



2025

SUITE CATERING

MENU

W E L C O M E

ARAMARK WELCOMES YOU TO THE SUITES AT CITIZENS BANK PARK

Aramark Premium Services is thrilled to kick off the 2025 Philadelphia Phillies baseball season as the exclusive foodservice provider at Citizens Bank Park.

We have a passion for the highest quality food and service, and our highly skilled culinary team has crafted a wide array of menu choices.

We take pride in attending to every detail and we look forward to making the luxury suite experience memorable.

Please contact us with any questions or to place an order.

HARRY WECKERLY

**Suites Catering Director
267-570-2344**

Weckerly-Harry@aramark.com

DONNA COLEMAN

**Suites Sales Manager
267-570-2345**

Coleman-Donna@aramark.com

NAKIA WRIGHT

**Suites Sales Manager
267-570-2313**

Wright-Nakia@aramark.com

DIETARY INDEX

GLUTEN FRIENDLY GF

Assorted Charcuterie & Artisan Cheese
without cracker basket

Classic Caesar Salad
without croutons

Cobb Salad

CBP BBQ Board
without cornbread

Garden Salad

Fresh Fruit + Berries

Freshly Popped Popcorn

Grilled Beef Sliders
without rolls

Grilled Chicken Caesar Salad
without croutons

Hatfield All Beef Philly Franks
without rolls

Manco & Manco Cheese Pizza

Manco & Manco Pepperoni Pizza

Philadelphia Water Ice

Roasted Peanuts in the Shell

Seasonal Vegetable Crudité

VEGETARIAN V

“Big Mozz” Mozzarella Sticks

Classic Caesar Salad

Chickie’s & Pete's Crab Fries

Cole Slaw

Federal Donuts

Federal Soft Pretzels

Flash Crisp Yukon Gold Chips

Fresh Baked Cookies

Gourmet Brownies

Ice Cream Novelties

Mac + Cheese

Manco & Manco Cheese Pizza

Potato Salad

Seasonal Vegetable Crudité

Shake Shack Milkshakes

Vegetarian Lasagna

VEGAN VG

Char Grilled Black Bean Burger
without cheese

Fresh Fruit & Berries

Freshly Popped Popcorn

Garden Salad

Italian Pasta Salad

Philadelphia Water Ice

Roasted Peanuts in the Shell

Seasonal Vegetable Crudité
without dressing

CONTAIN NUTS

Federal Donuts

Gourmet Brownies

Ice Cream Novelties

Roasted Peanuts in the Shell

Please note, Citizens Bank Park, is not a nut-free facility,
We cannot guarantee the absence of cross-contamination.
Our staff takes extra care when preparing foods to avoid potential risks as much as possible.

This guide is intended to be used as a reference only.

*Please speak to a sales Manager when placing your order or to a Supervisor
on Event Day should you have any questions.*

SNACKS

FRESH POPPED POPCORN GF / VG \$29

Salted and Bottomless

FEDERAL SOFT PRETZELS V \$29

Spicy Brown Mustard

ROASTED PEANUTS GF / VG \$23

In the shell

KETTLE CHIPS V \$27

Caramelized Onion Dip

HUMMUS V \$32

Pita chips

CHILLED PLATTERS

SEASONAL VEGETABLE CRUDITÉ GF / V \$60

Carrots, Broccoli, Bell Peppers, Tomatoes, Radishes, English Cucumber, Celery Sticks, Buttermilk Ranch **VG without dressing**

FRESH FRUIT & BERRIES GF / VG \$66

Melons, Grapes, Pineapple, Berries

ASSORTED CHARCUTERIE & ARTISAN CHEESE \$80

Salame Piccante, Coppa Stagionata, Salame Finocchio, Aged Gouda, Manchego, Everything Spiced Goat Cheese, Fig Jam, Whole Grain Mustard, Assorted Crackers

GF without cracker basket

SHRIMP COCKTAIL \$150

Bloody Mary Cocktail Sauce

CRAB ROLLS \$165

Butter Grilled Brioche Rolls, Dijon Chive Aioli, Asparagus Corn Salsa

SUSHI & MAKI DISPLAY \$175

California Roll, Crunchy Eel Roll, Dragon Roll, Salmon Nigiri, Shrimp Nigiri, Spicy Tuna Roll, Yellow Tail Scallion Roll, Pickled Ginger, Soy Sauce, Wasabi

SALADS

CLASSIC CAESAR SALAD V \$53

Romaine, Parmesan Reggiano, Herbed Croutons, Classic Caesar Dressing **Add Chicken \$10 GF without croutons**

COBB SALAD \$58

Iceberg Romaine Blend, Bacon, Hard Cooked Egg, Tomatoes, Crumbled Blue Cheese, Avocado Ranch Dressing **Add Chicken \$10**

GARDEN SALAD GF / VG \$56

Mixed Field Greens, Romaine, Cucumbers, Carrots, Red Onions, Grape Tomatoes, Radishes, House made Balsamic Dressing **Add Chicken \$10**

SANDWICHES

TURKEY HOAGIE \$85

House Smoked, Lettuce, Tomato, Onion, Cheddar, Black Pepper Aioli, Liscio's Seeded Roll

9th STREET HOAGIE \$85

Imported Meats, Provolone, Lettuce, Tomatoes, Shaved Red Onions, Extra Virgin Olive Oil, Banana Peppers, Liscio's Hoagie Roll

VEGETARIAN CAPRESE SANDWICH V \$65

Fresh Mozzarella, Sliced Tomatoes, Arugula, Pesto Aioli, Telera Roll

NASHVILLE HOT CHICKEN SANDWICH \$90

Fried Chicken Breast, Hot Sauce, House Pickles, Blue Cheese Slaw on a Brioche Bun

SIDES

COLE SLAW V \$30

Traditional Homestyle

POTATO SALAD V \$30

Hard Cooked Eggs, Creamy Dijon

ITALIAN PASTA SALAD VG \$30

Cavatappi, Spinach, Sundried Tomato, Red Wine Herb Vinaigrette

MAC + CHEESE V \$50

3 Cheeses

HOT APPETIZERS

JUMBO DRY RUB CHICKEN WINGS \$90

Buffalo Sauce, Blue Cheese

CRISPY CHICKEN TENDERS \$88

Honey Mustard, BBQ Sauce

ENTREES

VEGETABLE LASAGNA V \$75

Red Pepper Marinara, Eggplant, Zucchini, Squash, Italian Cheeses, Pasta Sheets

BBQ BOARD \$160

House Smoked Pulled Pork, Smoked Chicken, BBQ Ribs, Garlic Green Beans, Corn Bread, Cole Slaw, Carolina BBQ Sauce GF without cornbread

FAN FAVORITES

HATFIELD ALL BEEF PHILLY FRANKS \$86



Sauerkraut, Traditional Condiments, Yellow Onions, Potato Rolls GF without rolls

CHAR GRILLED BLACK BEAN BURGER V \$75

Lettuce, Tomatoes, Onions, American Cheese, Cheddar Cheese, House Pickles, Burger Buns VG without cheese

ITALIAN ROAST PORK \$100

Broccoli Rabe, Sharp Provolone, Roasted Long Hots, Liscio's Seeded Club Roll GF without rolls

CHICKIE'S & PETE'S CRAB FRIES V \$68

Cheese Sauce

BIG MOZZ V \$65

Mozzarella Sticks, Marinara Sauce

HOUSE SMOKED BBQ BRISKET \$150

16 Hour Smoked Brisket, BBQ Sauce, Herb Roasted Potatoes, Cole Slaw, Liscio's Bun

GF without bun

GRILLED ITALIAN SAUSAGE \$85

Marinara, Sautéed Peppers & Onions, Pub Rolls GF without rolls

GRILLED BEEF SLIDERS \$90

Pickles, Caramelized Onions, Bibb Lettuce, Roma Tomatoes, Bacon, Burger Sauce, Potato Rolls, GF without rolls

PHILADELPHIA CHEESESTEAKS \$110

Chopped Steak, Sautéed Onions, Cheddar Cheese Sauce

SHACKBURGER \$140

Our burgers are 100% all natural Angus beef. The Shack Burger® features American Cheese, Lettuce, Tomato, and ShackSauce.

PIZZA & STROMBOLI



MANCO & MANCO PIZZA

CHEESE V \$59

PEPPERONI \$63

SAUSAGE \$63

GLUTEN FREE PIZZAS

CHEESE GF / V \$45

PEPPERONI GF \$49

STROMBOLI SAMPLER \$59

Cheesesteak, Pepperoni, Spinach, Marinara Sauce

DESSERTS

FRESH BAKED COOKIES V \$50

Chocolate Chip, Sugar, Oatmeal Raisin, Served Warm, produced in an environment that handles nuts

TASTYKAKE BASKET \$49

Chocolate Cupcake, Chocolate Juniors, Butterscotch Krimpet

GOURMET BROWNIES V \$57

Double Chocolate, Chocolate Espresso, Chocolate Peanut Butter Cup, contains nuts

ICE CREAM NOVELTIES V \$55

Vanilla Fudge Cones, Sandwiches and Bars contains nuts

PHILADELPHIA WATER ICE GF / VG \$60

Cherry, Mango

FEDERAL DONUTS V \$89

Cinnamon Sugar, Strawberry Lavender, Cookies and Cream

MINI BUNDT CAKES \$95

Oreo, Lemon Blueberry, Chocolate, Vanilla, Lemon, Chocolate Chip, Red Velvet, Funfetti, Cinnamon Swirl

MILKSHAKES V \$130

Our delicious hand-spun shakes featuring homemade frozen custard. Available in Chocolate and Vanilla

FIELDER'S CHOICE PACKAGE \$904

FRESHLY POPPED POPCORN GF / VG

Salted and Bottomless

FLASH CRISP YUKON GOLD CHIPS V

Caramelized Onion Dip

9TH STREET HOAGIE

Imported Meats, Provolone, Lettuce, Tomatoes, Shaved Red Onions, Extra Virgin Olive Oil, Banana Pepper Liscio's Hoagie Roll

GRILLED CHICKEN CAESAR SALAD

Romaine, Parmesan-Reggiano, Herbed Croutons, Classic Caesar Dressing
GF without croutons

JUMBO DRY RUB CHICKEN WINGS

Buffalo Sauce, Blue Cheese

PHILADELPHIA CHEESESTEAKS

Chopped Steak, Sautéed Onions, Cheese Sauce

HATFIELD ALL BEEF PHILLY FRANKS

Sauerkraut, Traditional Condiments, Yellow Onions, Potato Rolls
GF without rolls

GRILLED BEEF SLIDERS

House Pickles, Caramelized Onions, Bibb Lettuce, Roma Tomatoes, Bacon, Burger Sauce, Potato Roll
GF without rolls

PHILADELPHIA WATER ICE GF / VG

Cherry, Mango

FRESH BAKED COOKIES V \$45

Chocolate Chip, Sugar, Oatmeal, Served Warm produced in an environment that handles nuts

BUILD YOUR OWN PACKAGE \$1067

CHOOSE ONE

FRESHLY POPPED POPCORN GF / VG

Salted and Bottomless

ROASTED PEANUTS

IN THE SHELL GF / VG

FLASH CRISP YUKON GOLD CHIPS V

Caramelized Onion Dip

FEDERAL SOFT PRETZELS V

Spicy Brown Mustard

CHOOSE TWO

SHRIMP COCKTAIL GF / VG

Cocktail Sauce

CRAB ROLLS

Butter Grilled Brioche Rolls, Dijon Chive Aioli, Asparagus, Corn Salsa

FRESH FRUIT & BERRIES GF / VG

Melons, Grapes, Pineapple, Berries

CHOOSE ONE

GRILLED CHICKEN CAESAR SALAD

Romaine, Parmesan Reggiano, Herbed Crouton, Classic Caesar Dressing
GF without dressing

COBB SALAD V

Iceberg Romaine Blend, Bacon, Hard Cooked Egg, Tomatoes, Crumbled Blue Cheese, Avocado Ranch Dressing

CHOOSE TWO

GRILLED ITALIAN SAUSAGE

Marinara, Sautéed Peppers & Onions, Pub Rolls
GF without rolls

ITALIAN ROAST PORK

Broccolini, Sharp Provolone, Roasted Long Hots, Liscio's Rustic Italian Rolls

GRILLED BEEF SLIDERS

House Pickles, Caramelized Onions, Bibb Lettuce, Roma Tomatoes, Bacon, Burger Sauce, Potato Rolls
GF without rolls

CHOOSE TWO

CRISPY CHICKEN TENDERS

Honey Mustard, BBQ Sauce

PHILADELPHIA CHEESESTEAKS

Chopped Steak, Sautéed Onions, Cheese Sauce

9TH STREET HOAGIE

Imported Meats, Provolone, Lettuce, Tomatoes, Shaved Red Onions, Extra Virgin Olive Oil, Banana Peppers Liscio's Hoagie Roll

CHOOSE TWO

ITALIAN PASTA SALAD VG

Cavatappi, Spinach, Sundried Tomato, Red Wine Herb Vinaigrette

COLE SLAW V

Traditional Homestyle

POTATO SALAD V

Hard Cooked Eggs, Creamy Dijon

CHOOSE ONE

ICE CREAM NOVELTIES V

GOURMET BROWNIES V

Double Chocolate, Chocolate Espresso, Chocolate Peanut Butter Cup, Chocolate Ganache

PHILADELPHIA WATER ICE GF / VG

Cherry, Mango

**PACKAGES SERVE
APPROXIMATELY
16 PEOPLE**

BEVERAGE PACKAGES

THE FARM TEAM \$407.50

COCA COLA & DIET COKE
(One six pack each)

SMART WATER
(2 six packs)

DOMESTIC BEER (1 six pack)

PREMIUM BEER (2 six packs)

SURFSIDE ICED TEA (1 six pack)

STARTING LINE UP \$536.95

COCA COLA & DIET COKE
(One six pack each)

SMART WATER
(2 six packs)

DOMESTIC BEER (2 six packs)

PREMIUM BEER (2 six packs)

SURFSIDE ICED TEA (2 six packs)

NON-ALCOHOLIC

Canned beverage is priced by the six pack. / All canned beverage is 12oz unless specified.

SOFT BEVERAGES \$27

Coca Cola
Diet Coke
Coke Zero
Sprite

Barq's Root Beer

Topo Chico Sparkling Water
Minute Maid Lemonade

PREMIUM MIXERS \$30

Ginger Beer 4 pack
Sparkling Grapefruit 4 pack

JUICES \$20

Cranberry
Orange
Apple
Pineapple

KEURIG K-CUPS \$36

12 pack
Regular Coffee
Decaffeinated Coffee

TEA \$12

4pack

MIXERS \$27

Ginger Ale
Tonic Water
Club Soda

SMART WATER \$30

20oz bottle

GHOST ENERGY DRINKS \$36

OG - Original 8.4oz

Phillies - Cherry Lime
16 oz 4 pack

GOLD PEAK ICED TEA \$28





BEER



Canned beverage is priced by the six pack. / All canned beverage is 12oz unless specified

DOMESTIC BEER \$43

Budweiser - Bud Light - Miller Lite - Coors Light - Coors Banquet - Garage Lime
Michelob Ultra - Mich Ultra Zero- Yuengling Flight - Yuengling Lager

PREMIUM BEER \$49

Blue Moon - Conshohocken Ring The Bell - Corona - Fiddle Head IPA
Founders All Day IPA - Heineken - Hoop Tea Spiked Iced Tea
Kona Big Wave - Leinenkugel's Summer Shandy - Levante Cloudy & Cumbersome
New Belgium Voo Doo Ranger Juicy Haze - Sly Fox Slugger
Stella Artois - Troegs Perpetual IPA - Wrexham Lager (16oz 4 Pack)
Bud Light Seltzer Black Cherry - Topo Chico Strawberry Guava Seltzer



WINE

WHITE WINES

Chardonnay
Barefoot \$50
Mondavi Private Select \$60

Sauvignon Blanc
Kim Crawford \$80
Unshackled \$ 80

Pinot Grigio
Briganti \$50

Pecorino
Briganti \$50

RED WINES

Cabernet Sauvignon
Barefoot \$50
Unshackled \$80
The Prisoner \$180

Pinot Noir
Barefoot \$50
Meiomi \$80

ROSE & SPARKLING WINES

Rose'
Briganti \$50
Kim Crawford \$80

Asti Spumante
Martini & Rossi \$65

Champagne
J. Roget \$45

Prosecco
Ruffino \$65



SPIRITS



Add all Bottles are sold as Liters unless otherwise specified.

VODKA

Stateside Urbancraft \$107

Tito's Handmade \$123

Grey Goose 750ml \$140

RUM

Bacardi \$66

Bacardi Spiced \$66

Bacardi Coconut \$66

GIN

Bombay Dry \$75

Plymouth 750ml \$105

SCOTCH

Dewar's White Label
750ml \$76

WHISKEY, BOURBON & RYE

Four Walls Irish Whiskey
750ml \$109

Jim Beam \$72

Knob Creek Rye \$105

Maker's Mark \$118

TEQUILA/MEZCAL

Hornitos Plata \$83

Hornitos Reposado \$90

Casamigos Blanco \$185

Casamigo's Reposado \$185

Zomoz Mezcal \$185

READY TO DRINK COCKTAILS

Canned beverage is priced by the six pack. / All canned beverage is 12oz unless specified

SURFSIDE \$65



Iced Tea

Lemonade

Half & Half

Strawberry Lemonade



STATESIDE \$65

Stateside + Orange

CUTWATER \$85

CUTWATER®

Lime Margarita

Alc-A-Chino \$60
15.5 oz 4 Pack



Salted Caramel

Strawberry Acia
Refresher

ORDER INFORMATION

ORDERS CAN BE PLACED IN THREE EASY WAYS 1. ONLINE, 2. EMAIL OR 3. BY PHONE

Please specify suite number, name and phone number of person placing order, company name, and the date and time of the event. We encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and avoid duplication.

ONLINE CATERING WEBSITE

Our online suite catering website is www.suitecatering.com

The online suite catering system is available to suite holders who have set up an account and completed the required suite holder forms. Each account will be setup with a User ID and password. It is designed to allow account users to place orders, print or view customer summaries, track order history plus receive special package announcements.

The suite menu will be available online according to the cut-off schedule listed below. At noon the day of the cut-off, the suite menu will no longer be accessible from the online system. You will be able to order from the event day menu. Any requests should be placed by contacting your suite representative. It is not necessary for suite rentals to order online; orders can be placed through a suite representative.

ADVANCED ORDERING

Advanced day ordering provides you with the opportunity to order from a menu that features much more variety than our standard event day menu. Additionally, all special requests can be easily accommodated.

ADVANCED ORDER SCHEDULE

GAME DAY

ORDER DUE BY 3 PM

Monday -----	Friday
Tuesday -----	Friday
Wednesday -----	Monday
Thursday -----	Tuesday
Friday -----	Wednesday
Saturday & Sunday -----	Thursday

EVENT DAY ORDERING

An event day menu is included in your suite. During the event up to the 5th inning, orders may be placed through your suite attendant or by calling the catering line (2345) from the phone inside the suite. Event day ordering is provided as a convenience for all guests to have more food available in addition to your existing pre-event orders.

STANDING FOOD ORDERS

Aramark provides each suite holder with the option of having standing food and or beverage orders. The suite holder has the ability to also set up multiple standing menus which can be rotated during the chosen events. The suite holder would still have the ability to change these orders within the 48-hour time frame to accommodate any requests. Please discuss with the suite catering manager to determine what would best fit your needs.

Please note that any suite choosing not to present their summary will have a 10% gratuity added to their bill unless a gratuity exceeding that amount has already been placed. To avoid this automatic charge, please change your account options to 'Y' on present summary and designate a host in the suite to sign off on the charges

ADMINISTRATIVE CHARGE & TAXES

All food and beverage items are subject to all applicable taxes and a taxable 22% administrative charge. This Administrative Charge is not intended to be a tip, gratuity or service charge for the benefit of service employees and no portion of this Administrative Charge is distributed to employees. However, please note that 8.5% of the total charges (food, beverage and the Administrative Charge, excluding taxes) is distributed to certain service employees as additional wages.

CANCELLATION POLICY

No charges will be assessed to suite holders for orders cancelled at least 24 hours in advance. Suite orders that are not cancelled within the 24-hour minimum will be assessed 50% of the total food and beverage charge and 100% of the administrative and additional billed labor charges.

WEATHER RELATED CANCELLATIONS

No charge will be assessed to the suite holders if the game is canceled due to weather prior to gates being opened at Citizens Bank Park. However, if gates are opened at Citizens Bank Park any time prior to a game cancellation and/or postponement suite holders will be responsible for the full charge of suite catering.

Please be advised that any suite choosing not to present a summary will have a 10% gratuity added to their bill unless a gratuity exceeding that amount has already been placed. To avoid this automatic charge, please change your account option to "Y" on present summary and designate a host in the suite to sign off on your charges.

BEVERAGE INFORMATION

BEVERAGE PAR MENU

Each full season and 40 game suite holder who has finalized the paperwork necessary to set up an account and has provided a credit card to be kept on file, has the ability to set up a standard beverage par menu for the suite for the entire season. By completing the beverage par form, you may choose any of the beverages on the menu to be placed in your suite. The beverages will be placed in the suite prior to the arrival of guests and will be inventoried to ensure that the beverages provided matches the requested items and amounts as stated on the beverage par form. Your suite representative is available to help you customize a standing food menu or standard beverage par menu for your suite.

At the end of the event, the beverages will be re-inventoried to determine the number of beverages had been consumed, based on the initial standing order received by the Aramark suite manager.

A separate billing summary will be created for the restock. Alcoholic beverages may not be removed from the premises.

Recommended beverage par level: Please check with your Suite manager to set up a PAR that works best for you and your guests

LIQUOR CABINETS AND REFRIGERATORS

Each suite contains a private liquor cabinet and two refrigerators. Requests to have the liquor cabinet or refrigerator opened or closed must be indicated on the ordering form or through written communication to the suite catering office.

ALL OF THE REFRIGERATORS AND THE CABINETS ARE ASSIGNED BY THE PHILLIES.

UNCONSUMED BEVERAGE

For suites without a par-restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.

APPLICABLE TAXES

Alcoholic beverages are subject to a 10% sales tax. All other charges, including the administrative charge are subject to an 8% sales tax.

ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or service liquor, beer and wine in the Premium Areas at Citizens Bank Park. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Pennsylvania law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21.

Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed.

It is the responsibility of the suite holder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Aramark reserves the right to refuse service to any person who appears to be intoxicated. Suite holders may incur liability if they fail to comply.

If there are further questions or concerns regarding this policy, please contact your Aramark suite representative

PAYMENT OPTIONS

Aramark offers three payment options – credit cards, escrow accounts and pre-payment. All suite holders will be required to provide a credit card to be kept on file for the season. Advance payment is required for all events.

CREDIT CARDS

Aramark accepts American Express, Discover, MasterCard or VISA.

ESCROW

Account An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, please contact your suite representative to set up the account and complete the required forms. An escrow account can be established with a minimum deposit of \$20,000 payable to Aramark. As charges are made for food and beverage, deductions are made from the account. When the balance drops below \$3,000 you will be asked to replenish your account.

PRE-PAYMENT

You may pre-pay for all charges incurred for advanced orders. This requires no payment settlement at the conclusion of services provided no additional orders are placed during the event. You must provide a signed payment agreement with valid credit card prior to receiving service. The appropriate signature is required on the food service invoices prepared when services are complete. A credit card will remain on file for

additional orders placed during the event. All orders must also be secured using one of the approved payment methods. We will maintain a credit card on file to secure any outstanding balances that are not covered by your pre-payment or escrow account.

AUTHORIZED SIGNERS FOR CREDIT & ESCROW ACCOUNTS

It is Aramark's policy that only authorized signers, designated by the suite holder, are allowed to charge additional food and beverage for the suite during an event to the suite holder's account. If no authorized signers will be present during the event, please notify us prior to the event as to the name of the representative who will be responsible for signing the receipt and authorized to order additional food and beverage. If no authorized signer is present during the event, the guests will not be allowed to charge purchases on credit card. Please use the selections on the ordering form to specify permissions.