

CELEBRATING
30
YEARS

SUITE MENU

2024-2025



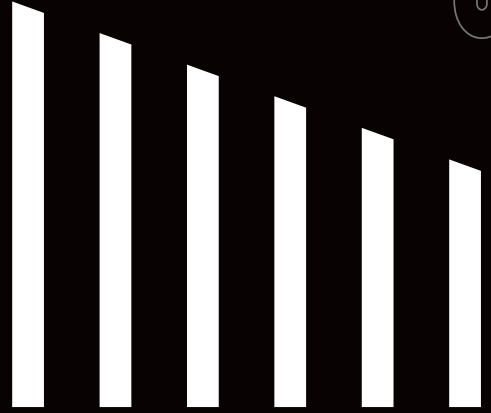
WELCOME



CELEBRATING

30

YEARS



30
30
30

CELEBRATING

WELCOME

REINTRODUCE YOURSELF TO THE FINE ART OF DINING – THE PLEASURE OF LEISURELY SHARING A GREAT MEAL.

Savor the tastes, textures, and aromas of the food and beverage, admire the presentation, and be surrounded by pleasant conversation and laughter in your luxury Suite.

Reconnect with the land and the origins of food. Our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process. By partnering with local farmers, growers, ranchers, and producers – and by expanding our supply chain to include diverse vendors – we have access to the best available ingredients and a network of suppliers that share our dedication to sourcing sustainable menus.

The suite experiences are successful when conversations are open, participants are engaged, and the experience exceeds expectations. The best meals are prepared from the freshest, seasonal ingredients. Simple, honest food should excite the senses, tempt the palette, and enhance the atmosphere. By combining great meals with great events, we hope to provide you and your guests with an unforgettable experience.

Our suite menu provides a preview of our culinary capabilities. The entire team at Rocket Mortgage FieldHouse and Aramark welcomes you. We are thrilled to open our kitchen and extend our service and look forward to enhancing your event experience.

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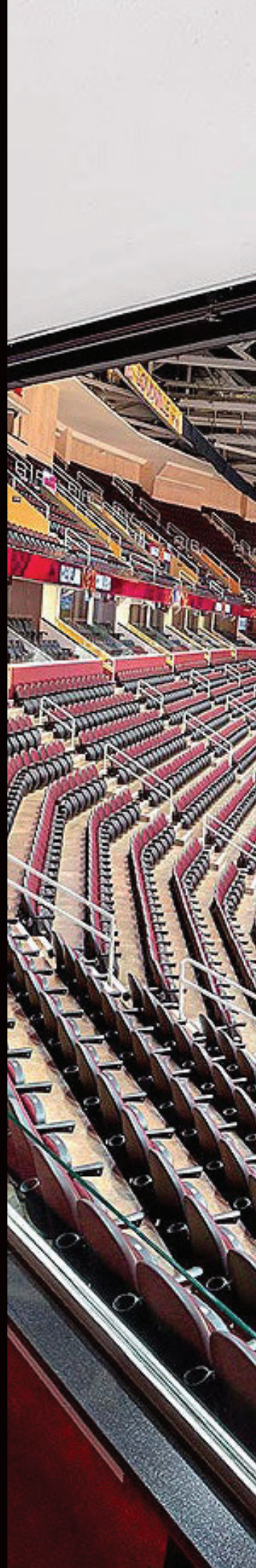




**THE
EVENT
DAY**
9

**THE
C-TOWN
BBQ**
11

**KIDS
CLUB**
12



THE EVENT DAY



THE EVENT DAY ★

PACKAGE \$620

SERVES 12

Snack Trio

Freshly Popped Popcorn, FieldHouse Chips with Caramelized Onion Dip, Mini Pretzel Twists with Honey Mustard Dip

Grilled & Chilled Vegetable Mezze

Rainbow Carrots, Mixed Olives, Jingle Bell Peppers, Carnival Cauliflower, Heirloom Tomatoes, Watermelon Radish Cucumbers, Cipollini Onions, Long-Stem Artichokes, Tahini Ranch Dressing

Vegetarian

Seasonal Fresh Fruit Platter

Melons, Grapes, Pineapple, Berries, Kiwi, Starfruit

Vegan, Gluten Friendly

Potato Wedges

Rosemary, Parmesan, Garlic Aioli

Vegetarian

Quaker Steak & Lube Boneless BBQ Wings

BBQ, Celery, Bleu Cheese Dip

Mac and Cheese

Cavatappi, Creamy Cheddar Cheese Sauce, Herb Breadcrumbs

Vegetarian

Hot Dogs

Sauerkraut, Traditional Condiments, Yellow Onions, Soft Rolls

Gluten Friendly without rolls

Hot Dog Toppings

Seasoned Chili, Shredded Cheddar

Gluten Friendly

Craveworthy Cookies

Chocolate Chip, Sugar

Vegetarian, produced in an environment that handles Nuts

Brownies

Chocolate Caramel Pecan, Cheesecake Brownie

Vegetarian, Contains Nuts

ENHANCEMENTS

Quaker Steak & Lube Wing Trio \$99

Buffalo, BBQ & Chipotle Dry Rub Celery, Bleu Cheese Dip



Wine Lovers Package \$222

J. Lohr Riverstone Chardonnay

Kim Crawford Sauvignon Blanc

Z Alexander Red Blend

J. Lohr Seven Oaks Cabernet Sauvignon

★ EVENT DAY

Local taxes and fees apply.

THE C-TOWN BBQ



THE C-TOWN BBQ

PACKAGE \$780

SERVES 12

Snack Trio

Freshly Popped Popcorn, FieldHouse Chips
with Caramelized Onion Dip, Mini Pretzel Twists
with Honey Mustard Dip

Seasonal Fresh Fruit Platter

Melons, Grapes, Pineapple, Berries, Kiwi, Starfruit
Vegan, Gluten Friendly

Loaded Potato Salad

Applewood Smoked Bacon, Scallions, Aged Cheddar Cheese

Mac and Cheese

Cavatappi, Creamy Cheddar Cheese Sauce, Herb Breadcrumbs
Vegetarian

Quaker Steak & Lube Boneless Wing Trio

Buffalo, BBQ, Chipotle Dry Rub, Celery, Bleu Cheese Dip

Tex-Mex Sampler

Grilled Chicken & Cheese Quesadilla, Jalapeño Poppers,
Street Corn Casserole, Queso Bravo, Salsa, Lime Crema

Smokehouse Platter

Baby Back Ribs, Beef Brisket, Jalapeño Cheddar Sausage,
Corn Muffins, Smokey BBQ Sauce

Craveworthy Cookies

Chocolate Chip, Sugar
Vegetarian, produced in an environment that handles Nuts

Brownies

Chocolate Caramel Pecan, Cheesecake Brownie
Vegetarian, Contains Nuts

ENHANCEMENTS

Grilled & Chilled

Vegetable Mezze \$84

Rainbow Carrots, Mixed Olives,
Jingle Bell Peppers,
Carnival Cauliflower, Heirloom
Tomatoes, Watermelon Radish
Cucumbers, Cipollini Onions,
Long-Stem Artichokes,
Tahini Ranch Dressing

Vegetarian



Craft Beer Sampler \$96

Seasonal Selection of 12 Craft Beers

KIDS CLUB

KIDS CLUB ★ PACKAGE

\$36

SERVES 6

Smucker's® Uncrustables
Peanut Butter, Jelly

Juice Box

★ **EVENT DAY**



KONCIOUS KUISINE

SERVES 6

Vegan BBQ Platter \$205

Jackfruit Vegan Ribs, Mac n Cheez

Vegan

Loaded Mac & Cheez Bowl \$50

Vegan Creamy Mac, Broccoli, Bac'n and Coconut Brown Buttery Breadcrumbs, Chopped Tomatoes

Vegan

Vegan Philly Spring Roll Duo \$67

"Beef" and "Chicken" Philly Stuffed Spring Rolls

Vegan

Peach Cobbler with Vegan Whipped Cream \$50

Vegan



Local taxes and fees apply.

À LA CARTE





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16

**CHILLED
PLATTERS**
16

HOT APPETIZERS
17

**QUAKER STEAK &
LUBE WINGS**
17

**SANDWICHES +
SALADS**
18

FAN FAVORITES
19

ENTRÉES
20

**FLOUR PIZZA
COMPANY**
21

DESSERTS
21



SNACKS ★

SERVES 6

Freshly Popped Popcorn \$32

Salted and Bottomless,
Souvenir Bucket
Gluten Friendly, Vegetarian

FieldHouse Chips \$30

House-Fried Yukon Ranch
Potato Chips,
Caramelized Onion Dip
Vegetarian

Mini Pretzel Twists \$30

Honey Mustard Dip
Vegetarian

Tortilla Chips \$37

House-Made Pico de Gallo
Gluten Friendly, Vegetarian

Snack Trio \$75

Freshly Popped Popcorn,
FieldHouse Chips with
Caramelized Onion Dip,
Mini Pretzel Twists with
Honey Mustard
Vegetarian, Contains Nuts

★ EVENT DAY



CHILLED PLATTERS

SERVES 10

★ Grilled & Chilled Vegetable Mezze \$84

Rainbow Carrots, Mixed Olives, Jingle Bell Peppers, Carnival Cauliflower,
Heirloom Tomatoes, Watermelon Radish Cucumbers, Cipollini Onions,
Long-Stem Artichokes, Tahini Ranch Dressing
Vegetarian

★ Seasonal Fresh Fruit Platter \$66

Melons, Grapes, Pineapple, Berries, Kiwi, Starfruit
Gluten Friendly, Vegan

Assorted Charcuterie & Artisan Cheese \$135

Prosciutto, Bresaola, Soppressata, Artisan Cheese
Grain Mustard, Fig Jam, Candied Pecans, Assorted Crackers
Contains Nuts, Gluten Friendly without crackers

Shrimp Cocktail \$108

Cocktail Sauce, Peruvian Green Sauce, Lemon, Arugula
Gluten Friendly

Sushi & Maki Display* \$175

Assorted Sushi Rolls, Wasabi, Pickled Ginger, Soy Sauce

★ Hummus Duo \$83

Red Roasted Pepper, Lemon Chive, Toasted Naan
Vegan, Gluten Friendly without Naan

Kamm's Corners Roasted Roots \$78

Red and Golden Beets, Malibu Carrots, Brussels Sprouts,
Mushy Green Peas, Blood Orange Vinaigrette
Gluten Friendly, Vegan

★ EVENT DAY

HOT APPETIZERS

SERVES 6

★ **Crispy Chicken Tenders** \$96

Honey Mustard, BBQ Sauce

★ **Gluten Free Chicken Tenders** \$96

Honey Mustard, BBQ Sauce
Gluten Friendly

Yakitori Chicken \$115

Green Curry Coconut,
Singed Pineapple Hoisin
Gluten Friendly

Crab Rangoon Dip \$80

Togarashi Dusted Wonton Chips,
Thai Sweet Chili Glaze
*Contains Shellfish,
Gluten Friendly without wonton chips*

Hungarian Sausage Pepper Dip* \$80

San Marzano Tomato,
Piparra Peppers, Smoked Paprika,
Farmers Cheese, Baguette
Gluten Friendly without crackers

★ **Bavarian Pretzel Sticks** \$45

Bertman's Spicy Brown Mustard,
Hot Cheese
Vegetarian

★ **Potato Wedges** \$43

Rosemary, Parmesan, Garlic Aioli
Vegetarian

Polish Meatballs \$82

Sour Cream Demi, Roasted Wild
Mushrooms, Grilled Scallions

Fieldhouse Nachos \$63

Queso Bravo, Monterey Jack,
Charro Beans, Pico de Gallo,
Sour Cream, Tortilla Chips
Vegetarian

ADD Smoked Chicken \$45

Tex-Mex Sampler \$85

Grilled Chicken & Cheese Quesadilla,
Jalapeño Poppers, Street Corn
Casserole, Queso Bravo, Salsa,
Lime Crema



★ **EVENT DAY**

QUAKER STEAK & LUBE WINGS ★

SERVES 10

WINGS

Quaker Steak & Lube Wing Trio \$105

Buffalo, BBQ, Chipotle Dry Rub,
Celery, Bleu Cheese Dip
Gluten Friendly

Quaker Steak & Lube Wings \$86

Choice of:

- » Buffalo
- » BBQ
- » Chipotle Dry Rub

Celery, Bleu Cheese Dip
Gluten Friendly

BONELESS WINGS

Quaker Steak & Lube Boneless Wing Trio \$105

Buffalo, BBQ, Chipotle Dry Rub,
Celery, Bleu Cheese Dip

Quaker Steak & Lube Boneless Wings \$86

Choice of:

- » Buffalo
- » BBQ
- » Chipotle Dry Rub

Celery, Bleu Cheese Dip

★ **EVENT DAY**

Local taxes and fees apply.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SANDWICHES & SALADS

SERVES 10

Herb Roasted Turkey

Dagwood \$84

Cotswold Cheese, Arugula,
Roasted Tomato Aioli,
Dill Pickle Chips, Brioche Baguette

Toasted Murray Hill

Grinder \$85

Rosemary Ham, Genoa Salami,
Aged Fontina, Crispy Pepperoni,
Shaved Red Onion,
Pepperoncini Mayo, Olive Salad,
Brioche Baguette

★ Classic Caesar Salad \$79

Crisp Romaine Hearts,
Grana Padano, Herb Croutons,
Classic Caesar Dressing
Vegetarian, Gluten Friendly without Croutons

ADD Grilled Chicken Breast \$45

★ Arugula Garden Salad \$80

Arugula, Heirloom Tomato,
English Cucumber,
Watermelon Radish,
Balsamic Vinaigrette
Gluten Friendly, Vegetarian

Loaded Potato Salad \$76

Applewood Smoked Bacon,
Scallions, Aged Cheddar Cheese
Gluten Friendly

Niçoise Tuna Salad \$86

French Beans, Kalamata Olives,
Egg Wedge, Marble Potato,
Roasted Tomatoes,
Champagne Vinaigrette



★ EVENT DAY

FAN FAVORITES

SERVES 6

★ Fieldhouse Burgers \$110

SERVES 12

All Beef, Romaine Lettuce, Sliced Tomato, Pickles, Cheddar Cheese, Wild Mushrooms, Caramelized Onions, Brioche Bun

Plant Based Impossible™ Burgers \$107

Dill Pickle Chips, Pickled Onions, Shredded Lettuce, Roma Tomatoes, Soft Rolls

Vegan, Gluten Friendly without roll

Individually Wrapped.

Delivered Hot to your Suite after the Start of the Event

★ Hot Dogs \$65

Sauerkraut, Traditional Condiments, Yellow Onions, Soft Rolls

Gluten Friendly without rolls

ADD Seasoned Chili and Shredded Cheddar \$23

Mac and Cheese \$50

Cavatappi, Creamy Cheddar Cheese Sauce, Herb Breadcrumbs

Vegetarian

★ Street Tacos \$170

Smoked Chicken Thighs, Beef Birria, Sour Cream, Monterey Jack Cheese, Pico de Gallo, Shredded Lettuce, Flour Tortilla

Symon's Burger Joint Double Cheeseburgers \$108

Double Cheese Smash Burger, Shredded Lettuce, Tomato, Pickled Red Onion, Kosher Dills

Gluten Friendly without rolls

Individually Wrapped.

Delivered Hot to your Suite after the Start of the Event

The Polish Boy \$82

Kielbasa, Power Slaw, Soft Roll, Malt Vinegar Fries, Alabama BBQ Sauce

Individually Wrapped.

Delivered Hot to your Suite after the Start of the Event



★ EVENT DAY

Local taxes and fees apply.

ENTRÉES

SERVES 10

Chicken Marsala \$164

Ricotta Ravioli, Forest Mushrooms, Roasted Tomatoes, Wilted Spinach, Grana Padano, Grilled Focaccia

Steakhouse Beef Tenderloin Board \$278

Char-Grilled, Mushroom Demi-Glace, Grilled Asparagus, Smashed Rosemary Marble Potatoes, Gorgonzola Cream

Gluten Friendly

Delivered Hot to your Suite Upon Arrival

Smokehouse Sampler \$193

Baby Back Ribs, Beef Brisket, Jalapeño Cheddar Sausage, Corn Muffins, Smokey BBQ Sauce

Firecracker Shrimp \$192

Bamboo Fried Rice, Edamame, Miso Teriyaki, Thai Basil

★ Fish & Chips \$180

Panko-Breaded Perch, Rosemary Potato Wedges, Power Slaw, Malt Vinegar, Tartar Sauce

★ Cleveland Kielbasa & Pierogies \$75

Hard Cider Cabbage, Caramelized Onions, Cheddar Pierogies, Stadium Butter, Sour Cream



★ **EVENT DAY**

FLOUR PIZZA COMPANY ★

SERVES 8

FEATURING
MATT MYTRO



Suite at the Start of the Event

Classic Cheese Pizza \$36

Crushed Tomato,
Rowdy Cow Fromage Blanc, Grana
Vegetarian

Pepperoni Pizza \$41

Crushed Tomato, Fresh Mozzarella,
Grana

Sausage Pizza \$41

Crushed Tomato, Fresh Mozzarella,
Grana

**Gluten Free Crust available upon request*



★ EVENT DAY

Local taxes and fees apply.

DESSERTS ★

SERVES 6

Craveworthy Cookies \$64

Chocolate Chip, Sugar
Vegetarian, produced in an environment that handles Nuts

Brownies \$64

Chocolate Caramel, Pecan, Cream Cheese
Vegetarian, Contains Nuts

Hinge Town Cheesecake \$85

Deconstructed Vanilla Scented Cheesecake,
Cinnamon Tortilla Chips, Wild Berries



LOOKING FOR SOMETHING SPECIAL?

Contact our Suite Sales Coordinator for more
Information on Options and Pricing!

*Gluten Free Desserts and Celebration Cakes must be
Ordered 2 Business Days Prior to your scheduled event.*

★ EVENT DAY

BEVERAGES



**BEVERAGE
PACKAGES**
24

**NON-ALCOHOLIC
BEVERAGES**
25

BEER
26

LIQUOR
27

WINE
29



PACKAGES

WINE LOVERS

PACKAGE \$225

1 BOTTLE OF EACH

J. Lohr Riverstone
Chardonnay

Kim Crawford
Sauvignon Blanc

Z Alexander
Red Blend

J. Lohr Seven Oaks
Cabernet Sauvignon



ONE STOP SHOPPING

PACKAGE \$822

ONE 6-PACK OF EACH

Dasani Water, Coca-Cola Classic, Diet Coke, Sprite, Seagram's Ginger Ale

Budweiser, Bud Light, NutriL, Modelo

Club Soda, Tonic

ONE BOTTLE OF EACH

Tito's Handmade Vodka, Tanqueray Gin,
Crown Royal, Bacardi Superior Rum

William Hill *Chardonnay*,
Robert Mondavi Napa
Cabernet Sauvignon

Cranberry Juice,
Orange Juice

Lemons, Limes,
Olives



Local taxes and fees apply.

NON-ALCOHOLIC

Soft Drinks \$24

Per 6-pack

Coca-Cola Classic
Diet Coke
Coca-Cola Zero Sugar
Cherry Coke
Sprite
Barq's Root Beer
Seagram's Ginger Ale

Water

Per 6-pack

Dasani Water \$24
smartwater \$34

Sparkling Water \$24

Per 6-pack

Topo Chico Mineral Water

Gold Peak Tea \$34

Individual

Sweet Tea
Unsweetened Tea

Juice Boxes \$2.75

Individual

Juice \$9

Per liter

Orange
Grapefruit
Cranberry
Pineapple Juice 6-pack

Mixers \$22

Per 6-pack

Club Soda
Tonic

Alternative Beverages \$30

Per 4-pack

Red Bull
Sugar Free Red Bull

BAR SUPPLIES

OWEN'S 4-pack

Espresso Martini Mix \$24
Ginger Beer \$24
Sparkling Cranberry \$24
Margarita Mix \$24

Mixers & Supplies

Bloody Mary Mix \$12
Margarita Mix \$12
Cherries \$7
Grenadine Syrup \$8
Lemon Wedges \$8
Lime Wedges \$8
Olives \$6.50
Orange Wedges \$6.50
Rose's Lime Juice \$8

Hot Beverage Service \$20

Per Pot
Regular Coffee
Decaf Coffee
Hot Tea

COFFEE INCLUDES

Cups, Lids, Sleeves,
Creamer +
Assorted Sweeteners



Coca-Cola *Sprite*

Local taxes and fees apply.

BEER & BEYOND

PER 6-PACK

Domestic Beer \$38

12oz can

Bud Light
Budweiser
Labatt Blue
Yuengling
Yuengling Flight
Coors Light
Miller Lite

Premium/Import Beer \$46

12oz can

Modelo
Michelob Ultra
Stella Artois
Heineken

Specialty Craft Beer \$48

12oz can

Angry Orchard
Goose Island IPA
Great Lakes Dortmunder
Great Lakes Hazecraft IPA
Great Lakes Seasonal
Voodoo Ranger IPA
Fat Head's Bumble Berry
Fat Head's Head Hunter IPA

Craft Beer Sampler \$96

Seasonal Selection
of 12 Craft Beers

Gluten-Free Beer \$48

12oz bottles

Redbridge
Gluten Friendly

Non-Alcoholic Beer \$30

12oz bottles

O'douls

Specialty Drinks \$48

12oz bottles

Gluten Friendly
Nutrl Seltzer
Bud Light Seltzer
High Noon Seltzer



SPIRITS

PER BOTTLE

Vodka

New Amsterdam \$82
Wheatley \$80
Tito's Handmade \$89
Grey Goose \$105
Ketel One \$100
Pink Whitney \$80

Gin

Tanqueray \$94

Tequila

Casamigos Blanco \$105
Casamigos Reposado \$119
Casamigos Añejo \$129

Rum

Bacardi Superior \$61
Captain Morgan Spiced \$71

Whiskey

Crown Royal \$93
Crown Apple \$93
Jack Daniel's \$93
Jameson \$87
Fireball \$87
Four Roses Small Batch \$87
Basil Hayden \$104
Woodford Reserve \$108

Scotch

Dewar's White Label \$82
Glenlivet 12 Year \$103

Cordials

Kahlua \$71
Cointreau \$82



Cognac

Hennessy \$98
Hennessy VSOP \$147

Other

Dry Vermouth \$33
Sweet Vermouth \$33
Triple Sec \$33

SIGNATURE COCKTAIL

OWEN'S Espresso Martini \$110

4-pack

Owen's Espresso Martini Mix

1 bottle

Tito's Handmade Vodka

OWEN'S American Mule \$110

4-pack

Owen's Ginger Beer

1 bottle

Tito's Handmade Vodka

LOOKING FOR SOMETHING SPECIAL?

Contact our Suite Sales Coordinator five business days prior to the event day.

Additional fees may apply. Items subject to availability based on suppliers.





WHITE WINE

PER BOTTLE

CHAMPAGNE & SPARKLING

Moët & Chandon *Impérial Brut* \$170

Moët & Chandon *Nectar Impérial Rosé* \$153

Domain Chandon *Brut* \$77

Martini & Rossi *Asti* \$53

Riondo *Prosecco* \$48

SWEET WHITE AND ROSÉ

Ceretto | Vignaioli di S. Stefano Moscato d'Asti \$41

Chateau Ste. Michelle *Riesling* \$43

Fleur De Mer *Rosé* \$58

DRY LIGHT TO MEDIUM INTENSITY

Woodbridge *Chardonnay* \$36

Woodbridge *Pinot Grigio* \$36

Ruffino Lumina *Pinot Grigio* \$43

Francis Ford Coppola *Chardonnay* \$43

Kim Crawford *Sauvignon Blanc* \$67

Santa Margherita *Pinot Grigio* \$81

DRY MEDIUM TO FULL INTENSITY

William Hill *Chardonnay* \$47

J. Lohr Riverstone *Chardonnay* \$54

Stoneleigh *Sauvignon Blanc* \$63

Sonoma Cutrer *Chardonnay* \$83

RED WINE

PER BOTTLE

DRY LIGHT TO MEDIUM INTENSITY

Woodbridge *Cabernet Sauvignon* \$36

Woodbridge *Merlot* \$36

Borealis Vintners *Pinot Noir* \$46

Z Alexander Brown *Red Blend* \$48

Benzinger *Pinot Noir* \$48

Imagery Estate *Cabernet Sauvignon* \$60

RED WINE - DRY MEDIUM TO FULL INTENSITY

Louis Martini *Cabernet Sauvignon* \$59

Sella Antica *Toscana Rosso* \$59

J. Lohr Seven Oaks *Cabernet Sauvignon* \$62

Meiomi *Pinot Noir* \$65

Decoy *Red Blend* \$73

Justin *Cabernet Sauvignon* \$77

Hess Allomi *Cabernet Sauvignon* \$88

Robert Mondavi Napa *Cabernet Sauvignon* \$100

The Prisoner Wine Co. *Red Blend* \$141

Stag's Leap Artemis *Cabernet Sauvignon* \$158

Neyer's Vineyards *Cabernet Sauvignon* \$154

Cakebread *Cabernet Sauvignon* \$251

Caymus Special Select *Cabernet Sauvignon* \$279



ORDERING



HOW TO ORDER

ORDERING DEADLINES

Certain 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

DUE BY 4:00PM

according to the following schedule:

EVENT DAY

Monday	due the previous
Tuesday	due the previous
Wednesday	due the previous
Thursday	due the previous
Friday	due the previous
Saturday	due the previous
Sunday	due the previous

DUE BY 4PM

Thursday
Friday
Monday
Tuesday
Wednesday
Thursday
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.

SUBMITTING YOUR FOOD & BEVERAGE ORDER

Once you have reviewed the suite menu and have completed an order form, orders can be placed in three easy ways:

- 1. VIA EMAIL** SuiteCateringRMFH@aramark.com
- 2. VIA PHONE** **216-420-2669**
- 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 50% of the total food & beverage charge.

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.

30
30
30

