



Lincoln Financial Field

Suite Catering Menu

Fresh. Local. Sustainable.

At Lincoln Financial Field, our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process.

By partnering with the local farmers, growers, ranchers and producers and by expanding our supply chain to include diverse vendors, we have access to the best available ingredients and a network of suppliers who share our dedication to sourcing sustainable menus.

Proudly Serving



ABSOLUT.



PREMIUM MEATS | ARTISAN CHEESES

The logo for Dunkin' features the word "DUNKIN'" in a bold, orange, sans-serif font with a small pink apostrophe.The logo for Jameson features the brand name "JAMESON" in a green, serif font.The logo for Liquid Death Iced Tea features the words "Liquid Death" in a stylized, gothic font above the words "ICED TEA" in a bold, sans-serif font.The logo for Two Robbers Vodka Soda features the words "TWO ROBBERS" in a bold, sans-serif font above the words "VODKA SODA" in a smaller, sans-serif font.

PHILLY FAN FAVORITES

PACKAGE IS PREPARED FOR 20 GUESTS

\$1,216

plus local taxes and fees



Freshly Popped Popcorn GF V VE

Federal Soft Pretzels V

Spicy Mustard

Frito Lay Snack Pack V

Assorted Frito Lay Bagged Chips

Fresh Fruit Platter GF V VE

Grapes, Cantaloupe, Honeydew, Pineapple, Oranges, Fresh Berries

Artisan Charcuterie & Cheese Plate

Hot Calabrese Salami, Fennel Salami, Soppressata, Pepperoni, Irish Cheddar, Honey Bee Goat

Cheese, Prima Donna Gouda, Fig Jam Spread, Mixed Olives, Country Mustard, Assorted Crackers

Classic Caesar Salad V

Romaine, Parmesan Reggiano, Brioche Croutons, Caesar Dressing



Crispy Chicken Tenders

Honey Mustard, BBQ Sauce

Philly Cheesesteak Spring Rolls

Banana Pepper Ketchup

Tuscan Turkey Hoagie

Roasted Turkey Breast, Roasted Red Peppers, Baby Kale Blend,

Provolone Cheese, Basil Pesto Aioli

Italian Market Hoagie

Genoa Salami, Ham, Hot Coppa, Sharp Provolone, Tomatoes, Lettuce,

Red Onion, Hoagie Dressing, Seeded Roll

Beef Burgers

Sautéed Onions, Cheddar Cheese, Lettuce, Tomatoes, Pickles, Seeded Buns

Cheese Pizza V

Whole Milk Mozzarella Cheese, San Marzano Tomato Sauce, Focaccia Alla Pala



Chocolate Chip Cookies V

Kitchen Sink Killer Brownies V

Chocolate Fudge Brownie with a Vanilla Blonde Top, Rainbow Jimmies,

M&Ms, Mini Chocolate Chips

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF Gluten Free

V Vegetarian

VE Vegan

BUILD YOUR OWN

PACKAGE IS PREPARED FOR 20 GUESTS

\$1,396

plus local taxes and fees



CHILLED PLATTERS – CHOOSE 2

Farmers Market Seasonal Crudité GF V

Carrots, Peppers, Cucumber, Cauliflower, Broccoli, Zucchini, Grape Tomatoes,
Jalapeño Ranch Dipping Sauce

Fresh Fruit Platter GF V VE

Grapes, Cantaloupe, Honeydew, Pineapple, Oranges, Fresh Berries

Artisan Charcuterie & Artisan Cheese

Hot Calabrese Salami, Fennel Salami, Soppressata, Pepperoni, Irish Cheddar,
Honey Bee Goat Cheese, Prima Donna Gouda, Fig Jam Spread, Mixed Olives, Country Mustard,
Assorted Crackers



SNACKS – CHOOSE 2

Freshly Popped Popcorn GF V VE

Federal Soft Pretzels V

Spicy Mustard

Frito Lay Snack Pack V

Assorted Frito Lay Bagged Chips

House Fried Corn Tortilla Chips GF V VE

Restaurant Style Salsa

HOT APPETIZERS – CHOOSE 1

Crispy Chicken Tenders

Honey Mustard, BBQ Sauce

Buffalo Wings

Celery, Blue Cheese Dressing

Philly Cheesesteak Spring Rolls

Banana Pepper Ketchup

Big Mozz Nuggets

Parmesan Cheese, Marinara Sauce

Garlic Fries

Lemon Aioli

SALAD – CHOOSE 1

Chicken Caesar Salad

Romaine, Parmesan Reggiano, Brioche Croutons, Grilled Chicken, Caesar Dressing

Chopped Garden Salad V VE

Shredded Carrots, Red Onion, Cherry Tomatoes, Cucumbers, Bell Peppers,
Brioche Croutons, Chopped Greens, Red Balsamic Vinaigrette

BUILD YOUR OWN CONT.

PACKAGE IS PREPARED FOR 20 GUESTS

\$1,396

plus local taxes and fees



SANDWICH – CHOOSE 1

Tuscan Turkey Hoagie

Roasted Turkey Breast, Roasted Red Peppers, Baby Kale Blend,

Provolone Cheese, Basil Pesto Aioli

Italian Market Hoagie

Genoa Salami, Ham, Hot Coppa, Sharp Provolone, Tomatoes, Lettuce,

Red Onion, Hoagie Dressing, Seeded Roll

Smashed Chickpea Pita Pocket

Smashed Chickpea Salad, Wild Arugula, Chimichurri Yogurt Sauce,

Whole Wheat Pita Pocket

STADIUM FAVORITES – CHOOSE 1

Dietz & Watson Stadium All Beef Hot Dogs

Sauerkraut, Mustard, Ketchup, Relish, Potato Rolls

Philadelphia Cheesesteaks

Shaved Sirloin Steak, Cooper Sharp Cheese Sauce, Caramelized Onions, Torpedo Rolls

Beef Burgers

Sautéed Onions, Cheddar Cheese, Lettuce, Tomatoes, Pickles, Seeded Buns

Italian Roast Pork

Broccoli Rabe, Roasted Long Hots, Picante Provolone, Seeded Rolls

PIZZA – CHOOSE 1

Cheese Pizza

Whole Milk Mozzarella Cheese, San Marzano Tomato Sauce,

Focaccia Alla Pala

Buffalo Chicken Pizza

Braised Chicken, Buffalo Sauce, Gorgonzola Cheese, Whole Milk Mozzarella Cheese,

Focaccia Alla Pala

ENTRÉES – CHOOSE 2

Grilled Chicken Cutlets

Roasted Broccoli, Herbed Baby Potatoes, Parmesan Broth

Pan Seared Crab Cakes

Cajun Remoulade Sauce

South Philly Meatballs & Sausage

Asiago Brisket Meatballs, Italian Sausage, Sunday Gravy, Seeded Nicky Rolls

Birria Tacos Sampler

Chicken & Beef, Served with: Jalapeno Tomatillo Salsa, Lime Wedges, Consommé



DESSERTS – CHOOSE 2

Chocolate Chip Cookies

Chocolate Covered Pretzels

Milk Chocolate with Oreo Crumb

White Chocolate with Green Drizzle

Dark Chocolate with Green Drizzle

Milk Chocolate with Green Drizzle

Candy Basket

Snickers, Swedish Fish, M&M's, Sour Patch Kids

Kitchen Sink Killer Brownies

Chocolate Fudge Brownie with a Vanilla Blonde Top, Rainbow Jimmies,

M&M's, Mini Chocolate Chips

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

 Gluten Free

 Vegetarian

 Vegan

THE BLITZ

PACKAGE IS PREPARED FOR 20 GUESTS

\$1,537

plus local taxes and fees



Freshly Popped Popcorn GF V VE

Federal Soft Pretzels V

Spicy Mustard

Fresh Fruit Platter GF V VE

Grapes, Cantaloupe, Honeydew, Pineapple, Oranges, Fresh Berries

Meze Platter V

Assorted Raw & Grilled Vegetables, Green Goddess Hummus, Honey Whipped Ricotta Jar,

Tabbouleh, Mixed Olives, Grilled Pita & Focaccia Bread

Artisan Charcuterie & Artisan Cheese Plate

Hot Calabrese Salami, Fennel Salami, Soppressata, Pepperoni, Irish Cheddar, Honey Bee

Goat Cheese, Prima Donna Gouda, Fig Jam Spread, Mixed Olives, Country Mustard,

Assorted Crackers

Garlic Fries

Lemon Aioli



Chopped Greek Wedge Salad GF

Marinated Artichokes, Chickpeas, Kalamata Olives, Shaved Red Onion, Roasted Tomatoes,

Cucumbers, Baby Iceberg Lettuce, Feta Crumble, Red Wine Oregano Dressing

Big Mozz Nuggets

Parmesan Cheese, Marinara Sauce

Buffalo Wings

Celery, Blue Cheese Dressing

Pepperoni Stromboli

Marinara Sauce

Grilled Chicken Cutlet Hoagie

Grilled Chicken Cutlet, Garlic Broccoli Rabe, Roasted Peppers, Burrata Cheese, Pesto Spread,

Balsamic Glaze, Hudson Semolina Hero Roll

South Philly Meatballs & Sausage

Asiago Brisket Meatballs, Italian Sausage, Sunday Gravy, Seeded Nicky Rolls



Pan Seared Crab Cakes

Cajun Remoulade Sauce

Chocolate Chip Cookies V

Kitchen Sink Killer Brownies V

Chocolate Fudge Brownie with a Vanilla Blonde Top, Rainbow Jimmies,

M&M's, Mini Chocolate Chips

GF Gluten Free

V Vegetarian

VE Vegan

À LA CARTE MENU

EACH ITEM IS PREPARED FOR 10 GUESTS



SIGNATURE SNACKS (SERVES 10)

Freshly Popped Popcorn	GF V VE	\$35
Federal Soft Pretzels	V	\$35
Spicy Mustard		
Frito Lay Snack Pack	V	\$40
Assorted Frito Lay Bagged Chips		
LFF Snack Mix	GF V	\$40
Bourbon Praline Pecans, Cashews, Honey Roasted Almonds,		
Butter Toffee Peanuts, Shelled Pistachios, Dried Cherries		
Kettle Fried Potato Chips	GF	\$40
French Onion Dip		
House Fried Corn Tortilla Chips	GF V VE	\$40
Restaurant Style Salsa		
Philly Pretzel Factory Rivets		\$45
Bacon Jalapeno Popper Dip		

CHILLED PLATTERS (SERVES 10)

Farmers Market Seasonal Crudité	GF V	\$89
Carrots, Peppers, Cucumber, Cauliflower, Broccoli, Zucchini, Grape Tomatoes,		
Jalapeno Ranch Dipping Sauce		
Fresh Fruit Platter	GF V VE	\$89
Grapes, Cantaloupe, Honeydew, Pineapple, Oranges, Fresh Berries		
Traditional Shrimp Cocktail	GF	\$164
Spiked Cocktail Sauce, Lemons		
Sushi* and Assorted Rolls		\$215
Wasabi, Soy, Pickled Ginger		
Artisan Charcuterie & Artisan Cheese Plate		\$129
Hot Calabrese Salami, Fennel Salami, Soppressata, Pepperoni, Irish Cheddar, Honey Bee Goat		
Cheese, Prima Donna Gouda, Fig Jam Spread, Mixed Olives, Country Mustard, Assorted Crackers		
Meze Platter	V	\$99
Assorted Raw & Grilled Vegetables, Green Goddess Hummus, Honey Whipped Ricotta Jar,		
Tabbouleh, Mixed Olives, Grilled Pita & Grilled Focaccia Bread		

HOT APPETIZERS (SERVES 10)

Crispy Chicken Tenders	\$129
Honey Mustard, BBQ Sauce	
Buffalo Wings	\$149
Celery, Blue Cheese Dressing	
Big Mozz Nuggets	\$99
Parmesan Cheese, Marinara Sauce	
Philly Cheesesteak Spring Rolls	\$149
Banana Pepper Ketchup	
Garlic Fries	\$84
Lemon Aioli	
Vegan Cubano Sliders	\$159
Vegan Pulled Pork, Smoked Vegan Ham, Dairy Free Provolone Cheese,	
Pickles, Vegan Dijonnaise, Toasted Pretzel Slider Bun	

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GF Gluten Free

V Vegetarian

VE Vegan

À LA CARTE MENU (CONT.)

EACH ITEM IS PREPARED FOR 10 GUESTS



SALADS (SERVES 10)

Classic Caesar Salad V	\$54
Romaine, Parmesan Reggiano, Brioche Croutons, Caesar Dressing	
Chicken Caesar Salad	\$69
Romaine, Parmesan Reggiano, Brioche Croutons, Grilled Chicken, Caesar Dressing	
Chopped Garden Salad V VE	\$54
Shredded Carrots, Red Onion, Cherry Tomatoes, Cucumbers, Bell Peppers,	
Brioche Croutons, Chopped Greens, Red Balsamic Vinaigrette	
Chopped Greek Wedge Salad GF	\$69
Marinated Artichokes, Chickpeas, Kalamata Olives, Shaved Red Onion, Roasted Tomatoes,	
Cucumbers, Baby Iceberg Lettuce, Feta Crumble, Red Wine Oregano Dressing	



SANDWICHES (SERVES 10)

Tuscan Turkey Hoagie	\$109
Roasted Turkey Breast, Roasted Red Peppers, Baby Kale Blend,	
Provolone Cheese, Basil Pesto Aioli	
Italian Market Hoagie	\$109
Genoa Salami, Ham, Hot Coppa, Sharp Provolone, Tomatoes, Lettuce, Red Onion,	
Hoagie Dressing, Seeded Roll	
Grilled Chicken Cutlet Hoagie	\$129
Grilled Chicken Cutlet, Garlic Broccoli Rabe, Roasted Peppers, Burrata Cheese, Pesto Spread,	
Balsamic Glaze, Hudson Semolina Hero Roll	
B.Y.O. French Dip	\$145
Garlic & Herb Roasted Beef, French Onion Jus, Horseradish Crema,	
Sliced Provolone, Baby Kaiser Rolls	
Smashed Chickpea Pita Pocket VE	\$109
Smashed Chickpea Salad, Wild Arugula, Chimichurri Yogurt Sauce, Whole Wheat Pita Pocket	



FAN FAVORITES (SERVES 10)

Dietz & Watson Stadium All Beef Hot Dogs	\$119
Sauerkraut, Mustard, Ketchup, Relish, Street Onions, Potato Rolls	
Philadelphia Cheesesteaks	\$165
Shaved Sirloin Steak, Cooper Sharp Cheese Sauce, Diced Caramelized Onions, Torpedo Rolls	
Beef Burgers	\$155
Sautéed Onions, Cheddar Cheese, Lettuce, Tomatoes, Pickles, Seeded Buns	
BBQ Platter	\$179
Pulled Pork, Smoked Brisket, Burnt Ends, Jalapeno Beef Sausage, Collard Greens,	
Cole Slaw, Bourbon BBQ Sauce	
Italian Roast Pork	\$135
Broccoli Rabe, Roasted Long Hots, Picante Provolone, Seeded Rolls	
Creamy Mac & Cheese V	\$79

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GF Gluten Free

V Vegetarian

VE Vegan

À LA CARTE MENU (CONT.)

EACH ITEM IS PREPARED FOR 10 GUESTS



ENTRÉES (SERVES 10)

Grilled Chicken Cutlets GF	\$139
Roasted Broccolini, Herbed Baby Potatoes, Parmesan Broth	
Pan Seared Crab Cakes	\$224
Cajun Remoulade Sauce	
South Philly Meatballs & Sausage	\$139
Asiago Brisket Meatballs, Italian Sausage, Sunday Gravy, Seeded Nicky Rolls	
Birria Tacos Sampler	\$189
Chicken & Beef, Served with: Jalapeno Tomatillo Salsa, Lime Wedges, Consommé	

PIZZA (SERVES 10)

Cheese Pizza V	\$45
Whole Milk Mozzarella Cheese, San Marzano Tomato Sauce, Focaccia Alla Pala	
Buffalo Chicken Pizza	\$55
Braised Chicken, Buffalo Sauce, Gorgonzola Cheese, Whole Milk Mozzarella Cheese, Focaccia Alla Pala	
Pepperoni Stromboli's	\$119
Marinara Sauce	

DESSERT (SERVES 10)

Chocolate Chip Cookies V	\$69
Assorted Chocolate Covered Pretzels V	\$69
Milk Chocolate with Oreo Crumbs	
White Chocolate with Green Drizzle	
Dark Chocolate with Green Drizzle	
Milk Chocolate with Green Drizzle	
Candy Basket V	\$69
Snickers, Swedish Fish, M&M's, Sour Patch Kids	
Kitchen Sink Killer Brownies V	\$69
Chocolate Fudge Brownie with a Vanilla Blonde Top, Rainbow Jimmies, M&Ms, Mini Chocolate Chips	



GLUTEN FREE & NUT FREE ALLERGY BASKET

(Serves 10)

All items are individually packaged. This is intended to come as an add on basket for gluten free fans and fans with nut allergies. Cannot be substituted or modified.

Gluten Free & Nut Free Allergy Basket GF	\$100
Marshmallow Dessert Bar	
Archer Teriyaki Beef Jerky	
Gluten Free Chocolate Chip Cookies	
Terra Vegetable Chips	
Gluten Free Lemon Burst Mini Cookies	



BEVERAGE PACKAGES



FIRST AND GOAL

\$1248

Two 6-Packs Miller Lite
Two 6-Packs Coors Light
Two 6-Packs Michelob Ultra
One 6-Pack Stella Artois
One Bottle Kim Crawford, Sauvignon Blanc
One Bottle Orin Swift Prisoner, Red Blend
One Bottle Titos Vodka
One Bottle Captain Morgan Spiced Rum
One Bottle Jack Daniels
Two 6-Packs Pepsi
Two 6-Packs Diet Pepsi
One 6-Pack Starry
Three 6-Packs Aquafina
One 6-Pack Ginger Ale
One 6-Pack Orange Juice
One 6-Pack Cranberry Juice

TWO MINUTE DRILL

\$978

Two 6-Packs Miller Lite
Two 6-Packs Coors Light
Two 6-Packs Michelob Ultra
One 6-Pack Stella Artois
One 6-Pack Two Robbers Vodka Iced Tea & Lemonade (Half & Half)
One 6-Pack Two Robbers Cara Cara Orange Vodka Soda
One Bottle Somona-Cutrer, Chardonnay
One Bottle William Hill, Cabernet Sauvignon
Two 6-Packs Pepsi
Two 6-Packs Diet Pepsi
One 6-Pack Starry
Three 6-Packs Aquafina

QUARTERBACK SNEAK

\$713

Two 6-Packs Miller Lite
Two 6-Packs Coors Light
One 6-Pack Two Robbers Vodka Iced Tea & Lemonade (Half & Half)
One 6-Pack Two Robbers Cara Cara Orange Vodka Soda
Two 6-Packs Pepsi
Two 6-Packs Diet Pepsi
One 6-Pack Starry
Three 6-Packs Aquafina

THE DRAFT PICK

\$337

Two 6-Packs Pepsi
Two 6-Packs Diet Pepsi
One 6-Pack Starry
Three 6-Packs Aquafina
One 6-Pack Lemonade
One 6-Pack Liquid Death Dead Billionaire Iced Tea
One 6-Pack San Pellegrino Sparkling Water

BEVERAGE À LA CARTE

BEER SELECTION

Featuring 6-Packs

Domestic \$62

Bud Light
Budweiser
Miller Lite
Coors Light

Premium \$69

Michelob Ultra
Leinenkugel (Seasonal)
Blue Moon Belgium White
Heineken
Yuengling Lager
Bud Light Hard Seltzer
Stella Artois
Goose Island
Guinness
Corona
Two Roads
Vizzy Hard Seltzer

Ready to Drink Canned Cocktail \$72

Two Robbers Cara Cara Orange Vodka Soda
Two Robbers Vodka Black Cherry Lemonade
Two Robbers Vodka Iced Tea & Lemonade (Half & Half)
Midnight Cowboy Espresso Martini, Vodka
Midnight Cowboy Espresso Martini, Tequila

Specialty \$62

Greens Gluten Free Amber Ale
Michelob Zero (Non Alcoholic)



SOFT DRINKS, JUICES & MIXERS

Featuring 6-Packs

Pepsi	\$30
Diet Pepsi	\$30
Pepsi Zero	\$30
Starry	\$30
Aquafina	\$33
Liquid Death Peach	\$30
Liquid Death Sweet Reaper	\$30
Liquid Death Dead Billionaire	\$30
Lemonade	\$28
Orange Juice	\$23
Pineapple Juice	\$23
Cranberry Juice	\$23
Ginger Ale	\$30
Club Soda	\$30
Tonic Water	\$30
San Pellegrino	\$28



SPECIALTY MIXERS

Sour Mix	\$26
Bloody Mary Mix	\$26
Margarita Mix	\$28

K-CUPS (BOX)

Dunkin' \$36

Dunkin' Regular
Dunkin' Decaf
Dunkin' French Vanilla

Hot Beverages \$36

Hot Chocolate (in season)
Hot Tea

LIQUOR SELECTIONS

VODKA

Absolut	\$68
Absolut Vanilla	\$78
Absolut Citron	\$78
Ketel One	\$135
Grey Goose	\$140
Tito's	\$123

GIN

Aviation	\$120
Tanqueray	\$97
Blue Coat	\$120

TEQUILA

Gran Coramino Cristalino	\$165
Gran Coramino Reposado	\$180
Gran Coramino Anejo	\$225
Patron Silver	\$165

RUM

Captain Morgan	\$85
Bacardi	\$80
Malibu	\$52

SCOTCH, WHISKEY & BOURBON

Seagram's 7	\$85
Jim Beam	\$72
Makers Mark	\$118
Basil Hayden's	\$150
Dewars White Label	\$105
Johnnie Walker Black	\$150
Glenlivet 12 Year	\$150
Jack Daniel's	\$95
Jack Daniel's Honey	\$90
Fireball Spiced Whiskey	\$90

Jameson Irish	\$105
Jameson Cold Brew	\$105
Jameson Black Barrel	\$125
Crown Royal	\$105
Crown Royal Vanilla	\$105
Crown Royal Apple	\$105
Bird Gang Whiskey	\$115
Michter's US 1 Small Batch Bourbon	\$115
Michter's US 1 Rye Single Barrel	\$120

COGNAC & CORDIALS

Southern Comfort	\$68
D'Usse	\$125
Bailey's	\$96
Kahlua	\$89
Amaretto DiSaronno	\$89
Aperol	\$55
Sweet Vermouth	\$15
Dry Vermouth	\$15



PREMIUM WINE SELECTIONS

Sparkling and White Wine

Sparkling, Chandon By the Bay	\$90
Champagne, Piper Heidsieck Brut	\$115
Champagne, Veuve Clicquot	\$150
Pinot Grigio, Banfi	\$55
Pinot Grigio, Santa Margherita	\$68
Sauvignon Blanc, Kim Crawford	\$80
Sauvignon Blanc, Orin Swift Blank Stare	\$120
Chardonnay, Sonoma-Cutrer	\$75
Chardonnay, Barefoot	\$60
Riesling, Dr. L	\$55
Rose, Barefoot	\$55

Red Wine

Pinot Noir, Bogle	\$55
Cabernet Sauvignon, Barefoot	\$55
Cabernet Sauvignon, William Hill	\$55
Cabernet Sauvignon, Quilt	\$105
Cabernet Sauvignon, Orin Swift Palermo	\$135
Red Blend, Orin Swift Prisoner	\$85

UPGRADED PREMIUM WINE SELECTIONS

Chardonnay, Far Niente	\$180
Cabernet Sauvignon, Caymus	\$240
Featured Brunello	\$240
Pinot Noir, Calera	\$260
Super Tuscan, Valadorna	\$280

SUITES POLICY AND PROCEDURES

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 to the suite holder account. Guests will be responsible to pay by 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 canceled at least 48 hours in advance. Suite orders that are not canceled within the 48-hour minimum will be assessed 50% of the total food and beverage charge and 100% of the administrative and additional billed labor charges.

DO NOT PRESENTS

Please be advised that all orders marked '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.

GENERAL INFORMATION

FOOD & BEVERAGE DELIVERY

Unless a specific time is indicated, most food and beverage will be delivered to the suites at the opening of gates. In order to ensure the highest level of food quality, certain foods may be delivered to the suites after the guests arrive.

HOURS OF OPERATION

An Aramark 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 or suite supervisor.

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.

SUITE SET-UP

All suites will be stocked with environmentally safe disposable plates, utensils and drinking cups.

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 72-hours advance notice to ensure your request can be accommodated. The cost for a private suite attendant is \$130.00 per event.

PRIVATE SUITE ATTENDANT FEE

This private suite attendant fee is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this private suite attendant fee is distributed to employees. However, please note that \$65 is distributed to the private suite attendant as additional wages.

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 1 week in advance for ordering and pricing.

ADMINISTRATIVE CHARGES & TAXES

ADMINISTRATIVE CHARGE

All food and beverage items are subject to a taxable twenty-three percent (23%) administrative charge. This administrative charge is not intended to be a tip, gratuity, or administrative charge for the benefit of service employees, and no portion of this administrative charge is distributed to employees. However, please note that (i) 8.85 percent of the total food and beverage charges are distributed to the servers as additional wages and (ii) 1.85 percent of the total food and beverage charges are distributed to the suite runners as additional wages. Gratuities are at your discretion.

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.

PAYMENT OPTIONS

PAYMENT PROCEDURES & POLICIES

Aramark offers two payment options – credit cards and escrow accounts. 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, VISA or Discover.

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 \$10,000 payable to Aramark. As charges are made for food and beverage, deductions are made from the account. When the balance drops below \$1,500 you will be asked to replenish your account.

BEVERAGE INFORMATION

ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or service liquor, beer and wine at Lincoln Financial Field. 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 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 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.

LIQUOR CABINETS & REFRIGERATORS

Each suite contains a private liquor cabinet and refrigerator. Please be sure to make the appropriate selections on your suite catering order form or on the online catering website for each event. If a liquor cabinet or refrigerator has not been requested to be open on an event day, it will only be unlocked for an authorized signer of the suite account. Suites that have not created a beverage par menu would need to pre-order or purchase beverage the day of the event.

UNCONSUMED BEVERAGES

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.

SUITE POLICIES AND PROCEDURES

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

ORDER INFORMATION

ORDERS CAN BE PLACED THROUGH OUR ONLINE SUITE ORDERING WEBSITE

1. Online email to LFFSUITE@ARAMARK.COM

CONTACT INFORMATION

Diamond Donald
Suites Manager
267-570-4171
Donald-diamond@aramark.com

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.

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 Orders are due by 12pm according to the following schedule:

Monday	for Friday events
Tuesday.....	for Saturday events
Tuesday.....	for Sunday events
Tuesday.....	for Monday events
Thursday.....	for Tuesday events
Friday.....	for Wednesday events
Friday.....	for Thursday events

EVENT DAY ORDERING

An event day menu is included in your suite. During an event, orders may be placed through your suite attendant or by pushing the suite ordering speed dial button 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 advance ordering time frame to accommodate any special requests. Please discuss with your suite manager to determine what would best fit your needs.