CREDIT UNION OF TEXAS
EVENT CENTER

CATERING MENU

AMERICANS

RS3
STRATEGIC HOSPITALITY



THE EXECUTION OF YOUR NEXT EVENT IS IN THE BEST HANDS

Customer service is the key to everything we do. You are our focus; we are here to serve you! Our legendary heartfelt hospitality, attention to detail, signature +1 service and award-winning cuisine seamlessly blend to deliver a great dining experience. Inspired by the creativity of our culinary team and flawless service execution, we love what we do here, and you will too!

Please don't hesitate to call us for your culinary needs.

Guarantee and Payments

All food and beverage items are subject to a 22% service charge and an 8.25% sales tax. In order to reserve our space for your event, we respectfully require a nonrefundable deposit of 50% of your food and beverage total upon approval of your banquet event order. This deposit will count toward your final balance, which is due seven (7) business days prior to your event. A valid credit card is required at time of booking and will be held on file in case of cancellation. Final guest counts for any function are due no later than seven (7) days prior to the event.

Outside Food and Beverage

All food and beverage served at functions associated with the event must be provided, prepared, and served by Ryan Sanders Sports Services, and must be consumed on the premises. The Texas Alcoholic Beverage Commission regulates the sale and service of all alcoholic beverages. Ryan Sanders Sports Services is responsible for the administration of such regulations. Therefore, we abide by the State's policy that no alcoholic beverages may be brought onto the property for any public or private function. Any items found on the premises not supplied by Ryan Sanders Sports Services will be confiscated and destroyed.

Additional Assistance

Questions, ordering assistance, comments or concerns can be directed to our Premium Services Supervisor, Liffort Hobley at 972-912-1031 or sent to lhobley@rs3hospitality.com.

RS3 Strategic Hospitality and CUTX Event Center look forward to seeing you throughout the season. Thank you for allowing us to participate alongside you while you partake in exciting games, awesome events, great times and … delicious food!









BREAKFAST CHEF TABLES

CONTINENTAL 19

price per person

Freshly Baked Assorted Muffins
blueberry, banana nut, bran

Butter Croissants
fruit preserves, whipped butter

Farmstand Sliced Fruit
honeydew, cantaloupe, pineapple, grapes, berries

Freshly Brewed Coffee & Assorted Tea Station

Orange Juice

ALL-AMERICAN BREAKFAST 23

price per person

GF **Scrambled Eggs**
shredded cheddar, green onions

GF **Griddled Breakfast Sausage**
traditional seared patties

GF **Hash Browns**
sauteed onions, bell peppers

GF **Classic Fruit Salad**
freshly-cut, locally-sourced melons and berries

Freshly Baked Danishes

Freshly Brewed Coffee & Assorted Tea Station

Orange Juice

Local Texan | GF Gluten Free







BREAKFAST CHEF TABLES continued

NORTH TEXAS 26

price per person

GF **Migas**
scrambled eggs, crispy tortilla strips, diced tomatoes, jalapeños, shredded cheese, salsa verde. accompanied by roasted tomato salsa, sour cream, shredded cheese, flour tortillas

GF **Griddled Chorizo**
hand-formed patties, bell peppers, onions

GF **Ranch-Style Breakfast Potatoes**
oven roasted, fresh cilantro, roasted tomatoes

GF **Refried Beans**
monterey jack cheese

Mexican Fruit Salad
freshly cut, locally sourced melons and chili lime tajin

Freshly Brewed Coffee & Assorted Tea Station

Orange Juice

SIGNATURE BREAKFAST 28

price per person

Spinach & Tomato Strata
layers of eggs, cheese, fresh spinach, finished with vine-ripened tomatoes and breadcrumb crust

GF **North Texas Breakfast Potatoes**
roasted peppers

GF **Crispy Bacon**
thick sliced, applewood smoked

GF **Griddled Breakfast Sausage**
traditional seared patties

Stuffed French Toast Casserole
maple syrup, powdered sugar, berry compote, whipped cream

Freshly Brewed Coffee & Assorted Tea Station

Orange Juice







BREAKFAST CHEF TABLES continued

BREAKFAST ADDITIONS

price per piece | minimum of 10 pieces

Assorted Breakfast Mini Quiche 4

Breakfast Mini Bowls 5
- potato, egg, cheese
- sausage, egg, cheese
- bacon, egg, cheese
- egg, spinach, mushrooms
- roasted tomato, potato, sunny-side-up egg

Belgian Waffles 7
warm syrup, berry compote, whipped cream, sweet butter

Buttermilk Pancakes 6
chocolate chips, fresh berries, warm syrup, whipped butter

Assorted Bagels 6
flavored cream cheeses, fruit jams

GF **Omelet Station** 12
made to order, including but not limited to; diced bell peppers, jalapeños, diced onions, tomatoes, shredded cheese, sausage, bacon, baby spinach, ham, wild mushrooms















BOXED LUNCHES

BUILD YOUR OWN BOX LUNCH 23.95

price per person

SANDWICHES

select one per box

Roast Beef
tomatoes, sweet onion jam, boursin cheese on fresh bakery bun

Chicken Breast Torta
spicy aioli, chipotle jack cheese, lettuce, tomato, pickled onions on bolillo roll

Smoked Turkey
bacon, tomato, lettuce, cheddar cheese, herb aioli on wheat bread

ALL BOXED LUNCHES INCLUDE

whole seasonal fresh fruit, kettle-style chips, freshly-baked cookie, bottled water, appropriate condiments

Ham & Swiss Cheese
mustard butter on pretzel bread

Grilled Chicken
lettuce, tomato, sliced cheese on fresh bakery bun

Grilled Vegetable Wrap
grilled zucchini, bell peppers, tomatoes, red pepper hummus







PICNIC STYLE

PICNIC IN THE PARK 26.95

price per person

All Beef Hot Dogs
sauerkraut, traditional condiments

Smoked Sausage
sauteed peppers and onions, hoagie buns

GF **Herb Grilled Chicken Breast**
sauteed spinach, natural au jus

GF **German Style Potato Salad**
mustard dressing, fresh herbs

GF **Potato Chips**
sea salt, cracked pepper

Gourmet Cookies & Fudge Brownies
freshly baked

THE SOUTHERN SMOKEHOUSE 37.95

price per person

GF **12 Hour-Smoked Beef Brisket**

GF **Slow-Smoked Pulled Pork**

GF **Barbecue Baked Beans**

Honey Cheddar Corn Bread
honey butter

GF **Horseradish Cole Slaw**

GF **Mustardy Potato Salad**

Berry & Peach Cobbler
cinnamon whipped cream







CHEF TABLES

THE STEAKHOUSE — 56

price per person

GF **Iceberg Wedge**
grape tomatoes, red onions, crispy bacon, creamy blue cheese dressing

GF **Chilled Jumbo Shrimp Cocktail**
classic “old school” cocktail sauce, horseradish, fresh lemons

GF **Cowboy Cut Ribeye**
chef-carved, roasted mushroom demi-glace, classic béarnaise, horseradish cream

GF **Roasted Lemon-Garlic Chicken**
finished with natural pan jus

Creamed Spinach
fennel, bechamel sauce

GF **Loaded Mashed Potatoes**
buttery mashed potatoes, green onions, sharp cheddar, thick-cut bacon

Red Wine-Braised Wild Mushrooms & Shallots

Traditional Bread Pudding
served warm, caramel sauce, seasonal fruit crisp, vanilla bean ice cream







CHEF TABLES continued

GLUTEN-FREE CHEF'S TABLE 51

price per person

GF **Chef-Carved Filet Mignon**
bordeaux mushroom sauce, creamy horseradish

GF **Pan Seared Salmon**
lemon-dill sauce

GF **Grilled Asparagus**
red pepper pesto, balsamic reduction

GF **Texas Baby Greens**
cucumbers, tomatoes, shredded carrots, shaved parmesan, red wine vinaigrette

GF **Yukon Gold Mashed Potatoes**
butter, sour cream, roasted garlic

GF **Crème Brulée**
whipped cream, fresh berries

TAQUERIA 37

price per person

Grilled Steak Fajitas & Chicken Fajitas
flour tortillas, peppers, onions, pico de gallo, sour cream, queso fresco

GF **Mexican Creamed Corn**
chipotle cream sauce, roasted poblanos, red jalapeños

GF **Mexican Rice**
tomato broth, carrots, onions, green peas

GF **House Salad**
shredded lettuce, cucumbers, radishes, tomatoes, pickled onions, cilantro lime vinaigrette

GF **Salsa & Guacamole Bar**
fresh homemade guacamole, salsa verde, salsa roja, crisp tortilla chips

Xangos
tortilla wrapped cheesecake, fried and dusted with cinnamon sugar







CHEF TABLES continued

GOING LIGHT 34

price per person

Spinach & Romaine Salad
steamed broccoli, cucumbers, pickled onions, carrots, champagne vinaigrette

GF **Green Bean Salad**
red peppers, dill vinaigrette

Chicken Picatta
lemon caper sauce

GF **Grilled Salmon**
lemon oil, wilted spinach

Brown Rice Pilaf
vegetable broth, fresh herbs

GF **Fruit Parfaits**
fresh berries layered with honey sweetened greek yogurt

THE CLUBHOUSE 39

price per person

Classic Caesar Salad
crisp romaine, shaved parmesan, garlic croutons, creamy caesar dressing

GF **Tomato & Mozzarella Salad**
baby arugula, balsamic reduction

GF **Root Vegetable Mash**
yukon gold potatoes, yams, parsnips, rutabegas

GF **Sauteed Green Beans**
shallots, bell peppers

GF **Herb-Roasted Chicken**
pan seared, white wine pan jus

GF **Charred Peppered Striploin**
wild mushrooms, au jus, homemade steak sauce

Assorted Dessert Bars
lemon, raspberry, plus rotating assortment







CHEF TABLES continued

DESIGN-YOUR-OWN CHEF'S TABLE 44

price per person | includes bread and butter

SALADS

select 2 options

Chopped Salad
grilled chicken, bacon, blue cheese, tomato, pasta, honey dijon vinaigrette

Chopped Vegetable Salad
mixed greens, olives, artichokes, gorgonzola cheese, red wine vinaigrette

Caesar Salad
crisp romaine, parmesan, garlic croutons, creamy caesar dressing

Southern Salad
baby field greens, assorted berries, spiced pecans, blue cheese, white balsamic vinaigrette

ENTRÉES

select 2 options

GF **Maple-Glazed Turkey**
cranberry apricot chutney, sage gravy

GF **Peppercorn-Crusted Tri Tip Sirloin**
wood smoked, rosemary demi-glace, horseradish cream

GF **Slow Roasted Pork Tenderloin**
mustard glazed, spicy fruit chutney, bourbon jus

GF **Slow-Roasted Prime Rib**
natural jus, horseradish cream

GF **Grilled Salmon**
wilted spinach, butter sauce

SIDES

select 2 options

Au Gratin Potatoes
four cheeses, mornay sauce

GF **Loaded Mashed Potatoes**
thick-cut bacon, sour cream, cheddar, green onions

GF **Roasted Fingerling Potatoes**
herb butter, roasted garlic

GF **Classic Creamed Spinach**
crispy leeks, parmesan crust

GF **Oven-Roasted Vegetables**
in-season vegetables, herb oil

DESSERTS

select 1 option

Brownie & Dessert Bars
our signature triple chocolate chunk brownie, lemon bars, blondies, raspberry bars

Country-Style Fruit Cobblers
fresh-baked blueberry with oatmeal crust and peach with cinnamon almond topping. served warm with cinnamon whipped cream

Tres Leches Cake
caramel, crème and fresh berries

NY Style Cheesecake
butter cookie crust and berry compote

Xangos
cheesecake wrapped in flour tortilla, fried and dusted with cinnamon sugar

Double Chocolate Cake
toffee, caramel and raspberry sauce

Crème Brule
whipped cream and berries

Local Texan | GF Gluten Free

CUSTOM THREE-COURSE PLATED MEAL OPTIONS

select 1 entrée, 1 salad and 1 dessert

DUET ENTRÉE SELECTIONS

served with roasted garlic mashed potatoes and grilled jumbo asparagus

SURF AND TURF — 57

price per person

GF **Butter Poached Lobster Tail**
grilled lemons, drawn butter

GF **Center Cut Beef Tenderloin Filet**
red wine demi-glace

THE DUO — 52

price per person

GF **Pan Seared Chicken**
basil cream sauce, gremolata

GF **Center Cut Beef Tenderloin Filet**
red wine demi-glace

ENTRÉES — 41

served with local seasonal vegetables

Chicken "Tagine"
chicken thighs braised with coriander, ginger, paprika, cinnamon, lemon zest and green olives, creamy couscous

GF **Lemon Garlic Chicken Breast**
potato purée, lemon garlic sauce

GF **Chicken Marsala**
wild mushrooms, shallots, classic marsala sauce, roasted smashed red potatoes

GF **Braised Beef Short Ribs**
roasted garlic mashed potatoes, cabernet reduction

GF **Seared Wild Salmon**
wild rice pilaf, grilled lemons, dill sauce

GF **Blackened Mahi-Mahi**
mango salsa, rice pilaf, green beans, cajun cream sauce

GF **Grilled Flat Iron Steak**
wilted spinach, roasted potatoes, red wine shallot butter

GF **Apple Brined Pork Chop**
sweet potato mash, brown sugar glaze

CUSTOM THREE-COURSE PLATED MEAL OPTIONS

continued

select 1 entrée, 1 salad and 1 dessert

SALADS

served with artisan rolls and whipped butter

GF **Iceberg Wedge**
grape tomatoes, red onions, blue cheese, crispy bacon, creamy blue cheese dressing

Caesar Salad
crisp romaine, parmesan, garlic croutons, creamy caesar dressing

GF **Texas Baby Field Greens**
grape tomatoes, red onions, cucumbers, aged balsamic vinaigrette

GF **Arugula & Strawberry Salad**
curly endive, jicama, toasted almonds, balsamic vinaigrette

GF **Spinach & Roasted Apples**
toasted walnuts, chèvre cheese, red onions, cider vinaigrette

GF **Cherry Tomato & Bocconcini Mozzarella Salad**
baby arugula, white balsamic orange gastrique

GF **Bibb Lettuce Bundles**
stuffed with baby greens, pickled onions, bound with cucumber strips, finished with grape tomatoes, balsamic vinaigrette

DESSERTS

custom desserts available upon request

Tres Leches Cake
caramel, crème, fresh berries

New York Style Cheesecake
butter cookie crust, berry compote

Xangos
cheesecake wrapped in flour tortilla, fried and dusted with cinnamon sugar

Double Chocolate Cake
toffee, caramel, raspberry sauce

Crème Brulée
whipped cream, berries







Local Texan | GF Gluten Free







RECEPTIONS MENU

price per piece | minimum 10 pieces

Grilled Steak Mini-Panini 4
jack cheese, caramelized onions, dijon sauce

Mini Cuban Press Sandwich 5
roasted pork, ham, swiss cheese, spicy pickles

Chicken Cordon Bleu 4.50
pit ham, blue cheese sauce

GF **Ginger Chicken Satay** 3
sweet chili sauce

GF **Sizzling Short Rib Satay** 3
thai peanut sauce

GF **Basil-Garlic Shrimp Satay** 5
lemon butter sauce

Tavern-Style Classic Slider 3.50
american cheese, homemade burger sauce

House-Smoked Brisket & Cheddar Cheese Quesadilla 5
avocado crema

Ancho Chicken & Jack Cheese Quesadilla 5
avocado crema

Baby Spinach & Wild Mushroom Quesadilla 5
pico de gallo

Slow-Roasted Prime Rib Mini Sandwich 5
smoked cheddar, caramelized onions, homemade steak sauce

Breaded Chicken Parmesan Slider 3.50
marinara, mozzarella cheese







RECEPTIONS MENU

continued

price per piece | minimum 10 pieces

BBQ Pork Sliders 4
dill pickles, bbq sauce

Filet of Beef Slider 8
herbed shallot butter

Classic Shrimp Cocktail Shooter 4.50
lemon horseradish cocktail sauce

GF **Blackened Shrimp Shooter** 4.50
remoulade sauce

Seared Sesame Tuna Martini 7.50
wonton crisp, seaweed, purple cabbage salad, soy ginger glaze

Smoked Salmon Cracker 5
crème fraîche, capers, red onion

GF **Ceviche Shots** 4
cucumber cups

Garlic Butter Crostinis 4
tomato, basil, mozzarella, artisan olive oil

Wild Mushrooms Crostinis 3.50
balsamic reduction

Beef Tenderloin Crostinis 5
garlic aioli, onion jam

Lemon Garlic Shrimp Crostinis 5
fine diced tiger shrimp, roasted garlic, lemon aioli, shredded parmesan







RECEPTIONS MENU continued

STATIONS

price per person

Antipasti Board **14.95**
hard salami, capicola, prosciutto, grilled asparagus, lemon-garlic artichokes, roasted red peppers, garlic butter crostini

Mediterranean Dips & Spreads **10**
roasted red pepper hummus, baba ganoush, lemon garlic feta spread, spinach-artichoke dip, grilled baguettes, pita chips, celery sticks, cucumber slices

Gourmet Cheeseboard **12**
local and imported cheeses, apricot jam, fig spread, assorted crackers

GF **Seafood Bar** **Mkt. Price**
a selection of the freshest available chilled seafood; artisan crackers, horseradish cocktail sauce, chipotle aioli, remoulade sauce, specialty hot sauce bar, jumbo tiger shrimp, seared ahi tuna, smoked salmon

GF **Fresh Exotic Fruit Skewers** **4.95**
an elaborate display of seasonal local and tropical fresh fruits and berries, edible flowers, strawberry dipping sauce

GF **Loaded Potato Bar** **9.95**
mashed or baked, caramelized onions, smoked bacon, shredded sharp cheddar cheese, green onions, whipped butter, sour cream

Local Texan | GF Gluten Free







RECEPTIONS MENU continued

STATIONS

price per person

Gourmet Mac-n-Cheese Bar **13**
corkscrew pasta tossed in our three cheese sauce.
add: buffalo chicken or smoked pulled pork, smoked bacon, sharp cheddar cheese, green onions, hot sauce bar

Chef Tossed Pasta Station **13.95**
al dente penne with choice of roasted peppers, wild mushrooms, spinach & roasted garlic, grilled chicken. finished with extra virgin olive oil, pecorino romano, fresh cracked pepper.
choose tomato-basil or parmesan cream sauce

Herb Crusted Beef Tenderloin **26.95**
carved to order, red wine demi-glace, horseradish cream, artisan rolls

Belly Up **15.95**
hickory-smoked pork belly, jalapeño and red onion jam, texas toast

Texas-Style Smoked Brisket **17.95**
signature bbq sauce, crispy onion straws, sliced white bread

Garlic-Roasted Beef Strip Loin **20.95**
wild mushroom sauce, grain mustard, creamy horseradish sauce, artisan rolls

Roasted Pork Loin **18.95**
spicy apricot chutney, grain mustard aioli, dinner rolls

Carne Asada Hanger Steak **13.95**
homemade steak sauce, pickled onions, cilantro horseradish, fresh tortillas

Local Texan | GF Gluten Free







DESSERT SELECTIONS

STATIONS

price per person

Brownies & Dessert Bars 7.95
signature triple chocolate chunk brownies, lemon bars, blondies, raspberry bars

Country-Style Fruit Cobblers 8.95
fresh-baked blueberry with oatmeal crust, and peach with cinnamon almond topping. served warm with cinnamon whipped cream

Fondue Station 9.95
chocolate and caramel fondue, mini cookies, seasonal fresh fruit, flavored cake bites, marshmallows

Bananas Foster Station 10
ripe bananas, dark rum and brown sugar caramel, vanilla bean ice cream

À LA CARTE ADDITIONS

price per person

Tres Leches Cake 6
caramel, crème, fresh berries

New York Style Cheesecake 6
butter cookie crust, berry compote

Xangos 5
cheesecake wrapped in flour tortillas, fried, dusted with cinnamon sugar

Double Chocolate Cake 6
toffee, caramel, raspberry sauce

Crème Brulée 6
whipped cream, fresh berries

Make Your Desserts à la Mode 4
vanilla bean ice cream







BAR PACKAGES

OPEN BAR

price per person

HOUSE BRANDS		PREMIUM BRANDS	
two hours	22	two hours	25
each additional hour	11	each additional hour	12

BEER & WINE ONLY

price per person

HOUSE BRANDS		PREMIUM BRANDS	
two hours	20	two hours	22
each additional hour	9	each additional hour	10

BASED ON CONSUMPTION

price per drink | pricing also applies to cash bars

BEER		WINE		LIQUOR	
house	9	house	9	house	11
premium	11	premium	11	premium	13













BAR PACKAGES continued

additional brands and customized bars available upon request

HOUSE BRANDS

subject to change

BEER

Bud Light
Miller Lite
Coors Light
Michelob Ultra

WINE

Salmon Creek White Zinfandel
House White
Albertoni Cabernet Sauvignon
Salmon Creek Pinot Noir
House Red

LIQUOR

Vodka

Tito's

Tequila

Milagro
Jose Cuervo Tradicional

Gin

Bombay Sapphire
Beefeater

Rum

Bacardi Silver
Malibu

Whiskey & Bourbon

Jim Beam

PREMIUM BRANDS

subject to change

BEER

Dos Equis
Shiner Bock

WINE

Sand Point Sauvignon Blanc
Cavit Pinot Grigio
Cavit Cabernet Sauvignon
Albertoni Merlot

LIQUOR

Vodka

Grey Goose

Scotch

Johnnie Walker
Buchanan's

Whiskey & Bourbon

Crown Royal
Jack Daniels

HOW TO ORDER

How to Order

all pre-orders should be placed at least 120 hours or five business days (Mon-Fri) prior to the event to ensure item availability and the utmost in presentation, service and quality.

once gates open, our team will ensure the quality and presentation of your order and they will check on your suite throughout the evening.

To Place An Order

WEBSITE
cutx.catertrax.com

customer login info:
username: LAST NAME (first time users will create an account)
password: (can be reset or requested)

For Additional Assistance

Liffort Hobley, Premium Manager
p: 972-912-1031
e: lhobley@rs3hospitality.com

Angela Hunter, General Manager
p: 972-912-1031
e: ahunter@rs3hospitality.com

PAYMENTS AND FEES

Taxes

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

Administrative Fee

a 22% 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 are added at your discretion.

Methods Of Payment

we require a method of payment on file 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.

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 to settle pre-order charges.

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 opens 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 orders that are canceled 120 hours in advance of an event. 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 100% 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. CUTX Event Center has numerous spaces available for private functions on non-event days. to arrange an elegant affair for groups of any size, contact our premium services manager at lhobley@rs3hospitality.com or 972-912-1031.

Liability

please note that you are responsible for damages you or your guests inflict on property and equipment provided as part of our service. 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 removed 2.5 hours after 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. last call for food will begin at the start of the second period for hockey.

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 CUTX Event Center. 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 at the start of 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 CUTX Event Center staff reserve the right to check for proper identification and refuse or terminate service at any time.

occasionally, CUTX Event Center will host an event that prohibits the sale and consumption of alcoholic beverages (for example, high school athletic events). during these events, all suite guests must conform to this policy.


CREDIT UNION OF
TEXAS
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