

LUXURY SUITE MENU



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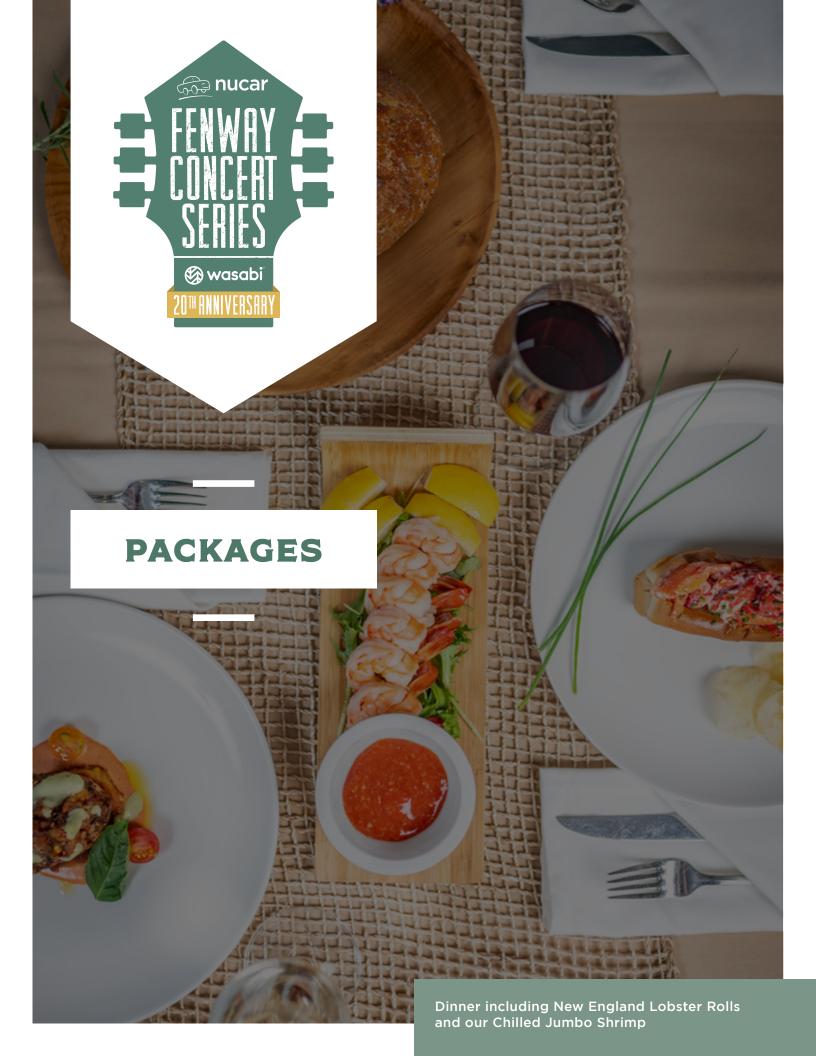
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PACKAGES **Opening Act** Rockstar **A LA CARTE** Ballpark Fare & Snacks Cold Starters, Salads, & Sushi Fan Favorites The Sweet Spot BEVERAGES **Beverage Packages** Beer Wine Liquor Non-Alcoholic 18

POLICIES AND PROCEDURES



OPENING ACT PACKAGE

10 GUESTS \$1060 | 22 GUESTS \$2120



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 🎵



PACKAGES

WELCOME

Red Sox souvenir bucket filled with buttered popcorn 🎵

BALLPARK PEANUTS VG DF Individual bags 🎵



FARMER'S MARKET VEGETABLE CRUDITÉS V GF HH

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

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

CHICKEN TENDERS

Classic fried chicken tenderloin fritters, honey mustard 🞵

CHILLED SHRIMP PLATTER GF DF HH

Cocktail sauce, horseradish, lemon

KAYEM

THE FAMOUS KAYEM® FENWAY FRANK

The Famous Kayem® Fenway Frank, sauerkraut, New England split top buns 🎵 ADD GLUTEN FREE BUN \$3.50/EA



HH HEART HEALTHY









*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.

AVAILABLE ON EVENT DAY

DF NON-DAIRY FRIENDLY

ROCKSTAR PACKAGE

10 GUESTS \$1690 | 22 GUESTS \$3380

RED SOX SOUVENIR POPCORN BUCKET

Red Sox souvenir bucket filled with buttered popcorn 🞵

TOSTITOS TORTILLA CHIPS V G

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 **f**

TOMATO & MOZZARELLA SALAD 💟 🖽

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 📭

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

LOADED POTATO SKINS

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

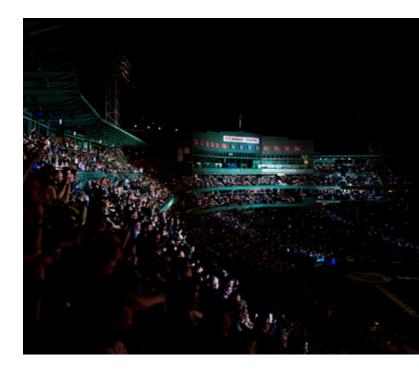
SAVENOR'S

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







GF GLUTEN FRIENDLY

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DF NON-DAIRY FRIENDLY

HH HEART HEALTHY



A LA CARTE

The Famous Kayem Fenway Frank

BEV

CENTER STAGE & SNACKS

A LA CARTE

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 GF DF HH

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

\$155

BUFFALO CHICKEN DIP

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

\$85



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

\$100

RED SOX SOUVENIR

PACKAGES

WELCOME

Red Sox souvenir bucket filled with buttered popcorn 5

NEW ENGLAND'S FAMOUS

PRETZEL BITESOven toasted mini pretzels, butter,
salt, beer mustard

\$75

CRACKER JACK V

Individual bags 🞵

BALLPARK PEANUTS VO DF Individual bags 7 \$60

\$00

BALLPARK NUT MIX 🚾 📭

Assorted salted candied nuts **f \$65**

KETTLE CHIPS V G House made french onion dip 7 \$80

TOSTITOS TORTILLA CHIPS V G

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









AVAILABLE ON EVENT DAY

COLD STARTERS, SALADS & SUSHI

FARMER'S MARKET VEGETABLE CRUDITÉS

Broccoli crowns, carrots, sweet peppers, english cucumbers, sweet 100 tomatoes, ranch dressing **7**

\$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 OF H

Field greens, english cucumbers, Sweet 100 Tomatoes, easter egg radish, balsamic vinaigrette **7** ADD GRILLED SAVENOR'S ORGANIC CHICKEN \$50 \$80

\$80

CAESAR SALAD V

Romaine, garlic croutons, parmesan two ways, Caesar dressing **7** ADD GRILLED SAVENOR'S ORGANIC CHICKEN \$50 **\$85**

RED BLISS POTATO SALAD 💟

Organic free range eggs, red onion, celery, parsley, mayonnaise \$60

\$00



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) 🕩 🖽

Selection of shrimp tempura roll, salmon avocado roll, rainbow roll, California roll, sweet potato roll, spicy tuna roll **\$130**







GF GLUTEN FRIENDLY





AVAILABLE ON EVENT DAY

PACKAGES

MAIN ACTS

SAL'S PIZZERIA



CHEESE PIZZA V 16" mozzarella cheese 🎵 \$55

PEPPERONI PIZZA 16" mozzarella cheese, pepperoni 🎵 \$57

THE VEGETARIAN 🔽 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

ENHANCEMENT

FULLY LOADED DOGS

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

\$125

KOSHER STYLE HOT DOGS

All beef kosher-style hot dogs, sauerkraut, freshly baked rolls 🞵 \$100

VEGGIE HOT DOGS

Sauerkraut, freshly baked rolls 🞵 \$100









🗖 AVAILABLE ON EVENT DAY

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 🞵



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 Chopped clams, yukon potatoes, cream, oyster crackers

\$95

VG VEGAN



LOBSTER ROLLS

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

SAVENOR'S

MARINATED TURKEY TIPS

Free range turkey, roasted baby potatoes, vegetable \$260

+===

SAVENOR'S

STEAK TIPS DF

Grilled locally sourced prime tip, peppers & onions, steak sauce \$265

SAVENOR'S

BARBECUE CHICKEN

Organic & free-range chicken, cornbread, braised greens

\$240

SAVENOR'S

BEEF TENDERLOIN

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

\$360



AVAILABLE ON EVENT DAY

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VEGETARIAN

Prices subject to additional fees and taxes.

GF GLUTEN FRIENDLY

10

SAVENOE

DF NON-DAIRY FRIENDLY

PACKAGES

THE SWEET SPOT

RED SOX ICE CREAM COOLER

Premium ice cream novelty bars, Red Sox souvenir cooler **1 \$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



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

\$150

ENHANCEMENTS

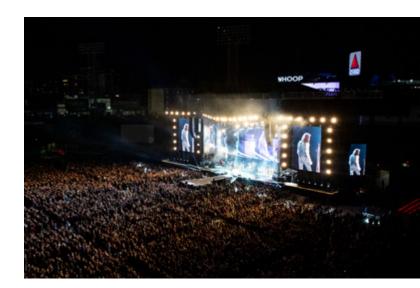
ICE CREAM CART

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.





AVAILABLE ON EVENT DAY







BEVERAGES

Crafting signature cocktails in our premium suites

POLICIES

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

BIGELOW TEA

Bigelow English Breakfast Tea

Regular coffee, decaffeinated coffee, hot chocolate

BEER

Sam Adams Seasonal Ale

Nightshift Whirlpool

Lord Hobo 617 White Ale Harpoon IPA

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

WICKED LOCAL BEER PACKAGE

\$375

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



13

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 CF

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DOMESTIC \$58

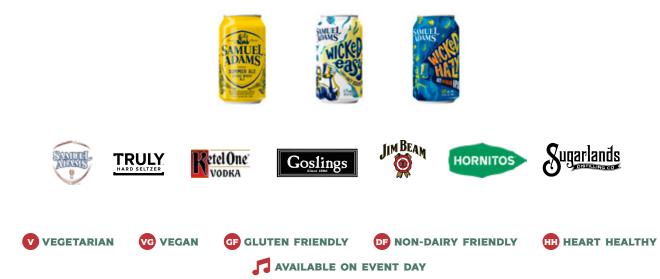
Bud Light Budweiser Coors Light Corona Michelob Ultra Miller Lite Sam Adams Just the Haze (Non-Alcoholic)

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 Truly Hard Seltzer Twisted Tea



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







WOODBRIDGE



Celle Glos BÖEN

LIQUOR

VODKA Grey Goose Ketel One Ketel One Botanicals

\$177

\$177

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

RUM

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

WHISKEY/BOURBON

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

Johnnie Walker Blue \$652 Johnnie Walker Black \$202 Macallan 12 \$127 \$257 Macallan 15 \$127 Dewar's Glenlevit \$202 \$475 Oban GIN Hendrick's \$152 \$142 Bombay Sapphire \$127 Builders \$127 Tanqueray

SCOTCH

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

COGNAC

\$152

Hennessy VSOP

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

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

MIXERS

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



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A LA CARTE

POLICIES

NON-ALCOHOLIC

NON-ALCOHOLIC

SOFT DRINKS 1202. 6-PACK - \$28

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

> **1L - \$42** SmartWater

AHA SPARKLING WATER

1202. 6-PACK - \$28 Orange & Grapefruit Lime & Watermelon

JUICES

5.50Z. 6-PACK - \$28

Pineapple Juice

6-PACK - \$28

Capri Sun

3202. BOTTLES - \$16

Cranberry Juice Grapefruit Juice Orange Juice

HOT BEVERAGE SERVICE

DUNKIN' COFFEE

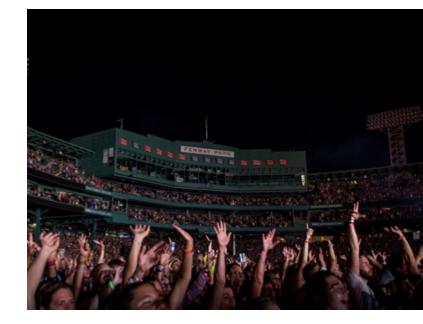
8 INDIVIDUAL SERVINGS - \$35

French Vanilla Coffee Dark Coffee Regular Coffee Decaffeinated Coffee Hot Chocolate

BIGELOW TEAS

8 INDIVIDUAL SERVINGS - \$35

Green Tea English Breakfast Tea





DUNKIN' smartwater

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

