



EXPERIENCE



SUITE MENU 2023





EXPERIENCE

WE WELCOME YOU TO THE 2023 PNC EXECUTIVE SUITES

As the exclusive caterers at Soldier Field, Aramark strives to provide the best experience for you and your guests.

With so many innovations in stadium food and beverage experiences at our fingertips, we at Aramark believe this is the most exciting era in sports and entertainment yet. We continue to offer many of the all-time favorites as well as new, creative food and beverage selections. Our team of culinary professionals have created a menu to enhance your stay at Soldier Field with a variety of a la carte offerings.

To further enhance your suite experience, we offer progressive service to our suites. To ensure the freshest quality of our menu items, food will be delivered periodically between the time of your arrival and the official start time of the event. Once you're full on our delicious entrées and your sweet tooth kicks in, we have you covered with your dessert selections.

We look forward to providing you with an enjoyable and truly memorable experience.

Thank you for allowing us to serve you!

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ADVANCE

ORDERING DEADLINE

THE ADVANCE SUITE MENU WILL BE AVAILABLE
ONLINE ACCORDING TO THE CUT-OFF SCHEDULE LISTED BELOW.

At 12:00 pm the day of the cut-off, the Advance Suite Menu will no longer be accessible from the online system.

	Sun, Sep 10	➔	Tuesday, Sep 5	Noon
	Sun, Oct 1	➔	Tuesday, Sep 26	Noon
	Sun, Oct 15	➔	Tuesday, Oct 10	Noon
	Sun, Oct 22	➔	Tuesday, Oct 16	Noon
	Thu, Nov 9	➔	Friday, Nov 3	Noon
	Sun, Dec 10	➔	Tuesday, Dec 5	Noon
	Sun, Dec 24	➔	Tuesday, Dec 19	Noon
	Sun, Dec 31	➔	Tuesday, Dec 26	Noon

We encourage you to get your orders for these games in before the holiday breaks.

SPECIAL DIETARY INDEX

Gluten Friendly

Fresh Popped Popcorn
House Fried Kettle Chips
Fresh Fruit & Berries
Tortilla Chips
Jackfruit Cakes
Power Salad
Black Pepper Bacon Brussel Sprouts
Beef Short Rib
Ratatouille
Gluten Free Pizza
Artisan Cheese and Charcuterie
Smoked Brisket
BBQ Ribs
Beef Tenderloin (without roll)
Shrimp Cocktail
Smoked Rip Tips

Vegetarian

Fresh Popped Popcorn
House Fried Kettle Chips
Fresh Fruit & Berries
Caesar Salad
Tortilla Chips
Bruschetta
Garlic Hummus Platter
Seasonal Vegetable Crudit e
Vegetarian Hot Dogs
Four Cheese Ravioli

Vegan

Fresh Fruit & Berries
Tortilla Chips
Jack Fruit Cakes
Power Salad
Impossible Burger
Buona Vegan Italian Beef
Plant Based Italian Sausage
Ratatouille

FOOD ALLERGY AWARENESS

Please be advised food prepared in our kitchens or fryers may contain or have come into contact with these food allergens: Sesame, Peanuts, Tree Nuts, Fish, Shellfish, Soy, Wheat, Milk, Eggs

HAVE A FOOD ALLERGY?

If you or someone in your party has a food allergy, please speak to an Aramark Sales Team Member when placing your order or to a Supervisor on Event Day should you have any questions.

This guide is intended to be used as a reference only. Aramark does our best efforts to keep items in accordance to their dietary distinction. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revisions as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.



PACKAGES

CLASSICS 6

WINDY CITY 7

CHAMPIONS 8

SMOKEHOUSE 9

CHEF SIGNATURE 10

CLASSICS

PACKAGE | \$960

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

FRESHLY POPPED POPCORN

Salted and Bottomless
Gluten Friendly, Vegetarian

HOUSE FRIED KETTLE CHIPS

Caramelized Onion Dip
Gluten Friendly, Vegetarian

SEASONAL VEGETABLE CRUDITÉ

Carrots, Broccoli, Bell Peppers, Cauliflower, Tomatoes, Radish, Roasted Garlic Hummus, Ranch Dressing
Vegetarian

FRESH FRUIT & BERRIES

Melons, Grapes, Pineapple, Berries
Gluten Friendly, Vegan

ARTISAN CHEESE AND CHARCUTERIE

Assorted Cured Meats, Imported & Domestic Cheeses, Mustard, Olives, Crostini, Artisan Crackers

CLASSIC CAESAR SALAD

Romaine, Parmesan Reggiano, Herbed Crouton, Classic Caesar Dressing
Vegetarian

BUONA ITALIAN BEEF

Giardiniera, French Roll

VIENNA CLASSIC CHICAGO DOGS

Tomato, Onion, Sport Peppers, Pickles, Green Relish, Yellow Mustard, Poppy Seed Bun

CRISPY CHICKEN TENDERS

Honey Mustard, BBQ Sauce

CLASSIC CHEESEBURGER SLIDERS

Cheddar Cheese, Caramelized Onions, Burger Sauce, Brioche Roll

CONNIE'S CHICAGO STYLE PEPPERONI PIZZA

Pizza Sauce, Sliced Pepperoni, Shredded Mozzarella

ENHANCEMENTS

To further enhance your experience, add one of our other menu favorites

Serves 12 Approximately Guests

FLASH FRIED TORTILLA CHIPS \$60

Cumin Lime Salt, House Tomato Salsa
Gluten Friendly, Vegan

BRUSCHETTA \$65

Tomato, Garlic, Parmesan Cheese, Basil, Grilled Bread



REFRESHER PACKAGE \$325

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WINDY CITY

PACKAGE | \$1,090

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

FRESHLY POPPED POPCORN

Salted and Bottomless
Gluten Friendly, Vegetarian

HOUSE FRIED KETTLE CHIPS

Caramelized Onion Dip
Gluten Friendly, Vegetarian

CHICAGO CHOPPED SALAD

Romaine, Ditalini, Prosciutto,
Blue Cheese, Tomato, Scallion,
Champagne Vinaigrette

SEASONAL VEGETABLE CRUDITÉ

Carrots, Broccoli, Bell Peppers,
Cauliflower, Tomatoes, Radish,
Roasted Garlic Hummus,
Ranch Dressing
Vegetarian

FRESH FRUIT & BERRIES

Melons, Grapes, Pineapple, Berries
Gluten Friendly, Vegetarian

BRUSCHETTA

Tomato, Garlic, Parmesan Cheese,
Basil, Grilled Bread

MINI CAPRESE

Tomato, Mozzarella, Basil,
Focaccia
Vegetarian

VIENNA CLASSIC CHICAGO DOGS

Tomato, Onion, Sport Peppers,
Pickles, Green Relish, Yellow Mustard,
Poppy Seed Bun

BUONA ITALIAN BEEF

Giardiniera, French Roll

BUONA JUMBO MEATBALLS

San Marzano Tomato Pomodoro,
Shaved Parmesan, French Rolls

ENHANCEMENTS

To further enhance your experience,
add one of our other menu favorites

Serves 12 Approximately Guests

CHICKEN WINGS \$165

Buffalo Sauce, Celery,
Buttermilk Ranch

SAUSAGE SAMPLER \$200

Italian Sausage, Grilled Bratwurst,
Cheddar Bacon Sausage,
Caramelized Onions, Spicy Mustard,
Sausage Rolls

CONNIE'S THIN CRUST CHEESE PIZZA \$85

Mozzarella, Basil Marinara



BEER & HARD SELTZER PACKAGE \$435

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

CHAMPIONS

PACKAGE | \$880

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

FRESHLY POPPED POPCORN

Salted and Bottomless
Gluten Friendly, Vegetarian

HOUSE FRIED KETTLE CHIPS

Caramelized Onion Dip
Gluten Friendly, Vegetarian

GARLIC HUMMUS PLATTER

Garlic Hummus, Marinated Olives,
Cucumber Sticks, Pita Chips
Vegetarian

FRESH FRUIT & BERRIES

Melons, Grapes, Pineapple, Berries
Gluten Friendly, Vegan

**ARTISAN CHEESE AND
CHARCUTERIE**

Assorted Cured Meats,
Imported & Domestic Cheeses,
Mustard, Olives, Crostini,
Artisan Crackers

BAVARIAN SOFT PRETZELS

Spicy Brown Mustard

CHICKEN WINGS

Buffalo Sauce, Celery,
Buttermilk Ranch

**VIENNA CLASSIC
CHICAGO DOGS**

Tomato, Onion, Sport Peppers,
Pickles, Green Relish, Yellow Mustard,
Poppy Seed Bun

**CLASSIC CHEESEBURGER
SLIDERS**

Cheddar Cheese, Caramelized Onions,
Burger Sauce, Brioche Roll

ENHANCEMENTS

To further enhance your experience,
add one of our other menu favorites

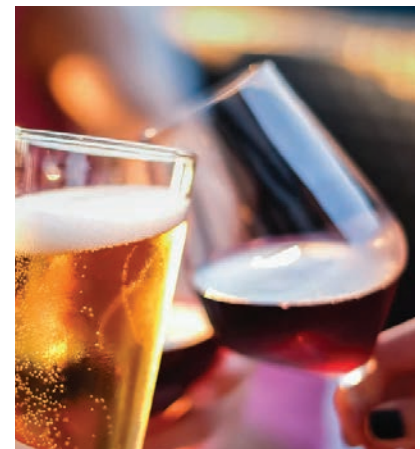
Serves 12 Approximately Guests

**FLASH FRIED TORTILLA
CHIPS \$60**

Cumin Lime Salt, House Tomato Salsa
Gluten Friendly, Vegan

**SEASONAL
VEGETABLE CRUDITÉ \$80**

Carrots, Broccoli, Bell Peppers,
Cauliflower, Tomatoes, Radish,
Roasted Garlic Hummus,
Ranch Dressing
Vegetarian



**MVP BEER & WINE
PACKAGE \$560**

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

SMOKEHOUSE

PACKAGE | \$1,200

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

FRESHLY POPPED POPCORN

Salted and Bottomless
Gluten Friendly, Vegetarian

HOUSE FRIED KETTLE CHIPS

Caramelized Onion Dip
Gluten Friendly, Vegetarian

HOT PRETZEL DUO

Traditional Salted, Mustard,
Cinnamon Sugar, Strawberry Cream

SEASONAL VEGETABLE CRUDITÉ

Carrots, Broccoli, Bell Peppers,
Cauliflower, Tomatoes, Radish,
Roasted Garlic Hummus,
Ranch Dressing
Vegetarian

FRESH FRUIT & BERRIES

Melons, Grapes, Pineapple, Berries
Gluten Friendly, Vegan

COBB SALAD

Greens, Blue Cheese, Tomatoes,
Egg, Bacon, Cucumber, Balsamic
Vinaigrette

CHILLED ROASTED BBQ SHRIMP

Chipotle BBQ Sauce,
Grilled Lemon

SMOKED BRISKET

14hr Smoked, BBQ Sauce,
Pickled Onion Jalapeno Relish

BBQ RIB'S

Smoked St. Louis Ribs,
BBQ Sauce

SMOKED GOUDA MAC & CHEESE

Cavatappi, Gouda Sauce,
3 Cheese Crust

BBQ BAKED BEANS

Bacon Lardons

ENHANCEMENTS

To further enhance your experience,
add one of our other menu favorites

Serves 12 Approximately Guests

SAUSAGE SAMPLER \$200

Italian Sausage, Grilled Bratwurst,
Cheddar Bacon Sausage,
Caramelized Onions, Spicy Mustard,
Sausage Rolls

CHICKEN WINGS \$165

Buffalo Sauce, Celery,
Buttermilk Ranch



BLOODY MARY BY EFFEN PACKAGE \$215

Prices subject to additional fees and taxes.

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CHEF SIGNATURE

PACKAGE | \$1,600

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

FRESHLY POPPED POPCORN

Salted and Bottomless
Gluten Friendly, Vegetarian

HOUSE FRIED KETTLE CHIPS

Caramelized Onion Dip
Gluten Friendly, Vegetarian

ARTISAN CHEESE AND CHARCUTERIE

Assorted Cured Meats,
Imported & Domestic Cheeses,
Mustard, Olives, Crostini,
Artisan Crackers

CHICAGO CHOPPED SALAD

Romaine, Ditalini, Prosciutto,
Blue Cheese, Tomato, Scallion,
Champagne Vinaigrette

CLASSIC CAESAR SALAD

Romaine, Parmesan Reggiano,
Herbed Crouton,
Classic Caesar Dressing
Vegetarian

BRUSCHETTA PLATTER

Tomato, Garlic, Parmesan Cheese,
Basil, Grilled Bread

SHRIMP COCKTAIL

Cocktail Shrimp, Bloody Mary
Cocktail Sauce, Lemon

FIG AND BRIE FLATBREAD

Fig Preserve, Green Onion,
Balsamic Glaze

BRAISED SHORT RIB

Garlic Mashed Potatoes,
Roasted Root Vegetables,
Red Wine Demi

CHICKEN VESUVIO

Potato Wedges, Peas,
White Wine Sauce

ENHANCEMENTS

To further enhance your experience,
add one of our other menu favorites

Serves 12 Approximately Guests

HOT PRETZEL DUO \$75

Traditional Salted, Mustard,
Cinnamon Sugar, Strawberry Cream

SEASONAL VEGETABLE CRUDITÉ \$80

Carrots, Broccoli, Bell Peppers,
Cauliflower, Tomatoes, Radish,
Roasted Garlic Hummus,
Ranch Dressing
Vegetarian



312 LIQUOR PACKAGE \$630

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.





À LA CARTE

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SNACKS

**FRESHLY POPPED
POPCORN \$50**

Salted and Bottomless
Gluten Friendly, Vegetarian

**FLASH FRIED KETTLE
CHIPS \$55**

Caramelized Onion Dip
Gluten Friendly, Vegetarian

**FLASH FRIED
TORTILLA CHIPS \$60**

Cumin Lime Salt,
House Tomato Salsa
Vegetarian, Vegan

**GARLIC HUMMUS
PLATTER \$75**

Garlic Hummus, Marinated Olives,
Cucumber Sticks,
Flash Fried Pita Chip
Vegetarian

**BAVARIAN SOFT
PRETZELS \$70**

Spicy Brown Mustard

HOT PRETZEL DUO \$75

Traditional Salted, Mustard,
Cinnamon Sugar,
Strawberry Cream

**NUTS ON CLARK
POPCORN \$75**

Chicago Mix
Vegetarian



CHILLED PLATTERS

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

DELIVERED AT GATES

**SEASONAL VEGETABLE
CRUDITÉ \$80**

Carrots, Broccoli, Bell Peppers,
Cauliflower, Tomatoes, Radishes,
Ranch Dressing, Roasted Garlic
Hummus
Vegetarian

FRESH FRUIT & BERRIES \$100

Melons, Grapes, Pineapple, Berries
Gluten Friendly, Vegan

**ASSORTED CHARCUTERIE &
ARTISAN CHEESE \$200**

Assorted Cured Meats,
Imported Domestic Cheese, Mustard,
Olives, Crostini, Artisan Crackers

BRUSCHETTA \$65

Tomato, Garlic, Parmesan Cheese,
Basil, Grilled Bread
Vegetarian

SHRIMP COCKTAIL \$200

Cocktail Shrimp, Bloody Mary,
Cocktail, Lemon
Gluten Friendly,

**CHILLED BEEF
TENDERLOIN \$475**

Grape Tomato Green Onion Relish,
Olive Tapenade, Mini Potato Rolls

MEDITERRANEAN MEZZE \$205

Peppadew Hummus, Tzatziki, Cucumber,
Marinated Roasted Tomato,
Marinated Artichoke, Kalamata Olives,
Roasted Baby Carrots,
Flash Fried Pita Bread

OMAKASE SUSHI \$400

Rolls, Nigiri, Wasabi, Soy,
Pickled Ginger

Prices subject to additional fees and taxes.

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or eggs may increase your risk of foodborne illness.



FAN FAVORITES

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

DELIVERED AT GATES

VIENNA CLASSIC CHICAGO DOGS \$150

Tomato, Onion, Sport Peppers, Pickles, Green Relish, Yellow Mustard

GRILLED BEEF SLIDER \$145

House Pickles, Caramelized Onions, Burger Sauce, Potato Rolls
(GF without rolls)

SAUSAGE SAMPLER \$130

Italian Sausage, Grilled Bratwurst, Cheddar Bacon Sausage, Caramelized Onions, Spicy Mustard

BUONA ITALIAN BEEF \$200

Giardiniera, Sweet Peppers, French Bread

LOADED NACHOS \$105

Flash Fried Tortilla Chips, Ancho Green Chili Queso, Onion, Black Beans, Jalapeno, Cilantro Lime Crema House Salsa

BLACK PEPPER BACON BRUSSEL SPROUTS \$120

Roasted Brussel Sprout, Thick Cut Bacon, Black Pepper
Gluten Friendly

CRAB CAKE \$200

(3oz Cakes)
Spicy Roasted Tomato Caper Aioli

POTSTICKERS \$100

Vegetable, Soy, Sweet Chili

IMPOSSIBLE BURGER \$250

House Pickles, Caramelized Onions, Lettuce, Tomatoes, Kicker Burger Sauce, Brioche Roll
Vegen

VEGETARIAN HOT DOGS \$135

Tomato, Onion, Sport Peppers, Pickles, Green Relish, Yellow Mustard
Vegetarian

BUONA VEGAN ITALIAN BEEF \$140

Sweet Peppers, Onions, Giardiniera, French Roll
Vegan

PLANT BASED ITALIAN SAUSAGE \$165

Marinara, Sweet Peppers, Giardiniera, French Roll
Vegan

BUONA
CHICAGO'S ORIGINAL ITALIAN BEEF

V
Vienna Beef

Prices subject to additional fees and taxes.

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SANDWICHES & SALADS

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

DELIVERED 30 MINUTES AFTER GATES

TURKEY CIABATTA SANDWICH \$200

Lettuce, Tomato, Cheddar, Black Pepper Aioli

GRILLED TRI-TIP \$325

Boursin, Pickled Onion, Tomato, Mixed Greens, Baguette

PROSCIUTTO DI PARMA \$325

Prosciutto Di Parma, Mozzarella, Arugula, Tomato, Tapenade Aioli, Ciabatta Roll

GRILLED VEGETABLE WRAP \$155

Marinated Artichokes, Grilled Squash, Roasted Tomato, Greens, Red Pepper Hummus

CLASSIC CAESAR SALAD \$100

Romaine, Parmesan Reggiano, Herbed Crouton, Classic Caesar Dressing

CHICAGO CHOPPED SALAD \$110

Romaine, Ditalini, Prosciutto, Blue Cheese, Tomato, Scallion, Champagne Vinaigrette

COBB SALAD \$175

Greens, Bleu Cheese, Tomatoes, Egg, Bacon, Cucumber, Balsamic Vinaigrette

POWER SALAD \$125

Baby Kale, Quinoa, Tomato Kalamata Relish, Pickled Red Onion, Shallot Dill Vinaigrette
Gluten Friendly, Vegetarian

ADD CHICKEN \$40

To Any Salads



Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



HOT APPETIZERS

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

DELIVERED AT GATES

CHICKEN WINGS \$165

Buffalo Sauce, Celery,
Buttermilk Ranch

CRISPY CHICKEN TENDERS \$165

Honey Mustard, BBQ Sauce

BLT SLIDER \$170

Pork Belly, Marinated Roasted Tomato,
Arugula Pesto, Mini Brioche

SMOKED RIB TIPS \$165

BBQ Sauce

BUONA JUMBO MEATBALLS \$130

San Marzano Tomato Pomodoro,
Shaved Parmesan, French Rolls

JACKFRUIT CAKE \$120

Red and Green Peppers,
Dijon Mustard, Vegan Mayo,
Chickpea Flour
Gluten Friendly, Vegan

BAVARIAN PRETZEL \$70

Bavarian Soft Pretzel
Salted with Spicy Mustard

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

CHEF SIGNATURE FAVORITES

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

DELIVERED 30 MINUTES AFTER GATES

FRENCHED CHICKEN BREAST \$235

Farm Mushroom, Wild Rice, Roasted Brussel Sprouts, Garlic Thyme Jus

BEEF SHORT RIB \$260

Garlic Mash, Roasted Root Vegetables, Veal Demi-Glace, Horseradish Gremolata
Gluten Friendly

RATATOUILLE \$185

Zucchini, Tomato, Eggplant, Bell Peppers, Onion, Garlic
Gluten Friendly, Vegetarian,

FOUR CHEESE RAVIOLI \$175

Roasted Root Vegetables, Confit Tomatoes, Sage Citrus Butter, Basil Pesto, Pecorino
Vegetarian

PEPPERCORN CRUSTED TENDERLOIN \$550

Confit Tomatoes, Marble Roasted Potatoes, Blue Cheese Crumbles, Rosemary Demi, Petite Baguette
Gluten Friendly without Baguette

SEARED SALMON \$240

Horseradish Yukon Smashed, Asparagus, Chive Butter



Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



CONNIE'S PIZZA

DELIVERED FRESH BY KICKOFF

DEEP DISH PIZZA CHICAGO CLASSIC

Cheese \$90
Sausage \$95
Pepperoni \$95

THIN CRUST CHEESE PIZZA \$85

Mozzarella, Basil Marinara
Vegetarian

MARGARITA PIZZA \$90

Fresh Mozzarella, Grape Tomato, Basil
Vegetarian

GLUTEN FREE VEGAN CHEESE PIZZA \$65

Cauliflower Crust, Vegan Cheese,
Tomato Sauce



Prices subject to additional fees and taxes.

DESSERTS

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

CRAVEWORTHY COOKIES \$70

Chocolate Chip
Vegetarian, produced in an environment that handles Nuts

CHOCOLATE CHUNK BLONDIES AND BROWNIES \$100

Best of Both Worlds!
Blondies: Brown Butter Blondie, Chunks of Chocolate, Powdered Sugar
Brownies: Chocolate Ganache, Caramel, Pecans
Vegetarian, Contains Nuts

CAKE POPS \$225

Chocolate Cake, Vanilla Cake, White Chocolate Coating



*Items are served on the side to accommodate dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.



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NEW!

**FILL IT UP WITH...
THE PARTY FRIDGE \$1,000**

12-PACK EACH

Miller Lite
Coors Lite
Blue Moon
Vizzy Hard Seltzer
Topo Chico Hard Seltzer
Simply Spiked Lemonade

24-PACK

24 Deja Blue Water

6-PACK EACH

RC
Diet Rite
7UP
Diet Dr Pepper
Polar Seltzer
Simply Lemonade
Snapple Iced Tea

BEVERAGE PACKAGES

The Essentials

REFRESHER \$325

12-PACK EACH

RC Cola, 7UP, Dr Pepper, Diet Dr Pepper, Deja Blue Water



BEER & HARD SELTZER \$435

12-PACK EACH

Miller Lite, Coors Light, Peroni, Vizzy Hard Seltzer

MVP BEER & WINE \$550

12-PACK EACH

Miller Lite, Blue Moon, Peroni, Leinenkugel's Seasonal

1 BOTTLE

Kim Crawford Sauvignon Blanc, Robert Mondavi Private Selection Pinot Noir



Specialty Cocktails



BLOODY MARY BAR BY EFFEN \$215

1 BOTTLE

Effen

1 BOTTLE

Spicy Bloody Mary Mix, Regular Bloody Mary Mix, Celery Sticks, Celery Salt, Fresh Lemons and Limes

ADD

8 Antipasti Skewers \$60



312 LIQUOR \$630

1 BOTTLE EACH

Effen, Makers Mark, Sipsmith Gin, Cruzan Light, El Tosoro

MORNING MIMOSAS \$195

2 BOTTLES

Chandon Brut

Orange Juice, Cranberry Juice,

Fruit Garnish



SOFT DRINKS

SOLD PER 6 PACK / EACH UNLESS NOTICED

SOFT DRINKS \$33

RC Cola
Diet Rite
Dr Pepper
Diet Dr Pepper
7UP
7UP Zero Sugar
Ginger Ale
A&W Root Beer
Lemonade
Sunkist Strawberry Lemonade

JUICE \$28

Cranberry Juice
Orange Juice

WATER & SPARKLING WATER

Deja Blue Water \$35
Core Water \$40
Polar Seltzer Lime \$35
Bai Strawberry Lemonade \$40
Bai Water Coconut Water \$40

KEURIG® HOT BEVERAGE SERVICE \$56

Served with Cream and Sweetener
Each order comes with 12 K-Cups
Regular
Decaf Coffee
Flavored Coffee / Assortment
Teas / Assortment
Hot Chocolate

PREMIUM HOT CHOCOLATE KIT \$64

Whipped Cream, Marshmallows,
Chocolate Shavings



BEER

SOLD PER 6 PACK / UNLESS NOTICE

AMERICAN LAGER \$48

Miller Lite
Miller High Life
Coors Light
Coors Banquet

HARD SELTZER \$62

Vizzy Hard Seltzer
Variety Pack
Topo Chico Hard Seltzer
Variety Pack
Simply Spiked Lemonade

CRAFT \$52

Blue Moon Belgian White
Leinenkugel's Seasonal
Revolution Anti-Hero
Goose Island 312
Beer Hug IPA

OTHER SELECTIONS \$30

Coors Edge Non Alcoholic
Red Bridge *Gluten Free*

IMPORT \$56

Peroni
Pilsner Urquell
Guinness
Modelo Especial



lite

SPIRITS & MIXERS

SOLD BY THE BOTTLE / UNLESS NOTICE

Spirits

VODKA

Effen \$150
Effen Cucumber \$150
Suntory Haku \$160

RUM

Cruzan Light \$100
Cruzan 9 Spiced \$100
Cruzan Single Barrel \$140

GIN

Suntory Roku \$100
Aviation American \$120
Sipsmith Gin \$140

TEQUILA

Hornitos Plata \$140
El Tesoro Blanco \$140
Casamigos \$150
Tres Generacion Plata \$150
Tres Generacion Anejo \$230
Don Julio 1942 \$800

COGNAC / BRANDY

Courvoisier Vs \$130

SCOTCH

Dewar's White Label \$110
Laphroaig 10 Year Single Malt \$150

WHISKEY / BOURBON

Jim Beam Original \$100
Makers Mark \$130
Suntory Toki \$135
Knob Creek Whiskey \$150
Basil Hayden Kentucky Whiskey \$175
Knob Creek Rye \$190

LIQUEUR

Bailey's Irish Cream \$90

Mixers

SOLD EACH \$30

Dry Vermouth
Sweet Vermouth
Bloody Mary Mix
Bloody Mary Mix Spicy
Margarita Mix
Sweet And Sour
Tonic Water 60oz
Club Soda 60oz
Ginger Ale per 6 pack \$33



Garnish Packages

GARNISH PACKAGE \$25

Lemons, Limes, Oranges,
Olives, Cherries

BLOODY MARY GARNISH PACKAGE \$30

Lemons, Limes, Celery
Salt, Celery Sticks, Pickles,
Olives, Worcestershire
Sauce, Tabasco

Prices subject to additional fees and taxes.

FEATURED WINES

SOLD BY THE BOTTLE

WOODBRIIDGE BY ROBERT MONDAVI

Chardonnay, California \$44

Merlot, California \$45

ROBERT MONDAVI PRIVATE SELECTION

Chardonnay, California \$65

Pinot Grigio, California \$65

Sauvignon Blanc, California \$65

Cabernet Sauvignon, California \$65

Pinot Noir, California \$65

Malbec, Argentina \$65



WINE

SOLD BY THE BOTTLE / UNLESS NOTICE

Alternatives Red Wine

CABERNET SAUVIGNON

Meiomi, California \$75

Fruit forward with flavors of black currant, minty herbs and dark red jammy fruits

Unshackled by The Prisoner Wine Co, *California* 85

Flavors of black stone fruit and dried herbs with aromas of plum and blackberries

Robert Mondavi Winery, Napa Valley \$105

Expressive and layered with rich, sweet black fruit and warm oak spice

MERLOT

The Velvet Devil By Charles Smith Wines, *Washington State* \$60

Dark fruit, cedar, tobacco and cassis

PINOT NOIR

Meiomi, California \$75

Bright fruit jam, notes of dark berries and toasted mocha

The Prisoner, Sonoma Coast \$130

Deep black cherry and blackberry notes with hints of toasty vanilla

ALTERNATIVE REDS

Saldo Red Blend, California \$90

Dark fruit with dried black berries, mixed spices and full bodied

The Prisoner Red Blend, Napa Valley \$ 135

Flavors of ripe raspberry, boysenberry, pomegranate and vanilla

Prices subject to additional fees and taxes.

WINE

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Alternative Whites & Rosé Wine

CHARDONNAY

Simi, Sonoma County \$75

Baked apple and pear, with a spritz of citrus and notes of crème brûlée

Robert Mondavi Winery, Napa Valley \$90

Sun ripened pineapple and lemon crème

PINOT GRIGIO

Ruffino Aqua Di Venus, Italy \$70

Bright flavors with notes of pineapple, white peach and tropical fruits

SAUVIGNON BLANC / CHENIN BLANC

Kim Crawford Marlborough, New Zealand \$70

Fresh and vibrant, with tropical fruits and citrus notes of grapefruit and lemon

Robert Mondavi Winery, Napa Valley \$80

Grapefruit, peach, hint of cucumber

Unshackled by The Prisoner Wine Co., *California* \$75

Notes of melon, peach, fresh citrus and tropical fruit

Saldo Chenin Blanc, California \$75

Flavors of pineapple and honey crisp apple with aromas of white peach and brown spice

ROSÉ

Meiomi Rosé, California \$60

Mouthwatering flavors of strawberry and watermelon with a cool minerality on the finish

Aqua Di Venus Rosé, Italy \$75

Complex floral notes, fresh and savory with notes of red cherry and citrus

SPARKLING /CHAMPAGNE

Ruffino Prosecco, Italy \$70

Crisp and clean with intense flavors of apples and peaches

Ruffino Rosé Prosecco, Italy \$75

Alluring flavors of strawberries with delicate hints of red berries

Chandon Brut Sparkling, California \$85

Veuve Clicquot Yellow Label Champagne, France \$175



SUITE SERVICE

Suite Information

As the exclusive caterer of Soldier Field, Aramark is committed to making your experience the finest it can be. Whether you are looking for traditional stadium fare or an elegant, full-service dining experience, you can count on us to deliver every time. Our menus showcase a variety of delicious packages for easy ordering or you can build your own menu with our a la carte items. Our chefs provide outstanding quality and presentation with a sincere concern for our environment. As part of our local and sustainable campaign, we seek local, organic and/or sustainable products and incorporate them within our selections wherever possible.

Please feel free to call our Suite Sales staff with your suggestions, requests or special needs. We are here to make your experience the best it can be!

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 \$200.00 per event. If you wish to have a private bartender, this service will include the opening and serving of all beverages; cost is \$200.00 per event.

Advanced Orders

CANCELLATIONS

No penalty charges will be assessed for suite orders canceled at least **THREE (3) BUSINESS DAYS** prior to the scheduled event date. Cancellations must be in writing and must be confirmed by the Suites Sales Office to be valid. Cancellations received after the deadline will be assessed a penalty charge of up to one hundred percent (100%) of the total order value, including all applicable administrative charges and taxes.

In the event of an official event cancellation prior to gates opening, penalty charges will not be assessed.

DEADLINES

Each event will have a suite catering deadline date that your order will need to be in by. After the deadline date, all orders will be subject to a limited day of event menu.

Delivery of Orders

ADVANCE ORDERS

To further enhance your suite experience, we offer progressive service to our suites. To ensure the freshest quality of our menu items, food will be delivered periodically between the time of your arrival and the official start time of the event. Once you're full on our delicious entrées and your sweet tooth kicks in, we have you covered with your dessert selections delivered during the second half of the event.

EVENT DAY ORDERS

Additional food and beverage items may be ordered during the event from your suite. Orders may be placed

from gate time until the second half of the event. Please note that these orders are intended to supplement your advanced order and should not replace it. An event day menu will be available in the suite with a full listing of the items offered on event days. Please allow up to forty five (45) minutes for delivery of any orders placed on game day.

VIP MENU SERVICES

Whether it be brunch, a birthday or a special event, In addition to our suite menu, we are glad to customize a menu for any occasion you are planning. Please reach out to us directly at sfsuitecatering@aramark.com and we would be happy to work with you on menu options.

Additional Charges

SERVICE CHARGE

As a service charge, customer shall pay an additional amount equal to eight percent (8%) of all food and beverage charges at an event, which shall be distributed to service employees as additional wages.

ADMINISTRATIVE CHARGE

Customer shall pay an administrative charge in an amount equal to twelve percent (12%) of all charges for food and beverage services at an event. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of service employees, and no portion of this administrative charge is distributed to employees.

TAXES

All items are subject to an eleven and three quarters percent (11.75%) City of Chicago tax; plus an additional three percent (3%) on carbonated non-alcoholic beverages.



Payment

METHODS OF PAYMENT

We require payment in full for your advanced order total at least THREE (3) BUSINESS DAYS prior to the rendering of any services. All balances must be settled in full by the close of the event for the final, post-event order total, including any event day orders and optional gratuities. We do not offer any type of post-game billing or invoicing.

CREDIT CARD

Credit card information to be used for your suite order may be submitted by completing the payment section of our 2023 order form by the order deadline. The credit card will be pre-authorized one business day prior. If your credit card is declined for authorization and alternative payment information cannot be secured, Aramark reserves the right to cancel your suite order in full at any time.

The Chicago Bears Prefer 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 \$15,000 payable via check to Aramark. As charges are made for food and beverage, deductions are made from the account. When the balance drops below \$2,000 you will be asked to replenish your account or provide a credit card for all future orders.

Disclaimer

SERVICE OF ALCOHOLIC BEVERAGES

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

1. Illinois Liquor Control Commission (ILCC) regulations prohibit any alcoholic beverages from being brought onto or removed from Soldier Field property. Illinois State Law prohibits the sale and/or consumption of alcoholic beverages by any person under the legal age of twenty-one (21). A valid picture I.D. is required for the purchase and/or consumption of alcohol.
2. Alcoholic beverages cannot be brought into Soldier Field.
3. Due to our Beverage Policy here at Soldier Field, we do not allow any leftover beverage(s) to be taken with you at the end of the event nor to be picked up afterwards.
4. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
5. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.

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 Suiteholder 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.

Year-Round Catering

Our facility is one of Chicago's premier meeting and special event venues. Soldier Field is a unique place to host your next organizational meeting.

We offer full and half day meeting packages, as well as pre-game functions. Corporate and holiday events, social gatherings, trade shows, galas, receptions and team-building exercises are just a few of the many types of special events that you can host at Soldier Field. Soldier Field is the perfect location for any occasion to impress your guests!

Additional Contact Information

**EXECUTIVE SUITE
SALES TEAM**

(312) 235-7367

SFSuiteCatering@aramark.com

