



2022

LUXURY SUITE MENU



WELCOME TO

THE SUITES AT YANKEE STADIUM

**LEGENDS HOSPITALITY WELCOMES YOU TO ANOTHER SEASON OF
WORLD CLASS FOOD AND SERVICE AT YANKEE STADIUM.**

Our 2022 Suites menu offers regional and local stadium fan favorites utilizing only the freshest, seasonal, organic and locally grown foods. Our renowned culinary staff will prepare your choices with refined expertise and display a spectacular presentation for all of your Guests to enjoy. Paired with personalized high-end service, our Suites are the best place to catch a game.

The Legends Hospitality team is truly committed to providing a food and beverage experience to remember. We believe no request is unreasonable and going the extra mile isn't the exception, it's the expectation and we strive to make a difference for our Guests from the moment you enter the Stadium to the time of your departure.

Welcome and enjoy as we complement the finest team with the finest cuisine.



MONUMENT PARK

995 Package

CLASSIC STADIUM POPCORN ^{V/GF}

Bottomless Bucket of a Stadium Favorite

CARAMELIZED ONION DIP, LAY'S KETTLE COOKED POTATO CHIPS ^V

SEASONAL FRUITS, MELONS AND BERRIES ^{V/GF}

STADIUM MIXED GREENS ^V

Baby Lettuce, Cucumber, Tomato,
Red Onion, Lemon Herb Chickpeas,
Crispy Parmesan Cheese Crisps,
Sherry Vinaigrette, Buttermilk Ranch

CRISPY CHICKEN TENDERS

Buttermilk Ranch, Honey Mustard

FRENCH FRIES ^V

SABRETT HOT DOGS

Sauerkraut, Traditional Condiments

PREMIO ITALIAN SAUSAGE

Char-Grilled Authentic Italian Sausage,
Roasted Peppers and Onions,
Classic Italian Club Rolls

ALL AMERICAN HERO

Applegate Farms Roasted Turkey, Ham,
Roast Beef, American Cheese, Tomato,
Shredded Lettuce, Pickles, Yellow Mustard,
Mayonnaise

MAC & CHEESE ^V

Artisan Cheeses, Elbow Macaroni

FRESH BAKED COOKIES



GREAT HALL

1100 Package

CLASSIC STADIUM POPCORN ^{V/GF}

Bottomless Bucket of a Stadium Favorite

FRESHLY MADE GUACAMOLE AND SALSA, *TOSTITO'S* TORTILLA CHIPS ^{V/GF}

VEGETABLE CRUDITÉS ^{V/GF}

Seasonal Vegetables, Buttermilk Ranch Dip

COBB SALAD

Marinated Grilled Chicken, Crispy Bacon, Eggs, Grilled Corn, Blue Cheese, Sherry Vinaigrette

ORGANIC GRILLED CHICKEN AND MARKET VEGETABLES ^{GF}

Marinated Grilled Chicken, Chargrilled Market Vegetables, Lemon Basil Vinaigrette

HOT WINGS

Jumbo Chicken Wings tossed in Classic Buffalo Sauce, Blue Cheese

STADIUM DINGERS

Steakhouse Elite Custom Ground Mini Burgers, Melted American Cheese, Pickles, Potato Bun

CLASSIC CHEESE PIZZA

SABRETT HOT DOGS

Sauerkraut, Traditional Condiments

DESSERT PLATTER

Selection of Assorted Desserts from our Pastry Kitchen



CHAMPION'S CHOICE

CHOOSE YOUR OWN PACKAGE

Customize your suite with what you desire.

1250 Select 2 from each category

1450 Select 3 from each category

FIRST

TRADITIONAL HUMMUS v

Marinated Olives, Pita Chips

FRESHLY MADE GUACAMOLE AND SALSA, TOSTITO'S TORTILLA CHIPS v/GF

VEGETABLE CRUDITÉS v/GF

Seasonal Vegetables, Buttermilk Ranch Dip

SEASONAL FRUITS, MELONS AND BERRIES v/GF

STADIUM MIXED GREENS v

Baby Lettuce, Cucumber, Tomato, Red Onion, Lemon Herb Chickpeas, Crispy Parmesan Cheese Crisps, Sherry Vinaigrette, Buttermilk Ranch

CLASSIC CAESAR SALAD v

Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Roasted Garlic Brioche Croutons, Caesar Dressing

NEW YORK PRETZEL v

Bavarian Soft Pretzel

SECOND

HOT WINGS

Jumbo Chicken Wings tossed in Classic Buffalo Sauce, Blue Cheese

CRISPY CHICKEN TENDERS

Buttermilk Ranch, Honey Mustard

CRISPY COCONUT SHRIMP

Mango Chutney Aioli

BEEF EMPANADAS GF

Wrapped in Corn Masa, Aji Garlic Cilantro Dipping Sauce

FRENCH FRIES v

ORGANIC GRILLED CHICKEN AND MARKET VEGETABLES GF

Marinated Grilled Chicken, Chargrilled Market Vegetables, Lemon Basil Vinaigrette

TURKEY BLT

Applegate Farms Roasted Turkey, Crispy Bacon, Heirloom Tomato, Bibb Lettuce, Smokey Honey Mustard, *King's Hawaiian* Sweet Pretzel Bun

All Packages Include:

CLASSIC STADIUM POPCORN v/GF

Bottomless Bucket of a Stadium Favorite

CARAMELIZED ONION DIP, LAY'S KETTLE COOKED POTATO CHIPS v

SABRETT HOT DOGS

Sauerkraut, Traditional Condiments

THIRD

ALL AMERICAN HERO

Applegate Farms Roasted Turkey, Ham, Roast Beef, American Cheese, Tomato, Shredded Lettuce, Pickles, Yellow Mustard, Mayonnaise

ITALIAN HERO

Genoa Salami, Pepperoni, Sopressata, Mortadella, Provolone, Cherry Pepper Relish, Roasted Red Peppers, Baby Arugula, Red Wine Vinaigrette, Seeded Italian Roll

STADIUM DINGERS

Steakhouse Elite Custom Ground Mini Burgers, Melted American Cheese, Pickles, Potato Bun

PREMIO ITALIAN SAUSAGE

Char-Grilled Authentic Italian Sausage, Roasted Peppers and Onions, Classic Italian Club Rolls

BALLPARK SAMPLER

Chef's Selection of Assorted Fried Fan Favorites

MAC & CHEESE v

Artisan Cheeses, Elbow Macaroni

SNACKS & SALADS

Serves 16 unless noted otherwise.

BAZZINI ROASTED PEANUTS V/GF / 5

Individual Bag

SIGNATURE CRACKER JACK V/GF / 6

Individual Bag

CLASSIC STADIUM POPCORN V/GF / 35

Bottomless Bucket of a Stadium Favorite

FRESHLY MADE GUACAMOLE AND SALSA, TOSTITO'S TORTILLA CHIPS V/GF / 130

CARAMELIZED ONION DIP, LAY'S KETTLE COOKED POTATO CHIPS V / 40

TRADITIONAL HUMMUS V / 75

Marinated Olives, Pita Chips

CLASSIC CAESAR V / 95

Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Roasted Garlic Brioche Croutons, Caesar Dressing

Add Grilled Chicken / 125

COBB SALAD / 100

Marinated Grilled Chicken, Crispy Bacon, Eggs, Grilled Corn, Blue Cheese, Sherry Vinaigrette

SOUTHWESTERN SALAD / 100

Chopped Romaine, Crispy Chicken, Black Beans, Charred Corn, Tomatoes, Crispy Tortilla Strips, Chipotle Lime Dressing

STADIUM MIXED GREENS V/GF / 95

Baby Lettuce, Cucumber, Tomato, Red Onion, Lemon Herb Chickpeas, Crispy Parmesan Cheese Crisps, Sherry Vinaigrette, Buttermilk Ranch

Add Grilled Chicken / 125

CAPRESE SALAD V / 135

Fresh Mozzarella, Heirloom Tomatoes, Basil Leaves, Extra Virgin Olive Oil, Balsamic Drizzle



COLD APPETIZERS

Serves 16 unless noted otherwise.

VEGETABLE CRUDITÉS V/GF / 100

Seasonal Vegetables, Buttermilk Ranch Dip

SEASONAL FRUITS, MELONS AND BERRIES V/GF / 105

STADIUM ANTIPASTI AND CHEESE BOARD / 210

Selection of Italian Salami, Artisanal Cheeses, Pickled and Cured Vegetables, Marinated Olives

ORGANIC GRILLED CHICKEN AND MARKET VEGETABLES GF / 165

Marinated Grilled Chicken, Chargrilled Market Vegetables, Lemon Basil Vinaigrette

SHRIMP COCKTAIL GF

Horseradish Cocktail Sauce, Fresh Lemon

75 Pieces / 275

TUNA POKE NACHOS / 135

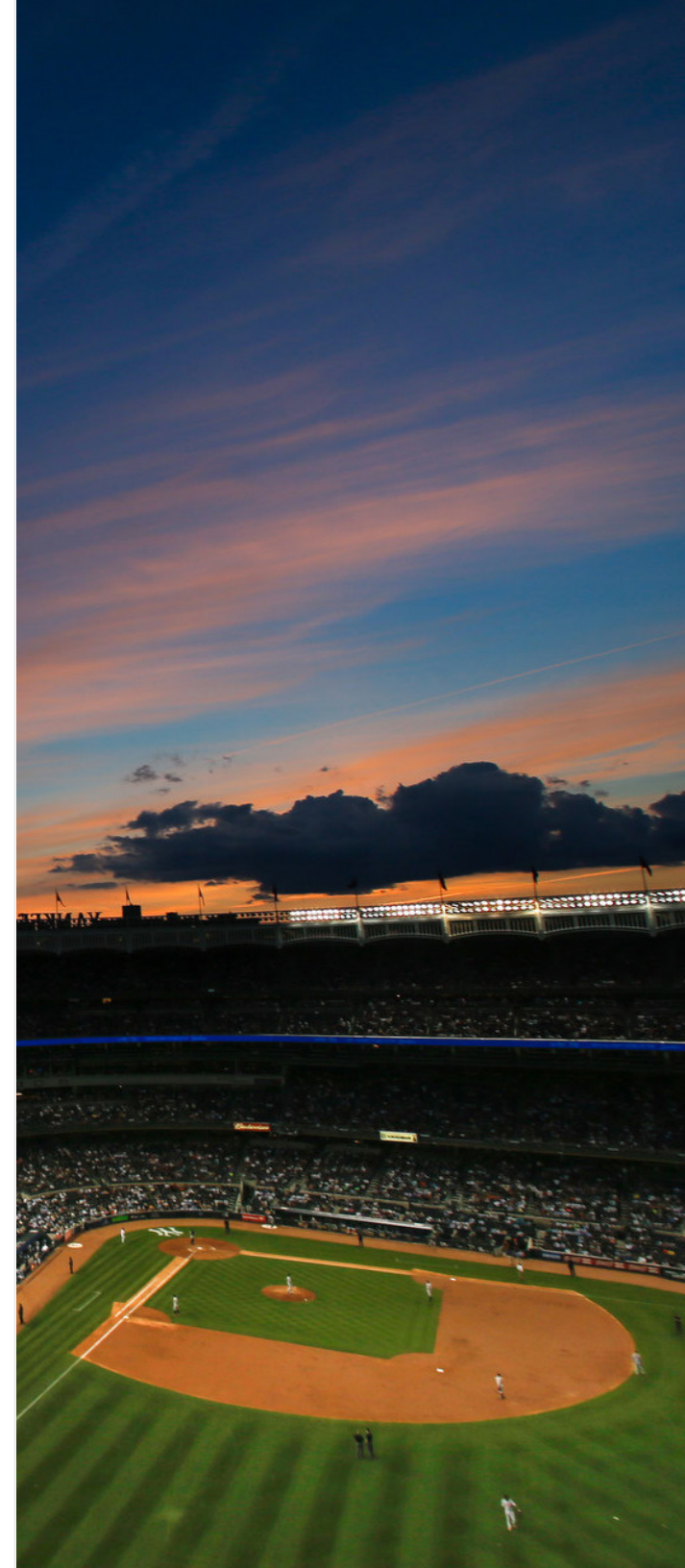
Marinated Raw Ahi, Cilantro, Jalapeños, Green Onions, Nori, Sesame Seeds, Reduced Sweet Soy, Sriracha White Truffle Mayo, Crispy Wontons

SUSHI PLATTER

75 Pieces / 320

PREMIUM SUSHI, SASHIMI AND NIGIRI PLATTER

75 Pieces / 425



HOT APPETIZERS & PIZZA

Serves 16 unless noted otherwise.

CRISPY CHICKEN TENDERS / 135

Buttermilk Ranch, Honey Mustard

UPGRADE TO A TENDER TRIO / 150

Assortment of Honey BBQ, Classic Buffalo and Sweet Chili Tenders

NEW YORK PRETZEL ^v / 100

Bavarian Soft Pretzel

BALLPARK SAMPLER / 160

Chef's Selection of Assorted Fried Fan Favorites

CRISPY COCONUT SHRIMP / 130

Mango Chutney Aioli

HOT WINGS / 135

Jumbo Chicken Wings tossed in Classic Buffalo Sauce, Blue Cheese

UPGRADE TO A WING TRIO / 150

Assortment of Honey BBQ, Classic Buffalo and Sweet Chili Wings

BEEF EMPANADAS ^{GF} / 140

Wrapped in Corn Masa, Aji Garlic Cilantro Dipping Sauce

STADIUM FRIES ^v / 95

Choose Two:

Choice of Classic, Garlic, Sweet Potato Fries or Tater Tots

PIZZA

Priced per pie.

CLASSIC CHEESE PIZZA ^v / 40

CLASSIC PEPPERONI PIZZA / 48

SANDWICHES

Serves 16 unless noted otherwise.

SABRETT HOT DOGS / 110

Sauerkraut, Traditional Condiments

STADIUM DINGERS / 190

Steakhouse Elite Custom Ground Mini Burgers, Melted American Cheese, Pickles, Potato Bun

PREMIO ITALIAN SAUSAGE / 150

Char-Grilled Authentic Italian Sausage, Roasted Peppers and Onions, Classic Italian Club Rolls

ALL AMERICAN HERO / 155

Applegate Farms Roasted Turkey, Ham, Roast Beef, American Cheese, Tomato, Shredded Lettuce, Pickles, Yellow Mustard, Mayonnaise

ITALIAN HERO / 170

Genoa Salami, Pepperoni, Sopressata, Mortadella, Provolone, Cherry Pepper Relish, Roasted Red Peppers, Baby Arugula, Red Wine Vinaigrette, Seeded Italian Roll

TURKEY BLT / 150

Applegate Farms Roasted Turkey, Crispy Bacon, Heirloom Tomato, Bibb Lettuce, Smokey Honey Mustard, *King's Hawaiian* Sweet Pretzel Bun

VEGAN BURGER ^v / 185

Plant Based Patty, Caramelized Onions, Pickles, Special Sauce, Sesame Seed Bun

TASTE OF THE BALLPARK



LOBEL'S USDA PRIME STEAK SANDWICH / 205



JERSEY MIKE'S FAMOUS PHILLY / 185

Freshly Grilled Premium Steak, Peppers, Onions, Melted White American Cheese



MIGHTY QUINN'S BBQ PULLED PORK SANDWICH / 185

Slow Smoked and Seasoned with Housemade Pork Rub, Slaw and Fresno Chili



STREETBIRD THE HOT BIRD SANDWICH / 180

Spicy Chica Shake, Slaw, Housemade Pickles

ENTREES

Serves 16 unless noted otherwise.

CLASSIC LOBSTER ROLLS / 250

Maine Lobster, Lemon Aioli,
Buttered Toasted Bun

MAC & CHEESE ^v / 130

Artisan Cheeses, Elbow Macaroni

CRISPY PORK RIBS / 190

Sweet and Tangy Korean BBQ Sauce,
Cilantro, Shallot, Mint, Toasted Peanuts,
Watermelon Salad with Lime Mint Vinaigrette

PARMESAN CRUSTED FRIED CHICKEN BREAST / 160

Baby Arugula Salad, Sweet Peppers, Red Onion,
Orange Citrus Vinaigrette

PENNE ALLA VODKA / 145

Penne Pasta, Vodka Sauce,
Parmesan Cheese

CHILLED BEEF TENDERLOIN / 275

Sliced Prime Beef Tenderloin, Horseradish
Cream, Whole Grain Mustard, Pickled Red
Onion, Assorted Rolls

BUTCHER BOARD / 520

50oz. Prime Porterhouse, Tomahawk Ribeye,
Seasonal Vegetables, Roasted Potatoes



DESSERTS

Serves 16 unless noted otherwise.

FRESH BAKED COOKIES AND BROWNIES / 100

CUPCAKES / 120

Assorted Flavors

DESSERT PLATTER / 135

Assorted Desserts from our Pastry Kitchen

CAKE POPS / 150

Assorted Flavors

NOVELTY ICE CREAM / 9 each

Magnum Bars and Assorted Good Humor Selections. Contact us for more information.

ICE CREAM CAKE / 150 per cake

Celebrate your Special Event with a Personalized Ice Cream Cake

We can help design and create specialty cakes or cupcakes for all special occasions. Please ask for more information when placing your food order.

ENJOY A VISIT FROM OUR DESSERT OR ICE CREAM CART

DESSERT CART PRESENTATION

Enjoy a visit from our scrumptious dessert cart featuring an array of mouthwatering desserts for you and your guests to enjoy. *Priced per dessert.*

ICE CREAM CART PRESENTATION

Enjoy a visit from our Stadium Ice Cream Cart featuring Vanilla and Chocolate Ice Cream with Nuts, Cherries, Crushed Cookies, Chocolate Chips, Sprinkles, Whipped Cream, Chocolate Sauce and Caramel. *Priced per sundae.*

SUITE BEVERAGES

NON-ALCOHOLIC

POLAND SPRING

WATER by the 6-pack / 26

POLAND SPRING

SPARKLING WATER by the 6-pack / 28

SOFT DRINKS by the 6-pack / 24

Pepsi, Diet Pepsi, Sierra Mist, Club Soda, Ginger Ale, Tonic Water

JUICE by the 6-pack / 26

Tropicana Apple Juice, Orange Juice, Cranberry Juice

SPECIALTY BEVERAGES / 26

Brisk Iced Tea, Unsweetened Iced Tea (Pitcher)

HOT BEVERAGES

DUNKIN' ASSORTED K-CUP COFFEE SERVICE / 84

Assortment of Original Blend, Dunkin' Decaf®, French Vanilla, Dunkin' Dark® Roast

DUNKIN' ORIGINAL BLEND K-CUP COFFEE / 42

DUNKIN' DECAF K-CUP COFFEE / 42

ASSORTED BIGELOW TEA / 42

HOT CHOCOLATE / 42

BEER

DOMESTIC BEER by the 6-pack / 50

Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite, Budweiser Zero (Non-Alcoholic)

PREMIUM BEER by the 6-pack / 57

Stella Artois, Corona, Corona Premier, Heineken, Goose Island IPA, Blue Moon, Modelo Especial

CRAFT BEER by the 6-pack / 64

Blue Point Toasted Lager, Blue Point Pinstripe Pilsner

HARD SELTZER by the 6-pack / 57

Bud Light Seltzer Black Cherry

SPECIALTY BEVERAGES

SANGRIA by the pitcher / 80

Choice of Red or White Made with Premium Wine and All-Natural Fruit Juices with Fresh Berries

MARGARITAS by the pitcher / 95 Party Size (3gal) / 300

Fresh Made Margaritas with *Hornitos Plata* Tequila

CANNED COCKTAILS

CUTWATER SPIRITS COCKTAILS

by the 4-pack / 62

Margarita or Vodka Mule

JIM BEAM GINGER HIGHBALL

by the 4-pack / 62

HORNITOS TEQUILA LIME SELTZER

by the 4-pack / 62

LIQUOR

1 Liter Bottles

VODKA

Tito's	165
Haku	170
Grey Goose	195
Belvedere	220

GIN

Tanqueray	165
Bombay Sapphire	170
Roku	180

RUM

Cruzan Light	130
Bacardi Light	140
Captain Morgan Spiced	145

MEZCAL

Campante	180
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TEQUILA

Hornitos Plata	160
Tres Generaciones Plata	185
Tres Generaciones Reposado	190
Tres Generaciones Añejo	200
Don Julio Blanco	225

BOURBON

Jim Beam	150
Jim Beam Black	165
Maker's Mark	175
Knob Creek	185
Basil Hayden's	210

WHISKEY

Jameson	170
Suntory Toki	180
Knob Creek Rye	185

SCOTCH

Johnnie Walker Red	175
Laphroaig 10	195
Bowmore 12	205
Johnnie Walker Black	210
Oban 14	285
Macallan 18	695

WINE

WHITE WINE

CHAMPAGNE/SPARKLING/ PROSECCO

Lunetta Prosecco, Veneto, Italy	70
Mionetto Brut Prosecco, Italy	75
Domaine Chandon Brut Classic NV, California	95
Veuve Clicquot, “Yellow Label” Brut, Reims, France	195
Veuve Clicquot Rosé, Reims, France	195
Moët & Chandon “Dom Pérignon”, Epernay, France	450

ROSÉ

Palmer Vineyards, North Fork Long Island, New York	75
Fleur De Prairie, Côtes de Provence, France	75
Diving into Hampton Water, Landuedoc, France	90
Chateau D’Esclans-Whispering Angel, Côtes de Provence, France	110

CHARDONNAY

Woodbridge, Robert Mondavi, California	65
Noble Vines 446, Monterey, California	75
Napa Cellars, Napa Valley, California	90
Rodney Strong Chalk Hill Estate, Sonoma County, California	95
Stag’s Leap Wine Cellars, Napa Valley, California	105
Far Niente, Napa Valley, California	155

PINOT GRIGIO

Woodbridge, Robert Mondavi, California	65
Santa Cristina, Delle Venezie, Italy	75
Ruffino “Lumina”, Venezia Giullia, Italy	75
Barone Fini, Alto Adige, Italy	80
Santa Margherita, Alto Adige, Italy	110

SAUVIGNON BLANC

Oyster Bay, Marlborough, New Zealand	80
Kim Crawford, Marlborough, New Zealand	90
Remy Pannier, Sancerre, France	100
Cloudy Bay, Marlborough, New Zealand	110

WINE

RED WINE

CABERNET SAUVIGNON

Woodbridge, Robert Mondavi, California	65
Dreaming Tree, Chile	75
Maddalena, Monterey, California	75
Chateau St Michelle "Indian Wells", Columbia Valley, Washington	80
Kendall-Jackson Jackson Estate, Alexander Valley, California	95
Simi "Landslide", Alexander Valley, California	125
Heitz Cellar, Napa Valley, California	155
Stag's Leap Wine Cellars "Artemis", Napa Valley, California	185
Opus One, Napa Valley, California	750

MALBEC

Killka, Argentina	75
Terrazas de los Andes "Altos Del Plata", Mendoza, Argentina	80

MERLOT

Rodney Strong Chalk Hill Estate, Sonoma County, California	75
Kunde Estate, Sonoma Valley, California	80
Decoy, Sonoma County, California	95

PINOT NOIR

Woodbridge, Robert Mondavi, California	65
Carmel Road, Monterey, California	75
Meiomi, Central Coast, California	95
La Crema, Willamette Valley, Oregon	105
Flowers, Sonoma County, California	160

POLICIES AND PROCEDURES

LEGENDS HOSPITALITY SUITES TEAM

Legends Hospitality is the exclusive Premium Service provider at Yankee Stadium. We will provide you with culinary delights, merchandise, outstanding service, and the ability to order any of our offerings as effortlessly as possible. If there is anything we can do to enhance your suite experience, please let us know. Our staff is dedicated to welcoming and serving you and your Suite Guests.

Legends Hospitality Suites Manager – Mia Gibson	646-977-8531
Legends Hospitality Assistant Suites Manager – Alyssa Meyer	646-977-8545
Legends Hospitality Suites Coordinator	646-977-8826
Yankee Stadium Suite Services	646-977-8600
Legends Hospitality Fax Number	718-838-6988

HOURS OF OPERATION

The Luxury Suites department will be available for all order processing and inquiries on:

REGULAR BUSINESS DAYS 9:00AM - 5:00PM Monday through Friday

EVENT DAYS (Monday to Friday) - 9:00AM until the end of the event (Saturday & Sunday) - Three hours before gates open until the end of the event

PLACING YOUR ORDER IN ADVANCE

In order to make your suite experience Legendary, all food and beverage orders must be placed by 12:00PM, THREE business days prior to the game or event. All special requests must be placed by 12:00PM, FOUR business days prior to the game or event. You may place your order via phone, fax or email.

PHONE please contact our Suites Coordinator at 646-977-8826

FAX please fax your order to 718-838-6988

EMAIL please email our Suites Coordinator at NYYSuites@Legends.net

You will receive an order confirmation from our Suites Coordinator within 24 hours of placing your order.

PRE-ORDER SCHEDULES

For your convenience, we have included a pre-order schedule for you to follow. If you have any questions regarding pre-ordering food and beverage or would like to make a special request, please contact our Suites Coordinator.

IF THE EVENT/GAME IS ON... YOUR PRE-ORDER IS DUE BY 12:00 PM ON...

Monday.....	Wednesday
Tuesday.....	Thursday
Wednesday.....	Friday
Thursday.....	Monday
Friday.....	Tuesday
Saturday.....	Wednesday
Sunday.....	Wednesday

POLICIES AND PROCEDURES

SPECIAL REQUESTS

If you are looking for a specialty beverage, food item or you have specialty dietary needs, we will do our best to accommodate you. Please contact our Suites Coordinator FOUR business days in advance to place your order. Legends Hospitality is Yankee Stadium's exclusive Premium Service provider and therefore no food and beverage from outside will be allowed onto the SAP Suite Level.

KOSHER OPTIONS

Legends Hospitality produces Glatt Kosher food in house that is strictly supervised under the auspices of Star K. Our kosher food is Glatt Kosher, pareve, pas yisroel, bishul yisroel and a Masgiach Timidi is on premises. Please contact us for a kosher menu. All kosher requests must be made FOUR business days in advance.

GAME DAY ORDERS

A Game Day Menu will be available after the pre-order deadline and during the game. This menu is intended to supplement the pre-order menu, not replace it. Menu items on the game day menu are intended to serve 16 Guests.

FOOD AND BEVERAGE DELIVERY

In order to provide the best quality of food possible, we will begin delivery of all cold food to your suite when gates open and all hot food before the the start of the event. If you have any special requests on delivery, please contact our Suites Coordinator. All beverages will be in your suite when the gates open.

CANCELLATIONS

Should you need to cancel your food and beverage order for your suite, please let us know by 3:00PM the day before the game to eliminate cancellation fees of 100% of the pre-order. If the deadline has passed, there will be a cancellation fee. Please contact our Suites Coordinator directly at 646-977-8826 to cancel your order.

RAIN OUT POLICY

In the event a game is canceled PRIOR to the gates opening, all pre-ordered food and beverage will automatically be CANCELLED and the Suite Holder will NOT be charged for their food and beverage order. If the game is cancelled AFTER the gates open, ALL food and beverage will be billed as usual.

METHOD OF PAYMENT

Suite Holders will be required to provide a major credit card and authorized signatures for the credit card THREE business days prior to the event. At the conclusion of the event, the host of the suite will be presented with a summary of charges of all advanced and game day orders and related charges. The credit card on file will be charged unless otherwise notified by the Suite Holder. We will require a signature on the suite customer summary. Legends Hospitality will keep this information on file for authorized use only. A Suite Guest may also use their personal credit card as payment for food and beverage orders. Charges placed on the personal credit card will be itemized and presented to the owner of the credit card.



POLICIES AND PROCEDURES

ALCOHOL IN YOUR SUITE

The New York Alcohol and Beverage Commission (ABC) prohibits alcohol from being brought into or out of Yankee Stadium. State Law prohibits the consumption of any alcoholic beverage by any person under the age of 21. We request the cooperation of all Suite Holders and their Guests in complying with these legal requirements. It is the responsibility of the Suite Host(s) to monitor and control minors or intoxicated persons from consuming alcoholic beverages. Legends Hospitality reserves the right to check for proper identification and refuse service to persons under the legal drinking age as well as anyone who appears to be intoxicated. Alcoholic beverages may not be removed from the suites.



PERSONALIZED SERVICE

A Suite Attendant will be assigned to set up and maintain your suite throughout the game. Should you prefer a dedicated Suite Attendant or an additional Suite Attendant or Bartender, you may request one with a minimum of FOUR business days' notice at an additional charge of \$150 per attendant per event. If you would like to arrange a special function in your suite during an event, please contact our Suites Coordinator to assist you in planning the event. We offer a variety of packages for birthdays, anniversaries, corporate meetings, etc.

TAXES & GRATUITY

An 8.875% NY Sales tax will be added onto your final food and beverage bill. Gratuity will be at your discretion and will go entirely to the Suite Attendant. If you have any discrepancies or need an additional copy of your receipt, please call our Suites Coordinator at 646-977-8826.

MERCHANDISE AND SOUVENIRS

Commemorate your experience at Yankee Stadium with our wide variety of merchandise and souvenirs (e.g. New Era customized hats, Nike customized jerseys). You may place a merchandise order along with your food and beverage order and have the items placed in your suite upon your arrival for the game. We will also be delighted to assist you with putting together gift bags/ packages for your suite.

THANK YOU!

We thank you for joining us during the 2022 Season at Yankee Stadium. Please let us know if there is anything we can do to make your visit a more memorable one.

We hope your experience is Legendary!
