



# 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.





WELCOME

Welcome to the Colorado Rockies 2025 Baseball Season! Aramark is dedicated and determined to provide each of our guests with the highest standard of customer service.

As the exclusive caterer of Coors Field, our menus offer a distinguished selection of innovative culinary creations from which you can choose from. All of our food is prepared with the freshest ingredients and delivered to your suite upon arrival.

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

[www.suitecatering.com](http://www.suitecatering.com)





# THE BALLPARK PACKAGE



Customize your own package with Ballpark Favorites.  
Serves approximately twelve people.

## PACKAGE INCLUDES

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

## COLD APPETIZERS - Choose One:

### GARDEN SALAD

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

OR

### COLORADO FARMERS MARKET

Vegetable Crudit  served with Hummus, Creamy Ranch Dressing, and Grilled Flatbread

## HOT APPETIZERS - Choose One:

### BAVARIAN PRETZEL STICKS

Served with Beer Cheese Dip on the Side

OR

### CHICKEN TENDERS

Served with Sweet BBQ Sauce and Creamy Ranch Dressing

## ENTR E - 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

Chewy, Sweet Chocolate Chunk Cookies

OR

### ROCKSLIDE BROWNIE BARS

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

**\$500**

 Gluten Free  Vegetarian

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



# HOME PLATE PACKAGE



Serves approximately twelve people.

## POPCORN

## ROASTED PEANUTS

## TORTILLA CHIPS

Served with Salsa Fresca

## COLORADO FARMERS MARKET

Vegetable Crudit  served with Hummus, Creamy Ranch Dressing, and Grilled Flatbread

## FRUIT PLATTER

Seasonal Melons, Pineapple, Grapes, and Berries

## BAVARIAN PRETZEL STICKS

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

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

**\$480**

 Gluten Free  Vegetarian

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# GRAND SLAM PACKAGE



Serves approximately twelve people.

## **BASES LOADED** V GF

Popcorn, Roasted Peanuts, and Cracker Jack®

## **ARTISAN CHEESE BOARD** V

Served with Assorted Crackers

## **GRAND WEST FIESTA DIP** V GF

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

## **CHIPS AND QUESO** V GF

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

## **VEGAN WRAP** V

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** V

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

**\$510**

GF Gluten Free V Vegetarian

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# PREGAME SNACKS



Serves approximately twelve people.

## ROASTED PEANUTS

Lightly Salted in the Shell  
\$22

## POPCORN

Popped Fresh Daily  
\$29



## CRACKER JACK®

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



## MINI PRETZEL TWISTS

Salted Mini Pretzels  
\$42



## KETTLE-STYLE POTATO CHIPS

House Made Onion Dip    
\$42



## TORTILLA CHIPS

Guacamole    
\$44

## TORTILLA CHIPS

Salsa Fresca    
\$44

*Additional Dips*

*House Made Onion Dip*  

*Salsa Fresca*  

*Guacamole*  

\$22

## BASES LOADED

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

 Gluten Free  Vegetarian

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# CHILLED PLATTERS



Serves approximately twelve people.

## **COLORADO FARMERS MARKET**

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

## **GRAND WEST FIESTA DIP**

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

## **FRUIT PLATTER**

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

## **ARTISAN CHEESE BOARD**

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

 Gluten Free  Vegetarian

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# HOT APPETIZERS



Serves approximately twelve people.

## MINI CORN DOGS

Served with Yellow Mustard  
\$76

## BAVARIAN PRETZEL STICKS

Served with Beer Cheese Dip on the Side  
\$92

## STREET CORN DIP

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

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

 Gluten Free  Vegetarian

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# FRESH SALADS



Serves approximately twelve people.

## **GARDEN SALAD**

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

\$72

*Add Chicken \$26*

## **CAESAR SALAD**

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**

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

\$119

 Gluten Free  Vegetarian

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## SANDWICHES

Serves approximately twelve people.

### **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**

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



 Gluten Free  Vegetarian

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# PIZZAS

Our oven baked Pizzas are prepared with our house made dough and zesty marinara sauce. Cut into eight slices, our pizza makes a great addition to any event.

## FOUR CHEESE

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

Mozzarella, Monterey Jack, Provolone, Parmesan  
\$32

### MARGHERITA

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



 Gluten Free  Vegetarian

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# STADIUM FAVORITES



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 <sup>GF</sup>**

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

<sup>GF</sup> Gluten Free <sup>V</sup> Vegetarian

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# SIGNATURE SELECTIONS



Serves approximately twelve people.

## **MACARONI & CHEESE**

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

 Gluten Free  Vegetarian

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# SUITE ENDINGS



Serves approximately twelve people.

## CHOCOLATE CHUNK COOKIES

Chewy, Sweet Chocolate Chunk Cookies  
\$72

## ROCKSLIDE BROWNIE BARS

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

## SWEET CANDY BAR

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

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

¼ Sheet \$85

½ Sheet \$105

Full Sheet \$150

 Gluten Free  Vegetarian

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# DIETARY RESTRICTIONS



Prices Listed are per person. Orders are due 3 business days prior to the game you are attending.

## GLUTEN FREE SOUTHWEST FIESTA SALAD <sup>GF</sup>

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

## STEAK AU POIVRE\* <sup>GF</sup>

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

## VEGAN VEGAN WRAP <sup>V</sup>

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

## VEGETARIAN CAPRESE SANDWICH <sup>V</sup>

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

## DAIRY-FREE SOUTHWEST FIESTA SALAD <sup>GF</sup>

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\* <sup>GF</sup>

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

<sup>GF</sup> Gluten Free <sup>V</sup> Vegetarian

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# BEVERAGE



## 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

# BEER

## **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  
\$10

Tonic Water, Club Soda, Ginger Ale  
\$14

Ginger Beer  
\$20





# BEVERAGE



## 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.*

# BEVERAGE

## 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



# STANDARDS & GUIDELINES



## 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 guests.

## 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](http://www.suitecatering.com)