

SUITE MENU 2025



JUNGLE
HOSPITALITY

WELCOME

WELCOME TO PAYCOR STADIUM, HOME OF THE CINCINNATI BENGALS!

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!



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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



All Beef Hot Dogs
Beef Tomahawk Board
Buffalo Chicken Dip
Charcuterie Cone,
without crackers
Chilled BBQ Grilled Shrimp
Chips & Queso
Chips, Salsa & Guacamole
Classic Caesar Salad,
without Croutons
Classic Chopped Salad
Crispy Cauliflower Steak
Crispy Skinned Chicken Osso Bucco
Fattoush Salad,
without Pita
Flourless Chocolate Cake
Freshly Popped Popcorn
Fruit & Tajin
Glier's Sausage Duo,
without Bun
Hickory Smoked Chicken Thighs
Kettle Chips & Dips
Mezze Platter
Pomegranate Glazed Lamb Chops
Seasonal Fruit Platter
Sharp Cheddar Pimento Spread,
without Crackers
Skyline Cheese Cones,
without Bun
Smokehouse Brisket Sandwich,
without Bun
Smokehouse Sandwich Combo,
without Bun
Summer Berry Salad
Whipped Ricotta,
without Crostini

VEGETARIAN

Crispy Cauliflower Steak
Chips & Queso
Chips, Salsa & Guacamole
Craveworthy Cookies
Donatos Cheese Pizza
Cookie Brownie Skillet
Bengal Snack Mix
Black Bean Quesadilla
Eggplant Parm Sandwich
Fattoush Salad
Flourless Chocolate Cake
Four Cheese Mac n Cheese
Freshly Popped Popcorn
Fruit & Tajin
Kettle Chips & Dips
Killer Brownies
Mezze Platter
Murray's Cheese Board
Napa Crunch Salad
Peach Tartlets
Pineapple Upside Down Rum Cakes
Seasonal Fruit Platter
Seasonal Whoopie Pies
Sharp Cheddar Pimento Spread
Southern Style Banana Pudding Trifle
Summer Berry Salad
Sweet Potato Taquitos
Warm Bavarian Soft Pretzel

VEGAN

Freshly Popped Popcorn
Fruit & Tajin
Mezze Platter, without Ranch
Napa Crunch Salad
Seasonal Fruit Platter

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

QUEEN CITY 9

RIVERFRONT BBQ 11

SEVEN HILLS 13

OVER THE RHINE 15





GRILLED CHICKEN WRAPS

QUEEN CITY

FRESH POPCORN

Salted and Bottomless
Gluten Friendly, Vegetarian

CHIPS AND DIPS

Fresh Fried Kettle Chips,
French Onion Dip, Dill Pickle Dip
Gluten Friendly, Vegetarian

SEASONAL FRUIT PLATTER

Melon, Pineapple, Grapes, Fresh Berries
Gluten Friendly, Vegan

CLASSIC CAESAR SALAD

Romaine Lettuce,
Aged Parmesan, Rustic Crouton, Creamy
Caesar Dressing
Vegetarian

GRILLED CHICKEN WRAPS

Baby Lettuces, Parmesan Garlic Dressing,
Applewood Smoked Bacon, Heirloom
Tomato, Pickled Red Onion, Blue Cheese
Crumbles, Jalapeño Cheddar Wrap

ENHANCEMENTS

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

MEZZE PLATTER \$115

Roasted Cauliflower, Blistered Tomato,
Carrot, Celery Sticks, Mixed Olives,
Red Pepper Hummus, Chive Ranch
Gluten Friendly and Vegan without Ranch Dip

SMOKED TURKEY CLUB \$130

Smoked Turkey Breast, Provolone, Crispy Bacon,
Arugula, Tomato Jam, Roasted Garlic Aioli,
Herb Ciabatta

DONATOS PEPPERONI PIZZA \$46

Loaded Edge to Edge with Crispy Family Recipe
Pepperoni, Aged Smoked Wisconsin Provolone,

ALL BEEF HOT DOGS

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

GRILLED BURGER SLIDERS

Caramelized Onion, Lettuce,
Tomato, Pickles, Sliced Cheddar,
Bengal Sauce, King's Hawaiian Sweet
Slider Bun

CRISPY CHICKEN TENDERS

Honey Mustard, BBQ Sauce

FOUR CHEESE MACARONI N CHEESE

Cavatappi Pasta, Cheddar,
Smoked Gouda, Monterey Jack, Parmesan
Breadcrumbs
Vegetarian

BUFFALO CHICKEN DIP

Shredded Chicken Breast,
Ranch Cream Cheese, Buffalo Sauce,
Tortilla Chips
Gluten Friendly

PACKAGE

\$950

The minimum order for all
suite packages is 16 guests.

NO SUBSTITUTION -



SCAN HERE

SEE THIS PACKAGE
IN A SUITE!



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.



BBQ PLATTER

RIVERFRONT BBQ

FRESH POPCORN

Salted and Bottomless
Gluten Friendly, Vegetarian

CHIPS AND DIPS

Fresh Fried Kettle Chips, French Onion Dip,
Dill Pickle Dip
Gluten Friendly, Vegetarian

SEASONAL BERRY SALAD

Mixed Greens, Strawberry, Blueberry,
Candied Pecans, Crumbled Feta Cheese,
Pomegranate Vinaigrette
Gluten Friendly, Vegetarian

CLASSIC CHOPPED SALAD

Mixed Greens, Red Onion, Crispy Chickpeas,
Salami, Egg, Cucumber, Tomato, Sharp
Cheddar, White Peach Vinaigrette
Gluten Friendly

SHARP CHEDDAR PIMENTO SPREAD

Sharp Cheddar, Roasted Red Pepper,
Escabeche Vegetables, Fried Saltines
Vegetarian, Gluten Friendly without Crackers

CHILLED BBQ GRILLED SHRIMP

Jumbo Grilled Shrimp, BBQ Seasoning,
Cilantro Lime Crema, Lemon
Gluten Friendly

FOUR CHEESE MAC N CHEESE

Cavatappi Pasta, Cheddar, Smoked Gouda,
Monterey Jack, Parmesan Breadcrumbs
Vegetarian

SMOKEHOUSE BRISKET SANDWICH

14 Hour Smoked Brisket, Traditional BBQ
Sauce, Mustard BBQ Sauce, Vinegar BBQ
Sauce, Pickles, King's Hawaiian Sweet
Slider Buns
Gluten Friendly without Buns

HICKORY SMOKED CHICKEN THIGHS

Chili Crunch Brussels Sprouts,
Traditional BBQ Sauce
Gluten Friendly

BBQ PLATTER

Pork Belly Burnt Ends, Smoked Sausage,
Smoked Dinosaur Beef Ribs, Jalapeno Cheddar
Corn Muffins, Beer Battered Onion Rings

PACKAGE

\$1,100

The minimum order for all
suite packages is 16 guests.

NO SUBSTITUTION



SCAN HERE

**SEE THIS PACKAGE
IN A SUITE!**

ENHANCEMENTS

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

DONATOS PEPPERONI PIZZA \$46

Loaded Edge to Edge with Crispy Family Recipe
Pepperoni, Aged Smoked Wisconsin Provolone,
Romano

JUMBO CHICKEN WINGS \$130

Three Wing Styles, Buffalo, BBQ,
and Ancho Chili Dry Rub, Celery,
Buttermilk Ranch

SPIKED LEMONADE BEVERAGE PACKAGE \$280

1 Bottle Each

Crown Royal Peach
Crown Royal Blackberry

Lemonade, Fresh Lemons,
Dried Fruit Rings,
Maraschino Cherries



Prices subject to additional fees and taxes.

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PASTRAMI SALMON CLUB

SEVEN HILLS

FRESH POPCORN

Salted and Bottomless
Gluten Friendly, Vegetarian

CHIPS AND DIPS

Fresh Fried Kettle Chips, French Onion Dip,
Dill Pickle Dip
Gluten Friendly, Vegetarian

WHIPPED RICOTTA

Lemon Zest, Crispy Prosciutto,
Sundried Tomato, Fresh Herbs,
Extra Virgin Olive Oil, Focaccia Crostini
Gluten Friendly without Crostini

FRUIT AND TAJIN

Pineapple, Watermelon, Seasonal Berries, Tajin
Gluten Friendly, Vegan

NAPA CRUNCH SALAD

Napa Cabbage, Carrot, Bell Peppers,
Wonton Strips, Crisp Rice Noodles,
Sesame Vinaigrette
Vegan

PASTRAMI SALMON CLUB

Smoked Salmon, Pickled Shallot,
Mustard Caviar, Salted Rye Bread,
Fresh Herbs

ENHANCEMENTS

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

SMOKY JALAPENO POPPERS \$90

Chipotle Cream Cheese,
Applewood Smoked Bacon, Jalapeno,
Cilantro Lime Crema

HAM AND PIMENTO SLIDERS \$65

Double Smoked Natural Ham, Pimento Cheese,
Horseradish Bread Butter Pickles,
Parker House Rolls

JUMBO CHICKEN WINGS

Three Wing Styles

Buffalo, BBQ, and Ancho Chili Dry Rub,
Celery, Buttermilk Ranch

SLIDER DOG TRIO

KEY WEST DOG

Kewpie Mayo, Coconut Shrimp,
Mango Habanero Sauce

QUEEN CITY DOG

Beer Cheese Sauce, Tangy Red Kraut

SONORAN DOG

Bacon, Chipotle Bean Dip, Guacamole,
Pico de Gallo

CRISPY CHICKEN SLIDERS

Buttermilk Fried Chicken,
Smoked Chili Mayo, Cilantro Slaw,
King's Hawaiian Sweet Slider Bun

SHORT RIB SANDWICH

Root Beer Braised Beef Short Rib,
Dijon Goat Cheese Smear, Arugula,
Crusty French Baguette

PACKAGE

\$1,025

The minimum order for all
suite packages is 16 guests.

NO SUBSTITUTION



SCAN HERE

**SEE THIS PACKAGE
IN A SUITE!**



BLOODY MARY BAR \$200

2 Bottles

Zing Zang Bloody Mary Mix

1 Bottle

Ketel One Vodka

Hot Sauce, Lime Wedges,
Stuffed Olives, Cubed Cheese,
Celery

6 Souvenir Cocktail Cups

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.



POMEGRANATE GLAZED LAMB CHOPS

OVER THE RHINE

FRESH POPCORN

Salted and Bottomless
Gluten Friendly, Vegetarian

BENGAL SNACK MIX

Orange and Black M&M's,
Yogurt Dipped Pretzels, Salted Mixed Nuts
Vegetarian

MEZZE PLATTER

Roasted Cauliflower, Blistered Tomato,
Carrot, Celery Sticks, Mixed Olives,
Red Pepper Hummus, Chive Ranch
Gluten Friendly, Vegetarian

CHARCUTERIE CONE

Prosciutto di Parma, Genoa Salami, Coppa,
Red Dragon Cheddar, Manchego,
Lager Mustard, Dried Cherries,
Cracker Basket
Gluten Friendly without Crackers

FATTOUSH SALAD

Heirloom Tomato, Cucumber, Red Onion,
Pink Radish, Crispy Baked Pita, Greek Feta,
Mint, Mixed Greens, Lemon Herb Vinaigrette
Vegetarian, Gluten Friendly without Pita

ENHANCEMENTS

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

SMOKED BEEF TENDERLOIN SLIDERS \$225

Smoked Black Pepper Tenderloin, Tomato Jam, Blue
Cheese, Arugula, Parker House Rolls

THAI CHICKEN LETTUCE WRAPS \$95

Grilled Chicken Tenders, Coconut Curry Noodles,
Marinated Carrots, Sesame Cucumber Salad, Soy
Peanut Sauce, Cilantro Cashew Dressing, Bibb
Lettuce

LOBSTER ROLLS

Maine Lobster, Creamy Tarragon Dressing,
Buttered Top Split Bun

"THE CHUNKY CHEF" HAWAIIAN MEATBALLS

Ground Beef and Pork Meatballs,
Sweet and Spicy Glaze, Pineapple Aioli,
Jicama Slaw

BEEF SHORT RIB EMPANADAS

Root Beer Braised Beef Short Rib,
Flaky Pastry, Swiss Cheese,
Horseradish Cream

KOREAN STYLE FRIED CHICKEN

Double Crunch Tempura Chicken Legs,
Gochujang Aioli, Kimchee Rice

POMEGRANATE GLAZED LAMB CHOPS

Free Range Kentucky Lamb, Fresh Herb Crust,
Pomegranate Molasses, Pistachio Crumble
Gluten Friendly

PACKAGE

\$1,375

The minimum order for all
suite packages is 16 guests.

NO SUBSTITUTION



SCAN HERE

**SEE THIS PACKAGE
IN A SUITE!**



BUBBLY BAR \$190

2 Bottles
La Marca Prosecco

2 Bottles
Aperol, Orange Juice,
Peach Puree
Fresh Berries

Prices subject to additional fees and taxes.

Items are served on the side to accommodate dietary restrictions.

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JUNGLE
HOSPITALITY





À LA CARTE

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CHILLED BBQ GRILLED SHRIMP

CHILLED PLATTERS

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

✦ MEZZE PLATTER \$115

Roasted Cauliflower, Blistered Tomato, Carrot, Celery Sticks,
Mixed Olives, Red Pepper Hummus, Chive Ranch
Gluten Friendly and Vegan without Ranch Dip

FRUIT AND TAJIN \$80

Pineapple, Fresh Watermelon, Seasonal Berries, Tajin
Gluten Friendly, Vegan

MURRAY'S CHEESE BOARD \$90 - \$100

Chef's Selection of seasonal Cheeses, Nuts and Jams
Vegetarian

CHILLED BBQ GRILLED SHRIMP \$170

Jumbo Grilled Shrimp, BBQ Seasoning,
Cilantro Lime Crema, Lemon
Gluten Friendly

CHARCUTERIE CONE \$130

Prosciutto di Parma, Genoa Salami, Coppa,
Red Dragon Cheddar, Manchego, Lager Mustard,
Dried Cherries, Cracker Basket
Gluten Friendly without Crackers

SHARP CHEDDAR PIMENTO SPREAD \$55

Sharp Cheddar, Roasted Red Pepper,
Escabeche Vegetables, Fried Saltines
Vegetarian, Gluten Friendly without Crackers

TUNA POKE \$110

Diced Ahi Tuna, Creamy Sesame Vinaigrette,
Avocado Puree, Scallions, Furikake, Wonton Chips

WHIPPED RICOTTA \$70

Whipped Lemon Ricotta, Crispy Prosciutto,
Sundried Tomato, Fresh Herbs, Extra Virgin Olive Oil,
Focaccia Crostini
Gluten Friendly without Crostini

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.





"THE CHUNKY CHEF" HAWAIIAN MEATBALLS

HOT APPETIZERS

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

✦ **SMOKED CHICKEN QUESADILLAS \$93**

Hickory Smoked Pulled Chicken, Grilled Onion Marmalade, Cheddar Jack Cheese, Honey Chipotle Crema

✦ **BLACK BEAN QUESADILLAS \$90**

Black Beans, Roasted Corn, Poblano Peppers, Jack Cheddar Cheese, Honey Chipotle Crema
Vegetarian

✦ **JUMBO CHICKEN WINGS \$130**

Three Wing Styles

Buffalo, BBQ, and Ancho Chili Dry Rub
Celery, Buttermilk Ranch

✦ **CRISPY CHICKEN TENDERS \$130**

Honey Mustard, BBQ Sauce

REUBEN EGG ROLLS \$90

Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing

✦ **CHIPS AND QUESO DIP \$85**

Pepper Jack Queso Dip, Pico de Gallo, Tortilla Chips
Vegetarian

**"THE CHUNKY CHEF"
HAWAIIAN MEATBALLS \$95**

Ground Beef and Pork Meatballs,
Sweet and Spicy Glaze,
Pineapple Aioli, Jicama Slaw



FOUR CHEESE MACARONI N CHEESE \$110

Cavatappi Pasta, Cheddar, Smoked Gouda, Monterey Jack, Parmesan Breadcrumbs
Vegetarian

CUSTOMIZED LOADED MAC

**Crispy Buffalo, Smoked Beef Brisket or
Smoked Pulled Pork \$40**

BUFFALO CHICKEN DIP \$130

Shredded Chicken, Ranch Cream Cheese, Scallion, Tortilla Chips
Gluten Friendly

SMOKY JALAPENO POPPERS \$90

Chipotle Cream Cheese, Applewood Smoked Bacon, Jalapeno, Cilantro Lime Crema

PIGS IN A BLANKET \$90

All Beef Dogs, Flaky Pastry, Everything Bagel Seasoning, Honey Mustard Dipping Sauce

SKYLINE CHILI DIP \$135

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



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.



SANDWICHES

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

✦ GRILLED CHICKEN WRAPS \$115

Grilled Chicken Breast, Baby Lettuces, Parmesan Garlic Dressing, Applewood Smoked Bacon, Heirloom Tomato, Pickled Red Onion, Blue Cheese Crumbles, Jalapeno Cheddar Wrap

SMOKED BEEF TENDERLOIN SLIDERS \$225

Smoked Black Pepper Tenderloin, Tomato Jam, Blue Cheese, Arugula, Parker House Rolls

HAM AND PIMENTO SLIDERS \$65

Double Smoked Natural Ham, House Pimento Cheese, Horseradish Bread Butter Pickles, Parker House Rolls

PASTRAMI SALMON CLUB \$150

Smoked Salmon, Pickled Shallot, Mustard Caviar, Salted Rye Bread, Fresh Herbs

LOBSTER ROLLS \$375

Maine Lobster, Creamy Tarragon Dressing, Buttered Top Split Bun

SHORT RIB SANDWICH \$180

Root Beer Braised Beef Short Rib, Dijon Goat Cheese Smear, Arugula, Crusty French Baguette

SMOKED TURKEY CLUB \$110

Smoked Turkey Breast, Provolone, Crispy Bacon, Arugula, Tomato Jam, Roasted Garlic Aioli, Herb Ciabatta

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.

✦ INDICATES AVAILABLE ON EVENT DAY MENU

SALADS

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

FATTOUSH SALAD \$90

Heirloom Tomato, Cucumber, Red Onion, Pink Radish, Crispy Baked Pita, Greek Feta, Mint, Mixed Greens, Lemon Herb Vinaigrette
Vegetarian, Gluten Friendly without Pita

NAPA CRUNCH SALAD \$90

Napa Cabbage, Carrot, Bell Peppers, Wonton Strips, Crisp Rice Noodles, Sesame Vinaigrette
Vegetarian

* CLASSIC CAESAR SALAD \$70

Romaine Lettuce, Aged Parmesan, Rustic Crouton, Creamy Caesar Dressing
Vegetarian

* CLASSIC CHOPPED SALAD \$90

Mixed Greens, Red Onion, Crispy Chickpeas, Salami, Egg, Cucumber, Tomato, Sharp Cheddar,



FAN FAVORITES

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

* ALL BEEF HOT DOGS \$100

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

SAUSAGE DUO \$105

Bratwurst and Smoked Mettwurst, Sauerkraut, Spicy Brown Mustard, Buns
Gluten Friendly without Bun

* GRILLED BEEF SLIDERS \$150

Caramelized Onion, Lettuce, Tomato, Pickles, Sliced Cheddar, Bengal Sauce, King's Hawaiian Sweet Slider Bun

* SKYLINE CHEESE CONEYS \$125

Hot Dog, Skyline Chili, Mustard, Onion, Shredded Cheddar Cheese, Buns
Gluten Friendly without Bun



CRISPY CHICKEN SLIDERS \$110

Buttermilk Fried Chicken, Smoked Chili Mayo, Pickles, Bun

SMOKEHOUSE SANDWICH COMBO \$250

14 Hour Smoked Brisket and Smoked Pulled Pork, Traditional BBQ Sauce, Mustard BBQ Sauce, Vinegar BBQ Sauce, Pickles, King's Hawaiian Sweet Slider Bun
Gluten Friendly without 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.

CHEF'S SIGNATURE FAVORITES

EACH ITEM SERVES APPROXIMATELY 8 GUESTS



SCAN HERE
SEE HOW THESE
WERE MADE

BBQ PLATTER \$325

Pork Belly Burnt Ends, Smoked Sausage,
Smoked Dinosaur Beef Ribs, Jalapeno Cheddar Corn
Muffins, Beer Battered Onion Rings

BEEF TOMAHAWK BOARD \$475

Espresso Rubbed Bone in Prime Beef Ribeye,
Caramelized Shallots, Roasted Vegetables,
Crispy Parmesan Potatoes, Blue Cheese Fondue,
Black Truffle Bordelaise
Gluten Friendly





THAI CHICKEN LETTUCE WRAPS \$95

Grilled Chicken Tenders, Coconut Curry Noodles, Marinated Carrots, Sesame Cucumber Salad, Soy Peanut Sauce, Cilantro Cashew Dressing, Bibb Lettuce

CEDAR PLANKED SALMON \$185

Wild Caught Salmon, Maple Mustard Glaze, Harissa Carrots, Toasted Sesame Crumble

KOREAN STYLE FRIED CHICKEN \$110

Double Crunch Tempura Chicken Legs, Gochujang Aioli, Kimchee Rice

ULTIMATE PORK BELLY SANDWICH \$220

Smoked Pork Belly, Thick Cut Candied Bacon, Bibb Lettuce, Tomato Jam, Rosemary Mayo, Dijon Mustard. Crusty French Bread

POMEGRANATE GLAZED LAMB CHOPS \$235

Free Range Kentucky Lamb, Fresh Herb Crust, Pomegranate Molasses, Pistachio Crumble
Gluten Friendly

CRISPY SKINNED CHICKEN OSSO BUCCO \$125

Frenched Free Range Chicken Leg, Argentine Style Chimichurri Sauce, Bacon Sabayon
Gluten Friendly

PLANT FORWARD

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

CRISPY CAULIFLOWER STEAK \$130

Caramelized Cauliflower, Cilantro Yogurt, Golden Raisin, Red Pepper Coulis, Almond Crumble
Gluten Friendly, Vegetarian

EGGPLANT PARM SANDWICH \$150

Crispy Fried Eggplant, Organic Roasted Tomato, Provolone, Basil Pesto, Cuban Style Bun
Vegetarian

SWEET POTATO TAQUITOS \$130

Cumin Roasted Sweet Potatoes, Poblano Peppers, Flour Tortillas, Ancho Chili Sauce, Queso Fresco, Cilantro Pesto, Pickled Red Onions
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.

DONATOS^{PIZZA} PIZZA

14" PIE



SNACKS

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

✦ DONATOS CHEESE PIZZA \$43

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

✦ DONATOS PEPPERONI PIZZA \$46

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

✦ DONATOS THE WORKS PIZZA \$48

Family recipe Pepperoni and
Sausage, freshly cut Green
Peppers and Yellow Onions, Fresh
Mushrooms, Smoked Provolone,
Romano

✦ FRESHLY POPPED POPCORN \$40

Buttered and Bottomless
Gluten Friendly, Vegetarian

✦ KETTLE CHIPS AND DIP \$40

Fresh Fried Kettle Chips, French Onion and Dill Pickle Dips
Gluten Friendly, Vegetarian

BENGAL SNACK MIX \$45

Orange and Black M&M's, Yogurt Dipped Pretzels,
Salted Mixed Nuts
Vegetarian

✦ WARM BAVARIAN SOFT PRETZELS \$52

Lager Mustard, Sharp Cheddar Pimento Cheese
Vegetarian

✦ CHIPS SALSA AND GUACAMOLE \$80

Tomato Salsa, Guacamole, Tortilla Chips,
Gluten Friendly, 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.

✦ INDICATES AVAILABLE
ON EVENT DAY MENU

✦ INDICATES AVAILABLE ON EVENT DAY MENU

DESSERTS

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

Produced in an environment that handles Nuts

* CRAVEWORTHY COOKIES \$52

Chocolate Chip, Sugar, Oatmeal Raisin
Vegetarian

* KILLER BROWNIES \$75

Original, Cookie Dough, Confetti Blondie
Vegetarian



SEASONAL WHOOPIE PIES \$115

Vegetarian

Lemon

August - September

Carrot Cake

October - November

Red Velvet

December - January

PEACH TARTLETS \$100

Sugar Cookie Tart Shell, Whipped Vanilla Ricotta, Peach Preserve, Cinnamon Streusel
Vegetarian

COOKIE BROWNIE SKILLET \$90

Chocolate Chip Cookie, Fudge Brownie, Salted Caramel, Whipped Cream
Vegetarian

SOUTHERN STYLE BANANA PUDDING TRIFLE \$90

Banana Custard, Vanilla Pastry Cream, Whipped Cream, Vanilla Cookie Crust
Vegetarian

PINEAPPLE UPSIDE DOWN RUM CAKES \$95

Caramelized Buttery Pineapple, Fresh Baked Yellow Pineapple Rum Cake
Vegetarian

FLOURLESS CHOCOLATE CAKE \$150

Rich Dark Chocolate, Fresh Strawberries
Vegetarian



* INDICATES AVAILABLE ON EVENT DAY MENU

* DESSERT CART

SEE DESSERT CART GOODIES

SCAN HERE



INDULGE YOUR GUESTS WITH OUR
CHEF'S SPECIAL SELECTIONS

Including our Ice Cream Sundae Bar

Prices Vary by Item.





BEVERAGES

NON ALCOHOLIC 30

BEER 30

WINE 31

LIQUOR + BAR SUPPLIES 32

BEVERAGE PACKAGES 34



NON ALCOHOLIC

SOLD BY THE SIX-PACK

SOFT DRINKS \$26

12oz cans

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

WATER \$26

Aquafina

12 oz bottles, six-pack

Perrier Sparkling Water
four-pack

TEA \$32

18.5oz bottles

Pure Leaf Sweet Tea
Pure Leaf Unsweetened Tea

GATORADE \$32

18.5oz bottles

Gatorade G Orange
Gatorade G Fruit Punch

KEURIG COFFEE SERVICE \$26

6 pods

Regular Coffee
Decaf Coffee
English Breakfast Tea

6 pods \$30

Hot Chocolate

JUICE \$26

15.2 oz bottles

Tropicana Cranberry
Tropicana Grapefruit
Tropicana Orange
Tropicana Apple

BEER

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

DOMESTIC \$42

Budweiser
Bud Light
Coors Banquet
Coors Light
Michelob Ultra
Miller Lite
Michelob Ultra Zero

PREMIUM \$45

Angry Orchard Cider
Blue Moon
Heineken
Modelo Especial
Leinenkugel Summer Shandy
Sam Adam's Boston Lager
Stella Artois

LOCAL + CRAFT \$47

Garage Beer
Madtree Happy Amber
Madtree Psychopathy

SPIKED SELTZERS \$45

Bud Light Seltzer,
Black Cherry

Topo Chico Seltzer,
Strawberry Guava

Happy Thursday,
Raspberry Dragonfruit



Prices subject to additional fees and taxes.

WINE

SOLD BY THE BOTTLE

SPARKLING

- Barefoot Bubbly \$45
- La Marca Prosecco \$50
- Heidsieck Sonoma Brut \$58
- Moët & Chandon Brut Imperial, *Champagne, France* \$130
- Moët & Chandon Rose Imperial, *Champagne, France* \$130

WHITE

CHARDONNAY

- Woodbridge by Robert Mondavi, *California* \$42
- Kendall-Jackson “Vintner’s Reserve”, *California* \$63
- Sonoma Cutrer Russian River Valley, *California* \$75
- Rombauer, *California* \$125

PINOT GRIGIO

- Woodbridge by Robert Mondavi, *California* \$42
- Ecco Domani, *Italy* \$52
- Santa Margherita, *Italy* \$87

SAUVIGNON BLANC

- Woodbridge by Robert Mondavi, *California* \$42
- Whitehaven Marlborough, *New Zealand* \$54
- Kim Crawford, *New Zealand* \$60

ADDITIONAL WHITE

- Barefoot, White Zinfandel, *California* \$42
- Barefoot, Moscato, *California* \$42
- Kung Fu Girl Dry, Riesling, *Washington State* \$50

ROSE

- Fleur de Mer, *Provence, France* \$56
- Kim Crawford, *California* \$48

REDS

CABERNET SAUVIGNON

- Woodbridge, Robert Mondavi \$42
- Kendall-Jackson “Vintner’s Reserve”, *California* \$63
- Bonanza, *California* \$62
- Stags’ Leap, *Napa Valley, California* \$120
- Caymus, *Napa Valley, California* \$175

MERLOT

- Woodbridge, Robert Mondavi \$42
- 14 Hands, *Washington* \$50

MALBEC

- Alamos, *Argentina* \$50
- Tamari Reserve, *Australia* \$54

PINOT NOIR

- Woodbridge, Robert Mondavi \$42
- Meomi, *California* \$55
- MacMurray Estate, *Sonoma County, California* \$66
- Penner Ash, *Willamette Valley, Oregon* \$182

RED BLENDS

- 19 Crimes Collection \$44
- Orin Swift, *Abstract* \$98
- The Prisoner, *Napa Valley* \$140



PREMIUM COCKTAILS

READY TO DRINK

FOUR-PACK

HIGH NOON \$40

Pineapple Vodka Soda
Peach Vodka Soda

BUZZBALLZ \$40

CHILLERS

Berry Cherry Limeaid
Choc Tease
Forbidden Apple
Peachballz
Strawberry 'Rita
Tequila 'Rita



LIQUOR

ALL BOTTLES ARE 750ml

VODKA

SVEDKA	\$60
Smirnoff	\$70
Absolut	\$80
Tito's Vodka	\$87
Ketel One	\$90
Grey Goose	\$112

WHISKEY/BOURBON

Jim Beam Bourbon Whiskey	\$67
Jack Daniel's American Whiskey	\$90
Maker's Mark Bourbon	\$103
Boone County Small Batch Bourbon	\$120
Buffalo Trace	1 liter \$130
Woodford Reserve	\$130

FLAVORED WHISKEY

Fireball Cinnamon Whiskey	\$67
Crown Royal Apple	\$100
Crown Royal Peach	\$100
Crown Royal Blackberry	\$100

GIN

Bombay Saffire	\$60
Tanqueray	\$85
Hendrick's	\$112

TEQUILA

El Jimador	\$70
1800 Silver	\$102
Patrón Silver	\$150
Patrón Reposado	\$155
Rey Supremo	
Blanco	\$138
Gran Reserva Reposado	\$150
Blanco Rosa	\$140
Anejo	\$200

RUM

Cruzan Light	\$46
Bacardi Superior	\$58
Captain Morgan Spiced	\$67
Rum Haven Coconut Rum	\$85

BLENDED WHISKEY

Jameson Irish Whiskey	\$90
Crown Royal	\$100

SCOTCH

Dewar's White Label	\$76
Johnnie Walker Black	\$125

COGNAC

Hennessey VS	\$125
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CORDIALS/LIQUEUR

Bailey's	\$70
Aperol	\$74
Grand Marnier	\$80
Disaronno Amaretto	\$66
Kahlua	\$60
Chambord	\$79
Drambuie	\$79
Boone County Bourbon Cream	\$64

BAR SUPPLY

MIXERS

Club Soda	\$24
Tonic	\$24
Ginger Ale	\$24
Finest Call Margarita	1 liter \$22
Zing Zang Bloody Mary Mix	1 liter \$25
Finest Call Sweet & Sour Mix	1 liter \$22

BAR SUPPLIES

Bitters	\$12
Maraschino Cherries	\$12
Grenadine	\$16
Lime Juice	\$16
Sweet & Dry Vermout	\$25
Lemons	\$12
Limes	\$12
Orange Slices	\$12
Olives	\$12
Tabasco	\$12
Worcestershire	\$14

CrownRoyal™

Prices subject to additional fees and taxes.

BEVERAGE PACKAGES



BUBBLY BAR \$190

2 BOTTLES

La Marca Prosecco

1 BOTTLE EACH

Aperol, Orange Juice, Peach Puree

Fresh Berrie

513 LIQUOR PACKAGE \$450

1 BOTTLE EACH

Ketel One Vodka, Buffalo Trace Bourbon, Crown Royal

1 SIX PACK EACH

Cranberry Juice, Orange Juice, Grapefruit Juice

Club Soda, Ginger Ale

1 GARNISH TRAY

6 SOUVENIR COCKTAIL CUPS

MVP BEER & WINE PACKAGE \$350

1 SIX PACK EACH

Bud Light, Miller Light, Michelob Ultra,

Modelo Especial

1 BOTTLE EACH

Kendall Jackson Chardonnay,

Kim Crawford Sauvignon Blanc,

Bonanza Cabernet

CrownRoyal.



BLOODY MARY BAR \$200

2 BOTTLES

Zing Zang Bloody Mary Mix

1 BOTTLE EACH

Ketel One Vodka

Hot Sauce, Lime Wedges,
Stuffed Olives, Cubed Cheese,
Celery

6 SOUVENIR COCKTAIL CUPS

SPIKED LEMONADE \$225

1 BOTTLE EACH

Crown Royal Peach, Crown Royal Blackberry

Lemonade, Fresh Lemons,

Dried Fruit Rings,

Maraschino Cherries





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

www.SuiteCatering.com

PHONE

513-455-4910

E-MAIL

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/TIME	ORDER DEADLINE
Indianapolis Pre-Season	Sat / Aug 23	1:00 pm
Jacksonville Home Opener	Sun, / Sept (?)	1:00 pm
Detroit	Sun / Oct 5	4:25 pm
Pittsburgh TNF	Thurs / Oct 16	8:15 pm
New York	Sun / Oct 26	1:00 pm
Chicago	Sun / Nov 2	1:00 pm
New England	Sun / Nov 23	1:00 pm
Baltimore	Sun / Dec (?)	1:00 pm
Arizona	Sat / Sun Decr 27/28	tbd
Cleveland	Sat / Sun Jan 3/4	tbd

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