

# SUITES

## MENU 2024



# WELCOME

Our team is thrilled to welcome you back to US Bank Stadium and provide you with the utmost food and beverage experience. We have true artisans that work hard to provide the stadium with their highest quality products, allowing us to offer our guests a transformative culinary experience. At U.S. Bank Stadium, we are honored to collaborate with the Twin Cities' most-renowned restaurateurs, iconic local brands and beloved small businesses to bring a unique flare and authentic fare to the dining program.

The menu is designed to offer many alternatives and we encourage you to contact us for more details during the planning stages of your event. We are here to make your event a great success, let us show you what we can offer!

-Aramark Suites Team

## CONTENTS

BLITZ PACKAGE | 1

GRIDIRON PACKAGE | 3

BUILD YOUR OWN | 5

THE ULTIMATE GAME DAY | 7

À LA CARTE | 9-12

EVENT DAY MENU | 13

BEVERAGE | 14

WINE | 16

BEER & SPIRITS | 18

BEVERAGE PACKAGES | 20-23

HOW TO ORDER | 24

# BLITZ PACKAGE

## AT DOORS

### ASSORTED SNACKS

mix popcorn | Gardetto's | kettle chip | caramelized onion dip | buffalo ranch dip

### SEASONAL FRUIT DISPLAY

cantaloupe | honeydew | pineapple | grape | berry

### ARTISAN CHEESE BOARD

marinated Ellsworth cheese curd | brie | cheddar | pepperjack  
smoked gouda | blue cheese | cotswold | lingonberry jam | flatbread | cracker

### SEASONAL PASTA SALAD

Panzanella Salad (August & September) | Caprese Salad (October & November)  
Chicken BLT Salad (December-January)

### TURKEY BACON NAAN

arugula | tomato | provolone | pepperoncini | assorted olive  
chipotle mayo | pickle spear

## BEFORE KICK OFF

### STEAKHOUSE SLIDER

premium brisket burger | pepper cheese spread | sauteed onion  
sauteed mushroom | brioche bun

### VIENNA ALL BEEF HOT DOGS

onion | sauerkraut | brioche bun



## BEFORE HALFTIME

### MAC & CHEESE

smoked gouda cheese sauce | cavatappi | fried onion

### DRY RUB ROASTED CHICKEN WINGS

buffalo sauce | buttermilk ranch

### DESSERT

Craveworthy chocolate chip cookie



# GRIDRION PACKAGE

## AT DOORS

### ASSORTED SNACKS

mix popcorn | Gardetto's | kettle chip | caramelized onion dip | buffalo ranch dip

### SEASONAL FRUIT DISPLAY

cantaloupe | honeydew | pineapple | grape | berry

### ARTISAN CHEESE BOARD

marinated Ellsworth cheese curd | brie | cheddar | pepperjack  
smoked gouda | blue cheese | cotswold | lingonberry jam | flatbread | cracker

### SHRIMP COCKTAIL

caper remoulade | cocktail sauce | lemon wedge



## BEFORE KICK OFF

### VON HANSON'S MEATS ARTISAN BRAT TRIO

chicken BLT | smoked | cheddar | sauerkraut | brioche bun

### CARNE ASADA STREET TACOS

angle hair cabbage | cotija cheese | pico de gallo | chipotle crema | lime

### REUBEN SLIDERS

corned beef | sauerkraut | Swiss cheese | 1000 island | marble rye roll

## BEFORE HALFTIME

### DRY RUB ROASTED CHICKEN WINGS

buffalo sauce | buttermilk ranch

### DESSERT

turtle Oreo dip | butter cookie



# BUILD YOUR OWN PACKAGE

## AT DOORS

### PACKAGE INCLUDES

mix popcorn | Gardetto's | kettle chip | caramelized onion dip | buffalo ranch dip

### SELECT 2

#### SEASONAL FRUIT DISPLAY

cantaloupe | honeydew | pineapple | grape | berry

#### ARTISAN CHEESE BOARD

marinated Ellsworth cheese curd | brie | cheddar | pepperjack | smoked gouda | blue cheese | Cotswold | lingonberry jam | flatbread | cracker

#### HUMMUS DUO

harissa hummus | garlic hummus | carrot | cucumber | pita chip

#### VEGETABLE MEZZE

heirloom tomato | carrot | marinated olive | cucumber | tabouli | baba ghanoush | buttermilk ranch

### SELECT 2

#### SHRIMP COCKTAIL

caper remoulade | cocktail sauce | lemon wedge

#### SEASONAL PASTA SALAD

Panzanella Salad (August & September) | Caprese Salad (October & November) | Chicken BLT Salad (December-January)

#### TURKEY BACON NAAN

arugula | tomato | provolone | pepperoncini | assorted olive | chipotle mayo | pickle spear

#### SOUTHWEST CORN DIP

cilantro crema | jalapeno | cheddar cheese | tortilla chip



## SERVED 45 MINUTES BEFORE

### SELECT 3

#### VON HANSON'S MEATS ARTISAN BRAT BOARD

chicken BLT | smoked | cheddar | sauerkraut | brioche bun

#### BRAISED SHORT RIBS

buttermilk mashed potato | roasted root vegetable | horseradish demi glaze | gremolata

#### CHICKEN TENDERS

honey mustard | bbq sauce | buttermilk ranch

#### TUNA POKE

wasabi cream sauce | green onion | wonton crisp

#### STEAKHOUSE SLIDERS

premium brisket burger | pepper cheese spread | sauteed onion | sauteed mushroom | brioche bun

#### BBQ MEATBALLS

Pendleton Whiskey bbq | roasted baby potato | green onion

#### DECONSTRUCTED SMOKED PORK SLIDERS

Pendleton Whiskey bbq | jalapeno cabbage slaw

### SELECT 1

#### MAC & CHEESE

smoked gouda cheese sauce | cavatappi | fried onion

#### DRY RUB ROASTED CHICKEN WINGS

buffalo sauce | buttermilk ranch

#### PRETZELS & CHEESE

Bavarian pretzel stick | craft beer cheese sauce

## DESSERT

### SELECT 1

#### TURTLE OREO DIP

butter cookie

#### ROCKSLIDE BROWNIES

caramel | chocolate | whipped cream | berry

#### ASSORTED CAKES

lemon | chocolate | whipped cream | berry



# THE ULTIMATE GAME DAY EXPERIENCE

\$5,000 PACKAGE IS FOR SERVICE OF 16

## AT DOORS

### PACKAGE INCLUDES

mix popcorn | Gardetto's | kettle chip | French onion dip | buffalo ranch

### ARTISAN CHEESE & FRUIT DISPLAY

marinated Ellsworth cheese curd | brie | cheddar | pepperjack | smoked gouda  
blue cheese | Cotswold | flatbread | cracker | cantaloupe  
honeydew | grape | berry

### VEGETABLE HUMMUS MEZZE

heirloom tomato | carrot | marinated olive | cucumber | tabouli  
baba ghanoush | buttermilk ranch | harissa hummus | garlic hummus | pita chip

### COLD SEAFOOD DISPLAY

jumbo shrimp cocktail | crawfish | lobster salad | crab claws | caper remoulade  
tuna poke | wonton chips | cocktail sauce | lemon wedge

### CAPRESE SALAD

buffalo mozzarella | heirloom tomato | basil | balsamic glaze | olive oil | cracked pepper

### MINI TURKEY BACON NAAN

arugula | tomato | provolone | pepperoncini | assorted olive | chipotle mayo | pickle spear



## BEFORE KICK OFF

### MINNESOTA WALLEYE CAKE

parmesan risotto | tomato pomodoro sauce

### GIANT GJALLARHORN ALL BEEF VIENNA HOT DOG

mustard | purple coleslaw | bacon | cheese curds

### SURF & TURF SLIDERS

beef tenderloin | lobster tail | arugula | white wine mushrooms  
bearnaise sauce | brioche roll

### BACON BBQ MAC & CHEESE

smoked gouda cheese sauce | pepper bacon | Memphis bbq | cavatappi | fried onion

### PRIME RIB BUTCHER BOARD

roasted corn and goat cheese polenta | assorted mushroom | sauteed sweet onion  
grilled asparagus and baby squash | herb au jus | freshly baked roll | butter

## FOURTH QUARTER

### FIRE ROASTED PIZZA

cheese | pepperoni | bbq chicken | roasted vegetable

### DESSERT

cupcake trio | Chef choice torched dessert | Craveworthy chocolate chip cookie

Package Includes Two Bottles Veuve Cliquot Champagne with Garnish



# À LA CARTE

## NEW TO THE MENU

### HOISIN SHORT RIBS BUTCHER BOARD \$650

cherry smoked beef rib | Korean bbq | deep fried teriyaki chicken satay | sweet chili sauce wasabi  
potato puree | fried Brussels sprout

### BBQ BACON WRAPPED HOT DOGS \$450

bacon wrapped | jalapeno cream cheese wrapped | bbq chicken potato boat  
baguette roll | cowboy caviar | tortilla chip

### SANDWICH BENTO BOX \$350

turkey | ham | grilled vegetable | arugula | marinated tomato  
cucumber | assorted sauce | watermelon salad | cajun parmesan chip

### BRUNCH BOARD \$350

biscuit | sausage gravy | cinnamon caramel pull apart | mixed berry  
assorted muffin | fresh bagel cream cheese

### SEASONAL PASTA SALADS

Panzanella Salad (August & September) | Caprese Salad (October & November)  
Chicken BLT Salad (December-January)

### PANZANELLA SALAD \$125

roasted zucchini | summer squash | onion | bell pepper | medley tomato  
mozzarella cheese | herb vinaigrette | cranberry wild rice crouton

### CAPRESE SALAD \$125

arugula | heirloom tomato | balsamic glaze | extra virgin olive oil | basil

### CHICKEN BLT SALAD \$125

medley tomato | red onion | ranch aioli

## STARTER

### SOUTHWEST CORN DIP \$125

cilantro crema | jalapeno | cheddar cheese | tortilla chip

### PRETZELS & CHEESE \$95

Bavarian pretzel stick | craft beer cheese sauce

### DRY RUB ROASTED CHICKEN WINGS \$215

buffalo sauce | buttermilk ranch

### HUMMUS DUO \$175

harissa hummus | garlic hummus | carrot | cucumber | pita chip

### CAPRESE SALAD \$150

heirloom tomato | micro arugula | mozzarella cheese | balsamic glaze

### CHOPPED SALAD \$150

grilled chicken | romaine | bacon | carrot | medley tomato  
cheddar cheese | candied walnut | buttermilk ranch dressing | French dressing



# À LA CARTE

## ENTREE

**SMOKED BRISKET \$350**

Pendleton Whiskey bbq | garlic mashed potato | fried onion | roasted Brussels sprout | fresh baked roll

**REUBEN SLIDERS \$250**

corned beef | Swiss cheese | sauerkraut | 1000 island | marble rye roll

**SEARED CITRUS SALMON \$350**

wild rice pilaf | roasted Brussels sprout | citrus chutney

**SAGE ROASTED CHICKEN \$300**

roasted baby potato | pickled vegetable | peach & cherry chutney

**BLACK ANGUS TOMAHAWK CHOP \$425**

pepper crusted | chef choice starch | marinated grilled vegetable | wild mushroom chimichurri | red wine demi glaze

**CRAB ROLL \$300**

crab salad | green onion | fresh baked roll

**TUNA POKE \$350**

wasabi cream sauce | green onion | wonton crisp

**FARMSTAND WRAPS \$225 Vv**

roasted corn | black bean | arugula | vegan cheese | garlic hummus | spinach tortilla

**SWEET CHILI PLANT BASED MEATBALLS \$200 Vv**

stir fry vegetable | brown rice | micro cilantro

**BUFFALO CAULIFLOWER STREET TACOS \$210 V**

angel hair cabbage | red onion | blue cheese

## DESSERT

**TURTLE OREO COOKIE DIP \$140**

sugar cookie

**ROCKSLIDE BROWNIE \$70**

caramel | chocolate | whipped cream | berry

**ASSORTED CAKE \$125**

lemon cake | chocolate | whipped cream | berry

**CRAVEWORTHY CHOCOLATE CHIP COOKIE \$70**





# EVENT DAY MENU

## STARTER

### ASSORTED SNACKS \$85

mix popcorn | Gardetto's | kettle chip | caramelized onion dip | buffalo ranch dip

### SOUTHWEST CORN DIP \$135

Cilantro crema | jalapeno | cheddar cheese | tortilla chip

### PRETZELS & CHEESE \$150

Bavarian pretzel stick | craft beer cheese sauce

## ENTREE

### STEAKHOUSE SLIDER \$250.00

premium brisket burger | sauteed onion | sauteed mushroom | brioche bun

### CHICKEN TENDERS \$175.00

buttermilk ranch | honey mustard | buffalo

### VIENNA ALL BEEF HOT DOGS \$150

onion | sauerkraut | brioche bun

### MAC & CHEESE \$150

Smoked gouda cheese sauce | cavatappi | fried onion

### DECONSTRUCTED SMOKED PORK \$150

Pendleton Whiskey bbq | jalapeno cabbage slaw

### ARTISAN BRAT TRIO \$150

Chicken BLT | smoked | cheddar | sauerkraut | brioche bun

## DESSERT

### CRAVEWORTHY CHOCOLATE CHIP COOKIE \$70

### BROWNIE BITES \$70



# BEVERAGES

## INCLUSIVE BEVERAGES

### EACH SUITE STARTS WITH

- 24 Bottles Aquafina
- 12 Cans Pepsi
- 12 Cans Diet Pepsi
- 12 Cans Miller Lite
- 12 Cans Coors Light
- 1 Bottle Yellowtail Chardonnay
- 1 Bottle Yellowtail Cabernet

## ADDITIONAL NON-ALCOHOLIC BEVERAGES

### For Purchase, Per 6 Pack

Pepsi	\$25.00
Diet Pepsi	\$25.00
Starry	\$25.00
Mountain Dew	\$25.00
Mug Root Beer	\$25.00
Dr. Pepper	\$25.00
Bubly	\$25.00
Gatorade	\$28.00
Aquafina	\$35.00
Rockstar	\$80.00
Rockstart Sugar Free	\$80.00

## COFFEE SERVICE

\$75.00

- Keurig Machine
- 6 regular caribou K Cups
- 6 Decaf K Cups
- 6 Hot Chocolate K Cups
- Creamers & Sweetners

## ARTISAN BLOODY MARY

Original	\$16.00
Ex Spicy	\$16.00
Wasabi	\$16.00
Szechuan	\$16.00
Sriracha	\$16.00

## ARTISAN MARGARITA

Original	\$16.00
Strawberry	\$16.00
Raspberry	\$16.00
Cranberry	\$16.00
Passion Fruit	\$16.00
Purple Rita	\$16.00

## BARTISAN GAME DAY RENTAL

24 pods \$350.00

- Vodka
- Tequila
- Rum
- Whiskey

## MIXERS

Sweet & Sour	\$16.00
Orange Juice	\$16.00
Cranberry Juice	\$16.00
Grapefruit	\$16.00
Pineapple	\$16.00
Club Soda, Per 6 Pack	\$23.00
Ginger Ale, Per 6 Pack	\$23.00
Tonic Water, Per 6 Pack	\$23.00

## GARNISHES

Garnish Tray	\$28.00
Lemons	\$8.00
Limes	\$8.00
Olives	\$8.00



# WINE

## WINE

### CHARDONNAY

Yellowtail	\$40.00
Josh Cellars	\$80.00
Rombauer	\$150.00
Groth	\$150.00
Quilt	\$150.00

### PINOT GRIGIO

Yellowtail	\$40.00
J Vineyard Pinot Gris	\$80.00

### SAUVIGNON BLANC

Yellowtail	\$40.00
The Crossing	\$85.00
Cloudy Bay Sauvignon Blanc	\$125.00
Comte De Chevalier Sancerre Blanc	\$150.00

### PINOT NOIR

Yellowtail	\$40.00
Mark West	\$65.00
The Calling	\$135.00
Archery Summit	\$155.00
Emeritus Hallberg Ranch Russian River Valley	\$160.00
Enroute Les Pommiers Russian River Valley	\$160.00
Our Lady of Guadeloupe	\$200.00

### CABERNET SAUVIGNON

Yellowtail	\$40.00
Josh Cellars	\$80.00
Layer Cake	\$80.00
Caymus	\$200.00
Black Stallion Gaspar	\$200.00
Chimney Rock Stags Leap	\$320.00

### MERLOT

Yellowtail	\$40.00
Murphy-Goode	\$80.00

### SPARKLING

La Marca Prosecco	\$60.00
La Marca Rose Prosecco	\$60.00
Josh Prosecco	\$95.00
Josh Prosecco Rose	\$95.00
Veuve Cliquot "Yellow Label" Champagne	\$140.00



# BEER & SPIRITS

## BEER

### OOOH CRAFTY

**\$75.00** per 6 pack

Leinenkugels Summer Shandy  
Sierra Nevada  
Kona Big Wave  
Blue Moon

### I LOVE IPA'S

**\$97.00** per 6 pack

Hop Valley Hop Halla  
Blackstack Local 755  
Surly Furious  
Surly Mosh Pit

### SELTZER ME UP

**\$85.00** per 6 pack

Topo Chico Strawberry Guava  
Topo Chico Cherry  
Vizzy Strawberry Orange Mimosa  
Vizzy Raspberry Lemonade  
Happy Thursday  
Hooch Booch Espresso Martini  
Simply Strawberry Lemonade

### NO WAY IT'S N/A

**\$50.00** per 6 pack

Coors Edge  
Blue Moon  
Nialis  
Runwild IPA

### DOMESTIC

**\$60.00** per 6 pack

Coors Light  
Miller Lite

### DRINK LOCAL

**\$65.00** per 6 pack

Grainbelt Nordeast  
Utepils SKOLSCH  
Schells Deer Brand  
Grainbelt Premium  
Blackstack Pull Tabs Hazy Pale Ale

## SPIRITS

### SPIRITS

**\$105.00** per bottle

Absolut Vodka  
Absolut Wild Berri Vodka  
Absolut Vanilla Vodka  
Smirnoff Vodka  
Gray Duck Vodka  
Bacardi Superior Rum  
Bacardi Spiced Rum  
Bacardi Limón  
Patron Silver  
Jameson Irish Whiskey  
Pendleton Canadian Whiskey  
Jim Beam Bourbon  
Bombay Gin  
Mr. Black Coffee Liqueur

### PREMIUM SPIRITS

**\$135.00** per bottle

Ciroc Vodka  
Bacardi Black  
Captain Morgan  
Aviation Gin  
Pendleton Midnight Canadian Whiskey  
Crown Royal Blended  
Crown Royal Blackberry  
Crown Royal Apple  
Jack Daniels Whiskey  
Patron Reposado

### TOP SHELF

Absolut Elyx Vodka \$155.00  
Grey Goose Vodka \$155.00  
Tito's Vodka \$155.00  
Woodford Reserve Bourbon \$155.00  
Don Julio Reposado Tequila \$155.00  
Paul Sutton Bourbon \$225.00  
Patron El Cielo Tequila \$300.00  
Patron El Alto Tequila \$300.00



# BEVERAGE PACKAGES

## BARTESIAN PROGRAM

RENT FOR A SEASON \$675

24 Variety Flavor Pods

Vodka

Rum

Whiskey

Tequila

## COLD FASHIONED

\$275

Crown Royal Deluxe

Mr. Black Coffee Liqueur

Simple Syrup

Orange Bitters

Orange Peel Garnish

## CROWN ROYAL BLACKBERRY MIMOSA

\$250

Crown Royal Blackberry

Orange Juice

Champagne

Blackberry Garnish

## KEEP CALM & BLOODY ON

\$250

Pick One:

Absolut Vodka

Upgrade to Tito's Vodka \$50.00

Patron Silver Tequila

Pick One:

Original

Extra Spicy

Wasabi

Szechuan

Sriracha

## MINNESOTA MIMOSA

\$250

Crown Vanilla

Orange Juice

Champagne

Orange Peel Garnish



# BEVERAGE PACKAGES

## CARAMEL WHITE RUSSIAN

\$250  
Mr. Black Coffee Liqueur  
Kissed Caramel Smirnoff  
Cream

## READY, SET, SKOL

Variety 14 Pack of Ready To Drink Cocktails \$200  
(2) Absolut Berry Rita  
(2) Jameson Lemonade  
(2) Crown Peach  
(2) Bacardi Rum Punch  
(2) Bacardi Mojito  
(2) Bacardi Limon Lemonade  
(2) Topo RTD

## MN MULE

\$200  
Absolut Wild Berri Vodka  
Ginger Beer  
Mixed Berries

## MN SODA

\$200  
Absolut Vodka  
Upgrade to Tito's Vodka \$50.00  
Club Soda  
Sliced Lemons

## BUBBLES BAR

House Champagne \$150.00  
Cranberry Juice  
Pineapple Juice  
Orange Juice  
Mixed Berries



# HOW TO ORDER

## ORDERS CAN BE PLACED ONE EASY WAY

[www.suitecatering.com](http://www.suitecatering.com)

Please specify suite number, name and phone number of person placing order, company name, and the date 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

Nicole Kozitza

[Kozitza-Nicole@aramark.com](mailto:Kozitza-Nicole@aramark.com)

## ADVANCED ORDERING

Our online suite catering website is

[www.suitecatering.com](http://www.suitecatering.com)

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 set up 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, 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.

Advanced day ordering provides you with additional options beyond our standard event day menu.

Additionally, all special requests can be easily accommodated in advance

## CANCELLATIONS

If by chance you need to cancel an order, we ask that you do so at least 24 hours in advance of the event. Due to preparation costs, suite holders will be charged for orders not canceled prior to the 24-hour period at the rate of 50 percent of the total food order. If an event is cancelled by the Minnesota Vikings after the gates have opened, all orders will be completed and billed as usual. If the gates do not open, orders will not be billed.

## STANDING FOOD ORDERS

Aramark provides each suite holder with the option of having standing food and/or beverage orders. The suite holder has the ability to also set up multiple standing menus which can be rotated during the chosen events. Please discuss with your suite Administration to determine what would best fit your needs.

## BEVERAGE INFORMATION STANDING FOOD ORDERS

Aramark is the only licensee authorized to sell or service liquor, beer and wine at U.S. Bank Stadium. Alcoholic beverages are not permitted to be brought into or taken out of the venue itself. Minnesota state law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21. Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the 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. If the gates do not open, orders will not be billed.

## ADDITIONAL INFORMATION

### EXCLUSIVITY

Aramark is the exclusive caterer for U.S. Bank Stadium. It is not permissible for suite holders or guests to bring food and/or beverages into the suites without authorization.

### 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. If you wish to have a private bartender, this service will include the opening and serving all beverages; zcost is \$125 per event.

### 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.

### ADMINISTRATIVE CHARGE

The following taxes apply to all charges: Sales Tax: 11.025%  
Alcohol Tax: 13.525%  
Admin Fee: 18%  
Admin Charge Tax: 11.025

