CHICAGO 365™

HOSPITALITY

SPECIAL EVENTS MENU

2014

CHICAGO 365™
HOSPITALITY

Your Stadium Experience

With so many innovations in stadium food and beverage experiences at our fingertips, we at Chicago 365 Hospitality believe this is the most exciting era in sports and entertainment yet. When it comes to developing the stadium experience at Soldier Field, it takes more than identifying a few food trends or acting on our gut instincts.

We know how important food quality is to your suite experience. To improve food quality, Chicago 365 Hospitality is introducing a progressive service model throughout our suite menu. Your menu selections will now be delivered to your suite in three courses. This change allows our chefs to provide higher-quality by cooking your food closer to your time of arrival.

Our progressive service model has three different times when food will be delivered to your suite:

- At “Stadium Gates,” your suite will be filled with snack items that are perfect for sharing.
- By “Kickoff,” you and your guests will be treated to fresh fare to enjoy during the action.
- During the “2nd Quarter,” your suite attendant will deliver sweet treats for your enjoyment.

Again, our goal is always to provide fantastic food and beverage options to you and your guests. Our progressive service model is designed to deliver a fresh, high-quality dining experience while you enjoy the action at Soldier Field.

SPECIAL EVENTS MENU
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CHICAGOLAND

STADIUM GATES

● Snack Package
Bottomless Buttered Popcorn, Snack Mix,
Homemade House-Chips-and-Dip Trio with Caramelized Onion,
Spicy Roasted Red Pepper, Boursin Spinach

● Artisanal Cheese Board
Grapes, Candied Pecans, Dried Cranberries, Assorted Crackers

● Chopped Salad
Artisanal Romaine Blend, Grape Tomatoes, Bleu Cheese Crumbles,
Crisp Proscuitto, Green Onion, Classic Dressing

Turkey Club
Roasted Turkey Breast, Apple Wood Smoked Bacon, Baby Swiss,
Roasted Tomatoes, Mixed Greens, Avocado Aioli

KICK-OFF

Hickory-Smoked Brisket and Bobak's Sausage
House Sauce, Jalapeños, Onions, Pickles

BBQ Chicken Sliders
Pulled Chicken, Honey BBQ, Havarti,
Bacon Onion Confit

● Smoked Gouda Mac-and-Cheese
Smoked Gouda, Cavatappi, Three-Cheese Crust

2ND QUARTER

● Gourmet Cupcakes
Red Velvet, Vanilla Bean, Chocolate

$950

CHICAGOLAND serves approximately 12 guests.

To further enhance your experience, add one of our other menu favorites:

● Jalapeño Poppers
Ranch
$70

● Bavarian Pretzel Sticks
Warm Sea-Salt-Coated Soft Pretzels,
Spicy Mustard, Craft Beer Cheese Dip
$55

Classic Chicago Dogs
All-Beef Vienna Dogs, Steamed Poppy Seed Buns,
Stadium Mustard, Sport Peppers, Pickle Spears,
Tomatoes, Green Relish, Diced Onion, Celery Salt
$95

Soldier Field Hot Wings
Classic Buffalo: Scallions, Bleu Cheese Dressing
Asian Influence: Sesame Seeds, Sweet Chili Glaze
Barbecue: Barbecue Sauce
$125

● Chocolate Chip Monster Cookies
$70

Craft Beer Package
12 Revolution Anti-Hero,
12 Revolution Bottom Up Wit,
12 Daisy Cutter Pale Ale
$306

● = vegetarian ● = gluten friendly

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

TAILGATER

STADIUM GATES

Snack Package
Bottomless Buttered Popcorn, Snack Mix,
Homemade House-Chips-and-Dip Trio with Caramelized Onion,
Spicy Roasted Red Pepper, Boursin Spinach

Garden Salad
Mixed Baby Greens, Julienned Bell Peppers, Yellow Squash, English Cucumber, Grape Tomatoes, Buttermilk Ranch

Loaded Potato Salad
Shredded Cheddar, Chopped Bacon, Green Onion, Buttermilk Aioli

Classic Chicago Dogs
All-Beef Vienna Dogs, Steamed Poppy Seed Buns,
Stadium Mustard, Sport Peppers, Pickle Spears,
Tomatoes, Green Relish, Diced Onion, Celery Salt

Chicago's Favorite Hot Italian Beef
Slow-Roasted Beef, Giardiniera, Hoagie Roll

KICK-OFF

Smoked Gouda Mac-and-Cheese
Smoked Gouda, Cavatappi, Three-Cheese Crust

All-American Bacon Cheeseburger
Apple Wood Smoked Bacon and American Cheese

2ND QUARTER

Triple-Fudge Brownies

$750

TAILGATER serves approximately 12 guests.

To further enhance your experience, add one of our other menu favorites:

Crispy Chicken Tenders
Ranch, Honey Mustard, BBQ
$95

Soldier Field Hot Wings
Classic Buffalo: Scallions, Bleu Cheese Dressing
Asian Influence: Sesame Seeds, Sweet Chili Glaze
Barbecue: Barbecue Sauce
$125

Bavarian Pretzel Sticks
Warm Sea-Salt-Coated Soft Pretzels,
Spicy Mustard, Craft Beer Cheese Dip
$55

Chicken Quesadillas
Cilantro Sour Cream and Salsa
$90

Chocolate Chip Monster Cookies
$70

Beer and Wine Package
12 Miller Lite, 12 Heineken, 12 Amstel Lite,
12 Blue Moon, Sonoma Cutrer Chardonnay,
Franciscan Oakville Cabernet
$500

= vegetarian = gluten friendly

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

SOUTH OF THE BORDER

STADIUM GATES

Snack Package
Bottomless Buttered Popcorn, Snack Mix,
Homemade House-Chips-and-Dip Trio with Caramelized Onion,
Spicy Roasted Red Pepper, Boursin Spinach

Seasoned Tortilla Chips
Mild Salsa, Pico de Gallo, Guacamole

Roasted Corn & Black Bean Salad
Chopped Romaine, Chihuahua Cheese, Chipotle Ranch Dressing

Seasonal Fruit Platter
Melons, Pineapple, Grapes, Oranges, Seasonal Berries

Queso
Mexican-Style Cheeses, Diced Onions,
Peppers, Tomatoes, Tortilla Chips

KICK-OFF

Jalapeño Poppers
Ranch

Chicken Quesadillas
Cilantro Sour Cream and Salsa

Chicken and Beef Fajitas
Spanish Rice, Roasted Red Salsa,
Sour Cream, Pico de Gallo, Flour Tortillas

2ND QUARTER

Triple-Fudge Brownies

$850

SOUTH OF THE BORDER serves approximately 12 guests.

To further enhance your experience, add one of our other menu favorites:

Classic Chicago Dogs
All-Beef Vienna Dogs, Steamed Poppy Seed Buns,
Stadium Mustard, Sport Peppers, Pickle Spears,
Tomatoes, Green Relish, Diced Onion, Celery Salt
$95

Crispy Chicken Tenders
Ranch, Honey Mustard, BBQ
$95

Chocolate Chip Monster Cookies
$70

Individual Southwest Dips
Refried Beans, Guacamole, Sour Cream,
Shredded Cheddar, Green Onion,
Fresh Jalapeños, Pico de Gallo, Tortilla Chips
$90

Tres Ritas
Two six-packs of Corona, One Bottle of Jose Cuervo Gold, One
Bottle of Margarita Mix, Fresh Cut Limes
$220

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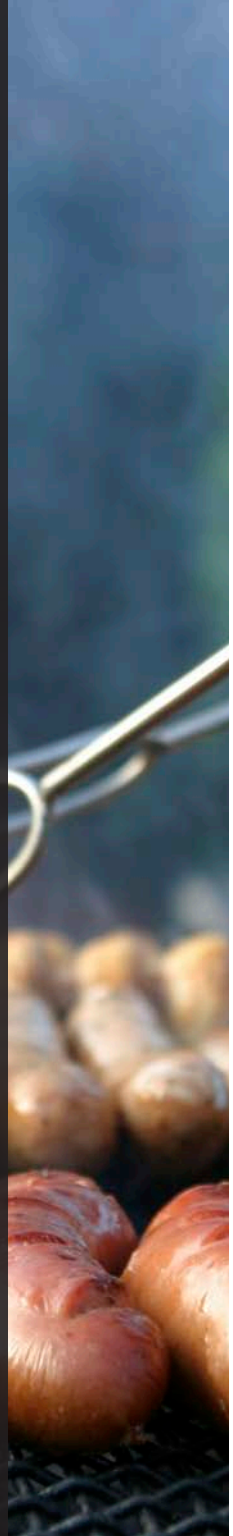
À LA CARTE

APPETIZERS



● Hometown Harvest Crudité 1
Carrots, Celery, Broccoli, Cucumber, Grape Tomatoes, Portobello Mushroom, Cauliflower, Buttermilk Ranch Dip
$60

● Seasonal Fruit Platter 1
Melons, Pineapple, Grapes, Oranges, Seasonal Berries
$80

● Artisanal Cheese Board 1
Grapes, Candied Pecans, Dried Cranberries, Assorted Crackers
$115

Antipasti Selection 1
Cured Meats, Olives, Crostini
$120

● Citrus Ice-Chilled Shrimp 1
Limoncello Aioli, Bloody Mary Cocktail Sauce
$130

Individual Southwest Dips 1
Refried Beans, Guacamole, Sour Cream, Shredded Cheddar, Green Onion, Fresh Jalapeños, Pico de Gallo, Tortilla Chips
$90

● ● Artichoke Beignet 1
Battered Boursin & Artichoke, Red Pepper & Chive Jam
$100

● Queso 1
Mexican-Style Cheeses, Diced Onions, Peppers, Tomatoes, Tortilla Chips
$65

Soldier Field Hot Wings 2
Classic Buffalo: Scallions, Bleu Cheese Dressing
Asian Influence: Sesame Seeds, Sweet Chili Glaze
Barbecue: Mustard Barbecue Sauce
$125

Crispy Chicken Tenders 2
Ranch, Honey Mustard, BBQ
$95

Chicken Quesadillas 2
Cilantro Sour Cream and Salsa
$90

● Jalapeño Poppers 2
Ranch
$70

● Sesame Chicken Bites 2
Sesame-Breaded Chicken, Sweet Chili Sauce
$95

● ● Fig & Bleu Cheese Flatbread 2
Fig Preserves, Green Onion
$95

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SIGNATURE SELECTIONS

Classic Chicago Dogs 1
All-Beef Vienna Dogs, Steamed Poppy Seed Buns, Stadium Mustard, Sport Peppers, Pickle Spears, Tomatoes, Green Relish, Diced Onion, Celery Salt
$95

Lobster Rolls 1
Chilled Maine Lobster, Lemon Parsley Aioli, Butter-Toasted Bun
$275

Ceviche-Style Shrimp 1
Cilantro Lime Shrimp, Queso Fresco, Pico de Gallo, Warm Flour Tortillas
$180

Chicago's Favorite Hot Italian Beef 1
Slow-Roasted Beef, Giardiniera, Hoagie Roll
$115

● **Peppercorn-and-Sea-Salt-Crusted Beef Tenderloin** 2
Horseradish Cream, Green Peppercorn Sauce, Ciabatta Rolls
$325

Bobak's Brats 2
Bratwurst, Sauerkraut, Sautéed Peppers & Onions
$95

Hickory-Smoked Brisket and Bobak's Sausage 2
House Sauce, Jalapeños, Onions, Pickles
$175

Pulled Pork Pots 2
BBQ Pulled Pork, Smoked Gouda Mac-and-Cheese
$70

Chicken and Beef Fajitas 2
Spanish Rice, Roasted Red Salsa, Sour Cream and Pico de Gallo, Flour Tortillas
$120

Herb Turkey Breast 2
Roasted Root Vegetables, Herb Jus
$95

● **Smoked Gouda Mac-and-Cheese** 2
Smoked Gouda, Cavatappi, Three-Cheese Crust
$75

●● **Roast Medley of Vegetables** 2
$65

Cheeseburger Sliders 2
Cheddar, Caramelized Onions, Kicker Sauce, Potato Roll
$115

All-American Bacon Cheeseburger 2
Apple Wood Smoked Bacon and American Cheese
$145

Mushroom Burger 2
Sautéed Mushrooms and Melted Swiss
$145

BBQ Chicken Sliders 2
Pulled Chicken, Honey BBQ, Havarti, Bacon Onion Confit
$135

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SALADS AND SANDWICHES

Chicken Cobb Salad 1
Romaine, Bacon, Tomatoes, Eggs, Sherry Chive Vinaigrette
$110

Garden Salad 1
Mixed Greens, Julienned Bell Peppers, Yellow Squash, English Cucumber, Grape Tomatoes, Buttermilk Ranch
$80

Chopped Salad 1
Artisanal Romaine Blend, Grape Tomatoes, Bleu Cheese Crumbles, Crisp Prosciutto, Green Onion, Classic Dressing
$80

Caesar Salad 1
Romaine, Parmesan, Herbed Focaccia Croutons
$70
(Add Chicken $15)

Roasted Corn & Black Bean Salad 1
Chopped Romaine, Chihuahua Cheese, Chipotle Ranch Dressing
$70

Caprese Skewers 1
Fresh Mozzarella, Grape Tomatoes, Basil, Balsamic Glaze
$70

Soldier Field Sandwich 1
Peppered Salami, Proscuitto, Pepperoni, Provolone, Arugula, Baby Spinach, Roasted Red Pepper Aioli, Infused Olive Oil, Red Wine Vinegar, Italian Bread
$130

Turkey Club 1
Roasted Turkey Breast, Apple Wood Smoked Bacon, Baby Swiss, Roasted Tomatoes, Mixed Greens, Avocado Aioli
$130

Mini-Sandwich Trio 1
Honey Ham & Swiss, Sea-Salted Turkey & Dilled Havarti, Roast Beef & Cheddar
$130

Vegetable Hummus Wrap 1
Baby Spinach, Garlic Hummus, Marinated Vegetables, Feta Cheese
$85

Grilled Chicken Wrap 1
Grilled Chicken Breast, Mixed Greens, Diced Tomatoes, Chevre, Matchstick Carrots, Cucumber Ranch
$105

Classic Coleslaw 1
Julienned Cabbage, Sweet Creamy Dressing
$50

Loaded Potato Salad 1
Shredded Cheddar, Chopped Bacon, Green Onion, Buttermilk Aioli
$55

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ASSORTED SNACKS

Popcorn 1
Bottomless, Freshly Popped
$45

"Nuts on Clark" Popcorn 1
Cheese, Caramel, and Chicago Mix
$65

Gourmet Snack Mix 1
$65

Bavarian Pretzel Sticks 1
Sea-Salt-Coated Soft Pretzels, Spicy Mustard,
Craft Beer Cheese Dip
$55

Seasoned Tortilla Chips 1
Mild Salsa, Pico de Gallo, Guacamole
$60

Homemade House-Chips-and-Dip Trio 1
Caramelized Onion, Spicy Roasted Red Pepper, Boursin Spinach
$50

Sweet Tooth Candy Jar 1
M&M's®, Gummy Bears, Licorice, Jelly Beans
$60

Pigskin Pair 1
Bacon Peanut Brittle & Caramel Pecan Bacon Skewers
$70

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DESSERT SELECTIONS

Monster Sweets Cart
Chef's selection of signature gourmet desserts, candies,
fresh berries, and cordials. Customize your dessert experience
with this fan favorite! Desserts are priced individually.

● **Gourmet Cupcakes** 3
Red Velvet, Vanilla Bean, Chocolate
$85

Strawberry Shortcake Parfaits 3
Cinnamon Biscuit, Glazed Strawberries, White Chocolate Mousse
$85

● **Chocolate Chip Monster Cookies** 3
$70

● **Triple-Fudge Brownies** 3
$60

● ● **Assorted Macarons** 3
$65

Personalized Cakes 3
Style your suite with a personalized or decorated cake for your next celebration.
Call for additional details. Please order 72 hours in advance.
Personalized Cakes, Quarter Sheet $130
Personalized Cakes, Half Sheet $200

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BEVERAGES

BEVERAGE PACKAGES

Premium Wine Package
Cakebread Cellars Chardonnay, Santa Margherita Pinot Grigio,
Stag's Leap Cabernet, Ferrari Carano Merlot
$495

Liquor Package
Crown Royal, Grey Goose, Makers Mark, Tanqueray, Dewar's, Bacardi Superior
$600

Beer and Wine Package
12 Miller Lite, 12 Heineken, 12 Amstel Lite, 12 Blue Moon,
Sonoma Cutrer Chardonnay, Franciscan Oakville Cabernet
$500

Soda and Water Package
12 RC, 12 Diet RC, 12 7 Up, 12 Dr. Pepper, 12 Deja Blue Water
$188

Chicago Craft Beer Package
12 Revolution Anti-Hero, 12 Revolution Bottom Up Wit, 12 Daisy Cutter Pale Ale
$306

Tres Ritas
Two six-packs of Corona, one bottle of Jose Cuervo Gold,
one bottle of Margarita Mix, Fresh-Cut Limes
$220

Absolut Bloody Mary Bar
One bottle of Absolut, two bottles of Ditka's Kick Ass Bloody Mary Mix, Horseradish,
Celery Salt, and Fresh Lemons and Limes
$155
(Add Skewers $20)
Skewers include Assorted Cheeses, Olives and Beef Sticks

WHITE WINE

SPARKLING

Chandon Brut, Sparkling, California	$55
Veuve Clicquot, Champagne, France	$145
Moet and Chandon Imperial, Champagne, France	$138

CHARDONNAY

Robert Mondavi, Woodbridge, California	$32
Chateau St. Jean, Sonoma County, California	$48
Kendall Jackson Vintner's Reserve, California	$48
Frei Brothers Reserve, Russian River Valley, California	$58
Sonoma Cutrer, Russian River Valley, California	$75
Cakebread Cellars, Napa Valley, California	$125

ALTERNATIVE WHITE WINES

Beringer, White Zinfandel, California	$30
Chateau Ste. Michelle Riesling, Cold Creek Vineyard, Washington	$36
Cupcake, Moscato, Italy	$42
Mike Ditka "The Coach," Sauvignon Blanc, California	$55
Ecco Domani, Pinot Grigio, Italy	$49
Conundrum, White Blend California	$65
Santa Margherita, Pinot Grigio, Alto Adige, Italy	$75

RED WINE

CABERNET SAUVIGNON

Robert Mondavi, Woodbridge, California	$32
Red Diamond, Washington	$36
Mike Ditka “The Coach,” California	$55
Kendall Jackson, California	$60
Franciscan, Oakville Estate, California	$90
Stag’s Leap Wine Cellars, Artemis, California	$155
Caymus, Napa Valley, California	$210

MERLOT

Robert Mondavi, Woodbridge, California	$32
Blackstone, California	$40
Sterling Vintner’s Collection, California	$45
Frei Brothers Reserve, California	$58
Estancia, Central Coast, California	$54
Ferrari-Carano, California	$68
Kenwood, Sonoma County, California	$92

PINOT NOIR

Erath, Oregon	$68
MacMurray Ranch, Central Coast, California	$57
Domanie Drouhin, Oregon	$68

ALTERNATIVE RED WINES

Gnarly Head, Zinfandel, California	$36
Tamari Reserva, Malbec, Argentina	$38
Rosemount Estate, Shiraz, Australia	$40
Estancia, Meritage, California	$65
Stags’ Leap, Petite Syrah, California	$115

SPIRITS

VODKA

● Smirnoff	$80
● Tito's	$90
Absolut	$100
Ketel One	$115
Grey Goose	$125

GIN

● Beefeater	$75
● Tanqueray	$100
● Bombay Sapphire	$125

RUM

Bacardi Superior	$75
Malibu Coconut	$75
● Captain Morgan Original Spiced	$100

TEQUILA

● Sauza Gold	$75
● Jose Cuervo Especial	$100
● Patron Silver	$125

BOURBON

Jim Beam	$75
● Maker's Mark	$100
Knob Creek	$125

SCOTCH

Dewar's White Label	$80
Johnnie Walker Red Label	$105
Chivas Regal 12 Year Old	$125
Macallan 12 Year Old	$165

WHISKEY

Seagram's 7	$75
Canadian Club	$75
Jack Daniel's	$100
Jameson	$100
Crown Royal	$115

COGNAC/BRANDY

Courvoisier V.S.	$110
Hennessy V.S.	$110

LIQUEUR

● Kahlua	$85
Disaronno Amaretto	$90
Bailey's Irish Cream	$90
Rumchata	$90
● Grand Marnier	$125

● = gluten friendly

BEER

Domestic (12-Pack)
Miller Lite, Coors Light, MGD, Miller High Life, Miller 64
$70

Premium (12-Pack)
Leinenkugel Seasonal, Sam Adams Boston Lager, Fat Tire, Sierra Nevada Pale Ale, Blue Moon, Redd's Apple Ale
$85

Import (12-Pack)
Heineken, Heineken Light, Corona, Corona Light, Amstel Light, Modelo
$90

Chicago Craft (12-Pack)
Goose Island's 312 Urban Wheat Ale, Goose Island's 312 Urban Pale Ale,
Daisy Cutter Pale Ale, Revolution Anti-Hero, Revolution Bottom Up Wit
$102

Lime-A-Rita (12-Pack)
$100

Straw-Ber-Rita (12-Pack)
$100

Guinness (8-Pack)
$74

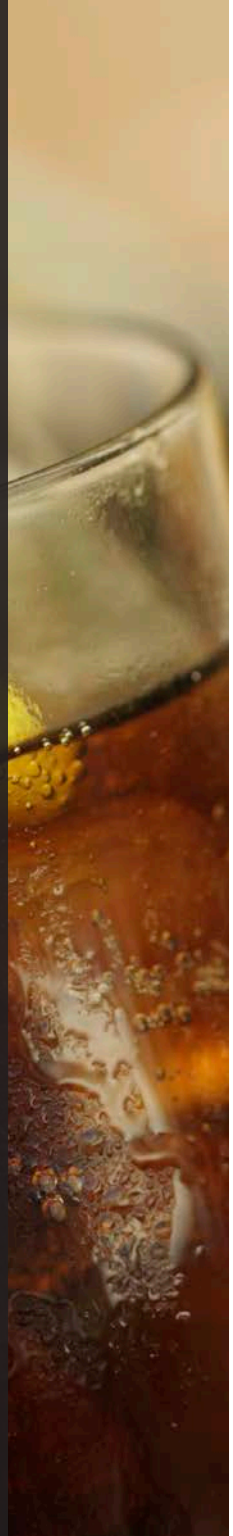
Mike's Hard Lemonade (6-Pack)
$40

Sharp's Non-Alcoholic (6-Pack)
$25

● **Red Bridge Gluten-Free Beer (6-Pack)**
$25

● = gluten friendly

BEVERAGES



NON-ALCOHOLIC

Soft Drinks (12-Pack)
RC Cola, RC Diet, Dr. Pepper,
Diet Dr. Pepper, 7 Up, A&W Root Beer,
Country Time Lemonade, Snapple Iced Tea (8-Pack)
$36

Juice (6-Pack)
Cranberry, Grapefruit, Orange, Tomato
$18

Deja Blue Water (12-Pack)
$42

Perrier Sparkling Water (6-Pack)
$23

Coffee Service
Regular and decaffeinated brews,
flavored varieties with cream and sweetener
$50

MIXERS

Dry Vermouth
$25

Sweet Vermouth
$25

Bloody Mary Mix
$20

Bloody Mary Mix Spicy
$20

Margarita Mix
$20

Sweet and Sour
$20

Tonic Water (6-Pack)
$18

Club Soda (6-Pack)
$18

Ginger Ale (6-Pack)
$18

POLICIES AND PROCEDURES

POLICIES AND PROCEDURES

- HOW TO ORDER
- DEADLINES
- TO ORDER ONLINE
- TO ORDER BY FAX
- CANCELLATIONS

SUITE INFORMATION
As the exclusive caterer of Soldier Field, Chicago 365 Hospitality is committed to making your experience the finest it can be. We offer a premier level of service and an unsurpassed quality of food items Chicago has to offer.

Our chefs provide outstanding quality and presentation with a sincere concern for our environment. As part of our commitment to environmental stewardship, we seek local, organic, and sustainable products, and incorporate them into our selections wherever possible, to exceed your expectations.

Whether you are looking for traditional stadium fare or an elegant, full-service dining experience, you can count on us to deliver every time. Our menus showcase a variety of delicious packages for easy ordering, or you can build your own menu with our à la carte items.

Please feel free to call our Suite Catering Sales staff with your suggestions, requests, or special needs. We are here to make your suite experience the best it can be!

SUITE CAPTAIN
Chicago 365 Hospitality will provide you with a Suite Captain to ensure your complete satisfaction during your Soldier Field experience.

HOW TO ORDER

DEADLINES
All orders must be placed in writing by NOON, at least THREE BUSINESS DAYS (Monday through Friday) prior to each event date. Once your order has been placed, you will receive an emailed order confirmation.

TO ORDER BY FAX
Complete and fax the order form to:
(312) 235-7595
Attention: Rachel Buda

CANCELLATIONS
No penalty charges will be assessed for catering orders canceled at least THREE BUSINESS DAYS prior to the scheduled event date. Cancellations must be in writing and must be confirmed by the Chicago 365 Hospitality Suites Sales Office to be valid. Cancellations received after the deadline will be assessed a penalty charge of up to 100 percent of the total order value, including all applicable administrative charges and taxes. In the event of an event cancellation prior to gates opening, penalty charges will not be assessed.

POLICIES AND PROCEDURES

- DELIVERY OF ORDERS
- ADVANCE ORDERS
- EVENT-DAY ORDERS
- SUPPLY CHARGE
- ADMINISTRATIVE CHARGE

DELIVERY OF ORDERS

ADVANCE ORDERS

To further enhance your suite experience, we are introducing progressive service into our suite menu. Each package will have three drops: Stadium Gates, Kickoff, and 2nd Quarter. All items listed under “Stadium Gates” will be in your suite prior to your arrival. We will start dropping “Kickoff” items in your suite 45 minutes prior to kickoff and “2nd Quarter” drops will be at the start of the 2nd quarter. By introducing this model of service, we hope to provide the freshest, highest-quality product to you and your guests. Drops are noted next to each menu item.

EVENT-DAY ORDERS

Additional food and beverage items may be ordered the day of the event from your suite, from gate time until the end of the 3rd quarter. Please note that these reorders are intended to supplement your advance order and should not replace it. An event-day menu will be in the suite with a full listing of available items. Please allow up to 45 minutes for delivery of any reorders placed on the event day.

ADMINISTRATIVE CHARGE

Customer shall pay an administrative charge in an amount equal to 12 percent of all charges for food and beverage services at an event. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of service employees, and no portion of this administrative charge is distributed to employees.

As a service charge, customer shall pay an additional amount equal to 8 percent of all food and beverage charges at an event, which shall be distributed to service employees as additional wages.

POLICIES AND PROCEDURES

- **TAXES**
- **METHODS OF PAYMENT**
- **SERVICE OF ALCOHOLIC BEVERAGES**

TAXES
All items are subject to a 10.5 percent city of Chicago tax plus an additional 3 percent carbonated non-alcoholic city of Chicago tax.

PAYMENT

METHODS OF PAYMENT
We require payment in full for your advanced-order at least THREE BUSINESS DAYS prior to the rendering of any services. Payment may be made by credit card, check,or cash. All balances must be settled in full by the close of the event for the final, post-event order total, including any event-day orders and optional gratuities. We do not offer any type of post-game billing or invoicing.

CREDIT CARD
Credit card information to be used for your suite catering order may be submitted by completing the payment section of our 2014 order form by the order deadline. The credit card will be pre-authorized one business day prior. If your credit card is declined for authorization and alternative payment information cannot be secured, Chicago 365 Hospitality reserves the right to cancel your catering order in full at any time.

CHECK/CASH
Payment may be made by check or cash if received by Chicago 365 Hospitality at least THREE BUSINESS DAYS prior to your event date. Please note that valid credit card information will still be required for security purposes and for any event-day additions to your catering bill.

Please mail/overnight checks to:
Chicago 365 Hospitality
Attention: Rachel Buda—Suite Sales Office
1410 South Museum Campus Drive
Chicago, Illinois 60605-2902

SERVICE OF ALCOHOLIC BEVERAGES
Illinois Liquor Control Commission (ILCC) regulations prohibit any alcoholic beverages from being brought onto or removed from Soldier Field property. Illinois State Law prohibits both the sale and consumption of alcoholic beverages by any person under the legal age of 21. A valid picture ID is required for the purchase or consumption of alcohol if any suite guest appears to be 35 years of age or younger.

POLICIES AND PROCEDURES

- **YEAR-ROUND CATERING**
- **ADDITIONAL CONTACT INFORMATION**

YEAR-ROUND CATERING

Our facility is one of Chicago's premier meeting and special-event venues. Soldier Field is a unique place to host your next organizational meeting. We offer full- and half-day meeting packages, as well as pre-game functions. Corporate and holiday events, social gatherings, trade shows, galas, receptions, and team-building exercises are just a few of the many types of special events that you can host at Soldier Field. We boast several memorable event locations. Soldier Field is the perfect location for any occasion to impress your guests!

ADDITIONAL CONTACT INFORMATION

Rachel Sanger
Sales Coordinator
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