



# LUXURY SUITE MENU









# WELCOME

## AS THE EXCLUSIVE CATERERS FOR ACRISURE STADIUM, WE ARE COMMITTED TO EXCELLENCE.

Aramark is recognized as a foodservice industry leader who works diligently to provide you with world-class cuisine and unsurpassed service.

Senior Executive Chef Chris McCandless, his culinary team and the suites catering department, have developed an exciting menu featuring new entrées, fan favourites, and locally grown and/or sourced specialty items.

Our Aramark online catering website will also continue to provide an option to access, store, confirm, and process all your catering information via the internet. This great tool is innovative and easy to manage.

Please contact [faust-jamie@aramark.com](mailto:faust-jamie@aramark.com) to set up your personal ID/Password for our user-friendly system [www.suitecatering.com](http://www.suitecatering.com)

We value your feedback, so please do not hesitate to contact us directly with any comments that you would like to share. On behalf of our entire team, we are excited to welcome you to an exciting year of thrilling Football, tangible experiences and making memories with friends and family.

### LET US ASSIST YOU!

#### SUITES SUPERVISOR

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412-697-7185

#### SENIOR SUITES MANAGER

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412-697-7182



# SENIOR EXECUTIVE CHEF CHRIS MCCANDLESS

ARAMARK SPORTS + ENTERTAINMENT

## WITH OVER 20 YEARS OF CULINARY EXPERIENCE,

Chef Chris McCandless is a seasoned professional known for his passion for creating unforgettable dining experiences.

As the current Senior Executive Chef at Aramark Sports + Entertainment, he leads a high-performing culinary team at Acrisure Stadium, delivering exceptional cuisine in a fast-paced, high-volume environment.

Prior to his role at Acrisure Stadium, Chef Chris spent nearly six years as Executive Chef at the iconic PPG Paints Arena, where he elevated arena dining with innovative menus and a focus on excellence. His earlier tenure as Executive Chef at Mahi Mah's in Virginia Beach, allowed him to showcase his creative flair and deep understanding of coastal cuisine, further cementing his reputation for culinary versatility.

A proud graduate of The Culinary Institute of America, Chef Chris blends formal culinary training with two decades of hands-on leadership. His meticulous attention to detail, commitment to quality, and ability to inspire teams have made him a respected figure in the culinary industry.

Whether serving gourmet fare to thousands of fans or curating personalized dining experiences, Chef Chris brings a deep dedication to craftsmanship, hospitality, and unforgettable flavor in every dish.



# SPECIAL DIETARY INDEX

## GLUTEN FRIENDLY

Beef Short Ribs  
Black Cherrywood Smoked Turkey  
Blackened Shrimp Ceasar Salad  
without Croutons  
Blackened Shrimp Nor'  
Side House Salad  
Blackened Shrimp Pittsburgh Salad  
without the Potato Stix  
Ceasar Salad without Croutons  
Chicken Ceasar Salad without  
Croutons  
Chilled Espresso Tenderloin  
without Bread  
Fresh Berries and Fruit  
Freshly Popped Popcorn  
Gridiron Nachos  
Herb Marinated Chicken Nor'  
Side House Salad  
Herb Marinated Chicken  
Pittsburgh Salad  
without the Potato Stix  
Hot Dogs without Buns  
House Made Chips  
Jerk Chicken  
Nor' Side House Salad  
Penn Avenue Charcuterie  
without Crackers  
Pick Six Potato Salad  
Pittsburgh Salad  
without the Potato Stix  
Shrimp Cocktail  
Stuffed Banana Peppers  
Tortilla Chips  
Tuna Poke Platter  
Vegan Chorizo Stuffed Bell Peppers  
Vegetable Crudit   
without Wontons

Sushi Platter

Acrisure Stadium is not a nut-free facility and we cannot guarantee the absence of cross-contamination.

**THIS GUIDE IS INTENDED TO BE USED AS A REFERENCE ONLY.**

For additional assistance, please contact your Suites Manager when placing your order.

## VEGETARIAN

Annie Anne's Pretzel  
Caliente Cheese Pizza  
Chocolate Frosted Brownies  
Freshly Popped Popcorn  
Fresh Berries and Fruit  
Gina Margarita Pizza  
House Baked Cookies  
House Madel Chips  
Loaded Pierogies N'at  
without Kielbasa  
Mediterranean Wrap  
Nor' Side House Salad  
Peach Cobbler Cinnamon Roll Bake  
Peanut Butter Cup Pie  
Snack Mix  
Sticks and Chips  
Tortilla Chips  
Vegetable Crudit 

## VEGAN

Fresh Berries and Fruit  
Nor' Side House Salad  
without Dressing  
Vegan Chorizo Stuffed Bell Peppers  
Vegetable Crudit   
without Dressing

## CONTAIN NUTS

Assorted Jumbo Cookies  
Chocolate Frosted Brownies  
Peach Cobbler Cinnamon Rolls  
Peanut Butter Cup Pie

## SHELLFISH

Blackened Shrimp  
Bread Spreads and Dips – Crab Dip  
Napoleon Crab  
Shrimp Cocktail

# TABLE OF CONTENTS

## SUITE PACKAGES 7

## MINI PACKAGES 15

## À LA CARTE 17

## BEVERAGES 29

## POLICIES & PROCEDURES 36





# SUITE PACKAGES







## SUITE PACKAGES

JEET YET?	9
BLITZBURGH	11
HIGHWAY TO SEVEN	13

## MINI PACKAGES

THE TERRIBLE GROWL.... MUNCHIES	15
KIDZBURGH SNACK	15





SHRIMP COCKTAIL



# JEET YET?

Portion size designed to serve 12 guests

## PACKAGE

NO SUBSTITUTIONS

\$900

### HOUSE MADE POTATO CHIPS

Triple Onion Dip

*Gluten Friendly, Vegetarian*

### SHRIMP COCKTAIL

Cocktail Sauce, Remoulade, and Lemon

*Gluten Friendly*

### GRIDIRON NACHOS

Mojo Pork, Chili-Queso, Jalapeño, Salsa  
Sour Cream, Tortilla Chips

*Gluten Friendly*

### PITTSBURGH SALAD

House Salad Blend, Cherry Tomatoes  
Red Onions, Diced Eggs, Shredded  
Cheddar, Cucumbers, Potato Stix  
Ranch Dressing

*Vegetarian*

### FRESH BERRIES & FRUIT

Chef's Choice Seasonal Fruits

*Gluten Friendly, Vegan*

### LOADED PIEROGIES N'AT

Crispy Pierogies, Smoked Cheese Sauce  
Caramelized Onions, Sour Cream

**ADD**

**KIELBASA 30**

### CORNERED BEEF TATER KEGS

Corned Beef, Sauerkraut, Swiss Cheese  
Russian Dressing

### BBQ CHIPPED HAM SANDWICHES

**A Pittsburgh Original!!!**

BBQ Chipped Chopped Ham  
Shredded Cheddar  
Pickle, Hawaiian Pull Apart Roll

### STRIP DISTRICT COMBO

Italian Sausage & Grandma's Meatballs  
San Marzano Tomato Sauce  
Grated Parmesan, Mozzarella  
Pull Apart Roll

## ENHANCE YOUR PACKAGE

### STICKS AND CHIPS \$120

Breaded Pickle Spears, Battered Pickle Chips, Citrus Comeback Sauce

*Vegetarian*

### BREADS, SPREADS AND DIPS \$101

Black Bean & Corn Dip, Pimento Cheese Dip, Green Onion Crab Dip  
Roasted Red Pepper Spread, Crostini, Tortilla Chips and Flatbreads

*Vegetarian*

Taxes and fees apply.

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





BURGATORY BACON BOURBON BBQ SLIDERS



# BLITZBURGH

## PACKAGE

NO SUBSTITUTIONS

\$1,200

Portion size designed to serve 12 guests

### FRESHLY POPPED POPCORN

Served in a Pittsburgh Souvenir Bucket  
*Gluten Friendly, Vegetarian*

### SHRIMP COCKTAIL

Cocktail Sauce, Remoulade, Lemon  
*Gluten Friendly*

### JALAPEÑO POPPER DIP

Neuske Bacon, Cream Cheese  
Cheddar Cheese, Roasted Jalapeños  
Toasted Panko Breadcrumbs, Tortilla Chips

### SEASONAL VEGETABLE CRUDITE

Chef's Selection Garden Vegetables  
Green Goddess  
*Gluten Friendly*

### CAESAR SALAD

Romaine, Parmesan Reggiano  
Focaccia Crouton, Classic Caesar Dressing  
*Gluten Friendly without Croutons*

### TUNA POKE PLATTER

Roasted Corn Relish, Pickled Red Onion,  
Toasted Sesame Seeds, Plantain Chips, Crispy Wontons

### STEEL CITY SUBMARINE

Black Forest Ham, Pepperoni, Salami  
Capicola, Fresh Mozzarella, Shredded Lettuce,  
Tomato-Jam, Yinzer Mayo

### HOT DOGS

Sauerkraut, Traditional Condiments, Onions, Rolls  
*Gluten Friendly without rolls*

### ADD A SIDE

BEEF CHILI 14 -OR- CHEESE SAUCE 20

### CRISPY CHICKEN TENDERS

Smoked BBQ Aioli Sauce, Hot Honey Buffalo Sauce, Ranch

### BURGATORY

### BACON BOURBON BBQ SLIDERS

Natural Angus Beef\*, Farmhouse Cheddar Cheese  
Applewood Smoked Bacon  
100 Proof Bourbon BBQ Sauce & Haystack Onions



## ENHANCE YOUR PACKAGE

### STICKS AND CHIPS \$120

Breaded Pickle Spears, Battered Pickle Chips, Citrus Comeback Sauce  
*Vegetarian*

### BREADS, SPREADS AND DIPS \$101

Black Bean & Corn Dip, Pimiento Cheese Dip, Green Onion Crab Dip  
Roasted Red Pepper Spread, Crostini, Tortilla Chips and Flatbreads  
*Vegetarian*

Taxes and fees apply.

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# HIGHWAY TO SEVEN

## PACKAGE

NO SUBSTITUTIONS

\$1,600

Portion size designed to serve 12 guests

### TORTILLA CHIPS

Street Corn Dip, Pico de Gallo, Sour Cream

*Gluten Friendly, Vegetarian*

### SHRIMP COCKTAIL

Cocktail Sauce, Remoulade, Lemon

*Gluten Friendly*

### PENN AVENUE CHARCUTERIE & ARTISAN CHEESE

Assorted Italian Meats & Artisanal Cheeses

Grapes, Cornichons, Preserve Jars

Chocolate Covered Espresso Beans

Dried Fruit, Flatbread Cracker

Petite Naan Bread

*Gluten Friendly without Cracker Basket*

### NOT UR NORTHSIDE EGGROLLS

Braised Chicken, Bell Peppers

Corn & Black Bean Blend

Chipotle-Lime Aioli

### PICK SIX POTATO SALAD

Bacon, Chopped Egg, Scallions

Sweet Pickle Relish, Shredded Cheddar

### SUSHI SAMPLER

Pickled Ginger, Soy Sauce, Wasabi

### GRIDIRON NACHOS

Mojo Pork, Chili-Queso, Jalapeño, Salsa

Sour Cream, Tortilla Chips

*Gluten Friendly*

### SOUTHWEST CHICKEN WRAP

Sliced Marinated Chicken

Chunky Guacamole, Roasted Corn Pico

Chimichurri-Power Cabbage Blend

Garlic Herb Wrap

### BEEF AND CHEDDA

Shaved Slow Roasted Angus Beef

Vermont White Cheddar, Arugula

Jalapeño-Bacon Jam, Asiago Croc

### NAPOLEON CRAB CAKE

Potato Pancake, Garlic Confit Haricot Verts

House Bearnaise, Red-Pepper Relish

## ENHANCE YOUR PACKAGE

### STICKS AND CHIPS \$120

Breaded Pickle Spears, Battered Pickle Chips, Citrus Comeback Sauce

*Vegetarian*

### BREADS, SPREADS AND DIPS \$101

Black Bean & Corn Dip, Pimento Cheese Dip, Green Onion Crab Dip

Roasted Red Pepper Spread, Crostini, Tortilla Chips and Flatbreads

*Vegetarian*

Taxes and fees apply.

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# MINI PACKAGES



CALIENTE SAUSAGE AND PEPPERONI

# THE TERRIBLE GROWL... MUNCHIES

**MINI  
PACKAGE**  
NO SUBSTITUTIONS  
\$300

Portion size designed to serve 12 guests

## PEANUTS IN THE SHELL

## BOTTOMLESS FRESHLY POPPED POPCORN

*Gluten Friendly, Vegetarian*

## HOUSE-MADE POTATO CHIPS

Triple Onion Dip

## HARD PRETZELS WITH CHEESE DIP

## THEATER STYLE CANDY

## SNACK MIX

Chex Mix, Pretzels, Cheez-it Crackers  
Cheetos, BBQ Spice

**ENHANCE  
EITHER  
PACKAGE**

## CALIENTE CHEESE 50

Caliente's Signature Dough, Red Sauce, Shredded Mozzarella

## CALIENTE SAUSAGE AND PEPPERONI 55

Caliente's Signature Dough, Red Sauce, Dry Cured Pepperoni,  
Sweet Sausage, Shredded Mozzarella

## CRISPY CHICKEN TENDERS 150

Smoked BBQ Aioli Sauce, Hot Honey Buffalo Sauce & Ranch

# KIDZBURGH SNACK

**MINI  
PACKAGE**  
NO SUBSTITUTIONS  
\$200

Portion size designed to serve 12 guests

## STARRY

1 six-pack

## LEMONADE

1 six-packs

## THEATER STYLE CANDY

six-boxes

## COTTON CANDY

six-tubs

## BOTTOMLESS FRESHLY POPPED POPCORN

Taxes and fees apply.

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# A LA CARTE







# A LA CARTE

CHILLED PLATTERS	19
PITTSBURGH PUB GRUB	20
COACHES CORNER HAND HELDS	21
SPECIAL TEAMS SALADS	22
YINZER FAVORITES	23
SIGNATURE ENTRÉE	24
FRANCO'S HOUSE-MADE PIZZA	25
BURGATORY	25
STADIUM SNACKS	26
SWEET ENDINGS	27







# CHILLED PLATTERS

Portion size designed to serve 12 guests

## FRESH BERRIES & FRUIT 104

Chef's Choice Seasonal Fruits

*Gluten Friendly, Vegan*

## SEASONAL VEGETABLE CRUDITE 108

Chef's Choice Vegetable, Green Goddess

*Gluten Friendly, Vegetarian*

## PENN AVENUE CHARCUTERIE & ARTISAN CHEESE 138

Assorted Italian Meats & Artisanal Cheeses, Grapes, Cornichons, Preserve Jars

Chocolate Covered Espresso Beans, Dried Fruit, Flatbread Crackers, Petite Naan Bread

*Gluten Friendly without Cracker Basket*

## TUNA POKE PLATTER 260

Roasted Corn Relish, Pickled Red Onion, Toasted Sesame Seeds, Plantain Chips, Crispy Wontons

*Gluten Friendly without Wontons*

## SUSHI SAMPLER 315

Pickled Ginger, Soy Sauce, Wasabi

Taxes and fees apply.

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# PITTSBURGH PUB GRUB

Portion size designed to serve 12 guests

## JALAPEÑO POPPER DIP 65

Neuske Bacon, Cream Cheese, Cheddar Cheese  
Roasted Jalapeños, Toasted Panko Breadcrumb  
Tortilla Chips

## CRISPY CHICKEN TENDERS 150

Smoked BBQ Aioli Sauce,  
Hot Honey Buffalo Sauce and Ranch

## JUMBO FRIED WINGS 145

### CHOICE OF:

Honey BBQ or Mild Sauce  
Served with Ranch

## CORNEO BEEF TATER KEGS 115

Corned Beef, Sauerkraut, Swiss Cheese  
Russian Dressing

## NOT UR NORTHSIDE EGGROLLS 135

Braised Chicken, Bell Peppers  
Corn & Black Bean Blend with  
Yuca Cheese Bites, Chipotle Lime Aioli



Taxes and fees apply.

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or eggs may increase your risk of foodborne illness.



# COACHES CORNER HAND HELDS

Portion size designed to serve 12 guests

## BBQ CHIPPED HAM SANDWICHES 125

**A PITTSBURGH ORIGINAL!!!**

BBQ Chipped Chopped Ham, Shredded Cheddar  
Pickle, Hawaiian Pull Apart

## SOUTHWEST CHICKEN WRAP 115

Sliced Marinaded Chicken, Chunky Guacamole  
Roasted Corn Pico, Chimichurri Power Cabbage  
Blend, Garlic Herb Wrap

## BEEF AND CHEDDA 175

Shaved Slow Roasted Angus Beef  
Vermont White Cheddar Arugula  
Jalapeño Bacon Jam Asiago Croc

## STEEL CITY SUBMARINE 145

Black Forest Ham, Pepperoni, Salami, Capicola  
Fresh Mozzarella, Shredded Lettuce, Tomato Jam  
Yinzer Mayo

## MEDITERRANEAN WRAP 120

Crispy Falafel, Spinach, Cucumber Ribbons  
Roasted Red Peppers, Tzatziki  
Roasted Garlic Hummus, Olives, Garlic-Herb Wrap  
*Vegetarian*

Taxes and fees apply.

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or eggs may increase your risk of foodborne illness.





# SPECIAL TEAMS SALADS

Portion size designed to serve 12 guests

## NOR 'SIDE HOUSE SALAD 80

Chopped Greens, Cucumbers, Tomatoes, Carrots  
Green Goddess Dressing

*Gluten Friendly, Vegetarian*

## CAESAR SALAD 100

Romaine, Parmesan Reggiano, Focaccia Crouton  
Classic Caesar Dressing

*Gluten Friendly without Croutons*

## PITTSBURGH SALAD 90

House Salad Blend, Cherry Tomatoes, Red Onions  
Diced Eggs, Shredded Cheddar, Cucumbers, Potato Stix  
Ranch Dressing

*Vegetarian*

## THREE RIVERS PASTA SALAD 95

Rotini, Roasted Tomatoes, Salami, Mozzarella Pearls  
Black Olives, Baby Bell Peppers, Red Onion  
Fresh Herbs, Parmesan

## PICK SIX POTATO SALAD 90

Bacon, Chopped Egg, Scallions  
Sweet Pickle Relish, Shredded Cheddar

*Gluten Friendly*

Salad Enhancements

## SALAD ENHANCEMENTS

### HERB MARINATED CHICKEN BREAST 35

### BLACKENED SHRIMP 45

Taxes and fees apply.

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# YINZER FAVORITES

Portion size designed  
to serve 12 guests

Enjoy  
a taste of  
Pittsburgh  
traditions.

## STICKS AND CHIPS 120

Breaded Pickle Spears  
Battered Pickle Chips  
Citrus Comeback Sauce  
*Vegetarian*

## HOT DOGS 115

Sauerkraut, Traditional Condiments, Onions, Rolls  
*Gluten Friendly without rolls*

### ADD A SIDE

**BEEF CHILI 14 -OR- CHEESE SAUCE 20**

## STUFFED BANANA PEPPERS 115

Italian Sausage Ricotta Blend, Mozzarella  
Parmesan Blend, Marinara

## STRIP DISTRICT COMBO 135

Italian Sausage & Grandma's Meatballs  
San Marzano Tomato Sauce  
Grated Parmesan, Mozzarella, Pull Apart Roll

## LOADED PIEROGIES N'AT 101

Crispy Pierogies, Smoked Cheese Sauce  
Caramelized Onions, Sour Cream

### ADD

**KIELBASA 30**

Taxes and fees apply.

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or eggs may increase your risk of foodborne illness.

STRIP DISTRICT COMBO





An  
Assortment of  
Dinner Style  
Selections

## SIGNATURE ENTREES

Portion size designed to serve 12 guests

### KOBE SHORT RIBS 325

Potatoes Dauphinoise, Charred Chili Broccolini  
Pinot Noir Demi

*Gluten Friendly*

### JERK CHICKEN 225

Braised Chicken Thighs, Homemade Jerk Sauce  
Seasoned Rice & Beans, Braised Collard Greens  
Sweet & Spicy Pepper Marmalade

*Gluten Friendly*

### BLACK CHERRYWOOD SMOKED TURKEY 295

Herb Crusted Marble Potato, Loaded Brussel Sprouts  
Smoked Turkey Gravy

### NAPOLEON CRAB CAKE 285

Potato Pancake, Garlic Confit Haricot Verts  
House Bearnaise, Red-Pepper Relish

Taxes and fees apply.

~~Taxes and fees apply.~~ For sous vide only. undercooked meats, poultry, seafood, shellfish,

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

### CHILLED ESPRESSO SMOKED TENDERLOIN 275

Bacon Onion Jam, Brie Cheese, Maldon Sea Salt  
Extra Virgin Olive Oil, Grilled Ciabatta

*Gluten Friendly without Bread*

### VEGAN STUFFED BELL PEPPERS 230

Vegan Chorizo, Herbed Quinoa,  
Lentils, Vegan Mozzarella, San Manzano Tomato Sauce

*Gluten Friendly, Vegan*





# FRANCO'S HOUSE MADE FLATBREADS

Portion size designed to serve 12 guests

## GINA MARGHERITA 47

House Sauce, Roasted Tomato  
Shredded Mozzarella, Basil  
*Vegetarian*

## PEP' O ROONEY 48

House Sauce, Sliced Pepperoni  
Shredded Mozzarella

## Caliente Pizza & Draft House

Portion size designed to serve 12 guests

## CHEESE 50

Caliente's Signature Dough, Red Sauce  
Shredded Mozzarella

## PEPPERONI 55

Caliente's Signature Dough, Red Sauce  
Dry Cured Pepperoni, Shredded Mozzarella

## SAUSAGE AND PEPPERONI 55

Caliente's Signature Dough, Red Sauce  
Dry Cured Pepperoni, Sweet Sausage  
Shredded Mozzarella

Taxes and fees apply.

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# BURGATORY SLIDERS

*Natural Angus Beef burgers  
ground & hand formed using  
Burgatory private label blend of sirloin,  
chuck, brisket and short rib.*

## STANDARD DELUXE SLIDERS 110

Natural Angus Beef\*, White American Cheese  
Lettuce, Tomato, Onion, Burgatory House Sauce

## BACON BOURBON BBQ SLIDERS 110

Natural Angus Beef\*, Farmhouse Cheddar Cheese  
Applewood Smoked Bacon  
100 Proof Bourbon BBQ Sauce & Haystack Onions







## AUNTIE ANNE'S SOFT PRETZELS

### ORIGINAL PRETZELS 96

One Dozen

### CINNAMON PRETZELS 96

One Dozen

### COMBO PACK 96

6 Original and 6 Cinnamon



# STADIUM SNACKS

Portion size designed to serve 12 guests

### FRESHLY POPPED POPCORN 50

Served in a Pittsburgh Souvenir Bucket

*Gluten Friendly, Vegetarian*

### HOUSE-MADE POTATO CHIPS 45

Triple Onion Dip

*Gluten Friendly, Vegetarian*

### GRIDIRON NACHOS 125

Mojo Pulled Pork, Green Chili Queso, Jalapeño

Salsa, Sour Cream, Tortilla Chips

*Gluten Friendly*

### TORTILLA CHIPS 85

Street Corn Dip, Pico de Gallo, Sour Cream

*Gluten Friendly, Vegetarian*

### SNACK MIX 50

Chex Mix, Pretzels, Cheez-it Crackers, Cheetos

BBQ Spice

*Vegetarian*

Taxes and fees apply.

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# SWEET SELECTIONS

PRODUCED IN AN ENVIRONMENT  
THAT HANDLES NUTS

**ASSORTED JUMBO COOKIES 85**

**CHOCOLATE FROSTED BROWNIES 80**

**PEANUT BUTTER CUP PIE 85**

Peanut Butter Foam, Caramel Sauce  
Chopped Peanut Butter Cups

**PEACH COBBLER CINNAMON ROLLS 95**

Brown Sugar Sweetened Dough, Glazed Peach Filling  
Brown Sugar Streusel, Cream Cheese Frosting  
Fireball Maple Syrup

## PERSONALIZED CAKES

Style your suite with a personal and/or  
decorated cake for your next celebration.

Special order deadlines may apply.

For additional details and prices contact:

**Megan Kell**

412-697-7183

[kell-megan@aramark.com](mailto:kell-megan@aramark.com)

Taxes and fees apply.

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

# Suite Temptations DESSERT CART

**YOU WILL SEE IT AS SOON AS YOU  
ENTER THE SUITE LEVEL!**

Our Assortment of

CAKES

CANDIES

CHOCOLATE CORDIALS

COOKIES

CUPCAKES

PIES

ICE CREAM

PITTSBURGH NOVELTIES

*Desserts are priced individually.*



Contact your Suite Sales Representative  
by the deadline to have the dessert cart visit your suite.

**The PERFECT way to style your suite  
and please your guests.**



# BEVERAGES







# BEVERAGES

BEVERAGE PACKAGES	30
ICE COLD BEER + BEYOND	32
NON-ALCOHOLIC DRINKS	33
SPIRITS + MIXERS	34
WINE	35



# BEVERAGE PACKAGES

## MIMOSA AND BUBBLE BAR 275

### 2 BOTTLES

Champagne

### 4 CANS

High Noon Vodka

Orange Juice, Cranberry Juice, Pineapple Juice

Assorted Fresh Berries, Pineapple, Sliced Oranges

## UPGRADE ADDITIONAL 200

### 2 BOTTLES

Veuve Cliquot

## KEYSTONE STATE BLOODY MARY BAR 235

### 1 BOTTLE

PA Distilling The Bay Vodka

### 1 BOTTLE

The Pittsburgh Pickle Company Briney Mary Mix

Worcestershire Sauce, Tabasco

Beef Sticks, Celery, Olives, Cheese

The Pittsburgh Pickle Company

Pickles, Horseradish

### SIX SOUVENIR CUPS

## KICK OFF PACKAGE 245

### 1 SIX-PACK OF EACH

Pepsi, Diet Pepsi, Starry

### 2 SIX-PACKS

Aquafina Water

### 2 SIX-PACKS

Domestic Beer of your Choice

Taxes and fees apply.

## THE POINT POP & WATER 145

1 SIX PACK OF EACH  
Pepsi, Diet Pepsi, Starry

2 SIX PACKS  
Aquafina Water



**BE A TEAM PLAYER.  
DRINK RESPONSIBLY.**

Acrisure Stadium and Aramark provide memorable experiences that include fun and safety for everyone. This is best achieved when moderation is practiced. Please refrain from drinking and driving.





## RENEGADE READY TO DRINK BEVERAGES 270

### 1 SIX-PACK

Black Cherry White Claw

### 1 FOUR-PACK OF EACH

High Noon Tequila  
High Noon Vodka  
Surfside Lemonade  
Surfside Tea

## MVP PACKAGE 355

### 1 SIX-PACK OF EACH

Pepsi, Diet Pepsi, Starry

### 2 SIX-PACKS

Aquafina Water

### 1 SIX-PACK

Domestic Beer of your Choice

### 1 SIX-PACK

Premium Beer of your Choice

### 2 BOTTLES

Woodbridge Wine  
of your Choice



## BLACK AND GOLD LIQUOR PACKAGE 395

### 1 BOTTLE EACH

Jack Daniels, Tito's,  
Bombay Sapphire

### MIXERS / 1-SIX PACK EACH

Cranberry Juice, Club Soda  
Tonic Water & Pepsi  
Lemons and Limes

## COFFEE AND HOT CHOCOLATE BAR 290

### 1 SEASONAL LIQUEURS

Bailey's  
Kahlua  
Whipped Cream  
Mini Marshmallows  
Chocolate Chips  
Cream and Sugar



Taxes and fees apply.

## NFL DRAFT PACKAGE 530

### 1 SIX-PACK OF EACH

Pepsi, Diet Pepsi, Starry

### 2 SIX-PACKS

Aquafina Water

### 1 SIX-PACK

Domestic Beer of your Choice

### 1 SIX-PACK

Premium Beer of your Choice

### 2 BOTTLES

Woodbridge Wine  
of your Choice

### 2 BOTTLES

### Your choice of these liquors:

Tito's Vodka  
Jack Daniels Whiskey  
Captain Morgan Spiced Rum



Thank you for your efforts to make Acrisure Stadium  
a safe place for everyone.



# ICE COLD BEER & BEYOND

Sold by the six-pack

## DOMESTIC 53

Bud Light  
Coors Light  
Iron City  
Iron City Light  
Michelob Ultra  
Miller Lite  
Yuengling

## PREMIUM 57

Blue Moon  
Corona  
Fat Heads Jungle Juice IPA  
Guinness  
Heineken  
Modelo  
Southern Tier 2x IPA  
Stella Artois  
Troegs Perpetual IPA  
Victory Sour Monkey  
Victory Witty Monkey  
Von Trapp Vienna Lager  
Athletic, Free Wave Hazy IPA  
Non Alcoholic  
Greens Amber Ale **pre order only**  
*Gluten Free*



## PREMIUM SELTZER & CANNED COCKTAILS 60

**per four-pack**

High Noon Tequila  
High Noon Vodka  
Surfside Lemonade  
Surfside Tea

**per six-pack**

White Claw Black Cherry

Taxes and fees apply.

**BE A TEAM PLAYER.  
DRINK RESPONSIBLY.**

Acrisure Stadium and Aramark provide memorable experiences that include fun and safety for everyone. This is best achieved when moderation is practiced. Please refrain from drinking and driving.



# BEVERAGES

Sold by the six pack

## SOFT DRINKS 31

per six-pack

Diet Pepsi  
Ginger Ale  
Mountain Dew  
Mug Root Beer  
Pepsi  
Pepsi Zero  
Starry

## ASSORTED JUICES 31

per six-pack

Cranberry  
Orange  
Pineapple

## BOTTLED WATER

per six-pack

Aquafina	31
Aquafina 16oz Aluminum	48
LIFEWTR	48

## SPECIALTY BEVERAGES

per six-pack

<b>Bubly Sparkling Water</b>	<b>33</b>
Grapefruit	
Lime	
<b>San Pellegrino</b>	<b>38</b>
<b>Gatorade</b>	<b>31</b>
Rotating Flavors	
<b>Pure Leaf Iced Tea</b>	<b>36</b>
Sweet	
Unsweetened	
<b>Tropicana Lemonade</b>	<b>33</b>
<b>Hot Drink</b>	<b>65</b>
Freshly Brewed Coffee	
Freshly Brewed Decaf	
Hot Chocolate	
Hot Tea	

## MIXERS & GARNISH

**BLOODY MARY MIX 28**

**CLUB SODA 30**

**GARNISHES 10 PER**

Cut Lemons, Limes, Oranges,  
Olives, Maraschino Cherries

**LIME JUICE 17**

**SWEET AND SOUR MIX 17**

**TONIC WATER 30**

**WORCESTERSHIRE 10**

**TABASCO 10**



Taxes and fees apply.

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# SPIRITS

Liquor sold by 750ml bottle

## VODKA

Absolut	83
Grey Goose	115
Ketel One	105
Stoli Elit	115
Tito's	100

## GIN

Bombay Sapphire	101
Hendricks	103
Tanqueray	96

## RUM

Bacardi Superior	82
Captain Morgan Spiced	93
Malibu	72
Papa's Pillar Dark	118
Papa's Pillar Blonde	118

## TEQUILLA

Casamigo Blanco	175
Clase Azul Reposado	285
Jose Cuervo Especial Gold	77
Patron Silver	175
Rey Supremo Blanco	144
Rey Supremo Reposado	159

## BOURBON/WHISKEY

Basil Hayden	145
Bulleit Bourbon	130
Crown Royal	110
Jack Daniel's	95
Jameson Irish Whiskey	108
Maker's Mark	105
Wigle Bourbon	110
Wigle Rye Whiskey	110
Woodford Reserve	132

## FLAVORED WHISKEY

Fireball Cinnamon	60
Screwball	93

## SCOTCH

Chivas Regal 12 Year	98
Dewar's White Label	93
Johnnie Walker Black	145

## PREMIUM SPIRITS

Amaretto Disaronno	71
Bailey's Irish Crème	76
Chambord	82
Grand Marnier	103
Kahlua	71
Martini & Rossi Sweet or Dry Vermouth	24

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# WINE

Liquor sold by 750ml bottle unless listed otherwise

## WHITES

### CHARDONNAY

Cakebread,  
Saint Helena CA 140

Kendall-Jackson  
"Vintner's Reserve",  
Santa Rosa CA 70

Orin Swift, Mannequin CA 145

Rombauer, Napa Valley CA 138

Woodbridge by  
Robert Mondavi,  
Napa Valley CA 50

### PINOT GRIGIO

Santa Margherita, Italy 100

Woodbridge by  
Robert Mondavi,  
Napa Valley CA 50

### RIESLING

Chateau St. Michelle,  
Columbia Valley, WA 66

### SAUVIGNON BLANC

Domaine de Pauline,  
Loire FR 118

Kim Crawford,  
Marlborough, NZ 93

Rombauer, Napa Valley CA 120

### PINK

Crane Lake,  
White Zinfandel 34

Jardin de Roses,  
Lanquedoc Rosé 36

Miraval Rosé,  
Provence FRA 87

## REDS

### CABERNET

DAOU Vinyards,  
Paso Robles, CA 215

J. Lohr Seven Oaks,  
Paso Robles, CA 62

Palermo, Napa Valley CA 159

Stag's Leap,  
Napa Valley CA 190

Woodbridge by  
Robert Mondavi,  
Napa Valley CA 50

### MERLOT

Woodbridge by  
Robert Mondavi,  
Napa Valley CA 50

### BLEND

Apothic, Napa Valley CA Noir,  
Graton CA 62

Pessimist, Paso Robles, CA 50

### PINOT NOIR

Erath, Dundee Hills Oregon 94

Long Meadow,  
Saint Helena, CA 180

Mark West, Graton CA 58

### SPARKLING

La Marca, Prosecco, Italy 80

Veuve Cliquot,  
"Yellow Label",  
Champagne FRA 180



Taxes and fees apply.

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# POLICIES & PROCEDURES

## SPECIAL REQUESTS

### SPECIAL REQUEST FOOD AND BEVERAGE

Do you need a food and beverage specific menu or service? Most Requests can be accommodated as needed. Please contact your Suite Manager or Suite Administrator for details on costs no later than 96 hours prior to the event day. Please allow enough time for processing.

### SPECIAL OCCASIONS AND CAKE REQUESTS

If you're celebrating a birthday or another special occasion, we would be pleased to prepare a special cake just for you or provide occasional décor or tableware. Please contact our Suites Manager 72-hours in advance for ordering and pricing.

**Megan Kell**

*Kell-megan@aramark.com*

### ORDERING METHODS

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

**EMAIL** [faust-jamie@aramark.com](mailto:faust-jamie@aramark.com)

Please specify suite number, name, and phone number of person placing order, company name, and the date and time of the event. We encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and avoid duplication.

### CONTACT INFORMATION

, Suites Administrator

412-697-7185, [Faust-jamie@aramark.com](mailto:Faust-jamie@aramark.com)

### ONLINE CATERING WEBSITE

The online suite catering system is available to suite holders who have set up an account and completed the required suite holder forms. Each account will be setup with a User ID and password. It is designed to allow account users to place orders, print or view customer summaries, track order history plus receive special package announcements.

The suite menu will be available online according to the cut-off schedule listed below. At noon the day of the cut-off, the suite menu will no longer be accessible from the online system. You will be able to order from the event day menu. Any requests should be placed by contacting your suite representative. It is not necessary for suite rentals to order online; orders can be placed through a suite representative. Visit our online suite catering website at [www.suitecatering.com](http://www.suitecatering.com)

## ORDERING INFORMATION

### HOURS OF OPERATION

Advanced day ordering provides you with the opportunity to order from a menu that features much more variety than our standard event day menu. Special requests may be accommodated with sufficient notice. Advance Orders are due by 12pm according to the following schedule.

Sunday .....for Thursday

Monday .....for Friday

Tuesday .....for Saturday

Wednesday.....for Sunday

Thursday .....for Monday

Friday .....for Tuesday

Saturday .....for Wednesday

## LET US ASSIST YOU!

### SUITES SUPERVISOR

**Jamie Faust**

[faust-jamie@aramark.com](mailto:faust-jamie@aramark.com) / 412-697-7185

### SENIOR SUITES MANAGER

**Kim Radinick**

[radinick-kim@aramark.com](mailto:radinick-kim@aramark.com) / 412-697-1772

### SUITES MANAGER

**Megan Kell**

[kell-megan@aramark.com](mailto:kell-megan@aramark.com) / 412-697-7183

### PREMIUM SERVICES DIRECTOR

**Danielle Lovetro**

[lovetro-danielle@aramark.com](mailto:lovetro-danielle@aramark.com) / 412-697-7182

## DIETARY RESTRICTIONS

Every effort has been made to denote items that are Gluten Free. In addition, several menu items have been designed with Dietary Restrictions in mind. Should you have any questions regarding specific food allergies or restrictions, please contact your Suite Administrator.

## EVENT DAY ORDERING

An event day menu is included in your suite. During an event, orders may be placed through your suite attendant or by calling 7185 from the phone inside the suite. Event day ordering is provided as a convenience for all guests to have more food available in addition to your existing pre-event orders.

## STANDING FOOD ORDERS

Aramark provides each suite holder with the option of having standing food and/or beverage orders. The suite holder can also set up multiple standing menus which can be rotated during the chosen events. The suite holder still could change these orders within the 48-hour time frame to accommodate any requests. Please discuss with your suite administrator to determine what would best fit your needs.

## BEVERAGE INFORMATION

### ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or service liquor, beer, and wine at Acrisure Stadium. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Pennsylvania law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21. Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the suite holder or its representatives to control the consumption of alcoholic beverages within the suite.

By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Aramark reserves the right to refuse service to any person who appears to be intoxicated. Suite holders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your Aramark suite representative.

## BEVERAGE PAR MENU

Each suite holder who has finalized the paperwork necessary to set up an account and has provided a credit card to be kept on file, can set up a standard beverage par menu for the suite for the entire season. By completing the beverage par form, you may choose any of the beverages on the menu to be placed in your suite. The beverages will be placed in the suite prior to the arrival of guests and will be inventoried to ensure that the beverages provided matches the requested items and amounts as stated on the beverage par form. Your suite representative is available to help you customize a standing food menu or standard beverage par menu for your suite.

At the end of the event, the beverages will be re-inventoried to determine what number of beverages had been consumed, based on the initial standing order received by the Aramark suite manager. A separate billing summary will be created for the restock. Alcoholic beverages may not be removed from the premises.

## RECOMMENDED BEVERAGE PAR LEVELS

- **One bottle of each:** vodka, rum, gin, scotch, bourbon, or blended whiskey
- **One bottle of white wine:** chardonnay, sauvignon blanc
- **One bottle of red wine:** cabernet sauvignon, merlot
- **Two six-packs of beer:** domestic and imported (*one each*)
- **Two six-packs of soft drinks:** regular, diet and lemon-lime
- **Four six-packs** of bottled water
- **Six pack** of cranberry and orange juice

## LIQUOR CABINETS & REFRIGERATORS

Each suite contains a private liquor cabinet and refrigerator. Please be sure to make the appropriate selections on your suite catering order form or on the online catering website for each event. Any requests to have a closed liquor cabinet or refrigerator opened on an event day must be requested by an authorized signer of the suite account. Only those suite holders who have set a beverage par menu would have a pre-stocked suite. Suites that have not created a beverage par menu would need to pre-order or purchase beverage the day of the event.

## UNCONSUMED BEVERAGES

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.



## ADDITIONAL SERVICE

### PERSONALIZED SERVICE

During events, a Suite Attendant will be assigned to deliver your food and beverage orders, take additional orders and assist in maintaining your suite. Should you desire a dedicated Suite Attendant to remain exclusively in your suite for the event, please contact the Suite Catering Office and allow 48-hours advance notice to ensure your request can be accommodated. The cost for a private Suite Attendant is \$150 per event. If you wish to have a Private Bartender, this service will include the opening and serving of all beverages; cost is \$150 per event.

### PRIVATE SUITE ATTENDANT FEE

This private Suite Attendant fee is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this private Suite Attendant fee is distributed to employees. However, please note that \$100 is distributed to the private Suite Attendant as additional wages.

## ADMINISTRATIVE CHARGE AND TAXES

### 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 and no portion of this administrative charge is distributed to employees. Any gratuity you wish to provide based on the quality of service received is at the sole discretion of suite holders and/or their guests.

### APPLICABLE TAXES

The following taxes apply to all charges:

**Food:** 7%, Non-Alcoholic

**Beverages:** 7%,

**Alcoholic Beverages:** 7%,

**Administrative Fee:** 20%,

**Equipment/Non-Food Purchases:** 7%

### PAYMENT PROCEDURES & POLICIES

Aramark offers three payment options – credit cards, escrow accounts and pre-payment. All suite holders will be required to provide a credit card to be kept on file for the season. Advance payment is required for all events.

### CREDIT CARDS

ARAMARK accepts American Express, MasterCard or VISA.

### ESCROW ACCOUNT

An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, please contact your suite representative to set up the account and complete the required forms. An escrow account can be established with a minimum deposit of \$10,000 payable to Aramark. As charges are made for food and beverage, deductions are made from the account. When the balance drops below \$1,000 you will be asked to replenish your account.

### PRE-PAYMENT

You may pre-pay for all charges incurred for advanced orders. This requires no payment settlement at the conclusion of services provided no additional orders are placed during the event. You must provide a signed payment agreement with valid credit card prior to receiving service. The appropriate signature is required on the food service invoices prepared when services are complete. A credit card will remain on file for additional orders placed during the event.

All orders must also be secured using one of the approved payment methods. We will maintain a credit card on file to secure any outstanding balances that are not covered by your pre-payment or escrow account.

### AUTHORIZED SIGNERS FOR CREDIT & ESCROW ACCOUNTS

It is Aramark's policy that only authorized signers, designated by the suite holder, can charge additional food and beverage for the suite during an event to the suite holder's account. If no authorized signers will be present during the event, please notify us prior to the event as to the name of the representative who will be responsible for signing the receipt and authorized to order additional food and beverage. If no authorized signer is present during the event, the guests will not be allowed to charge purchases to the suite holder account. Guests will be responsible to pay by credit card. Please use the selections on the ordering form to specify permissions.

### CANCELLATION POLICY

No charges will be assessed to suite holders for orders cancelled at least 24 hours in advance. Suite orders that are not cancelled within the 24-hour minimum will be assessed 50% of the total food and beverage charge and 100% of the administrative and additional billed labor charges.

## GENERAL INFORMATION

### FOOD & BEVERAGE DELIVERY

All food and beverage will be delivered to the suites at the opening of gates unless a specific delivery time is otherwise noted. Requests to change the delivery times should be communicated to the Suite Administrator. To ensure the highest level of food quality, certain foods may be delivered to the suites after guest arrival.

### HOURS OF OPERATION

An Aramark representative will be available during regular business hours, Monday through Friday from 9:00am until 5:00pm for all order processing. During an event, please contact your suite attendant or suite supervisor with any needs.

### LIABILITY

Aramark reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The suite holder agrees to accept responsibility for any damage done by their group to the function room or suite, prior to, during or following their event. Aramark cannot assume any responsibility for personal property or equipment brought into the suite and event areas or closets.

### OUTSIDE FOOD & BEVERAGE

All food products served in the suites are handled exclusively by Aramark. It is not permissible for guests to bring or remove food to or from the suites. Any food products brought into the suites without prior authorization will be charged to the suite holder at our standard retail price.

### SECURITY/LOST & FOUND

Please be sure to remove all personal property in each suite and in closets when leaving the premises. Aramark is not responsible for any misplaced property, articles or equipment left unattended in the suites or the suite closets.

### SUITE ADMINISTRATOR

Suite holders are encouraged to designate one person as the official contact or "suite administrator." Your suite administrator should be responsible for all order placement and communication with the suite catering department.

### SUITE SET-UP

All suites will be stocked with standard disposable plates, utensils and drinking cups.



## LET US ASSIST YOU!

### SUITES SUPERVISOR

**Jamie Faust**

faust-jamie@aramark.com / 412-697-7185

### SENIOR SUITES MANAGER

**Kim Radinick**

radinick-kim@aramark.com / 412-697-1772

### SUITES MANAGER

**Megan Kell**

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### PREMIUM SERVICES DIRECTOR

**Danielle Lovetro**

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# ACRISURE STADIUM

