

2021

# LUXURY SUITE MENU

PACKAGES

À LA CARTE

BEVERAGES

POLICIES

PAUL BROWN STADIUM SUITES



# PACKAGES

## ALL AMERICAN GRILL OUT - CLASSICS \$770

*Serves 16 Guests*

### FRESHLY POPPED POPCORN



Salted and Bottomless

### HOUSE FRIED KETTLE CHIPS



Caramelized Onion Dip

### FRESH FRUIT & BERRIES



Melons | Grapes | Pineapple | Berries

### BENGAL CHOPPED SALAD

Mixed Lettuces | Chicken | Bacon | Tomatoes | Cucumber  
Blue Cheese Crumbles | Buttermilk Ranch

### ARTISAN CHEESE\*\*



*without cracker basket*

Brie | Blue Cheese | Smoked Gouda | Cheddar  
Herbed Boursin | Dried Fruit | Grapes | Candied Pecans  
Assorted Crackers, Crostini & Lavash

### COWBOY BAKED BEANS

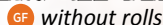
3 Bean Mix | Beef Brisket | Bell Pepper | Onion | Brown Sugar

### MAC N CHEESE

Smoked Gouda | Cheddar | Provolone



### EISENBERG ALL BEEF ANGUS HOT DOGS



*without rolls*

Sauerkraut | Traditional Condiments | Buns

### GAME DAY GRILLED BEEF BURGERS



*without buns*

Bacon | Grilled Onions | Sautéed Mushrooms  
Traditional Condiments | Jus | Brioche Buns

### JUMBO CHICKEN WINGS



*without dressing*

Buffalo or Sweet BBQ | Celery | Buttermilk Ranch (or) Blue Cheese

### GRAVEWORTHY COOKIES AND BROWNIES

Chocolate Chip Cookies | Chocolate Ganache Brownies  
Chocolate Ganache with Nuts

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

### LOADED NACHOS \$100

Texas Chili | White Cheddar Queso | Pico De Gallo | Shredded Cheddar  
Flash Fried Tortilla Chips

### THE WORKS PIZZA \$39

Pepperoni | Sausage | Bacon | Mushrooms | Green Peppers | Onions  
Mozzarella Cheese | Basil

### HIGH NOON PREMIUM COCKTAILS

Pineapple Vodka Soda (4-pack) \$34  
Peach Vodka Soda (4-pack) \$34

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



Vegetarian



No Gluten Ingredients



Vegan

# PAUL BROWN STADIUM SUITES



# PACKAGES

## TAILGATE PACKAGE - CHAMPIONS \$780

*Serves 16 Guests*

### FLASH FRIED TORTILLA CHIPS AND SALSA

Cumin Lime Salt | House Tomato Salsa

### PORK RINDS

Zesty Pimento Cheese Dip

### CAESAR SALAD

Romaine | Parmesan-Reggiano | Herbed Crouton | Classic Caesar Dressing

### FRESH FRUIT & BERRIES

Melons | Grapes | Pineapple | Berries

### PRALINE CANDIED BACON

Thick-Cut Candied Bacon Strips | Brown Sugar | Toasted Pecans

### DEVILED EGG POTATO SALAD

Yukon Gold Potatoes | Diced Egg | Celery | Sour Cream | Yellow Mustard



### GLIERS SAUSAGE DUO *without buns*

Bratwurst | Mettwurst | Sauerkraut  
Condiments | Buns

### BBQ BEEF BRISKET *without buns*

Slow Roasted Brisket | Bold BBQ Sauce | Brioche Buns

### CRISPY CHICKEN TENDERS

Honey Mustard | BBQ Sauce

### CUP CAKES

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.*

### GRILLED QUESADILLAS \$81

*Choose Adobe Rubbed Chicken or Vegetable*

Flour Tortilla | Cheese | Black Beans | Roasted Corn | Peppers | Onions  
Guacamole | House Tomato Salsa | Sour Cream

### PEPPERONI PIZZA \$39

*8 Slices*

House Sauce | Sliced Pepperoni | Shredded Mozzarella | Basil

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# PACKAGES

## ULTIMATE GAME DAY PACKAGES \$1150

*Serves 16 Guests*

### GOURMET MIXED NUTS

Roasted | Lightly Salted

### INDIVIDUAL WEDGE SALAD *without dressing*

Baby Iceberg | Bacon | Heirloom Cherry Tomato

Maytag Bleu Cheese | Ranch Dressing

### SERVATII'S BAVARIAN SOFT PRETZEL SLICES

Spicy Brown Mustard | Zesty Pimento Beer Cheese

### WILD MUSHROOM RISOTTO

Shitake | Cremini | Oyster Mushrooms | Asparagus | Pecorino Romano

### ASSORTED CHARCUTERIE AND ARTISAN CHEESE

 *without cracker basket*

Genoa Salami | Prosciutto Ham | Blue Cheese | Smoked Gouda | Cheddar

Stuffed Olives | Lager Mustard | Assorted Crackers, Crostini, and Lavash

### PEPPERCORN CRUSTED BEEF TENDERLOIN \*\*

Confit Tomatoes | Olive Tapenade | Blue Cheese Crumbles

Extra Virgin Olive Oil | Petite Baguette | Served Chilled

### SMOKED SALMON DISPLAY

Cream Cheese | Capers | Pickled Red Onion | Lemon | Chopped Egg

Fresh Herbs | Mini Bagels

### ELOTE GRILLED WINGS

Citrus Garlic Aioli | Parmesan | Cotija Cheese | Roasted Cream Corn

### INDIVIDUAL SHRIMP COCKTAIL

Kicked Up Horseradish Cocktail Sauce | Lemon Wedge

### CHOCOLATE TRUFFLES

Dark | Hazelnut | Dolce de Leche

### RASPBERRY AND BRIE EN CROUTE

French Brie and Raspberry in Puff Pastry | Chili Raspberry Glaze

### CARROT BUNDT CAKE

Cream Cheese Icing

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



### GLIERS SAUSAGES *without buns* \$94

Bratwurst | Mettwurst | Sauerkraut

Condiments | Buns

### BLOODY MARY BAR PACKAGE \$150

8 Souvenir Cocktail Cup

1 Bottle of Tito's Vodka

House Made Bloody Mary Mix

Tabasco Sauce | Lime Wedges | Olives | Cubed Cheese

Pickle Spears | Celery

### BOURBON BRISKET MEATBALLS \$77

House-Made Meatball | Bourbon BBQ

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## NEW STRIPES PACKAGE \$995

*Serves 16 Guests*

### FRESHLY POPPED POPCORN

Salted and Bottomless



### HANKY PANKY'S

Sausage | Ground Beef | Creamy Cheese | Thyme | Rye Bread

### DEVILED EGGS 3 WAYS

Pork Belly | Salmon Roe | Classic

### WAGYU BEEF SLIDERS

Jalapeño Cheddar | Harissa Aioli | Crispy Shallot

### SHRIMP AND GRITS

Cajun Grilled Shrimp | Creamy Jalapeño Cheese Grits

### BUFFALO CHICKEN MAC N CHEESE

Creamy | Bread Crumb Topping

### POTATO STACK

Pecorino Cheese | Microgreen Herbs

### Arriving at Half Time

### BBQ CHICKEN FLATBREAD

Thin Crust | Smoked Chicken | Sweet BBQ Sauce  
Caramelized Onions | Bacon | Cheddar Cheese

### PEPPERONI PIZZA

House Sauce | Sliced Pepperoni | Shredded Mozzarella | Basil

### FRENCH MACAROONS

Assorted Flavors

### NEW STRIPES DONUT HOLES

Assorted Flavors

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

### EISENBERG ALL BEEF HOT DOGS



*without rolls* \$89

Sauerkraut | Traditional Condiments | Rolls

### INDIVIDUAL GOLD STAR CHILI DIPS \$82

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

### BUBBLY BAR PACKAGE \$150

6 Souvenir Cocktail Cup  
1 Bottle Prosecco | 1 Bottle Aperol  
Fresh Juices | Assorted Berries

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# PAUL BROWN STADIUM SUITES

# À LA CARTE



## SNACKS



*Each item serves 8 guests*


\*FRESHLY POPPED POPCORN   \$37  
Salted and Bottomless

\*FLASH FRIED KETTLE CHIPS   \$32  
Caramelized Onion Dip

SERVATII'S BAVARIAN SOFT PRETZEL SLICES  \$49  
Zesty Pimento Beer Cheese

\*FLASH FRIED TORTILLA CHIPS   \$32  
Cumin Lime Salt | House Tomato Salsa


\*GOURMET MIXED NUTS   \$37  
Roasted | Lightly Salted


NACHOS AND QUESO  \$75  
Flash Fried Tortilla Chips | Warm Queso Cheese Sauce  
Tomatoes | Jalapeños | Scallions



CANDY DISPLAY \$46  
M&M's® | Peanut M&M's® | Twizzler | Skittles


## CHILLED PLATTERS

*Each item serves 8 guests*



\*SEASONAL VEGETABLE CRUDITÉ\*\*\*  \$60  
Carrots | Broccoli | Bell Peppers | Cauliflower | Tomatoes | Radishes  
Buttermilk Ranch | Roasted Garlic Hummus (Vegan)

\*FRESH FRUIT & BERRIES   \$90  
Melons | Grapes | Pineapple | Berries

\*ARTISAN CHEESE\*\*   *without Cracker Basket* \$84  
Brie | Blue Cheese | Smoked Gouda | Cheddar  
Herbed Boursin | Dried Fruit | Grapes | Candied Pecans  
Assorted Crackers, Crostini & Lavosh

ASSORTED CHARCUTERIE & ARTISAN CHEESE\*\*  
 *without Cracker Basket* \$95  
Prosciutto | Salami | Blue Cheese | Smoked Gouda | Cheddar  
House Pickles | Lager Mustard | Assorted Crackers, Crostini & Lavosh

TRADITIONAL SHRIMP COCKTAIL  \$158  
Kicked Up Horseradish Cocktail Sauce | Fresh Lemon

INDIVIDUAL FIESTA DIP   \$72  
Taco Spiced Sour Cream | Guacamole | Lettuce | Cheddar Cheese  
Jalapeños | Pico De Gallo | Black Olives | Flash Fried Tortilla Chips

PRALINE CANDIED BACON  \$50  
Double Smoked Bacon | Brown Sugar | Toasted Pecans

\* indicates availability on event day

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## PAUL BROWN STADIUM SUITES





# À LA CARTE

## HOT APPETIZERS

*Each item serves 8 guests*

\*JUMBO CHICKEN WINGS  *without dressing* \$104  
Buffalo Sauce | Celery | Buttermilk Ranch (or) Blue Cheese

\*CRISPY CHICKEN TENDERS \$100  
Honey Mustard | BBQ Sauce

CHICKEN WING TRIO  *without dressing* \$104  
Buffalo-Style | Sweet BBQ | Sweet Chili  
Celery | Blue Cheese Dressing | Ranch Dressing

GRILLED QUESADILLAS \$81  
Choose Adobe Rubbed Chicken or Vegetable  
Flour Tortilla | Cheese | Black Beans | Roasted Corn | Peppers | Onions  
Guacamole | House Tomato Salsa | Sour Cream

BOURBON BRISKET MEATBALLS \$77  
House-Made Meatball | Bourbon BBQ

INDIVIDUAL GOLD STAR CHILI DIPS \$82  
Cincinnati Style Chili | Cream Cheese | Shredded Cheddar Cheese  
Flash Fried Tortilla Chips

\*LOADED NACHOS \$100  
Texas Chili | White Cheddar Queso | Pico De Gallo | Shredded Cheddar  
Flash Fried Tortilla Chips  
*\*Delivered hot in the first quarter*

SWEET CHILI CHICKEN BITES \$82  
Breaded Chicken Bites | Sweet Chili Sauce | Sesame Seeds

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## SANDWICHES & SALADS


*Each item serves 8 guests*



TURKEY & SMOKED GOUDA SANDWICH \$94  
Applewood Smoked Bacon | Tomato Jam | Arugula | Baguette


\*HOT GRINDER \$96  
Ham | Genoa Salami | Pepperoni | Provolone | Banana Peppers  
Romaine | Tomato Tapenade | Oil and Vinegar | Italian Roll  
*\*Delivered and served hot in suite during first quarter*

VEGETARIAN WRAP  \$90  
Portobello Mushrooms | Spinach  
Roasted Red Pepper Hummus Smoked Gouda

\*CLASSIC CAESAR SALAD  \$64  
Romaine | Parmesan Reggiano | Herbed Crouton | Classic Caesar Dressing  
*Add Grilled Chicken \$26*

BENGAL CHOPPED SALAD  *without dressing* \$89  
Mixed Lettuces | Chicken | Bacon | Tomatoes | Cucumber  
Blue Cheese Crumbles | Ranch

DEVILED EGG POTATO SALAD   \$54  
Yukon Gold Potatoes | Diced Egg | Celery | Sour Cream | Yellow Mustard

INDIVIDUAL WEDGE SALAD  *without dressing* \$54  
Baby Iceberg | Bacon | Diced Roma Tomato | Maytag Bleu Cheese  
Ranch or Bleu Cheese Dressing

# PAUL BROWN STADIUM SUITES



# À LA CARTE

## FAN FAVORITES

*Each item serves 8 guests*



**\*EISENBERG ALL BEEF ANGUS HOT DOGS**

**GF** without buns \$89

Sauerkraut | Traditional Condiments | Buns

**GOLD STAR CHILI** \$95

The Works: Coney Dogs | Buns | Cincinnati Chili | Spaghetti | Onions  
Shredded Cheddar Cheese | Beans | Oyster Crackers | Hot Sauce

**GRILLED BEEF SLIDER\*\*** **GF** without rolls \$96

House Pickles | American Cheese | Burger Sauce | Slammer Rolls

**PULLED PORK SANDWICHES** \$103

Honey BBQ Sauce | Jalapenos | Onion Straws | Cole Slaw | Mini Bun

**\*GRILLED BEEF BURGERS\*\*** **GF** without buns \$100

Bacon | Grilled Onions | Sautéed Mushrooms | Jus | Brioche Buns  
Assorted Toppings and Condiments

**TACO TWELVE PACK** \$97

**Fajita Chicken Taco**

Marinated Grilled Chicken | Fajita Peppers | Onions  
Enchilada Sauce | Cotija Cheese

**Short Rib Taco**

Slow Roasted Short Rib | Black Bean and Corn Salsa  
Avocado Crema | Cotija Cheese

*6 of each taco, pre-assembled and delivered hot in the first quarter*

**\*GRILLED BRATWURST\*\*\*** **GF** without buns \$94

Mustard | Sauerkraut | Buns

**BENGALS SIGNATURE CHILI** \$71

Hearty Texas Style | Cheese | Onions

**BUFFALO CHICKEN SLIDER** \$102

Crispy Fried Chicken Breast | Buffalo Sauce | Blue Cheese Slaw  
*Pre-assembled and delivered hot in the first quarter*



**GLIERS SAUSAGE DUO** **GF** without buns \$94

Bratwurst | Mettwurst | Sauerkraut  
Condiments | Buns

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# À LA CARTE


## ENTREES

*Each item serves 8 guests*

SEARED SEMI-BONELESS CHICKEN BREAST\*  \$110  
Saffron Barley Salad | Chimichurri | Chicken Demi

FRIED CHICKEN \$99  
Buttermilk Biscuits

PEPPERCORN CRUSTED TENDERLOIN\*\*  
 *without Baguette* \$400  
Confit Tomatoes | Olive Tapenade | Blue Cheese Crumbles  
Extra Virgin Olive Oil | Petite Baguette | Served Chilled


PAN SEARED GNOCCHI\*\*\*  \$80  
Potato Gnocchi | Roasted Root Vegetables | Confit Tomatoes  
Sage Citrus Butter | Basil Pesto | Pecorino

BABY BACK BBQ RIBS \$107  
Bourbon BBQ Sauce | House Specialty Coleslaw | Saratoga Chips

SOY GLAZED SALMON \$105  
Grilled Salmon | Cucumber Salsa | Asian Rice Noodles

## PIZZA

*Each item serves 8 guests*

\*CHEESE PIZZA  \$36  
House Sauce | Shredded Mozzarella | Basil

\*PEPPERONI PIZZA \$39  
House Sauce | Sliced Pepperoni | Shredded Mozzarella | Basil

\*THE WORKS \$39  
Pepperoni | Sausage | Bacon | Mushrooms  
Green Peppers | Onions | Mozzarella Cheese | Basil

\*BBQ CHICKEN \$39  
BBQ Sauce | Smoked Chicken  
Caramelized Onion | Bacon

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# À LA CARTE

## DESSERTS

*Each item serves 8 guests*

**\*CRAVEWORTHY COOKIES \$49**

*Produced in an environment that handles nuts*

Chocolate Chip | Served Warm

**\*CHOCOLATE BROWNIES *contains nuts* \$60**

Chocolate Ganache | Caramel | Pecans

**CUPCAKE ASSORTMENT \$78**

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

**CARROT BUNDT CAKE \$83**

Cream Cheese Frosting

**\*DESSERT CART**

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

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# PAUL BROWN STADIUM SUITES





# BEVERAGES

## NON-ALCOHOLIC

### SOFT DRINKS \$23

*Sold by the six-pack*

Pepsi | Diet Pepsi | Sierra Mist | Mug Root Beer | Dr. Pepper  
Diet Dr. Pepper | Mt. Dew | Diet Mt. Dew | Orange Crush

### WATER

Aquafina 6 pack \$23

Perrier Sparkling Water 4 pack \$19

### JUICE \$20

*15.2 oz bottles, sold by 6 pack*

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

### MIXERS \$18

*Sold by the six-pack*

Club Soda | Tonic | Ginger Ale

### BAR SUPPLIES

Tabasco Bloody Mary Mix \$23

Sweet & Sour \$18

Lime Juice \$9

Grenadine \$9

Sweet & Dry Vermouth \$16

Garnishes \$8 each

Lemons, Limes, Orange Slices, Olives, Cherries

Tabasco \$9

Worcestershire \$9

### KEURIG BEVERAGE SERVICE \$36

*Sold by the dozen*

Regular Coffee | Decaf Coffee | Hot Cocoa | English Breakfast Tea

## READY TO DRINK COCKTAILS

*Sold by the 4 Pack*

### HIGH NOON \$34

Pineapple Vodka Soda, Peach Vodka Soda

### CAZADORES TEQUILA COCKTAILS \$34

Margarita, Paloma

## COCKTAIL PACKAGES

### BLOODY MARY BAR PACKAGE \$150

8 Souvenir Cocktail Cup

1 Bottle of Tito's Vodka

House Made Bloody Mary Mix

Tabasco Sauce | Lime Wedges | Olives | Cubed Cheese

Pickle Spears | Celery

### BOURBON OR VODKA MULE PACKAGE \$160

8 Souvenir Cocktail Cup

1 Bottle of Markers Mark Bourbon or Tito's Vodka

Ginger Beer | Lime Wedges | Fresh Mint

### BUBBLY BAR PACKAGE \$150

6 Souvenir Cocktail Cup

1 Bottle Prosecco | 1 Bottle Aperol

Fresh Juices | Assorted Berries



# PAUL BROWN STADIUM SUITES

# BEVERAGES

## SPIRITS

### VODKA

SVEDKA \$56  
Absolut \$74  
Tito's Vodka \$78  
Ketel One \$83  
Grey Goose \$99

### WHISKEY/BOURBON

Jim Beam Bourbon Whiskey \$60  
Jack Daniel's American Whiskey \$75  
Maker's Mark Bourbon \$82  
Woodford Reserve \$105  
Boone County Small Batch Bourbon \$110  
New Riff Bourbon \$120

### FLAVORED WHISKEY

Fireball Cinnamon Whiskey \$58  
Jack Daniel's Fire \$72  
Jack Daniel's Honey \$72  
Crown Royal Apple \$82  
Wild Turkey American Honey \$72

### GIN

Bombay Original \$56  
Tanqueray \$72  
Aviation \$70

### TEQUILA

Jose Cuervo Especial \$58  
El Jimador \$64  
1800 Silver \$93  
Patrón \$122

### RUM

Cruzan Light \$43  
Captain Morgan Spiced \$60  
Bacardi Superior \$52  
Rum Haven Coconut Rum \$80

### BLENDED WHISKEY

Seagram's VO \$45  
Crown Royal \$84  
Jameson Irish Whiskey \$79

### SCOTCH

Dewar's White Label \$66  
Johnnie Walker Black \$110  
Johnnie Walker Blue \$425

### COGNAC

Courvoisier VS \$90

### CORDIALS/LIQUEUR

Bailey's \$65  
Aperol \$70  
Grand Marnier \$76  
Disaronno Amaretto \$62  
Kahlua \$56  
Chambord \$75  
Drambuie \$75  
Boone County Bourbon Cream \$60

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 | O'Doul's N/A

### PREMIUM BEER \$41

*Sold by the six-pack*

Angry Orchard Cider | Heineken | Platform IPA  
Modelo Negra | Lagunitas IPA | Sam Adam's Boston Lager  
Sam Adam's Seasonal | Sierra Nevada Pale Ale | Stella Artois  
Guinness | Leinenkugel Lemonhaze IPA

### LOCAL AND CRAFT BEER \$43

*Sold by the six-pack*

Rhinegeist Truth | Fifty West Doom Pedal  
Blue Moon

### SPIKED SELTZERS \$43

*Sold by the six-pack*

Bud Light Seltzer, Lemonade | Vizzy Seltzer, Mango Pineapple  
White Claw, Black Cherry

## SPARKLING WINE

La Marca Prosecco \$37

Heidseick Sonoma Brut \$50

Moet & Chandon Brut Imperial, Champagne, France \$120

Moet & Chandon Rose Imperial Champagne, France \$120

## WHITE WINE

### CHARDONNAY

Woodbridge by Robert Mondavi, California \$34

Kendall-Jackson "Vintner's Reserve", California \$51

Sonoma-Cutrer Russian River Valley, California \$67

Cakebread, California \$110

### PINOT GRIGIO

Woodbridge by Robert Mondavi, California \$34

Ecco Domani, Italy \$46

Santa Margherita, Italy \$75

### SAUVIGNON BLANC

Woodbridge by Robert Mondavi, California \$34

Whitehaven Marlborough, New Zealand \$44

Kim Crawford, New Zealand \$48

### ADDITIONAL WHITE WINES

Woodbridge, Moscato, California \$34

Kung Fu Girl Dry Riesling, Washington State \$45

Erioca Riesling, Washington State \$50

PAUL BROWN STADIUM SUITES

# BEVERAGES

## ROSE WINE

Fleur de Mer, Provence, France \$48

Meiomi, California \$42

## REDS WINE

### CABERNET SAUVIGNON

Woodbridge by Robert Mondavi, California \$34

Z Alexander, California \$46

Federalist 1776, California \$57

Franciscan Oakville Estate, Napa Valley, California \$70

Stags' Leap, Napa Valley, California \$102

### MERLOT

Woodbridge by Robert Mondavi, California \$34

14 Hands, Washington \$43

Chateau Ste. Michelle, Indian Wells Vineyard, Washington \$52

### MALBEC

Alamos, Argentina \$46

Tamari Reserve, Australia \$48

### PINOT NOIR

Woodbridge by Robert Mondavi, California \$34

Z Alexander, California \$44

MacMurray Ranch, Sonoma County, California \$60

### RED BLENDS

19 Crimes Collection, Australia \$39

Dreaming Tree, Crush, California \$46

Z Alexander, California \$52

PAUL BROWN STADIUM SUITES





# 2021 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 accom-modate 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**

Monday.....Wednesday

Tuesday.....Friday

Wednesday.....Friday

Thursday.....Friday

Friday.....Monday

Saturday.....Tuesday

Sunday.....Tuesday

# PAUL BROWN STADIUM SUITES

# 2021 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 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.

## PAUL BROWN STADIUM SUITES



# 2021 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.

# PAUL BROWN STADIUM SUITES

# 2021 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% 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.

PAUL BROWN STADIUM SUITES