



WILMINGTON BLUE ROCKS



2019 SUITE MENU



AT DANIEL S. FRAWLEY STADIUM



INDEX



WELCOME!

Welcome to the 2019 season. It's going to be a fantastic year for entertaining at Daniel S. Frawley Stadium!

We are thrilled to welcome you, delight your guests, and thank you for your support of The Wilmington Blue Rocks. Undoubtedly, there will be many special moments throughout the year, and we are dedicated to ensuring Centerplate's hospitality services add to your unforgettable memories of this Blue Rocks' season enjoyed together with family, friends and colleagues.

From traditional fan-favorite foods, to on-trend 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 here for your convenience. Please call!



Here's to The Blue Rocks and to great times at Frawley Stadium. Welcome and thanks for joining us!

Cheers!

Toni Ciccone

Toni Ciccone, General Manager
Centerplate Catering powered by Sodexo
Daniel S. Frawley Stadium

O 302.888.5395

F 302.888.2032

Toni.Ciccone@centerplate.com





INDEX

INDEX

	Page		
Service Directory	5	From the Grill	13
2019 Blue Rocks Home Schedule	7	Sandwiches	14
Personalized Hospitality Package	8	Sweet Selections	15
Snacks	9	Beverages	16-17
Appetizers	10	Wine	18-19
Salad-Sides-Fruit-Veggies	11	Online Ordering / Timing	20-21
Pizza	12	Fine Print	22-23



Click on any of the INDEX items to jump immediately to that page.

SERVICE DIRECTORY

The Centerplate Suites Catering Department is available during the Wilmington Blue Rocks season from 10:00am to 5:00pm, Monday through Friday to assist with your food and beverage needs.

Please contact Centerplate by 5:00pm, three (3) business days prior to your game to place your order. **302.888.5396**.

Centerplate Suites & Catering	302.888.5396
Sharon Murphy, Catering Manager	Sharon.Murphy@centerplate.com
Centerplate Suites Coordinator	302.888.5396
Centerplate Suite Services Fax Line	302.888.2032
On-Line Ordering	https://bluerockscatering.ezplanit.com
Wilmington Blue Rocks Field General Information	302.888.2015
Wilmington Blue Rocks Groups and Suites Department	302.888.5358
Wilmington Blue Rocks Suite Services Fax Line	302.888.2032
Wilmington Blue Rocks Ticket Office	302.888.BLUE
Wilmington Blue Rocks Lost & Found	302.888.2015



Game Day Menu

Look for this Game Day icon for items available until the end of the 7th inning on game day. (See page 21 for more information.)



Gluten Free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten and common allergens such as nuts.



CENTERPLATE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right programs in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.



Our suite menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, seafood and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests. We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!



2019 WILMINGTON BLUE ROCKS SCHEDULE

APRIL

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4 SAL 6:35	5 SAL 7:05	6 SAL 8:05
7 SAL 1:35	8 WS 6:35	9 WS 6:35	10 WS 10:35A	11 CAR	12 CAR	13 CAR
14 CAR	15 WS	16 WS	17 WS	18 DE 6:35	19 DE 7:05	20 DE 8:05
21 DE 1:35	22 WS 6:35	23 WS 6:35	24 WS 6:35	25	26 LYN	27 LYN
28 LYN	29 FRE	30 FRE				

MAY

SUN	MON	TUE	WED	THU	FRI	SAT
			1 FRE	2 FRE	3 CAR 7:05	4 CAR 6:05
5 CAR 1:35	6	7 SAL	8 SAL	9 SAL	10 PT 7:05	11 PT 6:05
12 PT 1:35	13 FRE 6:35	14 FRE 6:35	15 FRE 10:35A	16 FRE 6:35	17 PT	18 PT
19 PT	20 SAL	21 SAL	22 SAL	23 SAL	24 MB 7:05	25 MB 6:05
26 MB 1:35	27 MB 12:05	28	29 FAY	30 FAY	31 FAY	

JUNE

SUN	MON	TUE	WED	THU	FRI	SAT
						1 FAY
2 MB	3 MB	4 MB	5	6 FAY 6:35	7 FAY 7:05	8 FAY 6:05
9 FAY 1:35	10 LYN 6:35	11 LYN 6:35	12 LYN 6:35	13 LYN	14 LYN	15 LYN
16 LYN	17 ALL-STAR BREAK	18 ALL-STAR BREAK	19 ALL-STAR BREAK	20 FRE 6:35	21 FRE 7:05	22 FRE 6:05
23 FRE 1:35	24 PT	25 PT	26 PT	27 FRE	28 FRE	29 FRE
30 FRE						

JULY

SUN	MON	TUE	WED	THU	FRI	SAT
	1 PT 6:35	2 PT 6:35	3 PT 6:35	4 PT	5 PT	6 PT
7 SAL	8 SAL (2)	9	10 SAL 6:35	11 SAL 6:35	12 SAL 7:05	13 CAR 6:05
14 CAR 1:35	15 CAR 6:35	16	17 WS	18 WS	19 WS	20 CAR
21 CAR	22 CAR	23 PT 6:35	24 PT 11:05A	25 PT 6:35	26 DE	27 DE
28 DE	29	30 FAY 6:35	31 FAY 6:35			

AUGUST

SUN	MON	TUE	WED	THU	FRI	SAT
				1 FAY 6:35	2 PT 7:05	3 PT 6:05
4 PT 1:35	5	6 FAY	7 FAY	8 FAY	9 MB	10 MB
11 MB	12	13 LYN 6:35	14 LYN 6:35	15 LYN 6:35	16 DE	17 DE
18 DE	19	20 SAL 6:35	21 SAL 6:35	22 SAL 6:35	23 DE 7:05	24 DE 6:05
25 DE 1:35	26 LYN	27 LYN	28 LYN	29 LYN	30 MB 7:05	31 MB 6:05

SEPTEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
1 MB 1:35	2 MB 12:05	3	4	5	6	7

- AWAY
- HOME
- SPECIAL START TIME

NORTHERN DIVISION

- FRE - FREDERICK (BAL)
- LYN - LYNCHBURG (CLE)
- PT - POTOMAC (WAS)
- SAL - SALEM (BOS)
- WIL - WILMINGTON (KC)

SOUTHERN DIVISION

- FAY - FAYETTEVILLE (HOU)
- CAR - CAROLINA (MIL)
- DE - DOWN EAST (TEX)
- MB - MYRTLE BEACH (CHI-N)
- WS - WINSTON-SALEM (CHI-A)





PERSONALIZED HOSPITALITY

Custom Value Package

For your convenience, we have created the following package which is sure to please you and your guests.

Blue Rocks Package **\$14.00**

This package is priced individually. Minimum of 8 guests.

GF Freshly Popped Orville Redenbacher's® Popcorn
Endless portion nicely seasoned, served in your team's helmet

Spring Pasta Salad
Farfalle pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil

All Beef Hot Dogs
Grilled hot dogs on a bed of sautéed onions served with freshly baked buns and traditional condiments of diced onions, relish, ketchup and mustard



Botto's Gourmet Burgers
All-beef patties on freshly baked buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, ketchup and mustard (cooked fresh and delivered to your suite at the beginning of the game)

Freshly Baked Cookies
An assortment of large gourmet cookies

GF Gluten Free Rolls available upon request at additional cost



SNACKS

Serves approximately 8 guests

GF **Game Day** **Freshly Popped Orville Redenbacher's® Popcorn \$30**
Endless portion nicely seasoned, served in your team's helmet

GF **Game Day** **Dry Roasted Peanuts \$25**
Nutin' like a peanut in the shell, salted and roasted for the perfect ballpark flavor

Game Day **Kettle Chips with Onion Dip \$25**
Thick and hearty potato chips served with our signature dip

GF **Game Day** **Chips and Salsa \$20**
Spicy roasted tomato and mild tomatillo salsas, served with crisp tortilla chips

Game Day **Pretzel Bites \$25**
A stadium favorite snack served with yellow mustard.
100 pieces per order

Nachos Grande \$30
Crisp tortilla chips served with smooth cheddar cheese sauce, chopped scallions and sliced jalapeño chilies

Game Day **Brauhaus Pretzel \$8**
Large hand crafted, Bavarian style, light and fluffy interior, with a fresh baked crunch. Served with assorted dips.
Serves approximately 4 guests





APPETIZERS

Serves approximately 8 guests



All-Natural Chicken Tenders \$40

Cool ranch, honey mustard or barbeque dipping sauces. 24 tenders per order



Crispy Chicken Wings \$40

Classic Buffalo, teriyaki or barbeque dipping sauces served with ranch or blue cheese dressing and celery sticks



Imported & Domestic Cheese Board \$60

An assortment of fine cheeses with a selection of dried and fresh seasonal fruits. Served with rice crackers



Chickie's & Pete's Crabfries \$30

Bathed in a secret blend of spices and served with three sides of our one-of-a-kind white creamy cheese sauce



Botto's Signature Meatballs \$40

Served with your choice of our bold marinara topped with Parmesan cheese or barbeque sauce. 50 meatballs per order



French Fries \$25

Hot, crispy, golden fried potatoes from Idaho. Lightly salted and served with ketchup

Buffalo Chicken Dip \$35

A blend of chilled chicken, cream cheese, cheddar cheese, blue cheese, ranch dressing and original Frank's Hot Sauce. Served with celery sticks and tortilla chips





SALADS-SIDES-FRUIT-VEGGIES

Serves approximately 8 guests

GF **Basket of Garden Fresh and Local Crudités \$50**

Fresh celery, peppers, broccoli, cauliflower and carrots with ranch dip

GF **Seasonal Fruit and Berries \$50**

A selection of the freshest available seasonal fruits and berries with minted yogurt dip

Spring Pasta Salad \$30

Farfalle pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil

Game Day **Tossed Green Salad \$30**

A blend of romaine and iceberg lettuce tossed with sliced red cabbage and topped with sliced cucumbers, mushrooms, cherry tomatoes and crunchy seasoned croutons. Served with Ken's Italian and ranch dressings

Game Day **Caesar Salad \$30**

Crisp romaine lettuce, Parmesan cheese and garlic croutons, served with traditional Caesar dressing

Add Grilled Chicken Breast \$15

Picnic Potato Salad \$35

Idaho potatoes, celery, scallions and hard boiled eggs, tossed with grain mustard and mayonnaise

Ballpark Coleslaw \$30

Shredded green and red cabbage, carrots and scallions mixed with traditional sweet and sour dressing





INDEX

PIZZA

Serves approximately 8 guests

Our Grotto's pizzas are prepared in house with a tangy tomato sauce and freshly grated cheese



Classic Three Cheese \$24

Oven fresh tradition



Pepperoni \$24

Legendary taste





INDEX

FROM THE GRILL

Serves approximately 8 guests



All Beef Hot Dogs \$60

Grilled hot dogs on a bed of sautéed onions served with freshly baked buns and traditional condiments of diced onions, relish, ketchup and mustard. 12 hot dogs per order



Botto's Gourmet Burgers \$65

All-beef patties on freshly baked buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, ketchup and mustard (cooked fresh and delivered to your suite at the beginning of the game). 12 burgers per order



All Beef Hot Dogs and Botto's Gourmet Burgers Combo \$70

Grilled hot dogs on a bed of sautéed onions and all-beef burgers on freshly baked buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, diced onions, relish, ketchup and mustard. 10 hot dogs and 10 burgers per order



Botto's Signature Sausage \$65

Italian sausages grilled slowly and served with sweet peppers, onions, sliced pepperoncinis and hoagie rolls.
12 sausages per order



Field Roast Vegetarian Grill \$70 Vegan

Tasty vegetarian hot dogs and hamburgers made from all-natural grain meat. Served with succotash, freshly baked buns, sauerkraut, dill pickle spears, hot peppers, and traditional condiments of diced onions, grated cheddar cheese, green relish, ketchup and mustard. 10 hot dogs and 10 burgers per order



Gluten Free Rolls available upon request at additional cost





SANDWICHES

Serves approximately 8 guests

Gourmet Wraps \$60

Choose any combination of six wraps. 12 pieces per order

- **Chicken Caesar Wrap** – Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing tossed and rolled in a large flour tortilla
- **Turkey BLT Wrap** – Thinly sliced turkey breast, strips of crisp bacon, leaf lettuce, tomato and Swiss cheese. Served with country mustard peppers, green peppers, olive oil and freshly ground black pepper
- **Buffalo Chicken Wrap** – Buffalo Chicken, shredded Monterey Jack cheese, lettuce, tomato and Ranch dressing
- **Grilled Veggie Wrap** – Grilled seasonal vegetables and leaf lettuce drizzled with a hint of balsamic vinaigrette

 Gluten Free Wraps available upon request at additional cost



Curly's Pork Sandwiches \$60

Served with coleslaw, bold barbeque sauce and freshly baked buns. 10 sandwiches per order



Chicken Breast Sandwiches \$65

Marinated and grilled chicken breasts served with Kaiser rolls and roasted garlic mayonnaise. Accompanied by crisp lettuce, sliced tomatoes and red onions. 10 sandwiches per order



Chickie's & Pete's Philly Cheesesteak or Chicken Cheesesteak \$65

Thin slices of beef or chicken, grilled and topped with provolone cheese. Served on hoagie rolls with peppers and onions. 12 cheesesteaks per order





SWEET SELECTIONS

Serves approximately 8 guests



Freshly Baked Cookies \$25

An assortment of large gourmet cookies.
16 cookies per order

Double Fudge Brownies \$25

Buttery chocolate, chewy brownies, generously studded with chunks of fudge. 16 brownies per order

Cookies and Double Fudge Brownies \$35

An assortment of large gourmet cookies and buttery chocolate, chewy brownies, generously studded with chunks of fudge.
12 cookies and 12 brownies per order



Cinnamon Pretzel Bites \$25

A stadium favorite snack with a twist. Rolled in cinnamon sugar and served with chocolate dipping sauce. 75 pieces per order





BEVERAGES

SPIRITS \$7.50

Single liquor drinks made with the following quality brands are available from your suite attendant.

Vodka

- New Amsterdam
- Tito's
- Ketel One
- Dogfish Head Analog Vodka

Gin

- Bombay Original
- Tanqueray
- Dogfish Head Whole Leaf Gin

Scotch

- Dewar's White Label
- Dewar's 12

Rum

- Bacardi Superior
- Captain Morgan Original Spiced

Bourbon & Whiskey

- Jack Daniel's
- Bulleit

Canadian Whisky

- Seagram's 7 Crown
- Seagram's VO

Tequila

- Jose Cuervo Especial
- Camarena Silver

Cognac & Cordials

- Hennessy V.S.
- Fireball
- Southern Comfort
- Tuaca
- Bailey's Irish Cream
- Martini & Rossi Vermouth
- Bols Triple Sec
- Bols Blue Curacao
- Bols Peach





BEVERAGES continued

Premium Beer (each) **\$4.50**

- Budweiser
- Bud Light
- Bud Light Lime
- Coors Light
- Miller Lite
- Yuengling Lager
- O'Doul's (non-alcoholic)

Shock Top **\$5.50**

- Sam Adams Boston Lager **\$5.50**
- Sam Adams Seasonal **\$5.50**
- Mike's Hard Lemonade **\$5.50**
- Angry Orchard Cider **\$5.50**

Import Beer (each) **\$5.50**

- Corona Extra
- Corona Light
- Heineken
- Modelo Especial
- Smith & Forge
- Stella Artois

Craft Beer (each) **\$7.25**

- Dogfish Head 90Min IPA
- Dogfish Head 60Min IPA
- Dogfish Head Slightly Mighty
- Dogfish Head Namaste
- Dogfish Head SeaQuench Ale

Soft Drinks

- By the 20 oz bottle **\$4.50**
- By the six-pack **\$22.50**

- Coke
- Diet Coke
- Sprite
- Barq's Root Beer
- Fuze Lemon Ice Tea
- Fruit Punch Powerade
- Mountain Blast Powerade
- Dasani Bottled Water

Barefoot Wine Spritzers

- By the 250 ml can **\$6.50**
- Crisp White
- Rosé

Barefoot Wine **\$6.50**

- By the 187 ml bottle
- Pinot Grigio
- Chardonnay
- Cabernet Sauvignon
- Pinot Noir





WINE by the bottle

SPARKLING

Chandon Brut, Sparkling Wine – *California* **\$57**
Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors.

WHITE WINES

Pinot Grigio
Castello Banfi, San Angelo, Pinot Grigio – *Italy* **\$45**
Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality finish.

Placido, Pinot Grigio – *Italy* **\$24**
Fresh and fruity aromas of pears, citrus and grapefruit. Crisp clean finish.



Sauvignon Blanc
Whitehaven, Sauvignon Blanc – *New Zealand* **\$42**
Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish.

Fetzer, Echo Ridge, Sauvignon Blanc – *California* **\$29**
Crisp and clean with aromas of cut grass followed by melon, orange, pear and apricot.

Riesling
Pacific Rim, Riesling – *Washington* **\$27**
Bouquet of jasmine, pear and apple followed by apricot and ripe apple on the palate.

Alternative White
Bonterra, Viognier – *California* **\$45**
Crafted from 100% certified organically grown grapes. Aromas of peaches and cream, citrus blossom and apricot.



Chardonnay
A by Acacia, Chardonnay – *California* **\$30**
Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya.

Canyon Road, Chardonnay – *California* **\$18**
Aromas of ripe pear and stone fruit with balanced oak notes of vanilla on the nose.



WINE continued

RED WINES

Pinot Noir

Edna Valley, Pinot Noir – *California* **\$39**

Rose petal, cola, earth and black cherry on the nose. Baked blackberry pie and bramble. Full mouthfeel. Elegant tannins.

Rainstorm, Pinot Noir – *Oregon* **\$39**

Soft and elegant with flavors of bright cherry, pomegranate and red berries.



Fetzer Vineyards, Pinot Noir – *Chile* **\$29**

Light with ripe, bright cherry and strawberry notes. Fruit components deliver a smooth mouth-feel with a touch of spice.

Cabernet Sauvignon

Bonterra, Cabernet Sauvignon – *California* **\$36**

Crafted from 100% certified organically grown grapes. Flavors of cherry and currant. A lingering finish.

Ghost Pines, Cabernet Sauvignon – *California* **\$42**

Dark fruit flavors, round tannins. Enduring finish. Sweet vanilla and savory notes.

Beringer Main & Vine, Cabernet Sauvignon – *California* **\$24**

Full of jammy black fruit flavors. The sweet vanilla and richness of the oak flavors blend seamlessly with a hint of spice.

Merlot



Chateau St. Jean, Merlot – *California* **\$39**

Spicy oak and polished tannins even the balance in this lush, rich Merlot that pulls up bittersweet chocolate. Cedar and black cherry fruit notes.

Walnut Crest Select, Merlot – *Chile* **\$36**

Notes of strawberry, ripe red fruits and subtle spice. Nicely balanced on the palate with sweet, well-rounded tannins and a broad pleasant finish.

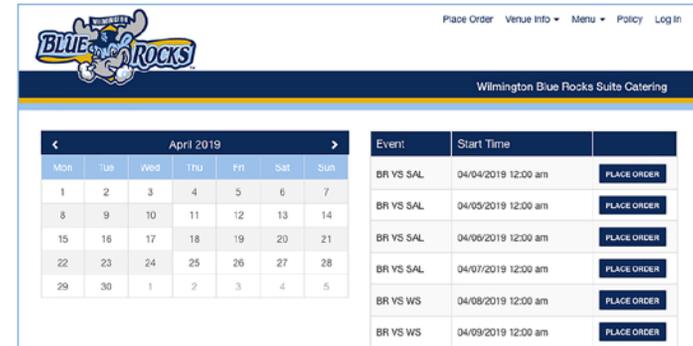


PLACING YOUR ORDER

Ordering Online Is Easy!

For Leased Suite Holders:

1. Click on <https://bluerockscatering.ezplanit.com>
2. The Venue Administrator assigns your **User Name** and **Password** that is emailed to you. Both can be changed in **Profile** after logging in. If you have previously placed orders online, you may use the same User Name and Password as you have used in the past.
3. Complete **Customer Information** with address, phone number and email address.
4. Upload your **Credit Card** information and add multiple credit cards. Indicate correct credit card address. Create a **Card Identifier** for each card to allow distinguishing between multiple cards.
5. The **Password** tab allows you to reset your password.
6. Order screen allows you to select the **Event (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.
7. The **Menu** Category is on left side of screen; The Menu Item is selected from middle of screen; The Shopping Cart is on right side of screen.
8. After submitting order, notes can be added in the **Notes** section to indicate special requests, authorizing guests to order on credit card or delivery time requests.
9. Click on **Catering Policies** to review and **Submit**.



For One Time Suite Sales:

1. Visit <https://bluerockscatering.ezplanit.com>
2. Select the **Event** you are attending and then select the **Suite Number**.
3. **Order** screen will populate. **Menu Category** is on left side of screen. **Menu Item** is in middle display; Shopping Cart is on right side of screen.
4. After submitting order, notes are added in the **Notes** section to indicate special requests, authorizing guests to order on credit card and for requesting delivery times.
5. Click on **Catering Policies** to review. **Submit**
6. **Registration** screen pops up. Please complete the registration as well as the payment information. All credit card information is encrypted at the browser. Only the last 4 digits of your credit card information is seen.
7. After **Submitting** your order, you will receive an email recapping your order and indicating that it was sent to our Venue Administrator. Once the Administrator converts the order to a Banquet Event Order, it will be sent to you for final approval. Your signed return BEO will indicate that the order is correct and will be delivered as written.



PLACING YOUR ORDER continued

Timing

We want you and your guests to be absolutely delighted with your experience at Frawley Stadium. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare for a party of 20 guests! So please place the order for your suite by 5:00pm, 3 business days prior to each game (by 5:00pm Thursday for Monday events). This gives us the time we need to take good care of you.



If you miss the advance order deadline, don't worry! We also offer a smaller "Game Day" Menu of freshly prepared items.

The Game Day menu is always available until the end of the 7th inning on game day. Last call for beverages from the game day menu is the middle of the 7th inning.





THE FINE PRINT

Game Day Suite Hours of Operation

The suites are open for guest arrival one (1) hour prior to game time.

Delivery

We strive to deliver your order to your suite with premium freshness and with highest quality. Some items may be delivered after you or your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call Centerplate at **302.888.5396** to make delivery arrangements.

Due to food safety precautions, we remove unconsumed food after three hours of exposure.

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 five (5) business days prior to your event. Centerplate has 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, Discover Card or Cash. 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. An 18% service charge and all applicable sales tax will be included.

Suite Staffing

A team of Centerplate 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 \$150 per attendant. Please let us know if you need private attendants or bartenders at least three (3) business days prior to the event.



THE FINE PRINT continued

Service of Alcohol

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside the Frawley Stadium.

To maintain compliance with rules and regulations set forth 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
- By law, alcoholic beverages cannot be brought into or taken out of Frawley Stadium

Service Charge

A "House" or "Administrative" Charge of 18% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. **No portion of this Charge is distributed to the employees providing the service.** You are free, but not obligated to add or give a gratuity directly to your servers.

Suite Holder Responsibilities

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and Centerplate Food and Beverage representative.

**Blue Rocks Team Photography by Brian Glazier.*





MAKING IT BETTER TO BE THERE®

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.

