



FOOD & BEVERAGE MENUS 2025-26 SEASON

SUITES

at Ball Arena

FROM SUITES CHEF
JEFF HOLLAND



PRE-ORDER ONLINE

Never miss a moment of the action when you pre-order food and beverage to be ready in your suite when you arrive! Pre-orders can be placed through our TapIn2 online ordering system. Please visit <http://preorder.tapin2.co/1308> to create an account and place your order. Additional limited items are available for order day-of your event. Listed prices do not include applicable taxes, fees, or gratuity.

PRE-ORDER DEADLINE

To ensure the best quality, presentation, and service for you and your guests, all pre-orders must be placed by **12:00pm MST (3) business days prior** to your event.

*For a Tuesday event, the order deadline is the previous Thursday at 12:00pm MST.

EVENT DAY ORDERS

Following the pre-order deadline, menu selections become limited and subject to adjusted pricing. Suites Catering packages are not available for purchase after the pre-order deadline. Please refer to the Day of Event Menu for current offerings and pricing.

OUTSIDE FOOD & BEVERAGE

In accordance with Ball Arena policy, outside food and beverage is not permitted inside the venue, including Suites. Any non-compliance may result in the confiscation of items. Additionally, food and beverage delivered to your suite must remain onsite and may not be removed from the premises due to health code regulations.

DIETARY RESTRICTIONS

Our culinary team aims to accommodate dietary restrictions and preferences communicated ahead of time and we are happy to offer a limited dietary friendly menu. Please be sure to communicate with our Premium Suites team if additional accommodations need to be met. Special request menus are due at least (4) days prior to your event date.

SPECIAL REQUEST BEVERAGE

Didn't see your favorite drink on the menu? We are happy to try to accommodate special beverage order requests through our distributors however, we can not guarantee availability. Special order requests are due at least one week prior to your event date and availability will be confirmed by our Premium Suites team.

SUITE SUPPLIES & EQUIPMENT

All suites are outfitted with high quality equipment for your elevated in-suite experience. Included in your package pricing are utensils, plates, serving ware, cups, and napkins. Please ensure guests do not move or remove any food and beverage equipment from the suite or additional charges may be incurred.

SUITE ATTENDANTS & DEDICATED ATTENDANTS

Each suite is assigned a Suite Attendant who supports 5-6 suites per event. Attendants will check in approximately every 20-30 minutes to ensure your needs are met and to provide general upkeep of the suite.

For a more personalized experience, Dedicated Attendants are available for an additional fee. A Dedicated Attendant remains in your suite throughout the event, serving as a bartender and replenishing items upon request. This service is available for \$175 plus an 18% gratuity.

Ball Arena



The culinary arts is just that, an art form. Food allows you to be creative. To try new things, express yourself, encourage the growth of others around you. Every plate is a blank canvas that affords you the opportunity to create a masterpiece. We want you to experience our passion for food every time you enter our venue. Life is too short to eat celery sticks, take a different path and enjoy the cuisine of the world.

Sincerely,
Jeff Holland, Suites Chef, Ball Arena

COCINA ELEVADA

LATIN-INSPIRED CUISINE ABOVE ALTITUDE

| 1300

MENUS PRICED PER 10 GUESTS

PRE-GAME

FRESH POPPED BUTTER POPCORN
GF/V

TORTILLA CHIP & DIPS
Tomatillo Salsa, Salsa Roja, Guacamole
GF/V/VG

SERRANO ALMONDS
House Seasoned
GF/V/VG

WARM-UPS

BEEF QUESABIRRIA TACO
Shredded Beef, Queso Asadero, Birria Consommé, Flour Tortilla

VEGETABLE FAJITA QUESADILLA
Peppers, Zucchini, Pico de Gallo, Cheddar, Queso Asadero, Spinach Wrap
V

SPANISH CHORIZO, MANCHEGO & OLIVE SKEWERS
Fig Jam
GF

GAME TIME

RE-CONSTRUCTED CHICKEN RELLENO
Poblano Chili, Manchego, Tomatillo Salsa
GF

SHRIMP STUFFED GRILLED AVOCADO
Shrimp, Onion, Celery, Capers, Lemon
GF

GRILLED STEAK RANCHEROS
Ribeye, Grilled Onion, Peppers, Tomato, Jalapeno Cheddar Rolls

BUZZER BEATERS

SALMON & SCALLOP CEVICHE
Cilantro, Ginger, Onion, Lime, Tomato, Tortilla Strips
GF

APPLE PIE EMPANADAS
Brown Sugar, Raisin, Pine Nut, Vanilla Crema
V

CARAMEL FLAN
Cinnamon, Fresh Berries
GF/V

MEZZE & MOUNTAIN | 1100

BIG FLAVORS FROM THE ROCKIES TO THE MEDITERRANEAN

MENUS PRICED PER 10 GUESTS

PRE-GAME

FRESH POPPED BUTTER POPCORN
GF/V

KETTLE CHIP & DIPS
Bacon Horseradish, Spicy Dill
GF

SWEET CURRY ALMONDS
House Seasoned
GF/V/VG

WARM-UPS

MILE HIGH MEZZE
Baba Ghanoush, Tabbouleh, Dolmas, Mixed Olives, Persian Cucumber, Feta Cheese
Garlic Hummus, Pita Chips, Naan Bread
V

AVOCADO CHICKPEA SALAD
Mixed Greens, Red Onion, Cucumber, Tomato, Cilantro Vinaigrette
GF/V/VG

FRIED HALOUMI & KASUNDI
Green Onion, Tomato, Eggplant, Chili, Coriander, Turmeric
V

CURRY GRILLED CHICKEN WINGS
Lime Yogurt Dipping Sauce
GF

GAME TIME

COLORADO LAMB SOUVLAKI
Peppers, Onion, Thyme, Paprika, Garlic, Basmati Rice
GF

LEBANESE CHICKEN FATTEH BOWL
Yogurt, Cardamom, Sumac, Pine Nuts, Pita Bread

VEGETARIAN MOUSSAKA CARVING BOARD
Eggplant, Potato, Mushroom, Oregano, Bechamel
V

BUZZER BEATERS

FALAFEL
Tzatziki Sauce
V

BAKLAVA
Phyllo, Pistachio, Honey, Cinnamon
V

GREEK CUSTARD PIE
Egg, Semolina, Orange Zest, Phyllo
V

UMAMI HEIGHTS | 1000

MODERN ASIAN FLAVORS FROM A MILE HIGH

MENUS PRICED PER 10 GUESTS

PRE-GAME

FRESH POPPED BUTTER POPCORN

GF/V

KETTLE CHIP & DIPS

Bacon Horseradish, Spicy Dill

GF

SWEET CHILI ALMONDS

House Seasoned

GF/V/VG

WARM-UPS

BEEF BULGOGI TACO

Pear, Cabbage, Rice Vinegar, Ginger, Gochujang Sauce, Flour Tortilla

HOISIN GLAZED PORK MEATBALL

Fresh Ground Pork, Mushroom, Sweet Garlic Chili, Hoisin

ASIAN CUCUMBER SALAD

Red Onion, Sesame Oil, Rice Wine Vinegar, Cilantro

GF/V/VG

GAME TIME

HUNAN BEEF ROLL

Fresno Chili, Black Vinegar, Fermented Black Bean, Ginger, Cabbage, Sticky Rice

GF

LUMP CRAB & SHIITAKE MUSHROOM DUMPLING

Lemongrass Soy Dipping Sauce

STICKY PORK BELLY BANH MI CARVING BOARD

Baguette, Cilantro, Pickled Vegetables

BUZZER BEATERS

KOREAN BBQ CHICKEN SPRING ROLLS

Gochujang Sauce

GF

CHINESE EGG TARTS

Crème Anglaise, Seasonal Berries

V

BAO BUNS

Fermented Black Bean Jam

V/VG

MILE HIGH PROVISIONS | 900

GAME DAY CLASSICS, LOCALLY INSPIRED

MENUS PRICED PER 10 GUESTS

PRE-GAME

FRESH POPPED BUTTER POPCORN
GF/V

KETTLE CHIP & DIPS
Bacon Horseradish, Spicy Dill
GF

WARM-UPS

CRISPY CHICKEN TENDERS
Ranch, Honey Mustard

AVOCADO CHICKPEA SALAD
Mixed Greens, Red Onion, Cucumber, Tomato, Cilantro Vinaigrette
GF/V/VG

BALL ARENA HOT DOG
Soft Rolls, Sauerkraut, Grilled Onion
Traditional Condiments

GAME TIME

ADOBO GRILLED CHICKEN QUESADILLA
Pico de Gallo, Black Beans, Lime Crema, Salsa Roja, Ancho Chili Sauce

ITALIAN SUB SANDWICH
Capicola, Pepperoni, Salami, Ham, Provolone, Giardiniera, Cuban Roll

PUEBLO STEAK WRAP
Lettuce, Tomato, Avocado, Cheddar, Green Chilis, Cream Cheese Spread
Jalapeno Cheddar Wrap

BAVARIAN PRETZEL BRAIDS
Warm Beer Cheese, Creamy Bacon Horseradish, Sweet & Spicy Apricot Sauce

BUZZER BEATERS

FRIED BURRATA
Tomato Ragout
V

FRESH BAKED COOKIES
Lemon Cooler, Chocolate Chip, Sugar
V



Great plays happen on the court — but the real win is in your suite, where flavor, fun, and first-class service take center stage. Here at Ball Arena, we offer championship-level hospitality, gourmet game-day fare, and a front-row seat to every unforgettable moment. We offer a taste of Denver's finest luxury experience — served with the spirit of the game and the comfort of home.

– Tova Rubenstein, Suites Manager



BEVERAGE PACKAGES

COORS PACKAGE | 140

COORS LIGHT
COORS BANQUET
MODELO
TOPO CHICO STRAWBERRY GUAVA

12oz cans, 6 per variety

LOCAL SAMPLER | 170

BRECKENRIDGE AVALANCHE ALE
BRECKENRIDGE JUICE DROP IPA
GREAT DIVIDE DENVER PALE ALE
NEW BELGIUM VODOO RANGER

12oz cans, 6 per variety

CUTWATER PACKAGE | 140

LIME MARGARITA
VODKA MULE
LEMON DROP MARTINI

12oz cans, 4 per variety

SELTZER PACKAGE | 130

TOPO CHICO STRAWBERRY GUAVA
WHITE CLAW BLACK CHERRY
NUTRL WATERMELON

12oz cans, 6 per variety

HOT BEVERAGE BAR | 80

COFFEE
HOT CHOCOLATE
CREAMER
SUGAR

UPGRADE OPTIONS *375ML
KAHLUA | 35
JAMESON | 35
BAILEY'S | 35

PATRON PACKAGE | 400

PATRON REPOSADO
PATRON CITRÓNGE
MARGARITA MIX
KOSHER SALT, TAJIN, LIMES

OLD FASHIONED | 245

ANGELS ENVY BOURBON
SUGAR CUBES
LUXARDO CHERRIES
ORANGE SLICES
BITTERS

MILE HIGH MARTINI | 285

TITO'S VODKA
ESPOLON BLANCO TEQUILA
FEVER TREE ESPRESSO MARTINI MIX
EDIBLE COFFEE BEANS

UPGRADE OPTIONS *375ML
KAHLUA | 35
BAILEY'S | 35

PEPSI PACKAGE | 105

PEPSI
DIET PEPSI
STARRY
MUG ROOT BEER

12oz cans, 6 per variety

MOCKTAIL PACKAGE | 150

OUR SPECIALTY MOCKTAIL
PREBATCHED RECIPES
INCLUDES GARNISHES & RECIPE
CARD

PREMIUM LIQUOR PACKAGES

BEST OF THE WEST | 450

TITO'S VODKA
ESPOLON BLANCO TEQUILA
COORS LIGHT OR* BUD LIGHT
WHITE CLAW BLACK CHERRY

SCHWEPPES CLUB SODA
CRANBERRY JUICE
ORANGE JUICE
PEPSI
DIET PEPSI

LEMONS, LIMES, ORANGES

PEAK PERFORMANCE | 800

TITO'S VODKA
ESPOLON BLANCO TEQUILA
BACARDI SUPERIOR RUM
JIM BEAM BOURBON

COORS LIGHT
VOODOO RANGER IPA
BLUE MOON BELGIAN WHITE
TOPO CHICO STAWBERRY GUAVA

SCHWEPPES CLUB SODA
SCHWEPPES TONIC WATER
CRANBERRY JUICE
ORANGE JUICE
FEVER TREE GINGER BEER
PEPSI
DIET PEPSI
STARRY

LEMONS, LIMES, ORANGES

ROCKY MOUNTAIN RESERVE | 1050

BASIL HAYDENS BOURBON
CODIGO TEQUILA
BOMBAY SAPPHIRE GIN
GREY GOOSE VODKA

6 CANS OF EACH

COORS LIGHT
BRECKENRIDGE AVALANCHE ALE
MODELO
NUTRL WATERMELON

CLUB SODA
TONIC
CRANBERRY JUICE
ORANGE JUICE
FEVER TREE GINGER BEER
PEPSI
DIET PEPSI
STARRY

LEMONS, LIMES, ORANGES



At Ball Arena, hospitality is more than service—it's the craft of transforming every game, concert, and moment into an unforgettable experience. From tip-off to encore, our hospitality aims to make every seat the best seat in the house.

– Ethan Shortridge, Suites Manager, Ball Arena

A LA CARTE OFFERINGS

ITEMS PRICED PER 10 GUESTS

ARENA SNACKS

FRESH POPPED BUTTER POPCORN | 40
GF/V

KETTLE CHIP & DIPS | 45
Bacon Horseradish, Spicy Dill
GF

TORTILLA CHIP & DIPS | 50
Tomatillo Salsa, Salsa Roja
ADD Guacamole +15
GF/V/VG

ARENA SNACK MIX | 50
V/VG

BALSAMIC & SEA SALT ALMONDS | 80
House Seasoned
GF/V/VG

BALL ARENA FAVORITES

CHICKEN WINGS & SAUCE TRIO | 95
Ranch, Buffalo, Garlic Parmesan, Celery, Carrot
GF

CRISPY CHICKEN TENDERS | 85
Ranch, Honey Mustard

BALL ARENA HOT DOG | 85
Soft Rolls, Sauerkraut, Grilled Onion
Traditional Condiments

CHEF'S FEATURES

GRILLED STEAK RANCHEROS | 350
Ribeye, Grilled Onion, Peppers, Tomato, Jalapeno Cheddar Roll

BISON STRIP STEAK CARVERY | 350
Truffle Macaroni & Cheese Rounds, Focaccia

COLORADO RACK OF LAMB CARVERY | 350
Grilled Eggplant & Potato Stew, Naan Bread

SURF & TURF CARVERY | 400
Lobster, Beef Filet, Peruvian Potato, Dill Remoulade
GF

PASSED DISPLAYS

ATTENDANT PASSED SMALL PLATES

ITEMS PRICED PER 10 GUESTS

LOCAL FAVORITES

KOREAN LOLLIPOP CHICKEN WINGS | 110

Gochujang Sauce

GF

HIBISCUS CORN TORTILLA QUESADILLA | 100

Asadero Cheese, Tomatillo Verde

V

BRIE & ALMOND BITES | 100

Local Honey Drizzle

GF/V

ELEVATED CROWD PLEASERS

LOBSTER RAVIOLI | 150

Currant Saffron Cream

STRIP STEAK SANDWICH | 125

Brandied Onion, Crispy Roll

SMOKED DUCK EGGROLL | 130

Sweet Cherry Soy Glaze

ENHANCED ARENA FARE

PRETZEL WRAPPED ELK SAUSAGE | 100

Tomato, Onion, Gruyere Dipping Sauce

ANCHO CHILI PIZZA | 95

Pulled Chicken, Queso Fresco, Arugula, Cilantro Crema

FRIED AVOCADO WEDGES | 130

Crab Dip

EXTRA SWEET FINISH

ESPRESSO GELATO | 125

Chocolate Tuille, Chocolate Covered Espresso Beans

V

RASPBERRY CHOCOLATE BOURBON PATE | 130

Creme Anglaise

V

VOLLMERS DESSERT SHOT TRIO | 100

Assorted Flavors

V

A LA CARTE OFFERINGS

ITEMS PRICED PER 10 GUESTS

SALADS

ITALIAN POTATO SALAD | 50

Roasted Fingerling Potato, Tomato, Caper, Olive, Red Onion, Basil, Olive Oil
GF/V/VG

CLASSIC CAESAR SALAD | 60

Crisp Romaine, Croutons, Shaved Parmesan, Chef's Caesar Dressing

ARUGULA & BEET SALAD | 65

Pine Nuts, Goat Cheese, Avocado, Maple Dijon Dressing
GF/V

AVOCADO CHICKPEA SALAD | 70

Mixed Greens, Red Onion, Cucumber, Tomato, Cilantro Vinaigrette
GF/V/VG

FRESH DISPLAYS

MILE HIGH MEZZE | 75

Baba Ghanoush, Tabbouleh, Dolmas, Mixed Olives, Persian Cucumber, Feta Cheese
Garlic Hummus, Pita Chips, Naan Bread
V

ANTIPASTO DISPLAY | 120

Cured Meats, Selection of Cheeses, Pickled & Grilled Vegetables
Focaccia, Naan Bread, Pita Chips

ASSORTED BRUSCHETTA | 50

Olive Tapenade, Tomato & Oregano, Balsamic Grilled Onion
V/VG

SEASONAL FRESH FRUIT BOAT | 85

Lime Mint Yogurt Dipping Sauce
GF/V

GRILLED CRUDITÉ | 65

Chef's Selection of Grilled Seasonal Vegetables, Shallot Vinaigrette
GF/V/VG

SANDWICHES

RUEBEN PANINI | 100

Corned Beef, Sauerkraut, Russian Dressing, Rye Bread

ITALIAN SUB SANDWICH | 85

Capicola, Pepperoni, Salami, Ham, Provolone, Giardiniera, Cuban Roll

PUEBLO STEAK WRAP | 120

Lettuce, Tomato, Avocado, Cheddar, Green Chilis, Cream Cheese Spread
Jalapeno Cheddar Wrap

MAPLE SAGE ROASTED TURKEY CARVERY SANDWICH | 105

Cranberry Aioli, Brie Cheese, Arugula, Wheatberry Bread



A LA CARTE OFFERINGS

ITEMS PRICED PER 10 GUESTS

ARENA PUB FARE

PEPPERONI PIZZA | 60

CHEESE PIZZA | 50
V

BAVARIAN PRETZEL BRAID | 85

Warm Beer Cheese, Creamy Bacon Horseradish, Sweet & Spicy Apricot Sauce

BACON CHEESEBURGER | 115

Cheddar, Lettuce, Tomato, Onion, Pickle, Chef's Burger Sauce, Brioche Roll

POLIDORI SAUSAGE CASSOULET | 85

Grilled Onion, Peppers, Fingerling Potato, Bacon

CHICKEN PARMESAN SANDWICH | 90

Marinara, Provolone, Italian Parsley, Focaccia Bun

DIETARY FRIENDLY OFFERINGS

TANDOORI CAULIFLOWER | 50

Chickpea Masala, Naan Bread
GF/V *Vegan Upon Request

SPANAKOPITA PIE | 65

Spinach, Feta, Potato, Egg, Garlic, Oregano
GF/V

CHEESE LASAGNA ROLL-UPS | 65

Marinara, Parsley, Basil, Shaved Parmesan
V

DECADENT DESSERTS

CARAMEL FLAN | 100

V / GF

STRAWBERRY SHORTCAKE SHOT | 90

V

FRESH BAKED COOKIES | 80

Lemon Cooler, Chocolate Chip, Sugar
V

CUPCAKE ASSORTMENT | 110

Red Velvet, Vanilla Bean, Jelly Roll, Chocolate, Peanut Butter
V

VOLLMER'S WHITE CHOCOLATE RASPBERRY CHEESECAKE | 130

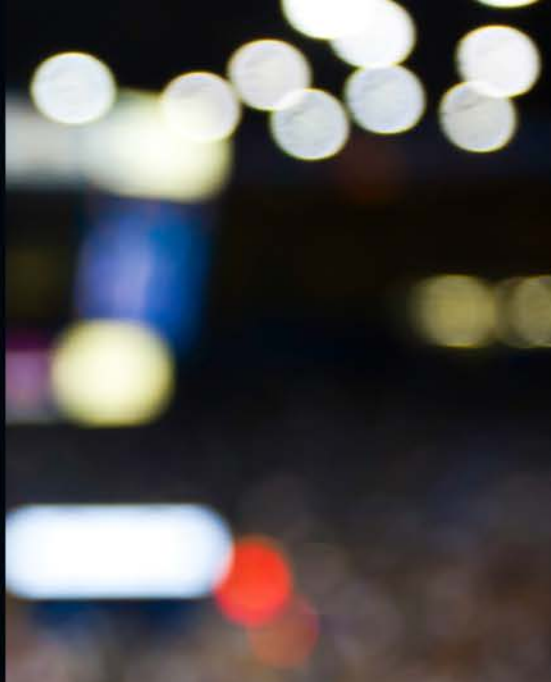
V

VOLLMERS CHOCOLATE CARAMEL TORTE | 130

V

GOURMET CANDYLAND DISPLAY | 85

V



Hospitality is the art of anticipating needs. At Ball Arena, we've thought of everything before you even walk in the door. You aren't just coming to an event, you're leaving with memories, and we hope to make them memorable for you every time you're here!

- Aimee Palifroni,
Director of Premium Services,
Ball Arena



A LA CARTE BEVERAGES

NON-ALCOHOLIC

CANNED BEVERAGES PRICED PER 12OZ 6-PACKS UNLESS OTHERWISE NOTED

SOFT DRINKS

PEPSI | 30

DIET PEPSI | 30

PEPSI ZERO | 30

STARRY | 30

MUG ROOT BEER | 30

SCHWEPES GINGER ALE | 30

DR. PEPPER | 30

DR. PEPPER ZERO | 30

MOUNTAIN DEW | 30

FRESH SQUEEZED LEMONADE | 30
1/2 GAL

ARIZONA ICED TEA | 30
15 OZ

RED BULL | 40
8OZ 4-PACK

RED BULL SUGAR FREE | 40
8OZ 4-PACK

JUICES

CRANBERRY | 30
7.2 OZ

ORANGE | 30
7.2 OZ

PINEAPPLE | 30
6 OZ

GRAPEFRUIT | 30
7.2 OZ

WATER

BUBLY SPARKLING | 30

PATH WATER | 39
20.5 OZ

SAN PELLEGRINO | 40

COCKTAIL MIXERS

SCHWEPES CLUB SODA | 25
7.5 OZ

SCHWEPES TONIC WATER | 25
7.5 OZ

FEVER TREE GINGER BEER | 25
5.1 OZ

LAVA MARGARITA MIX | 25
1 L

LAVA BLOODY MARY MIX | 25
1 L

LAVA SIMPLE SYRUP | 25
1 L

LAVA GRENADINE SYRUP | 25
1 L

LAVA TRIPLE SEC | 25
1 L

LAVA SOUR MIX | 25
1 L

FEVER TREE
ESPRESSO MARTINI MIX | 25
500ML



PATH.



A LA CARTE BEVERAGES

BREWS & SELTZERS

CANNED BEVERAGES PRICED PER 12OZ 6-PACKS UNLESS OTHERWISE NOTED

PREMIUM BEER

BLUE MOON BELGIAN WHITE | 50

BRECKENRIDGE AVALANCHE ALE | 50

BRECKENRIDGE JUICE DROP IPA | 50

GREAT DIVIDE DENVER PALE ALE | 50

MICHELOB ULTRA | 50

MODELO ESPECIAL | 50

STELLA ARTOIS | 50

VOODOO RANGER IPA | 50

STEM CIDER | 50
4-PACK, 16OZ

HOLIDAILY FAVORITE BLONDE | 50
4-PACK, 16OZ, GF

HARD SELZTER

NUTRL WATERMELON | 50

WHITE CLAW BLACK CHERRY | 50

TOPO CHICO STRAWBERRY GUAVA | 50

DOMESTIC BEER

COORS LIGHT | 35

COORS BANQUET | 35

BUD LIGHT | 35

BUDWEISER | 35

MILLER LITE | 35

SURFSIDE CANNED COCKTAILS

TEA VARIETY PACK | 50

LEMONADE VARIETY PACK | 50

NON-ALCOHOLIC BEER

MICHELOB ULTRA ZERO | 35

BLUE MOON NA | 50

A LA CARTE BEVERAGES

SPIRITS

LABELS PRICED PER (1L) BOTTLE UNLESS OTHERWISE NOTED

TEQUILA

ESPOLON REPOSADO | 130

PATRON SILVER | 205
750ML

PATRON REPOSADO | 230
750ML

PATRON CRISTALINO | 285
750ML

CASAMIGOS BLANCO | 230

CODIGO BLANCO | 230

DON JULIO 1942 ANEJO | 550
750ML

CLASE AZUL REPOSADO | 600
750ML

VODKA

NEW AMSTERDAM | 75

PINK WHITNEY | 80

TITO'S HANDMADE | 110

GREY GOOSE | 140

RUM

MALIBU COCONUT | 70

BACARDI SUPERIOR WHITE | 75

BACARDI SPICED | 85

GIN

WOODY CREEK MARY'S SELECT | 110

BOMBAY SAPPHIRE | 150

WHISKEY & BOURBON

JIM BEAM | 75

JIM BEAM FIRE | 85

JAMESON | 100

JACK DANIEL'S | 105

BUFFALO TRACE | 125

CROWN ROYAL | 135

BASIL HAYDEN | 175

ANGEL'S ENVY | 185
750ML

SCOTCH

JOHNNIE WALKER BLACK | 160

LIQUEUR

JAGERMEISTER | 115

CUTWATER CANNED COCKTAILS

12OZ 4-PACK CANS

VODKA MULE | 50

LEMON DROP MARTINI | 50

LIME MARGARITA | 50

A LA CARTE BEVERAGES

WINE

LABELS PRICED PER (750ML) BOTTLE UNLESS OTHERWISE NOTED

WHITE WINE

ELK COVE | 70
GASTON, OR, PINOT GRIS

TIAMO | 50
VENETO, VENEZIA, ITALY, PINOT GRIGIO

SANTA MARGHERITA | 115
TRENTINO-ALTO ADIGE, ITALY, PINOT GRIGIO

KIM CRAWFORD | 70
MARLBOROUGH, NEW ZEALAND, SAUVIGNON BLANC

PRISONER UNSHACKLED | 100
CENTRAL COAST, CA, SAUVIGNON BLANC

LA CREMA | 70
SONOMA, CA, SAUVIGNON BLANC

THE PARING | 70
SANTA BARBARA, CA, SAUVIGNON BLANC

KENDALL-JACKSON NBA | 60
MONTEREY COUNTY, CA, CHARDONNAY

THE PARING | 85
SANTA BARBARA, CA, CHARDONNAY

THE HILT | 170
SANTA BARBARA, CA, CHARDONNAY

CHATEAU STE MICHELLE "EROICA" | 75
COLUMBIA VALLEY, WA, RIESLING

SPARKLING & BUBBLES

BENVOLIO | 75
FRIULI, ITALY, PROSECCO

MOET & CHANDON "IMPERIAL" | 225
EPERNAY, FRANCE, BRUT CHAMPAGNE

VEUVE CLICQUOT "YELLOW LABEL" | 300
REIMS, FRANCE, BRUT CHAMPAGNE

LA CREMA MONTEREY ROSE | 65
MONTEREY COUNTY, CA, ROSE

STELLA ROSA | 60
PIEDMONT, ITALY, MOSCATO



A LA CARTE BEVERAGES

LABELS PRICED PER (750ML) BOTTLE UNLESS OTHERWISE NOTED

RED WINE

MEIOMI | 75
SONOMA, CA, PINOT NOIR

ELK COVE | 95
GASTON, OR, PINOT NOIR

THE HILT | 170
SANTA BARBARA, CA, PINOT NOIR

MURPHY-GOODE | 60
SONOMA COUNTY, CA, MERLOT

DUCKHORN VINEYARDS | 160
SAINT HELENA, CA, MERLOT

COLOME | 75
SALTA, ARGENTINA, MALBEC

19 CRIMES | 70
SOUTH EASTERN AUSTRALIA, RED BLEND

THE PARING | 90
SANTA BARBARA, CA, RED BLEND

PRISONER UNSHACKLED | 100
CENTRAL COAST, CA, RED BLEND

JONATA TODOS "EVERYONE" | 180
BALLARD CANYON, CA, RED BLEND

KENDALL JACKSON | 60
MENDOCINO, CA, ZINFANDEL RESERVE

CHATEAU STE MICHELLE | 65
COLUMBIA VALLEY, WA, CABERNET SAUVIGNON

JOSH CELLARS "CRAFTSMAN" | 70
HOPLAND, CA, CABERNET SAUVIGNON

KENDALL JACKSON X NBA | 85
SONOMA COUNTY, CA, CABERNET SAUVIGNON

MURPHY-GOODE | 125
SONOMA COUNTY, CA, CABERNET SAUVIGNON

RESERVE RED

JONATA LA SANGRE "THE BLOOD" | 450
SANTA BARBARA, CA, RESERVE RED

JONATA EL DESAFIO "THE DEFIANCE" | 500
SANTA BARBARA, CA, RESERVE RED







BALL ARENA SUITES CATERING POLICIES

CONTACT INFORMATION

For anything food and beverage related, please reach out to the Suites Coordinator at BallArenaSuites@legends.net and they will get back to you in a timely manner. If your event is over a month out, will you receive a response within a week of your event. If your event is within the following week, please allow 24 hours for a response. If you would like to reach a suites manager, please reach out to Tova at trubenstein@legends.net or Ethan at eshortridge@legends.net and they will gladly help with all other questions, comments, or concerns.

PERSONALIZED SPECIAL EVENTS

Celebrate your special occasions with us! We'd love to help you add that personalized touch for your birthday, retirement, anniversary, promotion, or guest of honor! Legends happily offers these upgrade services to really make it a night you won't forget:

Chalkboard Sign
LED Marquee Sign
Custom Ordered Cakes**Order deadlines apply.

BALL ARENA SUITE DECOR POLICIES

Legends Hospitality and Suite Owners must adhere to the strict decor guidelines set forth by Ball Arena including no balloons, no lit candles or open flame, no scissors or sharp objects allowed in the arena. Ball Arena holds a strict policy against any adhesive on the Suite walls. All items must be removed at the end of the event and be fully contained within the suite.

ALCOHOL POLICY

Legends Hospitality follows strict adherence to all state and local alcohol service guidelines. The State of Colorado and Ball Arena strictly prohibit alcoholic beverages to be brought into or removed from the premises. Non-compliance is subject to confiscation of property. It is the responsibility of the Suite holder or Suite lessee to monitor and control alcoholic beverage consumption by your guests within the suite. It is unlawful for anyone under the age of 21 to consume or purchase alcoholic beverages. Ball Arena reserves the right to withhold service of alcoholic beverages to anyone at it's discretion. Alcohol service in suites ends at the same time as building alcohol cut for every event. Thank you for your efforts to make Ball Arena a safe and exciting place for everyone.

SECURITY

Ball Arena and Legends Hospitality do not assume responsibility for any items missing, lost, or stolen from your suite. Please contact Ball Arena Security for event day issues.



BALL ARENA SUITES CATERING POLICIES

PAYMENT POLICY

A credit card is required when placing food and beverage orders and all major credit cards are accepted. Pre-ordered items will be held on the credit card pre-authorization at time of ordering. In most cases, a credit card will be kept on file for each suite to be used for processing at the end of the event. If alternate payment for event day orders is not presented, the credit card on file will be processed. Invoices through mobile ordering not closed on event day will result in an 18% auto-gratuity. Any payment unable to be collected within (30) days of the event may result in inability to order for future events until outstanding balances have been paid in full. Legends Hospitality does not handle third-party collections. Approved methods of payment also include KSE Credit and Escrow balance.

EVENT DAY ORDER ACKNOWLEDGEMENT FORM

We understand and appreciate that some suites may be occupied by multiple owners or have a rotating roster of guests. Our Suites Team works diligently to ensure the proper cabinets and fridges are in use for the correct group and suites are appropriately restocked and billed. Should an order request be made on event day by a previously unauthorized host, a **Suite Order Acknowledgement Form** will be presented for signature and kept on file for owner's review as needed.

SALES TAX

All food & beverage services and administrative fees are subject to an 8% sales tax. Posted menu pricing does not include applicable taxes and service fees.

ADMINISTRATIVE FEE

All food, beverage, and labor costs are subject to a 20% administrative fee. This industry standard is not a gratuity for the service staff but is used to cover overhead administrative costs to service an event and is taxable at the current rate. This includes general maintenance and upkeep of service equipment and the many behind-the-scenes team members that help make our events exceptional, like prep chefs, dishwashers, and production teams.

GRATUITY

Suite Attendant gratuity is not automatically included in your order. It is the group's sole discretion to leave gratuity for your service staff. The average gratuity ranges from 18-20% on the final bill and can be added to pre-orders or handled day of event.