



COORS
FIELD
CATERING

2021 Suite Menu Coors Field

Welcome to the Colorado Rockies 2021 Baseball Season! Aramark is dedicated and determined to provide each of our guests with the highest standard of customer service. As the exclusive caterer of Coors Field, our menus offer a distinguished selection of innovative culinary creations from which you can choose from. All of our food is prepared with the freshest ingredients and delivered to your suite upon arrival.

We look forward to taking care of your catering needs and creating a memorable experience at the ballpark.

<http://www.suitecatering.com>

Packages

The Ballpark Package *Serves eight people.*

ALL BEEF HOT DOG

Served with Traditional Condiments

KETTLE-STYLE POTATO CHIPS

TORTILLA CHIPS WITH SALSA FRESCA

COLORADO FARMERS MARKET

Vegetable Crudité with our Signature Green Goddess Dip

CHICKEN TENDERS

Served with Sweet BBQ Sauce

SLIDER BURGERS

Beef Patty, Beer Mustard, Caramelized Onions, with Cheese Sauce
Served on a Mini Bun

CHOCOLATE CHUNK COOKIES

Chewy, Sweet Chocolate Chunk Cookies

\$334

 Gluten Free  Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. page 1

Snacks

A la Carte Serves approximately eight people.

CRACKER JACK

Molasses-Flavored Caramel-Coated Popcorn
and Peanuts
\$25

MINI PRETZEL TWISTS

Salted Mini Pretzels
\$25

KETTLE-STYLE POTATO CHIPS

House Made Onion Dip 
\$12

TORTILLA CHIPS

Guacamole  
\$27

TORTILLA CHIPS

Salsa Fresca  
\$24

ADDITIONAL DIPS

House Made Onion Dip 
Salsa Fresca  
Guacamole  
\$14

Platters & Salads

A la Carte Serves approximately eight people.

COLORADO FARMERS MARKET GF V

Vegetable Crudit  with our Signature Green Goddess Dip
\$57

FRUIT PLATTER GF V

Seasonal Melons, Pineapple, Grapes, and Berries
Served with a Yogurt Dipping Sauce
\$65

ARTISAN CHEESE BOARD V

Served with Assorted Crackers
\$103

GARDEN SALAD V

Mixed Field Greens, Cucumber, Tomatoes, and Carrots
with Creamy Ranch and Balsamic Vinaigrette Dressing
\$43

CAESAR SALAD V

Chilled Romaine, Parmesan Cheese, and Croutons
with Caesar Dressing
\$57

CHICKEN CAESAR SALAD

Grilled Chicken, Chilled Romaine, Parmesan Cheese,
and Croutons with Caesar Dressing
\$67

Hot Appetizers

A la Carte Serves approximately eight people.

CHICKEN WINGS

Chicken Wings with your Choice of Traditional Buffalo Sauce or Sweet BBQ Sauce on the side. Served with Carrots, Celery Sticks, Blue Cheese, and Creamy Ranch Dressing
\$80

CHICKEN TENDERS

Served with Sweet BBQ Sauce
\$74

BAVARIAN PRETZEL STICKS

Served with Beer Mustard and Pimento Cheese Dipping Sauce
\$57

MINI CORN DOGS

Served with Yellow Mustard
\$46

SLIDER BURGERS

Beef Patty, Beer Mustard, Caramelized Onions, with Cheese Sauce Served on a Mini Bun
\$64

Sandwiches, Boards & Pizza

A la Carte Serves approximately eight people.

SANDWICHES & BOARDS

DENVER TURKEY BLT

Applewood Smoked Bacon, Roasted Turkey Breast, Tomato, and Lettuce Served on a Soft Hoagie Roll
\$74

CHARCUTERIE BOARD

An Assortment of Dry Cured Charcuterie, with Local Sourced Salamis and Paired with a Variety Artisan Cheeses
\$100

PIZZA

Our oven baked Pizzas are prepared with our house made dough and zesty marinara sauce. Cut into eight slices, our pizza makes a great addition to any event.

FOUR CHEESE

Mozzarella, Monterey Jack, Provolone, and Parmesan
\$37

PEPPERONI

Four Cheese Blend and Pepperoni
\$37

MARGHERITA

Mozzarella, Roma Tomatoes, Roasted Garlic, and Fresh Basil
\$37

GLUTEN FREE PIZZA

FOUR CHEESE

Mozzarella, Monterey Jack, Provolone, Parmesan
\$30

Favorites & Signatures

A la Carte

Serves approximately eight people. Gluten free buns are available upon request for an additional charge.

ALL BEEF HOT DOGS

All Beef Hot Dogs Served with Traditional Accompaniments
\$64

BRATWURSTS

Beer Steamed Bratwurst Served with Traditional Accompaniments
\$64

BALLPARK DUO

All Beef Hot Dogs and Bratwursts with Traditional Accompaniments
\$64

BBQ PULLED PORK SLIDERS

Pulled Pork with BBQ Sauce, Onion Straws, Pickles,
on a Hawaiian Roll
\$64

COLORADO CHEESESTEAK SANDWICHES

Shaved Prime Rib, Peppers, Onions, Mushrooms, Cheese Sauce,
Served on a Mini Bun
\$64

SAFFRON GREEN CHILI RAVIOLI

Saffron Green Chili Ravioli with Corn Veloute, Black Bean Hummus,
Goat Cheese, Topped with Pickled Red Onion
\$76

MACARONI & CHEESE

Creamy Cheese Blend
\$64

Desserts

A la Carte Serves approximately eight people.

ROCKSLIDE BROWNIE BARS

Brownie topped with Caramel, Brownie Cubes, Toasted Pecans, and Drizzled Caramel Ganache
\$43

CHOCOLATE CHUNK COOKIES

Chewy, Sweet Chocolate Chunk Cookies
\$41

HÄAGEN - DAZS® BARS

Vanilla Ice Cream, Chocolate Coating
\$67

DESSERT CART

Chef's Selected Cakes, Pies, Tortes, Chocolate Cordial Cups, and Assorted Liquors.

Beverages

Refreshments

SOFT DRINKS

(12 oz cans)
Coca-cola, Diet Coke, Sprite
\$14.50 per six pack

BOTTLED WATER

(20 oz bottles)
Dasani
\$15 per six pack

MINUTE MAID LEMONADE

(20 oz bottles)
\$20 per six pack

GOLD PEAK ICED TEA

(20 oz bottles)
\$20 per six pack

RED BULL

(8 oz cans)
Red Bull, Red Bull Sugar Free,
Yellow Edition
\$30 per six pack

FRESHLY BREWED

Hot Chocolate, Coffee, Hot Tea,
Iced Tea
\$29 per gallon

KEURIG COFFEE SERVICE

Single Pods of Coffee
Denver Blend (Light Roast)
Kona Blend (Medium Roast)
Rocky Mountain Thunder (Dark
Roast)
Colombian Decaf (Medium Roast)
\$4 per pod

Single Pods of Tea
\$2 per pod

Beer

DOMESTIC

(12 oz cans)
Coors Banquet
Coors Light
Coors Non-Alcoholic
Bud Light
Miller Lite
\$25 per six pack

PREMIUM

(12 oz cans)
Fat Tire
Blue Moon
Colorado Native
Corona Extra
Dale's Pale Ale
Leinenkugel's Summer Shandy
Angry Orchard
\$28 per six pack

HARD SELTZER

(12oz Cans)
Vizzy Pineapple
\$28 per six pack

Beverages



Spirits

BOURBON

Woodford Reserve \$105

GIN

Tanqueray \$85

Bombay Sapphire \$85

RUM

Captain Morgan's Spiced Rum \$60

Bacardi Silver \$60

SCOTCH

Dewar's White Label \$85

TEQUILA

Herradura Blanco \$85

Patron Silver \$125

VODKA

Smirnoff \$60

Titos \$85

Ketel One \$105

Belvedere \$105

WHISKEY

Jack Daniel's \$85

Jack Daniel's Fire \$85

Jack Daniel's Rye \$85

Crown Royal \$105

Jack Daniel's Single Barrel \$105

Bar Supplies & Mixers

BAR SUPPLIES

Sweet and Sour, Lime Juice

\$8 each

Triple Sec, Margarita Mix, Bloody Mary Mix

\$10 each

Tonic Water, Club Soda, Ginger Ale

\$13 per six pack

Ginger Beer

\$19 per six pack

JUICES

Orange Juice, Grapefruit Juice, Cranberry

Juice, Tomato Juice, Pineapple Juice

\$10 each

Beverages

House Wine

CABERNET SAUVIGNON

Beringer – California \$32 per bottle

Full of jammy black fruit flavors that make this wine enticing from the first sip. The sweet vanilla and richness of the oak flavors blend seamlessly into the wine, offering just a hint of spice

MERLOT

Beringer – California \$32 per bottle

Ripe plum and currant flavors are immediately evident. A note of oak rounds out the blend and gives the wine a nice body and mouth feel

CHARDONNAY

Beringer – California \$32 per bottle

Enticing blend of ripe stone fruit and vivid citrus flavors. The bright citrus perfectly offsets the honeyed apricot, culminating in a smooth, delicious wine with a lasting finish

PINOT GRIGIO

Beringer – California \$32 per bottle

Refreshing bite of juicy white peach and citrus, finishing with a nice minerality

Premium Wine - Sparkling

BRUT SPARKING PROSECCO

Korbel Brut - California \$45 per bottle

A brut-style sparkling wine that offers crisp citrus, white peach and almond brioche flavors

Moët Chandon - California \$115 per bottle

Crisp and lively, with aromas of green apple, cinnamon and vanilla that lead to appealing flavors of tropical fruit and spicy anise



Beverages

Premium Wine - White

CHARDONNAY

Kendall Jackson – California \$45 per bottle

Tropical flavors such as pineapple, mango, and papaya with citrus notes that intertwine with aromas of vanilla, honey, and a hint of toasted oak and butter.

John Elway's Reserve - Napa Valley, California \$80 per bottle

Smooth, well- balanced red aged in French Oak with notes of tropical fruits, vanilla, and an oaky finish.

PINOT GRIGIO

Cavaliere d'Oro - Italy \$35 per bottle

Vibrant, refreshing on the palate, with notes of green apple and lemon accented by a clean finish. Semi sweet with lively flavors of white peach and tangerine joined by a juicy sweetness of ripe melons.

ROSE

Matua – Marlborough, New Zealand \$35 per bottle

Refreshingly fruity, like a sip of summer! Packed with delicious ripe summer fruits. We're talking fresh strawberries, mandarin, and a hint of cranberry flowing through to a crisp, dry finish.

SAUVIGNON BLANC

Kim Crawford – Marlborough, NZ \$55 per bottle

Flavors of pineapple and stone fruit with a hint of herbaceousness. The finish is fresh and zesty.

Matua Sauvignon Blanc - Marlborough, New Zealand

\$35 per bottle

Lemongrass, key lime, green apple flavors are brightly polished on a light frame, with refreshing acidity that pops on the finish. Where verberna and fresh ginger linger.

WHITE CABERNET SAUVIGNON

Colterris - Palisade, Colorado \$65 per bottle

Balanced with delicate floral notes and reminiscent of refreshing red summer fruits.



Beverages



Premium Wine - Red

CABERNET FRANC

Colterris - Palisade, Colorado \$65 per bottle

An elegant, traditionally styled wine, rich with hints of violet and plum.

CABERNET SAUVIGNON

Sterling Vitners Cabernet Sauvignon - Central Coast, California
\$45 per bottle

Cocoa-berry aromas open the nose, complemented by the toasty oak spices, plum, cherries with a touch of smoke and violets. Flaunting California's famously friendly nature, the palate unfolds with succulent blackberry and Bing cherry flavors, accented by varietal notes of black pepper and espresso

Colterris - Palisade, Colorado \$65 per bottle

A bold rich wine with classic Cabernet flavors of dark fruit, cassis, and smooth silky tannins.

John Elway's Reserve - Napa Valley, California \$90 per bottle

Sophisticated, rich, full-bodied red aged in select French oak barrels.

PINOT NOIR

Matua - Marlborough, New Zealand \$35 per bottle

Aroma of sweet cherry and strawberry fruity flavors. Bright and energetic to taste, it is brimming with layers of red fruits and bramble, seasoned with a dash of spice and lightly toasty notes.

RED BLEND

Uncaged, Z. Alexander Brown - California \$55 per bottle

Aromas of blueberry, caramel and toasted oak preview a bold, mouth-filling palate with layers of ripe dark fruit, black cherry, and milk chocolate.

19 Crimes - Australia \$45 per bottle

Defiant by nature, bold in character. Always uncompromising. Witness bright hues of dark berry fruits: heed the strong vanilla aroma that rises in defiance from the glass. Chocolate and cedar are accomplices in a finish that is so smooth and so fresh, it should be a crime.

Packages

Beverage Packages

MAJOR LEAGUE BEVERAGE PACKAGE

Coca-Cola, Diet Coke, Sprite, Tonic Water, Club Soda,
Dasani Bottled Water
1 six pack each

Orange Juice, Cranberry Juice
1 bottle of each

Coors Banquet, Coors Light, Bud Light, Miller Lite,
Colorado Native, Corona Extra, Fat Tire
1 six pack of each

Titos Vodka, Crown Royal Whiskey, Bacardi Silver Rum,
Herradura Blanco Tequila
1 bottle of each

\$571

BULLPEN BEVERAGE PACKAGE

Coors Banquet, Coors Light, Bud Light, Miller Lite,
Colorado Native, Corona Extra, Fat Tire
1 six pack of each

Beringer Cabernet Sauvignon, Beringer Chardonnay
1 bottle of each
\$262

COLORADO'S FAVORITES

Coors Light, Coors Banquet, Colorado Native, Blue Moon
1 six pack of each
\$98

DOMESTIC BEER PACKAGE

Coors Light, Coors Banquet, Bud Light, Miller Lite
1 six pack of each
\$94

DUGOUT BEVERAGE PACKAGE

Coca-Cola, Diet Coke, Sprite, Dasani Bottled Water,
2 six packs of each
\$109



Suite Extras & Policies

ORDERING

As the exclusive caterer of Coors Field, our menus offer a comprehensive selection of innovative culinary creations from which to choose. All food is prepared and delivered fresh to your suite from our Coors Field Kitchen. The following policy and ordering procedure is in place to help ensure our commitment to the highest standards of quality and service.

We request advance orders to assist us in the utmost in presentation and to ensure item availability. All advance orders must be placed three business days prior to your game date. We will still accept orders placed after the order deadline; however these orders are limited to the Event Day Menu only and will incur a price increase. Orders can be placed by fax, phone, or through our website. Please see the contact information listed under General Suite Information.

SUITE CATERING POLICY

All food and beverage products served in the Summit Suites at Coors Field are provided exclusively by Aramark. It is not permissible for guests to bring in outside food or beverages into the Summit Suites. Any food or beverage products brought into the Summit Suites without proper authorization will be charged to the Suite holder at a normal retail price for such items. It is not permissible to leave Coors Field with any catered food items from the suite.

BEVERAGE SERVICE

Alcoholic beverages may not be removed from the premises. 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.

SERVICE UPGRADES

Contact the Suite Catering Office for the perfect enhancement for impressing important guests. We offer private suite attendants for exclusive service. Please order three business days prior to your game date.

PAYMENT PROCEDURES

At the time the order is placed, a credit card number will be required to guarantee payment for the order. No charges will be incurred until the conclusion of the event; at this time full payment is required. The credit card on file will be charged unless an alternate payment is offered.

PAYMENT OPTIONS

Credit Cards Only - American Express, MasterCard, VISA and Discover are accepted.

GRATUITY

All food and beverage orders are subject to a ten-percent (10%) gratuity. The entire 10% goes to the suite attendant that is assigned to your suite for that day. It is at the suite hosts sole discretion to leave an additional gratuity for the suite attendant above the 10% in the event that you feel that the suite attendant has gone above and beyond great customer service for you and your guests.

SALES TAX

All food and beverage orders are subject to an eight percent (8%) state sales tax. The sales tax is added to the sub-total of all food and beverage orders.

ORDER CANCELLATIONS

In the event you must cancel your order, please notify the Catering Office immediately. Any order cancelled between 24 hours and 72 hours prior to your game will incur a 50% cancellation fee based on your food and beverage order. Orders cancelled less than 24 hours before a game will be charged 100% of the total food and beverage order.

WEATHER RELATED CANCELLATIONS

No charge will be assessed to suiteholders if the game is cancelled due to weather prior to gates being opened at Coors Field, which typically occurs two hours prior to game time. If the game is cancelled due to weather subsequent to gates being opened, the suite holder is responsible for 100% of the food and beverage order.

QUESTIONS AND INFORMATION

The Aramark Catering Staff looks forward to answering your questions and providing you with additional information.

The Suite Catering Office is open Monday through Friday, 9am – 5pm. The phone number is (303) 312-2550.

Fax information may be sent 24 hours a day, seven days a week. The Suite Catering fax number is (303) 312-2551.

Please visit our website at <http://www.suitecatering.com>

