

BRICK & WHISTLE

FOOD CO



ONLINE ORDERING



PACKAGES

ALL PACKAGES SERVE 8 PEOPLE UNLESS OTHERWISE NOTED

CAMDEN CLASSICS

Take a tasty tour through the vibrant local food scene. 710

Warm Orioles Pretzel Box V

Jumbo Orioles Script O, Buttered & Cinnamon Sugar Pretzels, Gourmet Salted & Buttered Pretzel Knots, Whole-Grain Mustard, Guinness Blonde Beer Cheese, Cream Cheese

Maryland-Style Crab Dip

Three Cheese Blend, Old Bay, Jumbo Lump Crab, Crushed Crab Chip Top, Pretzel Sticks, Baked Pita Chips

Eastern Shore Corn Salad V

Eastern Shore Sweet Corn, Cherry Tomatoes, Green Onions, Basil, White Wine Vinaigrette

Maryland Crab Cakes

Jumbo Lump Crab Cakes, Tartar Sauce, Lemon Aioli

Hand-Breaded Chicken Tenders

Jalapeño Buttermilk Brine, OPCY Secret Seasoning, Honey Mustard, Pepsi-Cola Barbecue Sauce

Hoffman’s Classic Camden Frank

Grilled All-Beef Quarter Pound Hot Dog, Traditional Condiments, Kettle-Style Potato Chips

Boog’s Pit Beef

Horseradish Cream Sauce, Kaiser Rolls

MVP

Savor an all-star roster of our fan favorites. 460



Bottomless Freshly Popped Popcorn V

Potato Chips & Gourmet Dips V

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit V AVG

In-Season Fruits and Berries

Classic Caesar Salad V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

Traditional Slider

Beef Patty, American Cheese, Secret Sauce, Sliced Dill Pickles, Tomatoes, Mini Brioche Buns

Mini Buffalo Sandwiches

Pulled Chicken, Homemade Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

ALL-AMERICAN PACKAGE

Enjoy traditional stadium fare and American culinary classics! 535

Bottomless Freshly Popped Popcorn V

The Snack Attack V

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Farmers Market Dips & Veggies V

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Old Bay Wings

Old Bay Dry Rub, OPACY Buffalo Sauce, Blue Cheese Dressing

Chopped Vegetable Salad V AVG

Romaine, Spinach, Seasonal Vegetables, Olives, Gorgonzola Cheese, Red Wine Vinaigrette

The Italian

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

Uncle Charley's Italian Sausage

Custom OPACY Blend, Peppers & Onions, Sunday Sauce, Hoagie Roll





À LA CARTE

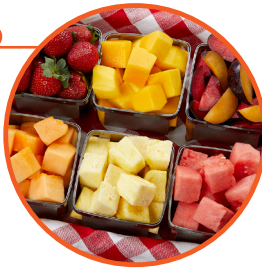
ALL À LA CARTE SERVE 8 PEOPLE UNLESS OTHERWISE NOTED

COOL APPETIZERS

Local Charcuterie Board 95
Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Sliced Baguette

Farmers Market Dips & Veggies V 65
Farmstand Vegetables, Hummus, Buttermilk Ranch

Seasonal Fresh Fruit V2 AVG 75
In-Season Fruits & Berries



Chilled Shrimp Cocktail AVG 95
Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons
30 Pieces

Crab “BLT” Sliders 125
Jumbo Lump Crab Salad, Applewood-Smoked Bacon, Citrus Aioli, Toasted New England Split-Top Bun

WARM APPETIZERS

Loaded Nacho Bar AVG 85
Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico De Gallo, Tortilla Chips
Upgrade Your Loaded Nacho Bar from Beef Chili to:
Beef Barbacoa 95
Chicken Tinga 95

Jalapeño Artichoke Dip Pull-Apart Bake V 85
Creamy Spinach Artichoke Dip, Pull-Apart Bread Ring, Tortilla Chips
**Served at First Pitch to preserve quality*

Old Bay Wings 125
Old Bay Dry Rub, OPACY Buffalo Sauce, Blue Cheese Dressing

Hand-Breaded Chicken Tenders 125
Jalapeño Buttermilk Brine, OPCY Secret Seasoning, Honey Mustard, Pepsi-Cola Barbecue Sauce

Maryland-Style Crab Dip 115
Three Cheese Blend, Old Bay, Jumbo Lump Crab, Crushed Crab Chip Top, Pretzel Sticks & Baked Pita Chips

Pot Stickers & Spring Rolls 105
Chicken Lemongrass Potstickers, Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustards

Quesadilla Duo 110

- **Ancho-Marinated Chicken**
Cilantro, Monterey Jack Cheese
 - **Carne Asada**
Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers
- Served with Avocado Crema & Salsa Roja



GREENS

Chopped Vegetable Salad V AVG 55
Romaine, Spinach, Seasonal Vegetables, Olives, Gorgonzola Cheese, Red Wine Vinaigrette



Eastern Shore Corn Salad V 55
Eastern Shore Sweet Corn, Cherry Tomatoes, Green Onions, Basil, White Wine Vinaigrette

Classic Caesar Salad V 50
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons
Upgrade Your Caesar Salad by Adding:
Grilled Chicken 75
Shrimp 75

Chicken Teppanyaki Noodle Salad 75
Chargrilled Chicken Thighs, Soba Noodles, Snow Peas, Cilantro, Red Pepper, Napa Cabbage, Carrots, Green Onions, Fried Rice Noodles, Soy Ginger Dressing

BLT Salad 75
Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch, House-Made Croutons





À LA CARTE

ALL À LA CARTE SERVE 8 PEOPLE UNLESS OTHERWISE NOTED

CLASSICS

Maryland Fried Chicken Board 140

Buttermilk-Brined Bone-in Chicken, Chef's Super-Secret Breading Mix, Maryland Sweet Corn, Honey Butter Biscuits, Hot Honey

**Served at First Pitch to preserve quality*

Maryland Crab Cakes 275

Jumbo Lump Crab Cakes, Tartar Sauce, Lemon Aioli

Meatball Sliders 120

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin

225

Black Pepper Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls



Tacos & Tostadas 165

• **Pork Al Pastor**
Charred Pineapple, Pickled Red Onions

• **Pollo Asada**
Chorizo, Cotija Cheese
Served with Charro Beans, Salsa Verde & Mexican Crema, Flour Tortillas, Corn Tostada

Boog's Pit Beef 125

Horseradish Cream Sauce, Kaiser Rolls

Boog's Turkey 125

Golden Barbecue, Kaiser Rolls

CLASSIC SIDES

Three Cheese Mac

65

Cavatappi Pasta, Three Cheese Sauce, Old Bay Bread Crumbs



Elote 60

Fire-Roasted Corn, Street Corn Aioli, Pico De Gallo, Cotija Cheese

Crispy Fried Brussels 45

Dried Cranberries, Crushed Peanuts, Burnt Orange Vinaigrette

Boog's Old Bay Coleslaw 35

Boog's Baked Beans 35

HANDCRAFTED SANDWICHES

The Authentic 105

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

The Italian 105

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

Mini Buffalo Chicken Sandwiches 105

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

Smoked Pork Sandwiches 95

Smoked Barbecue Pork, Our House-Made Barbecue Sauce, Coleslaw, Mini Rolls

The Buffalo Bird Dog 95

Hand-Breaded Chicken Tender, Toasted Split-Top Bun, OPACY Hot Sauce, Ranch Drizzle, Shaved Celery

**Served at First Pitch to preserve quality*

The Barbecue Bird Dog 95

Hand-Breaded Chicken Tender, Toasted Split-Top Bun, Pepsi-Cola Barbecue, Shredded Cheddar, Jalapeños

**Served at First Pitch to preserve quality*

1729 PIZZA

Served in a Custom 1729 Pizza Box

16" Classic Cheese 45

Artisan Hand Rolled Dough, Stadium-Made Sauce, Whole Milk Mozzarella, Grated Parmesan, Oregano

**Served at First Pitch to preserve quality*

16" Spicy Pepperoni 55

Artisan Hand Rolled Dough, Stadium-Made Sauce, Whole Milk Mozzarella, Hand-Sliced Pepperoni, Cracked Black Pepper, Hot Honey, Basil

**Served at First Pitch to preserve quality*





À LA CARTE

ALL À LA CARTE SERVE 8 PEOPLE UNLESS OTHERWISE NOTED

BURGERS, SAUSAGES & DOGS

Traditional Slider 95
Beef Burger, American Cheese, Secret Sauce, Sliced Dill Pickles, Tomatoes, Mini Bun
2 Burgers per Person

IMPOSSIBLE® Mini Burger V 105
Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun
2 Burgers per Person
Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein & heme.

Uncle Charley's Italian Sausage 105
Custom OPACY Blend, Peppers and Onions, Sunday Sauce, Hoagie Bun

Hoffman's Classic Camden Frank 95
Grilled All-Beef Quarter Pound Hot Dog, Traditional Condiments, Kettle-Style Potato Chips

Stuggys's Crab Mac 'N' Cheese Dog 105
All-Beef Hot Dog, Toasted Split-Top Bun, Mac 'N' Cheese, Lump Crab, Seasoned Bread Crumbs
**Served at First Pitch to preserve quality*

SNACKS

 **Warm Orioles' Pretzel Box V 75**
• 4 Jumbo Orioles Script O Buttered Pretzels
• 4 Jumbo Orioles Script O Cinnamon Sugar Pretzels
• Gourmet Salted & Buttered Pretzel Knots
Served with Whole-Grain Mustard, Beer Cheese, Cream Cheese
**Served at First Pitch to preserve quality*

Black & Orange Mix V 60
Salted Peanuts, Black & Orange Chocolate Gems, Dried Black Currants, Dried Papaya

The Snack Attack V 75
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Salsa & Guacamole Sampler V AVG

60
Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

Bottomless Popcorn Trio V 50
Cheddar Cheese, Kettle Corn, Old Fashion Caramel

Bottomless Freshly Popped Popcorn V 40



Potato Chips & Gourmet Dips V 40
Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Dry-Roasted Peanuts V 40

Snack Mix V 75

Pretzel Twists V 40

Brick & Whistle Food Co. is just one call away and a Culinary or Premium Specialist will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.





SWEET SPOT

ALL SWEET SPOTS SERVE 8 PEOPLE UNLESS OTHERWISE NOTED

LET THEM EAT CAKE!

Chicago-Style Cheesecake V

110, 10 Slices

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake V **110, 12 Slices**

Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake V **110, 12 Slices**

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six Layer Carrot Cake V

110, 14 Slices

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans



Chocolate Paradis' Cake V

110, 12 Slices

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Peanut Butter & Chocolate Brownie Stack Cake V **110, 14 Slices**

Chocolate Cake, Layered Peanut Butter French Crème, Chocolate Brownies, Gourmet Peanut Butter Chips

Smith Island Cake **110, 12 Slices**

State Cake of Maryland, Nine-Layer Sponge, Chocolate Ganache

All of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

SUITE SWEETS

Gourmet Cookies & Brownies V

65

Gourmet Cookies, Decadent Brownies



Smith Island Cake Bites **65**

Miniature Portions of the State Cake of Maryland

OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is nearby. Just listen for the ‘oohs’ and ‘ahs’ as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts V

- Six Layer Carrot Cake
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis' Cake
- Chicago-Style Cheesecake
- Peanut Butter & Chocolate Brownie Stack Cake

Gourmet Dessert Bars V

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar
- Honduran Chocolate Manifesto Brownie

Gourmet Cookies & Turtles V

- Chocolate Chunk
- Reese's® Peanut Butter
- Triple Chocolate Chunk
- White & Milk Chocolate Turtles

Giant Taffy Apples V

- Peanut
- Loaded M&M's®

Nostalgic Candies V

- Gummi® Bears
- Jelly Belly®
- Malted Milk Balls
- Peanut M&M's®
- Plain M&M's®

Dark Chocolate Liqueur Cups V

- Baileys® Original Irish Cream
- DiSaronno® Amaretto
- Skrewball® Peanut Butter Whiskey
- Kahlúa®

Customized Desserts

We will provide personalized, decorated layer-cakes for your next celebration: birthdays, anniversaries, graduations, etc.

The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.





BEVERAGES

READY-TO-DRINK COCKTAILS & SELTZERS

Sold by the six-pack unless otherwise noted

- White Claw 65
- High Noon 65
- Cutwater Canned Cocktails 65
- Cazadores Cocktails 65
- Jim Beam Cocktails 65
- Bacardi Rum Cocktails 65
- Zing Zang Bloody Mary 85

BEER, ALES & ALTERNATIVES

Sold by the six-pack unless otherwise noted

- Budweiser 46
- Bud Light 46
- Coors Light 46
- Michelob ULTRA 46
- Miller Lite 46
- Corona Extra 46
- Corona Premier 54
- Modelo Especial 54
- Flying Dog Snake Dog IPA 54
- Flying Dog Royal Crush Juicy IPA 54
- Stella Artois 54
- Blue Moon 54
- Blue Moon Light Sky 54
- Golden Road Mango Cart Wheat 54
- Devil's Backbone Vienna Lager 54
- Union Craft Duckpin Pale Ale 54
- Sierra Nevada Hazy Little Thing IPA 54
- Angry Orchard Crisp Apple 54
- Bud Light Black Cherry Seltzer 54
- Bud Light Black Mango Seltzer 54
- Vizzy Pineapple Mango Seltzer 54
- Budweiser Zero (non-alcoholic) 46

WHITE WINE

Sold by the bottle

SPARKLING & ROSÉ

- La Marca Prosecco 65
- Ferrari Brut 75
- Nicolas Feuillatte Brut 80
- Mumm Napa Brut Rosé 90
- Angels & Cowboys Rosé 65
- Schramsberg Mirabelle Brut Rosé 85
- Minuty M Rosé 95
- AIX Rosé 110

RIESLING

- Chateau Ste. Michelle 60

PINOT GRIGIO

- Santa Margherita 75

SAUVIGNON BLANC

- Kim Crawford 75
- Stag's Leap Winery 125

CHARDONNAY

- Kendall-Jackson Vintner's Reserve 60
- Sonoma-Cutrer Russian River Ranches 75
- House of Brown 125
- Stag's Leap Wine Cellars Karia 150

RED WINE

Sold by the bottle

PINOT NOIR

- Meiomi 65
- La Crema 75
- Belle Glos Clark & Telephone 90

MERLOT

- Decoy by Duckhorn 75

CABERNET SAUVIGNON

- Josh Craftsman's Collection 60
- Louis Martini 75
- JUSTIN 90
- QUILT Napa Valley 110

RED BLENDS

- Conundrum by Caymus 75
- Brancaia Tre Super Tuscan 90
- The Prisoner 100





BEVERAGES

LIQUOR

Sold by the 750mL bottle unless otherwise noted

VODKA

- Svedka 90
- Grey Goose 130
- Tito’s Handmade 115

GIN

- Bombay Sapphire 90
- Hendrick’s 115

RUM

- Bacardi Superior 85
- Captain Morgan Spiced 95

TEQUILA & MEZCAL

- Patron Silver 155

WHISKEY & BOURBON

- Buffalo Trace 95
- Maker’s Mark 110
- High West Double Rye 95
- Jameson Irish 110
- Woodford Reserve 150
- Jim Beam White Label 110

SCOTCH

- Johnnie Walker Black 150
- The Glenlivet 12 150

COGNAC / BRANDY

- D’USSÉ 150

CORDIALS

- Aperol 80
- Baileys Original Irish Cream 105
- Cointreau 80
- Kahlúa 80
- Martini & Rossi
Dry Vermouth (375mL) 40
- Martini & Rossi
Sweet Vermouth (375mL) 40





BEVERAGES

CHILL

Sold by the six-pack unless otherwise noted

SOFT DRINKS 25

- Pepsi
- Diet Pepsi
- Pepsi Zero Sugar
- Starry
- Starry Zero Sugar
- MTN Dew
- Mug Root Beer
- Schweppes Ginger Ale

WATER

- Aquafina Bottled Water (16.9oz) 25
- LIFEWTR Purified PH Balanced Water (23.7oz) 30
- Aquafina Sparkling Lemon Lime 25

BUBLY SPARKLING 30

- The crisp, fruity bubbles of Bubly Sparkling now have zero calories or sweeteners. Who knew nothing could taste so good.*
- Bubly Cherry
 - Bubly Lime
 - Bubly Strawberry

JUICES 12

- Cranberry Juice
- Grapefruit Juice
- Orange Juice
- Tomato Juice

LIPTON ICED TEAS 30

- Lipton Iced Tea is a delicious taste that refreshes your body and mind. Enjoy the taste of sunshine from Lipton Iced Tea!*
- Lemon Iced Tea (18.5oz)
 - Sweet Tea (18.5oz)
 - Unsweetened Black Tea (18.5oz)

MISCELLANEOUS BEVERAGES

- Fresh-Roasted Regular Coffee 42
- Fresh-Roasted Decaffeinated Coffee 42
- Herbal Teas 42
- Hot Chocolate 42



BAR SUPPLIES

- Zing Zang Bloody Mary Mix 25
- Finest Call Sour Mix 25
- Finest Call Margarita Mix 25
- Owen's Craft Mixers 25
- Club Soda 17
- Tonic Water 17
- Lime Juice 15

- Lemons & Limes 10
- Stuffed Olives 15
- Cocktail Onions 15
- Tabasco Sauce 10
- Worcestershire 10



BRICK & WHISTLE FOOD CO

THE SCOOP

HOURS OF OPERATION

Location Premium Specialists Representatives are available from 10:00 a.m. to 6:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at www.SuiteEats.com/OriolesPark.

To reach a Representative, dial: **312-932-4920** or e-mail: SuiteEats@LevyRestaurants.com

QUICK REFERENCE LIST

Brick & Whistle Food Co. Premium Specialist Representatives 312-932-4920

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 3:00 p.m. EST, two business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at www.SuiteEats.com/OriolesPark. Orders can be arranged with the assistance of a Premium Specialist Representative at **312-932-4920** during normal business hours.

If for any reason an event is canceled (snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the event is canceled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 5:00 p.m. EST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

A 15% late fee will be applied to all orders made within 48 hours of first pitch.

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

1. Alcoholic beverages cannot be brought into or taken out of Oriole Park at Camden Yards.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

SPECIALIZED ITEMS

Brick & Whistle Food Co. will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property in each suite when leaving the premises. Brick & Whistle Food Co. cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Brick & Whistle Food Co. will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Brick & Whistle Food Co. exclusively furnishes all food and beverage products for the suites at Oriole Park at Camden Yards, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT ORIOLE PARK AT CAMDEN YARDS

The rich tradition at Oriole Park at Camden Yards is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Over 10 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact The Brick & Whistle Event Staff at camdenyardscatering@levyrestaurants.com.

