

Suites Playoff Menu

ROUNDS 1 & 2



Legends Suite Catering Policies

ONLINE ORDERING

We have made the transition to online ordering with our new partner, Tapin2. Please visit <http://preorder.tapin2.co/1308> to place an order. Pre-Order Deadlines are noted below.

PRE-ORDER DEADLINES

Due to the nature of the industry, and to ensure the best quality, presentation and service for you and your guests, all pre-orders orders must be placed by 12:00pm MST, three business days prior to the event.

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

SPECIAL REQUEST LIQUOR OR BEVERAGE

We are happy to try and accommodate you and your guests with an item that is not listed on our standard menu, however, we cannot guarantee that it will be available. The deadline to submit a special request is at least 1 week prior to your event date, we will confirm if the requested item is available.

DIETARY RESTRICTIONS

We are happy to accommodate dietary restrictions and offer a limited dietary friendly menu. If you cannot find anything on our menu that fits your needs, please reach out to a Coordinator and they will work with the Chef to accommodate you in the best way we can. Please allow us 4 days' notice in order to best accommodate.

SURCHARGE FOR EVENT DAY ORDERS

After the pre-order deadline, our menu becomes more limited and items incur a \$10 surcharge. Packages are not available after the pre-order deadline. Most beverages are available for Event Day and do not incur a surcharge. Food available Event Day is noted in this menu with an asterisk (*).

SUITE SUPPLIES AND EQUIPMENT

All suites are supplied with high quality equipment and flatware for your in-suite experience, including utensils, plates, cups and napkins at no extra cost. Please ensure that all equipment set in the suite for food & beverage are kept in the same location as they were found and not removed from the suite.

FOOD AND BEVERAGE DELIVERY

Most food & beverage will be delivered to your suite prior to the arrival of guests. There are a few items that we will hold until you arrive to ensure the best quality for you and your guests. As a reminder, bringing any outside food and beverage into Ball Arena is prohibited. Non-compliance is subject to confiscation of property.

PAYMENT POLICY

A credit card is required at the time of ordering. Advanced orders will be paid in full with this credit card for all events. We accept all major credit cards. Any payment that is unable to be collected within 30 days of the event may result in the inability to order for future events until outstanding balance has been paid off.

If alternate payment for orders placed on the day of the event is not presented, the credit card on file will be processed. Legends Hospitality does not handle third-party collections.

8% SALES TAX

All food & beverage services are subject to an 8% sales tax.

20% ADMINISTRATIVE FEE

All orders are charged a 20% administrative fee. The Administrative Fee is for the administration of the event and is not a gratuity, it does not go directly to your Suite Attendant. The administrative fee is subject to an 8% Sales Tax.

GRATUITY

It is up to the group's sole discretion to leave a gratuity for the service staff. It is at the discretion of the group desires to leave an additional gratuity for the service staff. The average gratuity ranges from 18-20% on the final bill.

SECURITY

Ball Arena and Legends Hospitality cannot assume responsibility for any items missing, lost, or stolen from your suite.

SUITE ATTENDANTS & DEDICATED ATTENDANTS

Every suite is provided a Suite Attendant at no additional cost to them. These attendants take care of 5-6 suites throughout the event and check in every 30-45 minutes. However, you have the option to request a "Dedicated Attendant" for an additional charge of \$175*. A Dedicated Attendant will stay in your suite throughout the event acting as a bartender and continuously replenishing food as requested.

**An 18% gratuity is required for a Dedicated Attendant*

SPECIAL OCCASIONS & EVENTS

We would love to celebrate your special events with you! Please let us know how we can make your special night event better we will do our best to accommodate.

Legends offers the below special options for your suite:

- Chalkboard Sign - Our Coordinators love to let their creativity flow. We are happy to customize a board for your special night.
- Custom Ordered Cakes
- We work with a local vendor to offer you custom cakes for every occasion
- Deadline to Order:
 - *Tuesday - Friday Events: 10am (1) day prior to event*
 - *Saturday, Sunday, Monday Events: 10am Friday*

**Please note that Ball Arena does have strict guidelines on decorations in the facility.

- Balloons are not allowed
- Only scotch tape can be used to adhere things to the wall
- Items must be removed at the end of the night
- No scissors
- No candles or fire of any kind is allowed in the suites

ALCOHOLIC BEVERAGES

To maintain compliance, the State of Colorado and Ball Arena strictly prohibit alcoholic beverages to be carried into or removed from the building. 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 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. Thank you for your efforts to make Ball Arena a safe and exciting place for everyone.

GARLIC PARMESAN POPCORN

V

HOUSE MADE CHIPS & DIPS

French Onion Dip, Jalapeño Popper Dip
GF V

FARMER'S MARKET CRUDITÉ

Seasonal Vegetables, Chili Garlic Hummus, Garden Vegetable Ranch
GF V

ARTISAN CHARCUTERIE

Cured Meats, Cheeses, Pickled Vegetables,
Bacon Onion Jam, Crackers

CRAB & CHEESE WONTON CUPS

Crab Salad, Scallions

SOUTHWEST COBB SALAD

Avocado, Egg, Corn, Radish, Pepper Jack, Tomato, Scallion, Pepitas,
Chipotle Lime Ranch

v

CAPRESE ORZO SALAD

Tomato, Fresh Mozzarella, Basil Pesto Vinaigrette, Toasted Pine Nuts
V

ORANGE GINGER WINGS

Tossed in an Orange Ginger Sesame Glaze, Ranch Dip

BUFFALO CHICKEN SLIDERS

Bleu Cheese Aioli, Celery Slaw

POLIDORI SAUSAGE DUO

Italian Sausage & Caramelized Onions,
Braised Beer Brat & Sauerkraut
DF

GARLIC & HERB RIBEYE

Red Potatoes, Asparagus, Herb Demi-Glace

BLACK CHERRY RICOTTA CHEESECAKE

V

TRIPLE CHOCOLATE MOUSSE CAKES

V

Double

Trouble

\$1500

THE DOUBLE TROUBLE PACKAGE IS AVAILABLE
ROUNDS 1 & 2 OF AVS & NUGGETS PLAYOFFS

GARLIC PARMESAN POPCORN

V

HOUSE MADE CHIPS & DIPS

French Onion Dip, Jalapeño Popper Dip

GF V

FARMER'S MARKET CRUDITÉ

Seasonal Vegetables, Chili Garlic Hummus, Garden Vegetable Ranch

GF V

ARTISAN CHARCUTERIE

Cured Meats, Cheeses, Pickled Vegetables,

Bacon Onion Jam, Crackers

ASSORTED SUSHI PLATTER

CRAB & CHEESE WONTON CUPS

Crab Salad, Scallions

HOUSE MADE SPINACH & ARTICHOKE DIP

Pita, Carrots, Celery

V

WILD MUSHROOM ARANCINI

Saffron Aioli

V

MINI WEDGE SALAD BAR

Bacon, Tomato, Blue Cheese, Crispy Onion

CAPRESE ORZO SALAD

Tomato, Fresh Mozzarella, Basil Pesto Vinaigrette, Toasted Pine Nuts

V

ORANGE GINGER WINGS

Tossed in an Orange Ginger Sesame Glaze, Ranch Dip

BUFFALO CHICKEN SLIDERS

Bleu Cheese Aioli, Celery Slaw

POLIDORI SAUSAGE DUO

Italian Sausage & Caramelized Onions,

Braised Beer Brat & Sauerkraut

DF

GARLIC & HERB RIBEYE

Red Potatoes, Asparagus, Herb Demi-Glace

BLACK CHERRY RICOTTA CHEESECAKE

V

TRIPLE CHOCOLATE MOUSSE CAKES

V

Go for

Gold

\$1800

THE "GO FOR GOLD" PACKAGE IS ONLY AVAILABLE
ROUNDS 1 & 2 OF AVS & NUGGETS PLAYOFFS

POPCORN
GF DF V

KETTLE CHIPS AND DIPS
French Onion Dip, Green Chile Crema
GF V

FARMERS MARKET CRUDITÉ
Garlic Hummus
GF DF V

CLASSIC CAESAR SALAD
Garlic Croutons, Parmesan,
Caesar Dressing

CLASSIC ITALIAN SANDWICH
Salami, Pepperoni, Ham, Provolone, Pepperoncini, Lettuce, Tomato, Red
Pepper Aioli, Ciabatta Bread

BALL ARENA HOT DOGS
Traditional Condiments, Soft Rolls
DF

CLASSIC BUFFALO WINGS
Ranch, Bleu Cheese, Carrots, Celery
GF

BEEF CILANTRO EMPANADAS
Southwest Ranch

GRILLED CHICKEN BACON RANCH SANDWICH
Cheddar Cheese, Pretzel Bun

BROWN BUTTER MARSHMALLOW CRISPY RICE BARS
White Chocolate, Dark Chocolate
GF V

*Mile High
Mania*

\$700

A La Carte Menu

The Full Package / \$600

LIQUOR

Grey Goose Vodka
Herradura Silver Tequila
Bacardi Superior Rum
Jack Daniel's Tennessee Whiskey

BEER

Coors Light
Voodoo Ranger IPA
Truly Wild Berry Seltzer

MIXERS

Margarita Mix
Schweppes Club Soda
Schweppes Tonic Water
Cranberry Juice
Orange Juice
Fever Tree Ginger Beer
Pepsi
Diet Pepsi
Starry

The Mini Bar / \$325

LIQUOR

Grey Goose Vodka
Herradura Silver Tequila

BEER

Coors Light -OR- Bud Light
Truly Wild Berry Seltzer

MIXERS

Schweppes Club Soda
Cranberry Juice
Orange Juice
Pepsi
Diet Pepsi

Margs & Micheladas / \$350

Patron Silver
Citronge
Classic Margarita Mix
Modelo
Michelada Mix
Limes, Strawberries, Pineapple Wedges
Salt, Tajin

The Pepsi Package / \$80

12oz CANS, 6 PER VARIETY

Pepsi
Diet Pepsi
Starry
Root Beer

Local Package / \$95

12oz CANS, 4 PER VARIETY

Breckenridge Avalanche Ale
Coors Light
Voodoo Ranger IPA
Odell 90 Shilling

Coors Package / \$70

12oz CANS, 4 PER VARIETY

Coors Light
Coors Banquet
Coors Edge
Truly Wild Berry Seltzer

Beverage

Packages

PACKAGES SERVE 10 GUESTS
PRICES DO NOT INCLUDE TAXES & FEES

A La Carte

PORTIONS SERVES 10 GUESTS | PRICES DO NOT INCLUDE TAXES & FEES
ITEMS MARKED WITH * AVAILABLE UNTIL 12PM EVENT DAY

Snacks

POPCORN | \$40*
GF DF V

GOURMET SNACK MIX | \$50*
DF V

TORTILLA CHIPS & SALSAS | \$50*
Salsa Roja, Salsa Verde
GF DF NF V
Add Guacamole | \$15

KETTLE CHIPS & DIP | \$45
French Onion Dip, Green Chile Crema
GF V

Salads

ADD CHICKEN TO ANY SALAD | \$15

SPRING COBB | \$75
Iceberg, Egg, Tomatoes, Snap Peas, Asparagus
Crispy Onions, Bleu Cheese, Citrus Dressing
V

CLASSIC CAESAR | \$65*
Garlic Croutons, Parmesan, Caesar Dressing

SPRING BERRY | \$75*
Spinach, Seasonal Berries, Mandarin Oranges,
Toasted Almonds, Champagne Vinaigrette
GF DF V

Sandwiches

SMOKED TURKEY ROLL-UPS | \$60
Cream Cheese, Green Onion, Sundried Tomato Tortilla

LEGENDARY CLUB | \$100*
Ham, Turkey, Bacon, Cheddar, Swiss,
Lettuce & Tomato, Honey Mustard Aioli, Cuban Loaf

CLASSIC ITALIAN | \$110
Salami, Pepperoni, Ham, Provolone, Pepperoncini,
Lettuce, Tomato, Red Pepper Aioli, Ciabatta Bread

GRILLED CHICKEN BACON RANCH | \$115
Cheddar Cheese, Pretzel Bun

Dietary Friendly

Serves 6 Guests - GF Buns Available

PLANT BASED CHICKEN TENDERS | \$65
BBQ Sauce
DF V VG

BBQ JACKFRUIT SANDWICH | \$75
Pickles, Gluten Free Bun
GF DF NF V

VEGETABLE SPRING ROLLS | \$75*
Cucumber, Red Pepper, Carrot, Baby Bibb,
Peanut Dipping Sauce
GF DF V

Cold Platters

SLICED SEASONAL FRUIT | \$65
Chefs' Selection of Seasonal Fruit & Berries
GF DF VG

FARMERS MARKET CRUDITÉ | \$65*
Garlic Hummus
GF DF V

SHRIMP SPRING ROLLS | \$115
Cucumber, Red Pepper, Carrot, Baby Bibb,
Peanut Dipping Sauce
GF DF

ARTISAN CHARCUTERIE | \$100
Cured Meats, Cheeses, Pickled Vegetables,
Bacon Onion Jam, Crackers

LEMON THYME SHRIMP COCKTAIL | \$120
Grilled Lemon, Cocktail Sauce
GF DF

Ball Arena Favorites

MINI CORN DOGS | \$75
Ketchup, Mustard

CRISPY CHICKEN TENDERS | \$75*
BBQ, Ranch

BALL ARENA HOT DOGS | \$80*
Traditional Condiments, Soft Rolls

CLASSIC BUFFALO WINGS | \$85*
Ranch, Bleu Cheese, Carrots, Celery
GF

SOFT PRETZELS | \$85*
Warm Queso Dip
V

POLIDORI SAUSAGE DUO | \$110
Italian Sausage & Caramelized Onions,
Braised Beer Brat & Sauerkraut
DF

MILE HIGH BEEF SLIDERS | \$110*
Cheddar, Crispy Onions, A-1 Aioli

Pizzas

THREE CHEESE | \$65*
V

VEGETABLE | \$65
Onions, Peppers, Mushrooms
GF DF VG

CLASSIC PEPPERONI | \$65*

CARNIVORE | \$85
Bacon, Sausage, Pepperoni

A La Carte Beverages

SOLD BY THE 6-PACK UNLESS NOTED | PRICES DO NOT INCLUDE TAXES & FEES
AVAILABLE UNTIL 12PM EVENT DAY

Water / \$30

AQUAFINA
PELLEGRINO (4 BOTTLES)
ASSORTED BUBLY SPARKLING

Soft Drinks / \$30

PEPSI
DIET PEPSI
STARRY
MOUNTAIN DEW
SCHWEPPE'S GINGER ALE
DR. PEPPER
MUG ROOT BEER
PEPSI ZERO

Non-Alcoholic Beer / \$30

COORS EDGE (4 CANS)
BUD ZERO (4 CANS)

Domestic Beers / \$30

BUDWEISER
BUD LIGHT
COORS BANQUET
COORS LIGHT
MILLER LITE

Premium Beers & Seltzers / \$45

BRECKENRIDGE AVALANCHE ALE
MICHELOB ULTRA
STEM CIDER (4 CANS)
BLUE MOON
MODELO ESPECIAL
VOODOO RANGER IPA
ODELL 90 SHILLING
STELLA ARTOIS
TRULY WILD BERRY SELTZER
NUTRL WATERMELON

A La Carte Liquor

LITER BOTTLE UNLESS NOTED | PRICES DO NOT INCLUDE TAXES & FEES
CAPTAIN'S LIST NOT AVAILABLE DURING EVENT

Vodka

NEW AMSTERDAM | \$70
PINK WHITNEY | \$75
TITO'S HANDMADE | \$90
WOODY CREEK | \$105
GREY GOOSE | \$115

Gin

TANQUERAY | \$95
BOMBAY SAPPHIRE | \$105
HENDRICK'S | \$120

Rum

BACARDI SUPERIOR | \$70
CAPTAIN MORGAN | \$70
MALIBU COCONUT | \$70

Whiskey & Bourbon

JIM BEAM | \$70
JACK DANIEL'S | \$85
JAMESON IRISH | \$95
BUFFALO TRACE | \$105
WOODY CREEK BOURBON | \$105
WOODY CREEK RYE | \$105
MAKER'S MARK | \$110
CROWN ROYAL | \$130
BASIL HAYDEN | \$170
ANGEL'S ENVY | \$180

Captain's List

BLANTON'S KENTUCKY BOURBON | \$250
BUCHANAN'S 18YR SCOTCH | \$300
BOOKER'S SMALL BATCH BOURBON | \$300
CHIVA'S 18YR SCOTCH | \$325
PATRON EL CIELO | \$400
DON JULIO ROSADO REPOSADO | \$400
CINCORO REPOSADO | \$500
PATRON EL ALTO REPOSADO | \$520
CLASE AZUL GOLD LABEL | \$950
JOHNNIE WALKER BLUE LABEL | \$925
CASA DRAGONES JOVEN TEQUILA | \$1100
PATRON EN LALIQUE | \$25000

Tequila

TRES GENERATIONS SAUZA | \$75
PATRON SILVER | \$85
HERRADURA SILVER | \$85
ESPOLON RESPOSADO | \$85
CASAMIGOS BLANCO | \$175
DON JULIO 1942 | \$400
CLASE AZUL | \$550

Scotch

DEWAR'S WHITE LABEL | \$75
JOHNNIE WALKER BLACK | \$125

Cognac

HENNESSY VS | \$200

Ready to Drink Cocktails

ON THE ROCKS MARGARITA | \$25 PER BOTTLE
ON THE ROCKS ESPRESSO MARTINI | \$25 PER BOTTLE

Mixers

CRANBERRY JUICE | \$19
ORANGE JUICE | \$19
PINEAPPLE JUICE | \$19
SCHWEPPES TONIC WATER | \$19
SCHWEPPES CLUB SODA | \$19
FEVER TREE GINGER BEER | \$25
FEVER TREE BLOODY MARY MIX | \$20
SOUR MIX | \$16
MARGARITA MIX | \$16
TRIPLE SEC SYRUP | \$16

Red Blends

The Paring | \$80
Conundrum | \$90
Prisoner Unshackled | \$100
Jonata Todos "Everyone" | \$105

Cabernet Sauvignon

Chateau Ste Michelle | \$ 55
Josh Cellars "Craftsman" | \$ 70
Mt. Veeder | \$ 100
Paul Hobbs "Crossbarn" | \$105

Pinot Noir

Meiomi | \$60
Elk Cove | \$80
The Hilt | \$90

Merlot

H3 | \$70
Duckhorn Vineyards | \$110

Malbec & More

Decoy Zinfandel | \$60
Achaval Ferrer Malbec | \$65

Reserve Red Wines

Rodney Strong Reserve Cabernet | \$140
Jonata "The Defiance" Cabernet | \$250
Jonata "The Blood" Syrah | \$250

Chardonnay

The Paring Chardonnay | \$65
Rodney Strong Chalk Hill Chardonnay | \$ 75
The Hilt Chardonnay | \$ 95

Sauvignon Blanc

The Paring Sauvignon Blanc | \$60
Prisoner Unshackled Sauvignon Blanc | \$100

Riesling, Pinot Grigio & More

Elk Cove Pinot Gris | \$ 50
Tiamo Pinot Grigio | \$ 50
Chateau Ste Michelle "Eroica" Riesling | \$75

Rose & Sparkling

Ruffino Moscato D'asti | \$ 45
Lamarca Prosecco | \$65
Fleur De Praire Rose | \$ 80
Schramsberg "Blanc De Blancs" Sparkling | \$95

Reserve White Wines

Cakebread Chardonnay | \$ 135
Moet & Chandon Brut Chardonnay | \$ 150
Veuve Cliquot Brut Champagne | \$ 180
Dom Perignon Brut Champagne | \$400

Red & White Wines

PRICES DO NOT INCLUDE TAXES & FEES