

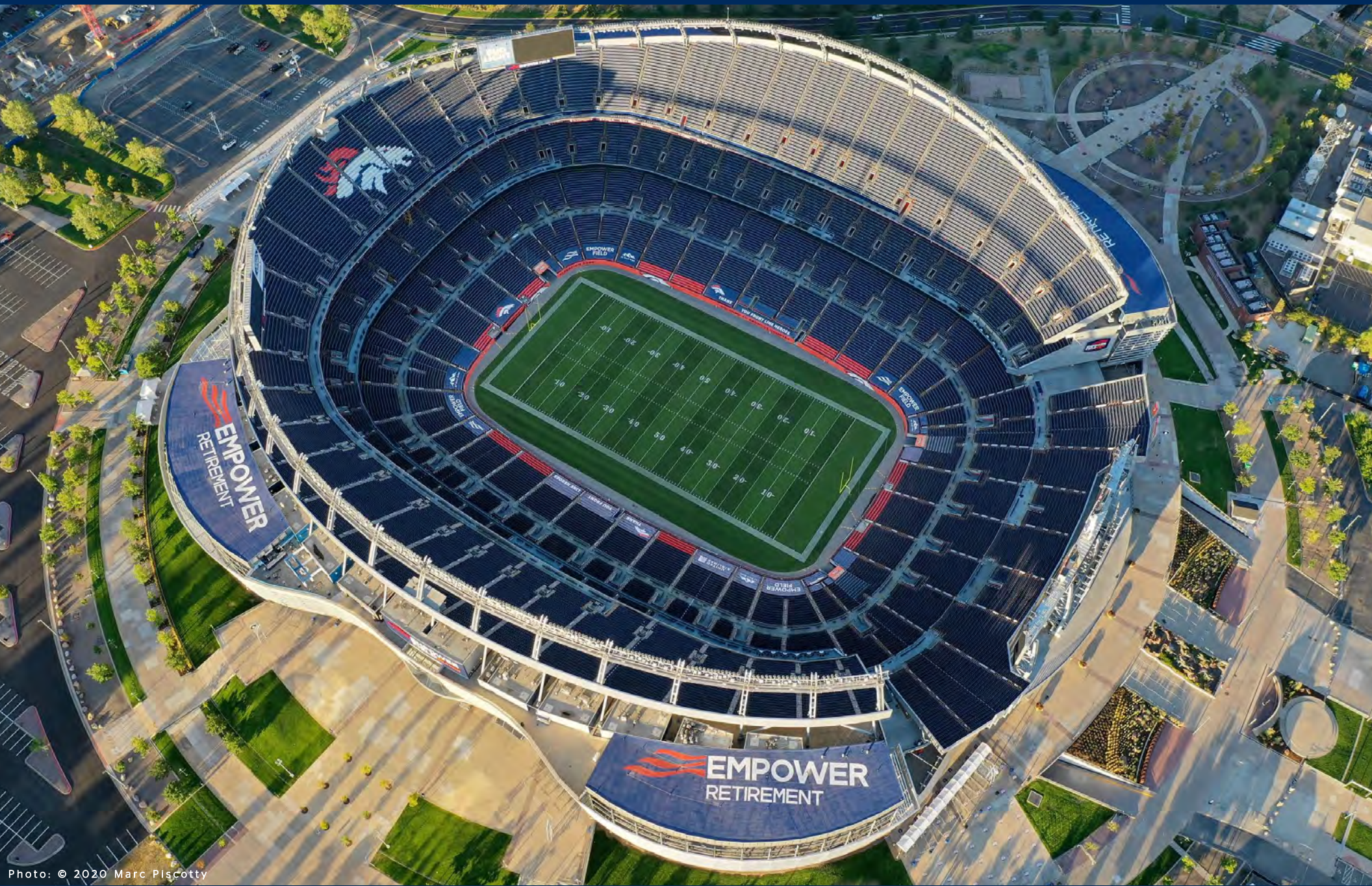


EXECUTIVE SUITE CATERING MENU

Epicurean Sports

Empower Field at Mile High

2022 Denver Broncos Football Season





Epicurean Contact Information

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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.





2022 Single Game Suite Menu

All menu items listed on this page are included with your suite ticket price. However, you do have the option to preorder additional food and beverage items from our a la carte menu located on pages 5-19.

If you would like to place an additional a la carte order, please return the master suite information and order form six (6) business days prior to the home game.

Please contact your Suite Sales Representative at 720.258.3566 should you need to discuss any food allergies or dietary restrictions regarding this menu.

SNACKS

BRONCOS SNACK BUCKET

Denver mix popcorn (cheddar & caramel blend), buttered popcorn, assorted candies, sweet and salty mix

STARTERS

CHIPS & DIPS

ruffles potato chips, french onion and ranch dip

LOADED BAKED POTATO SALAD

red skin potatoes, bacon, green onions, cheddar cheese, sour cream

ENTRÉE

BUFFALO CHICKEN WINGS

crispy fried chicken wings, spicy buffalo sauce, blue cheese dip, celery sticks

HOT DOG & BEER BRAT COMBO

all beef vienna hot dogs, colorado craft beer bratwurst, sauerkraut, hot dog buns, red onions, sweet relish, bavarian mustard, ketchup
{*hot dogs are gf without bun}

KOBE BEEF SLIDERS

kobe beef patties, caramelized onion, american cheese, pepper jack cheese, lettuce, tomato, pickle slices, sesame slider buns, bavarian mustard, ketchup
{*gf without bun}

BEVERAGE

SODA

{approximately 2 drinks/person}

coke
diet coke
sprite
dasani water

BEER & WINE

{approximately 3 drinks/person}

budweiser
bud light
bud light seltzer
house red wine
house white wine

 = Gluten Free  = Vegetarian

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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

BOWL OF M&M'S

\$23.00

1lb of m&m's

- regular
- peanut



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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-glace

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

\$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

\$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}



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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
Patron 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



MASTER SUITE INFORMATION FORM

Suite Holder Information

Suite #: _____

2022 Season ☐ or Event Date: _____

Company Name _____

Contact Name _____

Phone _____

Game Day Phone Contact _____

Address _____

City, State, Zip _____

Email _____

Accounts Payable Information

☐ Invoice information same as above

Contact Name _____

Phone _____

Billing Address _____

City, State, Zip _____

Guarantee of Payment

☐ VISA ☐ MasterCard ☐ American Express

Card Holder's Name _____

Credit Card # _____

Expiration Date _____ Security Code _____

Would you like to keep this card on file for the event?

☐ NO, guests will provide their own card

☐ YES, leave card on file

If yes, please list authorized signers below.

Authorized Signers for Event Day Purchases:

I hereby authorize Epicurean Entertainment, LLC. to apply charges to my credit card for food, beverage &/or services rendered to the above listed Executive Suite. I understand that any **MISSING OR DAMAGED** equipment or goods will be billed to the above listed Executive Suite after each game. All prices are subject to 20% Administrative charge and sales tax.

Card Holder's Name _____

Card Holder's Signature _____ Date _____

EPICUREAN
SPORTS

Please return via facsimile or email to:

Epicurean Sports
1801 Bryant Street, Suite #600, Denver, CO 80204
Direct: 720 258 3568 Fax: 720 258 3588
stadiumsales@epicureangroupco.com



The deadline for ordering is 5:00PM on the Friday one week prior to a home game.

Use this form to place an a la carte order in addition to your single suite game package menu.

If you do not wish to place an a la carte order, you do not need to submit this form.

The party suite package menu will available in your suite upon your arrival on gameday.

A LA CARTE MENU OPTIONS

{1 ORDER SERVES 14 - 18 GUESTS}

Please note the quantities next to the items below you would like to order

SNACKS

_____ Tortilla Chips & Dips.....	\$82.00
_____ Chips & Dips.....	\$71.00
_____ Caramel & Cheddar Blend Popcorn.....	\$70.00
_____ White Cheddar Popcorn.....	\$70.00
_____ Buttered Popcorn.....	\$70.00
_____ Stadium Nut House Classic.....	\$35.00
_____ Gardettos Snackens.....	\$35.00
_____ Peanut M&M's.....	\$23.00
_____ Regular M&M's.....	\$23.00

STARTERS

_____ Nacho Bar.....	\$185.00
_____ <input type="checkbox"/> {substitute to OZO plant based meat} +\$65.00	
_____ Antipasto Platter.....	\$175.00
_____ Artisan Cheese Board.....	\$170.00
_____ <input type="checkbox"/> Crispy Chicken Wings.....	\$135.00
_____ Buffalo _____ BBQ _____ Garlic Parmesan	
_____ Seven Layer Dip.....	\$98.00
_____ Fresh Fruit Platter.....	\$95.00
_____ Vegetable Crudites.....	\$82.00

SEAFOOD & SUSHI PLATTERS

_____ Sashimi Platter.....	\$350.00
_____ Nigiri Platter.....	\$310.00
_____ Shrimp Platter.....	\$275.00
_____ Assorted Roll Platter.....	\$225.00
_____ Vegetarian Platter.....	\$200.00

SALADS

☐ + Add Grilled Chicken Breast \$78.00

_____ BLT Chopped Salad.....	\$100.00
_____ Number 7's Steakhouse Wedge Salad.....	\$100.00
_____ Pesto Pasta Salad.....	\$89.00
_____ Ginger Thai Salad.....	\$89.00
_____ Baked Potato Salad.....	\$88.00
_____ Caesar Salad.....	\$80.00
_____ Southwest Coleslaw.....	\$70.00

WRAPS + SANDWICHES

☐ + Make Any Wrap/Sandwich Gluten Free \$35.00

_____ Gourmet Deli Platter.....	\$205.00
_____ Grilled Chicken Caesar Wrap.....	\$190.00
_____ Colorado Club Wrap.....	\$190.00
_____ Buffalo Chicken Wrap.....	\$190.00
_____ Thai Ginger Wrap.....	\$190.00

SOUPS

_____ Broncos Billy's Beef Chili.....	\$152.00
_____ Roasted Corn & Chicken Chowder.....	\$152.00
_____ Roasted Tomato Bisque.....	\$152.00
_____ Vegetarian Chili.....	\$152.00

SIDES

_____ Cowboy Mac & Cheese.....	\$140.00
_____ Santa Fe Mac & Cheese.....	\$140.00
_____ Garlic Boursin Mashed Potatoes.....	\$120.00
_____ Artisan Mac & Cheese.....	\$100.00
_____ Crispy Brussels Sprout Hash.....	\$110.00
_____ Green Chile Hash Brown Casserole.....	\$90.00
_____ Hickory Pit Baked Beans.....	\$90.00

ENTRÉES

_____ Carved Prime Rib.....	\$425.00
_____ <input type="checkbox"/> Italian Garlic Rub <input type="checkbox"/> BBQ Dry Rub	
_____ Carved Herb Crusted Tenderloin.....	\$410.00
_____ Carved Roasted Turkey Breast.....	\$305.00
_____ Thunder's BBQ Sampler.....	\$300.00
_____ BBQ Beef Brisket.....	\$275.00
_____ Short Ribs & Mashed Potatoes.....	\$265.00
_____ Kobe Beef Sliders.....	\$230.00
_____ <input type="checkbox"/> {substitute to vegan sliders} +\$65.00	
_____ Street Taco Duo.....	\$230.00
_____ <input type="checkbox"/> {substitute to OZO plant based meat} +\$65.00	
_____ Carolina Pulled Pork.....	\$190.00
_____ Boulder Sausage Beer Brat.....	\$190.00
_____ <input type="checkbox"/> {substitute to vegan brats} +\$65.00	
_____ Hot Dog & Beer Brat Combo.....	\$190.00
_____ All Beef Hot Dogs.....	\$175.00
_____ Lemon Garlic Chicken & Brussels.....	\$165.00
_____ Italian Meatball Sliders.....	\$155.00
_____ Chicken Tenders.....	\$115.00

DESSERT

_____ Chocolate Lover's Spoon Cake.....	\$130.00
_____ Peanut Butter Cup Cheesecake.....	\$125.00
_____ Chocolate Strawberries & Truffles.....	\$120.00
_____ NY Cheesecake.....	\$115.00
_____ Flourless Chocolate Cake.....	\$115.00
_____ Cheesecake Bon Bons.....	\$115.00
_____ Assorted Cupcakes.....	\$110.00
_____ Assorted Desserts.....	\$75.00
_____ Cookie & Brownie Platter.....	\$65.00
_____ Cookie Platter.....	\$60.00

Would you like to request a Personal Suite Attendant for \$375?

☐

YES

{check mark the box above to request an attendant for the event}

To place your order, please use the following methods:

Phone: 720-258-3568 | Fax: 720-258-3588 | Email: stadiumsales@epicureangroupco.com

All prices are subject to 20% Administrative Charge and applicable Sales Tax

Suite # placing order for: _____

Event Date: _____

Guest Count ordering for: _____

Contact Name: _____

Contact Phone Number: _____

EPICUREAN

SPORTS

Turning Fans Into Foodies

2022 EXECUTIVE SUITE BEVERAGE ORDER FORM

The deadline for ordering is 5:00PM on the Friday one week prior to a home game.

VODKA

Grey Goose.....	\$125.00
Ketel One.....	\$100.00
Tito's.....	\$85.00
Breckenridge.....	\$75.00
Gameday Vodka	\$65.00

GIN

Bombay Sapphire.....	\$96.00
Tanqueray.....	\$81.00
Breckenridge.....	\$65.00

TEQUILA

Patron Anejo.....	\$160.00
Patron Silver.....	\$140.00
Espolon Blanco.....	\$110.00
José Cuervo Tradicional Silver.....	\$70.00
Margaritaville Pre-Mixed Margarita.....	\$52.00

RUM

Captain Morgan Spiced Rum.....	\$72.00
Bacardi.....	\$63.00

BOURBON & WHISKEY

Breckenridge Broncos Blend.....	\$125.00
Maker's Mark.....	\$125.00
Jameson.....	\$115.00
Crown Royal.....	\$110.00
Breckenridge Original	\$105.00
Jack Daniel's.....	\$96.00
Fireball Cinnamon Whiskey.....	\$55.00

SCOTCH

Macallan {12 yr}.....	\$200.00
Johnnie Walker Black.....	\$140.00
Dewar's White Label.....	\$100.00

CORDIALS & SCHNAPPS

Grand Marnier.....	\$130.00
Amaretto Disaronno.....	\$112.00
Bailey's Irish Cream.....	\$105.00
Cointreau.....	\$100.00
Kahlua.....	\$89.00
Peppermint Schnapps.....	\$40.00

CUTWATER CANNED COCKTAILS

(per 4-pack)

Tequila Margarita.....	\$40.00
Vodka Mule.....	\$40.00
Whiskey Mule.....	\$40.00
Rum Mai Tai.....	\$40.00
Rum Mint Mojito.....	\$40.00
Long Island.....	\$40.00

SAUVIGNON BLANC

Kim Crawford.....	\$70.00
Dreaming Tree.....	\$55.00

CHARDONNAY

Jordan.....	\$103.00
La Crema.....	\$55.00
Kendall Jackson-VR.....	\$51.00
Dreaming Tree.....	\$51.00
House White.....	\$30.00

PINOT GRIGIO

Santa Margherita.....	\$75.00
Ruffino Lumina.....	\$45.00

MERLOT

Murphy Goode.....	\$50.00
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CABERNET SAUVIGNON

Jordan.....	\$180.00
Robert Mondavi Napa.....	\$150.00
Dreaming Tree.....	\$55.00
Murphy Goode.....	\$50.00
House Red.....	\$30.00

PINOT NOIR

La Crema.....	\$65.00
Dreaming Tree.....	\$55.00

SPARKLING WINES, CHAMPAGNE & ROSÉ

Vueve Clicquot Brut.....	\$200.00
La Crema Rose.....	\$55.00
Ruffino Prosecco.....	\$55.00
Segura Reserva Brut.....	\$50.00

7 CELLARS WINE

**subject to availability for 2022 season*

Elway's Cabernet Sauvignon.....	\$120.00
Elway's Chardonnay.....	\$80.00
Farm Wine Chardonnay.....	\$65.00
Farm Wine Cabernet.....	\$65.00
Farm Wine Pinot Noir.....	\$65.00

DOMESTIC & PREMIUM BEER

(per 6-pack)

Fat Tire.....	\$30.00
Modelo.....	\$30.00
Stella Artois.....	\$30.00
Shock Top.....	\$30.00
Blue Moon.....	\$30.00
Michelob Ultra.....	\$30.00
O'Douls.....	\$30.00
Coors.....	\$27.00
Coors Light.....	\$27.00
Budweiser.....	\$27.00
Bud Light.....	\$27.00

COLORADO CRAFT BEER

(per 6 pack)

Broncos Country Pale Ale.....	\$33.00
Dale's Pale Ale.....	\$33.00
Voodoo Ranger IPA.....	\$33.00
Incredible Pedal IPA.....	\$33.00
90 Shilling.....	\$33.00
Sweetwater 420 Pale Ale.....	\$33.00
Avalanche Ale.....	\$33.00
Dry Dock Apricot Blonde.....	\$33.00

SELTZER'S & CIDER

Bud Light Seltzer Variety.....	\$60.00
{12 pack - 4 flavors}	
Hard Apple Cider.....	\$32.00

SOFT DRINKS & WATER

Monster Energy {4-pack}.....	\$27.00
Gold Peak Iced Tea {4-pack}.....	\$25.00
Powerade {6-pack}.....	\$18.00
Perrier Mineral Water {4-pack}.....	\$18.00
Dasani Water {6-pack}.....	\$17.00
Coke {6-pack}.....	\$17.00
Diet Coke {6-pack}.....	\$17.00
Sprite {6-pack}.....	\$17.00
Ginger Ale {6-pack}.....	\$17.00
Lemonade {6-pack}.....	\$17.00

ALL THE EXTRAS

Ginger Beer.....	\$28.00
Triple Sec.....	\$25.00
Dry Vermouth.....	\$20.00
Sweet Vermouth.....	\$20.00
Garlic Stuffed Olives.....	\$18.00
Bloody Mary Mix.....	\$17.00
Pimento Stuffed Olives.....	\$16.00
Lime Juice.....	\$16.00
Bitters.....	\$16.00
Margarita Mix.....	\$15.00
Sweet & Sour.....	\$15.00
Tonic Water.....	\$15.00
Grenadine.....	\$14.00
Club Soda.....	\$13.00
Cocktail Onions.....	\$13.00
Cranberry Juice.....	\$13.00
Margarita Salt.....	\$10.00
Tabasco Sauce.....	\$9.00
Tomato Juice.....	\$9.00
Worcestershire Sauce.....	\$9.00
Half & Half.....	\$8.00
Orange Juice.....	\$7.00
Grapefruit Juice.....	\$5.00
Pineapple Juice.....	\$4.00

BAR FRUIT

{2 bowls per order}

Cut Lemons & Limes.....	\$8.00
Cut Limes.....	\$8.00
Cut Oranges.....	\$8.00
Cherries.....	\$8.00

HOT BEVERAGE SERVICE

individual pod selections of coffee, tea, & hot chocolate.....	\$59.00
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**please note due to ongoing supply chain issues, liquor bottle sizes and/or brands could be substituted pending availability

To place your order, please use the following methods:
Phone: 720-258-3568 | Fax: 720-258-3588 | Email: stadiumsales@epicureangroupco.com
All prices are subject to 20% Administrative Charge and applicable Sales Tax

Suite # placing order for: _____

Guest Count ordering for: _____

Date of Event placing order for: _____

Contact Name: _____

Contact Phone Number: _____