Mariucci Arena Suites provide you with unparalleled access to one of the nation’s premiere college sporting facilities.

University of Minnesota Athletics Catering department is proud to be a part of this community. We share your appreciation for the highest quality of food and service. We are committed to making your game day experience the best it can be. Our suite menus offer a wide variety of delicious appetizers, entrées, snacks and desserts for your game day experience. À la carte offerings are available to enhance your menu selection as well as meet any additional food needs on game day.

Contact our catering sales staff with your suggestions, requests or special needs. We are here to make your suite experience enjoyable!

ORDERING INFORMATION
Website: www.suitecatering.com
Phone: 612-301-1970
Email: will4907@umn.edu
OPENING FACE-OFF

To further enhance your experience, add one of our other menu favorites:

**Seasoned Tortilla Chips**
Tortilla Chips, Fresh Tomato Salsa, Guacamole
$57 | serves 16 guests

**Market Vegetable Crudite**
Seasonal Fresh Vegetables, Ranch Dressing
$55 | serves 16 guests

**The Premium Beverage Package**
1 six pack each of Coke, Diet Coke, Sprite and Bottled Water
2 six packs of Imported, Craft, Domestic or Premium Beer
$146

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**Popcorn**
Bottomless Freshly Popped Popcorn

**Snack Mix**
Seasoned Garlic Snack Mix

**Artisan Cheese Platter**
Assorted Cheese, Grapes, Candied Pecans, Dried Cranberries, Crackers

**Farm Fresh Fruit Platter**
Seasonal Fresh Fruit

**Smoked Chicken Cobb Salad**
Romaine, Smoked Bacon, Tomatoes, Eggs, Bleu Cheese Dressing

**Crispy Chicken Tenders**
Ranch and Honey Mustard

**All Beef Hot Dogs**
Mustard, Ketchup, Relish, Rolls

**Hickory Smoked Pulled Pork Sliders**
Cole Slaw, Soft Rolls

**Assorted Brownie and Blondies**
Assorted Fresh Baked Dessert Bars

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$582 The minimum order for all suite packages is 16 guests.
**Popcorn**
Bottomless Freshly Popped Popcorn

**Seasoned Tortilla Chips**
Fresh Tomato Salsa, Guacamole

**Artisan Cheese Platter**
Grapes, Candied Pecans, Dried Fruit

**Farm Fresh Fruit Platter**
Seasonal Fresh Fruits

**Pretzels and Mustards**
Warm Sea Salt Coated Soft Pretzels, Spicy Mustard

**Seasonal Garden Salad**
Iceberg and Romaine Blend, Herbed Croutons, Assorted Fresh Vegetables, Ranch Dressing

**Minnesota Hot Dish “Old Favorite”**
Chicken, Mushrooms, Wild Rice, Creamy Cheese Sauce, Tator Tots

**Buffalo Wings**
Celery, Ranch Dressing

**Juicy Lucy Sliders**
Cheddar Cheese Filled, Caramelized Onions, Soft Rolls

**Fresh Baked Cookies**
Chef’s Choice of Fresh Baked Cookies

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**To further enhance your experience, add one of our other menu favorites.**

**Minnesota Cheesesteak**
Shredded Sirloin, Cheese Curds, Grilled Peppers, Grilled Onions, Soft Rolls
$120 | serves 16 guests

**Domino’s Pepperoni Pizza**
$30

**The Premium Beverage Package**
1 six pack each of Coke, Diet Coke, Sprite and Bottled Water
2 six packs of Imported, Craft, Domestic or Premium Beer
$146

*The minimum order for all suite packages is 16 guests.*
FAMOUS DAVE’S BARBECUE

Famous Dave’s Pork Spare Ribs
Famous Dave’s Burnt Ends
Famous Dave’s Pulled Barbecue Chicken
Famous Dave’s Baked Beans
Sandwich Rolls and Famous Dave’s Corn Bread Muffins

Ripple Potato Chips
House Made Onion Dip
Signature Snack Mix
Seasoned Garlic Snack Mix
Bottomless Popcorn
Coleslaw
Honey Lime Vinaigrette
Fresh Baked Cookies
Chef’s Choice of Fresh Baked Cookies

To further enhance your experience, add one of our other menu favorites:

Domino’s Sausage Pizza
$30

The Premium Beverage Package
1 six pack each of Coke, Diet Coke, Sprite, Bottled Water
2 six packs of Imported, Craft, Domestic or Premium Beer
$146

$707
The minimum order for all suite packages is 16 guests.
ENTRÉE SALADS
All selections serve approximately 12 guests

**Smoked Chicken Cobb Salad**
Artisan Romaine Blend, Bacon, Tomatoes, Eggs, Bleu Cheese Dressing

$78

**Seasonal Garden Salad**
Iceberg and Romaine Lettuce, Herbed Croutons, Assorted Fresh Vegetables, Ranch Dressing

$47

**Loaded Baked Potato Salad**
Smoked Bacon, Aioli, Cheddar Cheese, Chives

$57

**Coleslaw**
Honey Lime Vinaigrette

$47

*SConsuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SANDWICHES
All selections serve approximately 12 guests

**Minnesota Cheesesteak**
Shredded Sirloin, Cheese Curds, Grilled Peppers, Grilled Onions, Soft Rolls

$120

**Grilled Portabella Sandwich**
Roasted Red Peppers, Arugula, Hummus, Ciabatta Roll

$120

**Chicken Club**
Smoked Chicken, Smoked Bacon, Swiss, Avocado, Tomatoes, Mixed Greens, Sourdough Roll

$120

PIZZA
16” Whole Pizza

**Domino’s Cheese**
$30

**Domino’s Pepperoni**
$30

**Domino’s Sausage**
$30
## A LA CARTE

### ASSORTED SNACKS

All selections serve approximately 12 guests

<table>
<thead>
<tr>
<th>Snack Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Popcorn</td>
<td>$32</td>
</tr>
<tr>
<td>Bottomless Freshly Popped Popcorn</td>
<td></td>
</tr>
<tr>
<td>Drew’s Caramel Cheddar Corn</td>
<td>$32</td>
</tr>
<tr>
<td>Signature Snack Mix</td>
<td>$47</td>
</tr>
<tr>
<td>Seasoned Garlic Snack Mix, Pretzels &amp; Mustards</td>
<td>$68</td>
</tr>
<tr>
<td>Sea Salt Coated Soft Pretzels, Spicy Mustard</td>
<td></td>
</tr>
<tr>
<td>Seasoned Tortilla Chips</td>
<td>$47</td>
</tr>
<tr>
<td>Fresh Tomato Salsa</td>
<td></td>
</tr>
<tr>
<td>+ Add Guacamole $10</td>
<td></td>
</tr>
<tr>
<td>Ripple Potato Chips</td>
<td>$47</td>
</tr>
<tr>
<td>House Made Onion Dip</td>
<td></td>
</tr>
<tr>
<td>Sweet Candy Basket</td>
<td>$47</td>
</tr>
<tr>
<td>M&amp;M’s, Peanut M&amp;M’s, Gummy Bears, Licorice, Sour Candies</td>
<td></td>
</tr>
</tbody>
</table>

### CHILLED PLATTERS

All selections serve approximately 12 guests

<table>
<thead>
<tr>
<th>Platter Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Farm Market Vegetable Crudité</td>
<td>$55</td>
</tr>
<tr>
<td>Seasonal Fresh Vegetables, Ranch Dressing</td>
<td></td>
</tr>
<tr>
<td>Farm Fresh Fruit Platter</td>
<td>$68</td>
</tr>
<tr>
<td>Seasonal Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td>Artisan Cheese Platter</td>
<td>$82</td>
</tr>
<tr>
<td>Assorted Cheese, Grapes, Candied Pecans, Dried Cranberries, Assorted Crackers</td>
<td></td>
</tr>
<tr>
<td>Charcuterie</td>
<td>$125</td>
</tr>
<tr>
<td>Cured Meats, Fresh Mozzarella, Olives, Crostini</td>
<td></td>
</tr>
<tr>
<td>Citrus Ice Chilled Shrimp</td>
<td>$140</td>
</tr>
<tr>
<td>Lemon Aioli, Bloody Mary Cocktail Sauce</td>
<td></td>
</tr>
<tr>
<td>Bruschetta</td>
<td>$37</td>
</tr>
<tr>
<td>Roma Tomato, Olive Oil, Fresh Basil, Crostini</td>
<td></td>
</tr>
</tbody>
</table>
HOT APPETIZERS
All selections serve approximately 12 guests

*Minnesota Hot Dish “Old Favorite”* $61
Chicken, Mushrooms, Wild Rice, Creamy Cheese Sauce, Tator Tots

*Wings – BBQ or Buffalo* $86
Celery, Ranch Dressing

*Crispy Chicken Tenders* $61
Chicken Tenders, Ranch Dressing, Honey Mustard

*Loaded Nachos* $120
Beef Chili, Cheese Sauce, Sour Cream, Jalapenos, Salsa, Tortilla Chips

*Mac & Cheese* $47
Chef’s Signature Creamy Mac and Cheese, Seasoned Bread Crumb Topping

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

SIGNATURE SELECTIONS
All selections serve approximately 12 guests

*All Beef Hot Dogs* $80
Sauerkraut, Caramelized Onions, Stone Ground Mustard, Ketchup, Mustard, Relish, Soft Rolls
+ *Add Chili and Cheese* $33

*Grilled Bratwurst* $90
Sauerkraut, Caramelized Onions, Stone Ground Mustard, Soft Rolls

*Polish Sausage* $90
Sauerkraut, Caramelized Onions, Stone Ground Mustard, Soft Rolls
SLIDERS
All selections serve approximately 12 guests

**The Axe Buffalo Blue Bird**  $113
Smoked Pulled Chicken, Buffalo Sauce, Blue Cheese Coleslaw, Soft Rolls

**Grilled Chicken**  $113
Smoked Provolone Cheese, Grilled Peppers, Grilled Onions, Soft Rolls

**Hickory Pulled Pork**  $113
Barbecue and Bourbon Glazed Pulled Pork, Sour Apple Coleslaw, Soft Rolls

**Juicy Lucy**  $113
Cheddar Cheese Filled Mini Burgers, Caramelized Onions, Soft Rolls

DESSERTS
All selections serve approximately 16 guests

**Cupcakes**  $74
Chocolate, Vanilla, Seasonal Flavors

**Dipped Treats**  $61
Chef’s Selection Chocolate Dipped Treats

**Fresh Baked Cookies**  $36

**Brownies and Blondies**  $72

**Personalized Cakes**
Style Your Suite with a Personalized or Decorated Cake for Your Next Celebration.
Call for Additional Details & Prices. Special Order Deadlines May Apply.
ALCOHOLIC BEVERAGES

Domestic Beer
Miller Lite, Miller Genuine Draft, Grainbelt Nordeast, Sharps Non Alcoholic
$27 per six pack

Imported, Craft & Premium Beer
Heineken, Guinness, Summit EPA, Summit Saga IPA, Leinenkugel’s Honeyweiss, Redd’s Apple Ale
$34 per six pack

House Wine
Chardonnay, Barefoot $25 per bottle
White Zinfandel, Barefoot $25 per bottle
Merlot, Barefoot $25 per bottle
Cabernet Sauvignon, Barefoot $25 per bottle

Premium Wine
Additional wine selections available upon request
Riesling, Covey Run $40 per bottle
Sauvignon Blanc, Whitehaven $78 per bottle
Pinot Grigio, Ecco Domani $40 per bottle
Prosecco, Zonin $40 per bottle
Chardonnay, William Hill $56 per bottle
Pinot Noir, MacMurray Ranch $73 per bottle
Malbec, Alamos $42 per bottle
Malbec, A to Z $42 per bottle
Merlot, Columbia $52 per bottle
Cabernet Sauvignon, Louis M. Martini $54 per bottle

NON-ALCOHOLIC BEVERAGES

Soft Drinks
Coke, Diet Coke, Sprite, Mello Yello, Ginger Ale, Bottled Water, Assorted Fruit Juices
$18 per six pack

Hot Beverages
Caribou Coffee (Regular or Decaf), Hot Cocoa
$30 per gallon
BEVERAGE PACKAGES

**The Classic Beverage Package**
- 1 six pack each of Coke, Diet Coke, Sprite and Bottled Water
- 2 six packs of Domestic Beer
- **$133**

**The Premium Beverage Package**
- 1 six pack each of Coke, Diet Coke, Sprite and Bottled Water
- 2 six packs of Imported, Craft or Premium Beer
- **$146**

**The Wine Enthusiast Premium Beverage Package**
- 1 six pack each of Coke, Diet Coke, Sprite and Bottled Water
- 2 six packs Domestic Beer
- 3 bottles of House Wine
- **$208**

**The Deluxe Premium Beverage Package**
- 1 six pack each of Coke, Diet Coke, Sprite and Bottled Water
- 2 six packs Imported, Craft or Premium Beer
- 3 bottles of Premium Wine
- **$380**

Each suite has a private refrigerator which can be fully stocked with the quantity and selection of beverages you choose. A full range of beverages are listed on our menu and you may order beverages on an individual basis if desired. Please notify the catering sales coordinator to make appropriate arrangements.

A Beverage Restocking Service is available to season-long suite holders. You establish the selection and quantity of beverages to provide a par level. We stock the suite to your specification and maintain par levels throughout the season.

A limited selection of wine and beer is also available for game day purchase. The varieties may vary from those included in this menu, so we encourage you to pre-order by 5:00 p.m. on Wednesday to insure the best selection.
Dear Suite Holder:

As the provider for the alcoholic beverage service at Mariucci Arena, Aramark takes very seriously the need for responsible and lawful consumption of alcoholic beverages and we ask that you do the same. This letter sets forth the requirements and expectations of all suite holders with regard to the services of alcoholic beverages at Mariucci Arena. You will find this information beneficial to your guests and you.

- As suite holder and host of all users of your suite, you are responsible for the appropriate and lawful consumption of alcohol by your guests. You must ensure that all guests who consume alcoholic beverages in your suite are at least 21 years of age or older. We urge that you check proof of age, such as driver’s license, to be certain. In our operations, Aramark follows a policy requiring proof of age from anyone appearing to be under the age of 30. We recommend you adopt a similar policy for your suite.

- All alcoholic beverages must be consumed within the suite or seats designated to the suite. No alcohol can be removed from a suite at any time.

- The consumption of alcoholic beverages by intoxicated guests, or guests appearing to be intoxicated, is prohibited.

- Aramark service personnel reserve the right to observe the service and consumption of alcohol within the suite at any time.

- In the event that Aramark personnel serve any alcoholic beverages to you in your suite, such Aramark personnel are required to follow Aramark’s alcohol service policies and procedures.

Appropriate signage reiterating this information will be supplied for your suite. You are invited to contact building security or Aramark’s Premium Director should you require assistance. Thank you in advance for your cooperation.

Sincerely,

Robert Bowman
Senior Director of Operations
University of Minnesota Athletics
Aramark Higher Education
Policies

Ordering Game Day Ordering Deadlines:

All orders must be placed by 1 pm on the following days:

<table>
<thead>
<tr>
<th>Game Day</th>
<th>Sunday</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Order By</td>
<td>Thursday</td>
<td>Thursday</td>
<td>Friday</td>
<td>Monday</td>
<td>Tuesday</td>
<td>Wednesday</td>
<td>Thursday</td>
</tr>
</tbody>
</table>

We encourage you to appoint one person to place all food and beverage orders. No outside food or beverage is allowed in Mariucci Arena. In addition to the food packages, you may order from the à la carte menu to supplement your food options. In the event you miss the order deadline, you may pre-order from our Game Day menu. Please ask your catering sales coordinator for your food options.

Food Delivery

Food will be delivered to the suite at least a one hour prior to game time. If you would like your food delivered earlier, please make arrangements with your Catering Sales Coordinator.

Administrative Charge

A standard 18% fee will be applied automatically to all food and beverage orders to cover administrative expenses. This is not intended to be a tip, gratuity or service charge for the benefit of service staff or other employees. No portion of this amount is distributed to employees.

Gratuity Charge

A 2% gratuity charge will be applied automatically to all food and beverage orders for the sole benefit of the service staff. Additional tips and gratuities based on quality of service received are at the suite holder’s discretion.

Alcohol Policy

As suite holder and host of all guests of your suite, you are responsible for the appropriate and lawful consumption of alcohol by your guests. Alcohol sales will end at the beginning of the fourth quarter.

Food Policy

For the safety and well being of our guests, food and beverages may not be removed from the stadium.

Taxes

Food, non-alcoholic beverages and administrative fees are subject to 7.775% sales tax. Alcohol is subject to a 10.275% sales tax.

Payment

You may place a credit card on file with University Catering for food and beverage purchases. Suite holders will receive a statement summary via e-mail within three business days after each game. All charges must be settled prior to the end of the game, via VISA, MasterCard, Discover or American Express. Please contact the Catering Sales Office to determine the method of payment that best meets your needs.

Ordering Information

Website: www.suitecatering.com
Phone: 612-301-1970
Email: will4907@umn.edu