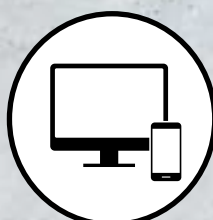




TM



Online Ordering

SuiteEats.com/OriolePark

BRICK & WHISTLETM
FOOD CO



PACKAGES

All-American Package

Enjoy traditional stadium fare and American culinary classics // 625, Serves 8 Guests

Bottomless Freshly Popped Popcorn V AVG

An Endless Serving of Salted and Buttered Popcorn

The Snack Attack V

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

Farmer's Market Dips & Veggies V

Farm Stand Vegetables, Hummus, Buttermilk Ranch Dressing

Old Bay Wings

Old Bay Dry Rub, OPCY Buffalo Sauce, Blue Cheese Dressing, Carrots, Celery

BLT Salad

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

The Authentic

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

Berks Black Angus Hot Dogs

Grilled All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

MVP Package

Savor an all-star roster of our fan favorites // 515, Serves 8 Guests

Bottomless Freshly Popped Popcorn V AVG

An Endless Serving of Salted and Buttered Popcorn

Potato Chips & Gourmet Dips

Crackin' Crab Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit V AVG

In-Season Fruits and Berries

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

Mini Buffalo Chicken Sandwiches

Pulled Chicken, Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

Backyard Burgers

Sautéed Mushrooms and Onions, Cheddar Cheese, Brick Sauce, Lettuce, Tomato, Red Onion



THREE CHEESE MAC

Camden Classics

925, Serves 8 Guests

Orioles Pretzel Service V

Jumbo Orioles Script "O" Pretzel, Choice of:

- Buttered and Salted
- Cinnamon Sugar

Served with Whole-Grain Mustard, Beer Cheese

Cucumber Artichoke Salad V AVG

Shallots, Sungold Cherry Tomatoes, Chickpeas, Red Wine Vinaigrette

Maryland Crab Cakes

Jumbo Lump Crab Cakes, Cocktail Sauce, Tartar Sauce

Maryland Style Crab Dip

Three Cheese Blend, Old Bay, Crab, Pretzel Sticks, Baked Pita Chips

Hand-Breaded Chicken Tenders

Jalapeño Buttermilk Brine, OPCY Secret Seasoning, Buttermilk Ranch Dressing, Barbecue Sauce

Smoked Pork Sandwiches

Smoked Barbecue Pork, Barbecue Sauce, Coleslaw, Mini Rolls

Berks Black Angus Hot Dogs

Grilled All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips



BEVERAGES

BEVERAGE PACKAGES

Served in six-packs unless otherwise noted

Batter Up // 195

Choice of seven 6-packs of Non-Alcoholic Beverages (excluding Topo Chico, Iced Teas, Coffee/Tea)

First Pitch // 300

Choice of four 6-packs of Non-Alcoholic Beverages (excluding Topo Chico, Iced Teas, Coffee/Tea)

Choice of two 6-packs of Domestic Beer

[1] Proverb Chardonnay

[1] Proverb Cabernet Sauvignon

Home Run Derby // 485

Choice of five 6-packs of Non-Alcoholic Beverages (excluding Topo Chico, Iced Teas, Coffee/Tea)

Choice of three 6-packs of Domestic Beer and two 6-packs of Premium Beers

[1] Proverb Chardonnay

[1] Proverb Cabernet Sauvignon

Double Header // 615

Choice of four 6-packs of Non-Alcoholic Beverages (excluding Topo Chico, Iced Teas, Coffee/Tea)

Choice of two 6-packs of Domestic Beer and four 6-packs of Premium Beer

[1] Kendall-Jackson Chardonnay

[1] Decoy Merlot

[1] Josh Cabernet Sauvignon

Grand Slam // 920

[6-pack] Club Soda

[6-pack] Tonic Water

[1] Cranberry Juice

[1] Orange Juice

[1] Grey Goose Vodka

[1] Hendrick's Gin

[1] Casamigos Reposado

[1] Maker's Mark Whiskey

[1] La Marca Prosecco

[1] Stags' Leap Chardonnay

[1] Belle Glos Clark & Telephone Pinot Noir

Lemons & Limes

Orange Crusher // 210

Fresh Oranges & Orange Squeezer

[1] Amsterdam Vodka

[1] Triple Sec

[1] Orange Juice

[6-pack] Sprite

[8] Oranges



À LA CARTE

Cold Appetizers

All cold à la carte items serve 10 guests unless otherwise noted



MARKET DIPS & VEGGIES

Charcuterie Board // 115

Hand-Cut Cheeses, Sliced Meats, Grapes, Dried Apricots, Olives, Dijon Mustards, Raspberry Jam, and Artisan Crackers and Bread Sticks

Farmer's Market Dips & Veggies V // 80

Farm Stand Vegetables, Hummus, Buttermilk Ranch

Chilled Shrimp Cocktail AVG

120 // 50 pieces

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Crab Cocktail // 140

Jumbo Lump Crab, Shrimp, Heirloom Cherry Tomato, Celery, Cocktail Sauce, Louie Sauce

Seasonal Fresh Fruit V² AVG // 90

In-Season Fruits and Berries

Hot Appetizers

All Hot Appetizers are served for a minimum of 8 guests

Loaded Nacho Bar AVG // 85

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

Upgrade your Loaded Nacho Bar from Beef Chili to:

- Beef Barbacoa // 95
- Chicken Tinga // 95

Hand-Breaded Chicken Tenders

// 125

Jalapeño Buttermilk Brine, OPCY Secret Seasoning, Served with Buttermilk Ranch and Barbecue Sauce

Jalapeño Artichoke Dip V AVG // 85

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

Old Bay Wings // 125

Old Bay Dry Rub, OPCY Buffalo Sauce, Blue Cheese Dressing, Carrots, Celery

Maryland Style Crab Dip // 175

Three Cheese Blend, Old Bay, Crab, Pretzel Sticks, Baked Pita Chips

Three Cheese Mac V // 65

Cavatappi Pasta, Three Cheese Sauce

Quesadilla Duo // 110

- Ancho-Marinated Chicken
Cilantro, Monterey Jack Cheese
- Carne Asada
Braised Brisket, Onions, Monterey Jack Cheese, Poblano Peppers

Served with Avocado Crema and Salsa Roja

Potstickers & Spring Rolls // 105

Chicken Lemongrass Potstickers, Vegetable Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustard

Greens

All Greens are served for a minimum of 10 guests

Cucumber Artichoke Salad V² AVG

// 65

Shallots, Sungold Cherry Tomatoes, Chickpeas, Red Wine Vinaigrette

Chopped Vegetable

Salad V AVG // 65

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

Classic Caesar Salad // 60

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad:

- Grilled Chicken // 85
- Shrimp // 85

Bocconcini Tomato & Cucumber Salad V AVG // 90

Basil-Marinated Mozzarella Bocconcini, Heirloom Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad // 90

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





À LA CARTE

Classics

All Classics are served for a minimum of 8 guests unless otherwise noted

Maryland Fried Chicken Board

// 140

Buttermilk Brined Bone-in Chicken, Chef's Super-Secret Breading Mix, Maryland Sweet Corn, Honey Butter Biscuits, Hot Honey

Served at First Pitch to Preserve Quality

Maryland Crab Cakes // 275 // 8ct

Jumbo Lump Crab Cakes, Tartar Sauce, Cocktail Sauce

Meatball Sliders

120 // 10 3oz Meatballs

House-Made Meatballs, Marinara Sauce, Fresh Mozzarella Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse

Beef Tenderloin // 225

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

Classics Sides

All Classic Sides are served for a minimum of 8 guests

Southern Style Coleslaw V² AVG

// 35

A Mixture of the Finest Shredded Cabbage, Fresh Carrots and Celery, Tossed in a Tangy Vinaigrette

Elote V AVG // 70

Fire-Roasted Corn, Mexican Lime Crema, Pico De Gallo, Crumbled Cotija Cheese, Cilantro

Vegetarian Baked Beans V² AVG

// 35

Handcrafted Sandwiches

All Sandwiches are served for a minimum of 8 guests

THE WALKING STICKS

Ham & Swiss // 105

Mustard Butter, Pretzel Baguette

Roast Beef // 105

Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

Roasted Turkey // 105

Apricot Ginger Chutney, Havarti Cheese, Baguette

The Authentic // 105

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

The Italian // 105

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

Mini Buffalo Chicken Sandwiches // 105

Pulled Chicken, Buffalo-Style Hot Sauce, Cool Celery Blue Cheese Slaw, Mini Rolls

Smoked Pork Sandwiches // 95

Smoked Barbecue Pork, Barbecue Sauce, Coleslaw, Mini Rolls



BUFFALO CHICKEN SANDWICHES

Boog's BBQ

All Sandwiches are served for a minimum of 8 guests

Served with Vegetarian Baked Beans and Southern Style Coleslaw

Served at First Pitch to Preserve Quality

Boog's Pit Beef // 200

Horseradish Cream Sauce, Kaiser Rolls

Boog's Turkey // 200

Golden BBQ Sauce, Kaiser Rolls

Squire's Pizza

Served at First Pitch to Preserve Quality

16" Classic Cheese // 45

Hand Rolled Dough, Signature Tomato Sauce, Mozzarella Cheese

16" Pepperoni // 55

Hand Rolled Dough, Signature Tomato Sauce, Mozzarella Cheese, Pepperoni



À LA CARTE

Burgers, Sausages & Dogs

All Hot Dogs and More are served for a minimum of 8 guests



ALL-BEEF HOT DOGS

Backyard Burgers // 105

Sautéed Mushrooms and Onions, Cheddar Cheese, Brick Sauce, Lettuce, Tomato, Red Onion

Upgrade Your Backyard Burger:

Applewood Bacon // 25

IMPOSSIBLE™ Burgers **V** // 115

Char-Grilled Plant Based Burgers, Leaf Lettuce, Vine-Ripened Tomatoes, Red Onions, Cheddar Cheese, Chipotle Lime Aioli, Potato Bun

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

Berks Black Angus Hot Dogs

// 110

Grilled All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

Uncle Charley's Italian Sausage, Peppers & Onions // 105

Marinara Sauce, Fresh Mozzarella, Italian Rolls

Snacks

All Snacks are served for a minimum of 10 guests

Black & Orange Mix **V** // 75

Salted Peanuts, Black & Orange Candies, Dried Black Currants, Dried Papaya

Orioles Pretzel Service **V** // 80

Jumbo Orioles Script "O" Pretzel, Choice of:

- **Buttered and Salted**
- **Cinnamon Sugar**

Served with Whole-Grain Mustard, Beer Cheese

Salsa & Guacamole

Sampler **V² AVG** // 75

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

The Snack Attack **V** // 75

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

Bottomless Freshly Popped Popcorn **V AVG** // 40

An Endless Serving of Salted and Buttered Popcorn

Dry-Roasted Peanuts **V** // 40

Snack Mix **V** // 50

Pretzel Twists **V** // 40

Potato Chips & Gourmet Dips // 50

Crackin' Crab Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip



CHIPS & GOURMET DIPS

BRICK & WHISTLE FOOD CO. IS JUST ONE CALL AWAY

A Brick & Whistle Food Co. Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet. We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house.

However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination.

Our guests are encouraged to consider the information provided in light of their individual needs and requirements.



SWEET SPOT

All desserts serve 10 to 12 guests

Desserts

Gourmet Cookies & Brownies V // 75

Gourmet Cookies, Decadent Brownies

Chicago-Style Cheesecake V // 110

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake V // 110

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

Rainbow Cake V // 110

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six Layer Carrot Cake V // 110

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

Chocolate Paradis' Cake V // 110

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake V // 110

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

Smith Island Cake // 120

State Cake of Maryland, Nine Layer Sponge Cake, Chocolate Ganache



GOURMET COOKIES & BROWNIES

Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'ahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart



SIX LAYER CARROT CAKE

Signature Desserts V

- Six Layer Carrot Cake
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis' Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake

Gourmet Dessert Bars V

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar
- Honduran Chocolate Manifesto Brownie

Gourmet Cookies & Turtles V

- Chocolate Chunk
- Reese's Peanut Butter
- Triple Chocolate Chunk
- White and Milk Chocolate Turtles

Giant Taffy Apples V

- Peanut
- Loaded M&M's

Nostalgic Candies V

- Gummi Bears
- Jelly Belly Sassy Sour
- Mini Sour Worms
- Plain M&M's
- Peanut M&M's

Dark Chocolate Liqueur Cups V

- Baileys Original Irish Cream
- DiSaronno Amaretto
- Skrewball Peanut Butter Whiskey
- Kahúla

CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration: birthdays, anniversaries, etc. The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.



BEVERAGES

Chill

Sold by six-pack unless otherwise indicated

SOFT DRINKS // 25

Coca-Cola
Diet Coke
Coca-Cola Zero Sugar
Sprite
Sprite Zero Sugar
Mello Yello
Seagram's Ginger Ale
Barq's Root Beer
Minute Maid Lemonade

TEAS // 30

Gold Peak Sweet Tea
Gold Peak Unsweetened Tea
Gold Peak Green Tea

WATER

Dasani Bottled Water [16.9oz] // 25
Smartwater [23.7oz] // 30

SPARKLING // 30

Topo Chico Sabores Tangerine
w/Ginger Extract
Topo Chico Sabores Blueberry
w/Hibiscus Extract
Topo Chico Sabores Lime
w/Mint Extract

JUICES [32oz] // 20

Cranberry Juice
Grapefruit Juice
Orange Juice
Tomato Juice

HOT BEVERAGE SERVICE

Fresh-Roasted Regular Coffee // 45
Fresh-Roasted
Decaffeinated Coffee // 45
Herbal Teas // 45
Hot Chocolate // 45

BAR SUPPLIES

Zing Zang Bloody Mary Mix // 25
Finest Call Sour Mix // 25
Finest Call Margarita Mix // 25
Finest Call Lime Juice // 25
Owen's Craft Mixer's // 35
Fever Tree Tonic Water // 30
Fever Tree Club Soda // 30
Fever Tree Ginger Ale // 30
Lemons and Limes // 12
Oranges // 15
Stuffed Olives // 15
Tabasco Sauce // 10
Worcestershire // 10

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

Vizzy // 65
Surfside Tea + Vodka // 65
Surfside Lemonade + Vodka // 65

High Noon // 65
Cutwater Canned Cocktails // 65

Ranch Water Original // 65
On The Rocks // 95

Beer, Ales & Alternatives

Sold by the six-pack

Coors Light // 46
Miller Lite // 46
Budweiser // 46
Bud Light // 46
Michelob ULTRA // 46

Blue Moon // 54
Corona Extra // 54
Modelo Especial // 54
Stella Artois // 54
Guinness Blonde // 54
Heineken // 54

Flying Dog Snake Dog IPA // 54
Flying Dog Royal Crush
Juicy IPA // 54
Sierra Nevada
Hazy Little Thing IPA // 54
Budweiser Zero
Non-Alcoholic // 46



BEVERAGES

Sparkling & Rosé

Sold by the bottle

La Marca Prosecco // 65
Ferrari Brut // 75

Mumm Napa Brut Rosé // 90

A to Z Wine Works Rosé // 80

White Wine

Sold by the bottle

PINOT GRIGIO

Benvolio // 70
Santa Margherita // 75

RIESLING

Chateau Ste. Michelle // 60

SAUVIGNON BLANC

Kim Crawford // 75

CHARDONNAY

Kendall-Jackson
Vintner's Reserve // 60
Sonoma-Cutrer
Russian River Ranches // 75
Cakebread // 140
Stags' Leap Wine Cellars // 150

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi // 65
La Crema // 75

MERLOT

Decoy by Duckhorn // 75
Murphy Goode // 60

CABERNET SAUVIGNON

Josh Craftsman's Collection // 60
Louis Martini // 75
JUSTIN // 90
QUILT Napa Valley // 110
Caymus // 230

RED BLENDS

Conundrum by Caymus // 75
Walking Fool by Caymus // 85
The Prisoner // 100

BEVERAGES

Liquor

Sold by the 750ml bottle unless otherwise noted

VODKA

- New Amsterdam // 90
- Tito's Handmade // 115
- Ketel One // 125
- Grey Goose // 130

GIN

- Bombay Sapphire // 90
- The Botanist // 125
- Hendrick's // 115

RUM

- Bacardí Superior // 85
- Captain Morgan Spiced // 95

TEQUILA

- Casamigos Anejo // 160
- Casamigos Blanco // 140
- Casamigos Reposado // 130
- Patrón Silver // 155

WHISKEY & BOURBON

- Buffalo Trace // 130
- High West Double Rye // 95
- Jack Daniel's // 105
- Jameson Irish // 110
- Jim Beam White Label // 110
- Crown Royal // 120
- Maker's Mark // 130
- Basil Hayden // 145
- Woodford Reserve // 150

SCOTCH

- Dewar's White Label // 135
- Johnnie Walker Black // 150
- The Glenlivet 12 // 150

COGNAC

- D'Ussé // 150

CORDIALS

- Amaro Nonino // 100
- Aperol // 80
- Baileys Original Irish Cream // 105
- Cointreau // 80
- Fireball // 90
- Grand Marnier // 120
- Martini & Rossi Dry Vermouth
3.75ml // 50
- Martini & Rossi Sweet Vermouth
3.75ml // 50



OLD FASHIONED



THE SCOOP

HOURS OF OPERATION

Location Premium Specialists Representatives are available from 10:00 a.m. to 6:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at <http://SuiteEats.com/OriolePark>.

To reach a Representative, dial: 312-932-4920 or e-mail: SuiteEats@LevyRestaurants.com

QUICK REFERENCE LIST

Brick & Whistle Food Co. Premium Specialist Representatives
312-932-4920

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 3:00 p.m. EST, three business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at <http://SuiteEats.com/OriolePark>. Orders can be arranged with the assistance of a Premium Specialist Representatives at 312-932-4920 during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the ballpark does NOT open, you will not be charged for your food and beverage order. If the gates to the ballpark open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 5:00 p.m. EST 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 Maryland, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out Oriole Park at Camden Yards.
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.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

SPECIALIZED ITEMS

Brick & Whistle Food Co. will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Brick & Whistle Food Co. cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE

Brick & Whistle Food Co. 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% administrative fee plus applicable sales tax. This administrative fee 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 Brick & Whistle Food Co. exclusively furnishes all food and beverage products for the suites at Oriole Park at Camden Yards, 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.

EVENTS AT ORIOLE PARK AT CAMDEN YARDS

The rich tradition at Oriole Park at Camden Yards is the perfect backdrop for your next upscale or casual event. Over 10 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the The Brick & Whistle Event Staff at camdenyardscatering@levyrestaurants.com.