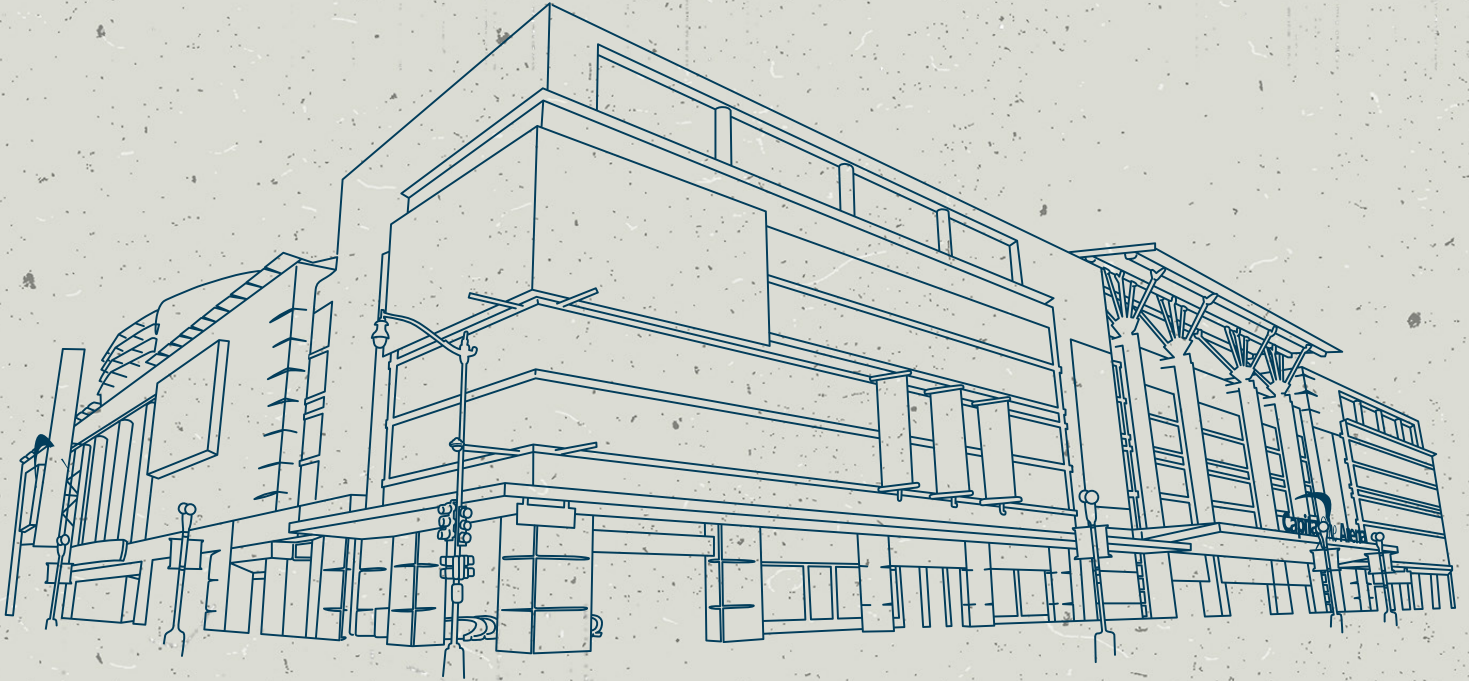


★ ★ ★
MONUMENTAL
- PREMIER -
CREATING EXPERIENCES.
ELEVATING LIVE.



THE CAPITAL OF ENTERTAINMENT

aramark 
SPORTS +
ENTERTAINMENT



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EXPERIENCES

CHEFS STUDIO

Please note each order feeds 8 people.

SMOKE | \$1000

Tasting of “QUE”, Dino Ribs, Pork Ribs, and Smoked Chicken Wings, crispy fried corn hush puppies, cheese sauce, and our signature BBQ sauces throughout the “QUE” regions.

FIRE & ICE | \$1000

King Crab Legs, Jumbo Prawns, Maine Lobster, and Blue Crab Salad served with Togarashi Mayo, Vodka cocktail sauce and mignonette sauce.

THE BALLER | \$775

Roasted 32oz 60-day dry aged Tomahawk Steak, rosemary-garlic aioli, Potato Gratin and seasonal vegetable.

ON THE ROCKS | \$1500

A5 Japanese Kobe Beef seared on “Himalayan Sea Salt Block”, Miso Grilled Maine lobster tail, barrel aged, black garlic, white and shoyu soy sauce, and togarashi.

EXPERIENCES

LIVE ACTION CHEF PAIRINGS

Please note each order feeds 8 people.

SUSHI & SAKE | \$2000

Seasonal selection of Sushi & Nigiri served with traditional accompaniments.
Accompanied by Gekkeikan Sake.

WHISKEY & WINGS | \$1000

Chef tossed wings served with your choice of sauce
(Buffalo, Mambo or Garlic Parm) Paired with
Jack Daniel's Single Barrel Select and a handcrafted
Old Fashioned kit for a personalized cocktail experience.



TACOS & TEQUILA | \$1000

House made Duroc Pork Pastor street taco, flour
tortillas, cilantro-onions, cotija cheese, salsa ajo.
Served alongside Patrón Silver Tequila and an
individual margarita kit.



DC INSPIRED LOCAL FLAIR

Enjoy local DC restaurants right here

in the Arena. Local DC restaurants
that bring four culinary inspired items

from their front door to your Suite.

Ask us whose coming next!



FOOD PACKAGES

COURTSIDE CRAVINGS

(Portion Pricing: Feeds 8 – Loge Box Only \$795 | 18 Guests \$1,615 | 24 Guests \$2,328)

WARM ARTICHOKE-SPINACH DIP

Served with tortilla chips.



FRESH SEASONAL FRUIT & BERRIES



MARYLAND CRAB CAKES

Served with house-made remoulade.

ARTISAN M SANDWICH

A “M”onumental artisan bread with prosciutto and salumi, creamy burrata, fire-roasted peppers, sicilian salsa verde and arugula.

BACON CHEESEBURGER

Premium Pat La Frieda beef burger with signature bacon jam on a potato roll.

KEY LIME PIE TARTLET

Key lime custard in a golden shortbread crust.

EVENT DAY ITEM

| GLUTEN-FREE

| VEGETARIAN

| VEGAN



FOOD PACKAGES

ARENA ALL-STARS

(Portion Pricing: Feeds 8 – Loge Box Only \$795 | 18 Guests \$1,615 | 24 Guests \$2,328)

OLD BAY CRAB DIP

Chesapeake seasoning, served with tortilla chips.

CAPRESE SALAD

Seasonal tomatoes, burrata, basil, balsamic, and EVOO.

MAC & CHEESE WITH BRISKET BURNT ENDS

Four-cheese blend over fresh pasta.

BERKS HOT DOGS

Martin's potato rolls.

Pair with our "Toppings Bar"- (chili, cheese, caramelized onions, jalapenos, bacon bits) + \$50

CRISPY FRIED CHICKEN PLATTER

Pickle-brined, golden-fried chicken pieces, Capital City Mambo Sauce, fried pickle chips, and buttermilk biscuits.

NANA'S PUDDING

Southern-style banana pudding.

EVENT DAY ITEM  | GLUTEN-FREE  | VEGETARIAN  | VEGAN 



FOOD PACKAGES

THE FACE-OFF FEAST

(Portion Pricing: Feeds 8 – Loge Box Only \$830 | 18 Guests \$1,915 | 24 Guests \$2,600)

PICK TWO STARTERS:

BUFFALO CHICKEN DIP

Served with tortilla chips.

CAPRESE SALAD



Seasonal tomatoes, burrata, basil, balsamic and EVOO.

SEASONAL VEGETABLE CRUDITÉ



Served with avocado green goddess dressing.

FRESH SEASONAL FRUIT & BERRIES



PICK ONE APPETIZER:

MAS PANADAS

Beef and vegetable empanada with Chimurri sauce

STREET CART DIM SUM TRIO

- Wagyu Short Rib Bao marinated in hoisin-five spice glaze with crispy shallots.
- Kimchi Cheung Fun Crispy Dumpling with gochujang sauce.  
- Sichuan Chicken Meatballs with chili-peanut-scallion glaze. 

PICK TWO MAINS:

HEIRLOOM BLACK BEAN SLIDER



Tomatoes, charred Vidalia onions, sorghum-mustard sauce, on a potato roll.

PICKLE-BRINED FRIED CHICKEN SANDWICH

With house pickles and spicy aioli on a potato roll.

BACON CHEESEBURGER

Premium Pat La Frieda beef burger with signature bacon jam on a potato roll.

PICK ONE DESSERT:

SUPER CHOCOLATE CHIP COOKIES



Soft-baked and loaded with chocolate chunks.

BROWNIES



Rich, buttery, chewy, with deep chocolate flavor and chocolate chunks.

FOOD PACKAGES

GAME DAY GRAZING

(Portion Pricing: Feeds 8 – Loge Box Only \$725 | 18 Guests \$1,400 | 24 Guests \$2,030)

 **TORTILLA CHIPS & DIPS**   
Crispy chips with guacamole and salsa fresca.

 **FRESH SEASONAL FRUIT & BERRIES**   

 **SOFT PRETZEL STICKS** 
Bread & Water's award winning soft pretzel sticks served warm with Empty Bowl Queso.

 **TRADITIONAL CHICKEN WINGS** 
Buffalo, Capital City Mambo, Garlic-Parmesan, or Plain — with buttermilk ranch and blue cheese.

MIDNIGHT TATER TOTS
Topped with brisket burnt ends and mustard BBQ sauce.

 **BROWNIES**  
With chocolate chunks.

EVENT DAY ITEM  | GLUTEN-FREE  | VEGETARIAN  | VEGAN 

BEVERAGE PACKAGES

SEASONAL BATCHED COCKTAILS

Includes upgraded disposable cocktail cups and garnish tray

SEASONAL RED SANGRIA

Fashioned with a red wine blend, orange juice and seasonal berries.

- 1 Gallon – 16 Servings – \$ 275
- 2 Gallon – 32 Servings – \$ 500

VICTORY PUNCH

Crafted with Sailor Jerry Spiced Rum with a tropical punch and seasonal fruit.

- 1 Gallon – 16 Servings – \$ 300
- 2 Gallon – 32 Servings – \$ 550

PLAYMAKER MARGARITA

Crafted with Patrón Silver Tequila, passionfruit, jalapeño, lime juice and sugar.

- 1 Gallon – 16 Servings – \$ 400
- 2 Gallon – 32 Servings – \$ 750

HANDCRAFTED COCKTAIL KITS

Everything you need for an in-suite craft cocktail experience

TEQUILA MULE KIT | \$2750

- Jose Cuervo Reposado
- Fever Tree Ginger Beer *(Four Pack)*
- Lime Juice *(1 liter btl)*
- Lime Wedges

POTOMAC SUNRISE KIT | \$250

- Blood Orange Southside Mixer
- Tanqueray Gin
- Tonic Water *(Four Pack)*
- Lemon Wedges

HENNESSEY PALOMA | \$325

- Hennessey VS
- Owen's Rio Red Grapefruit 8.2oz *(Four Pack)*
- Agave Syrup
- Lemon Wedges

BEVERAGE PACKAGES

SPECTATOR'S CHOICE | \$550

INCLUDES:

BUILD YOUR OWN BEVERAGE PACKAGE

- Water:
 - (4) Six Packs of Smart Water
- Choose 2 Beers/Ciders/Seltzers:
 - Goose Island IPA
 - Stella Artois
 - Golden Road Mango Cart
 - NÜTRL Black Cherry
 - 1911 Hard Cider
- Choose 2 Wines
 - Cabernet Sauvignon – Imagery (CA)
 - Merlot – Francis Coppola Diamond (CA)
 - Sauvignon Blanc – Kim Crawford (NZ)
 - Chardonnay – Walt Chardonnay (CA)
- Choose 2 Mixers (Six Pack)
 - Lemonade
 - Ginger Beer
 - Club Soda
- Choose 1 Liquor
 - Jack Daniel's Tennessee Whiskey
 - Patrón Silver Tequila

HAT TRICK | \$330

INCLUDES:

- Water:
 - (3) Six Packs of Smart Water
- Choose 1 Six Pack of Beer or Ready to Drink Cocktails:
 - Bud Light
 - Michelob Ultra
 - NÜTRL Pineapple
 - Jack Daniels Honey & Lemonade (RTD)
- Choose 1 Wine
 - Santa Cristina Rosso Red Blend – Italy
 - Chardonnay – Walt Chardonnay (CA)

THE INTERFERENCE | \$150

Serves 12 Guests

INCLUDES:

- Water:
 - (2) Six Packs of Smart Water, Perrier Sparkling
- Soda
 - (1) Six Packs each: Coke, Diet Coke, Sprite

A LA CARTE


SNACKS & DIPS

 **BOTTOMLESS POPCORN | \$45**   
Includes Flavor Shakers: Ranch, Old Bay and BBQ.

RAINBOW DELIGHT NUT MIX (Contains Nuts)   
DISTRICT (8PPL) | \$75
MONUMENTAL (16PPL) | \$150

 **KETTLE CHIPS & DIP**  
DISTRICT (8PPL) | \$50
MONUMENTAL (16PPL) | \$100
Flash-fried and served with cool pickle dip.

 **TORTILLA CHIPS & DIPS**   
DISTRICT (8PPL) | \$55
MONUMENTAL (16PPL) | \$110
Guacamole and salsa fresca.

WARM ARTICHOKE-SPINACH DIP 
DISTRICT (8PPL) | \$80
MONUMENTAL (16PPL) | \$160
Served with tortilla chips.

BUFFALO CHICKEN DIP
DISTRICT (8PPL) | \$95
MONUMENTAL (16PPL) | \$190
Served with tortilla chips.

OLD BAY CRAB DIP
DISTRICT (8PPL) | \$200
MONUMENTAL (16PPL) | \$400
Chesapeake seasoning, served
with tortilla chips.

EVENT DAY ITEM  | GLUTEN-FREE  | VEGETARIAN  | VEGAN 



A LA CARTE

BITES & STARTERS



TOPPINGS BAR

DISTRICT (8PPL) | \$50

MONUMENTAL (16PPL) | \$100

Chili, cheese, caramelized onions,
jalapeños, bacon bits.



ALL-BEEF HOT DOGS

DISTRICT (8PPL) | \$100

MONUMENTAL (16PPL) | \$200

Served on Martin's Potato Rolls
with classic condiments.

Pair with our "Toppings Bar"- (chili, cheese,
caramelized onions, jalapenos, bacon bits) + \$50



SOFT PRETZEL STICKS



DISTRICT (8PPL) | \$120

MONUMENTAL (16PPL) | \$240

Bread & Water's award winning soft pretzel
sticks served warm with Empty Bowl Queso.

LOGAN'S HALF SMOKES

DISTRICT (8PPL) | \$135

MONUMENTAL (16PPL) | \$270

DC-famous half smokes with classic
condiments.

Pair with our "Toppings Bar"- (chili, cheese,
caramelized onions, jalapenos, bacon bits) + \$50

MAC & CHEESE



DISTRICT (8PPL) | \$140

MONUMENTAL (16PPL) | \$280

Four-cheese blend on fresh pasta.

Enhance with Beef Brisket Burnt Ends - \$155, \$295



CRISPY CHICKEN TENDERS

DISTRICT (8PPL) | \$145

MONUMENTAL (16PPL) | \$290

Served with honey mustard
and boom boom sauce.



TRADITIONAL CHICKEN WINGS



DISTRICT (8PPL) | \$165

MONUMENTAL (16PPL) | \$330

Flavor choices of: Buffalo, Capital City
Mambo, Garlic-Parmesan, or Naked.

EVENT DAY ITEM  | GLUTEN-FREE  | VEGETARIAN  | VEGAN 





A LA CARTE

BITES & STARTERS

MIDNIGHT TATER TOTS

DISTRICT (8PPL) | \$170
MONUMENTAL (16PPL) | \$340
With brisket burnt ends and finished
with a mustard BBQ glaze.
(Tip-Off / Puck Drop Delivery)

MILLION DOLLAR BACON

DISTRICT (8PPL) | \$175
MONUMENTAL (16PPL) | \$350
Thick-cut Duroc bacon glazed
in sorghum whiskey.

SAMPLER TRIO

DISTRICT (8PPL) | \$220
MONUMENTAL (16PPL) | \$440
Mambo Wings, Big Mozz Tots
and Mas Panadas.
Served with Chimichurri & Marinara.

MAS PANADAS

DISTRICT (8PPL) | \$200
MONUMENTAL (16PPL) | \$400
Beef and vegetable empanada
with Chimichurri sauce.

STREET CART DIM SUM TRIO

DISTRICT (8PPL) | \$250
MONUMENTAL (16PPL) | \$500
Wagyu Short Rib Bao marinated in hoisin-
five spice glaze with crispy shallots.
Kimchi Cheung Fun Crispy Dumpling with
gochujang sauce. 🌱 🌿
Sichuan Chicken Meatballs with chili-
peanut-scallion glaze. 🌱
(Tip-Off / Puck Drop Delivery)

MARYLAND CRAB CAKES

DISTRICT (8PPL) | \$295
MONUMENTAL (16PPL) | \$590
Served with house-made remoulade.

SUSHI PLATTER 🌱

DISTRICT (8PPL) | \$350
MONUMENTAL (16PPL) | \$700
Chef's assortment of rolls with wasabi,
pickled ginger and soy.

EVENT DAY ITEM 🏠 | GLUTEN-FREE 🌾 | VEGETARIAN 🌿 | VEGAN 🌱

MAS PANADAS

**BIG
MOZZ**



A LA CARTE

SALADS & COLD DISPLAYS

CAPRESE SALAD

DISTRICT (8PPL) | \$90

MONUMENTAL (16PPL) | \$180

Seasonal tomatoes, burrata, basil,
balsamic and EVOO.

CLASSIC CAESAR SALAD

DISTRICT (8PPL) | \$90

MONUMENTAL (16PPL) | \$180

Baby romaine, rustic croutons,
garlic parmesan dressing.

SEASONAL VEGETABLE CRUDITÉ

DISTRICT (8PPL) | \$130

MONUMENTAL (16PPL) | \$260

Served with avocado green goddess dressing.

FRESH SEASONAL FRUIT & BERRIES

DISTRICT (8PPL) | \$135

MONUMENTAL (16PPL) | \$270

ARTISAN CHEESE & CHARCUTERIE

DISTRICT (8PPL) | \$175

MONUMENTAL (16PPL) | \$350

A selection of local cheeses cured meats
& artisanal crackers.

SEAFOOD TOWER

DISTRICT (8PPL) | \$325

MONUMENTAL (16PPL) | \$650

Jumbo shrimp, crab claws, chilled
Maine lobster tails. Served with cocktail
sauce & garlic herb dip.

EVENT DAY ITEM  | GLUTEN-FREE  | VEGETARIAN  | VEGAN 

A LA CARTE

BURGERS, SLIDERS & SANDWICHES

HEIRLOOM BLACK BEAN SLIDERS

DISTRICT (8PPL) | \$150

MONUMENTAL (16PPL) | \$300

Tomatoes, charred Vidalia onions,
sorghum-mustard sauce, on a potato roll.

PICKLE-BRINED FRIED CHICKEN SANDWICH

DISTRICT (8PPL) | \$160

MONUMENTAL (16PPL) | \$320

Crispy chicken, house pickles, spicy aioli
on a potato roll.

CHICKEN PARMESAN SLIDERS (OPEN-FACED)

DISTRICT (8PPL) | \$175

MONUMENTAL (16PPL) | \$350

Parmesan-crusted chicken, San Marzano tomato
compote, basil pesto, semolina bread.

CHOPPED BBQ BRISKET SLIDERS

DISTRICT (8PPL) | \$180

MONUMENTAL (16PPL) | \$360

Slow cooked Texas-style beef brisket with
mustard BBQ & pickles on brioche.

BACON CHEESEBURGERS

DISTRICT (8PPL) | \$185

MONUMENTAL (16PPL) | \$370

Quarter pound premium Pat La Frieda
beef burger with signature house made
arena bacon jam on a potato roll.

ARTISAN M SANDWICH

DISTRICT (8PPL) | \$200

MONUMENTAL (16PPL) | \$400

A Monumental artisan bread with
Prosciutto and salumi, creamy burrata,
fire-roasted peppers, Sicilian salsa
verde and arugula.

DC LOBSTER ROLL SANDWICH

DISTRICT (8PPL) | \$325

MONUMENTAL (16PPL) | \$650

Chilled Maine lobster in lemon aioli
with Boston lettuce on brioche.

PLATTERS

CRISPY FRIED CHICKEN PLATTER

DISTRICT (8PPL) | \$180

MONUMENTAL (16PPL) | \$360

Pickle-brined, fried chicken with Capital City
Mambo Sauce, fried pickles & buttermilk biscuits.

HOUSE-SMOKED BBQ PLATTER

DISTRICT (8PPL) | \$215

MONUMENTAL (16PPL) | \$430

Texas beef brisket, Memphis baby back
pork ribs, DC half-smokes.
Served with slaw, pickles, & honey-butter cornbread.



CUSTOM DESSERTS

Work with our team to create a
dessert moment that is uniquely
yours. Available by special order.

- Celebration Cakes
- Gourmet Cupcakes
- Festive Cake Pops



A LA CARTE DESSERTS

(All items serve 8 guests unless otherwise noted)

SIGNATURE DESSERTS

NANA'S PUDDING

DISTRICT (8PPL) | \$80

MONUMENTAL (16PPL) | \$160

Southern-style banana pudding.

SUPER CHOCOLATE CHIP COOKIES

DISTRICT (8PPL) | \$85

MONUMENTAL (16PPL) | \$170

With chocolate chunks.



BROWNIES

DISTRICT (8PPL) | \$125

MONUMENTAL (16PPL) | \$250

With chocolate chunks.

KEY LIME PIE TARTLET

DISTRICT (8PPL) | \$150

MONUMENTAL (16PPL) | \$300

Key lime custard in a golden shortbread crust.

HOUSE-MADE BLUEBERRY DOUGHNUT HOLES

DISTRICT (8PPL) | \$225

MONUMENTAL (16PPL) | \$450

Freshly baked with lemon glaze.

DESSERT CART UPON REQUEST

Mobile cart showcasing
a variety of desserts,
Notify your attendant
if you wish for it to
stop by.



NON-ALCOHOLIC BEVERAGES

SOFT DRINKS | \$27

(Six Pack)

- Coke 12oz
- Diet Coke 12oz
- Coke Zero 12oz
- Sprite 12oz
- Ginger Ale 12oz

WATER

(Six Pack)

- Dasani 16.9oz | \$35
- Smart Water 16.9oz | \$45
- Perrier Sparkling 16.9oz | \$45

GOLD PEAK TEA | \$45

(Six Pack – 16 oz bottles)

- Sweet Tea
- Unsweetened Tea

JUICE | \$55

(Six Pack)

- Simply Cranberry 12oz
- Simply Orange 12oz
- Simply Lemonade 12oz

MIXERS

(Four Pack)

- Owen's Margarita Mix 8.2oz | \$27
- Owen's Tonic Water 8.2oz | \$27
- Owen's Ginger Beer 8.2oz | \$27
- Dole's Pineapple 6oz | \$25
- Bloody Mary 32oz | \$27
- Owen's Club Soda 8.2oz | \$27
- Garnish Tray
(Lemon Wedges, Lime Wedges, Cherries) | \$16

Coca-Cola

BEER, CIDERS, SELTZERS & READY-TO-DRINK COCKTAILS

CROWD FAVORITES (Six Pack)

- Golden Road Mango Cart (Wheat Ale) | \$48
- Michelob Ultra (Light Beer) | \$48
- Kona Big Wave (Tropical Ale) | \$48
- Bud Light (Premium Light Lager) | \$48
- Budweiser (American Lager) | \$48
- Goose Island IPA | \$52
- Stella Artois (Belgian Pilsner) | \$52
- Michelob Ultra Zero (Non – Alcoholic) | \$48

CRAFT CORNER (Six Pack)

- Skookum Pacific Northwest Style Red Ale by Red Bear | \$58
- Troegs Perpetual IPA | \$58
- Wicked Weed Brewery Hazy Pernicious | \$58
- DC Brau German Style Pilsner | \$58
- CapitAles Ceer | \$52

SELTZERS (Six Pack)

- NÜTRL Hard Seltzers 12oz | \$65
 - Orange
 - Black Cherry

CIDER (Six Pack)

- 1911 Hard Cider 16oz Can | \$65
 - Honeycrisp Hard Cider
 - Rose Hard Cider

READY-TO-DRINK COCKTAILS (Six Pack)

- Espresso Martini | \$62
 - Original 8.4oz
 - Cinnamon 8.4oz
- Skimmers Half & Half Hard Iced Tea 12oz | \$65
- Jack Daniel's Honey & Lemonade 12oz | \$68
- Cut Water Lime Margarita 12oz | \$68
- Cut Water Mango Margarita 12oz | \$68



WHITE WINE

CHARDONNAY

- **Walt Chardonnay Son | \$125**
Sonoma Coast, California- opens with vibrant aromas of ripe lemon, fresh cream, slate, and subtle, spicy oak. The palate is broad and flavorful, with a rich and layered finish that is balanced by racy minerality.
- **Vocoret Chablis Chardonnay | \$175**
Burgundy, France- this wine captures the typical Chablis character with steely minerality, focused citrus expression and firm acidity, delectable in textures and crisp in the aftertaste.
- **Stags Leap Karia Chardonnay | \$190**
Napa Valley, California -this white's apple, pear, melon and citrus notes are firm and contained in a juicy structure, with pretty apple blossom aromatics, plus toast and spice accents on the finish.

PINOT GRIGIO

- **Dark Horse Pinot Grigio | \$50**
California - bright wine that leads with aromas of honeycomb and Meyer lemon peel.
- **Joel Gott | \$75**
Napa Valley, California- aromas of lemon meringue pie with pear and orange blossom notes.
- **Terlato Pinot Grigio | \$105**
Friuli Venezia Giulia, Italy -aromas of lemon meringue pie with pear and orange blossom notes.

DESSERT WINE

- **Poppiano Vin Santo | \$70**
Chianti, Tuscany- an intense golden-amber wine with complex aromas and flavors of dried apricot, honey, and nutty notes, balanced by a persistent, warm finish with hints of vanilla, pipe tobacco and salted caramel.
- **Degani Recioto | \$125**
Valpolicella, Italy- notes of ripe cherry, blackberry, and hints of dried fruits that envelop the senses.

SAUVIGNON BLANC

- **Love Block | \$100**
Marlborough, New Zealand - water white with a hint of green and gold. Clear and attractive pineapple, peach and lychee aromas, with crushed green herbs, wet stone minerality and a hint of white pepper spice.
- **Stags Leap Aveta Sauvignon Blanc | \$150**
Napa, California- this vibrant wine opens with layered aromas of pineapple, stone fruit, green apple and lime. The palate is fruit-driven and round with pear, honeydew melon and lemon chiffon that is expertly balanced by a bright acidity and mineral undertones.

SAKE

- **Gekkeikan Sake | \$75**
Kyoto, Japan- a clean, herbaceous flavor with subtle hints of grapefruit.

SPARKLING WINE / CHAMPAGNE

- **Valdo Numero 1 Prosecco (Italy) | \$65**
Veneto Region, Italy - with its persistent taste, this bright wine reveals a harmonious and balanced sweetness.
- **Coppo Moncalvina Moscato d'Asti | \$70**
Piedmont, Italy - a fresh and aromatic profile, featuring delicate sweetness with notes of peach, pear, and citrus blossom on the nose and palate.
- **202 Imperial Demi Sec | \$100**
Argentina- soft and sweet entry, with good body, persistence and marked natural acidity, make this young sparkling express all its potential.
- **Veuve Clicquot Brut Rose | \$400**
Champagne, France - a rich aromatic profile, combining red and black fruits (cherry, strawberry, raspberry, blueberry), spices (white pepper, saffron, licorice), pastries (biscuit, croissant), all enhanced by accents of toast, orange peel, and gingerbread linked to aging on lees.

RED WINE

CABERNET SAUVIGNON

○ Imagery Cabernet | \$75

California- our Cabernet is a soft, smooth wine with well integrated oak. Flavors of dark fruit like blackberry are met with earthy notes such as tobacco, toast and tea in the mid- palate. Layers of rich notes of spice, clove and pepper complete the wine.

○ Joel Gott 815 | \$100

Napa, California- red fruit flavors, followed by velvety tannins on the mid-palate and notes of black pepper on the long, textured finish.

○ Hanna Cabernet | \$175

Alexander Valley, California - a supple, high-toned wine, hearty and rich in cherry and vanilla-laden oak. Easy to enjoy, it is fruit- forward and weighty, with a lasting hint of baking spice on the finish.

○ Hall Cabernet | \$200

Napa, California - the HALL Cabernet shows rich, concentrated aromatics of currant, blackberry, and ripe cherry complemented by hints of toasty oak. Flavors of leather and nutmeg coalesce with plum and vanilla in the concentrated mid-palate and settle into a seductive, chewy finish.

MERLOT

○ Williamsburg Merlot | \$85

Offering raspberry, strawberry, cranberry, cherry and a touch of red apple.

○ Francis Coppola Diamond | \$75

Italy- intense fruity aromas of cherries and floral notes of violets that merge with notes of vanilla and coffee.

RED BLEND

○ Santa Cristina Rosso Red Blend | \$50

Italy- intense fruity aromas of cherries and floral notes of violets that merge with notes of vanilla and coffee.

○ Cline Cashmere Red Blend | \$100

Sonoma, California- a blend of Mourvèdre, Syrah, and Grenache combine for seductive flavors cherry, raspberry and chocolate, with hints of cracked black pepper and plum.

○ Prisoner Red Blend | \$150

Napa Valley, California - offers aromas and flavors of raspberry, vanilla, coconut, blackberry and pomegranate with a luscious finish.

INTERESTING REDS

○ Williamsburg Petit Verdot | \$85

An expression of wonderful bold wines with blueberry, blackberry, figs and cassis with a touch of bright red fruit to enhance the aged fruit.

○ Petit Verdot Firefly | \$145

Hamilton, Virginia- beautiful dark fruit flavors, with violet and sweet spice aromas bursting from the glass.

PINOT NOIR

○ Long Meadow Ranch Rose of Pinot Noir | \$125

Anderson Valley, California - light pink hue. The nose is intense and so floral, with jasmine, citrus and grapefruit blossoms. It also shows yellow plum layers and fresh apricot notes.

○ El Pino Sea Floored Pinot Noir (CA) | \$200

Santa Barbara, California - deep flavors of Chambord, red pomegranate and cranberry fruit are framed by moderate tannins and food-friendly acidity, finishing with hints of tobacco and oak-roasted coffee bean.

A LA CARTE BEVERAGES

SPIRITS

VODKA

- ALB-Vodka | \$150
- Tito's Handmade | \$150
- Grey Goose | \$175

TEQUILA

- 1800 Silver | \$110
- Jose Cuervo Reposado | \$165
- Patrón Silver | \$185
- Patrón Reposado | \$195
- Patrón Anejo | \$250
- Gran Coramino Cristalino | \$250
- Casamigos Anejo | \$290

MEZCAL

- 400 Conejos | \$150
- Illegal Joven | \$200

GIN

- Bombay Sapphire | \$140
- Tanqueray | \$150
- Hendrick's | \$200

RUM

- Bacardi | \$125
- Captain Morgan | \$125
- Appleton Estate | \$125
- Havana Club Añejo Blanco | \$150

WHISKEY & BOURBON

- Jack Daniel's | \$165
- Jameson Irish Whiskey | \$175
- Maker's Mark | \$175
- Knob Creek | \$175
- Woodford Reserve | \$220
- Angel's Envy | \$250
- Baltimore Amber & Opal | \$300

SCOTCH

- Monkey Shoulder (Blended Malt) | \$150
- Johnny Walker Black | \$250
- Glen Livet 12 Year | \$325
- Macallan 12 Year | \$375

COGNAC

- Hennessy VS | \$200
- Hennessy VSOP | \$350
- Remy Martin VSOP | \$315
- Hennessy XO | \$700

CORDIALS

- St. Germaine | \$150
- J.F. Haden's Lychee | \$150
- Aperol | \$175
- Grand Marnier | \$250

Hennessy



1800
TEQUILA



SUITES SALES FAQ

ADVANCED ORDERING DEADLINES AND PROCEDURES:

Advanced orders MUST BE PLACED BY 2:00pm two (2) business days prior to the event.

DAY OF EVENT

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

DUE BY 2:00PM ON

THURSDAY, WEEK PRIOR

FRIDAY, WEEK PRIOR

MONDAY OF THAT WEEK

TUESDAY OF THAT WEEK

WEDNESDAY OF THAT WEEK

THURSDAY OF THAT WEEK

THURSDAY OF THAT WEEK

Orders can be placed through our online portal:

<https://preorder.tapin2.co/2126>

Please note that the portal will not allow any orders to be placed past the preorder deadline.

Each suite holder and administrator will have their own account assigned to their suite.

For assistance with using the online ordering platform, please contact our Suites Catering Team at: suitecatering@aramark.com.

PERSONALIZED SERVICES:

All special requests such as cakes, private suite attendant, special dietary restrictions, etc, must be placed five (5) business days prior to the event.

A request for a private attendant will be an additional charge of \$175 per event.

DIETARY INDEX

Have a Food Allergy?

If you or someone in your party has a food allergy, please inform your Aramark sales representative when placing your order, or speak with a supervisor on event day.

This guide is intended for informational purposes only. We rely on our vendors' ingredient lists and allergy warnings. Please be aware that ingredient substitutions, recipe changes, and cross-contact may occur. As a result, we cannot guarantee that any item will be completely free of allergens.

Your safety is important to us—please don't hesitate to reach out with any questions or concerns.

VEGETARIAN

SNACKS

- Bottomless Popcorn
- Happy Hour Snack Mix

DIPS

- Tortilla Chips & Dips
- Kettle Chips & Dip
- Warm Artichoke-Spinach Dip

BITES

- Soft Pretzels

STARTERS

- Mac & Cheese

SALADS

- Caprese Salad
- Caesar Salad

COLD DISPLAYS

- Fresh Seasonal Fruit & Berries
- Seasonal Vegetable Crudité

SLIDERS

- Heirloom Black Bean Slider

DESSERTS

- Super Chocolate Chip Cookies
- Brownies
- House-Made Blueberry Doughnuts
- Key Lime Pie Tart
- Nana's Pudding

GLUTEN FRIENDLY

SNACKS

- Bottomless Popcorn

DIPS

- Kettle Chips & Dip
- Tortilla Chips & Dips

BITES

- Sushi Platter

STARTERS

- Chicken Wing Trio

SALADS

- Caesar Salad

COLD DISPLAYS

- Fresh Seasonal Fruit & Berries
- Seasonal Vegetable Crudité

DESSERT

- Brownies

VEGAN

SNACKS

- Bottomless Popcorn

DIPS

- Tortilla Chips & Dips

COLD DISPLAYS

- Fresh Seasonal Fruit & Berries
- Seasonal Vegetable Crudité



Allergy Awareness

Please note that food prepared in our kitchens or fryers may contain, or may have come into contact with, the following common allergens: Sesame, Peanuts, Tree Nuts, Fish, Shellfish, Soy, Wheat, Milk, and Eggs.