

Phillies

SUITE MENU

2024 SEASON



[VIEW MENU »](#)



THE LINEUP

2024 SEASON

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WELCOME

OUR TEAM

DIETARY INDEX

WELCOME

ARAMARK WELCOMES YOU TO THE SUITES AT CITIZENS BANK PARK

Aramark Premium Services is thrilled to kick off the 2024 Philadelphia Phillies baseball season as the exclusive foodservice provider at Citizens Bank Park.

We have a passion for the highest quality food and service, and our highly skilled culinary team has crafted a wide array of menu choices.

We take pride in attending to every detail and we look forward to making the luxury suite experience memorable.



Please contact us with any questions or to place an order.

HARRY WECKERLY

Suites Catering Director
267-570-2344

Weckerly-Harry@aramark.com

DONNA COLEMAN

Suites Sales Manager
267-570-2345

Coleman-Donna@aramark.com

NAKIA WRIGHT

Suites Sales Manager
267-570-2313

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WE LOOK FORWARD TO GETTING TO KNOW YOU!

OUR TEAM IS THRILLED TO WELCOME YOU TO CITIZENS BANK PARK AND TO PROVIDE YOU WITH THE UTMOST FOOD AND BEVERAGE EXPERIENCE.



CHEF VONNIE NEGRON

Senior Executive Chef

EDUCATION

ProChef 2 Certification
(*Certified Chef de Cuisine*) and
ProChef 3 Certification
(*Certified Executive Chef*).

Both Certifications completed at the Culinary Institute of America in Hyde Park, NY.

CAREER

Started working in the industry at the age of 16 as a busboy and dishwasher at local restaurants in the Philadelphia area. Eventually worked my way to cooking at a restaurant in New Market Square in Society Hill and additional restaurants in the city throughout the years before turning my attention to Hotels and Arenas. Have enjoyed working at CBP for the last 9 years. Prior to coming to CBP I spent 5 years at the Wells Fargo Center and 4 Years at Lincoln Financial Field.

WHO IS YOUR INSPIRATION IN THE CULINARY WORLD?

My inspiration while growing in my field and career have always been the people that I work with. Seeing the hard work and dedication that went into every meal was an inspiration. While I was working at the Adam's Mark Hotel many years ago, I was fortunate enough to work under Vince Alberici. As the Executive Chef he gave me the opportunity to learn and work alongside many talented chefs. Must include my mother as someone who has influenced my passion and love for what I do. She was an excellent cook and to this day I still strive to live up to her standards.

YOUR FAVORITE LOCAL RESTAURANT/MARKET?

Have to say the Reading Terminal Market...
Can't walk through that space without being inspired!



HARRY WECKERLY

Suites Catering Director

EDUCATION

Bachelor of Science from
The Pennsylvania State University
in Hospitality Management

CAREER

I have been in hospitality for most of my life. I started working in restaurants and have worked just about every position there is from Busboy to Bartender.

I began my career in management after graduating from Penn State in the mid 1980's, working as the General Manager in Steakhouses and High-end Center City Philadelphia Restaurants. I started working at Aramark right after the pandemic in 2021, taking the reins at Pass & Stow. This past year (2023) was promoted to the Director of Suites here at Citizens Bank Park.

MY INSPIRATION

As a child my grandmother took me to the Crystal Tea Room. There I fell in love with the experience, and I decided that I wanted to be part of that world. Working in Hospitality has taught me how to ensure a great dining experience for every guest. My goal is to continue to build a team of professionals that make the experience here at the ballpark memorable.

FAVORITE LOCAL RESTAURANT

Davio's - in the King of Prussia Town Center



DIETARY INDEX

GLUTEN FRIENDLY GF

- Assorted Charcuterie & Artisan Cheese *without cracker basket*
- Classic Caesar Salad *without croutons*
- Cobb Salad
- CBP BBQ Board *without cornbread*
- Garden Salad
- Fresh Fruit + Berries
- Freshly Popped Popcorn
- Grilled Beef Sliders *without rolls*
- Grilled Chicken Caesar Salad *without croutons*
- Hatfield All Beef Philly Franks *without rolls*
- Manco & Manco Cheese Pizza
- Manco & Manco Pepperoni Pizza
- Philadelphia Water Ice
- Roasted Peanuts in the Shell
- Seasonal Vegetable Crudité

VEGETARIAN V

- “Big Mozz” Mozzarella Sticks
- Classic Caesar Salad
- Chickie’s & Pete’s Crab Fries
- Cole Slaw
- Federal Donuts
- Federal Soft Pretzels
- Flash Crisp Yukon Gold Chips
- Fresh Baked Cookies
- Gourmet Brownies
- Ice Cream Novelties
- Mac + Cheese
- Manco & Manco Cheese Pizza
- Potato Salad
- Seasonal Vegetable Crudité
- Shake Shack Milk Shakes
- Vegetarian “Pasta-less” Lasagna
- Whipped Horseradish Cheddar Cheese Spread

VEGAN VG

- Char Grilled Black Bean Burger *without cheese*
- Fresh Fruit & Berries
- Freshly Popped Popcorn
- Garden Salad
- Italian Pasta Salad
- Philadelphia Water Ice
- Roasted Peanuts in the Shell
- Seasonal Vegetable Crudité *without dressing*

CONTAIN NUTS

- Federal Donuts
- Gourmet Brownies
- Ice Cream Novelties
- Roasted Peanuts in the Shell



Please note, Citizens Bank Park, is not a nut-free facility and we cannot guarantee the absence of cross-contamination. However our staff take extra care when preparing foods to avoid potential risks as much as possible.

This guide is intended to be used as a reference only.

Please speak to a Sales Manager when placing your order or to a Supervisor on Event Day should you have any questions.



FIELDER'S CHOICE

BUILD YOUR OWN

FIELDER'S CHOICE

PACKAGE \$854

Serves Approximately 16 Guests

FRESHLY POPPED POPCORN **GF / VG**

Salted and Bottomless

FLASH CRISP YUKON GOLD CHIPS **V**

Caramelized Onion Dip

9TH STREET HOAGIE

Imported Meats, Provolone, Lettuce, Tomatoes, Shaved Red Onions, Extra Virgin Olive Oil, Banana Pepper
Liscio's Hoagie Roll

GRILLED CHICKEN CAESAR SALAD

Romaine, Parmesan-Reggiano, Herbed Croutons, Classic Caesar Dressing

GF *without croutons*

GRILLED BEEF SLIDERS

House Pickles, Caramelized Onions, Bibb Lettuce, Roma Tomatoes, Bacon, Burger Sauce, Potato Roll

GF *without rolls*

JUMBO DRY RUB CHICKEN WINGS

Buffalo Sauce, Blue Cheese

PHILADELPHIA CHEESESTEAKS

Chopped Steak, Sautéed Onions, Cheese Sauce

HATFIELD ALL BEEF PHILLY FRANKS

Sauerkraut, Traditional Condiments, Yellow Onions, Potato Rolls

GF *without rolls*

PHILADELPHIA WATER ICE **GF / VG**

Cherry, Mango



Gluten Friendly **GF** / Vegetarian **V** / Vegan **VG**

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

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

FIELDER'S CHOICE

BUILD YOUR OWN

BUILD YOUR OWN

PACKAGE \$1042

Serves Approximately 16 Guests

CHOOSE ONE**FRESHLY POPPED POPCORN** GF / VG

Salted and Bottomless

**ROASTED PEANUTS
IN THE SHELL** GF / VG**FLASH CRISP
YUKON GOLD CHIPS** V

Caramelized Onion Dip

FEDERAL SOFT PRETZELS V

Spicy Brown Mustard

CHOOSE TWO**SHRIMP COCKTAIL** GF / VG

Cocktail Sauce

**SEASONAL VEGETABLE
CRUDITÉ** GF / VGCarrots, Broccoli, Bell Peppers,
Cauliflower, Tomatoes, Radishes,
Buttermilk Ranch

GF without dressing

FRESH FRUIT & BERRIES GF / VG

Melons, Grapes, Pineapple, Berries

CHOOSE ONE**GRILLED CHICKEN
CAESAR SALAD**Romaine, Parmesan Reggiano, Herbed
Crouton, Classic Caesar Dressing

GF without dressing

COBB SALAD VIceberg Romaine Blend, Bacon,
Hard Cooked Egg, Tomatoes,
Crumbled Blue Cheese,
Avocado Ranch Dressing**CHOOSE TWO****GRILLED ITALIAN SAUSAGE**Marinara, Sautéed Peppers & Onions,
Pub Rolls

GF without rolls

ITALIAN ROAST PORKBroccolini, Sharp Provolone,
Roasted Long Hots,
Liscio's Rustic Italian Rolls**GRILLED BEEF SLIDERS**House Pickles, Caramelized Onions,
Bibb Lettuce, Roma Tomatoes,
Bacon, Burger Sauce, Potato Rolls

GF without rolls

CHOOSE TWO**CRISPY CHICKEN TENDERS**

Honey Mustard, BBQ Sauce

PHILADELPHIA CHEESESTEAKSChopped Steak, Sautéed Onions,
Cheese Sauce**9TH STREET HOAGIE**Imported Meats, Provolone, Lettuce,
Tomatoes, Shaved Red Onions, Extra
Virgin Olive Oil, Banana Peppers
Liscio's Hoagie Roll**CHOOSE TWO****ITALIAN PASTA SALAD** VGCavatappi, Spinach, Sundried Tomato,
Red Wine Herb Vinaigrette**COLE SLAW** V

Traditional Homestyle

POTATO SALAD V

Hard Cooked Eggs, Creamy Dijon

CHOOSE ONE**ICE CREAM NOVELTIES** V**GOURMET BROWNIES** VDouble Chocolate,
Chocolate Espresso,
Chocolate Peanut Butter Cup,
Chocolate Ganache**PHILADELPHIA WATER ICE** GF / VG

Cherry, Mango



Gluten Friendly GF / Vegetarian V / Vegan VG

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APPETIZERS

SALADS

SANDWICHES

PIZZA

STROMBOLI

FAN FAVORITES

ENTRÉES & SIDES

SNACKS

DESSERTS

CHILLED PLATTERS

Serves Approximately 8 Guests

SEASONAL VEGETABLE CRUDITÉ **GF / V** \$60

Carrots, Broccoli, Bell Peppers, Cauliflower, Tomatoes, Radishes, Buttermilk Ranch
VG without dressing

FRESH FRUIT & BERRIES **GF / VG** \$66

Melons, Grapes, Pineapple, Berries

ASSORTED CHARCUTERIE & ARTISAN CHEESE \$80

Prosciutto, Salami, Capicola, Everything Bagel, Spiced Goat Cheese, Smoked Gouda, Manchego, Ballpark Pickles, Lager Mustard, Assorted Crackers, Crostini & Lavash
GF without cracker basket

CRAB ROLLS \$165

Butter Grilled Brioche Rolls, Dijon Chive Aioli, Asparagus Corn Salsa

SHRIMP COCKTAIL \$150

Bloody Mary Cocktail Sauce

SUSHI & MAKI DISPLAY \$175

California Roll, Crunchy Eel Roll, Dragon Roll, Salmon Nigiri, Shrimp Nigiri, Spicy Tuna Roll, Yellow Tail Scallion Roll, Pickled Ginger, Soy Sauce, Wasabi



HOT APPETIZERS

Serves Approximately 8 Guests

JUMBO DRY RUB CHICKEN WINGS \$90

Buffalo Sauce, Blue Cheese

CRISPY CHICKEN TENDERS \$84

Honey Mustard, BBQ Sauce

CHICKIE'S & PETE'S CRAB FRIES **V** \$65

Cheese Sauce

BIG MOZZ **V** \$65

Mozzarella Sticks, Marinara Sauce

Gluten Friendly **GF** / Vegetarian **V** / Vegan **VG**

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APPETIZERS

SALADS

SANDWICHES

PIZZA

STROMBOLI

FAN FAVORITES

ENTRÉES & SIDES

SNACKS

DESSERTS

SALADS

Serves Approximately 8 Guests

CLASSIC CAESAR SALAD **V** \$48

Romaine, Parmesan Reggiano, Herbed Croutons,
Classic Caesar Dressing

GF without croutons

ADD Chicken \$10

GARDEN SALAD **GF / VG** \$56

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

COBB SALAD \$58

Iceberg Romaine Blend, Bacon, Hard Cooked Egg, Tomatoes,
Crumbled Blue Cheese, Avocado Ranch Dressing

SANDWICHES

Serves Approximately 8 Guests

TURKEY HOAGIE \$85

House Smoked, Lettuce, Tomato, Onion, Cheddar, Black Pepper Aioli,
Liscio's Seeded Roll

9th STREET HOAGIE \$85

Imported Meats, Provolone, Lettuce,
Tomatoes, Shaved Red Onions,
Extra Virgin Olive Oil, Banana Peppers
Liscio's Hoagie Roll

VEGETARIAN CAPRESE SANDWICH **V** \$65

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

SOUTH PHILLY CHICKEN SANDWICH \$90

Roasted Garlic Spread, Grilled Chicken Breast,
Black Pepper Bacon, Havarti Cheese, Roasted Red Peppers,
Liscio's Seeded Hoagie Roll

Gluten Friendly **GF** / Vegetarian **V** / Vegan **VG**

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PIZZA

MANCO & MANCO PIZZAS

CHEESE **V** \$58

PEPPERONI \$62

SPECIALTY \$62

GLUTEN FREE PIZZAS

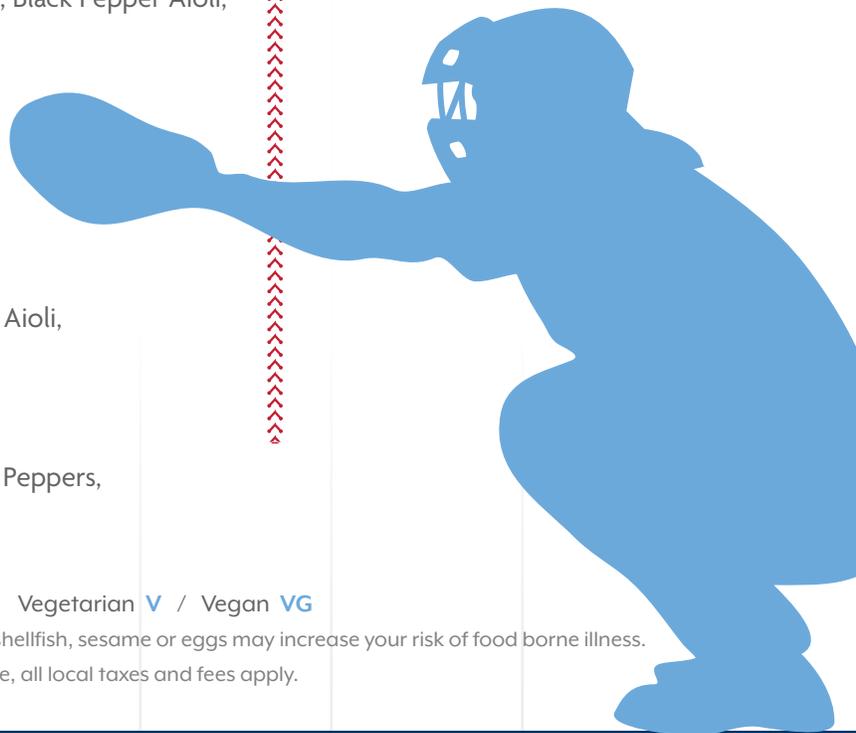
CHEESE **GF / V** \$45

PEPPERONI **GF** \$49

STROMBOLI

STROMBOLI SAMPLER \$59

Cheesesteak, Pepperoni,
Spinach, Marinara Sauce



FAN FAVORITES

Serves Approximately 8 Guests

HATFIELD ALL BEEF PHILLY FRANKS \$84

Sauerkraut, Traditional Condiments,
Yellow Onions, Potato Rolls

GF without rolls

GRILLED BEEF SLIDERS \$90

House Pickles, Caramelized Onions, Bibb Lettuce,
Roma Tomatoes, Bacon, Burger Sauce, Potato Rolls

GF without rolls

PHILADELPHIA CHEESESTEAKS \$105

Chopped Steak, Sautéed Onions, Cheese Sauce

GRILLED ITALIAN SAUSAGE \$85

Marinara, Sautéed Peppers & Onions, Pub Rolls

GF without rolls

ITALIAN ROAST PORK \$97

Broccolini, Sharp Provolone, Roasted Long Hots,
Liscio's Rustic Italian Rolls

GF without rolls

CHAR GRILLED BLACK BEAN BURGER **V** \$75

Lettuce, Tomatoes, Onions, American Cheese,
Cheddar Cheese, House Pickles,
Wonder Sandwich Buns

VG without chesse

SHAKE SHACK® SHACKBURGER \$115

Our burgers are 100% all natural Angus beef.
No hormones and no antibiotics ever.

Our proprietary shack blend is freshly ground.
The ShackBurger® features American Cheese,
Lettuce, Tomato, and ShackSauce.



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APPETIZERS

SALADS

SANDWICHES

PIZZA

STROMBOLI

FAN FAVORITES

ENTRÉES & SIDES

SNACKS

DESSERTS



SNACKS

Serves Approximately 8 Guests

FRESHLY POPPED POPCORN **GF / VG** \$29

Salted and Bottomless

FEDERAL SOFT PRETZELS **V** \$28

Spicy Brown Mustard

ROASTED PEANUTS IN THE SHELL **GF / VG** \$23

FLASH CRISP YUKON GOLD CHIPS **V** \$25

Caramelized Onion Dip

WHIPPED HORSERADISH CHEDDAR CHEESE SPREAD **V** \$32

Butter Roasted Pretzel Pieces

DESSERTS

Serves Approximately 8 Guests

FRESH BAKED COOKIES **V** \$45

Chocolate Chip, Sugar, Oatmeal, Served Warm
produced in an environment that handles nuts

GOURMET BROWNIES **V** \$52

Double Chocolate, Chocolate Espresso,
Chocolate Peanut Butter Cup, Chocolate Ganache
contains nuts

FEDERAL DONUTS **V** \$89

Red & White Sprinkles

Old Fashioned Milk Glazed

Hitting Dingers

Phillies Red Popcorn Glaze, Caramel Drizzle,
Salted Peanuts

Strawberry Cheesecake

Spiced Cake Donut, Cream Cheese Glaze,
Red Strawberry Seams

ICE CREAM NOVELTIES **V** \$55

contains nuts

SHAKE SHACK®

MILK SHAKES **V** \$110

Our delicious hand-spun shakes
featuring homemade frozen custard

*What happens when soft serve
shacks up with premium ice cream*
Available in Black & White

BUTTERCREAM DIPPERS \$91

Seasonal Buttercream,
Red Velvet Chocolate Chip Cookies,
Cannoli Chips, Rice Krispy Treats,
Chocolate Chip Sugar Cookie Sticks,
Hershey Kiss Cookies, Pretzels

TASTYKAKE BASKET \$49

Chocolate Cupcake, KandyKake,
Butterscotch Krimpet



PHILADELPHIA WATER ICE **GF / VG** \$60

Cherry, Mango



Gluten Friendly **GF** / Vegetarian **V** / Vegan **VG**

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



BEVERAGES PACKAGES NON-ALCOHOLIC BEER WINE SPIRITS READY TO DRINK BARTESIAN SERVICE

BEVERAGE PACKAGES



THE FARM TEAM

\$361.19

ONE SIX PACK EACH
Coca Cola and Diet Coke

TWO SIX PACKS
Smart Water

ONE SIX PACK EACH
Yuengling Traditional Lager
Miller Lite

ONE SIX PACK
Stella Artois

ONE SIX PACK
Kona Big Wave



STARTING LINE UP

\$485.56

ONE SIX PACK EACH
Coca Cola and Diet Coke

TWO SIX PACKS
Smart Water

ONE SIX PACK EACH
Mich Ultra
Miller Lite
Founders All Day IPA
Yards Philadelphia Pale Ale

ONE BOTTLE EACH
Briganti Red, White,
Rose or Pinot Grigio



TITO'S ALL-AMERICAN LEMONADE \$204.10

ONE BOTTLE
Tito's Vodka

ONE SIX PACK
Minute Maid
Lemonade
Lemons



THE PLYMOUTH GIN & TONIC \$177.34

ONE BOTTLE
Plymouth Gin
ONE SIX PACK
Tonic Water
Limes

TWISTED TEA ARNOLD PALMER \$130.51

ONE BOTTLE
Twisted Tea Whiskey

ONE SIX PACK
Minute Maid Lemonade
Lemons

STATESIDE MULE \$201.10

ONE BOTTLE
Stateside Vodka

ONE FOUR PACK
Ginger Beer
Limes

TWO STATESIDE
Copper Mugs



BACARDI CUBA LIBRE \$125.17

ONE BOTTLE
Bacardi Rum

ONE SIX PACK
Coca Cola
Limes



MARK YOUR MOMENT \$192.02

ONE BOTTLE
Maker's Mark Bourbon

ONE SIX PACK
Ginger Ale
Limes

ESPRESSO MARTINI \$107.01

ONE BOTTLE
OTR Effen Espresso Martin

PHILLY RANCH WATER \$147.91

ONE BOTTLE
Hornitos Plata

ONE SIX PACK
Club Soda
Limes

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

NON-ALCOHOLIC

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

SOFT BEVERAGES \$26

Coca Cola
Diet Coke
Coke Zero
Sprite
Barq's Root Beer
Topo Chico Sparkling Water
Minute Maid Lemonade

MIXERS \$26

Ginger Ale
Tonic Water
Club Soda

PREMIUM MIXERS \$30

Ginger Beer 4 pack
Sparkling Grapefruit 4 pack

JUICES \$20

10oz
Cranberry
Orange
Apple

SMART WATER \$26

20oz bottle

GOLD PEAK ICED TEA \$28

KEURIG K-CUPS \$36

12 pack
Regular Coffee
Decaffeinated Coffee

TEA \$12

4pack



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

BEER

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

DOMESTIC BEER \$42

- Budweiser
- Bud Light
- Bud Zero
- Coors Light
- Miller Lite
- Michelob Ultra
- Yuengling Flight
- Yuengling Traditional Lager

IMPORTED BEER \$46

- Modelo
- Corona
- Heineken
- Stella Artois

CRAFT BEER \$49

- Blue Moon
- Conshohocken Ring The Bell
- Down East Cider
- Fiddle Head IPA
- Founders All Day IPA
- Hoop Tea Light Spiked Iced Tea
- Kona Big Wave
- Leinenkugel's Summer Shandy
- Levante Cloudy & Cumbersome
- New Belgium Tropic Force IPA
- Red Bridge *Gluten Free*
- Sly Fox Pikeland Pils
- Troeg's Graffiti Highway
- Yards Philadelphia Pale Ale



HARD SELTZERS \$46

- Bud Light Seltzer Black Cherry



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



WINE

Unless noted, wines are priced per 750 ml bottle.

BRIGANTI WINES \$50

Red

White

Rosé

Pinot Grigio

RED WINES

CABERNET SAUVIGNON

Robert Mondavi Private Selection \$60

Unshackled \$80

The Prisoner \$180

PINOT NOIR

Meiomi \$80

WHITE WINES

CHARDONNAY

Robert Mondavi Private Selection \$60

SAUVIGNON BLANC

Kim Crawford \$80

ROSE & SPARKLING WINES

ROSÉ

Kim Crawford \$80

ASTI SPUMANTE

Martini and Rossi \$65

CHAMPAGNE

J.Roget \$45

PROSECCO

Ruffino \$65



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

SPIRITS

Add all Bottles are sold as Liters unless otherwise specified.

VODKA

Tito's Handmade	\$123
Pinnacle	\$50
Grey Goose 750ml	\$105
Stateside Urbancraft	\$107

RUM

Bacardi	\$66
Bacardi Spiced	\$66
Bacardi Coconut	\$66
Cruzan Light	\$55

GIN

Bombay Dry	\$75
Plymouth 750ml	\$105

TEQUILA

Hornitos Plata	\$83
Hornitos Reposado	\$90
Casamigos Blanco	\$165

SCOTCH

Dewar's White Label	750ml \$76
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WHISKEY, BOURBON & RYE

Four Walls Irish Whiskey	750ml \$109
Jim Beam	\$72
Knob Creek Rye	\$105
Maker's Mark	\$118
Twisted Tea	750ml \$70

COGNAC

Courvoisier VS	750ml \$90
D'usse	750ml \$180

CORDIALS

Bailey's	750ml \$65
Kahlua	750ml \$65
Martini and Rossi Vermouth	750ml \$30
Disaronno	
Amaretto	750ml \$65
Grand Marnier	750ml \$85

READY TO DRINK

Priced by the four pack unless otherwise noted.

BACARDI \$50

Rum Punch

ON THE ROCKS \$42

One 375ml bottle
 Cosmopolitan
 Espresso Martini
 Jalapeno Pineapple Margarita

STATESIDE \$42

Stateside + Black Cherry
 Stateside + Orange

SURFSIDE \$42

Half & Half
 Iced Tea
 Lemonade
 Peach Tea



BARTESIAN SERVICE

Capsules are priced by the six pack unless otherwise noted.



BARTESIAN CAPSULES \$27

Lemon Drop
 Margarita
 Old Fashioned
 Rum Breeze

PREMIUM SPIRIT PACKAGE \$425

Cruzan Rum
 Hornitos Reposado
 Jim Beam Bourbon
 Stateside Urbancraft
 Vodka

TOP SHELF SPIRIT PACKAGE \$635

Bacardi Rum
 Maker's Mark Bourbon
 Casmiglos Blanco
 Tito's Handmade Vodka

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





ORDER INFORMATION

ORDERS CAN BE PLACED IN THREE EASY WAYS

1 ONLINE

www.suitecatering.com

2 EMAIL

coleman-donna@aramark.com
wright-nakia@aramark.com
weckerly-harry@aramark.com

3 PHONE

267-570-2345
267-570-2313
267-570-2344

Please specify suite number, name and phone number of person placing order, company name, and the date and time of the event. We encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and avoid duplication.

ONLINE CATERING WEBSITE

Our online suite catering website is www.suitecatering.com

The online suite catering system is available to suite holders who have set up an account and completed the required suite holder forms. Each account will be setup with a User ID and password. It is designed to allow account users to place orders, print or view customer summaries, track order history plus receive special package announcements.

The suite menu will be available online according to the cut-off schedule listed below. At noon the day of the cut-off, the suite menu will no longer be accessible from the online system.

You will be able to order from the event day menu. Any requests should be placed by contacting your suite representative. It is not necessary for suite rentals to order online; orders can be placed through a suite representative.

ADVANCED ORDERING

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

ADVANCED ORDER SCHEDULE

GAME DAY	ORDER DUE BY 3 PM
Monday	Friday
Tuesday	Friday
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Saturday & Sunday	Thursday

EVENT DAY ORDERING

An event day menu is included in your suite. During the event up to the 5th inning, orders may be placed through your suite attendant or by calling the catering line (2345) from the phone inside the suite. Event day ordering is provided as a convenience for all guests to have more food available in addition to your existing pre-event orders.

STANDING FOOD ORDERS

Aramark provides each suite holder with the option of having standing food and/or beverage orders. The suite holder has the ability to also set up multiple standing menus which can be rotated during the chosen events. The suite holder would still have the ability to change these orders within the 48 hours time frame to accommodate any requests. Please discuss with the suite catering manager to determine what would best fit your needs.

HARRY WECKERLY

Suites Catering Director
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weckerly-harry@aramark.com

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BEVERAGE INFORMATION

ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or service liquor, beer and wine in the Premium Areas at Citizens Bank Park. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Pennsylvania law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21.

Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed.

It is the responsibility of the suite holder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Aramark reserves the right to refuse service to any person who appears to be intoxicated. Suite holders may incur liability if they fail to comply.

If there are further questions or concerns regarding this policy, please contact your Aramark suite representative.

BEVERAGE PAR MENU

Each suite holder who has finalized the paperwork necessary to set up an account and has provided a credit card to be kept on file, has the ability to set up a standard beverage par menu for the suite

for the entire season. By completing the beverage par form, you may choose any of the beverages on the menu to be placed in your suite. The beverages will be placed in the suite prior to the arrival of guests and will be inventoried to ensure that the beverages provided matches the requested items and amounts as stated on the beverage par form. Your suite representative is available to help you customize a standing food menu or standard beverage par menu for your suite.

At the end of the event, the beverages will be re-inventoried to determine what amount of beverages had been consumed, based on the initial standing order received by the Aramark suite manager.

A separate billing summary will be created for the restock. Alcoholic beverages may not be removed from the premises.

Recommended beverage par levels

- **One bottle of each:** vodka, rum, gin, tequila, scotch, bourbon or blended whiskey
- **One bottle of white wine:** chardonnay, pinot grigio, sauvignon blanc
- **One bottle of red wine:** cabernet sauvignon, merlot, pinot noir
- **Two cases of beer:** domestic and craft (*one each*)
- **Two bottles of mixers:** lime juice, bloody Mary mix, sweet and sour mix

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.

UNCONSUMED BEVERAGE

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 and credit will not be given for any such items.

ADMINISTRATIVE CHARGE & TAXES

All food and beverage items are subject to all applicable taxes and a taxable 20% 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 8.5% 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.



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PAYMENT OPTIONS

PAYMENT PROCEDURES & POLICES

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

CREDIT CARDS

Aramark accepts American Express, Discover, MasterCard or VISA.

ESCROW

Account An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, please contact your suite representative to set up the account and complete the required forms. An escrow account can be established with a minimum deposit of \$20,000 payable to Aramark. As charges are made for food and beverage, deductions are made from the account. When the balance drops below \$1,000 you will be asked to replenish your account.

DO NOT PRESENTS

Please be advised that all orders marker 'N' on the Present Summary Option will be subject to an automatic 10% gratuity on the subtotal. To avoid this automatic charge, please note your option as 'Y' to Present Summary and have your authorized signer sign off on the charges in the suite at the end of the event.

PRE-PAYMENT

You may pre-pay for all charges incurred for advanced orders. This requires no payment settlement at the conclusion of services provided no additional orders are placed during the event. You must provide a signed payment agreement with valid credit card prior to receiving service. The appropriate signature is required on the food service invoices prepared when services are complete. A credit card will remain on file for additional orders placed during the event. All orders must also be secured using one of the approved payment methods. We will maintain a credit card on file to secure any outstanding balances that are not covered by your pre-payment or escrow account.

AUTHORIZED SIGNERS FOR CREDIT & ESCROW ACCOUNTS

It is Aramark's policy that only authorized signers, designated by the suite holder, are allowed to charge additional food and beverage for the suite during an event to the suite holder's account. If no authorized signers will be present during the event, please notify us prior to the event as to the name of the representative who will be responsible for signing the receipt and authorized to order additional food and beverage. If no authorized signer is present during the event, the guests will not be allowed to charge purchases on credit card. Please use the selections on the ordering form to specify permissions.

CANCELLATION POLICY

No charges will be assessed to suite holders for orders cancelled at least 24 hours in advance. Suite orders that are not cancelled within the 24-hour minimum will be assessed 50% of the total food and beverage charge and 100% of the administrative and additional billed labor charges.

WEATHER RELATED CANCELLATIONS

No charge will be assessed to the suite holders if the game is canceled due to weather prior to gates being opened at Citizens Bank Park. However, if gates are opened at Citizens Bank Park any time prior to a game cancellation and/or postponement suite holders will be responsible for the full charge of suite catering.



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ADDITIONAL SERVICES

PERSONALIZED SERVICE

During events, a suite attendant will be assigned to deliver your food and beverage orders, take additional orders and assist in maintaining your suite. Should you desire a dedicated suite attendant to remain exclusively in your suite for the event, please contact the suite catering office and allow 48-hours advance notice to ensure your request can be accommodated.

The cost for a private suite attendant is \$95.00 per event.

Private Suite Attendant Fee \$95.00

This private suite attendant fee is not intended to be a tip, gratuity, or service charge for the benefit of employees.

SPECIAL AMENITIES

Aramark can provide a selection of customized items for your suite including personalized napkins, balloons, special occasion décor and party favors. We can also provide a selection of china, smallwares and service ware. Please contact your suite manager for details on rental charges and costs.

SPECIAL OCCASION CAKE

If you're celebrating a birthday or another special occasion, we would be pleased to prepare a special cake just for you. Please contact our suite sales office 72 Hours in advance for ordering and pricing.

GENERAL INFORMATION

FOOD & 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.

HOURS OF OPERATION

A suites sales representative will be available during regular business hours, Monday through Friday from 9:00am until 5:00pm for all order processing. During an event, please contact your suite attendant for any support or call 2345 from the suite phone.

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

OUTSIDE FOOD & BEVERAGE

All food products served in the suites are handled exclusively by Aramark. It is not permissible for guests to bring or remove food to or from the suites. Any food

products brought into the suites without prior authorization will be charged to the suite holder at our standard retail price.

SECURITY/LOST & FOUND

Please be sure to remove all personal property in each suite when leaving the premises. Aramark is not responsible for any misplaced property, articles or equipment left unattended in the suites.

SUITE ADMINISTRATOR

Each suite should designate one person as the official contact or "suite administrator." Your suite administrator should be responsible for all order placement and communication with the suite catering department.

ENVIRONMENTAL/ SUSTAINABILITY

Citizens Bank Park is committed to culinary excellence. It is a commitment that includes fresh seasonal, regional, organic and sustainable ingredients, and extends through preparation, plating and service. Our carefully planned menus and exquisitely prepared dishes reflect growing trends toward eating global and dining local – appealing to increasingly varied international tastes, while responding to twin demands of healthy eating and responsible, sustainable business practices.



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