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
850.645.0749
Josie_Navarra@comcastspectacor.com









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**

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



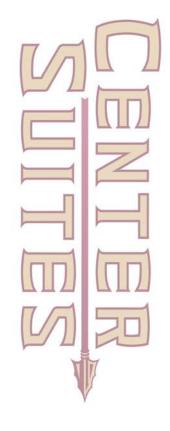
Chick-fil-a nuggets and Fresh Fried Lattice Chips

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

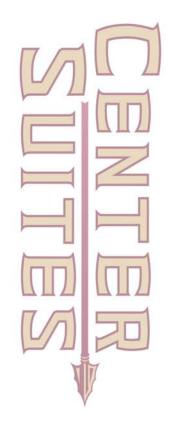
Serves 12/20 people

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-&

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





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 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

\$30/\$45

Championship Cookies Assortment of fresh baked cookies



Beverages

\$5

\$5

Worcestershire

Tabasco

White Wine				Vodka	
Jordon Chardonnay, Monterey California			\$96	Grey Goose	\$95
Joel Gott Chardonnay, Monterey California			\$54	Tito's	\$75
Simi Chardonnay , Sonoma , California			\$42	Stoli	\$70
Clos Du Bois Chardonnay, N. Coast, California			\$32		
Kim Crawford Sauv. Blanc, Marlborough, NZ			\$42	Whisky, Bourbon	1
Montevino Pinot Grigio, California			\$32	& Blends	
House Pinot Grigio, California			\$24	Crown Royal	\$95
Red Wine				Woodford Reserve	\$95
Simi Cabernet, Alexander Valley, California			\$56	Jack Daniels	\$85
ECharles Krug Cabernet, Napa Valley, California			\$56	Makers Mark	\$85
Joel Gott 815 Cabernet, California			\$42	Rum	
Dreaming Tree Cabernet, N. Coast, California			\$32	Sugar Island	\$60
House Cabernet, California			\$24	Captain Morgan	\$60
Joel Gott Pinot Noir, California			\$64	Tequila	
House Merlot			\$24	Patron Anejo	\$100
	201		~ -·	Patron Silver	\$80
Sparkling Wine				1800 Silver	\$70
Gloria Ferrer Sonoma Brut			\$36	Jose Cuervo Gold	\$60
Demi Sec			\$36	Cognac	
				Hennesey VS	\$80
Beer				Gin	***
Fat Tire	\$26	Yuengling	\$26	Tanqueray	\$75
Goose Island 312	\$26	Budweiser	\$20	Bombay Sapphire	\$70
Stella Artois	\$26	Bud Light	\$20	Scotch	***
Lagunitas IPA	\$26	Coors Light	\$20	Johnnie Walker Black	\$80
Blue Moon	\$26	Michelob Ultra	\$20	Dewars White Label	\$60
Corona	\$26	Miller Light	\$20	Demaiz Millie Fanei	φuu
Heineken	\$26	O'Douls Non. Alc.	\$20	Cordials	
C- A D-:-1-				*Limited Availability	
Soft Drinks	¢o	Cumhaus luina	\$12	Grand Marnier	\$85
Diet Coke	\$8 \$8	Cranberry Juice Grapefruit Juice	\$12 \$12	Amaretto di Soranno	\$60
Dr. Pepper	\$0 \$8	Orange Juice	\$12	Bailey's Irish Cream	\$55
Sprite	\$8	Pineapple Juice	\$12	Kahlua	\$55
Diet Sprite	\$8	Tomato Juice	\$12	Jagermeister	\$55
Ginger-Ale	\$10	Coffee/Decaf	\$6	Mixers	
Club Soda	\$12	(one packet)	ΨU	Pina Colada	\$12
Tonic Water	\$12	Hot Chocolate	\$2	Rose's Lime	\$12
Dasani Water	\$12	(single serve)	42	& Grenadine	
Fresh Brewed Iced Tea	\$24	Tea Bags	\$2	Dry Vermouth (375 ml)	\$10
(3 gallons)		(single serve)		Sweet Vermouth (375 ml)	
, ,		, , ,		Bloody Mary Mix	\$10
				Margartia Mix	\$10
*Beer & Soda served by the 6 pack				Sweet & Sour Mix	\$10





^{*}Beer & Soda served by the 6 pack

^{*}Wine & Liquor served by the bottle