



EXECUTIVE SUITE CATERING MENU

Epicurean Sports

Empower Field at Mile High

2022 Denver Broncos Football Season





Epicurean Contact Information

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TABLE OF CONTENTS

→ Click to navigate to section

[Ordering Policies3](#)

[Ordering Policies4](#)

[À La Carte Menu](#)

[Snacks..... 5](#)
[Starters..... 6](#)
[Sushi & Seafood..... 7](#)
[Salads..... 8](#)
[Soups..... 9](#)
[Sandwiches & Wraps..... 10](#)
[Sides..... 11](#)
[Entrees..... 12-14](#)
[Dessert..... 15](#)

[Beverage Menu](#)

[Beverage Ordering Procedures..... 16](#)
[Liquor & Mixers..... 17](#)
[Wine..... 18](#)
[Beer..... 19](#)
[Soft Drinks & Water..... 19](#)

[Master Suite Information Form.....20](#)

[Food Order Form.....21](#)

[Beverage Order Form.....22](#)





FOOD & BEVERAGE ORDERING

Food and beverage orders must be placed no later than six (6) business days prior to a home game. All orders placed after the ordering cutoff date will need to refer to the Day of Game menu.

Cancellation of orders must be made by close of business on the Wednesday prior to all Sunday games & Monday prior to all Thursday games. The Suite Licensee is responsible for the payment of all orders canceled after the time set forth above.

Epicurean is the exclusive suite caterer at Empower Field. **Outside food and beverage is NOT permitted into the stadium or suite.**

ADVANCED ORDERING

Advanced ordering can be placed the following ways:

Email: stadiumsales@epicureancg.com
Phone: 720.258.3568
Fax: 720.258.3588

EVENT DAY ORDERING

A Day of Game menu will be available in each suite to place additional orders during the game. All of Day of Game orders MUST be placed through the Epicurean App located on the iPad provided in the suite. Your suite sales representative will email your specific ordering login information prior to the game.

All Day of Game menu items are subject to availability. All food orders will conclude at the end of halftime. All beverage orders will conclude at the end of the 3rd quarter.

FOOD & BEVERAGE DELIVERY

Cold food is typically delivered to your Suite at least one hour before the start time of a game. Hot food is typically delivered prior to kickoff unless other arrangements have been made. Dessert is typically delivered by halftime. Our staff will check on your Suite throughout the game to ensure the quality & freshness of your menu choices.

PAYMENT POLICIES

All Suite Holders must complete and return a Master Suite Information Form before Epicurean will provide food and beverage service to your Suite. All advance food & beverage orders will be billed to your credit card on file within 72 hours of services rendered. Day of Game orders will be charged to your credit card on the day of the game. You will receive a copy of your paid invoice &/or credit card receipt within 14 days following the game.

ADMINISTRATIVE CHARGE

All food and beverage prices are subject to a 20% Administrative Charge and 8% applicable sales tax. Please note the administrative charge is not a gratuity and is not distributed amongst employees.

FOOD PRICING & AVAILABILITY

Due to the rising effects of COVID-19 food and beverage menu items and/or pricing are subject to availability and market price. Menu items (if unavailable) will be substituted to a similar product.

AUTHORIZED CHARGES

To safeguard the Suite Holder from unwanted/unauthorized charges, Epicurean Sports will accept orders & charges from authorized signers via the following methods:

1. The Suite Holder{s} is deemed authorized upon receipt of the completed Master Suite Information Form.
2. The Suite Holder{s} can authorize others by completing the "Authorized Signers" portion of the Master Suite Information Form.
3. Epicurean Sports will deny all orders and charging privileges to anyone in your Suite who is not listed in the "Authorized Signers" section of the Master Suite Information Form.

SECURITY

Epicurean Sports, the Metropolitan Football Stadium District, Stadium Management Company, LLC, the Denver Broncos Football Club &/or their affiliates, agents, & employees cannot be held responsible for any missing, lost or damaged personal property, articles or equipment left unattended in the Suite. Please be sure to remove all personal property when leaving the premises.



SNACKS

{ 1 order includes 14-18 servings }



TORTILLA CHIPS & DIPS

\$82.00

fire roasted salsa, guacamole, street tortilla chips

CHIPS & DIPS

\$71.00

ranch dip, french onion dip, ruffles potato chips

STADIUM NUT HOUSE CLASSIC

\$35.00

pecans, almonds, cashews, peanuts, m&m's, peanut m&m's

FRESH POPPED POPCORN

- white cheddar \$70.00
- cheddar & caramel blend \$70.00
- buttered popcorn \$70.00

GARDETTOS SNACKENS

\$35.00

pretzels, bread sticks, bagel chips, rye chips

BOWLOF M&M'S

\$23.00

1lb of m&m's

- regular
- peanut

 = Gluten Free  = Vegetarian

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

{ 1 order includes 14-18 servings }



ANTIPASTO PLATTER

\$175.00

a selection of charcuterie & cheese with antipasto accouterments to include gherkins, sweet drop peppers, pepperoncini, olives, assorted crackers, crostini
{*gf without crackers & crostini}

ARTISAN CHEESE BOARD

\$170.00

fontina, sharp aged cheddar, grand cru, buttermilk blue, smoked gouda, boursin, fruit, nuts, assorted crackers {*gf without crackers}

FRESH FRUIT PLATTER

\$95

seasonal fresh fruit

VEGETABLE CRUDITE

\$82

seasonal vegetables, roasted red pepper dip

NACHO BAR

\$185.00

tortilla chips, nacho cheese sauce, taco meat, refried beans, green onion, fire roasted salsa, black olives, sour cream, pico de gallo, sliced jalapeños
**sub to OZO plant based meat for \$65*

SEVEN LAYER DIP

\$98.00

refried beans, sour cream, guacamole, cheddar cheese, tomatoes, green onions, black olives, tortilla chips, fire roasted salsa

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SEAFOOD & SUSHI

{ 1 order includes 14-18 servings }



SASHIMI PLATTER

\$350.00 | {10 pieces of each}

- maguro sashimi* - aaa big eye tuna
- shake sashimi* - cured scottish salmon
- hamachi sashimi* - fresh japanese yellowtail
- suzuki sashimi* - striped bass
- tako sashimi* - pacific octopus

NIGIRI PLATTER

\$310.00 | {8 pieces of each}

- maguro sushi* - aaa big eye tuna
- shake sushi* - cured scottish salmon
- hamachi sushi* - fresh japanese yellowtail
- suzuki sushi* - striped bass
- ehi sushi* - cooked tiger shrimp

SHRIMP PLATTER

\$275.00

gulf shrimp, bloody mary cocktail sauce, lemon wedges {6 dozen}

ASSORTED ROLL PLATTER

\$225.00 { 16 pieces of each}

- spicy tuna roll* - fresh tuna, japanese mayo, 7 spice, avocado
- california roll* - crab salad, japanese mayo, cucumber, avocado, smelt roe
- diablo roll* - spicy tuna & avocado, topped with seared tuna, served with spicy ponzu
- philly roll* - smoked salmon, cream cheese, sweet onion, cucumber, smelt roe

VEGETARIAN ROLL PLATTER

\$200.00 | {12 pieces of each}

- nasu roll - grilled japanese eggplant
- kappa maki - cucumber, sesame seeds
- asparagus roll - asparagus, sesame seed
- kampyo maki - sweet japanese squash
- veggie roll - avocado, asparagus, cucumber, burdock root, kampyo, mixed greens

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SALADS

{ 1 order includes 14-18 servings }



BLT CHOPPED SALAD

\$100.00
romaine, bacon, cherry tomatoes, roasted corn, avocado, croutons, ranch dressing
{*gf without croutons}

NUMBER 7'S STEAKHOUSE WEDGE SALAD

\$100.00
baby iceberg wedges, tomatoes, cucumbers, bacon, blue cheese crumbles, croutons, blue cheese dressing
{*gf without croutons}

CAESAR SALAD

\$80.00
romaine, croutons, shaved parmesan reggiano, caesar dressing
{*gf without croutons}

ADD A PROTEIN TO ANY SALAD GRILLED CHICKEN BREAST | \$78.00

PESTO PASTA SALAD

\$89.00
sundried tomatoes, pearlini mozzarella, shaved parmesan, tri-color fusilli, pesto vinaigrette

GINGER THAI SALAD

\$89.00
napa cabbage, mango, jicama, carrots, peanuts, ginger lime vinaigrette

BAKED POTATO SALAD

\$88.00
red skin potatoes, bacon, green onions, cheddar cheese, sour cream

SOUTHWEST COLESLAW

\$70.00
cabbage, carrots, chipotle aioli, honey, lime

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SOUP

{ 1 order includes 14-18 servings }



BRONCO BILLY'S BEEF CHILI

\$152.00

strip loin, tomatoes, kidney beans, great northern beans, onion, celery, spices, shredded cheddar cheese, green onions, oyster crackers
{*gf without crackers}

ROASTED CORN & CHICKEN CHOWDER

\$152.00

sweet corn, roasted chicken, bacon, green chilies, cream, oyster crackers
{*gf without crackers}

ROASTED TOMATO BISQUE

\$152.00

tomato, onion, garlic, roasted red peppers, gouda, crème fraiche, oyster crackers
{*gf without crackers}

VEGETARIAN CHILI

\$152.00

tomatoes, onion, peppers, pinto & kidney beans, spices, oyster crackers, shredded cheddar cheese
{*gf without crackers}

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SANDWICHES & WRAPS

{ 1 order includes 14-18 servings }



GRILLED CHICKEN CAESAR WRAP

\$190.00 | {24 half wraps}
flour tortilla, chicken breast, shredded parmesan, chopped romaine, caesar cream cheese, caesar dressing

COLORADO CLUB WRAP

\$190.00 | {24 half wraps}
avocado aioli, tomato, romaine, bacon, turkey, cheddar jack cheese, flour tortilla

BUFFALO CHICKEN WRAP

\$190.00
flour tortilla, fried boneless chicken breast, buffalo hot sauce, lettuce, tomato, cheddar jack cheese, blue cheese dressing

THAI GINGER WRAP

\$190.00
napa cabbage, mango, carrot, crispy tofu, quick pickles, sriracha aioli, ginger lime cream cheese

GOURMET DELI PLATTER

\$205 | {16 sandwiches}
build your own sandwich platter to include a selection of roasted turkey breast, roast beef, honey baked ham, and genoa salami served with provolone, cheddar, swiss, and pepper jack cheeses with lettuce, tomato, onion, mustard, mayonnaise, croissants and kaiser rolls

**For an additional \$35.00 make any of the above wrap's gluten free *

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SIDES

{ 1 order includes 14-18 servings }



MACARONI & CHEESE

- **COWBOY MAC & CHEESE** | \$140.00
cavatappi pasta, cheddar, bbq smoked pulled pork, parmesan bechamel sauce
- **SANTA FE MAC & CHEESE** | \$140.00 
cavatappi pasta, cheddar, cotija, poblano, cilantro, parmesan bechamel sauce
- **ARTISAN MAC & CHEESE** | \$100.00 
cavatappi pasta, cheddar, fontina, parmesan bechamel sauce

HICKORY PIT BAKED BEANS  

\$90.00
vegetarian baked beans, molasses, brown sugar, mustard

GARLIC BOURSIN MASHED POTATOES  

\$120.00
skin on yukon gold mashed potato, cream, butter, candied garlic, boursin cheese

GREEN CHILI HASH BROWN CASSEROLE 

\$90.00
shredded potatoes, sour cream, bacon, green onions, cheddar cheese, hatch green chilies

CRISPY BRUSSELS SPROUT HASH  

\$110.00
roasted brussels sprouts, purple potatoes, sweet potatoes

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ENTRÉES

{ 1 order includes 14-18 servings }



CARVED ITEMS

PRIME RIB*

\$425.00

carved prime rib, creamy horseradish sauce,

- ITALIAN GARLIC RUB
- BBQ DRY RUB

HERB CRUSTED TENDERLOIN*

\$410.00

carved premium angus beef tenderloin, italian garlic rub, creamy horseradish sauce,

ROASTED TURKEY BREAST

\$305.00

carved roasted airline turkey breast, herb butter, turkey gravy, cranberry- orange relish

ENTRÉE COMBOS

SHORT RIBS WITH MASHED POTATOES

\$265.00

braised short ribs, creamy mashed potatoes, demi-glacé

ROASTED LEMON GARLIC CHICKEN WITH CRISPY BRUSSEL SPROUT HASH

\$175.00

roasted chicken, garlic, lemon, rosemary, brussels sprouts, potatoes

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ENTRÉES

{ 1 order includes 14-18 servings }



BBQ

THUNDER'S BBQ SAMPLER

\$300.00

st. louis style ribs, beef brisket, andouille sausage, cornbread muffins, honey butter, thunder's bbq sauce

{*gf without cornbread muffin}

BBQ BEEF BRISKET

\$275.00

slow roasted beef brisket, thunder's bbq sauce

CAROLINA PULLED PORK

\$190.00

braised pork shoulder, honey mustard bbq sauce, slider buns
{*gf without bun}

TACOS

STREET TACO DUO

\$230.00

pork carnitas, beef barbacoa, crema fresca, jalapenos, pico de gallo, cotija cheese, fire roasted salsa, cheddar jack cheese, masa tortilla

{*gf without tortilla}

**sub to OZO plant based meat for \$65*

CHICKEN

CRISPY CHICKEN WINGS

\$135.00 | {4 dozen}

•BUFFALO SAUCE

with blue cheese

•BRECKENRIDGE BOURBON BBQ SAUCE

with ranch dressing

•PARMESAN & GARLIC

with ranch dressing

CHICKEN TENDERS

\$115.00 {36 pieces}

crispy chicken breast, ranch, bbq sauce

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ENTRÉES

{ 1 order includes 14-18 servings }

**SLIDERS****KOBE BEEF SLIDERS** (GF)

\$230.00 {48 sliders}

kobe beef patties, caramelized onion, cheddar & pepper jack cheese, pickle slices, bavarian mustard, ketchup, sesame slider buns
{*gf without buns}

ITALIAN MEATBALL SLIDERS

\$155.00 {30 sliders}

ground beef, onion, italian parsley, garlic, salt, pepper, breadcrumbs, egg, marinara sauce, grated parmesan, slider bun

BRATS & DOGS**BOULDER SAUSAGE BEER BRAT**

\$190.00 {24 brats}

colorado craft beer bratwurst, hot dog buns, sauerkraut, bavarian mustard, ketchup, giardiniera

sub to vegan brats for \$65 more*HOT DOG & BEER BRAT COMBO**

\$190.00 {12 dogs & 12 brats}

all beef vienna hot dogs, colorado craft beer bratwurst, sauerkraut, hot dog buns, sweet relish, red onion, ketchup, bavarian mustard

{*hot dogs are gf without the bun}

ALL BEEF HOT DOGS (GF)

\$175.00 {24 dogs}

all beef vienna hot dogs, sauerkraut, hot dog buns, sweet relish, red onion, ketchup, bavarian mustard {24 dogs}

{*gf without bun}

(GF) = Gluten Free (V) = Vegetarian

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DESSERT


{1 order includes 14-18 servings }




CHOCOLATE LOVERS SPOON CAKE 
\$130.00 {16 slices}
chocolate layer cake, chocolate ganache,
dark chocolate shavings


CHOCOLATE COVERED STRAWBERRIES & TRUFFLES  
\$120.00 {32 pieces}
large driscoll strawberries, white & dark
chocolate chef's choice assorted truffles, to
include dark, white, milk chocolate


FLOURLESS CHOCOLATE TORTE CAKE  
\$115.00 {16 slices}
flourless chocolate cake, chocolate ganache


CHEESECAKE BON BONS 
\$115.00 {24 pieces}
graham cracker crumble, white chocolate,
new york cheesecake, dark chocolate
drizzle

ASSORTED CUPCAKES 
\$110.00 {16 cupcakes}
chef's choice could include chocolate,
vanilla, peanut butter, red velvet, or other
flavors

CUSTOM BIRTHDAY CAKE
Half Sheet Cake | \$110.00
Full Sheet Cake | \$175.00
*available upon request

PEANUT BUTTER CUP CHEESECAKE 
\$125.00 {16 slices}
peanut butter cups, cream cheese,
graham cracker crust

NEW YORK CHEESECAKE 
\$115.00 {16 slices}
new york cheesecake, seasonal berry
coulis

ASSORTED DESSERT PLATTER 
\$75.00 {24 pieces}
chef's choice could include cookies,
brownies, shooters, fruit bars, and/or
cake balls

COOKIE & BROWNIE PLATTER 
\$65.00 {12 cookies & 12 brownies}
chocolate fudge brownies and assorted
fresh baked cookies

COOKIE PLATTER 
\$60.00 {18 cookies}
chocolate chip, white chocolate
macadamia, peanut butter, sugar, oatmeal
raisin, caramel pecan

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BEVERAGE SERVICE OFFERED

A La Carte Beverage Service

To place a beverage preorder, please fill out the a la carte beverage order form and submit to the suite sales representative no later than six (6) business days prior to the event.

All beverages will be setup in the suite upon your arrival to the event.

Cold products (beer, soda, water, etc.) will be placed in a beverage cooler and all liquor or room temperature items will be setup on the bar counter.

A tub of ice will also be placed on the bar counter to ice down drinks. Your suite will include a bar kit with a cocktail shaker and stainer, jigger, bottle opener, corkscrew, bar towel, pour spouts and a wine bucket.



SUITE BAR

All suite bars are self-serve. Suite Owners will be responsible for monitoring consumption of alcoholic beverages in their suite in order to ensure compliance with all foregoing liquor laws, regulations, and applicable laws.

GAMEDAY STAFF

Personal Suite Attendant

A Personal Suite Attendant is dedicated to only your suite and charged at a flat rate of \$375.00 per game. This fee is not intended to be a tip, gratuity, or service charge for the benefit of any Epicurean employee and no portion of this fee is distributed to employees. However, please note that \$100 is distributed to the Personal Suite Attendant only as additional wages. Contact your Epicurean Suite Sales Representative to inquire about the availability of a personal suite attendant.

Section Lead

A Section Lead supervises a section of suites and will have your suite setup upon your arrival, manage food deliveries to your suite, take additional food and beverage orders, and will stop by your suite to take care of your needs during the game. Any gratuities for exceptional service occur at the sole discretion of the suite holder. Should you wish to leave a gratuity, please contact your section lead at the end of the game for a gratuity form.

SUITE BEVERAGE POLICY

Please adhere to the following rules & regulations set forth by the State of Colorado, the Metropolitan Football Stadium District, Stadium Management Company & the Denver Broncos Football Club:

1. Alcoholic beverages cannot be brought into or taken out of the Stadium, including all Suite Levels.
2. The Suite Holder, his/her/its/they Representatives, agents or guests are responsible for monitoring & controlling alcohol consumption within his/her/its respective Suite.
3. State law prohibits Minors {those under the age of 21} from consuming alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an obviously intoxicated person.
5. Alcoholic beverages cannot be taken outside of the Suite area.
6. Alcohol consumption may be restricted during some events.
7. Unconsumed alcohol cannot be taken home nor will be credited back to the suite holder at the conclusion of the event.

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VODKA

- Grey Goose | \$125
- Ketel One | \$100
- Tito's | \$85
- Breckenridge | \$75
- Gameday Vodka | \$65



GIN

- Bombay Sapphire | \$96
- Tanqueray | \$81
- Breckenridge Gin | \$65

TEQUILA

- Patron Anejo (750ml) | \$160
- Patrol Silver (750ml) | \$140
- Espolon Blanco | \$110
- Jose Cuervo Tradicional | \$70
- Margaritaville Pre-Mixed Margarita | \$55

RUM

- Captain Morgan Spiced | \$72
- Bacardi | \$63

BOURBON & WHISKEY

- Breckenridge Broncos Blend | \$125
- Maker's Mark | \$125
- Jameson | \$115
- Crown Royal | \$110
- Breckenridge | \$105
- Jack Daniel's | \$96
- Fireball | \$55



SCOTCH

- Macallan (12 yr) | \$200
- Johnnie Walker Black | \$140
- Dewars White Label | \$100

CORDIALS & SCHNAPS

- Grand Marnier | \$130
- Amaretto Disaronno | \$112
- Bailey's Irish Cream | \$105
- Cointreau | \$100
- Kahlua | \$89
- Peppermint Schnapps | \$40

MIXERS

- Ginger Beer (6-pack) | \$28
- Triple Sec | \$25
- Dry Vermouth | \$20
- Sweet Vermouth | \$20
- Garlic Stuffed Olives (jar) | \$18
- Bloody Mary Mix (1-quart) | \$17
- Pimento Stuffed Olives (jar) | \$16
- Bitters | \$16
- Lime Juice | \$16
- Margarita Mix (1-quart) | \$15
- Sweet & Sour Mix (1-quart) | \$15
- Tonic Water (6-pack) | \$15
- Grenadine | \$14
- Cocktail Onions (jar) | \$13
- Club Soda (6-pack) | \$13
- Cranberry Juice (1-quart) | \$13
- Cocktail Onions (jar) | \$13
- Margarita Salt | \$10
- Tabasco Sauce | \$9
- Tomato Juice (2-cans) | \$9
- Worcestershire Sauce | \$9
- Half & Half (1-quart) | \$8
- Orange Juice (2-10oz. bottles) | \$7
- Grapefruit Juice (2-6oz. cans) | \$5
- Pineapple Juice (2- 6oz. cans) | \$4

BAR FRUIT

- Cut Lemons & Limes | \$8
- Cut Limes | \$8
- Cut Oranges | \$8
- Cherries | \$8





WHITE WINE

Chardonnay

Jordan | \$103
La Crema | \$55
Dreaming Tree | \$55
Kendall Jackson-VR | \$51
House White | \$30

Pinot Grigio

Santa Margherita | \$75
Ruffino Lumina | \$45

Sauvignon Blanc

Kim Crawford | \$70
Dreaming Tree | \$55

RED WINE

Cabernet Sauvignon

Jordan | \$180
Robert Mondavi Napa | \$150
Dreaming Tree | \$55
Murphy Goode | \$50
House Red | \$30

Pinor Noir

La Crema | \$65
Dreaming Tree | \$55

Merlot

Murphy Goode | \$50

**SPARKLING, CHAMPAGNE,
AND ROSE**

Vueve Cliquot Brut | \$200
La Crema Rosé | \$55
Ruffino Prosecco | \$55
Segura Reserva Brut | \$50

7 CELLARS WINE*

Elway 's Cabernet Sauvignon | \$120
Elway's Chardonnay | \$80
Farm Wine Chardonnay | \$65
Farm Wine Cabernet | \$65
Farm Wine Pinot Noir | \$65





COLORADO CRAFT BEER | \$33

{sold by the six pack}

- Broncos Country Pale Ale
- 90 Shilling
- Dales' Pale Ale
- Voodoo Ranger IPA
- Incredible Pedal IPA
- Breckenridge Avalanche Ale
- Dry Dock Apricot Blonde
- Sweetwater 420 Extra Pale Ale

PREMIUM BEER | \$30

{sold by the six pack}

- Fat Tire
- Modelo
- Stella Artois
- Shock Top
- Blue Moon
- Michelob Ultra
- O'Douls

DOMESTIC BEER | \$27

{sold by the six pack}

- Budweiser
- Bud Light
- Coors
- Coors Light

SELTZER'S & CIDER

- Hard Apple Cider
(6-pack) | \$30
- Bud Light Seltzer Variety
(12-pack) | \$60

**CUTWATER CANNED
COCKTAILS | \$40**

{sold by the four pack}

- Tequila Margarita
- Vodka Mule
- Whiskey Mule
- Rum Mai Tai
- Rum Mint Mojito
- Long Island

SODA | \$17

{sold by the six pack}

- Coke
- Diet Coke
- Sprite
- Ginger Ale

WATER & SPORTS DRINK

- Dasani (6-pack) | \$17
- Perrier Mineral Water (4-pack) | \$18
- Powerade (6-pack) | \$20

TEA & LEMONADE

- Lemonade (6-pack) | \$17
- Gold Teak Iced tea (4-pack) | \$25

ENERGY

- Monster Energy (4-pack) | \$27

HOT BEVERAGE

- Premium Coffee Service | \$59
- individual pod selections of coffee,
tea & hot chocolate

