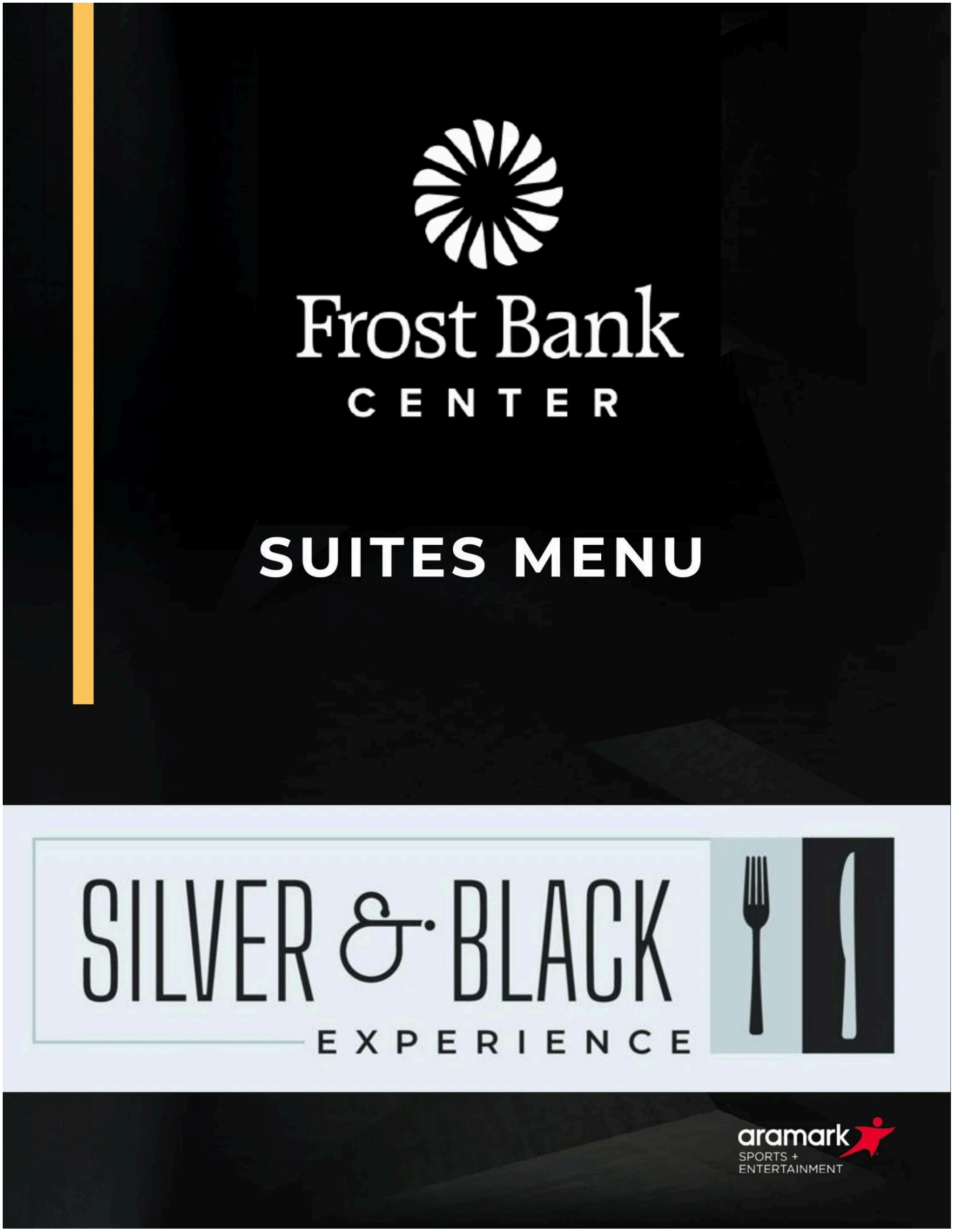

Frost Bank
CENTER
SUITES MENU
SILVER & BLACK
EXPERIENCE
aramark
SPORTS +
ENTERTAINMENT


PACKAGES
PACKAGES
aramark
SPORTS +
ENTERTAINMENT

CLASSICS

$655

Serves approximately 8 guests.



Freshly Popped Popcorn *(GF, Vegetarian)*
Salted and Bottomless

House Fried Kettle Chips *(GF, Vegetarian)*
Caramelized Onion Dip

Bavarian Pretzels *(Vegetarian)*
Beer Cheese Dip | Lager Mustard

Garden Salad
Mixed Greens | Heirloom Cherry Tomato | Cucumber | Carrot
Homestyle Ranch | Balsamic Vinaigrette

Market Vegetables *(Vegetarian)*
Baby Carrots | Mini Peppers | Cauliflower | Broccoli
English Cucumber | Radish | Herb Ranch | Red Pepper Hummus

Fresh Fruit & Berries *(Vegan, GF)*
Melons | Grapes | Pineapple | Berries

Hot Dogs *(GF without Rolls)*
Sauerkraut | Traditional Condiments | Yellow Onion

Crispy Chicken Tenders
Honey Mustard | BBQ Sauce | Ranch

Grilled Beef Burger *(GF without Rolls)*
House Pickles | Caramelized Onions | Leaf Lettuce
Roma Tomatoes | Burger Sauce



TO FURTHER ENHANCE YOUR EXPERIENCE,
ADD ONE OF OUR OTHER MENU FAVORITES.

Craveworthy Cookies
$45
(Vegetarian, Produced in an Environment that Handles Nuts)
Assorted Cookies

Creamy Pasta Salad
$65
Cavatappi | Celery | Red Onion | Chopped Bacon | Cheddar Cheese | Mayo

Mac & Cheese Bites
$80
Sriracha Aioli

SMOKEHOUSE

$695

Serves Approximately 8 guests.



Freshly Popped Popcorn *(GF, Vegetarian)*
Salted and Bottomless

Texas Twinkie
Fresh Jalapeño | Chopped Brisket | Cream Cheese | Bacon Wrapped

Chopped BLT Salad
Chopped Romaine | Cherry Tomato | Chopped Bacon | Cheddar Cheese | House Croutons | Ranch

Fresh Fruit & Berries *(Vegan, GF)*
Melons | Grapes | Pineapple | Berries

Loaded Baked Potato Salad
Creamy Dressing | Shredded Cheddar Cheese
Crispy Bacon | Scallion

14 Hr. Smoked Brisket
Bourbon BBQ Sauce | Golden Mustard BBQ Sauce | Grilled Jalapeño | Pickles | Pickled Red Onions

Kielbasa Sausage
Stone Ground Mustard | Grilled Jalapeño | Peppers & Onions

Macaroni and Cheese
Cavatappi Pasta | Creamy Cheese Sauce | Cheddar Cheese



TO FURTHER ENHANCE YOUR EXPERIENCE, ADD ONE OF OUR OTHER MENU FAVORITES.

Jumbo Chicken Wings *(GF)* $135
Buffalo Sauce | BBQ Sauce | Garlic Parmesan | Lemon Pepper | Celery & Carrots

Cucumber Dill Salad $45
Cucumber | Red Onion | Cherry Tomato | Dill | Apple Cider Vinegar

Chocolate Brownies $65
Caramel Pecan | Chocolate Ganache

PREMIUM

$1,125

Serves approximately 8 guests.

Truffle Popcorn *(GF, Vegetarian)*

Smoked Salmon Avocado Crostini
Fresh Avocado | Smoked Salmon | Capers | Fresh Dill

Charcuterie and Cheese Board
(GF without Cracker Basket)
Butcher Meats | Artisan Cheeses | Lager Mustard
Orange Marmalade | Dried Fruit | Grapes
Assorted Crackers and Flatbreads

Onion Bacon Jam Boursin Dip
Onion Bacon Jam | Boursin Cheese | Crostini

Jumbo Shrimp Cocktail
Cocktail Sauce | Horseradish | Grilled Lemon

Citrus Salad
Arugula | Red Onion | Craisins | Mandarins | Candied Pecans | Goat Cheese Crumble | Citrus Vinaigrette

Citrus Glazed Chicken Lollipop
Chimichurri | Grilled Bell Peppers

Texas Tomahawk
Double Smoked Ribeye | Roasted Mushrooms | Bell Peppers | Caramelized Onions | Garlic Herb Butter
Whipped Truffle Mashed Potatoes

Lobster Mac & Cheese
Cavatappi Pasta | Tender Lobster Meat



TO FURTHER ENHANCE YOUR EXPERIENCE,
ADD ONE OF OUR OTHER MENU FAVORITES.

Mini Beef Wellingtons
$120
Horseradish Cream

Roasted Tomato Basil Burrata $75
Roasted Heirloom Tomato | Fresh Burrata | Fresh Basil | Truffle Oil | Balsamic

Basque Cheesecake $96
Berry Compote | Chocolate | Caramel Sauce

SOUTHWEST PACKAGE

$625

Serves approximately 8 guests.

Freshly Popped Popcorn *(GF, Vegetarian)*
Salted and Bottomless

Guacamole Bar
Guacamole | Salsa Roja | Fresh Molcajete Salsa Verde | Fresh Tortilla Chips

Chori Queso
Queso Bravo | Crumbled Chorizo | Pico de Gallo | Tortilla Chips

Tex-Mex Caesar Salad
Chopped Romaine | Cherry Tomato | Queso Fresco | Roasted Corn & Black Bean Mix | Tortilla Strips | Chipotle Caesar Dressing

Mexican Street Corn Pasta Salad
Cavatappi Pasta | Roasted Corn | Elote Sauce | Queso Fresco | Chili Powder | Chopped Cilantro

Chicken & Steak Fajitas
Sauteed Peppers & Onions | Grilled Jalapeños | Corn & Flour Tortillas

Build Your Own Pork Tostada Bar
Pork Verde | Mini Tostadas | Pickled Red Onion | Queso Fresco | Pickled Jalapeños

Fiesta Rice & Ranchero Beans
Spanish Red Rice | Traditional Charro Beans

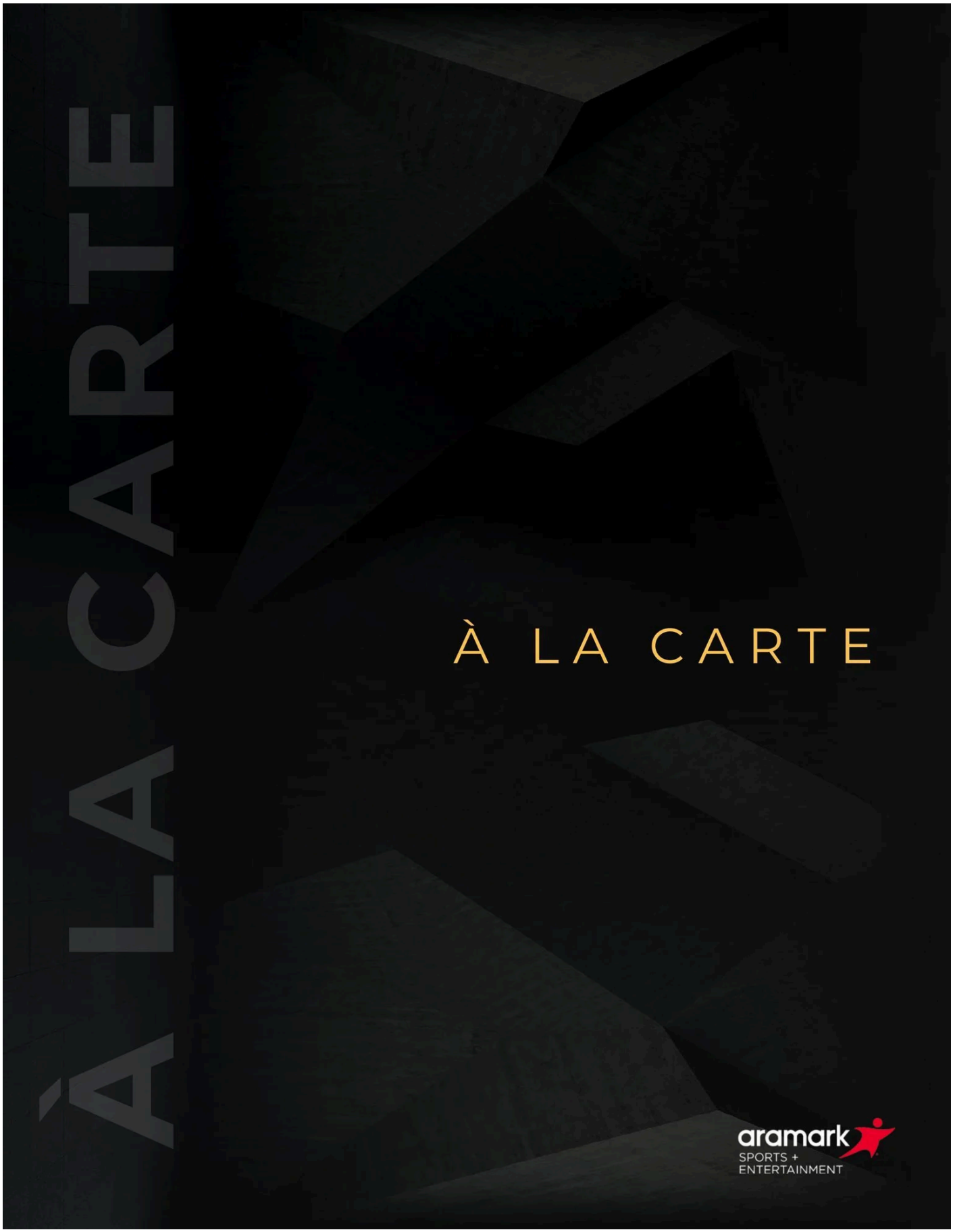


TO FURTHER ENHANCE YOUR EXPERIENCE,
ADD ONE OF OUR OTHER MENU FAVORITES.

Chicken Taquitos $80
Avocado Crema | Pico de Gallo | Queso Fresco

Ceviche $155
Shrimp | Lime Juice | Tomato Cucumber | Jalapeño | Red Onions | Clamato

Cajeta Filled Churros $60
Berry Compote


À LA CARTE
À LA CARTE
aramark
SPORTS +
ENTERTAINMENT

À LA CARTE MENU

SNACKS

Freshly Popped Popcorn *(GF, Vegetarian)* $22
Salted and Bottomless

Flash Fried Kettle Chips *(GF, Vegetarian)* $40
Caramelized Onion Dip

Bavarian Soft Pretzels *(Vegetarian)* $50
Beer Cheese Dip | Lager Mustard

Flash Fried Tortilla Chips *(Vegan, GF)* $75
House Tomato Salsa

TO FURTHER ENHANCE YOUR EXPERIENCE, ADD ONE OF OUR OTHER MENU FAVORITES.

Guacamole Bar $75
Guacamole | Salsa Roja | Fresh Molcajete Salsa Verde | Fresh Tortilla Chips

White Truffle Chips $40
Urbani Italian White Truffles | French Sea Salt

Gourmet Mixed Nuts $50
Brazil Nuts | Almonds | Cashews | Hazelnuts | Pecans | Spurs Spice





À LA CARTE MENU

CHILLED PLATTERS

Market Vegetables $99
Baby Carrots | Mini Peppers | Cauliflower | Broccoli
English Cucumber | Radish | Herb Ranch
Red Pepper Hummus

Fresh Fruit & Berries *(Vegan, GF)* $108
Melons | Grapes | Pineapple | Berries

Onion Bacon Jam Boursin Dip $55
Onion Bacon Jam | Boursin Cheese | Crostini

Charcuterie and Cheese Board**
(Vegetarian, GF without Cracker Basket) $147
Butcher Meats | Artisan Cheeses | Lager Mustard
Orange Marmalade | Dried Fruit | Grapes
Assorted Crackers and Flatbreads

Jumbo Shrimp Cocktail *(GF)* $135
Cocktail Sauce | Horseradish | Grilled Lemon

TO FURTHER ENHANCE YOUR EXPERIENCE,
ADD ONE OF OUR OTHER MENU FAVORITES.

Ceviche $155
Shrimp | Lime Juice | Tomato | Cucumber |
Jalapeño | Red Onions | Clamato

Signature Giant Lobster Roll $225
Tender Lobster Meat | Seasoned & Dressed | Served
on a Large Toasted Brioche Roll





À LA CARTE MENU

HOT APPETIZERS

Jumbo Chicken Wings *(GF)* $135
Buffalo | BBQ | Garlic Parmesan | Lemon Pepper | Carrots & Celery
Buttermilk Ranch | Blue Cheese

Crispy Chicken Tenders $140
Honey Mustard | BBQ Sauce | Ranch

Chips and Queso Dip $90
Queso Blanco | Pico de Gallo | Tortilla Chips

Macaroni and Cheese $120
Cavatappi Pasta | Creamy Cheese Sauce
Cheddar Cheese

Warm Spinach & Artichoke Dip $99
Manchego Cheese | Lemon Pepper Pita Chips

TO FURTHER ENHANCE YOUR EXPERIENCE,
ADD ONE OF OUR OTHER MENU FAVORITES.

Birria Empanadas $120
Avocado Ranch

Mac & Cheese Bites $80
Sriracha Aioli

Cream Cheese Stuffed Jalapeños $144
Cilantro Bacon Ranch





À LA CARTE MENU

SANDWICHES & SALADS

Turkey & Fontina Sandwich $96
Smoked Turkey | Baby Arugula | Basil Aioli | Roma Tomato | Fontina | Baguette

Classic Caesar Salad
(Vegetarian, GF without Croutons) $120
Romaine | Parmesan Reggiano
Herbed Crouton | Classic Caesar Dressing
Add Chicken $12

Tex-Mex Caesar Salad $125
Chopped Romaine | Cherry Tomato | Queso Fresco | Roasted Corn & Black Bean Mix | Tortilla Strips | Chipotle Caesar Dressing

Loaded Baked Potato Salad $60
Creamy Dressing | Shredded Cheddar Cheese
Crispy Bacon | Scallion

Caprese Salad $96
Heirloom Tomato | Fresh Mozzarella | Fresh Basil | Truffle Oil | Balsamic Reduction | Sea Salt | Crushed Black Pepper

Texas Cobb Salad $105
Chopped Romaine | Diced Tomato | Chopped Bacon | Cheddar Cheese | Smoked Turkey | Hard Boiled Egg | Red Onion | Avocado Ranch Dressing

TO FURTHER ENHANCE YOUR EXPERIENCE, ADD ONE OF OUR OTHER MENU FAVORITES.

Beef Tenderloin Sandwich $199
Shaved Tenderloin | Boursin Cheese | Arugula
Caramelized Onions

Italian Grinder Sandwich $128
Peppered Ham | Salami
Prosciutto | Provolone
Banana Peppers | Olives
Tomato | Lettuce

Greek Salad $55
Cucumber | Heirloom Tomato | Kalamata Olives
Red Onion | Feta | Chopped Parsley | Italian Dressing



À LA CARTE MENU

FAN FAVORITES

Hot Dogs *(GF without Rolls)* $105
Sauerkraut | Traditional Condiments
Yellow Onions

Grilled Beef Burgers *(GF without Rolls)* $155
House Pickles | Caramelized Onions
Leaf Lettuce | Roma Tomatoes
Burger Sauce

14 Hr. Smoked Brisket $220
Bourbon BBQ Sauce | Golden Mustard BBQ Sauce | Grilled Jalapeño | Pickles | Pickled Red Onions

Mesquite Smoked Ribs $240
Bourbon BBQ Glaze

Brisket Mac & Cheese Sliders $146
Chopped BBQ Brisket | Mac & Cheese | Caramelized Onions

TO FURTHER ENHANCE YOUR EXPERIENCE, ADD ONE OF OUR OTHER MENU FAVORITES.

Chicken Quesadillas $120
Diced Grilled Chicken | Pico de Gallo | Shredded Mozzarella Cheese

BBQ Pulled Pork Slider $128
Pulled Pork | Golden BBQ Sauce
Dill Pickles | Coleslaw

Grilled Chicken Pesto Slider $75
Grilled Chicken | Pesto Aioli
Fresh Mozzarella | Tomato
Arugula | Brioche Bun





À LA CARTE MENU

CHEF SIGNATURE FAVORITES

Citrus Glazed Chicken Lollipop $105
Chimichurri | Pickled Fresno Chili

Crispy Tofu Bulgogi $120
Crispy Tofu | Bulgogi Sauce | Bed of White Rice | Green Onions | Sesame Seeds

Chicken & Steak Fajitas $195
Sauteed Peppers & Onions | Grilled Jalapeños | Flour Tortillas

TO FURTHER ENHANCE YOUR EXPERIENCE, ADD ONE OF OUR OTHER MENU FAVORITES.

Street Tacos $144
Asada & Al Pastor | Diced Onions | Cilantro | Molcajete Salsa Verde | Mini Corn & Flour Tortillas

Sausage Board $135
Local Source Sausage Trio | Grilled Onions & Peppers | Hot Pepper Relish | Sauerkraut | Spicy Brown & Dijon Mustard

Pork Verde Sope $95
Corn Sope | Refried Beans | Pork Verde | Queso Fresco | Pickled Red Onion | Cilantro



À LA CARTE MENU

FLATBREAD PIZZA

Three Cheese Flatbread *(Vegetarian)* $49
Tomato Sauce | Shredded Mozzarella | Shredded Cheddar | Shaved Parmesan | Basil

Pepperoni Flatbread $49
Tomato Sauce | Sliced Pepperoni | Shredded Mozzarella | Basil

TO FURTHER ENHANCE YOUR EXPERIENCE,
ADD ONE OF OUR OTHER MENU FAVORITES.

Italian Sausage Flatbread $49
Tomato Sauce | Shredded Mozzarella | Pepperoni | Italian Sausage | Ricotta Cheese

Chicken Street Corn Flatbread $49
Shredded Chicken | Shredded Mozzarella | Elote Corn Sauce



À LA CARTE MENU

DESSERTS

Craveworthy Cookies $45
(Vegetarian, Produced in an Environment that Handles Nuts)
Assorted Cookies

Chocolate Brownies *(Vegetarian, Contains Nuts)* $65
Chocolate Ganache | Caramel | Pecans

Dessert Charcuterie $175
Chocolate Mousse Shooter
Raspberry Cheesecake Shooters
Mini Cookies and Chocolate Filled Wafer Cookies
Chocolate Covered Oreos, Strawberries, and Pretzels
Assorted Candies

TO FURTHER ENHANCE YOUR EXPERIENCE,
ADD ONE OF OUR OTHER MENU FAVORITES.

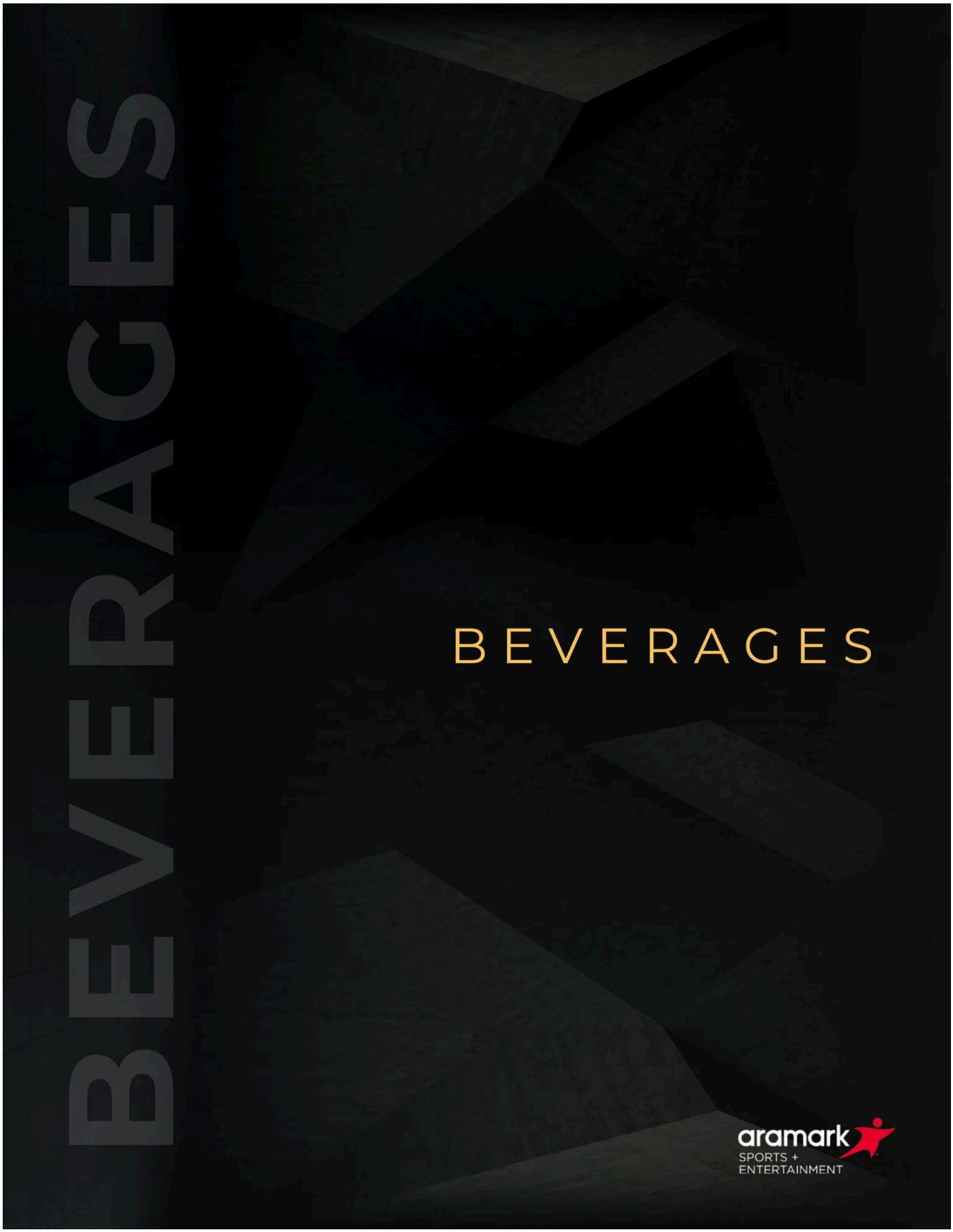
Cajeta Filled Churros $60
Berry Compote

Basque Cheesecake $96
Berry Compote | Chocolate | Caramel Sauce

Berry Cobbler $115
Mixed Berries | Streusel Topping | Roasted Almonds | Whipped Topping






BEVERAGES
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BEVERAGE MENU

BEVERAGES *Sold by the 6 Pack*

BEER

DOMESTIC $42
Bud Light
Budweiser
Budweiser Zero
Coors Light
Miller Lite

PREMIUM $45
Blue Moon
Corona
Dos XX
Goose Island IPA
Karbach Hopadillo
Karbach Love Street
Karbach Ranch Water
Lagunitas IPA
Michelob Ultra
Modelo
Sam Adams
Shiner Bock
Sierra Nevada IPA
Stella Artois
Surfside
White Claw

SOFT DRINKS $23
Coca-Cola
Coca-Cola Zero
Diet Coke
Dr. Pepper
Ginger Ale
Minute Maid Lemonade
Root Beer
Sprite
Sprite Zero

WATER & TEA

Dasani $24
Smartwater $30
Club Soda $24
Gold Peak Iced Tea $40
Tonic Water $23
Topo Chico $30

JUICES $24
Cranberry Juice
Grapefruit Juice
Orange Juice
Pineapple Juice
Tomato Juice



BEVERAGE MENU

LIQUOR

VODKA
Absolut $85
Tito's $105
Ketel One $105
Grey Goose $125
Live Oak $85

RUM
Bacardi Superior $75
Captain Morgan $80
Malibu $75

GIN
Bombay $90
Hendricks $95

WHISKEY & BOURBON
Shiner Shine $80
Crown Royal $115
Fireball $70
Maker's Mark $100
Jack Daniel's $100
Pendleton $90
Jim Beam $80
Woodford Reserve $125
Jameson $90
Basil Hayden $155
Knob Creek $145
Skrewball $110

SCOTCH
Chivas Regal $100
Dewars $95
Johnnie Walker Red $110
Johnnie Walker Black $120
Macallan 12 $250

TEQUILA
Lunazul Blanco $95
Lunazul Reposado $95
Lunazul Anejo $115
Jose Cuervo Gold $75
1800 Blanco $95
1800 Reposado $95
Lalo $145
Patron Silver $145
Casamigos Blanco $185
Casamigos Reposado $210
Casamigos Anejo $215

CORDIALS
Baileys $100
Kahlua $90
Rumchata $70
Grand Marnier $110

BAR SUPPLIES
SOLD BY THE BOTTLE
Margarita Mix $11
Bloody Mary Mix $11
Grenadine $10
Sweet & Sour Mix $11
Tabasco $6
Worcestershire $5
Ginger Beer (6 Pack) $30

GARNISH
Stuffed Olives $5
Limes $5
Lemons $5
Cherries $5



BEVERAGE MENU

WINE

HOUSE WINES $60
Robert Mondavi Private Selection
Cabernet Sauvignon
Chardonnay
Merlot
Pinot Grigio
Pinot Noir
Sauvignon Blanc

SPARKLING / CHAMPAGNE
La Marca $58
Mumm Napa Brut Rosé $75
Veuve Clicquot $200

ROSÉ
Fleur De Mer $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

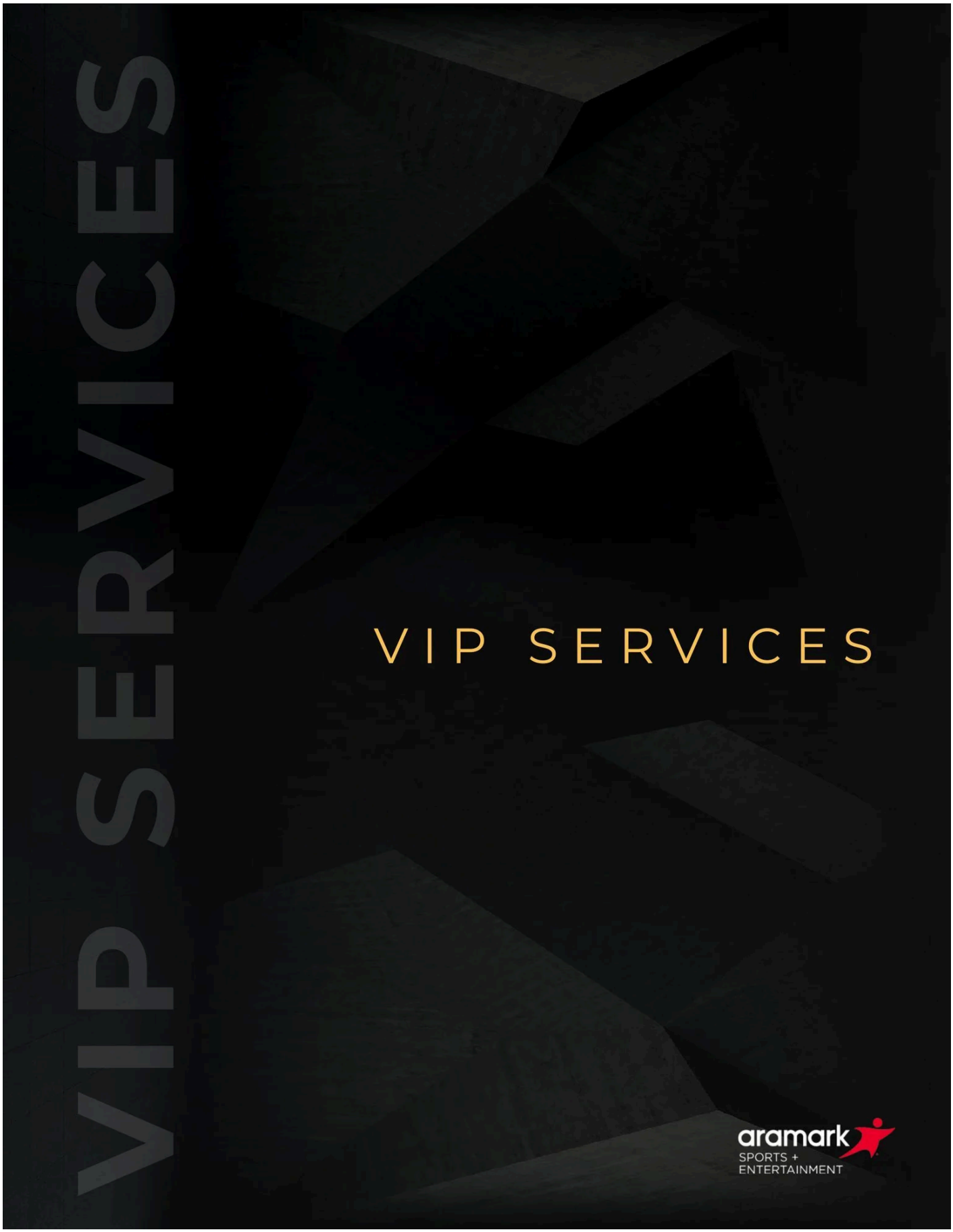
PINOT NOIR
Meiomi $65
La Crema $70
Belle Glos $135

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
Intercept $70
Conundrum $80
The Prisoner $150




VIP SERVICES
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VIP SERVICES





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, Chocolate Brownies, and more!

SWEETS

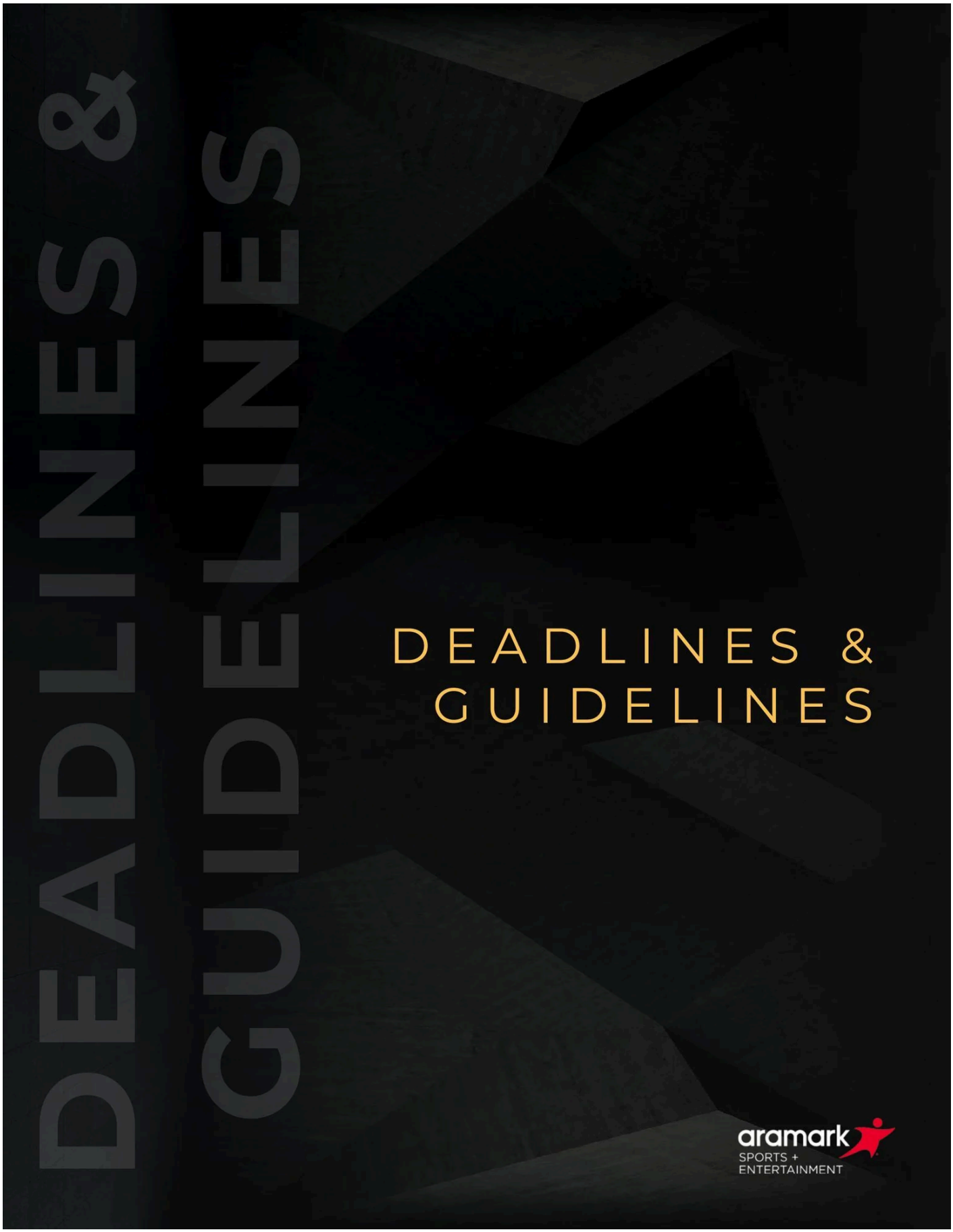
Celebration Cake $125
Dozen Cupcakes $75
Your choice of Vanilla, Chocolate, or Red Velvet designed for any celebration such as Birthday, Anniversary, Retirement, and more!

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. 2 weeks advanced notice is preferred for optimal selections on any special requests and services.


DEADLINES &
GUIDELINES
DEADLINES &
GUIDELINES
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DEADLINES

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's 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.

ADVANCED 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.preorder.tapin2/2161

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 48 hours in advance. Suite orders that are not cancelled within the 48-hour minimum will be charged for the entirety of their order. If for any reason an event is canceled (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, Snow, Etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible for any cancellations.

PAYMENT & 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.

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.

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 completed.

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.

GUIDELINES

ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or service liquor, beer, and wine at the Frost Bank Center. Texas Alcoholic Beverage Commission (TABC) regulations prohibit any alcoholic beverages from being brought into or removed from the suites or the Frost Bank Center venue. The Silver & Black Experience premium services reserve 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 liabilites 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 holders or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 21 and persons who appears visibily intoxicated may not consume alcoholic beverages.

AUTOMATIC BAR RESTOCK PROGRAM

It is our recommendation that each suite establishes 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.

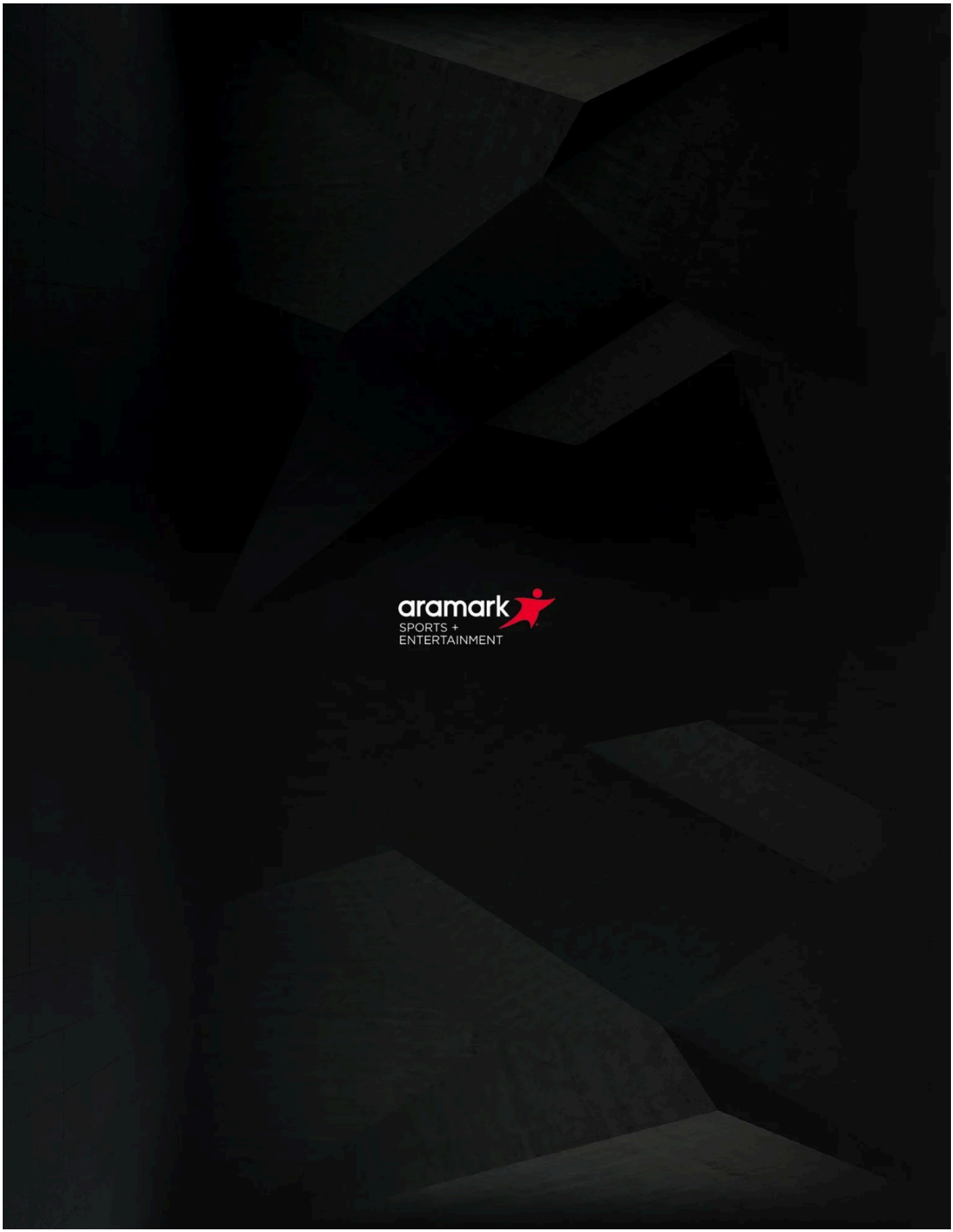
PROCEDURES & SERVICES

EVENT DAY ORDERING

A separate, "Event Day" menu is provided in your suite for your review. Event Day ordering is provided as a convenience to you and your suite guests; however, it is intended to supplement your advanced order, not replace it. Please allow 45 minutes for the delivery of event day orders.

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.


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