FlyDSA Arena Suite Hospitality Experience

We are delighted to offer you a choice of premium buffets, with the ability to enhance your choice with hot and cold additions. You can also pre order all drinks and snacks using the forms at the end of this document.

Email: hospitality@flydsaarena.co.uk
Phone: **0114 224 8321 / 0114 223 3832**

WHAT YOU NEED TO KNOW . . .

- Food and beverage orders must be placed no later than 12 Noon, five working days prior to the event.
- All menu selections are for a minimum of six people.
- All chilled items will be arranged in the suite prior to your arrival. Hot food will be delivered to your suite upon request.
- A standard bar includes; 8 x soft drinks (500ml), 4 x still water (500ml), 3 x white wine (187 ml) 3 x rose wine (187 ml), 6 x lager (500ml), 6 x cider (440ml), 4 x Prosecco (200ml).

GENERAL NOTES ON SUITES and MENUS

- All prices are inclusive of VAT.
- All our products may contain nuts or nut derivatives.
- A full list of food allergens is available on request.
- All products are subject to availability and where necessary an appropriate substitute will be found.
- It is venue policy that all public must vacate the building no later than 30 minutes after the main artist has left the stage. Therefore the bar will be closed 15 minutes prior to the end of the show on card payments or on account post show if agreed with the Hospitality Co-ordinators prior to the event.
- FlyDSA Arena is a no smoking building which includes the use of vapes and e cigarettes. We will try to offer a smoking area outside the venue, but please be aware that this facility is at the discretion

of the venue and for reasons of weather, security etc., it may not always be possible to provide a smoking area on the show you are attending.

SINGLE EVENT HIRE CUSTOMERS

All food must be pre-paid prior to the event, by credit card. We do not operate an invoice policy for single event hire.

A standard bar will be placed in your suite unless otherwise instructed. To enable the bar to be opened, a pre-authorisation swipe of a credit or debit card will be taken on the event night and the bill settled at the end of the show by card. ***Please note that when a pre-authorisation is taken on a card, the amount may be tagged on your account for up to 10 days.**

If you would prefer to 'pre pay' for a set amount of drinks this can be arranged with the SIVLive hospitality team, please note any unconsumed drinks must be taken away on the night as we are unable to refund after the event.

ANNUAL SUITE LEASE HOLDERS

All annual suite lease holders will be invoiced after the event, 30 days' payment terms. Alternatively credit card payments can be arranged prior to the event.

Pick 'n' Mix Menu

Please choose 1 item from the 'Hot Options' section and 3 items from the 'Chilled Options' section. The options chosen will be for the whole party (Minimum order of 6).

Price per Head: £22
Minimum Order: 6 people

Hot Options
(Select One)

A. Indian Selection (V) (GF)
A trio of handmade spinach pakora, aloo tikki and onion bhajis all served with poppadum's and Indian pickle tray.

B. Chinese Spring Roll Selection
Chinese chicken spring roll, duck spring rolls, vegetable spring rolls with sweet chilli dipping sauce and prawn crackers.

C. British Selection
Mini cottage pie, Lincolnshire sausage rolls with a fruit chutney, mini cheese and vegetable flan.

(V) denotes suitable for Vegetarians. (GF) denotes Gluten Free

Chilled Options
(Select Three)

E. Antipasti Sharing Platter (V) (GF)
A selection of the finest olives, marinated vegetables, breads and dips.

F. Filled Tortilla Wraps (v)
Tomato wrap with Greek style salad and spinach wrap with chicken caesar salad

G. Ploughman's Sharing Platter
Bite size farmhouse cheddar, mini pork pies, mini savoury eggs. Served with apple chutney, piccalilli and crisp breads.

H. Charcuterie Sharing Platter (GF)
A selection of Europe's finest cured meats, sausages and pâté served with pickled tomato salad.

J. Couscous Salad (V)
Roasted vegetables, feta cheese and rocket mixed with spiced couscous

K. Snack Buckets (V) (GF)
Buckets of Yorkshire crisps and tortilla chips served with, jalapenos, salsa and barbeque sauce.

L. Cheeseboard (V) (GF)
An assortment of local and European cheeses served with chutneys and crackers from the continent.

M. Tower of Treats (V)
Handmade tray bakes, mini brownies, rocky road, flapjacks, shortcakes and many more favourites.

N. Triple Chocolate Cheesecake (GF)
White chocolate cheesecake topped with milk chocolate pieces on a dark chocolate crumb base

Addition Items

Hot Option - **£7.00pp**

Chilled Option - **£6.50pp. Min. 6**

Wines

WHITE

Ponte Gio Bianco £22

A clean, crisp and refreshing dry white wine.

Aimery Chardonnay £24

Fragrant, lively fruit on the nose and a good balance of weight & acidity.

Finca de Oro Rioja Blanco £28

Fresh and clean with attractive apple and pear drop aromas.

ROSE

Ponte Gio Rosato £22

A straightforward, medium dry, pink fruity quaffer.

Jack & Gina Zinfandel Rose £24

Medium sweet with delicious red fruit flavours.

RED

Ponte Gio Rosso £22

A soft, light and fruity Italian wine.

Aimery Merlot £24

A soft and fruity French wine.

Finca de Oro Rioja £28

A mid-bodied Spanish wine, with aromas of dark fruit, spice and oak.

CHAMPAGNE and SPARKLING WINE

PROSECCO

Ponte Prosecco Tivino £32

An extra-dry light and refreshing sparkling wine with delicate fruit flavours and soft intensity, this is great wine by any standards.

Prosecco Aurora Rose £32

A light medium dry sparkling rose, cherry pink in colour with a pleasant fruit aroma.

CHAMPAGNE

Lanson Black Label £50

This champagne is light and fresh on the palate with a well-rounded feel.

Verve Cliquot Brut Yellow Label £60

Full-bodied, rich and fruity with great elegance and a delightful long finish. A beautifully rounded balanced dry champagne.

Tattinger Nocturne Rose £60

Bright, flamboyant pink with delicious aromas of summer Pudding and a soft, mellow style

OTHER BEVERAGES

Spirits

Bells Whisky 35cl	£20
Gordon's Gin 35cl	£20
Smirnoff Vodka 35cl	£20
Martell Cognac 35cl	£25

Lager, Beer and Cider

Carlsberg Lager Bottle 500ml	£5.00
Tetley Smooth Flow Bitter Can 440ml	£5.00
Somersby Cider Can 440ml	£5.00

Blended Spirits

VK 275ml	£5.00
Prosecco 20cl	£8.00

Soft Drinks

Coca Cola, Diet Coca Cola, Oasis Summer Fruits	£2.50
Bottled Water: Still	£2.50
Orange Juice	£2.00
Tonic Water	£1.50
Slimline Tonic Water	£1.50

Hot Drinks (various) £2.50

Snacks

Pringles	£2.00
Toffee Popcorn bag	£4.00
Chocolate Share Box	£3.50

Food Order Form

Suite Holder/Customer: **Phone Number:**

Event: **Event date:**

	Price per head	Qty	Total
Pick 'n' Mix Menu (Minimum order of 6) Please circle your choices below: Hot Options (circle one): A B C Chilled Options (circle three): E F G H J K L M N			
Standard Price	£22		
Additions (please specify):			
Snacks			
Pringles	£2.00		
Toffee Popcorn Bag	£4.00		
Chocolate Share Box	£4.00		
		TOTAL:	

* you may call us with your card details if you prefer

Signed: _____ **Print Name:** _____

Drinks Order Form

Suite Holder: **Telephone:** **Event and Date:**

Wines (70cl)	**Price**	**Quantity**	**Total**
White			
Gio Blanco	£22		
Aimery Chardonnay	£24		
Finca de Rioja Blanco	£28		
Single Serve	£5.50		
ROSE			
Gio Rosato	£22		
Jack and Gina Zinfandel	£24		
Single Serve	£5.50		
Red			
Ponte Gio Rosso	£22		
Aimery Merlot	£24		
Finca de Oro Rioja	£28		
Single Serve	£5.50		
Sparkling & Champagne			
Prosecco Aurora Rose	£32		
Prosecco Tivino	£32		
Champagne: Tattinger Rose	£60		
Champagne: Lanson Black Label	£50		
Champagne: Veuve Cliquot Brut Yellow Label	£60		
SPIRITS			
Bells Whisky 35cl	£20		
Gordon's Gin 35cl	£20		
Smirnoff Vodka 35cl	£20		
Martell Cognac 35cl	£25		
OTHER DRINKS			
Carlsberg Lager (500ml)	£5.00		
Tetley Smooth Flow Bitter (440ml)	£5.00		
Somersby Cider (440ml)	£5.00		
VK (275ml)	£5.00		
Prosecco (20cl)	£8.00		
Tonic Water	£1.50		
Slimline Tonic Water	£1.50		
Coca Cola	£2.50		
Diet Coca Cola	£2.50		
Oasis Summer Fruits	£2.50		
Water – Still	£2.50		
Orange Juice	£2.00		
		TOTAL:	

Signed: _____ Print Name:_____

Terms and Conditions

Sheffield International Venues Limited (SIV) trades under the following Terms and Conditions and all Customers should be conversant with them when placing orders.

1. Credit Facilities are provided at the sole discretions of SIV. We reserve the right at all times, without giving reason or notice, to refuse or limit credit facilities.
2. The placing of an order will amount to an acceptance of these conditions
3. All orders must be accompanied by the name of person, or Title of Limited Company (complete with Company Registration Number) who is liable for the charges, plus name of person placing the order. Failure to provide this information could result in the order being refused.
4. Where an Employee on behalf of his/her Employer places an order, the order is accepted in good faith that the Employee has full authorisation to do so.
5. Unless SIV advises a Customer otherwise in writing, then terms are strictly payment within Thirty days of receipt of invoice.
6. Amounts invoiced must be paid in full without any set-off or counter claim.
7. Any Credit Limit is such that SIV may determine from time to time. If the limit is exceeded, any excess must be paid on demand.
8. Failure to pay any due invoice within the above payment terms will result in credit arrangements being withdrawn.
9. SIV reserves the right to charge interest at the rate of 15% per annum compound monthly on all overdue amounts.
10. Disputes relating to items charged must be received within 7 days of the Event. Failure to comply will result in the items charged being due as per above terms. An appropriate credit will be given (if applicable) on the outcome of the said dispute. A refund will only be allowed where the account balance is in credit.
11. We reserve the right to charge all costs incurred in obtaining payment if invoices are not paid in accordance with these terms.
12. SIV will not be liable for any delay in performing or failure to perform its obligations as a result of fire, shortages of labour or goods supplies, strikes, industrial disputes or any other cause beyond the control of the Company.
13. The Customer shall indemnify the SIV against all costs, claims, expenses, demands and liabilities incurred by or made against SIV as a result of the negligence or wilful default of the Customer or any of its guests.
14. Cancellation of any food order must be received 7 working days prior to the Event. Failure to comply may result in a charge of 50% of the total cost being invoiced.
15. In the event of no communication from you to the contrary, it will be taken that our Terms and Conditions are acceptable.