



# 2016 *Luxury Suite Menu*

PACKAGES

À LA CARTE

ENTREÉS

NAKAMA

BURGATORY

DESSERTS

BEVERAGES

SUITE INFORMATION



PACKAGES

Armstrong

gf GLUTEN-FREE

ALL SELECTIONS SERVE 12 GUESTS \$460

gf SOUVENIR POPCORN  
Bottomless, Penguins Souvenir Pail  
480 cal per 4 oz.

CHIPS AND DIPS  
House Made Onion Dip (60cal per oz.)  
Loaded Dip (40 cal per oz.)  
Shearer’s Potato Chips (200 cal per oz.)

FARMERS MARKET VEGETABLES  
Assorted Vegetable (0-5 cal per .5 oz.)  
Buttermilk Ranch Dressing (25 cal per .5 oz.)

gf FRESH FRUIT PLATTER  
Assorted Seasonal Fruit  
5-10 cal per .5 oz.

PITTALIAN  
Capicola, Ham, Salami, Provolone, Lettuce,  
Tomato, Waffle Fries, House Aioli, Italian Bread  
280 cal ea.

PIEROGIES & KIELBASA  
Potato and Cheese Pierogies (210 cal per 6 oz.)  
Dearborn Kielbasa (200 cal per 2.5 oz.)  
Caramelized Onions (150 cal per 2 oz.)  
Sour Cream, Chives (30 cal per .5 oz.)

CRISPY CHICKEN TENDERS  
Tenders (440 cal per 7 oz.), BBQ (45 cal per .5 oz.),  
Ranch (70 cal per .5 oz.)

REUBEN SLIDERS  
Corned Beef, Baby Swiss, Sauerkraut, Thousand  
Island, Rye Roll  
230 cal ea.

SUNDAE BAR  
Assorted Toppings (40-130 cal per 5 oz.)  
Vanilla Ice Cream (140 cal per half cup)

Enhance Your Packages

SPINACH AND FETA HUMMUS  
Hummus (40 cal per oz.)  
Seasoned Grilled Flatbread (160 cal per 2 oz.)  
\$30

BUFFALO CHICKEN FLATBREAD  
Celery, Bleu Cheese, Hot Sauce, Ranch Seasoning  
270 cal per piece  
\$31



2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
Additional nutrition information available upon request.

Local taxes and fees apply.





PACKAGES

Fort Pitt

gf GLUTEN-FREE

ALL SELECTIONS SERVE 12 GUESTS \$565

gf SOUVENIR POPCORN  
Bottomless, Penguins Souvenir Pail  
480 cal per 4 oz.

gf SALSA DUO  
Pico De Gallo, Cucumber Salsa,  
Shearer’s Tortilla Chips  
210 cal per 3 oz.

gf FRESH FRUIT PLATTER  
Assorted Seasonal Fruit  
5-10 cal per .5 oz.

CHICKEN CAESAR SALAD  
Grilled Chicken\*, Romaine Hearts,  
Parmesan Crisp, Caesar Dressing  
210 cal per 3 oz.

PRETZEL NUGGETS  
Warm Sea Salt Coated Soft Pretzels  
(190 cal per 2.5 oz.), Cheese Sauce  
(25 cal per .5 oz.)

PITTSBURGH FRIES  
House Spice, Jalapeño Cheese Sauce,  
Ranch Dressing, Bacon, Chives  
750 cal per 8.5 oz.

CHEESESTEAK  
Seared Steak, Green Pepper, Onion,  
White American Cheese Sauce, Italian Roll  
500 cal ea.

STANDARD DELUXE  
All Natural Beef\* Burgers, White American Cheese,  
Lettuce, Tomato, Onion, Burgatory’s Secret House  
Sauce, Brioche Bun  
670 cal ea.

DOUBLE FUDGE BROWNIES AND  
CHOCOLATE CHIP COOKIES  
470/250 cal ea.

Enhance Your Packages

ARTISAN CHEESE BOARD  
(40-60 cal per .5 oz.)  
Cranberry Relish (20 cal per .5 oz.),  
Grapes (5 cal per .5 oz.), Crackers (50 cal per .5 oz.)  
\$77

PITTALIAN  
Capicola, Ham, Salami, Provolone, Lettuce, Tomato,  
Waffle Fries, House Aioli, Italian Bread  
280 cal ea.  
\$80



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# PACKAGES

## Liberty

gf GLUTEN-FREE

ALL SELECTIONS SERVE 12 GUESTS \$695

- gf SOUVENIR POPCORN  
Bottomless, Penguins Souvenir Pail  
480 cal per serving
- SPINACH AND FETA HUMMUS  
Hummus (40 cal per oz.)  
Seasoned Grilled Flatbread (160 cal per 2 oz.)
- gf FRESH FRUIT PLATTER  
Assorted Seasonal Fruit  
5-10 cal per .5 oz.
- BAHN MI LETTUCE WRAPS  
Pork\*, Pickled Vegetables, Herb Crouton,  
Butter Leaf, Sriracha Aioli  
110 cal per 4 oz.
- ARTISAN CHEESE BOARD  
Assorted Cheese (40-60 cal per .5 oz.)  
Cranberry Relish (20 cal per .5 oz.),  
Grapes (5 cal per .5 oz.), Crackers (50 cal per .5 oz.)

- gf TOMATO MOZZARELLA SALAD  
Fresh Mozzarella, Basil, Balsamic Glaze, Sea Salt,  
Cracked Black Pepper  
190 cal per 5 oz.
- CAPRESE FLATBREAD  
Roasted Tomato, Fresh Mozzarella, Basil,  
Extra Virgin Olive Oil  
180 cal per piece
- gf BUFFALO GRILLED SHRIMP  
Shrimp\*, Bleu Cheese Infused Rice  
430 cal per 7 oz.
- CARVED NY STRIP STEAK  
NY Strip Steak\* (430 cal per 6 oz.), Yukon Mashed  
Potato (170 cal per 5 oz.), Green Bean (45 cal per 3  
oz.), Steak Sauce (20 cal per oz.)
- NY CHEESECAKE  
Wild Berry Coulis, Whipped Topping  
500 cal per slice

### Enhance Your Packages

- gf FARMERS MARKET VEGETABLES  
Assorted Vegetable (0-5 cal per .5 oz.)  
Buttermilk Ranch Dressing (25 cal per .5 oz.)  
\$47

TAPAS  
See full selection of Tapa choices on page 8.  
\$125



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# Salads

gf

 GLUTEN-FREE

ALL SELECTIONS SERVE 12 GUESTS

## CAESAR

Romaine Hearts, Parmesan Crisp (180 cal per 3 oz. )

Caesar Dressing (80 cal per .5 oz.)

\$46

Add Grilled Chicken*	40 cal per oz.	\$56
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Add Grilled Shrimp*	40 cal per oz.	\$66
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gf

## GARDEN

Bibb Lettuce, Grape Tomato, English Cucumber, Carrot (20 cal per 3 oz. )

Balsamic Dressing (110 cal per .5 oz.)

\$46

Add Grilled Chicken*	40 cal per oz.	\$56
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Add Grilled Shrimp*	40 cal per oz.	\$66
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## TOMATO MOZZARELLA SALAD

Fresh Mozzarella, Basil, Balsamic Glaze, Sea Salt, Cracked Black Pepper

190 cal per 5 oz.

\$65

gf

## MEDITERRANEAN QUINOA SALAD

Kalamata Olive, Red Onion, Grape Tomato, Roasted Red Pepper, Garbanzo Bean,

Feta Cheese, Arugula, Herb Balsamic Vinaigrette

270 cal per 5 oz.

\$52

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# Tapas

SERVES 10 GUESTS \$125

## PROSCIUTTO CRISP

Roasted Persimmon, Prosciutto Crisp, Pomegranate  
140 cal per piece

## CARAMELIZED PEAR & BLUE CHEESE CROSTINI

Caramelized Bosc Pears, Blue Cheese Roasted Garlic Spread, Picked Fresh Thyme  
100 cal per piece

## STUFFED DRIED APRICOTS

Dried Apricots, Manchego Mousse, Toasted Pistachios, Cracked Black Pepper  
100 cal per piece

Your choice of one of the following:

### SKIRT STEAK\* CROSTINI

Mojo Marinated Skirt Steak, Farmer’s Goat Cheese, Pickled Radishes  
60 cal per piece

### GRILLED SHRIMP SKEWER

Gulf Shrimp\*, Blistered Piquillo Peppers, Chive Emulsion  
70 cal per piece

## MINI TORTAS

Tortas de Aceite, Orange Sugar  
120 cal per oz.

## SNACK MIX DUO

Fried Chick Peas Seasoned with Ras el Hanout (50 cal per oz.)  
Fire Roasted Mixed Olives with Citrus (50 cal per oz.)



## Looking for Something New?

### FOR A FUN ADDITION AT YOUR NEXT EVENT

Consider adding a tapas board to your suite package.

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# Chilled Platters

gf GLUTEN-FREE

ALL SELECTIONS SERVE 12 GUESTS

## gf FARMERS MARKET VEGETABLES

Assorted Vegetable (0-5 cal per .5 oz.)  
Buttermilk Ranch Dressing (25 cal per .5 oz.)  
\$47

## ARTISAN CHEESE BOARD

Assorted Cheese (40-60 cal per .5 oz.)  
Cranberry Relish (20 cal per .5 oz.), Grapes (5 cal per .5 oz.), Crackers (50 cal per .5 oz.)  
\$77

## gf FRESH FRUIT PLATTER

Assorted Seasonal Fruit  
5-10 cal per .5 oz.  
\$57

## gf SHRIMP COCKTAIL

Shrimp\* (20 cal per oz.)  
Horseradish Cocktail Sauce, Citrus, Cilantro (20 cal per .5 oz.)  
\$118

## TUNA TARTARE

Chilled Saku Tuna\*, Lemon Oil, Micro Greens, Sundried Tomato Tapenade,  
Avocado, Sweet Soy Sauce, Black and White Sesame Seeds, Fried Wontons  
210 cal per 3.5 oz.  
\$90

## BAHN MI LETTUCE WRAPS

Pork\*, Pickled Vegetables, Herb Crouton, Butter Leaf, Sriracha Aioli  
110 cal per 4 oz.  
\$60



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# Hot Appetizers

ALL SELECTIONS SERVE 12 GUESTS

## CRISPY CHICKEN TENDERS

Tenders (440 cal per 7 oz.), BBQ (45 cal per .5 oz.), Ranch (70 cal per .5 oz.)  
\$88

## TOSSED WINGS\*

Choice of House Seasoning (360 cal per 7 oz.), Honey Habanero (350 cal per 7 oz.), Garlic Parmesan (420 cal per 7 oz.), Bleu Cheese Dressing (100 cal per .5 oz.), Celery (5 cal per .5 oz.)  
\$118

## PRETZEL NUGGETS

Warm Sea Salt Coated Soft Pretzels (215 cal per 2.5 oz.), Cheese Sauce (25 cal per .5 oz.)  
\$33

## REUBEN SLIDERS

Corned Beef, Baby Swiss, Sauerkraut, Thousand Island, Rye Roll  
230 cal ea.  
\$82

gf

## LOADED NACHO BAR\*

Loaded Nachos  
5-190 cal per 3 oz.  
\$70

gf

## BUFFALO GRILLED SHRIMP

Shrimp\*, Bleu Cheese Infused Rice  
430 cal per 7 oz.  
\$122



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# Sandwiches

ALL SELECTIONS SERVE 12 GUESTS

## CUBANO

Ham, Salami, Baby Swiss, Pickles, Cracked Pepper, Mustard Aioli, Italian Bread  
370 cal ea.  
\$65

## PITTALIAN

Capicola, Ham, Salami, Provolone, Lettuce, Tomato, Waffle Fries, House Aioli, Italian Bread  
280 cal ea.  
\$80

## TURKEY BLT

Smoked Turkey\*, Baby Swiss, Applewood Bacon\*, Roasted Tomato, Bibb Lettuce, Herb Aioli, Ciabatta Bread  
480 cal ea.  
\$89



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# Pizza & Grilled Flatbreads

ALL SELECTIONS SERVE 12 GUESTS

## FOUR CHEESE

280 cal per slice  
\$27

## PEPPERONI

340 cal per slice  
\$29



## CAPRESE FLATBREAD

Roasted Tomato, Fresh Mozzarella, Basil, Extra Virgin Olive Oil  
180 cal per piece  
\$31

## BUFFALO CHICKEN FLATBREAD

Celery, Bleu Cheese, Hot Sauce, Ranch Seasoning  
270 cal per piece  
\$31

## GRILLED VEGETABLE FLATBREAD

Zucchini, Squash, Portobello, Roasted Red Pepper, Goat Cheese, Aged Balsamic  
150 cal per piece  
\$31

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Additional nutrition information available upon request.



# Arena Favorites

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GLUTEN-FREE

ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS



## SMITH'S FRANKS

Beef and Pork Hot Dog (280 cal each)  
Sauerkraut (5 cal per oz.)  
Diced Onion (5 cal per .5 oz.)  
Hot Dog Bun (140 cal each)  
\$52

## MAC N CHEESE

Traditional  
Campanelle Pasta, Traditional Cheese Sauce,  
Seasoned Breadcrumbs  
340 cal per 4 oz.  
\$49

Gourmet  
Campanelle Pasta, Cheddar, Jalapeño Jack and  
Smoked Mozzarella Cheese, Prosciutto, Sun-dried  
Tomato, Seasoned Breadcrumbs  
510 cal per 5 oz.  
\$62

## PIEROGIES & KIELBASA

Potato and Cheese Pierogies (210 cal per 6 oz.)  
Dearborn Kielbasa (200 cal per 2.5 oz.)  
Caramelized Onions (150 cal per 2 oz.)  
Sour Cream, Chives (30 cal per .5 oz.)  
\$67

## PITTSBURGH FRIES

House Spice, Jalapeño Cheese Sauce,  
Ranch Dressing, Bacon, Chives  
750 cal per 8.5 oz.  
\$48

gf

## STUFFED HOT PEPPERS

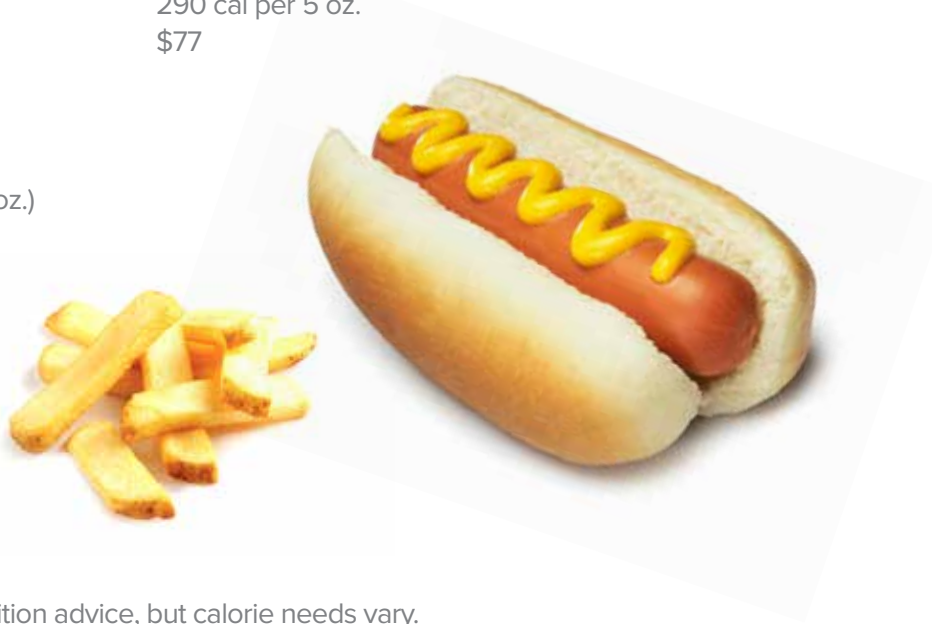
Spicy Italian Sausage\*, Banana Pepper,  
Marinara Sauce, Provolone Cheese  
170 cal per 6 oz.  
\$62

## CHEESESTEAK

Seared Steak, Green Pepper, Onion,  
White American Cheese Sauce, Italian Roll  
500 cal ea.  
\$125

## CRAB STUFFED MUSHROOMS

Cheddar Bay Crab\*, Horseradish Cream Sauce  
290 cal per 5 oz.  
\$77



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# Snacks

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GLUTEN-FREE

ALL SELECTIONS SERVE 12 GUESTS

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## SOUVENIR POPCORN

Bottomless, Penguins Souvenir Pail  
480 cal per 4 oz.  
\$33

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## HONEY ROASTED PEANUTS

320 cal per 2 oz.  
\$16

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## SALSA DUO

Pico De Gallo, Cucumber Salsa,  
Shearer's Tortilla Chips  
210 calories per 3 oz.  
\$30

## SPINACH AND FETA HUMMUS

Hummus (40 cal per oz.)  
Seasoned Grilled Flatbread (160 cal per 2 oz.)  
\$30

## HARD PRETZELS

150 cal per oz.  
\$18



## CHIPS AND DIPS

House Made Onion Dip (60cal per oz.)  
Loaded Dip (40 cal per oz.)  
Shearer's Potato Chips (200 cal per oz.)  
\$26

## HOUSE SNACK MIX

White and Wheat Chex®, Rye Toasts, Pretzels,  
Bread Sticks, Peanuts, Garlic  
200 cal per 1.5 oz.  
\$20

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# ENTREÉES

## Entreées

gf GLUTEN-FREE

ALL SELECTIONS SERVE 12 GUESTS

**BBQ PULLED PORK**  
House Smoked Pork Butt\* (50 cal per oz.), Mac N Cheese (320 cal per 4 oz.), Apple Bacon Slaw (70 cal per oz.), Potato Rolls (90 cal per roll)  
\$170

**BLACKENED CHICKEN ALFREDO**  
Cajun Grilled Chicken\*, Mushrooms, Spinach, Alfredo Sauce, Penne Pasta  
470 cal per 8 oz.  
\$103

**CARVED NY STRIP STEAK**  
NY Strip Steak\* (430 cal per 6 oz.), Yukon Mashed Potato (170 cal per 5 oz.), Green Bean (45 cal per 3 oz.), Steak Sauce (20 cal per oz.)  
\$215

**LEMON HERB ARCTIC CHAR**  
Arctic Char\* (270 cal per 6 oz.), Jasmine Rice (110 cal per oz.), Vegetable Ratatouille (40 cal per 2 oz.)  
\$200

**OVEN ROASTED CHICKEN**  
Roasted Chicken\* (250 cal per 4 oz.), Roasted Fingerling Potatoes (160 cal per 4.5 oz.), Broccolini (150 cal per 6 oz.)  
\$144



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# NAKAMA SUSHI



## 10TH STREET

(72 pieces) \$350

### PITTSBURGH PENGUIN ROLL\*

Spicy Tuna, Cucumber, Fresh Salmon, Black Tobiko, Soy Paper  
90 cal per roll

### CALIFORNIA CRAB ROLL\*

Crabstick, Avocado, Cucumber  
60 cal per roll

### NAKAMA MAKI\*

Crabstick, Avocado, Cucumber, Spicy Tuna, Ahi Tuna, Spicy Mayo, Eel Sauce  
90 cal per roll

### HAMACHI JALAPEÑO ROLL\*

Hamachi, Jalapeño, Spicy Mayo  
100 cal per roll

### SHRIMP NIGIRI\*

Rice, Shrimp  
60 cal per roll

### TUNA NIGIRI\*

Rice, Fresh Sliced Tuna  
60 cal per roll

### SALMON NIGIRI\*

Rice, Fresh Sliced Salmon  
70 cal per roll

### YELLOWTAIL NIGIRI\*

Rice, Yellowtail  
80 cal per roll

### MAGURO CUCUMBER ROLL\*

Tuna, Cucumber, Ponzu, Scallion, Sesame Seed  
20 cal per roll

### SEAWEED AND SQUID SALAD\*

Wakame Seaweed, Ika Squid, Spicy Seasonings, Oils  
60 cal per roll

## SMITHFIELD

(64 pieces) \$290

### PITTSBURGH PENGUIN ROLL\*

Spicy Tuna, Cucumber, Fresh Salmon, Black Tobiko, Soy Paper  
90 cal per roll

### CALIFORNIA CRAB ROLL\*

Crabstick, Avocado, Cucumber  
60 cal per roll

### SPICY TUNA ROLL\*

Tuna, Sesame Oil, Cucumber, Chili Sauce  
70 cal per roll

### NAKAMA MAKI\*

Crabstick, Avocado, Cucumber, Spicy Tuna, Ahi Tuna, Spicy Mayo, Eel Sauce  
90 cal per roll

### MANGO TANGO ROLL\*

Tuna, Avocado, Asparagus, Mango, Jalapeño, Scallion, Spicy Honey Mango Sauce  
80 cal per roll

### SEAWEED AND SQUID SALAD\*

Wakame Seaweed, Ika Squid, Spicy Seasonings, Oils  
60 cal per roll

## BIRMINGHAM

(24 pieces, all vegetable) \$120

### NAKAMA VEGGIE ROLL

Pickled Daikon, Tofu, Cucumber, Avocado, Soy Paper  
70 cal per roll

### CUCUMBER ROLL

Cucumber, Seaweed, Rice  
60 cal per roll

### AVOCADO ROLL

Fresh Avocado, Seaweed, Rice  
70 cal per roll

### INARI SUSHI

Fried Tofu, Sweet Soy, Sushi Rice, Sesame Seeds  
35 cal per serving

### SEAWEED

Wakame Seaweed, Spicy Seasonings, Oils  
20 cal per roll

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# Burgatory



## Helluva

### BURGER

Served with sweet and russet potato chips

STANDARD DELUXE  
All Natural Beef\* Burgers, White American Cheese,  
Lettuce, Tomato, Onion, Burgatory's Secret House  
Sauce, Brioche Bun  
670 cal ea.  
\$118

### SLIDER

12 sliders served with each order, choose from

BUFFALO CHICKEN SLIDER  
All Natural Chicken\*, Buffalo Cheddar,  
Honey Habanero, Grilled Onion  
360 cal ea.  
\$84

CHEDDAR & BACON SLIDER  
All Natural Beef\*, Farmhouse Cheddar, Tomato Jam,  
Peppered Bacon  
610 cal ea.  
\$89

## Heavenly Shakes

6 of your favorite 10oz shakes

TRIPLE CHOCOLATE BROWNIE SHAKE  
Devilishly Good Taste of Chocolate  
Three Different Ways in One Heavenly Good Shake  
700 cal ea.  
\$40

CARAMEL PRETZEL SHAKE  
A Perfect Combination of Sweet,  
Caramel and Salty Pretzels  
700 cal ea.  
\$40

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# DESSERTS

## Desserts

WARM CHOCOLATE CHIP COOKIES  
Twelve Jumbo Cookies, Baked to Order  
250 cal ea.  
\$57

DOUBLE FUDGE BROWNIES  
470 cal ea.  
\$51

NY CHEESECAKE  
Wild Berry Coulis, Whipped Topping  
500 cal per slice  
\$98

SUNDAE BAR  
Assorted Toppings (40-130 cal per 5 oz)  
Vanilla Ice Cream (140 cal per half cup)  
\$65

*Doesn't get any better than A la Mode!*  
Add Vanilla Ice Cream to any dessert  
140 cal per half cup  
\$20

## Ice Cream

DAIRY QUEEN 8" ICE CREAM CAKES  
Chocolate and Vanilla DQ® Soft Serve Ice Cream,  
Fudge and Crunch Center  
410 cal per slice  
\$48

DILLY BARS  
6 Bars, Vanilla DQ® Soft Serve Ice Cream,  
Cherry Coating or Chocolate  
210/240 cal ea.  
\$29

BUSTER BARS  
6 Bars, Vanilla DQ® Soft Serve Ice Cream,  
Chocolate Fudge, Peanuts, Chocolate Coating  
460 cal ea.  
\$35

STARS & STRIPES STARKISS BARS  
6 Bars, Fruity Cherry, Refreshing Watermelon,  
Wild Blue Raspberry — All in One Bar!  
80 cal ea.  
\$29

### Make it a Celebration!



CHEF'S SIGNATURE DESSERT  
AND CORDIAL CART  
Pre-order the dessert cart to visit your suite;  
pricing based on chosen selections



PERSONALIZED CAKES  
Style your suite with a personalized and/or  
decorated cake for your next celebration.  
Call for additional details and pricing.  
Special order deadlines apply.

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BEVERAGES



Beverage Par Menu

WE RECOMMEND THAT EACH SUITE ESTABLISH A STANDARD BEVERAGE PAR MENU. The selection on your par menu will be stocked in your suite prior to the first event of the season. The initial stocking of each item will be charged to the suiteholder. All further restocking will be charged based upon consumption. Beverages will be inventoried at the conclusion of each event and items will be replenished as necessary. The charges will appear on a separate invoice. Additional beverages can be ordered based upon your needs. We do recommend that your par levels consist of the following:

- Two bottles of each desired liquor, wine (white and red) plus mixers
- Two six packs of each variety of beer and soda

Suite Rentals will need to place a beverage order using the ordering forms. The Suite will not be prestocked with 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.

Non Alcoholic

SOFT DRINKS		JUICES	
12oz. six-pack	\$22	10oz. six-pack	\$18
A&W Root Beer	170 cal ea.	Apple	140 cal ea.
Dr. Pepper	150 cal ea.	Cranberry	170 cal ea.
Diet Dr. Pepper	0 cal ea.	Orange	140 cal ea.
7UP	140 cal ea.	5.5 oz six-pack	\$13
Diet 7UP	0 cal ea.	Grapefruit	70 cal ea.
Ginger Ale, Canada Dry	140 cal ea.	Tomato	30 cal ea.
Lemonade Sunkist, Non-carbonated	140 cal ea.	Pineapple	90 cal ea.
Orange Sunkist	170 cal ea.	MIXERS (per bottle)	
RC Cola	160 cal ea.	Bloody Mary	\$16
Diet Rite Cola	0 cal ea.	33.8oz. bottle	10 cal per oz.
BOTTLED WATER		Sweet & Sour Mix	\$15
Deja Blue	\$23	32oz. bottle	30 cal per oz.
20oz. six-pack	0 cal ea.	Lime Juice	\$15
Fiji Water	\$40	33.8oz. bottle	60 cal per oz.
16.9oz. six-pack	0 cal ea.	Cut Lemons or Limes	\$6
Sparkling	\$21	per slice	1/2 cal ea.
8.45oz. six-pack	0 cal ea.	Worcestershire	\$4
SNAPPLE TEA		30oz. bottle	5 cal per oz.
20oz. six-pack	\$29	Tabasco Sauce	\$4
Lemon	190 cal ea.	2oz. bottle	10 cal per oz.
Diet Lemonade Ice Tea	15 cal ea.	Bitters	\$19
Diet Peach	10 cal ea.	6.7oz. bottle	120 cal per oz.
VENOM ENERGY DRINKS		Sweet or Dry Vermouth	\$19
16oz. six-pack	\$47	375ml. bottle	40/50 cal per oz.
Black Mamba (regular)	240 cal	Club Soda	\$19
Mojave Rattler (low carb)	50 cal	10oz. bottle	0 cal per oz.
		Tonic	\$19
		10oz. bottle	10 cal per oz.



A cup of fresh brew...everytime!

KEURIG SERVICE		Regular Coffee	0 cal per cup
Includes variety pack of 27 K-cups		Decaffeinated Coffee	0 cal per cup
KEURIG K-CUPS	\$81	Hot Chocolate	70 cal per cup
UPGRADE TO DUNKIN DONUTS		French Vanilla	0 cal per cup
COFFEE & COCOA K-CUPS	\$91	Green Tea	0 cal per cup
		English Breakfast Tea	0 cal per cup





Beer

DOMESTIC		MALTERNATIVES	
12oz. six-pack	\$33	12oz. six-pack	\$38
O'Doul's, Non-alcoholic	70 cal ea.	Smirnoff Ice Original	130 cal ea.
16oz. six-pack	\$42	Jack Daniel's Jack Apple	300 cal ea.
Bud Light	140 cal ea.	Twisted Hard Ice Tea	200 cal ea.
Budweiser	200 cal ea.	Twisted Raspberry Tea	200 cal ea.
Coors Light	140 cal ea.	16oz. six-pack	\$48
IC Light	130 cal ea.	Mike's Hard Lemonade	300 cal ea.
Miller Lite	1130 cal ea.	Mike's Hard Black Cherry Lemonade	300 cal ea.
Michelob Ultra	130 cal ea.	LIME-A-RITA	440 cal ea.
Pabst Blue Ribbon	190 cal ea.	STRAW-BER-RITA	400 cal ea.
Redd's Apple Ale	190 cal ea.		
Yuengling	160 cal ea.		
PREMIUM			
12oz. six-pack	\$33		
Peroni	140 cal ea.		
Redbridge	130 cal ea.		
Sierra Nevada Pale Ale	160 cal ea.		
Third Shift Amber Lager	150 cal ea.		
16oz. six-pack	\$45		
Becks Pilsner	200 cal ea.		
Blue Moon, with Oranges	230 cal ea.		
Guinness Draught	170 cal ea.		
Labatt Blue	200 cal ea.		
Labatt Blue Light	140 cal ea.		
Stella Artois	200 cal ea.		
CRAFT			
16oz. six-pack	\$46		
Goose Island IPA	290 cal ea.		
Magic Hat #9	200 cal ea.		



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Spirits



Aramark personnel must dispense all alcoholic beverages

GIN		BLENDED WHISKEY	
Beefeater	80 cal per oz. \$65	Seagram's VO	60 cal per oz. \$47
Tanqueray	80 cal per oz. \$70	Canadian Club Whiskey	80 cal per oz. \$47
Bombay Sapphire	80 cal per oz. \$80	Bushmills Whiskey	70 cal per oz. \$77
Tanqueray 10	80 cal per oz. \$81	Crown Royal	60 cal per oz. \$82
BOURBON		Crown Royal Apple	70 cal per oz. \$85
Jim Beam	70 cal per oz. \$64	SCOTCH	
Jim Beam Fire	70 cal per oz. \$66	Dewar's	70 cal per oz. \$82
Jim Beam Apple	40 cal per oz. \$66	Chivas Regal	70 cal per oz. \$83
Jack Daniel's	60 cal per oz. \$71	Johnnie Walker Red	70 cal per oz. \$87
Red Stag Black Cherry	90 cal per oz. \$72	Johnnie Walker Black	70 cal per oz. \$111
Maker's Mark	70 cal per oz. \$74	SINGLE MALT SCOTCH	
Knob Creek	80 cal per oz. \$77	Glenlivet 12 year	70 cal per oz. \$126
TEQUILA		Laphroaig 10 year	80 cal per oz. \$151
Jose Cuervo Especial	60 cal per oz. \$64	Glenmorangie 15 year	70 cal per oz. \$251
Sauza Blue Silver 100% Agave	70 cal per oz. \$73	COGNAC/BRANDY	
Sauza Hornitos Reposado	70 cal per oz. \$82	Hennessy	70 cal per oz. \$83
Patrón Silver	70 cal per oz. \$143	CORDIALS/LIQUEUR	
RUM		Baileys	100 cal per oz. \$69
Calico Jack Coconut	50 cal per oz. \$47	B&B	90 cal per oz. \$91
Myers	60 cal per oz. \$52	Chambord	100 cal per oz. \$89
Cruzan Light Silver	70 cal per oz. \$52	Disaronno Amaretto	110 cal per oz. \$65
Captain Morgan	60 cal per oz. \$63	Grand Marnier	70 cal per oz. \$93
Captain Morgan Light	60 cal per oz. \$63	Kahlúa	90 cal per oz. \$62
VODKA		Midori	80 cal per oz. \$61
Smirnoff	60 cal per oz. \$47	Romana Sambuca	80 cal per oz. \$69
Pinnacle	60 cal per oz. \$49		
Tito's Vodka	60 cal per oz. \$65	Dekuyper	
Ketel One	40 cal per oz. \$77	Peachtree Schnapps	110 cal per oz. \$57
Effen	70 cal per oz. \$83	Pucker Sour Apple Schnapps	110 cal per oz. \$57
Belvedere	60 cal per oz. \$87		
Grey Goose	60 cal per oz. \$87		
Pinnacle Whipped	90 cal per oz. \$49		
Pinnacle Cherry	60 cal per oz. \$49		
Pinnacle Peach	70 cal per oz. \$49		



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# Wine



Aramark personnel must dispense all alcoholic beverages

## WHITE

Domaine Chandon, Blanc de Noirs, NV, California	20 cal per oz.	\$70
Woodbridge, White Zinfandel, California	30 cal per oz.	\$47
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	30 cal per oz.	\$52
Skinny Girl, Moscato, California	20 cal per oz.	\$49
Chateau Ste. Michelle, Pinot Gris, Columbia Valley, Washington	20 cal per oz.	\$59
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand	20 cal per oz.	\$62
Woodbridge, Pinot Grigio, California	20 cal per oz.	\$47
Ecco Domani, Pinot Grigio, Italy	20 cal per oz.	\$57
Woodbridge, Chardonnay, California	20 cal per oz.	\$47
Kendall-Jackson, Chardonnay, “Vintner’s Reserve”, California	30 cal per oz.	\$63
Joel Gott Unoaked, Chardonnay, California	30 cal per oz.	\$64
Equilibrium, White Blend, Napa Valley, California	20 cal per oz.	\$65

## RED

Mark West, Pinot, Noir, California	20 cal per oz.	\$58
Erath, Pinot Noir, Oregon	20 cal per oz.	\$70
Woodbridge, Merlot, California	30 cal per oz.	\$47
Casa Lapostolle, Merlot, Chile	20 cal per oz.	\$59
Northstar, Merlot, Washington	30 cal per oz.	\$85
Woodbridge, Cabernet Sauvignon, California	20 cal per oz.	\$47
Chateau Ste. Michelle, Cabernet Sauvignon, “Indian Wells Vineyard”, Columbia Valley, Washington	20 cal per oz.	\$68
Newton Vineyard, Cabernet Sauvignon, Red Label, Napa Valley, California	20 cal per oz.	\$71
Justin Winery WOY, Cabernet Sauvignon, Paso Robles	30 cal per oz.	\$75
Clos Du Val, Cabernet Sauvignon, Napa Valley, California	20 cal per oz.	\$93
Charles and Charles, Red Blend, Washington	30 cal per oz.	\$52
Folie à Deux, Red Blend, “Menage à Trois”, California	30 cal per oz.	\$60
Red Diamond, Malbec, Mendoza, Argentina	20 cal per oz.	\$55
The Pundit, Syrah, Washington	20 cal per oz.	\$67

## The Wine Cellar

all VIP wines are served with glassware

Moët & Chandon, Brut, “Impérial”, NV, Champagne, France	30 cal per oz.	\$135
Dom Pérignon, Champagne, France	20 cal per oz.	\$237
Cakebread, Chardonnay, Napa Valley, California	20 cal per oz.	\$102
Robert Mondavi “Oakville”, Cabernet Sauvignon, Napa Valley, California	20 cal per oz.	\$170
Charles Krug, Cabernet Sauvignon, Napa Valley, California	20 cal per oz.	\$215
Cakebread, Cabernet Sauvignon, Napa Valley, California	20 cal per oz.	\$222
Opus One, Cabernet Sauvignon, Napa Valley, California	30 cal per oz.	\$355

2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
Additional nutrition information available upon request.



Local taxes and fees apply.

# Beverage Packages

## SILVER

1 six-pack each of RC Cola (160 cal ea.), Diet Rite Cola (0 cal ea.), 7Up (140 cal ea.), Deja Blue Water (0 cal ea.)  
2 six-packs of Domestic Beer (128-200 cal ea.) of your choice  
\$165

## GOLD

1 six-pack each of RC Cola (160 cal ea.), Diet Rite Cola (0 cal ea.), 7Up (140 cal ea.), Deja Blue Water (0 cal ea.)  
2 six-packs of Premium Beer (130-200 cal ea.) of your choice  
\$169

## PLATINUM

1 six-pack each of RC Cola (160 cal ea.), Diet Rite Cola (0 cal ea.), 7Up (140 cal ea.), Deja Blue Water (0 cal ea.)  
1 six-packs of each Domestic Beer and Premium Beer (128/200 cal ea.) of your choice  
2 bottles of a Woodbridge Merlot (30 cal per oz.), Chardonnay (20 cal per oz.), or Cabernet (20 cal per oz.)  
\$254

## Signature Cocktails

No work necessary! What better way to make your event more enjoyable than with one of our house made Signature Cocktails? All cocktails are premixed. Choose from any of your favorite drinks below and receive the cocktail mixed and served in a self-pour beverage dispenser.

## MUCHO MARGARITAS

A Tantalizing Blend of Sauza Blue Agave Tequila, Sours Mix, Triple Sec Liquor, Fresh Lime Juice  
40 cal per oz.  
\$95

## PINGÜINO SANGRIA

Spanish Red Wine, Brandy, Fresh Fruit and Juices  
20 cal per oz.  
\$86

## BLOODY MARY

Smirnoff Vodka, Bloody Mary Mix  
30 cal per oz.

Spice it up your way with Worcestershire Sauce, Tobasco Sauce, Horseradish, Celery, Olives, Lemons, Limes  
\$80

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Additional nutrition information available upon request.



Local taxes and fees apply.



# How to Order

## ORDERS CAN BE PLACED IN THREE EASY WAYS

1. Online: [www.suitecatering.com](http://www.suitecatering.com)
2. Email: [consolenergycentersuites@aramark.com](mailto:consolenergycentersuites@aramark.com)
3. Fax: **412-553-8592**

Please specify the 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.

### 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.

### ONLINE CATERING WEBSITE

Our Online Suite Catering website is [www.suitecatering.com](http://www.suitecatering.com)

The online suite catering system is available to suiteholders who have set up an account and completed the required suiteholder forms. Each account will be setup with a user ID and password. Its customer friendly design easily allows accountholders to place orders, print or view customer summaries and track order history.

The luxury suite menu will be available online according to the cut-off schedule listed below. At noon the day of the cut-off, the luxury suite menu will no longer be accessible from the online system. You will be able to order from the event day menu. Any requests occurring on the actual day of the event should be placed by contacting your Suite Representative or by emailing the general suites email account at [consolenergycentersuites@aramark.com](mailto:consolenergycentersuites@aramark.com)

## Let Us Assist You!

Sharon Bookamyer

Suites Manager

412.553.8562

[bookamyer-sharon@aramark.com](mailto:bookamyer-sharon@aramark.com)

Rob Wagner

Premium Services Director

412.553.8571

[wagner-robert@aramark.com](mailto:wagner-robert@aramark.com)



### HELPFUL HINT!

Looking to place a reservation in the Lexus Club?  
Email your reservation request to [lexusclubcatering@aramark.com](mailto:lexusclubcatering@aramark.com)

# Advanced Ordering

Advanced Day ordering provides you with the opportunity to order from a menu that features more variety and typically offers lower pricing compared to our standard game day menu. Additionally, all special requests can be easily accommodated.

### ADVANCED DAY ORDER GUIDELINE

DAY OF EVENT.....	DUE BY NOON ON
Monday .....	Thursday
Tuesday .....	Friday
Wednesday.....	Monday
Thursday .....	Tuesday
Friday .....	Wednesday
Saturday .....	Thursday
Sunday.....	Thursday

### EVENT DAY ORDERING

An “Event Day” menu is included in your 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.

To place an order on the day of the event prior to the doors opening, please email the request to [consolenergycentersuites@aramark.com](mailto:consolenergycentersuites@aramark.com) . After doors open and/or during an event, orders may be placed through your Suite Attendant or by using the Aramark option designated on each phone located within the suite.

### STANDING FOOD ORDERS

Aramark provides each Suiteholder with the option of having standing food orders. Standing menus can be created specifically for hockey only, non-hockey, or both. 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 your Suite Manager to determine what would best fit your needs. This type of setup eliminates the constant placement of separate catering orders for many events for the person in charge of placing orders.





# Beverage Information

## ALCOHOLIC BEVERAGES

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

## 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 simply completing the Beverage Par form, you may choose any selection of the beverages on the menu to be placed in your suite. The initial stocking of each item will be charged to the Suiteholder. The beverage will be placed in the suite prior to the arrival of guests and will be inventoried to ensure that the beverage provided matches the requested items and quantities as stated on the Beverage Par form. Your Suite Representative is available to help you customize a 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 Aramark Suite Manager. A separate billing summary will be created for the restock. 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.

## 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 a refrigerator opened on an event day must be requested by an authorized signer of the suite account. Only those suites 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.

Beverages are not permitted to be brought into or taken out of the suites or the venue itself.

# 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 Suite Catering Office and allow 48-hours advance notice to ensure your request can be accommodated. The cost for a private Suite Attendant is \$200 per event. If you wish to have a Private Bartender, this service will include the opening and serving of all beverages; cost is \$150 per event.

## 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.

## CHINA/GLASSWARE/FLATWARE SERVICE

Perfect enhancement for your special occasion. Please provide a 48-hour notice.

## PERSONALIZED CAKE

If you're celebrating a birthday or another special occasion, we would be pleased to prepare a special cake just for you. It is not permissible for guests to bring food in to the suites. Please contact our Suite Sales Office 48-hours in advance for ordering and pricing.



# General Information

## CALORIE AND NUTRITION INFORMATION

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions please contact your catering manager directly.

## DIETARY RESTRICTIONS & ACCOMODATIONS

For specific information or requests regarding dietary accommodations and or restrictions, please contact your Suites Representative for assistance.

### GLUTEN-FREE

To assist individuals with gluten-free restrictions, we have marked the gluten-free items within the menu with a “gf” symbol to the left of the item. Aramark is not liable for any injury or sickness as a result of consuming the suggested item(s). Aramark does not process nor manufacture any food products.

## FOOD & BEVERAGE DELIVERY

Unless a specific time is indicated, all food and beverage will be delivered to the suites at the opening of gates, with the exception of certain items requiring a higher food quality control.

Certain foods may be delivered to the suites after the arrival of guests to ensure the highest level of food quality. Please check with your Suite Representative for details.

## 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.

## SUITE SET-UP

As a LEED-Gold certified venue, all suites will be set up using environmentally safe disposable plates, utensils and drinking cups.

## SECURITY/LOST & FOUND

Please be sure to remove all personal property in each suite when leaving the premises. Aramark is not responsible for any misplaced property, articles or equipment left unattended in the suites. You may contact the Lost & Found at 412-804-7903.

## FOOD POLICY

All food products served in the suites are handled exclusively by Aramark. It is not permissible for guests to bring food in to the suites. Any food products brought into the suites without prior authorization will be charged to the Suiteholder at our normal retail price.

# Billing Information

## BILLING INFORMATION/CUSTOMER SUMMARIES

Your catering order contains an Administrative Charge as well as a Billed Gratuity. These two amounts combined are 20% and are automatically calculated onto the ending of your total order.

## ADVANCED DAY ORDERS

### 9% ADMINISTRATIVE CHARGE

This administrative charge is not intended to be a tip, gratuity or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

### 11% BILLED GRATUITY

This is a gratuity that is distributed to employees.

## EVENT DAY ORDERS

### 7% ADMINISTRATIVE CHARGE

This administrative charge is not intended to be a tip, gratuity or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

### 13% BILLED GRATUITY

This is a gratuity that is distributed to employees. It is at the discretion of your Suite Guests if you wish to extend an additional gratuity to your Suite Attendant. Food, Non-Alcoholic Beverages and Administrative Charges are subject to PA State Sales Tax. Customer Summaries are available via the Online Catering website by logging into your account, then choosing “Your Account” from the top right hand side of the page. Once the new window opens, please select “Order History” from the left hand side of the page. This page will provide a listing of all current and past customer summaries for both food and restocking charges. You may print or view the summaries from this page. This page will also show a Status column, which will read “open” or “closed”. An Open status refers to an event that has not yet occurred. Charges for the event have not been finalized. A Closed status reflects an event that has past and billing has been completed. This summary would provide as the final charges for the event.





# Payment Options

## PAYMENT PROCEDURES & POLICIES

Aramark offers several different types of payment options. All Suiteholders will be required to provide a credit card to be kept on file for the season. All food orders must also be secured using a credit card/active Escrow Account.

### OPTION 1: CASH

Cash may be used during the event to purchase food and beverage items. Cash may also be presented as payment for a pre-order secured by a credit card.

### OPTION 2: CREDIT

A credit card may be used to purchase food and beverage the night of the event. Aramark accepts American Express, Discover, MasterCard or VISA.

### OPTION 3: 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. A credit card is necessary to have on file in order to apply any outstanding balances that are not covered by your escrow account at the conclusion of the event. A Customer Summary will be provided at the end of the event for all of the payment options mentioned above. Please make sure that you review the summary carefully. A signature will be required. An additional copy of the summary can be provided upon request.

## AUTHORIZED SIGNERS FOR CREDIT & ESCROW ACCOUNTS

It is Aramark’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 Suiteholder account. Guests will be responsible to pay by either cash or credit card. Please use the selections on the Ordering Form to specify permissions.

## CANCELATION 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 billed gratuity charges.