

Suite Menu



Online Ordering
SuiteEats.com/OriolePark



Packages

All packages serve 8 guests



American Pastime / 654

Bottomless

Freshly Popped Popcorn V AVO

An Endless Serving of Salted and Buttered Popcorn

The Snack Attack V

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Farmers Market Dips & Veggies V AVO

Farm Stand Vegetables, Hummus, Buttermilk Ranch Dressing

BLT Salad

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

Hand-Breaded Chicken Tenders

Jalapeño Buttermilk Brine, OPCY Secret Seasoning, Honey Mustard, Barbecue Sauce

The Italian

Salami, Capicola, Ham, Tomatoes, Onions, Provolone Cheese, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Pompeian Olive Oil

Berks Jumbo Hot Dogs

Grilled All-Beef Quarter Pound Hot Dogs, Traditional Condiments

MVP / 564

Bottomless

Freshly Popped Popcorn V AVO

An Endless Serving of Salted and Buttered Popcorn

Potato Chips & Gourmet Dips V

BTI Crackin' Crab Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip



POTATO
CHIPS &
GOURMET
DIPS

Seasonal Fresh Fruit V AVO

In-Season Fruits and Berries

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Garlic Croutons

Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

Boog's Pit Beef BBQ

Caramelized Onions, Horseradish Cream Sauce, Kaiser Rolls

*Served at First Pitch to preserve quality

Mini Buffalo Chicken Sandwiches

Pulled Chicken, Buffalo-Style Hot Sauce, Blue Cheese Crumble, Southern Style Coleslaw, Mini Rolls



Packages

All packages serve 8 guests

The Winning Play Package / 860

House-Made Roasted Snack Mix

Pistachios, Cashews, Almonds, Dried Olives

Tapas Board

Albondigas en Salsa, Spanish Cheeses, Cured Meats, Artisan Olives, Crackers, Quince, Artisanal Breads

Baby Artichoke & Green Bean Salad

Heirloom Tomatoes, Peas, Roasted Carrots, Citrus Vinaigrette

Crostini Trio

- **White Bean Hummus**
Candied Wasabi Peas, Sautéed Greens
- **Fresh Burrata**
Smashed Peas, Lemon, Mint
- **Ricotta Cheese**
Pickled Butternut Squash, Spicy Pecans

The Fancy Dog

Grilled All-Beef Berks Jumbo Hot Dog, Toasted New England-Style Bun, Traditional Condiments

Steakhouse Beef Tenderloin

Black Pepper-Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Roasted Chicken Bánh Mi

Daikon, Carrots, Cilantro, Jalapeños, Sriracha Aioli, Baguette



Camden Classics / 995

Orioles Pretzel Service

Your Choice of Buttered Salted and/or Cinnamon Sugar Pretzel Sticks, Whole-Grain Mustard, Beer Cheese

*Served at First Pitch to preserve quality

Chopped Vegetable Salad

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Pompeian Red Wine Vinaigrette

Maryland Crab Cakes

Jumbo Lump Crab Cakes, Sherry Cream Sauce, Bell Peppers, Parsley, Tartar Sauce, Cocktail Sauce

Maryland Style Crab Dip

Three Cheese Blend, Old Bay, Crab, Pretzel Sticks and Freshly Sliced Bread for Dipping

Hand-Breaded Chicken Tenders

Jalapeño Buttermilk Brine, OPCY Secret Seasoning, Honey Mustard, Barbecue Sauce

Smoked Pork Sandwiches

Smoked Barbecue Pork, Barbecue Sauce, Southern-Style Coleslaw, Mini Rolls

Berks Jumbo Hot Dogs

Grilled All-Beef Quarter Pound Hot Dogs, Traditional Condiments



Packages

Beverage Packages

Grand Slam / 965

[6-pack] Club Soda
[6-pack] Tonic Water
[6-pack] Cranberry Juice
[6-pack] Orange Juice
[1] Grey Goose Vodka
[1] Hendrick's Gin
[1] Casamigos Reposado Tequila
[1] Maker's Mark Whiskey
[1] La Marca Prosecco
[1] Stags' Leap Chardonnay
[1] La Crema Pinot Noir
Lemons & Limes

Batter Up / 175

Choice of seven 6-packs of
Non-Alcoholic Beverages (excluding
Topo Chico, Iced Teas, Coffee/Tea)

First Pitch / 300

Choice of four 6-packs of
Non-Alcoholic Beverages (excluding
Topo Chico, Iced Teas, Coffee/Tea)
Choice of two 6-packs of
Domestic Beer
[1] Proverb Chardonnay
[1] Proverb Cabernet Sauvignon

Home Run Derby / 485

Choice of five 6-packs of
Non-Alcoholic Beverages (excluding
Topo Chico, Iced Teas, Coffee/Tea)
Choice of three 6-packs of
Domestic Beer and two 6-packs
of Premium Beers
[1] Proverb Chardonnay
[1] Proverb Cabernet Sauvignon



Double Header / 615

Choice of four 6-packs of
Non-Alcoholic Beverages (excluding
Topo Chico, Iced Teas, Coffee/Tea)
Choice of two 6-packs of
Domestic Beer and four 6-packs
of Premium Beer
[1] Kendall-Jackson Chardonnay
[1] Decoy Merlot
[1] Josh Cabernet Sauvignon

Orange Crusher / 210

[1] Amsterdam Vodka
[1] Triple Sec Syrup
[6-pack] Orange Juice
[6-pack] Sprite
[12] Oranges



À La Carte



Cool Appetizers

Cool Appetizers serve 10 guests

Charcuterie Board / 120

Hand-Cut Cheeses, Sliced Meats, Grapes, Olives, Dijon Mustards, Raspberry Jam, Artisan Crackers and Bread Sticks

Farmers Market

Dips & Veggies / 85

Farm Stand Vegetables, Hummus, Buttermilk Ranch Dressing

Chilled Shrimp Cocktail / 120

50 pieces

Poached Old Bay Shrimp, Zesty Cocktail Sauce, Mini Tabasco, Lemon Wedges

Seasonal Fresh Fruit / 90

In-Season Fruits and Berries

Olive & Whipped Feta Platter / 100

Whipped Feta Honey Yogurt Spread, Marinated Kalamata and Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan Bread

Seasonal Root Vegetable & Dips / 95

Seasonal Root Vegetables, Spiced Beetroot Hummus and Goat Cheese, Roasted Carrot Dip, Sweet Pea and Hominy Spread, Grilled Naan

Chesapeake 7-Layer Dip / 100

Jumbo Lump Crab, Old Bay Whipped Cream Cheese, Roma Tomatoes, Shaved Romaine, Green Onions, Roasted Corn, Cheddar Cheese, Tortilla Chips and Artisanal Crackers

Warm Appetizers

Warm Appetizers serve 8 guests

Loaded Nacho Bar / 85

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pickled Jalapeño, Pico de Gallo, Black Olives, Green Onions, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

- Beef Barbacoa / 95
- Chicken Tinga / 95

Jalapeño Artichoke Dip / 85

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

The Chicken Tender & Sauce Zone / 150

Hand-Breaded, Jalapeño Buttermilk Brine, OPCY Secret Seasoning and Sauce Bar

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Sauce
- CopyCat Sauce

Bullpen Wings / 140

Choice of:

- Old Bay Seasoning
- OPCY Dry Rub
- Spicy Buffalo Sauce

Celery and Carrot Sticks, Garlic Parmesan Dressing, Blue Cheese Dressing

Three Cheese Mac / 75

Cavatappi Pasta, Three Cheese Sauce

Upgrade your Three Cheese Mac by adding:

- Butter Poached Lobster / 125
- Jumbo Lump Crab / 115

Quesadilla Duo / 110

- Ancho-Marinated Chicken Cilantro, Monterey Jack Cheese
- Carne Asada Braised Brisket, Onions, Monterey Cheese, Poblano Peppers

Avocado Crema, Salsa Roja

Grand Slam Wedges / 125

Crispy Hand-Cut Batter Fried Potato Wedges, Melted Cheese, Smoky Bacon Crumbles, Ranch Sour Cream, Green Onions

Maryland Style Crab Dip / 175

Three Cheese Blend, Old Bay, Crab, Pretzel Sticks and Freshly Sliced Bread for Dipping



À La Carte

Greens

All Greens serve 10 guests

Chesapeake Macaroni Salad / 90
Jumbo Lump Crab, Shrimp, Macaroni Pasta, Bell Peppers, Red Onions, Celery, Green Onions, Parsley

Loaded Potato Salad / 80
Yukon Golden Potatoes, Cheddar Cheese, Smoky Bacon Crumbles, Crispy Fried Onions, Sour Cream, Green Onions

Chopped Vegetable Salad ^V ^{AVO} / 75
Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Pompeian Red Wine Vinaigrette

Classic Caesar Salad / 65
Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Garlic Croutons

Bocconcini Tomato & Cucumber Salad ^V ^{AVO} / 75
Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad / 80
Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons



BLT
SALAD

Classics

Classics serve 8 guests unless otherwise noted

Maryland Fried Chicken Board / 150
Buttermilk Brined Bone-in Chicken, Maryland Sweet Corn, Southern Style Coleslaw, Cornbread, Hot Honey, Honey Butter, Pickle Chips

*Served at First Pitch to preserve quality

Maryland Crab Cakes / 300
Jumbo Lump Crab Cakes, Sherry Cream Sauce, Bell Peppers, Parsley, Tartar Sauce, Cocktail Sauce

(Eight 4oz. Crab Cakes) or (Sixteen 2oz. Crab Cakes)
Pre-order Only

House-Made Meatballs / 120
House-Made Meatballs, Marinara Sauce, Parmesan Cheese, Parsley, Soft Sub Rolls

Steakhouse Beef Tenderloin / 250
Black Pepper-Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Braised Beef Short Ribs / 320
Red Wine Demi, Yukon Mash, Roasted Asparagus

Jumbo Shrimp & Grits / 150
Cheddar Grits, Creole Sauce, Smoky Bacon Crumbles, Bell Peppers

Chicken Chesapeake / 200
Airline Chicken Breasts Filled with Our Signature Crab Cake, Yukon Mash Potatoes, Asparagus, Bell Pepper, Lemon Cream Sauce

Tomahawk Steak Board / 475
36oz Prime Tomahawk Steak, Grilled Vegetables, Roasted Tomatoes, House Steak Sauce, Chimichurri

*Served at First Pitch to preserve quality

Classic Sides

All Sides serve 8 guests

Southern Style Coleslaw ^V ^{AVO} / 35
A Mixture of the Finest Shredded Cabbage, Fresh Carrots and Celery, Tossed in a Tangy Vinaigrette

Elote ^V ^{AVO} / 70
Fire-Roasted Corn, Mexican Lime Crema, Pico de Gallo, Crumbled Cotija Cheese, Cilantro

Vegetarian Baked Beans ^V ^{AVO} / 35

Handcrafted Sandwiches

THE WALKING STICKS

Ham & Swiss / 105
Mustard Butter, Pretzel Baguette

Roast Beef / 105
Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

Roasted Turkey / 105
Apricot Ginger Chutney, Havarti Cheese, Baguette

The Italian / 105
Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Pompeian Olive Oil

Mini Buffalo Chicken Sandwiches / 105
Pulled Chicken, Buffalo-Style Hot Sauce, Blue Cheese Crumble, Southern Style Coleslaw, Mini Rolls

Smoked Pork Sandwiches / 105
Smoked Barbecue Pork, Barbecue Sauce, Southern-Style Coleslaw, Mini Rolls

Boog's BBQ
Vegetarian Baked Beans, Southern-Style Coleslaw

*Served at First Pitch to Preserve Quality

Pit Beef / 220
Caramelized Onions, Horseradish Cream Sauce, Kaiser Rolls

Pit Turkey / 220
Caramelized Onions, Golden BBQ Sauce, Kaiser Rolls



À La Carte

All à la carte orders serve a minimum of 8 guests unless otherwise noted.

Burgers, Sausages & Dogs

Camden Smash Slider

16 Per Order / 130
Smashed Patty with Sautéed Onions, American Cheese, Brick Sauce, Dill Pickles

IMPOSSIBLE[®] Burger

8 Per Order / 115
Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Soft Bun

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme

Encore Italian Sausage, Peppers, & Onions / 110

Parsley Garnish, Soft Sub Rolls

Berks Jumbo Hot Dogs / 120

Grilled All-Beef Quarter Pound Hot Dogs, Traditional Condiments

Squire's Pizza

*Served at First Pitch to Preserve Quality

16" Classic Cheese / 45

Hand Rolled Dough, Signature Tomato Sauce, Mozzarella Cheese

16" Pepperoni / 55

Hand Rolled Dough, Signature Tomato Sauce, Mozzarella Cheese, Pepperoni



SEASONED
PRETZEL
STICKS &
DIPS

Snacks

Snacks serve 10 guests

Orioles Pretzel Service / 80

Buttered Salted and Cinnamon Sugar Pretzel Sticks, Whole-Grain Mustard, Beer Cheese

*Served at First Pitch to Preserve Quality

Seasoned Pretzel Sticks & Dips / 90

Pretzel Sticks Dusting with Garlic Parmesan, Dill Pickle and Yellow Mustard Seasonings with Dill Pickle Hummus and Roasted Garlic Parmesan Dips

Salsa & Guacamole Sampler / 80

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

Bottomless

Freshly Popped Popcorn / 44

An Endless Serving of Salted and Buttered Popcorn

The Snack Attack / 80

Snack Mix, Dry-Roasted Peanuts, Kettle-Style Potato Chips, Pretzel Twists

Dry-Roasted Peanuts / 40

Snack Mix / 50

Potato Chips & Gourmet Dips / 55

BTI Crackin' Crab Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

BRICK & WHISTLE FOOD CO. IS JUST ONE CALL AWAY

A Brick & Whistle Food Co. Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet. We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.



À La Carte

Let Them Eat Cake!

Chicago-Style Cheesecake

Serves 10 / 110

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake

Serves 12 / 110

Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake

Serves 12 / 110

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six-Layer Carrot Cake

Serves 14 / 110

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis' Cake

Serves 12 / 110

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake

Serves 14 / 110

Five-Layer Lemon Cake, Lemon Curd, Vanilla Icing, Sour Lemon Bark, Toasted Mini Marshmallows

Smith Island Cake

Serves 12 / 125

State Cake of Maryland, Nine-Layer Sponge Cake, Chocolate Ganache

Suite Sweets

Suite Sweets are served for a minimum of 10 guests unless otherwise noted

Gourmet Cookies & Brownies / 95

Gourmet Cookies, Decadent Brownies

Taste Of Maryland / 115

Smith Island Cake, Black Bottom Cupcake, Pimlico Tart



Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'aahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts

Six-Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Chocolate Paradis' Cake, Chicago-Style Cheesecake, Lemon Meringue Cake

Gourmet Dessert Bars

Rockslide Brownie, Toffee Crunch Blondie, Chewy Marshmallow Bar, Honduran Chocolate Manifesto Brownie

Gourmet Cookies & Turtles

Chocolate Chunk Cookie Dough, Reese's® Peanut Butter Cookie, Triple Chocolate Chunk Cookie, White and Milk Chocolate Turtles

Giant Taffy Apples

Peanut, Loaded M&M's®

Nostalgic Candies

Gummi® Bears, Jelly Belly® Sassy Sours, Mini Sour Worms, Peanut M&M's®, Plain M&M's®

Dark Chocolate Liqueur Cups

Baileys® Original Irish Cream, Disaronno® Amaretto, Skrewball® Peanut Butter Whiskey, Kahlúa®

Customized Desserts

We will provide personalized, decorated layer-cakes at an additional cost for your next celebration: birthdays, anniversaries, graduations, etc.

The cake and candles will be delivered to your suite at a specified time.

We would appreciate a notice of three business days for this service.



Beverages



Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack unless
otherwise indicated

Stateside Surfside Tea + Vodka / 65

**Stateside Surfside Lemonade +
Vodka / 65**

On The Rocks 4-pack / 95
Margarita, Mai Tai, Espresso Martini

Jack Daniel's & Coca-Cola / 65

Jack Daniel's & Ginger Ale / 65

High Noon Hard Seltzer / 65

White Claw Hard Seltzer / 65

Beer, Ales, & Alternatives

Sold by the six-pack

Coors Light / 46

Miller Lite / 46

Budweiser / 46

Bud Light / 46

Michelob ULTRA / 46

Corona Extra / 54

Leinenkugel's Summer Shandy / 54

Modelo Especial / 54

Stella Artois / 54

Guinness Blonde / 54

Blue Moon Belgian White / 54

**Sierra Nevada
Hazy Little Thing IPA / 54**

Flying Dog Snake Dog IPA / 54

**Flying Dog
Royal Crush Juicy IPA / 54**

Budweiser Zero Non-Alcoholic / 46



Wine



Sparkling & Rosé

Sold by the bottle

La Marca Prosecco / 70

Ferrari Brut / 80

A to Z Wine Works Rosé / 85

White Wine

Sold by the bottle

RIESLING

Chateau Ste. Michelle / 65

PINOT GRIGIO

Benvolio / 75

Santa Margherita / 80

SAUVIGNON BLANC

Kim Crawford / 80

CHARDONNAY

**Kendall-Jackson
Vintner's Reserve / 65**

**Sonoma-Cutrer
Russian River Ranches / 80**

Cakebread / 140

Stags' Leap / 155

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi / 70

La Crema / 80

MERLOT

Decoy by Duckhorn / 80

CABERNET SAUVIGNON

Josh Craftsman's Collection / 65

Louis Martini / 80

JUSTIN / 95

Caymus Cabernet / 240

RED BLENDS

Conundrum by Caymus / 80

The Prisoner / 105



Liquor

Sold by the 750mL bottle

Vodka

New Amsterdam / 100

Tito's Handmade / 125

Grey Goose / 140

Gin

Beefeater / 90

Bombay Sapphire / 90

Hendrick's / 115



Rum

Bacardí Superior / 85

Captain Morgan Spiced / 95

Tequila & Mezcal

Casamigos Reposado / 140

Casamigos Blanco / 150

Casamigos Añejo / 170

Patrón Silver / 165

Whiskey & Bourbon

Jack Daniel's / 115

Jameson Irish / 120

Buffalo Trace / 140

Maker's Mark / 140

Woodford Reserve / 160

Scotch

Johnnie Walker Black / 150

The Glenlivet 12 / 150

Cognac

D'USSÉ / 150

Cordials

Baileys Original Irish Cream / 105

Cointreau / 80

Fireball / 90

Kahlúa / 80



Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks / 25

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Sprite Zero Sugar

Seagram's Ginger Ale

Barq's Root Beer

Minute Maid Lemonade

Water

Dasani Bottled Water
16.9oz. / 25

Glacéau Smartwater
23.7oz. / 30

Sparkling / 30

Topo-Chico Sabores Lime
with Mint Extract

Topo-Chico Sabores Blueberry
with Hibiscus Extract

Topo-Chico Sabores Tangerine
with Ginger Extract

Juices / 25

Cranberry Juice

Pineapple Juice

Orange Juice



Gold Peak Teas / 30

Gold Peak Tea – Home Brewed Taste
You'll Love at First Sip™

Gold Peak Unsweetened Tea

Gold Peak Sweet Tea

Hot Beverage Service / 50

Fresh-Roasted Regular Coffee

Fresh-Roasted Decaffeinated
Coffee

Herbal Teas

Bar Supplies

Zing Zang Bloody Mary Mix / 25

Finest Call Sour Mix / 25

Finest Call Margarita Mix / 25

Finest Call Lime Juice / 25

Fever-Tree Tonic Water / 30

Fever-Tree Club Soda / 30

Fever-Tree Ginger Beer / 30

Lemons & Limes / 12

Oranges / 15



The Scoop

Hours of Operation

Location Premium Specialists Representatives are available from 10:00 a.m. to 6:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at <http://SuiteEats.com/OriolePark>

To reach a Representative, dial: 312-932-4920 or e-mail: SuiteEats@LevyRestaurants.com

Quick Reference List

Brick & Whistle Food Co. Premium Specialist Representatives 312-932-4920

Food and Beverage Ordering

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 3:00 p.m. EST, three business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at <http://SuiteEats.com/OriolePark>. Orders can be arranged with the assistance of a Premium Specialist Representative at 312-932-4920 during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the ballpark does NOT open, you will not be charged for your food and beverage order. If the gates to the ballpark open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 5:00 p.m. EST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of Maryland, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Oriole Park at Camden Yards. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
2. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
3. It is unlawful to serve alcoholic beverages to an intoxicated person.
4. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
5. During some events, alcohol consumption may be restricted.

Food and Beverage Delivery

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

Specialized Items

Brick & Whistle Food Co. will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

Smallwares and Supplies

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

Security

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Brick & Whistle Food Co. cannot be responsible for any lost or misplaced property left unattended in the suite.

Payment Procedure

Brick & Whistle Food Co. will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 20% Administrative Fee plus applicable sales tax. This Administrative Fee is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Brick & Whistle Food Co. exclusively furnishes all food and beverage products for the suites at Oriole Park at Camden Yards, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT ORIOLE PARK AT CAMDEN YARDS

The rich tradition at Oriole Park at Camden Yards is the perfect backdrop for your next upscale or casual event. Over 10 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the Brick & Whistle Event Staff at camdenyardscatering@levyrestaurants.com.

BRICK & WHISTLE[™]
FOOD CO

