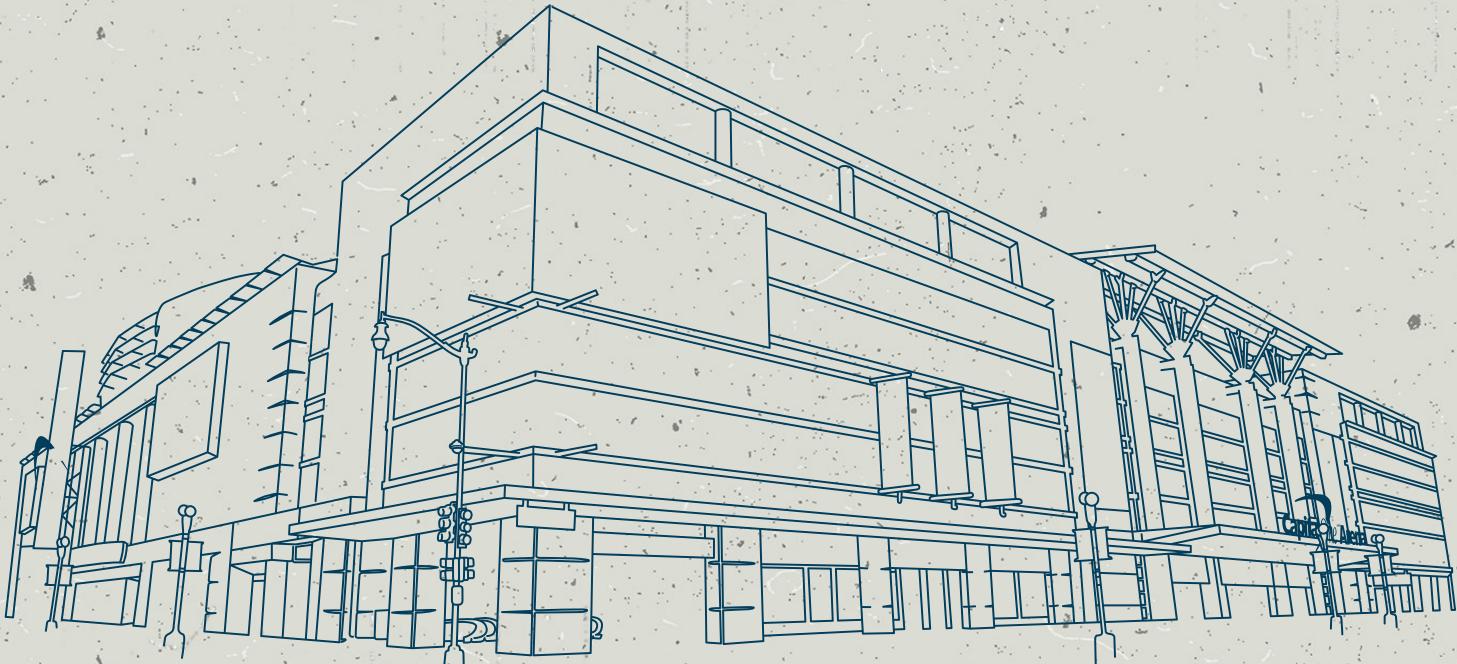


MONUMENTAL  
PREMIER  
CREATING EXPERIENCES.  
ELEVATING LIVE.



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



VEGETARIAN

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



Martin's  
Famous  
POTATO ROLLS AND BREAD

# 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**



VEGETARIAN



Crispy chips with guacamole and salsa fresca.

### **FRESH SEASONAL FRUIT & BERRIES**



VEGETARIAN



### **SOFT PRETZEL STICKS**

VEGETARIAN

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**



VEGETARIAN

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

### HENNESSY PALOMA | \$325

- Hennessy 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**

VEGETARIAN

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**

VEGETARIAN

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



VEGETARIAN

**DISTRICT (8PPL) | \$90****MONUMENTAL (16PPL) | \$180**

Seasonal tomatoes, burrata, basil, balsamic and EVOO.

### CLASSIC CAESAR SALAD



VEGETARIAN

**DISTRICT (8PPL) | \$90****MONUMENTAL (16PPL) | \$180**

Baby romaine, rustic croutons, garlic parmesan dressing.

### SEASONAL VEGETABLE CRUDITÉ



VEGETARIAN

**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-SMOOKED 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 Añejo | \$250
- Gran Coramino Cristalino | \$250
- Casamigos Añejo | \$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

  
PATRÓN  
TEQUILA

1800  
TEQUILA

  
JACK DANIEL'S  
OLD TIME  
BRAND  
Old No. 7

# 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	DUE BY 2:00PM ON
MONDAY	THURSDAY, WEEK PRIOR
TUESDAY	FRIDAY, WEEK PRIOR
WEDNESDAY	MONDAY OF THAT WEEK
THURSDAY	TUESDAY OF THAT WEEK
FRIDAY	WEDNESDAY OF THAT WEEK
SATURDAY	THURSDAY OF THAT WEEK
SUNDAY	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](mailto: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

## 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.

## 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

