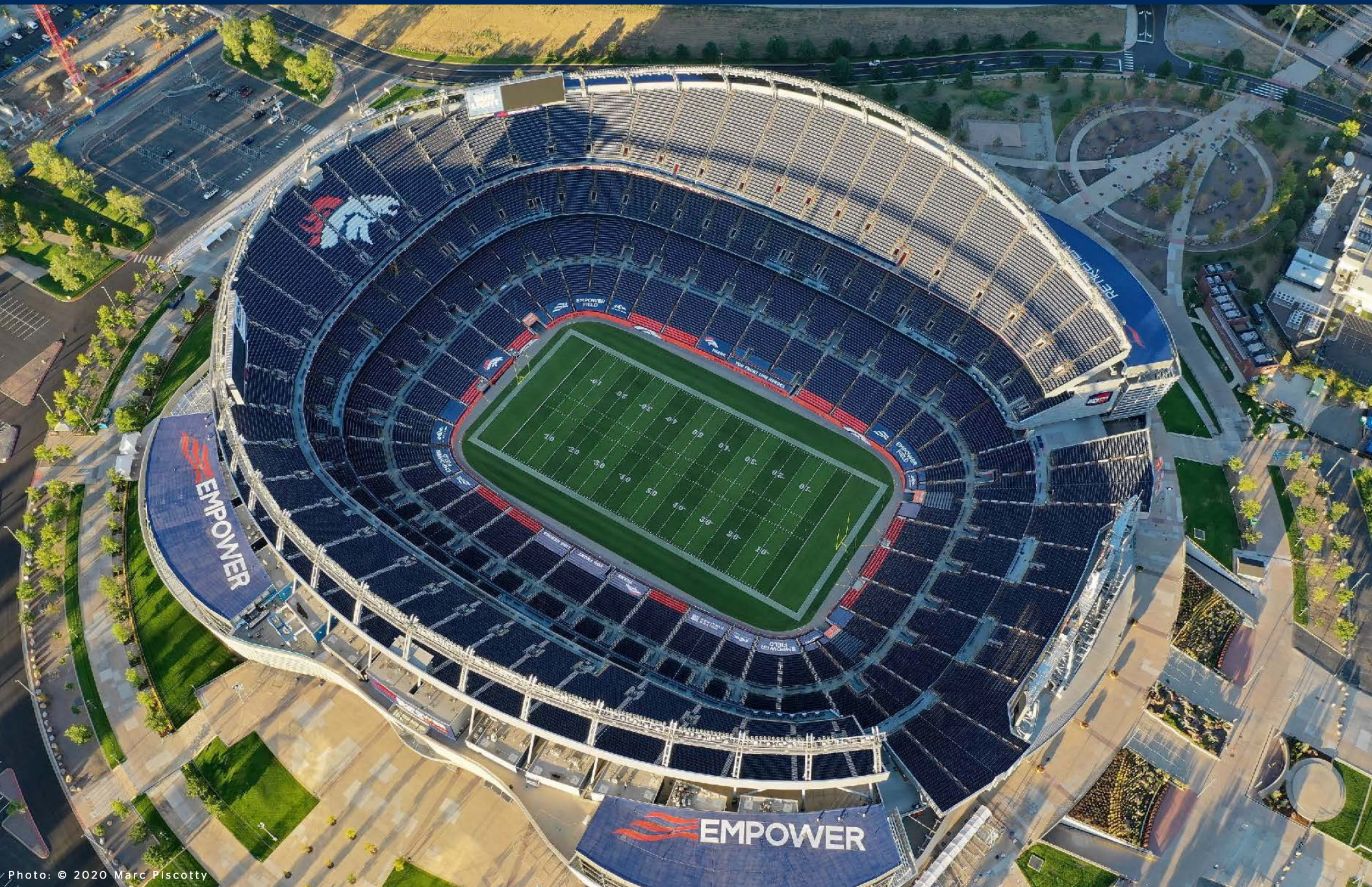




2026 EXECUTIVE SUITE CATERING MENU

Epicurean Sports Catering
Empower Field at Mile High





Epicurean Contact Information

Lindsey Astroth | Suite Sales Manager.....720.258.3568
Aaron Schultz | General Manager.....720.258.3566
Epicurean Fax.....720.258.3588
Email.....stadiumsales@epicureangroupco.com



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FOOD & BEVERAGE ORDERING

Food and beverage orders must be placed no later than eight (8) business days prior to the event. All orders placed after the ordering cutoff date will need to refer to the Day of Event menu.

Cancellation of orders must be made by close of business 72 hours prior to the field events. The Suite Licensee is responsible for the payment of all orders canceled after the time set forth above.

Epicurean is the exclusive suite caterer at Empower Field. **Outside food and beverage is NOT permitted into the stadium or suite.**

ADVANCED ORDERING

Advanced ordering can be placed the following ways: Email: stadiumsales@epicureancg.com

Phone: 720.258.3568

Fax: 720.258.3588

EVENT DAY ORDERING

A Day of Event menu will be available in each suite to place additional orders during the game. All of Day of Event orders MUST be placed through the Epicurean App located on the iPad provided in the suite. Your suite sales representative will email your specific ordering login information prior to the Event/Season. **All Day of Event menu items are subject to availability.**

FOOD & BEVERAGE DELIVERY

Cold food is typically delivered to your suite when gates open. Hot food is typically delivered 1 hour up until the start of the event, unless other arrangements have been made. Dessert is typically delivered by halftime. Our staff will check on your Suite throughout the event to ensure the quality & freshness of your menu choices.

PAYMENT POLICIES

All Suite Holders must complete and return a Master Suite Information Form before Epicurean will provide food and beverage service to your Suite. All advance food & beverage orders will be billed to your credit card on file within 72 hours of services rendered. Day of Event orders will be charged to your credit card on the day of the game. You will receive a copy of your paid invoice within 14 days following the event.

ADMINISTRATIVE CHARGE

All food and beverage prices are subject to a 20% Administrative Charge and applicable state & local sales tax (currently 8%).

FOOD PRICING & AVAILABILITY

Due to the market condition and the ongoing effect of COVID-19, food and beverage menu items and/or pricing are subject to availability and market price. Menu items (if unavailable) will be substituted to a similar product.

AUTHORIZED CHARGES

To safeguard the Suite Holder from unwanted/unauthorized charges, Epicurean Sports will accept orders & charges from authorized signers via the following methods:

1. The Suite Holder{s} is deemed authorized upon receipt of the completed Master Suite Information Form.
2. The Suite Holder{s} can authorize others by completing the "Authorized Signers" portion of the Master Suite Information Form.
3. Epicurean Sports will deny all orders and charging privileges to anyone in your Suite who is not listed in the "Authorized Signers" section of the Master Suite Information Form.

PERSONAL PROPERTY/ SECURITY

Epicurean Sports, the Metropolitan Football Stadium District, Stadium Management Company, LLC, the Denver Broncos Football Club &/or their affiliates, agents, & employees cannot be held responsible for any missing, lost or damaged personal property, articles or equipment left unattended in the Suite. Please be sure to remove all personal property when leaving the premises.





GREEN BAY Packers

August 21st, 2026

7:00pm Kickoff

\$89.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

CHIPS & DIPS  
southwest popper & french onion dips, ruffles potato chips

FRITO PIE 
slow cooked beef & mixed bean chili, fritos, shredded cheddar cheese, sour cream, green onions

SALAD

CAESAR SALAD
romaine, croutons, shaved parmesan reggiano, caesar dressing (gluten free without croutons)

ENTRÉES

THUNDER'S BBQ SAMPLER 
smoked beef brisket, pork burnt ends, cheddarwurst, thunder's bbq sauce

HICKORY PIT BAKED BEANS  
vegetarian baked beans, molasses, brown sugar, mustard, onions

CARVED NY STRIP 
herb rubbed, roasted garlic aioli

DESSERTS

MILE HIGH CHOCOLATE CAKE 
chocolate layer cake, chocolate ganache, dark chocolate shavings

COOKIE & BROWNIE PLATTER 
chocolate fudge brownies & assorted fresh baked cookies

 = Gluten Free  = Vegetarian

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MINNESOTA Vikings

August 28th, 2026

7:00pm Kickoff

\$89.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

SOUTHWEST TORTILLA CHIP & DIPS  
fire roasted salsa, guacamole, tortilla chips

BUFFALO CHICKEN WINGS
crispy fried chicken wings, spicy buffalo sauce, bleu cheese dip, celery sticks

SALAD

FARMSTEAD SALAD  
seasonal greens, candied pecans, dried cherries, colorado goat cheese, champagne vinaigrette

SAUSAGE TRIO

smoked cheddarwurst, hatch green chile, & sweet italian sausages, sauerkraut, peppers, deli mustard, ketchup, giardiniera, hot dog buns

ARTISAN MAC & CHEESE 
cavatappi pasta, cheddar, fontina, parmesan bechamel sauce

CARVED PRIME RIB 
bbq spice rubbed, creamy horseradish

DESSERTS

FLOURLESS CHOCOLATE TORTE  
rich flourless chocolate torte, chocolate glaze, whipped cream

COOKIE PLATTER 
chocolate chip, white chocolate macadamia, peanut butter, sugar, & oatmeal raisin

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JACKSONVILLE Jaguars

September 20th, 2026

2:05pm Kickoff

\$93.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

JALAPENO HUSHPUPPIES 
comeback sauce {ketchup, mayonnaise, chili sauce, worcestershire}

**N'AWLINS STYLE BBQ SHRIMP
MINI PO BOYS**
cajun shrimp, mayonnaise,
lemon, mini-french roll

SALAD

SPINACH & STRAWBERRY SALAD  
sliced strawberries, feta, glazed pecans,
poppy seed vinaigrette

ENTRÉES

CAROLINA GOLD BBQ PULLED PORK
mustard based bbq sauce, slow
roasted pulled pork, brioche buns
{gf without buns}

CHICKEN GUMBO & RICE 
chicken thighs, andouille sausage,
onions, bell peppers, garlic, tomatoes,
cajun seasoning, white rice

CHEESY CORN GRITS  
yellow corn grits, fire roasted corn,
cheddar cheese, cream

MESQUITE SMOKED CARVED BRISKET 
carolina gold bbq sauce

DESSERTS

KEY LIME PIE 
key lime mousse, whipped cream,
toasted coconut, cookie crumb base

ASSORTED DESSERT PLATTER 

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LOS ANGELES Rams

September 27th, 2026

6:20pm Kickoff

\$93.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

BAJA SHRIMP COCKTAIL SHOOTERS 
shrimp, red onions, jalapenos, clamato, lime, avocado, cilantro

GREEN CHILE CHICKEN FLAUTA
seasoned chicken, hatch green chiles, jalapenos, cheddar cheese, chipotle aioli

SALAD

FENNEL CITRUS GREEN SALAD 
mixed greens, arugula, pickled fennel, mandarin oranges, toasted almonds, orange champagne vinaigrette

ENTRÉES

MOLE CHICKEN DRUMSTICKS
oaxacan chicken drumsticks, chiles, tomatoes, onions, sesame seeds, cocoa

CHARRED CORN & POBLANO RAJAS 
sliced poblanos, charred corn, caramelized onions, cilantro, mexican crema, tortilla chips

BORRACHO BEANS
pinto beans, bacon, chorizo, beer, onions, chiles, garlic

ANCHO RUBBED PRIME RIB 
charred scallion aioli

DESSERTS

LEMON BERRY CREAM CAKE 
lemon cake, mixed berry compote, vanilla mascarpone cream

ASSORTED DESSERT PLATTER 

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SEATTLE Seahawks

October 15th, 2026

6:15pm Kickoff

\$95.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

CREAMY ARTICHOKE DIP 
artichoke hearts, parmesan, garlic, cream, toasted crostini, crudite

BLACKBERRY BBQ MEATBALLS
beef & pork meatballs, house bbq sauce, blackberry gastrique, sage

SALAD

ROASTED CARROT & BEET SALAD  
mixed greens, kale, roasted carrots, pickled beets, feta, crispy spiced garbanzo beans, lemon tahini dressing

ENTRÉES

TERIYAKI CHICKEN SKEWERS
white meat chicken, soy sauce, garlic, ginger, sesame seeds, scallions

MUSHROOM & WILD RICE PILAF  
wild rice, white rice, onions, carrots, mushroom medley, garlic, fresh herbs

ROASTED BUTTERNUT SQUASH & LEEKS  
winter squash, leeks, gruyere, rosemary

COFFEE CRUSTED TENDERLOIN 
bob's dry rub, instant coffee grounds, balsamic aioli

DESSERTS

APPLE CRISP  
warm apple compote, cinnamon, nutmeg, rolled oats, dulce de leche

ASSORTED DESSERT PLATTER 

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KANSAS CITY Chiefs

November 1st, 2026

2:25pm Kickoff

\$93.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

KC BBQ HOUSE PICKLE BOARD  
sour pickles, hot pickles, pickled green beans, pickled carrots, pickled radishes, pickled beets, cheese curds

MILLION DOLLAR DIP 
cream cheese, sour cream, slivered almonds, bacon bits, cheddar jack cheese, scallions, served with ruffles

SALAD

KC STEAKHOUSE SALAD
romaine, tomatoes, red onions, bleu cheese crumbles, bacon bits, ranch, croutons (gluten free without croutons)

ENTRÉES

BOURBON BBQ PORK BURNT ENDS 
house made bourbon bbq sauce, brioche buns (gf without buns)

BAKED MAC N' CHEESE 
cavatappi pasta, cheese sauce, cheddar cheese

SMOKY SUCCOTASH  
fire roasted corn, lima beans, roasted peppers, red onions

KC BEEF CHILI 
ground beef, kidney beans, black beans, onions, tomatoes, kc bbq sauce

CARVED SMOKED BRISKET 
mesquite wood smoked brisket, kc bbq sauce

CORNBREAD MUFFINS WITH HOT HONEY BUTTER 

DESSERTS

CINNAMON ROLLS 
cream cheese frosting

ASSORTED DESSERT PLATTER 

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LAS VEGAS Raiders

November 22nd, 2026

2:25pm Kickoff

\$93.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

TEQUILA LIME SHRIMP LETTUCE WRAPS 
shrimp, tequila lime marinade, sliced red onions, gem lettuce cups

FIG & PIG BITES
focaccia, fig jam, brie spread, prosciutto, balsamic drizzle, arugula

SALAD

SOUTHWESTERN CHOPPED SALAD  
romaine, roasted corn, roasted red peppers, cotija, cilantro lime vinaigrette

ENTRÉES

BRAISED PORK SHOULDER 
36 hour braised pork shoulder, confit apples, thyme, pork jus

BROWN BUTTER & SAGE POLENTA  
yellow corn polenta, brown butter, sage, parmesan, cream

GREEN CHILE CHICKEN ENCHILADA BAKE
shredded chicken, corn & flour tortillas, green enchilada sauce, onions, chiles, queso fresco, cilantro

CHILI LIME ROASTED CAULIFLOWER  
roasted cauliflower, roasted red peppers, scallions, chili spice, fresh lime juice

PRIME RIB WITH PEPPER SUPREME RUB 
horseradish cream

DESSERTS

BUCKEYE PIES 
chocolate peanut butter cream pie, peanut butter chunks, chocolate sauce

ASSORTED DESSERT PLATTER 

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MIAMI Dolphins

December 6th, 2026

2:05pm Kickoff

\$93.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

COCONUT LIME CRAB SALAD 
SHOOTERS
crab in coconut lime marinade, jalapenos, tomatoes, red onions, cilantro

SALSA DUO  
mango salsa, charred tomatillo & poblano salsa, tortilla chips

CUBAN PORK EGGROLL WITH MOJO DIPPING SAUCE
slow-roasted pork, ham, swiss cheese, pickle relish, mustard, citrus-garlic dipping sauce

SALAD

FLORIDA CITRUS SALAD  
mixed greens with orange & grapefruit segments, cranberries, & herbed citrus vinaigrette

ENTRÉES

ARROZ CON POLLO 
roasted chicken thighs over cuban rice

ROASTED SWEET POTATOES & BLACK BEANS  
sweet potatoes, black beans, onions, garlic, caribbean spices

CREOLE BLACKENED FISH 
blackened white fish, tomatoes, onions, bell peppers, creole spices

GARLIC & HERB RUBBED TENDERLOIN 
citrus garlic aioli

DESSERTS

MANGO CHEESECAKE 
ny style mango cheesecake with a graham cracker crust, topped with mango puree

ASSORTED DESSERT PLATTER 

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BUFFALO

Bills

December 25th, 2026

2:30pm Kickoff

\$95.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

HOT HONEY PEACH CHICKEN 
LOLLIPOPS
house made hot honey peach sauce, frenched chicken drumsticks, ranch dressing

MUFFALETTA SANDWICH
salami, mortadella, provolone, house olive salad on a herbed foccacia loaf

SALAD

ITALIAN CHOPPED SALAD  
romaine, mixed greens, cucumbers, tomatoes, garbanzo beans, mozzarella pearls, red wine vinaigrette

ENTRÉES

BOURSIN MASHED POTATOES  
skin on yukon gold mashed potatoes, boursin, cream, butter, scallions, garlic

ITALIAN SAUSAGE & PEPERONATA 
sweet italian sausage, bell peppers, onions, garlic, crushed tomatoes, fresh herbs

BROWN SUGAR GLAZED CARROTS  
roasted tricolor carrots, brown sugar, butter, lemon juice

ITALIAN RUBBED PRIME RIB 
calabrian chili aioli

DESSERTS

WHITE CHOCOLATE RASPBERRY CHEESECAKE 
raspberry, white chocolate, cream cheese, graham cracker cookie crust

ASSORTED DESSERT PLATTER 

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LOS ANGELES Chargers

January 9th, 2027

TBD Kickoff

\$93.00 per person

(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

QUESO DIP 
hatch green chile queso dip with salsa, guacamole, & tortilla chips

ESQUITES DIP 
fire roasted corn, jalapenos, red onions, sour cream, cilantro

SALAD

SOKAL CRUNCH SALAD 
kale red cabbage, red onions, grape tomatoes, feta, marinated chickpeas, lemon mustard vinaigrette

ENTRÉES

ACHIOTE BRAISED CHICKEN TACOS
achiote braised chicken, flour tortillas, salsa, cotija, pico, green onions, sour cream, jalapenos

CALABACITAS 
roasted zucchini, corn, peppers, onions, queso fresco

SPANISH RICE PILAF 
tomatoes, onions, carrots, garlic, bell peppers

CHILI RUBBED NY STRIP 
charred poblano aioli

DESSERTS

CHURRO BREAD PUDDING 
creme filled churros, dulce de leche & cinnamon cream cheese drizzle

ASSORTED DESSERT PLATTER 

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HIGH ALTITUDE PACKAGE

\$100.00 per person
(14 guest minimum to order)



PC: Getty/istock

SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

SMOKED GOUDA & CARAMELIZED ONION FONDUE 
pita chips, naan, baguette

ARTISAN CHEESE BOARD 
an assortment of imported and domestic cheeses, fruit, nuts, crackers & crostini
{*gf without crackers}

SALADS

GREEN GODDESS WEDGE SALAD  
baby gem wedges, tomatoes, cucumbers, shaved carrots, sweet peppers, green goddess dressing

MEDITERRANEAN TORTELLINI SALAD 
tortellini pasta, cucumbers, tomatoes, kalamata olives, feta, lemon oregano vinaigrette

ENTRÉE

SAUSAGE TRIO
smoked cheddar, hatch green chili, and andouille sausages, sauerkraut, peppers, deli mustard, ketchup, giardiniera, hot dog buns

ROASTED RED PEPPER CREAMY POLENTA  
polenta, cheddar, parmesan, smoked gouda, cream

BEEFTENDERLOIN*
beef tenderloin, rocky mountain spice rub, horseradish sauce, fresh baked rolls {gf without rolls}

DESSERT

KEY LIME BISTRO PIE 
{14 slices}
key lime mousse, whipped cream, toasted coconut, cookie crumb crust

SALTED CARAMEL VANILLA CRUNCH CAKE 
layered vanilla cake, caramel, salted caramel crunch, creamy custard

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THUNDER'S BBQ PACKAGE

\$93.00 per person
(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET

denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

BBQ CHICKEN WINGS

crispy chicken wings, bbq sauce, ranch dressing, celery sticks

CHIPS & DIPS

southwest popper, french onion dip, ruffles potato chips

SALADS

WATERMELON TOMATO SALAD

watermelon, heirloom tomatoes, feta, mint, white balsamic glaze

HOMESTYLE POTATO SALAD

red skin potato wedges, green onions, cheddar cheese creamy dressing

ENTRÉE

THUNDER'S BBQ SAMPLER

smoked beef brisket, pork burnt ends, smoked cheddar wurst, thunder's bbq sauce

ARTISAN MAC & CHEESE

cavatappi pasta, cheddar, fontina, parmesan béchamel sauce

HICKORY PIT BAKED BEANS

vegetarian baked beans, molasses, brown sugar, mustard, onion

SOUTHERN STYLE

CORNBREAD

cornbread muffins, hot honey butter

DESSERT

HOT HONEY PEACH CHEESECAKE

cream cheese, cinnamon, sweet peach, shortbread crumble, hot honey drizzle

CHOCOLATE FLOURLESS TORTE

rich flourless chocolate torte, chocolate glaze, whipped cream

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MILE HIGH CITY PACKAGE

\$87.00 per person
(14 guest minimum to order)



SNACKS

BRONCOS SNACK BUCKET 
denver mix popcorn (cheddar & caramel blend), sweet and salty mix

STARTERS

CRUDITE PLATTER 
roasted garlic hummus, naan, crudité {*gf without naan}

BUFFALO WINGS 
crispy chicken wings, buffalo style hot sauce, blue cheese dressing, celery sticks

SALADS

FARMSTEAD SALAD  
seasonal greens, candied pecans, dried cherries, colorado goat cheese, champagne vinaigrette

CAPRESE SALAD  
perlini mozzarella, red & yellow roasted tomatoes, basil pesto, aged balsamic reduction, olive oil

ENTRÉE

KOBE BEEF SLIDERS
kobe beef patties, caramelized onions, cheddar & pepper jack cheeses, pickles, ketchup, bavarian mustard, brioche slider rolls
{*gf without roll}

ALL BEEF HOT DOGS
all beef vienna hot dogs, sauerkraut, hot dog buns, red onions, sweet relish, bavarian mustard, ketchup
{*gf without bun}

DESSERT

BASQUE CHEESECAKE 
souffle cheesecake, seasonal fruit compote, caramel sauce

COOKIE PLATTER 
chocolate chip, peanut butter, sugar, oatmeal raisin, white chocolate macadamia nut

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SNACKS

{ 1 order includes 14-18 servings }



SOUTHWEST TORTILLA CHIPS & DIPS

\$84.00

fire roasted salsa, guacamole,
tortilla chips

CHIPS & DIPS

\$77.00

southwest popper dip, french
onions dip, ruffles potato chips

STADIUM NUT HOUSE CLASSIC

\$44.00

pecans, almonds, cashews,
peanuts, m&m's, peanut m&m's

FRESH POPPED POPCORN

- gourmet white cheddar \$80.00
- gourmet cheddar & caramel blend \$68.00
- gourmet buttered popcorn \$47.00

GARDETTOSSNACKENS

\$40.00

pretzels, bread sticks, bagel chips, rye chips

BOWL OF M&M'S

1lb of m&m's

- regular | \$33.00
- peanut | \$33.00

BOWL OF SWEET CAJUN WILD WEST MIX

\$33.00

1lb of sweet cajun wild west mix



= Gluten Free



= Vegetarian

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STARTERS

{ 1 order includes 14-18 servings }



ANTIPASTO PLATTER

\$180.00

a selection of charcuterie & cheese with antipasto accoutrements to include gherkins, sweet drop peppers, pepperoncini, olives, assorted crackers, crostini
{*gf without crackers & crostini}

ARTISAN CHEESE BOARD

\$185.00

an assortment of imported and domestic cheeses, dried and fresh fruit, nuts, crackers, & crostini
{*gf without crackers}

FRESH FRUIT PLATTER

\$98.00

seasonal fresh fruit

VEGETABLE CRUDITE

\$95.00

seasonal vegetables,
green goddess yogurt dip

NACHO BAR

\$185.00

tortilla chips, nacho cheese sauce, taco meat, refried beans, green onions, fire roasted salsa, black olives, sour cream, pico de gallo, sliced jalapeños
*upgrade to birria nachos with cilantro lime black beans | \$225

CRISPY CHICKEN WINGS

\$146.00 | {4 dozen}

- **BUFFALO SAUCE** with blue cheese
- **BBQ SAUCE** with ranch dressing
- **GINGER TERIYAKI** with ranch dressing
- **GARLIC PARMESAN** with blue cheese
- **JERK DRY RUB** with ranch dressing

CREAMY CORN DIP

\$83.00

fire roasted corn, sour cream, cotija, green chiles, cilantro, lime, tortilla chips

FRITO PIE

\$95.00

slow cooked beef & mixed bean chili, fritos, shredded cheddar cheese, sour cream, green onions

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SEAFOOD & SUSHI

{1 order includes 14-18 servings }



SASHIMI PLATTER

\$385.00 | {10 pieces of each}

- maguro sashimi* - aaa big eye tuna
- shake sashimi* - cured scottish salmon
- hamachi sashimi* - fresh japanese yellowtail
- suzuki sashimi* - striped bass
- tako sashimi* - pacific octopus

SHRIMP PLATTER

\$230.00

gulf shrimp, house made cocktail sauce, lemon wedges {6 dozen}

VEGETARIAN ROLL PLATTER

\$182.00 | {12 pieces of each}

- nasu roll - grilled japanese eggplant
- kappa maki - cucumber, sesame seeds
- asparagus roll - asparagus, sesame seed
- kampyo maki - sweet japanese squash
- veggie roll - avocado, asparagus, cucumber, burdock root, kampyo, mixed greens

NIGIRI PLATTER

\$460.00 | {8 pieces of each}

- maguro sushi* - aaa big eye tuna
- shake sushi* - cured scottish salmon
- hamachi sushi* - fresh japanese yellowtail
- suzuki sushi* - striped bass
- ebi sushi* - cooked tiger shrimp

ASSORTED SUSHI ROLL PLATTER

\$254.00 { 16 pieces of each}

- spicy tuna roll* - fresh tuna, japanese mayo, 7 spice, avocado
- california roll* - crab salad, japanese mayo, cucumber, avocado, smelt roe
- diablo roll* - spicy tuna & avocado, topped with seared tuna, served with spicy ponzu
- philly roll* - smoked salmon, cream cheese, sweet onion, cucumber, smelt roe

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SALADS

{ 1 order includes 14-18 servings }



MEDITERRANEAN TORTELLINI SALAD

\$88.00
tortellini pasta, cucumber, grape tomatoes, kalamata olives, red onion, feta, lemon oregano vinaigrette

FARMSTEAD SALAD

\$98.00
seasonal greens, candied pecans, dried cherries, colorado goat cheese, champagne vinaigrette

CAESAR SALAD

\$88.00
romaine, croutons, shaved parmesan reggiano, caesar dressing
{*gf without croutons}

HARVEST WILD RICE SALAD

\$75.00
wild rice, roasted root vegetables, pepitas, cranberries, citrus herb vinaigrette

CUCUMBER SALAD

\$92.00
english cucumber, red onion, fresh dill, red wine vinaigrette

GREEN GODDESS WEDGE SALAD

\$110.00
baby romaine wedges, tomatoes, cucumbers, radish, carrot curls, green goddess dressing

HOMESTYLE POTATO SALAD

\$75.00
red skin potato wedges, green onions, cheddar cheese creamy dressing

WATERMELON TOMATO SALAD

\$80.00
watermelon, heirloom tomatoes, feta, mint, white balsamic glaze

ADD A PROTEIN TO ANY SALAD GRILLED CHICKEN BREAST | \$75.00

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SANDWICHES & WRAPS

{ 1 order includes 14-18 servings }



COLORADO CLUB WRAP

\$195.00 | {20 half wraps}

flour tortilla, avocado aioli, tomato, romaine, bacon, turkey, cheddar jack cheese,

GRILLED CHICKEN CAESAR WRAP

\$195.00 | {20 half wraps}

flour tortilla, chicken breast, shredded parmesan, chopped romaine, caesar cream cheese, caesar dressing

BUFFALO CHICKEN WRAP

\$190.00 | {20 half wraps}

flour tortilla, fried boneless chicken breast, buffalo hot sauce, lettuce, tomato, cheddar jack cheese, blue cheese dressing

GRILLED VEGETABLE WRAP

\$185.00 | {20 half wraps}

spinach flour tortilla, roasted garlic hummus, grilled seasonal vegetables, spring mix, tomatoes

GOURMET DELI PLATTER

\$190 | {16 sandwiches}

build your own sandwich platter to include a selection of roasted turkey breast, roast beef, honey baked ham, and genoa salami served with provolone, cheddar, swiss, and pepper jack cheeses with lettuce, tomato, onion, mustard, mayonnaise, croissants and telera rolls



= Gluten Free



= Vegetarian

**For an additional \$35.00 make any of the above wraps or bread gluten free*



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SIDES

{ 1 order includes 14-18 servings }



MACARONI & CHEESE

- **SMOKED BRISKET MAC & CHEESE** | \$145.00
cavatappi pasta, cheddar, smoked brisket, parmesan bechamel sauce
- **COLORADO GREEN CHILE MAC & CHEESE** | \$130.00
cavatappi pasta, green chiles, cotija, cilantro, creamy bechamel
- **NASHVILLE CHICKEN MAC & CHEESE** | \$110.00
cavatappi pasta, crispy nashville chicken, creamy bechamel
- **ARTISAN MAC & CHEESE** | \$105.00 
cavatappi pasta, cheddar, fontina, parmesan bechamel sauce

BOURSIN MASHED POTATOES

\$120.00

skin on yukon gold mashed potato, boursin cheese, cream, butter, scallions, garlic

ROASTED RED PEPPER CREAMY POLENTA

\$85.00

polenta, cheddar, parmesan, gorgonzola, cream, and garlic

WHITE BEAN & LEEK CASSOULET

\$80.00

great northern bean, caramelized leeks, garlic, onions, fresh herbs

HICKORY PIT BAKED BEANS

\$82.00

vegetarian baked beans, molasses, brown sugar, mustard

FRENCH LENTILS PROVENÇAL

\$80.00

tender french green lentils simmered with garlic, herbs, vegetables, & slow roasted tomatoes

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ENTRÉES

{ 1 order includes 14-18 servings }



CARVED ITEMS

PRIME RIB* Ⓜ

\$475.00

italian herb rubbed carved prime rib,
creamy horseradish sauce

HERB CRUSTED TENDERLOIN* Ⓜ

\$430.00

carved premium angus beef tenderloin,
italian garlic rub, creamy horseradish
sauce

ROASTED TURKEY BREAST Ⓜ

\$305.00

carved roasted airline turkey breast,
herb butter, turkey gravy, cranberry-
orange relish

SMOKED BEEF BRISKET Ⓜ

\$395.00

carved hickory smoked beef brisket,
green chimichurri

BRAISED SHORT RIB Ⓜ

\$300.00

fork tender, boneless beef chuck short
rib braised overnight in a rich
bordelaise sauce



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ENTRÉES

{1 order includes 14-18 servings}



BBQ

THUNDER'S BBQ SAMPLER

\$300.00

smoked beef brisket, pork
burnt ends, smoked cheddar
wurst, thunder's bbq sauce

BBQ BEEF BRISKET

\$275.00

slow roasted beef brisket, thunder's bbq
sauce, slider buns
{*gf without bun}

CAROLINA GOLD PORK BURNT ENDS

\$150.00

smoked pork butt burnt ends,
carolina gold bbq sauce,
pickled red onion, slider buns
{*gf without bun}

BBQ ST. LOUIS RIBS

\$155.00

st. louis pork ribs, thunders bbq sauce

TACOS

STREET TACO DUO

\$240.00

chipotle chicken, citrus carnitas tacos
crema fresca, jalapenos, pico de gallo,
cotija cheese, fire roasted salsa,
cheddar jack cheese, masa tortilla
{*gf without tortilla}

CHICKEN

CHICKEN TENDERS

\$120.00 {36 pieces}

crispy chicken breast, ranch, bbq sauce

GRILLED BBQ CHICKEN DRUMSTICKS

\$130.00

grilled bbq rubbed chicken drumsticks,
thunders bbq sauce



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ENTRÉES

{1 order includes 14-18 servings}



SLIDERS

KOBE BEEF SLIDERS

\$226.00 {48 sliders}

kobe beef patties, caramelized onions, cheddar & pepper jack cheeses, pickles, ketchup, bavarian mustard, brioche slider rolls
{*gf without roll}

MEATBALL SLIDER TRIO

\$175.00 {30 sliders}

thai curry chicken meatballs, beef & pork italian meatballs in marinara, sweet & sour beef meatball served with brioche slider buns

BRATS & DOGS

SAUSAGE TRIO

\$175.00 {24 brats}

smoked cheddar wurst, hatch green chili, and sweet italian sausages, sauerkraut, peppers, deli mustard, ketchup, giardiniera, hot dog buns

HOT DOG & BEER BRAT COMBO

\$190.00 {12 dogs & 12 brats}

all beef vienna hot dogs, colorado craft beer bratwurst, sauerkraut, hot dog buns, sweet relish, red onion, ketchup, bavarian mustard
{*hot dogs are gf without the bun}

ALL BEEF HOT DOGS

\$150.00 {24 dogs}

all beef vienna hot dogs, sauerkraut, hot dog buns, sweet relish, red onion, ketchup, bavarian mustard
{*gf without bun}

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DESSERT

{ 1 order includes 14-18 servings }



MILE HIGH CHOCOLATE CAKE 
\$130.00 {16 slices}
chocolate layer cake, chocolate ganache, dark chocolate shavings

BASQUE CHEESECAKE 
\$123.00 {14 slices}
souffle cheesecake, seasonal fruit compote, caramel sauce

HOT HONEY PEACH CHEESECAKE 
\$120.00 {14 slices}
cream cheese, cinammon, sweet peach, shortbread crumble, hot honey drizzle

FLOURLESS CHOCOLATE TORTE  
\$110.00 {16 slices}
rich flourless chocolate torte, chocolate glaze, whipped cream

SALTED CARAMEL VANILLA CRUNCH CAKE 
\$130.00 {16 slices}
layered vanilla cake, caramel, salted caramelcrunch, creamy custard

KEY LIME BISTRO PIE 
\$90.00 {14 slices}
key lime mousse, whipped cream, toasted coconut, cookie crumb crust

ASSORTED CUPCAKES 
\$120.00 {16 cupcakes}
chef's choice could include chocolate, vanilla, peanut butter, red velvet, or other flavors

ASSORTED DESSERT PLATTER 
\$84.00 {24 pieces}
chef's choice could include cookies, brownies, shooters, fruit bars, cake balls

COOKIE & BROWNIE PLATTER 
\$78.00 {12 cookies & 12 brownies}
chocolate fudge brownies and assorted fresh baked cookies

COOKIE PLATTER 
\$65.00 {18 cookies}
chocolate chip, white chocolate macadamia, peanut butter, sugar, oatmeal raisin

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BEVERAGE SERVICES OFFERED

Package & A La Carte Beverage Service To place a beverage preorder, please fill out the beverage order form and submit to the suite sales representative no later than eight (8) business days prior to the event.

All beverages will be setup in the suite upon your arrival to the event.

Cold products (beer, soda, water, etc.) will be placed in a beverage cooler and all liquor or room temperature items will be setup on the bar counter.

Your suite will include ice, a bar kit with a cocktail shaker and stainer, jigger, bottle opener, corkscrew, bar towel, pour spouts and a wine bucket.

Season Bar Par

*Available to full season Broncos suite owners. Please let your suite sales representative know if you would like to use your season Bar Par for this event.

SUITE BAR

All suite bars are self-serve. Suite Owners will be responsible for monitoring consumption of alcoholic beverages in their suite in order to ensure compliance with all foregoing liquor laws, regulations, and applicable laws.

PERSONAL SUITE ATTENDANT

A Personal Suite Attendant is charged at a flat rate of \$395.00 per event. However, contact your Epicurean suite sales representative to inquire about the availability of a personal suite attendant. Due to the current labor shortage plaguing the hospitality industry, Epicurean cannot guarantee that it will have the ability to provide a suite attendant for the event.



SUITE BEVERAGE POLICY

Please adhere to the following rules & regulations set forth by the State of Colorado, the Metropolitan Football Stadium District, Stadium Management Company & the Denver Broncos Football Club:

1. Alcoholic beverages cannot be brought into or taken out of the Stadium, including all Suite Levels.
2. The Suite Holder, their Representatives, agents or guests are responsible for monitoring & controlling alcohol consumption within their respective Suite.
3. State law prohibits Minors (those under the age of 21) from consuming alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an obviously intoxicated person.
5. Alcoholic beverages cannot be taken outside of the Suite area.
6. Alcohol consumption may be restricted during some events.
7. Unconsumed alcohol cannot be taken home nor will be credited back to the suite holder at the conclusion of the event.

All beverages will be setup in the suite upon your arrival to the game. Cold products (beer, soda, water, etc.) will be placed in a beverage cooler and all liquor or room temperature items will be setup on the bar counter. A tub of ice will also be placed on the bar counter to ice down drinks.



VODKA

Grey Goose | \$130
Ketel One | \$100
Tito's | \$95
Breckenridge | \$75

GIN

Bombay Sapphire | \$100
Tanqueray | \$90
Breckenridge | \$75

TEQUILA

Casamigos Reposado | \$180
Casamigos Blanco | \$170
Patron Anejo (750ml) | \$170
Arta Reposado | \$155
Patron Silver (750ml) | \$150
El Bandito Blanco | \$130
Arta Silver | \$130
Espolon Blanco | \$125
Jose Cuervo Silver | \$75
Jose Cuervo Pre-Mixed
Margarita | \$50

RUM

Captain Morgan Spiced | \$97
Bacardi | \$75

BOURBON & WHISKEY

Crown Royal | \$140
Maker's Mark | \$140
Jameson | \$125
Breckenridge Bronco's
Blend (750ml) | \$115
Breckenridge (750ml) | \$115
Jack Daniel's | \$96
Fireball | \$75

SCOTCH

Macallan (12 yr) | \$205
Johnnie Walker Black | \$142
Dewars White Label | \$120

CORDIALS & SCHNAPPS

Cointreau | \$140
Grand Marnier | \$130
Amaretto Disaronno | \$125
Peppermint Schnapps | \$40

MIXERS

Bitters | \$42
Dry Vermouth | \$40
Sweet Vermouth | \$40
Pimento Stuffed Olives | \$35
Ginger Beer (6-pack) | \$30
Triple Sec | \$25
Bloody Mary Mix (1-liter) | \$25
Cocktail Onions (jar) | \$25
Grenadine | \$24
Club Soda (6-pack) | \$22
Tonic Water (6-pack) | \$21
Sweet & Sour Mix (1-liter) | \$20
Garlic Stuffed Olives (jar) | \$20
Margarita Mix (1-liter) | \$18
Simple Syrup | \$18
Lime Juice | \$16
Cranberry Juice | \$14
Worcestershire Sauce | \$12
Tabasco | \$12
Margarita Salt | \$10
Grapefruit Juice (2 - 7oz. cans) | \$11
Orange Juice (2 - 10oz. bottles) | \$10
Tomato Juice (2 - 7oz. cans) | \$9
Pineapple Juice (2 - 7oz. cans) | \$7

BAR FRUIT

Cut Oranges | \$8
Bowl of Cherries | \$20





WHITE WINE

Chardonnay

Jordan | \$125
La Crema | \$72
Kendall Jackson | \$65
Dreaming Tree | \$64
House White | \$40

Pinot Grigio

Santa Margherita | \$105
Kendall Jackson | \$65
Ruffino Lumina | \$52

Sauvignon Blanc

Kim Crawford | \$80
Dreaming Tree | \$64

RED WINE

Cabernet Sauvignon

Jordan | \$195
Robert Mondavi Private
Selection | \$70
Dreaming Tree | \$64
Murphy Goode | \$60
House Red | \$40

Pinor Noir

La Crema | \$80
Dreaming Tree | \$64

Merlot

Murphy Goode | \$60

Chianti

Ruffino Ducale Classico | \$95

SPARKLING, CHAMPAGNE, & ROSE

Veuve Clicquot Brut | \$235
La Crema Rosé | \$65
Ruffino Prosecco | \$55
Segura Reserva Brut | \$50





COLORADO CRAFT BEER

{sold by the six pack}

90 Shilling | \$40
Incredible Pedal IPA | \$40
Voodoo Ranger IPA | \$40
Dale's Pale Ale | \$38
Avalanche Ale | \$34

PREMIUM BEER

{sold by the six pack}

Fat Tire | \$40
Stella Artois | \$36
Blue Moon | \$35
Shock Top | \$35
Modelo | \$33
Michelob Ultra | \$31

DOMESTIC BEER

{sold by the six pack}

Coors | \$33
Coors Light | \$33
Budweiser | \$31
Bud Light | \$31
Chilly Ones 3% Lager | \$31

SELTZERS & CIDER

High Noon Cocktail
Variety (12-pack) | \$110
Nutri Seltzer Variety Pack
(8-pack) | \$65
Hard Apple Cider (6-pack) | \$42

CUTWATER CANNED COCKTAILS

{sold by the four pack}

Tequila Margarita | \$45
Vodka Mule | \$45

NON-ALCOHOLIC

{sold by the six pack}

Gruvi Dry Red Blend Wine | \$80
Gruvi Juicy IPA Beer | \$40
Chilly Ones Lager | \$40

SODA

{sold by the six pack}

Coke | \$22
Diet Coke | \$22
Sprite | \$22
Sprite Zero | \$22
Ginger Ale | \$22

WATER

Perrier Mineral Water (4-pack) | \$25
Dasani (6-pack) | \$24

TEA & LEMONADE

Gold Peak Tea (4-pack) | \$34
Lemonade (6-pack) | \$22

ENERGY

Red Bull (6-pack) | \$45

HOT BEVERAGE

Coffee Package | \$75
individual pod selections of coffee,
tea & hot chocolate



MASTER SUITE INFORMATION FORM

Suite Holder Information

Suite #: _____

Entire 2026 Season ☐ or this date only: _____

Company Name _____

Contact Name _____

Phone _____

Game Day Phone Contact _____

Address _____

City, State, Zip _____

Email _____

Credit Card Billing Information

☐ Billing information same as above

Contact Name _____

Phone _____

Billing Address _____

City, State, Zip _____

Guarantee of Payment

☐ VISA ☐ MasterCard ☐ American Express

Card Holder's Name _____

Credit Card # _____

Expiration Date _____

Security Code _____

THIS CREDIT CARD **WILL NOT** BE USED FOR PURCHASES ON THE DAY OF EVENT/GAME UNLESS, AND ONLY IF, **YOU AUTHORIZE ITS USE**, BY CHECKING THE BOX BELOW

☐ **YES**, PLEASE USE MY CARD FOR DAY OF EVENT/GAME PURCHASES

The following person(s) are also authorized to use this card for Day of Event/Game Purchases

☐ **NO**, there will be no card on file for Day of Game purchases. Guests will provide their own card

I hereby authorize Epicurean Entertainment, LLC. to apply charges to my credit card for food, beverage &/or services rendered to the above listed Executive Suite. I understand that any **MISSING OR DAMAGED** equipment or goods will be billed to the above listed Executive Suite after each game. All prices are subject to 20% Administrative charge and sales tax.

Card Holder's Name _____

Card Holder's Signature _____

Date _____

EPICUREAN
SPORTS

Please return via facsimile or email to:

Epicurean Sports
1801 Bryant Street, Suite #600, Denver, CO 80204
Direct: 720 258 3568 Fax: 720 258 3588
stadiumsales@epicureangroupco.com