

2022

# LUXURY SUITE MENU

PACKAGES

À LA CARTE

BEVERAGES

POLICIES

PAUL BROWN STADIUM SUITES



# PACKAGES

## THE GRID IRON CLASSIC PACKAGE \$800

*Serves approximately 16 Guests*

### FRESHLY POPPED POPCORN GF V

Salted and Bottomless

### KETTLE CHIPS GF V

Caramelized Onion Dip

### SEASONAL VEGETABLE CRUDITÉ VG

GF *Without Dressing*

Carrots | Broccoli | Bell Peppers | Cauliflower | Cucumber | Tomatoes  
Radish | Buttermilk Ranch

### FRESH FRUIT & BERRIES GF VG

Watermelon | Cantaloupe | Honeydew | Pineapple  
Grapes | Fresh Berries

### ARTISAN CHEESE V GF *Without Crackers*

Brie | Blue Cheese | Smoked Gouda | Cheddar | Herbed Boursin  
Dried Fruits | Fig Jam | Grapes | Candied Pecans  
Assorted Crackers | Lavosh

### CLASSIC CAESAR SALAD V

Romaine | Parmesan Reggiano | Herbed Crouton | Classic Caesar Dressing

### ALL BEEF HOT DOGS

Sauerkraut | Traditional Condiments | Hot Dog Bun

### CRISPY CHICKEN TENDERS

Honey Mustard | BBQ Sauce

### GRILLED BEEF BURGERS

Bacon | Grilled Onions | Sautéed Mushrooms | Brioche Buns  
Bibb Lettuce | Cheddar Cheese | Tomatoes | Burger Sauce

### GRAVEWORTHY COOKIES

Chef's Family Chocolate Chip Recipe

### CHOCOLATE BROWNIES V *Contains Nuts*

Chocolate Ganache | Chocolate Ganache with Pecans

*To further enhance your experience, add one of our other menu favorites.*

### TORTILLA CHIPS \$34 GF VG

Tomato Cilantro Salsa

### PEPPERONI PIZZA \$41

Pizza Sauce | Sliced Pepperoni | Shredded Mozzarella

### LOCAL BREWS BEVERAGE PACKAGE \$190

1 Six Pack Each: Rhinegeist Truth, Madtree Psychopathy,  
Fifty West Doom Pedal

1 Four Pack each: Canvus Strawberry Lemonade,  
Canvus Raspberry Lemonade

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

Price subject to change, all local taxes and fees apply.

V Vegetarian GF No Gluten Ingredients VG Vegan

# PAUL BROWN STADIUM SUITES

# PACKAGES



## SMOKE HOUSE PACKAGE \$900

*Serves approximately 16 Guests*

FRESHLY POPPED POPCORN    
Salted and Bottomless

KETTLE CHIPS    
Caramelized Onion Dip

FRESH FRUIT & BERRIES    
Watermelon | Cantaloupe | Honeydew | Pineapple  
Grapes | Fresh Berries

ARTISAN CHEESE   *Without Cracker Basket*  
Brie | Blue Cheese | Smoked Gouda | Cheddar  
Herbed Boursin | Dried Fruit | Fig Jam | Grapes  
Candied Pecans | Assorted Crackers | Crostini | Lavosh

CHIPOTLE POTATO SALAD    
Shredded Cheddar Cheese | Crumbled Bacon | Green Onion

COWBOY BAKED BEANS  
Three Bean Mix | Beef Brisket | Bell Pepper | Onion | Brown Sugar

THREE CHEESE MAC N CHEESE  
Cavatappi Pasta | Smoked Gouda | Shredded Cheddar | Parmesan Cheese



GLIERS SAUSAGE DUO   
Bratwurst | Mettwurst | Sauerkraut  
Spicy Brown Mustard | Sausage Buns

BBQ BEEF BRISKET  *Without Rolls*  
Slow Roasted Brisket | Whiskey BBQ Sauce

GRAVEWORTHY COOKIES  
Chef's Family Chocolate Chip Recipe

CUPCAKE ASSORTMENT  
Vanilla Bean | Chocolate | Lemon Meringue | Peanut Butter Cup  
Berries and Cream | Red Velvet

*To further enhance your experience, add one of our other menu favorites.*

TAILGATE DIP FLIGHT \$80  
Artichokes and Spinach | Roasted Pepper Hummus  
Creamy Cheddar Bacon Dip  
Pretzel Roll | Sourdough Bread

LOADED NACHOS \$106  
White Cheddar Queso | Pico De Gallo | Shredded Cheddar  
Tortilla Chips  
Choose Chicken Tinga or Beef Barbacoa

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 Vegetarian  No Gluten Ingredients  Vegan

# PAUL BROWN STADIUM SUITES



# PACKAGES



## ULTIMATE BENGALS BAYOU PACKAGE \$850

*Serves approximately 16 Guests*

FRESHLY POPPED POPCORN    
Salted and Bottomless

CAJUN PORK RINDS  
Mustard Remoulade

FRESH FRUIT & BERRIES    
Watermelon | Cantaloupe | Honeydew | Pineapple  
Grapes | Fresh Berries

STREET CORN DIP   *Without Pita*  
Grilled Sweet Corn | Lime Crema | Toasted Chili  
Cotija Cheese | Cilantro | Fried Pita

MACARONI SALAD   
Roasted Peppers | Red Onion | Relish Mayonnaise

SHRIMP AND GRITS  
Cajun Shrimp | Buttered Grits

CHICKEN GUMBO  
Okra | Cajun Holy Trinity | Diced Onion | Peppers

CHICKEN AND SMOKED TURKEY JAMBALAYA  
Diced Onion | Peppers | Cajun Holy Trinity

CRAVEWORTHY COOKIES  
Chef's Family Chocolate Chip Recipe

CRÈME BRÛLÉE CHEESECAKE  
Raspberry Coulis

*To further enhance your experience, add one of our other menu favorites.*

HOT MUFFULETTA \$100  
Mortadella | Genoa Salami | Capicola | Provolone  
Olive Salad | French Batard

*\*Delivered and served hot in suite during first quarter*

ARTISAN CHEESE   *Without Cracker Basket* \$89  
Brie | Blue Cheese | Smoked Gouda | Cheddar | Herbed Boursin  
Dried Fruit | Fig Jam | Grapes | Candied Pecans  
Assorted Crackers | Lavosh

BUBBLY BAR BEVERAGE PACKAGE \$169  
6 Souvenir Cocktail Cups  
1 Bottle Prosecco | 1 Bottle Aperol | Fresh Juices | Fresh Berries

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# PAUL BROWN STADIUM SUITES



# PACKAGES

## CHEF'S SIGNATURE PACKAGE \$1120

*Serves approximately 16 Guests*

### FRESHLY POPPED POPCORN



Salted and Bottomless

### TORTILLA CHIPS



Tomato Cilantro Salsa | Guacamole

### FRESH FRUIT & BERRIES



Watermelon | Cantaloupe | Honeydew | Pineapple  
Grapes | Fresh Berries

### CHARCUTERIE & ARTISAN CHEESE



*Without Cracker Basket*

Prosciutto | Salami | Blue Cheese | Smoked Gouda | Cheddar  
House Pickles | Lager Mustard | Assorted Crackers | Lavosh

### CHEF'S SEAFOOD PLATTER



Lobster Salad | Poached Shrimp | Candied Salmon  
Lemon | Horseradish Cocktail Sauce

### PEROGIE STACK

Aged Cheese Sauce | Caramelized Onion | Cheddar Cheese  
Bacon | Green Onion

### ALL BEEF HOT DOGS



*Without Buns*

Sauerkraut | Traditional Condiments | Hot Dog Bun

### CHILI BRAISED BEEF SHORT RIBS



Boursin Mashed Potatoes | Roasted Root Vegetables  
Chili Demi Glace | Gremolata

### MISO SALMON



Sticky Rice | Green Beans | Ginger Butter Sauce

### CRAVEWORTHY COOKIES

Chef's Family Chocolate Chip Recipe

### CHEF'S DESSERT PLATTER

Cannoli | Cup Cakes | Macaroons | Cake Pops

*To further enhance your experience, add one of our other menu favorites.*

### CRISPY CHICKEN TENDERS \$106

Honey Mustard | BBQ Sauce

### SHORT RIB POUTINE \$100

Potatoes | Peppercorn Gravy | Braised Short Ribs | Cheese Curds

### BLOODY MARY BEVERAGE PACKAGE \$169

8 Souvenir Cocktail Glasses

1 Bottle Tito's Vodka

House Made Bloody Mary Mix

Tabasco Sauce | Lime Wedge | Olives | Cubed Cheese

Pickle Spear | Celery

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Vegetarian



No Gluten Ingredients





Vegan

# PAUL BROWN STADIUM SUITES


# À LA CARTE



## SNACKS



*Each item serves approximately 8 guests*

\*FRESHLY POPPED POPCORN   \$39  
Salted and Bottomless

\*KETTLE CHIPS   \$34  
Caramelized Onion Dip

SERVATII'S BAVARIAN SOFT  
PRETZEL SLICES  \$52  
Spicy Brown Mustard | Zesty Pimento Beer Cheese


\*TORTILLA CHIPS   \$35  
Tomato Cilantro Salsa  
\*Add Fresh Guacamole \$40  
Tomato | Red Onion | Lime Juice



\*GOURMET MIXED NUTS   \$40  
Roasted | Lightly Salted


CANDY DISPLAY \$49  
M&M's® | Peanut M&M's® | Twizzler | Skittles


## CHILLED PLATTERS


*Each item serves approximately 8 guests*


\*SEASONAL VEGETABLE CRUDITÉ\*\*\*  \$64  
Carrots | Broccoli | Bell Peppers | Cauliflower  
Cucumber | Tomatoes | Radish | Buttermilk Ranch


\*FRESH FRUIT & BERRIES   \$96  
Watermelon | Cantaloupe | Honeydew | Pineapple  
Grapes | Fresh Berries

\*ARTISAN CHEESE\*\*  *Without Cracker Basket* \$90  
Blue Cheese | Smoked Gouda | Aged Cheddar | Boursin | Brie  
Grapes | Fig Jam | Dried Fruits | Assorted Crackers | Lavosh

TRADITIONAL SHRIMP COCKTAIL  \$168  
Horseradish Cocktail Sauce | Fresh Lemon

CHEF'S SEAFOOD PLATTER  \$168  
Lobster Salad | Poached Shrimp | Candied Salmon  
Lemon | Horseradish Cocktail Sauce

TAILGATE DIP FLIGHT  *Without Bread* \$90  
Artichokes and Spinach | Roasted Pepper Hummus  
Creamy Cheddar Bacon Dip  
Pretzel Roll and Sourdough Bread

STREET CORN DIP   *Without Pita* \$60  
Grilled Sweet Corn | Lime Crema | Toasted Chili  
Cotija Cheese | Cilantro | Fried Pita

\* indicates availability on event day

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## PAUL BROWN STADIUM SUITES



# À LA CARTE

## HOT APPETIZERS

*Each item serves approximately 8 guests*

\*JUMBO CHICKEN WINGS \$110

Buffalo Sauce | Celery | Buttermilk Ranch

\*CRISPY CHICKEN TENDERS \$106

Honey Mustard | BBQ Sauce

BOURBON BRISKET MEATBALLS \$82

House-Made Meatball | Bourbon BBQ

GOLD STAR CHILI DIP \$87

Cincinnati Style Chili | Cream Cheese | Shredded Cheddar Cheese  
Tortilla Chips

CHEESEBURGER EGG ROLLS \$95

Ground Beef | American Cheese | Burger Sauce

\*LOADED NACHOS \$106

White Cheddar Queso | Pico De Gallo | Shredded Cheddar | Tortilla Chips  
Choose Chicken Tinga or Beef Barbacoa  
*Delivered Hot in the First Quarter*

ROASTED CHICKEN AND CHEESE QUESADILLA \$86

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

VEGETABLE AND CHEESE QUESADILLA v \$86

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

PEROGIE STACK \$90

Aged Cheese Sauce | Caramelized Onion | Cheddar Cheese  
Crumbled Bacon | Green Onion

THREE CHEESE MAC N CHEESE v \$80

Cavatappi Pasta | Smoked Gouda | Shredded Cheddar | Parmesan Cheese

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## PAUL BROWN STADIUM SUITES




# À LA CARTE


## FAN FAVORITES

*Each item serves approximately 8 guests*

\*ALL BEEF HOT DOGS  *Without Buns* \$89  
Sauerkraut | Traditional Condiments | Hot Dog Bun

\*GRILLED BEEF BURGERS  *Without Buns* \$106  
Bacon | Grilled Onions | Sautéed Mushrooms  
Bibb Lettuce | Cheddar Cheese | Tomatoes | Burger Sauce

SHORT RIB POUTINE \$100  
Potatoes | Peppercorn Gravy | Braised Short Ribs | Cheese Curds  
*Pre-Assembled and delivered Hot in the First Quarter*

\*GLIERS SAUSAGE DUO  *Without Buns* \$99  
Bratwurst | Mettwurst | Sauerkraut | Spicy Brown Mustard | Buns

GOLD STAR CHILI \$100  
The Works: Coney Dogs | Buns | Cincinnati Chili | Spaghetti | Onions  
Shredded Cheddar Cheese | Beans | Oyster Crackers | Hot Sauce

PULLED PORK SANDWICHES \$110  
Honey BBQ Sauce | Jalapenos | Onion Straws  
Cole Slaw | Slider Buns

TACO TWELVE PACK \$103  
**Fajita Chicken Taco**  
Marinated Chicken Tinga | Fajita Peppers | Onions | Cotija Cheese  
**Beef Barbacoa Taco**  
Black Bean and Corn Salsa | Avocado Crema | Cotija Cheese  
6 of each Taco  
*Pre-Assembled and delivered Hot in the First Quarter*

\*BUFFALO CHICKEN SLIDER \$108  
Crispy Fried Chicken Breast | Buffalo Sauce | Blue Cheese Slaw  
Pickle | Slider Bun  
*Pre-Assembled and delivered Hot in the First Quarter*

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# PAUL BROWN STADIUM SUITES




# À LA CARTE


## SANDWICHES & SALADS

*Each item serves approximately 8 guests*

**TURKEY & SMOKED GOUDA SANDWICH** \$99  
Applewood Smoked Bacon | Tomato Jam | Arugula | Baguette

**\*HOT MUFFULETTA** \$100  
Mortadella | Genoa Salami | Capicola | Provolone | Olive Salad  
French Batard  
*Delivered and Served Hot in suite during first quarter*

**VEGETARIAN WRAP**  \$90  
Portobello Mushrooms | Baby Kale | Roasted Red Pepper Hummus  
Crumbled Goat Cheese

**\*CLASSIC CAESAR SALAD**  \$68  
Romaine | Parmesan Reggiano | Herbed Crouton | Classic Caesar Dressing  
Add Grilled Chicken \$26

**CHINOIS CHICKEN SALAD** \$89  
Mixed Lettuces | Napa Cabbage | Grilled Chicken | Mandarin Orange |  
Red Bell Pepper | Crispy Rice Noodle | Wontons | Sesame Dressing

**CHIPOTLE POTATO SALAD**  \$60  
Shredded Cheddar Cheese | Crumbled Bacon | Green Onion

**STEAKHOUSE WEDGE SALAD** \$60  
Baby Iceberg | Crumbled Bacon | Grape Tomato | Toasted Breadcrumbs  
Bleu Cheese Vinaigrette

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## PAUL BROWN STADIUM SUITES



# À LA CARTE

## CHEF'S SIGNATURE FAVORITES

*Each item serves approximately 8 guests*


CHILI BRAISED BEEF SHORT RIBS  \$180  
Boursin Mashed Potatoes | Roasted Root Vegetables  
Chili Demi-Glace | Gremolata



SMOKED BEEF BRISKET  \$180  
Slow Roasted Brisket | Whiskey BBQ Sauce

CHICKEN PARMESAN \$150  
Roasted Tomato Sauce | Parmesan Cheese | Pesto Orzo

SEARED MUSTARD BEEF TENDERLOIN  \$240  
Roasted Root Vegetables | Mushrooms | Horseradish Beef Sauce

BBQ RIBS \$150  
Bourbon BBQ Sauce | House Specialty Coleslaw | Saratoga Chips

MISO SALMON  \$112  
Sticky Rice | Green Beans | Ginger Butter Sauce

ROASTED TRI COLOR CAULIFLOWER   \$90  
Warm Quinoa | Mushroom Kale Salad | Arugula Pesto | Red Pepper Coulis


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## PIZZA

*Each item serves approximately 8 guests*

\*CHEESE PIZZA  \$38  
House Sauce | Shredded Mozzarella | Basil

\*PEPPERONI PIZZA \$41  
House Sauce | Sliced Pepperoni | Shredded Mozzarella

\*THE WORKS \$41  
Pepperoni | Sausage | Bacon | Mushrooms | Green Peppers  
Onions | Mozzarella Cheese

\*BBQ CHICKEN \$41  
BBQ Sauce | Smoked Chicken | Caramelized Onion | Bacon


## PAUL BROWN STADIUM SUITES



# À LA CARTE

## DESSERTS

*Each item serves approximately 8 guests*

\*CRAVEWORTHY COOKIES  \$52

Chef's Family Chocolate Chip Recipe

*produced in an environment that handles nuts*

\*CHOCOLATE BROWNIES  *Contains Nuts* \$64

Chocolate Ganache | Chocolate Ganache with Pecans

CUPCAKE ASSORTMENT \$83

Vanilla Bean | Chocolate | Lemon Meringue | Peanut Butter Cup | Berries and Cream | Red Velvet

CHEFS DESSERT PLATTER \$120

Cannoli | Cup Cakes | Macaroons | Cake Pops

CRÈME BRÛLÉE CHEESECAKE \$120

Raspberry Coulis

CARROT CAKE \$120

Cream Cheese Frosting

APPLE CINNAMON PULLED APART BREAD \$90

Grand Marnier Glaze

Delivered warm from the oven at Half Time

\*DESSERT CART

Indulge Your Guests with our Chef's Special Selection of Desserts, Including our Ice Cream Sundae Bar

Prices vary by item

\* indicates availability on event day

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# PAUL BROWN STADIUM SUITES



# BEVERAGES

## NON-ALCOHOLIC

### SOFT DRINKS \$23

*Sold by the six-pack*

Pepsi | Diet Pepsi | Mug Root Beer | Dr. Pepper  
Diet Dr. Pepper | Mt. Dew | Diet Mt. Dew | Orange Crush  
Sierra Mist 7.8 oz can \$18

### WATER

Aquafina 6 pack \$23  
Perrier Sparkling Water 4 pack \$20

### JUICE \$21

*12 oz bottles, sold by 6 pack*

Tropicana Cranberry | Tropicana Grapefruit | Tropicana Orange  
Tropicana Apple | V8 Tomato

### MIXERS \$19

*Sold by the six-pack*  
Club Soda | Tonic | Ginger Ale

### BAR SUPPLIES

Bitters \$12  
Maraschino Cherries \$8  
Grenadine \$12  
Lime Juice \$12  
Sweet & Dry Vermouth \$20  
Lemons \$8  
Limes \$8  
Orange Slices \$8  
Olives \$9  
Tabasco \$9  
Worcestershire \$9

### KEURIG BEVERAGE SERVICE \$38

*Sold by the dozen*  
Regular Coffee | Decaf Coffee | Hot Cocoa | English Breakfast Tea

PAUL BROWN STADIUM SUITES



# BEVERAGES

## SPIRITS & READY TO DRINK COCKTAILS

### VODKA

SVEDKA \$58  
Absolut \$76  
Tito's Vodka \$80  
Ketel One \$87  
Grey Goose \$104

### WHISKEY/BOURBON

Jim Beam Bourbon Whiskey \$63  
Jack Daniel's American Whiskey \$79  
Maker's Mark Bourbon \$86  
Woodford Reserve \$111  
Boone County Small Batch Bourbon \$116  
New Riff Bourbon \$127

### FLAVORED WHISKEY

Fireball Cinnamon Whiskey \$61  
Jack Daniel's Honey \$76  
Crown Royal Apple \$86  
Wild Turkey American Honey \$76

### GIN

Bombay Original \$59  
Tanqueray \$76  
Hendrick's \$101

### TEQUILA

Jose Cuervo Especial \$61  
El Jimador \$67  
1800 Silver \$98  
Patrón Silver \$129  
Patrón Reposado \$140  
Patrón Anejo \$140

### RUM

Cruzan Light \$45  
Captain Morgan Spiced \$63  
Bacardi Superior \$55  
Rum Haven Coconut Rum \$84

### BLENDED WHISKEY

Seagram's VO \$47  
Crown Royal \$89  
Jameson Irish Whiskey \$83

### SCOTCH

Dewar's White Label \$69  
Johnnie Walker Black \$116  
Johnnie Walker Blue \$450

### COGNAC

Hennessey VS \$110

### CORDIALS/LIQUEUR

Bailey's \$68  
Aperol \$73  
Grand Marnier \$79  
Disaronno Amaretto \$65  
Kahlua \$59  
Chambord \$78  
Drambuie \$78  
Boone County Bourbon Cream \$63

### CANVUS COCKTAILS

*Sold by the four-pack*  
Raspberry Lemonade – Vodka \$36  
Cucumber Jalapeño – Vodka \$36  
Bourbon Lemon Spice \$36  
Bourbon Mule \$36

### HIGH NOON COCKTAILS

*Sold by the four-pack*  
Pineapple Vodka Soda \$36  
Peach Vodka Soda \$36  
Watermelon Vodka Soda \$36

### CAZADORES TEQUILA COCKTAILS

*Sold by the four-pack*  
Margarita \$36  
Paloma \$36

# PAUL BROWN STADIUM SUITES

# BEVERAGES

## BEER & SELTZERS

### DOMESTIC BEER \$38

*Sold by the six-pack*

Budweiser | Bud Light | Coors Light | Michelob Ultra  
Miller Lite | Yuengling | Bud Zero

### PREMIUM BEER \$41

*Sold by the six pack*

Angry Orchard Cider | Corona | Heineken | Laganitas IPA  
Platform IPA | New Belgium Fat Tire | Sam Adam's Boston Lager  
Sam Adam's Seasonal | Stella Artois | Guinness

### LOCAL AND CRAFT BEER \$43

*Sold by the six-pack*

Rhinegeist Truth | Madtree Psychopathy | Fifty West Doom Pedal  
Blue Moon

### SPIKED SELTZERS \$43

*Sold by the six-pack*

Bud Light Seltzer, Black Cherry  
Vizzy Seltzer, Strawberry Orange Mimosa  
White Claw, Black Cherry  
White Claw, Mango

## BEVERAGE PACKAGES

### LOCAL BREWS \$190

1 Six pack Each:

Rhinegeist Truth

Madtree Psychopathy

Fifty West Doom Pedal

1 four pack each

Canvus Raspberry Lemonade

Canvus Bourbon Lemon Spice

### BLOODY MARY PACKAGE \$169

8 Souvenir Cocktail Glasses

1 Bottle Tito's Vodka

House Made Bloody Mary Mix

Tabasco Sauce | Lime Wedge | Olives | Cubed Cheese

Pickle Spear | Celery

### BUBBLY BAR PACKAGE \$169

6 Souvenir Cocktail Cups

1 Bottle Prosecco | 1 Bottle Aperol | Fresh Juices | Fresh Berries

### BOURBON OR VODKA MULE PACKAGE \$159

8 Souvenir Cocktail Cups

1 Bottle of Makers Mark Bourbon or Tito's Vodka

Ginger Beer | Lime Wedges | Fresh Mint

PAUL BROWN STADIUM SUITES

# BEVERAGES

## SPARKLING WINE

La Marca Prosecco \$38  
Heidseick Sonoma Brut \$51  
Moët & Chandon Brut Imperial, Champagne, France \$120  
Moët & Chandon Rose Imperial Champagne \$120

## WHITE WINE

CHARDONNAY  
Woodbridge by Robert Mondavi, California \$36  
Kendall-Jackson "Vintner's Reserve", California \$54  
Sonoma Cutrer Russian River Valley, California \$71  
Cakebread, California \$115

PINOT GRIGIO  
Woodbridge by Robert Mondavi, California \$36  
Ecco Domani, Italy \$48  
Santa Margherita, Italy \$79

SAUVIGNON BLANC  
Woodbridge by Robert Mondavi, California \$36  
Whitehaven Marlborough, New Zealand \$46  
Kim Crawford, New Zealand \$50

ADDITIONAL WHITE WINES  
Woodbridge, White Zinfandel \$36  
Barefoot, Moscato \$35  
Kung Fu Girl Dry Riesling, Washington State \$47

## ROSE WINE

Fleur de Mer, Provence, France \$50  
Meiomi, California \$44

## REDS WINE

CABERNET SAUVIGNON  
Woodbridge, Robert Mondavi \$36  
Z Alexander, California \$48  
Simi, Sonoma County \$60  
Franciscan Oakville Estate, Napa Valley, California \$74  
Stags' Leap, Napa Valley, California \$108

MERLOT  
Woodbridge, Robert Mondavi \$36  
14 Hands, Washington \$45

MALBEC  
Alamos, Argentina \$48  
Tamari Reserve, Australia \$50

PINOT NOIR  
Woodbridge, Robert Mondavi \$36  
Z Alexander, California \$46  
MacMurray Estate, Sonoma County, California \$63

RED BLENDS  
19 Crimes Collection \$41  
Dreaming Tree, Crush, California \$48  
Z Alexander, California \$55  
Orin Swift, Abstract \$88

# PAUL BROWN STADIUM SUITES



# 2022 SUITE CATERING POLICIES

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

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

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

## THREE EASY WAYS TO ORDER

Online: [www.suitecatering.com](http://www.suitecatering.com)

Email: [Wesley-shannon@aramark.com](mailto:Wesley-shannon@aramark.com)

Phone: 513-455-4910

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

For questions, or help with ordering please contact the Aramark Suite Catering Team:

### **Beth Lousteau, Premium Services Director**

513-455-4906

[Lousteau-elizabeth@aramark.com](mailto:Lousteau-elizabeth@aramark.com)

### **Kevin Unter, Suite Catering Manager**

513-455-4928

[Unter-kevin@aramark.com](mailto:Unter-kevin@aramark.com)

### **Shannon Wesley, Suite Sales Manager**

513-455-4910

[Wesley-shannon@aramark.com](mailto:Wesley-shannon@aramark.com)

## **EVENT DAY ORDERS DUE BY 11AM ON DAY LISTED BELOW**

GAME DAY	ORDER DEADLINE
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Monday.....	Tuesday
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Thursday.....	Friday
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Friday.....	Monday
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Saturday.....	Tuesday
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Sunday.....	Tuesday
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# PAUL BROWN STADIUM SUITES

# 2022 SUITE CATERING POLICIES

Menu selection and all other arrangements must be received three business days prior to the function by 11am. A confirmation email will be sent specifying your order and requests. All food and beverage orders must have payment arranged prior to order confirmation. We strongly recommend advance ordering since this will provide you with the ability to select from our entire menu which offers many more featured items.

## PERSONALIZE SERVICE

During events, a Suite Attendant will be assigned to deliver your food and beverage orders, take additional orders and assist in maintaining your suite. If you desire a dedicated private suite attendant to remain exclusively in your suite for an event, please contact the Suite Catering Office (513-455-4910) within 72 hours of the event to ensure your request can be accommodated. The cost for a private suite attendant is \$200 per event. These prices do not reflect administrative charges or taxes.

## SPECIAL MENU REQUESTS

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

## ALCOHOLIC BEVERAGES

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

We welcome requests for items not found on our menu or special beverages. Please provide proper advance notice to ensure your items are stocked and at the appropriate temperature for service on event day. Bottles or cans are not to be taken outside of the suites. By law, minors (persons under the age of 21) cannot consume or be served alcohol; it is the responsibility of the suite holders to oversee alcohol consumption within your suite. If you would prefer, a private suite attendant may be provided for your suite to assume this responsibility. The cost per private is attendant is \$150.

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

## BEVERAGE RESTOCK PROGRAM

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

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

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## METHODS OF PAYMENT

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

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

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

**#3 - Advance Payment** - For this option, the suite catering office will provide you with a total of all charges based upon the advance order. All advance payments (cash, credit card, and 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.

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

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

For non-Bengal events (i.e. High School Football, Music Fest): All regular suite holders MUST confirm or provide alternate contact/ billing information and instructions for NON-Bengal Events. Regular suite holders default method of payment will be charged if no alternate billing instructions are provided.

## 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. Guests are not permitted to re-enter the stadium through any gate once they have exited.

## EVENT DAY SUITE ORDERING

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

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## CANCELLATIONS

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

## ADMINISTRATIVE CHARGE

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

## TAX

A 7.8% sales tax is applied to all food and beverage orders, including the administrative charge.

## GRATUITIES

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

## LIABILITY

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

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