

RAYMOND JAMES STADIUM
SUITES MENU



Welcome



Connect with a consultant by calling 813-350-6423
www.suitecatering.com
4116 N. Himes Ave., Tampa, FL 33607

2016 SUITE MENU

PACKAGES

2

FIRST AND GOAL

\$420 for 8 guests :: \$790 for 16 guests

BOTTOMLESS POPCORN

Sweet Butter

Calories
60

PRETZEL BITES

Beer Cheese, Spicy Brown Mustard

230 - 275

CHOP SALAD

Cucumbers, Cherry Tomatoes, Shaved Red Onion,
Kalamata Olives, Crumbled Feta, Genoa Salami,
White Balsamic Vinaigrette

290

WING SAMPLER

Classic Buffalo, Honey BBQ, Jalapeno Mustard

550-1,015

LOADED NACHOS

Warm Queso, Jalapeno, Tomato Salsa,
Cilantro Sour Cream

760

ALL BEEF HOT DOGS

Sauerkraut, Spicy Dijon, Yellow Mustard,
Diced Onions, Pickle Relish

370-485

TURKEY BLT SANDWICH

Roasted Turkey, Bacon, Lettuce, Tomato, Mayonnaise

380

FRESH BAKED COOKIES

Chef's Choice Of Assorted Fresh Baked Cookies

250-390

BEVERAGE

1 Six Pack of Coke (140 cal), Diet Coke (0 cal), Sprite (146 cal),
Bottled Water (0 cal), 2 Six Packs Of Domestic Beer (95-220 cal)

A 2,000 calorie daily diet is used as the basis for general nutrition
advice, however, individual calorie needs may vary.
Additional nutrition information available upon request.

2016 SUITE MENU PACKAGES

3

PIRATE BBQ

\$440 for 8 guests :: \$750 for 16 guests

KETTLE CHIPS

Caramelized Onion Dip

Calories
260-320

SWEET CORN MUFFINS

Honey Butter

170

RED BLISS POTATO SALAD

Chopped Egg, Scallions, Sweet Pickle Relish

180

CITRUS CABBAGE SLAW

Shaved Carrots, Cabbage, Citrus Vinaigrette

190

BONELESS BBQ SHORT RIBS

Sugar Cane BBQ Sauce, Chipotle Potato Salad,
Crispy Onion Straws

950-1,140

BBQ PULLED CHICKEN

Soft Potato Buns, Sweet Tangy BBQ Sauce

480-640

GRILLED BURGERS*

Assorted Cheese, Lettuce, Tomato, Onion, Soft Buns

440-885

BAKED BEANS

Maple Honey, Caramelized Onions, Bacon, Chopped Parsley

510

BUILD YOUR OWN PLANT CITY STRAWBERRY SHORT CAKE

Vanilla Bean Whipped Cream, Marinated Strawberries, Fresh Mint

450

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2016 SUITE MENU PACKAGES

4

TOUCHDOWN TAMPA BAY

\$500 for 8 guests :: \$925 for 16 guests

CHIPS AND SALSA

Mild Salsa, Cilantro

Calories
280-290

CUBAN STYLE WINGS

Mustard, Jalapeno, Garlic

40-1100

FLORIDA ROCK SHRIMP CEVICHE

Gulf White Shrimp, Florida Orange, Cilantro,
Sweet Peppers, Key Lime

100

CHOP SALAD

Cucumbers, Cherry Tomatoes, Shaved Red Onion,
Kalamata Olives, Crumbled Feta, Genoa Salami,
White Balsamic Vinaigrette

290

CUBANS

Sliced Ham, Swiss Cheese, Yellow Mustard Sauce,
Roast Pork, Pickles

460

SOFRITO BRAISED CHICKEN

Cilantro, Black Beans, Yellow Rice

1,050-1285

PAN ROASTED LOCAL BLACK GROUPE

Valencia Orange Compote, Baby Spinach,
Olive Tapenade

300

CHEESE CAKE TRUFFLES

Candied Graham Cracker Crust, Fresh Strawberries

270

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advice, however, individual calorie needs may vary.
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2016 SUITE MENU A LA CARTE

5

ASSORTED SNACKS

All portions serve either 8 or 16 guests, unless otherwise noted.

INDIVIDUAL LAYER DIP

Bean Spread, Sour Cream, Salsa, Jack Cheese,
Scallion
\$29 / \$52

Calories
380

CHOCOLATE PRETZEL STICKS

Pretzel Rods, Milk and White Chocolate, Sprinkles
\$34 / \$60

120-240

BOTTOMLESS POPCORN

Sweet Butter
\$17 / \$30

60

CHIPS AND SALSA

Mild Salsa, Cilantro
\$21 / \$36

280-290

KETTLE CHIPS

Caramelized Onion Dip
\$18 / \$32

260-320

CANDIED POPCORN DUO

Caramel Corn, Chocolate Covered Caramel Corn
\$27 / \$45

110-120

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2016 SUITE MENU

A LA CARTE

6

CHILLED DISPLAYS/PLATTERS

All portions serve either 8 or 16 guests, unless otherwise noted.

TEQUILA ROASTED SHRIMP COCKTAIL

Gulf Shrimp, Cilantro-Lime Aioli, Cocktail Sauce,
Fresh Lemon
\$75 / \$125

Calories
370

SEASONAL FRUIT DISPLAY

Fresh Melons, Pineapple, Grapes, Seasonal Berries
\$82 / \$145

75

FARM FRESH VEGETABLE DISPLAY

Sweet Bell Peppers, Baby Carrots, Crisp Celery,
English Cucumber, Herbed Buttermilk Ranch
\$74 / \$126

25-115

ARTISANAL CHEESE DISPLAY

Assorted Cheese, Orange Marmalade, Dried Fruit,
Fresh Grapes, Assorted Crackers
\$77 / \$132

710

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2016 SUITE MENU

A LA CARTE

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CHILLED SUSHI*

PACKAGE 1

30 Pieces includes:
2 California Rolls
1 Philly* Roll
1 Tuna* Roll
\$118

PACKAGE 2

40 Pieces includes
3 Vegetable Rolls
4 Asparagus Rolls
2 Cucumber Rolls
\$150

PACKAGE 3

46 Pieces includes:
2 California Rolls
2 Philly* Roll
1 Tuna* Roll
2 Salmon* Nigiri
2 Crab Nigiri
2 Shrimp Nigiri
2 Tuna* Nigiri
\$180

PACKAGE 4

62 Pieces includes:
2 California Rolls
2 Philly* Roll
1 Tuna* Roll
1 Cucumber Roll
3 Salmon* Nigiri
3 Crab Nigiri
3 Shrimp Nigiri
2 Tuna* Nigiri
3 Eel Nigiri
3 Asparagus Nigiri
\$270

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2016 SUITE MENU

A LA CARTE

8

APPETIZERS

All portions serve either 8 or 16 guests, unless otherwise noted.

PRETZEL BITES

Beer Cheese, Spicy Brown Mustard
\$26 / \$45

Calories
230 - 275

CHICKEN QUESADILLA

Chipotle Marinated Chicken, Roasted Bell Peppers,
Onions, Shredded Jack Cheese, Sour Cream, Salsa
\$75 / \$140

720-745

JUMBO LUMP CRAB CAKES

Spicy Remoulade, Frisee Salad, Citrus Vinaigrette
\$105 / \$190

320

BUFFALO CHICKEN WINGS

Blue Cheese, Carrot, Celery Sticks

550-1,015

CHICKEN WING SAMPLER

Classic Buffalo, Honey BBQ, Jalapeño Mustard
\$105 / \$193

550-1,015

PORK POT STICKERS

Sesame Soy Dipping Sauce, Sweet Chili-Garlic
\$100 / \$180

190-290

CRISPY CHICKEN TENDERS

Ranch and Honey Mustard
\$100 / \$180

640-820

ROASTED SPINACH AND ARTICHOKE DIP

Salted Corn Tortilla Chips
\$80 / \$145

980

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2016 SUITE MENU

A LA CARTE

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ENTRÉE SALADS

All portions serve either 8 or 16 guests, unless otherwise noted.

CAESAR SALAD

Romaine Hearts, Creamy Garlic Anchovy Vinaigrette,
Croutons, Shaved Parmesan
\$60 / \$105

Calories
310

CHOP SALAD

Cucumbers, Baby Tomatoes, Shaved Red Onion,
Kalamata Olives, Crumbled Feta, Genoa Salami,
White Balsamic Vinaigrette
\$75 / \$126

290

CHICKEN COBB SALAD

Romaine Hearts, Red Onions, Tomatoes,
Crumbled Blue Cheese, Bacon, Eggs,
Green Goddess Dressing
\$80 / \$130

970

RED BLISS POTATO SALAD

Chopped Egg, Scallions, Sweet Pickle Relish
\$44 / \$76

190

ENHANCE YOUR SALAD BY ADDING CHICKEN (120 CALS) OR SHRIMP (90 CALS)

\$32 / \$60

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2016 SUITE MENU A LA CARTE

10

SANDWICHES

All portions serve either 8 or 16 guests, unless otherwise noted.

	Calories
CUBAN	780

Sliced Ham, Swiss Cheese, Yellow Mustard Sauce,
Roast Pork, Pickles
\$89 / \$160

TURKEY BLT	380
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Roast Turkey, Bacon, Lettuce, Tomato, Mayonnaise
\$90 / \$159

BBQ PULLED PORK	490
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Citrus Cabbage Slaw, Soft Potato Buns, Sweet Smoky Sauce
\$100 / \$175

CHILLED ROAST BEEF* SANDWICH	1020
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Shaved Roast Beef, Horseradish Aioli, Pickled Onions,
Vine Ripe Yellow Tomatoes, Arugula
\$90 / \$160

CHICKEN SALAD SLIDERS	250
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Chipotle Chicken Salad, Curry Chicken Salad, Gherkins
\$70 / \$126

SANDWICHES AVAILABLE WITH GLUTEN FRIENDLY BREAD OPTION

SIDES

All portions serve either 8 or 16 guests, unless otherwise noted.

HERB STEAK FRIES	440
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Truffle Oil, Parmesan Cheese, Parsley
\$45 / \$72

BAKED MAC AND CHEESE	1,150
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Shell Pasta, Creamy Cheese Sauce, Parmesan Herb Crust
\$75 / \$132

SEASONAL VEGETABLES	350
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Farm Fresh Vegetable, Herb Butter
\$54 / \$92

CITRUS CABBAGE SLAW	190
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Shaved Carrots, Cabbage, Citrus Vinaigrette
\$46 / \$79

BBQ BAKED BEANS	510
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Bacon Maple Honey, Caramelized Onions, Chopped Parsley
\$46 / \$80

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2016 SUITE MENU

A LA CARTE

11

BURGERS

Soft Brioche Bun, Lettuce, Tomato, Onion, Ketchup And Mustard

CLASSIC CHEESEBURGER*

American, Cheddar, Swiss Cheese
\$120 / \$216

Calories
440-885

BACON DELUXE BURGER*

Apple Wood Smoked Bacon, Caramelized Onion, Burger Sauce
\$133 / \$245

440-920

MINI BURGER DUO

Angus Beef*, Crispy Chicken, Slider Buns
\$138 / 250

450-480

(Gluten Friendly Bread Option Available)

SPECIALTY SAUSAGE

ALL BEEF HOT DOGS

Sauerkraut, Spicy Dijon, Yellow Mustard, Diced Onions,
Pickle Relish
\$49 / \$89

370-485

KIELBASA DOG

Roasted Bell Peppers, Onions, Grainy Mustard
\$70 / \$129

190-210

SAUSAGE TRIO

Natural Casing Hot Dogs, Sweet Italian Sausage,
Chef Selected Sausage, Roasted Onions, Bell Peppers,
Assorted Mustards, Soft Rolls
\$130 / \$230

190-910

(Gluten Friendly Bread Option Available)

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2016 SUITE MENU

A LA CARTE

12

PIZZA

All pizzas are 16" and cut into 8 slices.

MARGHERITA

Pomodoro, Fresh Mozzarella, Torn Basil
\$40

Calories
410

PEPPERONI

Pomodoro, Pepperoni, Fresh Parsley
\$43

390

GAME DAY PIZZA

Ask Suites Manager About Chef's Weekly Selection
\$45

420

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2016 SUITE MENU A LA CARTE

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SIGNATURE ENTRÉE SELECTIONS

All portions serve either 8 or 16 guests, unless otherwise noted.

BONELESS BBQ SHORT RIBS

Sugarcane BBQ Sauce, Chipotle Potato Salad,
Fried Onions
\$159 / \$289

Calories
950-1,140

SOFRITO BRAISED CHICKEN*

Cilantro, Black Beans, Yellow Rice
\$140 / \$248

1050-1285

PEPPER CRUSTED TENDERLOIN*

Madeira Mushroom Demi, Port Onion Jam,
Horseradish Cream
\$155 / \$297

190-235

PORK COLLAR*

Mojo Marinated Pork Collar, Orange-Habanero Glaze,
Honey Roasted Plantains, Fried Kale
\$125 / \$215

630

TORTELLINI GRATIN

Garlic Crema, Parmesan Cheese, Broccoli Rabe
\$105 / \$180

806

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2016 SUITE MENU

A LA CARTE

14

VEGAN

All portions serve either 8 or 16 guests, unless otherwise noted.

GRILLED VEGETABLE QUINOA

Calories

300

Pearl Onions, Grilled Zucchini, Slow Roasted Tomato,
Yellow Pepper Coulis
\$70/125

BLACK BEAN CORN BURRITOS

214

Grilled Corn, Cherry Tomato, Black Beans, Cilantro, Avocado Puree
\$80/135

VEGETARIAN RIGATONI PEPPERONATA

770

Mini Rigatoni Pasta, Roasted Sweet Peppers,
Pomodoro Sauce, Fresh Mozzarella
\$80 / \$145

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advice, however, individual calorie needs may vary.
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2016 SUITE MENU A LA CARTE

15

DESSERT

All portions are served for 8

FRESH STRAWBERRY SHORT CAKE

Vanilla Bean Whipped Cream, Marinated Strawberries,
Fresh Mint
\$60

Calories
450

FRESH BAKED COOKIES

Chef's Choice of Assorted Fresh Baked Cookies
\$60

250-390

DOUBLE CHOCOLATE BROWNIE

Dark Chocolate Brownie, Shaved White Chocolate
\$60

340

ASSORTED DESSERT BARS

Summer Berry Stack, Lemon Crumb, Peanut Butter,
Brownie, Oreo Crunch
\$65

DESSERT SHOT DUO

Raspberry Mousse, White Chocolate Macadamia Crunch
Dark Chocolate Mousse, Raspberry Puree, Oreo Crumble
\$60

PERSONALIZED CAKES

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

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2016 SUITE MENU BEVERAGES

16

SOFT DRINKS

	Calories
Coke	140
Diet Coke	0
Sprite	146
Nestea	93
Barq's Root Beer	160
Minute Maid Lemonade	150
\$18 Per 12oz Six Pack	
Club Soda	0
Tonic Water	130
Seagram's Ginger Ale	100
\$17 Per 12oz Six Pack	

JUICES

Cranberry	150
Grapefruit	150
Minute Maid Orange	140
\$16 Per 10oz Six Pack	

BOTTLED WATER

Dasani	0
Pellegrino	0
\$18 Per Six Pack	
Smart Water	0
\$30	

FRESH BREWED

Coffee and Tea	0
Service for 8	
\$25	
Fresh Brewed Iced Tea	
Service for 8	
\$27	

BAR MIXERS

Bloody Mary Mix	25 (4 oz.)
Sour Mix	110 (4 oz.)
Pineapple Juice	64 (4 oz.)
Triple Sec	98 (1.5 oz.)
Roses Lime Juice	10 (1 Tsp)
Sweet Vermouth	40 (1 oz.)
Dry Vermouth	32 (1 oz.)
\$14	

BAR SUPPLIES

Lemons and Limes	2 per Slice
Cocktail Olives	4 per Olive
Cocktail Onions	5 per every 6
Tabasco Sauce	0
Worcestershire Sauce	13 per 1 Tbsp.
Celery	6 per 1 Stick
\$5	

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2016 SUITE MENU BEVERAGES

17

120Z BEER AND MALTED BEVERAGES

Sold by the 6 Pack

	Calories
DOMESTIC 120Z \$31	
Budweiser	144
Bud Light	110
Coors Light	102
Michelob Ultra	95
Miller Lite	96
Red Bridge (Gluten Free)	160

DOMESTIC 160Z \$38	
Bud Light	110
Budweiser	195
Coors Light	136
Michelob Ultra	128
Miller Light	128

IMPORT 120Z \$37	
Amstel Light	99
Corona	148
Guinness	153
Heineken	150
Stella Artois	153

CRAFT 120Z \$41	
Blue Moon Belgium Ale	171
Cigar City Jai Alai	225
Fat Tire New Belgium	155
Sierra Nevada Pale Ale	175
Sam Adam's Seasonal	150

Additional Selections Available Upon Request

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2016 SUITE MENU

BEVERAGES

18

LIQUOR

Sold by the bottle

Calories

TIER ONE \$60

Bacardi	65
Beefeater	77
Jim Beam	69
Malibu	57
Sauza	64
Seagram's 7	69
Smirnoff	64

TIER TWO \$75

Amaretto	110
Bacardi Oakheart	90
Bombay Dry	70
Captain Morgan	64
Finlandia	79
Jack Daniel's	65
Jose Cuervo Gold	69
Kahlua	90
Meyers'	64
Seagram's VO	96
Stolichnaya	69
Wild Turkey 81	69

TIER THREE \$85

1800 Silver	69
Absolut	69
Absolut Wild Tea	90
Bailey's	97
Bombay Sapphire	79
Cointreau	95
Courvoisier	69
Dewar's	69
Jameson	69
Johnnie Walker Red	69
Kettle One	69
Kettle One Citroen	64
Maker's Mark	48
Tanqueray	115

ULTRA PREMIUM

Chivas Regal \$105	70
Crown Royal \$100	64
Grey Goose \$115	69
Grey Goose Orange \$115	69
Hendrick's \$110	72
Hennessey VS \$100	97
Johnnie Walker Black \$120	69
MacAllen 12 year \$150	95
Patron Silver \$135	69

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2016 SUITE MENU BEVERAGES

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BEVERAGE PACKAGES

SAFETY - \$120

1 Six Pack Coke	140
Diet Coke	0
Sprite	146
Bottled Water	0
2 Six Packs Domestic Beer	95-220
1 Bottle House Wine	168

FIELD GOAL - \$175

1 Six Pack Coke	140
Diet Coke	0
Sprite	146
Bottled Water	0
2 Six Packs Domestic Beer	95-220
2 Six Packs Import Beer	99-153
2 Bottles Premium Wine	168-192

TOUCHDOWN - \$215

1 Six Pack Coke	140
Diet Coke	0
Sprite	146
Bottled Water	0
2 Six Packs Domestic Beer	95-220
2 Six Packs Import or Craft Beer	99-153
2 Bottles Premium Wine	168-192
1 Bottle Sparkling Wine	160

BLOODY MARY - \$150 (1oz serving size)

1 Bottle Bloody Mary Mix	8)
1 Bottle Spicy Bloody Mary Mix	8)
1 Bottle Absolut Pepper	69)
Lemons	2 per slice
Limes	2 per slice
Celery	6 per stalk
Horseradish	2 per tsp.
Worcestershire	13 per Tbsp.
Tabasco Sauce	0

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2016 SUITE MENU BEVERAGES

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WINE

SPARKLING

Barefoot Bubbly \$34	160
Moet Hennessy Domaine Chandon Brut Sparkling \$72	192
Moet And Chandon Imperial Brut \$128	200
Dom Perignon \$325	

WHITES

CHARDONNAY

Sonoma-Cutrer Russian River \$58	200
Cakebread Cellars \$124	192
Arrowood \$58	192
Rombauer Carneros \$92	176
Silverado \$79	192
William Hill \$34	200

PINOT GRIGIO AND MORE

Little Black Dress Pinot Grigio \$32	192
Pighin Pinot Grigio \$53	192
Kim Crawford Sauvignon Blanc \$49	200
White Haven Sauvignon Blanc \$38	200
Beringer White Zin \$32	168
Jacob's Creek Moscato \$32	184
Eroica By Chateau Michelle Riesling \$52	184
Lange Pinot Gris \$58	192

REDS

MERLOT AND CABERNET SAUVIGNON

Duckhorn Merlot \$118	192
La Jota Howell Mountain Merlot \$99	192
Red Rock Merlot \$46	192
Robert Mondavi Special Selection Merlot \$33	168
Simi Alexander Cabernet Sauvignon \$66	192
La Jota Howell Mountain Cabernet Sauvignon \$99	192
Silverado Cabernet Sauvignon \$114	168

PINOT NOIR AND MORE

Mark West Pinot Noir \$40	192
Lange Willamette Pinot Noir \$82	192
Macmurray Ranch Pinot Noir \$51	192
Apothic Red \$57	200
Penfolds Thomas Hyland Shiraz \$43	200
Castillo De Monseran Garnachan \$40	200
Marcus De Caceres Rioja \$53	200

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2016 SUITE MENU POLICIES AND PROCEDURES

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ORDER INFORMATION

ORDERS CAN BE PLACED IN FOUR EASY WAYS

1. Online: www.suitecatering.com
2. Email: RaymondJamesSuiteCatering@Aramark.com
3. Fax: 813.350.6416
4. Phone: 813.350.6423

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

Jonathan Silva
Assistant General Manager
813.350.6422
Silva-jonathan1@Aramark.com

Suites Manager
813.350.6407
RaymondJamesStadiumSuiteCatering@Aramark.com

ONLINE CATERING WEBSITE

Our online suite catering website is 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.

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 Day Orders Are Due By 12pm; 4 business days prior to the event.

EVENT DAY ORDERING

An event day menu is included in your suite. During an event, orders may be placed through your suite attendant. 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.

All prices are subject to fees and local taxes.

2016 SUITE MENU POLICIES AND PROCEDURES

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BEVERAGES

ALCOHOLIC BEVERAGES

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

Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the 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.

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.

All prices are subject to fees and local taxes.

2016 SUITE MENU POLICIES AND PROCEDURES

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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.

SPECIAL AMENITIES INCLUDE IF APPLICABLE

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.

ADMINISTRATIVE CHARGES & TAXES

There is an 18% service charge applied to all food and beverage orders. The 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.

APPLICABLE TAXES

All charges (including food, beverage and administrative charge) are subject to a seven percent (7%) sales tax.

GRATUITIES

Any suite attendant gratuities for exceptional service are the sole discretion of suite holders and/or their guests.

All prices are subject to fees and local taxes.

POLICIES AND PROCEDURES

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.

All orders must also be secured using one of the approved payment methods. We will maintain a credit card on file to secure any outstanding balances that are not covered by your pre-payment or escrow account.

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.

POLICIES AND PROCEDURES

GENERAL INFORMATION

FOOD & BEVERAGE DELIVERY

In order to ensure the highest level of food quality, we deliver snacks and beverages prior to guest arrival, ensuring upon arrival there are items in the suite ready for them. Cold and hot food will be delivered roughly 1 hour after the doors are open. Pizza and French Fries are delivered at the start of the event (kickoff for football games). Desserts are placed in your suite before halftime.

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 standard disposable plates, utensils and drinking cups.