

HOME RUN | BULLPEN BBQ | FLY BALL FIESTA | MINI-PACKAGES

HOME RUN PACKAGE

\$525 | Serves Approximately 12 Guests

FRUITS AND BERRIES
Watermelon | Cantaloupe | Honeydew | Pineapple | Fresh Berries

BLT SALAD

Baby Iceberg | Cherry Tomatoes | Blue Cheese Crumbles | Jalapeño Bacon | Fried Onions Buttermilk Ranch Dressing

FRESH FRIED CHICKEN TENDERS

Jalapeño Ranch | Honey Mustard

 ${\tt GRILLED\ ALL-BEEF\ CHILI\ HOT\ DOGS}$ Texas Chili | Shredded Cheddar Cheese | Caramelized Onions | Traditional Condiments | Potato Buns

TRIPLE CROWN NACHO BAR

Chicken Tinga | Beef Picadillo | Signature Queso | Fire Roasted Tomato Salsa
Pickled Jalapeños | Sour Cream | Fried Tortilla Chips

CRAVEWORTHY COOKIES
Chocolate Chip | White Chocolate Macadamia

COMPLIMENTARY
FRESHLY POPPED POPCORN & PEANUTS

PACKAGE ENHANCEMENTS

CRUSH BURGERS

10 All-Beef Burgers | Burger Sauce | Caramelized Onions Pickle Chips | Potato Buns \$95

GUACAMOLE & SALSA BAR

Fresh-Made Guacamole | Fire Roasted Tomato Salsa Salsa Verde | Fried Tortilla Chips \$55



BEVERAGES

SUITE INFO

HOME RUN BULLPEN BBQ | FLY BALL FIESTA | MINI-PACKAGES

BULLPEN BBQ PACKAGE \$560 | Serves Approximately 12 Guests

FRUITS AND BERRIES Watermelon | Cantaloupe | Honeydew | Pineapple | Fresh Berries

BABY BIBB & CITRUS SALAD Baby Bibb | Diced Avocado | Crumbled Feta | Ruby Red Grapefruit Crispy Fried Onion | Citrus Vinaigrette

SMOKED BRISKET & JALAPEÑO CHEESE SAUSAGE Pickle Chips | Pickled Jalapeños | BBQ Sauce | Jalapeño Coleslaw | Texas Toast

SLTX HOT CHICKEN & WAFFLE SLIDER Hot Fried Chicken | Whipped Cayenne Maple Butter | Waffle Biscuit

> SMOKED BAKED BEANS **Applewood Smoked Bacon**

> > MAC AND CHEESE Three Cheese Sauce

WARM CARAMELIZED PEACH COBBLER Canella | Steel Cut Oatmeal Streusel | Salted Caramel Sauce

> CRAVEWORTHY COOKIES Chocolate Chip | White Chocolate Macadamia

COMPLIMENTARY FRESHLY POPPED POPCORN & PEANUTS

PACKAGE ENHANCEMENTS

GRILLED ALL-BEEF CHILI HOT DOGS Texas Chili | Shredded Cheddar Cheese | Caramelized Onions Traditional Condiments | Coney Buns \$95

SMOKED RIB TRIO Coffee BBQ Sauce | Sweet Heat Sauce | Carolina Gold Sauce \$95



HOME RUN | BULLPEN BBQ | FLY BALL FIESTA | MINI-PACKAGES

FLY BALL FIESTA PACKAGE

\$560 | Serves Approximately 12 Guests

SEVEN LAYER DIP

Refried Beans | Sour Cream | Shredded Cheddar Cheese | Pico de Gallo Guacamole | Black Olives | Green Onions | Fried Tortilla Chips

QUESO FRESCO SALAD

Queso Fresco | Blistered Tomatoes | Carrots | Black Beans | Cabbage | Scallions Romaine | Cilantro | Fried Tortilla Strips | Avocado Ranch Dressing

MIXED FAJITAS WITH CILANTRO RICE

Carne Asada | Chili Lime Chicken Thighs | Cilantro Rice | Pickled Jalapeños Fire Roasted Tomato Salsa | Pico de Gallo | Sour Cream | Flour Tortillas



PRASEK'S PORK CARNITAS & QUESO FRESCO TAQUITOS Salsa Verde

ELOTE

Cotija Cheese | Lime | Cilantro | Chili & Smoked Paprika

RANCHERO BEANS

Pinto Beans | Jalapeño Infused Applewood Smoked Bacon

CHURROS

Dulce de Leche Coffee Cream

CRAVEWORTHY COOKIES

Chocolate Chip | White Chocolate Macadamia

CRACKER JACKS

COMPLIMENTARY
FRESHLY POPPED POPCORN & PEANUTS

PACKAGE ENHANCEMENTS

SIGNATURE QUESC Fried Tortilla Chips \$30

GRILLED ALL-BEEF CHILI HOT DOGS

Texas Chili | Shredded Cheddar Cheese | Caramelized Onions
Traditional Condiments | Coney Buns



HOME RUN | BULLPEN BBQ | FLY BALL FIESTA | MINI-PACKAGES

MINI-PACKAGES

HIT & RUN

\$335 | Serves Approximately 12 Guests

GUACAMOLE & SALSA BAR
Fresh-Made Guacamole
Fire Roasted Tomato Salsa | Salsa Verde
Fresh Fried Tortilla Chips

TRIPLE CROWN NACHO BAR
Chicken Tinga | Beef Picadillo | Signature Queso
Fire Roasted Tomato Salsa
Pickled Jalapeños | Crema
Fresh Fried Tortilla Chips



PRASEK'S PORK SOFRITO
QUESADILLAS
Cilantro Lime Crema

CRACKER JACKS

COMPLIMENTARY
FRESHLY POPPED POPCORN &
PEANUTS

SHORT STOP

\$335 | Serves Approximately 12 Guests

BAKED POTATO DIP
Kettle Chips

CHOPPED BRISKET SANDWICH
Brisket Burnt Ends | Pickle Chips
Pickled Jalapeños | Jalapeños Coleslaw
Texas Toast | BBQ Sauce

FRESH FRIED CHICKEN TENDERS

Jalapeño Ranch | Honey Mustard

COMPLIMENTARY
FRESHLY POPPED POPCORN &
PEANUTS

DOUBLE STEAL

\$335 | Serves Approximately 12 Guests

BUFFALO RANCH CREAM CHEESE DIP
Kettle Chips

TEXAS CHEESESTEAK
Shaved Ribeye | Sautéed Poblano Peppers
Sweet Texas Onions | Pepper Jack Cheese
Chipotle Aioli | Martin Potato Buns

BLAST OFF TOTCHOS

Tater Tots | Pork Burnt Ends | Beer Cheese Sauce

BBQ Sauce

COMPLIMENTARY
FRESHLY POPPED POPCORN &
PEANUTS

PACKAGE ENHANCEMENTS

GRILLED ALL-BEEF CHILI HOT DOGS

Texas Chili | Shredded Cheddar Cheese | Caramelized Onions Traditional Condiments | Potato Buns \$95

CRUSH BURGERS

12 All-Beef Burger | Burger Sauce | Caramelized Onions | Pickle Chips | Potato Buns \$95

CRAVEWORTHY COOKIES
Chocolate Chip | White Chocolate Macadamia \$25





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SNACKS & DIPS

All Items Serve Approximately 12 Guests per Order Unless Otherwise Noted

CHIPS & DIPS
French Onion Dip | Baked Potato Dip
Buffalo Ranch Dip | Kettle Chips
\$70

GUACAMOLE & SALSA BAR

Fresh Made Guacamole | Fire Roasted Tomato Salsa

Salsa Verde | Fresh Fried Tortilla Chips

\$60

PORK BELLY CRACKLIN'
Cheddar Cheese Salt | Jalapeño Ranch
\$60

SIGNATURE QUESO Fried Tortilla Chips \$XX

BAVARIAN SOFT PRETZELS

Beer Cheese Sauce

\$50

COTTON CANDY \$6 (Each)

CRACKER JACK \$5.25 (Each)

COMPLIMENTARY
FRESHLY POPPED POPCORN
ROASTED PEANUT IN THE SHELL



CHILLED PLATTERS & HOT STARTERS

All Items Serve Approximately 12 Guests per Order Unless Otherwise Noted

SEASONAL VEGETABLE CRUDITÉ

Carrots | Broccoli | Bell Peppers | Cauliflower | Tomatoes | Radishes

Buttermilk Ranch
\$60

FRUITS AND BERRIES
Watermelon | Cantaloupe | Honeydew | Pineapple | Fresh Berries
\$60

SEVEN LAYER DIP

Refried Beans | Sour Cream | Shredded Cheddar Cheese Pico de Gallo | Guacamole | Black Olives | Green Onions Fresh Fried Tortilla Chips \$75

SHRIMP COCKTAIL

Cocktail Sauce | Lemon Wedges
\$125

DEVILED EGGS
Half Traditional | Half Crispy Pork Carnitas \$60

MEAT & CHEESE PLATTER

Cheddar | Pepper Jack | Swiss | Dried Fruits | Berries | Salami

Mortadella | Whole Grain Mustard | Flatbreads | Cracker Basket

\$100

FRESH FRIED CHICKEN TENDERS
Jalapeños Ranch | Honey Mustard
\$115

FRIED CHICKEN WINGS

Half Buffalo | Half BBQ Sauce | Carrot Celery Blue Cheese Slaw Ranch Dressing \$125

TRIPLE CROWN NACHO BAR

Chicken Tinga | Beef Picadillo | Signature Queso
Fire Roasted Tomato Salsa | Pickled Jalapeños | Sour Cream
Fresh Fried Tortilla Chips
\$160

BLAST OFF TOTCHOS

Tater Tots | BBQ Pork Sofrito | Beer Cheese | Pickles | BBQ Sauce \$100

PRASEK'S PORK SOFRITO QUESADILLAS

Cilantro Lime Crema
\$100

SMOKED BRISKET MAC & CHEESE BALLS
Ditalini Pasta | Creamy Three Cheese Sauce | Chipotle Ranch
\$100



SALADS

All Items Serve Approximately 12 Guests Unless Otherwise Noted

CLASSIC CHICKEN CAESAR SALAD

Romaine | Parmesan Reggiano | Herbed Croutons | Classic Caesar Dressing \$75

TOSSED COBB SALAD

Romaine | Cherry Tomatoes | Apple Wood Bacon | Fried Onions Blue Cheese Crumbles | Boiled Eggs | Chopped Green Onion Blue Cheese Dressing \$75

BLT SALAD

Baby Iceberg Wedge | Bacon Lardon | Cherry Tomato
Buttermilk Blue Cheese Dressing
\$50

QUESO FRESCO SALAD

Mixed Greens | Romaine Hearts | Cilantro | Cherry Tomatoes
Limes | Crumbled Queso Fresco | Chopped Avocado
Crispy Tortilla Strips | Jalapeño Ranch
\$50

BABY BIBB & CITRUS SALAD

Baby Bibb | Diced Avocado | Crumbled Feta | Ruby Red Grapefruit

Crispy Fried Onions | Citrus Vinaigrette

\$50



CONCOURSE COLLABORATIONS

16 Inch Pies | Square Cut

CHEESE PIZZA

Pizza Sauce | Three Cheese Blend
\$25

PEPPERONI PIZZA

Pizza Sauce | Pepperoni | Mozzarella Cheese
\$30

MEAT LOVERS PIZZA

Pizza Sauce, Italian Sausage | Ham | Pepperoni

Applewood Smoked Bacon | Mozzarella Cheese

\$35

TEXAS BBQ BRISKET PIZZA

BBQ Marinara | Shredded Mozzarella | Cheddar | Pickled Jalapeños | Red Onion | Cilantro \$35



BEVERAGES

SUITE INFO

SNACKS & DIPS | CHILLED PLATTERS & HOT STARTERS | SALADS CONCOURSE COLLABORATIONS | ENTRÉES & SIDES | DESSERTS

ENTRÉES & SIDES

All Items Serve Approximately 12 Guests per Order

CHILLED BEEF TENDERLOIN PLATTER

Black Pepper Grilled & Chilled Beef Tenderloin | Vine-Ripe Tomatoes Horseradish Cream | Whole Grain Mustard | Arugula Blue Cheese Crumbles | Slider Buns \$250

SMOKED RIB TRIO

Coffee BBQ Sauce | Sweet Heat Sauce | Carolina Gold Sauce \$110

SMOKED BRISKET & JALAPEÑO CHEESE SAUSAGE Pickle Chips | Pickled Jalapeños | BBQ Sauce | Jalapeño Coleslaw Texas Toast \$225

MIXED FAJITAS WITH CILANTRO RICE Carne Asada | Chili Lime Chicken Thighs | Cilantro Rice

Pickled Jalapeños | Fire Roasted Tomato Salsa
Pico de Gallo | Sour Cream | Flour Tortillas
\$200

GRILLED ALL-BEEF CHILI HOT DOGS

Texas Chili | Shredded Cheddar Cheese | Caramelized Onions Traditional Condiments | Potato Buns \$115

CRUSH BURGER

Burger Sauce | Pickles | Caramelized Onions | Bibb Lettuce Roma Tomatoes | Potato Buns \$115

CHOPPED BRISKET SANDWICH

Brisket Burnt Ends | Pickle Chips | Pickled Jalapeños | BBQ Sauce Jalapeño Coleslaw | Texas Toast \$180

TEXAS CHEESESTEAK

Shaved Ribeye | Sautéed Poblano Peppers | Sweet Texas Onions
Pepper Jack Cheese | Chipotle Aioli | Potato Buns
\$175

SLTX HOT CHICKEN & WAFFLE SLIDER

Hot Fried Chicken | Whipped Cayenne Maple Butter | Waffle Biscuit \$110

BEYOND MEAT BURGER

American Cheese | Lettuce | Tomatoes | Onions | Potato Bun (Sold Individually) *Vegetarian & Gluten Free \$13

SMOKED BAKED BEANS

Applewood Smoked Bacon

\$35

MAC AND CHEESE

Three Cheese Sauce

\$35

ELOTE

Cotija Cheese | Lime | Cilantro | Chili & Smoked Paprika \$35

RANCHERO BEANS

Pinto Beans | Jalapeño-Infused Applewood Smoked Bacon \$35



DESSERTS

All Items Serve Approximately 12 Guests per Order

CRAVEWORTHY COOKIES
Chocolate Chip | White Chocolate Macadamia \$30

CHOCOLATE BROWNIES
Chocolate Ganache | Caramel | Pecans
\$30

WARM CARAMELIZED PEACH COBBLER
Canella | Steel Cut Oatmeal Streusel | Salted Caramel Sauce
\$50

CHURROS

Dulce de Leche Coffee Cream

\$50



BEVERAGE PACKAGES

No Substitutions

THE GOLD GLOVE

Aquafina | Pepsi | Pepsi Zero | Sierra Mist | Club Soda | Tonic Water 1 six-pack of each

Cranberry Juice | Orange Juice 3 bottles of each

Bud Light | Michelob Ultra | Miller Lite | Modelo | Stella Artois Karbach Crawford Bock | Karbach Ranch Water 1 six-pack of each

Maker's Mark | Aviation | Captain Morgan | Dewar's Patrón Silver | Tito's | Crown Royal 1 bottle of each

Bloody Mary Mix | Margarita Mix | Sweet & Sour Mix | Triple Sec 1 bottle of each

> Cocktail Cherries | Cocktail Olives | Lemons | Limes \$850

THE SILVER SLUGGER

Aquafina | Pepsi | Pepsi Zero | Sierra Mist

1 six-pack of each

Bud Light | Michelob Ultra | Miller Lite 2 six-packs of each

Corona Extra | Saint Arnold Lawnmower | Stella Artois Karbach Crawford Bock | Karbach Ranch Water 1 six-pack of each

> Robert Mondavi Chardonnay 1 bottle

Robert Mondavi Cabernet Sauvign<mark>on</mark> 2 bottles

> Limes \$525



OPEN BAR

No Substitutions | Must Pay Per Person Price for All Guests in the Suite

PREMIUM OPEN BAR

Maker's Mark | Aviation | Bacardi Light | Dewer's Jose Cuervo Especial | Tito's | Jack Daniel's Black

Aquafina | Pepsi | Pepsi Zero | Sierra Mist

Cranapple Juice | Grapefruit Juice | Orange Juice | Pineapple Juice Bloody Mary Mix Margarita Mix | Triple Sec | Club Soda | Tonic Water

Cocktail Cherries | Cocktail Olives | Lemons | Limes Margarita Salt | Tabasco Sauce | Worcestershire Sauce

Bud Light | Michelob Ultra | Miller Lite | Modelo Saint Arnold Art Car IPA | Saint Arnold Lawnmower Karbach Crawford Bock | Karbach Ranch Water

Robert Mondavi Chardonnay | Robert Mondavi Cabernet Sauvignon

\$100 per person



OPEN BAR | BEER PACKAGES NON-ALCOHOLIC WINE SPIRITS

NON-ALCOHOLIC

BOTTLED WATER

six-pack

Aquafina

\$20

PEPSI SOFT DRINKS

six-pack

Pepsi

Pepsi Zero

Sierra Mist

Dr. Pepper

Brisk Iced Tea, Lemon

Brisk Lemonade

BUBBL'R

\$19

FRUIT JUICES

10-oz bottle

Apple

Cranberry

Grapefruit

Orange

Pineapple

\$3.50

STARBUCKS® PREMIUM COFFEE

gallon

Regular

Decaffeinated

\$27

















BEER By The Six Pack

DOMESTIC BEER

Bud Light Miller Lite Coors Light \$35

PREMIUM BEER

Michelob Ultra Corona Extra Modelo Especial Stella Artois Karbach Ranch Water White Claw Blackcherry \$45

CRAFT BEER

Karbach Crawford Bock Karbach Love Street Kolsch Saint Arnold Art Car IPA Saint Arnold Lawnmower Shiner Bock \$45





SPARKLING WINE/ ROSE

La Marca Prosecco, Italy \$45 Chandon Brut Classic, California \$54 Meiomi Rose, California \$45

WHITE WINE

Santa Margherita Pinot Grigio, Italy \$64 Whitehaven Sauvignon Blanc, New Zealand \$55 Unshackled Sauvignon Blanc, by the Prisoner, California \$66 Robert Mondavi Private Selection Chardonnay, California \$43 Kendall Jackson Chardonnay, California \$47

RED WINE

Unshackled, by the Prisoner Red Blend, California \$75
Meiomi Pinot Noir, California \$64
Robert Mondavi Private Selection Cabernet Sauvignon, California \$43
Josh Cellars Cabernet Sauvignon, California \$64



A LA CARTE

BEVERAGES

SUITE INFO

PACKAGES | OPEN BAR | NON-ALCOHOLIC | BEER | WINE | SPIRITS

SPIRITS By the Bottle Unless Otherwise Noted

BOURBON Maker's Mark \$90 Woodford Reserve \$145

GIN Aviation \$115

RUM Bacardi Light \$70 Captain Morgan \$75

> SCOTCH Dewar's \$90

TEQUILA

Jose Cuervo Especial \$80

Patrón Silver \$165

VODKA Tito's \$95 Grey Goose \$110

WHISKEY/BOURBON
Jack Daniel's Black \$90
Jameson \$110
Crown Royal \$95

LIQUEURS
Baileys \$75
Grand Marnier \$95

MIXERS
Bloody Mary Mix \$17
Margarita Mix \$17
Sweet & Sour Mix \$17
Triple Sec \$30
Club Soda (six-pack) \$17
Tonic Water (six-pack) \$17

GARNISHES
Cocktail Cherries \$8
Cocktail Olives \$8
Lemon Wedges \$6
Lime Wedges \$6
Margarita Salt \$6
Tabasco Sauce \$6
Worcestershire Sauce \$6
Garnish Tray \$32
Cocktail Cherries | Olives
Lemon & Lime Wedges



WELCOME

WELCOME TO THE 2022 SEASON

Aramark Premium Services is thrilled to kick off the 2022 Sugar Land Space Cowboys baseball season as the exclusive foodservice provider at Constellation Field. We have a passion for the highest quality food and service and our highly skilled culinary team have 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 1 Stadium Drive Sugar Land, TX 77498

constellationfieldcatering@aramark.com Main: 281-690-7974



HOW TO ORDER

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 or fax to finalize and confirm the order at least two (2) business days prior to the game date. All food and beverage items ordered in advance will be delivered to the suite and ready for service at gate time.

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.

FEES

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 for each catered suite is a fee of \$75 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 12 guests \$25 13 to 20 guests \$35 21 to 49 guests \$45 Over 50 guests \$55 China Service Up to 20 guests \$150 21 to 49 guests \$200 Over 50 guests \$250



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 Constellation Field 1 Stadium Drive Sugar Land, TX, 77498



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 refund will be given for any unused beverages.

