# 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.

RS3 CATERING

# 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.*

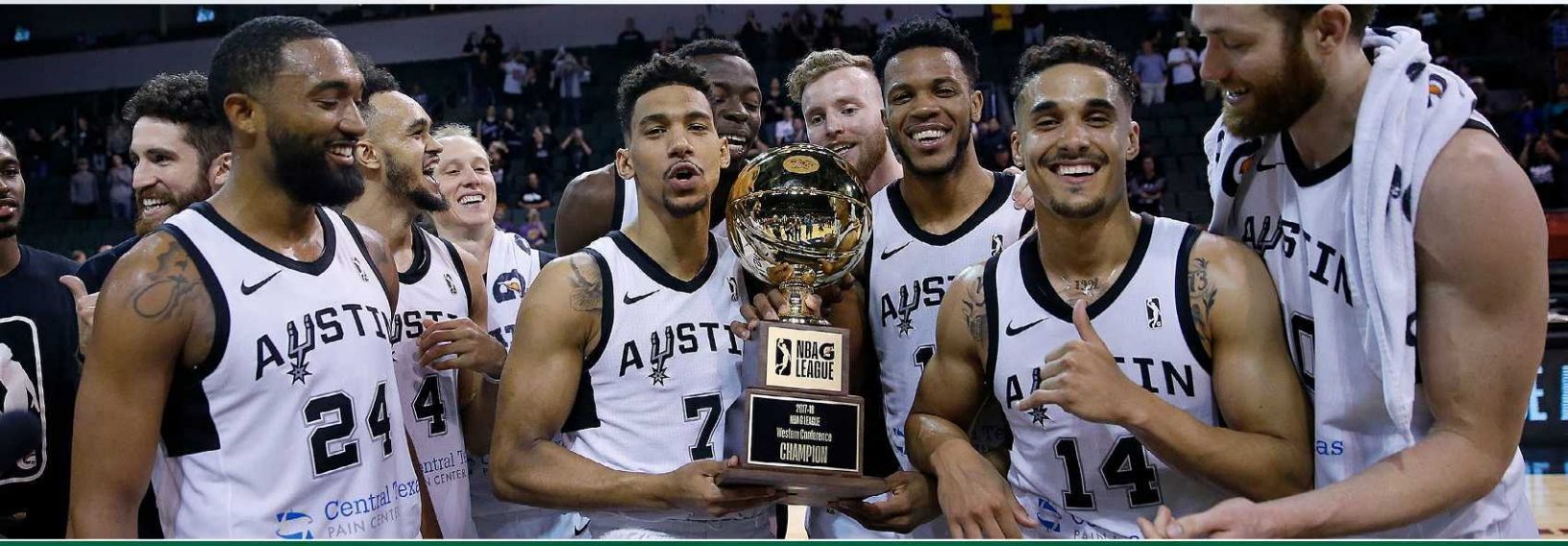
*Executive Chefs Harlan Gibson, Ed Ebert and Joel Peña have created new and flavorful culinary creations for you and your guests. This season we have added our beautiful ice displays covered in seafood, and our new Chop House package to satisfy your passion for delectable elegance. In addition we have 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 Director of Premium Services, Derek Schneider at 512-600-5065.*

*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**






GF gluten free | available with 72 hour notice | local Texan

# 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.

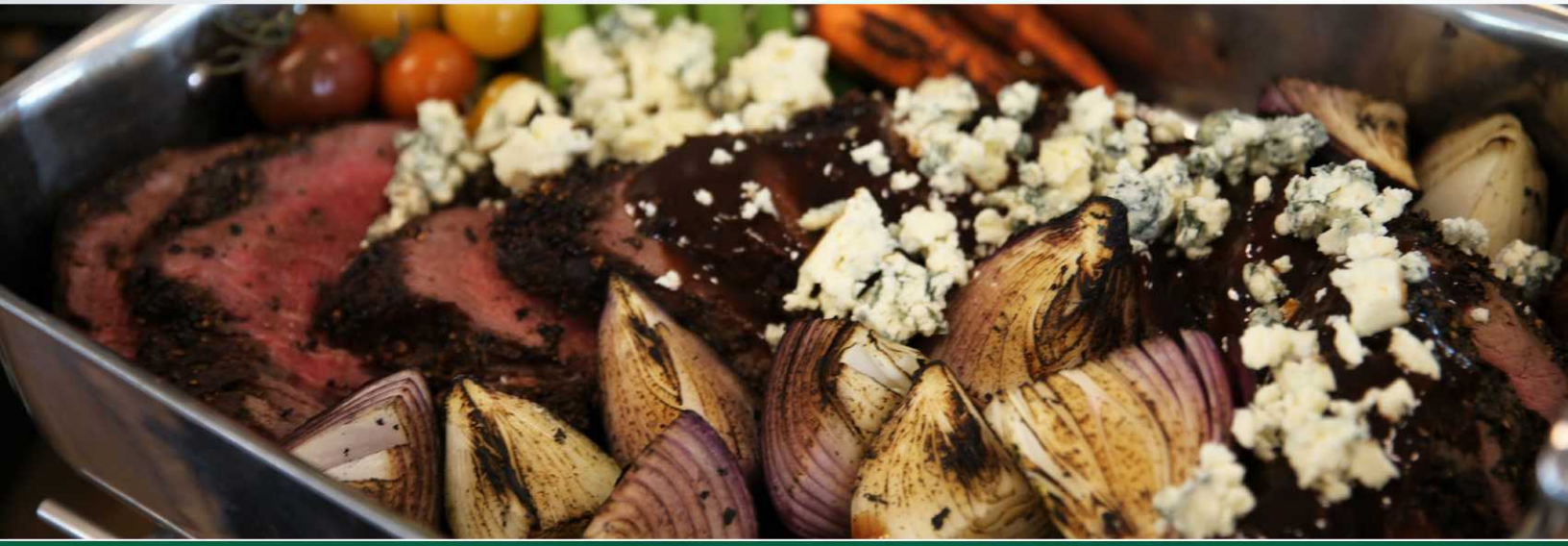
Chef Joel's philosophy has always been to use the freshest ingredients available. "As long as you are working with the freshest ingredients available, you can create a bold, flavorful dining experience. The cost of the ingredients shouldn't be the focus; the flavor and freshness should be," Peña said.

## 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.





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H-E-B CENTER at CEDAR PARK

# CHOPHOUSE PACKAGE

## $70

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

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# 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**

(GF) gluten free | available with 72 hour notice | local Texan

# 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**

(GF) gluten free | available with 72 hour notice | local Texan

# 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

(GF) gluten free | available with 72 hour notice | local Texan

# 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

GF 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

GF buns available upon request

**WING SAMPLER / 82 GF**
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 GF**
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 GF**
tossed in a tangy dijon mustard dressing

**COLESLAW / 38 GF**
fresh cabbage tossed in our sweet and sour dressing

# CRYSTAL BEGINNINGS

serves 10 guests

**FRUTTI DE MAR / 160** (GF)
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**

(GF) gluten free | available with 72 hour notice | local Texan

# 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

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# 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



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# 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 COOKES / 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**



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# 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
Derek Schneider
Director of Premium Services
dschneider@rs3sports.com
512-600-5065

### VIP MENU SERVICES
in addition to our suite menu, we are glad to customize a menu for any occasion you are planning. please contact Derek Schneider at 512-600-5065 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

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BOOK AN APPEARANCE
EMAIL: RINGO@TXS.COM

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