



Welcome to the Budweiser Events Center!

We are pleased to present the new and upgraded Suites Menu for the 2021/2022 season.

To place an order or if you have any questions, please reach out to us at:

**David Yniguez**

*Director of Premium*

David.Yniguez@Spectrarp.com

**Emily Meister**

*Assistant General Manager*

Emily.Meister@Spectrarp.com / 970.619.4050

*Pricing is inclusive of all fees and Colorado sales taxes. Gratuities are the suite holder's discretion.*

## **BEVERAGE MENU**

*can be preordered in advance or on day of event*

### **NON-ALCOHOLIC BEVERAGES**

#### **SOFT DRINKS \$16**

*6 pack 12oz cans*

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper

#### **BOTTLED WATER \$18**

*6 pack 20oz bottles*

Aquafina Bottled Water

#### **BUDWEISER ZERO \$36**

*6 pack 12oz bottles*

### **BEER**

#### **DOMESTIC BEER \$28**

*6 pack 12oz cans*

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

#### **PREMIUM BEER \$36**

*6 pack 12oz cans*

90 Shilling, Fat Tire, Dales Pale Ale, Goose Island IPA, Easy Street Wheat, Modelo

### **HARD SELTZERS**

#### **BUD LIGHT SELTZERS \$36**

*6 pack 12oz*

Black Cherry, Lime, Mango or Strawberry

### **SPECIALTY CANNED COCKTAILS**

#### **CUTWATER SPIRITS \$46**

*6 pack 12oz cans*

Tiki Rum Mai Tai, Tequila Margarita, Long Island Iced Tea, Vodka Mule

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## **LIQUOR**

*1 Liter bottle*

### **VODKA**

Spring 44	\$90
Ketel One	\$120

### **GIN**

Spring 44	\$90
Tanqueray	\$100

### **TEQUILA**

Herradura Silve	\$95
Patron Silver	\$130

### **WHISKEY**

Jack Daniels	\$125
Crown Royal	\$125
Bulleit Bourbon	\$145

### **RUM**

Bacardi Silver	\$90
Captain Morgan	\$90

***Each Bottle comes with a choice of one:***

- Sweet & Sour Mix
- Margarita Mix
- Cranberry Juice
- Orange Juice
- Tonic Water
- Soda Water
- Soft Drink 6 Pack

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**WINE**

*750ml bottle*

**RED**

14 Hands Cabernet Sauvignon	\$28
14 Hands Pinot Noir	\$28
14 Hands Merlot	\$28
Elway Cabernet Sauvignon	\$50

**WHITE**

14 Hands Chardonnay	\$28
14 Hands Pinot Grigio	\$28
14 Hands Sauvignon Blanc	\$28
Elway Chardonnay	\$50

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### **PREORDER MENU**

Must Be Ordered at least 72 Hours in Advance

*All packages serve about 12 people*

Please send all suite preorders to:

**David Yniguez**

*Director of Premium*

David.Yniguez@Spectrarp.com

**Emily Meister**

*Assistant General Manager*

Emily.Meister@Spectrarp.com / 970.619.4050

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## THE HAT TRICK \$375

BOTTOMLESS POPCORN (GF/V)

*Basket of freshly popped and seasoned popcorn*

KETTLE CHIPS WITH LOADED POTATO DIP (GF/V)

*Salted Kettle Chips served with House made Potato Dip*

VEGETABLE & HUMMUS PLATTER (V)

*Assortment of Fresh Seasonal Vegetables served with House made Hummus & Pita Bread*

CHICKEN TENDERS

*Chicken Tenders served with Ranch Dressing, BBQ Sauce & Honey Mustard*

NATHAN'S ALL-BEEF HOT DOGS

*Classic Nathan's Hot Dogs served with Onions, Sauerkraut, Condiments & Buns*

GRILLED ANGUS BEEF HAMBURGERS

*All Beef Hamburgers served with Lettuce, Tomato, Onion, Pickles, Cheese, Condiments and Buns*

*Fresh Baked Cookies (V)*

## PIZZA PARTY \$300

BOTTOMLESS POPCORN

*Basket of freshly popped and seasoned popcorn GF/V*

CHOOSE TWO PIZZAS FROM KRAZY KARL'S PIZZA:

*Cheese (V)*

*Pepperoni*

*Vegetarian (V)*

*Spinach, Tomatoes, Mushroom, Red Onion, Black Olives, Green Olives, and Artichoke*

*All pizzas are 14" and cut into 10 pieces*

SUPER CAESAR SALAD

*Romaine, Croutons, Tomatoes, Parmesan, Caesar Dressing*

BONELESS WINGS

*Choice of BBQ, Buffalo, Mango Chile or Naked  
Served with Ranch, Blue Cheese and Celery Sticks*

RICE KRISPIES TREATS (GF/V)



GF-Gluten Sensitive  
V-Vegetarian

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### **FIESTA FRESCA \$300**

**BOTTOMLESS POPCORN (GF/V)**

*Basket of freshly popped and seasoned popcorn*

**CHIPS AND SALSA TRIO (GF/V)**

*Tortilla Chips with Salsa Roja, Pico de Gallo and Salsa Molida*

**GARLIC SHRIMP TACOS & CARNITAS TACOS**

*Zesty Marinated Garlic Shrimp and Shredded Pork Carnitas served with warm flour Tortillas, Pico de Gallo, Queso, Lime Wedges and Diced Cucumber & Crema*

**BLACK BEAN AND CORN MEDLY (GF/V)**

*Roasted Corn and Black Beans seasoned perfectly and served hot*

**FRESH FRUIT SKEWERS (GF/V)**

*Selection of Seasonal Fresh Fruit Skewers served with Lemon Whipped Cream & Chocolate Mousse*

### **NORDY'S BBQ PACKAGE \$375**

*Smoked Meat served with buns, Kansas City style BBQ sauce & pickles*

**CHOICE OF TWO:**

*Brisket, Savory Pulled Pork, St. Louis Style ribs*

**CHOICE OF TWO:**

*Mac n' Cheese, Corn Bread Muffins, Aunt Judy's Beans, Pasta Slaw*

**NORDY'S FRESH BAKED COOKIES**

*Freshly Baked Chocolate Chip Cookies*



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V-Vegetarian

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## A LA CARTE PREORDER MENU

All items must be ordered at least 72 hours in advance.

(all offerings serve around 12 people)

### SNACKS & STARTERS

#### **BOTTOMLESS POPCORN (GF/V) \$18**

*Basket of freshly popped and seasoned popcorn*

#### **KETTLE CHIPS WITH LOADED POTATO DIP (GF/V) \$33**

*Salted Kettle Chips served with House made Potato Dip*

#### **CHIPS AND SALSA TRIO (GF/V) \$38**

*Tortilla Chips with Salsa Roja, Pico de Gallo & Salsa Molida*

#### **QUESO NACHO BAR (GF/V) \$77**

*Tortilla Chips, Queso, Jalapeños, Lettuce, Salsa, Sour Cream and Guacamole*

#### **BAVARIAN PRETZEL STICKS AND BEER CHEESE DIP (V) \$48**

*Bavarian Pretzel Sticks served with Beer Cheese Dipping Sauce*

#### **CHICKEN TENDERS \$95**

*Chicken Tenders served with BBQ Sauce and Ranch Dressing*

#### **BONELESS CHICKEN WINGS \$80**

*BBQ, Buffalo, Mango Chile or Naked*

*Served with Ranch, Blue Cheese and Celery Sticks*

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## FRESH OPTIONS

### **VEGETABLE AND HUMMUS PLATTER (V) \$44**

*Assortment of Fresh Seasonal Vegetables served with House made Hummus, and Pita Bread*

### **FRESH FRUIT SKEWERS (GF/V) \$65**

*Selection of Seasonal Fresh Fruit Skewers served with Lemon Whipped Cream, and Chocolate Mousse*

### **SUPER CAESAR SALAD \$40**

*Romaine, Tomatoes, Croutons, Parmesan, and Caesar Dressing*

### **ANTIPASTI CLASSIC (GF) \$72**

*Assortment of Cheeses and Cured Meats with Grilled Asparagus, Artichoke Hearts, and Roasted Red Peppers Olive Medley*

### **GARDEN ANTIPASTI (GF/V) \$65**

*Assortment of Cheeses with a Double portion of Grilled Asparagus, Artichoke Hearts, and Roasted Red Peppers Olive Medley*

## ENTREES

### **MEATBALL GRINDERS \$100**

*Meatball Grinders with Marinara, Provolone and Parmesan on a Toasted Hoagie Roll*

### **CHICKEN PARMIGIANA GRINDERS \$110**

*Breaded Chicken with Marinara, Provolone and Parmesan on a Toasted Hoagie Roll*

### **BRUSCHETTA ROLLS \$65**

*Baked Pinwheels of Fresh Tomatoes, Garlic, Basil, Mozzarella and Provolone*

### **NATHAN'S ALL-BEEF HOT DOGS \$70**

*Served with Onion, Sauerkraut, Condiments and Buns*

### **GRILLED ANGUS BEEF HAMBURGERS \$115**

*Served with Lettuce, Tomato, Onion, Pickles, Cheese, Condiments and Buns*

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**LOCALLY MADE KRAZY KARL'S PIZZA**

*All pizzas are 14" and cut into 10 pieces*

**CHEESE PIZZA (V) \$35**

**PEPPERONI PIZZA \$40**

**VEGETARIAN \$45**

*Mushrooms, Tomatoes, Green Peppers, Red Onions, Black Olives, and Artichoke*



**DESSERTS**

**FRESH BAKED COOKIES \$30**

**SALTED PRETZEL AND CARAMEL BROWNIES \$50**

**RICE KRISPIES TREATS (GF/V) \$30**

**SWEET SPOT SAMPLER \$60**

*Assortment of Cookies, Rice Krispie Treats, Salted Pretzel and Caramel Brownies*

**FRESH FRUIT SKEWERS (GF/V) \$65**

*Selection of Seasonal Fresh Fruit Skewers served with Lemon Whipped Cream, and Chocolate Mousse*

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V-Vegetarian

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**A LA CARTE EVENT DAY MENU**

*All offerings serve around 12 people*

**SNACKS & STARTERS**

**BOTTOMLESS POPCORN (GF/V) \$22**

*Basket of freshly popped and seasoned popcorn*

**CHIPS AND SALSA TRIO (GF/V) \$42**

*Tortilla Chips with Salsa Roja, Pico de Gallo & Salsa Molida*

**BAVARIAN PRETZEL STICKS AND BEER CHEESE DIP (V) \$50**

*Bavarian Pretzel Sticks served with Beer Cheese Dipping Sauce*

**CHICKEN TENDERS \$105**

*Chicken Tenders served with BBQ Sauce and Ranch Dressing*

**FRESH OPTIONS**

**VEGETABLE AND HUMMUS PLATTER (V) \$50**

*Assortment of Fresh Seasonal Vegetables served with House made Hummus, and Pita Bread*

**ENTREES**

**NATHAN'S ALL-BEEF HOT DOGS \$80**

*Served with Onion, Sauerkraut, Condiments and Buns*

**GRILLED ANGUS BEEF HAMBURGERS \$130**

*Served with Lettuce, Tomato, Onion, Pickles, Cheese, Condiments and Buns*

**DESSERTS**

**FRESH BAKED COOKIES \$35**

**RICE KRISPIES TREATS (GF/V) \$35**

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## **SUITE INFORMATION & POLICIES**

### **ALCOHOL SERVICE**

Spectra is the exclusive food & beverage provider for The Ranch and Budweiser Events Center. We are dedicated to the safe and responsible service of alcoholic to our guests during all private and public events at The Ranch Complex & Budweiser Events Center. For the safety of guests, performers, and all other occupants we require that any bottles, cans or glassware do not leave the suites at any time. We strictly enforce all applicable state and federal laws with regards to alcohol consumption. This also includes the exclusion of bringing in any outside food & beverage which will be confiscated immediately and could lead to removal from the arena.

### **PREORDERS & CANCELLATIONS**

All preorders must be made at least 72 hours in advance of the scheduled event. Cancellations must also be placed at least 48 hours in advance of the event or the full order amount will be charged to the suite holder. Suite holders must have pre-approval or a credit card on file to make preorders through the Spectra Suites and Catering team.

All event day orders must have a credit card on hand to present to the Suite Attendant on day of event.

### **SPECIAL REQUESTS**

Please let the Spectra Suites and Catering know in advance if you have any special requests or needs for your planned event, we are happy to accommodate you in any way we can and look forward to making your experience one to remember.

Please contact us at:

**David Yniguez**

*Director of Premium*

David.Yniguez@Spectrarp.com

**Emily Meister**

*Assistant General Manager*

Emily.Meister@Spectrarp.com / 970.619.4050

Sincerely,

Spectra Food Services and Hospitality

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