

SUITE MENU

2026 LAMBEAU FIELD PREORDER MENU



WE'RE GLAD YOU'RE HERE!

Delaware North welcomes you to the 2026 season at Historic Lambeau Field, home of the 13-time World Champion Green Bay Packers! This is more than a game day — it's a tradition, and we're proud to be a part of it.

Delaware North is proud to be the exclusive catering partner to the Green Bay Packers, bringing over 100 years of culinary and hospitality expertise to every event. From our kitchens to your suite, that dedication to excellence is felt in every detail.

As a global leader in hospitality — operating across four continents and serving nearly half a billion guests each year — we bring a world of experience to Lambeau Field. But what drives us isn't scale. It's the more than 40,000 passionate associates who show up every day determined to exceed your expectations.

This season, our culinary team has crafted a suite menu designed to delight. Expect timeless fan favorites alongside locally inspired dishes, regional specialties, handcrafted cocktails, and indulgent desserts — all made with care and an eye for quality.



We hold ourselves to the highest standard in event coordination, culinary excellence, and personalized service. Your experience matters to us, and we welcome any feedback or requests that will help make your time here extraordinary.

It is our privilege to share this season with you at Lambeau Field. Thank you for trusting us to be part of your game day.

Cheers!

Brett Pietsch, PC1
Executive Sous Chef

Sara Shikoski
Premium Services Manager

Zac Ladubec, PC1
Executive Chef



SUITE ORDERING DEADLINES

PAR STOCK

Par stocking is a convenient and time-saving tool for you to ensure beverages of your choice are in your suite for each event.

A separate Par Stocking event will take place as the first Preseason order is due. If you would like to start a Par for the season, please use this event to establish your beverage selections.

Par Stock Set-Up

Orders due by 11 AM on Wednesday, August 19th, 2026

All orders are due six (6) business days before each event.

*Game not played on Sunday

FAMILY NIGHT

8/7/2026 Packers Family Night

Orders are due by 11 AM, Friday, July 31st, 2026

PRESEASON

8/28/2026 vs. Arizona Cardinals

Orders are due by 11 AM, Thursday, August 20th, 2026

REGULAR SEASON

9/6/2026 vs Notre Dame

Orders are due by 11 AM Friday, August 28th, 2026

09/24/2026 vs Atlanta Falcons

Orders are due by 11 AM Wednesday, September 16th, 2026

10/11/2026 vs Chicago Bears

Orders are due by 11 AM Friday, October 2nd, 2026

10/18/2026 vs Dallas Cowboys

Orders are due by 11 AM Friday, October 9th, 2026

10/29/2026 vs Carolina Panthers

Orders are due by 11 AM Wednesday, October 21st, 2026

11/15/2026 vs Minnesota Vikings

Orders are due by 11 AM Friday, November 6th, 2026

12/13/2026 vs Buffalo Bills

Orders are due by 11 AM Friday, December 4th, 2026

12/20/2026 vs Miami Dolphins

Orders are due by 11 AM Friday, December 11th, 2026

1/4/2027 vs Houston Texans

Orders are due by 11 AM Friday, December 25th, 2026

1/9/2027 or 1/10/2027 vs Detroit Lions

Orders are due by 11 AM Friday, January 1st, 2027

Please contact Delaware North Sportservice for all your food and beverage service needs.

SUITE MANAGEMENT TEAM

Premium Services Manager - Sara Shikoski

SShikosk@delawarenorth.com - (920) 965-3772

Suites Coordinator - Alexis Kempin-Ellis

GBSuites@DelawareNorth.com - (920) 965-3773

Executive Chef - Zac Ladubec

ZLadubec@delawarenorth.com - (920) 965-3762

Executive Sous Chef - Brett Pietsch

BPietsch@delawarenorth.com - (920) 965-3743

General Manager - Eric Sampson

GOT EVERYTHING YOU NEED FOR YOUR TEAM?

- ☐ BEVERAGE EXPERIENCE
- ☐ BEER, WINE, SPIRITS & MIXERS
- ☐ SOMETHING TO GRAZE ON
- ☐ JUST THE BEGINNING
- ☐ SOMETHING FROM THE GARDEN
- ☐ SOMETHING TO HOLD
- ☐ THE MAIN EVENT
- ☐ PARTY PLATTERS
- ☐ DESSERTS



DIETARY INDEX

GLUTEN-FREE

Classic Popcorn
Chips & Dip
Salsa Trio
Game Day Chili
(minus crackers & fried onion)
Chicken Wings
(cannot guarantee GF fryer)
Shrimp Cocktail
Sushi Platter (minus soy sauce)
Vegetable Tray
(minus dressing)
Fruit Salad
WI Cheese Platter (minus crackers)
Choice of Salad Toppers
Maple-Bacon Baked Beans
Creamy Coleslaw
Fresh Grilled Burgers (minus buns)
Johnsonville® Bratwursts
(minus buns & mustard)
Hot Dogs (minus buns)
Beyond® Burgers (minus buns)
Rotisserie Chicken
Peppercorn Crusted Tenderloin
Smoked Salmon (minus crackers)
Backyard BBQ Platter
(minus cornbread)
Mixed Greens Garden Salad
(minus dressing)
Cranberry Pecan Mixed Greens Salad
(minus dressing)
Greens & Grains Salad

VEGAN

Gourmet Mixed Nuts
Souvenir Snack
Salsa Trio
Vegetable Tray
(minus dressing)
Mixed Greens Garden Salad
(minus dressing)
Fruit Salad
Greens & Grains Salad

CONTAINS NUTS

Gourmet Mixed Nuts
Cranberry Pecan
Mixed Greens Salad
Cookie & Brownie Combo
Lambeau Field Bake Sale
Snack Station

VEGETARIAN

Classic Popcorn
Snack Station
Souvenir Snack
Hot Pretzel Sticks & Cheese
Chips & Dip
Beer Cheese Dip & Pretzel Twists
Add-On Guacamole
Add-On Queso
Spinach & Artichoke Dip
Sargento® Fried Cheese Curds
Mixed Greens Garden Salad
Traditional Caesar Salad
Mediterranean Couscous Salad
Creamy Coleslaw
Pasta Salad
Beyond® Burgers
Brew Pub® Cheese Pizza
Pack 'N Cheese
Cookie & Brownie Combo
Lambeau Field Bake Sale

FOOD ALLERGY AWARENESS

Please be advised the food prepared in our kitchens and fryers may have come into contact with or contain these food allergens: Fish, Shellfish, Peanuts, Tree Nuts, Wheat, Milk, Eggs, Soy, and Sesame.

HAVE A FOOD ALLERGY?

The guide provided is intended to be used as a reference only. While Delaware North does our best efforts to keep items in accordance to their dietary restrictions, we rely on our vendors' allergy warnings and ingredient listings. With ingredient substitutions and recipe revisions, cross-contact with allergens are possible. We cannot guarantee any food item will be completely free of allergens.



BEVERAGE EXPERIENCE

Each bar includes everything you need to craft exceptional cocktails right in your suite — from premium ingredients to expert-crafted recipes, we've got you covered for the ultimate mixology experience!

SPRITZ BAR \$225

Aperol Spritz, Prosecco, Club Soda, Orange Wedges

TIKI BAR \$340

Bacardí Superior, Bacardí Reserva Ocho, Finest Call Single Pressed Lime Juice, Orange Juice, Passion Fruit Puree, Grenadine, Fever-Tree Ginger Beer, Oranges, Limes, Maraschino Cherries

WHISKEY FLIGHT BAR \$425

Crown Royal Apple 375 mL, Crown Royal Peach 375 mL, Crown Royal Vanilla 375 mL, Crown Royal Deluxe 375 mL, Finest Call Single Pressed Lime Juice, Orange Juice, Prosecco, Fever-Tree Ginger Beer, Aromatic Bitters, Lemon Juice, Peach Schnapps, Cranberry Juice, Grenadine, Oranges, Limes, Lambeau Field Rocks Glasses (4)

MARGARITA BAR \$450

Casamigos Blanco, Organic Margarita Mix, Organic Mango Margarita Mix, Sparkling Grapefruit Mix, Agave Nectar, Finest Call Single Pressed Lime Juice, Fresca 6-pack, Limes

ULTIMATE BLOODY MARY BAR \$335

Tito's Vodka, Bloody Mary Mix, Worcestershire Sauce, Tabasco Sauce, Celery Salt, Celery, Stuffed Olives, Cocktail Onions, Lemons, Pickles, Demitri's Pepperoni Straws, Demitri's Bacon Rim Shot

WISCONSIN OLD FASHIONED BAR \$360

Korbel Brandy, Crown Royal, Old Fashioned Mix, Stuffed Olives, Maraschino Cherries, Aromatic Bitters, Sprite 6-pk, Fresca 6-pk, Oranges, Lambeau Field Rocks Glasses (4)

Upgrade:

Additional Lambeau Field Rocks Glasses \$15.99



Each kit serves approximately 12-18 guests,
unless otherwise noted.



MEAL BUNDLES

ACME CONCESSIONS \$1,047

Classic Popcorn
Chips & Dip
Souvenir Snack
Sargento® Fried Cheese Curds
Chicken Wings
Fresh Grilled Burgers
Hot Dogs
Johnsonville® Bratwursts
BBQ Pulled Pork Sliders
Mixed Greens Salad
Lambeau Field Bake Sale

CHAMPIONS \$1,433

Mixed Nuts
Chips & Dip
Souvenir Snack
Wisconsin Cheese Platter
Fresh Fruit Salad
Vegetable Tray
Smoked Salmon
Johnsonville® Bratwursts
Chicken Tenders
Peppercorn-Crusted Tenderloin
Chef's Seasonal Salad
Seasonal Cobbler

LOCAL WISCONSIN \$878

Classic Popcorn
Snack Station
Chips & Dip
Beer Cheese Dip & Pretzel Twists
Sargento® Fried Cheese Curds
Pack 'N Cheese
Johnsonville® Bratwursts
Game Day Chili
Maple-Bacon Baked Beans
Coleslaw
Vegetable Tray
Brew Pub® Pepperoni Pizza
Cookie & Brownie Combo

SOUTH OF THE END ZONE \$931

Classic Popcorn
Salsa Trio
Guacamole
Queso
Fresh Fruit Salad
Spinach Artichoke Dip
Game Day Chili
Brisket Tacos
Shrimp Cocktail
Traditional Caesar Salad
Grilled Chicken Topper
Lambeau Field Bake Sale

WHITE WINES



PINOT GRIGIO

ECCO DOMANI | CALIFORNIA \$49

ELANA WALCH | ITALY \$83

SAUVIGNON BLANC

DUCKHORN | NAPA VALLEY \$87

KIM CRAWFORD

MARLBOROUGH, NEW ZEALAND \$67

FRENZY | MARLBOROUGH, NEW ZEALAND \$78

ROSÉ



WOLLERSHEIM BLUSHING ROSÉ

PRAIRIE DU SAC, WISCONSIN \$47

PEYRASSOL LA CROIX

PROVENCE, FRANCE \$66

RIESLING

CHATEAU STE. MICHELLE

COLUMBIA VALLEY \$49

CHARDONNAY

CHALK HILL | SONOMA COAST \$80

CHARLES WOODSON'S INTERCEPT

MONTEREY COUNTY \$77

TALBOTT KALI HART ESTATE GROWN

CENTRAL COAST \$76

CAKEBREAD CELLARS | NAPA VALLEY \$109

SPARKLING

MIDNETTO AVANTGARDE PROSECCO

VENETO, ITALY \$55

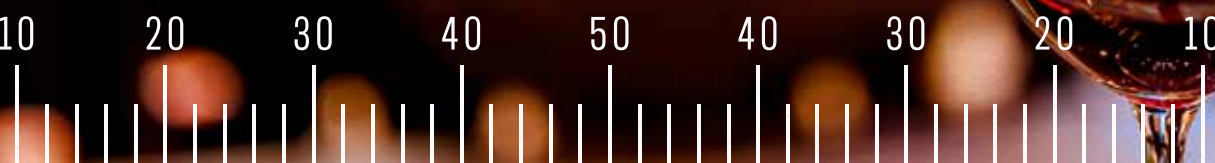
VEUVE CLICQUOT BRUT CHAMPAGNE

FRANCE \$290



Local Wisconsin

RED WINES



PINOT NOIR

SEA SUN BY CAYMUS | CALIFORNIA \$50

LA CREMA | MONTEREY \$72

BELLE GLOS CLARK & TELEPHONE

SANTA MARIA VALLEY \$114

RED BLEND

 WOLLERSHEIM SCARLET FUMÉ

PRAIRIE DU SAC, WISCONSIN \$49

DRIN SWIFT ABSTRACT | CALIFORNIA \$155

THE PRISONER | CALIFORNIA \$128

MALBEC

RED SCHOONER VOYAGE | ARGENTINA \$105

CABERNET SAUVIGNON

SEBASTIANI | CALIFORNIA \$70

CHARLES WOODSON'S INTERCEPT

PASO ROBLES \$77

DAOU | PASO ROBLES \$85

 WOLLERSHEIM

PRAIRIE DU SAC, WISCONSIN \$90

Available in 16 oz. 6-pack, unless otherwise noted.

BEER + SELTZER



EASY DRINKING

COORS LIGHT | REFRESHING & MILD \$47

MILLER LITE | CRISP & CLEAN \$47

MILLER HIGH LIFE
SLIGHTLY SWEET & BUBBLY \$47

BUSCH LIGHT | SMOOTH \$47

MICHELOB ULTRA | CRISP & LIGHT \$47

CRAFT & LOCAL FAVORITES

 NEW GLARUS SPOTTED COW | SMOOTH,
SLIGHTLY FRUITY CREAM ALE \$47 (12 oz. cans)

 BADGER STATE BRW-SKI
CLEAN, BALANCED CRAFT LAGER \$62

 STILLMANK WISCO DISCO
MALTY, CARAMEL & LIGHT HOPS AMBER ALE \$62

IPAS & HOPPY ALES

 LEINENKUGEL'S TROPICAL HAZY IPA
JUICY, TROPICAL FRUIT \$52 (19.2 oz. cans, 4-pack)

 HINTERLAND INDIA PALE ALE
BOLD HOPS, PINE & CITRUS \$62

 HINTERLAND SAVING GRACIE
GLUTEN-FREE, CRISP, CITRUS,
LIGHT BITTERNESS \$62 (12 oz. cans)

WHEAT, FRUIT & SEASONALS

BLUE MOON BELGIAN WHITE
ORANGE, CORIANDER & CREAMY \$57
(19.2 oz. cans, 4-pack)

 LEINENKUGEL'S SUMMER SHANDY
CITRUS, SMOOTH WHEAT \$52

 HINTERLAND CHERRY WHEAT ALE
TART CHERRY, SMOOTH WHEAT \$62

HARD SELTZERS & REFRESHERS

TOPO CHICO STRAWBERRY GUAVA
REFRESHING & FRUIT FORWARD \$57

HAPPY THURSDAY STRAWBERRY REFRESHER
SWEET & JUICY \$57

NON-ALCOHOLIC

COORS EDGE | MALTY & SMOOTH \$37 (12 oz. cans)

BLUE MOON N/A | BALANCED,
CRISP & CITRUSY NOTES \$37 (12 oz. cans)



Available in a 1 L bottle, unless otherwise noted.



SPIRITS

VODKA

TITO'S \$110
GREY GOOSE \$132
BELVEDERE ORGANIC \$210

GIN

TANQUERAY \$83
HENDRICK'S \$104
MONKEY 47 \$355

TEQUILA

CASAMIGOS BLANCO \$260
CASAMIGOS REPOSADO \$279
DON JULIO BLANCO (750 mL) \$255
PATRON SILVER (750 mL) \$213
HERRADURA REPOSADO \$236

RUM

BACARDÍ SUPERIOR \$61
MALIBU COCONUT \$62
CAPTAIN MORGAN ORIGINAL SPICED \$85

AMERICAN WHISKEY

JACK DANIEL'S TENNESSEE \$104
WHISTLEPIG PIGGYBACK RYE \$120

ZERO PROOF SPIRITS (700 mL) \$93

CLEANCO TEQUILA ALTERNATIVE
CLEANCO VODKA ALTERNATIVE
CLEANCO SPICED RUM ALTERNATIVE

BOURBON WHISKEY

MAKER'S MARK \$104
ANGEL'S ENVY (750 mL) \$254
WOODFORD RESERVE \$128

INTERNATIONAL WHISKY/WHISKEY

JAMESON \$93
CROWN ROYAL \$109
JOHNNIE WALKER BLACK LABEL \$129
THE MACALLAN 12 YR. (750 mL) \$158

BRANDY & COGNAC

KORBEL BRANDY \$60
 WOLLERSHEIM PRESS HOUSE BRANDY \$108
HENNESSY VSOP COGNAC \$268

LIQUEUR

FIREBALL CINNAMON WHISKY \$68
BAILEYS IRISH CREAM \$78
SOUTHERN COMFORT \$88
APEROL \$106

Add: Chocolate Cordial Cups \$5/each

READY TO DRINK COCKTAILS

 CARBLISS BLOOD ORANGE
VODKA COCKTAIL (12 oz. cans) \$83
 CARBLISS BLACK RASPBERRY
VODKA COCKTAIL (12 oz. cans) \$83
 CARBLISS CRANBERRY
VODKA COCKTAIL (12 oz. cans) \$83
CROWN ROYAL
WASHINGTON APPLE (12 oz. cans) \$80

JELLO SHOTS

Green & Gold vodka jello shots
from the dessert cart \$16



Local Wisconsin

Available in a 6-pack, unless otherwise noted.

MIXERS + MORE



SOFT DRINKS

COCA-COLA \$23

DIET COKE \$23

SPRITE \$23

SPRITE ZERO \$23

GINGER ALE \$23

MELLO YELLO \$23

BARQ'S ROOT BEER \$23

ORANGE FANTA \$23

FRESCA \$23

LEMONADE \$23

 NICOLET STILL BOTTLED WATER \$32

PERRIER SPARKLING BOTTLED WATER \$32

MIXERS & JUICES

SWEET VERMOUTH \$15

DRY VERMOUTH \$15

OLD FASHIONED MIX \$16

FINEST CALL SINGLE PRESSED LIME JUICE \$20

ORANGE JUICE \$16

CRANBERRY JUICE \$16

BLOODY MARY MIX \$16

TONIC WATER \$20

CLUB SODA \$20

HOT BEVERAGES

COFFEE & TEA SERVICE

Brew in your suite when you are ready!

A variety of premium coffee,
decaffeinated coffee & teas \$65

HOT CHOCOLATE

Milk chocolate K-Cups, whipped cream,
mini marshmallows \$65

ENERGY DRINKS

MONSTER \$48

MONSTER ZERO ULTRA \$48

COCKTAIL GARNISHES

LEMONS \$9

LIMES \$9

ORANGES \$9

CELERY SALT \$8

MARASCHINO CHERRIES \$12

PIMENTO-STUFFED OLIVES \$12

COCKTAIL MUSHROOMS \$12

PICKLES \$16

BOLD & SPICY ADD-INS

WORCESTERSHIRE SAUCE \$10

TABASCO SAUCE \$12

AROMATIC BITTERS \$28



Local Wisconsin

All selections serve approximately 16 guests, unless otherwise noted.



SOMETHING TO GRAZE ON

POPCORN & NUTS

CLASSIC POPCORN ★ G V

Endless supply of butter-flavored popcorn in a souvenir bucket \$40

Enhance Your Popcorn

Trio of flavors to enhance your endless supply of popcorn. White Cheddar, Ranch, and Sweet Kettle Corn flavors \$15

GOURMET MIXED NUTS N V \$69

DIPS

CHIPS & DIP ★ G V

Kettle chips with French onion dip \$47

BEER CHEESE DIP & PRETZEL TWISTS \$50

SALSA TRIO ★ G V

Pico de gallo, salsa roja, corn & black bean salsa, corn tortilla chips \$60

Upgrade your trio with chili \$24

Upgrade your trio with queso \$24

Upgrade your trio with guacamole \$28

SPINACH ARTICHOKE DIP G V

Warm spinach & artichoke dip, mozzarella, tortilla chips \$95



SNACKS & CANDY

SNACK STATION N V

Puppy chow, caramel popcorn, cheddar popcorn in a souvenir bucket \$85

SOUVENIR SNACK ★ V

Fritos, snack mix, pretzel twists \$85

HOT PRETZEL STICKS & CHEESE \$62

All selections serve approximately 16 guests, unless otherwise noted.



JUST THE BEGINNING

SMALL BITES

CRAB RANGOON

Cream cheese, shredded crab, green onions, sweet chili dipping sauce \$75

GAME DAY CHILI ★ G

Cheddar cheese, jalapeños, sour cream, fried onions, oyster crackers \$115

CHICKEN TENDERS ★

BBQ & ranch dipping sauces \$128
Delivered at kickoff

CHICKEN WINGS ★

Plain chicken wings, BBQ sauce, traditional Buffalo sauce, ranch \$132
Delivered at kickoff

SWEDISH MEATBALLS

House-made meatballs in thickened veal stock with sour cream & sherry wine, finished with fresh herbs \$105

SHRIMP COCKTAIL G

Jumbo shrimp, horseradish cocktail sauce, classic mustard & fresh lemon \$150

SUSHI PLATTER G

Assorted sushi, wakame salad, Sriracha & soy sauce \$230

CRAB CAKES

Lump crab meat, Italian parsley, mayo, egg, lemon, Cajun red pepper aioli, dressed greens \$150

SMOKED SALMON V

Eggs, cornichons, crème fraîche, gourmet crackers \$185
Served cold



SIDES

MAPLE-BACON BAKED BEANS \$50

CREAMY COLESLAW \$61

CHEESES, FRUITS & CRUDITÉS

SARGENTO® FRIED CHEESE CURDS ★ V

Served with marinara & ranch \$65
Delivered at kickoff

VEGETABLE TRAY G V

Green beans, grape tomatoes, celery sticks, broccoli, cucumber, baby carrots, buttermilk ranch \$90

WISCONSIN CHEESE PLATTER

Assortment of local Wisconsin cheeses, fresh & dried fruit, cheese curds, summer sausage, gourmet crackers \$140

All selections serve approximately 16 guests, unless otherwise noted.



SOMETHING FROM THE GARDEN

MIXED GREENS GARDEN SALAD

Cherry tomatoes, radishes, carrots, cucumbers, ranch \$72

CRANBERRY PECAN MIXED GREENS SALAD

Bacon, cranberries, red onions, candied pecans, chèvre, poppyseed dressing \$75

TRADITIONAL CAESAR SALAD

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$73

GREENS & GRAINS SALAD

Quinoa, baby kale, roasted sweet potato, black beans, red onion, lemon vinaigrette \$85

SEASONAL SALAD

Please see this event's newsletter for further information or call our Suites Coordinator at (920)-965-3773 \$78

PASTA SALAD

Cavatappi pasta, grape tomatoes, red onion, bell pepper, shaved broccoli, creamy pesto, Parmesan \$85

FRUIT SALAD

Watermelon, honeydew, pineapple, cantaloupe, mango, fresh berries, citrus-tajín dressing \$105

Chilled Salad Topper

Grilled chicken strips \$25

Sliced bacon \$25



All selections serve approximately 16 guests, unless otherwise noted.



SOMETHING TO HOLD



FRESH GRILLED BURGERS ★

Cheddar, lettuce, tomato, red onion, traditional buns \$155

Enhance Your Burgers Bar

Triple threat sauce, fried onion, maple bacon bits, sweet & spicy pickles \$45

JOHNSONVILLE® BRATWURSTS ★

Bratwurst, sauerkraut, beer mustard, traditional rolls \$130

HOT DOGS ★

16 beef franks, traditional rolls & condiments \$125

Top Your Dogs

Add a side of chili \$24

Add a side of shredded cheese \$23

BEYOND® BURGERS Serves 12

Plant based burgers, pickled peppers, herb whipped feta, red pepper tahini, black 'n bleu seasoning \$100
Vegan by request

PULLED PORK SLIDERS ★

BBQ pulled pork, pickles, King's Hawaiian rolls \$130

MEATBALL SLIDERS

Chicken Parmesan meatballs, marinara, provolone, fresh hoagie rolls \$155

ROAST BEEF SLIDERS

Roasted sirloin, shaved red onion, white cheddar, arugula, horseradish aioli, herb-roasted focaccia \$180
Served ambient

TURKEY CLUB SUB

Smoked turkey breast, bacon, smoked gouda, iceberg lettuce, roasted tomato, chive mayo, beer mustard on a sub bun \$170
Served ambient

BRISKET TACOS

House-smoked brisket, Dr. Pepper BBQ, roasted corn & poblano salsa, cherry chipotle crema, cilantro, flour tortillas \$170

Add guacamole \$28

PIZZA *Serves 8*

Delivered at halftime

BREW PUB® CHEESE PIZZA ★

Fresh tomato sauce, white cheddar cheese, and over 1/2 pound of real Wisconsin mozzarella cheese! \$32

BREW PUB® PEPPERONI PIZZA ★

Fresh tomato sauce, flavorful pepperoni slices, diced pepperoni pieces, and over 1/2 pound of real Wisconsin mozzarella cheese! \$34

BREW PUB® SUPREME PIZZA ★

Fresh tomato sauce, large nuggets of zesty sausage, flavorful pepperoni slices, premium green & red peppers, onions, mushrooms, and with over 1/2 pound of real Wisconsin mozzarella cheese! \$34

PASTA

PACK 'N CHEESE ★

House cheese sauce, herb bread crumbs \$126

BBQ PACK 'N CHEESE

BBQ pulled pork, house cheese sauce, herb bread crumbs \$145

BUFFALO PACK 'N CHEESE

Buffalo chicken, house cheese sauce, bleu cheese crumbles \$145

All selections serve approximately 16 guests, unless otherwise noted.



THE MAIN EVENT



BARBECUE CHICKEN

8-cut chicken, corn on the cob, mashed potatoes, BBQ sauce \$185

PEPPERCORN-CRUSTED TENDERLOIN

Sweet potato hash, braised kale with bacon, bourbon-rosemary compound butter \$380

GARLIC SHRIMP

Sautéed shrimp, spinach, roasted tomato, lemon cream, Parmesan, linguine \$190

All selections serve approximately 16 guests, unless otherwise noted.



PARTY PLATTERS



Platters have been created by our chefs to wow your guests and are intended to serve 20-24 people as a grazing centerpiece. Platters are delivered during the first quarter.

4TH DOWN FIESTA PLATTER

House-fried tortilla chips, chipotle-braised shredded chicken, white cheddar chorizo sauce, corn & black bean salsa, fresh guacamole, hearty tomato salsa, cilantro-lime crema, pickled jalapeños \$340

TAILGATE TRIO PLATTER

Chicken Parmesan sliders with marinara & Mozzarella, Italian beef sliders with Provolone & Giardiniera, potato wedges, chicken wings with garlic Parmesan dry rub, ranch, bleu cheese, celery, carrot \$515

BACKYARD BBQ PLATTER

BBQ pork ribs, smoked brisket, rotisserie chicken, maple-bacon baked beans, coleslaw, cornbread \$600

SUPPER CLUB PLATTER

Slow-roasted prime rib, peel 'n eat shrimp, creamed spinach, sautéed mushrooms & onions, whipped potatoes, béarnaise, cocktail sauce, dinner rolls, butter \$750



LET'S TALK ABOUT DESSERT

COOKIE & BROWNIE COMBO ★ N

Freshly baked cookies & brownies \$85

LAMBEAU FIELD BAKE SALE N

Lemon bars, assorted brownies, cookies, crispy treats \$110

SEASONAL COBBLER

Rotating selection of house-made fruit cobbler with sweet and crumbly topping \$90

RED VELVET CAKE *Serves 14*

Red velvet cake with cream cheese frosting, chocolate shavings, and whipped topping \$100

SPECIAL OCCASION DESSERT

Contact our Suites Coordinator at (920) 965-3773 to arrange for a custom cake or designer cookies in your suite

SUITE TEMPTATION CART

Wow your guests by ending on a high note! Complete your luxury experience with our Chef's selection of signature desserts, candies, and cordials
Prices vary by selection



POLICIES & PROCEDURES

HOW TO PLACE AN ORDER ONLINE

Delaware North Sportservice offers a Preorder Menu, which includes an extensive list of offerings with pre-event pricing for any orders placed by the preorder deadline. To ensure that we are able to meet your food and beverage requirements, we request all preorders by 11 a.m. at least six (6) business days prior to your event date.

WHEN WILL MY ORDER BE DELIVERED?

Pre-ordered menu items are served when gates open. To guarantee freshness, the following items are delivered at scheduled times during the event:

Delivered at Kickoff: Chicken Tenders, Chicken Wings,
Sargento Fried Cheese Curds
Delivered during first quarter: Party Platters
Delivered at Halftime: Pizzas

ONLINE ORDERING PROCESS

To place your food and beverage orders, please use our online ordering portal, MyVenue.
<https://suites.myvenue.com/>

- a) You will need to enter the venue code, GRBFB, the first time you log in.
- b) Enter the username and password information provided to you. Your username is your email address. If you have an account, but do not remember the password, click "Can't Log In?" at the bottom of the window to have a password reset link sent to you.

GAME DAY ORDERING PROCESS

Game Day ordering is designed to supplement your pre-event order — not replace it. For the best selection and pricing, we strongly encourage placing your order at least six (6) business days in advance. For any last-minute needs, a limited selection of Suite Menu items are available for order from gates open through the end of 3rd quarter for food and end of 4th quarter for beverages

Please allow approximately 45 minutes for all Game Day orders to be delivered.

A credit card must be on file with Delaware North Suites Office prior to the event or provided to your suite Attendant at the time of ordering.

METHOD OF PAYMENT

Option 1: Credit Card on File

Delaware North accepts all major credit cards including Visa, Mastercard, American Express, and Discover. We will not charge your credit card until the conclusion of the event you have ordered for.

Option 2: Escrow Account

An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, a check is sent to Delaware North Sportservice Suite Office to be deposited in the escrow account. An escrow can be initiated with a minimum balance of \$8,000. When the escrow drops below \$1,000, you will be asked to replenish your account. If the escrow balance reaches \$0, you will be asked to provide a credit card for all charges until the escrow account is funded.

Please send checks to:
Delaware North Sportservice
ATTN: Accounting
1265 Lombardi Avenue
Green Bay, Wisconsin 54304



Continued →

POLICIES & PROCEDURES

CANCELLATIONS

Should you need to cancel a food or beverage order, please contact our Suites Coordinator at (920) 965-3773, at least 48 hours prior to your event. Full price will be charged to the bill for all cancellations within 48 hours of the event date.

ALCOHOLIC BEVERAGES

To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Wisconsin and Lambeau Field, no alcoholic beverages may be brought in or removed from your Suite at any time. It is the responsibility of the Suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their Suite. We reserve the right to check for proper identification and refuse service to a person who appears to be intoxicated.

At the end of each season, suite holders have two options for any remaining beverages:

- **Pick up** all items — including soda, water, beer, wine, mixers, and liquor — during the designated end-of-season clean-out.
- **Leave** liquor and unopened wine in the suite for use the following season; only items that expire must be removed or they will be discarded.

TAX & ADMINISTRATIVE FEE

An industry-standard 22% administrative fee is applied to all food and beverage orders and retained by Delaware North to help offset operational costs and enhance your experience. All services are subject to 5.5% sales tax. This fee is separate from gratuity — gratuities are always at the suiteholder's discretion.

AMENDMENTS

The Green Bay Packers and Delaware North Sportservice reserve the right to amend Lambeau Field Suite Rules and Regulations at any time if deemed necessary. All amendments will be communicated to the Suites Administrator via email or mail.

