



2024

---

# LUXURY SUITE MENU

---



WELCOME TO

# THE SUITES AT YANKEE STADIUM

---

LEGENDS HOSPITALITY WELCOMES YOU TO ANOTHER SEASON OF  
WORLD CLASS FOOD AND SERVICE AT YANKEE STADIUM.

Our 2024 Suites menu showcases a sophisticated take on stadium fare while utilizing the freshest ingredients. Our highly skilled culinary team will prepare your menu with expertise and display a spectacular presentation for your guests to enjoy. Paired with personalized high-end service, Yankee Stadium Suites are the best place to catch a game. The Legends team is truly committed to providing a food and beverage experience to remember. On the pages to follow, you will find several new menu items to enhance the event day experience for you and your guests.

No request is unreasonable, and going the extra mile is not the exception, but the expectation.

We plan to make it as effortless as possible to entertain and enjoy the best of Yankee Stadium in the intimacy of your private suite.



# MONUMENT PARK

1250 PACKAGE

## CLASSIC STADIUM POPCORN

Bottomless Bucket of a Stadium Favorite

## CARAMELIZED ONION DIP, LAY'S KETTLE COOKED POTATO CHIPS

## SEASONAL FRUITS, MELONS AND BERRIES

## STADIUM MIXED GREENS

Baby Lettuces, Cucumber, Tomato, Shredded Carrots, Sherry Vinaigrette, Buttermilk Ranch

## CRISPY CHICKEN TENDERS

Buttermilk Ranch, Honey Mustard

## NEW YORK PRETZEL

Bavarian Soft Pretzel

## CLASSIC FRENCH FRIES

## SABRETT HOT DOGS

Sauerkraut, Traditional Condiments

## PREMIO ITALIAN SAUSAGE

Char-Grilled Authentic Italian Sausage, Roasted Peppers and Onions, Seeded Italian Roll

## ALL AMERICAN HERO

Roasted Turkey, Ham, Roast Beef, American Cheese, Tomato, Shredded Lettuce, Pickles, Yellow Mustard, Mayonnaise, Seeded Italian Roll

## MAC & CHEESE

Artisan Cheeses, Elbow Macaroni

## FRESH BAKED COOKIES AND BROWNIES



Contains Nuts



Gluten-Sensitive



Vegetarian



Vegan



Sesame

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS. WHILE WE OFFER GLUTEN-FREE & NUT-FREE OPTIONS, ITEMS ARE NOT PREPARED IN AN ALLERGEN-FREE KITCHEN.

# GREAT HALL

## 1100 PACKAGE

### CLASSIC STADIUM POPCORN

Bottomless Bucket of a Stadium Favorite

### FRESHLY MADE GUACAMOLE AND SALSA, HOUSE MADE TORTILLA CHIPS

### VEGETABLE CRUDITÉS

Baby Carrots, Bell Peppers, Celery,  
Cucumbers, Green Beans, Marinated Feta  
Cheese, Olives, Hummus, Buttermilk Ranch

### COBB SALAD

Marinated Grilled Chicken, Crispy  
Bacon, Eggs, Grilled Corn, Blue  
Cheese, Sherry Vinaigrette

### SABRETT HOT DOGS

Sauerkraut, Traditional Condiments

### HOT WINGS

Jumbo Chicken Wings served with  
Classic Buffalo Sauce, Blue Cheese

### STADIUM DINGERS

Custom Ground Mini Burgers, Melted  
American Cheese, Pickles, Potato Bun

### CLASSIC CHEESE PIZZA

### ORGANIC GRILLED CHICKEN AND MARKET VEGETABLES

Marinated Grilled Chicken,  
Chargrilled Market Vegetables,  
Lemon Basil Vinaigrette

### FRESH BAKED COOKIES AND BROWNIES



Contains Nuts



Gluten-Sensitive



Vegetarian



Vegan



Sesame

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS.  
WHILE WE OFFER GLUTEN-FREE & NUT-FREE OPTIONS, ITEMS ARE NOT PREPARED IN AN ALLERGEN-FREE KITCHEN.

# CHAMPION'S CHOICE

CHOOSE YOUR OWN PACKAGE  
Customize your suite with what you desire.  
1375 Select 2 from each category  
1650 Select 3 from each category

All Packages Include:

**CLASSIC STADIUM  
POPCORN**  

Bottomless Bucket of a  
Stadium Favorite

**CARAMELIZED ONION DIP,  
LAY'S KETTLE COOKED  
POTATO CHIPS**  

**SABRETT HOT DOGS**   
Sauerkraut, Traditional  
Condiments

**FRESH BAKED COOKIES  
AND BROWNIES**

## FIRST

**FRESHLY MADE GUACAMOLE  
AND SALSA, HOUSE MADE  
TORTILLA CHIPS**  

**VEGETABLE CRUDITÉS**  

Baby Carrots, Bell Peppers, Celery, Cucumbers,  
Green Beans, Marinated Feta Cheese, Olives,  
Hummus, Buttermilk Ranch

**SEASONAL FRUITS, MELONS  
AND BERRIES**  

**SOUTHWESTERN SALAD** 

Chopped Romaine, Crispy Chicken, Black Beans,  
Charred Corn, Tomatoes, Crispy Tortilla Strips,  
Chipotle Lime Dressing

**CLASSIC CAESAR SALAD** 

Crisp Baby Romaine Hearts, Shaved Parmesan  
Cheese, Roasted Garlic Croutons, Caesar Dressing

**NEW YORK PRETZEL** 

Bavarian Soft Pretzel

## SECOND

**HOT WINGS** 

Jumbo Chicken Wings served with  
Classic Buffalo Sauce, Blue Cheese

**CRISPY CHICKEN TENDERS**

Buttermilk Ranch, Honey Mustard

**EMPANADA AND TAQUITO PLATTER**

Beef Empanadas, Chicken Taquitos,  
White Queso Dip, Pico de Gallo

**BALLPARK SAMPLER**

Mozzarella Sticks with Marinara Sauce,  
Jalapeno Poppers, Corndog Nuggets,  
Buffalo Chicken Spring Rolls

**CLASSIC FRENCH FRIES** 

**ORGANIC GRILLED CHICKEN AND  
MARKET VEGETABLES** 

Marinated Grilled Chicken, Chargrilled  
Market Vegetables, Lemon Basil Vinaigrette

## THIRD

**ALL AMERICAN HERO** 

Roasted Turkey, Ham, Roast Beef,  
American Cheese, Tomato, Shredded  
Lettuce, Pickles, Yellow Mustard,  
Mayonnaise, Seeded Italian Roll

**ITALIAN HERO** 

Genoa Salami, Pepperoni, Soppresata,  
Rosemary Ham, Sundried Peppers,  
Arugula, Basil Mayo, Balsamic  
Reduction, Seeded Italian Roll

**STADIUM DINGERS** 


Custom Ground Mini Burgers, Melted  
American Cheese, Pickles, Potato Bun

**PREMIO ITALIAN SAUSAGE** 

Char-Grilled Authentic Italian  
Sausage, Roasted Peppers and  
Onions, Seeded Italian Roll

**MAC & CHEESE** 

Artisan Cheeses, Elbow Macaroni

 Contains Nuts

 Gluten-Sensitive

 Vegetarian

 Vegan

 Sesame

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS.  
WHILE WE OFFER GLUTEN-FREE & NUT-FREE OPTIONS, ITEMS ARE NOT PREPARED IN AN ALLERGEN-FREE KITCHEN.

# SNACKS & SALADS

SERVES 16 UNLESS NOTED OTHERWISE


**BAZZINI ROASTED PEANUTS**    / 5  
Individual Bag

**SIGNATURE CRACKER JACK**    / 6  
Individual Bag

**CLASSIC STADIUM POPCORN**   / 35  
Bottomless Bucket of a Stadium Favorite

**FRESHLY MADE GUACAMOLE AND SALSA, HOUSE MADE TORTILLA CHIPS**   / 145

**CARAMELIZED ONION DIP, LAY'S KETTLE COOKED POTATO CHIPS**   / 50



**CLASSIC CAESAR**  / 110  
Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Roasted Garlic Croutons, Caesar Dressing


**GREEK PASTA SALAD**  / 115  
Fusilli Pasta, Kalamata Olives, Feta Cheese, Arugula, Roasted Tomatoes, Red Onion, Pepperoncini, Oregano Vinaigrette

**GRILLED CHICKEN CAESAR SALAD** / 130  
Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Grilled Chicken Breast, Caesar Dressing




**COBB SALAD**  / 135  
Marinated Grilled Chicken, Crispy Bacon, Eggs, Grilled Corn, Blue Cheese, Sherry Vinaigrette

**SOUTHWESTERN SALAD**  / 135  
Chopped Romaine, Crispy Chicken, Black Beans, Charred Corn, Tomatoes, Crispy Tortilla Strips, Chipotle Lime Dressing

**STADIUM MIXED GREENS**   / 110  
Baby Lettuces, Cucumber, Tomato, Shredded Carrots, Sherry Vinaigrette, Buttermilk Ranch

**LOADED POTATO SALAD**  / 120  
Red Bliss Potatoes, Sour Cream Dressing, Broccoli, Applewood Smoked Bacon, Cheddar Cheese, Scallions

**CAPRESE SALAD**   / 155  
Locally Made Mozzarella, Heirloom Tomatoes, Roasted Tomatoes, Basil, Extra Virgin Olive Oil, Aged Balsamic

**CHEFS GRAIN BOWL**    / 125  
Quinoa, Baby Kale, Chickpea Falafel, Marinated Olives, Chickpeas, Tomatoes, Cucumbers, Pepperoncini, Sunflower Seeds, Pickled Red Onions, Sesame Green Goddess Dressing

 Contains Nuts  Gluten-Sensitive  Vegetarian  Vegan  Sesame

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS.  
WHILE WE OFFER GLUTEN-FREE & NUT-FREE OPTIONS, ITEMS ARE NOT PREPARED IN AN ALLERGEN-FREE KITCHEN.

# COLD APPETIZERS

SERVES 16 UNLESS NOTED OTHERWISE

## VEGETABLE CRUDITÉS / 125

Baby Carrots, Bell Peppers,  
Celery, Cucumbers, Green Beans,  
Marinated Feta Cheese, Olives,  
Hummus, Buttermilk Ranch

## SEASONAL FRUITS, MELONS AND BERRIES / 115

## CURED ITALIAN MEATS AND CHEESES / 250

Selection of Italian Cured Meats,  
Artisanal Cheeses, Marinated  
Olives, Pickles and Preserves

## ORGANIC GRILLED CHICKEN AND MARKET VEGETABLES / 175

Marinated Grilled Chicken,  
Chargrilled Market Vegetables,  
Lemon Basil Vinaigrette

## SHRIMP COCKTAIL

Horseradish Cocktail Sauce, Fresh  
Lemon  
75 Pieces / 290

## TUNA POKE NACHOS / 185

Marinated Raw Ahi Tuna, Cucumbers,  
Cilantro, Scallions, Sesame Seeds,  
Nori, Citrus Ponzu Vinaigrette, Sriracha  
White Truffle Aioli, Crispy Wontons

## SUSHI PLATTER

Wasabi, Ginger, Soy  
75 Pieces / 360

## PREMIUM SUSHI, SASHIMI AND NIGIRI PLATTER

Wasabi, Ginger, Soy  
75 Pieces / 450

 Contains Nuts  Gluten-Sensitive  Vegetarian  Vegan  Sesame

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS.  
WHILE WE OFFER GLUTEN-FREE & NUT-FREE OPTIONS, ITEMS ARE NOT PREPARED IN AN ALLERGEN-FREE KITCHEN.

# HOT APPETIZERS & PIZZA

SERVES 16 UNLESS NOTED OTHERWISE

**NEW YORK PRETZEL**  / 120  
Bavarian Soft Pretzel

**CRISPY CHICKEN TENDERS** / 130  
Buttermilk Ranch, Honey Mustard

**UPGRADE TO A TENDER TRIO** / 145  
Assortment of Honey BBQ, Classic Buffalo and Sweet Chili

**HOT WINGS**  / 140  
Jumbo Chicken Wings served with Classic Buffalo Sauce, Blue Cheese

**UPGRADE TO A WING TRIO** / 150  
Assortment of Honey BBQ, Classic Buffalo and Sweet Chili

**STADIUM FRIES**  / 110  
Choose Two: Choice of Classic, Garlic, Sweet Potato or Tater Tots




**BALLPARK SAMPLER** / 170  
Mozzarella Sticks with Marinara Sauce, Jalapeño Poppers, Corndog Nuggets, Buffalo Chicken Spring Rolls

**PREMIUM BALLPARK SAMPLER** / 185  
Coconut Shrimp with Sweet Chili Sauce, Philly Cheesesteak Egg Rolls, Fried Onion Petals, Pimento Cheese Stuffed Pretzels, Buttermilk Ranch

**EMPANADA AND TAQUITO PLATTER** / 190  
Beef Empanadas, Chicken Taquitos, White Queso Dip, Pico de Gallo

## PIZZA

Priced per pie.

**CLASSIC CHEESE PIZZA**  / 42  
**CLASSIC PEPPERONI PIZZA** / 46  
**BBQ CHICKEN BACON RANCH PIZZA** / 54  
**LOADED VEGGIE PIZZA**  / 44  
**GLUTEN FREE PIZZA**  / 55  
Classic Cheese or Pepperoni



Contains Nuts



Gluten-Sensitive



Vegetarian



Vegan




Sesame

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS.  
WHILE WE OFFER GLUTEN-FREE & NUT-FREE OPTIONS, ITEMS ARE NOT PREPARED IN AN ALLERGEN-FREE KITCHEN.



# SANDWICHES

SERVES 16 UNLESS NOTED OTHERWISE


**SABRETT HOT DOGS**  / 125  
Sauerkraut, Traditional Condiments


**STADIUM DINGERS**  / 195  
Custom Ground Mini Burgers, Melted American Cheese, Pickles, Potato Bun


**VEGAN BURGER**   / 175  
Plant Based Patty, Caramelized Onions, Pickles, Special Sauce, Sesame Seed Bun


**PREMIO ITALIAN SAUSAGE**  / 165  
Char-Grilled Authentic Italian Sausage, Roasted Peppers and Onions, Seeded Italian Roll

**ALL AMERICAN HERO**  / 165  
Roasted Turkey, Ham, Roast Beef, American Cheese, Tomato, Shredded Lettuce, Pickles, Yellow Mustard, Mayonnaise, Seeded Italian Roll


**DOUBLE SMOKED TURKEY**  / 170  
Smoked Turkey, Bacon, Muenster Cheese, Russian Dressing, Coleslaw, Rye Bread

**ITALIAN HERO**  / 170  
Genoa Salami, Pepperoni, Sopressata, Rosemary Ham, Sundried Peppers, Arugula, Basil Mayo, Balsamic Reduction, Seeded Italian Roll

**GREAT BAMBINO**  / 175  
Imported Prosciutto, Arthur Avenue Burrata, Fig Preserves, Arugula, Balsamic Reduction, Seeded Italian Roll

**ROAST PORK & RABE**  / 180  
Rosemary Roasted Pork Loin, Sharp Provolone, Marinated Broccoli Rabe, Spicy Pepper Aioli, Seeded Italian Roll

**CHICKEN CUTLET ITALIAN ROLL**  / 185  
Breaded Chicken Cutlet, Sun-dried Peppers, Fresh Mozzarella, Basil Mayo, Seeded Italian Roll

**FALAFEL WRAP**  / 165  
Chickpea Falafel, Hummus, Arugula, Pickled Red Onions, Tahini Green Goddess Dressing, Whole Wheat Wrap  
\*\*Gluten free wraps available upon request\*\*



## TASTE OF THE BALLPARK

 **LOBEL'S USDA PRIME STEAK SANDWICH** / 230

 **MIGHTY QUINN'S BBQ PULLED PORK SANDWICH** / 195  
Slow Smoked and Seasoned with Housemade Pork Rub, Slaw and Fresno Chili

 **STREETBIRD BIG FLY CHICKEN & WAFFLE** / 185  
M's Crispy Chicken Fingers, Hot Honey, Cornbread Waffle, Housemade Pickle

 **FUKU CHICKEN SANDWICH**  / 180  
O.G Sando, Crispy Habanero-Brined Chicken Breast, Fuku Mayo, Pickle, Potato Roll

 **PETRONI'S CHEESY GARLIC BREAD**  / 155  
Seeded Bronx Bastone, Mozzarella-Pecorino-Parm, Sicilian Oregano and 8-Hour Marinara

 Contains Nuts  Gluten-Sensitive  Vegetarian  Vegan  Sesame

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS.  
WHILE WE OFFER GLUTEN-FREE & NUT-FREE OPTIONS, ITEMS ARE NOT PREPARED IN AN ALLERGEN-FREE KITCHEN.

# ENTREES

SERVES 16 UNLESS NOTED OTHERWISE

## CLASSIC LOBSTER ROLLS / 265

Maine Lobster, Lemon Aioli, Buttered Toasted Bun

## MAC & CHEESE / 160

Artisan Cheeses, Elbow Macaroni

## GRILLED CHIMICHURRI CHICKEN PITA PLATTER / 190

Chimichurri Grilled Chicken Skewers, Cucumber Yogurt Tzatziki, Chopped Lettuce, Grilled Pita Bread

## HOISIN GLAZED CHICKEN DRUMSTICKS / 200

Tender Chicken Drumsticks, Hoisin Soy BBQ Sauce, Chopped Cashews, Scallions, Ginger, Cilantro, Sesame Seeds

## CHILLED BEEF TENDERLOIN / 295

Sliced Prime Beef Tenderloin, Horseradish Cream, Crispy Onion Petals, Seeded Italian Roll

## BAKED RIGATONI PASTA / 165

Rigatoni Pasta, Pomodoro Sauce, Mozzarella, Whipped Basil Ricotta

## PENNE ALA VODKA / 165

Penne Pasta, Creamy Vodka Sauce, Fresh Basil, Parmesan Cheese

## STEAKHOUSE SAMPLER / 600

Chargrilled 50oz Prime Porterhouse, 50oz Prime Tomahawk Ribeye, Herb Roasted Rack of Lamb, Crispy Seasoned Potato Wedges, Onion Rings, Roasted Seasonal Vegetables, Horseradish Sauce, Red Wine Demi Glace

 Contains Nuts

 Gluten-Sensitive

 Vegetarian

 Vegan

 Sesame

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS.  
WHILE WE OFFER GLUTEN-FREE & NUT-FREE OPTIONS, ITEMS ARE NOT PREPARED IN AN ALLERGEN-FREE KITCHEN.

# DESSERTS

SERVES 16 UNLESS NOTED OTHERWISE

**FRESH BAKED COOKIES  
AND BROWNIES**  / 120

**DESSERT PLATTER**  / 150  
Assorted Desserts from our Pastry Kitchen

**ARTHUR AVENUE  
CANNOLI PLATTER**  / 160  
Fresh Cannoli from Little Italy in the Bronx

**CARAMEL BANANA PUDDING**  / 145  
Individual Cups of Rich Vanilla Pudding, Fresh Bananas, Speculoos Cookies, Caramel Sauce

**NEW YORK CHEESECAKE**   / 140

**CUPCAKE PLATTER**  / 150  
Assorted Cupcakes

**FRIED ZEPPOLI**  / 145  
Powdered Sugar, Cannoli Cream,  
Chocolate Sauce, Strawberry Sauce

**NOVELTY ICE CREAM**   / 9 EACH  
Assorted *Blue Bunny* Ice Cream Bars,  
Pops and Sandwiches. Ask your Suite  
Attendant for available selections.

**ICE CREAM CAKE**  / 165 PER CAKE  
Celebrate your Special Event with a  
Personalized Ice Cream Cake

## ENJOY A VISIT FROM OUR DESSERT OR ICE CREAM CART

### DESSERT CART PRESENTATION

Enjoy a visit from our scrumptious dessert cart featuring an array of mouthwatering desserts for you and your guests to enjoy. Priced per dessert.

### ICE CREAM CART PRESENTATION

Enjoy a visit from our Stadium Ice Cream Cart featuring *Blue Bunny* Vanilla and Chocolate Ice Cream with Nuts, Cherries, Crushed Cookies, Chocolate Chips, Sprinkles, Whipped Cream, Chocolate Sauce and Caramel. Priced per sundae.

 Contains Nuts  Gluten-Sensitive  Vegetarian  Vegan  Sesame

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS.  
WHILE WE OFFER GLUTEN-FREE & NUT-FREE OPTIONS, ITEMS ARE NOT PREPARED IN AN ALLERGEN-FREE KITCHEN.

# SUITE BEVERAGES

## NON-ALCOHOLIC

**POLAND SPRING WATER**  
by the 6-pack / 28

**POLAND SPRING SPARKLING WATER**  
by the 6-pack / 30

**SOFT DRINKS by the 6-pack / 26**  
Pepsi, Diet Pepsi, Starry, Club Soda,  
Ginger Ale, Tonic Water

**JUICE by the 6-pack / 28**  
Tropicana Apple, Orange, Cranberry

**SPECIALTY BEVERAGES / 28**  
Brisk Iced Tea, Unsweetened Iced Tea (Pitcher)

## HOT BEVERAGES

**DUNKIN' ASSORTED K-CUP  
COFFEE SERVICE / 84**  
Assortment of Original Blend, Dunkin' Decaf®,  
French Vanilla, Dunkin' Midnight

**DUNKIN' ORIGINAL BLEND  
K-CUP COFFEE / 42**

**DUNKIN' DECAF K-CUP COFFEE / 42**

**ASSORTED BIGELOW TEA / 42**

**HOT CHOCOLATE / 42**

## BEER

**DOMESTIC BEER by the 6-pack / 54**  
Budweiser, Bud Light, Michelob Ultra,  
Coors Light, Miller Lite, Budweiser Zero  
(Non-Alcoholic)

**PREMIUM BEER by the 6-pack / 61**  
Stella Artois, Corona, Corona Premier,  
Heineken, Goose Island IPA, Blue Moon,  
Modelo Especial

**CRAFT BEER by the 6-pack / 68**  
Founders All Day IPA, Harpoon IPA,  
Cigar City Jai Alai IPA, Kona Big  
Wave, Coney Island Merman IPA

## SPECIALTY BEVERAGES

**SANGRIA by the pitcher / 85**  
Choice of Red or White made with Premium Wine  
and All-Natural Fruit Juices with Fresh Berries



**MARGARITA COCKTAIL KEG**  
1 gallon / 180  
Cocktail Keg with Fresh Made Margaritas  
Ready to Enjoy  
*Kegs are not included in purchase  
and are not to be removed from the  
suite at any time.*

## CANNED COCKTAILS

**HARD SELTZER**  
by the 6-pack / 60  
Bud Light Seltzer Black Cherry

**SUN CRUISER ICED TEA VODKA**  
by the 4-pack / 62

**SUNTORY -196 LEMON VODKA SELTZER**  
by the 4-pack / 64

**CUTWATER SPIRITS COCKTAILS**  
by the 4-pack / 64  
Vodka Mule, Lime Margarita or  
Strawberry Margarita

**HIGH NOON SELTZERS**  
by the 4-pack / 64  
Pineapple, Passionfruit or Black Cherry

**ON THE ROCKS COCKTAILS**  
by the 4-pack (8 cocktails) / 126  
Cosmopolitan, Espresso Martini,  
Mai Tai, Old Fashioned

# LIQUOR

## VODKA

Haku	175
Tito's	195
Grey Goose	230
Belvedere	260

## GIN

Gray Whale	185
Roku	190
Hendrick's	230

## RUM

Bacardi Light	155
Captain Morgan Spiced	160

## MEZCAL

Campante	205
----------	-----

## TEQUILA

Hornitos Plata	185
Tres Generaciones Plata	200
Tres Generaciones Reposado	210
Tres Generaciones Añejo	220
Teremana Blanco	250
Casamigos Blanco	265
Clase Azul Reposado	700

## IRISH/RYE

Jameson	195
Tullamore Dew	195
Knob Creek Rye	210

## JAPANESE WHISKEY

Suntory Toki	205
Hibiki Harmony	335
Yamazaki 12 year	595

## SCOTCH

Johnnie Walker Red	195
Laphroaig 10	205
Bowmore 12	215
Johnnie Walker Black	225
Oban 14	300
Glenmorangie 18	600
Johnnie Walker Blue	625
Macallan 18	875

## BOURBON

Jim Beam	175
Jim Beam Black 7 year	190
Maker's Mark	200
Knob Creek	210
Basil Hayden's	235

# WINE

## CHAMPAGNE/SPARKLING/PROSECCO

Lunetta Prosecco, Veneto, Italy	85
Domaine Chandon Brut Classic NV, California	125
Veuve Clicquot, "Yellow Label" Brut, Reims, France	210
Veuve Clicquot Rosé, Reims, France	235
Moët & Chandon "Dom Pérignon", Epernay, France	550
Moët & Chandon "Dom Pérignon" Rose, Epernay, France	875

## CHARDONNAY

Leese-Fitch, California	80
Knotty Vines, Sonoma, California	85
Weather, Sonoma, California	95
Stag's Leap Wine Cellars "Karia", Napa Valley, California	125
Far Niente, Napa Valley, California	170

## PINOT GRIGIO

Ruffino "Lumina", Venezia Giullia, Italy	90
Barone Fini, Alto Adige, Italy	95
Santa Margherita, Alto Adige, Italy	115

## SAUVIGNON BLANC

The Crossings, Marlborough, New Zealand	85
Rodney Strong, Sonoma, California	90
Oyster Bay, Marlborough, New Zealand	95
Kim Crawford, Marlborough, New Zealand	105
Cloudy Bay, Marlborough, New Zealand	125

## SAKE

Dassai Blue Type 50 Junmai Daiginjo, New York	45
---	----

## ROSÉ

Palmer Vineyards, North Fork Long Island, New York	85
Fleurs De Prairie, Languedoc, France	90
Hampton Water, Languedoc, France	95
Chateau D'Esclans-Whispering Angel, Côtes de Provence, France	115

## PINOT NOIR

Leese-Fitch, California	80
Carmel Road, Monterey, California	85
Meiomi, Central Coast, California	115
La Crema, Willamette Valley, Oregon	125
Flowers, Sonoma County, California	185

## MALBEC

Edmond De Rothschild Clos 1100, Argentina	90
---	----

## MERLOT

Rodney Strong, Sonoma, California	85
Decoy, Sonoma, California	115

## CABERNET SAUVIGNON

Leese-Fitch, California	80
Barossa Valley, Australia	85
Chateau St Michelle "Indian Wells", Columbia Valley, Washington	95
Jackson Estate, Alexander Valley, California	110
Simi "Landslide", Alexander Valley, California	135
Force & Grace, Napa Valley, California	160
Stag's Leap Wine Cellars "Artemis", Napa Valley, California	205
Newton "The Puzzle" (Blend), Napa Valley, California	245
Caymus Vineyards, Napa Valley, California	275

# POLICIES AND PROCEDURES

## LEGENDS HOSPITALITY SUITES TEAM

Legends Hospitality Suites Coordinator  
nyysuites@legends.net  
646-977-8826

**Mia Gibson**  
**Suites Manager**  
mia.gibson@legends.net | 646-977-8531  
Yankee Stadium Suite Services  
Legends Hospitality Fax Number

**Jose Galeano**  
**Assistant Suites Manager**  
jgaleano@legends.net | 646-977-8545  
646-977-8600  
718-838-6988

## HOURS OF OPERATION

The Luxury Suites department will be available for all order processing and inquiries on:

**REGULAR BUSINESS DAYS** 9:00AM - 5:00PM Monday through Friday

**EVENT DAYS** (Monday to Friday) 9:00AM until the end of the event  
(Saturday & Sunday) Three hours before gates open until the end of the event

## PLACING YOUR ORDER IN ADVANCE

In order to make your suite experience Legendary, all food and beverage orders must be placed by 12:00PM, THREE business days prior to the game or event. All special requests must be placed by 12:00PM, FOUR business days prior to the game or event. You may place your order via phone, fax or email.

**PHONE** please contact our Suites Coordinator at 646-977-8826

**FAX** please fax your order to 718-838-6988

**EMAIL** please email our Suites Coordinator at NYYSuites@Legends.net

You will receive an order confirmation from our Suites Coordinator within 24 hours of placing your order.

## PRE-ORDER SCHEDULES

For your convenience, we have included a pre-order schedule for you to follow. If you have any questions regarding pre-ordering food and beverage or would like to make a special request, please contact our Suites Coordinator.

### IF THE EVENT/GAME IS ON...

Monday  
Tuesday  
Wednesday  
Thursday  
Friday  
Saturday  
Sunday

### YOUR PRE-ORDER IS DUE BY 12:00 PM ON...

Wednesday  
Thursday  
Friday  
Monday  
Tuesday  
Wednesday  
Wednesday

# POLICIES AND PROCEDURES

## SPECIAL REQUESTS

If you are looking for a specialty beverage, food item or you have special dietary needs, we will do our best to accommodate you. Please contact our Suites Coordinator FOUR business days in advance to place your order. Legends Hospitality is Yankee Stadium's exclusive Premium Service provider and therefore no food and beverage from outside will be allowed onto the Suite Level.

## KOSHER OPTIONS

Legends Hospitality produces Glatt Kosher food in house that is strictly supervised under the auspices of Star K. Our kosher food is Glatt Kosher, pareve, pas yisroel, bishul yisroel and a Masgiach Timidi is on premises. Please contact us for a kosher menu. All kosher requests must be made FOUR business days in advance.

## EVENT DAY ORDERING

An event day menu is available for purchase if you choose not to place an advance order. Event day ordering may be done directly through your Suite Attendant. If food and beverage, payment information, or host authorization was not arranged prior to the event, please be advised your guests will be responsible for all costs incurred. The guest must provide a credit card at the time of ordering. All charges will be posted to this credit card and a signature will be required at the end of service.

## FOOD AND BEVERAGE DELIVERY

In order to provide the best quality of food possible, we will begin delivery of all cold food to your suite when gates open and all hot food before the start of the event. If you have any special requests on delivery, please contact our Suites Coordinator. All beverages will be in your suite when the gates open.

## CANCELLATIONS

Should you need to cancel your food and beverage order for your suite, please let us know by 3:00PM the day before the game to eliminate cancellation fees of 100% of the pre-order. If the deadline has passed, there will be a cancellation fee. Please contact our Suites Coordinator directly at 646-977-8826 to cancel your order.

## RAIN OUT POLICY

In the event a game is canceled PRIOR to the gates opening, all pre-ordered food and beverage will automatically be CANCELLED and the Suite Holder will NOT be charged for their food and beverage order. If the game is cancelled AFTER the gates open, ALL food and beverage will be billed as usual.

## METHOD OF PAYMENT

Suite Holders will be required to provide a major credit card and authorized signatures for the credit card THREE business days prior to the event. At the conclusion of the event, the host of the suite will be presented with a summary of charges of all advanced and game day orders and related charges. The credit card on file will be charged unless otherwise notified by the Suite Holder. We will require a signature on the suite customer summary. Legends Hospitality will keep this information on file for authorized use only. A Suite Guest may also use their personal credit card as payment for food and beverage orders. Charges placed on the personal credit card will be itemized and presented to the owner of the credit card. keep this information on file for authorized use only. A Suite Guest may also use their personal credit card as payment for food and beverage orders. Charges placed on the personal credit card will be itemized and presented to the owner of the credit card.





# POLICIES AND PROCEDURES

## LEGENDS HOSPITALITY SUITES TEAM

Legends Hospitality Suites Coordinator  
nyysuites@legends.net  
646-977-8826

**Mia Gibson**  
**Suites Manager**  
mia.gibson@legends.net | 646-977-8531  
Yankee Stadium Suite Services  
Legends Hospitality Fax Number

**Jose Galeano**  
**Assistant Suites Manager**  
jgaleano@legends.net | 646-977-8545  
646-977-8600  
718-838-6988

## HOURS OF OPERATION

The Luxury Suites department will be available for all order processing and inquiries on:

**REGULAR BUSINESS DAYS** 9:00AM - 5:00PM Monday through Friday

**EVENT DAYS** (Monday to Friday) 9:00AM until the end of the event  
(Saturday & Sunday) Three hours before gates open until the end of the event

## PLACING YOUR ORDER IN ADVANCE

In order to make your suite experience Legendary, all food and beverage orders must be placed by 12:00PM, THREE business days prior to the game or event. All special requests must be placed by 12:00PM, FOUR business days prior to the game or event. You may place your order via phone, fax or email.

**PHONE** please contact our Suites Coordinator at 646-977-8826

**FAX** please fax your order to 718-838-6988

**EMAIL** please email our Suites Coordinator at NYYSuites@Legends.net

You will receive an order confirmation from our Suites Coordinator within 24 hours of placing your order.

## PRE-ORDER SCHEDULES

For your convenience, we have included a pre-order schedule for you to follow. If you have any questions regarding pre-ordering food and beverage or would like to make a special request, please contact our Suites Coordinator.

### IF THE EVENT/GAME IS ON...

Monday  
Tuesday  
Wednesday  
Thursday  
Friday  
Saturday  
Sunday

### YOUR PRE-ORDER IS DUE BY 12:00 PM ON...

Wednesday  
Thursday  
Friday  
Monday  
Tuesday  
Wednesday  
Wednesday

# POLICIES AND PROCEDURES

## SPECIAL REQUESTS

If you are looking for a specialty beverage, food item or you have special dietary needs, we will do our best to accommodate you. Please contact our Suites Coordinator FOUR business days in advance to place your order. Legends Hospitality is Yankee Stadium's exclusive Premium Service provider and therefore no food and beverage from outside will be allowed onto the Suite Level.

## KOSHER OPTIONS

Legends Hospitality produces Glatt Kosher food in house that is strictly supervised under the auspices of Star K. Our kosher food is Glatt Kosher, pareve, pas yisroel, bishul yisroel and a Masgiach Timidi is on premises. Please contact us for a kosher menu. All kosher requests must be made FOUR business days in advance.

## EVENT DAY ORDERING

An event day menu is available for purchase if you choose not to place an advance order. Event day ordering may be done directly through your Suite Attendant. If food and beverage, payment information, or host authorization was not arranged prior to the event, please be advised your guests will be responsible for all costs incurred. The guest must provide a credit card at the time of ordering. All charges will be posted to this credit card and a signature will be required at the end of service.

## FOOD AND BEVERAGE DELIVERY

In order to provide the best quality of food possible, we will begin delivery of all cold food to your suite when gates open and all hot food before the start of the event. If you have any special requests on delivery, please contact our Suites Coordinator. All beverages will be in your suite when the gates open.

## CANCELLATIONS

Should you need to cancel your food and beverage order for your suite, please let us know by 3:00PM the day before the game to eliminate cancellation fees of 100% of the pre-order. If the deadline has passed, there will be a cancellation fee. Please contact our Suites Coordinator directly at 646-977-8826 to cancel your order.

## RAIN OUT POLICY

In the event a game is canceled PRIOR to the gates opening, all pre-ordered food and beverage will automatically be CANCELLED and the Suite Holder will NOT be charged for their food and beverage order. If the game is cancelled AFTER the gates open, ALL food and beverage will be billed as usual.

## METHOD OF PAYMENT

Suite Holders will be required to provide a major credit card and authorized signatures for the credit card THREE business days prior to the event. At the conclusion of the event, the host of the suite will be presented with a summary of charges of all advanced and game day orders and related charges. The credit card on file will be charged unless otherwise notified by the Suite Holder. We will require a signature on the suite customer summary. Legends Hospitality will keep this information on file for authorized use only. A Suite Guest may also use their personal credit card as payment for food and beverage orders. Charges placed on the personal credit card will be itemized and presented to the owner of the credit card. keep this information on file for authorized use only. A Suite Guest may also use their personal credit card as payment for food and beverage orders. Charges placed on the personal credit card will be itemized and presented to the owner of the credit card.



# POLICIES AND PROCEDURES

## ALCOHOL IN YOUR SUITE

The New York Alcohol and Beverage Commission (ABC) prohibits alcohol from being brought into or out of Yankee Stadium. State Law prohibits the consumption of any alcoholic beverage by any person under the age of 21. We request the cooperation of all Suite Holders and their Guests in complying with these legal requirements. It is the responsibility of the Suite Host(s) to monitor and control minors or intoxicated persons from consuming alcoholic beverages. Legends Hospitality reserves the right to check for proper identification and refuse service to persons under the legal drinking age as well as anyone who appears to be intoxicated. Alcoholic beverages may not be removed from the suites.



## TAXES & GRATUITY

An 8.875% NY Sales tax and 15% Service Charge will be added onto your final food and beverage bill. Any additional gratuity will be at your discretion and will go entirely to the Suite Attendant. If you have any discrepancies or need an additional copy of your receipt, please call our Suites Coordinator at 646-977-8826.

## MERCHANDISE AND SOUVENIRS

Commemorate your experience at Yankee Stadium with our wide variety of merchandise and souvenirs. You may place a merchandise order along with your food and beverage order and have the items placed in your suite upon your arrival for the game. We will also be delighted to assist you with putting together gift bags/ packages for your suite.

## THANK YOU!

We thank you for joining us during the 2024 Season at Yankee Stadium. Please let us know if there is anything we can do to make your visit a more memorable one. We hope your experience is Legendary!

# POLICIES AND PROCEDURES

## ALCOHOL IN YOUR SUITE

The New York Alcohol and Beverage Commission (ABC) prohibits alcohol from being brought into or out of Yankee Stadium. State Law prohibits the consumption of any alcoholic beverage by any person under the age of 21. We request the cooperation of all Suite Holders and their Guests in complying with these legal requirements. It is the responsibility of the Suite Host(s) to monitor and control minors or intoxicated persons from consuming alcoholic beverages. Legends Hospitality reserves the right to check for proper identification and refuse service to persons under the legal drinking age as well as anyone who appears to be intoxicated. Alcoholic beverages may not be removed from the suites.



## TAXES & GRATUITY

An 8.875% NY Sales tax and 15% Service Charge will be added onto your final food and beverage bill. Any additional gratuity will be at your discretion and will go entirely to the Suite Attendant. If you have any discrepancies or need an additional copy of your receipt, please call our Suites Coordinator at 646-977-8826.

## MERCHANDISE AND SOUVENIRS

Commemorate your experience at Yankee Stadium with our wide variety of merchandise and souvenirs. You may place a merchandise order along with your food and beverage order and have the items placed in your suite upon your arrival for the game. We will also be delighted to assist you with putting together gift bags/ packages for your suite.

## THANK YOU!

We thank you for joining us during the 2024 Season at Yankee Stadium. Please let us know if there is anything we can do to make your visit a more memorable one. We hope your experience is Legendary!