

U2

JOSHUA TREE TOUR

Suite Menu



PACKAGES

all selections serve approximately 12 guests

"Where the Streets Have No Name"

\$750

BOTTOMLESS POPCORN

FARMERS' MARKET SEASONAL CRUDITÉS

carrots, peppers, cucumbers, broccoli, cauliflower, tomatoes, radishes, green goddess dressing

FRESH FRUIT PLATTER

grapes, oranges, cantaloupe, honeydew, pineapple, fresh berries

CHORIZO QUESO DIP

spiced chorizo, green chiles, chipotle queso fresco, tortilla chips

WING TRIO

barbeque, buffalo, garlic parmesan wings, celery, bleu cheese dressing

BAKED POTATO SALAD

aged cheddar cheese, smoked bacon, scallions, buttermilk ranch

MAC & CHEESE

cavatappi, creamy cheese sauce

ALL BEEF HOT DOGS

diced onions, stadium mustard, ketchup, relish, buns

CHEDDAR BURGERS*

cheddar cheese, mushrooms, grilled onions, ketchup, mayo, stadium mustard, "LTO", buns



"With or Without You"

\$925

BOTTOMLESS MUNCHIES

popcorn, roasted peanuts in the shell, kettle chips and onion dip

FRESH FRUIT PLATTER

grapes, oranges, cantaloupe, honeydew, pineapple, fresh berries

CHARRED SUMMER VEGETABLE SALAD

mixed greens, summer squash, bell peppers, asparagus, artichoke hearts, strawberry balsamic vinaigrette

MAC & CHEESE

cavatappi, creamy cheese sauce

GRILLED CORN ON THE COB

Ohio sweet corn, butter, sea salt

HOUSE-SMOKED BABY BACK RIBS

served with barbeque slaw

BUTTERMILK FRIED CHICKEN

served with potato salad

JALAPEÑO CORNBREAD & BUTTER

GRILLED HOT DOGS

kraut, ketchup, stadium mustard, relish, diced onions, fresh rolls

GRILLED BEER BRATS

charred peppers & onions, stadium mustard, fresh rolls

Suggested Add Ons

ASSORTED DESSERT PLATTER \$100

rocky road brownies, buckeye cheesecake, carrot cake, red velvet cake, mini seasonal pies

HOT DOG TOPPINGS \$35

chili, shredded cheddar cheese, bacon-relish, jalapeños

Suggested Add Ons

ASSORTED DESSERT PLATTER \$100

rocky road brownies, buckeye cheesecake, carrot cake, red velvet cake, mini seasonal pies

RONAS & RITAS \$240

2 six-packs of Corona Extra, a bottle of Patron Silver, a bottle of Grand Marnier, a pitcher of margarita mix, fresh limes and salt

PACKAGES CONTINUED

all selections serve approximately 12 guests

"I Still Haven't Found What I'm Looking For"

\$1200

BOTTOMLESS MUNCHIES
popcorn, roasted peanuts in the shell, kettle
chips and onion dip

LOADED IRISH NACHOS
sliced potatoes, Irish cheddar cheese sauce,
grilled scallions, crumbled corned beef,
sour cream

WARM PRETZEL BITES
beer cheese fondue

IRISH FLAG SALAD
baby spinach, grilled pears, orange segments,
feta cheese, pistachio citrus vinaigrette

MICHAEL SYMON INSPIRED BIG BOARD
prosciutto, smoked sausage, manchego
cheese, almonds, olives, roasted peppers,
mustard, crostini

**"UNFORGETTABLE FIRE"
& ICE SEAFOOD PLATTER**
chilled & grilled shrimp, lobster tails, spicy
seared tuna, watermelon radish salad,
cocktail sauce, remoulade sauce, hot
sauce, lemons

PUB STYLE CORNED BEEF PANINI
aged white cheddar, roasted
cabbage slaw, garlic pickle relish

BACON WRAPPED CHICKEN THIGHS
served with braised green cabbage
with caramelized pearl onions

GUINNESS BRAISED SHORT RIBS
served with Irish-style potato wedges,
dinner rolls & butter



"Joshua Tree"

\$2000

BOTTOMLESS MUNCHIES
popcorn, roasted peanuts in the shell, kettle chips
and onion dip

CHEESE BOARD
boursin, cheddar, dill havarti, swiss, brie, smoked gouda,
bleu cheese, dried fruit, marcona almonds, assorted crackers

SEAFOOD DISPLAY
grilled & chilled shrimp, sushi & maki, king crab legs
& crab claws, cocktail sauce, remoulade sauce

GRILLED SUMMER PEACH SALAD
mixed greens, marcona almonds, goat cheese,
tarragon vinaigrette

MINI SANDWICH DUO
beef tenderloin*, bleu cheese aioli, roasted mushrooms,
Cipollini onions, pumpernickel roll herb roasted turkey,
dill havarti cheese, roasted tomatoes, seven grain roll

LAMB LOLLIPOPS
rosemary garlic crusted lamb chops, pancetta
bleu cheese cream corn

MICHAEL SYMON INSPIRED PIG ROAST
suckling pork, salsa verde, Cleveland
bbq sauce, polenta, grilled vegetables,
poppy seed coleslaw, parkerhouse rolls

**CHEF'S PASTA ACTION STATION- FRESHLY
PREPARED BY A CHEF OUTSIDE YOUR SUITE**
cavatelli, cheese tortellini, pesto, marinara
sauce, roasted garlic cream sauce, grilled
chicken, Italian sausage, poached shrimp,
sautéed vegetables, garlic bread sticks,
freshly grated parmesan cheese

ASSORTED DESSERT PLATTER
rocky road brownies, buckeye cheesecake,
carrot cake, red velvet cake, mini seasonal pies

2 BOTTLES OF MOET IMPERIAL CHAMPAGNE

Suggested Add Ons

ASSORTED DESSERT PLATTER \$100
rocky road brownies, buckeye cheesecake,
carrot cake, red velvet cake, mini seasonal pies

WING TRIO \$160
barbeque, buffalo, garlic parmesan wings, celery,
bleu cheese dressing

Suggested Add Ons

THE COMPLETE BEVERAGE PACKAGE \$630.00

1 six-pack each:
Aquafina, Pepsi, Diet Pepsi, Sierra Mist, tonic water,
club soda, orange juice, cranberry juice, Bud Light,
Yuengling, Great Lakes Dortmunder

1 bottle each:
Cakebread Chardonnay, Josh Cellars Legacy Red Blend

1 bottle each:
Grey Goose, Captain Morgan, Tanqueray, Crown Royal

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JOSHUA TREE TOUR

Suite Menu



À LA CARTE MENU

Stadium Fare

POPCORN
bottomless fresh popped
\$24

PEANUTS IN THE SHELL
jumbo roasted fan favorites
\$25

KETTLE CHIPS
house-made onion dip
\$20

CANDY BASKET
plain M&M's, Skittles,
Twizzlers,
Sour Patch Kids
\$45

NACHOS
corn tortilla chips, pico
de gallo, guacamole
\$35

SOUTHWESTERN NACHOS
corn tortilla chips, queso,
chili, sour cream, jalapeños
\$85

BOTTOMLESS MUNCHIES
popcorn, roasted peanuts,
potato chips and dip
\$69

Chilled Appetizers

FARMERS' MARKET SEASONAL
CRUDITÉS
carrots, peppers, cucumbers,
broccoli, cauliflower, tomatoes,
radishes, green goddess dressing
\$85

FRESH FRUIT PLATTER
grapes, oranges, cantaloupe,
honeydew, pineapple, fresh berries
\$90

CHEESE BOARD
boursin, cheddar, dill havarti, swiss,
brie, smoked gouda, bleu cheese,
dried fruit, marcona almonds,
assorted crackers
\$100

GRILLED & CHILLED SHRIMP
cocktail sauce, lemons
\$160

MEDITERRANEAN PLATTER
citrus ricotta cheese, red pepper
hummus, baba ghanoush,
marinated olives, fresh seasonal
vegetables, grilled flatbread
\$150

MICHAEL SYMON INSPIRED
BIG BOARD
prosciutto, smoked sausage,
manchego cheese, almonds, olives,
roasted peppers, mustard, crostini
\$175

SEVEN LAYER DIP
beans, shredded cheddar cheese,
tomatoes, jalapeños, pico de gallo,
sour cream,
black olives, tortilla chips
\$75

SUSHI & MAKI DISPLAY*
assorted sushi rolls, wasabi, ginger,
soy sauce
\$200

Hot Appetizers

CRISPY CHICKEN TENDERS
honey mustard, bbq sauce
\$90

BUFFALO WINGS
celery, bleu cheese dressing
\$105

WING TRIO
barbeque, buffalo, garlic parmesan
wings, celery, bleu cheese dressing
\$160

DIM SUM
pork pot stickers, vegetable egg rolls,
shrimp dumplings, sweet chili sauce
\$90

BAVARIAN PRETZELS AND CHEESE DIP
sea salt coated soft Bavarian pretzels,
stadium mustard, queso cheese
\$45

CHORIZO QUESO DIP
spiced chorizo, green chiles, chipotle
queso fresco, tortilla chips
\$80

ROCCO WHALEN INSPIRED
MEATBALL BAR
Greek meatballs, Rocco's mozzarella
meatballs, chicken basil roasted garlic
meatballs
\$155

MICHAEL SYMON INSPIRED
ARANCINI
fried risotto with Italian sausage, fresh
mozzarella, tomato sauce, basil,
parmesan
\$80

JONATHON SAWYER INSPIRED
DEVILS ON HORSEBACK
bacon-wrapped dates, roasted Fresno
peppers, bittersweet chocolate,
almonds
\$120

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may increase your risk of foodborne illness.*

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JOSHUA TREE TOUR

Suite Menu



À LA CARTE MENU

Salads

CAESAR SALAD
romaine, herb croutons, shaved
parmesan, Caesar dressing
\$70
add grilled chicken \$20

GARDEN SALAD
mixed field greens, cucumbers,
carrots, red onions, tomatoes,
radishes, balsamic vinaigrette
\$70

ROCCO WHALEN INSPIRED
INDIVIDUAL ROSIE SALADS
mixed greens, chopped
cucumbers, ricotta, grape
tomatoes, blush vinaigrette
\$70

MICHAEL SYMON INSPIRED
GREEK SALAD
arugula, roasted red peppers,
kalamata olives, feta cheese,
cucumbers, cherry tomatoes,
red onions, red wine vinaigrette
\$70

LOADED POTATO SALAD
aged cheddar cheese, smoked
bacon, scallions, buttermilk ranch
\$55

BARBEQUE SLAW
shredded cabbage, mesquite
slaw dressing
\$45

Sandwiches

CHILLED

ROASTED TURKEY SANDWICH
herb turkey, dill havarti
cheese, roasted tomatoes,
torpedo rolls
\$85

THE GRINDER
crispy prosciutto, salami,
ham, provolone, banana peppers,
"LTO", basil pesto aioli, baguette
\$110

BUFFALO MOZZARELLA SANDWICH
buffalo mozzarella, basil, red
and yellow tomatoes, grilled red
onions, pesto aioli, arugula,
ciabatta bread
\$75

MINI SANDWICH DUO
beef tenderloin*, bleu cheese
aioli, roasted mushrooms,
Cipollini onions, pumpernickel
rolls, herb roasted turkey, dill
havarti cheese, roasted tomatoes,
torpedo rolls
\$160

ROCCO WHALEN INSPIRED
MAINE LOBSTER ROLLS
sweet sesame dressing, scallions,
soy, ciabatta bun
\$100

HOT

ROCCO WHALEN INSPIRED
BUILD-YOUR-OWN TREMONSTER CHEESESTEAK
sliced sirloin, fancy
mushrooms, whizzy béchamel,
green onions
\$150

Pizza

*Pizzas inspired
by Chef Rocco Whalen.*

CHEESE
marinara sauce, mozzarella
cheese
\$36

MARGHERITA
tomatoes, marinara sauce,
mozzarella cheese, fresh basil
\$37

PEPPERONI
pepperoni, marinara sauce,
mozzarella cheese, fresh basil
\$38

WILD MUSHROOM
wild mushrooms, goat cheese,
caramelized onions, rosemary,
roasted garlic
\$39

SUPREME
pepperoni, sausage, roasted
red peppers, banana peppers,
marinara sauce, mozzarella
cheese
\$39

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Suite Menu



À LA CARTE MENU

Dogs, Burgers & Sides

ALL BEEF HOT DOGS | \$90
diced onions, stadium mustard, ketchup,
relish, fresh buns

HOT DOG TOPPINGS | \$35
chili, shredded cheddar cheese, bacon-relish, jalapeños

BEER BRATS | \$85
sauerkraut, stadium mustard, fresh buns

CHEDDAR BURGERS | \$110
cheddar cheese, Swiss cheese, mushrooms,
grilled onions, ketchup, mayo, stadium
mustard, "LTO", fresh buns

PORTABELLA BURGERS | \$80
cheddar cheese, Swiss cheese, ketchup,
mayo, stadium mustard, "LTO", fresh buns

MAC & CHEESE | \$80
cavatappi, creamy cheese sauce

GLUTEN-FREE PASTA ALFREDO | \$85
gluten-free pasta, spinach,
tomatoes, creamy parmesan sauce

ALL BEEF CHILI | \$75
ground beef, kidney beans, sour cream,
shredded cheddar cheese, corn muffins

ROASTED SEASONAL VEGETABLES | \$50

Chef Signature Entrées

SEARED ANGUS BEEF TENDERLOIN* | \$275
roasted fingerling potatoes, grilled vegetables,
horseradish cream, dinner rolls, butter

LAMB LOLLIPOPS | \$225
rosemary garlic crusted lamb chops, pancetta
bleu cheese cream corn

HOUSE-SMOKED BABY BACK RIBS | \$225
barbeque slaw, jalapeño cheddar cornbread,
butter

CHICKEN FAJITAS | \$200
house-smoked chicken thighs, charro beans,
cilantro rice, guacamole, sour cream,
pico de gallo, corn tortillas

BUTTERMILK CAST IRON FRIED CHICKEN | \$200
fried chicken, potato salad, jalapeño cheddar
cornbread, butter

ROCCO WHALEN INSPIRED CHICKEN MARSALA | \$175
mushroom ravioli, chicken breast, marsala wine

MICHAEL SYMON INSPIRED POTATO
CHEDDAR PIEROGIES | \$150
potato cheese pierogies, caramelized onions,
horseradish crème fraiche

MICHAEL SYMON INSPIRED BRISKET | \$200
barbeque beans, salsa verde, crispy onion rings,
cheddar cornbread

JONATHON SAWYER INSPIRED
WHOLE BRAISED BEEF SHIN | \$275
a' la bourguignonne, fresh dinner rolls,
bacon lardon, braised vegetables

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JOSHUA TREE TOUR *Suite Menu*



À LA CARTE MENU

Action Stations

CHEF'S PASTA STATION | \$600
cavatelli, cheese tortellini, pesto, marinara sauce, roasted garlic cream sauce,
grilled chicken, Italian sausage, poached shrimp, sautéed vegetables,
garlic bread sticks, freshly grated parmesan cheese
gluten-free pasta available upon request

ADD BEEF TENDERLOIN* | \$75

Dessert

*With this being a lights out concert, we will not be serving the dessert cart.
However, we've added a dessert platter to the menu that has all of the dessert cart favorites.*

ASSORTED DESSERT PLATTER | \$100
rocky road brownies, buckeye cheesecake, carrot cake, red velvet cake, mini seasonal pies

FRESH BAKED COOKIES | \$55
chef's choice of fresh baked cookies

BROWNIES | \$60
double chocolate brownies

MACAROONS | \$70
sweet meringue, buttercream

CHOCOLATE DIPPED STRAWBERRIES | \$70

ROCCO WHALEN INSPIRED CANNOLI | \$75
whipped mascarpone chocolate chip cannoli

PERSONALIZED CAKES
call for details and prices



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BEVERAGES

Beers

DOMESTIC BEER \$32 per six-pack

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling, Yuengling Light, O'Douls Non-Alcoholic

IMPORT BEER \$36 per six-pack

Heineken, Corona Extra, Corona Light, Labatt Blue, Mike's Hard Lemonade, Strongbow Hard Cider

CRAFT & PREMIUM BEER \$38 per six-pack

Fat Head's Head Hunter IPA, Goose Island 312, Fat Tire, Stella Artois, Great Lakes Dortmunder Gold, Great Lakes Burning River Pale Ale, Red Bridge Gluten-Free

SEASONAL BEER \$38 per six-pack

Leinenkugel's Summer Shandy

Soft drinks

\$20.00 per six-pack

Pepsi, Diet Pepsi, Sierra Mist, Sierra Mist Free, Mountain Dew, Dr. Pepper, Diet Dr. Pepper, Orange Crush, Ginger Ale, Mug Root Beer

Bottled Water

\$21.50 per six-pack

Specialty Bottled Beverages

\$24.00 per six-pack
Cool Blue Gatorade, Orange Gatorade

\$28.00 per six-pack
Lipton Pure Leaf Unsweetened Iced Tea, Lipton Pure Leaf Sweet Tea, Tropicana Fresh Lemonade, San Pellegrino Sparkling Water

Spirits

VODKA

Absolut \$75
Tito's \$75
Grey Goose \$85
Ketel One \$80
Ciroc \$85

GIN

Tanqueray \$75
Bombay Sapphire \$75
Beefeater \$55
Hendrick's \$80

TEQUILA

1800 Sliver \$98
Cuervo Gold \$55
Patron Silver \$95

CORDIALS

Bailey's \$60
Disaronno Amaretto \$55
Kahlua \$55

Mix

JUICES & MIXERS \$20
cranberry, grapefruit, orange, tomato, pineapple, tonic, club soda

BAR SUPPLIES

\$14 EACH
bloody mary mix, sour mix, margarita mix, Rose's lime juice

\$6 EACH
lemons, limes, orange slices, tabasco sauce, stuffed olives, margarita salt, Worcestershire

SCOTCH

Dewar's "White Label" \$70
Chivas Regal 12 Year \$80
Johnnie Walker Red \$70
Johnnie Walker Black \$80
The Glenlivet \$90

WHISKEY

Jack Daniel's \$75
Fireball
Cinnamon Whiskey \$70
Maker's Mark \$80
Crown Royal \$85
Woodford Reserve \$90
Knob Creek \$85

RUM

Bacardi Superior \$47
Malibu \$47
Captain Morgan
Original Spiced \$55

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BEVERAGES

House Wine

All prices are per bottle

CHARDONNAY \$38
Woodbridge
by Robert Mondavi

WHITE ZINFANDEL \$38
Woodbridge
by Robert Mondavi

MERLOT \$38
Woodbridge
by Robert Mondavi

CABERNET SAUVIGNON \$38
Woodbridge
by Robert Mondavi

Premium Wine

WHITE

Riesling
Chateau Ste. Michelle \$45

Sauvignon Blanc
Whitehaven \$45
Cloudy Bay \$50

Pinot Grigio
Ecco Domani \$39
Santa Margherita \$53

Chardonnay
Cupcake \$40
Sonoma Cutrer \$55
Cakebread Cellars \$75

Moscato
Saracco \$45

REDS

Pinot Noir
Bogle \$39
MacMurray Ranch \$45

Malbec & Blends
Tamari Reserva \$50
Josh Cellars Legacy
Red Blend \$45

Merlot
Casa Lapostolle \$50
Francis Coppola \$39

Cabernet Sauvignon
Santa Rita 120 \$45
The Calling Alexander
Valley \$60
Stags' Leap \$80

SPARKLING

Chandon Brut \$53
Moet Imperial \$90
Veuve Clicquot
Brut \$150
Luc Belaire
Rare Rose \$85

Drink Packages

REFRESH \$79
1 six-pack each of Pepsi, Diet Pepsi,
Sierra Mist, Aquafina

RONAS & RITAS \$240
2 six-packs of Corona Extra, a bottle
of Patron Silver, a bottle of Grand Marnier,
and a pitcher of margarita mix served with
fresh limes and salt

BEERS & CHEERS \$205
1 six-pack of each Bud Light, Yuengling,
Stella Artois, Heineken,
Great Lakes Dortmunder Gold,
and Miller Lite

SPECIALTY DRINK CART \$11 EACH
Fill your souvenir cup with a specialty
drink located in the suite hallways
from doors until the end of the concert

KEURIG COFFEE
coffee, hot chocolate, hot tea
15 K Cups \$45
30 K Cups \$90

QUENCH \$230

- 1 six-pack of Great Lakes Dortmunder
- 1 six-pack of Yuengling
- 2 six-packs of Bud Light
- 1 bottle of Sonoma Cutrer Chardonnay
- 1 bottle of Josh Cellars Legacy Red Blend

THE COMPLETE BEVERAGE
PACKAGE \$630.00

- 1 six-pack each:
Aquafina, Pepsi, Diet Pepsi, Sierra Mist, tonic water,
club soda, orange juice, cranberry juice, Bud Light,
Yuengling, Great Lakes Dortmunder
- 1 bottle each:
Cakebread Chardonnay, Josh Cellars Legacy Red Blend
- 1 bottle each:
Grey Goose, Captain Morgan, Tanqueray, Crown Royal
- Lemons and Limes

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JOSHUA TREE TOUR *Suite Menu*



POLICIES AND PROCEDURES

Order Information

ORDERS CAN BE PLACED IN FOUR EASY WAYS

1. Online: www.cbhospitality.com
2. Email: suites@cbhospitality.com
3. Fax: 440.824.3521
4. phone 440.824.3501

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

CONTACT INFORMATION

Robert Hanna
Suites Manager
440.824.3501
suites@cbhospitality.com

ONLINE CATERING WEBSITE

Our online suite catering website is www.cbhospitality.com

The online suite catering system is available to Suiteholders who have set up an account and completed the required forms. Each account will be setup with 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 schedule listed below. At 4:00 pm the day of 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 ORDERING

Advanced day ordering provides you with the opportunity to order from a menu that features much more variety than our standard event day menu. Additionally, all special requests can be easily accommodated. See below for the 2017 advance deadline calendar.

EVENT DAY ORDERING

An event day menu is included in your suite. During an event, orders may be placed through your suite attendant or by calling the catering line from the phone inside the suite. Event day ordering is provided as a convenience for all guests to have more food available in addition to your existing pre-event orders.



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POLICIES AND PROCEDURES

Beverage Information

ALCOHOLIC BEVERAGES

Cleveland Browns Hospitality Group is the only licensee authorized to sell or service liquor, beer and wine in FirstEnergy Stadium. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Ohio law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21.

Cleveland Browns Hospitality Group alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the Suiteholder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Cleveland Browns Hospitality Group reserves the right to refuse service to any person who appears to be intoxicated. Suiteholders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your suite representative.

BEVERAGE PAR MENU

Each Suiteholder who has finalized the paperwork necessary to set up an account and has provided a credit card to be kept on file, has the ability to set up a standard beverage par menu for the suite for the entire season. By completing the beverage par form, you may choose any of the beverages on the menu to be placed in your suite. The beverages will be placed in the suite prior to the arrival of guests and will be inventoried to ensure that the beverages provided match the requested items and amounts as stated on the beverage par form. Your suite representative is available to help you customize a standing food menu or standard beverage par menu for your suite.

At the end of the event, the beverages will be re-inventoried to determine the amount of beverages consumed, based on the initial standing order received by the Cleveland Browns Hospitality Group Suite Manager. A separate billing summary will be created for the restock. Alcoholic beverages may not be removed from the premises.

RECOMMENDED BEVERAGE PAR LEVELS

- One bottle of each: vodka, rum, gin, scotch, bourbon or blended whiskey
- One bottle of white wine: chardonnay or sauvignon blanc
- One bottle of red wine: cabernet sauvignon or merlot
- Four six-packs of beer: domestic and imported (two each)
- One bottle of mixers: margarita, sweet and sour, bloody mary, lime juice
- One six-pack each of soft drinks: regular, diet and lemon-lime
- One six-pack each of club soda, tonic water, orange juice and cranberry juice
- One six-pack of bottled water
- Lemons and limes

LIQUOR CABINETS & REFRIGERATORS

Each suite contains a private liquor cabinet and refrigerator. Please be sure to make the appropriate selections on your suite catering order form or on the online catering website for each event. Any requests to have a closed liquor cabinet or refrigerator opened on an event day must be requested by an authorized signer of the suite account. Only those Suiteholders who have set a beverage par menu would have a pre-stocked suite. Suites that have not created a beverage par menu would need to pre-order or purchase beverages the day of the event.

UNCONSUMED BEVERAGES

For all single game rental suites, Cleveland Browns Hospitality Group reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and credit will not be given for any such items.

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POLICIES AND PROCEDURES

Additional Services

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 and allow 72-hours advance notice to ensure your request can be accommodated. The cost for a private suite attendant is \$200.00 per event. If you wish to have a private bartender, this service will include the opening and serving of all beverages; cost is \$200.00 per event.

PRIVATE SUITE ATTENDANT FEE - \$200

Please note that \$100 is distributed to the private suite attendant as additional wages.

SPECIAL AMENITIES

Cleveland Browns Hospitality Group can provide a selection of customized items for your suite including personalized napkins, balloons, special occasion décor and party favors. Please contact your Suite Manager for details on rental charges and costs.

SPECIAL OCCASION CAKE

If you're celebrating a birthday or another special occasion, we would be pleased to prepare a special cake just for you. Please contact our suite sales office 72-hours in advance for ordering and pricing.

Administrative Charges & Taxes

ADMINISTRATIVE CHARGE

An administrative charge equal to twenty percent (20%) of the food and beverage order shall apply to each order ("administrative charge"). This administrative charge does not represent a tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

SALES TAXES

Sales tax at the rate of 8% shall apply to each total food and beverage order (including the administrative charge).



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POLICIES AND PROCEDURES

Payment Options

PAYMENT PROCEDURES & POLICES

Cleveland Browns Hospitality Group offers three payment options – credit cards, escrow accounts and pre-payment. All Suiteholders will be required to provide a credit card to be kept on file for the season. Advance payment is required for all events.

CREDIT CARDS

Cleveland Browns Hospitality Group accepts American Express, Discover, MasterCard or VISA.

ESCROW ACCOUNT

An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, please contact your suite representative to set up the account and complete the required forms. An escrow account can be established with a minimum deposit of \$10,000 payable to Cleveland Browns Hospitality Group. As charges are made for food and beverage, deductions are made from the account. When the balance drops below \$1,000 you will be asked to replenish your account.

PRE-PAYMENT

You may pre-pay for all charges incurred for advanced orders. This requires no payment settlement at the conclusion of services provided no additional orders are placed during the event. You must provide a signed payment agreement with valid credit card prior to receiving service. The appropriate signature is required on the food service invoices prepared when services are complete. A credit card will remain on file for additional orders placed during the event. All orders must also be secured using one of the approved payment methods. We will maintain a credit card on file to secure any outstanding balances that are not covered by your pre-payment or escrow account.

AUTHORIZED SIGNERS FOR CREDIT & ESCROW ACCOUNTS

It is Cleveland Browns Hospitality Group's policy that only authorized signers, designated by the Suiteholder, are allowed to charge additional food and beverage for the suite during an event to the Suiteholder's account. If no authorized signers will be present during the event, please notify us prior to the event as to the name of the representative who will be responsible for signing the receipt and authorized to order additional food and beverage. If no authorized signer is present during the event, the guests will not be allowed to charge purchases to the card on file. Please use the selections on the ordering form to specify permissions.

CANCELLATION POLICY

No charges will be assessed to Suiteholders 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 and beverage charge and 100% of the administrative and additional billed labor charges.



U2

JOSHUA TREE TOUR

Suite Menu



POLICIES AND PROCEDURES

General Information

FOOD & BEVERAGE DELIVERY

Unless a specific time is indicated, all food and beverage orders will be delivered to the suites at the opening of doors, except all pizzas will be delivered at kickoff. In order to ensure the highest level of food quality, certain foods may be delivered to the suites after the guests arrive.

HOURS OF OPERATION

A Cleveland Browns Hospitality Group representative will be available during regular business hours, Monday through Friday from 9:00 am until 5:00 pm for all order processing.

LIABILITY

Cleveland Browns Hospitality Group reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The Suiteholder agrees to accept responsibility for any damage done by their group to the function room or suite, prior to, during, or following their event. Cleveland Browns Hospitality Group cannot assume any responsibility for personal property or equipment brought into the suite and event areas.

OUTSIDE FOOD & BEVERAGE

All food products served in the suites are handled exclusively by Cleveland Browns Hospitality Group. It is not permissible for guests to bring or remove food from the suites. Any food products brought into the suites without prior authorization will be charged to the Suiteholder at our standard retail price.

SECURITY/LOST & FOUND

Please be sure to remove all personal property in each suite when leaving the premises. Cleveland Browns Hospitality Group is not responsible for any misplaced property, articles or equipment left unattended in the suites.

SUITE ADMINISTRATOR

Each suite should designate one person as the official contact or "Suite Administrator." Your Suite Administrator should be responsible for all order placement and communication with the Suite Catering Department.

SUITE SET-UP

All suites will be stocked with standard disposable plates, utensils and drinking cups. China, glassware, and silverware can be stocked for an additional \$150.00 per event. Upgraded disposables can be stocked for an additional \$100 per event.

www.cbhospitality.com | 440.824.3501

EVENT- U2 CONCERT

Saturday, July 1st

Deadline for Advanced Ordering

Tuesday, June 27th | 4pm*