



SUITES

2025



WELCOME

WELCOME TO FENWAY PARK AMERICA'S MOST BELOVED BALLPARK

Though generations have come and gone, Fenway Park remains, much like it did the day it opened on April 20, 1912. Aramark, as the exclusive caterer at Fenway Park, is excited to be a part of your suite experience. While there are many different reasons to attend a Red Sox game, from a corporate outing to a wedding party, we understand the pride and importance each suite holder has in hosting their guests. Through our accomplished Chefs and Suite Managers, our goal is to provide a fresh and wholesome culinary experience that allows your visions to come to life. To us the menu is a starting point, allowing us to customize to your specific needs. We are committed to exceeding your expectations and showing you one of the best food and beverage experiences in the city of Boston!

OUR WORLD-CLASS LUXURY SUITES TEAM

GIULIANNA BAIER

Senior Suites Manager

baier-giuliana@aramark.com

PRISCILLA FERREIRA

Assistant Suites Manager

ferreira-priscilla@aramark.com

AMANDA VERBRASKA

Suites Sales Administrator

fenwaysuitesales@aramark.com

NICK NOVOTNY

Suites Chef

CAITLIN FOLLETT

Pastry Chef





PACKAGES



BATTER UP PACKAGE

10 GUESTS **\$895** | 22 GUESTS **\$1790**

POPCORN BUCKET

Buttered Popcorn, Jersey Buckets



BALLPARK PEANUTS

Salted Peanuts, Individual Bags



CRACKER JACKS

Caramel Coated Popcorn & Peanuts, Individual Bags



KETTLE CHIPS & DIPS

French Onion Dip



GARDEN SALAD

Field Greens, English Cucumbers, Sweet 100 Tomatoes, Easter Egg Radish, Balsamic Vinaigrette

ADD GRILLED SAVENOR'S ORGANIC CHICKEN \$50



NEW ENGLAND PRETZEL BITES

Mike's Amazing Spicy & Honey Mustards

ADD QUESO \$XX



CHICKEN TENDERS

Mike's Amazing Honey Mustard and BBQ Sauce



FENWAY FRANKS

The Famous Kayem® Fenway Frank, Sauerkraut, New England Split Top Buns

ADD GLUTEN FREE BUN \$3.50/EA



GRILLED ITALIAN SAUSAGES

Kayem® Italian Sausages, Peppers & Onions, Hoagie Rolls

ADD GLUTEN FREE BUN \$3.50/EA



SAL'S CHEESE PIZZA

Mozzarella Cheese



SEASONAL FRUIT PLATTER

Chef's Selection of Seasonal Fruits & Berries



COOKIE & BROWNIE PLATTER

House Made Cookies and Brownies

*Served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

Prices subject to additional fees and taxes.

V Vegetarian **VG** Vegan **GF** Gluten Friendly **DF** Dairy Friendly **HH** Heart Healthy



TRIPLE PLAY PACKAGE

10 GUESTS **\$1570** | 22 GUESTS **\$2575**

POPCORN BUCKET

Buttered Popcorn, Jersey Buckets



SYZZLIN' SNACK MIX

Savory, Cheesy Snack Mix with a Kick



KETTLE CHIPS & DIPS

French Onion Dip



SUSHI PLATTER (20 PIECES)

Assorted Raw & Cooked Sushi Rolls and Nigiri

FENWAY FARMS CRUDITÉ

Seasonal Vegetables, Ranch Dressing



CAESAR SALAD

Romaine, Parmesan Crisps, Garlic Croutons, Shaved Parmesan, Caesar Dressing

ADD SAVENOR'S GRILLED CHICKEN \$55



CHICKEN QUESADILLA

Savenor's Slow Smoked Organic Chicken Thighs, Spice & Seasoning Secret Blend, Jack & Cheddar Cheese, Scallion, Jalapeño, Flour Tortilla, Side of Fresh Salsa & Sour Cream

BUFFALO WINGS

Buffalo Sauce, Carrots, Celery, Bleu Cheese Dressing



GRILLED ITALIAN SAUSAGES

Kayem® Italian Sausages, Peppers & Onions, Hoagie Rolls

ADD GLUTEN FREE BUN \$3.50/EA



STEAK TIPS

Grilled Locally Sourced Prime Tip, Peppers & Onions, Steak Sauce



CUPCAKES

Assorted Cupcakes, Italian Meringue Buttercream

*Served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

Prices subject to additional fees and taxes.



Vegetarian



Vegan



Gluten Friendly



Dairy Friendly



Heart Healthy



WICKED NEW ENGLAND

10 GUESTS **\$1460** | 22 GUESTS **\$2275**

POPCORN BUCKET

Buttered Popcorn, Jersey Buckets



SYZZLIN' SNACK MIX

Savory, Cheesy Snack Mix with a Kick

GARDEN SALAD

Field Greens, English Cucumbers,
Sweet 100 Tomatoes, Easter Egg Radish,
Balsamic Vinaigrette

ADD GRILLED SAVENOR'S ORGANIC CHICKEN \$50



CLAM CHOWDER

Chopped Clams, Yukon Potatoes, Cream



VERMONT WINGS

Spicy Vermont Maple Syrup, Chilis

LOADED DOGS

The Famous Kayem® Fenway Frank,
Sam Adams Lager Chili, Grillo's Pickle De Gallo,
Shredded Jack & Cheddar Cheese

MAC & CHEESE

Cheddar & American Cheese, Elbow Macaroni,
Herbed Crumb Topping

ADD FRESH & LOCAL LUKE'S LOBSTER MEAT \$XX

ADD BUFFALO CHICKEN \$XX



LOBSTER ROLLS

Fresh & Local Luke's Lobster Meat, Mayo, Lemon,
New England Style Split Top Buns



STEAK TIPS

Grilled Locally Sourced Prime Tip,
Peppers & Onions, Steak Sauce



BOSTON TRIO

Traditional Whoopie Pies, Ricotta Cannoli,
Boston Cream Tartlets

Vegetarian Vegan Gluten Friendly Dairy Friendly Heart Healthy

*Served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

Prices subject to additional fees and taxes.





À LA CARTE



HOME PLATE SNACKS & APPS

Each item serves approximately 10 guests.

SNACKS

POPCORN BUCKET

Buttered Popcorn, Jersey Buckets

\$85



BALLPARK PEANUTS

Salted Peanuts, Individual Bags

\$60



CRACKER JACKS

Caramel Coated Popcorn & Peanuts,
Individual Bags

\$60



SYZZLIN' SNACK MIX

Savory, Cheesy Snack Mix with a Kick

\$65

COTTON CANDY

Individual Containers

\$70

CHILLED PLATTERS

CHARCUTERIE BOARD

Chef's Selection of Assorted Meats & Cheeses,
Marinated Olives, Assorted Pickled Vegetables, Local Honey

\$175

CHILLED SHRIMP PLATTER

Cocktail Sauce, Horseradish, Lemon

\$225



RED SOX PLATTER (80 PIECES)

Assorted Raw & Cooked Sushi Rolls and Nigiri

\$270

LITE & FIT PLATTER (48 PIECES)

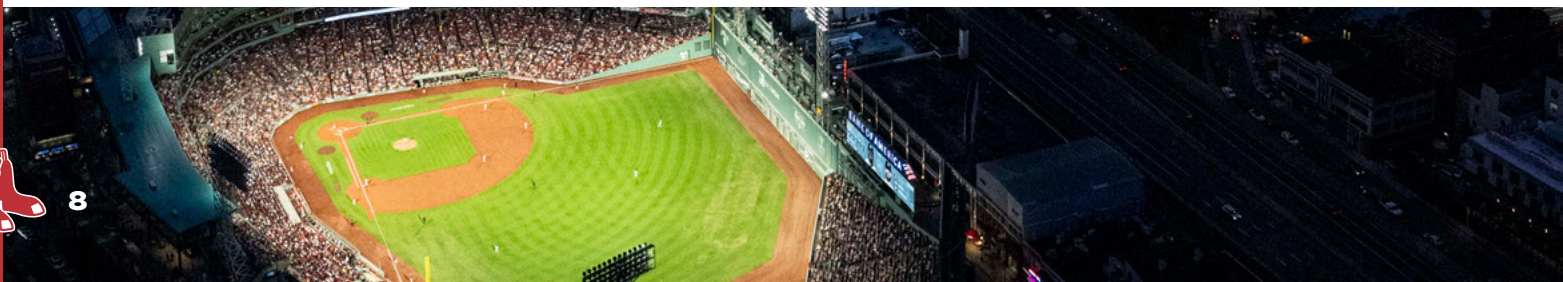
Assorted Raw & Cooked Sushi Rolls and Nigiri

\$155

Vegetarian Vegan Gluten Friendly Dairy Friendly Heart Healthy  Available on Event Day

*Served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Prices subject to additional fees and taxes.



HOME PLATE SNACKS & APPS

Each item serves approximately 10 guests.

DIPS



KETTLE CHIPS

French Onion Dip

\$80



TORTILLA CHIPS

House Made Pico de Gallo & Guacamole, Salsa Verde

\$85

SPINACH & ARTICHOKE DIP

Cooked Spinach, Marinated Artichoke Hearts, Cream Cheese, Sour Cream, Stacy's Pita Chips

\$90

BUFFALO CHICKEN DIP

Savenor's Free Range Shredded Chicken, Buffalo Sauce, Cream Cheese, Sour Cream, Scallions, Tostitos Tortilla Chips

\$95

HOT APPS

NEW ENGLAND PRETZEL BITES

Mike's Amazing Spicy & Honey Mustards

ADD QUESO \$20

\$75



CHICKEN QUESADILLA

Savenor's Slow Smoked Organic Chicken Thighs, Spice & Seasoning Secret Blend, Jack & Cheddar Cheese, Scallion, Jalapeño, Flour Tortilla, Side of Fresh Salsa & Sour Cream

\$195

MOZZARELLA STICKS

Toasted Garlic Marinara Sauce, Pecorino Cheese, Basil

\$95

CHICKEN WINGS

Choose a flavor:

Buffalo – Blue Cheese, Carrots, Celery

Sweet Chili – Thai Chili Pepper, Sweet Glaze

Vermont Maple – Vermont Maple Syrup, Chilis

\$165

Vegetarian Vegan Gluten Friendly Dairy Friendly Heart Healthy Available on Event Day

*Served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Prices subject to additional fees and taxes.



FENWAY FARMS

Each item serves approximately 10 guests.

SALADS

SEASONAL SALAD

Chef's Selection from the Garden

ADD SAVENOR'S GRILLED CHICKEN \$55

\$195

V GF

GARDEN SALAD

Field Greens, English Cucumbers, Sweet 100 Tomatoes, Easter Egg Radish, Balsamic Vinaigrette

ADD SAVENOR'S GRILLED CHICKEN \$55

\$85

VG GF DF

CAESAR SALAD

Romaine, Parmesan Crisps, Garlic Croutons, Shaved Parmesan, Caesar Dressing

ADD SAVENOR'S GRILLED CHICKEN \$55

\$85

V

POTATO SALAD

Organic Free-Range Eggs, Red Onion, Celery, Parsley, Mayonnaise

\$60

V GF

VEGETABLE PESTO TORTELLINI SALAD

Cheese Tortellini, Cherry Tomatoes, Olives, Pecorino, Basil

\$125

V

PLATTERS

VEGETABLE CRUDITÉ

Seasonal Vegetables, Ranch Dressing

\$120

V GF HH

HUMMUS PLATTER

Seasonal Vegetables and Stacy's Pita Chips

UPGRADE TO SEASONAL SPREAD PLATTER \$25

\$80

FRUIT & BERRIES

Chef's Selection of Seasonal Fruits & Berries

\$125

V GF DF HH

V Vegetarian VG Vegan GF Gluten Friendly DF Dairy Friendly HH Heart Healthy

Available on Event Day

*Served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Prices subject to additional fees and taxes.



BALLPARK FARE

Each item serves approximately 10 guests.

FAN FAVORITES



FENWAY FRANKS

The Famous Kayem® Fenway Frank, Sauerkraut, New England Split Top Buns

ADD GLUTEN FREE BUN \$3.50/EA

\$100



GRILLED ITALIAN SAUSAGES

Kayem® Italian Sausages, Peppers & Onions, Hoagie Rolls

ADD GLUTEN FREE BUN \$3.50/EA

\$125

CHICKEN TENDERS

Mike's Amazing Honey Mustard and BBQ Sauce

\$120

DF



FRENCH FRIES

Choose a flavor:

Classic Fries

Ranch Seasoned

Garlic Parm

Malt Vinegar & Sea Salt

\$105

VG DF



MONSTER NACHOS

Corn Chip, Sam Adams Lager Chili, Shredded Cheese, House Made Salsa & House Made Guacamole, Sour Cream

\$135

LOADED DOGS

The Famous Kayem® Fenway Frank, Sam Adams Lager Chili, Grillo's Pickle De Gallo, Shredded Jack & Cheddar Cheese

\$135

HANDHELDS



BURGER BUNDLE

Savenor's Custom Butter Blend, American Cheese, Thousand Island Dressing, Diced Onion, Grillo's Bread & Butter Pickle Chips, Potato Roll

\$165

KRISPY KRUNCHY CHICKEN SANDWICH

Breaded & Fried Chicken, Potato Roll

\$120



CHILLED TENDERLOIN

Savenor's Slow Roasted Prime Beef, Pickled Red Onion, Horseradish Sour Cream, Arugula, Toasted Ciabatta Roll

\$375

SAL'S PIZZAS

CHEESE PIZZA

Mozzarella Cheese

\$55

V

PEPPERONI PIZZA

Mozzarella Cheese, Pepperoni

\$60

BUFFALO CHICKEN PIZZA

Buffalo Grilled Chicken, Spicy Buffalo Sauce, Bleu Cheese, Mozzarella, Cheddar, and Oregano & Parmesan Mix

\$60

TOMATO SPINACH & FETA

Baby Spinach, Tomato, Feta, Extra Virgin Olive Oil, Mozzarella, and Oregano & Parmesan Mix

\$57



GARNISH BAR

Mike's Hot Honey, Grated Parm, Red Pepper Flakes, & Oregano

\$20



BEST OF BOSTON

Each item serves approximately 10 guests.



CLAM CHOWDER

Chopped Clams, Yukon Potatoes, Cream

\$100

GF

NEW ENGLAND PRETZEL BITES

Mike's Amazing Spicy & Honey Mustards

ADD QUESO \$20

\$75

V



LOBSTER ROLLS

Fresh & Local Luke's Lobster Meat, Mayo, Lemon,
New England Style Split Top Buns

\$410

MAC & CHEESE

Cheddar & American Cheese, Elbow Macaroni,
Herbed Crumb Topping

ADD FRESH & LOCAL LUKE'S LOBSTER MEAT \$100

ADD BUFFALO CHICKEN \$45

\$120

V

CRAB CAKES

New England Style Crabcake, Caper Remoulade, Lemon

\$250

BOSTON TRIO

Traditional Whoopie Pies, Ricotta Cannoli,
Boston Cream Tartlets

\$155

*Served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Prices subject to additional fees and taxes.

12

V Vegetarian **VG** Vegan **GF** Gluten Friendly

Available on Event Day



SAVENOR'S SELECTION

Each item serves approximately 10 guests.

Before placing your order, please inform your server if a person in your party has a food allergy.

BBQ CHICKEN

Organic & Free-Range Chicken, Barbeque Sauce, Cornbread

\$245

STEAK TIPS

Grilled Locally Sourced Prime Tip, Peppers & Onions, Steak Sauce

\$270

A5 WAGYU

16oz Carved Special A5 Grade Wagyu, Ginger Scallion Steamed Rice, Wok fried Seasonal Vegetable

\$400

ROASTED PORCHETTA

Sliced Tender Pork Belly Roast, Herbed Marble Potatoes, Local Apples

\$275



V Vegetarian
 VG Vegan
 GF Gluten Friendly
 DF Dairy Friendly
 HH Heart Healthy
 i Available on Event Day

*Served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Prices subject to additional fees and taxes.



DIETARY FRIENDLY ITEMS

Each item serves approximately 10 guests unless otherwise noted.

MUNCHIE SAMPLER

Jalapeño Poppers, Green Bean Fries,
Veggie Potstickers

\$90



CAULIFLOWER WINGS

Choose a Flavor:

Plain - Battered Cauliflower

Buffalo - Buffalo Sauce, Bleu Cheese

Sweet Chili Sauce

\$90



VEGGIE DOGS

Sauerkraut, New England Style Split Top Rolls

ADD GLUTEN FREE BUN \$3.50

\$50 – 6 DOGS

\$100 – 12 DOGS



KOSHER DOGS

All Beef Kosher-Style Hot Dogs, Sauerkraut,
New England Style Split Top Rolls

ADD GLUTEN FREE BUN \$3.50

\$50 – 6 DOGS

\$100 – 12 DOGS

*Served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Prices subject to additional fees and taxes.

V Vegetarian **VG** Vegan **GF** Gluten Friendly **DF** Dairy Friendly **HH** Heart Healthy **ED** Available on Event Day



THE SWEET SPOT

Each item serves approximately 10 guests.

CANDY BOX

10 Assorted Movie Theater Style Candies

\$70



SEASONAL TRIFLE

Layers of Homemade Sponge Cake, Whipped Cream, Seasonal Flavors

\$80



CUPCAKES

Assorted Cupcakes, Italian Meringue Buttercream

\$125



COOKIE JAR

Assortment of House Made Cookies and Brownies, Red Sox Souvenir Jar

\$140



BOSTON TRIO

Traditional Whoopie Pies, Ricotta Cannoli, Boston Cream Tartlets

\$155



RED SOX ICE CREAM COOLER

Premium Ice Cream Novelty Bars, Red Sox Souvenir Cooler

\$115



DONUTS

Vanilla Bean Brioche Donuts, Assorted Frostings and Glazes

\$80



THE ULTIMATE GRAZING BOARD

The Ultimate Dessert Experience, Chef's Choice of Assorted Mini Desserts Including Cookies, Candies, Cupcakes, Bon Bons, Petit Fours, and Confections

\$195



DESSERT CART

Enjoy A Variety Of Dessert Selections Including Our Ice Cream Sundae Bar & Sundae of the Series

**All desserts charged a la carte. Price per item varies*

CUSTOM CAKES

Ask us about custom cakes for any occasion! Gluten Free, Dairy Free, and Vegan available





BEVERAGES



BEVERAGE PACKAGES

Each item comes in a 6-pack unless otherwise noted.

NON-ALCOHOLIC BEVERAGE PACKAGE

Dasani Water Bottles (12 Bottles)

Coke

Diet Coke

Sprite

Ginger Ale

\$210

WICKED LOCAL PACKAGE

Sam Adams Seasonal

Sam Adams Juicy NEIPA

Lord Hobo 617 White Ale

Harpoon IPA

Jack's Abbey House Lager

Truly Hard Seltzer

Angry Orchard Hard Cider

\$365

BEER & WINE PACKAGE

Bud Light

Corona

Lord Hobo 617 IPA

Sam Adams American Light

Woodbridge Cabernet (1 Bottle)

Woodbridge Pinot Grigio (1 Bottle)

\$325

PREMIUM BEER & WINE PACKAGE

Nightshift Nite Light

Yuengling

Fiddlehead

Sun Cruiser

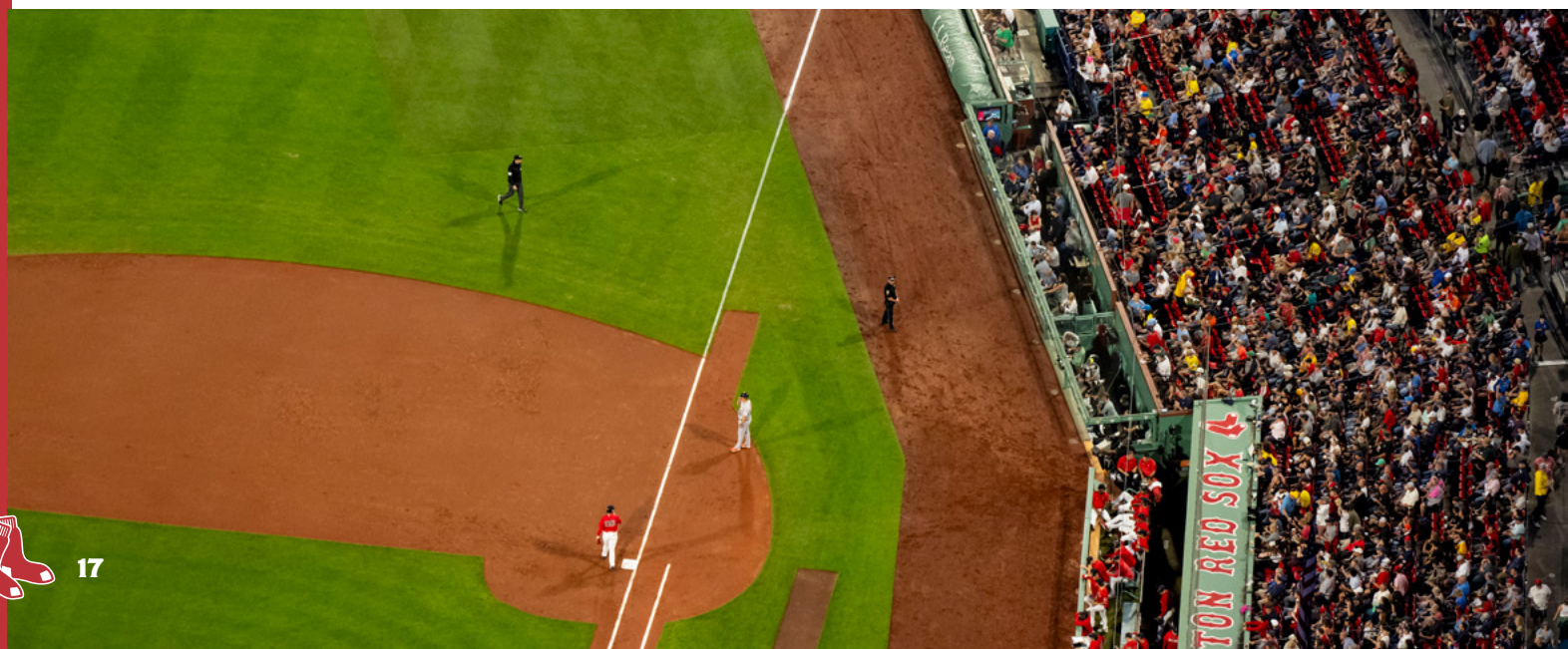
Boen Pinot Noir

Threadcount Sauv Blanc

\$415



THREADCOUNT



BEER, CIDERS & SELTZERS

Each item comes in a 6-pack unless otherwise noted.

DOMESTIC

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite

\$58

CRAFT

Allagash White
Corona
Fiddlehead
Harpoon IPA
Jack's Abbey House Lager
Lord Hobo 617 IPA
Nightshift Nite Lite
Sam Adams Seasonal Ale
Sam Adams New England Juicy IPA
Yuengling

\$66

HARD SELTZERS

High Noon
Truly Berry Hard Seltzer
Viva Huckleberry Tequila Seltzer
Suntory -196 Lemon Vodka Seltzer

\$68

CIDERS

Angry Orchard Cider
Downeast Original

\$63

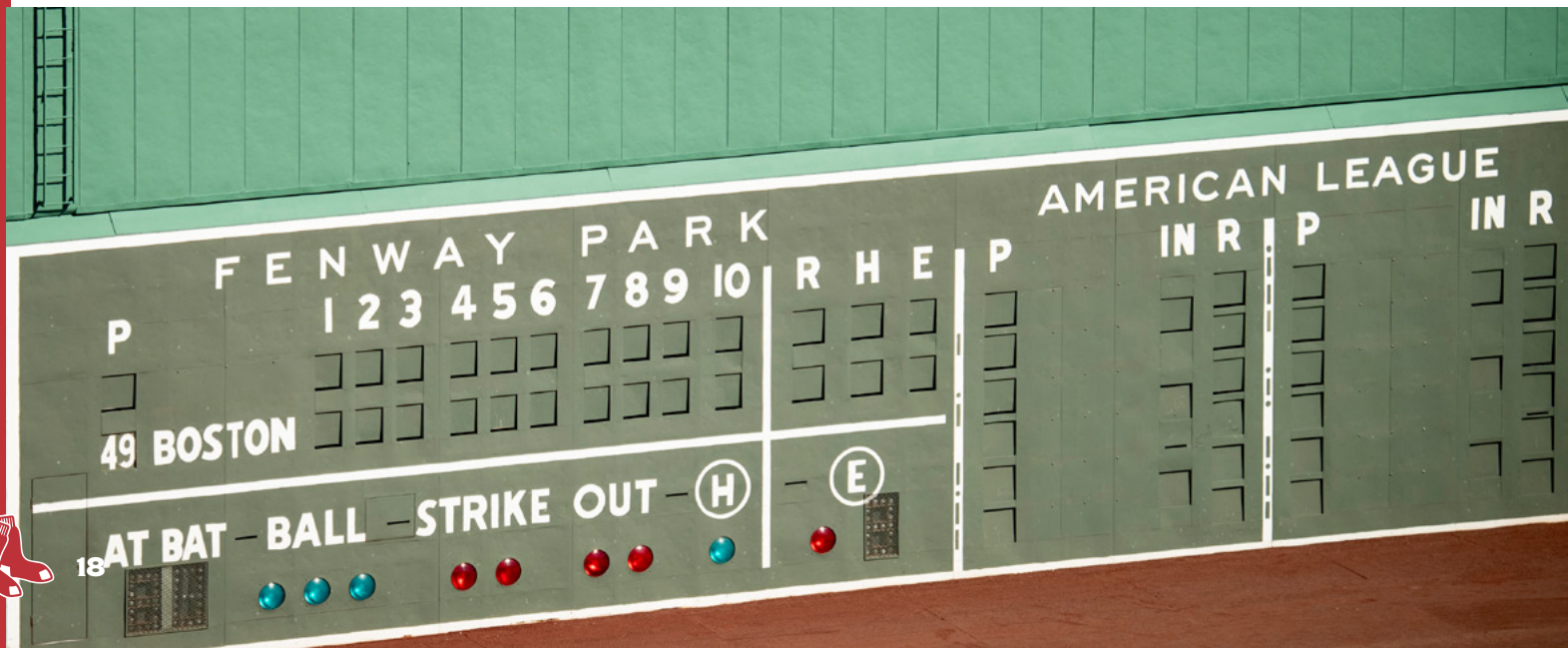
READY-TO-DRINK COCKTAILS

Dogfish Head Orange Crush
Hornitos Ranch Water
Jameson Orange Spritz
Long Drink
Sun Cruiser
Twisted Tea

\$68



THREADCOUNT



WINE SELECTIONS

Priced per 750mL bottle.

SPARKLING WINES

CHAMPAGNE & SPARKLING WINE

Korbel, Brut, California	\$66
Prosecco Ruffino, Italy	\$66
Veuve Clicquot	\$217

WHITE WINES

CHARDONNAY

Boen, California	\$80
Cakebread, Napa	\$145
Elouan, Oregon	\$66
Prisoner Wine Co., California	\$95
Woodbridge, California	\$51

SAUVIGNON BLANC

Cloudy Bay, New Zealand	\$75
Duckhorn, North Coast California	\$135
Kim Crawford, Marlborough	\$61
Mount Riley, Spain	\$51
Threadcount, California	\$66

PINOT GRIGIO

Ruffino, 'Lumina,' Delle Venezie, Italy	\$51
Santa Margherita, Italy	\$80
Woodbridge, California	\$51

RIESLING

Salbach Incline, Germany	\$61
--------------------------	------

RED WINES

CABERNET SAUVIGNON

Caymus, Napa	\$227
Duckhorn, Napa	\$155
Quilt, California	\$135
Simi Landslide, Sonoma	\$100
Woodbridge, California	\$51

RED BLEND

Prisoner Wine Co., California	\$150
Threadcount, California	\$66

PINOT NOIR

Belle Glos, Santa Maria Valley	\$140
Boen, California	\$80
Elouan, Oregon	\$66
Woodbridge, California	\$51

MERLOT

Stags Leap, Napa	\$105
Woodbridge, California	\$51

SHIRAZ-CABERNET

19 Crimes, Australia	\$85
----------------------	------

MALBEC

Uco, Argentina	\$61
----------------	------

OTHER WINES

ROSÉ

Belle Glos, Sonoma Coast	\$85
Elouan, Oregon	\$66

ZINFANDEL

Prisoner Wine Co., 'Saldo,' California	\$85
--	------

RESERVE LIST

Champagne, Dom Perignon, France	\$405
Pinot Noir, William Selyem, California	\$345
Chardonnay, Far Niente, Napa Valley	\$215
Merlot, Nickle & Nickle, Napa Valley	\$215
Red Blend, Spaceman, California	\$155

PREMIUM WINE & CHEESE SPECIAL

High End Charcuterie Board
Manager's Selection of Red & White Wine Pairing
\$350



LIQUOR SELECTIONS

Price per 750mL bottle.

VODKA

Grey Goose	\$190
Ketel One	\$178
Ketel One Oranje	\$178
Tito's	\$180

RUM

Bacardi	\$103
Captain Morgan	\$115
Goslings Black Seal	\$103

WHISKEY/BOURBON

Bulleit Bourbon	\$178
Bulleit Rye	\$178
Crown Royal	\$163
Jack Daniel's	\$128
Jameson	\$133
Jameson Orange	\$133
Jim Beam	\$103
Knob Creek	\$178
Maker's Mark	\$153
Michter's Rye	\$203
Tullamore D.E.W.	\$128
Woodford Reserve	\$203

SCOTCH

Dewar's	\$128
Glenlivet	\$202
Johnnie Walker Blue	\$652
Johnnie Walker Black	\$202
Macallan 12 Sherry Oak	\$228
Macallan 15	\$257
Oban	\$475

GIN

Hendrick's	\$153
Bombay Sapphire	\$143
Tanqueray	\$128

TEQUILA

Casamigos Blanco	\$203
Cincoro Blanco	\$178
Ghost Tequila	\$140
Hornitos Plata	\$128
Hornitos Reposado	\$128
Lobos Anejo	\$327
Patron Silver	\$178
RosaLuna Mezcal	\$128

COGNAC

Hennessy VSOP	\$153
---------------	-------

CORDIALS

Amaretto Disaronno	\$83
Aperol	\$83
Baileys Irish Cream	\$83
Campari	\$38
Dry Vermouth	\$37
Galliano	\$83
Kahlua	\$83
St. Germain	\$38
Triple Sec	\$37

COCKTAIL OF THE SERIES

Rotating Cocktail for Every Team We Play
Souvenir Cups

\$350



NON-ALCOHOLIC BEVERAGES

SODA

6 Cans per Order

Coke	\$29
Diet Coke	\$29
Ginger Ale	\$29
Sprite	\$29

WATER

6 Bottles per Order

Dasani	\$29
Smartwater	\$42

SPARKLING WATER

6 Cans per Order

Topo Chico Lime Mint	\$29
Topo Chico Tangerine Ginger	\$29

JUICE

1 Bottle per Order

Cranberry	\$17
Grapefruit	\$17
Orange	\$17
Pineapple	\$17

FOR THE KIDS

6 per Order

Capri Sun	\$25
Dunkin' Hot Chocolate	\$25
Whole Milk	\$25
Nantucket Nectar's Apple Juice	\$25

HOT BEVERAGES

8 K-Cups per Order

Bigelow English Breakfast Tea	\$35
K-Cups Bigelow Green Tea	\$35
Dunkin' Decaf Coffee K-Cups	\$35
Dunkin' Hot Chocolate	\$35
Dunkin' Regular Coffee K-Cups	\$35

MIXERS

Bloody Mary Mix	\$16
Club Soda	\$29
Goslings Stormy Ginger Beer	\$29
Goslings Stormy Diet Ginger Beer	\$29
Grenadine	\$16
Lemonade	\$29
Lime Juice	\$16
Margarita Mix	\$16
Sour Mix	\$16
Tonic Water	\$29

GARNISH

Cherries	\$12
Lemons	\$12
Limes	\$12
Olives	\$12
Oranges	\$12

NON-ALCOHOLIC BEER

Sam Adams Just the Haze (Non-Alcoholic)	\$58
---	------



DASANI

DUNKIN'

smartwater



POLICIES AND PROCEDURES

As the exclusive caterer of Fenway Park and the Boston Red Sox, Aramark is committed to the highest standards of quality and service. Our menus offer a comprehensive selection of innovative culinary creations from which to choose and your food is prepared and delivered fresh to the suite from our kitchens. The suites team with Aramark at Fenway Park have created a well-balanced menu; with a focus on local, organic, and sustainable products and incorporating them into our menu selections. Our menu offers a variety of packages designed to serve all types of events, as well as a variety of a la carte selections to build your own menu. Please feel free to call our Suites team to assist you in building the best menu for your visit to Fenway Park!!

HOW TO ORDER

An Order Form will be sent to you with the menu when you purchase your suite. Please fill out the order form with all necessary information including suite number, company/group name, game date, credit card information as well as the name and direct phone number of main contact for the event. Once the order form has been filled out, or if you have any questions about ordering please reach out to fenwaysuitesales@aramark.com and a member of our team will be happy to assist.

PRE-ORDER DEADLINES

Due to the nature of the industry, and to ensure the best quality, presentation and service for you and your guests, all pre-orders orders must be placed by 12:00pm EST, **three business days** prior to the event. After the pre-order deadline, our menu becomes more limited, and available food options incur a \$10 surcharge. Packages are not available after the pre-order deadline.

EVENT DAY	CUT-OFF DATE
Sunday	Wednesday
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday
Saturday	Wednesday

PAYMENT POLICY

A credit card is required at the time of ordering and orders will be paid in full with this card. A pre-authorization will be run for the full balance prior to your event date and a the final amount charged at the conclusion of your event. Please allow the pre-authorization charge 7-10 business days to clear from the account.

FORMS OF PAYMENT

Acceptable forms of payment include Visa, Mastercard, American Express, or Discover. Mastercard is the preferred payment of the Boston Red Sox. At this time, we do not accept mobile payments such as apple / android pay.

We do not do any type of billing or invoicing. Effective for the 2025 season, we are no longer accepting checks as a form of payment.

Suite holders are encouraged to set up an escrow account with Aramark in order to simplify the billing process. Note for all escrow accounts an initial balance of at least \$50,000 is due before the start of the season. For more information, please contact us.

TAXES

There will be a six and one-quarter percent (6.25%) Massachusetts State Sales Tax and three-quarter percent (.75%) City of Boston Meals Tax added to all Food and Beverage orders.

18% ADMINISTRATIVE FEE

All food and beverage items are subject to a taxable eighteen percent (18%) Administrative Fee. The Administrative Fee does not represent a tip, gratuity, or service charge for wait staff employees, service employees, or service bartenders.

OPTIONAL GRATUITY

Any optional gratuity you wish to provide based on the quality of service received is completely at your discretion. A recommended gratuity is 18% of the food and beverage total.



POLICIES AND PROCEDURES

CANCELLATIONS

No charges will be assessed to catering orders canceled at least 24 hours (M-F) prior to the intended event date. Cancellations must be confirmed by the Aramark Suite department to be valid. All other cancellations will be assessed a penalty fee up to one hundred percent (100%) of the total order value including all applicable Administrative Fees and Taxes. In the event of a game cancellation, penalty fees will not be assessed unless the gates were opened prior to the event being canceled.

POSTPONEMENT OF EVENT

In the event of a postponement **after** gates have opened, the card provided will be charged 100% of food, beverage, and attendant costs.

If the game is postponed **before** gates have opened, there will be no food, beverage or attendant charges to the suite holder.

All Day of Game rental suites will need to reach out to **fenwaysuitesales@aramark.com** to place an order for the make-up game, regardless of postponement timing.

EXCLUSIVITY

Aramark is the exclusive caterer for Fenway Park. Suite holders or guests are not permitted to bring any food and/or beverage into the suites without prior authorization from a representative of the Aramark Luxury Suites department.

ALCOHOLIC BEVERAGES

In accordance with the laws of the state of Massachusetts, Aramark is the only licensee authorized to sell or serve liquor, beer, and wine at Fenway Park. Alcoholic beverages may not be removed from the suites, brought into or taken out of Fenway Park. Massachusetts State Law prohibits the sale and/or consumption of alcoholic beverages to any person under the legal age of twenty-one (21). A valid picture I.D. is required for the purchase and/or consumption of any alcohol in a suite.

FOOD AND BEVERAGE DELIVERY

Most food & beverage will be delivered to your suite prior to the arrival of guests. There are some items that we hold until you arrive to ensure the best quality for you and your guests. If there is a specific timeline you would like your food & beverage delivered, please reach out to **fenwaysuitesales@aramark.com** and we will do our best to accommodate.

SUITE ATTENDANTS & PRIVATE ATTENDANT

Every suite is provided a Suite Attendant at no additional cost to them. These attendants take care of 3-4 suites throughout the event and check in every 30-45 minutes.

Your group has the option to request a "Private Attendant" for an additional charge of \$275* to stay in your suite throughout the event acting as a bartender and continuously replenishing food as requested.

**A minimum 18% gratuity is required for a Dedicated Attendant*

DIETARY RESTRICTIONS

We are happy to accommodate dietary restrictions and offer a limited dietary friendly menu. If there is not anything on our menu that fits your needs, please reach out to **fenwaysuitesales@aramark.com** and we will work with our Chef to accommodate you the best way we can. Please allow us at least a week's notice to best accommodate.

SPECIAL OCCASIONS & EVENTS

We would love to celebrate your special events with you! Please let us know how we can make your special night event better we will do our best to accommodate.

***Please note that Fenway Park does have guidelines on decorations in the facility, please reach out to your ticket sales rep if you would like to bring in decorations to the suite.*

