



SUITE MENU

2021

*Orioles*TM



WELCOME.

Welcome to the 2021 season at Oriole Park at Camden Yards.

Delaware North Sportservice, the exclusive retail, food & beverage provider for Oriole Park at Camden Yards, is proud to welcome you to another exciting season of Baltimore Orioles baseball!

Our award-winning culinary team is committed to providing our guests with the finest regional cuisine, using the freshest ingredients, paired with attentive, detail-oriented service.

We look forward to providing you with an enjoyable and memorable catering experience.



ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS, UNLESS OTHERWISE NOTED



BEVERAGE BUNDLES.

THE LEAD OFF

\$140

(2) 6-packs of the following:

- Aquafina
- Pepsi
- Diet Pepsi

(1) 6-pack of the following:

- Sierra Mist
- Ginger Ale

FUNDAMENTALS

\$195

(1) 6-pack of the following:

- Aquafina
- Pepsi
- Diet Pepsi
- Bud Light
- Miller Lite

(1) bottle of the following:

- Proverb Chardonnay
- Proverb Cabernet Sauvignon

BEER 101

\$285

(2) 6-packs of the following:

- Aquafina
- Michelob Ultra
- Budweiser

(1) 6-pack of the following:

- Bud Light
- Coors Light
- Miller Lite

BREWHOUSE SAMPLER

\$390

(2) 6-packs of the following:

- Aquafina

(1) 6-pack of the following:

- Stella Artois
- Guinness Blonde
- Sierra Nevada - Hazy Little Thing
- Corona Extra
- Angry Orchard Hard Cider
- Vizzy Pineapple Mango Seltzer
- Leinenkugel's Summer Shandy

SWING FOR THE FENCES

\$410

(2) 6-pack of the following:

- Aquafina
- Pepsi
- Diet Pepsi
- Sierra Mist

(1) 6-pack of the following:

- Michelob Ultra
- Coors Light
- Heineken
- Corona Extra
- Heavy Seas Loose Cannon IPA

(1) bottle of the following:

- Proverb Chardonnay
- Proverb Cabernet Sauvignon

BUILD YOUR O'S ORANGE CRUSH

\$120

(1) bottle of the following:

- ABSOLUT Mandrin
- Triple Sec
- Orange Juice
- Sierra Mist
- (6) Souvenir O's Mason Jars

BUILD YOUR O'S MARGARITA

\$120

(1) bottle of the following:

- Camarena Silver Tequila
- Premium Margarita Mix
- (6) Souvenir O's Mason Jars

BUILD YOUR O'S COSMO

\$120

(1) bottle of the following:

- ABSOLUT Mandrin
- Triple Sec
- Premium Cranberry- Lime Mix
- (6) Souvenir O's Mason Jars





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MEAL BUNDLES.

PICNIC AT THE PARK

\$462

Souvenir Snack Bucket
Seasonal Fruit
Fried Chicken
Hot Dogs
Mac 'N Cheese
Caesar Salad
Old Bay Slaw
Cookies & Brownies

HIT & RUN

\$540

Souvenir Snack Bucket
Pretzel Sticks & Nacho Cheese
Salsa Trio
Caesar Salad
Chicken Tenders
BBQ Pork Sandwiches
Italian Sausage
Hot Dogs Chocolate Chip
Cookies

TASTE OF BALTIMORE

\$620

Souvenir Snack Bucket
Crab Dip and Chips
Old Bay Slaw
Boogs Pit Beef
Chesapeake Sausage
MD Mini Crab Cakes
Bourbon Baked Beans
Mac 'N Cheese
Chocolate Chip Cookies



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POPCORN. NUTS.

GOURMET NUTS ★ G N V

Hampton Farms Peanuts \$35

CLASSIC POPCORN ★ G V

Endless supply of butter-flavored popcorn in a Souvenir bucket \$30

FISHER'S CARAMEL POPCORN ★ G V

\$60

SOUVENIR SNACK BUCKET ★ N V

Popcorn, sourdough pretzels, Cracker Jack \$55

SNACKS. DIPS.

CHIPS & DIP ★ G V

Kettle chips with French onion dip \$38

SALSA TRIO ★ G V

Pico de gallo, salsa verde, salsa roja, corn tortilla chips \$45

Upgrade Your Trio

Add guacamole \$15

Add queso blanco \$15

OLD BAY CRAB DIP ★

Soft pretzel sticks \$80

FARMERS MARKET CRUDITÉS ★ V

Haricots verts, teardrop tomatoes, cucumber sticks, heirloom carrots, celery sticks, broccoli & cauliflower florets, buttermilk ranch, roasted pepper hummus \$65

FRESH FRUIT ★ G V

Including pineapple, strawberries, cantaloupe, blueberries \$70

ARTISAN CHEESE ★ V

Regional cheeses, fresh & dried fruits, gourmet crackers \$85



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SMALL BITES.

SOFT PRETZELS & NACHO CHEESE ★

\$55

MD CRAB CAKES ★

16 mini crab cakes, cocktail sauce \$205

CHICKEN TENDERS ★

Served with honey mustard & BBQ sauce \$95

CHICKEN WINGS ★

Traditional Buffalo, BBQ or Honey Old Bay wings, celery, blue cheese dressing \$95

TRADITIONAL CAESAR SALAD ★

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$44

★ AVAILABLE GAME DAY **G** GLUTEN-FREE **N** CONTAINS NUTS **V** VEGETARIAN



ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS, UNLESS OTHERWISE NOTED



DOGS. SANDWICHES.

ALL BEEF HOT DOGS ★ G

Traditional rolls & condiments \$75

GRILLED BEEF BURGERS ★

Sliced cheeses, caramelized onions, traditional rolls & condiments \$120

PULLED PORK SANDWICHES ★

Smoked pork shoulder, BBQ sauce, traditional rolls \$80

CHESAPEAKE SAUSAGE ★ G

Sautéed onions & peppers, traditional condiments, rolls \$95

ITALIAN SAUSAGE ★

Sautéed onions & peppers, traditional condiments, rolls \$95

BOOG'S TURKEY ★

Tobacco onions, Golden BBQ, traditional rolls \$100

BOOG'S PIT BEEF ★ G

Horseradish cream sauce, traditional rolls \$120

SIDES.

THREE CHEESE MAC ★

Cheddar, Jack & Parmesan \$40

BOURBON BAKED BEANS ★

Bacon, onion, brown sugar \$25

OLD BAY SLAW ★

\$30



ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS, UNLESS OTHERWISE NOTED



PIZZAS.

CLASSIC CHEESE ★

\$45

PEPPERONI ★

\$50

KIDS.

KIDS HOT DOG ★

Fruit juice, Utz chips,
O's lunch bag, souvenir toy \$18
Individual serving

KIDS TENDERS ★

Fruit juice, Utz chips,
O's lunch bag, souvenir toy \$18
Individual serving

MAINS.

THREE CHEESE CAVATAPPI ★

Cheddar, Jack & Parmesan \$75

Optional Add-Ons:

Add chicken \$20

Add pulled pork \$25

BUTTERMILK-FRIED CHICKEN

Old Bay slaw \$80

MD ENTRÉE CRAB CAKES ★

12 crab cakes, cocktail sauce \$310

COFFEE-SEARED BEEF TENDERLOIN ^G

Roasted fingerling potatoes, red wine demi-glace
\$250

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

★ AVAILABLE GAME DAY

^G GLUTEN-FREE

^N CONTAINS NUTS

^V VEGETARIAN



ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS, UNLESS OTHERWISE NOTED



SWEETS. TREATS.

CHURRO DONUTS ★ V

Caramel sauce \$45

COOKIE & BROWNIE COMBO ★

Freshly baked cookies & brownies \$55

FRESHLY BAKED COOKIES ★

Chocolate chip cookies \$50

PREMIUM ICE CREAM BARS ★ G

Vanilla Häagen-Dazs bars \$65

★ AVAILABLE GAME DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN

VINO. BLANCO.

CHAMPAGNE & SPARKLING

COEUR CLÉMENTINE "LA PETILLANTE" ROSÉ,

PROVENCE, FRANCE

Aromas of summer berries and citrus are complemented by a sweet floral nuance. The palate is lively and refreshing with delicate fruit flavors and balanced acidity. \$65

CAPOSALDO, PROSECCO DOC, ITALY

Bright with persistent bubbles, the wine has a fruity aroma of citrus, green apple and acacia blossoms. On the palate, the elegant, brut-style wine has a pleasant acidity and freshness and a soft, round mouthfeel. \$64

RIESLING

CHATEAU STE. MICHELLE, COLUMBIA VALLEY

Crisp apple aromas and flavors with subtle mineral notes \$42

PINOT GRIGIO

ECCO DOMANI, ITALY

Light-bodied, with a pleasantly soft palate and a long finish \$45

SAUVIGNON BLANC

KIM CRAWFORD, NEW ZEALAND

An exuberant wine brimming with flavors of pineapple and stone fruit with a hint of herbaceousness \$60

CHARDONNAY

BERINGER, CALIFORNIA

Crisp apple, ripe citrus with a hint of cinnamon \$32

PROVERB, CALIFORNIA

Layers of baked apple and pineapple with whispers of vanilla and caramel \$33

WILLIAM HILL ESTATE WINERY,

NORTH COAST, CALIFORNIA

A well-balanced Chardonnay offering aromas and flavors of ripe tree fruit, underscored by hints of brown spice, citrus and tropical fruit. This wine has a rich palate and silky mouthfeel, with moderate sweetness and a long, lingering finish. \$54



A close-up photograph of a dark green wine bottle being poured into a clear glass. The red wine is captured mid-pour, creating a dynamic, flowing shape. The background is dark and out of focus.

VINO. ROSSO.

PINOT NOIR

CLOUDFALL, MONTEREY COUNTY, CALIFORNIA
Layers of fruit characteristics including fresh cherry, rich strawberry and raspberry notes \$50

MERLOT

BERINGER, CALIFORNIA
Sweet and toasty notes of oak, cocoa and licorice \$32

DECOY BY DUCKHORN,
SONOMA COUNTY, CALIFORNIA
Layers of black cherry, blueberry and plum underscored by dark chocolate, cedar and mineral notes \$80

CABERNET SAUVIGNON

PROVERB, CALIFORNIA
Rich blackberry notes with a hint of blended mocha, vanilla and oak \$33

PENFOLDS "MAX'S,"
SOUTH AUSTRALIA, AUSTRALIA
On the palate, ripe raspberry, bramble black currant and blood plum flesh out the fruit spectrum. Oak derived cassia bark and dark licorice notes temper the gorgeous fruits. \$80

RED BLEND

19 CRIMES, AUSTRALIA
Bright hues of dark berry fruits accompanied by a strong vanilla aroma \$40



AVAILABLE IN A 750 ML BOTTLE, UNLESS OTHERWISE NOTED



SPIRITS.

VODKA

NEW AMSTERDAM \$78

ABSOLUT \$90

ABSOLUT MANDRIN \$90

TITO'S HANDMADE \$90

KETEL ONE \$100

GREY GOOSE \$110

GIN

TANQUERAY \$90

TEQUILA

CAMERENA SILVER \$90

PATRÓN SILVER \$125

RUM

BACARDÍ SUPERIOR \$60

CAPTAIN MORGAN ORIGINAL SPICED \$70

AMERICAN WHISKEY

JACK DANIEL'S TENNESSEE WHISKEY \$90

SAGAMORE RYE \$115

MAKER'S MARK \$95

BULLEIT BOURBON \$100

SCOTCH WHISKY

JOHNNIE WALKER BLACK LABEL \$140

IRISH WHISKEY

JAMESON \$95

CANADIAN WHISKY

FIREBALL CINNAMON \$70

CROWN ROYAL \$95

LIQUEUR

DEKUYPER TRIPLE SEC \$25

KAHLÚA \$65

BAILEYS IRISH CREAM \$95

AVAILABLE IN A 6-PACK, UNLESS OTHERWISE NOTED



BREWS.

AMERICAN PREMIUM

- BUD LIGHT \$35
- BUDWEISER \$35
- COORS LIGHT \$35
- MICHELOB ULTRA \$35
- MILLER LITE \$35
- O'DOUL'S NA \$35

IMPORT/CRAFT

- BLUE MOON BELGIAN WHITE \$40
- CORONA EXTRA \$40
- HEINEKEN \$40
- LEINENKUGEL'S SUMMER SHANDY \$40
- STELLA ARTOIS \$40
- GUINNESS BLONDE \$40
- SIERRA NEVADA HAZY LITTLE THING \$40
- HEAVY SEAS LOOSE CANNON IPA \$40

SELTZER/CIDER

- WHITE CLAW SPIKED SELTZER
- BLACK CHERRY \$40
- VIZZY SELTZER MANGO-PINEAPPLE \$40
- ANGRY ORCHARD HARD CIDER \$40

WATER. SOFT DRINKS.

- AQUAFINA \$22
- BUBLY SPARKLING WATER \$20
- PEPSI \$20
- DIET PEPSI \$20
- SIERRA MIST \$20
- GINGER ALE \$20
- LIPTON BRISK ICED TEA \$22

MIXERS.

- TONIC WATER \$20
- CLUB SODA \$20
- PREMIUM MARGARITA MIX (25.4 oz. bottle) \$25
- PREMIUM CRANBERRY-LIME MIX (25.4 oz. bottle) \$25
- ORANGE JUICE (32 oz. bottle) \$18
- SOUPS MIX \$18

HOT BEVERAGES.

COFFEE SERVICE

Brew in your suite when you are ready.
Premium coffee, decaffeinated coffee, teas and hot chocolate available. \$42





POLICIES. PROCEDURES.

MENUS & ORDERING

Suite catering pre-orders may be arranged through the suites manager. We request that all pre-orders be submitted at least three (3) business days prior to the game you will be attending. Catering requested after the three (1) business day cutoff will be subject to selections from the 'Game Day' menu only. 'Game Day' catering may also be placed the day of the game with your suite attendant once gates are open; these orders will be processed and delivered in the order they are received and after all existing pre-orders have been completed and delivered.

PRE-ORDERING DEADLINES

Catering pre-orders are due by 4 p.m. EST, three (3) business days prior to the game you will be attending.

GAME DAY

Monday
Tuesday
Wednesday
Thursday
Friday
Saturday
Sunday

ORDER DEADLINE (4PM)

Wednesday
Thursday
Friday
Monday
Tuesday
Wednesday
Wednesday

PAYMENT METHODS

It is required that a valid credit card be submitted along with any pre-orders. Full or partial-season suite holders may keep a valid credit card on file for the entire season. Credit cards will not be charged until the conclusion of the game. The suite host will be presented with an itemized bill at the conclusion of the 7th inning (unless requested earlier). The suite host may close the bill to the credit card on file or provide a new credit card. Accepted methods of payment include Mastercard, VISA, Discover, and American Express. Additional billing options for nonprofits and government organizations are available by contacting the suites manager.

ADMINISTRATIVE CHARGE

Delaware North Sportservice applies an industry-standard fee of 18 percent to all catering subtotals. This charge is collected by Delaware North for administrative purposes. This charge is not a gratuity paid to your suite attendant. No portion of the administrative charge is paid to associates.

SALES TAX

A 6 percent Maryland state sales tax will be applied to any food and non-alcoholic beverage subtotal. Additionally, a 9 percent Baltimore City alcohol tax will be applied to any alcoholic beverage subtotal.

FOOD & BEVERAGE DELIVERY

Snacks, cold food items and beverages will be stocked in the suite prior to gates opening. These items will be available for your suite guests to enjoy as they enter the suite. Beverages and cold food items will be chilled under refrigeration and snacks will be presented as the first guests arrive.

Hot food items will be delivered to the suite in heated hot boxes and placed into heated chaffing dishes by your suite attendant. Hot foods are typically delivered between 1 hour to 30 minutes prior to the game start time (for example, a 7:05 p.m. game time will have hot food delivered between 5:45 p.m. and 6:30 p.m.).

ORDER CANCELLATIONS & WEATHER INTERRUPTIONS

Pre-orders may be cancelled with 24 hours' notice in advance of the game you will be attending by contacting the suites manager. Your card on file will not be charged. Cancellations after the 24-hour limit will be charged for any food items already prepped (beverages, cold food items and snacks will not be charged).

Weather-related decisions are made by Major League Baseball in conjunction with the Orioles organization and the on-field officiating crew. If a game is postponed and gates to enter the stadium do not open, all food and beverage orders will be cancelled, no credit cards will be charged and no payment is required. If gates open or if the game is postponed after gates open, orders will be served as normal and charged in full to the credit card on file.

POLICIES. PROCEDURES.

LEFTOVER FOOD & BEVERAGE POLICY

Stadium policy prohibits the removal of any food or beverages (alcoholic and non-alcoholic) from the stadium. No credit is granted for unopened beverages. Please contact the suites manager for suggestions on food and beverage quantities if you are unsure how much to order for your suite.

ALCOHOLIC BEVERAGES

Maryland state law prohibits the sale or consumption of alcoholic beverages to persons under the age of 21. All fans under the age of 40 should be prepared to show valid identification when purchasing or consuming alcohol. Delaware North reserves the right to ask for valid identification at any time and may refuse service to anyone that cannot produce a valid ID or appears to be intoxicated. All alcohol sales end at the bottom of the 8th inning or 3.5 hours after the first pitch.

EQUIPMENT & DISPOSABLES

The suites are stocked with disposable dinnerware, napkins and condiments at no additional charge. All suites are provided with necessary service equipment including refrigerators, heating elements, chaffers, ice makers, etc. All necessary bar equipment will be provided by your suite attendant as needed. Delaware North requests all unused equipment and disposable products remain in the suite.

ALLERGEN INFORMATION & DIETARY RESTRICTIONS

Eating raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Young children, pregnant women, older adults and those with certain medical conditions are at a greater risk. All meats and proteins are cooked to the proper temperature prior to leaving the suite-level kitchen.

If you or your guests have questions regarding any specific food ingredients, please contact the suites manager or your suite attendant for allergen information and available substitutions. Please note that some menu offerings have ingredients that originate in facilities where common food allergens may be present.

If you or your guests adhere to dietary restrictions that cannot be met utilizing the catering menu, please contact the suites manager at least three (3) days prior to the game you will be attending and we will work to accommodate your requests.

KOSHER

Any requests for kosher food may go through our preferred vendor; the Knish Shop located in Pikesville, MD. Their contact number is 410.484.5850. An outside vendor fee of \$150 will be charged for any orders placed to an outside vendor and brought into the stadium in lieu of offerings from our catering menu.