

SUITE EXPERIENCE GUIDE

More Than Tickets - It's a VIP Experience

Welcome to the Suite Life. We are your dedicated resource for luxury entertainment and access to premium suites nationwide. This brief guide covers some of the most common questions we receive about booking suites. If you have specific questions, or would like to discuss the available suites in your areas, please contact us at info@suitehop.com

Budgeting for a Suite Event

Suites are a luxury experience, and with that comes a luxury price tag. Actual amounts can vary and these recommendations are based on averages across the country.

EVENT TYPE	PRIVATE SUITE
Professional Baseball, Basketball, Hockey	\$3,000 - \$6,000
NFL Football	\$15,000 - \$35,000
NCAA Matchups	\$7,000 - \$25,000
Concerts	\$5,000 - \$10,000
Motor Sports	\$2,000 - \$5,000
Family Events (Circus / Disney, etc)	\$500 - \$1,500
Championship events	\$25,000 and up

Most private suite events do not include catering or beverages. We recommend budgeting an additional \$50 - \$75 per person for a full menu.

What To Expect

Suites are the most premium seating available in any venue. Actual amenities will vary based on the venue but most suites include the following:



VIP ENTRANCE



PARKING PASSES



PREMIUM CATERING & BEVERAGES



LOUNGE STYLE SEATING



VENUE SUITE ATTENDANT



PRIVATE / CLUB LEVEL BATHROOMS

If you are looking for specific amenities, like an in-suite concierge, AV access or more, please let us know at the time of booking.

Sharing a Suite

Most suites are only available as full private events with 10 - 20 guests in attendance. Occasionally shared suites become available and those options will be listed on SuiteHop.com as shared suites. If you have a small group (under 10 guests), we may not be able to locate a shared suite option.



Suite Catering Explained

It is a common misconception that suites include all you can eat food and beverages. Catering is not typically included in the initial cost of your suite but all venues offer a full menu of options for any budget.

Ordering catering can be an overwhelming experience. We've compiled a short list of things you need to know before placing an order for your event and the team of suite experts at SuiteHop are always happy to answer any questions you have! If you book your event through SuiteHop we'll handle all the catering details on your behalf.

How much food should you order?

You should budget between \$50 - \$75 per person for a full spread. Since catering portions at most venues are quite generous, you don't have to order the same quantity of food as the number of people in your luxury suite.

A well rounded event menu should include one to two appetizers, one side, one to two entrees, one snack, and one dessert.

As a rule of thumb, we recommend ordering half as many servings as guests. Many of the menu items can be replenished if you run out during your event!

Tips for Saving on Catering Costs

Avoid food that is served as single portions. Instead, select items like fajitas, brisket, or pulled pork.

Make conservative alcohol choices by ordering only beer and wine. Start small, you can always order more later.

Pay attention to service fees and attendant tips. Budget at least 20% when estimating your expenses.

How Far Will Your Catering Budget Go

\$15 Per Person
Snacks and Sodas

\$30 Per Person
Snacks, Entree and Soda

\$50 Per Person
Snacks, Entree, Soda,
Beer and Wine

\$75 Per Person
Snacks, Entrees (2
options), Soda, Beer,
Wine and Liquor

These are estimates and will vary dependent on the venue and menu selection.

What is the deadline for ordering?

The best menus are typically only available in advance and deadlines will vary. Most professional sports require all pre-event food ordered 4 days before the game. Venues do have a Day of Event menu from which you can order food and drinks. Keep in mind that these menus feature more limited options.