

LEGENDS GLOBAL HOSPITALITY

SUITE MENU

Welcome! We're excited to open our doors and greet you at VyStar Veterans Memorial Arena. The Legends Global Hospitality team is dedicated to delivering a safe, seamless, and enjoyable live event experience.

Creating unforgettable moments is what we do best, and we're honored to provide you and your guests with an experience unlike any other.

SUITE INFORMATION

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

ADVANCE ORDERING

Food & Beverage orders may be placed with our suite catering manager by emailing premiumservices@jaxevents.com during daily business hours from 9am to 5pm. On event days, our staff will be available to assist you until the conclusion of the event. Please provide the following information when placing your order:

- Suite Number
- Suite Owner
- Contact Name
- Contact Phone
- Contact Email

ALCOHOLIC BEVERAGES

SMG Food and Beverage LLC, as a licensee, oversees the sale and service of alcoholic beverages in accordance with the laws and regulations of the State of Florida. In compliance with these regulations, all alcoholic beverages must be supplied exclusively through Legends Global Hospitality. Alcoholic beverages may not be brought into or removed from VyStar Veterans Memorial Arena.

Florida law prohibits the consumption of alcoholic beverages by anyone under the age of 21. Suite holders are responsible for ensuring that minors and visibly intoxicated individuals do not consume alcohol within their suite.

Pre-ordered alcoholic beverages will be placed in your suite prior to arrival. Any leftover beverages will be secured and must remain in the suite for future events.

To help Legends Global Hospitality meet all of your food and beverage needs, we kindly ask that orders be submitted by 12:00 PM (noon), five (5) business days before the event.

We look forward to serving you at VyStar Veterans Memorial Arena.

PERSONALIZED SERVICES

On event days, a dedicated suite attendant will be assigned to your suite to enhance your experience. They will take your food and beverage orders and assist with any needs during the event. Please note that each attendant supports multiple suites.

PAYMENT PROCEDURES

The payment method for each suite is determined by the information provided when placing your order. To process your order, a valid credit card (Visa, Mastercard, Discover, or American Express) must be submitted.

For added convenience, you can keep a credit card number and a list of authorized signers on file with our Premium Seating Office to use for future events. If you would like to complete this authorization form, please contact the Food & Beverage Department at 904-729-0653.

CANCELLATIONS

If you need to cancel your event order, please contact the Food & Beverage Department at premiumservices@jaxevents.com. Cancellations made at least 48 hours prior to the event will not incur any charges. Requests received within 48 hours of the event will be subject to a 50% charge on food and beverage invoices, and cancellations made within 24 hours of the event will be charged in full (100%).

EVENT DAY MENU

A separate event-day menu is provided in each suite for your review. Orders may be placed with your suite attendant. Event-day ordering is offered as a convenience for your guests; however, it is intended to supplement your pre-event order, not replace it. Please allow a minimum of 45 minutes for event-day orders. Items marked with this "●" symbol are available for event-day ordering.



ELEVATE YOUR SUITE EXPERIENCE.

CURATED DINING PACKAGES CRAFTED FOR PREMIUM
EVENTS FEATURING SNACKS, SHAREABLE BOARDS,
CHEF-INSPIRED ENTRÉES, AND INDULGENT SWEETS.

DESIGNED FOR GATHERING, CELEBRATING, AND
ENJOYING EXCEPTIONAL FOOD TOGETHER.

SUITE PACKAGES

All packages serve 12 guests.

JAX SURF & TURF | 820

KETTLE CHIPS

Freshly Fried Homemade Kettle Chips
Seasoned with Sea Salt

STRAWBERRY FIELD SPINACH SALAD

Baby Spinach, Local Strawberries, Red Onion,
Jicama, Honey-Glazed Walnuts, Feta Cheese, Served
with Homemade Strawberry Basil Vinaigrette

COCONUT SHRIMP

Large Shrimp Dipped in Mild Coconut Batter and
Rolled in a Mixture of Coconut and Breadcrumbs,
Served with Sweet Thai Chili Sauce

STEAK & CRAB CAKE

Honey Sriracha Marinated Flank Steak and
Maryland Crab Cake, Served with Tarragon
Hollandaise Sauce

SWEET CORN SOUFFLE

Freshly Baked Warm Sweet Corn Soufflé

MINI CHICKEN CORDON BLEU

Panko-Crusted Bite-Size Chicken Breast with
Swiss Cheese and Ham

SORBETTO DUO

Gourmet Duo of Raspberry and Mango Sorbet
Garnished with Candied Citrus, Mint, and Raspberries

THE ITALIAN KITCHEN | 650

KETTLE CHIPS

Freshly Fried Homemade Kettle Chips
Seasoned with Sea Salt

EVERYDAY ITALIAN SALAD

Romaine Lettuce, Homemade Croutons, Red
Onion, Pepperoncini Pepper, Cherry Tomato,
Sweet Piquante Pepper, Freshly Grated
Parmesan, Served with Italian Dressing

CLASSIC CAPRESE SALAD

Vine-Ripened Tomato, Burrata Cheese, Fresh
Basil Dressed with Maldon Sea Salt and
Freshly Grated Black Pepper, Drizzled
Generously with Extra Virgin Olive Oil and
Aged Balsamic Glaze

FRESHLY BAKED CALZONES

Fresh-Baked Meat-Stuffed Calzones and
Vegetarian Calzones, Served with a Side of
Marinara Sauce

BAKED CANNELLONI

Chicken and Spinach Stuffed Cannelloni Baked
with Homemade Vodka Sauce and Mozzarella
Cheese

MEATBALL GRINDER PLATTER

Jumbo Meatball Topped with a Generous
Amount of Mozzarella and Marinara, Served on
a Hoagie Roll

TIRAMISU

Luscious Layers of Ladyfingers with
Mascarpone Cheese and Espresso

Orders must be placed by five (5) business days prior to the event.

Pricing includes food and/or beverage only, plus 21% administrative fee and 7.5% tax. Prices subject to change.

Due to supply and demand some items may be substituted or not available.

SUITE PACKAGES

All packages serve 12 guests.

TACOS DE LA NOCHE | 590

SOUTHWEST SALAD

Fresh Romaine Lettuce with Tomato, Roasted Corn, Avocado, Pickled Red Onion, Pepitas, Cheddar Jack Cheese, and Cilantro Lime Dressing

NACHO TACOS

Trio of Steak, Chicken, and Carnitas Served with Warm Corn Tortillas and Tortilla Chips

ASSORTED ACCOMPANIMENTS

Black Olives | Jalapeño | Guacamole | Sour Cream | Salsa Rojo | Salsa Verde | Tomato | Onion & Cilantro | Lettuce | Cheddar Jack Cheese

SPANISH RICE

REFRIED BEANS

CHURROS

Made-to-Order Crisp Churros Served with Chocolate Sauce

PACIFIC EXPRESS | 800

CHICKEN LEMONGRASS POTSTICKER

Served with Ponzu Soy Dipping Sauce

VEGETARIAN SPRING ROLL

Served with Sweet Thai Chili Sauce

SESAME NOODLE SALAD

Ginger Sesame Dressing Marinated Noodles with Sugar Snap, Bell Peppers, Carrot, Napa Cabbage, Red Cabbage, and Cilantro

KIMCHI SLAW

Spicy and Tangy Kimchi-Marinated Coleslaw

KOREAN BBQ SHORT RIB

Korean BBQ Marinated "LA" Short Rib Grilled on the Char Broiler for Perfect Caramelization and Served with a Side of Mini Steamed Bao Buns

SWEET & SOUR CHICKEN

Tempura-Battered Chicken with Pepper and Pineapple Gently Coated with Sweet and Sour Sauce

PINEAPPLE COCONUT CAKE

Thin Layers of White Cake Filled with White Chocolate Mousse, Pineapple Marmalade, Cream Cheese, and Finished with Pineapple Coconut Glaze

FORTUNE COOKIES

THE ALL AMERICAN | 550

KETTLE CHIPS

Freshly Fried Homemade Kettle Chips Seasoned with Sea Salt

BAKED POTATO SALAD

Oven-Roasted Red Potatoes Tossed in a Creamy Ranch Dressing Served with Your Favorite Toppings: Shredded Cheddar Cheese, Crispy Bacon, and Green Onion

GRILLED CHEESE

Sharp Cheddar and Provolone Cheese with Homemade Onion Jam on Artisan Sourdough Bread

CRISPY FRIED CHICKEN SLIDERS

Fried Chicken Slider Patty, Black Pepper Aioli, Dill Pickle Chip, Swiss Cheese, Slider Bun

KOBE MEATLOAF SLIDERS

Kobe Meatloaf with Glaze, Crispy Onions, Slider Bun

CHEESEBURGER SLIDERS

Certified Angus™ Beef Slider Patties with American Cheese, Caramelized Onion, and Dill Pickle Chips, Served with Mustard and Ketchup on the Side

FRESHLY BAKED COOKIES

An Assortment of Freshly Baked Cookies

Orders must be placed by five (5) business days prior to the event.

Pricing includes food and/or beverage only, plus 21% administrative fee and 7.5% tax. Prices subject to change. Due to supply and demand some items may be substituted or not available.

SUITE PACKAGES

All packages serve 12 guests.

FANATIC | 780

KETTLE CHIPS

Freshly Fried Homemade Kettle Chips
Seasoned with Sea Salt

HOT DOG & BURGER BAR

Quarter-Pound All-Beef Franks and Half-Pound
Fresh Steakhouse Hamburgers with Fresh
Brioche Buns, Lettuce, Tomatoes, Red Onion,
Assorted Cheeses, and Condiments Served on
the Side

JUMBO BARVARIAN BRAUHAUS PRETZELS

Fresh 10oz Bavarian Brauhaus Pretzels, Served
with Honey Mustard and Inuition Ale Works
Beer Cheese Sauce

ASSORTMENT OF FLATBREAD

Heirloom Margherita | Pesto Italian Sausage &
Peppers | Alfredo Chicken Spinach

MELON CUCUMBER SALAD

Shaved Seasonal Melons, Cucumber, Pickled
Fresno Chiles, Roasted Pepitas on a Bed of
Romaine, Served with Champagne
Vinaigrette

VELVETY RED VELVET

Rich Velvety Chocolate-Flavored Cake
Layered with Creamy Cheesecake Frosting

THE VETERANS | 550

KETTLE CHIPS

Freshly Fried Homemade Kettle Chips
Seasoned with Sea Salt

MAPLE BACON SLIDERS

Thick Slab of Maple-Glazed Applewood Bacon
Topped with Bleu Cheese and Fried Onion

STEAKHOUSE SLIDERS

Certified Angus™ Beef Slider Patties
Smothered with Mushrooms, Swiss Cheese,
and Onion Ring

CHICKEN TENDERS

Golden Fried Chicken Tenderloins Served with
Honey Mustard, Ranch, and BBQ Sauce

ITALIAN TORTELLINI PASTA SALAD

Tricolor Cheese Tortellini Pasta with Cherry
Tomato, Ciliegine Fresh Mozzarella, Cucumber,
Black Olives, Bell Peppers, Pepperoncini, Salami,
Freshly Grated Parmesan Cheese, and Italian
Dressing

SIGNATURE SALAD

Spring Mix Tossed with Dried Cranberries, Feta
Cheese, and Glazed Pecans, Served with a
Champagne Vinaigrette

BROWNIES AND BLONDIES

Double Chocolate Chunk Brownies and
Toffee Crunch Blondies

BOLD CITY BBQ | 600

HOUSE SMOKED BRISKET AND FIRE BRAISED ST. LOUIS RIBS

Served with Gourmet BBQ Sauces:
White BBQ | Sweet BBQ | Hot & Spicy BBQ

BBQ BAKED BEANS

WHITE CHEDDAR MAC & CHEESE

COLESLAW

JALAPEÑO CORNBREAD

BANANA PUDDING

KIDS PACKAGE | 475

CHICKEN NUGGETS

PIGS IN A BLANKET

WHITE CHEDDAR MAC & CHEESE

DICED SEASONAL FRUIT

SUNDAE BAR

Rich Vanilla Ice Cream Served with Assorted
Toppings, Hot Fudge, and Caramel Sauce

CHOICE OF APPLE JUICE OR LEMONADE

Orders must be placed by five (5) business days prior to the event.

Pricing includes food and/or beverage only, plus 21% administrative fee and 7.5% tax. Prices subject
to change. Due to supply and demand some items may be substituted or not available.

ENDLESS SNACKS

All packages serve 12 guests.

All Endless Snacks include unlimited refills until last call.

● Available for Event Day Ordering

SNACK ATTACK | 150 ●

Our Kettle Chip Sampler, Endless Popcorn, and Snack Mix

KETTLE CHIPS | 100 ●

Freshly Fried Homemade Kettle Chips
Choose from One of Our Signature Styles:
Bleu Cheese with a Balsamic Glaze
Bacon & Scallion with Cajun Ranch
Bacon & Jalapeño with Chipotle Aioli

KETTLE CHIP SAMPLER | 130 ●

Make It Easy and Cover Everyone's Taste with All Three Combinations

SNACK MIX | 60 ●

Goldfish, Pretzel Twists, and Blackened Pumpkin Seeds with Sesame and Corn Sticks

BBQ PORK RINDS | 75 ●

Fried-to-Order Chicharrón Tossed with Tajín Seasoning and Served with Lime BBQ Dipping Sauce

ENDLESS POPCORN | 60 ●

Freshly Popped, Lightly Salted Popcorn Replenished throughout the show.
Serves full suite

Orders must be placed by five (5) business days prior to the event.

Pricing includes food and/or beverage only. Plus 21% administrative fee and 7.5% tax. Prices subject to change.
Due to supply and demand some items may be substituted or not available.

ON DISPLAY

All packages serve 12 guests.

● Available for Event Day Ordering

MARKET FRESH FRUIT BOARD | 230

Seasonal Fresh Fruit Display Served with Nutella and Organic Honey Yogurt Dipping Sauce

CHEF'S CHEVRE BOARD | 130

Artisan Goat Cheese Spread Topped with Black Mission Fig Jam, Onion Jam, and Toasted Marcona Almonds, Served with Marble Rye Toast Points

DOMESTIC AND INTERNATIONAL CHEESE & CHARCUTERIE DISPLAY | 300 ●

Chef's Selection of Local and International Cheeses & Meats Served with Complimentary Arrangements and Freshly Baked Artisanal Bread

PROSCIUTTO & MELON | 150

Prosciutto-Wrapped Honeydew and Cantaloupe Drizzled with Aged Balsamic, Garnished with Country-Style Olives, Basil, and Fried Capers

CLASSIC MEDITERRANEAN HUMMUS | 75 ●

Served with Fire-Roasted Red Pepper, Feta Cheese, Country-Style Olives, and House-Seasoned Pita Points

VEGETABLE CRUDITÉ | 90

Fresh Seasonal Vegetables Served with Organic Green Goddess Dressing and Roasted Red Pepper Hummus

BRUSCHETTA POMODORO | 125

Freshly Marinated Heirloom Tomatoes with Freshly Grated Parmesan Cheese and Grilled Flatbread

BAKED POTATO SALAD | 75

Oven-Roasted Red Potatoes Tossed in a Creamy Ranch Dressing Served with Your Favorite Toppings, Including Shredded Cheddar Cheese, Crispy Bacon, and Green Onion

TRADITIONAL CAESAR SALAD | 100

Crisp Romaine Lettuce with Parmigiano-Reggiano Cheese, House-Made Crunchy Focaccia Croutons, and Creamy Caesar Dressing
Add Grilled Chicken | 75

CLASSIC CAPRESE SALAD | 150

Vine-Ripened Tomato, Burrata Cheese, Fresh Basil Dressed with Maldon Sea Salt and Freshly Grated Black Pepper, Drizzled Generously with Extra Virgin Olive Oil and Aged Balsamic Glaze

Orders must be placed by five (5) business days prior to the event.

Pricing includes food and/or beverage only. Plus 21% administrative fee and 7.5% tax. Prices subject to change.

Due to supply and demand some items may be substituted or not available.

ON THE BUN & BEYOND

All packages serve 12 guests.

● Available for Event Day Ordering

THE ITALIAN HERO | 170

Prosciutto, Pepperoni, Salami, Coppa, Provolone, Piquante Pepper, Lettuce, Tomato, Onion, Drizzled with Oil and Vinegar on a Hoagie Roll

LEMON ROSEMARY CHICKEN | 170

Lemon-Rosemary Basted Grilled Chicken Breasts Served with Baby Greens, Sundried Tomato, Goat Cheese, and Roasted Garlic Aioli on Freshly Baked Telera Rolls

GRILLED CUBAN SANDWICH | 180

Pulled Pork, Honey Ham, Swiss Cheese, and Pickles Served with Dijonnaise on Freshly Baked Telera Rolls

JERK CHICKEN PHILLY | 180

Grilled Jerk-Seasoned Chicken with Melted Swiss Cheese, Peppers, and Onions on Hoagie Rolls

GOURMET BURGERS | 230 ●

Steakhouse-Blend Half-Pounders with Caramelized Onions, Assorted Cheeses, Lettuce, Tomato, Pickles, Mustard, Mayonnaise, and Ketchup

GRILLED HOT DOGS | 170 ●

Quarter-Pound All-Beef Franks Served with Bean-Less Chili, Diced Onions, Shredded Cheddar Jack, Relish, Mustard, and Ketchup

CRABCAKE SANDWICH | 240

Served with Chipotle Remoulade on Brioche Bun, Accompanied by Coleslaw, Lettuce, Tomato, and Onion

GRILLED CHEESE | 100 ●

Sharp Cheddar and Provolone Cheese with Homemade Onion Jam on Artisan Sourdough Bread

Orders must be placed by five (5) business days prior to the event.

Pricing includes food and/or beverage only. Plus 21% administrative fee and 7.5% tax. Prices subject to change.

Due to supply and demand some items may be substituted or not available.

SLIDERS BAR

All packages serve 12 guests.

All selections served with Kettle Chips

● Available for Event Day Ordering

CHEESEBURGER SLIDERS | 180 ●

Certified Angus™ Beef Slider Patties with American Cheese, Caramelized Onion, and Dill Pickle Chips, with Mustard, Mayonnaise, and Ketchup on the Side

KOBE MEATLOAF SLIDERS | 190 ●

Kobe Meatloaf Topped with a House-Made Glaze and Crispy Fried Onions, Served on a Toasted Slider Bun

BUFFALO CHICKEN SLIDERS | 190 ●

Crispy Fried Chicken Breast with Buffalo Sauce, Served with Chunky Bleu Cheese Dressing and Celery Sticks

MINI RUEBEN | 200

Loaded Corned Beef with Sauerkraut, Swiss Cheese, and Thousand Island Dressing on Crustless, Butter-Toasted Marble Rye

MAPLE BACON SLIDERS | 190

A Thick Slab of Maple-Glazed Applewood Bacon with Bleu Cheese and Fried Onion

FLIGHT OF SLIDERS | 190 ●

Four Crispy Fried Chicken Sliders
Four Kobe Meatloaf Sliders
Four Cheeseburger Sliders

CRISPY FRIED CHICKEN SLIDERS | 190 ●

Fried Chicken Slider Patty with Black Pepper Aioli, Dill Pickle Chips, and Swiss Cheese

Orders must be placed by five (5) business days prior to the event.

Pricing includes food and/or beverage only. Plus 21% administrative fee and 7.5% tax. Prices subject to change.

Due to supply and demand some items may be substituted or not available.

HOT SELECTIONS

All packages serve 12 guests.

● Available for Event Day Ordering

SPINACH & ARTICHOKE DIP | 130 ●

Creamy Blend of Artichokes and Baby Spinach with Parmesan and Manchego Cheeses, Served with Crispy Pita Points

JUMBO BAVARIAN BRAUHAUS PRETZELS | 135 ●

Fresh 10 oz Bavarian Brauhaus Pretzels, Served with Honey Mustard and Intuition Ale Works Beer Cheese Sauce

JUMBO WINGS | 150 ●

Jumbo Chicken Wings tossed with your choice of flavor and served with celery sticks, ranch, and bleu cheese dressing

AVAILABLE WING FLAVORS

Spicy Buffalo | Sweet Teriyaki | Hot Honey
Mango Habanero | Bourbon Glaze | Garlic
Parmesan | Lemon Pepper

CHICKEN TENDERS | 150 ●

Golden Fried Chicken Tenderloins Served with Honey Mustard, Ranch, and BBQ Sauce

FRESH BAKED PIZZA | 60 ●

16-Inch Crust with Robust Red Sauce and Your Choice of Sausage, Pepperoni, or Four Cheeses

ASSORTMENT OF FLATBREAD | 170 ●

Heirloom Margherita
Pesto Italian Sausage & Peppers
Alfredo Chicken Spinach

Orders must be placed by five (5) business days prior to the event.

Pricing includes food and/or beverage only. Plus 21% administrative fee and 7.5% tax. Prices subject to change.
Due to supply and demand some items may be substituted or not available.

HORS D'OEUVRES

All packages serve 12 guests.

● Available for Event Day Ordering

THAI PEANUT CHICKEN SATAY | 240 ●

With hoisin peanut dipping sauce

CHICKEN QUESADILLA CORNUCOPIA | 210 ●

Roasted Chicken, Cheddar Jack Cheese, Jalapeños, Peppers, Onions, and Tomato Salsa folded into a Flour Tortilla Cornucopia "Cone," served with Sour Cream and Salsa

BUFFALO CHICKEN SPRING ROLL | 230 ●

Spicy Combination of Tender Chicken Breast, Carrots, and Celery, Rolled in a Crispy Spring Roll Wrapper, served with Bleu Cheese

CRAB RANGOON | 210 ●

Blend of Crab Meat, Cream Cheese, and Pan-Asian Flavors wrapped in a Fresh Wonton Skin, served with Thai Chili Sauce

SMOKED BRISKET PICADILLO EMPANADA | 250

Smoked Beef Brisket, Crushed Tomatoes, Chopped Jalapeños, Monterey Jack Cheese, and Sweet Golden Raisins wrapped in Maseca Pastry, served with Cilantro Crema

EDAMAME POTSTICKER | 190

Garden-Fresh Mix of Edamame, Napa Cabbage, Scallions, Carrots, and Shoepeg Corn, Accented with an Asian-Inspired Blend of Herbs and Spices, wrapped in a Thin Dumpling Wrapper and served with Ponzu Soy Sauce

COCONUT SHRIMP | 270 ●

Large Shrimp Dipped in Mild Coconut Batter and Rolled in a Mixture of Coconut and Breadcrumbs, Served with Sweet Thai Chili Sauce

MINI CHICKEN CORDON BLEU | 270

Panko-Crusted Bite-Size Chicken Breast with Swiss Cheese and Ham

HORS D'OEUVRES SAMPLER | 250

Your choice of 3 of your favorite Hors D'oeuvres

Orders must be placed by five (5) business days prior to the event.

Pricing includes food and/or beverage only. Plus 21% administrative fee and 7.5% tax. Prices subject to change.

Due to supply and demand some items may be substituted or not available.

SUITE SWEETS

All packages serve 12 guests.

● Available for Event Day Ordering

HOME BAKED COOKIES | 110 ●

An Assortment of Freshly Baked Cookies

BROWNIES AND BLONDIES | 120 ●

Double Chocolate Chunk Brownies and Toffee Crunch Blondies

SUNDAE BAR | 150 ●

Rich Vanilla Ice Cream Served with Assorted Toppings, Hot Fudge, and Caramel Sauce

COBBLER & CREAM | 150

Fresh Seasonal Fruit Cobbler Served with Vanilla Ice Cream

KEYWEST KEY LIME PIE | 125

Rich Layers of Tangy Lime Mousse and Smooth Cream Cheese Filling Topped with White Chocolate Curls and Key Lime Jelly

FRUIT SKEWERS & CHOCOLATE FONDUE | 150

Fresh Seasonal Fruits Served with a Warm Chocolate Fudge Fondue

DECADENT PÂTISSERIE | 180 ●

Collection of Seasonal Gourmet Mini Pâtisserie and Petit Fours Garnished with Seasonal Berries and Edible Flowers

CUSTOMIZED CAKES

We will proudly provide personalized layer cakes for your next celebration, delivered to your suite at a specified time. Please order at least five (5) business days in advance.

Orders must be placed by five (5) business days prior to the event.

Pricing includes food and/or beverage only. Plus 21% administrative fee and 7.5% tax. Prices subject to change. Due to supply and demand some items may be substituted or not available.



BEVERAGES TO CELEBRATE WITH.

SOFT DRINKS • WATER • BEER • WINE • LIQUOR

BEVERAGES

REFRESHMENTS

SOFT DRINKS | 24

Pepsi | Pepsi Zero | Starry
Mountain Dew | Dr Pepper | Lemonade
Ginger Ale | Club Soda | Tonic Water

BOTTLED WATER

Aquafina | 24
LIFEWTR | 32

COFFEE SERVICE | 36

Brewed Coffee with Creamer and Sugar

JUICE MIXERS | 22

Orange | Pineapple | Cranberry

MIXERS | 24

Margarita | Bloody Mary | Sour

BEER

DOMESTIC BEER | 38

Budweiser | Bud Light | Coors Light
Miller Lite | Michelob Ultra | Yuengling

PREMIUM BEER | 44

Corona | Corona Premier | Stella
Artois | Sweetwater 420 Extra Pale
Ale, Lagunitas IPA

NON ALCOHOLIC BEER | 38

Michelob Ultra Zero

JACKSONVILLE CRAFT BEER | 44

Raging Blonde Ale, Veterans United Brewery
Duke's Brown Nose Ale, Bold City Brewery
Killer Whale Cream Ale, Bold City Brewery
Flying Saucer Lager, Ruby Beach Brewing
American Garage IPA, Ruby Beach Brewing
Farm Cider, Congaree & Penn 4 Pack

READY TO DRINK

White Claw, Black Cherry | 44
White Claw, Mango | 44
High Noon, Peach | 44
Suncruiser Iced Tea | 44
Suncruiser Pink Lemonade | 44

Orders must be placed by five (5) business days prior to the event.

Pricing includes food and/or beverage only. Plus 21% administrative fee and 7.5% tax. Prices subject to change.

Due to supply and demand some items may be substituted or not available.

WINE BY THE BOTTLE

WHITES

SIMI CHARDONNAY | 77
California

NEYERS CHARDONNAY | 92
Carneros

**HARTFORD COURT FOUR
HEARTS CHARDONNAY | 187**
Russian River Valley

**KIM CRAWFORD
SAUVIGNON BLANC | 79**
New Zealand

TERRA D'ORO PINOT GRIGIO | 72
California

RUFFINO MOSCATO D'ASTI | 62
Italy

REDS

**UNSHACKLED CABERNET
SAUVIGNON | 77**
California

**THE CALLING CABERNET
SAUVIGNON | 85**
Alexander Valley

**JORDAN CABERNET
SAUVIGNON | 140**
Alexander Valley

**CHATEAU STE MICHELLE
INDIAN WELLS MERLOT | 72**
Washington State

LA CREMA PINOT NOIR | 74
Monterey

THREE STICKS PINOT NOIR | 187
Sonoma

CHALK HILL RED BLEND | 76
Sonoma

ROSCATO SWEET RED | 55
Italy

**GERARD BETRAND COE DES
ROSES | 63**
France

THE PRISONER RED BLEND | 132
California

SPARKLING

RUFFINO PROSECCO | 78
Italy

**RUFFINO SPARKLING
ROSE | 78**
Italy

Orders must be placed by five (5) business days prior to the event.

Pricing includes food and/or beverage only. Plus 21% administrative fee and 7.5% tax. Prices subject to change.

Due to supply and demand some items may be substituted or not available.

LIQUOR

VODKA

Grey Goose | 160 liter
Grey Goose | 83 375ml
Titos | 152 liter

RUM

Bacardi Superior | 102 liter
Bacardi Spiced | 102 liter

GIN

Bombay Sapphire | 115 liter
Oxley | 124 750ml

WHISKEY

Crown Royal | 174 liter
Crown Royal | 93 375ml
Jack Daniels | 167 liter
Larceny Bourbon | 167 liter
Angels Envy Bourbon | 172 750ml
Jameson | 172 liter

SCOTCH

Aberfeldy 12yr Single Malt | 163 750ml

AGAVE

Cazadores Reposado | 127 liter
Cazadores Reposado | 87 375ml
Patron Silver | 178 750ml
Don Julio Blanco | 214 750ml
Illegal Mezcal Joven | 182 liter
Illegal Mezcal Reposado | 216 liter

LOCAL

Manifest Vodka | 137 750ml

Orders must be placed by five (5) business days prior to the event.

Pricing includes food and/or beverage only. Plus 21% administrative fee and 7.5% tax. Prices subject to change.
Due to supply and demand some items may be substituted or not available.

THANK YOU

On behalf of Legends Global Hospitality, we sincerely thank you for your continued support. We're proud to provide you with exceptional entertainment, outstanding catering, and top-tier customer service. Enjoy the show, and we look forward to welcoming you back again soon!