



Suites Menu

WELCOME

WELCOME TO HERITAGE BANK CENTER

Aramark Corporation would like to welcome you to Heritage Bank Center. Our dedicated team is deeply committed to ensuring that your suite needs are provided with the highest quality food and service. Our goal is to execute exceptional hospitality exceeding the expectations of our valued fans and guests and to be an entertainment venue leader.

Our culinary staff has made a professional commitment to quality. We use only the highest quality food products available to us, all of which will be prepared with the greatest care and always presented in the most creative way.

Our menus offer a broad selection to satisfy a wide variety of preferences and tastes. Should you find there is a special item or need not seen in this information please contact the Catering Department and we will do our best to accommodate your wishes. It is our honor and privilege to work with you and produce a satisfying and successful event.

We are the exclusive food and beverage provider at Heritage Bank Center. No outside food and beverages may be brought into any area of the arena, and no alternate catering services are permitted



PACKAGES

PACKAGES

CYCLONES PACKAGE

\$425

Serves approximately 8 guests.

Freshly Popped Popcorn *(GF, Vegetarian)*

Salted and Bottomless

Flash Fried Kettle Chips *(Vegetarian)*

Caramelized Onion Dip

Fresh Fruit & Berries *(GF, Vegetarian)*

Melons | Pineapple | Berries | Yogurt Dip

Market Vegetables *(GF, Vegetarian)*

Baby Carrots | Mini Peppers | Roasted Cauliflower
English Cucumber | Radish | Herb Ranch | Red Pepper Hummus

Hot Dogs *(GF without rolls)*

Sauerkraut | Traditional Condiments | Buns

Grilled Beef Burger *(GF without rolls)*

Dill Pickles | Caramelized Onions | Leaf Lettuce
Sliced Tomatoes | Burger Sauce | Brioche Bun



TO FURTHER ENHANCE YOUR EXPERIENCE,
ADD ONE OF OUR OTHER MENU FAVORITES.

Skyline Chili Dip \$125

Cream Cheese | Shredded Cheddar | Tortilla Chips



Crispy Chicken Tenders \$135

Honey Mustard | BBQ Sauce

Craveworthy Cookies \$55

(Vegetarian, Produced in an Environment that Handles Nuts)
Chocolate Chip | Sugar



BBQ ON THE BANKS

\$450

Serves approximately 8 guests.

Freshly Popped Popcorn *(GF, Vegetarian)*

Salted and Bottomless

Flash Fried Kettle Chips *(Vegetarian)*

Caramelized Onion Dip

Fresh Fruit & Berries *(GF, Vegetarian)*

Melons | Pineapple | Berries | Yogurt Dip

Loaded Baked Potato Salad *(GF)*

Creamy Dressing | Shredded Cheddar Cheese
Crispy Bacon | Scallion

14 Hr. Smoked Brisket Sliders *(GF without Rolls)*

Grilled Red Onions | Apple Cider BBQ Sauce | Slider Buns

Smoked Pulled Pork *(GF without Rolls)*

Sweet Mustard BBQ Sauce | Black Pepper Slaw | Brioche
Buns

TO FURTHER ENHANCE YOUR EXPERIENCE,
ADD ONE OF OUR OTHER MENU FAVORITES.

Macaroni and Cheese *(Vegetarian)* \$60

Cavatappi Pasta | Creamy Cheese Sauce | Cheddar Cheese

Southwestern Layer Dip *(GF, Vegetarian)* \$85

Refried Beans | Guacamole | Sour Cream | Cheddar Cheese | Black
Bean Corn Salsa | Jalapenos | Tortilla Chips

Premium Brownie Platter *(Vegetarian, Contains Nuts)* \$65

Fudge Brownie | Caramel | Pecans



ALA CARTE

ALA CARTE

ALA CARTE MENU

SNACKS

SERVES 8

Freshly Popped Popcorn (GF, Vegetarian) \$25

Salted and Bottomless

Flash Fried Kettle Chips (Vegetarian) \$55

Caramelized Onion Dip

Bavarian Soft Pretzels (Vegetarian) \$65

Spicy Brown Mustard | Beer Cheese

Chips and Salsa (Vegan, GF) \$45

Fresh Tortilla Chips | Tomato Salsa

Salted Peanuts (Vegan, GF) \$32



ALA CARTE MENU

CHILLED PLATTERS Serves 8

Market Vegetables (GF, Vegetarian) \$75

Baby Carrots | Mini Peppers | Radish
English Cucumber | Roasted Cauliflower
Herb Ranch | Red Pepper Hummus

Fresh Fruit & Berries (GF, Vegetarian) \$75

Melons | Pineapple | Berries | Yogurt Dip

Southwestern Layer Dip (GF, Vegetarian) \$85

Refried Beans | Guacamole | Sour Cream | Cheddar Cheese |
Black Bean Corn Salsa | Jalapenos | Tortilla Chips

Charcuterie and Cheese Board

(GF without Cracker Basket) \$110

Butcher Meats | Artisan Cheeses | Lager Mustard
Orange Marmalade | Dried Fruit | Grapes | Nuts
Assorted Crackers and Flatbreads

Jumbo Shrimp Cocktail (GF) \$125

Chili Sauce | Horseradish | Grilled Lemon



ALA CARTE MENU

HOT APPETIZERS

Serves 8

Jumbo Chicken Wings \$135

Buffalo Sauce | Celery

Buttermilk Ranch | Blue Cheese

Crispy Chicken Tenders \$135

Honey Mustard | BBQ Sauce

Chips and Queso Dip *(Vegetarian)* \$110

Queso Blanco | Pico de Gallo | Tortilla Chips

Macaroni and Cheese *(Vegetarian)* \$60

Cavatappi Pasta | Creamy Cheese Sauce

Cheddar Cheese

Skyline Chili Dip \$125

Cream Cheese | Shredded Cheddar | Tortilla Chips



ALA CARTE MENU

SANDWICHES & SALADS

Serves 8

Turkey & Fontina Sandwich \$150

Smoked Turkey | Baby Arugula

Basil Aioli | Roma Tomato | Fontina | Baguette

Classic Caesar Salad

(Vegetarian, GF without Croutons) \$65

Romaine | Parmesan Reggiano

Herbed Crouton | Classic Caesar Dressing

Add Chicken \$25

Garden Salad *(Vegetarian ,GF)* \$65

Mixed Greens | Heirloom Cherry Tomato | Radish

Carrot | Scallion Ranch | Balsamic Vinaigrette

Loaded Baked Potato Salad *(GF)* \$55

Creamy Dressing | Shredded Cheddar Cheese

Crispy Bacon | Scallion



ALA CARTE MENU

FAN FAVORITES

Serves 8

Hot Dogs (GF without Rolls) \$110

Sauerkraut | Traditional Condiments

Yellow Onions | Buns

Grilled Beef Burgers (GF without Rolls) \$145

Dill Pickles | Caramelized Onions | Leaf Lettuce

Sliced Tomatoes | Burger Sauce | Brioche Buns

14 Hr. Smoked Brisket (GF without Rolls) \$160

Grilled Red Onions | Apple Cider BBQ Sauce | Slider Rolls

Smoked Pulled Pork (GF without Rolls) \$135

Sweet Mustard BBQ Sauce | Black Pepper Slaw | Brioche

Buns

Glier's Sausage Duo (GF without Rolls) \$115

Grilled Bratwurst | Grilled Mettwurst | Sauerkraut | Peppers and Onions | Buns



ALA CARTE MENU

HOME TEAM FAVORITES

Serves 8

Skyline Chili Bar \$165

Coneys | Spaghetti | Mustard | Onions | Oyster Crackers | Buns



Loaded Glier's Goetta Fries \$120

Seasoned Potato Wedges | Cheddar Cheese | Crispy Goetta | Pico de Gallo | Chipotle Ranch



Maple Bourbon Meatballs \$130

Beef Meatballs | Maple Syrup | Tangy Bourbon BBQ Sauce



ALA CARTE MENU

DONATO'S PIZZA



Donato's Cheese Pizza *(Vegetarian)* \$44

A Serious Layer of Natural Provolone Cheese

Donato's Pepperoni Pizza \$44

Pepperoni | Natural Provolone Cheese

Donato's Works Pizza \$48

Pepperoni | Sausage | Mushrooms | Green Pepper | Onions | Natural Provolone Cheese

Donato's Very Veggie Pizza *(Vegetarian)* \$48

Fresh Vegetables | Natural Provolone Cheese



ALA CARTE MENU

DESSERTS

Serves 8

Craveworthy Cookies \$45

(Vegetarian, Produced in an Environment that Handles Nuts)

Chocolate Chip | Sugar

Premium Brownie Platter \$65

(Vegetarian, Contains Nuts)

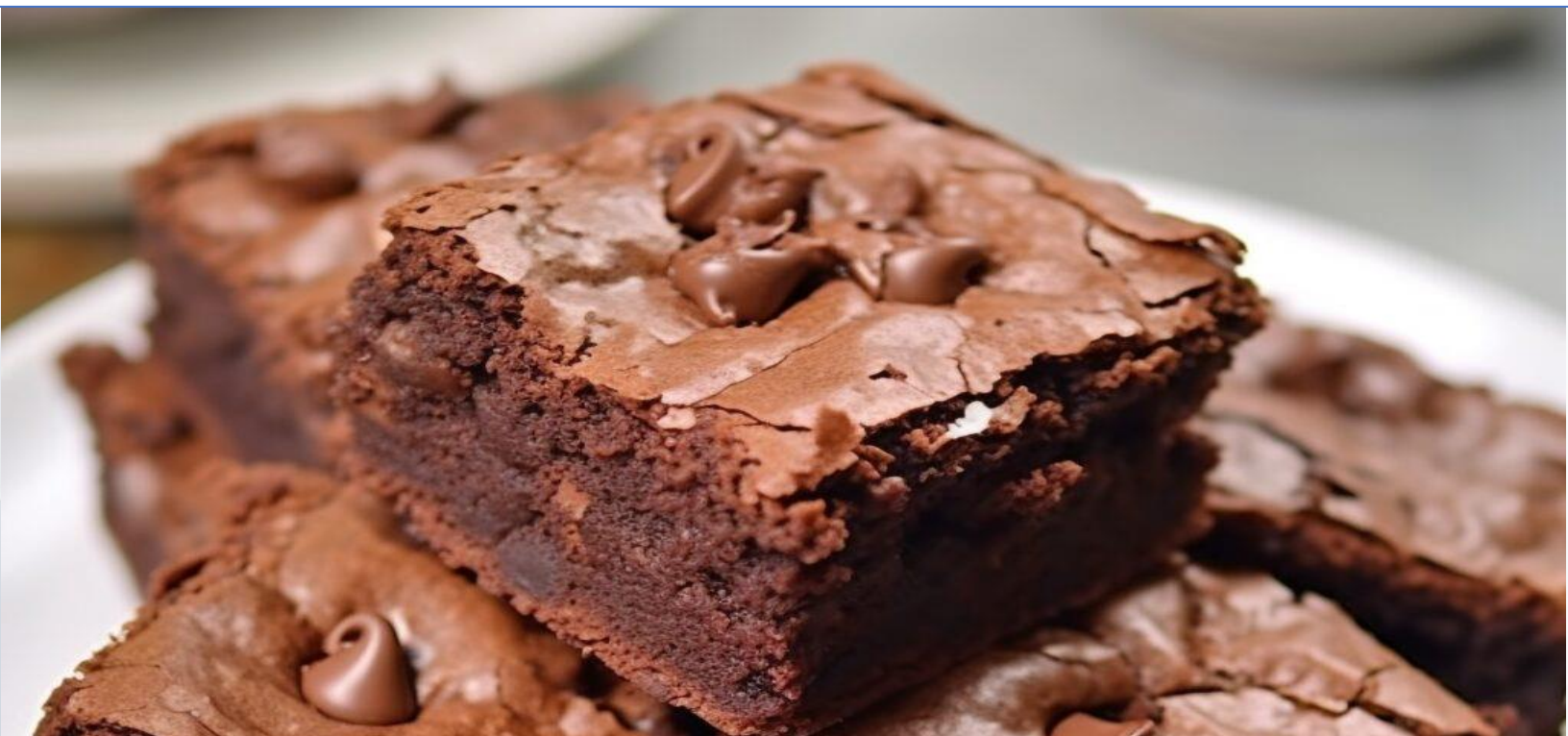
Fudge Brownie | Caramel | Pecans

Chocolate Mousse Shooters *(Vegetarian)* \$65

Milk Chocolate | Fresh Strawberries

Whitties *(Vegetarian)* \$40

Frozen Whit's Custard | Fresh Baked Cookies



BEVERAGE MENU

BEERS & BEYOND

12oz. Cans Sold by the Six-Pack

Domestic \$38

Coors Light
Miller Lite
Miller 64
Bud Light
Budweiser
Sharp's



Crafts and Seltzers \$48

50 West Doom
Pedal
Rhinegeist Truth
White Claw

High Noon \$64

Cyclones Beer Tower

HALF TOWER \$36
FULL TOWER \$68



DRINKS

SOFT DRINKS \$22

12oz Cans Sold by the six-pack

R/C Cola
Diet Rite
7-Up
Hawaiian Punch
Sunkist
Diet Sunkist
Big Red
A&W Root Beer

BOTTLED WATER

Sold by the Six-Pack

Pellegrino Sparkling Water
16.9oz \$36

Core Water 20oz \$32



BEVERAGE MENU

LIQUORS

750ml Bottles

VODKA

Smirnoff	\$58
Tito's	\$95
Grey Goose	\$115

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Tanqueray	\$80
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RUM

Bacardi Light	\$50
Captain Morgan	\$65

TEQUILA

Patron Silver	\$175
Jose Cuervo Gold	\$90



BOURBON

Jim Beam	\$75
Makers Mark	\$120

WHISKY

Jack Daniel's	\$120
Crown Royal	\$120

SCOTCH

Dewar's	\$100
Chivas Regal	\$120



OLE SMOKY MOONSHINE \$125

A jar of Blackberry with a Pitcher of Lemonade

A jar of Hunch Punch and a Six-Pack of 7-UP

MIXERS

JUICE

32oz Bottles

Orange	\$16
Grapefruit	\$16
Cranberry	\$16
Pineapple	\$22

Sweet & Sour \$16

CANADA DRY MIXERS

Six-Pack

Ginger Ale	\$24
Club Soda	\$24
Tonic	\$24

WINES

750ml bottles / Each 750ml bottle has 5 servings

WOODBIDGE \$36

White Zinfandel, CA
Chardonnay, CA
Cabernet Sauvignon, CA

ESTANCIA \$44

Pinot Grigio, CA

If you have a favorite wine you would like, please let us know **seven days** before your event and we will gladly stock it in your Suite.



SUITES CATERING POLICIES

ALL INFORMATION AND BILLING

FOOD

All food items must be supplied and prepared by Aramark Corporation. Menu selection and all other arrangements must be received by 11:00 a.m., three business days prior to the function. You may place orders by contacting Kristi Deaton at 513-332-2751 or Deaton-kristi@aramark.com. All food and beverage orders must have payment arranged prior to order confirmation.

EVENT DAY ORDERING

Select items on the enclosed menu are available for event day ordering. Orders will be taken up to the end of the 2nd intermission. Event Day menu items may require up to forty-five minutes for delivery. Please ask your suite ambassador to place the order.

SPECIAL MENU REQUESTS

The menus are designed to appeal to a broad spectrum of tastes, diets, and budgets. Our culinary staff is adept at custom tailoring menus to your specific needs, be they dietary, or Epicurean. We look forward to assisting you in making your special event a memorable one. Please contact Kristi Deaton at 513-332-2751 or Deaton-kristi@aramark.com to plan for your special requests.

BEVERAGES

Aramark Corporation, as a licensee, is responsible for the sale and service of alcoholic beverages in accordance with the rules and regulations of The State of Ohio Liquor Control Board. It is policy that Aramark Corporation must supply all liquor, wine and beer. Our catering staff will be pleased to assist you in selecting the appropriate beverages, both alcoholic and non-alcoholic, to complement your menu. We welcome your special beverage request for items not found on our menu. We ask that you please provide us with proper advance notice so that we can ensure we have your favorite items stocked and at the appropriate temperature for service on event day. Bottles or cans are not to be taken outside of your suite. By law, minors (person under the age of 21) cannot consume or be served alcoholic beverages; it is the responsibility of the suite holders to oversee alcohol consumption within your suite. If you would prefer, a bartender may be provided for your suite to assume this responsibility. Cost per bartender is \$35.00 per hour (4-hour minimum). Aramark Corporation reserves the right to check for proper identification and refuse or terminate beverage service at any time.

Alcoholic beverages may not be removed from the premises. For suites without a par-restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverage at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items. Aramark Corporation asks all Suite holders and their guests to drink responsibly and to please not drink and drive. On certain occasions, Heritage Bank Center may promote events where consumption of alcoholic beverages is prohibited. During these events, all suite guests must adhere to this policy.

BEVERAGE RESTOCK PROGRAM

The restock program offers you the convenience of having Aramark Corporation stock your suite with the beverages of your choice. Near the conclusion of every event, we audit your designated liquor cabinet and refrigerator to determine what is needed to match your par level. We will then restock your suite the following day. Par level forms will be supplied on request. Please contact Kristi Deaton at 513-332-2751 or Deaton-kristi@aramark.com to participate in this convenient service program.

SUITE AMBASSADORS

Suite ambassadors are assigned to check on your suite throughout the event. For more personal attention, a personal Aramark Suite Ambassador may be added to your Suite to assist in serving the food and beverages and to accommodate any request you or your guests may have. Cost per Suite Ambassador is \$35.00 per hour (4-minimum).

CANCELLATIONS

If an event is cancelled after the doors have been opened all orders will be completed and billed as usual. If doors do not open, orders will not be billed.

ADMINISTRATIVE CHARGE & TAX

There is an 18% administrative charge and 7.8% sales tax applied to all food and beverage orders. Administrative charges are subject to sales tax in the State of Ohio. This Administrative Charge does not represent a tip, gratuity, or service charge for the benefit of service employees. However, please note that 60% of this Administrative Charge is distributed to certain employees as additional wages.

METHODS OF PAYMENT

Following are the payment options for suite holders. Please review these options to determine which best suits your suite's needs.

OPTION #1

CREDIT CARD ON FILE

As a Suite holder, you may place a credit card on file with the Aramark Suite Catering office to be used for food and beverage charges (including the beverage restock program). At the end of an event, you will be required to sign the customer summary, eliminating the need to present a credit card. MasterCard, VISA, Discover, and American Express are the only major credit cards accepted by Aramark.

OPTION #2

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, a check is sent to the Aramark Suite Catering office to be deposited in the escrow account. As charges are made for food and beverage, deductions are made from the escrow account. You will receive copies of the customer summaries from each game itemizing all charges. An escrow account can be initiated with a minimum balance of \$5,000; however, we recommend \$10,000 for the initial payment. When the escrow balance drops below \$1000, you will be asked to replenish your account. If the escrow balance reaches \$0, you will be asked to provide a credit card for all charges until the escrow account is funded.

OPTION #3

ADVANCE PAYMENT

An 18% administrative charge and 7.8% Ohio state sales tax will be added to the final invoice. Ohio requires administrative charges to be taxed. Advance payment for food and beverage is another option. The Suite Catering office will provide you with a total of all charges based upon the Advance order. All Advance payments (cash, credit card, and certified check) must be received at least 7 days prior to the event. Please advise your guests that they will be responsible for any additional orders over and above the initial suite order. Suite attendants will be required to ask for payment at the time the order is placed.

OPTION #4

PAYMENT AT CONCLUSION OF THE GAME

This option is not available for advance ordering. Please advise your guests that they will be responsible for all food and beverage charges incurred during the event. Just as if you were setting up a "tab" at a bar, our suite attendants will be required to ask for a credit card at the beginning of the game. All charges will be posted to this credit card during the event, and a signature will be required at the end of the game.

For suites with shared ownership, each partner in the suite is required to establish a separate account with the Aramark Suite Catering office with a calendar of days each partner will be using the suite.

LIABILITY

Aramark Corporation reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The client agrees to accept responsibility for any damage done by their group to the function room or arena, prior to, during or following their function. Aramark Corporation cannot assume any responsibility for personal property and equipment brought into the suite and banquet areas.

