

Luxury
SUITE MENU
26-27



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.

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 palate, 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 Arena and Aramark welcomes you. We are thrilled to open our kitchen and extend our service and look forward to enhancing your event experience.

Premium Suite Team Contacts

ORDERS

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BILLING

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Crowell-Grace@aramark.com

OPERATIONS

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Rocket Arena





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SUITE SERVICES

Meet Our CHEFS

Executive Chef Richard Sören Arnoldi



Chef Arnoldi is an accomplished executive chef with a career spanning luxury hotels and renowned kitchens, including the Ritz-Carlton and JW Marriott. A Philadelphia native, he developed a passion for cooking at an early age and earned a Bachelor of Science in Culinary Arts from Johnson & Wales University. His career has taken him around the world, where he has developed extensive knowledge of international cuisine while continuing to focus on creating memorable dining experiences.

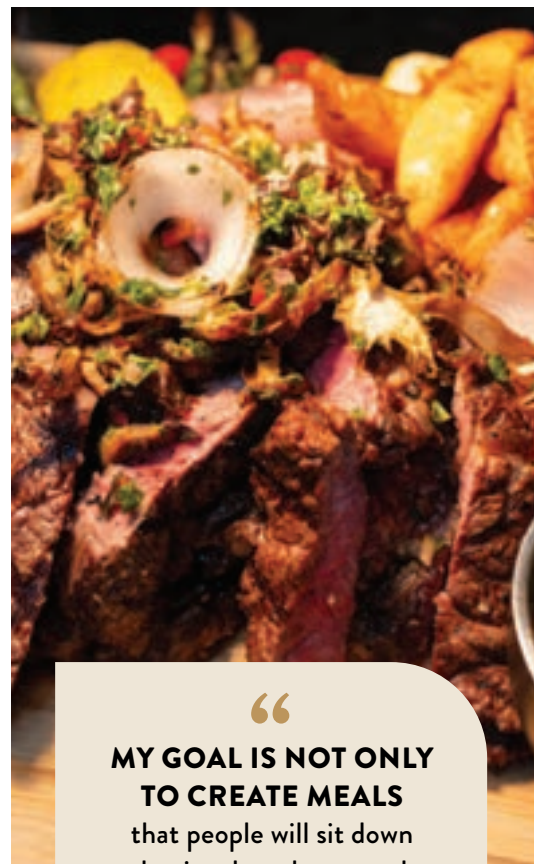
Arnoldi believes food is about more than simply preparing a meal—it is about bringing people together. As he continues his career as Executive Chef of Aramark at Rocket Arena, he remains passionate about sharing his love of food with others and inspiring those around him. His personal motto reflects that passion: “The day you stop learning is the day you should leave the kitchen.”

Chef David Garcia



Chef Garcia, a proud native of Zacatecas, Mexico, brings the vibrant flavors, traditions, and hospitality of his homeland to every dish he creates. Growing up in Zacatecas, he developed a deep appreciation for authentic Mexican cuisine, bold flavors, and time-honored cooking methods. His culinary journey from Mexico to Ohio reflects his dedication to sharing his heritage through food while embracing the community he now calls home.

Beyond his culinary expertise, Chef Garcia is passionate about serving others and making a positive impact in his community. He has generously supported hurricane disaster relief efforts and helped individuals secure jobs and homes as they build new lives in Northeast Ohio. As a chef and mentor in the suites department, he is committed to developing his team while encouraging creativity, teamwork, and professional growth. Through his culinary craft and dedication to others, Chef Garcia strives to create memorable dining experiences while continuing to inspire those around him.



“
**MY GOAL IS NOT ONLY
TO CREATE MEALS**
that people will sit down
and enjoy, but also ones that
encourage them to explore
their culinary palates and that
make them feel whole.



Special DIETARY INDEX

GLUTEN FRIENDLY

Charcuterie & Cheese Board
(without Crackers)
BLT Chopped Salad
Classic Caesar Salad
(without Croutons)
Flash Fried Kettle Chips
Flash Fried Tortilla Chips
Fresh Fruit & Berries
Freshly Popped Popcorn
Gaucho Grill
Gluten Free Chicken Tenders
Garden Salad
(without Croutons)
Grilled & Chilled Jumbo
Shrimp Cocktail
Hot Dogs
(without Rolls)
Loaded Baked Potato Salad
Quaker Steak & Lube® Wings
Slavic Village Red Cabbage Slaw
Symon's Burger Joint Double
Cheeseburgers
(without Rolls)
Truffle Popcorn

VEGETARIAN

Bavarian Soft Pretzels
Chips & Queso Dip
Chocolate Brownies
Classic Caesar Salad
Classic Cheese Pizza
Cordelia's Carrot Muhammara
Cordelia's Pimento Cheese
Dublin Chocolate Cake
Flash Fried Kettle Chips
Flash Fried Tortilla Chips
Freshly Popped Popcorn
Garden Salad
Insomnia Brownies
Insomnia Cookies
Mac and Cheese
Margherita Pizza
Mitchell's Ice Cream
Patatas Bravas
Truffle Popcorn

VEGAN

Fresh Fruit & Berries
Loaded Mac & Cheez Bowl
Peach Cobbler with Vegan Whipped Cream
Plant Based Impossible Burgers
Slavic Village Red Cabbage Slaw
Vegan BBQ Platter
Vegan Philly Spring Roll Duo

CONTAINS NUTS

Brownies
(produced in a facility that handles nuts)
Charcuterie & Cheese Board
Dublin Chocolate Cake
(may contain nuts)
Insomnia Brownies
(produced in a facility that handles nuts)
Insomnia Cookies
(produced in a facility that handles nuts)
Mitchell's Ice Cream
(may contain nuts)
Rocket Snack Mix
(may contain nuts)
Smucker's® Uncrustables

SPICY

14 Hr. Smoked Brisket (Chorizo)
Chips & Queso Dip
Quaker Steak & Lube®
Breaded Boneless Wings
Golden Garlic™, Arizona Ranch™
Quaker Steak & Lube® Wings
Golden Garlic™, Arizona Ranch™
Sausage Stuffed Peppers
Tex-Mex Sampler

SEAFOOD/SHELLFISH

Crab Rangoon Dip
Great Lakes Beer Battered Fish & Chips
Grilled & Chilled Jumbo Shrimp Cocktail
Salmon Française
Sushi & Maki Display

Food Allergy Awareness

Please be advised food prepared in our kitchens or fryers may contain or have come into contact with the following 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 Premium 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.

PROUD PARTNER



ITEMS

Beer Cheese
Cavatappi White Cheddar
Macaroni & Cheese
Cilantro Lime Rice
Loaded Baked Potato Salad
Queso Dip with Jalapeños



CLASSICS *Package*

Serves 12 | \$710

FRESHLY POPPED POPCORN

Salted and Bottomless

Gluten Friendly, Vegetarian

FLASH FRIED KETTLE CHIPS

Caramelized Onion Dip

Gluten Friendly, Vegetarian

BAVARIAN SOFT PRETZELS

Beer Cheese Dip, Regional Mustard

Vegetarian

GARDEN SALAD

Mixed Greens, Heirloom Cherry Tomatoes, Radish, Carrots, Croutons, Homestyle Ranch, Balsamic Vinaigrette

Gluten Friendly without Croutons, Vegetarian

MARKET VEGETABLES

Baby Carrots, Mini Peppers, Roasted Cauliflower, English Cucumber, Radish, Pita Chips, Herb Ranch, Red Pepper Hummus

Gluten Friendly without Pita Chips, Vegetarian

FRESH FRUIT & BERRIES

Melons, Grapes, Pineapple, Berries

Vegan, Gluten Friendly,

HOT DOGS

Sauerkraut, Traditional Condiments

Yellow Onion, Cheddar Cheese, Soft Rolls

Gluten Friendly without Rolls

CRISPY CHICKEN TENDERS

Honey Mustard, BBQ Sauce

Gluten Friendly available upon request

GRILLED BEEF BURGERS

House Pickles, Caramelized Onions, Bibb Lettuce, Roma Tomatoes, Burger Sauce, Potato Rolls

Gluten Friendly without Rolls

Plant Based available upon request



To further enhance your experience, add one of our other menu favorites.

TURKEY & FONTINA SANDWICH

NEW

Smoked Turkey, Baby Arugula, Basil Aioli, Roma Tomato, Fontina, Baguette

CRAB RANGOON DIP

NEW

Fried Wonton Chips

Contains Shellfish

★ INSOMNIA COOKIES

Chocolate Chunk, Sugar, Snickerdoodle, M&M

Vegetarian, Produced in an environment that handles nuts



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All items are subject to an 18% administrative fee + taxes.

THE C-TOWN BBQ Package

Serves 12 | \$884

FRESHLY POPPED POPCORN

Salted and Bottomless

Gluten Friendly, Vegetarian

TEX-MEX SAMPLER

Southwest Chicken Egg Rolls,
Patatas Bravas,
Corn & Black Bean Cornucopia,
Salsa Fresca, Cilantro Lime Aioli

GRILLED AND CHILLED SHRIMP COCKTAIL

Chili Sauce, Horseradish,
Peruvian Sauce, Grilled Lemon

Gluten Friendly, Contains Shellfish

FRESH FRUIT & BERRIES

Melons, Grapes, Pineapple,
Berries

Gluten Friendly, Vegan

LOADED BAKED POTATO SALAD

Diced Potatoes, Crisp Green Onions,
Savory Bacon Bits tossed in a
Blended Dressing

Gluten Friendly,

Vegetarian option available upon request

14 HR. SMOKED BRISKET

Elmore's BBQ Baby Back Ribs,
Grilled Chorizo, Collard Greens,
Corn Muffins, Elmore's BBQ Sauce

CAVATAPPI WHITE CHEDDAR MACARONI & CHEESE

Spiral-Shaped Cavatappi Pasta
smothered in Velvety Smooth White
Cheddar Sauce

Vegetarian

To further enhance your experience, add one of our other menu favorites

★ QUAKER STEAK & LUBE WINGS

Serves 10

Bone-In or Boneless

Choice of one of the following sauces:

Mild, Original BBQ, Arizona Ranch™,
Louisiana Lickers™, Golden Garlic™
Celery, Bleu Cheese, Ranch

Gluten Friendly

★ BLT CHOPPED SALAD

Smoked Bacon, Cucumber,
Cherry Tomato, Sweet Corn, Feta,
Romaine, Buttermilk Ranch Dressing

Gluten Friendly

★ INSOMNIA BROWNIES

Brownie, Brookie

*Vegetarian, Produced in an environment
that handles nuts*



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PREMIUM *Package* NEW

Serves 12 | \$1,100

TRUFFLE POPCORN

Gluten Friendly, Vegetarian

ROCKET SNACK MIX

Vegetarian, May Contains Nuts

CHARCUTERIE AND CHEESE BOARD

Butcher Meats, Artisan Cheeses,
Lager Mustard, Orange Marmalade,
Dried Fruit, Grapes, Nuts,
Assorted Crackers and Flatbreads

Vegetarian, Gluten Friendly without Cracker Basket, Contains Nuts

SMOKED HUNGARIAN GARLIC SAUSAGE DIP

Toasted Baguette

GRILLED AND CHILLED JUMBO SHRIMP COCKTAIL

Chili Sauce, Horseradish, Peruvian Sauce,
Grilled Lemon

Gluten Friendly, Contains Shellfish

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Grana Padano,
Herb Croutons, Classic Caesar Dressing

Gluten Friendly without croutons, Vegetarian

CITRUS GLAZED CHICKEN

Chimichurri, Pickled Fresno

ASIAN TOWN SHORT RIB

Togarashi Crusted, Fried Rice,
Roasted Mushroom, Baby Bok Choy

SALMON FRANÇAISE

White Wine Lemon Caper Sauce,
Grilled Asparagus, Ricotta Ravioli,
Italian Parsley

Contains Seafood

To further enhance your experience, add one of our other menu favorites.

★ FLASH FRIED TORTILLA CHIPS NEW

Cumin Lime Salt, House Tomato Salsa

Gluten Friendly, Vegetarian

SUSHI & MAKI DISPLAY

Assorted Sushi Rolls, Wasabi, Pickled Ginger,
Soy Sauce

Contains Shellfish

★ DUBLIN CHOCOLATE CAKE NEW

Bittersweet Chocolate Guinness Ganache,
Chocolate Sponge soaked in Guinness,
Chocolate Glaze

Vegetarian, may contain Nuts



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Citrus Glazed Chicken Lollipop



SIGNATURE LOCAL *Package*

Serves 12 | \$1,050

FRESHLY POPPED POPCORN

Salted and Bottomless

*Gluten Friendly, Vegetarian**Cleveland Local***PAUL'S BIG MEATBALLS**

Garlic Ricotta, Pecorino, Garlic Bread

**CRAB RANGOON DIP**

Fried Wonton Chips

*Contains Shellfish***MARKET VEGETABLES**Baby Carrots, Mini Peppers, Roasted Cauliflower,
English Cucumber, Radish, Herb Ranch,
Red Pepper Hummus, Pita Chips*Gluten Friendly without Pita Chips, Vegetarian***CLASSIC CAESAR SALAD**Crisp Romaine Hearts, Grana Padano,
Herb Croutons, Classic Caesar Dressing*Vegetarian, Gluten Friendly without Croutons***TOASTED MURRAY HILL GRINDER**Rosemary Ham, Genoa Salami,
Aged Fontina, Crispy Pepperoni,
Shaved Red Onion,
Pepperoncini Mayo, Brioche Baguette**GAUCHO GRILL****DELIVERED HOT TO YOUR SUITE UPON ARRIVAL**Ribeye Steak, Green + Red Chimichurri Sauce,
Patatas Bravas, Medley Grilled Vegetables,
Salsa Brava*Gluten Friendly**Cleveland Local***GREAT LAKES BEER
BATTERED FISH & CHIPS**

Caper Tartar

Contains Seafood**SLAVIC VILLAGE RED CABBAGE SLAW***Gluten Friendly, Vegan*

To further enhance your experience, add one of our other menu favorites.

★ **ROCKET SNACK MIX***Vegetarian, May Contains Nuts**Cleveland Local***NEW****CORDELIA'S PIMENTO CHEESE**

Smoked Chili, Saltine Crackers

*Vegetarian**Cordelia**Cleveland Local***MITCHELL'S ICE CREAM**

Variety Individual Cups

Vegetarian, may contain nuts*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**All items are subject to an 18% administrative fee + taxes.*



SNACKS

Serves 6

★ **FRESHLY POPPED
POPCORN \$36**
Salted and Bottomless
Gluten Friendly, Vegetarian

★ **FLASH FRIED
KETTLE CHIPS \$34**
Caramelized Onion Dip
Gluten Friendly, Vegetarian

★ **ROCKET
SNACK MIX \$34**
Vegetarian, May Contain Nuts

★ **BAVARIAN
SOFT PRETZELS \$50**
Spicy Brown Mustard,
Beer Cheese
Vegetarian

★ **FLASH FRIED
TORTILLA
CHIPS \$41** NEW
Cumin Lime Salt,
House Tomato Salsa
Vegan, Gluten Friendly

**CRAB RANGOON
DIP \$86** NEW
Fried Wonton Chips
Contains Shellfish

**SMOKED
HUNGARIAN
GARLIC SAUSAGE
DIP \$86** NEW
Toasted Baguette

CHILLED PLATTERS

Serves 10

★ **MARKET VEGETABLES \$92**
Baby Carrots, Mini Peppers, Roasted Cauliflower, English Cucumber,
Radish, Pita Chips, Herb Ranch, Red Pepper Hummus
Gluten Friendly without Pita Chips, Vegetarian

★ **FRESH FRUIT & BERRIES \$73**
Melons, Grapes, Pineapple, Berries
Vegan, Gluten Friendly

Cleveland Local
★ **CORDELIA'S PIMENTO CHEESE \$82** NEW *Cordelia*
Smoked Chili, Saltine Crackers
Vegetarian

CHARCUTERIE AND CHEESE BOARD \$148
Butcher Meats, Artisan Cheeses, Lager Mustard, Orange Marmalade,
Dried Fruit, Grapes, Nuts, Assorted Crackers and Flatbreads
Vegetarian, Gluten Friendly without Cracker Basket, Contains Nuts

GRILLED AND CHILLED JUMBO SHRIMP COCKTAIL \$119
Chili Sauce, Horseradish, Peruvian Sauce, Lemon
Gluten Friendly, Contains Shellfish

SUSHI & MAKI DISPLAY \$189
Assorted Sushi Rolls, Wasabi,
Pickled Ginger, Soy Sauce
Contains Shellfish



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All items are subject to an 18% administrative fee + taxes.*

HOT APPETIZERS

Serves 6

★ QUAKER STEAK & LUBE WINGS \$94

Serves 10

Bone-In or Boneless

Choice of one of the following sauces: Mild, Original BBQ, Arizona Ranch™, Louisiana Lickers™, Golden Garlic™, Celery, Bleu Cheese, Ranch

Gluten Friendly

★ CRISPY CHICKEN TENDERS \$105

Honey Mustard, BBQ Sauce

Gluten Friendly available upon request

Cleveland Local

★ PAUL'S BIG MEATBALLS \$95

NEW

Garlic Ricotta, Pecorino, Garlic Bread



★ CHIPS AND QUESO DIP \$41

NEW

Queso Dip with Jalapeños, Pico de Gallo, Cumin Lime Tortilla Chips

Vegetarian

★ CAVATAPPI WHITE CHEDDAR MACARONI & CHEESE \$55

Spiral-Shaped Cavatappi Pasta smothered in Velvety Smooth White Cheddar Sauce

Vegetarian

★ PATATAS BRAVAS \$50

NEW

Rosemary, Parmesan, Garlic Aioli

Vegetarian

★ SAUSAGE STUFFED PEPPERS \$90

Aged Provolone, Pecorino, Fine Herbs, Blush Sauce, Garlic Bread



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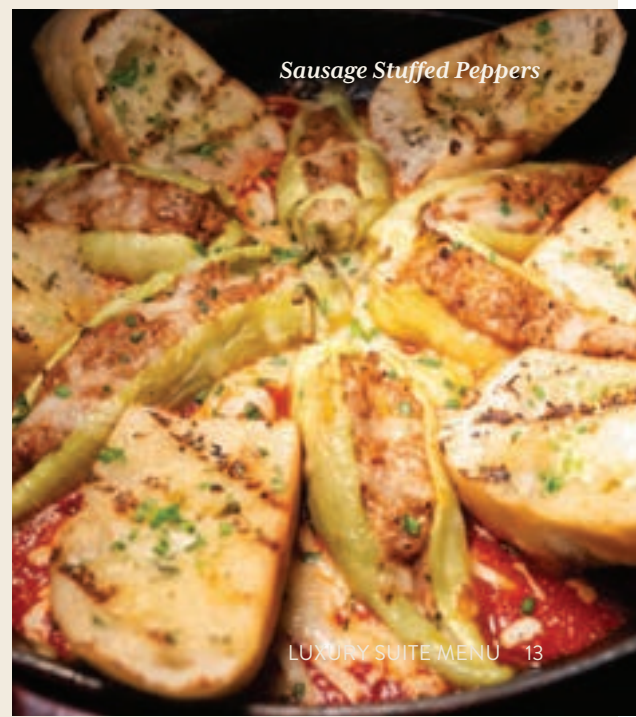
Quaker Steak & Lube Wings



Paul's Big Meatballs



Sausage Stuffed Peppers



SANDWICHES & SALADS

Serves 10

TURKEY & FONTINA SANDWICH NEW \$92

Smoked Turkey, Baby Arugula, Basil Aioli, Roma Tomato, Fontina, Baguette

TOASTED MURRAY HILL GRINDER \$94

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

THE POLISH BOY \$88

DELIVERED HOT TO YOUR SUITE AFTER THE START OF THE EVENT

Individually Wrapped.

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

★ **CLASSIC CAESAR SALAD** \$87

Romaine, Parmesan Reggiano, Herbed Crouton, Classic Caesar Dressing

Vegetarian, Gluten Friendly without Croutons

ADD CHICKEN \$98

★ **BLT CHOPPED SALAD** \$97

Applewood Smoked Bacon, Cucumber, Heirloom Cherry Tomatoes, Golden Corn, Feta, Crisp Romaine, Buttermilk Ranch Dressing

Gluten Friendly

Cleveland Local **CORDELIA'S CARROT MUHAMMARA** NEW \$85

Cordelia

Hazelnut Dukkah, Fried Naan

Vegetarian

★ **LOADED BAKED POTATO SALAD** \$83

Diced Potatoes, Crisp Green Onions, Savory Bacon Bits tossed in a Blended Dressing

Gluten Friendly,

Vegetarian option available upon request

★ **GARDEN SALAD** \$84

Mixed Greens, Heirloom Cherry Tomatoes, Radish, Carrots, Croutons, Homestyle Ranch, Balsamic Vinaigrette

Gluten Friendly without Croutons, Vegetarian



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FAN FAVORITES

Serves 6

★ HOT DOGS \$72

Sauerkraut, Traditional Condiments, Yellow Onions, Cheddar Cheese, Soft Rolls

Gluten Friendly without Rolls

ADD GILLY'S CHILI \$92

★ GRILLED BEEF BURGERS \$121

House Pickles, Caramelized Onions, Bibb Lettuce, Roma Tomatoes, Burger Sauce, Potato Rolls

Gluten Friendly without Rolls | Plant Based available upon request

BUILD YOUR OWN STREET TACO BOWL \$185

Smoked Chicken Thighs, Beef Birria, Cilantro Lime Rice, Seasoned Black Beans, Sour Cream, Monterey Jack Cheese, Pico de Gallo, Shredded Lettuce

Gluten Friendly

14 HR. SMOKED BRISKET \$211 NEW

Elmore's BBQ Baby Back Ribs, Grilled Chorizo, Collard Greens, Corn Muffins, Elmore's BBQ Sauce

CLEVELAND KIELBASA & PIEROGIES \$82

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

Cleveland Local

SYMON'S BURGER JOINT DOUBLE CHEESEBURGERS \$119

DELIVERED HOT TO YOUR SUITE AFTER THE START OF THE EVENT

Individually Wrapped.

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



★ TEX-MEX SAMPLER \$89

Southwest Chicken Egg Rolls, Patatas Bravas, Corn & Black Bean Cornucopia, Salsa Fresca, Cilantro Lime Aioli



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CHEF SIGNATURE FAVORITES

Serves 10

NEW

CITRUS GLAZED CHICKEN \$179

Chimichurri, Pickled Fresno Chili

GAUCHO GRILL \$300

DELIVERED HOT TO YOUR SUITE UPON ARRIVAL

Ribeye Steak, Green + Red Chimichurri Sauce, Patatas Bravas,
Grilled Vegetable Medley, Salsa Brava

Gluten Friendly

NEW

SALMON FRANÇAISE \$235

White Wine Lemon Caper Sauce,
Grilled Asparagus, Ricotta Ravioli, Italian Parsley

Contains Seafood

ASIAN TOWN SHORT RIB \$212

Togarashi Crusted, Fried Rice,
Roasted Wild Mushrooms, Baby Bok Choy

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All items are subject to an 18% administrative fee + taxes.

Cleveland Local KONCIOUS KUISINE

Serves 6

DELIVERED AT THE START OF THE EVENT

VEGAN BBQ PLATTER \$224

Jackfruit Vegan Ribs, Mac n Cheez
Vegan

LOADED MAC & CHEEZ BOWL \$60

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

VEGAN PHILLY SPRING ROLL DUO \$75

"Beef" and "Chicken" Philly Stuffed Spring Rolls
Vegan

PEACH COBBLER \$55

Vegan Whipped Cream
Vegan



Cleveland Local FLOUR PIZZA COMPANY ★

Featuring Matt Mytro and Paul Minnillo



Serves 8

DELIVERED AT THE START OF THE EVENT

CLASSIC CHEESE PIZZA \$39

Crushed Tomato, Rowdy Cow Fromage Blanc, Grana
Vegetarian

PEPPERONI PIZZA \$44

Crushed Tomato, Fresh Mozzarella, Grana

MARGHERITA PIZZA \$39

Mozzarella, Crushed Tomato, Grana, Basil
Vegetarian



***GLUTEN FREE CRUST AVAILABLE UPON REQUEST**

KIDS CLUB Package ★

Serves 6 | \$40

SMUCKER'S® UNCRUSTABLES

Peanut Butter, Jelly

Vegetarian, Produced in an environment that handles nuts

JUICE BOX

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All items are subject to an 18% administrative fee + taxes.



DESSERTS

★ INSOMNIA COOKIES \$105

Serves 12

Chocolate Chunk, Sugar, Snickerdoodle, M&M

Vegetarian, Produced in an environment that handles nuts



★ INSOMNIA BROWNIES \$105

Serves 12

Brownie, Brookie

Vegetarian, Produced in an environment that handles nuts



★ CHOCOLATE BROWNIES \$71

Serves 6

Chocolate Ganache, Caramel Pecan

Vegetarian, Contains Nuts



★ DUBLIN CHOCOLATE CAKE \$85 NEW

Serves 6

Bittersweet Chocolate Guinness Ganache,
Chocolate Sponge soaked in Guinness,
Chocolate Glaze

Vegetarian, May Contain Nuts

Cleveland Local

MALLEY'S SIGNATURE SWEETS \$199

Serves 12

Variety of fine chocolates

Contains Nuts



Cleveland Local

MITCHELL'S ICE CREAM \$155

Serves 12

Variety Individual Cups



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All items are subject to an 18% administrative fee + taxes.



DESSERT CART *Experience*

NEW

★

SWEETEN YOUR SUITE EXPERIENCE!

Indulge in a delightful visit from our Dessert Cart, featuring a tempting selection of hand-picked sweet treats delivered right to your suite.

With each dessert available for individual purchase, every guest can choose their own favorite indulgence—perfect for sharing, celebrating, or simply satisfying a sweet craving.

A LITTLE SWEETNESS, DELIVERED RIGHT TO YOUR DOOR.

****Gluten Free Desserts and Celebration Cakes
Must be Ordered 3 Business Days Prior to
Your Scheduled Event.**

Vegetarian, Produced in an environment that handles nuts



BEVERAGE *Packages*

3-POINT WINE | NBA EDITION

Kendall-Jackson *Chardonnay* **NBA Edition**

Kendall-Jackson *Sauvignon Blanc* **NBA Edition**

Kendall-Jackson *Cabernet Sauvignon* **NBA Edition**

\$185



WINE LOVERS

J. Lohr Riverstone *Chardonnay*

Kim Crawford *Sauvignon Blanc*

J. Lohr Seven Oaks *Cabernet Sauvignon*

Z Alexander *Red Blend*

\$243

ONE STOP SHOPPING

ONE 6-PACK OF EACH

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

Miller Lite, Mich Ultra, Nutrl, Modelo

Club Soda, Tonic

ONE BOTTLE OF EACH

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

Kim Crawford Sauvignon Blanc, Justin Cabernet Sauvignon,
Cranberry Juice, Orange Juice,
Lemons, Limes, Olives

\$872

All items are subject to an 18% administrative fee + taxes.

Non-Alcoholic & MIXERS

SOFT DRINKS \$26

per 6-pack

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

WATER & SPARKLING

per 6-pack

Dasani Water \$26
Smartwater \$38
Topo Chico Mineral Water \$26

GOLD PEAK TEA \$37

per 6-pack

Sweet Tea
Unsweetened Tea

JUICE BOXES \$3.50

Individual

JUICE \$10.29

per liter

Orange
Grapefruit
Cranberry

per 6-pack

Pineapple Juice

MIXERS \$24

per 6-pack

Club Soda, Tonic

ALTERNATIVE BEVERAGES \$34

per 4-pack

Red Bull
Sugar Free Red Bull

HOT BEVERAGE SERVICE \$22

per pot

Regular Coffee
Decaf Coffee
Hot Tea

Coca-Cola *Sprite*



BEER & Beyond

DOMESTIC BEER \$41

per 6-pack, 12oz can

Bud Light
Budweiser
Labatt Blue
Yuengling
Coors Light
Miller Lite

PREMIUM/IMPORT BEER \$49

per 6-pack, 12oz can

Corona
Modelo
Michelob Ultra
Stella Artois
Heineken

SPECIALTY CRAFT BEER \$51

per 6-pack, 12oz can

Angry Orchard
Goose Island Pale Ale
Great Lakes Dortmunder
Great Lakes Midwest IPA
Great Lakes Seasonal
Fat Head's Bumble Berry
Fat Head's Head Hunter IPA

CRAFT BEER SAMPLER \$102

Seasonal Selection of 12 Craft Beers

GLUTEN-FREE BEER \$51

per 6-pack, 12oz bottle

Redbridge
Gluten Free

NON-ALCOHOLIC BEER \$33

per 6-pack, 12oz bottle

O'douls

SPECIALTY DRINKS \$55

per 6-pack

Gluten Free

Nütrl Seltzer
Surfside Iced Tea + Vodka
Surfside Lemonade + Vodka
Surfside Iced Tea & Lemonade + Vodka



All items are subject to an 18% administrative fee + taxes.

SPIRITS

VODKA

Pink Whitney	\$87
Wheatley	\$87
Tito's Handmade	\$95
New Amsterdam	\$99
Ketel One	\$108
Grey Goose	\$112

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Tanqueray	\$102
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TEQUILA

Casamigos Blanco	\$112
Casamigos Reposado	\$127
Casamigos Añejo	\$137

RUM

Bacardi Superior	\$67
Captain Morgan Spiced	\$77

WHISKEY

Fireball	\$95
Four Roses Small Batch	\$95
Jameson	\$95
Crown Royal	\$101
Crown Apple	\$101
Jack Daniel's	\$101
Basil Hayden	\$111
Woodford Reserve	\$115

BAR SUPPLIES

OWEN'S

per 4-pack

Espresso Martini Mix	\$26
Ginger Beer	\$26
Sparkling Cranberry	\$26
Margarita Mix	\$26



SCOTCH

Dewar's White Label	\$90
Glenlivet 12 Year	\$112

CORDIALS

Kahlua	\$77
Cointreau	\$90

COGNAC

Hennessy	\$106
Hennessy VSOP	\$159

OTHER

Dry Vermouth	\$37
Sweet Vermouth	\$37
Triple Sec	\$37

OTHER

Olives	\$7.79
Orange Wedges	\$7.79
Cherries	\$8.29
Grenadine Syrup	\$9.29
Lemon Wedges	\$9.29
Lime Wedges	\$9.29
Rose's Lime Juice	\$9.49
Bloody Mary Mix	\$13.49
Margarita Mix	\$13.49



SIGNATURE COCKTAIL

OWEN'S ESPRESSO MARTINI \$120

4-pack

Owen's Espresso Martini Mix

1 bottle

Tito's Handmade Vodka

OWEN'S AMERICAN MULE \$120

4-pack

Owen's Ginger Beer

1 bottle

Tito's Handmade Vodka



Looking for something special?

Contact our Premium Team for more information on options and pricing!

Must be ordered 2 business days prior to your scheduled event.

All items are subject to an 18% administrative fee + taxes.

WINE LIST

CHAMPAGNE & SPARKLING

Moët & Chandon Impérial <i>Brut</i>	\$184
Moët & Chandon Nectar Impérial <i>Rosé</i>	\$166
Domain Chandon <i>Brut</i>	\$84
Martini & Rossi <i>Asti</i>	\$58
Riondo <i>Prosecco</i>	\$52

SWEET WHITE AND ROSÉ

Chateau Ste. Michelle <i>Riesling</i>	\$47
Risata <i>Moscato</i>	\$48
Whispering Angel <i>Rosé</i>	\$58

WHITE WINE - DRY LIGHT TO MEDIUM INTENSITY

Robert Mondavi Private Selection <i>Chardonnay</i>	\$39
Kendall-Jackson <i>Sauvignon Blanc NBA Edition</i>	\$54
Kim Crawford <i>Sauvignon Blanc</i>	\$73
Santa Margherita <i>Pinot Grigio</i>	\$88
Stag's Leap Karia <i>Chardonnay</i>	\$122

WHITE WINE - DRY MEDIUM TO FULL INTENSITY

Robert Mondavi Private Selection <i>Sauvignon Blanc</i>	\$40
Kendall-Jackson <i>Chardonnay NBA Edition</i>	\$54
J. Lohr Riverstone <i>Chardonnay</i>	\$59

RED WINE - DRY LIGHT TO MEDIUM INTENSITY

Z Alexander Brown <i>Red Blend</i>	\$52
Imagery Estate <i>Cabernet Sauvignon</i>	\$66
Kith & Kin Napa Valley <i>Cabernet Sauvignon</i>	\$77
Duckhorn <i>Merlot</i>	\$82

RED WINE - DRY MEDIUM TO FULL INTENSITY

Robert Mondavi Private Selection <i>Cabernet Sauvignon</i>	\$40
Robert Mondavi Private Selection <i>Red Blend</i>	\$40
La Crema <i>Pinot Noir</i>	\$40
Louis Martini <i>Cabernet Sauvignon</i>	\$65
J. Lohr Seven Oaks <i>Cabernet Sauvignon</i>	\$68
Meiomi <i>Pinot Noir</i>	\$71
Kendall-Jackson <i>Cabernet Sauvignon NBA Edition</i>	\$77
Decoy <i>Red Blend</i>	\$79
Justin <i>Cabernet Sauvignon</i>	\$84
Hess Allomi <i>Cabernet Sauvignon</i>	\$96
Robert Mondavi Napa <i>Cabernet Sauvignon</i>	\$108
The Prisoner Wine Co. <i>Red Blend</i>	\$153
Stag's Leap Artemis <i>Cabernet Sauvignon</i>	\$171
Caymus Special Select <i>Cabernet Sauvignon</i>	\$294

All items are subject to an 18% administrative fee + taxes.

SUITE SERVICES

Order Information

CAN BE PLACED 3 EASY WAYS

ONLINE [ORDER HERE >](#)

EMAIL SuiteCateringRocketArena@aramark.com

PHONE 216.420.2669

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.

Online Catering Website

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.

At 4:00 pm the day of the cut-off, the advanced menu will no longer be accessible from the online system. You will be able to order from the event day menu. Any special 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. Advanced ordering is available up until 4:00 pm, (2) business days before the scheduled event.

EVENT DAY ORDERING

An event day menu is included in your suite. During an event, orders may be placed through either your suite attendant, calling the catering line from the phone inside of the suite or by scanning the QR code on the TV.

STANDING FOOD ORDERS

Aramark 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 Administrator to determine what would best fit your needs.

Beverage Information

ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or service liquor, beer and wine in Rocket Arena. 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.

Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the 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. Aramark 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 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 Aramark Suite Catering Administrator. 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
- » Two six-packs 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 will have a pre-stocked suite. Suites that have not created a beverage par menu will need to pre-order or purchase beverages the day of the event.

Administrative Charges & Taxes

ADMINISTRATIVE CHARGE

An administrative charge equal to eighteen percent (18%) of the food and beverage order shall apply to each order ("admin fee"). 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 TAX

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

Payment Options

CREDIT CARDS

Aramark accepts American Express, Discover, MasterCard or VISA.

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.

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 Aramark. 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.

AUTHORIZED SIGNERS FOR CREDIT & ESCROW ACCOUNTS

It is Aramark'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.

Additional Service

UNCONSUMED FOOD AND BEVERAGE

For all single game rental suites, Aramark 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.

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 48-hours advance notice to ensure your request can be accommodated. The cost for a private suite attendant is \$250.00 per event.

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.

DESSERT CART EXPERIENCE

Treat your guests to a sweet ending with our Dessert Cart, available by request when placing your order. Once the cart arrives, guests can explore a tempting selection of desserts and choose their favorites. Desserts are individually priced and will be charged to the card on file following the event. All selections are subject to an 18% administrative fee + taxes. Charges will be conveniently reflected on your final bill.

*Available Cavs games only

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. 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

An Aramark representative will be available during regular business hours, Monday through Friday from 9:00 am until 5:00 pm for all order processing.

LIABILITY

Aramark 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 Aramark. 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. Aramark 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 \$250.00 per event.

Premium Suite Team Contacts

ORDERS

216.420.2669

SuiteCateringRocketArena@aramark.com

BILLING

216.420.2632

Crowell-Grace@aramark.com

OPERATIONS

216.420.2904

Grier-Andrew@aramark.com

CATERING DIRECTOR

216.402.0598

Zeszotek-Monica@aramark.com

