

suite **menu**



Online Ordering | SuiteEats.com/SoldierField



contents

packages

— 3 —

à la carte

— 8 —

beverages

— 24 —

the scoop

— 32 —

packages



packages

Packages serve 12 guests unless otherwise noted.

All-American

— 770 —

Bottomless Freshly Popped Popcorn



The Snack Attack



Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Spicy Wings

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Chopped Vegetable Salad



Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Farmers Market Dips

& Veggies



Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

The Italian

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

Vienna Beef

Chicago-Style Hot Dogs



Onions, Tomato Wedges, Green Relish, Pickle Spears, Sport Peppers, Yellow Mustard, Celery Salt

MVP

— 700 —

Bottomless Freshly Popped Popcorn



House-Made Potato Chips & Gourmet Dips



Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit



In-Season Fruits & Berries

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Croutons

Three Cheese Mac



Cheddar, Parmesan, American Cheese

Mini Buffalo Chicken Sandwiches

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery & Blue Cheese Slaw

Vienna Beef

Kosher-Style Hot Dogs



Traditional Condiments, Kettle-Style Potato Chips

packages

Packages serve 12 guests unless otherwise noted.

Classic Chicago

— 950 —

Nuts On Clark

Popcorn

Original Caramelcorn &
Real Cheesecorn Mix



Local Style Chicago

Potato Chips

Chicago Hot Dog, Italian Beef,
Hot Giardiniera

House-Made Potato Chips & Gourmet Dips

Roasted Garlic Parmesan,
French Onion, Dill Pickle Dip

BLT Salad

Romaine, Bacon, Cheddar Cheese,
Tomatoes, Buttermilk Ranch Dressing,
House-Made Croutons

Meatball Sliders

Marinara Sauce, Grated Parmesan
Cheese, Parsley, Mini Soft Sub Rolls

Italian Beef & Sausage

Spicy Giardiniera, Sweet Peppers,
Mini Soft Rolls

Vienna Beef

Chicago-Style Hot Dogs

Onions, Tomato Wedges,
Green Relish, Pickle Spears, Sport
Peppers, Yellow Mustard, Celery Salt



BLT salad



meatball sliders

packages

Packages serve 12 guests unless otherwise noted.



Jake Melnick's Package

— 975 —

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Croutons

Caramelized Onion Dip

House-Made Potato Chips

Cornbread Skillet V

Cheddar Cheese, Jalapeños, Local Honey, Served with Honey Butter

Pulled Pork

Signature BBQ Sauce, Brioche Buns

Firecracker Wings

Sweet Chili, Sriracha, Cilantro, Ranch Dressing

Poncho's Wings AVG

Garlic, Cayenne Pepper, Lemon, Blue Cheese Dressing



Boka Package

— 1,700 —

Sliced Red & Golden Beets V AVG

Watercress, Orange Segments, Balsamic Dressing

Chilled Seafood Platter AVG

Cold Smoked Scallops, Caviar, Charred Lemon Sauce, Black Tiger Shrimp, Cocktail Sauce, Lemon, Tabasco

Caesar Wedge

Cherry Tomato, Garlic Bread Crumbs, Bacon, Red Onion

Fennel Sausage Smashed Potatoes AVG

Yukon Golds, Pickled Chilies, Roasted Garlic, Fontina

Pan Roasted Amish Chicken AVG

Chili Onion Agrodolce, Salsa Verde, Cippolini Onion

Grilled Beef Tenderloin AVG

Grilled Rapini, Roasted Mushroom in Garlic Butter, Black Truffle Jus

à la carte



à la carte

Cool Appetizers

Cool Appetizers serve 12 guests unless otherwise noted.



Artisan Charcuterie & Cheeses • 200

Locally Sourced Cheeses, Assorted Italian Meats, Dried Fruits, Nuts, Olives, Honey, Lavosh Crackers

Farmers Market Dips & Veggies V AVO • 160

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Chilled Shrimp Cocktail AVO

• 200 / 36 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Seasonal Fresh Fruit VP AVO • 135

In-Season Fruits & Berries

Olive & Whipped Feta Platter V • 165

Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

Chef's Signature Rolls • 180

Traditional Sushi Rolls Including: Spicy Tuna, Salmon, California, Shrimp Tempura, Godzilla, Deluxe Vegetarian

Omakase Sashimi & Sushi • 400

Freshly Sliced Sashimi & Sushi Rolls Including: Ahi Tuna, Sake, Hamachi, Seasonal Seafood, Chef Created Sushi Rolls, Traditional Japanese Accompaniments

*farmers market
dips & veggies*



*The chicken Tender
& sauce zone*



à la carte

Warm Appetizers

Warm Appetizers serve 12 guests unless otherwise noted.

Loaded Nacho Bar • 150

Beef Chili, Nacho Cheese,
Sour Cream, Guacamole,
Pico de Gallo, Jalapeños,
Santitas Tortilla Chips

*Upgrade your Loaded Nacho Bar from
Beef Chili to:*

• **Beef Barbacoa • 180**

• **Chicken Tinga • 175**

Jalapeño Artichoke

Dip   • 150

Cream Cheese, Artichokes,
Jalapeños, Parmesan Cheese,
Santitas Tortilla Chips



The Chicken Tender & Sauce Zone • 220

Golden Brown Chicken Tenders,
Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Izzy's Honey Dill
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

Spicy Wings • 175

Traditional Spicy Buffalo Sauce,
Blue Cheese Dressing

Ancho-Marinated Chicken Quesadilla • 168

Cilantro, Monterey Jack Cheese



jalapeno artichoke dip

à la carte

Greens

Greens serve 12 guests unless otherwise noted.

Chopped Vegetable

Salad   • 145

Romaine, Spinach, Seasonal Vegetables,
Olives, Artichokes, Gorgonzola Cheese,
Red Wine Vinaigrette

Classic Caesar Salad • 150

Crisp Romaine, Caesar Dressing,
Parmesan Cheese,
House-Made Croutons

*Upgrade your Caesar Salad
by adding:*

- Grilled Chicken • 200
- Shrimp • 220

BLT Salad • 150

Romaine, Bacon, Cheddar Cheese,
Tomatoes, Buttermilk Ranch Dressing,
House-Made Croutons

Italian Chopped Salad • 150

Romaine, Grilled Chicken, Bacon,
Pasta, Tomatoes, Red Onions,
Gorgonzola Cheese, Honey Mustard
Vinaigrette



classic caesar salad



*italian beef
& sausage*

à la carte

Classics

Classics serve 12 guests unless otherwise noted.

Smoked Salmon & Bagel Platter • 325

Salmon, Local Bagels, Whipped Cream Cheese, Lemon Chive Cream Cheese, Tomato, Shaved Red Onion, Hard-Cooked Eggs, Capers, Cucumber, Shallots

Meatball Sliders • 160

Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin • 375

Black Pepper-Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Italian Beef & Sausage • 250

Spicy Giardiniera, Sweet Peppers, Mini Soft Rolls

Pilsen Taco Bar • 285

Pork Carnitas & Braised Beef Barbacoa, Salsa Verde, Salsa Roja, Fresh Sliced Jalapeños, Pickled Red Onions, Queso Fresco, Cilantro Lime Crema, Corn Tortillas

Whiskey-Glazed Char-Grilled Short Ribs • 395

Horseradish Cream

Smoked Spiral Cut Ham Board • 350

Mini Rolls, House-Made Pickles, Dijon & Grain Mustard, Gruyère Cheese

CLASSIC SIDES

Classic Sides serve 12 guests.

Elote Corn Salad • 165

Fire-Roasted Corn, Street Corn Aioli, Pico de Gallo, Cotija Cheese

Three Cheese Mac • 170

Cheddar, Parmesan, American Cheese

Burgers, Sausages & Dogs

Burgers, Sausages & Dogs serve 12 guests unless otherwise noted.

Tenderloin Slider • 175

Prime Beef Tenderloin, Garlic Herb Butter, Flake Sea Salt, Toasted Brioche Bun

Vienna Beef

Chicago Dog • 175

Onions, Tomato Wedges, Green Relish, Pickle Spears, Sport Peppers, Yellow Mustard, Celery Salt



Plant-Based Mini Burger • 120

Serves 10

2 Burgers per person

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun

Plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.

Vienna Beef Maxwell Street

Polish Sausage • 175

Caramelized Onions, Yellow Mustard

Beer Braised Bratwurst • 175

Sauerkraut, Dijon Mustard



à la carte

Connie's Pizza



Pizza Serves 8 guests unless otherwise noted.

Pizza will be delivered to your suite by the end of the First Quarter.

Pizza will NOT be Available for Order on Day of Event.

Deep Dish Cheese  • 95

Deep Dish Sausage • 95

Deep Dish Pepperoni • 95

Avoiding Gluten Cheese Pizza   • 95



*Steakhouse Beef
Tenderloin*



à la carte

Handcrafted Sandwiches

Sandwiches serve 12 guests unless otherwise noted.

THE WALKING STICKS

Ham & Swiss • 185

Mustard Butter,
Pretzel Baguette

Roasted Turkey • 185

Apricot Ginger Chutney,
Havarti Cheese, Baguette

Mini Buffalo Chicken

Sandwiches • 200

Pulled Chicken, House-Made
Buffalo-Style Hot Sauce, Mini Rolls,
Cool Celery & Blue Cheese Slaw

The Authentic • 190

Turkey, Ham, Cheddar Cheese,
Swiss Cheese, Lettuce, Tomatoes,
Red Onions, Louie Dressing,
Wheat Baguette

Smoked Pork

Sandwiches • 200

House Smoked Barbecue Pork,
House-Made Barbecue Sauce,
Coleslaw, Mini Rolls

The Italian • 190

Salami, Capicola, Ham, Tomatoes,
Onions, Provolone Cheese, Lettuce,
Giardiniera, Soft Baguette, Red Wine
Vinaigrette, Olive Oil



à la carte

Snacks

Snacks serve 12 guests unless otherwise noted.

Bear Claw Pretzels • 200

Beer Cheese, Grain Mustard

Pretzels will be delivered to your suite by the end of the First Quarter.

Bavarian
Soft Pretzel • 150

Beer Cheese, Grain Mustard

Pretzels will be delivered to your suite by the end of the First Quarter.

Salsa & Guacamole
Sampler • 110

Salsa Verde, Salsa Roja, Guacamole, Santitas Tortilla Chips


The Snack Attack • 80

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips


Bottomless Freshly
Popped Popcorn • 60

Nuts On Clark
Popcorn • 75

Original Caramelcorn & Real Cheesecorn Mix


Dry-Roasted Peanuts • 35

Snack Mix • 35

Pretzel Twists • 35

House-Made Potato Chips &
Gourmet Dips • 80

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip



à la carte

Let Them Eat Cake!

Chicago-Style Cheesecake • 75

Serves 10

Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

Red Velvet Cake • 85

Serves 12

Four-Layer Red Velvet, White Chocolate
Cream Cheese Icing, Red Velvet Crumb,
Chocolate Drizzle

Six-Layer Carrot Cake • 85

Serves 14

Our Signature Layered Carrot Cake,
Fresh Carrots, Nuts, Spices, Sweet
Cream Cheese Icing, Toasted Coconut,
Toasted Pecans

Chocolate Paradis Cake • 85

Serves 12

Rich Chocolate Génoise,
Layered Chocolate Ganache,
Candied Toffee

Lemon Meringue Cake • 85

Serves 14

Five-Layer Lemon Cake, Lemon Curd,
Vanilla Icing, Sour Lemon Bark,
Toasted Mini Marshmallows

Suite Sweets

Suite Sweets serve 12 guests unless otherwise noted.

Gourmet Cookies & Brownies • 165

Gourmet Cookies, Decadent Brownies

Assorted Nostalgic Candies • 195

Gummi® Bears, Jelly Belly®
Sassy Sours, Plain M&M's®

Assorted Ice Cream Bars • 150

Vanilla Ice Cream, Snickers Ice Cream
Bar, M&M Cookie Sandwich,
Lemon Chill



chocolate paradis cake



à la carte

Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' & 'ahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts V

- Six-Layer Carrot Cake
- Red Velvet Cake
- Chocolate Paradis Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake

Gourmet Dessert Bars V

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar AVG
- Honduran Chocolate Manifesto Brownie AVG

Gourmet Cookies & Turtles V

- Reese's® Peanut Butter
- Triple Chocolate Chunk
- White & Milk Chocolate Turtles

Giant Taffy Apples V

- Peanut
- Loaded M&M's®

Nostalgic Candies V

- Gummi® Bears
- Jelly Belly® Sassy Sours
- Mini Sour Worms
- Peanut M&M's®
- Plain M&M's®

Dark Chocolate Liqueur Cups V

- Baileys® Original Irish Cream
- Disaronno® Amaretto
- SQRRL® Peanut Butter
- Kahlúa®





CAKES • BROWNIES • ICE CREAM • SWEETS



RED VELVET CAKE

RED VELVET CAKE



TURTLE MILK CHOCOLATE

CHOCOLATE PARADIS CAKE



LEMON MERINGUE CAKE



DECADENT TRIPLE CHOCOLATE CHIP



CHEWY MARSHALLOW BAR

TOFFEE CRUNCH BLONDIE BAR

our famous
dessert cart

beverages



Beverages

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack unless otherwise noted

On The Rocks 750mL • 105

Margarita, Espresso Martini

Vizzy Hard Seltzer • 70

Topo Chico Hard Seltzers • 70

Arnold Palmer Spiked • 65

Simply Spiked Lemonade • 65

Happy Thursday
Spiked Refreshers • 65

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

DOMESTICS • 55

Coors Light

Coors Banquet

Miller Lite

Miller High Life

CRAFTS & IMPORTS • 65

Blue Moon Belgian White

Blue Moon Light Citrus Wheat

Cruz Blanca Mexico Calling

Cruz Blanca Lime +
Sea Salt Chelada

Leinenkugel's Seasonal

Peroni

Heineken

Heineken Silver

Half Acre Daisy Cutter

3 Floyds Gumballhead

Goose Island 312 Urban Wheat

Goose Island Hazy Beer Hug

Modelo Especial

Revolution Cold Time

Revolution Anti-Hero

Red Bridge Gluten Free

Blue Moon Non-Alcoholic

Heineken 0.0

CHICAGO CRAFT CASE • 210

six-pack of each

Half Acre Daisy Cutter

Revolution Anti-Hero

Revolution Cold Time

Cruz Blanca Mexico Calling

SOLDIER FIELD SIPS • 210

six-pack of each

Coors Banquet

Miller Lite

Leinenkugel's Seasonal

Peroni

Lite

beverages

Sparkling & Rosé

Sold by the bottle

Veuve Clicquot • 180

Reims, France

Mumm Napa Brut Rosé • 80

Napa Valley, California

La Marca Prosecco • 70

Veneto, Italy

Fleur de Mer • 75

Côtes de Provence, France

Sparkling Orange Wine

Sold by the bottle

French Cancan – Brut Nature Orange • 75

South of France, France

White Wine

Sold by the bottle

RIESLING

Chateau Ste. Michelle • 70

Woodinville, Washington

PINOT GRIGIO

Maso Canali • 80

Trentino, Italy

Clois du Bois • 60

Sonoma County, California

SAUVIGNON BLANC

Avaline • 90

Vin de France, France

Kim Crawford • 75

New Zealand

CHARDONNAY

Stags' Leap • 120

Napa Valley, California

Decoy • 70

Sonoma County, California

House of Brown • 70

Napa Valley, California

Beverages

Red Wine

Sold by the bottle

PINOT NOIR

Belle Glos Clark & Telephone • 160

Napa Valley, California

La Crema • 80

Sonoma County, California

J Vinyards, Multi-AVA Monterey • 70

Sonoma, Santa Barbara Counties, California

Mark West • 60

Sonoma County, California



CABERNET SAUVIGNON

JUSTIN • 140

Paso Robles, California

Louis Martini • 90

Napa Valley, California

Franciscan Select • 85

California

RED BLENDS

The Prisoner • 140

Napa Valley, California

Black Girl Magic • 100

Napa Valley, California

Brancaia Tre Super Tuscan • 90

Chianti, Italy

Beverages

Reserve Wines

Served by the bottle

**Chimney Rock Stags' Leap District
Cabernet Sauvignon • 400**
Napa Valley, California

Billecart-Salmon Brut Rosé • 350
Montagne De Reims, France

Bollinger Special Cuvée Brut • 275
Aÿ, France

Pahlmeyer Jayson Pinot Noir • 220
Sonoma Coast, California

Argiano, Brunello Di Montalcino • 210
Tuscany, Italy

Pieropan Calvarino Soave Classico • 200
Veneto, Italy

Orin Swift Palermo Cabernet Sauvignon • 200
Napa Valley, California

Rombauer Carneros Chardonnay • 190
Napa Valley, California

**Domaine Faiveley Mercurey "Vieilles Vignes"
Rouge • 190**
Bourgogne, France

Amiral de Beychevelle • 200
Bordeaux, France



bar supplies



Beverages

Liquor

Sold by the liter bottle unless otherwise noted

VODKA

Effen • 120

Suntory Haku 750mL • 150

Tito's Handmade • 160

Grey Goose • 180

GIN

Sipsmith 750mL • 140

Suntory Roku 750mL • 120

Bombay Sapphire 750mL • 130

Hendrick's • 140

RUM

Cruzan 9 Spiced • 110

Cruzan Single Barrel 750mL • 130

Bacardí Superior • 110

TEQUILA & MEZCAL

Hornitos Plata • 125

Tres Generaciones
Reposado 750mL • 160

Patrón Silver 750mL • 160

Cazadores Reposado • 175

Casamigos Blanco • 180

Don Julio 1942 750mL • 320

Clase Azul Reposado 750mL • 460

WHISKEY & BOURBON

Jim Beam White Label • 110

Maker's Mark • 130

Suntory Toki 750mL • 135

Basil Hayden • 150

Knob Creek • 150

Maker's Mark 46 750mL • 160

Jack Daniel's • 115

Jameson Irish • 150

SCOTCH

Dewar's White Label • 110

Laphroaig 10 Year Single
750mL • 150

COGNAC

Courvoisier • 130

VERMOUTH

Foro Vermouth • 40

Foro Vermouth - Rosso • 40

CORDIALS

Jeppson's Malört • 85

Aperol • 95

Jim Beam Kentucky Fire • 95

Kahlúa 750mL • 95

Baileys Irish Cream • 95

SQRRL Peanut Butter
Whiskey • 95

Cointreau • 130

Beverages

Chill

Sold by six-pack unless otherwise indicated



SOFT DRINKS • 33

RC Cola
RC Cola Zero Sugar
Dr Pepper
Diet Dr Pepper
Dr Pepper Zero Sugar
Dr Pepper Blackberry
7UP
Canada Dry Ginger Ale
A&W Root Beer
Sunkist Berry Lemonade

WATER • 38

Deja Blue 
Bai Water Strawberry Lemonade

SPARKLING • 37

Polar Seltzer
Polar Seltzer Lime

TEAS • 48

Snapple Half n' Half
Lemonade Tea



JUICES • 28

Cranberry Juice
Grapefruit Juice
Orange Juice

ENERGY • 48

Red Bull
Red Bull Sugar Free

MISCELLANEOUS BEVERAGES

La Colombe Triple Latte
four-pack • 35

La Colombe Mocha Latte
four-pack • 35

Keurig Hot Beverage
Service • 60

Regular, Decaffeinated, Herbal Teas,
Hot Chocolate, Sweeteners, Half & Half

BAR SUPPLIES

Canada Dry Tonic Water • 33

Canada Dry Club Soda • 33

Mr & Mrs T Original
Bloody Mary Mix • 12

Mr & Mrs T Margarita Mix • 12

Luxardo Cherries • 75

Bitters • 12

Stuffed Olives • 6

Tabasco Sauce • 6

Worcestershire • 6

Lemons & Limes • 6

Oranges • 6

the scoop





Food & Beverage Ordering

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2 p.m. CST, four business days prior to each event.

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the stadium does **NOT** open, you will not be charged for your food and beverage order. However, if the gates to the stadium open for **ANY** amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4 p.m. CST the **business day** prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of Illinois, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Soldier Field.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.

4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

Payment Procedure & Service Charge

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Soldier Field, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.



Levy

