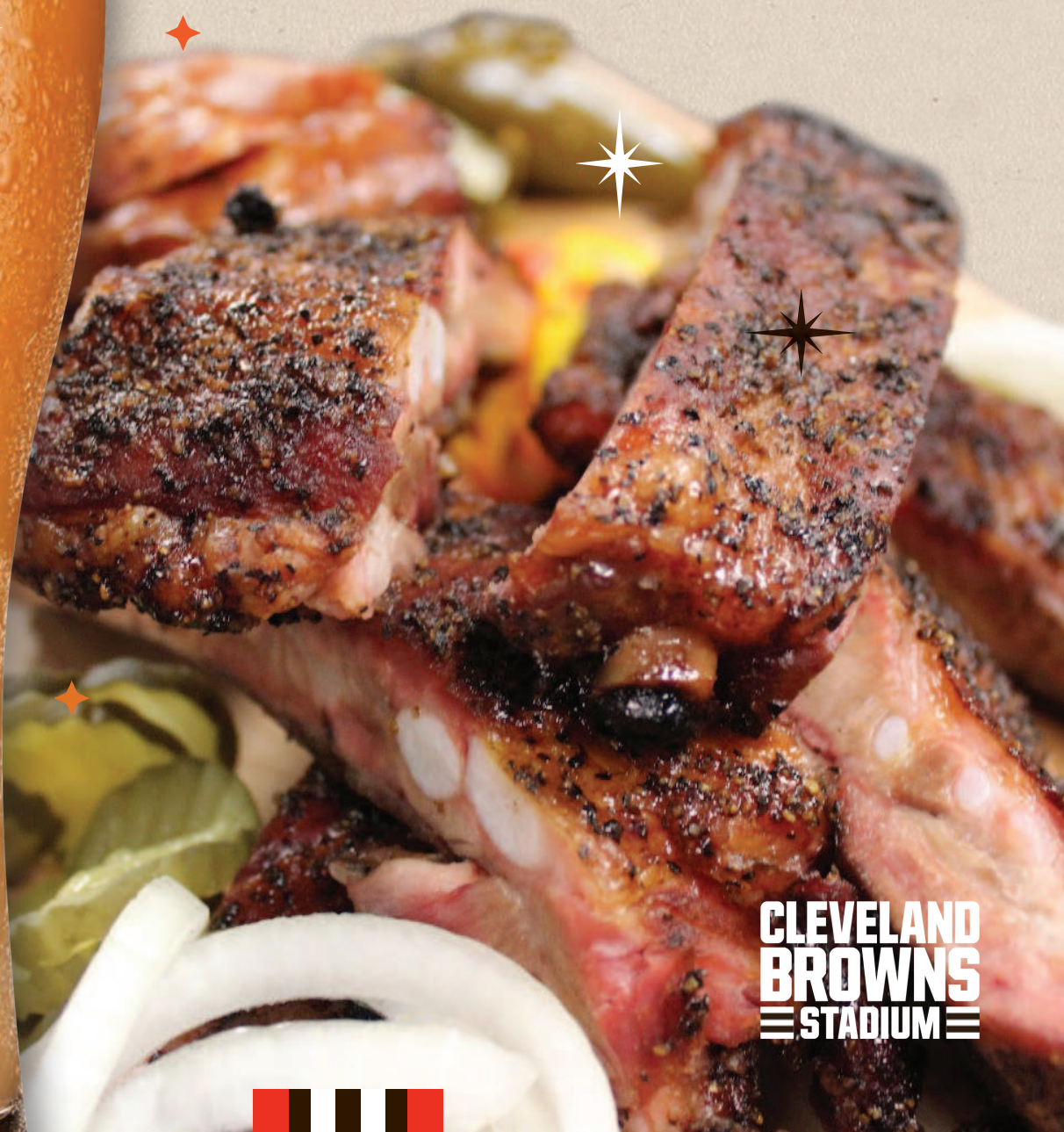


SUITE

M E N U

2024





**CLEVELAND
BROWNS**
STADIUM



WELCOME

WELCOME TO CLEVELAND BROWNS STADIUM

As the exclusive caterers at Cleveland Browns Stadium, Cleveland Browns Hospitality Group strives to provide you with the best experience while you enjoy your favorite team.

Our team of culinary professionals has created a menu to enhance your experience at Cleveland Browns Stadium with variety of both a la carte and package offerings.

With our dedication to upscale service, we continue to provide exciting menus and set new standards for culinary excellence.

Aramark will provide you with superior hospitality and menu options designed to make your suite experience memorable.

Please enjoy your time with us at Cleveland Browns Stadium!

Enjoy your event!





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SPECIAL DIETARY INDEX

GLUTEN FRIENDLY

Artisan Cheese Board without Crackers
 Artisan Cheese & Charcuterie without Crackers
 Bacon Wrapped Brisket Bites
 Bacon Wrapped Brussels
 BBQ Wings
 Bourbon Glazed Beef Short Ribs
 Buffalo Wings
 Caesar Salad without Croutons
 Cheese Pizza
Available upon request
 Chicken & Steak Fajitas
 Chilled Taco Dip
 Chorizo Nachos
 Dry Rubbed House Smoked Chicken Wings
 Garden Salad
 Garlic Parmesan Wings
 Grilled Beef Burgers
 Fall Salad
 Fresh Baked Chocolate Chip Cookies
Available upon request
 Fresh Fruit & Berries
 Freshly Popped Popcorn
 Kettle Chips
 House Smoked Baby Back Ribs
 Old Bay Poached Shrimp Cocktail
 Seasonal Vegetable Crudit 
 Smoked Beef Tenderloin Board
 Smoked Chicken Nachos
 Summer Salad
 Traditional Nachos
 Winter Salad

NOTE

Gluten Free Hamburger & Hot Dog Buns, Chocolate Chip Cookies available upon request,

VEGETARIAN

Artisan Cheese Board
 Baked Pasta Primavera
 Beer Cheese Dip
 Bottomless Munchies
 Buffalo Cauliflower "Wings"
 Buffalo Cauliflower Mac & Cheese
 Candy Basket
 Classic Caesar Salad
 Classic Caesar Wrap
 Chilled Taco Dip
 Fall Salad
 Freshly Popped Popcorn
 Fudge Brownies
 Goat Cheese Turnovers
 Greek Pita Pocket
 Hot Soft Pretzel Board
 Kettle Chips
 Portobella Fajita
 Spinach & Artichoke Dip
 Truffle Parmesan Jo Jo Fries
 Vegetarian Sushi
 Warm Pretzel Sticks with Hot Cheese
 Winter Salad

VEGAN

Black Bean Burgers
 Fresh Fruit & Berries
 Garden Salad
 Roasted Peanuts in The Shell
 Roasted Red Pepper Hummus
 Seasonal Vegetable Crudit 
 Summer Salad
 Traditional Nachos

NOTE

Vegan Desserts available upon request

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.

DIETARY



2024

SNEAK PEEK

GAME DAY SUITE SPECIALS

Here are the **SNEAK PEEK** suite menu specials for the 2024 games.

Keep your eye out for the full descriptions of the weekly promotions send to you before each game!

9/8
**DALLAS
COWBOYS**

TOMAHAWK STEAK BOARD WITH TAKE HOME BOARD
ONE HOT COOKIE CUSTOM COOKIE BOX

9/22
**NEW YORK
GIANTS**

NEW YORK CHOPPED CHEESE SANDWICH
NEW YORK CHEESECAKE CUPS by Messy Aprons

10/20
**CINCINNATI
BENGALS**

CINCINNATI CHILI BOWLS
FALL TREATS PACKAGE

10/27
**BALTIMORE
RAVENS**

FRIED SHRIMP PO'BOY
RETRO CANDY BAR

11/3
**LOS ANGELES
RAMS**

FLOUR RESTAURANT SHORT RIB BOLOGNESE
PLATTER OF ASSORTED ITALIAN COOKIES
from Gallucci's Italian Market

11/21
**PITTSBURGH
STEELERS**

LARDER RESTAURANT PASTRAMI REUBEN PLATTER
LARDER HOMEMADE OATMEAL CREAM PIES

12/15
**KANSAS CITY
CHIEFS**

MABEL'S BBQ BUILD YOUR OWN SANDWICH BOARD
HOLIDAY THEMED CANDY BAR

12/29
**MIAMI
DOLPHINS**

PIG ROAST
CUPCAKES, COOKIES & MILK



ADVANCED ORDERING DEADLINES

THE SUITE MENU WILL BE AVAILABLE FOR ADVANCED ORDERING BASED ON THE CUT-OFF SCHEDULE BELOW.

At 5:00 pm the day of the cut-off, the suite menu will no longer be accessible from the online system and you will need to place your order from the limited event day menu.

If you do not have an online account set up, you can order by contacting the suites manager, Tanya Sims at Sims-Tanya@aramark.com or by calling 440-824-3501.

AUGUST



Pre-Game Sat, Aug. 10
4:25 pm

DEADLINE AUG 6 / TUES / 5PM



Pre-Game Sat, Aug. 17
4:25 pm

DEADLINE AUG 13 / TUES / 5PM

SEPTEMBER



Sun, Sep. 8
4:25 pm

**DEADLINE
SEPT 4 / WED / 5PM**



Sun, Sep. 22
1 pm

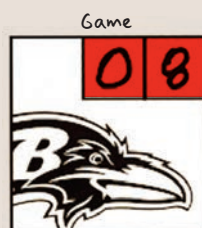
**DEADLINE
SEPT 18 / WED / 5PM**

OCTOBER



Sun, Oct. 20
1 pm

**DEADLINE
OCT 16 / WED / 5PM**



Sun, Oct. 27
1 pm

**DEADLINE
OCT 23 / WED / 5PM**

NOVEMBER



Sun, Nov. 3
1 pm

**DEADLINE
OCT 30 / WED / 5PM**



Thu, Nov. 21
8:15 pm

**DEADLINE
NOV 15 / FRI / 5PM**

DECEMBER



Sun, Dec. 15
1 pm

**DEADLINE
DEC 11 / WED / 5PM**



Sun, Dec. 29
8:20 pm

**DEADLINE
DEC 23 / MON / 5PM**

ADVANCED ORDERING



2024



8

PACKAGES



PACKAGES

MUNI LOT TAILGATE 10

THE PREMIUM TAILGATE 11

DAWG POUND BBQ 12

CHUBB'S PUB 13

THE WAREHOUSE DISTRICT 15





MUNI LOT TAILGATE

PACKAGE \$775

All selections serve approximately 12 guests

BOTTOMLESS MUNCHIES

Popcorn, Roasted Peanuts in the Shell,
Mini Pretzel Twists, Kettle Chips and
Onion Dip
Vegetarian

SEASONAL VEGETABLE CRUDITÉ

Seasonal Vegetables served with Ranch Dip
Gluten Friendly, Vegan without Ranch Dip

THE GRINDER SANDWICH

Crispy Prosciutto, Salami, Ham, Provolone,
Banana Peppers, Lettuce, Tomato, Onion,
Basil Pesto Aioli, Brioche Baguette

CHICKEN TENDERS

Barbeque Sauce, Honey Mustard

GRILLED BEEF BURGERS

Pickles, Caramelized Onions & Mushrooms,
Lettuce, Tomatoes, Red Onion,
Sliced Cheddar, Fresh Rolls
Gluten Friendly without Rolls

LOADED POTATO SALAD

Aged Cheddar Cheese, Smoked Bacon,
Scallions, Buttermilk Ranch

MAC & CHEESE

Gemelli Pasta, Creamy Five Cheese Sauce



ALL BEEF HOT DOGS

Diced Onions, Stadium Mustard, Ketchup,
Relish, Buns
Gluten Friendly without Buns

SUGGESTED ADD ONS

HOT DOG TOPPINGS \$45

Chili, Shredded Cheddar Cheese,
Cleveland Kraut, Jalapenos, Diced Onions,
Pepper Relish



Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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

PACKAGE \$975

All selections serve approximately 12 guests

BOTTOMLESS MUNCHIES

Popcorn, Roasted Peanuts in the Shell,
Mini Pretzel Twists, Kettle Chips and
Onion Dip
Vegetarian

ARTISAN CHEESE BOARD

Smoked Gouda, Blue Cheese, Manchego,
Aged Cheddar, Truffle Goat Cheese,
Dried Fruits, Nuts, Crackers
Vegetarian, Gluten Friendly without Crackers

GARDEN SALAD

Mixed Field Greens, Cucumbers, Carrots,
Red Onions, Tomatoes, Radishes,
Balsamic Vinaigrette
Gluten Friendly, Vegan

DRY RUBBED HOUSE SMOKED CHICKEN WINGS

Celery, Blue Cheese & Ranch Dressing
Gluten Friendly

BUFFALO CHICKEN DIP

Naan Dippers, Corn Tortilla Chips

MAC & CHEESE

Gemelli Pasta, Creamy Five Cheese Sauce
Vegetarian

BUILD YOUR OWN MEATBALL SLIDER

Beef Meatballs tossed in Marinara Sauce
served with Sliders Rolls, Parmesan Cheese



BBQ PULLED PORK SANDWICH

Dill Pickles, Pickled Jalapenos, Potato Rolls
Gluten Friendly without Rolls

TRUFFLE PARMESAN JO JO FRIES

Vegetarian

ALL BEEF HOT DOGS

diced onions, stadium mustard, ketchup,
relish, buns
Gluten Friendly without Buns

SUGGESTED ADD ONS

MINI SOFT PRETZEL STICKS \$60

Whole Grain Mustard,
White Cheddar Cheese Sauce

THE PREMIUM TAILGATE

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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

2024

DAWG POUND BBQ

PACKAGE \$975

All selections serve approximately 12 guests

BOTTOMLESS MUNCHIES

Popcorn, Roasted Peanuts in the Shell,
Mini Pretzel Twists, Kettle Chips &
Onion Dip
Vegetarian

FRESH FRUIT & BERRIES

Seasonal Selection of Freshly Sliced Fruits,
Berries, Yogurt Dip, Honeycomb
Gluten Friendly, Vegetarian

LOADED POTATO SALAD

Aged Cheddar Cheese, Smoked Bacon,
Scallions, Buttermilk Ranch

ROASTED CORN & BACON DIP

Naan Dippers, Corn Tortilla Chips

MAC & CHEESE

Gemelli Pasta, Creamy Five Cheese Sauce
Vegetarian

BACON WRAPPED BRISKET BITES

Bourbon BBQ Drizzle
Gluten Friendly

HOUSE-SMOKED BABY BACK RIB BOARD

Pickled Red Cabbage Slaw
Gluten Friendly

BBQ WINGS

Crispy Wings, BBQ Sauce, Celery,
Blue Cheese & Ranch Dressing
Gluten Friendly



DRY RUBBED HOUSE SMOKED CHICKEN WINGS

Celery, Blue Cheese & Ranch Dressing
Gluten Friendly

CORNBREAD

Butter
Vegetarian

SUGGESTED ADD ONS

CRISPY BUFFALO CHICKEN SANDWICH \$120

Served During the 1st Quarter
Blue Cheese Apple Slaw, Baguette

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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



PACKAGE \$1,150

All selections serve approximately 12 guests

BOTTOMLESS MUNCHIES

Popcorn, Roasted Peanuts in the Shell,
Mini Pretzel Twists, Kettle Chips and
Onion Dip
Vegetarian

CHILLED TACO DIP

Taco Seasoned Cream Cheese, Shredded
Cheddar Cheese, Tomatoes, Jalapeños,
Pico de Gallo, Sour Cream, Black Olives,
Tortilla Chips
Gluten Friendly, Vegetarian

HOT SOFT PRETZEL BOARD

Assorted Soft Pretzel Twists and Bites,
White Cheddar Cheese Sauce, Mustard
Vegetarian

CLASSIC CAESAR SALAD

Parmesan Reggiano, Herb Croutons,
Classic Caesar Dressing
Vegetarian, Gluten Friendly without Croutons

WARM SPINACH & ARTICHOKE DIP

Naan Dippers, Corn Tortilla Chips
Vegetarian

REUBEN TATER KEGS

Overstuffed Tater Tots filled with
Corned Beef, Kraut, Swiss Cheese
served with Thousand Island

DRY RUBBED HOUSE SMOKED CHICKEN WINGS

Celery, Blue Cheese & Ranch Dressing
Gluten Friendly



BOURBON GLAZED BEEF SHORT RIBS

Yukon Whipped Potatoes, Malibu Carrots,
Fresh Rolls & Butter
Gluten Friendly

POTATO & CHEDDAR PIEROGIES WITH SMOKED KIELBASA

Caramelized Onions,
Freshly Sliced Smoked Kielbasa,
Sour Cream, Scallions

SUGGESTED ADD ONS

CHORIZO NACHOS \$125

Warm Queso Cheese, Ground Chorizo,
House Tomato Salsa, Guacamole, Sour
Cream, Jalapeños
Gluten Friendly

CHUBB'S PUB

Prices subject to additional fees and taxes.

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2024



PACKAGE \$1,600

All selections serve approximately 12 guests

BOTTOMLESS MUNCHIES

Popcorn, Roasted Peanuts in the Shell,
Mini Pretzel Twists, Kettle Chips and
Onion Dip
Vegetarian

ARTISAN CHEESE BOARD

Smoked Gouda, Blue Cheese, Manchego,
Aged Cheddar, Truffle Goat Cheese,
Dried Fruits, Nuts, Crackers
Vegetarian, Gluten Friendly without Crackers

OLD BAY POACHED SHRIMP COCKTAIL

Cocktail Sauce, Lemon
Gluten Friendly

ROASTED RED PEPPER HUMMUS

Naan Dippers
Vegan

GOAT CHEESE TURNOVERS

Honey Drizzle
Vegetarian

BACON WRAPPED BRUSSELS SPROUTS

Maple Bourbon Drizzle
Gluten Friendly

GRILLED CHICKEN CAESAR SALAD

Romaine, Parmesan Reggiano,
Herb Croutons, Classic Caesar Dressing
Vegetarian. Gluten Friendly without Croutons

BAKED PASTA PRIMAVERA

Spinach, Roasted Tomato, Zucchini,
Roasted Red Pepper, Cream Sauce,
Melted Mozzarella Cheese,
Garlic Breadsticks
Vegetarian-

CRAB CAKES

Old Bay Fingerling Potatoes,
Roasted Corn

SMOKED BEEF TENDERLOIN BOARD

Tenderloin, Fingerling Potatoes,
Seasonal Roasted Vegetables,
Pepper Jelly, Chimichurri,
Fresh Rolls & Butter
Gluten Friendly

SUGGESTED ADD ONS

SAUSAGE & BANANA PEPPER PIZZA \$46

Marinara Sauce, Mozzarella Cheese,
Sausage, Banana Pepper

THE WAREHOUSE DISTRICT

2024

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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



À LA CARTE



À LA CARTE

BRUNCH 18

SNACKS + DIPS 19

CHILLED PLATTERS 20

HOT APPETIZERS 21

SANDWICHES 22

SALADS + SOUPS 23

WINGS 24

BURGERS + DOGS 24

PIZZA 25

SIDES 25

ENTREES 26

DESSERTS 27





BRUNCH

BRUNCH

All selections serve approximately 12 guests

HOT HAM & SWISS MELT \$95

Smoked Honey Ham, Swiss Cheese
served on Fresh Croissants

CHICKEN SALAD CROISSANTS \$100

House made Chicken Salad served on fresh croissants

FRESH BAKED ASSORTED MUFFINS \$66

Chocolate Chip, Blueberry & Orange Cranberry

PEACE LOVE & LITTLE DONUTS \$48

12 assorted mini decorated donuts



Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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SNACKS

All selections serve approximately 12 guests

FRESHLY POPPED POPCORN \$29

Bottomless, Salted
Gluten Friendly, Vegetarian

KETTLE CHIPS \$30

Caramelized Onion Dip
Gluten Friendly, Vegetarian

WARM MINI SOFT PRETZEL STICKS \$65

Whole Grain Mustard, White Cheddar
Cheese Sauce
Vegetarian

TRADITIONAL NACHOS \$37

House Tomato Salsa, Guacamole
Gluten Friendly, Vegan

CHORIZO NACHOS \$125

Warm Queso Cheese, Ground Chorizo,
House Tomato Salsa, Guacamole, Sour
Cream, Jalapeños
Gluten Friendly

SMOKED CHICKEN NACHOS \$125

Warm Queso Cheese, Smoked Chicken,
House Tomato Salsa, Guacamole, Sour
Cream, Jalapeños
Gluten Friendly

ROASTED PEANUTS IN THE SHELL \$30

Salted

BOTTOMLESS MUNCHIES \$100

Popcorn, Roasted Peanuts in shell,
Mini Pretzel Twists, Kettle Chips and Dip

CANDY BASKET \$66

Plain M&M's, Swedish Fish, Reese's Peanut
Butter Cups, Sour Patch Kids

Prices subject to additional fees and taxes.

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DIPS

All selections serve approximately 12 guests

ROASTED RED PEPPER HUMMUS \$75

Naan Dippers
Vegan

CHILLED TACO DIP \$90

Taco Seasoned Cream Cheese, Shredded
Cheddar Cheese, Tomatoes, Jalapeños,
Pico de Gallo, Sour Cream, Black Olives,
Tortilla Chips
Gluten Friendly, Vegetarian

WARM SPINACH & ARTICHOKE DIP \$95

Naan Dippers, Corn Tortilla Chips
Vegetarian

BEER CHEESE DIP \$95

Naan Dippers, Corn Tortilla Chips
Vegetarian

ROASTED CORN & BACON DIP \$95

Naan Dippers, Corn Tortilla Chips

BUFFALO CHICKEN DIP \$100

Naan Dippers, Corn Tortilla Chips

DIPS + SNACKS

2024



KEEP IT CHILL

CHILLED PLATTERS

All selections serve approximately 12 guests

SEASONAL VEGETABLE CRUDITÉ \$95

Seasonal vegetables served with Ranch Dip
Vegan, Gluten Friendly without Ranch Dip

FRESH FRUIT & BERRIES \$95

Seasonal Selection of Freshly Sliced Fruits, Berries, Yogurt Dip, Honeycomb
Gluten Friendly, Vegan without Yogurt Dip

ARTISAN CHEESE BOARD \$105

Smoked Gouda, Blue Cheese, Manchego, Aged Cheddar, Truffle Goat Cheese, Dried Fruits, Nuts, Crackers
Vegetarian, Gluten Friendly without Crackers

ARTISAN CHEESE & CHARCUTERIE BOARD \$190

Selection of Cured Meats, Mixed Olives, Smoked Gouda, Blue Cheese, Manchego, Aged Cheddar, Truffle Goat Cheese, Dried Fruits, Nuts, Crackers
Gluten Friendly without Crackers

OLD BAY POACHED SHRIMP COCKTAIL \$185

Cocktail Sauce, Lemon
Gluten Friendly

SUSHI PLATTERS

All selections serve approximately 12 guests

VEGETARIAN SUSHI PLATTER \$175

Assorted Vegetables, Avocado, Cucumber, Asparagus
Gluten Friendly, Vegetarian

PREMIUM SUSHI PLATTER \$250

Rainbow Rolls, California Rolls, Spicy Tuna Rolls, Salmon Avocado Rolls, Assorted Sashimi & Nigiri
Gluten Friendly

PLATINUM SUSHI PLATTER \$300

Big Eye Tuna, New Zealand King Salmon, Japanese Yellowtail, New Zealand Sea Bream, Rainbow Rolls, California Rolls, Spicy Tuna Rolls
Gluten Friendly



Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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

HOT APPETIZERS

All selections serve approximately 12 guests

CRISPY CHICKEN TENDERS \$110

Honey Mustard, BBQ Dipping Sauces

HOT SOFT PRETZEL BOARD \$110

Assorted Soft Pretzel Twists and Bites, White Cheddar Cheese Sauce,
Assorted Pickles and Mustards

Vegetarian

BACON WRAPPED BRISKET BITES \$100

Bourbon BBQ Drizzle

Gluten Friendly

BACON WRAPPED BRUSSELS SPROUTS \$95

Maple Bourbon Drizzle

Gluten Friendly

GOAT CHEESE TURNOVERS \$95

Honey Drizzle

Vegetarian

RUEBEN TATER KEGS \$95

Overstuffed Tater Tots filled with Corned Beef, Kraut served with Dipping Sauce

BUFFALO CHICKEN EGG ROLLS \$90

Crispy Egg Rolls filled with Buffalo Chicken served with Blue Cheese and Ranch
Dipping Sauces

MINI CORN DOGS \$90

Ketchup, Yellow Mustard, Stadium Mustard

HOT STUFF



Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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



HANDHELD



COLD SANDWICHES

All selections serve approximately 12 guests

ROASTED TURKEY SANDWICH \$95

Smoked Gouda,
Bacon Tomato Jam,
Arugula, Baguette

THE GRINDER \$110

Crispy Prosciutto, Salami, Ham,
Provolone, Banana Peppers,
Lettuce, Tomato, Onion,
Basil Pesto Aioli, Baguette

CAESAR WRAP \$80

Flour Tortilla, Chopped Romaine,
Shredded Parmesan, Caesar Dressing
Vegetarian

GRILLED CHICKEN CAESAR WRAP \$95

Flour Tortilla, Chicken Breast,
Chopped Romaine,
Shredded Parmesan,
Caesar Dressing

GREEK PITA POCKET \$85

Feta Cheese, Kalamata Olives,
Tomatoes, Cucumbers,
Red Onion, Roasted Red Peppers,
Tzatziki
Vegetarian

HOT SANDWICHES

All selections serve approximately 12 guests

BBQ PULLED PORK \$95

Dill Pickles, Pickled Jalapeños,
Potato Rolls
Gluten Friendly without Rolls

CRISPY BUFFALO CHICKEN SANDWICH \$120

**Served During the 1st Quarter*
Blue Cheese Apple Slaw, Baguette

BUILD YOUR OWN MEATBALL SLIDER \$110

Beef Meatballs tossed in Marinara Sauce
served with Sliders Rolls,
Parmesan Cheese



Prices subject to additional fees and taxes.

**Items are served on the side to accommodate dietary restrictions.*

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



SALADS

All selections serve approximately 12 guests

CLASSIC CAESAR SALAD \$80

Romaine, Parmesan Reggiano, Herb Croutons,
Classic Caesar Dressing

Vegetarian, Gluten Friendly without Croutons

Add Chicken \$30

GARDEN SALAD \$80

Mixed Field Greens, Cucumbers, Carrots, Red
Onions, Tomatoes, Radishes, Balsamic Vinaigrette

Gluten Friendly, Vegan

LOADED POTATO SALAD \$60

Aged Cheddar Cheese, Smoked Bacon, Scallions,
Buttermilk Ranch

SEASONAL SALADS

SUMMER SALAD \$90

Heirloom Tomatoes, English Cucumbers, Red
Onions, Fresh Dill, Red Wine Vinaigrette

Gluten Friendly, Vegan

AUG 10 / AUG 17 / SEPT 8 / SEPT 22

FALL SALAD \$90

Bibb Lettuce, Strawberries, Marcona Almonds,
Grapefruit, Prosciutto, Goat Cheese,
Avocado Ranch

Gluten Friendly, Vegetarian

OCT 20 / OCT 27 / NOV 3

WINTER SALAD \$90

Roasted Beets, Spiced Walnuts, Goat Cheese,
Arugula, Pickled Red Onions,
Blood Orange Vinaigrette

Gluten Friendly, Vegetarian

NOV 21 / DEC 15 / DEC 29

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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

SOUPS

*All selections serve
approximately 12 guests*

ALL BEEF CHILI \$80

Corn Bread, Diced Onions,
Shredded Cheddar

SOUP OF THE GAME \$90

GAME 1

**ROASTED RED PEPPER &
SMOKED GOUDA BISQUE**

Vegetarian

GAME 2

**CREAMY CHICKEN &
WILD RICE**

GAME 3

CHICKEN TORTILLA

GAME 4

GUMBO

GAME 5

BUTTERNUT SQUASH BISQUE

Vegetarian

GAME 6

**NEW ENGLAND CLAM
CHOWDER**

GAME 7

**LOADED BAKED
POTATO SOUP**

GAME 8

STUFFED PEPPER SOUP

GAME 9

**POBLANO, STEAK & BEER
CHEESE SOUP**

GAME 10

CHICKEN NOODLE

SALADS + SOUPS





FAN FAVORITES

WINGS

All selections serve approximately 12 guests

BBQ WINGS \$125

Crispy Wings, BBQ Sauce, Celery,
Blue Cheese & Ranch Dressing
Gluten Friendly

BUFFALO WINGS \$125

Crispy Wings, Buffalo Sauce, Celery,
Blue Cheese & Ranch Dressing
Gluten Friendly

GARLIC PARMESAN WINGS \$125

Crispy Wings, Garlic Parmesan Sauce,
Celery, Blue Cheese & Ranch Dressing
Gluten Friendly

DRY RUBBED HOUSE SMOKED CHICKEN WINGS \$140

Celery, Blue Cheese & Ranch Dressing
Gluten Friendly

BUFFALO CAULIFLOWER "WINGS" \$95

Spicy Breaded Cauliflower,
Buffalo Sauce, Celery,
Blue Cheese & Ranch Dressing
Vegetarian

BURGERS + DOGS

All selections serve approximately 12 guests

ALL BEEF HOT DOGS \$95

Diced Onions, Yellow Mustard, Ketchup,
Relish, Fresh Buns
Gluten Friendly without Buns

HOT DOG TOPPINGS BAR \$45

Chili, Shredded Cheddar Cheese,
Cleveland Kraut, Jalapeños, Diced Onions,
Pepper Relish
Gluten Friendly

BEER BRATS \$100

Sautéed Peppers and Onions, Spicy Brown
Mustard, Stadium Mustard, Fresh Buns

ANGUS BEEF BURGERS \$135

Pickles, Caramelized Onions & Mushrooms,
Lettuce, Tomatoes, Red Onion, Sliced
Cheddar, Fresh Rolls
Gluten Friendly without Buns

BLACK BEAN BURGERS \$80

Serves 6

House Pickles, Caramelized Onions &
Mushrooms, Lettuce, Tomatoes, Red Onion,
Sliced Cheddar, Fresh Rolls

*Gluten Friendly hamburger and
hot dog buns available upon request*



Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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





PIZZA

ROCCO WHALEN INSPIRED PIZZA

CHEESE \$44

Marinara Sauce,
Mozzarella Cheese

GLUTEN FREE CHEESE \$22

10" Pizza
Gluten Friendly

PEPPERONI \$46

Pepperoni, Marinara Sauce,
Mozzarella Cheese, Fresh Basil

SAUSAGE & BANANA PEPPER \$46

Marinara Sauce,
Mozzarella Cheese, Sausage,
Banana Pepper

SIDES

All selections serve approximately 12 guests

MAC & CHEESE \$95

Gemelli Pasta,
Creamy Five Cheese Sauce

GLUTEN FREE MAC & CHEESE \$95

Gluten Free Pasta,
Creamy Five Cheese Sauce

BUFFALO CHICKEN MAC & CHEESE \$130

Gemelli Pasta, Creamy Five Cheese
Sauce, Crispy Buffalo Chicken,
Bleu Cheese Crumbles

BUFFALO CAULIFLOWER MAC & CHEESE \$120

Gemelli Pasta, Creamy Five Cheese
Sauce, Crispy Buffalo Cauliflower,
Bleu Cheese Crumbles

POTATO & CHEDDAR PIEROGIES \$95

Sauteed Pierogies, Caramelized
Onions, Sour Cream, Scallions

TRUFFLE PARMESAN JO JO FRIES \$90

Vegetarian

MEXICAN STREET CORN OFF THE COB \$80

ROASTED SEASONAL VEGETABLES \$80

Vegan

FAN FAVORITES

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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



CHEF'S SHOWCASE

ENTREES

All selections serve approximately 12 guests

BAKED PASTA PRIMAVERA \$175

Spinach, Roasted Tomato, Zucchini,
Roasted Red Pepper, Cream Sauce,
Melted Mozzarella Cheese, Garlic Breadsticks
Vegetarian

ADD Blackened Chicken \$50

STEAK AND CHICKEN FAJITAS \$215

Marinated Steak and Chicken with
Sauteed Peppers & Onions, Rice, Black Beans,
Salsa, Guacamole, Sour Cream,
Shredded Cheddar, Flour Tortillas
*Gluten Friendly with Corn Tortillas (available on
request)*

PORTOBELLO FAJITAS \$150

Portobello with Sauteed Peppers & Onions,
Salsa, Guacamole, Sour Cream,
Shredded Cheddar, Flour Tortillas
Vegetarian

POTATO & CHEDDAR PIEROGIES WITH SMOKED KIELBASA \$200

Sauteed Pierogies, Caramelized Onions,
Freshly Sliced Smoked Kielbasa, Sour Cream,
Scallions

HOUSE-SMOKED BABY BACK RIBS \$225

Pickled Red Cabbage Slaw,
Cornbread, Butter
Gluten Friendly

BOURBON GLAZED BEEF SHORT RIBS \$250

Yukon Whipped Potatoes, Malibu Carrots,
Fresh Rolls & Butter
Gluten Friendly

CRAB CAKES \$275

Old Bay Fingerling Potatoes, Roasted Corn

SMOKED BEEF TENDERLOIN BOARD \$300

Tenderloin, Herb Roasted Fingerlings,
Seasonal Roasted Vegetables, Pepper Jelly,
Chimichurri, Fresh Rolls & Butter
Gluten Friendly



Prices subject to additional fees and taxes.

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



DESSERTS

All selections serve approximately 12 guests

FRESH BAKED CHOCOLATE CHIP COOKIES \$60

Vegetarian, produced in an environment that handles nuts

BROWNIE POINTS FUDGE BROWNIES \$60

Vegetarian, produced in an environment that handles nuts

BROWNIE POINTS ASSORTED BROWNIE BOX \$125

Assorted Mini Brownie Bites

Gluten Friendly Box available with advance notice

DESSERT CART

ASSORTED CAKES

COOKIES

CANDY

CUPCAKES

CORDIALS

All Prices Based on Selection



SWEET ENDINGS

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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

BEVERAGES



BEVERAGES

NON-ALCOHOLIC BEVERAGES 30

BEER + SELTZERS + SPECIALTY DRINK 30

LIQUOR 31

WINE 33



BEVERAGE + BEER

NA BEVERAGE

Sold by six pack (12oz)

SOFT DRINKS \$23

RC Cola
Diet RC Cola
7 UP
Diet 7 UP
A&W Root Beer
Sunkist Orange
Hawaiian Punch
Canada Dry Ginger Ale

WATER

Bottle \$25
Deja Blue

Polar Sparkling \$26.50

Polar Lemon
Polar Lime
Polar Black Cherry

San Pellegrino \$33

SPECIALTY \$30.50

Orange Gatorade
Snapple Half Tea & Half
Lemonade
Snapple Half Tea & Half
Lemonade Zero Sugar
Snapple Fruit Punch
Bai Sao Paulo Strawberry
Lemonade

KEURIG COFFEE

15 K Cups \$60

30 K Cups \$120

Coffee,
Hot Chocolate
Hot Tea



Prices subject to additional fees and taxes.

BEER

Sold by six pack can (12oz) unless otherwise noted

DOMESTIC \$38

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra
Michelob Ultra Pure Gold Organic
Yuengling

IMPORT + CRAFT \$45

Stella Artois
Corona Extra
Modelo Especial
Great Lakes Dortmunder
Fat Heads Head-Hunter IPA
Brew Kettle White Rajah IPA

IMPORT + CRAFT 16oz \$45

Available regular season only
Goose Island Beware of the Dawg
Great Lakes Joe 73

NON-ALCOHOLIC \$33

Bud Zero
Athletic Upside Down

SELTZERS + SPECIALTY \$43

White Claw Black Cherry
White Claw Mango
High Noon Peach
High Noon Pineapple
Truly Mixed Berry
Twisted Tea

SEASONAL BEERS \$45

Great Lakes Christmas Ale
Fat Heads Bumble Berry
Honey Blueberry Ale
Leinenkugel Summer Shandy
Sam Adams October Fest



LIQUOR

Liquor sold by 750ml bottle unless listed otherwise

VODKA

Tito's	\$110
Ketel One	\$120
Grey Goose	\$125

GIN

Tanqueray	\$100
Bombay Sapphire	\$110
Hendrick's	\$125

TEQUILA

1800 Silver	\$110
Patron Silver	\$125
Casamigos Blanco	\$120
Casamigos Reposado	\$120
Don Julio 1942	\$350

SCOTCH

Dewar's "White Label"	\$80
Johnnie Walker Black	\$100
The Glenlivet 12 Year	\$130
Johnnie Walker Blue	\$350

WHISKEY/BOURBON

Jack Daniel's	\$95
Crown Royal	\$105
Jameson	\$105
Maker's Mark Bourbon	\$110
Woodford Reserve Bourbon	\$140
Jefferson's Ocean Bourbon	\$225

FLAVORED WHISKEY

Skrewball Peanut Butter Whiskey	\$95
Fireball Cinnamon Whiskey	\$95

RUM

Bacardi Superior	\$90
Captain Morgan Original Spiced	\$90

CORDIALS

Bailey's	\$80
Kahlua	\$80
Disaronno Amaretto	\$90



MIXERS + SPIRITS

BAR SUPPLIES + MIXERS

JUICES \$21

Six Pack

Cranberry
Grapefruit
Orange
Pineapple

BAR FRUIT

Each

Lemons	\$7
Limes	\$7
Orange Slices	\$7
Bar Olives	\$7

MIXERS

Six Pack

Tonic Water	\$22
Club Soda	\$22

Per Bottle

Finest Call Sour Mix	\$14
Finest Call Lime Juice	\$14
Tabasco Sauce	\$6
Worcestershire Sauce	\$6

STIRRINGS PREMIUM MIXERS

Per Bottle

Bloody Mary Mix	\$16
Margarita Mix	\$16



Prices subject to additional fees and taxes.

2024



WINE

All Prices Are Per Bottle

PREMIUM WINE

SPARKLING

LaMarca Prosecco

\$60

Moët & Chandon Brut Imperial Champagne

\$140

Vueve Yellow Label Champagne

\$175



WHITE WINE

RIESLING

Chateau Ste Michelle

\$60

SAUVIGNON BLANC

Kim Crawford

\$60

Whitehaven

\$65

PINOT GRIGIO

Ecco Domani

\$45

Santa Margherita

\$70

CHARDONNAY

Woodbridge by Robert Mondavi

\$46

J. Lohr Riverstone

\$60

Sonoma Cutrer

\$65

Cakebread Cellars

\$95

RED WINE

PINOT NOIR

MacMurray Ranch

\$60

RED BLENDS

Daou Pessimist

\$60

Josh Cellars Legacy Red Blend

\$65

The Prisoner Red Blend

\$120

MERLOT

Woodbridge by Robert Mondavi

\$46

Francis Coppola

\$55

Duckhorn Vineyards

\$95

CABERNET SAUVIGNON

Woodbridge by Robert Mondavi

\$46

Daou

\$65

J. Lohr Seven Oaks

\$65

The Calling Alexander Valley

\$75

Stags Leap

\$140

Silver Oak

\$220

WINE CELLAR

SUITE SERVICE

ORDER INFORMATION

ORDER CAN BE PLACED

4 FOUR EASY WAYS

ONLINE www.suitecatering.com

EMAIL Sims-tanya@aramark.com

PHONE 440.824.3501

FAX 440.824.3521

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

ONLINE CATERING WEBSITE

Our online suite catering website is

www.suitecatering.com

[Select » Cleveland Browns Stadium]

The online suite catering system is available to Suiteholders who have set up an account and completed the required forms.

Each account will be setup with a user ID and password. It is designed to allow account users to place orders, print or view customer summaries, track order history, plus receive special package announcements.

The suite menu will be available online according to the cut-off schedule listed below. At 5:00 pm the day of the cut-off, the suite menu will no longer be accessible from the online system. You will be able to order from the event day menu. Any requests should be placed by contacting your suite representative. It is not necessary for suite rentals to order online; orders can be placed through a suite representative.

DATE

DEADLINE FOR ADVANCED ORDERING

PRE-SEASON

Saturday	8/10	4:25pm	vs	Green Bay Packers	Tue	8/6
Saturday	8/17	4:25pm	vs	Minnesota Vikings	Tue	8/13

REGULAR SEASON/CONCERT

Sunday	9/8	4:25pm	vs	Dallas Cowboys	Wed	9/4
Friday	9/13	7pm	concert	Billy Joel + Rod Stewart	Tues	9/10
Sunday	9/22	1pm	vs	New York Giants	Wed	9/18
Sunday	10/20	1pm	vs	Cincinnati Bengals	Wed	10/16
Sunday	10/27	1pm	vs	Baltimore Ravens	Wed	10/23
Sunday	11/3	1pm	vs	Los Angeles Rams	Wed	10/30
Thursday	11/21	8:15pm	vs	Pittsburgh Steelers	Fri	11/15
Sunday	12/15	1pm	vs	Kansas City Chiefs	Wed	12/11
Sunday	12/29	8:20pm	vs	Miami Dolphins	Mon	12/23



ADVANCED ORDERING

Advanced day ordering provides you with the opportunity to order from a menu that features much more variety than our standard event day menu. Additionally, all special requests can be easily accommodated. See below for the 2024 advance deadline calendar.

EVENT DAY ORDERING

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

STANDING FOOD ORDERS

Cleveland Browns Hospitality Group provides each Suiteholder with the option of having standing food and/or beverage orders. The Suiteholder has the ability to also set up multiple standing menus which can be rotated during the chosen events. The Suiteholder would still have the ability to change these orders within the 48 hour time-frame to accommodate any requests. Please discuss with the Suite Catering Manager to determine what would best fit your needs.

BEVERAGE INFORMATION

ALCOHOLIC BEVERAGES

Cleveland Browns Hospitality Group is the only licensee authorized to sell or service liquor, beer and wine in Cleveland Browns Stadium. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Ohio law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21.

Cleveland Browns Hospitality Group 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. Cleveland Browns Hospitality Group reserves the right to refuse service to any person who appears to be intoxicated. Suiteholders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your suite representative.

BEVERAGE PAR MENU

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

At the end of the event, the beverages will be re-inventoried to determine the amount of beverages consumed, based on the initial standing order received by the Cleveland Browns Hospitality Group Suite Manager. A separate billing summary will be created for the restock. Alcoholic beverages may not be removed from the premises.

Recommended Beverage Par Levels

- » One bottle of each: vodka, rum, gin, scotch, bourbon or blended whiskey
- » One bottle of white wine: chardonnay or sauvignon blanc
- » One bottle of red wine: cabernet sauvignon or merlot
- » Four six-packs of beer: domestic and imported (two each)
- » One bottle of mixers: margarita, sweet and sour, bloody mary, lime juice
- » One six-pack of soft drinks: regular, diet and lemon-lime
- » One six-pack each of club soda, tonic water, orange juice and cranberry juice
- » Two six-pack of bottled water
- » Lemons and limes

LIQUOR CABINETS & REFRIGERATORS

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



SUITE SERVICE

ADMINISTRATIVE CHARGES & TAXES

ADMINISTRATIVE CHARGE

An administrative charge equal to twenty percent (20%) of the food and beverage order shall apply to each order ("administrative charge"). This administrative charge does not represent a tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

SALES TAXES

Sales tax at the rate of 8% shall apply to each total food and beverage order (including the administrative charge).

PAYMENT PROCEDURES & POLICES

Cleveland Browns Hospitality Group accepts three payment options – credit cards, escrow accounts and pre-payment. All Suiteholders will be required to provide a credit card to be kept on file for the season. Advance payment is required for all events.

PAYMENT OPTIONS

CREDIT CARDS

Cleveland Browns Hospitality Group accepts American Express, Discover, MasterCard or VISA.

ESCROW ACCOUNT

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

PRE-PAYMENT

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

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

AUTHORIZED SIGNERS FOR CREDIT & ESCROW ACCOUNTS

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

CANCELLATION POLICY

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



ADDITIONAL SERVICE

UNCONSUMED BEVERAGES

For all single game rental suites, Cleveland Browns Hospitality Group reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and credit will not be given for any such items.

PERSONALIZED SERVICE

During events, a suite attendant will be assigned to deliver your food and beverage orders, take additional orders, and assist in maintaining your suite. Should you desire a dedicated suite attendant to remain exclusively in your suite for the event, please contact the suite catering office and allow 72-hours advance notice to ensure your request can be accommodated. The cost for a private suite attendant is \$200.00 per event. If you wish to have a private bartender, this service will include the opening and serving of all beverages; cost is \$200.00 per event.

PRIVATE SUITE ATTENDANT FEE - \$200

Please note that \$150 is distributed to the private suite attendant as additional wages.

SPECIAL AMENITIES

Cleveland Browns Hospitality Group can provide a selection of customized items for your suite including personalized napkins, balloons, special occasion décor and party favors. Please contact your Suite Manager for details on rental charges and costs.

SPECIAL OCCASION CAKE

If you're celebrating a birthday or another special occasion, we would be pleased to prepare a special cake just for you. Please contact our suite sales office 72-hours in advance for ordering and pricing.

GENERAL INFORMATION

FOOD & BEVERAGE DELIVERY

Unless a specific time is indicated, all food and beverage orders will be delivered to the suites at the opening of doors, except all pizzas, suite specials will be delivered at kickoff in the 1st quarter. In order to ensure the highest level of food quality, certain foods may be delivered to the suites after the guests arrive.

HOURS OF OPERATION

A Cleveland Browns Hospitality Group representative will be available during regular business hours, Monday through Friday from 9:00 am until 5:00 pm for all order processing.

LIABILITY

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

OUTSIDE FOOD & BEVERAGE

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

SECURITY/LOST & FOUND

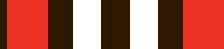
Please be sure to remove all personal property in each suite when leaving the premises. Cleveland Browns Hospitality Group is not responsible for any misplaced property, articles or equipment left unattended in the suites.

SUITE ADMINISTRATOR

Each suite should designate one person as the official contact or "Suite Administrator." Your Suite Administrator should be responsible for all order placement and communication with the Suite Catering Department.

SUITE SET-UP

All suites will be stocked with standard disposable plates, utensils and drinking cups. China, glassware, and silverware can be stocked for an additional \$150.00 per event.



**CLEVELAND
BROWNS**
≡ STADIUM ≡

