

À La Carte



All à la carte orders serve a minimum of 6 guests unless otherwise noted.

Cool Appetizers

Cheese & Charcuterie Board

Serves 10 to 12 / 167

Local Hand Cut Cheeses, Sliced Meats, Mustard, Local Honey, Sliced Baguettes, Crostini

Farmer's Market Dips & Veggies

V / 15.95 per Guest

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing, Crostini

Chilled Shrimp Cocktail

AVG 168 / 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

Marinated Beet Salad

V **AVG** 12.95 per Guest

Beets, Feta Cheese, Pistachios, Citrus Vinaigrette

Seasonal Fresh Fruit

VP **AVG** Serves 10 / 135

In-Season Fruits and Berries

Olive & Whipped Feta Platter

V Serves 12 / 98 per Order

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

V Serves 12 / 94 per Order

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

Warm Appetizers

Loaded Nacho Bar

AVG 14.95 per Guest

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico De Gallo, Santitas Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

- Beef Barbacoa / Add 6 per Guest
- Chicken Tinga / Add 6 per Guest

Jalapeño Artichoke Dip

V **AVG** 13.95 per Guest

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

Cubbie Tenders

18.95 per Guest

Golden Fried Chicken Tenders, Buttermilk Ranch Dressing, Barbecue Sauce

The Chicken Tender & Sauce Zone

Serves 10 / 180 per Order

Golden Fried Chicken Tenders, Signature Seasoning and Sauce Bar:

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

Spicy Wings / 20.95 per Guest

Traditional Spicy Buffalo Sauce, Buttermilk Ranch Dressing, Celery Sticks

Three Cheese Mac

V / 10.95 per Guest

Cavatappi Pasta, Three Cheese Sauce

Quesadilla Duo / 17.95 per Guest

- Ancho-Marinated Chicken
Cilantro, Monterey Jack Cheese
- Carne Asada
Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers, Avocado Crema, Salsa Roja

Elote

V / 14.95 per Guest

Fire-Roasted Street Corn, Aioli, Cotija Cheese

Jalapeño Poppers

V / 14.95 per Guest

Crunchy Jalapeños, Corn Crema Sauce

Sushi Platter



Serves 10 / 500 per Order



Assorted Sushi Roll, Assorted Nigiri, Pickled Ginger, Wasabi, Soy Sauce

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Greens



Field of Greens   / 11.95 per Guest
Spring Mix, Cucumbers, Sweet Grape Tomatoes, Shredded Carrots, Balsamic Vinaigrette

Chopped Vegetable Salad   / 11.95 per Guest
Crisp Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad / 11.95 per Guest
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Levy Signature Croutons

Upgrade your Caesar Salad by adding:

- **Grilled Chicken** / Add 6 per Guest
- **Shrimp** / Add 6 per Guest


Bocconcini Tomato & Cucumber Salad   / 17.95 per Guest
Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad / 11.95 per Guest
Crisp Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, Levy Signature Croutons



BLT
SALAD

Classics

Char-Grilled Chicken Board 
Serves 10 / 169
All-Natural Marinated and Grilled Chicken, Seasonal Grilled Vegetables


Meatball Sliders / 19.95 per Guest
Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Hoagie Rolls


Steakhouse Beef Tenderloin 
Serves 12 / 54
Black Pepper-Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Brioche Rolls

Tacos & Tostadas / 23.95 per Guest

- **Pork Al Pastor**
Charred Pineapple, Pickled Red Onions
- **Pollo Asado**
Chorizo, Cotija Cheese

Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

Whiskey-Glazed Char-Grilled Short Ribs 
Serves 10 / 320 per Order
Horseradish Cream

Italian Beef 
18.95 per Guest
Italian Beef, Giardiniera, Zesty Au Jus, Mini Hoagie Rolls


ROAST BEEF WALKING STICKS



Handcrafted Sandwiches

THE WALKING STICKS

Ham & Swiss / 23 per Guest
Mustard Butter, Pretzel Baguette

Roast Beef / 23 per Guest 
Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

Roasted Turkey / 23 per Guest
Apricot Ginger Chutney, Havarti Cheese, Baguette

The Authentic / 12.95 per Guest
Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Mini Buffalo Chicken Sandwiches / 17.95 per Guest
Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Brioche Rolls, Cool Celery Blue Cheese Slaw

Smoked Pulled Pork Sandwiches / 16.95 per Guest
Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Brioche Rolls

À La Carte

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Burgers, Sausages & Dogs

Tavern Burger

18.95 per Guest

2 burgers per Guest

Beef Patty, American Cheese, Tomato, Pickles, Secret Sauce, Mini Brioche Bun



Plant-Based Mini Burger

21.95 per Guest

2 burgers per Guest

Plant-Based Burger, Leaf Lettuce, Vine-Ripe Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun

Chicago-Style

Vienna Beef Hot Dogs

15.95 per Guest

Vienna Beef Hot Dogs, Traditional Windy City Condiments, Potato Chips



Italian Sausage / 14.95 per Guest

Italian Sausage, Onions, Red and Green Peppers, Fresh Hoagies

Bratwurst / 16.95 per Guest

Grilled Bratwurst, Sauerkraut, Whole Grain Mustard, Brat Buns

Small Cheval Burger

120 Sack of 6 burgers

Single Beef Patty, Dijonnaise, American Cheddar Cheese, Sliced Pickles, Onion

Upgrade to Double Beef Patties / 135



Home Run Inn Pizza

120 per Order

A Fan Favorite! You and Your guests can enjoy a bundle of individual pizzas; Two Cheese, Two Sausage, Two Pepperoni



Snacks

Northside Pretzel Twists

Serves 10 to 12 / 167

Giant Soft Pretzels, Beer Cheese, Sweet Vanilla Cinnamon Cream, Honey Chipotle Mustard Dips

Seasoned Pretzel Sticks & Dips

Serves 10 / 88

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

Salsa & Guacamole

Sampler   / 99 per Order

House-Made Guacamole, Salsa Verde, Salsa Roja, Santitas Tortilla Chips



Garrett Popcorn Chicago

Mix Tin   / 52 per Tin

World-Famous Mix of Two Secret Family Recipes. Made with Real Cheddar and Oh-So-Sweet Caramel



The Snack Attack / 59 per Order

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

Garrett Popcorn Stadium Buttery / 8.95 per Bag



Freshly Popped Garrett Signature Kernels, Coconut Oil, Pinch of Salt

Dry-Roasted Peanuts / 21 per Order

Snack Mix / 23 per Order

Cracker Jacks / 22 per Order

Pretzel Twists / 21 per Order

Potato Chips & Gourmet Dips

58 per Order

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dips

À La Carte

Let Them Eat Cake!

Chicago-Style Cheesecake

Serves 10 / 49

Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

Red Velvet Cake

Serves 12 / 79

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

Rainbow Cake

Serves 12 / 79

Colorful Five-Layered Sponge Cake,
Buttercream Frosting

Six-Layer Carrot Cake

Serves 14 / 79

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

Chocolate Paradis' Cake

Serves 12 / 79

Rich Chocolate Génoise, Layered
Chocolate Ganache, Candied Toffee

Lemon Meringue Cake

Serves 14 / 79

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

*All our signature desserts can be
packaged to take with you to enjoy after
the event with your family and friends.*

Suite Sweets

*Suite Sweets are served for a
minimum of 10 to 12 guests unless
otherwise noted.*

Gourmet Cookies & Brownies / 15.95

Gourmet Cookies, Decadent Brownies

Specialty Cubs Logo Jumbo Cookies

Serves 6 / 77

Sugar Cookies, Royal Icing



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

Reese's® Peanut Butter,
Triple Chocolate Chunk,
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®, Hi-Chew

Dark Chocolate Liqueur Cups

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

Customized Desserts

We will provide personalized,
decorated layer-cakes 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 bottle or six-pack

On The Rocks Margarita
(750mL) / 110

On The Rocks Old Fashioned
(750mL) / 110

On The Rocks Espresso Martini
(750mL) / 110

Skimmers Vodka Tea

- Original / 80
- Half-Half / 80

NÜTRL Vodka Seltzer 
Watermelon / 80

NÜTRL Vodka Seltzer 
Pineapple / 80

NÜTRL Vodka Seltzer 
Lime / 80

NÜTRL Vodka Seltzer 
Lemonade / 80

**NÜTRL Vodka Seltzer Variety
Pack / 80**

*This Seltzer includes an
assorted 6-pack of our NÜTRL
Seltzer flavors*

Beer, Ales, & Alternatives

Sold by the six-pack

Budweiser / 50 

Bud Light / 50 

Michelob ULTRA / 50 

Old Style / 50

**Goose Island 312
Urban Wheat Ale / 56**



**Goose Island
Hazy Beer Hug / 59**



Goose Island IPA / 56



**Goose Island Full Pocket
Pilsner / 59**



**Golden Road
Mango Cart / 59**



**Kona Big Wave
Golden Ale / 56**



Corona Extra / 56

Modelo Especial / 57

Estrella Jalisco / 56



Stella Artois / 59



**Revolution Brewing
Cold Time Lager / 55**

Lagunitas A Little Sumpin' Sumpin' / 59

Half Acre Daisy Cutter / 59

Bell's Oberon / 59

Leinenkugel's Summer Shandy / 59

Athletic Run Wild IPA
(non-alcoholic) / 55

Athletic Mexican-Style Copper
(non-alcoholic) / 55

Michelob ULTRA Zero
(non-alcoholic) / 49

Non-Alcoholic Bundle 55 per Order

*This Bundle includes an assorted
6-pack of 3 different beverages,
2 cans of each*

Michelob ULTRA Zero
Athletic Run Wild IPA
Athletic Mexican-Style Copper

Bud Bundle / 52

2 cans each of Budweiser,
Bud Light, Michelob ULTRA

Skimmers Vodka Iced-Tea 80 per Order

Enjoy a combination of Original
and Half-Half flavors, 3 cans each

Cutwater Bundle 80 per Order

*Enjoy ready-to-drink canned
cocktails, 2 cans each*

Cutwater Tequila Margarita
Cutwater Tequila Paloma
Cutwater Vodka Mule

Wild Goose Case / 200

*Enjoy a combination case
featuring Goose Island
Craft Beer!*

312 Urban Wheat, Full Pocket,
Hazy Beer Hug,
Goose Island IPA



Wine

Sparkling & Rosé

Sold by the bottle

PROSECCO

Ménage à Trois / 60

Veneto, Italy

ROSÉ

Bieler Pere & Fils / 68

Coteaux d'Aix-en-Provence, France

Avaline / 68

Vin de France, France

Maison Saint AIX / 75

Coteaux d'Aix-en-Provence, France



White Wine

Sold by the bottle

CHARDONNAY

House of Brown / 80

Central Valley, California

Chalk Hill / 85

Sonoma, California

Sonoma Cutrer / 85

Sonoma, California

PINOT GRIGIO

Terra Doro / 65

Yolo County, California

Ruffino Lumina / 70

Tuscany, Italy

SAUVIGNON BLANC

Echo Bay / 70

Marlborough, New Zealand

Kim Crawford / 70

Marlborough, New Zealand

RIESLING

Chateau Ste. Michelle / 60

Washington State

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi / 75

Sonoma, California

Argyle / 75

Willamette Valley, Oregon

Belle Glos by Clark & Telephone / 99

Santa Maria Valley, California

CABERNET SAUVIGNON

Napa Cellars / 75

Napa Valley, California

Iron & Sand / 80

Paso Robles, California

Quilt / 99

Napa Valley, California

RED BLEND

Palisades by Joel Gott / 65

California

Guigal Côtes du Rhône Rouge / 70

Cotes du Rhone, France

Conundrum by Caymus / 70

California

MALBEC

Catena / 75

Mendoza, Argentina

The Chairman's List

Tom Rickards



Reds

Sold by the bottle

- Ponzi Pinot Noir / 115**
Willamette Valley, Oregon
- Neyers Left Bank Red Blend / 130**
Napa Valley, California
- Ken Wright Shea Vineyard Pinot Noir / 155**
Oregon, Washington
- Long Shadows Red Blend / 165**
Columbia Valley, Washington
- Justin Isosceles Bordeaux / 175**
Central Coast, California
- Caymus Cabernet / 185**
Napa Valley, California
- Stags' Leap 2019 Reserve Cabernet / 305**
Napa Valley, California

Whites

Sold by the bottle

- 2022 Twomey by Silver Oak Sauvignon Blanc / 105**
Napa Valley, California
- Cakebread Chardonnay / 120**
Napa Valley, California
- Veuve Clicquot "Yellow Label" / 160**
Champagne, France
- La Grande Dame Brut / 260**
Champagne, France
- Dom Pérignon Vintage Champagne Brut / 630**
Champagne, France

Bartesian Rental / 450



Includes one bottle each of Hornitos Tequila, Cruzan Rum, Jim Beam Whiskey, Cutwater Vodka and 32 cocktail pods of your choice!

VODKA	GIN	TEQUILA	WHISKEY	RUM
Lemon Drop	Raspberry Ginger	Margarita	Old Fashioned	Rum Breeze
Northside	Gimlet	Mango Margarita	Whiskey Sour	Mai Tai
Espresso Martini		Jalapeño Lime Shrub	Paper Plane	Hurricane

Liquor

Sold by the liter bottle unless otherwise indicated. Proudly serving *Beam* SUNTORY

Vodka

Cutwater / 90 

Tito's Handmade / 99

Grey Goose / 125

Gin

Suntory Roku (750mL) / 90

Sipsmith London Dry
(750mL) / 90 

Bombay Sapphire / 105

Hendrick's / 120

Rum

Cruzan Single Barrel / 

Bacardí Superior / 95

Tequila

Hornitos Plata / 95 

Tres Generaciones Reposado / 135

El Tesoro Reposado / 155

Patrón Silver / 135

Casamigos Blanco / 160

Casamigos Reposado / 180

Clase Azul Plata / 325

Clase Azul Reposado / 460

Whiskey & Bourbon

Jim Beam White Label Jim Beam / 95 

Jim Beam Black / 100

Maker's Mark / 115

Maker's Mark 46 (750mL) / 115

Suntory Toki / 115

Knob Creek / 120

Knob Creek Rye / 120

Basil Hayden / 135

Jack Daniels / 110

Jameson Irish / 115

Scotch

Dewar's White Label / 100

Laphroaig 10 Year / 140

Macallan Sherry Oak 12 Year / 235

Cognac / Brandy

Courvoisier V.S.O.P. / 135

Cordials

Aperol / 95

Baileys Original Irish Cream / 95

Jeppson's Malört / 85

Cointreau / 130

Jim Beam Kentucky Fire / 90

RumChata / 95

Kahlúa / 95

Skrewball Peanut Butter Whiskey / 95



Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks Featuring



Coca-Cola / 26

Diet Coke / 26

Coke Zero Sugar / 26

Coca-Cola Cherry / 26

Sprite / 26

Sprite Zero Sugar / 26

Fanta Orange / 26

Barq's Root Beer / 26

Seagram's Ginger Ale / 26

Juices

Cranberry Juice (4-pack) / 20

Grapefruit Juice (4-pack) / 20

Minute Maid Orange
Juice (4-pack) / 20

Minute Maid Apple
Juice (4-pack) / 20

Minute Maid Lemonade / 26

Water & Energy Drinks

Dasani Bottled Water / 26

Smartwater / 37

Topo Chico Sparkling Water

- Blueberry Hibiscus / 26
- Lime with Mint / 26
- Tangerine with Ginger / 26

Gatorade (4-pack) / 24



Teas

Gold Peak Unsweetened Tea
(4-pack) / 25

Hot Beverages

Fresh-Roasted Regular Coffee / 25

Fresh-Roasted Decaffeinated
Coffee / 25

Hot Chocolate / 17

Selection of Hot Teas
(Serves 4 to 5) / 17

Bar Supplies

Cutwater Bloody Mary Mix / 13

Cutwater Spicy Bloody
Mary Mix / 13

Finest Call Margarita Mix / 13

Finest Call Sour Mix / 13

Finest Call Lime Juice / 13

Seagram's Sparkling Water / 26

Seagram's Tonic Water / 26

Cutwater Ginger Beer / 26

Lemons and Limes / 5

Stuffed Olives / 8

Tabasco Sauce / 9

Worcestershire Sauce / 9

Martini Rossi Dry Vermouth / 35

Martini Rossi Sweet Vermouth / 35

Merchandise

Just notify your Levy Premium Specialist Manager when placing your food and beverage order to add any Cubs retail items you would like to purchase. Give your guests that Championship feeling by having specialty Cubs merchandise waiting for them in the suite upon their arrival.

Many of these items carry the 1984 Bear Logo and are exclusive to the suites!



1984 Bear Logo T-Shirts
Sizes S-XXL / 34.99



Cubs Logo T-Shirts
Sizes S-XXL / 34.99



Cubs Limited Home Jersey
Blank Jersey Adult Sizes S-4XL / 159.99
Blank Jersey Youth Sizes S-4XL / 109.99
Personalize Your Blank Jersey / 60 each
Adult Cub Player Sizes S-4XL / 179.99
Youth Cub Player Sizes S-4XL / 149.99



Cubs Plush Blanket / 49.99



1984 Bear Logo Hat / 34.99



Cubs Home Logo Wool Cap / 34.99



Cubs W Flag / 34.99



1984 Bear Logo Koozie / 5.99



1984 Bear Logo Pint Glass / 17.99



1984 Bear Logo Shot Glass / 10.99



1984 Bear Logo Mug / 17.99



Cubs Logo Baseball / 8.99



1984 Bear Logo Ball / 9.99



Cubs Logo Mini Bat / 12.99



1984 Bear Logo PVC Keychain / 9.99



1984 Bear Logo Magnet / 4.99

The Scoop

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 2:00 p.m. CST, two business days prior to each event.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium 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 4:00 p.m. CST 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 Illinois, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out Wrigley Field.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. 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.
6. During some events, alcohol consumption may be restricted.

Payment Procedure

Levy 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 applicable sales tax. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Wrigley Field, 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.



Levy is just one call away and a 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.
