

LUXURY SUITE MENU





WELCOME

AS THE EXCLUSIVE CATERERS FOR ACRISURE STADIUM, WE ARE COMMITTED TO EXCELLENCE.

Aramark is recognized as a foodservice industry leader who works diligently to provide you with world-class cuisine and unsurpassed service.

Senior Executive Chef Chris McCandless, his culinary team and the suites catering department, have developed an exciting menu featuring new entrées, fan favourites, and locally grown and/or sourced specialty items.

Our Aramark online catering website will also continue to provide an option to access, store, confirm, and process all your catering information via the internet. This great tool is innovative and easy to manage.

Please contact faust-jamie@aramark.com to set up your personal ID/Password for our user-friendly system www.suitecatering.com

We value your feedback, so please do not hesitate to contact us directly with any comments that you would like to share. On behalf of our entire team, we are excited to welcome you to an exciting year of thrilling Football, tangible experiences and making memories with friends and family.

LET US ASSIST YOU!

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SENIOR EXECUTIVE CHEF CHRIS MCCANDLESS

ARAMARK SPORTS + ENTERTAINMENT

WITH OVER 20 YEARS OF CULINARY EXPERIENCE,

Chef Chris McCandless is a seasoned professional known for his passion for creating unforgettable dining experiences.

As the current Senior Executive Chef at Aramark Sports + Entertainment, he leads a high-performing culinary team at Acrisure Stadium, delivering exceptional cuisine in a fast-paced, high-volume environment.

Prior to his role at Acrisure Stadium, Chef Chris spent nearly six years as Executive Chef at the iconic PPG Paints Arena, where he elevated arena dining with innovative menus and a focus on excellence. His earlier tenure as Executive Chef at Mahi Mah's in Virginia Beach, allowed him to showcase his creative flair and deep understanding of coastal cuisine, further cementing his reputation for culinary versatility.

A proud graduate of The Culinary Institute of America, Chef Chris blends formal culinary training with two decades of hands-on leadership. His meticulous attention to detail, commitment to quality, and ability to inspire teams have made him a respected figure in the culinary industry.

Whether serving gourmet fare to thousands of fans or curating personalized dining experiences, Chef Chris brings a deep dedication to craftsmanship, hospitality, and unforgettable flavor in every dish.

SPECIAL DIETARY INDEX

GLUTEN FRIENDLY

Beef Short Ribs
Black Cherrywood Smoked Turkey
Blackened Shrimp Ceasar Salad
without Croutons
Blackened Shrimp Nor'
Side House Salad
Blackened Shrimp Pittsburgh Salad
without the Potato Stix
Ceasar Salad without Croutons
Chicken Ceasar Salad without
Croutons
Chilled Espresso Tenderloin
without Bread
Fresh Berries and Fruit
Freshly Popped Popcorn
Gridiron Nachos
Herb Marinated Chicken Nor'
Side House Salad
Herb Marinated Chicken
Pittsburgh Salad
without the Potato Stix
Hot Dogs without Buns
House Made Chips
Jerk Chicken
Nor' Side House Salad
Penn Avenue Charcuterie
without Crackers
Pick Six Potato Salad
Pittsburgh Salad
without the Potato Stix
Shrimp Cocktail
Stuffed Banana Peppers
Tortilla Chips
Tuna Poke Platter
Vegan Chorizo Stuffed Bell Peppers
Vegetable Crudit 
without Wontons

Sushi Platter

Acrisure Stadium is not a nut-free facility and we cannot guarantee the absence of cross-contamination.

THIS GUIDE IS INTENDED TO BE USED AS A REFERENCE ONLY.

For additional assistance, please contact your Suites Manager when placing your order.

VEGETARIAN

Annie Anne's Pretzel
Caliente Cheese Pizza
Chocolate Frosted Brownies
Freshly Popped Popcorn
Fresh Berries and Fruit
Gina Margarita Pizza
House Baked Cookies
House Madel Chips
Loaded Pierogies N'at
without Kielbasa
Mediterranean Wrap
Nor' Side House Salad
Peach Cobbler Cinnamon Roll Bake
Peanut Butter Cup Pie
Snack Mix
Sticks and Chips
Tortilla Chips
Vegetable Crudit 

VEGAN

Fresh Berries and Fruit
Nor' Side House Salad
without Dressing
Vegan Chorizo Stuffed Bell Peppers
Vegetable Crudit 
without Dressing

CONTAIN NUTS

Assorted Jumbo Cookies
Chocolate Frosted Brownies
Peach Cobbler Cinnamon Rolls
Peanut Butter Cup Pie

SHELLFISH

Blackened Shrimp
Bread Spreads and Dips - Crab Dip
Napoleon Crab
Shrimp Cocktail

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SUITE PACKAGES





SUITE PACKAGES

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SHRIMP COCKTAIL

JEET YET?

Portion size designed to serve 12 guests

PACKAGE

NO SUBSTITUTIONS

\$900

HOUSE MADE POTATO CHIPS

Triple Onion Dip

Gluten Friendly, Vegetarian

SHRIMP COCKTAIL

Cocktail Sauce, Remoulade, and Lemon

Gluten Friendly

GRIDIRON NACHOS

Mojo Pork, Chili-Queso, Jalapeño, Salsa
Sour Cream, Tortilla Chips

Gluten Friendly

PITTSBURGH SALAD

House Salad Blend, Cherry Tomatoes
Red Onions, Diced Eggs, Shredded
Cheddar, Cucumbers, Potato Stix
Ranch Dressing

Vegetarian

FRESH BERRIES & FRUIT

Chef's Choice Seasonal Fruits

Gluten Friendly, Vegan

LOADED PIEROGIES N'AT

Crispy Pierogies, Smoked Cheese Sauce
Caramelized Onions, Sour Cream

ADD

KIELBASA 30

CORNERED BEEF TATER KEGS

Corned Beef, Sauerkraut, Swiss Cheese
Russian Dressing

BBQ CHIPPED HAM SANDWICHES

A Pittsburgh Original!!!

BBQ Chipped Chopped Ham
Shredded Cheddar
Pickle, Hawaiian Pull Apart Roll

STRIP DISTRICT COMBO

Italian Sausage & Grandma's Meatballs
San Marzano Tomato Sauce
Grated Parmesan, Mozzarella
Pull Apart Roll

ENHANCE YOUR PACKAGE

STICKS AND CHIPS \$120

Breaded Pickle Spears, Battered Pickle Chips, Citrus Comeback Sauce

Vegetarian

BREADS, SPREADS AND DIPS \$101

Black Bean & Corn Dip, Pimento Cheese Dip, Green Onion Crab Dip
Roasted Red Pepper Spread, Crostini, Tortilla Chips and Flatbreads

Vegetarian

Taxes and fees apply.

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



BURGATORY BACON BOURBON BBQ SLIDERS

BLITZBURGH

PACKAGE

NO SUBSTITUTIONS

\$1,200

Portion size designed to serve 12 guests

FRESHLY POPPED POPCORN

Served in a Pittsburgh Souvenir Bucket
Gluten Friendly, Vegetarian

SHRIMP COCKTAIL

Cocktail Sauce, Remoulade, Lemon
Gluten Friendly

JALAPEÑO POPPER DIP

Neuske Bacon, Cream Cheese
Cheddar Cheese, Roasted Jalapeños
Toasted Panko Breadcrumbs, Tortilla Chips

SEASONAL VEGETABLE CRUDITE

Chef's Selection Garden Vegetables
Green Goddess
Gluten Friendly

CAESAR SALAD

Romaine, Parmesan Reggiano
Focaccia Crouton, Classic Caesar Dressing
Gluten Friendly without Croutons

TUNA POKE PLATTER

Roasted Corn Relish, Pickled Red Onion,
Toasted Sesame Seeds, Plantain Chips, Crispy Wontons

STEEL CITY SUBMARINE

Black Forest Ham, Pepperoni, Salami
Capicola, Fresh Mozzarella, Shredded Lettuce,
Tomato-Jam, Yinzer Mayo

HOT DOGS

Sauerkraut, Traditional Condiments, Onions, Rolls
Gluten Friendly without rolls

ADD A SIDE

BEEF CHILI 14 -OR- CHEESE SAUCE 20

CRISPY CHICKEN TENDERS

Smoked BBQ Aioli Sauce, Hot Honey Buffalo Sauce, Ranch

BURGATORY

BACON BOURBON BBQ SLIDERS

Natural Angus Beef*, Farmhouse Cheddar Cheese
Applewood Smoked Bacon
100 Proof Bourbon BBQ Sauce & Haystack Onions



ENHANCE YOUR PACKAGE

STICKS AND CHIPS \$120

Breaded Pickle Spears, Battered Pickle Chips, Citrus Comeback Sauce
Vegetarian

BREADS, SPREADS AND DIPS \$101

Black Bean & Corn Dip, Pimiento Cheese Dip, Green Onion Crab Dip
Roasted Red Pepper Spread, Crostini, Tortilla Chips and Flatbreads
Vegetarian

Taxes and fees apply.

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HIGHWAY TO SEVEN

PACKAGE

NO SUBSTITUTIONS

\$1,600

Portion size designed to serve 12 guests

TORTILLA CHIPS

Street Corn Dip, Pico de Gallo, Sour Cream

Gluten Friendly, Vegetarian

SHRIMP COCKTAIL

Cocktail Sauce, Remoulade, Lemon

Gluten Friendly

PENN AVENUE CHARCUTERIE & ARTISAN CHEESE

Assorted Italian Meats & Artisanal Cheeses

Grapes, Cornichons, Preserve Jars

Chocolate Covered Espresso Beans

Dried Fruit, Flatbread Cracker

Petite Naan Bread

Gluten Friendly without Cracker Basket

NOT UR NORTHSIDE EGGROLLS

Braised Chicken, Bell Peppers

Corn & Black Bean Blend

Chipotle-Lime Aioli

PICK SIX POTATO SALAD

Bacon, Chopped Egg, Scallions

Sweet Pickle Relish, Shredded Cheddar

SUSHI SAMPLER

Pickled Ginger, Soy Sauce, Wasabi

GRIDIRON NACHOS

Mojo Pork, Chili-Queso, Jalapeño, Salsa

Sour Cream, Tortilla Chips

Gluten Friendly

SOUTHWEST CHICKEN WRAP

Sliced Marinated Chicken

Chunky Guacamole, Roasted Corn Pico

Chimichurri-Power Cabbage Blend

Garlic Herb Wrap

BEEF AND CHEDDA

Shaved Slow Roasted Angus Beef

Vermont White Cheddar, Arugula

Jalapeño-Bacon Jam, Asiago Croc

NAPOLEON CRAB CAKE

Potato Pancake, Garlic Confit Haricot Verts

House Bearnaise, Red-Pepper Relish

ENHANCE YOUR PACKAGE

STICKS AND CHIPS \$120

Breaded Pickle Spears, Battered Pickle Chips, Citrus Comeback Sauce

Vegetarian

BREADS, SPREADS AND DIPS \$101

Black Bean & Corn Dip, Pimiento Cheese Dip, Green Onion Crab Dip

Roasted Red Pepper Spread, Crostini, Tortilla Chips and Flatbreads

Vegetarian

Taxes and fees apply.

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MINI PACKAGES



CALIENTE SAUSAGE AND PEPPERONI

THE TERRIBLE GROWL... MUNCHIES

**MINI
PACKAGE**
NO SUBSTITUTIONS
\$300

Portion size designed to serve 12 guests

PEANUTS IN THE SHELL

BOTTOMLESS FRESHLY POPPED POPCORN

Gluten Friendly, Vegetarian

HOUSE-MADE POTATO CHIPS

Triple Onion Dip

HARD PRETZELS WITH CHEESE DIP

THEATER STYLE CANDY

SNACK MIX

Chex Mix, Pretzels, Cheez-it Crackers
Cheetos, BBQ Spice

**ENHANCE
EITHER
PACKAGE**

CALIENTE CHEESE 50

Caliente's Signature Dough, Red Sauce, Shredded Mozzarella

CALIENTE SAUSAGE AND PEPPERONI 55

Caliente's Signature Dough, Red Sauce, Dry Cured Pepperoni,
Sweet Sausage, Shredded Mozzarella

CRISPY CHICKEN TENDERS 150

Smoked BBQ Aioli Sauce, Hot Honey Buffalo Sauce & Ranch

KIDZBURGH SNACK

**MINI
PACKAGE**
NO SUBSTITUTIONS
\$200

Portion size designed to serve 12 guests

STARRY

1 six-pack

LEMONADE

1 six-packs

THEATER STYLE CANDY

six-boxes

COTTON CANDY

six-tubs

BOTTOMLESS FRESHLY POPPED POPCORN

Taxes and fees apply.

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

A LA CARTE





A LA CARTE

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CHILLED PLATTERS

Portion size designed to serve 12 guests

FRESH BERRIES & FRUIT 104

Chef's Choice Seasonal Fruits

Gluten Friendly, Vegan

SEASONAL VEGETABLE CRUDITE 108

Chef's Choice Vegetable, Green Goddess

Gluten Friendly, Vegetarian

PENN AVENUE CHARCUTERIE & ARTISAN CHEESE 138

Assorted Italian Meats & Artisanal Cheeses, Grapes, Cornichons, Preserve Jars

Chocolate Covered Espresso Beans, Dried Fruit, Flatbread Crackers, Petite Naan Bread

Gluten Friendly without Cracker Basket

TUNA POKE PLATTER 260

Roasted Corn Relish, Pickled Red Onion, Toasted Sesame Seeds, Plantain Chips, Crispy Wontons

Gluten Friendly without Wontons

SUSHI SAMPLER 315

Pickled Ginger, Soy Sauce, Wasabi

Taxes and fees apply.

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

PITTSBURGH PUB GRUB

Portion size designed to serve 12 guests

JALAPEÑO POPPER DIP 65

Neuske Bacon, Cream Cheese, Cheddar Cheese
Roasted Jalapeños, Toasted Panko Breadcrumb
Tortilla Chips

CRISPY CHICKEN TENDERS 150

Smoked BBQ Aioli Sauce,
Hot Honey Buffalo Sauce and Ranch

JUMBO FRIED WINGS 145

CHOICE OF:

Honey BBQ or Mild Sauce
Served with Ranch

CORNEO BEEF TATER KEGS 115

Corned Beef, Sauerkraut, Swiss Cheese
Russian Dressing

NOT UR NORTHSIDE EGGROLLS 135

Braised Chicken, Bell Peppers
Corn & Black Bean Blend with
Yuca Cheese Bites, Chipotle Lime Aioli



Taxes and fees apply.

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

COACHES CORNER HAND HELDS

Portion size designed to serve 12 guests

BBQ CHIPPED HAM SANDWICHES 125

A PITTSBURGH ORIGINAL!!!

BBQ Chipped Chopped Ham, Shredded Cheddar
Pickle, Hawaiian Pull Apart

SOUTHWEST CHICKEN WRAP 115

Sliced Marinaded Chicken, Chunky Guacamole
Roasted Corn Pico, Chimichurri Power Cabbage
Blend, Garlic Herb Wrap

BEEF AND CHEDDA 175

Shaved Slow Roasted Angus Beef
Vermont White Cheddar Arugula
Jalapeño Bacon Jam Asiago Croc

STEEL CITY SUBMARINE 145

Black Forest Ham, Pepperoni, Salami, Capicola
Fresh Mozzarella, Shredded Lettuce, Tomato Jam
Yinzer Mayo

MEDITERRANEAN WRAP 120

Crispy Falafel, Spinach, Cucumber Ribbons
Roasted Red Peppers, Tzatziki
Roasted Garlic Hummus, Olives, Garlic-Herb Wrap
Vegetarian

Taxes and fees apply.

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or eggs may increase your risk of foodborne illness.



SPECIAL TEAMS SALADS

Portion size designed to serve 12 guests

NOR 'SIDE HOUSE SALAD 80

Chopped Greens, Cucumbers, Tomatoes, Carrots
Green Goddess Dressing

Gluten Friendly, Vegetarian

CAESAR SALAD 100

Romaine, Parmesan Reggiano, Focaccia Crouton
Classic Caesar Dressing

Gluten Friendly without Croutons

PITTSBURGH SALAD 90

House Salad Blend, Cherry Tomatoes, Red Onions
Diced Eggs, Shredded Cheddar, Cucumbers, Potato Stix
Ranch Dressing

Vegetarian

THREE RIVERS PASTA SALAD 95

Rotini, Roasted Tomatoes, Salami, Mozzarella Pearls
Black Olives, Baby Bell Peppers, Red Onion
Fresh Herbs, Parmesan

PICK SIX POTATO SALAD 90

Bacon, Chopped Egg, Scallions
Sweet Pickle Relish, Shredded Cheddar

Gluten Friendly

Salad Enhancements

SALAD ENHANCEMENTS

HERB MARINATED CHICKEN BREAST 35

BLACKENED SHRIMP 45

Taxes and fees apply.

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



YINZER FAVORITES

Portion size designed
to serve 12 guests

Enjoy
a taste of
Pittsburgh
traditions.

STICKS AND CHIPS 120

Breaded Pickle Spears
Battered Pickle Chips
Citrus Comeback Sauce
Vegetarian

HOT DOGS 115

Sauerkraut, Traditional Condiments, Onions, Rolls
Gluten Friendly without rolls

ADD A SIDE

BEEF CHILI 14 -OR- CHEESE SAUCE 20

STUFFED BANANA PEPPERS 115

Italian Sausage Ricotta Blend, Mozzarella
Parmesan Blend, Marinara

STRIP DISTRICT COMBO 135

Italian Sausage & Grandma's Meatballs
San Marzano Tomato Sauce
Grated Parmesan, Mozzarella, Pull Apart Roll

LOADED PIEROGIES N'AT 101

Crispy Pierogies, Smoked Cheese Sauce
Caramelized Onions, Sour Cream

ADD

KIELBASA 30

Taxes and fees apply.

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

STRIP DISTRICT COMBO



An
Assortment of
Dinner Style
Selections

SIGNATURE ENTREES

Portion size designed to serve 12 guests

KOBE SHORT RIBS 325

Potatoes Dauphinoise, Charred Chili Broccolini
Pinot Noir Demi

Gluten Friendly

JERK CHICKEN 225

Braised Chicken Thighs, Homemade Jerk Sauce
Seasoned Rice & Beans, Braised Collard Greens
Sweet & Spicy Pepper Marmalade

Gluten Friendly

BLACK CHERRYWOOD SMOKED TURKEY 295

Herb Crusted Marble Potato, Loaded Brussel Sprouts
Smoked Turkey Gravy

NAPOLEON CRAB CAKE 285

Potato Pancake, Garlic Confit Haricot Verts
House Bearnaise, Red-Pepper Relish

Taxes and fees apply.

~~Taxes and fees apply.~~ For sous vide only. undercooked meats, poultry, seafood, shellfish,

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

CHILLED ESPRESSO SMOKED TENDERLOIN 275

Bacon Onion Jam, Brie Cheese, Maldon Sea Salt
Extra Virgin Olive Oil, Grilled Ciabatta

Gluten Friendly without Bread

VEGAN STUFFED BELL PEPPERS 230

Vegan Chorizo, Herbed Quinoa,
Lentils, Vegan Mozzarella, San Manzano Tomato Sauce

Gluten Friendly, Vegan



FRANCO'S HOUSE MADE FLATBREADS

Portion size designed to serve 12 guests

GINA MARGHERITA 47

House Sauce, Roasted Tomato
Shredded Mozzarella, Basil

Vegetarian

PEP' O ROONEY 48

House Sauce, Sliced Pepperoni
Shredded Mozzarella

Caliente Pizza & Draft House

Portion size designed to serve 12 guests

CHEESE 50

Caliente's Signature Dough, Red Sauce
Shredded Mozzarella

PEPPERONI 55

Caliente's Signature Dough, Red Sauce
Dry Cured Pepperoni, Shredded Mozzarella

SAUSAGE AND PEPPERONI 55

Caliente's Signature Dough, Red Sauce
Dry Cured Pepperoni, Sweet Sausage
Shredded Mozzarella

Taxes and fees apply.

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

BURGATORY SLIDERS

*Natural Angus Beef burgers
ground & hand formed using
Burgatory private label blend of sirloin,
chuck, brisket and short rib.*

STANDARD DELUXE SLIDERS 110

Natural Angus Beef*, White American Cheese
Lettuce, Tomato, Onion, Burgatory House Sauce

BACON BOURBON BBQ SLIDERS 110

Natural Angus Beef*, Farmhouse Cheddar Cheese
Applewood Smoked Bacon
100 Proof Bourbon BBQ Sauce & Haystack Onions





AUNTIE ANNE'S SOFT PRETZELS

ORIGINAL PRETZELS 96

One Dozen

CINNAMON PRETZELS 96

One Dozen

COMBO PACK 96

6 Original and 6 Cinnamon



STADIUM SNACKS

Portion size designed to serve 12 guests

FRESHLY POPPED POPCORN 50

Served in a Pittsburgh Souvenir Bucket

Gluten Friendly, Vegetarian

HOUSE-MADE POTATO CHIPS 45

Triple Onion Dip

Gluten Friendly, Vegetarian

GRIDIRON NACHOS 125

Mojo Pulled Pork, Green Chili Queso, Jalapeño

Salsa, Sour Cream, Tortilla Chips

Gluten Friendly

TORTILLA CHIPS 85

Street Corn Dip, Pico de Gallo, Sour Cream

Gluten Friendly, Vegetarian

SNACK MIX 50

Chex Mix, Pretzels, Cheez-it Crackers, Cheetos

BBQ Spice

Vegetarian

Taxes and fees apply.

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SWEET SELECTIONS

PRODUCED IN AN ENVIRONMENT
THAT HANDLES NUTS

ASSORTED JUMBO COOKIES 85

CHOCOLATE FROSTED BROWNIES 80

PEANUT BUTTER CUP PIE 85

Peanut Butter Foam, Caramel Sauce
Chopped Peanut Butter Cups

PEACH COBBLER CINNAMON ROLLS 95

Brown Sugar Sweetened Dough, Glazed Peach Filling
Brown Sugar Streusel, Cream Cheese Frosting
Fireball Maple Syrup

PERSONALIZED CAKES

Style your suite with a personal and/or
decorated cake for your next celebration.

Special order deadlines may apply.

For additional details and prices contact:

Megan Kell

412-697-7183

kell-megan@aramark.com

Taxes and fees apply.

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

Suite Temptations DESSERT CART

**YOU WILL SEE IT AS SOON AS YOU
ENTER THE SUITE LEVEL!**

Our Assortment of

CAKES

CANDIES

CHOCOLATE CORDIALS

COOKIES

CUPCAKES

PIES

ICE CREAM

PITTSBURGH NOVELTIES

Desserts are priced individually.



Contact your Suite Sales Representative
by the deadline to have the dessert cart visit your suite.

**The PERFECT way to style your suite
and please your guests.**

BEVERAGES





BEVERAGES

BEVERAGE PACKAGES	30
ICE COLD BEER + BEYOND	32
NON-ALCOHOLIC DRINKS	33
SPIRITS + MIXERS	34
WINE	35

BEVERAGE PACKAGES

MIMOSA AND BUBBLE BAR 275

2 BOTTLES

Champagne

4 CANS

High Noon Vodka

Orange Juice, Cranberry Juice, Pineapple Juice

Assorted Fresh Berries, Pineapple, Sliced Oranges

UPGRADE ADDITIONAL 200

2 BOTTLES

Veuve Cliquot

KEYSTONE STATE BLOODY MARY BAR 235

1 BOTTLE

PA Distilling The Bay Vodka

1 BOTTLE

The Pittsburgh Pickle Company Briney Mary Mix

Worcestershire Sauce, Tabasco

Beef Sticks, Celery, Olives, Cheese

The Pittsburgh Pickle Company

Pickles, Horseradish

SIX SOUVENIR CUPS

KICK OFF PACKAGE 245

1 SIX-PACK OF EACH

Pepsi, Diet Pepsi, Starry

2 SIX-PACKS

Aquafina Water

2 SIX-PACKS

Domestic Beer of your Choice

Taxes and fees apply.

THE POINT POP & WATER 145

1 SIX PACK OF EACH
Pepsi, Diet Pepsi, Starry

2 SIX PACKS
Aquafina Water



**BE A TEAM PLAYER.
DRINK RESPONSIBLY.**

Acrisure Stadium and Aramark provide memorable experiences that include fun and safety for everyone. This is best achieved when moderation is practiced. Please refrain from drinking and driving.



RENEGADE READY TO DRINK BEVERAGES 270

1 SIX-PACK

Black Cherry White Claw

1 FOUR-PACK OF EACH

High Noon Tequila
High Noon Vodka
Surfside Lemonade
Surfside Tea

MVP PACKAGE 355

1 SIX-PACK OF EACH

Pepsi, Diet Pepsi, Starry

2 SIX-PACKS

Aquafina Water

1 SIX-PACK

Domestic Beer of your Choice

1 SIX-PACK

Premium Beer of your Choice

2 BOTTLES

Woodbridge Wine
of your Choice



BLACK AND GOLD LIQUOR PACKAGE 395

1 BOTTLE EACH

Jack Daniels, Tito's,
Bombay Sapphire

MIXERS / 1-SIX PACK EACH

Cranberry Juice, Club Soda
Tonic Water & Pepsi
Lemons and Limes

COFFEE AND HOT CHOCOLATE BAR 290

1 SEASONAL LIQUEURS

Bailey's
Kahlua
Whipped Cream
Mini Marshmallows
Chocolate Chips
Cream and Sugar



Taxes and fees apply.

NFL DRAFT PACKAGE 530

1 SIX-PACK OF EACH

Pepsi, Diet Pepsi, Starry

2 SIX-PACKS

Aquafina Water

1 SIX-PACK

Domestic Beer of your Choice

1 SIX-PACK

Premium Beer of your Choice

2 BOTTLES

Woodbridge Wine
of your Choice

2 BOTTLES

Your choice of these liquors:

Tito's Vodka
Jack Daniels Whiskey
Captain Morgan Spiced Rum



ICE COLD BEER & BEYOND

Sold by the six-pack

DOMESTIC 53

Bud Light
Coors Light
Iron City
Iron City Light
Michelob Ultra
Miller Lite
Yuengling

PREMIUM 57

Blue Moon
Corona
Fat Heads Jungle Juice IPA
Guinness
Heineken
Modelo
Southern Tier 2x IPA
Stella Artois
Troegs Perpetual IPA
Victory Sour Monkey
Victory Witty Monkey
Von Trapp Vienna Lager
Athletic, Free Wave Hazy IPA
Non Alcoholic
Greens Amber Ale **pre order only**
Gluten Free



PREMIUM SELTZER & CANNED COCKTAILS 60

per four-pack

High Noon Tequila
High Noon Vodka
Surfside Lemonade
Surfside Tea

per six-pack

White Claw Black Cherry

Taxes and fees apply.

**BE A TEAM PLAYER.
DRINK RESPONSIBLY.**

Acrisure Stadium and Aramark provide memorable experiences that include fun and safety for everyone. This is best achieved when moderation is practiced. Please refrain from drinking and driving.

BEVERAGES

Sold by the six pack

SOFT DRINKS 31

per six-pack

Diet Pepsi
Ginger Ale
Mountain Dew
Mug Root Beer
Pepsi
Pepsi Zero
Starry

ASSORTED JUICES 31

per six-pack

Cranberry
Orange
Pineapple

BOTTLED WATER

per six-pack

Aquafina	31
Aquafina 16oz Aluminum	48
LIFEWTR	48

SPECIALTY BEVERAGES

per six-pack

Bubly Sparkling Water	33
Grapefruit	
Lime	
San Pellegrino	38
Gatorade	31
Rotating Flavors	
Pure Leaf Iced Tea	36
Sweet	
Unsweetened	
Tropicana Lemonade	33
Hot Drink	65
Freshly Brewed Coffee	
Freshly Brewed Decaf	
Hot Chocolate	
Hot Tea	

MIXERS & GARNISH

BLOODY MARY MIX 28

CLUB SODA 30

GARNISHES 10 PER

Cut Lemons, Limes, Oranges,
Olives, Maraschino Cherries

LIME JUICE 17

SWEET AND SOUR MIX 17

TONIC WATER 30

WORCESTERSHIRE 10

TABASCO 10



Taxes and fees apply.

Thank you for your efforts to make Acrisure Stadium
a safe place for everyone.

SPIRITS

Liquor sold by 750ml bottle

VODKA

Absolut	83
Grey Goose	115
Ketel One	105
Stoli Elit	115
Tito's	100

GIN

Bombay Sapphire	101
Hendricks	103
Tanqueray	96

RUM

Bacardi Superior	82
Captain Morgan Spiced	93
Malibu	72
Papa's Pillar Dark	118
Papa's Pillar Blonde	118

TEQUILLA

Casamigo Blanco	175
Clase Azul Reposado	285
Jose Cuervo Especial Gold	77
Patron Silver	175
Rey Supremo Blanco	144
Rey Supremo Reposado	159

BOURBON/WHISKEY

Basil Hayden	145
Bulleit Bourbon	130
Crown Royal	110
Jack Daniel's	95
Jameson Irish Whiskey	108
Maker's Mark	105
Wigle Bourbon	110
Wigle Rye Whiskey	110
Woodford Reserve	132

FLAVORED WHISKEY

Fireball Cinnamon	60
Screwball	93

SCOTCH

Chivas Regal 12 Year	98
Dewar's White Label	93
Johnnie Walker Black	145

PREMIUM SPIRITS

Amaretto Disaronno	71
Bailey's Irish Crème	76
Chambord	82
Grand Marnier	103
Kahlua	71
Martini & Rossi Sweet or Dry Vermouth	24

Taxes and fees apply.

**BE A TEAM PLAYER.
DRINK RESPONSIBLY.**

Acrisure Stadium and Aramark provide memorable experiences that include fun and safety for everyone. This is best achieved when moderation is practiced. Please refrain from drinking and driving.

WINE

Liquor sold by 750ml bottle unless listed otherwise

WHITES

CHARDONNAY

Cakebread,
Saint Helena CA 140

Kendall-Jackson
"Vintner's Reserve",
Santa Rosa CA 70

Orin Swift, *Mannequin CA* 145

Rombauer, *Napa Valley CA* 138

Woodbridge by
Robert Mondavi,
Napa Valley CA 50

PINOT GRIGIO

Santa Margherita, *Italy* 100

Woodbridge by
Robert Mondavi,
Napa Valley CA 50

RIESLING

Chateau St. Michelle,
Columbia Valley, WA 66

SAUVIGNON BLANC

Domaine de Pauline,
Loire FR 118

Kim Crawford,
Marlborough, NZ 93

Rombauer, *Napa Valley CA* 120

PINK

Crane Lake,
White Zinfandel 34

Jardin de Roses,
Lanquedoc Rosé 36

Miraval Rosé,
Provence FRA 87

REDS

CABERNET

DAOU Vinyards,
Paso Robles, CA 215

J. Lohr Seven Oaks,
Paso Robles, CA 62

Palermo, *Napa Valley CA* 159

Stag's Leap,
Napa Valley CA 190

Woodbridge by
Robert Mondavi,
Napa Valley CA 50

MERLOT

Woodbridge by
Robert Mondavi,
Napa Valley CA 50

BLEND

Apothic, *Napa Valley CA Noir,
Graton CA* 62

Pessimist, *Paso Robles, CA* 50

PINOT NOIR

Erath, *Dundee Hills Oregon* 94

Long Meadow,
Saint Helena, CA 180

Mark West, *Graton CA* 58

SPARKLING

La Marca, *Prosecco, Italy* 80

Veuve Cliquot,
"Yellow Label",
Champagne FRA 180



Taxes and fees apply.

Thank you for your efforts to make Acrisure Stadium
a safe place for everyone.

POLICIES & PROCEDURES

SPECIAL REQUESTS

SPECIAL REQUEST FOOD AND BEVERAGE

Do you need a food and beverage specific menu or service? Most Requests can be accommodated as needed. Please contact your Suite Manager or Suite Administrator for details on costs no later than 96 hours prior to the event day. Please allow enough time for processing.

SPECIAL OCCASIONS AND CAKE REQUESTS

If you're celebrating a birthday or another special occasion, we would be pleased to prepare a special cake just for you or provide occasional décor or tableware. Please contact our Suites Manager 72-hours in advance for ordering and pricing.

Megan Kell

Kell-megan@aramark.com

ORDERING METHODS

ONLINE www.suitecatering.com

EMAIL faust-jamie@aramark.com

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

, Suites Administrator

412-697-7185, Faust-jamie@aramark.com

ONLINE CATERING WEBSITE

The online suite catering system is available to suite holders who have set up an account and completed the required suite holder 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 noon 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. Visit our online suite catering website at www.suitecatering.com

ORDERING INFORMATION

HOURS OF OPERATION

Advanced day ordering provides you with the opportunity to order from a menu that features much more variety than our standard event day menu. Special requests may be accommodated with sufficient notice. Advance Orders are due by 12pm according to the following schedule.

Sundayfor Thursday

Mondayfor Friday

Tuesdayfor Saturday

Wednesday.....for Sunday

Thursdayfor Monday

Fridayfor Tuesday

Saturdayfor Wednesday

LET US ASSIST YOU!

SUITES SUPERVISOR

Jamie Faust

faust-jamie@aramark.com / 412-697-7185

SENIOR SUITES MANAGER

Kim Radinick

radinick-kim@aramark.com / 412-697-1772

SUITES MANAGER

Megan Kell

kell-megan@aramark.com / 412-697-7183

PREMIUM SERVICES DIRECTOR

Danielle Lovetro

lovetro-danielle@aramark.com / 412-697-7182

DIETARY RESTRICTIONS

Every effort has been made to denote items that are Gluten Free. In addition, several menu items have been designed with Dietary Restrictions in mind. Should you have any questions regarding specific food allergies or restrictions, please contact your Suite Administrator.

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 7185 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

Aramark provides each suite holder with the option of having standing food and/or beverage orders. The suite holder can also set up multiple standing menus which can be rotated during the chosen events. The suite holder still could change these orders within the 48-hour time frame to accommodate any requests. Please discuss with your suite administrator to determine what would best fit your needs.

BEVERAGE INFORMATION

ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or service liquor, beer, and wine at Acrisure Stadium. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Pennsylvania law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21. Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the suite holder or its representatives to control the consumption of alcoholic beverages within the suite.

By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Aramark reserves the right to refuse service to any person who appears to be intoxicated. Suite holders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your Aramark suite representative.

BEVERAGE PAR MENU

Each suite holder who has finalized the paperwork necessary to set up an account and has provided a credit card to be kept on file, can 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 what number of beverages had been consumed, based on the initial standing order received by the Aramark suite manager. A separate billing summary will be created for the restock. Alcoholic beverages may not be removed from the premises.

RECOMMENDED BEVERAGE PAR LEVELS

- **One bottle of each:** vodka, rum, gin, scotch, bourbon, or blended whiskey
- **One bottle of white wine:** chardonnay, sauvignon blanc
- **One bottle of red wine:** cabernet sauvignon, merlot
- **Two six-packs of beer:** domestic and imported (*one each*)
- **Two six-packs of soft drinks:** regular, diet and lemon-lime
- **Four six-packs** of bottled water
- **Six pack** of cranberry and orange juice

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 suite holders 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 beverage the day of the event.

UNCONSUMED BEVERAGES

For suites without a par-restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.

ADDITIONAL SERVICE

PERSONALIZED SERVICE

During events, a Suite Attendant will be assigned to deliver your food and beverage orders, take additional orders and assist in maintaining your suite. Should you desire a dedicated Suite Attendant to remain exclusively in your suite for the event, please contact the Suite Catering Office and allow 48-hours advance notice to ensure your request can be accommodated. The cost for a private Suite Attendant is \$150 per event. If you wish to have a Private Bartender, this service will include the opening and serving of all beverages; cost is \$150 per event.

PRIVATE SUITE ATTENDANT FEE

This private Suite Attendant fee is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this private Suite Attendant fee is distributed to employees. However, please note that \$100 is distributed to the private Suite Attendant as additional wages.

ADMINISTRATIVE CHARGE AND TAXES

ADMINISTRATIVE CHARGE

All food and beverage items are subject to a taxable twenty percent (20%) administrative charge. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this administrative charge is distributed to employees. Any gratuity you wish to provide based on the quality of service received is at the sole discretion of suite holders and/or their guests.

APPLICABLE TAXES

The following taxes apply to all charges:

Food: 7%, Non-Alcoholic

Beverages: 7%,

Alcoholic Beverages: 7%,

Administrative Fee: 20%,

Equipment/Non-Food Purchases: 7%

PAYMENT PROCEDURES & POLICIES

Aramark offers three payment options – credit cards, escrow accounts and pre-payment. All suite holders 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

ARAMARK accepts American Express, 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 Aramark. As charges are made for food and beverage, deductions are made from the account. When the balance drops below \$1,000 you will be asked to replenish your account.

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 Aramark's policy that only authorized signers, designated by the suite holder, can charge additional food and beverage for the suite during an event to the suite holder'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 suite holder account. Guests will be responsible to pay by credit card. Please use the selections on the ordering form to specify permissions.

CANCELLATION POLICY

No charges will be assessed to suite holders 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

All food and beverage will be delivered to the suites at the opening of gates unless a specific delivery time is otherwise noted. Requests to change the delivery times should be communicated to the Suite Administrator. To ensure the highest level of food quality, certain foods may be delivered to the suites after guest arrival.

HOURS OF OPERATION

An Aramark representative will be available during regular business hours, Monday through Friday from 9:00am until 5:00pm for all order processing. During an event, please contact your suite attendant or suite supervisor with any needs.

LIABILITY

Aramark reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The suite holder agrees to accept responsibility for any damage done by their group to the function room or suite, prior to, during or following their event. Aramark cannot assume any responsibility for personal property or equipment brought into the suite and event areas or closets.

OUTSIDE FOOD & BEVERAGE

All food products served in the suites are handled exclusively by Aramark. It is not permissible for guests to bring or remove food to or from the suites. Any food products brought into the suites without prior authorization will be charged to the suite holder at our standard retail price.

SECURITY/LOST & FOUND

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

SUITE ADMINISTRATOR

Suite holders are encouraged to 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.



LET US ASSIST YOU!

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ACRISURE STADIUM

