



ARIZONA FOOTBALL

2025 Home Game Schedule

CHECK IN DATE	CHECKOUT DATE	GAME DAY	OPPONENT	LOCATION
Friday August 29	Saturday August 30	August 30	Hawaii	Tucson, AZ
Friday September 5	Saturday September 6	September 6	Weber State	Tucson, AZ
Friday September 12	Saturday September 13	September 13	Kansas State	Tucson, AZ
Friday October 3	Saturday October 4	October 4	Oklahoma State	Tucson, AZ
Friday October 10	Saturday October 11	October 11	BYU	Tucson, AZ
Friday November 7	Saturday November 8	November 8	Kansas	Tucson, AZ
Friday November 21	Saturday November 22	November 22	Baylor	Tucson, AZ

**Waiting on TV partners to determine what games/dates could possibly be moved.*

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Contact Information

Any questions regarding Arizona Football’s requirements should be directed only to:

Lauren Vossler – Arizona Football – Assistant Athletic Director of Football Operations

Phone: (480) 433-7423 | Email: laurenvossler@arizona.edu

All hotel contracts are to be in the name of Arizona Football with Lauren Vossler as the main point of contact.

Arizona Football Team Travel Overview

Non-Negotiables & Imperative Requests:

- Team needs 45 Doubles, 35 Kings, 5 Suites – all rooms must be non-smoking rooms
 - Athletes' doubles **MUST** be all together. No more than 3 floors please
 - (1) Suite complimentary, all other suites at group rate price
 - Nicest suite on property is to be reserved to the Head Coach and must be consistent each stay
 - The first three games may need additional hotel rooms for non-conference travel roster size
- (5) Complimentary amenities
- (5) Complimentary valet parking passes
- ALL keys **MUST** be ready by 3:00 PM of arrival date – **NO** exceptions
- If any keys or rooms are not ready at time of team arrival, discount will be provided by hotel
- Complimentary early check-ins and complimentary late check-outs up to 3 hours prior to kick-off. All kick-off times are currently TBD
- All room and tax charges are to be on master account
- Incidentals turned off of all rooms
- No mini bars or items available for purchase in rooms. All items must be removed or locked prior to team's arrival at no cost to the team
- Please quote your absolute lowest rate available. Rates should be commissionable and cannot be inflated due to commission
- Room block discount rate available for staff and players' families
- Team will submit Rooming Lists the 48 hours prior to team arrival date and have the right to hold rooms without guest names. Some names won't become available until day of arrival. Team will be able to hold and keep rooms without name
- Free WiFi – custom WiFi Domains and Passwords
- Team will require (9) meeting rooms that must be available for the duration of their stay
- Team will have all meals on property. Menus are provided in the hotel guidelines. All quotes are to be for food and beverage minimums. Final menus will be decided closer to team's arrival based on kick-off time
- No portage or corkage fees – free advance deliveries, bellman, right to use digital reader boards without additional charge
- Meeting rooms to be locked each evening of stay at 11:00 PM and unlocked each morning of stay at 6:00 AM
- Final BEOs are sent to team no later than Tuesday of each travel week
- Team will provide hotel weekend itinerary 24 hours prior to team arrival
- Clear bus staging, departures, parking, and semi-truck parking
- Elevator and stair access for team arrival with hotel assistance
- Experienced event managers accustomed to NFL or other Collegiate Teams

Part I: Hotel Requirements

1.1 Team Overview & Lodging Information

Team Lodging:

1. The team requires 45 Doubles, 35 Kings, 5 Suites – 1 suite is to be complimentary, all other suites at group rate
2. The nicest suite on hotel property is to go to the Head Coach, Brent Brennan.
3. All players **MUST** be housed together on two or three floors max. They are not to be spread out throughout the hotel. Block double rooms as together as possible.
4. Suites are to be away from Double Rooms, preferably on different floors if possible.
5. All guest rooms are to be held and reserved for the team leading up to their week of stay.
6. All guest rooms must be non-smoking.
7. Extra guest rooms, of the **(85)** room count that will not be used by the team, will be returned to the hotel by 11:59 PM Arizona Time the Wednesday prior to the team's arrival via email written documentation. The team will not be charged for any unused rooms that were returned to the hotel by that time.
8. Final guest room counts are guaranteed from the team to the hotel by 11:59 PM Arizona Time the Monday prior to the team's arrival.
9. The team has the right to hold any and all requested rooms during the week of stay under the guest name "Arizona Football". Exact guest names will be provided later in the week.
10. The team has the right to reserve and book guest rooms as an "Extra Player Room" and do not need to provide a true guest name. Extra Player Rooms are used at the team's discretion.

Rooming Lists:

1. Rooming lists will be provided to the hotel in an Excel document. It will be detailed and organized by Player, Staff, and any special needs and accommodations.
2. An initial rooming list will be provided to the hotel by 11:59 PM Arizona Time the Monday prior to team's arrival.
3. A final rooming list will be provided to the hotel by 11:59 PM Arizona Time the evening prior to the team's arrival.
4. The team has the right to make a few changes day of team arrival due for any reason.
5. Rooming lists **MUST** be provided by the hotel to Lauren Vossler the day of the team's arrival. 10 copies in last name alphabetical order, and 10 copies in room number order. Copies of the rooming list are confidential and may not be distributed to anyone other than Lauren Vossler or the hotel event manager. Unless during an extreme circumstance or emergency, no copy of the rooming list should be given to anyone else.
6. All guest rooms **MUST** be cleaned and ready by 3:00 PM the day of the team's arrival. Under no circumstance should there be a situation where the guest rooms and key packets are not ready on time.

Hotel Keys:

1. Custom key cards specific for the team's stay may be designed and produced by PLI, Card Marketing Solutions. Keys are to be designed and produced by Arizona Football and PLI no later than end of July 2025. Keys will be sent directly to the hotel to check quality and functionality. Team is not to be charged by hotel for using custom cards. Custom key cards are to be used for all guests and only guests in the team rooming block.
2. All guest room keys **MUST** be pre-registered and pre-keyed ready by 3:00 PM, the day of the team's arrival. Any rooms not ready by 3:00 PM will be given a discounted room rate
3. Individual key packets are **REQUIRED**. One envelope for each guest. Key packets are to display guests' name: Last Name, First Name and room number on the outside of the envelope, with a property map and WiFi information enclosed.
4. Packets are to be organized in alphabetical order by last name and then separated by Offense, Defense & Specialists, Coaches & Staff, and Athletics Guests. A rooming list will be provided to the hotel with each classification, and/or a member of the Arizona Football Operations Staff will separate prior to the team's arrival.
5. (5) Master Keys are **REQUIRED** to be made and provided to Lauren Vossler on the day of the team's arrival. Master keys will unlock and lock all team meeting rooms during the team's stay.
6. (5) Guest Room Master Keys are **REQUIRED** to be made and provided to Lauren Vossler on the day of the team's arrival. Guest room master keys are only to unlock guest rooms part of the team's block. These are used for bed checks, and in case of emergencies during the team's stay.

VIP Suites & Amenities:

1. The hotel will provide the team with (5) complimentary room amenities chosen by Arizona Football.
2. Amenities are all inclusive and will be given to the hotel the week prior to the teams' arrival.
3. Amenities list and expectations will be given to the hotel by 11:59 PM Arizona Time the Monday prior to the team's arrival.
4. Amenities **MUST** be delivered and displayed in guest rooms no later than 4:00 PM on the day of the team's arrival.
5. The team has the right to enter all VIP suites or rooms with amenities to review and check amenities prior the team's arrival.
6. Amenity lists are to be kept confidential between Lauren Vossler, the hotel event manager, and hotel staff.

Billing Instructions & Information:

1. All guest room incidentals are to be turned off. No athletes are to purchase room service. If any other guests would like to order room service, a personal card must be provided before ordering. All room deposits are also to be waived.
2. All rooms are to be pre-registered, and all room and tax charges are to be charged on the master account.
3. All team meals are to be charged on the master account.
4. Complimentary suites, amenities, and advance rooms are to be given as previously stated above.
5. No portorage fees or corkage fees are to be charged to the team.
6. Hotel reward points for the entire rooming block and team stay are to be given to Lauren Vossler.
7. All charges are to be itemized and reconciled after the team's stay via check, PO, or credit card.
8. The team has the right to ask for credit card authorizations for select Donor guest rooms. These select Donor guest rooms are to not be charged on the master account and to be charged directly to the Donor via their personal credit card via the credit card authorization sent prior to the team's arrival.
9. Arizona Football can pay 75% of stay up front prior to team's arrival.

Team Arrival & Check-In:

1. All guest rooms and key packets are **REQUIRED** to be ready by 3:00 PM, the day of the team's arrival
2. The team and official travel party will arrive around 5:00 PM on arrival date
3. Lauren Vossler will receive all key packets and lay them out on the key tables prior to the team's arrival.
4. Please refer to the above Hotel Keys section for specific key packet information and requirements.
5. The team's arrival and check-in location should be as private as possible, as far away from the main lobby desk as possible.
6. Please have a separate check-in area for the team roped off with a clear direct path from the bus drop off area.
7. Multiple hotel staff and security members should be present at time of team's arrival to welcome team, escort Head Coach Brent Brennan to his suite, and direct team to elevators and stairs.
8. If possible, elevators should be held just for the team's use, and stair way doors should be propped for express service when the team first arrives.
9. Hotel staff members **MUST** be present on each floor of team's room block to assist with any key malfunctions. They should have a master key to let guests into their rooms immediately, and then reprint their malfunctioned key.
10. (3) 8-foot tables draped with tablecloths and (3) easels are **REQUIRED** at the team's entrance for key packet placement. Tables and easels are to be removed and check in area to be cleared after all members of the team arrive.
11. (1) 8-foot table draped with a tablecloth is **REQUIRED** for arrival snacks along with two large rolling coolers/ drink troughs with waters and PowerAde's shipped and provided by the team. Snacks detailed below.
12. Offense, Defense & Specialists, and Coaches & Staff signs will be mailed to the hotel prior to the team's arrival to be placed on the easels and placed behind the (3) 8-foot key packet tables.
13. Key packets are to be organized by group classification and by last name, alphabetical order on each table.
14. There **MUST** be an area and entrance clear of all vehicles and other hotel guests, large enough for (3) large Coach Buses to stage and unload at once. The police escort and the team buses must be able to enter this area easily and close to the hotel entrance doors.

Team Departure & Check-Out:

1. Due to currently unknown kickoff times, and possible late evening kickoffs, complimentary late check-out is **REQUIRED** for all guest and meeting rooms. It is imperative that the team can stay as long as possible prior to their scheduled departure time for the game.
2. Generally, the team and entire rooming block will depart the hotel roughly (3.5) hours prior to kickoff.
3. If any guest or meeting rooms can be given back to the hotel sooner than the check-out time, the hotel will be notified.

1.2 Security, Services, & Hotel Staff

Security:

1. Safety and privacy are vital to the team's stay. However, we do permit families to stay at our team hotel. Please contact Lauren Vossler if there are any groups in house for the opposing team.
2. Overnight security officers are **REQUIRED** during team's stay for team safety and curfew. There **MUST** be at least (1) security officer or guard on each floor that players are on. A member of the Arizona Football Operations Staff and the traveling University of Arizona Police Officer will brief the security officers prior the night shift beginning.
3. (5) Master guest room keys **MUST** be provided to Lauren Vossler for team bed checks and security
4. If the hotel does not have their own security company, one will be recommended from the hotel to the team. The team will have the right to hire the outside agency for overnight security officers.

Services:

1. All incidentals are to be shut off as stated previously above.
2. No room service should be charged to the master bill. A personal card must be given for all room service needs. No athletes are to purchase room service.
3. All guest room telephones should be shut off to all long-distance calling access and no phone charges should be made. All incoming calls other than wake-up calls and emergencies should be turned off.
4. Guests should still be able to reach the front desk or housekeeping directly please.
5. All guest room televisions should be shut off to pay movies and services.

House Keeping:

1. Unless for an emergency, housekeeping should not disturb anyone part of the team's room block during the team's stay. This is especially important for the players and coaches when our game is not until later that evening.
2. Housekeeping is only permitted in the advance rooms to clean Friday morning prior to the team's arrival, after the advance members first night's stay.
3. All other housekeeping needs to wait until after the team's final departure on the day of the game.

Wake-Up Calls:

1. The team will provide a requested wake-up call time to be made to all players and coaches rooms the day of the game. Do not schedule any other wake-up calls than the one provided by the Arizona Football Operations staff on the team itinerary.
2. If the hotel has a manual system, please schedule extra staff to ensure calls are made on time to all requested rooms.

Curfew:

1. Coaches from the Arizona Football staff will perform bed checks to each players room.
2. As stated previously above, at least (1) security guard **MUST** be on each player floor and after bed checks are completed, no players are permitted to leave their rooms other than for life-threatening emergencies.

Hotel Staff:

1. During the team's stay, there **MUST** be a thorough, experienced Event Manager working step by step with the Arizona Football Operations Staff.
2. Preferably the Event Manager has collegiate and or NFL team experiences.
3. The Event Manager **MUST** be introduced to the team and must contact Lauren Vossler via email (laurenvossler@arizona.edu) at least (4) weeks prior to the team's arrival. At that time, a list of hotel staff members names and cell phone contact numbers should also be provided. Anyone working directly with the team should be listed and provided to Lauren Vossler should she need to reach or contact any of them in their respected departments. A list and contact information for any overnight, in case of emergency staff members should also be provided.

1.3 Meeting Rooms & Team Spaces

The Arizona Football team will require **(9)** meeting rooms that vary in size. All meeting rooms must be available for the duration of the team's stay check-in to check-out. Meeting rooms **MUST** be setup no later than Noon of the day of the team's arrival.

- All rooms must be the same for both days of the teams' stay
- All rooms are to be away and private from other events/group in house
- Each room should be set to 68 degrees please
- All music should be turned off in all team areas
- All theater style rooms should be a center aisle and chairs should be spaced about a foot apart from each other
- Each room should have a hydration station in the back of the room
- Strong Wifi connection in all meeting rooms. Preferably with our own domain name and password

Please see below for a brief overview of the teams' meeting rooms. After hotels are selected, Lauren Vossler with the Arizona Football Operations staff will work directly with the hotel to go through the meeting space to confirm layouts, diagrams, and finalize setups and needs.

After hotels are selected, AV needs will be finalized with each hotel. AV should be provided at a discounted rate per the hotel contract and Arizona Football has the right to bring in their own projectors and screens.

Meeting Rooms:

1. Team / Offense Meeting Room

- Capacity for 125 theater style chairs
- (2) 6' tables – one placed horizontally at the front of the room, and one placed vertically down the center aisle between the chairs (*for placement of Arizona Football provided screen & projector*)
- Large white board
- Standing room in the back for coaches and guests to stand
- Water station and trash can in back room

2. Defense Meeting Room

- Capacity for 50 theater style chairs
- (2) 6' tables – one placed horizontally at the front of the room, and one placed vertically down the center aisle between the chairs (*for placement of Arizona Football provided screen & projector*)
- Large white board
- Standing room in the back for coaches and guests to stand
- Water station and trash can in back room

3. Offensive Walk Through Room

- Large empty room
- Clean and clear
- Water station and trash can in back room

4. Defensive Walk Through Room

- Large empty room
- Clean and clear
- Water station and trash can in back room

5. Quarterbacks & Staff Room

- Conference table with 15 chairs
- (25) chairs lining the perimeter of the room around the conference table
- Medium white board
- Area for storage of boxes, trunks, etc.
- (1) 6' table –placed horizontally at front of room
- Water station and trash can in back room

6. Training Room

- Capacity for (6) massage or (6) 8' double stacked treatment tables
- Treatment tables are to be pre-made with 2 bed duvet comforters and 2 pillows each
- Tables are to be sturdy but as soft as possible for athletes to sit/lay on
- (10) chairs
- (4) trash cans
- Dirty linen bin
- Extra linens: (50) Pillows, (50) Bath Towels, (25) Bed Duvet Comforters
- Crushed ice – replenished throughout the teams' stay
- TV with cable box or streaming in order to watch ESPN, College GameDay, etc.

7. Meal Room

- (15) Rounds of (8)
- Although rounds can seat more than 8 each, please do no go over 8 in order to give the team enough space to sit
- Double sided buffets
- Action stations
- Trash Cans
- Refrigerator(s)
- Pitchers of ice water, glasses of ice water, and condiments on each table
- (2-4) TV's with cable box or streaming in order to watch ESPN, College GameDay, etc.
- Linens are to be black or white, or school colors navy or red

8. Players' Lounge

- Large empty room preferably 900 Sq. Ft. or larger
- Clean and clear
- Water station and trash can in back room
- Game rental / furniture rental company will come in, and bring in arcade games, video games, etc. to create a hospitality type suite for the team
- Depending on game rental company, screen and rounds may be requested

9. Operations Office

- Conference table with 10 chairs
- Area for storage of boxes, trunks, etc.
- (3) 6' tables – placed along walls of room to lay out supplies
- Power accessibility to hook up printer and laminator
- Water station and large trash can in back room

Part II: Food and Beverage

All hotel bids/quotes are to be based on a food and beverage minimum for the team's stay. All meals will be eaten at the hotel, but menus will not be solidified until closer to the team's arrival when kick-off time is announced. The number of meals eaten by the team will depend on kick-off time. Head counts and meal guarantees are to fluctuate based on travel party size.

2.1 Food Service Overview and Expectations

1. The meal room should be set in rounds of 8. It is important our players have plenty of space to sit, spread out, and be comfortable during meals. Although some tables can seat 10, we will keep it at 8 per round to accommodate the size of our team.
2. Meals should also be preset and ready to serve at least 30 minutes prior to the listed meal time on the team itinerary. Chafers are to remain closed until team is ready to eat.
3. Portions are to be athlete serving sizes – larger than typical servings.
4. A sufficient number of banquet staff members should always be present to quickly and efficiently service buffet lines, action stations, fridges, and dining tables.
5. If the meal room is next to a meeting room with an air wall, hotel staff **MUST** remain quiet while the team is in meetings.
6. Trash and recycling cans should be placed in the meal room.
7. To-Go containers, large paper to-go bags, and to-go silverware packets but always be easily accessible and placed out for specific meals – specified below.
8. All items on the buffet and action station lines must be labeled, nut allergy alerts and pork alerts.
9. The hotel food and beverage staff need to assign a Captain from their staff for each meal who **MUST** stay in the dining room from start to finish of each team meal. Preferably the Captain is the same each meal and each day of the team's stay. It is imperative that the Captain be fluent in English and have the ability to communicate with any service and kitchen personnel who may not be fluent in English.
10. Arizona Football's Team Nutritionist, Tara Tralewski will work directly with the food and beverage Captain to ensure all menu items are cooked and placed accordingly and that all meals are scheduled and out on time.
11. 2 drink coolers or large standing fridges should be placed in the meal room to store drinks at all time. One next to each of the buffet tables and on the side closest to the main entrance to the dining hall. These fridges should be stocked fully and restocked consistently throughout the team's stay. Team will access this fridge even during non-meal times. All drinks for restock should be kept in a walk-in fridge to ensure when restocking fridges the drinks are cold. Know that the fridge closest to the door will need the most attention and restocking.

2.2 Hydration Stations

1. Hydration stations are to be placed in all meeting rooms that the team will occupy
2. Hydration stations can either be bottled products shipped in by Arizona Football or water dispensers with cups
3. Powerade Bottles and Water Bottles will be ordered by the Arizona Football Team and shipped directly to the hotel from the vendor prior to the team's arrival
4. Pedialyte Bottles will be ordered by the Arizona Football Team and shipped directly to the hotel from the vendor prior to the team's arrival
5. The Arizona Football staff will bring or ship electrolyte hydration packets that will be placed at the center of each table prior to the team's arrival
6. There should be a fully stocked and constantly restocked Coffee and Beverage station in the meal room. Team will access this station throughout the entirety of the teams' stay. Even when a meal is not going on, the meal room must be open for staff to access this station.
 - Coffee Cups
 - To go cups and lids
 - Brewed Regular Coffee & Decaf Coffee
 - Hot Water
 - Half & Half & Skim Milk
 - Sugar, Turbinado Sugar, Splenda, Equal & Sweet n Low Packets
 - Flavored Syrup Pumps – Vanilla, Hazelnut, Caramel
 - Assorted Tea Bags
 - Hot Chocolate & Sugar Free Hot Chocolate Packets
 - Pitcher of Unsweetened Iced Tea
 - Pitcher of Lemonade
 - Sliced Lemons
 - Spoons, Napkins, Stir Sticks
 - Diet Coke, Coke, Pepsi, Pepsi Max, Mountain Dew, Diet Mountain Dew, Dr. Pepper, Diet Dr. Pepper, Coke, Diet Coke

***Sample menus are to follow. Hotel contracts are not to be written with exact meal pricing. Menus are provided to solely give an idea of what the team ate in 2024. Contracts are to list the food and beverage minimum and example pricing. Arizona Football is not to be held to exact pricing, rather just the food and beverage minimum. Menu items will change leading into the 2025 season.*

Early Kick-Off Time Meal Examples:

1. Team Arrival Snacks at Key Packet Tables
2. Day Before Game - Dinner
3. Day Before Game - Late Night Snack
4. GameDay Breakfast
5. GameDay Pre-Game Meal

Late Kick-Off Time Meal Examples:

1. Team Arrival Snacks at Key Packet Tables
2. Day Before Game - Dinner
3. Day Before Game - Late Night Snack
4. GameDay Early Riser's Breakfast
5. GameDay Breakfast
6. GameDay Lunch
7. GameDay Pre-Game Meal



ARIZONA FOOTBALL



Hotel Meal Manual - Subject to change



Arizona Football Hotel Meal Manual - subject to change

Food Service Overview and Expectations

1. The meal room should be set in rounds of 8. It is important that our players have plenty of space to sit, spread out, and be comfortable during meals. Although some tables can set 10, we will keep it at 8 per round to accommodate the size of our team.
2. Meals should also be preset and ready to serve at least 30 minutes prior to the listed meal on the team itinerary. Chafers are to remain closed until the team is ready to eat. Attendants readily available to quickly remove lids once players are released to eat.
3. At each place setting, please have a roll up of silverware at all meals, including steak knives at Friday night dinner. Please have filled glasses of ice water, extra cup with ice and pitchers of ice water and Lemonade (with electrolyte mix – Arizona Nutrition will provide) in the middle of each table. Please clearly label each pitcher.
4. A sufficient number of banquet staff members should always be present to quickly and efficiently service buffet lines, action stations, fridges and dining tables.
5. If the meal room is next to a meeting room with an air wall, hotel staff **MUST** remain quiet while the team is in meetings.
6. Trash and recycling can should be placed in the meal room.
7. To-Go containers, large paper to-go bags, and to-go silverware packets should always be easily accessible and placed out for specific meals – specified below.
8. All items on buffet and action station lines must be labeled - nut, shellfish, seafood allergy alerts and pork alerts.
9. Please do not use any peanuts or tree nuts in oils, flours, breads, or desserts. We have a few peanut/tree nut allergies on the team.
10. The hotel food and beverage staff need to assign a Captain from their staff for each meal who **MUST** stay in the dining room from start to finish of each team meal. Preferably the Captain is the same each meal and each day of the team's stay. It is imperative that the Captain be fluent in English.
11. Arizona Football's Team Dietitian's, Tara Tralewski, Director of Football Performance Nutrition, and Jackie Hatchew, Assistant Football Performance Dietitian will work directly with the food and beverage Captain to ensure all menu items are cooked and placed accordingly and that all meals are scheduled and out on time.
12. 3 drink coolers or a large standing fridge should be placed in the meal room to store drinks at all times.
 - a. If coolers, one next to each of the buffet tables and on the side closest to the main entrance to the dining room.
 - b. If fridge, place on the right side of the main entrance to dining room.
 - c. Fridges/coolers should be stocked fully and restocked consistently throughout the team's stay. Team will access this fridge even during non-meal times. All drinks for restock should be kept in a walk-in fridge to ensure when restocking fridges the drinks are cold. Know that the fridge closest to the door will need the most attention and restocking.
 - d. Provided by Arizona Football
 - i. Bottled Waters
 - ii. Powerade Bottles
 - iii. Tart Cherry Juice
 - iv. Shamrock Protein Shakes (or equivalent)
 - v. Protein Powder



- vi. Liquid Vitamins
- e. Hotel Provided (Charge menu price on consumption)
 - i. Chocolate Milk Cartons
 - ii. White Milk Cartons
 - iii. Soy Milk or Lactose Free Milk Cartons (if available)
 - iv. Orange Juice Bottles – 8oz
 - v. Apple Juice Bottles – 8oz
 - vi. Cranberry Juice Bottles – 8oz
 - vii. Naked Juices – 15oz (assorted flavors)
- 13. A snack table should be set and restocked on Saturday's of the teams' stay. This snack table will be around the meetings rooms and should be accessible for the team to access. This snack table will include dried snack goods and Uncrustables and should be charged based on consumption. (Charge menu price on consumption)
 - a. Grape and Strawberry Uncrustables
 - b. Popcorn bags
 - c. Baked Chip Bags – sun chips, pretzels, or baked lays
 - d. Trail Mix Bags
 - e. Mixed Nut Bags
 - f. Granola Bars
 - g. Goldfish Bags
 - h. Protein Bars (provided by Arizona Nutrition Staff)
 - i. Whole Bananas
 - j. Whole Cuties
 - k. Whole Apples

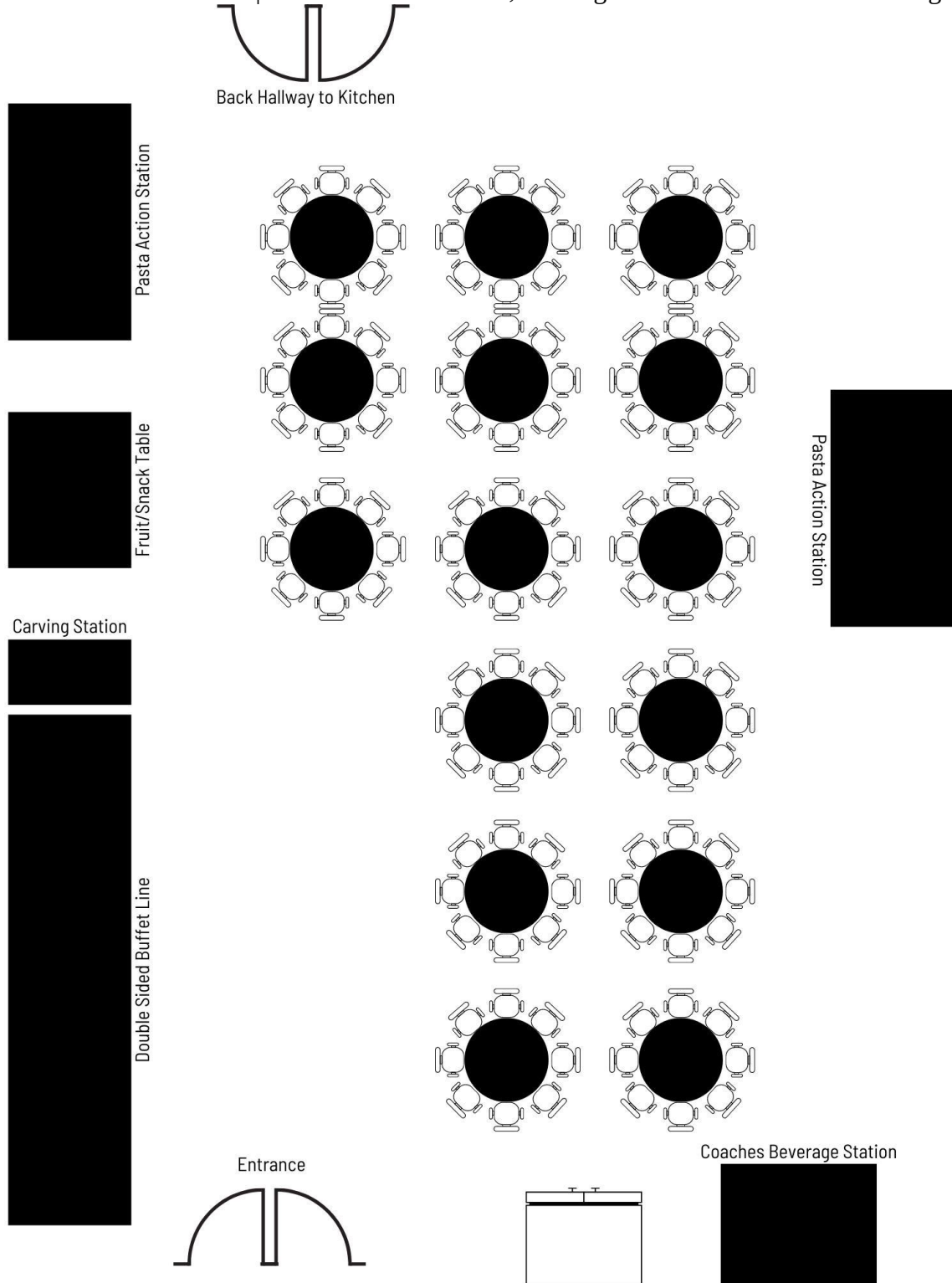
Meeting Room Hydration Stations

1. Hydration stations are to be placed in all meeting rooms that the team will occupy. A player should be able to access water and Powerade in every part of the hotel during the duration of the stay.
2. Powerade Bottles, Water Bottles, and Shamrock Protein RTD Bottles (or equivalent) will be ordered by the Arizona Football Team and delivered directly to the hotel prior to the team's arrival. Please have stored in fridge prior to our arrival.
3. The Arizona Football Staff will bring electrolyte hydration packets that will be placed on a hydration table outside the meal room (please have an 8ft table set up right outside the meal room)
4. There should be a fully stocked and constantly restocked Coffee and Beverage station in the meal room. Staff will access this station throughout the entirety of the teams' stay. Even when a meal is not going on, the meal room must be open for staff to access this station (Labeled "Coaches Only") (Charge on consumption)
 - a. Coffee Cups
 - b. To go cups and lids
 - c. Brewed Regular Coffee & Decaf Coffee
 - d. Hot Water
 - e. Half & Half & Skim Milk
 - f. Sugar, Turbinado Sugar, Splenda, Equal & Sweet n Low Packets



MEAL ROOM LAYOUT DAY BEFORE GAME DINNER

15 Rounds with 8 seats each table | 1 Double Sided Buffet, beverage station and additional serving stations





Day Before Game Dinner (Headcount – 110)

Meal to be served on (1) double sided long buffet table with action stations.

*All foods should be clearly labeled. Please make sure labels are short and concise. **(Do not label anything “low-fat”)**

Preset on each round table:

- 1 Water pitcher at each table (clearly labeled)
- 1 Pink Lemonade with Electrolytes pitcher at each table (clearly labeled)
- Silverware / Napkin Roll at each place setting
- Condiments per table: Ketchup, A1 Sauce, Kikkoman soy sauce, pads of whipped real butter, salt & pepper shakers
- Please have extra cases of water chilled and cold in the back. Team will take several bottles of water when they depart from snack to their rooms for the afternoon. Please have cold ready to go to restock meal room fridges.

Buffet Menu: Please have these items in the order that they are written in on the buffet line

Salad

- Caesar Salad (Tossed and pre-made)
- Mixed Green Salad (Romaine, Baby Kale and Spinach)
 - Toppings in bowls with spoons: Cherry tomatoes, sliced red onion, sliced cucumber, baby carrots, diced boiled eggs, diced turkey, diced ham, real bacon bits, shredded cheddar cheese, shredded mozzarella, parmesan cheese, sliced avocado, croutons
 - Dressings: ranch, thousand island, honey mustard, vinaigrette, Italian, balsamic vinaigrette, oil and vinegar

Starches:

- Calrose white rice – extra sticky – must be Calrose *non-negotiable*
- Additional Chaffer w/ Spam Lite following the Calrose white rice (cut in 1/3in thick slices and seared on each side – in slices, not cubes) - Ensure that spam is fresh throughout meal and not dried out. Team is heavy on spam
- Yukon gold mashed potatoes with bowls of butter, sour cream, cheddar cheese, real bacon bits, beef-based gravy on side (Low Fat Brown gravy)
- Twice Baked Loaded Potatoes: made with low-fat cheese and cream, real bacon pieces, and chives – large russet potatoes, halved
- Baked Meat Lasagna with Low Fat Mozzarella (Low Fat Dairy)- made with ground turkey

Proteins:

- Lightly Baked butterflied shrimp “breaded tempura or coconut” (medium to large size pan fried / lightly baked w/ avocado oil) (peeled and deveined)
- Salmon with a maple soy glaze (butter, garlic, ginger, maple syrup, soy sauce, sesame seeds)
 - Team is heavy on salmon this meal
- Grilled Chicken Breasts (SLICED - count 30 and must have grilled marks) heavily seasoned in Lawry’s seasoning in light pan sauce



- Side bowls of teriyaki sauce, Sweet Baby Ray's barbecue sauce, low-fat ranch, and honey mustard sauce

Vegetables:

- ½ pan roasted brussels sprouts, cut in half (avocado oil, honey, balsamic glaze, sesame seeds)
- ½ pan – grilled asparagus (cooked well done and heavily seasoned)
- ½ pan off the cobb corn, buttered and seasoned lightly with salt and pepper
- Full pan Brown sugar glazed baked carrots

Carb choices at end of buffet line

- Hawaiian Rolls (very high demand, please have plenty of extras for ALL meals)
- Warm garlic bread (Sourdough)

Tri Tip Carving Station: at end of main buffet line with attendant

- Tri Tip to be cooked to medium and heavily seasoned (little to no pink), attendant to cut slices, 1 inch thick
 - Au jus, chimichurri, raw horseradish and creamy horseradish available in bowls on the side
 - Head lamps available to keep warm

2 Pasta Stations: with 2 hotel attendants and 4 burners at each station (heavily utilized station)

- Noodle Options: Spaghetti, Tortellini, Fettuccine – buttered plain noodles
 - Sauce Options: alfredo, marinara sauce, and meaty marinara
 - Protein Options: ground beef, cubed ham, diced chicken breast, real bacon pieces, shrimp (deveined and shelled) NOTE: Separate and labeled pan for shellfish allergies with designated chef for athletes to go to
 - Topping Options: sliced mushrooms, peas, spinach, diced tomatoes, parmesan cheese, minced garlic, diced onions

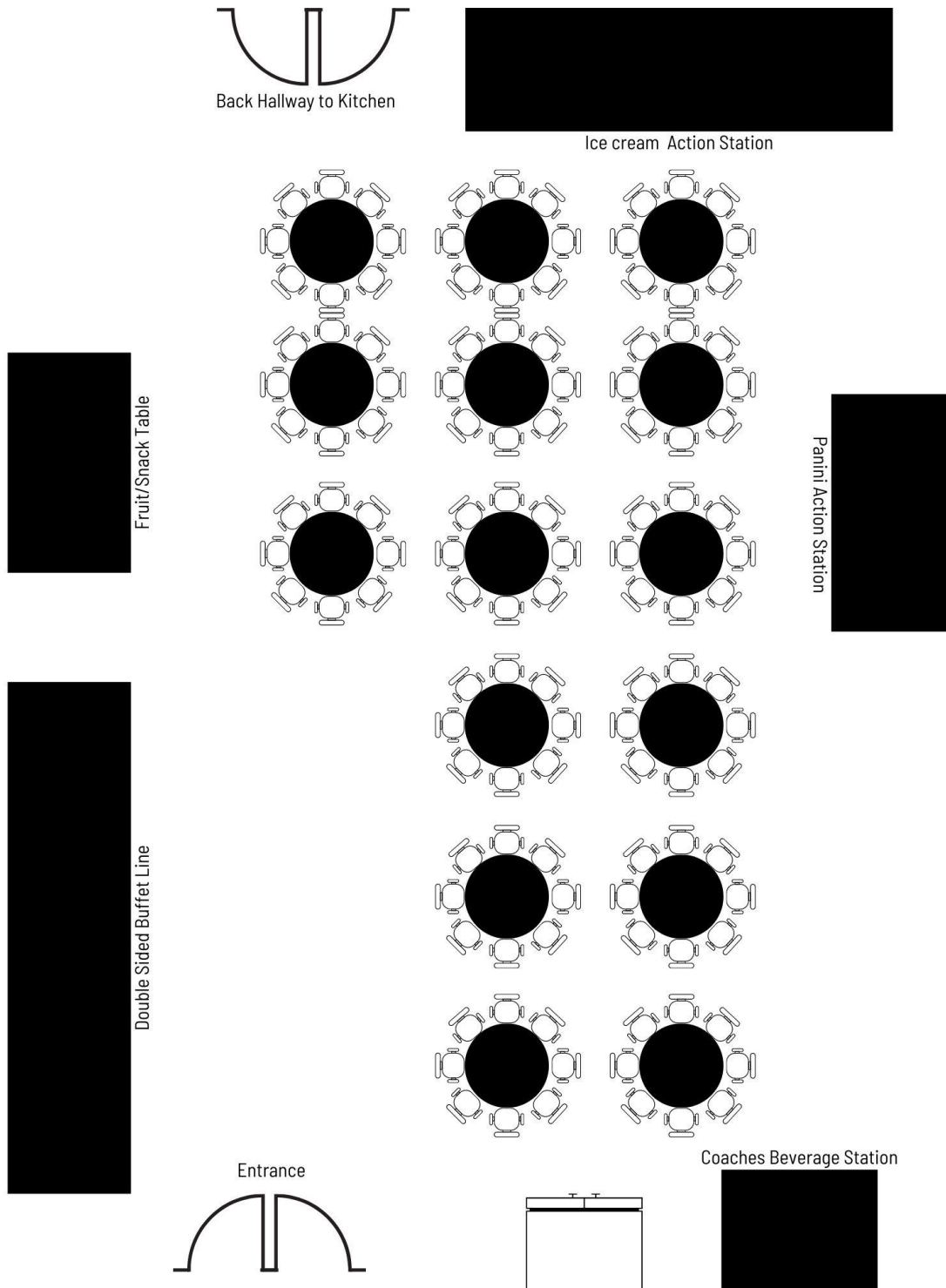
Fruit and Soup: (table at the back of main buffet line)

- Seasonal fresh fruit in small separate serving bowls (pineapples, strawberries, blueberries, raspberries, mangos, grapes. (Team is heavy on blueberries, and grapes)
- Whole bananas, crisp bright red apples, mandarin oranges
- Chicken noodle soup – extra salty – homemade, not from can and use egg noodles
 - Saltine crackers and assorted crackers on the side



MEAL ROOM LAYOUT DAY BEFORE GAME LATE SNACK

15 Rounds with 8 seats each table | 1 Double Sided Buffet, beverage station and additional serving stations





Day Before Game Late Night Snack: (Headcount: 85)

Meal to be served on (1) double sided long buffet table with action stations.

*All foods should be clearly labeled. Please make sure labels are short and concise. **(Do not label anything “low-fat”)**

Preset on each round table:

- 1 Water pitcher at each table (clearly labeled)
- 1 Pink Lemonade with Electrolytes pitcher at each table (clearly labeled)
- Silverware / Napkin Roll at each place setting
- Condiments per table: Ketchup, A1 Sauce, Kikkoman soy sauce, pads of whipped real butter, salt & pepper shakers
- Please have extra cases of water chilled and cold in the back. Team will take several bottles of water when they depart from snack to their rooms for the afternoon. Please have cold ready to go to restock meal room fridges.

Buffet Table

- Plastic Bags, To Go Containers (high demand), 2oz cups and lids (heavily used)
- Wings and Drums (baked and crispy) seasoned in Lawry’s Seasoned Salt
 - 1 chafer pre-sauced bbq wings and drums
 - 1 chafer plain and seasoned wings and drums
- Sauces in Bowls: teriyaki, buffalo, Sweet Baby Ray’s BBQ, extra Lawry’s Seasoned Salt
- 2 chafers Grilled Cheese (1 chafer plain grilled cheese and 1 chafer ham and cheese)
- Burger Bar
 - 90/10 lean beef burgers with cheddar cheese melted on top
 - Toppings: lettuce, sliced tomatoes, sliced onions, bowl of pickles
 - Side bowls of chipotle aioli (low fat), honey mustard, ketchup, bbq sauce
- Large bowls of low-fat ranch (homemade) and low-fat blue cheese (homemade) with to go 2oz cups and lids (both high demand, especially ranch)
- Full pan of Calipso rice (extra sticky)
- Full pan of potato wedges, heavily seasoned with salt and pepper
 - Bottles of ketchup
- Baked Large Salted Soft Pretzels
 - Homemade low-fat beer cheese sauce (hot)
 - 6oz cups and lids available

Snacks to be placed on separate table after main: ***Billed by usage***

- Fresh popped popcorn (3) dozen bags of popcorn (lightly buttered and salted)
 - Toppings on side: Kernel Season’s variety shaker flavorings (8-10 variety)
- Jack Links Beef Jerky (not slim Jim Style)
- Mini Pistachio Bags (shelled)
- Trail Mix – big bowl with ramekins on side for team to scoop out themselves
- Uncrustables – Grape, Strawberry, Nutella



- Sun Chips whole wheat – variety of harvest, cheddar, original, French onion flavors

BYO Sandwich/Panini station

- *2-3 8ft tables for station, 2 panini presses and 1 flat top grill in the middle. The below breads, proteins and toppings available on BOTH sides
- Breads: sourdough, wheat, white, ciabatta bread, quesadilla
- Proteins: sliced turkey, chicken, ham, roast beef, cooked bacon
- Cheeses: cheddar, provolone, swiss, pepperjack
- Vegetables: romaine lettuce, spinach, sliced tomatoes, dill pickles, avocado
- Toppings: mayo, Dijon mustard, honey mustard, yellow mustard, chipotle aioli

Place panini press in the middle of panini station for athletes to toast sandwiches

Desserts: (2-3) 8ft tables with all toppings in the middle and gallon of vanilla and chocolate on both sides

- Ice Cream Sundae Bar:
 - Vanilla and chocolate ice cream (heavy on vanilla)
 - Hot fudge and hot caramel sauce
 - Brownies and blondies
 - Rainbow sprinkles, chocolate chips, M&Ms, crushed Oreo cookies
 - Pecans and slivered almonds
 - Fresh whipped cream
- Large individually wrapped Rice Krispie treats ***billed by usage***
- (5) dozen cookie platters – assortment of 4” chocolate chip and peanut M&M cookies
- (20) Chia Seed Puddings

Fruit Table restocked from dinner:

- Seasonal fresh fruit in small separate serving bowls (watermelon, pineapples, strawberries, blueberries, raspberries, mangos, grapes.
 - Team is very heavy on watermelon, blueberries, and grapes.
- Whole bananas, crisp red apples, mandarin oranges
- Oikos or Chobani Greek Yogurt Cups (vanilla or strawberry flavors 15-20g protein) w/ granola topping, dried cherries, chia seeds, bear squeezable honey on the side – please place by fruit
- Large bowl of dried dates

Additional Drinks:

- 2 large hot water dispensers
- Assortment of Tea Bags – heavy on Chamomile Tea
- Honey Bear, Splenda, Sugar
- To-Go coffee cups
- Hot Chocolate Bar
 - One carafe made with full sugar and one carafe made with sugar free (homemade, not from mix)
 - Toppings: fresh whipped cream, red and blue sprinkles, mini chocolate chips, mini marshmallows



- 10oz to go hot cups with lids, sleeves and stirrers

Additional Side Display Table Next to Protein RTD and Cherry Juice Fridge

- Nutrition Staff to organize and provide supplements for Friday Night Snack
 - Tart Cherry Juice
 - Magnesium
 - Shamrock RTD's
 - MyHY
 - Drip Drop
 - Liquid Vitamins



Game Day Early Morning Risers: (Headcount: 20)

*All items for early morning risers should be in the same place. Please utilize 2-3, 8ft tables

Fruit and Cereal Table

- Seasonal fresh fruit in small separate serving bowls (watermelon, pineapples, strawberries, blueberries, raspberries, cantaloupe, grapes.
 - Team is very heavy on watermelon, blueberries, and grapes.
- Whole bananas, crisp red apples, mandarin oranges
- Oikos or Chobani Greek Yogurt Cups (15-20g protein vanilla or strawberry) w/ granola topping on the side – please place by fruit
- Single Serve Pack Cold Cereals – Honey Nut Cheerios, Cinnamon Toast Crunch, Frosted Flakes, Rice Krispies, Mini Wheats, Wheaties
 - 1% & 2% milk cartons placed by cereal
 - Almond milk cartons
- Oatmeal
 - Brown sugar on the side
 - Dried fruit on the side
 - Cinnamon

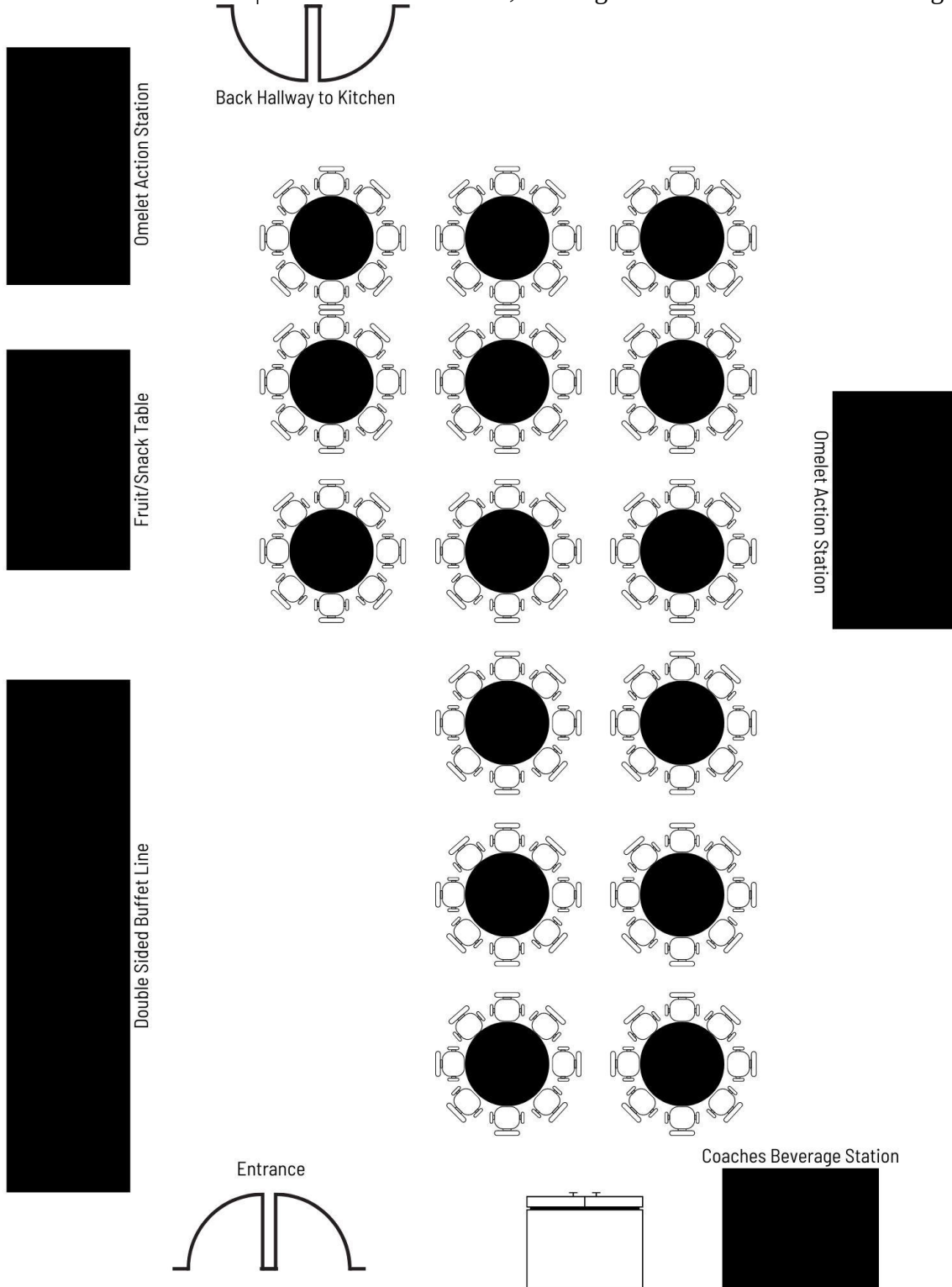
Toast Station: ***Non-Negotiable*** one station, 2 double slice toasters

- Bagels: White, Blueberry, Whole Wheat, Everything
- Bread: Sourdough, White, Wheat
- Homemade Banana Bread and Variety Muffins
- Individual packets of grape jam, strawberry jam, raspberry jam, butter, cream cheese, strawberry cream cheese, bear squeezable honey, hot sauce
- Wrapped Breakfast Sandwich – English muffin, fried egg, cheddar cheese and turkey chicken sausage
 - 20 count
- Wrapped Breakfast Burrito – scrambled eggs, tater tots, shredded cheese and bacon
 - 20 count



MEAL ROOM LAYOUT GAME DAY BREAKFAST

15 Rounds with 8 seats each table | 1 Double Sided Buffet, beverage station and additional serving stations





Game Day Morning Team Breakfast: (Headcount: 110)

Meal to be served on (1) double sided long buffet table with action stations.

*All foods should be clearly labeled. Please make sure labels are short and concise. ***(Do not label anything “low-fat”)***

Preset on each round table:

- 1 Water pitcher at each table (clearly labeled)
- 1 Pink Lemonade with Electrolytes pitcher at each table (clearly labeled)
- Silverware / Napkin Roll at each place setting
- Condiments per table: Ketchup, A1 Sauce, Kikkoman soy sauce, pads of whipped real butter, salt & pepper shakers
- Please have extra cases of water chilled and cold in the back. Team will take several bottles of water when they depart from snack to their rooms for the afternoon. Please have cold ready to go to restock meal room fridges.

Fruit and Cereal Table

- Seasonal fresh fruit in small separate serving bowls (watermelon, pineapples, strawberries, blueberries, raspberries, cantaloupe, grapes).
 - Team is very heavy on watermelon, blueberries, and grapes.
- Whole bananas, crisp red apples, mandarin oranges
- Oikos or Chobani Greek Yogurt Cups (15-20g protein vanilla or strawberry) w/ granola topping on the side – please place by fruit
- Single Serve Pack Cold Cereals – Honey Nut Cheerios, Cinnamon Toast Crunch, Frosted Flakes, Rice Krispies, Mini Wheats, Wheaties
 - 1% & 2% milk cartons placed by cereal
 - Almond milk cartons
- Oatmeal
 - Brown sugar on the side
 - Dried fruit on the side
 - Cinnamon
- Smoothies (on ice) – Arizona Football will send smoothie recipes to hotel staff

Mains:

- 1 chafer with real scrambled eggs ***No Powdered Eggs***
- 1 chafer with real scrambled eggs with egg, potato and cheese ***No Powdered Eggs***
 - Cheddar cheese and homemade salsa on side – for cheesy eggs
- Spam (1/3inch slices, seared on both sides, not cubes)
- Hashbrowns - Waffle House style or country style potatoes
- Bacon – half pan cooked crispy; half pan regular
- Sausage Patties
- Turkey Sausage Links
- Pancakes



- Assorted topping next to chaffing dish: blueberries, strawberries, whipped cream, maple syrup, sugar free maple syrup, peanut butter individual serving cups, honey, chocolate chips, powdered sugar
- French Toast (homemade, not frozen)

Action Stations:

- Omelet Station (2): ***Non-Negotiable*** one station on each side of the room. 2 attendants and each with 4 burners.
Build your own, custom omelet or serve custom eggs
 - Eggs, egg whites, egg beaters
 - Vegetables: diced red and green bell peppers, spinach, onions, mushroom, tomatoes, minced garlic, fresh ripe sliced avocado
 - Cheeses: shredded cheddar and shredded swiss
 - Proteins: Diced ham, chicken, turkey sausage, bacon, chorizo
- Toast Station: ***Non-Negotiable*** one station, 2 double slice toasters
 - Bagels: White, Blueberry, Everything, Whole
 - Bread: Sourdough, White, Wheat
 - Individual packets of grape jam, strawberry jam, raspberry jam, butter, cream cheese, strawberry cream cheese
 - Homemade Banana Bread and Variety Muffins

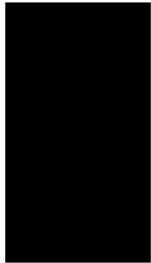
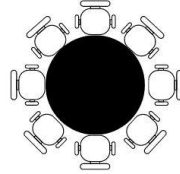
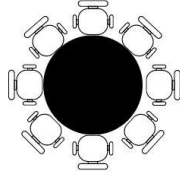
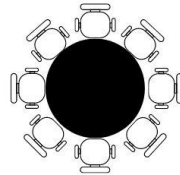
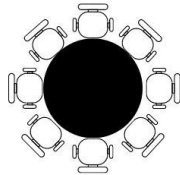
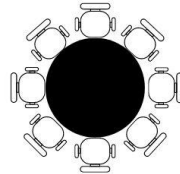
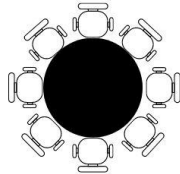
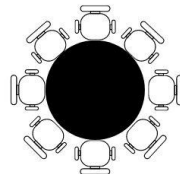
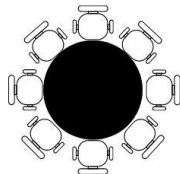
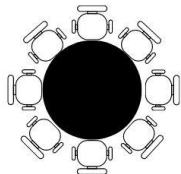
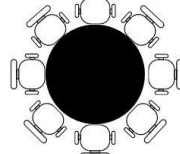
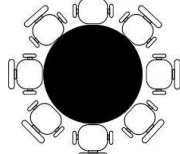
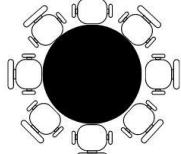
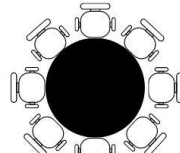
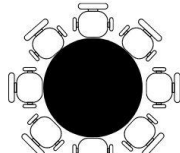
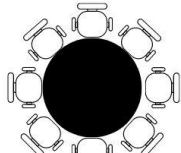


MEAL ROOM LAYOUT GAME DAY LUNCH

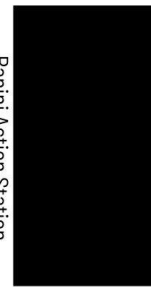
15 Rounds with 8 seats each table | 1 Double Sided Buffet, beverage station and additional serving stations



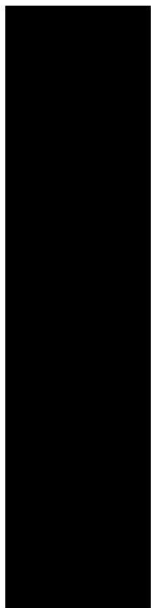
Back Hallway to Kitchen



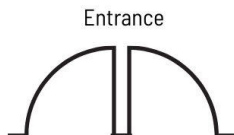
Fruit/Snack Table



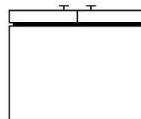
Panini Action Station



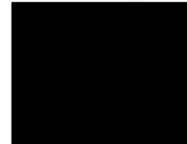
Double Sided Buffet Line



Entrance



Coaches Beverage Station





Game Day Lunch: (Headcount: 85)

Meal to be served on (1) double sided long buffet table with action stations.

*All foods should be clearly labeled. Please make sure labels are short and concise. ***(Do not label anything “low-fat”)***

Preset on each round table:

- 1 Water pitcher at each table (clearly labeled)
- 1 Pink Lemonade with Electrolytes pitcher at each table (clearly labeled)
- Silverware / Napkin Roll at each place setting
- Condiments per table: Ketchup, A1 Sauce, Kikkoman soy sauce, pads of whipped real butter, salt & pepper shakers
- Please have extra cases of water chilled and cold in the back. Team will take several bottles of water when they depart from snack to their rooms for the afternoon. Please have cold ready to go to restock meal room fridges.

Majority of the team will take their snacks To-Go. Please have large paper bags (14 x 10 x 15 ½ paper bags) with to-go boxes, and to-go silverware packets.

Buffet Menu:

Please have these items in the order that they are written in on the buffet

Salad

- Caesar Salad – tossed, pre-made
- Pre-made chilled, chicken-Caesar wraps
- Make your own salad: Mixed Greens, Romaine, Baby Kale, Spinach
- Topping (Options): cherry tomatoes, sliced red onion, sliced cucumbers, baby carrots, diced boiled eggs, diced turkey, diced ham, shredded cheddar, shredded mozzarella, parmesan cheese, bacon bits (real bacon), croutons, sliced ripe avocado, grated carrots, sunflower seeds, chickpeas, croutons
- Dressings: ranch, thousand island, honey mustard, vinaigrette, Italian, balsamic vinaigrette, oi
- Pre-made Quesadilla Station: (low-fat cheese, limit oil/fat use) Made with 10-inch tortillas, cut in half
 - Steak Quesadilla (high demand)
 - Cheese Quesadilla
 - Chicken Quesadilla
 - Toppings on Side: Low fat sour cream, homemade salsas (2-3), guacamole, shredded lettuce, diced tomato, lime wedges, diced onions, hot sauce
 - Large bowl of tortillas chips

BYO Sandwich/Panini station

- *2-3 8ft tables for station, 2 panini presses and 1 flat top grill in the middle. The below breads, proteins and toppings available on BOTH sides
- Breads: sourdough, wheat, white, ciabatta bread, quesadilla
- Proteins: sliced turkey, chicken, ham, roast beef, cooked bacon
- Cheeses: cheddar, provolone, swiss, pepperjack
- Vegetables: romaine lettuce, spinach, sliced tomatoes, dill pickles, avocado



- Toppings: mayo, Dijon mustard, honey mustard, yellow mustard, chipotle aioli

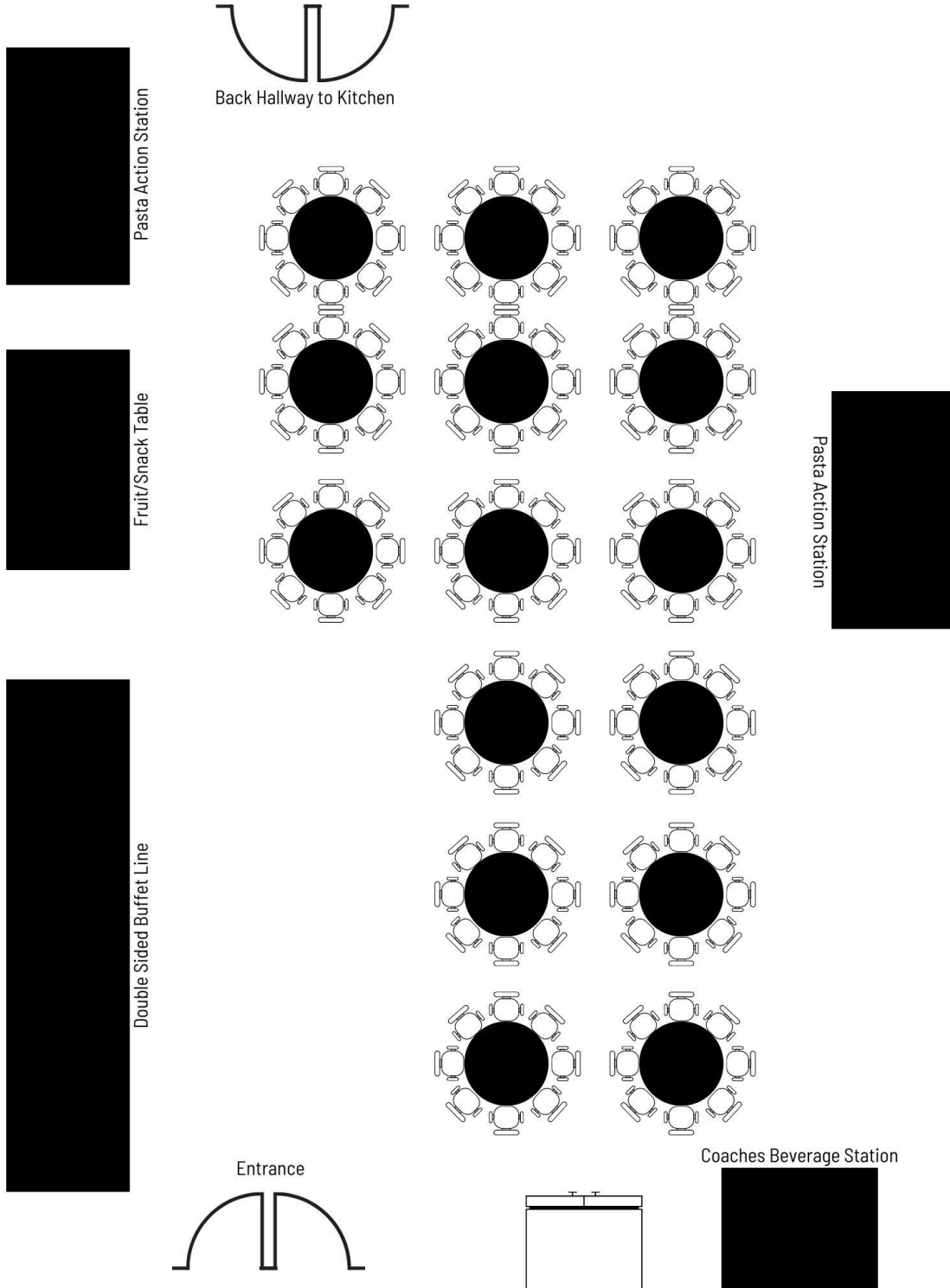
Fruit and Soup: (table at the back of main buffet line)

- Seasonal fresh fruit in small separate serving bowls (watermelon, pineapples, strawberries, blueberries, raspberries, mangos, grapes.
 - *Team is heavy on watermelon, blueberries, and grapes*
- Whole bananas, crisp bright red apples, mandarin oranges
- Smoothies (on ice) – Arizona Football will send smoothie recipes to hotel staff
- Chicken noodle soup – extra salty – homemade, not from can and use egg noodles
 - Saltine crackers and assorted crackers on the side



MEAL ROOM LAYOUT PRE-GAME MEAL

15 Rounds with 8 seats each table | 1 Double Sided Buffet, beverage station and additional serving stations





Saturday Pre-Game Meal (Headcount 90)

Meal to be served on (1) double sided long buffet table with action stations.

*All foods should be clearly labeled. Please make sure labels are short and concise. ***(Do not label anything “low-fat”)***

Preset on each round table:

- **1 warm basket of Hawaiian rolls (12 each basket) - refill as needed**
- 1 Water pitcher at each table (clearly labeled)
- 1 Pink Lemonade with Electrolytes pitcher at each table (clearly labeled)
- Silverware / Napkin Roll at each place setting
- Condiments per table: Ketchup, A1 Sauce, Kikkoman soy sauce, pads of whipped real butter, salt & pepper shakers
- Please have extra cases of water chilled and cold in the back. Team will take several bottles of water when they depart from snack to their rooms for the afternoon. Please have cold ready to go to restock meal room fridges.

Buffet Menu:

Please have these items in the order that they are written in on the buffet

Salad:

- Caesar Salad – tossed, pre-made
- Pre-made chilled, chicken Caesar wraps
- Make your own salad: Mixed Greens, Romaine, Spinach
- Topping (Options): cherry tomatoes, sliced red onion, sliced cucumbers, baby carrots, diced boiled eggs, diced turkey, diced ham, shredded cheddar, shredded mozzarella, parmesan cheese, bacon bits (real bacon), croutons, sliced ripe avocado, grated carrots, sunflower seeds, chickpeas, croutons.
- Dressings: ranch, thousand island, honey mustard, vinaigrette, Italian, balsamic vinaigrette, oil and vinegar

Vegetables:

- Steamed green beans – butter and garlic
- California vegetable medley (baby carrots, broccoli, cauliflower)

Starches:

- Yukon gold mashed potatoes with bowls of butter, sour cream, cheddar cheese, real bacon bits,
- ½ chafer mashed sweet potatoes and half chafer of large baked (pre-slit) russet potatoes
 - Toppings: bowls of butter, shredded low fat cheese, real bacon bits, brown sugar, cinnamon and chives
- Baked Ziti with marinara sauce, penne noodles and buffalo mozzarella
- Calrose sticky white rice

Mains:

- Southwest chicken breasts (½ pan)
- Grilled Chicken



- Blackened shrimp
- Pan of spam
- Seasoned Sirloin steaks – cut in half (two chaffers: one cooked medium well and well – no pink)

Roll options following mains: End of buffet line

- White warm dinner rolls
- King's Hawaiian Rolls (extras available, team is heavy on Hawaiian Rolls)

(2) Pasta Station: with 2 hotel attendants and 4 burners at each station

- Noodle Options: Spaghetti, Tortellini, Fettuccine – buttered plain noodles
 - Sauce Options: alfredo, marinara sauce, meaty marinara
 - Protein Options: ground beef, cubed ham, diced chicken breast, real bacon pieces, shrimp (deveined and shelled) NOTE: Separate and labeled pan for shellfish allergies with designated chef for athletes to go to
 - Topping Options: sliced mushrooms, peas, spinach, diced tomatoes, parmesan cheese, minced garlic, diced onions

Fruit and Soup: (table at the back of main buffet line)

- Seasonal fresh fruit in small separate serving bowls (watermelon, pineapples, strawberries, blueberries, raspberries, mangos, grapes.
 - *Team is heavy on watermelon, blueberries, and grapes*
- Whole bananas, crisp bright red apples, mandarin oranges
- Chicken noodle soup – extra salty – homemade, not from can and use egg noodles
 - Saltine crackers and assorted crackers on the side
- Snack Table: ***fully stocked throughout the teams' stay* Menu price per piece**
- Smoothie Station – Arizona Football will send smoothie recipes to hotel staff
 - To-Go smoothies, pre-made
 - Served in 24oz clear plastic cups with lids and straws