



2023 – 24

PREMIUM SUITES MENU

WELCOME

As the official caterer of PNC Arena, our mission at VAB Catering, Inc. is to:

"Always provide the ultimate arena guest experience through a variety of delicious menus, with our friendly, well-trained staff that is committed to top notch service."

It is our pleasure to serve you and your guests as you enjoy the events from your suite. Excellent fare and first-class service are always our assurance to you. Our culinary staff has carefully prepared this menu to offer selections that can best be served and enjoyed during the event. This Suites Menu contains valuable information to help you plan and submit your food and beverage selections.

Please review the following pages and contact us with questions.

OUR TEAM

BROOKE CROMPTON

Suites Food & Beverage Manager
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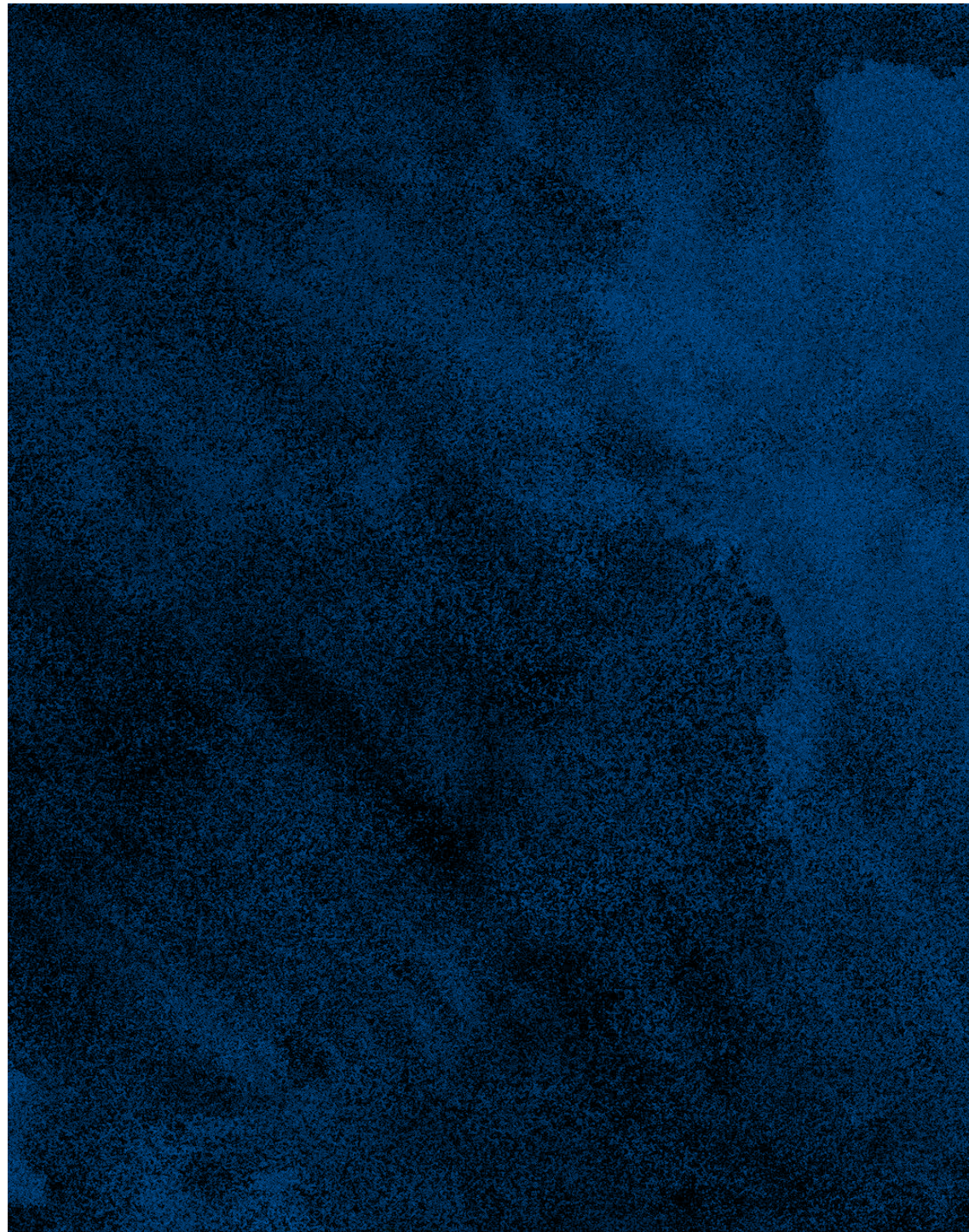
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À LA CARTE

SNACKS

Serves 12 people unless otherwise indicated

ENDLESS POPCORN \$18

ARENA SNACK MIX \$14

corn Chex, wheat Chex, pretzels, rye chips, bagel chips and mini breadsticks combined w/ a unique seasoning blend for a one-of-a-kind snack

CHIPS AND DIP \$16

House signature potato chips w/ french onion dip

CHEEZ-ITZ \$12

MIXED NUTS \$22

a blend of peanuts, cashews, pecans and almonds

M&M's \$16

plain or peanut

PRETZEL TWISTS \$12

TORTILLA SALSA SAMPLER \$45

tomato salsa, roasted corn & poblano salsa and guacamole w/ tortilla chips

COLD PLATTERS

Serves 12 people unless otherwise indicated

CHEESE TRAY \$55

provolone, pepper jack, cheddar, smoked gouda w/ crackers

DEVEILED EGG HAT TRICK \$55

avocado-bacon, pimento cheese and traditional deviled eggs

FRUIT PLATTER \$55

pineapple, honeydew, cantaloupe, and red grapes

HONEY PECAN CHICKEN SALAD \$36

served with toast points

HORN OF PLENTY \$65

combination of assorted cheeses, fruits, vegetables and crackers

SHRIMP COCKTAIL \$85

chilled jumbo shrimp w/ cocktail sauce and lemons

THREE POINT HUMMUS DISPLAY \$55

black bean-cilantro, smoked red pepper and roasted garlic hummus trio served w/ carrot, celery, cucumber, broccoli and toast points

VEGETABLE CRUDITÉ \$45

broccoli, baby carrots, celery, cucumbers and tomatoes

6-LAYER DIP \$40

layered refried beans, tomato salsa, black olives, sour cream, green onion and grated cheddar, served w/ tortilla chips



Vegetarian



Gluten Free

APPETIZERS

Serves 12 people unless otherwise indicated

BBQ COCKTAIL MEATBALLS \$60

smoky sweet BBQ meatballs w/ cheddar-jack cheese

BOOM BOOM SHRIMP \$90

spicy fried shrimp w/ tangy tomato-pepper aioli on the side

BUFFALO CHICKEN DIP \$55

served w/ tortilla chips and celery

CRISPY TEMPURA SHRIMP \$65

rice flour tempura battered shrimp served w/ sweet and sour sauce

HOT HONEY CHEESE BITES \$42

w/ spicy-sweet dipping sauce

LOADED POTATO SKINS \$55

crispy seasoned potato boats smothered w/ crumbled bacon, green onion and shredded cheddar served w/ sour cream

MARZANO MEATBALLS \$60

all-beef Italian meatballs tossed in San Marzano tomato sauce w/ melted mozzarella and parmesan cheese

PIZZA \$36

choice of cheese or pepperoni, 8 slices

QUESADILLA COMBO \$42

classic cheese, sauteed onions, peppers, Philly cheesesteak quesadillas on flour tortillas served w/ salsa fresca and sour cream

STROMBOLI SLICES \$60

cheese and pepperoni stromboli pieces served w/ marinara dipping sauce

TOPPED TATER TOTS \$48

golden baked and topped w/ chopped bacon, scallions, grated cheddar and sour cream

7-LAYER DIP \$42

layered refried beans, taco ground beef, tomato salsa, black olives, sour cream, green onion, grated cheddar served w/ tortilla chips



Vegetarian



Gluten Free

SPLIT PAN APPETIZERS

All appetizers listed will be served in shallow or split pans.
Quantity included in parentheses.

BONELESS CHICKEN BITES (30) \$44

BUFFALO CHICKEN BITES (30) \$44

CHEESE STEAK EGG ROLL (16 CUT ½) \$60

served w/ chipotle mayo

CHICKEN TENDERS (24) \$55

CHICKEN WINGS (24) \$40 🌱 (upon request)

tossed in bbq, buffalo or Caribbean jerk

CORDON BLEU BITES (36) \$36

served w/ creamy dijon aioli

CORN DOG NUGGETS (36) \$32

DILL PICKLE FRIES (36) \$36 🌱

GREEN CHILE CHICKEN FLAUTAS (22 CUT ½) \$48

MOZZARELLA STICKS (24) \$40 🌱

served with marinara sauce

PORK POTSTICKERS (24) \$42

tossed in teriyaki sauce

SMOKED GOUDA MAC & CHEESE BITES (36) \$42

SPICY FRIED CAULIFLOWER BITES (44) \$36

VEGETABLE SPRING ROLLS (24) \$45 🌱

served with teriyaki sauce



Vegetarian



Gluten Free



SIDE DISHES

listed choices serve 12 people unless otherwise indicated

BEER MAC & CHEESE \$24

BROWN SUGAR BAKED BEANS \$22

CRISPY BREADED GREEN BEANS \$24

PAN-FRIED BRUSSEL SPROUTS \$24

SALT & PEPPER MASHED POTATOES \$24

TEMPURA MUSHROOMS \$22

SHAKE SHACK FRY PACK (10) \$80

SALADS

listed choices serve 12 people unless otherwise indicated

CAESAR SALAD \$40 (+\$12 ADD GRILLED CHICKEN) 🌱

chopped romaine, parmesan cheese, and croutons served w/ creamy Caesar dressing

FRESH FRUIT SALAD \$45 🌱 🍷

diced fresh fruit tossed in champagne-orange vinaigrette

MIXED GREENS GARDEN SALAD \$32 (+\$12 ADD GRILLED CHICKEN) 🌱 🍷

tossed mixed field greens, cucumbers, carrots, and grape tomatoes with ranch and balsamic dressings

MEDITERRANEAN WHITE BEAN TORTELLINI SALAD \$45 🌱

cannellini beans, wheat berries, baby spinach, tomatoes, feta crumble and tri-color tortellini in Greek-citrus vinaigrette



Vegetarian



Gluten Free

HANDHELDS

listed choices serve 12 people unless otherwise indicated

ALL-BEEF HOT DOGS \$60

served with relish, diced onions, buns, and condiments on the side

CHEESE STEAK SUBS \$72

build your own with seasoned, sliced and seared steak, grilled onions and peppers, fresh bread and provolone cheese

CHEESEBURGER SLIDERS \$60

served with rolls and condiments

CHICKEN AND WAFFLES \$65

crispy breaded chicken breast and sugar-glazed Belgian waffle with pepper-maple drizzle

MINI HOT DOG/ SLIDER COMBO \$85

served with buns and condiments

N.C. BBQ COMPANY PULLED PORK \$65

served w/ fresh rolls, eastern and western sauce and coleslaw

SHACKBURGER™ PACK \$135

ten (10) angus beef cheeseburgers with lettuce, tomato, and ShackSauce on a toasted potato bun



KIDS MENU

served with tater tots and a cookie

ALL-BEEF HOT DOG (1) \$12

CHICKEN TENDERS (3) \$12

MAC & CHEESE BITES (10) \$12 



Vegetarian



Gluten Free





PACKAGES



PIG PICKIN' PICNIC

\$480 (serves 12 people)

ENDLESS POPCORN  

SOUTHERN STYLE POTATO SALAD  

served with hard-boiled eggs, celery,
mustard, mayonnaise and sweet relish

N. C. BBQ COMPANY PULLED PORK 

CRISPY FRIED CHICKEN

BEER MAC & CHEESE 

HUSHPUPPIES 

BREADED GREEN BEANS 

PIG PICKIN' CAKE BANANA PUDDING

GRILL OUT

\$480 (serves 12 people)

ENDLESS POPCORN  

B.L.T. PASTA SALAD

ALL BEEF HOTDOGS

1/3LB HAMBURGERS

BUFFALO CHICKEN WINGS 

DILL PICKLE FRIES 

BROWN SUGAR BAKED BEANS  

ASSORTED DESSERT BARS

FIESTA FARE

\$504 (serves 12 people)

ENDLESS POPCORN  

TORTILLA AND SALSA SAMPLER 

chips, tomato salsa, roasted corn & poblano
salsa and guacamole

SPANISH RICE  

REFRIED BEANS  

POLLO, CARNE & CERDO ASADA 
(chicken, beef and pork)

GRILLED PEPPERS AND ONIONS

FLOUR TORTILLAS

COOKIE & BROWNIE ASSORTMENT

SMOKE HOUSE

\$528 (serves 12 people)

ENDLESS POPCORN  

MIXED GREENS SALAD  

BBQ BRISKET BURNT ENDS 

SMOKY-SWEET BABY BACK RIBS 

SWEET POTATO TOTS

COUNTRY FRIED OKRA

STRAWBERRY SHORTCAKE

STEAK HOUSE

\$720 (serves 12 people)

ENDLESS POPCORN  

CAESAR SALAD

CRISPY TEMPURA SHRIMP

served with sweet and sour sauce

FINGERLING POTATOES  

SEARED TENDER BEEF MEDALLIONS 

served in marsala au jus

CHICKEN FRANCESE

served in lemon-caper veloute'

CHOCOLATE ECLAIRS & CANNOLI'S

FOOD SAFETY & ALLERGY AWARENESS

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



Vegetarian



Gluten Free

DESSERTS

ASSORTED CANDY BASKET (8) \$42

assortment based on availability

CHOCOLATE BROWNIE (12) & COOKIE ASSORTMENT (16) \$48

COOKIE PLATTER (32) \$40

a sumptuous sampling including chocolate chip, white chocolate macadamia, oatmeal raisin, rocky road, sugar or snickerdoodle

ÉCLAIR CREAM PIE \$32

ICE BOX BANANA PUDDING \$32

PETITE ÉCLAIRS AND CHOCOLATE CHIP CANNOLIS (12 OF EACH) \$38

STRAWBERRY SHORTCAKE (12) \$68

Custom Cakes and Confectionaries

Contact an administrator about selections and pricing.
Approved celebration cakes from outside vendors = \$25 fee.





DIETARY RESTRICTIONS



GF/VEGETARIAN LIST

6-Layer Dip / V

Arena Snack Mix / V

BBQ Brisket Burnt Ends* / GF

BBQ Chicken Wings** / GF

Beer Mac & Cheese / V

Breaded Green Beans* / V

Brown Sugar Baked Beans / GF / V

Buffalo Chicken Dip / GF

Buffalo Chicken Wings** / GF

Caesar Salad / V

Caribbean Jerk Chicken Wings** / GF

Cheese Tray / V

Cheez-its / V

Chips and Dip / V

Crispy Breaded Green Beans / V

Crispy Tempura Shrimp / GF

Deviled Egg Hat Trick / GF

Dill Pickle Fries / V

Fingerling Potatoes* / GF / V

Fresh Fruit Salad / GF / V

Fruit Platter / GF / V

Grilled Chicken Breast / GF

Grilled Salmon Filet / GF

Horn of Plenty / V

Hot Honey Cheese Bites / V

Hushpuppies* / V

M & M's — Plain or Peanut / V

Mac and Cheese Bites / V

Mediterranean White Bean Tortellini Salad / V

Mixed Greens Garden Salad / GF / V

Mixed Nuts / GF / V

Mozzarella Sticks / V

N. C. BBQ Company Pulled Pork* / GF

Pan-Fried Brussel Sprouts / GF / V

Pollo, Carne and Cerdo Asada* / GF

Popcorn / GF / V

Pretzel Twists / V

Refried Beans* / GF / V

Salt and Pepper Mashed Potatoes / GF / V

Seared Tender Beef Medallions* / GF

Shrimp Cocktail / GF

Smoky-Sweet Baby Back Ribs* / GF

Southwestern Black Bean Burger / V

Spanish Rice* / GF / V

Spicy Fried Cauliflower Bites / V

Sweet and Sour Thai Vegetable Dumplings / V

Tempura Mushrooms / V

Three Point Hummus Display / V

Tortilla and Salsa Sampler / V

Vegetable Crudité / GF / V

Vegetable Spring Rolls / V

*Item Exclusive to Package

**Gluten-Free Upon Request

FOOD SAFETY & ALLERGY AWARENESS

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



BEVERAGES



SOFT DRINKS

AQUAFINA

PEPSI

DIET PEPSI

PEPSI ZERO

STARRY

CHEERWINE

MOUNTAIN DEW

SUNKIST

GINGER ALE

SHAKES

SHAKE SHACK PACK (10) **\$115**

BEER

BUD LIGHT

MICHELOB ULTRA

BOLD ROCK CIDER

CORONA or MODELO

STELLA

R&D STORM BREW

R&D SEVEN SATURDAY'S IPA

R&D BASKIN HAZY IPA

R&D ISLA BLACK CHERRY SELTZER

WHITE

PINOT GRIGIO

Robert Mondavi P.S. / CA **\$45**

CHARDONNAY

Robert Mondavi P.S. Buttery / CA **\$45**

Robert Mondavi Napa Valley / CA **\$115**

SAUVIGNON BLANC

Joel Gott Sauvignon Blanc / CA **\$55**

Craggy Range Sauvignon Blanc / New Zealand **\$75**

Groth Sauvignon Blanc **\$110**

BLEND

Terra d'Oro, Chenin Blanc Viognier / CA **\$55**

MOSCATO

Sutter Home / CA **\$32**

MOSCATO

Chateau Ste. Michelle / WA \$

ROSE

Kim Crawford Rose / New Zealand **\$75**

SPLITS

Woodbridge Cabernet Sauvignon / CA **\$10**

Woodbridge Pinot Grigio / CA **\$10**

Woodbridge Chardonnay / CA **\$10**

Mionetto Prosecco / Italy **\$15**

RED

CABERNET

Woodbridge Cabernet Sauvignon / CA **\$40**

Robert Mondavi P.S. Bourbon Barrel Aged / CA **\$55**

Joel Gott 815 Cabernet Sauvignon / CA **\$70**

Sebastiani Cabernet, Alexander Valley / CA **\$100**

Jordan Cabernet Sauvignon / CA **\$220**

PINOT NOIR

Casillero del Diablo / Chile **\$45**

Robert Mondavi P.S. Pinot Noir / CA **\$50**

Meiomi Pinot Noir / CA **\$80**

Robert Mondavi Pinot Noir, Napa Valley / CA **\$140**

OTHER

Barossa Valley Estate / Shiraz / Australia **\$60**

Conundrum Red / CA **\$65**

The Show / Malbec / CA **\$70**

SPARKLING

PROSECCO

Mionetto Avantgarde Collection: DOC Treviso Brut / Italy **\$45**

CHAMPAGNE

Chateau de la Durandiere / Saumur Brut Rose Sec **\$60**

Jacques Bardelot / Champagne Brut **\$110**

Nicolas Feuillatte / Champagne Brut **\$135**

Vollereaux / Brut Reserve **\$160**

Moet & Chandon Champagne / Champagne Brut Imperial **\$220**

Armand de Brignac / Ace of Spades / Champagne Brut **\$475**

Armand de Brignac / Ace of Spades / Champagne Brut Rose **\$650**






ORGANIC WINES

Frederic Mabileau / Sparkling Hypnotic Rose / France **\$75**

Clos Troteligotte / Cahors K-Pot Malbec / France **\$75**

SAME DAY MENU

SNACKS

- Arena Snack Mix \$14  
- Chips and Dip \$16  
- Mixed Nuts \$22  
- M&M's \$16 
- Popcorn \$18  
- Pretzel Twists \$12 

APPETIZERS

- BBQ Cocktail Meatballs \$60
- Crispy Tempura Shrimp \$65 
- Honey Cheese Bites \$42 
- Horn of Plenty \$65 
- Loaded Potato Skins \$55
- Topped Tater Tots \$48






SPLIT PAN APPETIZERS

- Boneless Chicken Bites (30) \$44
- Buffalo Chicken Bites (30) \$44
- Chicken Wings (*Buffalo or Plain*) (24) \$40  (upon request)
- Chicken Tenders (24) \$55
- Cordon Bleu Bites (36) \$40
- Corn Dog Nuggets (36) \$32
- Dill Pickle Fries (36) \$36 
- Green Chile Chicken Flautas (22) \$48
- Mozzarella Sticks (24) \$40 
- Pork Potstickers (24) \$42
- Smoked Gouda Mac & Cheese Bites (36) \$42
- Vegetable Spring Rolls (24) \$40 

SIDE DISHES

- Crispy Breaded Green Beans \$24 
- Tempura Mushrooms \$22 

SALADS

- Caesar Salad \$40 
- Fresh Fruit Salad \$45  
- Mixed Greens Garden Salad \$32  

HANDHELDS

serves 12 people



- All Beef Hot Dogs \$60
- Mini Hot Dog/Slider Combo \$85
- N.C. BBQ Company Pulled Pork \$65

KIDS MEALS

served with tater tots and cookie

- All Beef Hot Dog (1) \$12
- Chicken Tenders (3) \$12
- Mac & Cheese Bites \$12 

GLUTEN-FREE/VEGETARIAN MEALS

- Grilled Chicken Breast \$16 
- Southwestern Black Bean Burger \$16 

DESSERTS

- Chocolate Brownie & Cookie Assortment \$48
- Cookie Platter (32) \$40



POLICIES



MENU SELECTION DEADLINE

In order to meet all your Food and Beverage requirements, we require that you place your orders **no later than 12PM EST two (2) business days prior to the event.**

Ordering in advance provides you and your guests a much larger menu to select from and priority service in expediting all your catering requirements to your suite.

Schedule for Food and Beverage Advance Menu Ordering Deadlines:



12:00PM EST Thursday for a Monday Event
 12:00PM EST Friday for a Tuesday Event
 12:00PM EST Monday for a Wednesday Event
 12:00PM EST Tuesday for a Thursday Event
 12:00PM EST Wednesday for a Friday Event
 12:00PM EST Thursday for a Saturday Event
 12:00PM EST Thursday for a Sunday Event

FOOD PREPARATION

NON-TRANS FAT CANOLA OIL

We are pleased to announce that we prepare all fried foods arena-wide using non-trans fat canola (corn) oil. The popcorn is prepared using coconut oil.

ALLERGIES

Does a member of your group have specific or multiple food allergies? We have identified foods throughout the menu that are gluten free, or vegetarian. The food items will be designated with the following symbols  (GF),  (V). If you need more assistance with food allergies please contact us in advance and we will provide you with a list of ingredients used to prepare any specific item on our menu.

Unfortunately, we do not have the ability to deep fry items separately. This means that fish and or seafood may be deep-fried in the same oil used for chicken.

FOOD & BEVERAGE ORDERING PROCEDURES

ADVANCE MENU

Advanced Menu order forms placed prior to the deadline will be delivered to your suite and set up for your arrival when the doors for each event open (times vary). To ensure the best quality, some selections may have a later delivery time.

PLACING YOUR ORDER

Option 1

1. Click the link: <https://vabcatering.order.bypassmobile.com/>
2. Use the login provided (email & password)
3. Add credit card information (if not already in our system)
4. Select event you are ordering for
5. Add items to your cart
6. Add a fridge option to your cart (\$0.00)
7. Go to your cart
8. Review all items are what you'd like
9. Leave any special instructions you'd like the F&B Managers or your server to know (host name, split bill, etc)
10. Make sure you save these instructions BEFORE submitting order!
(Save instructions should be blue and after you click it, it should be gray)
11. Complete order by clicking place order
12. Check email associated with login and verify that you received an invoice of order placed

NOTES:

1. Once an order is placed, you must contact F&B managers to make any changes
2. Once we are within 48 hours of an event (business days) you will not have access to order online
3. This is NOT your final bill. We will add consumed beverages to the tab and present you the final bill at the conclusion of the event.

FOOD & BEVERAGE ORDERING PROCEDURES CONT.

PLACING YOUR ORDER

Option 2

1. Open the Excel document sent upon contract signing
2. Fill out contact/event information
3. Place quantities of items in a box to the left of the listed item
4. Choose an option for a refrigerator (locked/unlocked)
5. Email document to suiteorders@pncarena.com
6. You will receive an email confirmation that the order has been placed

EVENT DAY MENU OPTION

Event Day ordering is provided as a convenience to our guests; however, it is designed to supplement your Advanced Menu order, not replace it. Those wishing to place an order after the Noon EST deadline for any event will be asked to submit an order using the Event Day Menu. The menu is limited to items that are readily accessible and reparable in mass quantity on a busy event day. Please order early for the full complement of menu items available.

The event day menu will be available in your suite and a suite server will be happy to take your order. Please allow up to one (1) hour for delivery of all food orders placed during the event. All food and beverages consumed in the suite must be purchased from VAB Catering. Your cooperation is sincerely appreciated.

The Same Day Menu can be found in Section 7.

MENU CONFIRMATION

Once your order has been placed through the online portal, you will receive an invoice for the item's orders to your email. If you submitted your order via Excel order form, once it has been received, you will receive an email acknowledgment. Confirmation should be reviewed, however; no action is required unless you wish to make changes and/or corrections. If changes are necessary, please contact suites management at 919-861-2301 or email suiteorders@pncarena.com.

SUITE REFRIGERATORS

A par-level refrigerator (a pre-selected standard stock of beverages) will be established prior to each season. A standardized refrigerator will be established if no specific beverage information is received. The standard par bar will contain assorted domestic and imported beers, wine, various Pepsi products, and bottled water. Juices will be available on request. We do not have the ability to change stock levels on an event-by-event basis.

Any beverages that are opened will be charged on a consumption basis. In order to open the refrigerator you must have: a credit card number on file (entered by F&B management or by you on the online ordering site), provide a credit card number on your menu order form (Advanced or Event Day), have an active Food and Beverage escrow account, or have your guest present a personal credit card upon arrival to the suite. The refrigerator will not be opened until a form of payment has been obtained.

The management of PNC Arena reserves the right, in its sole discretion, to cease beverage service at any time during events.

STANDING MENU ORDERS FOR SUITE OWNERS

We would be happy to help you establish a "standing order" for your suite based on your guests' needs as well as your budget. Standing orders are repeating orders for each event. We allow one singular order or multiple orders that rotate each event.

HOW CAN I LOCATE MY SUITE SERVER?

In the event that you require additional food and beverages or simply have a question in regard to locating a specific service in PNC Arena, our servers make routine rounds and should be in the vicinity of your suite. If you are unable to locate your server, our Premium Services team is stationed around both concourses and will be able to contact your server.

PNC Arena
1400 Edwards Mill Road
Raleigh, NC 27607

FOOD & BEVERAGE ORDERING PROCEDURES CONT.

AUTHORIZATION FOR ADDITIONAL ORDERS PLACED ON EVENT DAY

Only authorized suite members and guests may place additional orders during an event. Suite owners may provide a list of authorized individuals on the Suite information form prior to the start of the season. For additional authorized suite members (as your guest/host list may change from event to event), please provide this information in the special instructions on the checkout page through the online portal.

If a guest would like to place an order from the suite during the event, but has not been authorized, we will be glad to accept a personal credit card as payment.

SUITE FOOD DELIVERY TIMELINE

Snacks, Cold Platters & Salads will be in the Suite prior to your arrival. Hot Appetizers, Handhelds, Split Pan Appetizers and Side Dishes will be placed in the Suite approximately 30 minutes before the start of each event. Desserts will be placed in the suite near the beginning of 2nd period for hockey, halftime for basketball, and after intermission or when the main act takes the stage for concerts/shows.

CANCELLATIONS

In the event you need to cancel an order, we ask that you do so at least 24 hours prior to the event date. Due to preparation costs, you (suite holders and rental guests) may be charged for orders not canceled prior to the 24-hour period at a rate of 50%.

METHODS OF PAYMENT

Suite holders and rental clients may pay for food and beverages with the following methods of payment:

American Express / Discover / Mastercard / Visa

VAB Catering will need your credit card information at the time the orders are placed in the event a credit card is not on file. Payment in full is required on the day of your event as we don't have the capability to invoice our guests.

SALES TAX, SERVICE CHARGE AND GRATUITY

A 21% arena service charge and applicable sales tax will be added to your final bill. The arena service charge assists with event day staff needs such as labor, set-up, preparation and delivery of food and beverage, reorders and suite supplies. The 21% arena service charge is not a gratuity for your server.

If you feel your service deems a gratuity, you are welcome to add one to the bill. We would also be glad to assist you in establishing an automatic gratuity for the entire season for your suite.

SECURITY, LOST AND FOUND

Please be sure to remove all personal belongings prior to vacating the premises. We cannot be responsible for any misplaced property, articles or equipment left unattended in the suites. Items left in the suite will be forwarded to Guest Services located in Section 127 on the main concourse.

OUTSIDE FOOD & BEVERAGE

VAB Catering, Inc. does not allow outside food and beverage entry to the building for any event. Items will be retained at the point of entry and will not be permitted to be transported to a suite (this excludes pre-authorized birthday/special occasion cakes which include a fee). Please contact the Suites Food and Beverage department if you have a question and/or concern in regard to a specific item(s) being planned for your event.

WHAT IF WE HAVE LEFTOVERS?

Your suite server will be happy to box up the remaining food items for you to take home with you. Otherwise, at the end of the event, all remaining food items are discarded.

LIQUOR IN THE SUITE—REGULAR SEASON SUITE HOLDERS

We are pleased to offer liquor by-the-bottle purchases for all suite holders (*not currently available for suite rentals – see Rental Guest page*). Make your own liquor drinks in the privacy of your suite without the expense of a hired bartender. A variety of mixers and utensils are also available to make your favorite mixed drinks.

Suite's food and beverage management will be pleased to honor any special requests and quote you prices on your favorite brands and order those not featured on our menu given one (1) week lead time.

Spirits may be purchased by the bottle (750ml). All bottles will display VAB Catering's mixed beverage tax stamp. In conjunction with ABC Commission Rules, no suite may have more than six (6) bottles in the suite at one time. Suite owners may purchase more than six (6) bottles, but only six will be available to consume at a time. All liquor bottles will be kept in the Suites office liquor closet in a suite-specific bin.

Guests may serve themselves throughout the event until the point of each event in which we cease liquor sales arena-wide (Last-Call: Varies for each event). Any product that is not consumed will be locked in a cabinet in the suite and moved to the Suites Office at the conclusion of the event. Empty liquor bottles will be brought back to the office for inventory purposes and then destroyed after the tax stamp is defaced.

VAB Catering (no guest or suite owner) will have access to the purchased liquor that belongs to the suite. All liquor will remain in the Suites Office unless we receive prior authorization from the suite owner to have it delivered and available in the suite.

North Carolina State Law requires all alcoholic beverages consumed in the suites be purchased from VAB Catering. VAB Catering reserves the right to confiscate any food and/or beverages brought into PNC Arena.

Alcoholic beverages may be obtained through Suites Food and Beverage and various concession and club-level locations (depending on the event — as some events are deemed non-alcohol) and liquor cannot be brought into or removed from the arena.

The minimum drinking age in the State of North Carolina is 21 years of age. It is the responsibility of each suite holder to monitor the consumption of alcoholic beverages within their suite. Your suite server will also card guests who appear to be less than 30 years of age per the PNC Arena alcohol policy.

The Management of the PNC Arena reserves the right, in its sole discretion, to cease alcohol service at any time during events.

LIQUOR PACKAGES—FOR RENTAL SUITE GUESTS

All rental suite guests requesting liquor in their suite for any alcohol event will be required to hire an in-house private bartender. The cost of a private bartender is \$150.00 per event, per suite. An expansive selection of spirits, along with mixers will be provided for a specified cost per drink. The total drink charge will be added to your bill at the end of the event.

Please provide one (1) week notice when requesting a bartender for your rental suite. Contact your suite's food and beverage team for a list of available spirit brands. We would be pleased to honor any special requests, given adequate notice. Beer and wine are self-serve and do not require a private bartender.

LIQUOR LIST

price shown is per bottle

VODKA

New Amsterdam Vodka \$85
New Amsterdam Pink Whitney \$85
Tito's \$110
Grey Goose \$135

GIN

New Amsterdam Gin \$85
Tanqueray \$120
Hendrick's \$160

RUM

Bacardi Superior \$85
Captain Morgan Spiced \$95

TEQUILA

Casamigos Blanco \$195
Casamigos Mezcal \$210
Casamigos Reposado \$200
Casamigos Anejo \$220
Don Julio \$225

BOURBON / WHISKEY

Jim Beam \$100
Jack Daniels \$125
Jameson \$135
Maker's Mark \$135
Crown Apple \$140
Crown Royal \$140
Woodford Reserve \$175
Maker's Mark 46 \$200
Blade & Bow \$215

SCOTCH

Dewar's \$115
Johnnie Walker Black \$175
Glenfiddich 12Y \$210

MISCELLANEOUS

Fireball \$105
Jagermeister \$105
Bailey's \$105

MIXERS

Sparkling Cranberry \$15
Ginger Beer \$15
Margarita \$15