



Online Ordering

SuiteEats.com/WrigleyField



packages

All packages serve a minimum of 12 guests

The Cubbie Way

A Selection of Chicago Favorites // 60.95 per Guest

Garrett Popcorn

Stadium Buttery

V² AVG



Freshly Popped Garrett Signature Kernels, Coconut Oil, Pinch of Salt

Field of Greens

V² AVG

Tender Spring Mix, Cucumbers, Sweet Grape Tomatoes, Shredded Carrots, Balsamic Vinaigrette

Seasonal Fresh Fruit

V² AVG

In-Season Fruits and Berries

Italian Beef



Italian Beef, Giardiniera, Zesty Au Jus, Fresh Hoagie Rolls

Roasted Turkey Sandwich

Apricot Ginger Chutney, Havarti Cheese, Baguette

Chicago-Style Vienna Beef Hot Dogs



Vienna Beef Hot Dogs, Traditional Windy City Condiments, Potato Chips

Upgrade Your Menu Package by Replacing the Beef Hot Dogs with High Plains Bison All-Natural Franks // Add 3 per Guest

All-American Package

Enjoy traditional stadium fare and American culinary classics // 65.95 per Guest

Garrett Popcorn

Stadium Buttery

V² AVG



Freshly Popped Garrett Signature Kernels, Coconut Oil, Pinch of Salt

The Snack Attack

V

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

Farmer's Market

Dips & Veggies

V

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing, Crostini

BLT Salad

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

Cubbie Tenders

Golden Fried Chicken Tenders, Buttermilk Ranch Dressing, Barbecue Sauce

The Authentic

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

Chicago-Style Vienna Beef Hot Dogs



Vienna Beef Hot Dogs, Traditional Windy City Condiments, Potato Chips

Upgrade Your Menu Package by Replacing the Beef Hot Dogs with High Plains Bison All-Natural Franks // Add 3 per Guest

MVP Package

Savor an all-star roster of our fan favorites // 55.95 per Guest

Garrett Popcorn

Stadium Buttery

V² AVG



Freshly Popped Garrett Signature Kernels, Coconut Oil, a Pinch of Salt

Potato Chips & Gourmet Dips

V

Kettle-Style Potato 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, Herb Breadcrumbs

Chicago-Style Vienna Beef Hot Dogs



Vienna Beef Hot Dogs, Traditional Windy City Condiments, Potato Chips

Upgrade Your Menu Package by Replacing the Beef Hot Dogs with High Plains Bison All-Natural Franks // Add 3 per Guest

Mini Buffalo Chicken Sandwiches

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



THREE CHEESE MAC

à la carte

All à la carte items serve a minimum of 6 guests unless otherwise noted

Cold Appetizers



MARKET DIPS & VEGGIES

Cheese & Charcuterie Board

167 // Serves 10 to 12

Local Hand Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Sliced Baguettes, Crostini

Farmer's Market Dips & Veggies

V // 15.95 per Guest

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch, Crostini

Chilled Shrimp

AVG 166 // 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

Seasonal Fresh Fruit

V2 AVG // 135, Serves 10

In-Season Fruits and Berries

Steak Tomato Platter

V AVG // 11.95 per Guest

Sliced Steak Tomatoes, Sliced Red Onions, Blue Cheese Crumbles, Balsamic Glaze, Extra Virgin Olive Oil

Hot Appetizers

Loaded Nacho Bar

AVG FritoLay // 14.95 per Guest

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

Upgrade your Loaded Nacho Bar from Beef Chili to:

Beef Barbacoa // Add 6 per Guest

Chicken Tinga // Add 6 per Guest

Jalapeño Artichoke Dip

V AVG FritoLay // 13.95 per Guest

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

Spicy Wings

// 19.95 per Guest
Traditional Spicy Buffalo Sauce, Buttermilk Ranch Dressing

Cubbie Tenders

// 17.95 per Guest
Golden Fried Chicken Tenders, Buttermilk Ranch Dressing, Barbeque Sauce

Elote

// 14.95 per Guest
Fire-Roasted Street Corn, Aioli, Cotija Cheese

Three Cheese Mac

V // 10.95 per Guest

Cavatappi Pasta, Three Cheese Sauce, Herb Breadcrumbs

Quesadilla Duo

// 17.95 per Guest

• Ancho-Marinated Chicken

Cilantro, Monterey Jack Cheese

• Carne Asada

Braised Brisket, Onions, Oaxaca Cheese,

Poblano Peppers

Served with Avocado Crema

and Salsa Roja

Potstickers & Spring Rolls

Serves 10 // 85

Chicken Lemongrass Potstickers,

Vegetable Spring Rolls, Sweet Chili Glaze,

Ginger Soy Sauce, Hot Chinese Mustard

Salads

Field of Greens

V2 AVG // 11.95 per Guest

Tender Spring Mix, Cucumbers, Sweet Grape Tomatoes, Shredded Carrots, Balsamic Vinaigrette, House-Made Croutons

Chopped Vegetable

Salad V AVG // 11.95 per Guest

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

Classic Caesar Salad

// 11.95 per Guest

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad:

Grilled Chicken // Add 4 per Guest

Shrimp // Add 4 per Guest

Bocconcini Tomato & Cucumber

Salad V // 14.95 per Guest

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

BLT Salad

// 11.95 per Guest

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



à la carte

All à la carte items serve a minimum of 6 guests unless otherwise noted

Entrées



MEATBALL SLIDERS

Char-Grilled Chicken Board ^{AVG} 168 // Serves 10

All-Natural Brined, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

Meatball Sliders // 19.95 per Person

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

Steakhouse Beef Tenderloin // 49 per Guest

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

Tacos & Tostadas // 23.95 per Guest

- **Pork Al Pastor**
Charred Pineapple, Pickled Red Onions
- **Pollo Asada**
Chorizo, Cotija Cheese

Served with Charro Beans, Salsa Verde and Mexican Crema, Flour Tortillas, Corn Tostadas

Sandwiches

THE WALKING STICKS

Ham & Swiss // 23 per Guest

Mustard Butter, Pretzel Baguette

Roast Beef // 22 per Guest

Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

Roasted Turkey

// 22 per Guest

Apricot Ginger Chutney, Havarti Cheese, Baguette

The Authentic // 12.95 per Guest

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

Smoked Pulled Pork Sandwiches // 16.95 per Guest

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

Italian Beef // 18.95 per Guest

Italian Beef, Giardiniera, Zesty Au Jus, Fresh Hoagies



Mini Buffalo Chicken Sandwiches // 17.95 per Guest

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



BUFFALO CHICKEN SANDWICHES




WALKING STICK SANDWICHES

à la carte

All à la carte items serve a minimum of 6 guests unless otherwise noted

Dogs, Sausages & Burgers


Chicago-Style Vienna Beef Hot Dogs  // 15.95 per Guest
Vienna Beef Hot Dogs, Traditional Windy City Condiments, Potato Chips


High Plains Bison All-Natural Franks // 19.95 per Guest
All-Natural, 100% Bison Franks, Traditional Windy City Condiments, Potato Chips


Bratwurst // 16.95 per Guest
Grilled Bratwurst, Sauerkraut, Whole Grain Mustard, Fresh Rolls

Italian Sausage // 14.95 per Guest
Italian Sausage, Onions, Red and Green Peppers, Fresh Hoagies


Tavern Burger // 17.95 per Guest
Beef Patty, American Cheese, Tomato, Pickles, Secret Sauce, Brioche Bun

Home Run Inn Pizza  // 115 per Order
A Fan Favorite! You and Your guests can enjoy a bundle of individual pizzas; Two Cheese, Two Sausage, Two Pepperoni


Impossible Mini Burger  // 19.95 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.

Small Cheval Burger  // 115 // Sack of 6 Burgers
Single Beef Patty, Dijonnaise, American Cheddar Cheese, Sliced Pickles, Onion
Upgrade to Double Beef Patties // 130

Snacks

Northside Pretzel Twists  // 167 // Serves 10 to 12
Giant Soft Pretzels, Beer Cheese, Sweet Vanilla Cinnamon Cream, Honey Chipotle Mustard Dips

Salsa & Guacamole Sampler  // 99 per Order
Guacamole, Salsa Verde, Salsa Roja, Santitas Tortilla Chips

The Snack Attack  // 57 per Order
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Garrett Popcorn Chicago Mix Tin  // 52 per Tin
World-Famous Mix of Two Secret Family Recipes. Made with Real Cheddar and Oh-So-Sweet Carmel


Garrett Popcorn Stadium Buttery  // 8.95 per Bag
Freshly Popped Garrett Signature Kernels, Coconut Oil, Pinch of Salt

Dry-Roasted Peanuts  // 21 per Order

Snack Mix  // 23 per Order

Pretzel Twists  // 21 per Order

Cracker Jacks  // 22 per Order

Potato Chips & Gourmet Dips  // 49 per Order
Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip



Levy is just one call away and a 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 unless otherwise noted

Desserts

All of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

Gourmet Cookies & Brownies V

// 15.95 per Guest

Gourmet Cookies, Decadent Brownies

Chicago-Style Cheesecake V // 49

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake V // 79

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

Rainbow Cake V // 79

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six Layer Carrot Cake V

79 // Serves 14

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

Chocolate Paradis' Cake V // 79

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake // 79

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

Specialty Cubs Logo Jumbo Cookies

77 // Serves 6

Sugar Cookies, Royal Icing



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

- 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®
- Hi-Chew®

Dark Chocolate Liqueur Cups V

- Baileys® Original Irish Cream
- DiSaronno® Amaretto
- SQRRL® Peanut Butter Whiskey
- Kahlúa
- RumChata

Customized Desserts

We will provide personalized, decorated layer-cakes for your next celebration: birthdays, anniversaries, graduations, 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 the six-pack unless otherwise noted

SOFT DRINKS FEATURING

- Coca-Cola // 23
- Diet Coke // 23
- Coke Zero Sugar // 23
- Coca-Cola Cherry // 23
- Sprite // 23
- Sprite Zero Sugar // 23
- Fanta Orange // 23
- Barq's Root Beer // 23
- Seagram's Ginger Ale // 23

JUICES

- Cranberry Juice (4-pack) // 18
- Grapefruit Juice (4-pack) // 18
- Minute Maid Orange Juice (4-pack) // 18
- Minute Maid Apple Juice (4-pack) // 18
- Minute Maid Lemonade // 23

WATER & ENERGY DRINKS

- Dasani Bottled Water // 24
- Smartwater Water // 35
- Topo Chico Sparkling Water Blueberry Hibiscus // 23
- Gatorade (4-pack) // 22
- Red Bull Energy Drink (4-pack) // 22
- Red Bull Energy Drink Sugar Free (4-pack) // 22

TEAS

- Gold Peak Unsweetened Tea (4-pack) // 23
- Selection of Hot Teas (Serves 4 to 5) // 15

MISCELLANEOUS BEVERAGES

- Fresh-Roasted Regular Coffee // 25
- Fresh-Roasted Decaffeinated Coffee // 25
- Hot Chocolate // 15

BAR SUPPLIES

- Cutwater Bloody Mary Mix // 11
- Cutwater Spicy Bloody Mary Mix // 11
- Finest Call Margarita Mix // 11
- Finest Call Sour Mix // 11
- Finest Call Lime Juice // 11
- Seagram's Sparkling Water // 23
- Seagram's Tonic Water // 23
- Cutwater Ginger Beer // 23
- Lemons and Limes // 6
- Stuffed Olives // 7
- Tabasco Sauce // 8
- Worcestershire // 8

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

- Budweiser // 48 
- Bud Light // 48 
- Michelob ULTRA // 48 
- Old Style // 48
- Goose Island 312 Urban Wheat Ale // 52 
- Goose Island Hazy Beer Hug // 55 
- Goose Island Little Breezy Beer Hug // 55
- Goose Island IPA // 52
- Goose Island Full Pocket Pilsner // 52

- Golden Road Mango Cart // 52 
- Kona Big Wave Golden Ale // 52 
- Corona Extra // 52
- Modelo Especial // 52
- Stella Artois // 55 
- Heineken // 52
- Stone Delicious IPA // 52

- Bud Bundle // 52
2 cans each of Budweiser,
Bud Light, Michelob ULTRA

- Lagunitas A Little Sumpin' Sumpin' // 55
- Half Acre Daisy Cutter // 55
- Bell's Oberon // 52
- Leinenkugel's Summer Shandy // 55
- Redbridge Gluten-Free // 52 
- Eris Cider Rotating Flavor // 55
- Athletic Run Wild IPA (non-alcoholic) // 52
- Budweiser Zero (non-alcoholic) // 45

- Wild Goose Case // 198
Enjoy a combination case featuring Goose Island Craft Beer!
312 Urban Wheat, Full Pocket, Hazy Beer Hug, Little Breezy Beer Hug



beverages

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack unless otherwise noted

On The Rocks Margarita
(750ml) // 105

On The Rocks Old Fashioned
(750ml) // 105

On The Rocks Espresso Martini
(750ml) // 105

Hoop Tea Spiked Iced Tea // 48

NÜTRL Vodka Seltzer Variety Pack // 62
A mix of NÜTRL flavors

NÜTRL Vodka Seltzer Watermelon // 62

NÜTRL Vodka Seltzer Pineapple // 62

NÜTRL Vodka Seltzer Orange // 62

NÜTRL Vodka Seltzer Lemonade // 62

MYND Cannabis Infused Beverage Pack (4-pack) // 47
A selection of Orange Mango, Elderberry Passionfruit, Lemon Ginger

Liquor

Sold by the liter bottle unless otherwise noted. Proudly serving



VODKA

Cutwater // 85



Tito's Handmade // 95

Grey Goose // 120

GIN

Sipsmith London Dry
(750ml) // 85



Bombay Sapphire // 100

Hendrick's // 110

RUM

Cruzan 9 Spiced // 80



Cruzan Single Barrel // 110

Bacardí Superior // 90

TEQUILA

Hornitos Plata // 90



Tres Generaciones Reposado // 120

El Tesoro Blanco // 120

El Tesoro Reposado // 150

Patrón Silver // 130

Casamigos Blanco // 145

WHISKEY & BOURBON

Jim Beam White Label Jim Beam // 90



Jim Beam Black // 95

Maker's Mark // 110

Maker's Mark 46 (750ml) // 110

Suntory Toki // 110

Knob Creek // 115

Knob Creek Rye // 115

Basil Hayden // 130

Jack Daniels // 105

Jameson Irish // 110

SCOTCH

Monkey Shoulder // 85

Dewar's White Label // 95

Laphroaig 10 Year // 140

Macallan Sherry Oak 12 Year // 230

COGNAC / BRANDY

Courvoisier V.S.O.P. // 130

CORDIALS

Aperol // 90

Baileys Original Irish Cream // 90

Jeppson's Malört // 80

Cointreau // 130

Jim Beam Kentucky Fire // 90

RumChata // 90

Kahlúa // 90

SQRRL Peanut Butter Whiskey // 83

Martini Rossi Dry Vermouth // 35

Martini Rossi Sweet Vermouth // 35



OLD FASHIONED

Bartesian Rental

// 450 Includes one bottle each of Hornitos Tequila, Cruzan Rum, Jim Beam Whiskey, Cutwater Vodka and 32 cocktail pods of your choice!

VODKA

Lemon Drop

Northside

Espresso Martini

GIN

Raspberry Ginger Gimlet

TEQUILA

Margarita

Mango Margarita

Jalapeño Lime Shrub

WHISKEY

Old Fashioned

Whiskey Sour

Paper Plane

RUM

Rum Breeze

Mai Tai

Hurricane



beverages

White Wine

Sold by the bottle

CHARDONNAY

Chalk Hill // 75
Sonoma, California

Brown Estate House of Brown // 78
Central Valley, California

Sonoma Cutrer // 78
Sonoma, California

PINOT GRIGIO

Terra Doro // 62
Yolo County, California

Ruffino Lumina // 70
Tuscany, Italy

SAUVIGNON BLANC

Echo Bay // 66
Marlborough, New Zealand

Kim Crawford // 66
Marlborough, New Zealand

RIESLING

Chateau Ste. Michelle // 56
Washington State

Nomadica Canned Wine // 56
Sold as a 4-pack of 250ml cans
White
Red Blend
Rosé

PROSECCO

Ménage à Trois // 56
Veneto, Italy

ROSÉ

Bieler Pere & Fils // 65
Coteaux d'Aix-en-Provence, France

Maison Saint AIX // 70
Coteaux d'Aix-en-Provence, France

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi // 68
Sonoma, California

Argyle // 75
Willamette Valley, Oregon

Bells Glos Clark & Telephone // 100
Santa Maria Valley, California

MERLOT

Napa Cellars // 75
Napa Valley, California

CABERNET SAUVIGNON

Napa Cellars // 75
Napa Valley, California

Iron & Sand // 80
Paso Robles, California

Quilt // 100
Napa Valley, California

RED BLEND

Joel Gott Palisades // 55
California

Guigal Cotes du Rhone Rouge // 62
Cotes du Rhone, France

Conundrum by Caymus // 70
California

CHIANTI

Borgo Scopeto Chianti Classico // 85
Tuscany, Italy

Chairman's List

Sold by the bottle



REDS

Ponzi Pinot Noir // 110
Willamette Valley, Oregon

Neyers Left Bank Red Blend // 125
Napa Valley, California

Ken Wright Shea Vineyard
Pinot Noir // 150
Oregon, Washington

Long Shadows Red Blend // 160
Columbia Valley, Washington

Justin Isosceles Bordeaux // 170
Central Coast, California

Caymus Cabernet // 180
Napa Valley, California

Stags' Leap 2019 Reserve
Cabernet // 300
Napa Valley, California

WHITES

2022 Twomey by Silver Oak
Sauvignon Blanc // 100
Napa Valley, California

Cakebread Chardonnay // 115
Napa Valley, California

Veuve Clicquot Yellow Label // 155
Champagne, France

La Grande Dame Brut // 255
Champagne, France

Dom Pérignon Vintage Champagne
Brut // 625
Champagne, France

merchandise

Just notify your Levy Premium Specialist Manager when placing your food and beverage order to add any Cubs retail items you would like to purchase. Give your guests that Championship feeling by having specialty Cubs merchandise waiting for them in the suite upon their arrival.

Many of these items carry the 1984 Bear Logo and are exclusive to the suites! Save 15% when you pre-order merchandise listed below!



1984 Bear Logo T-Shirts
Sizes S-XXL // **31.99**



Cubs Logo T-Shirts
Sizes S-XXL // **31.99**



Cubs Replica Jersey
Adult Sizes S-4XL // **135.99**
Youth Sizes S-4XL // **93.99**
Personalize Your Jersey
// **50.00 each**



Cubs Plush Blanket // **42.99**



1984 Bear Logo Hat // **27.99**



Cubs Home Logo
Wool Cap // **25.99**



Cubs Knit Winter Hat // **19.99**



Cubs W Flag // **29.99**



1984 Bear Logo
Koozie // **4.99**



1984 Bear Logo
Pint Glass // **16.99**



1984 Bear Logo
Shot Glass // **10.99**



1984 Bear Logo
Mug // **16.99**



Cubs Logo
Baseball // **8.99**



Cubs Logo
Mini Bat // **9.99**



1984 Bear Logo
PVC Keychain // **8.99**



1984 Bear Logo
Magnet // **3.99**

the scoop

HOURS OF OPERATION

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at <http://suiteeats.com/wrigleyfield>

To reach a Representative, dial: (312) 335-5067 or e-mail: SuiteEats@LevyRestaurants.com

QUICK REFERENCE LIST

Levy Premium Specialist Representative: (312) 335-5067

Levy Accounting Department: (773) 975-3613

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 2:00 p.m. CST, two business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at <http://suiteeats.com/wrigleyfield>. Orders can be arranged with the assistance of a Premium Specialist Representatives at (312) 335-5067 during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium 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 4:00 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 Wrigley 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.

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

Levy 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. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND 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 applicable sales tax. 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 Wrigley 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.

EVENTS AT WRIGLEY FIELD

The rich tradition at Wrigley Field is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. More than 20 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 Wrigley Field Events Team at (773) 388-8165 or WrigleyFieldEvents@levyrestaurants.com.