



SUITE MENU

MAVERIK CENTER IN
WEST VALLEY CITY

Statement

**Experience peak performance while relaxing in the
comfort of your suite.**

Diamond Creations is committed to providing excellent quality catering and service at the Maverik Center. With the client in mind, we cater to the needs of each person to execute a memorable night. Please reach out to us if you have any questions about the menu items.



Suite Policies & Procedures

Pre-Orders & Delivery

All suite orders can be placed through our online order form on our website. To ensure that you receive the highest quality of food possible, all orders should be placed at least 24 hours in advance and your items will be delivered no later than 30 minutes before the event starts. All online orders placed on the day of the event will no longer be considered a pre-order and will arrive in the suites after the pre-orders have been delivered.

Same Day Ordering

The menu will be limited to day-of-event items. Keep that in mind when you plan your order. If you plan to place an order during the event, please ask your suite attendant or call our service terminal operator at (801)-988-2101. Please state your name and what suite you are in before saying your order. Please be aware that orders placed on the night of the event will take no longer than 45 minutes to be prepared and sent up to your suite.

Orders Containing Alcohol

Please keep in mind that we will not leave alcohol in a suite without an adult of legal age present. With that being said, please call the service terminal at (801)-988-2101 once you and your party are in the room for the delivery of your alcoholic beverages and to be given wristbands to show you are of legal age. Alcohol cannot be taken out of the building at the end of the event.

Suite Policies & Procedures

Billing Information

Unless specified that you would like us to charge the card on file, towards the end of the event, suite attendants will come into your suite to take your payment. Annual Suite Holders who have been authorized to invoice their charges must have a credit card on file. All balances from invoices will be charged to that credit card at the end of each month. Applicable sales tax and a 21% administration fee will be added to all bills. Gratitude for your suite attendant as at the guest's discretion.

Cancellation Policy

If it becomes necessary to cancel your order, please be advised that a 24-hour notice before an event must be provided to the catering office (801-988-2009) or by email at diamondcreations@maverikcenter.com. If received less than 24 hours prior, you will be responsible for full order.

ALL ORDERS REQUIRE A VALID CREDIT CARD ON FILE PRIOR TO THE EVENT

To place a card on file call (801-988-2009) or email diamondcreations@maverikcenter.com for a Credit Card Authorization Form

DIETARY RESTRICTIONS

GF (Gluten Free) V (Vegetarian) VG (Vegan) ♦ (Pre-Order Only)

Appetizers

serves 8 guests



One Stop Snack Shop

Bottomless Popcorn *GF* **\$25**

M&M *GF* **\$25**
Plain or Peanut

Tortilla Chips & Fire *GF VG* **\$25**
Roasted Salsa
Add guacamole \$15

Vegetable Plate *V GF* **\$45**
Served with Ranch Dressing

Snack Attack **\$35**
Pretzels, Peanuts, Kettle Chips and Onion Dip.

Signature Fried Sampler **\$60**
*24 Mini Corn Dogs, 24 Chicken Nuggets, 13
Jalepeno Poppers and French Fries. Served with
Ketchup, Mustard, and Ranch (kid friendly)*

Fan Favorites

Mozzarella Sticks *V* **\$50**
24 Mozzarella Sticks with Marinara Sauce

French Fries *VG* **\$42**
With Fry Sauce

Chicken Tenders **\$75**
24 Tenders with Ranch and BBQ Sauce

7 Layer Dip *V ♦* **\$50**
*Layered with Refried Beans, Gaucamole, Salsa,
Shredded Cheese, Diced Tomato, Olives and Onion.
Served with a basket of Tortilla Chips*

**Soft Pretzel Bites & Beer Battered
Cheese Dip** *V ♦* **\$42**

**Hummus Roasted Spiced Vegetable
& Grilled Pita** *VG ♦* **\$75**
*Creamy Hummus, Marinated roasted cauliflower,
squash, carrots, peppers, onions & pita grilled in
extra virgin olive oil*

The Main Event

serves 8 guests



Fried Potato Skins

\$52

Sixteen crispy fried potato boats, filled with a blend of cheese and applewood smoked bacon and topped with diced tomatoes and scallions. Served with ranch dressing

Four Cheese Mac n' Cheese Croquettes V ♦

\$62

24 breaded and fried macaroni croquettes with american, cheddar, and parmesan cheese. Spicy marinara and ranch dressing for dipping

BBQ Ribs & Mac n' Cheese ♦

\$85

Two full racks of double baked smoked baby back ribs. Served with creamy mac n' cheese

Teriyaki Chicken Skewers ♦

\$55

Marinated teriyaki chicken grilled to perfection, finished with a sweet teriyaki glaze and fresh pineapple

Bruschetta V

\$50

Toasted baguettes brushed with garlic and topped with tomatoes, olive oil, and served with burrata cheese

Charcuterie Board ♦

\$70

Prosciutto, salami, smoked gouda, sharp cheddar, boursin, gruyere, everything lavosh, baguettes, garnished with seasonal fruit and candied pecans

Creamy Spinach V ♦

Artichoke Dip

\$55

Served with crispy pita chips

Spring Mix Salad VG ♦

\$35

Mixed greens, cherry tomatoes, cucumbers, carrots, red cabbage, radishes and croutons. Served with balsamic and ranch dressings. Add chicken for \$20 ♦

Giant American Sandwich ♦

\$90

Three foot sub heaped with black forest ham, roasted turkey, roast beef, stacked with lettuce, red onions, tomatoes, cheddar, swiss cheese, mayonnaise and mustard all on a Cuban roll (Feeds 12 guests)

Meatball Platter GF ♦

\$50

*Italian meatballs tossed in three sauces: swedish, marinara, and sweet chili sauce
24 pieces of each flavor*

Maverik Classics

serves 8 guests



Right Wing Corner

36 wings served with celery, carrots
and blue cheese dip

Spicy Boneless Wings *GF* **\$80**

Original Wings *GF* **\$80**
Tossed in house buffalo sauce

Garlic Parmesan Wings *GF* **\$80**
*Tossed in our signature garlic butter &
parmesan cheese*

Traditional Wing Trio *GF* **\$80**
*Wings tossed in teriyaki, BBQ and house buffalo
sauce. 12 wings in each sauce.*

Crowd Favorites

Grilled Chicago Dogs **\$54**

*8 grilled beef dogs served with house sauerkraut,
tomatoes, onions, sport pepper, pickles, spicy
mustard, relish and harvest moon buns*

Mini Sliders **\$80**

*16-2oz angus beef sliders served with bacon,
sauteed mushrooms, onions, tomatoes, sliced
cheese, lettuce and potato rolls*

Pulled Pork Sliders ♦ **\$83**

*Kansas city BBQ smothered pulled pork,
creamy coleslaw and potato rolls*

Beer Brats **\$64**

*8 brats with sauerkraut, sauteed peppers and onions
with spicy grain mustard and harvest moon buns*

Turn Up The Flavor

serves 8 guests



Fiesta Stations

Taco Bar *GF*

*Choice of seasoned ground beef or shredded chicken
Crunchy taco shells, lettuce, tomatoes, onions, salsa and sour cream*

\$75

Jalapeno Poppers *V*

24 poppers with sweet chile sauce

\$38

Chicken Fajita Bar

Marinated grilled chicken strips with peppers and onions served with four tortillas, salsa, sour cream, cheese and gaucomole

\$80

Nacho Bar *GF*

Tortilla chips with seasoned ground beef, refried beans, queso, jalapenos, sour cream, olives, tomatoes and salsa

\$90

Southwest Quesadilla ♦

Flour tortillas with cheddar jack, peppers, onions and southwest shredded chicken

\$55

Beef Barbacoa Quesadilla ♦

Cheddar jack cheese, beef barbacoa, flour tortillas, served with pico de gallo & gaucamole

\$57

Event Packages

serves 16 guests



Headliner Experiences

Each package requires a 72-hour advance notice

Classic Package ♦

\$380

Bottomless popcorn, mozzarella sticks, 7 layer dip, spring mix salad, ribs with mac n cheese, teriyaki chicken skewers, snack attack and decadent brownie tray

Signature Package ♦

\$485

Bottomless popcorn, pretzel bites with beer cheese, four cheese mac n cheese croquettes, wing trio, mini sliders, chicken tenders, french fries, gourmet dessert bars and cookies brought to you.

by **thirst**
happy drinks & treats

Premium Package ♦

\$565

Bottomless popcorn, charcuterie, bruschetta, tortilla chips and queso, chicken fajita bar, barbacoa quesadilla, kids sampler, pulled pork sliders and sundae bar

Sweet Treats

The Sweet Finale

Fresh Baked Cookies

\$40

Four of each flavor: Frosted sugar cookies, warm gooey chocolate chip seasonal cookies, chocolate crinkle cookie brought to you by 

Pink Frosted Sugar Cookies

\$40

16 fresh baked pink frosted sugar cookies brought to you by 

Scotcharoo Bites

\$25

16 mini bite sized scotcharoo bars brought to you by 

Homemade Rice Krispies Treats ♦

\$25

12 homemade original flavor rice krispies treats

Gourmet Dessert Bars

\$55

Four of each flavor: lemon bars, 7 layer magic bars, raspberry crumble bars, caramel crunch bars

Decadent Brownies

\$58

Four of each flavor: fudge brownies, caramel pecan, toffee blondie, chocolate chunk

Sundae Bar

\$25

2 tubs of vanilla ice cream. Choose 6 toppings for your sundae bar: crushed oreos, butterfingers, sprinkles, peanuts, caramel, chocolate, and strawberry sauce

Non-Alcoholic Drinks

Coke	\$18	Fresca	\$18	Cranberry Juice	\$18
Diet Coke	\$18	Sprite	\$18	Club Soda	\$20
Dr. Pepper	\$18	Minute Maid Lemonade	\$18	Orange Juice	\$20
Barq's Root Beer	\$18	Maverik Glacier Water	\$20	Tonic Water	\$20

Beverages Sold in 6 Packs

Liquor Menu

Liquor

Sold by the bottle

<u>Vodka</u>		<u>Rum</u>		<u>Gin</u>		<u>Whiskey</u>	
Absolute	\$75	Sugar House Silver Rum	\$45	Bombay	\$44	Johnny Walker Red	\$44
Titos	\$75	Bacardi Superior	\$55	Hendricks	\$96	Fireball	\$55
Grey Goose	\$140	Malibu	\$55			Jim Bean	\$65
		Captain Morgans	\$60			Jack Daniels	\$75
						Jameson	\$85
						Crown Royal	\$90
<u>Liquor</u>		<u>Tequila</u>		<u>Bourbon</u>			
Jaggermeister	\$44	Jose Cuervo Gold	\$60	Maker's Mark	\$85		
		Jose Cuervo Silver	\$60				
		Patron Silver	\$140				

Wine

Sold by the bottle

<u>Red</u>		<u>White</u>		<u>Rose and Sparkling</u>	
Underwood Pinot Noir	\$42	Cupcake Sauvignon Blanc	\$36	Maison No. 9 Rose	\$35
Twisted Cedar Malbac	\$48	Cupcake Chardonnay	\$40	Zonin Prosecco	\$48
Root 1 Cabernet	\$48	Dark Harvest Chardonnay	\$40	Chateau Ste Michelle	\$60
H3 Merlot	\$50	Santa Margherita Pinot Grigio	\$40	Brut Rose	
A to Z Pinot Noir	\$68	Chateau Ste Michelle Chardonnay	\$48		
Meiomi Pinot Noir	\$68	Nobilo Sauvignon Blanc	\$60		
		Dark Horse Sauvignon Blanc	\$60		

Beer

Shock Top	\$30	Modelo	\$36	Clubtails Crusher	\$46
Corona Extra	\$32	Heineken	\$40	Variety Pack	
Uinta 801	\$32	Uinta Cutthroat	\$40	<i>Pink Lemonade, Bahama Mama, Screw Driver and Sunny Margarita</i>	
Budlight	\$34	Kona Longboard Lager	\$42	KiiTOS Blackberry Sour	\$46
Budweiser	\$34	White Claw Mango	\$45	Michelob Ultra	\$46

Sold in 6 Packs