



 Lincoln Financial Field[®]

Suite Catering Menu

Fresh. Local. Sustainable.

At Lincoln Financial Field, our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process.

By partnering with the local farmers, growers, ranchers and producers and by expanding our supply chain to include diverse vendors, we have access to the best available ingredients and a network of suppliers who share our dedication to sourcing sustainable menus.

Proudly Serving



ABSOLUT.



Crown Royal



PREMIUM MEATS | ARTISAN CHEESES



DUNKIN'



JAMESON
IRISH WHISKEY



Miller
Lite



PHILLY FAN FAVORITES \$1,070

PACKAGE IS PREPARED FOR 20 GUESTS

plus local taxes and fees



Freshly Popped Popcorn GF V VE

Federal Soft Pretzels V

Spicy Mustard

Frito Lay Snack Pack V

Cheetos, Doritos, Fritos, Funyuns

Fresh Fruit Platter GF V VE

Grapes, Cantaloupe, Honeydew, Pineapple, Oranges, Fresh Berries

Artisan Charcuterie & Cheese

Iberico Chorizo, Soppressata, Salami, Hot Capocollo, Aged Cheddar, Goat Cheese,

Aged Gouda, Sour Cherry Spread, Giardiniera, Country Mustard, Assorted Crackers

Classic Caesar Salad V

Romaine, Parmesan Reggiano, Brioche Croutons, Caesar Dressing



Crispy Chicken Tenders

Honey Mustard, BBQ Sauce

Philly Cheesesteak Spring Rolls

Spicy Ketchup

Turkey Hoagie

Pastrami Turkey Breast, Gruyere Cheese, Coleslaw,

Thousand Island Dressing, Seeded Roll

Italian Market Hoagie

Genoa Salami, Ham, Hot Coppa, Sharp Provolone, Tomatoes, Lettuce, Red Onion,

Hoagie Dressing, Seeded Roll

Grilled Beef Burgers

Sautéed Onions, Cheddar Cheese, Lettuce, Tomatoes, Pickles, Seeded Buns

Cheese Pizza V

Whole Milk Mozzarella Cheese, San Marzano Tomato Sauce, Sourdough Crust



Craveworthy Cookies V

Chocolate Chip

Kitchen Sink Killer Brownies V

Chocolate Fudge Brownie with a Vanilla Blonde Top, Jimmies,

M&Ms, Mini Chocolate Chips

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

GF Gluten Free

V Vegetarian

VE Vegan

BUILD YOUR OWN

PACKAGE IS PREPARED FOR 20 GUESTS

\$1,310

plus local taxes and fees



CHILLED PLATTERS – CHOOSE 2

Farmers Market Seasonal Crudité **GF** **V**

Carrots, Peppers, Cucumber, Cauliflower, Broccoli, Zucchini, Grape Tomatoes,
Jalapeño Ranch Dipping Sauce

Fresh Fruit Platter **GF** **V** **VE**

Grapes, Cantaloupe, Honeydew, Pineapple, Oranges, Fresh Berries

Artisan Charcuterie & Artisan Cheese

Iberico Chorizo, Soppressata, Salami, Hot Capocollo, Aged Cheddar, Goat Cheese,
Aged Gouda, Sour Cherry Spread, Giardiniera, Country Mustard, Assorted Crackers



SNACKS – CHOOSE 2

Freshly Popped Popcorn **GF** **V** **VE**

Federal Soft Pretzels **V**

Spicy Mustard

Frito Lay Snack Pack **V**

Cheetos, Doritos, Fritos, Funyuns

Tri Colored Tortilla Chips **GF** **V** **VE**

Restaurant Style Salsa

HOT APPETIZERS – CHOOSE 1

Crispy Chicken Tenders

Honey Mustard, BBQ Sauce

Buffalo Wings

Celery, Blue Cheese Dressing

Philly Cheesesteak Spring Rolls

Spicy Ketchup

Big Mozz Nuggets **V**

Parmesan Cheese, Marinara Sauce

Disco Fries

Braised Brisket, Hatch Chili Pepper Cheese Sauce, Gravy

SALAD – CHOOSE 1

Caesar Chicken Salad

Romaine, Parmesan Reggiano, Brioche Croutons, Grilled Chicken, Caesar Dressing

Mediterranean Tri Colored Quinoa Salad **GF** **V** **VE**

Chickpeas, Red Onion, Arugula, Cucumber, Bell Peppers, Lemon Oregano Dressing

GF Gluten Free **V** Vegetarian **VE** Vegan

BUILD YOUR OWN CONT. \$1,310

PACKAGE IS PREPARED FOR 20 GUESTS

plus local taxes and fees



SANDWICH – CHOOSE 1

Turkey Hoagie

Pastrami Turkey Breast, Gruyere Cheese, Coleslaw,

Thousand Island Dressing, Seeded Roll

Italian Market Hoagie

Genoa Salami, Ham, Hot Coppa, Sharp Provolone, Tomatoes, Lettuce,

Red Onion, Hoagie Dressing, Seeded Roll

Roasted Vegetable Panini V

Seasonal Vegetables, Mozzarella Cheese, Arugula, Tomato Onion Jam, Focaccia

PIZZA – CHOOSE 1

Cheese Pizza V

Whole Milk Mozzarella Cheese, San Marzano Tomato Sauce, Sourdough Crust

Pepperoni Pizza

Ezzo Pepperoni, Whole Milk Mozzarella Cheese, San Marzano Tomato Sauce,

Sourdough Crust

Pizzaz Pizza V

Roasted Tomatoes, Chopped Hot Cherry Peppers, Cooper Sharp Cheese,

Whole Milk Mozzarella Cheese, Garlic Oil, Sourdough Crust



STADIUM FAVORITES – CHOOSE 1

Dietz & Watson Stadium Hot Dogs

Sauerkraut, Mustard, Ketchup, Relish, Potato Rolls

Philadelphia Cheesesteaks

Shaved Sirloin Steak, Cheese Whiz Sauce, Caramelized Onions, Torpedo Rolls

Grilled Beef Burgers

Sautéed Onions, Cheddar Cheese, Lettuce, Tomatoes, Pickles, Seeded Buns

BBQ Pulled Pork

Bourbon BBQ Sauce, Hawaiian Slider Rolls

ENTRÉES – CHOOSE 2

Grilled Chicken Cutlets GF

Vegetable Medley, Roasted Garlic Mashed Potatoes, Lemon Basil Chimichurri Sauce

Pan Seared Crab Cakes

Mustard Sauce

South Philly Meatballs

Asiago Brisket Meatballs, Sunday Gravy, Seeded Nicky Rolls

Fish & Chips

Flaky Fried Cod, Crispy Chips, Malt Vinegar Spice, Pea Puree

DESSERTS – CHOOSE 2

Craveworthy Cookies V

Chocolate Chip

Candy Basket V

Peanut Chews, Mike & Ike's, M&M's, Sour Patch Kids

Kitchen Sink Killer Brownies V

Chocolate Fudge Brownie with a Vanilla Blonde Top, Jimmies,

M&Ms, Mini Chocolate Chips

Assorted Cupcakes V

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THE BLITZ

PACKAGE IS PREPARED FOR 20 GUESTS

\$1,400

plus local taxes and fees



Freshly Popped Popcorn GF V VE

Federal Soft Pretzels V

Spicy Mustard

Grilled Vegetable Platter GF V VE

Assorted Seasonal Vegetables, Chimichurri Sauce

Fresh Fruit Platter GF V VE

Grapes, Cantaloupe, Honeydew, Pineapple, Oranges, Fresh Berries

Disco Fries

Braised Brisket, Hatch Chili Pepper Cheese Sauce, Gravy

Artisan Charcuterie & Artisan Cheese

Iberico Chorizo, Soppressata, Salami, Hot Capocollo, Aged Cheddar, Goat Cheese, Aged Gouda, Sour Cherry Spread, Giardiniera, Country Mustard, Assorted Crackers



Baby Wedge Salad GF

Baby Iceberg Lettuce, Confit Tomatoes, Crispy Pancetta, Candied Pecans, Breakfast Radish, Egg Yolk Crumble, Gorgonzola Dolce Dressing

Big Mozz Nuggets V

Parmesan Cheese, Marinara Sauce

Buffalo Wings

Celery, Blue Cheese Dressing

Pizzaz Pizza V

Roasted Tomatoes, Chopped Hot Cherry Peppers, Cooper Sharp Cheese, Whole Milk Mozzarella Cheese, Garlic Oil, Sourdough Crust

South Philly Chicken Cutlet Hoagie

Breaded Chicken Cutlet, Prosciutto, Buffalo Mozzarella, Spinach Pesto, Fire Roasted Red Peppers, Balsamic Glaze, Seeded Roll



South Philly Meatballs

Asiago Stuffed Meatballs, Sunday Gravy, Seeded Nicky Rolls

Pan Seared Crab Cakes

Mustard Sauce

Craveworthy Cookies V

Chocolate Chip

Kitchen Sink Killer Brownies

Chocolate Fudge Brownie with a Vanilla Blonde Top, Jimmies, M&Ms, Mini Chocolate Chips

GF Gluten Free V Vegetarian VE Vegan

À LA CARTE MENU

EACH ITEM IS PREPARED FOR 10 GUESTS



SIGNATURE SNACKS (SERVES 10)

Freshly Popped Popcorn GF V VE	\$30
Federal Soft Pretzels V	\$30
Spicy Mustard	
Frito Lay Snack Pack V	\$35
Cheetos, Doritos, Fritos, Funyuns	
LFF Snack Mix GF V	\$35
Bourbon Praline Pecans, Cashews, Honey Roasted Almonds, Butter Toffee Peanuts, Shelled Pistachios, Dried Cherries	
House Fried Potato Chips GF V	\$35
Black & Bleu Spice, Chive Sour Cream Dip	
House Fried Tri Colored Tortilla Chips GF V VE	\$35
Restaurant Style Salsa	
Buffalo Chicken Dip	\$45
Blue Cheese Crumble, Tri Colored Tortilla Chips	

CHILLED PLATTERS (SERVES 10)

Farmers Market Seasonal Crudité GF V	\$89
Carrots, Peppers, Cucumber, Cauliflower, Broccoli, Zucchini, Grape Tomatoes, Jalapeno Ranch Dipping Sauce	
Fresh Fruit Platter GF V VE	\$69
Grapes, Cantaloupe, Honeydew, Pineapple, Oranges, Fresh Berries	
Traditional Shrimp Cocktail GF	\$164
Spiked Cocktail Sauce, Lemons	
Sushi* and Assorted Rolls	\$189
Wasabi, Soy, Pickled Ginger	
Artisan Charcuterie & Artisan Cheese	\$109
Iberico Chorizo, Soppressata, Salami, Hot Capocollo, Aged Cheddar, Goat Cheese, Aged Gouda, Sour Cherry Spread, Giardiniera, Country Mustard, Assorted Crackers	
Grilled Vegetable Platter GF V VE	\$89
Assorted Seasonal Vegetables, Chimichurri Sauce	

HOT APPETIZERS (SERVES 10)

Crispy Chicken Tenders	\$109
Honey Mustard, BBQ Sauce	
Buffalo Wings	\$139
Celery, Blue Cheese Dressing	
Smoked Brisket Chili GF	\$109
Sour Cream, Jalapeños, Shredded Cheddar, Tri Colored Tortilla Chips	
Big Mozz Nuggets V	\$99
Parmesan Cheese, Marinara Sauce	
Philly Cheesesteak Spring Rolls	\$109
Spicy Ketchup	
Disco Fries	\$94
Braised Brisket, Hatch Chili Pepper Cheese Sauce, Gravy	

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GF Gluten Free

V Vegetarian

VE Vegan

À LA CARTE MENU (CONT.)

EACH ITEM IS PREPARED FOR 10 GUESTS



SALADS (SERVES 10)

- Classic Caesar Salad** \$49
V
 Romaine, Parmesan Reggiano, Brioche Croutons, Caesar Dressing
- Chicken Caesar Salad** \$69
 Romaine, Parmesan Reggiano, Brioche Croutons, Grilled Chicken, Caesar Dressing
- Mediterranean Tri Colored Quinoa Salad** \$49
GF V VE
 Chickpeas, Red Onion, Arugula, Cucumber, Bell Peppers, Lemon Oregano Dressing
- Baby Wedge Salad** \$69
GF
 Baby Iceberg Lettuce, Confit Tomatoes, Crispy Pancetta, Candied Pecans, Breakfast Radish, Egg Yolk Crumble, Gorgonzola Dolce Dressing

SANDWICHES (SERVES 10)

- Turkey Hoagie** \$109
 Pastrami Turkey Breast, Gruyere Cheese, Coleslaw, Thousand Island Dressing, Seeded Roll
- Italian Market Hoagie** \$109
 Genoa Salami, Ham, Hot Coppa, Sharp Provolone, Tomatoes, Lettuce, Red Onion, Hoagie Dressing, Seeded Roll
- South Philly Chicken Cutlet Hoagie** \$129
 Breaded Chicken Cutlet, Prosciutto, Buffalo Mozzarella, Spinach Pesto, Fire Roasted Red Peppers, Balsamic Glaze, Seeded Roll
- Roasted Vegetable Panini** \$109
V
 Seasonal Vegetables, Mozzarella Cheese, Arugula, Tomato Onion Jam, Focaccia

FAN FAVORITES (SERVES 10)

- Dietz & Watson Stadium Hot Dogs** \$89
 Sauerkraut, Mustard, Ketchup, Relish, Potato Rolls
- Philadelphia Cheesesteaks** \$144
 Shaved Sirloin Steak, Cheese Whiz Sauce, Caramelized Onions, Torpedo Rolls
- Grilled Beef Burgers** \$129
 Sautéed Onions, Cheddar Cheese, Lettuce, Tomatoes, Pickles, Seeded Buns
- BBQ Pulled Pork** \$129
 Bourbon BBQ Sauce, Hawaiian Slider Rolls
- Italian Roast Pork** \$129
 Broccoli Rabe, Stuffed Long Hots, Picante Provolone, Seeded Rolls
- Homestyle Mac & Cheese** \$69
V

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À LA CARTE MENU (CONT.)

EACH ITEM IS PREPARED FOR 10 GUESTS



ENTRÉES (SERVES 10)

Grilled Chicken Cutlets GF	\$139
Vegetable Medley, Roasted Garlic Mashed Potatoes, Lemon Basil Chimichurri Sauce	
Pan Seared Crab Cakes	\$224
Mustard Sauce	
South Philly Meatballs	\$129
Asiago Brisket Meatballs, Sunday Gravy, Seeded Nicky Rolls	
Fish & Chips	\$169
Flaky Fried Cod, Crispy Chips, Malt Vinegar Spice, Pea Puree	
Birria Tacos	\$169
Jalapeño Tomatillo Salsa, Lime Wedges, Consommé	

PIZZA (SERVES 10)

Cheese Pizza V	\$45
Whole Milk Mozzarella Cheese, San Marzano Tomato Sauce, Sourdough Crust	
Pepperoni Pizza	\$49
Ezzo Pepperoni, Whole Milk Mozzarella Cheese, San Marzano Tomato Sauce, Sourdough Crust	
Pizzaz Pizza V	\$49
Roasted Tomatoes, Chopped Hot Cherry Peppers, Cooper Sharp Cheese, Whole Milk Mozzarella Cheese, Garlic Oil, Sourdough Crust	
Pepperoni Stromboli's	\$119
Marinara Sauce	

DESSERT (SERVES 10)

Craveworthy Cookies V	\$69
Chocolate Chip	
Assorted Chocolate Covered Pretzels V	\$69
Milk Chocolate with M&M's	
White Chocolate with Green String	
Dark Chocolate with Green Drizzle	
Milk Chocolate with Green Drizzle	
Candy Basket	\$55
Peanut Chews, Mike and Ike's, M&M's, Sour Patch Kids	
Kitchen Sink Killer Brownies	\$69
Chocolate Fudge Brownie with a Vanilla Blonde Top, Jimmies, M&M's, Mini Chocolate Chips	
Assorted Cupcakes	\$89
Snickers, Turtle, Oreo, & Chocolate Raspberry	
Assorted Cakesicles	\$89
Assorted Cake Jars	\$89



GF Gluten Free V Vegetarian VE Vegan



FIRST AND GOAL

\$875

- Two 6-Packs Miller Lite
- Two 6-Packs Bud Light
- Two 6-Packs Yuengling
- One 6-Pack Blue Moon
- One Bottle Banfi Pinot Grigio
- One Bottle William Hill Cabernet Sauvignon
- One Bottle Absolut Vodka
- One Bottle Captain Morgan Spiced Rum
- One Bottle Seagram's 7
- Two 6-Packs Pepsi
- Two 6-Packs Diet Pepsi
- Two 6-Packs Starry
- Two 6-Packs Aquafina
- One 6-Pack Ginger Ale
- One 6-Pack Orange Juice
- One 6-Pack Cranberry Juice

TWO MINUTE DRILL

\$620

- Two 6-Packs Miller Lite
- Two 6-Packs Bud Light
- Two 6-Packs Yuengling
- One 6-Pack Blue Moon
- One Bottle Banfi Pinot Grigio
- One Bottle William Hill Cabernet Sauvignon
- Two 6-Packs Pepsi
- One 6-Pack Diet Pepsi
- One 6-Pack Starry
- Two 6-Packs Aquafina
- One 6-Pack Pure Leaf Lemon Iced Tea

QUARTERBACK SNEAK

\$565

- Two 6-Packs Miller Lite
- Two 6-Packs Bud Light
- Two 6-Packs Yuengling
- One 6-Pack Blue Moon
- Two 6-Packs Pepsi
- Two 6-Packs Diet Pepsi
- Two 6-Packs Starry
- Two 6-Packs Aquafina
- One 6-Pack Pure Leaf Lemon Iced Tea

BEER SELECTION

Featuring 16 oz 6-Packs

Domestic \$49

Bud Light
Budweiser
Miller Lite
Coors Light

Premium \$53

Michelob Ultra
Leinenkugel (seasonal)
Blue Moon Belgium White
Heineken
Yuengling Lager
Vizzy Hard Seltzer
Bud Light Hard Seltzer
Stella Artois
Goose Island
Guinness
Two Roads
Corona

Specialty 12oz 6-Pack \$49

Red Bridge Gluten Free
Bud Zero (Non Alcoholic)

SOFT DRINKS, JUICES & MIXERS (6-PACK)

Pepsi	\$22
Diet Pepsi	\$22
Pepsi Zero	\$22
Starry	\$22
Aquafina	\$26
Pure Leaf Lemon Iced Tea	\$28
Pure Leaf Unsweetened Iced Tea	\$28
Lemonade	\$28

Orange Juice	\$18
Cranberry Juice	\$18
Pineapple Juice	\$18
Ginger Ale	\$22
Club Soda	\$22
Tonic Water	\$22
San Pellegrino	\$24

SPECIALTY MIXERS

Sour Mix	\$18
Bloody Mary Mix	\$18
Margarita Mix	\$24

K-CUPS (BOX)

Dunkin' Regular	\$36
Dunkin' Decaf	\$36
Dunkin' French Vanilla	\$36
Hot Chocolate (in season)	\$36
Hot Tea	\$36

LIQUOR SELECTIONS

VODKA

Absolut	\$58
Absolut Vanilla	\$68
Absolut Citron	\$68
Ketel One	\$95
Grey Goose	\$108
Tito's	\$90

TEQUILA

Real Azul Blanco	\$150
Real Azul Reposado	\$180
Real Azul Añejo	\$225
Patron Silver	\$165

GIN

Aviation	\$105
Tanqueray	\$97
Blue Coat	\$105

RUM

Captain Morgan	\$72
Bacardi	\$55
Malibu	\$52

SCOTCH, WHISKEY & BOURBON

Seagram's 7	\$50
Jim Beam	\$68
Maker's Mark	\$95
Basil Hayden's	\$110
Dewar's White Label	\$85
Johnnie Walker Black	\$140
Glentivet 12 Year	\$150
Jack Daniel's	\$85
Jack Daniel's Honey	\$88
Jack Daniel's Fire	\$88
Jameson Irish	\$78
Jameson Cold Brew	\$78
Jameson Black Barrel	\$98
Crown Royal	\$95
Crown Royal Vanilla	\$95
Crown Royal Apple	\$95
Michter's US 1 Small Batch Bourbon	\$115
Michter's US 1 Rye Single Barrel	\$120

COGNAC & CORDIALS

Southern Comfort	\$68
D'Usse	\$125
Bailey's	\$68
Kahlua	\$65
Amaretto DiSaronno	\$82
Aperol	\$55
Sweet Vermouth	\$15
Dry Vermouth	\$15

PREMIUM WINE SELECTIONS

Sparkling and White Wine

Sparkling, Chandon By the Bay	\$90
Champagne, Piper Heidsieck Brut	\$115
Champagne, Lanson Brut	\$130
Pinot Grigio, Banfi	\$48
Pinot Grigio, Santa Margherita	\$68
Sauvignon Blanc, Kim Crawford	\$58
Chardonnay, Sonoma-Cutrer	\$75
Chardonnay, Bridge Lane	\$60
Riesling, Dr. L	\$40
Rosé, Barefoot	\$40

Red Wine

Pinot Noir, Bogle	\$50
Pinot Noir, Gouguenheim	\$65
Cabernet Sauvignon, William Hill	\$50
Cabernet Sauvignon, Quilt	\$105
Cabernet Sauvignon, Zac Brown	\$70
Malbec, Alamos	\$40
Red Blend, Zac Brown	\$55

UPGRADED PREMIUM WINE SELECTIONS

Chardonnay, Far Niente	\$180
Cabernet Sauvignon, Caymus	\$240
Featured Brunello	\$240
Featured Montrachet	\$240
Pinot Noir, Rochioli	\$260



SUITES POLICY AND PROCEDURES

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 to the suite holder account. Guests will be responsible to pay by 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 canceled at least 48 hours in advance. Suite orders that are not canceled within the 48-hour minimum will be assessed 50% of the total food and beverage charge and 100% of the administrative and additional billed labor charges.

DO NOT PRESENTS

Please be advised that all orders marked 'N' on the Present Summary Option will be subject to an automatic 10% gratuity on the subtotal. To avoid this automatic charge, please note your option as 'Y' to Present Summary and have your authorized signer sign off on the charges in the suite at the end of the event.

GENERAL INFORMATION

FOOD & BEVERAGE DELIVERY

Unless a specific time is indicated, most food and beverage will be delivered to the suites at the opening of gates. In order to ensure the highest level of food quality, certain foods may be delivered to the suites after the guests arrive.

HOURS OF OPERATION

An Aramark 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 or suite supervisor.

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 environmentally safe disposable plates, utensils and drinking cups.

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 72-hours advance notice to ensure your request can be accommodated. The cost for a private suite attendant is \$100.00 per event.

PRIVATE SUITE ATTENDANT FEE

This private suite attendant fee is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this private suite attendant fee is distributed to employees. However, please note that \$45 is distributed to the private suite attendant as additional wages.

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, silverware 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 96-hours in advance for ordering and pricing.

ADMINISTRATIVE CHARGES & TAXES

ADMINISTRATIVE CHARGE

All food and beverage items are subject to a taxable twenty-two percent (22%) administrative charge. This administrative charge is not intended to be a tip, gratuity, or administrative charge for the benefit of service employees, and no portion of this administrative charge is distributed to employees. However, please note that (i) 8.25 percent of the total food and beverage charges are distributed to the servers as additional wages and (ii) 1.25 percent of the total food and beverage charges are distributed to the suite runners as additional wages. Gratuities are at your discretion.

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.

PAYMENT OPTIONS

PAYMENT PROCEDURES & POLICIES

Aramark offers two payment options – credit cards and escrow accounts. 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 \$10,000 payable to Aramark. As charges are made for food and beverage, deductions are made from the account. When the balance drops below \$1,500 you will be asked to replenish your account.

BEVERAGE INFORMATION

ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or service liquor, beer and wine at Lincoln Financial Field. 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 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 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.

LIQUOR CABINETS & REFRIGERATORS

Each suite contains a private liquor cabinet and refrigerator. Please be sure to make the appropriate selections on your suite catering order form or on the online catering website for each event. If a liquor cabinet or refrigerator has not been requested to be open on an event day, it will only be unlocked for an authorized signer of the suite account. Suites that have not created a beverage par menu would need to pre-order or purchase beverage the day of the event.

UNCONSUMED BEVERAGES

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.

SUITE POLICIES AND PROCEDURES

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

ORDER INFORMATION

ORDERS CAN BE PLACED THROUGH OUR ONLINE SUITE ORDERING WEBSITE

1. Online: www.suitecatering.com

CONTACT INFORMATION

Diamond Donald
Suites Manager
267-570-4171
Donald-diamond@aramark.com

ONLINE CATERING WEBSITE

Our online suite catering website is 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.

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 Orders are due by 12pm according to the following schedule:

Monday for Friday events
Tuesday..... for Saturday events
Wednesday..... for Sunday events
Wednesday..... for Monday events
Thursday for Tuesday events
Friday..... for Wednesday events
Friday..... for Thursday events

EVENT DAY ORDERING

An event day menu is included in your suite. During an event, orders may be placed through your suite attendant or by pushing the suite ordering speed dial button 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 advance ordering time frame to accommodate any special requests. Please discuss with your suite manager to determine what would best fit your needs.