIXERS?
Offerings Listed
On Next Page



Available in a 6-Pack, Unless Otherwise Noted.

MIXERS + MORE



NON-ALCOHOLIC

- DASANI BOTTLED WATER \$28
- SMARTWATER \$35
- COCA-COLA \$28
- DIET COKE \$28
- GINGER ALE \$28
- LEMONADE \$28
- MILK (Individual) \$5
- MONSTER ENERGY (4 Pack) \$35
- POWERADE MOUNTAIN BERRY BLAST \$33
- SPRITE \$28
- TOPO CHICO SELTZER \$35
 - Tangerine Ginger
 - Lime Mint
 - Blueberry Hibiscus

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 CRANBERRY JUICE \$25
- RIPE FRESHLY SQUEEZED GRAPEFRUIT JUICE \$25
- RIPE FRESHLY SQUEEZED ORANGE JUICE \$25
- RIPE FRESHLY SQUEEZED PINEAPPLE JUICE \$25

HOT BEVERAGES

- UNLIMITED K CUP COFFEE SERVICE
(Tea available upon request) \$55

PACKAGES



SUGGESTED PACKAGE ENHANCERS

Kayem Small Batch Sausages
Mac & Cheese
Mozzarella Board

OPTIONAL BEVERAGE ADD-ON PACKAGE \$100

Includes a 6-pack of each:

Dasani Water
Coca-Cola
Diet Coke
Ginger Ale
Sprite

(only available if ordering a food package)

LAYUP PACKAGE

\$840 Serves 8 Guests

BOTTOMLESS POPCORN ★ G V

Bottomless, Souvenir Tin

ADOBO TORTILLA CHIPS ★ G V

Tortilla Chips, Salsa Crema, Fresh Guacamole

CLASSIC CAESAR SALAD ★ G V

Parmesan Crisps, Parmesan Cheese, Focaccia Croutons, Caesar Dressing

CHICKEN TENDERS ★

Honey Mustard, Hickory BBQ Sauce

SMOKY HONEY HABANERO WINGS ★

Lemon Pepper, BBQ Ranch

SHIITAKE MUSHROOM & LEEK CRISPY SPRING ROLLS ★ V

Hoisin Sauce, Soy Aioli, Chinese BBQ

KAYEM HOT DOGS ★

All-Beef Natural Franks, Brioche Bun

SAL'S CHEESE PIZZA ★ V

SAL'S PEPPERONI PIZZA ★

ASSORTED MINI DESSERTS

PACKAGES

SLAPSHOT PACKAGE

\$1,050 *Serves 8 Guests*

FRUIT PLATTER ★ **G** **V**

Seasonal Fruit, Berries, Honey Yogurt

KETTLE CHIPS & DIP ★ **G** **V**

Cheddar Ranch Dip, Balsamic Onion Dip

SIMPLE BABY LETTUCES **V**

Heirloom Tomatoes, Rainbow Carrots, Fennel, Herb Vinaigrette

CHICKEN TENDERS ★

Honey Mustard, Hickory BBQ Sauce

MEI MEI CHEESEBURGER DUMPLINGS

Aged Cheddar Dust, Secret Sauce, Lettuce, Tomato, Onion

DOM'S BOURBON STEAK TIPS ★ **G**

Sweet Potatoes, Harissa Carrots, Vanilla Bean Honey

KAYEM SMALL BATCH SAUSAGES ★

Cheddar Sausage, Pineapple Bacon, Spicy Jalapeños, Peppers & Onions, Sub Rolls

ASSORTED MINI DESSERTS

SUGGESTED PACKAGE ENHANCERS

Artisan Cheese & Salumi Board
Chili Crunch Giant
Shrimp Cocktail
Baked Ham & Swiss Sliders

OPTIONAL BEVERAGE ADD-ON PACKAGE

\$100

Includes a 6-pack of each:

Dasani Water
Coca-Cola
Diet Coke
Ginger Ale
Sprite

(only available if ordering a food package)



★ AVAILABLE GAME DAY **G** GLUTEN-FREE **N** CONTAINS NUTS **V** VEGETARIAN

PREORDER MENU | 11

PACKAGES

HOMETOWN PACKAGE

\$1700 Serves 8 Guests

GIANT SHRIMP COCKTAIL ★ **G**

Horseradish, Blood Orange Ginger Sauce, Lemon

FRUIT PLATTER ★ **G** **V**

Seasonal Fruit, Berries, Honey Yogurt

CLASSIC CAESAR SALAD ★ **G** **V**

Parmesan Crisps, Parmesan Cheese, Focaccia Croutons, Caesar Dressing

MOZZARELLA BOARD **V**

Ciliegine, Burrata, Buffalo, Smoked Mozzarella, Basil Pesto, Orange Olives, Roasted Tomatoes, Sweet Peppers, Focaccia, Grissini

NEW ENGLAND LOBSTER ROLLS

Chilled New England Lobster, Light Mayonnaise, Toasted Brioche

CHICKEN SALTIMBOCCA

Prosciutto, Sage, Olive Oil Whipped Potatoes, Spinach, Trumpet Royal Sauce

BAKED CHEESE MANICOTTI **V**

Bechamel Sauce, Garlicky Spinach, Basil Pesto Ricotta Cheese

ROASTED GARLIC CHILLED BEEF TENDERLOIN

Romesco Sauce, Sun-Dried Tomato Relish, Pineapple Slaw & Arugula, Focaccia Rolls

HOME TEAM CHOCOLATE TRUFFLES ★ **V**

MINI DESSERT PLATTER ★ **V**

SUGGESTED PACKAGE ENHANCERS

Sushi Platter
Hot Tots

OPTIONAL BEVERAGE ADD-ON PACKAGE

\$100

Includes a 6-Pack of Each:

Dasani Water
Coca-Cola
Diet Coke
Ginger Ale
Sprite

(only available if ordering a food package)

PACKAGES



TACO BAR

\$1,100 *Serves 8 Guests*

BEEF BIRRIA

CHICKEN TINGA

PORTABELLA PASTOR

MARGARITA SHRIMP

FLOUR & CORN TORTILLAS

BLACK BEANS & RICE

ROASTED POBLANOS RAJAS & PICKLED RED ONIONS

CHIHUAHUA CHEESE

QUESO FRESCO

SALSA TRIO

Creamy Tomato Salsa | Fire-Roasted Tomato Salsa | Salsa Verde

MINI CHURROS

Warm Dulce de Leche | Mexican Chocolate Sauce

SUGGESTED PACKAGE ENHANCERS

Casamigos Journey

OPTIONAL BEVERAGE ADD-ON PACKAGE

\$100

Includes a 6-Pack of Each:

Dasani Water

Coca-Cola

Diet Coke

Ginger Ale

Sprite

(only available if ordering a food package)



All Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

SNACKS + SPREADS



CLASSIC POPCORN ★G V

Bottomless, Souvenir Tin \$55

KETTLE CHIPS ★G V

Cheddar Ranch Dip, Balsamic Onion Dip \$85

ADOBO TORTILLA CHIPS ★G V

Tortilla Chips, Salsa Crema, Fresh Guacamole \$90

ADD-ON

WARM QUESO DIP V

Portabella Mushroom "Chorizo,"
Pico De Gallo \$40

THE CANDY TIN ★V

M&M's Plain, Jelly Beans, Souvenir Tin \$70

FRESH FRUIT ★G V

Seasonal Fruit, Berries, Honey Yogurt \$85

ARTISAN CHEESE & SALUMI BOARD

Assorted Local Cheeses & Cured Meats,
Seasonal Fruit, Gourmet Nuts, Honey,
Dijon Mustard, Country Breads \$175

MOZZARELLA BOARD V

Ciliegine, Burrata, Buffalo, Smoked Mozzarella,
Basil Pesto, Orange Olives, Roasted Tomatoes,
Sweet Peppers, Focaccia, Grissini \$95

CHILI CRUNCH GIANT SHRIMP COCKTAIL G

Vanilla Mango Sauce, Lemon & Lime \$175

CLASSIC GIANT SHRIMP COCKTAIL ★G

Horseradish, Blood Orange Ginger Sauce,
Lemon \$175

SUSHI PLATTER*

Spicy Tuna, California Avocado, Cucumber,
Sashimi & Nigiri \$175

*CONSUMER ADVISORY:

*Eating Raw or Undercooked Meats, Poultry, Seafood,
Shellfish, or Eggs May Increase Your Risk of
Foodborne Illness.*



All Selections Serve
Approximately 8 Guests,
Unless Otherwise Noted.

SALADS + GREENS

CLASSIC CAESAR SALAD ★ **G** **V**

Parmesan Crisps, Parmesan Cheese,
Focaccia Croutons, Caesar Dressing \$85

SIMPLE BABY LETTUCES **G** **V**

Heirloom Tomatoes, Rainbow Carrots, Fennel,
Herb Vinaigrette \$85

ROASTED BEETS SALAD **G** **V**

Frisee, Arugula, Pistachios, Goat Cheese,
Champagne Vinaigrette \$85

ADD-ONS

Chicken \$40

Jumbo Shrimp \$60

Steak Tips \$60

All Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

BOSTON FAVORITES



CHICKEN TENDERS ★

Honey Mustard, Hickory BBQ Sauce \$95

SMOKY HONEY HABANERO WINGS ★

Lemon Pepper, BBQ Ranch \$105

CRISPY CHICKEN WINGS & TENDER COMBO ★

Honey Mustard, Hickory BBQ Sauce, Ranch, Blue Cheese \$135

EASTERN STANDARD WHEELHOUSE PRETZELS ★V

Bavarian Mustard, Cheddar Ale Spread \$95

KAYEM SMALL BATCH SAUSAGES ★

Cheddar Sausage, Pineapple Bacon, Spicy Jalapeños, Peppers & Onions, Sub Rolls \$110

KAYEM HOT DOGS ★

All-Beef Natural Franks, Brioche Buns \$85

TOPPINGS BAR **G** **V**

BBQ Pork Chili, Cheese, Diced Onions \$35

All Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

STREET FOOD + SANDWICHES



HOT TOTS

Crispy Tots, Pulled Chicken,
House Buffalo Sauce, Cheddar Ranch \$90

SHIITAKE MUSHROOM & LEEK CRISPY SPRING ROLLS ★V

Hoisin Sauce, Soy Aioli, Chinese BBQ \$100

JAMAICAN BEEF TURNOVER

Tamarind Aioli \$90

BEEF BIRRIA QUESADILLA ★

Chihuahua Cheese, Slow Roasted Beef,
Poblano Peppers, Caramelized Onions,
Black Lime Sour Cream \$100

MEI MEI CHEESEBURGER DUMPLINGS

Aged Cheddar Dust, Secret Sauce,
Lettuce, Tomato, Onion \$120

NEW ENGLAND LOBSTER ROLLS

Chilled New England Lobster,
Light Mayonnaise, Toasted Brioche \$195

CAPRESE ON FOCACCIA V

Heirloom Tomato, Basil Pesto,
Fresh Mozzarella, Arugula \$80

BAKED HAM & SWISS SLIDERS

Hawaiian Pretzel Rolls, Poppy Seed,
Honey Butter Dijon Glaze \$75

ROOT BEER BBQ PULLED PORK SLIDERS

Pickled Red Onions, Fresh Jalapeños,
Hawaiian Pretzel Rolls \$95

BLACK ANGUS CHEESEBURGER SLIDERS

American Cheese, Caramelized Onion,
Truffle Aioli, Hawaiian Pretzel Rolls \$95



All Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

MAIN COURSES



BAKED CHEESE MANICOTTI V

Bechamel Sauce, Garlicky Spinach,
Basil Pesto Ricotta Cheese \$95

MAC & CHEESE ★ V

Three Cheese Sauce, Cheez-It Cracker Crust \$90
Add BBQ Pulled Pork \$40

CHICKEN SALTIMBOCCA G

Prosciutto, Sage, Olive Oil Whipped Potatoes,
Spinach, Trumpet Royal Sauce \$225

DOM'S BOURBON STEAK TIPS ★ G

Sweet Potatoes, Harissa Carrots,
Vanilla Bean Honey \$300

ROASTED GARLIC CHILLED BEEF TENDERLOIN

Romesco Sauce, Sun-Dried Tomato Relish,
Pineapple Slaw & Arugula, Focaccia Rolls \$350

HOME TEAM PASTA

New England Littleneck Clams, Saffron Butter,
Cherry Tomatoes, Spinach \$110

SAL'S PIZZA

CHEESE PIZZA ★ V \$45

PEPPERONI PIZZA ★ \$55

VEGGIE SUPREME PIZZA V

Spinach, Mushrooms, Olives, Artichokes,
Heirloom Tomatoes, Mozzarella \$55

All Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

SWEETS + TREATS



CHOCOLATE-DIPPED STRAWBERRIES **G** **V** \$75

TD GARDEN SOUVENIR COOKIE JAR ★ **V**
Fresh Baked, Commemorative Take-Home Jar
\$135

MINI DESSERT PLATTER ★ **V**
Whoopie Pies, Mini Cannoli, Cupcakes,
Cake Pops, Petits Fours \$165

TRIO OF STUFFED WAFFLES
Peanut Butter & Bacon Jam, Blueberry &
Lemon Curd, Dark Chocolate & Cherry Pie Filling,
Warm Dulce De Leche Sauce \$130

HOME TEAM CHOCOLATE TRUFFLES ★ **V** \$130

HOME TEAM GOURMET CUPCAKES **V** \$125

SPECIAL OCCASION CAKE **V**
10" Chocolate or Vanilla, Icing, Customize
with Team Logo or Personalized Message \$180

BOSTON CELTICS BANNER 18 CAKE **V** \$175
Only Available for Celtics Games

BOSTON BRUINS RETRO JERSEY CAKE **V** \$250
Only Available for Bruins Games



★ AVAILABLE GAME DAY **G** GLUTEN-FREE **N** CONTAINS NUTS **V** VEGETARIAN

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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

We request that Suite Holders keep a credit card on file with the Suites Office. All orders must be received with instructions to use the credit card on file or be submitted with another credit card (American Express, Discover, Mastercard or Visa). Any orders received without proper payment information will not be placed.

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. Fast breaks will be delivered during the event near the midway point. 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 will take Event Day orders for the Suites in their assigned areas. They are equipped with pagers that you can access by pressing the Foodservice button on your Suites telephone, which will connect you to the Suites Foodservice Office.

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.

