

# 2017 Suite Menu

## Packages

### The Muni Lot Tailgate Package \$650

all selections serve approximately 12 guests

#### BOTTOMLESS MUNCHIES

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

#### FARMERS' MARKET SEASONAL CRUDITÉS

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

#### CHEESE BOARD

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

#### BUFFALO 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

### Suggested Add Ons

#### HOT DOG TOPPINGS \$35

chili, shredded cheddar cheese, bacon-relish, jalapeños

#### CRISPY CHICKEN TENDERS \$90

honey mustard, bbq sauce

#### 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

### The Dawg Pound BBQ \$750

all selections serve approximately 12 guests

#### BOTTOMLESS MUNCHIES

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

#### FRESH FRUIT PLATTER

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

#### BBQ PULLED PORK

sweet and tangy pickles, fresh onion rolls

#### MAC & CHEESE

cavatappi, creamy cheese sauce

#### HOUSE-SMOKED BABY BACK RIBS

barbeque slaw, jalapeno cheddar cornbread, butter

#### BUTTERMILK FRIED CHICKEN

potato salad, jalapeno cheddar cornbread, butter

### Suggested Add Ons

#### THE CLEVELAND GRINDER \$110

crispy prosciutto, salami, ham, provolone, banana peppers, "LTO", basil pesto aioli, baguette

#### GRILLED & CHILLED SHRIMP \$160

cocktail sauce, lemons

#### REFRESH \$79

1 six-pack each of Pepsi, Diet Pepsi, Sierra Mist, Aquafina

#### BUILD YOUR OWN BLOODY MARY BAR \$240

1 Bottle of Tito's  
House Made Bloody Mary Mix  
Chilled Shrimp  
Beef Jerky Straws  
Green Olives

### Rocco's Sunday Supper \$820

all selections serve approximately 12 guests

#### ROSIE'S SALAD

salad greens, chopped cucumbers, ricotta, cherry tomatoes, blush vinaigrette

#### GARLIC BREAD

#### PEPPERONI PIZZA

pepperoni, marinara sauce, mozzarella cheese, fresh basil

#### WHITE

Boursin, mozzarella, provolone, roasted garlic, oil, parsley, shaved parmesan

#### CARVED PORCHETTA

roasted potatoes, broccolini, sliced rolls

#### MEATBALL TRIO

Greek meatballs, Rocco's mozzarella meatballs, chicken basil roasted garlic meatballs

#### CHICKEN MARSALA

wild mushroom ravioli

#### CANNOLI

whipped mascarpone chocolate chip cannoli

# 2017 Suite Menu

## Packages

### All-Inclusive Package \$1,100

The price stays the same, no matter what you select. Just pick your favorite from each category.

#### COLD APPETIZERS (PICK 1)

##### Sushi & Maki Display\*

assorted sushi rolls, wasabi, ginger, soy sauce

##### Michael Symon Inspired Big Board

prosciutto, smoked sausage, manchego cheese, almonds, olives, roasted peppers, mustard, crostini

##### Grilled & Chilled Shrimp

cocktail sauce, lemons

#### NEVER ENDING HOT APPETIZERS (PICK 1)

##### Chicken Wing Trio

barbeque, buffalo, garlic parmesan, celery bleu cheese dressing

##### Dim Sum

chicken pot stickers, vegetable egg rolls, panko shrimp, sweet chili sauce

##### Crispy Chicken Tenders

honey mustard, bbq sauce

#### NEVER ENDING SNACKS (PICK 1)

##### Popcorn

freshly popped

##### Peanuts in the Shell

jumbo roasted fan favorites

##### Kettle Chips

house-made onion dip

#### SANDWICHES (PICK 1)

##### Roasted Turkey Sandwich

herb turkey, dill havarti cheese, roasted tomatoes, baguette

##### Buffalo Mozzarella Sandwich

buffalo mozzarella, basil, red and yellow tomatoes, grilled red onions, pesto aioli, arugula, baguette

##### The Cleveland Grinder

crispy prosciutto, salami, ham, provolone, banana peppers, "LTO", basil pesto aioli, baguette

#### NEVER ENDING DOGS, BRATS OR SIDES (PICK 1)

##### All Beef Hot Dogs

diced onions, stadium mustard, ketchup, relish, fresh buns

##### Beer Brats

sauerkraut, stadium mustard, fresh buns

##### Mac & Cheese

cavatappi, creamy cheese sauce

#### ENTRÉE PICK 1

##### Seared Angus Beef Tenderloin\*

roasted fingerling potatoes, grilled vegetables, horseradish cream, dinner rolls, butter

##### House-Smoked Baby Back Ribs

barbeque slaw, jalapeño cheddar cornbread, butter

##### Chicken Fajitas

house-smoked chicken thighs, charro beans, cilantro rice, guacamole, sour cream, pico de gallo, corn tortillas

### The Championship Package \$1,964

all selections serve approximately 12 guests

#### STADIUM GATES

##### BOTTOMLESS MUNCHIES

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

##### SOUTHWESTERN NACHOS

corn tortilla chips, warm chorizo queso dip, sour cream, pico de gallo, guacamole, jalapeños

##### SMOKED BUFFALO CHICKEN DIP

corn tortilla chips, crunchy celery

##### ALL BEEF HOT DOGS

diced onions, stadium mustard, ketchup, relish, fresh buns

##### FRESH FRUIT PLATTER

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

##### OMELET STATION\*

made-to-order omelets with choice of crab, chorizo, bacon bits, spinach, grilled portabellas, tomatoes, pico de gallo, caramelized onions, asparagus, cheddar cheese, feta cheese, pastries

#### KICKOFF

##### GRILLED & CHILLED SHRIMP

cocktail sauce, lemons

Jonathon Sawyer Inspired

##### WHOLE BRAISED BEEF SHIN

a' la bourguignonne, bacon lardon, fresh vegetables, dinner rolls

##### CHEF'S PASTA STATION

cavatelli, cheese tortellini, pesto, marinara, roasted garlic cream sauce, grilled chicken, Italian sausage, sautéed vegetables, breadsticks

#### HALF TIME

##### CHICKEN WING TRIO

barbeque, buffalo, and garlic parmesanwings, celery, bleu cheese dressing

Michael Symon Inspired

##### POLISH GIRL

kielbasa, chopped pork, coleslaw, bun

##### DESSERT CART

assorted cakes, cookies, candy, cupcakes, cordials and root beer floats

### Suggested Add Ons

##### BEERS & CHEERS \$205

1 six-pack of each:

Miller Lite, Bud Light, Yuengling, Stella Artois, Heineken, Seasonal Selection

### Stadium Fare

#### BOTTOMLESS POPCORN

freshly popped  
\$24

#### ROASTED PEANUTS IN THE SHELL

jumbo roasted fan favorites  
\$25

#### KETTLE CHIPS

house-made onion dip  
\$20

#### SPICY SNACK MIX

traditional spicy blend  
\$20

#### CANDY BASKET

plain M&M's, Skittles, Twizzlers, Sour Patch Kids  
\$48

#### NACHOS

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

#### SOUTHWESTERN NACHOS

corn tortilla chips, warm chorizo queso dip, sour cream,  
pico de gallo, guacamole, 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

#### SEAFOOD DISPLAY

grilled & chilled shrimp, sushi & maki, king crab legs & crab  
claws  
\$500

Michael Symon Inspired

#### SMOKY EGGPLANT DIP

charred eggplant, kalamata olives, roasted garlic, tahini,  
grilled flatbread  
\$110

Rocco Whalen Inspired

#### BURRATA BALL

burrata cheese, pesto, tomato, flatbread  
\$125

### Hot Appetizers

#### CRISPY CHICKEN TENDERS

honey mustard, bbq sauce  
\$90

#### BUFFALO WINGS

celery, bleu cheese dressing  
\$105

#### WING TRIO

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

#### DIM SUM

chicken pot stickers, vegetable egg rolls, panko shrimp, sweet  
chili sauce, Yuzu sauce  
\$90

#### BAVARIAN PRETZELS & CHEESE DIP

sea salt dusted soft Bavarian pretzels, cheese dip, stadium  
mustard  
\$55

#### SMOKED BUFFALO CHICKEN DIP

corn tortilla chips, crunchy celery  
\$80

#### BEER BATTERED MOZZARELLA STICKS

roasted garlic marinara  
\$75

Jonathon Sawyer Inspired

#### BRISKET GRAVY TWICE BAKED POTATO

smoked brisket, mozzarella curd, brown gravy, green onions  
\$160

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

### 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

#### BROCCOLI SALAD

stadium mustard, buttermilk, dried cherries, salted peanuts  
\$55

Michael Symon Inspired

#### GREEK SALAD

arugula, roasted red peppers, kalamata olives, feta cheese,  
cucumbers, cherry tomatoes, red onions, red wine vinaigrette  
\$70

#### CHARRED VEGETABLE SALAD

cauliflower, brussels, asparagus, artichokes, fennel, lemon,  
blood orange vinaigrette  
\$70

#### LOADED POTATO SALAD

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

## Sandwiches

### CHILLED

#### ROASTED TURKEY SANDWICH

herb turkey, dill havarti cheese, roasted tomatoes, baguette  
\$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, baguette  
\$75

#### MINI SANDWICH DUO

beef tenderloin\*, bleu cheese aioli, roasted mushrooms,  
Cipollini onions, pumpnickel roll, herb roasted turkey,  
dill havarti cheese, roasted tomatoes, seven grain roll  
\$160

Rocco Whalen Inspired

#### MAINE LOBSTER ROLLS

sweet sesame dressing, scallions, soy, new england roll  
\$100

### HOT

#### BBQ PULLED PORK

sweet & tangy pickles, onion roll  
\$95

### HALF TIME MENU

Rocco Whalen Inspired

#### BUILD-YOUR-OWN TREMONSTER CHEESESTEAK

sliced sirloin, fancy mushrooms, whizzy béchamel, green onions  
\$150

Michael Symon Inspired

#### POLISH GIRL

kielbasa, chopped pork, coleslaw, bun  
\$150

#### SLOPPY JOE BISCUIT

seasoned beef, house made BBQ sauce, fire roasted peppers,  
fresh baked biscuits, cheddar cheese  
\$100

## Pizza

Pizzas inspired by Rocco Whalen.

All pizzas will be delivered to the suite at kickoff.

#### CHEESE

marinara sauce, mozzarella cheese  
\$36

#### MARGHERITA

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

#### PEPPERONI

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

#### WHITE

Boursin, mozzarella, provolone, roasted garlic, oil, parsley,  
shaved parmesan  
\$39

#### SUPREME

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

## Dogs, Burgers & Sides

### ALL BEEF HOT DOGS

diced onions, stadium mustard, ketchup, relish, fresh buns  
\$90

### HOT DOG TOPPINGS

chili, shredded cheddar cheese, bacon-relish, jalapeños  
\$35

### BEER BRATS

sauerkraut, charred peppers and onions, stadium mustard,  
fresh buns  
\$75

### CHEDDAR BURGERS\*

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

### GARDEN BURGERS

cheddar cheese, ketchup, mayo, stadium mustard, "LTO",  
fresh buns  
\$80

### MAC & CHEESE

cavatappi, creamy cheese sauce  
\$80

### MAC & CHEESE BAR

entrée serving of mac & cheese with sides of grilled buffalo  
chicken, chorizo, crispy bacon, green onions, jalapenos,  
roasted tomatoes, crumbled bleu cheese  
\$225

### GLUTEN-FREE PASTA ALFREDO

gluten-free pasta, spinach, tomatoes, creamy parmesan sauce  
\$85

### ALL BEEF CHILI

ground beef, kidney beans, sour cream, shredded cheddar  
cheese, Jalapeño corn muffins  
\$75

### ROASTED SEASONAL VEGETABLES

\$50  
Jonathon Sawyer Inspired

### KIELBASA

Cleveland kraut, hoagie buns  
\$110

Jonathon Sawyer Inspired

### FRIED CHICKEN BUCKET

Served at Kickoff  
pickle relish, fermented butter, hot sauce  
\$175

## Chef Signature Entrees

### SEARED ANGUS BEEF TENDERLOIN\*

smashed fingerling potatoes, roasted vegetables,  
horseradish cream, dinner rolls, butter  
\$275

### CLAMBAKE

Middle-neck clams, roasted chicken, redskin potatoes, corn on  
the cob, clam broth served in a steamer pot  
\$300

### HOUSE-SMOKED BABY BACK RIBS

barbeque slaw, jalapeño cheddar cornbread, butter  
\$225

### CHICKEN FAJITAS

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

### BUTTERMILK CAST IRON FRIED CHICKEN

fried chicken, potato salad, jalapeno cheddar cornbread, butter  
\$200

Rocco Whalen Inspired

### CHICKEN MARSALA

mushroom ravioli, chicken breast, marsala wine sauce  
\$200

Rocco Whalen Inspired

### CARVED PORCHETTA

roasted potatoes, broccolini  
\$250

Michael Symon Inspired

### POTATO CHEDDAR PIEROGIES & SMOKED KIELBASA

potato cheese pierogies, caramelized onions, horseradish  
crème fraiche served with Smoked Kielbasa  
\$250

Michael Symon Inspired

### SMOKED MEAT TRIO

Smoked beef brisket with salsa verde, smoked pulled pork  
with Cleveland bbq sauce, dry rub smoked chicken,  
cheddar cornbread  
\$300

Jonathon Sawyer Inspired

### WHOLE BRAISED BEEF SHIN

a' la bourguignonne, fresh dinner rolls, bacon lardon, braised  
vegetables  
\$275



## Action Stations

### CHEF'S PASTA STATION

cavatelli, cheese tortellini, pesto, marinara sauce, roasted garlic cream sauce, grilled chicken, Italian sausage, poached shrimp, sautéed vegetables, garlic bread sticks, hot pepper dipping oil, freshly grated parmesan cheese  
gluten-free pasta available upon request  
\$600

Add  
table side Caesar salad  
\$75

add beef tenderloin\*  
\$75

### OMELET STATION\*

made-to-order omelets with choice of crab, ham, chorizo, crumbled bacon, spinach, grilled portabel- las, tomatoes, pico de gallo, caramelized onions, asparagus, cheddar and feta cheeses, pastries  
\$500

### Michael Symon Inspired PIG ROAST

Suckling pork, salsa verde, Cleveland bbq sauce, polenta, broccoli salad, poppy seed coleslaw, parkerhouse rolls  
\$600

## Desserts

### FRESH BAKED COOKIES

chef's choice of fresh baked cookies  
\$55

### BROWNIES

cream cheese brownies, rocky road brownies  
\$60

### CLEVELAND BROWNS CUPCAKES

chocolate, vanilla cupcakes  
\$65

### CHOCOLATE DIPPED STRAWBERRIES

\$70

### Rocco Whalen Inspired

### CANNOLI

whipped mascarpone chocolate chip cannoli  
\$75

### PERSONALIZED CAKES

### DESSERT CART

assorted cakes, cookies, candy, cupcakes, cordials, ice cream sundaes, root beer floats  
all prices based on selection

### Beers

#### DOMESTIC BEER \$32 per six-pack

Budweiser  
Bud Light  
Coors Light  
Miller Lite  
Michelob Ultra  
Yuengling  
Yuengling Light  
O'Doul's Non-Alcoholic

#### IMPORT BEER \$36 per six-pack

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

#### SPECIALTY BEER \$38 per six-pack

Fat Heads Head Hunter  
New Belgium Fat Tire  
Goose Island 312  
Great Lakes Brewing Company Burning River  
Great Lakes Brewing Company Dortmund Gold  
Red Bridge Gluten-Free

#### SEASONAL BEER \$38 per six-pack

Leinenkugel's Summer Shandy (August 10th-September 10th)  
Sam Adam's Oktoberfest (October 1st-October 22nd)  
Great Lakes Christmas Ale (November 19th-December 17th)

### 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 Silver \$98  
Cuervo Gold \$55  
Patron Silver \$95

#### 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 Whisky \$70  
Maker's Mark \$80  
Crown Royal \$85  
Woodford Reserve \$90  
Knob Creek \$90

#### RUM

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

#### CORDIALS

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

### Non-Alcoholic Beverages

#### 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 Lemonade  
San Pellegrino Sparkling Water

#### JUICES & MIXERS \$20

cranberry  
grapefruit  
orange  
tomato  
pineapple  
tonic  
club soda

### Bar Supplies

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

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

### House Wine

#### CHARDONNAY

Woodbridge by Robert Mondavi \$38

#### WHITE ZINFANDEL

Woodbridge by Robert Mondavi \$38

#### MERLOT

Woodbridge by Robert Mondavi \$38

#### CABERNET SAUVIGNON

Woodbridge by Robert Mondavi \$38

### Premium Sparkling Wine

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

### Premium White Wines

**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

### Premium Red Wines

**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

### Drink Packages

#### REFRESH \$79

1 six-pack each of  
Pepsi  
Diet Pepsi  
Sierra Mist  
Aquafina

#### QUENCH \$200

1 Pack each of  
Bud Light  
Yuengling  
Dortmunder Gold.  
1 Bottle each of  
Sonoma Cutrer Chardonnay  
Jon Cellars Legacy Red Blend

#### 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  
Miller Lite

#### BUILD YOUR OWN BLOODY MARY BAR

\$240  
1 Bottle of Tito's  
House Made Bloody Mary Mix  
Chilled Shrimp  
Beef Jerky Straws  
Green Olives  
Gouda Cheese  
Celery

#### 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

#### MIMOSA PACKAGE \$200

2 bottles of Moet champagne  
orange juice  
orange slices

#### BLOODY MARY CART \$12 each

Fill your souvenir cup with a bloody mary and assorted toppings

The bloody mary cart is available from doors till kickoff each game in the suite hallways

#### KEURIG COFFEE

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

## Policies and Procedures

### ORDER INFORMATION

ORDERS CAN BE PLACED IN FOUR EASY WAYS

1. Online: [www.cbhospitality.com](http://www.cbhospitality.com)
2. Email: [suites@cbhospitality.com](mailto: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

Rob Hanna  
Suites Manager  
440.824.3501  
[suites@cbhospitality.com](mailto:suites@cbhospitality.com)

### ONLINE CATERING WEBSITE

Our online suite catering website is [www.cbhospitality.com](http://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 page 18 for 2017 advanced 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.

### STANDING FOOD ORDERS

Cleveland Browns Hospitality Group provides each Suiteholder with the option of having standing food and/or beverage orders. The Suiteholder has the ability to also set up multiple standing menus which can be rotated during the chosen events. The Suiteholder would still have the ability to change these orders within the 48 hour time-frame to accommodate any requests. Please discuss with the Suite Catering Manager to determine what would best fit your needs.

## 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 matches 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 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.

## 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).

### PAYMENT OPTIONS

Payment Procedures & Policies

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.

## 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 to or 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.

### PRE-PAYMENT

#### 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](http://WWW.CBHOSPITALITY.COM) | 440.824.3501

### GAME DATE

#### Game Date

Thursday, August 10th  
Monday, August 21  
Sunday, September 10  
Sunday, October 1  
Sunday, October 8  
Sunday, October 22  
Sunday, November 19  
Sunday, December 10  
Sunday, December 17

### DEADLINE FOR ADVANCED ORDERING

#### Deadline for Advance Ordering

Monday, August 7th Noon  
Thursday, August 17th noon  
Wednesday, September 6th noon  
Wednesday, September 27th noon  
Wednesday, October 4th noon  
Wednesday, October 18th noon  
Wednesday, November 15th noon  
Wednesday, December 6th Noon  
Wednesday, December 13th Noon