



# *welcome*

## TO THE 2013-2014 SEASON

To all of our current and future clients, welcome to a new season of fun and excitement.

We look forward to providing memorable experiences through unparalleled service in our exceptional venue.

Enjoy using the 2013-14 Interactive Suite Menu by simply clicking on the menu item you are interested in.

**GET STARTED**





2013-2014 LUXURY

# *Suite Menu*

As the exclusive caterers for the CONSOL Energy Center, ARAMARK is committed to delivering experiences that enrich and nourish lives.

WELCOME

PACKAGES

À LA CARTE

DESSERTS

DIETARY RESOURCES

BEVERAGES

SUITE INFORMATION



**CONSOL ENERGY CENTER**





# Welcome

The CONSOL Energy Center and ARAMARK are pleased to feature Chef Lewis Cramer as their Executive Chef. Chef Lew has extensive experience in the world of culinary arts throughout his career.

Executive Chef Lewis Cramer found his passion for food at a young age shortly after high school graduation, he began his culinary career at the Four Seasons Resort in West Palm Beach. He then continued on with his career at the Ritz Carlton in Chicago, honing his skills at two Five Star Properties. It was there that Chef Cramer was inspired to learn the importance of the use of quality products such as artisan cheeses, specialty farms, and other indigenous ingredients of the surrounding areas and around the world. Chef Lew joined Nemacolin Woodlands Resort and Spa in August of 2000 as Chef de Cuisine of The Golden Trout Restaurant and then became the Chef of Falling Rock, the exclusive boutique hotel at Nemacolin Woodlands.

In June of 2010, Chef Lew joined ARAMARK's culinary team at Heinz Field as Executive Sous Chef before being promoted as the Executive Chef of CONSOL Energy Center in 2012. Chef Lew enjoys staying true to his native ties to Western Pennsylvania by putting a twist on many local favorites so guests can have the Pittsburgh experience while attending events at CONSOL Energy Center. Chef Lew has continued to raise the bar so guests can enjoy high quality arena fare.

Chef Lew has completed his Pro Chef Level 2 certification at the Culinary Institute of America to further educate himself in culinary concepts and standards. It is his dedication, passion, vision and enthusiasm to create the ultimate experience for the guest that will continue to take CONSOL Energy Center to the next level.

Some of Chef Cramer's professional highlights include:

- Major League Baseball All Star Games in Kansas City 2012 and New York 2013
- NHL Winter Classic at Heinz Field 2011
- 84 Lumber Classic at Nemacolin Woodlands 2004
- Five Years Experience with Five Star Properties in West Palm Beach and Chicago
- Steelers Fashion Show 2010, 2011
- American Ireland Fund Dinner 2011
- UPMC Hillman Cancer Dinner 2011, 2012
- Pens Foundation Wine Dinner 2012



Chef Lewis Cramer

## Aramark Team

### SHARON BOOKAMYER

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**Puck Drop**Centre Avenue  
Raise the Cup

# Puck Drop | 450

Package selections serve approximately 12 guests

**gf SOUVENIR POPCORN**

bottomless, Penguin souvenir pail

**CHIPS & DIPS DUO**house made onion dip, ranch dip **gf**, potato chips**ARTISAN CHEESE BOARD**

Roquefort 3 month aged bleu, Cypress Grove goat, Hudson Valley camembert, sharp cheddar, Aged provolone, drunken cherries, grape clusters, candied pecans, assorted biscotti

**gf SEASONAL FRUIT**

pineapple, melons, seasonal berries, grapes

**gf FIELD GREENS SHAKERS**

English cucumber, grape tomatoes, match stick carrots, maple balsamic vinaigrette

**SMITH'S FRANKS**

natural case, beer braised sauerkraut, relish, hot dog buns

**CRISPY CHICKEN TENDERS**

bbq, buffalo sauce

**PULLED PORK QUESADILLA**

house smoked pork, pepper jack cheese, pico de gallo, cilantro sour cream

**BROWNIES & RICE CRISPY TREATS**

double fudge brownie and chocolate covered pretzel

*Enhance your experience***SOUVENIR COOKIE TIN 55**

sugar, chocolate chip, peanut butter, Penguin souvenir tin

**SMOKED TURKEY MINI CROISSANT 70**

English cucumber, baby Swiss cheese, chipotle pepper aioli

**HALA KAHIKI 34**

let the taste of a refreshing craft beer take you away.... (HAH-LAH-KAH-HEE-KEE) originates from the Hawaiian words for pineapple



Puck Drop  
Centre Avenue  
Raise the Cup

# Centre Avenue | 550

Package selections serve approximately 12 guests

## gf SOUVENIR POPCORN

bottomless, Penguin souvenir pail

## gf SALSA TRIO

pico de gallo, mango, da'burgh, tortilla chips

## gf FARMER'S MARKET CRUDITE

English cucumbers, carrots, peppers, broccoli, celery, tomatoes, buttermilk ranch

## gf SEASONAL FRUIT

pineapple, melons, seasonal berries, grapes

## gf SH'MEAR BAR

warm buffalo chicken dip, "loaded" spread, grilled vegetable tapenade, potato skins, tortilla chips

## MINI POTATO AND CHEESE PIEROGI

smoked pork belly, smoked cheddar, scallion, chives, sour cream

## HOT ITALIAN SAUSAGE

sweet onions, sautéed peppers, stewed tomato sauce, crusty Italian rolls

## TOSSED CHICKEN WINGS

house seasoning, celery, chunky bleu cheese dressing

## BURGATORY STANDARD DELUXE

½ lb all natural \*beef burger, white American cheese, lettuce, tomato, onion, Burgatory's secret house sauce, brioche bun

## SOUVENIR COOKIE TIN

sugar, chocolate chip, peanut butter, Penguin souvenir tin

## Enhance your experience

### gf BABY ICEBERG BOWLS 60

tomato & bacon jam, crumbled gorgonzola, chunky bleu cheese dressing

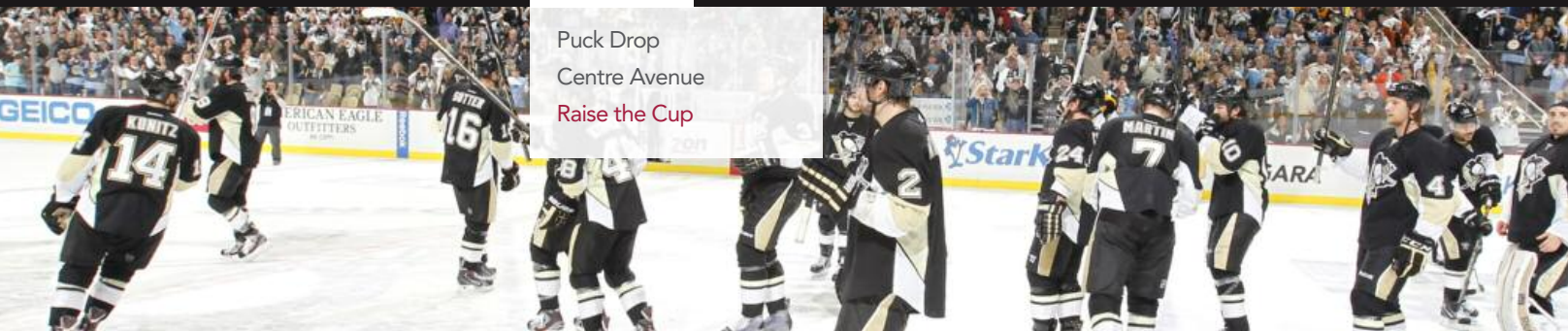
### gf SHRIMP COCKTAIL 90

lemon, lime, orange, fennel, horseradish cocktail

### LIME-A-RITA OR STRAW-BER-RITA 34







# Raise the Cup | 650

Package selections serve approximately 12 guests

## gf SOUVENIR POPCORN

bottomless, Penguin souvenir pail

## PRETZEL NUGGETS

warm sea salt coated soft pretzels, cheese sauce

## gf FARMER'S MARKET CRUDITE

English cucumbers, carrots, peppers, broccoli, celery, tomatoes, buttermilk ranch

## gf SEASONAL FRUIT

pineapple, melons, seasonal berries, grapes

## ANTIPASTI SELECTION

hot and sweet sopressata, prosciutto di parma, dry salumi, buffalo mozzarella, marinated olives and artichokes, grilled pita

## gf CAESAR CUPS

dressed romaine, parmesan crisp, herb croutons, traditional Caesar dressing

## CHIPOTLE CHEDDAR SAUSAGE

purple cabbage kraut, roasted squash relish, toasted pumpkin seeds, crusty Italian rolls

## MINI CRAB CAKES

sweet potato fries, pineapple salsa, jalapeño pepper aioli

## PIEROGIES AND KIELBASA

potato and cheese pierogies, deerborne kielbasa, caramelized onions, sour cream

## LOADED FUNNEL CAKE FRIES

vanilla bean ice cream, hot fudge, caramel sauce, strawberries, banana, powder sugar

## Enhance your experience

### SLAPSHOT MIX 16

butter toffee peanuts, taco sesame wicks, peanuts, Cajun corn sticks, pretzel balls, cheese crackers

### MUFFULETTA 75

mortadella, salami, ham, provolone, tomato relish, olive tapenade, pepper giardinere, country bread

### NO. 3 PREMIUM BEVERAGE PACKAGE 224

1 six-pack each  
RC Cola, Diet Rite Cola, 7Up, Deja Blue Water

1 six-pack each  
Domestic Beer and Premium Beer of your choice

2 bottles of  
BV Century Cellars Merlot, Chardonnay or Cabernet of your choice





Snacks  
Salads  
Appetizers  
Sandwiches  
Dogs & Specialty  
Sausage

Pizza Hut  
Signature Entrée  
Selections  
Nakama  
BURGATORY



## Snacks

All selections serve approximately 12 guests

**gf** **SOUVENIR POPCORN 25**  
bottomless, Penguin souvenir pail

**PITTSBURGH POPCORN TIN 55**  
kettle, caramel, cheddar

**HONEY ROASTED PEANUTS 15**

**PRETZELS 17**

**SLAPSHOT MIX 16**  
butter toffee peanuts, taco sesame wicks, peanuts, Cajun corn sticks,  
pretzel balls, cheese crackers

**GUILT FREE BASKET 80**  
Special K® bars, rice chips, granola, roasted almonds, dried fruit



**gf** **SALSA TRIO 30**  
pico de gallo, mango, da'burgh, Shearer's tortilla chips

**CHIPS & DIPS DUO 25**  
house made onion dip, ranch dip **gf**, Shearer's potato chips





Snacks  
**Salads**  
 Appetizers  
 Sandwiches  
 Dogs & Specialty  
 Sausage

Pizza Hut  
 Signature Entrée  
 Selections  
 Nakama  
 BURGATORY



## Salads

All selections serve approximately 12 guests

### gf PITTSBURGH BAR 50

romaine, tomato, cucumber, broccoli, beets, cheddar, gorgonzola, fresh cut fries, buttermilk ranch

Add rotisserie chicken 10  
 Add charred steak 25

### CAESAR CUPS 45

dressed romaine, parmesan crisp, herb croutons, traditional Caesar dressing

Add grilled chicken 10  
 Add grilled shrimp 20

### gf BABY ICEBERG BOWLS 60

tomato & bacon jam, crumbled gorgonzola, chunky bleu cheese dressing

### MINI POTATO AND CHEESE PIEROGI 48

smoked pork belly, smoked cheddar, scallion, chives, sour cream

### gf FIELD GREENS SHAKERS 42

English cucumber, grape tomatoes, match stick carrots, maple balsamic vinaigrette





Snacks  
Salads  
**Appetizers**  
Cold  
Hot  
Sandwiches  
Dogs & Specialty  
Sausage

Pizza Hut  
Signature Entrée  
Selections  
Nakama  
BURGATORY

## Cold Appetizers

All selections serve approximately 12 guests

### gf FARMER'S MARKET CRUDITE 45

English cucumbers, carrots, peppers, broccoli, celery, tomatoes, buttermilk ranch

### gf SEASONAL FRUIT 50

pineapple, melons, seasonal berries, grapes

### ARTISAN CHEESE BOARD 75

Roquefort 3 month aged bleu, Cypress Grove goat, Hudson Valley camembert, sharp cheddar, Aged provolone, drunken cherries, grape clusters, candied pecans, assorted biscotti

### ANTIPASTI SELECTION 70

hot and sweet sopressata, prosciutto di parma, dry salumi, buffalo mozzarella, marinated olives and artichokes, grilled pita

### gf PEPPER CRUSTED AHI TUNA LETTUCE CUPS 90

pickled cucumber and ginger, wasabi aioli, sweet soy, butter lettuce

### gf SHRIMP COCKTAIL 90

lemon, lime, orange, fennel, horseradish cocktail

### gf SH'MEAR BAR 62

warm buffalo chicken dip, "loaded" spread, grilled vegetable tapenade, potato skins, tortilla chips



Snacks  
Salads  
**Appetizers**  
Cold  
**Hot**  
Sandwiches  
Dogs & Specialty  
Sausage

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Nakama  
BURGATORY

## Hot Appetizers

All selections serve approximately 12 guests

### PRETZEL NUGGETS 28

warm sea salt coated soft pretzels, cheese sauce

### gf SOUTH OF THE BORDER NACHO BAR 60

red bean chili, nacho cheese, jalapeños, pico de gallo, guacamole, sour cream, tortilla chips

### TOSSED CHICKEN WINGS 100

choice of buffalo, bbq or dry rub, celery, chunky bleu cheese dressing

### CRISPY CHICKEN TENDERS 65

bbq, buffalo sauce

### PIEROGIES AND KIELBASA 60

potato and cheese pierogi, deerborne kielbasa, caramelized onions, sour cream

### PULLED PORK QUESADILLA 55

house smoked pork, pepper jack cheese, pico de gallo, cilantro sour cream

### gf LOADED TOTS 60

fried capicola, provolone cheese, tomato relish, vinegar slaw

### MAC N CHEESE

**Traditional** 45

campenelle pasta, cheese sauce

**Gourmet** 60

roisserie chicken, crisp pancetta, campenelle pasta, white cheddar cheese sauce



### TOP SHELF SLIDERS 84

3oz. all natural \*beef burger, cave-aged gruyere cheese, applewood cured bacon jam, caramelized onion marmalade, brioche bun

### FRIED COD SLIDER 65

tartar sauce, melted American cheese, potato roll

### CHICKEN PARMESAN SLIDER 70

marinara sauce, buffalo mozzarella, potato roll





Snacks  
Salads  
Appetizers  
**Sandwiches**  
Dogs & Specialty  
Sausage

Pizza Hut  
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Selections  
Nakama  
BURGATORY



## Chilled Sandwiches

All selections serve approximately 12 guests  
Sandwiches are pre-built

### ROAST \*SIRLOIN 90

arugula leaves, roasted tomato, crispy onions, herb goat cheese, foccacia

### MUFFULETTA 75

mortodello, salami, ham, provolone, tomato relish, olive tapenade, pepper giardinere, country bread

### SMOKED TURKEY MINI CROISSANT 70

English cucumber, baby Swiss cheese, chipotle pepper aioli

### GRILLED VEGETABLE WRAP 65

zucchini, yellow squash, red pepper, portobello, tomato, arugula, feta cheese, roasted garlic hummus, herb tortilla

## Grilled Flatbread

All selections serve approximately 12 guests

### CAPRESE 26

roasted tomato, house made mozzarella, torn basil

### MEATBALL 28

provolone cheese, house marinara

### POT ROAST 30

slow cooked stew, Yukon gold mashed potatoes





Snacks  
Salads  
Appetizers  
Sandwiches  
**Dogs & Specialty Sausage**

Pizza Hut  
Signature Entrée Selections  
Nakama  
BURGATORY

## Dogs & Specialty Sausage

All selections serve approximately 12 guests



### SMITH'S FRANKS 42

natural case, beer braised sauerkraut, relish, hot dog buns

### HOT ITALIAN SAUSAGE 75

sweet onions, sautéed peppers, stewed tomato sauce, crusty Italian rolls

### CHIPOTLE CHEDDAR SAUSAGE 110

purple cabbage kraut, roasted squash relish, toasted pumpkin seeds, crusty Italian rolls





Snacks  
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Dogs & Specialty  
Sausage

Pizza Hut  
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BURGATORY



Pizza

12 cut large pizza

**CHEESE 24**

**PEPPERONI 27**

**SUPREME 32**

pepperoni, beef, pork, green peppers, red onions, mushrooms

**BUILD YOUR OWN 32**

select three or more toppings from the following options:

pepperoni	red onion
beef & pork	pineapple
ham	mushroom
	black olives
	jalapeños
	green pepper





Snacks  
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Sausage

Pizza Hut  
**Signature Entrée  
Selections**  
Nakama  
BURGATORY



## Signature Entrée Selections

All selections serve approximately 12 guests

### MINI CRAB CAKES 185

sweet potato fries, pineapple salsa, jalapeño pepper aioli

### SMOKEHOUSE SAMPLER 180

pulled pork, chopped beef brisket, chicken thighs, pickle chips, duo of bbq sauces, onion kaiser rolls

### gf GRILLED PORK RIB-EYES 180

herb roasted fingerling potatoes, wild mushrooms, caramelized onions, steak sauce

### BAKED TORTELLINI

**Meatball** 125

cheese tortellini, meatballs, pepperoni, tomato basil, garlic toast

**Chicken Alfredo** 150

cheese tortellini, grilled chicken, baby spinach, creamy alfredo, garlic toast

### OVEN ROASTED CHICKEN BREAST 140

bourbon sweet potato puree, caramelized brussels sprouts, bacon, apples, natural thyme jus

### PAN-SEARED \*SALMON 175

bulgur wheat, roasted red peppers, gold raisins, pine nuts, pink peppercorns, pomegranate molasses

### gf BRAISED SHORT RIBS 225

goat cheese whipped Yukons, charred asparagus, roasted tomato, merlot braising liquid





Snacks  
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Pizza Hut  
Signature Entrée  
Selections  
**Nakama**  
BURGATORY



## Nakama

All platters served with wasabi, pickled ginger, soy sauce

### WHEELHOUSE 225

(64 pieces)

#### Pittsburgh Penguin \*Roll

spicy tuna and cucumber topped with fresh salmon, black tobiko, wrapped in soy paper

#### California Roll

crabstick, avocado, cucumber

#### Spicy \*Tuna Roll

minced fresh tuna seasoned with sesame oil, cucumber, chili sauce

#### Veggie Roll

pickled daikon, tofu, cucumber and avocado wrapped in soy paper

#### Philly Roll

salmon, avocado, cream cheese

#### Seaweed and Squid Salads

wakame seaweed finished with oils and seasonings; lka squid marinated in spicy seasonings and oils

### WRISTER 280

(80 pieces)

#### Pittsburgh Penguin \*Roll

spicy tuna and cucumber topped with fresh salmon, black tobiko, wrapped in soy paper

#### California Real Crab Roll

lump crab, avocado, cucumber

#### Red Dragon \*Roll

spicy tuna and cucumber topped with ahi tuna, avocado, eel sauce

#### Hamachi Jalapeño Roll

California roll topped with hamachi and jalapeño, spicy mayo

#### Rainbow \*Roll

California roll topped with tuna, salmon, snapper, yellowtail

#### \*Tuna Nigiri

hand formed rice, fresh sliced tuna

#### \*Salmon Nigiri

hand formed rice, fresh sliced salmon

#### \*Yellowtail Nigiri

Yellowtail tuna over hand-rolled sushi rice

#### Seaweed Salad & Squid Salads

wakame seaweed finished with oils and seasonings; lka squid marinated in spicy seasonings and oils

### ENFORCER 195

(48 pieces gluten-free)

#### Veggie Roll

pickled daikon, tofu, cucumber and avocado wrapped in soy paper

#### Cucumber Roll

cucumber, seaweed, sushi rice

#### Avocado Roll

fresh avocado, seaweed and rice

#### Inari Sushi

fried tofu, sweet soy, sushi rice, sesame seeds

#### Seaweed Salad & Squid Salads

wakame seaweed finished with oils and seasonings; lka squid marinated in spicy seasonings and oils



Snacks  
Salads  
Appetizers  
Sandwiches  
Dogs & Specialty  
Sausage

Pizza Hut  
Signature Entrée  
Selections  
Nakama  
**BURGATORY**



## Burgatory

### HELLUVA BURGER

8 burgers served with sweet and russet potato chips

#### Standard Deluxe 112

½ lb all natural \*beef burger, white American cheese, lettuce, tomato, onion, Burgatory's secret house sauce, brioche bun

#### Bourbon Bacon \*Burger 128

1½ lb all natural beef burger, farmhouse cheddar cheese, applewood smoked bacon, 100 proof bourbon bbq sauce, haystack onions, brioche bun

#### Psychedelic 'Shroom 96

trippy marinated portobello, smoked gouda, roasted red peppers, tomato, arugula, garlic mayo, herb focaccia

### HELLUVA SLIDER

12 sliders

#### Top Shelf Sliders 84

3oz. all natural \*beef burger, cave-aged gruyere cheese, applewood cured bacon jam, caramelized onion marmalade, brioche bun

### HEAVENLY SHAKES

6 of your favorite shake

#### Triple Chocolate Brownie Shake 66

devilishly good taste of chocolate three different ways in one heavenly good shake

#### Caramel Pretzel Shake 66

a perfect combination of sweet caramel & salty pretzels



Bake Goods &amp; Ice Cream

Chocolate

## Desserts

All selections serve approximately 12 guests

### CAST IRON S'MORES BREAD PUDDING 75

graham cracker, marshmallow, milk chocolate

### CUPCAKE FONDUE 65

chocolate & vanilla cake, black n' gold sprinkles, toffee crunch, Oreo® cookie, toasted coconut, chocolate shavings, cream cheese icing

### LOADED FUNNEL CAKE FRIES 60

vanilla bean ice cream, hot fudge, caramel sauce, strawberries, banana, powder sugar

### SOUVENIR COOKIE TIN 55

sugar, chocolate chip, peanut butter, Penguin souvenir tin

### BROWNIES & RICE CRISPY TREATS 60

double fudge brownie and chocolate covered pretzel

### INDIVIDUAL CHEESECAKES 95

vanilla bean brulee, salted caramel, goat cheese and thyme



### DAIRY QUEEN 8" ICE CREAM CAKES 45

chocolate and vanilla DQ® soft serve ice cream, fudge and crunch center

### DILLY BARS 24

6 bars, vanilla DQ® soft serve ice cream, chocolate or cherry coating

### BUSTER BARS 30

6 bars, vanilla DQ® soft serve ice cream, chocolate fudge, peanuts, chocolate coating

### STARS & STRIPES STARKISS BARS 24

6 bars, fruity cherry, refreshing watermelon, wild blue raspberry, all in one bar





Bake Goods &amp; Ice Cream

Chocolate

# Desserts

All selections serve approximately 12 guests



## SARRIS CHOCOLATE BARS 60

assortment of milk chocolate, peanut butter, roasted almond, salted pretzel

## ASSORTED CHOCOLATE BASKET 70

assorted chocolate bars, slims, pretzel rods, turtles,

Please contact your Suite Representative for other great Sarris ideas to enhance your event.



## 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 prices. Special order deadlines may apply.





## Dietary Restrictions & Accommodations

### gf *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.

### *Peanut/Treenut/ Nut Allergies*

Please contact your Suite Representative for specific information pertaining to any of the food items listed in the menu.

### *Vegetarian*

The listing below refers to all items in our menu that would serve as a vegetarian choice:

#### SNACKS

All listed in our snack section

#### SALADS

All listed in our salad section excluding the addition of any meats

#### COLD APPETIZERS

Farmer's Market Crudite  
Seasonal Fruit  
Artisan Cheese  
Pepper Crusted Ahi Tuna Lettuce Cups  
Shrimp Cocktail

#### HOT APPETIZERS

Pretzel Nuggets  
Mac n Cheese  
Fried Cod Slider

#### CHILLED SANDWICHES

Grilled Vegetable Wrap

#### GRILLED FLATBREAD

Caprese

#### GOURMET BURGERS

Veggie Burger with or without cheese

#### PIZZA

cheese pizza or build your own with the addition of vegetable toppings

#### SIGNATURE ENTRÉE SELECTIONS

Mini Crab Cakes, Pan-Seared Salmon

#### NAKAMA

All platters listed in the Nakama section

#### DESSERTS

All listed in the dessert section

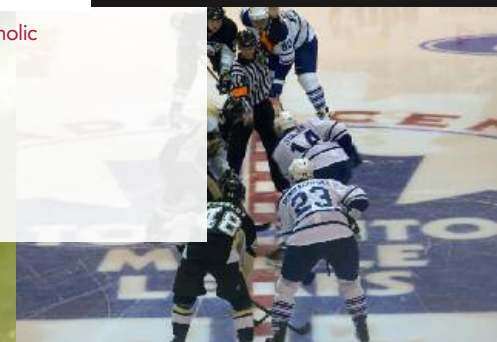
### *Let us assist you!*

If you would like additional options or would like to discuss possible adjustments to other items listed on the menu, please contact your Suite Representative at any time to discuss a dietary restriction. We do suggest a 48 hour notice to ensure that all accommodations can be met.



## Non-alcoholic

Beer  
Spirits  
Wine  
Packages



# Non-alcoholic

## SOFT DRINKS

(per six-pack)	18
A&W Root Beer	
Cherokee Red	
Dr. Pepper	
Diet Dr. Pepper	
Hawaiian Punch	
7UP	
Diet 7UP	
7UP 10	
Ginger Ale, Canada Dry	
Ginger Ale, Canada Dry 10	
Orange Sunkist	
Orange Sunkist 10	
RC Cola	
RC Cola 10	
Diet Rite Cola	
Sundrop	

## BOTTLED WATER

(per six-pack)	
Deja Blue	19
Fiji Water	37
Sparkling	20
Vita Coco Coconut Water	28

## SNAPPLE TEA 24

Apple	
Lemon	
Diet Lemonade	
Diet Peach	

## VENOM ENERGY DRINKS 43

(per six-pack)	
Black Mamba (regular)	
Mojave Rattler (low carb)	

## COFFEE/TEA 81

Keurig beverage service includes:	
regular and decaf coffee	
hot cocoa	
French vanilla	
green tea	
English breakfast tea	

## JUICES

(per six-pack) 10oz.	17
Apple, Cranberry, Orange	
(per six-pack) 5.5oz.	12
Grapefruit, Pineapple, Tomato	

## MIXERS

Bloody Mary	15 bottle
Sweet & Sour Mix	14 per bottle
Lime Juice	14 bottle
Cut Lemons or Limes	5
Worcestershire or	
Tabasco Sauce	3 per bottle
Bitters	18 per bottle
Sweet or Dry Vermouth	18 per bottle
Club Soda	18 per six-pack
Tonic	18 per six-pack

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 pre-stocked 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 and to restock certain items for subsequent events and credit will not be given for any such items.







Non-alcoholic  
**Beer**  
 Spirits  
 Wine  
 Packages



## Beer

### DOMESTIC 32

(per six-pack)

Bud Light  
 Budweiser  
 Coors Light  
 Miller Lite  
 Michelob Ultra  
 O'Doul's (non-alcoholic)  
 Redd's Apple Ale

**NEW!** 16oz cans

Third Shift Amber Lager 38

### PREMIUM 35

(per six-pack)

Beck Pilsner  
 Blue Moon w/oranges  
 Labatt Blue  
 Labatt Blue Light  
 Pilsner Urquell  
 Peroni  
 gf Redbridge  
 Stella Artois

### CRAFT 38

(per six-pack)

Babbling Blonde  
 Grateful White  
 Hala Kahiki  
 Henry Weinhard's IPA  
 Magic Hat #9  
 Old Wylie's IPA  
 RT Lager  
 Scottish Ale

### MALT BEVERAGE 32

(per six-pack)

Mike's Hard Lemonade  
 Mike's Hard Black Cherry Lemonade  
 Smirnoff Ice Original

### PREMIUM MIXED DRINKS 34

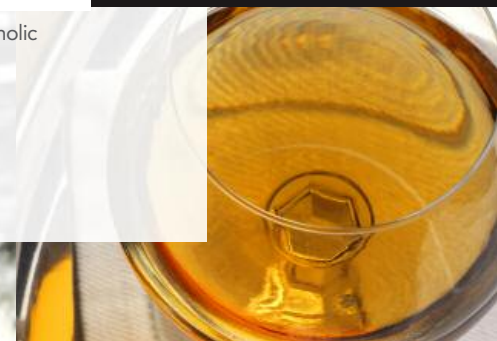
(per six-pack)

LIME-A-RITA  
 STRAW-BER-RITA  
 Twisted Hard Ice Tea  
 Twisted Raspberry Tea





Non-alcoholic  
Beer  
**Spirits**  
Wine  
Packages



## Spirits

### GIN

Beefeater	63
Tanqueray	68
Bombay Sapphire	78
Tanqueray 10	79

### BOURBON

Jim Beam	62
Jack Daniel's	69
Red Stag Black Cherry	70
Maker's Mark	72
Knob Creek	75

### TEQUILA

Sauza	55
Jose Cuervo Especial	62
Sauza Hornitos	80
Patrón Silver	140

### RUM

Myers	50
Cruzan Lt	50
Captain Morgan	60
Cruzan 9 Spice	60
Captain Morgan Rum Black	70

### VODKA

Smirnoff	45
Ketel One	75
Effen	80
Effen Black Cherry	83
Belvedere	85
Grey Goose	85

### BLENDED WHISKEY

Seagram's VO	45
Canadian Club Whiskey	45
Bushmills Whiskey	75
Crown Royal	80
Crown Royal Maple	90

### SCOTCH

Dewar's	80
Chivas Regal	82
Johnnie Walker Red	85
Johnnie Walker Black	110

### SINGLE MALT SCOTCH

Glenlivet 18 year	125
Laphroaig 10 year	150
Glenmorangie 15 year	250

### COGNAC/BRANDY

Courvoisier	80
Hennessy	80

### CORDIALS/LIQUEUR

Baileys	67
B&B	90
Chambord	88
Disaronno Amaretto	63
Grand Marnier	92
Kahlúa	60
Romana Sambuca	68
Dekuyper Peachtree Schnapps	55
Dekuyper Watermelon Schnapps	55
Dekuyper Pucker Sour Apple Schnapps	55



Non-alcoholic  
Beer  
Spirits  
**Wine**  
Packages



# Wine

## WHITE

	Domaine Chandon, Blanc de Noirs, NV, California	70
<b>vip</b>	Moët & Chandon, Brut, "Impérial", NV, Champagne, France	135
<b>vip</b>	Dom Pérignon, Champagne, France	227
	Woodbridge, White Zinfandel, California	47
	Snoqualmie, "Naked" Riesling, Columbia Valley, Washington	52
	Sterling, Vintners Collection, Sauvignon Blanc, California	52
	Chateau Ste. Michelle, Pinot Gris, Columbia Valley, Washington	59
	Whitehaven, Sauvignon Blanc, Marlborough, New Zealand	62
	Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	82
	Sterling, Vintners Collection, Pinot Grigio, California	54
	Estancia, Pinot Grigio, California	62
	BV Century Cellars, Chardonnay, California	47
	Chalone Vineyards, Chardonnay, Central Coast, California	50
	Kendall-Jackson, Chardonnay, "Vintner's Reserve", California	63
	Sterling Vineyards, Chardonnay, Napa Valley, California	64
	Simi, Chardonnay, Sonoma County, California	71
<b>vip</b>	Cakebread, Chardonnay, Napa Valley, California	102
<b>vip</b>	Stags Leap, Chardonnay, Napa Valley, California	115

## REDS

	Cupcake, Pinot Noir, Central Coast, California	58
	BV, Pinot Noir, Carneros, California	65
	BV Century Cellars, Merlot, California	47
	Rosenblum, Red Zinfandel, Vintners Cuvee, California	62
	Chateau Ste. Michelle, Merlot, "Indian Wells Vineyard", Columbia Valley, Washington	59
	Sterling Vineyards, Merlot, Napa Valley, California	81
	BV Century Cellars, Cabernet Sauvignon, California	47
	BV, Cabernet Sauvignon, Napa Valley, California	63
	Chateau Ste. Michelle, Cabernet Sauvignon, "Indian Wells Vineyard", Columbia Valley, Washington	68
	Newton Vineyard, Cabernet Sauvignon, Red Label, Napa Valley, California	71
	Clos Du Val, Cabernet Sauvignon, Napa Valley, California	93
<b>vip</b>	Cakebread, Cabernet Sauvignon, Napa Valley, California	222
<b>vip</b>	Hewitt, Cabernet Sauvignon, Napa Valley, California	235
<b>vip</b>	Opus One, Cabernet Sauvignon, Napa Valley, California	305
	Folie à Deux, Red Blend, "Ménage à Trois", California	60
	Red Diamond, Malbec, Mendoza, Argentina	55

**vip** Wines served with glassware.







Non-alcoholic  
Beer  
Spirits  
Wine  
**Packages**

## Packages

### Beverage Packages

#### NO. 1 BEVERAGE PACKAGE 127

1 six-pack each of RC Cola, Diet Rite Cola, 7Up, Deja Blue Water  
2 six-packs of Domestic Beer of your choice

#### NO. 2 BEVERAGE PACKAGE 133

1 six-pack each of RC Cola, Diet Rite Cola, 7Up, Deja Blue Water  
2 six-packs of Premium Beer of your choice

#### NO. 3 BEVERAGE PACKAGE 224

1 six-pack each of RC Cola, Diet Rite Cola, 7Up, Deja Blue Water  
1 six-pack each Domestic Beer and Premium Beer of your choice  
2 bottles of a BV Century Cellars Merlot, Chardonnay,  
or Cabernet of your choice

### Signature Packages

#### BLOODY MARY BAR 80

Smirnoff vodka, Bloody Mary mix, Worcestershire sauce, tobasco sauce,  
horseradish, celery, olives, lemons, limes

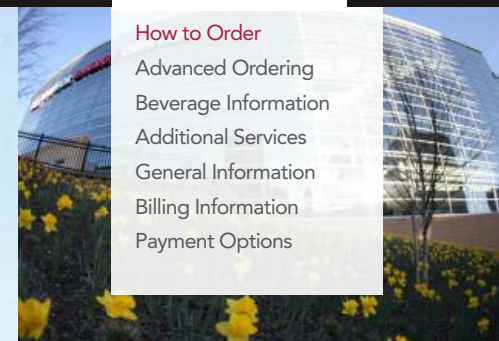
#### COSMOPOLITAN 92

Smirnoff vodka, Triple Sec Liqueur, cranberry juice, limes

#### PENGUINS IN PARADISE 155

Captain Morgan Parrot Bay Rum, 6-pack of 16 oz. LIME-A-RITAs,  
6-pack of 16oz. STRAW-BER-RITAs, pineapple juice, cranberry juice,  
orange slices



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## How to Order

### ORDERS CAN BE PLACED IN THREE EASY WAYS

1. Online: [www.ps.aramark.com/consolenergycenter](http://www.ps.aramark.com/consolenergycenter)
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.ps.aramark.com/consolenergycenter](http://www.ps.aramark.com/consolenergycenter)

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. It is designed to allow account users to place orders, print or view customer summaries, track order history plus receive special package announcements.

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 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.

### Aramark Team

#### ROB WAGNER

Premium Services Director  
412.553.8571  
[wagner-robert@aramark.com](mailto:wagner-robert@aramark.com)

#### SHARON BOOKAMYER

Suites Manager  
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#### LEXUS CLUB RESERVATIONS

412.553.8528

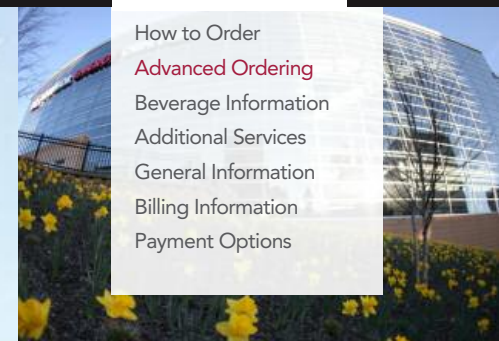
#### CATERING/BANQUET MANAGER

412.553.8557

#### FAX

412.553.8592





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## Advanced Ordering Advantages

Advanced Day ordering provides you with the opportunity to order from a menu that features much more variety than our standard game day menu. Additionally, all special requests can be easily accommodated.

### EVENT DAY ORDERS ARE DUE BY 12PM

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. 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. 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 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.

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## Beverage Information

### ALCOHOLIC BEVERAGES

ARAMARK is the only licensee authorized to sell or service liquor, beer and wine the CONSOL Energy Center. 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 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.

### 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 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.



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## *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. Please contact our Suite Sales Office 48-hours in advance for ordering and pricing. It is not permissible for guests to bring or remove food to or from the suites.



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## General Information

### FOOD & BEVERAGE DELIVERY

Unless a specific time is indicated, all food and beverage will be delivered to the suites at the opening of gates. In order to ensure the highest level of food quality, certain foods may be delivered to the suites after the guests arrive.

### 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 at the CONSOL Energy Center 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 Suiteholder at our normal retail price.





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## 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.



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## 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.

#### Option1: 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.

#### Option1: 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.

