

EVENT DAY MENU



2016 - 2017



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 to you.

As the exclusive food and beverage provider for the Budweiser Events Center and The Ranch Events Complex, Spectra is committed to providing you and your guests with the highest standard of service. We eagerly await 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 ensure that your Budweiser Events Center experience is superb!

Our Suite Menu features a wide array of foods from appetizers to full meals, salads, sandwiches, entrees, decadent desserts and a complete beverage service. So... sit back, relax and let us bring the best to you while you enjoy the event!

Please call us with any questions, special requests or to place an order.

Spectra Food Services & Hospitality
Suites & Catering Manager
Barb O'Malley-Wikstrom
Ph: 970.619.4051
Email: Barb_OMalley-Wikstrom@comcastspectacor.com

A NOTE TO OUR VALUED GUESTS

Our 2016-2017 Suites Menu has been developed with an inclusive pricing structure. This means that the pricing listed includes all fees and taxes. Gratuities are at the Suite Holder's discretion and may be added to the guest check based on the quality of service received.



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 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. If any outside products are brought in, you will be asked to remove the product or could be charged the pricing established in this Suite Menu.

According to Colorado law, persons must be 21 years of age or older to purchase, possess, and/or consume alcohol.

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

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

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

All glass bottles must be poured into the 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.





SLAP SHOT

Serves approximately 12 guests for \$275

This package is designed for those guests that like variety and many options to choose from.

SELECT TWO SNACKS

BOTTOMLESS POPCORN

Bottomless basket of freshly popped and lightly seasoned corn.

GARDETTO'S® SNACK MIX

ONE POUND OF M&M'S®

SALTED PEANUTS

A mounding basket of salted peanuts in the shell.

CHIPS AND DIP

Fresh fried potato chips served with house made French onion dip.

TORTILLA CHIPS & SALSA

Fresh tri-color tortilla chips served with our specially prepared house made salsa.

SELECT ONE HEALTHY OPTION

GARDEN FRESH VEGETABLE PLATTER

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

FRESH FRUIT PLATTER

Our chef has selected the finest and freshest fruits of the season to create an artful display that's certain to be a crowd pleaser.

CAESAR SALAD

Traditional style with crisp romaine lettuce, shredded parmesan cheese, homemade toasted garlic herb croutons, and creamy caesar dressing. Presented with toasted garlic bread.

LOADED POTATO SALAD

Diced potatoes, mayonnaise, cider vinegar, sugar, mustard, salt, garlic powder, pepper, celery and onions and mixed together and topped off with some paprika.

GARDEN SALAD

A big bowl of garden salad served with shredded carrots, cucumbers, tomatoes, shredded cheese, banana peppers and your choice of ranch, balsamic vinaigrette, or 1000 island dressing.



SELECT ONE GRILL ITEM, GOURMET WRAPS OR CHOICE OF PIZZAS

2 LARGE PIZZAS

Marco's famous 14" pizza baked on site and freshly made to order. Cheese OR Pepperoni

HOT DOGS

All beef hot dogs served with the traditional condiments and freshly baked rolls.

GUINNESS™ BEER BRATS

Guinness beer brats served with warm pretzel buns, beer cheese, and dijon mustard.

THE BACON CHEDDAR RANCH BURGERS

We take the finest angus beef and season the already flavorful patties then charbroil them to perfection and top off with cheddar cheese and bacon. Served with fresh, locally baked challah buns and the all the traditional accompaniments.

GOURMET WRAPS

Roast beef with cheddar, chicken Caesar, and turkey ranch BLT wraps

SELECT ONE DESSERT

ASSORTED FRESH BAKED COOKIES

A selection of freshly baked cookies.

ASSORTED BROWNIES

A selection of freshly baked, warm, gooey brownies.



HIGH STICK

Serves approximately 12 guests for \$185

BOTTOMLESS POPCORN

Bottomless basket of freshly popped and lightly seasoned corn.

SALTED PEANUTS

A mounding basket of salted peanuts in the shell.

CHIPS AND DIP

Served with your choice of ranch dip or French onion dip.

HOT DOGS

All beef hot dogs served with the traditional condiments and freshly baked rolls.

CHICKEN TENDERS

Breaded strips of chicken breasts, fried to a delicate, crunchy golden brown, and served with ranch, honey mustard, and BBQ dipping sauces. Choose from naked (no sauce), buffalo, or teriyaki style tenders.

ASSORTED FRESH BAKED COOKIES

A selection of freshly baked cookies.



THE NIBBLER

Serves approximately 12 guests for \$250

BOTTOMLESS POPCORN

Bottomless basket of freshly popped and lightly seasoned corn.

GARDEN FRESH VEGETABLE PLATTER

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

BBQ OR TERIYAKI MEATBALLS

Ground beef seasoned lightly and tossed with your choice of tangy BBQ or mouth watering teriyaki sauce.

WINGS

Traditional wings seasoned just right and served with teriyaki, buffalo, or naked." Ask your server about adding some Sriracha sauce to really spice these up. All wings are served with bleu cheese and ranch dressing along with celery sticks.

WAFFLE FRIES

Served with beer cheese and bacon bits.

QUESO TRIO

Spinach artichoke, caprese, and buffalo chicken dips all served with sliced baguettes and tortilla chips.

ONE POUND OF M&M'S®



COMFORT FOOD

Unless otherwise specified, all portions serve 6-8 guests

BOTTOMLESS POPCORN

Bottomless basket of freshly popped and lightly seasoned corn.

\$25

SALTED PEANUTS

A mounding basket of salted peanuts in the shell.

\$20

GARDETTO'S® SNACK MIX

Special blend of Gardetto's Snack mix that's enhanced with pretzels, almonds, M&Ms, white chocolate chips, and dried cranberries

\$25

CHIPS AND DIP

Fresh fried potato chips served with house made French onion dip.

\$20

TORTILLA CHIPS & SALSA

Fresh tri-color tortilla chips served with our specially prepared house made salsa. Add guacamole for an additional \$5.00.

\$20

SPINACH ARTICHOKE DIP

Served with sliced baguettes and pita chips, carrots, and celery sticks.

\$35

BUFFALO CHICKEN DIP

This robust creamy dip tastes like Buffalo Chicken Wings but without the mess! Served with pita chips.

\$45

QUESO TRIO

Spinach artichoke, caprese, and buffalo chicken dips all served with sliced baguettes and tortilla chips.

\$50



COLD APPETIZERS

Unless otherwise specified, all portions serve 10-12 guests

GARDEN FRESH VEGETABLE PLATTER

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

\$30

FRESH FRUIT PLATTER

Our chef has selected the finest and freshest fruits of the season to create an artful display that's certain to be a crowd pleaser.

\$40

GOURMET CHEESE PLATTER

A sampling of domestic and local cheeses including sharp cheddar, pepper jack, aged Swiss, herbed boursin, and smoked gouda accompanied by an assortment of crackers.

\$45

CAESAR SALAD

Traditional style with crisp romaine lettuce, shredded parmesan cheese, homemade toasted garlic herb croutons, and creamy caesar dressing. Presented with toasted garlic bread.

\$30



HOT APPETIZERS

Unless otherwise specified, all portions serve 6-8 guests

CHICKEN TENDERS

Full Order \$60 (40 pieces) | Half Order \$40 (20 pieces)

Breaded strips of chicken breasts, fried to a delicate, crunchy golden brown, and served with ranch, honey mustard, and BBQ dipping sauces. Choose from naked (no sauce), buffalo, or teriyaki style tenders.

BUFFALO WINGS

Full Order \$65 (40 pieces) | Half Order \$35 (20 pieces)

(Naked and Buffalo style are only Gluten Free)

Traditional buffalo wings seasoned just right and served with teriyaki, buffalo, or BBQ style sauces. All wings are served with bleu cheese or ranch dressing along with celery sticks.

JALAPEÑO POPPERS

Full Order \$40 (30 pieces) | Half Order \$25 (15 pieces)

Deep fried jalapeños stuffed with cream cheese and served with our southwest ranch dip.

CHICKEN QUESADILLAS

\$40 (15 pieces)

Warm tortillas stuffed with chicken and cheese and served with salsa, sour cream, and guacamole

NACHO BAR

\$60

We provide the tortilla chips, cheese sauce, ground beef, chicken, guacamole, pico de gallo, sour cream, diced tomatoes, shredded lettuce, and jalapenos, and you build your own nachos

SOFT PRETZELS

\$30 (12 pretzels)

Fresh baked soft pretzels served with housemade beer cheese sauce and an IPA mustard.

WAFFLE FRIES

\$30

Served with beer cheese and bacon bits.

BBQ OR TERIYAKI MEATBALLS

\$50 (40 pieces)

Ground beef seasoned lightly and tossed with your choice of tangy BBQ or mouth watering teriyaki sauce.



SANDWICHES AND PIZZA

Unless otherwise specified, all portions serve 6-8 guests

THE BACON CHEDDAR

RANCH BURGERS

\$60

We take the finest angus beef and season the already flavorful patties then charbroil them to perfection and top off with cheddar cheese and bacon. Served with fresh, locally baked challah buns and the all the traditional accompaniments. (6 burgers) Ask server about gluten free buns for an additional charge of \$2.00 per bun.

GUINNESS™ BEER BRATS

\$50

Guinness beer brats served with warm pretzel buns, beer cheese, and dijon mustard. (8 brats)

HOT DOGS

\$45

All beef hot dogs served with the traditional condiments and freshly baked rolls. (10 dogs)

GOURMET WRAPS

\$55

Roast beef with cheddar and bistro sauce, chicken Caesar, and turkey ranch BLT wraps. (6 wraps)

LARGE PIZZAS

Marco's famous 14" pizza baked on site and freshly made to order. All pizzas are cut into 12 slices.

Cheese

\$25

Pepperoni

\$30

Meat Supremo

\$32

(Cheese, Classic pepperoni, ham, Italian sausage, bacon & sprinkling of extra cheese)

Deluxe Uno

\$35

(Cheese, Classic pepperoni, Italian sausage, mushrooms, green peppers, onions & sprinkling of extra cheese)





KIDS FAVORITES

Reserved for kids 12 years old and younger. All menu items serve 6 kids

CHICKEN TENDERS

Breaded strips of chicken breasts, fried to a delicate, crunchy golden brown, and served with BBQ dipping sauce. (10 pieces)

\$20

HOT DOGS

All beef hot dogs served with the traditional condiments and freshly baked rolls. (6 dogs)

\$30

CHEESE QUESADILLAS

Traditional style cheese in flour tortillas. (6 quesadillas)

\$20

KIDS FRUITS AND VEGGIES

Assorted fruit and veggies that all kids love.

\$20

SWEET ENDINGS

Unless otherwise specified, all portions serve 12 guests

ASSORTED FRESH BAKED COOKIES

A selection of freshly baked cookies. Price per two dozen

\$25

ASSORTED BROWNIES

A selection of freshly baked, warm, gooey brownies. Price per dozen

\$35

COOKIE & BROWNIE PLATTER

A selection of freshly baked cookies and brownies all in one delicious helping.

\$30

CHOCOLATE CHIP CANNOLIS

Price per dozen

\$35



BEVERAGES

NON ALCOHOLIC BEVERAGES

SOFT DRINKS 12 OZ CANS
Pepsi, Diet Pepsi, Mt. Dew, Dr. Pepper, Sierra Mist, Diet Sierra Mist (12 oz cans 6 packs, mix and match)

BOTTLED WATER
Aquafina Bottled Water (12 oz bottles 6 packs)

JUICES
Orange, Pineapple, Cranberry, and Grapefruit (12 oz. bottles/cans)

MIXERS (12 OZ.)
Tonic, Ginger Ale, and Club Soda

FRESHLY BREWED COFFEE
Served with all the appropriate accompaniments. Price per carafe

PITCHERS
Lemonade, Sweet Tea, or Unsweetened Tea

BEERS & SPECIALTY BEVERAGES

\$15 DOMESTIC BEERS \$7
Budweiser, Bud Light, Shock Top, Michelob Ultra, and Coors Light

\$14 PREMIUM LOCAL CRAFT BEERS \$7
90 Shilling, Fat Tire, Dale's Pale Ale, Odell IPA, Sunshine Wheat

\$2 SPECIALTY BEER \$7
Goose Island IPA, Corona, Guinness, Stella Artois, Goose Island 312

\$2 GLUTEN FREE \$7
Stella Cidre

\$12 BEER ALTERNATIVES \$7
O'douls, Lime-A-Rita, Straw-Ber-Rita, Mike's Black Cherry, Mike's Harder Lemonade

\$12 BUD LIGHT DRAFT BEER TOWER \$45





LIQUORS

For each bottle of liquor you order, 6 mixers of your choice will be included.

VODKA

New Amsterdam \$50
Ketel One \$80

GIN

Tanqueray \$65

RUM

Bacardi Oakheart \$60
Bacardi \$70

WHISKEY/BOURBON

Bulleit Bourbon \$75
Jack Daniels \$65
Crown Royal \$85
Jameson Irish Whiskey \$75

SCOTCH WHISKEY

Johnnie Walker Red \$65
Johnnie Walker Black \$95

TEQUILA

Jose Cuervo \$50
1800 Silver \$70

CORDIALS

Kahlua \$45
Bailey's Irish Cream \$45
Amaretto \$60

MIXERS AND BAR SUPPLIES

Dry Vermouth \$15
Sweet Vermouth \$15
Triple Sec \$20
Bloody Mary Mix \$12
Margarita Mix \$12
Sour Mix \$12

PACKAGE

MARGARITA PACKAGE \$60
Jose Cuervo, Triple Sec, Margarita Mix,
and Jose Cuervo Salter

WINE

750 mL bottles. Priced per bottle.

REDWOOD CREEK WINES

Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet
Sauvignon, Merlot, and Pinot Noir \$25

CANYON ROAD

White Zinfandel \$24

PREMIUM WINES

DARK HORSE WINES \$30

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon,
Merlot, and Pinot Noir

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 bomalley@larimer.org. 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.

FOOD REMOVAL GUIDELINES

Due to the length of time that food is held in the Suites during an event, Spectra has concerns over the wholesomeness of this product when taken off property for later consumption. Given this disposition, it has been determined that all leftovers must stay in the suite.

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_OMalley-Wikstrom@comcastspectacor.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.

Rick Campos

Richard_Campos@comcastspectacor.com, (970) 619-4054
Rick brings a wealth of experience and culinary creativity to the Budweiser Events Center. His one of a kind dishes and house made selections have made the Budweiser Events Center Executive Suites menu a shining example of fine food located in an arena setting.

Phil Hossler - Phil_Hossler@comcastspectacor.com, (970) 619-4050
Phil can help you with any general questions you may have regarding the Budweiser Events Center food and beverage program.



SPECTRA FOOD SERVICES LP

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

Phone: 970.619.4051

Barb_OMalley-Wikstrom@comcastspectacor.com

