

SUITE MENU 2024



GLOBE LIFE FIELD / PREORDER MENU



WE'RE GLAD YOU'RE HERE!



Delaware North welcomes you to the 2024 baseball season at Globe Life Field in Arlington, home of the World Series Champions, the Texas Rangers!

The Texas Rangers' mindset is all about the fans and our core value system at Delaware North is all about serving the fans. That is why our associates are trained and embrace GuestPath®, our award-winning customer service program. As such, we continually strive to exceed your expectations – creating special experiences one guest at a time for over 100 years!

With locations on four continents, serving half-a-billion guests a year, it's not easy to come up with a simple phrase that captures all we do. Yes, we're world leaders in culinary and hospitality. We're specialists in serving up what fans crave and at making travelers and visitors feel right at home. But here's how we'd like you to really think of us. We're a team 60,000 strong. Our role is to work behind the scenes to create world-class experiences. Our spirit, our passion, is to go beyond your expectations.

We look forward to an exciting season here at Globe Life Field providing the finest in food, beverages and service to you, the Suite Holder, and your guests.

Welcome back to Globe Life Field. We are thrilled to host you and your guests for another exciting season!

As a Rio Grande Valley native, I am excited to return home to Texas after serving as the Suites Chef at TD Garden in Boston, Massachusetts. My years of experience include Chef de Cuisine at Kickapoo Nation Casino in South Texas as well as a sous chef in Argentina, Spain and Mexico.

Our team and I have been working around the clock to create delicious food and are excited to showcase our new menu. A couple of noteworthy items to try will be: Achiotte Sticky Ribs, Pork Belly Bao Buns and Churro Cannoli.

We are incredibly excited to make the time you spend with us memorable and fun. I hope to connect with you all throughout the season.

Thank you and Go Rangers!

— *Chef Santiago Gomez*



ORDERING PROCEDURES+POLICIES



CATERING SERVICES

Delaware North Sportservice is the exclusive concessionaire for Globe Life Field.

No outside catering companies are allowed to provide food or delivery service in the suites before or after the entries open. Anyone attempting to deliver restaurant-catered food to a suite will be stopped by security at the entry. Additional considerations will be made for dietary concerns and infants.

Please note that in accordance with the laws of the state of Texas, Delaware North Sportservice is the only party authorized to sell, deliver or serve liquor, beer and wine at Globe Life Field. As a result, alcoholic beverages may be obtained only from Delaware North Sportservice and may not be brought into Globe Life Field from outside the premises by the suite licensees or their guests.

At the conclusion of the event, guests may remove unopened, nonalcoholic beverages from the suite. However, alcohol of any kind cannot leave the suite under any circumstance. We encourage you to utilize your suite refrigerator and cabinet should you order too many beverages. Please note, bottles of alcohol will not be stored during the offseason for use in the following season.

ADVANCE MENU ORDERS

For optimal event service, "preordering" food and beverage is recommended. All preorders must be placed by 3:00p.m., two (2) business days in advance. You can place preorders one of three easy ways:

1. Food & Beverage Order Form

Submit your preorder using a PDF order form provided by the suites office and/or Texas Rangers. A signed credit card authorization form must be provided along with your preorder. A suites office administrator will follow up after submission to collect all credit card information via phone.

2. Standing Order & Beverage Par Stock

Opt in and create a standing order and beverage par stock at the beginning of the season. A standard order will be placed for every event unless notified via email. Never have to worry about an order deadline again! Contact our Suites Administrator, **Catherine Whitaker** (cwhitaker@delawarenorth.com) for more details.

3. Online via SpotOn ordering portal.

Submit your preorder with a couple of clicks! Usernames and passwords are provided by the suites office for long-term suites holders. Please keep in mind that the SpotOn ordering portal will close the event off from ordering at 3:00p.m., two (2) business days before the event. All orders placed online via the SpotOn ordering portal will receive an emailed order confirmation to the email address provided to the suites office when the account is created. The web address is: <https://connect.appetizeapp.com/preorders/buildorder/globelifield>

All orders received after the deadline are considered "event day orders." Event day orders will be processed the morning of your event and may take up to two hours for delivery."

ORDERING DEADLINE

All food and beverage orders are due by 3:00 p.m. CST, two (2) business days prior to scheduled event.

Event Day	Due by 3PM
Monday	Thursday
Tuesday	Friday
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Saturday & Sunday	Thursday

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

SUITE MANAGEMENT TEAM

Denise Picard - Suites Manager
817-533-3703, dpicard@delawarenorth.com

Catherine Whitaker - Suites Administrator
817-533-3701, cwhitaker@delawarenorth.com

Suites Office / Food & Beverage Receipts
817-533-3700, txsuites@delawarenorth.com

Phillip Wheatley - Food & Beverage Director

Casey Rapp - General Manager

GOT EVERYTHING YOU NEED FOR YOUR TEAM?

- BEVERAGE EXPERIENCE
- SOMETHING TO GRAZE ON
- BEER, WINE, SPIRITS AND MIXERS
- JUST THE BEGINNING
- SOMETHING TO HOLD
- DESSERTS



BEVERAGE PACKAGES

7TH INNING STRETCH ★

\$109

(1) Six-pack each:

- Coca-Cola
- Diet Coke
- Dr Pepper
- Sprite
- Dasani

STEAL THIRD ★ \$252

(1) Six-pack each:

- Budweiser
- Bud Light
- Michelob Ultra
- Modelo Especial
- Shiner Bock
- Karbach Hopadillo IPA

GRAND SLAM ★ \$346

(1) Six-pack:

- Dasani Water

(2) Bottles:

- Bonterra Cabernet
- Bonterra Chardonnay

(3) Six-packs:

- Michelob Ultra
- Shiner Bock
- Karbach Ranch Water

(4) Six-packs:

- Coca-Cola
- Diet Coke
- Dr Pepper
- Sprite

CHAMPIONSHIP BAR PACKAGE \$890

(1) Bottle each:

- Grey Goose Vodka
- Bacardí Superior Rum
- Patrón Tequila
- Woodford Reserve Bourbon Whiskey

(1) Six-pack each:

- Michelob Ultra
- Coors Light
- Shiner Bock

(1) Bottle each:

- Quilt Napa Valley Chardonnay
- Quilt Napa Valley Cabernet

(1) Six-pack each:

- Coke
- Diet Coke
- Sprite

(2) Six-packs each:

- Dasani
- Topo Chico

(1) Bottle each:

- Tonic Water
- Cranberry Juice
- Margarita Mix

Garnishes:

- Lemons
- Limes
- Oranges
- Cherries
- Margarita Salt

BLOODY MARY BAR \$166

Preorder only

- In-House Bloody Mary Pitcher
- Six Souvenir Mason Jars
- Assorted Garnish Platter

Souvenir Add-Ons

- Mason Jars \$6 each
- Cocktail Carafe \$20 each

Please contact your Suite Administrator for additional information about our curated offerings.

★ AVAILABLE GAME DAY



MEAL BUNDLES

All meal bundles serve 8-10 guests and are priced to include an 8.25% sales tax and 15% administrative fee

HOMERUN ★ N \$610

- Artisan Cheese & Charcuterie
- Seasonal Fruit Platter
- Nacho Bar
- Chicken Tenders
- Buffalo Chicken Wings
- Nolan Ryan All-Beef Hamburgers
- Texas Chili All-Beef Hot Dogs
- Cookie & Brownie Combo

EL MEJOR DE TEJAS N \$710

- Botana Sampler
- Queso Trio
- Hatch Green Chile Con Carne
- Taco Rancheros
- Quesadilla Duo
- Lone Star Ranch-Style Beans
- Churro Cannoli

RANGERS SMOKEHOUSE N \$860

- Wedge Salad
- Southern Potato Salad
- Backyard Beer Can Chicken
- Nolan Ryan Smoked Beef Brisket
- Specialty Sausages
- Homestyle Macaroni & Cheese
- Lone Star Ranch-Style Beans
- Chocolate Pecan Pie

THE BREAKFAST PACKAGE N \$470

- Only available for 1:05p.m. and 1:35p.m. games*
- Seasonal Fruit Platter
 - Assorted Breakfast Pastries
 - Barbacoa Burritos
 - Assorted Donuts
 - Brisket and Egg Breakfast Tacos
 - In-House Smoked Chopped Brisket, Pico De Gallo & Scrambled Eggs*
 - Hot Chicken and Waffles
 - Crispy Fried Chicken & Belgian Waffles Served with Hot Honey & Syrup*
 - Sausage Gravy & Biscuits
 - Buttermilk Biscuits served with Pork Sausage Gravy*
 - Monte Cristo
 - Turkey, ham & gruyere cheese, battered & fried & topped with powdered sugar. Served with Strawberry Chipotle Jam.*

Please contact your Suite Administrator for additional information about our curated offerings.



GRAND SLAM A LA CARTE SUITE SELECTION

All grand slam a la carte items serve 8 guests and must be placed (3) business days in advance

TEXAS SIZE BEEF RIB

Serrano Pepper Barbecue Sauce, Sweet Pickle Slices, Sliced Jalapenos, Corn Casserole & Sweet Rolls
\$464

48 OZ BLACK GARLIC MÉLANGE PEPPERCORN-CRUSTED PORTERHOUSE

Woodford Reserve Pan Sauce, Confit Roasted Fingerling Potatoes, Agave-Glazed Baby Carrots & Chimichurri
\$488

SUSHI BOAT

Assorted Rolls: California, Spicy Tuna, Tempura Shrimp, Smoked Eel & Vegetarian
Assorted Nigiri: Tuna, Salmon, Octopus, Ebi & Yellowtail, Edamame
Pickled Ginger & Seaweed Salad
\$367 per boat

ALL-STAR MEAT BOARD

Smoked Pork Belly, Grilled Tomahawk Steak, Chimichurri Airline Chicken, Herb-Crusted Rack of Lamb & Butterflied Lobster Tails
\$750

NOLAN RYAN CHILLED TENDERLOIN PLATTER

Medium-Rare Tenderloin, Chimichurri & Heirloom Tomato Salad Served with Dinner Rolls
\$294



JUST THE BEGINNING

All selections serve approximately 8-10 guests, unless otherwise noted.

AGAVE SHRIMP COCKTAIL

Jumbo cocktail shrimp served with cocktail sauce, Tabasco & lemon \$95

BALLPARK SNACKS ★ N V

An assortment of candies, trail mix & Cracker Jack trail mix \$51

BONTANA SAMPLER

Pork tamales, bacon-wrapped stuffed jalapeños & house-made brisket empanadas \$110

ENDLESS POPCORN ★ G V

Endless supply of butter-flavored popcorn \$37

FIESTA DIP TRIO ★

French onion, bacon ranch & salsa molcajete dips with pork rinds, potato, & tortilla chips \$58

GOURMET NUTS ★ G N V

Eight bags of in-shell peanuts \$46

NACHO BAR ★ G V

Warm queso served with salsa roja, salsa verde, pico de gallo & tortilla chips \$70

Plus It Up ★

Add Chili \$17

Add Nacho Toppings G N V

Guacamole, Sour Cream & Jalapeños \$23.50

PRETZEL BITES ★ V

Served with Shiner Bock beer cheese \$45

QUESO TRIO G

Hatch chile cheese, brisket queso and Mexican chorizo served with Tostito's tortilla chips \$85

SPICY DUMPLINGS ★

Fried pork dumplings tossed in a chili oil based sauce \$58

THE CANDY SHOP ★ V

Assorted candies & eight mini souvenir helmets \$69



HEALTHY DELIGHTS



All selections serve approximately 8-10 guests, unless otherwise noted.

SALADS

CHOPPED SALAD **G** **V**

Chopped romaine, English cucumber, cherry tomatoes, chickpeas, red onions, roasted corn, black olives, mozzarella pearls served with avocado ranch \$75

TRADITIONAL CAESAR SALAD ★ **V**

Romaine lettuce, shaved Parmesan, herb croutons with Caesar dressing \$76

WEDGE SALAD ★ **G**

Baby iceberg wedges, blue cheese crumbles, bacon bits, pickled red onions & grape tomatoes served with chipotle ranch \$75

Enhance Your Salads

Add grilled chicken ★ **G** \$17

HOT STUFF

VEGAN BBQ

Grilled vegan burgers, bratwurst & portobello mushrooms with sautéed onions, sweet baby peppers & roasted corn on the cob \$140

BUFFALO CAULIFLOWER ★ **V**

Served with ranch \$75

VEGAN HOT DOG ★ \$12 each

VEGAN HAMBURGER ★ \$15 each

BBQ MUSHROOM SANDWICH

Smoked mushroom served with vegan coleslaw \$15 each

FLAT BREADS & DIPS **V**

Tzatziki, hummus and tahini crème with lavosh crackers & pita bread \$69

GRILLED VEGETABLE & CRUDITÉ **G** **V**

Fresh seasonal & grilled vegetables with balsamic & ranch \$62

SEASONAL FRUIT PLATTER ★ **G** **V**

Assorted seasonal fruits & berries \$67

VEGETABLE WRAPS **V**

Grilled vegetables & hummus in a spinach tortilla \$66

ARTISAN CHEESE & CHARCUTERIE ★ **N**

A selection of regional cheeses, cured meats, fresh & dried fruits with gourmet crackers \$68





SOMETHING TO HOLD



All selections serve approximately 8-10 guests, unless otherwise noted.

BIRRIA SLIDERS

Slow-roasted beef brisket with dried peppers & spices \$84

BUFFALO CHICKEN WINGS ★ G

Tossed in a spicy Buffalo sauce & served with fresh celery sticks, carrots & ranch dressing \$67

CHICKEN TENDERS ★

Served with Barbecue Sauce, honey mustard & ranch dressing \$70

CHICKEN SLIDERS

Cornbread-battered chicken, pepper jack cheese, spicy mayonnaise & sweet pickle chips served on a potato roll with a side of kale slaw \$85

HATCH CHILE CON CARNE

Build your own Frito Pie! Top it off with our in-house pork green chile, shredded cheddar cheese, diced onions & sour cream \$145

NOLAN RYAN BEEF HAMBURGERS ★

Eight all-beef hamburgers served with sliced cheese, lettuce, tomato, onions & pickle chips \$80

PORK BELLY BAO BUNS

Steamed bao buns filled with glazed pork belly, pickled red onions & kale slaw \$90

QUESADILLA DUO

A duo of grilled chicken & beef fajita quesadillas. Served with red & green salsas, pico de gallo & sour cream \$105

SLIDER COMBO ★

Eight mini all-beef burgers & all-beef hot dogs with caramelized onions & pickle chips \$80

EMAPANADAS

An assortment of southern beef, spicy chicken & roasted vegetable empanadas. Served with cilantro chimichurri & molcajete sauce \$125

SPECIALTY SAUSAGES ★

Bratwurst, jalapeño cheddar & smoked brisket sausages topped with caramelized onions \$69

TEXAS CHILI ALL-BEEF HOT DOGS ★

Texas chili all-beef hot dogs, jalapeños, diced onions, shredded cheddar \$76

Top Your Dogs ★

Add a side of chili \$17

TEXAS CLUB SANDWICH

Two foot-long baguettes loaded with turkey, ham, bacon, lettuce, pepper jack cheese & pesto mayonnaise \$90

PIZZA

All Preordered pizzas will be delivered by first pitch, game-day pizzas to follow

CLASSIC CHEESE PIZZA ★ V

Italian tomato sauce, mozzarella cheese, oregano, basil \$44

HERB PESTO PIZZA V

Pesto sauce, mozzarella cheese, roma tomatoes, red onion & black olives \$47

PEPPERONI PIZZA ★

Spicy pepperoni and mozzarella cheese \$47

THREE MEAT PIZZA

Spicy pepperoni, sausage, Canadian bacon & mozzarella cheese \$47

All selections serve approximately
8-10 guests, unless otherwise noted.



THE MAIN EVENT

All main entrees with a (*) are served with dinner rolls.

ACHIOTE STICKY RIBS

Baby back ribs tossed in a house-made pineapple & achiote sauce \$98

BACKYARD BEER CAN CHICKEN*

Served sliced with fiery corn cobette \$126

POBLANO CHICKEN POT PIE

Shredded chicken tossed in a roasted poblano cream sauce topped with a flaky puff pastry \$125

BRISKET LASAGNA

Smoked in-house beef brisket Bolognese topped with bechamel sauce and fried basil \$89

NOLAN RYAN SMOKED BEEF BRISKET*

Smoked beef brisket, Barbecue Sauce \$194

CHIPOTLE FIRE-SMOKED SHORT RIBS*

Chipotle Barbecue Sauce smothered short ribs served with red bliss smashed potatoes, grilled onions & sweet baby peppers \$208

LONE STAR BOARD*

Smoked in-house beef brisket, rib-eye, spicy beef sausage & mesquite grilled chicken served with horseradish sauce & corn cobbettes \$451

TACOS RANCHEROS

Build your own taco! A trio of carnitas, birria, & chicken al pastor. Served with red & green salsas, pico de gallo & limes \$160

SIDES

STREET CORN

Roasted corn kernels with habanero mayonnaise, Tajín and queso fresco \$49

HOMESTYLE MACARONI & CHEESE

Topped with jalapeño cheddar muffin crumbs \$51 
Add boneless Buffalo chicken \$17
Added chopped brisket \$17

KALE SLAW

Tossed in house-made dressing \$40

RED BLISS SMASHED POTATOES

Creamy mashed potatoes with bacon & cheddar cheese \$50

SEASONAL ROASTED VEGETABLES

Chef's selection \$55

SOUTHERN POTATO SALAD

Yukon gold potatoes mixed with celery, onions, kosher pickle relish, mustard & mayonnaise \$55

LONE STAR RANCH-STYLE BEANS

Slow-roasted ranch-style beans with sausage & bacon bits \$55

All selections serve approximately 8-10 guests, unless otherwise noted.



LET'S TALK ABOUT DESSERT

All desserts with a (*) will be delivered during the bottom of the third inning

*CHURRO CANNOLI

Chocolate chip mascarpone cream-filled cannoli tossed in cinnamon sugar \$65

COOKIE & BROWNIE COMBO ★ N V
\$57

GRAND SLAM PEACH COBBLER ★ V
\$69

PREMIUM ICE CREAM BAR ★ V
Chocolate, vanilla & strawberry ice cream pints, whipped cream, Oreo crumbles, chocolate, & caramel sauces with mini helmets \$69

***ROCKY ROAD BREAD PUDDING** N V
Toasted sweet breads with custard, drizzled with caramel & chocolate \$69

***WHOLE CAKES & PIES**
Black Forest Cake V \$90
Chocolate Pecan Pie V N \$64
Italian Cream Cake V \$92
Tres Leches Cake V \$92

DESSERT CART

Complete your luxury suite experience with a visit from our rolling dessert cart. Includes ice cream sundaes & assorted candies, cordials & signature desserts

SPECIAL OCCASION CAKE \$160

Contact the suites office to order a special occasion cake. All cake orders must be ordered (3) business days in advance.

Sugar Bee
SWEETS BAKERY



KIDS

All kids meals serve one & include applesauce, cookie & fruit juice

CHICKEN TENDERS ★ \$16.50

HOT DOG ★ \$16.50

★ AVAILABLE GAME DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN



BARTESIAN HANDS-ON BEVERAGE EXPERIENCE

Engage with your guests while watching the game and experiencing on-demand craft cocktails.

Mixing handcrafted cocktails is as EASY AS 1-2-3!

1 PICK YOUR PODS

AVAILABLE FLAVORS:

Tequila: Margarita, Spicy Margarita, Blackberry Margarita, Mango Margarita

Vodka: Cosmopolitan, Lemon Drop

Rum: Mai Tai, Hurricane

Whiskey: Old Fashioned, Manhattan

24 POD BUNDLE \$125

Recommended: Pick 6 PODS from each liquor category (Vodka, Rum, Tequila, and Whiskey)

A LA CARTE PODS \$6 each



2 PICK YOUR PRODUCT PACKAGE

BEST IN CLASS \$324

Tito's Vodka
Patrón Tequila
Bacardí Rum
Maker's Mark Bourbon Whiskey

PREMIUM \$413

Grey Goose Vodka
Teremana Tequila
Bacardí Rum
Woodford Reserve Bourbon Whiskey

Enhance Your Suite Experience

Choose one of our custom Bartesian Packages. Includes PODS and liquor!

MARGARITA MADNESS \$313

(2) Bottles of: Teremana Tequila
(6) PODS Each: Margarita, Spicy Margarita, Blackberry Margarita, Mango Margarita
Garnishes: Margarita Salt & Limes

WHISKEY ME AWAY \$407

(2) Bottles of: Woodford Reserve Bourbon Whiskey
(12) PODS: Old Fashioned & Manhattan
Garnishes: Orange Slices & Cherries

COAST IS CLEAR \$246

(1) Bottle each: Bacardí Superior Rum & Tito's Vodka
(6) PODS each: Lemon Drop, Mai Tai, Cosmopolitan, Hurricane
Garnishes: Lemons, Limes, Cherries & Oranges

3 PRESS TO MIX!



VINO BLANCO

Available in 750ml bottle

CHAMPAGNE

KORBEL \$48

CASILLERO DEL DIABLO BRUT \$52

PINOT GRIGIO

BONTERRA \$51

SAUVIGNON BLANC

 **BONTERRA** | CALIFORNIA \$60

ROSÉ

ELOUAN | OREGON \$56

BONTERRA | CALIFORNIA \$57.50

CHARDONNAY

BÖEN | SONOMA COUNTY \$56

ELOUAN | OREGON \$61

QUILT | NAPA VALLEY \$86

BONTERRA | CALIFORNIA \$57.50

1000 STORIES | CALIFORNIA \$60

WHITE BLEND

FETZER GEWÜZTRAMINER
CALIFORNIA \$50

Premium wine selections available.
Contact suites office for more details.



VINO ROSSO

Available in 750ml bottle

CABERNET SAUVIGNON

DON MELCHOR | CHILE \$300

QUILT RESERVE | NAPA VALLEY \$240

QUILT | NAPA VALLEY \$80

 **BONTERRA** | CALIFORNIA \$60

MALBEC

TRIVENTO RESERVE | ARGENTINA \$48

MERLOT

BONTERRA | CALIFORNIA \$60

PINOT NOIR

BÖEN | SONOMA COUNTY \$60

ELOUAN | OREGON \$60

BELLE GLOS LAS ALTURAS | CALIFORNIA \$79

RED BLEND

QUILT | NAPA VALLEY \$80

BONTERRA \$63

THREADCOUNT \$60

Premium wine selections available.
Contact suites office for more details.



BEER+ SELTZER

All beer & seltzers are served in 16oz cans by the 6-pack.
Items with an (*) are served in 12oz cans

AMERICAN PREMIUM

BUD LIGHT \$42

BUDWEISER \$42

COORS LIGHT* \$42

 **MICHELOB ULTRA** \$42

MILLER LITE* \$42

BUD ZERO \$42

IMPORT/CRAFT

DOS EQUIS* \$52.50

ESTRELLA JALISCO \$52.50

HEINEKEN* \$52.50

KARBACH LOVE STREET \$52.50

KARBACH HOPADILLO IPA \$52.50

MODELO ESPECIAL* \$52.50

STELLA ARTOIS* \$52.50

 **SHINER BOCK*** \$52.50

ZIEGENBOCK \$52.50

KONA BIG WAVE* \$52.50

SELTZER

BUD LIGHT SELTZER

BLACK CHERRY \$55

KARBACH RANCH WATER \$55

NUTRL WATERMELON* \$55

WHITE CLAW MANGO \$55

HOOP TEA \$55



SPIRITS



Available in a 750ml bottle

VODKA

TITO'S HANDMADE \$78.50

GREY GOOSE \$110

SKYY VODKA \$58

GIN

TANQUERAY \$94

TEQUILA

EL JIMADOR \$75

TEREMANA \$104

PATRÓN SILVER \$109

RUM

CAPTAIN MORGAN ORIGINAL SPICED \$64

BACARDÍ SUPERIOR \$63

AMERICAN WHISKEY

JACK DANIEL'S TENNESSEE \$82.50

BOURBON WHISKEY

WOODFORD RESERVE \$151

MAKER'S MARK \$98.50

BALCONES BABY BLUE \$97.50

IRISH WHISKEY

JAMESON \$96

SCOTCH WHISKY

DEWAR'S WHITE LABEL \$82

JOHNNIE WALKER BLACK LABEL \$95

CANADIAN WHISKY

CROWN ROYAL \$96

LIQUEUR

COINTREAU \$96

ENHANCE YOUR SUITE EXPERIENCE

Want to mix it up?

Rotate in one of our Relief Pitchers

Rum Punch \$48

Bacardi Silver Rum mixed with orange, pineapple, cranberry juice & grenadine, garnished with cherries & oranges.

Margarita \$59

Teremana Tequila mixed with Cointreau and margarita mix, garnished with margarita salt & limes.

NEED MIXERS?

Offerings listed on next page





MIXERS+ MORE

SOFT DRINKS

Served by the 6-pack

COCA-COLA \$18.50

COKE ZERO \$18.50

DIET COKE \$18.50

DR PEPPER \$18.50

DIET DR PEPPER \$18.50

GINGER ALE \$18.50

SPRITE \$18.50

HOT COFFEE SERVICE \$47.50

Airpot of regular coffee with
assorted sugars & creamer

Decaf coffee available upon request

ENERGY

RED BULL \$39

RED BULL SUGARFREE \$39

WATER

DASANI \$33

TOPO CHICO \$42

LEMONADE & TEA

Served by the pitcher

LEMONADE \$42

UNSWEETENED ICED TEA \$42

MIXERS

32oz bottles

CRANBERRY JUICE \$17.50

ORANGE JUICE \$17.50

CLUB SODA \$18.50

TONIC WATER \$18.50

Six 8oz cans

PINEAPPLE JUICE \$17.50

1 Liter Bottles

BLOODY MARY MIX \$28

MARGARITA MIX \$28

GARNISHES

LEMONS \$9.50

LIMES \$9.50

POLICIES+PROCEDURES



DAY OF EVENT MENU

There will be a limited menu of food items available on the day of an event. Your suite server will provide a menu in your suite and will fill orders during the event. Suite attendants are prohibited from taking orders via text message or other personal devices; all orders must be placed through the suites office for the protection of our guests and employees. Par stock orders are welcomed and may be set up through the suites office as well. Please note that day of event menu items may take up to one hour for delivery. Food and beverage service concludes after the bottom of the 7th inning or two hours after the scheduled event start time. Your cooperation in adhering to these times is sincerely appreciated.

BILLING PROCEDURES

We request that suite holders keep a credit card on file with the suites office. All orders must be received with instructions to use the credit card on file or be submitted with another credit card number. Any orders received without a credit card will not be placed. If there is more than one suite owner in a suite, each suite owner will need to place a credit card on file.

All food and beverage orders will be charged to this credit card unless told otherwise. If you are placing an Event Day order, a credit card must be presented when placing the order. At the end of an event, the listed suite host will be presented with an itemized bill for purchases on the account. Any suite guests may also use their personal credit card for placing food and beverage orders and for making payment.

Any charges on a personal credit card will be itemized and presented to the owner of that card.

A standard administrative fee of 15% will be added to all food and beverage orders. Gratuities are at the discretion of the suite host/guest. If you would like to give your suite attendant a tip, you may add it to your final bill at the time it is presented, you may designate a tip when placing the order, or you are welcome to place a standard recurring gratuity with the suites office administrator. If you have any discrepancies or need an additional copy of a receipt, please call the Delaware North Sportservice Suites Office directly at 817- 533-3700 or email txsuites@delawarenorth.com

TAX, ADMINISTRATIVE CHARGE & TIPPING POLICY

As a convenience to our guests, we have included this policy to clarify the administrative fee and tipping policy in the luxury suites at Globe Life Field. A local sales tax will be added to all orders and a state alcohol tax of 8.25% will be added where applicable. A 15% administrative fee calculated on the cost of any food and beverage ordered will automatically be added. This is an administrative fee, it is not a gratuity or tip and will not be distributed to the suite attendant providing your service. The administrative fee is retained by Delaware North Sportservice, LLC to pay competitive wages to all employees involved in creating a memorable experience for you and your guests.

CANCELLATIONS

No charges will be assessed to a suite holder for food or beverage orders received by Delaware North Sportservice that are cancelled at least 24 hours prior to the event. Cancellations must be in writing to txsuites@delawarenorth.com and must be confirmed by Delaware North Sportservice to be valid. All other cancellations will be assessed a charge of 100% of the total order value including fees and taxes. In the event of a game/event cancellation, you will not be charged unless the gates were opened before the event was cancelled.

IN-SUITE SERVICE

For your convenience, a suite attendant will be assigned to your suite. Their responsibility is to deliver preordered meals, take Event Day menu orders, and generally service the suite. All food will be brought to the suite area by a kitchen runner and distributed by the service staff. Please feel free to ask the suite attendant about any special catering needs that may arise during the event.

OVER-ORDERING

Any food left in the suite will be disposed of at the conclusion of the event. Delaware North Sportservice is not responsible for any food items taken out of the suite. No alcoholic beverages may be brought in or removed from the Suites at any time.

Continued →

POLICIES+PROCEDURES



ALCOHOLIC BEVERAGES

Texas state law prohibits the consumption of any alcoholic beverage by any person under the age of 21. Therefore, all fans under the age of 40 should be prepared to show proper identification and proof of age when purchasing alcoholic beverages at Globe Life Field. We request the cooperation of all suite licensees and their guests in complying with these legal requirements. We reserve the right to check for proper identification and refuse service to a person who appears intoxicated. To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Texas, no alcoholic beverages may be brought in or removed from the suites at any time. Texas Alcohol and Beverage Commission (TABC) prohibits removal of alcoholic beverages from Globe Life Field. When leaving, all unconsumed alcohol must remain in the suite. All bags and belongings are subject to search in order to ensure compliance with these regulations. Licensee hereby agrees to comply with this regulation and consents to any searches, on behalf of Licensee and Licensee's guests. The Texas Rangers remind guests to drink responsibly.

EQUIPMENT & DISPOSABLES

All suites are fully stocked with disposable dinnerware, napkins and condiments at no additional cost. All suites are provided with the necessary service equipment. All equipment is the property of Delaware North Sportservice; items that are damaged or removed from the suite without the consent of Delaware North Sportservice may incur replacement costs, up to the full retail value of the item(s).

HOW DO I GET A RECEIPT FOR FOOD AND BEVERAGE CHARGES?

Your suite attendant will provide your host with a copy of bill at the end of each event. Should you need an additional copy, please contact the suites office at 817-533-3700.

