

# WELCOME



## 2017-2018 PREMIUM SUITES MENU

### ::: PACKAGES

- :: THE POINT PICNIC
- :: TAILGATER
- :: BLOOMFIELD

### ::: A LA CARTE

- :: ASSORTED SNACKS
- :: BOARDS N'AT
- :: SHAREABLES
- :: FROM THE GARDEN
- :: SANDWICHES
- :: HEINZ FIELD CHARCUTERIE
- :: STONE PIZZA
- :: BURGATORY
- :: SIGNATURE ENTRÉES
- :: SWEET SELECTION

### ::: BEVERAGES

- :: BEER
- :: SPIRITS
- :: SOFT DRINKS & SPECIALTY BEVERAGES
- :: PACKAGES
- :: WINE

### ::: POLICIES

Heinz Field | Pittsburgh



**PACKAGES** | À LA CARTE | BEVERAGES | POLICIES

## PACKAGES

### :: THE POINT PICNIC

:: TAILGATER

:: BLOOMFIELD

## THE POINT PICNIC **850** serves approximately 12 guests

### Flash Crisp Yukon Gold Chips

House Made Onion Dip

### Golden Triangle Cheese

Dried fruit, bread basket

### Tri-Color Roasted Pepper Salad

Tri-Color Fire Roasted Peppers, Seedless Cucumbers, Bermuda Red Onion, Hearts of Celery, Barrel Aged Feta, Oregano Vinaigrette

### Turkey BLT

Turkey, Lettuce, Tomato, Bacon, Citrus Black Pepper Aioli, Ciabatta Roll

### Traditional Pierogies

Sauerkraut, Caramelized Onions, Sour Cream, Bacon

### Allegheny Fry Co. Fried Chicken

Sliced Dill Pickles

### Cookies



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## PACKAGES | À LA CARTE | BEVERAGES | POLICIES

### PACKAGES

:: THE POINT PICNIC

:: **TAILGATER**

:: BLOOMFIELD

### TAILGATER **950** serves approximately 12 guests

#### Loop & Kernel Popcorn

Gourmet Flavored Popcorn

#### Fresh Fruit

Seasonal Sliced Fruit and Berries  
Honey Greek Yogurt

#### Tailgate Salad

Chopped Lettuce, Pulled Beer Can Chicken,  
Ditalini, Bacon, Cucumber, Red Onion, Hearts of  
Palm, BLT Vinaigrette



#### Quaker Steak Wings

Celery, Bleu Cheese Dressing

#### All Beef Hot Dogs



Sauerkraut, Sport Peppers, Pickle,  
Tomato, Onion, Mustard, Ketchup,  
Relish, Poppy Seed Bun

#### The Godfather Grinder

Capicola, Salami, Ham, Pepperoni,  
Fresh Pulled Mozzarella, Giardinere,  
Shaved Red Onions, Tomatoes,  
Roasted Garlic Aioli, Red Wine Vinaigrette

#### Stuffed Hot Banana Peppers

Sweet Italian Sausage, Homemade Ricotta,  
Marinara Sauce

#### Fresh Baked Cookies

Chef's choice of fresh baked cookies



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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



## PACKAGES | À LA CARTE | BEVERAGES | POLICIES

### PACKAGES

:: THE POINT PICNIC

:: TAILGATER

:: **BLOOMFIELD**

### **BLOOMFIELD** 1075 serves approximately 12 guests

#### **Farm Fresh Fruit Platter**

Cantaloupe, Honeydew, Pineapple, Fresh Berries

#### **Caesar Salad**

Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing

#### **Charcuterie**

Cured Meats, Gherkins, Whole Grain Mustard, Crostini

#### **The Godfather Grinder**

Capicola, Salami, Ham, Pepperoni, Fresh Pulled Mozzarella, Giardinere, Shaved Red Onions, Tomatoes, Roasted Garlic Aioli, Red Wine Vinaigrette

#### **The Heinz Field Combo**

Italian Sausage And Grandma's Meatballs Stewed In San Marzano Tomato Sauce, Giardinere, Grated Pecorino Romano

#### **Roasted Beef Tenderloin**

Buttermilk Whipped Yukon Gold Potatoes  
Charred Brussels Sprouts and Red Wine Sauce

#### **Jumbo Blue Crab Cakes**

Asparagus, Tri-Color Fingerling Potatoes, Iron City Mustard Cream

#### **Traditional Hand tossed Crust**

16" Cheese Pizza  
Three Cheese Blend

#### **Meat Lover**

Pepperoni, Hot Italian Sausage, Soppressata

#### **Fresh Baked Cookies**



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PACKAGES | **À LA CARTE** | BEVERAGES | POLICIES

## À LA CARTE

### :: ASSORTED SNACKS

:: BOARDS N'AT  
:: SHAREABLES  
:: FROM THE GARDEN  
:: SANDWICHES  
:: HEINZ FIELD  
CHARCUTERIE  
:: STONE PIZZA  
:: BURGATORY  
:: SIGNATURE ENTRÉES  
:: SWEET SELECTION



## ASSORTED SNACKS

All selections serve approximately 12 guests.

### **Popcorn \$30**

Gourmet Flavored Popcorn

### **Chips and Salsa \$47**

Molcajete Salsa, Salsa Verde, Guacamole

### **Blitzburgh Nuts \$50**

Blend of mixed nuts

### **Flash Crisp Yukon Gold Chips \$29**

House Made Onion Dip

### **Warm Pretzel Bites \$75**

Hot Beer Mustard

### **Hummus \$55**

Lemon Garlic Hummus, Crispy Pita Chips



## PACKAGES | À LA CARTE | BEVERAGES | POLICIES

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### BOARDS N'AT

All selections serve approximately 12 guests.

#### Farmers Market Crudite \$91

Carrots, Peppers, Cucumber, Broccoli,  
Ranch Dressing

#### Charcuterie \$130

Cured Meats, Gherkins, Whole Grain Mustard,  
Crostini

#### Farm Fresh Fruit Platter \$84

Cantaloupe, Honeydew, Pineapple,  
Fresh Berries

#### Nakama Sushi and \*Maki Display \$240

Wasabi, Pickled Ginger, Soy Sauce

#### Golden Triangle Cheese \$125

Dried Fruit, Bread Basket

#### Shrimp Cocktail \$230

Lemons and Sriracha Cocktail Sauce

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### SHAREABLES All selections serve approximately 12 guests.



#### Quaker Steak and Lube Wings

**\$115**

Mild, LA Licker, BBQ Ranch Rub

#### Crispy Chicken Tenders \$115

Ranch, Honey Mustard

#### Loaded Nacho \$82

Ancho Chili BBQ Brisket, Cheese Sauce, Sour Cream  
Jalapenos, Salsa, Tortilla Chips

#### "Loaded Potato Pots"

All Toppings Served Atop Roasted Golden Fingerling  
Potatoes

Spinach And Artichoke, Boursin Cheese \$85

Loaded, Applewood Bacon, Aged Cheddar,  
Sour Cream, Scallions \$87

Buffalo Chicken, BBQ Creme Fraiche,  
Cilantro \$90

Shrimp Diablo \$95  
Spicy Gulf Shrimp, Roasted Peppers, Pine Nuts,  
Romesco

#### The Pittsburgh Pierogi House

All Toppings Served Atop Cheese  
Potato Pierogies

Traditional \$82

Sauerkraut, Carmelized Onions, Sour Cream,  
Bacon

Mexican War Streets \$86

Green Chicken Chili, Pinto Beans, Salsa Verde,  
Cilantro, Crema

Bloomfield \$88

Vodka Sauce, Spicy Italian Sausage, Mozzarella  
And Parmesan



PACKAGES | **À LA CARTE** | BEVERAGES | POLICIES

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## FROM THE GARDEN

All selections serve approximately 12 guests.

### Tailgate Salad \$64

Chopped Lettuce, Pulled Beer Can Chicken, Ditalini, Bacon, Cucumber, Red Onion, Hearts of Palm, BLT Vinaigrette

### Baby Iceberg Wedge Salad \$63

Applewood Smoked Bacon, Grape Tomatoes, Red Onion, Bleu Cheese Dressing

### Chicken Caesar Salad \$63

Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing

### Tri-Color Roasted Pepper Salad \$61

Tri-Color Fire Roasted Peppers, Seedless Cucumbers, Bermuda Red Onion, Hearts of Celery, Barrel Aged Feta, Oregano Vinaigrette





PACKAGES | **À LA CARTE** | BEVERAGES | POLICIES

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## SANDWICHES All selections serve approximately 12 guests.

### **The Godfather Grinder \$110**

Capicola, Salami, Ham, Pepperoni,  
Fresh Pulled Mozzarella, Giardinere,  
Shaved Red Onions, Tomatoes,  
Roasted Garlic Aioli, Red Wine Vinaigrette

### **Turkey BLT \$100**

Turkey, Lettuce, Tomato, Bacon,  
Citrus Black Pepper Aioli, Ciabatta Roll

### **Squirrel Hill Pork Slider \$95**

Pork Milanese Cutlet, Shaved Italian Sausage,  
Fresh Mozzarella, Marinara, Vinegar Peppers,  
Classic Slider Roll

### **Grilled Mushroom Stack \$125**

Marinated Grilled Colossal Mushroom, Pepper Jack  
Cheese, Chipotle Aioli, Arugula, Ciabatta Roll



PACKAGES | **À LA CARTE** | BEVERAGES | POLICIES

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- CHARCUTERIE**
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## HEINZ FIELD CHARCUTERIE Served with Crusty Italian Rolls



### Smith's All Beef Hot Dogs \$89

Sauerkraut, Sport Peppers, Pickle, Tomato, Onion, Mustard, Ketchup, Relish, Poppy Seed Bun

### Stuffed Hot Banana Peppers \$93

Sweet Italian Sausage, Homemade Ricotta, Marinara Sauce

### Hot Italian Sausage \$98

Giardinere, Sweet Peppers

### The Heinz Field Combo \$100

Italian Sausage And Grandma's Meatballs Stewed In San Marzano Tomato Sauce, Giardinere, Grated Pecorino Romano

### Grandma's Meatball \$82

San Marzano Tomato sauce, Giardinere, Sheep's Parmesan

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### PIZZA

Traditional Hand Tossed 16"

#### **Cheese Pizza \$40**

Three Cheese Blend

#### **Pepperoni \$43**

Pepperoni and Mozzarella

#### **Meat Lover \$45**

Pepperoni, Hot Italian Sausage, Soppressata

### ITALIAN FLATBREADS

Thin Crispy Crust Flatbreads

#### **Caprese \$42**

Red Sauce, Fresh Mozzarella, Basil, Olive Oil, Sea Salt

#### **Napoli \$44**

Red Sauce, House Made Hot Italian Sausage, Banana Peppers, Fresh Mozzarella

Pizzas are sold whole; ask your suite sales contact for serving suggestions.

#### **Gluten Free**

All of the above are available in a 10" gluten free crust.





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## BURGATORY

HELLUVA BURGER + HEAVENLY SHAKES

### SLIDERS

*Our natural angus beef burgers are ground and hand formed using our private label blend of sirloin, chuck, brisket and short rib.*

#### Standard Deluxe \$90

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

#### Bourbon Bacon Burger \$89

1/2 lb. All Natural Beef Burger with Farmhouse Cheddar Cheese, Applewood Smoked Bacon, 100 Proof Bourbon BBQ Sauce & Haystack Onions

### SHAKES

#### Caramel Pretzel \$67

A great combination of sweet & salty. It's impossible to take just one sip, so be careful if you decide to share.

#### Triple Chocolate Brownie \$67

Devilishly good taste of chocolate three different ways in one heavenly good shake.

Having an event at Heinz Field? Ask your Aramark sales representative about offering Burgatory Burgers and Heavenly Shakes at your event.



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PACKAGES | **À LA CARTE** | BEVERAGES | POLICIES

## À LA CARTE

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CHARCUTERIE  
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:: BURGATORY  
:: **SIGNATURE ENTRÉES**  
:: SWEET SELECTION

## SIGNATURE ENTRÉES

### **Braised Beef Short Ribs \$265**

Tri-Color Fingerling Potatoes,  
Rainbow Organic Carrots

### **Allegheny Fry Co. Fried Chicken \$250**

Loaded Potato Salad, Sliced Dill Pickle

### **Lemon Thyme Roasted Chicken \$250**

Tri-Color Fingerling Potatoes,  
Rainbow Organic Carrots

### **Jumbo Blue Crab Cakes \$275**

Asparagus, Tri-Color Fingerling Potatoes,  
Iron City Mustard Cream

### **Roasted Beef Tenderloin \$295**

Buttermilk Whipped Yukon Gold Potatoes  
Charred Brussels Sprouts and Red Wine Sauce



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- :: **SWEET SELECTION**

## SWEET SELECTIONS

### **Cup Cakes \$65**

Burnt Almond Torte Or S'mores

### **Brownies \$55**

Double Chocolate Brownies

### **Fresh Baked Cookies \$55**

Chef's Choice of Fresh Baked Cookies

### **Personalized Cakes \$70**

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.



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PACKAGES | À LA CARTE | **BEVERAGES** | POLICIES

## BEVERAGES

### :: BEER

:: SPIRITS

:: SOFT DRINKS /

SPECIALTY BEVERAGES

:: PACKAGES

:: WINE

## BEER

### Domestic

\$29 per six pack

Budweiser  
Bud Light  
Coors Light  
Coors Original  
Iron City  
Iron City Light  
Miller Genuine Draft  
Miller Lite  
Rolling Rock

### Imported, Craft and Premium

\$33.50 per six pack

Amstel Light  
Angry Orchard Cider  
Blue Moon  
Corona  
Corona Light  
Guinness (4 pack)  
Heineken  
Labatt Blue  
Magic Hat #9

Michelob Ultra  
Penn Pilsner  
Mike's Hard Lemonade  
Red Bridge (gluten free)  
St. Pauli Girl Non-Alcoholic  
Samuel Adams Boston Lager  
Samuel Adams Rebel IPA  
Smirnoff Ice  
Stella Artois (4 pack)  
Yuengling Lager

### Hard Sodas and IPAs

\$45 per six pack

Henry's Hard Orange Soda  
Kona IPA  
Southern Tier 2X IPA  
Goose Island IPA  
New Belgium Ranger IPA



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## PACKAGES | À LA CARTE | BEVERAGES | POLICIES

### BEVERAGES

:: BEER

:: **SPIRITS**

:: SOFT DRINKS /

SPECIALTY BEVERAGES

:: PACKAGES

:: WINE

### SPIRITS

#### Premium Spirits

Absolut \$75  
 Stolichnaya \$75  
 Bacardi Superior Rum \$60  
 Seagram's 7 \$58  
 Jim Beam \$66  
 Jack Daniel's \$70  
 Dewar's \$75  
 Souza Blue \$64  
 Bailey's \$68  
 Amaretto Disaronno \$64  
 Kahlua \$61  
 Martini & Rossi Sweet and Dry Vermouth \$18

#### Mixers & Garnish

Lime Juice \$14  
 Sweet and Sour Mix \$14  
 Bloody Mary Mix \$20  
 Worcestershire or Tabasco \$5  
 Cut Lemons, Limes, Oranges, Olives,  
 Maraschino Cherries \$3.50

#### Top Shelf Spirits

Ketel One \$77  
 Tito's Handmade Vodka \$75  
 Grey Goose \$83  
 Patron Silver \$135  
 Captain Morgan Spiced Rum \$66  
 Bombay Original \$77  
 Hendricks Gin \$86  
 1800 Silver \$88  
 Crown Royal \$82  
 Maker's Mark \$81  
 Woodford Reserve \$120  
 Chives Regal 12 year \$85  
 Johnnie Walker Black \$95  
 Glenlivet 12 yr \$115

#### Knob Creek Heinz Field Single Barrel

1850 cal per 24.87oz  
 \$130

*Be a part of history! A single barrel of Knob Creek was  
 distilled just for Heinz Field.*



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PACKAGES | À LA CARTE | **BEVERAGES** | POLICIES

## SOFT DRINKS / SPECIALTY BEVERAGES

### BEVERAGES

:: BEER

:: SPIRITS

**:: SOFT DRINKS /  
SPECIALTY BEVERAGES**

:: PACKAGES

:: WINE

#### Soft Drinks

\$20 per six pack

Pepsi  
Diet Pepsi  
Wild Cherry Pepsi  
Caffeine Free Pepsi  
Caffeine Free Diet Pepsi  
Ginger Ale  
Mountain Dew  
Diet Mountain Dew  
Sierra Mist  
Diet Sierra Mist  
Brisk Sweet Tea  
Tomato Juice  
Pineapple Juice

Aquafina Bottled Water  
\$22 per six pack

#### Specialty Beverages

per six pack

San Pellegrino \$24  
Unflavored, Orange, Lemon

Gatorade \$21  
Lemon Lime or Fruit Punch

Orange, Cranberry, or Grapefruit Juice \$19

Club Soda or Tonic Water \$19

Starbucks Regular or Decaf Coffee \$65



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PACKAGES | À LA CARTE | **BEVERAGES** | POLICIES

## PACKAGES

### BEVERAGES

- :: BEER
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SPECIALTY BEVERAGES
- :: **PACKAGES**
- :: WINE

#### Heinz Field Bloody Mary Package \$150

1 Bottle Absolute Vodka  
1 Bottle Bloody Mary Mix  
Olives  
Celery Sticks  
Shrimp  
Bacon  
Lemons  
Limes  
Tobasco  
Worcestershire

#### Steel City Mule \$160

Heinz Field Single Batched Knob Creek  
Ginger Beer, Fresh Lime Juice

\*\*Please look out for our monthly and seasonal Drink  
Specials\*\*

*Build Your Own*  
**BLOODY MARY  
MASON JAR**

**STEP 1**  
Fill a souvenir mason jar with ice

**STEP 2**  
Add 1 1/2 oz of vodka

**STEP 3**  
Fill your mason jar with the  
house-made bloody mary base

**STEP 4**  
Skewer the garnishes  
of your choice

**STEP 5**  
Add celery & beef jerky straw

**STEP 6**  
Enjoy!





PACKAGES | À LA CARTE | **BEVERAGES** | POLICIES

## BEVERAGES

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:: **WINE**

## WHITE WINE

### CHARDONNAY

**Woodbridge by Robert Mondavi 2014, California – \$37**

Aromas of tropical fruit with a hint of cinnamon and maple. Medium bodied. Great for appetizers and salads

**Kendall Jackson Vintners Reserve, California - \$50**

Tropical flavors such as pineapple, mango, and papaya. These flavors matched with vanilla and honey

**Stag's Leap, Napa Valley 2014 - \$93**

Aromas of lemon zest, tart white peaches and crisp pear followed on the palate with citrus and nutty undertones

**Cakebread, Napa Valley - \$107**

Apple, melon and pear aromas with a hint of oak spice. Rich and balanced. Great with fish

**Orin Swift Mannequin - \$115**

Aromatics of jasmine, granny smith apples, orange blossom, poached pear, honey-lemon, roasted marshmallow

### PINOT GRIGIO

**Hogue, Columbia Valley - \$48**

Complex flavors of melon, stone fruit, and fresh herbal aromas. Paired with pear and guava. Rich mid-palate

**Santa Margherita, Italy - \$93**

Dry white wine has a straw yellow color. Its clean, intense aroma and bone-dry taste with a flavor of golden apples

### OTHER WHITES

**Woodbridge by Robert Mondavi, White Zinfandel - \$34**

Ideal for a warm day. Hints of cherry, watermelon and strawberry. Great with spicy foods

**Chateau St. Michelle, Columbia Valley, Riesling - \$61**

Crisp apple aromas and flavors with subtle mineral notes. Very easy to drink and pairs well with all food.

**Sterling Vintners Aromatic White, California - \$70**

Intense fruit and floral aromas. Green apple, lemon and tropical fruit joined by honeysuckle, ginger and roses.



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## RED WINE

### CABERNET SAUVIGNON

**Woodbridge by Robert Mondavi, California - \$40**

*Flavors of berries, toasted marshmallow, Chocolate and graham cracker follow with a toasty caramel finish*

**Ravenswood Vintners Blend, 2014, California – \$57**

*Flavors of ripe cherries, vanilla, cocoa and fine herbs with well integrated acids and tannins. Great with short ribs*

**Orin Swift Palermo - \$150**

*Rich aromas of seasoned oak, boysenberry and candied cassis. Flavors of black currant, raspberry, cherry*

**Cakebread, Napa Valley – \$208**

*Luxurious dark cherry, boysenberry, blackcurrant and black fig aromas with scents of oak toast and dark chocolate.*

### MERLOT

**Woodbridge by Robert Mondavi, California – \$36**

*Rich aromas of cherry, chocolate and red berries. Full-bodied and well-balanced. Great with sliders*

**Simi, Sonoma County – \$80**

*Notes of blackberry and plum with cocoa, nutmeg and hints of cedar and bay laurel. Great with flatbreads*

### PINOT NOIR

**Sterling Vintners Collection, California 2014 – \$65**

*Complex toast and vanilla to raspberry, black cherry and cranberry aromas. Great with South Side Pork*

**Simi, Sonoma County – \$95**

*Dark, sweet spices of pepper and nutmeg with lifted hints of ginger and smoke. Pairs with all foods*



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## REDS AND SPARKLING

### BEVERAGES

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#### OTHER REDS

##### **Greg Norman Estates, Limestone Coast - \$67**

*Vibrant aromas of blackberry, blueberry, brown spice and light vanilla notes.*

##### **Stag's Leap Artemis Cabernet, Napa Valley - \$160**

*Aromas of black cherry and plum with hints of vanilla*

##### **B.R. Cohn Olive Hill Estate, Sonoma Valley, Cabernet Franc \$165**

*Deep aromas of blueberry, plum, dill, roast meat and sweet and sour spice.*

#### SPARKLING

##### **Lunetta Prosecco, Cavit, Veneto, Italy - \$55**

*Fragrant, with enticing aromas of apple and peach. Refreshing, dry and harmonious, with crisp fruit flavors. Great with Sushi*

##### **Jean Luc Colombo Rose, Cape Bleue, France - \$60**

*Dry, round and full of finesse, with notes of raspberries, cherries, black olive and fennel.*

##### **Domaine Chandon Blanc de Noirs - \$65**

*Cherry, currant and strawberry aromas and flavors. These red fruit flavors build in the mid-palate and finish soft.*

##### **Vueve Cliquot, "Yellow Label", France - \$125**

*The initial notes of fruit are followed by more discreet aromas of brioche and vanilla. Great with antipasti*

##### **Perrier Jouet Grand Brut, France - \$180**

*Floral and fruity variations. The elegance and finesse of an unwavering style.*

##### **Dom Perignon, France - \$275**

*The best way to celebrate! Cheers!*



**Pitt**



PACKAGES | À LA CARTE | BEVERAGES | **POLICIES**

## POLICES

### :: SPECIAL REQUESTS

:: ORDER INFO

:: BEVERAGE INFO

:: ADDITIONAL SERVICES

:: ADMIN CHARGES &  
TAXES

:: PAYMENT OPTIONS

:: GENERAL  
INFORMATION

## SPECIAL REQUESTS

### 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 \$150.00 per event.

### SPECIAL AMENITIES

Aramark can provide a selection of customized items for your suite including personalized napkins, balloons, special occasion décor and party favors. We can also provide a selection of china, smallwares and service ware. Please contact your suite manager for details on rental charges and costs.

### SPECIAL OCCASION 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 72-hours in advance for ordering and pricing.





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#### ORDERS CAN BE PLACED IN THREE EASY WAYS

1. Online: [www.suitecatering.com](http://www.suitecatering.com)
2. Email: [faustj@aramark.com](mailto:faustj@aramark.com)
3. Fax: 412-697-7185

Please specify suite number, name and phone number of person placing order, company name, and the date and time of the event. We encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and avoid duplication.

#### CONTACT INFORMATION

Nick Camerlengo  
Suites Manager  
412-697-7179

[Camerlengo-Nicholas@aramark.com](mailto:Camerlengo-Nicholas@aramark.com)

Jamie Faust  
Suites Coordinator  
412-697-7185

[faust-jamie@aramark.com](mailto:faust-jamie@aramark.com)

#### ONLINE CATERING WEBSITE

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 setup with a User ID and password. It is designed to allow account users to place orders, print or view customer summaries, track order history plus receive special package announcements.

The suite menu will be available online according to the cut-off schedule listed below. At noon the day of the cut-off, the suite menu will no longer be accessible from the online system. You will be able to order from the event day menu. Any requests should be placed by contacting your suite representative. It is not necessary for suite rentals to order online; orders can be placed through a suite representative.







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## ORDER INFORMATION

### POLICES

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#### ADVANCED ORDERING

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

Advanced orders are due by 12pm according the following schedule

Monday .....	for Thursday events
Tuesday .....	for Friday events
Wednesday .....	for Monday events
Thursday .....	for Tuesday events
Friday .....	for Wednesday events
Saturday .....	for Thursday events
Sunday .....	for Thursday events

#### EVENT DAY ORDERING

An event day menu is included in your suite. During an event, orders may be placed through your suite attendant or by calling 7185 from the phone inside the suite. Event day ordering is provided as a convenience for all guests to have more food available in addition to your existing pre-event orders.

#### STANDING FOOD ORDERS

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







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## BEVERAGE INFORMATION

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#### ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or service liquor, beer and wine at the Heinz Field. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Pennsylvania law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21.

Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the suite holder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Aramark reserves the right to refuse service to any person who appears to be intoxicated. Suite holders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your Aramark suite representative.

#### BEVERAGE PAR MENU

Each suite holder who has finalized the paperwork necessary to set up an account and has provided a credit card to be kept on file, has the ability to set up a standard beverage par menu for the suite for the entire season. By completing the beverage par form, you may choose any of the beverages on the menu to be placed in your suite. The beverages will be placed in the suite prior to the arrival of guests and will be inventoried to ensure that the beverages provided matches the requested items and amounts as stated on the beverage par form. Your suite representative is available to help you customize a standing food menu or standard beverage par menu for your suite.

At the end of the event, the beverages will be re-inventoried to determine what amount of beverages had been consumed, based on the initial standing order received by the Aramark suite manager. A separate billing summary will be created for the restock. Alcoholic beverages may not be removed from the premises.





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## BEVERAGE INFORMATION

### RECOMMENDED BEVERAGE PAR LEVELS

One bottle of each: vodka, rum, gin, scotch, bourbon or blended whiskey

One bottle of white wine: chardonnay/sauvignon blanc

One bottle of red wine: cabernet sauvignon/merlot

Two cases of beer: domestic and imported (one each)

Two bottles of mixers: margarita, bloody Mary and sweet and sour

Two cases of soft drinks: regular, diet and lemon-lime

One six-pack each of club soda and tonic water

Four six-packs of bottled water

Two bottles each of apple, cranberry and orange juices

One garnish tray

### LIQUOR CABINETS & REFRIGERATORS

Each suite contains a private liquor cabinet and refrigerator. Please be sure to make the appropriate selections on your suite catering order form or on the online catering website for each event. Any requests to have a closed liquor cabinet or refrigerator opened on an event day must be requested by an authorized signer of the suite account. Only those suite holders who have set a beverage par menu would have a pre-stocked suite. Suites that have not created a beverage par menu would need to pre-order or purchase beverage the day of the event.

### UNCONSUMED BEVERAGES

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



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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 \$150.00 per event. If you wish to have a private bartender, this service will include the opening and serving of all beverages; cost is \$150.00 per event.

### 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 \$75 is distributed to the private suite attendant as additional wages.

### SPECIAL AMENITIES

Aramark can provide a selection of customized items for your suite including personalized napkins, balloons, special occasion décor and party favors. We can also provide a selection of china, smallwares and service ware. Please contact your suite manager for details on rental charges and costs.

### SPECIAL OCCASION 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.







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## ADMINISTRATIVE CHARGES & TAXES

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#### ADMINISTRATIVE CHARGE

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

#### APPLICABLE TAXES

The following taxes apply to all charges:

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







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## PAYMENT OPTIONS

### PAYMENT PROCEDURES & POLICIES

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

### CREDIT CARDS

ARAMARK accepts American Express, Discover, MasterCard or VISA.

### ESCROW ACCOUNT

An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, please contact your suite representative to set up the account and complete the required forms. An escrow account can be established with a minimum deposit of \$10,000 payable to Aramark. As charges are made for food and beverage, deductions are made from the account. When the balance drops below \$1,000 you will be asked to replenish your account.

### PRE-PAYMENT

You may pre-pay for all charges incurred for advanced orders. This requires no payment settlement at the conclusion of services provided no additional orders are placed during the event. You must provide a signed payment agreement with valid credit card prior to receiving service. The appropriate signature is required on the food service invoices prepared when services are complete. A credit card will remain on file for additional orders placed during the event.





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## **PAYMENT OPTIONS**

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#### **AUTHORIZED SIGNERS FOR CREDIT & ESCROW ACCOUNTS**

It is Aramark's policy that only authorized signers, designated by the suite holder, are allowed to charge additional food and beverage for the suite during an event to the suite holder's account. If no authorized signers will be present during the event, please notify us prior to the event as to the name of the representative who will be responsible for signing the receipt and authorized to order additional food and beverage. If no authorized signer is present during the event, the guests will not be allowed to charge purchases to the suite holder account. Guests will be responsible to pay by either cash or credit card. Please use the selections on the ordering form to specify permissions.

#### **CANCELLATION POLICY**

No charges will be assessed to suite holders for orders cancelled at least 24 hours in advance. Suite orders that are not cancelled within the 24-hour minimum will be assessed 50% of the total food and beverage charge and 100% of the administrative and additional billed labor charges.





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#### 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.

#### 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.

#### 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.

#### OUTSIDE FOOD & BEVERAGE

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

#### SECURITY/LOST & FOUND

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

#### SUITE ADMINISTRATOR

Each suite should designate one person as the official contact or "suite administrator." Your suite administrator should be responsible for all order placement and communication with the suite catering department.

#### SUITE SET-UP

All suites will be stocked with environmentally safe disposable plates, utensils and drinking cups.



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