

PACKAGES | A LA CARTE | BEVERAGES | THE SPECIFICS

Suite Menu

2024-2025 SEASON



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19-21 THE SPECIFICS

The Ultimate Playmaker

SERVES SIX - EIGHT PEOPLE - \$560

HOUSEMADE POPCORN

CHIPS AND DIPS

Housemade Guacamole, Salsa Roja and Verde Served with Corn Tortilla Chips

PRETZELS AND CHEESE

Warm Salted Bavarian Soft Pretzels with Housemade Cheese Sauce and Brown Mustard

POKE STACK

Avocado, Edamame, Cucumber, Cilantro, Nori, Rice, Wasabi, Soy Sauce, Fresh Wonton Chips

CHOICE OF ENTREE

Burgers, Golden Fried Chicken Tenders or Fried Chicken Sandwiches

BANANA CREAM PIE

Creamy banana custard in a graham cracker crust, topped with fresh whipped cream and banana slices.



Game Time Party Pack

SERVES SIX - EIGHT PEOPLE - \$560

HOUSE-MADE POPCORN

CAESAR SALAD

Romaine Hearts, Parmesan Cheese, and Focaccia Croutons
Served with Caesar Dressing

CHICKEN STICKS

Served with Buffalo Ranch Dip

TWO 16-INCH PIZZAS

Choice of Pepperoni or Cheese

CINNAMON ROLLS

Freshly Baked and Served Warm

Inclusive with this package:

Complement Your Meal with a Selection of
Non-Alcoholic Beverages and Domestic Beer



CHEF'S SPECIAL

SERVES SIX - EIGHT PEOPLE - \$720

Elevate your event with our Chef's Special Package, a dynamic culinary experience crafted to impress. Each package includes:

- Seasonal Snacks: A delightful assortment of light bites to kick off your event.
- Rotating Appetizers: Enjoy a curated selection of appetizers, changing throughout the season to keep things fresh and exciting.
- Two Entrées: Choose from a selection of seasonal entrées such as Chicken Teriyaki, Steak Chimichurri, Chicken Piccata, Pork Pancetta, or Salmon Beurre Blanc.
- Dessert: Indulge in a decadent dessert to complete your meal.

Complement Your Meal with a Selection of Non-Alcoholic Beverages and Domestic Beer, and house wines, All replenished as needed throughout your event.

This package is exclusively available via our pre-order portal and must be ordered before the cutoff to ensure availability.



PRIME-TIME

SERVES SIX - EIGHT PEOPLE - \$1600

HOUSE-MADE POPCORN

CHEF'S PICK FRESH FRUITS CUPS

Seasonal Fresh Fruit (Subject to Change Due to Season)

MIXED NUTS

SUSHI PLATTER

Chef's Selection of Nigiri, Sashimi, and Cut Rolls

PRETZELS AND CHEESE

Warm Salted Bavarian Soft Pretzels with House-Made Cheese Sauce and Brown Mustard

FIG & PROSCIUTTO SALAD

Arugula, Candied Walnuts, Shaved Pecorino Cheese and Balsamic Date Glaze

CRAB CAKES

Katsu Curry Sauce with Lemon Butter

CHICKEN PICCATA

Lemon Sauce and Capers

PRIME RIB

Leek Mashed Potatoes, Port Wine Demi and Creamy Horseradish

JACK DANIEL'S BREAD PUDDING

Housemade Bread Pudding with our Jack Daniel's Sauce



SNACKTASTIC

All a la carte orders are built for Six - Eight People

MUCHO MUNCHIES

Popcorn, Honey Roasted Peanuts, Potato Chips
Smoked Almonds

80

CHIPS & GUACAMOLE

Housemade Guacamole, Salsa Roja and Verde Served with
Corn Tortilla Chips

90

CHILLED SHRIMP COCKTAIL

Chilled Shrimp, Served with Traditional Cocktail Sauce
(30 Pieces)

144



COOL BEGINNINGS

CALIFORNIA CRUDITÉ PLATTER

Assorted Fresh Veggies Served with Ranch Dipping
Sauce

120

FRESH FRUIT CUPS


Seasonal Fresh Fruit *(Subject to Change Due to Season)*

98

MARKET GREENS

All salads serves Six - Eight People

CALIFORNIA WEDGE  104
Baby Iceberg, Heirloom Cherry Tomatoes, Avocado, Nueske's Bacon
Pt. Reyes Bleu Cheese, House-Made Ranch, and Crispy Onions

CAPRESE SALAD  109
Heirloom Tomatoes, Fresh Mozzarella, Balsamic Glaze


CAESAR SALAD  104
Romaine Hearts, Parmesan Cheese, and Focaccia Croutons
Served with Caesar Dressing
add Chicken 30
add Shrimp 50

FIG & PROSCIUTTO SALAD 125
Arugula, Candied Walnuts, Shaved Pecorino Cheese
and Balsamic Date Glaze



A LA CARTE

A La Carte Items serve Six - Eight People

SOUTHWEST EGG ROLLS Served with Chipotle Aioli	120
PRETZELS & CHEESE Warm Salted Bavarian Soft Pretzels with Housemade Cheese Sauce and Brown Mustard	128
BUFFALO WINGS Served with Celery Sticks, Carrot Sticks, and Ranch	176
VEGETARIAN POT STICKERS Served with Sesame Seed Dipping Sauce	72
LOADED POTATO SKINS Topped with Pulled Pork, Cheddar Cheese, Pepper Jack Cheese, Green Onions	103
SUSHI BOAT Chef's Selection of Nigiri, Sashimi, and Cut Rolls 60 Pieces Per Boat	402



GET A GRIP

Serves Six - Eight People, Each

ARENA DOGS

All Beef Hot Dogs Served with Ketchup, Mustard, Relish and Diced Onions

add Chili and Cheese 4

Substitute Beyond Brat 6

76

BURGER TIME BAR

1/2 Lb Signature Blend Burger Patty Accompanied with Tomatoes, Lettuce, Pickles, Assorted Cheeses, and Traditional Condiments

192

GRILLED VEGETABLE SANDWICHES

Grilled Zucchini, Onions, Squash; Lemon Pesto, Sun-Dried Tomato Jam, Sourdough Bread

128

FALAFEL WRAP

Hummus, Red Onions, Roasted Peppers, Baba Ganoush, Butter Lettuce, Pita Bread

160

TACOS

Carne Asada and Fire Grilled Chicken; Served with Corn Tortillas, Rice, Cilantro, Onions, Salsa, Limes

160

add Fajita Vegetables 40

PRIME RIB SANDWICH

Fried Onions, Arugula, Chimichurri, Sweet Mustard Seed Marmalade, Sourdough Bread

215

PRETZEL SANDWICH

Honey Ham, Chive Cream Cheese, Butter Lettuce

144

FRIED CHICKEN SANDWICH

Breaded Chicken Breast, Nashville Sauce, Garlic Aioli, House Pickles

176

GOLDEN CHICKEN TENDERS

Served with buttermilk ranch and barbeque dipping sauces

Three pieces per person

120

RICH ENDINGS

COOKIE & BROWNIE PLATTER

House-Made Assorted Cookies, Brownies, and Pastries

115

CRISPY CHURROS

Warm Crispy Churros Tossed In Cinnamon and Sugar
Served with Caramel Sauce

80

NEW YORK CHEESECAKE

Classic Cheesecake Topped with Whipped Cream
and Strawberries

190

BANANA CREAM PIE

Creamy Banana Custard In a Graham Cracker Crust,
Topped with Fresh Whipped Cream and Banana Slices.

80

FLOURLESS CHOCOLATE CAKE

Served with Berry Compote and Whipped Cream

190



BEERS

Bud Light 6-pack	42
Coors Light 6-pack	42
Michelob Ultra 6-pack	42
Budweiser Zero (Non-Alcoholic) 6-pack	42
Estrella Jalisco 6-pack	48
Guinness Pub Draft 4-pack	48
Golden Road Mango Cart 6-pack	54
Golden Road Ride On 10 Hop Hazy IPA 6-pack	54
Kona Big Wave 6-pack	54
Stella Artois 6-pack	54
Brewery X Slap & Tickle IPA 6-pack	54
Brewery X Battlesnakes Pilsner 6-pack	54
Brewery X Watermelon Seltzer 6-pack	54
Brewery X Huckleberry Seltzer 6-pack	54



HARD LIQUOR

VODKA

Ketel One	84
Ciroc	99

WHISKEY

Jack Daniel's	79
Jack Daniel's Tennessee Honey	69
Jack Daniel's Single Barrel	91
Gentleman Jack	79
Jack Daniel's Fire	69
Woodford Reserve	79
Woodford Reserve Single Rye	79
Knob Creek	97

SCOTCH

Macallan 12 Year	131
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GIN

Tanqueray	92
Tanqueray 10	99
Hendricks	105

READY TO DRINK

Cutwater Margarita 6-pack	84
Cutwater Tiki Rum Mai Tai 6-pack	84
Jack & Coke 6-pack	84

TEQUILA

Herradura Silver	68
Herradura Reposado	131
Herradura Anejo	147
Patron Silver	115

RUM

Captain Morgan Spiced	92
Captain Morgan White	92
Ron Zacapa	159

COGNAC

Hennessey VS	131
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LIQUEURS

Bailey's Irish Cream	70
Grand Marnier	79
Sour Apple	38
Disaronno Amaretto	70
Kahlúa	70
Triple Sec	38
Martini & Rossi Dry Vermouth 1L	19
Martini & Rossi Sweet Vermouth 1L	19

SODA, JUICES & MIXERS

SODA

Coke 6-pack	24
Diet Coke 6-pack	24
Coke Zero 6-pack	24
Sprite 6-pack	24
Barq's Root Beer 6-pack	24
Dr. Pepper 6-pack	24
Lemonade 6-pack	24
Ginger Ale 6-pack	24

JUICE

Pineapple Juice 6-pack	19
Apple Juice 6-pack	19
Cranberry Juice 6-pack	19
Grapefruit Juice 6-pack	19
Orange Juice 6-pack	19
Tomato Juice 6-pack	19

WATER

Saratoga 16 oz 6-pack	36
Saratoga Sparkling 16 oz 6-pack	36

HOT

Regular Coffee Carafe	18
Decaf Coffee Carafe	18
Hot Chocolate Carafe	18
Hot Tea Carafe	18

MIXERS

Bloody Mary mix 1L	22
Sour mix 1L	22
Margarita mix 1L	22
Lime Juice 1L	22
Grenadine 1L	22
Monster Energy Drink 4-pack	32
Monster Low Carb 4-pack	32
Fever Tree Club Soda 6-pack	22
Fever Tree Tonic Water 6-pack	22
Fever Tree Ginger Beer 6-pack	22

WINE

SPARKLING WINE

Caposaldo Prosecco	47
J Vineyards California Cuvee	60
Taittinger Brut La Francaise	120
Louis Roederer Brut Premier	95
Veuve Clicquot	180
Louis Roederer Cristal Brut	472

PINOT GRIGIO/PINOT GRIS

Hahn Family Wines	45
Santa Margherita, Italy	77

SAUVIGNON BLANC

Oyster Bay, Marlborough, New Zealand	54
Domaine Hubert Brochard Sancerre, Loire, France	72

CHARDONNAY

Ferrari Carano, Sonoma	65
Heitz, Quartz Creek	163
Quilt, Napa Valley	73
ZD, California	84
Far Niente, Napa Valley	130
William Fevre Bougros, Chablis Grand Cru, France	174

MERLOT

Columbia Crest, Washington State	45
Markham Limited, Napa Valley	64
Charles Krug Napa Valley	72
Duckhorn	113
Pahlmeyer, Napa Valley	160

RIESLING/GEWURZTRAMINER

Alexander Valley New Gewurztraminer	45
Stadt Krems Kremstal Gruëer Veltliner	43
Fess Parker Dry, Rodney's Vineyard	47
Trimbach Riesling (Alsace)	45
Zind Humbrecht, Riesling, Alsace	55
Dr Fischer Bockstein 2016 Spatlese (Riesling)	63

BLUSH WINES

Daou Rosé	48
Elouan Rosé	34
Schramsberg Mirabelle Brut Rosé	57

WINE

DESSERT & SWEET

Banfi Regale Rose Brachetto d'Acqui D.O.C.G	47
Chateau Coutet Sauternes Barsac	102
Royal Tokaji Aszu 6 Puttonyos Red Label	108

PINOT NOIR/COTE DE NUITS/BEAUJOLAIS

Boen, Santa Maria Valley, Central Coast	67
Hahn Family Wines Santa Lucia Highlands	80
Emeritus, Hallberg Ranch, Russian River Valley	81
Lemelson Vineyards Thea's Selection Willamette Valley	81
Goldeneye, Anderson Valley, Mendocino	100
ZD Founders Reserve Carneros Signal	176

SHIRAZ / SYRAH / BIG REDS / RHONE

Domaine Courbis, St Joseph Rouge	68
Chateauneuf-du-Pape, DM Pegau Red Cuvee Laurence	200

PORT WINE

Heitz Ink Grade Port Nv 750 ml	58
Graham's 20 Year Old Tawny Port 750 ml	180
Quinta De La Rosa 20 Yr Tawny	82

ZINFANDEL

Trig Point, Alexander Valley	50
Dry Creek Old Vine	60
Ghost Block Estate Pelissa Vineyard Oakville	72

CABERNET SAUVIGNON

J. Lohr- Seven Oaks	67
Quilt	82
Raymond Reserve, Napa Valley	85
Justin	88
Double Diamond	96
Round Pond Estate Rutherford	120
Caymus, Napa Valley	192
Heitz Martha's Vineyard	370

WINE

REDS & BLENDS /BORDEAUX MERITAGE

Paraduxx Proprietary Red	80
Leviathan Red	75
Trefethen Dragon Tooth Red Blend	84
Overture by Opus One	270
Hess Collection "The Lion"	280

SPANISH STYLE / CHILEAN ARGENTINA

Faustino Gran Reserva Rioja, Spain	70
Bodega Catena Zapata, Catena Alta Malbec, Argentina	74
El Jefe Walla Walla, Tempranillo	60

ITALIAN WINES RED / ITALIAN STYLE

Felsina Chianti Classico	79
Tenuta San Guido Guidalberto, Super Tuscan, Tuscany	100
Brunello di Montalcino Donatella Colombini DOCG Riserva	217
Borolo Ca'Rome Vigen Ceretta	170



BEVERAGE REPLENISHMENT

YOU MAY CHOOSE BETWEEN TWO OPTIONS TO REPLENISH THE BEVERAGES IN YOUR 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 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 have 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) six-packs each of Coke and Diet Coke
- (1) six-pack each of Sprite or Root Beer, Arrowhead Bottled Water, Tonic Water, Club Soda, and Ginger Ale
- (1) bottle each of White and Red Wine
- (1) bottle of Sparkling Wine
- (4) six-packs of Beer: (2) Domestic and (2) Import
- (1) six-pack each of Orange, Cranberry, and Grapefruit Juice

If you would like to participate in the Beverage Restock Program, please contact your Suite Guest Relations Team.

2. **ORDERING BY EVENT**

You may also place a beverage order when you place your food orders, by 2:00 p.m. Pacific Standard Time, two business days prior to the event. Please see the list of products in the Beverage Section of this menu.

All food and beverage orders can be placed online at <https://preorder.tapin2.co/1408>

BE A TEAM PLAYER, DRINK RESPONSIBLY

Honda Center is 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 Honda Center a safe and exciting place for everyone.

THE SPECIFICS

HOURS OF OPERATION

Your Suite Guest Relations Team is available from 10:00 a.m. to 5:00 p.m. PST, Monday through Friday to assist you in your food and beverage selections.

To reach the Suites Guest Relations Team, contact them at: **suitesorder@hondacenter.com**

FOOD AND BEVERAGE ORDERING

To ensure the highest level of quality and service, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. Pacific Standard Time, two business days prior to each event. Please place all Saturday, Sunday, and Monday event orders by 2:00 p.m. PST on the Thursday prior.

Orders can be arranged with the assistance of our Suite Guest Relations Team at: **suitesorder@hondacenter.com**

If for any reason an event is canceled and the arena does NOT open, you will not be charged for your food and beverage order. If the doors to the arena open for ANY amount of time and the event is canceled, you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any requests to cancel. Orders canceled by 4:00 p.m. Pacific Standard Time 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 your Suite Guest Relations Team at **suitesorder@hondacenter.com**, to sign up for our Beverage Restock Program to stock your bar with a selection of recognized, quality brand name products including liquor, beer, wine and soft drinks or simply refer to our beverage menu for recommendations.

Additional beverages may be purchased during the game through your suite attendant or by using the in-suite courtesy phone.

THE SPECIFICS

To maintain compliance with the rules and regulations set forth by the State of California we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken from Honda Center.
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 impaired 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: during some events alcohol consumption may be restricted.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SPECIALIZED ITEMS

Honda Center will make every effort to fulfill special menu requests, including special occasion cakes and Kosher meals, whenever possible. We appreciate three business days notice for this service.

SMALL WARES AND SUPPLIES

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

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. Honda Center will not be responsible for any lost or misplaced property left unattended in the suite.

THE SPECIFICS

PAYMENT PROCEDURE AND SERVICE CHARGE

Honda Center will charge the Suite Holder's designated credit card each event. Please note that all food and beverage items are subject to a 13% administrative fee and a 10% service charge, plus applicable California state sales tax. The 10% service charge is distributed to our staff.

You may also choose to add a gratuity, which is greatly appreciated. Please feel free to speak to a manager for additional details.

Because Honda Center exclusively furnishes all food and beverage products for the suites, guests are prohibited from bringing personal food or beverage into the arena without proper authorization. Any such items will be charged to the Suite Holder at our retail price.

PARTIES AT HONDA CENTER

Come out and party where the Anaheim Ducks play! Honda Center provides the perfect setting for one-of-a-kind corporate outings and social events enhanced by expert hospitality and fine cuisine.

Our Brewery X Biergarten can accommodate parties of up to 800 people.

If you are looking to host a smaller group with an exciting view of the arena, we offer the Jack Daniel's Club, as well as many other intimate locations.

For more information on private events at Honda Center, please send your inquiries to specialevents@ocvibe.com