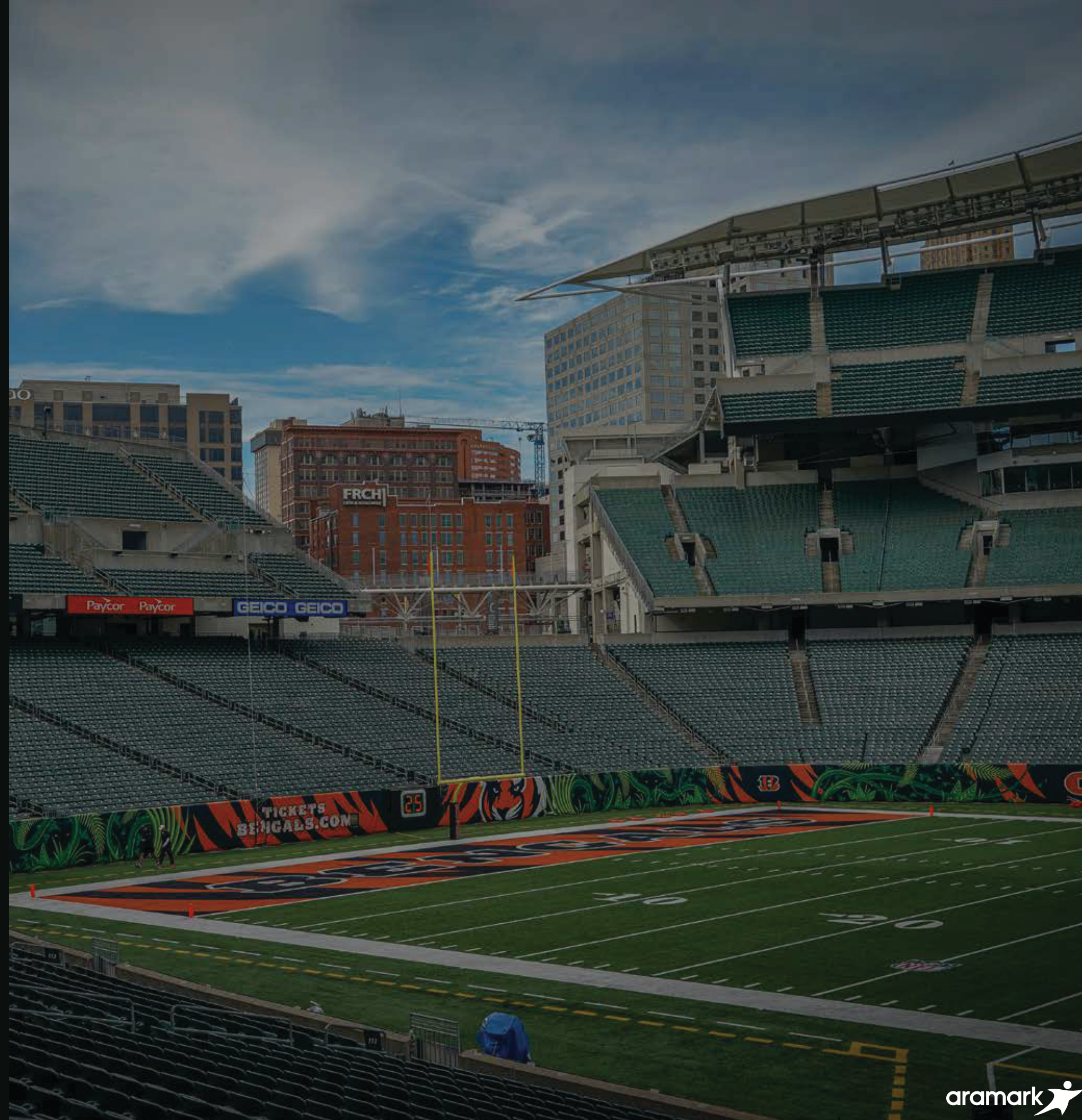


- 2020 -
PAUL BROWN STADIUM



LUXURY SUITE MENU





WELCOME

Welcome to the 2020 NFL Season.

We are ready to serve you!

We have made changes to our menu items and service style to give you and your guests peace of mind.

To increase your safety while in the suite we have removed shared utensils and limited items that are frequently touched. Other changes include that all food items will be served in individual portions, suite attendants will be wearing masks, and high touch areas will be sanitized frequently.

We look forward to seeing you soon!



TAILGATE PACKAGE

Serves 10
495

- **POTATO CHIPS, FRENCH ONION DIP**
- **TORTILLA CHIPS AND SALSA**
White Corn Chips, Traditional Salsa, Pineapple Salsa
- **FARMER'S MARKET VEGETABLE CUP**
Fresh Vegetables, Ranch Dressing
- **CHICKEN COBB SALAD**
Smoked Chicken, Romaine, Bacon, Tomatoes, Eggs, Gorgonzola, Ranch and Blue Cheese Dressings
- **SWEET AND SOUR CHICKEN BITES**
Breaded Chicken Bites, Sweet and Sour Sauce, Sesame Seeds
- **POTATOES AU GRATIN**
Thinly Sliced and Layered, Aged Cheddar, Cream, Individual Portion
- **GLIERS SAUSAGES**
Wrapped Bratwurst and Mettwurst on a Bun
- **LOADED MAC-N-CHEESE**
Brisket in Bold BBQ Sauce, or Buffalo Chicken in Creamy Cheese Sauce, Individual Portion
- **PRALINE CANDIED BACON**
Thick-Cut Bacon Strips, Brown Sugar, Toasted Pecans
- **DESSERT BARS**
Assorted Flavors
- **CHEESECAKE ON A STICK**
New York Style, Chocolate Covered

ALL-AMERICAN GRILL OUT PACKAGE

Serves 10
465

- **FRESHLY POPPED POPCORN**
- **SERVATII'S BAVARIAN PRETZEL SLICES**
Individual Bag Sliced Soft Pretzels, Zesty Pimento Beer Cheese Cup
- **SEASON'S BEST FRUIT CUP**
Pineapple, Grapes, Seasonal Berries, Melon
- **CAESAR SALAD**
Romaine, Parmesan Cheese, House Made Croutons
- **MAC-N-CHEESE**
Smoked Gouda, Cheddar, Provolone, Individual Portion
- **COWBOY BAKED BEANS**
Beef Brisket, Bell Pepper, Onion, Brown Sugar, 3 Bean Mix, Individual Portion
- **BUFFALO CHICKEN WINGS**
Buffalo-Style, Ranch Dressing Cup
- **EISENBERG ALL BEEF ANGUS HOT DOGS**
Wrapped Jumbo Hot Dog on Bun, Ketchup, Mustard Packet
- **STADIUM SLIDERS***
All Beef American Cheese Burgers, Slider Sauce, Pickle
- **COOKIES AND BROWNIES**
Assortment of Individually Bagged Treats

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





HOT STARTERS

Serves 5

- **CHICKEN WINGS** 66
Buffalo-Style or Sweet BBQ, Ranch Dressing
Individual Portion
- **HOUSE-MADE CHICKEN TENDERS** 66
Golden Crisp Chicken Filet, Sweet Honey Mustard,
BBQ Sauce
- **SWEET AND SOUR CHICKEN BITES** 63
Breaded Chicken Bites, Sweet and Sour Sauce,
Sesame Seeds
- **GOLD STAR CHILI DIP** 63
Cream Cheese, Cincinnati Chili, Cheddar Cheese,
Tortilla Chips
- **SOUTHWEST CHICKEN EGGROLLS** 52
Black Beans, Corn, Peppers, Flour Tortilla, Pico de
Gallo



COLD STARTERS

Serves 5

- **SEASON'S BEST FRUIT CUP** 57
Pineapple, Grapes, Seasonal Berries,
Melon
- **PRALINE CANDIED BACON** 45
Thick Cut Bacon Strips, Brown Sugar, Pecans
- **SERVATII'S BAVARIAN PRETZEL** 33
Individual Bag Sliced Soft Pretzels, Zesty
Pimento Beer Cheese Cup
- **SHRIMP COCKTAIL** 99
Jumbo, Blood Orange Marinade, Charred
Tomato, Tequila Pico De Gallo, Lemon
Wedge
- **FARMER'S MARKET VEGETABLE CUP** 40
Fresh Vegetables, Ranch Dressing Cup
- **CHEESE PLATE** 56
Assorted Domestic Cheese, Cured Meats,
Crackers

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may increase your risk of foodborne illness.





HOT ENTRÉES

Serves 5

- Eisenberg*
- **EISENBERG ALL BEEF ANGUS HOT DOGS** 53
Jumbo Hot Dogs on Bun, Relish, Ketchup, Mustard
- **GLIERS SAUSAGE DUO** 56
Bratwurst, Mettwurst, Condiments, Buns
- **STADIUM *SLIDERS** 62
All Beef American Cheese Burgers, Slider Sauce, Pickle
- **BUFFALO CHICKEN SLIDER** 65
Crispy Fried Chicken Breast, Buffalo Sauce, Blue Cheese Slaw
- **PULLED PORK SANDWICHES** 67
Mini Rolls, BBQ Sauce, Jalapenos, Onion Straws, Cole Slaw
- **LOADED MAC-N-CHEESE** 65
Smoked Gouda, Cheddar, Provolone, Brisket or Buffalo Chicken

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SANDWICHES & SALADS

Serves 5

- **TURKEY BLT** 58
Smoked Turkey, Bacon, Green Leaf, Tomato, Ciabatta Bread
- **CHIMICHURRI ROAST BEEF** 58
Roast Beef, Muenster Cheese, Grilled Red Onion, Leaf Lettuce, Sliced Tomato, Chimichurri Aioli, French Baguette
- **VEGETARIAN SANDWICH** 58
Fresh Mozzarella, Arugula, Tomato, Pesto Mayonnaise, Ciabatta
- **INDIVIDUAL CAESAR SALAD** 41
Romaine, Parmesan Cheese, House Made Croutons
- **LAYERED CHICKEN COBB SALAD** 48
Smoked Chicken, Bacon, Tomato, Eggs, Gorgonzola, Ranch and Blue Cheese Dressing

PIZZA

PEPPERONI - CHEESE
38 35
16" PIE





SNACKS

Serves 5

- **TORTILLA CHIPS AND SALSA** 25
White Corn Chips, Traditional Salsa ,
Pineapple Salsa
- **POTATO CHIPS & ONION DIP** 25
- **FRESHLY POPPED POPCORN** 25
- **GOURMET MIXED NUTS** 26
- **CANDY DISPLAY** 30

DESSERTS

Serves 5

- **BENGAL BROWNIES** 52
Iced Chocolate Fudge, Iced Fudge with
Nuts
- **JUMBO COOKIE PLATTER** 30
Chocolate Chip, Individual Bag
- **CHEESECAKE ON A STICK** 58
Chocolate Covered New York Style
- **DESSERT BARS** 54
Carrot, Chocolate Truffle,
Raspberry Cheesecake



SOFT DRINKS AND WATER

per six-pack

- Pepsi
- Diet Pepsi
- Mountain Dew
- Diet Mountain Dew
- Sierra Mist
- Orange Crush
- Dr. Pepper
- Diet Dr. Pepper
- Aquafina Bottled Water

PREMIUM BOTTLED DRINKS

per six-pack - 20 oz

- Gatorade Fruit Punch
- Gatorade Orange
- Lipton Pure Leaf Sweetened Tea

KEURIG COFFEE SERVICE

(per dozen)

- Regular, Decaffeinated, Tea Assortment
- Hot Chocolate

JUICES TROPICANA

per six-pack - 15.2 oz bottles

- Cranberry
- Orange
- Ruby Red Grapefruit
- Apple
- V8

MARTINI & ROSSI VERMOUTH

(750ml)

Sweet or Dry

23

PERRIER SPARKLING WATER

per four-pack

SWEET & SOUR MIX

BLOODY MARY MIX

BAR MIXERS

(per six-pack)

- Club Soda
- Ginger Ale
- Tonic 17

BAR GARNISHES

each

- Bitters
- Cocktail Olives
- Lemon -or- Lime Garnish
- Maraschino Cherries
- Rose's Lime -or- Grenadine
- Tobasco Sauce
- Worchestershire Sauce

29

33

20

16



KEEP YOUR DRINK COLD!

Add 6 Souvenir Koozies to Your Order for \$30.

18

18

23

18

8

BEER

BEVERAGES

DOMESTIC BEER

36

per six-pack -12 oz cans

- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Yuengling
- Miller Lite
- St. Pauli Girl (non-alcoholic)

PREMIUM BEER/MALT BEVERAGES

41

per six-pack - 12 oz cans

- Angry Orchard
- Modelo Especial
- Corona
- Corona Light
- Heineken
- Stella Artois
- Redbridge

LOCAL AND CRAFT BEER

43

per six-pack - 12 oz cans

- Blue Moon
- Goose Island IPA
- Leinenkugel Seasonal Shandy
- Rhinegeist Truth IPA

SPIKED SELTZERS

43

per six-pack - 12 oz cans

- Bud Light Seltzer Black Cherry
- Vizzy Pineapple Mango

Please contact us one week in advance to make arrangements for products not listed.



WINE SELECTIONS



WHITE WINES

SAUVIGNON BLANC

Whitehaven, New Zealand	43
Kim Crawford, New Zealand	44

PINOT GRIGIO

Ecco Domani, Italy	46
Santa Margherita, Trentino Alto Adige, Italy	75

RIESLING

Eroica by Chateau St. Michelle, Washington	45
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CHARDONNAY

Kendall-Jackson, "Vintner's Reserve", California	51
Sonoma Cutrer, Russian River, California	67

ROSÉ

Fleur de Mers, Cotes de Provence, France	48
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HOUSE WINE

Woodbridge by Robert Mondavi, California	34
Chardonnay, White Zinfandel, Moscato, Cabernet Sauvignon, Merlot	

SPARKLING

Domaine Chandon, Brut, NV, California	39
Riondo Prosecco, Spago Nero, Veneto, Italy	44
Moët & Chandon, Brut, "Impérial", NV, Champagne, France	92

RED WINES

PINOT NOIR

Z Alexander, California	45
MacMurray Ranch, Sonoma County, California	60

MERLOT

14 Hands, Washington	43
Chateau Ste. Michelle, Indian Wells Vineyard, Washington	52

MALBEC

Alamos, Argentina	46
Tamari Reserve, Australia	48

CABERNET SAUVIGNON

Z Alexander, California	45
Federalist 1776, California	57
Franciscan Oakville Estate, Napa Valley, California	70
Stags' Leap, Napa Valley, California	96

RED BLENDS

19 Crimes Collection, Australia	40
Dreaming Tree, Crush, California	46
Z Alexander, California	45

SPIRITS

BOURBON

Jim Beam	57
Bulleit	74
Bulleit Rye	74
Maker's Mark	77
Woodford Reserve	99
Boone County Small Batch	105
Boone County White Hall Bourbon Cream	56

GIN

Bombay Original	55
Tanqueray	67
Aviation	72

RUM

Cruzan	42
Bacardi Light	50
Captain Morgan	59

SCOTCH

Dewar's	65
Johnny Walker Black	109

TEQUILA

Jose Cuervo Premade Margarita	36
Sauza Blue	50
Patron Silver	122

VODKA

SVEDKA	55
Absolut	73
Ketel One	81
Grey Goose	98
Tito's	77

WHISKEY

Seagram's 7	45
Fireball	57
Jack Daniel's	71
Wild Turkey American Honey	72
Jameson	78
Crown Royal	80

CORDIALS/ LIQUEUR

Baileys	65
Chambord	75
Dekuyper Triple Sec	26
Disaronno Amaretto	62
Drambuie	75
Grand Marnier	76
Hennessey VS	87
Kahlua	56



HOW TO ORDER

2020 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

PHONE - 513-455-4910

WEBSITE - www.suitecatering.com

E-MAIL - wesley-shannon@aramark.com

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.

EVENT DAY ORDERS DUE BY 11AM ON DAY LISTED BELOW

Monday	Wednesday
Tuesday	Friday
Wednesday	Friday
Thursday	Friday
Friday	Monday
Saturday	Tuesday
Sunday	Tuesday

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.

SERVICE & BEVERAGES

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 within 72 hours of the event to ensure your request can be accommodated. The cost for a private suite attendant is \$150. 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 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 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.

ARAMARK SUITE MANAGEMENT TEAM

BETH LOUSTEAU

Director of Premium Services
513-455-4906

lousteau-elizabeth@aramark.com

SHANNON WESLEY

Suite Sales Manager
513-455-4910

wesley-shannon@aramark.com

GRETCHEN METTLER

Catering Manager
513-455-4919

mettler-gretchen@aramark.com



PAYMENTS

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 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

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.

PROCEDURES

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 the game. 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.

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% 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.

