



SUITE MENU



HARDWOOD CLASSICS

SERVES APPROXIMATELY 8 GUESTS
\$80 PER PERSON

FRESHLY POPPED POPCORN

SALTED AND BOTTOMLESS GF VG

FLASH FRIED KETTLE CHIPS

CARAMELIZED ONION DIP GF VG

VEGETABLE MEZZE & DIPS

CUCUMBER, CELERY, HEIRLOOM TOMATO,
BABY CARROTS, MARINATED OLIVES,
ROASTED RED PEPPER HUMMUS,
BUTTERMILK RANCH, PETITE GARLIC &
CHILI NAAN (GF WITHOUT PETITE GARLIC & CHILI NAAN) VG

FRESH FRUIT & BERRIES

WATERMELON, CANTALOUPE,
HONEYDEW, PINEAPPLE, GRAPES,
BERRIES GF V



CRISPY CHICKEN TENDERS

HONEY MUSTARD, BBQ SAUCE,
RANCH

ARTISAN CHEESE DISPLAY

IMPORTED & LOCAL CHEESES, DRIED
FRUITS, GRAPES, CRACKER BASKET
(GF WITHOUT CRACKER BASKET) VG

BUFFALO CHICKEN WRAPS

BUTTERMILK RANCH, SLICED TOMATO,
BUFFALO CHICKEN, POWER GREENS
MEDLEY

GRILLED ALL BEEF HOT DOGS

TRADITIONAL CONDIMENTS, DICED ONION,
POTATO ROLLS



GRILLED BEEF BURGERS

LEAF LETTUCE, SLICED ONION, TOMATOES,
HOUSE PICKLES, BURGER SAUCE, SLICED
ASSORTED CHEESES, POTATO BUN,
TRADITIONAL CONDIMENTS

ENHANCEMENTS

CRAVEWORTHY COOKIES VG

ONE DOZEN FRESH BAKED CHOCOLATE CHUNK COOKIES

\$40

PEPPERONI FLATBREAD

TOMATO SAUCE, DOUBLE PEPPERONI, SHREDDED MOZZARELLA

\$45

BEVERAGE PACKAGE

2 X 6 PACK DOMESTIC BEER

2 X 6 PACK PREMIUM BEER

\$76

\$82

GAMETIME CLASSICS

SERVES APPROXIMATELY 8 GUESTS
\$65 PER PERSON

FRESHLY POPPED POPCORN

SALTED AND BOTTOMLESS  

FLASH FRIED KETTLE CHIPS

CARAMELIZED ONION DIP  

SALTED BAVARIAN SOFT PRETZEL STICKS

SPICY BROWN MUSTARD, ZESTY PIMENTO
BEER CHEESE

CHARCUTERIE & ARTISAN CHEESE

THIN SLICED SALAMI & CURED MEATS,
LOCAL CHEESES, DRIED FRUITS, GHERKINS,
SPICY MUSTARD, CRACKER BASKET

(GF WITHOUT CRACKER BASKET)



HEIRLOOM CAPRESE FLATBREAD PIZZA

BASIL PESTO, THIN SLICED BUFFALO
MOZZARELLA, CHARRED HEIRLOOM
TOMATO, BALSAMIC REDUCTION

BLT SALAD

ICEBERG WEDGES, CHOPPED BACON,
CHERRY TOMATO, BLUE CHEESE
CRUMBLES, BUTTERMILK RANCH

BUFFALO CHICKEN SLIDERS

BONELESS CHICKEN, BUFFALO SAUCE,
VIOLET SLAW, KOSHER PICKLE,
BUTTERMILK RANCH

BRISKET MAC & CHEESE MELT

BUTTERY TEXAS TOAST, CHEESY MAC &
CHEESE, MESQUITE SMOKED BRISKET,
CRISPY ONIONS, SWEET & SPICY
BBQ SAUCE



ITALIAN SAUSAGE FLATBREAD PIZZA

TOMATO SAUCE, PEPPERONI, SPICY
ITALIAN SAUSAGE, ROASTED RED PEPPER,
RICOTTA, SHREDDED MOZZERELLA

ENHANCEMENTS

HOMEMADE PEACH COBBLER

LARGE SKILLET COBBLER, STREUSEL TOPPING, SALTED CARAMEL SAUCE

\$80

GRILLED ALL BEEF HOT DOGS

TRADITIONAL CONDIMENTS, DICED ONION, POTATO ROLLS (GF WITHOUT ROLLS)

\$96

BEVERAGE PACKAGE

2 X 6 PACK DOMESTIC BEER

2 X 6 PACK PREMIUM BEER

\$76

\$82



VEGETARIAN



VEGAN



GLUTEN FRIENDLY

SMOKE HOUSE BBQ

SERVES APPROXIMATELY 8 GUESTS
\$85 PER PERSON

FRESHLY POPPED POPCORN

SALTED AND BOTTOMLESS  

FLASH FRIED KETTLE CHIPS

CARAMELIZED ONION DIP  

FRESH FRUIT & BERRIES

WATERMELON, CANTALOUPE,
HONEYDEW, PINEAPPLE,
GRAPES, BERRIES  

TEXAS COBB SALAD

CHOPPED ROMAINE, DICED TOMATO,
CHOPPED BACON, CHEDDAR CHEESE,
SMOKED TURKEY, HARD BOILED EGG,
RED ONION, AVOCADO RANCH DRESSING



SMOKED BEEF BRISKET

WHISKEY BBQ SAUCE, GOLDEN MUSTARD
BBQ SAUCE, JALAPENOS, PICKLED RED
ONION, BREAD & BUTTER PICKLES,
JALAPENO CHEDDAR CORN BREAD

SKILLET (GF WITHOUT CORN BREAD SKILLET)

LOADED BAKED POTATO SALAD

SHREDDED CHEDDAR JACK CHEESE,
CHOPPED BACON, SOUR CREAM,
GREEN ONION

LOCAL SMOKED BEEF & PORK SAUSAGE

STONE GROUND MUSTARD, GRILLED
JALAPENO, PEPPERS & ONION

MEXICAN GRILLED STREET CORN

BUTTERED CORN ON THE COB,
LEMON PEPPER MAYO, COTIJA
CHEESE, ANCHO CHILI POWDER,
CHOPPED CILANTRO, GRILLED LIME



CHEESY MAC & CHEESE

CAVATAPPI PASTA, SMOKED CHEDDAR &
GOUDA CHEESE

ENHANCEMENTS

SALTED CARAMEL S'MORES STACK

DOUBLE CHOCOLATE BROWNIES, TOASTED MARSHMALLOW 

\$88

MESQUITE SMOKED BBQ RIBS

MUSTARD RUBBED, PENDLETON WHISKEY GLAZED

\$320

BEVERAGE PACKAGE

BOURBON OR VODKA MULE PACKAGE

8 SOUVENIR MASON JARS, 1 BOTTLE OF JIM BEAM BOURBON (OR) NEW ABSOLUT
VODKA, GINGER BEER, LIME WEDGES, FRESH MINT

\$245



VEGETARIAN



VEGAN



GLUTEN FRIENDLY

PREMIUM GRILL

SERVES APPROXIMATELY 8 GUESTS
\$115 PER PERSON

FRESHLY POPPED POPCORN

SALTED AND BOTTOMLESS  

FLASH FRIED KETTLE CHIPS

CARAMELIZED ONION DIP  

CHARCUTERIE & ARTISAN CHEESE

THIN SLICED SALAMI & CURED MEATS,
LOCAL CHEESES, DRIED FRUITS, GHERKINS,
SPICY MUSTARD, CRACKER BASKET
(GF WITHOUT CRACKER BASKET)



STRAWBERRY SPINACH SALAD

SPINACH, SLICED STRAWBERRIES, CANDIED
PECANS, CRUMBLED FETA, CRANBERRIES,
BALSAMIC VINAIGRETTE 

CALABACITA GNOCCHI & STREET CORN SAUCE

CRISPY GNOCCHI, GRILLED SQUASH,
CHARRED TOMATO, COTIJA, ROASTED
CORN & JALAPENO SAUCE

GRILLED SHRIMP ORZO

ACHIOTE MARINATED SHRIMP, CREAMY
ORZO, SHAVED PARMESAN, CHOPPED
PARSLEY, RED PEPPER COULIS

BRAISED RIB SLIDERS

LOADED MASHED POTATOES, JACK
& COKE BRAISED SHORT RIB, CRISPY
ONION, CHIPOTLE BBQ SAUCE



TEXAS TOMAHAWK

DOUBLE SMOKED RIBEYE ON THE
BONE CARVED TABLESIDE, CARAMELIZED
ONION, ROASTED MUSHROOMS &
BELL PEPPER, CHIMICHURRI SAUCE

ENHANCEMENTS

MINIATURE DESSERT CAKES

RED VELVET, TIRAMISU, PEANUT BUTTER EXPLOSION, BASQUE CHEESECAKE

\$88

SAUSAGE BOARD

LOCALLY SOURCED SAUSAGE TRIO, GRILLED PEPPERS & ONIONS, HOT PEPPER
RELISH, SAUERKRAUT, SPICY BROWN MUSTARD & CLASSIC DIJON, TOASTED
SOURDOUGH BREAD (GF WITHOUT TOASTED SOURDOUGH BREAD)

\$136

BEVERAGE PACKAGE

2 X 6 PACK DOMESTIC BEER
2 X 6 PACK PREMIUM BEER

\$76

\$82

SOUTHWEST GRILL

SERVES APPROXIMATELY 8 GUESTS
\$70 PER PERSON

FRESHLY POPPED POPCORN

SALTED AND BOTTOMLESS  

QUESO BLANCO & SPURS CHIPS

MEXICAN STYLE CHEESE SAUCE,
PICO DE GALLO, SPURS SPICED
CORN TORTILLA CHIPS  

FRESH FRUIT & BERRIES

WATERMELON, CANTALOUPE,
HONEYDEW, PINEAPPLE,
GRAPES, BERRIES  

SOUTHWEST FIESTA DIP

SHREDDED LETTUCE, REFRIED
BEANS, BLACK BEAN & CORN SALSA,
SHREDDED CHEDDAR, PICO DE GALLO,
JALAPENO, SOUR CREAM, GUACAMOLE,
GREEN ONION  

TEX-MEX CAESAR SALAD

CHOPPED ROMAINE, CHERRY TOMATO,
BLACK BEAN & CORN FIESTA MIX, QUESO
FRESCO, CHIPOTLE CAESAR DRESSING

PULLED PORK TAMALES

PICO DE GALLO, QUESO FRESCO,
CHOPPED CILANTRO 



CHICKEN & STEAK FAJITAS

SAUTEED PEPPERS & ONIONS, GRILLED
JALAPENOS, SOUR CREAM, PICO
DE GALLO, ROASTED TOMATO SALSA,
SALSA VERDE, FLOUR TORTILLAS
(GF WITHOUT FLOUR TORTILLAS)



FIESTA RICE & SOUTHWEST RANCHERO BEANS

SPANISH RED RICE & TRADITIONAL 
CHARRO BEANS (VG WITHOUT FIESTA RICE)

ENHANCEMENTS

MEXICAN GRILLED STREET CORN

BUTTERED CORN ON THE COB, LEMON PEPPER MAYO, COTIJA CHEESE, ANCHO
CHILI POWDER, CHOPPED CILANTRO, GRILLED LIME 

\$112

CAJETA CARAMEL CHURROS

MIXED BERRY COMPOTE

\$56

MARGARITA PACKAGE

1 BOTTLE OF PATRON SILVER

MARGARITA MIX, MARGARITA SALT, FRESH LIMES 2 SIX PACKS OF DOS XX

\$225



VEGETARIAN



VEGAN



GLUTEN FRIENDLY



SNACKS

SERVES APPROXIMATELY 8 GUESTS – PRICES PER PERSON

FRESHLY POPPED POPCORN **\$21**
SALTED AND BOTTOMLESS  

FLASH FRIED KETTLE CHIPS **\$35.50**
CARAMELIZED ONION DIP

SPURS CHIPS & SALSA **\$75**
SPURS SPICED FRIED CORN TORTILLA
CHIPS, ROASTED TOMATO SALSA,
SOUTHWEST GUACAMOLE

SPURS CHIPS & QUESO BLANCO **\$80**
MEXICAN STYLE WHITE QUESO, PICO
DE GALLO, SPURS SPICED CORN
TORTILLA CHIPS

BAVARIAN SOFT PRETZEL STICKS **\$50**
SPICY BROWN MUSTARD, ZESTY
PIMENTO BEER CHEESE

GOURMET MIXED NUTS **\$50**
BRAZIL NUTS, ALMONDS, CASHEWS,
HAZELNUTS, PECANS, SPURS SPICE

CANDYLAND DISPLAY **\$50**
ASSORTED CHOCOLATE AND SWEET &
SOUR GUMMY CANDY



CHILLED PLATTERS

SERVES APPROXIMATELY 8 GUESTS – PRICES PER PERSON

VEGETABLE MEZZE & DIPS

\$12

CUCUMBER, CELERY, HEIRLOOM TOMATO,
BABY CARROTS, MARINATED OLIVES, ROASTED
RED PEPPER HUMMUS, BUTTERMILK RANCH,
PETITE GARLIC & CHILI NAAN 
(GF WITHOUT PETITE GARLIC & CHILI NAAN)

FRESH FRUIT & BERRIES

\$13

WATERMELON, CANTALOUPE, HONEYDEW,
PINEAPPLE, GRAPES, BERRIES  

ARTISAN CHEESE DISPLAY

\$14

IMPORTED & LOCAL CHEESE, DRIED FRUITS,
GRAPES, CRACKER BASKET (GF WITHOUT CRACKER BASKET) 

CHARCUTERIE & ARTISAN CHEESE

\$18

THIN SLICED SALAMI & CURED MEATS, LOCAL
CHEESES, DRIED FRUITS, GHERKINS, SPICY
MUSTARD, CRACKER BASKET (GF WITHOUT CRACKER BASKET)

SPURS SEAFOOD TOWER

\$36

LEMON & GARLIC POACHED SHRIMP, OYSTERS
ON A HALF SHELL, CRAB LEGS CLUSTERS, SPLIT
LOBSTER TAILS, SPURS SPICED COCKTAIL SAUCE,
YUZU MIGNONETTE, GREEN GODDESS REMOLADE,
FRESH LEMON WEDGES, TOBACCO HOT SAUCE,
MELTED BUTTER

SOUTHWEST FIESTA DIP

\$11

SHREDDED LETTUCE, REFRIED BEANS, BLACK
BEAN & CORN SALSA, SHREDDED CHEDDAR,
PICO DE GALLO, JALAPENO, SOUR CREAM,
GUACAMOLE, GREEN ONION  

HEIRLOOM CAPRESE

\$21

BASIL PESTO, CILIEGENE MOZZARELLA,
BALSAMIC GLAZE, HEIRLOOM TOMATOES,
WHITE TRUFFLE OIL, FLAKE SEA SALT
CRYSTALS, FRESH CRACKED BLACK PEPPER  

CHILLED BEEF TENDERLOIN

\$26

ROSEMARY & STEAK SEASONING CRUSTED, BED
OF POWER GREENS & ROASTED CORN, CREAMY
HORSE RADISH, BACON JAM, DIJON MUSTARD,
TOASTED SOURDOUGH BREAD
(GF WITHOUT TOASTED SOURDOUGH BREAD)



SANDWICHES & SALADS

SERVES APPROXIMATELY 8 GUESTS – PRICES PER PERSON

ITALIAN GRINDER

\$16

CAPICOLA, SALAMI, PEPPERED HAM, BANANA PEPPERS, AGED PROVOLONE, ICEBERG LETTUCE, TOMATO

BEEF TENDERLOIN SANDWICH

\$24

SHAVED TENDERLOIN, BOURSIN CHEESE, ARUGULA, CARAMELIZED ONION

BUFFALO CHICKEN WRAP

\$15

BUFFALO CHICKEN, POWER GREEN MEDLEY, SLICED TOMATO, BUTTERMILK RANCH

FARMSTAND WRAP

\$14

RED PEPPER HUMMUS, CARROTS, TOMATO, CUCUMBER, BELL PEPPERS, POWER GREENS MEDLEY VG V

BLT SALAD

\$14

ICEBERG WEDGES, CHOPPED BACON, CHERRY TOMATO, BLUE CHEESE CRUMBLES, BUTTERMILK RANCH GF

VEGETABLE PASTA SALAD

\$15

CAVATAPPI PASTA, BROCCOLI, GRILLED ZUCCHINI, BELL PEPPER, CHERRY TOMATO, SPINACH, PESTO VINAIGRETTE

MEDITERRANEAN QUINOA SALAD

\$12

TRI COLORED QUINOA, CHERRY TOMATOES, GARBANZO BEANS, RED ONION, CUCUMBER, CILANTRO, LEMON VINAIGRETTE GF

CLASSIC CAESAR SALAD

\$15

CHOPPED ROMAINE, CHERRY TOMATO, PARMESAN CHEESE, HERBED CROUTONS, CLASSIC CAESAR DRESSING | **ADD CHICKEN \$8**

(VEGETARIAN, GF WITHOUT CROUTONS)

CHIPOTLE POTATO SALAD

\$11

SHREDDED CHEDDAR JACK CHEESE, CHOPPED BACON, SOUR CREAM, GREEN ONION GF



HOT APPETIZERS

SERVES APPROXIMATELY 8 GUESTS - PRICES PER PERSON

CRISPY CHICKEN TENDERS **\$17**
HONEY MUSTARD, BBQ SAUCE, RANCH

CHICKEN WINGS **\$16**
BBQ, BUFFALO, GARLIC PARMESAN,
LEMON PEPPER, SPICY SWEET CHILI GF

STREET TACOS **\$18**
BEEF ASADA, FIRE-BRAISED CHICKEN,
PORK CARNITAS, DICED ONION, CHOPPED
CILANTRO, LIMES, GRILLED JALAPENOS,
QUESO FRESCO, CORN TORTILLAS,
ROASTED TOMATO SALSA, SALSA VERDE GF

BBQ PULLED PORK SLIDERS **\$16**
CHIPOTLE BBQ SAUCE, COLE SLAW,
BUTTERED BROICHE BUN

SAUSAGE BOARD **\$17**
LOCALLY SOURCED SAUSAGE TRIO, GRILLED
PEPPERS & ONIONS, HOT PEPPER RELISH,
SAUERKRAUT, SPICY BROWN MUSTARD &
CLASSIC DIJON, TOASTED SOURDOUGH BREAD
(GF WITHOUT TOASTED SOURDOUGH BREAD)

**ROASTED CHICKEN &
CHEESE QUESADILLA** **\$15**
FIRE-BRAISED CHICKEN, CHEDDAR
JACK CHEESE, PICO DE GALLO,
SOUR CREAM & GUACAMOLE

**VEGETABLE &
CHEESE QUESADILLA** **\$14**
BLACK BEAN, ROASTED CORN, PEPPERS,
CHEDDAR JACK CHEESE, PICO DE GALLO,
SOUR CREAM, GUACAMOLE VG

**CREAM CHEESE STUFFED
JALAPENOS** **\$18**
CILANTO BACON RANCH DIPPING SAUCE

**WARM SPINACH
ARTICHOKE DIP** **\$12**
MANCHEGO CHEESE, LEMON PEPPER
PITA CHIPS VG



FAN FAVORITES

SERVES APPROXIMATELY 8 GUESTS - PRICES PER PERSON

GRILLED ALL BEEF HOT DOGS **\$12**
TRADITIONAL CONDIMENTS, DICED ONION,
POTATO ROLLS
(GF WITHOUT ROLLS)

BEEF BURGERS **\$18**
LEAF LETTUCE, SLICED ONION, TOMATOES,
PICKLES, BURGER SAUCE, SLICED ASSORTED
CHEESES, POTATO BUN, TRADITIONAL
CONDIMENTS (GF WITHOUT ROLLS)

BEYOND MEAT BURGERS **\$17**
LEAF LETTUCE, SLICED ONION, TOMATOES,
PICKLES, CHEDDAR CHEESE, BURGER SAUCE,
POTATO BUN, TRADITIONAL CONDIMENTS 
(GF WITHOUT ROLLS)

MEXICAN GRILLED STREET CORN **\$14**
BUTTERED CORN ON THE COB, LEMON PEPPER
MAYO, COTIJA CHEESE, ANCHO CHILI POWDER,
CHOPPED CILANTRO, GRILLED LIME

**CHOPPED BBQ BRISKET
MAC & CHEESE** **\$18**
MESQUITE SMOKED BRISKET, CAVATAPPI PASTA,
SMOKED GOUDA, CHEDDAR, MONTERREY JACK,
CHIPOTLE BBQ SAUCE, GREEN ONION



CHEF SIGNATURE FAVORITES

SERVES APPROXIMATELY 8 GUESTS - PRICES PER PERSON

BEEF SHORT RIBS

\$31

JACK & COKE BRAISED BEEF RIB, GARLIC MASHED POTATOES, ROASTED ROOT VEGETABLES, AU POIVRE SAUCE, HORSERADISH GREMOLATA GF

SMOKED BEEF BRISKET & RIBS

\$40

CHIPOTLE POTATO SALAD, PICKLED RED ONION, PICKLES, GRILLED JALAPENO, WHISKEY BBQ SAUCE, GOLDEN MUSTARD BBQ SAUCE, JALAPENO CHEDDAR CORN BREAD SKILLET
(GF WITHOUT JALAPENO CHEDDAR CORN BREAD SKILLET)

SOUTHERN FRIED CHICKEN

\$24

HONEY BUTTER BISCUITS, BOURBON MAPLE SYRUP

HERB CRUSTED SALMON

\$33

ORANGE HONEY GLAZED, CREAMY ORZO, BUTTER POACHED BROCCOLINI, ROASTED RED PEPPER STRIPS & COULIS

BEEF & CHICKEN FAJITAS

\$25

FIESTA RICE, SAUTEED PEPPERS & ONIONS, GRILLED JALAPENOS, SOUR CREAM, PICO DE GALLO, ROASTED TOMATO SALSA, SALSA VERDE, FLOUR TORTILLAS
(GF WITHOUT FLOUR TORTILLAS)

FLATBREADS

PEPPERONI

\$45

TOMATO SAUCE, DOUBLE PEPPERONI, SHREDDED MOZZARELLA GF

CHICKEN ALFREDO

\$45

TRADITIONAL ALFREDO SAUCE, GRILLED CHICKEN, SHREDDED MOZZARELLA, FRIED BASIL GF

HEIRLOOM CAPRESE

\$45

BASIL PESTO, THIN SLICED BUFFALO MOZZARELLA, CHARRED HEIRLOOM TOMATO, BALSAMIC REDUCTION GF VG

GARDEN MUSHROOM

\$45

TOMATO SAUCE, ROASTED MUSHROOMS, GRILLED PEPPERS & ONIONS, SPINACH, MOZZARELLA CHEESE GF VG

GLUTEN FREE HERBED CAULIFLOWER FLATBREADS GARNISHED WITH SHAVED PARMESAN & FRESH BASIL



DESSERTS

SERVES APPROXIMATELY 8 GUESTS – PRICES PER PERSON

CRAVEWORTHY COOKIES

\$5

ONE DOZEN FRESHLY BAKED ASSORTED COOKIES
(PRODUCED IN AN ENVIRONMENT THAT HANDLES NUTS) 

HOMEMADE PEACH COBLER

\$10

LARGE SKILLET COBLER, STREUSEL TOPPING,
SALTED CARAMEL SAUCE 

BANANAS FOSTERS

\$10

TRADITIONAL BANANAS FOSTERS MADE
TABLESIDE SLICED BANANAS, BUTTER, BROWN
SUGAR, CINNAMON, RUM, BANANA LIQUOR,
VANILLA BEAN ICE CREAM 

GOURMET DESSERT BAR TRIO

\$9

CHOCOLATE CHUNK BROWNIES, LEMON BURST
MACAROONS, BUTTERSCOTCH BLONDIES 

TEXAS PECAN BREAD PUDDING

\$13

TEXAS WHISKEY CARAMEL, POWDERED SUGAR

NEW YORK VANILLA CHEESECAKE

\$13

RASPBERRY DRIZZLE 

CAJETA CARAMEL CHURROS

\$7

MIXED BERRY COMPOTE 

MINIATURE DESSERT CAKES

\$11

RED VELVET, TIRAMISU, PEANUT BUTTER
EXPLOSION, BASQUE CHEESECAKE 

SALTED CARAMEL S'MORES STACK

\$11

DOUBLE CHOCOLATE BROWNIES, TOASTED
MARSHMALLOW, SALTED 

BEVERAGES

BEER

SOLD BY THE 6 PACK

DOMESTIC \$38

MILLER LITE
COORS LIGHT
BUDWEISER
BUD LIGHT
BUDWEISER ZERO

PREMIUM \$41

BLUE MOON
SIERRA NEVADA PALE ALE
LAGUNITAS IPA
MICHELOB ULTRA
SAM ADAMS
STELLA ARTOIS
SHINER
GOOSE ISLAND IPA
CORONA
MODELO ESPECIAL
DOS XX
WHITE CLAW
KARBACH RANCH WATER
KARBACH HOPADILLO
KARBACH LOVE STREET

SOFT DRINKS \$20

SOLD BY THE 6 PACK

COCA COLA, DIET COKE, COCA
COLA ZERO, SPRITE, SPRITE ZERO, DR.
PEPPER, BARQ'S ROOT BEER, GINGER
ALE, MINUTE MAID LEMONADE,
NESTEA ICED TEA

WATER

SOLD BY THE 6 PACK

DASANI BOTTLED WATER 20 OZ	\$23
SMARTWATER WATER 20 OZ	\$30
TOPO CHICO	\$24
CLUB SODA 12 OZ	\$23
TONIC WATER 12 OZ.	\$24

JUICES \$23

SOLD BY THE 6 PACK

CRANBERRY JUICE	12 OZ
GRAPEFRUIT JUICE	12 OZ
ORANGE JUICE	12 OZ
TOMATO JUICE	8 OZ
PINEAPPLE JUICE	10 OZ

FRESHLY BREWED BEVERAGES \$26

GOURMET COFFEE
DECAFFEINATED COFFEE
HOT CHOCOLATE
HOT TEA
FRESHLY BREWED ICED TEA



SPIRITS

VODKA

ABSOLUT	\$80
TITO'S	\$100
KETEL ONE	\$85
GREY GOOSE	\$120

RUM

BACARDI SUPERIOR	\$62
CAPTAIN MORGAN	\$80
MALIBU	\$70

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BOMBAY	\$82
AVIATION	\$85
HENDRICKS	\$80

WHISKEY & BOURBON

CROWN ROYAL	\$115
FIREBALL	\$70
JACK DANIEL'S	\$85
MAKER'S MARK	\$90
PENDLETON WHISKEY	\$90
JIM BEAM	\$80
WOODFORD RESERVE	\$95
JAMESON IRISH WHISKEY	\$65
KNOB CREEK	\$140
BASIL HAYDEN	\$155
SKREWBALL	\$90
GARRISON BROTHERS SMALL BATCH	\$229

SCOTCH

CHIVAS REGAL	\$100
DEWARS	\$95
JOHNNIE WALKER RED	\$110
JOHNNIE WALKER BLACK	\$120
MACALLAN	\$180

TEQUILA & MEZCAL

JOSE CUERVO GOLD	\$65
1800 BLANCO	\$95
1800 REPOSADO	\$95
LALO	\$130
PATRON SILVER	\$140
CASAMIGOS BLANCO	\$175
CASAMIGOS REPOSADO	\$195
CASAMIGOS ANEJO	\$210

CORDIALS

BAILEYS	\$100
KAHLUA	\$90
RUMCHATA	\$70
GRAND MARNIER	\$110

BAR SUPPLIES

SOLD BY THE BOTTLE

MARGARITA MIX	\$10
BLOODY MARY MIX	\$10
GRENADINE SYRUP	\$10
SWEET & SOUR MIX	\$10
TABASCO SAUCE	\$5
WORCESTERSHIRE	\$5
FEVER TREE GINGER BEER (6 PACK)	\$30

GARNISH	
STUFFED OLIVES	\$5
LIME WEDGES	\$5
LEMON WEDGES	\$5
MARASCHINO CHERRIES	\$5

WINE

HOUSE WINES \$60

VINT BY ROBERT MONDAVI
CHARDONNAY
MERLOT
PINOT GRIGIO
CABERNET
PINOT NOIR
SAUVIGNON BLANC

SPARKLING / CHAMPAGNE

LA MARCA \$58
MUMM NAPA BRUT ROSÉ \$68
VEUVE CLICQUOT YELLOW LABEL \$190

ROSÉ

FLEUR DE MER ROSE \$55
KENDALL JACKSON \$65

CHARDONNAY

KENDALL-JACKSON \$50
SONOMA-CUTRER \$55
STAG'S LEAP \$110
LA CREMA \$70

PINOT GRIGIO

SANTA MARGHERITA \$64
BANFI \$65

SAUVIGNON BLANC

KIM CRAWFORD \$55
DUCKHORN \$70

RIESLING

CHATEAU STE. MICHELLE \$40

MOSCATO

SEVEN DAUGHTERS \$45

PINOT NOIR

MEIOMI \$55
LA CREMA \$70
BELLE GLOS CLARK & TELEPHONE \$135

MERLOT

MURPHY GOODE \$52
KENDALL JACKSON \$65

CABERNET SAUVIGNON

J LOHR 7 OAKS \$55
LOUIS MARTINI \$70
QUILT \$145
STAG'S LEAP ARTEMIS \$185
KENDALL-JACKSON \$65

RED BLENDS

PURE PASO J LOHR \$45
INTERCEPT \$66
CONUNDRUM \$78
THE PRISONER \$135

COCKTAIL PACKAGES

BLOODY MARY BAR PACKAGE

\$235

8 SOUVENIR COCKTAIL CUPS, 1 BOTTLES OF GREY GOOSE
HOUSE MADE BLOODY MARY MIX, TABASCO SAUCE,
LIME WEDGES, OLIVES, CUBED CHEESE, PICKLE SPEARS, CELERY

BOURBON OR VODKA MULE PACKAGE

\$215

8 SOUVENIR COCKTAIL CUPS, 2 BOTTLES OF JIM BEAM BOURBON
OR ABSOLUT VODKA, GINGER BEER, LIME WEDGES,
FRESH MINT

BUBBLY BAR PACKAGE

\$195

8 SOUVENIR COCKTAIL CUPS, 2 BOTTLES OF LA MARCA PROSECCO
SPARKLING WINE, ASSORTED JUICES, FRESH BERRIES



BARTESIAN[®]

PREMIUM COCKTAILS ON DEMAND[™]

NEW

**\$100 RENTAL FEE
PLUS \$15 PER COCKTAIL
BASED ON CONSUMPTION**



**CONTACT SBEXPERIENCE@ARAMARK.COM
FOR MORE DETAILS.**

WHISKEY



WHISKEY SMASH

This whiskey cocktail is the perfect combination of lemon and muddled mint for any day of the week.



SAZERAC

New Orleans Classic with Sazerac notes imparted from absinthe, sweet notes from a mix of cognac and whiskey with some Cointreau from a dash of bitters.



OLD FASHIONED

This quintessential cocktail was originally crafted in the early 1800s becoming one of our first whiskey cocktails. It is known for its balance of bitter, sweet, and spirit with an added hint of orange peel.

TEQUILA



MARGARITA

A classic, refreshing blend of tequila, lemon and lime. Now available at your kitchen counter.



SPICY MARGARITA

Looking to kick it up a notch? This margarita is for you. Enjoy your favorite Margarita with a Jalapeno and Cayenne kick.



MANGO MARGARITA

This cocktail is a fruity, juicy and refreshing margarita with a sweet blend of tequila, mango, and lime served over ice with a subtle rim.



POMEGRANATE MARGARITA

Time to imbibe on this juicy Pomegranate Margarita. Enjoy these sweet juicy notes mixed with lime and notes of triple sec. Rim with your favorite sugar or salt.

VODKA



ESPRESSO MARTINI

This sweet, smooth, and sipable martini is a crowd pleaser with notes of rich espresso and coffee liqueur. Shake on ice and pour into a martini glass.



GINGER PEACH ICED TEA

What better way to unwind than with this refreshing spiced up iced tea with a zip of ginger and sweet peach? This brings you back to summer days on the porch.



COSMOPOLITAN

Vodka meets cranberry and lime, balanced by the sweetness of orange.



LEMON DROP

This martini based on a beloved candy, sweet and tart it will make your mouth pucker.

RUM



JUNGLE BIRD

Adventure in the jungle. The Jungle Bird is a unique daiquiri drink driven by pineapple juice balanced with lime and rum. Shake on ice and serve in a bird glass or bowl garnished with pineapple slices.



WATCH ME

SILVER & BLACK EXPERIENCES VIP SERVICES



MENUS

VIP MENU SERVICE:

IN ADDITION TO OUR SUITE MENU, WE ARE HAPPY TO CUSTOMIZE A MENU FOR ANY OCCASION YOU ARE PLANNING.

KID FRIENDLY:

ASK OUR SALES TEAM FOR RECOMMENDATIONS ON AGE- APPROPRIATE MENU SELECTIONS SUCH AS CRISPY CHICKEN TENDERS, GRILLED ALL BEEF HOT DOGS, BEEF BURGERS, FLATBREADS, POPCORN, SALTED CARAMEL S'MORES STACK AND MORE!



SWEETS + FLOWERS

SWEETS:

CELEBRATION CAKE \$100

DOZEN CUPCAKES \$50

YOUR CHOICE OF VANILLA, CHOCOLATE, OR RED VELVET DESIGNED FOR ANY CELEBRATION SUCH AS BIRTHDAY, ANNIVERSARY, RETIREMENT AND MORE!

CUSTOM FLORAL ARRANGEMENTS

STANDARD ARRANGEMENT \$150

DELUXE ARRANGEMENT \$225

PREMIUM ARRANGEMENT \$300

SPECIAL REQUESTS

WE ARE HAPPY TO CUSTOMIZE ANY REQUESTS TO MAKE YOUR VISIT WITH US SPECIAL. PLEASE CONNECT WITH YOUR SALES MANAGER AT [SBEXPERIENCE@ARAMARK.COM](mailto:sbexperience@aramark.com). 2 WEEKS ADVANCED NOTICE IS PREFERRED FOR OPTIMAL SELECTIONS ON ANY SPECIAL REQUESTS AND SERVICES.

ORDERING DEADLINES

YOU HAVE ACCESS TO OUR FULL SUITE MENU, WE ASK THAT YOU SUBMIT YOUR ORDER TWO BUSINESS DAYS PRIOR TO YOUR SCHEDULED EVENT. AFTER THAT POINT, OUR ADVANCED DAY MENU WILL NO LONGER BE AVAILABLE TO ORDER AND WE WILL SWITCH OVER TO OUR EVENT DAY MENU.

ADVANCED ORDERS ARE DUE BY 4:00PM ACCORDING TO THE FOLLOWING SCHEDULE:

EVENT	ORDERS	DUE BY 4PM
MONDAY	DUE THE PREVIOUS	THURSDAY
TUESDAY	DUE THE PREVIOUS	FRIDAY
WEDNESDAY	DUE THE PREVIOUS	MONDAY
THURSDAY	DUE THE PREVIOUS	TUESDAY
FRIDAY	DUE THE PREVIOUS	WEDNESDAY
SATURDAY	DUE THE PREVIOUS	THURSDAY
SUNDAY	DUE THE PREVIOUS	THURSDAY

PLEASE SUBMIT ALL ORDERS FOR EVENTS THAT OCCUR AROUND THE HOLIDAY THREE BUSINESS DAYS PRIOR TO YOUR SCHEDULED EVENT.

EVENT DAY ORDERING

ALL MENU ITEMS OFFERED DURING AN EVENT CAN BE FOUND BY SCANNING A QR CODE IN YOUR SUITE TO ORDER EVENT DAY FOOD OR BY CONTACTING YOUR SUITE ATTENDANT.

EVENT DAY ORDERING

ONCE YOU HAVE REVIEWED THE SUITE MENU AND HAVE COMPLETED AN ORDER FORM, ORDERS CAN BE PLACED IN THREE EASY WAYS:

- 1. VIA EMAIL: SBEXPERIENCE@ARAMARK.COM
 - 2. VIA PHONE: 210-444-5070
 - 3. VIA ONLINE: WWW.SUITECATERING.COM
- THE ONLINE CATERING SITE IS RESERVED FOR SUITE OWNERS WHO HAVE ESTABLISHED AN ACCOUNT.

CANCELLATION POLICY

NO CHARGES WILL BE ASSESSED TO CLIENTS FOR ORDERS CANCELLED AT LEAST 24 HOURS IN ADVANCE. SUITE ORDERS THAT ARE NOT CANCELLED WITHIN THE 24-HOUR MINIMUM WILL BE ASSESSED. IF FOR ANY REASON AN EVENT IS CANCELED (COLD, SNOW, RAIN, ETC.) AND THE STADIUM DOES NOT OPEN, YOU WILL NOT BE CHARGED FOR YOUR FOOD AND BEVERAGE ORDER. IF THE GATES TO THE STADIUM OPEN FOR ANY AMOUNT OF TIME AND THE EVENT IS CANCELED (TIME RESTRICTIONS, RAIN, COLD, SNOW, ETC.) YOU WILL BE CHARGED FULLY FOR YOUR FOOD AND BEVERAGE PURCHASE. PLEASE NOTIFY US AS SOON AS POSSIBLE OF ANY CANCELLATIONS.

PAYMENTS & FEES

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.

ADMINISTRATIVE CHARGE

A 18% ADMINISTRATIVE CHARGE IS ADDED TO EACH FOOD AND BEVERAGE ORDER. THIS ADMINISTRATIVE CHARGE IS NOT INTENDED TO BE A TIP, GRATUITY OR SERVICE CHARGE FOR THE BENEFIT OF EMPLOYEES AND IS NOT DISTRIBUTED TO EMPLOYEES.

GRATUITIES

ANY SUITE ATTENDANT GRATUITIES FOR EXCEPTIONAL SERVICE OCCUR AT THE SOLE DISCRETION OF THE SUITE HOLDER. IF ANY SUCH OPTIONAL GRATUITIES ARE GIVEN, ONLY YOUR SUITE ATTENDANT WILL RECEIVE THIS AMOUNT.

METHODS OF PAYMENT

WE REQUIRE PAYMENT IN FULL PRIOR TO THE RENDERING OF ALL SERVICES, GUEST CHECKS WILL BE SETTLED AT THE CONCLUSION OF EACH EVENT. PLEASE NOTE THAT BEFORE RENDERING ANY SERVICES.

1. 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 SILVER & BLACK EXPERIENCE.

2. ESCROW

YOU MAY PREPAY FOR NUMEROUS ORDERS WITH A PAYMENT OF \$10,000 OR MORE. CHARGES INCURRED WILL BE APPLIED TO THE PREPAYMENT AND YOU WILL BE INFORMED WHEN THE EXTENDED PREPAYMENT AMOUNT IS NEAR DEPLETION. APPROPRIATE SIGNATURE IS REQUIRED ON FOOD SERVICE INVOICES PREPARED WHEN SERVICES ARE COMPLETE.

AS THE EXCLUSIVE CATERER OF FROST BANK CENTER, SILVER & BLACK EXPERIENCE BY ARAMARK SPORTS & ENTERTAINMENT IS COMMITTED TO THE HIGHEST STANDARDS OF QUALITY AND SERVICE. ALL FOOD IS PREPARED AND DELIVERED FRESH TO YOUR SUITE FROM OUR FROST BANK CENTER KITCHENS. PLEASE REMEMBER THAT IT IS NOT PERMISSIBLE FOR PATRONS TO BRING FOOD OR BEVERAGES INTO FROST BANK CENTER. WE WILL BE HAPPY TO ASSIST WITH PERSONALIZED DINING REQUIREMENTS SUCH AS DIETARY OR RELIGIOUS RESTRICTIONS.



ALCOHOLIC BEVERAGES

ARAMARK IS THE ONLY LICENSEE AUTHORIZED TO SELL OR SERVICE LIQUOR, BEER AND WINE AT THE FROST BANK CENTER. ALCOHOLIC BEVERAGES ARE NOT PERMITTED TO BE BROUGHT INTO OR TAKEN OUT OF THE SUITES OR THE VENUE ITSELF. TEXAS ALCOHOLIC BEVERAGE COMMISSION (TABC) REGULATIONS PROHIBIT ANY ALCOHOLIC BEVERAGES FROM BEING BROUGHT INTO OR REMOVED FROM FROST BANK CENTER. THE SILVER & BLACK EXPERIENCE 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. ARAMARK ALCOHOL AWARENESS POLICIES WILL BE OBSERVED. POSSIBLE LIABILITIES MAY ARISE FROM THE RESULT OF UNCONTROLLED GUEST BEHAVIOR; THEREFORE, IT IS VERY IMPORTANT THAT THIS POLICY BE STRICTLY FOLLOWED. IT IS THE RESPONSIBILITY OF THE SUITEHOLDER OR ITS REPRESENTATIVES TO CONTROL THE CONSUMPTION OF ALCOHOLIC BEVERAGES WITHIN THE SUITE. BY LAW, MINORS UNDER THE AGE OF 21 AND PERSONS WHO APPEAR VISIBLY INTOXICATED MAY NOT CONSUME ALCOHOLIC BEVERAGES. SUITEHOLDERS MAY INCUR LIABILITY IF THEY FAIL TO COMPLY. IF THERE ARE FURTHER QUESTIONS OR CONCERNS REGARDING THIS POLICY, PLEASE CONTACT YOUR SILVER & BLACK EXPERIENCE SUITE REPRESENTATIVE.

AUTOMATIC BAR RESTOCKING PROGRAM

IT IS OUR RECOMMENDATION THAT EACH SUITE ESTABLISH A STANDARD (PAR) BEVERAGE INVENTORY LEVEL. OUR STAFF WILL INVENTORY THESE ITEMS AT THE CONCLUSION OF EACH EVENT AND REPLENISH FOR THE NEXT GAME AS NECESSARY. PLACE AN INITIAL ORDER OF WHAT YOU WOULD LIKE TO OFFER THROUGHOUT THE SEASON AND WE WILL KEEP YOUR SUITE STOCKED WITH THE SELECTED ITEMS.

PROCEDURES & SERVICES

EVENT DAY ORDERING

A SEPARATE, "EVENT DAY" MENU IS PROVIDED IN YOUR SUITE FOR YOUR REVIEW. EVENT ORDERING IS PROVIDED AS A CONVENIENCE TO YOU AND YOUR SUITE GUESTS, HOWEVER, IT IS INTENDED TO SUPPLEMENT YOUR ADVANCE ORDER, NOT REPLACE IT. PLEASE ALLOW 45 MINUTES FOR THE DELIVERY OF EVENT DAY ORDERS.

CANCELLATIONS

NO CHARGES WILL BE ASSESSED TO SUITE HOLDERS FOR FOOD OR BEVERAGE ORDERS THAT ARE CANCELLED 24 HOURS IN ADVANCE. CANCELLATIONS MUST BE IN WRITING AND MUST BE CONFIRMED BY ARAMARK TO BE VALID. ALL OTHER CANCELLATIONS WILL BE ASSESSED A CHARGE OF UP TO ONE HUNDRED PERCENT OF THE TOTAL ORDER VALUE INCLUDING FEES AND TAXES. IN THE EVENT OF AN EVENT CANCELLATION, YOU WILL NOT BE CHARGED UNLESS THE GATES WERE OPENED BEFORE THE EVENT WAS CANCELLED.

LIABILITY

PLEASE NOTE THAT YOU ARE RESPONSIBLE FOR DAMAGES YOU OR YOUR GUESTS INFLICT ON PROPERTY AND EQUIPMENT PROVIDED AS PART OF OUR SERVICE. PLEASE NOTE THAT ALL FOOD SERVICE EQUIPMENT IS THE PROPERTY OF ARAMARK AND MAY BE REMOVED FROM YOUR SERVICE AREA ONLY BY AUTHORIZED PERSONNEL.

