

SUITE MENU 2022



BUSCH STADIUM / PREORDER MENU

WE'RE GLAD YOU'RE HERE!



WELCOME TO BUSCH STADIUM, HOME OF THE ST. LOUIS CARDINALS!

Our goal as the official caterer for the St. Louis Cardinals and Busch Stadium is to provide 100 percent guaranteed satisfaction on all food and beverage services. We are pleased to offer a wide selection of catering to enhance your ballpark experience. If any special catering needs should arise, we are prepared to assist you.

GENERAL INFORMATION FOR BUSCH STADIUM LUXURY SUITES:

Suites Administrator: 314-345-9171

Suites Manager: 314-345-9187

Website: suites.delawarenorth.com/guestreserve

Correspondence and remittance should be sent to:

Delaware North Sportservice
405 South Broadway
St. Louis, MO 63102

"CREATING SPECIAL EXPERIENCES, ONE GUEST AT A TIME."



Chef Larry Johnson

At Busch Stadium, we set the stage for great moments that combine America's National Pastime with sustainable and nourishing cuisine crafted with passion for a great culinary experience. Make great memories today while enjoying delicious food created from our team and my 40 years of experience in directing culinary operations. With recognition as New Hampshire's Grand Dam Resort Chef on behalf of the James Beard Foundation, I'm thrilled to have you here today!

Notable Accomplishments:

I have had the privilege and fortune to cook for 7 U.S. Presidents.

Directed the culinary operations that were then named to both Travel and Leisure's World's Best List and Conde Nast's 2007 Gold List at The BALSAMS.

Larry Johnson, CEC

Executive Chef for Delaware North Sport Service, Busch Stadium

**WE HOPE YOU ENJOY YOUR TIME
AT BUSCH STADIUM!
ENJOY THE GAME!**

ORDERING PROCEDURES+POLICIES



PREORDER MENU / GAME DAY MENU ORDERING PROCESS

Delaware North Sportservice offers a Preorder Menu, which includes

(1) an extensive list of menu offerings and (2) pre-event pricing for any orders placed by the Preorder deadline. To ensure that we are able to meet your food and beverage requirements, we request you place all Preorders by at least two (2) business days, by 2 p.m., prior to your event date. All snacks and beverages will be ready for you in your Suite when the gates are opened. Your cold and hot food items will arrive in your Suite before the start of the game. If you miss the Preorder Menu deadline, you may place your order from the Game Day Menu. You may also opt to order from the Game Day Menu upon arrival in your Suite. We ask that you allow 45 minutes for preparation and delivery of Game Day Menu items. Delivery times may vary depending on the item.

PLACING FOOD & BEVERAGE ORDER

Two ways to place your food and beverage order:

1. Online via the Guest Reserve website: (Best Option)
<https://guestreserve.delawarenorth.com/GuestReserve>
 - a. Select Busch Stadium from the drop-down option
 - b. Enter your Suite number and password (if you have misplaced your password, please call the Suites Administrator. Delaware North Sportservice will only provide the password to your appointed Suite Administrator).
2. Contact our Suites Administrator, Lea Cornelius, at (314)345-9171. All orders will receive an order confirmation. Please contact your Suites Administrator immediately should you need to modify your order.

ORDERING DEADLINE

All food and beverage orders are due by 2:00 p.m. EST, two (2) business days prior to each game.

Event Day	Due by 2PM
Monday	Thursday
Tuesday	Friday
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Saturday & Sunday	Thursday

Please contact Delaware North Sportservice for all your food and beverage service needs.

SUITES MANAGEMENT TEAM

Suites Manager

Darren Nelson
(314) 345-9187

Suites Administrator

Lea Cornelius
(314) 345-9171

GOT EVERYTHING YOU NEED FOR YOUR TEAM?

- BEVERAGE EXPERIENCE
- SOMETHING TO GRAZE ON
- BEER, WINE, SPIRITS AND MIXERS
- JUST THE BEGINNING
- SOMETHING TO HOLD
- THE MAIN EVENT
- DESSERTS

All selections serve approximately
12 guests, unless otherwise noted.



BEVERAGE EXPERIENCE

SLOW PITCH NON-ALCOHOLIC PACKAGE \$102

(1) 6-pack of:

Coca-Cola
Diet Coke
Sprite
Unsweetened Tea

(2) 6-packs of:

Dasani Bottled Water

ST. LOUIS CRAFT PACKAGE \$138

(1) 4-pack of:

Schlafly IPA
Schlafly Pale Ale
Urban Chestnut Zwickel
4 Hands City Wide APA

HARDBALL PREMIUM LIQUOR PACKAGE \$255

1 bottle of:

Tito's Handmade Vodka
Camarena Tequila
Captain Morgan Original Spiced Rum
Jack Daniel's Tennessee Whiskey

Served with:

Club Soda
Tonic Water
Orange Juice
Cranberry Juice
Lemon & Lime Wedges
Finest Call Sweet and Sour Mix

All selections serve approximately
16 guests, unless otherwise noted.



SOMETHING TO GRAZE ON



REDBIRD **N** \$540

Roasted Peanuts in the Shell
Popcorn
Kettle Chips & Dip
Berry Pecan Salad
Chicken Tenders
Home Run Nacho Bar
Burger Sliders
Cookies & Brownies

TASTE OF ST. LOUIS \$610

Kettle Chips & Dip
Toasted Cannelloni
Caesar Salad
Hots & Brats
40-Inch Italian Sub
Baked Chicken Breast
St. Louis Goopy Butter Cake

GRAND SLAM **N** \$640

Mixed Nuts
Popcorn
Bavarian Soft Pretzel Sticks
Seasonal Fruit
Caesar Salad
Bratwurst
Chicken Wings
Brisket Mac 'n Cheese
Pepperoni Pizza
Mini Dessert Platter

ACTION CARTS

SUITE TEMPTATION CART ★ **N** **V**

Wow your guests by ending on a high note!
Complete your luxury experience with our
Chef's selection of signature desserts, candies
& cordials.

CHEF ATTENDED SEAFOOD PAELLA **G**

Assortment of seafood including braised
octopus, clams, mussels and shrimp with
saffron-tomato rice \$385

CHEF ATTENDED STREET TACO FIESTA

Chicken tinga, beef barbacoa & shrimp adobo,
served with warm tortillas and assorted fiesta
toppings to include: cotija cheese, cilantro, limes,
guacamole, crema, pickled jalapenos and
street corn \$385

CHEF ATTENDED CHIPOTLE-HONEY ROASTED TURKEY BREAST

Roasted Potatoes, Seasonal Vegetables and
Corn Bread Muffins \$325



VINO BLANCO

CHAMPAGNE & SPARKLING

WYCLIFF BRUT | CALIFORNIA \$66

LA MARCA |
PROSECCO DOC | ITALY \$74

VEUVE CLICQUOT BRUT | FRANCE \$151

ROSÉ

STUDIO BY MIRAVAL |
IGP MÉDITERRANÉE | FRANCE \$77

RIESLING

CHATEAU STE. MICHELLE |
COLUMBIA VALLEY \$63

MOSCATO

MIRASSOU | CALIFORNIA \$47

PINOT GRIGIO

ECCO DOMANI | ITALY \$52

SAUVIGNON BLANC

SEAGLASS | CALIFORNIA \$56

 **KIM CRAWFORD** | NEW ZEALAND \$71

CHARDONNAY

EOS ESTATE | CALIFORNIA \$55

PROVERB | CALIFORNIA \$39

**KENDALL-JACKSON VINTNER'S
RESERVE** | CALIFORNIA \$68

CHALK HILL | CALIFORNIA \$80

CAKEBREAD CELLARS | CALIFORNIA \$126

CANNED WINE

DARK HORSE PINOT GRIGIO CANS \$85
4-pack (375mL)
(1) 4-pack = 2 bottles of wine



VINO ROSSO

PINOT NOIR

MARK WEST | CALIFORNIA \$60

INSCRIPTION KING ESTATE | OREGON \$71

MERLOT

DECOY BY DUCKHORN |
SONOMA COUNTY, CALIFORNIA \$70

CABERNET SAUVIGNON

PROVERB | CALIFORNIA \$39

RICKSHAW | CALIFORNIA \$59

SEBASTIANI | CALIFORNIA \$71

 **LOUIS MARTINI** | CALIFORNIA \$80

STAG'S LEAP | CALIFORNIA \$155

 Fan Favorite

CANNED WINE

DARK HORSE PINOT NOIR CANS \$85

4-pack (375mL)

(1) 4-pack = 2 bottles of wine



BEER+ SELTZER



AMERICAN PREMIUM

Available in 12oz. 6-pack

BUD LIGHT \$33

BUDWEISER \$33

 **BUDWEISER SELECT** \$33

BUD LIGHT NEXT \$35

MILLER LITE \$33

BUD ZERO \$33

BUSCH \$33

MICHELOB ULTRA \$35

SELTZER + CANNED COCKTAILS

BUD LIGHT SELTZER BLACK CHERRY
(4-pack) \$37

NUTRL VODKA SELTZER PINEAPPLE
(4-pack) \$34

CUTWATER VODKA MULE (4-pack) \$42

CUTWATER LIME MARGARITA
(4-pack) \$42

IMPORT/CRAFT

Available in 16oz. 4-pack

BLUE MOON BELGIAN WHITE \$35

ANGRY ORCHARD HARD CIDER \$35

CORONA EXTRA \$37

GOOSE ISLAND IPA \$37

KONA BIG WAVE \$37

SCHLAFLY PALE ALE \$37

STELLA ARTOIS \$37

4 HANDS CITY WIDE APA \$37

GOOSE ISLAND 312 \$37

SCHLAFLY IPA \$37

URBAN CHESTNUT ZWICKEL \$37

SHOCK TOP BELGIAN WHITE \$37



Available in a 1L bottle,
unless otherwise noted.



SPIRITS

VODKA

- NEW AMSTERDAM \$55
- TITO'S HANDMADE \$75
- ABSOLUT \$79
- KETEL ONE \$84
- GREY GOOSE \$93

GIN

- NEW AMSTERDAM \$62
- TANQUERAY \$68
- HENDRICK'S \$93

RUM

- BACARDÍ SUPERIOR \$59
- CAPTAIN MORGAN
ORIGINAL SPICED \$59

TEQUILA

- CAMARENA SILVER \$53
- PATRÓN SILVER (750 mL bottle) \$99

AMERICAN WHISKEY

- BULLEIT \$78
- JACK DANIEL'S TENNESSEE \$71
- EVAN WILLIAMS \$57
- MAKER'S MARK \$85
- WOODFORD RESERVE \$101

INTERNATIONAL WHISK(E)Y

- DEWAR'S WHITE LABEL \$75
- THE GLENLIVET \$101
- JOHNNIE WALKER BLACK LABEL \$120
- JAMESON \$68
- CANADIAN CLUB \$66
- CROWN ROYAL \$93

LIQUEUR

- BAILEYS IRISH CREAM \$60

**NEED
MIXERS?**

Offerings listed
on next page



Available in a 6-pack,
unless otherwise noted.



MIXERS+ MORE



SOFT DRINKS

- COCA-COLA \$19
- DIET COKE \$19
- CAFFEINE FREE DIET COKE \$19
- COKE ZERO SUGAR \$19
- SPRITE \$19
- SPRITE ZERO \$19
- DASANI \$19
- CARDINALS SPORTS WATER \$20
- ICELANDIC GLACIAL WATER \$26
- AHA SPARKLING WATER
 - BLUEBERRY POMEGRANATE \$26
- AHA SPARKLING WATER
 - CITRUS GREEN TEA \$26
- BLUE POWERADE (20oz. bottles) \$30

ICED TEA & LEMONADE

- MINUTE MAID LEMONADE (20oz. bottles) \$26
- GOLD PEAK SWEET TEA \$26
- GOLD PEAK
 - UNSWEETENED TEA \$26

ENERGY DRINKS

- RED BULL (4-pack) \$30
- RED BULL SUGARFREE (4-pack) \$30

MIXERS

- LEMONS \$6
- LIMES \$6
- MARASCHINO CHERRIES \$7.5
- STUFFED OLIVES \$7.5
- TONIC WATER (4-pack) \$10
- CLUB SODA (4-pack) \$10
- GINGER ALE (4-pack) \$10
- ZING ZANG BLOODY MARY MIX (1 L bottle) \$11
- SWEET 'N SOUR (1 L bottle) \$11
- SWEET VERMOUTH (1 L bottle) \$31
- DRY VERMOUTH (1 L bottle) \$31

JUICES

- ORANGE JUICE \$11
- CRANBERRY JUICE \$11
- GRAPEFRUIT JUICE \$11
- PINEAPPLE JUICE \$11

HOT BEVERAGES

- K-CUP COFFEE SERVICE \$3.5
Brew in your Suite when you are ready.
Premium coffee, decaffeinated coffee, teas
and hot chocolate available.



JUST THE BEGINNING

Snack items serve approximately 8 guests.

CLASSIC POPCORN ★ G V

Endless supply of butter-flavored popcorn \$25

SOUVENIR SNACKS ★ N V

Popcorn, roasted peanuts in the shell, snack mix \$69

NACHO FIESTA ★ G V

Nacho cheese, sour cream, salsa, pickled jalapeños, tortilla chips \$82

Upgrade your Trio

Add guacamole \$19

Add spiced ground beef \$30

ROASTED PEANUTS IN THE SHELL ★ G N V \$23

SEASONED MIXED NUTS G N V \$29

KETTLE CHIPS & DIP ★ G V

The Billy Goat Chip Company, French onion dip \$47

Appetizer items serve approximately 16 guests.

ARTISAN CHEESE N V

Regional cheeses, fresh & dried fruits & gourmet crackers \$130

BAVARIAN SOFT PRETZEL STICKS ★ V

Jalapeño cheese, homemade honey mustard dip \$60

TOASTED CANNELLONI ★

Marinara sauce \$140

CHICKEN WINGS ★ G

Chicken wings with traditional Buffalo, BBQ & teriyaki sauce trio on the side, celery, ranch dressing \$142

CHICKEN TENDERS ★

Honey mustard, BBQ & ranch dipping sauces \$145

CHINESE DUMPLINGS

Steamed pork dumplings, sweet chili dipping sauce \$145

SHRIMP COCKTAIL G

Jumbo shrimp, horseradish cocktail sauce, Creole seafood sauce & fresh lemon \$148

HOME RUN NACHO BAR G

Taco beef, jalapeño cheese sauce, guacamole, sour cream, pickled jalapeño, tomatoes, black olives, salsa roja, corn tortilla chips \$155

Upgrade your Nacho Bar

Queso blanco \$36

Pulled pork \$56

Pulled chicken \$79



All selections serve approximately
16 guests, unless otherwise noted.



SOMETHING FROM THE GARDEN

TRADITIONAL CAESAR SALAD ★

Romaine lettuce, aged Parmesan cheese,
garlic croutons, Caesar dressing \$135

BERRY PECAN SALAD **G** **N** **V**

Greens, fresh blueberries, goat cheese crumbles,
candied pecans, poppy seed dressing \$135

Enhance Your Salads

Add grilled chicken \$32

Add poached shrimp \$35

FARMERS MARKET CRUDITÉS **G** **V**

Assorted vegetables, hummus \$135

FRESH FRUIT **G** **V**

Assorted seasonal fruits & berries \$170

HOMEMADE PASTA SALAD **V**

Sun-dried tomatoes, baby spinach, artichokes,
Italian vinaigrette \$56

POTATO SALAD **G** **V**

Red potatoes, mustard, cage-free eggs, celery \$58

COLESLAW **G** **V**

Shredded cabbage and carrot mixed with apple-
cider and poppy seed dressing \$54

All selections serve approximately
16 guests, unless otherwise noted.



SOMETHING TO HOLD

HOT DOGS ★

24 all-beef franks, traditional rolls, condiments
\$147

Top Your Dogs

Add a side of chili **G** \$30

Add a side of cheese **G** **V** \$12

Add a side of chili & cheese **G** \$42

HOTS & BRATS ★

Hot Dogs & bratwurst, sauerkraut, traditional rolls,
condiments \$152

Hots or Brats Toppings Bar **G**

Toppings offered include chopped bacon, crispy
onions, pickled peppers, shredded cheddar
cheese, diced tomatoes, spicy giardiniera \$65

BURGER SLIDERS ★

24 all-beef sliders, Budweiser beer cheese, pickles,
onions, potato buns \$152

40-INCH ITALIAN SUB

Roast beef, ham, salami, pepperoni, olive relish,
lettuce, tomatoes, red onions, Italian vinaigrette
\$162

BRATWURSTS ★

24 bratwursts, sauerkraut, traditional rolls,
condiments \$170

STREET TACOS

Chicken tinga, beef barbacoa, Cotija cheese,
shredded cheddar cheese, shredded cabbage,
pickled jalapeños, pico de gallo, flour tortillas \$175

PULLED PORK SLIDERS

Smoked pulled pork, BBQ sauce, pickles, coleslaw,
potato buns \$180

SMOKED BBQ BEEF BRISKET SLIDERS

Sliced smoked beef brisket, BBQ sauce,
potato buns \$199

CLASSIC CHEESE PIZZA **V**

16 inch pizza with Mozzarella,
Italian tomato sauce, herbs \$40

VEGETARIAN PIZZA **V**

16 inch pizza with Mozzarella,
roasted seasonal vegetables \$45

PEPPERONI PIZZA

16 inch pizza with Mozzarella cheese,
spicy pepperoni \$45

SLIDER OF THE MONTH

Ask your Suites Administrator for details!

All selections serve approximately
16 guests, unless otherwise noted.



THE MAIN EVENT

BBQ VEGETARIAN GRILL **V**

Vegetarian burgers, mixed vegetables, BBQ black beans, quinoa salad \$150

BRISKET MAC 'N CHEESE

House smoked beef brisket, white cheddar-BBQ mornay with toasted bbq panko crumb \$150

GRILLED CHICKEN BREAST **G**

Grilled chicken breasts, creamy mashed potatoes, seasonal vegetable and arrabbiata sauce \$295

PORK RIBS

BBQ-glazed St. Louis smoked pork ribs, coleslaw, potato salad, cornbread muffins \$295

BRAISED BONELESS BEEF SHORTRIB **G**

Whole grain mustard demi, creamy herbed polenta and hericot vert \$375



LET'S TALK ABOUT DESSERT

COOKIE & BROWNIE COMBO ★ **N** **V**

Freshly baked cookies & brownies \$46

FRESHLY BAKED COOKIES ★ **N** **V**

Freshly baked cookies \$45

TED DREWES FROZEN CUSTARD ★ **N** **V**

9 oz. cups of frozen custard \$60

4 chocolate & 4 vanilla

ST. LOUIS GOOEY BUTTER CAKE **V**

A St. Louis original \$69

MINI DESSERT PLATTER **N** **V**

Assorted cakes, gooey butter cake, parfaits \$97

Enhance Your Custard

Chocolate chips, chopped peanuts, sprinkles, Heath Bar crumbles, crushed Oreos, maraschino cherries \$22 8 servings

POLICIES+PROCEDURES



ORDERING PROCEDURE

Orders must be placed via email or our website two (2) business days prior to each event. Order online at: suites.delawarenorth.com/guestreserve. Please contact our Suites Administrator should you need assistance. All menu items (including Game Day Menu) are available to order in advance. Please note that all menu items are prepared and priced (excluding game day selections) to serve 16 people. A Service Charge of 21 percent will be added to all food and beverage charges on your guest check. This amount is not a gratuity. Two percent of the Service Charge will be distributed to the associates providing service to you and your guests, with the remainder retained by St. Louis Sportservice, LLC to help provide a competitive wage for our associates. Any additional gratuity is at the guest's discretion, provided they have received truly exceptional service from their Suite Attendant. Applicable taxes will be applied to all orders.

GAME DAY MENU

The Game Day Menu selections are available during the event. Dial our inhouse catering line posted on your in-suite phone to speak with our catering staff or place your order with your Suite Captain. Orders will be accepted until two (2) hours after the event begins. Please note that all menu items on our Game Day Menu are prepared and priced to serve 8 guests.

DELIVERY OF ADVANCE ORDERS

In order to provide our guests with the finest quality service, we will deliver all advance orders at your requested time. Hot food will be kept at the appropriate temperature in induction chafing dishes in your Suite. Cold food will be refrigerated up to the requested delivery time. Our service staff will assist with the final details and preparation.

PAYMENT

Payment must be specified at the time the food and beverage order is placed. You may pay with the following methods:

Visa
MasterCard
Discover
American Express

Busch Stadium is a cashless facility. If you would like to have a credit card on file to automatically pay your Suite charges and/or Suite restock for each event, please contact our Suites Administrator.

BUSCH STADIUM LUXURY SUITES CATERING

Delaware North Sportservice is the exclusive food and beverage provider for Busch Stadium; no outside food or beverage will be permitted. Any food or beverage product brought into the stadium without proper authorization will be confiscated and/or charged to the Suite holder at retail price.

BEVERAGE PAR STOCKING SYSTEM

A beverage stock is product that will be placed in your Suite prior to each event. Please complete a par stocking inventory sheet and return to the Suites Administrator if you would like to add this amenity to your Suite. You may change your par stock at any time by contacting our Suites Administrator in writing.

SPORTSERVICE'S COMMITMENT TO YOUR SAFETY

To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Missouri and Sportservice, no alcoholic beverages may be brought in or removed from the Stadium. It is the responsibility of the Suite owners to ensure that no minors or intoxicated persons consume alcoholic beverages in their Suites. Sportservice reserves the right to check for proper identification and refuse service to any person who appears to be intoxicated.

FOOD ALLERGIES AND SENSITIVITIES

If you or your guests suffer from a food-based allergy or sensitivity, please contact our Suites Administrator at 314-345-9171. We will consult with our culinary team in an effort to meet your needs and ensure that you and your guests have an enjoyable experience during your event. Please note that some of the ingredients used in our offerings originate in facilities where common food allergens may be present.

Continued →

POLICIES+PROCEDURES



DIETARY RESTRICTIONS AND SPECIAL REQUESTS

In an effort to meet the needs of our guests, our menu is designed to provide a wide variety of choices. Should you or your guests have any dietary needs or requirements, including kosher and vegetarian meals, we will make every effort to accommodate. Please allow three (3) business days notice for your request.

PERSONAL SERVICE

Sportservice will provide a Captain to service your Luxury Suite. This service includes set up of your Suite, greeting early guests, delivering food and beverage products, and personal attention to the Suite. Please allow 48 hours notice for in-suite Host and/or Bartending Services. Upon request, Sportservice will provide a dedicated server or bartender for \$150 per event.

SPECIAL OCCASIONS

It would be our pleasure to provide you with additional arrangements including special occasion cakes, official St. Louis Cardinals merchandise and floral arrangements all designed to enhance a memorable event for you and your guests. Please allow three (3) business days notice.

CONSUMER ADVISORY

Eating raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Young children, pregnant women, older adults and those with certain medical conditions are at greater risk.

SPECIAL EVENTS AT BUSCH STADIUM

The St. Louis Cardinals and Sportservice can provide a unique setting for a one-of-a-kind corporate or social event. Busch Stadium offers the perfect setting for a formal or casual event any time of the year. Contact the St. Louis Cardinals Special Events Office at 314-345-9630 or visit www.BuschStadiumSpecialEvents.com for details.

