



SOLDIER FIELD

SUITE MENU 2016





EXPERIENCE

WE WELCOME YOU TO THE 2016 PNC SUITES MENU!

As the exclusive caterers at Soldier Field Stadium, 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 has created a menu to enhance your stay at Soldier Field with variety in both a la carte and package 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 delivered during the 2nd half of the event.

**We look forward to providing you with an enjoyable and truly memorable experience.
Thank you for allowing us to serve you!**



FAN FAVORITES

800.00 | All selections serve approximately 12 guests



POPCORN

Bottomless, Freshly Popped served with Two Souvenir Buckets

FLASH CRISP YUKON GOLD CHIPS

House Made Caramelized Sweet Onion Dip



ARTISAN CHEESE PLATTER

Grapes, Candied Pecans, Dried Cranberries, Assorted Crackers



FARM FRESH FRUIT PLATTER

Melons, Pineapple, Grapes, Oranges, Seasonal Berries



SMOKED CHICKEN COBB SALAD

House Smoked Chicken Breast, Romaine, Bacon Bits, Grape Tomatoes, Hard Boiled Eggs, Thousand Island and Blue Cheese Dressing

ANTIPASTI SELECTION

Cured Meats, Herb Marinated Fresh Mozzarella, Mixed Olives, Crostini

CLASSIC CHICAGO HOT DOGS

Vienna Beef Dogs, Steamed Poppy Seed Buns, Stadium Mustard, Sports Peppers, Pickle Spears, Tomatoes, Neon Relish, Diced Onion, Celery Salt

MUSHROOM BURGER*

Beef Patty topped with Sautéed Mushrooms and Melted Swiss Cheese

CRISPY CHICKEN TENDERS

BBQ, Buttermilk Ranch, Honey Mustard



BROWNIES AND BLONDIES

Chocolate Chunk Brownie and Butterscotch Walnut Blondies

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



PILSEN DISTRICT SEASONED TORTILLA CHIPS

Fresh Tomato Salsa, Salsa Verde, Guacamole
45.00



FARMERS MARKET SEASONAL CRUDITÉS

Carrots, Peppers, English Cucumber, Broccoli, Buttermilk Ranch
60.00

BEER AND WINE PACKAGE

12 each: Miller Lite, Blue Moon, Heineken, Corona
1 bottle each: Chateau St. Jean Chardonnay, MacMurray Ranch Pinot Noir
475.00



CLASSIC CHAMPIONS

1,000.00 | All selections serve approximately 12 guests



POPCORN

Bottomless, Freshly Popped served with Two Souvenir Buckets



PILSEN DISTRICT SEASONED TORTILLA CHIPS

Fresh Tomato Salsa, Salsa Verde, Guacamole



ARTISAN CHEESE PLATTER

Grapes, Candied Pecans, Dried Fruit



FARM FRESH FRUIT PLATTER

Melons, Pineapple, Grapes, Oranges, Seasonal Berries



CAESAR SALAD

Romaine, Herb Croûtons, Shaved Parmesan, Caesar Dressing

ANTIPASTI SELECTION

Cured Meats, Herb Marinated Fresh Mozzarella, Mixed Olives, Crostini

CLASSIC CHICAGO HOT DOGS

Vienna Beef Dogs, Steamed Poppy Seed Buns, Stadium Mustard, Sports Peppers, Pickle Spears, Tomatoes, Neon Relish, Diced Onion, Celery Salt



BUFFALO HOT WINGS

Spicy Buffalo Sauce, Celery Sticks, Blue Cheese Dressing

ALL AMERICAN BACON CHEESEBURGER*

Applewood Smoked Bacon, Classic American Cheese, Lettuce, Tomato, Onion



GIANT CHOCOLATE CHIP COOKIES

Oven Baked with Jumbo Chocolate Chips

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

CLASSIC ITALIAN HERO

Prosciutto, Salami, Ham, Provolone, Roasted Bell Pepper, Pesto, Shaved Red Onions, Tomatoes
130.00

BEGGARS PIZZA PEPPERONI DEEP DISH

Marinara, Pepperoni and Mozzarella
75.00

BEER AND WINE PACKAGE

12 each: Miller Lite, Blue Moon, Heineken, Corona
1 bottle each: Chateau St. Jean Chardonnay, MacMurray Ranch Pinot Noir
475.00

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



VEGETARIAN



GLUTEN FRIENDLY



COUNTY

BARBEQUE

1,100.00 | All selections serve approximately 12 guests

SMOKED BACON SLIDERS

Arugula, Thick Cut Bacon, Oven Roasted Tomato, Mayo

CHILLED GRILLED SHRIMP

Rufus Teague's Touch of Heat BBQ Sauce

PULLED SMOKED PORK SLIDERS

Carolina BBQ Sauce

HOUSE SMOKED SLICED BRISKET

Spicy BBQ Sauce

ST. LOUIS SPARE RIBS

House Sweet and Tangy BBQ Sauce

CORN PUDDING

Baked Corn Bread and Creamed Corn

MAC N' CHEESE

Rotini Pasta and Cheddar Cheese Sauce

FLASH CRISP YUKON GOLD CHIPS

House Made Caramelized Sweet Onion Dip

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

CLASSIC CHICAGO HOT DOGS

Vienna Beef Dogs, Steamed Poppy Seed Buns, Stadium Mustard, Sports Peppers, Pickle Spears, Tomatoes, Neon Relish, Diced Onion, Celery Salt
105.00

SUSHI AND MAKI DISPLAY*

Chef's Selection of Sushi Assortment, Wasabi, Pickled Ginger, Soy Sauce
315.00

BEER AND WINE PACKAGE

12 each: Miller Lite, Blue Moon, Heineken, Corona
1 bottle each: Chateau St. Jean Chardonnay, MacMurray Ranch Pinot Noir
475.00

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



TASTE OF CHICAGO

1,300.00 | All selections serve approximately 12 guests

V NUTS ON CLARK POPCORN

Cheese, Caramel, Chicago Mix

FLASH CRISP YUKON GOLD CHIPS

House Made Caramelized Sweet Onion Dip

V ARTISAN CHEESE PLATTER

Grapes, Candied Pecans, Dried Cranberries, Assorted Crackers

V GF FARM FRESH FRUIT PLATTER

Melons, Pineapple, Grapes, Oranges, Seasonal Berries

ANTIPASTI SELECTION

Cured Meats, Herb Marinated Fresh Mozzarella, Mixed Olives, Crostini

CHICAGO CHOPPED SALAD

Romaine, Crispy Prosciutto, Green Onion, Ditalini, Blue Cheese Crumbles, Grape Tomatoes, Classic Herb Dressing

BOBAK'S SAUSAGE SAMPLER

A mixed assortment of Brats, Smoked Polish, Sweet Italian Sausage, Sweet Onions and Sautéed Peppers, Sauerkraut, Mustard, Soft Rolls

V SMOKED GOUDA MAC AND CHEESE

Three Cheese Crust

TAYLOR STREET ITALIAN BEEF

Thinly Sliced Roast Beef, Giardineira, Signature Roll

V BEGGARS PIZZA CHEESE DEEP DISH

Mozzarella, Sauce

V ELI'S CLASSIC CHEESECAKE

Mixed Berry Sauce

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

CHICKEN QUESADILLA

Grilled Chicken, Chihuahua Cheese, Salsa, Sour Cream
90.00

FULTON MARKET BEEF TENDERLOIN*

Oven Roasted Marble Potatoes with Bacon, Peppercorn
Demi-Glace, Horseradish Cream, Ciabatta Rolls
335.00

MIMOSA PACKAGE

2 bottles of: Veuve Clicquot Champagne, 12 pack of
Orange Juice, served with Champagne Flutes
275.00

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



ASSORTED SNACKS

All selections serve approximately 12 guests.

V GF POPCORN

Bottomless, Freshly Popped served with Two Souvenir Buckets
45.00

V GF PEANUTS IN THE SHELL

Jumbo Roasted Fan Favorites
30.00

V PRETZELS AND MUSTARDS

Warm Sea Salt Coated Soft Pretzels, Spicy Brown Mustard, Whole Grain Mustard, Beer Cheese Fondue
40.00

V GF PILSEN DISTRICT SEASONED TORTILLA CHIPS

Fresh Tomato Salsa, Salsa Verde, Guacamole
45.00

FLASH CRISP YUKON GOLD CHIPS

House Made Caramelized Sweet Onion Dip
40.00

V SWEET CANDY BASKET

Assorted Stadium Candy Favorites
65.00

V NUTS ON CLARK POPCORN

Cheese, Caramel & Chicago Mix
65.00

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



HOT APPETIZERS

All selections serve approximately 12 guests.

MARYLAND STYLE CRAB CAKES

Pan-seared Lump Crab, Sweet Bell Peppers, Lemon Caper Remoulade
320.00

GF BUFFALO HOT WINGS

Spicy Buffalo Sauce, Celery Sticks, Blue Cheese Dressing
135.00

WING TRIO

Wings Tossed in a Trio of Sauces: BBQ, Sweet Chili & Teriyaki with Celery Sticks
160.00

CRISPY CHICKEN TENDERS

BBQ, Buttermilk Ranch, Honey Mustard
110.00

SMOKED GOUDA MAC & CHEESE

Creamy Gouda, Cavatappi, Three Cheese Crust
65.00

V CHICKEN QUESADILLA

Grilled Chicken, Chihuahua Cheese, Salsa, Sour Cream
90.00

Cheese Quesadillas available upon request



CHILLED PLATTERS

All selections serve approximately 12 guests.

V GF FARMERS MARKET SEASONAL CRUDITÉS

Carrots, Peppers, English Cucumber, Broccoli, Buttermilk Ranch
60.00

V GF FARM FRESH FRUIT PLATTER

Melons, Pineapple, Grapes, Oranges, Seasonal Berries
90.00

V ARTISAN CHEESE PLATTER

Grapes, Candied Pecans, Dried Cranberries, Assorted Crackers
120.00

ANTIPASTI SELECTION

Cured Meats, Herb Marinated Fresh Mozzarella, Mixed Olives, Crostini
135.00

SUSHI AND MAKI DISPLAY*

Chef's Selection of Sushi Assortment, Wasabi, Pickled Ginger, Soy Sauce
315.00

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



SANDWICHES

All selections serve approximately 12 guests.

CLASSIC ITALIAN HERO

Prosciutto, Salami, Ham, Provolone, Roasted Bell Pepper, Pesto, Shaved Red Onions, Tomatoes
130.00

V GRILLED PORTOBELLO

Balsamic Marinate Portobello, Fresh Goat Cheese, Arugula, Tomato on Seven Grain Bread
120.00

ROAST ANGUS SIRLOIN*

Horseradish Cream, Arugula and Caramelized Onions
135.00

GRILLED CHICKEN SANDWICH

Chicken Breast, Provolone, Sliced Tomatoes, Kale Slaw, Lemon Aioli
125.00

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



ENTRÉE SALADS

All selections serve approximately 12 guests.

GF SMOKED CHICKEN COBB SALAD

House Smoked Chicken Breast, Romaine, Bacon Bits, Grape Tomatoes, Hard Boiled Eggs, Thousand Island and Blue Cheese Dressing
110.00

CHICAGO CHOPPED SALAD

Romaine, Crispy Prosciutto, Green Onion, Ditalini, Blue Cheese Crumbles, Grape Tomatoes, Classic Herb Dressing
90.00

V GF GARDEN SALAD

Mixed Baby Greens, Julienne Bell Peppers, Yellow Squash, English Cucumber, Grape Tomatoes, Buttermilk Ranch
80.00

V CAESAR SALAD

Romaine, Herb Croûtons, Shaved Parmesan, Caesar Dressing
95.00

GF Add Grilled Chicken to any Entrée Salad
20.00

GF Add Shrimp to any Entrée Salad
50.00



SIGNATURE ENTRÉES

OVEN ROASTED CHICKEN BREAST

Herb Marinated Yukon Gold Mashed Potatoes, Green Beans, Natural Thyme Jus
180.00

GF PAN-SEARED ATLANTIC SALMON*

Herb Potato Hash, Sautéed Spinach, Oven Roasted Tomatoes
175.00

GF BRAISED BEEF SHORT RIBS

Yukon Gold Mashed Potato, Roasted Brussels Sprouts with Bacon, Aged Balsamic Vinegar Reduction
185.00

FULTON MARKET BEEF TENDERLOIN*

Oven Roasted Marble Potatoes with Bacon, Peppercorn Demi-Glace, Horseradish Cream, Ciabatta Rolls
335.00

LOBSTER MAC & CHEESE

Maine Lobster, Cavatappi Pasta, Smoked Gouda Cheese Sauce, Three Cheese Crust
140.00

TAYLOR STREET ITALIAN BEEF

Thinly Sliced Roast Beef, Giardinera, Signature Roll
120.00

"BEAR DOWN" CHILI

Beef Chili, Shredded Cheddar Cheese, Green Onions, Sour Cream
110.00

V APPLE FRITTER FRENCH TOAST

Spicy Warm Maple Syrup, Dark Chocolate Ganache
90.00

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



SPECIALTY SAUSAGE

All selections serve approximately 12 guests.

CLASSIC CHICAGO HOT DOGS

Vienna Beef Dogs, Steamed Poppy Seed Buns, Stadium Mustard, Sports Peppers, Pickle Spears, Tomatoes, Neon Relish, Diced Onion, Celery Salt
105.00

BOBAK'S SWEET ITALIAN SAUSAGE

Sweet Onions and Sautéed Peppers, Whole Grain Mustard, Fresh Baked Rolls
140.00

V VEGGIE DOG

A Veggie Alternative to the Classic Chicago Dog
130.00

BOBAK'S SAUSAGE SAMPLER

A Mixed Assortment of Brats, Smoked Polish, Sweet Italian Sausage
Sweet Onions and Sautéed Peppers, Sauerkraut, Mustard, Soft Rolls
140.00

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



BURGERS

All Burgers served with Traditional Sesame Roll

CLASSIC CHEESEBURGER SLIDER

Wisconsin Sharp Cheddar, Caramelized Onion, Signature Kicker Sauce
130.00

ALL AMERICAN BACON CHEESEBURGER*

Applewood Smoked Bacon, Classic American Cheese, Lettuce, Tomato, Onion
170.00

MUSHROOM BURGER*

Beef Patty topped with Sautéed Mushrooms and Melted Swiss Cheese
125.00

PESTO GRILLED CHICKEN SLIDER

Pesto Marinated Chicken, Provolone, Roasted Red Pepper, Asiago Peppercorn Roll
145.00

V VEGGIE BURGER

A great Veggie alternative to the Classic Burger
150.00

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



Pizzas are 16"

V CHEESE DEEP DISH

Mozzarella, Sauce
75.00

SAUSAGE DEEP DISH

Mozzarella, Roma Tomatoes
75.00

PEPPERONI DEEP DISH

Marinara, Pepperoni and Mozzarella
75.00

V GF GLUTEN FREE CHEESE PIZZA

10" Thin Crust
40.00

GF GLUTEN FREE PEPPERONI PIZZA

10" Thin Crust
40.00

**SNACK PACK**

Feta and Greek Oregano Popcorn, Nueske's Bacon Chocolate Chip Cookies, Pork Jerky, Sriracha Chili & Lime Peanuts
120.00

HOUSEMADE MEATBALLS

Housemade Meatballs, Polenta
135.00

MILK BRAISED PORK SHOULDER

With Mashed Potatoes and Gravy
185.00

CHICKEN THIGH KEBABS

With Tzatziki
135.00

PORK CHOP SANDWICH

Tender Boneless Blade Steak, Carmalized Onions, Sport Peppers
145.00

CHICKEN AND SAUSAGE GUMBO

Heaven on Seven's Famous Chicken, Andouille Sausage, Rice
135.00

CHOCOLATE PUDDING

Chocolate Pudding, Espresso Whipped Cream, Candied Pecans
85.00



SUITE SWEETS

All selections serve approximately 12 guests.

V WARM COUNTRY FRUIT COBBLER

Fresh Baked Seasonal Fruit with Streusel Topping
85.00

V TRIO OF CUPCAKES

Chocolate Blackout, Vanilla Bean and Southern Red Velvet
75.00

V GIANT CHOCOLATE CHIP COOKIES

Oven Baked with Jumbo Chocolate Chips
65.00

V BROWNIES AND BLONDIES

Chocolate Chunk Brownie and Butterscotch Walnut Blondies
75.00

V ELI'S CLASSIC CHEESECAKE

Mixed Berry Sauce
140.00

PERSONALIZED CAKES

Celebrating a birthday or special occasion? Style your suite with a personalized and/or decorated cake by contacting your suite sales representative for the cake form and pricing. The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

SOLDIER FIELD'S FAMOUS DESSERT CART

You will know when the legendary dessert cart is near. Just listen for the 'oohs' and 'ahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart. Chef's Selection of signature gourmet desserts, candies, ice cream, fresh berries and cordials. Desserts are priced individually. Contact your suite sales representative to request the dessert cart to come by your suite by the deadline.



BEVERAGE PACKAGES

PREMIUM WINE PACKAGE

1 bottle each: Cakebread Cellars Chardonnay, Santa Margherita Pinot Grigio, Stag's Leap Cabernet, Ferrari Carano Merlot
400.00

LIQUOR PACKAGE

1 bottle each: Crown Royal, Ketel One, Tanqueray, Captain Morgan, Johnnie Walker Red
535.00

BEER AND WINE PACKAGE

12 each: Miller Lite, Blue Moon, Heineken, Corona
1 bottle each: Chateau St. Jean Chardonnay, MacMurray Ranch Pinot Noir
475.00

SODA AND WATER PACKAGE

12 each: RC Cola, Diet RC Cola, 7UP, Dr Pepper, Deja Blue Water
175.00

MIMOSA PACKAGE

2 bottles of: Veuve Clicquot Champagne, 12 pack of Orange Juice
Served with Champagne Flutes
275.00

CROWN ROYAL PACKAGE

1 bottle of Crown Royal, 1 bottle of Crown Regal Apple, 6 pack of RC Cola, 6 pack of Ginger Ale, Fresh Lemons and Limes
300.00

KETEL ONE BLOODY MARY BAR

1 bottle of Ketel One, 1 bottle of Spicy Bloody Mary Mix, 1 bottle of Regular Bloody Mary Mix, Celery Sticks, Celery Salt, Fresh Lemons and Limes
150.00

Add 12 Antipasti Skewers
90.00



NON-ALCOHOLIC

SOFT DRINKS

18.00 (Sold per 6 pack)

RC Cola

Diet Rite

Dr Pepper

Diet Dr Pepper

7UP

Diet 7UP

A&W Root Beer

Sunkist Lemonade

JUICE

18.00 (Sold per 6 pack)

Cranberry Juice

Grapefruit Juice

Orange Juice

Tomato Juice

DEJA BLUE WATER

22.00 (Sold per 6 pack)

PERRIER SPARKLING WATER

23.00 (Sold per 6 pack)

SNAPPLE LEMON ICED TEA

26.00 (Sold per 6 pack)

KEURIG®

HOT BEVERAGE SERVICE

Served with Cream and Sweetener.
Each order comes with 12 K-Cups

REGULAR

36.00

DECAF COFFEE

36.00

FLAVORED COFFEE

Choice of Vanilla or Hazelnut
36.00

ASSORTMENT OF TEAS

36.00

HOT CHOCOLATE

36.00

PREMIUM HOT CHOCOLATE

Whipped Cream, Marshmallows,
Chocolate Shavings
50.00



BEER

AMERICAN LAGER

37.00 (Sold per 6 pack)

Miller Lite

MGD

Miller 64

Coors Light

PREMIUM

45.00 (Sold per 6 pack)

Blue Moon Belgium White

Blue Moon White IPA

Leinenkugel's Seasonal

Leinenkugel's Variety Pack

IMPORT

49.00 (Sold per 6 pack)

Pilsner Urquell

Heineken

Corona

Guinness

CRAFT

53.00 (Sold per 6 pack)

Smith and Forge Cider 

Half Acre Daisy Cutter

Two Brothers Domaine Dupage

Revolution Anti-Hero

OTHER SELECTIONS

25.00 (Sold per 6 pack)

Sharp's Non- Alcoholic

Red Bridge Gluten Free Beer

SPIRITS & MIXERS

VODKA

SMIRNOFF ^{GF}

80.00

KETEL ONE

115.00

CIROC

155.00

SMIRNOFF CITRUS

80.00

SMIRNOFF RASPBERRY

80.00

RUM

CAPTAIN MORGAN ORIGINAL

SPICED RUM ^{GF}

100.00

PARROT BAY COCONUT

65.00

MYER'S DARK

85.00

CAPTAIN MORGAN WHITE

100.00

TEQUILA

DON JULIO REPOSADO

130.00

DON JULIO BLANCO

130.00

GIN

TANQUERAY ^{GF}

100.00

SCOTCH

JOHNNIE WALKER RED LABEL

105.00

JOHNNIE WALKER BLACK LABEL

115.00

WHISKEY / BOURBON

CROWN ROYAL

115.00

CROWN REGAL APPLE

115.00

SEAGRAM'S 7

75.00

BUSHMILLS IRISH WHISKEY

100.00

BULLEIT BOURBON

130.00

GEORGE DICKLE NO. 8 TENNESSEE

90.00

COGNAC / BRANDY

HENNESSY V.S.

110.00

LIQUEUR

BAILEY'S IRISH CREAM

90.00

GODIVA CHOCOLATE

115.00

MIXERS

DRY VERMOUTH

25.00

SWEET VERMOUTH

25.00

BLOODY MARY MIX

20.00

BLOODY MARY MIX SPICY

20.00

MARGARITA MIX

20.00

SWEET AND SOUR

20.00

TONIC WATER

18.00 (Sold per 6 pack)

CLUB SODA

18.00 (Sold per 6 pack)

GINGER ALE

18.00 (Sold per 6 pack)



RED WINE

CABERNET SAUVIGNON

ROBERT MONDAVI WOODBRIDGE
California 38.00

MIKE DITKA "THE COACH" CABERNET SAUVIGNON
California 55.00

FRANCISCAN OAKVILLE ESTATE
California 80.00

STAG'S LEAP WINE CELLARS ARTEMIS
California 135.00

CAYMUS NAPA VALLEY
California 175.00

BV NAPA
California 48.00

MERLOT

ROBERT MONDAVI WOODBRIDGE
California 38.00

STERLING VINTNER'S COLLECTION
California 45.00

FERRARI-CARANO
California 80.00

PINOT NOIR

MACMURRAY RANCH CENTRAL COAST
California 75.00

LA CREMA
California 65.00

ALTERNATE RED WINES

GNARLY HEAD ZINFANDEL
California 40.00

TAMARI RESERVA MALBEC
Argentina 44.00

ROSEMOUNT ESTATE SHIRAZ
Australia 40.00

STAG'S LEAP PETITE SYRAH
California 126.00

ALEX COOPER PROJECT 2011
Dry Creek Valley 45.00

WHITE WINE & CHAMPAGNE

CHARDONNAY

ROBERT MONDAVI WOODBRIDGE

California 38.00

CHATEAU ST. JEAN SONOMA COUNTY

California 48.00

SONOMA-CUTRER RUSSIAN RIVER VALLEY

California 75.00

CAKEBREAD CELLARS NAPA VALLEY

California 125.00

ALTERNATE WHITE WINES

BERINGER WHITE ZINFANDEL

California 30.00

CHATEAU STE. MICHELLE RIESLING

Cold Creek Vineyard, Washington 36.00

MIKE DITKA "THE COACH" SAUVIGNON BLANC

California 55.00

ECCO DOMANI PINOT GRIGIO

Italy 50.00

SANTA MARGHERITA PINOT GRIGIO

Alto Adige, Italy 70.00

SPARKLING

CHANDON BRUT SPARKLING

California 60.00

VEUVE CLICQUOT CHAMPAGNE

France 125.00





PNC SUITES INFORMATION

SUITE INFORMATION

As the exclusive caterer of Soldier Field, Aramark Chicago365 Hospitality 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!

SUITE ATTENDANT

Chicago365 Hospitality provides a Suite Attendant to ensure your complete satisfaction during your Soldier Field experience. The Suite Attendant will be assigned to deliver your food and beverage orders, take additional orders and assist in maintaining your suite. They will be assigned two more suites to overlook. All suites will be stocked with standard disposable plates, napkins, utensils, and drinking cups.

If you desire a dedicated Suite Attendant and/or bartender to remain exclusively in your suite for the entire event, please contact the suite sales office and allow 72 hours in advance notice to ensure your request can be accommodated. Additional fees will apply.

HOW TO ORDER

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.

TO ORDER BY FAX

Complete and fax the order form to:
(312) 235-7595
Attention: Suites Sales Office

Please call 312-235-7367 to confirm that your fax has been received.

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.



POLICIES & PROCEDURES

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 2nd 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 end of the 3rd quarter. 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.

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 a half percent (11.5%) 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. Payment may be made by credit card, check or cash. 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.



POLICIES & PROCEDURES

CREDIT CARD

Credit card information to be used for your suite order may be submitted by completing the payment section of our 2016 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, Chicago365 Hospitality reserves the right to cancel your suite order in full at any time.

Chicago Bears prefer **VISA**

CHECK/CASH

Payment may be made by check or cash if received by Chicago365 Hospitality at least **THREE (3) BUSINESS DAYS** prior to your event date. Please note that valid credit card information will still be required for security purposes and for any game day additions to your suite bill. Please make checks out to: Aramark Sports and Entertainment, Inc.

Please mail/overnight checks to:
Aramark-Chicago365 Hospitality
Attention: Suite Sales Office-Heather Pozzi
1410 S. Museum Campus Dr.
Gate 14
Chicago, IL 60605-2902

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.



POLICIES & PROCEDURES

LOST AND FOUND

Aramark cannot be responsible for any lost or misplaced property left unattended in the suite.

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

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