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Suite Menu

CHEF'S TOUCH

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFORMATION

aramark 



Chef Touch

To optimize your suite experience, our Chefs have created new culinary delights.

These weekly creations will be delivered straight from the kitchen by the culinary team member who prepared them.

Look for your delivery during the first quarter.

Look for the “Chef’s Touch” e-mail each game week for details.



Suite Management Team

OUR SUITE MANAGEMENT TEAM is committed to serving your needs and the needs of your guests. If you have any questions or concerns, suggestions or requests, please contact the suite catering office at 513.455.4910



PACKAGE

The Luxury Package

SERVES APPROXIMATELY 16 GUESTS \$1395

ARRIVING AT GATES

BOTTOMLESS POPCORN

TRIO DIPS & CHIPS

Hummus, Guacamole, Roasted Sweet Onion
Pita, Tortilla, Saratoga

COUNTRY HAM AND FRUIT DISPLAY

Prosciutto, Capicola, Melon, Pineapple,
Strawberry, Peach Jam Sauce

PIG IN A POTATO

Jumbo Tater Tots, Roasted Pork, Bistro Siracha

CAJUN CHICKEN PINWHEEL

Cajun Spice Chicken, BBQ Cream Cheese,
Fruit Salsa, Lettuce, Fried Onions, Jalepeño Tortilla

ARRIVING AT KICK OFF

ANGUS BEEF CONEY

Harissa Slaw

CANDIED PEAR AND GORGONZOLA SALAD

Spinach, Spiced Walnuts, Pears, Gorgonzola,
Balsamic Vinaigrette

NY STRIP MEDALLIONS

Peppercorn Demi Glace, Crimini Mushrooms,
Fingerling Potatoes

LOBSTER CRUSTED COD

Sweet Lobster and Herb Bread Crumbs,
Asparagus, Lemon Cream

PASTA ACTION STATION

Gnocchi, Shrimp, Italian Sausage, Mushrooms,
Roasted Tomatoes, Asparagus, Pepper and
Onions, Parmesean Brown Butter

Private Chef Attendant



ARRIVING AT HALF TIME

WINGS CONFIT

Duck Fat, Sweet Chili Sauce

CHICKEN EGG ROLL

Corn, Bacon Relish, Manchengo Cheese, Chipotle
Red Pepper Sauce

AHI TUNA TART

Herb Crusted Tuna, Seaweed Salad, Wild
Mushroom Salsa, Wasabi Aioli

ARRIVING IN THIRD QUARTER

BUFFALO CHICKEN FLATBREAD

Chicken, Buffalo Sauce, Celery, Blue Cheese

TURTLE MOLTEN BUNDT CAKE

Warm Chocolate Cake, Caramel Pecan Lava

BLACK RASPBERRY TART

Shortbread, Raspberry Cream



PACKAGE

Ultimate Game Day

SERVES APPROXIMATELY 16 GUESTS \$935

CHARCUTERIE BOARD

Genoa Salami, Prosciutto Ham, Capicola, Manchego, Red Pepper Goat, Double Gloucester, Stuffed Olives, Herb Crackers, Flatbreads

GOURMET MIXED NUTS

Roasted, Lightly Salted

■ CAPRESE

Grape Tomatoes, Fresh Mozzarella, Basil Infused Olive Oil

INDIVIDUAL CAESAR SALAD

Romaine, Croutons, Shaved Pecorino-Romano, Fresh Ground Black Pepper, Caesar Dressing

■ SHRIMP COCKTAIL

Jumbo, House Zesty Cocktail Sauce, Lemon Wedge

SOUTHERN GREEN BEANS

■ STUFFED RED POTATOES

Sour Cream, Cheddar Cheese, Bacon, Chives

■ BEEF TENDERLOIN*

Roasted Cipollini Onion, Red Peppers, Horseradish Cream, Mini Roll



HONEY BEER CHICKEN DRUMETTE

Char-Grilled Chicken Leg, Honey Lager Glaze, Asparagus

CHOCOLATE TRUFFLES

Dark, Hazelnut, Dolce de Leche

■ INDIVIDUAL CHEESE CAKE ASSORTMENT

Vanilla Bean, Tiramisu, Salted Caramel, Flourless Chocolate

Enhance Your Experience



EATS

ITALIAN MEATBALLS \$71
Fresh Marinara, Knot Roll, Parmesan Cheese



BEVERAGE

WINE PAIRINGS

Kendall-Jackson “Vintner’s Reserve”, Chardonnay, California 46

Franciscan Oakville Estate, Cabernet Sauvignon, California 64



■ Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Local taxes and fees apply



PACKAGE

All American Grill Out

SERVES APPROXIMATELY 16 GUESTS \$680

FRESHLY POPPED POPCORN

TORTILLA CHIPS AND SALSA

✓ SERVATII'S BAVARIAN PRETZEL SLICES
Zesty Pimento Beer Cheese

🌿 SEASON'S BEST FRUIT DISPLAY
Pineapple, Grapes, Berries, Melon

OLD FASHIONED BAKED BEANS
Molasses, Honey, Bacon, Peppers

MAC-N-CHEESE
Smoked Gouda, Cheddar, Provolone

ALL BEEF HOT DOGS
Jumbo, Classic Condiments

GRILLED HAMBURGERS*
Lettuce, Tomato, Onion, Pickle,
Assorted Sliced Cheeses

CHICKEN WINGS
Buffalo or Sweet BBQ, Celery, Blue Cheese



COOKIE PLATTER
Chocolate Chip, Oatmeal Raisin, Sugar, White
Chocolate Macademia Nut

BROWNIES
Chocolate Fudge, Blondie

Enhance Your Experience



EATS

LOADED NACHOS \$98
Texas Chili, White Cheddar Queso,
Pico de Gallo, Shredded Cheddar,
Corn Tortillas

SOUTHERN FRIED CHICKEN \$86
Chipotle Mac-n-Cheese, Buttermilk
Biscuits, Honey Butter

🌿 Gluten Free

✓ Local



BEVERAGE

PREMIUM BEVERAGE
PACKAGE #4 \$220

1 Six-Pack Each of Pepsi, Diet Pepsi,
Sierra Mist, Aquafina Bottled Water
2 Six-Packs Import, Craft, or Premium Beer
3 Bottles of Premium Wine



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PACKAGE

Backyard BBQ

SERVES APPROXIMATELY 16 GUESTS \$690

- POTATO CHIPS, FRENCH ONION DIP
One Free Refill
- CHICKEN COBB SALAD
Romaine, Bacon, Tomatoes, Eggs, Gorgonzola, Sherry Chive Vinaigrette
- HOUSEMADE COLE SLAW
Julienne Fresh Cabbage, Carrots, Red Pepper, Apple Cider, Creamy Celery Seed Dressing
- SEASONS BEST FRUIT DISPLAY
Pineapple, Grapes, Berries, Melon
- POTATOES AU GRATIN
Thinly Sliced and Layered, Aged Cheddar, Cream
- OLD FASHIONED BAKED BEANS
Molasses, Honey, Bacon, Peppers
- BABY BACK RIBS
Dry Rub, Jalepeno Cheddar Corn Muffin, Honey Butter, Bold and Sweet BBQ Sauces



- GLIERS SAUSAGE TRIO
Italian Sausage, Bratwurst, Cheddar Mettwurst, Sauerkraut, Condiments, Buns
- PULLED PORK SANDWICHES
Mini Rolls, Bold and Sweet BBQ Sauces
- CARAMEL APPLE CRUNCH CAKE
- PECAN PIE BARS



Enhance Your Experience



EATS

GRILLED CHICKEN QUESADILLAS \$74
Flour Tortilla, Cheese, Chicken, Guacamole, Salsa, Sour Cream



BEVERAGE

PREMIUM BEVERAGE
PACKAGE #3 \$200

1 Six-Pack Each of Pepsi, Diet Pepsi, Sierra Mist, Aquafina Bottled Water
2 Six-Packs Domestic Beer
3 Bottles of Woodbridge Chardonnay, Merlot, Cabernet, or White Zinfandel



Gluten Free

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À LA CARTE

Hot Starters

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

CHICKEN WINGS

Buffalo-Style or Sweet BBQ
Celery Sticks, Bleu Cheese Dressing
\$87

HOUSE-MADE CHICKEN TENDERS

Sweet Honey Mustard, BBQ Sauce
\$87

GRILLED CHICKEN QUESADILLAS

Flour Tortilla, Cheese, Chicken, Peppers, Onions, Guacamole, Salsa, Sour Cream
\$74

ROASTED VEGETABLE QUESADILLA

Flour Tortilla, Cheese, Peppers, Onions, Squash, Guacamole, Salsa, Sour Cream
\$70

ITALIAN MEATBALLS

Fresh Marinara, Knot Roll, Parmesan Cheese
\$71

NACHOS AND QUESO

Tortilla Chips, Warm Queso Cheese Sauce, Tomatoes, Sour Cream, Jalapeños, Scallions
\$70

LOADED NACHOS

Texas Chili, White Cheddar Queso, Pico de Gallo, Shredded Cheddar, Corn Tortillas
\$98

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Cold Starters

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

CHEESE DISPLAY

Grapes, Assorted Crackers
\$72

FARMER'S MARKET VEGETABLE PLATTER

Fresh Raw and Grilled Vegetables, Ranch Style Dressing, Hummus, Flat Bread
\$54

CHARCUTERIE BOARD

Genoa Salami, Prosciutto Ham, Capicola, Manchego, Red Pepper Goat, Double Gloucester, Stuffed Olives, Herb Crackers, Flatbreads
\$84

SHRIMP COCKTAIL

Jumbo, Zesty Cocktail Sauce, Lemon Wedge
\$142

SEASON'S BEST FRUIT DISPLAY

Pineapple, Grapes, Seasonal Berries, Melon
\$78

SERVATII'S BAVARIAN PRETZEL SLICES

Zesty Pimento Beer Cheese
\$42

INDIVIDUAL SEVEN LAYER DIP

Refried Beans, Guacamole, Sour Cream, Tomatoes, Jalapeños, Shredded Cheddar Cheese, Salsa, White Corn Tortilla Chips
\$64



Salads

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

INDIVIDUAL CLASSIC CAESAR SALAD

Romaine, Croutons, Shaved Pecorino-Romano, Fresh Ground Black Pepper, Caesar Dressing
\$55
Grilled Chicken Add On
\$22

CHICKEN COBB SALAD

Romaine, Bacon, Tomatoes, Eggs, Gorgonzola, Sherry Chive Vinaigrette
\$78

FARMERS' MARKET PASTA SALAD 38

Rotini Pasta, Grape Tomatoes, Zucchini, Red Pepper, Basil, Italian Parsley, Parmesan, Extra Virgin Olive Oil
\$38

HOUSE-MADE COLE SLAW 38

Julienne Fresh Cabbage, Carrots, Red Pepper, Apple Cider, Creamy Celery Seed Dressing
\$38

LOADED POTATO SALAD 38

Red Bliss Potatoes, Cheddar Cheese, Bacon, Chive, Sour Cream, Mayonnaise
\$38






Hot Entrées

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

PULLED PORK SANDWICHES
Bold and Sweet BBQ Sauces, Specialty Cole
Slaw, Mini Roll
\$90

 BEEF TENDERLOIN*
Roasted Cipollini and Red Peppers,
Horseradish Cream, Mini Roll
\$335

BABY BACK BBQ RIBS
Dry Rub, House Specialty Coleslaw, Jalapeño
Cheddar Corn Muffins, Honey Butter,
Bold and Sweet BBQ Sauces
\$93

SOUTHERN FRIED CHICKEN
Mac-n-Cheese, Buttermilk Biscuits,
Honey Butter
\$86

HONEY BEER CHICKEN DRUMETTE
Char-Grilled Chicken Leg, Honey Lager Glaze,
Asparagus
\$88



 Gluten Free

Papa Johns Pizza

EACH ITEM SERVES APPROXIMATELY 8 GUESTS



PEPPERONI
Premium Pepperoni and 100% Real Cheese made from Mozzarella
\$33

SPICY ITALIAN
Premium Pepperoni, Double Portion Spicy Sausage
\$35

CHEESE PIZZA
100% Real Cheese, made from Mozzarella
\$31







Dogs and Burgers

EACH ITEM SERVES APPROXIMATELY 8 GUESTS




- EISENBERG ALL BEEF ANGUS HOT DOGS
Jumbo Hot Dogs, Sauerkraut, Relish, Spicy Brown Mustard, Buns
\$80
- GAME DAY GRILLED HAMBURGERS
1/2 lb. All Beef* Burgers, Split Top Brioche Bun, Condiments
\$84
- BENGALS SIGNATURE CHILI
Hearty Texas Style, Cheese, Onions
\$66



-  GLIERS SAUSAGE TRIO
Italian Sausage, Bratwurst, Cheddar Mettwurst,
Sauerkraut, Condiments, Buns
\$84
- STADIUM *SLIDERS
All Beef American Cheese Burgers,
Slider Sauce, Pickle
 \$85
- GOLD STAR CHILI
The Works: Coney Dogs, Buns, Cincinnati Chili,
Spaghetti, Onions, Shredded Cheddar Cheese,
Beans, Oyster Crackers, Hot Sauce
\$85



 Gluten Free

 Local

Sandwiches

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

- TURKEY BLT
Smoked Turkey, Bacon, Green Leaf, Tomato, Ciabatta Bread
\$85
- VEGETARIAN
Fresh Mozzarella, Arugula, Tomato, Pesto Mayonnaise, Ciabatta (August-October)
Portabello Mushroom, Peppers, Hummus, Smoked Gouda (November – January)
\$85
- GRINDER
Ham, Genoa Salami, Pepperoni, Provolone, Banana Peppers, Romaine,
Tomato Tapenade, Italian Roll
\$85
- TRIO SANDWICH PLATTER
1. TURKEY BLT: Smoked Turkey, Bacon, Green Leaf, Tomato, Ciabatta Bread
2. SEASONAL VEGETARIAN
3. GRINDER: Ham, Genoa Salami, Pepperoni, Provolone, Banana Peppers,
Romaine, Tomato Tapenade, Italian Roll
\$85





Snacks

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

- TORTILLA CHIPS AND SALSA

White Corn, Traditional Salsa

\$27
- POTATO CHIPS AND ONION DIP

One Free Refill

\$27
- FRESHLY POPPED POPCORN

Bottomless

\$32
-  GOURMET MIXED NUTS

Roasted, Lightly Salted

\$29
- CANDY DISPLAY

M&M’s®, Peanut M&M’s®, Twizzler, Skittles

\$44



 Gluten Free

Dessert

EACH ITEM SERVES APPROXIMATELY 8 GUESTS

- BENGAL BROWNIES


Chocolate Fudge, Blondie

\$55
- COOKIE PLATTER

Chocolate Chip, Oatmeal Raisin, Sugar, White Chocolate Macademia Nut

\$45
- INDIVIDUAL CHEESE CAKE ASSORTMENT

Vanilla Bean, Flourless Chocolate, Tiramisu, Salted Caramel

\$87
-  CAKE POPS

Cream-Filled Cake, Bengal Stripes

\$76
- CUPCAKE CREATION

Madagascar Vanilla, Chocolate, Peanut Butter and Jelly, Lemon Meringue

\$65

DESSERT CART
INDULGE YOUR GUESTS WITH OUR CHEF’S SPECIAL SELECTION OF DESSERTS, Including Our New Ice Cream Sundae Bar. Visits Begin in the Third Quarter
Prices Vary.



Make it a Celebration!



CELEBRATION CAKES AND LOGO COOKIES
Let us help you celebrate special occasions with birthday, anniversary or congratulations cakes. Please contact us one week in advance to make arrangements for your special celebration.

 Local



BEVERAGES

Non Alcoholic

SOFT DRINKS AND WATER			PREMIUM BOTTLED DRINKS			TROPICANA JUICES		
per six-pack (12oz.)	\$18		per six-pack (20oz.)	\$27		per six-pack (12oz.)	\$16	
Pepsi			Gatorade Fruit Punch			Cranberry		
Diet Pepsi			Gatorade Orange			Orange		
Mountain Dew			SoBe Life Water			Ruby Red Grapefruit		
Diet Mountain Dew			Pomegranate Cherry			V8		
Sierra Mist			Lipton Pure Leaf			Apple		
Sierra Mist Free			Sweetened Tea					
Orange Crush						PERRIER SPARKLING WATER		
Aquafina Bottled Water						per four-pack (12oz.)	\$16	
Dr. Pepper						CLUB SODA, GINGER ALE, TONIC		
Diet Dr. Pepper						per six-pack (12oz.)	\$15	

Garnishes & Mixers

MARTINI & ROSSI VERMOUTH			BITTERS			MARASCHINO CHERRIES		
per four-pack (750ml)	\$16		\$8			\$8		
Sweet or Dry			COCKTAIL OLIVES			ROSES LIME -OR- GRENADINE		
SWEET AND SOUR (liter)	\$17		\$8			\$8		
LEMON -OR- LIME GARNISH			\$8			TABASCO SAUCE		
FINEST CALL BLOODY MARY MIX						\$8		
\$22								



A cup of fresh brew...everytime!



KEURIG COFFEE SERVICE

REGULAR, DECAFFEINATED,
OR FRENCH VANILLA
\$32

TEA ASSORTMENT
\$32
HOT CHOCOLATE
\$32



Beer

DOMESTIC BEER

per six-pack \$31
Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller High Life
Miller Lite
St. Pauli Girl Non-Alcoholic

PREMIUM BEER/MALT BEVERAGES

per six-pack \$35
Amstel Light
Corona
Corona Light
Heineken
Stella Artois
Yuengling
Mike’s Hard Lemonade
🍷 Redbridge
🍷 Smith and Forge Hard Cider

LOCAL & CRAFT BEER

per six-pack \$37
🌿 Madtree
Blue Moon
🌿 Mt Carmel
🌿 Rivertown
🌿 Reingeist
Samuel Adams Boston Lager
Sam Adams Seasonal
Leinenkugel Shandy

Have a special request?



WE’RE HERE FOR YOU
Please contact us one week in advance to make arrangements for products not listed.

🍷 Gluten Free 🌿 Local

SEASONAL BEER SAMPLER

per twelve-pack \$72
Blue Moon Brewmaster Sampler
Leinenkugel’s Shandy Sampler
Leinenkugel’s Explorer Pack
Samuel Adams Variety Pack



Wine

HOUSE WINE

Woodbridge by Robert Mondavi, California
Chardonnay, White Zinfandel, Moscato,
Cabernet Sauvignon, Merlot
\$33

SPARKLING

Domaine Chandon, Blanc de Noirs, NV,
California
\$39
Moët & Chandon, Brut, “Impérial”, NV,
Champagne, France
\$92

WHITES

SAUVIGNON BLANC
Whitehaven, New Zealand
\$39

PINOT GRIGIO

Ecco Domani, Italy
\$45
Santa Margherita, Trentino Alto Adige, Italy
\$73

RIESLING

Eroica by Chateau St. Michelle, Washington
\$45

CHARDONNAY

Kendall-Jackson, “Vintner’s Reserve”,
California
\$46
Sonoma Cutrer, Russian River, California
\$67
Cakebread, California
\$94

RED WINES

PINOT NOIR

Bogle, California
\$42
Etude, 2008, Carneros, California
\$94

MERLOT

Casa Lapostolle, Chile
\$36
Chateau Ste. Michelle, “Indian Wells Vineyard”,
Washington
\$52

MALBEC

Tamari Reserva, Australia
\$46

CABERNET SAUVIGNON

Louis Martini, California
\$48
Franciscan Oakville Estate,
Napa Valley, California
\$64

RED BLENDS

Menage a Trois, California
\$37
Dreaming Tree, Crush, California
\$44
Stags’ Leap, Petit Syrah/Shiraz 2007,
Napa Valley, California
\$93





Spirits

750 ML BOTTLES

BOURBON

Jim Beam	\$53
Bulleit	\$68
Bulleit Rye	\$68
Maker’s Mark	\$78
Woodford Reserve	\$95

GIN

Bombay Original	\$53
Tanqueray	\$63

RUM

Cruzan	\$40
Bacardi Light	\$47
Captain Morgan	\$57

SCOTCH

Grant’s	\$57
Dewar’s	\$61
Johnny Walker Black	\$103

TEQUILA

Jose Cuervo Premade Margarita	\$33
Sauza Blanco	\$51
Jose Cuervo Gold Especial	\$53
Patrón Silver	\$115

VODKA

SVEDKA	\$52
Stolichnaya	\$67
Tito’s	\$68
Absolut	\$69
Ketel One	\$77
Grey Goose	\$92

WHISKEY

Seagram’s 7	\$42
Jack Daniel’s	\$65
Wild Turkey, American Honey	\$67
Jameson	\$75
Crown Royal	\$77

CORDIALS/LIQUEUR

Baileys	\$64
Chambord	\$75
Dekuyper Triple Sec	\$25
Disaronno Amaretto	\$59
Drambuie	\$75
Grand Marnier	\$75
Hennessey VS	\$86
Kahlúa	\$53



Local taxes and fees apply

Beverage Packages

BEVERAGE PACKAGE #1

1 Six-Pack Each of Pepsi, Diet Pepsi, Sierra Mist, Aquafina Bottled Water and
2 Six-Packs of Domestic Beer
\$115

BEVERAGE PACKAGE #2

1 Six-Pack Each of Pepsi, Diet Pepsi, Sierra Mist, Aquafina Bottled Water and
2 Six-Packs of Import, Craft or Premium Beer
\$126

PREMIUM BEVERAGE PACKAGE #3

1 Six-Pack Each of Pepsi, Diet Pepsi, Sierra Mist, Aquafina Bottled Water and
2 Six-Packs Domestic Beer,
3 Bottles of Woodbridge Chardonnay, Moscato, Cabernet, Merlot, or White Zinfandel
\$200

PREMIUM BEVERAGE PACKAGE #4

1 Six-Pack Each of Pepsi, Diet Pepsi, Sierra Mist, Aquafina Bottled Water and
2 Six-Packs Import, Craft or Premium Beer,
3 Bottles of Premium Wine
\$255

SIGNATURE BEVERAGES

HONEY BOURBON LEMONADE

Hand-Mixed Lemonade and Wild Turkey American Honey
Served chilled in a Pitcher with Sliced Lemons
\$74

MARYS AND MIMOSAS

2 Bottles of Domaine Chandon Blanc de Noirs Sparkling Wine, Orange Juice
1 Bottle of Svedka Vodka, Tabasco Bloody Mary Mix, Celery, Limes, Olives
\$155

WHISKEY SAMPLER

Choose 3 Premium and 1 Super Premium Bottles from our List

PREMIUM

Bulleit Rye, Crown Royal, Dewar’s, Grant’s, Jack Daniel’s, Jameson,
Jim Beam, Maker’s Mark, Seagram’s 7, Wild Turkey American Honey

SUPER PREMIUM

Johnny Walker Black, Woodford Reserve
\$252



Local taxes and fees apply.



SIUTE INFORMATION

How to Order

Aramark is the exclusive food and beverage partner at Paul Brown Stadium. Our team is dedicated and deeply committed to ensuring all of your suite’s needs are delivered with the highest quality food and service. Our goal is to continually exceed the expectations of our valued fans and guests.

Our menu offers a broad selection to appeal to a wide variety of preferences and tastes. If there is a special or specific item not listed, please contact the Suites Department and we will do our best to accommodate your requests.

No outside food or beverages may be brought into any area of the stadium and no alternate catering services are permitted.

THREE EASY WAYS TO ORDER

TELEPHONE
513.455.4910

FAX
513.455.4902

WEBSITE
www.suitecatering.com

Please specify suite number, name and phone number of person placing order, company name, and the date and time of the game. We encourage you to appoint one person to place all suite and beverage orders to ensure accuracy and avoid duplication. To access online ordering, an account must be first established by contacting the suite catering office.

BETH DOHERTY
Director of Premium Services
513.455.4906
doherty-elizabeth@aramark.com

BRANDON WARD
Suite Catering Manager
513.455.4928
ward-brandon@aramark.com

SHANNON WESLEY
Suite Sales Manager
513.455.4910
wesley-shannon@aramark.com

EVENT DAY	ORDERS DUE BY 5PM
Monday	Tuesday
Tuesday	Friday
Tuesday	Friday
Thursday	Friday
Friday	Monday
Saturday	Tuesday
Sunday	Tuesday

Menu selection and all other arrangements must be received three business days prior to the function by 5PM. A confirmation email will be sent specifying your order and requests. All food and beverage orders must have payment arranged prior to order confirmation. We strongly recommend advance ordering since this will provide you with the ability to select from our entire menu which offers many more featured items.





Services

PERSONALIZE 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. If you desire a dedicated private suite attendant to remain exclusively in your suite for an event, please contact the Suite Catering Office (513-455-4910) within 72 hours of the event to ensure your request can be accommodated. The cost for a private suite attendant is \$140 (4-hrs @ \$35/hr). These prices do not reflect administrative charges or taxes.

SPECIAL MENU REQUESTS

Our culinary staff will customize menus to your specific needs. Please call 513.455.4910 to make arrangements for your special requests.

SUITE ACCESS

Suites are open for entry ninety minutes prior to all NFL events. Guests may remain in the suites ninety minutes after the conclusion of the game. Guests are not permitted to re-enter the stadium through any gate once they have exited.

EVENT DAY SUITE ORDERING

Select items on the menu inside of the suite are available for event day ordering. Orders will be taken until the end of the 3rd quarter. Event day menu items may require up to forty-five minutes for delivery. Please ask your suite attendant to place your order.

As the Exclusive Caterer of Paul Brown Stadium,



ARAMARK IS COMMITTED TO THE HIGHEST STANDARDS OF QUALITY AND SERVICE. All food is prepared and delivered fresh to your suite from our kitchens. Please remember that it is not permissible for patrons to bring food or beverages into Paul Brown Stadium. We will be happy to assist with personalized dining requirements such as dietary or religious restrictions.

Beverage and Stocking

ALCOHOLIC BEVERAGES

Aramark Sports and Entertainment, as a licensee, is responsible for the sale and service of alcoholic beverages in accordance to the rules and regulations of The State of Ohio Liquor Control Board. Policy dictates that Aramark must supply all liquor, wine and beer. Our catering staff will be pleased to assist you in selecting appropriate alcoholic and non-alcoholic beverages to complement your menu.

We welcome requests for items not found on our menu or special beverages. Please provide proper advance notice to ensure your items are stocked and at the appropriate temperature for service on event day. Bottles or cans are not to be taken outside of the suites. By law, minors (persons under the age of 21) cannot consume or be served alcohol; it is the responsibility of the suite holders to oversee alcohol consumption within your suite. If you would prefer, a private suite attendant may be provided for your suite to assume this responsibility. The cost per attendant is \$140 (4-hrs @ \$35/hr).

Aramark reserves the right to check for proper identification and refuse or terminate beverage service at any time. Aramark asks all suite holders and their guests to drink responsibly. PLEASE DO NOT DRINK AND DRIVE. On occasion Paul Brown Stadium may have events for which consumption or sale of alcoholic beverages is strictly prohibited. During these events all suite guests must adhere to this policy.

BEVERAGE RESTOCK PROGRAM

The restock program offers the convenience of having Aramark stock your suite with the beverages of your choice. As each event concludes, we audit your liquor cabinet and refrigerator to determine what is needed to match your par level. We then restock your suite for the following event. Par level forms will be supplied on request. This program remains active for ALL non-Bengal Events with your established payment method unless you notify Aramark and request delivery cancellation one week prior to the non-Bengal Event. Please call 513.455.4910 to sign-up for this program.

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.



Method of Payments

Following are the payment options for suite holders. Please review these options to determine which best suits your suite's needs.

1 CREDIT CARD ON FILE

A credit card is provided and kept on file with Aramark suite catering to be used for food and beverage charges including the beverage restock program. Near the conclusion of an event, the suite's event host will be required to sign a customer summary, eliminating the need to present a credit card. MasterCard, VISA, Discover Card and American Express are the only major credit cards accepted by Aramark.

2 ESCROW ACCOUNT

Aramark offers a convenient way to pay for your purchases in advance without utilizing a credit card. An escrow account can be initiated with a minimum balance of \$5,000; however, we recommend \$10,000 for the initial payment. Charges made for food and beverages are deducted from the escrow account. Prior to the beginning of the season, you will send a check to Aramark suite catering and the funds will be deposited in your escrow account. When the balance drops below \$1000, you will be asked to replenish your account. If the balance reaches zero, you will be asked to provide a credit card for all charges until the escrow account is funded.

3 ADVANCE PAYMENT

For this option, the suite catering office will provide you with a total of all charges based upon the advance order. All advance payments (cash, credit card, and certified check) must be received at least 72 hours prior to the game. Please advise your guests that they will be responsible for any additional orders over and above the initial suite order. The suite attendant will be required to ask for payment at the time the order is placed.

4 PAYMENT AT CONCLUSION OF THE GAME

This option is not available for advance ordering. Please advise your guests that they will be responsible for all food and beverage charges incurred during the game. Suite attendants are required to ask for a credit card at the beginning of the game for any food and beverage orders. All charges will be posted to this credit card during the game and a signature will be required at the end of the game.

For suites with shared ownership, each partner in the suite is required to establish a separate account. In order to avoid confusion and ensure the proper posting of charges, it will be necessary to provide the Aramark suite catering office with a calendar of days designating when each partner will be using the suite.

FOR NON-BENGAL EVENTS

(i.e. High School Football, Music Fest): All regular suite holders **MUST** confirm or provide alternate contact/ billing information and instructions for NON-Bengal Events. Regular suite holders default method of payment will be charged if no alternate billing instructions are provided.

Procedures

CANCELLATIONS

If an event is cancelled after gates have been opened all orders will be completed and billed as usual. If gates do not open, orders will not be billed.

ADMINISTRATIVE CHARGE

There is an 18% administrative charge applied to all food and beverage orders. This administrative charge does not represent a tip, gratuity or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

TAX

A 7% sales tax is applied to all food and beverage orders, including the administrative charge.

GRATUITIES

Gratuities are at the sole discretion of suite holders and/or guests.

LIABILITY

Aramark Sports and Entertainment reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The client agrees to accept responsibility for any damage done by their group to the function room or stadium, prior to, during or following their function. Aramark cannot assume any responsibility for personal property and equipment brought into the suite and banquet areas.

