

2019 CINCINNATI BENGALS



## LUXURY SUITE MENU

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# PACKAGES



PACKAGES   A LA CARTE   DESSERT   BEVERAGES   SUITE SERVICE

## The Luxury Package

Serves 16 Guests | \$1200

THE LUXURY	3
ULTIMATE GAME DAY	5
ALL AMERICAN GRILL OUT	7
TAILGATE	9

Arriving at Gates  
BOTTOMLESS POPCORN

TRIO DIPS & CHIPS  
Hummus, Guacamole,  
Roasted Sweet Onion, Pita,  
White Corn Tortilla, Saratoga

BUFFALO CHICKEN  
ARANCHINI  
Arborio Rice Ball,  
Buffalo Chicken,  
Gorgonzola Cream

VEGETABLE PINWHEEL  
Hummus, Fresh Vegetables,  
Spinach Tortilla

Arriving at Kick Off  
ELOTE GRILLED WINGS  
Citrus Garlic Aioli,  
Parmesan and Cojita Cheeses

CANDIED PEAR AND  
GORGONZOLA SALAD  
Spring Mix, Spiced Walnuts,  
Pears, Gorgonzola, Balsamic  
Vinaigrette

BONE-IN BEEF  
SHORT RIBS  
Braised Short Ribs,  
Creole Mashed Potatoes

SOY GLAZED SALMON  
Grilled Salmon, Cucumber  
Salsa, Asian Rice Noodles

Arriving at Half Time  
BBQ PORK FLATBREAD  
Thin Crust, Pulled Pork, Sweet  
BBQ Sauce, Carmelized Onions,  
Bacon, Cheddar Cheese

SOUTHWEST CHICKEN  
EGG ROLL  
Corn, Black Beans, Peppers,  
Flour Tortilla, Chili Red Pepper  
Sauce

AHI TUNA POKE  
Herb Crusted Tuna, Seaweed  
Salad, Wild Mushroom Salsa,  
Wasabi Aioli

Arriving in Third  
Quarter  
TURTLE MOLTEN  
BUNDT CAKE  
Warm Chocolate Cake,  
Caramel Pecan Lava

TUXEDO PETIT FOURS  
Chocolate Cake,  
White Chocolate Mousse,  
White Cake,  
Dark Chocolate Mousse

Enhance Your Experience  
SOUP-OR BOWL ACTION STATION \$190  
Steak, Asian Chicken Meatball, Brown Rice, Rice Noodle, Mushrooms,  
Snow Peas, Red Miso Broth, Vegetable Broth, Private Chef Attendant

Local taxes and fees apply  
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may increase your risk of foodborne illness.*





# PACKAGES

PACKAGES   A LA CARTE   DESSERT   BEVERAGES   SUITE SERVICE

## Ultimate Game Day Package

Serves 16 Guests | \$1050

### CHARCUTERIE BOARD

Genoa Salami, Prosciutto Ham, Chilled Porchetta, Manchego, Red Pepper Goat, Double Gloucester, Stuffed Olives, Herb Crackers, Seasoned Naan

### GOURMET MIXED NUTS

Roasted, Lightly Salted

### G MEDITERRANEAN ANTIPASTA SKEWER

Roasted Tomato, Fresh Mozzarella, Artichoke Heart, Kalamata Olive

### INDIVIDUAL WEDGE SALAD

Baby Iceberg, Bacon, Diced Roma Tomato, Maytag Bleu Cheese, Ranch or Bleu Cheese Dressing

### G INDIVIDUAL SHRIMP COCKTAIL

Jumbo, Blood Orange Marinade, Charred Tomato, Tequila Pico De Gallo, Lemon Wedge

### RASPBERRY AND BRIE EN CROUTE

French Brie and Raspberry in Puff Pastry, Chili Raspberry Glaze

### G STUFFED RED POTATOES

Sour Cream, Cheddar Cheese, Bacon, Chives

### G BEEF TENDERLOIN

Roasted Cipollini Onion and Red Peppers, Asparagus, Horseradish Cream, Mini Roll

### CHICKEN LOLLIPOP

French Trim Chicken Legs, Bacon Wrap, Washington Bing Cherry Sauce, Haricot Vert

### CHOCOLATE TRUFFLES

Dark, Hazelnut, Dolce de Leche

### INDIVIDUAL CHEESECAKE ASSORTMENT

Vanilla Bean, Turtle, Raspberry Swirl, Chocolate Chip

G GLUTEN FREE

Local taxes and fees apply

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THE LUXURY 3

ULTIMATE GAME DAY 5

ALL AMERICAN GRILL OUT 7

TAILGATE 9

### Enhance Your Experience

#### GLIERS SAUSAGE TRIO \$90

Bratwurst, Mettwurst, Cheddar Mettwurst, Sauerkraut, Condiments, Buns

#### TAPPAS BOARD \$154

Caramelized Pear and Blue Cheese Crostini, Stuffed Apricots, Prosciutto Crisp, Grilled Gulf Shrimp Skewer

### WINE PAIRINGS

#### CHARDONNAY \$48

Kendall-Jackson "Vintner's Reserve", Chardonnay, California

#### CABERNET SAUVIGNON \$68

Franciscan Oakville Estate, Cabernet Sauvignon, California



Chef presented and carved in the first quarter





# PACKAGES

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## All American Grill Out Package

Serves 16 Guests | \$730

### FRESHLY POPPED POPCORN

Bottomless

### TORTILLA CHIPS AND SALSA

#### **L** SERVATII'S BAVARIAN PRETZEL SLICES

Sliced Soft Pretzels, Zesty Pimento Beer Cheese

#### **G** SEASON'S BEST FRUIT DISPLAY

Pineapple, Grapes, Seasonal Berries, Melon

### CHOPPED SALAD

Iceberg, Romaine, Carrots, Celery, Cucumbers, Diced Tomatoes, Crumbled Bleu Cheese, Bacon, Ranch Dressing

### COWBOY BAKED BEANS

Beef Brisket, Bell Pepper, Onion, Brown Sugar, 3 Bean Mix

### MAC-N-CHEESE

Smoked Gouda, Cheddar, Provolone

### EISENBERG ALL BEEF ANGUS HOT DOGS

Jumbo Hot Dogs, Sauerkraut, Relish, Spicy Brown Mustard, Buns

### GAME DAY GRILLED HAMBURGERS\*

½ lb. All Beef Burger, Brioche Bun, Bacon, Sauteed Mushrooms, Grilled Onions, Jus, Assorted Toppings, Assorted Sliced Cheeses

### CHICKEN WINGS

Blue Cheese Dressing, Ranch Dressing or Blue Cheese and Ranch Dressing

### CRAVEWORTHY COOKIE AND BROWNIE PLATTER

Chocolate Chip, Oatmeal Raisin, Sugar, White Chocolate Macademia Nut Cookies, Chocolate Fudge Brownies, Blondie

**G** GLUTEN FREE

**L** LOCAL

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THE LUXURY 3

ULTIMATE GAME DAY 5

ALL AMERICAN GRILL OUT 7

TAILGATE 9

### Enhance Your Experience

#### LOADED NACHOS \$100

Texas Chili, White Cheddar Queso, Pico De Gallo, Shredded Cheddar, White Corn Tortilla Chips

#### PAPA JOHN'S PIZZA \$34 / \$38

Cheese, Pepperoni, or Spicy Italian

#### SOUTHERN FRIED CHICKEN \$94

Buttermilk Biscuits





# PACKAGES



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## Tailgate Package

Serves 16 Guests | \$735

### FRESHLY POPPED POPCORN

### POTATO CHIPS, FRENCH ONION DIP

One Free Refill

- G

CHICKEN COBB SALAD

Smoked Chicken, Romaine, Bacon, Tomatoes, Eggs, Gorgonzola, Ranch and Blue Cheese Dressings

### SWEET AND SOUR CHICKEN BITES

Breaded Chicken Bites, Sweet And Sour Sauce, Sesame Seeds

- G

SEASON'S BEST FRUIT DISPLAY

Pineapple, Grapes, Seasonal Berries, Melon

- G

SHAVED BRUSSELS SPROUTS SALAD

Roasted Brussels Sprouts, Bacon, Almonds, Pecorino Cheese

### POTATOES AU GRATIN

Thinly Sliced and Layered, Aged Cheddar, Cream



### GLIERS SAUSAGE TRIO

Bratwurst, Mettwurst, Cheddar Mettwurst, Sauerkraut, Condiments, Buns

### BBQ BEEF BRISKET

Slow Roasted Brisket, Bold BBQ Sauce, Buns

### PRALINE CANDIED BACON

Thick-Cut Candied Bacon Strips, Toasted Pecans, Pork Belly Burnt Ends

### DESSERT BARS

Blackberry Crisp, Gooey Toffee, Pecan, Lemon

### BENGAL BLOSSOM CAKE

Orange Cake, Chocolate Drizzle

G

 GLUTEN FREE

Local taxes and fees apply

THE LUXURY	3
ULTIMATE GAME DAY	5
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### Enhance Your Experience

**GRILLED CHICKEN QUESADILLAS \$78**  
Flour Tortilla, Cheese, Chicken, Peppers, Onions, Guacamole, Salsa, Sour Cream

**CHICKEN WING TRIO \$98**  
Buffalo-Style, Sweet BBQ, Sweet Chili, Celery, Blue Cheese Dressing

**HONEY BOURBON LEMONADE \$80**  
Hand-Mixed Lemonade and Wild Turkey American Honey Served Chilled in a Pitcher with Sliced Lemons





# A LA CARTE



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## Hot Starters

Each item serves 8 guests

Delivered Warm in the First Quarter

- CHICKEN WINGS \$95**  
Buffalo-Style or Sweet BBQ  
Celery, Blue Cheese Dressing, Ranch Dressing or Blue Cheese and Ranch Dressing
- CHICKEN WING TRIO \$98**  
Buffalo-Style, Sweet BBQ, Sweet Chili, Celery, Blue Cheese Dressing
- HOUSE-MADE CHICKEN TENDERS \$94**  
Golden Crisp Chicken Filet, Sweet Honey Mustard, BBQ Sauce
- CHICKEN QUESADILLAS \$76**  
Flour Tortilla, Cheese, Chicken, Peppers, Onions, Guacamole, Salsa, Sour Cream
- ROASTED VEGETABLE QUESADILLAS \$76**  
Flour Tortilla, Wild Mushrooms, Goat Cheese, Peppers, Onions, Guacamole, Salsa, Sour Cream
- ITALIAN MEATBALLS \$73**  
House-Made Meatball with Fresh Marinara, Knot Roll, Parmesan Cheese
- NACHOS AND QUESO \$73**  
White Corn Tortilla Chips, Warm Queso Cheese Sauce, Tomatoes, Sour Cream, Jalapeños, Scallions
- BUFFALO CHICKEN ARANCHINI \$76**  
Arborio Rice Ball, Buffalo Chicken, Gorganzola Cream

HOT STARTERS	11
COLD STARTERS	12
SALADS	13
DOGS & BURGERS	14
PIZZA	14
SANDWICHES	15
SNACKS	15
HOT ENTRÉES	16
CHEF'S TOUCH	17

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# Cold Starters

Each item serves 8 guests

## CHEESE DISPLAY \$80

Assorted Cheeses, Grapes, Assorted Crackers

## L FARMER'S MARKET VEGETABLE PLATTER \$57

Fresh Raw and Grilled Vegetables, Ranch Style Dressing, Hummus, Flatbread

## CHARCUTERIE BOARD \$90

Genoa Salami, Prosciutto Ham, Chilled Porchetta, Manchego, Red Pepper Goat, Double Gloucester, Stuffed Olives, Herb Crackers, Seasoned Naan

## G SHRIMP COCKTAIL \$154

Jumbo, Blood Orange Marinade, Charred tomato, Tequila Pico De Gallo, Lemon Wedge

## SEASON'S BEST FRUIT DISPLAY \$85

Pineapple, Grapes, Seasonal Berries, Melon

## L SERVATII'S BAVARIAN PRETZEL SLICES \$46

Sliced Soft Pretzels, Zesty Pimento Beer Cheese

## G INDIVIDUAL SEVEN LAYER DIP \$68

Refried Beans, Guacamole, Sour Cream, Tomatoes, Jalapeños, Shredded Cheddar Cheese, Salsa, White Corn Tortilla Chips

## TAPPAS BOARD \$154

Caramelized Pear and Blue Cheese Crostini, Stuffed Apricots, Prosciutto Crisp, Grilled Gulf Shrimp Skewer



G GLUTEN FREE

L LOCAL

Local taxes and fees apply

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# Salads

Each item serves 8 guests

## CLASSIC CAESAR SALAD \$60

Romaine, Croutons, Shaved Pecorino-Romano, Fresh Ground Black Pepper, Caesar Dressing  
Grilled Chicken Add \$24

## G CHICKEN COBB SALAD \$84

Smoked Chicken, Romaine, Bacon, Tomatoes, Eggs, Gorgonzola, Ranch and Blue Cheese Dressings

## CAVATAPPI PASTA SALAD \$42

Cavatappi Pasta, Grape Tomatoes, Zucchini, Red Pepper, Basil, Italian Parsley, Parmesan, Extra Virgin Olive

## SOBA NOODLE SALAD \$42

Carrots, Celery, Scallions, Napa Cabbage, Sesame Soy Dressing

## G ROASTED POTATO SALAD \$42

Roasted Fingerling Potatoes, Carmelized Peppers, Green Onion, Dijon Rosemary Vinaigrette

## G INDIVIDUAL WEDGE SALAD \$50

Baby Iceberg, Bacon, Diced Roma Tomato, Maytag Bleu Cheese, Ranch or Bleu Cheese Dressing

G GLUTEN FREE

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# Dogs & Burgers

Each item serves 8 guests



**EISENBERG ALL BEEF ANGUS HOT DOGS \$84**  
Jumbo Hot Dogs, Sauerkraut, Relish, Spicy Brown Mustard, Buns

**GAME DAY GRILLED HAMBURGERS\* \$94**  
½ lb. All Beef Burger, Brioche Bun, Bacon, Sauteed Mushrooms, Grilled Onions, Jus, Assorted Toppings, Assorted Sliced Cheeses

**BENGALS SIGNATURE CHILI \$71**  
Hearty Texas Style, Cheese, Onions



**GLIERS SAUSAGE TRIO \$89**  
Bratwurst, Mett, Cheddar Mett, Sauerkraut, Condiments, Buns

**STADIUM \*SLIDERS \$91**  
All Beef American Cheese Burgers, Slider Sauce, Pickle

**L GOLD STAR CHILI \$90**  
The Works: Coney Dogs, Buns, Cincinnati Chili, Spaghetti, Onions, Shredded Cheddar Cheese, Beans, Oyster Crackers, Hot Sauce



**PEPPERONI \$36**  
Premium Pepperoni and 100% Real Cheese made from Mozzarella

**SPICY ITALIAN \$38**  
Premium Pepperoni, Double Portion Spicy Sausage

**CHEESE PIZZA \$34**  
100% Real Cheese, made from Mozzarella

**G** GLUTEN FREE   **L** LOCAL

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# Sandwiches

Each item serves 8 guests

**TURKEY BLT \$89**  
Smoked Turkey, Bacon, Green Leaf, Tomato, Ciabatta Bread

**GRINDER \$89**  
Ham, Genoa Salami, Pepperoni, Provolone, Banana Peppers, Romaine, Tomato Tapenade, Italian Roll

**VEGETARIAN \$89**  
**AUGUST-OCTOBER**  
Fresh Mozzarella, Arugula, Tomato, Pesto Mayonnaise, Ciabatta  
**NOVEMBER - JANUARY**  
Portabello Mushroom, Peppers, Hummus, Smoked Gouda

**TRIO SANDWICH PLATTER \$89**  
**1. TURKEY BLT**  
Smoked Turkey, Bacon, Green Leaf, Tomato, Ciabatta Bread  
**2. SEASONAL VEGETARIAN**  
**3. GRINDER**  
Ham, Genoa Salami, Pepperoni, Provolone, Banana Peppers, Romaine, Tomato Tapenade, Italian Roll

# Snacks

**TORTILLA CHIPS AND SALSA \$30**  
White Corn Chips,Traditional Salsa

**POTATO CHIPS AND ONION DIP \$30**  
One Free Refill

**FRESHLY POPPED POPCORN \$35**  
Bottomless

**G GOURMET MIXED NUTS \$35**  
Roasted, Lightly Salted

**CANDY DISPLAY \$46**  
M&M's®, Peanut M&M's®, Twizzler, Skittles

**G** GLUTEN FREE

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## Hot Entrées

Each item serves 8 guests



### PULLED PORK SANDWICHES \$98

Mini Rolls, BBQ Sauce, Jalapenos, Onion Straws, Cole Slaw

### BEEF TENDERLOIN\* \$382

Roasted Cipollini and Red Peppers, Asparagus, Horseradish Cream, Mini Roll

### BABY BACK BBQ RIBS \$101

Bourbon BBQ Sauce, House Specialty Coleslaw, Saratoga Chips

### SOUTHERN FRIED CHICKEN \$94

Buttermilk Biscuits

### ELOTE GRILLED WINGS \$94

Citrus Garlic Aioli, Parmesan and Cojita Cheeses

### SOY GLAZED SALMON \$99

Grilled Salmon, Cucumber Salsa, Asian Rice Noodles

### CHICKEN LOLLIPOP \$98

French Trim Chicken Legs, Bacon Wrap, Washington Bing Cherry Sauce, Haricot Vert

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PACKAGES

A LA CARTE

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## Chef's Touch

Each item serves 8 guests



Chef Prepared and Delivered to your Suite 1st Quarter

### BUFFALO CHICKEN SLIDER \$96

Crispy Fried Chicken Breast, Buffalo Sauce, Blue Cheese Slaw

### TACO TWELVE PACK \$92

Pre Assembled, 6 of Each Taco

#### FAJITA CHICKEN TACO

Marinated Grilled Chicken, Fajita Peppers, Onions, Enchilada Sauce, Cotija Cheese

#### SHORT RIB TACO

Slow Roasted Short Rib, Black Bean and Corn Salsa, Avocado Crema, Cotija Cheese

### STEAK TACOS \$106

Mojo Marinated Skirt Steak, Grilled Peppers and Onions, Queso Fresco, Cilantro Sour Cream, Pico de Gallo, Guacamole, Flour Tortillas

### CUBAN SLIDER \$94

Roasted Pork, Blackforest Ham, Swiss Cheese, Pickle, Mustard

### LOADED NACHOS \$100

Texas Chili, White Cheddar Queso, Pico De Gallo, Shredded Cheddar, White Corn Tortilla Chips



### CINCY CHEESE STEAK SANDWICH \$96

Gliers Shaved Brat and Mett, Caramelized Peppers and Onions, Dijonaise, Provolone Cheese

 GLUTEN FREE

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CHEF'S TOUCH	17







# DESSERT



## Desserts

Each item serves 8 guests

- BENGAL BROWNIES \$58**  
Chocolate Fudge, Blondie
- CRAVEWORTHY COOKIE PLATTER \$48**  
Chocolate Chip, Oatmeal Raisin, Sugar, White Chocolate Macademia Nut
- INDIVIDUAL CHEESECAKE ASSORTMENT \$92**  
Vanilla Bean, Turtle, Raspberry Swirl, Chocolate Chip
- BENGAL BLOSSOM CAKE \$98**  
Orange Cake, Chocolate Drizzle
- TUXEDO PETIT FOURS \$58**  
Chocolate Cake, White Chocolate Mousse, White Cake, Dark Chocolate Mousse
- ASSORTED BROWNIE BITES \$55**  
Zebra, Peanut Butter, Raspberry Cream Cheese, Blondie

**DESSERT CART**  
Indulge Your Guests with our Chef's Special Selection of Desserts, Including our Ice Cream Sundae Bar.  
  
Visits Begin in the Third Quarter. Prices Vary.

Local taxes and fees apply





# BEVERAGES



- PACKAGES
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## Signature Beverages

SIGNATURE BEVERAGES	21
NON-ALCOHOLIC & MIXERS	22
BEER	23
WINE	24
SPIRITS	25

### CHOOSE YOUR MULE \$200

- 1 Titos Vodka
- 1 Bulleit Bourbon
- 12 Ginger Beers
- Mint Leaves, Lime Wedges

### SPIKE YOUR SELTZER \$180

- 4 Each Bubly Lime, Bubly Mango, Bubly Cherry
- 1 Bottle Titos Vodka
- Fresh Flavor Tray:  
Limes, Lemons, Oranges, Sliced Strawberries, Raspberries, Mint
- 8 Souvenir Mason Jars

### HONEY BOURBON LEMONADE \$80

Hand-Mixed Lemonade and Wild Turkey American Honey  
Served Chilled in a Pitcher with Sliced Lemons

### LOADED MARYS \$200

- 1 Bottle of SVEDKA
- House Made Loaded Bloody Mary Mix, Celery Sticks, Sausage and Cheese Skewer, Jumbo Shrimp and Pepper Skewer, Limes, Hot Sauce, Worcestershire Sauce, Fresh Ground Pepper
- 8 Bengals Souvenir Mason Jars



Local taxes and fees apply





# Non-Alcoholic & Mixers

## SOFT DRINKS AND WATER

\$22

per six-pack  
Pepsi  
Diet Pepsi  
Mountain Dew  
Diet Mountain Dew  
Mist TWST  
Diet Mist TWST  
Orange Crush  
Dr. Pepper  
Diet Dr. Pepper  
Aquafina Bottled Water  
Bubly Sparkling Water  
Lime, Mango, Cherry

## PREMIUM BOTTLED DRINKS

\$28

per six-pack (20 oz)  
Gatorade Fruit Punch  
Gatorade Orange  
SoBe Life Water Pomegranate  
Cherry  
Lipton Pure Leaf Sweetened Tea

## KEURIG COFFEE SERVICE

\$33

per dozen  
Regular, Decaffeinated,  
or French Vanilla  
Tea Assortment  
Hot Chocolate

## JUICES TROPICANA

\$19

per six-pack (15.2 oz bottles)  
Cranberry  
Orange  
Ruby Red Grapefruit  
Apple  
V8

## MARTINI & ROSSI VERMOUTH

\$16

750ml  
Sweet or Dry

## PERRIER SPARKLING WATER

\$18

per four-pack

## SWEET & SOUR MIX

\$18

## BLOODY MARY MIX

\$22.50

## BAR MIXERS

\$17

per six-pack  
Club Soda  
Ginger Ale  
Tonic 17

## BAR GARNISHES

\$8

each  
Bitters  
Cocktail Olives  
Lemon -or- Lime Garnish  
Maraschino Cherries  
Rose's Lime -or- Grenadine  
Tabasco Sauce  
Worcestershire Sauce

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# Beer

## DOMESTIC BEER \$35

per six-pack (12 oz)  
Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Yuengling  
Miller Lite  
St. Pauli Girl (non-alcoholic)



## PREMIUM BEER/MALT BEVERAGES \$40

per six-pack (12 oz)  
 Angry Orchard  
Modelo Especial  
Corona  
Corona Light  
Heineken  
Stella Artois  
 Redbridge

## LOCAL AND CRAFT BEER \$42

per six-pack (12 oz)  
Blue Moon  
Braxton Tropic Flare New England IPA  
 Braxton Garage Beer Lager  
 Braxton Seasonal  
 Goose Island 312 Wheat  
Leinenkugel Seasonal Shandy  
Sierra Nevada Pale Ale  
Terrapin IPA

## SPIKED SELTZERS \$42

per six-pack (12 oz)  
 Vive Mango  
 Vive Blood Orange

 GLUTEN FREE

 LOCAL

Local taxes and fees apply

SIGNATURE BEVERAGES	21
NON-ALCOHOLIC & MIXERS	22
BEER	23
WINE	24
SPIRITS	25

Please contact us one week in advance to make arrangements for products not listed.



Keep Your Soda Cold,  
Add 6 Souvenir Koozies to  
Your Order for \$30





## Wine

### HOUSE WINE

Woodbridge by Robert Mondavi, California \$33  
Chardonnay, White Zinfandel, Moscato, Cabernet Sauvignon, Merlot

### SPARKLING

Domaine Chandon, Brut, NV, California \$39  
Riondo Prosecco, Spago Nero, Veneto, Italy \$44  
Moët & Chandon, Brut, "Impérial", NV, Champagne, France \$92

### WHITES

#### SAUVIGNON BLANC

Whitehaven, New Zealand \$39  
Kim Crawford, New Zealand \$42

#### PINOT GRIGIO

Ecco Domani, Italy \$45  
Santa Margherita, Trentino Alto Adige, Italy \$75

#### RIESLING

Eroica by Chateau St. Michelle, Washington \$45

#### CHARDONNAY

Kendall-Jackson, "Vintner's Reserve", California \$50  
Sonoma Cutrer, Russian River, California \$67  
Cakebread, California \$94

#### ROSÉ

Fleur de Mers, Cotes de Provence, France \$48

### RED WINES

#### PINOT NOIR

Z Alexander, California \$44  
MacMurray Ranch, Sonoma County, California \$60

#### MERLOT

14 Hands, Washington \$43  
Chateau Ste. Michelle, Indian Wells Vineyard, Washington \$52

#### MALBEC

Alamos, Argentina \$46  
Tamari Reserve, Australia \$48

#### CABERNET SAUVIGNON

Z Alexander, California \$44  
Federalist 1776, California \$57  
Franciscan Oakville Estate, Napa Valley, California \$70  
Stags' Leap, Napa Valley, California \$96

#### RED BLENDS

19 Crimes Collection, Australia \$39  
Dreaming Tree, Crush, California \$46  
Z Alexander, California \$44

PACKAGES A LA CARTE DESSERT **BEVERAGES** SUITE SERVICE

## Spirits

### BOURBON

Jim Beam \$57  
Bulleit \$74  
Bulleit Rye \$74  
Maker's Mark \$76  
Woodford Reserve \$98  
Boone County Eighteen 33 \$105  
Boone County White Hall Bourbon Cream \$56

### GIN

Bombay Original \$55  
Tanqueray \$67  
Aviation \$72

### RUM

Cruzan \$42  
Bacardi Light \$50  
Captain Morgan \$58

### SCOTCH

Dewar's \$65  
Johnny Walker Black \$109

### TEQUILA

Jose Cuervo Premade  
Margarita \$36  
Sauza Blue \$50  
El Jimador \$60  
Patrón Silver \$120

### VODKA

SVEDKA \$54  
Absolut \$72  
Ketel One \$80  
Grey Goose \$98  
Tito's \$76

### WHISKEY

Seagram's 7 \$45  
Fireball \$57  
Jack Daniel's \$71  
Wild Turkey American Honey \$72  
Jameson \$78  
Crown Royal \$80

### CORDIALS/LIQUEUR

Baileys \$65  
Chambord \$75  
Dekuyper Triple Sec \$26  
Disaronno Amaretto \$62  
Drambuie \$75  
Grand Marnier \$76  
Hennessy VS \$87  
Kahlúa \$56

### READY TO DRINK

#### COCKTAILS

(350 ml) On the Rocks \$32  
Effen Vodka Cosmopolitan  
Knob Creek Old Fashioned

#### SPARKLING COCKTAILS \$40

Cape Line (12 oz. 6 Pack)  
Hard Strawberry Lemonade  
Blackberry Mojito

SIGNATURE BEVERAGES	21
NON-ALCOHOLIC & MIXERS	22
BEER	23
<b>WINE</b>	<b>24</b>
<b>SPIRITS</b>	<b>25</b>



Local taxes and fees apply

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Aramark Suite Management Team

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How to Order

2019 SUITE CATERING POLICIES

Aramark is the exclusive food and beverage partner at Paul Brown Stadium. Our team is dedicated and deeply committed to ensuring all of your suite's needs are delivered with the highest quality food and service. Our goal is to continually exceed the expectations of our valued fans and guests.

Our menu offers a broad selection to appeal to a wide variety of preferences and tastes. If there is a special or specific item not listed, please contact the Suites Department and we will do our best to accommodate your requests.

No outside food or beverages may be brought into any area of the stadium and no alternate catering services are permitted.

THREE EASY WAYS TO ORDER

- PHONE 513-455-4910
- FAX 513-455-4901
- WEBSITE www.suitecatering.com

Please specify suite number, name and phone number of person placing order, company name, and the date and time of the game. We encourage you to appoint one person to place all suite and beverage orders to ensure accuracy and avoid duplication. To access online ordering, an account must be first established by contacting the suite catering office.

EVENT DAY ORDERS DUE BY 11AM ON DAY LISTED BELOW

Monday	Wednesday
Tuesday	Friday
Wednesday	Friday
Thursday	Friday
Friday	Monday
Saturday	Tuesday
Sunday	Tuesday

Menu selection and all other arrangements must be received three business days prior to the function by 11am. A confirmation email will be sent specifying your order and requests.

All food and beverage orders must have payment arranged prior to order confirmation. We strongly recommend advance ordering since this will provide you with the ability to select from our entire menu which offers many more featured items.

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Services & Beverages

PERSONALIZE SERVICE

During events, a Suite Attendant will be assigned to deliver your food and beverage orders, take additional orders and assist in maintaining your suite. If you desire a dedicated private suite attendant to remain exclusively in your suite for an event, please contact the Suite Catering Office within 72 hours of the event to ensure your request can be accommodated. The cost for a private suite attendant is \$150. These prices do not reflect administrative charges or taxes.

SPECIAL MENU REQUESTS

Our culinary staff will customize menus to your specific needs. Please call 513.455.4910 to make arrangements for your special requests.

ALCOHOLIC BEVERAGES

Aramark Sports and Entertainment, as a licensee, is responsible for the sale and service of alcoholic beverages in accordance to the rules and regulations of The State of Ohio Liquor Control Board. Policy dictates that Aramark must supply all liquor, wine and beer. Our catering staff will be pleased to assist you in selecting appropriate alcoholic and non-alcoholic beverages to complement your menu.

We welcome requests for items not found on our menu or special beverages. Please provide proper advance notice to ensure your items are stocked and at the appropriate temperature for service on event day. Bottles or cans are not to be taken outside of the suites. By law, minors cannot consume or be served alcohol; it is the responsibility of the suite holders to oversee alcohol consumption within your suite. If you would prefer, a private suite attendant may be provided for your suite to assume this responsibility. The cost per attendant is \$150.

Aramark reserves the right to check for proper identification and refuse or terminate beverage service at any time. Aramark asks all suite holders and their guests to drink responsibly. PLEASE DO NOT DRINK AND DRIVE. On occasion Paul Brown Stadium may have events for which consumption or sale of alcoholic beverages is strictly prohibited. During these events all suite guests must adhere to this policy.

BEVERAGE RESTOCK PROGRAM

The restock program offers the convenience of having Aramark stock your suite with the beverages of your choice. As each event concludes, we audit your liquor cabinet and refrigerator to determine what is needed to match your par level. We then restock your suite for the following event. Par level forms will be supplied on request. This program remains active for ALL non-Bengal Events with your established payment method unless you notify Aramark and request delivery cancellation one week prior to the non-Bengal Event. Please call 513.455.4910 to sign-up for this program.

For suites without a par-restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.



# Payments

## METHODS OF PAYMENT

Following are the payment options for suite holders. Please review these options to determine which best suits your suite's needs.

### 1 - CREDIT CARD ON FILE

A credit card is provided and kept on file with Aramark suite catering to be used for food and beverage charges including the beverage restock program. Near the conclusion of an event, the suite's event host will be required to sign a customer summary, eliminating the need to present a credit card. MasterCard, VISA, Discover Card and American Express are the only major credit cards accepted by Aramark.

### 2 - ESCROW ACCOUNT

Aramark offers a convenient way to pay for your purchases in advance without utilizing a credit card. An escrow account can be initiated with a minimum balance of \$5,000; however, we recommend \$10,000 for the initial payment. Charges made for food and beverages are deducted from the escrow account. Prior to the beginning of the season, you will send a check to Aramark suite catering and the funds will be deposited in your escrow account. When the balance drops below \$1000, you will be asked to replenish your account. If the balance reaches zero, you will be asked to provide a credit card for all charges until the escrow account is funded.

### 3 - ADVANCE PAYMENT

For this option, the suite catering office will provide you with a total of all charges based upon the advance order. All advance payments must be received at least 72 hours prior to the game. Please advise your guests that they will be responsible for any additional orders over and above the initial suite order. The suite attendant will be required to ask for payment at the time the order is placed.

### 4 - PAYMENT AT CONCLUSION OF THE GAME

This option is not available for advance ordering. Please advise your guests that they will be responsible for all food and beverage charges incurred during the game. Suite attendants are required to ask for a credit card at the beginning of the game for any food and beverage orders. All charges will be posted to this credit card during the game and a signature will be required at the end of the game.

For suites with shared ownership, each partner in the suite is required to establish a separate account. In order to avoid confusion and ensure the proper posting of charges, it will be necessary to provide the Aramark suite catering office with a calendar of days designating when each partner will be using the suite.

## FOR NON-BENGAL EVENTS

All regular suite holders MUST confirm or provide alternate contact/ billing information and instructions for NON-Bengal Events. Regular suite holders default method of payment will be charged if no alternate billing instructions are provided.

# Procedures

## SUITE ACCESS

Suites are open for entry ninety minutes prior to all NFL events. Guests may remain in the suites ninety minutes after the conclusion of the game. Guests are not permitted to re-enter the stadium through any gate once they have exited.

## EVENT DAY SUITE ORDERING

Select items on the menu inside of the suite are available for event day ordering. Orders will be taken until the end of the 3rd quarter. Event day menu items may require up to forty-five minutes for delivery. Please ask your suite attendant to place your order.

## CANCELLATIONS

If an event is cancelled after gates have been opened all orders will be completed and billed as usual. If gates do not open, orders will not be billed.

## ADMINISTRATIVE CHARGE

There is an 18% administrative charge applied to all food and beverage orders. This administrative charge does not represent a tip, gratuity or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

## TAX

A 7% sales tax is applied to all food and beverage orders, including the administrative charge.

## GRATUITIES

Gratuities are at the sole discretion of suite holders and/or guests.

## LIABILITY

Aramark Sports and Entertainment reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The client agrees to accept responsibility for any damage done by their group to the function room or stadium, prior to, during or following their function. Aramark cannot assume any responsibility for personal property and equipment brought into the suite and banquet areas.