

LUXURY SUITE

MENU

25 - 26



Rocket Arena



aramark
SPORTS +
ENTERTAINMENT



Chicken Francaise

WELCOME

Reintroduce yourself to the fine art of dining – the pleasure of leisurely sharing a great meal.

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

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

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

Our suite menu provides a preview of our culinary capabilities. The entire team at Rocket 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 TEAM CONTACTS

Suite Catering - Orders

216.420.2669

SuiteCateringRocketArena@aramark.com

Suite Catering - Billing

216.420.2632

Crowell-Grace@aramark.com

Suite Catering - Operations

216.420.2904

Grier-Andrew@aramark.com

Catering Director

216.402.0598

Zeszotek-Monica@aramark.com



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Asian Town Short Rib

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MEET OUR CHEFS



Executive Chef Richard Sören Arnoldi

After having been part of the leadership in several acclaimed kitchens, Chef Arnoldi proudly lead multiple luxury food and beverage teams globally. Chef Arnoldi, formerly a member of The Ritz-Carlton and JW Marriott culinary teams since 1996, embraces the philosophy that, "It really is all about creating memories." Most recently the Executive Assistant Manager Culinary/Food and Beverage at The Ritz-Carlton, Cleveland and Executive Chef of The Grosvenor House in London, Chef Arnoldi also served as the Executive Chef at The Ritz-Carlton, Washington, D.C. and Executive Sous Chef at The Ritz-Carlton Orlando, Grande Lakes and The Ritz-Carlton, Amelia Island. His fine dining experience was honed at The Ritz-Carlton, Philadelphia as Chef de Cuisine.

A Philadelphian with a Danish father and an Austrian mother, Chef Arnoldi has culinary expression woven into his DNA. He has dedicated his professional life to the study of food, and his quest for knowledge first began when he was working in his family's three restaurants. There he studied under Danish Master Chefs, his father and grandfather, formally beginning his apprenticeship at age 13. In 1995 he was awarded a Bachelor of Science in Culinary Arts from Johnson & Wales University in Providence, Rhode Island.

Prior and while attending culinary school, Chef Arnoldi took his culinary skills to the United States Marine Corps where, over the course of six years, he advanced his knowledge of international cuisine by volunteering to work for restaurants across the world and trying his hand at Latin, Asian, Mediterranean and Regional American inspired influences. Holding the belief that one of the key roles of food is making people happy, Chef Arnoldi's culinary pursuits are designed to support that belief. He said of cooking, "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." As he continues his career as Executive Chef of Aramark/Rocket Arena, Chef Arnoldi's goal is never to lose the drive to improve. He intends to follow his father's advice of, "The day you stop learning is the day you should leave the kitchen".

Chef Arnoldi's love of cooking began with his family and that is where it remains. He still enjoys making meals for his family including his son and daughter.



Chef David Garcia

Chef David Garcia, a proud native of Zacatecas, Mexico, carries the vibrant culinary traditions of his homeland into every dish he creates. Growing up in Zacatecas, he honed his culinary techniques under the guidance of local chefs, mastering the art of authentic Mexican cuisine infused with bold flavors and time-honored methods. Now a proud Northeast Ohioan, Chef Garcia has seamlessly blended his cultural roots with his adopted community, bringing a unique fusion of flavors to the region. His journey from Mexico to Ohio reflects his deep commitment to sharing his heritage through food, earning him a respected place in the local culinary scene.

Beyond his kitchen expertise, Chef Garcia is a compassionate leader who uses his talents to serve others. He has generously donated his culinary skills to support disaster relief efforts, providing meals for communities affected by hurricanes in North Carolina, South Carolina, and Louisiana. His leadership extends to helping foreigners settle in Northeast Ohio, assisting them in securing jobs and homes to build new lives. This dedication to community service showcases his belief in food as a universal language that fosters connection and support, making a tangible impact on those around him.

In his professional role, Chef Garcia has excelled as a leader in the suites department over the past two years, where his meticulous attention to detail and organizational prowess have driven success. His passion for cooking is matched by his commitment to training and developing his staff, fostering a culture of growth and excellence in the kitchen. Chef Garcia's ability to balance creativity with precision has made him a standout figure, not only in crafting unforgettable dining experiences but also in inspiring his team to reach their full potential. His leadership and culinary artistry continue to leave a lasting mark on both his community and the culinary world.

SPECIAL DIETARY INDEX

GLUTEN FRIENDLY

Assorted Charcuterie & Artisan Cheese
(with out Crackers)

BLT Chopped Salad

Classic Caesar Salad
(with out Croutons)

Freshly Popped Popcorn

Gaucho Grill

Gluten Free Chicken Tenders

Hot Dogs *(with out Rolls)*

Kettle Chips

Loaded Potato Salad

Mediterranean Mezze
(with out Pita)

Mixed Greens Salad
(with out Croutons)

Philly Cheesesteak Dip
(with out Baguette)

Plant Based Impossible Burgers
(with out Rolls)

Quaker Steak & Lube Wings

Seasonal Fresh Fruit

Shrimp Cocktail

Spinach Artichoke Dip
(with out Pita)

Symon's Burger Joint Double Cheeseburgers
(with out Rolls)

Tortilla Chips

VEGAN

Loaded Mac & Cheez Bowl

Peach Cobbler with Vegan Whipped Cream

Plant Based Impossible Burgers

Seasonal Fresh Fruit

Vegan BBQ Platter

Vegan Philly Spring Roll Duo

VEGETARIAN

Chocolate Brownies

Classic Caesar Salad

Classic Cheese Pizza

Craveworthy Cookies

Freshly Popped Popcorn

Garlic Butter Pretzel Bites

Kettle Chips

Mac and Cheese

Margherita Pizza

Mediterranean Mezze

Mixed Greens Salad

Potato Wedges

Snack Trio

Spinach Artichoke Dip

Tortilla Chips

CONTAINS NUTS

Assorted Charcuterie & Artisan Cheese

Chocolate Brownies

Craveworthy Cookies
(produced in a facility that contains nuts)

Rocket Snack Mix *(Almonds)*

Smucker's® Uncrustables

Snack Trio *(Almonds)*

SPICY

Quaker Steak & Lube Boneless Wings - Golden Garlic, Arizona Ranch

Quaker Steak & Lube Wings - Golden Garlic, Arizona Ranch

Sausage Stuffed Peppers

Snack Trio *(Mildly)*

Tex-Mex Sampler

FOOD ALLERGY AWARENESS

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

Have a food allergy?

If you or someone in your party has a food allergy, please speak to an Aramark 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.



Mediterranean Mezze

THE EVENT DAY ★

PACKAGE

Serves 12

\$645

SNACK TRIO

Freshly Popped Popcorn | Kettle Chips with Caramelized Onion Dip | Rocket Snack Mix
Vegetarian, Contains Nuts

MEDITERRANEAN MEZZE

Hummus | Tabbouleh | Spicy Feta | Rainbow Carrots | Mixed Olives | Jingle Bell Peppers |
Carnival Cauliflower | Heirloom Tomatoes | Watermelon Radish | Cucumbers | Red Onion |
Long-Stem Artichokes | Grilled Pita
Vegetarian, Gluten Friendly without Pita

SEASONAL FRESH FRUIT

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

POTATO WEDGES

Rosemary | Parmesan | Garlic Aioli
Vegan, Gluten Friendly

QUAKER STEAK & LUBE BONELESS ORIGINAL BBQ WINGS

Celery | Bleu Cheese Dip | Ranch

MAC AND CHEESE

Cavatappi | Creamy Cheddar Cheese Sauce
Vegetarian

HOT DOGS

Sauerkraut | Traditional Condiments | Yellow Onions | Soft Rolls
Gluten Friendly without Rolls

HOT DOG TOPPINGS

Seasoned Chili | Shredded Cheddar
Gluten Friendly

CRAVEWORTHY COOKIES

Chocolate Chip | Oatmeal Raisin
Vegetarian, Produced in an environment that handles Nuts

BROWNIES

Chocolate Caramel Pecan | Cheesecake Brownie
Vegetarian, Contains 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.

★ EVENT DAY



THE C-TOWN BBQ

PACKAGE

Serves 12

\$812

SNACK TRIO

Freshly Popped Popcorn | Kettle Chips with Caramelized Onion Dip |

Rocket Snack Mix

Vegetarian, Contains Nuts

SEASONAL FRESH FRUIT

Melons | Grapes | Pineapple | Berries | Kiwi

Vegan, Gluten Friendly

BLT CHOPPED SALAD

Applewood Smoked Bacon | Cucumber | Heirloom Cherry Tomatoes |

Golden Corn | Feta | Crisp Romaine | Buttermilk Ranch Dressing

Gluten Friendly

MAC AND CHEESE

Cavatappi | Creamy Cheddar Cheese Sauce

Vegetarian

QUAKER STEAK & LUBE BONELESS WING DUO

Original BBQ | Golden Garlic | Celery | Bleu Cheese Dip | Ranch

TEX-MEX SAMPLER

Southwest Chicken Egg Rolls | Jalapeño Poppers | Corn & Black Bean

Cornucopia | Salsa Fresca | Cilantro Lime Aioli

SMOKEHOUSE PLATTER

Baby Back Ribs | Beef Brisket | Chorizo Sausage | Corn Muffins |

Smokey BBQ Sauce

CRAVEWORTHY COOKIES

Chocolate Chip | Oatmeal Raisin

Vegetarian, Produced in an environment that handles Nuts

BROWNIES

Chocolate Caramel Pecan | Cheesecake Brownie

Vegetarian, Contains Nuts

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KIDS CLUB ★ PACKAGE

Serves 6

\$38

SMUCKER'S® UNCRUSTABLES

Peanut Butter | Jelly
Contains Nuts

JUICE BOX



Loaded Mac & Cheez Bowl

KONCIOUS KUISINE

Serves 6

VEGAN BBQ PLATTER \$214

Jackfruit Vegan Ribs | Mac n Cheez
Vegan

LOADED MAC & CHEEZ BOWL \$57

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

VEGAN PHILLY SPRING ROLL DUO \$71

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

PEACH COBBLER WITH VEGAN WHIPPED CREAM \$52

Vegan



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SNACKS ★

Serves 6

FRESHLY POPPED POPCORN \$34

Salted and Bottomless
Gluten Friendly, Vegetarian

KETTLE CHIPS \$32

Caramelized Onion Dip
Gluten Friendly, Vegetarian

NEW ROCKET SNACK MIX \$32

Contains Nuts

TORTILLA CHIPS \$39

Salsa Roja | Queso Bravo
Vegetarian

SNACK TRIO \$78

Freshly Popped Popcorn
Kettle Chips with
Caramelized Onion Dip
Rocket Snack Mix
Vegetarian, Contains Nut



CHILLED PLATTERS

Serves 10

NEW ★ MEDITERRANEAN MEZZE \$88

Hummus | Tabbouleh | Spicy Feta | Rainbow Carrots |
Mixed Olives | Jingle Bell Peppers | Carnival Cauliflower |
Heirloom Tomatoes | Watermelon Radish | Cucumbers |
Red Onion | Long-Stem Artichokes | Grilled Pita
Vegetarian, Gluten Friendly without Pita

★ SEASONAL FRESH FRUIT \$69

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

ASSORTED CHARCUTERIE & ARTISAN CHEESE \$141

Prosciutto | Salami Chorizo | Bresaola | Brie |
Smoked Cheddar | Manchego | Fig Jam | Grain Mustard |
Candied Pecans | Assorted Crackers
Gluten Friendly without Crackers, Contains Nuts

SHRIMP COCKTAIL \$113

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

SUSHI & MAKI DISPLAY \$180

Assorted Sushi Rolls | Wasabi | Pickled Ginger | Soy Sauce

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especially if you have certain medical conditions.

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★ EVENT DAY



HOT APPETIZERS

Serves 6

★ **CRISPY CHICKEN TENDERS** \$100

Honey Mustard | BBQ Sauce

★ **GLUTEN FREE CHICKEN TENDERS** \$100

Honey Mustard | BBQ Sauce

Gluten Friendly

NEW ★ **GARLIC BUTTER PRETZEL BITES** \$47

Beer Cheese

Vegetarian

★ **POTATO WEDGES** \$45

Rosemary | Parmesan | Garlic Aioli

Vegetarian

NEW ★ **SPINACH ARTICHOKE DIP** \$82

Roasted Artichoke | Parmesan |

Fine Herbs | Grilled Pita | Tortilla Chips

Vegetarian, Gluten Friendly without Pita

NEW ★ **PHILLY CHEESESTEAK DIP** \$82

Beef Sirloin | Roasted Peppers and Onions | Provolone | Toasted Baguette | Tortilla Chips

Gluten Friendly without Baguette

NEW ★ **SAUSAGE STUFFED PEPPERS** \$86

Aged Provolone | Pecorino | Fine Herbs |

Blush Sauce | Garlic Bread

SLAVIC VILLAGE MEATBALLS \$84

Wild Mushroom Sour Cream

Demi-Glace | Fine Herbs

FORT HILL FRENCH DIP LOADED TOTS \$120

Braised Beef Brisket |

Caramelized Onions | Provolone |

Horseradish Crema | Au Jus

NEW

QUAKER STEAK & LUBE WINGS ★

Serves 10

CHOOSE CHICKEN: WINGS *Gluten Friendly*

OR

BONELESS WINGS + LUBE SAUCE \$90

Choice of:

Mild *Gluten Friendly*

Original BBQ *Gluten Friendly*

Arizona Ranch™ *Gluten Friendly*

NEW **Louisiana Lickers™**

Golden Garlic™

Includes

Celery | Bleu Cheese | Ranch



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★ **EVENT DAY**

SANDWICHES & SALADS

Serves 10

SANDWICHES

HERB ROASTED TURKEY DAGWOOD \$88

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

TOASTED MURRAY HILL GRINDER \$89

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

THE POLISH BOY \$86

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

Individually Wrapped.

Delivered Hot to your Suite
after the Start of the Event

SALADS ★

★ **CLASSIC CAESAR SALAD \$83**

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

WITH GRILLED CHICKEN BREAST \$93

NEW ★ **MIXED GREENS SALAD \$84**

Heirloom Tomato | English Cucumber | Shaved Carrots |
Aged Cheddar | Croutons | Herb Vinaigrette
Vegetarian, Gluten Friendly without Croutons

★ **LOADED POTATO SALAD \$80**

Applewood Smoked Bacon | Scallions |
Aged Cheddar Cheese
Gluten Friendly

★ **BLT CHOPPED SALAD \$92**

Applewood Smoked Bacon |
Cucumber | Heirloom Cherry Tomatoes |
Golden Corn | Feta | Crisp Romaine |
Buttermilk Ranch Dressing
Gluten Friendly



★ **EVENT DAY**

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FAN FAVORITES

Serves 6

★ ARENA BURGERS \$115

(serves 12)

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

PLANT BASED IMPOSSIBLE™ BURGERS \$112

Dill Pickle Chips | Pickled Onions | Shredded Lettuce |
Roma Tomatoes | Soft Rolls
Vegan, Gluten Friendly without Rolls

Individually Wrapped.

Delivered Hot to your Suite after the Start of the Event

★ HOT DOGS \$68

Sauerkraut | Traditional Condiments |
Yellow Onions | Soft Rolls
Gluten Friendly without Rolls

ADD SEASONED CHILI AND SHREDDED CHEDDAR \$24

★ MAC AND CHEESE \$52

Cavatappi | Creamy Cheddar Cheese Sauce
Vegetarian

STREET TACOS \$177

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

SYMON'S BURGER JOINT DOUBLE CHEESEBURGERS \$113

Double Cheese Smash Burger | Shredded Lettuce |
Tomato | Pickled Red Onion | Kosher Dills
Gluten Friendly without Rolls

Individually Wrapped.

Delivered Hot to your Suite after the Start of the Event

CLEVELAND KIELBASA & PIEROGIES \$78

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

★ TEX-MEX SAMPLER \$89

Southwest Chicken Egg Rolls | Jalapeño Poppers |
Corn & Black Bean Cornucopia | Salsa Fresca |
Cilantro Lime Aioli

NEW



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★ EVENT DAY

ENTREES

Serves 10

NEW CHICKEN FRANÇAISE \$171

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

OPTION VEGETARIAN FRANÇAISE \$130

SMOKEHOUSE PLATTER \$201

Baby Back Ribs | Beef Brisket |
Chorizo Sausage | Corn Muffins |
Smokey BBQ Sauce

FIRECRACKER SHRIMP \$200

Bamboo Fried Rice | Edamame |
Miso Teriyaki | Thai Basil

NEW ASIAN TOWN SHORT RIB \$210

Togarashi Crusted | Teriyaki Lo Mein |
Roasted Wild Mushrooms |
Baby Bok Choy

GAUCHO GRILL \$285

Rib Eye Steak | Green + Red Chimichurri Sauce | Papas Bravas | Medley Grilled Vegetables | Salsa Brava
Gluten Friendly

Delivered Hot to Your Suite Upon Arrival

NEW



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FLOUR PIZZA COMPANY ★



FEATURING MATT MYTRO &
PAUL MINNILLO

Serves 8

Served at the Start of the Event



NEW

MARGHERITA PIZZA \$37

Mozzarella | Crushed Tomato |
Grana | Basil
Vegetarian

CLASSIC CHEESE PIZZA \$37

Crushed Tomato |
Rowdy Cow Fromage Blanc |
Grana
Vegetarian

PEPPERONI PIZZA \$42

Crushed Tomato |
Fresh Mozzarella |
Grana

**Gluten Free Crust
available upon request*

DESSERTS

Serves 6

★ CRAVEWORTHY COOKIES \$67

Chocolate Chip | Oatmeal Raisin
Vegetarian, Produced in an environment that handles Nuts

★ BROWNIES \$67

Chocolate Caramel Pecan | Cream Cheese
Vegetarian, Contains Nuts

These items must be ordered 3 Business Days prior
to your scheduled event.

NEW MITCHELL'S ICE CREAM \$150

serves 12
Variety Individual Cups

NEW PEACE, LOVE & LITTLE DONUTS \$80

serves 12



LOOKING FOR SOMETHING SPECIAL?

Contact our Premium Team
for more Information on Options
and Pricing!

*Gluten Free Desserts and Celebration
Cakes must be Ordered 3 Business
Days Prior to your scheduled event.*

★ EVENT DAY

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

BEVERAGE PACKAGES

WINE LOVERS \$234

- J. Lohr Riverstone, Chardonnay
- Kim Crawford, Sauvignon Blanc
- Z Alexander, Red Blend
- J. Lohr Seven Oaks, Cabernet Sauvignon

NEW

3-POINT WINE \$170 NBA EDITION

- Kendall-Jackson, Chardonnay
NBA Edition
- Kendall-Jackson, Sauvignon Blanc
NBA Edition
- Kendall-Jackson, Cabernet Sauvignon
NBA Edition

ONE STOP SHOPPING \$842

- 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



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

NON-ALCOHOLIC & MIXERS

SOFT DRINKS \$25

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	
16.9oz bottles	\$25
Smartwater	
16.9oz bottles	\$36
12oz cans	\$45
Topo Chico Mineral Water	\$25

GOLD PEAK TEA \$36

per 6-pack

Sweet Tea, Unsweetened Tea

JUICE BOXES \$3.25

Individual

JUICE \$10

per liter

Orange, Grapefruit, Cranberry,
Pineapple Juice (per 6-pack)

MIXERS \$23

per 6-pack

Club Soda, Tonic

ALTERNATIVE BEVERAGES \$32

per 4-pack

Red Bull
Sugar Free Red Bull

HOT BEVERAGE SERVICE \$21

per pot

Regular Coffee, Decaf Coffee, Hot Tea

COFFEE INCLUDES

Cups, Lids, Sleeves,
Creamer +
Assorted Sweeteners

Coca-Cola *Sprite*

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



BEER & BEYOND

DOMESTIC BEER \$39

per 6-pack, 12oz can

Bud Light
Budweiser
Labatt Blue
Yuengling
Coors Light
Miller Lite

PREMIUM/IMPORT BEER \$47

per 6-pack, 12oz can

Corona
Modelo
Michelob Ultra
Stella Artois
Heineken

SPECIALTY CRAFT BEER \$49

per 6-pack, 12oz can

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

CRAFT BEER SAMPLER \$98

Seasonal Selection of 12 Craft Beers

GLUTEN-FREE BEER \$49

per 6-pack, 12oz bottle

Redbridge
Gluten Free

NON-ALCOHOLIC BEER \$31

per 6-pack, 12oz bottle

O'douls

SPECIALTY DRINKS \$49

per 6-pack

Gluten Free

Nütrl Seltzer

Surfside Iced Tea + Vodka,

Surfside Lemonade + Vodka

Surfside Green Tea + Vodka,

Surfside Iced Tea & Lemonade + Vodka



SPIRITS

VODKA

New Amsterdam	\$86
Wheatley	\$84
Tito's Handmade	\$91
Grey Goose	\$108
Ketel One	\$104
Pink Whitney	\$84

GIN

Tanqueray	\$98
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TEQUILA

Casamigos Blanco	\$108
Casamigos Reposado	\$122
Casamigos Añejo	\$132

RUM

Bacardi Superior	\$64
Captain Morgan Spiced	\$74

WHISKEY

Crown Royal	\$97
Crown Apple	\$97
Jack Daniel's	\$97
Jameson	\$91
Fireball	\$91
Four Roses Small Batch	\$91
Basil Hayden	\$107
Woodford Reserve	\$111



SCOTCH

Dewar's White Label	\$86
Glenlivet 12 Year	\$108

CORDIALS

Kahlua	\$74
Cointreau	\$86

COGNAC

Hennessy	\$102
Hennessy VSOP	\$153

OTHER

Dry Vermouth	\$35
Sweet Vermouth	\$35
Triple Sec	\$35

BAR SUPPLIES

OWEN'S

per 4-pack

Owen's
Espresso Martini Mix \$25

Owen's
Ginger Beer \$25

Owen's
Sparkling Cranberry \$25

Owen's
Margarita Mix \$25

Bloody Mary Mix \$13

Grenadine Syrup \$9

Cherries \$8

Lemon Wedges \$9

Lime Wedges \$9

Margarita Mix \$13

Olives \$7.50

Orange Wedges \$7.50

Rose's Lime Juice \$9

SIGNATURE COCKTAIL

OWEN'S ESPRESSO MARTINI \$115

4-pack

Owen's Espresso Martini Mix

1 bottle

Tito's Handmade Vodka

OWEN'S AMERICAN MULE \$115

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.*

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WINE LIST

CHAMPAGNE & SPARKLING

Moët & Chandon Impérial Brut	\$177
Moët & Chandon Nectar Impérial Rosé	\$160
Domain Chandon Brut	\$81
Martini & Rossi Asti	\$56
Riondo Prosecco	\$50

SWEET WHITE AND ROSÉ

NEW Robert Mondavi Private Selection <i>Moscato</i>	\$36
Chateau Ste. Michelle <i>Riesling</i>	\$45
NEW Whispering Angel <i>Rosé</i>	\$58

WHITE WINE - DRY LIGHT TO MEDIUM INTENSITY

NEW Robert Mondavi Private Selection <i>Chardonnay</i>	\$37
NEW Kendall-Jackson <i>Sauvignon Blanc NBA Edition</i>	\$52
Kim Crawford <i>Sauvignon Blanc</i>	\$70
Santa Margherita <i>Pinot Grigio</i>	\$85
NEW Stag's Leap Karia <i>Chardonnay</i>	\$120

WHITE WINE - DRY MEDIUM TO FULL INTENSITY

NEW Robert Mondavi Private Selection <i>Sauvignon Blanc</i>	\$38
NEW Kendall-Jackson <i>Chardonnay NBA Edition</i>	\$52
J. Lohr Riverstone <i>Chardonnay</i>	\$57

RED WINE - DRY LIGHT TO MEDIUM INTENSITY

Z Alexander Brown <i>Red Blend</i>	\$50
Imagery Estate <i>Cabernet Sauvignon</i>	\$63
NEW Kith & Kin Napa Valley <i>Cabernet Sauvignon</i>	\$75
NEW Duckhorn <i>Merlot</i>	\$80

RED WINE - DRY MEDIUM TO FULL INTENSITY

NEW Robert Mondavi Private Selection <i>Cabernet Sauvignon</i>	\$38
NEW Robert Mondavi Private Selection <i>Red Blend</i>	\$38
NEW La Crema <i>Pinot Noir</i>	\$38
Louis Martini <i>Cabernet Sauvignon</i>	\$62
J. Lohr Seven Oaks <i>Cabernet Sauvignon</i>	\$65
Meiomi <i>Pinot Noir</i>	\$68
NEW Kendall-Jackson <i>Cabernet Sauvignon NBA Edition</i>	\$75
Decoy <i>Red Blend</i>	\$76
Justin <i>Cabernet Sauvignon</i>	\$81
Hess Allomi <i>Cabernet Sauvignon</i>	\$92
Robert Mondavi Napa <i>Cabernet Sauvignon</i>	\$104
The Prisoner Wine Co. <i>Red Blend</i>	\$147
Stag's Leap Artemis <i>Cabernet Sauvignon</i>	\$165
Caymus Special Select <i>Cabernet Sauvignon</i>	\$284

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.

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.

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 Manager 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 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
 - » Two 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.

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 TAXES

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 BEVERAGES

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.

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 \$150.00 per event.

PREMIUM TEAM CONTACTS

Suite Catering - Orders

216.420.2669

SuiteCateringRocketArena@aramark.com

Suite Catering - Billing

216.420.2632

Crowell-Grace@aramark.com

Suite Catering - Operations

216.420.2904

Grier-Andrew@aramark.com

Catering Director

216.402.0598

Zeszotek-Monica@aramark.com



 **Rocket Arena**



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