

Suite Menu

ONLINE ORDERING
SUITEEATS.COM/SOLDIERFIELD



Packages



ALL-AMERICAN
MVP
CLASSIC CHICAGO
GT PRIME

PACKAGES

All-American

768

All packages serve 12 guests unless otherwise noted

**BOTTOMLESS FRESHLY
POPPED POPCORN**  

THE SNACK ATTACK 

Snack Mix, Dry-Roasted
Peanuts, Pretzel Twists,
Kettle-Style Potato Chips

**FARMERS MARKET
DIPS & VEGGIES**  

Farmstand Vegetables,
Hummus, Buttermilk
Ranch Dressing

SPICY WINGS

Traditional Spicy Buffalo Sauce,
Blue Cheese Dressing

**CHOPPED VEGETABLE
SALAD**  

Romaine, Spinach, Olives,
Seasonal Vegetables,
Artichokes, Gorgonzola Cheese,
Red Wine Vinaigrette

THE ITALIAN

Salami, Capicola, Ham,
Tomatoes, Onions, Provolone,
Lettuce, Giardiniera,
Soft Baguette, Red Wine
Vinaigrette, Olive Oil

**VIENNA BEEF
KOSHER-STYLE
HOT DOGS**

Traditional Condiments

PACKAGES

MVP

708

All packages serve 12 guests unless otherwise noted

**BOTTOMLESS FRESHLY
POPPED POPCORN** V AVG

**HOUSE-MADE
POTATO CHIPS &
GOURMET DIPS** V

Kettle-Style Potato Chips,
Roasted Garlic Parmesan,
French Onion, Dill Pickle Dip

**SEASONAL
FRESH FRUIT** V AVG

In-Season Fruits & Berries

**CLASSIC
CAESAR SALAD**

Crisp Romaine,
Caesar Dressing, Parmesan
Cheese, Garlic Croutons

THREE CHEESE MAC V

Cavatappi Pasta,
Three Cheese Sauce



**MINI BUFFALO CHICKEN
SANDWICHES**

Pulled Chicken, Homemade
Buffalo-Style Hot Sauce,
Mini Rolls, Cool Celery
Blue Cheese Slaw

**VIENNA BEEF
KOSHER-STYLE
HOT DOGS**

Traditional Condiments

PACKAGES

Classic Chicago

900

All packages serve 12 guests unless otherwise noted

**NUTS ON CLARK
POPCORN**  

Cheddar Cheese, Caramel Corn

**HOUSE-MADE
POTATO CHIPS &
GOURMET DIPS** 

Roasted Garlic Parmesan,
French Onion, Dill Pickle Dip

BLT SALAD

Romaine, Bacon, Tomatoes,
Cheddar Cheese,
Buttermilk Ranch Dressing,
House-Made Croutons

MEATBALL SLIDERS

Traditional Beef, Marinara
Sauce, Grated Parmesan
Cheese, Parsley, Mini Soft Rolls

**ITALIAN BEEF &
SAUSAGE**

Spicy Giardiniera,
Sweet Peppers, Mini Soft Rolls



**VIENNA BEEF
CHICAGO-STYLE
HOT DOGS**

Onions, Tomato Wedge,
Green Relish, Pickle Spear,
Sport Peppers, Yellow Mustard,
Celery Salt

PACKAGES

GT Prime

1,500

All packages serve 12 guests unless otherwise noted

SEAFOOD PLATTER AVG

Lobster, King Crab, Shrimp,
Beer Mustard, Cocktail Sauce

WEDGE SALAD AVG

Iceberg, Maytag Bleu Cheese,
Grape Tomatoes, Bacon

**BURRATA
TOMATO SALAD** V

Heirloom Tomatoes,
Basil Pesto, Garlic Crostini

MEATBALL MAMA K'S

Tomato, Basil, Parmesan

**TOMAHAWK
RIBEYE BOARD**

32oz Ribeye,
Roasted Garlic, Asparagus,
Red Wine Demi, Chimichurri,
Horseradish Cream
*Chef-Carved in Your Suite
When Your Guests Arrive*

SHISHITO & CORN V AVG

Parmesan, Lime, Cilantro

**CLASSIC
CREAMED SPINACH** V

Crème Fraiche,
Parmesan Breadcrumbs

Appetizers



COLD APPETIZERS
WARM APPETIZERS

Cold Appetizers

Orders serve 12 guests unless otherwise noted

ARTISAN CHARCUTERIE & CHEESES / 200

Locally Sourced Cheeses,
Assorted Italian Meats,
Dried Fruits, Nuts, Olives,
Honey, Lavosh Crackers

FARMERS MARKET DIPS & VEGGIES V AVG / 159

Farmstand Vegetables,
Hummus, Buttermilk Ranch

CHILLED SHRIMP COCKTAIL AVG

200 / 36 PIECES

Poached Shrimp,
Zesty Cocktail Sauce, Lemons



SEASONAL FRESH FRUIT V² AVG / 135

In-Season Fruits & Berries

CHEF'S SIGNATURE ROLLS / 180

Traditional Sushi Rolls
Including: Spicy Tuna, Salmon,
California, Shrimp Tempura,
Godzilla, Deluxe Vegetarian

OMAKASE SASHIMI & SUSHI / 400

Freshly Sliced Sashimi and
Sushi Rolls Including: Ahi Tuna,
Sake, Hamachi, Seasonal
Seafood, Chef Created Sushi
Rolls, Traditional Japanese
Accompaniments

Warm Appetizers

Orders serve 12 guests unless otherwise noted

LOADED

NACHO BAR  / 150

Beef Chili, Nacho Cheese,
Sour Cream, Pico de Gallo,
Tortilla Chips

Upgrade your Loaded Nacho

Bar from Beef Chili to:

Beef Barbacoa / 180

Chicken Tinga / 175

JALAPEÑO ARTICHOKE

DIP   / 150

Cream Cheese, Artichokes,
Jalapeños, Parmesan Cheese,
Tortilla Chips

SPICY WINGS / 165

Traditional Spicy Buffalo Sauce,
Blue Cheese Dressing

CHICKEN TENDERS / 175

Buttermilk Ranch Dressing,
BBQ Sauce

ANCHO-MARINATED CHICKEN

QUESADILLA / 168

Cilantro, Monterey Jack
Cheese, Sour Cream, Sala Roja

POTSTICKERS & SPRING ROLLS / 118

Chicken Lemongrass
Potstickers, Vegetable Spring
Rolls, Sweet Chili Glaze

Greens



Greens

Orders serve 12 guests unless otherwise noted

ITALIAN CHOPPED SALAD / 150

Romaine, Grilled Chicken, Bacon, Pasta, Tomatoes, Red Onions, Gorgonzola Cheese, Honey Mustard Vinaigrette

CHOPPED VEGETABLE SALAD V AVG / 145

Romaine, Spinach, Olives, Seasonal Vegetables, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

CLASSIC CAESAR SALAD / 145

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

GRILLED CHICKEN CAESAR SALAD / 200

Grilled Chicken, Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

GT PRIME WEDGE SALAD AVG / 160

Iceberg, Maytag Bleu Cheese, Grape Tomatoes, Bacon

BLT SALAD / 150

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons



Classics



CLASSIC ENTRÉES
CLASSIC SIDES

Classic Entrées

Orders serve 12 guests unless otherwise noted

CHAR-GRILLED CHICKEN

BOARD  / 200

All-Natural Brined, Marinated
& Grilled Chicken, Seasonal
Grilled Vegetables

CHICAGO SAUSAGE BOARD / 230

Italian Sausage, Polish Sausage,
Roasted Peppers,
Caramelized Onions,
Giardiniera, Whole Grain
Mustard, Yellow Mustard,
Mini Soft Rolls

ITALIAN BEEF & SAUSAGE / 220

Roasted Peppers, Giardiniera,
Caramelized Onions,
Whole Grain, Seasoned Au Jus,
Mini Soft Rolls

MEATBALL SLIDERS / 150

Traditional Beef, Marinara
Sauce, Grated Parmesan
Cheese, Parsley, Mini Soft Rolls

STEAKHOUSE BEEF TENDERLOIN / 350

Black Pepper Seared &
Chilled Tenderloin,
Red Onions, Tomatoes,
Blue Cheese Crumbles,
Giardiniera, Horseradish Sauce,
Dijon Mustard, Arugula,
Mini Soft Rolls

TACOS & TOSTADAS / 300

Pork Al Pastor

Charred Pineapple,
Pickled Red Onions

Pollo Asada

Chorizo, Cotija Cheese

Charro Beans, Salsa Verde and
Mexican Crema, Flour Tortillas,
Corn Tostada

Classic Sides

Orders serve 12 guests unless otherwise noted

THREE CHEESE MAC V / 132

Cavatappi Pasta,
Three Cheese Sauce

ELOTE SALAD V AVG / 165

Fire-Roasted Corn,
Street Corn Aioli, Pico de Gallo,
Cotija Cheese

ROASTED BUFFALO CAULIFLOWER V AVG / 115



Handhelds



**HANDCRAFTED SANDWICHES
CONNIE'S PIZZA
SLIDERS & DOGS**

Handcrafted Sandwiches

Orders serve 12 guests unless otherwise noted

THE WALKING STICKS

Ham & Swiss / 175

Mustard Butter,
Pretzel Baguette

Roasted Turkey / 175

Apricot Ginger Chutney,
Havarti Cheese, Baguette

THE ITALIAN / 168

Salami, Capicola, Ham,
Tomatoes, Onions, Provolone,
Lettuce, Giardiniera,
Soft Baguette, Red Wine
Vinaigrette, Olive Oil

MINI BUFFALO CHICKEN SANDWICHES / 200

Pulled Chicken, Homemade
Buffalo-Style Hot Sauce,
Mini Soft Rolls, Cool Celery
Blue Cheese Slaw

SMOKED PORK SANDWICHES / 200

Smoked Barbecue Pork,
House-Made Barbecue Sauce,
Coleslaw, Mini Soft Rolls



Connie's Pizza

*Each pizza serves 8 guests unless otherwise noted
All orders delivered by the start of the event*

**DEEP DISH
CHEESE**  / 90

**DEEP DISH
SAUSAGE** / 95

**DEEP DISH
PEPPERONI** / 95

**GLUTEN FREE VEGAN
CHEESE PIZZA**   / 95

Cauliflower Crust,
Vegan Cheese, Tomato Sauce



Sliders & Dogs

Orders serve 12 guests unless otherwise noted

TENDERLOIN SLIDER / 165

Prime Beef Tenderloin, Garlic
Herb Butter, Flake Sea Salt,
Toasted Brioche Bun

IMPOSSIBLE[™] MINI BURGER ^{VF} / 110

Char-Grilled Plant Based
Burger, Leaf Lettuce,
Vine-Ripened Tomatoes,
Vegan Chipotle Lime Aioli,
Vegan Mini Bun

*Impossible[™] plant-based meat
is made from simple ingredients
found in nature, including wheat
protein, coconut oil, potato protein
and heme.*

VIENNA BEEF MAXWELL STREET POLISH SAUSAGE / 162

Caramelized Onions,
Yellow Mustard

VIENNA BEEF CHICAGO DOG / 150

Onions, Tomato Wedge,
Green Relish, Sport Peppers,
Pickle Spear, Yellow Mustard,
Celery Salt



Snacks



Snacks

Orders serve 12 guests unless otherwise noted

**BEAR CLAW
PRETZEL**  / 200

Beer Cheese, Grain Mustard

**BAVARIAN SOFT
PRETZEL**  / 150

Spicy Mustard,
Beer Cheese Dip

**HOUSE-MADE
POTATO CHIPS &
GOURMET DIPS**  / 65

Roasted Garlic Parmesan,
French Onion, Dill Pickle Dip

**SALSA & GUACAMOLE
SAMPLER**   / 110

Guacamole, Salsa Verde,
Salsa Roja, House-Fried
Tortilla Chips

**THE BOTTOMLESS
SNACK ATTACK**  / 75

Snack Mix, Dry-Roasted
Peanuts, Pretzel Twists,
Kettle-Style Potato Chips

**NUTS ON CLARK
POPCORN**   / 75

Cheddar Cheese, Caramel Corn

**BOTTOMLESS
POPCORN**   / 50

**DRY-ROASTED
PEANUTS**   / 35

SNACK MIX  / 35

PRETZEL TWISTS  / 35

Sweet Spot



**SWEET SUITES
LET THEM EAT CAKE!
OUR FAMOUS DESSERT CART**

Suite Sweets

Orders serve 12 guests unless otherwise noted

GOURMET COOKIES & BROWNIES / 165

Gourmet Cookies,
Decadent Brownies



Levy is just one call away and a Culinary or Premium Specialists representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house.

However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

Let Them Eat Cake!

Orders serve 12 guests unless otherwise noted

CHICAGO-STYLE CHEESECAKE v / 55

Traditional Chicago-Style
Cheesecake, Butter Cookie
Crust

RED VELVET CAKE v / 85

Four-Layer Red Velvet,
White Chocolate Cream
Cheese Icing, Red Velvet
Crumb, Chocolate Drizzle

RAINBOW CAKE v / 85

Colorful Five Layered Sponge
Cake, Buttercream Frosting



SIX-LAYER CARROT CAKE v / 85

Our Signature Layered Carrot
Cake, Fresh Carrots, Nuts,
Spices, Sweet Cream Cheese
Icing, Toasted Coconut,
Toasted Pecans

CHOCOLATE PARADIS' CAKE v / 85

Gourmet Cookies,
Rich Chocolate Génoise,
Layered Chocolate Ganache,
Candied Toffee

LEMON MERINGUE CAKE v / 85

Five-Layer Lemon Cake,
Lemon Curd, Vanilla Icing,
Sour Lemon Bark,
Toasted Mini Marshmallows

OUR FAMOUS

Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'ahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

SIGNATURE DESSERTS V

Six-Layer Carrot Cake,
Rainbow Cake, Red Velvet
Cake, Chocolate Paradis' Cake,
Chicago-Style Cheesecake,
Peanut Butter & Chocolate
Brownie Stack Cake

GOURMET DESSERT BARS V

Rockslide Brownie,
Toffee Crunch Blondie, Chewy
Marshmallow Bar, Honduran
Chocolate Manifesto Brownie

GOURMET COOKIES & TURTLES V

Chocolate Chunk,
Reese's® Peanut Butter,
Triple Chocolate Chunk, White
and Milk Chocolate Turtles

GIANT TAFFY APPLES V

Peanut, Loaded M&M's®

NOSTALGIC CANDIES V

Gummi® Bears, Jelly Belly®
Sassy Sours, Mini Sour Worms,
Peanut M&M's®, Plain M&M's®

DARK CHOCOLATE LIQUEUR CUPS V

Baileys® Original Irish Cream,
DiSaronno® Amaretto,
SQRRL® Peanut Butter
Whiskey, Kahúla®

We will provide personalized, decorated layer-cakes for your next celebration: birthdays, anniversaries, graduations, etc.

The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

Beverage Packages



Bloody Mary Package / 250

Effen Vodka

Zing Zang Bloody Mary Mix

Tabasco

Worcestershire

Celery

Fruit

Pickles

Olives

Cheese

Vienna Beef Stix

Mimosa Package / 250

Nicolas Feuillatte Brut Champagne / two bottles

Fresh Orange Juice



Beers, Ales & Alternatives



**READY-TO DRINK COCKTAILS & SELTZERS
BEER, ALES & ALTERNATIVES**

Ready-to-Drink Cocktails & Seltzers

Served by the six-pack unless otherwise noted

On the Rocks Margarita (750mL) / 105

On the Rocks Old Fashioned (750mL) / 105

On the Rocks Espresso Martini (750mL) / 105

Vizzy Hard Seltzers / 65

Topo Chico Hard Seltzers / 65

Simply Spiked Lemonade / 65

Happy Thursday Spiked Refreshers / 65

Beers, Ales & Alternatives

Served by the six-pack

Coors Light / 50

Coors Banquet / 50

Miller Lite / 50

Miller High Life / 50

Modelo Especial / 60

Pilsner Urquell / 60

Peroni / 60

Blue Moon / 55

Blue Moon Light / 55

Heineken / 60

Stone Delicious IPA / 55

Revolution Anti-Hero / 55

Goose Island 312 Urban Wheat / 55

Goose Island Hazy Beer Hug / 55

Leinenkugel's Seasonal / 55

Blue Moon Non-Alcoholic / 50

Red Bridge Gluten Free / 50

Wines



WHITE
RED
RESERVE

White

Served by the bottle

Sparkling & Rosé

La Jolie Fleur / 85

La Marca Prosecco / 60

Nicolas Feuillatte Brut / 140

Mumm Napa Brut Rosé/ 80

Reisling

Chateau Ste Michelle / 70

Pinot Grigio

Clois de Bois / 60

Sauvignon Blanc

Kim Crawford / 70

Cakebread / 100

Chardonnay

Simi / 70

Talbott Kali Hart / 90

Stags' Leap / 120

Red

Served by the bottle

Pinot Noir

Mark West / 60

La Crema / 80

Belle Glos Clark & Telephone / 160

Cabernet Sauvignon

Franciscan Select / 85

Louis Martini / 90

Justin / 140

Red Blends

Brancaia Tre Super Tuscan / 90

Black Girl Magic / 100

The Prisoner / 140

Reserve

Served by the bottle

Sparkling & White

Bollinger Special Cuvée Brut / 275
Aj, France

Billecart-Salmon Brut Rosé / 350
Montagne De Reims, France

Pieropan Calvarino
Soave Classico / 200
Veneto, Italy

Rombauer Carneros
Chardonnay / 190
Napa Valley, California

Red

Pahlmeyer Jayson Pinot Noir / 220
Sonoma Coast, California

Argiano, Brunello Di Montalcino / 210
Tuscany, Italy

Chimney Rock Stags' Leap District
Cabernet Sauvignon / 400
Napa Valley, California

Orin Swift Palermo,
Cabernet Sauvignon / 200
Napa Valley, California



Liquor



Liquor

Served by the liter bottle unless otherwise noted

Vodka

Effen / 120

Tito's Handmade / 140

Suntory Haku / 150

Grey Goose / 160

Gin

Suntory Roku / 120

Bombay Sapphire / 130

Hendrick's / 140

Sipsmith / 140

Rum

Bacardí Superior / 110

Cruzan 9 Spiced / 110

Cruzan Single Barrel / 130

Tequila & Mezcal

Hornitos Plata / 125

Tres Generaciones Reposado / 150

Casamigos Blanco / 160

Patrón Silver / 160

Whiskey & Bourbon

Jim Beam White Label / 110

Jack Daniel's / 115

Maker's Mark / 130

Suntory Toki / 135

Basil Hayden / 150

Jameson Irish / 150

Knob Creek / 150

Scotch

Dewar's White Label / 110

Laphroaig 10 Year Single / 150

Cognac / Brandy

Courvoisier / 130

Cordials

Aperol / 95

Baileys Original Irish Cream / 95

Cointreau / 130

Jeppson's Malört / 85

Jim Beam Kentucky Fire / 95

Kahlúa / 95

SQRRL Peanut Butter Whiskey / 95

Non-Alcoholic



Non-Alcoholic

Served by the six-pack unless otherwise noted

Soft Drinks

RC Cola / 33

Dr Pepper / 33

Diet Dr Pepper / 33

Dr Pepper Zero Sugar / 33

7up / 33

7up Zero Sugar / 33

Canada Dry Ginger Ale / 33

Canada Dry Ginger Ale
Zero Sugar / 33

A&W Root Beer / 33

Sunkist Lemonade / 33

Sunkist Strawberry Lemonade / 33

Juices

Cranberry Juice / 28

Grapefruit Juice / 28

Orange Juice / 28

Tomato Juice / 28

Waters

Deja Blue / 37

Core Water / 42

Bai Water Coconut / 42

Bai Water Lemonade / 42

Sparkling

Polar Seltzer / 37

Polar Seltzer Lime / 37

Teas

Snapple Lemon Tea / 48

Snapple Peach Tea / 48

Miscellaneous

La Colombe Triple Latte (4-pack) / 35

La Colombe Mocha Latte (4-pack) / 35

Keurig Hot Beverage Service / 60
*Regular, Decaffeinated, Herbal Teas,
Hot Chocolate, Sweeteners,
Half & Half*

Bar Supplies

Finest Call Sour Mix / 12

Finest Call Margarita Mix / 12

Owen's Craft Mixers (4-pack) / 35

Canada Dry Tonic Water / 33

Canada Dry Club Soda / 33

Lime Juice / 12

Lemons & Limes / 6

Stuffed Olives / 6

Foro Vermouth / 40

Foro Vermouth-Rosso / 40

The Scoop

HOURS OF OPERATION

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at <http://suiteeats.com/soldierfield>

To reach a Representative, dial: (312) 235-7367 or e-mail: SuiteEats@LevyRestaurants.com.

QUICK REFERENCE LIST

Levy Restaurants Premium Specialist Representatives (312) 235-7367

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, four business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at <http://suiteeats.com/soldierfield>. Orders can be arranged with the assistance of a Premium Specialist Representatives at (312) 235-7367 during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order.

If the gates to the stadium open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of Illinois, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out Soldier Field
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Soldier Field, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

EVENTS AT SOLDIER FIELD

The rich tradition at Soldier Field is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. We have great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people.

For further information and date availability, please contact the Our Sales Team at (312) 235-7367 .

