



SUITE MENU

AMSOIL Arena | 2024-2025

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 Seafood Rangoons | \$55

Served on a bed of onion tangles with sweet chili sauce

NEW Bavarian Pretzels | \$38

Two 1 lb. Pretzels served with ground mustard, cheese sauce, and sweet cream cheese

House-Made Slap Shot Meatball Bites | \$52

2oz meatballs in marinara sauce topped with shaved parmesan

Steak Bites | \$57

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

Right Wing, Left Wing | \$36

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 | \$35

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

COLD HORS D'OEUVRES (Serves 8)

NEW Cheese and Fruit Platter | \$48

A variety of fine cheeses, including Buttermilk Blue Affinée, MazzaLuna Fontina, Aged Cheddar, Grand Cru Reserve, and Aged Gouda, with fresh cut fruit served with crackers

NEW Poke Shrimp Cocktail | \$63

Cooked Shrimp, avocado, red onion, Poke sauce, sesame seeds, cucumber, and sriracha mayo, served with Naan bread

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

MAIN EVENTS (Serves 14)

NEW Baked Fat Tire Beer Mac & Cheese | \$88

NEW The Wild Game Board | \$275

A variety of smoked wild game sausage links, including Antelope, Duck, Rabbit, and Jalapeno Cheddar Elk, placed around a Dino Beef Short Rib with Kijafa Cherry Wine Espagnole sauce served with house-made spicy pickles and pickled red onion

NEW Bohn Mi Pork Sliders | \$185

Seasoned pork served cold on a slider bun with pickled vegetables, pineapple and spicy mayo served with house-made potato chips and parmesan pepper cream dip

Puck Slider Board | \$185

3oz all-beef sliders on a slider 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 | \$260

Chargrilled tomahawk ribeye, Korean pork belly, spicy chicken wings, Cajun hot links, and steak bites served with coleslaw, house-made spicy pickles and pickled red onion

PIZZA À LA CARTE (Serves 3-4)

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

NEW Chicken Bacon Ranch | \$34

With diced tomatoes and cheese blend

Cheese | \$30

Pepperoni | \$32

Sausage | \$32

Pepperoni & Sausage | \$34

Suites House Special | \$34

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 & DESSERTS

SNACKS (Serves 8)

House-Made Potato Chips | \$28

Served with parmesan pepper cream dip

Gardetto's Snack Mix | \$26

Popcorn Box | \$5

Popcorn Tub | \$7

Seasoned Pretzels | \$15

House-Made Tortilla Chips | \$20

Served with fire-roasted salsa and salsa verde

DESSERTS (Serves 8)

NEW Dessert Platter | \$57

8 Cheesecake Mini Donuts with assorted toppings,
8 Shortcake topped with Chantilly Cream and berries,
and 8 Assorted Bars

Rockslide Brownie | \$27

Fresh-Baked Assorted Cookies | \$24

Flavors based upon availability and will be chosen
day-of event



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.



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) | \$35
- Amaretto Disaronno (375ml) | \$64
- Courvoisier | \$95

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



WINE

WHITE WINE

Elk Cove Pinot Blanc | \$47

Oregon - Pear, tangerine and ginger on the nose lead to a juicy, rounded palate of honeydew melon, green apple and Cara Cara orange with a throughline of river rock freshness

Bacchus Chardonnay | \$36

California - Medium bodied and crisp, with subtle apple, pear and citrus notes. A touch of mineral comes through in the lively, balanced and long finish

William Hill Chardonnay | \$30

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

Gabbiano Pinot Grigio | \$23

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 | \$34

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



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

RED WINE

Bacchus Cabernet Sauvignon | \$36

California - Medium bodied with ripe plum, black currant, and blackberry flavors with a touch of mint. Cedar and dusty earth emerge on the long, layered finish

Camp Zinfandel (Organic) | \$47

California - The nose opens with aromas of sweet red cherry, some spices, and a hit of raspberry. The palate is light and delicate with zippy acid and a flavor set of soft cherry and raspberry nicely balanced by just there pepper and baking spice notes

Sterling Vintner's Merlot | \$32

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

Columbia Cabernet Sauvignon | \$32

Washington - Fine berry with chocolate undertones

Line 39 Red Blend | \$22

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

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



BEER & NON-ALCOHOLIC

STANDARD BEER (12 oz. bottles) | \$5.75

- 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) | \$6.75

- Bell's Two Hearted Ale
- Bent Paddle Black (local)
- Bent Paddle Hop (local)
- Blue Moon Belgian White
- Castle Danger Cream Ale (local)
- Earth Rider Superior Pale Ale (local)
- Grain Belt Nordeast
- Heineken
- Hoops Rink Rat Ale (local)
- Labatt Blue
- Modelo
- Summit Extra Pale Ale
- Duluth Cider Gitch (local)
- White Claw Black Cherry Hard Seltzer
- Wild State Cider Raspberry Hibiscus (local)
- Nutrl Pineapple Vodka Seltzer | \$8.75
- Nutrl Orange Vodka Seltzer | \$8.75

NON-ALCOHOLIC BEER

- Ursa Minor N/A Time N/A Where Cream Ale
(16 oz. / local) | \$8
- Klockow Nut Brown (16 oz. / local) | \$8

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 | \$5
- Ginger Ale (12 oz. can) | \$2.50
- Aquafina Water (16 oz. aluminum bottle) | \$3.75
- 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 | \$10
- Chicken Tender Platter (serves 8) | \$58
Served w/parmesan pepper cream dip & ketchup
- All Beef Dog | \$6
- Wild Rice Bratwurst | \$7
- Cheddarwurst | \$7
- French Fries | \$6
- Cheese Curds | \$8
- White Cheddar Mac & Cheese | \$7

HOUSE-MADE PIZZAS (serves 3-4)

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

- NEW** Chicken Bacon Ranch | \$36
With diced tomatoes and cheese blend
- Cheese | \$32
- Pepperoni | \$34
- Sausage | \$34
- Pepperoni & Sausage | \$36
- Suites House Special | \$36
*Sausage, mushrooms, onions, and green peppers
Only available in the Suites.*

SNACKS

- Box of Popcorn | \$5
- Tub of Popcorn | \$7
- Nacho Chips w/Spicy Cheese | \$5
- Super Nachos | \$9
- 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 | \$5
Add Cheese Cup | \$1

DESSERTS

- Hand-Packed Ice Cream (pint) | \$15
Ask your server for available flavors.
- Chocolate Frosty Malts | \$4
- Fresh Baked Cookies (serves 8) | \$24
Ask your server for available flavors

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 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 Suite Coordinator.

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 cancellation, contact Suite Coordinator.

P 218.623.1370

E 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 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

FOLLOW & SHARE

f    @deccduluth

DECC.ORG