



SUITE MENU



SAVOR...INTRUST Bank Arena



SELECTIONS



FRESH, MODERN & SIMPLE



SNACKS

All SNACKS serve 12 guests.

Endless Popcorn

Freshly popped, lightly salted popcorn, replenished throughout the show. 20

SAVOR... Mixed Nuts

SAVOR... Assorted blend of premium salted nuts. 35

SAVOR... Potato Chips & Dips

SAVOR... Potato chips accompanied with two house made dips: Herbed Ranch and French Onion 35

Fresh Tortilla Chips & SAVOR... trio dips

Crisp, fresh tortilla chips served with a fire roasted tomato salsa, traditional con queso and guacamole 55

Pub Cheese and Pretzels

SAVOR... Seasoned Pretzels and three Pub cheeses: Aged Cheddar, Apple wood Bacon and Jalapeño Pub cheeses 50

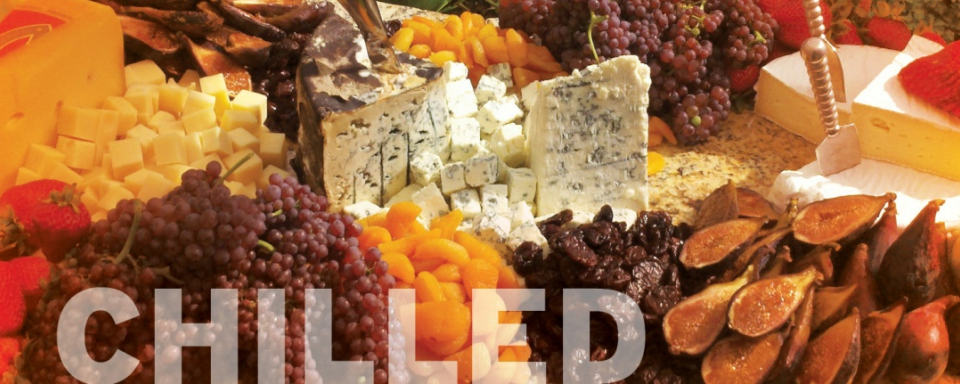
Pick Five ... please choose 5 from the following:

M&M's, cashews, peanuts, yogurt covered pretzels, chocolate covered raisins, SAVOR... Potato Chips, Reese's Pieces, honey roasted peanuts, pretzel twists, gummy bears, mini Hershey's candy bars and Hershey's Kisses, Jelly beans, Hot Tamales or Mike and Ikes. 60

• Item requires a mandatory 72-hour notice prior to the event.

Please refer to the ordering calendar. Special Requests also require a 72-hour notice; please contact the Premium Seating Catering office. 7.5% Sales Tax applicable. An 18% service charge is added to all food and beverage items, only 7% goes to your server.

SELECTIONS...



CHILLED

All CHILLED SELECTIONS serve 12 guests. All items are available in half orders.

Vegetable Crudités

A selection of fresh vegetables served with hummus and herbed ranch. 50

Market Fresh Fruit Board

Seasonal fresh fruit display 50

International Cheese Board

Fine selections of cheese from around the world, served with crackers. 75

Hummus Duo

A twosome of traditional roasted garlic hummus and sun dried tomato and basil hummus served with lahvosh, grilled pita and crostinis 45

Shrimp Cocktail •

Jumbo shrimp served with SAVOR... Cocktail Sauce and fresh lemon wedges. 65

Stir Fried Chicken Lettuce Wraps

Marinated chicken, diced jicama, julienne carrots, sliced scallions and mushrooms sautéed in a sweet and tangy sauce, served with Iceberg lettuce cups 50

Bacon Ranch Deviled Eggs* (by the dozen)

Traditional deviled eggs but with the added kick of bacon and herbaceous ranch seasoning 25

Small Bite Crostinis* (by the dozen) 20

- BBQ chicken, pesto and smoked cheddar
- Pickled red onion, cucumber and goat cheese
- Mango pepper jelly with lime and queso fresco
- Pimento cheese and bacon
- Artichoke and Gruyere cheese
- Prosciutto, sage and sundried tomato
- Blue Cheese, bacon and dates

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SELECTIONS...



HOT SELECTIONS

All HOT SELECTIONS serve 12 guests. These items are available in half orders.

Grilled Chicken Kabobs *

Chicken skewered with bacon, sweet bell peppers and red onion, all glazed with Honey BBQ sauce 60

Spinach and Artichoke Dip

Creamy blend of artichokes and spinach with parmesan and mozzarella cheeses, served with crispy tortilla chips 60

Shrimp, Pineapple and Bacon Kabobs *

Polynesian glazed shrimp skewered with grilled pineapple and smoked bacon 75

Stuffed Potato Skins *

Bacon and herb cream cheese stuffed in red skin potatoes 45

Meatball Trio

Three tasty varieties served hot: BBQ, Italian marinara and Stroganoff style 80

Kansas Chili Dip

Kansas-style chili, cream cheese and smoked cheddar cheese served with corn chips 60

Two bite Bacon Chicken Mac-n-Cheese Balls *

Guest favorite! Bacon, pulled chicken, macaroni noodles and aged cheddar cheese hand rolled and baked in house, just a little smaller 80

Wing Trio

Wings three ways: Chef Ben's prize winning sweet and tangy Thai glazed, Brined and smoked wings tossed in smoky BBQ sauce and of course, Traditional Buffalo style, served with ranch and celery on the side 75

Peppered Chicken Tenders

Battered and fried chicken tenders served with honey mustard, ranch and barbecue sauces. 75

Buffalo Chicken Dip*

All white meat chicken simmered in spicy Buffalo sauce and blended cheeses, served with celery and tortilla chips 60

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SELECTIONS...

HOT SELECTIONS

Balsamic Beef Kabobs *

Red wine and Balsamic vinegar glazed beef, mushrooms, broccoli and red onion skewers 70

Street Tacos Bar *

Shredded Pork Carnitas stuffed in a flour tortilla and fried to a golden brown, served with stewed black beans and roasted corn, jicama slaw, grilled limes, mango pico de gallo, salsa Verde and grilled fresh jalapeños 125

Traditional Tacos Bar*

Seasoned ground beef fried inside a flour tortilla, served with Fiesta rice, shredded baby iceberg lettuce, roasted tomato salsa, shredded cheddar cheese, guacamole, fire grilled jalapeños and sour cream 125

Smoked Chicken Espinaca Dip

Mesquite smoked shredded chicken and wilted spinach served with flour tortilla chips 75

Lasagna Deconstructed*

Bolognese sauce, ricotta and fresh mozzarella cheeses and fried wonton "noodles" for dipping 60

Sliders by the dozen:

Beef Brisket

Coffee rubbed smoked beef brisket topped with dill Havarti and pickled red onion 48

Pulled Pork

Honey rubbed smoked pulled pork topped with caramelized onion, cheddar cheese and southern slaw 48

Bacon Cheese Burger

Grilled beef slider with thick cut bacon and cheddar cheese served with lettuce, tomato and pickle slices 55

Smoked Chicken and Pesto

Mesquite smoked, pulled chicken with pesto mayo, fresh basil, sliced tomato and fresh mozzarella 43

Cuban

House smoked pulled pork, sliced ham, smoked Gouda cheese, mango honey mustard and banana pepper relish 48

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SELECTIONS...



All SALADS serve 12 guests EXCEPT the Individual Salads. All other salads are available in half orders.

Traditional Caesar

Romaine lettuce, croutons, shaved parmesan cheese and Caesar dressing 45
Add grilled chicken 25
Add grilled shrimp 40

BLT

Romaine lettuce, smoked bacon, cheddar cheese and tomatoes with herbed Ranch dressing and croutons. 45

Asian Shrimp *

Crisp Romaine, Napa cabbage, cucumbers, carrots, Edamame, Won Ton crisps, sesame seeds and cilantro served with Honey Teriyaki dressing 70

Mediterranean Salad

Chopped Romaine, tomato, feta cheese, pepperoncini, red onion, black olives, cucumbers and grilled chicken; Balsamic vinaigrette on the side 60

Chef

Garden fresh salad topped with sliced ham, turkey, salami, American and Swiss cheeses, cherry tomatoes and sliced red onions. Herbed Ranch and 1000 Island dressings on the side 50

Southwest *

Crisp iceberg lettuce tossed with black beans, roasted corn, pico de gallo, shredded cheddar cheese, sliced radish, green onion and grilled chicken 55

Individual salads:

Garden Salad or Traditional Caesar Salads only - just big enough for one 6 per salad

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SELECTIONS...



WRAPS & SANDWICHES

All WRAPS & SANDWICHES serve 12 guests. All items are available in half orders.

Hawaiian BBQ Chicken Wrap

BBQ chicken, Romaine, cilantro, pineapple, red onion, mozzarella cheese and grilled ham rolled in a cheddar jack tortilla 70

Southwestern Wrap

Shredded chicken Carnitas, mixed with pico de gallo, shredded Romaine, roasted corn, black beans and ranch dressing folded into a cheddar jack tortilla 65

Grilled Veggie Wrap *

Grilled peppers, onions, squash, zucchini and mushrooms with a hummus spread in a garlic herb wrap 50

Asian Chicken Wrap *

Napa cabbage, cashews, Thai glazed chicken, red onion, red pepper, Edamame and shredded carrots tossed in ginger honey mustard and wrapped in a roasted garlic tortilla 50

Buffalo Turkey Sandwich*

Buffalo seasoned smoked turkey breast piled on a soft pretzel bun with roasted garlic ranch spread, smoked Gouda, tomato, Romaine and crunchy celery slaw 80

Italian Club *

Cappicola ham, pepperoni and turkey layered on Focaccia bread with lettuce, tomato, pepperoncinis, roasted red pepper ranch spread and smoked Gouda cheese 80

Country Club Croissant

Turkey, ham, bacon, cheddar, Swiss, lettuce and tomato on a buttery, flaky croissant with herbed mayo on the side 85

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SELECTIONS...



THE PIZZA JOINT

Now made in house by your Savor...team: Large Pizzas cut in 8 slices

Supreme *

Pepperoni, Italian sausage, mushrooms, onion, green peppers, black olives and ham. 30

Veggie *

Mushrooms, onion, green peppers and black olives. 30

Meat Eaters *

Pepperoni, ham, beef, sausage and bacon. 30

BBQ Chicken *

Tangy BBQ sauce, grilled chicken, bacon and red onions 30

Johnny No Name *

Ham, pepperoni, banana peppers, jalapeños, and caramelized onions 30

Meatballer *

Herbed meatballs, Alfredo sauce, grilled chicken, yellow onion and sundried tomato 30

Pepperoni

25

Sausage

25

Cheese

25

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SELECTIONS...



DESSERTS

All DESSERTS serve 12 guests. All items are available in half orders.

Cookies and Brownies

Selection of fresh baked cookies and brownies. 30

If you just want one or the other... we can do that too!

Brownie Marshmallow Crunch Bars*

Goopy fudge brownies topped with fluffy marshmallow frosting and a crunchy chocolate ganache 40

Boston Cream Pie Cupcakes*

Moist yellow cupcakes stuffed with Bavarian crème and topped with rich milk chocolate frosting 40

Donut Holes

House made donut holes tossed in cinnamon and sugar with chocolate, strawberry and butterscotch sauces for dipping 30

S'mores Blondies

Graham cracker, chocolate chips and marshmallow bars 35

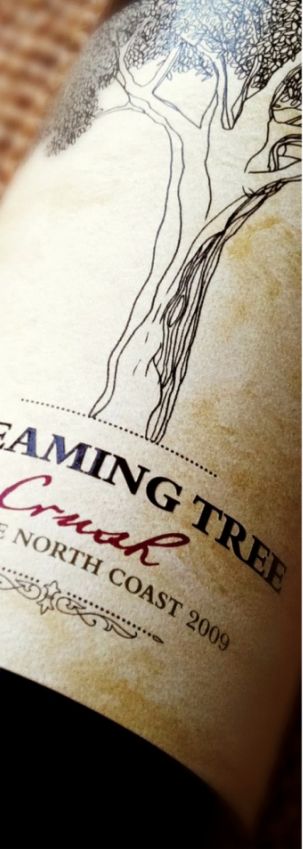
Dessert Shooters* (by the dozen) 36

- Banana Cream Pie
- Chocolate Peanut Butter
- Key Lime Pie
- Caramel Apple Streusel
- Pumpkin Crunch

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REFRESH



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Non-Alcoholic (6 Pack)

*Pepsi, Diet Pepsi, Sierra Mist,
Mountain Dew, Dr. Pepper, Diet Dr.
Pepper 15*

Energy Drink (6 Pack)

Rock Star Energy Drink 20

Bottled Water (6 Pack)

Aquafina 15

Coffee

*KEURIG Coffee Kits 35
(In Suite Brewer)*

Iced Tea (Gallon)

27

Domestic Beer (6 Pack)

*Can be ordered individually through
your server as well*

Budweiser 30

Bud Light 30

Coors Light 30

Miller Lite 30

Michelob Ultra 30

Boulevard Wheat 35

Shock Top White Ale 35

Corona 35

Deschutes Black Butte Porter 35

(varying) Seasonals 35

Sam Adams Lager 35

Guinness Stout 35

Fat Tire 35

Henry's Hard Soda 35

10% Sales Tax applicable.

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REFRESH...



Menage et Trois Moscato

Very sweet dancers on your taste buds 25

Hogue Late Harvest Riesling

Lightly sweet, honey lemon and tangerine. 25

Trimbach Reisling Alsace

*(Wine Spectator recommends)
Creamy white with defined acidity and flavors of pear, smoke, and lemon meringue 30*

Woodbridge Pinot Grigio

Floral notes, mild fruits and medium bodied. 20

Simply Naked Pinot Grigio

Crisp, juicy lemon and grapefruit flavors with a dry finish 25

Dreaming Tree Sauvignon Blanc

Fresh and juicy with tropical fruits and a crisp, clean finish 30

Kim Crawford Sauvignon Blanc

Complex notes of white flowers and flint with multiple citrus aromas. Lively and balanced 60

Hudel Weine Gruner Veltliner

Dry, lime and green pepper flavors, great alternative to sauvignon blanc 25

Woodbridge Chardonnay

Citrus, apple and tropical fruits. 20

99 Vines Chardonnay

Full bodied, vanilla, butter and green apple. 20

Franciscan Chardonnay

Meyer lemon, Bartlett pears, crisp apples and flinty mineral notes 50

Butter Chardonnay

Butter and oak and everything bold 40

Au Contraire Chardonnay

Citrus and tree fruits, brioche; round, elegant mouth feel; lingering finish 40

Cakebread Chardonnay

Creamy, complex, yeasty fruits 145

BLUSHES:

Woodbridge White Zin

Summer berries, light and refreshing. 20

Price per Bottle. 10% Sales Tax applicable.

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REFRESH...



REDS

Woodbridge Pinot Noir

Cranberry, orange, licorice. 20

Z Alexander Brown Uncaged Pinot Noir

Raspberry, caramel, and toasty oak with a refined and lingering finish 30

Mark West Pinot Noir

Perfumed, strong floral aromas with black cherry and smoky oaks 35

Petit de Petite

Syrah blends with bright notes and floral bouquets 40

Primal Roots Red

Blend of Merlot, Zinfandel and Syrah, full bodied, mocha and raspberries 35

Hot To Trot 14 Hands Red

Blend of Cabernet and Merlot, with dark berry and currant notes 40

Woodbridge Merlot

Black cherry, berry, chocolate. 20

Boomtown Merlot

Bordeaux style, refined, fruity and very drinkable 30

Z Alexander Brown Uncaged

Proprietary Blend

Ripe blueberry, baking spices; robust and full-bodied 30

Red Guitar Temperanillo

Spicy, Dark Fruits 40

Goats Do Roam Red Blend

(Wine Spectator recommends)

Direct, with ripe cherry pie and plum flavors, subtle vanilla notes, juicy finish 35

Rosenblum Zinfandel

High-toned, bright cherry, rhubarb and peppercorn 35

Duckhorn Decoy Zinfandel

Bright, red fruit and spicy; ripe and appealing 70

Woodbridge Cabernet

Dark fruits, cocoa and spices. 20

Finca Los Primos Cabernet

(Wine Spectator recommends)

Red Plum, boysenberry, herbals accents with a crisp and minerally finish 35

Sterling Cabernet

Cherry, cedar, and mocha flavors, silky feel with tannic finish. 50

Z Alexander Brown Uncaged

Cabernet

Black cherry, cola and mocha; smooth and balanced 30

Dreaming Tree Cabernet

Classic Cabernet: blackberry, cherry and herbal notes 40

Round Pond Cabernet

Complex acidity of fruits, warm herbs, velvety tannins 165

Price per Bottle. 10% Sales Tax applicable.

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REFRESH...



BUBBLY

Cooks Sparkling

*Citrus, summer fruits, semi-dry
and slightly sweet 25*

Dom Chandon Blanc de Noir

*Strawberry, currant, delicate aromas
and medium bodied 45*

Cinzano Asti Spumante

*Sweet and fruity, highly drinkable
bubbly 30*

Also Available:

Cocktails

*Call and premium brand cocktails are
available through your Premium
Seating attendant*

Private Bar

*A fully stocked bar with a private
bartender can be provided in your
Premium Seating area.
100 + cost of drinks
(Recommended only in the party
suites)*

Price per Bottle. 10% Sales Tax applicable.

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REFRESH...



SERVICES



FRESH, MODERN & SIMPLE

Please contact the Premium Seating Catering Office for any special requests. All special requests will also require a 72 hour notice. As the exclusive in-house catering service for SAVOR..., SMG provides our Premium Seat holders with premier food and beverage selections for all events. All food is prepared on-site, by our SAVOR... Culinary Team and Executive Chef Ben George. The following is a guide to our policies and procedures for the Loge.

Advance Menu Ordering

To ensure the highest level of presentation and service quality, we ask food and beverage orders be placed at least 72 business hours prior to an event. Our Premium Seating Catering office is available Monday through Friday, from 9:00am to 4:00pm. We accept pre-orders by phone, email, or fax. An ordering form is available for your convenience. All orders will be promptly followed by a confirmation via email.

Ordering Calendar:

Monday Events

Wednesday by Noon

Thursday Events

Monday by Noon

Sunday events

Thursday by Noon

Tuesday Events

Thursday by Noon

Friday Events

Tuesday by Noon

Wednesday Events

Friday by Noon

Saturday events

Wednesday by Noon

Food and Beverage Ordering Contact

Stacy Schraeder, Premium Seating Catering Manager, can be contacted via phone (316) 440-9082, email Stacy.Schraeder@INTRUSTBankArena.com or fax (316) 440-9187.

Event Day Ordering

In the event an advance order is not placed 72 business hours prior to an event, the Event Day Menu will be available during the event and orders will be placed through your suite attendant.

Food Policies

Food and beverages intended for consumption on the property must be purchased through SAVOR... SMG. Bringing any food or beverage into is strictly prohibited unless properly authorized by SAVOR... SMG. PUBLIC HEALTH CONTROL also prohibits a take away program for food in an arena atmosphere. Should you require food or beverage items not listed in our menu or have any dietary restrictions or allergies, please contact us at (316) 440-9082.

Payment Procedures

Information provided upon placement of your order determines the payment method for each suite. All suite holders will receive a computer generated check at the conclusion of each event. A credit card of VISA, MASTERCARD, DISCOVER or AMERICAN EXPRESS must be provided with your order for it to be processed. For your convenience, a credit card number and list of authorized signers can be placed on file in our premium seating office and used to settle your bill for future events. Please notify the Premium Seating Catering office at (316) 440-9082 if you would like to complete this form.

Cancellation Policy

If an event is cancelled for any reason, your order will be void and you will not be charged for your order. If you should need to cancel your food and beverage order, please contact the Premium Seating Manager at (316)440-9082 with your cancellation request at least 24 hours prior to the event. No charges will be incurred if you follow this procedure. Any Premium Seating orders cancelled within the 24 hour minimum will be assessed 50% of the invoice on food and beverage and 100% of the private attendant invoice if applicable. If the Premium Seating Catering Manager is not notified at all you will be charged the full cost of your order.

Private Attendant

During an event, a suite attendant will be assigned to your suite with the responsibility to take your food and beverages orders and assist in maintaining your suite through the duration of an event. If you should desire a more personalized service for your guests, a private attendant is available. Requests for a private attendant must be made 1 week in advance. The services require an additional charge of \$50 per event.

Special Catering Requests

SAVOR... would be delighted to assist you in planning any special functions in your suite. Please contact us should you desire to create a special menu or amenities such as flowers, ice carvings, or cakes available for your suite. Please allow at least 72 hours notice for special requests. Should you require food or beverage items not listed in our menu or have any dietary restrictions or allergies, please contact us at (316) 440-9082.

Alcoholic Beverage Policies

SMG and SAVOR... are proud to promote both enjoyment and safety for our clients and their guests. SAVOR... has the exclusive right to the sale of all food and beverage service at INTRUST Bank Arena and is the sole alcoholic beverage licensee on the premises. We are subject to the regulations of the State Alcoholic Beverage Control Commission. Our policy prevents the serving of alcoholic beverages not purchased through the arena. Law prohibits alcoholic beverages from entering or leaving the arena. Minors under the age of 21 are not to consume alcoholic beverages. Alcohol sales will cease at designated times and consumption will be allowed through the duration of the event. Although it is the responsibility of the suite holder to monitor alcohol consumption, personnel has the right to check for proper identification and refuse service to persons who appear intoxicated. PLEASE BE A SAVOR... TEAM PLAYER and DRINK RESPONSIBLY!!

SAVOR... Catering

SAVOR... would also be delighted to host your next event at INTRUST Bank Arena. We will provide your guests and clients the "Star Treatment." SAVOR... Catering and Executive Chef Ben George can create exceptional menus and provide a professional staff to amaze your guests with the hospitality and elegance of INTRUST Bank Arena. Our Catering Manager, Stacy Schraeder, will assist you with coordinating all aspects of your event. For more information, please contact her at 316-440-9082 or Stacy.Schraeder@INTRUSTBankArena.com