



Welcome to the Maverik Center in West Valley City.

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.





Suites Policies & Procedures

Please review the following to ensure your night goes smoothly.

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.

Game 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.





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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 the full order.

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. Gratuity for your suite attendant is at the guest's discretion.

ALL ORDERS WILL 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 CC Authorization Form.





One Stop Snack Shop

Serves 8 guests

| | |
|---|------|
| Bottomless Popcorn GF | \$25 |
| M&M GF (Plain or Peanut) | \$25 |
| Tortilla Chips & Fire Roasted Salsa VG GF Add Guacamole \$15 | \$25 |
| Vegetable Plate GF V Served with Ranch Dressing | \$45 |
| Snack Attack Pretzels, Peanuts, Kettle Chips, and Onion Dip. | \$35 |
| Signature Fried Sampler 24 Mini Corn Dogs, 24 Chicken Nuggets, 13 Jalapeno Poppers, and French Fries. Served with Ketchup, Mustard, and Ranch (Kid Friendly) | \$60 |

Fan Favorites

Serves 8 guests

| | |
|---|------|
| Mozzarella Sticks V 24 Mozzarella Sticks with Marinara Sauce | \$50 |
| French Fries VG With Fry Sauce | \$42 |
| Chicken Tenders 24 Tenders with Ranch and BBQ Sauce | \$75 |
| 7 Layer Dip V * Layered with Refried Beans, Guacamole, Salsa, Shredded Cheese, Diced Tomato, Olives, and Onion. Served with a Basket of Tortilla Chips | \$65 |
| Soft Pretzel Bites & Beer Cheese Dip V * | \$62 |
| Hummus Roasted Spiced Vegetable & Grilled Pita VG* Creamy Hummus, Marinated Roasted Cauliflower, Squash, Carrots, Peppers, Onions, & Pita Grilled in Extra Virgin Olive Oil. | \$35 |

Gluten Free GF | Vegetarian V | Vegan VG | Pre-Order Only *





The Starting Lineup

Serves 8 guests

Fried Potato Skins *

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.

\$52

Four Cheese Mac n' Cheese Croquettes V *

24 Breaded and Fried Macaroni Croquettes filled with American, Cheddar, and Parmesan Cheese. Spicy Marinara and Ranch Dressing for dipping.

\$62

Bacon Jalapeno Mac n' Cheese Croquettes *

24 Breaded and Fried Macaroni Croquettes filled with a Four Cheese Blend, Bacon, and Diced Jalapenos. Served with Spicy Marinara and Ranch Dressing.

\$65

Teriyaki Chicken Skewers *

Marinated Teriyaki Chicken Grilled to Perfection, Finished with a Sweet Teriyaki Glaze and Fresh Pineapple.

\$55

BBQ Ribs & Mac n' Cheese *

Two Full Racks of Double Basted Smoked Baby Back Ribs. Served with Creamy Mac n' Cheese.

\$85

Bruschetta V

Toasted Baguettes Brushed with Garlic and Topped with Tomatoes Olive Oil and Served with Burrata Cheese

\$50

Asian Chicken Salad *

Romaine, Red Cabbage, Grilled Chicken, Red Peppers, Carrots, Radish, and Green Onions. Topped with Crispy Fried Wontons and Sesame Soy Dressing.

\$50

Spring Mix Salad * VG

Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Red Cabbage, Radishes, and Croutons. Served with Balsamic and Ranch Dressings.

\$35

Add Chicken to the Salad * \$20

Giant American Sandwich * feeds 12 guests

Three Foot Sub Heaped with Black Forest Ham, Roasted Turkey, Roast Beef, Stacked with Lettuce, Red Onions, Tomatoes, Cheddar, and Swiss Cheese, Mayonnaise and Mustard all on a Cuban Roll.

\$90

Creamy Spinach Artichoke Dip V *

Served with Crispy Pita Chips

\$55

Meatball Hat Trick * GF

Italian Meatballs Tossed in Three Sauces: Swedish, Marinara, and Sweet Chili Sauce.
24 Pieces of Each Flavor

\$50

Grizbees Charcuterie *

Prosciutto, Salami, Smoked Gouda, Sharp Cheddar, Boursin, Gruyere, Everything Lavosh, Baguettes, Garnished with Seasonal Fruit and Candied Pecans

\$70

Gluten Free GF | Vegetarian V | Vegan VG | Pre-Order Only *





Right Wing Corner

Serves 8 guests

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.

Eat Like a Player!

Serves 8 guests

Grilled Chicago Dogs \$54

8 Grilled Beef Hot 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, Sautéed 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, Sautéed Peppers and Onions with Spicy Grain Mustard and Harvest Moon Buns.

Jalapeno Cheddar Dogs * \$54

8 Jalapeno Cheddar Dogs, Creamy Cole Slaw, Pickled Red Onions with BBQ Sauce and Harvest Moon Buns.

Gluten Free GF | Vegetarian V | Vegan VG | Pre-Order Only *





It's a Fiesta in Flavor Town

Serves 8 guests

Taco Bar GF

\$75

Choice of: Seasoned Ground Beef or Shredded Chicken
Crunchy Taco Shells, Lettuce, Tomatoes, Onions, Cheese, Salsa and Sour Cream

Jalapeno Poppers V

\$38

24 Poppers with Sweet Chile Sauce

Chicken Fajita Bar

\$80

Marinated Grilled Chicken Strips with Peppers and Onions served with Flour Tortillas, Salsa, Sour Cream, Cheese and Guacamole

Nacho Bar GF

\$90

Tortilla Chips with Seasoned Ground Beef, Refried Beans, Queso, Jalapenos, Sour Cream, Olives, Tomatoes and Salsa

Southwest Quesadilla *

\$55

Flour Tortillas with Cheddar Jack, Peppers, Onions & Southwest Shredded Chicken.

Beef Barbacoa Quesadilla *

\$57

Cheddar Jack Cheese, Beef Barbacoa, Flour Tortillas, Served with Pico de Gallo & Guacamole

Southwest Chicken Lettuce Wraps *

\$59

Marinated Chicken Tinga, Black Bean- Corn Salsa, Avocado Crema, Cotija Cheese, & Crispy Chili Spiced Tortilla Strips

Gluten Free GF | Vegetarian V | Vegan VG | Pre-Order Only *



Power Play Packages

Serves 16 guests

These items require a 72-hour advance notice

Gameday *

\$380.00

Bottomless Popcorn, Mozzarella Sticks, 7 Layer Dip, Spring Mix Salad, Ribs with Mac n Cheese, Teriyaki Chicken Skewers, Snack Attack and Decadent Brownie Tray

Power Play *

\$565.00

Bottomless Popcorn, Grizbees Charcuterie, Bruschetta, Tortilla Chips and Queso, Chicken Fajita Bar, Southwest Quesadilla, Kids Sampler, Pulled Pork Sliders and Sundae Bar

Starting Lineup *

\$485.00

Bottomless Popcorn, Pretzel Bites with Beer Cheese, Four Cheese Mac n Cheese Croquettes, Wing Trio, Mini Sliders, Chicken Tenders, French Fries, Gourmet Dessert Bars & Cookies brought to you by





Goal! You've made it to the Goodies!

Fresh Baked Cookies

\$38

Four Flavors of each: Frosted Sugar Cookies, Warm Goopy Chocolate Chip, Seasonal Cookies, Chocolate Crinkle Cookie brought to you by 

Pink Frosted Sugar Cookies

\$38

16 Fresh Baked Pink Frosted Sugar Cookies brought to you by 

Scotcharoo Bites

\$25

16 Mini Bite Size 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

\$85

2 Tubs of Vanilla Ice Cream

Choose 6 toppings for your Sundae bar: Crushed Oreos, Butterfingers, Sprinkles, Peanuts, Caramel, Chocolate, and Strawberry Sauce

Gluten Free **GF** | Vegetarian **V** | Vegan **VG** | Pre-Order Only *





Liquor

| | | | |
|------------------|------|-------------------------|-------|
| Absolut | \$75 | Jameson | \$85 |
| Bacardi Superior | \$55 | Jim Beam | \$65 |
| Bombay | \$44 | Johnny Walker Red Lable | \$44 |
| Captain Morgan | \$60 | Jose Cuervo Gold | \$60 |
| Crown Royal | \$90 | Jose Cuervo Silver | \$60 |
| Dewars | \$55 | Maker's Mark | \$85 |
| Fireball | \$55 | Malibu | \$55 |
| Hendricks | \$96 | Patron Silver | \$140 |
| Jack Daniel's | \$75 | Sugar House Silver Rum | \$45 |
| Jagermeister | \$44 | Tito's | \$75 |

If you are planning on ordering alcohol, please keep in mind we need to ID an age appropriate adult to drop off the items.





Beverages

| | |
|-----------------------|----------|
| Barq's Root Beer | \$18 |
| Bucked Up | \$6 Each |
| Club Soda | \$20 |
| Coke | \$18 |
| Cranberry Juice | \$20 |
| Diet Coke | \$18 |
| Dr. Pepper | \$18 |
| Fresca | \$18 |
| Grenadine | \$20 |
| Maverik Glacier Water | \$20 |
| Minute Maid Lemonade | \$18 |
| Orange Juice | \$20 |
| Sprite | \$18 |
| Tonic Water | \$20 |

Beverages sold in 6 Packs

Wine

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

Beer

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

Beer sold in 6 Packs

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