

CELEBRATING  
30 YEARS

# SUITE MENU

2024-2025



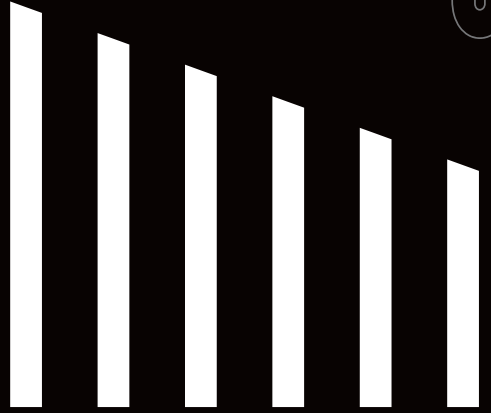
WELCOME



CELEBRATING

30

YEARS



30  
30  
30

CELEBRATING

# WELCOME

## **REINTRODUCE YOURSELF TO THE FINE ART OF DINING – THE PLEASURE OF LEISURELY SHARING A GREAT MEAL.**

Savor the tastes, textures, and aromas of the food and beverage, admire the presentation, and be surrounded by pleasant conversation and laughter in your luxury Suite.

Reconnect with the land and the origins of food. Our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process. By partnering with local farmers, growers, ranchers, and producers – and by expanding our supply chain to include diverse vendors – we have access to the best available ingredients and a network of suppliers that share our dedication to sourcing sustainable menus.

The suite experiences are successful when conversations are open, participants are engaged, and the experience exceeds expectations. The best meals are prepared from the freshest, seasonal ingredients. Simple, honest food should excite the senses, tempt the palette, and enhance the atmosphere. By combining great meals with great events, we hope to provide you and your guests with an unforgettable experience.

Our suite menu provides a preview of our culinary capabilities. The entire team at Rocket Mortgage FieldHouse and Aramark welcomes you. We are thrilled to open our kitchen and extend our service and look forward to enhancing your event experience.

# CONTENTS

PROUD HOME OF THE





# TABLE OF CONTENTS

## PACKAGES 7

The Event Day 9

The C-Town BBQ 11

Kids Club 12

## KONCIOUS KUISINE 13

## À LA CARTE 15

Snacks 16

Chilled Platters 16

Hot Appetizers 17

Quaker Steak & Lube Wings 17

Sandwiches + Salads 18

Fan Favorites 19

Entrées 20

Flour Pizza Company 21

Desserts 21

## BEVERAGES 23

Packages 22

Non-Alcoholic Beverages 21

Beer & Beyond 22

Spirits 23

Wine 24

## ORDERING 26

# PACKAGES



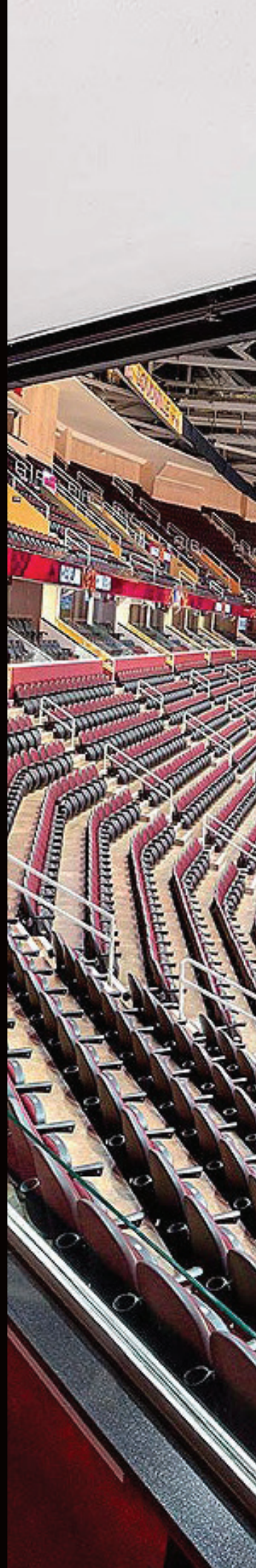




**THE  
EVENT  
DAY  
9**

**THE  
C-TOWN  
BBQ  
11**

**KIDS  
CLUB  
12**





# THE EVENT DAY





# THE EVENT DAY ★

## PACKAGE \$620

SERVES 12

### Snack Trio

Freshly Popped Popcorn, FieldHouse Chips with Caramelized Onion Dip, Mini Pretzel Twists with Honey Mustard Dip

### Grilled & Chilled Vegetable Mezze

Rainbow Carrots, Mixed Olives, Jingle Bell Peppers, Carnival Cauliflower, Heirloom Tomatoes, Watermelon Radish Cucumbers, Cipollini Onions, Long-Stem Artichokes, Tahini Ranch Dressing

*Vegetarian*

### Seasonal Fresh Fruit Platter

Melons, Grapes, Pineapple, Berries, Kiwi, Starfruit

*Vegan, Gluten Friendly*

### Potato Wedges

Rosemary, Parmesan, Garlic Aioli

*Vegetarian*

### Quaker Steak & Lube Boneless BBQ Wings

BBQ, Celery, Bleu Cheese Dip

### Mac and Cheese

Cavatappi, Creamy Cheddar Cheese Sauce, Herb Breadcrumbs

*Vegetarian*

### Hot Dogs

Sauerkraut, Traditional Condiments, Yellow Onions, Soft Rolls

*Gluten Friendly without rolls*

### Hot Dog Toppings

Seasoned Chili, Shredded Cheddar

*Gluten Friendly*

### Craveworthy Cookies

Chocolate Chip, Sugar

*Vegetarian, produced in an environment that handles Nuts*

### Brownies

Chocolate Caramel Pecan, Cheesecake Brownie

*Vegetarian, Contains Nuts*

## ENHANCEMENTS

### Quaker Steak & Lube Wing Trio \$99

Buffalo, BBQ & Chipotle Dry Rub Celery, Bleu Cheese Dip



### Wine Lovers Package \$222

J. Lohr Riverstone Chardonnay

Kim Crawford Sauvignon Blanc

Z Alexander Red Blend

J. Lohr Seven Oaks Cabernet Sauvignon

## ★ EVENT DAY

Local taxes and fees apply.

# THE C-TOWN BBQ



# THE C-TOWN BBQ

## PACKAGE \$780

SERVES 12

### Snack Trio

Freshly Popped Popcorn, FieldHouse Chips  
with Caramelized Onion Dip, Mini Pretzel Twists  
with Honey Mustard Dip

### Seasonal Fresh Fruit Platter

Melons, Grapes, Pineapple, Berries, Kiwi, Starfruit  
*Vegan, Gluten Friendly*

### Loaded Potato Salad

Applewood Smoked Bacon, Scallions, Aged Cheddar Cheese

### Mac and Cheese

Cavatappi, Creamy Cheddar Cheese Sauce, Herb Breadcrumbs  
*Vegetarian*

### Quaker Steak & Lube Boneless Wing Trio

Buffalo, BBQ, Chipotle Dry Rub, Celery, Bleu Cheese Dip

### Tex-Mex Sampler

Grilled Chicken & Cheese Quesadilla, Jalapeño Poppers,  
Street Corn Casserole, Queso Bravo, Salsa, Lime Crema

### Smokehouse Platter

Baby Back Ribs, Beef Brisket, Jalapeño Cheddar Sausage,  
Corn Muffins, Smokey BBQ Sauce

### Craveworthy Cookies

Chocolate Chip, Sugar  
*Vegetarian, produced in an environment that handles Nuts*

### Brownies

Chocolate Caramel Pecan, Cheesecake Brownie  
*Vegetarian, Contains Nuts*

## ENHANCEMENTS

### Grilled & Chilled

#### Vegetable Mezze \$84

Rainbow Carrots, Mixed Olives,  
Jingle Bell Peppers,  
Carnival Cauliflower, Heirloom  
Tomatoes, Watermelon Radish  
Cucumbers, Cipollini Onions,  
Long-Stem Artichokes,  
Tahini Ranch Dressing

*Vegetarian*



#### Craft Beer Sampler \$96

Seasonal Selection of 12 Craft Beers



# KIDS CLUB

## KIDS CLUB ★ PACKAGE

**\$36**

SERVES 6

**Smucker's® Uncrustables**  
Peanut Butter, Jelly

**Juice Box**

★ **EVENT DAY**





# KONCIOUS KUISINE

SERVES 6

## **Vegan BBQ Platter \$205**

Jackfruit Vegan Ribs, Mac n Cheez

*Vegan*

## **Loaded Mac & Cheez Bowl \$50**

Vegan Creamy Mac, Broccoli, Bac'n and Coconut Brown Buttery Breadcrumbs, Chopped Tomatoes

*Vegan*

## **Vegan Philly Spring Roll Duo \$67**

"Beef" and "Chicken" Philly Stuffed Spring Rolls

*Vegan*

## **Peach Cobbler with Vegan Whipped Cream \$50**

*Vegan*



Local taxes and fees apply.

# À LA CARTE







**SNACKS**  
16

**CHILLED  
PLATTERS**  
16

**HOT APPETIZERS**  
17

**QUAKER STEAK &  
LUBE WINGS**  
17

**SANDWICHES +  
SALADS**  
18

**FAN FAVORITES**  
19

**ENTRÉES**  
20

**FLOUR PIZZA  
COMPANY**  
21

**DESSERTS**  
21



## SNACKS ★

SERVES 6

### Freshly Popped Popcorn \$32

Salted and Bottomless,  
Souvenir Bucket  
*Gluten Friendly, Vegetarian*

### FieldHouse Chips \$30

House-Fried Yukon Ranch  
Potato Chips,  
Caramelized Onion Dip  
*Vegetarian*

### Mini Pretzel Twists \$30

Honey Mustard Dip  
*Vegetarian*

### Tortilla Chips \$37

House-Made Pico de Gallo  
*Gluten Friendly, Vegetarian*

### Snack Trio \$75

Freshly Popped Popcorn,  
FieldHouse Chips with  
Caramelized Onion Dip,  
Mini Pretzel Twists with  
Honey Mustard  
*Vegetarian, Contains Nuts*



## CHILLED PLATTERS

SERVES 10

### ★ Grilled & Chilled Vegetable Mezze \$84

Rainbow Carrots, Mixed Olives, Jingle Bell Peppers, Carnival Cauliflower,  
Heirloom Tomatoes, Watermelon Radish Cucumbers, Cipollini Onions,  
Long-Stem Artichokes, Tahini Ranch Dressing  
*Vegetarian*

### ★ Seasonal Fresh Fruit Platter \$66

Melons, Grapes, Pineapple, Berries, Kiwi, Starfruit  
*Gluten Friendly, Vegan*

### Assorted Charcuterie & Artisan Cheese \$135

Prosciutto, Bresaola, Soppressata, Artisan Cheese  
Grain Mustard, Fig Jam, Candied Pecans, Assorted Crackers  
*Contains Nuts, Gluten Friendly without crackers*

### Shrimp Cocktail \$108

Cocktail Sauce, Peruvian Green Sauce, Lemon, Arugula  
*Gluten Friendly*

### Sushi & Maki Display\* \$175

Assorted Sushi Rolls, Wasabi, Pickled Ginger, Soy Sauce

### ★ Hummus Duo \$83

Red Roasted Pepper, Lemon Chive, Toasted Naan  
*Vegan, Gluten Friendly without Naan*

### Kamm's Corners Roasted Roots \$78

Red and Golden Beets, Malibu Carrots, Brussels Sprouts,  
Mushy Green Peas, Blood Orange Vinaigrette  
*Gluten Friendly, Vegan*

### ★ EVENT DAY

### ★ EVENT DAY



# HOT APPETIZERS

SERVES 6

★ **Crispy Chicken Tenders** \$96

Honey Mustard, BBQ Sauce

★ **Gluten Free Chicken Tenders** \$96

Honey Mustard, BBQ Sauce

*Gluten Friendly*

**Yakitori Chicken** \$115

Green Curry Coconut,  
Singed Pineapple Hoisin

*Gluten Friendly*

**Crab Rangoon Dip** \$80

Togarashi Dusted Wonton Chips,  
Thai Sweet Chili Glaze

*Contains Shellfish,*

*Gluten Friendly without wonton chips*

**Hungarian Sausage Pepper Dip\*** \$80

San Marzano Tomato,  
Piparra Peppers, Smoked Paprika,  
Farmers Cheese, Baguette

*Gluten Friendly without crackers*

★ **Bavarian Pretzel Sticks** \$45

Bertman's Spicy Brown Mustard,  
Hot Cheese

*Vegetarian*

★ **Potato Wedges** \$43

Rosemary, Parmesan, Garlic Aioli

*Vegetarian*

**Polish Meatballs** \$82

Sour Cream Demi, Roasted Wild  
Mushrooms, Grilled Scallions

**Fieldhouse Nachos** \$63

Queso Bravo, Monterey Jack,  
Charro Beans, Pico de Gallo,  
Sour Cream, Tortilla Chips

*Vegetarian*

**ADD Smoked Chicken** \$45

**Tex-Mex Sampler** \$85

Grilled Chicken & Cheese Quesadilla,  
Jalapeño Poppers, Street Corn  
Casserole, Queso Bravo, Salsa,  
Lime Crema



★ **EVENT DAY**

# QUAKER STEAK & LUBE WINGS ★

SERVES 10

## WINGS

**Quaker Steak & Lube Wing Trio** \$105

Buffalo, BBQ, Chipotle Dry Rub,  
Celery, Bleu Cheese Dip

*Gluten Friendly*

**Quaker Steak & Lube Wings** \$86

Choice of:

» Buffalo

» BBQ

» Chipotle Dry Rub

Celery, Bleu Cheese Dip

*Gluten Friendly*

## BONELESS WINGS

**Quaker Steak & Lube Boneless Wing Trio** \$105

Buffalo, BBQ, Chipotle Dry Rub,  
Celery, Bleu Cheese Dip

**Quaker Steak & Lube Boneless Wings** \$86

Choice of:

» Buffalo

» BBQ

» Chipotle Dry Rub

Celery, Bleu Cheese Dip

★ **EVENT DAY**

Local taxes and fees apply.

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

# SANDWICHES & SALADS

SERVES 10

## Herb Roasted Turkey

### Dagwood \$84

Cotswold Cheese, Arugula,  
Roasted Tomato Aioli,  
Dill Pickle Chips, Brioche Baguette

## Toasted Murray Hill

### Grinder \$85

Rosemary Ham, Genoa Salami,  
Aged Fontina, Crispy Pepperoni,  
Shaved Red Onion,  
Pepperoncini Mayo, Olive Salad,  
Brioche Baguette

## ★ Classic Caesar Salad \$79

Crisp Romaine Hearts,  
Grana Padano, Herb Croutons,  
Classic Caesar Dressing  
*Vegetarian, Gluten Friendly without Croutons*

**ADD Grilled Chicken Breast \$45**

## ★ Arugula Garden Salad \$80

Arugula, Heirloom Tomato,  
English Cucumber,  
Watermelon Radish,  
Balsamic Vinaigrette  
*Gluten Friendly, Vegetarian*

## Loaded Potato Salad \$76

Applewood Smoked Bacon,  
Scallions, Aged Cheddar Cheese  
*Gluten Friendly*

## Niçoise Tuna Salad \$86

French Beans, Kalamata Olives,  
Egg Wedge, Marble Potato,  
Roasted Tomatoes,  
Champagne Vinaigrette



## ★ EVENT DAY



# FAN FAVORITES

SERVES 6

## ★ Fieldhouse Burgers \$110

SERVES 12

All Beef, Romaine Lettuce, Sliced Tomato, Pickles, Cheddar Cheese, Wild Mushrooms, Caramelized Onions, Brioche Bun

## Plant Based Impossible™ Burgers \$107

Dill Pickle Chips, Pickled Onions, Shredded Lettuce, Roma Tomatoes, Soft Rolls

*Vegan, Gluten Friendly without roll*

Individually Wrapped.

**Delivered Hot to your Suite after the Start of the Event**

## ★ Hot Dogs \$65

Sauerkraut, Traditional Condiments, Yellow Onions, Soft Rolls

*Gluten Friendly without rolls*

## ADD Seasoned Chili and Shredded Cheddar \$23

## Mac and Cheese \$50

Cavatappi, Creamy Cheddar Cheese Sauce, Herb Breadcrumbs

*Vegetarian*

## ★ Street Tacos \$170

Smoked Chicken Thighs, Beef Birria, Sour Cream, Monterey Jack Cheese, Pico de Gallo, Shredded Lettuce, Flour Tortilla

## Symon's Burger Joint Double Cheeseburgers \$108

Double Cheese Smash Burger, Shredded Lettuce, Tomato, Pickled Red Onion, Kosher Dills

*Gluten Friendly without rolls*

Individually Wrapped.

**Delivered Hot to your Suite after the Start of the Event**

## The Polish Boy \$82

Kielbasa, Power Slaw, Soft Roll, Malt Vinegar Fries, Alabama BBQ Sauce

Individually Wrapped.

**Delivered Hot to your Suite after the Start of the Event**



## ★ EVENT DAY

Local taxes and fees apply.

# ENTRÉES

SERVES 10

## Chicken Marsala \$164

Ricotta Ravioli, Forest Mushrooms, Roasted Tomatoes, Wilted Spinach, Grana Padano, Grilled Focaccia

## Steakhouse Beef Tenderloin Board \$278

Char-Grilled, Mushroom Demi-Glace, Grilled Asparagus, Smashed Rosemary Marble Potatoes, Gorgonzola Cream

*Gluten Friendly*

**Delivered Hot to your Suite Upon Arrival**

## Smokehouse Sampler \$193

Baby Back Ribs, Beef Brisket, Jalapeño Cheddar Sausage, Corn Muffins, Smokey BBQ Sauce

## Firecracker Shrimp \$192

Bamboo Fried Rice, Edamame, Miso Teriyaki, Thai Basil

## ★ Fish & Chips \$180

Panko-Breaded Perch, Rosemary Potato Wedges, Power Slaw, Malt Vinegar, Tartar Sauce

## ★ Cleveland Kielbasa & Pierogies \$75

Hard Cider Cabbage, Caramelized Onions, Cheddar Pierogies, Stadium Butter, Sour Cream



★ **EVENT DAY**



# FLOUR PIZZA COMPANY ★

SERVES 8

**FEATURING  
MATT MYTRO**



**Suite at the Start of the Event**

## **Classic Cheese Pizza \$36**

Crushed Tomato,  
Rowdy Cow Fromage Blanc, Grana  
*Vegetarian*

## **Pepperoni Pizza \$41**

Crushed Tomato, Fresh Mozzarella,  
Grana

## **Sausage Pizza \$41**

Crushed Tomato, Fresh Mozzarella,  
Grana

*\*Gluten Free Crust available upon request*



★ **EVENT DAY**

Local taxes and fees apply.

# DESSERTS ★

SERVES 6

## **Craveworthy Cookies \$64**

Chocolate Chip, Sugar

*Vegetarian, produced in an environment that handles Nuts*

## **Brownies \$64**

Chocolate Caramel, Pecan, Cream Cheese

*Vegetarian, Contains Nuts*

## **Hinge Town Cheesecake \$85**

Deconstructed Vanilla Scented Cheesecake,  
Cinnamon Tortilla Chips, Wild Berries



## **LOOKING FOR SOMETHING SPECIAL?**

**Contact our Suite Sales Coordinator for more  
Information on Options and Pricing!**

*Gluten Free Desserts and Celebration Cakes must be  
Ordered 2 Business Days Prior to your scheduled event.*

★ **EVENT DAY**

# BEVERAGES







**BEVERAGE  
PACKAGES**  
**24**

**NON-ALCOHOLIC  
BEVERAGES**  
**25**

**BEER**  
**26**

**LIQUOR**  
**27**

**WINE**  
**29**



# PACKAGES

## WINE LOVERS

**PACKAGE** \$225

**1 BOTTLE OF EACH**

J. Lohr Riverstone  
*Chardonnay*

Kim Crawford  
*Sauvignon Blanc*

Z Alexander  
*Red Blend*

J. Lohr Seven Oaks  
*Cabernet Sauvignon*



## ONE STOP SHOPPING

**PACKAGE** \$822

**ONE 6-PACK OF EACH**

Dasani Water, Coca-Cola Classic, Diet Coke, Sprite, Seagram's Ginger Ale

Budweiser, Bud Light, NutriL, Modelo

Club Soda, Tonic

**ONE BOTTLE OF EACH**

Tito's Handmade Vodka, Tanqueray Gin,  
Crown Royal, Bacardi Superior Rum

William Hill *Chardonnay*,  
Robert Mondavi Napa  
*Cabernet Sauvignon*

Cranberry Juice,  
Orange Juice

Lemons, Limes,  
Olives



Local taxes and fees apply.



# NON-ALCOHOLIC

## Soft Drinks \$24

### Per 6-pack

Coca-Cola Classic  
Diet Coke  
Coca-Cola Zero Sugar  
Cherry Coke  
Sprite  
Barq's Root Beer  
Seagram's Ginger Ale

## Water

### Per 6-pack

Dasani Water \$24  
smartwater \$34

## Sparkling Water \$24

### Per 6-pack

Topo Chico Mineral Water

## Gold Peak Tea \$34

### Individual

Sweet Tea  
Unsweetened Tea

## Juice Boxes \$2.75

### Individual

## Juice \$9

### Per liter

Orange  
Grapefruit  
Cranberry  
Pineapple Juice 6-pack

## Mixers \$22

### Per 6-pack

Club Soda  
Tonic

## Alternative Beverages \$30

### Per 4-pack

Red Bull  
Sugar Free Red Bull

## BAR SUPPLIES

### OWEN'S 4-pack

Espresso Martini Mix \$24  
Ginger Beer \$24  
Sparkling Cranberry \$24  
Margarita Mix \$24

## Mixers & Supplies

Bloody Mary Mix \$12  
Margarita Mix \$12  
Cherries \$7  
Grenadine Syrup \$8  
Lemon Wedges \$8  
Lime Wedges \$8  
Olives \$6.50  
Orange Wedges \$6.50  
Rose's Lime Juice \$8

## Hot Beverage Service \$20

Per Pot  
Regular Coffee  
Decaf Coffee  
Hot Tea

## COFFEE INCLUDES

Cups, Lids, Sleeves,  
Creamer +  
Assorted Sweeteners



*Coca-Cola* *Sprite*

Local taxes and fees apply.

# BEER & BEYOND

PER 6-PACK

## Domestic Beer \$38

12oz can

Bud Light  
Budweiser  
Labatt Blue  
Yuengling  
Yuengling Flight  
Coors Light  
Miller Lite

## Premium/Import Beer \$46

12oz can

Modelo  
Michelob Ultra  
Stella Artois  
Heineken

## Specialty Craft Beer \$48

12oz can

Angry Orchard  
Goose Island IPA  
Great Lakes Dortmunder  
Great Lakes Hazecraft IPA  
Great Lakes Seasonal  
Voodoo Ranger IPA  
Fat Head's Bumble Berry  
Fat Head's Head Hunter IPA

## Craft Beer Sampler \$96

Seasonal Selection  
of 12 Craft Beers

## Gluten-Free Beer \$48

12oz bottles

Redbridge  
*Gluten Friendly*

## Non-Alcoholic Beer \$30

12oz bottles

O'douls

## Specialty Drinks \$48

12oz bottles

*Gluten Friendly*  
Nutrl Seltzer  
Bud Light Seltzer  
High Noon Seltzer





# SPIRITS

PER BOTTLE

## Vodka

New Amsterdam \$82  
Wheatley \$80  
Tito's Handmade \$89  
Grey Goose \$105  
Ketel One \$100  
Pink Whitney \$80

## Gin

Tanqueray \$94

## Tequila

Casamigos Blanco \$105  
Casamigos Reposado \$119  
Casamigos Añejo \$129

## Rum

Bacardi Superior \$61  
Captain Morgan Spiced \$71

## Whiskey

Crown Royal \$93  
Crown Apple \$93  
Jack Daniel's \$93  
Jameson \$87  
Fireball \$87  
Four Roses Small Batch \$87  
Basil Hayden \$104  
Woodford Reserve \$108

## Scotch

Dewar's White Label \$82  
Glenlivet 12 Year \$103

## Cordials

Kahlua \$71  
Cointreau \$82



## Cognac

Hennessy \$98  
Hennessy VSOP \$147

## Other

Dry Vermouth \$33  
Sweet Vermouth \$33  
Triple Sec \$33

## SIGNATURE COCKTAIL

### OWEN'S Espresso Martini \$110

4-pack

Owen's Espresso Martini Mix

1 bottle

Tito's Handmade Vodka

### OWEN'S American Mule \$110

4-pack

Owen's Ginger Beer

1 bottle

Tito's Handmade Vodka

## LOOKING FOR SOMETHING SPECIAL?

Contact our Suite Sales Coordinator five business days prior to the event day.

*Additional fees may apply. Items subject to availability based on suppliers.*





# WHITE WINE

PER BOTTLE

## CHAMPAGNE & SPARKLING

Moët & Chandon *Impérial Brut* \$170

Moët & Chandon *Nectar Impérial Rosé* \$153

Domain Chandon *Brut* \$77

Martini & Rossi *Asti* \$53

Riondo *Prosecco* \$48

## SWEET WHITE AND ROSÉ

Ceretto | Vignaioli di S. Stefano Moscato d'Asti \$41

Chateau Ste. Michelle *Riesling* \$43

Fleur De Mer *Rosé* \$58

## DRY LIGHT TO MEDIUM INTENSITY

Woodbridge *Chardonnay* \$36

Woodbridge *Pinot Grigio* \$36

Ruffino Lumina *Pinot Grigio* \$43

Francis Ford Coppola *Chardonnay* \$43

Kim Crawford *Sauvignon Blanc* \$67

Santa Margherita *Pinot Grigio* \$81

## DRY MEDIUM TO FULL INTENSITY

William Hill *Chardonnay* \$47

J. Lohr Riverstone *Chardonnay* \$54

Stoneleigh *Sauvignon Blanc* \$63

Sonoma Cutrer *Chardonnay* \$83



# RED WINE

PER BOTTLE

## DRY LIGHT TO MEDIUM INTENSITY

Woodbridge *Cabernet Sauvignon* \$36

Woodbridge *Merlot* \$36

Borealis Vintners *Pinot Noir* \$46

Z Alexander Brown *Red Blend* \$48

Benzinger *Pinot Noir* \$48

Imagery Estate *Cabernet Sauvignon* \$60

## RED WINE - DRY MEDIUM TO FULL INTENSITY

Louis Martini *Cabernet Sauvignon* \$59

Sella Antica *Toscana Rosso* \$59

J. Lohr Seven Oaks *Cabernet Sauvignon* \$62

Meiomi *Pinot Noir* \$65

Decoy *Red Blend* \$73

Justin *Cabernet Sauvignon* \$77

Hess Allomi *Cabernet Sauvignon* \$88

Robert Mondavi Napa *Cabernet Sauvignon* \$100

The Prisoner Wine Co. *Red Blend* \$141

Stag's Leap Artemis *Cabernet Sauvignon* \$158

Neyer's Vineyards *Cabernet Sauvignon* \$154

Cakebread *Cabernet Sauvignon* \$251

Caymus Special Select *Cabernet Sauvignon* \$279





# ORDERING





# HOW TO ORDER

## ORDERING DEADLINES

Certain you have access to our full suite menu, we ask that you submit your order two business days prior to your scheduled event. After that point, our Advanced Day Menu will no longer be available to order and we will switch over to our Event Day Menu.

## ADVANCED ORDERS

### DUE BY 4:00PM

according to the following schedule:

#### EVENT DAY

Monday	due the previous
Tuesday	due the previous
Wednesday	due the previous
Thursday	due the previous
Friday	due the previous
Saturday	due the previous
Sunday	due the previous

#### DUE BY 4PM

Thursday
Friday
Monday
Tuesday
Wednesday
Thursday
Thursday

Please submit all orders for events that occur around the holiday three business days prior to your scheduled event.

## EVENT DAY ORDERING

All menu items offered during an event can be found by scanning a QR Code in your Suite to order Event Day food or by contacting your Suite Attendant.

## SUBMITTING YOUR FOOD & BEVERAGE ORDER

Once you have reviewed the suite menu and have completed an order form, orders can be placed in three easy ways:

- 1. VIA EMAIL** [SuiteCateringRMFH@aramark.com](mailto:SuiteCateringRMFH@aramark.com)
- 2. VIA PHONE** **216-420-2669**
- 3. VIA ONLINE** [www.suitecatering.com](http://www.suitecatering.com)

The online catering site is reserved for suite owners who have established an account.

## CANCELLATION POLICY

No charges will be assessed to clients 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 & beverage charge.

## 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.

30  
30  
30

