



**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... Snack Mix

SAVOR... savory snack mix of nuts and other snack pieces, with a little kick! 20

SAVOR... Kettle Chips & Dips

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

Avocado Toast Platter *

A few of each: Bacon and tomato, Shrimp and Peppadew and crispy carnitas and pineapple Pico de Gallo 45

Popcornia *

One large bowl of each specialty popcorn made In house: Chocolate Toffee, Truffle Parmesan and Sriracha Cheddar 45

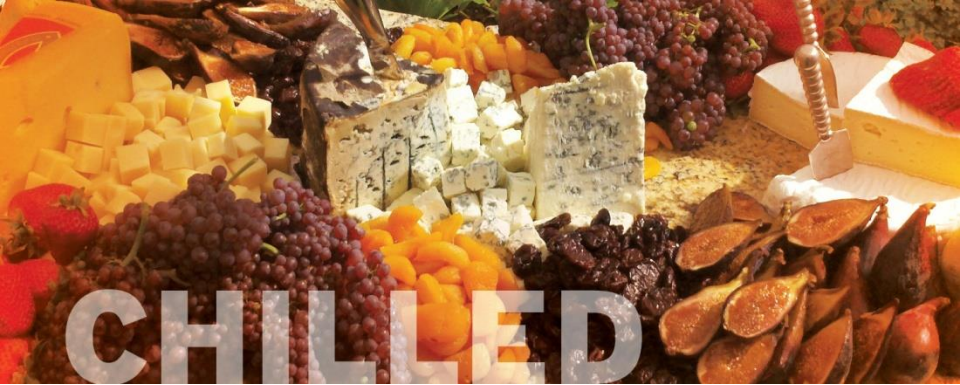
Pick Five ... please choose 5 from the following:

M&M's, cashews, peanuts, fancy mixed nuts, yogurt covered pretzels, SAVOR... Kettle Chips, Reese's Pieces, seasoned pretzel twists, gummy bears, mini Hershey's candy bars, licorice bites, sour balls, mints, Hot Tamales or Mike and Ikes. Add a bowl of Ranch or French Onion dip to your Pick Five... 12

• 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. An 18% service charge is added to all food and beverage items, only 7% goes to your server.

SELECTIONS...



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

Charcuterie Board

Cured and smoked meats, pickled vegetables, cheeses with toast points and mustards 75

Farmer's Market Veggies

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

Farmer's Market Fruit

Seasonal fresh fruit assortment 50

Artisan 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 cracker breads 45

Asian Bites *

Chile lime Edamame, Crispy spiced chick peas and Wasabi peas 30

Chilled Beef Tenderloin *

Seasoned and smoked to perfection, chilled then sliced, our beef tenderloin is then served on tasty rolls with creamy horseradish sauce 150

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

Shrimp Cocktail •

Jumbo shrimp served with SAVOR... Cocktail Sauce and fresh lemon wedges. 85

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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

Chicken and a Biscuit

Fluffy golden baked biscuits stacked with fried chicken tenders, bacon and smoked Gouda, smothered with bacon chicken gravy 60

Arancini *

Risotto pockets stuffed with fresh mozzarella, coated lightly with seasoned bread crumbs and deep fried, sweet and sour marinara on the side 35

Meatball Trio

Three tasty varieties served hot: BBQ, Italian marinara and Stroganoff style 100

Potato Skin Trio *

Roasted red skin potatoes stuffed three ways: Spicy chorizo, Bacon and green onion and Caramelized shallot 50

Fried Pickle Twists *

Spiraled pickles battered and corn chip coated fried and served with spicy ranch dipping sauce 45

Duck Egg Rolls *

Peking style duck, Napa cabbage, micro greens, shredded carrot and green onion rolled in a wonton and fried golden brown served with an Asian dipping sauce 60

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 90

Bacon Wrapped Poppers *

Jalapeños stuffed with creamy pub cheese, wrapped in bacon and deep fried 50

Fresh Tortilla Chips & SAVOR... trio dips

Crisp, fresh tortilla chips served with a fire roasted tomato salsa, con queso and guacamole 75

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SELECTIONS...



HOT SELECTIONS

American Fry Bar

Refillable crinkle cut fries served with Cut Throat Porter Chili, Melted cheese sauce, fresh grilled jalapeños, bacon bits, avocado cream, spicy ketchup, sour cream and chives, banana pepper relish and agave barbecue sauce to make your own masterpiece 60

Spinach and Artichoke Dip

Creamy, melted white cheese dip filled with pieces of artichokes and chopped spinach.

If you would like to add smoked chicken 50

Taco Bar *

Choose beef or pork stuffed tacos; stewed black beans and corn, grilled jalapeños, jicama slaw, shredded lettuce, shredded cheese, Pico de Gallo and salsa on the side 125

Chicken Tenders

Traditional chicken tenders with honey mustard, ranch and barbecue sauces for dipping 70

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 48

Spicy Chicken

Fried chicken tender tossed in spicy Buffalo sauce topped with pickles and melted Swiss cheese 48

Bahn Mi

Asian marinated pork loin sliced thin and served with cucumbers, cilantro, shredded carrot, grilled jalapeños and sweet Thai mayo 48

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SELECTIONS...



All SALADS AND SIDES serve 12 guests. All other salads are available in half orders.

Asian Shrimp *

Crisp Romaine, Napa cabbage, cucumbers, carrots, Edamame, Won Ton crisps, sesame seeds and cilantro served with Honey Teriyaki dressing 65

BLT

Crisp Romaine, smoked bacon, cheddar cheese, tomatoes and croutons with Ranch dressing 45

Traditional Caesar

Romaine lettuce, croutons, shaved parmesan cheese and Caesar dressing 70

Add grilled chicken 45

Southwest *

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

Garden House

Baby field greens, tomatoes, red onion, cucumbers and croutons; Ranch and Balsamic vinaigrette

Pork Green Chili *

Chef Ben's award winning pork chili Verde

Smoked Chicken and Shrimp Gumbo *

Bayou approved

Broccoli Slaw

Chopped broccoli, carrots, cabbage and other fresh goodies mixed with a creamy slaw dressing

Mac n Cheese

Chef Ben's own mixture of cheeses on fat macaroni noodles

Stewed Black Beans and Corn

Slightly spicy

Potato Salad

Traditional creamy style

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SELECTIONS...



WRAPS & SANDWICHES

BETWEEN THE BREADS serve 12 guests. All items are available in half orders.

Chicken Club

Grilled chicken, smoked bacon and ham, sliced cheddar and Swiss, lettuce, tomato and bacon Russian dressing on a brioche bun 85

Monte Cristo Croquettes *

Ham, turkey, Swiss and cheddar on Brioche bread, lightly battered and grilled, fresh strawberry jam on the side 125

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 60

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 60

Papusa *

El Salvadorian street food staple made with Chef Ben's award winning Smoked Pork Chili Verde stuffed into a thick corn tortilla, served with jicama slaw, avocado crème and salsa 75

Italian Sub *

Smoked ham, Genoa salami, Prosciutto, lettuce, tomato, banana pepper relish, Provolone cheese and creamy Italian dressing on local artisan bread 85

Chicken Caesar Wrap

Grilled chicken, Romaine lettuce, Parmesan cheese and Caesar dressing wrapped up in a four tortilla 75

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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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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!

Caramel Churro Chex Mix *

Sweet caramel dusted Chex mix made In house 25

Strawberry Short Cake *

Chunks of vanilla cake, strawberries soaked in vanilla and Gran Marnier topped with fresh ginger whipped cream 50

German Chocolate Brownies *

Sweet chocolate brownie topped with an irresistible rich and gooey, nutty coconut frosting 25

Donut Holes

Cinnamon and sugar covered fried donut holes with chocolate, strawberry and caramel dipping sauces 25

S'mores Blondies

Graham cracker, chocolate chips and marshmallow bars 35

Sea Salt Cocoa Caramel Crispy Bar

Buttery marshmallow with chocolate and golden crisped rice cereal mixed with sea salt, caramel bits and chewy marshmallow pieces all drizzled with caramel 35

Cherry Crisp *

Chef made spicy sweet cherry filling topped with toffee pecan streusel and served with fresh whipped cream 60

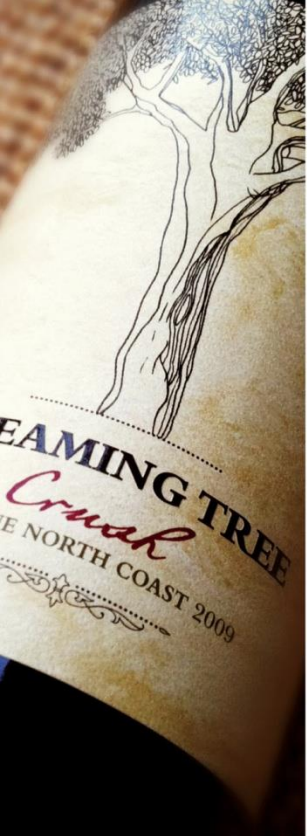
Flourless Chocolate Cake *

Gluten free option for your sweet tooth 70

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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*

Bottled Water (6 Pack)

Aquafina 15

Coffee

*KEURIG Coffee Kits 35
(In Suite Brewer)*

Iced Tea (3 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

Seasonal 35 (will vary)

Sam Adams Lager 35

Guinness Stout 35

Fat Tire 35

Henry's Hard Soda 35

10% Alcohol Tax Included

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REFRESH...



Menage et Trois Moscato

Very sweet dancers on your taste buds 30

Cupcake Moscato

Vibrant with flavors of nectarine, peach and honey 30

Hogue Late Harvest Riesling

Lightly sweet, honey lemon and tangerine. 30

Trimbach Riesling Alsace

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 25

Santa Margherita Sauvignon Blanc

Clean, dry and versatile 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

Franciscan Chardonnay

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

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% Alcohol Tax Included.

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REFRESH...



REDS

Woodbridge Pinot Noir

Cranberry, orange, licorice. 20

Mark West Pinot Noir

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

La Crema Pinot Noir

Sonoma Coast standard-Dark berries, sweet tobacco, plums, layered with blood orange and exotic spice with a lingering finish 60

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

Hey Mambo Red

Sultry red with vanilla bean and brandy soaked cherry notes 30

Goats Do Roam Red Blend

Ripe cherry pie and plum flavors, subtle vanilla notes, juicy finish 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

Red Plum, boysenberry, herbals accents with a crisp and mineral 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

Price per Bottle. 10% Alcohol Tax Included

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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)*

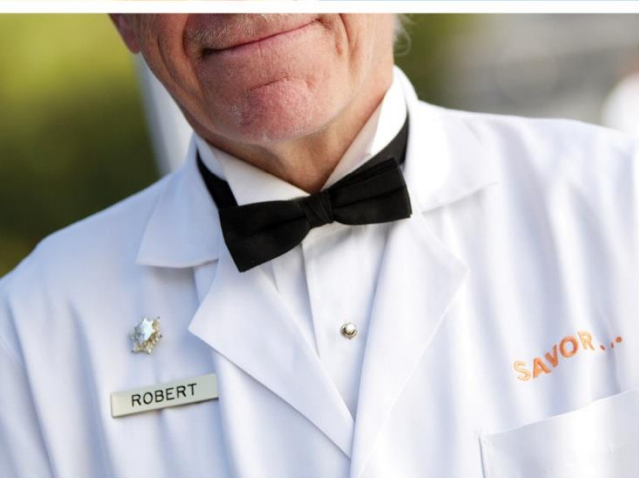
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REFRESH...



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. **Any food or beverage orders that you wish to have waiting for your guests upon arrival are considered advanced orders and require the 72 hour notice.** 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