

GREEN. GOLD. TOGETHER.



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SUITE MENU

LAMBEAU FIELD
2021





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 \$30

GOURMET MIXED NUTS **N** **V**

\$59

SNACKS. CANDY.

THE CANDY SHOP **N** **V**

Puppy Chow, M&M'S & M&M'S Peanut \$39

SOUVENIR SNACK ★ **V**

Fritos, Snack Mix, Pretzel Twists \$72

HOT PRETZEL STICKS & CHEESE **V**

\$40

DIPS.

CHIPS & DIP ★ **G** **V**

Kettle chips with Kemps French Onion Dip \$32

BEER CHEESE DIP & PRETZEL TWISTS \$32

SALSA TRIO ★ **G** **V**

Pico de gallo, salsa roja, corn black bean salsa, corn tortilla chips \$42

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

★ AVAILABLE GAME DAY

G GLUTEN-FREE

N CONTAINS NUTS

V VEGETARIAN



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SMALL BITES.

CHINESE DUMPLINGS

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

GAME DAY CHILI ★ 6

Cheddar cheese, jalapeños, sour cream, fried onions, oyster crackers \$75

SWEDISH MEATBALLS

Housemade meatballs in thickened veal stock with sour cream and sherry wine, finished with fresh herbs \$79

CHICKEN TENDERS ★

BBQ & traditional Buffalo dipping sauces \$94

CHICKEN WINGS ★

Plain chicken wings, BBQ sauce, traditional Buffalo sauce, ranch \$97

SHRIMP COCKTAIL 6

Jumbo shrimp, horseradish cocktail sauce, classic mustard & fresh lemon \$142

SUSHI PLATTER 6

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

CHEESES. FRUITS. CRUDITÉS.

FRIED SARGENTO CHEESE CURDS ★ V

Served with marinara & ranch \$39
Delivered before kickoff

FARMERS MARKET CRUDITÉS 6 V

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

FRESH CHEESE CURDS & SUMMER SAUSAGE 6

\$72

FRESH FRUIT 6 V

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

ARTISAN CHEESE & CHARCUTERIE

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

★ AVAILABLE GAME DAY

6 GLUTEN-FREE

N CONTAINS NUTS

V VEGETARIAN



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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 \$61

TRADITIONAL CAESAR SALAD ★ **V**

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$63

WEDGE SALAD **G**

Iceberg lettuce wedges, chopped bacon, grape tomato, shaved red onion, bleu cheese crumble, avocado ranch \$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 \$70*

SIDES. PICKLES.

MAPLE-BACON BAKED BEANS ★ **G**

\$39

CREAMY COLESLAW **G** **V**

\$42

RED POTATO SALAD **G**

Bacon, cheese curds, green onion \$44

★ AVAILABLE GAME DAY

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DOGS. BRATS. SANDWICHES.

GRILLED FESTY BURGERS ★

Cheddar, lettuce, tomato, red onion, traditional buns \$95

JOHNSONVILLE BRATWURSTS ★

Bratwurst, sauerkraut, beer mustard, traditional rolls \$92

NATHAN'S HOT DOGS ★

16 beef franks, traditional rolls & condiments \$90

HOAGIE TRIO

\$122

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

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

★ AVAILABLE GAME DAY

G GLUTEN-FREE

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SLIDERS. WRAPS. TACOS.

PULLED PORK SLIDERS ★

BBQ pulled pork, pickles, Hawaiian rolls \$99

MEATBALL SLIDERS

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

TENDERLOIN SLIDERS

Chilled beef tenderloin, roasted peppers, pickled vegetables, horseradish cream, potato rolls \$200

STREET TACOS

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

Add guacamole \$20



PIZZAS.

ALL PIZZA SELECTIONS SERVE
APPROXIMATELY 8 GUESTS

POTHOLE PIZZA TAKE IT CHEESY ★

5-Cheese blend, tomato sauce on a thin & crispy crust \$25

POTHOLE PIZZA PEP RALLY ★

Sliced pepperoni, 5-cheese blend, tomato sauce on a thin & crispy crust \$25

POTHOLE PIZZA MEAT SWEATS ★

Jumbo sausage, sliced pepperoni, 5-cheese blend, tomato sauce on a thin & crispy crust \$25

PASTAS.

PACK N' CHEESE ★ **V**

House cheese sauce, herb bread crumbs \$95

Add Buffalo chicken ★ \$17

Add pulled pork ★ \$17

THREE CHEESE MANICOTTI

Homemade Alfredo sauce, roasted tomatoes \$100

★ AVAILABLE GAME DAY

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MAINS. ENTRÉES.

ROTISSERIE CHICKEN

Rotisserie seasoned, mashed potatoes, green beans \$149

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 \$265

SMOKED SALMON

Egg, cornichons, crème fraîche, gourmet crackers \$155
Served cold

STATIONS.

BACKYARD BBQ PLATTER

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

CHOP HOUSE PLATTER

Grilled tomahawk steaks, baked potatoes, caramelized onions, roasted wild mushrooms, grilled asparagus & baby carrots, Béarnaise sauce, demi glace, dinner rolls \$565

FARMHOUSE PLATTER

Slow roasted tenderloin, smoked bone-in turkey breast, grilled seasonal vegetables, roasted fingerlings, roasted turkey demi glace, horseradish cream, dinner rolls \$580

★ AVAILABLE GAME DAY

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ALL SELECTIONS SERVE APPROXIMATELY 16 GUESTS, UNLESS OTHERWISE NOTED



SWEETS. TREATS.

COOKIE & BROWNIE COMBO ^N

Freshly baked cookies & brownies \$59

FRESHLY BAKED COOKIES ★ ^N

Freshly baked cookies in a Green Bay Packers commemorative cookie jar \$84

LAMBEAU FIELD BAKE SALE ^N

Layer bars, lemon bars, cookies, brownies, crispy treats \$89

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

CAKES. PIES.

CAKE POPS ^N

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

SPECIAL OCCASION CAKE

Prices vary. Contact our Suite Admin for details & pricing

★ AVAILABLE GAME DAY

^G GLUTEN-FREE

^N CONTAINS NUTS

^V VEGETARIAN



ALL SELECTIONS SERVE APPROXIMATELY 16 GUESTS, UNLESS OTHERWISE NOTED



MEAL BUNDLES.

LOCAL WISCONSIN

\$630

Classic Popcorn
The Candy Shop
Chips & Dip
Beer Cheese Dip & Pretzel
Twists
Pack 'N Cheese
Johnsonville Bratwursts
Maple Bacon Baked Beans
Coleslaw
Farmers Market Crudite
Pothole Pizza Pep Rally
Cookie & Brownie Combo

ACME CONCESSIONS

\$745

Classic Popcorn
Chips & Dip
Souvenir Snack
Sargento Fried Cheese Curds
Chicken Wings
Grilled Festy Burgers
Nathan's Hot Dogs
Johnsonville Bratwursts
BBQ Pulled Pork Sliders
Mixed Greens Salad
Cookie & Brownie Combo

SOUTH OF THE END ZONE

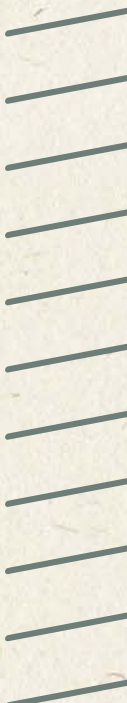
\$780

Salsa Trio
Add guacamole
Souvenir Snack
Fresh Fruit
Game Day Chili
Street Tacos
Wedge Salad
Shrimp Cocktail
Lambeau Field Bake Sale

CHAMPIONS

\$1145

Chips & Dip
Mixed Nuts
Souvenir Snack
Artisan Cheese & Charcuterie
Fresh Fruit
Farmers Market Crudite
Smoked Salmon
Johnsonville Bratwursts
Chicken Tenders
Carved Tenderloin of Beef
Chef's Seasonal Salad
Cake Pops





ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS, UNLESS OTHERWISE NOTED.



BEVERAGE BUNDLES.

PREPARED COCKTAILS

\$75

Choose a carafe of Mimosas,
or Old Fashioneds

COCKTAIL KITS

\$155

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

SEASONAL COCKTAILS

Prices vary by selection

Please see this event's newsletter for further information
or call our Suite Coordinator at 920-965-3789.



VINO. BLANCO.

CHAMPAGNE & SPARKLING

CAPOSALDO PROSECCO, 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.

\$47

G.H. MUMM GRAND CORDON, FRANCE

Chalky on the nose, this clean-cut champagne is creamy in texture and elegant, offering a subtle mesh of biscuit, green pear, ground ginger and lemon zest notes. A fine aperitif, with a racy finish.

\$155

ROSÉ

STUDIO BY MIRAVAL, FRANCE

Pretty pale-pink, very limpid color with bluish reflections. This wine offers a very elegant nose with delicate notes of grapefruit and white flowers. Fresh and well balanced, the palate is lively and reveals seductive aromas of citrus and sea iodine.

\$65

RIESLING

CHATEAU STE. MICHELLE, COLUMBIA VALLEY

Crisp apple aromas and flavors with subtle mineral notes

\$34

CEDAR CREEK WINERY, WISCONSIN

A light semi-dry Riesling, complex with hints of coconut and citrus that dance on the palate.

\$40

MOSCATO

MIRASSOU MOSCATO, CALIFORNIA

The wine opens with light floral and fresh fruit aromas before segueing into a palate of sweet peach, ripe pineapple, and refreshing citrus.

\$34

WHITE BLEND

2018 LEAP YEAR, CALIFORNIA

With hints of citrus, green apple, vanilla and biscuit, this easy-drinking white darts across your taste buds like a running back bouncing between the tackles. Pair it with delicacies like curds to experience the full delight of this blend sourced from the North and Central coasts of California.

\$35



VINO. BLANCO.

PINOT GRIGIO

ECCO DOMANI, ITALY

Light-bodied, with a pleasantly soft palate and a long finish \$36

RUFINNO IL DUCALE, ITALY

The acidity is firm but balanced, working with the ripe fruit taste profile to confer freshness and a mineral touch to the wine. \$65

SAUVIGNON BLANC

SEAGLASS SAUV BLANC, CALIFORNIA

A classic Santa Barbara County Sauvignon Blanc with exhilarating aromas of lemon, lime, grapefruit and fresh cut grass. Clean and crisp on the palate, with gooseberry, tangerine and a touch of minerality. Don't miss the zingy acidity and a lightly tart finish. \$35

GIESEN SAUV BLANC, NEW ZEALAND

This Marlborough Sauvignon Blanc is aromatically expressive and generously flavored with freshly cut herbs, scrumptious tropical fruit with subtle notes of blackcurrant leaf. \$36

KIM CRAWFORD, NEW ZEALAND

An exuberant wine brimming with flavors of pineapple and stone fruit with a hint of herbaceousness \$53

CHARDONNAY

EOS ESTATE CHARDONNAY, CALIFORNIA

Aromas of citrus, papaya and mango. Exceptionally balanced, the palate shows pineapple, vanilla and notes of butterscotch on the finish. This wine is luscious, intricate and layered. \$30

WILLIAM HILL SELECT, NAPA

Aromas of ripe Anjou pear and crème brûlée complement layers of ripe peach, golden apple and lemon shortbread on the palate. The velvety mouthfeel is balanced by bright acidity that carries through a fresh finish with a hint of spice. \$33

WENTE "ESTATE GROWN" CHARDONNAY, CALIFORNIA

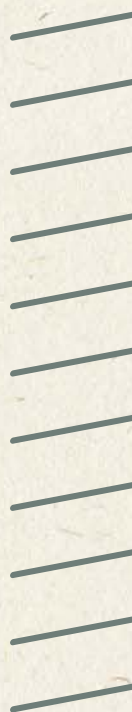
Bursts with aromatics from citrus, lemon curd, pear and toasty oak. This wine is balanced by hints of vanilla and citrus on the palate, finishing with a nice acidity. \$45

INTERCEPT BY CHARLES WOODSON, NAPA

Medium-bodied with notes of spiced apples, citrus, and biscuit. Rich from barrel fermentation and sur lie aging, the wine has bright acidity with a lingering toasty oak finish. \$68

ORIN SWIFT MANNEQUIN, NAPA

Rich aromatics of Meyer lemon, honeydew, butterscotch and honeysuckle, with accents of jasmine, white pepper and fennel pollen. \$96





VINO. ROSSO.

PINOT NOIR

THE SEEKER, CALIFORNIA

Full of red fruit and spice, this wine showcases Pinot Noir's signature silky texture and food-friendliness. Sweet cherry fruit melds with earth and spice, balanced acidity and ripe, fine tannin, giving a long, smooth finish.

\$40

MACMURRAY ESTATE, RUSSIAN RIVER VALLEY

Delicate notes of black cherry, raspberry and pomegranate.

\$56

INSCRIPTION "KING ESTATE," WILLAMETTE VALLEY

Bright cherry, raspberry and strawberry notes greet the nose, along with fresh rose petals, baking spices and hints of earth. Bright acidity on the entrance combines with the showy red fruit and flavors of forest floor, rhubarb, sage and toast on the palate. Round, supple tannins provide an exceptionally good transition to the finish, with structured tannins providing nice body and length

LA CREMA, SONOMA COUNTY, CALIFORNIA

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

\$75

RED BLEND

2018 LEAP YEAR, CALIFORNIA

Bold, dark berries jump around your senses in this fruit and vanilla-forward cabernet with a long, smooth finish. Sourced from the best coastal vineyards in California, our wines are made to complement

\$35

ORIN SWIFT ABSTRACT, NAPA

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

\$100



VINO. ROSSO.

MERLOT

DECOY BY DUCKHORN MERLOT, CALIFORNIA

From its plush, refined tannins to its rustic undertones, this alluring Merlot offers juicy layers of black cherry, raspberry and plum. On the palate, the flavors are pure and polished, with a mouth-coating texture that carries the wine to a luxurious, fruit-filled finish.

\$55

ROBERT MONDAVI WINERY, CALIFORNIA

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

\$101

CABERNET SAUVIGNON

STERLING VINTNERS COLLECTION, CALIFORNIA

Blackberry fruit and ripe cherries leap from the glass, supported by toasty vanilla and cocoa.

\$31

RICKSHAW CAB, CALIFORNIA

Black cherry, black currant and blueberry aromas lead to flavors of dark fruit, vanilla, and hints of cedar.

\$45

INTERCEPT BY CHARLES WOODSON, NAPA

The core of black currant and hints of cedar and spice along with cocoa aromas echoed by rich persistent flavors of plush ripe fruit, dark chocolate, and anise are all supported by balanced rich velvety tannins.

\$53

SEBASTIANI CAB, CALIFORNIA


Aromas of dried cranberries, bergamot tea and vanilla wafer.

\$60

LOUIS M MARTINI, NAPA

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

\$125



AVAILABLE IN A 1 L BOTTLE, UNLESS OTHERWISE NOTED



SPIRITS.

VODKA

TITO'S HANDMADE \$68

KETEL ONE \$73

GREY GOOSE \$89

GIN

NEW AMSTERDAM \$36

BOMBAY SAPPHIRE \$62

TANQUERAY \$66

TEQUILA

ESPOLON REPOSADO \$68

CAMARENA REPOSADO \$66

PATRÓN SILVER (750 mL bottle) \$106

RUM

BACARDÍ SUPERIOR \$42

MALIBU COCONUT \$44

CAPTAIN MORGAN ORIGINAL SPICED \$58

AMERICAN WHISKEY

SEAGRAM'S 7 CROWN \$44

SOUTHERN COMFORT ORIGINAL \$49

JACK DANIEL'S TENNESSEE WHISKEY \$76

BOURBON WHISKEY

JIM BEAM \$56

MAKER'S MARK (750 mL bottle) \$61

BULLEIT \$82

WOODFORD RESERVE \$101

SCOTCH WHISKY

DEWAR'S WHITE LABEL \$61

JOHNNIE WALKER BLACK LABEL \$116

THE MACALLAN 12 YR (750 mL bottle) \$136

IRISH WHISKEY

JAMESON \$78

CANADIAN WHISKY

CANADIAN CLUB \$42

CROWN ROYAL \$81

CROWN ROYAL RYE \$86

BRANDY

KORBEL \$51

LIQUEUR

KAHLÚA \$61

BAILEYS IRISH CREAM \$61

RUMCHATA \$66

AVAILABLE IN A 6-PACK, UNLESS OTHERWISE NOTED



BREWS.

AMERICAN PREMIUM

BUD LIGHT \$30.50
BUDWEISER \$30.50
COORS LIGHT \$30.50
MICHELOB PURE GOLD ULTRA \$30.50
MILLER LITE \$30.50
SHARP'S NA \$30.50

CRAFT

BLUE MOON BELGIAN WHITE \$35
CORONA EXTRA \$35
LEINENKUGEL'S HONEY WEISS \$35
LEINENKUGEL'S SEASONAL \$35
STELLA ARTOIS \$35

PREMIUM CRAFT

SAMUEL ADAMS BOSTON LAGER \$37.50
BLUE MOON LIGHT SKY \$37.50
SIERRA NEVADA HAZY LITTLE THING IPA \$37.50
HOP VALLEY BREWING BUBBLE STASH IPA \$37.50
NEW GLARUS SPOTTED COW \$37.50
HINTERLAND IPA \$37.50

SELTZER

VIZZY HARD SELTZER VARIETY (6-pack) \$37.50
VIZZY HARD SELTZER LEMONADE VARIETY (6-pack) \$37.50

SODAS. WATERS.

COCA-COLA \$18.50
DIET COKE \$18.50
COKE ZERO SUGAR \$18.50
SPRITE \$18.50
SPRITE ZERO \$18.50
GINGER ALE \$18.50
MELLO YELLO \$18.50
BARQ'S ROOT BEER \$18.50
SQUIRT \$18.50
LEMONADE \$18.50
AHA LIME + WATERMELON SPARKLING WATER \$19
AHA BLUEBERRY + POMEGRANATE SPARKLING WATER \$19
NICOLET WATER \$20





AVAILABLE IN A 6-PACK, UNLESS OTHERWISE NOTED



ADD-INS. MIXERS. JUICES.

TABASCO SAUCE \$11
WORCESTERSHIRE SAUCE \$9
SWEET VERMOUTH \$12
DRY VERMOUTH \$12
OWENS MARGARITA MIX \$14
OLD FASHIONED MIX \$14
LIME JUICE \$15

ORANGE JUICE \$15
CRANBERRY JUICE \$15
ZING ZANG BLOODY MARY MIX \$15
TONIC WATER \$18.50
CLUB SODA \$18.50
AROMATIC BITTERS \$24

HOT BEVERAGES.

COFFEE SERVICE

Brew in your suite when you are ready. A variety of premium coffee, decaffeinated coffee & teas \$57

HOT CHOCOLATE

Milk chocolate & dark chocolate K-Cups, whipped cream, mini marshmallows \$57

GARNISHES.

LEMONS \$7.50
LIMES \$7.50
ORANGES \$7.50
CELERY SALT \$10
MARASCHINO CHERRIES \$10.50
QUEEN OLIVES \$10.50
COCKTAIL MUSHROOMS \$10.50
COCKTAIL ONIONS \$10.50
PICKLES \$15

ENERGY.

MONSTER \$41
MONSTER ZERO ULTRA \$41



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.

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.



POLICIES. PROCEDURES.



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.
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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.

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.



POLICIES. PROCEDURES.



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**. 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.

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.