



Suite

MENU 24-25

Packages

AZ DESERT TACO

\$987 PACKAGE SERVES 12 GUESTS

MARINATED SKIRT STEAK

GREEN CHILE PORK TENDERLOIN

SEARED CHIPOTLE LIME SHRIMP

AZ TOPPINGS ☉

guacamole, salsa roja, salsa verde, pico de gallo, flour tortillas

REFRIED BEANS ☉☑

cotija and poblano pico

SPANISH RICE ☉☑

white corn and black beans

AZ SALAD ☉☑

mixed greens, red onions, heirloom baby tomato, cilantro, queso fresco, creamy cumin lime dressing

SEASONAL FRESH
FRUIT PLATTER ☉☉

CRISPY TORTILLA CHIPS

BOTTOMLESS POPCORN

TINY TWIST CRUNCHY PRETZEL ☉

FAN FAVORITES

\$924 PACKAGE SERVES 12 GUESTS

DOS EQUIS SOAKED
CHICKEN WINGS

buffalo ranch dip, prickly pear bbq sauce, garlicky blue cheese crema

SONORAN HOT DOG COMBO

bacon-wrapped hot dogs and all beef hotdogs with ancho pickle relish, cilantro, onion, pepita ranch sauce

PRICKLY PEAR BBQ SMOKED
PORK SLIDERS

mini brioche slider buns

SALSA SAMPLER

salsa roja, salsa verde, tropical salsa, tortilla chips

SOUTHWESTERN COBB SALAD

grilled chicken, romaine hearts, bibb lettuce, medley tomatoes, avocado, cotija, black beans, roasted corn, cilantro lime vinaigrette

LOADED PASTA SALAD ☉☑

roasted artichokes, bocconcini, sundried tomato, parmesan, crushed red pepper

BOTTOMLESS POPCORN

SEASONAL FRESH
FRUIT PLATTER ☉☉

TINY TWIST CRUNCHY PRETZELS ☉

VALLEY SLIDER

\$950 PACKAGE SERVES 12 GUESTS

ANGUS VALLEY SLIDERS

roasted hatch chile, caramelized onions, chipotle cilantro aioli

BUFFALO CHICKEN SLIDER

seared hawaiian rolls, gorgonzola slaw

PARMESAN TRUFFLE TOT & DOS EQUIS BEER CHEESE DIP ☉

SALSA SAMPLER

salsa roja, salsa verde, pico de gallo

MULATO CAESAR SALAD

romaine & bibb lettuce, aged parmesan, baguette herb croutons, mulato caesar dressing

FULLY LOADED ICEBERG SALAD ☉

heirloom tomato, shaved radishes, smoked bacon, sliced pearl onions, sunflower seeds sliced eggs, balsamic, gorgonzola, blue cheese, and ginger dressing

BOTTOMLESS POPCORN

FRESH SEASONAL FRUIT PLATTER ☉☉

TINY TWIST CRUNCHY PRETZELS

SNACK & GO

\$899 PACKAGE SERVES 12 GUESTS

BOTTOMLESS POPCORN

TINY TWIST CRUNCHY PRETZELS

SALSA SAMPLER ☉

salsa roja, salsa verde, pico de gallo

KETTLE CHIPS & ONION DIP

CHEESE & SAUSAGE BOARD ☉

special selection of local cured meats, truffle mustard, domestic and imported cheeses, habanero olive tapenade, aged cheddar

FRESH SEASONAL FRUIT PLATTER ☉☉

honey yogurt dip

FRESH VEGETABLE STICKS & DIPS ☉☉

carrot, celery, asparagus, cucumbers, red peppers, ranch dip, heirloom cherry tomato, roasted red pepper hummus

DOS EQUIS SOAKED CHICKEN WINGS

buffalo ranch dip, prickly pear bbq sauce, garlicky blue cheese crema

SHITAKE BACON ANGUS MINI SLIDERS

onion jam aioli, mini brioche bun



Snacks

SERVES APPROX. 6 GUESTS

BOTTOMLESS POPCORN ^{GF} ^V	48
TINY TWIST CRUNCHY PRETZELS ^V	63
KETTLE CHIPS & ONION DIP ^V	63
SWEET & SALTY SNACK MIX ^V blend of mixed nuts, chocolate and raisins	63
KETTLE ROASTED PEANUTS ^{GF} ^V	63
SALSA SAMPLER ^V salsa roja, salsa verde, pico de gallo, tortilla chips	80
GUACAMOLE & CHIPS ^V tortilla chips	90



Salads

SERVES APPROX. 6 GUESTS

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| AZ SALAD ⓄⓅ | 85 |
| mixed greens, red onions, heirloom baby tomato, cilantro, pepitas, queso fresco, creamy cumin lime dressing | |
| FULLY LOADED ICEBERG SALAD | 85 |
| heirloom tomato, baby iceberg, shaved radishes, smoked bacon, sliced pearl onions, sunflower seeds sliced eggs, balsamic, gorgonzola, blue cheese, and ginger dressing | |
| SOUTHWESTERN COBB SALAD | 95 |
| grilled chicken, romaine hearts, bibb lettuce, medley tomatoes, avocado, cotija, black beans, roasted corn, cilantro lime vinaigrette | |
| LOADED PESTO PASTA SALAD ⓄⓅ | 80 |
| roasted artichokes, bocconcini, sundried tomato, parmesan, crushed red pepper | |
| BABY KALE SALAD ⓄⓅ | 95 |
| baby kale, shaved broccoli, smoked almonds, tricolored carrots, goat cheese crumbles, creamy sherry vinaigrette | |
| MULATO CAESAR SALAD ⓄⓅ | 95 |
| romaine & bibb lettuce, aged parmesan, baguette herb croutons, mulato caesar dressing | |



Cold Appetizers

SERVES APPROX. 6 GUESTS

GOURMET SEAFOOD TOWER

molcajete aguachile poke, ahi tuna, cucumbers, red onions, tostadas, avocado, seasoned snow crab, meyer lemons poached prawns with rosa marie sauce cocktail sauce

\$\$ (MARKET PRICE) MINIMUM 72-HOUR PREORDER

FRESH SEASONAL FRUIT PLATTER

honey yogurt dip

155

JUMBO SHRIMP AND SNOW CRAB COCKTAIL

rosa marie sauce, meyer lemon

175

LOCAL CURED MEAT AND CHEESE BOARD

132

special selection of local cured meats, truffle mustard, domestic and imported cheeses, habanero olive tapenade, aged cheddar

FRESH VEGETABLE STICKS & DIPS

165

carrot, celery, asparagus, cucumbers, red peppers, ranch dip, heirloom cherry tomato, roasted red pepper hummus

SUNS HUMMUS BOARD

110

purple cauliflower hummus, roasted heirloom carrot hummus, pita bites, grilled cucumber, sundried tomato, country olives



Warm Appetizers

SERVES APPROX. 6 GUESTS

DOS EQUIS SOAKED CHICKEN WINGS	165	STUFFED CHEESE CIGARS ☉	110
buffalo ranch dip, prickly pear bbq sauce, garlicky blue cheese crema		salsa rojo, guacamole, sour cream	
COWBOY NACHO BAR	150	BUFFALO CAULIFLOWER BITES ☉	95
smoked whiskey brisket, queso blanco, mexican crema, pico de gallo, tortilla chips		pico ranch	
PARMESAN TRUFFLE TOTS	95	CHICKEN TENDERS	145
dos equis beer cheese dip		buffalo ranch dip, prickly pear bbq sauce, garlicky blue cheese	
SHORT RIB BIRRIA QUESADILLAS	155	WARM PRETZEL BITES ☉	132
roja salsa pico guacamole, sour cream, cilantro onion		dos equis beer cheese dip	



Entrées

SERVES APPROX. 6 GUESTS

AZ DESERT TACOS	290	MOLE SHORT RIBS	275
marinated skirt steak, green chile pork tenderloin, seared chipotle lime shrimp, fresno spanish rice mini flour tortillas, pico salsa		spanish rice, refried beans, parsley	
HATCH CHICKEN THIGH ENCHILADAS	117	CHICKEN & BEEF NACHO 	250
smoked pull chicken thigh, cotija, pico de gallo		vegan cheese, pico, guac, jalapeño	
		CHILLED BEEF TENDERLOIN 	290
		grilled cippolini onions, herb seared pan roasted heirloom tomato, horseradish coleslaw	

SANDWICHES & DOGS

SERVES APPROX. 6 GUESTS

SONORAN HOT DOG COMBO	145	ANGUS VALLEY SLIDERS	100
bacon wrapped hot dogs and all beef hotdogs ancho pickle relish, cilantro and onion, pepita ranch sauce		roasted hatch chiles, caramelized onions, chipotle cilantro aioli	
MARINATED CHICKEN THIGH FLATBREAD SANDWICH	95	BEYOND SHITAKE BURGER SLIDER 	135
baby greens, tomato, pesto aioli		grilled onions, roasted shitake mushrooms, ancho pickles	
PRICKLY PEAR BBQ SMOKED PORK SLIDERS	116	GRILLED VEGETABLE FLATBREAD 	80
mini brioche slider buns		olive oil, red pepper hummus spread	

Deserts

SERVES APPROX. 6 GUESTS

COOKIE & BROWNIE PLATTER ☺	100
chocolate chunk cookies, triple chocolate fudge brownies, white chocolate macadamia nut cookies	
PLATTER OF WARM CHOCOLATE CHUNK COOKIES ☺	90
by the dozen, served warm - <i>LET YOUR SERVER KNOW WHEN YOU ARE READY FOR THEM</i>	
CELEBRATION CAKE ☺	MARKET PRICE
decorated for your special occasion	
WARM CHURROS ☺	80
caramel filled center, cinnamon sugar, ancho chocolate dipping sauce	
SIGNATURE DESSERT PLATTER ☺	132
heath pretzel cookie, caramel mocha tarts, horchata panna cotta shots, apple cheesecake pops	

Beverages

WINE LIST

CHAMPAGNE & SPARKLING

veuve cricquot, france	336
drappier nevada	210
taitinger nevada	180
gerard bertrand cremant	66
gerard bertrand rose	66
la marca prosecco, italy	63

PINOT GRIGIO

scarpetta, italy	78
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ROSÉ

aix, france	90
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SAUVIGNON BLANC

dom. la barbotaine sancerre	108
la crema, california	75
kim crawford, new zealand	66

CHARDONNAY

frank family, napa	108
la crema, sonoma coast	85
dom. bernier val de loire, france	69
kendall jackson vr	57

RIESLING

chateau ste. michelle, washington	90
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PINOT NOIR

resonance, oregon	108
la crema, monterey	75

CABERNET SAUVIGNON

caymus, napa	360
orin swift palermo, napa	294
quilt, napa	228
justin, paso robles	114
kendall jackson vr	96

RED BLENDS

the prisoner red blend, california	199
michele chiaro 'reyna' barbaresco, italy	199
marques de caceres rioja, spain	90
comtesse de malet	
rouquefort bordeaux, france	72
hedges red blend, washington	63

Beverages

BEER All items sold by the 6 pack unless otherwise specified

AMERICAN PREMIUM

bud light	38
budweiser	38
budweiser zero	33
michelob ultra	42
coors light	38
miller light	38

CIDER & SELTZER

bud light seltzer black cherry	44
angry orchard	55
196 variety flavors	60

IMPORT & CRAFT

dos equis	44
heineken	44
heineken 0.0	44
stella artois	44
corona extra	44
modelo especial	44
lagunitas ipa	44
four peaks wow wheat	44
four peaks kilt lifter	44

NON-ALCOHOLIC All items sold by the 6 pack unless otherwise specified

SOFT DRINKS, WATER & SPARKLING

coca-cola	25
coca-cola zero sugar	25
diet coke	25
sprite	25
sprite zero sugar	25
schweppes ginger ale	25
minute maid lemonade	25
gold peak® sweet tea <small>4-PACK</small>	60
dasani® water	35
topo chico blueberry	40
topo chico orange	40
ghost original	35

JUICES & MIXES

seagram's club soda	25
seagram's tonic water	25
ginger beer	25
cranberry juice	25
grapefruit juice	25
pineapple juice	25
bloody mary mix <small>750ML</small>	25
margarita mix <small>750ML</small>	25

BARISTA

Upgrade your suite by adding a Bartisian. Every bottle of liquor purchased will come with 6 pods of guests choice. Additional pods can be purchased for 45.00 + tax and service charge.

Bottle Service

1 liter, unless otherwise specified

VODKA

grey goose	180
tito's handmade	175
absolut	150

RUM

captain morgan spiced	140
bacardi	120
malibu	110

GIN

hendrick's	200
bombay sapphire	180

TEQUILA

hornitos plata	140
hornitos reposado	150
el tesoro blanco	180
el tesoro reposado	300
casamigos blanco	275
casamigos reposado	275
clase azul reposado ^{750ML}	800
1942 don julio ^{750ML}	950

SCOTCH

buchanan's	220
the glenlivet 12 yr ^{750ML}	245
johnnie walker black	250
johnnie walker blue	825

WHISKEY & RYE

jameson irish	180
crown royal	180
jack daniels	165
suntory whisky toki	220
hibiki	500

BOURBON

jim beam	150
maker's mark ^{750ML}	180
makers 46	215
knob creek	215
knob creek rye	175
basil hayden ^{750ML}	275

COGNAC

hennessey	275
dusse	260

CORDIALS

grand marnier	220
bailey's irish cream	185
aperol	160
martini & rossi dry vermouth ^{375ML}	35
martini & rossi sweet vermouth ^{375ML}	35



Policies + Procedures

PERSONALIZED SERVICES

During events, a suite attendant will be assigned to deliver your food and beverage orders, take additional orders, and periodically assist in maintaining your suite. Should you desire a dedicated suite attendant to remain exclusively in your suite for an event, please contact the suite catering office at (602) 762-2512 and allow 72 hours advance notice to ensure your request can be accommodated. The cost for this private suite attendant is \$175 per event.

ADVANCE ORDERING

Advance ordering is necessary to achieve the utmost in presentation, service, quality, and freshness at the best value. To facilitate this process, we require that advance orders are received no later than 3 business days before the event by 4 pm. Advance orders may be placed via preorder.tapin2.co/footprint-center?guestaccount, by phone: (602) 762-2512, or email: fc-suites@oakviewgroup.com. Orders placed after the 4 pm deadline will be subject to the selections from the event day menu.

CANCELLATION POLICY

Should you need to cancel your food and beverage order, please contact the suite catering office at (602) 762-2512, with your cancellation request, at least 24 hours prior to the event. Suite orders canceled within the 24-hour minimum will be assessed 50% of the invoice on food and beverage and 100% of the private suite attendant fee.

SALES TAX

All catered events at Footprint Center are charged the current 8.6% sales tax rate in Phoenix which consists of 5.6% Arizona state sales tax, 0.7% Maricopa County sales tax and 2.3% Phoenix tax.

There is no applicable special tax.



Policies + Procedures

THE BEVERAGE PAR

Long-term luxury suite holders are encouraged to establish a beverage par for your suite for your convenience. Your beverage par is your personal selection & quantity of beverages to remain as the standard stock in your luxury suite for each event. Oak View Group takes care of managing the inventory and restocking from event to event. This will ensure that you have your preferred selections on hand AND will eliminate your need to keep count and reorder after each game.

THINGS TO CONSIDER

When creating your beverage par, please consider the following:

- The average number of guests and their preferences for your suite.
- Note serving sizes for each item, i.e. soda, beer, and water are all sold by the 6-pack.
- Will you allow additional orders to be placed on event day? This may
- impact your decision on setting quantities for your beverage par.

HOW CHARGES ARE APPLIED FOR THE BEVERAGE PAR

You will be charged prior to the first event for the initial beverage par you determine. Throughout the year, non-alcoholic beverages and beer charges will be applied only in the event of a restock, for which they decided the par has fallen below 3 cans. These charges will be applied to the event check and a receipt can be provided upon request. As long as the account administrator communicates it, the beverage par may be increased or decreased as needed. Wine and Liquor will be charged and restocked by the individual bottle. To ensure quality and drinkability, any opened bottles of wine will be disposed of at the end of the event for events more than 5 days in between. However, liquor will not be restocked until the bottle is below half.

WHAT IF WE DO NOT ESTABLISH A BEVERAGE PAR?

Beverages may be ordered from game to game via the online portal. We will NOT monitor the inventory or expiration dates for these selections, so it is up to the suite members to keep up with counts remaining following each event so that you do not over-order.



FOOTPRINT CENTER

