

The Tailgate Package \$615

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

The Football BBQ Package \$760

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

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

EAT. SIP. INDULGE.

Cleveland Browns

HOSPITALITY GROUP
CLUBS | LUXURY SUITES | SPECIAL EVENTS

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

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

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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

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

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

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

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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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

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

Chef Signature Entrees

SEARED ANGUS BEEF TENDERLOIN* \$275

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

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

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

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CLUBS | LUXURY SUITES | SPECIAL EVENTS

Dessert

FRESH BAKED COOKIES \$55

chef's choice of fresh baked cookies

BROWNIES \$60

double chocolate brownies

ST. IGNATIUS CUPCAKES \$65

ST. EDWARDS CUPCAKES \$65

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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HOSPITALITY GROUP
CLUBS | LUXURY SUITES | SPECIAL EVENTS

Beverages

ALCOHOL WILL NOT BE SOLD ON THE DAY OF THE GAME. ALL EXISTING PARS WILL BE STOCKED, ALONG WITH ANY ADVANCED ALCOHOLIC BEVERAGE ORDERS. PLEASE CONTACT THE SUITE CATERING OFFICE WITH ANY QUESTIONS.

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 Sliver \$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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Toast - Premium Wine

SPARKLING

Chandon Brut \$53
Veuve Clicquot Brut \$150

Moet Imperial \$90
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
Cakebread Cellars \$75

Sonoma Cutrer \$45

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 EACH

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

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 Moet champagne, orange juice, orange slices

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HOSPITALITY GROUP
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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 FOR ANNUAL SUITE HOLDERS ONLY

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 advanced 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 the suite catering office.

ADVANCED ORDERING

Advanced day ordering provides you with the opportunity to order from a menu that features much more variety than our standard event day menu. Additionally, all special requests can be easily accommodated. Advanced orders must be placed by Monday, October 24, 2016.

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. **THERE WILL BE NO ALCOHOLIC BEVERAGES SOLD EVENT DAY.**

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Cleveland Browns

HOSPITALITY GROUP
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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. There will not be any alcohol sales the day of the game. All alcohol must be ordered in advance.

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 match 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. Pars will be open and available in the suite during this game, but alcoholic beverages will not be allowed to be reordered.

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.

UNCONSUMED BEVERAGES

For all single game rental suites, Cleveland Browns Hospitality Group reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and credit will not be given for any such items.

ADDITIONAL SERVICES

PERSONALIZED SERVICE

During events, a suite attendant will be assigned to deliver your food and beverage orders, take additional orders, and assist in maintaining your suite. Should you desire a dedicated suite attendant to remain exclusively in your suite for the event, please contact the suite catering office and allow 72-hours advance notice to ensure your request can be accommodated. The cost for a private suite attendant is \$200.00 per event. If you wish to have a private bartender, this service will include the opening and serving of all beverages; cost is \$200.00 per event.

Private Suite Attendant Fee - \$200

Please note that \$100 is distributed to the private suite attendant as additional wages.

SPECIAL AMENITIES

Cleveland Browns Hospitality Group can provide a selection of customized items for your suite including personalized napkins, balloons, special occasion décor and party favors. Please contact your Suite Manager for details on rental charges and costs.

SPECIAL OCCASION CAKE

If you're celebrating a birthday or another special occasion, we would be pleased to prepare a special cake just for you. Please contact our suite sales office 72-hours in advance for ordering and pricing.

ADMINISTRATIVE CHARGES & TAXES

ADMINISTRATIVE CHARGE

An administrative charge equal to twenty percent (20%) of the food and beverage order shall apply to each order ("administrative charge"). This administrative charge does not represent a tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

SALES TAXES

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

PAYMENT OPTIONS

PAYMENT PROCEDURES & 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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Cleveland Browns

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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.

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