



CHARM CITY

2023 LUXURY SUITE MENU



SUITES



WELCOME

SUITE OWNERS!



We are very excited to welcome you and your guests to the 2023 Baltimore Ravens Football Season! As the exclusive Food & Beverage Partner of M&T Bank Stadium and the Baltimore Ravens, Aramark is committed to providing each and every one of you with the highest level of Premium experiences while you cheer on The Flock.

Our team of Culinary Professionals, led by Executive Chef Shameka Akinleye, has created a new 2023 Premium Suites Menu full of variety and incredible packages to enhance your Game Day Experience. Chef Shameka is now in her 19th NFL Season, and her vision of outstanding food presentation and service, while highlighting Baltimore favorites and local small businesses, can be found on every page of our new menu. Chef Shameka, along with Executive Sous Chef Corbett Hicks, and Sous Chef Roland Stanley, hope that during your time with us, you're able to see why Baltimore is known as "Charm City."

We are dedicated to providing our guests with world class service and culinary excitement. The following pages are designed to make your experience as "suite" as it can be.

Enjoy your event!

The Aramark Premium Suites Team at M&T Bank Stadium



TABLE OF CONTENTS



DIETARY INDEX

2

A LA CARTE

13

**ADVANCE ORDERING
DEADLINES**

3

BEVERAGES

23

**PACKAGE
EXPERIENCES**

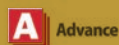
5

SUITE SERVICE

28



SUITES



SPECIAL DIETARY INDEX



GLUTEN FRIENDLY

Artisan Cheese Platter
(without crackers)
Baltimore Pitt Beef (no bread)
BBQ Spiced Pork Rinds
Farmer Salad
Fresh Fruit and Berries
Freshly Popped Popcorn
House Fried Kettle Chips
Jumbo Chicken Wings
Traditional Shrimp Cocktail

VEGAN

Chana Masala
Farmer Salad (no dressing)
Plant Based Burgers
Seasonal Vegetable Crudite
(no dressing)
TTLA Sandwich

VEGETARIAN

Artisan Cheese Platter
Bavarian Pretzels
Brownies and Blondies
Cheese Pizza
Classic Smith Island Cake
Craveworthy Cookies
E.C. Pops Gourmet Popcorn
Farmer Salad
Fresh Fruit and Berries
Freshly Popped Popcorn
Garlic Herb & Parmesan Twist Cut Fries
Gourmet Cupcakes
House Fried Kettle Chips
Mars Candy Jar
Mezze Trio Dips
Nachos
Pimento Cheese Arancini
Ravens Snack Mix
Seasonal Vegetable Crudite
7 Layer Dip
Smoked 5 Cheese Mac 'N' Cheese
Snack Tree
Street Corn Dip

FOOD ALLERGY AWARENESS

Please be advised food prepared in our kitchens or fryers may contain or have come into contact with these food allergens: Sesame, Peanuts, Tree Nuts, Fish, Shellfish, Soy, Wheat, Milk, Eggs

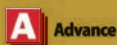
HAVE A FOOD ALLERGY?

If you or someone in your party has a food allergy, please speak to an Aramark Sales Team Member when placing your order or to a Supervisor on Event Day should you have any questions.

This guide is intended to be used as a reference only. Aramark does our best efforts to keep items in accordance to their dietary distinction. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revisions as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.



SUITES



ADVANCE ORDERING DEADLINES



The Advance Suite Menu will be available online according to the cut-off schedule listed below.

AT 12:00 PM THE DAY OF THE CUT-OFF, THE ADVANCE 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 Aramark Suite Team Representative.

It is not necessary for Suite Rentals to order online; orders can be placed through a your Aramark Suite Team Representative.

SEPTEMBER



WEEK 1
SUN. 9/10
1:00 PM ET

DEADLINE @ 12 PM
FRIDAY / **SEP 1**



WEEK 3
SUN. 9/24
1:00 PM ET

DEADLINE @ 12 PM
FRIDAY / **SEP 15**

OCTOBER



WEEK 7
SUN. 10/22
1:00 PM ET

DEADLINE @ 12 PM
FRIDAY / **OCT 13**

NOVEMBER



WEEK 9
SUN. 11/5
1:00 PM ET

DEADLINE @ 12 PM
FRIDAY / **OCT 27**



WEEK 10
SUN. 11/12
1:00 PM ET

DEADLINE @ 12 PM
FRIDAY / **NOV 3**



WEEK 11
THU. 11/16
8:15 PM ET | TNF

DEADLINE @ 12 PM
THURSDAY / **NOV 8**

DECEMBER



WEEK 14
SUN. 12/10
1:00 PM ET

DEADLINE @ 12 PM
FRIDAY / **DEC 1**



WEEK 17
SUN. 12/31
1:00 PM ET

DEADLINE @ 12 PM
FRIDAY / **DEC 22**



WEEK 18
SAT. 1/6 OR
SUN. 1/7
TIME TBD

DEADLINE @ 12 PM
FRIDAY / **DEC 29**



PACKAGES



KICK OFF 6

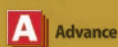
GAME TIME 7

"REDZONE" 8

THE HARBOR 10



SUITES



KICK OFF



PACKAGE

FRESHLY POPPED POPCORN

Salted and Bottomless
Gluten Friendly, Vegetarian

HOUSE FRIED KETTLE CHIPS

Caramelized Onion Dip
Gluten Friendly, Vegetarian

SEASONAL VEGETABLE CRUDITÉ

Carrots, Broccoli, Bell Peppers,
Cauliflower, Tomatoes, Radish,
Buttermilk Ranch
Vegetarian

FRESH FRUIT & BERRIES

Melons, Grapes, Pineapple, Berries
Gluten Friendly, Vegan without Dressing

ARTISAN CHEESE

Dried Fruit, Grapes, Candied Pecans,
Assorted Crackers, Crostini
*Vegetarian, Gluten Friendly without
Cracker Basket*

GARLIC HERB & PARMESAN TWIST CUT FRIES

Truffle Salt, Harissa Aioli
Vegetarian

HOT DOGS

Sauerkraut, Traditional Condiments,
Yellow Onion, Potato Rolls
Gluten Friendly without Rolls

CRISPY CHICKEN TENDERS

Honey Mustard, BBQ Sauce

GRILLED BEEF SLIDER

House Pickles, Caramelized Onions,
Bibb Lettuce, Roma Tomatoes,
Burger Sauce, Potato Rolls
Gluten Friendly without Rolls

ENHANCEMENTS

We suggest pairing your package with
the below hand-selected a la carte
selections!

TRADITIONAL SHRIMP COCKTAIL \$255

Bloody Mary Cocktail Sauce,
Fresh Lemon
Gluten Friendly

ADD CRAB DIP TO YOUR GARLIC PARM TWIST CUT FRIES \$200

Old Bay Twist Cut Fries, Chesapeake
Crab Dip, Monterey & Cheddar,
Scallions, Tomatoes



BEERS & CHEERS PACKAGE \$225

UNLIMITED SODA + WATER PACKAGE \$185

NO SUBSTITUTIONS

24 Guests \$1,175

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.



GAME TIME



PACKAGE

FRESHLY POPPED POPCORN

Salted and Bottomless
Gluten Friendly, Vegetarian

HOUSE FRIED KETTLE CHIPS

Caramelized Onion Dip
Gluten Friendly, Vegetarian

FARMER SALAD

Tuscan Kale, Radicchio, Frisee,
Baby Arugula, Radish,
Roasted Yellow Beets, Fennel,
Lemon & Chive Vinaigrette
*Gluten-Friendly, Vegetarian,
Vegan Dressing available*

CHARCUTERIE

Chef Selection of Meats and
Artisan Cheese, Olives, Grapes,
Pecans, Marinated Vegetables,
Crackers

ITALIAN GRINDER

Natural Genoa Salami, Smoked Ham,
Capicola, Provolone, LTO, Cherry
Pepper Relish, Italian Vinaigrette,
Fresh Baked Italian Bread

NACHOS

Tostito's Tortilla Chips, Tostitos Nacho,
Cheese, Salsa, Jalapenos, Scallions,
Sour Cream

ADD

Spicy Vegan Chorizo \$88
Chicken Carnitas \$90
Beef Barbacoa \$100
Doritos Walking Tacos \$75

STADIUM MADE MEATBALLS

Pork, Veal, Beef, San Marzano Tomato
Sauce, Fresh Mozzarella Cheese,
Bakery Fresh Rolls

JUMBO CHICKEN WINGS

Frank's Red-Hot Buffalo or Old Bay,
Celery, Bleu Cheese and Ranch

BEEF CHEESESTEAKS

Cheddar Cheese Sauce,
Caramelized Onions, Cherry Peppers,
Bakery Fresh Rolls

ENHANCEMENTS

We suggest pairing your package with
the below hand-selected a la carte
selections!

PIMENTO CHEESE ARANCINI \$100

Spicy San Marzano Tomato Sauce
Vegetarian

GOURMET CUPCAKES \$115

Oreo, Cappuccino, Lemon Raspberry,
Cannoli, Strawberry Shortcake, Churro
Vegetarian



WINNING WHISKEY PACKAGE \$300

UNLIMITED SODA + WATER PACKAGE \$185

NO SUBSTITUTIONS

24 Guests \$1,500

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

RED ZONE



PACKAGE

FRESHLY POPPED POPCORN

Salted and Bottomless
Gluten Friendly, Vegetarian

HOUSE FRIED KETTLE CHIPS

Caramelized Onion Dip
Gluten Friendly, Vegetarian

BAVARIAN SOFT PRETZELS

Spicy Brown Mustard
Vegetarian

SEASONAL VEGETABLE CRUDITÉ

Carrots, Broccoli, Bell Peppers,
Cauliflower, Tomatoes, Radish,
uttermilk Ranch
Gluten-Friendly, Vegan without Dressing

LOADED POTATO SALAD

SHRIMP ROLL

Lemon Chive Dressing,
Griddled Split Top Rolls

STREET CORN DIP

Celery Sticks, Tortilla Chips,
Crackers and Breads
Vegetarian



BBQ PORK RIBS

House Coleslaw

SMOKED 5 CHEESE MAC N'CHEESE

Cheddar, Provolone, Gouda,
Monterey Jack, Crispy Parmesan
Vegetarian

BALTIMORE PITT BEEF

M McCormick's Spice Seasoning,
Sliced Onions, Horseradish,
Barbeque Sauce,
Cole Slaw, Brioche Rolls

ENHANCEMENTS

We suggest pairing your package with
the below hand-selected a la carte
selections!

BBQ SPICED PORK RINDS \$60

BRISKET BURNT ENDS POTATO SKINS \$125

Pepperjack Cheese, Pickled Onions,
Ancho BBQ sauce



"LIME" BACKER MARGARITA PACKAGE \$225

UNLIMITED SODA + WATER PACKAGE \$185

NO SUBSTITUTIONS

24 Guests \$1,800

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

THE HARBOR



PACKAGE

BAVARIAN SOFT PRETZELS

Spicy Brown Mustard

LAY'S KETTLE CHIPS

Caramelized Onion Dip
Gluten Friendly, Vegetarian

RAVENS SNACK MIX

CHICKEN CAESAR SALAD

Romaine Lettuce, Herb Croutons,
Parmesan Reggiano, Caesar Dressing
Gluten Friendly, Vegetarian, Vegan

THE BAY SEAFOOD TOWER

Poached Shrimp, Cocktail Claws,
Crab Legs, Lobster, Bloody Mary
Cocktail Sauce, Lemon Wedges

TURKEY CIABATTA SANDWICH

Lettuce, Tomato, Cheddar, Black
Pepper Aioli

BUFFALO CHICKEN DIP

Celery Sticks, Tortilla Chips, Crackers
and Breads

BEER BRAISED BRATS

Caramelized Onion and
Apple Purple Kraut, Spicy Brown
Mustard, Pub Rolls

BEEF SHORT RIBS

Garlic Mash, Roasted Baby Carrots
| Horseradish Veal Demi-Glace

MARYLAND CRABCAKES

18 Broiled Jumbo Lump Crab Cakes,
Cocktail, Tartar, Lemon Wedges

SMOKED + GRILLED TOMAHAWK STEAK

Garlic Asparagus, Housemade
Steak Sauce, Silver Dollar Rolls,
Whipped Butter

ENHANCEMENTS

We suggest pairing your package with
the below hand-selected a la carte
selections!

SUSHI* DISPLAY \$210

California Roll, Shrimp Tempura
Avocado Roll, Spicy Shrimp Roll,
Salmon Cream Cheese Roll,
Tempura Yam Roll
Wasabi, Pickled Ginger, Soy Sauce



B-MORE'S BLACK-EYE RYE PACKAGE \$350

UNLIMITED SODA + WATER PACKAGE \$185

NO SUBSTITUTIONS

24 Guests \$2,750

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.





A LA CARTE



SERVE APPROXIMATELY 18 GUESTS

SNACKS 14

CHILLED PLATTERS 14

HOT APPETIZERS 15

SANDWICHES + SALADS 16

FAN FAVORITES + STADIUM PIES 17

ENTREES 18

DESSERTS 19

CHEFS TABLE 21



SUITES



SNACKS

SERVES 18

RAVENS SNACK MIX \$60

Vegetarian

BBQ SPICED PORK RINDS \$60

Gluten Friendly

FRESH FRIED POTATO CHIPS \$70

Caramelized Onion Dip
Gluten Friendly, Vegetarian,

FRESHLY POPPED POPCORN \$75

Salted and Bottomless
Gluten Friendly, Vegetarian,

MARYLAND'S OWN E.C. POPS GOURMET POPCORN \$90

Strawberry Cheesecake,
Cinnamon Bun,
Maryland's Best Classic Caramel
Vegetarian

SNACK TREE \$195

Mixed Nuts
Vegetarian



CHILLED PLATTERS



SERVES 18

7 LAYER DIP \$110

Vegetarian Refried Beans,
Queso and Cotija Cheeses,
Artisan Olives, Pickled Jalapenos,
Spiced Black Beans, Pico De Gallo,
Tostitos Tortilla Chips
Vegetarian

SEASONAL VEGETABLE CRUDITE \$110

Carrots, Broccoli, Bell Peppers,
Cauliflower, Tomatoes, Radishes,
Buttermilk Ranch
Vegetarian, Vegan without Dressing

FRESH FRUIT & BERRIES \$125

Melons, Grapes, Pineapple, Berries
Gluten Friendly, Vegan

MEZZE TRIO DIPS \$125

Harissa Garlic Hummus, Olive
Tapenade, Chilled Spinach
Artichoke Dip, Stacy's Pita Chips,
Naan Dippers
Vegetarian

ARTISAN CHEESE PLATTER \$185

Fontina, Grand Cru, Aged Gouda,
4-year Cheddar, Buttermilk Blue,
Dried Fruit, Candied Pecans,
Assorted Crackers, Crostini,
Fig Spread, Honey
*Vegetarian, Gluten Friendly without
Cracker Basket*

SUSHI* DISPLAY \$210

California Roll, Shrimp Tempura
Avocado Roll, Spicy Shrimp Roll,
Salmon Cream Cheese Roll,
Tempura Yam Roll
Wasabi, Pickled Ginger, Soy Sauce

TRADITIONAL SHRIMP COCKTAIL \$255

Bloody Mary Cocktail Sauce,
Fresh Lemon
Gluten Friendly



Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

HOT APPETIZERS



SERVES 18

BAVARIAN SOFT PRETZELS \$75

Spicy Brown Mustard
Vegetarian

CHESAPEAKE CRAB DIP \$180

Stacy's Simply Naked Pita Chips,
Assorted Crackers, Crostini's

GARLIC HERB & PARMESAN TWIST CUT FRIES \$130

Truffle Salt, Harissa Aioli
Vegetarian

NACHOS \$155

Tostito's Tortilla Chips, Tostitos Nacho,
Cheese, Salsa, Jalapenos, Scallions,
Sour Cream
Vegetarian

ADD

Spicy Vegan Chorizo \$88
Chicken Carnitas \$90
Beef Barbacoa \$100
Doritos Walking Tacos \$75

CHEESESTEAK SPRING ROLLS \$130

Smoked Chili Ketchup

GRILLED BEEF SLIDER \$245

McCormick's Grill-Mates Montreal
Seasoning, House Pickles,
Caramelized Onions, Gem Lettuce,
Roma Tomato, Cheddar, Burger Sauce,
Potato Rolls

CRISPY CHICKEN TENDERS \$150

Honey Mustard, BBQ Sauce

JUMBO CHICKEN WINGS \$185

Frank's Red-Hot Buffalo **or** Old Bay
Celery, Bleu Cheese and Ranch
Gluten Friendly



Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

SANDWICHES + SALADS



SERVES 18

SANDWICHES

TTLA SANDWICH \$125

Tofu Bacon, Tomato, Lettuce,
Avocado, Vegan Garlic Mayo, Pickle,
Mixed Greens, Ciabatta Bread
Vegan

TURKEY CIABATTA SANDWICH \$135

Lettuce, Tomato, Cheddar,
Black Pepper Aioli

ITALIAN GRINDER \$275

Natural Genoa Salami,
Smoked Ham, Capicola, Provolone,
LTO, Cherry Pepper Relish,
Italian Vinaigrette

SHRIMP ROLL \$240

Lemon Chive Dressing, Griddled
Split Top Rolls

ATTMAN'S PLATTER \$245

Lean Corned Beef, Roast Turkey,
Pastrami, Swiss Cheese, Deli Pickles,
Kaiser Rolls, Rye Bread,
Side of Coleslaw

SALADS

FARMERS SALAD \$95

Tuscan Kale, Radicchio, Frisee,
Baby Arugula, Radish,
Roasted Yellow Beets, Fennel,
Lemon & Chive Vinaigrette

ADD Grain (Quinoa) \$10

Vegetarian, Vegan Dressing available

GRILLED CHICKEN CAESAR SALAD \$130

Romaine Lettuce, Grilled Chicken,
House-made Croutons,
Parmesan Reggiano,
Classic Caesar Dressing

Prices subject to additional fees and taxes.

Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.



FAN FAVORITES



SERVES 18

HANDHELDS

GRILLED PREMIO ITALIAN SAUSAGE \$165

Sauteed Peppers & Onions, Spicy Brown Mustard, Pub Rolls

BEEF CHEESESTEAKS \$260

Cheddar Cheese Sauce, Caramelized Onions, Cherry Peppers, Bakery Fresh Rolls

BALTIMORE PIT BEEF \$230

McCormick's Spice Seasoning, Sliced Onions, Horseradish, Barbeque Sauce, Cole Slaw, Brioche Rolls

CRISPY CHICKEN SANDWICH \$285

Pickle Brined, Purple Cabbage, Spicy Pickle Remoulade, Roma Tomato, Potato Rolls

HOT DOG + BURGER

BERKS HOT DOGS \$145

Sauerkraut, Traditional Condiments, Yellow Onions, Potato Rolls

PLANT BASED BURGER \$135

Serves 9

Smoked Harvest Vegan Burgers, Caramelized Onions, Gem Lettuce, Tomatoes, Brioche Rolls

Smoked Gouda, Garlic Mayo

Vegan Smoked Gouda, Vegan Garlic Mayo

STADIUM PIES

16" PIZZAS / 8 SLICES

CHEESE \$40

Marinara Sauce, Mozzarella, Parmesan

PEPPERONI \$45

Marinara, Pepperoni, Mozzarella

Prices subject to additional fees and taxes.

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ENTRÉE



SERVES 18

CHANA MASALA \$140

Chickpeas, Spicy Tomato Broth, Basmati Rice, Garlic Naan Bread
Vegan

BAKED LASAGNA \$195

Bolognese, Herbed Ricotta, Mozzarella, Pecorino

PAN SEARED HERB SALMON \$350

Twice Fried Fingerling Potatoes, Broccoli Rabe, Saffron Beurre Blanc

ROASTED CHICKEN \$255

Lentils and Rice, French Green Beans, Chicken Mushroom Au Poivre
Contains Coconut which is a Tree Nut

BEEF SHORT RIB \$380

Garlic Mash, Roasted Baby Carrots, Horseradish Veal Demi-Glace

MARYLAND CRAB CAKES \$385

18 Broiled Jumbo Lump Crab Cakes, Cocktail, Tartar

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.



ICE CREAM SUNDAE CART

FEATURING BALTIMORE'S
OWN TAHARKA BROS,
GOURMET ICE CREAM.

Dairy Free Option.

Selection of Ice cream toppings,
baked goods and special featured
packaged snacks, candies, fudges
and baked goods

Pricing Based on Items Selected

DESSERTS



SERVES 18

CRAVEWORTHY COOKIES \$115

Chocolate Chunk Served Warm
*Vegetarian, produced in an environment
that handles Nuts*

GOURMET CUPCAKES \$115

Oreo, Cappuccino, Lemon
Raspberry, Cannoli, Strawberry
Shortcake, Churro
Vegetarian

MARS CANDY JAR \$175

Snickers, M&M's, Peanut M&M's,
Skittles, Starburst, Milky Way, Twix

BROWNIES & BLONDIES \$135

Brownies, Blondies, Berry Blondies

CLASSIC SMITH ISLAND CAKE \$220

14 Slices

THE OFFICIAL DESSERT OF MARYLAND.

Layers of Vanilla cake and
Chocolate ganache



Prices subject to additional fees and taxes.

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or eggs may increase your risk of foodborne illness.



Prices subject to additional fees and taxes.

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CHEFS TABLE



SERVES 18

PIMENTO CHEESE ARANCINI \$100

Herb Breaded Crumb Pimento Cheese,
Spicy San Marzano Tomato Sauce

BRISKET BURNT ENDS POTATO SKINS \$125

Pepperjack Cheese Sauce, Pickled Onions,
Ancho BBQ Sauce

SMOKED ANCHO BBQ CHICKEN LOLLIPOPS \$175

Maple Bacon Hush Puppies

SHRIMP N GRITS \$235

Peri Peri Jumbo Shrimp, Coconut Carolina Gold Rice Grits,
Andouille Sausage

PETITE PEPPERCORN CRUSTED BEEF TENDERLOIN SANDWICHES \$295

Mizuna Greens, Grilled Onions, Oil Cured Tomatoes,
Tiger Sauce

SMOKED PORCHETTA SLIDERS \$315

Apple Butter, Mozzarella Cheese, Arugula Salad,
Bakery Fresh Rolls



Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.



BEVERAGES



BEVERAGE PACKAGES 24

NON-ALCOHOLIC BEVERAGES 26

BEER 26

SPIRITS + MIXERS 27

WINE 27



SUITES



BEVERAGE PACKAGES



THE ESSENTIALS

UNLIMITED N/A PACKAGE \$185

Dasani Water
Coke
Diet Coke
Sprite



BEERS & CHEERS PACKAGE \$225

PICK 3 /SIX PACKS

DOMESTIC

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra

PICK 3 /SIX PACKS

IMPORT/CRAFT

Stella
Angry Orchard
Blue Moon
Sam Adams
Devil's Backbone

QUARTERBACK ATTACK PACKAGE \$450

2 SIX PACKS EACH

Bud Light
Coors Light
Miller Lite

1 BOTTLE EACH

Tito's Vodka
Jack Daniels
Herradura Tequila

1 Garnish Tray



BLITZ BEER & WINE PACKAGE \$500

1 SIX PACK EACH

Bud Light
Coors Light
Miller Lite
Stella
Orange Smash

1 BOTTLE EACH

Robert Mondavi P.S.
Sauvignon Blanc
Ecco Domani Pinot Grigio
J. Lohr Seven Oaks
Cabernet Sauvignon
R.M. Woodbridge P.S. Merlot

Prices subject to additional fees and taxes.

SPECIALTY COCKTAILS



"LIME" BACKER MARGARITA PACKAGE \$225

1 BOTTLE EACH

Herradura Silver Tequila
George's Margarita Mix
Margarita Salt
Limes



B-MORE'S BLACK-EYE RYE PACKAGE \$350

1 BOTTLE

Sagamore Spirit Rye
Sagamore Blackberry Simple Syrup
Lime Juice

1 SIX PACK

Q's Ginger Beer
Blackberries
Mint Leaves



WINNING WHISKEY PACKAGE \$300

1 BOTTLE EACH

Jack Daniels
Jameson

1 SIX PACK EACH

Coke
Ginger Ale
Lemons + Limes

NON-ALCOHOLIC BEVERAGES

SOLD PER SIX PACK

SOFT DRINKS \$18

12oz

Coke
Diet Coke
Sprite
Ginger Ale

DASANI WATER \$19

16.9oz bottles

GOLD PEAK TEAS \$24

18.9oz

Diet
Green
Sweet Tea

KEURIG COFFEE \$24

Twelve Pods per order

Dunkin Donuts Regular
Dunkin Donuts Decaffeinated
Hot Cocoa
English Breakfast Tea

MIXERS

JUICES \$10

Orange
Cranberry
Pineapple
Grapefruit
Tomato

Q'S \$10

Each

Club Soda
Tonic
Ginger Beer

OWEN'S CRAFT MIXERS \$30

750ml

Ginger Beer & Lime
Grapefruit & Lime

TRIPLE SEC \$22

750ml

GEORGE'S \$22

750ml

Old Bay Bloody
Mary Mix
Margarita Mix

GARNISH TRAY \$15

Lemons, Limes,
Oranges and Cherries



SOLD PER SIX PACK /16oz CANS

DOMESTIC \$38

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra

SPECIALTY \$40

Bud Light Seltzer
Vizzy Mango Pineapple

READY TO DRINK COCKTAIL \$42

Orange Smash

IMPORT \$44

Heineken
Stella
Corona

CRAFT BEER \$48

Blue Moon
Goose Island IPA
Sam Adams Boston Lager
Flying Dog Snake Dog IPA
Devil's Back Bone Vienna Lager
Angry Orchard
Dogfish Head 60 Minute IPA (19.2oz)

Prices subject to additional fees and taxes.

SPIRITS

SOLD BY BOTTLE

BOURBON

Jack Daniels	\$89
Wild Turkey	\$95
Jefferson's	\$120

WHISKEY

Jameson Irish Whiskey	\$130
Sagamore Spirit Rye	\$150

VODKA

Absolut	\$100
Absolut Citron	\$100
Tito's	\$130
Ketel One	\$140

GIN

Beefeater	\$100
Tanqueray	\$130

TEQUILA

Olmeca Altos	\$110
Herradura	\$165
N'Finite	\$230

RUM

Bacardi	\$80
Malibu Coconut Rum	\$95
Captain Morgan	\$120

SCOTCH

Chivas 12 Year	\$150
Glenlivet 12 Year	\$185

CORDIALS

Baileys	\$100
Fireball	\$100
Grand Marnier	\$150
Disaronno Amaretto	\$125
Kahlua	\$120



BOOZY BEARS \$65
PER SIX PACK

Prices subject to additional fees and taxes.

WINE

SOLD BY BOTTLE UNLESS LISTED OTHERWISE

SPARKLING

Ruffino Prosecco	\$75
Veuve Yellow Label Champagne	\$175
Moët & Chandon Brut Imperial Champagne	\$185
Winning Drive "Festivus Maximus" Brut	\$210

WHITES

Cupcake Moscato	\$52
Chateau Ste Michelle Riesling	\$62
Woodbridge by Robert Mondavi Pinot Grigio	\$62
Ecco Domani Pinot Grigio	\$62
Robert Mondavi Private Selection Chardonnay	\$65
La Crema Chardonnay	\$75
Robert Mondavi Private Selection Sauvignon Blanc	\$62
Brancott Sauvignon Blanc	\$85

ROSE

Meomi Rose	\$85
Winning Drive "B More"	\$125

REDS

Woodbridge by Robert Mondavi Pinot Noir	\$62
Mark West Monterey Pinot Noir	\$75
Winning Drive "Rocket 99" Pinot Noir	\$165
Intercept Red Blend	\$85
Robert Mondavi Private Selection Merlot	\$62
14 Hands Merlot	\$75
Alamos Malbec	\$62
Robert Mondavi Private Selection Cabernet	\$62
J. Lohr Seven Oaks Cabernet	\$85
Duckhorn Cabernet	\$60



SUITE SUITES SERVICE

HOW TO ORDER

All orders must be placed by **12:00pm on the Day Outlined Order Deadline Chart below.** All Sunday NFL gameday orders are due on the Monday prior to the Sunday game. All Thursday NFL gameday orders are due Wednesday the week prior.

If you need assistance with placing your order online, or have any questions related to your gameday orders, please reach out to the Aramark Suites Office at 410-230-8287.

To avoid confusion, please specify suite number, company name, and date of event, as well as the name and phone number of the person placing the order. We encourage you to appoint one person in your company to place all food and beverage orders for your suite, in order to develop more effective communications and to avoid duplicate orders.

Please note that all orders and payments must be received by 12:00pm on the appropriate due date in order to be processed for each event. Suite Owners without submitted orders after the deadline will have the option to order from the Event Day Menu with their Suite Attendant when they arrive at the stadium for the event.

Unless a specific time is indicated, most food and beverage will be delivered to suites one hour prior to the start of the game. In order to provide the highest food quality and presentation, some items may be delivered to your suite after guests arrive. Please note that any additional orders placed during the event require a 45 minute turnaround time for delivery. For further assistance, please reach out to the suites office.

PLACING YOUR ORDER

WEBSITE www.SuiteCatering.com/select-venue

Orders placed online will be confirmed by email

SUITES OFFICE M&TBankSuiteCatering@aramark.com

Please email the order form to Jennifer Wallace in the sales office. Your order will be confirmed via email.

FAX 410-230-8291

2023 NFL SUITE OWNER FOOD AND BEVERAGE DUE DATES

DATE OF THE GAME		→	ORDER DUE DATE & TIME		
SAT	August 12,	→	FRI	August 4	Noon
SUN	September 10	→	FRI	September 1	Noon
SUN	September 24,	→	FRI	September 15	Noon
SAT	October 7*	→	FRI	September 29*	Noon
SUN	October 22	→	FRI	October 13	Noon
SAT	November 5	→	FRI	October 27	Noon
SUN	November 12	→	FRI	November 3	Noon
THUR	November 16	→	WED	November 8	Noon
SAT	December 10	→	FRI	December 1	Noon
SUN	December 31	→	FRI	December 22	Noon
SAT/SUN	January 6 / 7	→	FRI	December 29	Noon

**Billy Joel / Stevie Nicks Concert*

PAYMENTS + FEES

PAYMENT

Advance payment for food and beverage is required. The Aramark Suites office will provide confirmations of orders and a total of all charges based upon the advance order. Guest checks will be settled at the conclusion of each event. Please note that before rendering any services, for your security purposes we require a valid credit card authorization from you. We provide several payment options to choose from.

METHODS OF PAYMENT

CREDIT CARD ON FILE

You may authorize us to retain valid credit card information on file for us to use and settle all charges (including the par bar restocking program) due to Aramark at the conclusion of each event. Credit Cards on file will need to be approved in writing by the Suite Owner, eliminating the need to present a credit card during the event.

CREDIT CARD PER EVENT

You may provide a credit card as payment for all orders, as long as the payment is received within 72 hours prior to the event start. If you are using different credit cards for each event, please ensure to advise the Suites Office whether or not a final bill will need to be presented at the conclusion of the event.

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. Please note that escrow checks will not be applied to your orders until they have been received by the Aramark Suites Office and deposited. Advanced notice is strongly encouraged.

EVENT-DAY ORDERS

Credit cards are the only accepted form of payment during the live event. If you have not authorized additional purchased on the advance payment method, your guests will be required to provide payment at the time that the order is placed in the suite, including a credit card authorization form which they are required to sign. We require that all guest checks be settled by the end of the game. Aramark accepts MasterCard, Visa, Discover, and American Express.

TAXES

Food, beverage, and any administrative or service charges are subject to current and local state sales tax. There is a 6% tax for food and non-alcoholic beverages, and a 9% tax for alcohol.

GRATUITIES

Any suite attendant gratuities for exceptional service occur at the sole discretion of the Suite Owner. If any such optional gratuities are given, only your suite attendant will receive this amount.

Gratuities can be added to the bill in advance, if so chosen, to eliminate the need to present a bill in the suite at the conclusion of the event. Gratuities cannot be added post-event.

CANCELLATIONS

No charges will be assessed to Suite Owners for food and beverage orders that are cancelled 48 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 including fees and taxes. Should an event be canceled, you will not be charged unless the gates were open before the event was canceled.

LIABILITY

Please note that you are responsible for damages that you or your guests inflict on the property and equipment provided as part of our service. Please note that all food and beverage service equipment is the property of Aramark and may be removed from your service area only by authorized personnel.

In accordance with the laws of the state of Maryland, Aramark is the only licensee authorized to sell or serve liquor, beer, and wine at M&T Bank Stadium. Alcoholic beverages are not permitted to be brought into or out of the stadium. Maryland state law prohibits the consumption of alcoholic beverages by any person under the age of 21. Aramark reserves the right to check for proper identification and refuse service to persons who appear to be impaired.

It is also the responsibility of the suite owner to ensure that no minor or intoxicated persons consumes alcoholic beverages in their suite. Suite guests are not permitted to take cans or bottles outside of the suite itself. Disposable cups are provided if you wish to leave your suite. In all cases of the service of alcohol, 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. Aramark will conclude all sales of alcohol in the suites at the conclusion of the 3rd Quarter, as part of the stadium-wide alcohol policy. If there are further questions or concerns regarding this alcohol policy, please contact Aramark.

BEVERAGE

BEVERAGE RESTOCKING PROGRAM (PAR BAR)

Each suite has a locked cabinet or closet for storage of Aramark alcoholic inventory. Aramark suites staff will stock the closet with the quantity and selection of beverages chosen by the Suite Owner. Our staff will inventory the remaining beverage at the conclusion of each game. If restocking is necessary, it will be done before the next game and the Suite Owner will be charged the appropriate amount. If you prefer, you may order beverages on an individual event basis. Please notify the Aramark Suites Office to make the appropriate arrangements.

END OF SEASON BEVERAGES

At the conclusion of the season, all non-alcohol beverages and beer will be removed from your suite. Any spirits and unopened wine will remain in your locked suite cabinet or closet for the first game of the next NFL season.

ADDITIONAL SERVICES

PRIVATE SUITE ATTENDANT OR BARTENDER

The Aramark Suites Office can offer private staff for your suite (chef attendant, suite attendant, or bartender), at the charge of \$175 per individual, per game. Private staff must be requested at the time that the advance suite order is placed, and must be confirmed by the Aramark Suites Office.

OUTSIDE SERVICE

Aramark is the only licensed concessionaire in M&T Bank Stadium Suites. Any outside product brought in must be approved in advance by the Aramark Suites Office, and must have written approval prior for the event. This applies specifically to outside vendor options such as kosher food, and any other one-off requests. Items found in suites without prior Aramark approval will be subject to removal. Aramark will charge a \$250 service fee for any outside food that has been approved.



SUITES

