





ERIE INSURANCE ARENA

SUITE MENU
2026-2027

WELCOME

We are honored to host you, your friends and colleagues this year. Everyone on our culinary team is striving to make the time that you spend at Erie Insurance Arena more enjoyable and valuable. We believe in the power of hospitality to help people connect in meaningful ways.

In the following pages is our complete Club Level Suite menu offerings. We're continuously working to adapt authentic regional dishes inspired by the traditions of the communities where we live and this year we've added some delicious local options.

Our Culinary Team will work with you to accommodate special requests for your event. We're 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests.

Here's to great times and truly memorable experiences! Welcome and thanks for joining us!

Gus Pine

Gus Pine
Executive Director
Erie Events

Ann Brunner

Ann Brunner
Culinary Manager
Erie Insurance Arena

INFORMATION & PROCEDURES

FOOD & BEVERAGE ORDERING

The Erie Insurance Arena Suite Catering Department is available weekdays (non-event days) from 9:00 am- 5:00 pm. In order to ensure the highest level of service and quality, we ask that all food & beverage orders be placed by 2:00 pm, (3) three business days prior to each event. All Saturday, Sunday, and Monday orders by 2:00 pm the Wednesday prior to the event. Orders can be placed by emailing **Kristen Mitchell** at **kmitchell@erieevents.com** or calling **814-480-6113**.

FOOD & BEVERAGE DELIVERY

Pre-ordered food & beverages will be delivered to your suite prior to your arrival unless other arrangements have been made. Some items may be delivered closer to the event time to ensure the highest quality. For event day ordering, please allow for up to 45 minutes to receive your order.

SECURITY

Please remember to remove all personal property when leaving the premises. Erie Insurance Arena is not responsible for any lost, misplaced, or stolen property left unattended at the suite.

ALCOHOLIC BEVERAGES

To maintain compliance with rules and regulations set forth by the State of Pennsylvania Liquor Control Board, you must adhere to the following:

- Outside Alcoholic beverages cannot be brought into Erie Insurance Arena.
- It is the responsibility of the suite holder or their representative to control alcohol consumption within the suite
- Anyone under 21 years of age is not permitted to consume alcoholic beverages
- it is unlawful to serve alcohol to an intoxicated person
- suite holders are not permitted to take cans, bottles, or glasses outside of the suite/ club level. Drinks taken off the suite/ club level must be poured into a plastic cup

INFORMATION & PROCEDURES

SMALLWARES & SUPPLIES

Suites will be supplied with all necessary accoutrements: plates, napkins, cups, corkscrews, flatware, and salt & pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

REPLENISHMENTS

Consult with the Server Coordinator to sign up for your beverage restocking program to replenish your bar with a selection of quality brand name products from our beverage menu. Please let us know and we will do our best to fulfill a special request. Additional beverages may be purchased during the event through your suite attendant.

SPECIALIZED ITEMS

Erie Insurance Arena's culinary team will attempt to fulfill special menu requests, including gluten-free and vegetarian meals. In addition to our food and beverage selections, our premium services team can assist you with many other arrangements designed to create a unique event for you and your guests. Please allow (3) three business days to accommodate special requests.

PARTIES

For more information on private events at Erie Insurance Arena, please call our Server Coordinator, **Kristen Mitchell 814-480-6113** or email **kmitchell@erieevents.com.**

PAYMENT PROCEDURE & SERVICE CHARGE

Erie Insurance Arena will charge the suite holder's designated credit card during or after each event. The suite holder or host will receive an itemized invoice outlining all charges on the event night. Please note that all food & beverage items are subject to a ***20% administrative charge and applicable sales tax will be added to all purchases. Gratuity is not included.***

CANCELLATIONS

If for any reason an event is cancelled and the arena does not reopen, you will not be charged for your food & beverage order. Please notify us as soon as possible of any cancellations. Orders canceled by 2:00 pm (1) one business day prior will not be charged.

ERIE INSURANCE ARENA

PRE-ORDER SELECTIONS

Must be ordered 72 Hours in advance.



PLATTERS

SEASONAL VEGGIE PLATTER
Mix of 3-4 seasonal veggies. Served with Ranch. **$36.50**

CHEESE & CRACKER PLATTER
Domestic Cubed Cheese, Swiss, Cheddar, and Pepper Jack, accompanied by crackers **$37.00**

SUBS & SALADS

ITALIAN SUBS TRAY
4 Hoagies Cut in Half with Ham, Capicola, Salami, and Provolone Cheese. Accompanied by Lettuce, Tomato, Mayo & Italian Dressing. Serves 8. **$38.00**

CHICKEN CAESAR WRAP TRAY
4 Whole Wraps Cut in Half with Marinated Chicken, Romaine Lettuce, Parmesan Cheese and Caesar Dressing wrapped in Flour Tortilla. Serves 8. **$38.00**



SUB TRIO TRAY
Two of Each: Italian Sub, Chicken Caesar Wrap & Roast Beef Sub. Serves 10-12. **$52.00**

GARDEN SALAD
Romaine Lettuce, Tomatoes, Cucumbers, Cheddar Cheese & Croutons. Served with Ranch & Balsamic Vinaigrette Dressing. Serves 6-8. **$26.00**

CAESAR SALAD
Romain Lettuce, Parmesan Cheese & Croutons. Served with Caesar Dressing. Serves 6-8. **$26.00 ADD CHICKEN $12.00**

PRE-ORDER CUSTOM PACKAGES

Must be ordered 72 Hours in advance. Priced per person. Minimum order of 6.

HOT DOG

Smith's Hot Dogs served with Greek Sauce, Cheddar Cheese, and Chopped Bacon. Accompanied with Macaroni & Cheese, House Chips & Dips. Cookie and Brownie. **$21.50**

TACO BAR

Seasoned Barbacoa Beef & Fire Braised Chicken, Served with Spanish Rice, Tri-Color Chips & Queso, House Dessert. Accompanied with Cheddar Cheese, Lettuce, Salsa, Sour Cream & Taco Sauce. **$21.50**

PASTA BAR

Pasta with Italian Meatballs & Sausage, Marinara Sauce, Garlic Bread sticks, and House Dessert. Accompanied with a Garden Salad: Romaine Lettuce, Tomatoes, Cucumbers, Croutons with Ranch & Balsamic Vinaigrette Dressings. **$20.25**

GENERAL TSO CHICKEN OR SWEET & SOUR CHICKEN

Chicken tossed in choice of Sauce, Oriental Rice, Vegetable Egg Roll and House Dessert. **$18.50**







APPETIZERS

ENDLESS POPCORN $12.00



HOUSE CHIPS & DIP
House-made French Onion & Bacon Cheddar Dip **$15.00**

BUFFALO CHICKEN DIP
Served with Tri-Color Tortilla Chips **$19.00**

QUESO CHEESE DIP
Served with Tri-Color Tortilla Chips **$19.00**

SOFT PRETZEL STICKS
Served with Nacho Cheese or Queso **$21.00**

PEPPERONI BALLS
Eight (8) Pepperoni Balls served with Marinara Sauce **$22.00**



BONELESS CHICKEN WINGS
Zesty BBQ, Buffalo, Garlic Parmesan, Dry Cajun, Dry Ranch or Dry Cranch. By the pound. Served with Ranch or Blue Cheese. **$18.50**

CHICKEN TENDERS
Twelve (12) Chicken Tenders served with BBQ, Ranch & Honey Mustard **$20.25**

FRENCH FRIES
Serves 8. **$26.00**

FAN FAVORITES

HOT DOGS

FOUR (4) Smith's Hot Dogs. Served with Diced Onions on the side.
$17.00

CHEESEBURGERS

FOUR (4) Fresh Angus Reserve Steak Burgers. Served with American Cheese, Lettuce, Tomatoes, Onions, Pickles, Ketchup & Mustard on the side. **$40.00**

PHILLY CHEESESTEAKS

FOUR (4) Seasoned & Grilled Philly Steaks topped with sauteed Peppers, Onions and Provolone Cheese. **$40.00**

BREADED CHICKEN SANDWICHES

FOUR (4) Breaded Chicken Breasts served with Pickles and Mayonnaise on the side. **$40.00**





PIZZA

14 INCH PIZZA, CUT INTO 12 SLICES

CHEESE

Blend of Mozzarella, Provolone, and Parmesan Cheese. **$25.00**

PEPPERONI

Classic Mozzarella Cheese & Pepperoni **$26.00**

CHICKEN BACON RANCH

Ranch Dressing Base, topped with Seasoned Chicken, Bacon, Mozzarella and Cheddar Cheese. **$29.00**

MEAT LOVERS

Mozzarella Cheese, Ham, Bacon, Pepperoni and Sausage. **$29.00**

Gluten-Free Crust & Veggie Pizza
Available for Pre-Order ONLY.





SWEET SELECTIONS

COOKIE & BROWNIE PLATTER

Chocolate Chip Cookies, Peanut Butter Cookies & Brownies.

$30.00



BY THE 6 PACK

SOFT DRINKS
Coca-Cola, Diet Coke, Cherry Coke, Coke Zero, Sprite, Sprite Zero, Barq's Rootbeer. **$14.00**

DASANI WATER **$16.00**

GINGER ALE (20 oz) **$20.00**

LEMONADE* (20 oz) **$18.00**

PEACE TEA (16 oz) **$15.00**

HIGH NOON **$36.50**

BEER
Bud Light, Budweiser, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, Busch Light, Yuengling. **$25.00**

CRAFT, IMPORT & SELTZERS
Bayfront Blonde, Blue Moon, You Otter Beer Here, New Belgium VooDoo Ranger Juicy IPA, Sierra Nevada Hazy Little Thing, Southern Tier IPA, CiderBoys Hard Cider, Lipton Hard Iced Tea, White Claw Seltzer (Black Cherry), Happy Dad Fruit Punch Seltzer. **$31.00**

BY THE BOTTLE

SPIRITS

VODKA
MISHKA VODKA **$58**
MISHKA CRANBERRY **$62**
MISHKA HONEY **$62**
PINNACLE CHERRY **$58**
TITO'S **$86**

WHISKEY / BOURBON
SEAGRAM'S 7 **$58**
JIM BEAM **$68**
JAMESON IRISH **$68**
MAKERS MARK **$98**
JACK DANIELS **$97**
CROWN ROYAL **$99**

RUM
CAPTAIN MORGAN **$71**
BACARDI **$58**

GIN
GORDON'S **$58**
TANQUERAY **$98**

TEQUILA
1800 TEQUILA **$71**

LIQUEUR
BAILEYS IRISH CREAM **$91**

WINE

RED
99 VINES CABERNET **$27**
YELLOW TAIL PINOT NOIR **$27**
CLOS DU BOIS MERLOT **$32**

WHITE
KENDALL JACKSON CHARDONNAY **$37**
99 VINES CHARDONNAY **$27**
SANTA MARGHERITA PINOT GRIGIO **$49**
MAZZA PINOT GRIGIO **$28**
CHATEAU STE. MICHELLE RIESLING **$28**
WHITE ZINFANDEL **$27**
99 VINES MOSCATO **$27**

MIXERS

LEMONS/ORANGES/LIMES **$5**
TONIC OR SODA WATER **$6**
BLOODY MARY MIX **$9**
MARTINI & ROSSI (SWEET/DRY) **$21**
CRANBERRY, ORANGE, PINEAPPLE, OR GRAPEFRUIT JUICE **$7**
COKE PRODUCTS BY THE 6 PACK **$14**





Erie Insurance Arena
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