

ARAMARK AT



Welcome To  
KeyArena!

Our team of culinary professionals  
has created a menu to enhance your experience.

With a dedication to world class service,  
we at ARAMARK are committed to ensuring that  
your entire Suite visit is as exciting  
as the action in the arena.

ARAMARK will provide you with culinary  
delights, superior service, ordering options designed  
to make administering your Suite as effortless  
as possible, as well as a Suite management  
team dedicated to your needs and the  
needs of your guests.

Our award winning chefs  
have created unique menu packages to allow  
you to focus on the event. Choose the package that  
meets your tastes and let us do the rest.

We are committed to making your  
Sonics Basketball experience great. If you have any  
comments regarding ways we can enhance your experience,  
please contact us at [fans@sonics-storm.com](mailto:fans@sonics-storm.com)  
or call a member of our Guest Relations Team  
at (206) 283-DUNK (3865).

**GO SONICS!**



# Package

S E L E C T I O N S



## Package

1

### South of the Border

**Advance Order Only**

#### **Popcorn**

Bottomless Basket of Freshly Popped & Buttered Corn

#### **Fiesta Nine Layer Dip**

Layers of Refried Beans, Black Beans, Cheese, Diced Tomatoes, Olives, Jalapeños, Sour Cream, Guacamole and Salsa Fresca Served with a Basket of Tricolor Tortilla Chips

#### **Market Fresh Vegetables**

An Arrangement of Fresh Vegetables including Broccoli, Cauliflower, Carrots, Cherry Tomatoes, Radishes, Jicama, Cucumbers, Squash and Celery Served with a Buttermilk Ranch Dip

#### **La Fiesta**

A Combination of Mini Chicken Taquitos, Jalapeño Poppers and Beef & Cheese Empanadas Served with Salsa Fresca, Sour Cream and Spicy Chili Sauce

#### **Grilled Marinated Lime Chicken Fajitas**

Chicken Tossed with Sautéed Mixed Peppers and Sweet Onions Served with Rancho Beans, Salsa, Guacamole, Sour Cream, Cheddar Cheese and Warm Flour Tortillas

#### **Tres Leches Cake**

Milk-Soaked Sponge Cake Topped with Whipped Cream and Strawberries

\$350.00

SERVES 12 PEOPLE

| 4 |



## Package

2

### Pacific Rim

**Advance Order Only**

#### **Sweet Popped Kettle Corn**

Salty and Sweet just the way you love it! Popped and Glazed right here at the Key, fresh every game

#### **Yaki Soba Salad**

Soft Asian Style Buckwheat Noodles Tossed with a Blend of Snow Peas, Peppers, Carrots, Lotus Root and Roasted Sesame Dressing

#### **Emerald Dragon Platter**

Fresh Vegetarian Vietnamese Spring Rolls, Sliced BBQ Pork, Korean Style Chicken Salad with Lettuce Cups and Chinese 5-Spice Purses Served with Soy, Spicy Mustard, Ketchup and Sesame Seeds

#### **Vegetarian Egg Rolls**

A Blend of Cabbage, Carrots, Onions, Bamboo Shoots, Mushroom and Authentic Seasoning in Light and Crisp Wrapper Served with Sweet Thai Chili Glaze and Spicy Mustard

#### **General Ed's Orange Chicken**

Crispy Chunks of Chicken Tossed in a Spicy Orange Glaze with Seasonal Vegetables and laid on a Bed of Sweet Steamed Rice

#### **Cinnamon Banana Egg Rolls**

Delicate Rice Paper Wrapped Around Cinnamon Drenched Fresh Bananas and Flash Fried until Crisp Served with Vanilla Ice Cream

\$450.00

SERVES 12 PEOPLE

| 5 |



## Package

3

### In The Key

#### **Sweet Popped Kettle Corn**

Salty and Sweet just the way you love it!  
Popped and Glazed right here at the Key, fresh every game

#### **Kettle Chips and Onion Dip**

Crispy Kettle Style Potato Chips and a Generous Portion  
of our Creamy Four-Onion Dip

#### **Market Fresh Vegetables**

An Arrangement of Fresh Vegetables including  
Broccoli, Cauliflower, Carrots, Cherry Tomatoes, Radishes,  
Jicama, Cucumbers, Squash and Celery Served  
with a Buttermilk Ranch Dip

#### **German Potato Salad**

Baby Yukon and Red Potatoes, Bacon, Carrots,  
Eggs, Celery and Whole Grain Mustard make this the  
Perfect Accompaniment to any meal

#### **Three Point Wings**

Buffalo, Thai or BBQ Wings Served with  
Celery, Jicama and Carrot Sticks  
as well as Blue Cheese & Ranch Dip

#### **Gourmet Slider Burgers**

Grilled Mini Hamburgers Served with  
Sautéed Onions, Pickles, Mustard and Ketchup

#### **Jumbo Kosher Hot Dog Bar**

12 Grilled Kosher Style Hot Dogs Served  
with Chili & Sauerkraut Accompanied by Fresh  
Arena Rolls and Condiments

#### **Assorted Cookies**

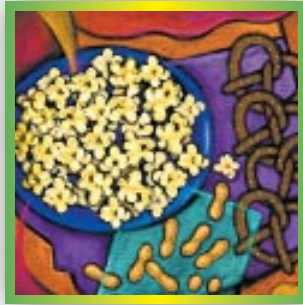
An Array of Fresh Baked Cookies including Chocolate Chip,  
Oatmeal Raisin, Molasses or other Seasonal Varieties

\$425.00

SERVES 12 PEOPLE



# A la Carte



## Snacks



### **Bottomless Collectors Tin of Fresh Popcorn**

An exciting display tin of freshly Popped & Buttered Corn  
\$24.00

### **Bottomless Basket of Popcorn**

\$13.00

### **Sweet Popped Kettle Corn**

Salty and Sweet just the way you love it!  
Popped and Glazed right here at the Key, fresh every game  
\$13.00

### **Kettle Chips and Onion Dip**

Crispy Kettle Style Potato Chips and a Generous Portion  
of our Creamy Four-Onion Dip  
\$21.00

### **Tri Color Tortilla Chips and Salsa**

With a Giant Basket of Chips and Three Kinds of Salsa  
(Black Bean, Verde and Salsa Fresca),  
You're sure to please everyone in your Suite  
with this Classic Party Snack  
\$21.00

### **Mini Hot Pretzels and Mustards**

The perfect hot snack for starting the game off right!  
Soft and Chewy Pretzels with all the dipping pleasure  
of Yellow & Brown Mustards and Cheese  
\$31.00

### **Deluxe Snack Blend**

Three Bowls of Snacking Delight with Mini Crisp Pretzels,  
Trail Mix and Premium Mixed Nuts  
\$30.00

SERVES 12 PEOPLE



## Cold Appetizers



### **Fiesta Nine Layer Dip**

Layers of Refried Beans, Black Beans, Cheese,  
Diced Tomatoes, Olives, Jalepenos, Sour Cream, Guacamole  
and Salsa Fresca Served with a Basket  
of Tricolor Tortilla Chips  
\$65.00

### **Pike Place Fruit and an Assortment of Local Cheeses**

Fresh Sliced Melons, Seasonal Fresh Fruit and Berries Served with Devonshire Cream  
Accompanied with a Wedge of Brie, Walnuts Gourmandize, Port Solute  
and Assorted Cubed Cheeses Presented with Sliced  
Baguette and Gourmet Crackers  
\$75.00

### **Market Fresh Vegetables**

An Arrangement of Fresh Vegetables  
including Broccoli, Cauliflower, Carrots, Cherry Tomatoes,  
Radishes, Jicama, Cucumbers, Squash, and Celery  
Served with a Buttermilk Ranch Dip  
\$50.00

### **★ Emerald Dragon Platter**

Fresh Vegetarian Vietnamese Spring Rolls,  
Sliced BBQ Pork, Korean Style Chicken Salad with Lettuce Cups  
and Chinese 5-Spice Purses Served with Soy, Spicy Mustard,  
Ketchup and Sesame Seeds  
\$80.00

### **★ Jumbo Prawn Display**

Jumbo Prawns with Lemon Wedges, Pickled Ginger, Limes  
and Vodka Enhanced Cocktail Sauce  
\$90.00

★ Advance Order Only

EACH SERVES 8 PEOPLE



## Hot Appetizers

### Grilled Steak, Prawn and Chicken Skewers

Marinated and Grilled Steak Served with a Peppercorn Demi,  
Grilled Chicken in a Thai Peanut Sauce and Jumbo  
Prawn Skewers in a Sweet Chili Glaze  
\$70.00

### La Fiesta

A Combination of Mini Chicken Taquitos,  
Jalapeño Poppers and Beef & Cheese Empanadas  
Served with Salsa Fresca, Sour Cream and Guacamole  
\$80.00

### Three Point Wings

Crispy Fried Buffalo, Thai and BBQ Wings  
Served with Celery, Jicama and Carrot Sticks as well as  
Blue Cheese & Ranch Dip  
\$70.00

### Vegetarian Egg Rolls

A Blend of Cabbage, Carrots, Onions, Bamboo Shoots,  
Mushroom and Authentic Seasoning  
in a Light and Crisp Wrapper Served with Sweet Thai Chili Glaze,  
Spicy Mustard and Plum Sauce  
\$65.00

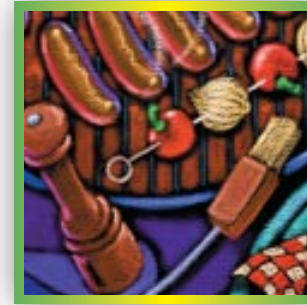
### Tahitian Coconut Breaded Prawns

Fresh Jumbo Prawns Lightly Battered and Breaded  
with a Blend of Sweet Coconut, Flaky Bread Crumbs and Seasonings,  
then Flash Fried until Crisp Served with Sweet Thai Chili Glaze,  
Honey Mustard and Plum Sauce  
\$75.00

### Golden Chicken Strips

Golden Brown, Lightly Breaded Chicken Tenders  
Served with Ranch, Barbecue and Honey Mustard Dipping Sauces  
\$55.00

EACH SERVES 8 PEOPLE



## Hot off the Grill

### Kobe Slider Burgers

Grilled Mini Kobe Beef Hamburgers,  
Served with Sautéed Onions, Pickles, Mustard and Ketchup  
\$65.00

### Jumbo Kosher Hot Dog Bar

12 Grilled Kosher Style Hot Dogs  
Served with Chili & Sauerkraut Accompanied by  
Fresh Arena Rolls and Condiments  
\$50.00

### Slam Dunk Sausages

Marinated and Grilled German Beer Brats,  
English Bangers and Polish Kielbasa Served with Sweet and Spicy  
Sautéed Peppers & Onions Accompanied by Fresh  
Arena Rolls and Condiments  
\$70.00

### Slow Smoked BBQ Beef Brisket

Thin Slices of Slow Smoked Beef Brisket with  
Chef Jay's Kahlua Barbecue Sauce, Thin Shaved  
Onion Rings, Chipolte Mayonnaise  
Served with Onion Buns  
\$55.00

### ★ Monterey Chicken Breast

Succulent Grilled Chicken Smothered  
in a Jack Cheese and Roasted Green Pepper Sauce Served  
on a Bed of Sautéed Sweet Onions & Peppers Accompanied by  
Fresh Arena Rolls and Condiments  
\$65.00

★ Advance Order Only

EACH SERVES 8 PEOPLE



## Deli Sandwiches



### ★ Vietnamese Spring Rolls

A Platter of Vegetarian and Beef Spring Rolls  
Stuffed with Snow Peas, Peppers, Carrots, Nappa Cabbage,  
Rice Noodles and Sesame Dressing  
\$60.00

### Santa Fe Chicken Wraps

Ancho Grilled Chicken, Spanish Rice,  
Black Beans, Sour Cream, Guacamole, Baby Greens  
All Tossed with a Spicy Barbecue Sauce and Rolled  
in a Tomato Red Chili Tortilla  
\$65.00

### Smoked Turkey and Bacon

Smoked Turkey Breast, Apple Wood Smoked Bacon,  
Swiss Cheese, Lettuce, Tomatoes and Red Onion,  
All on a Boca Roll Presented with our Mediterranean Pasta Salad  
and Kettle Style Potato Chips  
\$60.00

### All Star Deli

Sliced Roast Turkey Breast, Honey Baked Ham,  
Seasoned Roast Beef, Cheddar and Swiss Cheeses  
Served along side Crisp Lettuce, Tomatoes, Onions, Pickles  
and Assorted Rolls Served with our Rustic  
German Style Potato Salad  
\$90.00

★ Advance Order Only

EACH SERVES 8 PEOPLE



## Fresh Salads



### Traditional Caesar Salad

Crisp Hearts of Romaine with Garlic Croutons, Parmesan  
Cheese and Creamy Caesar Dressing  
\$36.00  
with Grilled Chicken  
\$45.00

### Northwest Chefs Salad

Sliced Smoked Turkey & Honey Ham,  
Tomatoes, Apple Wood Smoked Bacon, Chopped Eggs  
and Sweet Walla Walla Onions Served  
with a Creamy Ranch Dressing  
\$52.00

### Caprese Salad

Sliced Roma Tomatoes, Sweet Basil,  
and Fresh Mozzarella Cheese with Drizzle of a  
Balsamic Vinegar Reduction, Olive Oil and Cracked Pepper  
Served with Herbed Parmesan Flat Bread  
\$52.00

### Greek Salad

Crisp Romaine, Fresh Roma Tomatoes,  
Kalamata Olives, Feta Cheese and Croutons  
Served with a Balsamic Vinaigrette  
\$47.00

EACH SERVES 8 PEOPLE



## Harrison St. Pizzas



16" Gourmet Pizzas with 8 Slices Each, Cooked Fresh and Delivered Hot!

### Pepperoni

Pepperoni, Mozzarella, Romano  
and Parmesan Cheese  
\$30.00

### Four Cheese

Mozzarella, Romano, Parmesan  
and Provolone Cheese  
\$29.00

### Hawaiian

Canadian Style Bacon, Pineapple  
and Mozzarella Cheese  
\$32.00

### Margherita

Roma Tomatoes, Fresh Mozzarella, Basil  
and an Arrabiatta Red Sauce  
\$32.00

### Barbecue

Shredded Chicken with Cilantro,  
Jack Cheese, Caramelized Onions and Barbecue Sauce  
\$32.00

### Works

Pepperoni, Sausage, Sliced Olives, Peppers,  
Mushrooms and Three Cheeses  
\$32.00



## Entrée Selections



### ★ Chicken Parmesan

Juicy Breasts of Chicken Lightly Breaded  
and Baked with Fresh Buffalo Mozzarella and our own Marinara  
Atop a Bed of Fettuccini Alfredo and Fire Roasted Vegetables  
Served with a Basket of Garlic Cheese Bread  
\$95.00

### ★ Grilled Salmon Fillet

Grilled Salmon Fillet Served with Lemon Caper Butter,  
Rosemary Roasted Red Potatoes and Seasonal Vegetables  
Served with a Basket of Garlic Cheese Bread  
\$125.00

### ★ Beef Tenderloin

Spice Rubbed Beef Tenderloin  
Smothered in Wild Mushroom & Bacon Ragout  
Served with Chipotle Garlic Mashed Potatoes, Fire Roasted  
Vegetables and Country Biscuits with Butter  
\$140.00

### ★ Herb Crusted Rack of Lamb

Marinated Lamb Chops Grilled to Medium Rare  
and Drizzled with a Dijon Cream Sauce Served with Roasted Red Potatoes  
and Fire Roasted Seasonal Vegetables  
\$120.00

### Lime Chicken Fajitas

Grilled Marinated Chicken Tossed with  
Sautéed Mixed Peppers and Sweet Walla Walla Onions  
Served with Rancho Beans, Salsa, Guacamole,  
Sour Cream, Cheddar Cheese and  
Warm Flour Tortillas  
\$100.00

★ Advance Order Only





## Premium Desserts



### **Profiteroles**

Delicate Egg Pastry Puffs Filled with Vanilla Cream  
Drizzled with Chocolate and Caramel Topped  
with Fresh Berries and Mint!

\$55.00

### **Assorted Cookies**

An Array of Fresh Baked Cookies including Chocolate Chip  
Oatmeal Raisin, Molasses or other Seasonal Varieties

\$30.00

### **The Key Dessert Tray**

This sweet ending includes Profiteroles, Petite Fours,  
Dessert Bars & Brownies and Assorted Fresh Fruit

\$80.00

### **Häagen Dazs Ice Cream Bars**

Ask about this Month's Flavors

\$5.00 each

### **Ice Cream Cake**

Classic Ice Cream Cakes, 14 Slices of Heaven!

Available in Spumoni & Mocha

\$75.00

### **N.Y. Style Cheesecake**

14 Slices of Rich & Smooth Cheesecake and Berry Compote  
to wrap up a night of great entertainment

\$65.00

### **Cinnamon Sugar Pretzels**

Warm Cinnamon Pretzels with a Creamy Icing

\$50.00

EACH DESSERT IS PREPARED FOR A MINIMUM OF 8 PEOPLE



## Beverage SELECTIONS



## Beverages



### Preferred Wine List

Proud To Serve



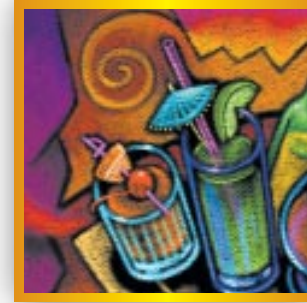
White Wine	Bottle
White Zinfandel, Beringer, California .....	\$27.00
Chardonnay, Covey Run Quail Label, Washington .....	\$30.00
Sauvignon Blanc, Monkey Bay, New Zealand .....	\$34.00
Pinot Gris, Willamette Valley, Oregon .....	\$35.00
Chardonnay, Chateau St. Michelle, Washington .....	\$35.00
Chardonnay, Kendall Jackson, California .....	\$38.00
Chardonnay, Covey Run Reserve, Washington .....	\$45.00
Chardonnay, Cakebread Cellars, California .....	\$60.00
<b>Red Wine</b>	
Cabernet Sauvignon, Covey Run Quail Label, Washington .....	\$30.00
Merlot, Covey Run Quail Label, Washington .....	\$30.00
Robert Mondavi Private Selection Pinot Noir, California .....	\$30.00
Robert Mondavi Private Selection Cabernet Sauvignon, California .....	\$30.00
Merlot, Jacob's Creek, Australia .....	\$32.00
Cabernet-Merlot, Covey Run Quail Label, Washington .....	\$34.00
Shiraz, Ravenswood, Australia .....	\$34.00
Merlot, Chateau St. Michelle, Washington .....	\$38.00
Cabernet Sauvignon, Chateau St. Michelle, Washington .....	\$39.00
Pinot Noir, Willamette Valley, Oregon .....	\$55.00
Cabernet Sauvignon, Franciscan, California .....	\$65.00
Cabernet Sauvignon, J.Lohr Hilltop, California .....	\$75.00
Robert Mondavi Reserve Cabernet Sauvignon, California .....	\$185.00
<b>Champagne</b>	
Henriot .....	\$60.00
Piper Heidsieck .....	\$120.00



### Hot Beverages

All Beverages Are for Service of 8

Starbucks Coffee .....	\$18.00
Starbucks Decaffeinated .....	\$18.00
Assorted Herbal Tea .....	\$16.00



## Beverages



### Liquor

All Prices are by the 6-pack, Mixers are included.

<b>Vodka</b>	
Smirnoff .....	\$43.00
Absolut .....	\$45.00
<b>Gin</b>	
Beefeater .....	\$43.00
Tanqueray .....	\$45.00
<b>Rum</b>	
Bacardi White Rum .....	\$43.00
Captain Morgan .....	\$43.00
<b>Scotch</b>	
Chivas Regal .....	\$45.00
<b>Tequila</b>	
Jose Cuervo .....	\$45.00
<b>Whiskey &amp; Blends</b>	
Jack Daniels .....	\$43.00
Seagram's 7 .....	\$45.00
Crown Royal .....	\$45.00
<b>Cordials</b>	
Amaretto D'Sarano .....	\$43.00
Bailys Irish Cream .....	\$43.00
Jagermeister .....	\$43.00
Kahlua .....	\$43.00
Courvoisier .....	\$45.00
Grand Marnier .....	\$50.00

### Mixers and Thirst Quenchers

All choices below sold by the 6-Pack



Pepsi 20oz .....	\$18.00
Diet Pepsi 20oz .....	\$18.00
Sierra Mist 20oz .....	\$18.00
Mug Root Beer 20oz .....	\$18.00
Slice Orange 20oz .....	\$18.00
Aquafina Bottled Water 20oz .....	\$18.00
Orange Juice 5.5oz .....	\$15.00
Grapefruit Juice 5.5oz .....	\$15.00
Cranberry Juice 5.5oz .....	\$15.00
Tabasco Bloody Mary Mix .....	\$11.00 bottle
Margarita Mix .....	\$11.00 bottle



## Beverages



### Beer

Proud To Serve



All Beer is sold by the 6-Pack

#### Domestic

Miller Lite .....	\$30.00
Miller Genuine Draft .....	\$30.00
Budweiser .....	\$30.00
Bud Light .....	\$30.00
Henry Weinhard's Private Reserve .....	\$30.00
Sharps Non-Alcoholic .....	\$30.00

#### Premium

Black Butte Porter .....	\$34.00
Corona .....	\$34.00
Fat Tire Amber Ale .....	\$34.00
Fosters Lager .....	\$34.00
Heineken .....	\$34.00
Mirror Pond Pale Ale .....	\$34.00
Pilsner Urquell .....	\$34.00
Pyramid Hefeweizen .....	\$34.00
Red Hook ESB .....	\$34.00
Tona (Nicaragua) .....	\$34.00

#### Flavored Malt Beverages

Mikes Hard Lemonade .....	\$34.00
Jack Daniels Country Coolers	
• Downhome Punch .....	\$34.00
• Lynchberg Lemonade .....	\$34.00



# Suite

INFORMATION

## KeyArena Suite Catering Policies and Procedures

As a suite holder, you have the best seats to experience all the exciting action of NBA basketball, concerts and family shows in one of the nation's finest sports facilities.

As the exclusive caterer for KeyArena, ARAMARK is committed to the highest standards of quality and service. Our menus offer a comprehensive selection of innovative culinary creations from which to choose. All food is prepared and delivered fresh to your suite from our kitchen. In addition to our Suites Menu, we are glad to customize a menu for any occasion you are planning. Please contact our Suite Catering Representative who will be happy to plan a menu for your special occasion. We will also assist you with personalized dining requirements such as dietary or religious restrictions.

Every element of your suite experience is our priority, from your planning and preparation, to the time you spend entertaining and socializing in your suite.

### Quick Reference List

ARAMARK Suite Administrator/Ordering .....	206-269-7536
ARAMARK Suite Manager .....	206-448-6590
ARAMARK Suite Fax Line .....	206-448-6791
Seattle Sonics Manager of Suite Services .....	206-272-2678

ARAMARK at KeyArena  
305 Harrison Street  
Seattle, Washington 98109

### Food Ordering

Your Suite Catering Representative will be available on regular business days, Monday through Friday from 9:00am to 5:00pm.

Online ordering is also available at [www.ps.aramark.com/keyarena](http://www.ps.aramark.com/keyarena)

### Advance Ordering

All orders should be placed two (2) business days before an event to ensure item availability. Pre-orders will receive a 10% discount on food. Suite holders can place orders using the following methods: on-line, fax or telephone. If you would like to use our on-line ordering system please contact our Suite Administrator for a password and directions on how to use the website. Our goal is to make the ordering process quick and easy for you. We will provide each Suite Administrator with advance order forms, which may be completed and faxed to us two business days prior to an event. You will receive a confirmation of your order.

To order by telephone, please call: ... 206-269-7536 or 206-448-6590

To order by fax, please call: ..... 206-448-6791

To avoid confusion, please specify your suite number, company name, date and time of the event, as well as, the name and phone number of the person placing the order. We encourage you to appoint one person to place all food and beverage orders for your suite in order to develop more effective communications and to avoid duplication of orders.

Unless a specific time is indicated, all food and beverage items will be delivered to your suite one-hour before the start of the event.

### At The Event

Once at the event, there are several options for dining in your suite.

A Day of Event Menu is available. This menu contains a variety of A La Carte options, special menu packages and beverages. A Suite Attendant will be available to take your orders and help you make your menu selections. Simply press the "order food" button on your suite telephone to call for your attendant.

### Suite Bar

Our Suite Bar has individual alcoholic beverages, beer, wine and sodas available, located on the Suite Level.

### Payment Procedure

ARAMARK Sports and Entertainment offers different types of payment options.

**Escrow Account:** An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, a check is sent to ARAMARK Suite Catering office to be deposited in the escrow account. As charges are made for food and beverage, deductions are made from the escrow account. You will receive copies of the customer summary from each event itemizing all charges. An escrow account can be initiated with an amount that you feel comfortable with. When the escrow balance drops below the amount that you specify, you will be asked to replenish your account. If the escrow account balance reaches \$0, you will be asked to provide a credit card for all charges until the escrow account is funded.

**Credit Card on File:** You may place a credit card on file with ARAMARK Suite Catering office to be used for food and beverage charges (including the beverage re-stock program). At the end of an event, you will be required to sign the customer summary, eliminating the need to present a credit card.

**Advance Payment:** The Suite Catering office will provide you with the total of all charges based upon the advance order. All advance payments must be received at least 3 business days prior to the event. Please advise your guests that they will be responsible for any additional charges over and above the initial suite order placed.

**Payment At The Conclusion of the Event:** Please advise your guests that they will be responsible for all food and beverage charges incurred during the event, just as if you were setting up a "tab". Our suite attendants will be required to ask for a credit card at the beginning of the event. All charges will be posted to this credit card during the event and a signature will be required at the end of the event.

All food and beverage products in the Suites at KeyArena are handled exclusively by ARAMARK. It is not permissible for guests to bring food or beverage into the suite. Any food or beverage products brought into the suites without proper authorization will be charged to the suite holder at our normal retail price.



