

2022

LUXURY SUITE MENU

PACKAGES

À LA CARTE

BEVERAGES

POLICIES

PAYCOR STADIUM SUITES



PACKAGES

ALL AMERICAN GRILL \$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

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.

PEPPERONI PIZZA \$41

Pizza Sauce | Sliced Pepperoni | Shredded Mozzarella

LOADED NACHOS \$106

Choose Chicken Tinga or Beef Barbacoa
Tortilla Chips | White Cheddar Queso | Pico De Gallo
Shredded Cheddar | Jalapeno | Cilantro

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

PAYCOR 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

BBQ CHICKEN THIGHS

Whiskey BBQ Sauce

BBQ BEEF BRISKET



Without Rolls

Slow Roasted Brisket | Whiskey BBQ Sauce

CRAVEWORTHY 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

SAUSAGE DUO \$99



Without Rolls

Bratwurst | Mettwurst | Sauerkraut
Spicy Brown Mustard | Buns

BOURBON OR VODKA MULE

BEVERAGE PACKAGE \$159

8 Souvenir Cocktail Cups
1 Bottle of Makers Mark Bourbon or Tito's Vodka
Ginger Beer | Lime Wedges | Fresh Mint



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Vegetarian



No Gluten Ingredients



Vegan

PAYCOR STADIUM SUITES



PACKAGES

CHEF'S PLAYOFF PACKAGE \$1210

Serves approximately 16 Guests

FRESHLY POPPED POPCORN



Salted and Bottomless

STREET CORN DIP

Grilled Sweet Corn | Lime Crema | Toasted Chili
Cotija Cheese | Cilantro | Fried Pita

FRESH FRUIT & BERRIES



Watermelon | Cantaloupe | Honeydew | Pineapple
Grapes | Fresh Berries

CHARCUTERIE & ARTISAN CHEESE

Without Cracker Basket

Prosciutto | Salami | Capicola | Blue Cheese | Smoked Gouda
Cheddar | Gherkins | Lager Mustard | Assorted Crackers | Lavash

TRADITIONAL SHRIMP COCKTAIL



Horseradish Cocktail Sauce | Fresh Lemon

POTATO AND CHEESE PEROGIE

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

MUSTARD CRUSTED SALMON

Butternut Squash Quinoa | Blistered Tomato | Fennel Cream

BEEF TOMAHAWK

Roasted Potato | Fried Onion Rings | Chimichurri Butter
Horseradish Beef Sauce

GRAVEWORTHY COOKIES

Chef's Family Chocolate Chip Recipe

CHEF'S DESSERT PLATTER

Cannoli | Cup Cakes | Macaroons | Sugar Cookies

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

BEEF MEATBALLS ARRABIATA \$85

Tomato Basil Sauce | Pesto Oil | Shaved Parmesan Cheese

CLASSIC CAESAR SALAD \$68

Romaine | Parmesan Reggiano | Herbed Crouton | Classic Caesar Dressing
Add Grilled Chicken \$26

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

PAYCOR 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

CHARCUTERIE & ARTISAN CHEESE \$120
 *Without Cracker Basket*
Prosciutto | Salami | Capicola | Blue Cheese | Smoked Gouda
Cheddar | Gherkins | Lager Mustard | Assorted Crackers | Lavash

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

TAILGATE DIP FLIGHT \$90
Artichokes and Spinach | Roasted Pepper Hummus | Creamy Cheddar
Bacon Dip | Pretzel Roll and Sourdough Bread

STREET CORN DIP \$60
Grilled Sweet Corn | Lime Crema | Toasted Chili | Cotija Cheese
Cilantro | Fried Pita

MEDITERRANEAN PLATTER \$80
Red Pepper Hummus | Marinated Olives | Quinoa Salad | Pita Chips

* indicates availability on event day

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

 Vegetarian  No Gluten Ingredients  Vegan

PAYCOR 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

QUESO AND CHORIZO DIP \$90
Tortilla Chips | Pico de Gallo | Jalapeno

BEEF MEATBALLS ARRABIATA \$85
Tomato Basil Sauce | Pesto Oil | Shaved Parmesan Cheese

GOLD STAR CHILI DIP \$87
Cincinnati Style Chili | Cream Cheese | Shredded Cheddar Cheese
Tortilla Chips

*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  \$86
Black Bean | Roasted Corn | Peppers | Jack Cheese
Pico de Gallo | Chipotle Cream

POTATO AND CHEESE PEROGIE \$90
Bacon | Aged Cheese Sauce | Caramelized Onion
Cheddar Cheese | Green Onion

BRISKET BURNT ENDS MAC AND CHEESE \$80
Cavatappi Pasta | Smoked Gouda | Shredded Cheddar | Parmesan Cheese

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 Vegetarian  No Gluten Ingredients  Vegan

PAYCOR STADIUM SUITES



À LA CARTE

SUSHI FROM E+O KITCHEN

LOCATED AT THE BANKS AND IN HYDE PARK, E+O KITCHEN HAS NOW EXPANDED INTO THE JUNGLE!
AS THE FIERCEST TEAM IN THE NFL, THE BENGALS ARE EXCITED TO OFFER THE FRESHEST SUSHI IN CINCINNATI
TO SUITEHOLDERS FOR THE 2022-2023 SEASON.

All items marked * are in-stadium/in-suite exclusives.

HOUSE FAVORITES (\$350 / PACKAGE)

DRAGON'S BREATH | 1 COUNT

Shrimp Tempura | Avocado | Real Snow Crab
Spicy Tuna | Crispy Shalots | Spicy Sesame

WHO-DEY | 1 COUNT *

Salmon | Shrimp Tempura | Cucumber | Avocado
Orange Glaze | Tiger Sauce

WHITE TIGER | 2 COUNT *

Avocado | Asparagus | Cucumber | Radish | Candied Beets

BENGAL CRUNCH CAT | 2 COUNT

Spicy Tuna | Tempura Crunch | Jalapeno | Spicy Mayo

CALIFORNIA LOVE | 2 COUNT

Real Snow Crab | Avocado | Cucumber | Sesame

CHEFS' PACKAGE (\$400 / PACKAGE)

DRAGON'S BREATH | 2 COUNT

Shrimp Tempura | Avocado | Real Snow Crab
Spicy Tuna | Crispy Shalots | Spicy Sesame

WHO-DEY | 2 COUNT *

Salmon | Shrimp Tempura | Cucumber | Avocado
Orange Glaze | Tiger Sauce

WHITE TIGER | 1 COUNT *

Avocado | Asparagus | Cucumber | Radish | Candied Beets

BENGAL CRUNCH CAT | 1 COUNT

Spicy Tuna | Tempura Crunch | Jalapeno | Spicy Mayo

CALIFORNIA LOVE | 1 COUNT

Real Snow Crab | Avocado | Cucumber | Sesame

HEY VINNIE | 1 COUNT

Salmon Tempura | Avocado | Asparagus | Topped With Tuna
Cilantro | Unagi Sauce | Wasabi Aioli

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 Vegetarian  No Gluten Ingredients  Vegan



RESTAURANT-GRADE QUALITY
IN-SUITE COMFORT.



More information about E+O




PAYCOR 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
Roasted Onions | Sautéed Mushrooms
Bibb Lettuce | Cheddar Cheese | Tomatoes | Burger Sauce

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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 Vegetarian  No Gluten Ingredients  Vegan

PAYCOR STADIUM SUITES



À LA CARTE

SANDWICHES & SALADS

Each item serves approximately 8 guests

TURKEY & BRIE SANDWICH \$99

Cranberry Mayonnaise | Baby Arugula | Pretzel Bun

CHIPOTLE POTATO SALAD \$60

Shredded Cheddar Cheese | Crumbled Bacon | Green Onion

GRILLED CHICKEN WRAP \$90

Baby Kale | Roasted Red Pepper Hummus | Crumbled Feta

STEAKHOUSE WEDGE SALAD \$60

Baby Iceberg | Crumbled Bacon | Grape Tomato | Toasted Breadcrumbs
Bleu Cheese Vinaigrette

*CLASSIC CAESAR SALAD \$68

Romaine | Parmesan Reggiano | Herbed Crouton | Classic Caesar Dressing
Add Grilled Chicken \$26

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PAYCOR STADIUM SUITES




À LA CARTE

CHEF'S SIGNATURE FAVORITES

Each item serves approximately 8 guests

RED WINE BRAISED BEEF SHORT RIBS \$180
Boursin Mashed Potatoes | Roasted Mushrooms | Demi-Glace


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

MUSTARD BEEF TENDERLOIN  \$240
Boursin Mashed Potatoes | Roasted Baby Carrots | Horseradish Beef Sauce

MUSTARD CRUSTED SALMON \$112
Butternut Squash Quinoa | Fennel Slaw | Blistered Tomato

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

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PAYCOR 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

CHEF'S DESSERT PLATTER \$120

Cannoli | Cup Cakes | Macaroons | Sugar Cookie

CHEESECAKE SHOOTER \$80

Caramel | Orange Cheesecake | Macaroon

*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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 Vegetarian  No Gluten Ingredients  Vegan

PAYCOR 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
Starry Lemon Lime Soda \$23

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

PAYCOR 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

PAYCOR 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
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

PAYCOR STADIUM SUITES



BEVERAGES

SPARKLING WINE

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

PAYCOR STADIUM SUITES



2022 SUITE CATERING POLICIES

Aramark is the exclusive food and beverage partner at Paycor 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

Email: 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

Kevin Unter, Suite Catering Manager

513-455-4928

Unter-kevin@aramark.com

Shannon Wesley, Suite Sales Manager

513-455-4910

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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PAYCOR 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 \$150 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 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 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.

PAYCOR STADIUM SUITES

2022 SUITE CATERING POLICIES

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.

PAYCOR STADIUM SUITES

2022 SUITE CATERING POLICIES

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.

PAYCOR STADIUM SUITES