

THE BOLD NORTH

2025 | SUITES MENU





WELCOME

Our team is thrilled to welcome you back to US Bank Stadium and provide you with the utmost food and beverage experience. We have true artisans that work hard to provide the stadium with their highest quality products, allowing us to offer our guests a transforma-tive culinary experience. At U.S. Bank Stadium, we are honored to collaborate with the Twin Cities’ most-renowned restauranteurs, iconic local brands and beloved small businesses to bring a unique and authentic fare to the dining program.

The menu is designed to offer many alternatives and we encourage you to contact us for more details during the planning stages of your event. We are here to make your event a great success, let us show you what we can offer!

– *Aramark Suites Team*

MENU CHOICES

We understand the importance of a well-balanced diet and of maintaining food preferences, so we have identified items to make your selections easier. The legend below will help you select menu items based on dietary needs and personal preferences.

- V** **VEGETARIAN:** no animal proteins except dairy and eggs
- Vv** **VEGAN:** no animal products
(also dairy-free)
- DF** **DAIRY-FREE:** Ingredients contain no dairy products
(our food is made in a kitchen that uses dairy)
- GF** **GLUTEN-FREE:** Ingredients contain no gluten
(our food is made in a kitchen that uses wheat)
- SW** **SEAFOOD WATCH:** Made with sustainably sourced seafood

Our kitchens are not allergen-free. We will make every effort to produce food that is free of allergens but cannot guarantee that there will not be cross contamination due to our production facilities.

SUITES » BLITZ PACKAGE

AT DOORS

ASSORTED SNACKS V

Mix Popcorn | Gardetto's | Kettle Chip | Caramelized Onion Dip

SEASONAL FRUIT DISPLAY VV GF

Cantaloupe | Honeydew | Pineapple | Grape | Berry

ARTISAN CHEESE BOARD V

Marinated Ellsworth Cheese Curd | Brie | Cheddar | Pepperjack | Smoked Gouda
Purple Moon Cheddar | Blueberry Goat Cheese | Cotswold | Lingonberry Jam | Flatbread | Cracker

HEIRLOOM CAPRESE SALAD V GF

Fresh Mozzarella | Basil | Tomato | Olive Oil | Balsamic Glaze | Sea Salt

MUFFULETTA SANDWICH

Herb Bread | Dijon Mustard | Olive Tapenade | Prosciutto | Mortadella | Ham | Soppressata
Fresh Mozzarella | Provolone Cheese

BEFORE KICKOFF

STEAKHOUSE BURGER SLIDERS

Premium Brisket Burger | Havarti | Sautéed Onion | Chef Crafted Pickle | Hawaiian Bun

VIENNA ALL BEEF HOT DOGS

Onion | Sauerkraut | Potato Bun

BEFORE HALFTIME

MAC & CHEESE V

Smoked Gouda Cheese Sauce | Cavatappi | Fried Onion

DRY RUB ROASTED CHICKEN WINGS GF

Buffalo Sauce | Buttermilk Ranch

DESSERT V

Crave Worthy Chocolate Chip Cookie

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SUITES » GRIDIRON PACKAGE

AT DOORS

ASSORTED SNACKS V

Mix Popcorn | Gardetto's | Kettle Chip | Caramelized Onion Dip

SEASONAL FRUIT DISPLAY VV GF

Cantaloupe | Honeydew | Pineapple | Grape | Berry

ARTISAN CHEESE BOARD V

Marinated Ellsworth Cheese Curd | Brie | Cheddar | Pepperjack | Smoked Gouda
Purple Moon Cheddar | Blueberry Goat Cheese | Cotswold | Lingonberry Jam | Flatbread | Cracker

SHRIMP CEVICHE

Cool Ranch Wonton Chip | Avocado | Lemon Wedge

BEFORE KICKOFF

VON HANSON'S MEATS SMOKED BRATS

Onion | Sauerkraut | Potato Bun

CARNE ASADA STREET TACOS

Angle Hair Cabbage | Cotija Cheese | Pico de Gallo | Chipotle Crema | Lime

RUEBEN EGG ROLLS

Corned Beef | Sauerkraut | Swiss Cheese | 1000 Island Dressing

BEFORE HALFTIME

DRY RUB ROASTED CHICKEN WINGS GF

Buffalo Sauce | Buttermilk Ranch

DESSERT V

Red Velvet Cake Dip | Shortbread Cookie

PRETZELS & CHEESE

Bavarian Pretzel Stick | Craft Beer Cheese Sauce

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SUITES » BUILD YOUR OWN

AT DOORS

PACKAGE INCLUDES V

Mix Popcorn | Gardetto's | Kettle Chip | Caramelized Onion Dip

SELECT 2

SEASONAL FRUIT DISPLAY VV GF

Cantaloupe | Honeydew | Pineapple | Grape | Berry

ARTISAN CHEESE BOARD V

Marinated Ellsworth Cheese Curd | Brie | Cheddar | Pepperjack | Smoked Gouda
Purple Moon Cheddar | Blueberry Goat Cheese | Cotswold | Lingonberry Jam | Flatbread | Cracker

CHEF SALAD GF

Tomato | Red Onion | Cucumber | Carrot | Ham | Turkey | Boiled Egg | Ranch | French

VEGETABLE MEZZE V

Heirloom Tomato | Carrot | Marinated Olive | Cucumber | Tabouli | Harissa Hummus
Pita Chip | Buttermilk Ranch

SELECT 2

SHRIMP CEVICHE

Cool Ranch Wonton Chip | Avocado | Lemon Wedge

HEIRLOOM CAPRESE SALAD V GF

Fresh Mozzarella | Basil | Tomato | Olive Oil | Balsamic Glaze | Sea Salt

MUFFULETTA SANDWICH

Herb Bread | Dijon Mustard | Olive Tapenade | Prosciutto | Mortadella | Ham | Soppressata
Fresh Mozzarella | Provolone Cheese

FIESTA RANCH DIP V

Cream Cheese | Salsa | Black Bean | Corn | Shredded Cheddar | Tortilla Chip

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SUITES » BUILD YOUR OWN

BEFORE KICKOFF

SELECT 3

VON HANSON'S MEATS SMOKED BRATS

Onion | Sauerkraut | Potato Bun

BRAISED SHORT RIBS GF

Buttermilk Mashed Potato | Season Vegetable | Blueberry Demi Glaze

ROSEMARY ROASTED CHICKEN GF

Wild Rice Pilaf | Stewed Vegetables | Roasted Chicken Demi

TUNA POKE

Wasabi Cream Sauce | Green Onion | Cool Ranch Wonton Crisp

STEAKHOUSE BURGER SLIDERS

Premium Brisket Burger | Havarti | Sauteed Onion | Chef Crafted Pickle | Hawaiian Bun

BBQ MEATBALLS

Pendleton Whisky BBQ | Roasted Baby Potato | Green Onion

DECONSTRUCTED SMOKED PORK SLIDERS

Pendleton Whisky BBQ | Jalapeno Cabbage Slaw | Hawaiian Bun

SELECT 1

MAC & CHEESE V

Smoked Gouda Cheese Sauce | Cavatappi | Fried Onion

DRY RUB ROASTED CHICKEN WINGS GF

Buffalo Sauce | Buttermilk Ranch

PRETZELS & CHEESE V

Bavarian Pretzel Stick | Craft Beer Cheese Sauce

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SUITES » BUILD YOUR OWN

DESSERT

SELECT 1

RED VELVET CAKE DIP V

Shortbread Cookie

ROCKSLIDE BROWNIES V

Caramel | Chocolate | Whipped Cream | Berry

KILLER
BROWNIE

APPLE DUMPLING V

Whipped Cream | Caramel Sauce

SUITES » ULTIMATE GAME DAY EXPERIENCE

» \$6500

AT DOORS

ASSORTED SNACKS V

Mix Popcorn | Gardetto's | Kettle Chip | Caramelized Onion Dip

ARTISAN CHEESE BOARD AND FRUIT V

Marinated Ellsworth Cheese Curd | Brie | Cheddar | Pepperjack | Smoked Gouda
Purple Moon Cheddar | Blueberry Goat Cheese | Cotswold | Lingonberry Jam | Cantaloupe
Honeydew Pineapple | Grape Berry | Flatbread | Cracker

VEGETABLE MEZZE V

Heirloom Tomato | Carrot | Marinated Olive | Cucumber | Tabouli
Harissa Hummus | Pita Chip | Buttermilk Ranch

COLD SEAFOOD DISPLAY

Jumbo Shrimp | Crab Claws | Tuna Poke | Caper Remoulade | Cocktail Sauce
Lemon Wedge | Cool Ranch Wonton Crisp

HEIRLOOM CAPRESE SALAD V GF

Fresh Mozzarella | Basil | Tomato | Olive Oil | Balsamic Glaze | Sea Salt

MINI MUFFULETTA SANDWICH

Herb Bread | Dijon Mustard | Olive Tapenade | Prosciutto | Mortadella | Ham | Soppressata
Fresh Mozzarella | Provolone Cheese

BEFORE KICK OFF

MINNESOTA WALLEYE CAKE

Smashed Yukon Potato | Citrus Tomato Sauce

BBQ BACON FOOTLONG

Vienna All Beef | Creamy Coleslaw | Jalapeno Bacon | BBQ Sauce | Potato Bun

SURF AND TURF SLIDER

Beef Tenderloin | Sautéed Mushroom | Lobster Tail | Bearnaise Sauce | Hawaiian Bun

BRISKET MAC & CHEESE

Smoked Gouda Cheese Sauce | Pickled Onion | Pickled Jalapeno | BBQ Sauce

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SUITES » ULTIMATE GAME DAY EXPERIENCE

HALFTIME (CONT.)

TOMAHAWK BUTCHER BOARD

Chef Choice Mashed Potato | Sauteed Mushroom And Onion | Grilled Asparagus
Blueberry Demi Glaze | Fresh Baked Roll | Butter

FOURTH QUARTER

FIRE ROASTED PIZZA

Cheese | Pepperoni

DESSERT

Assorted Cake Pop | Assorted Edible Cookie Dough | Crave Worthy Chocolate Chip Cookie

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SUITES » A LA CARTE

STARTER

FIESTA RANCH DIP V	\$130
Cream Cheese Salsa Black Bean Corn Shredded Cheddar Tortilla Chip	
PRETZELS & CHEESE V	\$100
Bavarian Pretzel Stick Craft Beer Cheese Sauce	
DRY RUB ROASTED CHICKEN WINGS GF	\$220
Buffalo Sauce Buttermilk Ranch	
VEGETABLE MEZZE GF	\$175
Heirloom Tomato Carrot Marinated Olive Cucumber Tabouli Harissa Hummus Pita Chip Buttermilk Ranch	
HEIRLOOM CAPRESE SALAD V GF	\$150
Fresh Mozzarella Basil Tomato Olive Oil Balsamic Glaze Sea Salt	
CHEF SALAD GF	\$150
Tomato Red Onion Cucumber Carrot Ham Turkey Boiled Egg Ranch French	
COBB SALAD GF	\$150
Carrot Tomato Blue Cheese Boiled Egg Grilled Chicken Ranch Balsamic	
SHRIMP CEVICHE	\$200
Cool Ranch Wonton Chip Avocado Lemon Wedge	
CHIPS & DIP V	\$135
Guacamole Salsa Queso	
SEASONAL FRUIT DISPLAY V GF	\$175
Cantaloupe Honeydew Pineapple Grape Berry	
ARTISAN CHEESE BOARD V	\$175
Marinated Ellsworth Cheese Curd Brie Cheddar Pepperjack Smoked Gouda Purple Moon Cheddar Blueberry Goat Cheese Cotswold Lingonberry Jam Flatbread Cracker	
MUFFULETTA SANDWICH	\$225
Herb Bread Dijon Mustard Olive Tapenade Prosciutto Mortadella Ham Soppressata Fresh Mozzarella Provolone Cheese	

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SUITES » A LA CARTE

ENTRÉE

STEAKHOUSE BURGER SLIDERS	\$225
Premium Brisket Burger Havarti Sauteed Onion Chef Crafted Pickle Hawaiian Bun	
VIENNA ALL BEEF HOT DOGS	\$160
Onion Sauerkraut Potato Bun	
VON HANSON'S MEATS SMOKED BRATS	\$160
Onion Sauerkraut Potato Bun	
CHICKEN TENDERS	\$200
Stadium Sauce Buttermilk Ranch	
MAC & CHEESE V	\$145
Smoked Gouda Cheese Sauce Cavatappi Fried Onion	
DRY RUB ROASTED CHICKEN WINGS GF	\$220
Buffalo Sauce Buttermilk Ranch	
PORK BELLY BITES	\$175
Hoisin Braised Pork Belly Cucumber Slaw Steamed Bun	
SHRIMP TACOS	\$250
Bay Shrimp Mango Slaw Flour Tortilla	
FISH & CHIPS	\$225
Beer Battered Sunfish Seasoned Steak Fry Chef Crafted Remoulade	
SMOKED BRISKET	\$365
Pendleton Whisky BBQ Garlic Mashed Potato Fried Onion Roasted Brussels Sprout Fresh Baked Roll	
BRAISED SHORT RIBS GF	\$350
Buttermilk Mashed Potato Season Vegetable Blueberry Demi Glaze	
REUBEN EGG ROLLS	\$185
Corned Beef Sauerkraut Swiss Cheese 1000 Island	

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SUITES » A LA CARTE

ENTRÉE (CONT.)

CARNE ASADA STREET TACOS \$250
Angle Hair Cabbage | Cotija Cheese | Pico De Gallo | Chipotle Crema | Flour Tortilla | Lime

BBQ MEATBALLS \$225
Pendleton Whisky BBQ | Roasted Baby Potato | Green Onion

DECONSTRUCTED SMOKED PORK SLIDERS \$160
Pendleton Whisky BBQ | Jalapeno Cabbage Slaw | Hawaiian Bun

MAHI MAHI GF \$365
Yukon Smash Potato | Roasted Brussels Sprout | Lemon Tomato Sauce

ROSEMARY ROASTED CHICKEN GF \$325
Wild Rice Pilaf | Stewed Vegetable | Roasted Chicken Demi

SHRIMP ROLL \$250
Shrimp Salad | Green Onion | Fresh Baked Roll

TUNA POKE \$350
Wasabi Cream Sauce | Green Onion | Cool Ranch Wonton Crisp

CRISPY TOFU WRAP Vv \$225
Spring Mix | Vegetable Trinity | Garlic Hummus | Spinach Tortilla

BBQ JACKFRUIT Vv \$225
Cabbage Slaw | BBQ Sauce | Pretzel Roll

ROASTED CORN TACO Vv GF \$210
Angel Hair Cabbage | Avocado Mango Salsa | Vegan Cheese | Corn Tortilla | Lime








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SUITES » A LA CARTE

DESSERT

RED VELVET CAKE DIP 	\$140
Shortbread Cookie	
ROCKSLIDE BROWNIE 	\$90
Caramel Chocolate Whipped Cream Berry	
APPLE DUMPLING 	\$140
Whipped Cream Caramel Sauce	
ASSORTED EDIBLE COOKIE DOUGH 	\$150
Birthday Cake Chocolate Chip Reese's Pieces	
CAKE POP 	\$150
Assorted Flavors	
SOFT SERVE POUCH 	\$160
Chocolate Twist Vanilla	
CRAVE WORTHY CHOCOLATE CHIP COOKIE 	\$75

**KILLER
BROWNIE**

BUTCHER BOARDS

HOISIN SHORT RIB BUTCHER	\$675
Cherry Smoked Beef Rib Korean BBQ Deep Fried Teriyaki Chicken Satay Sweet Chili Sauce Wasabi Potato Puree Fried Brussels Sprout	
BRUNCH BOARD	\$365
Biscuit Sausage Gravy Cinnamon Caramel Pull-Apart Mixed Berry Assorted Muffin Fresh Bagel Cream Cheese	
BLACK ANGUS TOMAHAWK CHOP	\$550
Pepper Crusted Chef Choice Starch Marinated Grilled Vegetable Wild Mushroom Chimichurri Blueberry Demi Glaze	

DIETARY OFFERINGS

CRISPY TOFU WRAP Vv	\$225
Spring Mix Vegetable Trinity Garlic Hummus Spinach Tortilla	
BBQ JACKFRUIT Vv	\$225
Cabbage Slaw BBQ Sauce Pretzel Roll	
ROASTED CORN TACO Vv GF	\$210
Angel Hair Cabbage Avocado Mango Salsa Vegan Cheese Corn Tortilla Lime	
VEGETABLE MEZZE V	\$175
Heirloom Tomato Carrot Marinated Olive Cucumber Tabouli Harissa Hummus Pita Chip Buttermilk Ranch	
HEIRLOOM CAPRESE SALAD V GF	\$150
Fresh Mozzarella Basil Tomato Olive Oil Balsamic Glaze Sea Salt	
BRAISED SHORT RIB GF	\$350
Buttermilk Mashed Potato Season Vegetable Blueberry Demi Glaze	
DRY RUB ROASTED CHICKEN WING GF	\$220
Buffalo Sauce Buttermilk Ranch	
MAHI MAHI GF	\$365
Yukon Smash Potato Roasted Brussels Sprout Lemon Tomato Sauce	
ROSEMARY ROASTED CHICKEN GF	\$325
Wild Rice Pilaf Stewed Vegetable Roasted Chicken Demi	
CHIP & DIP V	\$135
Guacamole Salsa Queso	
PRETZEL & CHEESE V	\$100
Bavarian Pretzel Stick Craft Beer Cheese Sauce	
MAC & CHEESE V	\$145
Smoked Gouda Cheese Sauce Cavatappi Fried Onion	

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DIETARY OFFERINGS

SEASONAL FRUIT DISPLAY V GF	\$175
Cantaloupe Honeydew Pineapple Grape Berry	
ARTISAN CHEESE BOARD V	\$175
Marinated Ellsworth Cheese Curd Brie Cheddar Pepperjack Smoked Gouda Purple Moon Cheddar Blueberry Goat Cheese Cotswold Lingonberry Jam Flatbread Cracker	
FIESTA RANCH DIP V	\$130
Cream Cheese Salsa Black Bean Corn Shredded Cheddar Tortilla Chip	
COBB SALAD GF	\$150
Carrot Tomato Blue Cheese Boiled Egg Grilled Chicken Ranch Balsamic	
CHEF SALAD GF	\$150
Tomato Red Onion Cucumber Carrot Ham Turkey Boiled Egg Ranch French	
ACTUAL VEGGIE BURGER PURPLE ROOTS Vv GF	\$200
Arugula Garlic Hummus Smoked Carrot	
ACTUAL VEGGIE SWEET POTATO FRIES Vv GF	\$175
Chipotle Hummus Dip	

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BEVERAGES

INCLUSIVE BEVERAGES

Each Suite Starts With	24	Bottles Aquafina
	12	Cans Pepsi
	12	Cans Diet Pepsi
	12	Cans Miller Lite
	12	Cans Coors Light
	6	Mountain Dew
	6	Starry
	1	Bottle Yellowtail Chardonnay
	1	Bottle Yellowtail Cabernet

ADDITIONAL NON-ALCOHOLIC BEVERAGES

For Purchase, Per 6 Pack	Pepsi	\$25.00
	Diet Pepsi	\$25.00
	Starry	\$25.00
	Mountain Dew	\$25.00
	Mug Root Beer	\$25.00
	Dr. Pepper	\$25.00
	Bubly	\$25.00
	Gatorade	\$28.00
	Aquafina	\$35.00
	Rockstar	\$80.00
	Rockstart Sugar Free	\$80.00

COFFEE SERVICE \$75.00

- Keurig Machine
- 6 regular caribou K Cups
- 6 Decaf K Cups
- 6 Hot Chocolate K Cups
- Creamers & Sweetners

ARTISAN BLOODY MARY

Original	\$16.00
Ex Spicy	\$16.00
Wasabi	\$16.00

ARTISAN MARGARITA

Original	\$16.00
Strawberry	\$16.00
Cranberry	\$16.00
Passion Fruit	\$16.00
Purple Rita	\$16.00

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BEVERAGES (CONT.)

MIXERS

Sweet & Sour	\$16.00
Orange Juice	\$16.00
Cranberry Juice	\$16.00
Grapefruit	\$16.00
Pineapple	\$16.00
Club Soda, Per 6 Pack	\$23.00
Ginger Ale, Per 6 Pack	\$23.00
Tonic Water, Per 6 Pack	\$23.00

GARNISHES

Garnish Tray	\$28.00
Lemons	\$8.00
Limes	\$8.00
Olives	\$8.00

BARTISAN GAME DAY RENTAL

24 pods \$350.00	Vodka
	Tequila
	Rum
	Whiskey

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WINE

CHARDONNAY

Yellowtail	\$45.00
Josh Cellars	\$85.00
Rombauer	\$160.00
Groth	\$160.00
Quilt	\$160.00

PINOT NOIR

Yellowtail	\$45.00
Mark West	\$70.00
Josh Cellars	\$85.00
The Calling	\$145.00
Archery Summit	\$165.00
Emeritus Hallberg Ranch Russian River Valley	\$170.00
Enroute Les Pommiers Russian River Valley	\$170.00
Our Lady of Guadeloupe	\$210.00

MERLOT

Yellowtail	\$45.00
Murphy-Goode	\$85.00
Columbia	\$85.00

SAUVIGNON BLANC

Yellowtail	\$45.00
The Crossing	\$90.00
Cloudy Bay Sauvignon Blanc	\$130.00
Comte De Chevalier Sancerre Blanc	\$160.00

CABERNET SAUVIGNON

Yellowtail	\$45.00
Josh Cellars	\$85.00
Layer Cake	\$85.00
Caymus	\$210.00
Black Stallion Gaspar	\$210.00
Chimney Rock Stags Leap	\$335.00

SPARKLING

La Marca Prosecco	\$65.00
La Marca Rose Prosecco	\$65.00
Josh Prosecco	\$100.00
Josh Prosecco Rose	\$100.00
Veuve Cliquot "Yellow Label" Champagne	\$150.00

PINOT GRIGIO

Yellowtail	\$45.00
J Vineyard Pinot Gris	\$85.00
Josh Cellars	\$85.00





BEER

OOOH CRAFTY

\$75.00 PER 6-PACK

- Leinenkugels Summer Shandy
- Leinenkugels Tropical Hazy
- Corona
- Sol Chelada
- Sierra Nevada
- Kona Big Wave
- Blue Moon
- Modelo Beer

I LOVE IPA'S

\$97.00 PER 6-PACK

- Blackstack Local 755
- Surly Furious

SELTZER ME UP

\$85.00 PER 6-PACK

- Topo Chico Strawberry Guava
- Downeast Original
- Happy Thursday
- Hooch Booch Espresso Martini
- Vizzy Pineapple Mango

NO WAY IT'S N/A

\$50.00 PER 6-PACK

- Coors Edge
- Blue Moon
- Corona NA
- Runwild IPA

DOMESTIC

\$60.00 PER 6-PACK

- Coors Light
- Miller Lite

DRINK LOCAL

\$65.00 PER 6-PACK

- Grainbelt Nordeast
- Utepils SKOLSCH
- Blackstack Pull Tabs Hazy Pale Ale



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SPIRITS

SPIRITS

\$125.00 PER BOTTLE

- Absolut Vodka
- Absolut Wild Berri Vodka
- Absolut Vanilla Vodka
- Fireball
- Fireball Apple
- Smirnoff Vodka
- Bacardi Superior Rum
- Bacardi Spiced Rum
- Bacardi Limón
- Jameson Irish Whiskey
- Pendleton Canadian Whiskey
- Jim Beam Bourbon
- Bombay Gin
- Mr. Black Coffee Liqueur

PREMIUM SPIRITS

\$155.00 PER BOTTLE

- Ciroc Vodka
- Crown Royal Vanilla
- Crown Royal Black
- 2XO Kentucky Bourbon
- Bacardi Ocho
- Bacardi Black
- Captain Morgan
- Aviation Gin
- Patron Silver
- Pendleton Midnight Canadian Whiskey
- Crown Royal Blended
- Crown Royal Blackberry
- Crown Royal Apple
- Jack Daniels Whiskey
- Patron Reposado

TOP SHELF

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|----------------------------|----------|
| Absolut Elyx Vodka | \$180.00 |
| Grey Goose Vodka | \$180.00 |
| Tito's Vodka | \$180.00 |
| Woodford Reserve Bourbon | \$180.00 |
| Don Julio Blanco | \$180.00 |
| Don Julio Reposado Tequila | \$200.00 |
| Paul Sutton Bourbon | \$240.00 |
| Buffalo Trace Bourbon | \$250.00 |
| Patron El Cielo Tequila | \$300.00 |
| Patron El Alto Tequila | \$400.00 |

2025 NFL DRINK PACKAGES

BUBBLES BAR	\$150.00
House Champagne Cranberry Juice Pineapple Juice Orange Juice Mixed Berries	
MN SODA	\$225.00
Absolut Vodka Club Soda Sliced Limes Upgrade to Tito's Vodka \$50	
MN MULE	\$225.00
Absolut Wild Berri Vodka Ginger Beer Mixed Berries	
BARTESIAN PROGRAM RENT FOR A SEASON	\$675.00
24 Variety Flavor Pods – Vodka Rum Whiskey Tequila	
CROWN ROYAL BLACKBERRY MIMOSA	\$300.00
Crown Royal Blackberry Orange Juice Champagne Blackberry Garnish	
MINNESOTA MIMOSA	\$250.00
Crown Vanilla Orange Juice Champagne Orange Peel Garnish	
CARAMEL WHITE RUSSIAN	\$250.00
Mr. Black Coffee Liqueur Kissed Caramel Smirnoff Cream	
MN MICHELADA	\$175.00
Modelo Clamato Soy Sauce Worcestershire Sauce Tabasco Tajin Sliced Limes	
IT'S BLOODY TIME	\$250.00
Pick One: Absolut Vodka Upgrade to Tito's Vodka \$50.00 Patron Silver Tequila	
Pick One: Original Extra Spicy Wasabi	
FIREFLY	\$150.00
Fireball	
Pick One: Dr Pepper Ginger Ale Lemonade	
FIREBALL FIRST DOWN	\$150.00
Fireball Orange Juice Sweet Tea	
CINNAMON ROLL	\$200.00
Fireball Rumchata Cream Soda	
TAILGATE SUNRISE	\$150.00
Fireball Apple Cider Ginger Ale Grenadine Cherries	
SCREW'D UP	\$150.00
Fireball Orange Juice Grenadine	

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HOW TO ORDER

ORDERS CAN BE PLACED ONE EASY WAY

WWW.SUITECATERING.COM

Please specify suite number, name and phone number of person placing order, company name, and the date of the event. We encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and avoid duplication.

ADVANCED ORDERING

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 set up 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, 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 day ordering provides you with additional options beyond our standard event day menu. Additionally, all special requests can be easily accommodated in advance.

CANCELLATIONS

If by chance you need to cancel an order, we ask that you do so at least 24 hours in advance of the event. Due to preparation costs, suite holders will be charged for orders not canceled prior to the 24-hour period at the rate of 50 percent of the total food order. If an event is cancelled by the Minnesota Vikings after the gates have opened, all orders will be completed and billed as usual. If the gates do not open, orders will not be billed.

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. Please discuss with your suite Administration to determine what would best fit your needs.

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HOW TO ORDER

BEVERAGE INFORMATION

STANDING FOOD ORDERS

Aramark is the only licensee authorized to sell or service liquor, beer and wine at U.S. Bank Stadium. Alcoholic beverages are not permitted to be brought into or taken out of the venue itself. Minnesota 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. If the gates do not open, orders will not be billed.

ADDITIONAL INFORMATION

EXCLUSIVITY

Aramark is the exclusive caterer for U.S. Bank Stadium. It is not permissible for suite holders or guests to bring food and/or beverages into the suites without authorization.

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. If you wish to have a private bartender, this service will include the opening and serving all beverages; cost is \$125 per event.

ADMINISTRATIVE CHARGE

All food and beverage items are subject to a taxable twenty percent (20%) Administrative Charge. This 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. Any gratuity you wish to provide based on the quality of service received is at the sole discretion of suite holders and/or their guests.

ADMINISTRATIVE CHARGE

- The following taxes apply to all charges: Sales Tax: 12.025%
- Alcohol Tax: 14.525%
- Admin Fee: 18%
- Admin Charge Tax: 12.025%

U.S. BANK STADIUM
44.9736° N, 93.2575° W



CONTACT INFORMATION

Nicole Kozitza
Kozitza-Nicole@aramark.com

ADVANCED ORDERS ARE DUE BY 12PM ACCORDING TO THE FOLLOWING SCHEDULE:

Monday	Previous Saturday
Tuesday	Previous Sunday
Wednesday	Previous Monday
Thursday	Previous Tuesday
Friday	Previous Wednesday
Saturday	Previous Thursday
Sunday	Previous Friday

U.S. 44.9736°
BANK N, 93.2575°
STADIUM W

