



**CapitalOne**  
**Arena**

# SUITE MENU





# *Table of* **CONTENTS**

**Special  
Dietary Index**

**3**

**Beverages**

**27**

**Food  
Packages**

**5**

**Suite  
Service**

**36**

**A La Carte**

**15**

## **LET US ASSIST YOU!**

If you need additional assistance from the Aramark Management Team, please contact:

### **CAPITAL ONE ARENA**

#### **Suite Catering**

[suitecatering@aramark.com](mailto:suitecatering@aramark.com)

202.628.3200 Ext 6861





# *Special* **DIETARY INDEX**



## **GLUTEN FRIENDLY**

California Snack Mix  
Chips & Salsa  
Eastern Shore Shrimp Boil  
Falafel Bites  
French Quarter Snack Mix  
Freshly Popped Popcorn  
Fresh Seasonal Fruit & Berries  
Gluten Free Brownies  
Greek Salad  
Happy Hour Snack Mix  
House-Made Guacamole  
Kettle Chips & Dip  
Lobster Tostada  
Seasonal Specialty Salad  
Seasonal Vegetable Crudit e  
Shrimp & Grits  
Sushi Platter  
Traditional Chicken Wings  
Veggie Frittata  
Vietnamese Summer Rolls Platter

## **VEGETARIAN**

Baby Iceberg Wedge Salad  
California Snack Mix  
Chips & Salsa  
Churro Doughnuts  
Coconut Mango Shortbread Torte  
Craveworthy Super Chocolate  
Chip Cookies  
Falafel Bites  
French Quarter Snack Mix  
Freshly Popped Popcorn  
Fresh Seasonal Fruit & Berries  
Gluten Free Brownies  
Greek Salad  
Happy Hour Snack Mix  
House-Made Guacamole  
Kettle Chips & Dip  
Mac & Cheese  
Seasonal Vegetable Crudit e  
Soft Pretzel Sticks  
Veggie Frittata

## **VEGAN**

California Snack Mix  
Chips & Salsa  
French Quarter Snack Mix  
Freshly Popped Popcorn  
Fresh Seasonal Fruit & Berries  
Happy Hour Snack Mix  
Kettle Chips & Dip  
Seasonal Vegan Entr ee

## **FOOD ALLERGY AWARENESS**

Please be advised food prepared in our kitchens or fryers may contain or have come into contact with these food allergens: Sesame, Peanuts, Tree Nuts, Fish, Shellfish, Soy, Wheat, Milk, Eggs

## **HAVE A FOOD ALLERGY?**

If you or someone in your party has a food allergy, please speak to an Aramark sales team member when placing your order or to a Supervisor on event day should you have any questions.

This guide is intended to be used as a reference only. Aramark does our best efforts to keep items in accordance to their dietary distinction. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revisions as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.



# PACKAGES



Serves approximately 12 guests

**FAN FAVORITES 6**

**THE ARENA 9**

**THE SLAPSHOT 10**

**BUILD YOUR OWN 12**

**THE ALLEY-OOP 13**

---

# Fan FAVORITES

---

★

## PACKAGE

### FRESHLY POPPED POPCORN

Salted and bottomless  
*Gluten Friendly, Vegetarian, Vegan*

### KETTLE CHIPS & DIP

Flash fried kettle chips  
served with onion dip  
*Gluten Friendly, Vegetarian, Vegan*

### BUFFALO CHICKEN DIP

With tortilla chips

### FRESH SEASONAL FRUIT & BERRIES

Melons, grapes, pineapple  
and berries  
*Gluten Friendly, Vegetarian, Vegan*

### BABY ICEBERG WEDGE SALAD

Iceberg lettuce, blue cheese,  
tomatoes, pickled red onions,  
radishes, and avocado green  
goddess dressing  
*Vegetarian*

### BERKS HOT DOGS

All beef hot dogs,  
traditional condiments,  
and Martin's potato rolls

### LOGAN'S HALF SMOKES

Spicy mustard, chili, cheese,  
onions, and rolls

### CRISPY FRIED CHICKEN

Pickle brined, Capital City  
Mambo Sauce, fried pickles,  
and buttermilk biscuits

### CRAVEWORTHY SUPER CHOCOLATE CHIP COOKIES

*Vegetarian*



### ENHANCEMENTS

We suggest pairing your package with  
the below à la carte selections!

Serves 6

### SHANGHAI STREET TOTS \$120

Char sui pork, green onions,  
sesame seeds and volcano sauce

### BEVERAGES

### MARK WEST PINOT NOIR \$58

per bottle

### MENAGE A TROIS PROSECCO \$52

per bottle

### SOLACE PARTLY CLOUDY IPA \$65

per six pack

### NO SUBSTITUTIONS

12 Guests \$1,175

Local taxes and fees apply.

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







the **CRYSTAL PALACE** FL...  
**CRYSTAL PALACE**—Saturday...  
 Special attention is directed...  
 Mr. E. J. Turner, Miss Eleanor...  
 Mr. E. J. Turner, Miss Eleanor...  
 Over 1000 people are at 3. An...  
 the Company will perform...  
 to a performance of the

**EXCURSION SEA**...  
 large...  
 from the Country, which...  
 appointed for Tubaday...  
 (Limited),...  
 management...  
 with the ex...  
 the tem...  
 ing the...  
 of the...  
 this

**FOR CALCUTTA**...  
 from...  
 or to...  
**FOR CALCUTTA**...  
 Fast India...  
**FOR CALCUTTA**...  
 Fast India...  
**FOR CALCUTTA**...  
 Fast India...  
**FOR CALCUTTA**...  
 Fast India...  
**FOR CALCUTTA**...  
 Fast India...

**ALEXANDRIA**...  
 the commences...  
 sure parties...  
 develop...  
 Cor...  
 vor...  
 T...

# The ARENA

---

## PACKAGE

### FRESHLY POPPED POPCORN

Salted and bottomless  
*Gluten Friendly, Vegetarian, Vegan*

### CHIPS, GUACAMOLE & SALSA

Tortilla chips, salsa fresca  
*Gluten Friendly, Vegetarian*

### GREEK SALAD

Romaine, olives, cucumbers, tomatoes, onions, feta, pepperoncini, crispy chickpeas, and oregano red wine dressing  
*Gluten Friendly, Vegetarian*

### ARTISAN CHEESE & CHARCUTERIE

Local meats, cheeses and crackers

### SOFT PRETZEL STICKS

Empty Bowl Queso  
*Vegetarian*

### OLD BAY CHICKEN WINGS

Buttermilk ranch and blue cheese dressing  
*Gluten Friendly*

### BERKS HOT DOGS

All beef hot dogs, traditional condiments, and Martin's potato rolls

### HAND CRAFTED TURKEY SLIDERS

Pickled peppers and onions, Moroccan-spiced harissa mayo, and brioche bun

### CRAVEWORTHY SUPER CHOCOLATE CHIP COOKIES

*Vegetarian*



### ENHANCEMENTS

We suggest pairing your package with the below à la carte selections!

Serves 6

#### EASTERN SHORE SHRIMP BOIL \$120

Old bay spiced beer broth with drawn butter, potatoes, sausage and corn

#### BEVERAGES

**BLINDFOLD BLANC NOIR \$80**  
per bottle

**GOOSE ISLAND IPA \$50**  
per six pack

**POTTER'S PASSION FRUIT MOSAIC CIDER \$54**

### NO SUBSTITUTIONS

12 Guests **\$1,225**

Local taxes and fees apply.

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

# The SLAPSHOT

---

★

## PACKAGE

### FRESHLY POPPED POPCORN

Salted and bottomless

*Gluten Friendly, Vegetarian, Vegan*

### FRESH SEASONAL FRUIT & BERRIES

Melons, grapes, pineapple  
and berries

*Gluten Friendly, Vegetarian, Vegan*

### SOFT PRETZEL STICKS

Empty Bowl Queso

*Vegetarian*

### BABY ICEBERG WEDGE SALAD

Iceberg lettuce, blue cheese,  
tomatoes, pickled red onions,  
radishes, and avocado green  
goddess dressing

*Vegetarian*

### CAROLINA PULLED PORK SLIDERS

Carolina style, creamy coleslaw,  
house-made pickles, brioche rolls

### LEMON PEPPER WINGS

buttermilk ranch and  
blue cheese dressing

*Gluten Friendly*

### LOBSTER TOSTADAS

Crispy corn tostada, queso,  
cilantro, mango chili salsa

*Gluten Friendly*

### GLUTEN FREE BROWNIES

Buttery, chocolate,  
chewy brownie with  
chocolate chunks

*Gluten Friendly, Vegetarian*

### ENHANCEMENTS

We suggest pairing your package with  
the below à la carte selections!

Serves 6

### CRISPY DUCK WINGS \$135

Crispy fried, spiced duck wings  
tossed in asian habanero glaze

### BEVERAGES

### MENAGE A TROIS PINOT NOIR \$60

per bottle

### STELLA ARTOIS BELGIAN PILSNER \$41.50

per six pack

### NO SUBSTITUTIONS

12 Guests \$1,250

Local taxes and fees apply.

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



# Build YOUR OWN

---

★

## PACKAGE

### FRESHLY POPPED POPCORN

Salted and bottomless

*Gluten Friendly, Vegetarian, Vegan*

### PICK 2

#### CHIPS, GUACAMOLE & SALSA

Tortilla chips, salsa fresca

*Gluten Friendly, Vegetarian*

#### BUFFALO CHICKEN DIP

With tortilla chips

#### GREEK SALAD

Romaine, olives, cucumbers, tomatoes, onions, feta, pepperoncini, crispy chickpeas and oregano red wine dressing

*Gluten Friendly, Vegetarian*

#### FRESH SEASONAL FRUIT & BERRIES

Melons, grapes, pineapple and berries

*Gluten Friendly, Vegetarian, Vegan*

### PICK 1

#### SHANGHAI STREET TOTS

Char sui pork, green onions, sesame seeds, and volcano sauce

#### MAC & CHEESE

Signature fresh pasta, DC four-cheese sauce

*Vegetarian*



### PICK 2

#### MEDITERRANEAN BURGER

Crispy falafel, curried tzatziki with pickled cucumbers, and onions

*Vegetarian*

#### HAND CRAFTED BLACK ANGUS BURGER

Chapel County Creamery Amber cheddar, roasted tomato aioli, caramelized onions, house-made pickles, Martin's Potato Bun

#### OLD BAY CHICKEN WINGS

Buttermilk ranch and blue cheese dressing

*Gluten Friendly*

#### CRISPY CHICKEN TENDERS

Honey Mustard, BBQ Sauce

#### SOUTHWESTERN CHEESESTEAK SPRING ROLLS

Spicy Empty Bowl Queso

### PICK 1

#### CRAVEWORTHY SUPER CHOCOLATE CHIP COOKIES

*Vegetarian*

#### GLUTEN FREE BROWNIES

Buttery, chocolate, chewy brownie with chocolate chunks

*Gluten Friendly, Vegetarian*

### NO SUBSTITUTIONS

12 Guests **\$1,350**

Local taxes and fees apply.

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

# The ALLEY-OOP

★  
**PACKAGE**

**FRESHLY POPPED POPCORN**

Salted and bottomless  
*Gluten Friendly, Vegetarian, Vegan*

**OLD BAY CRAB DIP**

With tortilla chips

**SEASONAL VEGETABLE CRUDITÉ**

Seasonal vegetables with green goddess dressing  
*Gluten Friendly, Vegetarian*

**MAC & CHEESE**

Signature fresh pasta, DC four-cheese sauce  
*Vegetarian*

**HAND CRAFTED BLACK ANGUS BURGER**

Chapel County Creamery Amber cheddar, roasted tomato aioli, caramelized onions, house-made pickles, Martin's Potato Bun

**NO SUBSTITUTIONS**

12 Guests **\$1,400**



**MEDITERRANEAN BURGER**

Crispy falafel, curried tzatziki, pickled cucumbers, and onions  
*Vegetarian*

**CRISPY CHICKEN TENDERS**

Honey Mustard, BBQ Sauce

**CRAVEWORTHY SUPER CHOCOLATE CHIP COOKIES**

*Vegetarian*

**ENHANCEMENTS**

We suggest pairing your package with the below à la carte selections!

Serves 6

**ARTISAN CHEESE & CHARCUTERIE \$115**

Local meats, cheeses & crackers

**BEVERAGES**

*See page 29 for beverage packages*

Local taxes and fees apply.

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





# À LA CARTE

---

Serves approximately 6 guests

**BRUNCH 16**

**CHILLED PLATTERS 18**

**HOT APPETIZERS 19**

**HAND HELDS 20**

**CROWD PLEASERS 20**

**SANDWICHES & SALADS 21**

**SNACKS 22**

**DESSERTS 23**

**TASTE OF THE SEASON 24**

# BRUNCH

SERVES 6 GUESTS

*Available for  
all events starting  
at 3pm or earlier*

**CHESAPEAKE  
SMOKEHOUSE SLIDERS \$125**

Arugula, pickled onions,  
crème fraiche on  
mini everything bagel

**YOGURT PARFAIT BAR \$78**

Seasonal fruit flavored mini greek  
yogurt shooters, and local honey  
*Vegetarian*

**MILLION DOLLAR  
BACON \$100**

Brown sugar and chili crusted  
thick cut bacon

**WARM CINNAMON BUNS \$90**

Orange and vanilla frosting  
*Vegetarian*

**VEGGIE FRITTATA \$95**

Slow-roasted eggs,  
farm fresh vegetables, local cheese,  
garden herbs  
*Gluten Friendly, Vegetarian*

**BRIOCHE FRENCH TOAST \$100**

Orange-cinnamon batter,  
thick-cut brioche,  
Sugarman's maple syrup

**SHRIMP & GRITS \$193**

BBQ-Spiced shrimp,  
Chapel County Creamery  
cheddar cheese grits,  
green onions  
*Gluten Friendly*

**SHAKSHUKA \$125**

Cage free eggs, sausage,  
peppers, onions,  
and spicy tomato sauce

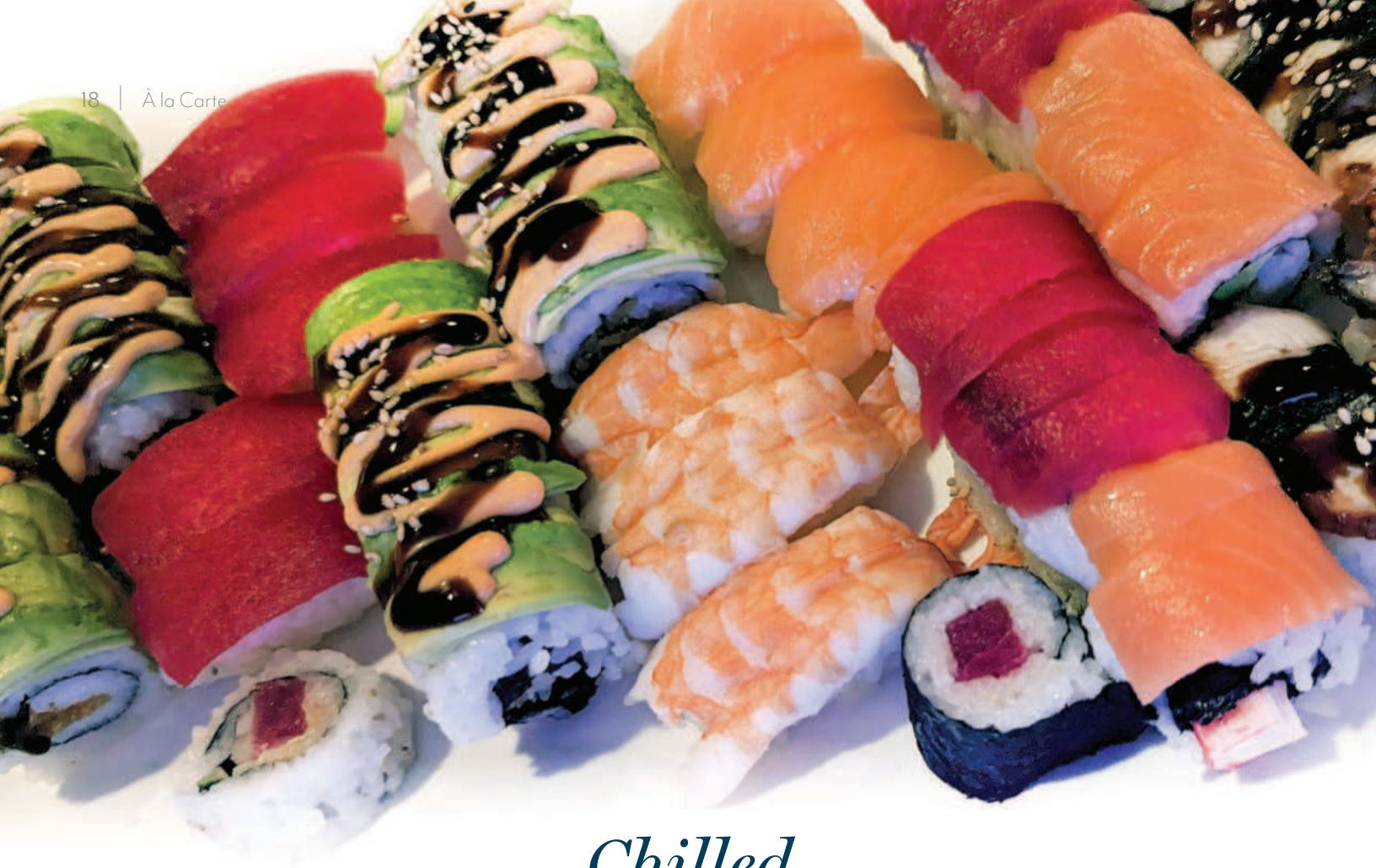
**BUTTERMILK FRIED  
CHICKEN & WAFFLES \$103**

Vermont maple syrup and  
hot sauce

**CIDER \$46**

per bottle, 750 ml  
Potter's Farm House Dry Cider





## *Chilled* **PLATTERS**

SERVES 6 GUESTS

**SEASONAL VEGETABLE  
CRUDITÉ \$93**

Baby seasonal vegetables,  
green goddess dressing  
*Gluten Friendly, Vegetarian, Vegan*

**FRESH SEASONAL  
FRUIT & BERRIES \$97**

Melons, grapes, pineapple, and  
berries  
*Gluten Friendly, Vegetarian, Vegan*

**SUSHI PLATTER \$235**

Chef's selections, wasabi,  
ginger, soy sauce  
*Gluten Friendly*

**ARTISAN CHEESE &  
CHARCUTERIE \$115**

Local meats, cheeses and crackers

Local taxes and fees apply.

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

# Hot APPETIZERS

SERVES 6 GUESTS

## **EASTERN SHORE SHRIMP BOIL \$150**

Old bay spiced beer broth with drawn butter, potatoes, sausage and corn

*Gluten Friendly*

## **SOFT PRETZEL STICKS \$76**

Empty Bowl Queso

*Vegetarian*

## **FALAFEL BITES \$78**

Tzatziki

*Gluten Friendly, Vegetarian*

## **MARYLAND CRAB CAKES \$207**

Old Bay remoulade

## **CRISPY DUCK WINGS \$135**

Crispy fried spiced duck wings tossed in Asian habanero glaze

## **SHANGHAI STREET TOTS \$120**

Char sui pork, green onions, sesame seeds, and volcano sauce

## **CRISPY CHICKEN TENDERS \$100**

Honey Mustard, BBQ sauce

## **SOUTHWESTERN CHEESESTEAK SPRING ROLLS \$125**

Spicy Empty Bowl Queso

## **TRADITIONAL CHICKEN WINGS \$115**

Buffalo, Capital City Mambo Sauce, Dry-Rubbed Old Bay, Honey Lemon Pepper, Sticky Szechuan, served with buttermilk ranch, blue cheese dressing

*Gluten Friendly*



Local taxes and fees apply.

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



# Hand HELD S

SERVES 6 GUESTS

## **CAROLINA PULLED PORK SLIDERS \$93**

Carolina style, creamy coleslaw, house-made pickles, brioche rolls

## **HAND CRAFTED BLACK ANGUS BURGER \$130**

Chapel County Creamery Amber cheddar, roasted tomato aioli, caramelized onions, house-made pickles, Martin's Potato Bun

## **MEDITERRANEAN BURGER \$115**

Crispy falafel, curried tzatziki, pickled cucumbers, and onions  
*Vegetarian*

## **LOBSTER TOSTADAS \$180**

Crispy corn tostada, queso, cilantro, mango chili salsa  
*Gluten Friendly*

## **HAND CRAFTED TURKEY SLIDERS \$120**

Pickled peppers & onions, Moroccan-spiced harissa mayo, and brioche bun

## **HOUSE-SMOKED BBQ PLATTER \$150**

Brisket, pulled pork, half smoke sausage, coleslaw, pickles, and cornbread

Local taxes and fees apply.

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

## Crowd PLEASERS

SERVES 6 GUESTS

**BERKS HOT DOG \$73**

All beef hot dogs,  
traditional condiments,  
Martin's potato rolls

**MAC & CHEESE \$98**

Signature fresh pasta,  
DC four-cheese sauce  
*Vegetarian*

**WITH**

Carolina pulled pork \$115  
Old Bay lump crab meat \$123

**LOGAN'S HALF SMOKES \$98**

Spicy mustard, chili, cheese,  
onions, rolls



## Sandwiches & SALADS

SERVES 6 GUESTS

**DMV CLUB SANDWICH \$115**

Smoked turkey, bacon jam,  
iceberg lettuce, tomatoes,  
on artisan bread

**BANH MI SANDWICH \$130**

Pulled chicken, pickled radish slaw,  
cilantro, sriracha mayo,  
crispy baguette

**VIETNAMESE SUMMER ROLLS  
PLATTER \$178**

Seasonal vegetables, rice noodle,  
shrimp, Thai basil,  
sesame ginger sauce

*Gluten Friendly*  
*Vegetarian Option*

**DC LOBSTER ROLL \$230**

Poached lobster, Old Bay mayo,  
brioche rolls

**GREEK SALAD \$67**

Romaine, olives, cucumbers,  
tomatoes, onions, feta,  
pepperoncini, crispy chickpeas,  
and oregano red wine dressing

*Gluten Friendly, Vegetarian*

**WITH**

Falafel \$80

**BABY ICEBERG WEDGE  
SALAD \$77**

Iceberg lettuce, blue cheese,  
tomatoes, pickled red onions,  
radishes, and avocado  
green goddess dressing

*Vegetarian*

**WITH**

Chicken \$95  
Old Bay Shrimp \$100



Local taxes and fees apply.

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



# SNACKS

SERVES 6 GUESTS

**FRESHLY POPPED  
POPCORN \$29**

Salted and bottomless  
*Gluten Friendly, Vegetarian, Vegan*

**HAPPY HOUR SNACK MIX \$35**

Butter toffee peanuts,  
Cajun hot corn sticks, rice snacks,  
wasabi peas, roasted and salted  
almonds, pecans, cashews,  
mustard pretzels  
*Gluten Friendly, Vegetarian, Vegan*

**FRENCH QUARTER  
SNACK MIX \$48**

Roasted and salted peanuts,  
butter toasted peanuts, sesame  
sticks, roasted and salted almonds,  
roasted and salted cashews  
*Gluten Friendly, Vegetarian, Vegan*

**CALIFORNIA SNACK MIX \$48**

Raisins, Turkish apricots, dates,  
coconut, almonds, papaya,  
pineapple, Brazil nuts, banana  
chips, pecan halves, pumpkin  
seeds, cashews, hazelnuts,  
walnut halves, and pieces  
*Gluten Friendly, Vegetarian, Vegan*

**MILLION DOLLAR  
BACON \$100**

Brown sugar and  
chili crusted thick cut bacon

**KETTLE CHIPS & DIP \$32**

Flash fried kettle chips,  
served with French onion dip  
*Gluten Friendly, Vegetarian, Vegan*

**CHIPS & SALSA \$38**

Tortilla chips, salsa fresca  
*Gluten Friendly, Vegetarian, Vegan*  
ADD house-made guacamole \$17  
*Gluten Friendly, Vegetarian*

**BUFFALO CHICKEN DIP \$70**

With tortilla chips

**OLD BAY CRAB DIP \$75**

With tortilla chips

Local taxes and fees apply.



# DESSERTS

SERVES 6 GUESTS

*Ask about  
our custom desserts  
to elevate your  
special occasions!*

**CRAVEWORTHY SUPER CHOCOLATE CHIP COOKIES \$78**

*Vegetarian*

**GLUTEN FREE BROWNIES \$90**

Buttery, chocolate, chewy brownie with chocolate chunks

*Gluten Friendly, Vegetarian,*

**COCONUT MANGO SHORTBREAD TORTE \$105**

Toasted coconut crumble

*Vegetarian*

**CHURRO DOUGHNUTS \$120**

Cinnamon honey, powdered sugar

*Vegetarian*

**NOTHING BUNDT CAKE \$110**

Local individual bundt cakes

*Vegetarian*

**APPLE COMPOTE TART \$105**

Salted caramel sauce, whipped cream

*Vegetarian*

**DISTRICT DOUGHNUTS \$68**

minimum order required

DC local chef crafted, scratch-made

*Vegetarian*

*"World's most delicious gourmet doughnuts"*



## DESSERT CART FOR GAMES!

**LOOKING  
TO WOW  
YOUR  
GUESTS?**

*It's a sure fire way to make a lasting impression.*

**PRE-ORDER THE DESSERT CART TO VISIT YOUR SUITE!**

The Dessert Cart is **ONLY Available** for **Capitals** and **Wizards Games!**

*Don't forget, payment will be required at the dessert cart.*

# Taste of the **SEASON**

---

**T**hroughout the season we will update the items with the freshest ingredients that feature the best of the season.

Our team will get creative with local fare and seasonal items to bring you unique dishes and libations to showcase in your suite.

Please reach out to Aramark to inquire what will be featured during your event.

## **SEASONAL CHEF'S STUDIO EXPERIENCE**

Unique in suite dining experience attended by a private chef for one hour. Space is limited, please book early.

## **SEASONAL CARVING BOARD**

Roasted in-house and served room temperature, paired with accoutrements and artisan bread

## **SEASONAL VEGAN ENTRÉE**

Chef-crafted Local specialties, creatively loaded with local Flavors  
*Vegan*

## **SEASONAL SPECIALTY SALAD**

Chef-crafted specialties, creatively loaded with local and seasonal toppings  
*Gluten Friendly*

## **SEASONAL SPECIALTY DESSERTS**

Local Chef-crafted desserts

## **SEASONAL SANGRIA**

Mix of fresh Seasonal Fruits, Wine and Liquor  
*Gallon Options: 1, 2 or 3 gallons*

## **SEASONAL BATCH COCKTAIL**

Light Liquor and Dark Liquor options  
*Gallon Options: 1, 2 or 3 gallons*

Local taxes and fees apply.

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







# BEVERAGES

---

**BEVERAGE PACKAGES 29**

**NON-ALCOHOLIC BEVERAGES 30**

**BEERS, CIDERS & READY TO DRINK 31**

**WINE 33**

**SPIRITS 34**

**SEASONAL BATCH COCKTAILS 34**



# Beverage PACKAGES

## The Assist \$580

SERVES 30 GUESTS

### BEER + CIDER

#### 1 SIX PACK EACH

Bud Light  
 Devils Backbone  
 Vienna Lager  
 Michelob Ultra  
 Goose Island IPA  
 Potter's Cider

### WINE

#### 1 BOTTLE EACH

Dark Horse,  
 Cabernet Sauvignon  
 La Crema,  
 Chardonnay

### LIQUOR

#### 1 BOTTLE EACH

Larceny Bourbon  
 Tito's Vodka

### MIXERS

#### 1 SIX PACK EACH

Ginger Beer  
 Orange Juice



## The Rim Shot \$285

SERVES 12 GUESTS

### BEER + SELTZER

#### 1 SIX PACK EACH

Bud Light  
 Devils Backbone Vienna Lager  
 Michelob Ultra  
 NÜTRL Black Cherry

### WINE

#### 1 BOTTLE EACH

Dark Horse, Cabernet Sauvignon  
 Kim Crawford, Sauvignon Blanc

## The Interference \$125

NON-ALCOHOLIC BEVERAGES

### WATER

#### 2 SIX PACKS

Dasani

### SODA

#### 1 SIX PACK EACH

Coke  
 Diet Coke  
 Sprite  
 Root Beer



# Non-Alcoholic BEVERAGES

## SOFT DRINKS \$23

Six pack / 12oz

- Coke
- Diet Coke
- Coke Zero
- Sprite
- Ginger Ale
- Root Beer

## WATER

Six pack

- Dasani 16.9oz \$20
- Perrier Sparkling 11oz \$33

## GOLD PEAK TEA \$34.50

Six pack / 16oz bottle

- Sweet Tea
- Unsweetened Tea

## JUICE \$7 each

- Cranberry
- Orange
- Pineapple
- Grapefruit



## MIXERS

- Garnish Tray \$16
  - Lemons, limes, olives
- Margarita Mix Each \$17
- Bloody Mary Mix Each \$17
- Club Soda Six pack \$18
- Tonic Water Six pack \$18
- Ginger Beer Six pack \$48

Local taxes and fees apply.



# BEER

## *Ciders, Seltzers & Ready to Drink*

### CROWD FAVORITES

Six pack

Bud Light	Premium Light Lager	\$41.50
Budweiser	American Style Lager	\$41.50
Kona Big Wave	Golden Tropical Ale	\$43
Michelob Ultra	Superior Light Beer	\$44.50
Golder Road		
Mango Cart	Wheat Ale	\$44.50
Stella Artois	Belgian Pilsner	\$46.50
Goose Island	IPA	\$50

### READY TO DRINK

Six pack

#### DEVILS BACKBONE

ALL CAPS

Fruit Punch Smash	Citrus Cocktail (Vodka)	\$62
-------------------	-------------------------	------

#### NÜTRL

Pineapple	Seltzer	\$54
Black Cherry	Seltzer	\$54

#### JACK DANIEL'S

Jack & Coke		\$65
-------------	--	------

### OF THE LOCAL VARIETY

Six pack

#### POTTER'S

Hopped Sessions	Cider	\$45
Grapefruit Hibiscus	Cider	\$45
Passion Fruit Mosaic	Cider	\$54

#### DEVILS BACKBONE

Vienna	Lager	\$51
--------	-------	------

#### SOLACE

Crazy Pils	Pilsner	\$52
Partly Cloudy	IPA	\$65



Local taxes and fees apply.





# WINE

SOLD BY 750ml PER BOTTLE

## RED WINE

### *Cabernet Sauvignon*

**JOEL GOTT 815** California \$63

Raspberries, blackberries, plum, and mocha aromas with notes of cinnamon and cedar

**DARK HORSE** California \$76

Berry aromas & notes of caramel, molasses & toasted oak

**CHATEAU STE. MICHELLE** California \$76

Washington red fruit flavors

**FRESH VINE** California \$77

Blackberry pie, dark cherry, spice box and a hint of mint aromas with notes of ripe plum & vanilla

### *Merlot*

**FRANCIS COPPOLA DIAMOND** California \$71

Well-balanced fruit & lush with flavors of plum, cherries, red berries and caramel

**FOLIE À DEUX** California \$78

Notes of oak, vanilla & chocolate

### *Pinot Noir*

**MARK WEST** California \$58

Notes of black cherry, plum and strawberry

**MÉNAGE À TROIS** California \$60

Vibrant cherry flavors, dusky violet notes and silky finish

### *Additional Red*

**ALAMOS MALBEC** Argentinian \$53

Aromas of violet intertwine with spice and vanilla, with layers of dark cherry and blackberry

**MÉNAGE À TROIS RED BLEND** California \$56

Fresh, ripe & jam like fruits such as blackberry, raspberry & red fruits

**FIREFLY TWILIGHT RED BLEND** Virginia \$70

Full bodied, versatile blend

## WHITE WINE

### *Chardonnay*

**KENDALL JACKSON** California \$65

Pineapple, mango and papaya flavors with notes of cinnamon, candied lime and vanilla crème brûlée

**FRESH VINE** California \$65

Green apple, tropical fruits, and citrus flavors with notes of pear and bright acidity

**LA CREMA** California \$66

Flavors of asian pear, orange-tangerine, and notes of minerality

### *Pinot Grigio*

**JOEL GOTT** California \$58

Bright fruit flavors, floral notes & crisp minerality on the finish

**SEAGLASS** California \$70

Flavors of ripe pear, apple and hints of tangerine.

### *Sauvignon Blanc*

**JOEL GOTT** California \$62

Tropical fruit flavors with citrus notes

**KIM CRAWFORD** New Zealand \$63

Ripe, Tropical fruit flavor with passion fruit, melon & grapefruit

### *Sparkling*

**MARTINI & ROSSI ASTI** Italy \$48

Notes of peach and sweet wild sage, developing into fresh pear and pineapple flavours from Moscato grapes

**MÉNAGE À TROIS PROSECCO** California \$52

Refreshing citrus and bright green apple flavors

**CHANDON MOËT** California \$175

### *Additional White Wines*

**BIELER BANDOL ROSÉ** Provence \$71

Aromatics of peach, white cherry and wild raspberry that are balanced by summer flowers, white tea and provence herbs

**BLINDFOLD BLANC NOIR** California \$80

Notes of fresh, in-season citrus, white flower, white peach, a hint of tart cranberry

**FIREFLY ILLUMINATION WHITE BLEND** Virginia \$70

Crisp, well-balanced blend which offers obvious citrus flavors, perfect acidity and a light sweetness

# SPIRITS

SOLD PER BOTTLE

## BOURBON

- Jack Daniel's \$117
- Larceny \$118
- Maker's Mark \$130
- Bulleit \$137
- Woodford Reserve \$147

## COGNAC

- Martel Blue Swift \$97
- Hennessy \$162

## CORDIAL

- Grand Marnier \$175

## GIN

- Bombay Sapphire \$88
- Tanqueray \$92
- Hendricks \$135

## RUM

- Malibu \$67
- Bacardi Superior \$74
- Captain Morgan \$89

## SCOTCH

- Dewar's White Label \$87
- Macallan 12 Year \$160

## TEQUILA

- Jose Cuervo Especial Silver \$83
- 1800 Silver \$92
- Patrón Silver \$160
- Patrón Reposado \$170
- Patrón Añejo \$185
- Patrón Extra Añejo \$200

## VODKA

- Tito's \$115
- Grey Goose \$155

## WHISKEY

- Jameson Irish Whiskey \$103
- Crown Royal \$122
- Courage & Conviction Whiskey \$189
- Uncle Nearest Whiskey 1856 \$210



*Liquor Bottle Sizes vary,  
please inquire with the Sales team for details.*



# Seasonal Batch COCKTAILS

Ask your sales representative about Sangrias & Pratt Standard Cocktails

## LIQUOR INCLUDED IN THIS PRICING

**1 GALLON \$225**  
(16 – 8oz. Servings)

**2 GALLONS \$425**  
(32 – 8oz. Servings)

**3 GALLONS \$575**  
(48 – 8oz. Servings)



### Sangrias

#### WHITE OR RED WINE

Mix of fresh Seasonal Fruits,  
Wine & Liquor



### Pre-Mixed with Pratt Standard Syrup

**LIGHT OR  
DARK LIQUOR  
OPTIONS**

*Pratt* COCKTAIL  
CO.  
*Standard*



Local taxes and fees apply.

# SUITE SERVICE

## How To Order

### ADVANCED DAY ORDER GUIDELINE

Advanced orders are DUE BY 4:00pm two (2) business days prior to the event.

### PRE-EVENT DAY

DAY OF EVENT	DUE BY 4:00pm ON
Monday.....	Thursday, week prior
Tuesday.....	Friday, week prior
Wednesday.....	Monday of that week
Thursday.....	Tuesday of that week
Friday.....	Wednesday of that week
Saturday.....	Thursday of that week

### ORDERS

#### 1. ONLINE [suitecatering.com](http://suitecatering.com)

Your order is e-mailed to us and will be confirmed by e-mail. Please see our payment/ordering deadline schedule found on our website.

#### 2. TELEPHONE 202.628.3200 Ext 6861

To avoid confusion, please specify suite number, company name, the date and time of the event, as well as the name and phone number of the person placing the order. We encourage you to appoint one person to place all food and beverage orders for your suite in order to develop more effective communications and to avoid duplication of orders.

## Payments & Fees

### TAXES

Food, non-alcoholic beverages and administrative charge are subject to a 10.00% sales tax.

### ADMINISTRATIVE CHARGE

A 22% administrative charge is added to each food and beverage order. This administrative charge is not intended to be a tip, gratuity or service charge for the benefit of employees and is not distributed to employees.

### GRATUITIES

Any suite attendant gratuities for exceptional service occur at the sole discretion of the suite holder. If any such optional gratuities are given, only your suite attendant will receive this amount.

### METHODS OF PAYMENT

We require payment in full prior to the rendering of all services, guest checks will be settled at the conclusion of each event.

#### 1. CREDIT CARD ON FILE

You may authorize us to retain valid credit card information on file for us to use to settle all charges (including the par bar restocking program) due to Aramark at the conclusion of a game/event. At the end of the event, an appropriate signature is required on the catering invoices, eliminating the need to present a credit card.

#### 2. PREPAY

You may prepay for all charges incurred for the advanced orders, then requiring no payment settlement at the conclusion of services. You will still have to provide a signed payment agreement form with a valid credit card prior to rendering service. Appropriate signature is required on food service invoices prepared when services are complete.

#### 3. ESCROW

You may prepay for numerous orders with a payment of \$10,000 or more. Charges incurred will be applied to the prepayment and you will be informed when the extended prepayment amount is near depletion. Appropriate signature is required on food service invoices prepared when services are complete.

As the Exclusive Caterer of Capital One Arena, Aramark is committed to the highest standards of quality and service. All food is prepared and delivered fresh to your suite from our Capital One Arena kitchens. Please remember that it is not permissible for patrons to bring food or beverages into Capital One Arena. We will be happy to assist with personalized dining requirements such as dietary or religious restrictions.

## Let Us Assit You!

If you need additional assistance from the Aramark Management Team, please contact:

### CAPITAL ONE ARENA

Suite Catering

[suitecatering@aramark.com](mailto:suitecatering@aramark.com)

202-628-3200 Ext 6861

## Beverages

### ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or service liquor, beer and wine at the Capital One Arena. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Washington DC State Law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21. Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the Suiteholder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Suiteholders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your Aramark Suite Representative.

### AUTOMATIC BAR RESTOCKING PROGRAM

It is our recommendation that each suite owner establish a standard (par) beverage inventory level. Our staff will inventory these items at the conclusion of each event and replenish for the next game as necessary. Place an initial order of what you would like to offer throughout the season and we will keep your suite stocked with the selected items.

## Feedback

### WE WOULD LOVE TO HEAR FROM YOU!

Please feel free to let us know about your experience with us.

[suitecatering@aramark.com](mailto:suitecatering@aramark.com)  
202-628-3200 Ext 6861

## Procedures & Services

### EVENT DAY ORDERING

A separate event day menu is provided in your suite for your review. Event ordering is provided as a convenience to you and your suite guests, however, it is intended to supplement your advance order, not replace it. Please allow 45 minutes for the delivery of event day orders.

### CANCELLATIONS

No charges will be assessed to suite holders for food or beverage orders that are cancelled 24 hours in advance. Cancellations must be in writing and must be confirmed by Aramark to be valid. All other cancellations will be assessed a charge of up to one hundred percent of the total order value including fees and taxes. In the event of an event cancellation, you will not be charged unless the gates were opened before the event was cancelled.

### LIABILITY

Please note that you are responsible for damages you or your guests inflict on property and equipment provided as part of our service. Please note that all food service equipment is the property of Aramark and may be removed from your service area only by authorized personnel

## Aramark VIP Services

### CUSTOM FLOWER ARRANGEMENTS

Select from traditional bouquets to uniquely designed or themed flower arrangements. Fresh cut flowers create a first and lasting impression for any suite.

### VIP MENU SERVICES

In addition to our suite menu, we are glad to customize a menu for any occasion you are planning. Please call for details.



