suite menu



Online Ordering | SuiteEats.com/SoldierField

PNC Suites

contents

packages

— 3 —

à la carte

— 9 —

beverages

— 23 —

the scoop

— 32 —

packages



packages

Packages serve 12 guests unless otherwise noted.

All-American

— 800 —

Bottomless Freshly Popped Popcorn

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

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

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

Spicy Wings
Traditional Spicy Buffalo Sauce, Blue Cheese 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

— 750 —

Bottomless Freshly Popped Popcorn

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

Seasonal Fresh Fruit
In-Season Fruits & Berries

Classic Caesar Salad
Romaine, Caesar Dressing, Parmesan Cheese, House-Made 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

creamy buffalo chicken sandwiches



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, French Onion, Dill Pickle

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



VEGETARIAN | VEGAN | AVOIDING GLUTEN



meatball slider

packages

Packages serve 12 guests unless otherwise noted.

Jake Melnick's Package

— 975 —

Buffalo Chicken Wedge Salad
Crispy Buffalo Chicken, Romaine, Bacon, Tomatoes, Fried Onions, Buttermilk Ranch Dressing

Smoked Baked Beans
Slow Smoked with Bacon, Chopped Brisket, BBQ Spice, Brown Sugar

Cornbread Skillet
Cheddar Cheese, Jalapeños, Local Honey, Honey Butter

Pulled Pork
Signature BBQ Sauce, Brioche Buns

Firecracker Wings
Sweet Chili, Sriracha, Cilantro, Buttermilk Ranch Dressing

Poncho's Grilled Wings
Garlic, Cayenne Pepper, Lemon, Blue Cheese Dressing

Hall of Fame Package

— 1800 —

Apple Farro Crunch Salad
Petite Greens, Farro, Dried Apples, Pickled Red Onion, Roasted Shallots, Spiced Pecans, Cider Vinaigrette

Colossal Shrimp and Snow Crab
Horseradish Cocktail Sauce and Paddlefish Mustard Sauce

Whole Roast Chicken
Lemon Rosemary Brine, Cranberry Apricot Chutney

Smoked Bone In Short Rib
BBQ Demi Glaze, Local Corn Relish

Crispy Fingerling Potatoes and Cipollini Onions
Beef Tallow, Thyme, and Smoked Salt

Warm Sourdough Boule
Roasted Garlic, Parmesan, and Herb Butter



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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 • 170
Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

Chilled Shrimp Cocktail • 210 / 36 PIECES
Poached Shrimp, Horseradish Cocktail Sauce, Lemons

Seasonal Fresh Fruit • 145
In-Season Fruits & Berries

Olive & Whipped Feta Platter • 175
Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia, Crostini, Grilled Naan, Mini Croissant

Chef's Signature Rolls • 250
Traditional Sushi Rolls Including: Spicy Tuna, Salmon, California, Shrimp Tempura, Godzilla, Deluxe Vegetarian

Omakase Sashimi & Sushi • 450
Freshly Sliced Sashimi & Sushi Rolls Including: Ahi Tuna, Sake, Hamachi, Seasonal Seafood, Chef Created Sushi Rolls, Traditional Japanese Accompaniments

Italian Hoagie Dip • 155
Salami, Ham, Capicola, Lettuce, Tomato, Peppроncini, Oregano, Provolone Cheese, Cream Cheese, Mayonnaise, Chives, Focaccia Crostini, Baguette



shrimp cocktail



empanadas Trio

à la carte

Warm Appetizers

Warm Appetizers serve 12 guests unless otherwise noted.

Loaded Nacho Bar • 155

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

Upgrade your Loaded Nacho Bar from Beef Chili to:

- ***Beef Barbacoa 220***
- ***Chicken Tinga 190***

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



Spicy Wings • 180

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Empanadas Trio • 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, Salsa 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

Classic Caesar Salad • 150
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

Farro Apple Crunch Salad • 155
Baby Greens, Toasted Pecans, Pickled Red Onions, Farro, Dried Apples, Roasted Shallots, Cider Vinaigrette



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Tuna en suite



à la carte

Classics

Classics serve 12 guests unless otherwise noted.

Tuna En Suite • 225
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 Rolls

Steakhouse Beef Tenderloin • 395
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

Whiskey-Glazed Char-Grilled Short Ribs • 395
Horseradish Cream

Italian Beef And Sausage • 270
Spicy Giardiniera, Sweet Peppers, Mini Soft Rolls

Picnic Fried Chicken Basket • 225
White Bread, Pickles, Hot Sauces, Copy Cat Sauce, Buttermilk Ranch Dressing

CLASSIC SIDES

Classic Sides serve 12 guests.

Shaved Roasted Brussel Sprouts • 155
Gremolata, Manchego Cheese, Pomegranate Glaze

Three Cheese Mac • 180
Cheddar, Parmesan & American Cheeses



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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, Hearts of Romaine Leaves, Caraway Aïoli, Whole Grain Bread

The Authentic • 195
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 • 200
Salami, Capicola, Ham, Tomatoes, Onions, Provolone Cheese, Lettuce, Giardiniera Relish, Soft Baguette, Red Wine Vinaigrette, Olive Oil

Burgers, Sausages & Dogs

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

Char Grilled Beef Tenderloin Sliders • 185
Sliced Medium Rare and Served with Bourbon Onions, Red Wine Demi-Glaze, Horseradish Crema, Brioche Rolls

Plant-Based Mini Burger • 120
1 Burger per Guest
Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aïoli, Mini Bun

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

Porky Pull-A-Part Sliders • 180
Smoked and Chopped Brisket, Pulled Pork, BBQ Sauce, Coleslaw, Pickled Red Onions, Crushed Fritos, Buttery Sweet Rolls

Ditka Spicy Polish • 190
Caramelized Onions, Yellow Mustard

Vienna Beef Chicago-Style Hot Dogs • 195
Onions, Tomato Wedges, Green Relish, Pickle Spears, Sport Peppers, Yellow Mustard, Celery Salt

Beer Braised Bratwurst • 190
Sauerkraut, Dijon Mustard

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

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big bella

à la carte

Snacks

Snacks serve 12 guests unless otherwise noted.

Bearclaw Pretzel • 200
Beer Cheese, Grain Mustard
3 per order
Pretzels will be delivered to your suite by the end of the First Quarter.

Salsa & Guacamole Sampler • 120
Salsa Verde, Salsa Roja, Guacamole, Santitas Tortilla Chips

The Bottomless Snack Attack • 85
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Bottomless Freshly Popped Popcorn • 75

Dry-Roasted Peanuts • 35

Snack Mix • 35

Pretzel Twists • 35

House Made Potato Chips & Gourmet Dips • 85
Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle



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à la carte

Let Them Eat Cake!

Chicago-Style Cheesecake • 80
Serves 12
Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake • 90
Serves 14
Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Six-Layer Carrot Cake • 90
Serves 14
Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis' Cake • 90
Serves 12
Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake • 90
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 • 170
Gourmet Cookies, Decadent Brownies

Chicago Bears Custom M&M Bags • 250

Assorted Nostalgic Candies • 195
Gummi® Bears, Jelly Belly® Sassy Sours, Plain M&M's®

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!

Assorted Ice Cream Bars • 170
Vanilla Ice Cream, Snickers Ice Cream Bar, M&M Cookie Sandwich, Bomb Pop



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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 neighbor's lineup in enthusiastic anticipation of our signature dessert cart.

Dessert Cart delivery is between the start of the 1st quarter to the end of the 4th quarter. We strive to ensure all suites are delivered the dessert cart experience before the end of the game.

Signature Desserts

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

Gourmet Dessert Bars

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

Gourmet Cookies & Turtles

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

Giant Taffy Apples

- Peanut
- Loaded M&M's®

Nostalgic Candies

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

Dark Chocolate Liqueur Cups

- Baileys® Original Irish Cream
- Disaronno® Amaretto
- Skrewball® Peanut Butter Whiskey
- Kahlúa®



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beverages



beverages

Packages

SOLDIER FIELD SIPS • 250

One six-pack of each

Coors Banquet

Miller Lite

Leinenkugel's Seasonal

Peroni Nastro Azzurro

CHICAGO CRAFT CASE • 270

One six-pack of each

Goose Island 312 Urban Wheat

Half Acre Daisy Cutter

Revolution Cold Time

Revolution Anti-Hero IPA

PALOMA & MARGARITA PACKAGE • 210

Hornitos Tequila

Mr & Mrs T Margarita Mix

Fever Tree Sparkling Grapefruit

Dried Grapefruit

Fresh Limes

Dried Jalapeños

BLOODY MARY PACKAGE • 315

Effen Vodka

Mr & Mrs T Original Bloody Mary Mix

Tabasco

Worcestershire

Celery

Fresh Lemons & Limes

Pickles

Olives

Cheese

Vienna Beef Stick

ESPRESSO MARTINI PACKAGE • 155

Effen Vodka

Fever Tree Espresso Martini Mix

Espresso Beans

OLD FASHIONED PACKAGE • 185

Maker's Mark Bourbon

Sugar Cubes

Ice Blocks

Orange Peels

Bitters

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

Leinenkugel's Summer Shandy • 68

Leinenkugel's Seasonal • 68

Leinenkugel's Tropical Hazy IPA • 68

Peroni Nastro Azzurro • 68

Modelo Especial • 68

Heineken • 68

Heineken Silver • 68

Half Acre Daisy Cutter • 68

Goose Island 312 Urban Wheat • 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

Miller Lite

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

Whispering Angel • 80
Provence, France

White Wine

Sold by the bottle

RIESLING

Chateau Ste. Michelle • 70
Woodinville, Washington

PINOT GRIGIO

Maso Canali • 80
Trentino, Italy

Santa Margharita • 75
Veneto, Italy

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

Kendall Jackson • 70
Sonoma County, California

beverages

Red Wine

Sold by the bottle

PINOT NOIR

Belle Glos Clark & Telephone • 160
Woodinville, Washington

La Crema • 85
Sonoma County, California

Meiomi • 80
Sonoma County, California

Mark West • 75
Sonoma County, California

CABERNET SAUVIGNON

JUSTIN • 150
Paso Robles, California

Louis Martini • 95
Napa Valley, California

Josh • 90
Paso Robles, California

RED BLENDS

The Prisoner • 150
Napa Valley, California

Conundrum • 100
Napa Valley, California

Brancaia Tre Super Tuscan • 95
Chianti, Italy

beverages

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

Château de Sancerre • 200
Loire Valley, France

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 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

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

Squirt

WATERS • 42

Core Water

Bai Raspberry Lemon Water

SPARKLING • 37

Polar Seltzer

Polar Seltzer Lime

JUICES • 30

Cranberry

Grapefruit

Orange

TEAS & COFFEE

Snapple Half n' Half Lemonade Tea • 48

Snapple Pink Lemonade • 48

La Colombe Cold Brew
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 & PREBIOTIC BEVERAGES • 48

Red Bull

Red Bull Sugar Free

Bloom Pop

Bloom Energy

BAR SUPPLIES & MIXERS

Canada Dry Tonic Water • 33

Canada Dry Club Soda • 33

Mr & Mrs T Original Bloody Mary Mix • 18

Mr & Mrs T Margarita Mix • 18

Fever-Tree Mixers • 33
Sparkling Grapefruit, Sparkling Sicilian Lemonade, Espresso Martini Mix

Luxardo Cherries • 75

Bitters • 12

Stuffed Olives • 10

Tabasco Sauce • 6

Worcestershire • 6

Lemons & Limes • 8

Oranges • 8

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.

Bears prefer
VISA



Levy

PNC Suites