



DECC

# SUITE MENU

AMSOIL Arena | 2024



# ADVANCED MENU

Items on the Advanced Menu must be ordered prior to the event. Details can be found in the Information section.

## HOT HORS D'OEUVRES (Serves 8)

### **NEW** Steak Bites | \$55

Tossed in gochujang sauce served on a bed of onion tangles with aioli

### **NEW** Fried Pickle Spears | \$35

Served with smoked dressing

### **NEW** Red Light Shrimp | \$65

Served on a bed of onion tangles, topped with sesame seeds and green onion, served with honey siracha mayo

### **House-Made Slap Shot Meatballs** | \$50

Large 5oz, meatballs in marinara sauce topped with shaved parmesan

### **Right Wing, Left Wing** | \$32

12 BBQ style and 12 garlic parmesan traditional chicken wings, served with celery

### **Pork Egg Rolls** | \$47

Served with peanut sauce and honey wasabi aioli

### **Vegetable Spring Rolls** | \$47

Served with peanut sauce and honey wasabi aioli

### **Tater Keks** | \$32

Topped with cheddar cheese, bacon, chives, and sour cream on a bed of onion tangles

## MAIN EVENTS (Serves 14)

### **NEW** Fat Tire Beer Cheese & Macaroni | \$85

### **NEW** Fat Tire Beer Cheese & Macaroni with

#### **Brisket** | \$140

Tossed in smokehouse BBQ sauce

### **NEW** Puck Slider Board | \$175

3oz all-beef sliders on a brioche bun with shredded lettuce, melted cheese, caramelized onion jam and Bulldog burger sauce served with house-made potato chips and parmesan pepper cream dip

### **The Meat Board** | \$250

Chargrilled tomahawk ribeye with cowboy butter, korean pork belly, spicy chicken wings, cajun hot links, and steak bites served with coleslaw and fried spicy pickle chips

### **Taco Timeout** | \$210

Includes barbacoa and chicken carnitas served with soft shells, tortilla chips, and a variety of flavorful toppings

## COLD HORS D'OEUVRES (Serves 8)

### **NEW** House-Made Focaccia Bread | \$17

Served with pesto butter

### **NEW** Mediterranean Platter | \$52

Salami, fresh mozzarella, pepperoncini, artichokes, greek olives, a hummus duo and tzatziki served with pita triangles

### **NEW** Lobster Rolls | \$100

Served on a New England roll

### **Northern Waters Smokehaus Salmon** | \$110

Served with crackers

### **Seasonal Vegetable Platter** | \$55

Served with parmesan pepper cream dip and roasted red pepper hummus

### **Charcuterie Board** | \$62

A variety of meats, cheeses, fruits, nuts served with crackers

## PIZZA À LA CARTE (Serves 3-4)

Thin crust 16-inch pizzas are made fresh in AMSOIL Arena.

### **NEW** Philly Cheese Steak Pizza | \$33

Alfredo sauce, shaved sirloin, peppers & onions, cheese blend

### **Cheese** | \$29

### **Pepperoni** | \$31

### **Sausage** | \$31

### **Pepperoni & Sausage** | \$33

### **Suites House Special** | \$33

Sausage, mushrooms, onions, and green peppers. Only available in the Suites.

Item ingredients and presentation may vary based on availability and season.

List any dietary restrictions or allergies in the comment section of your online order.





## SNACKS (Serves 8)

**House-Made Potato Chips** | \$28

Served with parmesan pepper cream dip

**Gardetto's Snack Mix** | \$26

**Mixed Nuts** | \$35

**Popcorn Box** | \$4

**Popcorn Tub** | \$6

**Seasoned Pretzels** | \$15

**House-Made Tortilla Chips**

Served with fire-roasted salsa and salsa verde | \$20

## DESSERTS (Serves 8)

**NEW Rockslide Brownie** | \$27

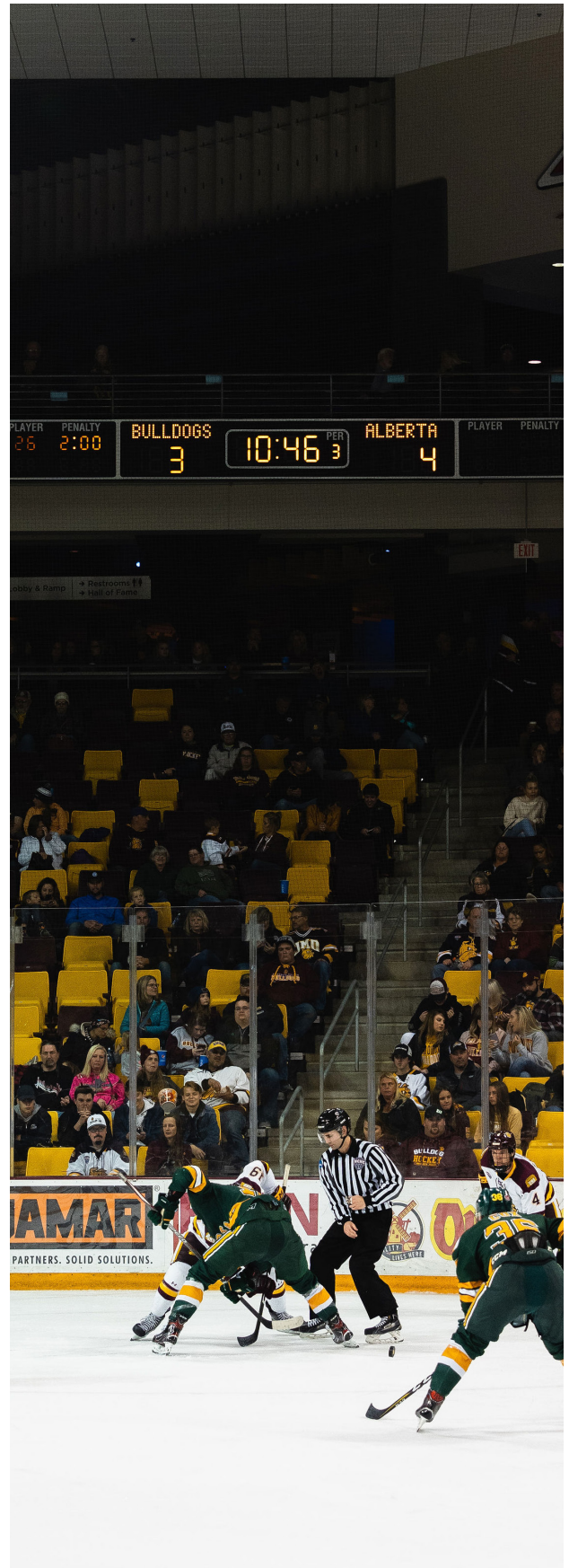
**NEW Assorted Bars** | \$27

**Bulldog Mini Donuts** | \$16

Tossed in cinnamon sugar

**Fresh-Baked Assorted Cookies** | \$24

Flavors based upon availability and will be chosen day-of



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# BEVERAGE MENU

Beverages can be ordered according to Advanced or Event Day Menu guidelines.

## GIN

**Beefeater** | \$75  
**Tanqueray** | \$83  
**Vikre Juniper (local)** | \$100

## VODKA

**Smirnoff** | \$45  
**Tito's** | \$75  
**Absolut** | \$80  
**Vikre Lake Superior Vodka (local)** | \$100  
**Grey Goose** | \$125

## TEQUILA

**Jose Cuervo Gold** | \$60  
**Patron Silver** | \$100

## RUM

**Bacardi** | \$56  
**Captain Morgan** | \$65  
**Malibu** | \$65

## BOURBON

**Jim Beam** | \$80  
**Jack Daniel's** | \$96  
**Maker's Mark** | \$112

## WHISKEY

**Windsor** | \$45  
**Crown Royal** | \$110  
**Jameson Irish Whiskey** | \$100

## SCOTCH

**Dewars** | \$80  
**Glenlivet 12 Year Old** | \$180

## BRANDY & CORDIALS

**Korbel** | \$55  
**Southern Comfort** | \$75  
**Kahlua (375ml)** | \$75  
**Amaretto Disaronno (750ml)** | \$64  
**Courvoisier** | \$95

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Approximately 20 minutes after the event, unfinished liquor bottles will be locked in the suite's Liquor Cabinet.



## WHITE WINE

### **William Hill Chardonnay** | \$28

*California* - Flavors of ripe tree fruit and spice with hints of citrus

### **Santa Ema Chardonnay Unoaked** | \$24

*Chile* - Pleasing aromas of fresh fruit, ripe banana, and pineapple on the nose

### **Gabbiano Pinot Grigio** | \$20

*Italy* - Enticing aromas of acacia flowers with a sweet fresh citrus and hints of almonds

### **Kendall Jackson Riesling** | \$26

*California* - layers of apricot, peach and anjou pear that intermingle with bursts of aromatic jasmine delivering a delightful finish

### **La Marca Sparkling Prosecco** | \$28

*Italy* - Aromas of fresh-picked citrus and honeysuckle blossoms, the crisp, clean palate brings fruity notes of green apple, juicy peach and ripe lemon, framed by hints of minerality

### **Matua Sauvignon Blanc** | \$32

*New Zealand* - Tropical and citrus fruits along with attractive herbaceous/variety characters on the nose

## RED WINE

### **Trapiche Malbec** | \$25

*Argentina* - Sweet aromas of blackberries, plums, smoke and vanilla with velvety texture

### **Sterling Vintner's Merlot** | \$32

*California* - Complex aromas of ripe fruit and spicy oak with favors of cherry and dark chocolate

### **Columbia Cabernet Sauvignon** | \$30

*Washington* - Fine berry with chocolate undertones

### **Ghost Pines Cabernet** | \$43

*California* - Aromas of dark fruit jam, sweet nuts, with black pepper and dark berry flavors

### **Line 39 Cabernet Sauvignon** | \$20

*California* - Rich fruit flavors of currant, blackberry, and ripe plum with hints of black tea on the palate

### **Line 39 Red Blend** | \$20

*California* - The palate is rich and structured with plum, dark chocolate, sweet vanilla and spice.

### **Sterling Pinot Noir** | \$28

*California* - a clear deep ruby, with complex, vibrant varietal aromas of briar fruit and ripe black cherries, with hints of vanilla

### **Robert Mondavi Merlot** | \$28

*California* - Black plum, dried herb, wild violet and dusty cinnamon aromas with a velvety finish

## SPARKLING WINE

### **Ballatore Gran Spumante** | \$20

*Italy* - Semi-sweet, Italian sparkling wine

### **Freixenet Cordon Negro** | \$27

*Spain* - Sparkling wine in the famous black bottle

### **Meyer's Sparkling White Catawba Juice** | \$10

## STANDARD BEER (12 oz. bottles) | \$5.50

**Bud Light**

**Budweiser**

**Busch Light**

**Coors Light**

**Grain Belt Premium**

**Leinenkugel's Original**

**Michelob Golden Light**

**Miller Genuine Draft**

**Miller Lite**

## PREMIUM BEER (12 oz. bottles) | \$6

**Bell's Two Hearted Ale**

**Bent Paddle Black** (local)

**Bent Paddle Hop** (local)

**Blue Moon Belgian White**

**Castle Danger Cream Ale** (local)

**Castle Danger George Hunter Stout** (local)

**Duluth Cider Gitch** (local)

**Earth Rider Superior Pale Ale** (local)

**Grain Belt Nordeast**

**Heineken**

**Hoops Rink Rat Ale** (local)

**Kokanee**

**Labatt Blue**

**Modelo**

**Summit Extra Pale Ale**

**White Claw Black Cherry Hard Seltzer**

**Wild State Cider Raspberry Hibiscus** (local)

## NON-ALCOHOLIC BEER

**Beck's** (12 oz.) | \$6

**Klockow Nut Brown** (16 oz. / local) | \$8

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## SODA & OTHER

**Soda** (12 oz. can) | \$2.50

Choose from Pepsi, Diet Pepsi, Starry, Starry Zero,  
Mountain Dew, Diet Mountain Dew, Root Beer

**Lipton Iced Tea** (12 oz. can) | \$2.50

**Red Bull** | \$4

**Ginger Ale** (12 oz. can) | \$2.50

**Aquafina Water** (16 oz. aluminum bottle) | \$3.25

**Gatorade** (20 oz.) | \$3.75

**Kid's Hog Wash** (10 oz.) | \$3

Piggleberry Punch or Blue Raspberry

**Garnishes** (each) | \$3

Cherries, olives, lime, lemon, and orange slices

## MIXERS

**Dry Vermouth** (750ml) | \$16.50

**Sweet Vermouth** (750ml) | \$16.50

**Sweet & Sour Mix** (liter) | \$13.50

**Topside Bloody Mary Mix** (liter / local) | \$25

**Rose's Lime Juice** (12 oz.) | \$12.50

**Grenadine Syrup** (12 oz.) | \$12.50

**Tonic Water** (liter) | \$6

**Soda Water** (liter) | \$6

**Lemon Sour** (quart) | \$6

**Juice** (quart) | \$6.50

Orange, cranberry, or grapefruit

**Pineapple Juice** (6 oz.) | \$2.25

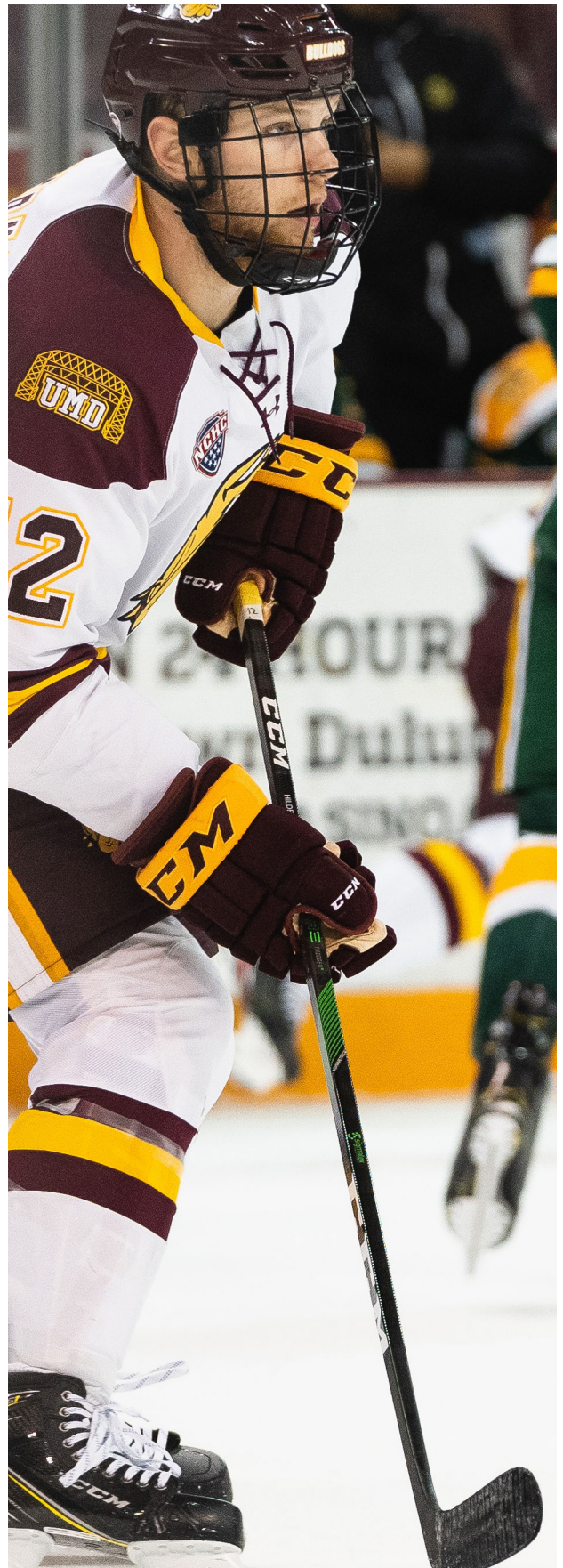
## HOT BEVERAGES

**Duluth Coffee Company** (serves 6) | \$19

Regular or decaf

**Mike & Jen's Hot Cocoa** (per cup) | \$3

**Assorted Hot Tea** (per tea bag) | \$2.25



Approximately 20 minutes after the event, unfinished liquor bottles will be locked in the suite's Liquor Cabinet.



# EVENT DAY MENU

Event day orders may be submitted upon arriving at your suite. Please allow a 30-45 minute delivery time. Orders may be submitted until the last intermission.

## GRILL

- Hamburger & Fries | \$9
- Cheeseburger & Fries | \$10
- Bacon Cheeseburger & Fries | \$11
- Chicken Tenders & Fries | \$9
- Chicken Tender Platter (serves 8) | \$55  
*Served w/parmesan pepper cream dip & ketchup*
- All Beef Dog | \$6
- Wild Rice Bratwurst | \$7
- Cheddarwurst | \$7
- French Fries | \$5
- Cheese Curds | \$8
- White Cheddar Mac & Cheese | \$6  
Add Bacon or Taco Meat | \$1

## HOUSE-MADE PIZZAS (serves 3-4)

Thin crust 16-inch pizzas are made fresh in AMSOIL arena.

- NEW Philly Cheese Steak Pizza** | \$35  
Alfredo sauce, shaved sirloin, peppers & onions, cheese blend
- Cheese | \$31
- Pepperoni | \$33
- Sausage | \$33
- Pepperoni & Sausage | \$35
- Suites House Special | \$35  
Sausage, mushrooms, onions, and green peppers.  
Only available in the Suites.

## SNACKS

- Box of Popcorn | \$4
- Tub of Popcorn | \$6
- Nacho Chips w/Spicy Cheese | \$5
- Super Nachos | \$9  
Add Meat | \$1
- House-Made Potato Chips (serves 8) | \$30  
*Served with parmesan pepper cream dip*
- Fresh-Made Tortilla Chips w/Salsa (serves 8) | \$22
- Gardetto's Snack Mix (serves 8) | \$28
- Soft Pretzel | \$4  
Add Cheese Cup | \$1

## DESSERTS

- Hand-Packed Ice Cream (pint) | \$14  
Back by popular demand! Ask your server for available flavors.
- Chocolate Frosty Malts | \$4
- Fresh Baked Cookies (serves 8) | \$24  
Ask your server for available flavors

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Item ingredients and presentation may vary based on availability and season.  
List any dietary restrictions or allergies in the comment section of your online order.



# INFORMATION

**All prices are subject to taxes & 19% taxable service charge.**

## ADVANCED MENU ORDER DEADLINES

### Friday-Sunday Events

Due by Tuesday at 4:00pm

### Monday-Thursday Events

Due four business days prior to event by 4:00pm

### After Deadline

Event Day Menu is available upon arriving to your suite.

## PLACING ADVANCED MENU ORDERS

Advance orders can be placed online at [suites.myvenue.com](https://suites.myvenue.com) with the venue code "DECC".

To place an advance order, you must be a registered customer with a username and password. If you have not received a username and password, please reach out to Belle Wanke.

Guests may create their own advance order. To do so, send the guest's name and email no less than 24 hours before the advance order due date.

If you have questions, changes, or need to make a cancelation, contact Tamy Horyza.

**P** 218.623.1370

**E** [Suite@DECC.org](mailto:Suite@DECC.org)

*Orders left on voicemail or sent via email will not be processed.*

*Changes or cancellations must be received no later than four business days prior to event day by 4:00 p.m.*

## EVENT DAY ORDERS

Orders may be placed from our limited Event Day Menu upon arrival at your suite with your Suite Server.

## PAYMENT

Credit card payment is due upon placement of order. Credit cards can be left on file.

If you are a registered customer in MyVenue, you may add and update your credit card on file at [suites.myvenue.com](https://suites.myvenue.com) with the venue code "DECC".

For the Suite Owner's protection, only guests with prior authorization will be allowed to place food and beverage orders charged to the credit card on file.

Guests who are not authorized to charge on behalf of the credit card on file may pay with their own credit card.

Tax and service charge are calculated on all orders. Additional tipping is based solely on the discretion of the suite owners and guests.

## USING YOUR CREDIT CARD FOR A TAB

When you use your credit card to run a tab, our system automatically reserves \$100 on your card. When we settle your credit card, the \$100 remains reserved until the next business day. After the \$100 is released, your actual transaction will appear on your statement.





## FOOD DELIVERY SCHEDULE

**Cold Food and Beverages** 1 hour prior to event

**Hot Food** 30 minutes prior to event

**Pizza** 15 minutes prior to event

**Dessert** Intermission (hockey 2nd intermission)

*Hot food removed at end of 3rd period*

## SUITE HOURS

Suites open when the main gates open for the event.

Closing time is one hour after event ends.

*The "one hour after" rule may not apply during back to back events.*

## INCLEMENT WEATHER

If a show or game is cancelled, Suite Owners will not be held responsible for food orders.

## CATERING AT AMSOIL ARENA

Food and beverage catering is provided exclusively by DECC Catering.

It is the responsibility of the Suite Owner and Suite Host to ensure that guests are aware of Suite Catering Policies.

ALL DECC property including fixtures, catering equipment and smallwares must remain in the suite. If DECC property is removed from a suite, owners will be responsible for cost of replacement.

## ALCOHOL

For your convenience, an exclusive full service bar is available for suite guests during UMD Men's Hockey games as well as a variety of other AMSOIL Arena events.

Approximately 20 minutes after the event ends, your Suite Attendant will remove unopened beverages and lock liquor into the Suite Owner's cabinet. Any unopened beverages will be removed from the suite and credited to the cardholder's account.

It is the responsibility of the Suite Host to ensure that no minor or intoxicated persons consume alcohol in the suites. DECC reserves the right to check for proper identification and refuse or terminate service at any time.

Wine and beer bottle openers are supplied in each suite. If missing, a charge of \$10 per opener will be applied to the Suite Owner's account.



Thank you for  
joining us!



Duluth Entertainment  
Convention Center

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