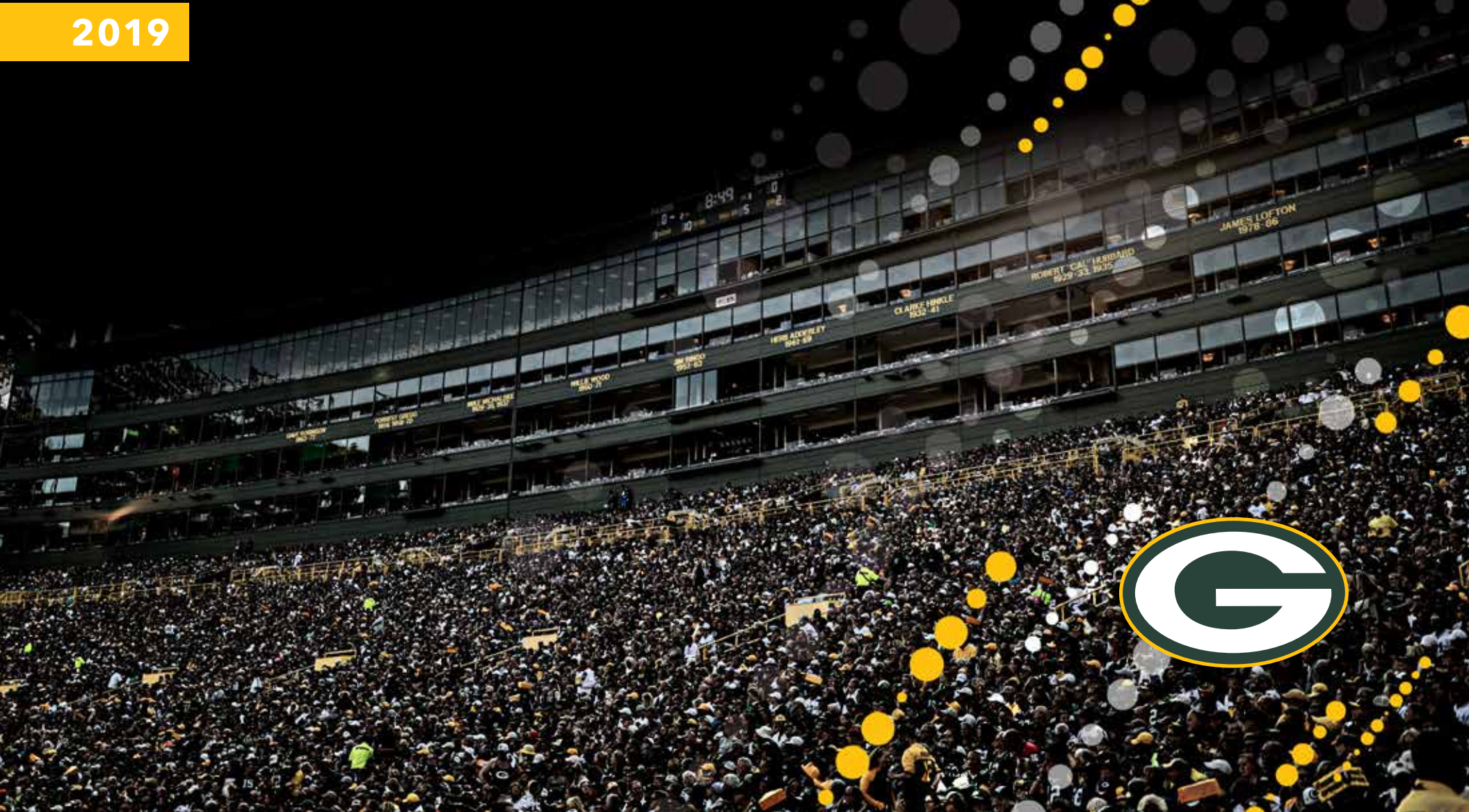


SUITE MENU

LAMBEAU FIELD

2019



WELCOME.

Delaware North Sportservice welcomes you to Historic Lambeau Field, home of the 13-time world champion Green Bay Packers!

We are pleased to accommodate all of your Premium Suite food and beverage needs. All food and beverage services for the Suites at Lambeau Field are provided exclusively by Delaware North Sportservice.

We are looking forward to an exciting year of providing the finest in culinary arts, beverages and service to you, the Suite holder, and your guests.



**Delaware
North**
Sportservice

ALL SELECTIONS SERVE APPROXIMATELY 16 GUESTS, UNLESS OTHERWISE NOTED



POPCORN. NUTS.

CLASSIC POPCORN ★ G V

Endless supply of butter-flavored popcorn
in a souvenir bucket \$28

GOURMET MIXED NUTS N V \$57

SNACKS. CANDY.

PARTY SNACK MIX V \$30

THE CANDY SHOP N V Puppy Chow, M&M'S & M&M'S Peanut \$37

SOUVENIR SNACK ★ V Popcorn, snack mix, pretzel twists \$70

GOURMET SNACKS N Yukon ribbon potato chips, Parmesan edamame, seasoned pretzels, pepperoni chips, jerky, sweet & spicy rosemary mixed nuts, housemade pickles, creamy garlic herb cheese \$87

DIPS.

CHIPS & DIP ★ G V Kettle chips with Kemps French Onion Dip \$30

BEER CHEESE DIP & PRETZEL TWISTS \$30

SALSA TRIO ★ G V Pico de gallo, salsa roja, cherry-jalapeño salsa, corn tortilla chips \$40 *Upgrade your trio with chili* ★ \$17 *Upgrade your trio with queso* \$20 *Upgrade your trio with guacamole* \$20

SPINACH ARTICHOKE DIP G V Warm spinach & artichoke dip, mozzarella, tortilla chips \$81



ALL SELECTIONS SERVE APPROXIMATELY 16 GUESTS, UNLESS OTHERWISE NOTED



SMALL BITES.

CHINESE DUMPLINGS

Pan-fried pork dumplings, sweet chili dipping sauce \$57

DEVILED EGGS G

12 classic Southern & 12 bacon & chive \$62

GAME DAY CHILI ★ G

Cheddar cheese, jalapeños, sour cream, fried onions, oyster crackers \$73

SWEDISH MEATBALLS

Housemade meatballs in sherry cream demi-glace \$77

CHICKEN TENDERS ★

BBQ & traditional Buffalo dipping sauces \$92

CHICKEN WINGS ★

Plain chicken wings, BBQ sauce, traditional Buffalo sauce, ranch \$95

SHRIMP COCKTAIL G

Jumbo shrimp, horseradish cocktail sauce, classic mustard & fresh lemon \$140

SUSHI PLATTER G

Assorted sushi, wakame salad, Sriracha & soy sauce \$190

SEAFOOD PLATTER G

Tuna poke with wonton chips & napa slaw, jumbo shrimp, king crab legs, Sriracha aioli, cocktail sauce \$260

CHEESES. FRUITS. CRUDITÉS.

FRIED SARGENTO CHEESE CURDS ★ V

Served with marinara & ranch \$37
Delivered before kickoff

FARMERS MARKET CRUDITÉS G V

Haricots verts, teardrop tomatoes, cucumber sticks, heirloom carrots, celery sticks, broccoli & cauliflower florets, buttermilk ranch, hummus \$70

FRESH CHEESE CURDS & OLD WISCONSIN BEEF STICKS G

\$72

FRESH FRUIT G V

Including pineapples, grapes, strawberries, cantaloupe, blueberries \$77

MEDITERRANEAN MEZZE V

Roasted garlic hummus, tzatziki, cucumber tomato salad, spicy olive mix, pepper relish, feta, pita chips, naan bread \$80

ARTISAN CHEESE & CHARCUTERIE

Cured meats, regional cheeses, fresh & dried fruits & gourmet crackers \$102



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SALADS.

MIXED GREENS GARDEN SALAD G V

Cherry tomatoes, radishes, carrots, cucumbers, ranch \$57

CRANBERRY PECAN MIXED GREENS SALAD N

Bacon, cranberries, red onions, candied pecans, chèvre, poppyseed dressing \$59

TRADITIONAL CAESAR SALAD ★ V

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$61

COBB SALAD G

Romaine lettuce, bacon, chicken, eggs, tomatoes, cheddar cheese, blue cheese crumbles, ranch dressing \$65

GREENS & GRAINS SALAD V

Arugula, roasted butternut squash, toasted pepitas, pickled red onion, Door County cherry cheddar, Champagne vinaigrette \$65

SEASONAL SALAD

Please see this event's newsletter for further information or call our Premium Suites Coordinator at 920-965-3789 \$68

ENHANCE YOUR SALAD

*Add lemon-garlic shrimp,
blackened chicken & sliced steak trio \$67*

SIDES. PICKLES.

PICKLE BAR G V

Bread-&-butter pickles, spicy garlic pickles, pickled dilly beans, pickled asparagus \$32

MAPLE-BACON BAKED BEANS ★ G

\$37

CREAMY COLESLAW G V

\$40

GRILLED & ROASTED SEASONAL VEGETABLES G V

Grilled zucchini, summer squash, red peppers, red onions, portabella mushrooms, heirloom carrots, asparagus, Sriracha ranch \$42

POTATO SALAD G

Bacon, cheese curds, green onion \$44

HOMEMADE PASTA SALAD V

Cavatappi pasta, grape tomatoes, red onions, Kalamata olives, feta cheese, Greek dressing \$59



ALL SELECTIONS SERVE APPROXIMATELY 16 GUESTS, UNLESS OTHERWISE NOTED

DOGS. BRATS. SANDWICHES.

GRILLED FESTY BURGERS ★

Cheddar, lettuce, tomato, red onion, traditional buns \$87

JOHNSONVILLE BRATWURSTS ★

Bratwurst, sauerkraut, beer mustard, traditional rolls \$87

NATHAN'S HOT DOGS ★

16 beef franks, traditional rolls & condiments \$87

HOAGIE TRIO

ITALIAN: salami, capicola, pepperoni, lettuce, tomato, red onion, provolone, herb aioli

TURKEY: bacon, cheddar, lettuce, tomato, red onion, herb aioli

VEGGIE: grilled vegetables & mushrooms, sun-dried tomato aioli
\$122

TRADITIONAL ITALIAN BEEF SANDWICH

Garlic & herb sous vide sliced beef, spicy giardiniera, provolone cheese sauce, club rolls \$135

TOP YOUR DOGS

Add a side of chili ★ \$17

Add a side of cheese ★ \$17

HOT DOG OR SAUSAGE TOPPINGS BAR

Toppings offered include chopped bacon, crispy onions, shredded cheddar cheese, kosher pickles, corn relish, spicy giardiniera \$56

ULTIMATE BURGER ENHANCEMENT

Double-smoked slab bacon, bourbon bacon, sautéed mushrooms & onions, white cheddar beer sauce, pretzel buns \$56



ALL SELECTIONS SERVE APPROXIMATELY 16 GUESTS, UNLESS OTHERWISE NOTED



SLIDERS. WRAPS. TACOS.

PULLED PORK SLIDERS ★

BBQ pulled pork, pickles,
Hawaiian rolls \$97

WRAP DUO

ITALIAN: salami, capicola, pepperoni,
lettuce, tomato, red onion, provolone,
herb aioli

VEGGIE: grilled vegetables &
mushrooms, sun-dried tomato aioli
\$117

MEATBALL SLIDERS

Chicken Parmesan meatballs, marinara,
provolone, fresh hoagie rolls \$122

TENDERLOIN SLIDERS

Chilled beef tenderloin, roasted peppers,
pickled vegetables, horseradish cream,
potato rolls \$167

STREET TACOS

Pork carnitas, chicken tinga, shredded
cheddar cheese, salsa verde, jalapeños,
pico de gallo, elotes locos salad, flour
tortillas \$217

PIZZAS.

ALL PIZZA SELECTIONS SERVE
APPROXIMATELY 8 GUESTS

CLASSIC CHEESE ★ V

Zesty sauce, mozzarella, cheddar, Parmesan,
Asiago & Romano cheeses \$25

PEPPERONI ★

Zesty sauce, cheese & pepperoni \$25

SUPREME ★

Zesty sauce, cheese, sausage, pepperoni,
peppers, onions & black olives \$25

PASTAS.

PACK N' CHEESE ★ V

House cheese sauce, herb bread crumbs \$93

Add Buffalo chicken ★ \$16

Add pulled pork ★ \$16

SHRIMP ALFREDO

Sautéed shrimp, penne, creamy garlic
Parmesan sauce \$130

SHORT RIB BOLOGNESE

Beef short rib, ground beef, spicy tomato
sauce, cavatappi, mozzarella \$135



ALL SELECTIONS SERVE APPROXIMATELY 16 GUESTS, UNLESS OTHERWISE NOTED



MAINS. ENTRÉES.

ROTISSERIE CHICKEN

Rotisserie seasoned, mashed potatoes, green beans \$149

ROAST PORK LOIN

Herbed pork loin wrapped in bacon, brandied cherries, wild rice \$130

SMOKED TURKEY BREAST

Roasted vegetable hash, cranberry chutney, dinner rolls \$158

CARVED TENDERLOIN OF BEEF

Roasted heirloom carrots, grilled asparagus, roasted potatoes, horseradish cream, dinner rolls \$235

SMOKED SALMON

Egg, cornichons, crème fraîche, gourmet crackers \$140

Served cold

CARVED PRIME RIB

Roasted vegetables & potatoes, horseradish cream, dinner rolls \$230

CHICKEN SHAWARMA

Marinated grilled chicken skewers, wild rice, roasted tomatoes, feta cheese, herbed lemon cream, naan bread \$150

CARTS. STATIONS.

BBQ CART

Ribs, smoked brisket, beer-can chicken, maple-bacon baked beans, coleslaw, cornbread \$465

PRIME RIB & TURKEY CART

Roasted vegetables & potatoes, demi-glace, cranberry chutney, horseradish cream, dinner rolls \$500

CHOP HOUSE CART

Grilled tomahawk steaks, baked potatoes, caramelized onions, mushrooms, grilled asparagus, béarnaise, demi-glace, dinner rolls \$565

TENDERLOIN & TURKEY CART

Grilled & roasted vegetables, roasted fingerlings, demi-glace, cranberry chutney, horseradish cream, dinner rolls \$580



ALL SELECTIONS SERVE APPROXIMATELY 16 GUESTS, UNLESS OTHERWISE NOTED



SWEETS. TREATS.

COOKIE & BROWNIE COMBO N

Freshly baked cookies & brownies \$57

FRESHLY BAKED COOKIES ★ N

Freshly baked cookies in a Green Bay Packers commemorative cookie jar \$82

LAMBEAU FIELD BAKE SALE N

Layer bars, lemon bars, cookies, brownies, crispy treats \$87

SUITE TEMPTATION CART

Wow your guests by ending on a high note! Complete your luxury experience with our Chef's selection of signature desserts, candies, fresh fruits & cordials.
Prices vary by selection

CHURROS N

Served with chocolate sauce \$77
Delivered during the 2nd quarter

SKILLET COOKIE

Jumbo chocolate chip cookie, caramel & chocolate syrup \$75

CAKES. PIES.

CAKE POPS N

Carrot cake, chocolate cake & red velvet cake \$77

PEANUT BUTTER CUP PIE N

Dark chocolate & peanut butter mousse with peanut butter cup pieces \$82

SPECIAL OCCASION CAKE

Prices vary. Contact our Suite Admin for details & pricing



ALL SELECTIONS SERVE APPROXIMATELY 16 GUESTS, UNLESS OTHERWISE NOTED



MEAL BUNDLES.

LOCAL WISCONSIN

\$630

Classic Popcorn
Candy Shop
Kettle Chips & Onion Dip
Beer Cheese Dip & Pretzel Twists
Swedish Meatballs
Pack N' Cheese
Cranberry Pecan
Mixed Greens Salad
Maple-Bacon Baked Beans
Johnsonville Bratwursts
Chicken Wings
Lambeau Field Bake Sale

SOUTH OF THE END ZONE

\$710

Classic Popcorn
Party Snack Mix
Mixed Nuts
Salsa Trio
Nacho Bar
Fresh Fruit
Shrimp Cocktail
Traditional Caesar Salad
Game Day Chili
Cookie & Brownie Combo

ACME CONCESSIONS

\$745

Classic Popcorn
Candy Shop
Mixed Nuts
Souvenir Snack Bucket
Beer Cheese Dip & Pretzel Twists
Salsa Trio
Sargento Fried Cheese Curds
Creamy Coleslaw
Chicken Wings
Grilled Festy Burgers
Nathan's Hot Dogs
Johnsonville Bratwursts
Pulled Pork Sliders
Lambeau Field Bake Sale

TAILGATE BBQ

\$835

Classic Popcorn
Party Snack Mix
Kettle Chips & Onion Dip
Souvenir Snack Bucket
Fresh Cheese Curds &
Old Wisconsin Beef Sticks
Spinach Artichoke Dip
Creamy Coleslaw
Pack N' Cheese
Maple-Bacon Baked Beans
Johnsonville Bratwursts
BBQ Pork Sliders
Lambeau Field Bake Sale

1919

\$895

1919 Burger
Beer Cheese & Pretzel Twists
1919 Turkey Club
1919 Cobb Salad
Souvenir Snack Bucket
Creamy Coleslaw
1919 BBQ Ribs
Beer Cheese Mac
Grandma's Baked Beans
Artisan Cheese & Charcuterie
Cookie & Brownie Combo

CHAMPIONS

\$1185

Kettle Chips & Onion Dip
Mixed Nuts
Souvenir Snack Bucket
Artisan Cheese & Charcuterie
Fresh Fruit
Farmers Market Crudités
Smoked Salmon
Johnsonville Bratwursts
Chicken Wings
Chef's Seasonal Salad
Carved Tenderloin of Beef
Smoked Turkey Breast
Cake Pops

ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS, UNLESS OTHERWISE NOTED.



BEVERAGE BUNDLES.

PREPARED COCKTAILS

\$75

Choose a carafe of Mimosas, Sangria or Old Fashioneds

COCKTAIL KITS

\$155

Choice of: Bloody Mary Kit, Old Fashioned Kit or Moscow Mule Kit

64 OZ. COMMEMORATIVE GROWLER

DOMESTIC \$50

Choice of: Coors Light or Miller Lite

PREMIUM \$55

Choice of: New Glarus Spotted Cow, Leinenkugel's Honey Weiss or Leinenkugel's Seasonal

COCKTAIL SERVICE CART

Prices vary by selection

Wow your guests with high-end, made-to-order cocktails prepared by our skilled bartenders in your Suite. Please contact the Premium Suite Coordinator for more information.





VINO. BLANCO.

CHAMPAGNE & SPARKLING

KORBEL BRUT, CALIFORNIA
Light-tasting with a crisp, balanced medium-dry finish \$41

LA MARCA PROSECCO, ITALY
Fresh and clean with ripe citrus, green apple and some toast \$50

MOËT & CHANDON IMPÉRIAL, FRANCE
Exhibits a delicious generosity of white fruits, with a seductive palate and elegant maturity \$100

ROSÉ

ROSEHAVEN, CENTRAL VALLEY, CALIFORNIA
The aromatic bouquet suggests white peaches, litchi, apricot and fresh flowers \$35

M. CHAPOUTIER 'BELLERUCHE,' CÔTES-DU-RHÔNE
Aromas of red fruit and citrus complemented by notes of exotic fruits \$40

WHITE ZINFANDEL

BERINGER, CALIFORNIA
Fresh red berry, citrus and melon aromas and flavors with subtle hints of nutmeg and clove \$30

RIESLING

CHATEAU STE. MICHELLE, COLUMBIA VALLEY
Crisp apple aromas and flavors with subtle mineral notes \$33

WOLLERSHEIM, WISCONSIN
A fragrant white with floral aromas of jasmine with a well-balanced palate of ripe peaches and apricots \$37

CEDAR CREEK WINERY, WISCONSIN
Flavor of ripe grapes and has a hint of natural residual sweetness \$40

MOSCATO

BAREFOOT, CALIFORNIA
Hints of citrus skip across flavors of juicy peaches and ripe apricots \$28

NINE VINES, SOUTH AUSTRALIA
Freshly cut grass, peas and some mango notes on the nose are followed by luscious, tropical fruit flavors in the mouth \$35

WHITE BLEND

ORIN SWIFT "MANNEQUIN," CALIFORNIA
Rich aromatics of Meyer lemon, honeydew, butterscotch and honeysuckle, with accents of jasmine, white pepper and fennel pollen \$100

A close-up photograph of a white wine bottle being poured into a clear glass. The wine is a pale yellow color and is captured mid-pour, creating a dynamic splash and bubbles within the glass. The background is a soft, out-of-focus grey.

VINO. BLANCO.

PINOT GRIGIO

ECCO DOMANI, ITALY

Light-bodied, with a pleasantly soft palate and a long finish \$35

TERLATO VINEYARDS, FRIULI-COLLI, ITALY

Ripe peach, apricot and pear, with a mouth-filling texture and crisp mineral finish \$50

SAUVIGNON BLANC

TOM GORE, CALIFORNIA

Bright citrus, lime and tangerine aromas that carry through the palate \$41

WHITEHAVEN, NEW ZEALAND

Intense notes of grapefruit, white peach and lemongrass in this crisp, refreshing Sauvignon Blanc. Superbly structured and balanced, with fresh-snipped greens and warm pear nectar characteristics blend effortlessly with notes of tropical fruit \$48

KIM CRAWFORD, NEW ZEALAND

An exuberant wine brimming with flavors of pineapple and stone fruit with a hint of herbaceousness \$51

TWOMEY CELLARS, CALIFORNIA

Bringing the best elements of these vineyards produces a wine that is layered and complex \$80

CHARDONNAY

PROVERB, CALIFORNIA

Layers of baked apple and pineapple with whispers of vanilla and caramel \$30

CHATEAU ST. JEAN, CALIFORNIA

Flavors of apple and pear as well as tropical notes of pineapple topped with lemon and lime zest \$35

CLOS DU BOIS, CALIFORNIA

This bright and juicy Chardonnay beckons with aromas of apple blossom, ripe pear, peach and sweet lemon drop \$37

MEIOMI, CALIFORNIA

Crème brûlée, butterscotch, baked apple, shortbread, roasted marshmallow and spices \$48

DUCKHORN, CALIFORNIA

Inviting aromas of pear, lemongrass, ripe peach, jasmine and graham cracker rise from the glass, revealing this wine's layered complexity \$66

CAKEBREAD CELLARS, NAPA VALLEY, CALIFORNIA

Fresh, lightly buttery, ripe golden apple, pear and citrus aromas, complemented by seductive vanilla and cinnamon scents \$100



VINO. ROSSO.

PINOT NOIR

MARK WEST, CALIFORNIA

Layers of fruit characteristics including fresh cherry, rich strawberry and raspberry notes \$37

ERATH, OREGON

This lustrous beauty showcases aromas of raspberry pie with pleasing hints of mint, citrus and a provocative suggestion of smoke \$52

MACMURRAY ESTATE, CALIFORNIA

Delicate notes of black cherry, raspberry and pomegranate \$59

LA CREMA, SONOMA COUNTY, CALIFORNIA

Ripe and elegant flavors centering on red cherry and spice with a touch of earthiness and dark chocolate \$66

RED BLEND

19 CRIMES, AUSTRALIA

Bright hues of dark berry fruits accompanied by a strong vanilla aroma \$35

ORIN SWIFT "ABSTRACT," CALIFORNIA

Immediate popping aromatics of juicy red and dark fruits—raspberries, cranberries, dark plums and pluots—and a hint of deep earthiness are present in the glass \$210

SHIRAZ/SYRAH

RAVENSWOOD "VINTNERS BLEND,"

CALIFORNIA

Flavors of black fruit, smokiness and a hint of mint \$35

STRINGER CELLARS, MENDOCINO COUNTY, CALIFORNIA

The nose is slightly smoky and savory with hints of herbs and dried fruit, while the pallet is a bit briny and full of the flavors of raspberry kirsch and ripe fruit tart. \$87

ZINFANDEL

RAVENSWOOD, CALIFORNIA

Intricate layers of black cherry, plum, currant and wild berry flavors with a hint of spice \$37

MERLOT

PROVERB, CALIFORNIA

Enticing plum and dark cherry woven with touches of vanilla and spice \$28

BV COASTAL ESTATES, CALIFORNIA

Lovely red fruit aromas, complemented by peppery oak notes \$30

WOODBIDGE BY ROBERT MONDAVI, CALIFORNIA

Velvety smooth layers of black cherry, blackberry and chocolate character, with just a hint of oak \$80

A close-up, high-speed photograph of red wine being poured from a bottle into a glass. The wine is captured mid-pour, creating a smooth, curved stream that falls into the glass, which is partially filled. The background is dark and out of focus.

VINO. ROSSO.

CABERNET SAUVIGNON

PROVERB, CALIFORNIA

Rich blackberries meld with hints of mocha, vanilla and oak \$28

STERLING VINTNER'S COLLECTION, CALIFORNIA

Blackberry fruit and ripe cherries leap from the glass, supported by toasty vanilla and cocoa \$40

STORYPOINT, CALIFORNIA

Layers of delicious flavor from each region integrate with notes of nutmeg and vanilla \$42

LOUIS M. MARTINI, SONOMA COUNTY, CALIFORNIA

Complex, juicy flavors of black plum jam and freshly picked blueberry, framed by notes of mocha and toast \$80

CHARLES WOODSON, NAPA VALLEY, CALIFORNIA

Dense, concentrated dark plum, currant and bay leaf flavors up the core of this full-bodied Cabernet \$105

ORIN SWIFT "MERCURY HEAD," NAPA VALLEY, CALIFORNIA

Rich and vibrant upon entry, flavors of dark plums, figs and black fruit transform into sweet vanilla and dark chocolate framed by velvety and plush tannins, finishing with a great length and touch of acidity \$350



AVAILABLE IN A 1 L BOTTLE, UNLESS OTHERWISE NOTED



SPIRITS.

VODKA

ABSOLUT \$62
TITO'S HANDMADE \$66
KETEL ONE \$72
GREY GOOSE \$98

GIN

BOMBAY SAPPHIRE \$61
TANQUERAY \$65

TEQUILA

CAMARENA REPOSADO \$65
PATRÓN SILVER (750 mL bottle) \$105

RUM

BACARDÍ SUPERIOR \$41
MALIBU COCONUT \$43
CAPTAIN MORGAN ORIGINAL SPICED \$56

AMERICAN WHISKEY

SEAGRAM'S 7 CROWN \$43
SOUTHERN COMFORT ORIGINAL \$48
JACK DANIEL'S TENNESSEE WHISKEY \$75

BOURBON WHISKEY

JIM BEAM \$55
MAKER'S MARK \$81
WOODFORD RESERVE \$100

SCOTCH WHISKY

DEWAR'S WHITE LABEL \$60
JOHNNIE WALKER RED LABEL \$65
JOHNNIE WALKER BLACK LABEL \$115
THE MACALLAN 12 YR (750 mL bottle) \$135
JOHNNIE WALKER BLUE LABEL (750 mL bottle) \$500

IRISH WHISKEY

JAMESON \$77
REDBREAST 15 YR \$120

CANADIAN WHISKY

CANADIAN CLUB \$41
CROWN ROYAL \$80
CROWN ROYAL RYE \$85
CROWN ROYAL XO (750 mL bottle) \$105

BRANDY

E&J VSOP \$40
KORBEL \$50

LIQUEUR

KAHLÚA \$60
BAILEYS IRISH CREAM \$60
RUMCHATA \$65

AVAILABLE IN A 6-PACK, UNLESS OTHERWISE NOTED

BREWS.

AMERICAN PREMIUM

BUD LIGHT \$30
BUDWEISER \$30
COORS LIGHT \$30
MICHELOB ULTRA \$30
MILLER GENUINE DRAFT \$30
MILLER HIGH LIFE \$30
MILLER LITE \$30
MILLER 64 \$30
SHARP'S NA \$30

CRAFT

BLUE MOON BELGIAN WHITE \$34
CORONA LIGHT \$34
HEINEKEN \$34
LEINENKUGEL'S HONEY WEISS \$34
LEINENKUGEL'S SEASONAL \$34
PERONI (4-pack) \$34
SAMUEL ADAMS BOSTON LAGER \$34
STELLA ARTOIS \$34
SOL \$34

PREMIUM CRAFT

BADGER STATE BUNYAN BROWN ALE (4-pack) \$36
CENTRAL WATERS HONEY BLONDE (4-pack) \$36
HINTERLAND IPA (4-pack) \$36
NEW GLARUS SPOTTED COW \$36
O'SO INFECTIOUS GROOVE SOUR ALE \$36

CIDER

REDD'S APPLE ALE \$34

MALT

HENRY'S HARD SPARKLING WATER PASSION FRUIT (4-pack) \$33
HENRY'S HARD SPARKLING WATER LEMON LIME (4-pack) \$33
CAPE LINE SPARKLING COCKTAIL VARIETY PACK \$33



SODAS. WATERS.

COCA-COLA \$18
DIET COKE \$18
COKE ZERO SUGAR \$18
SPRITE \$18
SPRITE ZERO \$18
GINGER ALE \$18
MELLO YELLO \$18
BARO'S ROOT BEER \$18
SQUIRT \$18
ICED TEA \$18
LEMONADE \$18
LA CROIX LIME \$18
LA CROIX PAMPLEMOUSSE \$18
NICOLET WATER \$19



AVAILABLE IN A 6-PACK, UNLESS OTHERWISE NOTED



ADD-INS. MIXERS. JUICES.

TABASCO SAUCE \$8.50

WORCESTERSHIRE SAUCE \$8.50

SWEET VERMOUTH \$11.50

DRY VERMOUTH \$11.50

SOUR MIX \$13

MARGARITA MIX \$13

OLD FASHIONED MIX \$13

LIME JUICE \$13

ORANGE JUICE \$14

CRANBERRY JUICE \$14

TOMATO JUICE \$14

BLOODY MARY MIX \$14

TONIC WATER \$17.50

CLUB SODA \$17.50

AROMATIC BITTERS \$23

HOT BEVERAGES.

COFFEE SERVICE

Brew in your suite when you are ready. A variety of premium coffee, decaffeinated coffee & teas \$55

HOT CHOCOLATE

Milk chocolate & dark chocolate K-Cups, whipped cream, mini marshmallows \$55

GARNISHES.

LEMONS \$7

LIMES \$7

ORANGES \$7

CELERY SALT \$9

MARASCHINO CHERRIES \$10

STUFFED OLIVES \$10

COCKTAIL MUSHROOMS \$10

COCKTAIL ONIONS \$10

PICKLES \$14

ENERGY.

MONSTER \$40

MONSTER ZERO ULTRA \$40



POLICIES. PROCEDURES.

ORDERING OPTIONS PRIOR TO THE EVENT

There are three options for placing an order when ordering six (6) business days prior to the event:

1. Online website ordering:
 - a. Go to suites.delawarenorth.com
 - b. Select Lambeau Field as your venue
 - c. Enter your user name and password
 - d. Proceed with the online process to place your order
2. Email the Suite Coordinator at: GBSuites@DelawareNorth.com
3. Call the Suite Coordinator [920.965.3789](tel:920.965.3789)

We strongly encourage all Suite Administrators to order via GuestReserve. This ensures accuracy and is quick and convenient. Every Suite is assigned a unique user name and password for their online ordering. If you have trouble accessing your account, please contact your Suite Coordinator at [920.965.3789](tel:920.965.3789).

ORDERING FOOD DURING THE EVENT

Most of the items on the Suite Menu are available after the ordering deadline, including during the event. These orders will be accepted through the end of the game. A credit card must be on file with the Delaware North Suites Office or must be provided to the Suite Attendant for payment of all Game Day Menu orders. We strongly encourage you to order at least six (6) business days in advance. Not only will you pay pre-event prices but you will also have a larger selection of choices. Game Day ordering is provided as a convenience to our guests; however, it is meant to supplement the pre-event order menu, not replace it. Game Day orders may be placed with the Suite Pantry Supervisor via phone or with the Suite Attendant overseeing your Suite the day of your event. Please allow approximately 45 minutes for all Game Day orders.

CANCELLATIONS

Should you need to cancel a food or beverage order, please contact our Suite Coordinator at [920.965.3789](tel:920.965.3789), at least 48 hours prior to your event. Full price will be charged to the bill for all cancellations within 48 hours of the event date.

METHOD OF PAYMENT

OPTION 1: CREDIT CARD ON FILE

All Suite holders will set up an account with the Delaware North Sportservice Suite Office with a major credit card. Your business' contact person will be referred to as a Suite Administrator. The Delaware North Sportservice Suite Office will keep this information on file for its authorized use. All food and beverage orders will be charged to this account unless otherwise specified. The Suite Administrator is responsible for any orders placed for their Suite. Unless otherwise instructed, at the end of an event, the Suite host will be presented with an itemized bill detailing all food and beverage purchases charged to the account for that event. A Suite guest may also use their personal credit card for payment of food and beverage orders. At the end of an event, the Suite Attendant will present an itemized bill to the owner of the credit card. The methods of payment accepted are MasterCard, Visa, American Express and Discover.

OPTION 2: ESCROW ACCOUNT

An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, a check is sent to Delaware North Sportservice Suite Office to be deposited in the escrow account. You will receive copies of the Customer Summary from each game itemizing all charges. An escrow can be initiated with a minimum balance of \$2,000; however, we recommend \$5,000 for the initial payment. When the escrow drops below \$1,000, you will be asked to replenish your account. If the escrow balance reaches \$0, you will be asked to provide a credit card for all charges until the escrow account is funded.



POLICIES. PROCEDURES.

ADMINISTRATIVE CHARGE

All food and beverage items are subject to a taxable 20 percent administrative charge, which is used to cover the cost of providing service including, but not limited to, disposable paper products, utensils and other house expenses. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this charge is distributed to employees. Any gratuity you wish to provide based on the quality of service received is at the sole discretion of the Suite holder and/or their guests.

PERSONALIZED SERVICES

During events, Suite Attendants will take additional food and beverage orders. Should you desire a private Suite Attendant or bartender services, we will be happy to provide you with the necessary staff. When ordering a private Suite Attendant or bartender, 72-hour notification is required. The cost for a private Suite Attendant or bartender is \$150.00 per event.

ALCOHOLIC BEVERAGES

To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Wisconsin and Lambeau Field, no alcoholic beverages may be brought in or removed from your Suite, at any time. It is the responsibility of the Suite holder to ensure that no minors or intoxicated 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 intoxicated.

PAR STOCKING SYSTEM

For your convenience, Delaware North Sportservice offers a par stock system in your Suite. This system benefits your Suite in the following ways:

- Ensures beverages in your Suite without the hassle of ordering these items for every event
- Allows beverages to be locked/unlocked at your discretion
- Provides automatic replenishment

The Suite Administrator establishes a par stock and submits it to the Suite Office. Delaware North Sportservice places your par stock in your Suite, making it available for every event. When placing your food order, the Suite Administrator indicates whether they would like the beverages locked/unlocked. This is done either on the website, order form, or over the phone.

If guests will be attending the game but no food order is being placed, please contact the Suite Office to indicate if the beverages should be open. Delaware North Sportservice will NOT open the par stock without permission from an authorized user. After each event, the Suite Attendant will assess consumption and will replenish the beverages according to the par stock information.

The following guidelines will be used when restocking a beverage par:

- *Liquor or other spirits: bottles have one-half remaining, unless other specifications have been made with the Suites Office staff*
- *Wine: bottles are less than half full or after white wine is opened*
- *Mixers or Juice: bottles are less than half full or expiration date is approaching*
- *Beer, Soda or Water: packs have three or less cans/bottles per 6-pack. All replenished beverages will be charged the following day on a separate bill.*
- *Unfortunately, predetermined packaging of certain items (i.e. 6-packs) cannot be sold on a per-can or bottle basis.*

Par stocks conclude at the end of the regular season and do not carry over into the postseason. Beverages will not be credited to your account. Special brand requests of liquor, beer, wine or mixers must be ordered six (6) business days in advance to ensure delivery. Some restrictions or added charges may apply.



POLICIES. PROCEDURES.

EQUIPMENT AND DISPOSABLES

All Suites are provided with the necessary service equipment. Replacement fees will be assessed for missing or damaged items. Disposables will be provided at no additional cost.

CATERING

Group and corporate catering opportunities are also available in our special-function facilities. Lambeau Field is a unique location for holiday parties, employee gatherings and award dinners. Please contact the Catering Operations Manager at [920.965.3777](tel:920.965.3777), for more information.

EXCLUSIVITY

Delaware North Sportservice is the exclusive caterer for Lambeau Field. It is not permissible for Suite holders or their guests to bring food and/or beverages into the Suites. If you have specific dietary restrictions or needs, please let us know. We will provide for any special requests that are made in a timely manner. Any food or beverage product brought into the Suites without proper authorization, through the Delaware North Sportservice Suite Office, will be confiscated and/or charged to the Suite holder at a normal retail price for such items.

Prices do not include sales tax. An administrative charge of 19 percent on your food and beverage order will be added to your invoice and will be retained by Delaware North Sportservice to help provide more competitive wages. If you feel your Suite attendant has provided a service that is of the highest quality, and you would like to reward your server, additional gratuity may be added. Please feel free to speak to a manager for further clarification. If at any time you require an item not offered on the Suite menu, please feel free to contact the Suite Coordinator.

We will do everything possible to accommodate your special requests. Delaware North Sportservice would like to thank all of our Suite holders. Your enjoyment during events at Lambeau Field is our success.

MAINTENANCE REQUESTS

The Green Bay Packers staff will provide the necessary personnel to address any maintenance issues in your Suite. During games, please contact the concierge staff on duty or let your Suite Attendant or Suites Supervisor know. During regular business hours, please contact Lambeau Field Stadium Services at [920.569.7500](tel:920.569.7500). The Packers will make every effort to complete repairs in a timely fashion.

SMOKING POLICY

Lambeau Field is now a smoke-free facility as required by Wisconsin state law. This includes the Lambeau Field Atrium, 1919 Kitchen & Tap, stairwells, stadium bowl and concourses. There are no designated smoking areas inside Lambeau Field, nor is exit and re-entry permitted for smoking. This policy also applies to smokeless and electronic cigarettes; they are not permitted. Guests who fail to comply with this policy may be ejected or subject to a fine.

APPROPRIATE FAN BEHAVIOR

For the comfort, safety and enjoyment of all our guests, the Green Bay Packers request that all Suite guests maintain appropriate behavior at all times. The Suite holder will be responsible for the conduct of their guests.

SUITE SIGNAGE/BANNERS

Attaching or displaying signs, notices or advertisements on the interior or exterior of the Suite, other than those approved in advance by the Green Bay Packers and Lambeau Field, is not allowed. Structural changes to the Suite of any kind are not permitted.



POLICIES. PROCEDURES.

AMENDMENTS

The Green Bay Packers and Delaware North Sportservice reserve the right to amend Lambeau Field Suite Rules and Regulations at any time if deemed necessary. All amendments will be communicated to the Suites Administrator via email or mail.

HOURS OF OPERATION

Lambeau Field gates open two hours prior to game time. Suites remain open until one hour after the conclusion of the game.

SUITE TELEPHONES

Each Suite has its own private telephone. The Suite phone can be used to contact staff for food and beverage service by pressing the Food & Beverage button; the Concierge can be contacted by pressing the Concierge button.

LOST AND FOUND

We strongly recommend that personal property not be stored in your Suite overnight. The Green Bay Packers and Delaware North Sportservice are not responsible for the loss, damage or theft of any personal property in your Suite. The Green Bay Packers staff will inspect the Suite after each game for damage and items that have been left by guests. If an item is found in a Suite, a Suite Services staff member will contact your Suite Administrator the following business day.

HOUSEKEEPING AND MAINTENANCE

Complete housekeeping service will be provided after each game. Cleaning, sweeping, vacuuming, trash removal, dusting, glass and window cleaning will be performed. The housekeeping staff will also remove trash during games and is available to attend to any spills, etc.