



LUXURY SUITE MENU



TABLE OF CONTENTS



3

PACKAGES

4

Opening Act

5

Rockstar

6

A LA CARTE

7

Ballpark Fare & Snacks

8

Cold Starters, Salads, & Sushi

9

Fan Favorites

11

The Sweet Spot

12

BEVERAGES

13

Beverage Packages

14

Beer

15

Wine

16

Liquor

17

Non-Alcoholic

18

POLICIES AND PROCEDURES




PACKAGES

Dinner including New England Lobster Rolls and our Chilled Jumbo Shrimp


OPENING ACT PACKAGE

10 GUESTS \$1060 | 22 GUESTS \$2120

RED SOX SOUVENIR POPCORN BUCKET

Red Sox souvenir bucket filled with
buttered popcorn 

BALLPARK PEANUTS


Individual bags 




KETTLE CHIPS

House made french onion dip 

FARMER'S MARKET VEGETABLE CRUDITÉS

Broccoli crowns, carrots, sweet peppers, english cucumbers,
sweet 100 tomatoes, ranch dressing 

GARDEN SALAD

Field greens, english cucumbers, Sweet 100 Tomatoes,
easter egg radish, balsamic vinaigrette 

ADD GRILLED SAVENOR'S ORGANIC CHICKEN \$50

CHICKEN TENDERS

Classic fried chicken tenderloin fritters, honey mustard 

CHILLED SHRIMP PLATTER

Cocktail sauce, horseradish, lemon




THE FAMOUS KAYEM® FENWAY FRANK

The Famous Kayem® Fenway Frank,
sauerkraut, New England split top buns 

ADD GLUTEN FREE BUN \$3.50/EA



GRILLED KAYEM® ITALIAN SAUSAGES


Sweet Kayem® Italian sausages,
peppers & onions, hoagie rolls 

ADD GLUTEN FREE BUN \$3.50/EA

LOADED POTATO SKINS

Sour cream, smoked bacon, shredded Jack
and cheddar cheese

RED SOX ICE CREAM COOLER

Premium ice cream novelty bars, Red Sox souvenir cooler 



 VEGETARIAN

 VEGAN

 GLUTEN FRIENDLY

 NON-DAIRY FRIENDLY


 HEART HEALTHY

 AVAILABLE ON EVENT DAY

ROCKSTAR PACKAGE

10 GUESTS **\$1690** | 22 GUESTS **\$3380**


RED SOX SOUVENIR POPCORN BUCKET **V**

Red Sox souvenir bucket filled with
buttered popcorn 

Tostitos **TORTILLA CHIPS** **V** **GF**

House made salsa & Avocados from Mexico
100% fresh guacamole, locally sourced sour cream 

ANTIPASTI

Prosciutto, dry cured salami, coppa, Vermont cave aged cheddar,
roasted red peppers, marinated olives 


TOMATO & MOZZARELLA SALAD **V** **HH**

Heirloom tomatoes, Sweet 100's, buffalo mozzarella,
picked basil, pistou, aged balsamic, EVOO

MAC 'N' CHEESE

Cheddar & American cheese, elbow macaroni,
herbed crumb topping

BUFFALO WINGS

Fried party wings, buffalo sauce, carrots, celery,
blue cheese dressing 



STEAK TIPS **DF**

Grilled locally sourced prime tip, peppers & onions, steak sauce

LOADED POTATO SKINS

Double smoked heritage bacon, shredded jack & cheddar,
locally sourced sour cream, scallions



BEEF TENDERLOIN

Slow roasted prime beef, smashed potatoes, picked red onion,
horseradish sour cream, arugula

CUPCAKES

House made cupcakes including Boston Cream,
Red Velvet, Double Chocolate, Carrot



V VEGETARIAN

VG VEGAN

GF GLUTEN FRIENDLY

DF NON-DAIRY FRIENDLY

HH HEART HEALTHY

 AVAILABLE ON EVENT DAY

**Served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.
Prices subject to additional fees and taxes.*




A LA CARTE



The Famous Kayem Fenway Frank


CENTER STAGE & SNACKS

RED SOX SOUVENIR POPCORN BUCKET

Red Sox souvenir bucket filled with
buttered popcorn 


\$80

NEW ENGLAND'S FAMOUS PRETZEL BITES

Oven toasted mini pretzels, butter,
salt, beer mustard 


\$75

CRACKER JACK

Individual bags 

\$60

BALLPARK PEANUTS

Individual bags 

\$60

BALLPARK NUT MIX

Assorted salted candied nuts 

\$65



KETTLE CHIPS

House made french onion dip 

\$80

Tostitos TORTILLA CHIPS

House made salsa & Avocados from Mexico
100% fresh guacamole, locally sourced sour cream 

\$80

Tostitos MONSTER NACHOS

Corn chips, Sam Adam's lager chili, shredded cheese,
house made salsa & Avocados from Mexico
100% fresh guacamole sour cream


\$130

SPINACH & ARTICHOKE DIP

Cooked spinach, marinated artichoke hearts, cream cheese,
local sour cream, toasted pita

\$80

CLASSIC ANTIPASTI

Prosciutto, dry cured salami, coppa, Vermont cave aged cheddar,
roasted red peppers, marinated olives 

\$170



CHILLED SHRIMP PLATTER

Cocktail sauce, horseradish, lemon

\$215

CHICKEN WINGS

Choice of:

- **Buffalo** - Served with blue cheese, carrots, celery 
- **BBQ** - Sweet 'n' salty BBQ sauce, ranch 
- **Vermont Maple** - Vermont maple syrup, chilis 

\$155

BUFFALO CHICKEN DIP

Savenor's free range shredded chicken, buffalo sauce,
cream cheese, locally sourced sour cream, scallions,
celery & carrot sticks

\$85



MINGSBINGS

Ming Tsai's plant-based savory brown rice pockets,
traditional popular Chinese street food "bing",
cheeseburger or sausage & peppers

\$100

 **VEGETARIAN**

 **VEGAN**

 **GLUTEN FRIENDLY**

 **NON-DAIRY FRIENDLY**

 **HEART HEALTHY**

 **AVAILABLE ON EVENT DAY**

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COLD STARTERS, SALADS & SUSHI

FARMER'S MARKET VEGETABLE CRUDITÉS

V GF HH

Broccoli crowns, carrots, sweet peppers, english cucumbers, sweet 100 tomatoes, ranch dressing 🎵

\$115

TOMATO & MOZZARELLA SALAD V GF HH

Heirloom tomatoes, sweet 100 tomatoes, buffalo mozzarella, picked basil, pistou, aged balsamic, EVOO

\$195

GARDEN SALAD VG GF DF HH

Field greens, english cucumbers, Sweet 100 Tomatoes, easter egg radish, balsamic vinaigrette 🎵

ADD GRILLED SAVENOR'S ORGANIC CHICKEN \$50

\$80

CAESAR SALAD V

Romaine, garlic croutons, parmesan two ways, Caesar dressing 🎵

ADD GRILLED SAVENOR'S ORGANIC CHICKEN \$50

\$85

RED BLISS POTATO SALAD V

Organic free range eggs, red onion, celery, parsley, mayonnaise

\$60

RED SOX PLATTER (80PC) DF HH

Selection of shrimp tempura roll, spicy tuna roll, avocado cucumber roll, tuna cucumber roll, eel avocado roll, salmon avocado roll, California roll, sweet potato roll, salmon nigiri, tuna nigiri, grilled eel nigiri, shrimp nigiri, tuna nigiri

\$240

LITE & FIT PLATTER (48PC) DF HH

Selection of shrimp tempura roll, salmon avocado roll, rainbow roll, California roll, sweet potato roll, spicy tuna roll

\$130



V VEGETARIAN

VG VEGAN

GF GLUTEN FRIENDLY

DF NON-DAIRY FRIENDLY

HH HEART HEALTHY

🎵 AVAILABLE ON EVENT DAY

MAIN ACTS

SAL'S PIZZERIA



CHEESE PIZZA V

16" mozzarella cheese

\$55

PEPPERONI PIZZA

16" mozzarella cheese, pepperoni

\$57

THE VEGETARIAN V

Peppers, onions and mushrooms

\$57

HOT DOGS & SAUSAGES



THE FAMOUS KAYEM® FENWAY FRANK

The Famous Kayem® Fenway Frank, sauerkraut, New England split top buns

ADD GLUTEN FREE BUN \$3.50/EA

\$95



GRILLED KAYEM® ITALIAN SAUSAGES

Kayem® Italian sausages, peppers & onions, hoagie rolls

ADD GLUTEN FREE BUN \$3.50/EA

\$120

KOSHER STYLE HOT DOGS

All beef kosher-style hot dogs, sauerkraut, freshly baked rolls

\$100

VEGGIE HOT DOGS V

Sauerkraut, freshly baked rolls

\$100

ENHANCEMENT

FULLY LOADED DOGS

The Famous Kayem® Fenway Frank, Sam Adams chili, Grillo's pickle de gallo, shredded jack & cheddar

\$125

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FAN FAVORITES



SAVENOR'S BUTTER BURGER BUNDLE

Savenor's custom Butter Blend, American cheese, thousand island dressing, and diced onion, Grillo's bread & butter chips, potato roll

\$160

CHICKEN TENDERS DF

Classic fried chicken tenderloin fritters, honey mustard 🎵

\$120

NORTH END CHICKEN PARM SANDWICH

Crispy fried chicken, marinara, mozzarella, basil, potato roll 🎵

\$120



FRENCH FRIES VG DF

Sea salt 🎵

\$90

ENHANCEMENT

FULLY LOADED WAFFLE FRIES

Cavendish Farms waffle fries, double smoked bacon, spicy aioli, house made Sam Adams chili, scallions

\$120

NEW ENGLAND CLAM CHOWDER GF

Chopped clams, yukon potatoes, cream, oyster crackers 🎵

\$95



LOBSTER ROLLS

Fresh and local Yankee Lobster Co. meat, mayo, lemon, New England Style split top buns 🎵

ADD GLUTEN FREE BUN \$3.50/EA

\$400

BAKED MAC 'N' CHEESE

Cheddar & american cheese, elbow macaroni, herbed crumb topping

\$115

ADD FRESH & LOCAL YANKEE LOBSTER MEAT \$100

ADD BARBECUE CHICKEN \$50

ADD BUFFALO CHICKEN \$50



MARINATED TURKEY TIPS

Free range turkey, roasted baby potatoes, vegetable

\$260



STEAK TIPS DF

Grilled locally sourced prime tip, peppers & onions, steak sauce

\$265



BARBECUE CHICKEN

Organic & free-range chicken, cornbread, braised greens

\$240



BEEF TENDERLOIN

Slow roasted prime beef, smashed potatoes, pickled red onion, horseradish sour cream, arugula

\$360

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THE SWEET SPOT

RED SOX ICE CREAM COOLER

Premium ice cream novelty bars, Red Sox souvenir cooler 🎵

\$115

ADULT ICE CREAM RED SOX COOLER

Premium liquor infused ice cream coming in a variety of flavors,
Red Sox souvenir coolers 🎵

\$175

SOUVENIR COOKIE JAR

House made chocolate chip cookies and
double chocolate brownies 🎵

\$130

SEASONAL TRIFLE

Chef's choice, based on seasonality

\$80

CUPCAKES

House made cupcakes (ex: Boston Cream, Red Velvet, Double
Chocolate, Carrot)

\$125

BOSTON TRIO

Combo of chocolate whoopie pie,
ricotta cannoli, Boston cream tartlet

\$150

THE ULTIMATE DESSERT GRAZING BOARD

Assortment of Chef's mini desserts, cookies, candies, chocolates,
berries, caramels, and sauces

\$150

ENHANCEMENTS

ICE CREAM CART

Have our ice cream cart visit your suite!
Guests will be able to create their own
sundae with Brigham's Ice Cream in a
Souvenir Red Sox Helmet

\$9.75

CAKES

Special occasion?
Ask us about our customized cake.



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BEVERAGES

Crafting signature cocktails in our premium suites

BEVERAGE PACKAGES

Each package serves 22 guests.

Before placing your order, please inform your server if a person in your party has a food allergy.

HOT BEVERAGE PACKAGE

\$125

DUNKIN' COFFEE

Regular coffee, decaffeinated coffee, hot chocolate

BIGELOW TEA

Bigelow English Breakfast Tea

ENHANCE WITH BAILEYS +\$82 AMARETTO +\$82, OR JAMESON +\$132

WICKED LOCAL BEER PACKAGE

\$375

BEER

Sam Adams Seasonal Ale
Nightshift Whirlpool
Lord Hobo 617 White Ale
Harpoon IPA

HARD SELTZERS & CIDERS

Truly Hard Seltzer
Angry Orchard Hard Cider

BEER & WINE PACKAGE

\$325

BEER

Bud Light
Corona
Lord Hobo 617 IPA
Sam Adams Wicked Easy Lager

WINE

Woodbridge Cabernet Sauvignon
Woodbridge Pinot Grigio



ENHANCEMENTS

SOUVENIR COCKTAIL CUPS

6 cups

\$36



BEER, CIDERS & SELTZERS

Each item comes in a 6-pack unless otherwise noted.

Before placing your order, please inform your server if a person in your party has a food allergy.

CRAFT

\$66

Fiddlehead

Harpoon IPA

Lord Hobo 617 IPA

Lord Hobo 617 White

Nightshift Whirlpool

New Realm Hoptropolis

New Realm Hazy Like a Fox

Sam Adams Seasonal Ale

Sam Adams Wicked Easy Lager

Sam Adams Wicked Hazy IPA

Jack's Abby Shipping Out of Boston

Narragansett Del's Shandy

Ipswich Ale **GF**

Lord Hobo Richie's Watermelon Wheat

DOMESTIC

\$58

Bud Light

Budweiser

Coors Light

Corona

Michelob Ultra

Miller Lite

Sam Adams Just the Haze (Non-Alcoholic)

HARD SELTZERS, CIDERS & READY TO DRINK COCKTAILS

\$68

Jameson Ginger & Lime

Goslings Dark 'N Stormy Mango

High Noon

Hornitos Mango

Truly Vodka Seltzer

Hornitos Ranch Water

Jim Beam Highball Ginger

Sugarlands Moonshine

Downeast Seasonal

Dogfish Head Blood Orange

\$63

Angry Orchard Cider **GF**

Truly Hard Seltzer

Twisted Tea



V VEGETARIAN

VG VEGAN

GF GLUTEN FRIENDLY

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WINE

ROSÉ

Rosé, Belle Glos, Sonoma Coast

\$85

Rosé, Elouan, Oregon

\$75

CHAMPAGNE & SPARKLING WINE

Sparkling Wine, Korbel, Brut, California

\$60

WHITE WINE

Chardonnay, Cakebread, Napa

\$145

Chardonnay, Prisoner Wine Co., California

\$95

Chardonnay, Boen, California

\$66

Chardonnay, Elouan, Oregon

\$66

Chardonnay, Woodbridge, California

\$51

Sauvignon Blanc, Duckhorn, North Coast California

\$135

Sauvignon Blanc, Cloudy Bay

\$75

Sauvignon Blanc, Kim Crawford, Marlborough

\$61

Sauvignon Blanc, Mount Riley, Spain

\$51

Pinot Grigio, Santa Margherita, Italy

\$80

Pinot Grigio, Woodbridge, California

\$51

Pinot Grigio, Ruffino, 'Lumina,' Delle Venezie, Italy

\$51

Riesling, Salbach Incline, Germany

\$61

Riesling, Chateau Ste Michelle, Columbia Valley

\$85

RED WINE

Cabernet Sauvignon, Duckhorn, Napa

\$155

Cabernet Sauvignon, Quilt, California

\$135

Cabernet Sauvignon, Simi Landslide, Sonoma

\$100

Cabernet Sauvignon, Caymus, Napa

\$227

Cabernet Sauvignon, Comtesse Marion

\$85

Cabernet Sauvignon, Woodbridge, California

\$51

Red Blend, Prisoner Wine Co., California

\$150

Pinot Noir, Belle Glos, Santa Maria Valley

\$140

Pinot Noir, Boen, California

\$80

Pinot Noir, Elouan, Oregon

\$66

Pinot Noir, Woodbridge, California

\$51

Merlot, Stags Leap, Napa

\$105

Merlot, Woodbridge, California

\$51

Shiraz-Cabernet, Max's, Australia

\$85

Malbec, Uco, Argentina

\$61

ZINFANDEL

Zinfandel, Prisoner Wine Co., 'Saldo,' California

\$85

RESERVE LIST

Champagne, Dom Perignon, France

\$405

Pinot Noir, William Selyem, California

\$345

Chardonnay, Far Niente, Napa Valley

\$215

Merlot, Nickle & Nickle, Napa Valley

\$215

Red Blend, Spaceman, California

\$155



LIQUOR

VODKA

Grey Goose	\$177
Ketel One	\$177
Ketel One Botanicals	\$177
Ketel One Citron	\$177
Tito's	\$177

RUM

Goslings Black Seal	\$102
Bacardi	\$102
Captain Morgan	\$102

WHISKEY/BOURBON

Michter's Rye	\$202
Woodford Reserve	\$202
Knob Creek	\$177
Bulleit Bourbon	\$177
Bulleit Rye	\$177
Maker's Mark	\$152
Jameson	\$132
Jack Daniel's	\$127
Tullamore D.E.W.	\$127
Jim Beam	\$102

SCOTCH

Johnnie Walker Blue	\$652
Johnnie Walker Black	\$202
Macallan 12	\$127
Macallan 15	\$257
Dewar's	\$127
Glenlivet	\$202
Oban	\$475

GIN

Hendrick's	\$152
Bombay Sapphire	\$142
Builders	\$127
Tanqueray	\$127

TEQUILA

Lobos Anejo	\$327
Cincoro Anejo	\$327
Cincoro Blanco	\$177
Patron Silver	\$177
Hornitos Blanco	\$127
Hornitos Reposado	\$127
RosaLuna Mezcal	\$127

COGNAC

Hennessy VSOP	\$152
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CORDIALS

Amaretto Disaronno	\$82
Aperol	\$82
St. Germain	\$37
Baileys Irish Cream	\$82
Kahlua	\$82
Campari	\$37
Dry Vermouth	\$37
Sweet Vermouth	\$37
Triple Sec	\$37
Galliano	\$82

MIXERS

Goslings Stormy	
Ginger Beer	\$28
Goslings Stormy	
Diet Ginger Beer	\$28
Club Soda	\$28
Lemonade	\$28
Tonic Water	\$28
Grenadine	\$16
Lime Juice	\$16
Margarita Mix	\$16
Sour Mix	\$16
Bloody Mary Mix	\$16

GARNISH

Lemons	\$12
Limes	\$12
Olives	\$12
Cherries	\$12
Oranges	\$12



ENHANCEMENTS

SOUVENIR COCKTAIL CUPS

6 cups

\$36

BARTESIAN PROFESSIONAL COCKTAIL MAKER (8-PACK)

Cosmopolitan, Margherita, Old Fashioned, Rum Breeze

\$15



NON-ALCOHOLIC

NON-ALCOHOLIC

SOFT DRINKS

12OZ. 6-PACK - \$28

Coca-Cola
Coke Zero
Diet Coke
Ginger Ale
Sprite
Dasani Water 20oz

1L - \$42

SmartWater

AHA SPARKLING WATER

12OZ. 6-PACK - \$28

Orange & Grapefruit
Lime & Watermelon

JUICES

5.5OZ. 6-PACK - \$28

Pineapple Juice

6-PACK - \$28

Capri Sun

32OZ. BOTTLES - \$16

Cranberry Juice
Grapefruit Juice
Orange Juice

HOT BEVERAGE SERVICE

DUNKIN' COFFEE

8 INDIVIDUAL SERVINGS - \$35

French Vanilla Coffee
Dark Coffee
Regular Coffee
Decaffeinated Coffee
Hot Chocolate

BIGELOW TEAS

8 INDIVIDUAL SERVINGS - \$35

Green Tea
English Breakfast Tea



POLICIES AND PROCEDURES

As the exclusive caterer of Fenway Park and the Boston Red Sox, Aramark is committed to the highest standards of quality and service. Our menus offer a comprehensive selection of innovative culinary creations from which to choose. All food is prepared and delivered fresh to your suite from our kitchens.

The chefs of Aramark at Fenway Park have created a well-balanced menu; with a focus on seeking local, organic, and sustainable products and incorporating them into our menu selections.

Our menu offers a number of packages designed to serve the suite, for easy ordering as well as a variety of a la carte selections to build your own menu. Please feel free to call our Suites team with your suggestions, requests, or special needs. We are here to make your visit to Fenway Park one to remember!

HOW TO ORDER

FOR NEW USERS: CALL 617-982-5158. Please specify your suite number, company/group name, game date, as well as the name and direct phone number of main contact for the event. It is encouraged to designate one person to place all food and beverage orders for your suite in order to better serve you and your guests. To place an order please contact fenwaysuitessales@aramark.com

DEADLINES

All orders must be placed at least 2 business days (M-F) prior to an event to ensure item availability and the utmost in presentation, service and quality. Orders submitted after the deadline will have the option of ordering from our event day menu.

TERMS & SERVICE

CANCELLATIONS No charges will be assessed to catering orders canceled at least 24 hours (M-F) prior to the intended event date. Cancellations must be confirmed by the Aramark Suite department to be valid. All other cancellations will be assessed a penalty fee up to one hundred percent (100%) of the total order value including all applicable Administrative Fees and Taxes. In the event of a game cancellation, penalty fees will not be assessed unless the gates were opened prior to the event being canceled.

EXCLUSIVITY Aramark is the exclusive caterer for Fenway Park. Suite holders or guests are not permitted to bring any food and/or beverage into the suites without prior authorization from a representative of the Aramark Luxury Suites department.

ADMINISTRATIVE FEE All food and beverage items are subject to a taxable eighteen percent (18%) Administrative Fee. The Administrative Fee does not represent a tip, gratuity, or service charge for wait staff employees, service employees, or service bartenders.

OPTIONAL GRATUITY Any optional gratuity you wish to provide based on the quality of service received is completely at your discretion. A recommended gratuity is 18% of the food and beverage total.

TAXES There will be a six and one-quarter percent (6.25%) Massachusetts State Sales Tax and three-quarter percent (.75%) City of Boston Meals Tax added to all Food and Beverage orders.

POLICIES AND PROCEDURES

BEVERAGES

SERVICE OF ALCOHOLIC BEVERAGES

In accordance with the laws of the state of Massachusetts, Aramark is the only licensee authorized to sell or serve liquor, beer, and wine at Fenway Park. Alcoholic beverages may not be removed from the suites, brought into or taken out of Fenway Park. Massachusetts State Law prohibits the sale and/or consumption of alcoholic beverages to any person under the legal age of twenty one (21). A valid picture I.D. is required for the purchase and/or consumption of any alcohol in a suite.

PAR STOCKING OF BEVERAGES It is our recommendation that each regular-season suite holder establish a standard (par) beverage inventory level. Our staff will inventory these items at the end of each event

and restock as needed to meet the established par levels for the next event. The items that were needed to restock the par bar will be charged on a separate customer summary using the designated payment method on file. There is no minimum needed to establish a par bar. Par stocking is not available to suite holders who share a suite.

PAYMENTS For suites without a par-restocking agreement, Aramark reserves the right, at 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.

PAYMENTS

METHODS OF PAYMENT Aramark and the Boston Red Sox require that ALL charges incurred are settled at the end of the event, including any event day orders and optional gratuities. We do not do any type of billing or invoicing. Acceptable forms of payment include Visa, Mastercard, American Express, Discover, or cash. Mastercard is the preferred payment of the Boston Red Sox.

CREDIT CARD ON FILE You may designate a specific charge account to remain on file in the Aramark Suite Catering Office by completing and returning our payment agreement form. This card may be used for advanced, event day and restock charges. At the end of the event, you will be required to sign the customer summary.

ESCROW ACCOUNT Escrow accounts may be set up with payment by check for a minimum balance of \$100,000. All advanced, event day and restock charges can be debited from this account. When the balance nears depletion, you will be notified and asked to replenish the funds. If your escrow account is depleted before payment

to replenish is received, we require alternative payment to secure all active catering orders until the Escrow account is funded. Failure to provide this alternative payment may result in the cancellation of any active catering orders.

CHECK Payment made by check must be received at least seven (7) business days prior to the event. Please advise your guests that they are responsible for any additional charges should they opt to order in addition to the advanced order.

PLEASE MAIL CHECKS TO:

Aramark at Fenway Park
Attention: Premium Suites
4 Jersey Street Boston, MA 02215
617.982.5151 Ext 5158

