



SUITE MENU

2024



CLEVELAND
BROWNS
HOSPITALITY


Huntington Bank
FIELD







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SPECIAL DIETARY INDEX

DIETARY

GLUTEN FRIENDLY

Artisan Cheese Board without Crackers
 Artisan Cheese & Charcuterie without Crackers
 Bacon Wrapped Brisket Bites
 Bacon Wrapped Brussels
 BBQ Wings
 Bourbon Glazed Beef Short Ribs
 Buffalo Wings
 Caesar Salad without Croutons
 Cheese Pizza
Available upon request
 Chicken & Steak Fajitas
 Chilled Taco Dip
 Chorizo Nachos
 Dry Rubbed House Smoked Chicken Wings
 Garden Salad
 Garlic Parmesan Wings
 Grilled Beef Burgers
 Fall Salad
 Fresh Baked Chocolate Chip Cookies
Available upon request
 Fresh Fruit & Berries
 Freshly Popped Popcorn
 Kettle Chips
 House Smoked Baby Back Ribs
 Old Bay Poached Shrimp Cocktail
 Seasonal Vegetable Crudit e
 Smoked Beef Tenderloin Board
 Smoked Chicken Nachos
 Summer Salad
 Traditional Nachos
 Winter Salad

NOTE

Gluten Free Hamburger & Hot Dog Buns, Chocolate Chip Cookies available upon request,

VEGETARIAN

Artisan Cheese Board
 Baked Pasta Primavera
 Beer Cheese Dip
 Bottomless Munchies
 Buffalo Cauliflower "Wings"
 Buffalo Cauliflower Mac & Cheese
 Candy Basket
 Classic Caesar Salad
 Classic Caesar Wrap
 Chilled Taco Dip
 Fall Salad
 Freshly Popped Popcorn
 Fudge Brownies
 Goat Cheese Turnovers
 Greek Pita Pocket
 Hot Soft Pretzel Board
 Kettle Chips
 Portobella Fajita
 Spinach & Artichoke Dip
 Truffle Parmesan Jo Jo Fries
 Vegetarian Sushi
 Warm Pretzel Sticks with Hot Cheese
 Winter Salad

VEGAN

Black Bean Burgers
 Fresh Fruit & Berries
 Garden Salad
 Roasted Peanuts in The Shell
 Roasted Red Pepper Hummus
 Seasonal Vegetable Crudit e
 Summer Salad
 Traditional Nachos

NOTE

Vegan Desserts available upon request

FOOD ALLERGY AWARENESS

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

HAVE A FOOD ALLERGY?

If you or someone in your party has a food allergy, please speak to an Aramark Sales Team Member when placing your order or to a Supervisor on Event Day should you have any questions.

This guide is intended to be used as a reference only. Aramark does our best efforts to keep items in accordance to their dietary distinction. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revisions as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

SNEAK PEEK

GAME DAY SUITE SPECIALS

Here are the **SNEAK PEEK** suite menu specials for the 2024 games.

Keep your eye out for the full descriptions of the weekly promotions send to you before each game!

9/8
**DALLAS
COWBOYS**

TOMAHAWK STEAK BOARD WITH TAKE HOME BOARD
ONE HOT COOKIE CUSTOM COOKIE BOX

9/22
**NEW YORK
GIANTS**

NEW YORK CHOPPED CHEESE SANDWICH
NEW YORK CHEESECAKE CUPS by Messy Aprons

10/20
**CINCINNATI
BENGALS**

CINCINNATI CHILI BOWLS
FALL TREATS PACKAGE

10/27
**BALTIMORE
RAVENS**

FRIED SHRIMP PO'BOY
RETRO CANDY BAR

11/3
**LOS ANGELES
CHARGERS**

FLOUR RESTAURANT SHORT RIB BOLOGNESE
PLATTER OF ASSORTED ITALIAN COOKIES
from Gallucci's Italian Market

11/21
**PITTSBURGH
STEELERS**

LARDER RESTAURANT PASTRAMI REUBEN PLATTER
LARDER HOMEMADE OATMEAL CREAM PIES

12/15
**KANSAS CITY
CHIEFS**

MABEL'S BBQ BUILD YOUR OWN SANDWICH BOARD
HOLIDAY THEMED CANDY BAR

12/29
**MIAMI
DOLPHINS**

PIG ROAST
CUPCAKES, COOKIES & MILK





8

PACKAGES



PACKAGES



MUNI LOT TAILGATE 10

THE PREMIUM TAILGATE 11



DAWG POUND BBQ 12



CHUBB'S PUB 13

THE WAREHOUSE DISTRICT 15



MUNI LOT TAILGATE

PACKAGE \$775

All selections serve approximately 12 guests

BOTTOMLESS MUNCHIES

Popcorn, Roasted Peanuts in the Shell, Mini Pretzel Twists, Kettle Chips and Onion Dip
Vegetarian

SEASONAL VEGETABLE CRUDITÉ

Seasonal Vegetables served with Ranch Dip
Gluten Friendly, Vegan without Ranch Dip

THE GRINDER SANDWICH

Crispy Prosciutto, Salami, Ham, Provolone, Banana Peppers, Lettuce, Tomato, Onion, Basil Pesto Aioli, Brioche Baguette

CHICKEN TENDERS

Barbeque Sauce, Honey Mustard

GRILLED BEEF BURGERS

Pickles, Caramelized Onions & Mushrooms, Lettuce, Tomatoes, Red Onion, Sliced Cheddar, Fresh Rolls
Gluten Friendly without Rolls

LOADED POTATO SALAD

Aged Cheddar Cheese, Smoked Bacon, Scallions, Buttermilk Ranch

MAC & CHEESE

Gemelli Pasta, Creamy Five Cheese Sauce



ALL BEEF HOT DOGS

Diced Onions, Stadium Mustard, Ketchup, Relish, Buns
Gluten Friendly without Buns

SUGGESTED ADD ONS

HOT DOG TOPPINGS \$45

Chili, Shredded Cheddar Cheese, Cleveland Kraut, Jalapenos, Diced Onions, Pepper Relish



Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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

PACKAGE \$975

All selections serve approximately 12 guests

BOTTOMLESS MUNCHIES

Popcorn, Roasted Peanuts in the Shell, Mini Pretzel Twists, Kettle Chips and Onion Dip
Vegetarian

ARTISAN CHEESE BOARD

Smoked Gouda, Blue Cheese, Manchego, Aged Cheddar, Truffle Goat Cheese, Dried Fruits, Nuts, Crackers
Vegetarian, Gluten Friendly without Crackers

GARDEN SALAD

Mixed Field Greens, Cucumbers, Carrots, Red Onions, Tomatoes, Radishes, Balsamic Vinaigrette
Gluten Friendly, Vegan

DRY RUBBED HOUSE SMOKED CHICKEN WINGS

Celery, Blue Cheese & Ranch Dressing
Gluten Friendly

BUFFALO CHICKEN DIP

Naan Dippers, Corn Tortilla Chips

MAC & CHEESE

Gemelli Pasta, Creamy Five Cheese Sauce
Vegetarian

BUILD YOUR OWN MEATBALL SLIDER

Beef Meatballs tossed in Marinara Sauce served with Sliders Rolls, Parmesan Cheese



BBQ PULLED PORK SANDWICH

Dill Pickles, Pickled Jalapenos, Potato Rolls
Gluten Friendly without Rolls

TRUFFLE PARMESAN JO JO FRIES

Vegetarian

ALL BEEF HOT DOGS

Diced Onions, Stadium Mustard, Ketchup, Relish, Buns
Gluten Friendly without Buns

SUGGESTED ADD ONS

MINI SOFT PRETZEL STICKS \$60

Whole Grain Mustard, White Cheddar Cheese Sauce

THE PREMIUM TAILGATE

Prices subject to additional fees and taxes.

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

2024

DAWG POUND BBQ

PACKAGE \$975

All selections serve approximately 12 guests

BOTTOMLESS MUNCHIES

Popcorn, Roasted Peanuts in the Shell,
Mini Pretzel Twists, Kettle Chips &
Onion Dip
Vegetarian

FRESH FRUIT & BERRIES

Seasonal Selection of Freshly Sliced Fruits,
Berries, Yogurt Dip, Honeycomb
Gluten Friendly, Vegetarian

LOADED POTATO SALAD

Aged Cheddar Cheese, Smoked Bacon,
Scallions, Buttermilk Ranch

ROASTED CORN & BACON DIP

Naan Dippers, Corn Tortilla Chips

MAC & CHEESE

Gemelli Pasta, Creamy Five Cheese Sauce
Vegetarian

BACON WRAPPED BRISKET BITES

Bourbon BBQ Drizzle
Gluten Friendly

HOUSE-SMOKED BABY BACK RIB BOARD

Pickled Red Cabbage Slaw
Gluten Friendly

BBQ WINGS

Crispy Wings, BBQ Sauce, Celery,
Blue Cheese & Ranch Dressing
Gluten Friendly



DRY RUBBED HOUSE SMOKED CHICKEN WINGS

Celery, Blue Cheese & Ranch Dressing
Gluten Friendly

CORNBREAD

Butter
Vegetarian

SUGGESTED ADD ONS

CRISPY BUFFALO CHICKEN SANDWICH \$120

Served During the 1st Quarter
Blue Cheese Apple Slaw, Baguette

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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



PACKAGE \$1,150

All selections serve approximately 12 guests

BOTTOMLESS MUNCHIES

Popcorn, Roasted Peanuts in the Shell, Mini Pretzel Twists, Kettle Chips and Onion Dip
Vegetarian

CHILLED TACO DIP

Taco Seasoned Cream Cheese, Shredded Cheddar Cheese, Tomatoes, Jalapeños, Pico de Gallo, Sour Cream, Black Olives, Tortilla Chips
Gluten Friendly, Vegetarian

HOT SOFT PRETZEL BOARD

Assorted Soft Pretzel Twists and Bites, White Cheddar Cheese Sauce, Mustard
Vegetarian

CLASSIC CAESAR SALAD

Parmesan Reggiano, Herb Croutons, Classic Caesar Dressing
Vegetarian, Gluten Friendly without Croutons

WARM SPINACH & ARTICHOKE DIP

Naan Dippers, Corn Tortilla Chips
Vegetarian

REUBEN TATER KEGS

Overstuffed Tater Tots filled with Corned Beef, Kraut, Swiss Cheese served with Thousand Island

DRY RUBBED HOUSE SMOKED CHICKEN WINGS

Celery, Blue Cheese & Ranch Dressing
Gluten Friendly



BOURBON GLAZED BEEF SHORT RIBS

Yukon Whipped Potatoes, Malibu Carrots, Fresh Rolls & Butter
Gluten Friendly

POTATO & CHEDDAR PIEROGIES WITH SMOKED KIELBASA

Caramelized Onions, Freshly Sliced Smoked Kielbasa, Sour Cream, Scallions

SUGGESTED ADD ONS

CHORIZO NACHOS \$125

Warm Queso Cheese, Ground Chorizo, House Tomato Salsa, Guacamole, Sour Cream, Jalapeños
Gluten Friendly

CHUBB'S PUB

Prices subject to additional fees and taxes.

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2024



PACKAGE \$1,600

All selections serve approximately 12 guests

BOTTOMLESS MUNCHIES

Popcorn, Roasted Peanuts in the Shell, Mini Pretzel Twists, Kettle Chips and Onion Dip
Vegetarian

ARTISAN CHEESE BOARD

Smoked Gouda, Blue Cheese, Manchego, Aged Cheddar, Truffle Goat Cheese, Dried Fruits, Nuts, Crackers
Vegetarian, Gluten Friendly without Crackers

OLD BAY POACHED SHRIMP COCKTAIL

Cocktail Sauce, Lemon
Gluten Friendly

ROASTED RED PEPPER HUMMUS

Naan Dippers
Vegan

GOAT CHEESE TURNOVERS

Honey Drizzle
Vegetarian

BACON WRAPPED BRUSSELS SPROUTS

Maple Bourbon Drizzle
Gluten Friendly

GRILLED CHICKEN CAESAR SALAD

Romaine, Parmesan Reggiano, Herb Croutons, Classic Caesar Dressing
Vegetarian. Gluten Friendly without Croutons

BAKED PASTA PRIMAVERA

Spinach, Roasted Tomato, Zucchini, Roasted Red Pepper, Cream Sauce, Melted Mozzarella Cheese, Garlic Breadsticks
Vegetarian-

CRAB CAKES

Old Bay Fingerling Potatoes, Roasted Corn

SMOKED BEEF TENDERLOIN BOARD

Tenderloin, Fingerling Potatoes, Seasonal Roasted Vegetables, Pepper Jelly, Chimichurri, Fresh Rolls & Butter
Gluten Friendly

SUGGESTED ADD ONS

SAUSAGE & BANANA PEPPER PIZZA \$46

Marinara Sauce, Mozzarella Cheese, Sausage, Banana Pepper

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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

THE WAREHOUSE DISTRICT

2024



À LA CARTE





À LA CARTE



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CLEVELAND

BROWNS

HOSPITALITY





BRUNCH

BRUNCH

All selections serve approximately 12 guests

HOT HAM & SWISS MELT \$95

Smoked Honey Ham, Swiss Cheese served on Fresh Croissants

CHICKEN SALAD CROISSANTS \$100

House made Chicken Salad served on fresh croissants

FRESH BAKED ASSORTED MUFFINS \$66

Chocolate Chip, Blueberry & Orange Cranberry

PEACE LOVE & LITTLE DONUTS \$48

12 assorted mini decorated donuts



Prices subject to additional fees and taxes.

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SNACKS

All selections serve approximately 12 guests

FRESHLY POPPED POPCORN \$29

Bottomless, Salted
Gluten Friendly, Vegetarian

KETTLE CHIPS \$30

Caramelized Onion Dip
Gluten Friendly, Vegetarian

WARM MINI SOFT PRETZEL STICKS \$65

Whole Grain Mustard, White Cheddar
Cheese Sauce
Vegetarian

TRADITIONAL NACHOS \$37

House Tomato Salsa, Guacamole
Gluten Friendly, Vegan

CHORIZO NACHOS \$125

Warm Queso Cheese, Ground Chorizo,
House Tomato Salsa, Guacamole, Sour
Cream, Jalapeños
Gluten Friendly

SMOKED CHICKEN NACHOS \$125

Warm Queso Cheese, Smoked Chicken,
House Tomato Salsa, Guacamole, Sour
Cream, Jalapeños
Gluten Friendly

ROASTED PEANUTS IN THE SHELL \$30

Salted

BOTTOMLESS MUNCHIES \$100

Popcorn, Roasted Peanuts in shell,
Mini Pretzel Twists, Kettle Chips and Dip

CANDY BASKET \$66

Plain M&M's, Swedish Fish, Reese's Peanut
Butter Cups, Sour Patch Kids

Prices subject to additional fees and taxes.

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DIPS

All selections serve approximately 12 guests

ROASTED RED PEPPER HUMMUS \$75

Naan Dippers
Vegan

CHILLED TACO DIP \$90

Taco Seasoned Cream Cheese, Shredded
Cheddar Cheese, Tomatoes, Jalapeños,
Pico de Gallo, Sour Cream, Black Olives,
Tortilla Chips
Gluten Friendly, Vegetarian

WARM SPINACH & ARTICHOKE DIP \$95

Naan Dippers, Corn Tortilla Chips
Vegetarian

BEER CHEESE DIP \$95

Naan Dippers, Corn Tortilla Chips
Vegetarian

ROASTED CORN & BACON DIP \$95

Naan Dippers, Corn Tortilla Chips

BUFFALO CHICKEN DIP \$100

Naan Dippers, Corn Tortilla Chips

DIPS + SNACKS



KEEP IT CHILL

CHILLED PLATTERS

All selections serve approximately 12 guests

SEASONAL VEGETABLE CRUDITÉ \$95

Seasonal vegetables served with Ranch Dip
Vegan, Gluten Friendly without Ranch Dip

FRESH FRUIT & BERRIES \$95

Seasonal Selection of Freshly Sliced Fruits, Berries, Yogurt Dip, Honeycomb
Gluten Friendly, Vegan without Yogurt Dip

ARTISAN CHEESE BOARD \$105

Smoked Gouda, Blue Cheese, Manchego, Aged Cheddar, Truffle Goat Cheese, Dried Fruits, Nuts, Crackers
Vegetarian, Gluten Friendly without Crackers

ARTISAN CHEESE & CHARCUTERIE BOARD \$190

Selection of Cured Meats, Mixed Olives, Smoked Gouda, Blue Cheese, Manchego, Aged Cheddar, Truffle Goat Cheese, Dried Fruits, Nuts, Crackers
Gluten Friendly without Crackers

OLD BAY POACHED SHRIMP COCKTAIL \$185

Cocktail Sauce, Lemon
Gluten Friendly



SUSHI PLATTERS

All selections serve approximately 12 guests

VEGETARIAN SUSHI PLATTER \$175

Assorted Vegetables, Avocado, Cucumber, Asparagus
Gluten Friendly, Vegetarian

PREMIUM SUSHI PLATTER \$250

Rainbow Rolls, California Rolls, Spicy Tuna Rolls, Salmon Avocado Rolls, Assorted Sashimi & Nigiri
Gluten Friendly

PLATINUM SUSHI PLATTER \$300

Big Eye Tuna, New Zealand King Salmon, Japanese Yellowtail, New Zealand Sea Bream, Rainbow Rolls, California Rolls, Spicy Tuna Rolls
Gluten Friendly



Prices subject to additional fees and taxes.

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HOT APPETIZERS

All selections serve approximately 12 guests

CRISPY CHICKEN TENDERS \$110

Honey Mustard, BBQ Dipping Sauces

HOT SOFT PRETZEL BOARD \$110

Assorted Soft Pretzel Twists and Bites, White Cheddar Cheese Sauce, Assorted Pickles and Mustards

Vegetarian

BACON WRAPPED BRISKET BITES \$100

Bourbon BBQ Drizzle

Gluten Friendly

BACON WRAPPED BRUSSELS SPROUTS \$95

Maple Bourbon Drizzle

Gluten Friendly

GOAT CHEESE TURNOVERS \$95

Honey Drizzle

Vegetarian

RUEBEN TATER KEGS \$95

Overstuffed Tater Tots filled with Corned Beef, Kraut served with Dipping Sauce

BUFFALO CHICKEN EGG ROLLS \$90

Crispy Egg Rolls filled with Buffalo Chicken served with Blue Cheese and Ranch Dipping Sauces

MINI CORN DOGS \$90

Ketchup, Yellow Mustard, Stadium Mustard



Prices subject to additional fees and taxes.

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HANDHELD



COLD SANDWICHES

All selections serve approximately 12 guests

ROASTED TURKEY SANDWICH \$95

Smoked Gouda,
Bacon Tomato Jam,
Arugula, Baguette

THE GRINDER \$110

Crispy Prosciutto, Salami, Ham,
Provolone, Banana Peppers,
Lettuce, Tomato, Onion,
Basil Pesto Aioli, Baguette

CAESAR WRAP \$80

Flour Tortilla, Chopped Romaine,
Shredded Parmesan, Caesar Dressing
Vegetarian

GRILLED CHICKEN CAESAR WRAP \$95

Flour Tortilla, Chicken Breast,
Chopped Romaine,
Shredded Parmesan,
Caesar Dressing

GREEK PITA POCKET \$85

Feta Cheese, Kalamata Olives,
Tomatoes, Cucumbers,
Red Onion, Roasted Red Peppers,
Tzatziki
Vegetarian



HOT SANDWICHES

All selections serve approximately 12 guests

BBQ PULLED PORK \$95

Dill Pickles, Pickled Jalapeños,
Potato Rolls
Gluten Friendly without Rolls

CRISPY BUFFALO CHICKEN SANDWICH \$120

**Served During the 1st Quarter*
Blue Cheese Apple Slaw, Baguette

BUILD YOUR OWN MEATBALL SLIDER \$110

Beef Meatballs tossed in Marinara Sauce
served with Sliders Rolls,
Parmesan Cheese



Prices subject to additional fees and taxes.

**Items are served on the side to accommodate dietary restrictions.*

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SALADS

All selections serve approximately 12 guests

CLASSIC CAESAR SALAD \$80

Romaine, Parmesan Reggiano, Herb Croutons,
Classic Caesar Dressing

Vegetarian, Gluten Friendly without Croutons

Add Chicken \$30

GARDEN SALAD \$80

Mixed Field Greens, Cucumbers, Carrots, Red
Onions, Tomatoes, Radishes, Balsamic Vinaigrette

Gluten Friendly, Vegan

LOADED POTATO SALAD \$60

Aged Cheddar Cheese, Smoked Bacon, Scallions,
Buttermilk Ranch

SEASONAL SALADS

SUMMER SALAD \$90

Heirloom Tomatoes, English Cucumbers, Red
Onions, Fresh Dill, Red Wine Vinaigrette

Gluten Friendly, Vegan

AUG 10 / AUG 17 / SEPT 8 / SEPT 22

FALL SALAD \$90

Bibb Lettuce, Strawberries, Marcona Almonds,
Grapefruit, Prosciutto, Goat Cheese,

Avocado Ranch

Gluten Friendly, Vegetarian

OCT 20 / OCT 27 / NOV 3

WINTER SALAD \$90

Roasted Beets, Spiced Walnuts, Goat Cheese,
Arugula, Pickled Red Onions,

Blood Orange Vinaigrette

Gluten Friendly, Vegetarian

NOV 21 / DEC 15 / DEC 29

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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SOUPS

All selections serve
approximately 12 guests

ALL BEEF CHILI \$80

Corn Bread, Diced Onions,
Shredded Cheddar

SOUP OF THE GAME \$90

GAME 1

ROASTED RED PEPPER & SMOKED GOUDA BISQUE

Vegetarian

GAME 2

CREAMY CHICKEN & WILD RICE

GAME 3

CHICKEN TORTILLA

GAME 4

GUMBO

GAME 5

BUTTERNUT SQUASH BISQUE

Vegetarian

GAME 6

NEW ENGLAND CLAM CHOWDER

GAME 7

LOADED BAKED POTATO SOUP

GAME 8

STUFFED PEPPER SOUP

GAME 9

POBLANO, STEAK & BEER CHEESE SOUP

GAME 10

CHICKEN NOODLE

SALADS + SOUPS





FAN FAVORITES

WINGS

All selections serve approximately 12 guests

BBQ WINGS \$125

Crispy Wings, BBQ Sauce, Celery, Blue Cheese & Ranch Dressing
Gluten Friendly

BUFFALO WINGS \$125

Crispy Wings, Buffalo Sauce, Celery, Blue Cheese & Ranch Dressing
Gluten Friendly

GARLIC PARMESAN WINGS \$125

Crispy Wings, Garlic Parmesan Sauce, Celery, Blue Cheese & Ranch Dressing
Gluten Friendly

DRY RUBBED HOUSE SMOKED CHICKEN WINGS \$140

Celery, Blue Cheese & Ranch Dressing
Gluten Friendly

BUFFALO CAULIFLOWER "WINGS" \$95

Spicy Breaded Cauliflower, Buffalo Sauce, Celery, Blue Cheese & Ranch Dressing
Vegetarian



BURGERS + DOGS

All selections serve approximately 12 guests

ALL BEEF HOT DOGS \$95

Diced Onions, Yellow Mustard, Ketchup, Relish, Fresh Buns
Gluten Friendly without Buns

HOT DOG TOPPINGS BAR \$45

Chili, Shredded Cheddar Cheese, Cleveland Kraut, Jalapeños, Diced Onions, Pepper Relish
Gluten Friendly

BEER BRATS \$100

Sautéed Peppers and Onions, Spicy Brown Mustard, Stadium Mustard, Fresh Buns

ANGUS BEEF BURGERS \$135

Pickles, Caramelized Onions & Mushrooms, Lettuce, Tomatoes, Red Onion, Sliced Cheddar, Fresh Rolls
Gluten Friendly without Buns

BLACK BEAN BURGERS \$80

Serves 6
House Pickles, Caramelized Onions & Mushrooms, Lettuce, Tomatoes, Red Onion, Sliced Cheddar, Fresh Rolls

Gluten Friendly hamburger and hot dog buns available upon request



Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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

PIZZA

ROCCO WHALEN INSPIRED PIZZA

CHEESE \$44

Marinara Sauce,
Mozzarella Cheese

GLUTEN FREE CHEESE \$22

10" Pizza
Gluten Friendly

PEPPERONI \$46

Pepperoni, Marinara Sauce,
Mozzarella Cheese, Fresh Basil

SAUSAGE & BANANA PEPPER \$46

Marinara Sauce,
Mozzarella Cheese, Sausage,
Banana Pepper

SIDES

All selections serve approximately 12 guests

MAC & CHEESE \$95

Gemelli Pasta,
Creamy Five Cheese Sauce

GLUTEN FREE MAC & CHEESE \$95

Gluten Free Pasta,
Creamy Five Cheese Sauce

BUFFALO CHICKEN MAC & CHEESE \$130

Gemelli Pasta, Creamy Five Cheese
Sauce, Crispy Buffalo Chicken,
Bleu Cheese Crumbles

BUFFALO CAULIFLOWER MAC & CHEESE \$120

Gemelli Pasta, Creamy Five Cheese
Sauce, Crispy Buffalo Cauliflower,
Bleu Cheese Crumbles

POTATO & CHEDDAR PIEROGIES \$95

Sauteed Pierogies, Caramelized
Onions, Sour Cream, Scallions

TRUFFLE PARMESAN JO JO FRIES \$90

Vegetarian

MEXICAN STREET CORN OFF THE COB \$80

ROASTED SEASONAL VEGETABLES \$80

Vegan

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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

FAN FAVORITES

2024

CHEFS SHOWCASE

ENTREES

All selections serve approximately 12 guests

BAKED PASTA PRIMAVERA \$175

Spinach, Roasted Tomato, Zucchini, Roasted Red Pepper, Cream Sauce, Melted Mozzarella Cheese, Garlic Breadsticks
Vegetarian

ADD Blackened Chicken \$50

STEAK AND CHICKEN FAJITAS \$215

Marinated Steak and Chicken with Sautéed Peppers & Onions, Rice, Black Beans, Salsa, Guacamole, Sour Cream, Shredded Cheddar, Flour Tortillas
Gluten Friendly with Corn Tortillas (available on request)

PORTOBELLO FAJITAS \$150

Portobello with Sautéed Peppers & Onions, Salsa, Guacamole, Sour Cream, Shredded Cheddar, Flour Tortillas
Vegetarian

POTATO & CHEDDAR PIEROGIES WITH SMOKED KIELBASA \$200

Sautéed Pierogies, Caramelized Onions, Freshly Sliced Smoked Kielbasa, Sour Cream, Scallions

HOUSE-SMOKED BABY BACK RIBS \$225

Pickled Red Cabbage Slaw, Cornbread, Butter
Gluten Friendly

BOURBON GLAZED BEEF SHORT RIBS \$250

Yukon Whipped Potatoes, Malibu Carrots, Fresh Rolls & Butter
Gluten Friendly

CRAB CAKES \$275

Old Bay Fingerling Potatoes, Roasted Corn

SMOKED BEEF TENDERLOIN BOARD \$300

Tenderloin, Herb Roasted Fingerlings, Seasonal Roasted Vegetables, Pepper Jelly, Chimichurri, Fresh Rolls & Butter
Gluten Friendly



Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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



DESSERTS

All selections serve approximately 12 guests

FRESH BAKED CHOCOLATE CHIP COOKIES \$60

Vegetarian, produced in an environment that handles nuts

BROWNIE POINTS FUDGE BROWNIES \$60

Vegetarian, produced in an environment that handles nuts

BROWNIE POINTS ASSORTED BROWNIE BOX \$125

Assorted Mini Brownie Bites

Gluten Friendly Box available with advance notice

DESSERT CART

ASSORTED CAKES

COOKIES

CANDY

CUPCAKES

CORDIALS

All Prices Based on Selection



SWEET ENDINGS

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

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





BEVERAGES





BEVERAGES



NON-ALCOHOLIC BEVERAGES 30



BEER + SELTZERS + SPECIALTY DRINK 30



LIQUOR 31

WINE 33



BEVERAGE + BEER

NA BEVERAGE

Sold by six pack (12oz)

SOFT DRINKS \$23

RC Cola
Diet RC Cola
7 UP
Diet 7 UP
A&W Root Beer
Sunkist Orange
Hawaiian Punch
Canada Dry Ginger Ale

WATER

Bottle \$25
Deja Blue

Polar Sparkling \$26.50

Polar Lemon
Polar Lime
Polar Black Cherry

San Pellegrino \$33

SPECIALTY \$30.50

Orange Gatorade
Snapple Half Tea & Half
Lemonade
Snapple Half Tea & Half
Lemonade Zero Sugar
Snapple Fruit Punch
Bai Sao Paulo Strawberry
Lemonade

KEURIG COFFEE

15 K Cups \$60

30 K Cups \$120

Coffee,
Hot Chocolate
Hot Tea



Prices subject to additional fees and taxes.

BEER

Sold by six pack can (12oz) unless otherwise noted

DOMESTIC \$38

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra
Michelob Ultra Pure Gold Organic
Yuengling

IMPORT + CRAFT \$45

Stella Artois
Corona Extra
Modelo Especial
Great Lakes Dortmunder
Fat Heads Head-Hunter IPA
Brew Kettle White Rajah IPA

IMPORT + CRAFT 16oz \$45

Available regular season only
Goose Island Beware of the Dawg
Great Lakes Joe 73

NON-ALCOHOLIC \$33

Bud Zero
Athletic Upside Down

SELTZERS + SPECIALTY \$43

White Claw Black Cherry
White Claw Mango
High Noon Peach
High Noon Pineapple
Truly Mixed Berry
Twisted Tea

SEASONAL BEERS \$45

Great Lakes Christmas Ale
Fat Heads Bumble Berry
Honey Blueberry Ale
Leinenkugel Summer Shandy
Sam Adams October Fest



LIQUOR

Liquor sold by 750ml bottle unless listed otherwise

VODKA

Tito's	\$110
Ketel One	\$120
Grey Goose	\$125

GIN

Tanqueray	\$100
Bombay Sapphire	\$110
Hendrick's	\$125

TEQUILA

1800 Silver	\$110
Patron Silver	\$125
Casamigos Blanco	\$120
Casamigos Reposado	\$120
Don Julio 1942	\$350

SCOTCH

Dewar's "White Label"	\$80
Johnnie Walker Black	\$100
The Glenlivet 12 Year	\$130
Johnnie Walker Blue	\$350

WHISKEY/BOURBON

Jack Daniel's	\$95
Crown Royal	\$105
Jameson	\$105
Maker's Mark Bourbon	\$110
Woodford Reserve Bourbon	\$140
Jefferson's Ocean Bourbon	\$225

FLAVORED WHISKEY

Skrewball Peanut Butter Whiskey	\$95
Fireball Cinnamon Whiskey	\$95

RUM

Bacardi Superior	\$90
Captain Morgan Original Spiced	\$90

CORDIALS

Bailey's	\$80
Kahlua	\$80
Disaronno Amaretto	\$90



BAR SUPPLIES + MIXERS

JUICES \$21

Six Pack

Cranberry	
Grapefruit	
Orange	
Pineapple	

BAR FRUIT

Each

Lemons	\$7
Limes	\$7
Orange Slices	\$7
Bar Olives	\$7

MIXERS

Six Pack

Tonic Water	\$22
Club Soda	\$22

Per Bottle

Finest Call Sour Mix	\$14
Finest Call Lime Juice	\$14
Tabasco Sauce	\$6
Worcestershire Sauce	\$6

STIRRINGS

PREMIUM MIXERS

Per Bottle

Bloody Mary Mix	\$16
Margarita Mix	\$16



Prices subject to additional fees and taxes.

MIXERS + SPIRITS

2024



WINE

All Prices Are Per Bottle

PREMIUM WINE

SPARKLING

LaMarca Prosecco

\$60

Moët & Chandon Brut Imperial Champagne

\$140

Vueve Yellow Label Champagne

\$175



WHITE WINE

RIESLING

Chateau Ste Michelle

\$60

SAUVIGNON BLANC

Kim Crawford

\$60

Whitehaven

\$65

PINOT GRIGIO

Ecco Domani

\$45

Santa Margherita

\$70

CHARDONNAY

Woodbridge by Robert Mondavi

\$46

J. Lohr Riverstone

\$60

Sonoma Cutrer

\$65

Cakebread Cellars

\$95

RED WINE

PINOT NOIR

MacMurray Ranch

\$60

RED BLENDS

Daou Pessimist

\$60

Josh Cellars Legacy Red Blend

\$65

The Prisoner Red Blend

\$120

MERLOT

Woodbridge by Robert Mondavi

\$46

Francis Coppola

\$55

Duckhorn Vineyards

\$95

CABERNET SAUVIGNON

Woodbridge by Robert Mondavi

\$46

Daou

\$65

J. Lohr Seven Oaks

\$65

The Calling Alexander Valley

\$75

Stags Leap

\$140

Silver Oak

\$220

WINE CELLAR



SUITE SERVICE

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 PROCEDURES & POLICES

Cleveland Browns Hospitality Group accepts 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.

PAYMENT OPTIONS

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.

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.

