Welcome to the 2018 season. It’s going to be a fantastic year for entertaining at Principal Park!

We are thrilled to welcome you, delight your guests, and thank you for your support of the Iowa Cubs for the 50th Anniversary of Triple A Baseball in Des Moines! Undoubtedly, there will be many special moments throughout the year, and we are dedicated to ensuring our hospitality services add to your unforgettable memories of this Cubs season enjoyed together with family, friends and colleagues.

From traditional fan-favorite foods to locally sourced regional specialties, everything we prepare is meant to create and enrich the time you spend together with your guests. We believe in the power of hospitality to help people connect in meaningful ways, and our mission is simple: Making It Better to Be There®.

In keeping with our commitment to your satisfaction, we are honored to host your event and we welcome special requests.

Please let me know how we may help create special dishes that are perfect for your celebration. My contact information is listed below for your convenience. Please call!

Here’s to the Iowa Cubs, and to great times at Principal Park. Welcome and thanks for joining us!

Cheers!

Joseph Luing,
Suites Catering at Principal Park

O 515.244.3464 Ext. 27
C 515.491.0790
iowa.cubs.suites.orders@gmail.com
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Click on any of the INDEX items to jump immediately to that page.
The Suites Catering Department is available during the Iowa Cubs season from 9:00am to 5:00pm, Monday through Friday to assist with your food and beverage needs.

Please order by 5:00pm, one (1) day prior to your game to place your order. 515.244.3464 Ext. 27

Suites Catering Orders  515.244.3464 Ext. 27
iowa.cubs.suites.orders@gmail.com

On-Line Ordering  principalpark.ezplanit.com

Principal Park General Information  515.243.6111

Gluten Free Selections
These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.
**IOWA CUBS 2018 SCHEDULE**

**HOME GAMES FIREWORKS AWAY GAMES**

**SUN MON TUE WED THU FRI SAT**

### APRIL

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**TICKETS**

515.243.6111 • 1.800.GO.ICUBS

iowacubs.com

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**LISTEN ON THE AIR:** KPSZ-AM 940

**FACEBOOK.COM/IOWACUBS**
**INSTAGRAM.COM/IOWACUBS**
**TWITTER.COM/IOWACUBS**

**PACIFIC COAST LEAGUE AMERICAN CONFERENCE**

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All Times Central • Dates and Times Subject to Change
Personalized Hospitality

Custom Value Packages
As a guide...

The Walk Off  $625
Serves approximately 24 guests
Choose the following: 2 Snacks, 1 Appetizer, 1 Salads-Sides-Fruit-Veggies, 2 Grill, 2 Pizzas and 2 Sweet Selections

The Grand Slam  $495
Serves approximately 16 guests
Choose the following: 2 Snacks, 1 Appetizer, 1 Salads-Sides-Fruit-Veggies, 1 Grill, 1 Pizza and 1 Sweet Selection

The Home Run  $345
Serves approximately 12 guests
Choose the following: 2 Snacks, 1 Appetizer, 1 Grill and 1 Sweet Selection

Ready Built Packages
Already designed

Heartland Barbeque  $645
Serves approximately 24 guests
Popcorn, Peanuts, Grilled Chicken, Barbeque Pork, Barbeque Brisket, Potato Salad, Baked Beans, Gourmet Fresh Cookies and Double Fudge Brownies

Around the Horn  $430
Serves approximately 18 guests
Popcorn, Kettle Chips with Dip, Klements® All Beef Hot Dog Bar, Burger Bar, Potato Salad, Gourmet Fresh Cookies and Double Fudge Brownies

A 20% service charge and applicable sales taxes will be added to all food and beverage orders.
**Snacks**

Serves the whole room!

- **Bottomless Orville Redenbacher's® Popcorn** $30
  Fresh, nicely seasoned popcorn, serves the whole room!

- **Bottomless Peanuts** $38
  Salted and roasted for the perfect ballpark flavor, serves the whole room!

- **Bottomless Kettle Chips with Ranch Dip** $38
  Thick and hearty chips served with fan favorite dip, serves the whole room!

- **Bottomless Chips and Salsa** $35
  Crisp tortilla chips served with salsa, serves the whole room!

- **Cracker Jack®** $35
  A dozen (12) boxes of classic Cracker Jack®
Appetizers

Serves approximately 12 guests

**All Natural Chicken Tenders**  $95  
All natural tenders served with ranch, honey mustard and barbecue dipping sauces

**Crispy Chicken Wings**  $120  
Fried golden brown and served with ranch, buffalo and barbecue dipping sauces

**Onion Rings**  $75  
Large, crispy beer battered rings served with zesty marinara dipping sauce

**Mesquite Chicken Quesadilla Rolls**  $105  
Zesty chicken rolled with jalapeños and jack cheese in a flour tortilla and fried, served with salsa and fresh avocado

**Mozzarella Sticks**  $75  
Battered, fried golden brown cheese served with zesty marinara dipping sauce

**Cheese and Seasonal Fruit Tray**  $115  
Assorted gourmet cheeses with grapes and strawberries

**Chilled Shrimp Cocktail**  $125  
Jumbo shrimp served with horseradish cocktail sauce and lemon wedges

**Triple Play Sampler**  $95  
A combination of chicken strips, mozzarella sticks and onion rings

A 20% service charge and applicable sales taxes will be added to all food and beverage orders
Salads - Sides - Fruit - Veggies

Serves approximately 12 guests

**Bases Loaded Potato Salad** $65
An American favorite. Mustard style made the traditional way

**Summer Pasta Salad** $60
Al dente pasta with crisp vegetables tossed in a creamy herb dressing

**Ballpark Baked Beans** $55
Beans baked in traditional molasses sauce

**Ballpark Coleslaw** $55
Shredded cabbage, carrots and onions mixed with traditional creamy dressing

**Seasonal Fruit Tray** $85
Watermelon, grapes, strawberries, honeydew and cantaloupe

**Veggie Tray** $75
Broccoli, cauliflower, cucumber, red pepper, carrots and ranch dip

A 20% service charge and applicable sales taxes will be added to all food and beverage orders.
From The Grill

Includes 12 portions with all the toppings and condiments on the side.

**Klements® All Beef Hot Dog Bar** $95 | Half Order $60
Jumbo all beef franks served with sauerkraut and traditional condiments

**Burger Bar** $135 | Half Order $80
All beef patties seasoned, grilled and served with traditional condiments and American cheese

**Grilled Chicken Breast Bar** $125 | Half Order $70
Grilled chicken breasts served with traditional condiments

**Barbeque Pulled Pork Bar** $130 | Half Order $75
Smoked in the stadium for flavor, pulled apart and finished with Cookies Barbeque sauce

**Fried Pork Tenderloin** $130 | Half Order $75
House made breaded pork tenderloin sandwiches with traditional condiments

**Klements® Bratwurst Bar** $115 | Half Order $65
Fan favorite brats served with sauerkraut and traditional condiments

**50/50 Bar** $135
Mix and match 2 selections from above

A 20% service charge and applicable sales taxes will be added to all food and beverage orders
Sandwiches for One

All single order sandwiches are served with chips and a cookie.

Cheeseburger $14

Klements® All Beef Hot Dog $10

Klements® Bratwurst $13

Grilled Chicken Breast $13

Barbeque Pulled Pork $13

Fried Pork Tenderloin $13

Chicken Strips Basket (4-each) $13
Pizza

Our 14 inch pizzas are baked on a thin, crispy crust with fresh mozzarella, provolone and Parmesan cheese.

**Classic Three Cheese** $38
A blend of mozzarella, provolone and Parmesan cheese

**Pepperoni** $38
Dry cured pepperoni

**Italian Sausage** $38
Mild Italian sausage with fennel and oregano
Sweet Selections

Includes 12 portions

Gourmet Fresh Cookies $55
Chewy, chocolate chip cookies

Double Fudge Brownies $65
The perfect option to cap off a great game at the ballpark
*Replace half the brownies with cookies for the same price

Blue Bunny Malt Cups $60
Tastes like an old-time favorite chocolate malted shake frozen in time

Caramel Apple Pie $105
This dessert is as American as Baseball

Chocolate Cupcakes $75
Decadent, rich chocolate cake with cream cheese frosting

Single Servings

- Brownie $6
- Blue Bunny Malt Cup $6
- Chocolate Chip Cookie $5
- Caramel Apple Pie $9
- Chocolate Cupcake $7

Iowa Cubs at Principal Park | Suite Menu 2018

A 20% service charge and applicable sales taxes will be added to all food and beverage orders
Beverages

To complement your dining experience, we are proud to provide an extensive list of beers (12 oz), wines and beverages.

**Domestic Premium Beer** $29
- Bud Light
- Budweiser
- Miller Lite
- Coors Light
- Coors Banquet
- Busch Light
- Michelob Ultra
- Busch NA (Non-Alcoholic)

**Import / Craft Beer** $38
- Exile Ruthie
- Blue Moon
- Fat Tire
- Founder’s All Day IPA
- Cerveza Modelo Especial
- Corona Premier
- Leinenkugel’s Summer Shandy
- Sam Adams Boston Lager
- White Claw Black Cherry Hard Water
- Angry Orchard Hard Cider
- Omission Lager

**Non Alcoholic**
- Coke $20
- Diet Coke $20
- Sprite $20
- Dasani Water $22
- Gold Peak Unsweet Ice Tea $25

**Mix & Match Drink Package**
18 individual beverages for $120

Get all the different drinks you want delivered without ordering 6-packs of each.

*Does not include wine or liquor
**Wine**  
By the bottle

**White Wines**

**Chardonnay**  
Canyon Road, Chardonnay  
- *California*  
$50  
Aromas of ripe pear and stone fruit with balanced oak notes of vanilla on the nose. The rich fruit carries through on the palate with caramel and toasted oak.

**Sauvignon Blanc**  
Fetzer, Sauvignon Blanc  
- *Echo Ridge, California*  
$50  
Crisp and clean with aromas of cut grass followed by melon, orange, pear and apricot with tropical notes of passion fruit and mango. Jasmine and other floral aromas add interest to the wine.

**Pinot Grigio**  
Placido, Pinot Grigio  
- *Delle Venezie, Italy*  
$50  
Fresh and fruity aromas of pears as well as citrus and grapefruit. Full, fresh and lively, with notes of ripe pear on the finish.

**Red Wines**

**Merlot**  
Walnut Crest Select, Merlot  
- *Chile*  
$50  
Notes of strawberry, ripe red fruits and subtle spice. Nicely balanced on the palate with sweet, well rounded tannins, and a broad pleasant finish.

**Pinot Noir**  
Fetzer Vineyards, Pinot Noir  
- *California*  
$50  
Light with ripe, bright cherry and strawberry notes. These fruit components deliver a smooth mouth-feel with a touch of spice.

**Cabernet Sauvignon**  
Beringer Main & Vine  
- *California*  
$50  
Full of jammy black fruit flavors. The sweet vanilla and richness of the oak flavors blend seamlessly, offering just a hint of spice.
**Beverages At the Bar**

**Draft Beer**
- Coors Light (24 oz) $9
- Bud Light (24 oz)
- Premium/Craft (20 oz)

**Non Alcoholic**
- Served in a souvenir cup $6.50
- Coke
- Diet Coke
- Sprite
- Lemonade
- Orange Juice (12 oz) $5
- Cranberry Juice (12 oz) $5

**Cocktails** 12 oz mixed $9
- **Rum**
  - Bacardi Superior Rum
  - Captain Morgan Rum
- **Whiskey/Bourbon**
  - Crown Royal Whiskey
  - Jack Daniel’s Whiskey
  - Jim Beam Bourbon
  - Bulleit Bourbon
  - Templeton Rye Whiskey
- **Scotch**
  - Dewar’s Scotch

**Tequila**
- Jose Cuervo Tequila
- Hornitos Tequila

**Vodka**
- Ketel One Vodka
- New Amsterdam Vodka

**Gin**
- Tanqueray Gin

A 20% service charge and applicable sales taxes will be added to all food and beverage orders.
EzPlanit Online Ordering

Placing Your Order Is Easy!

1. Click on “https://principalpark.ezplanit.com”

2. To Register for an online ordering account:
   - On the right side of the screen it will say, “Are you a new user,” “Click here” to register.
   - Fill in all information
   - Click Submit
   - You will get this message: “Your request has been successfully submitted.”
   - The Admin will approve you and you will receive confirmation and be ready to order, manage cards on file, etc.

If you have previously placed orders online, you may use the same User Name and Password as you have used in the past.

3. The Password tab allows you to reset your password.

4. Order screen allows an Event to be chosen - Place Order.
   Orders can be reviewed on the Review Order tab until they have been converted to a banquet event order (BEO) by the Venue Administrator.

5. The Menu Category is displayed on left side of screen;
   The Menu Item is selected from middle of screen;
   The Shopping Cart is on right side of screen.

6. After submitting your order, notes can be added in the Notes section to indicate special requests, authorizing guests to order on credit card or timing requests.

7. Click on Catering Polices and indicate that they have been reviewed and Submit.

Contact Chef Joe Luing with any questions at 515.244.3464 x27 or joseph.luing@centerplate.com
The Fine Print

Game Day Suite Hours of Operation
The suites are open for guest arrival 90 minutes prior to game time.

Special Orders
In addition to this Suite Menu, the Executive Chef and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered three (3) business days prior to your event. We have eliminated the use of trans fat in all food service offerings.

Payment Information
Payment for your suite food and beverage may be made using MasterCard, Visa, American Express or Discover Card. When placing your order, please provide us with the name of the person(s) who have authority to place additional event day orders and who have signing authority. A card from the suite holder will be required to guarantee all game day orders. The suite holder/host will receive a final summary detailing all food and beverage purchases. The card provided to secure the room will be charged unless other cards are provided or if they are not able to be charged. Cancellations of preorders must take place one (1) business day prior to the event.

Suite Staffing
A team of Suite Attendants staff the Suite Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional Private Suite Attendants and Bartenders are also available for a fee of $100 plus 6% sales tax per attendant. Please let us know if you need private attendants or bartenders at least three (3) business days prior to the event.

Service Charge
A Service Charge of 20% is added to your bill for the suite service. 50% of the total amount of this Service Charge is a “House” or “Administrative” Charge which is used to defray part of the cost of providing the service and other house expenses. 50% of the total amount of this Service Charge is distributed to the Employees providing the service. You are free to, but not obligated to add or give an additional gratuity directly to your servers.

Timing
Service begins 1.5 hours prior to the game and orders may be placed with your Suite Attendant through the end of the 7th inning on game day. Last call for beverages is the end of the 7th inning. Snacks and drinks will be preset on arrival. The meal will be delivered around the start of the game and dessert around the 5th inning. The server will work with any timing needs you have.

Rainouts
For rainouts you are only charged if you show up and food is placed in your room. This applies to only official rainouts when the game does not begin play.

Service of Alcohol
It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside Principal Park.
To maintain compliance with rules and regulations set by the local laws, we ask that you adhere to the following:
- It is the responsibility of the Suite Holder or their representative to monitor and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating
As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.