

Phillies

# SUITE MENU

2023 SEASON



[VIEW MENU »](#)



# THE LINEUP

2023 SEASON

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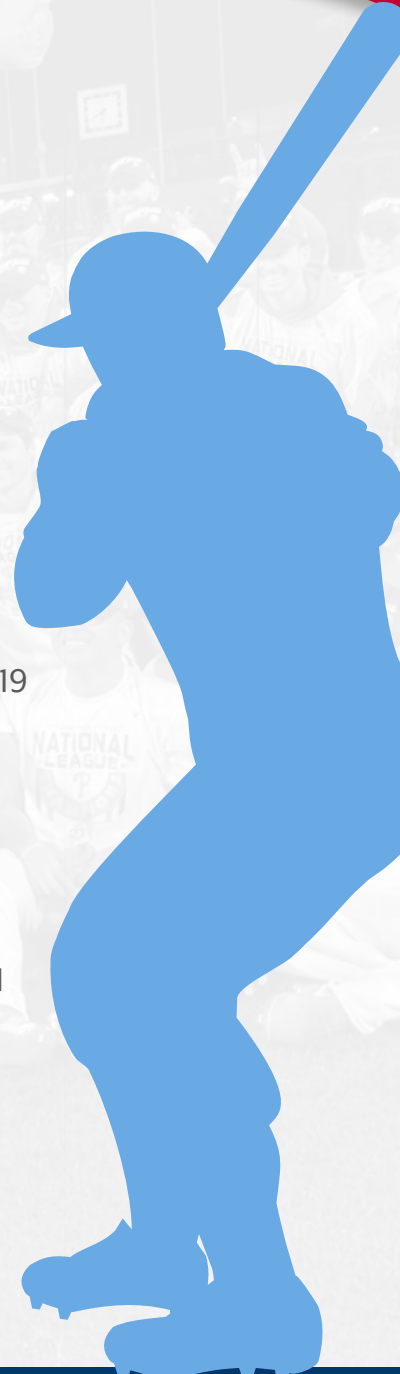
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WELCOME

OUR TEAM

DIETARY INDEX

# WELCOME

## ARAMARK WELCOMES YOU TO THE SUITES AT CITIZENS BANK PARK

Aramark Premium Services is thrilled to kick off the 2023 Philadelphia Phillies baseball season as the exclusive foodservice provider at Citizens Bank Park.

We have a passion for the highest quality food and service, and our highly skilled culinary team has crafted a wide array of menu choices.

We take pride in attending to every detail and we look forward to making the luxury suite experience memorable.



Please contact us with any questions or to place an order.

**MARCUS MILLER**

Suites Catering Director  
267-570-2344

[Miller-Marcus@aramark.com](mailto:Miller-Marcus@aramark.com)

**DONNA COLEMAN**

Suites Sales Manager  
267-570-2345

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**NAKIA WRIGHT**

Suites Sales Manager  
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# WE LOOK FORWARD TO GETTING TO KNOW YOU!

**OUR TEAM IS THRILLED TO WELCOME YOU TO CITIZENS BANK PARK AND TO PROVIDE YOU WITH THE UTMOST FOOD AND BEVERAGE EXPERIENCE.**



## CHEF VONNIE NEGRON

Senior Executive Chef

### EDUCATION

ProChef 2 Certification  
(*Certified Chef de Cuisine*) and  
ProChef 3 Certification  
(*Certified Executive Chef*).

Both Certifications completed at the Culinary Institute of America in Hyde Park, NY.

### CAREER

Started working in the industry at the age of 16 as a busboy and dishwasher at local restaurants in the Philadelphia area. Eventually worked my way to cooking at a restaurant in New Market Square in Society Hill and additional restaurants in the city throughout the years before turning my attention to Hotels and Arenas. Have enjoyed working at CBP for the last 7 years. Prior to coming to CBP I spent 5 years at the Wells Fargo Center and 4 Years at Lincoln Financial Field.

### WHO IS YOUR INSPIRATION IN THE CULINARY WORLD?

My inspiration while growing in my field and career have always been the people that I work with. Seeing the hard work and dedication that went into every meal was an inspiration. While I was working at the Adam's Mark Hotel many years ago, I was fortunate enough to work under Vince Alberici. As the Executive Chef he gave me the opportunity to learn and work alongside many talented chefs. Must include my mother as someone who has influenced my passion and love for what I do. She is an excellent cook and to this day I still strive to live up to her standards.

### YOUR FAVORITE LOCAL RESTAURANT/MARKET?

Have to say the Reading Terminal Market... Can't walk through that space without being inspired!



## MARCUS MILLER

Suites Catering Director

### CAREER

My career began with Aramark in 2007, here at Citizens Bank Park where I started out in an entry level position as a Beverage Runner.

Throughout my years I was grateful to have been awarded "employee of the month" multiple times. During my time with the company I also studied business at Liberty University, and in 2019, I was happily promoted to the Suites Catering Director for Aramark here at Citizens Bank Park.

### YOUR FAVORITE LOCAL RESTAURANT/MARKET?

My favorite local restaurant is Toscana 52 in Feasterville, PA

### LAST WEEKEND ON EARTH – WHAT CITY ARE YOU EATING IN?

If it is my VERY LAST weekend, I love seafood so, I would head to Chesapeake Beach, Maryland to enjoy some of the best seafood there.

### GO TO KARAOKE SONG?

Happy – by Pharell Williams... does any other karaoke song even exist?

### ITEM YOU CAN'T LIVE WITHOUT ON GAME DAY?

My digital note taking, communication, virtual reminder tool also known as my cellphone.





# DIETARY INDEX

## GLUTEN FRIENDLY GF

- Classic Caesar Salad *without croutons*
- Garden Salad
- Fresh Fruit + Berries
- Freshly Popped Popcorn
- Grilled Beef Sliders *without rolls*
- Grilled Chicken Caesar Salad *without croutons*
- Hatfield All Beef Philly Franks *without rolls*
- Manco & Manco Cheese Pizza
- Manco & Manco Pepperoni Pizza
- Philadelphia Water Ice
- Roasted Peanuts in the Shell
- Assorted Charcuterie & Artisan Cheese *without cracker basket*
- Seasonal Vegetable Crudité
- Sliced Smoked Beef Brisket

## VEGETARIAN V

- Classic Caesar Salad
- Chickie's & Pete's Crab Fries
- Cole Slaw
- Federal Donuts
- Federal Soft Pretzels
- Flash Crisp Yukon Gold Chips
- Fresh Baked Cookies
- Gourmet Brownies
- Ice Cream Novelties
- Manco & Manco Cheese Pizza
- Nacho Mac + Cheese
- Potato Salad
- Seasonal Vegetable Crudité
- Shake Shack Milk Shakes
- Tastykake Basket
- Vegeteraian Caprese Sandwich

## VEGAN VG

- Fresh Fruit & Berries
- Garden Salad
- Philadelphia Water Ice
- Char Grilled Black Bean Burger *without cheese*
- Italian Pasta Salad
- Freshly Popped Popcorn
- Miso Couscous
- Roasted Peanuts in the Shell
- Seasonal Vegetable Crudité *without dressing*

## CONTAIN NUTS

- Gourmet Brownies
- Federal Donuts
- Roasted Peanuts in the Shell
- Ice Cream Novelties



Please note, Citizens Banl Park, is not a nut-free facility and we cannot guarantee the absence of cross-contamination. However our staff take extra care when preparing foods to avoid potential risks as much as possible.

This guide is intended to be used as a reference only.

Please speak to a Sales Manager when placing your order or to a Supervisor on Event Day should you have any questions.



FIELDER'S CHOICE

BUILD YOUR OWN

# FIELDER'S CHOICE

**PACKAGE \$804**

Serves Approximately 16 Guests

**FRESHLY POPPED POPCORN** GF / VG

Salted and Bottomless

**FLASH CRISP YUKON GOLD CHIPS** V

Caramelized Onion Dip

**FRESH FRUIT & BERRIES** GF / VG

Melons, Grapes, Pineapple, Berries

**GRILLED CHICKEN CAESAR SALAD**Romaine, Parmesan Reggiano, Herbed Crouton,  
Classic Caesar DressingGF *without croutons***GRILLED BEEF SLIDERS**House Pickles, Caramelized Onions, Bibb Lettuce,  
Roma Tomatoes, Burger Sauce, Potato RollsGF *without rolls***JUMBO CHICKEN WINGS**

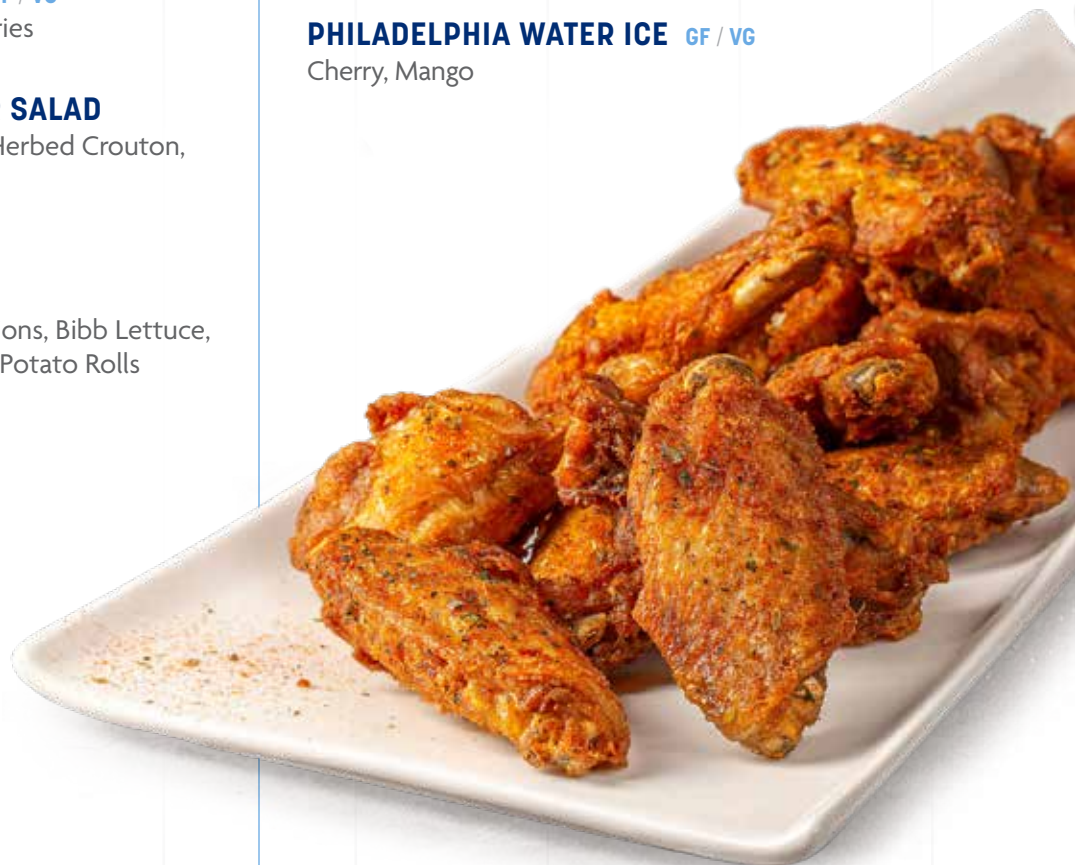
Buffalo Sauce, Blue Cheese

**PHILADELPHIA CHEESESTEAKS**

Chopped Steak, Sautéed Onions, Cheese Sauce

**HATFIELD ALL BEEF PHILLY FRANKS**Sauerkraut, Traditional Condiments,  
Yellow Onions, Potato RollsGF *without rolls***PHILADELPHIA WATER ICE** GF / VG

Cherry, Mango



Gluten Friendly GF / Vegetarian V / Vegan VG

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

Price subject to change, all local taxes and fees apply.

FIELDER'S CHOICE

BUILD YOUR OWN

# BUILD YOUR OWN

## PACKAGE \$967

Serves Approximately 16 Guests

**CHOOSE ONE****FRESHLY POPPED POPCORN** GF / VG

Salted and Bottomless

**ROASTED PEANUTS  
IN THE SHELL** GF / VG**FLASH CRISP YUKON  
GOLD CHIPS** V

Caramelized Onion Dip

**CHOOSE TWO****FEDERAL SOFT PRETZELS** V

Spicy Brown Mustard

**SEASONAL VEGETABLE  
CRUDITÉ** GF / VCarrots, Broccoli, Bell Peppers,  
Cauliflower, Tomatoes, Radishes,  
Buttermilk Ranch

VG without dressing

**FRESH FRUIT & BERRIES** GF / VG

Melons, Grapes, Pineapple, Berries

**CHOOSE ONE****GRILLED CHICKEN  
CAESAR SALAD**Romaine, Parmesan Reggiano,  
Herbed Crouton,  
Classic Caesar Dressing

GF without croutons

**VEGETARIAN CAPRESE  
SANDWICH** VFresh Mozzarella, Sliced Tomatoes,  
Arugula, Pesto Aioli, Ciabatta Roll**CHOOSE TWO****GRILLED ITALIAN SAUSAGE**Marinara, Sautéed Peppers & Onions,  
Pub Rolls

GF without rolls

**ITALIAN ROAST PORK**Broccolini, Sharp Provolone,  
Roasted Long Hots,  
Liscio's Rustic Italian Rolls**GRILLED BEEF SLIDERS**House Pickles, Caramelized Onions,  
Bibb Lettuce, Roma Tomatoes,  
Burger Sauce, Potato Rolls

GF without rolls

**CHOOSE TWO****CRISPY CHICKEN TENDERS**

Honey Mustard, BBQ Sauce

**PHILADELPHIA CHEESESTEAKS**Chopped Steak, Sautéed Onions,  
Cheese Sauce**9th STREET HOAGIE**Imported Meats, Provolone, Lettuce,  
Tomatoes, Shaved Red Onions,  
Extra Virgin Olive Oil,  
Liscio's Hoagie Roll, Banana Peppers**CHOOSE TWO****ITALIAN PASTA SALAD** VGCavatappi, Spinach, Sundried Tomato,  
Red Wine Herb Vinaigrette**COLE SLAW** V

Traditional Homestyle

**POTATO SALAD** V

Hard Cooked Eggs, Creamy Dijon

**CHOOSE ONE****FRESH BAKED COOKIES** VChocolate Chip, Sugar, Oatmeal,  
Served Warm*produced in an environment  
that handles nuts***GOURMET BROWNIES** VDouble Chocolate,  
Chocolate, Espresso,  
Chocolate Peanut Butter Cup,  
Chocolate Ganache**PHILADELPHIA WATER ICE** GF / VG

Cherry, Mango



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APPETIZERS

SALADS

SANDWICHES

PIZZA

STROMBOLI

FAN FAVORITES

ENTRÉES &amp; SIDES

SNACKS

DESSERTS

## CHILLED PLATTERS

Serves Approximately 8 Guests

### SEASONAL VEGETABLE CRUDITÉ GF / V \$60

Carrots, Broccoli, Bell Peppers, Cauliflower, Tomatoes, Radishes, Buttermilk Ranch  
VG without dressing

### FRESH FRUIT & BERRIES GF / VG \$65

Melons, Grapes, Pineapple, Berries

### ASSORTED CHARCUTERIE & ARTISAN CHEESE \$80

Prosciutto, Salami, Capicola, Everything Bagel, Spiced Goat Cheese, Smoked Gouda, Manchego, Ballpark Pickles, Blueberry Mostarda, Assorted Crackers, Crostini & Lavash  
GF without cracker basket

### SHRIMP COCKTAIL \$150

Bloody Mary Cocktail Sauce

### SUSHI & MAKI DISPLAY \$175

California Roll, Crunchy Eel Roll, Dragon Roll, Salomon Nigiri, Shrimp Nigiri, Spicy Tuna Roll, Yellow Tail Scallion Roll, Pickled Ginger, Soy Sauce, Wasabi



## HOT APPETIZERS

Serves Approximately 8 Guests

### JUMBO CHICKEN WINGS \$85

Buffalo Sauce, Blue Cheese

### CRISPY CHICKEN TENDERS \$79

Honey Mustard, BBQ Sauce

### CHICKIE'S & PETE'S CRAB FRIES V \$60

Cheese Sauce

### CRAB CAKES \$165

Remoulade, Off the Cobb Street Corn

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APPETIZERS

SALADS

SANDWICHES

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FAN FAVORITES

ENTRÉES &amp; SIDES

SNACKS

DESSERTS

## SALADS

Serves Approximately 8 Guests

### CLASSIC CAESAR SALAD **V** \$48

Romaine, Parmesan Reggiano,  
Herbed Crouton, Classic Caesar Dressing  
**GF** *without croutons*

**ADD** Chicken \$10

### GARDEN SALAD **GF / VG** \$56

Mixed Field Greens, Romaine, Cucumbers,  
Carrots, Red Onions, Tomatoes, Radishes,  
House Made Balsamic Dressing

## SANDWICHES

Serves Approximately 8 Guests

### TURKEY SANDWICH \$85

Lettuce, Tomato, Cheddar, Black Pepper Aioli,  
Pretzel Roll

### 9th STREET HOAGIE \$80

Imported Meats, Provolone, Lettuce, Tomatoes,  
Shaved Red Onions, Extra Virgin Olive Oil,  
Liscio's Hoagie Roll, Banana Peppers

### VEGETARIAN CAPRESE SANDWICH **V** \$65

Fresh Mozzarella, Sliced Tomatoes, Arugula,  
Pesto Aioli, Ciabatta Roll

## PIZZA



### MANCO & MANCO PIZZAS

**CHEESE **V**** \$50

**PEPPERONI** \$54

**SPECIALTY** \$54

### GLUTEN FREE PIZZAS

**CHEESE **GF / V**** \$45

**PEPPERONI **GF**** \$49

## STROMBOLI

### STROMBOLI SAMPLER \$59

Cheesesteak, Pepperoni,  
Spinach, Marinara Sauce

Gluten Friendly **GF** / Vegetarian **V** / Vegan **VG**

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## FAN FAVORITES

Serves Approximately 8 Guests

### HATFIELD ALL BEEF PHILLY FRANKS \$81

Sauerkraut, Traditional Condiments,  
Yellow Onions, Potato Rolls

**GF** without rolls

### GRILLED BEEF SLIDERS \$90

House Pickles, Caramelized Onions, Bibb Lettuce,  
Roma Tomatoes, Burger Sauce, Potato Rolls

**GF** without rolls

### PHILADELPHIA CHEESESTEAKS \$95

Chopped Steak, Sautéed Onions, Cheese Sauce,

### GRILLED ITALIAN SAUSAGE \$85

Marinara, Sautéed Peppers & Onions, Pub Rolls

**GF** without rolls

### ITALIAN ROAST PORK \$87

Broccolini, Sharp Provolone, Roasted Long Hots,  
Liscio's Rustic Italian Rolls

### CHAR GRILLED BLACK BEAN BURGER **V** \$75

Lettuce, Tomatoes, Onions, American Cheese,  
Cheddar Cheese, House Pickles,  
Wonder Sandwich Buns

**VG** without chesse

### SHAKE SHACK® SHACKBURGER \$110

Our burgers are 100% all natural Angus beef.  
No hormones and no antibiotics ever.

Our proprietary shack blend is freshly ground.  
The ShackBurger® features American Cheese,  
Lettuce, Tomato, and ShackSauce.



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# ENTRÉES

Serves Approximately 8 Guests

### SEARED CHICKEN BREAST **\$100**

Herbed Lemon Butter Sauce, Garlic + Parmesan Orzo, Green Vegetables

### SLICED SMOKED BEEF BRISKET **GF** \$150

Memphis BBQ Sauce, Herb Roasted Potato, Cole Slaw

### MISO COUSCOUS **VG** \$70

Roasted Baby Eggplant, Broccolini, Romesco  
*contains almonds*



## SIDES

### COLE SLAW **V** \$30

Traditional Homestyle

### POTATO SALAD **V** \$30

Hard Cooked Eggs, Creamy Dijon

### ITALIAN PASTA SALAD **VG** \$30

Cavatappi, Spinach, Sundried Tomato,  
Red Wine Herb Vinaigrette

### NACHO MAC + CHEESE **V** \$40

Pico de Gallo, Black Beans, Tortilla Chips



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APPETIZERS

SALADS

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PIZZA

STROMBOLI

FAN FAVORITES

ENTRÉES &amp; SIDES

SNACKS

DESSERTS



## SNACKS

Serves Approximately 8 Guests

### FRESHLY POPPED POPCORN GF / VG \$29

Salted and Bottomless

### FEDERAL SOFT PRETZELS V \$26

Spicy Brown Mustard

### ROASTED PEANUTS IN THE SHELL GF / VG \$23

### FLASH CRISP YUKON GOLD CHIPS V \$25

Caramelized Onion Dip

## DESSERTS

Serves Approximately 8 Guests

### FRESH BAKED COOKIES V \$40

Chocolate Chip, Sugar, Oatmeal, Served Warm  
*produced in an environment that handles nuts*

### GOURMET BROWNIES V \$47

Double Chocolate, Chocolate Espresso,  
Chocolate Peanut Butter Cup, Chocolate Ganache  
*contains nuts*

### TASTYKAKE BASKET V \$45

Chocolate Cupcake, Kandykake,  
Butterscotch Krimpet

### FEDERAL DONUTS V \$89

Red & White Sprinkles  
Old Fashioned Milk Glaze

### Hitting Dingers

Phillies Red Popcorn Glaze,  
Caramel Drizzle, Salted Peanuts

### Wooder Ice

Lemon Glaze, Cherry Drizzle, Crushed Pretzels

### ICE CREAM NOVELTIES V \$55

*contains nuts*

### SHAKE SHACK\*

### MILK SHAKES V \$105

Our delicious  
hand-spun shakes  
featuring homemade  
frozen custard*What happens when  
soft serve shakes up  
with premium ice cream*

Available in Black &amp; White



### PHILADELPHIA

### WATER ICE GF / VG \$60

Cherry, Mango

Gluten Friendly **GF** / Vegetarian **V** / Vegan **VG**

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BEVERAGES PACKAGES

NON-ALCOHOLIC

BEER

WINE

SPIRITS

READY TO DRINK

BARTESIAN SERVICE

# BEVERAGE PACKAGES



## THE FARM TEAM

\$349.<sup>36</sup>

**ONE SIX PACK EACH**  
Coca Cola and Diet Coke

**TWO SIX PACKS**  
Smart Water

**ONE SIX PACK EACH**  
Yuengling Traditional Lager  
Bud Light

**ONE SIX PACK**  
Yuengling Bongo Fizz

**ONE SIX PACK**  
Hoop Tea Spiked Iced Tea



## STARTING LINE UP

\$446.<sup>67</sup>

**ONE SIX PACK EACH**  
Coca Cola and Diet Coke

**TWO SIX PACKS**  
Smart Water

**ONE SIX PACK EACH**  
Budweiser  
Bud Light  
Yuengling Traditional Lager  
Yuengling Bongo Fizz

**ONE BOTTLE EACH**  
Woodbridge Cabernet Sauvignon  
Woodbridge Chardonnay



## TITO'S ALL-AMERICAN LEMONADE \$160.<sup>02</sup>

**ONE BOTTLE**  
Tito's Vodka

**ONE SIX PACK**  
Minute Maid  
Lemonade  
Lemons



## THE PLYMOUTH GIMLET \$190.<sup>01</sup>

**ONE BOTTLE**  
Plymouth Gin  
**ONE BOTTLE**  
Simple Syrup  
**ONE BOTTLE**  
Lime Juice  
Limes

## TWISTED TEA ARNOLD PALMER \$127.<sup>10</sup>

**ONE BOTTLE**  
Twisted Tea Whiskey

**ONE SIX PACK**  
Minute Maid Lemonade  
Lemons

## STATESIDE MULE \$168.<sup>88</sup>

**ONE BOTTLE**  
Stateside Vodka  
**ONE SIX PACK**  
Ginger Beer  
Limes  
**TWO STATESIDE**  
Copper Mugs



## BACARDI CUBA LIBRE \$107.<sup>36</sup>

**ONE BOTTLE**  
Bacardi Rum  
**ONE SIX PACK**  
Coca Cola  
Limes



## THE KLYR CURVEBALL \$114

**ONE BOTTLE**  
KLYR American Rum  
**ONE SIX PACK**  
Owen's Transfusion Mix  
Limes

## SPRING FEVER \$153.<sup>43</sup>

**ONE BOTTLE**  
Grey Goose  
**ONE SIX PACK**  
AHA Raspberry + Acia  
Lemons

## HORNITO'S LIMEADE \$137.<sup>63</sup>

**ONE BOTTLE**  
Hornitos Plata  
**ONE SIX PACK**  
Minute Maid  
Lemonade  
Lemons



Price subject to change, all local taxes and fees apply.

# NON-ALCOHOLIC

Canned beverage is priced by the six pack. / All canned beverage is 12oz unless specified.

## SOFT BEVERAGES \$25

Coca Cola  
Diet Coke  
Coke Zero  
Sprite  
Barq's Root Beer  
AHA Sparkling Water  
Minute Maid Lemonade

## MIXERS \$25

Ginger Ale  
Tonic Water  
Seltzer Water

## PREMIUM MIXERS \$30

Ginger Beer 4 pack  
Sparkling Grapefruit 4 pack  
Transfusion Mix

## JUICES \$20

10oz  
Cranberry  
Orange  
Apple

## SMART WATER \$25

20oz bottle

## GOLD PEAK ICED TEA \$28

## KEURIG K-CUPS \$36

12 pack  
Regular Coffee  
Decaffeinated Coffee

## TEA \$12

4pack



Price subject to change, all local taxes and fees apply.

# BEER

Canned beverage is priced by the six pack. / All canned beverage is 12oz unless specified.

## DOMESTIC BEER \$41

- Budweiser
- Bud Light
- Bud Zero
- Coors Light
- Miller Lite
- Michelob Ultra
- Yuengling Flight
- Yuengling Traditional Lager

## IMPORTED BEER \$45

- Amstel
- Corona
- Heineken
- Stella Artois

## CRAFT BEER \$48

- Blue Moon
- Conshohocken Ring The Bell **16oz**
- Founders All Day IPA
- Goose Island Beer Hug IPA
- Hoop Tea Spiked Iced Tea
- Leinenkugel's Summer Shandy
- Levante Cloudy & Cumbbersome **16oz**
- New Belgium Juicy Haze IPA
- Red Bridge *Gluten Free*
- Sly Fox Helles Lager
- Troegs Perpetual IPA
- Yards Philadelphia Pale Ale
- Yuengling Bongo Fizz

## HARD SELTZERS \$45

- Bud Light Seltzer Black Cherry
- Two Robbers Black Cherry Lemon



Price subject to change, all local taxes and fees apply.



# WINE

Unless noted, wines are priced per 750 ml bottle.

## WOODBIDGE WINES \$45

Cabernet Sauvignon  
Chardonnay  
Merlot  
Pinot Grigio  
Pinot Noir  
Sauvignon Blanc

## RED WINES

### CABERNET SAUVIGNON

Robert Mondavi Private Selection \$60  
Unshackled \$80  
The Prisoner \$180

### PINOT NOIR

Meiomi \$80

## WHITE WINES

### CHARDONNAY

Robert Mondavi Private Selection \$60

### SAUVIGNON BLANC

Kim Crawford \$80

## ROSE & SPARKLING WINES

### ROSÉ

Kim Crawford \$80

### ASTI SPUMANTE

Martini and Rossi \$65

### CHAMPAGNE

J.Roget \$45

### PROSECCO

Ruffino \$65



Price subject to change, all local taxes and fees apply.



# SPIRITS

Unless noted, spirits are priced per 750 ml bottle

## VODKA

Tito's Handmade	\$95
Pinnacle	\$50
Grey Goose	\$90
Stateside Urbancraft	\$85

## RUM

Bacardi	\$55
Bacardi Spiced	\$55
Bacardi Coconut	\$55
Cruzan Light	\$55
KLYR American Rum	\$55

## GIN

Bombay Dry	\$70
Plymouth	\$105

## TEQUILA

Hornitos Plata	\$81
Hornitos Reposado	\$90
Patron Silver	\$165

## SCOTCH

Dewar's White Label	\$76
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## WHISKEY, BOURBON & RYE

Jameson	\$96
Jim Beam	\$60
Jim Beam Orange	\$60
Knob Creek Rye	\$105
Maker's Mark	\$90
Twisted Tea	\$70

## COGNAC

Courvoisier VS	\$90
D'usse	\$180

## CORDIALS

Bailey's	\$65
Kahlua	\$65
Martini and Rossi Vermouth	\$30
Disaronno Amaretto	\$65
Grand Marnier	\$85

# READY TO DRINK

Priced by the four pack unless otherwise noted.

## BACARDI \$50

Rum Punch

## BOMBAY SAPPHIRE \$50

Gin & Tonic

## KLYR \$40

Berry Lemonade Blast  
Tropical Fruit Punch

## JAMESON \$50

Ginger and Lime

## ON THE ROCKS \$39

One 375ml bottle  
Cosmopolitan  
Espresso Martini  
Jalapeno Pineapple Margarita

## STATESIDE \$40

Stateside + Black Cherry  
Stateside + Orange  
Stateside + Pineapple

## SURFSIDE \$40

Half & Half  
Iced Tea  
Peach Tea



# BARTESIAN SERVICE

Capsules are priced by the six pack unless otherwise noted.



## BARTESIAN COCKTAIL MACHINE SEASONAL RENTAL FEE \$200

Please speak with our suites catering team for more details.

## BARTESIAN CAPSULES \$27

Long Island Iced Tea  
Lemon Drop  
Mango Margarita  
Old Fashioned  
Rum Breeze

## PREMIUM SPIRIT PACKAGE \$369.80

KLYR American Rum  
Hornitos Reposado  
Jim Beam Bourbon  
Stateside Urbancraft Vodka

## TOP SHELF SPIRIT PACKAGE \$526.40

Bacardi Rum  
Maker's Mark Bourbon  
Patron Silver Tequila  
Tito's Handmade Vodka

Price subject to change, all local taxes and fees apply.





# ORDER INFORMATION

## ORDERS CAN BE PLACED IN THREE EASY WAYS

### 1 ONLINE

[www.suitecatering.com](http://www.suitecatering.com)

### 2 EMAIL

[coleman-donna@aramark.com](mailto:coleman-donna@aramark.com)  
[wright-nakia@aramark.com](mailto:wright-nakia@aramark.com)  
[miller-marcus@aramark.com](mailto:miller-marcus@aramark.com)

### 3 PHONE

267-570-2345  
267-570-2313  
267-570-2344

Please specify suite number, name and phone number of person placing order, company name, and the date and time of the event. We encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and avoid duplication.

### ONLINE CATERING WEBSITE

Our online suite catering website is [www.suitecatering.com](http://www.suitecatering.com)

The online suite catering system is available to suite holders who have set up an account and completed the required suite holder forms. Each account will be setup with a User ID and password. It is designed to allow account users to place orders, print or view customer summaries, track order history plus receive special package announcements.

The suite menu will be available online according to the cut-off schedule listed below. At noon the day of the cut-off, the suite menu will no longer be accessible from the online system.

You will be able to order from the event day menu. Any requests should be placed by contacting your suite representative. It is not necessary for suite rentals to order online; orders can be placed through a suite representative.

### ADVANCED ORDERING

Advanced day ordering provides you with the opportunity to order from a menu that features much more variety than our standard event day menu. Additionally, all special requests can be easily accommodated.

### ADVANCED ORDER SCHEDULE

GAME DAY	ORDER DUE BY 3 PM
Monday	Friday
Tuesday	Friday
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Saturday & Sunday	Thursday

### EVENT DAY ORDERING

An event day menu is included in your suite. During the event up to the 5th inning, orders may be placed through your suite attendant or by calling the catering line (2345) from the phone inside the suite. Event day ordering is provided as a convenience for all guests to have more food available in addition to your existing pre-event orders.

### STANDING FOOD ORDERS

Aramark provides each suite holder with the option of having standing food and/or beverage orders. The suite holder has the ability to also set up multiple standing menus which can be rotated during the chosen events. The suite holder would still have the ability to change these orders within the 48 hours time frame to accommodate any requests. Please discuss with the suite catering manager to determine what would best fit your needs.

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### DONNA COLEMAN

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### NAKIA WRIGHT

Suites Sales Manager  
267-570-2313  
[Wright-Nakia@aramark.com](mailto:Wright-Nakia@aramark.com)



## BEVERAGE INFORMATION

### ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or service liquor, beer and wine in the Premium Areas at Citizens Bank Park. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Pennsylvania law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21.

Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed.

It is the responsibility of the suite holder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Aramark reserves the right to refuse service to any person who appears to be intoxicated. Suite holders may incur liability if they fail to comply.

If there are further questions or concerns regarding this policy, please contact your Aramark suite representative.

### BEVERAGE PAR MENU

Each suite holder who has finalized the paperwork necessary to set up an account and has provided a credit card to be kept on file, has the ability to set up a standard beverage par menu for the suite

for the entire season. By completing the beverage par form, you may choose any of the beverages on the menu to be placed in your suite. The beverages will be placed in the suite prior to the arrival of guests and will be inventoried to ensure that the beverages provided matches the requested items and amounts as stated on the beverage par form. Your suite representative is available to help you customize a standing food menu or standard beverage par menu for your suite.

At the end of the event, the beverages will be re-inventoried to determine what amount of beverages had been consumed, based on the initial standing order received by the Aramark suite manager.

A separate billing summary will be created for the restock. Alcoholic beverages may not be removed from the premises.

Recommended beverage par levels

- **One bottle of each:** vodka, rum, gin, tequila, scotch, bourbon or blended whiskey
- **One bottle of white wine:** chardonnay, pinot grigio, sauvignon blanc
- **One bottle of red wine:** cabernet sauvignon, merlot, pinot noir
- **Two cases of beer:** domestic and craft (*one each*)
- **Two bottles of mixers:** lime juice, bloody Mary mix, sweet and sour mix

### LIQUOR CABINETS AND REFRIGERATORS

Each suite contains a private liquor cabinet and two refrigerators. Requests to have the liquor cabinet or refrigerator opened or closed must be indicated on the ordering form or through written communication to the suite catering office.

### UNCONSUMED BEVERAGE

For suites without a par-restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.

## ADMINISTRATIVE CHARGE & TAXES

All food and beverage items are subject to all applicable taxes and a taxable 20% administrative charge.

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. However, please note that 8.5% of the total charges (food, beverage and the Administrative Charge, excluding taxes) is distributed to certain service employees as additional wages.

### APPLICABLE TAXES

Alcoholic beverages are subject to a 10% sales tax. All other charges, including the administrative charge are subject to an 8% sales tax.

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# PAYMENT OPTIONS

## PAYMENT PROCEDURES & POLICES

Aramark offers three payment options – credit cards, escrow accounts and pre-payment. All suite holders will be required to provide a credit card to be kept on file for the season. Advance payment is required for all events.

### CREDIT CARDS

Aramark accepts American Express, Discover, MasterCard or VISA.

### 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 \$20,000 payable to Aramark. As charges are made for food and beverage, deductions are made from the account. When the balance drops below \$1,000 you will be asked to replenish your account.

## PRE-PAYMENTSUITET

You may pre-pay for all charges incurred for advanced orders. This requires no payment settlement at the conclusion of services provided no additional orders are placed during the event. You must provide a signed payment agreement with valid credit card prior to receiving service. The appropriate signature is required on the food service invoices prepared when services are complete. A credit card will remain on file for additional orders placed during the event. All orders must also be secured using one of the approved payment methods. We will maintain a credit card on file to secure any outstanding balances that are not covered by your pre-payment or escrow account.

## AUTHORIZED SIGNERS FOR CREDIT & ESCROW ACCOUNTS

It is Aramark’s policy that only authorized signers, designated by the suite holder, are allowed to charge additional food and beverage for the suite during an event to the suite holder’s account. If no authorized signers will be present during the event, please notify us prior to the event as to the name of the representative who will be responsible for signing the receipt and authorized to order additional food and beverage. If no authorized signer is present during the event, the guests will not be allowed to charge purchases on credit card. Please use the selections on the ordering form to specify permissions.

# CANCELLATION POLICY

No charges will be assessed to suite holders for orders cancelled at least 24 hours in advance. Suite orders that are not cancelled within the 24-hour minimum will be assessed 50% of the total food and beverage charge and 100% of the administrative and additional billed labor charges.

## WEATHER RELATED CANCELLATIONS

No charge will be assessed to the suite holders if the game is canceled due to weather prior to gates being opened at Citizens Bank Park. However, if gates are opened at Citizens Bank Park any time prior to a game cancellation and/or postponement suite holders will be responsible for the full charge of suite catering.



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## ADDITIONAL SERVICES

### 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 48-hours advance notice to ensure your request can be accommodated.

The cost for a private suite attendant is \$95.00 per event.

Private suite Attendant Fee \$95.00

This private suite attendant fee is not intended to be a tip, gratuity, or service charge for the benefit of employees.

### SPECIAL AMENITIES

Aramark can provide a selection of customized items for your suite including personalized napkins, balloons, special occasion décor and party favors. We can also provide a selection of china, smallwares and service ware. Please contact your suite manager for details on rental charges and costs.

### SPECIAL OCCASION CAKE

If you're celebrating a birthday or another special occasion, we would be pleased to prepare a special cake just for you. Please contact our suite sales office 72 Hours in advance for ordering and pricing.

## GENERAL INFORMATION

### FOOD & BEVERAGE DELIVERY

For advanced orders, beverage, snacks, appetizers and standard game day fare will be delivered to your suite prior to your arrival when gates are opened. All other menu items will be delivered using our progressive service. Please allow up to 45 minutes for event day orders to be delivered.

### HOURS OF OPERATION

A suites sales representative will be available during regular business hours, Monday through Friday from 9:00am until 5:00pm for all order processing. During an event, please contact your suite attendant for any support or call 2345 from the suite phone.

### LIABILITY

Aramark reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The suite holder agrees to accept responsibility for any damage done by their group to the function room or suite, prior to, during or following their event. Aramark cannot assume any responsibility for personal property or equipment brought into the suite and event areas.

### 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 suite holder 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.

### SUITE ADMINISTRATOR

Each suite should designate one person as the official contact or "suite administrator." Your suite administrator should be responsible for all order placement and communication with the suite catering department.

### SUITE SET-UP

All suites will be stocked with standard disposable plates, utensils and drinking cups. China, glassware, and reusable utensils can be stocked for an additional \$150.00 per event.

### ENVIRONMENTAL/ SUSTAINABILITY

Citizens Bank Park is committed to culinary excellence. It is a commitment that includes fresh seasonal, regional, organic and sustainable ingredients, and extends through preparation, plating and service. Our carefully planned menus and exquisitely prepared dishes reflect growing trends toward eating global and dining local – appealing to increasingly varied international tastes, while responding to twin demands of healthy eating and responsible, sustainable business practices.



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