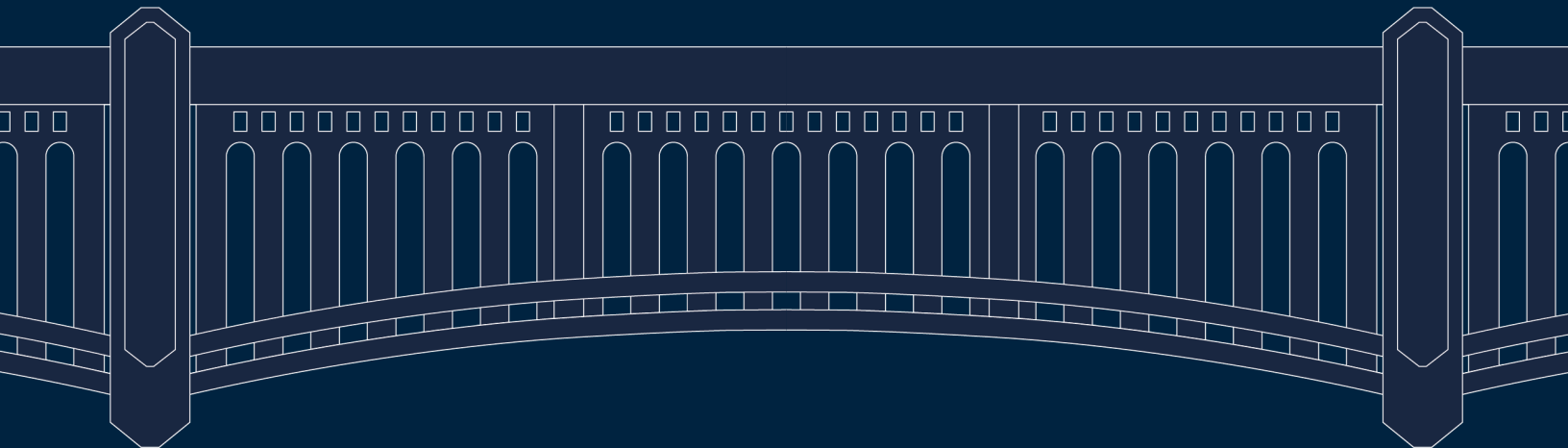




2025

LUXURY SUITE

MENU



WELCOME TO

THE SUITES AT YANKEE STADIUM

LEGENDS HOSPITALITY WELCOMES
YOU TO ANOTHER SEASON OF WORLD
CLASS FOOD AND SERVICE AT
YANKEE STADIUM.

Our 2025 Suites menu showcases a sophisticated take on stadium fare while utilizing the freshest ingredients. Our highly skilled culinary team will prepare your menu with expertise and display a spectacular presentation for your guests to enjoy. Paired with personalized high-end service, Yankee Stadium Suites are the best place to catch a game. The Legends team is truly committed to providing a food and beverage experience to remember. On the pages to follow, you will find several new menu items to enhance the event day experience for you and your guests.

No request is unreasonable, and going the extra mile is not the exception,
but the expectation.

We plan to make it as effortless as possible to entertain and enjoy the best of Yankee Stadium in the intimacy of your private suite.



MONUMENT PARK

1375 PACKAGE

STADIUM POPCORN

Bottomless Buckets
Popped Fresh Daily



CARAMELIZED ONION DIP

Lay's Kettle Cooked
Potato Chips



SEASONAL FRESH FRUIT, MELONS & BERRIES



STADIUM MIXED GREENS

Baby Lettuces, Cucumber,
Cherry Tomatoes, Carrots, Radishes
Balsamic Vinaigrette,
Buttermilk Ranch



CRISPY CHICKEN TENDERS

Buttermilk Ranch, Honey Mustard



NEW YORK PRETZELS

Soft NY Style Pretzels,
Mike's Amazing Mustard



CLASSIC FRENCH FRIES



HOT DOGS

Sauerkraut, Traditional Condiments



ITALIAN SAUSAGE

Classic Sweet Italian Sausage,
Sauteed Peppers and Onions,
Club Roll



ALL AMERICAN HERO



Roasted Turkey, Ham, Roast Beef,
American Cheese, Tomato,
Shredded Lettuce, Dill Pickles,
Mike's Amazing Mustard and
Mayonnaise, Seeded Italian Roll



MACARONI & CHEESE

Elbow Pasta, Four Cheese Sauce,
Toasted Breadcrumbs



FRESH BAKED COOKIES & DOUBLE FUDGE BROWNIES



CONTAINS NUTS



GLUTEN-SENSITIVE



VEGETARIAN



VEGAN



SESAME



SHELLFISH/SEAFOOD

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS.
WHILE WE OFFER GLUTEN-FREE & NUT-FREE OPTIONS, ITEMS ARE NOT PREPARED IN AN ALLERGEN-FREE KITCHEN.

GREAT HALL

1200 PACKAGE

STADIUM POPCORN

Bottomless Buckets
Popped Fresh Daily



GUACAMOLE & FIRE-ROASTED SALSA

Stadium Fried Tortilla Chips



VEGETABLE CRUDITÉ

Baby Carrots, Bell Peppers, Celery,
Cucumbers, Green Beans, Broccoli,
Marinated Feta and Olives, Sesame
Hummus



CLASSIC CAESAR SALAD

Romaine Hearts, Shaved Parmesan
Cheese, Garlic Sesame Croutons,
Caesar Dressing



HOT DOGS

Sauerkraut, Traditional Condiments

CHICKEN WINGS

Crispy Jumbo Chicken Wings,
Mild Buffalo, Blue Cheese



GRILLED CHICKEN & MARKET VEGETABLES

Marinated Grilled Chicken Breasts,
Chargrilled Market Vegetables,
Lemon Vinaigrette



STADIUM SLIDERS

Custom Blend Burgers,
American Cheese, Potato Bun



CLASSIC CHEESE PIZZA



FRESH BAKED COOKIES & DOUBLE FUDGE BROWNIES



CONTAINS NUTS



GLUTEN-SENSITIVE



VEGETARIAN



VEGAN



SESAME



SHELLFISH/SEAFOOD

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CHAMPIONS CHOICE

CHOOSE YOUR OWN PACKAGE

\$1400: Select 2 from each category

\$1700: Select 3 from each category

FIRST

VEGETABLE CRUDITÉ

Baby Carrots, Bell Peppers, Celery, Cucumbers, Green Beans, Broccoli, Cherry Tomatoes, Sesame Hummus



SEASONAL FRESH FRUIT, MELONS & BERRIES



COBB SALAD

Romaine Hearts, Grilled Chicken, Crisp Bacon, Charred Corn, Blue Cheese, Egg, Balsamic Vinaigrette, Buttermilk Ranch



SMOKY SOUTHWEST SALAD

Romaine Hearts, Grilled Chicken, Black Beans, Charred Corn, Tomatoes, Shredded Cheddar Cheese, Crispy Tortilla Chips, Chipotle Ranch



EVERYTHING BAGEL ICEBERG WEDGE SALAD

Iceberg Lettuce, Cherry Tomatoes, Red Onion, Crisp Bacon, Crumbled Blue Cheese, Bagel Crisps, Everything Bagel Seasoned Ranch



GREEK PASTA SALAD

Kalamata Olives, Feta Cheese, Roasted Tomatoes, Red Onion, Pepperoncini, Arugula, Greek Vinaigrette



ALL PACKAGES INCLUDE:

STADIUM POPCORN

Bottomless Buckets
Popped Fresh Daily



CARAMELIZED ONION DIP

Lay's Kettle Cooked
Potato Chips



HOT DOGS

Sauerkraut, Traditional
Condiments

FRESH BAKED COOKIES & DOUBLE FUDGE BROWNIES



SECOND



NEW YORK PRETZELS

Soft NY Style Pretzels,
Mike's Amazing Mustard



CRISPY CHICKEN TENDERS

Buttermilk Ranch, Honey Mustard

CHICKEN WINGS

Crispy Jumbo Chicken Wings, Mild Buffalo, Blue Cheese



STADIUM FRENCH FRIES

Choose Two – Plain, Yankee Garlic, Sweet Potato, Tater Tots



HOME RUN SAMPLER

Mozzarella Sticks with Marinara Sauce, Jalapeno Poppers, Corndog Nuggets, Fried Red Onion Rings

TAQUITO & NUCHAS EMPANADA PLATTER

Nuchas Empanadas, Hatch Chili Chicken Taquitos, White Queso Dip, Tomatillo Salsa Verde

THIRD

STADIUM SLIDERS

Custom Blend Burgers, American Cheese, Potato Bun



ITALIAN SAUSAGE

Classic Sweet Italian Sausage, Sautéed Peppers and Onions, Club Roll



ALL AMERICAN HERO



Roasted Turkey, Ham, Roast Beef, American Cheese, Tomato, Shredded Lettuce, Dill Pickles, Mike's Amazing Mustard and Mayonnaise, Seeded Italian Roll



ITALIAN COMBO HERO

Genoa Salami, Sweet Sopressata, Spicy Sopressata, Rosemary Ham, Sundried Peppers, Arugula, Basil Aioli, Balsamic Reduction, Seeded Italian Roll



MACARONI & CHEESE

Elbow Pasta, Four Cheese Sauce, Toasted Breadcrumbs



CONTAINS NUTS



GLUTEN-SENSITIVE



VEGETARIAN



VEGAN



SESAME



SHELLFISH/SEAFOOD

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS. WHILE WE OFFER GLUTEN-FREE & NUT-FREE OPTIONS, ITEMS ARE NOT PREPARED IN AN ALLERGEN-FREE KITCHEN.

A LA CARTE

SERVES 16 UNLESS NOTED OTHERWISE

STADIUM SALADS

CLASSIC CAESAR SALAD / 115

Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing



GREEK PASTA SALAD / 120

Kalamata Olives, Feta Cheese, Roasted Tomatoes, Red Onion, Pepperoncini, Arugula, Greek Vinaigrette



GRILLED CHICKEN CAESAR SALAD / 135

Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Grilled Chicken, Parmesan Caesar Dressing

COBB SALAD / 135

Romaine Hearts, Grilled Chicken, Crisp Bacon, Charred Corn, Blue Cheese, Egg, Balsamic Vinaigrette, Buttermilk Ranch



SMOKY SOUTHWEST SALAD / 140

Romaine Hearts, Grilled Chicken, Black Beans, Charred Corn, Tomatoes, Shredded Cheddar Cheese, Crispy Tortilla Chips, Chipotle Ranch



STADIUM MIXED GREENS / 115

Baby Lettuces, Cucumber, Cherry Tomatoes, Carrots, Radishes, Balsamic Vinaigrette, Buttermilk Ranch



CAPRESE SALAD / 160

Fresh Mozzarella, Heirloom Tomatoes, Roasted Tomatoes, Basil, Aged Balsamic, Extra Virgin Olive Oil



GRAIN BOWL / 130

Baby Kale, Quinoa, Chickpea Falafel, Olives, Tomatoes, Cucumbers, Pepperoncini, Sunflower Seeds, Pickled Red Onions, Sesame Green Goddess Dressing



EVERYTHING BAGEL ICEBERG WEDGE SALAD / 130

Iceberg Lettuce, Cherry Tomatoes, Red Onion, Crisp Bacon, Crumbled Blue Cheese, Bagel Crisps, Everything Bagel Seasoned Ranch



SNACKS

BAZZINI ROASTED PEANUTS / 6

Individual Bags



CRACKER JACK / 6

Individual Bags



STADIUM POPCORN / 40

Bottomless Buckets Popped Fresh Daily



CARAMELIZED ONION DIP / 60

Lay's Kettle Cooked Potato Chips



GUACAMOLE & FIRE ROASTED SALSA / 155

Stadium Fried Tortilla Chips



CONTAINS NUTS



GLUTEN-SENSITIVE



VEGETARIAN



VEGAN



SESAME



SHELLFISH/SEAFOOD

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS.
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A LA CARTE

SERVES 16 UNLESS NOTED OTHERWISE

APPETIZERS

VEGETABLE CRUDITÉ / 130

Baby Carrots, Bell Peppers, Celery, Cucumbers, Green Beans, Broccoli, Cherry Tomatoes, Hummus



SEASONAL FRESH FRUIT, MELONS & BERRIES / 120



CHILLED SHRIMP COCKTAIL / 290

Horseradish Cocktail Sauce, Lemon



TUNA POKE NACHOS / 200

Ahi Tuna, Cucumber, Scallion, Citrus Soy Vinaigrette, Sriracha Aioli, Crispy Shallots, Flash Fried Wonton



CURED ITALIAN MEATS & CHEESES / 260

Selection of Italian Cured Meats, Artisanal Cheeses, Olives, Pickles, Preserves, Crackers



NEW YORK PRETZELS / 120

Soft NY Style Pretzels, Mike's Amazing Mustard



CRISPY CHICKEN TENDERS / 140

Buttermilk Ranch, Honey Mustard

TENDER TRIO / 150

Classic BBQ, Mild Buffalo, Sweet Chili

CHICKEN WINGS / 140

Crispy Jumbo Chicken Wings, Mild Buffalo, Blue Cheese



WING TRIO / 150

Classic BBQ, Mild Buffalo, Sweet Chili



STADIUM FRENCH FRIES / 120

Choose Two – Plain, Yankee Garlic, Sweet Potato, Tater Tots



HOME RUN SAMPLER / 175

Mozzarella Sticks with Marinara Sauce, Jalapeno Poppers, Corn dog Nuggets, Fried Red Onion Rings

GRAND SLAM SAMPLER / 190

Coconut Shrimp with Sweet Chili Sauce, Loaded Reuben Jumbo Tots with Sauerkraut, Jalapeño Cheese Stuffed Pretzel Bites, Philly Cheesesteak Egg Rolls

TAQUITO & NUCHAS EMPANADA PLATTER / 195

Nuchas Empanadas, Hatch Chili Chicken Taquitos, White Queso Dip, Tomatillo Salsa Verde



• BRONX ROLL PLATTER / 385



• TRIPLE PLAY PREMIUM PLATTER / 475



• NIGIRI PLATTER / 435



• SASHIMI PLATTER / 465



CONTAINS NUTS



GLUTEN-SENSITIVE



VEGETARIAN



VEGAN



SESAME



SHELLFISH/SEAFOOD

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A LA CARTE

SERVES 16 UNLESS OTHERWISE NOTED

SANDWICHES



HOT DOGS / 130

Sauerkraut, Traditional Condiments



STADIUM SLIDERS / 195

Custom Blend Burgers, American Cheese, Potato Bun



VEGAN BURGERS / 180

Plant Based Patty, Caramelized Onions, Dill Pickles, Special Sauce, Sesame Seed Bun



ITALIAN SAUSAGE / 170

Classic Sweet Italian Sausage, Sautéed Peppers and Onions, Club Roll



ALL AMERICAN HERO / 175 MIKE'S AMAZING

Roasted Turkey, Ham, Roast Beef, American Cheese, Tomato, Shredded Lettuce, Dill Pickles, Mike's Amazing Mustard and Mayonnaise, Seeded Italian Roll



DOUBLE SMOKED TURKEY / 175

Smoked Turkey, Applewood Smoked Bacon, Muenster Cheese, Thousand Island Dressing, Coleslaw, Rye Bread

ITALIAN COMBO HERO / 180

Genoa Salami, Sweet Sopressata, Spicy Sopressata, Rosemary Ham, Sundried Peppers, Arugula, Basil Aioli, Balsamic Reduction, Seeded Italian Roll



TASTE OF THE BALLPARK:



LOBEL'S USDA PRIME STEAK SANDWICH / 230

Horseradish Sauce, Brioche Bun



MIGHTY QUINN PULLED PORK PLATTER / 195

Slow Smoked, BBQ Sauce, Coleslaw, Pickled Chiles



FUKU SPICY CHICKEN SANDO / 185

OG Sando, Crispy Habanero Brined Chicken, Fuku Mayo, Dill Pickles, Potato Bun



CARIBBEAN FOOD DELIGHTS JAMAICAN BEEF PATTIES / 165

Cilantro Lime Slaw, Jerk BBQ, Aioli



NUCHAS EMPANADA SAMPLER / 175

Assorted Empanadas & Sauces Aioli



BROOKLYN DUMPLING SAMPLER / 165

Assorted Fried Dumplings & Dipping Sauces

GREAT BAMBINO / 185

Imported Prosciutto, Fresh Mozzarella, Shaved Parmesan, Fig Preserves, Arugula, Balsamic Glaze, Seeded Italian Roll



ITALIAN CHICKEN CUTLET / 185

Breaded Chicken Cutlet, Sundried Peppers, Fresh Mozzarella, Basil Aioli, Seeded Italian Roll



FALAFEL WRAP / 170

Chickpea Falafel, Hummus, Arugula, Pickled Red Onions, Sesame Green Goddess Dressing, Whole Wheat Wrap *GF wraps available upon request



CONTAINS NUTS



GLUTEN-SENSITIVE



VEGETARIAN



VEGAN



SESAME



SHELLFISH/SEAFOOD

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A LA CARTE

SERVES 16 UNLESS NOTED OTHERWISE

ENTREES

LOBSTER ROLLS / 265

Maine Lobster, Lemon Aioli,
Butter Toasted Bun, Chives



MACARONI & CHEESE / 160

Elbow Pasta, Four Cheese Sauce,
Toasted Breadcrumbs



MEDITERRANEAN GRILLED CHICKEN SKEWERS / 190

Grilled Chicken Skewers, Roasted Vegetable
Quinoa Salad, Greek Vinaigrette, Herb
Chimichurri, Cucumber Tzatziki



CHILLED BEEF TENDERLOIN / 295

Sliced Prime Beef Tenderloin,
Horseradish Cream, Crispy Onion Petals

GRILLED CHICKEN & MARKET VEGETABLES / 185

Marinated Grilled Chicken Breasts,
Chargrilled Market Vegetables,
Lemon Vinaigrette



CRISPY KOREAN CHICKEN BITES / 195

Spicy Gochujang BBQ Sauce, Steamed
Jasmine Rice, Sesame Seeds, Scallions



BAKED RIGATONI PASTA / 175

Rigatoni Pasta, Pomodoro Sauce,
Mozzarella, Parmesan, Basil



PENNE ALLA VODKA / 175

Penne Pasta, Vodka Cream Sauce,
Fresh Basil, Parmesan Cheese



STEAKHOUSE SAMPLER / 750

Chargrilled 50 oz Prime Porterhouse, 50oz Prime
Tomahawk Ribeye, Rack of Lamb, Crispy Potato Wedges &
Onion Rings, Red Wine Demi-Glace, Creamed Spinach

PIZZA

• CLASSIC CHEESE / 48

• CLASSIC PEPPERONI / 50

• BBQ CHICKEN BACON RANCH / 55

• LOADED ROASTED VEGGIE / 45

• FINE FOODS GLUTEN FREE SQUARE CHEESE / 60

• FINE FOODS GLUTEN FREE SQUARE PEPPERONI / 60



CONTAINS NUTS



GLUTEN-SENSITIVE



VEGETARIAN



VEGAN



SESAME



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A LA CARTE

SERVES 16 UNLESS NOTED OTHERWISE

DESSERTS

FRESH BAKED COOKIES & DOUBLE FUDGE BROWNIES / 120



DESSERT PLATTER / 150

Assorted Mini Desserts & Cakes



ARTHUR AVENUE CANNOLI PLATTER / 165

Fresh Made Cannoli, Chocolate Chips



NEW YORK CHEESECAKE PLATTER / 140

Assorted NY Style Cheesecakes



CUPCAKE PLATTER / 150

Assorted Flavored Cupcakes



FRIED ZEPPOLE / 145

Cannoli Cream, Chocolate & Strawberry Sauce



NOVELTY ICE CREAM / 9 EACH

Assorted Blue Bunny Ice Cream Bars, Pops & Sandwiches. Ask your Suite Attendant for available selection.



ICE CREAM CAKE / 170

Celebrate your Special Event with a Personalized Ice Cream Cake



ENJOY A VISIT FROM OUR DESSERT OR ICE CREAM CART

DESSERT CART PRESENTATION

Enjoy an array of mouthwatering desserts served directly to you and your guests. Priced per dessert.

ICE CREAM CART PRESENTATION

Enjoy a visit from our Stadium Ice Cream Cart featuring Vanilla and Chocolate Ice Cream with an array of toppings to choose from. Priced per sundae.



CONTAINS NUTS



GLUTEN-SENSITIVE



VEGETARIAN



VEGAN



SESAME



SHELLFISH/SEAFOOD

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SUITE BEVERAGES

NON-ALCOHOLIC

POLAND SPRING WATER
by the 6-pack / 28

POLAND SPRING SPARKLING WATER
by the 6-pack / 30

SOFT DRINKS
by the 6-pack / 28
Pepsi, Diet Pepsi, Starry, Club Soda,
Ginger Ale, Tonic Water

JUICE by the 6-pack / 30
Tropicana Apple, Orange, Cranberry

ICED TEA / 30
Brisk Iced Tea, Unsweetened Iced Tea
(Pitcher)

HOT BEVERAGES

**DUNKIN' ASSORTED K-CUP
COFFEE SERVICE / 84**
Assortment of Original Blend, Dunkin'
Decaf®, French Vanilla, Dunkin' Midnight

**DUNKIN' ORIGINAL BLEND K-CUP
COFFEE / 44**

**DUNKIN' DECAF K-CUP
COFFEE / 44**

ASSORTED BIGELOW TEA / 44

HOT CHOCOLATE / 44

BEER

DOMESTIC BEER by the 6-pack / 55
Budweiser, Bud Light, Michelob Light,
Coors Light

NON-ALCOHOLIC BEER
by the 6-pack / 55
Ultra Zero

PREMIUM BEER by the 6-pack / 62
Stella Artois, Corona, Heineken,
Modelo Especial, Bud Light Seltzer
Black Cherry

CRAFT BEER by the 6-pack / 70
Goose Island Legendary Ale,
Founders All Day IPA, Harpoon IPA,
Cigar City Jai Alai IPA

SPECIALTY BEVERAGES

SANGRIA by the pitcher / 95
Choice of Red or White made with
Premium Wine and All-Natural Fruit
Juices with Fresh Berries

MARGARITA COCKTAIL KEG
1 gallon / 195



Cocktail Keg with Fresh Made
Margaritas Ready to Enjoy
*Kegs are not included in
purchase and are not to be
removed from the suite at
any time.*

CANNED COCKTAILS

CUTWATER COCKTAILS
by the 4-pack / 68
Lime Margarita and Strawberry
Margarita

SUNTORY -196 VODKA SELTZERS
by the 4-pack / 70
Lemon, Peach, or Grapefruit

HIGH NOON SELTZERS
by the 4-pack / 70
Pineapple or Black Cherry

SURFSIDE by the 4-pack / 70
Vodka Iced Tea, Vodka Lemonade

GIN AND JUICE
Variety 8-pack / 120
Includes Passionfruit, Melon,
Citrus, Apricot

ON THE ROCKS
by the 4 pack / 135
Cosmo or Old Fashioned



CUTWATER®
REAL COCKTAILS. PERFECTLY MIXED.



DUNKIN'

BIGELOW®
#TeaProudly

GIN&JUICE
BY DRE AND SNOOP



LIQUOR

VODKA

ASPEN	180
TITO'S	210
GREY GOOSE	230
BELVEDERE	260

GIN

GRAY WHALE	185
ROKU	190
HENDRICK'S	230

RUM

BACARDI LIGHT	155
CAPTAIN MORGAN SPICED	160

TEQUILA

HORNITOS PLATA	185
TRES GENERACIONES PLATA	205
TRES GENERACIONES REPOSADO	215
TRES GENERACIONES AÑEJO	225
CASAMIGOS BLANCO	270
CLASE AZUL REPOSADO	710

IRISH/RYE

TULLAMORE DEW	195
KNOB CREEK RYE	210

JAPANESE WHISKEY

SUNTORY TOKI	205
HIBIKI HARMONY	335
YAMAZAKI 12 YR	595

SCOTCH

GLENFIDDICH 12 YR	230
BALVENIE 12 YR	235
JOHNNIE WALKER BLACK	235
OBAN 14 YR	300
JOHNNIE WALKER BLUE	625
GLENFIDDICH 18 YR	625

BOURBON

JIM BEAM	175
JIM BEAM BLACK 7 YR	190
MAKER'S MARK	200
KNOB CREEK	210
BASIL HAYDEN'S	235



WINE LIST

SPARKLING WINE/CHAMPAGNE/ PROSECCO

MAISON DE MADELEINE, FRANCE	80
LaLUCA PROSECCO, VENETO, ITALY	85
DOMAINE CHANDON BRUT CLASSIC NV, CALIFORNIA	125
VEUVE CLICQUOT, "YELLOW LABEL" BRUT, REIMS, FRANCE	220
VEUVE CLICQUOT ROSÉ, REIMS, FRANCE	235
MOËT & CHANDON "DOM PÉRIGNON", EPERNAY, FRANCE	550
MOËT & CHANDON "DOM PÉRIGNON" ROSE, EPERNAY, FRANCE	875

WHITE WINE

CHARDONNAY

MAISON DE MADELEINE, FRANCE	80
SONOMA-CUTRER, RUSSIAN RIVER RANCHES, CALIFORNIA	95
STAG'S LEAP WINE CELLARS "KARIA", NAPA VALLEY, CALIFORNIA	135
FAR NIENTE, NAPA VALLEY, CALIFORNIA	175

PINOT GRIGIO

IL VALORE, TERRE SICILIANE, ITALY	80
RUFFINO "LUMINA", VENEZIA GIULLIA, ITALY	90
BARONE FINI, ALTO ADIGE, ITALY	95
SANTA MARGHERITA, ALTO ADIGE, ITALY	115

SAUVIGNON BLANC

MAISON DE MADELEINE, FRANCE	80
CLOS DE NAPA, CALIFORNIA	90
OYSTER BAY, MARLBOROUGH, NEW ZEALAND	95
KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND	105
CLOUDY BAY, MALBOROUGH, NEW ZEALAND	125

WINE LIST

SAKE

DASSAI BLUE TYPE '50', NEW YORK (375ML) 45

ROSÉ

ROSÉ D'MADELEINE, FRANCE 80

PALMER VINEYARDS, NORTH FORK LONG ISLAND, NEW YORK 85

HAMPTON WATER, LANDUEDOC, FRANCE 95

CHATEAU D'ESCLANS-WHISPERING ANGEL, CÔTES DE PROVENCE, FRANCE 115

RED WINE

CABERNET SAUVIGNON

MAISON DE MADELEINE, FRANCE 80

CHATEAU ST MICHELLE "INDIAN WELLS", COLUMBIA VALLEY, WASHINGTON 95

KENDALL-JACKSON GRAND RESERVE, ALEXANDER VALLEY, CALIFORNIA 120

DECOY, CALIFORNIA 130

DUCKHORN, NAPA VALLEY, CALIFORNIA 175

STAG'S LEAP WINE CELLARS "ARTEMIS", NAPA VALLEY, CALIFORNIA 215

CAYMUS VINEYARDS, NAPA VALLEY, CALIFORNIA 275

MALBEC

EDMOND DE ROTHSCHILD CLOS 1100, ARGENTINA 90

MERLOT

RODNEY STRONG, SONOMA, CALIFORNIA 85

DECOY, SONOMA, CALIFORNIA 115

PINOT NOIR

MAISON DE MADELEINE, FRANCE 80

CLOS DE NAPA, CALIFORNIA 90

MEIOMI, CENTRAL COAST, CALIFORNIA 115

LA CREMA, WILLAMETTE VALLEY, OREGON 125

FLOWERS, SONOMA COUNTY, CALIFORNIA 185

POLICIES AND PROCEDURES

LEGENDS HOSPITALITY SUITES TEAM

Legends Hospitality Suites Coordinator
nyysuites@legends.net
646-977-8826

Mia Gibson Suites Manager

mia.gibson@legends.net | 646-977-8531

Jose Galeano Assistant Suites Manager

kgaleano@legends.net | 646-977-8545

Yankee Stadium Suite Services: 646-977-8600

HOURS OF OPERATION

The Luxury Suites department will be available for all order processing and inquiries on:

REGULAR BUSINESS DAYS 9:00AM - 5:00PM Monday through Friday

EVENT DAYS (Monday to Friday)

9:00AM until the end of the event

(Saturday & Sunday)

Three hours before gates open until the end of the event

PLACING YOUR ORDER IN ADVANCE

In order to make your suite experience Legendary, all food and beverage orders must be placed by 12:00PM, THREE business days prior to the game or event. All special requests must be placed by 12:00PM, FOUR business days prior to the game or event. You may place your order via phone, fax or email.

PHONE please contact our Suites Coordinator at 646-977-8826

FAX please fax your order to 718-838-6988

EMAIL please email our Suites Coordinator at NYYSuites@Legends.net

You will receive an order confirmation from our Suites Coordinator within 24 hours of placing your order.

PRE-ORDER SCHEDULES

For your convenience, we have included a pre-order schedule for you to follow. If you have any questions regarding pre-ordering food and beverage or would like to make a special request, please contact our Suites Coordinator.

IF THE EVENT/GAME IS ON...

Monday
Tuesday
Wednesday
Thursday
Friday
Saturday
Sunday

YOUR PRE-ORDER IS DUE BY 12:00 PM ON...

Wednesday
Thursday
Friday
Monday
Tuesday
Wednesday
Wednesday

POLICIES AND PROCEDURES

SPECIAL REQUESTS

If you are looking for a specialty beverage, food item or you have special dietary needs, we will do our best to accommodate you. Please contact our Suites Coordinator FOUR business days in advance to place your order. Legends Hospitality is Yankee Stadium's exclusive Premium Service provider and therefore no food and beverage from outside will be allowed onto the Suite Level.

KOSHER OPTIONS

Legends Hospitality produces Glatt Kosher food in house that is strictly supervised under the auspices of Star K. Our kosher food is Glatt Kosher, pareve, pas yisroel, bishul yisroel and a Masgiach Timidi is on premises. Please contact us for a kosher menu. All kosher requests must be made FOUR business days in advance.


FOOD AND BEVERAGE DELIVERY

In order to provide the best quality of food possible, we will begin delivery of all cold food to your suite when gates open and all hot food before the start of the event. If you have any special requests on delivery, please contact our Suites Coordinator. All beverages will be in your suite when the gates open.

RAIN OUT POLICY

In the event a game is canceled PRIOR to the gates opening, all pre-ordered food and beverage will automatically be CANCELLED and the Suite Holder will NOT be charged for their food and beverage order. If the game is cancelled AFTER the gates open, ALL food and beverage will be billed as usual.

METHOD OF PAYMENT

Suite Holders will be required to provide a major credit card and authorized signatures for the credit card when placing their food and beverage order. At the conclusion of the event, the host of the suite will be presented with a summary of charges of all advanced and game day orders and related charges. The credit card on file will be charged unless otherwise notified by the Suite Holder. We will require a signature on the suite customer summary. Legends Hospitality will keep this information on file for authorized use only. 

ALCOHOL IN YOUR SUITE

The New York Alcohol and Beverage Commission (ABC) prohibits alcohol from being brought into or out of Yankee Stadium. State Law prohibits the consumption of any alcoholic beverage by any person under the age of 21. We request the cooperation of all Suite Holders and their Guests in complying with these legal requirements. It is the responsibility of the Suite Host(s) to monitor and control minors or intoxicated persons from consuming alcoholic beverages. Legends Hospitality reserves the right to check for proper identification and refuse service to persons under the legal drinking age as well as anyone who appears to be intoxicated. Alcoholic beverages may not be removed from the suites. 

MERCHANDISE AND SOUVENIRS

Commemorate your experience at Yankee Stadium with our wide variety of merchandise and souvenirs. You may place a merchandise order along with your food and beverage order and have the items placed in your suite upon your arrival for the game. We will also be delighted to assist you with putting together gift bags/ packages for your suite.

THANK YOU!

We thank you for joining us during the 2025 Season at Yankee Stadium. Please let us know if there is anything we can do to make