



# SUITE MENU

2023 SEASON



[VIEW MENU »](#)



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

Table of Contents

# Table of Contents

## WELCOME

- Welcome 3
- Aramark Culinary Team 4

## PACKAGES

- Home Run 5
- Infield Fiesta 6
- Bullpen BBQ 7
- Steakhouse 8
- Grand Slam 9

## À LA CARTE

- Snacks + Dips 10
- Chilled Platters 11
- Hot Starters 12
- Salads 13
- Handhelds 14
- Concourse Collaborations  
& Pizza 15
- Entrées 16
- Sides 17
- Desserts 18
- Dietary Index 19

## BEVERAGES

- Beverage Packages 20
- Open Bar 21
- Non-Alcoholic 22
- Beer 22
- Wine 23
- Spirits 24

## SUITE SERVICE

- How to Order 25
- Fees 25
- Payment 26
- General Information 26
- Special Events 26





CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

Welcome 3  
Aramark  
Culinary Team

# Welcome

## WELCOME TO THE 2023 SEASON

Aramark Premium Services is thrilled to kick off the 2023 Houston Astros baseball season as the exclusive foodservice provider at Minute Maid Park.

We have a passion for the highest quality food and service, and our highly skilled culinary team has crafted a wide array of menu choices.

We take pride in attending to every detail and we look forward to making the luxury suite experience memorable.

## CONTACT

### ARAMARK PREMIUM SERVICES

1800 Congress Street  
Houston, Texas 77002

*MinuteMaidParkCatering@aramark.com*  
main 713.259.8088

### ALEJANDRA SANCHEZ

Suites & Catering Sales Manager

*Sanchez-Alejandra2@aramark.com*  
cell 713.325.3254

### BREANNA MARTINEZ

Suites & Catering  
Operations Manager

*Martinez-Breanna@aramark.com*





CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

Welcome  
Aramark  
Culinary Team 4

# Aramark Culinary Team

Minute Maid Park is proud to introduce you to our talented culinary team. This collection of chef's led by Aramark's Scott Strickland challenges his team to infuse their culinary experience, artistry and diversity into our menus. From concessions, suites, private clubs and our very own home team clubhouse that fuels our teams athletes, you can trust there will be an extraordinary out of the box offering to explore. This group has developed a diverse selection of new food and beverage items for Houston Astros fans to enjoy during the 2023 MLB Season.

Below is a picture captured of our culinary team enjoying last year's World Series celebrations!





CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

Home Run 5  
 Infield Fiesta  
 Bullpen BBQ  
 Steakhouse  
 Grand Slam

# Home Run PACKAGE

SERVES APPROXIMATELY | 12 - 14 GUESTS / \$1,175 | 22 - 24 GUESTS / \$1,800

No Substitutions

## CHOPPED KALE SALAD **GF / VEG**

Quinoa, Dried Cranberry, Toasted Almonds, Feta Cheese, Radish, Green Goddess Dressing

## MARKET STYLE FRUIT **GF / VEG**

Watermelon, Cantaloupe, Honeydew, Pineapple, Fresh Berries

## BAVARIAN PRETZEL STICKS **VEG**

Sea Salt Coated Soft Pretzels, Hot Beer Cheese Dip

## CHICKEN BLTA SLIDERS

Grilled Chicken, Crispy Bacon, Lettuce, Tomato, Avocado, Slider Buns, Black Pepper Ranch Dip

## HAND BREADED CHICKEN TENDERS

Jalapeño Ranch, Honey Mustard, BBQ Sauce

## PULLED PORK SLIDER

Slow Smoked Pork, Breggy Bomb Swamp Sauce, Pickle Chips, Coleslaw, Slider Buns

## LOADED POTATO SKINS **GF**

Brisket, Cheddar, Pepper Jack Cheese, Green Onions, Hot Beer Cheese Dip\*

## TRIPLE CROWN NACHO BAR **GF**

Green Chicken, Beef Picadillo, White Queso, Fire Roasted Tomato Salsa, Pickled Jalapeños, Crema, Crispy Tostitos® Tortilla Chips

## GRILLED ALL BEEF HOT DOGS **GF**

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns\*

## WARM CRAVEWORTHY COOKIES **VEG**

6 Chocolate Chip, 3 Peanut Butter, 3 Oatmeal Raisin

## SEASONAL BERRIES SHORTCAKE TRIFLE **VEG**

Citrus Whipped Cream

## UNLIMITED BALLPARK DELIGHTS **GF / VEG**

Freshly Popped Popcorn, Roasted Ballpark Peanuts, Cracker Jack®, Assorted Packaged Nuts



### RECOMMENDED WINE PAIRINGS

Santa Margherita Brut Rose \$99  
*Italy*

Four Graces Pinot Noir \$70  
*Oregon*



### PACKAGE ENCHACEMENTS

Texas Sized  
 Onion Ring Tower **VEG** \$80  
 Hot Beer Cheese Dip

Crispy Fried Shrimp \$175  
 Cocktail Sauce, Tartar Sauce

Oak Smoked Pork Ribs **GF** \$200  
 BBQ Rubbed



Gluten Friendly **GF** / Vegetarian **VEG**

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.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

- Home Run
- Infield Fiesta 6
- Bullpen BBQ
- Steakhouse
- Grand Slam

# Infield Fiesta PACKAGE

SERVES APPROXIMATELY | 12 - 14 GUESTS / \$1,175 | 22 - 24 GUESTS / \$1,800

No Substitutions

## TEX MEX SALAD GF / VEG

Mixed Baby Greens, Roasted Corn, Tomatoes, Peppers, Pickled Jalapeños, Queso Fresco, Toasted Pepitas, Crispy Tortillas, Cilantro Lime Dressing

## MEXICAN SHRIMP CEVICHE GF

Salty Crackers\*, Lemon Wedges

## LOADED HOUSE QUESO GF

White Queso, Chorizo + Black Beans, Crispy Tostitos® Tortilla Chips

## PORK AL PASTOR

Grilled Pineapple, Diced Onions, Cilantro, Corn Tortillas

## MIXED FAJITA PLATTER GF

Cilantro Grilled Skirt Steak, Tequila Lime Chicken, Cilantro Lime Rice, Fresh + Pickled Jalapeños, Fire Roasted Tomato Salsa, Pico de Gallo, Crema, Flour Tortillas\*

**ADD** Corn Tortillas, to Make it a Gluten Friendly Option \$15

## MINI QUESADILLAS

Half Chicken, Half Pepperjack + Oaxaca Cheese, Cilantro Lime Crema

## ROASTED CREAMED CORN GF / VEG

Jalapeños, Cream Cheese, Spices

## CHARRO BEANS GF

Braised Pinto Beans, Onions, Peppers, Jalapeño Infused Bacon, Sausage, Cilantro

## GRILLED ALL BEEF HOT DOGS GF

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns\*

## WARM CRAVEWORTHY COOKIES VEG

6 Chocolate Chip, 3 Peanut Butter, 3 Oatmeal Raisin

## CARAMEL FILLED CHURROS VEG

Cinnamon Sugar

## UNLIMITED BALLPARK DELIGHTS GF / VEG

Freshly Popped Popcorn, Roasted Ballpark Peanuts, Cracker Jack®, Assorted Packaged Nuts



### RECOMMENDED WINE PAIRINGS

Aperture Chenin Blanc \$57  
*California*

Decoy Cabernet Sauvignon \$71  
*California*



### PACKAGE ENCHACEMENTS

Suite Side Guacamole GF / VEG \$85  
Made fresh in your Suite with all needed  
Condiments to Customize  
Crispy Tostitos® Tortilla Chips

#### Roasted Vegetable

Enchiladas GF / VEG \$100

Cheese Enchiladas Topped with  
Enchilada Sauce, Roasted Vegetables,  
Pepper Jack Cheese, Cilantro

Seafood Fajita Add-On GF \$500

Lemon Garlic Broiled Lobster Tails,  
Grilled White Fish, Grilled Jumbo Shrimp,  
Cilantro Lime Rice, Flour Tortillas\*



Gluten Friendly GF / Vegetarian VEG

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.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

- Home Run
- Infield Fiesta
- Bullpen BBQ 7
- Steakhouse
- Grand Slam

# Bullpen BBQ PACKAGE

SERVES APPROXIMATELY | 12 - 14 GUESTS / \$1,350 | 22 - 24 GUESTS / \$2,100

No Substitutions

## SOUTHERN SALAD GF / VEG

Baby Field Greens, Mixed Berries, Spiced Pecans, Blue Cheese Crumbles, White Balsamic Vinaigrette

## RELISH TRAY VEG

Sliced White Onion, Pickled Jalapeños, Dill Pickle Chips, White Texas Toast

## BAKED POTATO SALAD

Bacon, Sour Cream, Cheddar Cheese, Green Onions

## CARAMELIZED ONION DIP VEG

Kettle Chips

## BBQ GRILLED CHICKEN TENDERS

Onions & Peppers, Chipotle Honey

## OAK SMOKED PORK RIBS GF

BBQ Rubbed

## 18 HOUR SMOKED BEEF BRISKET

Breggy Bomb Swamp Sauce

## BASKET OF WARM CORNBREAD VEG

## GREEN BEANS GF / VEG

Pearl Onions, Roasted Tomatoes

## LOADED MAC & CHEESE

Four Cheese Blend, Bacon, Green Onions

## GRILLED ALL BEEF HOT DOGS + SAUSAGES

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns

## WARM CRAVEWORTHY COOKIES VEG

6 Chocolate Chip, 3 Peanut Butter, 3 Oatmeal Raisin

## BOURBON PECAN PIE VEG

Whipped Cream

## UNLIMITED BALLPARK DELIGHTS GF / VEG

Freshly Popped Popcorn, Roasted Ballpark Peanuts, Cracker Jack®, Assorted Packaged Nuts



Gluten Friendly GF / Vegetarian VEG

\*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.



**RECOMMENDED WINE PAIRINGS**

Aperture Sauvignon Blanc \$80  
*California*

The Vice "The House",  
Cabernet Sauvignon \$95  
*California*



**PACKAGE ENCHACEMENTS**

Astro Bombs \$110

BBQ Brisket Cream Cheese Stuffed  
Jalapeños Wrapped in Bacon

Diamond Club Fried Chicken \$150  
8 Cut Piece Fried Chicken, Country Gravy

Killen's Smoked Turkey \$230  
BBQ Sauce




Prices subject to additional fees and taxes.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

Home Run  
Infield Fiesta  
Bullpen BBQ  
Steakhouse 8  
Grand Slam

# Steakhouse PACKAGE

SERVES APPROXIMATELY | 12 - 14 GUESTS / \$1,350 | 22 - 24 GUESTS / \$2,100

No Substitutions

## VEGGIE COBB SALAD GF / VEG

Romaine, Bleu Cheese Crumbles, Cherry Tomatoes, Boiled Egg, English Cucumbers, Olives, Ranch Dressing

## CHICKEN BLTA SLIDERS

Sliced Grilled Chicken, Crispy Bacon, Lettuce, Tomato, Avocado, Slider Buns, Black Pepper Ranch Dip

## BROCCOLI + ARTICHOKE DIP VEG

Crispy Tostitos® Tortilla Chips

## BUILD YOUR OWN FRESH CUT FRIES

Beer Cheese Fondue, Pork Burnt Ends, Fresh + Pickled Jalapeños, Pico de Gallo, Jalapeño Ranch

## SMOKED + GRILLED PORTERHOUSE 48oz GF

Onions & Mushrooms, Horseradish Cream, Peppercorn Demi-Glace, Slider Buns\*

## SEAFOOD CAKES

Seabass, Snapper, Jumbo Lump Crab, Remoulade Sauce

## ROASTED CREAMED CORN GF / VEG

Jalapeños, Cream Cheese, Spices

## HERB GRILLED VEGETABLES GF / VEG

## GRILLED ALL BEEF HOT DOGS GF

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns\*

## PEACH COBBLER VEG

Whipped Cream

## WARM CRAVEWORTHY COOKIES VEG

6 Chocolate Chip, 3 Peanut Butter, 3 Oatmeal Raisin

## UNLIMITED BALLPARK DELIGHTS GF / VEG

Freshly Popped Popcorn, Roasted Ballpark Peanuts, Cracker Jack®, Assorted Packaged Nuts



Gluten Friendly GF / Vegetarian VEG 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.



### RECOMMENDED WINE PAIRINGS

Matanzas Creek Chardonnay \$80  
*California*

Duckhorn Vineyards Merlot \$135  
*California*



### PACKAGE ENCHACEMENTS

Hill Country Cheese & Charcuterie Platter GF \$250

Purple Haze Goat Cheese, Redneck Cheddar, Red Rock Blue Cheese, Prosciutto, Salami, Mortadella, Wildflower Honey, Orange Marmalade, Assorted Grilled Vegetables, Flatbreads\* + Cracker Basket\*

Diamond Club Fried Chicken \$150  
8 Cut Piece Fried Chicken, Country Gravy

Surf & Turf Queso GF \$160  
White Queso, Skirt Steak, Shrimp, Corn + Jalapeño Relish, Crispy Corn Tortillas





CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

Home Run  
Infield Fiesta  
Bullpen BBQ  
Steakhouse  
Grand Slam 9

# Grand Slam PACKAGE

SERVES APPROXIMATELY | 12 - 14 GUESTS / \$1,950 | 22 - 24 GUESTS / \$3,050

No Substitutions

## HEIRLOOM TOMATO + ASPARAGUS SALAD **GF / VEG**

Bocconcini Cheese, Watercress, Heart of Palm, Toasted Almonds  
Tarragon Vinaigrette

## HILL COUNTRY CHEESE + CHARCUTERIE PLATTER **GF**

Purple Haze Goat Cheese, Redneck Cheddar, Red Rock Blue Cheese,  
Prosciutto, Salami, Mortadella, Wildflower Honey, Orange Marmalade,  
Assorted Grilled Vegetables, Flatbreads\* + Cracker Basket\*

## COD FRIED SANDWICH

Vinegery Cabbage, Tartar Sauce, Potato Bun

## FOUR CHEESE RAVIOLI **VEG**

Alfredo Sauce, Broccolini, Roasted Onions, Tomatoes

## 45 DAY DRY AGED BONE-IN BEEF RIBEYE **GF**

Shishito Peppers, Cipollini Onions, Au jus, Slider Buns\*

## SWEET & SPICY PORK BELLY CHOPS

Charred Broccolini

## ROASTED BRUSSELS SPROUTS **GF**

Grapes, Crispy Prosciutto, Spicy Honey

## AU GRATIN POTATOES **VEG**

Yukon Gold Potatoes, Parmesan Cream, Butter, Grated Cheese

## GRILLED ALL BEEF HOT DOGS & SAUSAGES

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions,  
Coney Buns

## WARM CRAVEWORTHY COOKIES **VEG**

6 Chocolate Chip, 3 Peanut Butter, 3 Oatmeal Raisin

## DUTCH APPLE PIE **VEG**

Apples, Crunchy Streusel Topping, Whipped Cream

## UNLIMITED BALLPARK DELIGHTS **GF / VEG**

Freshly Popped Popcorn, Roasted Ballpark Peanuts,  
Cracker Jack®, Assorted Packaged Nuts



### RECOMMENDED WINE PAIRINGS

Cakebread Cellars Chardonnay \$140  
*California*

Querceto Tuscan Red \$50  
*Italy*



### PACKAGE ENCHACEMENTS

Brisket Empanadas \$100  
Roasted Corn, Black Beans,  
Pepper Jack Cheese, Cilantro Cream Sauce

Roasted Bone-In  
Chicken Breast \$200  
Fried Gnocchi, Wilted Spinach, Green Peas,  
Sun-Dried Tomato Cream Sauce

Grilled Salmon \$300  
Braised Fennel & Leeks, Israeli Couscous,  
Parsley Cream Sauce



Gluten Friendly **GF** / Vegetarian **VEG**

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.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

Snacks + Dips 10  
 Chilled Platters  
 Hot Starters  
 Salads  
 Handhelds  
 Collaborations +  
 Pizza  
 Entrées  
 Sides  
 Desserts  
 Dietary Index

# Snacks + Dips

All Items Serve Approximately 14 Guests per Order / Unless Otherwise Noted

## SNACKS

**BOTTOMLESS FRESHLY  
 POPPED POPCORN** GF / VEG \$55  
 Up to 25 Guests

**ROASTED BALLPARK  
 PEANUTS** GF / VEG \$6  
 Individual Bag

**CRACKER JACK®** GF / VEG \$6  
 Individual Bag

**ASSORTED LAY'S  
 PACKAGE NUTS** GF / VEG \$6  
 Roasted Almonds, Deluxe Nut Mix, Cashews

**COTTON CANDY** GF / VEG \$6.25  
 Individual Bag

**UNLIMITED BALLPARK  
 DELIGHTS** GF / VEG \$160  
 Freshly Popped Popcorn, Roasted Ballpark Peanuts  
 Assorted Package Nuts, Cracker Jack®  
 Up to 25 Guests



## DIPS

**SUITE SIDE GUACAMOLE** GF / VEG \$100  
 Made Fresh in Your Suite with all needed  
 Condiments To Customize, Crispy Tostitos® Tortilla Chips

**CHIPS & SALSA BAR** GF / VEG \$70  
 Fire Roasted Tomato Salsa, Tomatillo Salsa,  
 Black Bean Corn Relish, Crispy Tostitos® Tortilla Chips

**BAVARIAN PRETZEL STICKS** VEG \$75  
 Sea Salt Coated Soft Pretzels, Hot Beer Cheese Dip

**DIPS & CHIPS** \$75  
 Caramelized Onion, Baked Potato Dip,  
 Jalapeño Pimento Cheese, Kettle Chips

**SIGNATURE HOUSE QUESO** GF / VEG \$75  
 Crispy Tostitos® Tortilla Chips

**LOADED HOUSE QUESO** GF \$100  
 White Queso, Chorizo & Black Beans  
 Crispy Tostitos® Tortilla Chips



Gluten Friendly GF / Vegetarian VEG

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.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

Snacks + Dips  
Chilled Platters 11  
Hot Starters  
Salads  
Handhelds  
Collaborations +  
Pizza  
Entrées  
Sides  
Desserts  
Dietary Index

# Chilled Platters

All Items Serve Approximately 14 Guests per Order

## DEVILED EGGS **GF** \$65

Half Traditional Flavor, Half Topped with Pork Burnt Ends

## MARKET STYLE FRUIT **GF / VEG** \$95

Watermelon, Cantaloupe, Honeydew, Pineapple, Fresh Berries

## FARMERS MARKET SEASONAL CRUDITÉS & DIPS **GF / VEG** \$95

Ranch Dressing, Hummus

## CHEESE TRIO & CHARCUTERIE PLATTER **GF** \$135

Cheddar, Pepper Jack, Swiss, Dried Fruits, Berries + Honey, Prosciutto, Salami, Mortadella, Whole Grain Mustard, Flatbread\* & Cracker Basket\*

## SHRIMP COCKTAIL **GF** \$195

Cocktail Sauce, Lemon Wedges

## HILL COUNTRY CHEESE & CHARCUTERIE PLATTER **GF** \$275

Purple Haze Goat Cheese, Redneck Cheddar, Red Rock Blue Cheese, Prosciutto, Salami, Mortadella, Wildflower Honey, Orange Marmalade, Assorted Grilled Vegetables, Flatbreads\* + Cracker Basket\*

## CHILLED & GRILLED SEAFOOD DISPLAY **GF** \$450

Crab Claws, Lobster Tails, Jumbo Poached Shrimp, Pesto Grilled Shrimp, Cocktail Sauce, Lemon Aioli



Gluten Friendly **GF** / Vegetarian **VEG**

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.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

- Snacks + Dips
- Chilled Platters
- Hot Starters 12
- Salads
- Handhelds
- Collaborations + Pizza
- Entrées
- Sides
- Desserts
- Dietary Index

# Hot Starters

All Items Serve Approximately 14 Guests per Order

## HANGED BACON GF \$85

Brown Sugar, Crushed Red Pepper

## TEXAS SIZED ONION RING TOWER VEG \$85

Hot Beer Cheese Dip

## BRISKET EMPANADAS \$110

Roasted Corn, Black Beans, Pepper Jack Cheese, Cilantro Cream Sauce

## ASTRO BOMBS \$120

BBQ Brisket Cream Cheese Stuffed Jalapeños Wrapped in Bacon

## MINUTE MAID TOTCHOS \$125

Tater Tots Loaded with Pork Burnt Ends

Beer Cheese + BBQ Sauce on Side

## MINI QUESADILLAS \$145

Half Chicken

Half Pepperjack + Oaxaca Cheese

Cilantro Lime Crema

## HAND BATTERED

## CHICKEN TENDERS \$160

Jalapeño Ranch, Honey Mustard, BBQ Sauce

## CRISPY FRIED SHRIMP \$190

Cocktail Sauce, Tartar Sauce

## TRIPLE CROWN

## NACHO BAR GF \$250

Green Chicken, Beef Picadillo,

White Queso, Fire Roasted Tomato Salsa,

Pickled Jalapeños, Crema,

Crispy Tostitos® Tortilla Chips



Gluten Friendly GF / Vegetarian VEG

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.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

- Snacks + Dips
- Chilled Platters
- Hot Starters
- Salads 13
- Handhelds
- Collaborations + Pizza
- Entrées
- Sides
- Desserts
- Dietary Index

# Salads

All Items Serve Approximately 14 Guests per Order

## TEX MEX SALAD **GF / VEG** \$75

Mixed Baby Greens, Roasted Corn, Tomatoes, Peppers, Pickled Jalapeños, Queso Fresco, Toasted Pepitas, Crispy Tortillas  
Cilantro Lime Dressing

## VEGGIE COBB SALAD **GF / VEG** \$75

Romaine, Bleu Cheese Crumbles, Cherry Tomatoes, Boiled Eggs, English Cucumbers, Olives  
Ranch Dressing

## GARDEN SALAD **GF / VEG** \$75

Romaine Lettuce, Roma Tomatoes, Cucumbers, Broccoli, Cheddar Cheese  
Ranch Dressing

## SOUTHERN SALAD **GF / VEG** \$75

Baby Field Greens, Mixed Berries, Spiced Pecans, Blue Cheese Crumbles  
White Balsamic Vinaigrette

## BAKED POTATO SALAD \$75

Bacon, Sour Cream, Cheddar Cheese, Green Onions

## ADD PROTEIN TO ANY SALAD

Grilled Chicken Breast <b>GF</b>	\$50
Poached Shrimp <b>GF</b>	\$100
Grilled Tenderloin <b>GF</b>	\$125



Gluten Friendly **GF** / Vegetarian **VEG**

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.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

Snacks + Dips  
 Chilled Platters  
 Hot Starters  
 Salads  
**Handhelds 14**  
 Collaborations +  
 Pizza  
 Entrées  
 Sides  
 Desserts  
 Dietary Index

# Handhelds

All Items Serve Approximately 14 Guests per Order

## HOT

### NOT YOUR SUNDAY CHICKEN SANDWICH \$115

Fried Chicken Thigh, Coleslaw, Jalapeño Honey Glaze, Slider Bun

### PULLED PORK SLIDER \$150

Slow Cooked Pork, Breggy Bomb Swamp Sauce, Pickle Chips, Coleslaw, Slider Buns

### COD FRIED SANDWICH \$175

Vinegary Cabbage, Tartar Sauce, Potato Bun

### CRAWFORD DOG \$155

Griddle Hot Dogs, Yellow Mustard, Crawford Bacon Onion Jam, Potato Bun

### GRILLED ALL BEEF HOT DOGS GF \$155

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns\*

### GRILLED ALL BEEF HOT DOGS & SAUSAGES \$155

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns

### ULTIMATE HOT DOG & TOPPINGS EXPERIENCE \$200

Grilled All Beef Hot Dogs, Texas Chili, Shredded Cheddar, Caramelized Onions, Chopped Bacon, Coleslaw, Sauerkraut, Chicago Relish, Pico de Gallo, Pickled Jalapeños, Sport Peppers, Cotija Cheese, Grain Mustard



## COLD

### CHICKEN BLTA SLIDERS \$100

Sliced Grilled Chicken, Crispy Bacon, Lettuce, Tomato, Avocado, Slider Buns  
Black Pepper Ranch Dip

### TURKEY CLUB WRAP \$135

Turkey, Bacon, Lettuce, Tomato, Avocado, Mayonnaise, Spinach Wrap  
Ranch Dressing

### GRILLED VEGGIE WRAP VEG \$135

Mushrooms, Zucchini & Squash with a Balsamic Drizzle + Hummus Spread, Spinach Wrap  
Ranch Dressing

### SMOKED RIBEYE STEAK SANDWICH \$155

Shaved Ribeye, Sweet Caramelized Onions, Boursin Cheese, Arugula, Slider Bun



Gluten Friendly GF / Vegetarian VEG

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.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

- Snacks + Dips
- Chilled Platters
- Hot Starters
- Salads
- Handhelds
- Collaborations + Pizza 15
- Entrées
- Sides
- Desserts
- Dietary Index

# Concourse Collaborations

Items Based on Availability



## PLUCKERS FRIED CHICKEN WINGS \$175

Item Serves Approximately 14 Guests  
 Half Buffalo Medium  
 Half Lemon Pepper  
 Pluckers Ranch Dressing



## SHAKE SHACK SHACKBURGERS \$145

10 Burgers  
 100% All-Natural Angus  
 Beef Cheeseburger, Lettuce,  
 Tomato, Shacksauce,  
 Non-GMO Potato Bun



## KILLEN'S SMOKED TURKEY \$250

Item Serves Approximately 14 Guests  
 BBQ Sauce

# Gallagher Club Pizza

16" PIZZA

## CHEESE PIZZA VEG \$45

San Marzao Pomodoro, Mozzarella Cheese

## VEGGIE PIZZA VEG \$45

San Marzao Pomodoro, Onions, Peppers, Mushrooms, Spinach, Mozzarella Cheese

## PEPPERONI PIZZA \$45

San Marzao Pomodoro, Pepperoni, Mozzarella Cheese

## MEAT LOVERS PIZZA \$45

San Marzao Pomodoro, Pepperoni, Sausage, Beef, Bacon, Mozzarella Cheese

Gluten Friendly GF / Vegetarian VEG

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.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

Snacks + Dips  
 Chilled Platters  
 Hot Starters  
 Salads  
 Handhelds  
 Collaborations +  
 Pizza  
 Entrées 16  
 Sides  
 Desserts  
 Dietary Index

# Entrées

All Items Serve Approximately 14 Guests per Order / Unless Otherwise Noted

## BEYOND BURGERS GF / VEG \$85

(7 Patties) Lettuce, Tomato, Pickle, Cheddar Cheese, Buns\*

## FOUR CHEESE RAVIOLI VEG \$155

Alfredo Sauce, Broccolini, Roasted Onions, Tomatoes

## BBQ GRILLED CHICKEN TENDERS \$155

Onions & Peppers, Chipotle Honey

## ROASTED BONE-IN CHICKEN BREAST \$225

Fried Gnocchi, Wilted Spinach, Green Peas, Sun-Dried Tomato Cream Sauce

## MIXED FAJITA PLATTER GF \$275

Cilantro Grilled Skirt Steak, Cilantro Lime Chicken, Cilantro Lime Rice, Fresh + Pickled Jalapeños, Fire Roasted Tomato Salsa, Pico de Gallo, Crema, Flour Tortillas\*

**ADD** Corn Tortillas to Make it a Gluten Friendly Option \$15

## CHILLED BEEF TENDERLOIN PLATTER GF \$275

Black Pepper Grilled & Chilled Beef Tenderloin, Vine Ripe Tomatoes, Giardiniera, Horseradish Cream, Whole Grain Mustard, Arugula, Blue Cheese Crumbles, Slider Buns\*

## 18 HOUR SMOKED BEEF BRISKET \$300

Breggy Bomb Swamp Sauce

**ADD** Relish Tray GF / VEG \$35

Sliced White Onion, Pickled Jalapeños, Dill Pickle Chips, White Texas Toast\*

## SWEET & SPICY PORK BELLY CHOPS \$350

Charred Broccolini

## SEAFOOD CAKES \$350

Seabass, Snapper, Jumbo Lump Crab, Remoulade Sauce



Gluten Friendly GF / Vegetarian VEG

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.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

Snacks + Dips  
Chilled Platters  
Hot Starters  
Salads  
Handhelds  
Collaborations +  
Pizza  
Entrées  
Sides 17  
Desserts  
Dietary Index

# Sides

All Items Serve Approximately 14 Guests per Order

## GREEN BEANS GF / VEG \$75

Pearl Onions, Roasted Tomatoes

## HERB GRILLED VEGETABLES GF / VEG \$75

## CHARRO BEANS GF \$75

Braised Pinto Beans, Onions, Peppers, Jalapeño Infused Bacon, Sausage, Cilantro

## ROASTED CREAMED CORN GF / VEG \$75

Jalapeños, Cream Cheese, Spices

## LOADED MASHED POTATOES \$75

Russet Potatoes, Sour Cream, Green Onions, Cheddar Cheese, Crispy Bacon

## LOADED MAC & CHEESE \$75

Four Cheese Blend, Bacon, Green Onions

## CILANTRO LIME RICE GF / VEG \$75



Gluten Friendly GF / Vegetarian VEG

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.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

- Snacks + Dips
- Chilled Platters
- Hot Starters
- Salads
- Handhelds
- Collaborations + Pizza
- Entrées
- Sides
- Desserts 18
- Dietary Index

# Desserts

All Items Serve Approximately 14 Guests per Order / Unless Otherwise Noted

## WARM CRAVEWORTHY COOKIES **VEG** \$38

6 Chocolate Chip, 3 Peanut Butter, 3 Oatmeal Raisin

## BLONDIE BARS **VEG** \$48

Butterscotch Blondie Stuffed with Walnut Chunks & Chocolate Chips

## CARAMEL FILLED CHURROS **VEG** \$48

Cinnamon Sugar

## PB&J DONUTS **VEG** \$48

Powdered Sugar, Whipped Cream

## CHIMICHANGA CHEESECAKE **VEG** \$65

Raspberry Sauce

## SEASONAL BERRIES SHORTCAKE TRIFLE **VEG** \$75

Citrus Whipped Cream

## 6 LAYER CHOCOLATE CAKE **VEG** \$150

## SPECIALTY CAKE ORDERS

### ASTROS LOGO + COLORS WITH CUSTOM MESSAGING

Must Receive Order 5 Business Days in Advance

**10" Round Cake** Feeds Roughly 15 \$130

**Quarter Sheet Cake** Feeds Roughly 25 \$150

**Half Sheet Cake** Feeds Roughly 50 \$200

**Full Sheet Cake** Feeds Roughly 100 \$300

*Custom Design Options Available Upon Request*



## DESSERT CART

ADD THE LEGENDARY  
MINUTE MAID PARK  
LUXURY DESSERT CART SERVICE  
TO YOUR SUITE EXPERIENCE.

Simply check "YES" on  
your order form and the cart  
will stop by your suite  
before the end of 7th inning.

### THE CART IS LOADED WITH

- Ice Cream
- Assorted Candies
- Baked Goods
- Dessert Liqueurs
- And So Much More!



Gluten Friendly **GF** / Vegetarian **VEG**

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.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

Snacks + Dips  
 Chilled Platters  
 Hot Starters  
 Salads  
 Handhelds  
 Collaborations +  
 Pizza  
 Entrées  
 Sides  
 Desserts  
 Dietary Index 19

# Dietary Index

## GLUTEN FRIENDLY GF

- Beyond Burgers
- Charro Beans
- Cheese Trio & Charcuterie Platter
- Chilled Beef Tenderloin
- Grilled Chicken Breast
- Chilled & Grilled Seafood
- Chips & Salsa Bar
- Cilantro Lime Rice
- Cotton Candy
- Cracker Jack®
- Deviled Eggs
- Farmers Market Seasonal Crudités & Dips
- Garden Salad
- Green Beans
- Grilled All Beef Hot Dogs
- Grilled Tenderloin
- Hanged Bacon
- Heirloom Tomato + Asparagus Salad
- Herb Grilled Vegetables
- Hill Country Cheese & Charcuterie Platter
- Loaded House Queso
- Market Style Fruit
- Mexican Shrimp Ceviche
- Mixed Fajita Platter
- Nacho Bar
- Package Nuts
- Poached Shrimp
- Popped Popcorn
- Roasted Ballpark Peanuts
- Roasted Brussels Sprouts
- Roasted Creamed Corn
- Shrimp Cocktail
- Signature House Queso
- Southern Salad
- Suite Side Guacamole
- Tex Mex Salad
- Unlimited Ballpark Delights
- Veggie Cobb Salad

## VEGETARIAN VEG

- 6 Layer Chocolate Cake
- Au Gratin Potatoes
- Bavarian Pretzel Sticks
- Beyond Burgers
- Blondie Bars
- Broccoli + Artichoke Dip
- Bourbon Pecan Pie
- Caramel Filled Churros
- Caramelized Onion Dip
- Cheese Pizza
- Chimichanga Cheesecake
- Chips & Salsa Bar
- Chopped Kale Salad
- Cilantro Lime Rice
- Cotton Candy
- Cracker Jack®
- Dutch Apple Pie
- Farmers Market Seasonal Crudités & Dips
- Four Cheese Ravioli
- Garden Salad
- Green Beans
- Grilled Veggie Wrap
- Heirloom Tomato + Asparagus Salad
- Herb Grilled Vegetables
- Market Style Fruit
- PB&J Donuts
- Peach Cobbler
- Popped Popcorn
- Relish Tray
- Roasted Ballpark Peanuts
- Roasted Creamed Corn
- Seasonal Berries Shortcake Trifle
- Signature House Queso
- Southern Salad
- Suite Side Guacamole
- Texas Sized Onion Ring Tower
- Tex Mex Salad
- Veggie Cobb Salad
- Veggie Pizza
- Warm Cornbread
- Warm Craveworthy Cookies

.....

Please note, Minute Maid Stadium, is not a nut-free facility and we cannot guarantee the absence of cross-contamination. However our staff take extra care when preparing foods to avoid potential risks as much as possible.

This guide is intended to be used as a reference only.

Please speak to a Sales Manager when placing your order or to a Supervisor on Event Day should you have any questions.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

Beverage Packages 20  
Open Bar  
Non-Alcoholic  
Beer  
Wine  
Spirits

# Beverage Packages

No Substitutions

## THE GOLD GLOVE PACKAGE \$1,050

### 1 SIX PACK OF EACH

Dasani®, Coca-Cola®, Diet Coke®, Sprite®, Club Soda, Tonic Water

### 3 OF EACH

Cranberry Juice, Minute Maid® Orange Juice

### 1 SIX PACK OF EACH

Bud Light, Miller Lite, Modelo Especial, Karbach Hopadillo IPA, Karbach Love Street, Karbach Crawford Bock

### 1 BOTTLE EACH

Jack Daniel's Black, Tanqueray, Bacardi Rum, Dewar's, Patrón Silver, Tito's, Jim Beam

### 1 BOTTLE EACH

Bloody Mary Mix, Margarita Mix, Triple Sec  
Cocktail Cherries, Cocktail Olives, Oranges, Lemons, Limes

## THE SILVER SLUGGER PACKAGE \$625

### 1 SIX PACK OF EACH

Dasani®, Coca-Cola®, Diet Coke®, Sprite®

### 2 SIX PACKS OF EACH

Bud Light, Michelob Ultra, Miller Lite

### 1 SIX PACK OF EACH

Modelo Especial, Karbach Hopadillo IPA, Karbach Love Street, Karbach Crawford Bock, Karbach Ranch Water

### 1 BOTTLE

Robert Mondavi Chardonnay

### 2 BOTTLES

Robert Mondavi Cabernet Sauvignon  
Limes

## BREGMAN BUBBLE \$100

- 2 La Marca Prosecco
- 2 Minute Maid Orange Juice
- 1 Cranberry Juice
- 1 Grapefruit Juice
- 1 Pineapple Juice

## TUVE'S TEQUILA \$155

- 1 Hornitos Reposado
- 1 Margarita Mix
- 1 Triple Sec
- 2 Minute Maid Orange Juice
- 1 Margarita Salt
- Limes

## ALVEREZ VODKA BAR \$185

- 1 Titos Vodka
- 1 Bloody Mary Mix
- 2 Cranberry Juice
- 2 Minute Maid Orange Juice
- 3 Club Soda
- 3 Tonic
- 2 Ginger Beer
- Limes

## DUSTY'S OLD FASHIONED \$185

- 1 Maker's Mark
- 1 Amarena Toschi Black Cherries Jar
- 1 Orange Bitters
- 1 Simple Syrup
- Oranges

Prices subject to additional fees and taxes.



CONTENT

WELCOME

PACKAGES

À LA CARTE

**BEVERAGES**

SUITE INFO

Beverage Packages  
Open Bar 21  
Non-Alcoholic  
Beer  
Wine  
Spirits

# Open Bar

No Substitutions No Substitutions / Must pay per person price for all guests in the suite

## **BEER + WINE** \$75 per person

### NON-ALCOHOLIC

Dasani®  
Coca-Cola®  
Diet Coke®  
Sprite®

### BEER

Bud Light  
Michelob Ultra  
Miller Lite  
Modelo Especial  
Karch Hopydillo IPA  
Karch Crawford Bock  
Stella Artois  
Eureka Heights Somethin' Light

### SELTZER

Karch Ranch Water

### WINE

Robert Mondavi Chardonnay  
Robert Mondavi Cabernet Sauvignon  
La Marca Prosecco

## **PREMIUM** \$100 per person

### SPIRITS

Tanqueray  
Maker's Mark  
Bacardi Light  
Dewer's  
Hornitos Reposado  
Tito's  
Crown Royal

### BAR SUPPLIES

Bloody Mary Mix  
Margarita Mix  
Triple Sec  
Club Soda  
Tonic Water  
Cocktail Cherries  
Cocktail Olives  
Oranges  
Lemons  
Limes  
Margarita Salt  
Tabasco Sauce

### NON-ALCOHOLIC

Dasani®  
Coca-Cola®  
Diet Coke®  
Sprite®  
Cranberry Juice  
Grapefruit Juice  
Minute Maid® Orange Juice

### BEER

Bud Light  
Michelob Ultra  
Miller Lite  
Modelo Especial  
Karch Hopydillo IPA  
Karch Crawford Bock  
Stella Artois

### SELTZER

White Claw Mango Seltzer

### WNE

Robert Mondavi Chardonnay  
Robert Mondavi Cabernet Sauvignon  
La Marca Prosecco



## **ASTROS SOUVENIR CUP**

**5 CUPS / \$30**

*\*Rotational Offerings Throughout Season*

### **LOOKING FOR SOMETHING NOT LISTED**

Please call Aramark Suite Sales at 713.259.8088 **5 business days** prior to the event day.

Prices subject to additional fees and taxes.



CONTENT

WELCOME

PACKAGES

À LA CARTE

**BEVERAGES**

SUITE INFO

Beverage Packages

Open Bar

Non-Alcoholic 22

Beer 22

Wine

Spirits

# Non-Alcoholic

## COCA-COLA® SOFT DRINKS \$24

Six Pack / 12oz

Coca-Cola®

Coke Zero®

Diet Coke®

Sprite®

Pibb Xtra®

## BOTTLED WATER

Six Pack

Dasani® 16.9oz \$27

Smartwater 16.9oz \$35

Topo Chico \$35

Topo Chico Lime \$35

## SPECIALITY DRINKS

Six Pack

Agua Fresca, Hibiscus 16oz \$35

Minute Maid Lemonade 20oz \$35

## MINUTE MAID® FRUIT JUICES \$5.50

12oz Bottle

Apple

Tropical

Orange

## PREMIUM COFFEE \$49

Gallon

Regular

Decaffeinated



# Beer

By the Six Pack 16oz / Unless Otherwise Noted

## DOMESTIC \$43

Budweiser

Bud Light

Coors Light

Miller Lite

## PREMIUM \$51

Modelo Especial

Dos XX Lager

Michelob Ultra

Stella Artois

## NON-ALCOHOLIC \$41

Budweiser Zero 12oz

## CRAFT \$51

Eureka Heights Somethin' Light

Karbach Cerveza

Karbach Hopadillo IPA

Karbach Crawford Bock

Karbach Love Street

Shiner Bock

## HARD SELTZERS \$51

**Gluten Free**

Karbach Ranch Water, Lime & Agave

White Claw, Mango

Hornitos, Pineapple 12oz

Nutrl Pineapple four pack/12oz

Nutrl Watermelon four pack/12oz

Nutrl Lemonade four pack/12oz



## LOOKING FOR SOMETHING NOT LISTED

Please call Aramark Suite Sales at 713.259.8088 **5 business days** prior to the event day.

Prices subject to additional fees and taxes.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

Beverage Packages  
Open Bar  
Non-Alcoholic Beer  
Wine 23  
Spirits

# Wine

By the Bottle

## SPARKLING WINE

La Marca Prosecco, <i>Italy</i>	\$47
Santa Margherita Brut Rose, <i>Italy</i>	\$99
Veuve Clicquot Brut, <i>France</i>	\$152
Le Chemin Du Roi Brut, <i>France</i> 375mL \$185 / 750mL	\$355
Le Chemin Du Roi Rose, <i>France</i>	\$595

## WHITE WINE

### RIESLING

Chateau Ste. Michelle Sweet, <i>Washington</i>	\$47
--	------

### ROSÉ

Matua Pinot Noir, <i>New Zealand</i>	\$55
--------------------------------------	------

### PINOT GRIGIO

Ecco Domani, <i>Italy</i>	\$47
Santa Margherita, <i>Italy</i>	\$69

### CHENIN BLANC

Aperture, <i>California</i>	\$57
-----------------------------	------

### SAUVIGNON BLANC

Kim Crawford, <i>New Zealand</i>	\$59
Aperture, <i>California</i>	\$80

### CHARDONNAY

Robert Mondavi Private Selection, <i>California</i>	\$47
Kendall Jackson, <i>California</i>	\$51
J. Lohr Riverstone, <i>California</i>	\$59
Matanzas Creek, <i>California</i>	\$80
The Prisoner Carneros, <i>California</i>	\$99
Cakebread Cellars, <i>California</i>	\$140

## RED WINE

### MALBEC

Alamos, <i>Argentina</i>	\$47
--------------------------	------

### TUSCAN

Querceto, <i>Italy</i>	\$50
------------------------	------

### ZINFANDEL

Cline Ancient Vines, <i>California</i>	\$50
--	------

### PINOT NOIR

Erath, <i>Oregon</i>	\$66
Four Graces, <i>Oregon</i>	\$70

### MERLOT

Robert Mondavi Private Selection, <i>California</i>	\$47
Duckhorn Vineyards, <i>California</i>	\$135

### RED BLEND

Z Alexander Brown Uncaged, <i>California</i>	\$56
J. Lohr Pure Paso, <i>California</i>	\$72
Walk Off, <i>California</i> (Dusty Baker Family)	\$100
The Prisoner, <i>California</i>	\$119
Aperture, <i>California</i>	\$122

### CABERNET SAUVIGNON

Robert Mondavi Private Selection, <i>California</i>	\$47
Decoy, <i>California</i>	\$71
Simi, <i>California</i>	\$72
The Vice "The House", <i>California</i>	\$95
Aperture, <i>California</i>	\$162
Silver Oak, <i>California</i>	\$199

## LOOKING FOR SOMETHING NOT LISTED

Please call Aramark Suite Sales at 713.259.8088 **5 business days** prior to the event day.

Prices subject to additional fees and taxes.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

Beverage  
Packages  
Open Bar  
Non-Alcoholic  
Beer  
Wine  
Spirits 24

# Spirits

By the Bottle Unless Otherwise Noted

## BOURBON

Jim Beam	\$80
Maker's Mark	\$99
Gentle Ben	\$180

## GIN

Tanqueray	\$95
Aviation	\$99

## RUM

Grind Espresso Caribbean Rum	\$65
Bacardi Light	\$75
Captain Spiced Morgan	\$79
Malibu	\$79

## SCOTCH

Dewar's	\$99
Johnnie Walker Black	\$119
Glenlivet 12 Year	\$150

## TEQUILA

Hornitos Reposado	\$95
Patrón Silver	\$175
Casamigos Blanco	\$200

## VODKA

Tito's	\$129
Grey Goose	\$135

## WHISKEY

Jack Daniel's Black	\$95
Crown Royal	\$129
WhistlePig 6 Year Rye	\$195

## COGNAC

Branson Cognac V. S. Phantom	\$150
Branson Cognac V.S.O.P Royal	\$175
Branson Cognac V.S.O.P	\$195
Grande Champagne	\$195
Branson Cognac X.O.	\$620



## BAR SUPPLIES

### MIXERS

Cranberry Juice	\$3
Pineapple Juice	\$3
Grapefruit Juice	\$3
St. Arnolds Ginger Beer	\$4
Chamoy	\$20
Bloody Mary Mix	\$20
Margarita Mix	\$20
Michelada Mix	\$20
Simple Syrup	\$20
Triple Sec	\$30
Club Soda	six-pack \$20
Tonic Water	six-pack \$20

### GARNISHES

Cocktail Cherries	\$8.5
Cocktail Olives	\$8.5
Cocktail Onions	\$8.5
Lemon Wedges	\$7
Lime Wedges	\$7
Orange Slices	\$7
Margarita Salt	\$7
Tabasco Sauce	\$8
Tajin	\$8
Worcestershire Sauce	\$8
Orange Bitters	\$30
Garnish Tray	\$32
<i>Cocktail Cherries, Olives, Oranges, Lemons, Lime Wedges</i>	



## LOOKING FOR SOMETHING NOT LISTED

Please call Aramark Suite Sales at 713.259.8088 **5 business days** prior to the event day.

Prices subject to additional fees and taxes.



CONTENT

WELCOME

PACKAGES

À LA CARTE

BEVERAGES

SUITE INFO

- Welcome 25
- How to Order 25
- Fees 25
- Payment
- General Information
- Special Events

# How to Order

## ORDERING

### ONLINE [SuiteCatering.com/minutesmaidpark](http://SuiteCatering.com/minutesmaidpark)

Orders placed online will be confirmed by email. Please contact your sales rep to obtain a system username and password.

### CALL 713.259.8088

To avoid confusion, please specify suite number, company name, the date of the game, as well as the name and phone number of the person placing the order. We encourage you to appoint one person in your company to place all food and beverage orders for your suite in order to develop more effective communications and to avoid duplication of orders.

### EMAIL [MinuteMaidParkCatering@aramark.com](mailto:MinuteMaidParkCatering@aramark.com)

Please email the order form to the Aramark Sales Team. Your order will be confirmed via email.

## ADVANCED ORDERING

Advanced ordering provides the opportunity to order from a full menu that features much more variety than our standard event day menu. Additionally, by placing orders in advance, our staff has more opportunity to accommodate any special requests. All advanced orders must be placed in writing by 12:00 noon at least five (5) business days (M-F) prior to each game date. Orders submitted after the deadline will have the option of ordering from our limited event day menu. Please sign and return the customer summary via email to finalize and confirm the order at least two (2) business days prior to the game date.

## EVENT DAY ORDERING

A limited event day menu is included in the suite. Additional food and beverage items may be ordered the day of the event from the suite attendant from gate time until the last out of the 7th inning. Please note that this ordering option is intended to supplement the advance order and should not replace it. Please allow up to forty-five (45) minutes for delivery of any orders placed on game day.

# Fee

## 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. No portion of this amount is distributed to employees. Any gratuity provided based on the quality of service received is completely at the sole discretion of suite holders and/or their guests.

## APPLICABLE TAXES

All items, except water, are subject to an eight and one-quarter percent (8.25%) Texas State Sales Tax or Texas State MB Tax.

## SUITE ATTENDANT

Private suite attendants are mandatory for each catered suite at a fee of \$80 per attendant per game. The number of attendants required will depend on the guest count and complexity of order. This will be determined at the sole discretion of the Aramark Premium Services.

## SUPPLY CHARGE

A supply charge for ice, cups, napkins and disposable service wares is mandatory for each catered suite.

This charge is based on guest count.

## DISPOSABLE WARES

Up to 20 guests \$40

21 to 49 guests \$50

Over 50 guests \$75

## CONTACT

### ARAMARK PREMIUM SERVICES

1800 Congress Street  
Houston, Texas 77002

[MinuteMaidParkCatering@aramark.com](mailto:MinuteMaidParkCatering@aramark.com)  
main 713.259.8088

### ALEJANDRA SANCHEZ

Suites & Catering Sales Manager

[Sanchez-Alejandra2@aramark.com](mailto:Sanchez-Alejandra2@aramark.com)  
cell 713.325.3254

### BREANNA MARTINEZ

Suites & Catering Operations Manager

[Martinez-Breanna@aramark.com](mailto:Martinez-Breanna@aramark.com)

[CONTENT](#)[WELCOME](#)[PACKAGES](#)[À LA CARTE](#)[BEVERAGES](#)[SUITE INFO](#)

Welcome  
How to Order  
Fees  
Payment 26  
General Information 26  
Special Events 26

# Payment

## METHODS OF PAYMENT

### CREDIT CARD

A valid credit card is required for all suite orders. The card provided will be pre-authorized for the full pre-event order total up to two (2) business days in advance of the event. The same card will be used to settle the final event total at the conclusion of the event if no alternate payment is provided. If the card provided fails to pre-authorize and no additional payment is provided twenty-four (24) hours prior to the start of the event the order may be cancelled at the sole discretion of the Aramark Premium Services.

### ESCROW ACCOUNT

For guests who will make multiple visits to the suite throughout the season, an escrow account may be established and used to pay each catering bill. Escrow accounts may be set up with payment by check or wire transfer with a minimum balance of \$10,000. As the account nears depletion, the account holder will be notified and asked to replenish the funds. In the event the escrow account is depleted, the credit card on file will be used until additional payment is received. Failure to provide alternative payment may result in the cancellation of any active catering orders.

### CHECK

A valid credit card is required to be placed on file when the order is submitted. The suite catering office will provide a total of all charges based on the advance order. The check must be received at least three (3) business days prior to the event day for the full advanced order total. The suite attendant will be required to ask for valid credit card payment for any event day ordering in the suite.

Remit Payment to:  
Aramark Premium Services  
Minute Maid Park  
1800 Congress Street  
Houston, TX 77002

# General Information

## PAR STOCKING OF BEVERAGES

It is our recommendation that each regular season suite holder establish a standard par beverage inventory level. There is no minimum amount needed to establish a par bar and may be altered at any time.

## CANCELLATIONS

No penalty charges will be assessed for catering orders cancelled at least two (2) business days prior to the scheduled game date. Cancellations must be in writing and must be confirmed by the Aramark Premium Services Office to be valid. Cancellations received after the deadline will be assessed a penalty charge of up to one hundred percent (100%) of the total order value including all applicable administrative charges and taxes. In the event of a game cancellation prior to gates opening penalty charges will not be assessed.

## SERVICE OF ALCOHOLIC BEVERAGES

Texas Alcoholic Beverage Commission (TABC) regulations prohibit any alcoholic beverages from being brought into or removed from Minute Maid Park. The Aramark Premium Services reserves the rights to refuse service of alcohol to anyone at any time including but not limited to anyone who appears to be under 35 years of age and cannot produce a valid ID or anyone who appears to be intoxicated. No refunds will be given for any unused beverages.

# Special Events Catering

Minute Maid Park is one of Houston's premier meeting and special event venues. While we are best known as being the home of the Houston Astros, the ballpark offers so much more! Minute Maid Park encompasses a variety of venues, including the historical Union Station Lobby, the Atrium featuring a newly renovated St. Arnold bar, a roof top venue with views of both the stadium and the Houston skyline, the exclusive Diamond Club, and both the main and club level concourses. You can even delight your guests with dinner behind home plate! Enjoy expansive stadium views and world class cuisine as you celebrate a birthday, wedding, anniversary, prom, corporate meeting, or any special event at one of our many versatile spaces. Boasting state-of-the-art amenities and flavorful cuisine inspired by our exceptional culinary team lead by Executive Chef Dominic Soucie, Minute Maid Park and the Aramark Premium Services offers an unparalleled guest experience that will be sure to wow your guests.

For more information on reserving a space for a catered event, please contact the Aramark Premium Services team or visit: Special Events at Minute Maid Park.

Email inquiries to:  
[SpecialEvents@astros.com](mailto:SpecialEvents@astros.com) or  
call 713.259-.8800