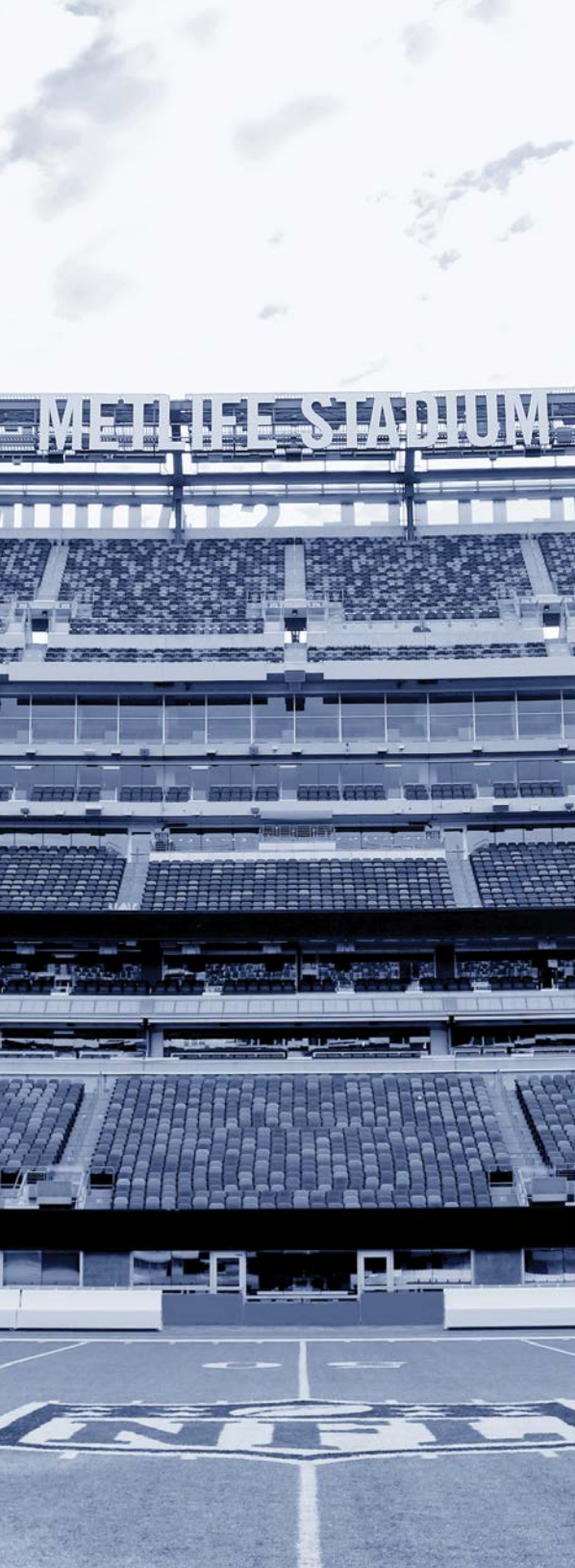


METLIFE STADIUM



SUITE MENU

2021



WELCOME.

Delaware North Sportservice is delighted to welcome you to another exciting season of NFL football at MetLife Stadium.

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 Suite Menu has been created by our award-winning culinary team to meet your expectations and features creative food items as well as many of the all-time favorites. 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 and your guests with the finest in food, beverage and service to create an enjoyable and memorable dining experience.





ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

SNACKS. CANDY.

THE CANDY SHOP ★ G N

M&M'S, M&M'S Peanut or Gummy Bears in a souvenir team mug \$58

CLASSIC POPCORN ★ G

Butter-flavored popcorn \$40

STADIUM SNACK MIX ★ N

Pretzels, sesame sticks, butter-toffee peanuts, salted peanuts, honey-sesame crackers \$50

DIPS.

CHIPS & DIP ★ G

Kettle chips, onion dip, bacon ranch dip \$45

SALSA TRIO ★ G

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

UPGRADE YOUR TRIO

Add chili \$30

Add guacamole \$45

LAYER DIP ★ G V

Cheddar cheese, guacamole, sour cream, jalapeño peppers, pico de gallo, refried beans, corn tortilla chips \$75

SMALL BITES.

SOFT PRETZELS V

Spicy brown mustard \$57

Add beer cheese sauce \$30

CHINESE DUMPLINGS

Pan-fried pork dumplings, sweet Thai chili dipping sauce \$85 (Delivered at kickoff)

CHICKEN WINGS ★ G

Traditional Buffalo or BBQ wings, celery, blue cheese dressing \$105

CHICKEN TENDERS ★

Honey mustard & BBQ dipping sauces \$105

PARTY SAMPLER ★

Chicken wings, mozzarella sticks, chicken tenders, Buffalo sauce, BBQ sauce, blue cheese, celery sticks, spicy marinara, honey mustard \$130

SHRIMP COCKTAIL G

Jumbo shrimp, horseradish cocktail sauce, classic mustard & fresh lemon \$145

PREMIUM SUSHI PLATTER G

Rainbow rolls, California rolls, spicy tuna, assorted sashimi, caviar rolls, shrimp nigiri, salmon nigiri, white ginger, wasabi \$215



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FRUITS. CHEESES. CRUDITÉS.

FARMERS MARKET CRUDITÉS G V

Haricots verts, heirloom tomatoes, cucumber sticks, heirloom carrots, celery sticks, cauliflower florets, buttermilk ranch, Texas petal sauce \$75

Add hummus \$35

FRESH FRUIT G V

Including pineapples, strawberries, cantaloupe, blueberries, blackberries \$80

MEDITERRANEAN MEZZE G V

Hummus, tzatziki, chickpea salad, cucumber tomato salad, spicy olive mix, feta, pita chips, naan bread \$90

ARTISAN CHEESE G N V

Regional cheeses, fresh & dried fruits, gourmet crackers \$145

SALADS.

TRADITIONAL CAESAR SALAD ★ G V

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$60

SUNDAY SALAD G V

Romaine lettuce, mixed greens, baby kale, cherry tomatoes, English cucumbers, red onions, pickled baby carrots, red wine dressing \$65

KALE QUINOA SALAD G V

Baby kale, red quinoa, acorn squash, French radishes, sunflower seeds, radicchio, pickled pearl onions, Vidalia onion dressing \$80

WEDGE SALAD G

Baby wedge iceberg lettuce, bacon lardon, heirloom cherry tomatoes, Moody blue cheese, pumpernickel croutons, roasted garlic dressing \$85

ENHANCE YOUR SALADS

Add grilled chicken ★ G \$25

Add grilled shrimp G V \$67



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

DOGS. LINKS. SANDWICHES.

THUMANN'S HOT DOGS ★ G

12 beef franks, traditional rolls & condiments \$100

SPECIALTY SAUSAGE ★ G

Premio Italian Sausage, grilled peppers & onions, sauerkraut, bakery fresh buns \$100

THE CAPRESE V

Fresh mozzarella, Jersey fresh heirloom tomatoes, baby arugula & radicchio, basil, extra virgin olive oil, balsamic reduction \$105

DELI BAGUETTES

Cherry wood-smoked turkey, maple-glazed bacon, oven-roasted tomatoes, spring mix, lemon & thyme aioli

San Daniele prosciutto, pepperoni, hot soppressata, provolone cheese

Spicy giardiniera, banana ring peppers \$120

BEYOND VEGAN

SWEET ITALIAN SAUSAGE G V

Plant based sweet Italian sausage with peppers and onions \$120

NY CHOPPED CHEESESTEAK

Chopped rib-eye, cheese sauce, cherry pepper relish, assorted sliced pickled peppers, buttered potato buns \$145

(Will be delivered to your suite at kickoff)

TOP YOUR HOT DOGS

Add a side of beer cheese ★ G V \$30

Add a side of chili ★ G \$30

HOT DOG OR SAUSAGE TOPPINGS BAR G V

Toppings offered include shredded cheddar cheese, pico de gallo, coleslaw, banana peppers, spicy giardiniera \$55

PASTAS.

PREMIUM MAC & CHEESE V

Creamy cheddar cheese sauce, gremolata \$95

CHEESE RAVIOLI V

Tomato cream sauce, Parmesan cheese, club rolls \$95

PENNE PASTA

Crispy pancetta, green peas, tomato cream sauce, club rolls \$100

Add chicken \$25

BACON MAC & CHEESE

Maple glazed slab bacon, corn bread gremolata, spicy cheese sauce \$110



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED



SLIDERS. WRAPS.

MEATBALL SLIDERS ★

Nonna Fusco's meatballs, marinara sauce, Parmesan cheese, club rolls \$98

WRAP DUO

Lemon & garlic-marinated grilled chicken, romaine, feta, cucumbers

Mozzarella, oven-dried tomato, grilled zucchini, roasted pepper aioli \$115

FAT ROOSTER SLIDERS

Individual spicy fried chicken sandwiches, honey mayo, dill pickles, pickle slaw, potato buns \$130
(Will be delivered to your suite at kickoff)

TENDERLOIN SLIDERS

Filet mignon, white cheddar cheese, tomatoes, horseradish aioli, potato buns \$200

MAINS. ENTRÉES.

ROASTED AIRLINE TURKEY BREAST

Roasted Brussels sprouts, baby carrots, whipped potatoes, herb gravy \$160

BBQ PULLED PORK ★ G

Smoked pulled pork, spicy BBQ sauce, pickle chips, coleslaw, potato buns \$100

BRAISED BEEF SHORT RIBS G

Boneless beef short ribs, honey Aleppo heirloom carrots, potatoes au gratin, caramelized onion demi-glace \$300

SIDES.

POTATO SALAD G V

Country honey mustard dressing, baby gherkins, banana ring peppers, chives \$40

HOMEMADE PASTA SALAD V

Oven-roasted tomatoes, mixed olives, roasted peppers, pecorino cheese, white balsamic dressing \$40

GRILLED & ROASTED SEASONAL VEGETABLES G V

Side of hummus \$70



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED



SWEETS. TREATS.

SOFT SERVE ICE CREAM ★

Chocolate, vanilla or chocolate/vanilla swirl \$42
(serves 6)

MRS. FIELDS

CHOCOLATE CHIP COOKIES **N** \$90

MRS. FIELDS ASSORTED COOKIES ★ **N**

Snickerdoodle, oatmeal raisin, chocolate chip, macadamia nut, chocolate chocolate chip \$95

MRS. FIELDS BROWNIE & BLONDIE COMBO **N**

Rich fudge brownies, M&M'S Blondies \$98

DESSERT PLATTER

Cannoli, chocolate cannoli, crème brûlée, chocolate-covered éclairs, red velvet cupcakes, vanilla cupcakes, fruit tarts \$175

CAKES. CARTS.

NEW YORK CHEESECAKE ★

\$75

SPECIAL OCCASION CAKE

Celebrate a special event with a custom cake!
Contact the Suites Department and we will help you design the perfect cake for your celebration.
Pricing based on cake selection.

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, and cordials.
Pricing a la carte

SUNDAE CART

Enjoy creating your own sundae! Fill a soft serve ice cream cup with toppings of your choice. The more toppings, the better! \$13 (*Individual serving*)



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

MEAL BUNDLES.

VEGAN / GLUTEN-FREE PACKAGE

\$500

Vegan Salsa Trio

-Salsa roja

-Pico de Gallo

-Guacamole

-Corn tortilla chips

Farmer's Market Crudités

Hummus

Kale Quinoa Salad

Beyond Sausage

-plant based with peppers & onions

Coconut & Rum Raisin Rice Pudding

THE HUDDLE \$767

Classic Popcorn

Soft Pretzels

Layer Dip

Chicken Tenders

Potato Salad

Pasta Salad

Deli Baguettes

BBQ Pulled Pork

Thumann's Hot Dogs

Mrs. Fields Chocolate Chip Cookies

FIRST & TEN \$903

Classic Popcorn

Housemade Kettle Chips

Fresh Fruit

Farmers Market Crudités

Traditional Caesar Salad

Wrap Duo

Premio Hot & Sweet Italian Sausage

Italian Meatballs

Premium Macaroni & Cheese

Thumann's Hot Dogs

Mrs. Fields Assorted Cookies

THE GRIDIRON \$1165

Classic Popcorn

Salsa Trio

Party Sampler

Kale Quinoa Salad

Shrimp Cocktail

Deli Baguettes

Thumann's Hot Dogs

Stadium Snack Mix

Roasted Airline Turkey Breast

Bacon Mac & Cheese

Dessert Platter



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED



CARTS. STATIONS.

GET YOUR RED HOTS \$650

Unlimited hot dog hawking through halftime, vended the old-fashioned way. Good ol' dirty water dogs, sauerkraut & ketchup onions, chili, warm cheese & diced onions, sautéed peppers & onions

NY STEAKHOUSE \$995

Impress your guests with your own personal chef who will carve this 70 oz. USDA Prime, dry-aged Tomahawk long bone rib-eye. Exotic roasted wild mushrooms, steakhouse potatoes, housemade onion rings & horseradish demi-glace complement this most tender cut of beef.

VIP Your Steakhouse Experience - Add fresh black truffle mashed potatoes - \$135

SIGNATURE SUSHI \$999

In-suite sushi rolling.

Rolls - Spicy king crab; Yellowtail, green apple, jalapeño; Crispy shrimp, avocado, grapefruit

Sashimi - Halibut, yuzu, cucumber; Salmon, finger lime, cilantro; Toro, ginger, fried shishito pepper; Miso soup, green salad, edamame

POKÉ \$1075

Chef-attended build-your-own Poké station

Choose your base: white rice, brown rice, baby garden greens

Choose your fish: Ahi tuna, wild king salmon, yellowtail, colossal lump crab

Toppings: Edamame, masago, sesame seeds, jalapeño, seaweed, avocado

Sauces: Sriracha, ponzu, soy, Sriracha aioli, eel, spicy shoyu



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

BEVERAGE BUNDLES.

MIMOSA BAR \$165

(2) bottles: La Marca Prosecco

Served with fresh-squeezed orange juice

BLOODY MARY BAR \$200

Ketel One Vodka

Bloody Good Bloody Mary Mix

Garnish Box

BEER, WINE & SOFT DRINKS \$740

(2) 6-packs each of:

Budweiser

Bud Light

Corona Extra

Amstel Light

Diet Pepsi

Aquafina Water

(2) bottles each of:

Meiomi Chardonnay

Sterling Vintner's Collection Cabernet Sauvignon

(1) 6-pack each of:

Pepsi

Sierra Mist

CRAFT COCKTAIL CART \$1100

Bring the speakeasy to your suite! Your personal bartender will carefully curate a seasonal menu featuring 4 craft cocktails. Reserve today!

Bartender available for 1 ½ hours of service





ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

BEVERAGE BUNDLES.

ALL PRO BAR \$1012

(1) 750mL bottle each of:

Tito's Handmade Vodka
Dewar's White Label Scotch
Jack Daniel's Tennessee Whiskey
Captain Morgan Original Spiced Rum
Meiomi Chardonnay
Sterling Vintner's Collection Cabernet Sauvignon
Orange Juice
Cranberry Juice

(2) 6-packs each of:

Bud Light
Coors Light
Heineken
Corona Extra
Aquafina Water

(1) 6-pack each of:

Pepsi
Diet Pepsi
Sierra Mist
Tonic Water
Club Soda

HALL OF FAME BAR \$1087

(1) 750mL bottle each of:

Ketel One Vodka
Johnnie Walker Black Label Scotch
Maker's Mark Bourbon
BACARDÍ Superior Rum
Simi Chardonnay
Simi Cabernet Sauvignon
Orange Juice
Cranberry Juice

(2) 6-packs each of:

Bud Light
Coors Light
Heineken
Corona Extra
Aquafina Water

(1) 6-pack each of:

Pepsi
Diet Pepsi
Sierra Mist
Tonic Water
Club Soda





VINO. BLANCO.

CHAMPAGNE & SPARKLING

LA MARCA, PROSECCO, ITALY

Fresh and clean with ripe citrus, green apple and some toast \$59

MOËT & CHANDON IMPÉRIAL, CHAMPAGNE, FRANCE

Exhibits a delicious generosity of white fruits, with a seductive palate and elegant maturity \$128

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 \$185

DOM PÉRIGNON, CHAMPAGNE, FRANCE

The first hints of fresh almond and harvest aromas immediately open up into preserved lemon and dried fruits, the whole rounded off by darker smoky and toasted qualities \$350

ROSÉ

M. CHAPOUTIER 'BELLERUCHE,' CÔTES-DU-RHÔNE

Aromas of red fruit and citrus complemented by notes of exotic fruits \$58

MIRAVAL, PROVENCE, FRANCE

A beautiful light pink color, fresh fruit aromas and refreshing acidity \$60

RIESLING

CHATEAU STE. MICHELLE, COLUMBIA VALLEY

Crisp apple aromas and flavors with subtle mineral notes \$60

PINOT GRIGIO

ECCO DOMANI, ITALY

Light-bodied, with a pleasantly soft palate and a long finish \$55

SANTA MARGHERITA, ALTO ADIGE, ITALY

Fresh, clean bouquet and a crisp, sophisticated flavor brightened with hints of citrus \$82

SAUVIGNON BLANC

KIM CRAWFORD, NEW ZEALAND

An exuberant wine brimming with flavors of pineapple and stone fruit with a hint of herbaceousness \$65

STAG'S LEAP, NAPA VALLEY, CALIFORNIA

Grapefruit, lemon-lime and white peach flavors are bright and juicy, with tropical guava and mango in the background \$70





VINO. BLANCO.

CHARDONNAY

PROVERB, CALIFORNIA

Layers of baked apple and pineapple with whispers of vanilla and caramel \$55

CLOS DU BOIS, CALIFORNIA

This bright and juicy Chardonnay beckons with aromas of apple blossom, ripe pear, peach and sweet lemon drop \$58

HESS SHIRTAIL CREEK,

NAPA VALLEY, CALIFORNIA

Crisp and clean, bright with balanced acidity, that leads to signature flavors of lemon-lime and a touch of apple \$65

MEIOMI, CALIFORNIA

Crème brûlée, butterscotch, baked apple, shortbread, roasted marshmallow and spices \$65

SIMI, SONOMA COUNTY, CALIFORNIA

Golden delicious apple and tangerine are lightly warmed with subtle notes of cream, butter and smoke finishing with a note of lime zest \$80

CAKEBREAD CELLARS,

NAPA VALLEY, CALIFORNIA

Fresh, lightly buttery, ripe golden apple, pear and citrus aromas, complemented by seductive vanilla and cinnamon scent \$130

CHATEAU STE. JEAN,

SONOMA COUNTY, CALIFORNIA

Flavors of apple and pear as well as tropical notes of pineapple, topped with lemon and lime \$59

JOSH, CALIFORNIA

Great balance of bright citrus and honey with a touch of oak character and hints of juicy peach \$60



WHITE ALTERNATIVE

HOMEMADE SANGRIA

A refreshing sangria made with white wine, orange and pineapple juices and a splash of rum \$75



VINO. ROSSO.



PINOT NOIR

MARK WEST, CALIFORNIA

Layers of fruit characteristics including fresh cherry, rich strawberry and raspberry notes \$55

ERATH, OREGON

This lustrous beauty showcases aromas of raspberry pie with pleasing hints of mint, citrus and a provocative suggestion of smoke \$58

CAKEBREAD CELLARS, ANDERSON VALLEY, CALIFORNIA

Rich, dense black fruit flavors \$140

MERLOT

PROVERB, CALIFORNIA

Enticing plum and dark cherry flavors that are woven with touches of vanilla and spice. \$65

RED BLEND

19 CRIMES, AUSTRALIA

Bright hues of dark berry fruits accompanied by a strong vanilla aroma \$55

DOMINUS ESTATE 2018 BORDEAUX BLEND, NAPA VALLEY, CALIFORNIA

Perfectly balanced, with aromas of sweet blue fruit, jasmine, cardamom, layers of plum and caramel \$575

RED ALTERNATIVE

HOMEMADE SANGRIA

Fresh fruit brightens this sangria made with red wine, orange, cranberry and pineapple juices and a splash of rum \$75

CABERNET SAUVIGNON

PROVERB, CALIFORNIA

Rich blackberries meld with hints of mocha, vanilla and oak \$55

STORYPOINT, CALIFORNIA

Layers of delicious flavor from each region integrate with notes of nutmeg and vanilla \$58

HESS SHIRTAIL CREEK, NAPA VALLEY, CALIFORNIA

High in color, tannin and extract, this Cabernet Sauvignon expresses notes of blackberry, cassis, plum, currant, spice and tobacco \$60

JOSH, CALIFORNIA

Round and juicy, with flavors of blackberry, toasted hazelnut and cinnamon, complemented by hints of vanilla and toasted oak \$65

STERLING VINTNER'S COLLECTION, CALIFORNIA

Black berry fruit and ripe cherries leap from the glass, supported by toasty vanilla and cocoa \$65

SIMI, ALEXANDER VALLEY, CALIFORNIA

Generous palate offers cherry, blackberry fruit, vanilla, a hint of caramel and a dark, roasted finish \$82

SILVER OAK, NAPA VALLEY, CALIFORNIA

A nose of ripe boysenberries, cherry liqueur, dark chocolate, sandalwood and a hint of roasting meat \$199



AVAILABLE IN A 750 ML BOTTLE, UNLESS OTHERWISE NOTED



SPIRITS.

VODKA

ABSOLUT \$90

KETEL ONE \$105

TITO'S HANDMADE \$105

GREY GOOSE \$135

GIN

TANQUERAY \$90

BOMBAY SAPPHIRE \$98

HENDRICK'S GIN \$140

TEQUILA

CAMARENA REPOSADO \$85

PATRÓN SILVER \$135

DON JULIO 1942 \$325

RUM

BACARDÍ SUPERIOR \$61

CAPTAIN MORGAN ORIGINAL SPICED \$70

AMERICAN WHISKEY

JACK DANIEL'S TENNESSEE WHISKEY \$94

BOURBON WHISKEY

JIM BEAM \$70

MAKER'S MARK \$96

BULLEIT \$100

SCOTCH WHISKY

DEWAR'S WHITE LABEL \$85

JOHNNIE WALKER BLACK LABEL \$135

THE MACALLAN 12 YR \$165

JOHNNIE WALKER BLUE LABEL \$425

THE MACALLAN 18 YR \$535

IRISH WHISKEY

JAMESON \$96

CANADIAN WHISKY

CANADIAN CLUB \$68

CROWN ROYAL \$98

COGNAC

COURVOISIER V.S \$98

HENNESSY V.S. \$98

LIQUEUR

FIREBALL CINNAMON WHISKY \$79

PATRÓN XO CAFE \$89

BAILEYS IRISH CREAM \$93



AVAILABLE IN A 6-PACK, UNLESS OTHERWISE NOTED



BREWS.

AMERICAN PREMIUM

BUD LIGHT \$38

BUDWEISER \$38

COORS LIGHT \$38

MILLER LITE \$38

IMPORT/CRAFT

SAMUEL ADAMS BOSTON LAGER \$38

YUENGLING LAGER \$38

GUINNESS DRAUGHT (4-pack) \$42

BLUE MOON BELGIAN WHITE \$45

AMSTEL LIGHT \$47

CORONA EXTRA \$47

CORONA LIGHT \$47

MODELO ESPECIAL \$47

HEINEKEN \$47

STELLA ARTOIS (4-pack) \$47

HEINEKEN 0.0 (Non Alcoholic) \$36

HARD CIDER / SELTZER

ANGRY ORCHARD  \$44

WHITE CLAW BLACK CHERRY \$84

WHITE CLAW MANGO \$84



AVAILABLE IN A 6-PACK, UNLESS OTHERWISE NOTED



SODAS. WATERS.

PEPSI \$20
DIET PEPSI \$20
SIERRA MIST \$20
GINGER ALE \$20
PURE LEAF LEMON TEA \$25
PURE LEAF DIET PEACH TEA \$25
BUBLY LEMON SPARKLING WATER \$20
BUBLY LIME SPARKLING WATER \$20
AQUAFINA \$30

HOT BEVERAGES.

LIPTON TEA BAGS (6 servings) \$32
Regular & decaf available
HOT CHOCOLATE SERVICE (12 servings) \$60
Includes marshmallows & whipped cream
DUNKIN' K-CUP SERVICE (12 servings) \$63
Regular & decaf available

ADD-INS. MIXERS.

TOMATO JUICE \$14
ORANGE JUICE (1 qt. bottle) \$14
CRANBERRY JUICE (1 qt. bottle) \$14
GRAPEFRUIT JUICE (1 qt. bottle) \$14
PINEAPPLE JUICE (1 qt. bottle) \$14
BLOODY GOOD BLOODY MARY MIX
(1 qt. bottle) \$16
TONIC WATER \$20
CLUB SODA \$20
MARGARITA MIX (1 L bottle) \$20

ENERGY.

ROCKSTAR
(4-pack) \$38

POLICIES. PROCEDURES.



ADMINISTRATIVE CHARGE, TAX AND GRATUITY

Sales tax of 6.625 percent and an administrative charge of 20 percent of the order subtotal will be added to each order. Of the 20 percent administrative charge, 9.5 percent is paid to the Suite Attendant and 3.5 percent is paid to the Suite Runner. The remainder is retained by Delaware North Sportservice, Inc. to enhance amenities. Any additional gratuity is at the discretion of the Suite Partner. Please contact us at 201-559-1631 with any billing questions.

ORDERING PRIOR TO THE EVENT

To ensure that we meet all of your food and beverage requirements, we request you place your orders by 12:00 p.m. three business days prior to the event – for example, noon on Wednesday for a Sunday game. We strongly urge that you order before the three business day deadline to ensure a larger menu selection. Setting up a standing food order is an easy way to ensure that your orders will be automatically placed for the entire season. Please contact our Suites Administrator for assistance. You may place orders after the three-business-day deadline from the Event Day menu. Advance orders will be delivered two hours prior to the start of the game unless otherwise specified.

Our goal is to make the ordering process convenient and user-friendly. Suite Partners should place food and beverage orders online through our website, Appetize, at <https://connect.appetizeapp.com/preorders/buildorder/metlife>. Please call our Suites Administrator (201) 559-1655 for assistance in setting up your account. You will receive a confirmation of your order via email. Please contact us at (201) 559-1655 with any questions.

Special brand requests of liquor, beer or wine may also be ordered. Please place such requests 72 hours in advance to ensure delivery. Some restrictions or added charges may apply.

PERSONALIZED SERVICES

During events, Suite Attendants will take additional food and beverage orders. Should you desire a Private Suite Attendant, we will be happy to provide you with the necessary staff. When ordering a Private Attendant, 48-hour notification is required. The cost for this service is \$275.00. We also offer the following VIP Services to enhance your Suite experience: Fresh Cut Flower Arrangements, Special Occasion Cakes, Kosher Catering and more. Please contact our Suites Administrator for assistance and pricing.

PAR STOCKING SYSTEM

We highly recommend that you establish a beverage par level for your suite with the assistance of our Suites Administrator. Simply choose the type and quantity of the beverages you would like to have available in your suite for each event. After each event, your beverage inventory will be counted and replenished accordingly and the difference will be charged to your account separately. The par stock system will only continue during the regular season. Leftover beverages will not be credited, nor are they available for pick-up.

CANCELLATIONS

Should you need to cancel a food or beverage order, please contact our Suites Administrator at (201) 559-1655 with your cancellation at least 24 hours prior to the event to avoid any charges to your account.

ORDERING DURING THE EVENT

All items with a ★ in the Suite Menu are available with less than three business days notice including during the event. These items and all beverages may be ordered up to the end of the 3rd quarter. A credit card must be provided for payment of all Event Day orders unless prior arrangements for payment have been made. Please allow 30 minutes for delivery of Event Day orders.

METHOD OF PAYMENT

Appetize accepts all major credit cards. All food and beverage orders will be charged to the credit card provided when pre-ordering. We will gladly set up an escrow account upon request.

The primary contact person is responsible for any orders placed for their suite. At the end of an event, the Suite Host will be presented with an itemized bill detailing all food and beverage purchases charged to the account. Suite guests may also use their personal credit cards for payment of food and beverage orders. Charges placed on personal credit cards will be itemized and presented to the owner of the card.

POLICIES. PROCEDURES.



ALCOHOLIC BEVERAGES

Please be advised that your liquor cabinet will be unlocked prior to your arrival unless you make other arrangements through our Suites Administrator. To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of New Jersey and MetLife Stadium, no alcoholic beverages may be brought into or removed from your suite.

It is the responsibility of Suite Partner to ensure that no minors or intoxicated persons consume alcoholic beverages in their suites. We reserve the right to check for proper identification and refuse service to a guest who exhibits signs of impairment.

MERCHANDISE

Official NFL Merchandise is available for purchase in advance with your food and beverage order. Items purchased will be delivered to your suite upon arrival. Advance orders for merchandise must be placed at least one (1) business day prior to each game. Please contact our Suites Administrator to obtain an NFL Suite Merchandise Catalog and Order Form.

CATERING

Group and corporate catering opportunities are also available in any one of our Premium Clubs. MetLife Stadium is a unique location for holiday parties, employee gatherings, Bar/Bat Mitzvahs and more. Please contact the Catering Sales Manager (201) 559-1642 for more information.