



TARGET FIELD / PREDRDER MENU



WE'RE GLAD YOU'RE HERE!



IARGET FIELD / PREORDER MENU

Delaware North Sportservice welcomes you to another exciting season at Target Field, home of the Minnesota Twins!

As the exclusive food and beverage provider to Target Field,
Delaware North Sportservice is committed to offering the
finest cuisine and highest quality service. From ballpark
favorites to chef specialties, we offer a wide array of catering
to enhance your Suite experience. Ensuring your comfort and
enjoyment is how we maintain our promise of:

"CREATING SPECIAL EXPERIENCES, ONE GUEST AT A TIME!"





Calli Reinhart graduated from the
Art Institutes of Minnesota located in
downtown Minneapolis. She received
her Associate's Degree in Baking and
Pastry in 2016. While in culinary school,
she began working at Target Field on the
pastry team for the suites level. In 2017,
Reinhart took over as the Head Pastry
Chef at Target Field. Over the years she
has been working for Delaware North,
Reinhart has gotten to travel to several
other Delaware North locations to help



Calli Reinhart, Suites Chef

with large scale events and gain experience in SportService operations. This is her third season as our Suites Chef.

ORDERING PROCEDURES POLICIES



PREORDER MENU / GAME DAY MENU ORDERING PROCESS

Delaware North Sportservice offers a Preorder Menu, which includes:

- (1) An extensive list of menu offerings.
- (2) Pre-event pricing for any orders placed by the Preorder deadline. To ensure that we are able to meet your food and beverage requirements, we request you place all Preorders by at least two (2) business days, by 12 p.m., prior to your event date.

All snacks and beverages will be ready for you in your Suite when the gates are opened. Your cold and hot food items will arrive in your Suite before the start of the game. If you miss the Preorder Menu deadline, you may place your order from the Game Day Menu.

Each Suite includes a Game Day Menu listing all food and beverage items available for purchase during the event. Please see your Suite Attendant with questions or to place a game day food and beverage order. Game day orders will be accepted until the bottom of the 7th inning. A credit card must be provided to the Suite Attendant for payment of all game day catering orders. Please allow 45 minutes for all game day orders to be delivered.

PERSONALIZED SERVICE AND AMENITIES

We would be delighted to assist you in planning any special functions in your Suite. Please notify our Suites Coordinator at (612) 659-3973 if you would like to order Twins logo merchandise, flowers, balloons, celebration cakes, ice carvings, etc.

ORDERING DEADLINE

All food and beverage orders are due by 12:00 p.m. C.S.T., two business days prior to each game.

Event Day	Due by 12PM
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

Food & Beverage Manager - Eric Knake Eknake@delawarenorth.com (612) 659-3978

Premium Suites Manager - Susan Green sgreen2@delawarenorth.com (612) 659-6733

Suites Coordinator - Taylor Lincoln twinssuitesorders@delawarenorth.com (612) 659-3973

Suites Chef - Calli Reinhart

Assistant General Manager - Ramiro Rodriguez

General Manager - Pete Spike

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	





SINGLE PLAY \$240.00

Choice of (4) of the following 6-packs:

Budweiser

Bud Light

Corona Extra

Kona Big Wave

Coors Light

Summit EPA

Summit Sága

Summit Twins Pils

DOUBLE PLAY \$310.00

Choice of (4) of the following 6-packs:

Budweiser

Bud Light

Corona Extra

Kona Big Wave

Coors Light

Summit EPA

Summit Sága

Summit Twins Pils

Choice of (2) of following wines:

Proverb Chardonnay

Proverb Merlot

Proverb Cabernet Sauvignon

Santa Margherita Pinot Grigio

Kim Crawford Sauvignon Blanc

Sea Sun Pinot Noir

TRIPLE PLAY \$572.00

Choice of (4) of the following 6-packs:

Budweiser

Bud Light

Corona Extra

Kona Big Wave

Coors Light

Summit EPA

Summit Sága

Summit Twins Pils

Choice of (2) of the following wines:

Proverb Chardonnay

Proverb Merlot

Proverb Cabernet Sauvignon

Santa Margherita Pinot Grigio

Kim Crawford Sauvignon Blanc

Sea Sun Pinot Noir

Includes (1) bottle each of the following spirits:

Tito's Handmade Vodka

Captain Morgan Original Spiced Rum

Crown Royal Canadian Whisky



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 PODS

AVAILABLE FLAVORS: Old Fashioned | Rum Breeze | Margarita | Mango Margarita | Cosmopolitan | Lemon Drop

24 POD BUNDLE \$135.00 Includes 6 flavors, 4 pods of each

À LA CARTE PODS \$8.00 each

PICK YOUR PRODUCT PACKAGE

PREMIUM \$406.00 Grey Goose Vodka Patrón Silver Tequila BACARDÍ Rum Crown Royal Canadian Whisky

BEST IN CLASS \$369.00

Gray Duck Vodka Camarena Silver Tequila BACARDÍ Rum Keeper's Heart Irish + Rye

CLASSIC \$314.00 New Amsterdam Vodka Camarena Silver Tequila BACARDÍ Rum Jim Beam Bourbon





3 PRESS TO MIX!





THE PINCH HITTER \$591.00

Classic Popcorn Fresh Fruit Nine Layer Dip **Chicken Tenders** Hots & Brats Cookie & Brownie Combo

HOME RUN DERBY \$728.00

Snack Pack Chips & Dip Salsa Trio Caesar Salad **Chicken Wings Chicken Tenders** Specialty Sausage Cookie & Brownie Combo

ALL-STAR SAMPLER \$842.00

Snack Pack Candy Shop **Bavarian Pretzel Sticks** Nine Layer Dip Fresh Fruit **Chicken Tenders** Caesar Salad Hots & Brats Cookie & Brownie Combo

ACTION CARTS

SUITE TEMPTATION CART N

Complete your luxury experience with our Chef's selection of signature desserts, candies, fresh fruits & cordials. \$10.00-\$14.00 (Individual servings)

ICE CREAM CART N

Choose between a souvenir helmet or house-made waffle bowl & have your favorite candy mixed in. Top your sundae off with caramel or chocolate sauce, whipped cream. \$10.00-\$14.00 (Individual servings)

CRAFT BEER & COCKTAIL CART

Enjoy locally produced craft beer & handcrafted cocktails representing the best of Minnesota! \$12.00-\$20.00 (Individual servings)

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













SPARKLING

MIONETTO AVANTGARDE ★
PROSECCO | ITALY \$64.00

TAITTINGER BRUT CHAMPAGNE ★ FRANCE \$185.00

RIESLING

CHATEAU STE. MICHELLE ★
COLUMBIA VALLEY | WASHINGTON \$28.00

ROSÉ

PEYRASSOL LA CROIX, VIN DE PAYS ★ FRANCE \$47.00

PINOT GRIGIO

DARK HORSE ★ | CALIFORNIA \$30.00

SANTA MARGHERITA **†** | ITALY \$49.00

SAUVIGNON BLANC

KIM CRAWFORD ★ | NEW ZEALAND \$39.00

DUCKHORN \star | CALIFORNIA \$63.00

CHARDONNAY

TALBOTT KALI HART ESTATE GROWN

★ CALIFORNIA \$42.00

SONOMA-CUTRER 🛨 | CALIFORNIA \$49.00

ROMBAUER 🛨 | CALIFORNIA \$56.00

CHALK HILL * | CALIFORNIA \$87.00





PINOT NOIR

SEA SUN 🜟 | CALIFORNIA \$32.00

LA CREMA 🜟 | CALIFORNIA \$39.00

BELLE GLOS CLARK & TELEPHONE *****CALIFORNIA \$77.00

MERLOT

DARK HORSE 🛨 | CALIFORNIA \$30.00

JOSH ★ | CALIFORNIA \$34.00

RED BLEND

ORIN SWIFT ABSTRACT ★ CALIFORNIA \$94.00

CABERNET SAUVIGNON

LOUIS M. MARTINI | CALIFORNIA \$47.00

DAOU | CALIFORNIA \$52.00

SEBASTIANI 🛨 | CALIFORNIA \$54.00

QUILT | CALIFORNIA \$70.00

CAYMUS | CALIFORNIA \$200.00

STAG'S LEAP ARTEMIS | CALIFORNIA \$210.00



BEER + SELTZER



DOMESTIC

BUDWEISER \$57.00

BUD LIGHT \$57.00

MICHELOB ULTRA \$57.00

MICHELOB GOLDEN LIGHT \$57.00

KONA BIG WAVE GOLDEN ALE \$69.00

COORS LIGHT \$57.00

SUMMIT EPA \$69.00

SUMMIT TWINS PILS \$69.00

SUMMIT SÁGA IPA \$69.00

SURLY FURIOUS \$69.00

FULTON LONELY BLONDE \$69.00

MICHELOB ULTRA ZERO (12 oz can) \$42.00

IMPORT

STELLA ARTOIS \$69.00

CORONA EXTRA \$69.00

MODELO ESPECIAL \$69.00

SELTZER + CIDER

TRULY HARD STRAWBERRY LEMONADE (24 oz 4-pack) \$69.00

BUD LIGHT SELTZER BLACK CHERRY \$57.00

ANGRY ORCHARD HARD CIDER \$69.00

CANNED COCKTAILS (12 oz 4-packs)

NÜTRL VODKA SELTZER ORANGE \$62.00

NÜTRL VODKA SELTZER WATERMELON \$62.00

CUTWATER COCKTAIL TEQUILA MARGARITA LIME \$62.00

CUTWATER COCKTAIL TEQUILA PALOMA \$62.00

CUTWATER COCKTAIL PIÑA COLADA \$62.00 **CARBLISS LEMON LIME** \$62.00

CARBLISS PEACH \$62.00

SURFSIDE LEMONADE + VODKA \$62.00

SURFSIDE HALF & HALF + LEMONADE \$62.00

KEEPER'S HEART WHISKEY MULE \$69.00

KEEPER'S HEART WHISKEY LEMONADE \$69.00







VODKA

GRAY DUCK \$90.00

NEW AMSTERDAM \$57.00

ABSOLUT \$88.00

GREY GOOSE \$115.00

TITO'S HANDMADE \$104.00

KETEL ONE \$99.00

WHISKEY

KEEPER'S HEART IRISH + BOURBON (700 mL) \$99.00

KEEPER'S HEART IRISH + RYE (700 mL) \$99.00

JACK DANIEL'S TENNESSEE \$115.00

BULLEIT RYE \$114.00

JIM BEAM \$88.00

MAKER'S MARK \$141.00

JAMESON \$125.00

CROWN ROYAL \$135.00

SCOTCH WHISKY

DEWAR'S WHITE LABEL \$108.00

GIN

NEW AMSTERDAM \$88.00

BEEFEATER \$99.00

HENDRICK'S \$99.00

TANQUERAY \$109.00

RUM

BACARDÍ SUPERIOR \$83.00

MALIBU COCONUT \$78.00

CAPTAIN MORGAN
ORIGINAL SPICED \$90.00

TEQUILA

CAMARENA SILVER \$93.00

PATRÓN SILVER (750 mL Bottle) \$130.00

CASAMIGOS BLANCO \$161.00

COGNAC

E&J BRANDY \$67.00

CORDIALS

FIREBALL CINNAMON WHISKY \$78.00

BAILEYS IRISH CREAM \$125.00











SOFT DRINKS

MORE

PEPSI \$24.00

DIET PEPSI \$24.00

PEPSI ZERO SUGAR \$24.00

STARRY \$24.00

MOUNTAIN DEW \$24.00

KILLEBREW ROOT BEER \$34.00

GINGER ALE \$24.00

MUG ROOT BEER \$24.00

AQUAFINA \$28.00

BUBLY LIME \$33.00

BUBLY CHERRY \$33.00

TEA & LEMONADE

ICED TEA \$24.00

LEMONADE \$24.00

MIXERS

TONIC WATER \$29.00

CLUB SODA \$29.00

MARGARITA MIX \$22.00

BLOODY MARY MIX \$22.00

GRENADINE SYRUP \$16.00

JUICES

LIME JUICE \$27.00

ORANGE JUICE \$27.00

CRANBERRY JUICE \$27.00

GRAPEFRUIT JUICE \$27.00

ENERGY DRINKS

ROCKSTAR \$35.00

ROCKSTAR SUGAR FREE \$35.00

HOT BEVERAGES

COFFEE SERVICE \$64.00

Brew in your Suite when you are ready. Premium coffee, decaffeinated coffee. teas and hot chocolate available.

BAR GARNISHES

LEMONS \$8.00

LIMES \$8.00

ORANGES \$8.00

CHERRIES \$8.00

OLIVES \$8.00





SNACK PACK

Butter-flavored popcorn, snack mix, chocolate-covered pretzels \$96.00

CHIPS & DIP 🛨 📵 🚺

Kettle chips with house-made onion dip \$57.00

SALSA TRIO 🛨 🜀 🚺

Pico de gallo, salsa verde, salsa roja, served with corn tortilla chips \$73.00

Upgrade your Trio Add guacamole \$39.00 🔀

CLASSIC POPCORN 🛨 🙃

Endless supply of butter-flavored popcorn \$42.00

THE CANDY SHOP *

An assortment of 4 candies served in souvenir jars \$81.00

ARTISAN CHEESE & CHARCUTERIE

Cured meats, regional cheeses, fresh & dried fruits & gourmet crackers \$158.00

CHICKEN WINGS 🛨

Choice of traditional Buffalo sauce or a dry rub seasoning, served with celery & blue cheese \$148.00

CHICKEN TENDERS 🛨

Served with honey mustard, BBQ sauce & ranch dressing \$135.00

JUMBO SHRIMP & CRAB COCKTAIL 6

Horseradish cocktail sauce \$144.00

STADIUM NACHOS 🛨

Crisp tortilla chips layered with chili, black olives, jalapeños, pico de gallo, cheese sauce, green onion & sour cream \$59.00

Upgrade your Trio

Add smoked brisket 💢 \$25.00

NINE LAYER DIP 🛨 📵 🚺

Cheddar cheese, guacamole, sour cream, jalapeños, pico de gallo, black olives, green onions, refried beans, corn tortilla chips \$109.00

BAVARIAN PRETZEL STICKS 🛨

Cheese dipping sauce \$57.00

THE GREAT MINNESOTA GET TOGETHER 🛨

Walleye fingers, mini corn dogs, cheese curds, jalapeño poppers, lemon aioli, ranch dressing, honey mustard \$170.00











SOMETHING FROM THE GARDEN

FRESH FRUIT 🛨 📵 🐠

Including pineapple, grapes, strawberries, cantaloupe, blueberries \$104.00

FARMERS MARKET CRUDITÉS 🌟 🜀 🚺

Haricots verts, teardrop tomatoes, cucumber sticks, heirloom carrots, celery sticks, broccoli & cauliflower florets, homemade ranch, hummus \$91.00

KALE CAESAR SALAD 🛨 🙃 🚺

Baby kale, Romaine lettuce, aged parmesan, garlic croutons, Caesar dressing \$81.00

CHEF'S SEASONAL SALAD **(1)**

Made with fresh ingredients & dressings themed to the current season to create a refreshing rotating offering \$97.00 (Ask your Suite Coordinator for current selection)

GREEK SALAD 6 V

Romaine lettuce, tomatoes, cucumbers, red onions, Kalamata olives, feta cheese, lemon-oregano vinaigrette \$77.00

Enhance Your Salads

Add grilled chicken 🜟 \$37.00







HOT DOGS 🛨

12 all-beef franks, traditional rolls & condiments \$122.00

Top Your Dogs

Add a side of chili 🜟 \$25.00 Add a side of cheese 🜟 🜀 🔰 \$43.00

SPECIALTY SAUSAGE

Kramarczuk's Polish sausage & bratwurst, served with onions, sauerkraut, bakery fresh rolls \$136.00

HOT DOG OR SAUSAGE TOPPINGS BAR 🛨 🙃

Toppings offered include chopped bacon, shredded cheddar cheese, kosher pickles, diced tomatoes, diced onions, spicy giardiniera \$67.00

HOTS & BRATS 🛨

Sheboygan brats, all-beef hot dogs, grilled onions & seasoned sauerkraut \$133.00

SMOKED BRISKET SLIDERS

Bourbon pickles, pickled red cabbage & Keeper's Heart BBQ Sauce served on a Hawaiian bun \$135.00

WALLEYE SLIDERS

Hand-breaded walleye, pickled red cabbage, and cornichon served with tartar sauce \$120.00

FIRST PITCH SLIDERS 🜟

Made-to-order 12 all beef sliders, tavern sauce, American cheddar cheese & dill pickle chips \$130.00

Q'BO EMPANADAS ARRIERA

Shredded beef, chorizo, sweet plantains served with a Colombian salsa & cilantro lime aioli \$120.00

ADOBO CHICKEN TACOS

Tomatillo salsa, cilantro, onions, limes & flour tortillas \$130.00

CLASSIC CHEESE PIZZA 🛨

Italian tomato sauce, cheese blend \$58.00 Gluten-free available \$49.00

VEGETARIAN PIZZA 🛨 🚺

Classic cheese pizza, mushrooms, bell peppers, onions, black olives \$62.00 Gluten-free available \$52.00

PEPPERONI PIZZA 🛨

Classic cheese pizza, pepperoni \$62.00 Gluten-free available \$52.00

WRAP TRIO PLATTER \$189.00

- Turkey Chipotle with lettuce, pico de gallo, & Monterey Jack cheese
- Sweet Chicken Salad with celery, lettuce, dried cranberries & cherries
- Buffalo Chickpea with lettuce, carrots, & a yogurt sauce

CHEESE QUESADILLAS **(1)**

Bell peppers, onions & Monterrey Jack cheese served with sour cream & salsa roja \$120.00

Upgrade your Quesadillas Add shredded chicken \$37.00

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











BEEF SHORT RIB*

Red skinned mashed potatoes, green beans, roasted garlic demi-glace & heirloom cherry tomatoes \$364.00

PREMIUM MACARONI & CHEESE V

Creamy white cheddar macaroni \$78.00

Add a protein topper Smoked brisket \$25.00

TUSCAN CHICKEN

Sundried tomato basil cream sauce & crispy garlic butter potatoes \$185.00

GRILLED JERK SHRIMP

Cilantro lime rice, pineapple salsa & avocado cilantro sauce \$172.00

VEGAN CHANNA

Coconut apple slaw, brown rice & crispy chickpea garnish \$75.00









COOKIE & BROWNIE COMBO 🛨 🕦

Freshly baked cookies & brownies \$73.00

FRESHLY BAKED COOKIES (1)

Freshly baked cookies \$61.00

SPECIAL OCCASION CAKE

Contact your Suite Coordinator to arrange for a custom cake in your suite. Starting at \$88.00 Please give a 72-hour notice of selected event

MINI DESSERT PLATTER 🛨 🕦

Pastry Chef's favorite mini dessert selections \$101.00 (Serves 15-20 people)

ICE CREAM BAR 🛨 🕦

Three selections of seasonally influenced homemade ice cream, assorted toppings, whipped cream \$114.00 Add on waffle cones & souvenir helmets \$34.00

MAGNUM DOUBLE CARAMEL BARS

6 each \$73.00

BEN & JERRY'S ICE CREAM \$73.00

Cherry Garcia Ice Cream Cup - 2 each Chocolate Chip Cookie Dough Cup - 3 each Chocolate Fudge Brownie Cup - 3 each

COMBINATION ICE CREAM \$73.00

Magnum Double Caramel Bars - 4 each Cherry Garcia Ice Cream Cup - 1 each Chocolate Chip Cookie Dough Cup - 2 each Chocolate Fudge Brownie Cup - 1each







POLICIES + PROCEDURES



The Twins and Delaware North Sportservice are dedicated to making sure that you and your guests enjoy a first-class experience while at Target Field. In order to ensure that all of your needs are met, we have developed this information guide to help you benefit from the amenities that are available to you.

MINNESOTA TWINS

You may contact Twins Ticket Sales and Service to purchase Suite tickets or for any questions related to your Suite rental.

Director, Suite & Premium Seat Sales and Service – PJ Williams

PJWilliams@twinsbaseball.com (612) 659-3588

Director, Group Ticket and Hospitality Sales – Rob Malec

RobMalec@twinsbaseball.com (612) 659-3565

ALCOHOLIC BEVERAGES

To ensure a safe, enjoyable time in the Suites and to maintain compliance with the rules and regulations of the State of Minnesota and Target Field, no alcoholic beverages may be brought in or removed from the Suite floor. It is the responsibility of the Suite holder to ensure that no minors or impaired persons consume alcoholic beverages in their Suite. We reserve the right to check for proper identification and refuse service to a person who appears to be impaired.

Target Field accepts the following valid forms of identification: State-issued driver's license, State-issued identification (non-driver) card, Federal Passport, Military ID, Canadian driver's license. All forms of ID must be valid with a photo. Clipped ID's, even if accompanied by official paper documentation, are not accepted at Target Field.

ADMINISTRATIVE CHARGE, TAX AND PRICING

A standard administrative charge of 15 percent will be added to all food and beverage orders. Of that charge, 7.5 percent will be distributed to a service charge pool for the suite attendants, 2 percent is distributed to support staff, and 5.5 percent is retained by Minnesota Sportservice, LLC, and is not a gratuity, but used to enhance service and amenities. Applicable sales tax will be assessed to all food and non-alcoholic beverage items in the amount of 12.025 percent and to alcoholic beverage items in the amount of 14.525 percent.

METHOD OF PAYMENT

Valid forms of payment are by credit card. Accepted credit cards include: Mastercard, Visa, American Express, and Discover. An itemized bill listing all food and beverage items that have been ordered throughout the event will be presented to the Suite host for signature.

RAIN-OUTS AND CANCELLED GAMES

In the event a game is called prior to gates opening, all pre-ordered food and beverage will be automatically cancelled and distributed at the rescheduled game. The Suite holder will not be charged for their pre-order catering at the time of the cancellation. If a game is called after the gates have been opened, all pre-ordered food and beverage will be served and the Suite holder is responsible for all food and beverage charges.

EQUIPMENT AND DISPOSABLES

All Suites are provided with the necessary chafing dishes and other service equipment. Replacement fees will be issued for missing or damaged items. All serviceware items provided in the Suites at Target Field can either be recycled or composted. Please help us in our GreenPath initiative and dispose of all waste products in the appropriate receptacles located in your Suite.

CATERING

Catering opportunities are available in our many banquet facilities. Target Field is a unique location for holiday parties, weddings, employee gatherings, award dinners, and creative field events. We can cater parties from 20 to 1,200. Please contact our Catering Sales Manager at (612) 659-3976 for more information.

Delaware North Sportservice would like to thank all of our Suite holders for joining us throughout the 2025 Twins season. We hope you enjoy your time with us at Target Field Suites. Win Twins!