



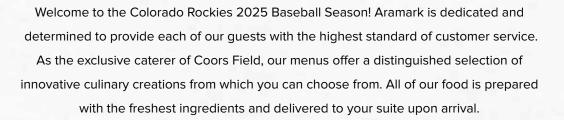
2025 SUITES MENU

Aramark is committed to providing the highest standard of quality service. As the exclusive caterer of Coors Field, our menus offer a comprehensive selection of innovative culinary creations.

We look forward to taking care of all your catering needs.





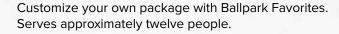


We look forward to taking care of your catering needs and creating a memorable experience at the ballpark.

www.suitecatering.com







PACKAGE INCLUDES

Popcorn **0 6**, Roasted Peanuts **0 6**, and All Beef Hot Dog Served with Traditional Condiments.

COLD APPETIZERS - Choose One:

GARDEN SALAD 0 6

Mixed Field Greens, Cucumber, Tomatoes, and Carrots Served with Creamy Ranch and Balsamic Vinaigrette Dressing *OR*

COLORADO FARMERS MARKET 0 6

Vegetable Crudité served with Hummus, Creamy Ranch Dressing, and Grilled Flatbread

HOT APPETIZERS - Choose One:

BAVARIAN PRETZEL STICKS 0

Served with Beer Cheese Dip on the Side *OR*

CHICKEN TENDERS

Served with Sweet BBQ Sauce and Creamy Ranch Dressing

ENTRÉE - Choose One:

BBQ PULLED CHICKEN SLIDERS

Pulled Chicken with BBQ Sauce, Pickles and Crispy Onion Straws on a Brioche Roll *OR*

COLORADO SAUSAGE AND PEPPERS

Polidori Sausages with Peppers and Onions

DESSERTS - Choose One:

CHOCOLATE CHUNK COOKIES 0

Chewy, Sweet Chocolate Chunk Cookies

ROCKSLIDE BROWNIE BARS 0

Brownie topped with Caramel, Brownie Cubes, Toasted Pecans, and Drizzled Caramel Ganache

\$500





POPCORN 0 6

ROASTED PEANUTS 0 69

TORTILLA CHIPS 0 6

Served with Salsa Fresca

COLORADO FARMERS MARKET 0 6

Vegetable Crudité served with Hummus, Creamy Ranch Dressing, and Grilled Flatbread

FRUIT PLATTER O G

Seasonal Melons, Pineapple, Grapes, and Berries

BAVARIAN PRETZEL STICKS 0

Served with Beer Cheese Dip on the Side

CHICKEN WINGS

Naked Chicken Wings with your Choice of Traditional Buffalo Sauce or Sweet BBQ Sauce on the side. Served with Blue Cheese, and Creamy Ranch Dressing

CLASSIC CLUB HOAGIE

Ham, Genoa Salami, Capicola Hot Ham, Provolone, Lettuce, Tomato, Onion, and Mayonnaise Served on a Soft Hoagie Roll with Chef's Red Wine Vinaigrette

ALL BEEF HOT DOGS

All Beef Hot Dogs Served with Traditional Accompaniments

ROCKSLIDE BROWNIE BARS 0

Brownie topped with Caramel, Brownie Cubes, Toasted Pecans, and Drizzled Caramel Ganache

\$480





BASES LOADED 0 6

Popcorn, Roasted Peanuts, and Cracker Jack®

ARTISAN CHEESE BOARD 0

Served with Assorted Crackers

GRAND WEST FIESTA DIP 0 6

Layered Refried Beans, Sour Cream, Guacamole, Cheddar Jack Cheese, Black Olives, Tomatoes, and Red Onions Served with Tortilla Chips

CHIPS AND QUESO 0 6

Mexican Style Cheese, topped with Pico de Gallo Served with Tortilla Chips

VEGAN WRAP

Roasted Summer Squash, Zucchini, Cherry Tomatoes, Red Onion, Shredded Carrots, Chopped Romaine, Italian Dressing in a Spinach Flour Tortilla

CHICKEN WINGS

Naked Chicken Wings with your Choice of Traditional Buffalo Sauce or Sweet BBQ Sauce on the side. Served with Blue Cheese and Creamy Ranch Dressing

SLIDER BURGERS

Beef Patty served with Onion, Cheese, Pickles, and Thousand Island Dressing

SWEET CANDY BAR 0

Skittles®, Starburst® Twizzlers, Plain M&M'S®, and Peanut M&M'S®

\$510





ROASTED PEANUTS 0 6

Lightly Salted in the Shell \$22

POPCORN 0 6

Popped Fresh Daily \$29

CRACKER JACK® O G

Molasses-Flavored Caramel-Coated Popcorn and Peanuts \$42

MINI PRETZEL TWISTS 0

Salted Mini Pretzels \$42

KETTLE-STYLE POTATO CHIPS 0 6

House Made Onion Dip **0 6** \$42

TORTILLA CHIPS 0 6

Guacamole V 69 \$44

TORTILLA CHIPS 0 6

Salsa Fresca V © \$44

Additional Dips

House Made Onion Dip V © Salsa Fresca V © Guacamole V © \$22

BASES LOADED 0 6

Popcorn, Roasted Peanuts, and Cracker Jack® \$78





COLORADO FARMERS MARKET 0 6

Vegetable Crudité served with Hummus, Creamy Ranch Dressing, and Grilled Flatbread \$90

GRAND WEST FIESTA DIP 0 6

Layered Refried Beans, Sour Cream, Guacamole, Cheddar Jack Cheese, Black Olives, Tomatoes, and Red Onions Served with Tortilla Chips \$99

FRUIT PLATTER 0 6

Seasonal Melons, Pineapple, Grapes, and Berries \$102

ARTISAN CHEESE BOARD 0

Served with Assorted Crackers \$139

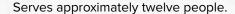
CHARCUTERIE BOARD

An Assortment of Dry Cured Charcuterie paired with Artisan Cheeses, Fruits, and Crackers \$164

SMOKED SALMON BOARD*

Red Onions, Capers, Lemon Wedges Served with Chive Cream Cheese and Bagel Chips \$200





MINI CORN DOGS

Served with Yellow Mustard \$76

BAVARIAN PRETZEL STICKS 0

Served with Beer Cheese Dip on the Side \$92

STREET CORN DIP 0 6

Roasted Corn, Jalapenos, Cream Cheese, and Traditional Elote Spices Served with Tortilla Chips \$94

SANTA FE EGGROLLS

Served with Jalapeno Ranch Dressing \$99

CHIPS AND QUESO 0 6

Mexican Style Cheese, topped with Pico de Gallo Served with Tortilla Chips \$97

SLIDER BURGERS

Beef Patty served with Onion, Cheese, Pickles, and Thousand Island Dressing \$106

CHICKEN TENDERS

Served with Sweet BBQ Sauce and Honey Mustard \$119

CHICKEN WINGS

Naked Chicken Wings with your Choice of Traditional Buffalo Sauce or Sweet BBQ Sauce on the side. Served with Blue Cheese and Creamy Ranch Dressing \$132





GARDEN SALAD

Mixed Field Greens, Cucumber, Tomatoes, and Carrots with Creamy Ranch and Balsamic Vinaigrette Dressing \$72 Add Chicken \$26

CAESAR SALAD 0

Chilled Romaine, Parmesan Cheese, and Croutons with Caesar Dressing \$90

Add Chicken \$26

GRINDER SALAD ®

Iceberg Lettuce, Cherry Tomatoes, Red Onion, Pepperoncini Pepper, Chopped Salami, Chopped Pepperoni, Creamy Italian Dressing, Provolone Cheese \$102

SOUTHWEST FIESTA SALAD

Chilled Romaine, Roasted Jalapeno Chicken, Roasted Corn, Black Beans, Avocado, and Peppered Tortilla Strips with Jalapeno Ranch Dressing \$119

SUMMER POWER SALAD 0 6

Spinach, Mandarin Oranges, Strawberries, Blueberries, Toasted Pecans, Crumbled Goat Cheese, Poppyseed Dressing \$119





DENVER TURKEY BLT

Applewood Smoked Bacon, Roasted Turkey Breast, Tomato, and Lettuce Served on a Soft Hoagie Roll \$120

GRILLED CHICKEN CAESAR WRAP

Romaine Lettuce, Grilled Chicken Breast, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing Tossed in a Flour Tortilla \$120

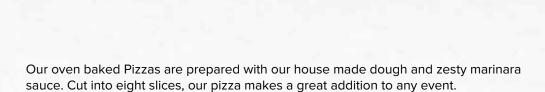
CAPRESE SANDWICH 0

Sliced Mozzarella Cheese, Roma Tomatoes, Arugula Lettuce, Basil Pesto, Balsamic Glaze on a Ciabatta Roll \$120

CLASSIC CLUB HOAGIE

Ham, Genoa Salami, Capicola Hot Ham, Provolone, Lettuce, Tomato, Onion, and Mayonnaise Served on a Soft Hoagie Roll with Chef's Red Wine Vinaigrette \$138





FOUR CHEESE 0

Mozzarella, Monterey Jack, Provolone, and Parmesan \$41

PEPPERONI

Four Cheese Blend and Pepperoni \$41

MARGHERITA •

Mozzarella, Roma Tomatoes, Roasted Garlic, and Fresh Basil \$41

BUFFALO CHICKEN

Pulled Chicken, Buffalo Sauce, Bleu Cheese Dressing, Sliced Red Onion, Mozzarella Cheese, and Bleu Cheese Crumbles \$44

GLUTEN FREE OPTIONS

FOUR CHEESE 0 6

Mozzarella, Monterey Jack, Provolone, Parmesan \$32

MARGHERITA 0 6

Mozzarella, Roma Tomatoes, Roasted Garlic, and Fresh Basil \$32







Serves approximately twelve people. Gluten free buns are available upon request for an additional charge.

ALL BEEF HOT DOGS

All Beef Hot Dogs Served with Traditional Accompaniments \$101

POLIDORI ITALIAN SAUSAGES

Served with Traditional Accompaniments \$101

BALLPARK DUO

All Beef Hot Dogs and Italian Sausages with Traditional Accompaniments \$101

BBQ PULLED CHICKEN SLIDERS

Pulled Chicken with BBQ Sauce, Onion Straws, Pickles, on a Brioche Roll \$106

COLORADO SAUSAGE AND PEPPERS ®

Polidori Sausages with Peppers and Onions \$106

STREET TACOS

Chicken and Steak
Flour Tortillas, Lettuce, Tomato, Pickled Onions, Sour Cream, Guacamole, Jalapenos, and
Pico de Gallo
\$118

ANCHO CHILE BEEF NACHOS

Queso Blanco, Pickled Jalapenos, Pico de Gallo, Sour Cream \$118







MACARONI & CHEESE 0

Creamy Cheese Blend \$99

SOUTHWEST FAJITAS

Grilled Chicken, Rib Eye Steak, Bell Peppers, Mexican Style Cheese, Shredded Lettuce, Pico de Gallo, Sour Cream, Guacamole, and Spanish Rice Served with Flour Tortillas \$119

COLORADO TACO BOARD

Lamb Barbacoa, Venison Birria, Achiote Chicken, Bison Fajitas Ranch Dusted Chicharrónes, Local Fresh Tortillas, Avocado Puree, Refried Black Beans, Elote, Cilantro Lime Rice, Pico de Gallo, Sour Cream, Jalapenos, Cilantro & Onions Peach Habanero, Verde, and Roasted Morita Salsas \$300

CHICKEN MARSALA ®

Seared Chicken Breast, Wild Mushroom Cream Sauce, Garlic Broccolini and Herb Roasted Marble Potatoes \$170

STEAK AU POIVRE* ©

Grilled Sirloin Served with Roasted Potatoes and Heirloom Carrots and Horseradish Cream Sauce \$172





CHOCOLATE CHUNK COOKIES 0

Chewy, Sweet Chocolate Chunk Cookies \$72

ROCKSLIDE BROWNIE BARS 0

Brownie topped with Caramel, Brownie Cubes, Toasted Pecans, and Drizzled Caramel Ganache \$72

SWEET CANDY BAR 0

Skittles®, Starburst® Gummy Chews, Twizzlers, Plain M&M'S®, and Peanut M&M'S® \$92

ASSORTED CUPCAKES •

An Assortment of Vanilla, Chocolate, Red Velvet, Jelly Roll, Peanut Butter Cup and Lemon Meringue \$96

HÄAGEN - DAZS® BARS 0 6

Vanilla Ice Cream, Chocolate Coating \$106

DESSERT CART

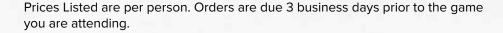
Chef's Selected Cakes, Pies, Tortes, Chocolate Cordial Cups, and Assorted Liquors

SPECIALTY CAKE ORDERS

Cakes by Karen Colorado Rockies Theme with Custom Messaging.
Custom Design Options Available Upon Request
8 inch Round \$75
1/4 Sheet \$85
1/2 Sheet \$105
Full Sheet \$150







GLUTEN FREE

SOUTHWEST FIESTA SALAD [©]

Chilled Romaine, Roasted Jalapeno Chicken, Roasted Corn, Black Beans, Avocado, and Peppered Tortilla Strips with Jalapeno Ranch Dressing \$16

STEAK AU POIVRE* ©

Grilled Sirloin served with Roasted Potatoes and Heirloom Carrots and Horseradish Cream Sauce \$32

VEGAN

VEGAN WRAP 0

Roasted Summer Squash, Zucchini, Cherry Tomatoes, Red Onion, Shredded Carrots, Chopped Romaine, Italian Dressing in a Spinach Flour Tortilla \$19

VEGETARIAN

CAPRESE SANDWICH 0

Sliced Mozzarella Cheese, Roma Romatoes, Arugula Lettuce, Basil Pesto, Balsamic Glaze on a Ciabatta Roll \$16

DAIRY-FREE

Chilled Romaine, Roasted Jalapeno Chicken, Roasted Corn, Black Beans, Avocado, and Peppered Tortilla Strips with an Olive Oil and Vinegar Dressing \$16

STEAK AU POIVRE* ®

Grilled Sirloin served with Roasted Potatoes and Heirloom Carrots and Horseradish Cream Sauce \$32

IMPOSSIBLE BURGER OR BRAT

Served with Lettuce, Tomato, and Onion \$14





REFRESHMENTS

SOFT DRINKS - 12oz Cans Coca-Cola, Diet Coke, Sprite \$17 per six pack

BOTTLED WATER - 20oz Bottles

Dasani \$19 per six pack

MINUTE MAID LEMONADE - 20oz Bottles

\$24 per six pack

GOLD PEAK ICED TEA - 20oz Bottles

\$24 per six pack

RED BULL - 8oz Cans Red Bull, Red Bull Sugar Free, Yellow Edition, Blue Edition \$37 per six pack

FRESHLY BREWED

Hot Chocolate, Coffee, Hot Tea, Iced Tea \$30 per gallon

KEURIG COFFEE SERVICE

Single Pods of Coffee
Denver Blend (Light Roast)
Kona Blend (Medium Roast)
Rocky Mountain Thunder (Dark Roast)
Colombian Decaf (Medium Roast)
\$5 per pod
Single Pods of Tea
\$5 per pod





DOMESTIC - 12oz Cans

Coors Banquet Coors Light Miller Lite Coors Non-Alcoholic **Bud Light** \$30 per six pack

PREMIUM - 12oz Cans

Blue Moon Leinenkugel's Summer Shandy Colorado Native West Slope IPA Fat Tire Corona Extra Dales Pale Ale \$34 per six pack

HARD SELTZER - 12oz Cans

Topo Chico Strawberry Guava Simply Spiked Lemonad White Claw Black Cherry \$36 per six pack

CANNED COCKTAILS – 12oz Cans

High Noon Variety Pack \$36 per six pack Cutwater Moscow Mule \$45 per four pack Cutwater Margarita \$45 per four pack

COCKTAIL PITCHERS

Vodka Lemonade \$58 Margarita \$58

BOURBON

Woodford Reserve \$116

GIN

Tanqueray \$90

RUM

Cruzan Light \$50 Captain Morgan's Spiced Rum \$75

SCOTCH

Dewar's White Label \$88

TEQUILA

El Jimador \$64 Casamigos Blanco \$145

VODKA

Titos \$96 Ketel One \$115

WHISKEY

Jack Daniel's \$98 Crown Royal \$116 Jack Daniel's Single Barrel \$116

BAR SUPPLIES

Lemon Wedges, Lime Wedges, Orange Slices, Stuffed Olives, Maraschino Cherries \$5 each

Sweet and Sour, Lime Juice \$12

Triple Sec, Margarita Mix, Bloody Mary Mix \$16

Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice

Tonic Water, Club Soda, Ginger Ale \$14

Ginger Beer \$20





HOUSE WINE

CABERNET SAUVIGNON

14 Hands, Columbia Valley \$39 per bottle Rich, juicy red that features aromas of dark cherry, black currant, and coffee with subtle hints of spice.

CHARDONNAY

14 Hands, Columbia Valley \$39 per bottle Delicate floral aromas unfold into a silky caramel and vanilla finish.

PINOT GRIGIO

Santa Christina, Tuscany \$41 per bottle
Delicate aromas of pineapple, green apples, and lemon peel

PREMIUM WINE

PROSECCO

La Marca, Italy \$45 per Bottle
Fruity notes of juicy peach, honey, and ripe lemon

Moet Chandon, California \$132 per bottle

Crisp and lively, with aromas of green apple, cinnamon and vanilla that lead to appealing flavors of tropical fruit and spicy anise

ROSE

Chateau Ste. Michelle, Columbia Valley, Washington \$44 per bottle Dry and elegant wine offers bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest, and hints of melon.

CABERNET SAUVIGNON

Decoy Cabernet Sauvignon, California \$68 per bottle Aromas of black cherry, blackberry, mocha, savory blueberry, and sweet baking spices

PINOT NOIR

Meiomi Pinot Noir, California \$68 per bottle

Juicy strawberry flavor and notes of dark berries and toasted mocha

CHARDONNAY

Sonoma-Cutrer Chardonnay, California \$56 per bottle

Stone fruit aromas of white peach and apricot along with vanilla laced oak spice, toasted nuts, light caramel and subtle notes of cinnamon, clove, and an underlying light floral notes

SAUVIGNON BLANC

Kim Crawford, Marlborough, NZ \$64 per bottle

Flavors of pineapple and stone fruit with a hint of herbaceousness. The finish is fresh and zesty.





MAJOR LEAGUE BEVERAGE PACKAGE

Coca-Cola, Diet Coke, Sprite, Tonic Water, Club Soda, Dasani Bottled Water 1 six pack each

Orange Juice, Cranberry Juice 1 bottle each

Coors Banquet, Coors Light, Bud Light, Miller Lite, Colorado Native IPA, Corona Extra, Dales Pale Ale, Fat Tire 1 six pack of each

Titos Vodka, Crown Royal Whiskey, Cruzan Light Rum, El Jimador Tequila 1 bottle of each

Lemon Wedges, Lime Wedges, Stuffed Olives, Maraschino Cherries \$599

BULLPEN BEVERAGE PACKAGE

Coors Banquet, Coors Light, Bud Light, Miller Lite, Colorado Native IPA, Corona Extra, Dales Pale Ale and Fat Tire 1 six pack of each

14 Hands Cabernet Sauvignon, 14 Hands Chardonnay 1 bottle of each \$279

COLORADO'S FAVORITES

Coors Light, Coors Banquet, Colorado Native IPA, Blue Moon 1 six pack of each \$108

DOMESTIC BEER PACKAGE

Coors Light, Coors Banquet, Bud Light, Miller Lite 1 six pack of each \$104

HOT BEVERAGE SERVICE

Kona Blend Medium Roast Coffee, Hot Chocolate, Boyer's Decaf \$36



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NUTRITIONAL INFORMATION

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions please contact your catering manager directly.

ORDERING

As the exclusive caterer of Coors Field, our menus offer a comprehensive selection of innovative culinary creations from which to choose. All food is prepared and delivered fresh to your suite from our Coors Field Kitchen. The following policy and ordering procedure is in place to help ensure our commitment to the highest standards of quality and service.

We request advance orders to assist us in the utmost in presentation and to ensure item availability. All advance orders must be placed three business days prior to your game date. We will still accept orders placed after the order deadline; however these orders are limited to the Event Day Menu only and will incur a price increase. Orders can be placed by fax, phone, or through our website. Please see the contact information listed under General Suite Information.

SUITE CATERING POLICY

All food and beverage products served in the Summit Suites at Coors Field are provided exclusively by Aramark. It is not permissible for guests to bring in outside food or beverages into the Summit Suites. Any food or beverage products brought into the Summit Suites without proper

authorization will be charged to the Suite holder at a normal retail price for such items. It is not permissible to leave Coors Field with any catered food items from the suite.

BEVERAGE SERVICE

Alcoholic beverages may not be removed from the premises.

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.

SERVICE UPGRADES

Contact the Suite Catering Office for the perfect enhancement for impressing important guests. We offer china, flowers and private suite attendants for exclusive service. Please order three business days prior to your game date.

CAKES

Celebrating a birthday or another special day? We offer exceptional cakes just for you. Call for pricing.

PAYMENT PROCEDURES

At the time the order is placed, a credit card number will be required to guarantee payment for the order. No charges will be incurred until the conclusion of the event; at this time full payment is required. The credit card on file will be charged unless an alternate payment is offered.

PAYMENT OPTIONS

Credit Cards- American Express, MasterCard, VISA and Discover are accepted.

GRATUITY

All food and beverage orders are subject to a ten-percent (10%) gratuity. The entire 10% goes to the suite attendant that is assigned to your suite for that day. It is at the suite hosts sole discretion to leave an additional gratuity for the suite attendant above the 10% in the event that you feel that the suite attendant has gone above and beyond great customer service for you and your quests.

SALES TAX

All food and beverage orders are subject to an eight percent (8%) state sales tax. The sales tax is added to the sub-total of all food and beverage orders.

ORDER CANCELLATIONS

In the event you must cancel your order, please notify the Catering Office immediately. Any order cancelled between 24 hours and 72 hours prior to your game will incur a 50% cancellation fee based on your food and beverage order. Orders cancelled less than 24 hours before a game will be charged 100% of the total food and beverage order.

WEATHER RELATED CANCELLATIONS

No charge will be assessed to suiteholders if the game is cancelled due to weather prior to gates being opened at Coors Field, which typically occurs two hours prior to game time. If the game is cancelled due to weather subsequent to gates being opened, the suite holder is responsible for 100% of the food and beverage order.

QUESTIONS & INFORMATION

The Aramark Catering Staff looks forward to answering your questions and providing you with additional information

The Suite Catering Office is open Monday through Friday, 9am – 5pm. The phone number is (303) 312-2550.

Fax information may be sent 24 hours a day, seven days a week.

The Suite Catering fax number is (303) 312-2551.

Please visit our website at /www.suitecatering.com