



 TIAA Bank Field

SUITE MENU

2019





WELCOME.

Our Jacksonville-based Delaware North Sportservice team welcomes you to the 2019 season of NFL football at TIAA Bank Field, home of the Jacksonville Jaguars!

Every element of your suite experience is our priority, from the planning and preparation to the time you spend entertaining and socializing in your suite. Our food & beverage team has created a suite menu to exceed your expectations and offers new, creative dishes and beverage options, as well as local specialties and familiar classics.

We are looking forward to providing you and your guests with the finest in foods, beverage and service to create an enjoyable and memorable dining experience.

 TIAA Bank Field





ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS

POPCORN. NUTS.

CLASSIC POPCORN ★ G V

Endless supply of butter-flavored popcorn in a souvenir bucket \$40

HURRICANE POPCORN G

Buttered popcorn, crispy rice crackers & furikake seasoning \$45

GOURMET NUTS ★ G N V

Assorted roasted & salted nuts \$104

SNACKS. CANDY.

THE CANDY SHOP G V

Assortment of sweet treats in a Jaguar souvenir cup \$60

SOUVENIR SNACK N V

Peanuts, popcorn, pretzel twists \$70

GOURMET SNACKS N V

Parmesan edamame, roasted chickpeas, salami chips, beef jerky, smoked almonds, pickled vegetables, garlic aioli \$91

DIPS.

CHIPS & DIP ★ G V

Kettle-style potato chips, garlic Parmesan & French onion dip \$50

SALSA TRIO ★ G V

Pico de gallo, salsa verde, salsa roja, corn tortilla chips \$55

UPGRADE YOUR TRIO

Add queso \$35



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS

SMALL BITES.

DEVEILED EGGS

6 classic Southern & 6 bacon horseradish \$70

PEPPERONI PIZZA LOGS ★

Crispy pizza in a spring roll, spicy marinara sauce \$90

CHINESE DUMPLINGS

Deep-fried chicken dumplings, ponzu dipping sauce \$100

CHICKEN WINGS ★

Traditional Buffalo or BBQ wings, ranch dressing \$105

CHICKEN TENDERS ★

Served with honey mustard & ranch \$105

SPICY TUNA CONES

Marinated & seasoned tuna in a savory sesame seed cone, wasabi crème fraîche \$120

NACHO BOX ★

Corn tortilla chips with spiced shrimp queso, sliced olives, jalapeños, sour cream & cilantro \$132
Also available with plain queso, chicken or beef

SHRIMP COCKTAIL ★

Jumbo shrimp, horseradish cocktail sauce, remoulade & fresh lemon \$163

SEARED TUNA SASHIMI TATAKI

Freshly seared sashimi tuna, handpicked baby greens, sesame soy dressing \$195



FRUITS. CHEESES. CRUDITÉS.

FRESH FRUIT

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

FARMERS MARKET CRUDITÉS

Haricots verts, teardrop tomatoes, cucumber sticks, heirloom carrots, broccoli & cauliflower florets, red peppers, buttermilk ranch dressing, hummus \$90

MEDITERRANEAN MEZZE ★

Hummus, red pepper hummus, tzatziki, cucumber tomato salad, spicy olive mix, feta, lavash, naan bread \$110

ARTISAN CHEESE

Regional cheeses, fresh & dried fruits & gourmet crackers \$125



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS

SALADS.

TRADITIONAL CAESAR SALAD ★ V

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

QUINOA SALAD G V

Vegetarian quinoa salad, grilled eggplant, garlic sautéed broccoli rabe, shredded kale & a pomegranate vinaigrette \$45

CHOPPED SALAD ★ V

Romaine & spinach, seasonal vegetables, olives, artichokes & Gorgonzola cheese, red wine vinaigrette \$90

GREEK SALAD V

Romaine lettuce, red onions, black olives, tomatoes, fresh oregano, cucumbers & feta cheese \$95

ENHANCE YOUR SALADS

Add grilled chicken G \$35

Add sliced char-grilled steak G \$68

SIDES. PICKLES.

MUSTARD POTATO SALAD G V

\$50

HOMEMADE PASTA SALAD

Bowtie pasta, grilled vegetables & a red wine vinaigrette \$60

PICKLE BAR

Housemade dill pickles, bread-&-butter pickles, spicy garlic pickles \$65

GRILLED & ROASTED SEASONAL VEGETABLES G V

Asparagus, zucchini, yellow squash, red onions & bell peppers \$70





ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS

DOGS. BRATS. SANDWICHES.



SPECIALTY SAUSAGE ★

Polish sausage & bratwurst, grilled peppers & onions, sauerkraut, bakery fresh buns \$105



STAHL-MEYER HOT DOGS ★

12 all-beef franks, traditional rolls & condiments \$110

MINI LOBSTER CROISSANTS

Lobster salad on mini, flaky croissants \$132

CLASSIC ITALIAN SUB

Chilled cold cuts, domestic cheeses, lettuce, tomatoes, pickles \$150

TOP YOUR DOGS

Add a side of cheese ★ \$25

Add a side of chili ★ \$30

Add a side of chili & cheese ★ \$55

HOT DOG OR SAUSAGE TOPPINGS BAR

Toppings offered include chopped bacon, fresh jalapeños, shredded cheddar cheese, kosher pickles, diced tomatoes, spicy giardiniera \$70

SLIDERS. WRAPS. TACOS.

CHICKEN SLIDERS ★

Tender pulled chicken, tossed in a traditional Buffalo sauce, fresh rolls \$111

PULLED PORK SLIDERS ★

Tender smoked pork shoulder; slow-cooked, pulled & tossed in a tangy BBQ sauce, fresh rolls \$116

BURGER SLIDERS ★

Char-grilled seasoned beef slider patties, lettuce, tomatoes, an assortment of sliced cheeses, fresh rolls \$121

WRAP DUO

SMOKED CHICKEN WRAP: shredded lettuce, chipotle BBQ & pico de gallo

ANGUS ROAST BEEF WRAP: cheddar cheese, crispy onions, vine-ripened tomatoes & a creamy horseradish sauce \$132

STREET TACOS

Pork carnitas, chicken tinga, shredded cheddar cheese, salsa verde, jalapeños, cilantro, pico de gallo, flour tortillas \$148



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS

PIZZAS.

CLASSIC CHEESE ★

Classic cheese pizza \$50

PEPPERONI ★

Pepperoni pizza \$55

MACS, MAINS. ENTRÉES.

MAC & CHEESE

Cavatappi mac & cheese,
toasted bread crumbs \$90
Add Buffalo chicken \$20

PORK WINGS ★

BBQ pork wings, roasted red potatoes \$145

SMOKED GAME HENS

Brined & smoked cornish game hens,
wild rice pilaf \$125

ROTISSERIE CHICKEN

Citrus & herb-stuffed rotisserie chicken,
wild rice pilaf \$134

SMOKED TURKEY BREAST

Southern-smoked turkey breast,
chicken liver stuffing, turkey gravy \$185

PREMIUM SUSHI

Nigiri of Hawaiian tuna, Atlantic salmon,
Japanese hamachi; tempura shrimp roll,
spicy tuna roll, negihama roll, California roll,
wasabi, pickled ginger \$275

CHILLED STEAKHOUSE BEEF TENDERLOIN

Chilled beef tenderloin, heirloom tomatoes,
baby arugula, shaved reggiano, capers &
a balsamic syrup \$335

CARVED BEEF TOMAHAWK

Grilled & sliced beef tomahawk,
fingerling potatoes & a bordelaise sauce \$735

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



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

CARTS. STATIONS.

Action stations are available on a first-come, first serve basis. Please contact your Suite Administrator for availability and to place your order.

"TABLESIDE" GUACAMOLE

Freshly prepared guacamole, crispy corn tortilla chips, salsa verde, salsa fresca, fresh cilantro & key limes \$175

CARVED BEEF TOMAHAWK STEAKS

(6) char-grilled beef tomahawk steaks, double-stuffed Yukon gold potatoes, garlic sautéed rabe, black garlic-truffle butter \$875

SWEETS. TREATS. CAKE.

BREAD PUDDING

\$70

FRESHLY BAKED COOKIES ★

Freshly baked cookies \$90

COOKIE & BROWNIE COMBO ★

Freshly baked cookies & brownies \$100

MINI DESSERT PLATTER

Mini cupcakes, mini dessert bars, bite size cheese cake & macaroons \$142

SUITE TEMPTATION CART ★

Wow your guests by ending on a high note! Complete your luxury experience with our Chef's selection of signature desserts, candies, fresh fruits & cordials. *A la carte pricing*

SPECIAL OCCASION CAKE

Order a specialty cake for your special event. \$MKT



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS

MEAL BUNDLES.

THE TAILGATER

\$550

Freshly Popped Popcorn
Snack Attack
Slider Burger Bar
BBQ Pork Wings
Mustard Potato Salad
Crispy Chicken Tenders
Bowtie Pasta Salad

THE MVP

\$588

Freshly Popped Popcorn
Spicy Buffalo Wings
Chips & Salsa
Snack Attack
Mustard Potato Salad
Classic Caesar Salad
All-Natural 100% Beef Hot Dogs
Mini Pulled Pork Sliders
Buffalo Chicken Sandwiches

THE WINNING DRIVE

\$525

Bowtie Pasta Salad
Chopped Salad
Kettle Chips & Gourmet Dips
Chilled Italian Sub
Grilled Brats & Polish Sausages
Pepperoni & Mozzarella Pizza Logs
Spicy Buffalo Chicken Wings

THE 25TH ANNIVERSARY LEGENDS

\$798

Freshly Popped Popcorn
Caesar Salad
Shrimp Cocktail
Mini Lobster Croissants
Chilled Steakhouse Beef Tenderloin
Grilled & Roasted Seasonal Vegetables
Roasted Red Potatoes



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



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS

BEVERAGE BUNDLES.

BANGIN' BLOODY MARY

\$225

Getting enough veggies? Catch up on your daily intake with this Bloody Mary Bar Package, featuring a 1 L bottle of Tito's Handmade Vodka, a 1 L bottle of bloody mary mix, celery sticks, bacon skewers, olives, pickled green beans & Tabasco sauce

AUDIBLE

\$240

Bored with beer & wine? Call an Audible with this package featuring a 1 L bottle of Three Olives Vodka & a 6-pack each of grapefruit juice, orange juice, cranberry juice, ginger beer, club soda & fresh cut limes

FIRST & TEN

\$375 Served with:

- (2) 6-packs each of: Bud Light, Miller Lite, Diet Pepsi & bottled water
- (1) 6-pack each of: Michelob Ultra, Yuengling Lager, Pepsi & Sierra Mist

STARTING LINEUP

\$575 Served with:

- (2) 6-packs each of: Bud Light, Miller Lite, Diet Pepsi & bottled water
- (1) 6-pack each of: Michelob Ultra, Yuengling Lager, Pepsi & Sierra Mist
- (1) bottle each of: Ecco Domani Pinot Grigio, Proverb Chardonnay, BV Coastal Merlot & Proverb Cabernet Sauvignon





VINO. BLANCO.

CHAMPAGNE

TAITTINGER BRUT PRESTIGE ROSÉ, FRANCE

The full and wonderfully expressive nose delivers aromas of crushed raspberries, cherries and black currants that lead into crisp, fresh red fruit flavors on the palate \$177

VEUVE CLICQUOT BRUT, FRANCE

Hints of toast and biscuit accent lightly honeyed flavors of quince, apple blossom and peach in this fresh and balanced Champagne \$275

ARMAND DE BRIGNAC, FRANCE

Official Champagne

The palate is rich with cherries, exotic fruits and a touch of lemon, vanilla and honey; the mouth feel is soft and creamy, with a hint of toastiness \$921

SPARKLING

MASCHIO BRUT, PROSECCO, ITALY

Fruit forward, with peach and almond flavors \$48

ROSÉ

BANFI TUSCANY "COST'È ROSÉ,"

TOSCANA IGT, ITALY

Color of pale pink with hints of red berries traditional of the Sangiovese grape combined with citrus scent and sage of the Vermentino grape \$100

PINOT GRIS

KING ESTATE, WILLAMETTE VALLEY

Aromas of honeysuckle, Bartlett pear and pineapple are framed by delicate notes of mineral, rose petal and lemon zest \$75

PINOT GRIGIO

BOLLA, VENETO, ITALY

Crisp with delicate flavors with hints of peach, melon, pear and lime \$26

ECCO DOMANI, ITALY

Light-bodied, with a pleasantly soft palate and a long finish \$40

CASTELLO BANFI SAN ANGELO, TUSCANY, ITALY

A fresh bouquet with notes of pear, peach, anise and honey; fruity and crisp to taste, very refreshing \$65

TERLATO VINEYARDS, FRIULI-COLLI, ITALY

Ripe peach, apricot and pear, with a mouth-filling texture and crisp mineral finish \$118





VINO. BLANCO.

SAUVIGNON BLANC

NINER, PASO ROBLES

With tropical fruit aromas of ripened pineapple and papaya, accented with a touch of honey, the rounded and creamy palate carries the wine through to a crisp finish \$65

KIM CRAWFORD, NEW ZEALAND

An exuberant wine brimming with flavors of pineapple and stone fruit with a hint of herbaceousness \$73

TOM GORE, CALIFORNIA

Bright citrus, lime and tangerine aromas that carry through the palate \$82

RIESLING

PACIFIC RIM, COLUMBIA VALLEY

This wine exhibits a bouquet of jasmine, pear and apples, on the palate you will find apricot with a balanced crispness and sugar level \$46

CHARDONNAY

BOLLA, VENETO, ITALY

Hints of melon, pineapple and peach, fruit forward with a lingering finish \$26

PROVERB, CALIFORNIA

Layers of baked apple and pineapple with whispers of vanilla and caramel \$40

CHATEAU ST. JEAN, CALIFORNIA

Flavors of apple and pear as well as tropical notes of pineapple topped with lemon and lime zest \$53

ST. FRANCIS, SONOMA, CALIFORNIA

Fruit and pear aromas are offset on the palate by hints of oak and vanilla; ripe fruit flavors, crisp acid in the mouth and a rich, lingering finish \$60

KENDALL-JACKSON VINTNER'S RESERVE, CALIFORNIA

Beautifully integrated tropical flavors such as pineapple, mango and papaya with citrus notes \$60

CLOS DU BOIS, CALIFORNIA

This bright and juicy Chardonnay beckons with aromas of apple blossom, ripe pear, peach and sweet lemon drop \$83

CAKEBREAD CELLARS, NAPA VALLEY, CALIFORNIA

Fresh, lightly buttery, ripe golden apple, pear and citrus aromas, complemented by seductive vanilla and cinnamon scent \$160



VINO. ROSSO.

PINOT NOIR

MARK WEST, CALIFORNIA

Layers of fruit characteristics including fresh cherry, rich strawberry and raspberry notes \$47

MACMURRAY ESTATE, CALIFORNIA

Delicate notes of black cherry, raspberry and pomegranate \$53

HAHN, CENTRAL COAST, CALIFORNIA

Lovely black cherry and spice aromas lead to a lush palate of blackberry, pomegranate and red fruits. Very versatile, this wine pairs with a wide variety of foods. \$60

MERLOT

BOLLA, VENETO, ITALY

Bright, black-cherry character enhanced by hints of licorice, vanilla and clove derived from the wood aging; a dry, savory and harmonic taste with a distinct finish of wild berries \$26

BV COASTAL ESTATES, CALIFORNIA

Lovely red fruit aromas, complemented by peppery oak notes \$38

RED BLEND

SILVER TOTEM, COLUMBIA VALLEY

A solid, fruit-forward foundation of fresh blackberry, cassis and blueberry flavors, with hints of ripe raspberry and red cherry \$64

CABERNET SAUVIGNON

PROVERB, CALIFORNIA

Rich blackberries meld with hints of mocha, vanilla and oak \$35

STERLING VINTNER'S COLLECTION, CALIFORNIA

Black berry fruit and ripe cherries leap from the glass, supported by toasty vanilla and cocoa \$48

SIMI, ALEXANDER VALLEY, CALIFORNIA

Generous palate offers cherry, blackberry fruit, vanilla, a hint of caramel and a dark, roasted finish \$57

J. LOHR, PASO ROBLES, CALIFORNIA

Layered aromas of black cherry, currant and blueberry; palate peaks with high-toned red berry fruit \$65

SILVER OAK, NAPA VALLEY, CALIFORNIA

A nose of ripe boysenberries, cherry liqueur, dark chocolate, sandalwood and a hint of roasting meat \$300



SERVED IN A 1 L BOTTLE, UNLESS OTHERWISE NOTED

SPIRITS.

VODKA

Three Olives \$122
Tito's Handmade \$176
Grey Goose \$210

GIN

Bombay Sapphire \$230

TEQUILA

1800 Reposado \$185
Cazadores Reposado \$195
Patrón Silver (750 mL bottle) \$265

RUM

BACARDÍ Superior \$130
BACARDÍ Oakheart \$140
Captain Morgan Original Spiced \$140

AMERICAN WHISKEY

Old Camp \$115
Jack Daniel's Tennessee Whiskey \$195

BOURBON WHISKEY

Evan Williams Black \$115
Jim Beam \$120
Maker's Mark \$145
Bulleit \$155
Woodford Reserve \$155

SCOTCH WHISKY

Dewar's White Label \$160
Johnnie Walker Black Label \$229

IRISH WHISKEY

Jameson \$165

CANADIAN WHISKY

Crown Royal \$200

LIQUEUR

Baileys Irish Cream \$95
Kahlúa \$95





SERVED IN A 6-PACK, UNLESS OTHERWISE NOTED



BEER.

AMERICAN PREMIUM

Bud Light \$34

Budweiser \$34

Coors Light \$34

Miller Lite \$34

Michelob Ultra \$38

O'Doul's NA \$35

IMPORT/CRAFT

Yuengling Lager \$38

Blue Moon Belgian White \$45

Samuel Adams Seasonal \$45

Corona Extra \$48

Corona Light \$48

Heineken \$48

Stella Artois \$50

Intuition Jon Boat Coastal Ale \$50

Intuition I-10 IPA \$50

Killer Whale Cream Ale \$50

MALT/CIDER

REDD'S Apple Ale \$50

SELTZER

Bon & Viv Spiked Seltzer Grapefruit \$47

Bon & Viv Spiked Seltzer Lemon Lime \$47

Miller
Lite

BUD LIGHT

Corona
Extra



SERVED IN A 6-PACK, UNLESS OTHERWISE NOTED

MIXERS. NON-ALCOHOLIC.

SOFT DRINKS

Culligan Bottled Water \$20

Pepsi \$21

Diet Pepsi \$21

Sierra Mist \$21

Mountain Dew \$21

Ginger Ale \$21

Lemonade \$21

Lipton Brisk \$21

Perrier Sparkling Water \$38

MIXERS

Tonic Water \$20

Club Soda \$20

Margarita Mix (1L bottle) \$23

Bloody Good Bloody Mary Mix (1L bottle) \$23

Ginger Beer \$30

HOT BEVERAGES.

K CUP COFFEE SERVICE

Brew in your Suite when you are ready. Premium coffee, decaffeinated coffee, teas and hot chocolate available. \$55

12 Servings - Pricing & serving size is per selection



JUICES

Grapefruit Juice \$28

Orange Juice \$30

Cranberry Juice \$30

Pineapple Juice \$30

ENERGY DRINKS

Red Bull Sugarfree (4-pack) \$38

Red Bull (4-pack) \$38

GARNISHES

Lemons \$18

Limes \$18



POLICIES. PROCEDURES.

DELAWARE NORTH SPORTSERVICE

Please contact Delaware North Sportservice for all your food and beverage needs.

Suites Manager: John Voorhees
JVoorhees@delawarenorth.com | (904) 633-0616

Suites Coordinator: Erika Stremming
EStremming@delawarenorth.com | (904) 633-4667

Suites Chef: Michael Ames

Executive Chef: Sean Kinoshita

General Manager: Marcus Snead

Assistant General Manager: Lovell Holloway

HOURS OF OPERATION

Your Guest Relations Representative is available from 9:00 A.M. to 4:00 P.M. EST, Monday through Friday, to assist you in your food and beverage selections.

For licensed suite holders, online ordering is now available at <https://suites.delawarenorth.com/GuestReserve>. To reach a Representative, dial: 904-633-4667 or email: EStremming@delawarenorth.com.

QUICK REFERENCE LIST

Suites Manager: John Voorhees 904-633-0616

Delaware North Guest Relations Representative: 904-633-4667

Delaware North Accounting Department: 904-633-3352

TIAA Bank Field Leased Suite Holders
<https://suites.delawarenorth.com/GuestReserve>

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 4:00 P.M. EST, five business days prior to each event. Orders can also be received via email at: EStremming@delawarenorth, and for Licensed Suiteholders to order online at <https://suites.delawarenorth.com/GuestReserve>.

Orders can be arranged with the assistance of a Guest Relations Representative at 904-633-4667 during normal business hours.

If for any reason a game is canceled (cold, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the game is canceled (time restrictions, rain, cold, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 5:00 P.M. EST the BUSINESS day prior to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite courtesy phone. To maintain compliance with the rules and regulations set forth by the State of Florida, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of TIAA Bank Field.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.



POLICIES. PROCEDURES.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

SPECIALIZED ITEMS

Delaware North will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate four business days' notice for this service. In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements. It's really one-stop shopping; balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

GLUTEN-FREE

Delaware North is just one call away and a Culinary or Guest Relations Representative will gladly offer recommendations and/or honor special requests toward a gluten-free diet. We are proud to provide a gluten-free menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury Suite.

1. Automatic Replenishment (Beverage Restock Program)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.)

We've put together a recommended beverage par to simplify the process even further:

Recommended Beverage Restock Par

- (1) bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) liter each of Bloody Mary Mix and Margarita Mix
- (2) 6-packs each of Pepsi and Diet Pepsi
- (1) 6-pack each of Sierra Mist, Bottled Water, tonic water, etc.
- (1) bottle each of white, red and blush wine
- (1) bottle of sparkling wine
- (4) 6-packs of beer: (2) domestic and (2) import
- (1) 6-pack each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at (904)-633-4667 and they can help you make your selections.

2. Ordering by Event

You may also place a beverage order when you place your food orders, by 4:00 P.M. EST five business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Guest Relations Representative at (904)-633-4667.

Orders can also be received via email at: ESTremming@delawarenorth.com and licensed suite holders can also order online: <https://suites.delawarenorth.com/guestreserve/>.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.



POLICIES. PROCEDURES.

SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Delaware North cannot be responsible for any lost or misplaced property left unattended in the suite.

EVENTS AT TIAA BANK FIELD

The combination of rich tradition at TIAA Bank Field is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Over 12 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 25 to more than 1,000 people. For further information and date availability, please contact the Bold Events Staff, Savannah Halley (904)-633-4671.

PAYMENT PROCEDURE AND SERVICE CHARGE

Delaware North will charge the Suite Holder's designated credit card for each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Delaware North, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to a 18 percent service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Delaware North exclusively furnishes all food and beverage products for the suites at TIAA Bank Field, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

BE A TEAM PLAYER, DRINK RESPONSIBLY

TIAA Bank Field and Delaware North are dedicated to providing quality events that promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make TIAA Bank Field a safe and exciting place for everyone.