

# 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

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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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# 2016 Suite Menu

## 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 flatbread

### ROCCO WHALEN INSPIRED BURRATA BALL \$125

burrata cheese, pesto, tomato, crostini

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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, bun

#### 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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## 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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# 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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# 2016 Suite Menu

## Drink Packages

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### 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

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Cleveland Browns

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## ORDER INFORMATION

ORDERS CAN BE PLACED IN FOUR EASY WAYS

1. Online: [www.cbhospitality.com](http://www.cbhospitality.com)
2. Email: [suites@cbhospitality.com](mailto:suites@cbhospitality.com)
3. Fax: 440.824.3521
4. Phone 440.824.3501

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

### Contact Information

Rachel Herpich  
Suites Manager  
440.824.3501  
[suites@cbhospitality.com](mailto:suites@cbhospitality.com)

## ONLINE CATERING WEBSITE

Our online suite catering website is [www.cbhospitality.com](http://www.cbhospitality.com)

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

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

## ADVANCED ORDERING

Advanced day ordering provides you with the opportunity to order from a menu that features much more variety than our standard event day menu. Additionally, all special requests can be easily accommodated. See 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](http://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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