



2026

Suites Menu



Welcome to Fenway Park *America's Most Beloved Ballpark*

On Saturday April 20th, 1912, Fenway Park opened the gates for the first time. This iconic neighborhood ballpark has cultivated unforgettable experiences for generations since. Decades later, the reasons for attending Red Sox games have only increased and the experiences inside the park have only elevated. Whether you're celebrating a wedding, corporate outing, family reunion, birthday, or just someone seeing the Green Monster for the first time - Aramark, the exclusive caterer for Fenway Park & the Red Sox is here to make those memories count. Our experienced Culinary Team & Suite Managers will work with you to design the perfect menu to complement your game day experience. We are committed to exceeding your expectations while you are immersed in one of Boston's most beloved food and beverage experiences.

OUR WORLD-CLASS LUXURY SUITES TEAM

BROOKE GARNER
Senior Suites Manager
garner-brooke1@aramark.com

PRISCILLA FERREIRA
Assistant Suites Manager
ferreira-priscilla@aramark.com

EVAN GIOIOSA
Suites Sales Administrator
fenwaysuitesales@aramark.com

NICK NOVOTNY
Suites Chef

CAITLIN FOLLETT
Pastry Chef





PACKAGES



BATTER UP PACKAGE

10 GUESTS **\$940** | 22 GUESTS **\$1,880**

SOUVENIR POPCORN BUCKET

Buttered Popcorn



BALLPARK PEANUTS

Salted Peanuts, Individual Bags



CRACKER JACKS

Caramel Coated Popcorn & Peanuts,
Individual Bags



KETTLE CHIPS & DIP

French Onion Dip



GARDEN SALAD

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

ADD SAVENOR'S GRILLED CHICKEN \$55



NEW ENGLAND PRETZEL BITES

Mike's Amazing Spicy & Honey Mustard

ADD QUESO \$20



CHICKEN TENDERS

Mike's Amazing Honey Mustard and BBQ Sauce



FENWAY FRANKS

The Famous Kayem Fenway Frank,
Sauerkraut, New England Split Top Bun

ADD GLUTEN FRIENDLY BUN \$3.50/EA



GRILLED ITALIAN SAUSAGES

Kayem Italian Sausages, Peppers & Onions,
Hoagie Rolls

ADD GLUTEN FRIENDLY BUN \$3.50/EA



SAL'S CHEESE PIZZA

Mozzarella Cheese



SEASONAL FRUIT PLATTER

Chef's Selection of Seasonal Fruit & Berries



COOKIE JAR

Assortment of House-Made Cookies &
Brownies, Red Sox Souvenir Jar

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. 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.



TRIPLE PLAY PACKAGE

10 GUESTS **\$1,420** | 22 GUESTS **\$2,835**

SOUVENIR POPCORN BUCKET

Buttered Popcorn



BALLPARK PEANUTS

Salted Peanuts, Individual Bags



SPINACH & ARTICHOKE DIP

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



CHILLED SHRIMP PLATTER

Cocktail Sauce, Horseradish, Lemon



CHARCUTERIE BOARD

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

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, Secret Spice Blend, Cabot Jack & Cheddar Cheese, Scallion, Jalapeño, Flour Tortilla; Side of Salsa & Sour Cream

BUFFALO WINGS

Buffalo Sauce, Carrots, Celery, Bleu Cheese Dressing



GRILLED ITALIAN SAUSAGES

Kayem Italian Sausages, Peppers & Onions, Hoagie Rolls

ADD GLUTEN FRIENDLY BUN \$3.50/EA



STEAK TIPS

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



CUPCAKES

Assorted Cupcakes, Italian Meringue Buttercream

FENWAY FRANKS



The Famous Kayem Fenway Frank, Sauerkraut, New England Split Top Bun

\$105

ADD GLUTEN FRIENDLY BUN \$3.50/EA

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

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BEST OF BOSTON PACKAGE

10 GUESTS **\$1,365** | 22 GUESTS **\$2,730**

SOUVENIR POPCORN BUCKET

Buttered Popcorn



BALLPARK PEANUTS

Salted Peanuts, Individual Bags



GARDEN SALAD

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

ADD SAVENOR'S GRILLED CHICKEN \$55



CLAM CHOWDER

Chopped Clams, Yukon Potatoes, Cream



LOADED DOGS

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

VERMONT MAPLE WINGS

Vermont Maple Syrup, Chilis

MAC & CHEESE

Cheddar & American Cheese, Elbow Macaroni, Herbed Crumb Topping

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

ADD BUFFALO CHICKEN \$45



LOBSTER ROLLS

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

NORTH SHORE ROAST BEEF

Carved Prime Rib Roast, Local BBQ Sauce, American Cheese, Onion Roll



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

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À LA CARTE



HOME PLATE SNACKS

Each Item Serves Approximately 10 Guests.

SNACKS

SOUVENIR POPCORN BUCKET

Buttered Popcorn

\$85

BALLPARK PEANUTS

Salted Peanuts, Individual Bags

\$60

CRACKER JACKS

Caramel Coated Popcorn & Peanuts,
Individual Bags

\$60



COTTON CANDY

Individual Bags

\$70

CHILLED PLATTERS

CHILLED SHRIMP PLATTER

Cocktail Sauce, Horseradish, Lemon

\$225

RED SOX PLATTER (80 PIECES)

Assorted Raw & Cooked Sushi Rolls and Nigiri

\$300

LITE & FIT (48 PIECES)

Assorted Raw & Cooked Sushi Rolls and Nigiri

\$170

CHARCUTERIE BOARD

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

\$185

DIPS



KETTLE CHIPS & DIP

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, Tostito's Tortilla Chips

\$105

Vegetarian       Available on Event Day

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HOME PLATE SNACKS

Each Item Serves Approximately 10 Guests.

HOT APPS

NEW ENGLAND PRETZEL BITES

Mike's Amazing Spicy & Honey Mustard

ADD QUESO \$30

\$80



CHICKEN QUESADILLA

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

\$200

CHICKEN WINGS

choose a flavor:

Buffalo: Bleu Cheese, Carrots, Celery

Sweet Chili: Thai Chili Pepper, Sweet Glaze

Vermont Maple: Vermont Maple Syrup, Chilis

\$170

VEGGIE DUMPLINGS

Crispy Vegetable Dumplings, Boom Boom Sauce

\$105



MOZZARELLA BITES

Toasted Garlic Marinara Sauce, Pecorino Cheese, Basil

\$95



MONSTER NACHOS

Sam Adams Lager Chili, Cabot Jack & Cheddar Cheese, House-Made Salsa & Guacamole, Sour Cream

\$140

MUNCHIE SAMPLER

Jalapeno Poppers, Crispy Cauliflower Wings, Veggie Dumplings, Boom Boom Sauce

\$110



CLAM CHOWDER

Chopped Clams, Yukon Potatoes, Cream

\$105



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

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FENWAY FARMS

Each Item Serves Approximately 10 Guests.

SALADS

SEASONAL SALAD

Chef's Selection of Seasonal Ingredients 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 DF GF HH

CAESAR SALAD

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

ADD SAVENOR'S GRILLED CHICKEN \$55

\$85

V

VEGETABLE PESTO TORTELLINI SALAD

Cheese Tortellini, Cherry Tomatoes, Olives, Pecorino, Basil

\$130

V GF

POTATO SALAD

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

\$65

V

PLATTERS

VEGETABLE CRUDITÉ

Seasonal Vegetables, House-Made Ranch Dressing

\$150

V GF HH

MEDITERRANEAN PLATTER

House-Made Hummus & Red Pepper Feta Dip, Pita Chips, Carrots, Celery

\$110

V

FRUIT & BERRIES

Chef's Selection of Seasonal Fruits & Berries

\$130

VG DF GF HH



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

ⓘ Available on Event Day

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BALLPARK FARE

Each Item Serves Approximately 10 Guests.

FAN FAVORITES



FENWAY FRANKS

The Famous Kayem Fenway Frank, Sauerkraut, New England Split Top Bun

ADD GLUTEN FRIENDLY BUN \$3.50/EA

\$105

GRILLED ITALIAN SAUSAGES

Kayem Italian Sausages, Peppers & Onions, Hoagie Rolls

ADD GLUTEN FRIENDLY BUN \$3.50/EA

\$130

LOADED DOGS

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

\$145

CHICKEN TENDERS

Mike's Amazing Honey Mustard & BBQ Sauce

\$125



FRENCH FRIES

Choose a Flavor:

Classic Fries **\$105**

Truffle **\$115**



Chili Cheese Fries

Warm Queso, Sam Adams Lager Chili **\$145**

VEGGIE DOGS

Sauerkraut, New England Style Split Top Rolls **ADD GLUTEN FRIENDLY BUN \$3.50/EA**

\$50 - 6 Dogs

\$100 - 12 Dogs



KOSHER DOGS

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

ADD GLUTEN FRIENDLY BUN \$3.50/EA

\$50 - 6 Dogs

\$100 - 12 Dogs

HANDHELDS



TASTY BURGER BUNDLE

The Classic Cheeseburger Boston Knows and Loves and Cavendish Farms French Fries

\$165

SPICY FRIED CHICKEN SANDWICH

Breaded & Fried Chicken Cutlet, Hot Honey Aioli, Grillo's Pickle Slaw, Potato Roll

\$150



LOBSTER ROLLS

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

\$420

NORTH SHORE ROAST BEEF

Carved Prime Rib Roast, Local BBQ Sauce, American Cheese, Onion Roll

\$195

SPECIALTIES

MAC & CHEESE

Cheddar & American Cheese, Elbow Macaroni, Herbed Crumb Topping

\$125

ADD LUKE'S FRESH & LOCAL LOBSTER \$100

ADD BUFFALO CHICKEN \$45



CRAB CAKES

New England Style Crab Cake, Capers Remoulade, Lemon

\$255

SWEET CHILI CAULIFLOWER

Crispy Battered Cauliflower, Sweet Chili Sauce, Ginger Scallion Rice, Seasonal Steamed Vegetables

\$135



Vegetarian Vegan Gluten Friendly Dairy Friendly

Heart Healthy Available on Event Day

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SAVENOR'S SELECTIONS

CHEF-CARVED TOMAHAWK

48oz. Bone-In Ribeye, Hand-Cut Duck Fat Potato Wedges, Pickled Red Onion, Horseradish Sour Cream, Fenway Farms Chimichurri, Red Wine Demi Glaze

\$500

GF

BEEF TENDERLOIN

Savenor's Slow Roasted Prime Beef, Crispy Marble Potatoes, Pickled Red Onion, Horseradish Sour Cream, Arugula

\$395

GF

BBQ CHICKEN

Dry-Seasoned Organic & Free-Range Chicken, Barbeque Sauce, House-Made Cornbread

\$255

STEAK TIPS

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

\$290

DF

SAVENOR'S
1939
BUTCHERY

SAL'S PIZZA

CHEESE PIZZA

Mozzarella Cheese

\$65

V

PEPPERONI PIZZA

Mozzarella Cheese, Pepperoni

\$70

SEASONAL PIZZA

Chef's Choice of Seasonal Ingredients

\$80



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THE SWEET SPOT

Each Item Serves Approximately 10 Guests.

CANDY BAR

Assorted Selection of Candies

\$70

CRONUT OF THE HOMESTAND

Flaky Croissant Layered Donuts, Vanilla Bean Sugar, Assorted Fillings & Glazes

\$130

CUPCAKES

Assorted Cupcakes, Italian Meringue Buttercream

\$125

COOKIE JAR

Assortment of House-Made Cookies & Brownies, Red Sox Souvenir Jar

\$140

BOSTON TRIO

Traditional Whoopie Pies, Ricotta Cannoli, Boston Cream Tartlets

\$155

CINNAMON SUGAR CHURROS

Fried Churros, Warm Caramel & Chocolate Sauces

\$100

RED SOX ICE

CREAM COOLER

Gelato Giuliana Premium Cups; Chocolate, Vanilla, Coconut, Blood Orange, Red Sox Souvenir Cooler

\$115



ULTIMATE DESSERT GRAZING BOARD

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

\$195 

CUSTOM CAKES

Ask Us About Our Custom Cakes for Any Occasion!

Gluten Free, Dairy Free, & Vegan Options Available

DESSERT CART

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

**Price Per Item Varies.*





BEVERAGES



BEVERAGE PACKAGES

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

Non-Alcoholic Beverage Package

Dasani Water Bottles (12 Bottles)
 Topo Chico Tangerine
 Coke
 Diet Coke
 Sprite
 Ginger Ale
\$220

Wicked Local Package

Sam Adams Seasonal
 Lord Hobo 617 IPA
 Harpoon IPA
 Jack's Abbey House Lager
 Truly Hard Seltzer
 Angry Orchard Hard Cider
\$380

Sam Adams Package

Sam Adams Seasonal
 Sam Adams Juicy NE IPA
 Sun Cruiser Half & Half
 Truly Hard Seltzer
 Angry Orchard Hard Cider
Souvenir Sam Adams Beer Bucket
\$360

Beer & Wine Package

Bud Light
 Modelo
 Lord Hobo 617 IPA
 Sam Adams American Light
 Robert Mondavi Cabernet (1 Bottle)
 Robert Mondavi Pinot Grigio (1 Bottle)
\$340

Premium Beer & Wine Package

Nightshift Nite Light
 Yuengling
 Fiddlehead
 Sun Cruiser
 Boen Pinot Noir (1 Bottle)
 Kim Crawford Sauv Blanc (1 Bottle)
\$435



BEER & BEYOND

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

DOMESTIC

Bud Light
Budweiser
Coors Light
Michelob Ultra
\$58

CRAFT

Allagash White
Fiddlehead
Harpoon IPA
Jack's Abbey House Lager
Lord Hobo 617 IPA
Modelo
Nightshift Nite Lite
Sam Adams Seasonal Ale
Sam Adams New England Juicy IPA
Sam Adams American Light
Yuengling
\$68

HARD SELTZERS

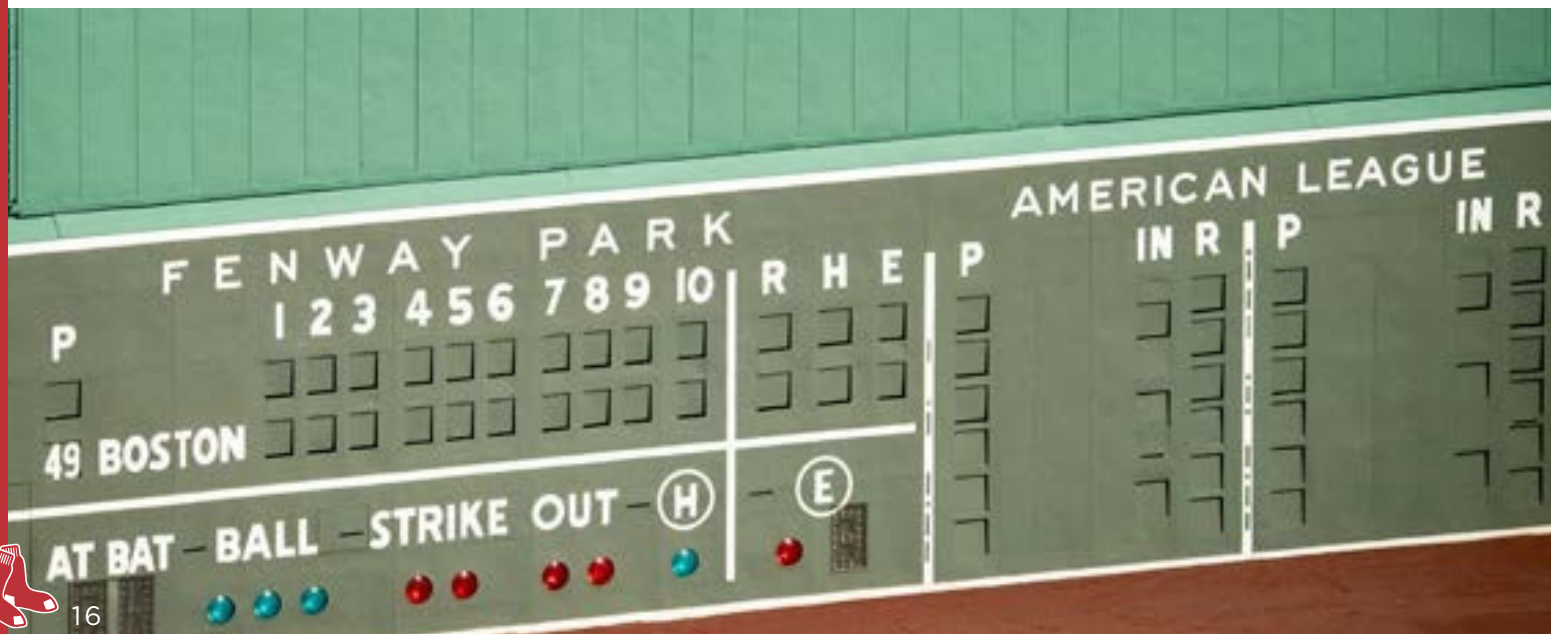
High Noon
Truly Berry Hard Seltzer
Twisted Tea
\$70

CIDER

Angry Orchard Cider
\$68

READY-TO-DRINK COCKTAILS

Dogfish Head Orange Crush
Viva Huckleberry Lime Tequila Seltzer
Long Drink
Suntory -196 Lemon Vodka Seltzer
Sun Cruiser Half & Half
Sun Cruiser Lemonade
\$72



WINE SELECTIONS

Priced per 750mL bottle.

SPARKLING WINE

Champagne & Sparkling Wine

Korbel, Brut, California	\$66
Prosecco Ruffino, Italy	\$66
Veuve Clicquot	\$275

WHITE WINE

Chardonnay

Sonoma-Cutrer, California	\$85
Cakebread, California	\$190
Simi, California	\$70
Robert Mondavi, California	\$51

Sauvignon Blanc

Cloudy Bay, New Zealand	\$75
Duckhorn, North Coast California	\$135
Kim Crawford, Marlborough	\$65
Whitehaven, New Zealand	\$55

Pinot Grigio

Ruffino, 'Lumina,' Delle Venezie, Italy	\$51
Santa Margherita, Italy	\$105
Robert Mondavi, California	\$51

Riesling

Chateau Ste. Michelle, Washington	\$51
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RED WINE

Cabernet Sauvignon

Stags Leap, California	\$175
Decoy, California	\$85
Daou, California	\$100
Robert Mondavi, California	\$51

Red Blend

Prisoner Wine Co., California	\$125
Spaceman, California	\$165

Malbec

Uco, Argentina	\$61
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Pinot Noir

Belle Glos, Santa Maria Valley	\$140
Boen, California	\$80
Robert Mondavi, California	\$51

Merlot

Decoy, California	\$85
Emmolo, California	\$60

Shiraz-Cabernet

19 Crimes, Australia	\$85
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OTHER WINE

Rosé

Fleur De Mar, France	\$65
Whispering Angel, France	\$117

RESERVE LIST

Champagne, Dom Perignon, France	\$1000
Chardonnay, Far Niente, Napa Valley	\$200
Merlot, Nickle & Nickle, Napa Valley	\$230
Cabernet, Caymus, Napa Valley	\$325



LIQUOR SELECTIONS

Price per 750mL bottle.

VODKA

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

RUM

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

BOURBON/WHISKEY

Bulleit Bourbon	\$178
Bulleit Rye	\$178
Jack Daniel's	\$138
Jameson	\$158
Jim Beam	\$103
Knob Creek	\$178
Maker's Mark	\$153
Whistle Pig 10yr	\$203

SCOTCH

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

GIN

Hendrick's	\$153
Beefeater	\$145
Tanqueray	\$128

TEQUILA

Cincoro Blanco	\$178
Cincoro Anejo	\$305
Ghost Tequila	\$140
Hornitos Plata	\$128
Hornitos Reposado	\$158
Casamigos Blanco	\$203
Casamigos Reposado	\$204
Patron Silver	\$178
RosaLuna Mezcal	\$128

COGNAC

Hennessy VSOP	\$153
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CORDIALS

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

COCKTAIL OF THE SERIES

Rotating Cocktail Inspired by the Visiting Team
\$350

ADD TEN SOUVENIER CUPS \$60



NON-ALCOHOLIC BEVERAGES

SODA

6 cans per order

Coke Coke	\$29
Zero Diet	\$29
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 Topo	\$29
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 Nectars Apple Juice	\$25

HOT BEVERAGES

8 K-Cups per order

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

MIXERS

1 bottle per order

Bloody Mary Mix	\$17
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

6 cans per order

Sam Adams Just the Haze	\$60
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POLICIES & PROCEDURES

As the exclusive caterer of Fenway Park and the Boston Red Sox, Aramark is committed to the highest standards of quality and service. The Suites Culinary Team offer comprehensive menus that blend ballpark classics and innovative new favorites that all focus on local, organic, and sustainable ingredients. Our 2026 Suite Menu offers a variety of package options to satisfy everyone's cravings or work with our Suites Team to customize your own menu with our a la 'carte options. We look forward to working with you to design your unforgettable game day experience with us at Fenway Park.

HOW TO ORDER

Once you have purchased your suite, a link to set up your account with Tapin2 will be sent. This easy-to-use online platform will allow you to select your food and beverage offerings and set up your personalized account. Within your account you will be able to create standing orders, add payment information, access past invoices or orders, and add game day menu items as needed. A member of the Suites Management team will follow up to confirm orders and is always available to assist with orders by reaching out to fenwaysuitesales@aramark.com

ORDER DEADLINE

To guarantee the best quality, presentation and service for you and your guests, pre-orders must be placed by 12:00pmEST, three business days prior to the event. Online ordering through Tapin2 will be unavailable past the deadline and must be arranged directly with a Suites team member. 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.

PAYMENT POLICY

In order to submit a food & beverage order prior to your game, a credit card will be required via Tapin2. Your account will store forms of payment for expedited future orders, if you choose. A pre-authorization will be run for the full balance prior to your event date and the full balance will be charged at the conclusion of the event. Please allow the pre-authorization charge 7-10 days to clear from the account.

Day of Game purchases are available through Tapin2, using the Event Day Menu.

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. Gratuity can be added during the pre-order process or can be added/adjusted day of game.

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.

CANCELLATIONS

No charges will be assessed to 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.

EXCLUSIVITY

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



POLICIES & PROCEDURES

POSTPONEMENT

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.

ALCOHOLIC BEVERAGES

In accordance with 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. Alcohol pre-orders will be fulfilled with verification of acceptable I.D. upon arrival.

DIETARY RESTRICTIONS

Our culinary and suites management teams are experienced in accommodating dietary requirements. There are several dietary friendly options on the existing menu, and many items can be modified to meet other dietary requirements. If you are looking for specific options or do not see items that meet 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.

PRIVATE ATTENDANTS

Every suite is staffed with an experienced Suite Attendant at no additional cost. For dedicated service, your group has the option to request a "Private Attendant" for an additional charge of \$275*. This service allows the staff member to act as your private bartender, continuously replenish food, and ensures all your requests are met in a timely manner.

*A minimum 18% gratuity is required, in addition to the Private Attendant fee.

FOOD & BEVERAGE DELIVERY

Most food and beverages will be delivered prior to the arrival of guests. Depending on the amount of food and/or the type of item ordered, some items may stagger or be delivered later into your arrival to maintain 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.

SPECIAL OCCASIONS & EVENTS

We love being a part of your celebrations! During the pre-order process, please fill out the celebration box when prompted. If you have any requests to enhance your special day, please email fenwaysuitesales@aramark.com and we will do our best to accommodate.

*Please note that Fenway Park does have guidelines on decorations within the facility. Please reach out to your Red Sox Ticket Sales representative if you would like to bring decorations to the suite. No glitter or confetti will be permitted.

