



SUITE MENU

2023 SEASON



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Welcome 3
Aramark
Culinary Team

Welcome

WELCOME TO THE 2023 SEASON

Aramark Premium Services is thrilled to kick off the 2023 Houston Astros baseball season as the exclusive foodservice provider at Minute Maid Park.

We have a passion for the highest quality food and service, and our highly skilled culinary team has crafted a wide array of menu choices.

We take pride in attending to every detail and we look forward to making the luxury suite experience memorable.

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Aramark Culinary Team

Minute Maid Park is proud to introduce you to our talented culinary team. This collection of chef's led by Aramark's Scott Strickland challenges his team to infuse their culinary experience, artistry and diversity into our menus. From concessions, suites, private clubs and our very own home team clubhouse that fuels our teams athletes, you can trust there will be an extraordinary out of the box offering to explore. This group has developed a diverse selection of new food and beverage items for Houston Astros fans to enjoy during the 2023 MLB Season.

Below is a picture captured of our culinary team enjoying last year's World Series celebrations!





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Home Run 5
Infield Fiesta
Bullpen BBQ
Steakhouse
Grand Slam

Home Run PACKAGE

SERVES APPROXIMATELY | 12 - 14 GUESTS / \$1,175 | 22 - 24 GUESTS / \$1,800

No Substitutions

CHOPPED KALE SALAD **GF / VEG**

Quinoa, Dried Cranberry, Toasted Almonds, Feta Cheese, Radish, Green Goddess Dressing

MARKET STYLE FRUIT **GF / VEG**

Watermelon, Cantaloupe, Honeydew, Pineapple, Fresh Berries

BAVARIAN PRETZEL STICKS **VEG**

Sea Salt Coated Soft Pretzels, Hot Beer Cheese Dip

CHICKEN BLTA SLIDERS

Grilled Chicken, Crispy Bacon, Lettuce, Tomato, Avocado, Slider Buns, Black Pepper Ranch Dip

HAND BREADED CHICKEN TENDERS

Jalapeño Ranch, Honey Mustard, BBQ Sauce

PULLED PORK SLIDER

Slow Smoked Pork, Breggy Bomb Swamp Sauce, Pickle Chips, Coleslaw, Slider Buns

LOADED POTATO SKINS **GF**

Brisket, Cheddar, Pepper Jack Cheese, Green Onions, Hot Beer Cheese Dip*

TRIPLE CROWN NACHO BAR **GF**

Green Chicken, Beef Picadillo, White Queso, Fire Roasted Tomato Salsa, Pickled Jalapeños, Crema, Crispy Tostitos® Tortilla Chips

GRILLED ALL BEEF HOT DOGS **GF**

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns*

WARM CRAVEWORTHY COOKIES **VEG**

6 Chocolate Chip, 3 Peanut Butter, 3 Oatmeal Raisin

SEASONAL BERRIES SHORTCAKE TRIFLE **VEG**

Citrus Whipped Cream

UNLIMITED BALLPARK DELIGHTS **GF / VEG**

Freshly Popped Popcorn, Roasted Ballpark Peanuts, Cracker Jack®, Assorted Packaged Nuts



RECOMMENDED WINE PAIRINGS

Santa Margherita Brut Rose \$99
Italy

Four Graces Pinot Noir \$70
Oregon



PACKAGE ENCHACEMENTS

Texas Sized
Onion Ring Tower **VEG** \$80
Hot Beer Cheese Dip

Crispy Fried Shrimp \$175
Cocktail Sauce, Tartar Sauce

Oak Smoked Pork Ribs **GF** \$200
BBQ Rubbed



Gluten Friendly **GF** / Vegetarian **VEG**

Prices subject to additional fees and taxes.

*Items are served on the side to Accommodate Dietary Restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





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Infield Fiesta 6
Bullpen BBQ
Steakhouse
Grand Slam

Infield Fiesta PACKAGE

SERVES APPROXIMATELY | 12 - 14 GUESTS / \$1,175 | 22 - 24 GUESTS / \$1,800

No Substitutions

TEX MEX SALAD GF / VEG

Mixed Baby Greens, Roasted Corn, Tomatoes, Peppers, Pickled Jalapeños, Queso Fresco, Toasted Pepitas, Crispy Tortillas, Cilantro Lime Dressing

MEXICAN SHRIMP CEVICHE GF

Salty Crackers*, Lemon Wedges

LOADED HOUSE QUESO GF

White Queso, Chorizo + Black Beans, Crispy Tostitos® Tortilla Chips

PORK AL PASTOR

Grilled Pineapple, Diced Onions, Cilantro, Corn Tortillas

MIXED FAJITA PLATTER GF

Cilantro Grilled Skirt Steak, Tequila Lime Chicken, Cilantro Lime Rice, Fresh + Pickled Jalapeños, Fire Roasted Tomato Salsa, Pico de Gallo, Crema, Flour Tortillas*

ADD Corn Tortillas, to Make it a Gluten Friendly Option \$15

MINI QUESADILLAS

Half Chicken, Half Pepperjack + Oaxaca Cheese, Cilantro Lime Crema

ROASTED CREAMED CORN GF / VEG

Jalapeños, Cream Cheese, Spices

CHARRO BEANS GF

Braised Pinto Beans, Onions, Peppers, Jalapeño Infused Bacon, Sausage, Cilantro

GRILLED ALL BEEF HOT DOGS GF

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns*

WARM CRAVEWORTHY COOKIES VEG

6 Chocolate Chip, 3 Peanut Butter, 3 Oatmeal Raisin

CARAMEL FILLED CHURROS VEG

Cinnamon Sugar

UNLIMITED BALLPARK DELIGHTS GF / VEG

Freshly Popped Popcorn, Roasted Ballpark Peanuts, Cracker Jack®, Assorted Packaged Nuts



RECOMMENDED WINE PAIRINGS

Aperture Chenin Blanc \$57
California

Decoy Cabernet Sauvignon \$71
California



PACKAGE ENCHACEMENTS

Suite Side Guacamole GF / VEG \$85
Made fresh in your Suite with all needed
Condiments to Customize
Crispy Tostitos® Tortilla Chips

Roasted Vegetable
Enchiladas GF / VEG \$100
Cheese Enchiladas Topped with
Enchilada Sauce, Roasted Vegetables,
Pepper Jack Cheese, Cilantro

Seafood Fajita Add-On GF \$500
Lemon Garlic Broiled Lobster Tails,
Grilled White Fish, Grilled Jumbo Shrimp,
Cilantro Lime Rice, Flour Tortillas*



Tostitos

Gluten Friendly GF / Vegetarian VEG

Prices subject to additional fees and taxes.

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BEVERAGES

SUITE INFO

Home Run
Infield Fiesta
Bullpen BBQ 7
Steakhouse
Grand Slam

Bullpen BBQ PACKAGE

SERVES APPROXIMATELY | 12 - 14 GUESTS / \$1,350 | 22 - 24 GUESTS / \$2,100

No Substitutions

SOUTHERN SALAD GF / VEG

Baby Field Greens, Mixed Berries, Spiced Pecans, Blue Cheese Crumbles, White Balsamic Vinaigrette

RELISH TRAY VEG

Sliced White Onion, Pickled Jalapeños, Dill Pickle Chips, White Texas Toast

BAKED POTATO SALAD

Bacon, Sour Cream, Cheddar Cheese, Green Onions

CARAMELIZED ONION DIP VEG

Kettle Chips

BBQ GRILLED CHICKEN TENDERS

Onions & Peppers, Chipotle Honey

OAK SMOKED PORK RIBS GF

BBQ Rubbed

18 HOUR SMOKED BEEF BRISKET

Breggy Bomb Swamp Sauce

BASKET OF WARM CORNBREAD VEG

GREEN BEANS GF / VEG

Pearl Onions, Roasted Tomatoes

LOADED MAC & CHEESE

Four Cheese Blend, Bacon, Green Onions

GRILLED ALL BEEF HOT DOGS + SAUSAGES

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns

WARM CRAVEWORTHY COOKIES VEG

6 Chocolate Chip, 3 Peanut Butter, 3 Oatmeal Raisin

BOURBON PECAN PIE VEG

Whipped Cream

UNLIMITED BALLPARK DELIGHTS GF / VEG

Freshly Popped Popcorn, Roasted Ballpark Peanuts, Cracker Jack®, Assorted Packaged Nuts



Gluten Friendly GF / Vegetarian VEG

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RECOMMENDED WINE PAIRINGS

Aperture Sauvignon Blanc \$80
California

The Vice "The House",
Cabernet Sauvignon \$95
California



PACKAGE ENCHACEMENTS

Astro Bombs \$110

BBQ Brisket Cream Cheese Stuffed
Jalapeños Wrapped in Bacon

Diamond Club Fried Chicken \$150
8 Cut Piece Fried Chicken, Country Gravy

Killen's Smoked Turkey \$230
BBQ Sauce

KILLEN'S
BARBECUE



Prices subject to additional fees and taxes.



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Infield Fiesta

Bullpen BBQ

Steakhouse 8

Grand Slam

Steakhouse PACKAGE

SERVES APPROXIMATELY | 12 - 14 GUESTS / \$1,350 | 22 - 24 GUESTS / \$2,100

No Substitutions

VEGGIE COBB SALAD GF / VEG

Romaine, Bleu Cheese Crumbles, Cherry Tomatoes, Boiled Egg, English Cucumbers, Olives, Ranch Dressing

CHICKEN BLTA SLIDERS

Sliced Grilled Chicken, Crispy Bacon, Lettuce, Tomato, Avocado, Slider Buns, Black Pepper Ranch Dip

BROCCOLI + ARTICHOKE DIP VEG

Crispy Tostitos® Tortilla Chips

BUILD YOUR OWN FRESH CUT FRIES

Beer Cheese Fondue, Pork Burnt Ends, Fresh + Pickled Jalapeños, Pico de Gallo, Jalapeño Ranch

SMOKED + GRILLED PORTERHOUSE 48oz GF

Onions & Mushrooms, Horseradish Cream, Peppercorn Demi-Glace, Slider Buns*

SEAFOOD CAKES

Seabass, Snapper, Jumbo Lump Crab, Remoulade Sauce

ROASTED CREAMED CORN GF / VEG

Jalapeños, Cream Cheese, Spices

HERB GRILLED VEGETABLES GF / VEG

GRILLED ALL BEEF HOT DOGS GF

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns*

PEACH COBBLER VEG

Whipped Cream

WARM CRAVEWORTHY COOKIES VEG

6 Chocolate Chip, 3 Peanut Butter, 3 Oatmeal Raisin

UNLIMITED BALLPARK DELIGHTS GF / VEG

Freshly Popped Popcorn, Roasted Ballpark Peanuts, Cracker Jack®, Assorted Packaged Nuts



Gluten Friendly GF / Vegetarian VEG Prices subject to additional fees and taxes.

*Items are served on the side to Accommodate Dietary Restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



RECOMMENDED WINE PAIRINGS

Matanzas Creek Chardonnay \$80
California

Duckhorn Vineyards Merlot \$135
California



PACKAGE ENCHACEMENTS

Hill Country Cheese &
Charcuterie Platter GF \$250

Purple Haze Goat Cheese,
Redneck Cheddar, Red Rock Blue Cheese,
Prosciutto, Salami, Mortadella,
Wildflower Honey, Orange Marmalade,
Assorted Grilled Vegetables,
Flatbreads* + Cracker Basket*

Diamond Club Fried Chicken \$150
8 Cut Piece Fried Chicken,
Country Gravy

Surf & Turf Queso GF \$160
White Queso, Skirt Steak, Shrimp,
Corn + Jalapeño Relish,
Crispy Corn Tortillas





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Home Run
Infield Fiesta
Bullpen BBQ
Steakhouse
Grand Slam 9

Grand Slam PACKAGE

SERVES APPROXIMATELY | 12 - 14 GUESTS / \$1,950 | 22 - 24 GUESTS / \$3,050

No Substitutions

HEIRLOOM TOMATO + ASPARAGUS SALAD **GF / VEG**

Bocconcini Cheese, Watercress, Heart of Palm, Toasted Almonds
Tarragon Vinaigrette

HILL COUNTRY CHEESE + CHARCUTERIE PLATTER **GF**

Purple Haze Goat Cheese, Redneck Cheddar, Red Rock Blue Cheese,
Prosciutto, Salami, Mortadella, Wildflower Honey, Orange Marmalade,
Assorted Grilled Vegetables, Flatbreads* + Cracker Basket*

COD FRIED SANDWICH

Vinegary Cabbage, Tartar Sauce, Potato Bun

FOUR CHEESE RAVIOLI **VEG**

Alfredo Sauce, Broccolini, Roasted Onions, Tomatoes

45 DAY DRY AGED BONE-IN BEEF RIBEYE **GF**

Shishito Peppers, Cipollini Onions, Au jus, Slider Buns*

SWEET & SPICY PORK BELLY CHOPS

Charred Broccolini

ROASTED BRUSSELS SPROUTS **GF**

Grapes, Crispy Prosciutto, Spicy Honey

AU GRATIN POTATOES **VEG**

Yukon Gold Potatoes, Parmesan Cream, Butter, Grated Cheese

GRILLED ALL BEEF HOT DOGS & SAUSAGES

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions,
Coney Buns

WARM CRAVEWORTHY COOKIES **VEG**

6 Chocolate Chip, 3 Peanut Butter, 3 Oatmeal Raisin

DUTCH APPLE PIE **VEG**

Apples, Crunchy Streusel Topping, Whipped Cream

UNLIMITED BALLPARK DELIGHTS **GF / VEG**

Freshly Popped Popcorn, Roasted Ballpark Peanuts,
Cracker Jack®, Assorted Packaged Nuts



RECOMMENDED WINE PAIRINGS

Cakebread Cellars Chardonnay \$140
California

Querceto Tuscan Red \$50
Italy



PACKAGE ENCHACEMENTS

Brisket Empanadas \$100
Roasted Corn, Black Beans,
Pepper Jack Cheese, Cilantro Cream Sauce

Roasted Bone-In
Chicken Breast \$200
Fried Gnocchi, Wilted Spinach, Green Peas,
Sun-Dried Tomato Cream Sauce

Grilled Salmon \$300
Braised Fennel & Leeks, Israeli Couscous,
Parsley Cream Sauce



Gluten Friendly **GF** / Vegetarian **VEG**

Prices subject to additional fees and taxes.

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Snacks + Dips

All Items Serve Approximately 14 Guests per Order / Unless Otherwise Noted

SNACKS

**BOTTOMLESS FRESHLY
POPPED POPCORN** GF / VEG \$55
Up to 25 Guests

**ROASTED BALLPARK
PEANUTS** GF / VEG \$6
Individual Bag

CRACKER JACK® GF / VEG \$6
Individual Bag

**ASSORTED LAY'S
PACKAGE NUTS** GF / VEG \$6
Roasted Almonds, Deluxe Nut Mix, Cashews

COTTON CANDY GF / VEG \$6.25
Individual Bag

**UNLIMITED BALLPARK
DELIGHTS** GF / VEG \$160
Freshly Popped Popcorn, Roasted Ballpark Peanuts
Assorted Package Nuts, Cracker Jack®
Up to 25 Guests

DIPS

SUITE SIDE GUACAMOLE GF / VEG \$100
Made Fresh in Your Suite with all needed
Condiments To Customize, Crispy Tostitos® Tortilla Chips

CHIPS & SALSA BAR GF / VEG \$70
Fire Roasted Tomato Salsa, Tomatillo Salsa,
Black Bean Corn Relish, Crispy Tostitos® Tortilla Chips

BAVARIAN PRETZEL STICKS VEG \$75
Sea Salt Coated Soft Pretzels, Hot Beer Cheese Dip



DIPS & CHIPS \$75
Caramelized Onion, Baked Potato Dip,
Jalapeño Pimiento Cheese, Kettle Chips

SIGNATURE HOUSE QUESO GF / VEG \$75
Crispy Tostitos® Tortilla Chips

LOADED HOUSE QUESO GF \$100
White Queso, Chorizo & Black Beans
Crispy Tostitos® Tortilla Chips



Gluten Friendly GF / Vegetarian VEG

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Chilled Platters

All Items Serve Approximately 14 Guests per Order

DEVEILED EGGS **GF** \$65

Half Traditional Flavor, Half Topped with Pork Burnt Ends

MARKET STYLE FRUIT **GF / VEG** \$95

Watermelon, Cantaloupe, Honeydew, Pineapple, Fresh Berries

FARMERS MARKET SEASONAL CRUDITÉS & DIPS **GF / VEG** \$95

Ranch Dressing, Hummus

CHEESE TRIO & CHARCUTERIE PLATTER **GF** \$135

Cheddar, Pepper Jack, Swiss, Dried Fruits, Berries + Honey,
Prosciutto, Salami, Mortadella, Whole Grain Mustard,
Flatbread* & Cracker Basket*

SHRIMP COCKTAIL **GF** \$195

Cocktail Sauce, Lemon Wedges

HILL COUNTRY CHEESE & CHARCUTERIE PLATTER **GF** \$275

Purple Haze Goat Cheese, Redneck Cheddar, Red Rock Blue Cheese, Prosciutto,
Salami, Mortadella, Wildflower Honey, Orange Marmalade,
Assorted Grilled Vegetables, Flatbreads* + Cracker Basket*

CHILLED & GRILLED SEAFOOD DISPLAY **GF** \$450

Crab Claws, Lobster Tails, Jumbo Poached Shrimp,
Pesto Grilled Shrimp, Cocktail Sauce, Lemon Aioli



Gluten Friendly **GF** / Vegetarian **VEG**

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Hot Starters

All Items Serve Approximately 14 Guests per Order

HANGED BACON **GF** \$85

Brown Sugar, Crushed Red Pepper

TEXAS SIZED ONION RING TOWER **VEG** \$85

Hot Beer Cheese Dip

BRISKET EMPANADAS \$110

Roasted Corn, Black Beans, Pepper Jack Cheese, Cilantro Cream Sauce

ASTRO BOMBS \$120

BBQ Brisket Cream Cheese Stuffed Jalapeños Wrapped in Bacon

MINUTE MAID TOTCHOS \$125

Tater Tots Loaded with Pork Burnt Ends

Beer Cheese + BBQ Sauce on Side

MINI QUESADILLAS \$145

Half Chicken

Half Pepperjack + Oaxaca Cheese

Cilantro Lime Crema

HAND BATTERED

CHICKEN TENDERS \$160

Jalapeño Ranch, Honey Mustard, BBQ Sauce

CRISPY FRIED SHRIMP \$190

Cocktail Sauce, Tartar Sauce

TRIPLE CROWN

NACHO BAR **GF** \$250

Green Chicken, Beef Picadillo,

White Queso, Fire Roasted Tomato Salsa,

Pickled Jalapeños, Crema,

Crispy Tostitos® Tortilla Chips



Tostitos

Gluten Friendly **GF** / Vegetarian **VEG**

Prices subject to additional fees and taxes.

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Salads

All Items Serve Approximately 14 Guests per Order

TEX MEX SALAD GF / VEG \$75

Mixed Baby Greens, Roasted Corn, Tomatoes, Peppers, Pickled Jalapeños, Queso Fresco, Toasted Pepitas, Crispy Tortillas
Cilantro Lime Dressing

VEGGIE COBB SALAD GF / VEG \$75

Romaine, Bleu Cheese Crumbles, Cherry Tomatoes, Boiled Eggs,
English Cucumbers, Olives
Ranch Dressing

GARDEN SALAD GF / VEG \$75

Romaine Lettuce, Roma Tomatoes, Cucumbers, Broccoli, Cheddar Cheese
Ranch Dressing

SOUTHERN SALAD GF / VEG \$75

Baby Field Greens, Mixed Berries, Spiced Pecans, Blue Cheese Crumbles
White Balsamic Vinaigrette

BAKED POTATO SALAD \$75

Bacon, Sour Cream, Cheddar Cheese, Green Onions

ADD PROTEIN TO ANY SALAD

Grilled Chicken Breast GF \$50

Poached Shrimp GF \$100

Grilled Tenderloin GF \$125



Gluten Friendly GF / Vegetarian VEG

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Handhelds

All Items Serve Approximately 14 Guests per Order

HOT

NOT YOUR SUNDAY CHICKEN SANDWICH \$115

Fried Chicken Thigh, Coleslaw, Jalapeño Honey Glaze, Slider Bun

PULLED PORK SLIDER \$150

Slow Cooked Pork, Breggy Bomb Swamp Sauce, Pickle Chips, Coleslaw, Slider Buns

COD FRIED SANDWICH \$175

Vinegary Cabbage, Tartar Sauce, Potato Bun

CRAWFORD DOG \$155

Griddle Hot Dogs, Yellow Mustard, Crawford Bacon Onion Jam, Potato Bun

GRILLED ALL BEEF HOT DOGS GF \$155

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns*

GRILLED ALL BEEF HOT DOGS & SAUSAGES \$155

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns

ULTIMATE HOT DOG & TOPPINGS EXPERIENCE \$200

Grilled All Beef Hot Dogs, Texas Chili, Shredded Cheddar, Caramelized Onions, Chopped Bacon, Coleslaw, Sauerkraut, Chicago Relish, Pico de Gallo, Pickled Jalapeños, Sport Peppers, Cotija Cheese, Grain Mustard

COLD

CHICKEN BLTA SLIDERS \$100

Sliced Grilled Chicken, Crispy Bacon, Lettuce, Tomato, Avocado, Slider Buns
Black Pepper Ranch Dip

TURKEY CLUB WRAP \$135

Turkey, Bacon, Lettuce, Tomato, Avocado, Mayonnaise, Spinach Wrap
Ranch Dressing

GRILLED VEGGIE WRAP VEG \$135

Mushrooms, Zucchini & Squash with a Balsamic Drizzle + Hummus Spread, Spinach Wrap
Ranch Dressing

SMOKED RIBEYE STEAK SANDWICH \$155

Shaved Ribeye, Sweet Caramelized Onions, Boursin Cheese, Arugula, Slider Bun



Gluten Friendly GF / Vegetarian VEG

Prices subject to additional fees and taxes.

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Concourse Collaborations

Items Based on Availability



PLUCKERS FRIED CHICKEN WINGS \$175

Item Serves Approximately 14 Guests
Half Buffalo Medium
Half Lemon Pepper
Pluckers Ranch Dressing



SHAKE SHACK SHACKBURGERS \$145

10 Burgers
100% All-Natural Angus
Beef Cheeseburger, Lettuce,
Tomato, Shacksauce,
Non-GMO Potato Bun



KILLEN'S SMOKED TURKEY \$250

Item Serves Approximately 14 Guests
BBQ Sauce

Gallagher Club Pizza

16" PIZZA

CHEESE PIZZA **VEG** \$45

San Marzao Pomodoro, Mozzarella Cheese

VEGGIE PIZZA **VEG** \$45

San Marzao Pomodoro, Onions, Peppers,
Mushrooms, Spinach, Mozzarella Cheese

PEPPERONI PIZZA \$45

San Marzao Pomodoro, Pepperoni, Mozzarella
Cheese

MEAT LOVERS PIZZA \$45

San Marzao Pomodoro, Pepperoni, Sausage, Beef,
Bacon, Mozzarella Cheese

Gluten Friendly **GF** / Vegetarian **VEG**

Prices subject to additional fees and taxes.

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CONTENT

WELCOME

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SUITE INFO

Entrées

All Items Serve Approximately 14 Guests per Order / Unless Otherwise Noted

BEYOND BURGERS **GF / VEG** \$85

(7 Patties) Lettuce, Tomato, Pickle, Cheddar Cheese, Buns*

FOUR CHEESE RAVIOLI **VEG** \$155

Alfredo Sauce, Broccolini, Roasted Onions, Tomatoes

BBQ GRILLED CHICKEN TENDERS \$155

Onions & Peppers, Chipotle Honey

ROASTED BONE-IN CHICKEN BREAST \$225

Fried Gnocchi, Wilted Spinach, Green Peas, Sun-Dried Tomato Cream Sauce

MIXED FAJITA PLATTER **GF** \$275

Cilantro Grilled Skirt Steak, Cilantro Lime Chicken, Cilantro Lime Rice, Fresh + Pickled Jalapeños, Fire Roasted Tomato Salsa, Pico de Gallo, Crema, Flour Tortillas*

ADD Corn Tortillas to Make it a Gluten Friendly Option \$15

CHILLED BEEF TENDERLOIN PLATTER **GF** \$275

Black Pepper Grilled & Chilled Beef Tenderloin, Vine Ripe Tomatoes, Giardiniera, Horseradish Cream, Whole Grain Mustard, Arugula, Blue Cheese Crumbles, Slider Buns*

18 HOUR SMOKED BEEF BRISKET \$300

Breggy Bomb Swamp Sauce

ADD Relish Tray **GF / VEG** \$35

Sliced White Onion, Pickled Jalapeños, Dill Pickle Chips, White Texas Toast*

SWEET & SPICY PORK BELLY CHOPS \$350

Charred Broccolini

SEAFOOD CAKES \$350

Seabass, Snapper, Jumbo Lump Crab, Remoulade Sauce



Gluten Friendly **GF** / Vegetarian **VEG**

*Items are served on the side to Accommodate Dietary Restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Prices subject to additional fees and taxes.

Snacks + Dips
Chilled Platters
Hot Starters
Salads
Handhelds
Collaborations +
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Sides

All Items Serve Approximately 14 Guests per Order

GREEN BEANS **GF / VEG** \$75

Pearl Onions, Roasted Tomatoes

HERB GRILLED VEGETABLES **GF / VEG** \$75

CHARRO BEANS **GF** \$75

Braised Pinto Beans, Onions, Peppers, Jalapeño Infused Bacon, Sausage, Cilantro

ROASTED CREAMED CORN **GF / VEG** \$75

Jalapeños, Cream Cheese, Spices

LOADED MASHED POTATOES \$75

Russet Potatoes, Sour Cream, Green Onions, Cheddar Cheese, Crispy Bacon

LOADED MAC & CHEESE \$75

Four Cheese Blend, Bacon, Green Onions

CILANTRO LIME RICE **GF / VEG** \$75

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Gluten Friendly **GF** / Vegetarian **VEG**

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Desserts

All Items Serve Approximately 14 Guests per Order / Unless Otherwise Noted

WARM CRAVEWORTHY COOKIES **VEG** \$38

6 Chocolate Chip, 3 Peanut Butter, 3 Oatmeal Raisin

BLONDIE BARS **VEG** \$48

Butterscotch Blondie Stuffed with Walnut Chunks & Chocolate Chips

CARAMEL FILLED CHURROS **VEG** \$48

Cinnamon Sugar

PB&J DONUTS **VEG** \$48

Powdered Sugar, Whipped Cream

CHIMICHANGA CHEESECAKE **VEG** \$65

Raspberry Sauce

SEASONAL BERRIES SHORTCAKE TRIFLE **VEG** \$75

Citrus Whipped Cream

6 LAYER CHOCOLATE CAKE **VEG** \$150

SPECIALTY CAKE ORDERS

ASTROS LOGO + COLORS WITH CUSTOM MESSAGING

Must Receive Order 5 Business Days in Advance

10" Round Cake Feeds Roughly 15 \$130

Quarter Sheet Cake Feeds Roughly 25 \$150

Half Sheet Cake Feeds Roughly 50 \$200

Full Sheet Cake Feeds Roughly 100 \$300

Custom Design Options Available Upon Request



DESSERT CART

ADD THE LEGENDARY
MINUTE MAID PARK
LUXURY DESSERT CART SERVICE
TO YOUR SUITE EXPERIENCE.

Simply check "YES" on
your order form and the cart
will stop by your suite
before the end of 7th inning.

THE CART IS LOADED WITH

Ice Cream
Assorted Candies
Baked Goods
Dessert Liqueurs
And So Much More!



Gluten Friendly **GF** / Vegetarian **VEG**

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GLUTEN FRIENDLY GF

Beyond Burgers
Charro Beans
Cheese Trio &
Charcuterie Platter
Chilled Beef Tenderloin
Grilled Chicken Breast
Chilled & Grilled Seafood
Chips & Salsa Bar
Cilantro Lime Rice
Cotton Candy
Cracker Jack®
Deviled Eggs
Farmers Market Seasonal
Crudités & Dips
Garden Salad
Green Beans
Grilled All Beef Hot Dogs
Grilled Tenderloin
Hanged Bacon
Heirloom Tomato +
Asparagus Salad
Herb Grilled Vegetables
Hill Country Cheese &
Charcuterie Platter
Loaded House Queso
Market Style Fruit
Mexican Shrimp Ceviche
Mixed Fajita Platter
Nacho Bar
Package Nuts
Poached Shrimp
Popped Popcorn
Roasted Ballpark Peanuts
Roasted Brussels Sprouts
Roasted Creamed Corn
Shrimp Cocktail
Signature House Queso
Southern Salad
Suite Side Guacamole
Tex Mex Salad
Unlimited Ballpark
Delights
Veggie Cobb Salad

VEGETARIAN VEG

6 Layer Chocolate Cake
Au Gratin Potatoes
Bavarian Pretzel Sticks
Beyond Burgers
Blondie Bars
Broccoli + Artichoke Dip
Bourbon Pecan Pie
Caramel Filled Churros
Caramelized Onion Dip
Cheese Pizza
Chimichanga Cheesecake
Chips & Salsa Bar
Chopped Kale Salad
Cilantro Lime Rice
Cotton Candy
Cracker Jack®
Dutch Apple Pie
Farmers Market Seasonal
Crudités & Dips
Four Cheese Ravioli
Garden Salad
Green Beans
Grilled Veggie Wrap
Heirloom Tomato +
Asparagus Salad
Herb Grilled Vegetables
Market Style Fruit
PB&J Donuts
Peach Cobbler
Popped Popcorn
Relish Tray
Roasted Ballpark Peanuts
Roasted Creamed Corn
Seasonal Berries
Shortcake Trifle
Signature House Queso
Southern Salad
Suite Side Guacamole
Texas Sized Onion Ring
Tower
Tex Mex Salad
Veggie Cobb Salad
Veggie Pizza
Warm Cornbread
Warm Craveworthy
Cookies

Please note, Minute Maid Stadium, is not a nut-free facility and we cannot guarantee the absence of cross-contamination. However our staff take extra care when preparing foods to avoid potential risks as much as possible.

This guide is intended to be used as a reference only.

Please speak to a Sales Manager when placing your order or to a Supervisor on Event Day should you have any questions.



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BEVERAGES

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Beverage
Packages 20
Open Bar
Non-Alcoholic
Beer
Wine
Spirits

Beverage Packages

No Substitutions

THE GOLD GLOVE PACKAGE \$1,050



1 SIX PACK OF EACH

Dasani®, Coca-Cola®, Diet Coke®, Sprite®, Club Soda, Tonic Water

3 OF EACH

Cranberry Juice, Minute Maid® Orange Juice

1 SIX PACK OF EACH

Bud Light, Miller Lite, Modelo Especial, Karbach Hopadillo IPA,
Karch Love Street, Karbach Crawford Bock

1 BOTTLE EACH

Jack Daniel's Black, Tanqueray, Bacardi Rum, Dewar's,
Patrón Silver, Tito's, Jim Beam

1 BOTTLE EACH

Bloody Mary Mix, Margarita Mix, Triple Sec
Cocktail Cherries, Cocktail Olives, Oranges, Lemons, Limes

THE SILVER SLUGGER PACKAGE \$625



1 SIX PACK OF EACH

Dasani®, Coca-Cola®, Diet Coke®, Sprite®

2 SIX PACKS OF EACH

Bud Light, Michelob Ultra, Miller Lite

1 SIX PACK OF EACH

Modelo Especial, Karbach Hopadillo IPA, Karbach Love Street,
Karch Crawford Bock, Karbach Ranch Water

1 BOTTLE

Robert Mondavi Chardonnay

2 BOTTLES

Robert Mondavi Cabernet Sauvignon
Limes

BREGMAN BUBBLE \$100

- 2 La Marca Prosecco
- 2 Minute Maid Orange Juice
- 1 Cranberry Juice
- 1 Grapefruit Juice
- 1 Pineapple Juice

TUVE'S TEQUILA \$155

- 1 Hornitos Reposado
- 1 Margarita Mix
- 1 Triple Sec
- 2 Minute Maid Orange Juice
- 1 Margarita Salt
Limes

ALVAREZ VODKA BAR \$185

- 1 Titos Vodka
- 1 Bloody Mary Mix
- 2 Cranberry Juice
- 2 Minute Maid Orange Juice
- 3 Club Soda
- 3 Tonic
- 2 Ginger Beer
Limes

DUSTY'S OLD FASHIONED \$185

- 1 Maker's Mark
- 1 Amarena Toschi Black Cherries Jar
- 1 Orange Bitters
- 1 Simple Syrup
Oranges

Prices subject to additional fees and taxes.



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BEVERAGES

SUITE INFO

Beverage
Packages

Open Bar 21

Non-Alcoholic

Beer

Wine

Spirits

Open Bar

No Substitutions No Substitutions / Must pay per person price for all guests in the suite

BEER + WINE \$75 per person

NON-ALCOHOLIC

Dasani®
Coca-Cola®
Diet Coke®
Sprite®

BEER

Bud Light
Michelob Ultra
Miller Lite
Modelo Especial
Karcher Hopadillo IPA
Karcher Crawford Bock
Stella Artois
Eureka Heights Somethin' Light

SELTZER

Karcher Ranch Water

WINE

Robert Mondavi Chardonnay
Robert Mondavi Cabernet Sauvignon
La Marca Prosecco

PREMIUM \$100 per person

SPIRITS

Tanqueray
Maker's Mark
Bacardi Light
Dewer's
Hornitos Reposado
Tito's
Crown Royal

BAR SUPPLIES

Bloody Mary Mix
Margarita Mix
Triple Sec
Club Soda
Tonic Water
Cocktail Cherries
Cocktail Olives
Oranges
Lemons
Limes
Margarita Salt
Tabasco Sauce

NON-ALCOHOLIC

Dasani®
Coca-Cola®
Diet Coke®
Sprite®
Cranberry Juice
Grapefruit Juice
Minute Maid® Orange Juice

BEER

Bud Light
Michelob Ultra
Miller Lite
Modelo Especial
Karcher Hopadillo IPA
Karcher Crawford Bock
Stella Artois

SELTZER

White Claw Mango Seltzer

WINE

Robert Mondavi
Chardonnay
Robert Mondavi
Cabernet Sauvignon
La Marca Prosecco



ASTROS SOUVENIR CUP

5 CUPS / \$30

**Rotational Offerings Throughout Season*

LOOKING FOR SOMETHING NOT LISTED

Please call Aramark Suite Sales at 713.259.8088 **5 business days** prior to the event day.

Prices subject to additional fees and taxes.



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Packages

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Beer 22

Wine

Spirits

Non-Alcoholic

COCA-COLA® SOFT DRINKS \$24

Six Pack / 12oz

Coca-Cola®

Coke Zero®

Diet Coke®

Sprite®

Pibb Xtra®

BOTTLED WATER

Six Pack

Dasani® 16.9oz \$27

Smartwater 16.9oz \$35

Topo Chico \$35

Topo Chico Lime \$35

SPECIALITY DRINKS

Six Pack

Agua Fresca, Hibiscus 16oz \$35

Minute Maid Lemonade 20oz \$35

MINUTE MAID® FRUIT JUICES \$5.50

12oz Bottle

Apple

Tropical

Orange

PREMIUM COFFEE \$49

Gallon

Regular

Decaffeinated



Beer

By the Six Pack 16oz / Unless Otherwise Noted

DOMESTIC \$43

Budweiser

Bud Light

Coors Light

Miller Lite

PREMIUM \$51

Modelo Especial

Dos XX Lager

Michelob Ultra

Stella Artois

NON-ALCOHOLIC \$41

Budweiser Zero 12oz

CRAFT \$51

Eureka Heights Somethin' Light

Karchbach Cerveza

Karchbach Hopadillo IPA

Karchbach Crawford Bock

Karchbach Love Street

Shiner Bock

HARD SELTZERS \$51

Gluten Free

Karchbach Ranch Water, Lime & Agave

White Claw, Mango

Hornitos, Pineapple 12oz

Nutra Pineapple four pack/12oz

Nutra Watermelon four pack/12oz

Nutra Lemonade four pack/12oz



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Wine

By the Bottle

SPARKLING WINE

La Marca Prosecco, <i>Italy</i>	\$47
Santa Margherita Brut Rose, <i>Italy</i>	\$99
Veuve Clicquot Brut, <i>France</i>	\$152
Le Chemin Du Roi Brut, <i>France</i>	375mL \$185 / 750mL \$355
Le Chemin Du Roi Rose, <i>France</i>	\$595

WHITE WINE

RIESLING

Chateau Ste. Michelle Sweet, <i>Washington</i>	\$47
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ROSÉ

Matua Pinot Noir, <i>New Zealand</i>	\$55
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PINOT GRIGIO

EccoDomani, <i>Italy</i>	\$47
Santa Margherita, <i>Italy</i>	\$69

CHENIN BLANC

Aperture, <i>California</i>	\$57
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SAUVIGNON BLANC

Kim Crawford, <i>New Zealand</i>	\$59
Aperture, <i>California</i>	\$80

CHARDONNAY

Robert Mondavi Private Selection, <i>California</i>	\$47
Kendall Jackson, <i>California</i>	\$51
J. Lohr Riverstone, <i>California</i>	\$59
Matanzas Creek, <i>California</i>	\$80
The Prisoner Carneros, <i>California</i>	\$99
Cakebread Cellars, <i>California</i>	\$140

RED WINE

MALBEC

Alamos, <i>Argentina</i>	\$47
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TUSCAN

Querceto, <i>Italy</i>	\$50
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ZINFANDEL

Cline Ancient Vines, <i>California</i>	\$50
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PINOT NOIR

Erath, <i>Oregon</i>	\$66
Four Graces, <i>Oregon</i>	\$70

MERLOT

Robert Mondavi Private Selection, <i>California</i>	\$47
Duckhorn Vineyards, <i>California</i>	\$135

RED BLEND

Z Alexander Brown Uncaged, <i>California</i>	\$56
J. Lohr Pure Paso, <i>California</i>	\$72
Walk Off, <i>California</i> (Dusty Baker Family)	\$100
The Prisoner, <i>California</i>	\$119
Aperture, <i>California</i>	\$122

CABERNET SAUVIGNON

Robert Mondavi Private Selection, <i>California</i>	\$47
Decoy, <i>California</i>	\$71
Simi, <i>California</i>	\$72
The Vice "The House", <i>California</i>	\$95
Aperture, <i>California</i>	\$162
Silver Oak, <i>California</i>	\$199

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Prices subject to additional fees and taxes.



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Spirits

By the Bottle Unless Otherwise Noted

BOURBON

Jim Beam	\$80
Maker's Mark	\$99
Gentle Ben	\$180

GIN

Tanqueray	\$95
Aviation	\$99

RUM

Grind Espresso Caribbean Rum	\$65
Bacardi Light	\$75
Captain Spiced Morgan	\$79
Malibu	\$79

SCOTCH

Dewar's	\$99
Johnnie Walker Black	\$119
Glenlivet 12 Year	\$150

TEQUILA

Hornitos Reposado	\$95
Patrón Silver	\$175
Casamigos Blanco	\$200

VODKA

Tito's	\$129
Grey Goose	\$135

WHISKEY

Jack Daniel's Black	\$95
Crown Royal	\$129
WhistlePig 6 Year Rye	\$195

COGNAC

OFFICIAL COGNAC OF THE HOUSTON ASTROS

Branson Cognac V. S. Phantom	\$150
Branson Cognac V.S.O.P Royal	\$175
Branson Cognac V.S.O.P	\$195
Grande Champagne	
Branson Cognac X.O.	\$620



BAR SUPPLIES

MIXERS

Cranberry Juice	\$3
Pineapple Juice	\$3
Grapefruit Juice	\$3
St. Arnolds Ginger Beer	\$4
Chamoy	\$20
Bloody Mary Mix	\$20
Margarita Mix	\$20
Michelada Mix	\$20
Simple Syrup	\$20
Triple Sec	\$30
Club Soda	six-pack \$20
Tonic Water	six-pack \$20

GARNISHES

Cocktail Cherries	\$8.5
Cocktail Olives	\$8.5
Cocktail Onions	\$8.5
Lemon Wedges	\$7
Lime Wedges	\$7
Orange Slices	\$7
Margarita Salt	\$7
Tabasco Sauce	\$8
Tajin	\$8
Worcestershire Sauce	\$8
Orange Bitters	\$30
Garnish Tray	\$32
<i>Cocktail Cherries, Olives, Oranges, Lemons, Lime Wedges</i>	



LOOKING FOR SOMETHING NOT LISTED

Please call Aramark Suite Sales at 713.259.8088 **5 business days** prior to the event day.

Prices subject to additional fees and taxes.



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How to Order

ORDERING

ONLINE SuiteCatering.com/minutemaidsuitepark

Orders placed online will be confirmed by email. Please contact your sales rep to obtain a system username and password.

CALL 713.259.8088

To avoid confusion, please specify suite number, company name, the date of the game, as well as the name and phone number of the person placing the order. We encourage you to appoint one person in your company to place all food and beverage orders for your suite in order to develop more effective communications and to avoid duplication of orders.

EMAIL MinuteMaidParkCatering@aramark.com

Please email the order form to the Aramark Sales Team. Your order will be confirmed via email.

ADVANCED ORDERING

Advanced ordering provides the opportunity to order from a full menu that features much more variety than our standard event day menu. Additionally, by placing orders in advance, our staff has more opportunity to accommodate any special requests. All advanced orders must be placed in writing by 12:00 noon at least five (5) business days (M-F) prior to each game date. Orders submitted after the deadline will have the option of ordering from our limited event day menu. Please sign and return the customer summary via email to finalize and confirm the order at least two (2) business days prior to the game date.

EVENT DAY ORDERING

A limited event day menu is included in the suite. Additional food and beverage items may be ordered the day of the event from the suite attendant from gate time until the last out of the 7th inning. Please note that this ordering option is intended to supplement the advance order and should not replace it. Please allow up to forty-five (45) minutes for delivery of any orders placed on game day.

Fee

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. No portion of this amount is distributed to employees. Any gratuity provided based on the quality of service received is completely at the sole discretion of suite holders and/or their guests.

APPLICABLE TAXES

All items, except water, are subject to an eight and one-quarter percent (8.25%) Texas State Sales Tax or Texas State MB Tax.

SUITE ATTENDANT

Private suite attendants are mandatory for each catered suite at a fee of \$80 per attendant per game. The number of attendants required will depend on the guest count and complexity of order. This will be determined at the sole discretion of the Aramark Premium Services.

SUPPLY CHARGE

A supply charge for ice, cups, napkins and disposable service wares is mandatory for each catered suite.

This charge is based on guest count.

DISPOSABLE WARES

Up to 20 guests \$40

21 to 49 guests \$50

Over 50 guests \$75

CONTACT

ARAMARK PREMIUM SERVICES

1800 Congress Street
Houston, Texas 77002

MinuteMaidParkCatering@aramark.com
main 713.259.8088

ALEJANDRA SANCHEZ

Suites & Catering Sales Manager
Sanchez-Alejandra2@aramark.com
cell 713.325.3254

BREANNA MARTINEZ

Suites & Catering Operations Manager
Martinez-Breanna@aramark.com



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Payment

METHODS OF PAYMENT

CREDIT CARD

A valid credit card is required for all suite orders. The card provided will be pre-authorized for the full pre-event order total up to two (2) business days in advance of the event. The same card will be used to settle the final event total at the conclusion of the event if no alternate payment is provided. If the card provided fails to pre-authorize and no additional payment is provided twenty-four (24) hours prior to the start of the event the order may be cancelled at the sole discretion of the Aramark Premium Services.

ESCROW ACCOUNT

For guests who will make multiple visits to the suite throughout the season, an escrow account may be established and used to pay each catering bill. Escrow accounts may be set up with payment by check or wire transfer with a minimum balance of \$10,000. As the account nears depletion, the account holder will be notified and asked to replenish the funds. In the event the escrow account is depleted, the credit card on file will be used until additional payment is received. Failure to provide alternative payment may result in the cancellation of any active catering orders.

CHECK

A valid credit card is required to be placed on file when the order is submitted. The suite catering office will provide a total of all charges based on the advance order. The check must be received at least three (3) business days prior to the event day for the full advanced order total. The suite attendant will be required to ask for valid credit card payment for any event day ordering in the suite.

Remit Payment to:
Aramark Premium Services
Minute Maid Park
1800 Congress Street
Houston, TX 77002

General Information

PAR STOCKING OF BEVERAGES

It is our recommendation that each regular season suite holder establish a standard par beverage inventory level. There is no minimum amount needed to establish a par bar and may be altered at any time.

CANCELLATIONS

No penalty charges will be assessed for catering orders cancelled at least two (2) business days prior to the scheduled game date. Cancellations must be in writing and must be confirmed by the Aramark Premium Services Office to be valid. Cancellations received after the deadline will be assessed a penalty charge of up to one hundred percent (100%) of the total order value including all applicable administrative charges and taxes. In the event of a game cancellation prior to gates opening penalty charges will not be assessed.

SERVICE OF ALCOHOLIC BEVERAGES

Texas Alcoholic Beverage Commission (TABC) regulations prohibit any alcoholic beverages from being brought into or removed from Minute Maid Park. The Aramark Premium Services reserves the rights to refuse service of alcohol to anyone at any time including but not limited to anyone who appears to be under 35 years of age and cannot produce a valid ID or anyone who appears to be intoxicated. No refunds will be given for any unused beverages.

Special Events Catering

Minute Maid Park is one of Houston's premier meeting and special event venues. While we are best known as being the home of the Houston Astros, the ballpark offers so much more! Minute Maid Park encompasses a variety of venues, including the historical Union Station Lobby, the Atrium featuring a newly renovated St. Arnold bar, a roof top venue with views of both the stadium and the Houston skyline, the exclusive Diamond Club, and both the main and club level concourses. You can even delight your guests with dinner behind home plate! Enjoy expansive stadium views and world class cuisine as you celebrate a birthday, wedding, anniversary, prom, corporate meeting, or any special event at one of our many versatile spaces. Boasting state-of-the-art amenities and flavorful cuisine inspired by our exceptional culinary team lead by Executive Chef Dominic Soucie, Minute Maid Park and the Aramark Premium Services offers an unparalleled guest experience that will be sure to wow your guests.

For more information on reserving a space for a catered event, please contact the Aramark Premium Services team or visit: Special Events at Minute Maid Park.

Email inquiries to:

SpecialEvents@astros.com or

call 713.259-.8800