

# *suite* **menu**



Online Ordering | [SuiteEats.com/Soldier Field](https://SuiteEats.com/SoldierField)



*contents*

**packages**

— 3 —

**à la carte**

— 7 —

**beverages**

— 20 —

**the scoop**

— 29 —

# packages





# packages



Packages serve 12 guests unless otherwise noted.

## All-American

— 800 —



### Bottomless Freshly Popped Popcorn

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

**Farmers Market Dips & Veggies**    
Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

### Spicy Wings

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

**Chopped Vegetable Salad**    
Romaine, Spinach, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

### The Italian

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


### Vienna Beef Chicago-Style Hot Dogs

Onions, Tomato Wedges, Green Relish, Pickle Spears, Sport Peppers, Yellow Mustard, Celery Salt

## MVP


— 750 —

### Bottomless Freshly Popped Popcorn

**House-Made Potato Chips & Gourmet Dips**   
Kettle-Style Potato Chips, Roasted Garlic Parmesan Dip, French Onion Dip, Dill Pickle Dip

**Seasonal Fresh Fruit**    
In-Season Fruits & Berries

**Classic Caesar Salad**  
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

**Three Cheese Mac**   
Cheddar, Parmesan & American Cheeses

### Creamy Mini Buffalo Chicken Sandwiches

Shredded Chicken, Cream Cheese, Buffalo Hot Sauce, Cheddar Cheese, Scallions, Mini Rolls, Santitas Tortilla Chips, Celery Sticks

### Vienna Beef Kosher-Style Hot Dogs

Traditional Condiments, Kettle-Style Potato Chips



*The Chicago dogs*

# packages

Packages serve 12 guests unless otherwise noted.

## Classic Chicago

— 995 —

### Nuts On Clark Popcorn

Original Caramelcorn &  
Real Cheesecorn Mix



### Local-Style Chicago Potato Chips

Chicago Hot Dog, Italian Beef,  
Hot Giardiniera

### House-Made Potato Chips & Gourmet Dips

Roasted Garlic Parmesan Dip,  
French Onion Dip, Dill Pickle Dip

### BLT Salad

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

### Meatball Sliders

Marinara Sauce, Grated Parmesan  
Cheese, Parsley, Mini Soft Sub Rolls

### Italian Beef & Sausage

Spicy Giardiniera, Sweet Peppers,  
Mini Soft Rolls

### Vienna Beef Chicago-Style Hot Dogs

Onions, Tomato Wedges, Green Relish,  
Pickle Spears, Sport Peppers,  
Yellow Mustard, Celery Salt

## The Winning Play

— 1,400 —

### House-Made Roasted Snack Mix

Pistachios, Cashews, Almonds,  
Dried Olives

### Tapas Board

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

### Baby Artichokes & Green Bean Salad

Heirloom Tomatoes, Peas,  
Roasted Carrots, Citrus Vinaigrette

### Crostini Trio

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

### Vienna Beef Chicago-Style Hot Dogs

Onions, Tomato Wedges, Green Relish,  
Pickle Spears, Sport Peppers,  
Yellow Mustard, Celery Salt

### Steakhouse Beef Tenderloin

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

### Roasted Chicken Bánh Mì

Daikon, Carrots, Cilantro, Jalapeño,  
Sriracha Aioli, Baguette

# à la carte



à la carte

# Cool Appetizers

Cool Appetizers serve 12 guests unless otherwise noted.



## Artisan Charcuterie & Cheeses • 210

Locally Sourced Cheeses, Assorted Italian Meats, Dried Fruits, Nuts, Olives, Honey, Lavosh Crackers

## Farmers Market Dips & Veggies V AVO • 170

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

## Seasonal Fresh Fruit VP AVO • 145

In-Season Fruits & Berries

## Chilled Shrimp Cocktail AVO

• 210 / 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Lemons

## Olive & Whipped Feta Platter V • 165

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

## Chef's Signature Rolls • 250

Traditional Sushi Rolls Including: Spicy Tuna, Salmon, California, Shrimp Tempura, Godzilla, Deluxe Vegetarian

*farmers market  
dips & veggies*



*The chicken Tender  
& sauce zone*



## à la carte

# Warm Appetizers

Warm Appetizers serve 12 guests unless otherwise noted.

## Loaded Nacho Bar • 155

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

*Upgrade your Loaded Nacho Bar from Beef Chili to:*

- [Beef Barbacoa 220](#)
- [Chicken Tinga 190](#)

## Jalapeño Artichoke Dip • 155

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

## Spicy Wings • 180

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

## The Chicken Tender & Sauce Zone • 230



Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Izzy's Honey Dill
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

## Quesadilla Duo • 195

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

## Empanadas • 150

- [Argentine Beef](#)  
All-Natural Ground Beef, Red Peppers, Scallions, Potatoes, Green Olives, Traditional Dough
- [Chipotle Chicken](#)  
All-Natural Chicken, Chipotle Peppers, Onions, Basil, Tomatoes, Paprika Dough
- [Portobello, Spinach & Mozzarella](#)   
Onions, Mozzarella, Ethiopian Spices, Spinach Dough
- [Salsas](#)   
Chimichurri, Aji Verde



## à la carte

## Greens

Greens serve 12 guests unless otherwise noted.

**Goddess & Gem**  • 155

Gem Lettuce Leaves, Romaine Hearts, Fresh Basil, Toasted Hazelnuts, Dried Cranberries, Sungold Tomatoes, Green Goddess Dressing

**Street Corn Salad**   • 155

Mixed Greens, Sweet Corn, Cherry Tomatoes, Ancho Chili Dust, Fresno Chiles, Burrata Cheese, Cotija Cheese, Aji Verde Dressing

**Chopped Vegetable**
**Salad**   • 150

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

**Italian Chopped Salad** • 165

Romaine, Grilled Chicken, Bacon, Pasta, Tomatoes, Red Onions, Gorgonzola Cheese, Honey Mustard Vinaigrette

**Classic Caesar Salad** • 150

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

*Upgrade your Caesar Salad by Adding:*

- [Grilled Chicken 200](#)
- [Shrimp 220](#)

**BLT Salad** • 150

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





*meatball  
sliders*

à la carte

## Classics

Classics serve 12 guests unless otherwise noted.

### Tuna En Suite • 215

Chilled Coriander-Crusted Seared Tuna, Arugula, Green Beans, Crispy Smashed Potatoes, Kalamata Olives, Castelvetrano Olives, Pickled Red Onions, Caper Berries, Jammy Eggs, Lemon Vinaigrette

### Meatball Sliders • 165

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

### Picnic Fried Chicken

#### Basket • 225

White Bread, Pickles, Hot Sauces, Copycat Sauce, Ranch Dipping Sauce

### Steakhouse Beef

#### Tenderloin • 375

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

### Pilsen Taco Bar • 325

Pork Carnitas & Braised Beef Barbacoa, Salsa Verde, Salsa Roja, Fresh Sliced Jalapeños, Pickled Red Onions, Queso Fresco, Cilantro Lime Crema, Corn Tortillas

### Italian Beef & Sausage • 260

Spicy Giardiniera, Sweet Peppers, Mini Soft Rolls

#### CLASSIC SIDES

Classics Sides serve 12 guests.

### Three Cheese Mac • 180

Cheddar, Parmesan & American Cheeses

## Burgers, Sausages & Dogs

Burgers, Sausages & Dogs serve 12 guests unless otherwise noted.

### Local Hand-Crafted Mini Burgers • 165

Serves 12

2 Burgers per Guest

Pressed Steak Burger Patties, American Cheese, Pickle, Secret Sauce, Brioche Bun

### Plant-Based Mini Burger • 120

Serves 12

1 Burger per Guest

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

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

### Beer Braised Bratwurst • 180

Sauerkraut, Dijon Mustard

### Vienna Beef

#### Maxwell Street

### Polish Sausage • 180

Caramelized Onions, Yellow Mustard

### Vienna Beef

### Chicago Dog • 180

Onions, Tomato Wedges, Green Relish, Pickle Spears, Sport Peppers, Yellow Mustard, Celery Salt



*mini buffalo  
chicken sandwich*

# à la carte

## Handcrafted Sandwiches

*Sandwiches serve 12 guests unless otherwise noted.*

### Big Bella • 210

Mortadella, Fresh Mozzarella, Pistachio Cream, Black Pepper, Arugula, Toasted Chopped Pistachios, Maldon Sea Salt, Extra Virgin Olive Oil

### Beet-LT • 195

Roasted Yellow Beets, Vine-Ripened Tomatoes, Fresh Basil, Sliced Provolone Cheese, Hearts of Romaine, Caraway Aioli, Whole Grain Bread

### The Authentic • 190

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

### Creamy Mini Buffalo Chicken Sandwiches • 210

Shredded Chicken, Cream Cheese, Buffalo Hot Sauce, Cheddar Cheese, Scallions, Mini Rolls, Santitas Tortilla Chips, Celery Sticks

### Smoked Pork

#### Sandwiches • 210

Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

### The Italian • 190

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

## Connie's Pizza



*Pizza Serves 8 guests unless otherwise noted.*

*Pizza will be delivered to your suite by the start of the event.*

*Pizza will NOT be Available for Order on Day of Event.*

### Deep Dish Cheese • 98

### Deep Dish Sausage • 98

### Deep Dish Pepperoni • 98

### Avoiding Gluten

#### Cheese Pizza • 98

## à la carte

## Snacks

Snacks serve 12 guests unless otherwise noted.

**Local Artisan Pretzel Box**  • 98

Serves 8

A Dozen Artisan Pretzel Twists,  
IPA Beer Cheese, Grain Mustard

**Reuben Dip** • 165

Warm Spread of Corned Beef,  
Sauerkraut, Pickle, Swiss Cheese,  
Caraway Seeds, Rye Bread Toast Points

**Salsa & Guacamole  
Sampler**   • 110 

Salsa Verde, Salsa Roja,  
Guacamole, Santitas Tortilla Chips

**The Snack Attack**  • 85 

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

**Nuts On Clark  
Popcorn**   • 75 

Original Caramelcorn &  
Real Cheesecorn Mix

**Bottomless Freshly  
Popped Popcorn**   • 65 
**Dry-Roasted Peanuts**  • 35

**Snack Mix**  • 35

**Pretzel Twists**  • 35 
**Potato Chips &  
Gourmet Dips**  • 85

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



## à la carte

# Let Them Eat Cake!

### Chicago-Style Cheesecake • 75

Serves 12

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

### Red Velvet Cake • 85

Serves 14

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

### Six-Layer Carrot Cake • 85

Serves 14

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

### Chocolate Paradis Cake • 85

Serves 12

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

### Lemon Meringue Cake • 85

Serves 14

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

## Suite Sweets

*Suite Sweets serve 12 guests unless otherwise noted.*

### The Cookie Collection • 65

*We turned your favorite cakes into jumbo gourmet cookies.*

Red Velvet, Lemon Meringue, Carrot Cake, Chocolate Paradis'

Each designer box includes one of each—devour solo or slice and share!


### Gourmet Cookies & Brownies • 170

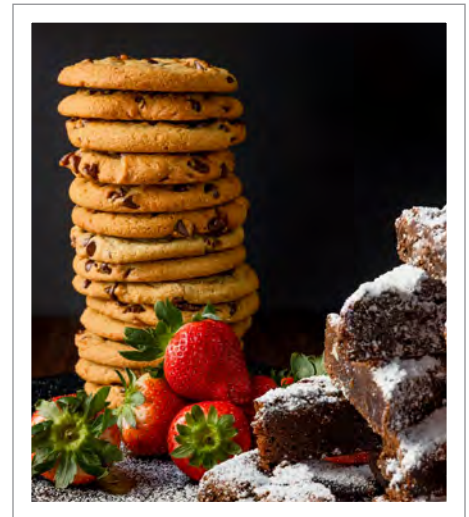
Gourmet Cookies, Decadent Brownies

### Assorted Nostalgic Candies • 195

Gummi®Bears, Jelly Belly®Sassy Sours, Plain M&M's®

### Assorted Ice Cream Bars • 170

Vanilla Ice Cream, Snickers  Ice Cream Bar, M&M Cookie Sandwich, Lemon Chill



*chocolate paradisi cake*



# beverages



# *Beverages*

## Packages

### CHICAGO CRAFT CASE

ONE SIX-PACK OF EACH • 225

Cruz Blanca Mexico Calling

Half Acre Daisy Cutter

Revolution Cold Time

Revolution Anti-Hero IPA

### PALOMA & MARGARITA PACKAGE • 210

Hornitos Tequila

House-Made Margarita Mix

Fever Tree Sparkling Grapefruit

Dried Grapefruit

Fresh Limes

Dried Jalapeños

### LAKESIDE SUMMER CASE

ONE SIX-PACK OF EACH • 225

Cruz Blanca Lime + Sea Salt Chelada

Leinenkugel's Summer Shandy

Happy Thursday Spiked Refreshers

Topo Chico Hard Seltzers

### ESPRESSO MARTINI PACKAGE • 150

Effen Vodka

Fever Tree Espresso Martini Mix

Espresso Beans

### APEROL SPRITZ PACKAGE • 195

Aperol

La Marca Prosecco

Canada Dry Club Soda

Freshly Sliced Oranges



# *Beverages*

## Ready-to-Drink Cocktails & Seltzers

*Sold by the six-pack*

**On The Rocks • 75**  
Moscow Mule, Mojito

**Topo Chico Hard Seltzers • 75**

**Arnold Palmer Spiked • 70**

**Simply Spiked Lemonade • 70**

**Happy Thursday Spiked Refreshers • 70**

## Beer, Ales & Alternatives

*Sold by the six-pack*

**Coors Light • 58**

**Coors Banquet • 58**

**Miller Lite • 58**

**Miller Extra Lite • 58**

**Miller High Life • 58**

**Blue Moon Belgian White • 68**

**Blue Moon Light Citrus Wheat • 68**

**Modelo Especial • 68**

**Cruz Blanca Mexico Calling • 68**

**Cruz Blanca Lime + Sea Salt Chelada • 68**

**Heineken • 68**

**Heineken Silver • 68**

**Peroni • 68**

**Half Acre Daisy Cutter • 68**

**Goose Island 312 Urban Wheat • 68**

**Leinenkugel's Summer Shandy • 68**

**Leinenkugel's Seasonal • 68**

**Leinenkugel's Tropical Hazy IPA • 68**

**Revolution Cold Time • 68**

**Revolution Anti-Hero IPA • 68**

**Hinterland Saving Gracie Juice IPA**  
Gluten-Free • 68

**Blue Moon Non-Alcoholic • 68**

**Heineken 0.0 • 68**

**Years Original Pilsner Non-Alcoholic • 68**



# Beverages

## Sparkling & Rosé

*Sold by the bottle*

**Veuve Clicquot • 180**

*Reims, France*

**Mumm Napa Brut Rosé • 90**

*Napa Valley, California*

**La Marca Prosecco • 80**

*Veneto, Italy*

**Fleur de Mer • 75**

*Côtes de Provence, France*

## White Wine

*Sold by the bottle*

### RIESLING

**Chateau Ste. Michelle • 70**

*Woodinville, Washington*

### PINOT GRIGIO

**Maso Canali • 80**

*Trentino, Italy*

**Clos du Bois • 60**

*Sonoma County, California*

### SAUVIGNON BLANC

**Avaline • 90**

*Vin de France, France*

**Kim Crawford • 85**

*New Zealand*

### CHARDONNAY

**Stags' Leap • 130**

*Napa Valley, California*

**Decoy • 75**

*Sonoma County, California*

**House of Brown • 75**

*Napa Valley, California*

# *Beverages*

## Red Wine

*Sold by the bottle*

### **PINOT NOIR**

**Belle Glos Clark &  
Telephone • 160**

*Woodinville, Washington*

**La Crema • 85**

*Sonoma County, California*

**J Vinyards, Multi-AVA  
Monterey • 75**

*Sonoma, Santa Barbara Counties,  
California*

**Mark West • 75**

*Sonoma County, California*

### **CABERNET SAUVIGNON**

**JUSTIN • 150**

*Paso Robles, California*

**Louis Martini • 95**

*Napa Valley, California*

**Franciscan Select • 90**

*California*

### **RED BLENDS**

**The Prisoner • 150**

*Napa Valley, California*

**Black Girl Magic • 100**

*Napa Valley, California*

**Brancaia Tre Super Tuscan • 95**

*Chianti, Italy*



# Severages

## Reserve Wines

*Sold by the bottle*

### SPARKLING & WHITE

**Billecart-Salmon Brut Rosé • 350**

*Montagne De Reims, France*

**Bollinger Special Cuvée Brut • 275**

*Aÿ, France*

**Pieropan Calvarino Soave Classico • 200**

*Veneto, Italy*

**Rombauer Carneros Chardonnay • 190**

*Napa Valley, California*

### RED

**Chimney Rock Stags' Leap District**

**Cabernet Sauvignon • 400**

*Napa Valley, California*

**Pahlmeyer Jayson Pinot Noir • 220**

*Sonoma Coast, California*

**Argiano, Brunello Di Montalcino • 210**

*Tuscany, Italy*

**Amiral de Beychevelle • 200**

*Bordeaux, France*

**Orin Swift Palermo Cabernet Sauvignon • 200**

*Napa Valley, California*

**Domaine Faiveley Mercurey**

**"Vieilles Vignes" Rouge • 190**

*Bourgogne, France*



*bar supplies*



# *Beverages*

## Liquor

*Sold by the liter bottle unless otherwise noted*

### VODKA

Effen • 135

Suntory Haku 750mL • 150

Grey Goose • 195

Tito's Handmade • 180

### GIN

Sipsmith 750mL • 140

Suntory Roku 750mL • 120

Hendrick's • 140

### RUM

Cruzan Single Barrel 750mL • 130

Cruzan 9 Spiced • 110

Bacardí Superior • 110

### TEQUILA & MEZCAL

Hornitos Plata • 140

Tres Generaciones Reposado  
750mL • 170

Patrón Silver 750mL • 175

Casamigos Blanco • 195

Don Julio 1942 750mL • 340

Clase Azul Reposado 750mL • 465

Clase Azul Durango Mezcal  
750mL • 950

### WHISKEY & BOURBON

Jim Beam White Label • 120

Suntory Toki 750mL • 135

Maker's Mark • 150

Basil Hayden • 160

Knob Creek • 160

Maker's Mark 46 750mL • 160

Jameson Irish • 160

Jack Daniel's • 120

### SCOTCH

Dewar's White Label • 110

Laphroaig 10 Year Single  
750mL • 150

### COGNAC

Courvoisier • 130

### VERMOUTH

Foro Vermouth • 40

Foro Vermouth - Rosso • 40

### CORDIALS

Aperol • 95

Baileys Irish Cream • 95

Cointreau • 130

Jeppson's Malört • 85

Jim Beam Kentucky Fire • 95

Kahlúa 750mL • 95

Skrewball Peanut Butter  
Whiskey • 95

# Beverages

## Chill

*Sold by six-pack unless otherwise indicated*

### **SOFT DRINKS** • 33

RC Cola

RC Cola Zero Sugar

Dr Pepper

Diet Dr Pepper

Dr Pepper Zero Sugar

7UP

Canada Dry Ginger Ale

A&W Root Beer

### **WATER** • 42

Core Water

Bai Water Strawberry Lemonade

### **SPARKLING** • 37

Polar Seltzer

Polar Seltzer Lime

### **TEAS** • 48

Snapple Half n' Half  
Lemonade Tea

Snapple Pink Lemonade



### **JUICES** • 28

Cranberry Juice

Grapefruit Juice

Orange Juice

### **MISCELLANEOUS BEVERAGES**

La Colombe Triple Latte

four-pack • 35

La Colombe Mocha Latte

four-pack • 35

Keurig Hot Beverage

Service • 60

Regular, Decaffeinated, Herbal Teas,  
Hot Chocolate, Sweeteners, Half & Half

### **ENERGY** • 48

Red Bull

Red Bull Sugar Free

### **BAR SUPPLIES**

Canada Dry Tonic Water • 33

Canada Dry Club Soda • 33

Mr & Mrs T Original  
Bloody Mary Mix • 12

Mr & Mrs T Margarita Mix • 12

Fever Tree Sparkling  
Grapefruit • 33

Fever Tree Sparkling  
Sicilian Lemonade • 33

Fever Tree Espresso  
Martini Mix • 33

Luxardo Cherries • 75

Bitters • 12

Stuffed Olives • 6

Tabasco Sauce • 6

Worcestershire • 6

Lemons & Limes • 6

Oranges • 6

# the scoop



## *the scoop*

# Food & 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 p.m. CST, four business days prior to each event. If for any reason an event is canceled (due to cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. However, if the gates to the stadium open for ANY amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4 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 of Soldier 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 & Service Charge

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 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Soldier 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

