



# 2026 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 2026 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.







# THE BALLPARK PACKAGE



Serves approximately twelve people.

## PACKAGE INCLUDES

Popcorn  , Roasted Peanuts  , Cracker Jack

### ALL BEEF HOT DOGS

All Beef Hot Dogs | Ketchup | Mustard | Relish | Sauerkraut | Onions | Hot Dog Buns  
*Gluten-friendly buns available upon request*

### CHIPS & QUESO

Chili con Queso | Pico de Gallo | Tortilla Chips

### VEGETABLE MEZZE

Baby Heirloom Carrots | Cucumber | Citrus Balsamic Caprese | Roasted Garlic Hummus |  
Roasted Artichokes | Mixed Olives | Herbed Flatbread

### PREMIUM CHICKEN TENDERS

Crispy Premium Chicken Tenders | Boom Boom Sauce | Ranch | BBQ Sauce



### BRISKET BURNT ENDS & CHILE VERDE MAC & CHEESE

House Smoked Brisket Burnt Ends | Chile Verde | White Cheddar Mac & Cheese |  
Herbed Bread Crumb

### WARM COOKIE PLATTER

Chocolate Chip | Macadamia Nut & White Chocolate

**\$500**

 Gluten Free  Vegetarian

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

# GRAND SLAM PACKAGE



Serves approximately twelve people.

## **BASES LOADED**

Popcorn | Roasted Peanuts | Cracker Jacks

## **ALL BEEF HOT DOGS**

All Beef Hot Dogs | Ketchup | Mustard | Relish | Sauerkraut | Onions | Hot Dog Buns  
*Gluten-friendly buns available upon request*

## **ARTISAN CHEESE BOARD 🌱**

Assorted Artisan Cheeses | Dried Fruits & Nuts | Fresh Berries | Assorted Crackers

## **BAVARIAN PRETZEL STICKS 🌱**

Served with Beer Cheese Dip

## **SEASONAL GREEN SALAD 🌱**

Mixed Greens | Hot House Cucumber | Off the Vine Tomato | Red Onion | Croutons | Creamy Basil Buttermilk Dressing

## **ARTICHOKE & FETA SANDWICH 🌱**

Marinated Artichoke Hearts | Roasted Red Peppers | Lettuce | Tomato | Whipped Feta Cheese | Crusty Roll

## **CHICKEN WINGS**

Naked Chicken Wings | Choice of Buffalo Sauce or Sweet BBQ Sauce | Blue Cheese | Ranch Dressing | Carrot & Celery Sticks

## **BURGER SLIDERS**

All Beef Patty | White American Cheese | Caramelized Onion | Dill Pickles | Burger Sauce

## **WARM COOKIE PLATTER 🌱**

Chocolate Chip | Macadamia Nut & White Chocolate

**\$650**

GF Gluten Free 🌱 Vegetarian

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# FIESTA LOS ROCKIES



Serves approximately twelve people.

## **BASES LOADED**

Popcorn | Roasted Peanuts | Cracker Jack

## **ALL BEEF HOT DOGS**

All Beef Hot Dogs | Ketchup | Mustard | Relish | Sauerkraut | Onions | Hot Dog Buns  
*Gluten-friendly buns available upon request*

## **GUACAMOLE & SALSA** V GF

Salsa Roja | Tomatillo Salsa | Guacamole | Tortilla Chips

## **SOUTHWEST CHOPPED SALAD** V GF

Romaine | Red Cabbage | Jicama | Zucchini | Red Pepper | Black Beans | Dried Corn | Red Onion | Heirloom Cherry Tomato | Roasted Pepitas | Cotija Cheese | Crispy Tortilla Strips | Chipotle Ranch Dressing

## **COLORADO TACO BOARD**

Bison Fajitas | Ancho Chicken & Chorizo | Lamb Barbacoa | Birria Beef Quesadillas | Local Flour Tortillas | Avocado Crema | Salsa Morita | Salsa Verde | Sour Cream | Shredded Cabbage | Limes

## **SPANISH RICE** V GF

## **BLACK BEANS** V GF

## **WARM CHURRO BITES** V

Caramel Filled | Chocolate Ganache Dipping Sauce

**\$760**

## **PACKAGE ENHANCEMENTS**

### **MONSTER NACHO BAR** GF

Chili con Queso | Pork Carnitas | Pickled Jalapeño | Sour Cream | Pico de Gallo | Tortilla Chips  
\$160

### **DESSERT SMORGASBORD** V GF

Mango Cheesecake | Filled Beignets | Rockslide Brownies | Macaron Cookies  
\$215

GF Gluten Free V Vegetarian

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# SANDLOT SMOKEHOUSE



Serves approximately twelve people.

## **BASES LOADED**

Popcorn | Roasted Peanuts | Cracker Jacks

## **ALL BEEF HOT DOGS**

All Beef Hot Dogs | Ketchup | Mustard | Relish | Sauerkraut | Onions | Hot Dog Buns  
*Gluten-friendly buns available upon request*

## **BUFFALO CHICKEN DIP**

House-made Buffalo Chicken Dip | Tortilla Chips

## **MEXICAN FRUIT COCKTAIL** *Individual Cups*

Fresh Cut Melons | Jicama | Cucumber | Pineapple | Chamoy & Tajin

## **CREAMY COLESLAW**

## **LOADED POTATO SALAD**

## **POLIDORI BBQ BOARD**

House Smoked Brisket | Polidori Sausage Trio | St. Louis Style Ribs | Garlic Texas Toast | Sweet BBQ Sauce | Tangy Gold BBQ Sauce | Pickled Red Onions | Dill Pickles

## **SOUTHERN STYLE BAKED BEANS**

## **MAC & CHEESE**

White Cheddar Mac & Cheese | Toasted Breadcrumbs

## **BUTTERMILK CORNBREAD**

Honey | Buttermilk | Cheddar Cheese

## **CHEWY CHOCOLATE BROWNIES & BLONDIE BARS**

**\$810**

## **PACKAGE ENHANCEMENTS**

### **SMOKEHOUSE BBQ PULLED PORK SLIDERS**

Slow-smoked Pork Shoulder | BBQ Sauce | Pickles | Pickled Red Onions | Brioche Slider Bun | Creamy Blue Cheese Coleslaw

\$155

### **DESSERT SMORGASBORD**

Mango Cheesecake | Filled Beignets | Rockslide Brownies | Macaron Cookies

\$215

 Gluten Free  Vegetarian

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# PREGAME SNACKS

Serves approximately twelve people.

## **BASES LOADED**

Popcorn | Roasted Peanuts | Cracker Jacks  
\$78

## **A LA CARTE**

Popcorn \$29 | Roasted Peanuts \$22 | Cracker Jacks \$42

## **MINI PRETZEL TWISTS** V

Salted Mini Pretzels  
\$42

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

Layered Refried Beans | Sour Cream | Guacamole | Cheddar Jack Cheese | Black Olives | Diced Tomatoes | Red Onions | Tortilla Chips  
\$99

## **CHIPS & QUESO** V GF

Chili con Queso | Pico de Gallo | Tortilla Chips  
\$48

## **GUACAMOLE & SALSA** V GF

Salsa Roja | Tomatillo Salsa | Guacamole | Tortilla Chips  
\$56

## **FRENCH ONION DIP**

House Made Onion Dip | Kettle Chips  
\$46

## **BUFFALO CHICKEN DIP** GF

House-made Buffalo Chicken Dip | Tortilla Chips  
\$48

## **A LA CARTE DIPS**

French Onion Dip \$32  
Buffalo Chicken Dip \$38 GF  
Guacamole \$34 V GF  
Salsa Roja \$15 V GF  
Tomatillo Salsa \$18 V GF



GF Gluten Free V Vegetarian

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# CHILLED PLATTERS

Serves approximately twelve people.

## VEGETABLE MEZZE

Baby Heirloom Carrots | Cucumber | Citrus Balsamic Caprese | Roasted Garlic Hummus |  
Roasted Artichokes | Mixed Olives | Herbed Flatbread  
\$120

## CHARCUTERIE BOARD

Dry Cured Meats | Artisan Cheeses | Dried Fruits & Nuts | Crackers  
\$164

## MEXICAN FRUIT COCKTAIL *Individual Cups*

Fresh Cut Melons | Jicama | Cucumber | Pineapple | Chamoy & Tajin  
\$90

## CAPRESE SALAD

Bocconcini Mozzarella | Heirloom Cherry Tomatoes | Fresh Basil | Citrus Balsamic  
Vinaigrette  
\$96

## BAJA SHRIMP COCKTAIL

Grilled & Chilled Jumbo Shrimp | Fresh Lime | Cocktail Sauce  
\$92



 Gluten Free  Vegetarian

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# HOT APPETIZERS

Serves approximately twelve people.

## **BAVARIAN PRETZEL STICKS** V

Served with Beer Cheese Dip

\$92

## **PREMIUM CHICKEN TENDERS**

Served with Sweet BBQ Sauce, Ranch, Boom Boom Sauce

\$119

## **CHICKEN WINGS**

Naked Chicken Wings | Choice of Buffalo Sauce or Sweet BBQ Sauce | Blue Cheese | Creamy Ranch Dressing | Carrots and Celery Sticks

\$132

## **MINI BUFFALO CHICKEN SANDWICHES**

Pulled Chicken | Buffalo-Style Sauce | Blue Cheese Slaw | Mini Rolls

\$110

## **MEATBALL SLIDERS**

Beef Meatballs | Marinara Sauce | Grated Parmesan Cheese | Mini Soft Sub Roll

\$145

## **SANTE FE CHICKEN EGGROLLS**

Served with Chipotle Ranch Dressing

\$99



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# FRESH SALADS



Serves approximately twelve people.

## SEASONAL GREENS <sup>V</sup>

Mixed Greens | Hot House Cucumber | Off the Vine Tomato | Red Onion | Croutons | Creamy Basil Buttermilk Dressing  
\$68

## FRONT RANGE

Romaine | Tuscan Kale | Roasted Chicken | Roasted Corn | Heirloom Cherry Tomato | Avocado | Chopped Dates | Cornbread Croutons | Goat Cheese | Citrus Balsamic Vinaigrette  
\$90

## SOUTHWEST CHOPPED <sup>V</sup> <sup>GF</sup>

Romaine | Red Cabbage | Jicama | Zucchini | Red Pepper | Black Beans | Dried Corn | Red Onion | Heirloom Cherry Tomato | Roasted Pepitas | Cotija Cheese | Crispy Tortilla Strips | Chipotle Ranch Dressing  
\$105

## WATERMELON, BERRY, FETA <sup>V</sup> <sup>GF</sup>

Arugula | Baby Spinach | Watermelon | Blackberry | Strawberry | Blueberry | Feta Cheese | Honey Lime Mint Dressing  
\$110

## POWER SALAD <sup>V</sup> <sup>GF</sup>

Romaine | Baby Spinach | Arugula | Red Cabbage | Herbed Chickpeas | Red Pepper | Roasted Butternut Squash | Tomato | Toasted Pepitas | Crumbled Goat Cheese | Citrus Balsamic Vinaigrette  
\$110

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

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# SANDWICHES

Serves approximately twelve people.

## **DENVER TURKEY CLUB**

Thick Cut Bacon | Smoked Turkey Breast | Creamy Brie Cheese | Sliced Tomato | Lettuce | Avocado Aioli | Local Hoagie Roll  
\$120

## **ARTICHOKE & FETA** 🌱

Marinated Artichoke Hearts | Roasted Red Peppers | Lettuce | Tomato | Whipped Feta Cheese | Crusty Roll  
\$132

## **CLASSIC CLUB HOAGIE**

Genoa Salami | Pepperoni | Capicola Hot Ham | Mortadella | Dill Pickles | Sport Peppers | Lettuce | Tomato | Red Onion | Pesto Aioli | Mustard | Local Hoagie Roll  
\$138

## **STACKED PASTRAMI**

Shaved Pastrami | Swiss | Pickles | Red Onion | Giardiniera | Yellow Mustard | Local Marble Rye  
\$136

## **PORTABELLA STEAK** 🌱

Marinated Portabella Mushroom | Sliced Tomato | Marinated Shallot | Arugula | Chimichurri | Crusty Roll  
\$144



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# PIZZAS

16 Inch Crust | 8 Slices | Priced per pie  
14 Inch gluten-friendly crust available upon request

## **CHEESE** V

House-made Marinara Sauce | Mozzarella Cheese  
\$41

## **PEPPERONI**

House-made Marinara Sauce | Mozzarella Cheese | Pepperoni  
\$41

## **MARGHERITA** V

House-made Marinara Sauce | Fresh Mozzarella Cheese | Roma Tomato | Roasted Garlic & Basil Oil  
\$44

## **MEATLOVERS**

House-made Marinara Sauce | Mozzarella Cheese | Pepperoni | Italian Sausage Crumble | Capicola Hot Ham | Crumbled Bacon  
\$52

## **GLUTEN FREE OPTIONS**

### **FOUR CHEESE** V GF

Mozzarella, Monterey Jack, Provolone, Parmesan  
\$41

### **MARGHERITA** V GF

Mozzarella, Roma Tomatoes, Roasted Garlic, and Fresh Basil  
\$44



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# STADIUM CLASSICS



Serves approximately twelve people.

## ALL BEEF HOT DOGS

All Beef Hot Dogs | Ketchup | Mustard | Relish | Sauerkraut | Onions | Hot Dog Buns  
*Gluten-friendly buns available upon request*  
\$101

## BALLPARK DUO

All Beef Hot Dogs and Polidori Italian Sausages  
Ketchup | Mustard | Relish | Sauerkraut | Caramelized Onions & Peppers | Hot Dog Buns  
*Gluten-friendly buns available upon request*  
\$101

## PREMIUM CHICKEN TENDERS

Crispy Chicken Tenders | Boom Boom Sauce | Ranch | BBQ Sauce  
\$110

## MONSTER NACHO BAR <sup>GF</sup>

Chili con Queso | Pork Carnitas | Pickled Jalapeño | Sour Cream | Pico de Gallo | Tortilla  
Chips  
\$160

## BURGER SLIDERS

All Beef Patty | White American Cheese | Caramelized Onion | Dill Pickles | Burger Sauce  
\$135

## BEYOND BURGER *Serves one* <sup>V</sup>

Plant-based Beyond Burger | Lettuce | Tomato | Onion | Hamburger Bun  
*Gluten-friendly buns available upon request*  
\$16

## BEYOND SAUSAGE *Serves one* <sup>V</sup>

Plant-based Beyond Brat | Ketchup | Mustard | Relish | Sauerkraut | Onions | Hot Dog Bun  
*Gluten-friendly buns available upon request*  
\$14

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

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# SIGNATURE SELECTIONS



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Serves approximately twelve people.

## **BRISKET BURNT ENDS & CHILE VERDE MAC & CHEESE**

House Smoked Brisket Burnt Ends | Chile Verde | White Cheddar Mac & Cheese | Herbed Bread Crumb  
\$120

## **COLORADO TACO BOARD**

**On the Board \$415**

Bison Fajitas | Ancho Chicken & Chorizo | Lamb Barbacoa | Birria Beef Quesadillas | Local Flour Tortillas | Avocado Crema | Salsa Morita | Salsa Verde | Sour Cream | Shredded Cabbage | Limes

**Upgrade to a Full Suite Package \$595**

Colorado Taco Board | Spanish Rice | Black Beans | Southwest Chopped Salad | Warm Churro Bites & Chocolate Ganache

## **POLIDORI BBQ BOARD**

**On the Board \$425**

House Smoked Brisket | Polidori Sausage Trio | St. Louis Style Ribs | Garlic Texas Toast | Sweet BBQ Sauce | Tangy Gold BBQ Sauce | Pickled Red Onions | Dill Pickles

**Upgrade to a Full Suite Package \$615**



Polidori BBQ Board | Baked Beans | Mac & Cheese | Creamy Coleslaw | Baked Potato Salad | Cornbread | Warm Cookie Platter

## **MEDITERRANEAN GRILL PLATTER**

Chicken Kebabs | Falafel | Lamb & Beef Gyro | Roasted Garlic Hummus | Tzatziki Sauce | Greek Cucumber Salad | Dolmas | Pita Bread | Feta Cheese | Seasonal Fresh Vegetables  
\$395

## **ADOBO POLLO & AL PASTOR STREET TACOS**

Adobo Pollo & Chorizo | Marinated Pork al Pastor | Flour Tortillas | Cotija | Pickled Red Onions | Sour Cream | Guacamole | Pico de Gallo  
\$245

 Gluten Free  Vegetarian

# SUITE ENDINGS



Serves approximately twelve people.

## WARM COOKIE PLATTER V

Chocolate Chip | Macadamia Nut & White Chocolate  
\$72

## ROCKSLIDE BROWNIES V

Caramel | Toasted Pecans | Drizzled Caramel Ganache  
\$84

## WARM CHURRO BITES V

Caramel Filled | Chocolate Ganache Dipping Sauce  
\$88

## DESSERT SMORGASBORD V

Mango Cheesecake | Filled Beignets | Rockslide Brownies | Macaron Cookies  
\$215

## SWEET CANDY BAR V

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

## ASSORTED CUPCAKES V

Vanilla | Chocolate | Red Velvet | Jelly Roll | Peanut Butter Cup  
\$96

## HAAGEN-DAZS BARS V GF

Vanilla Ice Cream | Chocolate Coating  
\$106

## DESSERT CART

Add the Dessert Cart Service to your Suite Experience!  
Rotating Selection of Desserts Priced Accordingly  
Ice Cream & Ice Cream Floats | Cookies & Brownies | Assorted Novelty Candy |  
Cake Pops | Cotton Candy | Assorted Cakes | Boozy Gummy Bears | Dessert Cordials

## 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

GF Gluten Free V 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

### FRONT RANGE SALAD <sup>GF</sup> \$18

Romaine | Tuscan Kale | Roasted Chicken | Roasted Corn | Heirloom Cherry Tomato Avocado | Chopped Dates | Cornbread Croutons | Goat Cheese | Citrus Balsamic Vinaigrette

### SOUTHWEST CHOPPED SALAD <sup>V</sup> <sup>GF</sup> \$14

Romaine | Red Cabbage | Jicama | Zucchini | Red Pepper | Black Beans | Dried Corn | Red Onion | Heirloom Cherry Tomato | Roasted Pepitas | Cotija Cheese | Crispy Tortilla Strips | Chipotle Ranch Dressing

### BAJA SHRIMP COCKTAIL <sup>GF</sup> \$14

Grilled & Chilled Jumbo Shrimp | Fresh Lime | Cocktail Sauce

## VEGAN

### PORTABELLA STEAK SANDWICH <sup>GF</sup> \$20

Marinated Portabella Mushroom | Sliced Tomato | Marinated Shallot | Arugula | Chimichurri | Crusty Roll

### BEYOND BURGER <sup>GF</sup> \$16

Plant-based Beyond Burger | Lettuce | Tomato | Onion | Hamburger Bun  
*Gluten-friendly buns available upon request*

### BEYOND SAUSAGE <sup>GF</sup> \$14

Plant-based Beyond Brat | Ketchup | Mustard | Relish | Sauerkraut | Onions | Hot Dog Bun  
*Gluten-friendly buns available upon request*

## VEGETARIAN

### CAPRESE SALAD <sup>V</sup> <sup>GF</sup> \$14

Bocconcini Mozzarella | Heirloom Cherry Tomatoes | Fresh Basil | Citrus Balsamic Vinaigrette

### ARTICHOKE & FETA SANDWICH <sup>V</sup> \$18

Marinated Artichoke Hearts | Roasted Red Peppers | Lettuce | Tomato | Whipped Feta Cheese | Crusty Roll

## DAIRY-FREE

### MEXICAN FRUIT COCKTAIL <sup>V</sup> <sup>GF</sup> \$12

Fresh Cut Melons | Jicama | Cucumber | Pineapple | Chamoy & Tajin

### PORTABELLA STEAK SANDWICH <sup>V</sup> \$20

Marinated Portabella Mushroom | Sliced Tomato | Marinated Shallot | Arugula | Chimichurri | Crusty Roll

### BAJA SHRIMP COCKTAIL <sup>GF</sup> \$14

Grilled & Chilled Jumbo Shrimp | Fresh Lime | Cocktail Sauce

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

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# BEVERAGE

## REFRESHMENTS

### SOFT DRINKS - 12oz Cans

Coca-Cola | Diet Coke | Sprite

\$18 per six pack

### BOTTLED WATER - 20oz Bottles

Dasani

\$19 per six pack

### MINUTE MAID LEMONADE - 20oz Bottles

\$25 per six pack

### GOLD PEAK ICED TEA - 20oz Bottles

\$25 per six pack

### RED BULL - 8oz Cans

Red Bull | Red Bull Sugar Free | Juneberry

\$38 per six pack

### FRESHLY BREWED

Hot Chocolate | Coffee | Hot Tea | Iced Tea

\$35 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 Edge Non-Alcoholic  
Bud Light  
\$30 per six pack

## **PREMIUM** – 12oz Cans

Blue Moon  
Leinenkugel's Summer Shandy  
Voodoo Ranger IPA  
Fat Tire  
Corona Extra  
Angry Orchard  
\$34 per six pack

## **HARD SELTZER** – 12oz Cans

Topo Chico Strawberry Guava  
Simply Spiked Lemonade  
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 \$115

## **GIN**

Tanqueray \$90

## **RUM**

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

## **SCOTCH**

Dewar's White Label \$50

## **TEQUILA**

El Jimador \$64  
Espolon \$90  
Don Julio \$115

## **VODKA**

Tito's \$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

Decoy, California, \$45 per bottle

*Rich blackberry and blueberry aromas with hints of baking spice and black pepper.*

### CHARDONNAY

Decoy, California, \$45 per bottle

*Enticing aromatics of sweet citrus, fuji apples, and pear mingle with notes of custard and vanilla.*

### SAUVIGNON BLANC

Decoy, California, \$47 per bottle

*Bursts with tantalizing aromas of zesty lime, Meyer lemon and grapefruit alongside brilliant acidity and juicy peach on the palate.*

## 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

Duckhorn, Napa \$88 per bottle

*Aromas of huckleberry, cardamon, graham cracker, dark chocolate and violets.*

### PINOT NOIR

Erath Resplendent, Oregon \$68 per bottle

*A ripe, almost-sweet flavor of red fruits on a medium body, while being nicely dry and balanced by acidity. Red cherries and strawberries in the aroma, then tart cherries, raspberries, and some spice*

### PINOT GRIGIO

Santa Christina, Tuscany, Italy \$68 per bottle

*Fruity and delicate aromas of pineapple, green apples, and lemon peel*

### CHARDONNAY

Erath Resplendent, Oregon, \$58 per bottle

*Fresh Flavors, crisp acidity and nuanced oak with Bartlett pear and green apple, leading into a palate layered with honeydew melon and a touch of Bergamot zest*

### 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



**Packages cannot be modified.**

## **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 | Voodoo Ranger IPA | Corona Extra |  
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 | Voodoo Ranger IPA | Corona Extra |  
Fat Tire  
1 six pack of each

Decoy Cabernet Sauvignon | Decoy Chardonnay  
1 bottle of each  
\$279

## **COLORADO'S FAVORITES**

Coors Light | Coors Banquet | Voodoo Ranger 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

## **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. 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.

