

DECC

SUITE MENU

AMSOIL Arena | 2026-2027

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 **Boneless Wings** | $40
12 Tossed in buffalo sauce and 12 tossed in sweet chili sauce, served with celery and ranch

NEW **Sweet Potato Kegs** | $50
Topped with a maple marshmallow drizzle, served on a bed of cranberry wild rice

Egg Roll Duo | $55
Philly Cheese Steak egg rolls and Buffalo Chicken egg rolls served with avocado ranch and bleu cheese dressings

Bavarian Pretzels | $42
Two 1 lb. Pretzels served with ground mustard, cheese sauce, and sweet cream cheese

House-Made Slap Shot Meatball Bites | $58
2oz meatballs in marinara sauce topped with shaved parmesan

Right Wing, Left Wing | $40
12 BBQ style and 12 garlic parmesan traditional chicken wings, served with celery and ranch

Pork Egg Rolls | $55
Served with peanut sauce and honey wasabi aioli

Vegetable Spring Rolls | $55
Served with peanut sauce and honey wasabi aioli

Tater Kegs | $40
Topped with cheddar cheese, bacon, chives, and sour cream on a bed of onion tanglers

COLD HORS D'OEUVRES (Serves 8)

NEW **Smoked Salmon with Caper Cream Cheese on Crostini** | $36

Cheese and Fruit Platter | $54
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

Northern Waters Smokehaus Salmon | $119
Served with crackers

Seasonal Vegetable Platter | $61
Served with parmesan pepper cream dip and roasted red pepper hummus

Charcuterie Board | $68
A variety of meats, cheeses, fruits, nuts served with crackers

HANDHELDS &MAIN EVENTS

(Serves 14)

NEW **Chicken Caesar Sliders** | $214
Served on garlic knots with house-made potato chips and parmesan pepper cream dip

NEW **Pork Belly Sliders** | $254
Tossed in gochujang sauce, served with pickled vegetables on a slider bun with house-made potato chips and parmesan pepper cream dip

NEW **Chicken Broccoli Alfredo Pasta** | $110

NEW **Pasta al Forno** | $110
Meatballs and Italian Sausage in Pomodoro Sauce with peppers and onions, topped with mozzarella cheese.

Cranberry Turkey Sliders | $204
Sliced Black Pepper Turkey, lettuce, tomato, and cranberry mayo served with house-made potato chips and parmesan pepper cream dip

Puck Slider Board | $204
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 | $273
Chargrilled tomahawk ribeye, Korean pork belly, spicy chicken wings, Cajun hot links, and fried polenta with honey served with coleslaw, house-made spicy pickles and pickled red onion

Baked Fat Tire Beer Mac & Cheese | $98

PIZZA À LA CARTE (Serves 3-4)

16-inch pizzas are made fresh in AMSOIL Arena.

NEW **Dill Pickle Bacon Pizza** | $37

Cheese | $33

Pepperoni | $35

Sausage | $35

Pepperoni & Sausage | $37

Suites House Special | $37
Sausage, mushrooms, onions, and green peppers
Only available in the Suites.

Item ingredients and presentation may vary based on availability and season. Pricing is based on the current market value and is subject to change.
List any dietary restrictions or allergies in the comment section of your online order.

SNACKS & DESSERTS

SNACKS (Serves 8)

House-Made Potato Chips | $30
Served with parmesan pepper cream dip

Gardetto's Snack Mix | $28

Seasoned Pretzels | $17

House-Made Tortilla Chips | $23
Served with fire-roasted salsa and salsa verde

POPCORN

Box | $5

Tub | $7

DESSERTS (Serves 8)

NEW **Chocolate Torte** | $63
Flourless Chocolate Torte encased in a rich chocolate ganache topped with fresh whipped cream and berries

NEW **Checkered Chocolate Mousse** | $34
Layers of chocolate and white chocolate mousse topped with berries

Dessert Platter | $63
8 Cheesecake Mini Donuts with assorted toppings, 8 Shortcake topped with Chantilly Cream and berries, and 8 Assorted Bars

Rockslide Brownie | $29

Fresh-Baked Assorted Cookies | $30
Flavors based upon availability and will be chosen day-of event



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BEVERAGE MENU

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

GIN
Beefeater | $80
Tanqueray | $100
Vikre Juniper (local) | $110

VODKA
Smirnoff | $48
Tito's | $80
Absolut | $92
Vikre Duluth Vodka (local) | $90
Grey Goose | $131

TEQUILA
Patron Silver | $150
El Jimador Silver | $66

RUM
Bacardi | $61
Captain Morgan | $76
Malibu | $72

BOURBON
Jim Beam | $85
Jack Daniel's | $110
Maker's Mark | $120

WHISKEY
Windsor | $50
Crown Royal | $128
Jameson Irish Whiskey | $110
Vikre Hay & Sunshine (local) | $140

SCOTCH
Dewars | $85
Glenlivet 12 Year Old | $198

BRANDY & CORDIALS
Korbel | $58
Southern Comfort | $79
Kahlua (375ml) | $50
Amaretto Disaronno (375ml) | $67
Courvoisier | $137



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 | $45
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

Cave De Lugny Unoaked Chardonnay | $36
France - La Côte Blanche presents an elegant bouquet of freshly cut pear, citrus and soft acacia. The round palate, balanced by good acidity, lifts notes of Gala apple, vanilla and alluvial stone

Bacchus Chardonnay | $38
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 | $36
California - Flavors of ripe tree fruit and spice with hints of citrus

Cavit Pinot Grigio | $32
Italy - Light, pleasant notes of green apple, citrus, pear, and subtle floral hints. Dry, light-bodied, and refreshing with crisp acidity, lemon, lime, and mineral undertones. Clean, short-to-medium finish with a lingering pear or citrus tingle

Kendall Jackson Riesling | $30
California - layers of apricot, peach and anjou pear that intermingle with bursts of aromatic jasmine delivering a delightful finish

La Marca Sparkling Prosecco | $34
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 | $40
New Zealand - Tropical and citrus fruits along with attractive herbaceous/varietal characters on the nose

RED WINE

Bacchus Cabernet Sauvignon | $40
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) | $49
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

Bogle Heritage Red Blend | $32
California - A rich, velvety experience, with layers of ripe dark fruit and subtle hints of spice that linger on the palate.

Ballard Lane Cabernet Sauvignon | $36
California - Offering rich dark fruit of blackberries and cassis with notes of cedar, spice and toasted oak, leading to a juicy, balanced palate with smooth tannins.

Line 39 Red Blend | $34
California - The palate is rich and structured with plum, dark chocolate, sweet vanilla and spice

Sterling Pinot Noir | $32
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 | $21
Italy - Semi-sweet, Italian sparkling wine

Freixenet Cordon Negro | $28
Spain - Sparkling wine in the famous black bottle

Meyer's Sparkling White Catawba Juice | $13



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BEER & NON-ALCOHOLIC

STANDARD BEER (12 oz. bottles) | $7

Bud Light
Budweiser
Busch Light
Coors Light
Grain Belt Premium
Leinenkugel's Original
Michelob Golden Light
Michelob Ultra
Miller Genuine Draft
Miller Lite

PREMIUM BEER (12 oz. bottles) | $8

Bell's Two Hearted Ale
Bent Paddle Light Lager (local)
Bent Paddle Hop (local)
Blue Moon Belgian White
Castle Danger Cream Ale (local)
Earth Rider Superior Pale Ale (local)
Grain Belt Nordeast
Heineken
Labatt Blue
Modelo
Summit Extra Pale Ale
Duluth Cider Gitch (local)
White Claw Black Cherry Hard Seltzer
Wild State Cider Hazy Pink (local)
Nutrl Pineapple Vodka Seltzer | $8.75
Nutrl Orange Vodka Seltzer | $8.75
Ursa Minor Galactic Face Slap (16 oz. / local) | $10.50

NON-ALCOHOLIC BEER

Klockow Nut Brown (16 oz. / local) | $8
Best Day Kolsch (12 oz.) | $7
Michelob Ultra Zero (12 oz.) | $7

SODA & OTHER

Soda (12 oz. can) | $3
Choose from Pepsi, Pepsi Zero, Starry, Starry Zero, Mountain Dew, Diet Mountain Dew, Root Beer
Lipton Iced Tea (12 oz. can) | $3
Red Bull | $5
Ginger Ale (12 oz. can) | $3
Aquafina Water (16 oz. aluminum bottle) | $3.75
Gatorade (20 oz.) | $4.75
Kid's Hog Wash (10 oz.) | $3
Piggleberry Punch or Blue Raspberry
Garnishes (each) | $3.25
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) | $7
Orange, cranberry, or grapefruit
Pineapple Juice (6 oz.) | $3
Lemonade (12 oz.) | $3.75

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) | $2.75

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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 | $12
Cheeseburger & Fries | $13
Bacon Cheeseburger & Fries | $14
Chicken Tenders & Fries | $12
Chicken Tender Platter (serves 8) | $65
Served w/parmesan pepper cream dip & ketchup
All Beef Dog | $6
Viking Bratwurst | $8
Wild Rice Bratwurst | $8
Cheddarwurst | $8
French Fries | $6
Cheese Curds | $8
White Cheddar Mac & Cheese | $8

HOUSE-MADE PIZZAS (serves 3-4)

16-inch pizzas are made fresh in AMSOIL Arena.

NEW **Dill Pickle Bacon Pizza** | $39
Cheese | $35
Pepperoni | $37
Sausage | $37
Pepperoni & Sausage | $39
Suites House Special | $39
Sausage, mushrooms, onions, and green peppers
Only available in the Suites.

SNACKS

Nacho Chips w/Spicy Cheese | $5
Super Nachos | $10
House-Made Potato Chips (serves 8) | $32
Served with parmesan pepper cream dip
Fresh-Made Tortilla Chips w/Salsa (serves 8) | $25
Gardetto's Snack Mix (serves 8) | $30
Bavarian Pretzel | $6
Add Cheese Cup | $1

POPCORN

Box | $5
Tub | $7

DESSERTS

Hand-Packed Ice Cream (pint) | $15
Ask your server for available flavors.
Chocolate Frosty Malts | $4
Fresh Baked Cookies (serves 8) | $32
Ask your server for available flavors



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INFORMATION

All prices are subject to taxes & 20% 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 Premium Experience Coordinator.
P 218.623.1361 **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 canceled, 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!

DECC

Duluth Entertainment Convention Center

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