



WELCOME

FAU Football
Suite Holders

TRADITIONAL

Game Day Package

..... one order serves 20 people \$825

Bottomless Stadium Popcorn

Freshly popped in-house and lightly seasoned with sea salt.

Kettle Chips & Pimento Cheese Dip

Crisp kettle-style chips with house seasoning, paired with creamy Southern pimento cheese spread.

Smoky Bacon Potato Salad

Yukon gold potatoes with applewood-smoked bacon, hard-boiled eggs, fire-roasted peppers, scallions, and whole grain mustard dressing.

Angus Cheeseburger Sliders

Juicy Angus patties with cheddar cheese, lettuce, tomato, and dill pickles on brioche buns.

Gourmet Hot Dog Bar

All-beef franks with artisan rolls, beef chili, sauerkraut, diced onions, shredded cheddar, and classic condiments.

Smoked Gouda Mac & Cheese

Velvety smoked Gouda and aged cheddar baked to a golden crust.

Crispy Chicken Tenders

Hand-breaded tenders with smoky BBQ and honey mustard sauces.

Chef's Selection Cookies & Brownies

Freshly baked gourmet cookies and decadent brownies.



BBQ FEAST

Package

..... one order serves 20 people \$895

Bottomless Stadium Popcorn

Freshly popped in-house, lightly seasoned with sea salt.

Kettle Chips & Pimento Cheese Dip

Crisp kettle chips with house seasoning, paired with creamy Southern spread.

Chef's Garden Salad

Farm-fresh greens with cherry heirloom tomatoes, European cucumbers, Kalamata olives, shaved onions, and shredded Asiago cheese served with creamy ranch dressing.

Assorted Cold Sliders

Black Forest ham & Swiss, homemade rotisserie chicken salad, and fresh mozzarella, tomato, and portobello mushrooms.

Wings Bar

Smoky BBQ, garlic parmesan, and red-hot Buffalo sauce. Served with celery & carrots, blue cheese, and ranch dressing.

Pulled Pork Sandwiches

Oak-smoked pork with house rub, vinegar slaw, potato rolls, and citrus chipotle & original BBQ sauces.

BBQ Brisket Nacho Bar

Build-your-own with smoked brisket, warm queso blanco, pico de gallo, fresh jalapeños, BBQ sour cream and house-fried tortilla chips.

Chef's Selection Cookies & Brownies

Freshly baked gourmet cookies and decadent brownies.



LATIN CUBAN

Flavor Package

.....one order serves 20 people \$1,295

Bottomless Stadium Popcorn

Freshly popped in-house and lightly seasoned with sea salt.

Marquita's with Citrus Dip

Crispy plantain chips served with a zesty garlic-citrus sour cream dip.

Ensalada de la Casa

Mixed greens with ripe avocado, heirloom tomatoes, red onions, queso fresco, and a tangy citrus vinaigrette.

Cuban-Style Sliders

Mini sandwiches with mojo roast pork, Swiss cheese, pickles, and ham on Cuban bread.

Handcrafted Chicken Empanadas

Flaky pastries filled with seasoned chicken, served with chimichurri crema.

Grilled Churrasco

Tender skirt steak grilled to perfection, served with vibrant chimichurri sauce.

Yuca Bites

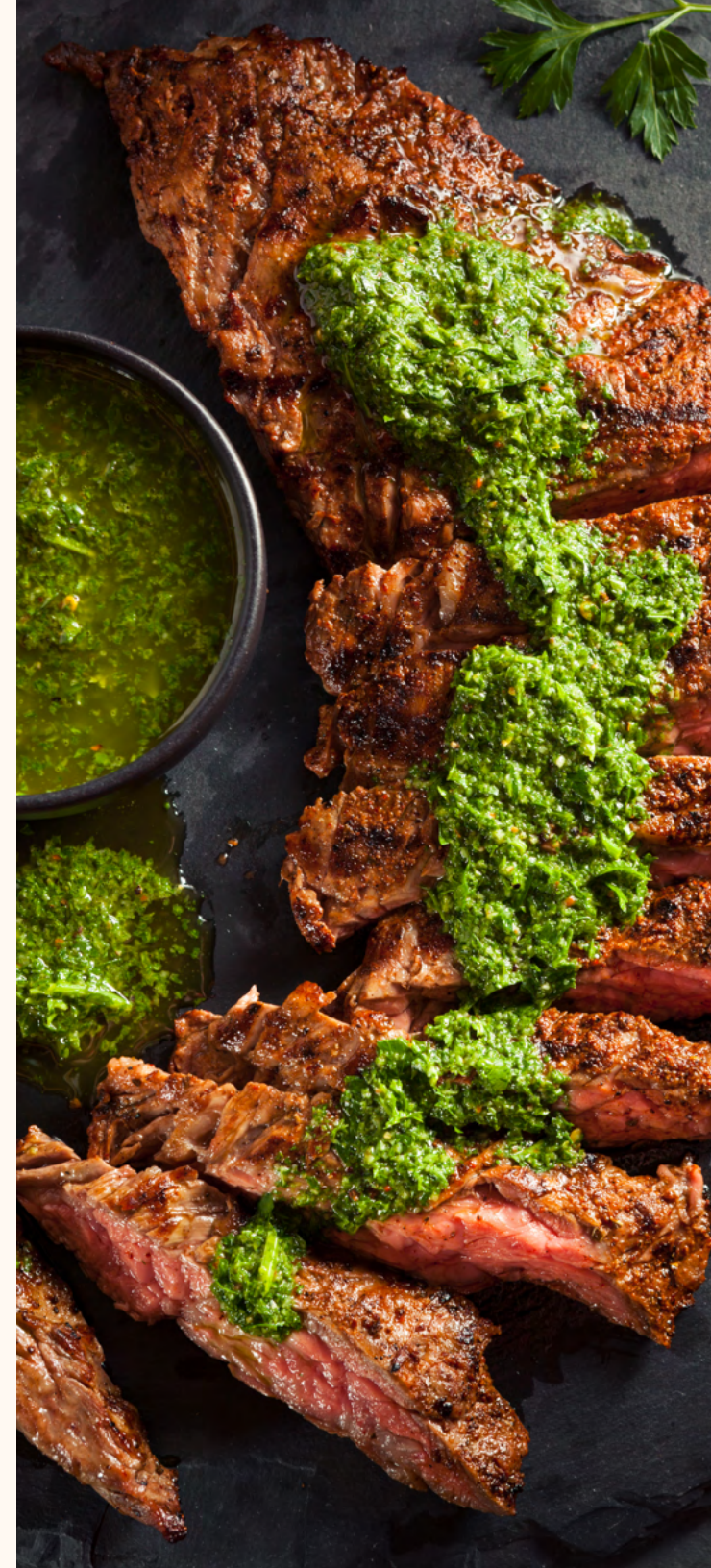
Golden, crispy yuca bites served with a garlic-cilantro dipping sauce.

Caramel Tres Leches Shooters

Classic moist Tres Leches cake drizzled with rich dulce de leche caramel.

Assorted Gourmet Cookies & Brownies

Freshly baked and perfect for a sweet finish.



SUITE MENU

a la carte

..... each order serves 12 people

GAME DAY SNACKS

Bottomless Stadium Popcorn — \$65

Freshly popped in-house, tossed with sea salt for the perfect light crunch.

Kettle Chips & Pimento Cheese Dip — \$85

Fresh style tortilla chips served with a fresh homemade salsa.

Chipotle Hummus Dip — \$95

Smoky chipotle hummus served with warm grilled naan bread.

Soft Pretzel Bites — \$75

Warm, salted German pretzel bites served with golden ale cheddar sauce.

COLD PLATTERS & BOARDS

Artisan Cheese Board — \$165

Hand-cut domestic and imported cheeses with dried fruits, local honey, and assorted crackers.

Chef's Garden Vegetable Crudit  — \$105

Farmers market vegetables served with creamy buttermilk ranch dressing.

Mediterranean Mezze Platter — \$185

Tabouleh, hummus, tzatziki, marinated feta, artichokes, Greek olives, vine-ripe tomatoes, and grilled pita bread.

Chef's Garden Salad — \$95

Farm-fresh greens with heirloom cherry tomatoes, European cucumbers, Kalamata olives, shaved onions, and shredded Asiago cheese with creamy ranch.

Assorted Cold Sliders — \$125

Black Forest ham & Swiss, rotisserie chicken salad, and fresh mozzarella-tomato-portobello mushroom.

Assorted Sushi Boat — \$315

Chef's selection of nigiri and sushi rolls, served with wasabi, pickled ginger, and soy sauce.



SUITE MENU

a la carte

..... each order serves 12 people

HOT FAVORITES

Buttermilk Chicken Tenders — \$165

Hand-breaded chicken tenders served with sriracha ranch and honey mustard.

Teriyaki Beef Skewers — \$185

Asian-marinated beef grilled to perfection and glazed with sweet teriyaki sauce.

Coconut Shrimp — \$225

Golden coconut-crusted shrimp served with sweet & spicy mango habanero sauce.

Pulled Pork Sandwiches — \$185

Mesquite-smoked pulled pork with vinegar slaw on potato rolls, served with citrus chipotle & original BBQ sauces.

Third-Pound Angus Burgers — \$205

Juicy grilled Angus beef with cheddar cheese and signature sauce on brioche buns.

Impossible Burgers (Vegan) — \$215

Plant-based burgers with vegan cheddar cheese on Kaiser rolls.

KIDS MEAL

..... \$25

Accompanied by fresh fruit, carrot & celery sticks with ranch dip & a granola bar.

Hot Dog | Chicken Tenders | Mac & Cheese



SUITE MENU

a la carte

PIZZA

..... 8 slices per pizza

Three Cheese Pizza — \$35

Roasted tomato sauce with cheddar, mozzarella, and parmesan cheese.

Classic Pepperoni Pizza — \$40

Roasted tomato sauce, mozzarella, cheddar, and pepperoni.

Meat Lovers Pizza — \$40

Italian sausage, pepperoni, ham, bacon, mozzarella, and roasted tomato sauce.

Portobello Mushroom Flatbread — \$60

Roasted portobello, caramelized onions, and gorgonzola cheese.

DESSERT

..... each order serves 12 people

Assorted Gourmet Cookies — \$95

Freshly baked assorted cookies.

Caramel Tres Leches Shooters — \$115

Moist sponge cake soaked in sweet milk, topped with dulce de leche caramel.

Assorted Cupcakes — \$105

Chef's selection of seasonal cupcakes.

Fabulous Chocolate Chunk Brownie Bars — \$85

Triple chocolate chunk brownies with caramel sauce.

Luscious Lemon Bars — \$75

House-made Meyer lemon dessert bars dusted with powdered sugar.

Crème Brûlée Cheesecake — \$115

Cheesecake topped with caramelized sugar crust, served with berry coulis & whipped cream.

Ice Cream Bars — \$95

Häagen-Dazs premium ice cream bars.



BEVERAGE MENU

Soda & Beer

SODA

..... \$20 per six pack

Coke • Coke Zero • Diet Coke
Sprite • Sprite Zero
Tonic Water • Club Soda • Ginger Ale

WATER & JUICES

..... \$22 per six pack

Minute Maid Orange Juice
Minute Maid Apple Juice
Minute Maid Cranberry Juice
Dasani Water

DOMESTIC BEER

..... \$36 per six pack

Bud Light
Michelob Ultra
Non Alcoholic Beer (*upon request*)

IMPORTED BEER

..... \$42 per six pack

Corona
Corona Premier
Modelo Especial

HARD SELTZER

..... \$50 per six pack

Crooked Palm Vodka Soda Hard Seltzer
Deep Eddy Vodka Soda Hard Seltzer

FAU PARADISE LAGER BEER

..... \$60 per six pack

FAU 16oz Beer



BEVERAGE MENU

Spirits

..... per bottle

Vodka

Deep Eddy	\$120
Islamorada	\$140
Tito's	\$150

Rum

Flor de Caña Silver	\$120
Flor de Caña Dark	\$120
Sailor Jerry Spiced	\$130
Diplomático	\$160

Tequila

Jose Cuervo Silver	\$130
1800 Silver	\$160
Rock N Roll Silver	\$170
Rock N Roll Cristalino Añejo	\$220

Bourbon & Whiskey

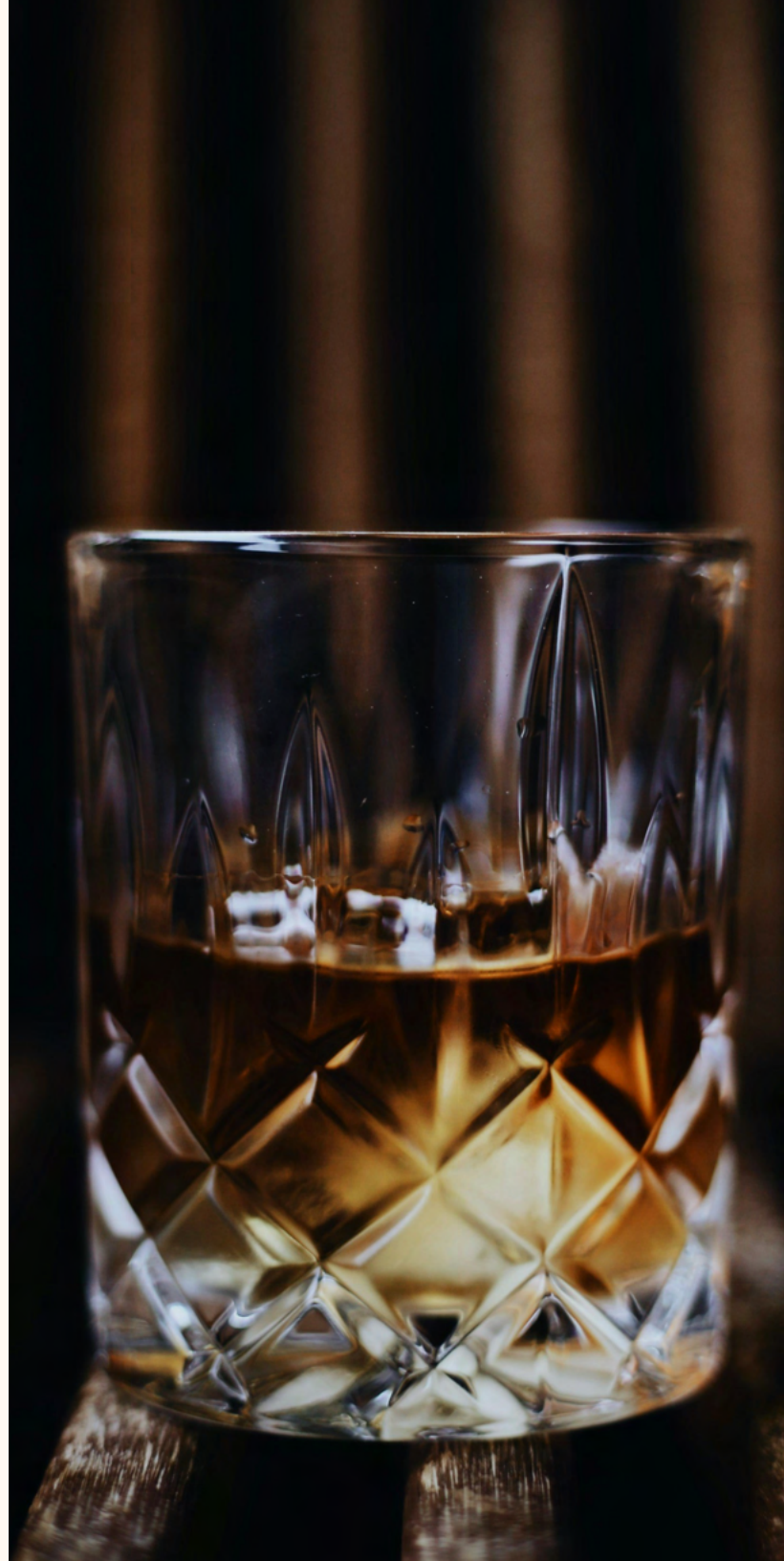
Four Roses	\$120
Jack Daniel's	\$120
Four Roses Single Barrel	\$170

Gin

Fords	\$120
Hendrick's	\$150

Scotch & Whiskey

Famous Grouse	\$120
Monkey Shoulder	\$150
The Macallan 12 Years	\$250



BEVERAGE MENU

Wine

..... per bottle

Cabernet Sauvignon

Francis Coppola, 2020 California	\$45
Director's Cut - Francis Ford Coppola, 2020 California	\$90
Black Stallion, 2021 Napa Valley	\$95
Louis Martini, 2018 Napa	\$180

Merlot

Francis Coppola, 2020 California	\$45
Bogle, 2019 California	\$50

Pinot Noir

Sterling, 2017 California	\$45
A by Acacia, 2019 California	\$60
Caliveda, 2021 California	\$60
Charles Woodson's Intercept, 2020 California	\$70
Director's Cut- Francis Ford Coppola, 2022 California	\$95

Malbec

Alamos, 2018 Argentina	\$45
Portillo, 2022 Argentina	\$50

Zinfandel

Bogle, 2018 California	\$45
Seghesio, 2016 Sonoma	\$70

Red Blend

19 Crimes, 2016 Australia	\$45
Sterling, 2016 West Coast	\$45



BEVERAGE MENU

Wine

..... per bottle

White Zinfandel and Rose

Beringer, 2017 Sonoma	\$40
Diora Rosé, 2022 California	\$60

Chardonnay

Francis Coppola, 2021 California	\$45
River Road, 2022 California	\$50
Alondra, 2018 California	\$55
BR Cohn, 2021 Russian River Valley	\$65

Sauvignon Blanc

Francis Coppola, 2021 California	\$45
Stoneleigh, 2023 New Zealand	\$55

Pinot Grigio

Francis Coppola, 2021 California	\$45
J Vineyards, 2018 California	\$65

Sparkling and Riesling

Francis Coppola - Prosecco, 2021 Italy	\$45
Schloss Vollrads- Riesling, 2021 Germany	\$75
Taittinger, Champagne, France	\$200



POLICIES & PROCEDURES

Please see the below policies for any questions regarding our services. Thank you!

Staffing Needs

- Staff will be provided for a minimum of four (4) hours per event.
- Action stations & carving stations will require a chef for a fee of \$160
- If you request additional attendants please book and confirm with jgolds18@fau.edu

Food Safety

All food will be served at proper temperatures as required by the Florida Department of Health. Any leftover food remains the property of Chartwells to ensure that all food is handled properly and transported in the manner required by law.

Alcohol Policies

Alcoholic beverages may be served at your events upon satisfaction of state laws and university policies. State of Florida Law states that student funds of any kind CANNOT be used to pay for alcohol.

Alcohol Laws during Sporting Events

In accordance to state and federal laws, alcohol service must be suspended prior to the last hour of the sporting event. For our football games, that means alcohol will be locked down in the suites prior to the end of the 3rd quarter. Guests may continue finishing their beverages, but no more alcohol can be served after the 3rd quarter. Suite owners are also responsible for their guest and their behavior in the suites. It is illegal to serve alcohol to anyone under the age of 21. Suite owner can be held responsible for any legal action surrounding alcohol consumption of persons under the age of 21. Please drink responsibly.

To begin your suite order or for any additional information,

Please contact: *Jennifer Goldstein*

Phone: (561) 297-3548

Email: Jgolds18@fau.edu