

2016 Suite Menu

Packages

The Muni Lot Tailgate Package \$615

all selections serve approximately 12 guests

BOTTOMLESS POPCORN

FARMERS' MARKET SEASONAL CRUDITÉS

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

FRESH FRUIT PLATTER

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

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 \$85

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

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

The Dawg Pound BBQ \$760

all selections serve approximately 12 guests

KETTLE CHIPS

house-made onion dip

CHEESE BOARD

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

BUFFALO WINGS

celery, bleu cheese dressing

GARDEN SALAD

mixed greens, cucumbers, carrots, red onions, tomatoes, radishes, balsamic vinaigrette

MAC & CHEESE

cavatappi, creamy cheese sauce

HOUSE-SMOKED BABY BACK RIBS

celery seed slaw, jalapeño cheddar cornbread, honey butter

BUTTERMILK FRIED CHICKEN

potato salad, jalapeño 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 \$150

cocktail sauce, lemons

REFRESH \$79

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

EAT. SIP. INDULGE.

Cleveland Browns

HOSPITALITY GROUP
CLUBS | LUXURY SUITES | SPECIAL EVENTS

2016 Suite Menu

Packages

All Inclusive Package \$1,100

The price doesn't change no matter what you select. Just pick your favorite from each category.

Never Ending Snacks Pick 1

POPCORN
fresh popped

PEANUTS IN THE SHELL
jumbo roasted fan favorites

KETTLE CHIPS
house-made onion dip

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, and garlic parmesan wings, celery, bleu
cheese dressing

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

CRISPY CHICKEN TENDERS
honey mustard, bbq sauce

Sandwiches Pick 1

ROASTED TURKEY SANDWICH
herb turkey, dill havarti cheese, roasted tomatoes,
rolls

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

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

Entree 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

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shellfish, or eggs may increase your risk of foodborne illness.

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2016 Suite Menu

Packages

The Championship Package \$1,964

all selections serve approximately 12 guests

KICKOFF

Enjoy a Taste of Cleveland

BOTTOMLESS MUNCHIES

popcorn, kettle chips, roasted peanuts

ROCCO WHALEN INSPIRED INDIVIDUAL ROSIE SALADS

mixed greens, chopped cucumbers, ricotta, grape tomatoes, blush vinaigrette

ROCCO WHALEN INSPIRED CARVED PORCHETTA

roasted potatoes, broccolini, sliced rolls

MICHAEL SYMON INSPIRED BIG BOARD

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

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 parmesan wings, celery, bleu cheese dressing

ALL BEEF HOT DOGS

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

FARMERS' MARKET SEASONAL CRUDITÉS

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

THE CLEVELAND GRINDER

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

DESSERT CART

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

Suggested Add Ons

BEERS & CHEERS \$205

1 six-pack of Miller Lite, Bud Light, Yuengling, Stella Artois, Heineken, Great Lakes Seasonal

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Packages

Symon's Pig Roast \$800

all selections serve approximately 12 guests

SYMON'S HOUSE-SMOKED SUCKLING PORK
salsa verde, spicy mustard

KIELBASA

GREEK SALAD

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

POLENTA

mascarpone, parmesan

FOCACCIA BREAD

HOMEMADE CREAMY SLAW

BROCCOLI SALAD

stadium mustard, buttermilk, dried cherries, salted peanuts

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

WILD MUSHROOM PIZZA

wild mushrooms, goat cheese, caramelized onions,
rosemary, roasted garlic

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

Suggested Add Ons

ROCCO'S RED MALBEC \$43

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shellfish, or eggs may increase your risk of foodborne illness.

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2016 Suite Menu

Packages

The Man Cave \$1400

all selections serve approximately 12 guests

BOTTOMLESS POPCORN & ROASTED PEANUTS

paired with Great Lakes Dortmund

WING TRIO

barbeque, buffalo, garlic parmesan wings, celery,
bleu cheese dressing
paired with Strongbow Hard Apple Cider

THE CLEVELAND GRINDER

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

CHICKEN FAJITAS

house-smoked chicken thighs, charro beans, cilantro rice, guacamole, sour cream, pico de gallo, corn tortillas
paired with Maker's Mark Whisky

SEARED ANGUS BEEF TENDERLOIN*

roasted fingerling potatoes, grilled vegetables, horseradish cream, dinner rolls, butter
paired with Stella Artois

ALL BEEF HOT DOGS

diced onions, stadium mustard, ketchup, relish, buns
paired with Yuengling Light

PEPPERONI PIZZA

pepperoni, marinara sauce, mozzarella cheese, fresh basil
paired with Rocco's Red Malbec

UNLIMITED BOTTLED WATER AND SODA

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EAT. SIP. INDULGE.

Stadium Fare

POPCORN \$22

bottomless fresh popped

PEANUTS IN THE SHELL \$25

jumbo roasted fan favorites

KETTLE CHIPS \$17

house-made onion dip

CANDY BASKET \$45

plain M&M's, Skittles, Gummy Bears, Sour Patch Kids

NACHOS \$35

corn tortilla chips, pico de gallo, guacamole

SOUTHWESTERN NACHOS \$85

corn tortilla chips, queso, chili, sour cream, jalapeños

MIXED NUTS \$30

artisan blend of roasted cashews, almonds, peanuts, Brazil nuts, filberts, and pecans

BOTTOMLESS MUNCHIES \$64

popcorn, roasted peanuts, potato chips and dip

Chilled Appetizers

FARMERS' MARKET SEASONAL CRUDITÉS \$85

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

FRESH FRUIT PLATTER \$90

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

CHEESE BOARD \$95

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

GRILLED & CHILLED SHRIMP \$150

cocktail sauce, lemons

MEDITERRANEAN PLATTER \$150

citrus ricotta cheese, red pepper hummus, baba ghanoush, marinated olives, fresh seasonal vegetables, grilled flatbread

MICHAEL SYMON INSPIRED BIG BOARD \$175

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

SEVEN LAYER DIP \$75

beans, shredded cheddar cheese, tomatoes, jalapeños, pico de gallo, sour cream, black olives, tortilla chips

SUSHI & MAKI DISPLAY* \$190

assorted sushi rolls, wasabi, ginger, soy sauce

MICHAEL SYMON INSPIRED GRILLED LAMB SAUSAGE \$140

hummus, tabbouleh

ROCCO WHALEN INSPIRED BURRATA BALL \$125

burrata cheese, pesto, tomato, flatbread

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Hot Appetizers

CRISPY CHICKEN TENDERS \$85

honey mustard, bbq sauce

BUFFALO WINGS \$105

celery, bleu cheese dressing

WING TRIO \$155

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

DIM SUM \$80

pork pot stickers, vegetable egg rolls, shrimp dumplings, sweet chili sauce

BAVARIAN PRETZELS AND CHEESE DIP \$45

sea salt coated soft Bavarian pretzels, stadium mustard, queso cheese

CHORIZO QUESO DIP \$80

spiced chorizo, green chiles, chipotle queso fresco

CHORIZO MAC & CHEESE BITES \$100

creamy mac & cheese, panko bread crumb crust, spicy chorizo

JONATHON SAWYER INSPIRED

BRISKET GRAVY TWICE BAKED POTATO \$160

smoked brisket, mozzarella curd, brown gravy, green onions

ROCCO WHALEN INSPIRED

MEATBALL BAR \$155

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

MICHAEL SYMON INSPIRED

ARANCINI \$80

fried risotto with Italian sausage, fresh mozzarella, tomato sauce, basil, parmesan

JONATHON SAWYER INSPIRED

DEVILS ON HORSEBACK \$120

bacon-wrapped dates, roasted Fresno peppers, bittersweet chocolate, almonds

JONATHON SAWYER INSPIRED

PERCH STEAM BUNS \$120

crispy perch, slaw, bread & butter pickles, old bayonnaise

Salads

CAESAR SALAD \$70

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

GARDEN SALAD \$70

mixed field greens, cucumbers, carrots, red onions, tomatoes, radishes, balsamic vinaigrette

ROCCO WHALEN INSPIRED

INDIVIDUAL ROSIE SALADS \$60

mixed greens, chopped cucumbers, ricotta, grape tomatoes, blush vinaigrette

MICHAEL SYMON INSPIRED

BROCCOLI SALAD \$55

stadium mustard, buttermilk, dried cherries, salted peanuts

MICHAEL SYMON INSPIRED

GREEK SALAD \$65

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

ANTIPASTO SALAD \$55

capicola, Genoa salami, artichokes, tomatoes, olives, mozzarella, balsamic dressing

LOADED POTATO SALAD \$55

aged cheddar cheese, smoked bacon, scallions, buttermilk ranch

BARBEQUE SLAW \$45

shredded cabbage, mesquite slaw dressing

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Sandwiches

CHILLED

ROASTED TURKEY SANDWICH \$85

herb turkey, dill havarti cheese, roasted tomatoes, torpedo rolls

THE GRINDER \$110

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

BUFFALO MOZZARELLA SANDWICH \$75

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

MINI SANDWICH DUO \$160

beef tenderloin*, bleu cheese aioli, roasted mushrooms, Cipollini onions, pumpernickel rolls,

herb roasted turkey,
dill havarti cheese, roasted tomatoes, torpedo rolls

ROCCO WHALEN INSPIRED MAINE LOBSTER ROLLS \$100

sweet sesame dressing, scallions, soy, ciabatta bun

HOT

ROCCO WHALEN INSPIRED BUILD-YOUR-OWN TREMONSTER CHEESESTEAK \$150

sliced sirloin, fancy mushrooms, whizzy béchamel, green onions

MICHAEL SYMON INSPIRED BUILD-YOUR-OWN POLISH GIRL \$150

kielbasa, chopped pork, coleslaw, bun

Pizza

Pizzas inspired by Rocco Whalen.
All pizzas will be delivered to the suite at kickoff.

CHEESE \$36

marinara sauce, mozzarella cheese

MARGHERITA \$36

tomatoes, marinara sauce, mozzarella cheese, fresh basil

PEPPERONI \$36

pepperoni, marinara sauce, mozzarella cheese, fresh basil

WILD MUSHROOM \$39

wild mushrooms, goat cheese, caramelized onions, rosemary, roasted garlic

SUPREME \$39

pepperoni, sausage, roasted red peppers, banana peppers, marinara sauce, mozzarella cheese

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CLUBS | LUXURY SUITES | SPECIAL EVENTS

Dogs, Burgers & Sides

ALL BEEF HOT DOGS \$90

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

HOT DOG TOPPINGS \$35

chili, shredded cheddar cheese, bacon-relish, jalapeños

BEER BRATS \$75

sauerkraut, stadium mustard, fresh buns

CHEDDAR BURGERS* \$100

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

PORTABELLA BURGERS \$80

cheddar cheese, Swiss cheese, ketchup, mayo, stadium mustard, "LTO", fresh buns

MAC & CHEESE \$80

cavatappi, creamy cheese sauce

BRISKET MAC & CHEESE \$100

cavatappi, creamy cheese sauce, brisket, wild mushrooms

GLUTEN-FREE PASTA ALFREDO \$85

gluten-free pasta, spinach, tomatoes, creamy parmesan sauce

ALL BEEF CHILI \$60

ground beef, kidney beans, sour cream, shredded cheddar cheese, tortilla chips

ROASTED SEASONAL VEGETABLES \$50

JONATHON SAWYER INSPIRED KIELBASA \$110

Cleveland kraut, hoagie buns

JONATHON SAWYER INSPIRED FRIED CHICKEN BUCKET \$175

pickle relish, fermented butter, hot sauce

Chef Signature Entrees

SEARED ANGUS BEEF TENDERLOIN* \$275

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

LAMB LOLLIPOPS \$225

rosemary garlic crusted lamb chops, pancetta bleu cheese cream corn

HOUSE-SMOKED BABY BACK RIBS \$225

barbeque slaw, jalapeño cheddar cornbread, butter

CHICKEN FAJITAS \$200

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

BUTTERMILK FRIED CHICKEN \$200

fried chicken, potato salad, jalapeño cheddar cornbread, butter

ROCCO WHALEN INSPIRED CHICKEN MARSALA \$175

mushroom ravioli, chicken breast, marsala wine

ROCCO WHALEN INSPIRED CARVED PORCHETTA \$250

roasted potatoes, broccolini

MICHAEL SYMON INSPIRED POTATO CHEDDAR PIEROGIES \$150

potato cheese pierogies, caramelized onions, horseradish crème fraiche

MICHAEL SYMON INSPIRED BRISKET \$200

barbeque beans, salsa verde, crispy onion rings, cheddar cornbread

JONATHON SAWYER INSPIRED WHOLE BRAISED BEEF SHIN \$275

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

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Action Stations

CHEF'S PASTA STATION \$525

cavatelli, cheese tortellini, pesto, marinara sauce, roasted garlic cream sauce, grilled chicken, Italian sausage, sautéed vegetables, Italian bread, hot pepper dipping oil, freshly grated parmesan cheese

gluten-free pasta available upon request
\$525

add grilled shrimp

\$75

add beef tenderloin*

\$75

OMELET STATION* \$450

made-to-order omelets with choice of:

crab, chorizo, spinach, grilled portabellas, tomatoes, pico de gallo, caramelized onions, asparagus, cheddar and feta cheeses, pastries

RAMEN BOWL STATION \$450

made-to-order ramen bowls to include:

ramen, dark soy broth, bok choy, shredded carrots, sweet peppers, chicken thighs, firecracker shrimp, bean sprouts

Dessert

FRESH BAKED COOKIES \$55

chef's choice of fresh baked cookies

BROWNIES \$60

double chocolate brownies

CLEVELAND BROWNS CUPCAKES \$65

chocolate, vanilla cupcakes

MACAROONS \$70

sweet meringue, buttercream

CHOCOLATE DIPPED STRAWBERRIES \$70

ROCCO WHALEN INSPIRED CANNOLI \$75

whipped mascarpone chocolate chip cannoli

PERSONALIZED CAKES

call for details and prices

DESSERT CART

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

all prices based on selection

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CLUBS | LUXURY SUITES | SPECIAL EVENTS

2016 Suite Menu

Beverages

Cheers - Beers

DOMESTIC BEER \$32 PER SIX-PACK

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

CRAFT & PREMIUM BEER \$36 PER SIX-PACK

Heineken, Blue Moon, Corona Extra, Corona Light, Samuel Adams Boston Lager, Yuengling, Yuengling Light, Labatt Blue, Mike's Hard Lemonade

SPECIALTY BEER \$38 PER SIX-PACK

Guinness, Great Lakes Brewing Company Seasonal, Great Lakes Brewing Company Dortmunder Gold, Stella Artois, Strongbow Gold Hard Apple Cider, Red Bridge Gluten-Free

Imbibe - Spirits

VODKA

Absolut \$75
Grey Goose \$85
Ciroc Peach \$85

Tito's \$75
Ketel One \$75

GIN

Tanqueray \$63
Beefeater \$55

Bombay Sapphire \$65
Hendrick's \$70

TEQUILA

Sauza Gold \$60
Cuervo Gold \$55

1800 Silver \$98
Patron Silver \$95

SCOTCH

Dewar's "White Label" \$70
Johnnie Walker Red \$70
The Glenlivet \$90

Chivas Regal 12 Year \$80
Johnnie Walker Black \$80
The Macallan 12 year \$103

WHISKEY

Jack Daniel's \$70
Maker's Mark \$70
Crown Royal Apple \$85
Knob Creek \$75

Fireball Cinnamon Whisky \$75
Crown Royal \$85
Woodford Reserve \$80

RUM

Bacardi Superior \$47
10 Cane \$53

Malibu \$47
Captain Morgan Original Spiced \$55

Sip - Cordials

Bailey's \$55
Kahlua \$55

Disaronno Amaretto \$55

Refresh

SOFT DRINKS \$20.00 PER SIX-PACK

Pepsi, Diet Pepsi, Sierra Mist, Sierra Mist Free, Mountain Dew, Ginger Ale, Mug Root Beer

Quench

LIPTON BRISK ICED TEA, LEMONADE

\$20.00 per six-pack

AQUAFINA WATER

\$21.50 per six-pack

COOL BLUE GATORADE, ORANGE GATORADE

\$24 per six-pack

RED BULL, SAN PELLEGRINO

\$28 per six-pack

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Beverages

Toast - Premium Wine

SPARKLING

Chandon Brut \$53 Moet Imperial \$90
Veuve Clicquot Brut \$150 Luc Belaire Rare Rose \$125

WHITE

RIESLING

Eroica by Chateau Ste. Michelle \$39

SAUVIGNON BLANC

Whitehaven \$39 Cloudy Bay \$45

PINOT GRIGIO

Ecco Domani \$39 Santa Margherita \$53

CHARDONNAY

Cupcake \$39 Sonoma Cutrer \$45
Cakebread Cellars \$75

MOSCATO

Saracco \$45

REDS

PINOT NOIR

Bogle \$39 MacMurray Ranch \$40

ZINFANDEL

Gnarly Head \$39

MALBEC

Tamari Reserva \$39 Rocco's Red \$43

MERLOT

Casa Lapostolle \$40 Francis Coppola \$39
Josh Cellars Legacy Red Blend \$45

CABERNET SAUVIGNON

Santa Rita 120 \$45 Stags Leap \$80
The Calling Alexander Valley \$53

Taste - House Wine

All prices are per bottle

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

Mix

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

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Drink Packages

Drink Packages

REFRESH \$79

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

QUENCH \$230

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

BEERS & CHEERS \$205

1 six-pack of Bud Light, Yuengling, Stella Artois, Heineken,
Great Lakes Seasonal, Miller Lite

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

KEURIG COFFEE

coffee, hot chocolate, hot tea
15 K Cups \$37.50
30 K Cups \$75

THE COMPLETE BEVERAGE PACKAGE \$630

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 Alexander Valley

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

Lemons and Limes

MIMOSA PACKAGE \$200

2 bottles of Moët champagne, orange juice, orange slices

BLOODY MARY CART \$11 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

EAT. SIP. INDULGE.

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ORDER INFORMATION

ORDERS CAN BE PLACED IN FOUR EASY WAYS

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

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

Contact Information

Rachel Herpich
Suites Manager
440.824.3501
suites@cbhospitality.com

ONLINE CATERING WEBSITE

Our online suite catering website is www.cbhospitality.com

The online suite catering system is available to Suiteholders who have set up an account and completed the required forms. Each account will be setup with a user ID and password. It is designed to allow account users to place orders, print or view customer summaries, track order history, plus receive special package announcements.

The suite menu will be available online according to the cut-off schedule listed below. At 4:00 pm the day of the cut-off, the suite menu will no longer be accessible from the online system. You will be able to order from the event day menu. Any requests should be placed by contacting your suite representative. It is not necessary for suite rentals to order online; orders can be placed through a suite representative.

ADVANCED ORDERING

Advanced day ordering provides you with the opportunity to order from a menu that features much more variety than our standard event day menu. Additionally, all special requests can be easily accommodated. See below for the 2016 advance deadline calendar.

EVENT DAY ORDERING

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

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.

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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.

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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 & POLICES

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

CREDIT CARDS

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

ESCROW ACCOUNT

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

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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.

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SECURITY/LOST & FOUND

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

SUITE ADMINISTRATOR

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

SUITE SET-UP

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

www.cbhospitality.com | 440.824.3501

GAME DATE

Thursday, August 18th
Thursday, September 1st
Sunday, September 18th
Sunday, October 9th
Sunday, October 30th
Sunday, November 6th
Sunday, November 20th
Sunday, November 27th
Sunday, December 11th
Saturday, December 24th

DEADLINE FOR ADVANCED ORDERING

Friday, August 12th 4pm*
Friday, August 26th 4pm*
Wednesday, September 14th 4pm
Wednesday, October 5th 4pm
Wednesday, October 26th 4pm
Wednesday November 2nd 4pm
Wednesday November 16th 4pm*
Tuesday November 22nd 4pm
Wednesday December 7th 4pm
Monday December 19th 4pm*

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