

SUITES

The Sands Bethlehem Event Center has redefined the premium experience for concert fans in the Lehigh Valley. State-of-the-art suite boxes provide a unique opportunity to entertain clients, reward employees or spend a night of fun with family and friends.

SUITE BOX AMENITIES

- Exclusive access to the Suite Lounge
- LCD screens and excellent service replicate the quality and flair that The Sands Bethlehem Event Center is renowned for. The Suite Lounge bar will open one hour before the start of each event and remain open until the end of the show.

SERVICE CHARGE & SALES TAX

Menu pricing does not include a standard service charge of 20% or applicable sales tax.

Consumer Advisory: *Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Young children, pregnant woman, older adults and those with certain medical conditions are at a greater risk.*

FOOD ALLERGIES & SENSITIVITIES

If you or your guests suffer from a food-based allergy or sensitivity, please contact your Suites Coordinator, who will consult with our Suites Chef in an effort to meet your needs and ensure that you and your guests have an enjoyable experience. Please keep in mind some of the ingredients used in our offerings originate in facilities where common food allergens may be in use.

DIETARY RESTRICTIONS

In the effort to meet the needs of our guests, the Sands Bethlehem Event Center Suites menu is designed to provide a wide array of choices. Please see the list of Gluten Free and Vegetarian options listed on the Nutritional Information page at the back of the menu. If you or your guests adhere to dietary Restrictions that cannot be met, please contact your Premium **Services Manager Kristi Sorrentino** at **(610)297-7411** who will meet with our Suites Chef in an effort to accommodate those restrictions.

SBEC SUITE CATERING

SMG/Savor is the exclusive food and beverage provider for The Sands Bethlehem Event Center. It is not permissible for Suite Holders or their guests to bring outside food and/or beverages into The Sands Bethlehem Event Center. Any food and/or beverage product brought into the Suites without proper authorization will be confiscated and/or charged to the Suite Holder at a normal retail price for such item.

To order In-suite food service please contact:

Kristi Sorrentino

Premium Service Manager

P:610-297-7411

C:610-972-7397

Email:

krisit.sorrentino@sandseventcenter.com

IN SUITE BEVERAGES

SPIRITS

Vodka

- SVEDKA 45
- ABSOLUT 68
- Ketel One 78
- Grey Goose 97

Gin

- Tanqueray 65
- Bombay Sapphire 73

Rum

- Captain Morgan Original Spiced 55
- BACARDI Superior 48

Tequila

- Jose Cuervo Especial 55
- Patrón Silver 102

Bourbon/Wiskey

- Jameson 68
- Jack Daniel's 74
- Knob Creek 75
- Maker's Mark 78
- Crown Royal 80

Scotch

- Dewar's White Label 70
- Johnnie Walker Red Label 78
- Macallan 12 Year Old 86
- Chivas Regal 12 Year Old 86
- Johnnie Walker Black Label 95

Cordials

- Southern Comfort 47
- Kahlúa 69
- Baileys Irish Cream 70
- Disaronno Amaretto 70

WINE

Add any of our fine selection of wine to enhance your event and create a special experience for your guest one sip at a time.....

WHITE WINE

Sparkling

- Domaine Ste Michelle Brut, Sparkling, California Citrus with a light toasty finish. 32
- Moët & Chandon Impérial, Champagne, France Moët maintains an impressive consistency with this lemon and lime flavored wine, smooth but crisp, and easy to drink. 74

Pinot Grigio

- Woodbridge by Robert Mondavi 26
- Estancia, California Jasmine white flowers, golden delicious apple, lemongrass, lychee and lime twist. 29

Sauvignon Blanc & Fume Blanc

- Woodbridge by Robert Mondavi 26
- Chateau St. Jean, Fumé Blanc, CA vibrant acidity and bright fruit flavors of kiwi fruit and melon linger on the palate and lead to a fresh finish with hints of spice. 34

Riesling

- Chateau Ste. Michelle, Cold Creek Vineyard, WA This Cold Creek riesling offers ripe peach aromas with a refined elegance and a crisp finish. 32

IN SUITE BEVERAGES

Alternative White

Beringer, White Zinfandel/Chardonnay
Fresh strawberry, raspberry and orange peel aromas and flavors. **26**

Chardonnay

Woodbridge by Robert Mondavi, CA
Medium bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice **26**

Hawk Crest of Stags' Leap, CA On the palate, luminous peach and pear flavors sparkle with a playful acidity. **35**

Chateau St. Jean, Sonoma County, CA
Flavors of honeysuckle, perfume, peaches and citrus surround toasted almond and vanilla oak flavors. **35**

Frei Brothers, Reserve, Russian River Valley, CA It reflects its cool climate source with flavors of green apple, orange zest, and apple pie, which are complemented by buttery and toasty notes. With nutty and rich flavors, the wine finishes with a silky, full mouthfeel. **39**

RED WINE

Pinot Noir

Woodbridge by Robert Mondavi **26**

A by Acacia, Napa Valley, CA Savory herb, smoked and dried currant and berry fruit is tight and firm, ending with a long finish and a touch of mint. **38**

Erath Winery, Oregon This lustrous beauty showcases aromas of raspberry pie with pleasing hints of mint, citrus and a provocative suggestion of smoke. **42**

MacMurray, Sonoma County, CA
An elegant wine with rich aromas and flavors of red currant, raspberry, sage, mushroom and fresh earth. **36**

Domaine Serene, "Yamhill Cuvee", Oregon Intense black cherry and black raspberry flavors as well as excellent grip, balance, and length. **60**

Red Blend

Clos du Bois, Shiraz, North Coast, CA
Notes of blackberry and black cherry mingle lusciously with violet and vanilla, all punctuated by a smoky finish. **32**

Sterling, Vintner's Collection, Shiraz, California The fruity, smooth flavors-so intense that they're almost jammy-boast violet, vanilla and spice nuances. **30**

Francis Ford Coppola, "Diamond Collection", California Rich, lively flavors of succulent blackberry, currant, and wild strawberry are wrapped in soft, smooth tannins. **39**

Estancia, Reserve, Paso Robles, CA
Intense flavors of chocolate dipped black fruit, accompanied by notes of sweet oak. **58**

Merlot

Woodbridge by Robert Mondavi, CA **26**

Clos du Bois, Alexander Valley, CA
Aromas of toasted oak, blackberry and baking spice with strong tannins and black cherry flavors. **36**

Chateau Ste. Michelle, Columbia Valley, WA The wine offers aromas of black cherry, leather and spice with layers of rich dark red fruit flavors. **42**

Cabernet Sauvignon

Woodbridge by Robert Mondavi **26**

Louis Martini, Sonoma County, CA
Featuring aromas and flavors of red cherry, plum and blackberry fruit with an underlying dry creek dustiness. **30**

Chateau St. Jean, Sonoma County, CA
Complex layers of boysenberry, black plum and roasted coffee combine beautifully with notes of mocha. **36**

Hawk Crest, of Stags' Leap Silky tannins and dark cherry flavors stand out against a backdrop of spicy notes and hints of vanilla. **36**

IN SUITE BEVERAGES

Beringer, Reserve, Knights Valley, CA
Has youthful characters of fresh blackberry, black cherry, blueberry, and has bright characteristics of blackberry and blueberry aromas, accented by notes of toast, graphite, cedar and brown spices. **44**

Ferrari-Carano, Alexander Valley, CA
Delicious flavors of vibrant, red berry pie, caramel and fresh boysenberry on the finish. **48**

Zinfandel

Ravenswood, California Intricate layers of black cherry, plum, currant, and wild berry flavors with a hint of spice. **34**

Rosenblum, Vintners Cuvée XXXI, California Sweet mocha and vanilla spices gather around red stone fruits on the medium-bodied palate. **32**

BEER

American Premium

Michelob ULTRA **29**
Michelob Amber Bock **29**
Budweiser **29**
Bud Light Platinum **32**
Bud Light **29**
Miller Lite **29**
Coors Light **29**
O'Douls Amber **23**

Import-Craft

Corona EXTRA **32**
Amstel Light **32**
Heineken **32**
16oz Heineken **49**

Malt

Mike's Hard Lemonade **29**

Mixers

Grenadine Syrup **10**
Roses Lime Juice **12**
Sweet n' Sour Mix **12**
Margarita Mix **16**
Bloody Mary Mix **16**
Sweet Vermouth **20**
Dry Vermouth **20**

Non-Alcoholic

Coca-Cola **16.50**
Diet Coke **16.50**
Sprite **16.50**
Diet Sprite **16.50**
Aquafina **21**
Soda Water **21**
Tonic Water **21**
Ginger Ale **16.50**
Lemonade **16.50**
Iced Tea **16.50**
Sweet Iced Tea **16.50**
Cranberry Juice **18**
Orange Juice **18**
Grapefruit Juice **18**

IN SUITE PACKAGES

THE TAILGATER

\$600 / Serves 12-14 guests

Salsa Fiesta Corn tortilla chips served with pico de gallo, salsa verde, and salsa roja.

Hummus Trio Traditional, roasted red pepper hummus and baba ganoush served with smoked paprika pita chips and sliced baguettes.

From the Garden Chef's selection of seasonal vegetables with roasted vegetable dip.

Buffalo Macaroni and Cheese

Macaroni and cheese tossed with spicy buffalo chicken, topped with blue cheese breadcrumbs and baked until crispy.

The Great Lehigh Valley Get Together Pierogies, chicken tenders and mini corn dogs served with lemon aioli, BBQ and honey mustard sauces.

Grilled Chicken Quesadillas

Adobo marinated chicken and Chihuahua cheese filled tortillas, served with pico de gallo and avocado cream sauce.

Chop Chop Salad Romaine, ice berg, radicchio, Bushel Boy grape tomatoes, ditalini pasta, smoked bacon, cucumbers, gorgonzola cheese, red onion, grilled chicken with a honey Dijon dressing.

Pesto Chicken & Beef Tenderloin Mini Sandwiches Grilled chicken with roasted red peppers, baby spinach and pesto aioli on ciabatta bread. Beef tenderloin with roma tomatoes, baby greens, boursin cheese spread, roasted garlic and thyme aioli on ciabatta bread.

Cookie and Brownie Combo A selection of fresh baked cookies and rich fudge brownies.

THE ROADIE BUFFET

\$425 / Serves 12-14 guests

Kettle Chips & Dip

Summer Vegetable Pasta Salad Cavatappi pasta, garden fresh vegetables and Italian herb vinaigrette.

Chicken Wings Traditional buffalo sauced wings, celery and blue cheese.

Chicken Tenders Served with BBO, ranch and honey mustard.

Loon Chili Signature smoked pepper chili with cheddar cheese, diced onions, jalapeños and tortilla chips.

Hots & Brats 6 all beef franks with grilled onions and 6 bratwursts with sauerkraut, served with traditional rolls and condiments.

Buffalo Pierogies 12 Pierogies tossed in our signature "Buffalo" style sauce topped with grilled chicken and blue cheese crumbles.

Cookie & Brownie Combo A selection of fresh baked cookies and rich fudge brownies

ALA CART SWEET & SALTY

Serves 10 guests

Suite Nuts and Snack mix
Filled with peanuts and snack mix. **46**

Kettle Chips & Dip **38**

Salsa Fiesta Corn tortilla chips served with pico de gallo, salsa verde and salsa roja. **54** Keep the fiesta going with nacho cheese. **20**

Bavarian Pretzel Sticks Warm pretzel sticks served with nacho cheese for dipping. **34**

Trail Mix Assortment of nuts, dried fruit and chocolate. **48**

COOL BEGINNINGS & HOT STARTERS

Serves 10 guests

Shrimp Cocktail 36 pieces of Tiger shrimp with cocktail sauce. **132**

From the Garden

Chef's selection of seasonal vegetables with roasted vegetable dip. **63**

Seasonal Fruit

An array of melons and berries. **76**

Hummus Trio

Traditional, roasted red pepper and baba ganoush served with smoked paprika pita chips and sliced baguettes. **40**

IN SUITE PACKAGES

Artisan Cheese and Sausage

Chef's selection of regional cheeses, fresh and dried fruits, cured sausages with gourmet crackers. **110**

Mini Blue Crab Cakes Golden brown, hand breaded blue crab cakes served with lemon aioli dipping sauce. **132**

Chicken Wings Traditional buffalo sauced wings, celery and blue cheese. **74**

Chicken Tenders BBQ, Ranch and honey mustard sauces. **86**

Grilled Chicken Quesadillas

Adobo marinated chicken and Chihuahua cheese filled tortillas, served with pico de gallo and avocado cream sauce. **70**

Buffalo Pierogies Pierogies tossed in our signature "Buffalo" style sauce topped with grilled chicken and blue cheese crumbles. **60**

GREENS & THINGS

Serves 10 guests

Traditional Caesar Salad

Romaine lettuce, aged parmesan cheese and garlic croutons. **58**

Enhance your salad with grilled chicken. **18**

Chop Chop Salad

Romaine, ice berg, radicchio, Bushel Boy grape tomatoes, ditalini pasta, smoked bacon, cucumbers, gorgonzola cheese, red onion and grilled chicken served with honey dijon dressing. **69**

Loaded Potato Salad

Red bliss potatoes and creamy mustard dressing with chives, bacon and cheddar cheese. **50**

MAIN EVENT ENTREES

Serves 10 guests

BBQ Ribs & Chicken Tender, slow cooked St. Louis style ribs and juicy grilled chicken smothered in BBQ sauce, served with sweet potato succotash and corn bread. **180**

Steak & Chicken Fajitas Marinated steak, grilled chicken breast, Spanish rice, peppers and onions served with pico de gallo, sour cream and warm flour tortillas. **180**

Herb Crusted Beef Tenderloin

Grilled asparagus, roasted Yukon gold potatoes, wild mushrooms and a merlot reduction with bakery fresh rolls. **240**

THE SUPPORTING ACTS

Serves 10 guests

Summer Vegetable Pasta Salad

Cavatappi pasta, garden fresh vegetables and Italian herb vinaigrette. **46**

Pasta Primavera Seasonal roasted vegetables, penne pasta and marinara sauce. **48**

Buffalo Macaroni and Cheese

Macaroni and cheese tossed with spicy buffalo chicken, topped with blue cheese breadcrumbs and baked until crispy. **58**

Roasted Red Skin Potatoes Tender red skin potatoes served with oregano & garlic. **36**

Southern Cole Slaw Red and green cabbage slaw with shredded carrots in traditional slaw dressing. **46**

SWEET ENDINGS

Serves 10 guests.

Cookie and Brownie Combo A selection of fresh baked cookies and rich fudge brownies. **45**

Bakery Fresh Cookies

A gourmet selection. **31**

Raspberry Swirl Cheesecake

Wild berry compote. **78**

Special Occasion Cake Contact your suite coordinator to arrange for your custom cake. **80**

FUN FACTS

Kettle Chips & Dip

Salsa Fiesta

Nacho Cheese

Suite Memories

Trail Mix

Chilled Shrimp Platter

IN SUITE PACKAGES

ITEMS THAT ARE GLUTEN FREE

From the Garden
Artisan Cheese & Sausage
Seasonal Fruit
Nine Layer Dip
Baked Spinach & Artichoke
Chicken Wings
Local Goat Cheese Fondue
Hummus Trio
Southern Cole Slaw
Loaded Potato Salad
Ballpark Loon Chili
Ancho Crusted Flank Steak on a Stick
BBQ Chicken & Ribs
Steak & Chicken Fajitas (without tortillas)
Lemon Garlic Chicken
Braised Short Ribs
Herb Crusted Beef Tenderloin
Roasted Red Skin Potatoes

ITEMS THAT ARE GLUTEN FREE WITHOUT CONSUMING THE BUN/ROLL

Hot Dogs
Specialty Sausage
Grilled 1/2 lbs Hamburgers (with Cheese)
BBQ Pork Sliders
Hots & Brats
Italian Beef
House Smoked BBQ Brisket Sandwich
Kids Hot Dog

VEGETARIAN OPTIONS

Salsa Fiesta
Nacho Cheese
Trail Mix
Bavarian Pretzel Sticks
From the Garden
Seasonal Fruit
Nine Layer Dip
Baked Spinach & Artichoke Dip
Local Goat Cheese Fondue
Hummus Trio
Caesar Salad
Southern Cole Slaw
Classic Cheese Pizza
Garden Vegetable Pizza
Roasted Red Skin Potatoes
Summer Vegetable Salad
Mac & Cheese
Cookie & Brownie Combo
Raspberry Swirl Cheesecake
Talenti Gelato
Dessert Cart Tasting
Sweet Thang!
Cookie Platter
Pasta Primavera

POLICY AND PROCEDURES

ORDERING PRIOR TO THE EVENT

Kristi Sorrentino

Premium Service Manager

P: 610.297.7411

C: 610.972.7390

Email:

kristi.sorrentino@sandseventcenter.com

SMG/Savor has created extensive menu offerings for your planning convenience. Our Suite Staff will assist you in coordinating your menus and ensuring your needs are always met. If you have any special dietary requirements, please inform us when you place your order. We ask for **ADVANCED ORDERS** to achieve the finest in presentation, service and quality for you and your guests. To ensure accuracy, we encourage you to appoint one member of your organization to place catering orders. In order to meet all your food and beverage requirements, we request that you place your orders by **12:00pm, noon, EST, five (5) business days prior to the event.**

All cold and dry food items will be delivered to your Suite prior to doors opening. Hot food has the option of being delivered one hour prior to the start of the event. All Food and Beverage service will stop one hour before the scheduled end of the event.

We strongly encourage you to order at **least 5 business days** in advance of the event. Not only will you pay pre-event prices, but you will also have a larger selection of menu item choices. Event day ordering is provided as a convenience to our guests; however, it is meant to supplement the advanced order, not replace it. Your cooperation is sincerely appreciated. Event day orders may be placed with:

Kristi Sorrentino

Premium Service Manager

P: 610.297.7411

C: 610.972.7390

Email:

kristi.sorrentino@sandseventcenter.com

via phone or e-mail, or with the Suite Attendant overseeing your Suite the day of the event. Please allow approximately 45 minutes for all event day orders.

ALCOHOLIC BEVERAGES

To ensure a safe, enjoyable time in the Suites and to maintain compliance with the rules and regulations of the state of Pennsylvania and The Sands Event Center no alcoholic beverage may be brought in or removed from your Suite. It is the responsibility of the Suite Holder to ensure that no minors or impaired persons consume alcoholic beverages in their Suite. We reserve the right to check for proper identification and refuse service to a person that appears to be impaired.

SERVICE CHARGE, TAX & PRICING

A standard service charge of 20% will be added on all food and beverage orders. 10% of the service charge goes to the associate directly involved in the service, 2% goes to the ancillary associates and 8% is retained by the Sands Event Center and is not a gratuity, but used to enhance services and amenities.

METHOD OF PAYMENT

All Suite holders will set up an account with the Suites Office identifying your primary contact person, who will be referred to as the Suite Administrator, along with a major credit card. The Suites Office will keep this information locked on file for its authorized use. All food and beverage orders will be charged to the account unless specified prior to the event. The Suite Administrator is responsible for any catering orders placed for their Suite. At the end of the event, the designated Suite Host will be presented with an itemized bill detailing all food and beverage purchases charged to the account for that event. A Suite guest may also use their personal credit card or cash for payment of food and beverage orders. At the end of the event, the Suite Attendant will present an itemized bill to the owner of the credit card.

The methods of payment accepted are:
MasterCard, Visa, American Express and Discover.

An itemized bill listing all food and beverage items that have been ordered throughout the event will be presented to the Suite host for a

POLICY AND PROCEDURES

signature. This signature confirms receipt of the listed items and authorized payment. If you would not like a bill to be presented to the host, a written statement preauthorizing the charges is requested to keep on file for our records in the Suites Management Office.

Billing Recaps will be sent to all Suite Administrators the Tuesday following the completion of a week event.

CANCELATIONS & CANCELED Events

Should you need to cancel a food or beverage order, please contact our Premium Service Manager at 610.297.7411 at least 72 hours prior to the event. Full price will be charged to the bill for all cancelations within 72 hours of the event. In the event is canceled prior to doors opening, all pre-ordered food and beverage will be automatically canceled and distributed at the rescheduled event. The Suite holder will not be charged for their pre-order catering at the time of the cancelation.

EQUIPMENT & DISPOSABLES

All Suites are provided with the necessary chafing dishes and other service equipment. Replacement fees will be assessed for missing or damaged items. If you wish to entertain with china, silverware, glassware or linens, our Suites Coordinator will be happy to quote prices and arrange for rental.

PERSONALIZED SERVICE

SMG/Savor would be delighted to assist you in planning any special functions in your Suite. Please allow our Suites Coordinator to assist you if you should care for Vision logo hats, shirts or memorabilia; or flowers, balloons, celebration cakes, ice carvings, etc. During events, Suite Attendants will take additional food and beverage orders. Should you desire special in-Suite host/hostess assistance or bartender services, we will be happy to provide you with the necessary staff. When ordering a private server or bartender, 72 hours notification and a fee of \$175.00 per event is required.

CATERING

Catering opportunities are available in our many banquet facilities. Sands Event Center is a unique location for holiday parties, weddings, employee gatherings, award dinners and creative field events. We can cater parties from 20 to 3,200. Please contact:

Kristi Sorrentino

Premium Service Manager

P: 610.297.7411

C: 610.972.7390

Email:

kristi.sorrentino@sandseventcenter.com

The Sands Bethlehem Event Center and SMG/Savor would like to thank all of our Suite holders for joining us in the 2012 Concert Season. Your enjoyment at The Sands Bethlehem Event Center is the basis of our success!