



# SUITE MENU

2019-2020

[VIEW MENU >](#)



PACKAGES

The Classics

Serves 12 | No substitutions, please | \$400

THE CLASSICS	3
THE SLAM DUNK	5
THE SLAP SHOT	7
THE COLOSSEUM	9
GALLERY PLACE FAVORITES	11
SURF & TURF	13

GF V VG Bottomless Popcorn Basket

GF V VG Seasonal Fruit Display  
Seasonal Fruits, Melons, Berries, Grapes

GF V Seven Layer Dip  
Layers of Refried Beans, Cilantro Lime Crema, Shaved Cheddar, Diced Tomato, Green Onion, Black Beans, Pickled Jalapeños, Salsa Roja, Tortilla Chips

V Caesar Salad  
Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing

V Soft Pretzel Nuggets  
Tapadero Beer Cheese

Hofmann's Hot Dogs  
Caramelized Onion, Sauerkraut, Fresh Rolls  
GF Gluten-free rolls available upon request

Crispy Chicken Tenders  
Honey Mustard, BBQ Sauce

GF GLUTEN FREE V VEGETARIAN VG VEGAN

Local taxes and fees apply

PACKAGES

The Slam Dunk

Serves 12 | No substitutions, please | \$440

THE CLASSICS	3
THE SLAM DUNK	5
THE SLAP SHOT	7
THE COLOSSEUM	9
GALLERY PLACE FAVORITES	11
SURF & TURF	13

GF V VG Bottomless Popcorn Basket

GF V Fresh Crudit  Platter  
Chef's Selection of Seasonal Vegetables, House Ranch

V Pasta Salad  
Seasonal Roasted Vegetables, Herbed Vinaigrette

Roast Black Pepper Turkey Hoagie  
House-Brined Roasted Turkey, Roasted Plum Tomato, Green Leaf, Turkey Bacon,  
Honey Mustard, Seeded Baguette

GF Buffalo Chicken Wings  
Celery, Carrots, House Ranch

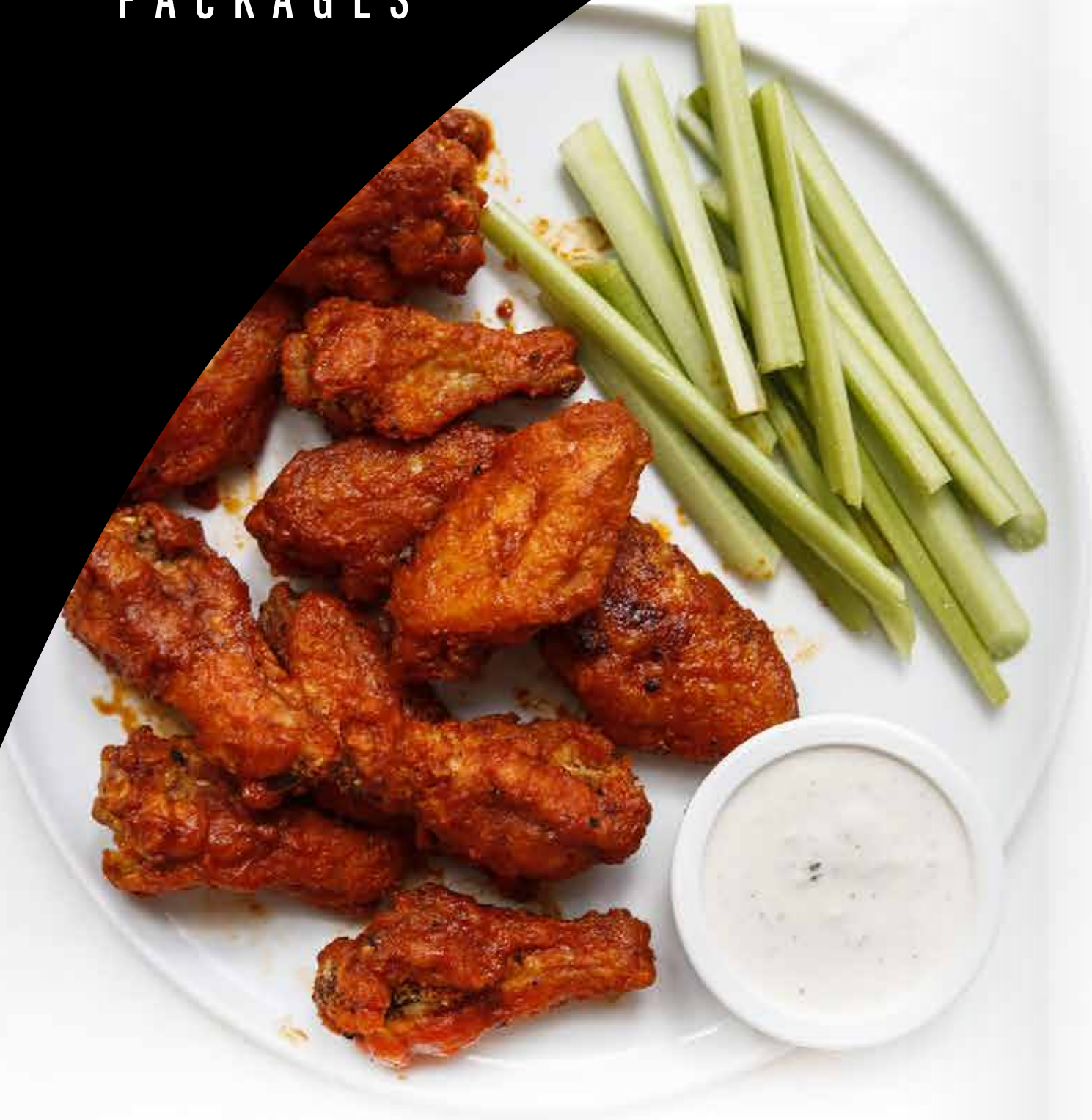
V Country Mac & Cheese  
Baked Cavatappi Pasta, House-Made Cheese Sauce

House-Smoked Pork BBQ  
Citrus BBQ Sauce, House Pickles, Jalape o Cole Slaw, Slider Rolls  
GF Gluten-free rolls available upon request

GF GLUTEN FREE V VEGETARIAN VG VEGAN

Local taxes and fees apply

PACKAGES



The Slap Shot

Serves 12 | No substitutions, please | \$480

THE CLASSICS	3
THE SLAM DUNK	5
THE SLAP SHOT	7
THE COLOSSEUM	9
GALLERY PLACE FAVORITES	11
SURF & TURF	13

- GF

V

VG

Bottomless Popcorn Basket
- GF

V

VG

Seasonal Fruit Display

Seasonal Fruits, Melons, Berries, Grapes
- GF

V

Fresh Crudit  Platter

Chef's Selection of Seasonal Vegetables, House Ranch
- GF

Spinach & Kale Cobb Salad

Red Onion, Hard-Cooked Egg, Heirloom Tomato, Grilled Chicken, Cucumber, Bacon, Blue Cheese, Honey Mustard Vinaigrette
- Philly Cheese Steak Eggrolls

Smoked Chili Ketchup
- GF

Mumbo Chicken Wings

Celery, Carrots, House Ranch
- Beef Sliders

Traditional Beef\* Sliders, Caramelized Onion, Bacon, Yellow American, Lettuce, Tomato, Capital Sauce

GF

Gluten-free rolls available upon request

GF

 GLUTEN FREE 

V

 VEGETARIAN 

VG

 VEGAN

Local taxes and fees apply  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PACKAGES

PACKAGES BUILD-YOUR-OWN PACKAGES A LA CARTE DESSERT BEVERAGES SUITE SERVICE

The Colosseum

Serves 12 | No substitutions, please | \$500

THE CLASSICS	3
THE SLAM DUNK	5
THE SLAP SHOT	7
THE COLOSSEUM	9
GALLERY PLACE FAVORITES	11
SURF & TURF	13

GF V VG Bottomless Popcorn Basket

Artisan Cheese & Charcuterie

Chef's Selection, Flatbreads, Crackers

V Caesar Salad

Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing

House-Made Meatballs

Beef, Pork & Veal Meatballs, Tomato Gravy, Parmesan, Provolone, Slider Rolls

Logan's Sausage Sampler

Jalapeño Cheddar & Italian Sausages, Caramelized Onion, Peppers, Sauerkraut, Fresh Rolls

GF Gluten-free rolls available upon request

Stromboli

House-Made Dough, Pepperoni, Tomato Gravy

Muffuletta

Genoa Salami, Capicola, Mortadella, Sliced Mozzarella, Provolone, Olive Salad, EVOO, Seeded Italian Bread

GF GLUTEN FREE V VEGETARIAN VG VEGAN

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 Sabra® Mezze Platter

**V VG** Grilled Vegetable Udon Noodle Salad

**V Falafel Flatbread**

**GF** Cauliflower Buffalo Bites

## Oven-Roasted Chicken

**v Country Mac & Cheese**

**GF** GLUTEN FREE      **V** VEGETARIAN      **VG** VEGAN

PACKAGES



Surf & Turf

Serves 12 | No substitutions, please | \$760

THE CLASSICS	3
THE SLAM DUNK	5
THE SLAP SHOT	7
THE COLOSSEUM	9
GALLERY PLACE FAVORITES	11
<b>SURF &amp; TURF</b>	<b>13</b>

- GF V VG Bottomless Popcorn Basket**
- GF Jumbo Chilled Shrimp**  
Hand-Peeled, Old Bay Cocktail Sauce, Lemon
- Artisan Cheese & Charcuterie**  
Chef's Selection, Flatbreads, Crackers
- V Caesar Salad**  
Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing
- Lobster & Mascarpone Ravioli**  
Poached Gulf Shrimp, Bay Scallops, Gruyère, Brandied Tomato Cream
- GF Braised Beef Short Ribs**  
Garlic Mashed Potatoes, Asparagus, Gremolata, Peppercorn Demi-Glace
- Maryland Crab Cakes**  
Fried Onion Straws, Old Bay Remoulade, Grilled Lemon

**GF** GLUTEN FREE **V** VEGETARIAN **VG** VEGAN

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## BUILD-YOUR-OWN MEGA PACKAGES

# The Wild Card

Serves 16-18 | No substitutions, please | \$850

## Assorted Snacks | PICK 3

Bottomless Popcorn Basket  
Lay's Kettle Chips & Dip  
Buffalo Snack Mix  
Sweet & Spicy Mix

## Chilled Platters | PICK 2

Seasonal Fruit Display  
Fresh Crudité Platter  
Artisan Cheese & Charcuterie  
**Sabra** Mezze Platter  
Seven Layer Dip

## Hot Appetizers | PICK 1

Soft Pretzel Nuggets  
Cauliflower Buffalo Bites  
Buffalo Chicken Wings

## Arena Fare | PICK 2

Country Mac & Cheese  
Hofmann's Hot Dogs  
Crispy Chicken Tenders  
House-Smoked Pork BBQ  
Beef Sliders

## Sandwich | PICK 1

Falafel Flatbread  
Slow-Roasted Beef  
Muffuletta  
Roast Black Pepper Turkey  
Hoagie

## Dessert | PICK 1

Craveworthy Cookies  
Bakery Brownie & Blondie  
Stack



BUILD-YOUR-OWN MEGA  
PACKAGES

## The Top Seed

Serves 16-18 | No substitutions, please | \$1200

### Assorted Snacks | PICK 3

Bottomless Popcorn Basket  
Lay's Kettle Chips & Dip  
Buffalo Snack Mix  
Sweet & Spicy Mix

### Chilled Platters | PICK 2

Artisan Cheese & Charcuterie  
**Sabra** Mezze Platter  
Seven Layer Dip  
Jumbo Chilled Shrimp  
Seared Tuna Bowl

### Hot Appetizers | PICK 1

Cauliflower Buffalo Bites  
Buffalo Chicken Wings  
Philly Cheese Steak Eggrolls  
Sous Vide Pork Wings

### Arena Fare | PICK 2

Beef Sliders  
Stromboli  
Logan's Sausage Sampler  
Grilled Chicken Fajitas  
House-Made Meatballs

### Sandwich | PICK 1

Falafel Flatbread  
Slow-Roasted Beef  
Muffuletta  
Roast Black Pepper Turkey Hoagie

### Entrées | Pick 1

Oven-Roasted Chicken  
Miso-Crusted Atlantic Salmon  
Braised Beef Short Ribs  
Maryland Crab Cakes

### Dessert | PICK 1

Roasted Almond Bread Pudding  
Flourless Chocolate Torte  
Assorted Cake Pops



A L A C A R T E

Snacks

All items serve 6

GF V VG Bottomless Popcorn Basket \$25

GF V Lay's Kettle Chips & Dip \$25  
Four Onion Dip

Buffalo Snack Mix \$30

Sweet & Spicy Mix \$30

Mars Candy Collection \$60  
Skittles, Starburst, Peanut M&Ms, Regular M&Ms



SNACKS	19
CHILLED PLATTERS	20
HOT APPETIZERS	21
ENTRÉES	23
SIDES	23
ARENA FARE	24
SANDWICHES & SALADS	25

GF GLUTEN FREE V VEGETARIAN VG VEGAN

Local taxes and fees apply



# Chilled Platters

All items serve 6

- GF V VG

Seasonal Fruit Display \$75

Seasonal Fruits, Melons, Berries, Grapes
- GF V

Fresh Crudité Platter \$78

Chef's Selection of Seasonal Vegetables, House Ranch
- Artisan Cheese & Charcuterie \$85

Chef's Selection, Flatbreads, Crackers
- V

Sabra Mezze Platter \$90

Calabrese Olives, Whole Milk Ricotta, Hummus, Harissa, Baba Ghanoush, Oil-Cured Tomatoes, Crackers, Stacy's Pita Chips
- GF V

Seven Layer Dip \$90

Layers of Refried Beans, Cilantro Lime Crema, Shaved Cheddar, Diced Tomato, Green Onion, Black Beans, Pickled Jalapeños, Salsa Roja, Tortilla Chips
- GF

Jumbo Chilled Shrimp \$125

Hand-Peeled, Old Bay Cocktail Sauce, Lemon
- GF

Seared Tuna Bowl \$135

Wakame Salad, Pickled Ginger, Wasabi Aioli



GF GLUTEN FREE V VEGETARIAN VG VEGAN

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# Hot Appetizers

All items serve 6

- V

Soft Pretzel Nuggets \$55

Tapadero Beer Cheese
- GF V

Cauliflower Buffalo Bites \$80

Celery, Carrots, House Ranch
- GF

Kettle Beef Chili & Nacho Cheese Bar \$85

House Recipe, Pickled Jalapeño, Salsa Roja, Cilantro Lime Crema, Tortilla Chips
- GF

Crispy Traditional Chicken Wings \$90

Your choice of:  
Buffalo  
Mumbo  
Old Bay  
Celery, Carrots, House Ranch
- Philly Cheese Steak Eggrolls \$90

Smoked Chili Ketchup
- GF

Sous Vide Pork Wings \$100

Bourbon BBQ, Cider Collard Greens



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GF GLUTEN FREE V VEGETARIAN VG VEGAN

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A L A C A R T E

Entrées

All items serve 6

- V

Moroccan Vegetable Tagine

\$110
- Tea-Smoked Cous Cous, Potato, Chickpeas, Tomato, Harissa Broth, Olives, Lemon, Ras el Hanout Yogurt
- GF

Oven-Roasted Chicken

\$128
- Garlic Mashed Potatoes, Herb-Roasted Root Vegetables, Chicken Demi
- Miso-Crusted Atlantic Salmon

\$150
- Stir-Fried Rice, Seared Bok Choy, Soy Reduction
- GF

Braised Beef Short Ribs

\$165
- Garlic Mashed Potatoes, Asparagus, Gremolata, Peppercorn Demi-Glace
- Lobster & Mascarpone Ravioli

\$195
- Poached Gulf Shrimp, Bay Scallops, Gruyère, Brandied Tomato Cream
- GF

Bacon-Wrapped Scallops

\$215
- Lentil Salad, Brown Butter
- Maryland Crab Cakes

\$225
- Fried Onion Straws, Old Bay Remoulade, Grilled Lemon

Sides

All items serve 6

- GF

V

Roasted Garlic Mashed Potatoes

\$45
- GF

V

VG

Grilled Asparagus

\$48
- Lemon, Olive Oil
- GF

Collard Greens

\$48
- Applewood-Smoked Bacon, Cider Vinegar
- GF

V

Oven-Roasted Root Vegetables

\$48
- Parsnips, Turnips, Carrot, Sweet Potato, Brown Butter, Sage

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SANDWICHES & SALADS	25

# Arena Fare

All items serve 6

- V

Country Mac & Cheese \$50

Baked Cavatappi Pasta, House-Made Cheese Sauce
- Hofmann's Hot Dogs \$55

Caramelized Onion, Sauerkraut, Fresh Rolls

GF

Gluten-free rolls available upon request

ADD Ben's Chili Bowl to Your Order! \$45
- Crispy Chicken Tenders \$70

Honey Mustard, BBQ Sauce
- House-Smoked Pork BBQ \$75

Citrus BBQ Sauce, House Pickles, Jalapeño Cole Slaw, Slider Rolls

GF

Gluten-free rolls available upon request
- Beef Sliders \$75

Traditional Beef\* Sliders, Caramelized Onion, Bacon, Yellow American, Lettuce, Tomato, Capital Sauce

GF

Gluten-free rolls available upon request
- Stromboli \$85

House-Made Dough, Pepperoni, Tomato Gravy
- Logan's Sausage Sampler \$90

Jalapeño Cheddar & Italian Sausages, Caramelized Onion, Peppers, Sauerkraut, Fresh Rolls

GF

Gluten-free rolls available upon request
- GF

Grilled Chicken Fajitas \$110

Caramelized Onions, Peppers, Salsa Roja, Cilantro Lime Crema, Flour Tortillas
- House-Made Meatballs \$115

Beef, Pork & Veal Meatballs, Tomato Gravy, Parmesan, Provolone, Slider Rolls
- Kids Meal \$9

(Single serving)

Boxed Meal, Uncrustable, Apple Slices, Animal Crackers, Sea Salt Pop Chips



GF

 GLUTEN FREE   

V

 VEGETARIAN   

VG

 VEGAN

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# Sandwiches

All items serve 6

- V

Falafel Flatbread \$72

Fresh Dill, Spiced Tomato, Olive Tapenade, Sabra Hummus, Tzatziki, Naan Bread
- Slow-Roasted Beef \$80

A1, Roasted Garlic Aioli, Arugula, Tomato, Roasted Cipollini Onion, Poppy Seed Bun
- Muffuletta \$80

Genoa Salami, Capicola, Mortadella, Sliced Mozzarella, Provolone, Olive Salad, EVOO, Seeded Italian Bread
- Roast Black Pepper Turkey Hoagie \$90

House-Brined Roasted Turkey, Roasted Plum Tomato, Green Leaf, Turkey Bacon, Honey Mustard, Seeded Baguette

# Salads

All items serve 6

- V

Pasta Salad \$46

Seasonal Roasted Vegetables, Herbed Vinaigrette
- V

Caesar Salad \$50

Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing

ADD Chicken \$20
- GF

V

Greek Salad \$55

Tomato, Kalamata Olives, European Cucumbers, Feta, Oregano Vinaigrette
- GF

Spinach & Kale Cobb Salad \$60

Red Onion, Hard-Cooked Egg, Heirloom Tomato, Grilled Chicken, Cucumber, Bacon, Blue Cheese, Honey Mustard Vinaigrette
- V

VG

Grilled Vegetable Udon Noodle Salad \$66

Spicy Tofu, Edamame, Broccoli, Snow Peas, Bell Pepper, Roasted Red Onion, Sesame Vinaigrette



GF

 GLUTEN FREE   

V

 VEGETARIAN   

VG

 VEGAN

Local taxes and fees apply

SNACKS	19
CHILLED PLATTERS	20
HOT APPETIZERS	21
ENTRÉES	23
SIDES	23
ARENA FARE	24
SANDWICHES & SALADS	25

DESSERT



Desserts

All items serve 6

Craveworthy Cookies \$66  
Chocolate Chunk, Oatmeal Raisin, Butter Sugar

Bakery Brownie & Blondie Stack \$66

Roasted Almond Bread Pudding \$80  
Vanilla Crème Anglaise, Salted Caramel Sauce

**GF** Flourless Chocolate Torte \$90  
Stone Fruit Compote, Whipped Cream

Assorted Cake Pops \$95  
Carrot Cake, Red Velvet, Rum Chocolate, Vanilla Sprinkle

**GF** Chocolate Lovers Platter \$110  
Chef's Selection of Assorted Artisan Chocolates, Truffles, Bars

Make it a Celebration!

Custom Celebration Cake \$100  
Quarter Sheet, Serves 16-20 people  
Requires 2 Business Days' Notice



DESSERT CART



LOOKING TO  
WOW  
YOUR GUESTS?

*It's a sure fire way  
to make a lasting  
impression.*  
...

Pre-order the  
Dessert Cart to visit  
your suite!

DESSERT

Beverage Packages

BEVERAGE PACKAGES	29
NON-ALCOHOLIC	30
GARNISHES & MIXERS	30
BEER	31
WINE	32
LIQUOR	33

Domestic Beer \$216

Bud Light	two 6-packs
Michelob Ultra	one 6-pack
Budweiser	one 6-pack
Shock Top	one 6-pack
Goose Island IPA	one 6-pack

Premium Beer \$252

Stella Artois	one 6-pack
Kona Longboard Lager	one 6-pack
Landshark	one 6-pack
Devil's Backbone	
Vienna Lager	one 6-pack
Bon & Viv Spiked Seltzer	
Grapefruit	one 6-pack
Bon & Viv Spiked Seltzer	
Black Cherry	one 6-pack

Arena Beer & Wine \$382

Bud Light	one 6-pack
Goose Island IPA	one 6-pack
Shock Top	one 6-pack
Devil's Backbone	
Vienna Lager	one 6-pack
Michelob Ultra	one 6-pack
Ménage À Trois	
Chardonnay	one bottle
Seaglass Pinot Grigio	one bottle
Joel Gott Cabernet	
Sauvignon	one bottle
Alamos Malbec	one bottle

Capital Standard \$475

Bud Light	one 6-pack
Goose Island IPA	one 6-pack
Stella Artois	one 6-pack
Michelob Ultra	one 6-pack
Joel Gott	
Sauvignon Blanc	one bottle
Dark Horse	
Cabernet Sauvignon	one bottle
Jameson	one bottle
Tito's	one bottle
Club Soda	one 6-pack
Tonic Water	one 6-pack
Cranberry	two bottles
Orange	two bottles

Monumental Margarita \$150

Patrón Silver	one bottle
Margarita Mix	one bottle
Margarita Salt	
Limes	

Non-Alcoholic



**Soft Drinks** \$17  
(6-pack, 12oz)  
Pepsi  
Diet Pepsi  
Pepsi Zero  
Sierra Mist  
Mug Root Beer  
Orange Crush  
Ginger Ale

**Water (6-pack)**  
Aquafina Bottled Water (16.9oz) \$19  
Bubbly Sparkling Lime  
Water (12oz) \$20  
Perrier Sparkling Water (11oz) \$28  
Voss Bottled Water (16oz) \$36

**Pure Leaf Teas** \$30  
(4-pack, 18.5oz)  
Pure Leaf Sweet Iced Tea  
Pure Leaf Extra Sweet Iced Tea  
Pure Leaf Unsweet Iced Tea  
Pure Leaf Lemon Iced Tea

**Juice** \$5  
(Individual, 15.2oz)  
Cranberry  
Orange  
Grapefruit  
Pineapple-Orange

**Coffee** \$40  
(Gallon)  
Fresh Brewed Regular Coffee  
Fresh Brewed Decaf Coffee

Mixers

**Garnish Tray** \$16  
(Lemons, Limes, Olives)  
**Lemons** \$5  
**Limes** \$5  
**Club Soda** \$16.5  
(6-pack, 10oz)  
**Tonic Water** \$16.5  
(6-pack, 10oz)  
**Margarita Mix** \$15  
**Bloody Mary Mix** \$15  
**Margarita Salt** \$6  
**Worcestershire** \$6  
**Tabasco Sauce** \$6  
  
**Premium Mixers** \$24  
(4-pack, 16.9oz)  
Mixer Ginger Beer  
Mixer Grapefruit  
Mixer Elderflower Tonic  
Mixer Light Tonic

**Keurig Coffee System**  
Per Season Machine Rental \$120  
Keurig Pods (12-pack) \$50

Beer

6-pack, 16oz

Bud Light \$34  
Budweiser \$34  
Bud Light Lime \$34  
Michelob Ultra \$35  
Estrella (12oz) \$38  
Shock Top \$40  
Goose Island IPA \$41  
Devil's Backbone Vienna Lager \$41  
Stella Artois \$41  
Stella Cidre \$41  
Landshark \$42  
Kona Longboard Lager \$42  
Bon & Viv Spiked Seltzer Grapefruit \$44  
Bon & Viv Spiked Seltzer Black Cherry \$44  
Boddingtons \$50  
Golden Rogue IPA \$50  
Devil's Backbone Capit-Ale IPA \$52  
Elysian Space Dust IPA \$56



BEVERAGE PACKAGES	29
NON-ALCOHOLIC	30
GARNISHES & MIXERS	30
BEER	31
WINE	32
LIQUOR	33

# Wine

(750ml)

## White Wine

### Sparkling Wine

Ménage À Trois Prosecco	\$48
J Vineyards Cuvee	\$75
Veuve Clicquot Yellow Label	\$148

### Sauvignon Blanc

Joel Gott	\$45
Kim Crawford	\$54
Whitehaven	\$68

### Chardonnay

Ménage À Trois Gold	\$47
Kendall Jackson	\$50
La Crema	\$60
Sonoma Cutrer	\$70
Cakebread	\$160

### Pinot Grigio

Seaglass	\$48
Joel Gott	\$50
Santa Margherita	\$68

### Other Whites

Mia Dolcea Moscato	\$45
Seaglass Riesling	\$48
Francis Coppola Sofia Rosé	\$55
Bieler Bandol Rosé	\$68

## Red Wine

### Pinot Noir

Mark West	\$43
Ménage À Trois	\$55
Meiomi	\$65

### Merlot

Frei Brothers	\$56
Francis Coppola Diamond	\$65
Folie À Deux	\$75

### Cabernet Sauvignon

Dark Horse	\$45
Joel Gott	\$56
Chateau Ste. Michelle	\$60
Franciscan	\$72
Stags' Leap Artemis	\$200

### Other Reds

Alamos Malbec	\$48
Ménage À Trois Red Blend	\$52
Dona Paula Estate Malbec	\$68



Local taxes and fees apply

# Liquor

(1L)

## Bourbon

Jack Daniel's	\$90
Maker's Mark	\$100
Bulleit	\$110
Woodford Reserve	\$120

## Whiskey

Fireball	\$75
Jameson	\$90
Crown Royal	\$115
Crown Apple	\$115

## Gin

New Amsterdam	\$70
Bombay Sapphire	\$85
Tanqueray	\$90
Hendrick's	\$135

## Scotch

Dewar's White Label	\$85
Chivas Regal	\$115
Johnnie Walker Black	\$125
Macallan 12 Yr	\$145

## Cognac

Martell Blue Swift	\$90
Hennessy VS	\$120

## Rum

Malibu	\$65
Bacardi Superior	\$65
Captain Morgan	\$85

## Tequila

Avión Silver	\$95
Patrón Silver	\$125
Casamigos Blanco	\$180
Casamigos Añejo	\$200
Casamigos Mezcal	\$200

## Vodka

New Amsterdam	\$75
New Amsterdam Apple	\$80
New Amsterdam Orange	\$80
Tito's	\$90
Grey Goose	\$115

## Cordial

Kahlua	\$78
Disaronno	\$80
Baileys Irish Cream	\$85
Cointreau	\$105
RumChatta	\$125

## Other

Triple Sec	\$25
Dry Vermouth	\$25
Sweet Vermouth	\$25

BEVERAGE PACKAGES	29
NON-ALCOHOLIC	30
GARNISHES & MIXERS	30
BEER	31
WINE	32
LIQUOR	33



Local taxes and fees apply



# How To Order

## Advanced Day Order Guideline

Advanced orders are DUE BY 4:00pm two (2) business days prior to the event.

DAY OF EVENT	DUE BY 4:00PM
Monday .....	Thursday, week prior
Tuesday .....	Friday, week prior
Wednesday .....	Monday of that week
Thursday .....	Tuesday of that week
Friday .....	Wednesday of that week
Saturday .....	Thursday of that week
Sunday .....	Thursday, week prior

## WEBSITE

[www.suitecatering.com](http://www.suitecatering.com)

Your order is e-mailed to us and will be confirmed by e-mail. Please see our payment/ordering deadline schedule found on our Website.

## TELEPHONE

To avoid confusion, please specify suite number, company name, the date and time of the game, as well as the name and phone number of the person placing the order. We encourage you to appoint one person to place all food and beverage orders for your suite in order to develop more effective communications and to avoid duplication of orders.

## LET US ASSIST YOU!

If you need additional assistance from the Aramark Management Team, please contact:

**Suites Sales Manager**  
**Cara Hudak**  
[Hudak-Cara@aramark.com](mailto:Hudak-Cara@aramark.com)

**Suites Operations Manager**  
**Cameron Leach**  
[Leach-Cameron@aramark.com](mailto:Leach-Cameron@aramark.com)

**Suites Operations Manager**  
**Evan Wong**  
[Wong-Evan@aramark.com](mailto:Wong-Evan@aramark.com)

## FEEDBACK

We would love to hear from you!

Please feel free to let us know about your experience with us.

# Payments and Fees

## TAXES

Food, non-alcoholic beverages and administrative charge are subject to an 10.00% (percent) sales tax.

## ADMINISTRATIVE CHARGE

A 20% (percent) administrative charge is added to each food and beverage order. This administrative charge is not intended to be a tip, gratuity or service charge for the benefit of employees and is not distributed to employees.

## GRATUITIES

Any suite attendant gratuities for exceptional service occur at the sole discretion of the suite holder. If any such optional gratuities are given, only your suite attendant will receive this amount.

## METHODS OF PAYMENT

We require payment in full prior to the rendering of all services, guest checks will be settled at the conclusion of each event. Please note that before rendering any services, for security purposes we require a valid credit card authorization from you. We provide several payment options to choose from.

### 1. CREDIT CARD ON FILE

You may authorize us to retain valid credit card information on file for us to use to settle all charges (including the par bar stocking program) due to Aramark at the conclusion of a game/event. At the end of the event, an appropriate signature is required on the catering invoices, eliminating the need to present a credit card.

### 2. PREPAY

You may prepay for all charges incurred for the advanced orders, then requiring no payment settlement at the conclusion of services. You will still have to provide a signed payment agreement form with a valid credit card prior to rendering service. Appropriate signature is required on food service invoices prepared when services are complete.

### 3. ESCROW

You may prepay for numerous orders with a payment of \$10,000 or more. Charges incurred will be applied to the prepayment and you will be informed when the extended prepayment amount is near depletion. Appropriate signature is required on food service invoices prepared when services are complete.

As the Exclusive Caterer of Capital One Arena, Aramark is committed to the highest standards of quality and service. All food is prepared and delivered fresh to your suite from our CAPITAL ONE ARENA kitchens. Please remember that it is not permissible for patrons to bring food or beverages into CAPITAL ONE ARENA. We will be happy to assist with personalized dining requirements such as dietary or religious restrictions.

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## Beverages

## Alcoholic Beverages

Aramark is the only licensee authorized to sell or service liquor, beer and wine at the CAPITAL ONE ARENA. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Washington DC State Law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21. Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the Suiteholder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Suiteholders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your Aramark Suite Representative.

## Automatic Bar Restocking Program

It is our recommendation that each suite establish a standard (par) beverage inventory level. Our staff will inventory these items at the conclusion of each event and replenish for the next game as necessary. Place an initial order of what you would like to offer throughout the season and we will keep your suite stocked with the selected items.

# Procedures & Services

## Event Day Ordering

A separate, event day menu is provided in your suite for your review. Event ordering is provided as a convenience to you and your suite guests, however, it is intended to supplement your advance order, not replace it. Please allow 45 minutes for the delivery of event day orders.

## Cancellations

No charges will be assessed to suite holders for food or beverage orders that are cancelled 24 hours in advance. Cancellations must be in writing and must be confirmed by Aramark to be valid. All other cancellations will be assessed a charge of up to one hundred percent of the total order value including fees and taxes. In the event of an event cancellation, you will not be charged unless the gates were opened before the event was cancelled.

## Liability

Please note that you are responsible for damages you or your guests inflict on property and equipment provided as part of our service. Please note that all food service equipment is the property of Aramark and may be removed from your service area only by authorized personnel

# Aramark VIP Services

## China and Linen Service

China and white linen service, including china plates, glassware/stemware and flatware is available for a more formal way to enjoy your food and beverage.

## Custom Flowers Arrangements

Select from traditional bouquets to uniquely designed or themed flower arrangements  
Fresh cut flowers create a first and lasting impression for any suite.

## VIP Menu Services

In addition to our suite menu, we are glad to customize a menu for any occasion you are planning.

Please call for details.

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