

SILVER & BLACK

EXPERIENCE



SUITE MENU



Frost Bank
CENTER



HARDWOOD CLASSICS

\$655

SERVES APPROXIMATELY 8 GUESTS

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

BLT SLIDERS

BROWN SUGAR CHIPOTLE RUB BACON
| LEAF LETTUCE | TOMATO | AVOCADO RANCH

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 ASSORTED COOKIES

\$42

PEPPERONI FLATBREAD

TOMATO SAUCE | DOUBLE PEPPERONI | SHREDDED MOZZARELLA

\$47

BEVERAGE PACKAGE

2 X 6 PACK DOMESTIC BEER

2 X 6 PACK PREMIUM BEER

\$79

\$85

GAMETIME CLASSICS

\$540

SERVES APPROXIMATELY 8 GUESTS

FRESHLY POPPED POPCORN

SALTED AND BOTTOMLESS GF VG

FLASH FRIED KETTLE CHIPS

CARAMELIZED ONION DIP GF VG

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 GF VG

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 VG

LARGE SKILLET COBBLER | STREUSEL TOPPING | SALTED CARAMEL SAUCE

\$80

GRILLED ALL BEEF HOT DOGS

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

\$99

BEVERAGE PACKAGE

2 X 6 PACK DOMESTIC BEER

2 X 6 PACK PREMIUM BEER

\$79

\$85

SMOKE HOUSE BBQ

\$695

SERVES APPROXIMATELY 8 GUESTS

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

\$330

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

\$950

SERVES APPROXIMATELY 8 GUESTS

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)

LOADED MASHED

POTATOES

CREAMY MASHED POTATOES | CHOPPED
BACON | CHEDDAR | GREEN ONION

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



STRAWBERRY SPINACH SALAD

SPINACH | SLICED STRAWBERRIES | CANDIED
PECANS | CRUMBLLED FETA | CRANBERRIES |
BALSAMIC VINAIGRETTE 



TEXAS TOMAHAWK

DOUBLE SMOKED RIBEYE ON THE
BONE | 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

\$79

\$85

SOUTHWEST GRILL

\$575

SERVES APPROXIMATELY 8 GUESTS

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

\$59

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

FRESHLY POPPED POPCORN

SALTED AND BOTTOMLESS  

\$21

FLASH FRIED KETTLE CHIPS

CARAMELIZED ONION DIP

\$35.50

SPURS CHIPS & SALSA

SPURS SPICED FRIED CORN TORTILLA
CHIPS | ROASTED TOMATO SALSA |
SOUTHWEST GUACAMOLE

\$75

SPURS CHIPS & QUESO BLANCO

MEXICAN STYLE WHITE QUESO | PICO
DE GALLO | SPURS SPICED CORN
TORTILLA CHIPS

\$80

BAVARIAN SOFT PRETZEL STICKS

SPICY BROWN MUSTARD | ZESTY
PIMENTO BEER CHEESE

\$50

GOURMET MIXED NUTS

BRAZIL NUTS | ALMONDS | CASHEWS |
HAZELNUTS | PECANS | SPURS SPICE

\$50

CANDYLAND DISPLAY

ASSORTED CHOCOLATE AND SWEET &
SOUR GUMMY CANDY

\$50



VEGETARIAN



VEGAN



GLUTEN FRIENDLY



CHILLED PLATTERS

SERVES APPROXIMATELY 8 GUESTS

VEGETABLE MEZZE & DIPS

\$99

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

FRESH FRUIT & BERRIES

\$108

WATERMELON | CANTALOUPE | HONEYDEW |
PINEAPPLE | GRAPES | BERRIES ^{GF V}

ARTISAN CHEESE DISPLAY

\$114

IMPORTED & LOCAL CHEESE | DRIED FRUITS |
GRAPES | CRACKER BASKET (GF WITHOUT CRACKER BASKET) ^{VG}

CHARCUTERIE & ARTISAN CHEESE

\$147

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

SHRIMP CEVICHE PACHANGA

\$299

BEER OF CHOICE TOPPED WITH CHAMOY &
TAJIN | SHRIMP CEVICHE | PICKLED RED ONION
| LIMES | TORTILLA CHIPS

SOUTHWEST FIESTA DIP

\$90

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

HEIRLOOM CAPRESE ^{GF VG}

\$168

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

CHILLED BEEF TENDERLOIN ^{GF VG}

\$212

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

ITALIAN GRINDER

\$128

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

BEEF TENDERLOIN SANDWICH

\$198

SHAVED TENDERLOIN | BOURSIN CHEESE | ARUGULA | CARAMELIZED ONION

BUFFALO CHICKEN WRAP

\$120

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

FARMSTAND WRAP

\$112

RED PEPPER HUMMUS | CARROTS | TOMATO | CUCUMBER | BELL PEPPERS | GREENS MEDLEY  

BLT SALAD

\$112

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



VEGETABLE PASTA SALAD

\$120

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

MEDITERRANEAN QUINOA SALAD

\$120

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



CLASSIC CAESAR SALAD

\$120

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

(VEGETARIAN, GF WITHOUT CROUTONS)

LOADED BAKED POTATO SALAD

\$60

SHREDDED CHEDDAR | CHOPPED BACON | SOUR CREAM | GREEN ONION



HOT APPETIZERS

SERVES APPROXIMATELY 8 GUESTS

- | | |
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| CRISPY CHICKEN TENDERS
HONEY MUSTARD BBQ SAUCE RANCH | \$135 |
| CHICKEN WINGS
BBQ, BUFFALO GARLIC PARMESAN
 LEMON PEPPER SPICY SWEET CHILI GF | \$128 |
| STREET TACOS
BEEF ASADA FIRE-BRAISED CHICKEN
 PORK CARNITAS DICED ONION CHOPPED
CILANTRO LIMES GRILLED JALAPENOS
QUESO FRESCO CORN TORTILLAS
 ROASTED TOMATO SALSA SALSA VERDE GF | \$144 |
| BBQ PULLED PORK SLIDERS
CHIPOTLE BBQ SAUCE COLE SLAW
 BUTTERED BROICHE BUN | \$128 |
| ROASTED CHICKEN &
CHEESE QUESADILLA
FIRE-BRAISED CHICKEN CHEDDAR
JACK CHEESE PICO DE GALLO
 SOUR CREAM GUACAMOLE | \$120 |
| VEGETABLE &
CHEESE QUESADILLA
BLACK BEAN ROASTED CORN PEPPERS
 CHEDDAR JACK CHEESE PICO DE GALLO
 SOUR CREAM GUACAMOLE VG | \$112 |
| CREAM CHEESE STUFFED
JALAPENOS
CILANTRO BACON RANCH DIPPING SAUCE | \$144 |
| WARM SPINACH
ARTICHOKE DIP
MANCHEGO CHEESE LEMON PEPPER
PITA CHIPS VG | \$96 |
| FRIED MAC & CHEESE BALLS
WITH SIRACHA AIOLI | \$80 |
| FRIED VEGETABLE SPRING ROLLS
WITH SWEET CHILI SAUCE | \$65 |



FAN FAVORITES

SERVES APPROXIMATELY 8 GUESTS

GRILLED ALL BEEF HOT DOGS

\$99

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

BEEF BURGERS

\$150

LEAF LETTUCE | SLICED ONION | TOMATOES
| PICKLES | BURGER SAUCE | SLICED ASSORTED
CHEESES | POTATO BUN | TRADITIONAL
CONDIMENTS (GF WITHOUT ROLLS)

BEYOND MEAT BURGERS

\$136

LEAF LETTUCE | SLICED ONION | TOMATOES
| PICKLES | CHEDDAR CHEESE | BURGER SAUCE
| POTATO BUN | TRADITIONAL CONDIMENTS 
(GF WITHOUT ROLLS)

MEXICAN GRILLED STREET CORN

\$112

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

CHOPPED BBQ BRISKET MAC & CHEESE

\$146

MESQUITE SMOKED BRISKET | CAVATAPPI PASTA
| SMOKED GOUDA | CHEDDAR | MONTERREY JACK
| CHIPOTLE BBQ SAUCE | GREEN ONION



CHEF SIGNATURE FAVORITES

SERVES APPROXIMATELY 8 GUESTS

BEEF SHORT RIBS

\$255

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

SMOKED BEEF BRISKET & RIBS

\$355

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

\$192

HONEY BUTTER BISCUITS | BOURBON MAPLE SYRUP

BEEF & CHICKEN FAJITAS

\$209

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

SPICY GOCHUJAN KOREAN FRIED CHICKEN

\$95

FLATBREADS

PEPPERONI

\$47

TOMATO SAUCE | DOUBLE PEPPERONI | SHREDDED MOZZARELLA GF

CHICKEN ALFREDO

\$47

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

HEIRLOOM CAPRESE

\$47

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

GARDEN MUSHROOM

\$47

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

CRAVEWORTHY COOKIES

\$42

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

HOMEMADE PEACH COBBLER

\$80

LARGE SKILLET COBBLER | STREUSEL TOPPING
| SALTED CARAMEL SAUCE 

BANANAS FOSTERS

\$83

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

GOURMET DESSERT BAR TRIO

\$72

CHOCOLATE CHUNK BROWNIES | LEMON BURST
MACAROONS | BUTTERSCOTCH BLONDIES 

TEXAS PECAN BREAD PUDDING

\$104

TEXAS WHISKEY CARAMEL | POWDERED SUGAR

NEW YORK VANILLA CHEESECAKE

\$90

RASPBERRY DRIZZLE 

CAJETA CARAMEL CHURROS

\$59

MIXED BERRY COMPOTE 

MINIATURE DESSERT CAKES

\$88

RED VELVET | TIRAMISU | PEANUT BUTTER
EXPLOSION | BASQUE CHEESECAKE 

SALTED CARAMEL S'MORES STACK

\$88

DOUBLE CHOCOLATE BROWNIES | TOASTED
MARSHMALLOW | SALTED 

BEVERAGES

BEER

SOLD BY THE 6 PACK

DOMESTIC \$39.50

MILLER LITE
COORS LIGHT
BUDWEISER
BUD LIGHT
BUDWEISER ZERO

PREMIUM \$42.50

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
SUN CRUISER SPIKED TEA
KARBACH RANCH WATER
KARBACH HOPADILLO
KARBACH LOVE STREET

SOFT DRINKS \$21.50

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 & TEA

SOLD BY THE 6 PACK

DASANI BOTTLED WATER	\$24
SMARTWATER WATER	\$30
GOLD PEAK ICED TEA	\$40
TOPO CHICO	\$27
CLUB SODA	\$24
TONIC WATER	\$23

JUICES \$24

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



SPIRITS

VODKA

ABSOLUT	\$85
TITO'S	\$100
KETEL ONE	\$95
GREY GOOSE	\$125
LIVE OAK	\$85

RUM

BACARDI SUPERIOR	\$66
CAPTAIN MORGAN	\$80
MALIBU	\$75

GIN

BOMBAY	\$90
HENDRICKS	\$95

WHISKEY & BOURBON

CROWN ROYAL	\$115
FIREBALL	\$70
JACK DANIEL'S	\$95
MAKER'S MARK	\$95
PENDLETON WHISKEY	\$90
JIM BEAM	\$80
WOODFORD RESERVE	\$105
JAMESON IRISH WHISKEY	\$80
KNOB CREEK	\$140
BASIL HAYDEN	\$155
SKREWBALL	\$110
GARRISON BROTHERS SMALL BATCH	\$232
SHINER SHINE	\$80

SCOTCH

CHIVAS REGAL	\$100
DEWARS	\$95
JOHNNIE WALKER RED	\$110
JOHNNIE WALKER BLACK	\$120
MACALLAN	\$200

TEQUILA & MEZCAL

JOSE CUERVO GOLD	\$75
1800 BLANCO	\$95
1800 REPOSADO	\$95
LALO	\$145
PATRON SILVER	\$145
CASAMIGOS BLANCO	\$180
CASAMIGOS REPOSADO	\$200
CASAMIGOS ANEJO	\$210
LUNAZUL BLANCO	\$85
LUNAZUL REPOSADO	\$85
LUNAZUL ANEJO	\$110

CORDIALS

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

BAR SUPPLIES

SOLD BY THE BOTTLE

MARGARITA MIX	\$11
BLOODY MARY MIX	\$11
GRENADINE SYRUP	\$10
SWEET & SOUR MIX	\$11
TABASCO SAUCE	\$6
WORCESTERSHIRE	\$5
FEVER TREE GINGER BEER (6 PACK)	\$30

<i>GARNISH</i>	
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 \$75
VEUVE CLICQUOT YELLOW LABEL \$200

ROSÉ

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

CHARDONNAY

KENDALL-JACKSON \$50
SONOMA-CUTRER \$75
STAG'S LEAP \$110
LA CREMA \$70

PINOT GRIGIO

SANTA MARGHERITA \$70
BANFI \$65

SAUVIGNON BLANC

KIM CRAWFORD \$55
DUCKHORN \$80

RIESLING

CHATEAU STE. MICHELLE \$40

MOSCATO

SEVEN DAUGHTERS \$45

PINOT NOIR

MEIOMI \$65
LA CREMA \$70
BELLE GLOS CLARK & TELEPHONE \$135

MERLOT

MURPHY GOODE \$55
KENDALL JACKSON \$75

CABERNET SAUVIGNON

J LOHR 7 OAKS \$55
LOUIS MARTINI \$70
QUILT \$155
STAG'S LEAP ARTEMIS \$185
KENDALL-JACKSON \$75
CAYMUS \$250
SILVER OAK ALEXANDER
VALLEY \$225

RED BLENDS

PURE PASO J LOHR \$45
INTERCEPT \$70
CONUNDRUM \$80
THE PRISONER \$150

COCKTAIL PACKAGES

BLOODY MARY BAR PACKAGE

\$255

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

\$235

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

BUBBLY BAR PACKAGE

\$215

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



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

