



SUITE MENU

2019 - 2020



WELCOME

On behalf of Spectra Food Services & Hospitality and our team of professionals, welcome to the Budweiser Events Center. An exciting year of sports and entertainment is ahead of us and we are pleased to present Our new custom suite menu for the 2019/2020 season!

As the exclusive food and beverage service provider of the Budweiser Events Center at The Ranch Events Complex, we believe in the quality of your experience, the finest foods and beverages, complemented by efficient and gracious service. We are here to assure that your Budweiser Events Center experience is superb!

Our Executive Chef has personally selected the very best ingredients sourced locally and utilized vendors that chosen for their unique offerings that include: Hinman's Bakery in Denver for all Fresh Baked Breads, La Patisserie in Arvada for Classic French Pastries, Clydes's All-Natural Organic Sausage Products in Denver, Red Bird Farms all-natural Organic Poultry, North East Seafoods and La Raquelita's Organic Wind Powered Produced all natural & Organic Tortilla Products.

The New Suite Menu features a wide array of selections from appetizers to full meals, salads, soups, sandwiches, entrees, decadent desserts, as well as vegetarian selections and Gluten Free options in conjunction with our extensive beverage service.

So... Sit back, relax and let us bring the best to you while you enjoy your event!

Please call us with any special requests, allergy or ingredient questions or to place an order:

Spectra Food Services & Hospitality

Suites & Catering Manager

Barb O'Malley-Wikstrom

Ph: 970-619-4051

Email: Barb.O'Malley-Wikstrom@spectrap.com



The Spectra Food Service Team and Hospitality thanks you for the opportunity to take care of your Food & Beverage needs!

This menu is printed on 100% recycled paper.



WELCOME SUITE GUESTS

The Ranch Events Complex is committed to creating and maintaining a safe, comfortable, and family friendly sports and entertainment experience at the Budweiser Events Center. The following guidelines are to enhance your luxury suite experience while achieving the highest customer service for your entire group and those around you!

Our fans' experience will not be disrupted by unruly actions or behaviors of others. You should report any inappropriate behavior to the nearest usher, security guard, or arena staff member.

No outside food, beverage, or alcohol is permitted in the Suite for an event. According to Colorado law, persons must be 21 years of age or older to purchase, possess, and/or consume alcohol.

All glass bottles must be poured into provided plastic cups before leaving the suite. No glass bottles are permitted on the concourse or in the arena at any time during an event.

Concerts and similar events only - When the event begins, please dim all Suite lights and turn off televisions.

For your safety, please refrain from standing on any Suite furniture including chairs and tables

Please remember this is a non-smoking facility. Smoking is only permitted in designated areas.



Look for this Event Day icon for items available on event day.

ANY ITEMS THAT DO NOT HAVE THIS ICON MUST BE PRE-ORDERED 48 HOURS IN ADVANCE OF EVENT
Please Refer to our back page for Suite Policies and ordering information





WINNING COMBINATIONS

FOR YOUR CONVENIENCE - OUR EXECUTIVE CHEF HAS CREATED THESE PERFECT PACKAGES.
SELECTING THE FINEST FLAVOR COMBINATIONS TO SATISFY 12 GUESTS

EAGLES NEST PACKAGE

\$252 / EVENT DAY



BOTTOMLESS POPCORN

Basket of freshly popped seasoned popcorn

HUMMUS SAMPLER

House made - Red Pepper Hummus, Roasted Garlic, Sun Dried Tomato Pita Chips, Baby Carrots, Celery, Euro Cucumber & Pepper Medley

SPECTRA SIGNATURE WINGS GF (36 PCS)

Choice of 2: Naked (GF), Wasabi Sesame/ Traditional Buffalo Style, Honey-Sriracha, Memphis BBQ or Garlic Parmesan. Accompanied by Ranch and bleu cheese dressing, celery and carrots.

BEER BRATS AND ALL BEEF HOT DOG COMBO (6 OF EACH)

Clyde's all-natural bratwurst braised in beer, house made sauerkraut, pickled onions, Hoagie Buns & Grain Mustard Jumbo Franks served over grilled sweet onions with fresh baked rolls and condiments.



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THE RANCHER PACKAGE

\$252 / EVENT DAY



YUKON GOLD CHIPS AND DIP

Ranch Style Yukon Gold Potato Chips served with house made Onion dip.

GARDEN FRESH VEGETABLE CRUDITÉ PLATTER

A seasonal selection of crisp raw garden vegetables served with Ranch dressing.

SOUTHERN STYLE CHICKEN TENDERLOINS (36 PCS)

Chicken Tenderloins served with Ranch, Honey Mustard & Memphis BBQ Sauces.

BLACK ANGUS BEEF SLIDERS \$89

100% Grass Fed, No Antibiotics, No Growth Hormones and Local Angus Beef
Served w/ Smoked Cheddar, Lettuce, Tomato, Red Onion Marmalade on Brioche Bun.



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MEXICAN FIESTA

\$282 / PRE-ORDER ONLY

TORTILLA CHIPS AND SALSA

Corn Tortilla chips served with Pico De Gallo & Fresh Guacamole.

FRESH FRUIT EXTRAVAGANZA PLATTER

A refreshing selection of sliced seasonal fresh fruits and berries served with citrus yogurt dip.

SOMBRERO HAT TRICK (36 PCS)

Jalapeno Poppers, Beef Empanadas, Southwest Eggrolls with Salsa & Avocado Crema.

FAJITAS COMBO

Chicken & Shrimp Fajitas with sour cream, Pico de Gallo, guacamole, shredded cheese
Soft Flour tortillas, Caramelized peppers & onions.



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CONCERT SERIES PACKAGE

\$288 / PRE-ORDER ONLY

HUMMUS SAMPLER

House made - Red Pepper Hummus, Roasted Garlic, Sun Dried Tomato Pita Chips, Baby Carrots, Celery, Euro Cucumber & Pepper Medley

CHARCUTERIE BOARD

Array of premium cured meats, cheeses, olives, mustards, honey, dried fruits, crackers & sliced baguettes.

BLACK ANGUS MEATBALLS (36 PCS)

Handcrafted all beef meatballs topped with your choice of: Memphis BBQ, Teriyaki or Marinara Sauces.

RAGIN N'AWLINS BBQ SHRIMP ^{GF}

3.5 pounds of Gulf shrimp sautéed with Cajun spices, garlic, beer, butter & served with sourdough bread.



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TUSCAN TAPAS

\$228 / PRE-ORDER ONLY

VEGGIE ANTIPASTO GF

Grilled & Marinated Seasonal Vegetables, Olive Medley, Fresh Mozzarella, Basil Pesto & Balsamic Glaze.

BLACK ANGUS MEATBALLS (36 PIECES)

Handcrafted all beef meatballs topped with Marinara Sauces.

CREAMY SPINACH ARTICHOKE DIP

Baby Spinach, Artichokes, Boursin and cream cheeses
Accompanied by Tortilla Chips, Baguettes and fresh veggies.

BUILD YOUR OWN GOURMET PIZZA - UP TO 5 TOPPINGS

Pepperoni, Italian Sausage, Peppers, Mushrooms, Pesto, Roasted Garlic, Zucchini, Baby Spinach
Ham, Pineapple, Olives, Ricotta Cheese, Anchovies or Extra Cheese!



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NORDY'S



\$350 / SERVES APPROXIMATELY 12 GUESTS / PRE-ORDER ONLY

SIDES

Served with your choice of Mac n' Cheese, Corn Bread Muffins, Aunt Judy's Beans or Pasta Slaw

*Please choose in advance which 2 sides you would like

CHOICE OF MEATS

Includes your choice of Savory Pulled Pork, Brisket or St. Louis Pork Ribs

*Please choose in advance which 2 choices of meat you would like to enjoy

Your order comes with 2 dozen buns and Authentic Nordy's Kansas City Style BBQ Sauce

NORDY'S FRESH BAKED CHOCOLATE CHIP COOKIES



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DRY SNACKS

UNLESS OTHERWISE SPECIFIED, ALL PORTIONS SERVE 6 - 8 GUESTS

BOTTOMLESS POPCORN GF | \$29



EVENT DAY

Basket of freshly popped seasoned popcorn.

TORTILLA CHIPS AND SALSA | \$37



EVENT DAY

Multi-Colored Corn Tortilla chips served with Pico De Gallo & Fresh Guacamole.

YUKON GOLD CHIPS AND DIP GF | \$32



EVENT DAY

Ranch Style Yukon Gold Potato Chips served with house made Onion dip.

SNACK MIX | \$39



EVENT DAY

A selection of Sweet and Salty Snack Nut Mix



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COLD APPETIZERS

UNLESS OTHERWISE SPECIFIED, ALL PORTIONS SERVE 10 - 12 GUESTS

NEW! HUMMUS SAMPLER | \$52



House made - Red Pepper Hummus, Roasted Garlic, Sun Dried Tomato Pita Chips, Baby Carrots, Celery, Euro Cucumber & Pepper Medley.

GARDEN FRESH VEGETABLE CRUDITÉ PLATTER GF / VEG | \$41



A seasonal selection of crisp raw garden vegetables served with Ranch dressing.

CHARCUTERIE BOARD GF | \$98

Array of premium cured meats, cheeses, olives, mustards, honey, dried fruits & sliced baguettes.

ARTISAN CHEESE & FRUIT PLATTER GF | \$92

Array of Imported & Locally produced cheeses w/ fruits, berries served with assorted crackers.

NEW! VEGGIE ANTIPASTO GF | \$84

Grilled & Marinated Seasonal Vegetables, Artichokes, Olive Medley, Fresh Mozzarella, Basil Pesto & Balsamic Glaze.

FRESH FRUIT EXTRAVAGANZA PLATTER GF | \$51



A refreshing selection of sliced seasonal fresh fruits and berries served with citrus yogurt dip.



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HOT SELECTIONS

UNLESS OTHERWISE SPECIFIED, ALL PORTIONS SERVE 10 - 12 GUESTS

NEW! OUR FAMOUS - FRESH CUT FRIES \$32 PLAIN EVENT DAY | \$49 SMOTHERED PRE-ORDER

Served with Ketchup or Smothered w/ Choice of:

- Hatch Green Chili Cotija Fries
- Philly Cheese Steak Fries
- Carne Asada Fries
- BBQ Pulled Pork Poutine Fries

BLACK ANGUS MEATBALLS (36 PIECES) | \$56



EVENT DAY

Handcrafted all beef meatballs topped with your choice of: Memphis BBQ, Teriyaki or Marinara Sauces.

NEW! SPECTRA SIGNATURE WINGS (36 PCS) GF | \$62



EVENT DAY

Choice of 2: Naked (GF), Wasabi Sesame/ Traditional Buffalo Style, Honey-Sriracha, Memphis BBQ or Garlic Parmesan.

Accompanied by Ranch and bleu cheese dressing, celery and carrots.

SOUTHERN STYLE CHICKEN TENDERLOINS (36 PCS) GF | \$64



EVENT DAY

Chicken Tenderloins served with Ranch, Honey Mustard & Memphis BBQ Sauces.

OKTOBERFEST PRETZELS (12 PCS) | \$36



EVENT DAY

A lightly salted German Style 6" Pretzel served Beer Cheese dipping sauce & Whole Grain Honey Mustard.

CREAMY SPINACH ARTICHOKE DIP | \$42



EVENT DAY

Baby Spinach, Artichokes, Herb Boursin and cream cheeses.

Accompanied by Tortilla Chips, Baguettes and fresh veggies.

RAGIN N'AWLINS BBQ SHRIMP GF | \$98

PRE-ORDER

Gulf shrimp sautéed with Cajun spices, garlic, beer, butter & served with sourdough bread.

SOMBRERO HAT TRICK (36 PCS) | \$68

PRE-ORDER

Jalapeno Poppers, Beef Empanadas, Southwest Eggrolls with Salsa & Avocado Crema.

NEW! ULTIMATE NACHO BAR | \$78

PRE-ORDER

Build your own nachos! Corn Tortilla chips, Hatch Green Chile Queso, Grilled chicken & Steak Served with salsa fresca, shaved romaine, guacamole, sour cream, diced tomatoes and jalapenos.

FAJITAS COMBO | \$85

PRE-ORDER

Choice of 2: Chicken, Beef or Shrimp Fajitas with sour cream, Pico de Gallo, guacamole, Cotija cheese, Soft Flour tortillas, Caramelized peppers & onions



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HOT SANDWICHES

UNLESS OTHERWISE SPECIFIED, ALL PORTIONS SERVE 6 - 8 GUESTS

NEW! BLACK ANGUS BEEF SLIDERS | \$89 


(8 SLIDERS) EVENT DAY

100% Grass Fed, No Antibiotics, No Growth Hormones and Local Angus Beef
Served w/ Smoked Cheddar, Lettuce, Tomato, Red Onion Marmalade on Brioche Bun.

ALL BEEF HOT DOGS | \$50 

EVENT DAY (8 HOT DOGS)

Jumbo Franks served over grilled sweet onions with fresh baked rolls and condiments.

BEER BRATS | \$68 

EVENT DAY (8 BRATS)

Clyde's all-natural bratwurst braised in beer, house made sauerkraut, pickled onions
Hinman's fresh baked hoagie buns and grain mustard.

BEER BRATS AND ALL BEEF HOT DOG COMBO | \$59 

EVENT DAY (4 OF EACH TYPE)

NEW! THE CLASSIC PHILLY | \$91


PRE-ORDER (8 SANDWICHES)

Seasoned & Shaved Prime Rib, White Cheddar Cheese Sauce, Caramelized Onions,
Peppers & French Baguette

NEW! CHICAGO STYLE - ITALIAN BEEF | \$91 

EVENT DAY (8 SANDWICHES)

Shaved Ribeye simmered in Italian Roasted Garlic Au Jus, Caramelized Onions,
Peppers & French Baguette

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GOURMET PIZZA

HOUSE MADE BRAIDED 16" CRUST CUT IN 12 SLICES

FIVE CHEESE | \$31 
EVENT DAY

Roasted Garlic San Marzano tomato sauce with fresh mozzarella, Provolone, Asiago, Parmesan and Romano Cheeses.

PERFECTO PEPPERONI | \$35 
EVENT DAY


Lotza Pepperoni, San Marzano tomato sauce and Five cheese blend.

MEAT LOVERS | \$36 
EVENT DAY

Locally Made All-Natural Clyde's Italian Sausage, Pepperoni & Peppers

VEGGIE POWER | \$34
PRE-ORDER

Baby Spinach, Mushrooms, Zucchini, Pepper confetti, Roasted Garlic, Pesto, Tomato Sauce and Five cheese blend.

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KIDS FAVORITES

RESERVED FOR KIDS 12 YEARS AND YOUNGER / ALL MENU ITEMS SERVE 6 KIDS.

CHICKEN TENDERLOINS \$20



EVENT DAY

Breaded Chicken Breast Tenders

Choice of: Ketchup, BBQ, Honey Mustard Sauces & Ranch

ALL BEEF HOT DOG (6 DOGS) | \$30



EVENT DAY

Ketchup, Mustard & Buns

FRUIT AND VEGGIES GF | \$20



EVENT DAY

Assorted fruits and veggies that all kids love.

SUITE DESSERT ENDINGS

UNLESS OTHERWISE SPECIFIED, ALL PORTIONS SERVE 12 GUESTS

NEW! GOURMET COOKIES | \$39



EVENT DAY / PRE-ORDER UPON ARRIVAL OR 30 MINUTE WAIT

Chocolate chip / Double Chocolate / Oatmeal Raisin / White Chocolate Macadamia Nut

Served Hot & Goopy right on the same tray – straight from the oven!

BROWNIES | \$39



EVENT DAY

Chefs assortment of House Made Brownies

NEW! ZEBRA POPCORN | \$42

PRE-ORDER

Scratch-Made Caramel Coated Gourmet Popcorn

White & Dark Chocolate Drizzled – Served Warm Right to Your Suite!



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BEVERAGES

NON ALCOHOLIC BEVERAGES

SOFT DRINKS | 12 oz CANS \$15

Pepsi, Diet Pepsi, Mt. Dew, Dr. Pepper, Sierra Mist, Diet Sierra Mist.
(12 oz can 6 packs, mix & match)

BOTTLED WATER | \$15

Aquafina Bottled Water
(12 oz bottles 6 packs)

JUICES | \$3

Orange, Pineapple, Cranberry & Grapefruit
(12 oz bottles/cans)

MIXERS | 12 oz CANS \$3

Tonic, Ginger Ale & Club Soda

GINGER BEER | \$4

FRESHLY BREWED COFFEE | \$14

Served with all the appropriate accompaniments. Price per carafe

PITCHERS | \$14

Lemonade, Sweet Tea or Unsweetened Tea

BEERS AND SPECIALTY BEVERAGES

DOMESTIC BEERS | 16 oz \$9.50

Budweiser, Bud Light, Shock Top, Michelob Ultra & Coors Light

PREMIUM LOCAL CRAFT BEERS | 12 oz \$9.50

New Belgium Seasonal, 90 Shilling, Fat Tire, Odell IPA, Odell Rupture Fresh Grind Ale, Easy Street Wheat

SPECIALTY BEER | 16 oz \$9.50

Goose Island IPA, Corona, Breckenridge Irish Stout

GLUTEN FREE / CIDER | 16 oz \$9.50

Scrumpy's Blueberry Lavender

BEER ALTERNATIVES | 16 oz \$9.50

Lime-A-Rita, Mike's Black Cherry, Mike's Harder Lemonade

WHITE CLAW HARD SELZER | 12 oz \$8.50

Grapefruit, Raspberry, Mango & Black Cherry

O'DOULS | 12 oz \$6

BUD LIGHT DRAFT BEER TOWER \$50





LIQUORS

FOR EACH BOTTLE OF LIQUOR YOU ORDER,
6 MIXERS OF YOUR CHOICE WILL BE INCLUDED.

VODKA

Spring 44	\$85
Spring 44 Honey	\$85
Ketel One	\$110

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Spring 44	\$85
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RUM

Bacardi Oakheart	\$90
Bacardi	\$90

WHISKEY/BOURBON

Bulleit Bourbon	\$145
Jack Daniels	\$125
Pendleton	\$120
Crown Royal	\$110
Jameson Irish Whiskey	\$125

SCOTCH WHISKEY

Johnnie Walker Red	\$125
Johnnie Walker Black	\$145

TEQUILA

Jose Cuervo	\$95
1800 Silver	\$125

CORDIALS

Kahlua	\$125
Bailey's Irish Cream	\$145
Amaretto	\$145

MIXERS & BAR SUPPLIES

Dry Vermouth	\$25
Sweet Vermouth	\$25
Triple Sec	\$25
Bloody Mary Mix	\$25
Margarita Mix	\$25
Sour Mix	\$25

PACKAGE

\$125

MARGARITA PACKAGE

Jose Cuervo, Triple Sec,
Margarita Mix & Jose Cuervo Salter

WINE

750 ML BOTTLES. PRICED PER BOTTLE

CONCHA Y TORO FRONTERA WINES \$29

Chardonnay, Pinot Grigio, Sauvignon
Blanc, Rose, Cabernet Sauvignon, Malbec
& Pinot Noir

PREMIUM SINGLE SERVE WINE \$9.50

Anew Rose, Anew Sparkling
Coppolla Diamond, Chardonnay and Pinot Noir

14 HANDS \$40

Chardonnay, Pinot Grigio, Hot to Trot
White Blend, Carbernet Sauvignon, Merlot
& Hot to Trot Red Blend.

KOMBUCHA

Alpine Lavender, Strawberry Tonic \$9.50

SUITE POLICIES

SPECTRA'S PHILOSOPHY

As the exclusive food and beverage service provider of the Budweiser Events Center and The Ranch Events Complex, Spectra eagerly awaits the opportunity to create new and incomparable experiences each time you visit your Suite. We believe in the quality of your experience, the finest foods and beverages, complemented by efficient and gracious service. We are here to assure that your Budweiser Events Center experience is superb!

ORDERING FOR YOUR EXECUTIVE SUITE

To place an order, please contact Barb O'Malley-Wikstrom at (970) 619-4051 or

Barb.O'Malley-Wikstrom@spectrarp.com

To guarantee delivery, pre-orders must be received by 2 pm, 48 business hours in advance. For example, orders for a Monday event should be received by 2pm on the Thursday prior. Cancellations must be placed within 24 hours of the scheduled event. In the event that you must cancel your order, please notify Barb immediately. Orders cancelled less than 24 hours prior to a scheduled event, will be charge 100% of the food and beverage ordered. Payment for all charges can be made with cash or credit card. All suite holders are required to have a credit card number on file with Spectra Food Services & Hospitality. Visa, MasterCard, Discover, and American Express are all accepted. The suite holder or their designated representative will receive an itemized invoice detailing the final food and beverage order at the conclusion of the event. Event day ordering is provided as a convenience to you and your guests, however it is meant to supplement your pre-event order not replace it. Your cooperation is greatly appreciated. Please consult with Barb for special occasion needs and remember that, with the exception of specialty birthday cakes, no outside food or beverage may be brought into the Budweiser Events Center.

ALCOHOL SERVICE

Spectra Food Services & Hospitality has the exclusive right to the sale of all alcohol services at The Budweiser Events Center. Spectra Food Services & Hospitality is dedicated to the safe and responsible service of alcoholic beverages to its patrons during private functions and public events. Bottles and cans may not leave the suite. Please keep in mind that the suite owner and authorized representatives are subject to all social host laws while entertaining in their suite. The drinking age in the state of Colorado is 21 years of age. Under our operating agreement with the State of Colorado, we have a few unique programs to ensure the appropriate consumption of alcohol in the suites. Primarily, suite holders are required to monitor the consumption of alcohol by their guests in their suites. Alcohol may not be brought in or removed from the Budweiser Events Center. Any outside alcoholic beverages will be confiscated immediately and could result in ejection

BUSINESS HOURS

Monday - Friday, 9:00 am to 5:00 pm

MAILING ADDRESS

Spectra Food Services & Hospitality
5290 Arena Circle
Loveland, CO 80538



SPECTRA MANAGEMENT TEAM



Barb O'Malley-Wikstrom

Barb.O'Malley-Wikstrom@spectrarp.com (970) 619-4051

Barb is responsible for the daily operations of suites and catering services throughout the Budweiser Events Center and the Ranch Events Complex. Barb can help you with any general questions you may have regarding the suite food and beverage program. In addition you may call to inquire about planning your next catering event at the Budweiser Events Center and The Ranch Events Complex.



SPECTRA FOOD SERVICES LP

The Ranch Events Complex
and Budweiser Events Center
5290 Arena Circle
Loveland, CO 80528

Phone: 970.619.4051

Barb.O'Malley-Wikstrom@spectraxp.com

