

suite **menu**



Online Ordering | SuiteEats.com/WeidnerField



contents

packages

— 3 —

à la carte

— 8 —

beverages

— 21 —

the scoop

— 23 —

packages



packages

Packages serve 12 guests unless otherwise noted.

All-American

— 500 —

Bottomless Freshly Popped Popcorn

The Snack Attack

Snack Mix, Dry-Roasted Peanuts,
Pretzel Twists, Kettle-Style
Potato Chips

Farmers Market Dips & Veggies

Farmstand Vegetables, Hummus,
Buttermilk Ranch Dressing

The Chicken Tender & Sauce Zone

Golden Brown Chicken Tenders,
Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

BLT Salad

Romaine, Bacon, Cheddar Cheese,
Tomatoes, Buttermilk Ranch Dressing,
House-Made Croutons

The Authentic

Turkey, Ham, Cheddar Cheese,
Swiss Cheese, Lettuce, Tomatoes,
Red Onions, Louie Dressing,
Wheat Baguette

Hot Dogs

Traditional Condiments

MVP

— 450 —

Bottomless Freshly Popped Popcorn

Potato Chips & Gourmet Dips

Kettle-Style Potato Chips,
Roasted Garlic Parmesan,
French Onion, Dill Pickle Dip

Seasonal Fresh Fruit

In-Season Fruits & Berries

Classic Caesar Salad

Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

Creamy Mini Buffalo Chicken Sandwiches

Shredded Chicken, Cream Cheese,
Buffalo Hot Sauce, Cheddar Cheese,
Scallions, Mini Rolls, Tortilla Chips,
Celery Sticks

Hot Dogs

Traditional Condiments



The fancy dog

packages

Packages serve 12 guests unless otherwise noted.

The Winning Play

— 600 —

House-Made Roasted Snack Mix V

Pistachios, Cashews, Almonds,
Dried Olives

Tapas Board

Albondigas En Salsa, Spanish Cheeses,
Cured Meats, Artisan Olives, Crackers,
Quince, Artisan Breads

Baby Artichokes & Green Bean Salad V AVG

Heirloom Tomatoes, Peas,
Roasted Carrots, Citrus Vinaigrette

The Fancy Dog

Grilled All-Beef Hot Dog,
Toasted New England-Style Bun,
Traditional Condiments

Steakhouse Beef Tenderloin

Black Pepper-Seared & Chilled
Tenderloin, Red Onions, Tomatoes,
Blue Cheese Crumbles, Giardiniera,
Horseradish Sauce, Dijon Mustard,
Arugula, Mini Rolls

Roasted Chicken Bánh Mì

Daikon, Carrots, Cilantro, Jalapeño,
Sriracha Aioli, Baguette



packages

Packages serve 12 guests unless otherwise noted.

Grazing Package

— 500 —

Pretzel Crostini

Char-Grilled Buttery Pretzel
Baguette Slices, Smoked
Cheddar Pimento Cheese

Street Corn Deviled Eggs

Fire-Roasted Corn, Smoked Chili
Powder, Lime, Cotija, Cilantro,
Flaming Hot Cheetos Dust

Grilled Peach Caprese Skewers

Mozzarella Ciliegine, Heirloom
Cherry Tomatoes, Grilled Peaches,
Shaved Prosciutto, Basil, Extra Virgin
Olive Oil, Maldon Sea Salt,
Fig-Balsamic Reduction, Micro Arugula

Mini Ahi Tuna Poke

Sushi-Grade Ahi Tuna, Avocado,
Cucumbers, Sriracha Mayo, Furikake,
Micro Greens, Rice Crackers

Crab Rangoon Dip

Lump Crab, Cream Cheese,
Sour Cream, Green Onions, Garlic,
Sweet Chili, Jack Cheese,
Crispy Wonton Chips

Al Pastor Pork Belly Bites

Crispy Pork Belly, Agave Pastor Glaze,
Charred Pineapple, Candied
Serrano Chiles

Goal Line Package

— 450 —

Traditional Home-Style Red Chile Pork Tamales

Seasoned Pork in Corn Husk,
Mexican Crema

Seasonal Fresh Fruit

In-Season Fruits & Berries

Salsa & Guacamole Sampler

Guacamole, Salsa Verde,
Molcajete Roja, Tortilla Chips

Garden of the Gods Potato Salad

Golden & Sweet Potatoes, Assorted
Diced Bell Peppers, Chopped Bacon,
Green Onions

Colorado Cheesesteak

Seasoned and Shaved Beef,
Roasted Green Chilies, Charred Onions,
Chihuahua Cheese, Mini Hoagie Bun

à la carte



à la carte

Cool Appetizers

Cool Appetizers serve 12 guests unless otherwise noted.



Pikes Peak Charcuterie • 200

Chef's Selection of Colorado Cheeses, Cured Meats, Local Honey, Mustards

Farmers Market Dips & Veggies V AVO • 100

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

Seasonal Fresh Fruit VP AVO • 100

In-Season Fruits & Berries

Chilled Shrimp Cocktail AVO

• 200 / 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Coastal Croissant • 120

Jumbo Lump Crab, Lemon Tarragon Dressing, Celery, Pickled Red Onions, Mini Croissant

Seasonal Root Vegetable & Dips V • 120

Seasonal Root Vegetables, Spiced Beetroot Hummus & Goat Cheese, Roasted Carrot Dip, Sweet Pea & Hominy Spread, Grilled Naan

Antipasti Skewer • 120

Skewers with Marinated Tortellini, Cherry Tomatoes, Folded Sliced Salami & Mozzarella Balls

Olive & Whipped Feta Platter V

• 125

Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan Bread

*farmers market
dips & veggies*

*The chicken Tender
& sauce zone*



à la carte

Warm Appetizers

Warm Appetizers serve 12 guests unless otherwise noted.

Loaded Nacho Bar • 120

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

• *Beef Barbacoa 150*

• *Chicken Tinga 130*

Jalapeño Artichoke

Dip   • 85

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

Spicy Wings • 180

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Three Cheese Mac • 80

Cavatappi Pasta, Three Cheese Sauce

The Chicken Tender & Sauce Zone • 160

Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

Quesadilla Duo • 160

• *Ancho-Marinated Chicken*
Cilantro, Monterey Jack Cheese

• *Carne Asada*
Braised Brisket, Onions

Oaxaca Cheese, Poblano Peppers, Avocado Crema, Salsa Roja

Empanadas • 220

• *Argentine Beef*

All-Natural Ground Beef, Red Peppers, Scallions, Potatoes, Green Olives, Traditional Dough

• *Chipotle Chicken*

All-Natural Chicken, Chipotle Peppers, Onions, Basil, Tomatoes, Paprika Dough

• *Portobello, Spinach & Mozzarella*

Onions, Mozzarella, Ethiopian Spices, Spinach Dough

• *Salsas*

Chimichurri, Salsa Verde

Chili Relleno • 100

Cheese-Stuffed Poblano Peppers Battered & Fried, Molcajete Salsa



à la carte

Greens

Greens serve 12 guests unless otherwise noted.

Goddess & Gem • 100

Gem Lettuce Leaves, Romaine Hearts, Fresh Basil, Toasted Hazelnuts, Dried Cranberries, Sungold Tomatoes, Green Goddess Dressing

Garden of the Gods Potato Salad • 120

Golden and Sweet Potatoes, Assorted Diced Bell Peppers, Chopped Bacon, Green Onions

Street Corn Salad • 120

Mixed Greens, Sweet Corn, Cherry Tomatoes, Ancho Chili Dust, Fresno Chiles, Burrata Cheese, Cotija Cheese, Aji Verde Dressing

Chopped Vegetable Salad • 90

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad • 90

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

• [Grilled Chicken 95](#)

Bocconcini Tomato & Cucumber Salad • 100

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad • 100

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons





*char-grilled
chicken board*

à la carte

Classics

Classics serve 12 guests unless otherwise noted.

Tuna En Suite • 200

Chilled Coriander-Crusted Seared Tuna, Arugula, Green Beans, Crispy Smashed Potatoes, Kalamata Olives, Castelvetrano Olives, Pickled Red Onions, Caper Berries, Jammy Eggs, Lemon Vinaigrette

Char-Grilled Chicken Board • 180

All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables

Meatball Sliders • 155

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin • 200

Black Pepper-Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Tacos & Tostadas • 170

• Pork Al Pastor

Charred Pineapple, Pickled Red Onions

• Pollo Asado

Chorizo, Cotija Cheese

Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

Whiskey-Glazed Char-Grilled Short Ribs • 320

Horseradish Cream

CLASSIC SIDES

Classics Sides serve 12 guests.

Shaved Roasted Brussels Sprouts • 100

Gremolata, Manchego Cheese, Pomegranate Glaze

Pueblo Green Chili • 80

Green Chili, Cotija Cheese, Tortilla Chips

Burgers, Sausages & Dogs

Burgers, Sausages & Dogs serve 12 guests unless otherwise noted.

Ziggy Sliders • 160

Serves 10

2 sliders per guest

All Beef Burger, Pepper Jam, Munster Cheese, Mayonnaise

IMPOSSIBLE™ Mini Burger • 190

Serves 10

2 gurgers per guest

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.

Red Leg Braised Bratwurst • 135

Braised Bratwursts, Charred Sweet Onions, Dijon Mustard, New England-Style Bun

Hot Dogs • 120

Traditional Condiments



tacos & tostadas

à la carte

Handcrafted Sandwiches

Sandwiches serve 12 guests unless otherwise noted.

Big Bella • 165

Mortadella, Fresh Mozzarella, Pistachio Cream, Black Pepper, Arugula, Toasted Chopped Pistachios, Maldon Sea Salt, Extra Virgin Olive Oil

Beet-LT • 155

Roasted Yellow Beets, Vine-Ripened Tomatoes, Fresh Basil, Sliced Provolone Cheese, Hearts of Romaine, Caraway Aioli, Whole Grain Bread

The Authentic • 160

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Creamy Mini Buffalo Chicken Sandwiches • 150

Shredded Chicken, Cream Cheese, Buffalo Hot Sauce, Cheddar Cheese, Scallions, Mini Rolls, Tortilla Chips, Celery Sticks

Smoked Pork

Sandwiches • 150

Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

Colorado Cheesesteak • 155

Seasoned and Shaved Beef, Roasted Green Chilies, Charred Onions, Chihuahua Cheese, Hoagie Buns

Loaded BLT Sandwich • 110

Applewood Smoked Bacon, Freshly Sliced Tomatoes, Garlic Aioli, French Bread Roll



à la carte

Snacks

Snacks serve 12 guests unless otherwise noted.

Weidner Field Soft Pretzel Bites • 75

Green Chile Queso

Salsa & Guacamole Sampler • 100

Salsa Verde, Salsa Roja, Guacamole, Tortilla Chips

The Snack Attack • 35

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Seasoned Pretzel Sticks & Dips • 100

Pretzel Sticks Seasoned with Dill Pickle, Garlic Parmesan, Yellow Mustard Seasonings, Dill Pickle Hummus, Roasted Garlic Parmesan Dip

Bottomless Freshly Popped Popcorn • 27

Dry-Roasted Peanuts • 30

Snack Mix • 25

Pretzel Twists • 25

Potato Chips & Gourmet Dips • 50

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip



à la carte

Let Them Eat Cake!

Chicago-Style Cheesecake • 100

Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake • 100

Serves 12

Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake • 175

Serves 12

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six-Layer Carrot Cake • 195

Serves 14

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis Cake • 180

Serves 12

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake • 120

Serves 14

Five-Layer Lemon Cake, Lemon Curd, Vanilla Icing, Sour Lemon Bark, Toasted Mini Marshmallows

Suite Sweets

Suite Sweets serve 12 guests unless otherwise noted.

The Cookie Collection • 50

We turned your favorite cakes into jumbo gourmet cookies.

Red Velvet, Lemon Meringue, Carrot Cake, Chocolate Paradis'

Each designer box includes one of each—devour solo or slice and share!

Gourmet Cookies & Brownies • 75

Gourmet Cookies, Decadent Brownies

Nutella Buñuelo • 55

House-Made Nutella Buñuelos, Chocolate & Raspberry Sauce, Powdered Sugar



chocolate paradis cake



beverages



Beverages

Chill

Sold by six-pack unless otherwise indicated

SOFT DRINKS • 25

Pepsi

Diet Pepsi

Pepsi Zero Sugar

Starry

Starry Zero Sugar

Mountain Dew

Mug Root Beer

Poppi

WATER

Aquafina Bottled Water 20oz. • 30

LIFEWTR Purified PH Balanced
Water 23.7oz. • 45

Vita Coco • 53

SPARKLING • 27

Bubly Sparkling Water

Blackberry
Cherry
Lime



JUICES

Ocean Spray 32oz. • 12

Cranberry Juice
Grapefruit Juice
Orange Juice
V8 Tomato Juice

Simply 52oz. • 30

Orange Juice
Cranberry Juice
Grapefruit Juice

TEAS • 28

Pure Leaf® Iced Tea

Lipton Iced Tea is a delicious taste that refreshes your body and mind. Enjoy the taste of sunshine from Lipton Iced Tea!

Pure Leaf Unsweetened Black Tea
Pure Leaf Sweet Tea
Pure Leaf Iced Tea Lemon

MISCELLANEOUS BEVERAGES

Fresh Brewed

Regular Coffee 1 Gallon Carafe • 59

Fresh Brewed
Decaffeinated Coffee

1 Gallon Carafe • 59

Hot Chocolate 1 Gallon Carafe • 59

Ready-to-Drink Starbucks • 38

Alani Energy • 35

Celsius • 35

Gatorade • 40
Cool Blue, Fruit Punch

BAR SUPPLIES

Zing Zang Bloody Mary Mix • 20

Finest Call Sour • 20

Finest Call Margarita • 20

Fever Tree Club Soda • 35

Fever Tree Ginger Beer • 35

Fever Tree Tonic Water • 35

Lemons & Limes • 6.50

Stuffed Olives • 6.50

Tabasco Sauce • 7.50

Worcestershire • 7.50

the scoop





Food & Beverage Ordering

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 4:00 p.m. CST, two business days prior to each event.

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the stadium does **NOT** open, you will not be charged for your food and beverage order. However, if the gates to the stadium open for **ANY** amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. CST the **business day** prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of Colorado, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Weidner Field
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages

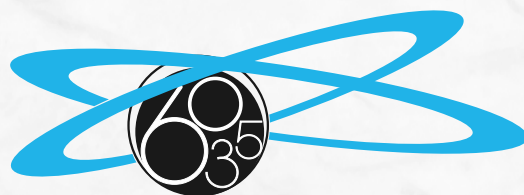
4. It is unlawful to serve alcoholic beverages to an intoxicated person
5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level
6. During some events, alcohol consumption may be restricted

Payment Procedure & Service Charge

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Weidner Field, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.



≡HOSPITALITY≡