



★  
★ **GIANT** ★  
★ CENTER ★  
★ PREMIUM SEATING ★

2024-2025 EVENT DAY MENU



# WELCOME

The Suites in the *GIANT Center*<sup>SM</sup> arena put you right in the center of all the action and excitement with optimal views, deluxe amenities, and unparalleled service. Enjoy and entertain with a wide selection of premium food and beverage offerings, freshly prepared and presented for your dining pleasure by our expert culinary team.

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# GENERAL INFORMATION

## ADVANCE ORDERING

All food and beverage orders will be provided through *GIANT Center* arena Food and Beverage Services. Suite patrons are not permitted to bring outside food/beverage on the Suite Level at *GIANT Center* arena. For the complete selection of menu choices and best possible service, we recommend Suite Administrators pre-order their food and beverage selections. Your food orders can be placed via our online ordering at <https://giantcenter.boomerecommerce.com>. All pre-orders must be received in the boomer system three (3) business days prior to an event.

## ORDERING DEADLINES

By Midnight on Sunday for a Wednesday event  
By Midnight on Monday for a Thursday event  
By Midnight on Tuesday for a Friday event  
By Midnight on Wednesday for a Saturday event  
By Midnight on Thursday for a Sunday event  
By Midnight on Friday for a Monday event  
By Midnight on Saturday for a Tuesday event

## EVENT DAY ORDERING

If you are ordering after the pre-order deadline, you will need to contact the suites team at [gcsuites@hersheypa.com](mailto:gcsuites@hersheypa.com). Suite owners and administrators should be aware this menu selection is limited, and online ordering is shut down two days before the event. Event day orders can also be placed with the Suite Attendant or Suite Captain upon your arrival.

## CANCELLATIONS

Should you need to cancel your suite food and beverage order, please contact our Suite Office by phone (717) 520-5170 or email [gccatering@hersheypa.com](mailto:gccatering@hersheypa.com) with your cancellation at least 24 hours prior to the event so no charges will be incurred. There will be a 100% cancellation fee plus Pennsylvania Sales Tax for cancellations received less than 24 hours prior to an event.

## ACCOUNT SETTLEMENT & SERVICE CHARGE

*GIANT Center* Staff will charge the Suite Holder's designated credit card at each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by *GIANT*

*Center* Staff, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to a 19% service charge plus applicable Pennsylvania state sales tax.

- While all food and beverage orders in the suites at *GIANT Center* arena include a 19% service charge, it does not go directly to the server.
- This service charge contributes to higher hourly wages for the entire *GIANT Center* Staff in order to provide you with the highest quality service.
- If you would like to reward your server for exemplary service, a gratuity may be added. Please feel free to speak to a Premium Seating Manager for further clarification.

## ALCOHOL IN YOUR SUITE

The Pennsylvania Liquor Control Board prohibits alcohol from being brought into or out of *GIANT Center* arena. State law prohibits the consumption of any alcoholic beverages by any person who is under the age of twenty-one. We request the cooperation of all of the Suite Holders and their guests in complying with these legal requirements. *GIANT Center* reserves the right to refuse service to persons under the legal drinking age as well as anyone who appears to be intoxicated. Alcoholic beverages may not be removed from the Suites.

## FOOD ALLERGIES

If you have special dietary needs such as a food allergy, please contact our Suite Office (717) 520-5170 to discuss your needs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. To our guest with food allergies or sensitivities: *GIANT Center* cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.

 - Vegetarian Option

 - Vegan Upon Request

 - Gluten Free





## SUITE SNACKS

### SOFT PRETZELS

Freshly baked salted soft pretzels served with country style mustard and beer cheese dipping sauce.

\$41

### SOFT PRETZEL NUGGETS

Bite-sized soft pretzel nuggets, served warm with country style mustard and beer cheese dipping sauce.

\$37

### TORTILLA CHIPS N' DIP

Fresh tri-color tortilla chips served with salsa, homemade jalapeño dip, and bacon spinach dip.

\$37

### BOTTOMLESS DUO

Bottomless baskets of chips and pretzels served with French onion dip.

\$41

### POPCORN

Fresh butter popped corn served in individual bags.

\$32

SOFT PRETZELS





# SIGNATURE STARTERS

## FARMER'S VEGETABLE CRUDITÉ GF VG V

\$62

Baby carrots, English cucumbers, cherry tomatoes, bell peppers, broccoli, cauliflower, and pickled green beans. Served with Parmesan Peppercorn dressing.

## JALAPENO POPPERS VG

\$57

Cheddar cheese-stuffed jalapenos breaded and fried, served with Ranch dressing.

## PA DUTCH BOLOGNA & CHEESE PLATTER

\$70

Lebanon sweet bologna, ring bologna, cooper sharp, and sharp yellow cheddar cheese. Served with mustard and crackers.

## HOT BUFFALO CHICKEN DIP GF

\$50

A creamy and spicy chicken dip made with a blend of hot sauce and cheese. Topped with Ranch dressing and blue cheese crumbles, served with Fritos® Scoops.

## CHICKEN FINGERS

\$65

Lightly breaded chicken fingers served with Smokehouse BBQ sauce and honey dijon mustard.

## CLASSIC OR BONELESS CHICKEN WINGS

\$65

All wings are served with celery sticks and Blue Cheese dressing. Classic chicken wings OR boneless chicken bites tossed in your choice of wing sauce. *With Choice Of One Sauce: Mild Buffalo, Dry Rub, Smokehouse BBQ, or Korean BBQ.*





# SIGNATURE STARTERS

## MOZZARELLA STICKS <sup>VG</sup>

Premium fried mozzarella sticks in a thin crispy herbaceous breading. Served with marinara dipping sauce.

\$55

## PIZZA ROLLS

Crispy fried wontons filled with mozzarella and pepperoni. Served with marinara dipping sauce.

\$60

## BUILD-YOUR-OWN NACHO BAR

Create your own nachos with tri-colored chips, seasoned ground beef, queso cheese, salsa, sour cream, diced tomatoes, cilantro, black olives, and pickled jalapenos.

\$65

## CHEESESTEAK EGG ROLLS

Shaved beef and American cheese combined then rolled in egg roll wrappers and fried. Served with peppers and onions with marinara dipping sauce on the side.

\$60

## LOADED POTATO WEDGES

Seasoned potato wedges topped with beer cheese, shredded cheese, bacon, sour cream, and scallions.

\$60

## PENNSYLVANIA HOMESTYLE MACARONI AND CHEESE <sup>VG</sup>

Baked macaroni mixed with creamy white cheddar cheese sauce, topped with savory pretzel breadcrumbs.

\$70

MOZZARELLA STICKS





# FRESH MARKET SALADS

## CAESAR SALAD

\$55

Romaine lettuce, parmesan cheese, black olives, and garlic croutons. Served with creamy Caesar dressing.

## ADD CHICKEN

\$7

## CHOPPED SALAD

\$60

Shredded lettuce, sweet corn kernels, tomatoes, crispy bacon, croutons, and shredded cheese. Served with Ranch and Balsamic dressings.

## GREEK SALAD GF VG

\$60

Romaine lettuce with tomatoes, cucumbers, feta cheese, red pepper, red onion, and black olives. Served with stuffed grape leaves and Greek dressing.



GREEK SALAD



# HEARTH BAKED

**16" ROUND**

**CHEESE PIZZA** VG **\$33**

**PEPPERONI PIZZA** **\$35**

**MARGHERITA PIZZA** VG **\$36**

Brushed with extra virgin olive oil and fresh garlic, seasoned chopped tomatoes, mozzarella cheese, and fresh basil.

**MEAT LOVER'S PIZZA** **\$36**

Marinara sauce, mozzarella cheese, sliced meatballs, ham, sausage, and pepperoni.

CHEESE PIZZA





# HANDCRAFTED SANDWICHES

## SLIDERS

All served with soft potato rolls, lettuce, tomato & onion.

### CHAR-GRILLED SLIDER BURGER TRIO

Bacon & American Cheese, BBQ Onion, and Cheddar & Jalapeno

\$77

### CHAR-GRILLED HAMBURGERS

Served in beef au jus, steamed mushrooms on side

\$75

## HOT DOGS

Sixteen beef hot dogs, served with sauerkraut and brioche hot dog buns.

\$60





## SWEET ENDINGS

### SLAP SHOT COOKIE PLATTER VG

\$60

S'mores, chocolate chunk, and peanut butter cookies.

### BROOKIES N' BROWNIES VG

\$50

Brookie: peanut butter cookie baked into a brownie served with dark chocolate fudge brownies.

### C.V.T. SOFT ICE CREAM POUCHES GF VG

\$65

Individual pouches of squeezable soft-serve vanilla and chocolate ice cream. Served in a keepsake *Hershey Bears*® Logo cooler bag!





# WINE CELLAR

## WHITE VINO

Santa Margherita Pinot Grigio Valdadige, Italy	\$50
Stoneleigh Sauvignon Blanc Marlborough, New Zealand	\$37
Rex Goliath Chardonnay California	\$32
J Vineyard Chardonnay Sonoma County, California	\$40
Canyon Road White Zinfandel California	\$32

## RED VINO

Alamos Malbec Mendoza, Argentina	\$35
J Vineyard Pinot Noir Sonoma County, California	\$40
Coppola Cabernet Sauvignon Paso Robles, California	\$34
Rex Goliath Merlot, California	\$32
Penfolds Shiraz Barossa Valley, Australia	\$40

REX GOLIATH HOUSE WINES ARE STOCKED IN YOUR SUITE.

ALL OTHER WINES ARE BROUGHT TO YOU UPON REQUEST.



## LIQUOR SELECTIONS

### VODKA

Tito's Handmade Vodka **GF**  
Grey Goose

### RUM

Bacardi  
Captain Morgan

### GIN

Tanqueray

### TEQUILA

1800 Tequila Silver

### SCOTCH

Dewar's  
Chivas Regal

### BOURBON

Maker's Mark

### WHISKEY

Jack Daniel's  
Crown Royal

THESE LIQUORS ARE BROUGHT TO YOUR SUITE UPON REQUEST.  
BOTTLES ARE 375ML.

### BARTESIAN COCKTAILS

Ask about our Bartesian Machine that can be placed in your Suite.

\$32

\$45

\$21

\$27

\$35

\$42

\$36

\$45

\$42

\$32

\$37

\$13/each

## CARAFE COCKTAILS

### SEASONAL SANGRIA

Ask your server about our current selection.

\$25

### BLACKBERRY LEMONADE

Ole Smoky™ Blackberry Moonshine and lemonade  
served with lemon slices.

\$30

### HOCKEY PUNCH

Don Q Cristal, Myers's Dark Rum, orange juice, pineapple juice, cranberry juice, and  
a splash of grenadine. Served with orange slices, lime slices, and cherry garnishes.

\$30

### MARGARITA

Hornitos Reposado Tequila, Triple Sec, lime juice, and sweet and sour.  
Served with salt, sugar, lime, and orange slices.

\$30





# BEVERAGES

The following items are stocked in your suite refrigerator and/or suite cabinets and will be billed on consumption.

**NON-ALCOHOLIC BEVERAGES**

\$2.75

- Pepsi
- Mountain Dew
- Diet Pepsi
- Starry
- Root Beer
- Schweppes Ginger Ale
- Aquafina Water

**COFFEE AND TEA**

\$2.75

- Coffee
- Decaf Coffee
- English Tea
- Hot Cocoa

**DOMESTIC AND IMPORTED BEER**

\$8

- |                        |                         |
|------------------------|-------------------------|
| Yuengling Lager        | Labatt Blue             |
| Miller Lite            | Troegs Graffiti Highway |
| Corona                 | Twisted Tea             |
| Ever Grain Joose Juicy | Truly Wild Berry        |





