

CITIZENS BANK PARK

2017 Advanced Suite Menu

Aramark is committed to providing the highest standard of quality service. As the exclusive caterer of Citizens Bank Park, our menus offer a comprehensive selection of innovative culinary creations. All food is prepared and delivered fresh to your suite.

We look forward to taking care of all your catering needs and providing you with a memorable experience.

www.suitecatering.com



Packages

FIELDER'S CHOICE | \$675

Packages service approximately 16 guests

Roasted Peanuts in the Shell

Flash Crisp Yukon Gold Chips

House Made Onion Dip

Seasonal Fresh Fruit Display

Locally Sourced Fruits and Berries

Garden Salad

Mixed Field Greens, Romaine, Cucumbers,
Carrots, Red Onions, Tomatoes, Radishes
House Made Balsamic Vinaigrette

Beef Burger* Sliders

Mushrooms, Grilled Onions,
American Cheese, House Pickles,
Tomato Bistro Sauce
Potato Roll

16 Hour House Smoked BBQ Brisket

Arbol Pepper and Brown Sugar BBQ Sauce
House Pickles, Cole Slaw, Potato Roll

Philadelphia Cheesesteak

Chopped Steak, Sautéed Onions, Cheese Sauce
Seeded Roll

Hatfield All Beef Philly Franks

Sauerkraut, Diced Onions
Rolls

Mini Chocolate Covered Pretzels

Assorted Toppings

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



Price includes tax, administrative charge and \$25 gratuity.

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. However, please note that 7.75% of the total charges (food, beverage and the Administrative Charge, excluding taxes) is distributed to certain service employees as additional wages.

Additional nutrition information available upon request.
2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Price subject to change, all local taxes and fees apply.

Packages

BUILD YOUR OWN | \$811

Packages service approximately 16 guests

CHOOSE ONE

Seasoned Tortilla Chips

Tortilla Chips, Fresh Tomato Salsa

Roasted Peanuts in the Shell

Flash Crisp Yukon Gold Chips

Housemade Yukon Gold Chips
House Made Onion Dip

Red Pepper Chipotle Hummus

Hummus, Pita Chips

CHOOSE TWO

Artisan Cheeses

Brie, Bleu Cheese, Smoked Gouda,
Wisconsin Cheddar, Humboldt Fog Goat,
Chives, Dried Fruit, Candied Pecans
Assorted Crackers

Farmers Market Seasonal Crudités

Seasonal Vegetables,
House Made Buttermilk Ranch Dressing

Seasonal Fresh Fruit Display

Locally Sourced Fruits and Berries

CHOOSE ONE

Grilled Chicken Caesar Salad

Romaine, Herb Croutons, Shaved Parmesan
House Made Caesar Dressing

Buffalo Hot Wings

Celery, House Made Bleu Cheese Dressing

Spinach and Artichoke Dip

Crispy Pita Chips

CHOOSE TWO

Hatfield All Beef Philly Franks

Sauerkraut, Diced Onions, Rolls

Italian Roast Pork

Broccoli Rabe, Sharp Provolone,
Roasted Long Hots, Rustic Italian Rolls

Turkey BLT

Oven Roasted Turkey, Bacon, Lettuce,
Tomato, Citrus Black Pepper Aioli,
Butter Griddled Texas Toast

Beef Burger* Sliders

Mushrooms, Grilled Onions,
American Cheese, House Pickles,
Tomato Bistro Sauce, Potato Roll

CHOOSE TWO

Crispy Chicken Tenders

Honey Mustard

Philadelphia Cheesesteak

Chopped Steak, Sautéed Onions, Cheese Sauce
Seeded Roll

9th Street Hoagie

Imported Meats, Provolone Cheese, Lettuce,
Tomato, Shaved Red Onions, Extra Virgin Olive Oil,
Two Foot Hoagie Roll, Banana Peppers

Stromboli Sampler

Cheesesteak, Pepperoni, Spinach
Marinara Sauce

CHOOSE TWO

Pasta Salad

Potato Salad

Cole Slaw

Grilled Asparagus

CHOOSE ONE

Fresh Baked Cookies

Chocolate Chip, Sugar Cookies, Oatmeal Raisin

Gourmet Brownies

Double Chocolate, Double Chocolate Espresso
Double Chocolate Peanut Butter Cup
Double Chocolate with Ganache

CBP Cupcake

Vanilla, Salted Caramel, Cannoli

Ice Cream Sundae Bar

Vanilla and Chocolate, Cookies and Cream, Mint
Chocolate Chip, Assorted Toppings

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Packages

AROUND THE HORN | \$1071

Packages service approximately 16 guests

Seasoned Tortilla Chips

Tortilla Chips, Fresh Tomato Salsa

Seasonal Fresh Fruit Display

Locally Sourced Fruits and Berries

Artisan Cheeses

Brie, Bleu Cheese, Smoked Gouda,
Wisconsin Cheddar, Humboldt Fog Goat,
Chives, Dried Fruit, Candied Pecans
Assorted Crackers

Red Pepper Chipotle Hummus

Hummus, Pita Chips

Jumbo Shrimp

Bloody Mary Cocktail Sauce

Grilled Chicken Caesar Salad

Romaine, Herb Croutons, Shaved Parmesan
House Made Caesar Dressing

Stromboli Sampler

Cheesesteak, Pepperoni, Spinach
Marinara Sauce

Hatfield All Beef Philly Franks

Sauerkraut, Diced Onions, Rolls

Beef Burger* Sliders

Mushrooms, Grilled Onions
American Cheese, House Pickles
Tomato Bistro Sauce
Potato Roll

Crab Empanada

Cilantro Crema

Cole Slaw

Turkey BLT

Oven Roasted Turkey, Bacon, Lettuce, Tomato,
Citrus Black Pepper Aioli, Butter Griddled Texas Toast

Gourmet Brownies

Double Chocolate, Double Chocolate Espresso
Double Chocolate Peanut Butter Cup
Double Chocolate with Ganache

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Packages

FIT FOR LIFE | 435

Packages service approximately 8 guests

Roasted Peanuts in the Shell

Farmers Market Seasonal Crudités

Seasonal Vegetables, House Made Buttermilk Ranch Dressing

Seasonal Fresh Fruit Display

Locally Sourced Fruits and Berries

Artisan Cheeses

Brie, Bleu Cheese, Smoked Gouda,
Wisconsin Cheddar, Humboldt Fog Goat,
Chives, Dried Fruit, Candied Pecans
Assorted Crackers

Garden Salad

Mixed Field Greens, Romaine, Cucumbers,
Carrots, Red Onions, Tomatoes, Radishes
House Made Balsamic Vinaigrette

Vegetarian Sandwich

Fresh Mozzarella, Sliced Tomatoes, Arugula,
Pesto Aioli, Ciabatta Roll

THE WEEKENDER | 239

Packages service approximately 8 guests

Seasons Cheese Trio Pizza

Crispy Chicken Tenders

Honey Mustard

Choose One Below

Fresh Popped Popcorn

Peanuts in the Shell

Choose One Below

Fresh Baked Cookies

Chocolate Chip, Sugar and Oatmeal Raisin

Seasonal Fresh Fruit Display

Locally Sourced Fruits and Berries

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A la Carte

SNACKS

Fresh Popped Popcorn

\$18

120 cal per 1 oz serving

Roasted Peanuts in the Shell

\$21

160 cal per 1 oz serving

Federal Soft Pretzels

\$25

300 cal each

Seasoned Tortilla Chips

\$25

Tortilla Chips - 210 cal per 1.5 oz serving

Fresh Tomato Salsa - 10 cal per 1 oz serving

Flash Crisp Yukon Gold Chips

\$22

Housemade Yukon Gold Chips - 110 cal per 1.5 oz serving

House Made Onion Dip - 120 cal per 1 oz serving

Red Pepper Chipotle Hummus

\$23

Hummus - 120 cal per 3 oz serving

Pita Chips - 80 cal per 1 oz serving

Herr's Caramel Corn

\$20

110 cal per 5 oz serving

CHILLED PLATTERS

Farmers Market Seasonal Crudités

\$55

5 - 10 cal per 1 oz serving

Carrots, Celery, Cucumber, Yellow Peppers

Red Bell Peppers, Watermelon Radish

Yellow Squash, Zucchini

House Made Ranch Dressing - 140 cal per 1.5 oz serving

Seasonal Fresh Fruit Display

\$55

10 - 15 cal per 1 oz serving

Blueberries, Cantaloupe, Honeydew

Oranges, Pineapple, Strawberries, Watermelon

Artisan Cheeses

\$65

45-80 cal per .5 oz serving

Brie, Bleu Cheese, Humboldt Fog Goat, Smoked Gouda

Wisconsin Cheddar, Chives, Candied Pecans, Dried

Apricots, Dried Cranberries

Assorted Crackers - 210 cal per 2 oz serving

Jumbo Shrimp

\$125

80 cal per 4.6 oz serving

Shrimp

Bloody Mary Cocktail Sauce - 25 cal per 1 oz serving

Lemon - 5 cal per .5 oz serving

Mediterranean Platter

\$85

5 - 70 cal per 1 oz serving

Citrus Ricotta Cheese, Red Pepper Chipotle Hummus,

Babaganoush, Marinated Olives, Pickled Vegetables,

Spicy Harissa Paste

Seasoned Pita Chips - 150 cal per 1.4 oz serving

Charcuterie

\$75

20 - 100 cal per 1 oz serving

Prosciutto, Genoa Salami, Porketta,

Sopressat, Marinated Olives,

Dried Apricots, Creole Mustard,

Gherkins, Spicy Harissa Paste

Cracker Basket - 210 cal per 2 oz serving

Sushi* and Maki* Display

\$110

30 - 70 cal per piece

California Roll, Crunchy Eel Roll, Dragon

Roll, Salmon Nigiri, Shrimp Nigiri, Spicy Tuna

Roll, Yellow Tail Scallion Roll

Pickled Ginger - 10 cal per .5 oz serving

Soy Sauce - 70 cal per 1.1 oz serving

Wasabi - 10 cal per .5 oz serving



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A la Carte

HOT APPETIZERS

Crispy Chicken Tenders

\$70

820 cal per 10 oz serving

Buffalo Hot Wings

\$70

890 cal per 12 oz serving

Celery - 5 cal per 1 oz serving

House Made Bleu Cheese Dressing - 70 cal per .6 oz serving

Spinach and Artichoke Dip

\$68

900 cal per 12.9 oz serving

Crispy Pita Chips - 90 cal per 1.1 oz serving

Crab Empanada

\$90

160 cal per 2.9 oz serving

Cilantro Crema - 30 cal per 1 oz serving

Pork Belly Flatbread

\$70

Brie, Roasted Pearl Onions, Wilted Arugula,

Bacon Lardons, Pomegranate Glaze

380 cal per 4 oz serving

Chickie's and Pete's Fries

\$30

860 cal per 11.4 oz serving

SALADS

Grilled Chicken Caesar Salad

\$58

280 cal per 7.1 oz serving

Romaine, Herb Croutons, Shaved Parmesan

House Made Caesar Dressing - 150 calories per 1 oz serving

Garden Salad

\$56

20 cal per 2.7 oz serving

Mixed Field Greens, Romaine, Cucumbers,

Carrots, Red Onions, Tomatoes, Radishes

House Made Balsamic Vinaigrette - 190 calories per 1 oz serving

Smoked Scallop Salad

\$80

180 cal per 4.5 oz serving

Sundried Tomatoes, Mandarin Oranges

Roasted Shallots, Arugula

Citrus Vinaigrette - 100 cal per 1 oz serving



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A la Carte

SANDWICHES

Turkey BLT

\$85

460 cal per 7.7 oz serving

Oven Roasted Turkey, Bacon, Lettuce, Tomato,

Citrus Black Pepper Aioli, Butter Griddled Texas Toast

Vegetarian Sandwich

\$65

330 cal per 5.3 oz serving

Fresh Mozzarella, Sliced Tomatoes, Arugula,

Pesto Aioli, Ciabatta Roll

9th Street Hoagie

\$78

330 cal per 8.7 oz serving

Imported Meats, Provolone Cheese, Lettuce,

Tomato, Shaved Red Onions, Extra Virgin Olive Oil,

Two Foot Hoagie Roll

Banana Peppers – 5 cal per .5 oz serving

Primo Turkey Diablo

\$90

580 cal per 14.1 oz serving

Turkey Breast, Hot Pepper Cheese, Blend of Spices,

Lettuce, Tomatoes, Onions, Roll

PIZZA & STROMBOLI

Seasons Cheese Trio Pizza

\$30

160 cal per slice/8 slices

Zesty Sauce, Mozzarella, Provolone, Romano

Seasons Pepperoni Pizza

\$34

180 cal per slice/8 slices

Classic Cheese Trio Pizza Topped with Pepperoni

Seasons Vegetable Pizza

\$32

170 cal per slice/8 slices

Classic Cheese Trio Pizza Topped with Mushrooms,

Peppers and Onions

Stromboli Sampler

\$59

Cheesesteak - 280 cal per 4 oz serving

Pepperoni - 330 cal per 4 oz serving

Spinach - 270 cal per 4 oz serving

Marinara Sauce - 10 cal per 1 oz serving

Gluten Free Pizza

\$20

180 cal per slice/4 slices



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A la Carte

BALLPARK FAVORITES

Hatfield All Beef Philly Franks

\$70

220 cal each 2.6 oz serving

Sauerkraut - 5 cal per .5 oz serving

Diced Onions - 5 cal per .5 oz serving

Rolls - 150 cal per roll

Philadelphia Cheesesteak

\$83

450 cal each 11.5 oz serving

Chopped Steak, Sautéed Onions,

Cheese Sauce

Seeded Roll

Italian Roast Pork

\$85

Broccoli Rabe, Sharp Provolone,

Roasted Long Hots

440 cal per 17.8 oz serving

Provolone Cheese - 50 cal per .5 oz serving

Rustic Italian Rolls

180 cal per roll

16 Hour House Smoked BBQ Brisket

\$90

Arbol Pepper and Brown Sugar BBQ Sauce

360 cal per 5 oz serving

House Pickles - 5 cal per 1 oz serving

Cole Slaw - 130 cal per 3.5 oz serving

Potato Roll - 100 cal per roll

Chicken Cutlet

\$85

470 cal per 8.3 oz serving

Sharp Provolone - 50 cal per slice

Broccoli Rabe & Roasted Peppers - 15 cal per 2 oz serving

Roasted Garlic Lemon Aioli - 170 cal per 1 oz serving

Seeded Italian Roll - 180 cal per roll

Beef Burger* Sliders

\$75

190 cal per 4.5 oz serving

Mushrooms & Grilled Onions - 25 cal per 1 oz serving

American Cheese - 45 cal per .5 oz serving

House Pickles - 5 cal per 1 oz serving

Tomato Bistro Sauce - 30 cal per .6 oz serving

Potato Roll - 70 cal per roll

Char Grilled Black Bean Burger

\$75

110 calories per 3.4 oz serving

Lettuce, Tomatoes, Onions - 5 - 10 cal per 1 oz serving

American Cheese - 40 cal per .4 oz serving

Cheddar Cheese - 80 cal per .7 oz serving

House Pickles - 5 cal per 1 oz serving

Roll - 150 cal per roll

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ENTREES

Whole Hickory

Smoked Chicken

\$75

Natural Jus

290 cal per 7 oz serving

BBQ Ribs

\$85

House Made Sauce

810 cal per 12.6 oz serving

SIDES

Potato Salad

\$30

120 cal per 3.2 oz serving

Grilled Asparagus

\$30

50 cal per 2.3 oz serving

Quinoa Salad

\$30

590 cal per 7 oz serving

Roasted Fingerling

Potatoes

\$30

140 cal per 3.4 oz serving

Cole Slaw

\$30

140 cal per 3.5 oz serving

Pasta Salad

\$30

330 cal per 3 oz serving

Desserts

DESSERT

Fresh Baked Cookies

\$37

180 - 190 cal per 1.5 oz serving

Chocolate Chip, Sugar, Oatmeal Raisin

Gourmet Brownies

\$47

220 - 280 cal per 2 oz serving

Double Chocolate, Double Chocolate Espresso,

Double Chocolate Peanut Butter Cup,

Double Chocolate with Ganache

CBP Cupcakes

\$36

550 - 880 cal each

Vanilla, Salted Caramel, Cannoli

Rita's Water Ice

\$26

260 - 320 cal per 3.5 oz serving

Ice Cream Sundae Bar

\$50

140 - 150 cal per 4 oz serving

Vanilla and Chocolate, Cookies and Cream,

Mint Chocolate Chip

Assorted Toppings

Jimmies - 50 cal per .5 oz serving

Chocolate Sauce - 40 cal per .5 oz serving

Cherries - 5 cal per 1 oz serving

Souvenir Tastykake Tin

\$37

270 - 400 cal per package

Butterscotch Krimpets, Chocolate Cupcakes,

Peanut Butter Kandy Kakes

Mini Chocolate Covered Pretzels

\$35

Chocolate - 40 cal per .3 oz serving

Yogurt - 40 cal per .3 oz serving

Chocolate Candy Coated - 40 cal per .3 oz serving

Suite Candy Basket

\$38

Chocolate Teenies - 130 cal per 1 oz serving

Fruit Starlight - 60 cal per .5 oz serving

Goldenberg's Peanut Chew - 70 cal per .5 oz serving

Saltwater Taffy - 50 cal per .5 oz serving

Sourpatch Kids - 90 cal per 1 oz serving

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Beverage Packages

BEVERAGE PACKAGES

The Farm Team

268.27

One Six Pack Each Coke and Diet Coke
Two Six Packs Dasani Water
One Six Pack Budweiser
One Six Pack Coors Light
Two Six Packs Yuengling Traditional Lager

Starting Line Up

369.25

One Six Pack Each Coke and Diet Coke
Two Six Packs Dasani Water
One Six Pack Each Budweiser, Coors Light,
Yuengling Traditional Lager and Amstel Light
One Bottle each Beringer Cabernet and
Chardonnay

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beverage and the Administrative Charge, excluding taxes) is
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Aramark personnel must dispense all alcoholic beverages. Ask your suite administrator
for a full list of our top shelf spirits and we will be happy to stock your suite with the
brand of your choice.

SPIRITS BEVERAGE PACKAGES



Tito's All American Lemonade

109.97

One Bottle Tito's
Handmade Vodka
One Six Pack Turkey Hill
Lemonade
Lemon

The Highball

94.80

One Bottle
Jim Beam Bourbon
One Six Pack
Ginger Ale
Lemon



Cuba Libre

88.33

One Bottle
Bacardi Superior
One Six Pack
Coca Cola
Lime



Limonada

102.15

One Bottle
Sauza Tequila
One Six Pack
Turkey Hill
Lemonade

White Label With Sprite And Lemon

117.81

One Bottle Dewar's
White Label
One Six Pack Sprite
Lemon



Beverages

	Cal	Price
Soft Beverage		
Coke	150	\$19.50
Diet Coke	0	\$19.50
Sprite	150	\$19.50
Barq's Root Beer	150	\$19.50
Ginger Beer - 8.4 oz	100	\$19.50



Mixers		
Ginger Ale	120	\$19.50
Tonic	120	\$19.50
Club	0	\$19.50

Juices - 10 oz		
Cranberry	200	\$18.00
Orange	140	\$18.00

Turkey Hill - 18.5 oz		
Ice Tea	180	\$18.50
Diet Green Tea	0	\$18.50
Lemonade	240	\$18.50

Water - 20 oz		
Dasani	0	\$18.50



Keurig K-Cups		
Coffee 12 individual K-cups		
Choose Regular, Decaf, French Vanilla,		
And hot chocolate when in season		
	0	\$36.00
Tea 4 individual K-cups		
	0	\$12.00

DOMESTIC BEER

\$35.00

Budweiser	150 cal each
Bud Light	100 cal each
Coors Light	110 cal each
Miller Lite	100 cal each
Michelob Ultra	100 cal each
O'Doul's N/A	70 cal each
Yuengling	
Traditional Lager	140 cal each
Yuengling	
Lager Light	99 cal each



PREMIUM BEER

\$37.00

Amstel Light	100 cal each
Blue Moon	170 cal each
Corona	150 cal each
Corona Light	100 cal each
Guinness 14.9 oz	150 cal each
Heineken	140 cal each
Red Bridge	
Gluten Free	130 cal each
Stella Artois	
14.9 oz	150 cal each

CRAFT BEER

\$39.00

Dog Fish Head	180 cal each
Flying Fish	170 cal each
Goose Island	220 cal each
Sam Adams	170 cal each
Shock Top	170 cal each
Victory	200 cal each



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Canned beverage is priced by the six pack. All canned beverage is 12 oz unless specified.

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Beverages

WINE

ESTD  1876

BERINGER. VINEYARDS

Beringer House Wine

\$39.00

150 cal per 6 oz serving

Cabernet, Chardonnay, Merlot, Moscato,
Pinot Grigio, Sauvignon Blanc, White Zinfandel

Sparkling and White Wine

140 - 290 cal per 6 oz serving

Brut Sparkling,
Moet Chandon
\$73.50

Chardonnay,
Beringer Founders'
\$45.00

Pinot Grigio, Ecco Domani
\$37.50

Pinot Grigio,
Santa Margarita
\$73.50

Sauvignon Blanc,
Kim Crawford
\$63.00

Red Wine

120 - 160 cal per 6 oz serving



Cabernet
Sauvignon,
Beringer Founders'
\$45.00

Merlot,
Beringer Founders'
\$45.00

Red Blend,
Z. Alexander Brown
\$65

Pinot Noir,
Beringer Founders'
\$45.00

Sangria,
Chaddsford
Sangri La
\$35.00

Wine is priced per 750 ml bottle.

LIQUOR SELECTIONS

Vodka

60 cal per 1 oz serving

Grey Goose
\$78.75

Pinnacle
\$42.00

Tito's
Handmade
\$60.00

Rum

60 cal per 1 oz serving

Bacardi
\$47.25

Captain
Morgan
\$53.50

Gin

60 cal per 1 oz serving

Bombay
Dry Gin
\$66.00

Bombay
Sapphire
\$87.00

Scotch and Whiskey

60 cal per 1 oz serving

Dewar's
White Label
\$71.50

Grant's
\$50.50

Jim Beam
Bourbon
\$50.50

Jim Beam
Apple Bourbon
\$50.50

Tequila

80 cal per 1 oz serving

Sauza Gold Tequila
\$52.50

Unless noted, Spirits are priced
per 750 ml bottle.

CORDIALS AND COGNAC

60-110 cal per 1 oz serving

Bailey's
\$65.00

DeKuyper 03
Orange
\$84.00

DeKuyper Apple
\$36.75

DiSaronno
Amaretto
\$61.00

Grand Marnier
\$84.00

Hennessy
VS Cognac
\$78.75

Kahlua
\$61.00

Martini and Rossi
Vermouth
\$26.25

Southern
Comfort
\$47.25

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beverages. Ask your suite administrator for a full list of
our top shelf spirits and we will be happy to stock your
suite with the brand of your choice.



POLICIES

SUITE INFORMATION

As the exclusive caterer of Citizens Bank Park, Aramark is committed to making your experience the finest it can be as we welcome you to the home of the Philadelphia Phillies.

Please feel free to call our suite catering sales staff with your requests or special needs.

HOW TO ORDER

ORDER ONLINE

www.suitecatering.com

Citizens Bank Park

Event Day Menu cannot be viewed day of game.

Please call 267-570-2345 for username and password.

ORDER BY EMAIL

Email your order forms to:

Donna Coleman

Coleman-Donna@Aramark.com

ORDER BY FAX

Complete all forms and return to:

267-570-2340

Attention: Suite Catering Department

ADVANCED ORDER SCHEDULE

Game Day	Order Due By 3 pm
Monday	Friday
Tuesday	Friday
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Saturday & Sunday	Thursday

Advanced ordering provides you with the opportunity to order from a menu that features more variety than our standard Event Day Menu. Additionally, special requests can be easily accommodated.

The Advanced Menu can no longer be viewed from the online system after 3:00pm on the day the order is due. Orders submitted after the advanced ordering deadline will have the Event Day Menu available for menu selections. The Event Day Menu cannot be viewed on the day of the event.

All advanced orders must be placed 48 hours prior to your game date. We will still accept orders placed after the order deadline however, these orders will be taken from the selections available on our Event Day Menu and subject to Event Day Menu pricing.

EVENT DAY ORDERING

Additional food and beverage items may be ordered the day of the game from your suite from the time gates open until the 5th inning. Orders may be placed through your suite attendant or by contacting the suite catering office using the phone in the suite dialing extension 2345. Please note that event day reorders are intended to supplement your advance order. Event day ordering is provided as a convenience for guests to have more food available in addition to your existing pre event order. An Event Day Menu will be available in the suite with limited selections from the Advanced Menu. Please allow up to 45 minutes for delivery of any reorders placed on game day.

For further assistance please contact

Mary Kay Ley
Suite Catering Manager
267-570-2344
Ley-Mary@Aramark.com

Donna Coleman
Suite Administrator
267-570-2345
Coleman-Donna@Aramark.com

PAYMENT

Aramark at Citizens Bank Park offers three payment options - credit card, escrow and pre-payment. All suite holders will be required to provide a credit card kept on file for the season. Advance payment is required for all events.

Credit Card

Aramark accepts VISA, MasterCard, American Express and Discover. You may designate a specific charge account to remain on file in the Aramark suite catering office. This card will be used for advanced, event day and restock charges.

Escrow Account

An escrow account can be established with a minimum deposit of \$20,000. All advanced, event day and restock charges will be debited from this account. When the balance nears depletion you will be notified and asked to replenish the funds. If your escrow account is depleted before payment to replenish is received we will charge the credit card on file until the escrow account is funded.

Pre-Payment - Check

Payment made by check must be received at least seven (7) business days prior to the event. Please advise your guests that they are responsible for any additional charges should they opt to order in addition to the advanced order.

Please mail checks to:

Aramark - Citizens Bank Park
Attention: Suite Catering
One Citizens Bank Way
Philadelphia, PA 19148

Authorized Signer

It is Aramark's policy that only authorized signers, designated by the suite holder, are allowed to charge additional food and beverage during an event to the suite holder's account. If no authorized signer is present during the event the guest will not be permitted to charge purchases to the suite holder account.

CANCELLATION

If you need to cancel an order, we ask that you do so at least 24 hours prior to the event. Due to preparation costs, suite holders will be charged for orders not cancelled prior to the 24 hour period at the rate of 50% of the total food order and 100% of the private attendant fee, if applicable. If an event is cancelled by the Phillies after gates have opened, all orders will be completed and billed as usual.

Weather Related Cancellations

No charge will be assessed to the suite holders if the game is cancelled due to weather prior to gates being opened at Citizens Bank Park, which typically occurs two hours prior to game time.

ADMINISTRATIVE CHARGES AND TAXES

All food and beverage items are subject to all applicable taxes and a taxable 20% administrative charge.

Administrative Charge

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. However, please note that 7.75% of the total charges (food, beverage and the Administrative Charge, excluding taxes) is distributed to certain service employees as additional wages.

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.

ADDITIONAL SERVICES

Personalized Service

A suite attendant will be assigned to your suite to deliver food and beverage, take additional orders and assist in maintaining your suite. Should you desire a dedicated suite attendant to remain exclusively in your suite, please contact the suite catering office and allow 48 hours notice to ensure your request can be accommodated. The cost for a private attendant is \$95 per event. The private attendant fee is not intended to be a tip, gratuity or service charge for the benefit of employees and no portion of this fee is distributed to employees.

Service Upgrades

Contact the suite catering office for the perfect enhancement for impressing important guests. We offer china, flowers and celebration cakes as well as party balloons and special announcements. Please provide 48 – 72 hours notice.

BEVERAGE SERVICE

Alcohol Policy

Pennsylvania law prohibits the consumption of alcohol by any person under the age of 21. Aramark is the only licensee authorized to sell or service liquor, beer and wine at Citizens Bank Park. It is the responsibility of the suite owner to ensure that no minors or intoxicated persons consume alcoholic beverages. Management reserves the right to discontinue service of alcoholic beverages at any time to an individual or group. Alcoholic beverages may not be removed from the premises. For suites without a par restocking agreement, 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; credit will not be given for any such items.

Beverage Par

It is our recommendation that each regular season suite holder establish a standard (par) beverage inventory level. There is no minimum amount needed to establish a par bar and you may alter your par bar at any time. Beverages will be re-inventoried at the end of the event, to determine the amount that had been consumed. Restocking to the par level will appear on a separate summary and billed at the conclusion of the event.

Liquor Cabinets and Refrigerators

Each suite contains a private liquor cabinet and two refrigerators. Requests to have the liquor cabinet or refrigerator opened or closed must be indicated on the ordering form or through written communication to the suite catering office.

GENERAL INFORMATION

Food and Beverage Delivery

For advanced orders, beverage, snacks, appetizers and standard game day fare will be delivered to your suite prior to your arrival when gates are opened. All other menu items will be delivered using our progressive service. Please allow up to 45 minutes for event day orders to be delivered.

Calorie and Nutritional Information

The calorie and nutrition information provided is for individual servings, not the total number of servings on each tray, because serving styles e.g. trays/ bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

Hours of Operation

A suite catering representative will be available during regular business hours to process orders. During the event, please contact your suite attendant, suite supervisor or use the in suite telephone to contact the suite catering office at 2345.

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 suite prior to, during or following the event. Aramark cannot assume responsibility for personal property or equipment brought into the suite and event areas.