



Suite Menu

Welcome

Delaware North is the exclusive caterer for UBS Arena, and we welcome you to sit back, relax and enjoy an exceptional experience.

We are dedicated to making your visit with us a fun, memorable, and delicious affair. The culinary team has crafted a dynamic menu to showcase Long Island favorites while providing you with a sophisticated take on arena fare. We strive to offer an innovative food and beverage program while utilizing the freshest ingredients and provisions available.

We hope you enjoy your time with us and look forward to having you back again soon. Let's go Islanders!

– Chef Ted Donnelly



America's Greatest Foods, Right To You

Goldbelly harnesses the emotional power of food, connecting people with their greatest food memories, experiences & desires.

We've teamed up with Goldbelly to make your experience at UBS Arena an exceptional one, complete with America's greatest foods.

Whether you're here at UBS Arena or watching the game from home, Goldbelly brings the best foods from across the country right to you. Try a winning line-up of game day eats like Philly cheesesteaks from the one & only Pat's King of Steaks or the original Buffalo wings from Buffalo's Anchor Bar, or a selection of classic American regional specialties like legendary muffalettas from New Orleans' Central Grocery or buttery lobster rolls from The Clam Shack in Maine.

Please contact your suites administrator to discuss additional available options with timing & pricing

PITTSBURGH

*Primanti Bros -
Almost Famous Kits*

DETROIT

*Buddy's -
Detroit Style Pizza*

LOS ANGELES

*Langer's Deli -
#19 Sandwich Kits*

CHICAGO

*Lou Malnati's -
Chicago Deep Dish Pizza*

CHICAGO

*Vienna Beef -
Chicago Style Hot Dogs*

NASHVILLE

*Hattie B's -
Nashville Hot Chicken*

ALWAYS AVAILABLE

*Lou Malnati's Chicago Deep Dish
Pizza*

Hancock Maine Lobster Rolls

Vienna Beef Chicago Hot Dogs

Joe's KC Kansas City Style BBQ Ribs



Snacks

All selections serve approximately 12 guests, unless otherwise noted

CLASSIC POPCORN \$45 ★ G

Real Buttered Popcorn

KETTLE CHIPS AND ROOT VEGETABLE CHIPS \$50 ★ G+

Caramelized Onion Dip

TORTILLA CHIPS AND DIP \$50 G

Fresh Salsa Roja, Tomatillo Salsa Verde

HOUSE-MADE SNACK MIX \$65 N

Sweet Caramel Corn & Crunchy, Salty Pretzels & Spiced Cashews

PHILLY PRETZEL FACTORY \$65 V

Figure 8 Pretzel, Beer Cheese, and Spicy Brown Mustard

ROASTED NUTS \$75 G V N

Rosemary and Thyme Salted Cashews, Almonds, Turkish Filberts, Walnuts, Brazil Nuts

STREET NACHO BAR \$95 G V

Tomatillo Salsa Verde, Fresh Salsa Roja, Elotes Locos Dip, Guacamole, Radishes, Cilantro, Onions, Lime Crema, Pickled Vegetables, Corn Tortilla Chips, Queso Blanco, Chorizo Chili Cheese

★ Available Game Day G Gluten-Free G+ Gluten-Free (When Consumed W/O Bread/Chips) N Contains Nuts/Oils V Vegetarian

Starters

All selections serve approximately 12 guests, unless otherwise noted

SEASONAL FRESH FRUIT \$85 G V

Seasonal and Local Fresh Fruit

FARMERS MARKET CRUDITÉ \$80 G V

Haricots Verts, Tear Drop Tomatoes, Cucumber Sticks, Heirloom Carrots, Celery Sticks, Broccoli & Cauliflower Florets, Buttermilk Ranch

Add Hummus \$35

NY CHEESE BOARD \$165 G+ N V

A Variety of NY State Cheeses, Dried Fruits, Mike's Hot Honey, Gourmet Crackers

CHICKEN TENDERS \$110 ★

Honeycomb Mustard, BBQ

WING TRIO \$150 ★ G

Traditional Buffalo Wings, Celery and Carrots, BBQ, Garlic Parm, Blue Cheese

ARANCINI \$95

Fried Mozzarella Stuffed Rice Balls, Arrabiata Sauce, Charred Peppers

ANTIPASTO \$190 G

Soppressata, Margherita Pepperoni, Cacciatore Salami, Grana Padano, Gigante Bean and Roasted Pepper Salad, Mozzarella, Olives, Crostinis

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Starters

All selections serve approximately 12 guests, unless otherwise noted

PARTY SAMPLER \$140 ★

Arancini, Buffalo Wings, Jalapeno Poppers, Arbanata, Blue Cheese, Petal Sauce

SHRIMP COCKTAIL \$195

Poached Shrimp, Cocktail Sauce, Citrus

SUSHI PLATTER \$170 ★

California Roll, Spicy Tuna Roll, Salmon Avocado Roll, Caviar Roll (Kani, Cucumber, and Topped with Tobiko), Rainbow Roll, Salmon Nigiri, Shrimp Nigiri, Tuna Sashimi, Salmon Sashimi, White Ginger, Wasabi

PLATINUM SUSHI \$230

Rainbow Rolls, California Rolls, Spicy Tuna, Sashimi, Caviar Rolls, Shrimp Nigiri, Salmon Nigiri, White Ginger, Wasabi

CHINESE DUMPLINGS \$95

Fried Pork Dumplings, Scallions, Yum Yum Sauce
(Edamame Dumplings available upon request)



MOGU KING EGG ROLL \$145

12 pieces - Served with Sriracha Aioli

A Crispy Egg Roll Filled with Steak, Mushrooms, Leeks, and Our House Special Black Pepper Sauce

PIZZA CUPCAKES \$170

24 Cheese Filled Cupcakes, and a side of Marinara

HAT TRICK DIPS \$90

Spinach And Artichoke Dip, Buffalo Chicken Dip, White Queso, Corn Tortilla Chips

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Salads

All selections serve approximately 12 guests, unless otherwise noted

TRADITIONAL CAESAR SALAD \$65 ★ G+ V

In-Suite Tossed Caesar Salad, Romaine, Radicchio, Aged Parmesan Cheese, Creamy Caesar Dressing, Garlic Croutons

GREEK HOUSE SALAD \$75 G V

Romaine Lettuce, Mixed Greens, Cherry Tomatoes, English Cucumbers, Feta Cheese Kalamata Olives, Shaved Red Onions, Carrots, Pepperoncini, Red Wine Vinaigrette

KALE QUINOA SALAD \$85 G V

Baby Kale, Red Quinoa, Acorn Squash, French Radishes, Sunflower Seeds, Radicchio, Sweet Onions, Pickled Carrots, Vidalia Onion Dressing

CHOPPED SALAD \$90 G

Maple-Glazed Slab Bacon, Grilled Chicken, Maytag Blue Cheese, Heirloom Cherry Tomatoes, Ditalini, Scallions, Boiled Eggs, Bread Onions, White Balsamic Dressing

PASTA SALAD \$45 V

Fusilli, Oven-Roasted Tomatoes, Mixed Olives, Roasted Peppers, Arugula, Pecorino Cheese, White Balsamic Dressing

THE CAPRESE SALAD \$75

Tear Drop Tomatoes, Ciliegine, Extra Virgin Olive Oil, Balsamic Glaze, Maldon Salt, Pepper, Fresh Basil

TOMATO AND ARTICHOKE SALAD \$70

Baby Arugula, Grilled Artichokes, Shaved Red Onion, Heirloom Cherry Tomatoes, White Balsamic Vinaigrette

ENHANCE YOUR SALADS

Add White Balsamic Grilled Chicken \$30

Add Blackened Grilled Shrimp \$75 V

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Sandwiches

All selections serve approximately 12 guests, unless otherwise noted

SEARED HOT DOGS \$110 ★ G

12 Beef Franks, Traditional Rolls, Condiments

Add a side of Chorizo and Queso \$55 ★ G



SAUSAGE KING OF NY \$130

Sweet Italian, hot Italian, and Chicken & Cheese Sausage Links, Peppers & Onions, Tomato Braised, and Semolina Rolls

DELI BAGUETTES COMBO \$130

Turkey and Pastrami:
Roasted Turkey Breast, Pastrami, Red Slaw, Russian Dressing, Swiss Cheese, Rye Baguette

Italian:
San Daniele Prosciutto, Pepperoni, Hot Soppressata, Provolone Cheese, Giardiniera, Baby Argula, Spicy Banana Peppers

ITALIAN MEATBALLS \$105 ★

Nonna Fusco's Meatballs, Marinara Sauce, Pecorino Cheese, Club Rolls

STEAKHOUSE SURF AND TURF SLIDERS \$210

Filet Mignon, Blackened Shrimp, Roasted Tomato, Bearnaise, Baby Argula, Fried Onions, Butter Toasted Potato Buns

TACOS ROQUEROS \$155

Chicken Tinga, Tomatillo Salsa Verde, Fresh Salsa Roja, Elotes Locos Dip, Guacamole, Radishes, Cilantro, Onions, Lime Crema, Pickled Vegetables, Flat Corn Tortillas

NEW YORK BUFFALO CHICKEN SLIDERS \$170

Chopped Rib-Eye, Cheese Sauce, Cherry Peppers, Butter Toasted Potato Buns



SHAQ'S BIG CHICKEN SANDWICH \$192

Our "Most Dominant Ever". Our Simplest Sandwich with B&B Pickles & Shaq Sauce

THE CAPRESE \$115 V

Fresh Mozzarella, Basil, Oven-Roasted Tomatoes, Baby Arugula & Radicchio, Extra Virgin Olive Oil, Balsamic Reduction

Main Courses

All selections serve approximately 12 guests, unless otherwise noted

CHILLED FILET MIGNON \$285 G

Grilled & Roasted Seasonal Vegetables, Horseradish Sauce, Sauce Vierge, Artisan Rolls

🍷 MIGHTY QUINN'S PULLED PORK \$200 ★ G

Potato Buns, Slaw, BBQ Sauce

🍷 MIGHTY QUINN'S BBQ TRIO \$285

Burnt Ends, Brisket, Pulled Pork, Slaw, Macerated Cucumbers, Fresno Peppers BBQ Sauce, Brioche Buns

🍷 MIGHTY QUINN'S MAC & CHEESE \$95 V

Creamy NY White Cheddar Sauce, Gremolata

CHEESE RAVIOLI \$110 V

Broccoli Rabe, Parmesan Butter Broth, Chili Flake, Pignoli Gremolata

GRILLED CHICKEN PENNE VODKA \$150

Grilled Chicken Breast, Crispy Pancetta, Green Peas, Vodka Sauce, Club Rolls



SHAH'S HALAL CHICKEN PLATTER \$175

Rice Platter Topped with Chicken And a Cucumber Tomato Mix. Served with White Sauce, Green Chili Chutney or Hot Sauce

TUSCAN CHICKEN PENNE \$150

Penne Rigate, White Balsmaic Marinated Grilled Chicken Breast, Sun Dried Tomatoes, Grape Tomatoes, Baby Spinach, Parmesan Garlic Cream Sauce

Add Shrimp \$75

Add Sausage \$37

Desserts

All selections serve approximately 12 guests, unless otherwise noted

milk **MILK BAR TIN \$150 ★ N**

Contains 2 Compost Cookies, 2 Cornflake Chocolate Chip Marshmallow Cookies, 2 Corn Cookies, 2 Blueberry & Cream Cookies, 2 Chocolate Confetti Cookies, and 2 Confetti Cookies. All cookies are individually wrapped

**FRESH BAKED COOKIE/
BROWNIE COMBO \$110 ★ N**

Rich Fudge Brownies, Chocolate Chip Cookies

NEW YORK CHEESECAKE \$125 ★

Individual with Carmelized Pineapple and Berry Compote

CANNOLIS \$140

Sweetened Ricotta-Filled Italian Pastries

milk **6" MILK BAR™
BIRTHDAY CAKE \$150**

Ask your Suite Representative about Gluten-Free cakes and other Specialty cakes on availability.

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

milk **SUITE TEMPTATION CART**

Wow your guests by ending on a high note! Complete your luxury experience with our chef's selection of signature desserts, including Milk Bar Truffles, Cookies, and Assorted Cakes. A la carte pricing

THEATER BOX CANDY \$???

Swedish Fish, Sour Patch, Skittles, Peanut M&M, Plain M&M, Reese's Pieces

CHOCOLATE CHIP COOKIES \$110

FUNNEL FRIES \$100

Hot Funnel Cake Fries, Powdered Sugar, Warm Chocoalte Sauce, Salted Caramel Sauce

Food Packages

GLUTEN-FREE \$768

Vegetable Crudités with Hummus
Chopped Salad
Rice Flour Tempura-Battered Chicken Tenders
Kicked Up Salsa Trio: Corn Tortilla chips, Pico De Gallo, Elotes Loco Dip, Salsa Roja, Chicken Tinga & Pork Canitas Taquitos, Chipotle Aioli
Winter Fruit Salad & Ginger-Lime Syrup: Clementines, Blood Oranges, Red Pears, Asian Pears, Cocnut & Rum Raisin
Rice Pudding

RED LINE \$940

Feed 12 Guests

Classic Popcorn
House-Made Kettle Chips and Root Vegetable Chips
Seasonal Fresh Fruit
Farmers Market Crudités
Chopped Salad
 Sausage King of NY Sweet Italian Sausage Italian Meatballs
 Premium Macaroni & Cheese
Seared Hot Dogs
Fresh Baked Cookie/Brownie Platter

BLUE LINE \$1015

Feeds 14 Guests
Classic Popcorn
Pretzel Assortment
Arancini
Chicken Tenders
Traditional Caesar Salad
Pasta Salad
Deli Baguettes
 BBQ Pulled Pork
Seared Hot Dogs
Funnel Fries

CENTER ICE \$1345

Feeds 16 Guests
Classic Popcorn
Street Nacho Bar
Party Sampler
Tomato & Mozzarella Salad
Kale Quinoa Salad
Shrimp Cocktail
Surf & Turf Sliders
Seared Hot Dogs
Grilled Chicken Penne Vodka
Cheese Ravioli
Cannolis

Beverage Packages

All selections serve approximately 12 guests, unless otherwise noted

MIMOSA AND BLOODY MARY \$280

2 bottles each: La Marca Prosecco, Orange Juice
Ketel One Vodka, Bloody Mary mix

BEER, WINE & SOFT DRINKS \$840

(2) 6 packs each: Amstel Light, Bud Light, Dos Equis, Heineken
2 bottles each: Simi Cabernet Sauvignon, Notorious Pink Rosé
(1) 6 pack each: Coke, Smart Water, Diet Coke, Sprite

ALL STAR BAR \$1500

1 bottle each: Tito's Handmade, Dewar's, Jack Daniel's, Bacardí Spiced Rum
Original Spiced, Simi Cabernet Sauvignon, Notorious Pink Rosé,
Orange Juice, Cranberry Juice
(2) 6 packs each: Bud Light, Coors Light, Heineken, Amstel Light, Smart Water
(1) 6 pack each: Coke, Diet Coke, Sprite, Tonic, Club Soda

HALL OF FAME BAR \$1700

1 bottle each: Ketel One, Patrón Silver, Clyde May's, Bacardí Superior,
Simi Cabernet Sauvignon, Notorious Pink Rosé, Orange Juice, Cranberry Juice
(2) 6 packs each: Bud Light, Coors Light, Heineken, Amstel Light
(1) 6 pack each: Coke, Diet Coke, Sprite, Smart Water, Tonic, Club Soda

Suite Mixology Carts

All selections serve approximately 12 guests, unless otherwise noted

PROHIBITION COCKTAIL CART

\$25 per cocktail
4 types of Cocktails:
Classic Old Fashioned
Sazerac
Bee's Knees
Sidecar
Garnishes:
Luxardo Cherries
Fee Brothers Bitters
Orange Bitters,
Black Walnut
Whiskey Barrel-
Aged Bitters
Absinthe Spray
Square Ice Cube

THE BUBBLE EXPERIENCE CART

\$25 per cocktail
4 types of Bubbles:
LaMarca Prosecco
Piper Heidsieck
Victorious Pink
Sparkling Rosé
Möet Champagne
(Includes tasting flight of all four)
Garnishes:
Seasonal Fruits
Fresh Juices:
Seasonal

TEQUILA & MEZCAL TRIAL CART

\$25 per cocktail
3 types of Tequila and 1 Mezcal:
Patron Silver
Patron Reposado
Patron Anejo
Illegal Mezcal
(Includes tasting flight of all four)
Classic Margarita
Made with Grand Marnier, Agave Nectar and fresh lime juice
S&S Margarita
Made with Illegal Mezcal, Grand Marnier, Agave Nectar, fresh lime juice, muddled jalapeño, rimmed with black lava salt
Paloma
Pink grapefruit soda
Anejo Old Fashioned
Made with Fee Brothers Grapefruit Bitters, Agave Nectar, fresh OJ and splash of Club Soda



Wine

CHAMPAGNE & SPARKLING

La Marca Prosecco \$70
Möet Chandon \$100
Piper Heidsieck Champagne \$100
Victorious Pink Sparkling Rosé \$120
Veuve Clicquot Brut \$195
Dom Pérignon \$400

ROSÉ

Notorious Pink \$55
Wolffer Estate
Summer In A Bottle \$60

CHARDONNAY

Proverb \$45
Clos Du Bois \$60
Chateau St. Jean \$70
Cakebread \$100
Stag's Leap Karia \$120

SAUVIGNON BLANC

Josh Cellars \$60
Clos Du Bois \$60
Kim Crawford \$70

PINOT GRIGIO

Ecco Domani \$55
Pinot Project \$55
Santa Margherita \$90

INTERESTING WHITES

Infamous Gold Cabernet Blanc \$55
Chateau Ste. Michelle Riesling \$70

CABERNET SAUVIGNON

Proverb \$45
Storypoint \$60
Sterling Vintner's Collection \$60
Louis M. Martini \$70
Simi \$100
Stag's Leap Artemis \$165
Jordan 17 \$200
Silver Oak Napa \$260

PINOT NOIR

Pinot Project \$55
Erath \$100
Cakebread \$175

INTERESTING REDS

Scandalous One Cabernet Noir \$55
19 Crimes Red Blend \$55
Gascón Malbec \$75

Spirits

Available in a 1L bottle, unless otherwise noted

Please ask suite administrator about our Chairman's List

VODKA

Absolut \$100
Absolut Citron \$130
Tito's Handmade \$135
Ketel One \$150
Grey Goose \$180
Stoli Elit \$250

GIN

Bombay Sapphire \$100
Aviation \$125
Hendrick's \$175

RUM

Bacardí Superior \$120
Malibu Coconut \$120
Bacardí Spiced Rum \$120

TEQUILA

Espolón \$130
Illegal Mezcal Joven \$200
Patrón Silver (750 mL) \$215
Patrón Repasado (750 mL) \$220
Patrón Añejo (750 mL) \$225

WHISKEY

Clyde May's \$100
Jack Daniel's \$155
Crown Royal \$155
Buffalo Trace (750 mL) \$165
Knob Creek \$165
Maker's Mark \$170
Jameson \$175
Bulleit (750 mL) \$195
Woodford Reserve \$195
Basil Hayden \$255

SCOTCH

Dewar's \$125
Johnnie Walker Black \$175
Johnnie Walker Blue (750 mL) \$600

COGNAC & CORDIALS

Fireball \$100
Baileys \$165
Hennessy VS \$175

Brews

AMERICAN PREMIUM

Bud Light (4-pack) \$48
Miller Lite (4-pack) \$48
Coors Light (4-pack) \$48

IMPORT / CRAFT

Lagunitas (6-pack) \$56
Samuel Adams (4-pack) \$54
Dos Equis (6-pack) \$54
Heineken Zero (6-pack) \$54
Amstel Light (6-pack) \$54
Heineken (4-pack) \$58
Blue Moon (4-pack) \$65
Guinness (4-pack) \$65

CIDER / SELTZER

Strongbow Cider (4-pack) \$54
White Claw Black Cherry (4-pack) \$68
Wolffer Estate Dry Rosé Cider (4-pack) \$54

CANNED COCKTAILS

Vide Watermelon Vodka Soda (4-pack of 12 oz. cans) \$64
Vide Grapefruit Vodka Soda (4-pack of 12 oz. cans) \$64

Juices & Mixers

Cranberry Juice (6-pack) \$19
Orange Juice (6-pack) \$19
Grapefruit Juice (6-pack) \$19
Pineapple Juice (6-pack) \$19
Bloody Mary Mix (750 mL) \$19
Owen's Ginger Beer (750 mL) \$26
Owen's Margarita Mix (750mL) \$26
Owen's Transfusion (6-pack) \$26

Soda & Water

Coke (6-pack) \$26
Coke Zero (6-pack) \$26
Diet Coke (6-pack) \$26
Sprite (6-pack) \$26
Ice Tea (4-pack) \$26
Smart Water (4-pack) \$32
Club Soda (4-pack) \$26
Ginger Ale (6-pack) \$26
Tonic (6-pack) \$26

Hot Beverages

Coffee \$69
Tea \$39
Hot Chocolate Service \$69

Energy

Monster Energy Drink (4-pack) \$32

Policies & Procedures

HOURS OF OPERATION

The Premium Sales Representative is available for any inquiries and ordering during the hours of 9am and 6pm Monday thru Friday. The hospitality team is available on site through the end of events.

YOUR 2022-2023 SUITES TEAM

Suites Administrator, ubsarenasuites@delawarenorth.com | T 516.460.8980
Samantha Mitchell, Suites Manager | SMitchell1@delawarenorth.com

ADVANCED ORDERS

All orders must be placed 48 business hours prior to each event to ensure the best service and quality for each item.

EVENT DAY	ORDER DUE BY END OF DAY
MONDAY	FRIDAY
TUESDAY	FRIDAY
WEDNESDAY	MONDAY
THURSDAY	TUESDAY
FRIDAY	WEDNESDAY
SATURDAY	THURSDAY
SUNDAY	THURSDAY

Orders for Saturday and Sunday must be placed by Thursday EOD.

Orders can be placed with the Premium Sales Representative or online at ubsarena.order.bypassmobile.com or with ubsarenasuites@delawarenorth.com

There will be a QR code displayed in each suite for Event Day ordering. Your Guest Attendant will be available to place all event day orders. Please allow 30 minutes for game day orders to be delivered.

METHOD OF PAYMENT

Suite holders may pay for their food and beverage order with a credit card (MasterCard, Visa, American Express, Discover) at the conclusion of the event. Business and personal checks are NOT accepted. If you are a guest and responsible for your own food and beverage services, please inform your server of your method of payment. A 19% administrative fee and 8.625% sales tax will be added to all orders. Belmont Sportservice Inc. charges a 19% taxable Administrative Charge, which applies to all food & beverage fees. This Charge allows New Belmont Sportservice Inc. to elevate our services & amenities, offer higher wages for servers and attract motivated employees for server positions.

Policies & Procedures

CANCELLATIONS

Should you need to cancel a food and beverage order prior to the doors opening, a request must be sent to the Suites Sales Representative 24 hours in advance. No charges will apply if canceled within the 24-hour time frame. If a cancellation is made less than 24 hours prior to the event, the suite holder may incur charges for any hot food ordered.

FOOD AND BEVERAGE

Unless specified, cold food and beverage ordered in advance will be delivered at doors and hot food pre ordered will be delivered at the start of the event. The kitchen will close at the end of the 2nd intermission for all game day orders.

ALCOHOLIC BEVERAGES

Alcoholic beverages are to be served to and consumed by persons 21 years of age. The consumption of alcoholic beverage by intoxicated persons who appear to be intoxicated is prohibited. Management reserves the right to discontinue service of alcoholic beverages at any time to an individual or group. A valid credit card is required for all orders. The credit card provided will be charged for the full order. Please advise your guests they will be responsible for event day orders.

IN-SUITE SERVICE

During events, a Suite Attendant will be available to assist you and your guests. Should you desire a private Suite Attendant to remain in your suite only throughout the event, one will be provided for a \$175 labor charge.

EXCLUSIVITY

Delaware North Sportservice is the exclusive caterer for UBS Arena. It is not permissible for suite holders or their guests to bring outside food or beverage into the suites. Please let us know if you have any specific dietary restrictions or needs. We will provide for any requests that are made in a timely manner. We appreciate your cooperation in this matter.

UBS ARENA CATERING

Group and Corporate catering opportunities are also available throughout the arena, including the UBS Club, Verizon Lounge, Spotlight Club, DIME Club and Hyundai Club! The Catering Sales Manager can help make your event one of a kind.

