



# 2015-2016 SUITE MENU

BON SECOURS WELLNESS ARENA





 **Centerplate**  
Making It Better To Be There Since 1929.™



  
BON SECOURS  
WELLNESS ARENA

# WELCOME!

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## Welcome to the 2015-2016 Suite Menu for the Bon Secours Wellness Arena

We're thrilled to have the opportunity to host you and your special guests here at the Bon Secours Wellness Arena. You've made a terrific entertainment choice, and this year is going to be especially fun here in Greenville.

This season, our new Suite Menu features a number of delicious additions and changes that are sure to be popular with your guests. From fan and regional favorites to special desserts, everything we offer is carefully sourced and prepared for great taste and super good times!

On behalf of Centerplate's entire team of hospitality professionals here at the Bon Secours Wellness Arena, we are delighted to help you host a successful event. We are experts in all aspects of event planning, and we're 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests. And of course special requests are never a problem. Just ask, and our Chef will work with you to create the perfect special dishes for your celebration.

Here's to great times and truly memorable experiences.  
Welcome and thanks for joining us!

*Michael Baker*

Michael Baker, General Manager  
Centerplate Catering  
The Bon Secours Wellness Arena



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# SERVICE DIRECTORY

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**The Centerplate Suite Catering Department is available from 9:00am to 4:00pm, Monday through Friday to assist with your food and beverage needs.**

**Please contact Centerplate by 12:00pm, three (3) days prior to your event to place your order.**

Michael Baker, General Manager	864.250.4863 michael.baker@centerplate.com
Dicie Thompson, Office Manager	864.250.4821 dicie.thompson@centerplate.com
Suites Command Post (Event Day Orders)	864.250.4896
Shannon Hansen, Premium Services Manager	864.250.4886
Event Night Premium Services Office	864.250.4888



### Event Day Menu

Look for this Event Day icon for items available throughout the event. Last call for beverages from the Event Day menu is the beginning of the third period or intermission of concerts. (See page 20 for more information.)



### Gluten Free Selections

Please be advised that Centerplate gluten-free products may inadvertently come into cross-contact with gluten-containing food product.



BON SECOURS  
WELLNESS ARENA



# 2015-2016 SCHEDULE

## DECEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3 CIN 7:00 PM	4 CIN 7:00 PM	5 NOR 7:00 PM
6	7	8	9	10 ORL 7:00 PM	11 ORL 7:00 PM	12 @ SC
13	14	15	16	17	18	19 ORL 7:00 PM
20 ORL 3:00 PM	21	22	23	24	25	26 @ GWT
27 GWT 3:00 PM	28	29 @ ADK	30	31 @ MCH		

## MARCH

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5 GWT 7:00 PM
6 @ GWT	7	8	9	10 SC 7:00 PM	11 FLA 7:00 PM	12 FLA 7:00 PM
13	14	15	16	17	18 GWT 7:00 PM	19 @ GWT
20 @ SC	21	22	23 @ ORL	24	25 @ FLA	26 @ FLA
27	28	29	30	31 KAL 7:00 PM		

## OCTOBER

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17 @ ORL
18	19	20	21	22	23 SC 7:00 PM	24 @ SC
25 FLA 3:00 PM	26	27	28	29	30 GWT 7:00 PM	31 EVN 7:00 PM

## JANUARY

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2 @ MCH
3 @ MCH	4	5	6	7 FLA 7:00 PM	8 FLA 7:00 PM	9 FLA 7:00 PM
10	11	12	13	14 AK 7:00 PM	15	16 @ GWT
17	18 @ GWT	19	20	21	22 EVN 7:00 PM	23 @ SC
24 GWT 3:00 PM	25	26	27	28	29 @ FLA	30 @ FLA

## APRIL

SUN	MON	TUE	WED	THU	FRI	SAT
					1 KAL 7:00 PM	2 KAL 7:00 PM
3	4	5	6 @ NOR	7	8 GWT 7:00 PM	9 @ GWT

## NOVEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
1 FLA 3:00 PM	2	3	4	5	6 @ NOR	7 @ REA
8 @ REA	9	10	11	12 GWT 7:00 PM	13	14 ADK 7:00 PM
15 @ GWT	16	17 ORL 7:00 PM	18	19	20 SC 7:00 PM	21
22	23 GWT 7:00 PM	24	25 @ NOR	26	27 @ REA	28 @ REA
29 @ ADK	30					

## FEBRUARY

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4 @ ORL	5	6 @ ORL
7	8	9	10	11	12	13 NOR 7:00 PM
14	15	16 @ SC	17	18	19 SC 7:00 PM	20 SC 7:00 PM
21 @ SC	22	23	24	25	26 @ WHL	27 @ TOL
28 @ BRM	29					

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SWAMP RABBITS.COM

ADK - ADIRONDACK THUNDER  
AK - ALASKA ACES  
BRM - BRAMPTON BEAST  
CIN - CINCINNATI CYCLONES  
EVN - EVANSVILLE ICEMEN  
FLA - FLORIDA EVERBLADES  
GWT - ATLANTA GLADIATORS  
KAL - KALAMAZOO WINGS  
MCH - MANCHESTER MONARCHS  
NOR - NORFOLK ADMIRALS  
ORL - ORLANDO SOLAR BEARS

REA - READING ROYALS  
SC - SOUTH CAROLINA STINGRAYS  
TOL - TOLEDO WALLEYE  
WHL - WHEELING NAILERS





# PERSONALIZED HOSPITALITY

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## CUSTOM VALUE PACKAGES

**Create a custom value package for your suite. Choose menu items from the a la carte sections to greet your guests with creativity and imagination while receiving value pricing**

**Serves approximately 10 guests**

### **Goal Line \$315**

Choose any: 3 Snacks, 1 Appetizer, 2 Salads-Sides-Fruit-Vegetables, 2 Grill or Sandwich choices, 2 Pizzas, 2 Sweet Selections

### **Full Court Press \$280**

Choose any: 3 Snacks, 2 Appetizers, 1 Grill or Sandwich choice, 1 Pizza, 1 Sweet Selection

### **The Three Pointer \$270**

Choose any: 3 Snacks, 1 Appetizer, 1 Salad-Sides-Fruit-Vegetables, 1 Grill or Sandwich choice, 1 Sweet Selection

### **The Blue Line \$225**

Choose any: 2 Snacks, 1 Appetizer, 1 Grill or Sandwich choice, 1 Sweet Selection






# SNACKS


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**Serves approximately 10 guests**

-   **Freshly Popped Orville Redenbacher's® Popcorn \$26**  
Bottomless bucket, nicely seasoned
-   **Honey Roasted Peanuts \$34**  
Nutin' like a peanut, salted and roasted with honey for the perfect arena flavor
-  **Kettle Chips with Roast Onion Dip \$26**  
Thick and hearty potato chips served with our signature dip
-   **Chips and Salsa \$40**  
Spicy roasted tomato and mild tomatillo salsas, served with crisp tortilla chips  
**Add Guacamole \$13**
- Nachos Grande \$54**  
Crisp tortilla chips served with smooth cheddar cheese sauce, chopped scallions and sliced jalapeño chilies

-  **Individual 7-Layer Dip \$47**  
Our version of this traditional favorite...refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives, green onions, served with crisp tortilla chips in conservation-friendly, individual cups. Served family style upon request

**Mediterranean Hummus and Vegetable Dip \$47**  
Layers of red pepper and garlic hummus, feta cheese, Greek olives, shredded lettuce, tomatoes and cucumbers. Served with fresh pita chips

-  **Soft Pretzel Sticks with Creole Mustard \$45**  
Served with Zatarain's creole mustard, smoky bacon beer cheese sauce and cinnamon butter cream



# APPETIZERS

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Serves approximately 10 guests



## **Bojangles Home Style Chicken Tenders \$68**

Juicy boneless tenderloin filets made with a special blend of seasonings and fried golden. Served with cool ranch, honey mustard and Bojangles® barbeque dipping sauces



## **Crispy Chicken Wings \$62**

Classic Buffalo, teriyaki and barbeque sauces served with blue cheese dressing and celery sticks



## **Imported & Domestic Cheese Board \$96**

An assortment of fine cheeses with a selection of dried and fresh seasonal fruits. Served with rice crackers



## **Cheese Quesadillas \$45**

A blend of Jack and cheddar cheese melted between two grilled flour tortillas. Served with red salsa and sour cream

**Add Seasoned Beef \$18**

**Add Grilled Chicken \$14**

**Add Guacamole \$12**

## **Golden Brown Turkey Poppers \$47**

Roast turkey, local bacon and Mornay sauce, lightly breaded and pan fried golden brown. Served with roasted tomato jam



## **Chilled Jumbo Shrimp Cocktail \$100**

Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges

## **Sausage Trio \$90**

All natural jalapeño & cheese, smoked buffalo and German bratwursts, crafted in the old-world artisan style. Served with a selection of fine mustards



# SALADS - SIDES - FRUIT - VEGGIES



INDEX

Serves approximately 10 guests

**GF** **Basket of Garden Fresh and Local Crudités \$51**  
Fresh celery, peppers, broccoli, zucchini, yellow squash, red radishes and carrots with roasted vegetable dip

**GF** **Seasonal Fruit and Berries \$55**  
A selection of the freshest available seasonal fruits and berries with minted yogurt dip

**Baked Potato Salad \$22**  
With applewood smoked bacon, green onions, cheddar cheese and sour cream dressing

**Event Day** **Spring Pasta Salad \$34**  
Farfalle pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil

**Event Day** **Creamy Coleslaw \$24**  
Shredded green and red cabbage, carrots, and scallions mixed with traditional sweet and sour dressing

**Caesar Salad \$34**  
Crisp romaine lettuce, Parmesan cheese and home-style garlic croutons, served with creamy Caesar dressing

**Event Day** **Mason Harvest Salad \$77**  
Field greens tossed with arugula, spiced pecans, smoked Gouda, dried fruit, green apples and red grapes. Served with apple cider vinaigrette



# FROM THE GRILL

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**Serves approximately 10 guests**

## **Sabrett All Beef Hot Dogs \$69**

Grilled hot dogs on a bed of sautéed onions served with freshly baked buns and traditional condiments of diced onions, relish, ketchup and mustard

**Add Baked Beans \$10**

**Add Chili Con Carne \$15**

**Add Sauerkraut \$15**

## **Gourmet Burgers \$91**

Certified Angus Beef patties on freshly baked buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, ketchup and mustard (cooked fresh and delivered to your suite at the beginning of the event)

**Add Baked Beans \$10**

**Add Chili Con Carne \$15**

## **Centerplate Signature Sausage \$83**

Southern Smokehouse sausages grilled slowly and served with sweet peppers, onions, sliced pepperoncinis and hoagie rolls

## **Sabrett All Beef Hot Dogs and Gourmet Burgers Combo \$100**

Grilled hot dogs on a bed of sautéed onions and Certified Angus Beef patties on freshly baked buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, diced onions, relish, ketchup and mustard

**Add Baked Beans \$10**

**Add Chili Con Carne \$15**

**Add Sauerkraut \$15**

## **Grilled Chicken Breasts \$80**

Marinated and grilled chicken breasts served on Kaiser rolls with roasted garlic mayonnaise. Accompanied by crisp lettuce, sliced tomatoes and red onions

## **Field Roast Vegetarian Grill \$100**

Tasty vegetarian hot dogs and hamburgers made from all-natural grain meat. Served with succotash, fresh baked buns, sauerkraut, dill pickle spears, hot peppers, and traditional condiments of diced onions, grated cheddar cheese, green relish, ketchup and mustard



# SANDWICHES

## INDEX

**Serves approximately 10 guests**

### **Gourmet Wraps \$100**

Choose any combination of 5 wraps. 10 pieces per order

- **Chicken Caesar Wrap** – Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing tossed and rolled in a large flour tortilla
- **Turkey BLT Wrap** – Thinly sliced turkey breast, strips of crisp bacon, leaf lettuce, tomato and Swiss cheese. Served with country mustard
- **Grilled Veggie Wrap** – Grilled seasonal vegetables and leaf lettuce drizzled with a hint of balsamic vinaigrette
- **Roast Beef and Cheddar Wrap** – Roast beef, shredded cheddar cheese, lettuce and sliced onion. Served with garlic mayonnaise
- **Italian Wrap** – Capicola, pepperoni, salami, provolone cheese, leaf lettuce and sliced tomato drizzled with olive oil and balsamic vinegar

### **Beef Tenderloin Sliders \$134**

Thin slices of tender beef, served on freshly baked silver dollar rolls and topped with crispy Vidalia onion strings and Roma tomatoes. Accompanied by fresh horseradish sauce, garlic, mayonnaise and whole grain mustard

### **Barbeque Pork \$64**

Served with coleslaw, southern style barbeque sauce and freshly baked buns

### **Foot Long Focaccia Sandwiches \$88**

One each of the following sandwiches

- **Mediterranean** – Mortadella, capicola, endive, kalamata olives, feta cheese and tangy tapenade
- **American** – Smoked ham and Swiss cheese topped with fresh lettuce, tomatoes and grain mustard
- **Vegetarian** – Roasted and grilled marinated vegetables topped with sprouts, local blue cheese and sun-dried tomato vinaigrette





# PIZZA

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Our 14 inch Pizza Hut pizzas are baked on a crispy crust with freshly grated mozzarella cheese

**Event Day** Cheese \$23

**Event Day** Pepperoni \$25

**Event Day** Supreme \$28

**Event Day** Breadsticks with Marinara \$13

**Event Day** Cinnamon Sticks \$13





# CAROLINA CULINARY CLASSICS

INDEX

**Serves approximately 10 guests**

## **Sweet Tea Fried Chicken \$96**

Marinated and fried crispy golden brown. Served with buttermilk biscuits and baked potato salad

## **Southern Style Meatloaf \$91**

Beef and seasonings, baked and topped with sweet tomato sauce. Served with mashed red potatoes, corn kernels and dinner rolls

## **Roast Pork Loin \$100**

Topped with Fuji apple compote and served with silver dollar rolls, potato chips, garlic mayonnaise and grain mustard

## **Catfish Fingers \$96**

Fresh, local fillets lightly breaded and fried golden. Served with hushpuppies, tartar sauce and lemon wedges





# SWEET SELECTIONS

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Serves approximately 10 guests



### Freshly Baked Cookies \$34

An assortment of large gourmet cookies



### Double Fudge Brownies \$34

Buttery chocolate, chewy brownies, generously studded with chunks of fudge



### Cookies and Double Fudge Brownies \$36

An assortment of large gourmet cookies and buttery chocolate, chewy brownies, generously studded with chunks of fudge

### Peach Cobbler \$45

Fresh Peaches simmered in syrup and baked in a skillet. Topped with a short dough crust and served with fresh whipped cream

### Chocolate Dipped Strawberries \$45

Large ripe strawberries dipped in dark and white chocolate

### Banana Pudding \$45

The classic American dessert – Banana custard and sugar dusted vanilla wafers

### Assorted Mini Dessert Shooters \$45

Choose 3 flavors:

- Chocolate & vanilla mousse
- Tiramisu
- Flourless chocolate cake
- Fresh fruit and berries
- Strawberry shortcake
- Key lime
- Cheesecake



# BEVERAGES

## INDEX

### Spirits

By the liter

### Vodka

New Amsterdam	\$55
Ketel One	\$90
Grey Goose	\$105

### Gin

Bombay Original	\$85
Tanqueray	\$85
Bombay Sapphire	\$90

### Scotch

Dewar's White Label	\$90
Dewar's 12	\$100
Johnnie Walker Black	\$100

### Rum

Bacardi Superior	\$55
Malibu Island Spiced	\$60
Captain Morgan Original Spiced	\$65
Bacardi 8	\$90
Bacardi Oakheart	\$60

### Bourbon & Whiskey

Jack Daniel's	\$80
Bulleit	\$90
Woodford Reserve	\$95
Makers Mark	\$95

### Canadian Whisky

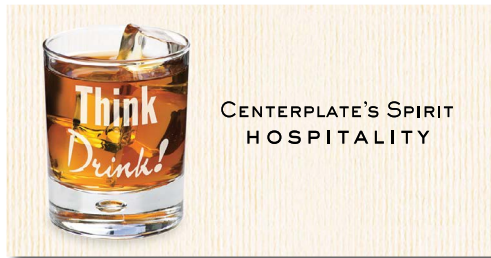
Seagram's 7 Crown	\$60
Seagram's VO	\$65
Crown Royal	\$100

### Tequila

Jose Cuervo Especial	\$75
Camarena Silver	\$75
Herradura Silver	\$140
Patron Silver	\$140

### Cognac & Cordials

Hennessy V.S.	\$125
Hennessy V.S.O.P.	\$130
Fireball	\$80
Southern Comfort	\$80
Chambord	\$105
Drambuie	\$125
Tuaca	\$80
Bailey's Irish Cream	\$80
Grand Marnier	\$90
Martini & Rossi Vermouth	\$25
DeKuyper Triple Sec	\$40
DeKuyper Peachtree	\$40





# BEVERAGES continued

## INDEX

### Beer By the six-pack

Budweiser	\$26
Bud Light	\$26
Coors Light	\$26
Miller Lite	\$26
Corona Extra	\$30
Corona Light	\$30
Amstel Light	\$30
Guinness Pub Draft	\$30
Heineken	\$30
Modelo Especial	\$30
Newcastle Brown Ale	\$30
Sierra Nevada Pale Ale	\$30
Redd's Apple Ale	\$34
Blue Moon	\$34
Killian's Irish Red	\$34
Sam Adams Boston Lager	\$34
Sam Adams Seasonal	\$34
Rebel IPA	\$34
Leinenkugel's	\$34
Shock Top	\$34
Stella Artois	\$34
Mike's Hard Lemonade	\$34
Smith & Forge	\$34
Angry Orchard	\$34
O'Doul's (non-alcoholic)	\$34

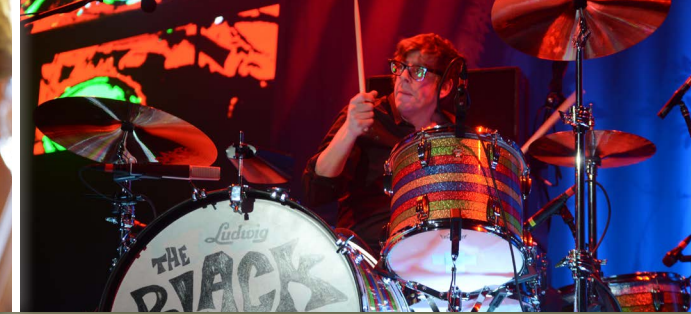
### Soft Drinks By the six-pack

Pepsi	\$12
Diet Pepsi	
Sierra Mist	
Mountain Dew	
Ginger Ale	
Tonic Water	
Club Soda	
Aquafina Bottled Water (12oz)	\$15
Bojangles Sweet Tea (Gallon)	\$23
Diet and caffeine-free soft drinks available upon request	
Red Bull (250 ml)	\$5
<b>Hot Beverages</b> By the gallon	<b>\$22</b>
Premium Coffee	
Premium Decaffeinated Coffee	

### Finest Call Mixers By the quart \$12

- Bloody Mary Mix
- Sweet and Sour Mix
- Tropicana Orange Juice
- Tropicana Grapefruit Juice
- Cranberry Juice





# WINE

# INDEX

## SPARKLING

**Chandon Brut, Sparkling Wine – California** **\$45**  
Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors

## WHITE WINES

**Pinot Grigio**  
**Castello Banfi, San Angelo, Pinot Grigio – Italy** **\$39**  
Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality finish

**Sauvignon Blanc**  
**Whitehaven, Sauvignon Blanc – New Zealand** **\$35**  
Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish

**Riesling**  
**Pacific Rim, Riesling – Washington** **\$30**  
Bouquet of jasmine, pear and apple followed by apricot and ripe apple on the palate

**Alternative White**  
**Bonterra, Viognier – California** **\$42**  
Aromas of peaches and cream, citrus blossom and apricot

**Chardonnay**  
**A by Acacia, Chardonnay – California** **\$35**  
Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya

**Biltmore Reserve, Chardonnay – North Carolina** **\$40**  
Buttery, full bodied, with good acidity highlighted by citrus and tropical fruit flavors





# WINE continued

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## RED WINES

### Merlot

The Monterey Vineyard,  
Merlot – *California*

**\$32**

Juicy black cherry, ripe plum and cranberry  
mingle with chocolate, vanilla and spice

Biltmore Estate, Merlot  
– *North Carolina*

**\$30**

Pleasantly dry with rich vanilla aromas,  
bold fruit flavors and light lingering tannins

### Pinot Noir

Edna Valley, Pinot Noir – *California*

**\$30**

Rose petal, cola, earth & black cherry on  
the nose. Baked blackberry pie and bramble.  
Full mouthfeel. Elegant tannins

Rainstorm, Pinot Noir – *Oregon*

**\$35**

Soft and elegant with flavors of bright cherry,  
pomegranate and red berries

### Alternative Blend

Fetzer Crimson, Red Blend  
– *California*

**\$39**

Aromas of black cherry, raspberries,  
allspice, and vanilla. Raspberries and plums  
on the palate

### Cabernet Sauvignon

Bonterra Organic, Cabernet  
Sauvignon – *California*

**\$42**

Crafted from certified organically grown grapes.  
Flavors of cherry and currant. A lingering finish

Ghost Pines, Cabernet

**\$44**

Sauvignon – *California*

Dark fruit flavors, round tannins. Enduring  
finish. Sweet vanilla & savory notes





# PLACING YOUR ORDER

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## ORDERING ONLINE IS EASY!

### Already a Registered User?

1. Visit [www.ezplanit.com](http://www.ezplanit.com)
2. Click on Stadiums, select **Bon Secours Wellness Arena**
3. Click on **Place Order**, select the date of the event you wish to order for, then click on the event name.
4. Sign in using your user name and password.
5. Select your suite number.
6. Click on the food or drink category you wish to order, use the pull-down arrow next to the menu category to choose different categories.
7. Add menu items to your shopping cart by clicking on the **Add** button.
8. Once you are finished, click **Check Out** (this will take you to your shopping cart where you can adjust quantities and add special notes or requests).
9. Scroll down to the bottom of the page and click on **Check Out** (please make sure you select the appropriate method of payment).
10. Review your order, check the box and agree to the policies, then click on **Complete Check Out**.
11. You will be given an order confirmation number, and we'll also send you a Catering Confirmation of your order.

### New User?

At [www.ezplanit.com](http://www.ezplanit.com), click on **Register Today** and follow the steps to enter your customer information. We will electronically assign you to your suite, and send you an email confirming that you can go ahead with your order.

### Timing

We want you and your guests to be absolutely delighted with your experience at Bon Secours Wellness Arena. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare for a party for ten or more guests! So please place the order for your suite by 2:00pm three (3) business days prior to each event. This gives us the time we need to take good care of you.



If you miss the advance order deadline, don't worry! We also offer a smaller "Event Day" menu of freshly prepared items.

The "Event Day" Menu is always available throughout the event. Last call for beverages from the event day menu is the beginning of the third period or intermission of concerts.

Please notify us as soon as possible of any cancellations. Orders cancelled by three (3) business days prior (or 12:00pm Saturday for Monday events) to your event will not be charged.



# THE FINE PRINT

## INDEX

### **Event Day Suite Hours Of Operation**

The suites are open for guest arrival one (1) hour prior to the event time for most events. You will be notified of any changes should they arise.

### **Delivery**

We strive to deliver your order to your suite with premium freshness and with highest quality. Some items may be delivered after you or your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call Centerplate at 864-250-4863 to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

### **Special Orders**

In addition to this Suite Menu, the Executive Chef and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered seven (7) business days prior to your event. Centerplate has eliminated the use of trans fat in all food service offerings.

### **Payment Information**

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card or Cash. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority. A 20% service charge and all applicable sales tax will be included.

### **Suite Staffing**

A team of Centerplate Suite Attendants staff the Suites. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional Private Suite Attendants and Bartenders are also available for a fee of \$100 plus 8% sales tax per attendant. Please let us know if you need private attendants or bartenders at least seven (7) business days prior to the event.

### **Service Charge**

A Service Charge of 20% is added to your bill for the suite service. 50% of the total amount of this Service Charge is a "House" or "Administrative" Charge which is used to defray part of the cost of providing the service and other house expenses. 50% of the total amount of this Service Charge is distributed to the Employees providing the service as a gratuity. You are free, but not obligated to add or give an additional gratuity directly to your servers.



## THE FINE PRINT continued

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### Suite Holder Responsibilities

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and Centerplate Food and Beverage representative.

### Service of Alcohol

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside the arena.

To maintain compliance with rules and regulations set for by the local laws, we ask that you adhere to the following:

- It is the responsibility of the Suite Holder or their representative to monitor and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating
- By law, alcoholic beverages cannot be brought into or taken out of the Arena

### Our Local Suppliers:

Southern Baking  
Ken's Produce



BON SECOURS  
WELLNESS ARENA



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## THE CENTERPLATE WAY

Centerplate is a leading global event hospitality company, serving fans and guests at more than 250 North American sports, entertainment and convention venues. Much of our success comes from our attention to the details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients, to simple and clean preparations that let the food speak clearly, to crisp, sincere and attentive service, our guiding philosophy is more “restaurant” than “caterer.” So welcome to our place! We’ll do everything we can to help you have a fantastic time.

**Making it better to be there since 1929.**

