



2026

**SUITE CATERING
MENU**

W E L C O M E

ARAMARK WELCOMES YOU TO THE SUITES AT CITIZENS BANK PARK

Aramark Premium Services is thrilled to kick off the 2026 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.

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Suites Catering Director

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VICTORIA GROSS

Suites Sales Manager

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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*

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

Shrimp Cocktail

Grilled Peach, Prosciutto & Burrata

Buffalo Chicken Dip *without Chips*

Bull Dog *Without Roll*

Seared Scallops

Cowboy Steak

Philadelphia Cheesesteaks *Without Rolls*

Chicken Cheesesteaks *without rolls*

Burnt Ends Cheesesteaks *without roll*

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

Moroccan Spiced
Hot Honey Carrots

Fresh Baked Cookies

Snack Mix

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

Banana Pudding

Mac + Cheese

Manco & Manco Cheese Pizza

Potato Salad

Cole Slaw

Sweet Corn Salad

Seasonal Vegetable Crudité

Vegetarian Lasagna

House Corn Tortilla Chips

Moroccan Spiced Hot Honey Carrots

Char Grilled Black Bean Burgers

Hummus

Snack Mix

Kettle Chips

House Fried Corn Tortilla Chips

Classic Bruschetta

Grilled Peach, Prosciutto & Burrata

Fried Pickle Spears

Wedge Salad

Cobb Salad

Garden Salad

Vegetarian Caprese Sandwich

*Please note, Citizens Bank Park, is not a nut-free facility,
We cannot guarantee the absence of cross-contamination.
Our staff takes 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.*

SNACKS

ROASTED PEANUTS GF / VG \$23

In the shell

KETTLE CHIPS V \$28

Caramelized Onion Dip

FRESH POPPED POPCORN GF / VG \$29

Salted and Bottomless

FEDERAL SOFT PRETZELS V \$30

Spicy Brown Mustard

HOUSE FRIED CORN TORTILLA CHIPS V \$30

with Fresh Salsa

SNACK MIX V \$35

Mildly Spicy | Sweet | Salty

HUMMUS V \$35

Pita chips

CHILLED PLATTERS

CLASSIC BRUSCHETTA V \$40

Tomato | Basil | Red Onion | Crostini

SEASONAL VEGETABLE CRUDITÉ GF / V \$66

Carrots | Broccoli | Bell Peppers | Tomatoes

Radishes | Buttermilk Ranch **VG without dressing**

ASSORTED CHARCUTERIE & ARTISAN CHEESE \$80

Prosciutto | Salami | Coppa | Smoked Gouda

Everything Bagel Goat Cheese | Manchego | Fig Jam

Lager Mustard | Assorted Crackers | Crostini

GF without cracker basket

GRILLED PEACH, PROSCIUTTO & BURRATA GF / V \$65

Balsamic Glaze

FRESH FRUIT & BERRIES GF / VG \$67

Melons | Grapes | Pineapple | Berries

SHRIMP COCKTAIL GF \$155

Bloody Mary Cocktail Sauce | Fresh Lemon

CRAB ROLLS \$175

Butter Griddled Brioche Rolls | Dijon Chive Aioli

Asparagus | Corn Salsa

SUSHI & MAKI DISPLAY \$180

California Roll | Crunchy Eel Roll | Dragon Roll

Salmon Nigiri | Shrimp Nigiri | Spicy Tuna Roll

Yellow Tail Scallion Roll | Pickled Ginger

Soy Sauce | Wasabi

SALADS

CLASSIC CAESAR SALAD V \$58

Romaine | Parmesan Reggiano | Herbed Croutons

Classic Caesar Dressing **Add Chicken \$68**

GF without croutons

COBB SALAD \$58

Iceberg Romaine Blend | Bacon | Hard Cooked Egg

Tomatoes | Blue Cheese Crumbles

Avocado Ranch Dressing | **Add Chicken \$68**

GARDEN SALAD GF / VG \$59

Mixed Field Greens | Romaine | Cucumbers

Carrots | Red Onions | Tomatoes | Radishes House

Made Balsamic Dressing

Add Chicken \$69

WEDGE SALAD \$60

Iceberg Lettuce | Lardons | Oven Dried Tomatoes

Blue Cheese Crumbles | Blue Cheese Dressing

Add Chicken \$70

SANDWICHES

VEGETARIAN CAPRESE SANDWICH V \$65

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

9th STREET HOAGIE \$88

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

BULL DOG GF without rolls \$95

Grilled Kielbasa | Sauerkraut | Liscio's Roll

TURKEY DIABLO HOAGIE \$90

Lettuce | Tomato | Onion | Pepper Jack Cheese
Black Pepper Aioli
Liscio's Seeded Hoagie Roll

NASHVILLE HOT CHICKEN SANDWICH \$95

Brioche Bun | Blue Cheese Slaw | House Pickles

LOBSTER ROLL \$185

Butter Griddled New England Roll

HOT APPETIZERS

BUFFALO CHICKEN DIP \$65

Pita Chips GF without chips

CHICKIE'S & PETE'S CRAB FRIES V \$72

Cheese Sauce

BIG MOZZ V \$75

Marinara Sauce

FRIED PICKLE SPEARS V \$40

Sweet Ranch Sauce

CRISPY CHICKEN TENDERS \$91

Honey Mustard | BBQ Sauce | Buffalo Sauce

JUMBO DRY RUB CHICKEN WINGS \$96

Buffalo Sauce | Blue Cheese

ENTREES

GRAIN BOWL \$80

Bulgar | Quinoa | Pickled Onion | Charred Corn
Creamy Chimichurri | Cotija | Blackened Chicken

VEGETABLE LASAGNA V \$75

Red Pepper Marinara | Eggplant | Zucchini | Squash
Italian Cheeses | Pasta Sheets

HOUSE SMOKED BBQ BRISKET \$150

16 Hour Smoked Brisket | BBQ Sauce |
Herb Roasted Potatoes | Cole Slaw | Liscio's Bun
GF without bun

SEARED SCALLOPS GF \$175

Sweet Corn Risotto

BBQ BOARD \$180

House Smoked Pulled Pork | Smoked Chicken
BBQ Ribs | Garlic Green Beans | Corn Bread
Cole Slaw | Carolina BBQ Sauce
GF without cornbread

COWBOY STEAK GF \$200

Maple Sweet Mashed Potatoes
Tomato Horseradish Chutney

SIDES

COLE SLAW V \$30

Traditional Homestyle

ITALIAN PASTA SALAD VG \$30

Cavatappi, Spinach | Sundried Tomato
Red Wine Herb Vinaigrette

POTATO SALAD V \$35

Hard Cooked Eggs | Creamy Dijon

SWEET CORN SALAD V \$39

Roasted Corn | Cotija | Chili Dressing | Cilantro

MOROCCAN SPICED HOT HONEY CARROTS V \$40

Whipped Feta | Ricotta | Hot Honey | Spiced Walnuts

MAC + CHEESE V \$50

3 Cheeses

FAN FAVORITES

CHAR GRILLED BLACK BEAN BURGER V \$75

Lettuce | Tomatoes | Onions | American Cheese
Cheddar Cheese | House Pickles
Wonder Sandwich Buns **VG without cheese**

GRILLED ITALIAN SAUSAGE \$86

Marinara | Sautéed Peppers & Onions
Liscio's Pub Rolls **GF without rolls**

HATFIELD ALL BEEF PHILLY FRANKS \$87

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

ITALIAN ROAST PORK \$105

Broccoli Rabe | Sharp Provolone | Roasted Long Hots
Liscio's Rustic Italian Rolls **GF without rolls**

PHILADELPHIA CHEESESTEAKS \$112

Chopped Steak | Sautéed Onions | Cheddar Cheese Sauce
Liscio's Roll **GF without rolls**

CHICKEN CHEESESTEAKS \$112

Sautéed Onions | Cheddar Cheese Sauce | Liscio's Roll
GF without rolls

BURNT ENDS CHEESESTEAKS \$130

Smoked Gouda Cheese | Caramelized Onions
Liscio's Roll **GF without rolls**



PIZZA & STROMBOLI

MANCO & MANCO PIZZA

CHEESE V \$60

PEPPERONI \$64

SAUSAGE \$64

GLUTEN FREE PIZZAS

CHEESE GF / V \$45

PEPPERONI GF \$49

STROMBOLI SAMPLER \$59

Cheesesteak, Pepperoni,
Spinach, Marinara Sauce

DESSERTS

TASTYKAKE BASKET \$49

Chocolate Cupcake | Chocolate Juniors
Butterscotch Krimpet

FRESH BAKED COOKIES V \$55

Chocolate Chip | Sugar | Oatmeal Raisin
Served Warm

Produced in an environment that handles nuts

GOURMET BROWNIES V \$60

Double Chocolate | Chocolate Espresso
Chocolate Peanut Butter Cup | Ganache
Contains Nuts

ICE CREAM NOVELTIES V \$60

Vanilla Fudge Cones | Sandwiches and Bars
Contains Nuts

PHILADELPHIA WATER ICE GF / VG \$60

Cherry | Mango

S'MORES SKILLET \$60

Warm Chocolate | Marshmallow | Graham Cracker

BANANA PUDDING V \$65

Candied Pecans

FEDERAL DONUTS V \$89

Cinnamon Sugar | Strawberry Lavender
Cookies and Cream

MINI BUNDT CAKES \$95

Oreo | Lemon Blueberry | Chocolate | Vanilla | Lemon
Chocolate Chip | Red Velvet | Funfetti | Cinnamon Swirl

FIELDER'S CHOICE PACKAGE \$950

FRESHLY POPPED POPCORN GF / VG

Salted and Bottomless

KETTLE CHIPS V \$28

Caramelized Onion Dip

9TH STREET HOAGIE

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

CLASSIC CAESAR SALAD WITH CHICKEN

Romaine, Parmesan-Reggiano | Herbed Croutons
Classic Caesar Dressing

GF without croutons

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 | Liscio's Hot Dog Roll

GF without rolls

GRILLED BEEF SLIDERS

House Pickles | Caramelized Onions | Bibb Lettuce
Roma Tomatoes | Bacon | Burger Sauce
Potato Roll GF without rolls

PHILADELPHIA WATER ICE GF / VG

Cherry | Mango

FRESH BAKED COOKIES V

Chocolate Chip | Sugar, Oatmeal | Served Warm

Produced in an environment that handles nuts

BUILD YOUR OWN PACKAGE \$1150

CHOOSE TWO

FRESHLY POPPED POPCORN GF / VG

Salted and Bottomless

ROASTED PEANUTS

In the shell GF / VG

KETTLE CHIPS V \$28

Caramelized Onion Dip

FEDERAL SOFT PRETZELS V

Spicy Brown Mustard

CHOOSE TWO

SHRIMP COCKTAIL GF / VG

Bloody Mary Cocktail Sauce | Lemon

CRAB ROLLS

Butter Griddled Brioche Rolls
Dijon Chive Aioli | Asparagus | Corn Salsa

FRESH FRUIT & BERRIES GF / VG

Melons | Grapes | Pineapple | Berries

CHOOSE ONE

CLASSIC CAESAR SALAD WITH CHICKEN

Romaine | Parmesan Reggiano
Herbed Crouton | Classic Caesar Dressing

GF without croutons

COBB SALAD V

Iceberg 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 PORK

Broccoli | Sharp Provolone
Roasted Long Hots
Liscio's Rustic Italian Rolls

GRILLED BEEF SLIDERS

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

GF without rolls

CHOOSE TWO

CRISPY CHICKEN TENDERS

Honey Mustard | BBQ Sauce

PHILADELPHIA CHEESESTEAKS

Chopped 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 VG

Cavatappi | Spinach
Sundried Tomato
Red Wine Herb Vinaigrette

COLE SLAW V

Traditional Homestyle

POTATO SALAD V

Hard Cooked Eggs | Creamy Dijon

CHOOSE TWO

ICE CREAM NOVELTIES V

GOURMET BROWNIES V

Double Chocolate
Chocolate Espresso
Chocolate Peanut Butter Cup
Chocolate Ganache

PHILADELPHIA WATER ICE GF / VG

Cherry | Mango

FRESH BAKED COOKIES V

Chocolate Chip | Sugar
Oatmeal Raisin Served Warm
Produced in an environment that
handles nuts

**ALL PACKAGES SERVE
APPROXIMATELY
16 PEOPLE**

ALL STAR PACKAGE \$1685

SNACK MIX V

Mildly Spicy | Sweet | Salty

FEDERAL SOFT PRETZELS V

Spicy Brown Mustard

BUFFALO CHICKEN DIP

Pita Chips

COBB SALAD

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

GRILLED PEACH, PROSCIUTTO & BURRATA

Balsamic Glaze

CRAB ROLLS

Butter Griddled Brioche Rolls | Dijon Chive Aioli
Asparagus | Corn Salsa

BULL DOG

Grilled Kielbasa | Sauerkraut | Liscio's Roll

PHILADELPHIA CHEESESTEAKS

Chopped Steak | Sautéed Onions
Cheddar Cheese Sauce | Liscio's Roll

CHICKIE'S & PETE'S CRAB FRIES V

Cheese Sauce

GRAIN BOWL

Bulgar | Quinoa | Pickled Onion | Charred Corn
Creamy Chimichurri | Cotija | Blackened Chicken

TURKEY DIABLO HOAGIE

House Roasted Turkey | Lettuce | Tomato
Onion Pepper Jack Cheese | Black Pepper Aioli
Liscio's Seeded Hoagie Roll

ITALIAN ROAST PORK

Broccoli Rabe | Sharp Provolone | Roasted Long Hots
Liscio's Rustic Italian Rolls **GF without rolls**

BURNT ENDS CHEESESTEAKS

Smoked Gouda Cheese | Caramelized Onions
Liscio's Roll

TASTYKAKE BASKET

Chocolate Cupcake | Chocolate Juniors | Butterscotch
Krimpet

FEDERAL DONUTS V

Cinnamon Sugar | Strawberry Lavender | Cookies and
Cream

GRAND SLAM PACKAGE \$2150

HOUSE FRIED CORN TORTILLA CHIPS V

With Fresh Salsa

SUSHI & MAKI DISPLAY

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

MOROCCAN SPICED HOT HONEY CARROTS V

Whipped Feta | Ricotta | Hot Honey | Spiced Walnuts

WEDGE SALAD

Iceberg Lettuce | Lardons | Oven Dried Tomatoes
Blue Cheese Crumbles | Blue Cheese Dressing

SHRIMP COCKTAIL

Bloody Mary Cocktail Sauce | Fresh Lemon

ASSORTED CHARCUTERIE & ARTISAN CHEESE

Prosciutto | Salami | Coppa | Smoked Gouda
Everything Bagel Goat Cheese | Manchego
Lager Mustard | Assorted Crackers | Crostini

GF without cracker basket

LOBSTER ROLL

Butter Griddled New England Roll

ITALIAN ROAST PORK

Broccoli Rabe | Sharp Provolone | Roasted Long Hots
Liscio's Rustic Italian Rolls **GF without rolls**

SEARED SCALLOPS

Sweet Corn Risotto

COWBOY STEAK

Maple Sweet Mashed Potatoes
Tomato Horseradish Chutney

BURNT ENDS CHEESESTEAKS

Smoked Gouda Cheese | Caramelized Onions
Liscio's Roll

BULL DOG

Grilled Kielbasa | Sauerkraut | Liscio's Roll

MAC + CHEESE V

3 Cheeses

S'MORES SKILLET

Warm Chocolate | Marshmallow | Graham Cracker

MINI BUNDT CAKES

Oreo | Lemon Blueberry | Chocolate | Vanilla | Lemon
Chocolate Chip | Red Velvet | Funfetti | Cinnamon
Swirl

BEVERAGE PACKAGES

THE FARM TEAM \$450

**COCA COLA & DIET COKE
(1 six pack each)**

**SMART WATER
(2 six packs)**

DOMESTIC BEER (1 six pack)

PREMIUM BEER (2 six packs)

SURFSIDE ICED TEA (1 six pack)

STARTING LINE UP \$600

**COCA COLA & DIET COKE
(1 six pack each)**

**SMART WATER
(2 six packs)**

DOMESTIC BEER (2 six packs)

PREMIUM BEER (2 six packs)

SURFSIDE ICED TEA (2 six packs)

NON-ALCOHOLIC

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

SOFT BEVERAGES \$30

Coca Cola
Diet Coke
Coke Zero
Sprite

Barq's Root Beer
Topo Chico Sparkling Water
Minute Maid Lemonade
Gold Peak Iced Tea

SMART WATER \$33
20oz bottle

MIXERS \$30

Ginger Ale
Tonic Water
Club Soda

KEURIG K-CUPS \$36

12 pack
Regular Coffee
Decaffeinated Coffee

TEA \$12
4pack

GHOST ENERGY DRINKS \$36

OG - Original
8.4oz 6-pack

JUICES \$20

(4 pack)
Cranberry
Orange
Apple
Pineapple



BEER



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

DOMESTIC BEER \$46

Budweiser - Bud Light - Budweiser Zero- Miller Lite -Coors Light - Coors Banquet
Garage Lime - Michelob Ultra - Yuengling Flight - Yuengling Lager

PREMIUM BEER \$52

Blue Moon - Conshohocken Ring The Bell - Corona - Corona Premier
Fiddle Head IPA - Founders All Day IPA - Heineken - Hoop Tea Spiked Iced Tea
Kona Big Wave - Leinenkugel's Summer Shandy - Voo Doo Ranger Sweet Ride Juicy IPA
Stella Artois - Troeg's Perpetual IPA - Wrexham Lager (16oz 4 Pack)
Bud Light Seltzer Black Cherry - Topo Chico Strawberry Guava Seltzer



WINE

RED WINES

Cabernet Sauvignon
Silver Gate \$49
Daou \$65
The Prisoner \$180

Pinot Noir
Silver Gate \$49
Lyric \$65

WHITE WINES

Chardonnay
Franciscan \$65
Sauvignon Blanc
Silver Gate \$49
Whitehaven \$80

Pinot Grigio
Silver Gate \$49
Banfi San Angelo \$75

ROSE' & SPARKLING WINES

Rose'
Matua \$65

Champagne
Barefoot Brut \$65

Prosecco
LaMarca \$65





SPIRITS



Add all Bottles are sold as Liters unless otherwise specified.

VODKA

Stateside Urban Craft \$110

Grey Goose 750ml \$140

RUM

Bacardi \$66

Bacardi Spiced \$66

TEQUILA

Hornitos Plata \$83

Hornitos Reposado \$90

Casamigo's Blanco \$185

WHISKEY, BOURBON & RYE

Jim Beam \$72

Knob Creek Rye \$105

Maker's Mark \$118

Four Walls Irish Whiskey
750ml \$109

SCOTCH

Dewar's White Label
750ml \$76

GIN

Bombay Dry \$75

Bombay Sapphire \$95



READY TO DRINK COCKTAILS

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

SURFSIDE \$90

8-pack

Iced Tea

Lemonade

Half & Half

Super Lyte -Red

STATESIDE \$90

8 pack

Stateside + Orange



-196 \$70

Strawberry
Seltzer

CUTWATER \$85

Lime Margarita
Mango Margarita



ORDER INFORMATION

ORDERS CAN BE PLACED IN THREE EASY WAYS 1. ONLINE, 2. EMAIL OR 3. BY PHONE

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 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-hour time frame to accommodate any requests. Please discuss with the suite catering manager to determine what would best fit your needs.

ADMINISTRATIVE CHARGE & TAXES

All food and beverage items are subject to all applicable taxes and a taxable 22% 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 8.85% of the total charges (food, beverage and the Administrative Charge, excluding taxes) is distributed to certain service employees as additional wages.

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 cancelled 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.

Please note that any suite choosing not to present their summary will have a 10% gratuity added to their bill unless a gratuity exceeding that amount has already been placed. To avoid this automatic charge, please be sure to request that your bill be presented to the Host during the event.

BEVERAGE INFORMATION

BEVERAGE PAR MENU

Each full season and 40 game 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 the number 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 level: Please check with your Suite manager to set up a PAR that works best for you and your guests

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.

ALL OF THE REFRIGERATORS AND THE CABINETS ARE ASSIGNED BY THE PHILLIES.

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.

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.

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

PAYMENT OPTIONS

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, MasterCard or VISA.

ESCROW

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 \$3,000 you will be asked to replenish your account.

IF YOUR BALANCE FALLS BELOW ZERO YOUR CREDIT CARD ON FILE WILL BE CHARGED

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 prepayment 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.