

AGGANIS ARENA

AT BOSTON UNIVERSITY

CATERING MENU



BREAKFAST

BUFFET

Pricing is based on a minimum of 25 guests



Includes the following

Florida orange juice, ruby red grapefruit juice, cranberry juices, fresh brewed coffee, decaffeinated coffee and assorted teas

Bagel Shop..... \$20
Freshly Baked New York style bagels with plain and flavored from Lyndell's Bakery
Whipped cream cheese, jams and jellies, fresh seasonal whole fruits and berries, Greek yogurt, dried fruits and honey

European..... \$30
Greek yogurt, dried fruits and honey, seasonal fruit salad, prosciutto, and Tuscan bread, imported and local salami, cured meats and cheeses, tomato and spinach strata

Rise & Shine..... \$30
House made fruit and nut granola with Greek yogurt, fluffy scrambled cage-free eggs, crispy home fried potatoes, applewood smoked bacon and sweet pork sausage, croissant with honey butter and jams and fresh seasonal whole fruit

Please add \$10 per person for groups less than 25 guests

Consuming raw or undercooked eggs, meat, or seafood may increase your risk of food borne illness

Breakfast Enhancements

Pricing is based on 25 guests per item

Plain, fruit, low fat Greek yogurts..... \$6
Fresh seasonal fruit salad..... \$8
Assorted dry cereals \$4
House made granola..... \$3

Fluffy scrambled eggs \$5

Muffin basket & Danish..... \$7

(Choose 2) Turkey sausage, applewood smoked bacon, sweet pork sausage, Taylor ham..... \$7

Steel Cut Oatmeal
with brown sugar and sun-dried fruits..... \$5

French Toast
with honey butter and warm maple syrup..... \$6

Belgian Waffle \$7
with seasonal berries, whipped cream and warm maple syrup

Smoked Salmon & Eggs \$16
with tomato, capers, red onions and bagels

STATION

Pricing is based on a minimum of 25 guests



Omelets..... \$14
Farm fresh eggs and egg whites with assorted meats, vegetables

Eggs Benedict..... \$15
Poached eggs, prosciutto, baby arugula, grilled crusty bread, tarragon hollandaise (*traditional option available*)

Steak and Eggs..... \$18
Grilled steak, fried eggs, potato hash, salsa roja

Smoothie Station..... \$8
Strawberry, peach, strawberry banana, chocolate peanut butter and blueberry

Fresh Orange Juice..... \$7
Fresh squeezed orange juice

BREAK



Break Selections

Pricing is based on a minimum of 25 guests

Includes the following

Fresh brewed coffee, decaffeinated coffee, and assorted teas

Chips and Dips \$6
 Potato chips, tortilla chips, chive & dill dip, pico de gallo, and salsa roja

NEW ITEM

Recharge..... \$13
 Nut and fruit bars, house made trail mix, house made granola, flavored yogurt parfaits, whole fruit

Sweet & Salty..... \$12

Assorted flavored popcorns, butter toffee cashews, M&M's, Reese's Pieces gummy bears, milk and cookies

Lyndell's Donuts..... \$18

Delicious assortment of seasonal donuts from Lyndell's bakery in Somerville, Ma



Chef attendant fee \$175

Dependent on guest count, some stations require more than one chef attendant.



BREAK

Break Enhancements

Pricing is based on 25 guests per item

- Whole Fruit \$4
- Granola Bars or Protein Bars \$5
- Chips, Pretzels, Popcorn, Cracker Jacks \$6
or
Stacey's Pita Chips (per item)
- Flavored Popcorn (Choose 2)..... \$3
Butter | Cheddar | Buffalo | Garlic & Parmesan



- House Made Trail Mix \$3
- Rice Crispy Treats..... \$3
- Assorted Candy Bars (per item)..... \$3
- Spiced Mixed Nuts \$4
- Mini Hot Pretzels \$7
Spicy mustard and cheddar cheese sauce



- Warm cinnamon churros..... \$4
Chocolate sauce, and caramel sauce
- Assorted jumbo cookies \$5
- Brownies and blondies \$5
- Ice cream novelties \$5

DRINKS Enhancements



- Pepsi
- Diet Pepsi
- Sierra Mist
- Aquafina Bottled Water
- Assorted Juices
- Coffee & Tea
- Gatorade
- Mountain Dew
- Lipton Pure Leaf Iced Tea



Chef attendant fee \$175

Dependent on guest count, some stations require more than one chef attendant.



LUNCH



Boxed Lunch Selections

Pricing is based on a minimum of 25 guests

Sandwich on the go..... \$21
 Turkey and cheddar, ham and cheese, tuna, bagged chips, red apple, chocolate chip cookie & bottled water
 (Vegetarian option available upon request)

The Sandwich Box..... \$25
 Roast beef & white cheddar
 Italian
 Turkey & Monterey Jack cheese
 Pasta salad, kettle chips and chocolate brownie choice of soda or bottled water
 (Vegetarian option available upon request)

Buffet Selections

Pricing is based on a minimum of 25 guests

Sandwich Buffet..... \$32
 Vegetarian wrap
 Smoked turkey and white cheddar
 Roast beef and provolone
 Tuna salad
 Vegetable chopped salad
 Orecchiette pasta salad
 Fresh fried kettle chips
 Assorted bakery cookies

Premium Sandwich Buffet..... \$38
 Roasted vegetable wrap
 Grilled chicken breast B.L.T., lemon – thyme aioli
 Prosciutto & fresh mozzarella,
 Italian tuna salad
 Greek salad with lemon & dill dressing
 Fingerling potato salad
 Fresh fried kettle chips
 Assorted bakery cookies & brownies

Hot Press..... \$42
 Pressed Cuban sandwiches
 Four cheese & roasted pepper
 Turkey Reuben
 Roasted vegetables & fresh mozzarella cheese
 Cucumber salad
 Fresh fried kettle chips
 Seasonal fruit salad
 Assorted bakery cookies & brownies

STADIUM FARE

\$36



Stadium Hot Dogs
 traditional rolls & toppings

Traditional Coleslaw

Chicken Fingers
 honey mustard & BBQ sauce

French Fries

All Beef Sliders
 lettuce, tomato & cheese

Assorted Bakery Cookies



Chef attendant fee \$175

Dependent on guest count, some stations require more than one chef attendant.



LUNCH

SOUP & SALAD

\$38



- | | |
|-----------------|-------------------------------------|
| Romaine | Maytag Blue Cheese |
| Field Greens | Shaved Asiago |
| Arugula | Grilled Chicken |
| Baby Spinach | Toasted Focaccia |
| Cucumber | White Balsamic Dressing |
| Tomato | Creamy Ranch |
| Red Onion | Caesar |
| Hardboiled Egg | Extra Virgin Olive Oil
& Vinegar |
| Chickpeas | Assorted Dinner Rolls |
| Assorted Olives | |

Salads

Choose one

Boston Bibb Salad

Butter head lettuce, diced avocado, grape tomatoes, hard-boiled egg, shaved manchego cheese & zinfandel vinaigrette

Pasta Salad

Olives, roasted peppers, roasted tomatoes
Baby arugula, white balsamic dressing

Traditional Caesar Salad

Choose one
Soups

- French Onion
- Chicken & Orzo
- New England Clam Chowder
- Lobster Bisque
- Tomato Bisque



- Classic Italian**..... \$42
 Meatballs, sausage & peppers, penne vodka
 Caesar salad
 Assorted dinner rolls
 Cannoli's



- Barbeque**..... \$47
 BBQ roasted chicken
 Smoked BBQ pulled pork, potato bun
 Creamy macaroni & cheese, bread crumb topping
 Redskin potato salad
 Traditional coleslaw
 Cornbread
 Apple crisp



Chef attendant fee \$175

Dependent on guest count, some stations require more than one chef attendant.

DINNER BUFFET



Buffet Selections

Pricing is based on a minimum of 25 guests

Terrier Dinner..... \$45
 BBQ glazed meatloaf, mashed Yukon gold potatoes and haricot verts, sliced oven roasted turkey, corn succotash, assorted dinner rolls

Salad Bar:

Romaine, baby spinach, cucumbers, tomatoes, chickpeas, hard-boiled eggs, toasted focaccia, white balsamic and ranch dressing, extra virgin olive oil & vinegar

Apple Pie & Brownie A La Mode

The Steakhouse..... \$56
 Chopped salad - Iceberg lettuce
 Choice of dressing
 Applewood smoked slab bacon and tomatoes
 Marinated grilled flank steak
 Grilled chicken breast
 Sautéed spinach, steakhouse potatoes
 Roasted & grilled seasonal vegetables
 Garlic bread
 Steak sauce and herb butter
 NY cheesecake, fresh berries & caramel sauce

All American \$70
 Baby spinach salad, egg, slab bacon, red onion, sunflower seed, and white balsamic dressing

Grilled Shrimp Shooter
 Celery slaw & spicy tomato jam

Maryland Crab Cakes
 Sweet potato hash, spinach lemon & chive aioli

Grilled Chicken Breast
 Roasted root vegetables, lemon & dill rice, natural au jus

Mini Cupcakes
 Red velvet, carrot, and chocolate

Tacos Roqueros..... \$50
 Roja verde flank steak, pulled pork carnitas, chicken tinga cilantro rice & abuela's beans
 salsa macha, ancho-guaillo salsa, elote loco flour tortilla, corn tortilla, pickled cabbage & radish slaw
 cinnamon sugar churros with chocolate sauce

Buffet Enhancements

Pricing is based on 25 guests per item



Soup..... \$5
 French onion | Tomato bisque | Lobster bisque
 Chicken & orzo | New England clam chowder



Chef attendant fee \$175
 Dependent on guest count, some stations require more than one chef attendant.



DINNER BUFFET

SALADS

Greek Salad..... \$10
Romaine, cucumbers, tomatoes, mixed olives, feta cheese, pepperoncini peppers, red onions, toasted focaccia, lemon & dill dressing

Wedge Salad \$10
Iceberg lettuce, slab bacon, oven roasted tomatoes, Maytag blue cheese, red onion
Choice of blue cheese or ranch dressing



Asian Chop Chop Salad..... \$10
Cucumbers, carrots, daikon radish, hard-boiled egg, crispy wontons, mint, basil, tat-soi lettuce, living greens, spicy cashews, and ginger-miso dressing

CHEF'S FAVORITE

Tomato Caprese Salad..... \$12
Beefsteak tomatoes, fresh mozzarella, basil oil, balsamic reduction, crushed pink peppercorns

Classic Caesar Salad..... \$5
Romaine, asiago cheese, toasted focaccia, Caesar dressing

SIDES



Creamy Macaroni & Cheese..... \$8
Grilled & Roasted Seasonal Vegetables..... \$7
Fruit Salad..... \$6



add: Grilled Chicken..... \$6
add: Chicken Milanese..... \$7
add: Ahi Tuna..... \$16



Chef attendant fee \$175
Dependent on guest count, some stations require more than one chef attendant.



RECEPTION



Reception Selections

50 piece minimum per item

Cold Hors d'oeuvres

Seared Tuna & Pickled Radish Tostada	\$5
Sriracha aioli	
Vietnamese Rolls with Vegetables	\$3
Hoisin sauce	
Prosciutto Wrapped Grissini	\$3
Basil crème	
Gazpacho Shooter	\$3
Avocado crema	
Mozzarella & Tomato Tart	\$3
Fig glaze, basil oil	
Chilled corn bisque	\$3
Chili oil	
Hummus	\$3
Grilled pita, kalamata olive	
Spicy Ceviche Shooter	\$5
Sliced Filet Mignon	\$6
Au poivre aioli, toasted brioche	
Spring Pea Shooter, Bacon Dust	\$3
Tuna Tartar	\$5
Jalapeno, crispy wonton	
Chicken Salad	\$3
Honey multi-grain crostinis	
Smoked Salmon	\$5
Chive cream cheese, fried capers	
Chilled Jumbo Shrimp Shooter	\$5
Cocktail sauce	

Hot Hors d'oeuvres

Grilled Cheese	\$3
Tomato bisque	
Fried Arancini	\$3
Pesto aioli	
Bacon on a Stick	\$4
Crispy seasoned bacon	
Mini Hot Dog En Croute	\$3
Mustard puree	
Bacon & Horseradish Wrapped Shrimp	\$6
Blue Crab Cakes	\$4
Remoulade sauce	
Korean Style Beef Skewers	\$5
Petite Cuban Sandwiches	\$4
Spicy Mexican Chicken Satay	\$4
Cilantro aioli	
Spanakopita	\$3
Cucumber & feta dip	



Grilled Lamb Chops	\$8
Port-cherry glaze	
Mini Rubeen's on Rye	\$4
1000 island dressing	
Vegetarian Spring Rolls	\$3
Thai chili sauce	
Veal Meatballs	\$4
Raisins, parmesan, gremolata	



Chef attendant fee \$175

Dependent on guest count, some stations require more than one chef attendant.



RECEPTION

Reception Table

Pricing is based on a minimum of 25 guests

Cheese Board..... \$14
Imported, domestic and local cheeses, dried fruits, nuts, and assorted olives, assortment of flat breads & crostini's

Crudités..... \$9
Cucumber, assorted olives, celery, marinated mushrooms, haricot verts, pickled romanesco, baby carrots, fennel, hummus, blue cheese dip

Tuscan Antipasto..... \$18
Assorted salami & artisan meats, fresh mozzarella, aged parmesan, spicy giardiniera, fire roasted peppers, assorted warm olives, & oven roasted mushrooms, grilled flat breads, toasted focaccia

CHEF'S FAVORITE

Rings, Wings & Things..... \$16
Buffalo, Thai chili, & garlic parmesan chicken wings, beer battered onion, rings with horseradish sauce, hand cut french fries with sea salt, blue cheese dip, ketchup, and vinegar



The Chipper..... \$13
House fried kettle chips, chive & dill dip, BBQ sauce, scallions, bacon, ranch dressing, cheddar cheese sauce, buffalo chicken dip, house fried tortilla chips pico de gallo,, salsa roja, warm chorizo dip

Mezze..... \$17
Hummus, roasted eggplant dip, cucumber salad, marinated feta, grilled naan bread, and toasted pita chips

Potato & Olive Salad

Celery, red onion, capers, lemon juice, & olive oil

Tabbouleh Salad

Parsley, cilantro, mint, tomato, lemon juice, and olive oil

Grilled Artichokes

Zucchini fritters and harissa aioli

Latin Quarter

..... \$25

Guacamole, mango & habanero sauce, salsa roja plantain chips, yellow & blue corn chips

Chicken Empanada

Black bean & cojita cheese

Watercress Salad

Tomato, shaved sweet onion, hearts of palm and citrus dressing

Skirt Steak Skewers

Piquillo pepper sauce

BASHO SUSHI

Please consult catering manager for pricing



BASHO Sushi

Assorted sushi and maki, California, yellow tail, tuna, and salmon rolls. Pickled ginger, wasabi & soy sauce, wakame salad.

Raw Bar – Market price

Displayed on ice.

Consult with catering manager if you would like an ice carving as a display piece

- 1 - Seasonal oysters
- 2 - Clams on the half-shell
- 2 - Cracked crab claws
- 3 - Citrus poached gulf shrimp per person

Mignonette, cocktail sauce, remoulade, horseradish, tabasco & oyster crackers



Chef attendant fee \$175

Dependent on guest count, some stations require more than one chef attendant.



ACTION STATIONS

Action Stations

Pricing is based on a minimum of 25 guests

Lucky's..... \$25
 Char siu pork & sticky chicken skewers
 pork potstickers
 vegetable spring roll
 vegetable fried rice or vegetable lo Mein
 stir fry vegetables
 sweet & sour sauce, spicy mustard, Thai chili

Add on to Lucky's

Grilled jumbo shrimp skewer..... \$11

The Good Burger..... \$18

All-beef burger & cheeseburger Sliders

Lettuce & tomato aioli, caramelized onions, house fried kettle chips, chive & dill dip, baby gherkins, half sour pickles chips, banana ring peppers, stadium sauce, ketchup & mayo



Add on to your Good Burger

Pricing is based on a minimum of 25 guests

Crab Cake Sliders..... \$11
 with remoulade

Buffalo Chicken Slider..... \$6
 Lettuce, tomato, crumbled blue cheese

The Classic..... \$20
All grilled cheese served on Texas toast

Classic Grilled cheese
 Grilled cheese & taylor ham
 Grilled cheese & tomato
 Corn chow chow
 Tomato bisque soup
 Maple & tabasco glazed bacon on a stick



Chef attendant fee \$175

Dependent on guest count, some stations require more than one chef attendant.

PASTA \$16

PICK TWO



Rigatoni

San Marzano tomato sauce, fresh basil, ricotta, fresh mozzarella

Cheese Ravioli

Brown butter, English peas, crispy pancetta

Orecchiette Pasta

Broccoli rabe, roasted garlic & olive oil

Penne a la Vodka

Fresh tomatoes, and basil

Farfalle

Baby spinach, charred tomatoes, ricotta salata, crimini mushrooms, lite marsala cream sauce

Linguini

Roasted parsnips, slab bacon, caramelized onions, Tuscan kale, white wine butter sauce

Add on to anyone of your pastas

Pricing is based on a minimum of 25 guests

Included: parmesan cheese, dinner rolls, hot pepper flakes

Meatballs..... \$6

Grilled chicken..... \$6

Butter poached shrimp..... \$11

Sweet & hot Italian sausage..... \$7



ACTION STATIONS



Boston Steak House Carving

All beef is cooked med rare/medium

Served with our house made steak sauce, steakhouse potato wedges & dinner rolls.

NY Strip Loin.....	\$18
Prime Rib Roast.....	\$18
Beef Tenderloin.....	\$25
Oven Roasted Turkey.....	\$14
Pork Tenderloin Roast.....	\$14
Wild Caught Salmon.....	\$16

USDA Prime Cuts

All beef is cooked to med rare/medium

Bone in Ribeye	\$30
Filet Mignon – Center cut.....	\$32
Bone in NY Strip Steak.....	\$33
New Zealand Rack of Lamb.....	\$36

Enhancements

Garlic Shrimp.....	\$14
Sea Scallops.....	\$18
Maryland Crab Cake.....	\$20

Sauces – (Choose 2)

Béarnaise | Au Poivre | Horseradish Demi | Chive Butter



Chef attendant fee \$175

Dependent on guest count, some stations require more than one chef attendant.

SIDES

Pricing is based on a minimum of 25 guests



Creamed leek Yukon gold mash potato.....	\$5
Scalloped potatoes.....	\$6
Baked potatoes.....	\$7
Butter, sour cream, bacon, cheddar cheese, scallion	
Roasted Potatoes in garlic & butter.....	\$5
Beer battered onion rings.....	\$5
Grilled asparagus.....	\$5
Roasted wild mushrooms.....	\$7
Creamed spinach	\$8
(sautéed spinach is available)	
Fried Brussel sprouts.....	\$6
Dusted in parmesan & lemon zest	
Corn & bacon succotash.....	\$5
Sautéed rainbow Swiss chard.....	\$5

SALAD

Pricing is based on a minimum of 25 guests



Wedge Salad	\$10
Iceberg lettuce, slab bacon, oven roasted tomatoes, Maytag blue cheese, red onion	
Choice of blue cheese or ranch dressing	
Beefsteak Tomato Salad.....	\$10
Red onion, balsamic dressing, cracked black pepper	
Classic Caesar Salad.....	\$6
Romaine, asiago cheese, toasted focaccia, Caesar dressing	



DESSERTS



Dessert Table

Pricing is based on 25 guests per item

Sweet Tooth..... \$15

Petite desserts

Chocolate covered strawberries, cannoli, chocolate dipped shortbread cookies, fruit tarts, red velvet cupcakes, éclairs, cheesecake

SWEET CHOICE

Candy Land..... \$15

Skittles, M&M's, Swedish Fish, Snickers, Sour Patch Kids, Airheads, Gummy Bears, Lollipops



Dessert Action Station

Pricing is based on 25 guests per item

Donuts Around the World..... \$14

Crème Bruleè donuts | Zeppoles
Churros | Chocolate sauce | Whipped cream

Sweet & Salty..... \$20

Assorted flavored popcorn | Butter toffee cashews
M&M's, Reese's Pieces | Root beer soda floats
Chocolate covered pretzels

Cookies 'n' Cream..... \$15

Vanilla | Chocolate | Espresso | Strawberry Ice Cream
Chocolate chip | Macadamia nut | Oatmeal | Chocolate
Chocolate cookies



DINNER

SELECTION



Protein

Filet Mignon.....	\$88
Oven Roasted Chicken Breast.....	\$60
Pork Tenderloin.....	\$60
CHEF'S FAVORITE	
NY Strip Steak.....	\$80
Wild Caught Salmon.....	\$67
Braised Short Ribs.....	\$88
Ahi Tuna.....	\$77
Vegetable Risotto.....	\$50
Grilled Polenta Chickpea stew. Kale	\$50

Plated Dinner Enhancements

Petit Blue Fin Crab Cake.....	\$20
Maine Lobster Tail.....	\$25
Wild Caught Jumbo Shrimp.....	\$17
Maple & Tabasco Glazed Bacon.....	\$11

Sauce

Choose one

Au Poivre sauce | Creole mustard sauce | Sherry chicken jus
White wine & garlic | Merlot demi-glace

Starch

Choose one

- Steakhouse Potato Wedges, Sea Salt
- Creamed Leek Yukon Gold Mashed Potato
- Roasted Potatoes in Garlic & Butter
- Grilled Polenta Cake
- Potato Fondant
- Lemon & Dill Scented Rice



Vegetable

Choose one

- Grilled Asparagus (*seasonal*)
- Roasted Wild Mushrooms
- Sautéed Spinach
- Brussel Sprouts (*seasonal*)
- Sautéed Rainbow Swiss Chard
- Haricot Verts
- Shallots and thyme
- Roasted Baby Carrots
- Root Vegetable Medley (*Seasonal*)

DESSERT

Choose one



- Crème Bruleè Cheese Cake
- Molten Chocolate Cake
- Seasonal Fruit & Berries
- Apple Tart
- Chocolate Mousse Cake



Chef attendant fee \$175

Dependent on guest count, some stations
require more than one chef attendant.



DINNER

SALAD



Choose one

Wedge Salad

Iceberg lettuce, slab bacon, red onion, oven roasted tomatoes, Maytag blue cheese, choice of blue cheese or ranch dressing

Tomato Caprese Salad

Beefsteak tomatoes, buffalo mozzarella, basil oil, balsamic reduction, crushed pink peppercorns

Classic Caesar Salad

Romaine, Asiago cheese, toasted focaccia, Caesar dressing

Vegetable Chopped Salad

Cucumber, chickpea, red tomato, mixed olives, hearts of palms, baby carrots, asparagus, feta, white balsamic dressing

Baby Green Salad

Heirloom tomatoes, charred red onions, cucumbers, toasted focaccia, shaved Grana, Padano balsamic dressing

APPETIZERS



Penne Vodka..... \$10
English peas and parmesan

Ironbound..... \$18
Wild caught jumbo shrimp, potatoes, Spanish chorizo, smoked paprika and garlic sauce

CHEF'S FAVORITE

Maryland Crab Cake..... \$20
Corn, potato, and bacon hash, lemon and thyme aioli

Orecchiette Pasta..... \$12
Broccoli rabe, crumbled spicy Italian sausage, ricotta cheese, garlic & oil

Antipasto (Family Style)..... \$16
Assorted salami & artisan meats, buffalo mozzarella, aged parmesan, fire roasted peppers, warm olives, & grilled flat breads, toasted focaccia



Chef attendant fee \$175
Dependent on guest count, some stations require more than one chef attendant.



SPECIAL EVENTS

PREMIUM OPEN BAR



Liquor Selections:

- Ketel One Vodka
- ABSOLUT
- Tanqueray Gin
- Bombay Sapphire Gin
- Bacardi Superior Rum
- Captain Morgan Rum
- Malibu Rum
- Dewar's White Label Scotch
- Crown Royal Whiskey
- Jack Daniels Whiskey
- Jose Cuervo Gold Tequila
- Standard Cordials
- Imported & Domestic Beer

Wine Selections:

- Chardonnay
- Pinot Grigio
- Cabernet Sauvignon
- Merlot

Ultra-Premium Offerings

Grey Goose | Patron Silver | Tanqueray 10
Johnny Walker Black/Blue *Additional
Fee Added

Champagne

Moet Imperial White Star | Dom Perignon
*Additional Fee Added

Open Beer & Wine Bar

Beer Selections

Budweiser, Bud Light, Bud Light Seltzer Black Cherry, Bent
water Sluice Juice IPA, Harpoon, Stella Artois, Corona,
Angry Orchard, O'Doul's

Wine Selections

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Two-Hour Package.....\$30.50 per person

Three-Hour Package.....\$36.50 per person

Four-Hour Package.....\$40.50 per person

Consumption Bar or Cash Bar

\$150.00 flat fee per bartender

Consumption Bar

Tab is run for all drinks and payment is due at the end of
event.

Cash Bar

All guests pay for their own drinks

*20% taxable administrative charge & 7% sales tax are not
included in above pricing*



Two-Hour Package \$36.50 per person

Three-Hour Package..... \$42.50 per person

Four-Hour Package..... \$46.50 per person

*Please note:

Only brands included in the hosted bar service will be displayed. Liquor & wine brands are subject to change.
The brands listed above are current and to be used as a guideline for the level of product provided

GENERAL INFORMATION

Confirming your Event

To confirm your catering services, an executed Banquet Event Order (“BEO”) and deposit of 50% of the estimated balance must be received by Delaware North Sportservice ten (10) business days from BEO issuance. Delaware North Sportservice will not confirm an event without having both deposit and executed BEO. A separate facility rental contract must be executed for space usage with Agganis Arena. Final menu and bar selections are due one month prior to the event. Groups who are tax-exempt must provide State of Massachusetts Certificate of Sales Tax Exemption certificate no less than seven (7) days prior to event.

Payment Terms

A deposit equal to 50% of the estimated balance is due ten (10) business days from BEO issuance. The final payment is due seven (7) business days prior to the event along with final guest guarantee.

Payments can be made by company check, certified check or credit card.

Balance must be paid prior to the beginning of the Event. Doors to event will not open unless balance is paid in full. We require a credit card number on file for any additional charges (consumption bar, additional guests, etc). Payment for such charges is due at the end of the event.

Client understands that Delaware North Sportservice will suffer substantial harm if Client cancels Client’s Event. Accordingly, the deposit will be non-refundable and deemed to be liquidated damages to compensate for loss due to Client’s cancellation. In the event a written cancellation notice is received fewer than sixty (60) days, but more than seven (7) days prior to the Event date, Client shall pay a cancellation fee equal to 75% the amount set forth in the BEO. In the event a written cancellation notice is received fewer than seven (7) days prior to the Event date, Client shall pay a cancellation fee equal to 100% the amount set forth in the BEO. All cancellation notices must be made in writing. If for any reason beyond Delaware North Sportservice control, including but not limited to, strikes, labor disputes, accidents, unavailability of location, food scarcity due to external sources, government requisitions, acts of war or acts of God, is unable to perform our obligations as outlined in BEO, such non-performance will be excused and we may terminate Agreement without further liability of any nature upon the return of the deposit within thirty (30) days.

Final Guaranteed Guest Count

Delaware North Sportservice must be notified of the exact number/amount of attendees by 12:00pm seven (7) business days prior to your event. This will be considered the Final Guarantee. Client will be charged according to the Final Guaranteed Guest Count or the actual guest count, whichever is greater. Delaware North Sportservice does not guarantee that it can accommodate food, beverages and service for more than 10% above the Final Guaranteed Guest Count. Client shall be responsible for all additional charges due to an increase in the guest count.

If you are hosting a plated event and multiple entrées are requested, the following situations apply:

If there is a price discrepancy between two entrées, the higher price will prevail for all entrées.

Normal guarantee procedure is required with indication for each entrée. Some form of entrée indication is required at the guest table.

Taxes and Service Charge

The applicable Massachusetts State Tax will apply to all Food, Beverage, Labor, Equipment Rental and Service Charge. An 18% Gratuity/Service Fee charge will be applied to all Food & Beverage charges. This charge allows Sportservice, Inc. to elevate our services and amenities, offer higher wages for servers and attract motivated employees for server positions. These servers are critical to making your experience memorable. If you feel your attendant has provided a service above and beyond your expectations, then please feel free to extend an additional gratuity. However, you are under no obligation to do so. Solicitations for gratuities by your servers is a violation of our policies

Miscellaneous

Delaware North Sportservice is the exclusive caterer for Agganis Arena. No food or beverage of any kind may be brought onto the premises without prior written permission. All food and beverages provided hereunder must be consumed on the Premises; Client is not permitted to take any items “to go.”

Delaware North Sportservice has the right to make reasonable substitutions on the menu when necessary to protect the health of its patrons. Client will be alerted to any such menu substitutions at least three (3) business days prior to the Event, when feasible.

Delaware North Sportservice as the license holder is responsible for the administration of the sale & service

of alcoholic beverages in accordance with the laws and regulations of the State of Massachusetts. All beer, wine and liquor must be supplied by Delaware North Sportservice and consumed on the premises.

Delaware North Sportservice reserves the right to exclude or eject any and all objectionable persons from the Event or the premises without liability. Client shall conduct its Event in an orderly manner and in full compliance with the rules of Delaware North Sportservice & Agganis Arena as well as all applicable laws, ordinances and regulations.

Stadium Alcohol Polices

All guests will be required to show I.D;
Limit one (1) or two (2) alcoholic beverages per possession, per I.D, per policy per event;
Management Reserves the right to amend these policies at any time.

Acceptable Forms of ID for Alcohol Service: Valid U.S state issued driver's License

Valid U.S state issued identification card, Valid U.S passport, Valid U.S military ID.

In Massachusetts, you must be 21 years of age to purchase, possess or consume alcoholic beverages.

Underage drinking is illegal and can have severe consequences for young people who

Drink and for adults who provide alcohol beverages to those

Under 21