



SUITE MENU

From all of us at Ryan Sanders Sports Services, we'd like to welcome our current and future clients to the 2018-19 season.

Our goal is to provide an unmatched experience through exceptional quality and our signature "+1 Service" that will provide lasting memories for you and your guests.





WELCOME...

....to the 2018-19 season at the H-E-B Center at Cedar Park, and YOUR Texas Stars. We had an amazing season last year making it all the way to the final game of the Calder Cup Series. We look forward to another great season working with you.

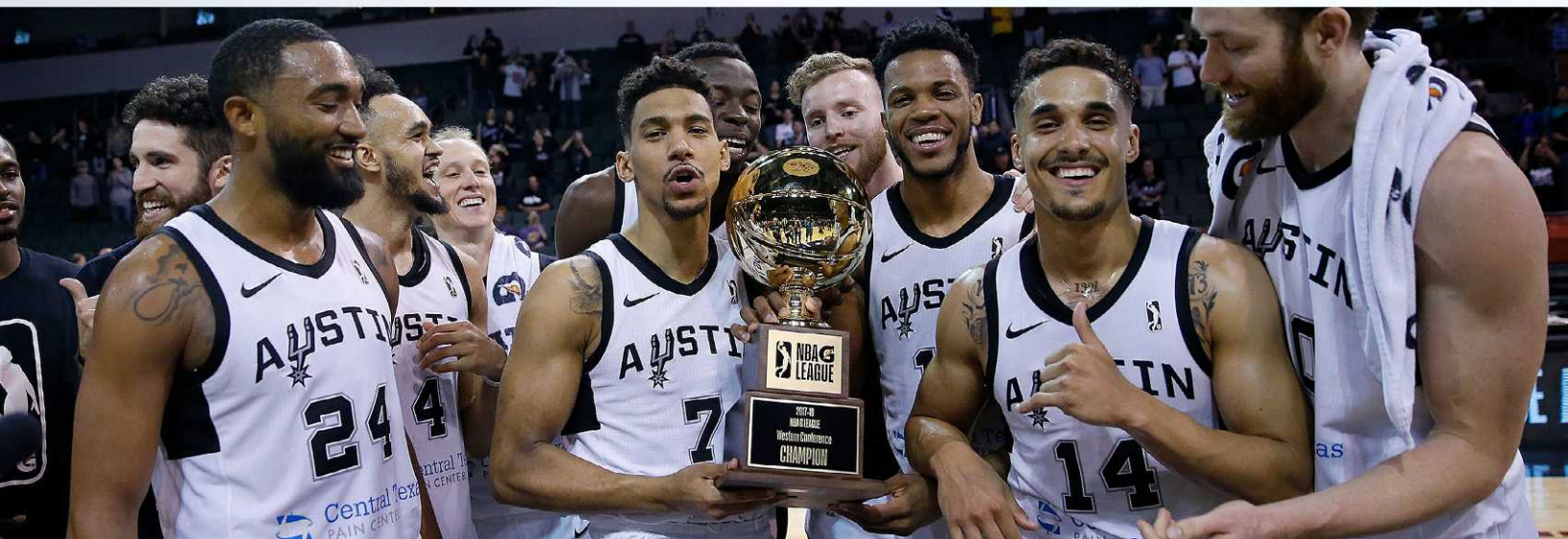
Executive Chefs Harlan Gibson, Ed Ebert and Joel Peña have created new and flavorful culinary creations for you and your guests. This season we have added our beautiful ice displays covered in seafood, and our new Chop House package to satisfy your passion for delectable elegance. In addition we have added our taste of Tuscany Package with handcrafted signature sandwiches prepared with Chef Harlan's in house baked focaccia.

Please keep in mind that the order deadline is two full business days prior to all events as this helps us better serve you and your guests. When calling with questions, please call our Premium Suites Manager, Song Kemp directly at 512.600.5063 or 512.600.5062.

All of us at RS3 and the Texas Stars are looking forward to seeing you throughout the entire 2019 hockey season. In the meantime, please do not hesitate to contact me with any questions, comments or concerns.

Warmest regards,

ROBERT ZBOROWSKI
GENERAL MANAGER, RS3





MEET OUR CULINARY TEAM

CHEF HARLAN GIBSON EXECUTIVE CHEF, RYAN SANDERS SPORTS SERVICES

For Harlan Gibson, Executive Chef and leader of the culinary department at your H-E-B Center at Cedar Park, providing the highest quality food and service for guests has been a lifelong passion. Chef Gibson started his career in New York City, rising through several top premium hospitality companies. He was a key contributor with Glorious Food, Abigail Kirsch and Manhattan's Creative Edge Parties, where he served as Executive Chef. His high-profile New York clients included celebrities, heads of state, high-society and business leaders, and he was even featured on a segment of Food Network's Giada de Laurentis' Behind the Bash.

He relocated to the Austin area in 2007 to live a more balanced life with his family of five, enjoying outdoor sports and experimenting with fresh produce in the kitchen garden at his Hill Country home. He has invaluable diversity in his background that combines premium catering, restaurant and large-scale sports & entertainment venues, including stints at the Austin Convention Center, the San Antonio Spurs and San Antonio Rodeo at the AT&T Center, the New York Mets' Citifield Stadium, the MLB All-Star Game in Kansas City, and Reliant Stadium and Minute Maid Park in Houston.



Though his chef experience runs the gamut from glittering galas to sporting events, Chef Gibson is committed to always serving flavorful, fresh food. "From snacks to fine dining, food should always be well prepared with quality ingredients, and served fresh. That's what people remember and come back for."

MEET OUR CULINARY TEAM

CHEF JOEL PEÑA

REGIONAL EXECUTIVE CHEF,
RYAN SANDERS
SPORTS SERVICES

Chef Joel brings to RS3 a depth of knowledge in the sports and entertainment field. He has worked in numerous locations around the country including Philips Arena in Atlanta, GA, Lambeau Field in Green Bay, WI, the Kentucky Derby in Louisville, KY, the FedEx Forum in Memphis, TN, and has been part of the culinary team that executed numerous high profile conventions at the Georgia Dome and Georgia World Congress Center. NBA, MLB, NHL, and NFL major events are all in Chef Joel's repertoire. His Texas experience includes Texas Motor Speedway and his current role as Executive Chef at the Dell Diamond.

Chef Joel's philosophy has always been to use the freshest ingredients available. "As long as you are working with the freshest ingredients available, you can create a bold, flavorful dining experience. The cost of the ingredients shouldn't be the focus; the flavor and freshness should be," Peña said.

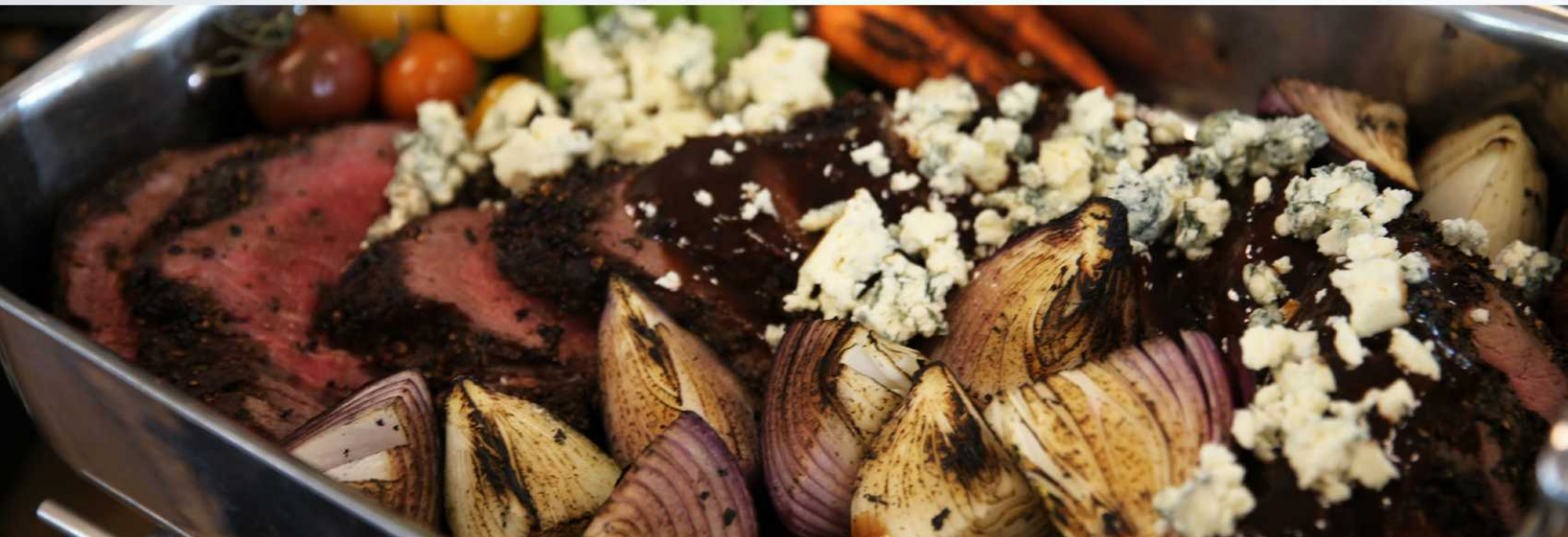


CHEF EDWARD EBERT

CORPORATE EXECUTIVE CHEF,
RYAN SANDERS
SPORTS SERVICES

Chef Ed has been working in restaurants since he was 15 years old. Ebert came to the Southwest attracted by the area's rapidly evolving and vigorous culinary environment. As the first member of his family tree to cross the Mississippi, "the idea of Southwest cuisine was in its infancy, so there was opportunity for innovation and creativity."

Ebert has cooked for US Presidents on 6 occasions, Prime Minister Margaret Thatcher, countless celebrities and dignitaries, yet nothing gives him more satisfaction than serving the guests in his current role as Corporate Chef. "We are able to innovate and create signature twists on classic dishes that have become fan favorites," Ebert said. As a father of five children, he is passionate about providing amazing, indigenous, fresh ingredients in a "comfort food" setting. We are committed to simply serving the best quality products to our fans.



CHOPHOUSE PACKAGE

570

serves 10 guests 

FRUTTI DE MAR ^{GF}

an array of spicy jumbo boiled shrimp and scallop ceviche served with with zesty cocktail sauce, mango chile cocktail sauce and lemons displayed on an illuminated hand carved ice tray

ICEBERG WEDGE SALAD ^{GF}

baby iceberg with grape tomatoes, blue cheese crumbles and Applewood smoked bacon served with classic buttermilk ranch

HAND-CARVED

FILET MIGNON ^{GF}

tender choice angus beef tenderloin with béarnaise sauce

ROSEMARY MARINATED GRILLED CHICKEN

porcini mushroom sauce

LOADED MASHED POTATOES ^{GF}

hand mashed potatoes covered in generous amounts of melted cheddar cheese, green onions and Applewood smoked bacon

FRESH ASPARAGUS ^{GF}

steamed asparagus spears with grape tomatoes and sweet butter

CHOCOLATE RASPBERRY MOUSSE ^{GF}

Chambord flavored chocolate mousse with raspberry coulis



SUGGESTED WINE PAIRING


Francis Ford Coppola Winery
Diamond Claret
Collection Red
Zinfandel

49



TASTE OF TUSCANY PACKAGE

260

serves 10 guests 

TWO TUSCAN SANDWICHES

made in-house with onion rosemary focaccia, oregano pesto aioli, salami, capicola, ham and provolone cheese. house-made tomato basil focaccia, basil pesto aioli, grilled eggplant, sliced tomatoes and fresh mozzarella

ANTIPASTI CHARCUTERIE TABLE ^{GF}

an array of local cured and smoked meats and cheese, marinated olives, artichoke hearts and roasted red peppers served with assorted crackers

CAPRESE SALAD ^{GF}

vine ripened heirloom tomatoes, fresh mozzarella, basil, extra virgin olive oil and balsamic vinegar reduction served on a block of Himalayan sea salt

TUSCAN CHICKEN ^{GF}

grilled herbed chicken breast in a creamy garlic sauce with sun dried tomatoes and fresh spinach



CHOCOLATE CHIP CANNOLI

crispy pastry shell filled with sweet ricotta cream and chocolate chips served with fresh berries



SUGGESTED WINE PAIRING

Kendall-Jackson, Vintner's Reserve Merlot

44

SAVE MONEY ON YOUR PER PERSON PRICE, MAKE IT A DOUBLE ORDER / 400



STARS FAJITA PACKAGE

260

serves 10 guests

CARNE ASADA ^{GF}

chargrilled skirt steak with bell peppers and onions topped with Chihuahua cheese

POLLO AL CARBON ^{GF}

open-fire grilled chicken breast with fajita spices and queso fresco on a bed of charred peppers and onions

two dozen soft flour tortillas, shredded cheddar cheese, sour cream, pico de gallo, and fire roasted salsa. corn tortillas available upon request

SOUTHWESTERN RICE ^{GF}

toasted rice simmered in tomato broth with vegetables and Southwest spices

BORRACHO BEANS ^{GF}

Tejas pinto beans with onion, chile, tomato and cilantro

CHIPS AND SALSA ^{GF}

fire roasted salsa served alongside our red, white and blue tortilla chips



XANGOS

flour tortillas stuffed with cheesecake, deep fried and dusted with cinnamon sugar served with freshly pureed strawberries



SUGGESTED WINE PAIRING

Klinker Brick Winery, Lodi Syrah Farrah

45

SAVE MONEY ON YOUR PER PERSON PRICE, MAKE IT A DOUBLE ORDER / 480



SOUTHERN PICNIC PACKAGE

280

serves 10 guests

CAJUN SHRIMP AND GRITS ^{GF}

a southern favorite, Creole seasoned shrimp and creamy cheese grits

CRISPY FRIED CHICKEN

sixteen pieces of buttermilk battered fried chicken

MASHED POTATOES ^{GF}

homemade mashed baby red potatoes with rich brown gravy

COLESLAW ^{GF}

fresh cabbage tossed in our sweet and sour dressing

BUTTERMILK BISCUITS

light and fluffy biscuits served with butter

STRAWBERRY SHORTCAKE

sweet shortbread layered with berries, freshly whipped cream and strawberry puree



SUGGESTED WINE PAIRING

Blue Wing Chardonnay, Sonoma Coast

49



SAVE MONEY ON YOUR PER PERSON PRICE, MAKE IT A DOUBLE ORDER / 520



CEDAR STREET TACO PACKAGE

260

serves 12 guests

GREEN CHILE PORK ^{GF}

pork shoulder slowly cooked with green chiles

RED CHILE CHICKEN ^{GF}

shredded roast chicken in guajillo adobo

served with flour tortillas, queso fresco, shredded cheddar, crema Mexicana, chopped cilantro, sliced red jalapeños, pico de gallo, and fire roasted salsa. corn tortillas available upon request

ENSALADA ^{GF}

romaine lettuce, roasted corn, tomatoes, black beans, crispy tortilla strips and avocado ranch dressing

GRILLED CALABAZA ^{GF}

grilled squash with ancho peppers, sweet onions and serrano garlic mojo

BORRACHO BEANS ^{GF}

Tejas pinto beans with onions, chiles and tomatoes

CILANTRO LIME RICE ^{GF}

steamed rice with cilantro and lime



CHURROS

deep fried and dusted with cinnamon sugar served with whipped cream



SUGGESTED WINE PAIRING

Simi Winery, Sonoma County Sauvignon Blanc

36

SAVE MONEY ON YOUR PER PERSON PRICE, MAKE IT A DOUBLE ORDER / 480





TEJAS TRAIL BLAZERS

serves 10 guests

CARNE ASADA / 160 (GF)

chargrilled skirt steak with bell peppers and onions topped with Chihuahua cheese

POLLO AL CARBON / 160 (GF)

open-fire grilled chicken breast with fajita spices and queso fresco on a bed of charred peppers and onions

a dozen soft flour tortillas, shredded cheddar cheese, sour cream, pico de gallo, shredded lettuce and fire roasted salsa. corn tortillas available upon request

QUESADILLA DE POLLO / 75

griddled tortillas stuffed with chicken verde, Monterey jack and cheddar cheese, served with sour cream and fire-roasted salsa

CEDAR PARK NACHO BAR / 60 (GF)

build your own nachos with picadillo, queso rojo sauce, sour cream, pico de gallo, red jalapeno peppers, Tejas pinto beans, shredded lettuce, cilantro, salsa rojo and cotija cheese

FIELD TO FORK

BABY SPINACH SALAD / 45

local baby spinach, fried onion crisps, sun-dried cherries, Texas goat cheese and white balsamic vinaigrette

CLASSIC CAESAR SALAD / 45

crisp romaine hearts, garlic croutons, parmesan cheese and our signature Caesar dressing

SOUTH TEXAS BANDERA SALAD / 45 (GF)

romaine lettuce, roasted corn, black beans, crispy tortilla strips, and queso fresco, served with an avocado ranch dressing





FAN FAVORITES

SLIDERS / 125

three dozen all-beef sliders served with lettuce, tomatoes, onions, cheese, ketchup, mayonnaise and mustard

ALL-NATURAL, GRASS-FED

BEEF GRILLED BURGERS / 135

a dozen burgers, all natural and Texas proud. flame grilled and served with ketchup, mustard, mayonnaise, lettuce, tomato, onion, pickles and sliced cheese, served with our house-made chips

 buns available upon request

ALL-BEEF HOT DOGS SERVED WITH A MASSIVE TOPPINGS BAR / 90

a dozen hot dogs, served with an abundance of toppings: ketchup, mustard, mayo, chili, diced onions, relish, sauerkraut, shredded cheese, served with our house-made chips

 buns available upon request

WING SAMPLER / 82

platter of three dozen traditional RS3 Hall of Fame bound chicken wings, served with a trio of sauces: sweet bbq, jalapeno lime and classic buffalo

THREE CHEESE POTATO SKINS / 70

one dozen Texas size stuffed potato skins with a trio of cheeses

ALL-NATURAL CHICKEN TENDERS / 65

three dozen juicy white meat tenders with a crispy breading, served with honey mustard and bbq sauce

SUGGESTED PAIRING

YUKON GOLD MUSTARD POTATO SALAD / 38

tossed in a tangy dijon mustard dressing

COLESLAW / 38

fresh cabbage tossed in our sweet and sour dressing



CRYSTAL BEGINNINGS

serves 10 guests

FRUTTI DE MAR / 160

an array of spicy jumbo boiled shrimp and scallop ceviche served with zesty cocktail sauce, mango chile cocktail sauce and lemons displayed on an illuminated hand carved ice tray

SMOKE AND ICE / 175

a trio of sliced smoked salmon, lemon pepper salmon and traditional salmon served with whipped dill butter, savory caraway sour cream and a freshly baked loaf of Bavarian Rye presented on a flashing hand-crafted ice carving.

SUGGESTED PAIRING

FROZEN FIRE OAK VODKA ENCLOSED
IN GLOWING ICE AND PERFECTLY CHILLED / 90

GH MUMM CHAMPAGNE / 72





GAME STARTERS

serves 10 guests

SHRIMP COCKTAIL / 96 (GF)

jumbo shrimp, zesty cocktail sauce and lemons

TEXAS-SIZED

CHARCUTERIE TABLE / 85 (GF)

any array of local cured and smoked meats and cheese, olives and assorted crackers

LONE STAR STATE

CHEESE TABLE / 85 (GF)

an impressive display of imported and local cheese served with crackers and grapes

FARMER'S MARKET CRUDITES / 55 (GF)

farm fresh veggies with your choice of blue cheese, five onion or parmesan herb dip

SOUTH TEXAS ORCHARD

FRESH FRUIT DISPLAY / 55 (GF)

featuring local melons & berries

DIPS AND SPREADS / 60

hummus, tzatziki and baba ghanoush served with pita chips and freshly sliced cucumbers

BARN BURNER SNACKS

serves 10 guests

HATCH CHILI CON QUESO / 45 (GF)

roasted poblano cheese dip of creamy white cheeses, roasted chiles, charred tomatoes and onions, alongside a basket of our red, white and blue crispy corn tortilla chips

HOUSEMADE POTATO CHIPS

& GOURMET DIPS / 40 (GF)

our signature chips with your choice of five onion dip, smoked jalapeno ranch or parmesan herb dip

BOTTOMLESS FRESHLY

POPPED POPCORN / 30 (GF)

endless supply of buttery goodness

BOTTOMLESS BASKET

OF ROASTED PEANUTS / 30 (GF)

endless roasted and salted peanuts

FIRE ROASTED SALSA

AND CHIPS / 30 (GF)

crispy tortilla chips with RS3's authentic fire-roasted salsa

CANDY BASKET / 28

fun assortment of boxed candies to include Skittles, Sour Patch Kids and M&M'S with cotton candy and a bag of Gourmet Popcorn





PIZZA HUT PIZZA

LARGE CHEESE / 34

LARGE PEPPERONI / 34

LARGE MEAT LOVERS / 39

loaded with pepperoni, ham, beef, bacon and sausage

LARGE SUPREME / 39

signature blend of pepperoni, pork sausage, beef, mushrooms, red onions and green peppers



SMOKEY MO'S

serves 6-8 guests

SMOKEY MO'S

FAMILY PACKAGE / 270

family package includes three pounds of meat, three quart-size sides, pickles, onions, BBQ sauce and sliced bread

PROTEINS

Brisket
Sausage
Turkey

SIDES

Pinto Beans
Coleslaw
Potato Salad



CHICK-FIL-A

CHICK-FIL-A SANDWICHES / 135

eight original Chick-fil-A sandwiched served with eight potato chips, waffle cut

CHICK-FIL-A CHICKEN

NUGGET PLATTER / 135

small chicken nugget platter served with dipping sauce and eight potato chips, waffle cut

CHICK-FIL-A SANDWICHES

ALA CARTE / 110

eight original Chick-fil-A sandwiches

CHICK-FIL-A CHICKEN NUGGET

PLATTER ALA CARTE / 110

small chicken nugget platter served with dipping sauce





SUGAR STREET

serves 10 guests
double orders available

DESSERT BAR SAMPLER / 55

a dozen assorted dessert bars to include seven-layer, caramel oatmeal, raspberry and lemon

JACK DANIELS BOURBON BREAD PUDDING

WITH VANILLA SAUCE / 50

rich and buttery bread pudding made with the famous Jack Daniels bourbon

DECADENT DOZENS / 45

a sweet combination of six caramel pretzel brownies and six freshly baked jumbo chocolate chip cookies

FRESHLY BAKED COOKIES / 40

a dozen jumbo chocolate chip cookies

ASSORTED FRESHLY BAKED COOKIES / 30

a dozen assorted chocolate chip, white chocolate macadamia nut, oatmeal raisin and sugar cookies

XANGOS / 45

six flour tortillas stuffed with cheesecake, deep fried and dusted with cinnamon sugar, served with fresh strawberry puree

ASSORTED CUPCAKES / 60

a dozen lemon meringue, red velvet, vanilla, double chocolate and peanut butter cupcakes

CHURROS / 37

a dozen churros deep fried and dusted in cinnamon sugar served with freshly whipped cream

CANDY BASKET / 28

a fun variety of a box each of Skittles, Sour Patch Kids and M&M's along with cotton candy and a bag of gourmet popcorn



THIRST QUENCHERS

SOFT DRINKS (6-pack) / 18

Coca Cola, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Barq's Root Beer, Dasani bottled water

JUICE (6-pack) / 18

cranberry, orange, grapefruit, pineapple

BEVERAGES (gallon) / 45

hot tea, coffee, hot chocolate, iced tea, lemonade



BEER

DOMESTIC (6-pack, 16 oz) / 39

Bud Light
Budweiser
Michelob Ultra
Zeigenbock

CRAFT (6-pack, 12 oz) / 47

Karbach Love Street, Kölsch
Karbach Hopadillo, IPA
Bell's Two Hearted, IPA
Big Bend Tejas Clara, Mexican-style Lager
Celis White, Witbier
Independence Native Texan, Pilsner
New Belgium Fat Tire, Amber Ale

IMPORT (6-pack, 16 oz) / 39

Imperial, Costa Rica

CIDER (6-pack, 12 oz) / 47

Austin Eastciders Original
Austin Eastciders Pineapple
Austin Eastciders Blood Orange

HARD SELTZER (6-pack, 12 oz) / 42

White Claw Black Cherry
Spike Seltzer Prickly Pear

NON-ALCOHOLIC (6-pack, 12 oz) / 36

O'Doul's



MOST OTHER BRANDS AVAILABLE UPON REQUEST

WINE

SPARKLING & WHITE

Avissi, Prosecco, Italy / 38
 GH Mumm Champagne / 72
 Santa Margherita, Suditrol Alto Adige Pinot Grigio / 60
 Kendall-Jackson, Pinot Gris Vintner's Reserve / 40
 Rodney Strong Vineyards, Bluewing Vineyards
 Chardonnay / 49
 Kendall-Jackson Chardonnay Vintner's Reserve / 39
 Robert Mondavi Private Selection Chardonnay,
 California / 30
 Simi Winery, Sonoma County Sauvignon Blanc / 36

RED

Imagery Estate Winery, Pinot Noir / 50
 Kendall-Jackson Vintner's Reserve Merlot / 44
 Francis Ford Coppola Diamond Red Zinfandel
 Collection / 60
 Kendall-Jackson, Cabernet Sauvignon
 Vintner's Reserve / 58
 Robert Mondavi Private Selection Cabernet Sauvignon,
 California / 30
 Francis Ford Coppola Diamond Claret Collection,
 Cabernet / 40

SPIRITS & MIXERS

SCOTCH

Chivas Regal / 85
 Dewars / 75

BOURBON / WHISKEY

Fire Oak Bourbon / 90
 Makers Mark / 80

RUM

Captain Morgan / 55
 Bacardi Silver / 50

VODKA

Grey Goose / 85
 Fire Oak Vodka / 78
 Tito's / 75

GIN

Bombay Sapphire / 80
 Tanqueray / 70

TEQUILA

Patron / 110
 512 Tequila Anejo / 92
 512 Tequila Silver / 85

MIXERS

Margarita Mix / 18
 Zing Zang Bloody Mary Mix / 18
 Club Soda (6-pack) / 18
 Tonic Water (6-pack) / 18



MOST OTHER BRANDS AVAILABLE UPON REQUEST



HOW TO ORDER

HOW TO ORDER

all orders must be placed at least two (2) business days (mon-fri) prior to the event to ensure item availability and the utmost in presentation, service and quality. please allow three (3) days for events taking place on a weekend.

TO PLACE AN ORDER:

WEBSITE cedarparkpremium.catertrax.com

TELEPHONE

to avoid confusion, please specify suite number, company name, the

date and time of the event as well as the name and phone number of the person placing the order. we encourage you to appoint one person to place all food and beverage orders for your suite in order to develop more effective communications and to avoid duplication of orders.

FOR ADDITIONAL ASSISTANCE

Song Kemp
Premium Suites and Catering Manager
skemp@rs3sports.com
512.600.5062/512.600.5063

VIP MENU SERVICES

in addition to our suite menu, we are glad to customize a menu for any occasion you are planning. please contact Song Kemp at 512.600.5063 for details. private wine & beer tastings, exquisite flower arrangements, company or team logo ice sculptures, or any other customized menus are available upon request.

PAYMENTS AND FEES

TAXES

food, alcohol, non-alcoholic beverages and administrative fees are subject to 8.25% sales tax.

ADMINISTRATIVE FEE

a 20% administrative fee is added to each food and beverage order. this administrative fee is not intended to be a tip, gratuity or service charge for the benefit of employees and is not distributed to employees. any additional suite attendant gratuities for exceptional service occur at your discretion. if any optional gratuities are given, only your suite attendant will receive this amount.

METHODS OF PAYMENT

we require payment in full prior to the rendering of all services, guests checks will be settled at the conclusion of each event. please note that before rendering any services, for security purposes, we require a valid credit card authorization from you. we provide several payment options to choose from.

CREDIT CARD ON FILE

you may authorize us to retain valid credit card information on file for us to use to settle all charges due to RS3 at the conclusion of an event. at the end of the event, an appropriate signature

is required on catering invoices, eliminating the need to present a credit card.

PREPAY

you may prepay for any services ordered prior to an event, however, you will still need to maintain a valid credit card on file and specify who is authorized to sign for charges. at the conclusion of the event, an authorized signature will be required to verify delivery of services and to settle any event-day charges incurred.



PROCEDURES AND SERVICES

EVENT DAY ORDERING

during an event, orders may be placed from your suite. service is available for one hour prior to the start of an event. please note that event day orders supplement advance orders and should not replace them. there will be a "Day of Event" menu in your suite. most beverages are available for re-order during an event.

CANCELLATIONS

no charges will be assessed to suite holders for food or beverage order that are canceled 48 hours in advance. cancellations must be in writing and must be confirmed by RS3 to be valid. all other cancellations will be assessed a charge of up to one hundred percent of the total order value including fees and taxes. in the event of an event cancellation, you will not be charged unless the gate was opened before the event was canceled.

PRIVATE PREMIUM SERVICES

enjoy our catering services year-round. the H-E-B Center at Cedar Park has numerous spaces available for private functions on non-event days. to arrange an elegant affair for groups of 10 to 1,000, contact our premium services department at 512.600.5063.

LIABILITY

please note that you are responsible for damages you or your guests inflict on property and equipment provided as part of our service. please note that all food service equipment is the property of RS3 and may be removed from your service area only by authorized personnel.

DELIVERY

food and beverage orders are delivered to your suite within 30 minutes of gates opening. in order to maintain quality and safety of food items, hot/cold food will be pulled after 2.5 hours of setup. snacks and beverages will be allowed to remain in the room throughout the duration of the event. per your request, food can be delivered at a specified time.

SERVICE

an experienced suite attendant will service your suite. this attendant can ensure your food order is complete and assist with any event day orders or special requests. should you require a dedicated attendant who will assist only your suite, one may be requested for a nominal fee. we do request a minimum of seven days notice and cannot guarantee a particular attendant.

ALCOHOL

in accordance with Texas law, RS3 is the only licensed permit holder authorized to possess, sell, deliver, or serve beer, wine or spirituous liquors at the H-E-B Center at Cedar Park. alcoholic beverages may only be obtained from RS3 and may not be brought in or removed from the suites area. any items found on the premises not supplied by RS3 will be confiscated and destroyed.

alcoholic beverage service will end during the 3rd period for Hockey, and 30 minutes prior to the end of concerts and other events. alcohol service guidelines for special events will be determined on an event-by-event basis by the RS3 Premium Manager. it is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite. RS3 and the H-E-B Center at Cedar Park staff reserve the right to check for proper identification and refuse or terminate service at any time.

from time to time, the H-E-B Center at Cedar Park will host an event that prohibits the sale and consumption of alcoholic beverages (for example, High School Athletic Association Tournaments). during these events, all suite guests must conform to this policy.



FOLLOW *Ringo*
ON SOCIAL MEDIA



@TXSTARSRINGO



@TXSTARSRINGO

BOOK AN
APPEARANCE
EMAIL: RINGO@TXS.COM

FOLLOW THE TEXAS STARS
ON SOCIAL MEDIA



@TEXASSTARS



@TEXASSTARS



@TXSTARSHOCKEY



@TXSTARSHOCKEY



TEXASSTARSHOCKEY



DOWNLOAD THE TEXAS STARS APP

FOR APPLE AND ANDROID