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S E A T T L E M A R I N E R S

SUITE MENU

WELCOME TO T-MOBILE PARK

Thank you for hosting your event at T-Mobile Park. Our Suite Menu features a wide variety of options that are sure to be favorites among your guests. From regional fare to specialty desserts and cocktails, everything we offer is carefully sourced and prepared for great taste.

We look forward to providing you and your guests with exceptional food, premium service, and a memorable experience.

The Seattle Mariners and Sodexo Live!





YOUR SUITE RESOURCES

SODEXO LIVE! CATERING & SEATTLE MARINERS

The Sodexo Live! Suites Catering Department for the Seattle Mariners is available to assist with your food and beverage ordering questions during the season.

Sodexo Live! Premium Suites Manager, Marion Slater
206.664.3167
marion.slater@sodexo.com

T-Mobile Park General Information
206.346.4001

Sodexo Live! Suites Coordinator
206.664.3139
suitecatering@mariners.com

T-Mobile Park Lost & Found
206.346.4444

Sodexo Live! Suite Services Fax Line
206.664.3280



GAME DAY MENU

Look for this Game Day icon for items available until the bottom of the 6th inning.



GLUTEN-FREE SELECTIONS

Please be advised that gluten-free products may inadvertently come into cross-contact with gluten-containing food product.



VEGAN SELECTIONS

These vegan selections have been developed by our Chef to offer quality choices for the widest range of preferences.



SMART CATCH PROGRAM

The Smart Catch program aims to increase sustainable seafood consumption and support environmentally sustainable fishing practices.

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A LA CARTE



SNACKS

Serves approximately 10 guests

BOTTOMLESS BUCKET OF FRESHLY POPPED

POPCORN \$35   

2 refillable souvenir buckets per order

HOUSE MADE KETTLE CORN \$26

 

2 souvenir buckets per order

ROASTED PEANUTS IN THE SHELL \$38

  

Served in a souvenir bucket

CRACKER JACKS \$60

 

10 individual 3.125oz bags

SALSA TRIO \$43

  

Red roasted tomato salsa, green tomatillo and salsa fresca with a bucket of tortilla chips

CHIPS WITH ONION DIP \$41

 

Classic sour cream and onion dip served with a bucket of kettle chips



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





A LA CARTE

APPETIZERS

Serves approximately 10 guests

CHICKEN TENDERS \$105

Served with honey mustard, barbeque and ranch dipping sauce

CHICKEN WINGS SAMPLER \$125

A trio of chicken wings tossed with traditional buffalo, sweet chili, and zesty barbeque sauces, served with blue cheese dipping sauce on the side

NW LOCAL CHEESE & CHARCUTERIE \$140

Hand cut cheeses, sliced cured meats, and local honey served with baguettes and assorted crackers

SMOKED SALMON PLATTER \$105

Served with capers, diced red onion, hardboiled egg, and crème fraiche

MINI CORNDOGS \$95

Dipped in sweet corn batter and fried golden brown, served with yellow mustard

NACHO BAR \$135

Served with warm spicy chili, queso bravo cheese sauce, sour cream, jalapeno peppers, fiery tomato salsa and tortilla chips

ADD CHICKEN CARNITAS OR PULLED PORK \$30

QUESADILLA TRIO \$150

A trio of ancho-marinated chicken, smoked brisket, and vegetable quesadillas, served with fiery tomato salsa

EMPANADA DUO \$150

An assortment of hand folded flaky empanadas filled with shredded slow braised beef & aged Manchego cheese and slowed roasted chicken & savory jack cheese, served with a cilantro crema sauce



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A LA CARTE

SALADS

Serves approximately 10 guests

CLASSIC POTATO SALAD \$65

Cooked potatoes, mayonnaise, and hard-boiled eggs, topped with bacon bits and green onion

CHICKPEA CARROT SALAD \$75

Pearled couscous, garbanzo beans, shredded carrots, mint leaves, dried currants, Moroccan spices, and spring micro peas

GREEK PASTA SALAD \$75

Tortellini, marinated artichokes, brined kalamata olives, Mama Lil's peppers, pickled red onions, feta cheese, tossed in an oregano vinaigrette
-Gluten free pasta available upon request

CLASSIC CAESAR SALAD \$70

Crisp romaine, Parmigiano Reggiano and citrus; served with garlic croutons and Caesar dressing on the side

ADD GRILLED CHICKEN \$25

NORTHWEST COBB SALAD \$80

Crisp romaine, pacific white shrimp, grilled corn, hard boiled eggs, blue cheese crumbles, served with raspberry vinaigrette on the side

ROASTED BEET SALAD \$75

Roasted golden & red beets, shaved onions & fennel, local fresh cherries, and oregano tossed in a mint vinaigrette



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A LA CARTE

SIDES

Serves approximately 10 guests

FARMERS MARKET VEGGIES AND DIPS \$95

Grilled asparagus, roasted summer squash, baby carrots, celery, heirloom cherry tomatoes, pickled cauliflower, sliced cucumbers, served with hummus and buttermilk ranch

SEASONAL FRUIT PLATTER \$95

Sliced watermelon, cantaloupe, honeydew, golden pineapple, with an assortment of Chef's choice seasonal fruit

HOUSE SMOKED BAKED BEANS \$60

Braised navy beans with applewood smoked bacon, caramelized onions, and brown sugar

BEECHER'S MAC AND CHEESE \$110

A combination of Beecher's Flagship and Just Jack cheeses with a hint of spice and penne pasta

CREAMED SPINACH \$60

Fresh chopped spinach in a fennel béchamel sauce, served with fried pita chips

SUSHI PLATTER \$200

Hand rolled sushi, served with wasabi, ginger and soy sauce



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A LA CARTE

FROM THE GRILL

Serves approximately 10 guests

HEMPLER'S HOT DOGS \$90

Grilled Hemplers® hot dogs served with grilled onions, sauerkraut, banana peppers, diced onions, cream cheese, relish, ketchup, and mustard

ADD HOUSE-MADE CHILI, SHREDDED CHEDDAR CHEESE & SOUR CREAM \$40

HEMPLER'S SAUSAGE SAUSAGES \$135

A trio of apple and gouda cheese, double smoked, and spicy Italian sausages, sautéed peppers and onions, served with Dijon, whole grain and yellow mustards

VEGAN SAMPLER \$135

Beyond Sausages® served with grilled onions, sauerkraut, banana peppers, diced onions, cream cheese, relish, ketchup and mustard
-Available in orders of five \$63

ITALIAN ROPE SAUSAGE \$160

Fire-roasted Italian sausage, served with giardiniera, grilled peppers, onions, fresh hoagie rolls, and a spicy mustard trio

GRILLED HAMBURGERS \$145

Grilled angus beef served with grilled caramelized onions, lettuce, tomatoes, onions, dill pickle spears, sliced Tillamook® cheddar cheese, and traditional condiments

VEGAN BURGERS \$146

Beyond Burgers® served with lettuce, tomatoes, onions, dill pickle spears, sliced Tillamook® cheddar cheese, and traditional condiments
-Available in orders of five \$73

COLOSSAL MEATBALL \$170

Three softball sized meatballs, simmering in house made marinara and topped with shaved parmesan



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A LA CARTE

SANDWICHES

Serves approximately 10 guests

AU POIVRE BEEF TENDERLOIN \$240

Black pepper seared and chilled tenderloin slices served with roasted red onions, grilled tomatoes & blue cheese

ITALIAN GRINDER SANDWICH \$145

Cured salami, pistachio mortadella, smoked provolone topped with olives, red onion, artichokes, and Mama Lil's red peppers

ITALIAN FLATBREAD \$90

Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano Reggiano, roasted peppers, and sun-dried tomato pesto

ZLT FLATBREAD \$90

Grilled zucchini, romaine, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto

PULLED CHICKEN SANDWICHES \$165

Brined and slow-smoked chicken, hand-pulled and tossed in sweet vinegar barbeque sauce, served with fresh rolls and coleslaw

PULLED PORK SANDWICHES \$145

Hand-rubbed pork with house dry rub and slow smoked for 14 hours over smoldering hickory wood, hand-pulled and tossed in sweet vinegar barbeque sauce, served with fresh rolls and coleslaw



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A LA CARTE

PIZZA

Serves approximately 8 slices

ALL OF OUR 16" PIZZAS ARE CUT INTO 8 SLICES

CHEESE \$70

San Marzano tomato sauce and freshly grated mozzarella

PEPPERONI \$75

San Marzano tomato sauce, freshly grated mozzarella, and Hempler's pepperoni

THE MOOSE \$75

Basil pesto, shredded mozzarella, and roasted wild mushroom mix

THE DORATI \$75

San Marzano tomato sauce, shredded mozzarella, Dorati tomatoes, aged goat cheese, chiffonade basil, roasted garlic oil, and grilled chicken

BALLARD BRIDGE FROM BALLARD PIZZA \$85

Shredded mozzarella, pecorino, pepperoni, sausage, mushroom, black olives, and tomato sauce



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A LA CARTE

ENTRÉES

Serves approximately 10 guests

BRAISED BEEF SHORT RIBS \$275

Braised beef short ribs with a sherry cream sauce, served with wild mushrooms, grilled asparagus, and roasted shallots

BBQ PORK RIBS \$180

Barbeque rubbed and house smoked pork ribs served with honey cheddar corn bread and butter

PACIFIC STEELHEAD \$275

Seared filets of local steelhead, topped with shaved rainbow carrots, radish, and spring pesto

GRILLED FILET MIGNON \$260

Herb oil-marinated and grilled filet medallions

PAN SEARED CHILEAN SEA BASS \$330

Fresh sea bass in a green olive vinaigrette

MORE ENHANCEMENTS:

HONEY CHEDDAR CORNBREAD \$30

Grilled sweet corn, sharp cheddar cheese and honey, served with butter

DINNER ROLLS & BUTTER \$30

Artisan dinner rolls with compound butter



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A LA CARTE

DESSERTS

Serves approximately 10 guests

FRESH BAKED COOKIES \$60

An assortment of house baked cookies

DOUBLE FUDGE BROWNIES \$60

Rich chocolate and fudge filled brownies loaded with chocolate morsels

FRESH BAKED COOKIES AND DOUBLE FUDGE BROWNIES \$60

Five of each

CAKE BITE SAMPLER \$95

An assortment of black forest cheesecake, red velvet, hazelnut toffee, tres leches, and french coffee vanilla sponge cakes

DESSERT SAMPLER PLATTER \$100

Locally made gluten free whoopie pies, caramel shortbread bars, park lane bars, raspberry oats bars, and an assortment of mini cupcakes

HANDMADE SHORTBREAD COOKIES \$110

Locally made custom Mariners shortbread cookies from Valentina's Bake Shop

CARROT CAKE \$100

Layered moist cake loaded with shredded carrots, pecan pieces and crushed pineapple with a real cream cheese frosting

ICE CREAM NOVELTIES \$85

An assortment of Lopez Island ice cream mini's and Ruby Jewel ice cream sandwiches served in a Mariners souvenir logo cooler

A LA MODE "SEATTLE'S BEST" FRENCH APPLE PIE \$90

Granny smith apples, cinnamon, buttery crumb topping

CANDY PACKAGE \$30

6 boxes of candy; pick 3

- Reese's Pieces
- Peanut M&M's
- Junior Mints
- Mike & Ike's
- Sour Patch Kids
- Starburst



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PACKAGES

BASE HIT \$194

Each item serves approximately 10 guests

SNACK PACKAGE

Kettle chips with onion dip 

Peanuts in the shell  

Bottomless buckets of freshly-popped popcorn 

HOUSE SMOKED BAKED BEANS

Braised navy beans with applewood smoked bacon, caramelized onions, brown sugar

CLASSIC POTATO SALAD

Cooked potatoes, mayonnaise, and hard-boiled eggs, topped with bacon bits and green onion

HEMPLER'S HOT DOGS

Grilled Hemplers® hot dogs served with grilled onions, sauerkraut, banana peppers, diced onions, cream cheese, relish, ketchup, and mustard



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PACKAGES



DOUBLE PLAY \$388

Each item serves approximately 10 guests

SNACK PACKAGE

- Kettle chips with onion dip 
- Peanuts in the shell  
- Bottomless buckets of freshly-popped popcorn 

HOUSE SMOKED BAKED BEANS

Braised navy beans with applewood smoked bacon, caramelized onions, brown sugar

CLASSIC CAESAR SALAD

Crisp romaine, Parmigiano Reggiano, and grilled citrus; served with Caesar dressing and garlic croutons on the side

HEMPLER'S HOT DOGS

Grilled Hemplers® hot dogs served with grilled onions, sauerkraut, banana peppers, diced onions, cream cheese, relish, ketchup, and mustard

GRILLED HAMBURGERS

Grilled angus beef served with grilled caramelized onions, lettuce, tomatoes, onions, dill pickle spears, sliced Tillamook cheddar cheese, and traditional condiments

FRESH BAKED COOKIES AND DOUBLE FUDGE BROWNIES

Five of each



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PACKAGES

FIESTA \$585

Each item serves approximately 10 guests

SNACK PACKAGE

Peanuts in the shell  

Bottomless buckets of freshly-popped popcorn 

SALSA TRIO



Fiery tomato salsa, green tomatillo, and Pico de Gallo served with tortilla chips

CLASSIC CAESAR SALAD



Crisp romaine, Parmigiano Reggiano, and wedged Lemons, served with garlic croutons and Caesar dressing on the side

EMPANADA DUO

An assortment of hand folded flaky empanadas filled with shredded slow braised beef & aged Manchego cheese and slowed roasted chicken with savory jack cheese, served with a cilantro crema sauce

MARINERS NACHO BAR



Served with spicy chili, warm queso bravo cheese sauce, sour cream, jalapeño peppers, fiery tomato salsa and tortilla chips

QUESADILLA TRIO

A trio of ancho-marinated chicken, smoked brisket, and vegetables quesadillas, served with fiery tomato salsa

ICE CREAM NOVELTIES



An assortment of Lopez Island ice cream mini's and Ruby Jewel ice cream sandwiches served in a Mariners souvenir logo cooler



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PACKAGES

HOME RUN \$600

Each item serves approximately 10 guests

SNACK PACKAGE

Kettle chips with onion dip 

Peanuts in the shell  

Bottomless buckets of freshly-popped popcorn 

FARMERS MARKET VEGGIES AND DIPS

Grilled asparagus, roasted summer squash, baby carrots, celery, heirloom cherry tomatoes, pickled cauliflower, slice cucumbers, served with hummus and buttermilk ranch

NORTHWEST COBB SALAD

Crisp romaine, pacific white shrimp, grilled corn, hard boiled eggs, blue cheese crumbles, served with raspberry vinaigrette on the side

CLASSIC POTATO SALAD

Cooked potatoes, mayonnaise, and hard-boiled eggs, topped with bacon bits and green onion

MINI CORNDOGS

Dipped in sweet corn batter and fried golden brown, served with yellow mustard

PULLED PORK SANDWICHES

Hand-rubbed pork with house dry rub and slow smoked for 14 hours over smoldering hickory wood, hand-pulled and tossed in sweet vinegar barbeque sauce, served with fresh rolls and coleslaw

CARROT CAKE

Layered moist cake loaded with shredded carrots, pecan pieces and crushed pineapple with a real cream cheese frosting



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PACKAGES

HOLY SMOKE BARBEQUE \$650

Each item serves approximately 10 guests

SNACK PACKAGE

Kettle chips with onion dip 

Peanuts in the shell  

Bottomless buckets of freshly-popped popcorn 

SEASONAL FRUIT PLATTER

Sliced watermelon, cantaloupe, honeydew, golden pineapple, with an assortment of Chef's choice seasonal fruit

ROASTED BEET SALAD

Roasted yellow & red beets, shaved onions & fennel, local fresh cherries, and oregano tossed in a mint vinaigrette

CLASSIC POTATO SALAD

Cooked potatoes, mayonnaise, and hard-boiled eggs, topped with bacon bits and green onion

HOUSE SMOKED BAKED BEANS

Braised navy beans with applewood smoked bacon, caramelized onions, brown sugar

PULLED PORK SANDWICHES

Hand-rubbed pork with house dry rub and slow smoked for 14 hours over smoldering hickory wood, hand-pulled and tossed in sweet vinegar barbeque sauce, served with fresh rolls and coleslaw

BEECHER'S MAC AND CHEESE

A combination of Beecher's Flagship and Just Jack cheeses with a hint of spice and penne pasta

CAKE BITE SAMPLER

An assortment of black forest cheesecake, red velvet, french coffee vanilla sponge cakes, hazelnut toffee and tres leches



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PACKAGES

URBAN GARDEN \$600

Each item serves approximately 10 guests

SNACK PACKAGE

Kettle chips with onion dip 

Peanuts in the shell  

Bottomless buckets of freshly-popped popcorn 

SEASONAL FRUIT PLATTER

Sliced watermelon, cantaloupe, honeydew, golden pineapple, with an assortment of Chef's choice seasonal fruit

CHICKPEA CARROT SALAD

Couscous, garbanzo beans, shredded carrots, mint leaves, dried currants, Moroccan spices, and spring micro peas

'ZLT' FLATBREAD

Grilled zucchini, romaine, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto

VEGAN BURGERS

Beyond Burgers® served with lettuce, tomatoes, onions, dill pickle spears, sliced Tillamook® cheddar cheese, and traditional condiments

VEGAN SAUSAGES

Beyond Sausages® served with grilled onions, sauerkraut, banana peppers, diced onions, cream cheese, relish, ketchup, and mustard

DESSERT SAMPLER PLATTER

Locally made gluten free whoopie pies, caramel shortbread bars, park lane bars, raspberry oat bars, and an assortment of mini cupcakes



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BEVERAGES

NON-ALCOHOLIC

All beverages available for game-day ordering

COFFEE SERVICE \$6

Individual servings of coffee, tea, hot chocolate

SOFT DRINKS-PER 6-PACK

Coca-Cola \$28.50

Diet Coke \$28.50

Sprite \$28.50

Barq's Root Beer \$28.50

Fanta Orange \$28.50

Dasani Bottled Water (20oz) \$36

Topo Chico Sparkling Water \$39

Seagrams Club Soda \$28.50

AHA Blueberry & Pomegranate Sparkling Water \$28.50

AHA Orange & Grapefruit Sparkling Water \$28.50

AHA Watermelon & Lime Sparkling Water \$27

Seagrams Ginger Ale \$28.50

Gold Peak Unsweetened Black Tea \$39

Gold Peak Sweetened Black Tea \$39

Orange, cranberry, apple juice sold individually \$6

Milk and chocolate milk sold individually \$4.5



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BEVERAGES

CRAFT COCKTAILS

All beverages available for game-day ordering

ON THE ROCKS®

(Served by the 6-pack)

MAI TAI \$87

Served with Cruzan® Rum

JALAPENO PINEAPPLE MARGARITA \$87

Served with Tres Generaciones® Plata Tequila

OLD FASHIONED \$87

Served with Knob Creek® Bourbon

COSMOPOLITAN \$87

Served with Effen® Vodka

MARGARITA \$87

Served with Hornitos® Plata Tequila

CANNED COCKTAILS

(Served by the 6-pack)

BACARDI MOJITO \$84

CUERVO SPARKLING PALOMA \$84

TANQUERAY GIN & TONIC \$84

TANQUERAY SEVILLA ORANGE \$84

KETEL ONE CUCUMBER MINT \$84

JACK DANIELS & COLA \$84

CAZADORES SPICY MARGARITA \$84

HERITAGE PEACH BOURBON \$84

HERITAGE BLOOD ORANGE VODKARITA \$84



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BEVERAGES

SPIRITS

All beverages available for game-day ordering

HOUSE \$12

VODKA

New Amsterdam
Titos

GIN

Bombay Original

RUM

Bacardi Superior
Captain Morgan Spiced Rum

SCOTCH

Johnnie Walker Red

BOURBON/WHISKEY

Jack Daniel's
Jim Beam
Tullamore Dew Irish Whiskey

TEQUILA

Jose Cuervo Gold
Jose Cuervo Silver
Hornitos Reposado

COGNAC

Korbel Brandy
Hennessy VS

CORDIALS

Bailey's Irish Cream
Grand Marnier
DeKuyper Peach Schnapps
Kahlua
Fireball

PREMIUM \$14

VODKA

Ketel One

GIN

Tanqueray

SCOTCH

Johnnie Walker Black

BOURBON/WHISKEY

Crown Royal
Makers Mark
Woodford Reserve

TEQUILA

El Zac. Blanco
Herradura Silver
Patron

COGNAC

Hennessy VSOP



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BEVERAGES

BEER

All beverages available for game-day ordering

DOMESTIC 16OZ CANS - BY THE 6-PACK \$72

Miller Lite
 Coors Light
 Coors Banquet
 Bud Light
 Rainier
 Athletic IPA - Non-Alcoholic (12oz - \$42)

CRAFT & IMPORT 16OZ CANS- BY THE 6-PACK \$78

Black Raven Pilsner
 Corona
 Kona Big Wave Golden Ale
 Blue Moon Belgian White
 Elysian Space Dust IPA
 Meteor Horizon IPA
 Reubens Crikey IPA
 Fremont Lush IPA
 Boneyard RPM IPA
 Silver City Tropic Haze
 Meteor Black Stripe Coconut Porter
 Tieton North Ranch Apple Cider
 Ghostfish Grapefruit IPA (GF)
 Topo Chico Strawberry Guava Seltzer

CRAFT & IMPORT 24OZ CANS - BY THE 6-PACK \$96

Corona
 Hop Valley Bubble Stash IPA (19.2oz)
 Hop Valley Cryo Fulltime (19.2oz)
 Vizzy Papaya Passionfruit Seltzer
 Simply Spiked Peach Lemonade

LOCAL DRAFT

By the mini keg (28, 12 oz glasses)

- Georgetown Manny's Pale Ale
- Georgetown Roger's Pilsner
- Georgetown Bodhizafa IPA
- Mac & Jack's Brewery African Amber
- Mac & Jack's Brewery Serengeti Wheat



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BEVERAGES

WHITE WINE

All beverages available for game-day ordering

SPARKLING

Chateau Ste Michelle Brut - Columbia Valley, WA \$55
Gruet Brut - Albuquerque, New Mexico \$57
Browne Bitner Brut Rose - Columbia Valley, WA \$62
Veuve Clicquot - Champagne, France \$115

CHARDONNAY

Columbia Winery Chardonnay - Woodinville, WA \$42
Dark Harvest Chardonnay - Woodinville, WA \$44
Bonterra Organic Chardonnay - Ukia, CA \$48
DrumHeller Chardonnay - Columbia Valley, WA \$53
Browne Family Heritage Chardonnay - Columbia Valley, WA \$58

RIESLING

Two Vines Riesling - Columbia Valley, WA \$42
Chateau Ste Michelle Eroica Riesling - Columbia Valley, WA \$56

PINOT GRIS

Confetti Pinot Grigio - Valdadige, Italy \$48
Erath Pinot Gris - Willamette Valley, OR \$50
Santa Cristina Pinot Grigio - Delle Venezie, Italy \$53
Adorada Pinot Gris - California \$55
Browne Bitner Pinot Gris - Columbia Valley, WA \$58
Santa Margarita Pinot Grigio - Adige River Valley, Italy \$60

SAUVIGNON BLANC

Casillero del Diablo Sauvignon Blanc - Chile \$48
Bonterra Organic Sauvignon Blanc - Ukia, CA \$50
H3 Sauvignon Blanc - Horse Heaven Hills, WA \$55
Browne Family Binter Sauv Blanc - Columbia Valley, WA \$58

ROSE

Roscato Lombardy IGT Rosé Dolce - Italy \$53
Chateau Ste Michelle Rosé - Columbia Valley, WA \$53
Bonterra Organic Rosé - Ukia, CA \$55
California Rosé - Italy \$56
Browne Family Binter Rosé - Columbia Valley, WA \$58



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BEVERAGES

RED WINE

All beverages available for game-day ordering

CABERNET SAUVIGNON

Columbia Winery Cabernet Sauvignon – Woodinville, WA \$48
Casillero Del Diablo Reserve Cabernet Sauvignon - Chile \$48
High Heaven Majestic Pines Cab Sauv - Columbia Valley, WA \$53
Browne Heritage Cabernet Sauvignon - Columbia Valley, WA \$58
Borne of Fire Cabernet Sauvignon - Columbia Valley, WA \$62

PINOT NOIR

Mon Frere Pinot Noir – Santa Barbara, CA \$55
King Estate Pinot Noir - Willamette, OR \$56
Erath Pinot Noir - Willamette, OR \$60
Browne Family Heritage Pinot Noir - Columbia Valley, WA - \$62

MERLOT

Columbia Winery Merlot - Woodinville, WA \$48
Bonterra Organic Merlot - Ukia, CA \$55
Chateau Ste Michelle Merlot - Columbia Valley, WA \$56
Browne Family Merlot - Columbia Valley, WA \$64

MALBEC

Diseno Malbec - Argentina \$48
Trivento Golden Reserve Malbec - Argentina \$64

RED BLEND

Prayers of Sinners Red Blend - WA \$48
Apothic Red Blend - Central Coast, CA \$50
1000 Stories Gold Rush Red Bourbon Barrel Aged - CA \$56
CSM Indian Wells Red Blend - Woodinville, WA \$60
Browne Forest Project Red Blend - Columbia Valley, WA \$64



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THE FINE PRINT

ORDERING ONLINE IS EASY

TO ORDER ONLINE

1. Go to <https://seattlemariners.ezplanit.com>
2. Choose the date of the event and click Place Order
3. Select what suite you will be in for the event
4. Add items from the left-hand side into your shopping cart. You can scroll through the various menu item categories in the dark blue menu on the left. You can check the total at any time by clicking on Calculate Total
5. When you are finished with your selection click, Submit Order
6. You will be taken to the Registration screen. Complete this form to create a username and password. If you have any difficulties, please contact Sodexo Live! Suites Catering Department at 206.664.3139 or SuiteCatering@Mariners.com
7. Continue on with your payment option by selecting the card you have on file, or input a new card you would like to use
8. After submitting your order, notes can be added in the Notes section to indicate special requests, guests authorized to add food and beverages onto the credit card on file, timing requests, and usage of Corporate Catering Credit
9. Check the box under Catering Polices to indicate that all items have been reviewed, click Submit
10. Sodexo Live! Catering Sales will review your order and a confirmation email will be sent.



*A 19% service charge and applicable Washington State sales tax will be added to all food and beverage orders.

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





THE FINE PRINT

TIMING

ORDER TIMING

Advance orders are due by 2:00pm, three (3) business days prior to your game day according to the following schedule:

Monday...for Thursday games

Tuesday...for Friday games

Wednesday...for Saturday, Sunday, or Monday games

Thursday...for Tuesday games

Friday...for Wednesday games

If you miss the deadline, we offer a "Game Day" menu with many, but not all, of our freshly prepared items. Look for the Game Day icon to indicate which items are available. Game day items are available through the bottom of the sixth inning. Beer, wine, and spirits are available until the first pitch of the eighth inning.

If your plans change and you need to cancel after placing your order, please notify us as soon as possible. Orders cancelled by 5:00PM, two (2) business days prior to your game will not be charged.

FOOD DELIVERY TIMING

Snack/Cold Items/Salads: Delivered at gates

Fried Foods & Pizzas: Delivered 1 hour after gates

Hot Food: Delivered at game time

Desserts: Delivered during the 3rd inning

Special timing requests are available. Please indicate on the Notes section during online ordering or through the Suites Catering Coordinator.



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THE FINE PRINT

POLICIES AND PROCEDURES

PAYMENT INFORMATION

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card. T-Mobile Park is going cashless to get you back to the game faster. Sodexo Live! requires payment method three (3) days prior to your game. There must be a credit card placed on file for every catering order, orders will not be placed without a card on file. Final charges including any orders placed on the day of the game, will be charged after the game. When placing your order, please provide us with the name of the person who has authority to place additional game day orders.

SERVICE CHARGE

All suites and catering sales are subject to WA state sales tax and a 19% service charge. Each day's total service charges are used to pay competitive wages for the catering staff; this is not a gratuity.

The daily service charge is distributed as follows:

- 65% Suites/Catering Attendants and Bartenders
 - 10% Suites/Catering Runners
 - 15% Culinary staff (weekly basis)
 - 10% Reserved by management for non-union staff and retro payments
- Any added gratuity goes directly to your suites/catering attendant.



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THE FINE PRINT

POLICIES AND PROCEDURES

SUITE HOLDER RESPONSIBILITIES

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and Sodexo Live! food and beverage representative.

SERVICE OF ALCOHOL

To maintain compliance with rules and regulations set for by the local laws, we ask that you adhere to the following:

- It is the responsibility of the suite holder or their representative to monitor and control alcoholic consumption in the suite
- Minors (those under 21) by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating
- By law, alcoholic beverages cannot be brought into or taken out of the ballpark



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