

suite **menu**



Online Ordering | SuiteEats.com/WrigleyField



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packages



packages

All packages are priced per guest & must be ordered for a minimum of 12 guests.

All-American

— 75.95 —

Garrett Popcorn

Stadium Buttery

Freshly Popped Garrett Signature
Kernels, Coconut Oil, Pinch of Salt



The Snack Attack

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

Farmers Market Dips &

Veggies

Farmstand Vegetables,
Traditional Hummus,
Buttermilk Ranch Dressing

The Chicken Tender & Sauce Zone

Golden Brown Chicken Tenders,
Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

BLT Salad

Romaine, Bacon, Cheddar Cheese,
Tomatoes, Buttermilk Ranch Dressing,
Levy Signature Croutons

The Authentic Sandwich

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

Chicago-Style

Vienna Beef Hot Dogs

Traditional Windy City Condiments,
Potato Chips, Poppy Seed Bun



MVP

— 65.95 —

Garrett Popcorn

Stadium Buttery

Freshly Popped Garrett Signature
Kernels, Coconut Oil, Pinch of Salt



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, Levy Signature
Croutons

Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce,
Herbed Bread Crumb

Creamy Mini Buffalo Chicken Sandwich

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

Chicago-Style

Vienna Beef Hot Dogs

Traditional Windy City Condiments,
Potato Chips, Poppy Seed Bun



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packages

All packages are priced per guest & must be ordered for a minimum of 12 guests.

Grazing Package

— 50.95 —

Pretzel Crostini

Char-Grilled Buttery Pretzel
Baguette Slices, Smoked
Cheddar Pimento Cheese

Street Corn Deviled Eggs

Fire-Roasted Corn, Smoked Chili
Powder, Lime, Cotija, Cilantro,
Flaming Hot Cheetos Dust

Grilled Peach Caprese

Skewers

Mozzarella Ciliegine, Heirloom
Cherry Tomatoes, Grilled Peaches,
Shaved Prosciutto, Basil, Extra Virgin
Olive Oil, Maldon Sea Salt,
Fig-Balsamic Reduction, Micro Greens

Mini Ahi Tuna Poke

Sushi-Grade Ahi Tuna, Avocado,
Cucumbers, Sriracha Mayo, Furikake,
Micro Greens, Rice Crackers

Crab Rangoon Dip

Lump Crab Meat, Cream Cheese,
Sour Cream, Green Onions, Garlic,
Sweet Chili, Jack Cheese,
Crispy Wonton Chips

Al Pastor Pork Belly Bites

Crispy Pork Belly, Agave Pastor Glaze,
Charred Pineapple, Candied
Serrano Chiles

The Cubbie Way

— 65.95 —

Garrett Popcorn Stadium Buttery

Freshly Popped Garrett Signature
Kernels, Coconut Oil, Pinch of Salt



Field of Greens Salad

Mix Greens, Cucumbers, Sweet
Grape Tomatoes, Shredded Carrots,
Balsamic Vinaigrette

Chicago-Style Vienna Beef Hot Dogs

Traditional Windy City Condiments,
Potato Chips, Poppy Seed Bun



Seasonal Fresh Fruit

In-Season Fruits & Berries

Italian Beef Sandwich

Giardiniera, Zesty Au Jus,
Mini Hoagie Rolls

The Authentic Sandwich

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

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à la carte



à la carte

Cool Appetizers

*Cool Appetizers are priced per guest & must be ordered for a minimum of 6 guests.



Cheese & Charcuterie Board • 180 per Order

Serves 10 to 12

Local Cut Cheeses, Cured Meats, Artisan Chutney, Mustard, Amber Honey, Crostini, Crackers

*Farmers Market Dips & Veggies V AVG • 15.95 per Guest

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

Seasonal Fresh Fruit V AVG

• 140 per Order

Serves 6

In-Season Fruits & Berries

Chilled Shrimp Cocktail AVG

• 185 per Order

30 Pieces

Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

*Coastal Croissant • 14.95 per Guest

Jumbo Lump Crab, Lemon Tarragon Dressing, Celery, Pickled Red Onions, Mini Croissant

*Olive & Whipped Feta Platter V • 15.95 per Guest

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

Seasonal Root Vegetable & Dips V • 94 per Order

Serves 12

Seasonal Root Vegetables, Spiced Beetroot & Goat Cheese Hummus, Sweet Pea & Hominy Spread, Grilled Naan

*Marinated Beets V AVG

• 12.95 per Guest

Feta Cheese, Pistachio, Basil Pesto, Citrus Vinaigrette

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*farmers market
dips & veggies*



*The chicken Tender
& sauce zone*



à la carte

Warm Appetizers

Warm Appetizers are priced per guest & must be ordered for a minimum of 6 guests.

Loaded Nacho Bar

• 14.95 per Guest

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

Upgrade your Loaded Nacho Bar from Beef Chili to:

- *Beef Barbacoa +6.00 per Guest*
- *Chicken Tinga +6.00 per Guest*

Jalapeño Artichoke Dip

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

Spicy Wings • 20.95 per Guest

Traditional Spicy Buffalo Sauce, Celery, Buttermilk Ranch Dressing

Three Cheese Mac • 10.95 per Guest

Cavatappi Pasta, Three Cheese Sauce, Herbed Bread Crumbs

The Chicken Tender & Sauce Zone • 185 per Order

Serves 6

Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

Quesadilla Duo • 17.95 per Guest

• *Ancho-Marinated Chicken*
Cilantro, Monterey Jack Cheese

• *Carne Asada*
Braised Brisket, Onions

Oaxaca Cheese, Poblano Peppers, Avocado Crema, Salsa Roja

Empanadas • 16.95 per Guest

• *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

Jalapeño Poppers

• 15.95 per Guest

Crunchy Jalapeños, Corn Crema Sauce



à la carte

Greens



Greens are priced per guest & must be ordered for a minimum of 6 guests.

Goddess & Gem  • 12.95 per Guest

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

Street Corn Salad   • 12.95 per Guest

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

Chopped Vegetable
Salad   • 12.95 per Guest

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

Classic Caesar Salad
• 12.95 per Guest

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Levy Signature Croutons

Upgrade your Caesar Salad by adding:

• *Grilled Chicken +5.00 per Guest*

• *Shrimp +5.00 per Guest*

Bocconcini Tomato & Cucumber Salad   • 18.95 per Guest

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad • 12.95 per Guest

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, Levy Signature Croutons

Field of Greens  
• 12.95 per Guest

Mixed Greens, Cucumbers, Sweet Grape Tomatoes, Shredded Carrots, Balsamic Vinaigrette



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*char-grilled
chicken board*

à la carte

Classics

Classics & Classic Sides are priced per guest & must be ordered for a minimum of 6 guests.

Tuna En Suite  • 14.95 per Guest

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

Char-Grilled Chicken
Board  • 169 per Order

Serves 10

All-Natural Marinated & Grilled Chicken, Seasonal Grilled Vegetables

Meatball Sliders • 19.95 per Guest

Traditional Beef & Pork, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Hoagie Rolls

Steakhouse Beef
Tenderloin • 62 per Guest

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

Tacos & Tostadas • 24.95 per Guest

• Pork Al Pastor

Charred Pineapple, Pickled Red Onions

• Pollo Asado

Pork Chorizo, Cotija Cheese

Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostadas

Sushi Platter • 500 per Order

Serves 10

Assorted Sushi Roll, Assorted Nigiri, Pickled Ginger, Wasabi, Soy Sauce

Whiskey-Glazed Char-Grilled Short Ribs
Ribs  • 380 per Order

Serves 10

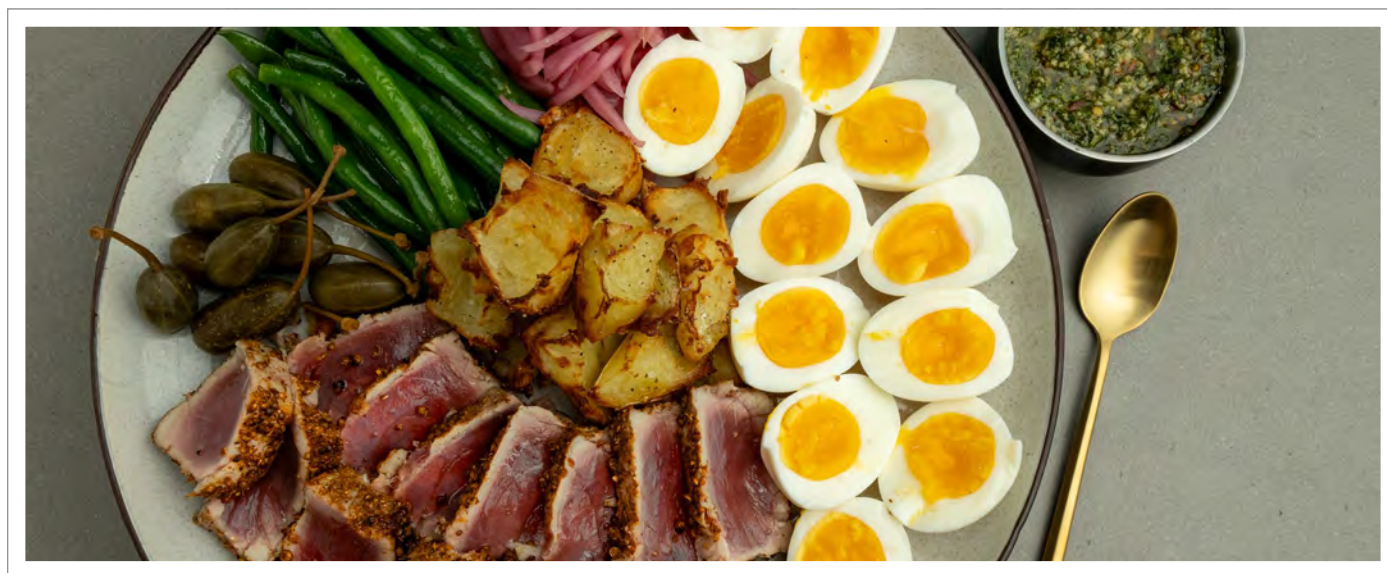
Mashed Potatoes, Horseradish Cream

CLASSIC SIDES
Shaved Roasted Brussels Sprouts  
• 12.95 per Guest

Gremolata, Manchego Cheese, Pomegranate Glaze

Elote • 14.95 per Guest

Fire-Roasted Street Corn, Lime Aioli, Cotija Cheese



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tacos & tostadas

à la carte

Handcrafted Sandwiches

Handcrafted Sandwiches are priced per guest & must be ordered for a minimum of 6 guests.

Big Bella • 17.95 per Guest

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

Beet-LT • 15.95 per Guest

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

The Authentic • 12.95 per Guest

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

Creamy Mini Buffalo Chicken

• 17.95 per Guest

Shredded Chicken, Honey Buffalo Hot Sauce, Cheddar Cheese, Scallions, Celery Sticks, Santitas Tortilla Chips, Mini Brioche Buns

Smoked Pork • 16.95 per Guest

Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Brioche Buns

Italian Beef

• 18.95 per Guest

Giardiniera, Zesty Au Jus, Mini Hoagie Rolls

Handhelds

Handhelds are priced per guest & must be ordered for a minimum of 6 guests.

Tavern Burger

• 18.95 per Guest

Beef Patty, American Cheese, Tomato, Pickles, Secret Sauce, Mini Brioche Bun

Plant-Based Mini Burger

• 23.95 per Guest

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

Bratwurst • 16.95 per Guest

Grilled Bratwurst, Sauerkraut, Whole Grain Mustard, Brat Bun

Chicago-Style Vienna Beef Hot Dogs

• 16.95 per Guest

Traditional Windy City Condiments, Potato Chips, Poppy Seed Bun

Small Cheval Burger

• 125 per Order

Sack of 6 Burgers

Single Beef Patty, Dijonnaise, American Cheddar Cheese, Sliced Pickles, Onion


Upgrade to:

- Double Beef Patties +140

Home Run Inn Pizza

• 130 per Order

A Fan Favorite!

- Two Cheese Pizzas 
- Two Sausage Pizzas
- Two Pepperoni Pizzas

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à la carte

Snacks

Snacks serve 6 guests unless otherwise noted.

Northside Pretzel Twist V

• 45 per Order

Serves 4

Giant Soft Pretzel, Beer Cheese Dip, Sweet Vanilla Cinnamon Cream Dip, Honey Chipotle Mustard Dip

Salsa & Guacamole

Sampler V AVO • 99 per Order



Salsa Verde, Salsa Roja, Guacamole, Santitas Tortilla Chips

The Snack Attack V • 59 per Order

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

Seasoned Pretzel Sticks & Dips V • 88 per Order

Serves 10

Pretzel Sticks Seasoned with Dill Pickle, Garlic Parmesan, Yellow Mustard Seasonings, Dill Pickle Hummus Dip, Roasted Garlic Parmesan Dip

Garrett Popcorn

Stadium Buttery V AVO



• 9.95 per Bag

Freshly Popped Garrett Signature Kernels, Coconut Oil, Pinch of Salt

Garrett Popcorn Chicago

Mix Tin V AVO • 60 per Tin



World-Famous Mix of Two Secret Family Recipes. Made with Real Cheddar & Oh-So-Sweet Caramel

Dry-Roasted Peanuts V

• 21 per Order

Cracker Jacks V AVO • 22 per Order

Snack Mix V • 23 per Order

Pretzel Twists V • 21 per Order

Potato Chips &

Gourmet Dips V • 58 per Order

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



à la carte

Let Them Eat Cake!

Chicago-Style Cheesecake • 55

Serves 10

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

Rainbow Cake • 85

Serves 14

Colorful Five-Layered Sponge Cake,
Buttercream Frosting

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

The Cookie Collection

• 50 PER ORDER

Serves 12

*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

• 15.95 PER GUEST, MINIMUM 6

Gourmet Cookies, Decadent Brownies

Speciality Cubs Logo Jumbo Cookies

• 83 PER ORDER

Serves 6

Sugar Cookies, Royal Icing



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 line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts V

- Six-Layer Carrot Cake
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake
- Edible Cookie Dough

Gourmet Dessert Bars V

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

Gourmet Cookies & Turtles V

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

Giant Taffy Apples V AVO

- Peanut
- Loaded M&M's®

Nostalgic Candies V

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

Dark Chocolate Liqueur Cups V

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



beverages



Beverages

Beverage Bundles



Cutwater Canned Cocktails Bundle

• 90 per Order

Enjoy Ready-to-Drink Canned Cocktails, Two Cans Each

Lemon Drop

Tequila Paloma

Tiki Rum Mai Tai



Skimmers Vodka Iced Tea • 85 per Order

Three Cans of Each

Pink Lemonade

Half Lemonade & Half Iced Te

Bud Bundle • 55 per Order

Two Cans of Each

Budweiser

Bud Light

Michelob ULTRA

Wild Goose Case • 200 per Order



*Enjoy a Combination Case
Featuring Goose Island Craft Beer!*

312 Urban Wheat

Green Line

Hazy Beer Hug

Goose Island IPA

Non-Alcoholic Bundle • 60 per Order

*Includes an Assorted Six-Pack of Three
Different Beverages, Two Cans of Each*

Michelob ULTRA Zero

Athletic Run Wild IPA

Athletic Mexican-Style Copper



Beverages

Beer, Ales & Alternatives

Sold by the six-pack

- Budweiser • 55 
- Bud Light • 55 
- Michelob ULTRA • 55 
- Old Style • 55
- Goose Island Green Line • 60 
- Goose Island 312 Urban Wheat Ale • 60 
- Goose Island Hazy Beer Hug • 60 
- Goose Island IPA • 60 
- Goose Island Sofie • 60 
- Golden Road Mango Cart • 60 
- Kona Big Wave Golden Ale • 60 

- Corona Extra • 60
- Modelo Especial • 60
- Estrella Jalisco • 60 
- Stella Artois • 60 
- Sapporo Premium Beer • 60
- Half Acre Daisy Cutter • 60
- Leinenkugel's Summer Shandy • 60
- Athletic Run Wild IPA non-alcoholic • 60
- Athletic Mexican-Style Copper non-alcoholic • 60
- Michelob ULTRA Zero non-alcoholic • 55 

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

Cutwater Canned Cocktails • 90

- Lime Margarita
- Tequila Paloma
- Espresso Martini
- Tiki Rum Mai Tai
- Lemon Drop Martini

Skimmers Vodka Tea • 85

- Pink Lemonade
- Half Lemonade & Half Iced Tea

NÜTRL Vodka Seltzers • 85

- Peach
- Black Cherry
- Strawberry
- Orange
- Pineapple
- Watermelon

NÜTRL Vodka Seltzer Variety Pack • 85

Includes an Assorted Six-Pack of
Our NÜTRL Seltzer Flavors

Severages

Sparkling & Rosé

Sold by the bottle

SPARKLING

Brut Prestige • 80

California

Brut Rosé • 80

California

ROSÉ

Bieler Pere & Fils • 68

Coteaux d'Aix-en-Provence, France

Avaline • 75

Vin de France, France

Maison Saint AIX • 80

Coteaux d'Aix-en-Provence, France

White Wine

Sold by the bottle

PINOT GRIGIO

Joel Gott • 65

California

Ruffino Lumina • 70

Tuscany, Italy

SAUVIGNON BLANC

Echo Bay • 70

Marlborough, New Zealand

Kim Crawford • 75

Marlborough, New Zealand

CHARDONNAY

House of Brown • 85

Central Valley, California

Sonoma Cutrer • 85

Sonoma, California

Beverages

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi • 80

Sonoma, California

Argyle • 75

Willamette Valley, Oregon

CABERNET SAUVIGNON

Joel Gott 815 • 70

California

Napa Cellars • 75

Napa Valley, California

Iron & Sand • 80

Paso Robles, California

Quilt • 99

Napa Valley, California

RED BLEND

Conundrum by Caymus • 75

California



Beverages

The Chairman's List

Sold by the bottle

Tom Roberts

WHITES

Twomey by Silver Oak Sauvignon Blanc • 110

Napa Valley, California

Cakebread Chardonnay • 120

Napa Valley, California

Veuve Clicquot "Yellow Label" • 165

Champagne, France

La Grande Dame Brut • 220

Champagne, France

Dom Pérignon Vintage Champagne Brut • 630

Champagne, France

REDS

Ponzi Pinot Noir • 115

Willamette Valley, Oregon

Neyers Left Bank Red Blend • 130

Napa Valley, California

Ken Wright Shea Vineyard

Pinot Noir • 155

Oregon, Washington

Justin Isosceles Bordeaux • 175

Central Coast, California

Caymus Cabernet Sauvignon • 185

Napa Valley, California

Stags' Leap Cabernet Sauvignon • 305

Napa Valley, California



Beverages

Liquor

Sold by the liter or 750mL bottle

VODKA

Cutwater • 90 

Aspen • 90

Tito's Handmade • 99

Grey Goose • 125

GIN

Bombay Sapphire • 105

Hendrick's • 120

RUM

Bacardí Superior • 100

Captain Morgan Spiced • 100

TEQUILA

1800 Tequila Blanco • 95

Casamigos Blanco • 160

Casamigos Reposado • 180

Casamigos Añejo • 180

Clase Azul Reposado • 460

WHISKEY & BOURBON

Jim Beam
White Label • 95

Maker's Mark • 115

Maker's Mark 46 750mL • 120

Knob Creek • 120

Knob Creek Rye • 120

Basil Hayden • 135

SCOTCH

Dewar's White Label • 100

Macallan Sherry Oak
12 Year • 235

CORDIALS

Aperol • 95

Baileys Original Irish Cream • 95

Jeppson's Malört • 85

RumChata • 95

Kahlúa • 95

Skrewball Peanut Butter
Whiskey • 95



Beverages

Bartesian Rentals



PRO RENTAL • 450

Includes one bottle each of Cutwater Vodka, Captain Morgan Rum, 1800 Tequila Blanco, Jim Beam Whiskey & 32 cocktail pods of your choice!

DUET RENTAL • 250

Includes 2 bottles of your choice, Cutwater Vodka, Captain Morgan Rum, 1800 Tequila Blanco, Jim Beam Whiskey & 16 cocktail pods of your choice!

Vodka

Lemon Drop
Northside
Espresso Martini

Rum

Rum Breeze
Mai Tai
Hurricane

Tequila

Margarita
Mango Margarita
Jalapeño Margarita

Whiskey

Old Fashioned
Whiskey Sour
Paper Plane



Beverages

Chill

Sold by six-pack unless otherwise indicated

FEATURING *Coca-Cola* SOFT DRINKS • 26

Coca-Cola

Diet Coke

Coke Zero Sugar

Sprite

Sprite Zero Sugar

Mr. Pibb

Seagram's Ginger Ale

WATER & ENERGY DRINKS

Dasani Bottled Water • 26

Smartwater • 37

Gatorade four-pack • 24

SPARKLING

Topo-Chico Sabores Water • 26

Blueberry with Hibiscus Extract

Lime with Mint Extract

Tangerine with Ginger Extract

TEAS

Gold Peak Unsweetened Tea
four-pack • 25

Gold Peak Sweet Tea
four-pack • 25

JUICES

Cranberry Juice four-pack • 20

Grapefruit Juice four-pack • 20

Minute Maid Orange
Juice four-pack • 20

Minute Maid Apple
Juice four-pack • 20

Minute Maid Lemonade • 26



COLD BREW

Juan Valdez Cold Brew • 60

Juan Valdez
Espresso Lemonade • 60

HOT BEVERAGES

Fresh-Roasted
Regular Coffee • 25

Fresh-Roasted
Decaffeinated Coffee • 25

Hot Chocolate • 17

Selection of Hot Teas
Serves 4 to 5 • 17

BAR SUPPLIES

Cutwater Bloody Mary Mix • 15

Cutwater Spicy
BloodyMary Mix • 15

Finest Call Margarita Mix • 13

Finest Call Sour Mix • 13

Finest Call Lime Juice • 13

Seagram's Seltzer Water • 26

Seagram's Tonic Water • 26

Cutwater Ginger Beer • 26

Lemons & Limes • 5

Stuffed Olives • 8

Tabasco Sauce • 9

Worcestershire Sauce • 9

Martini Rossi
Dry Vermouth • 35

Martini Rossi
Sweet Vermouth • 35

retail



retail

Merchandise

*Just notify your Levy Premium Specialist Manager when placing your food and beverage order to add any Cubs retail items you would like to purchase. Give your guests that Championship feeling by having specialty Cubs merchandise waiting for them in the suite upon their arrival. Many of these items carry the 1984 Bear Logo and are exclusive to the suites!
Minimum of six per item.*



1984 Bear Logo T-Shirts
Sizes S-XXL / 39.99



Cubs Logo T-Shirts
Sizes S-XXL / 39.99



Cubs Limited Home Jersey
Blank Jersey Adult Sizes S-4XL / 169.99
Blank Jersey Youth Sizes S-4XL / 109.99
Personalize Your Blank Jersey / 70 each
Adult Cub Player Sizes S-4XL / 214.99
Youth Cub Player Sizes S-4XL / 149.99



Cubs Plush Blanket / 59.99



1984 Bear Logo Hat / 39.99



**Cubs Home Logo
Wool Cap / 39.99**



Cubs W Flag / 34.99



**1984 Bear Logo
Koozie / 7.99**



**1984 Bear Logo
Pint Glass / 19.99**



1984 Logo 20oz Tumbler / 39.99



**1984 Bear Logo
Ball / 12.99**



**Cubs Logo
Baseball / 12.99**



Clark 8" Plush / 34.99



**Cubs Logo
Mini Bat / 14.99**



**1984 Bear Logo
PVC Keychain / 9.99**



**1984 Bear Logo
Magnet / 5.99**

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 2:00 p.m. CST, three 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 4:00 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 Wrigley 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

Premium Specialist Managers will be available on regular business days, Monday through Friday, CST from 9:00 a.m. until 5:00 p.m. for order processing. Our Premium Specialist Managers can be reached at (312) 335-5067 or by e-mail at SuiteEats@Levyrestaurants.com

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 applicable sales tax. This 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 Wrigley 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.

