

Welcome to CENTER SUITES

Spectra Venue Management is the exclusive provider of all catered food and beverage services at the Donald L. Tucker Civic Center.

Our staff is committed to maintaining a high standard of quality food and service and is willing to make whatever accommodations are necessary to ensure a memorable experience for you and your guests.

Suite Information

We have provided you with important information to assist you with your Center Suites experience. Please feel free to contact the Suites Coordinator for any special needs or requests.

Ordering

Please place all advance orders through the online ordering system. Suite attendants will take care of any other orders during the event. Each advance order item is denoted with an asterisk (*). Please place orders 72 business hours in advance of the event you are attending in which you wish to order these items. All other menu items may be ordered any time before or during the event. Please be sure to specify which serving size you would like, as well as any changes you wish to make when placing an order.

Payment

All catered events are subject to a 21 % Management Charge. This Management Charge is the sole property of the food & beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. The current tax rate will also be added to all orders.

Friendly Reminders

- According to Florida law, persons must be 21 years of age or older to purchase, possess, and/or consume alcohol.
- No outside food or beverage is permitted in the suite for an event.

Contact Information

Suites Coordinator

Josie Navarra

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Donald L. Tucker Civic Center
FLORIDA STATE UNIVERSITY



SPECTRA
BY COMCAST SPECTACOR



Suite Packages

Servings are for 12/20 People

*All suite packages require at least 72 hour advance notice

Seminole Pride *

\$350/\$500

Smoked BBQ Beef Brisket & Roasted Red Potatoes garnished with Caramelized Onions and Bell Peppers
Fried Shrimp with Garnet and Gold Sauce

Courtside Ribs & BBQ *

\$300/\$450 **SONNY'S**
BBQ

Slow smoked Sonny's BBQ Ribs
Pulled Pork with Triple Mac n Cheese
Includes potato roll

Wing Man *

\$275/\$425

60 wings/100 wings
Chicken wings with sauce
(hot, medium, mild)
Fresh fried lattice chips & blue cheese dressing

3 Pointer *

\$240/\$400

Italian Sliced Seasoned Chicken
Tri-color Tortellini Alfredo
House made garlic toast

Trainer's Special *

\$240/\$400

Grilled vegetables and grilled chicken garnished with heirloom roasted potatoes

Nothing but Net *

\$350/\$500

Cold Shrimp Cocktail & Fried Grouper Fingers
Sweet Cornbread
With tartar & cocktail sauces

Nole Feast *

\$300/\$450

Whole carved fried turkey breast with Southern Pecan Cornbread Stuffing
Garnished with Cranberry Sauce
Buttery caramel pecan pie

The Coach *

\$240/\$400



Giant OG Subs Club Sandwich with Turkey, Ham and Roast Beef
Served with appropriate condiments and Assorted Bag Chips
Chef inspired Potato Salad

Tallahassee Classic *

\$240/\$400

Grilled Hamburgers and All Beef Hot Dogs with appropriate condiments
Fresh Fried Lattice Chips

Fast Break* **\$180/\$300**

Chick-fil-a nuggets and
Fresh Fried Lattice Chips

All Suite Packages include:

Bottomless Popcorn

Vegetable Crudités Platter with Ranch Dressing

Individually bagged Pretzels and individually wrapped Texas Roadhouse Shell-On Peanuts*

Fresh Baked Cookies

Individually wrapped Fun Size Candies

*Contains Nuts



VIP Platters

MUST be ordered and verified 72 hours prior to the event

These platters are intended as an enhancement to an existing package, not as a stand-alone meal.

Sliced Tenderloin Platter \$450

Serves 10

Sliced Medium Rare Tenderloin of Beef, served at Room Temperature & Garnished with Grilled Vegetables, Horseradish Cream & Roasted Heirloom Potatoes

Salmon Platter \$300

Serves 10

Whole Roasted Side of Salmon, Served with Sliced Cucumber, Fresh from Florida Lemon Wedges, Creme Fraiche, and Dill

California Rolls \$280

Serves 10

Assorted California Rolls served with Pickled Ginger, Wasabi, and Fortune Cookies Garnished with Julienne Vegetables



Bourbon Street Bread Pudding \$95

Comes with a flask of Knob Creek

Strawberries and Champagne \$95

A dozen fresh strawberries, 6 champagne flutes, and a bottle of your choice of Brut or Demi Sec

Courtside Cupcakes \$60/\$100

Serves 12/20 people

Fresh baked cupcakes

Mini House-made Cheesecake Assortment Platter \$60/\$100

Serves 12/20 people; 2 pcs per person

Assorted chef inspired mini cheesecakes

Slamdunk Strawberries \$40/\$60

Serves 12/20 people

Juicy strawberries dunked in decadent chocolate

Petit Fours Assortment \$40 for 20 pcs.

Delicious Mini Desserts, including Red Velvet, Chocolate Brownie, Carrot Cake & Truffle Bon Bon

***All baked goods may contain nuts**



Appetizers

Servings are for 12/20 People

Hot

Krazy Wings

\$90/\$150

36 wings/60 wings

Crispy fried chicken wings tossed in your choice of hot, medium or mild sauce

Boomin' Fried Shrimp (48/80 pc)

\$70/\$110

Fried shrimp kicked up with Garnet and Gold Sauce

Chick-fil-a Nuggets* (must order 72 hrs in advance)

\$74.50/\$120 *Chick-fil-a*

Chick-fil-a nuggets served with appropriate sauces

Chicken Tenders

\$60/\$100

Breaded Chicken tenders served with appropriate sauces

Krazy Buffalo Chicken Dip

\$50/\$80

Includes pita chips

Warm Creamy Artichoke Dip

\$50/\$80

Includes pita chips

Southwest Chicken Eggrolls

\$50/\$80

Small flour tortillas stuffed with an exciting blend of Southwestern-style ingredients

Fresh Fried Lattice Chips

\$25/\$40

Served with ranch dressing

Cold

Tomato & Fresh Mozzarella

\$60/\$100

Garnished with cucumber, basil, & balsamic vinegar

Homestyle Hummus Trio

\$40/\$60

Served with pita chips

Vegetable Crudités

\$40/\$60

Assortment of fresh garden vegetables served with creamy ranch dip

Mixed Snack Bowl

\$40/\$60

Individually wrapped assorted bag chips
Texas Roadhouse Shell-On Peanuts*, and pretzels

Chips and Salsa

\$25/\$40

includes Salsa Fresca

Bottomless Popcorn

\$25



*Contains nuts

Sandwiches

Servings are for 12/20 People

The Big Burger (1 per person)

\$75/\$125

Grilled 8 oz. burgers with cheese, lettuce, tomato, onions and pickles on the side. Served with appropriate condiments

The Dog Bar (2 per person)

\$75/\$125

All beef hot dogs served with appropriate condiments

Jalapeno Cheddar Sausage (1 per person)

\$75/\$125



Sonny's BBQ Jalapeno sausage cheddar on a sweet corn roll



Desserts

Servings are for 12/20 People

All baked goods may contain nuts

Overtime Combo

\$60/\$90

Combination of our Bowden Brownies and Championship Cookies

Bowden Brownies

\$40/\$70

Chewy fudge brownies

Championship Cookies

\$30/\$45

Assortment of fresh baked cookies



Beverages

White Wine

Jordon Chardonnay, Monterey California	\$96
Joel Gott Chardonnay, Monterey California	\$54
Simi Chardonnay, Sonoma, California	\$42
Clos Du Bois Chardonnay, N. Coast, California	\$32
Kim Crawford Sauv. Blanc, Marlborough, NZ	\$42
Montevino Pinot Grigio, California	\$32
House Pinot Grigio, California	\$24

Red Wine

Simi Cabernet, Alexander Valley, California	\$56
ECharles Krug Cabernet, Napa Valley, California	\$56
Joel Gott 815 Cabernet, California	\$42
Dreaming Tree Cabernet, N. Coast, California	\$32
House Cabernet, California	\$24
Joel Gott Pinot Noir, California	\$64
House Merlot	\$24

Sparkling Wine

Gloria Ferrer Sonoma Brut	\$36
Demi Sec	\$36

Beer

Fat Tire	\$26	Yuengling	\$26
Goose Island 312	\$26	Budweiser	\$20
Stella Artois	\$26	Bud Light	\$20
Lagunitas IPA	\$26	Coors Light	\$20
Blue Moon	\$26	Michelob Ultra	\$20
Corona	\$26	Miller Light	\$20
Heineken	\$26	O'Douls Non. Alc.	\$20

Soft Drinks

Coke	\$8	Cranberry Juice	\$12
Diet Coke	\$8	Grapefruit Juice	\$12
Dr. Pepper	\$8	Orange Juice	\$12
Sprite	\$8	Pineapple Juice	\$12
Diet Sprite	\$8	Tomato Juice	\$12
Ginger-Ale	\$10	Coffee/Decaf	\$6
Club Soda	\$12	(one packet)	
Tonic Water	\$12	Hot Chocolate	\$2
Dasani Water	\$12	(single serve)	
Fresh Brewed Iced Tea	\$24	Tea Bags	\$2
(3 gallons)		(single serve)	

*Beer & Soda served by the 6 pack

*Wine & Liquor served by the bottle

Vodka

Grey Goose	\$95
Tito's	\$75
Stoli	\$70

Whisky, Bourbon & Blends

Crown Royal	\$95
Woodford Reserve	\$95
Jack Daniels	\$85
Makers Mark	\$85

Rum

Sugar Island	\$60
Captain Morgan	\$60

Tequila

Patron Anejo	\$100
Patron Silver	\$80
1800 Silver	\$70
Jose Cuervo Gold	\$60

Cognac

Hennesey VS	\$80
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Gin

Tanqueray	\$75
Bombay Sapphire	\$70

Scotch

Johnnie Walker Black	\$80
Dewars White Label	\$60

Cordials

*Limited Availability

Grand Marnier	\$85
Amaretto di Soranno	\$60
Bailey's Irish Cream	\$55
Kahlua	\$55
Jagermeister	\$55

Mixers

Pina Colada	\$12
Rose's Lime	\$12
& Grenadine	
Dry Vermouth (375 ml)	\$10
Sweet Vermouth (375 ml)	\$10
Bloody Mary Mix	\$10
Margarita Mix	\$10
Sweet & Sour Mix	\$10
Worcestershire	\$5
Tabasco	\$5

