

EXPERIENCE



SUITE MENU 2024



EXPERIENCE

WE WELCOME YOU TO THE 2024 PNC EXECUTIVE SUITES

As the exclusive caterers at Soldier Field, Aramark strives to provide the best experience for you and your guests.

With so many innovations in stadium food and beverage experiences at our fingertips, we at Aramark believe this is the most exciting era in sports and entertainment yet. We continue to offer many of the all-time favorites as well as new, creative food and beverage selections. Our team of culinary professionals have created a menu to enhance your stay at Soldier Field with a variety of a la carte offerings.

To further enhance your suite experience, we offer progressive service to our suites. To ensure the freshest quality of our menu items, food will be delivered periodically between the time of your arrival and the official start time of the event. Once you're full on our delicious entrées and your sweet tooth kicks in, we have you covered with your dessert selections.

We look forward to providing you with an enjoyable and truly memorable experience.

Thank you for allowing us to serve you!

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SPECIAL DIETARY INDEX

Gluten Friendly

Beef Tenderloin (without roll)
 Brisket Nachos
 Fresh Fruit & Berries
 Fresh Popped Popcorn
 Gluten Free Pizza
 House Fried Kettle Chips
 Mezze Board
 Seafood Tower
 Shrimp Duo
 Tortilla Chips

Vegetarian

Bruschetta
 Caesar Salad
 Deviled Eggs
 Fresh Fruit & Berries
 Fresh Popped Popcorn
 House Fried Kettle Chips
 Tortilla Chips
 Vegetarian Hot Dogs

Vegan

Vegan Italian Beef
 Fresh Fruit & Berries
 Impossible Burger
 Plant Based Italian Sausage
 Tortilla Chips

FOOD ALLERGY AWARENESS

Please be advised food prepared in our kitchens or fryers may contain or have come into contact with these food allergens: Sesame, Peanuts, Tree Nuts, Fish, Shellfish, Soy, Wheat, Milk, Eggs

HAVE A FOOD ALLERGY?

If you or someone in your party has a food allergy, please speak to an Aramark Sales Team Member when placing your order or to a Supervisor on Event Day should you have any questions.

This guide is intended to be used as a reference only. Aramark does our best efforts to keep items in accordance to their dietary distinction. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revisions as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.



PACKAGES

CLASSICS 8

WINDY CITY 9

CHAMPIONS 11

CLASSICS

PACKAGE | \$600

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

FRESHLY POPPED POPCORN

Salted and Bottomless
Gluten Friendly, Vegetarian

HOUSE FRIED KETTLE CHIPS

Caramelized Onion Dip and Dill Pickle Dip
Gluten Friendly, Vegetarian

MEDITERRANEAN MEZZE BOARD

Assorted Cured Meats, Farmers Cheese, Lager Mustard, Marinated Olives, Roasted Artichokes, Artisanal Jams, Root Vegetables, Heirloom Tomatoes, Cucumbers, Carrot Hummus, Crackers, Grissini, Toast Points

CLASSIC CAESAR SALAD

Romaine, Shaved Parmesan, House Garlic Butter Croutons, House Roasted Garlic Dressing
Vegetarian

VIENNA CLASSIC CHICAGO DOGS

Tomato, Onion, Sport Peppers, Pickles, Green Relish, Yellow Mustard, Poppy Seed Bun

TLC CRISPY CHICKEN TENDERS

Hot Honey, Boom Boom Sauce, Ranch

CONNIE'S CHICAGO STYLE DEEP DISH

Pizza Sauce, Sliced Pepperoni, Shredded Mozzarella

ENHANCEMENTS

To further enhance your experience, add one of our other menu favorites

Serves 12 Approximately Guests

FLASH FRIED TORTILLA CHIPS \$95

Salsa Cruda and Salsa Verde
Gluten Friendly, Vegan

FRESH FRUIT & BERRIES \$90

Melons, Grapes, Pineapple, Berries
Gluten Friendly, Vegan



REFRESHER PACKAGE \$325

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WINDY CITY

PACKAGE | \$900

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

FRESHLY POPPED POPCORN

Salted and Bottomless
Gluten Friendly, Vegetarian

HOUSE FRIED KETTLE CHIPS

Caramelized Onion Dip and Dill Pickle Dip
Gluten Friendly, Vegetarian

TAYLOR STREET CHOPPED SALAD

Romaine, Ditalini, Prosciutto, Blue Cheese, Tomato, Scallion,
Italian Vinaigrette

FRESH FRUIT & BERRIES

Melons, Grapes, Pineapple, Berries
Gluten Friendly, Vegetarian

MEDITERRANEAN MEZZE BOARD

Assorted Cured Meats, Farmers Cheese, Lager Mustard, Marinated Olives,
Roasted Artichokes, Artisanal Jams, Root Vegetables, Heirloom Tomatoes,
Cucumbers, Carrot Hummus, Crackers, Grissini, Toast Points

VIENNA CLASSIC CHICAGO DOGS

Tomato, Onion, Sport Peppers, Pickles, Green Relish, Yellow Mustard,
Poppy Seed Bun

PULASKI SAMPLER

Sauteed Potato and Cheese Pierogi, Mini Maxwell Street Polish Sausage
with Grilled Onions and Mustard

PILSEN BOARD

Grilled Veggie Quesadilla, Carne Asada Tacos accompanied with
Sour Cream, Salsa Cruda, Salsa Verde, Onion & Cilantro,
Lime Wedges, Flour Tortillas

ENHANCEMENTS

To further enhance your experience,
add one of our other menu favorites

Serves 12 Approximately Guests

CHICKEN WING DUO \$165

Buffalo and Lemon Pepper Wings
with Creamy Roasted Garlic & Herb
and Chimichurri Dipping Sauces

CONNIE'S THIN CRUST CHEESE PIZZA \$85

Mozzarella, Basil Marinara

ITALIAN BEEF \$210

Giardiniera, Sweet Peppers,
French Roll



BEER & HARD SELTZER PACKAGE \$435

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.



CHAMPIONS

PACKAGE | \$1,200

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

FRESHLY POPPED POPCORN

Salted and Bottomless
Gluten Friendly, Vegetarian

HOUSE FRIED KETTLE CHIPS

Caramelized Onion Dip and Dill Pickle Dip
Gluten Friendly, Vegetarian

FRESH FRUIT & BERRIES

Melons, Grapes, Pineapple, Berries
Gluten Friendly, Vegan

MEDITERRANEAN MEZZE BOARD

Assorted Cured Meats, Farmers Cheese, Lager Mustard, Marinated Olives, Roasted Artichokes, Artisanal Jams, Root Vegetables, Heirloom Tomatoes, Cucumbers, Carrot Hummus, Crackers, Grissini, Toast Points

VIENNA CLASSIC CHICAGO DOGS

Tomato, Onion, Sport Peppers, Pickles, Green Relish, Yellow Mustard, Poppy Seed Bun

SHRIMP DUO

5 lbs of Chilled Poached Gulf Shrimp & Chilled Cajun Rubbed Shrimp, Bloody Mary Cocktail Sauce, Tomato Remoulade, Lemon Wedges

CHICAGO STEAKHOUSE BOARD

Carved Black Garlic Rubbed Manhattan Filet, Bouquet of Roasted Baby Vegetables, Gorgonzola Roasted Garlic Smashed Potatoes, Truffle Cabernet Demi Glace, Roasted Tomato Chimichurri

ENHANCEMENTS

To further enhance your experience, add one of our other menu favorites

Serves 12 Approximately Guests

FLASH FRIED TORTILLA CHIPS \$95

Salsa Cruda and Salsa Verde
Gluten Friendly, Vegan



MVP BEER & WINE PACKAGE \$550

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



À LA CARTE

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SNACKS

**FRESHLY POPPED
POPCORN \$65**

Salted and Bottomless
Gluten Friendly, Vegetarian

**HOUSE FRIED
KETTLE DIPS \$95**

Caramelized Onion Dip
and Dill Pickle Dip
Gluten Friendly, Vegetarian

**FLASH FRIED
TORTILLA CHIPS \$95**

Salsa Cruda and Salsa Verde
Vegetarian, Vegan

**PRETZEL STICKS
AND DIPS \$85**

Butter Sea Salt Pretzels,
Cinnamon Dusted Pretzels with
Spicy Lager Mustard and
Vanilla Cream Dip

**NUTS ON CLARK
POPCORN \$75**

Chicago Mix
Vegetarian



CHILLED PLATTERS

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

DELIVERED AT GATES

FRESH FRUIT & BERRIES \$90

Melons, Grapes, Pineapple, Berries
Gluten Friendly, Vegan

BRUSCHETTA & BURRATA \$95

Tomato, Garlic, Parmesan Cheese,
Basil, Burrata, Grilled Bread
Vegetarian

**MEDITERRANEAN MEZZE
BOARD \$215**

Assorted Cured Meats,
Farmers Cheese, Lager Mustard,
Marinated Olives, Roasted Artichokes,
Artisanal Jams, Root Vegetables,
Heirloom Tomatoes, Cucumbers,
Carrot Hummus, Crackers, Grissini,
Toast Points

SHRIMP DUO \$185

Cocktail Shrimp, Bloody Mary Cocktail
Sauce, Tomato Remoulade,
Lemon Wedges
Gluten Friendly

SEAFOOD TOWER \$420

Citrus Poached Gulf Shrimp,
Snow Crab Claws, Blue Point Oysters,
Lobster Cocktail, Bloody Mary Cocktail
Sauce, Tomato Remoulade, Drawn Butter,
Lemon Wedges

Prices subject to additional fees and taxes.

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or eggs may increase your risk of foodborne illness.



FAN FAVORITES

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

DELIVERED AT GATES

VIENNA CLASSIC CHICAGO DOGS \$150

Tomato, Onion, Sport Peppers, Pickles, Green Relish, Yellow Mustard

ITALIAN BEEF \$210

Giardiniera, Sweet Peppers, French Roll

DEVILED EGGS \$105

Free Range Truffled Egg, Thick Cut Bacon, Chives

LOADED NACHOS \$125

Flash Fried Tortilla Chips, Ancho Green Chili Queso, Onion, Black Beans, Jalapeno, Cilantro Lime Crema House Salsa

BRISKET NACHO \$155

Smoked Brisket, Chihuahua Cheese, Pico di Gallo, Avocado Crema, Salsa Cruda

CHICKEN AL PASTOR TACOS \$145

Grilled Chicken Pastor, Salsa Verde, Pico di Gallo, Avocado Crema, Flour Tortillas, Salsa Cruda

ANGUS BEEF BURGERS \$250

House Pickles, Caramelized Onions, Lettuce, Tomatoes, Kicker Burger Sauce, Brioche Roll

IMPOSSIBLE BURGER \$250

House Pickles, Caramelized Onions, Lettuce, Tomatoes, Kicker Burger Sauce, Brioche Roll
Vegan

VEGETARIAN HOT DOGS \$135

Tomato, Onion, Sport Peppers, Pickles, Green Relish, Yellow Mustard
Vegetarian

VEGAN ITALIAN BEEF \$140

Sweet Peppers, Onions, Giardiniera, French Roll
Vegan

PLANT BASED ITALIAN SAUSAGE \$165

Marinara, Sweet Peppers, Giardiniera, French Roll
Vegan

Prices subject to additional fees and taxes.

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SANDWICHES & SALADS

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

DELIVERED 30 MINUTES AFTER GATES

TURKEY CIABATTA SANDWICH \$210

Sliced Turkey, Lettuce, Tomato, Cheddar, Black Pepper Aioli

GRILLED VEGETABLE SHAWARMA \$325

Grilled Veggies, Hummus, Tzatziki, Naan Wrap

STEAK PAMBASO \$325

Grilled Skirt Steak, Avocado, Black Bean, Chihuahua Cheese, Guajillo Dip

ITALIAN BAGUETTE \$325

Coppa, Mortadella, Pepperoni, Provolone, Lettuce, Tomato, Roasted Garlic and Herb Vinaigrette

CAESAR SALAD \$95


Romaine, Shaved Parmesan, House Garlic Butter Croutons, House Roasted Garlic Dressing
Vegetarian

TAYLOR STREET CHOPPED SALAD \$175

Romaine, Gorgonzola, Heirloom Tomato, Red Onion, Ditalini Pasta, Crispy Prosciutto, Italian Vinaigrette

ADD GRILLED CHICKEN \$40

To Any Salads



Prices subject to additional fees and taxes.

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HOT APPETIZERS

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

DELIVERED AT GATES

CHICKEN WING DUO \$165

Buffalo and Lemon Pepper Wings
with Creamy Roasted Garlic & Herb and
Chimichurri Dipping Sauces

TLC CRISPY CHICKEN TENDERS \$165

Hot Honey, Boom Boom Sauce, Ranch

JUMBO MEATBALLS \$130

San Marzano Tomato Pomodoro, Shaved Parmesan,
French Rolls

BUFFALO CHICKEN MAC \$170

Buffalo Chicken Bites, Smoked Gouda Mac n Cheese,
Roasted Garlic Crema, Scallion

PRETZEL STICKS AND DIPS \$85

Butter Sea Salt Pretzels, Cinnamon Dusted Pretzels
with Spicy Lager Mustard and Vanilla Cream Dip

Prices subject to additional fees and taxes.

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Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

CHEF SIGNATURE FAVORITES

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

DELIVERED 30 MINUTES AFTER GATES

PULASKI SAMPLER \$140

Sauteed Potato and Cheese Pierogi, Mini Maxwell Street Polish Sausage with Grilled Onions and Mustard

PILSEN BOARD \$330

Grilled Veggie Quesadilla, Carne Asada Tacos accompanied with Sour Cream, Salsa Cruda, Salsa Verde, Onion & Cilantro, Lime Wedges, Flour Tortillas

CHICKEN PARM \$260

Basil Garlic Crust, Fresh Mozzarella, San Marzano Tomato, Cavatappi alla Vodka

SEARED SALMON \$240

Horseradish Yukon Smashed, Asparagus, Chive Butter

PEPPERCORN CRUSTED TENDERLOIN \$550

Confit Tomatoes, Marble Roasted Potatoes, Blue Cheese Crumbles, Rosemary Demi, Sweet Onion Rolls
Gluten Friendly without Baguette

CHICAGO STEAKHOUSE BOARD \$620

Carved Black Garlic Rubbed Manhattan Filet, Bouquet of Roasted Baby Vegetables, Gorgonzola Roasted Garlic Smashed Potatoes, Truffle Cabernet Demi Glace, Roasted Tomato Chimichurri



Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



CONNIE'S PIZZA

DELIVERED FRESH BY KICKOFF

DEEP DISH PIZZA CHICAGO CLASSIC

Cheese \$90
Sausage \$95
Pepperoni \$95

THIN CRUST CHEESE PIZZA \$85

Mozzarella, Basil Marinara
Vegetarian

MARGHERITA PIZZA \$90

Fresh Mozzarella, Grape Tomato, Basil
Vegetarian

GLUTEN FREE VEGAN CHEESE PIZZA \$65

Cauliflower Crust, Vegan Cheese,
Tomato Sauce



Prices subject to additional fees and taxes.

DESSERTS

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

CRAVEWORTHY COOKIES \$75

Chocolate Chip
Vegetarian, produced in an environment that handles Nuts

CHOCOLATE CHUNK BLONDIES AND BROWNIES \$95

Best of Both Worlds!
Blondies: Brown Butter Blondie, Chunks of Chocolate, Powdered Sugar
Brownies: Chocolate Ganache, Caramel, Pecans
Vegetarian, Contains Nuts



ASSORTED SHOOTERS \$120

TO INCLUDE

Flan Shooters

Berries, Crème Chantilly

Strawberry Shortcake

Orange Chiffon, Mascarpone Mousse, Pinot Noir Strawberries

Peach Cobbler

Roasted Peaches, Flaky Pastry, Vanilla Gelato

*Dessert Cart will not be available for Soccer Games,
Concerts or Other Special Events*

**Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*



BEVERAGES

BEVERAGE PACKAGES 23

NON-ALCOHOLIC 24

BEER 24

SPIRITS & MIXERS 25

WINES 27



NEW!

**FILL IT UP WITH...
THE PARTY FRIDGE \$1,000**

12-PACK EACH

Miller Lite
Coors Lite
Blue Moon
Vizzy Hard Seltzer
Topo Chico Hard Seltzer

12-PACK

Core Water

6-PACK EACH

RC
7UP
Diet Dr Pepper
Simply Lemonade

1-RED WINE

Meiomi Pinot Noir

1-WHITE WINE

Proverb Chardonnay

BEVERAGE PACKAGES

REFRESHER \$325

12-PACK EACH

RC Cola, 7UP, Dr Pepper,
Diet Dr Pepper, Core Water



BEER & HARD SELTZER \$435

12-PACK EACH

Miller Lite, Coors Light, Heineken,
Topo Chico Hard Seltzer

MVP BEER & WINE \$550

12-PACK EACH

Miller Lite, Blue Moon, Heineken,
Topo Chico Hard Seltzer, Hazy Pitch

1 BOTTLE

Kim Crawford Sauvignon Blanc,
Meiomi Pinot Noir

ULTIMATE BLOODY MARY BAR BY EFFEN \$285

1 BOTTLE

Effen

1 BOTTLE

Spicy Bloody Mary Mix,
Regular Bloody Mary Mix,

Celery Sticks, Celery Salt,
Fresh Lemons and Limes



RUSH STREET \$690

1 BOTTLE EACH

Effen, Basil Hayden,
Kraken Spiced,
Casamigos Blanco



312 LIQUOR \$590

1 BOTTLE EACH

Effen, Marker's Mark Cruzan Light,
Hornitos Plata

Lite

SOFT DRINKS

SOLD PER 6 PACK / EACH UNLESS NOTED

SOFT DRINKS \$33

- RC Cola
- Diet Rite
- Dr Pepper
- Diet Dr Pepper
- 7UP
- Ginger Ale
- A&W Root Beer
- Lemonade
- Sunkist Strawberry Lemonade
- Snapple Peach Tea

JUICE \$28

- Cranberry Juice
- Orange Juice

WATER & SPARKLING WATER

- Core Water \$40
- Polar Seltzer Lime \$35

KEURIG® HOT BEVERAGE SERVICE \$56

- Served with Cream and Sweetener
- Each order comes with 12 K-Cups
- Regular
- Decaf Coffee
- Flavored Coffee / Assortment
- Teas / Assortment
- Hot Chocolate



BEER

SOLD PER 6 PACK / UNLESS NOTED

AMERICAN LAGER \$48

- Coors Light
- Miller Lite
- Miller High Life

IMPORT \$56

- Heineken
- Guinness
- Modelo Especial
- Modelo Oro

CRAFT \$52

- Blue Moon Belgian White
- Hazy Pitch
- Revolution Anti-Hero
- Goose Island 312
- Beer Hug IPA
- Kona Big Wave
- Angry Orchard Hard Cider
- Gluten Friendly*

HARD SELTZER \$62

- Topo Chico Hard Seltzer Variety Pack
- Vizzy Hard Seltzer Variety Pack
- Simply Spiked Lemonade

OTHER SELECTIONS \$35

- Heineken Zero NA



SPIRITS & MIXERS

SOLD BY THE BOTTLE / UNLESS NOTED

Spirits

VODKA

- Effen \$180
- Effen Black Cherry \$180
- Suntory Haku \$195

RUM

- Cruzan Light \$140
- Cruzan 9 Spiced \$140
- Kraken Spiced \$170

GIN

- Suntory Roku \$150
- Sipsmith Gin \$160
- Tanqueray Ten \$195

TEQUILA

- Hornitos Plata \$160
- El Tesoro Blanco \$160
- Casamigos Blanco \$175
- Casamigos Reposado \$195
- Don Julio 1942 \$800

COGNAC / BRANDY

- Courvoisier Vs \$165

SCOTCH

- Dewar's White Label \$140
- Laphroaig 10 Year Single Malt \$180

WHISKEY / BOURBON

- Jim Beam Original \$140
- Marker's Mark \$180
- Suntory Toki \$190
- Knob Creek Whiskey \$195
- Basil Hayden Kentucky Whiskey \$210
- Knob Creek Rye \$210

LIQUEUR

- Bailey's Irish Cream \$95

Mixers

SOLD EACH \$33

- Dry Vermouth
- Sweet Vermouth
- Bloody Mary Mix
- Bloody Mary Mix Spicy
- Margarita Mix
- Sweet And Sour
- Tonic Water per 6 pack
- Club Soda per 6 pack
- Ginger Ale per 6 pack
- Pineapple Juice per 6 pack



Garnish Packages

GARNISH PACKAGE \$25

Lemons, Limes, Oranges,
Olives, Cherries



WINE

SOLD BY THE BOTTLE / UNLESS NOTED

Whites & Rosé Wine

SPARKLING /CHAMPAGNE

La Marca, *Veneto, Northern Italy* \$80
Crisp and clean with hints of green apple, juicy peach and ripe lemon

La Marca Rose, *Veneto, Northern Italy* \$85
Bright and crisp fruit with traditional floral essence

Chandon Brut Sparkling, *California* \$85

Veuve Clicquot Yellow Label Champagne, *France* \$175

CHARDONNAY

Proverb, *California* \$70
Bright layers of baked apple layered with whispers of vanilla and caramel

Talbott Kali Hart, *Monterey Central Coast, California* \$90
Layers of ripe stone fruits and toasted vanilla bean with a bright creamy finish

PINOT GRIGIO

Maso Canali, *Northern Italy* \$80
Elegant floral notes and bright acidity

SAUVIGNON BLANC

Kim Crawford Marlborough, *New Zealand* \$70
Fresh and vibrant, with tropical fruits and citrus notes of grapefruit and lemon

ROSÉ

La Jolie Fleur Rose, *Provence, France* \$85
Beautifully balanced with bright fruit notes, layers of red berries, and crisp acidity red cherry and citrus

Kim Crawford Rose, *New Zealand* \$65
A sip of the French lifestyle. The grapes deliver an elegant and bright Rosé with notes of fresh red fruit, white floral aromas, and ends with a crisp, dry finish.

Prices subject to additional fees and taxes.

Red Wine

CABERNET SAUVIGNON

Meiomi, *California* \$75
Fruit forward with flavors of black currant, minty herbs and dark red jammy fruits

MERLOT

Proverb, *California* \$65
Notes of plum and dark cherry with hints of vanilla and spice

PINOT NOIR

Meiomi, *California* \$75
Bright fruit jam, notes of dark berries and toasted mocha

The Prisoner, *Sonoma Coast* \$130
Deep black cherry and blackberry notes with hints of toasty vanilla

RED BLEND

The Prisoner Red Blend, *Napa Valley* \$135
Flavors of ripe raspberry, oysenberry, pomegranate and vanilla



SUITE SERVICE

Suite Information

As the exclusive caterer of Soldier Field, Aramark is committed to making your experience the finest it can be. Whether you are looking for traditional stadium fare or an elegant, full-service dining experience, you can count on us to deliver every time. Our menus showcase a variety of delicious packages for easy ordering or you can build your own menu with our a la carte items. Our chefs provide outstanding quality and presentation with a sincere concern for our environment. As part of our local and sustainable campaign, we seek local, organic and/or sustainable products and incorporate them within our selections wherever possible.

Please feel free to call our Suite Sales staff with your suggestions, requests or special needs. We are here to make your experience the best it can be!

PERSONALIZED SERVICE

During events, a suite attendant will be assigned to deliver your food and beverage orders, take additional orders, and assist in maintaining your suite. Should you desire a dedicated suite attendant to remain exclusively in your suite for the event, please contact the suite catering office and allow 72-hours advance notice to ensure your request can be accommodated. The cost for a private suite attendant is \$250.00 per event. If you wish to have a private bartender, this service will include the opening and serving of all beverages; cost is \$250.00 per event.

Advanced Orders

CANCELLATIONS

No penalty charges will be assessed for suite orders canceled at least **THREE (3) BUSINESS DAYS** prior to the scheduled event date. Cancellations must be in writing and must be confirmed by the Suites Sales Office to be valid. Cancellations received after the deadline will be assessed a penalty charge of up to one hundred percent (100%) of the total order value, including all applicable administrative charges and taxes.

In the event of an official event cancellation prior to gates opening, penalty charges will not be assessed.

DEADLINES

Each event will have a suite catering deadline date that your order will need to be in by. After the deadline date, all orders will be subject to a limited day of event menu.

Delivery of Orders

ADVANCE ORDERS

To further enhance your suite experience, we offer progressive service to our suites. To ensure the freshest quality of our menu items, food will be delivered periodically between the time of your arrival and the official start time of the event. Once you're full on our delicious entrées and your sweet tooth kicks in, we have you covered with your dessert selections delivered during the second half of the event.

EVENT DAY ORDERS

Additional food and beverage items may be ordered during the event from your suite. Orders may be placed

from gate time until the second half of the event. Please note that these orders are intended to supplement your advanced order and should not replace it. An event day menu will be available in the suite with a full listing of the items offered on event days. Please allow up to forty five (45) minutes for delivery of any orders placed on game day.

VIP MENU SERVICES

Whether it be brunch, a birthday or a special event, In addition to our suite menu, we are glad to customize a menu for any occasion you are planning. Please reach out to us directly at sfsuitecatering@aramark.com and we would be happy to work with you on menu options.

Additional Charges

SERVICE CHARGE

As a service charge, customer shall pay an additional amount equal to eight percent (8%) of all food and beverage charges at an event, which shall be distributed to service employees as additional wages.

ADMINISTRATIVE CHARGE

Customer shall pay an administrative charge in an amount equal to twelve percent (12%) of all charges for food and beverage services at an event. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of service employees, and no portion of this administrative charge is distributed to employees.

TAXES

All items are subject to an eleven and three quarters percent (11.75%) City of Chicago tax; plus an additional three percent (3%) on carbonated non-alcoholic beverages.



Payment

METHODS OF PAYMENT

We require payment in full for your advanced order total at least THREE (3) BUSINESS DAYS prior to the rendering of any services. All balances must be settled in full by the close of the event for the final, post-event order total, including any event day orders and optional gratuities. We do not offer any type of post-game billing or invoicing.

CREDIT CARD

Credit card information to be used for your suite order may be submitted by completing the payment section of our 2024 order form by the order deadline. The credit card will be pre-authorized one business day prior. If your credit card is declined for authorization and alternative payment information cannot be secured, Aramark reserves the right to cancel your suite order in full at any time.



ESCROW ACCOUNT

An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, please contact your suite representative to set up the account and complete the required forms. An escrow account can be established with a minimum deposit of \$15,000 payable via check to Aramark. As charges are made for food and beverage, deductions are made from the account. When the balance drops below \$2,000 you will be asked to replenish your account or provide a credit card for all future orders.

Disclaimer

SERVICE OF ALCOHOLIC BEVERAGES

To maintain compliance with the rules and regulations set forth by the State of Illinois, we ask that you adhere to the following:

1. Illinois Liquor Control Commission (ILCC) regulations prohibit any alcoholic beverages from being brought onto or removed from Soldier Field property. Illinois State Law prohibits the sale and/or consumption of alcoholic beverages by any person under the legal age of twenty-one (21). A valid picture I.D. is required for the purchase and/or consumption of alcohol.
2. Alcoholic beverages cannot be brought into Soldier Field.
3. Due to our Beverage Policy here at Soldier Field, we do not allow any leftover beverage(s) to be taken with you at the end of the event nor to be picked up afterwards.
4. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
5. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.

Outside Food & Beverage

All food products served in the suites are handled exclusively by Aramark. It is not permissible for guests to bring or remove food to or from the suites. Any food products brought into the suites without prior authorization will be charged to the Suiteholder at our standard retail price.

Security/ Lost & Found

Please be sure to remove all personal property in each suite when leaving the premises. Aramark is not responsible

for any misplaced property, articles or equipment left unattended in the suites.

Year-Round Catering

Our facility is one of Chicago's premier meeting and special event venues. Soldier Field is a unique place to host your next organizational meeting.

We offer full and half day meeting packages, as well as pre-game functions. Corporate and holiday events, social gatherings, trade shows, galas, receptions and team-building exercises are just a few of the many types of special events that you can host at Soldier Field. Soldier Field is the perfect location for any occasion to impress your guests!

Additional Contact Information

**EXECUTIVE SUITE
SALES TEAM**

(312) 235-7367

SFSuiteCatering@aramark.com

