

# CITI FIELD SUITES MENU





The image features two sandwiches. One is on a white ceramic stand in the background, and the other is on a round wooden board in the foreground. Both sandwiches are filled with layers of meat, cheese, and vegetables, and are garnished with a cherry tomato and a green olive on a wooden skewer. The word "WELCOME" is centered in large white letters, flanked by two horizontal white lines.

# WELCOME

# Welcome

Aramark is the exclusive caterer at Citi Field and our dedicated luxury suites team is delighted to welcome you to the 2021 baseball season here at Citi Field. We are dedicated to making your suite experience unforgettable as our customer service program has received one of the highest ratings in Major League Baseball. We hope that you and your guests enjoy a seamless event every time. Our team of accomplished chefs and managers have strived to achieve an innovative food and beverage program using the freshest ingredients. Please check out some of our new items that we have added to the menu this year, in order to enhance your event. We have a commitment to you to fulfill your every indulgence with unequalled food and beverage options and extraordinary service.

***For the safety of our guests, all items will be served individually packaged.***

## OUR WORLD-CLASS LUXURY SUITES TEAM

**Candice Camacho**

**SUITES MANAGER**

Camacho-Candice@aramark.com

**Bobby Dziekonski**

**CHEF DE CUISINE**

We look forward to providing you the best service possible.  
Please let us know if we can do anything for you!

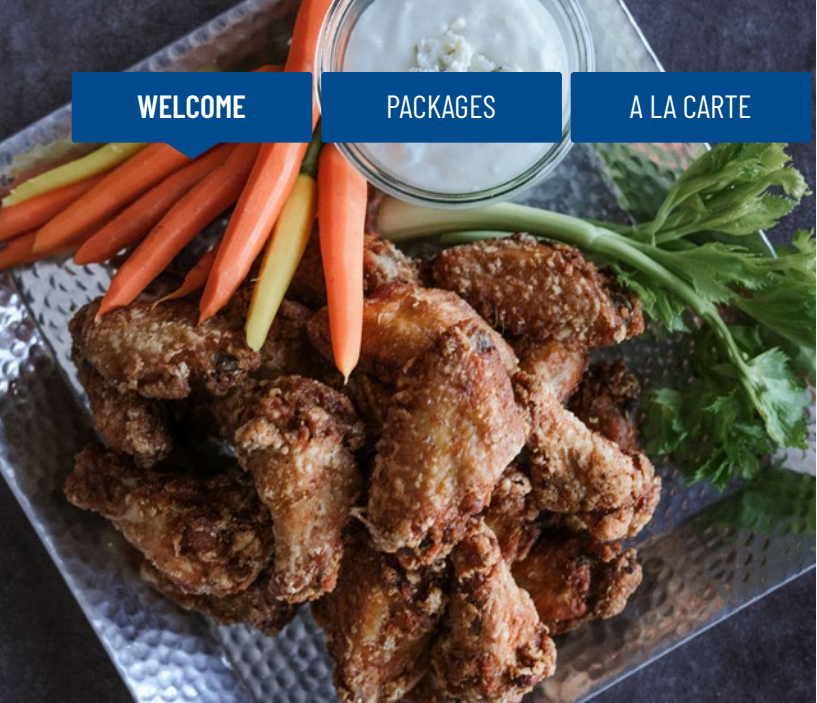
Sincerely,

**ARAMARK LUXURY SUITES TEAM**

**Follow us @AmazinMetsFood**







# Table of Contents

- 5 Season Schedule
- 6 Team Merchandise
- 7 PACKAGES**
- 8 Big Apple Package
- 9 Empire Package
- 11 A LA CARTE**
- 12 Leadoffs
- 13 Grand Slam Sandwiches
- 13 Salad on the Rocks
- 14 Fan Favorites
- 14 Home Plate Classics
- 15 Taste of the City
- 16 Brick Oven Pies
- 16 The Sweet Spot
- 17 KOSHER**
- 19 BEVERAGES**
- 26 POLICIES AND PROCEDURES**

# Season Schedule

## 2021

### APRIL

SUN	MON	TUE	WED	THU	FRI	SAT
				1 WSH 7:09	2	3 WSH 4:05
4 WSH 1:05	5 PHI 7:05	6 PHI 7:05	7 PHI 4:05	8 M 1:10	9	10 M 1:10
11 M 1:10	12 P 7:10	13 P 7:10	14 P 7:10	15 P 7:10	16 COL 8:40	17 COL 8:10
18 COL 3:10	19	20 CHC 7:40	21 CHC 7:40	22 CHC 7:40	23 W 7:10	24 W 4:05
25 W 1:10	26	27 B 7:10	28 B 6:40	29	30 PHI 7:05	

### MAY

SUN	MON	TUE	WED	THU	FRI	SAT
						1 PHI 6:05
2 PHI 7:08	3 STL 7:45	4 STL 7:45	5 STL 7:45	6 STL 11:15	7 A 7:10	8 A 7:10
9 A 1:10	10	11 C 7:10	12 C 12:10	13	14 TB 7:10	15 TB 1:10
16 TB 1:10	17 ATL 7:10	18 ATL 7:20	19 ATL 7:20	20	21 MIA 7:10	22 MIA 4:10
23 MIA 1:10	24 CR 7:10	25 CR 7:10	26 CR 7:10	27 CR 12:10	28 A 7:10	29 A 7:15
30 A 7:08	31 ARI 9:40					

### JUNE

SUN	MON	TUE	WED	THU	FRI	SAT
		1 ARI 9:40	2 ARI 3:40	3 SD 10:10	4 SD 10:10	5 SD 10:10
6 SD 6:10	7	8 BAL 7:05	9 BAL 7:05	10	11 SD 7:10	12 SD 4:10
13 SD 1:10	14 C 7:10	15 C 7:10	16 C 7:10	17 C 7:10	18 WSH 7:05	19 WSH 4:05
20 WSH 1:05	21 A 7:10	22 A 7:10	23 A 7:10	24	25 P 7:10	26 P 4:10
27 P 1:10	28	29 ATL 7:20	30 ATL 7:20			

### JULY

SUN	MON	TUE	WED	THU	FRI	SAT
				1 ATL 7:20	2 NYN 7:05	3 NYN 1:05
4 NYN 7:08	5 G 7:10	6 G 7:10	7 G 7:10	8 P 7:10	9 P 7:10	10 P 4:10
11 P 1:10	12	13 ASG	14	15	16 PIT 7:05	17 PIT 7:05
18 PIT 1:05	19 CIN 7:10	20 CIN 7:10	21 CIN 12:35	22	23 R 7:10	24 R 7:10
25 R 1:10	26 A 7:10	27 A 7:10	28 A 7:10	29 A 12:10	30 R 7:10	31 R 7:10

### AUGUST

SUN	MON	TUE	WED	THU	FRI	SAT
1 R 1:10	2 MIA 7:10	3 MIA 7:10	4 MIA 7:10	5 MIA 12:10	6 PHI 7:05	7 PHI 4:05
8 PHI 1:05	9	10 W 7:10	11 W 7:10	12 W 12:10	13 LA 7:10	14 LA 7:10
15 LA 1:10	16 SF 9:45	17 SF 9:45	18 SF 3:45	19 LAD 10:10	20 LAD 10:10	21 LAD 9:10
22 LAD 4:10	23	24 F 7:10	25 F 7:10	26 F 7:10	27 W 7:10	28 W 7:10
29 W 1:10	30	31 M 7:10				

### SEPTEMBER/OCTOBER

SUN	MON	TUE	WED	THU	FRI	SAT
			1 M 7:10	2 M 7:10	3 WSH 7:05	4 WSH 4:05
5 WSH 1:05	6 WSH 1:05	7 MIA 6:40	8 MIA 6:40	9 MIA 6:40	10 NY 7:10	11 NY 7:40
12 NY 8:08	13 B 7:10	14 B 7:10	15 B 7:10	16	17 P 7:10	18 P 7:10
19 P 1:10	20	21 BOS 7:10	22 BOS 7:10	23	24 MIL 8:10	25 MIL 7:10
26 MIL 2:10	27	28 M 7:10	29 M 7:10	30 M 7:10	1 ATL 7:20	2 ATL 7:20
3 ATL 3:20						

HOME
AWAY
ALL-STAR GAME  
 FOR INTERNAL USE ONLY. ALL TIMES SUBJECT TO CHANGE



# Team Merchandise

Enhance your Citi Field experience by adding a retail package to your event!



## PETE ALONSO SUITE PACKAGE

\$70

This package is only available for advanced orders. Must be placed 72 hours in advance of first pitch.



PETE ALONSO NAME AND NUMBER T-SHIRT

Available in adult and youth sizes



PETE ALONSO GRAPHIC BASEBALL



PETE ALONSO JERSEY PIN



FOAM BEAR CLAW

## INDIVIDUAL ITEMS

Merchandise can be ordered individually in advance of the event. Items are subject to availability. Prices inclusive of applicable sales tax.

- NEW YORK METS 2021 YEARBOOK 15
- NEW YORK METS 2021 PROGRAM 6
- ADULT ADJUSTABLE CAP 29.99
- YOUTH ADJUSTABLE CAP 24.99
- NIKE REPLICA WHITE PINSTRIPE JERSEY 129.99
- MR. MET PLUSH DOLL - 13" 24.99
- METS LOGO BASEBALL 9.99
- FOAM FINGER 12
- DRAWSTRING BAG 19.99



### TAKE HOME A PIECE OF THE GAME

2021 GAME-USED BASEBALL  
55

2021 GAME-USED BASE  
275

Follow us @MetsTeamStore and @MetsMemorabilia





# PACKAGES

Farm to Table Crudit  with fresh vegetables,  
herbed buttermilk ranch and red pepper hummus dips

# Big Apple Package

\$600. Advanced orders only.

## LEADOFFS

All included

### SOURDOUGH PRETZEL DUNKERS

Sourdough pretzel sticks, beer cheese fondue and bacon ends

### CHIPS AND DIP

Kettle-fried Kennebec potatoes with roasted Cipollini onion dip ♦

## GRAND SLAM SANDWICHES

Select one item

### FARM STAND WRAP

Grilled and roasted seasonal vegetables, roasted garlic fondue with balsamic vinaigrette in a spinach tortilla ♣ ♥

### CHICKEN BLT

Apple-wood smoked bacon, tomato, lettuce and avocado aioli on a hearth baked baguette

## FAN FAVORITES

Select two items

### "THE ORIGINAL" BEEF FRANKFURTER

Braised sauerkraut and traditional condiments on soft potato rolls

### CLASSIC CHICKEN TENDERS

Hickory BBQ, buttermilk ranch and honey mustard

### PREMIO SAUSAGE AND PEPPERS

Premio Italian style sausage, balsamic roasted peppers and onions on fresh baked Italian rolls

### PACKAGE ENHANCEMENTS

#### CRINKLE CUT FRIES

Stillwell Ave. classic

45 ♦

## THE SWEET SPOT

### HOUSE MADE COOKIES

Signature chocolate chunk cookies  
baked fresh ♦

### PACKAGE ENHANCEMENTS

#### CUPS

Signature chocolate chip

70 ♦



# Empire Package

\$700. Advanced orders only.

## LEADOFFS

All included

### FARM TO TABLE CRUDITÉ

Seasonal inspired fresh vegetables with herbed buttermilk ranch and red pepper hummus



### FIRE ROASTED SALSA

Chili dusted corn tortillas with fire roasted salsa



## PACKAGE ENHANCEMENTS

### SOURDOUGH PRETZEL DUNKERS

Sourdough pretzel sticks, beer cheese fondue and bacon ends

43

## SALAD ON THE ROCKS

Select one item



### EAST ISLAND GREENS

Field grown baby lettuce, market basket vegetables with Chardonnay vinaigrette and buttermilk ranch



### CLASSIC CAESAR

Hearts of romaine, shaved Parmesan, sourdough crouton with creamy garlic Caesar dressing



### MARKET FRESH FRUIT

Seasonal farmers market fresh fruit with Brooklyn rooftop honey



East Island Greens salad with field grown baby lettuce and market basket vegetables

## GRAND SLAM SANDWICHES

Select one item

### FARM STAND WRAP

Grilled and roasted seasonal vegetables, roasted garlic fondue with balsamic vinaigrette in a spinach tortilla



### CHICKEN BLT

Apple-wood smoked bacon, tomato, lettuce and avocado aioli on a hearth baked baguette

## FAN FAVORITES

Select two items

### **Nathan's** "THE ORIGINAL" BEEF FRANKFURTER

Braised sauerkraut and traditional condiments on soft potato rolls

### CLASSIC CHICKEN TENDERS

Hickory BBQ, buttermilk ranch and honey mustard

### PIT SMOKED PORK SLIDERS

Served with classic coleslaw and honey mustard BBQ sauce on a sourdough pretzel roll

### PREMIO SAUSAGE AND PEPPERS

Premio Italian style sausage, balsamic roasted peppers and onions on fresh baked Italian rolls

## PACKAGE ENHANCEMENTS

### **Nathan's** CRINKLE CUT FRIES

Stillwell Ave. classic ♦

45

## HOME PLATE CLASSICS

Select one item



Meatball Pot served with San Marzano Sunday sauce, whipped ricotta

### MAC ATTACK

Traditional three cheese with Parmesan gremolata ♦

### MEATBALL POT

San Marzano Sunday sauce, whipped ricotta

## THE SWEET SPOT

Select one item

### HOUSE MADE COOKIES

Signature chocolate chunk cookies baked fresh ♦

### BROWNIES AND BLONDIES

Our house made chocolate brownies and blondies ♦

### CHOCOLATE CHIP BROOKIES

Chocolate chip cookie baked inside our house-made chocolate brownie ♦

## PACKAGE ENHANCEMENTS

### dō CUPS

Signature chocolate chip

70 ♦





# A LA CARTE

Mac Attack with traditional three cheeses and Parmesan gremolata



# A la Carte

## LEADOFFS

### SOURDOUGH PRETZEL DUNKERS

Sourdough pretzel sticks, beer cheese fondue and bacon ends

85

### FARM TO TABLE CRUDITÉ

Seasonal inspired fresh vegetables with herbed buttermilk ranch and red pepper hummus

80 🌱 🌿 ❤️



Farm to Table Crudité with fresh vegetables, herbed buttermilk ranch and red pepper hummus dips

## PERFECT GAME DIPS

Create your own perfect line-up

65 ♦

Select one Crunchie and one Dip

### CRUNCHIES

Kettle Fried Kennebec Potatoes  
Chili Dusted Corn Tortillas  
House Fried Pita  
Flat Bread Crackers

### DIPS

Triple Onion Dip  
Fire Roasted Salsa  
Pico de Gallo  
House Made Guacamole





## GRAND SLAM SANDWICHES

### FARM STAND WRAP

Grilled and roasted seasonal vegetables, roasted garlic fondue with balsamic vinaigrette in a spinach tortilla

110 🌿 ♥

### CHICKEN BLT

Apple-wood smoked bacon, tomato, lettuce, avocado aioli on a hearth baked baguette

125

## SALAD ON THE ROCKS



### EAST ISLAND GREENS

Field grown baby lettuce, market basket vegetables with chardonnay vinaigrette and buttermilk ranch

85 🌿 🌱 ♥

### CLASSIC CAESAR

Hearts of romaine, shaved parmesan, sourdough croutons with creamy garlic Caesar dressing

85 ♦

### MARKET FRESH FRUIT

Seasonal farmers market fruit with Brooklyn rooftop Honey

120 ♦ 🌿 ♥

East Island Greens salad with field grown baby lettuce and market basket vegetables

## ENHANCEMENTS

### GRILLED CHICKEN BREAST

Add to any salad

30 🌿 ♥

## FAN FAVORITES



### **Nathan's** "THE ORIGINAL" BEEF FRANKFURTER

Braised sauerkraut and traditional condiments on soft potato rolls  
130

### **Nathan's** CRINKLE CUT FRIES

Stillwell Ave. classic  
90 ♦

### **PREMIO** SAUSAGE AND PEPPERS

Premio Italian style sausage, balsamic roasted peppers and onions on fresh baked Italian rolls  
135

### CLASSIC CHICKEN TENDERS

Hickory bbq, buttermilk ranch and honey mustard  
130

### PIT SMOKED PORK SLIDERS

Served with classic coleslaw and honey mustard BBQ sauce on a sourdough pretzel roll  
140

### BEYOND SAUSAGE & PEPPERS

Beyond's plant based sausage, balsamic roasted onions and peppers on a vegan roll  
140 ♻️ ♥️

## HOME PLATE CLASSICS



### MEATBALL POT

San Marzano Sunday sauce, whipped ricotta  
160

### MAC ATTACK

Traditional three cheese with Parmesan gremolata  
130 ♦

### SOUTHWEST BOWL

Romaine lettuce, black eyed peas, roasted corn, wild rice and black beans finished with southwest vinaigrette  
145 ♻️ ♥️

Meatball Pot served with San Marzano Sunday sauce, whipped ricotta





## TASTE OF THE CITY

*Pat LaFrieda*  
MEAT PURVEYORS **FILET MIGNON  
STEAK SANDWICH**

Pat LaFrieda's reserve, 100% Black Angus hand cut beef, Vermont Monterey jack cheese, sautéed sweet Vidalia onions and beef au jus on a locally baked and toasted French baguette  
220

**SHAKE**  **SHACK SHACKBURGERS**

Cheeseburger made with 100% all-natural Angus beef is served with lettuce, tomato and ShackSauce. This proprietary Shack blend is freshly ground and served on a non-GMO potato bun  
150

**SHAKE**  **MILKSHAKES**

Our delicious hand spun shakes featuring homemade frozen custard. Dense, rich, creamy ice cream spun fresh daily. Available in black and white or vanilla  
120 ♦



Signature flavored risotto balls  
110

**THE CLASSIC RAGU**

Saffron risotto with tomato meat sauce, peas and mozzarella

**MOZZ BALL**

Mozzarella, rice, wheat, Italian dry herbs ♦

**DAVID CHANG'S** *Fuku* **SPICY  
FRIED CHICKEN SANDWICH**

Fuku's spicy brined chicken, Fuku pickles and Fuku butter on a Martin's potato roll  
200

*Pizza*  
**CUPCAKE****MARGHERITA**

Tomatoes, fresh mozzarella, basil, oregano  
70 ♦

**PEPPERONI**

Tomatoes, fresh mozzarella, pepperoni, oregano  
75



## BRICK OVEN PIES

### MARGHERITA

San Marzano tomato and whole milk mozzarella  
80 ♦

### PEPPERONI

San Marzano tomato with whole milk  
mozzarella and pepperoni  
85

## THE SWEET SPOT



Brownies & Blondies

### HOUSE MADE COOKIES

Signature chocolate chunk cookies baked fresh  
105 ♦

### BROWNIES & BLONDIES

Our house made chocolate brownies and blondies  
115 ♦

### CHOCOLATE CHIP BROOKIES

Chocolate chip cookie baked inside our  
house-made chocolate brownie  
115 ♦

### **melt** ICE CREAM SANDWICHES

Assorted Melt ice cream sandwiches  
served in a collectible souvenir helmet  
125 ♦

### **dō** CUPS

Signature chocolate chip  
70 ♦

### CANDY BOX

Assorted flavors of chocolates and gummies  
55

### @AmazinMetsFood MINI BLUE AND ORANGE COOKIES

Mini blue and orange cookies served  
in a souvenir apple bowl  
140







# KOSHER

# Kosher Menu

All packages include plasticware and serving utensils.

Orders must be placed 48 hours in advance. Sunday orders must be placed by Wednesday at 2:00pm.

## THE BASE HIT

\$60/person

FRESH COUNTRY COLE SLAW ♦

POTATO SALAD ♦

PASTA SALAD ♦

BALLPARK BEEF HOT DOGS

Served with sauerkraut, deli mustard, ketchup, relish and buns

GRILLED HAMBURGERS

Served with sour pickles, lettuce, tomato, onion and buns

FRESH BAKED COOKIES ♦

RUGELACH PLATTER ♦

## LINE DRIVE

\$70/person

FRESH COUNTRY COLE SLAW ♦

POTATO SALAD ♦

PASTA SALAD ♦

CRUDITÉ AND DIP PLATTER ♦

SEASONAL FRUIT PLATTER ♦ ✂ ✂ ♡

ASSORTED DELI SANDWICHES AND WRAPS

Turkey and Pastrami Sandwiches, Chicken Caesar and Veggie Wraps served with deli mustard, ketchup, relish and mayo

FRESH BAKED COOKIES ♦

RUGELACH PLATTER ♦

## ENHANCEMENTS

CHICKEN POPPERS

With BBQ, mild and hot sauce

130





---

# BEVERAGES

---

# Beer Selection

## DOMESTIC

Served as a 6 pack  
48

COORS LIGHT

BUD LIGHT

MICHELOB ULTRA

COORS EDGE  
NON-ALCOHOLIC

## IMPORT

Served as a 6 pack  
54

CORONA

PERONI

MODELO ESPECIAL

## CRAFT

Served as a 6 pack  
59

BRAVEN BREWING COMPANY  
CROWDED PLACES IPA

BROOKLYN PULP ART IPA

BLUE MOON

BLUE MOON LIGHT SKY

HOP VALLEY  
BUBBLE STASH IPA

## SPIKED SELTZER

Served as a 6 pack  
59

VIZZY HARD SELTZER

CORONA HARD SELTZER

COORS LIGHT BLACK  
CHERRY SELTZER





# Wine Selection

## ENHANCEMENTS

RESERVE LIST  
AVAILABLE UPON REQUEST

## SPARKLING

- Prosecco, Tussock Jumper Spumante** Treviso DOC, Italy 60  
Bright, fruit, crisp and dry
- Champagne, Veuve Clicquot Brut NV** Champagne, France 125  
Yellow and white fruits, vanilla and brioche

## ROSÉ

- Rosé, Ruffino** Italy 60  
Fresh and fragrant with notes of strawberry
- Rosé, Chapoutier Belleruche** Cotes Du Rhône, France 65  
Red fruits, citrus, subtle and fresh

## WHITE

- Pinot Grigio, Papi** Italy 60  
Fresh pear and apple, light-bodied and bright
- Pinot Grigio, The Pinot Project** Delle Venezie DOC, Italy 65  
White flowers, apricot, crisp and balanced
- Pinot Grigio, Santa Margherita** Alto Adige DOC, Italy 75  
Golden Delicious apple, crisp, dry, crowd favorite
- Chenin Blanc, Kloof Street Old Vine** Swartland, South Africa 65  
Lemon and lime citrus, honey and oak, food friendly
- Sauvignon Blanc, Tussock Jumper** Marlborough, New Zealand 60  
Pronounced aromatic intensity with notes of grapefruit, lime and gooseberry, light bodied
- Sauvignon Blanc, Mount Riley** Marlborough, New Zealand 65  
A parade of passionfruit, nectarine and lemongrass
- Riesling, Tussock Jumper** Rheinhessen, Germany 60  
Delicate lemon and melon, fresh and clean with excellent balance
- Chardonnay, Tussock Jumper** France 60  
Refreshing citrus aromas, fresh and well structured
- Chardonnay, Charles Smith Wines, Eve** Washington State, WA 65  
Dry, creamy, smooth and heavenly
- Chardonnay, Patz & Hall** Russian River Valley, CA 75  
Green apple, spicy pear, orange blossom and luxurious
- Chardonnay, Stag's Leap Wine Cellars KARIA** Napa Valley, CA 95  
Honeysuckle, medium-bodied, balanced acidity and minerality, elegant



# Wine Selection

## ENHANCEMENTS

RESERVE LIST  
AVAILABLE UPON REQUEST

## RED

<b>Pinot Noir, Tussock Jumper</b> France Red and blackberry, wood, vanilla and jam	60
<b>Pinot Noir, Erath</b> Dundee Hills, OR Juicy palate, fresh huckleberry and blackberry, Oregon classic	65
<b>Pinot Noir, Meiomi</b> Monterey, CA Strawberry, mocha, toasty oak, dark cherry and complex	75
<b>Merlot, Aromo</b> Valle Del Maule, Chile Black fruits, black pepper with a rich finish	60
<b>Chianti Superiore, Santa Cristina</b> DOCG Italy Ruby red color, cherries and plum, a center of the table staple	65
<b>Malbec, Papi</b> Chile Fresh red fruits, gentle tannins, plum and light oak	60
<b>Malbec, Durigutti</b> Mendoza, Argentina Ripe and racy, raspberry, licorice, bold, classic representation	65
<b>Red Blend, MLB Wines Club Series</b> California Subtle tannins, dark cherry and ripe raspberries, quintessential Mets fan wine	60
<b>Rioja, CVNE Cune Crianza</b> Rioja, Spain Aromatic, licorice, vanilla, smooth and fresh	65
<b>Zinfandel, Valravn Old Vine</b> Sonoma County, CA Simmering berry sauce, copious blueberry, chocolate and mocha beans	65
<b>Cabernet Franc, Onabay Vineyards Cot-Fermented</b> North Fork Long Island, NY Bursts with fresh raspberry, vibrant ripe fruit, pairs well with everything	65
<b>Cabernet Sauvignon, Papi</b> Central Valley, Chile Dark violet, spiced aromas, soft tannins with a sweet finish	60
<b>Cabernet Sauvignon, Achaval-Ferrer</b> Mendoza, Argentina Distinctive juicy texture and overflowing with black and red fruits	70
<b>Cabernet Sauvignon, Jordan</b> Alexander Valley, Sonoma, CA Blackberry, French oak, velvety richness and chocolate	155
<b>Cabernet Sauvignon, Stag's Leap Wine Cellars Artemis</b> Napa Valley, CA Opulent, dark refined tannins, old-world elegance	165





# Lignor

## VODKA

Pinnacle Vodka	75
True Vodka	135
Tito's Vodka	135
Grey Goose	160
Belvedere	160

## RUM

Bacardi Rum	110
Thomas Tew Single Barrel	110
El Dorado 12yr Old Finest	135

## GIN

Pinnacle Gin	75
Beefeater	110
Greenhook	130
Tanqueray	135
Hendrick's	160

## BOURBON

Jim Beam Apple	95
Jim Beam Black	95
Jim Beam White	95
Maker's Mark	135
Maker's Mark 46	160
Bulleit	160
Basil Hayden's	180

## TEQUILA

Sauza Gold	85
Hornitos Añejo	110
Hornitos Black Barrel	110
Hornitos Plata	110
Hornitos Reposado	110
Patron Silver	170
Patron Café	170
Clase Azul Plata	190

## SCOTCH

Johnnie Walker Red	135
Talisker 10yr	180
Balvinie 12yr	185
Johnnie Walker Black	185
Glenlivet 12yr	185
Glenfiddich 12yr	185
Macallan Double Cask	190
Lagavulin 16yr	225
Oban 14yr	225

## LIQUEUR

Jagermeister	110
--------------	-----

## COGNAC

Courvoisier VS	160
Courvoisier VSOP	200

## WHISKEY

Jameson	110
Jack Daniel's	135
Crown Royal	160
Bushmills	160
George Dickel Rye Whiskey	170
Tullamore Dew 14yr Single Malt	180
Woodford Reserve	180

## MIXERS

Club Soda (6 pack)	26
Cranberry Juice (qt.)	16
Ginger Ale (6 pack)	26
Tonic Water (6 pack)	26
Orange Juice (qt.)	16
Pineapple Juice (qt.)	16
Bloody Mary Mix	20

## Owen's

### CRAFT MIXERS

Served as a 4 pack  
21

#### GINGER BEER & LIME

Make a Moscow Mule

#### GRAPEFRUIT & LIME

Make a Margarita



# Non-Alcoholic Beverages

Served as a 6 pack

DASANI WATER

29

SMART WATER 1L

42

SAN PELLEGRINO  
SPARKLING WATER

42

COCA-COLA

28

DIET COKE

28

COCA-COLA ZERO

28

SPRITE

28

GOLD PEAK ICED TEA

38

GATORADE COOL BLUE

37





# Beverage Packages



## SOUVENIR MASON JAR

Pack of 5  
30

## HOT BEVERAGE PACKAGE

Includes 12 K-Cups. Mix of Dunkin' Original, Dunkin' Decaf, Dunkin' French Vanilla, Dunkin' Dark, Hot Chocolate, English Breakfast, Earl Grey and Green Teas  
63

## HOUSE MIMOSA BAR

Includes two bottles of prosecco, a variety of juices and fresh berries  
160

## VEUVE CLICQUOT MIMOSA BAR

Upgrade our House Mimosa Bar to Veuve Clicquot  
200







# POLICIES



# Policies and Procedures

Important Information: Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## HOURS OF OPERATION

The Suites Hospitality Sales team will be available for all inquiries and order processing during the hours listed below:

### REGULAR BUSINESS DAYS

9:00 am–5:00 pm, Monday–Friday

### EVENT DAYS:

Monday–Friday: 9:00 am until the end of the event

Saturday–Sunday: 5 hours before start of the event until the end of the event

## ORDERING INFORMATION

### ORDERING PRIOR TO THE EVENT

- Advanced food and beverage orders must be placed a minimum of THREE business days prior to the event day to ensure item availability and the utmost in presentation, service and quality.
- All special requests need FOUR business days.
- Please place Sunday and Monday orders by Thursday.
- Orders submitted after the deadline will have the option of ordering from our Event Day Menu.
- Please sign and return the customer summary via one of the below forms of communication at least TWO business days prior to the event to finalize and confirm your order.

Orders can be placed with our Suites Administrator via:

**Website:** <https://citifield.orders.bypassmobile.com>

**Phone:** 718-595-8118

**Fax:** 718-651-0180

**Email:** [CitiFieldSuites@aramark.com](mailto:CitiFieldSuites@aramark.com), [Camacho-Candice@aramark.com](mailto:Camacho-Candice@aramark.com)

EVENT DAY	ORDER DUE BY 12:00 PM ON
Monday	Thursday
Tuesday	Friday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday
Saturday	Wednesday
Sunday	Thursday

### ORDERING DURING THE EVENT

A separate Event Day Menu is provided in each suite to outline these selections. Simply notify your guest attendant to place an additional order. Please allow a minimum of 30 minutes for delivery of any items ordered on game day.

## FOOD AND BEVERAGE DELIVERY

### CATERING DELIVERY SCHEDULE

Unless instructed otherwise, all food and beverage ordered in advance will be delivered on the recommended service schedule listed below.

**Beverages:** Delivered prior to suite level opening

**Snacks:** Delivered prior to suite level opening

**Chilled Items and Salads:** Delivered prior to suite level opening

**Hot Items:** Delivery begins 1.5 hours prior to first pitch

**Desserts:** Delivery begins at the 4th inning

### KOSHER OPTIONS

We are pleased to offer food packages of fine selections provided by Prime Kosher, Glatt Kosher certified by the Star-K. Please ask the Suites Administrator for assistance. All orders require 72 hours advance notice.

### METHODS OF PAYMENT

A valid credit card is required for all suite orders. The card provided will be charged for the full pre-event order total up to 24 hours in advance of the event and will be used to settle the final total at the conclusion of the event if no alternate payment is provided. If the card provided fails and no additional payment is provided within the 24 hours, your order may be canceled. Checks must be received 2 weeks before your event.

### ADVANCED DEPOSITS (PACKAGED SUITE HOLDERS ONLY)

All food, beverage and labor services will be deducted from a predetermined escrow account. You will receive a reminder when your account needs to be replenished.

### CREDIT CARD ON FILE

All food, beverage and labor services will be charged to a predetermined credit card account kept on file. At the end of the event, you have the option to choose the "Do Not Present Bill" and "Automatic Gratuity" options if the cardholder will not be present for the event.

### PAYMENT AT THE EVENT

Please advise your guests if they will be responsible for all food and beverage charges incurred during the game. Payment is to be made upon placement of order. A receipt will be provided. For suites with shared ownership, it is necessary for each partner to establish their own account information and provide the Suites Hospitality Sales Office with a calendar of occupancy to ensure billing accuracy.

**Taxes:** Food, beverage, management fee and labor are subject to applicable local and state taxes. If your organization is tax exempt, please supply a copy of your ST-119 certificate with the completed order forms.

**Management Fee:** All items purchased in the suite are subject to a 20% Management Fee and applicable New York state taxes. The management fee is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this management fee is distributed to employees. Any gratuity is at the discretion of the guest for exemplary service. The management fee is used to offset the operational expenses related to providing the highest quality of service to you, our guest.

**Cancellations:** If by chance you need to cancel an order, you must do so by NOON the day before the event. Due to preparation costs, suite holders will be charged for orders canceled less than 24 hours prior to the event at the rate of 50% of the total food order and 100% of the private attendant fee (if applicable).

**Rainout Policy:** If an event is canceled by the New York Mets after the gates have opened, all orders will be completed and billed as usual. If the gates do not open, orders will not be billed.

**Alcoholic Beverages:** All alcoholic beverages are to be served to and consumed by persons 21 years of age. The consumption of alcoholic beverages by intoxicated persons or by persons who appear to be intoxicated is prohibited. Management reserves the right to discontinue service of alcoholic beverages at any time to an individual or group.

