

suite **menu**



Online Ordering | [SuiteEats.com/Soldier Field](https://SuiteEats.com/SoldierField)



contents

packages

— 3 —

à la carte

— 7 —

beverages

— 20 —

the scoop

— 29 —

packages





packages

Packages serve 12 guests unless otherwise noted.

All-American

— 800 —



Bottomless Freshly Popped Popcorn

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

Farmers Market Dips & Veggies  
Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Spicy Wings

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Chopped Vegetable Salad  
Romaine, Spinach, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

The Italian

Salami, Capicola, Ham, Tomatoes, Onions, Provolone Cheese, Lettuce, Gardiniera, 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


— 750 —

Bottomless Freshly Popped Popcorn

House-Made Potato Chips & Gourmet Dips 
Kettle-Style Potato Chips, Roasted Garlic Parmesan Dip, French Onion Dip, Dill Pickle Dip

Seasonal Fresh Fruit  
In-Season Fruits & Berries

Classic Caesar Salad
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac 
Cheddar, Parmesan & American Cheeses

Creamy Mini Buffalo Chicken Sandwiches

Shredded Chicken, Cream Cheese, Buffalo Hot Sauce, Cheddar Cheese, Scallions, Mini Rolls, Santitas Tortilla Chips, Celery Sticks

Vienna Beef Kosher-Style Hot Dogs

Traditional Condiments, Kettle-Style Potato Chips



The Chicago dogs

packages

Packages serve 12 guests unless otherwise noted.

Classic Chicago

— 995 —

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 Dip,
French Onion Dip, 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

The Winning Play

— 1,400 —

House-Made Roasted Snack Mix

Pistachios, Cashews, Almonds,
Dried Olives

Tapas Board

Albondigas En Salsa, Spanish Cheeses,
Cured Meats, Artisan Olives, Crackers,
Quince, Artisan Breads

Baby Artichokes & Green Bean Salad

Heirloom Tomatoes, Peas,
Roasted Carrots, Citrus Vinaigrette

Crostini Trio

- White Bean Hummus, Sautéed Greens, Candied Wasabi Peas
- Smash Peas, Lemon, Mint, Fresh Burrata
- Ricotta, Pickled Butternut Squash, Spicy Pecans

Vienna Beef Chicago-Style Hot Dogs

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

Steakhouse Beef Tenderloin

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

Roasted Chicken Bánh Mì

Daikon, Carrots, Cilantro, Jalapeño,
Sriracha Aioli, Baguette

à la carte



à la carte

Cool Appetizers

Cool Appetizers serve 12 guests unless otherwise noted.



Artisan Charcuterie & Cheeses • 210

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

Farmers Market Dips & Veggies V AVO • 170

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

Seasonal Fresh Fruit VP AVO • 145

In-Season Fruits & Berries

Chilled Shrimp Cocktail AVO

• 210 / 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Lemons

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 • 250

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

*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 • 155

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

Upgrade your Loaded Nacho Bar from Beef Chili to:

- [Beef Barbacoa 220](#)
- [Chicken Tinga 190](#)

Jalapeño Artichoke Dip • 155

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

Spicy Wings • 180

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

The Chicken Tender & Sauce Zone • 230



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

Quesadilla Duo • 195

- [Ancho-Marinated Chicken](#)
Cilantro, Monterey Jack Cheese
- [Carne Asada](#)
Braised Brisket, Onions
Oaxaca Cheese, Poblano Peppers, Avocado Crema, Salsa Roja

Empanadas • 150

- [Argentine Beef](#)
All-Natural Ground Beef, Red Peppers, Scallions, Potatoes, Green Olives, Traditional Dough
- [Chipotle Chicken](#)
All-Natural Chicken, Chipotle Peppers, Onions, Basil, Tomatoes, Paprika Dough
- [Portobello, Spinach & Mozzarella](#) 
Onions, Mozzarella, Ethiopian Spices, Spinach Dough
- [Salsas](#) 
Chimichurri, Aji Verde



à la carte

Greens

Greens serve 12 guests unless otherwise noted.

Goddess & Gem  • 155

Gem Lettuce Leaves, Romaine Hearts, Fresh Basil, Toasted Hazelnuts, Dried Cranberries, Sungold Tomatoes, Green Goddess Dressing

Street Corn Salad   • 155

Mixed Greens, Sweet Corn, Cherry Tomatoes, Ancho Chili Dust, Fresno Chiles, Burrata Cheese, Cotija Cheese, Aji Verde Dressing

Chopped Vegetable
Salad   • 150

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

Italian Chopped Salad • 165

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

Classic Caesar Salad • 150

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic 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





*meatball
sliders*

à la carte

Classics

Classics serve 12 guests unless otherwise noted.

Tuna En Suite • 215

Chilled Coriander-Crusted Seared Tuna, Arugula, Green Beans, Crispy Smashed Potatoes, Kalamata Olives, Castelvetrano Olives, Pickled Red Onions, Caper Berries, Jammy Eggs, Lemon Vinaigrette

Meatball Sliders • 165

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

Picnic Fried Chicken

Basket • 225

White Bread, Pickles, Hot Sauces, Copycat Sauce, Ranch Dipping Sauce

Steakhouse Beef

Tenderloin • 375

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

Pilsen Taco Bar • 325

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

Italian Beef & Sausage • 260

Spicy Giardiniera, Sweet Peppers, Mini Soft Rolls

CLASSIC SIDES

Classics Sides serve 12 guests.

Three Cheese Mac • 180

Cheddar, Parmesan & American Cheeses

Burgers, Sausages & Dogs

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

Local Hand-Crafted Mini Burgers • 165

Serves 12

2 Burgers per Guest

Pressed Steak Burger Patties, American Cheese, Pickle, Secret Sauce, Brioche Bun

Plant-Based Mini Burger • 120

Serves 12

1 Burger per Guest

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

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

Beer Braised Bratwurst • 180

Sauerkraut, Dijon Mustard

Vienna Beef

Maxwell Street

Polish Sausage • 180

Caramelized Onions, Yellow Mustard

Vienna Beef

Chicago Dog • 180

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



*mini buffalo
chicken sandwich*

à la carte

Handcrafted Sandwiches

Sandwiches serve 12 guests unless otherwise noted.

Big Bella • 210

Mortadella, Fresh Mozzarella, Pistachio Cream, Black Pepper, Arugula, Toasted Chopped Pistachios, Maldon Sea Salt, Extra Virgin Olive Oil

Beet-LT • 195

Roasted Yellow Beets, Vine-Ripened Tomatoes, Fresh Basil, Sliced Provolone Cheese, Hearts of Romaine, Caraway Aioli, Whole Grain Bread

The Authentic • 190

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

Creamy Mini Buffalo Chicken Sandwiches • 210

Shredded Chicken, Cream Cheese, Buffalo Hot Sauce, Cheddar Cheese, Scallions, Mini Rolls, Santitas Tortilla Chips, Celery Sticks

Smoked Pork

Sandwiches • 210

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

The Italian • 190

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

Connie's Pizza



Pizza Serves 8 guests unless otherwise noted.

Pizza will be delivered to your suite by the start of the event.

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

Deep Dish Cheese • 98

Deep Dish Sausage • 98

Deep Dish Pepperoni • 98

Avoiding Gluten

Cheese Pizza • 98

à la carte

Snacks

Snacks serve 12 guests unless otherwise noted.

Local Artisan Pretzel Box  • 98

Serves 8

A Dozen Artisan Pretzel Twists,
IPA Beer Cheese, Grain Mustard

Reuben Dip • 165

Warm Spread of Corned Beef,
Sauerkraut, Pickle, Swiss Cheese,
Caraway Seeds, Rye Bread Toast Points

**Salsa & Guacamole
Sampler**   • 110 

Salsa Verde, Salsa Roja,
Guacamole, Santitas Tortilla Chips

The Snack Attack  • 85 

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

**Nuts On Clark
Popcorn**   • 75 

Original Caramelcorn &
Real Cheesecorn Mix

**Bottomless Freshly
Popped Popcorn**   • 65 
Dry-Roasted Peanuts  • 35

Snack Mix  • 35

Pretzel Twists  • 35 
**Potato Chips &
Gourmet Dips**  • 85

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



à la carte

Let Them Eat Cake!

Chicago-Style Cheesecake • 75

Serves 12

Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

Red Velvet Cake • 85

Serves 14

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.

The Cookie Collection • 65

*We turned your favorite cakes into
jumbo gourmet cookies.*

Red Velvet, Lemon Meringue,
Carrot Cake, Chocolate Paradis'

Each designer box includes one of
each—devour solo or slice and share!


Gourmet Cookies & Brownies • 170

Gourmet Cookies, Decadent Brownies

Assorted Nostalgic Candies • 195

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

Assorted Ice Cream Bars • 170

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



chocolate paradisi cake



beverages



Beverages

Packages

CHICAGO CRAFT CASE

ONE SIX-PACK OF EACH • 225

Cruz Blanca Mexico Calling

Half Acre Daisy Cutter

Revolution Cold Time

Revolution Anti-Hero IPA

PALOMA & MARGARITA PACKAGE • 210

Hornitos Tequila

House-Made Margarita Mix

Fever Tree Sparkling Grapefruit

Dried Grapefruit

Fresh Limes

Dried Jalapeños

LAKESIDE SUMMER CASE

ONE SIX-PACK OF EACH • 225

Cruz Blanca Lime + Sea Salt Chelada

Leinenkugel's Summer Shandy

Happy Thursday Spiked Refreshers

Topo Chico Hard Seltzers

ESPRESSO MARTINI PACKAGE • 150

Effen Vodka

Fever Tree Espresso Martini Mix

Espresso Beans

APEROL SPRITZ PACKAGE • 195

Aperol

La Marca Prosecco

Canada Dry Club Soda

Freshly Sliced Oranges



Beverages

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

On The Rocks • 75
Moscow Mule, Mojito

Topo Chico Hard Seltzers • 75

Arnold Palmer Spiked • 70

Simply Spiked Lemonade • 70

Happy Thursday Spiked Refreshers • 70

Beer, Ales & Alternatives

Sold by the six-pack

Coors Light • 58

Coors Banquet • 58

Miller Lite • 58

Miller Extra Lite • 58

Miller High Life • 58

Blue Moon Belgian White • 68

Blue Moon Light Citrus Wheat • 68

Modelo Especial • 68

Cruz Blanca Mexico Calling • 68

Cruz Blanca Lime + Sea Salt Chelada • 68

Heineken • 68

Heineken Silver • 68

Peroni • 68

Half Acre Daisy Cutter • 68

Goose Island 312 Urban Wheat • 68

Leinenkugel's Summer Shandy • 68

Leinenkugel's Seasonal • 68

Leinenkugel's Tropical Hazy IPA • 68

Revolution Cold Time • 68

Revolution Anti-Hero IPA • 68

Hinterland Saving Gracie Juice IPA
Gluten-Free • 68

Blue Moon Non-Alcoholic • 68

Heineken 0.0 • 68

Years Original Pilsner Non-Alcoholic • 68



Beverages

Sparkling & Rosé

Sold by the bottle

Veuve Clicquot • 180

Reims, France

Mumm Napa Brut Rosé • 90

Napa Valley, California

La Marca Prosecco • 80

Veneto, Italy

Fleur de Mer • 75

Côtes de Provence, France

White Wine

Sold by the bottle

RIESLING

Chateau Ste. Michelle • 70

Woodinville, Washington

PINOT GRIGIO

Maso Canali • 80

Trentino, Italy

Clos du Bois • 60

Sonoma County, California

SAUVIGNON BLANC

Avaline • 90

Vin de France, France

Kim Crawford • 85

New Zealand

CHARDONNAY

Stags' Leap • 130

Napa Valley, California

Decoy • 75

Sonoma County, California

House of Brown • 75

Napa Valley, California

Beverages

Red Wine

Sold by the bottle

PINOT NOIR

**Belle Glos Clark &
Telephone • 160**

Woodinville, Washington

La Crema • 85

Sonoma County, California

**J Vinyards, Multi-AVA
Monterey • 75**

*Sonoma, Santa Barbara Counties,
California*

Mark West • 75

Sonoma County, California

CABERNET SAUVIGNON

JUSTIN • 150

Paso Robles, California

Louis Martini • 95

Napa Valley, California

Franciscan Select • 90

California

RED BLENDS

The Prisoner • 150

Napa Valley, California

Black Girl Magic • 100

Napa Valley, California

Brancaia Tre Super Tuscan • 95

Chianti, Italy



Severages

Reserve Wines

Sold by the bottle

SPARKLING & WHITE

Billecart-Salmon Brut Rosé • 350

Montagne De Reims, France

Bollinger Special Cuvée Brut • 275

Aÿ, France

Pieropan Calvarino Soave Classico • 200

Veneto, Italy

Rombauer Carneros Chardonnay • 190

Napa Valley, California

RED

Chimney Rock Stags' Leap District

Cabernet Sauvignon • 400

Napa Valley, California

Pahlmeyer Jayson Pinot Noir • 220

Sonoma Coast, California

Argiano, Brunello Di Montalcino • 210

Tuscany, Italy

Amiral de Beychevelle • 200

Bordeaux, France

Orin Swift Palermo Cabernet Sauvignon • 200

Napa Valley, California

Domaine Faiveley Mercurey

"Vieilles Vignes" Rouge • 190

Bourgogne, France



bar supplies



Beverages

Liquor

Sold by the liter bottle unless otherwise noted

VODKA

Effen • 135

Suntory Haku 750mL • 150

Grey Goose • 195

Tito's Handmade • 180

GIN

Sipsmith 750mL • 140

Suntory Roku 750mL • 120

Hendrick's • 140

RUM

Cruzan Single Barrel 750mL • 130

Cruzan 9 Spiced • 110

Bacardí Superior • 110

TEQUILA & MEZCAL

Hornitos Plata • 140

Tres Generaciones Reposado
750mL • 170

Patrón Silver 750mL • 175

Casamigos Blanco • 195

Don Julio 1942 750mL • 340

Clase Azul Reposado 750mL • 465

Clase Azul Durango Mezcal
750mL • 950

WHISKEY & BOURBON

Jim Beam White Label • 120

Suntory Toki 750mL • 135

Maker's Mark • 150

Basil Hayden • 160

Knob Creek • 160

Maker's Mark 46 750mL • 160

Jameson Irish • 160

Jack Daniel's • 120

SCOTCH

Dewar's White Label • 110

Laphroaig 10 Year Single
750mL • 150

COGNAC

Courvoisier • 130

VERMOUTH

Foro Vermouth • 40

Foro Vermouth - Rosso • 40

CORDIALS

Aperol • 95

Baileys Irish Cream • 95

Cointreau • 130

Jeppson's Malört • 85

Jim Beam Kentucky Fire • 95

Kahlúa 750mL • 95

Skrewball Peanut Butter
Whiskey • 95

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

7UP

Canada Dry Ginger Ale

A&W Root Beer

WATER • 42

Core Water

Bai Water Strawberry Lemonade

SPARKLING • 37

Polar Seltzer

Polar Seltzer Lime

TEAS • 48

Snapple Half n' Half
Lemonade Tea

Snapple Pink Lemonade



JUICES • 28

Cranberry Juice

Grapefruit Juice

Orange Juice

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

ENERGY • 48

Red Bull

Red Bull Sugar Free

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

Fever Tree Sparkling
Grapefruit • 33

Fever Tree Sparkling
Sicilian Lemonade • 33

Fever Tree Espresso
Martini Mix • 33

Luxardo Cherries • 75

Bitters • 12

Stuffed Olives • 6

Tabasco Sauce • 6

Worcestershire • 6

Lemons & Limes • 6

Oranges • 6

the scoop



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

