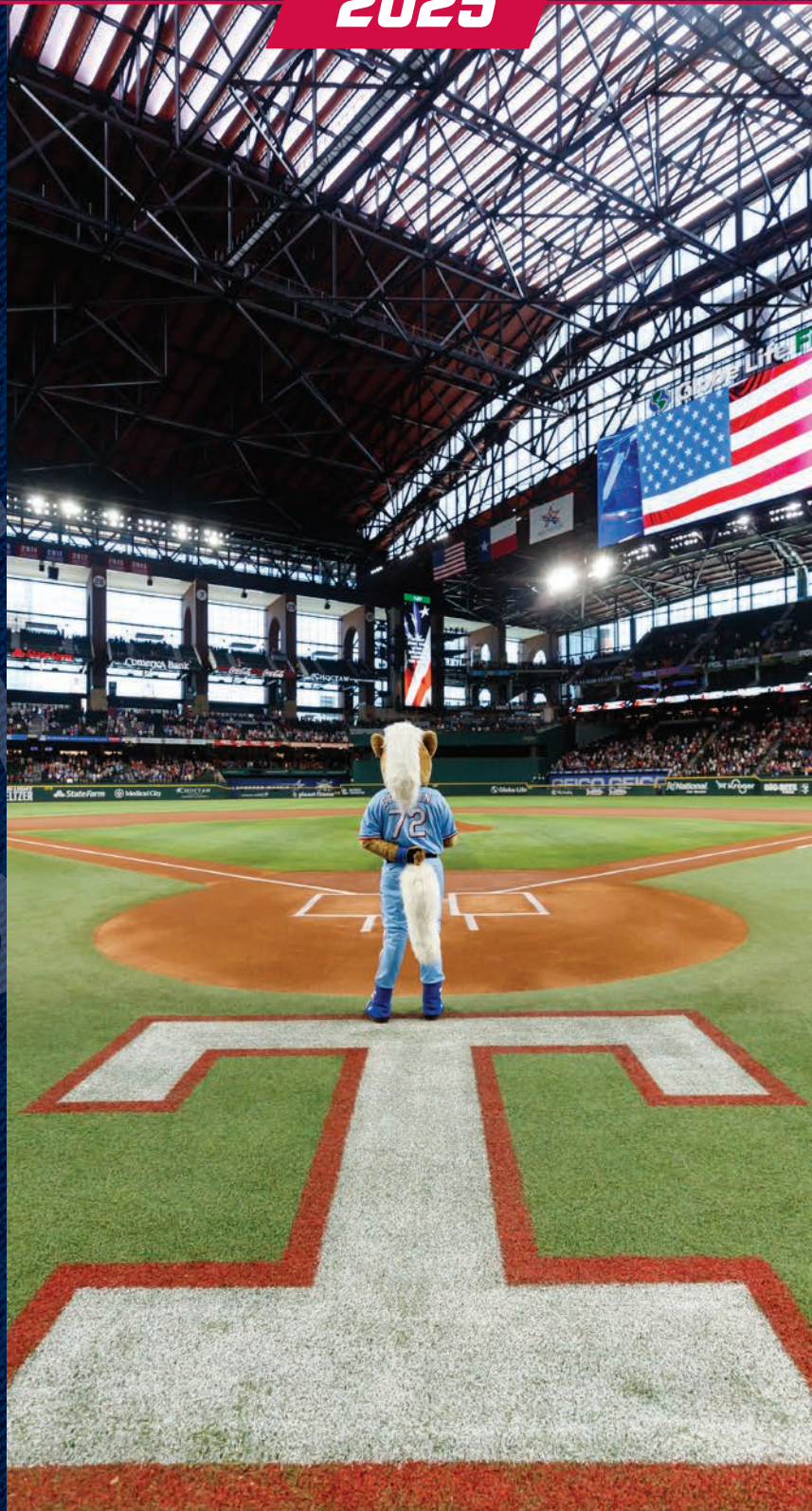


SUITE MENU

2025



GLOBE LIFE FIELD / PREORDER MENU



WE'RE GLAD YOU'RE HERE!



Delaware North welcomes you to the 2025 baseball season at Globe Life Field in Arlington, home of the 2023 World Series Champions, the Texas Rangers!

The Texas Rangers' mindset is all about the fans and our core value system at Delaware North is all about serving the fans. That is why our associates are trained and embrace GuestPath®, our award-winning customer service program. As such, we continually strive to exceed your expectations — creating special experiences one guest at a time for over 100 years!

With locations on four continents, serving half-a-billion guests a year, it's not easy to come up with a simple phrase that captures all we do. Yes, we're world leaders in culinary and hospitality.

We're specialists in serving up what fans crave and at making travelers and visitors feel right at home. But here's how we'd like you to really think of us. We're a team 60,000 strong. Our role is to work behind the scenes to create world-class experiences.

Our spirit, our passion, is to go beyond your expectations.

We look forward to an exciting season here at Globe Life Field providing the finest in food, beverages and service to you, the Suite Holder, and your guests.

Welcome back to Globe Life Field. We are thrilled to host you and your guests for another exciting season!

As a Rio Grande Valley native, I am excited to return home to Texas after serving as the Suites Chef at TD Garden in Boston, Massachusetts. My years of experience include Chef de Cuisine at Kickapoo Nation Casino in South Texas as well as a sous chef in Argentina, Spain and Mexico.

Our team and I have been working around the clock to create delicious food and are excited to showcase our new menu. A couple of noteworthy items to try will be: Prime Rib Sliders, Baby Back Ribs and Dr Pepper Steak Tips.

We are incredibly excited to make the time you spend with us memorable and fun. I hope to connect with you all throughout the season.

Thank you and Go Rangers!

— *Chef Santiago Gomez*



ORDERING PROCEDURES+POLICIES



CATERING SERVICES

Delaware North Sportservice is the exclusive concessionaire for Globe Life Field.

No outside catering companies are allowed to provide food or delivery service in the suites before or after the entries open. Anyone attempting to deliver restaurant-catered food to a suite will be stopped by security at the entry. Additional considerations will be made for dietary concerns and infants.

Please note that in accordance with the laws of the state of Texas, Delaware North Sportservice is the only party authorized to sell, deliver or serve liquor, beer and wine at Globe Life Field. As a result, alcoholic beverages may be obtained only from Delaware North Sportservice and may not be brought into Globe Life Field from outside the premises by the suite licensees or their guests.

At the conclusion of the event, guests may remove unopened, nonalcoholic beverages from the suite. However, alcohol of any kind cannot leave the suite under any circumstance. We encourage you to utilize your suite refrigerator and cabinet should you order too many beverages. Please note, bottles of alcohol will not be stored during the offseason for use in the following season.

ADVANCE MENU ORDERS

For optimal event service, "preordering" food and beverage is recommended. All preorders must be placed by 3:00 p.m., two (2) business days in advance. You can place preorders one of three easy ways:

1. Food & Beverage Order Form

Submit your preorder using a PDF order form provided by the suites office and/or Texas Rangers. A signed credit card authorization form must be provided along with your preorder. A suites office administrator will follow up after submission to collect all credit card information via phone.

2. Standing Order & Beverage Par Stock

Opt in and create a standing order and beverage par stock at the beginning of the season. A standard order will be placed for every event unless notified via email. Never have to worry about an order deadline again! Contact our Suites Administrator, **Catherine Whitaker** (cwhitaker@delawarenorth.com) for more details.

3. Online via MyVenue ordering portal.

Submit your preorder with a couple of clicks! Usernames and passwords are provided by the suites office for long-term suites holders. Please keep in mind that the **MyVenue** ordering portal will close the event off from ordering at 3:00p.m., two (2) business days before the event. All orders placed online via the **MyVenue** ordering portal will receive an emailed order confirmation to the email address provided to the suites office when the account is created.

All orders received after the deadline are considered "event day orders." Event day orders will be processed the morning of your event and may take up to two hours for delivery.

ORDERING DEADLINE

All food and beverage orders are due by 3:00 p.m. CST, two (2) business days prior to scheduled event.

Event Day	Due by 3P.M.
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.

SUITE MANAGEMENT TEAM

Denise Picard - Suites Manager
817-533-3703, dpicard@delawarenorth.com

Catherine Whitaker - Suites Administrator
817-533-3701, cwhitaker@delawarenorth.com

Suites Office / Food & Beverage Receipts
817-533-3700, txsuites@delawarenorth.com

Philip Wheatley - Food & Beverage Director

Casey Rapp - General Manager

GOT EVERYTHING YOU NEED FOR YOUR TEAM?

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



BEVERAGE PACKAGES

7TH INNING STRETCH ★ \$97

(1) Six-pack each:

- Coca-Cola
- Diet Coke
- Dr Pepper
- Sprite
- Dasani

STEAL THIRD ★ \$255

(1) Six-pack each:

- Budweiser
- Bud Light
- Michelob Ultra
- Dos Equis
- Shiner Bock
- Karbach Hopadillo IPA

GRAND SLAM ★ \$350

(1) Six-pack:

- Dasani Water

(2) Bottles:

- Bonterra Cabernet
- Bonterra Chardonnay

(3) Six-packs:

- Michelob Ultra
- Shiner Bock
- Karbach Ranch Water

(4) Six-packs:

- Coca-Cola
- Diet Coke
- Dr Pepper
- Sprite

BLOODY MARY BAR \$167

(1) Bottle:

- Tito's Handmade Vodka

(2) Bottles:

- Bloody Mary Mix

(6) Souvenir mason jars

Assorted garnish platter

CHAMPIONSHIP BAR PACKAGE \$900

(1) Bottle each:

- Grey Goose Vodka
- Bacardí Superior Rum
- Patrón Tequila
- Woodford Reserve
- Bourbon Whiskey

(1) Six-pack each:

- Michelob Ultra
- Coors Light
- Shiner Bock

(1) Bottle each:

- Quilt Napa Chardonnay
- Quilt Napa Cabernet

(1) Six-pack each:

- Coke
- Diet Coke
- Sprite

(2) Six-packs each:

- Dasani
- Topo Chico

(1) Bottle each:

- Tonic Water
- Cranberry Juice
- Margarita Mix

Garnishes:

- Lemons
- Limes
- Oranges
- Cherries
- Margarita Salt



MEAL BUNDLES

All meal bundles serve 8-10 guests and are priced to include an 8.25% sales tax, 15% administrative fee and 1.9% venue fee

HOMERUN ★ N \$617

Artisan Cheese & Charcuterie
Seasonal Fruit Platter
Nacho Bar
Chicken Tenders
Buffalo Chicken Wings
Nolan Ryan All-Beef Hamburgers
Texas Chili All-Beef Hot Dogs
Cookie & Brownie Combo

EL MEJOR DE TEJAS N \$710

Botana Sampler
Queso Trio
Southwest Egg Rolls
Taco Rancheros
Quesadilla Duo
Lone Star Ranch-Style Beans
Churro Cannoli

RANGERS SMOKEHOUSE N \$865

Wedge Salad
Southern Potato Salad
Backyard Beer Can Chicken
Nolan Ryan Smoked Beef Brisket
Specialty Sausages
Homestyle Macaroni & Cheese
Lone Star Ranch-Style Beans
Chocolate Pecan Pie

THE BREAKFAST PACKAGE N \$470

Only available for 1:05p.m. & 1:35p.m. games

Seasonal Fruit Platter
Assorted Breakfast Pastries & Donuts
Build-Your-Own Breakfast Tacos
Barbacoa Burritos
Honey Butter Chicken Sandwiches
Sausage Biscuits & Gravy





CHEF'S PREMIUM SELECTIONS

All grand slam a la carte items serve 8 guests and must be placed (3) business days in advance

48 OZ PEPPERCORN-CRUSTED PORTERHOUSE

Woodford Reserve Pan Sauce, Confit Roasted Fingerling Potatoes, Agave-Glazed Baby Carrots, Chimichurri & Dinner Rolls
\$490

SUSHI BOAT

Will be delivered by first pitch for 1:05pm or 1:35pm Games

Assorted Rolls: California, Spicy Tuna, Tempura Shrimp, Smoked Eel & Vegetarian
Assorted Nigiri: Tuna, Salmon, Octopus, Ebi & Yellowtail, Edamame, Pickled Ginger & Seaweed Salad
\$370 per boat

ALL-STAR MEAT BOARD

Smoked Pork Belly, Grilled Tomahawk Steak, Chimichurri Airline Chicken, Herb-Crusted Rack of Lamb, Bacon Wrapped Shrimp & Dinner Rolls
\$752

NOLAN RYAN CHILLED TENDERLOIN PLATTER

Medium-Rare Tenderloin, Chimichurri & Heirloom Tomato Salad Served with Dinner Rolls
\$296





JUST THE BEGINNING

All selections serve approximately 8-10 guests, unless otherwise noted.

AGAVE SHRIMP COCKTAIL ★

Jumbo cocktail shrimp served with cocktail sauce, Tabasco & lemon \$97

BALLPARK SNACKS ★ N V

An assortment of candies, trail mix & Cracker Jack \$52

BONTANA SAMPLER

Pork tamales, bacon-wrapped stuffed jalapeños & house-made brisket empanadas \$110

ENDLESS POPCORN ★ G V

Endless supply of butter-flavored popcorn \$37

FIESTA DIP TRIO ★

French onion, bacon ranch & salsa molcajete dips with potato & tortilla chips \$59

GOURMET NUTS ★ G N V

Eight bags of in-shell peanuts \$46

NACHO BAR ★ G V

Warm queso served with salsa roja, salsa verde, pico de gallo & tortilla chips \$70

Plus It Up ★

Add Chili \$17

Add Nacho Toppings G N V

Guacamole, Sour Cream & Jalapeños \$24

PRETZEL BITES ★ V

Served with Shiner Bock beer cheese \$46

QUESO TRIO G

Hatch chile cheese, brisket queso & Mexican chorizo served with Tostito's tortilla chips \$87

SPICY DUMPLINGS ★

Fried pork dumplings tossed in a chili oil based sauce \$60

THE CANDY SHOP ★ V

Assorted candies & eight mini souvenir helmets \$69



HEALTHY DELIGHTS



All selections serve approximately 8-10 guests, unless otherwise noted.

COLD SELECTIONS

ARTISAN CHEESE & CHARCUTERIE ★ N

A selection of regional cheeses, cured meats, fresh & dried fruits with gourmet crackers \$70

ITALIAN CHOPPED SALAD G

Chopped romaine, hot capicola, mozzarella pearls, English cucumber, olives, chickpeas, baby heirloom tomato, pepperoncinis, lemon vinaigrette \$85

MEDITERRANEAN MEZZE V

Hummus, tzatziki, tahini cream, hot giardiniera, assorted vegetables, naan & lavosh crackers \$95

SEASONAL FRUIT PLATTER ★ G V

Assorted seasonal fruits & berries \$69

TRADITIONAL CAESAR SALAD ★ V

Romaine lettuce, shaved Parmesan, herb croutons with Caesar dressing \$78

VEGETABLE WRAPS V

Grilled vegetables & hummus in a spinach tortilla \$68

WEDGE SALAD ★ G

Baby iceberg wedges, blue cheese crumbles, bacon bits, pickled red onions & grape tomatoes served with chipotle ranch \$77

Enhance Your Salads

Add grilled chicken ★ G \$17

HOT SELECTIONS

BUFFALO CAULIFLOWER ★ V

Served with ranch \$75

EMPANADAS

Three vegetarian empanadas \$18

MUSHROOM TINGA TORTA V

Shredded roasted mushrooms, dried peppers, adobo, cilantro and onion on a soft Mexican bread \$22 each

VEGAN BBQ

Grilled vegan burgers, bratwurst & portobello mushrooms with sautéed onions, sweet baby peppers & roasted corn on the cob \$142

VEGAN HAMBURGER ★ \$15 each

VEGAN HOT DOG ★ \$12 each



SOMETHING TO HOLD



All selections serve approximately 8-10 guests, unless otherwise noted.

BIRRIA SLIDERS

Slow-roasted beef brisket with dried peppers & spices \$85

BUFFALO CHICKEN WINGS ★ G

Tossed in a spicy Buffalo sauce & served with fresh celery sticks, carrots & ranch dressing \$70

CHICKEN TENDERS ★

Served with Barbecue Sauce, honey mustard & ranch dressing \$73

CHICKEN SLIDERS

Cornbread-battered chicken, pepper jack cheese, spicy mayonnaise & sweet pickle chips served on a potato roll with a side of kale slaw \$87

EMPANADAS

Will be delivered by first pitch

Beef taco, jalapeño chicken & shrimp empanadas served with a mae ploy dipping sauce, salsa verde & salsa roja \$127

LOADED POTATO SKINS

Potato skins stuffed with pork carnitas, chihuahua cheese & sour cream \$85

NOLAN RYAN BEEF HAMBURGERS ★

Eight all-beef hamburgers served with sliced cheese, lettuce, tomato, onions & pickle chips \$82

PRIME RIB SLIDERS

Shaved prime rib, arugula, chimichurri & horseradish cream on a potato slider bun \$95

QUESADILLA DUO

A duo of grilled chicken & beef fajita quesadillas. Served with red & green salsas, pico de gallo & sour cream \$107

SLIDER COMBO ★

Eight mini all-beef burgers & all-beef hot dogs with caramelized onions & pickle chips \$82

SOUTHWEST EGG ROLLS

Black bean, corn & chicken egg rolls served with chipotle ranch \$75

SPECIALTY SAUSAGES ★

Bratwurst, jalapeño cheddar & smoked brisket sausages topped with caramelized onions \$71

TEXAS CHILI ALL-BEEF HOT DOGS ★

Texas chili all-beef hot dogs, jalapeños, diced onions, shredded cheddar \$78

Top Your Dogs ★

Add a side of chili \$17

TEXAS CLUB SANDWICH

Two foot-long baguettes loaded with turkey, ham, bacon, lettuce, pepper jack cheese & pesto mayonnaise \$93

PIZZA

All preordered pizzas will be delivered by first pitch, game day pizzas to follow

CLASSIC CHEESE PIZZA ★ V

Italian tomato sauce, mozzarella cheese, oregano, basil \$45

HOMESTAND SPECIAL PIZZA ★

Check with the suites office for more information

PEPPERONI PIZZA ★

Spicy pepperoni & mozzarella cheese \$48

THREE MEAT PIZZA ★

Spicy pepperoni, sausage, Canadian bacon & mozzarella cheese \$48

All selections serve approximately
8-10 guests, unless otherwise noted.



THE MAIN EVENT



All main entrees with a (*) are served with dinner rolls.

BABY BACK RIBS

Applewood smoked baby back ribs, bbq glaze served with jalapeño cornbread, pickles & jalapeños \$135

BACKYARD BEER CAN CHICKEN*

Served sliced with fiery corn cobette \$128

BRISKET BOLOGNESE RAVIOLI

Cheese stuffed raviolis, homemade brisket Bolognese sauce, basil & shaved Parmesan \$110

CHIPOTLE FIRE-SMOKED SHORT RIBS*

Chipotle barbecue sauce smothered short ribs served with red bliss smashed potatoes, grilled onions & sweet baby peppers \$210

DR PEPPER STEAK TIPS

Dr Pepper glazed steak tips served with pecan rice pilaf \$195

LONE STAR BOARD*

Smoked in-house beef brisket, rib-eye, spicy beef sausage & mesquite grilled chicken served with horseradish sauce & corn cobbettes \$455

NOLAN RYAN SMOKED BEEF BRISKET*

Smoked beef brisket, barbecue sauce \$200

TACOS RANCHEROS

Build your own taco! A trio of carnitas, birria, & chicken al pastor. Served with red & green salsas, pico de gallo & limes \$165

SIDES



STREET CORN

Roasted corn kernels with habanero mayonnaise, Tajín & queso fresco \$50

HOMESTYLE MACARONI & CHEESE

Topped with jalapeño cheddar muffin crumbs \$52 
Add boneless buffalo chicken \$17
Add chopped brisket \$17

RED BLISS SMASHED POTATOES

Creamy mashed potatoes with bacon & cheddar cheese \$51

SEASONAL ROASTED VEGETABLES

Chef's selection \$56

SOUTHERN POTATO SALAD

Yukon gold potatoes mixed with celery, onions, kosher pickle relish, mustard & mayonnaise \$55

LONE STAR RANCH-STYLE BEANS

Slow-roasted ranch-style beans with sausage & bacon bits \$56

All selections serve approximately
8-10 guests, unless otherwise noted.



LET'S TALK ABOUT DESSERT



All desserts with a (*) will be delivered during
the bottom of the third inning

*CHURRO CANNOLIS

Chocolate chip mascarpone cream-filled cannoli
tossed in cinnamon sugar \$67

*CINNAMON SUGAR PRETZELS BITES ★

Sweet cinnamon sugar tossed pretzel bites
served with icing \$65

COOKIE & BROWNIE COMBO ★ N V

\$58

DESSERT CART

Complete your luxury suite experience with a visit
from our rolling dessert cart. Includes ice cream
sundaes & assorted candies, cordials & signature
desserts

GRAND SLAM PEACH COBBLER ★ V

\$71

Add pint of Blue Bell Vanilla Ice Cream \$12

PREMIUM ICE CREAM BAR ★ V

Chocolate, vanilla & strawberry ice cream pints,
whipped cream, Oreo crumbles, chocolate, &
caramel sauces with mini helmets \$70

*ROCKY ROAD BREAD PUDDING N V

Toasted sweet breads with custard, drizzled with
caramel & chocolate \$71

SPECIAL OCCASION CAKE \$170

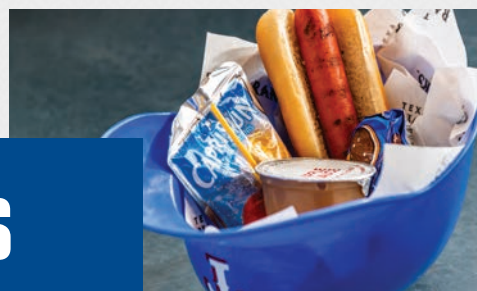
Contact the suites office to order a
special occasion cake. All cake orders
must be ordered (3) business days in advance.

Sugar Bee
SWEETS BAKERY

*WHOLE CAKES & PIES

Black Forest Cake V \$92
Chocolate Pecan Pie V N \$66
Italian Cream Cake V \$94
Tres Leches Cake V \$94

KIDS



All kids meals serve one & include applesauce, cookie
& fruit juice

CHICKEN TENDERS ★ \$16.50

HOT DOG ★ \$16.50

BARTESIAN HANDS-ON BEVERAGE EXPERIENCE

Engage with your guests while watching the game and experiencing on-demand craft cocktails.

Mixing handcrafted cocktails is as EASY AS 1-2-3!

1 PICK YOUR LIQUOR PACKAGE

Liquor package pricing includes 24 pods

BEST IN CLASS \$452

Bacardí Superior Rum
Maker's Mark Bourbon Whiskey
Patrón Tequila
Tito's Handmade Vodka

PREMIUM \$542

Bacardí Superior Rum
Grey Goose Vodka
Teremana Tequila
Woodford Reserve Bourbon Whiskey



2 PICK YOUR PODS

Select 24 pods

Rum: Mai Tai, Hurricane

Tequila: Blackberry Margarita,
Mango Margarita, Margarita, Spicy Margarita

Vodka: Cosmopolitan, Lemon Drop

Whiskey: Old Fashioned, Manhattan

À LA CARTE PODS \$6 each

Enhance Your Suite Experience

Choose one of our custom Bartesian Packages. Includes PODS and liquor!

MARGARITA MADNESS \$315

(2) Bottles of: Teremana Tequila
(6) PODS Each: Margarita, Spicy Margarita,
Blackberry Margarita, Mango Margarita
Garnishes: Margarita Salt & Limes

WHISKEY ME AWAY \$410

(2) Bottles of: Woodford Reserve Bourbon Whiskey
(12) PODS: Old Fashioned & Manhattan
Garnishes: Orange Slices & Cherries

COAST IS CLEAR \$273

(1) Bottle each: Bacardí Superior Rum
& Tito's Handmade Vodka
(6) PODS each: Lemon Drop, Mai Tai,
Cosmopolitan, Hurricane
Garnishes: Lemons, Limes, Cherries & Oranges

3 PRESS TO MIX!

Please contact your Suite Administrator for additional information about our curated offerings.



VINO BLANCO

Available in 750ml bottle

CHAMPAGNE

KORBEL \$61

CASILLERO BRUT \$55

PINOT GRIGIO

BONTERRA \$54

SAUVIGNON BLANC

BONTERRA | CALIFORNIA \$56

THREADCOUNT \$58

ROSÉ

BELLE GLOS \$74

BONTERRA | CALIFORNIA \$56

CHARDONNAY

AMELIA \$120

BELLE GLOS GLASIR HOLT \$81

BÖEN | SONOMA COUNTY \$63

BONTERRA | CALIFORNIA \$56

QUILT | NAPA VALLEY \$91

WHITE MALBEC

TRIVENTO RESERVE \$51

Premium Wine selections available.
Contact suites office for more details.



VINO ROSSO

Available in 750ml bottle

CABERNET SAUVIGNON

TRIVENTO RESERVE \$51

BONTERRA | CALIFORNIA \$62

QUILT | NAPA VALLEY \$84

QUILT RESERVE | NAPA VALLEY \$252

DON MELCHOR | CHILE \$310

MALBEC

TRIVENTO RESERVE | ARGENTINA \$51

PINOT NOIR

BÖEN | SONOMA COUNTY \$63

ELOUAN | OREGON \$63

BELLE GLOS CLARK & TELEPHONE
CALIFORNIA \$98

RED BLEND

THREADCOUNT \$63

QUILT | NAPA VALLEY \$83

Premium Wine selections available.
Contact suites office for more details.



BEER+ SELTZER

All beer & seltzers are served in 16oz cans by the six-pack.
Items with an (*) are served in 12oz cans

AMERICAN PREMIUM \$44

BUD LIGHT

BUDWEISER

BUSCH LIGHT

COORS LIGHT*

MICHELOB ULTRA

MICHELOB ULTRA ZERO

MILLER LITE*

IMPORT/CRAFT \$54

DOS EQUIS*

ESTRELLA JALISCO

KARBACH LOVE STREET

KARBACH HOPADILLO IPA

KONA BIG WAVE

MODELO ESPECIAL*

ROLLERTOWN THE BIG GERMAN

STELLA ARTOIS*

SHINER BOCK*

ZIEGENBOCK

SELTZER \$56

HAPPY DAD FRUIT PUNCH

HAPPY DAD GRAPE

HAPPY DAD PEACH TEA

NÜTRL WATERMELON*

HOOP TEA





SPIRITS

Available in a 750mL bottle

VODKA

NUE VODKA \$55

TITO'S HANDMADE \$81

GREY GOOSE \$112

GIN

TANQUERAY \$96

TEQUILA

EL JIMADOR \$77

TEREMANA \$106

PATRÓN SILVER \$111

RUM

BACARDÍ SUPERIOR \$65

CAPTAIN MORGAN \$65

AMERICAN WHISKEY

JACK DANIEL'S \$84.50

BOURBON WHISKEY

BALCONES BABY BLUE \$98.50

MAKER'S MARK \$102

WOODFORD RESERVE \$156

IRISH WHISKEY

JAMESON \$99

SCOTCH WHISKY

DEWAR'S WHITE LABEL \$84

JOHNNIE WALKER BLACK LABEL \$97

CANADIAN WHISKY

CROWN ROYAL \$99

LIQUEUR

COINTREAU \$99

ENHANCE YOUR SUITE EXPERIENCE

Want to mix it up?

Rotate in one of our Relief Pitchers

Rum Punch \$50

Bacardi Superior Rum mixed with orange, pineapple, cranberry juice & grenadine. Garnished with cherries & oranges.

People's Margarita \$70

Teremana tequila, lime juice, agave nectar & pineapple juice

NEED MIXERS?

Offerings listed on next page



MIXERS+ MORE



SOFT DRINKS \$19

Served by the six-pack

COCA-COLA

COKE ZERO

DIET COKE

DR PEPPER

DIET DR PEPPER

GINGER ALE

SPRITE

HOT COFFEE SERVICE \$47.50

Air pot of regular coffee with
assorted sugars & creamer

Decaf Coffee available upon request

ENERGY DRINKS \$40

RED BULL

RED BULL SUGAR FREE

WATER

DASANI \$33

TOPO CHICO \$42

LEMONADE & TEA \$42

Served by the pitcher

LEMONADE

UNSWEETENED ICED TEA

MIXERS

32oz bottles

CRANBERRY JUICE \$17.50

ORANGE JUICE \$17.50

CLUB SODA \$18.50

TONIC WATER \$18.50

Six 8oz cans

PINEAPPLE JUICE \$17.50

1 Liter Bottles

BLOODY MARY MIX \$28

MARGARITA MIX \$28

GARNISHES \$9.50 each

CHERRIES

LEMONS

LIMES

ORANGES

GARNISH ASSORTMENT \$32

Cherries, Lemons, Limes,
Oranges, Salt Rimmer

POLICIES+PROCEDURES



DAY OF EVENT MENU

There will be a limited menu of food items available on the day of an event. Your suite attendant will provide a menu in your suite and will fill orders during the event. Suite attendants are prohibited from taking orders via text message or other personal devices; if you would like to submit a day of event order prior to arriving, we do ask that all orders be submitted through our suites office for the protection of the suite holder and staff. Please note that day of event menu items may take up to one hour for delivery. Food & Beverage service concludes after the bottom of the 7th inning or two hours after the scheduled event start time. Your cooperation in adhering to these times is sincerely appreciated.

OVER-ORDERING

Any food left in the suite will be disposed of at the conclusion of the event. Delaware North Sportservice is not responsible for any food items taken out of the suite. No alcoholic beverages may be brought in or removed from the suites at any time.

BILLING PROCEDURES

We encourage all suite members to keep a credit card on file with the suites office to make closing out seamless. All suite orders received will be charged to the card on file unless a new card is provided. We do ask that all credit cards submitted to the suites office have a day of event contact should any issues arise. The suite attendant will present an itemized bill to the listed suite host at the bottom of the 7th inning to confirm charges unless otherwise noted.

CANCELLATIONS

Should you need to cancel a food and beverage order, please contact the suites office at txsuites@delawarenorth.com at least 24 hours before doors open. Cancellations must be submitted in writing and confirmed by the suites office in order to be valid. All food and beverage orders not canceled within 24 hours will be charged the full order amount including taxes, fees and standard gratuity (if applicable). In the event of a game cancellation, you will not be charged until the gates were opened before the event is canceled.

IN-SUITE SERVICE

For your convenience, a suite attendant will be assigned to your suite. Their responsibility is to deliver preordered food and beverage, take event day menu orders, and generally service the suite. All food will be brought to the suite area by a suite runner and distributed by the service staff. Please feel free to ask the suite attendant about any special catering needs that may arise during the event.

TAX, ADMINISTRATIVE CHARGE, VENUE FEE & TIPPING POLICIES

TAX - A local sales tax of 8.25% will be added to all suite bills.

ADMINISTRATIVE FEE - A 15% administrative fee will be calculated on the subtotal of all food and beverage orders. This administrative fee is retained by Delaware North Sportservice, LLC to pay administrative costs and competitive wages to all suites staff involved in creating a memorable experience for you and your guests. The administrative fee is not a tip or gratuity and will not be paid out to the suite attendant providing service.

VENUE FEE - A 1.9% venue fee has been added to all transactions for ongoing maintenance and administrative costs. This fee is not a tip or gratuity, and no portion of the venue fee is distributed to the team members serving our guests.

TIPPING POLICY - If you feel your suite attendant has provided a service to you that is of the highest quality, you may add a gratuity. Gratuities can be paid out per game, or a standard gratuity can be set up with the suites office.

Continued →

POLICIES+PROCEDURES



ALCOHOLIC BEVERAGES

Texas state law prohibits the consumption of any alcoholic beverage by any person under the age of 21. Therefore, all fans under the age of 40 should be prepared to show proper identification and proof of age when purchasing alcoholic beverages at Globe Life Field. We request the cooperation of all suite licensees and their guests in complying with these legal requirements. We reserve the right to check for proper identification and refuse service to a person who appears intoxicated. To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Texas, no alcoholic beverages may be brought in or removed from the suites at any time. Texas Alcohol and Beverage Commission (TABC) prohibits removal of alcoholic beverages from Globe Life Field. When leaving, all unconsumed alcohol must remain in the suite. All bags and belongings are subject to search in order to ensure compliance with these regulations. Licensee hereby agrees to comply with this regulation and consents to any searches, on behalf of Licensee and Licensee's guests. The Texas Rangers remind guests to drink responsibly.

EQUIPMENT & DISPOSABLES

All suites are fully stocked with disposable dinnerware, napkins and condiments at no additional cost. All equipment is the property of Delaware North Sportservice; items that are damaged or removed from the suite without the consent of Delaware North Sportservice may incur replacement costs, up to the full retail value of the item(s).

HOW DO I GET A RECEIPT FOR FOOD AND BEVERAGE CHARGES?

Your suite attendant will provide your host with a copy of the bill at the end of each event. Should you need an additional copy, please contact the suites office at 817-533-3700 or txsuites@delawarenorth.com.

