

SATISFY YOUR SUITE TOOTH

SNACKS

BOTTOMLESS POPCORN	10
TRI- COLOR TORTILLA CHIPS & SALSA with Queso +\$5	30
DELI CHIPS N' ONION DIP	25
SWEET TOOTH SATISFACTION A bowl of Regular M&M's, Peanut M&M's, Starburst, Skittles, and 5 assorted candy bars.	35
PRETZELS AND CELERY WITH HUMMUS	25



COLD HORS D'OEUVRES

5 skewers with fresh grape tomatoes, fresh basil leaves and mozzarella served with a balsamic glaze.	25
BRUSCHETTA Chopped fresh tomatoes with garlic, basil, onion, balsamic, and olive oil served on crisp French bread slices.	35
FRESH VEGETABLE CRUDITÉ A beautiful display of fresh seasonal vegetables, served with ranch dipping sauce. Serves 5.	35
SEASONAL FRUIT PLATTER Fresh seasonal fruits accompanied with cubed cheese and a vanilla yogurt dip. Serves 5. (add hummus +\$5)	75
CHARCUTERIE BOARD Selection of cured meats, artisanal cheese, fig jam, specialty mustard, walnuts and crackers. Serves 10.	150
COLD SEAFOOD PLATTER Cold-smoked salmon, shrimp cocktail, cold crab salad, hard-boiled eggs, capers, cucumbers, crostinis and cream cheese. Serves 10.	35





HOT HORS D'OEUVRES

JUMBO CHICKEN WINGS 60 20 naked jumbo chicken wings fried and tossed in your choice of sauce; hot, medium, mild, teriyaki, BBQ, garlic. Served with ranch or homemade bleu cheese & celery. **CHICKEN TENDERS** 60 20 breaded chicken tenderloins delicately fried. Served with BBQ and honey mustard. **BUFFALO CHICKEN MEATBALLS** 60 10 Skewers of homemade chicken meatballs tossed in buffalo sauce, served with carrots, celery, warm rolls, and assorted sauces. 35 LARGE PRETZELS 10 large salted pretzels, served with melted cheese and spicy brown mustard. FRIED SHRIMP TEMPURA 70 20 crispy golden fried tempura shrimp, served with sweet Thai chili, Gochujang, and boom boom sauce. **SAMPLER PLATTER** 130 A little bit of everything! Mozzarella sticks, chicken tenders, jalapeño poppers, and Santa Fe eggrolls. Served with assorted dipping sauces. SANTA FE CHICKEN EGGROLLS 50 Delicious hand-rolled wraps filled with chicken, corn, black beans, and chunks of peppers for that authentic southwestern flavor. Served with acacado ranch. LOADED POTATO SKINS 50 20 potato skins loaded with sour cream, bacon bits, Colby jack





cheese, and chives.

HOT SANDWICHES

SERVES 5.

	"BUILD YOUR OWN" GYROS Slow roasted Mediterranean spiced shaved lamb and beef, served warm pita bread, tomato, sliced red onion, and homemade tzatziki sauce on the side.	75
	"BUILD YOUR OWN" BURGERS 1/2 lb. juicy angus burgers served on a craft beer bun with assorted cheeses, lettuce, tomato and onion on the side to create your perfect burger! *GF buns available	55
("BUILD YOUR OWN" BLACK BEAN BURGERS Plant based 5 oz. black bean burgers served on a brioche bun with assorted cheeses, lettuce, tomato and onion.	45
	GOURMET HOT DOGS All beef hot dogs served in a craft beer bun. Add our condiment station to up your "dog" game!	30
	GOURMET CONDIMENT STATION The perfect assortment of toppings to make your burger or dog over the top! Includes stone ground mustard, chipotle mayo, bacon strips, sauerkraut, green relish and chopped onions.	30
	CUBAN Made with ham, Mojo-roasted pork, mayo-mustard, pickles and swiss cheese pressed on fresh Cuban bread.	65
	BRAT STATION 5 beer brats served with pretzel buns and brew pub mustard.	40
	OLIDEDO.	

SLIDERS

SERVES 5.

CHEESEBURGER SLIDERS 10 mini angus beef burgers seasoned and grilled, served with cheddar cheese.	50
PRIME RIB SLIDERS 10 sliced premium cut Prime Rib served with warm rolls, Au Jus,	115
French's fried onions and horseradish sauce. Some assembly requi	irod

MINI CHICKEN SLIDERS

10 fried chicken sliders with honey roasted BBQ sauce and pickles,

50

served on a brioche bun.

PULLED PORK SLIDERS

10 pulled pork sliders topped with coleslaw, served on a brioche bun.

60



COLD SANDWICHES & WRAPS

60

SERVES 5.

KELLY-FORNIA BLT WRAPS

Freshly sliced turkey, pepper-jack cheese, crispy bacon, avacado, lettuce and tomato, wrapped in a flour tortilla.

SPICY RANCH CHICKEN WRAPS 45

A light and tangy wrap stuffed with grilled chicken, pepper jack cheese, lettuce and spicy ranch dressing.

ITALIAN PINWHEELS 40

Italian loaf with salami, capicolla, ham, pepperoni, provolone, cream cheese, lettuce, tomato, onion, salt, pepper, oregano, oil and red wine vinegar. Wrapped in a flour tortilla and sliced. It's the real deal!

DELI SUBS 35

An assortment of freshly sliced turkey and swiss cheese, roast beef and cheddar and ham and American sub sandwiches with lettuce and tomato.

MEDITERRANEAN WRAPS

Feta cheese, hummus, alfalfa sprouts, cucumber, banana peppers, lettuce, and tomato wrapped in a flour tortilla.

HOUSE SPECIALTIES

SERVES 10.

STREET TACOS

Your choice of chicken or carne asada, served with cotija cheese, cilantro, onion, fresh pico de gallo, salsa verde, and homemade tortillas.

BUILD YOUR OWN NACHOS Beef / Chicken 125 / 125

Your choice of seasoned ground beef or seasoned pulled chicken with hot nacho cheese and all the fix in's.

◯ BAKED ZITI

Tender Ziti tossed in ricotta cheese and marinara sauce covered in mozzarella and baked to perfection.

▼ EGGPLANT PARMESAN 60

Thinly sliced, lightly breaded, eggplant with ricotta, mozzarella, and parmesan, topped with marinara.

SMOKE HOUSE PLATTER 150

Slowly smoked wings, pork, St. Louis ribs, and beef brisket. Served over a bed of smoky woodchips with St. Louis BBQ, spicy BBQ, and Carolina BBQ on the side.



SALADS

SERVES 10.

CAESAR Regular / Chicken / Shrimp Fresh romaine lettuce, shredded parmesan cheese, crunchy croutons and caesar dressing on the side.	30 / 65 / 60
GARDEN Regular / Chicken / Shrimp Fresh romaine lettuce topped with tomatoes,	40 / 75 / 65

Fresh romaine lettuce topped with tomatoes, red onions, cucumbers, carrots and cheddar jack cheeses. Served with your choice of dressing.

ANTIPASTO SALAD Spring mix, salami, capicola, pepperoni, mozzarella balls, banana peppers, tomato, oil and red wine vinegar. 65

65

COBB SALAD

Romaine lettuce topped with diced ham, diced chicken, bacon crumbles, chopped egg, avacado, tomato, bleu cheese, served with creamy hot bacon dressing.

SIDE DISHES

SERVES 10.

SEASONED POTATO WEDGES	20
FRENCH FRIES Loaded fries +\$10	20
COLESLAW	15
TATOR TOTS Loaded tater tots +\$10	20
PASTA SALAD	20
MAC & CHEESE	30
CHEDDAR GRITS	30





DESSERTS

CUPCAKES & CAKE POPS 35 4 assorted cupcakes and 4 assorted cake pops. **COOKIES & BROWNIES** 65 Assortment of chocolate chip, peanut butter and oatmeal raisin cookies, chocolate chip and cream cheese brownies. 50 **CANNOLI'S** 10 cannoli's topped with chocolate chips and powdered sugar. **SAMPLER** 80 Chef's choice of 10 assorted desserts. CHEESECAKE SAMPLER 50 8 slices of cheesecake in 4 assorted flavors. **CELEBRATION PARTY PACKAGE** 75 Make the night extra special by adding a celebration or birthday package which includes a personalized cake with your choice of cake flavor, icing flavor and decoration, the suite decorated for the celebration and a visit from Swampee and the Everbabes (visit only applicable during Everblades games). Must be ordered 72 hours in advance. MITCHE'S COOKIES 70 10 freshly made gourmet cookies. Monthly assortment





with your company logo on each cookie.

SPIRITS

PRICED PER BOTTLE. 750ML (MAKES 18 DRINKS)

TITO'S Vodka GREY GOOSE Vodka	115 140
DOOD! FO at	00
BOODLES Gin	90
BACARDI Rum	60
KRAKEN Rum	70
KRAKEN GOLD Rum	75
JOSE CUERVO GOLD Tequila	80
GRAN CORAMINO Tequila	170
CASAMIGOS BLANCO Tequila	215
CASAMIGOS REPOSADO Tequila	235
CANADIAN CLUB Blended Whiskey	65
FIREBALL Cinnamon Whiskey	65
JIM BEAM Bourbon Whiskey	75
JACK DANIELS Bourbon Whiskey	115
CROWN ROYAL Blended Canadian Whiskey	125
CROWN APPLE Blended Canadian Whiskey	125
JAMESON Blended Irish Whiskey	135
WOODFORD Bourbon Whiskey	145
DEWARS Blended Scotch	100
JOHNNIE WALKER BLACK Scotch	160
MACALLAN 12 YEAR Single Malt Scotch	265
NUTRL COCKTAILS 4-pack	35
ZING ZANG BLOODY MARY 4-pack	35





NON-ALCOHOLIC BEVERAGES

6 PACKS, UNLESS OTHERWISE STATED.

GINGERALE	18
COKE	18
DIET COKE	18
COKE ZERO	18
SPRITE	18
DASANI WATER 20oz	20
PERRIER 4-pack	22
CLUB SODA	35
TONIC	35
SMART WATER 20oz	32
GOLD PEAK SWEET TEA 4-pack	26
ORANGE JUICE	13
GRAPEFRUIT JUICE	13
TOMATO JUICE	13
PINEAPPLE JUICE	13
CRANBERRY JUICE	13

PRICED PER BOTTLE.

MARGARITA MIX	17
SWEET & SOUR MIX	17





BEVERAGE PACKAGES

PARTY STARTER Serves 10

210

Two 6-packs Domestic bottled Beer, One bottle of your choice (call liquor), One 6-pack Juice, One 6-pack Soda, Lemons & Limes.

PREMIUM PARTY STARTER Serves 10

250

Two 6-packs Import bottled Beer, One bottle of your choice (premium liquor), One 6-pack Juice, One 6-pack Soda, Lemons, Limes & Olives.

MARGARITA BAR Serves 10

200

One bottle of Gran Coramino Reposado tequila, two 32 oz. pouches of Filthy Margarita Mix, your choice 6-pack of juice, sliced limes, oranges, strawberries, jalapenos, and margarita salt.

BFFR

BEER PRICED AS 6 PACKS.

BUD SELTZERS VARIETY PACK

30

ALUMINUM DOMESTICS 16oz Bud, Bud Light

30

ALUMINUM SPECIAL DOMESTICS 160z

Bud Light Lime, Michelob Ultra

35

IMPORTS 12oz

35

Corona, Stella, Labatts

N/A BEER 12oz / Non-alcoholic

21

SPECIALTY BEERS

37

Key West Cider, Boy Blue Blueberry Wheat, Armed Forces Preamble Light Lager, Armed Forces Special Hops IPA

ROSÉ

WINE PRICED AS 750ML BOTTLES.

HOFFMANN LA ROSE

70

Classic rosé that reveals an elegant bouquet of strawberry. citrus and stone fruit.







WHITE

AUGUSTA CHARDONEL, Augusta, Missouri 2019

70

Dry white wine offers a bouquet of apple, pear, and fig with a hint of lemon. Aged in stainless steel tanks leaves the wine with a crisp acidity that enhances the fruit flavors that creates a well-balanced and refreshing white wine.

MONTELLE HIMMELSWEIN, Augusta, Missouri

70

Sweet, crisp and racy white wine with the taste of green apples, lemonade, a hint of peaches and apricots. This wine is produced from several grape varieties, skillfully blended to enhance the quality of the final product.

MONTELLE SEYVAL BLANC, Augusta, Missouri 2020

70

This dry white wine is very fragrant with tropical fruits, citrus and gooseberry. The aromas follow through in the flavor to complement the crisp acidity.

MONTELLE BARREL FERMENTED CHARDONEL, 100 Augusta, Missouri 2018

This dry white wine has a bouquet of apple, pear, and fig followed by flavors of citrus fruit, toasty oak, fresh baked bread and hints of butterscotch. This wine is fermented and aged in French oak barrels that give the wine a rich, full body and complex bouquet.

RED

AUGUSTA CHAMBOURCIN, Augusta, Missouri 2018

70

Dry red wine made from the Chambourcin (sham-bor-san) grape. Deep burgundy color with an aroma of berry fruit, cassis, plum and licorice. The full bodied rich, spicy, and earthy wine leaves a velvety feel in the mouth. Chambourcin is very similar to a Merlot.

MONTELLE RIVER COUNTY RED, Augusta, Missouri

70

This medium bodied dry red wine is fermented and aged in stainless steel tanks to retain the aromas and tastes of blackberries, red currents, and plums. This wine is produced from several grape varieties, skillfully blended.

AUGUSTA CABERNET FRANC

100

Aromas of crunchy blueberries, morello cherry, strawberries, lavendar, and forest floor soar from the glass. The body is medium, well balanced, with a long, exsquisite finish.

MONTELLE NORTON RESERVE-AUGUSTA, Missouri 2017 90

The Norton Reserve is a selection of the best barrels from the vintage. This dry red wine possesses the aromas of raspberries, mulberries, melted licorice, and a hint of toasty oak. The body is full with rich fruit flavors and soft, velvety, fine grained tannins. The finish is suggestions of raspberries and vanilla. Enjoy this wine at room temperature with cheeses, meats, or pasta.



POLICIES & INFORMATION

PRE-ORDERING

Perorders are available online at **hertzarenaluxurysuites.order.bypassmobile.com**. Please contact the suite owner for access. Pre-orders are due 36 hours before the event.

GAME DAY ORDERING

If you are unable to place your pre-order, a game day menu is available in each suite for guests to order through the suite attendant.

BIRTHDAYS

Birthdays are a special time for people and we love to help celebrate. Contact the Suite manager for questions on gifts, cakes, decorations, or surprises you want available for your suite. A minimum of 48 hours notice is required. *No outside cakes permitted.

CANCELLATIONS

Notifying the Suite Manager of food cancellations, can be made Monday – Friday 10am-4pm. 24 hours notice is preferred.

PERSONAL BELONGINGS

Hertz Arena is not responsible for personal items such as pictures, glassware, blankets or items with your company logo. Please be sure to take all personal property with you when exiting the arena.

ALCOHOL POLICY

Hertz Arena wants to maintain a safe and fun environment for the suite holders and their guests. Florida law requires that all consumers of alcoholic beverages must be 21 years of age. It is the suite holder's responsibility to monitor alcohol consumption within your suite. All alcohol must be consumed in plastic containers.

SPECIAL REQUESTS

Our Culinary team and Executive Chef looks forward to going above and beyond the pre-order menu we offer. If you would like to order items not seen on our pre-order menus, please contact the Suites Manager at least 4 days before the event to create a menu that works best for your suite.

BAG POLICY

Hertz Arena has a strict bag policy. No bags larger than 6.5" by 4.5". Clear bags are welcome. Purses, handbags, and wrapped gifts are not permitted.

For Questions or more Information:

Collette McCormick

Vice President of Food and Beverage

239.948.7825 x1309

ColletteM@floridaeverblades.com

Chloe Corbin

Suites and Hertz #1 Club Manager

239.948.7825 x1210

ChloeC@floridaeverblades.com

