





FEED YOUR WHOLE GROUP!

VIP SUITE PACKAGES.

All Packages serve 12 guests unless otherwise specified

TAILGATER'S PARADISE | 329

Sure to be a hit with the crowd! Spicy Buffalo Wings served with Celery and Blue Cheese, our very own Cheeseburger Sliders smothered with Grilled Caramelized Sweet Onions, Hand Pulled BBQ Pork Sandwiches served with Memphis Style Creamy Coleslaw and an endless supply of Freshly Popped & Buttered Popcorn.

Topped off with two dozen Assorted Baked Cookies and Rich Chocolate Chip Topped Brownies!

THE FAMILY ITALIAN FEAST | 329

A feast fit for a Royals fan! Your meal begins with our Freshly Made Bruschetta Roma and Caesar Salad. Your main course features Savory Parmesan Meatball Sandwiches and Italian Sausage with Onions & Peppers. Served with Freshly Baked Rolls and Chef's Homemade Baked Ziti. The perfect finishing touch is our traditional Cannoli dessert!

MEXICAN FIESTA | 329

Get your hunger on! Seasoned Ground Beef served with Hard Taco Shells. Flour Tortillas. Shredded Lettuce, Diced Tomatoes, Jalapeño Peppers, Sour Cream and Salsa! Finish your meal with Queso Cheese, Tri-Color Tortilla Chips and Spanish Rice. And this happy ending is Cinnamon Churros!



SAVOR... SANTANDER ARENA



GET THE PARTY GOING!

SNACKS & STARTERS.

SNACKS

All items serve 10-12 guests unless otherwise specified.

CHIPS, CHIPS, AND DIPS | 36

- Crispy Tortilla Chips and Kettle Chips served with Chef's Spinach Artichoke Dip, French Onion
- Dip and Salsa

PUB MIX | 33 •

Tavern favorites featuring a mix of Pretzel
Thins, Snack Mix, Peanuts, Kettle Chips, served
with French Onion Dip

PREMIUM MIXED GLAZED NUTS | 45

Assortment of Cashews, Almonds and Pecans

KETTLE COOKED CHIPS & PRETZEL MIX | 22 •

Simple but hits the spot. Kettle Chips and Pretzel Mix to meet your munching needs.

TORTILLA CHIPS | 30 •

Tri-color Corn Tortilla Chips served with a Zesty Salsa

BOTTOMLESS POPCORN | 23 •

Freshly Popped and Lightly Salted Golden Popcorn, filled throughout the night.

CANDY LAND 33

For the sweet tooth in all of us! An assortment of Twix Bars, Reese's Peanut Butter Cups, M&M's, Rice Krispy Treats and more.

CHICKIE'S & PETE'S CRABFRIES® 37 •

A huge bucket of World Famous Crabfries served with a Special Creamy Cheese Sauce.





COLD STARTERS

All items serve 10-12 guests unless otherwise specified.

PENNSYLVANIA DUTCH PLATTER | 65 • Sliced

ring Bologna, Swiss & Cheddar Cheeses, Pickle Wedges and our Zesty Mustard Dip

TRADITIONAL HUMMUS | 68

Mashed Chickpeas well seasoned with Extra Virgin Olive Oil, Lemon Juice and a hint of Garlic, served in a Bread Bowl with Tri-Color Chips

ITALIAN BRUSCHETTA ROMA | 36

Toasted Crusty Bread topped with Fresh Diced Tomatoes, Oregano and Delicate Virgin Olive Oil

MARKET FRESH FRUIT | 85

Artistically displayed Seasonal Fresh Cut Fruit

ARTISAN CHEESE BOARD | 85

Fine selection of Local Cheeses, Toasted Breads and Crackers

CHARCUTERIE DISPLAY | 134

Cured and Smoked Meats, Pickled Vegetables, Cheese, Condiments and Toast Points

FARMERS MARKET CRUDITÉ | 66

Fresh cut Garden Vegetables and Herb-Ranch Dressing

JUMBO SHRIMP COCKTAIL | 110

Served with House-made Cocktail Sauce and Lemon Wedges







HOT STARTERS

All items serve 10-12 guests unless otherwise specified.

PICKLE FRIES 40

Crispy Tangy Pickle Strips, served with Poblano Ranch Dressing

NACHO CHIP DIPPERS | 44 •

Crispy Tortilla Chips filled with Savory Nacho Meat and served with Black Bean Corn Salsa and Poblano Ranch Dressing

ARTICHOKE ASIAGO DIP | 62

A warm and creamy combination of Braised Artichokes with Asiago Cheese served in a Bread Bowl with Naan Bread Dippers

CHICKEN TENDERS | 54 • (serves 6) Crispy Tenders served with Honey Mustard, Ranch and BBQ Dipping Sauces

5 CHEESE PLANKS 65 •

5 Cheese Blend Planks of gooeyness, served golden brown with Marinara Dipping Sauce

READING CHEESE-STEAK SLIDERS 73 • (serves 6)

Our take on Philadelphia's favorite! Served with Marinara Sauce

BAVARIAN SOFT PRETZELS 31 • (serves 6)

Bavarian-style served with Mustard and Warm Cheese Dipping Sauces

CHICKEN WINGS 83 • (serves 6)

Traditional Naked Wings fried golden crisp and tossed in choice of sauce: Buffalo, BBQ, Sweet Chili, Garlic Parmesan or Cajun Dry Rub. Served with Carrots, Celery and Blue Cheese Dipping Sauce





HANDHELD FAVORITES!

BETWEEN THE BREADS.

HOT

All items serve 10-12 guests unless otherwise specified.

"PHILLY" CHEESESTEAK SANDWICHES | 118

Our very own version of Philly's favorite! Ribeye Steak perfectly grilled and served with Peppers & Onions, Steak Rolls and Cheese

GRILLED BRATWURST SANDWICHES 94

Grilled Bratwurst served with Sautéed Peppers and Onions topped with Parmesan Cheese and Fresh Steak Rolls

CAROLINA PULLED PORK SANDWICHES | 130

Real Carolina Style Pulled Pork Barbecue with Creamy Coleslaw and BBQ Sauce and served with Kaiser Rolls

PUB SLIDER SAMPLER | 62 •

An array of pub favorites including Bacon Cheeseburgers topped with Bourbon Sauce, Mini Hot Dogs and Reading Cheesesteak Sliders

"BERKS" HOT DOGS | 82 •

Black Angus All Beef Hot Dogs nestled on Sauerkraut and served with Condiments and Potato Rolls

GOURMET SLIDER BURGERS | 92 •

Angus Beef Burgers, Caramelized Onions, Smoked Bacon, American Cheese served with Telera Slider Rolls, Mustard, Ketchup and Mayonnaise

ITALIAN MEATBALL SANDWICHES 92

Seasoned Meatballs smothered in Marinara, topped with Parmesan and served with Soft Steak Rolls

SOUTHWEST CHICKEN | 86

Tender Chicken Breast smothered with Monterey Jack and Cheddar Cheese, Diced Tomatoes and Scallions and served with Chunky Salsa and Kaiser Rolls

SLICED BEEF BRISKET | 141

Served with BBQ Sauce, Dill Pickle Chips and Sweet Mini Rolls





COLD

All items serve 10-12 guests unless otherwise specified.

TORTILLA

DELI WRAP SANDWICHES 61 (serves 6)

Assorted Deli Style Meat and Vegetarian Sandwich Wraps featuring Sliced Turkey and other Meats, Sliced Cheeses, Greens and Condiments

ROYALS 3 FOOT SUPER SUB | 100

Layered with Peppered Ham, Salami, Roasted Turkey Breast, Sliced Tomatoes, Crisp Greens, Red Onions, Swiss and American Cheeses and Sweet Peppers on a Jumbo Party Roll

GREEK PITA POCKETS 50 (serves 6)

Grilled Chicken, Olives, Feta Cheese, Cucumbers, Red Onion, Diced Tomato, tossed in a Greek Vinaigrette

CHICKEN CAESAR WRAPS 50 (serves 6)

Grilled Chicken, Romaine, Shredded Parmesan, Caesar Dressing, Flour Tortilla

SALADS

All items serve 10-12 guests unless otherwise specified.

CHEF'S GRILLED CHICKEN SALAD 61

Grilled and Sliced Chicken Breasts atop Fresh Crisp Greens, Tomatoes, Zesty Red Onions, Chopped Egg and Crumbled Blue Cheese. Served with Honey Mustard Vinaigrette Dressing

ANTIPASTO SALAD PLATTER 71

Garden Fresh Salad Greens served with Assorted Sliced Meats, Provolone Cheese, Cherry Tomatoes, Thinly Sliced Red Onion and Peppers

CHICKEN CAESAR 61

Our twist on the Classic Salad! Garden Fresh Romaine Lettuce topped with Chicken, Imported Asiago and Parmesan Cheeses, Croûtons and Our Creamy House Caesar Dressing

SIDE SALADS 34

Creamy Dutch Potato Salad Dutch Macaroni Salad Pasta Salad Sweet & Tangy Cole Slaw





A FITTING FINALE!

SWEET TREATS.

All items serve 10-12 guests unless otherwise specified.

CHOCOLATE LOVERS TRIO 62

Decadent Chocolate Chip Brownies, Chocolate Chip Cookies and Mini Chocolate Éclairs

FRESH BAKED COOKIES 34 •

Can't decide? An assortment of Chocolate Chip, Macadamia Nut and Oatmeal Raisin Cookies sure to satisfy everyone

TRIPLE-CHOCOLATE CHIP BROWNIES 34 per doz. •

Caution: for chocolate lovers only! Rich Dark Chocolate Brownies topped with Chocolate Chips

CANNOLI CHIPS & DIP | 65

Cannoli Shell Chips served with a Creamy Cannoli Cream blended with Chocolate Chips! Our twist on a Classic Italian Dessert

SPECIAL OCCASION CAKES

Customized for your special day. Please consult with your Suite Catering Manager









REFRESHING!

BEVERAGES.

BEER

- (Sold by the 6-Pack,12 oz cans)
- DOMESTIC BEER
- Coors Light, Miller Lite, Yuengling Lager,
- Labatt Blue
 - PREMIUM BEER
- Blue Moon White Ale, Modelo, Heineken,
- Corona Extra
- CRAFT BEER
- Dogfish 60 IPA, Cape May IPA,
- Evil Genius Stacy's Mom, Troegs Perpetual
- New Belgium Voodoo Hazy IPA
 - Craft Beer Sampler
 - WHITE CLAW
 - Mango & Black Cherry
 - CIDER
- Angry Orchard

HIGH NOON SUN SIPS

Vodka and Soda (4-pack of assorted flavors)

TRULY LEMONADES -

(4-pack of assorted flavors)

NON-ALCOHOLIC BEER

Heineken 0.0

WINE

Served by the Bottle

RED WINE

Woodbridge Cabernet

Kendal Jackson Cabernet

Woodbridge Merlot

Robert Mondavi Pinot Noir

Jacobs Creek Shiraz

WHITE WINE

Woodbridge Chardonnay

Kendal Jackson Chardonnay

Woodbridge Pinot Grigio

Ruffino Pinot Grigio

Woodbridge White Zinfandel

Woodbridge Sauvignon Blanc

CHAMPAGNE

Domaine Ste. Michelle Cooks

Extra Dry

SOFT DRINKS

Coca-Cola, Diet Coke, Caffeine Free Diet Coke, Sprite, Cherry Coke, Barq's Root Beer





LIQUOR

Served by the Bottle (375ml or 750ml)

VODKA

Titos Absolut

Grey Goose

GIN

Bombay Sapphire

RUM

Bacardi

Captain Morgan Malibu Coconut

TEQUILA

Jose Cuervo Patron

WHISKEY

Seagrams 7 Seagrams VO Crown Royal Woodford Reserve BOURBON

Jack Daniels Maker's Mark

SCOTCH

Dewar's

Chivas Regal

CORDIALS

Amaretto di Sorrano

MIXERS

(1 included per spirit purchase)

Bloody Mary Mix Tonic Water Soda

Water Cranberry Juice Orange Juice

Sweet & Sour Mix Olives, Lemons Limes, Cherries

Oranges, Celery



Items with a '•' are available for Event Day Ordering. Prices do not include 15% administrative fee or 6% sales tax.

SAVOR...
SANTANDER ARENA

GENERAL INFORMATION.

As the exclusive in-house catering service for Santander Arena, SAVOR... provides our suite holders with premier food and beverage selections for all events. All food is prepared on-site by the SAVOR... culinary team and our Executive Chef. The following is a guide to our policies and procedures for the suites.

ADVANCE ORDERING

We ask for ADVANCE ORDERS to achieve the finest in presentation, service and quality for you and your Guests. We require all food and beverage orders be placed by 2:00 PM. (EST), three (3) business days prior to each event.

Please place all Saturday, Sunday and Monday orders by 2:00 PM Wednesday. Orders may be placed using the link below:

Suite Menu Advanced Online Ordering Portal

A separate event day menu is provided in each suite for your review. Orders may be placed using the **Suite Menu Event Day** Link or with your suite attendant. Event day ordering is provided as a convenience to your guests; however, it is meant to supplement your Pre-event order, not to replace it. Please allow 45 minutes for event day orders. Event day ordering will conclude at the end the second period or 1 hour before any show end. Your cooperation is sincerely appreciated.

PERSONALIZED SERVICES

On event days, a suite attendant will be assigned to your luxury suite. The attendant is there to take your food and beverage orders and assist in your suite experience. These attendants are responsible for a group of suites.

If you desire a dedicated suite attendant or bartender to remain exclusively in your suite for an event, please contact our Executive Chef (610) 898-7279. Please allow 5 days notification to ensure your request can be accommodated. (additional charge required)

PAYMENT PROCEDURES

Information provided upon placement of your order determines the payment method for each suite. All suite holders will receive a computer generated check at the conclusion of each event. A credit card of Visa, MasterCard, Discover, or American Express must be provided with your order to be processed. For your convenience, a credit card number and list of authorized signers can be placed on file in our Food & Beverage office and used to settle your bill for future events. Please notify Suite Management at (610) 898-7204 if you would like to complete this form.

ADMINISTRATION CHARGES AND TAXES

All food and beverage charges are subject to a 15 percent (15%) Administrative Fee. This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Also, all food and beverage charges are subject to a 6 percent (6%) state tax, excluding alcohol.

CANCELLATIONS

Should you need to cancel your event order, please email our Executive Chef at mwedderburn@santander-arena.com. If your cancellation request is made at least 24 hours prior to the event, you will incur no charges. If the request is not made within the 24-hour minimum, a 50% charge will be assessed on food and beverage invoices and 100% of the attendant fee.

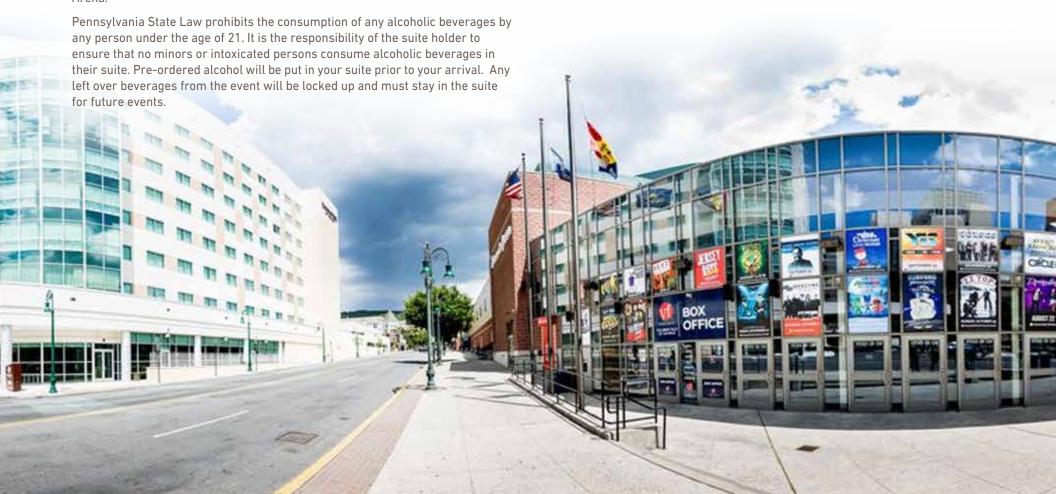


ALCOHOLIC BEVERAGES

ASM GLOBAL/SAVOR Food and Beverage LLC, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the laws and regulations of the State of Pennsylvania. Therefore, in compliance with these laws, all alcoholic beverages must be supplied by SAVOR. Alcoholic beverages are not permitted to be brought into or out of the Santander Arena.



This Savor... location is following Venue Shield Guidelines.
For more information regarding the ASM Global
Venue Shield program, please visit our website at
www.asmglobal.com/p/our-story/news-releases/hygieneshield



CONTACT US

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