

SUITE MENU 2024



**JUNGLE**  
HOSPITALITY

# WELCOME

## **WELCOME TO PAYCOR STADIUM, HOME OF THE CINCINNATI BENGALS!**

Introducing Jungle Hospitality, your premier suite catering provider.

Immerse yourself in a unique culinary journey that blends the energy of sporting events with exceptional hospitality.

Our team of chefs and service professionals is committed to delivering a wide range of culinary delights straight to your suite.

At Jungle Hospitality, we prioritize excellence in both food and service.

Our attentive and friendly staff is dedicated to ensuring that your needs are met, allowing you to relax and enjoy the experience.

Whether hosting corporate clients, celebrating a special occasion, or simply enjoying a game or concert with friends and family,

let us take care of all your dining needs while you create lasting memories!



TABLE OF  
**CONTENTS**

EXECUTIVE CHEF **4**

---

A LA CARTE **13**

---

DIETARY INDEX **5**

---

BEVERAGES **21**

---

PACKAGES **7**

---

SUITE  
SERVICE **26**

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# JUNGLE HOSPITALITY EXECUTIVE CHEF



Chris Revercomb, Executive Chef

**INTRODUCING CHRIS REVERCOMB,**  
the executive chef of Jungle Hospitality.

With a culinary journey that spans over 25 years, Chris brings a wealth of experience to Paycor Stadium.

Having studied at Johnson & Wales in Charleston, South Carolina, Chris's approach to cooking revolves around simplicity and freshness, emphasizing the use of top-quality ingredients.

Chris thrives in the fast-paced environment of event weeks. The culmination of his hard work and the team's efforts on event days is what he looks forward to the most.

Witnessing the seamless execution and the satisfaction of guests is a rewarding aspect for Chris.

With Chris Revercomb leading the Jungle Hospitality culinary team, you can expect an exceptional dining experience that reflects his passion, expertise, and commitment to delivering memorable moments through outstanding cuisine.



# SPECIAL DIETARY INDEX

## GLUTEN FRIENDLY



7 Layer Dip  
 All Beef Hog Dogs  
 without bun  
 Beef Short Ribs  
 Beef Tomahawk Board  
 Charcuterie & Artisan Cheese  
 without crackers  
 Chilled BBQ Grilled Shrimp  
 Chop Salad  
 Domestic Cheese-  
 without crackers  
 Fiesta Dip Trio  
 Fresh Fruit & Berries  
 Freshly Popped Popcorn  
 Fruit Tajin Sticks  
 Grilled Beef Sliders  
 without bun  
 Grilled Broccoli Salad  
 Harvest Salad  
 Hot Honey Salmon  
 Kettle Chips & Onion Dip  
 Loaded Potato Salad  
 Moroccan Grain Bowl  
 Moroccan Lamb Grain Board  
 Roasted Vegetable Mezze  
 without ranch dip  
 Sausage Duo  
 without bun  
 Skyline Cheese Cones  
 without bun  
 Skyline Chili Dip  
 Smoked Pulled Pork  
 without bun  
 Tomato & Mozzarella Salad  
 Tortilla Chips & Salsa  
 Wild Mushroom Polenta

## VEGETARIAN

4 Cheese Mac & Cheese  
 7 Layer Dip  
 Apple Pie Jar  
 Bavarian Soft Pretzel  
 Bengal Crunch Snack Mix  
 Black Bean Quesadilla  
 Brownie Turtle Trifle  
 Cauliflower Steak  
 Cheese Pizza  
 Chef's Dessert Platter  
 Chocolate Brownies  
 Churro Spice French Toast Sticks  
 Classic Caesar Salad  
 Craveworthy Cookies  
 Domestic Cheese  
 Fiesta Dip Trio  
 Fresh Fruit & Berries  
 Freshly Popped Popcorn  
 Fruit Tajin Sticks  
 Gameday Cupcakes  
 Grilled Broccoli Salad  
 Harvest Salad  
 Kettle Chips & Onion Dip  
 Moroccan Grain Bowl  
 Queso Dip  
 Roasted Mushroom Poblano Street  
 Tacos  
 Roasted Portobello Burger  
 Roasted Vegetable Mezze  
 Snyder's Sourdough Pretzels  
 Tomato & Mozzarella Salad  
 Tortilla Chips & Salsa  
 Wild Mushroom Polenta

## VEGAN

Fresh Fruit & Berries  
 Fruit Tajin Sticks  
 Roasted Vegetable Mezze  
 without ranch dip  
 Tortilla Chips & Salsa  
 Moroccan Grain Bowl

## FOOD ALLERGY AWARENESS

Please be advised food prepared in our kitchens or fryers may contain or have come into contact with these food allergens: Sesame, Peanuts, Tree Nuts, Fish, Shellfish, Soy, Wheat, Milk, Eggs

## HAVE A FOOD ALLERGY?

If you or someone in your party has a food allergy, please speak to an Aramark Sales Team Member when placing your order or to a Supervisor on Event Day should you have any questions.

This guide is intended to be used as a reference only. Aramark does our best efforts to keep items in accordance to their dietary distinction. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revisions as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.



# PACKAGES

**ALL AMERICAN GRILL 8**

**SMOKEHOUSE 9**

**TEX-MEX 10**

**CHEFS SIGNATURE 11**





# ALL AMERICAN GRILL PACKAGE

## FRESHLY POPPED POPCORN

Salted and Bottomless  
*Gluten Friendly, Vegetarian*

## KETTLE CHIPS

Thick Cut Potato Chip,  
French Onion Dip  
*Gluten Friendly, Vegetarian*

## FRESH FRUIT & BERRIES

Watermelon, Cantaloupe, Honeydew,  
Pineapple, Grapes, Fresh Berries  
*Gluten Friendly, Vegan*

## CHICKEN CAESAR WRAP

Grilled Chicken Breast, Greens,  
Parmesan Garlic Dressing,  
Jalapeño Cheddar Wrap

## FOUR CHEESE MAC N CHEESE

Cavatappi Pasta, Creamy Cheese  
Sauce, Sharp Cheddar, Pepperjack,  
Smoked Gouda, Parmesan,  
oasted Breadcrumbs  
*Vegetarian*

### NO SUBSTITUTIONS

Serves approximately 16 guests

**\$900**

## ALL BEEF HOT DOGS

Sauerkraut, Traditional Condiments,  
Bun  
*Gluten Friendly without Bun*

## GRILLED BEEF SLIDERS

Angus Beef Slider, Grilled Onions,  
Cheddar Cheese, Lettuce, Tomato,  
Pickles, Bengal Burger Sauce,  
Slider Bun  
*Gluten Friendly without Bun*

## BUFFALO CHICKEN DIP

Shredded Chicken, Ranch Cream  
Cheese, Grilled Scallion, Tortilla Chips

## DONATOS CHEESE PIZZA

**Halftime**  
Loaded Edge to Edge® with  
Real Aged Smoked Wisconsin  
Provolone, Romano  
*Vegetarian*

## DONATOS PEPPERONI PIZZA

**Halftime**  
Loaded Edge to Edge® with  
Crispy Family Recipe Pepperoni and  
Aged Smoked Provolone, Romano

## CRAVEWORTHY COOKIES

Chef's Family Chocolate Chip Recipe  
*Vegetarian | produced in an environment  
that handles Nuts*

## ENHANCEMENTS

To further enhance your experience.  
Add one of our other menu favorites.

### CRISPY CHICKEN TENDERS \$125

Honey Mustard, BBQ Sauce

### APPLE PIE JAR \$115

Vanilla Pastry Cream, Apple Cinnamon  
Preserve, Salted Caramel, Oat Crisp  
*Vegetarian*



### MVP BEER & WINE PACKAGE \$325

**1 Six Pack Each**

Bud Light, Miller Light, Michelob Ultra, Mdelo

**1 Bottle Each**

Kendall Jackson Chardonnay,

Kendall Jackson Cabernet,

Kim Crawford Sauvignon Blanc

Prices subject to additional fees and taxes.

Items are served on the side to accommodate dietary restrictions.  
Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.



# SMOKEHOUSE

## PACKAGE

### FRESHLY POPPED POPCORN

Salted and Bottomless  
*Gluten Friendly, Vegetarian*

### KETTLE CHIPS

Thick Cut Potato Chip,  
French Onion Dip  
*Gluten Friendly, Vegetarian*

### FRESH FRUIT & BERRIES

Watermelon, Cantaloupe,  
Honeydew, Pineapple, Grapes,  
Fresh Berries  
*Gluten Friendly, Vegan*

### DOMESTIC CHEESE ASSORTMENT

Point Reyes Blue Cheese, Brie,  
Boursin, Red Dragon Cheddar,  
Grana Parmesan,  
Cracker Assortment  
*Vegetarian*  
*Gluten Friendly without Crackers*

### LOADED POTATO SALAD

Applewood Smoked Bacon,  
Cheddar Cheese, Scallions  
*Gluten Friendly*

### NO SUBSTITUTIONS

Serves approximately 16 guests  
**\$900**

### SMOKED PULLED PORK

Tangy Black Pepper Slaw,  
Onion Straws, BBQ Sauce Trio  
(Traditional, Mustard, Vinegar),  
Slider Bun  
*Gluten Friendly without Bun*

### BRISKET MAC N CHEESE

14 Hour Smoked Brisket, Cavatappi  
Pasta, Chipotle BBQ Sauce,  
Smoked Gouda, Toasted Breadcrumbs

### SMOKED CHICKEN THIGHS

House Smoked Chicken,  
Grilled Peppers, Pickled Red Onions,  
BBQ Sauce Trio  
(Traditional, Mustard, Vinegar)

### BURNT ENDS AND SMOKED SAUSAGE DUO

Pork Belly Burnt Ends, Smoked Sausage,  
Pepperonata, Sweet Corn Muffins  
*Gluten Friendly without Bun*

### DONATOS CHEESE PIZZA

**Halftime**  
Loaded Edge to Edge® with  
Real Aged Smoked Wisconsin  
Provolone, Romano  
*Vegetariano*

### BROWNIE TURTLE TRIFLE

Fudge Brownie, Salted Caramel,  
Candied Pecan,  
Vanilla Whipped Cream  
*Vegetarian*

### ENHANCEMENTS

To further enhance your experience.  
Add one of our other menu favorites.

### TAILGATE DIP FLIGHT \$90

Creamy Bacon Dip, Mediterranean  
Olive Tapenade, Lentil Hummus,  
Pretzel Bites, Garlic Flatbread

### CRISPY CHICKEN TENDERS \$125

Honey Mustard, BBQ Sauce

### CRAVEWORTHY COOKIES \$50

Chef's Family Chocolate Chip Recipe  
*Vegetarian*

*Produced in an environment that handles Nuts*



### BUBBLY BAR \$202

**2 Bottles**

LaMarca Prosecco

**1 Bottle**

Aperol

Orange Juice, Fresh Berries,  
Orange Slices

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# FOOTBALL FIESTA

## PACKAGE

### FRESHLY POPPED POPCORN

Salted and Bottomless  
*Gluten Friendly, Vegetarian*

### QUESO AND CHORIZO DIP

Tortilla Chips, Pico de Gallo

### ROASTED VEGETABLE MEZZE

Baby Carrots, Cauliflower, Cucumber, Heirloom Tomatoes, Marinated Olives, Carrot Hummus, Ranch Dip  
*Gluten Friendly, Vegan Without Ranch Dip)*

### FRUIT TAJIN STICKS

Marinated Pineapple, Watermelon, Tajin  
*Gluten Friendly, Vegan*

### CILANTRO CHICKEN CLUB

Toasted Ciabatta, Grilled Chicken Breast, Roasted Tomato, Avocado, Bacon, Shredded Lettuce, Cilantro Vinaigrette

### 7 LAYER DIP

Spiced Pinto Beans, Sour Cream, Guacamole, Lettuce, Cheddar Cheese, Jalapeno, Pico de Gallo, Tortilla Chips  
*Gluten Friendly, Vegetarian*

### GREEN CHILI CHICKEN TAQUITOS

Shredded Chicken, Tomatillo, Poblano Chili, Cilantro Crema, Pico De Gallo

### ANCHO DRY RUBBED CHICKEN WINGS

Chipotle Buttermilk Ranch

### STREET TACOS TRIO

4 Each: Skirt Steak Arachera, Chicken Carbon, Roasted Mushroom Poblano (*Vegetarian*), Cilantro Lime Crema, Hot Sauce

### CHURRO SPICE FRENCH TOAST STICKS

Brioche, Vanilla Custard, Salted Caramel, Mexican Chocolate, Strawberry Fluff  
*Vegetarian*

### ENHANCEMENTS

To further enhance your experience. Add one of our other menu favorites.

#### FIESTA DIP TRIO \$80

Tomato Salsa, Guacamole, Street Corn Dip, Flatbread Chips  
*Gluten Friendly, Vegetarian*

#### ALL BEEF HOT DOGS \$95

Sauerkraut, Traditional Condiments, Bun  
*Gluten Friendly without Bun*

#### CRISPY CHICKEN TENDERS \$125

Honey Mustard, BBQ Sauce



#### BLOODY MARY PACKAGE \$200

8 Souvenir Cocktail Cups

1 Bottle Ketel One Vodka

House Made Bloody Mary Mix

Tabasco Sauce, Lime Wedge, Olives, Cubed Cheese, Stuffed Olive, Celery

### NO SUBSTITUTIONS

Serves approximately 16 guests

**\$990**

Prices subject to additional fees and taxes.

Items are served on the side to accommodate dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# CHEF'S TASTING MENU

## PACKAGE

### FRESHLY POPPED POPCORN

Salted and Bottomless  
*Gluten Friendly, Vegetarian*

### TRUFFLE KETTLE CHIPS

Thick Cut Potato Chip, Truffle Salt,  
French Onion Dip  
*Gluten Friendly, Vegetarian*

### PASTRAMI SALMON PLATE

Horseradish Cream, Mustard Caviar,  
Pickled Shallot, Pumpernickel Toast

### ROASTED VEGETABLE MEZZE

Baby Carrots, Cauliflower, Cucumber,  
Heirloom Tomatoes, Marinated Olives,  
Carrot Hummus, Ranch Dip  
*Gluten Friendly, Vegan without Ranch*

### CHOP SALAD

Romaine, Red Onion, Chickpeas,  
Salami, Egg, Cucumbers, Tomatoes,  
Cheddar Cheese, White Peach  
Vinaigrette  
*Gluten Friendly*

### MOROCCAN LAMB GRAIN BOARD

Roasted Leg of Lamb, Toasted Barley,  
Quinoa, Root Vegetables,  
Pickled Golden Raisin  
Harissa Vinaigrette  
*Gluten Friendly*

### NO SUBSTITUTIONS

Serves approximately 16 guests  
**\$1,130**

### WILD MUSHROOM POLENTA

Crispy Polenta Cake, Assorted  
Mushrooms, Brandy Cream, Parmesan  
*Gluten Friendly, Vegetarian*

### SHORT RIB ARANCINI

Braised Short Rib, Calasparra Rice,  
Parmesan Cream, Bordelaise Sauce

### ROASTED BEEF TENDERLOIN SLIDERS

Sliced Beef Tenderloin, Rosemary Aioli,  
Arugula, Tomato Jam, Blue Cheese  
Crumble, Parker House Roll

### DONATOS CHEESE PIZZA

**Halftime**  
Loaded Edge to Edge® with  
Real Aged Smoked Wisconsin  
Provolone, Romano  
*Vegetarian*

### CHEF'S DESSERT SAMPLING

Mini Elvis Banana Cakes with  
Peanut Butter Frosting and  
Candied Bacon,  
Black Forrest Cake Push Pops  
*Contains Nuts*

### ENHANCEMENTS

To further enhance your experience.  
Add one of our other menu favorites.

#### ALL BEEF HOT DOGS \$95

Sauerkraut, Traditional Condiments,  
Hot Dog Bun  
*Gluten Friendly without Bun*

#### CHARCUTERIE & ARTISAN CHEESE \$125

Prosciutto, Salami, Capicola, Point Reyes Blue  
Cheese, Manchego, Red Dragon Cheddar  
Gherkins, Marcona Almonds, Lager Mustard,  
Assorted Crackers, Lavash  
*Gluten Friendly without Crackers*



#### 513 LIQUOR PACKAGE \$415

8 Souvenir Cocktail Cups

1 Bottle Each

Ciroc Vodka, 1800 Tequila, Crown Royal

1 Six Pack Each

Cranberry Juice, Orange Juice,  
Grapefruit Juice

Club Soda, Ginger Ale

1 Garnish Tray

Prices subject to additional fees and taxes.

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# À LA CARTE

**SNACKS 14**

**CHILLED PLATTERS 14**

**SANDWICHES & SALADS 15**

**HOT APPETIZERS 16**

**FAN FAVORITES 17**

**PIZZA 17**

**CHEF'S SIGNATURE FAVORITES 18**

**DESSERTS 19**



# SNACKS

EACH ITEM SERVES  
APPROXIMATELY 8 GUESTS

## **BENGAL CRUNCH SNACK MIX \$45**

Rice Cereal, Mixed Nuts, M&M's,  
Yogurt Pretzels, Tart Cherries  
*Vegetarian*

## **FRESHLY POPPED POPCORN \$40**

Buttered, Bottomless  
*Vegetarian*

## **KETTLE CHIPS AND DIP \$40**

French Onion Dip  
*Gluten Friendly, Vegetarian*

## **SNYDER'S SOURDOUGH PRETZELS \$35**

French Onion Dip  
*Vegetarian*

## **TORTILLA CHIPS AND SALSA \$35**

Tomato Cilantro Salsa  
*Gluten Friendly, Vegan*

## **BAVARIAN SOFT PRETZEL \$50**

Bavarian Mustard, House Pimento  
Cheese  
*Vegetarian*

## **FIESTA DIP TRIO \$80**

Tomato Salsa, Guacamole,  
Street Corn Dip, Flatbread Chips  
*Gluten Friendly, Vegetarian*

Prices subject to additional fees and taxes.

# CHILLED PLATTERS

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

## **ROASTED VEGETABLE MEZZE \$85**

Baby Carrots, Cauliflower, Cucumber,  
Heirloom Tomatoes, Marinated Olives,  
Carrot Hummus, Ranch Dip  
*Gluten Friendly, Vegan Without Ranch Dip*

## **FRESH FRUIT & BERRIES \$100**

Watermelon, Cantaloupe, Honeydew,  
Pineapple, Grapes, Fresh Berries  
*Gluten Friendly, Vegan*

## **DOMESTIC CHEESE ASSORTMENT \$100**

Point Reyes Blue Cheese, Brie,  
Boursin, Red Dragon Cheddar,  
Grana Parmesan, Cracker Assortment  
*Vegetarian*  
*Gluten Friendly without Cracker Basket*

## **CHILLED BBQ GRILLED SHRIMP \$170**

Cilantro Lime Creama, Lemon  
*Gluten Friendly*

## **CHARCUTERIE & ARTISAN CHEESE \$125**

Prosciutto, Salami, Capicola,  
Point Reyes Blue Cheese, Manchego,  
Red Dragon Cheddar Gherkins,  
Marcona Almonds, Lager Mustard,  
Assorted Crackers, Lavash  
*Gluten Friendly without Crackers*

## **7 LAYER DIP \$110**

Spiced Pinto Beans, Sour Cream,  
Guacamole, Lettuce,  
Cheddar Cheese, Jalapeño,  
Pico de Gallo, Tortilla Chips  
*Gluten Friendly, Vegetarian*

## **TAILGATE DIP FLIGHT \$90**

Creamy Bacon Dip, Mediterranean  
Olive Tapenade, Lentil Hummus  
Soft Pretzel Bites, Garlic Flatbread



Items are served on the side to accommodate dietary restrictions.  
Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

# SANDWICHES + SALADS

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

## ITALIAN GRINDER \$110

Mortadella, Pepperoni, Salami, Provolone Cheese, Lettuce, Tomatoes, Mustard Aioli, Garlic Focaccia

## BLACKENED TURKEY SANDWICH \$125

Cajun Spiced Turkey Breast, Roasted Garlic Aioli, Gem Lettuce, Provolone, Garlic Focaccia

## CHICKEN CAESAR WRAP \$110

Grilled Chicken Breast, Greens, Parmesan Garlic Dressing, Jalapeño Cheddar Wrap

## CILANTRO CHICKEN CLUB \$125

Grilled Chicken Breast, Roasted Tomato, Avocado, Bacon, Shredded Lettuce, Cilantro Vinaigrette, Toasted Ciabatta



## LOADED POTATO SALAD \$70

Applewood Smoked Bacon, Cheddar Cheese, Scallions  
*Gluten Friendly*

## CHOP SALAD \$85

Romaine, Red Onion, Chickpeas, Salami, Egg, Cucumbers, Tomatoes, Cheddar Cheese, White Peach Vinaigrette  
*Gluten Friendly*

## SEASONAL SALADS

### TOMATO AND MOZZARELLA SALAD \$90

Heirloom Cherry Tomato, Fresh Mozzarella Cheese, Extra Virgin Olive Oil, Fresh Basil  
*Gluten Friendly, Vegetarian*  
August - September

### HARVEST SALAD \$90

Baby Kale, Butternut Squash, Feta, Cranberries, Pepitas, Sherry Vinaigrette  
*Gluten Friendly, Vegetarian*  
October - November

### GRILLED BROCCOLINI SALAD \$90

Char-Grilled Broccolini, Cranberry, Onion, Creamy Dressing, Toasted Almond  
December - January

Prices subject to additional fees and taxes.

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# HOT APPETIZERS

EACH ITEM SERVES APPROXIMATELY 8 GUESTS



## **STICKY THAI MEATBALLS FROM THE CHUNKY CHEF \$115**

Beef Meatballs, Green Curry, Ginger, Sweet and Savory Glaze

## **JUMBO CHICKEN WINGS \$125**

### **Choose One:**

Buffalo Sauce , BBQ Sauce, **or** Ancho Chili Dry Rub  
Celery, Buttermilk Ranch

## **CRISPY CHICKEN TENDERS \$125**

Honey Mustard, BBQ Sauce

## **QUESO DIP \$80**

Tortilla Chips, Pico de Gallo

*Vegetarian*

## **QUESO AND CHORIZO DIP \$90**

Tortilla Chips, Pico de Gallo

## **POTSTICKERS \$90**

Crispy Chicken and Vegetable Dumplings,  
Tangy Bacon Slaw, Pickled Ginger, Hot Mustard,  
Sweet Soy Glaze

## **BUFFALO CHICKEN DIP \$130**

Shredded Chicken, Ranch Cream Cheese,  
Grilled Scallion, Tortilla Chip



## **SKYLINE CHILI DIP \$125**

Skyline Chili, Cream Cheese, Shredded Cheddar Cheese,  
Tortilla Chips

*Gluten Friendly*

## **LOADED NACHOS \$110**

White Cheddar Queso, Pico De Gallo, Shredded Cheddar,  
Tortilla Chips

**Choose** Chicken Tinga **or** Beef Barbacoa

**DELIVERED IN THE FIRST QUARTER**

## **ROASTED CHICKEN AND CHEESE QUESADILLA \$90**

Ancho Rubbed Chicken, Jack Cheese, Pico de Gallo,  
Chipotle Cream

## **BLACK BEAN QUESADILLA \$90**

Black Bean, Roasted Corn, Peppers, Jack Cheese,  
Pico de Gallo, Chipotle Cream

*Vegetarian*

## **FOUR CHEESE MAC N CHEESE \$105**

Cavatappi Pasta, Creamy Cheese Sauce, Sharp Cheddar,  
Pepperjack, Smoked Gouda, Parmesan,  
Toasted Breadcrumbs

*Vegetarian*

Prices subject to additional fees and taxes.  
Items are served on the side to accommodate dietary restrictions.  
Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.





# FAN FAVORITES

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

## ALL BEEF ANGUS HOT DOGS \$95

Sauerkraut, Traditional Condiments, Bun  
*Gluten Friendly without Bun*

## SAUSAGE DUO \$105

Bratwurst, Mettwurst, Sauerkraut, Spicy Brown Mustard, Bun  
*Gluten Friendly without Bun*

## GRILLED BEEF SLIDERS \$140

Angus Beef Slider, Grilled Onions, Cheddar Cheese, Lettuce, Tomato, Pickle, Bengal Burger Sauce, Slider Bun  
*Gluten Friendly without Bun*

## SMOKED PULLED PORK \$115

Tangy Black Pepper Slaw, Onion Straws, BBQ Sauce Trio (Traditional, Mustard, Vinegar), Slider Bun  
*Gluten Friendly without Bun*

## STREET TACOS TRIO \$140

4 each Skirt Steak Arachera, Chicken Carbon, Roasted Mushroom Poblano (*Vegetarian*), Cilantro Lime Crema, Hot Sauce

**DELIVERED IN THE FIRST QUARTER**

## BUFFALO CHICKEN SLIDER \$110

Crispy Chicken Breast, Buffalo Sauce, Blue Cheese Crumble, Pickle, Slider Bun

**DELIVERED IN THE FIRST QUARTER**



## SKYLINE CHEESE CONEYS \$110

Hot Dog, Skyline Chili, Mustard, Onion, Shredded Cheddar Cheese, Bun



Prices subject to additional fees and taxes.

Items are served on the side to accommodate dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# DONATOS<sup>®</sup> PIZZA

EACH ITEM SERVES  
APPROXIMATELY 8 GUESTS



## DONATO'S CHEESE PIZZA \$42

Loaded Edge to Edge<sup>®</sup>  
with Real Aged Smoked  
Wisconsin Provolone, Romano.  
*Vegetarian*

## DONATO'S PEPPERONI PIZZA \$45

Loaded Edge to Edge<sup>®</sup>  
with Crispy Family Recipe Pepperoni and  
Aged Smoked Provolone, Romano



# CHEF'S SIGNATURE FAVORITES

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

## **BEEF SHORT RIBS \$210**

Braised Beef Rib, Gochujang BBQ Sauce, Sesame Seed  
*Gluten Friendly*

## **ROASTED BEEF TENDERLOIN SLIDERS \$225**

Sliced Beef Tenderloin, Rosemary Aioli, Arugula,  
Tomato Jam, Blue Cheese Crumble, Parker House Roll

## **BURNT ENDS AND SMOKED SAUSAGE DUO \$185**

Pork Belly Burnt Ends, Smoked Sausage,  
Pepperonata, Sweet Corn Muffins

## **HOT HONEY GRILLED SALMON \$185**

Roasted Kale, Butternut Squash, Pickled Fresno Pepper  
*Gluten Friendly*

## **BEEF TOMAHAWK BOARD \$450**

Caramelized Shallots, Roasted Vegetables,  
Truffle Bordelaise  
*Gluten Friendly*

## **ROASTED PORTOBELLO BURGER \$130**

Jumbo Mushroom Cap, Lentil Hummus,  
Roasted Red Pepper, Feta, Tomato Jam, Brioche Bun  
*Vegetarian*

## **MOROCCAN GRAIN BOWL \$110**

Toasted Barley, Quinoa, Root Vegetables,  
Pickled Golden Raisin, Harissa Vinaigrette  
*Gluten Friendly, Vegan*

## **WILD MUSHROOM POLENTA \$130**

Crispy Polenta Cake, Assorted Mushrooms, Brandy Cream,  
Parmesan  
*Gluten Friendly, Vegetarian*

## **CAULIFLOWER STEAK \$130**

Crispy Cauliflower, Cilantro Yogurt, Pickled Golden Raisin,  
Romesco Sauce  
*Gluten Friendly, Vegetarian*

Prices subject to additional fees and taxes.

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or eggs may increase your risk of foodborne illness.

# DESSERTS

EACH ITEM SERVES APPROXIMATELY 8 GUESTS



## **CRAVEWORTHY COOKIES \$50**

Chef's Family Chocolate Chip Recipe  
*Vegetarian / Produced in an environment that handles Nuts*



## **KILLER BROWNIES \$75**

Original, Cookie Dough, Confetti Blondie  
*Vegetarian / Contains Nuts*

## **GAMEDAY CUPCAKES \$95**

Assorted Icing Flavors  
*Vegetarian / Contains Nuts*

## **CHEF'S DESSERT PLATTER \$130**

Assorted Cannoli, Mini Elvis Cake,  
Original Killer Brownie Bites, Black Forrest Cake Push Pops  
*Contains Nuts*)

## **APPLE PIE JAR \$115**

Vanilla Pastry Cream, Apple Cinnamon Preserve,  
Salted Caramel, Oat Crisp  
*Vegetarian*



## **DESSERT CART**

**INDULGE YOUR GUESTS  
WITH OUR CHEF'S SPECIAL  
SELECTION OF DESSERTS**

**Including our Ice Cream Sundae Bar**  
Prices vary by item

Prices subject to additional fees and taxes.

Items are served on the side to accommodate dietary restrictions.  
Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.





# BEVERAGES

**NON ALCOHOLIC 22**

**BEER 22**

**WINE 23**

**LIQUOR + BAR SUPPLIES 24**

**BEVERAGE PACKAGES 25**



# NON ALCOHOLIC

**SOLD BY THE SIX-PACK**

**SOFT DRINKS \$25**

**12oz cans**

- Pepsi
- Diet Pepsi
- Mug Root Beer
- Dr. Pepper
- Diet Dr. Pepper
- Mt. Dew
- Diet Mt. Dew
- Orange Crush
- Starry

**WATER**

- Aquafina \$25  
**six-pack 16.9oz bottles**
- Perrier Sparkling Water \$22  
**four-pack**

**JUICE \$25**

**15.2oz bottles**

- Tropicana Cranberry
- Tropicana Grapefruit
- Tropicana Orange
- Tropicana Apple

**ICED TEA \$30**

**16.9oz bottles**

- Pure Leaf Sweet Tea
- Pure Leaf Unsweetened Tea

**KEURIG COFFEE SERVICE \$24**

**6 Pods**

- Biggby Regular Coffee
- Decaf Coffee
- Hot Cocoa
- English Breakfast Tea

Prices subject to additional fees and taxes.

# BEER

**SOLD BY THE SIX-PACK, 12OZ CANS UNLESS NOTED**

**DOMESTIC \$41**

- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- Hudy Delight
- Bud Zero **Non-Alcoholic**

**PREMIUM \$44**

- Angry Orchard Cider
- Blue Moon
- Modelo
- Heineken
- Leinenkugel Summer Shandy
- Sam Adam's Boston Lager
- Stella Artois
- Guinness  
**four pack, 14.9oz cans**

**LOCAL + CRAFT \$46**

- Madtree Happy Amber
- Madtree Psychopathy

**SPIKED SELTZERS \$45**

- Vizzy Seltzer, Lemonade Variety



# WINE

SOLD BY THE BOTTLE

## SPARKLING

- La Marca Prosecco \$46
- Heidsieck Sonoma Brut \$58
- Moet & Chandon Brut Imperial, Champagne, France \$130
- Moet & Chandon Rose Imperial Champagne, France \$130

## WHITE

### CHARDONNAY

- Woodbridge by Robert Mondavi, California \$40
- Kendall-Jackson "Vintner's Reserve", California \$60
- Sonoma Cutrer Russian River Valley, California \$73
- Rombauer, California \$125

### PINOT GRIGIO

- Woodbridge by Robert Mondavi, California \$40
- Ecco Domani, Italy \$50
- Santa Margherita, Italy \$83

### SAUVIGNON BLANC

- Woodbridge by Robert Mondavi, California \$40
- Whitehaven Marlborough, New Zealand \$52
- Kim Crawford, New Zealand \$56

### ADDITIONAL WHITE

- Barefoot, White Zinfandel \$40
- Barefoot, Moscato \$40
- Kung Fu Girl Dry Riesling, Washington State \$48

### ROSE

- Fleur de Mer, Provence, France \$53
- Kim Crawford, California \$48

## REDS

### CABERNET SAUVIGNON

- Woodbridge, Robert Mondavi \$40
- Z Alexander, California \$52
- Kendall-Jackson "Vintner's Reserve", California \$62
- Stags' Leap, Napa Valley, California \$120

### MERLOT

- Woodbridge, Robert Mondavi \$40
- 14 Hands, Washington \$50

### MALBEC

- Alamos, Argentina \$50

### PINOT NOIR

- Woodbridge, Robert Mondavi \$40
- Meomi, California \$54
- MacMurray Estate, Sonoma County, California \$64
- Penner Ash, Willamette Valley, Oregon \$180

### RED BLENDS

- 19 Crimes Collection \$44
- The Prisoner, Napa Valley \$140



# PREMIUM COCKTAILS

READY TO DRINK

FOUR-PACK



## CANVUS \$40

- Raspberry Lemonade – Vodka
- Cucumber Jalapeño – Vodka
- Bourbon Lemon Spice
- Bourbon Mule

## HIGH NOON \$40

- Pineapple Vodka Soda
- Peach Vodka Soda

## KICKSTAND TEQUILA COCKTAILS \$40

- Torched Peach Chipotle
- Roasted Jalapeño Cucumber
- Smashed Raspberry Serrano
- Charred Pineapple Poblano

## NUTRL VODKA SELTZER \$40

- Orange

Prices subject to additional fees and taxes.

# LIQUOR

ALL BOTTLES ARE 750ml

## VODKA

- SVEDKA \$60
- Absolut \$77
- Tito's \$84
- Ketel One \$87
- Ciroc \$94
- Grey Goose \$108

## WHISKEY/BOURBON

- Jim Beam Bourbon Whiskey \$67
- Jack Daniel's American Whiskey \$87
- Maker's Mark Bourbon \$99
- Boone County Small Batch Bourbon \$117
- Woodford Reserve \$128
- Four Roses Small Batch Select \$133

## FLAVORED WHISKEY

- Fireball Cinnamon Whiskey \$65
- Wild Turkey American Honey \$77
- Crown Royal Apple \$96
- Crown Royal Peach \$96

## GIN

- Tanqueray \$82
- Hendrick's \$112

## TEQUILA

- El Jimador \$62
- 1800 Silver \$99
- Patrón Silver \$142
- Patrón Reposado \$152

## RUM

- Cruzan Light \$46
- Bacardi Superior \$56
- Captain Morgan Spiced \$64
- Rum Haven Coconut Rum \$84

## BLENDED WHISKEY

- Jameson Irish Whiskey \$84
- Crown Royal \$96

## SCOTCH

- Dewar's White Label \$74
- Johnnie Walker Black \$122
- Johnnie Walker Blue \$450

## COGNAC

- Hennessey VS \$116

## CORDIALS/LIQUEUR

- Kahlua \$62
- Boone County Bourbon Cream \$65
- Disaronno Amaretto \$66
- Bailey's \$72
- Aperol \$75
- Chambord \$79
- Drambuie \$79
- Grand Marnier \$80

# BAR SUPPLIES

## MIXERS

### SOLD BY THE SIX-PACK

- Club Soda \$22
- Tonic \$22
- Ginger Ale \$22
- Tabasco Bloody Mary Mix **1 liter** \$24
- Sweet & Sour Mix **1 liter** \$20

### SOLD BY THE FOUR-PACK

- Owens Margarita Mix \$28
- Owens Ginger Beer \$28
- Owens Espresso Martini \$28

## BAR SUPPLIES

- Lemons \$8
- Limes \$8
- Maraschino Cherries \$8
- Orange Slices \$8
- Olives \$9
- Grenadine \$15
- Lime Juice \$15
- Sweet & Dry Vermouth \$25
- Bitters \$15
- Tabasco \$9
- Worcestershire \$10



# BEVERAGE PACKAGE



## **BOURBON OR VODKA MULE \$170**

**1 BOTTLE**

Makers Mark Bourbon **or** Ciroc Vodka

Owen's Ginger Beer

Lime Wedges + Fresh Mint

**8 SOUVENIR COCKTAIL CUPS**



## **BLOODY MARY \$200**

**1 BOTTLE**

Ketel One Vodka

House Made Bloody Mary Mix

Tabasco Sauce, Lime Wedge, Olives, Cubed Cheese, Stuffed Olive, Celery

**8 SOUVENIR COCKTAIL CUPS**



## **513 LIQUOR \$415**

**1 BOTTLE EACH**

Ciroc Vodka, 1800 Tequila, Crown Royal

**1 BOTTLE EACH**

Cranberry Juice, Orange Juice, Grapefruit Juice

Club Soda, Ginger Ale

1 Garnish Tray

## **BUBBLY BAR \$205**

**2 BOTTLES**

LaMarca Prosecco

**1 BOTTLE**

Aperol

Orange Juice, Fresh Berries, Orange Slices

## **MVP BEER & WINE \$325**

**1 SIX PACK OF EACH**

Bud Light, Miller Light, Michelob Ultra, Modelo

**1 BOTTLE EACH**

Kendall Jackson Chardonnay, Kendall Jackson Cabernet, Kim Crawford Sauvignon Blanc





## MEET OUR TEAM

### BETH LOUSTEAU

Director of Premium Services  
513-455-4906  
Lousteau-Elizabeth@aramark.com

### ERIKA ROGERS

Suite Catering Manager  
513-455-4917  
Rogers-Erika@aramark.com

### SHANNON WESLEY

Suite Catering Sales Manager  
513-455-4910  
Wesley-Shannon@aramark.com

# SUITE SERVICE

## HOW TO ORDER

WEBSITE	PHONE	E-MAIL
<a href="http://www.SuiteCatering.com">www.SuiteCatering.com</a>	513-455-4910	Wesley-Shannon@aramark.com

Please specify suite number, name, and phone number of the person placing the order, company name, and the date of the game. We recommend appointing one person to place all suite orders to ensure accuracy. To access online ordering, an account must be first established by contacting your suite sales manager with Jungle Hospitality.

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 items exclusive to the advanced menu. After the advanced order deadline has passed, your choices will be limited to items on the event day menu.

Jungle Hospitality is the exclusive suite caterer at Paycor Stadium. No outside food or beverages may be brought into your suite and no alternate catering services are permitted.

## ORDER DEADLINES

All deadlines are 11:00 a.m. on date listed.

PRE-GAME	DATE	ORDER DEADLINE
Tampa Bay	Sat Aug 10	Mon <b>Aug 5</b> 11am
Indianapolis	Thurs Aug 22	Mon <b>Aug 15</b> 11am
<b>GAME</b>		
New England (HG)	Sun Sept 8	Mon <b>Sept 2</b> 11am
Washington (MNF)	Mon Sept 23	Mon <b>Sept 16</b> 11am
Baltimore	Sun Oct 6	Mon <b>Sept 30</b> 11am
Philadelphia	Sun Oct 27	Mon <b>Oct 21</b> 11am
Las Vegas	Sun Nov 3	Mon <b>Oct 28</b> 11am
Pittsburgh	Sun Dec 1	Mon <b>Nov 25</b> 11am
Cleveland TNF	Thurs Dec 19	Thurs <b>Dec 12</b> 11am
Denver	Sat/Sun Dec 28 / 29	<b>TBD</b>

### PERSONALIZED 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 your suite sales manager before the listed order deadline to ensure your request can be accommodated. The cost for a private suite attendant is \$200. This price does not include administrative charges or taxes.

### SPECIAL MENU REQUESTS

Our culinary staff can customize menus to your specific needs. Please call your suite sales manager in advance of order deadlines to make arrangements for your special requests.

Special occasion cookie cakes can be arranged with your suite sales manager. Please enquire at least one week prior to the event to ensure availability.

## 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 (persons under the age of 21) cannot consume or be served alcohol; it is the responsibility of the suite holder to oversee alcohol consumption within your suite. If you would prefer, you may request a private suite attendant to remain exclusively in your suite and monitor alcohol consumption. The cost per private attendant is \$200. This price does not include administrative charges or taxes.

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 Paycor 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 PAR BAR PROGRAM

The restock program offers the convenience of having Jungle Hospitality stock your suite with the beverages of your choice. At the conclusion of each event, your suite beverages will be inventoried to determine what products are needed to match your par level. We will restock your suite for the following event. Par level forms will be supplied on request. This program remains active during the NFL Season for all events with your established payment method unless you notify your Suite Sales Manager and request delivery cancellation one week prior to the event. Please contact your suite sales manager to sign-up for this program.

For single game suites and suites without a par-restocking agreement, Jungle Hospitality 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.

## PAYMENT OPTIONS

### CREDIT CARD ON FILE

A credit card can be kept on file with the suite catering office. 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.

Jungle Hospitality accepts MasterCard, VISA, Discover Card and American Express.

### ESCROW ACCOUNT

An escrow account can be opened with a minimum deposit of \$9,000 prior to the beginning of the season. Food and beverage purchases are deducted from the 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.

### 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 (credit card or certified check) 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.

### EVENT DAY ORDER PAYMENT

For suites without a credit card on file, please advise your guests that they will be responsible for all new food and beverage charges incurred during the game. Suite attendants are required to ask for a credit card when a food or beverage orders is placed. A signature will be required for these purchases at the end of the game.

## 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 afternoon games or thirty minutes after prime-time games.

## EVENT DAY SUITE ORDERING

An event day menu is provided in your suite. During an event, orders may be placed through your suite attendant. Orders will be taken until the end of the 3rd quarter. Event day menu items may require up to forty-five minutes for delivery.

## CANCELLATIONS

Suite Food and Beverage Orders may be cancelled up to 72 hours in advance of the event without penalty. Cancellations must be in writing and must be confirmed by Aramark to be valid. All other cancellations will be assessed a charge of up to one hundred (100%) of the total order value, including fees and taxes. If an event is cancelled and gates do not open, orders will not be billed. If an event cancels after gates have been opened, all orders will be completed and billed as usual.

## 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

Food, non-alcoholic beverages and administrative charges are subject to a 7.8% sales tax.

## 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.



**JUNGLE**  
HOSPITALITY