

LUXURY SUITE MENU

PACKAGES

À LA CARTE

BEVERAGES

POLICIES



ACRISURE STADIUM SUITES

PACKAGES BRUNCH

PACKAGE 1000

portion size designed to serve 12 guests

FRESHLY POPPED POPCORN

Served in a Pittsburgh Steeler Souvenir Bucket
(Gluten Friendly, Vegetarian)

BREAKFAST BREADS AND PASTRIES

Seasonal Preserves and Butter
(Vegetarian)

FRESH BERRIES & FRUIT

Melon, Grapes, Pineapple, Berries
(Gluten Friendly, Vegan)

SEASONAL VEGETABLE CRUDITE

Heirloom Baby Tomatoes, Celery, Sweet Peppers
Asparagus, Cauliflower, Carrots, Radish, Hummus, Cucumber Dill Ranch Dip
(Gluten Friendly, Vegan)

HOT CHICKEN AND WAFFLE SKEWERS

Fireball Maple Syrup

HAM, EGG, AND CHEESE SCRAMBLE

(Gluten Friendly)

BACON, EGG, AND CHEESE STUFFED BISCUITS

ROASTED BREAKFAST POTATOES

Sauteed Peppers and Onions
(Gluten Friendly)

BLUEBERRY STUFFED PANCAKES

Berry Compote and Maple Syrup
(Vegetarian)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PACKAGES

PRE-GAME TAILGATE PACKAGE 1000

portion size designed to serve 12 guests

FRESHLY POPPED POPCORN

Served in a Pittsburgh Steeler Souvenir Bucket
(Gluten Friendly, Vegetarian)

GRIDIRON NACHOS

Braised Chicken, Chorizo and Cheese Sauce, Jalapeño, Salsa, Sour Cream
Tortilla Chips

SEASONAL VEGETABLE CRUDITE

Heirloom Baby Tomatoes, Celery, Sweet Peppers
Asparagus, Cauliflower, Carrots, Radish, Hummus, Cucumber Dill Ranch Dip
(Gluten Friendly)

CHICKEN CAESAR SALAD

Romaine, Parmesan Reggiano, Focaccia Crouton, Classic Caesar Dressing
(Gluten Friendly without Croutons)

NEBBY NEIGHBORS PASTA SALAD

Rotini, Roasted Tomatoes, Salami, Mozzarella Pearls, Black Olives
Baby Bell Peppers, Red Onion, Fresh Herbs, Parmesan

STEEL CITY SUBMARINE

Black Forest Ham, Pepperoni, Salami, Capicola, Fresh Mozzarella
Shredded Lettuce, Tomato, Yinzer Mayo

HOT DOGS

Sauerkraut, Traditional Condiments, Onions, Rolls
(Gluten Friendly without rolls)

CRISPY CHICKEN TENDERS

Smoked BBQ Aioli Sauce, Hot Honey Buffalo Sauce, Buttermilk Ranch

(LOGO) BURGATORY BACON BOURBON BBQ SLIDERS

Natural Angus Beef*, with Farmhouse Cheddar Cheese, Applewood
Smoked Bacon, 100 Proof Bourbon BBQ Sauce & Haystack Onions

FRANCO'S PIZZA

Your Choice: Two Pizzas, Delivered At Your Time, Your Style

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PACKAGES

BEST OF THE BURGH' PACKAGE 1100

portion size designed to serve 12 guests

HOUSE MADE POTATO CHIPS

Roasted Shallot Dip
(Gluten Friendly, Vegetarian)

CAJUN DEVEILED EGG TARTS

Jalapeno Bacon Jam, Chives, Smoke Paprika, Savory Tart Shell

GRIDIRON NACHOS

Braised Chicken, Chorizo, Cheese Sauce, Jalapeño, Salsa, Sour Cream,
Tortilla Chips
(Gluten Friendly)

NOR 'SIDE CHOPPED SALAD

Chopped Greens, Cucumbers, Tomatoes, Carrots, Green Goddess Dressing
(Gluten Friendly, Vegetarian)

PITTSBURGH POTATO SALAD

Bacon, Chopped Egg, Scallions, Sweet Pickle Relish, Shredded Cheddar
(Gluten Friendly)

TRADITIONAL PIEROGIES

Crispy Pierogies, Kielbasa, Scallion Butter
Caramelized Onions, Sour Cream

HOMESTYLE MAC N CHEESE

Herb Breadcrumbs, Traditional Cheese Sauce

BBQ CHIPPED HAM SANDWICHES

A Pittsburgh Original!!! BBQ Chipped Chopped Ham, Shredded Cheddar
Pickle, Cornmeal Dusted Kaiser

JUMBO FRIED WINGS

Choice of: Honey BBQ or Mild Sauce

STRIP DISTRICT COMBO

Italian Sausage and Grandma's Meatballs
Stewed in San Marzano Tomato Sauce
Grated Parmesan, Mozzarella, Pull Apart Roll

FRANCO'S PIZZA

Your Choice of: Two Pizzas, Delivered At Your Time, Your Style

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PACKAGES

SIX RINGS PACKAGE 1450

portion size designed to serve 12 guests

POTATO SKINS

Braised Short Ribs, Cheese Curds, Roasted Mushrooms
Caramelized Onions

FRESH BERRIES & FRUIT

Melon, Grapes, Pineapple, Berries
(Gluten Friendly, Vegan)

PENN AVENUE CHARCUTERIE & ARTISAN CHEESE

Assorted Italian Meats and Artisanal Cheeses, Grapes, Cornichons
Whole Grain Mustard, Dried Fruit, Flatbread Crackers, Petite Naan Bread
(Gluten Friendly without Cracker Basket)

PANKO FRIED SHRIMP

Sweet Corn Hushpuppies, Chipotle Aioli

BUFFALO CHICKEN SALAD

Sliced Buffalo Grilled Chicken, Cherry Tomato, Red Onions, Blue Cheese
Crumbles, Roasted Garlic Ranch

SUSHI SAMPLER

Pickled Ginger, Soy Sauce, Wasabi

ROASTED SQUASH & BURRATA

Toasted Pepitas, Arugula, Cornbread Crouton, Molasses Vinaigrette

GRILLED CHICKEN CAPRESE GRINDER

Herb Grilled Chicken, Roasted Tomatoes, Fresh Mozzarella, Red Pepper
Pesto, Fresh Basil, Balsamic Glaze

CHILLED BEEF TENDERLOIN

Spicy Mary Tomatoes, Spinach, Olives and Caper Berries, Shaved Parmesan
Pink Peppercorn Aioli, Fresh Rolls
(Gluten Friendly without Fresh Rolls)

LEMON GARLIC SALMON

Seared Filets, Sweet Potato Puree, Roasted Brussel Sprouts, Crispy Onions
Lemon Butter Sauce
(Gluten Friendly)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A LA CARTE STADIUM SNACKS

FRESHLY POPPED BOTTOMLESS POPCORN 48

Served in a Pittsburgh Steeler Souvenir Bucket
(Gluten Friendly, Vegetarian)

HOUSE-MADE POTATO CHIPS 41

Roasted Shallot Dip
(Gluten Friendly, Vegetarian)

AUNTIE ANNE'S SOFT PRETZELS

One Dozen Original Pretzels 96
One Dozen Cinnamon Pretzels 96
Combo Pack of 6 Original and 6 Cinnamon 96

GRIDIRON NACHOS 110

Braised Chicken, Chorizo & Cheese Sauce, Jalapeño, Salsa, Sour Cream,
Tortilla Chips
(Gluten Friendly)

POTATO SKINS 94

Braised Short Ribs, Cheese Curds, Roasted Mushrooms
Caramelized Onions

TORTILLA CHIPS 85

Street Corn Dip, Cilantro Sour Cream, Pico de Gallo
(Gluten Friendly)

Snack Mix 50

Chex Mix, Pretzels, Cheez-Its Crackers, BBQ Spice, Cheetos

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CHILLED PLATTERS

FRESH BERRIES & FRUIT 104

Melon, Grapes, Pineapple, Berries
(Gluten Friendly, Vegan)

SEASONAL VEGETABLE CRUDITE 98

Heirloom Baby Tomatoes, Celery, Sweet Peppers
Asparagus, Cauliflower, Carrots, Radish, Cucumber Dill Ranch Dip
(Gluten Friendly, Vegan)

PENN AVENUE CHARCUTERIE & ARTISAN CHEESE 129

Assorted Italian Meats and Artisanal Cheeses, Grapes, Cornichons,
Whole Grain Mustard, Dried Fruit, Flatbread Crackers, Petite Naan Bread
(Gluten Friendly without Cracker Basket)

CAJUN DEVEILED EGG TARTS 90

Jalapeno Bacon Jam, Chives, Smoke Paprika, Savory Tart Shell
(Gluten Friendly)

SUSHI SAMPLER 300

Pickled Ginger, Soy Sauce, Wasabi

BREADS, SPREADS AND DIPS 101

Black Bean & Corn Dip, Pimento Cheese Dip, Green Onion Crab Dip,
Roasted Red Pepper Spread
Crostini, Tortilla Chips and Flatbreads
(Vegetarian)

SMOKED SALMON DIP 95

Whipped Cream Cheese Base, Fried Capers, Everything Seasoning, Fresh
Dill, Lemon Wedges, Bagel Chips

SOUTHWEST SHRIMP CEVICHE 145

Plantain and Tri Color Tortilla Chips, Avocado & Mango Salsa, Fresh Citrus
Crème, Cilantro, Lime Wedges

A LA CARTE

PITTSBURGH PUB GRUB

MAPLE CHICKEN AND WAFFLE SKEWERS 95

Fireball Maple Syrup

BUFFALO CHICKEN DIP 91

Pulled Chicken, Cream Cheese, Cheddar Cheese, Scallions

Diced Red Pepper, Tortilla Chips

(Gluten Friendly)

CRISPY CHICKEN TENDERS 143

Smoked BBQ Aioli Sauce, Hot Honey Buffalo Sauce, Buttermilk Ranch

PANKO FRIED SHRIMP 88

Sweet Corn Hushpuppies, Chipotle Aioli

JUMBO FRIED WINGS 134

Choice of: Honey BBQ or Mild Sauce

PORK POTSTICKERS 80

Sweet Soy Glaze, Toasted Sesame Seeds

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COACHES CORNER HAND HELDS

BBQ CHIPPED HAM SANDWICHES 120

A Pittsburgh Original!!! BBQ Chipped Chopped Ham, Shredded Cheddar
Pickle, Cornmeal Dusted Kaiser

GRILLED CHICKEN CAPRESE GRINDER 125

Herb Grilled Chicken, Roasted Tomatoes, Fresh Mozzarella, Red Pepper
Pesto, Fresh Basil, Balsamic Glaze

DAHNTAN TURKEY CLUB 126

Smoked Turkey, Fresh Greens, Oil Poached Tomato, Applewood Bacon
Swiss Cheese, Pesto Aioli, Multigrain Ciabatta
(Also available as a Wrap)

BBQ CHICKPEA SALAD SANDWICH 104

Smoked Barbeque Chickpea Salad, Living Lettuce, Heirloom Tomato, Sliced
Red Onion, Candied Jalapenos, Avocado Ranch, Stirato Roll
(Vegetarian)

STEEL CITY SUBMARINE 135

Black Forest Ham, Pepperoni, Salami, Capicola, Fresh Mozzarella
Shredded Lettuce, Tomato, Yinzer Mayo

A LA CARTE

SPECIAL TEAMS SALADS

NOR 'SIDE CHOPPED SALAD 78

Chopped Greens, Cucumbers, Tomatoes, Carrots, Green Goddess Dressing
(Gluten Friendly, Vegetarian)

STEEL CITY SPINACH SALAD 75

Spinach Base, Beer Candied Applewood Bacon Bits, Fried Onions, Goat
Cheese Crumbles, Bacon Vinaigrette

CHICKEN CAESAR SALAD 119

Romaine, Parmesan Reggiano, Focaccia Crouton, Classic Caesar Dressing
(Gluten Friendly without Croutons)

ROASTED SQUASH & BURRATA 105

Toasted Pepitas, Arugula, Cornbread Crouton, Molasses Vinaigrette

BUFFALO CHICKEN SALAD 95

Sliced Buffalo Grilled Chicken, Cherry Tomato, Red Onions, Blue Cheese
Crumbles, Roasted Garlic Ranch

NEBBY NEIGHBOR'S PASTA SALAD 92

Rotini, Roasted Tomatoes, Salami, Mozzarella Pearls, Black Olives
Baby Bell Peppers, Red Onion, Fresh Herbs, Parmesan

PITTSBURGH POTATO SALAD 87

Bacon, Chopped Egg, Scallions, Sweet Pickle Relish, Shredded Cheddar
(Gluten Friendly)

YINZER FAVORITES

Enjoy a taste of Pittsburgh traditions.

LOADED TOTS 79

Bacon & Beer Cheese, Tater Tots, Jalapenos, Ranch, Scallions

GARLIC PIZZA CUPS 95

Pepperoni, Mozzarella and Garlic Marinara

HOT DOGS 105

Sauerkraut, Traditional Condiments, Onions, Rolls
Add a Side: Beef Chili or Cheese Sauce 12

STUFFED BANANA PEPPERS 108

Italian Sausage, Provolone, Mozzarella, Marinara

STRIP DISTRICT COMBO 121

Italian Sausage and Grandma's Meatballs
Stewed in San Marzano Tomato Sauce
Grated Parmesan, Mozzarella, Pull Apart Roll

TRADITIONAL PIEROGIES 96

Crispy Pierogies, Kielbasa, Scallion Butter, Caramelized Onions
Sour Cream

HOME-STYLE MAC 91

Herb Breadcrumbs, Traditional Cheese Sauce

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

A LA CARTE

SIGNATURE ENTREES

As assortment of dinner style selections

BEEF SHORT RIBS 290

Potatoes Dauphinoise, Charred Broccolini, Pinot Noir Demi
(Gluten Friendly)

JERK CHICKEN 225

Braised Chicken Thighs, Homemade Jerk Sauce, Seasoned Rice and Pigeon
peas, Braised Collard Greens
(Gluten Friendly)

CHILLED PEPPERCORN CRUSTED TENDERLOIN 335

Confit Tomatoes, Olive Tapenade, Blue Cheese Crumbles
Extra Virgin Olive Oil, Fresh Rolls
(Gluten Friendly without rolls)

CAJUN SHRIMP AND GRITS 315

Anson Mills Grits, Buttered Corn, Red Pepper, and Caramelized Onion
Medley

VEGAN CHORIZO STUFFED BELL PEPPERS 225

Herbed Quinoa, Lentils, Vegan Mozzarella, San Manzano Sauce
(Gluten Friendly, Vegan)

LEMON GARLIC SALMON 300

Seared Filets, Sweet Potato Puree, Roasted Brussel Sprouts, Crispy Onions
Lemon Butter Sauce
(Gluten Friendly)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FRANCO'S HOUSE-MADE PIZZA

Portion size designed to serve 12 guests

CHEESE 47

House Sauce, Shredded Mozzarella, Basil

GINA MARGHERITA 47

House Sauce, Roasted Tomato, Shredded Fresh Mozzarella

MEAT LOVERS 55

House Sauce, Pepperoni, Bacon, Sausage, Ham, Shredded Mozzarella

PEP' O ROONEY 47

House Sauce, Sliced Pepperoni, Shredded Mozzarella, Basil

BUFFALO CHICKEN 50

Garlic butter cream, Cheddar Jack Cheese, Crispy Buffalo Chicken, Ranch

PESTO & PROSCIUTTO 50

Pesto Cream, Mozzarella & Parmesan Cheeses
Prosciutto, Citrus Wilted Arugula

BURGATORY SLIDERS

*Natural Angus Beef burgers ground & hand formed using
Burgatory private label blend of sirloin, chuck, brisket and short rib.*

STANDARD DELUXE SLIDERS 105

Natural Angus Beef*, White American Cheese
Lettuce, Tomato, Onion, Burgatory House Sauce

BACON BOURBON BBQ SLIDERS 105

Natural Angus Beef*, Farmhouse Cheddar Cheese

A LA CARTE

SWEET SELECTIONS

HOUSE BAKED COOKIES 66

(Produced in an environment that handles nuts)

CHOCOLATE FROSTED BROWNIES 72

Chocolate Ganache, Caramel, Pecans

(Contains Nuts)

CEREAL CHEESECAKE 90

Choice of Fruity or Cinnamon Caramel Flavors, Topped with cereal crumble and corresponding syrup, Whipped Cream

CHOCOLATE DREAMIN' CAKE 90

Whipped Cream

(Gluten Friendly)

DANISH BREAD PUDDING 85

Seasonal Flavor

(Contains Nuts)

WARM CINNAMON ROLLS 72

Brown Sugar Sweetened Dough, Fresh Vanilla Icing

PERSONALIZED CAKES

Style your suite with a personal and/or decorated cake for your next celebration. Call for additional details and prices.

Special order deadlines may apply.

"SUITE TEMPTATIONS" DESSERT CART

You will see it as soon as you enter the Suite Level!

Our assortment of Cakes, Candies, Chocolate Cordials, Cookies, Cupcakes, Pies, Ice Cream and Pittsburgh Novelties. Desserts are priced individually.

Contact your Suite Sales Representative by the deadline to have the dessert cart visit your suite.

The PERFECT way to style your suite and please your guests.

BEVERAGES

ICE COLD BEER

Sold by the six-pack

DOMESTIC BEER 50

Budweiser	Michelob Ultra
Bud Light	Miller Lite
Coors Light	Yuengling
Iron City	
Iron City Light	

PREMIUM BEER 54

Angry Orchard Cider	O'Douls's Non-Alcoholic
Blue Moon	Red Bridge (Gluten Free)- pre order only
Bud Light Seltzer	Simply Spiked Lemonade
Corona	Samuel Adams Boston Lager
Corona Light	Southern Tier 2x IPA
Dogfish Head 60 Min IPA	Stella Artois
Founder's All Day IPA	Twisted Tea
Guinness	High Noon (4pk)
Heineken	White Claw Black Cherry
	White Claw Mango

BEVERAGES

MIXERS & GARNISH

Bloody Mary Mix 25
Cut Lemons, Limes, Oranges, Olives, Maraschino Cherries 10
Lime Juice 15
Sweet and Sour Mix 15
Worcestershire or Tabasco 6
Club Soda or Tonic 32

SOFT DRINKS 30 per six-pack

Caffeine Free Diet Pepsi	Mountain Dew
Diet Mountain Dew	Mug Root Beer
Diet Pepsi	Pepsi
Ginger Ale	Pepsi Zero
	Starry

ASSORTED JUICES 30 per six-pack

Cranberry, Orange, Pineapple

AQUAFINA BOTTLED WATER 30 per six pack

SPECIALTY BEVERAGES (per six-pack)

Bubly Sparkling Water (Blackberry or Lime) 32
San Pellegrino 37
Gatorade (Rotating Flavors) 30
LIFEWTR 30
Pure Leaf Iced Tea 35
(Regular and Unsweetened)

SPIRITS

VODKA

Absolut 80
Grey Goose 110
Ketel One 95
Tito's Handmade Vodka 90

GIN

Aviation Gin 74
Beefeaters 80
Bombay Sapphire 98
Hendricks Gin 100

RUM

Bacardi Superior Rum 80
Captain Morgan Spiced Rum 90
Malibu 70
Blue Chair Coconut Rum 84
Papa's Pillar Dark Rum 115
Papa's Pillar Blonde Rum 115

TEQUILLA

Casamigo Blanco 170
Claze Azul Reposado 275
Jose Cuervo 75
Patron Silver 170

BOURBON/WHISKEY

Bradshaw Bourbon 105
Bulleit Bourbon 120
Crown Royal 98
Dubliner 155
Jack Daniels's 85
Jameson Irish Whiskey 105
Maker's Mark 95
Wigle Bourbon 110
Wigle Rye Whiskey 110
Woodford Reserve 132
Basil Hayden 141

FLAVORED WHISKEY

Fireball Cinnamon 57
Screwball 90

SCOTCH

Chivas Regal 12 Year 95
Dewar's White Label Scotch 90
Johnnie Walker Black 140

PREMIUM SPIRITS

Amaretto Disaronno 69
Bailey's Irish Crème 74
Chambord 80
Grand Marnier 100
Martini & Rossi Sweet or Dry Vermouth 23
Kahlua 69

STILLHOUSE COLLECTION

Boyd and Blair Steel Curtain Vodka 100
Boyd and Blair Steel Curtain Rum 100
Hidden Still Bourbon Whiskey 85
Noire 74 Gin 95

BE A TEAM PLAYER. DRINK RESPONSIBLY. Acrisure Stadium and Aramark provide memorable experiences that include fun and safety for everyone. This is best achieved when moderation is practiced. Please refrain from drinking and driving. Thank you for your efforts to make Acrisure Stadium a safe place for everyone.

WINES

WHITES

Woodbridge by Robert Mondavi, Chardonnay, Napa Valley CA 47
Chardonnay shows rich tropical fruit flavors blended with apricot and citrus notes.

Kendall-Jackson “Vintner’s Reserve”, Chardonnay, Santa Rosa CA 68
Nicely balanced, medium bottle wine with baked apple flavors and accents of butter and vanilla.

Cakebread, Chardonnay, Saint Helena CA 130
Wine opens with aromas of ripe golden apple, white peach, and notes of oak. On the palate, apple and pear characters are balanced by fresh acidity.

Sonoma-Cutrer, Chardonnay, Sonoma CA 80
Beautifully focused on the palate with flavors of crisp, zesty lemon, green apple, lime, and barrel spice. The wine rounds out with signature citrus acidity and a nice balanced long, flavorful finish.

Rombauer, Chardonnay, Napa Valley CA 134
Aromas of rip peach, honeydew, and lemon rind intertwine seamlessly with vanilla and spice.

Santa Margherita, Pinot Grigio, Italy 97
Dry white wine has a yellow straw color. Its clean, intense aroma and bone-dry taste with a flavor of golden apple.

Clos Du Bois, Pinot Grigio, CA \$46
A classic Pinot Grigio with intense aromas of white peach, melon, and grapefruit. Lively acidity with bright citrus notes that leads to a crisp finish.

Woodbridge by Robert Mondavi, Pinot Grigio, Napa Valley CA 47
Crisp and refreshing wine with delightful aromas of nectarine, fresh peach and citrus.

Domaine de Pauline, Sancerre, Loire FR 115
Pale golden in color with floral and white fruit aroma. This wine has a nice balance of minerality, citrus, and tropical fruits on the palate.

Chateau St. Michelle, Riesling, Columbia Valley, WA 64
Sweet Riesling with aromas of honey with lime and peach on the palate.

Kim Crawford, Sauvignon Blanc, Marlborough, NZ 90
Classic style Sauvignon Blanc with grapefruit and lemon peel on nose. Finish is crisp and lingering.

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REDS

Woodbridge by Robert Mondavi, Cabernet, Napa Valley CA 50
Fruit-forward California wine with enticing aromas of cherries, berries rich cedar, brown sugar, and toast.

J. Lohr Seven Oaks, Cabernet, Paso Robles, CA 75
Sturdy tannins strike the palate and finish with the high-toned fruit signature that typifies the Paso Robles growing region.

Palermo, Cabernet, Napa Valley CA 155
Robust notes of blackberry pie, black cherry, and a lingering touch of orange peel.

Stag's Leap, Cabernet, Napa Valley CA 180
Notes of blackberry, black cherry, and black currant are evident alongside baking spice notes of cinnamon, nutmeg, and clove.

Woodbridge by Robert Mondavi, Merlot Napa Valley CA 47
A blend of ripe blackberries and cherries, with notes from marshmallow toasted mocha, and oak.

The Prisoner, Red Blend Napa Valley CA 200
Bright Aromas of ripe raspberry, vanilla, and coconut give way to flavors of fresh and dried blackberry, pomegranate, and vanilla.

Apothic, Red Blend Napa Valley CA 60
Well balanced red wine with notes of black cherry and red fruit. Wine is bold and fruit forward, a real crowd pleaser.

Mark West, Pinot Noir, Graton CA 55
Lovely aromas of cherry and red currant that are complemented by notes. Of caramel with hints of vanilla.

Erath, Pinot Noir, Dundee Hills Oregon 85
Smooth wine packed full of fresh raspberry, huckleberry, and blackberry flavors.

PINKS

The Pale, Rosé, Provence FRA 50
Wonderfully dry and balanced aromas of candied orange peel and mineral kissed white flowers.

Miraval Rosé, Provence FRA 85
Pretty pale color, petal pink, elegant with shiny reflections; aromatic express of fruit and spring flowers.

Crane Lake, White Zinfandel, Napa Valley CA 30
Sweeter wine with flavors of strawberry, peach, and raspberry

SPARKLING

Riondo Spumante, Prosecco, Veneto ITL 65
Aromas of Golden Delicious apple, pear, and acacia blossom. It's fresh fruity, and complex on the palate, followed by a light velvety body.

La Marca, Prosecco, Italy 75
Delicate prosecco opening with aromas of fresh-picked citrus and honeysuckle blossoms.

Veuve Cliquot, "Yellow Label", Champagne FRA 175
Well-knit and balanced champagne with hints of blackberry, white cherry biscuit, honey, and candied lemon zest.

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BEVERAGE PACKAGES

SODA AND WATER PACKAGE 140

1 six-pack of each – Pepsi, Diet Pepsi, Starry
2 six-packs of Aquafina Water

MIMOSA BAR 125

Two bottles of Champagne, Orange Juice Cranberry Juice
And assorted Fresh Berries
Upgrade to Veuve Cliquot 225

BUILD A BLOODY MARY 155

2 Bottles Bloody Mary Mix, 1 Bottle Tito's Vodka
Worcestershire Sauce, Tabasco, Beef Sticks, Celery, Olives
Pickles, Horseradish
Six Souvenir Cups

DOMESTIC PACKAGE 220

1 six-pack of each – Pepsi, Diet Pepsi, Starry
2 six-packs of Aquafina Water
2 six-packs – Domestic Beer of your Choice

MVP PACKAGE 320

1 six-pack of each – Pepsi, Diet Pepsi, Starry
2 six-packs of Aquafina Water
1 six-pack of Domestic Beer of your Choice
1 six-pack of Premium Beer of your Choice
2 bottles of Woodbridge Wine of your Choice

LIQUOR PACKAGE 415

1 bottle each – Jack Daniels, Tito's Vodka, Bombay Sapphire

BUILD YOUR OWN MARG' PACKAGE 300

Casamigos Tequila
Owen's Margarita Mix
Salt, Limes, and Lime Juice
Six Souvenir Cups

SUPER BOWL PACKAGE 550

1 six-pack of each – Pepsi, Diet Pepsi, Starry
2 six-packs of Aquafina Water
1 six-pack of Domestic Beer of your Choice
1 six-pack of Premium Beer of your Choice
2 bottles of Woodbridge Wine of your Choice
Your choice of 2 bottles of the following liquors:
Tito's Vodka
Jack Daniels Whiskey
Captain Morgan Spiced Rum

Please refrain from drinking and driving. Thank you for your efforts to make Acrisure Stadium a safe place for everyone.



With over a decade of culinary experience and a passion for creating memorable dining experiences, Chef Chris McCandless is a seasoned Head Chef dedicated to excellence in every dish. Currently serving as the Senior Executive Chef at Aramark Sports + Entertainment, Chef Chris brings lots of experience in leading culinary teams to deliver exceptional cuisine in high-volume environments.

Prior to joining Aramark, Chef Chris honed his craft as an Executive Chef at the iconic PPG Paints Arena, where he led culinary operations for nearly six years, delighting patrons with innovative menus and impeccable service. Before that, Chef Chris served as the Executive Chef at Mahi Mah's, showcasing his culinary ability with a creative flair.

A graduate of The Culinary Institute of America, Chef Chris combines formal training with hands-on experience to push culinary boundaries and elevate dining experiences. His leadership skills, attention to detail, and commitment to quality have earned him a reputation as a visionary leader in the culinary world.

Whether crafting gourmet dishes for thousands of sports fans or curating intimate dining experiences, Chef Chris is dedicated to exceeding expectations and creating culinary moments that linger in the memory long after the last bite.

POLICIES AND PROCEEDRES

SPECIAL REQUESTS

SPECIAL REQUEST FOOD AND BEVERAGE

Do you need a food and beverage specific menu or service? Most Requests can be accommodated as needed. Please contact your Suite Manager or Suite Administrator for details on costs no later than 96 hours prior to the event day. Please allow enough time for processing.

SPECIAL OCCASIONS AND CAKE REQUESTS

If you're celebrating a birthday or another special occasion, we would be pleased to prepare a special cake just for you or provide occasional décor or tableware. Please contact our Suites Manager 72-hours in advance for ordering and pricing.

Megan Kell

Kell-megan@aramark.com

ORDERING METHODS

Online: www.suitecatering.com

Email: faust-jamie@aramark.com

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.

CONTACT INFORMATION

Jamie Faust, Suites Administrator

412-697-7185, Faust-jamie@aramark.com

ONLINE CATERING WEBSITE

The online suite catering system is available to suite holders who have set up an account and completed the required suite holder 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 noon 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. Visit our online suite catering website at www.suitecatering.com

ORDERING INFORMATION

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. Special requests may be accommodated with sufficient notice. Advance Orders are due by 12pm according to the following schedule.

Monday for Thursday events
Tuesdayfor Friday events
Wednesdayfor Saturday events
Thursdayfor Sunday events
Friday for Monday events
Saturday for Tuesday events
Sunday for Wednesday events

DIETARY RESTRICTIONS

Every effort has been made to denote items that are Gluten Free. In addition, several menu items have been designed with Dietary Restrictions in mind. Should you have any questions regarding specific food allergies or restrictions, please contact your Suite Administrator.

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 7185 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

Aramark provides each suite holder with the option of having standing food and/or beverage orders. The suite holder can also set up multiple standing menus which can be rotated during the chosen events. The suite holder still could change these orders within the 48-hour time frame to accommodate any requests. Please discuss with your suite administrator to determine what would best fit your needs.

POLICIES AND PROCEDURES

BEVERAGE INFORMATION

ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or service liquor, beer, and wine at Acrisure Stadium. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Pennsylvania 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 suite holder 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. Aramark reserves the right to refuse service to any person who appears to be intoxicated. Suite holders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your Aramark suite representative.

BEVERAGE PAR MENU

Each suite holder who has finalized the paperwork necessary to set up an account and has provided a credit card to be kept on file, can 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 what number of beverages had been consumed, based on the initial standing order received by the Aramark 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/sauvignon blanc
- One bottle of red wine: cabernet sauvignon/merlot
- Two six-packs of beer: domestic and imported (one each)

- Two six-packs of soft drinks: regular, diet and lemon-lime
- Four six-packs of bottled water
- Six pack of cranberry and orange juice

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 suite holders 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 beverage the day of the event.

UNCONSUMED BEVERAGES

For suites without a par-restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.

ADDITIONAL SERVICES

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 Aramark Suite Catering Office. The cost for a Private Server is \$150.00 per event. If you wish to have a Private Bartender, this service will include the opening and serving of all beverages: cost is \$150.00 per event. Please provide minimum 72-hour advance notice for either Private Servers or Private Bartenders.

PRIVATE SUITE ATTENDANT FEE

This private suite attendant fee is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this private suite attendant fee is distributed to employees. However, please note that \$100 is distributed to the private suite attendant as additional wages.

POLICIES AND PROCEDURES

ADMINISTRATIVE CHARGES AND TAXES

ADMINISTRATIVE CHARGE

All food and beverage items are subject to a taxable twenty percent (20%) administrative charge. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this administrative charge is distributed to employees. Any gratuity you wish to provide based on the quality of service received is at the sole discretion of suite holders and/or their guests.

APPLICABLE TAXES

The following taxes apply to all charges:

Food: 7%, Non-Alcoholic Beverages: 7%, Alcoholic Beverages: 7%, Administrative Fee: 20%, Equipment/Non-Food Purchases: 7%

PAYMENT PROCEDURES & POLICIES

Aramark offers three payment options – credit cards, escrow accounts and pre-payment. All suite holders will be required to provide a credit card to be kept on file for the season. Advance payment is required for all events.

CREDIT CARDS

ARAMARK 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 Aramark. 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 Aramark's policy that only authorized signers, designated by the suite holder, can charge additional food and beverage for the suite during an event to the suite holder'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 suite holder account. Guests will be responsible to pay by credit card. Please use the selections on the ordering form to specify permissions.

CANCELLATION POLICY

No charges will be assessed to suite holders 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.

GENERAL INFORMATION

FOOD & BEVERAGE DELIVERY

All food and beverage will be delivered to the suites at the opening of gates unless a specific delivery time is otherwise noted. Requests to change the delivery times should be communicated to the Suite Administrator. To ensure the highest level of food quality, certain foods may be delivered to the suites after guest arrival.

HOURS OF OPERATION

An Aramark representative will be available during regular business hours, Monday through Friday from 9:00am until 5:00pm for all order processing. During an event, please contact your suite attendant or suite supervisor with any needs.

LIABILITY

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

OUTSIDE FOOD & BEVERAGE

All food products served in the suites are handled exclusively by Aramark. 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 suite holder at our standard retail price.

SECURITY/LOST & FOUND

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

SUITE ADMINISTRATOR

Suite holders are encouraged to 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.

