

2025 SUITE MENU

BUILT FOR *THIS*



HOUSTON, ASTROS
TEXAS, USA
9.7572° N, 95.3552° W



[VIEW MENU >](#)



WELCOME TO THE 2025 SEASON

Aramark Premium Services is thrilled to kick off the 2025 Houston Astros baseball season as the exclusive foodservice provider at Daikin Park. We have a passion for the highest quality food and service and our highly skilled culinary team have crafted a wide array of menu choices. We take pride in attending to every detail and we look forward to making the luxury suite experience memorable.

CONTACT

ARAMARK PREMIUM SERVICES

1800 Congress Street
Houston, Texas 77002
daikinparkcatering@aramark.com
Main: 713-259-8088

ALEJANDRA SANCHEZ

Suites & Catering Sales Manager
sanchez-alejandra2@aramark.com
Cell: 713-325-3254

BREANNA MARTINEZ

Suites Operations Manager
Martinez-Breanna@aramark.com

TABLE OF CONTENTS

SUITE INFO

How to Order 4
Fees 4
Payment 5
General Information 5
Special Events 5

4

PACKAGES

Grand Slam 6
Steakhouse 8
Bases Loaded BBQ 10
Infield Fiesta 12
Home Run 14

6

A LA CARTE

Snacks & Dips 16
Chilled Platters & Hot
Starters 17
Salads 18
Handhelds 19
Entrees 20
Sides 21
Pizza 21
Desserts 23

16

BEVERAGES

Packages 25
Open Bar 26
Non-Alcoholic 27
Beer 27
Wine 28
Spirits 29

25



HOW TO ORDER

ADVANCED ORDERING

Advanced ordering provides the opportunity to order from a full menu that features much more variety than our standard event day menu. Additionally, by placing orders in advance, our staff has more opportunity to accommodate any special requests. **All advanced orders must be placed in writing by 12:00 noon at least five (5) business days (M-F) prior to each game date.** Orders submitted after the deadline will have the option of ordering from our limited event day menu. Please sign and return the customer summary via email to **finalize and confirm the order at least two (2) business days prior to the game date.** All food and beverage items ordered in advance will be delivered to the suite and ready for service at gate time.

VIA EMAIL

Email the completed order form and payment agreement form to: **daikinparkcatering@aramark.com**

ONLINE

www.suitecatering.com/daikinpark

Please call **713-259-8088** or email **daikinparkcatering@aramark.com** to obtain a system username and password

EVENT DAY ORDERING

A limited event day menu is included in the suite. Additional food and beverage items may be ordered the day of the event from the suite attendant from gate time until the last out of the 7th inning. Please note that this ordering option is intended to supplement the advance order and should not replace it. Please allow up to forty-five (45) minutes for delivery of any orders placed on game day.

ADMINISTRATIVE CHARGE

All food and beverage items are subject to a taxable twenty percent (20%) administrative charge.

This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees. No portion of this amount is distributed to employees. Any gratuity provided based on the quality of service received is completely at the sole discretion of suite holders and/or their guests.

APPLICABLE TAXES

All items, except water, are subject to an eight and one-quarter percent (8.25%) Texas State Sales Tax or Texas State MB Tax.

SUITE ATTENDANT

Private suite attendants are mandatory for each catered suite at a fee of \$80 per attendant per game. The number of attendants required will depend on the guest count and complexity of order. This will be determined at the sole discretion of the Aramark Premium Services.

SUPPLY CHARGE

Up to 20 guests	\$40
21 to 49 guests	\$50
Over 50 guests	\$75

METHODS OF PAYMENT

CREDIT CARD

A valid credit card is required for all suite orders. The card provided will be pre-authorized for the full pre-event order total up to two (2) business days in advance of the event. The same card will be used to settle the final event total at the conclusion of the event if no alternate payment is provided. If the card provided fails to pre-authorize and no additional payment is provided twenty-four (24) hours prior to the start of the event the order may be cancelled at the sole discretion of the Aramark Premium Services.

ESCROW ACCOUNT

For guests who will make multiple visits to the suite throughout the season, an escrow account may be established and used to pay each catering bill. Escrow accounts may be set up with payment by check or wire transfer with a minimum balance of \$10,000. As the account nears depletion, the account holder will be notified and asked to replenish the funds. In the event the escrow account is depleted, the credit card on file will be used until additional payment is received. Failure to provide alternative payment may result in the cancellation of any active catering orders.

CHECK

A valid credit card is required to be placed on file when the order is submitted. The suite catering office will provide a total of all charges based on the advance order. The check must be received at least three (3) business days prior to the event day for the full advanced order total. The suite attendant will be required to ask for valid credit card payment for any event day ordering in the suite.

REMIT PAYMENT TO:

Aramark Premium Services
Daikin Park
1800 Congress Street
Houston, TX 77002

GENERAL INFORMATION

PAR STOCKING OF BEVERAGES

It is our recommendation that each regular season suite holder establish a standard par beverage inventory level. There is no minimum amount needed to establish a par bar and may be altered at any time. Beverages and quantities are chosen by you and will be automatically restocked after each attended game.

CANCELLATIONS

No penalty charges will be assessed for catering orders cancelled at least two (2) business days prior to the scheduled game date. Cancellations must be in writing and must be confirmed by the Aramark Premium Services Office to be valid. Cancellations received after the deadline will be assessed a penalty charge of up to one hundred percent (100%) of the total order value including all applicable administrative charges and taxes. In the event of a game cancellation prior to gates opening penalty charges will not be assessed.

SERVICE OF ALCOHOLIC BEVERAGES

Texas Alcoholic Beverage Commission (TABC) regulations prohibit any alcoholic beverages from being brought into or removed from Daikin Park. The Aramark Premium Services reserves the right to refuse service of alcohol to anyone at any time including but not limited to anyone who appears to be under 35 years of age and cannot produce a valid ID or anyone who appears to be intoxicated. No refunds will be given for any unused beverages.

SPECIAL EVENTS CATERING

DAIKIN PARK IS ONE OF HOUSTON'S PREMIER MEETING AND SPECIAL EVENT VENUES

While we are best known as being the home of the Houston Astros 2017 & 2022 World Series Champions, the ballpark offers so much more! Daikin Park encompasses a variety of venues, including the historical Union Station Lobby, Atrium overlooking the field, a roof top venue with views of both the stadium and the Houston skyline, the exclusive Diamond Club, newly added Gallagher Club and both the main and club level concourses. You can even delight your guests with dinner behind home plate! Enjoy expansive stadium views and world class cuisine as you celebrate a birthday, wedding, anniversary, prom, corporate meeting or any special event at one of our versatile spaces. Boasting state-of-the-art amenities and flavorful cuisine inspired by our exceptional culinary team led by Executive Chef Nacho Zamora, Daikin Park and Aramark Premium Services offers an unparalleled experience that will be sure to wow your guests.

For more information on reserving a space for a catered event, please contact the Aramark Premium Services team or visit: Special Events at Daikin Park.

Email inquiries to: **SpecialEvents@astros.com** or call **713-259-8800**



SERVES
APPROXIMATELY

12 - 14 Guests
\$2,065

20 - 22 Guests
\$3,215

No Substitutions

GRAND SLAM PACKAGE



Char-Grilled Chicken



SCAN HERE
see this Package
in a Suite!

BABY KALE SALAD

Manchego Cheese, Garbanzo,
Onions, Cucumber, Radish, Pears,
Candied Pecans
Citrus Vinaigrette

Gluten Friendly, Vegetarian

CHEF'S GARDEN VEGETABLES

Farmstand Vegetables, Hummus,
Buttermilk Ranch

Vegetarian

SHRIMP TRIO PLATTER

Basil Pesto, Chili Garlic Sauce, BBQ Aioli

SPICY-CANDIED BLTA SANDWICH

Heirloom Tomatoes, Butter Lettuce,
Nueske's Bacon, Avocado,
French Bread

GAME DAY WINGS BAR

Buffalo, BBQ, Gochujang
Baby Carrots, Celery, Blue Cheese

CHAR-GRILLED CHICKEN

Chimichurri Sauce, Seasonal Vegetables,
Crispy Smashed Potatoes

Gluten Friendly

PORTOBELLO MUSHROOM RAVIOLI

Alfredo Sauce, Mushrooms, Spinach,
Parmesan

Vegetarian



BRAISED BEEF VOLCANO SHANK

Creamy Orzo Pasta, Tomato, Parmesan, Basil

ROASTED CARROTS & CAULIFLOWER

Gremolata, Shallots

Gluten Friendly, Vegetarian

TRUFFLE SCALLOP POTATOES

Mornay Sauce, Aged Cheddar, Prosciutto, Black Truffles

GRILLED ALL BEEF HOT DOGS + SAUSAGES

Texas Chili, Shredded Cheddar Cheese,
Caramelized Onions, Coney Buns

WARM CRAVEWORTHY COOKIES

9 Chocolate Chunk
3 Sugar
3 Oatmeal Raisin

Vegetarian

LEMON CURD CHEESECAKE

Graham Cracker, Whipped Cream, Seasonal Berries

UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn, Roasted Ballpark Peanuts,
Cracker Jack®, Assorted Packaged Nuts



Prices subject to 20% administrative charge and 8.25% tax.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

RECOMMENDED BEVERAGE PAIRINGS

WINE

APERTURE \$180

Red Blend, California

KIM CRAWFORD \$61

Sauvignon Blanc, New Zealand

LE CHEMIN DU ROI ROSÉ \$429

Champagne, France

BEER

YUENGLING \$55

six pack

SPIRIT

GREY GOOSE VODKA \$138

PACKAGE ENHANCEMENTS

PORK BELLY SLIDERS \$130

Pickled Vegetables Slaw,
Spicy Sesame-Sriracha Aioli,
Slider Buns

SMOKED LONG BONE

SHORT RIBS \$475

Bourbon BBQ Sauce,
Charred Green Beans, Onions Rings,
Roasted Tomatoes

ATLANTIC FRESH

GRILLED SALMON \$315

Citrus Cream Sauce, Wild Rice,
Grilled Zucchini

Gluten Friendly



SERVES
APPROXIMATELY

12 - 14 Guests
\$1,480

20 - 22 Guests
\$2,320

No Substitutions

STEAK HOUSE PACKAGE



32 oz. Tomahawk Ribeye Bone-In Steak



SCAN HERE
see this Package
in a Suite!

VEGGIE COBB SALAD

Chopped Romaine, Blue Cheese Crumbles,
Cherry Tomatoes, Chopped Eggs,
Red Onions, Black Olives
Ranch Dressing

Vegetarian

ULTIMATE FOCACCIA ITALIAN SANDWICH

Dry Salami, Black Pepper Salami, Coppa,
Prosciutto, Provolone, Mozzarella,
Arugula, Pesto Aioli

SPINACH & ARTICHOKE DIP

Tortilla Chips

Vegetarian

BUILD YOUR OWN FRESH CUT FRIES

Hot Beer Cheese Dip, Smoked Chicken,
Fresh & Pickled Jalapeños,
Pico de Gallo, BBQ Sauce

32 oz. TOMAHAWK RIBEYE BONE-IN STEAK

Onions & Mushrooms, Grilled Broccolini,
Roasted Baby Peppers, Horseradish Cream,
Green Peppercorn Demi-Glace,
Slider Buns

Gluten Friendly without Horseradish Cream or Slider Buns

SEARED CRAB CAKES

Jicama Slaw, Remoulade, Grilled Lemon

SMOKED PULLED PORK MAC & CHEESE

Manchego Mornay,
Cavatappi Pasta



GRILLED ASPARAGUS & GREEN BEANS

Cipollini Onions

Gluten Friendly, Vegetarian

GRILLED ALL BEEF HOT DOGS + SAUSAGES

Texas Chili, Shredded Cheddar Cheese,
Caramelized Onions, Coney Buns

WARM CRAVEWORTHY COOKIES

9 Chocolate Chunk

3 Sugar

3 Oatmeal Raisin

Vegetarian

SALTED CARAMEL BREAD PUDDING

Whipped Cream

Vegetarian

UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn, Roasted Ballpark Peanuts,
Cracker Jack®, Assorted Packaged Nuts

Vegetarian

Prices subject to 20% administrative charge and 8.25% tax.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

RECOMMENDED BEVERAGE PAIRINGS

WINE

SILVER OAK \$225

Cabernet Sauvignon, California

CAKEBREAD CELLARS \$146

Chardonnay, California

LE CHEMIN DU ROI BRUT \$125

Champagne, France, 375ml

BEER

KARBACH HOPADILLO IPA \$55

six pack

SPIRIT

CROWN ROYAL WHISKY \$168

PACKAGE ENHANCEMENTS

ASSORTED SUSHI PLATTER \$550

124 pieces

Tuna Nigiri, Salmon Nigiri, Caterpillar Roll,
Dynamite Roll, Spicy Tuna Roll,
Philadelphia Roll, Vegetarian Roll
Wasabi, Ginger, Soy Sauce, Chop Sticks

DIAMOND CLUB FRIED CHICKEN \$160

8 Cut Piece

Fried Chicken, Country Gravy

BIRRIA BEEF EMPANADAS \$103

Cilantro Lime Aioli



SERVES
APPROXIMATELY

12 - 14 Guests

\$1,430

20 - 22 Guests

\$2,205

No Substitutions

BASES LOADED BBQ PACKAGE



Oak Smoked Pork Ribs



SCAN HERE
see this Package
in a Suite!

SOUTHERN SALAD

Baby Field Greens, Mixed Berries,
Spiced Pecans, Blue Cheese Crumbles
White Balsamic Vinaigrette

Gluten Friendly, Vegetarian

BAKED POTATO SALAD

Bacon, Sour Cream, Cheddar Cheese,
Green Onions

SMOKED BUFFALO CHICKEN DIP

Blue Cheese Crumbles
House Made Kettle Chips

SMOKED BBQ AIRLINE TURKEY BREAST

Onions, Peppers, BBQ Sauce

OAK SMOKED PORK RIBS

BBQ Rubbed, Pickled Pepper Rings

18 HOUR SMOKED BEEF BRISKET

BBQ Sauce, Pickled Onions

RELISH TRAY

Sliced White Onion, Pickled Jalapeños,
Dill Pickle Chips, White Texas Toast

Vegetarian

CHEDDAR JALAPEÑO BACON CORN MUFFINS

Whipped Butter

ROASTED BRUSSELS SPROUTS & BUTTERNUT SQUASH

Herbed Butter

Gluten Friendly, Vegetarian

LOADED MAC & CHEESE

Four Cheese Blend, Bacon, Green Onions

GRILLED ALL BEEF HOT DOGS + SAUSAGES

Texas Chili, Shredded Cheddar Cheese,
Caramelized Onions, Coney Buns

WARM CRAVEWORTHY COOKIES

9 Chocolate Chunk
3 Sugar
3 Oatmeal Raisin

Vegetarian

APPLE & PEACH CRISP COBBLER

Whipped Cream

Vegetarian

UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn, Roasted Ballpark Peanuts,
Cracker Jack®, Assorted Packaged Nuts

Vegetarian



Prices subject to 20% administrative charge and 8.25% tax.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.



RECOMMENDED BEVERAGE PAIRINGS

WINE

CONUNDRUM \$70

Red Blend, California

APERTURE \$59

Chenin Blanc, California

PIPER-HEIDSIECK \$150

Cuvée Brut Champagne, France

BEER

ESTRELLA JALISCO \$55

six pack

SPIRIT

MAKER'S MARK BOURBON \$131

PACKAGE ENHANCEMENTS

ASTROS BOMBS \$120

BBQ Brisket Cream Cheese Stuffed
Jalapeños -Wrapped in Bacon

SMOKED BBQ CHICKEN

LOLLIPOPS \$205

Ranch Dipping Sauce

CHILLED & GRILLED SEAFOOD DISPLAY \$460

Crab Claws, Lobster Tails,
Jumbo Poached Shrimp,
Pesto Grilled Shrimp
Cocktail Sauce, Lemon Aioli

Gluten Friendly



SERVES
APPROXIMATELY

12 - 14 Guests

\$1,235

20 - 22 Guests

\$1,895

No Substitutions

INFIELD FIESTA PACKAGE



Chile Verde Pork Carnitas



SCAN HERE
see this Package
in a Suite!

MEXICAN CHOPPED SALAD

Chopped Romaine, Roasted Corn,
Black Beans, Red Onions,
Tomatoes, Queso Fresco
Honey Chipotle Dressing

Gluten Friendly, Vegetarian

SONORA STYLE SHRIMP CEVICHE

Tortilla Chips

Gluten Friendly

SIGNATURE HOUSE QUESO

Tortilla Chips, Chicharrones

CHILE VERDE PORK CARNITAS

Charred Tomatillo Sauce,
Pickled Onions, Grilled Chiles

MIXED FAJITA PLATTER

Ancho Chili Grilled Skirt Steak,
Cilantro Lime Chicken, Spanish Rice,
Fresh & Pickled Jalapeños,
Fire Roasted Tomato Salsa, Pico de Gallo,
Crema, Flour Tortillas

Gluten Friendly without Flour Tortillas

*ADD CORN TORTILLAS FOR \$15

Gluten Friendly

CHILE RELLENO

Jack Cheese Stuffed Poblano Pepper,
Red Sauce, Black Bean Pico De Gallo

Vegetarian



Sonora Style Shrimp Ceviche

ROASTED CREAMED CORN

Jalapeños, Cream Cheese, Spices

Vegetarian

RANCHERO PINTO BEANS

Pico De Gallo, Cotija Cheese

Gluten Friendly, Vegetarian

GRILLED ALL BEEF HOT DOGS + SAUSAGES

Texas Chili, Shredded Cheddar Cheese,
Caramelized Onions, Coney Buns

WARM CRAVEWORTHY COOKIES

9 Chocolate Chunk

3 Sugar

3 Oatmeal Raisin

Vegetarian

ABUELITA BROWNIES

Whipped Cream

Vegetarian

UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn, Roasted Ballpark Peanuts,
Cracker Jack®, Assorted Packaged Nuts

Vegetarian



Prices subject to 20% administrative charge and 8.25% tax.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

RECOMMENDED BEVERAGE PAIRINGS

WINE

ERATH \$69

Pinot Noir, Oregon

SANTA MARGHERITA \$72

Pinot Grigio, Italy

SAUVAGE \$70

Blanc de Blancs, New Mexico

BEER

GOLDEN ROAD MANGO CART \$55

six pack

SPIRIT

CASAMIGOS BLANCO TEQUILA \$257

PACKAGE ENHANCEMENTS

SUITE SIDE GUACAMOLE \$92

Made Fresh in Your Suite with all Needed
Condiments to Customize
Tortilla Chips

Gluten Friendly, Vegetarian

MINI QUESADILLAS \$148

Half Chicken

Half Pepperjack + Oaxaca Cheese

Vegetarian

Cilantro Lime Crema

SEAFOOD FAJITAS \$525

Lemon Garlic Broiled Lobster Tails,
Grilled White Fish, Grilled Jumbo Shrimp,
Spanish Rice, Flour Tortillas

Gluten Friendly without Flour Tortillas



SERVES
APPROXIMATELY

12 - 14 Guests
\$1,235

20 - 22 Guests
\$1,895

No Substitutions

HOME RUN PACKAGE



Smoked BBQ Pork Butt



SCAN HERE
see this Package
in a Suite!

GARDEN SALAD

Cherry Tomatoes, Cucumbers,
Carrots, Shredded Cheddar Cheese,
Radish, Broccoli
Ranch Dressing

Vegetarian

MARKET STYLE FRUIT

Watermelon, Cantaloupe, Honeydew,
Pineapple, Fresh Berries

Gluten Friendly, Vegan

BAVARIAN PRETZEL STICKS

Sea Salt Coated,
Golden's Spicy Brown Mustard

Vegetarian

BACON CHEESEBURGER DIP

Ground Beef, Onions, Tomatoes,
Spices, Queso
House Made Kettle Chips

HAND BREADED CHICKEN TENDERS

Jalapeño Ranch, Honey Mustard,
BBQ Sauce

SMOKED BBQ PORK BUTT

BBQ Sauce, Corn Ribs,
Blistered Peppers, Slider Buns



Bavarian
Pretzel Sticks

TRIPLE CROWN NACHO BAR

Chicken Tinga, Beef Picadillo, Signature House Queso,
Fire Roasted Tomato Salsa, Pickled Jalapeños,
Crema, Tortilla Chips

GRILLED ALL BEEF HOT DOGS + SAUSAGES

Texas Chili, Shredded Cheddar Cheese,
Caramelized Onions, Coney Buns

WARM CRAVEWORTHY COOKIES

9 Chocolate Chunk
3 Sugar
3 Oatmeal Raisin

Vegetarian

ASSORTED DESSERT BARS

Lemon Squares, Meltaway Bar,
Caramel Apple Granny Bar, Pecan Chocolate Chunk Bar

Vegetarian

UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn, Roasted Ballpark Peanuts,
Cracker Jack®, Assorted Packaged Nuts

Vegetarian

Prices subject to 20% administrative charge and 8.25% tax.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

RECOMMENDED BEVERAGE PAIRINGS

WINE

LEVIATHAN \$100

Red Blend, California

FRANK FAMILY VINEYARDS \$95

Chardonnay, California

LA MARCA \$50

Prosecco, Italy

BEER

HOOP TEA SPIKED ICED TEA \$55

six pack

SPIRIT

GENTLE BEN GIN \$125

PACKAGE ENHANCEMENTS

**TEXAS SIZED ONION RING
TOWER \$80**

Hot Beer Cheese Dip

Vegetarian

BUFFALO PIG WINGS \$185

Crispy Wedge Potatoes, Green Onions,
Blue Cheese

SHRIMP TRIO PLATTER \$210

Basil Pesto, Chili Garlic Sauce,
BBQ Aioli



Smoked Buffalo Chicken Dip

SNACKS & DIPS

All Items Serve Approximately 14 Guests per Order Unless Otherwise Noted

SNACKS

BOTTOMLESS FRESHLY POPPED POPCORN \$55

Per 25 Guests
Vegetarian

ROASTED BALLPARK PEANUTS \$6.50

Individual Bag
Vegetarian

ASSORTED PACKAGED NUTS \$6.50

Individual Bag
Vegetarian

CRACKER JACK® \$6.50

Individual Bag
Vegetarian

COTTON CANDY \$6.75

Individual Bag
Vegetarian

UNLIMITED BALLPARK DELIGHTS \$165

Up To 25 Guests
Freshly Popped Popcorn,
Roasted Ballpark Peanuts,
Assorted Package Nuts, Cracker Jack®
Vegetarian

DIPS

CHIPS & SALSA BAR \$75

Fire Roasted Tomato Salsa, Tomatillo Salsa,
Pineapple-Corn Relish, Tortilla Chips
Gluten Friendly, Vegetarian

DIPS & CHIPS \$75

French Onion, Dill Pickle, Jalapeño Pimento Cheese
House Made Kettle Chips
Vegetarian

SIGNATURE HOUSE QUESO \$75

Tortilla Chips
Vegetarian

BACON CHEESEBURGER DIP \$95

Ground Beef, Onions, Tomatoes, Spices, Queso
House Made Kettle Chips

SMOKED BUFFALO CHICKEN DIP \$105

Blue Cheese Crumbles
House Made Kettle Chips

SUITE SIDE GUACAMOLE \$105

Made Fresh in Your Suite with All Needed
Condiments to Customize
Tortilla Chips
Gluten Friendly, Vegetarian

ADD CHICHARRONES TO ANY DIP \$25

Prices subject to 20% administrative charge and 8.25% tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COLD & HOT

All Items Serve Approximately 14 Guests per Order

CHILLED PLATTERS

**CHEF’S GARDEN
VEGETABLES \$95**

Farmstand Vegetables,
Hummus,
Buttermilk Ranch
Vegetarian

**MARKET STYLE
FRUIT \$95**

Watermelon,
Cantaloupe, Honeydew,
Pineapple, Fresh Berries
Gluten Friendly, Vegan



**SPECIALTY FRUIT, CHEESE & CRUDITÉ
PLATTER \$145**

Ranch Dressing, Flatbread & Cracker Basket
Vegetarian

SHRIMP COCKTAIL \$205

Cocktail Sauce, Lemon Wedges

LOCAL CHEESE & CHARCUTERIE PLATTER \$290

Creamy Brie, Aged Cheddar, Gorgonzola Cheese,
Prosciutto, Salami Sopressata, Mortadella with
Pistachios, Wildflower Honey, Orange Marlmalade,
Whole Grain Mustard, Grilled Vegetables,
Flatbread & Cracker Basket
Gluten Friendly without Flatbread & Crackers

CHILLED & GRILLED SEAFOOD DISPLAY \$475

Crab Claws, Lobster Tails, Jumbo Poached Shrimp,
Pesto Grilled Shrimp
Cocktail Sauce, Lemon Aioli
Gluten Friendly

ASSORTED SUSHI PLATTER \$575

124 pieces
Tuna Nigiri, Salmon Nigiri, Caterpillar Roll,
Dynamite Roll, Spicy Tuna Roll, Philadelphia Roll,
Vegetarian Roll
Wasabi, Ginger, Soy Sauce, Chop Sticks

Prices subject to 20% administrative charge and 8.25% tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOT STARTERS

HANGED BACON \$85

Brown Sugar, Crushed Red Pepper
Gluten Friendly

GRILLED BEEF SIRLOIN SKEWERS \$100

Horseradish Cream, Chimichurri

TEXAS SIZED ONION RING TOWER \$85

Hot Beer Cheese Dip
Vegetarian

BIRRIA BEEF EMPANADAS \$130

Cilantro Lime Aioli

ASTROS BOMBS \$127

BBQ Brisket Cream Cheese Stuffed
Jalapeños Wrapped in Bacon

LOADED TOTCHOS \$133

Tater Tots, Smoked Chicken,
Hot Beer Cheese Dip, BBQ Sauce

MINI CORN DOGS \$120

Hot Beer Cheese Dip

BAVARIAN PRETZEL STICKS \$85

Sea Salt Coated, Golden’s Spicy Brown Mustard
Vegetarian

MINI QUESADILLAS \$153

Half Chicken
Half Pepperjack + Oaxaca Cheese *Vegetarian*
Cilantro Lime Crema

HAND BREADED CHICKEN TENDERS \$168

Jalapeño Ranch, Honey Mustard, BBQ Sauce

TRIPLE CROWN NACHO BAR \$260

Chicken Tinga, Beef Picadillo,
Signature House Queso, Fire Roasted Tomato Salsa,
Pickled Jalapeños, Crema, Tortilla Chips

PLUCKERS FRIED CHICKEN WINGS \$184

Half Buffalo Medium
Half Lemon Pepper
Pluckers Ranch Dressing





SALADS

All Items Serve Approximately 14 Guests per Order



GARDEN SALAD \$75
Cherry Tomatoes, Cucumbers, Carrots, Shredded Cheddar Cheese, Radish, Broccoli Ranch Dressing
Vegetarian

MEXICAN CHOPPED SALAD \$75
Chopped Romaine, Roasted Corn, Black Beans, Red Onions, Tomatoes, Queso Fresco Honey Chipotle Dressing
Gluten Friendly, Vegetarian

VEGGIE COBB SALAD \$75
Chopped Romaine, Blue Cheese Crumbles, Cherry Tomatoes, Chopped Eggs, Red Onions, Black Olives Ranch Dressing
Vegetarian



SOUTHERN SALAD \$75
Baby Field Greens, Mixed Berries, Spiced Pecans, Blue Cheese Crumbles White Balsamic Vinaigrette
Gluten Friendly, Vegetarian

GREEK SALAD \$75
Baby Lettuce Hearts, Heirloom Cherry Tomatoes, Cucumber, Kalamata Olives, Fresh Herbs, Crumbled Feta Cheese, Red Onions Oregano Vinaigrette
Gluten Friendly, Vegetarian

BAKED POTATO SALAD \$80
Bacon, Sour Cream, Cheddar Cheese, Green Onions

ADD PROTEIN TO ANY SALAD (Choose one)

GRILLED CHICKEN BREAST \$50
Gluten Friendly

POACHED SHRIMP \$100
Gluten Friendly

GRILLED TENDERLOIN \$125
Gluten Friendly

Prices subject to 20% administrative charge and 8.25% tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HANDHELDS

All Items Serve Approximately 14 Guests per Order Unless Otherwise Noted



GRILLED ALL BEEF HOT DOGS + SAUSAGES \$163
Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns

GRILLED ALL BEEF HOT DOGS \$163
Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns

ULTIMATE HOT DOG & TOPPINGS EXPERIENCE \$210
Grilled All Beef Hot Dogs, Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Chopped Bacon, Coleslaw, Sauerkraut, Chicago Relish, Pico de Gallo, Pickled Jalapeños, Sport Peppers, Cotija Cheese, Grain Mustard

PORK BELLY SLIDERS \$140
Pickled Vegetables Slaw, Spicy Sesame-Sriracha Aioli, Slider Bun

SMASH BURGER \$155
12 Angus Beef Cheeseburgers, Lettuce, Tomato, Special Sauce, Martin's Potato Bun
*Specialty Drop



Prices subject to 20% administrative charge and 8.25% tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



ENTREES

All Items Serve Approximately 14 Guests per Order

BEYOND BURGERS \$90

7 Patties
Lettuce, Tomato, Pickle, Cheddar Cheese, Buns
Vegetarian

CHILE RELLENO \$150

Jack Cheese Stuffed Poblano Pepper, Red Sauce, Black Bean Pico De Gallo
Vegetarian

PORTOBELLO MUSHROOM RAVIOLI \$163

Alfredo Sauce, Mushrooms, Spinach, Parmesan
Vegetarian

SMOKED BBQ AIRLINE TURKEY BREAST \$260

Onions, Peppers, BBQ Sauce

MIXED FAJITA PLATTER \$285

Ancho Chili Grilled Skirt Steak, Cilantro Lime Chicken, Spanish Rice, Fresh & Pickled Jalapeños, Fire Roasted Tomato Salsa, Pico de Gallo, Crema, Flour Tortillas
Gluten Friendly without Flour Tortillas

***ADD CORN TORTILLAS FOR \$15**

Gluten Friendly

CHILLED BEEF TENDERLOIN PLATTER \$285

Black Pepper Grilled & Chilled Beef Tenderloin, Vine Ripe Tomatoes, Giardiniera, Horseradish Cream, Whole Grain Mustard, Arugula, Blue Cheese Crumbles, Slider Buns
Gluten Friendly without Buns

18 HOUR SMOKED BEEF BRISKET \$310

BBQ Sauce

ADD RELISH TRAY FOR \$35

Sliced White Onion, Pickled Jalapeños, Dill Pickle Chips, White Texas Toast

SEARED CRAB CAKES \$365

Jicama Slaw, Remoulade, Grilled Lemon

32 oz. TOMAHAWK RIBEYE BONE-IN STEAK \$510

Onions & Mushrooms, Horseradish Cream, Green Peppercorn Demi-Glace, Slider Buns
Gluten Friendly without Buns & Horseradish Cream



Mixed Fajita Platter

Prices subject to 20% administrative charge and 8.25% tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SIDES

All Items Serve Approximately 14 Guests per Order

RANCHERO PINTO BEANS \$75

Pico De Gallo, Cotija Cheese
Gluten Friendly, Vegetarian

ROASTED CREAMED CORN \$75

Jalapeños, Cream Cheese, Spices
Vegetarian

HERB ROASTED FINGERLING POTATOES \$75

Herbed Butter, Parmesan Cheese
Gluten Friendly, Vegetarian

ROASTED CARROTS & CAULIFLOWER \$75

Gremolata, Shallots
Gluten Friendly, Vegetarian

GRILLED ASPARAGUS & GREEN BEANS \$75

Cipollini Onions
Gluten Friendly, Vegetarian

LOADED MAC & CHEESE \$85

Four Cheese Blend, Bacon, Green Onions



Roasted Carrots & Cauliflower

GALLAGHER CLUB PIZZA

16" Pizza

CHEESE \$45

San Marzano Pomodoro, Mozzarella Cheese
Vegetarian

VEGGIE \$45

San Marzano Pomodoro, Onions, Peppers, Mushrooms, Black Olives, Mozzarella Cheese
Vegetarian

PEPPERONI \$45

San Marzano Pomodoro, Pepperoni, Mozzarella Cheese

MEAT LOVERS \$45

San Marzano Pomodoro, Pepperoni, Sausage, Bacon, Mozzarella Cheese



- ICE CREAM
SUNDAE \$11.25
- DESSERT
LIQUEURS \$11.50
- SMALL BAKERY
GOODS \$5.25
- LARGE BAKERY
GOODS \$10.25
- CANDY BALLS \$8.25

LUXURY DESSERT CART



Ice Cream Sundae on Waffle Cone



SCAN HERE
see this Package
in a Suite!

Add the legendary Daikin Park
Luxury dessert cart service
to your suite experience.
Simply check “**yes**” on your
order form and the cart will
stop by your suite **before the
end of 7th inning**.
The cart is loaded with ice
cream, assorted candies,
baked goods, dessert liqueurs
and so much more!



Ice Cream Cart

DESSERTS

All Items Serve Approximately 14 Guests per Order Unless

WARM CRAVEWORTHY COOKIES \$40

- 9 Chocolate Chunk
- 3 Sugar
- 3 Oatmeal Raisin

Vegetarian

PB&J DONUTS \$50

Powdered Sugar, Whipped Cream

Vegetarian

SALTED CARAMEL BREAD PUDDING \$55

Whipped Cream

Vegetarian

ASSORTED DESSERT BARS \$80

- Lemon Squares
- Meltaway Bar
- Caramel Apple Granny Bar
- Pecan Chocolate Chunk Bar

Vegetarian

CHICAGO-STYLE CHEESECAKE \$90

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Vegetarian



Salted Caramel
Bread Pudding

Prices subject to 20% administrative charge and 8.25% tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SPECIALTY CAKE ORDERS

Astros Logo & Colors with
Custom Messaging

Must Receive Order
5 Business Days in Advance

10” ROUND CAKE \$150
Feeds Roughly 20

QUARTER SHEET CAKE \$175
Feeds Roughly 25

HALF SHEET CAKE \$225
Feeds Roughly 50

FULL SHEET CAKE \$375
Feeds Roughly 100

Custom Design Options
Available Upon Request



BEVERAGE PACKAGE



PACKAGES

No Substitutions

THE GOLD GLOVE \$1,400

Approximately Serves 150
Alcoholic Beverages

Dasani®

2 SIX PACKS

Coca-Cola®, Diet Coke®, Sprite®,
Club Soda, Topo Chico

1 SIX PACK OF EACH

Cranberry Juice,
Minute Maid® Orange Juice

3 OF EACH

Bud Light, Michelob Ultra,
Modelo Especial,
Karbach Hopadillo IPA,
Golden Road Mango Cart,
Karbach Crawford Bock

1 SIX PACK OF EACH

Robert Mondavi Chardonnay

1 BOTTLE

Robert Mondavi
Cabernet Sauvignon

1 BOTTLE

Crown Royal Whiskey,
Gentle Ben Gin, Bacardi Rum,
Dewar's, Patrón Silver, Tito's,
Jim Beam

1 BOTTLE OF EACH

Bloody Mary Mix, Margarita Mix,
Triple Sec

1 BOTTLE OF EACH

Cocktail Cherries, Cocktail Olives,
Oranges, Lemons, Limes

THE SILVER SLUGGER \$765

Approximately Serves 80
Alcoholic Beverages

Dasani®

2 SIX PACKS

Coca-Cola®, Diet Coke®, Sprite®

1 SIX PACK OF EACH

Bud Light, Michelob Ultra,
Miller Lite

2 SIX PACKS OF EACH

Modelo Especial,
Karbach Hopadillo IPA,
Stella Artois,
Karbach Crawford Bock,
Karbach Ranch Water

1 SIX PACK OF EACH

Robert Mondavi Chardonnay

1 BOTTLE

Robert Mondavi
Cabernet Sauvignon

2 BOTTLES

Limes

BARS

TEQUILA \$175

Hornitos Reposado

(2) Margarita Mix

Triple Sec

(2) Minute Maid Orange Juice

Margarita Salt

Tajin

Limes

BOURBON \$255

Maker's Mark

(6) Coca-Cola

(6) Diet Coke

(6) Sprite

Sweet & Sour

Orange Bitters

Italian Cherries

Oranges

BLOODY MARY \$295

Titos Vodka

(2) Bloody Mary Mix

Worcestershire Sauce

Tabasco Sauce

Salt

Tajin

Olives

Gherkins

Pepperoncini

Celery

Limes

Cheese

(6) Beef Sticks

Prices subject to 20% administrative charge and 8.25% tax.



OPEN BAR

No Substitutions | Must pay per person price for all guests in the suite

UNLIMITED NON-ALCOHOLIC BEVERAGES

\$50 per pson

Dasani®, Topo Chico, Coca-Cola®, Diet Coke®, Sprite®, Lemonade®, Minute Maid Orange and Apple Juice

BEER/WINE OPEN BAR

\$75 per pson

Dasani®, Topo Chico, Coca-Cola®, Diet Coke®, Sprite®

Bud Light, Michelob Ultra, Miller Lite,
Modelo Especial, Karbach Hopadillo IPA,
Karbach Crawford Bock, Stella Artois,
White Claw Mango Seltzer,
Hoop Tea Spiked Iced Tea

Robert Mondavi Chardonnay
Robert Mondavi Cabernet Sauvignon
La Marca Prosecco

PREMIUM OPEN BAR

\$100 per pson

Dasani®, Topo Chico, Coca-Cola®, Diet Coke®, Sprite®

Cranberry Juice, Grapefruit Juice,
Minute Maid® Orange Juice, Bloody Mary Mix,
Margarita Mix, Triple Sec, Club Soda

Cocktail Cherries, Cocktail Olives, Oranges,
Lemons, Limes, Margarita Salt, Tabasco Sauce

Gentle Ben Gin, Makers Mark, Bacardi Light,
Dewar's, Hornitos Reposado, Tito's, Crown Royal,
Branson Cognac V. S. Phantom

Bud Light, Michelob Ultra, Miller Lite,
Modelo Especial, Karbach Hopadillo IPA,
Karbach Crawford Bock, Stella Artois,
White Claw Mango Seltzer

Robert Mondavi Chardonnay
Robert Mondavi Cabernet Sauvignon
La Marca Prosecco

Prices subject to 20% administrative charge and 8.25% tax.

NON-ALCOHOLIC

All Items Serve Approximately 14 Guests per Order

BOTTLED WATER

By the six pack

Dasani® 16.9oz \$28
Smartwater 16.9oz \$37
Topo Chico \$37
Topo Chico Lime \$37

COCA-COLA® SOFT DRINKS \$25

12oz / By the six pack

Coca-Cola®
Coke Zero®
Diet Coke®
Sprite®
Pibb Xtra®
Minute Maid Lemonade®

SPECIALTY

By the six pack

Agua Fresca 16oz \$37
Hibiscus
Mango
Strawberry
Gold Peak \$45
Sweet Tea
Unsweet Tea

Reign Energy Drink \$8

Orange Creamsicle 16oz can

MINUTE MAID® FRUIT JUICES \$5.75

12oz bottle

Apple
Tropical
Orange

PREMIUM COFFEE \$50

gallon

Regular
Decaffeinated



Prices subject to 20% administrative charge and 8.25% tax.

BEER

By the six pack

AMERICAN BEER \$45

16oz

Budweiser
Bud Light
Coors Light
Miller Lite

PREMIUM BEER \$54

16oz

Michelob Ultra
Modelo Especial
Estrella Jalisco
Dos XX Lager
Stella Artois

CRAFT BEER \$54

16oz

Hoop Tea Spiked Iced Tea
Golden Road Mango Cart
Karbach Hopadillo IPA
Karbach Crawford Bock
Karbach Love Street
Shiner Bock
St. Arnold Art Car IPA
Yuengling

HARD SELTZERS \$54

16oz / Gluten Free

Karbach Ranch Water,
Lime & Agave
White Claw Seltzer,
Black Cherry

RTD COCKTAILS \$54

12oz / By the four pack

Nutri Pineapple Vodka
Nutri Watermelon Vodka
Sun Cruiser
Lemonade+Iced Tea
Sun Cruiser Classic Iced Tea

NON-ALCOHOLIC BEER \$43

12oz

Michelob Ultra Zero
Athletic Run Wild IPA



16 FL. OZ.



WINE BY THE BOTTLE

Specialty wine available upon request.

Please contact Sales to confirm a minimum of 5 business days prior to game day.
Subject to availability.

BUBBLES

La Marca Prosecco, Italy	\$50
Sauvage Blanc de Blancs, New Mexico	\$70
Mionetto Prosecco Rose, Italy	\$71
Piper-Heidsieck Cuvée Brut Champagne, France	\$150
Veuve Clicquot Brut Champagne, France	\$230

LE CHEMIN DU ROI

OFFICIAL PREMIUM CHAMPAGNE OF THE HOUSTON ASTROS

Le Chemin Du Roi Brut, France	375 ml	\$127	750 ml	\$254	3 liter	\$1,500
Le Chemin Du Roi Rose, France						\$438

WHITE WINE

PINOT GRIGIO

Barone Fini, Italy	\$50
Santa Margherita, Italy	\$73

CHENIN BLANC

Aperture, California	\$60
----------------------	------

SAUVIGNON BLANC

Drylands, New Zealand	\$55
Kim Crawford, New Zealand	\$62
Aperture, California	\$85

CHARDONNAY

Robert Mondavi Private Selection, California	\$50
Kendall Jackson, California	\$54
Frank Family Vineyards, California	\$95
The Prisoner Carneros, California	\$105
Cakebread Cellars, California	\$149

MOSCATO

Ca' Bianca, Italy	\$50
-------------------	------

ROSE

Miraval Côtes de Provence, France	\$70
-----------------------------------	------

Prices subject to 20% administrative charge and 8.25% tax.

RED WINE

PINOT NOIR

Imagery, California	\$50
Erath, Oregon	\$70
Cakebread Cellars, California	\$140

MERLOT

Francis Coppola, California	\$50
Duckhorn Vineyards, California	\$143

RED BLEND

Conundrum, California	\$71
Leviathan, California	\$100
Aperture, California	\$147

CABERNET SAUVIGNON

Robert Mondavi Private Selection, California	\$50
Decoy, California	\$78
Justin, California	\$120
Faust, California	\$140
Aperture, California	\$210
Silver Oak, California	\$230

MALBEC

Alamos, Argentina	\$50
-------------------	------

SAKE

Gekkeikan Black & Gold	\$55
------------------------	------

SPIRITS

By the Bottle Unless Otherwise

LIQUOR

BOURBON

Jim Beam	\$87
Jim Beam Black	\$90
Maker's Mark	\$107

GIN

Tanqueray	\$102
Gentle Ben	\$102

RUM

Bacardi Light	\$82
Captain Spiced Morgan	\$82
Brugal 1888	\$145

SCOTCH

Dewar's	\$101
Johnnie Walker Black	\$127

TEQUILA

Hornitos Reposado	\$100
Patrón Silver	\$184
Casamigos Blanco	\$209

VODKA

Tito's	\$138
Grey Goose	\$138

WHISKEY

Jack Daniel's Black	\$101
Crown Royal	\$138

COGNAC

*OFFICIAL COGNAC OF THE HOUSTON ASTROS

Branson Cognac V. S. Phantom	\$142
Branson Cognac V.S.O.P Royal	\$152
Branson Cognac V.S.O.P Grande Champagne	\$172
Branson Cognac X.O.	\$560

Prices subject to 20% administrative charge and 8.25% tax.

COGNAC COCKTAILS \$46

750ml Carafe
Only Available Through Pre-Order

PINEAPPLE PIMP

Branson Cognac V. S. Phantom
Pineapple Simple Syrup

SO SEDUCTIVE SANGRIA

Branson Cognac V. S. Phantom
Red Wine, Berry Simple Syrup

SOUTHSIDE MARGARITA

Branson Cognac V. S. Phantom
Spicy Margarita Mix
Limeade Lime Juice

50 CENT CITRUS

Branson Cognac V. S. Phantom
Cointreau
Pineapple Simple Syru

MIXERS

Cranberry Juice	\$3
Pineapple Juice	\$3
Grapefruit Juice	\$3
St. Arnolds Ginger Beer	\$4
Bloody Mary Mix	\$21.50
Margarita Mix	\$21.50
Sweet & Sour Mix	\$21.50
Triple Sec	\$30
Club Soda six-pack	\$21.50
Tonic Water six-pack	\$21.50
Ginger Ale six-pack	\$21.50

GARNISHES

Lemon Wedges	\$7.50
Lime Wedges	\$7.50
Cocktail Cherries	\$9
Italian Cherries Jar	\$60
Cocktail Olives	\$9
Orange Slices	\$7.50
Margarita Salt	\$7.50
Tabasco Sauce	\$8.50
Worcestershire Sauce	\$8.50
Orange Bitters	\$30
Tajin	\$8.50
Garnish Tray	\$32
Cocktail Cherries, Olives, Oranges, Lemons, Lime Wedges	



BUILT FOR *THIS*

