



PARTNERING WITH
goulston&storrs

2021-2022 SUITE MENU





WELCOME! WE'RE GLAD YOU'RE HERE.

Our award-winning culinary team, invites you to enjoy the exciting updates to this season's Suites menu, with industry leading presentation and style, and our guarantee of exceptional service. We continue to offer many TD Garden classics as well as some market driven dishes and beverages.

We also offer the option of designing a custom-tailored menu to fit the unique needs of your event.

We look forward to providing you with an enjoyable and memorable dining experience.



FOOD PACKAGES.

All selections serve approximately 12-16 guests, unless noted otherwise

LAYUP ★ \$735

Serves approximately 12 guests

Bottomless Popcorn
Salsa Trio
Caesar Salad
Chicken Tenders
Chicken Wings
Chicken Quesadillas
Hot Dogs
Cheese Pizza
Pepperoni Pizza
Cookie Jar

SLAPSHOT ★ \$950

Serves approximately 14 guests

Fruit Platter
Gourmet Nuts
Kettle Chips & Dip
Chopped Salad
Clam Chowder
Chicken Tenders
Mac & Cheese
Steak Tips
Sausage Platter
Cookie Jar

CHAMPIONSHIP \$1350

Serves approximately 16 guests

Seafood Tower
Includes Shrimp, Oysters, Crab Claws
Fruit Platter
Farmers Market Crudité
Caesar Salad
Chinese Dumplings
The Classic Double Cheeseburger
"All Natural" Chicken Provencal
Beef Tenderloin
Mini Dessert Platter

BEVERAGE PACKAGE ADD-ON \$77

Choose four (4) of the following 6-packs:
Water, Sprite, Coca-Cola, Diet Coke,
Ginger Ale

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

★ AVAILABLE GAME DAY  GLUTEN-FREE  CONTAINS NUTS  VEGETARIAN

ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS

POPCORN. NUTS.

CLASSIC POPCORN ★ G V

Endless supply of butter-flavored popcorn in a souvenir bucket \$55

GOURMET NUTS ★ G N V

Lafayette Gourmet Nut Mix, jumbo cashews, almonds, Brazil nuts, filberts, pistachios, macadamia nuts \$75

SNACKS. CANDY.

SOUVENIR SNACK N V

Popcorn, snack mix, chocolate-covered pretzels \$55

THE CANDY SHOP ★ G N V

Classic Plain M&M'S in a souvenir mug \$70

DIPS.

SALSA TRIO ★ G V

Pico de gallo, salsa verde, cucumber salsa, corn tortilla chips \$75

Upgrade your trio with guacamole \$25

Upgrade your trio with queso blanco \$25

CHIPS & DIP ★ V

Kettle chips, French onion & jalapeño ranch \$80

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

ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS

FRUITS. CHEESES. CRUDITÉS.

FARMERS MARKET CRUDITÉS

Haricots verts, teardrop tomatoes, cucumber sticks, heirloom carrots, celery sticks, jicama, buttermilk ranch, hummus \$82

ARTISAN CHEESE

Regional cheeses, fresh & dried fruits & gourmet crackers \$110

FRESH FRUIT ★

Including pineapples, grapes, strawberries, kiwis, blueberries \$85

SMALL BITES.

CHINESE DUMPLINGS ★

Pan-fried pork dumplings, ponzu dipping sauce \$80

CHICKEN TENDERS ★

Honey mustard & BBQ dipping sauces \$90

NEW ENGLAND CLAM CHOWDER ★

Ocean clams, potatoes, light cream, bacon, oyster crackers \$85

SHRIMP COCKTAIL ★

Jumbo shrimp, horseradish cocktail sauce, remoulade & fresh lemon \$135

CHICKEN WINGS ★

Traditional Buffalo wings, celery, blue cheese dressing \$98

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SALADS.

TRADITIONAL CAESAR SALAD ★

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$75

CHOPPED SALAD

Crisp Romaine Lettuce, Grilled Chicken Breast, Fresh Mozzarella, Tomato, Cucumber, Chickpeas, Bacon, Avocado, Greek Dressing, Balsamic Dressing \$75

ENHANCE YOUR SALADS

Add Grilled Chicken Breast \$30

Add BBQ Grilled Shrimp \$35

Add USDA Certified Angus Beef Flank Steak Grilled & served cold \$45

Add grilled chicken, BBQ grilled shrimp, flank steak \$75

MACS.

PREMIUM MAC & CHEESE ★

Gourmet Mac & Cheese, Four Cheese, Butter Toasted Ritz Cracker Topping \$90

ADD ON'S

Add local Specialty Pulled Pork, jalapeño & bacon \$27

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ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS

DOGS. SANDWICHES.

KAYEM GRILLED JUMBO

ITALIAN SAUSAGE ★

Oven Roasted Peppers & Onions,
Fennel, Bakery Fresh Buns \$96

KAYEM HOT DOGS ★

12 all-beef natural casing franks, traditional
rolls, chili, cheese & condiments \$96

CLASSIC BOSTON ROAST BEEF

Slow Roasted Top Round, American Cheese,
Bourbon BBQ Sauce, Mayo, Onion Roll,
Onion Rings \$175

HOT DOG OR SAUSAGE TOPPINGS BAR

Toppings offered include: chopped bacon,
fresh jalapenos, pickled peppers, shredded
cheddar cheese, kosher pickles, diced
tomatoes \$45

QUESADILLAS. WRAPS. TACOS.

CHICKEN QUESADILLAS ★

Cheddar jack cheese, corn, black beans, bell
pepper, onion, cilantro, sides of sour cream,
guacamole & pico de gallo \$90

CHICKEN LETTUCE WRAPS

Zesty Cucumbers, Vermicelli, Bean Sprouts,
Cabbage Slaw, Sauce Duo \$90

STREET TACOS

Pork carnitas, chicken tinga, Cotija cheese,
shredded cabbage, jalapeños, cilantro,
pico de gallo, flour tortillas \$131

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or Suite Attendant if a person in your party has a food allergy.*

★ AVAILABLE GAME DAY  GLUTEN-FREE  CONTAINS NUTS  VEGETARIAN

ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS

PIZZAS.

CLASSIC CHEESE ★

\$43

VEGETARIAN ★

Peppers, onions, mushrooms, olives \$46

PEPPERONI ★

\$46

PIZZA OF THE MONTH

Please ask your Suites Coordinator about this month offering \$46

FAST BREAKS.

These items are to be delivered after the first intermission of Bruins games or half-time of Celtics games.

THE GARDEN SUPER SOFT PRETZEL ★

12 Giant Warm Salted Pretzels, Spicy Mustard, Buffalo Dipping Sauce \$66

PULLED PORK SLIDERS

Hickory Smoked Pork, BBQ Sauce, Classic Coleslaw, Pickles, Hawaiian Rolls \$75

NASHVILLE CHICKEN SLIDERS

Crispy Fried Chicken Breast, Dill Pickles, Shredded Lettuce, Nashville Hot Sauce \$75

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MAINS. ENTRÉES.

THE CLASSIC

DOUBLE CHEESEBURGER ★

Double Beef, Sharp Cheddar, Mushrooms, Roasted Onion, Lettuce, Tomato, Pickle \$165

'ALL NATURAL' CHICKEN PROVENCAL

Tomato, Artichokes, Fennel, Olive, Lemon & Capers, Whipped Potatoes, Broccoli \$225

THREE CHEESE CLASSIC LASAGNA

Fresh Pasta, Ricotta Cheese, Spinach, Parmesan, Bechamel Sauce, Toasted Garlic Baguette, Butter & Parsley \$125

BOURBON MARINATED STEAK TIPS

Classic Rice Pilaf, Marinated Mushrooms \$275

BEEF TENDERLOIN

Dijon Mustard, Herb Crusted, Grilled Tomato, Whipped Potato, Marchand de Vin \$275

ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS,
UNLESS NOTED OTHERWISE

SWEETS. TREATS.

EXTRA FANCY CHOCOLATE DIPPED STRAWBERRIES ★ V

Chocolate Chip, Oreo Cookie, Heath Bar,
Coconut \$60

SPECIAL OCCASION CAKE

10" chocolate cake & vanilla icing. Customize
with team logo or personalized message. \$80

WHOLE CAKES & PIES

10" Cake. Choose from your favorite flavors
including carrot cake, red velvet, devil's food,
classic vanilla \$80

*Whole pies include apple, pecan, lemon
meringue, chocolate mousse \$80*

GEORGETOWN CUPCAKES N V

\$110

MINI DESSERT PLATTER V

Chocolate Mandarin, Tiramisu, Caramel
Crumb Mousse, Chocolate Mousse Kube,
Brulee Banana, Whipped Cream, Macerated
Strawberry, Fresh Mint \$108

SOUVENIR COOKIE JAR ★

Freshly baked cookies in a take home jar \$110

ACTION. STATIONS.

*All selections serve approximately 12-15 guests,
unless otherwise noted*

TABLE NACHO EXPERIENCE

Tequila lime chicken, pork carnitas, Oaxaca
shrimp, tortilla chips, kettle chips, guacamole,
pico de gallo, Cotija, cheddar cheese,
jalapeños, black beans, yellow rice, cilantro,
lime crema \$475

THE SMOKEHOUSE BBQ

Rotisserie Chicken, Italian Sausage, BBQ Pork
Roast, Classic Green Salad, Coleslaw, Whipped
Potato, Corn Bread \$500

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BEVERAGE PACKAGES.

GIN & TONIC PACKAGE ★ \$100

- (1) 375 ml bottle of Tanqueray Gin
Served with Tonic & fresh limes

ABSOLUT & CRANBERRY PACKAGE ★ \$100

- (1) 375 mL bottle of ABSOLUT Vodka served
with cranberry juice & limes

STARTER PACKAGE ★ \$228

- (1) 6-pack each of Bud Light,
Samuel Adams Boston Lager & Corona Extra
- (1) bottle each of Proverb Chardonnay
& Proverb Cabernet Sauvignon

FULL BAR LUXURY BEVERAGE PACKAGE \$950

- (1) 6-pack each of Bud Light, Michelob Ultra &
Samuel Adams Seasonal
- (1) Bottle each of Proverb Chardonnay,
Proverb Cabernet Sauvignon, Jack Daniels
Tennessee Whiskey, Tito's Handmade Vodka,
Tanqueray Gin, Captain Morgan Original Spiced
Rum & Patron Silver Tequila

VINO. BLANCO.

CHAMPAGNE

VEUVE CLICQUOT BRUT,

CHAMPAGNE, FRANCE

Hints of toast and biscuit accent lightly honeyed flavors of quince, apple blossom and peach in this fresh and balanced Champagne \$205

SPARKLING

CAPOSALDO PROSECCO, DOC ITALY

The color is pale straw with greenish undertones. The aroma is fruity with citrus, green apple and acacia flowers \$68

RUFFINO, PROSECCO, ITALY

Crisp, clean and delicate with fine bubbles caressing the palate \$70

LA MARCA, PROSECCO, ITALY

Fresh and clean with ripe citrus, green apple and some toast \$95

MUMM CUVÉE BRUT, NAPA VALLEY

Flavors of peach and pear combine with a creamy caramel character, on a long, satisfying finish \$105

RIESLING

CHATEAU STE. MICHELLE,

COLUMBIA VALLEY

Crisp apple aromas and flavors with subtle mineral notes \$75

ROSÉ

MEIOMI, CALIFORNIA

Aromas of watermelon, orange peel and hints of rose petal, with flavors of stone fruit and strawberry \$62

M. CHAPOUTIER 'BELLERUCHE,'

CÔTES-DU-RHÔNE

Aromas of red fruit and citrus complemented by notes of exotic fruits \$65

CHATEAU MIRAVAL, COTES DE PROVENCE FRANCE

Beautifully fresh, aromas of fresh fruit, currants and fresh rose with a zest of lemon \$84

STUDIO BY MIRAVAL, FRANCE

Fresh and well balanced, the palate is lively and reveals seductive aromas of citrus and sea iodine \$68

PINOT GRIGIO

BERINGER MAIN & VINE, CALIFORNIA

A refreshing bite of juicy white peach and citrus, finishing with a flinty minerality \$47

ECCO DOMANI, ITALY

Light-bodied, with a pleasantly soft palate and a long finish \$60

TERLATO VINEYARDS, FRIULI-COLLI, ITALY

Ripe peach, apricot and pear, with a mouth-filling texture and crisp mineral finish \$95

VINO. BLANCO.

SAUVIGNON BLANC

MATUA VALLEY, NEW ZEALAND

Deliciously pure, bursting with citrus notes with a hint of grapefruit and basil, fresh and vibrant on the palate with concentrated black currant leaf \$58

GIESEN, NEW ZEALAND

Aromatically expressive and generously flavored with freshly cut herbs, scrumptious tropical fruit with subtle notes of blackcurrant leaf \$60

SEAGLASS, CALIFORNIA

Clean and crisp on the palate, with gooseberry, tangerine and a touch of minerality. Don't miss the zingy acidity and a lightly tart finish \$68

KIM CRAWFORD, NEW ZEALAND

An exuberant wine brimming with flavors of pineapple and stone fruit with a hint of herbaceousness \$81

CHARDONNAY

19 CRIMES, AUSTRALIA

Bold and strong in character, this deep rich and golden Chardonnay is filled with stone fruit aromas and a sweet textured palate \$63

EOS ESTATE, CALIFORNIA

Aromas of citrus, papaya and mango. Exceptionally balanced, the palate shows pineapple, vanilla and notes of butterscotch on the finish. \$64

CLOS DU BOIS, CALIFORNIA

This bright and juicy Chardonnay beckons with aromas of apple blossom, ripe pear, peach and sweet lemon drop \$70

WENTE "ESTATE GROWN", CALIFORNIA

Bursts with aromatics from citrus, lemon curd, pear and toasty oak. This wine is balanced by hints of vanilla and citrus on the palate, finishing with a nice acidity \$74

DUCKHORN VINEYARDS, NAPA VALLEY, CALIFORNIA

Round and silky, with lively acidity and abundant minerality balancing the underlying richness and adding poise to the lush flavors of apple, peach and creamy lemon \$82

CHATEAU ST. JEAN, CALIFORNIA

Flavors of apple and pear as well as tropical notes of pineapple topped with lemon and lime zest \$78

SONOMA-CUTRER, RUSSIAN RIVER

Crisp and zesty flavors of lemon drop, green apple, white peach and lychee are accented with a nice barrel spice and persistent lime \$89

CAKEBREAD CELLARS, NAPA VALLEY, CALIFORNIA

Fresh, lightly buttery, ripe golden apple, pear and citrus aromas, complemented by seductive vanilla and cinnamon scent \$135

FAR NIENTE,

NAPA VALLEY, CALIFORNIA

Aromas of melon, sweet citrus and white blossoms layered with notes of flint and sweet toasted oak \$230

MOSCOTO

MIRASSOU, CALIFORNIA

The wine opens with light floral and fresh fruit aromas before segueing into a palate of sweet peach, ripe pineapple, and refreshing citrus \$48



VINO. ROSSO.

PINOT NOIR

MARK WEST, CALIFORNIA

Layers of fruit characteristics including fresh cherry, rich strawberry and raspberry notes \$71

THE SEEKER, CALIFORNIA

Full of red fruit and spice, this wine showcases Pinot Noir's signature silky texture and food-friendliness. Sweet cherry fruit melds with earth and spice, balanced acidity and ripe, fine tannin, giving a long, smooth finish \$74

INSCRIPTION "KING ESTATE," WILLAMETTE VALLEY

Bright cherry, raspberry and strawberry notes greet the nose, along with fresh rose petals, baking spices and hints of earth. \$76

ERATH, OREGON

This lustrous beauty showcases aromas of raspberry pie with pleasing hints of mint, citrus and a provocative suggestion of smoke \$87

MERLOT

14 HANDS, COLUMBIA VALLEY

Aromas of blackberry, plum, cherry and mocha \$69

DECOY BY DUCKHORN, CALIFORNIA

From its plush, refined tannins to its rustic undertones, this alluring Merlot offers juicy layers of black cherry, raspberry and plum. \$82

RED BLEND

19 CRIMES, AUSTRALIA

Bright hues of dark berry fruits accompanied by a strong vanilla aroma \$69

CABERNET SAUVIGNON

STORYPOINT, CALIFORNIA

Layers of delicious flavor from each region integrate with notes of nutmeg and vanilla \$63

LOUIS M. MARTINI, SONOMA COUNTY

Complex, juicy flavors of black plum jam and freshly picked blueberry, framed by notes of mocha and toast \$89

STERLING VINTNER'S COLLECTION, CALIFORNIA

Black berry fruit and ripe cherries leap from the glass, supported by toasty vanilla and cocoa \$93

STAG'S LEAP WINE CELLARS "ARTEMIS," NAPA VALLEY, CALIFORNIA

Cherry and plum notes carry over onto the palate and combine with ripe, mixed berries \$195

RICKSHAW, CALIFORNIA

Black cherry, black currant and blueberry aromas lead to flavors of dark fruit, vanilla, and hints of cedar \$68

SEBASTIANI, CALIFORNIA

Aromas of dried cranberries, bergamot tea and vanilla wafer \$74

DAOU VINEYARDS "SOUL OF A LION" PASO ROBLES, CALIFORNIA

A deep, complex bouquet reveals notes of cassis, black currant, full-bodied, layered and complex, while smooth, silky tannins lead to a persistent finish \$76

DUCKHORN VINEYARDS, NAPA VALLEY CALIFORNIA

Aromas of blackberry, huckleberry and chocolate, lovely brightness, resolved tannins framing flavors of boysenberry and black currant \$175



AVAILABLE IN A 1 L BOTTLE, UNLESS NOTED OTHERWISE

SPIRITS.

VODKA

New Amsterdam Vodka \$120
 ABSOLUT \$125
 ABSOLUT Citron \$125
 ABSOLUT Lime \$125
 Tito's Handmade \$140
 Ketel One \$152
 Grey Goose \$165
 ABSOLUT Elyx \$210

GIN

Aviation \$125
 Tanqueray \$130
 Botanist \$150
 Tanqueray No. TEN \$180

TEQUILA

Camarena Reposado Tequila \$150
 Patrón Silver (750 mL bottle) \$155
 Patrón Anejo \$165
 Avión Silver \$165
 Don Julio Blanco \$175
 Don Julio 1942 \$440

RUM

Malibu Coconut \$115
 BACARDÍ Superior \$115
 Flor de Cana 7yr Gran Reserva \$140
 Captain Morgan Original Spiced \$125

AMERICAN WHISKEY

Jack Daniel's Tennessee Whiskey \$115
 Jack Daniel's Tennessee Honey \$115

BOURBON WHISKEY

Maker's Mark \$130
 Bulleit \$155
 Woodford Reserve \$165
 Whistle Pig \$200

SCOTCH WHISKY

Dewar's White Label \$140
 Johnnie Walker Black Label \$200
 The Macallan 12 yr (750 mL bottle) \$225
 The Glenlivet 18yr \$300

IRISH WHISKEY

Jameson \$141
 Jameson Caskmates IPA \$145

CANADIAN WHISKY

Crown Royal \$147

COGNAC

Hennessy V.S \$190

LIQUEUR

Jägermeister \$95
Suggest Owen's Ginger Beer + Lime
Craft Mixer \$18
 Baileys Irish Cream \$115

AVAILABLE IN A 6-PACK, UNLESS NOTED OTHERWISE

BREWS.

AMERICAN PREMIUM

Bud Light \$42
 Budweiser \$42
 Coors Light \$42
 Michelob Ultra \$42
 Miller Lite \$42
 O'Doul's NA \$42
 Heineken 0.0 \$42

IMPORT/CRAFT

Amstel Light \$46
 Blue Moon Belgian White \$46
 Corona Extra \$46
 Corona Light \$46
 Guinness Draught (4-pack) \$46
 Heineken \$46
 Stone IPA \$46
 Samuel Adams Boston Lager \$46
 Samuel Adams Seasonal \$46
 Stella Artois \$46
 Jack's Abby House \$46
 Jack's Abby Hoponius Union \$46
 Leinenkugel's Shandy Seasonal \$47
 Harpoon IPA \$46
 Harpoon Seasonal \$46
 Whale's Tale Pale Ale \$46
 Founders All Day IPA \$46
 Redbridge \$46
 Ballast Point Sculpin IPA \$47
 Sierra Nevada Pale Ale \$47
 Allagash White (4-pack) \$47
 Lagunitas IPA \$47
 Goose Island IPA 16oz. \$51
 Goose Island 312 Urban Wheat \$51
 Yuengling Lager 16oz. \$51

CIDER

Angry Orchard Hard Cider \$44

SELTZER/MALT

Truly Spiked & Sparkling Colima Lime \$44
 Truly Hard Lemonade \$44

DAIRY. JUICES. MIXERS.

Milk (single serving) \$3
 Orange Juice \$15
 Cranberry Juice \$15
 Grapefruit Juice \$15
 Pineapple Juice \$15
 Sour Mix \$18
 Tonic Water \$25
 Club Soda \$25

SODAS.

Coca-Cola \$25
 Diet Coke \$25
 Sprite \$25
 Ginger Ale \$25
 Lemonade \$25
 Sweet Iced Tea (4-pack) \$25
 Dasani \$25
 Dasani Sparkling Water \$25
 Powerade Fruit Punch \$31

HOT BEVERAGES.

Coffee Service
 Brew in your Suite when you are ready.
 Premium coffee, decaffeinated coffee, teas
 and hot chocolate available. \$45

ADD-INS.

Lemons \$8
 Limes \$8
 Oranges \$8

ENERGY.

Monster Energy (4-pack) \$31

POLICIES. PROCEDURES.

INTRODUCING YOUR 2021 DELAWARE NORTH SPORTSERVICE SUITES TEAM

Chelsea Falkenstein

Suites Manager

cfalkenstein@delawarenorth.com

617.624.1613

Allison Mishol

Assistant Suites Manager

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ADVANCE ORDERING

Leased Suite Owners can access the Guest Reserve website at: <https://guestreserve.delawarenorth.com/GuestReserve>. Rental clients will receive a personalized preorder food and beverage link 24 hours after booking their Suite for their scheduled event. All orders must be received by 2 p.m. three (3) full business days in advance of the event. Advance ordering allows you to select from our entire menu at the lower pre-event pricing. Advance ordering helps us ensure timely delivery of your food and beverage needs. A PDF copy of the preorder menu is available on the Guest Reserve site and can also be viewed, downloaded or printed online. The Guest Reserve User Handbook is also available on the site for further instruction when placing orders. Leased Suite Owners will receive a unique Guest Reserve username and password to access the site. Accounts are able to select account preferences, save favorite food and beverage items, receive details about specials and review the Chef's notes online. All orders placed online will receive a confirmation after completing the order.

Guest Reserve is only available for Advance Ordering. Any orders received after the Advance Ordering deadline (two (2) full business days by 2 p.m., prior to the event) are considered Event Day orders and are subject to higher Event Day pricing and availability.

For Guest Reserve online ordering assistance or to receive your rental link, please contact suitescatering@tdgarden.com or call 617.624.1616.

PRE-EVENT ORDERING SCHEDULE

Event date Saturday, Sunday or Monday: order by 2:00 p.m. Wednesday

Event date Tuesday: order by 2:00 p.m. Thursday

Event date Wednesday: order by 2:00 p.m. Friday

Event date Thursday: order by 2:00 p.m. Monday

Event date Friday: order by 2:00 p.m. Tuesday

EVENT DAY ORDERING:

Orders received after the preorder deadline will be considered Game Day Orders and will have an automatic 15 percent gratuity 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 gratuity added.

CANCELLATIONS

Should you need to cancel an 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 is made less than 24 hours before the event, the Suite Holder may incur charges for the hot food 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.

POLICIES. PROCEDURES.

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 pre-payment, 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. Please be aware that Suite Owners are responsible for securing all alcoholic beverages in the locked cabinets provided. 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 Holders 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 provide 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.