

2026 SUITE MENU

CHASE THE FIGHT



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



[VIEW MENU >](#)



WELCOME TO THE 2026 SEASON

Aramark Premium Services is thrilled to kick off the 2026 Houston Astros baseball season as the exclusive foodservice provider at Daikin Park. We have a passion for the highest quality food & service. Our highly skilled culinary team have crafted a wide array of menu choices.

We take pride in attending to every detail & we look forward to making the luxury suite experience memorable.

CONTACT

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HOW TO ORDER

ADVANCED ORDERING

Advance ordering unlocks access to our full menu, offering a far wider selection than the standard event-day options. It also ensures our team has the time and flexibility to accommodate special requests, creating a more personalized and seamless experience.

All advance orders must be submitted by 12:00pm three (3) days before each game to access the full menu.

Orders submitted after the deadline may be placed from the limited event-day menu until 12:00 PM one (1) day prior to each game.

Online

<https://preorder.tapin2.co/2192>

or click the **Place Order Now** button at the top of any menu page.

Please call **713-259-8088** or email daikinparkcatering@aramark.com for questions on the ordering system.

EVENT DAY ORDERING

A limited event-day menu will be available in the suite.

Food: Begins at gate time (2 hours prior to game time) - open through 90 minutes after start of game time

Beverage: Begins at gate time (2 hours prior to game time) - open through 2 hours after start of game time

This option is intended to supplement, not replace, advance ordering.

If no advance order is submitted by the established deadline, only a drop-off service of non-alcoholic beverages and snacks may be available, subject to a \$50 fee.

Please allow up to 45 minutes for delivery of any game-day orders.

FEES

ADMINISTRATIVE CHARGE

All food & 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 &/or their guests.

APPLICABLE TAXES

All items, except water, are subject to an eight & 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 & complexity of order. This will be determined at the sole discretion of Aramark Premium Services.

SUPPLY CHARGE IS \$50

METHODS OF PAYMENT

CREDIT CARD

A valid credit card is required for all suite orders. The card provided will be pre-authorized for \$150 when the order is submitted online, and no order will be processed without a valid card. The same card will be used to settle the final event total unless an alternate form of payment is provided. If the card declines on game day and no additional payment is furnished, Aramark Premium Services reserves the right to remove all food and service.

ESCROW ACCOUNT

For guests who will make multiple visits to the suite throughout the season, an escrow account may be established & 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 & 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.

FOOD SERVICE

All food and beverage items ordered in advance will be delivered to the suite & ready for service at gate time.

Apart from pizza, burgers and cookies which are delivered closer to first pitch.

All food is left out for consumption through the sixth inning with pick up starting the top of the seventh. All beverages are left out through the ninth inning. No refunds will be given for any unused beverages.

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 & may be altered at any time. Beverages & quantities are chosen by you & will be automatically restocked after each attended game.

CANCELLATIONS

Catering orders canceled at least three (3) days prior to the scheduled game date will not incur penalty charges. Cancellations received after this deadline may be subject to a penalty of up to 100% of the total order value, including applicable administrative charges and taxes.

If a game is canceled prior to gates opening, no penalty charges will be applied.

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 & 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 & 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 & the Houston skyline, the exclusive Diamond Club, newly added Gallagher Club & both the main & club level concourses. You can even delight your guests with dinner behind home plate! Enjoy expansive stadium views & 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 & flavorful cuisine inspired by our exceptional culinary team led by Executive Chef Nacho Zamora, Daikin Park & 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**



Place Order Now »

GRAND SLAM

PACKAGE

SERVES APPROXIMATELY

\$2,125 12 - 14 Guests

\$3,295 20 - 22 Guests

No Substitutions

Chopped Caprese Salad

Mixed Greens, Heirlooms Tomatoes, Cucumber, Mozzarella Cheese, Radish, Fresh Basil
White Balsamic Vinaigrette
Gluten Friendly, Vegetarian

Local Cheese & Charcuterie Platter

Green Hill Soft Brie Cheese, Prairie Breeze Aged Cheddar, Oregon Blue Cheese, Prosciutto, Salami Sopressata, Mortadella with Pistachios, Wildflower Honey, Orange Marmalade, Whole Grain Mustard, Flatbread, Cracker Basket
Gluten Friendly minus crackers, Nuts

Chilled & Grilled Seafood Display

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

Ultimate Italian Sandwich

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

Game Day Wings Bar

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

Atlantic Fresh Smoked Salmon

Feta & Herb Crusted Salmon, Citrus Cream Sauce, Wild Rice Pilaf, Grilled Asparagus
Gluten Friendly

Spinach Ravioli

Tomato Pesto Cream Sauce, Olives, Tomatoes, Mozzarella, Bread Crumb, Basil
Vegetarian, Nuts



Atlantic Fresh Smoked Salmon



SCAN HERE

see this Package in a Suite!



Chilled & Grilled Seafood Display

Milk Seeded Bread Roll

Whipped Butter

*Vegetarian***Braised Beef Volcano Shank**

Creamy Orzo Pasta, Tomato, Parmesan, Basil

Honey Glazed Heirloom Baby Carrots

Green Peas, Pepper Drops, Orange Segments, Candied Walnuts

*Gluten Friendly, Vegetarian, Nuts***Loaded Roasted Potatoes**

Aged Cheddar, Bacon, Green Onions, Crema

Grilled All Beef Hot Dogs

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

ADD**Ultimate Hot Dog Toppings \$47**

Chopped Bacon, Coleslaw, Sauerkraut, Chicago Relish, Pico de Gallo, Pickled Jalapeños, Sport Peppers, Cotija Cheese, Grain Mustard

**Warm Craveworthy Cookies**

9 Chocolate Chunk

3 Sugar

3 Oatmeal Raisin

*Vegetarian, Nuts***Tiramisu**

Ladyfingers, Ricotta Cream, Coffee, Cocoa powder

*Vegetarian***Unlimited Ballpark Delights**

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

*Vegetarian, Nuts***RECOMMENDED BEVERAGE PAIRINGS****RED WINE****Aperture**

Red Blend \$125

Sonoma, California

Smooth tannins and notes of pomegranate, lavender and red currant. Pairs well with roasted red meats, hard cheeses and game meats.

WHITE WINE**Cakebread Cellars**

Chardonnay \$125

Napa Valley, California

Complex notes of fresh citrus, orange blossom and white peach. Aging in French oak barrels on its fermented yeast adds additional complexity. Pairs well with salmon, shellfish and grilled red meats.

BEER**Stella Artois \$56****SPIRIT****Grey Goose Vodka \$140****PACKAGE ENHANCEMENTS****Assorted Sushi Platter \$570**
(124 pcs)

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

Char-Grilled Lemon Chicken \$160

Chimichurri Sauce, Grilled Vegetables, Smashed Little Potatoes

*Gluten Friendly***Grilled Veal Chops \$425**

Roasted Garlic Mashed Potatoes, Charred Broccolini, Grain Mustard Sauce

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.



Place Order Now »

STEAK HOUSE

PACKAGE

SERVES APPROXIMATELY

\$1,525 12 - 14 Guests

\$2,390 20 - 22 Guests

No Substitutions

Roasted Beets Salad

Baby Kale, Goat Cheese, Red Onions, Candied Pecans, Pears

Honey Dijon Vinaigrette

Gluten Friendly, Vegetarian, Nuts

Chicken & Broccoli

Alfredo Dip

Toast Points

Shrimp Trio Platter

Basil Pesto, Chili Garlic Sauce, BBQ Aioli

Nuts

Build Your Own Potato Fry Wedge

Hot Beer Cheese Dip, Pork Burnt Ends, Fresh & Pickled Jalapeños, Pico de Gallo, BBQ Sauce

Chilled Beef Tenderloin Platter

Black Pepper Grilled & Chilled Beef Tenderloin, Vine Ripe Tomatoes, Giardiniera, Horseradish Cream, Whole Grain Mustard, Arugula, Blue Cheese Crumbles, Slider Buns

Gluten Friendly minus buns & Horseradish Cream



Chilled Beef Tenderloin Platter



SCAN HERE

see this Package in a Suite!



Shrimp Trio Platter

Roasted Pork Tenderloin

Braised Red Cabbage,
Roasted Apples,
Maple Syrup Sauce

Braised Boneless Short Ribs

Mashed Potatoes, Green Onions,
Roasted Carrots

Loaded Mac & Cheese

Four Cheese Blend, Bacon,
Green Onions

Grilled Asparagus & Green Beans

Charred Tomatoes, Pearl Onions
Vegetarian, Gluten Friendly

Grilled All Beef Hot Dogs

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

ADD**Ultimate Hot Dog Toppings \$47**

Chopped Bacon, Coleslaw,
Sauerkraut, Chicago Relish,
Pico de Gallo, Pickled Jalapeños,
Sport Peppers, Cotija Cheese,
Grain Mustard

**Warm Craveworthy Cookies**

9 Chocolate Chunk
3 Sugar
3 Oatmeal Raisin
Vegetarian, Nuts

Banana Pudding

Whipped Cream
Vegetarian

Unlimited Ballpark Delights

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

RECOMMENDED BEVERAGE PAIRINGS**RED WINE**

Silverado
Cabernet Sauvignon \$100
Napa Valley, California

Rich, dense and structured with strong tannins. This wine has notes of blackberry, black cherry, toasted oak and vanilla. Pairs well with steaks, barbecue and roasted vegetables.

WHITE WINE

Frank Family
Chardonnay \$99
Sonoma, California

Complex and rich with notes of Crème Brûlée, lemon, guava and nutmeg. Pairs well with shellfish, red meat and creamy dishes.

BEER

Crawford Bock \$56

SPIRIT

Makers Mark
Stros Select \$240

PACKAGE ENHANCEMENTS

Diamond Club
Fried Chicken \$165
8 Cut Piece Fried Chicken
Country Gravy

Atlantic Fresh
Smoked Salmon \$190
Feta & Herb Crusted Salmon,
Citrus Cream Sauce,
Wild Rice Pilaf,
Grilled Asparagus
Gluten Friendly

Crab & Avocado Stack \$110
Jumbo Lump Crab, Avocado,
Tomato, Mango, Cucumber,
Red Onion
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.



Place Order Now »

BASES LOADED BBQ

PACKAGE

SERVES APPROXIMATELY

\$1,470 12 - 14 Guests

\$2,270 20 - 22 Guests

No Substitutions

Watermelon Salad

Feta Cheese, Baby Arugula,
Toasted Pistachios
Mint Citrus Vinaigrette
Gluten Friendly, Vegetarian, Nuts

Baked Potato Salad

Cheddar Cheese, Green Onions,
Crispy Bacon, Sour Cream

Smoked Turkey & Fontina Flatbread Sandwich

Fontina Cheese, Mixed Greens,
Tomatoes, Pickled Onions,
Roasted Garlic Aioli,
Grilled Flatbread

Smoked Buffalo Chicken Dip

Blue Cheese Crumbles,
House Made Kettle Chips

Smoked BBQ Bone-In Chicken

Grilled Onions, Peppers,
BBQ Sauce

18 Hour Smoked BBQ Beef Brisket

BBQ Sauce, Pickled Onions

Oak Smoked Pork Ribs

BBQ Spiced Corn Ribs,
Fried Jalapeños



Smoked BBQ Bone-In Chicken & 18 Hour Smoked BBQ Beef Brisket



**SCAN
HERE**

see this
Package
in a Suite!



Oak Smoked Pork Ribs

Relish Tray

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

Vegetarian

Cornbread

Honey Whipped Butter

Vegetarian

Green Beans & Charred Tomatoes

Crispy Onions

Vegetarian

Loaded Mac & Cheese

Four Cheese Blend, Bacon,
Green Onions

Grilled All Beef Hot Dogs

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

ADD**Ultimate Hot Dog Toppings \$47**

Chopped Bacon, Coleslaw,
Sauerkraut, Chicago Relish,
Pico de Gallo, Pickled Jalapeños,
Sport Peppers, Cotija Cheese,
Grain Mustard

**Warm Craveworthy Cookies**

9 Chocolate Chunk
3 Sugar
3 Oatmeal Raisin

Vegetarian, Nuts

S'mores Bread Pudding

Whipped Cream

Vegetarian

Unlimited Ballpark Delights

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

Vegetarian, Nuts

RECOMMENDED BEVERAGE PAIRINGS**RED WINE**

**The Prisoner,
Red Blend \$125**

California

Full-bodied and intense with notes of blackberry jam, vanilla and red cherry. Pairs well with grilled and smoked red meat, intense cheeses and dark chocolate.

WHITE WINE

**Aperture,
Chenin Blanc \$60**

Sonoma, California

Medium-bodied with notes of stone fruit, guava, white flowers and spice. A waxy texture and vibrant acidity. Pairs well with vegetables, sauteed seafood and barbecue meats.

BEER

Sun Cruiser Iced Tea \$56

SPIRIT

Bourban Bar \$255

Maker's Mark
750 ml bottle

Coca-Cola®, Diet Coke®, Sprite®
1 six pack of each

Sweet & Sour
1 bottle

Bitters
1 bottle

Cocktail Cherries, Oranges

PACKAGE ENHANCEMENTS

Jumbo Fried Shrimp \$140
BBQ Aioli, Lemon Wedges, Chives

Buffalo Pig Wings \$185
Crispy Wedge Potatoes,
Green Onions,
Blue Cheese Crumbles

**Grilled Beef Tenderloin
Kabobs \$155**
Korean BBQ Sauce

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.



Place Order Now >>

INFIELD FIESTA

PACKAGE

SERVES APPROXIMATELY

\$1,275 12 - 14 Guests

\$1,950 20 - 22 Guests

No Substitutions

Tex-Mex Cobb Salad

Chopped Romaine, Roasted Corn, Black Beans, Red Onion, Hard Boiled Egg, Tomato, Queso Fresco
Avocado Ranch Dressing
Vegetarian

Citrus Seafood Ceviche

Mixed Fresh Seafood, Fresh Lime Juice, Avocado, Tomato, Cucumber, Jalapeño, Cilantro
Tortilla Chips
Gluten Friendly

Mixed Fajita Platter

Ancho Chili Grilled Skirt Steak, Cilantro Lime Chicken, Fresh Pickled Jalapeños, Fire Roasted Tomato Salsa, Pico de Gallo, Crema, Flour Tortillas
Gluten Friendly minus tortillas

Signature House Queso

Tortilla Chips
Vegetarian

***Add Corn Tortillas \$15**

Gluten Friendly

***Add Chicharrónes for \$25**



Mixed Fajita Platter



**SCAN
HERE**

see this
Package
in a Suite!



Chili Verde Pork Carnitas

Chili Verde Pork Carnitas

Charred Tomatillo Sauce,
Pickled Onions, Grilled Chiles

Chile Relleno

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

Spanish Rice

Onions, Green Peas, Carrots
Vegetarian, Gluten Friendly

Street Corn Elote

Tajin Spice, Cotija Cheese, Lime
Vegetarian, Gluten Friendly

Grilled All Beef Hot Dogs

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

ADD**Ultimate Hot Dog Toppings \$47**

Chopped Bacon, Coleslaw,
Sauerkraut, Chicago Relish,
Pico de Gallo, Pickled Jalapeños,
Sport Peppers, Cotija Cheese,
Grain Mustard

**Warm Craveworthy Cookies**

9 Chocolate Chunk
3 Sugar
3 Oatmeal Raisin
Vegetarian, Nuts

Cinnamon-Sugar Churros

Hot Chocolate Sauce
Vegetarian

Unlimited Ballpark Delights

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

RECOMMENDED BEVERAGE PAIRINGS**RED WINE****Alamos Malbec \$51**

Medoza, Argentina

Fruit forward and approachable with notes of plum, black cherry and cocoa. Pairs well with red barbecue, pasta and spicy foods.

WHITE WINE**Kim Crawford Sauvignon Blanc \$64**

Marlborough, New Zealand

Crisp, light and zesty. Notes of passionfruit, pineapple and grapefruit. Pairs well with shellfish, salads and Mexican cuisine.

BEER**Modelo Especial \$56****SPIRIT****TEQUILA BAR \$180**

Hornitos Reposado
750 ml bottle

Margarita Mix
2 bottles

Triple Sec
1 bottle

Minute Maid Orange Juice
2-12oz Bottle

Margarita Salt, Tajin, Limes

PACKAGE ENHANCEMENTS**Mini Quesadillas \$152**

Half Birria Beef
Half Pepperjack + Oaxaca
Cheese, (*Vegetarian*)
Cilantro Lime Crema

Seafood Fajitas \$540

Lemon Garlic Broiled Lobster Tails,
Grilled White Fish,
Grilled Jumbo Shrimp,
Spanish Rice,
Flour Tortillas (*Not Gluten Friendly*)
Gluten Friendly without Tortillas

Chicken Flautas \$105

Pico de Gallo, Fire Roasted
Tomato Salsa, Crema

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.



Place Order Now »

HOME RUN

PACKAGE

SERVES APPROXIMATELY

\$1,275 12 - 14 Guests

\$1,950 20 - 22 Guests

No Substitutions

Classic Caesar Salad

Crisp Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Vegetarian

Market Style Fruit

Watermelon, Cantaloupe, Honeydew, Pineapple, Fresh Berries

Gluten Friendly, Vegan

Baked Artichoke Spinach Dip

Garlic Parmesan Cream, Spinach, Artichokes, Toast Points

Vegetarian

Bavarian Pretzel Sticks

Sea Salt Coated, Hot Beer Cheese Dip

Vegetarian

Hand Breaded Chicken Tenders

Jalapeño Ranch, Honey Mustard, BBQ Sauce

Triple Crown Nacho Bar

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



Smoked BBQ Pork Butt, Triple Crown Nacho Bar, Baked Artichoke Spinach Dip



SCAN HERE

see this Package in a Suite!



Hand Breaded Chicken Tenders / Bavarian Pretzel Sticks

Smoked BBQ Pork Butt

BBQ Sauce, Corn Ribs,
Blistered Peppers, Slider Buns

Grilled All Beef Hot Dogs

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

ADD

Ultimate Hot Dog Toppings \$47

Chopped Bacon, Coleslaw,
Sauerkraut, Chicago Relish,
Pico de Gallo, Pickled Jalapeños,
Sport Peppers, Cotija Cheese,
Grain Mustard

Warm Craveworthy Cookies

9 Chocolate Chunk
3 Sugar
3 Oatmeal Raisin
Vegetarian, Nuts

Seasonal Berries Fruit Cobbler

Whipped Cream
Vegetarian

Unlimited Ballpark Delights

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

RECOMMENDED BEVERAGE PAIRINGS

RED WINE

Fess Parker Pinot Noir \$100

Santa Rita Hills, California

Easy drinking, smooth and approachable with notes of strawberry, cranberry and spice. Versatile wine that pairs well with most dishes, particularly pork and chicken.

WHITE WINE

Aperture Sauvignon Blanc \$85

Sonoma, California

Aged and fermented in French oak to make a full-bodied wine with notes of kiwi, guava and white flowers. Pairs with shellfish, salads and creamy cheese.

BEER

Michelob Ultra \$56

Spirit

Titos Vodka \$140

PACKAGE ENHANCEMENTS

Texas Sized Onion Ring Tower \$82

Hot Beer Cheese Dip
Vegetarian

Seared Potstickers & Crispy Spring Rolls \$100

Pork Potstickers,
Vegetable Spring Rolls,
Sweet Chili Sauce,
Ginger Soy Sauce

Pesto Grilled Shrimp & Polenta \$125

Creamy Cheese Polenta,
Charred Tomatoes,
Grilled Corn Salsa
Gluten Friendly, 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.



Place Order Now »

► All Items Serve Approximately 14 Guests per Order Unless Otherwise Noted



Signature House Queso

SNACKS

Bottomless Freshly Popped Popcorn \$57

Per 25 Guests
Vegetarian

Assorted Packaged Nuts \$6.75

Individual Bag
Vegetarian, Nuts

Roasted Ballpark Peanuts \$6.75

Individual Bag
Vegetarian, Nuts

Cracker Jack® \$6.75

Individual Bag
Vegetarian, Nuts

Cotton Candy \$7

Individual Bag
Vegetarian

Unlimited Ballpark Delights \$170

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

DIPS

Chips & Salsa Bar \$77

Fire Roasted Tomato Salsa,
Tomatillo Salsa,
Spicy Salsa Fresca,
Tortilla Chips
Gluten Friendly, Vegetarian

Chips & Gourmet Dips \$77

French Onion,
Roasted Garlic Parmesan,
Dill Pickle
House Made Kettle Chips
Vegetarian

Signature House Queso \$77

Tortilla Chips
Vegetarian

Smoked Buffalo Chicken Dip \$107

Blue Cheese Crumbles
House Made Kettle Chips

Chicken & Broccoli Alfredo Dip \$107

Toast Points

Suite Side Guacamole \$107

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

► All Items Serve Approximately 14 Guests per Order

CHILLED PLATTERS

Market Style Fruit \$97

Watermelon, Cantaloupe, Honeydew, Pineapple,
Fresh Berries

Gluten Friendly, Vegan

Chefs Garden Vegetables \$97

Farmstand Vegetables, Hummus, Buttermilk Ranch

Vegetarian

Specialty Fruit, Cheese & Crudité Platter \$150

Ranch Dressing, Flatbread & Cracker Basket

Vegetarian

Jumbo Shrimp Cocktail \$215

Cocktail Sauce, Lemon Wedges, Tabasco

Gluten Friendly

Local Cheese & Charcuterie Platter \$295

Green Hill Soft Brie Cheese, Prairie Breeze Aged Cheddar,
Oregon Blue Cheese, Prosciutto, Salami Sopressata,
Mortadella with Pistachios, Wildflower Honey,
Orange Marmalade, Whole Grain Mustard,
Assorted Grilled Vegetables, Flatbread, Cracker Basket

Gluten Friendly Minus Crackers, Nuts

Chilled & Grilled Seafood Display \$480

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

Gluten Friendly, Nuts

Assorted Sushi Platter \$600

(124 pcs)

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



Assorted Sushi 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.

HOT STARTERS

Cowboy Meatballs \$87

Smoked Tomato Sauce, Pepper Jack Cheese

Grilled Beef Tenderloin Kabobs \$175

Korean BBQ Sauce

Texas Sized Onion Ring Tower \$87

Hot Beer Cheese Dip

Vegetarian

Smoked Beef Empanadas \$135

Pepper Jack Cheese, Cilantro-Chipotle Aioli

Chicken Flautas \$115

Pico de Gallo, Fire Roasted Tomato Salsa, Crema

Build Your Own Potato Fry Wedge \$135

Hot Beer Cheese Dip, Pork Burnt Ends,
Fresh & Pickled Jalapeños, Pico de Gallo, BBQ Sauce

Mini Corn Dogs \$125

Hot Beer Cheese Dip

Bavarian Pretzel Sticks \$87

Sea Salt Coated

Hot Beer Cheese Dip

Vegetarian

Mini Quesadillas \$157

Half Birria Beef

Half Pepperjack + Oaxaca Cheese *Vegetarian*

Cilantro Lime Crema

Hand Breaded Chicken Tenders \$172

Jalapeño Ranch, Honey Mustard, BBQ Sauce

Pluckers Fried Chicken Wings \$190

Half Buffalo Medium

Half Lemon Pepper

Pluckers Ranch Dressing



Triple Crown Nacho Bar \$267

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



Place Order Now »

► All Items Serve Approximately 14 Guests per Order

SALADS

Chopped Caprese Salad \$77

Mixed Greens, Heirlooms Tomatoes, Cucumber, Mozzarella Cheese, Radish, Fresh Basil
White Balsamic Vinaigrette
Gluten Friendly, Vegetarian

Roasted Beets Salad \$77

Baby Kale, Goat Cheese, Red Onions, Candied Pecans, Pears
Honey Dijon Vinaigrette
Gluten Friendly, Vegetarian, Nuts

Watermelon Salad \$77

Feta Cheese, Baby Arugula, Toasted Pistachios, Mint
Citrus Vinaigrette
Gluten Friendly, Vegetarian, Nuts

Tex-Mex Cobb Salad \$77

Chopped Romaine, Roasted Corn, Black Beans, Red Onion, Hard Boiled Eggs, Tomato, Queso Fresco
Avocado Ranch Dressing
Vegetarian

Classic Caesar Salad \$77

Crisp Romaine, Parmesan Cheese, Garlic Croutons
Caesar Dressing
Vegetarian

Baked Potato Salad \$82

Bacon, Sour Cream, Cheddar Cheese, Green Onions

ADD PROTEIN TO ANY SALAD

Choose one

Grilled Chicken Breast \$55

Gluten Friendly

Poached Shrimp \$105

Gluten Friendly

Grilled Tenderloin \$175

Gluten Friendly



Watermelon Salad

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.

▶ All Items Serve Approximately 14 Guests per Order Unless Otherwise Noted

HANDHELDS



Grilled All Beef Hot Dogs + Slovacsek Sausages

Not Your Sunday Chicken Sandwich \$120

Fried Chicken Thigh, Coleslaw, Jalapeño Honey Glaze, Slider Bun

Char Siu Pork Belly Sliders \$150

Pickled Vegetables Slaw, Sriracha Aioli, Slider Bun

Grilled All Beef Hot Dogs \$167

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

Grilled All Beef Hot Dogs + Slovacsek Sausages \$167

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

ADD

Ultimate Hot Dog Toppings \$47

Chopped Bacon, Coleslaw, Sauerkraut, Chicago Relish, Pico de Gallo, Pickled Jalapeños, Sport Peppers, Cotija Cheese, Grain Mustard

ADD

Gluten Friendly Hot Dog Buns \$20

Steak Sandwich \$150

Chimichurri Marinated Shaved Beef, Caramelized Onions, Roasted Peppers, Baby Arugula, Blue Cheese, Roasted Garlic Aioli, Brioche Roll

Smash Burger \$160

12 Angus Beef Cheeseburgers, Lettuce, Tomato, Special Sauce, Potato Bun

Beyond Burgers \$95

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

Grilled Chicken & Avocado Club Wrap \$150

Smoked Bacon, Lettuce, Tomato, Jack Cheese, Lemon Garlic Aioli, Spinach Tortilla

Heirloom Tomatoes Sandwich \$125

Boursin Cheese, Heirloom Tomatoes, Baby Arugula, Banana Peppers, Toasted Multigrain Bread
Vegetarian

16" GALLAGHER CLUB PIZZA

Cheese Pizza \$50

San Marzano Pomodoro, Mozzarella Cheese
Vegetarian

Veggie Pizza \$50

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

Pepperoni Pizza \$50

San Marzano Pomodoro, Pepperoni, Mozzarella Cheese

Meat Lovers Pizza \$50

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

Gluten Friendly Crust Available \$5

Must be requested (3) three business days prior

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

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Place Order Now »

► All Items Serve Approximately 14 Guests per Order

ENTRÉES

Chile Relleno \$155

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

Vegetarian

Spinach Ravioli \$110

Tomato Pesto Cream Sauce, Olives,
Tomatoes, Mozzarella, Bread Crumb,
Basil

Vegetarian, Nuts

Smoked BBQ Bone-In Chicken \$155

Grilled Onions, Peppers, BBQ Sauce

Oak Smoked Pork Ribs \$200

BBQ Spiced Corn Ribs,
Fried Jalapeños

Roasted Pork Tenderloin \$125

Braised Red Cabbage,
Roasted Apples, Maple Syrup Sauce

Mixed Fajita Platter \$305

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

Gluten Friendly minus Flour Tortillas

ADD

Corn Tortillas \$15

Gluten Friendly

Chilled Beef Tenderloin Platter \$450

Black Pepper Grilled &
Chilled Beef Tenderloin,
Vine Ripe Tomatoes, Giardiniera,
Horseradish Cream,
Whole Grain Mustard, Arugula,
Blue Cheese Crumbles,
Slider Buns

*Gluten Friendly minus buns &
Horseradish Cream*

18 Hour Smoked Beef Brisket \$320

BBQ Sauce

ADD

Relish Tray for \$35

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

Braised Beef Volcano Shank \$375

Creamy Orzo Pasta,
Tomato, Parmesan, Basil



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

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Braised Boneless Short Ribs \$250

Mashed Potatoes, Green Onions, Roasted Carrots

Atlantic Fresh Smoked Salmon \$200

Feta & Herb Crusted Salmon, Citrus Cream Sauce, Wild Rice Pilaf, Grilled Asparagus
Gluten Friendly



▶ All Items Serve Approximately 14 Guests per Order

SIDES

Spanish Rice \$77

Onions, Green Peas, Carrots
Vegetarian, Gluten Friendly

Street Corn Elote \$77

Tajin Spice, Cotija Cheese, Lime
Vegetarian, Gluten Friendly

Honey Glazed Heirloom Baby Carrots \$77

Green Peas, Pepper Drops, Orange Segments, Candied Walnuts
Gluten Friendly, Vegetarian, Nuts

Green Beans & Charred Tomatoes \$77

Crispy Onions
Vegetarian

Loaded Mac & Cheese \$87

Four Cheese Blend, Bacon, Green Onions

Loaded Roasted Potatoes \$87

Aged Cheddar, Bacon, Green Onions, Crema



Green Beans & Charred Tomatoes / Loaded Mac & Cheese

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

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Place Order Now »

LUXURY DESSERT

Add the legendary Daikin Park Luxury dessert cart service to your suite experience. Simply check “yes” on your order form & 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 & so much more!

CART

Ice Cream Sundae \$11.50

Dessert Liqueurs \$11.75

Small Bakery Goods \$5.50

Large Bakery Goods \$10.50

Candy Balls \$8.50



Ice Cream Sundae on Waffle Cone



SCAN HERE

see this Package in a Suite!

► All Items Serve Approximately 14 Guests per Order Unless Otherwise Noted



DESSERTS

Warm Craveworthy Cookies \$41

9 Chocolate Chunk
3 Sugar
3 Oatmeal Raisin

Vegetarian, Nuts

Cinnamon-Sugar Churros \$45

Hot Chocolate Sauce

Vegetarian

Seasonal Berries Fruit Cobbler \$60

Whipped Cream

Vegetarian

Banana Pudding \$65

Whipped Cream

Vegetarian

S'mores Bread Pudding \$65

Whipped Cream

SPECIALTY CAKE ORDERS

Astros Logo & Colors with
Custom Messaging

Must Receive Order

5 Business Days in Advance

10" Round Cake \$150

Feeds Roughly 20

Half Sheet Cake \$225

Feeds Roughly 50

Custom Design Options Available
Upon Request

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.



Place Order Now >>

BEVERAGE



PACKAGES

▶ No Substitutions

THE GOLD GLOVE

\$1,445

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,
White Claw Black Cherry,
Karbach Crawford Bock

1 six pack of each

Robert Mondavi Chardonnay

1 bottle

J. Lohr Estates Los Osos, Merlot

1 bottle

Crown Royal Whiskey,
Bombay Sapphire Gin,
Bacardi Rum, Dewar's,
Hornitos Reposado,
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

\$790

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,
White Claw Black Cherry

1 six pack of each

Robert Mondavi Chardonnay

1 bottle

J. Lohr Estates Los Osos, Merlot

2 bottles

Limes

BARS

TEQUILA \$180

Hornitos Reposado

750 ml bottle

Margarita Mix

2 bottles

Triple Sec

1 bottle

Minute Maid Orange Juice

2-12oz Bottle

Margarita Salt, Tajin, Limes

BLOODY MARY \$300

Titos Vodka

750 ml bottle

Bloody Mary Mix

2 bottles

Worcestershire Sauce

Tabasco Sauce

Salt, Tajin, Olives, Gherkins,

Pepperoncini, Celery, Limes,

Cheese, (6) Beef Sticks

BOURBON \$255

Maker's Mark

750 ml bottle

Coca-Cola®, Diet Coke®, Sprite®

1 six pack of each

Sweet & Sour

1 bottle

Bitters

1 bottle

Cocktail Cherries, Oranges

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



Place Order Now »

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®, Pibb Xtra®, Minute Maid Orange Juice, Minute Maid Tropical 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 Black Cherry Seltzer, Hoop Tea Spiked Iced Tea

Robert Mondavi Chardonnay
J. Lohr Merlot
La Marca Prosecco

PREMIUM OPEN BAR

\$100 per pson

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

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

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

Bombay Sapphire 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 Black Cherry Seltzer

Robert Mondavi Chardonnay
J. Lohr Merlot
La Marca Prosecco



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

NON-ALCOHOLIC

Bottled Water

By the six pack

Dasani® 16.9oz	\$29
Smartwater 20oz	\$38
Topo Chico 15.5oz	\$38
Topo Chico Lime 15.5oz	38

Coca-Cola® Soft Drinks \$26

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 \$38

Mango
Strawberry

Gold Peak 18.5oz \$46

Sweet Tea
Unsweet Tea

By each drink

Reign Energy Drink 16oz can \$8

Orange Creamsicle

Minute Maid® Fruit Juices \$6

12oz bottle

Apple
Tropical
Orange

Premium Coffee \$50

By the gallon

Regular
Decaffeinated



BEER

By the six pack

American Beer \$46

16oz

Budweiser
Bud Light
Coors Light
Miller Lite

Premium Beer \$56

16oz

Michelob Ultra
Modelo Especial
Estrella Jalisco
Dos XX Lager
Stella Artois

Craft Beer \$56

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 \$56

16oz / Gluten Free

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

RTD Cocktails \$56

12oz / By the four pack

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



Non-Alcoholic Beer \$44

12oz

Michelob Ultra Zero
Athletic Run Wild IPA





Place Order Now »

SPIRITS

► By the Bottle Unless Otherwise Noted

Bourbon

Jim Beam	\$90
Jim Beam Fire	\$90
Maker's Mark	\$110
Maker's Mark Stros Select	\$240

Gin

New Amsterdam	\$50
Bombay Sapphire	\$100

Rum

Bacardi Light	\$85
Captain Spiced Morgan	\$85
Brugal 1888	\$149

Scotch

Dewar's	\$104
Johnnie Walker Black	\$140
The Macallan 12 Year	\$280

Tequila

Hornitos Reposado	\$103
Patrón Silver	\$210
Casamigos Blanco	\$210

Vodka

Tito's	\$140
Grey Goose	\$140

Whiskey

Crown Royal	\$140
Suntory Toki Japanese	\$150

Cognac

***Official Cognac of the Houston Astros**

Branson Cognac V. S. Phantom	\$147
Branson Cognac V.S.O.P Royal	\$157
Branson Cognac V.S.O.P Grande Champagne	\$177
Branson Cognac X.O.	\$580

COGNAC COCKTAILS

750ml Carafe

Only Available Through Pre-Order

\$48 each

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

21 Questions

Branson Cognac V. S. Phantom, Strawberry Elderflower Simple Syrup

MIXERS

Cranberry Juice	\$3.50
Pineapple Juice	\$3.50
Grapefruit Juice	\$3.50
Bloody Mary Mix	\$22
Margarita Mix	\$22
Sweet & Sour Mix	\$22
Triple Sec	\$31
Ginger Beer <i>six-pack</i>	\$22
Club Soda <i>six-pack</i>	\$22
Tonic Water <i>six-pack</i>	\$22
Ginger Ale <i>six-pack</i>	\$22

GARNISHES

Lemon Wedges	\$7.75
Lime Wedges	\$7.75
Cocktail Cherries	\$9.25
Cocktail Olives	\$9.25
Orange Wedges	\$7.75
Margarita Salt	\$7.75
Italian Cherries	\$60
Tabasco Sauce	\$8.75
Worcestershire Sauce	\$8.75
Angostura Aromatic Bitters	\$40
Tajin	\$8.75
Garnish Tray	\$33
Cocktail Cherries, Olives, Oranges, Lemons, Limes	

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

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.

LE CHEMIN DU ROI

Official Premium Champagne of the Houston Astros.

Owned by rapper, actor and Houston resident Curtis "50 Cent" Jackson.



Brut, France

375 ml	\$132
750 ml	\$262
3 liter	\$1,550



Notes of stone fruit, white cherries and brioche.

Pairs well with seafood and fried foods.

Brut Reserve, France \$200

Brut Reserve offers a bright, well-balanced profile with notes of crisp green apple, lemon zest, and lightly toasted brioche.

Perfect choice for sipping, toasting, or mixing into timeless champagne cocktails.

Rose, France \$455

Crisp and smooth with notes of strawberries and red currants. Pairs well with salmon, pork and strawberries.

BUBBLES

La Marca Prosecco, Italy \$51

Crisp, clean and refreshing with notes of citrus and stone fruits. Pairs well with creamy foods, seafood and pasta.

Charles Lafitte Brut Champagne, France \$120

Flavors of white peach, pears and toasted bread from the champagne process. Pairs well with fried and buttery foods

Veuve Clicquot Brut Champagne, France \$235

Notes of apples, pears and mandarin oranges, with a touch of toasted bread. Pairs well with hard cheese, poultry and salty foods.



WHITE

Pinot Grigio

Santa Margherita, Italy \$75
Medium-bodied, refreshing and clean. Notes of lemon, honeydew melon and yellow apples. Pairs well with salads, seafood and white meat.

Chenin Blanc

Aperture, Sonoma, California \$60
Medium-bodied with notes of stone fruit, guava, white flowers and spice. A waxy texture and vibrant acidity. Pairs well with vegetables, sauteed seafood and barbecue meats.

Sauvignon Blanc

Kim Crawford, Marlborough, New Zealand \$64
Crisp, light and zesty. Notes of passionfruit, pineapple and grapefruit. Pairs well with shellfish, salads and Mexican cuisine.

Aperture, Sonoma, California \$85
Aged and fermented in French oak to make a full-bodied wine with notes of kiwi, guava and white flowers. Pairs with shellfish, salads and creamy cheese.

Chardonnay

Robert Mondavi, Private Selection, California \$51
Rich, oaky and buttery. Notes of apple, melon, citrus, and butter. Pairs well with roast chicken, creamy pasta and seafood.

Kendall Jackson, California \$55
Rich and full bodied, this has been America's #1 selling chardonnay for years. Notes of tropical fruits, lemon meringue and oak. Pairs well with chicken, salmon, and creamy or buttery dishes.

Frank Family Vineyards, Sonoma, California \$99
Complex and rich with notes of Crème Brûlée, lemon, guava and nutmeg. Pairs well with shellfish, red meat and creamy dishes.

Cakebread Cellars, Napa Valley, California \$125
Complex notes of fresh citrus, orange blossom and white peach. Aging in French oak barrels on its fermented yeast adds additional complexity. Pairs well with salmon, shellfish and grilled red meats.

Moscato

Ca' Bianca Moscato D'Asti, Italy \$51
Sweet and mildly sparkling. Notes of peach, apricot and acacia. Pairs well with desserts and spicy dishes.

Rose

Miraval, Côtes de Provence, France \$72
Light and refreshing with notes of hibiscus and melon. Pairs well with salads and grilled seafood.

Specialty wine available upon request.
Please contact Sales to confirm a minimum of 5 business days prior to game day.
Subject to availability.

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

RED

Pinot Noir

Erath, Oregon \$72
Light bodied with delicate tannins. Notes of red cherries, blackberries and savory mushrooms. Pairs well with pork, soft cheeses and poultry.

Fess Parker, Santa Rita Hills, California \$100
Easy drinking, smooth and approachable with notes of strawberry, cranberry and spice. Versatile wine that pairs well with most dishes, particularly pork and chicken.

Merlot

J. Lohr, Paso Robles, California \$51
Medium-bodied with soft tannins. This wine has notes of black cherry, cocoa and pepper spice. Pairs well with red meat, roast chicken and mushrooms.

Duckhorn, Napa Valley, California \$147
Complex and elegant wine with soft tannins and notes of black cherry, plum and dried herbs. This wine is versatile and can pair with most dishes, particularly roast chicken, beef and hard cheese.

Red Blend

Conundrum, California \$71
Rich, dry and full-bodied with notes of dark chocolate, blackberries and plums. Moderate tannins. Pairs well with smoked and grilled red meats, as well as spicy foods.

The Prisoner, California \$125
Full-bodied and intense with notes of blackberry jam, vanilla and red cherry. Pairs well with grilled and smoked red meat, intense cheeses and dark chocolate.

Aperture, Sonoma, California \$125
Smooth tannins and notes of pomegranate, lavender and red currant. Pairs well with roasted red meats, hard cheeses and game meats.

Cabernet Sauvignon

Decoy, California \$60
Full-bodied with a smooth and round texture. Notes of raspberry, red currant and dark chocolate. Pairs well with steak, burgers and tomato sauce pasta.

Silverado, Napa Valley, California \$100
Rich, dense and structured with strong tannins. This wine has notes of blackberry, black cherry, toasted oak and vanilla. Pairs well with steaks, barbecue and roasted vegetables.

Aperture, Alexander Valley, California \$150
Rich, intense and smooth. Notes of blueberry, black cherry and dark chocolate. Pairs well with red meats, charcuterie and hearty pasta.

Silver Oak, Alexander Valley, California \$240
Smooth, elegant, and complex with silky tannins. Notes of black cherry, cedar, blackberry jam and rose petals. Pairs well with red meats, savory vegetables and intense cheeses.

Malbec

Alamos, Medoza, Argentina \$51
Fruit forward and approachable with notes of plum, black cherry and cocoa. Pairs well with red barbecue, pasta and spicy foods.

CHASE 
THE FIGHT

