

Pre-order Menu 2009-2010



Welcome

Sportservice welcomes you to another exciting season at Soldier Field, home of the Chicago Bears. We are pleased to accommodate all of your Executive Suite food and beverage needs.



Appetizers



SNACKS

Each selection serves 12 guests.

"Nuts on Clark" Souvenir Tin \$45.00

Cheese and caramel popcorn presented in our collector's tin.

Football M & M's® Dispenser \$30.00

Football "gumball-style" M&M dispenser filled with your choice of plain, peanut or mixed M&M's.

Gourmet Nuts \$40.00

A lightly salted assortment.

Souvenir Snack Bucket \$35.00

Sour dough pretzels, Fritos and snack mix.

Freshly Popped Souvenir Popcorn \$30.00

Endless supply of butter flavored popcorn.

Souvenir Potato Chips and Dip \$30.00

Kettle potato chips and onion dip.

COLD APPETIZERS

Each selection serves 12 guests.

Nine Layer Dip \$70.00

Cheddar cheese, guacamole, sour cream, jalapeño peppers, tomatoes, olives, green onions and refried beans. Served with salsa and tortilla chips.

Artisan Cheese & Sausage Platter \$95.00

Regional cheeses, cured sausages, fresh fruits & berries and brick oven crackers.

Seasonal Fruit Display \$70.00

An array of melons, citrus, whole fruits and berries.

Farmer's Market Crudités \$50.00

Seasonal vegetables and roasted vegetable dip.

Chilled Shrimp Platter \$95.00

48 Pieces of jumbo shrimp poached with lemon and wine and served with horseradish cocktail sauce.

Smoked Maple & Pepper Salmon \$95.00

Hickory wood smoked salmon, grilled frisse and lemon served with cucumber-dill dip.



HOT APPETIZERS

Each selection serves 12 guests.

- Buffalo Chicken Wings** \$75.00
Jumbo wings, traditional Buffalo hot sauce, celery and carrot sticks and bleu cheese dressing.

- Home Style Chicken Tenders** \$80.00
BBQ and Honey Mustard sauce.

- Grilled Chicken Quesadilla** \$90.00
Spicy chicken filled tortillas, salsa roja and avocado crèma fresca.

- Chili Con Carne** \$66.00
Traditional meat and bean chili topped with cheddar cheese and served with diced onions, jalapeño peppers and tortilla chips.

- Nacho Fiesta** \$62.00
Tortilla chips, pico de gallo, salsa verde, salsa roja and warm nacho cheese.

- Roasted Chicken & Poblano Dip** \$65.00
Spicy peppers, bacon, scallions, garlic, herbs and cream. Served with tortilla chips and Pico de Gallo.

- Stadium Sampler Platter** \$95.00
Coconut shrimp, Reuben rolls, mini corn dogs and Thai chicken spring rolls with assorted dipping sauces.

- Miniature Corn Dogs** \$70.00
48 pieces of cornbread battered dogs with honey mustard sauce.



SALADS

Each selection serves 12 guests.

Maggiano's Chopped Salad \$70.00

Iceberg and romaine lettuces, diced tomatoes, crumbled bleu cheese, green onions, avocado and crispy prosciutto tossed in a specialty dressing.

Mediterranean Salad \$70.00

Crisp lettuce blend, crumbled feta cheese, grape tomatoes, red onions, Kalamata olives, artichoke hearts, cucumbers and red wine vinaigrette.

Traditional Caesar Salad \$50.00

Romaine lettuce, aged parmesan cheese, garlic croutons and Roman Caesar dressing.

Add Grilled Chicken \$5.00

Enhance your salad with grilled chicken.

COLD SIDES

Each selection serves 12 guests.

Southern Style Coleslaw \$35.00

Red and green cabbage slaw with shredded carrots in a traditional slaw dressing.

Loaded Red Potato Salad \$35.00

Baby red potatoes and creamy mustard dressing with chives, bacon and cheddar cheese.

HOT SIDES

Each selection serves 12 guests.

Roasted Red Potatoes \$40.00

Rosemary, garlic and butter.

Baked Mostaccioli \$40.00

Basil and garlic marinara, provolone cheese and basil pesto drizzle.

Roast Vegetable Medley \$30.00

Garden fresh vegetables tossed in fresh herbs and sweet butter.



Event Dining



COLD SANDWICHES

Each selection serves 12 guests.

Sandwich and Wrap Platter \$90.00

Traditional sandwiches and specialty wraps from our chef's favorite recipes.

Wrap Trio \$96.00

Turkey BLT and cheddar on honey wheat.

Chicken Caesar on a spinach wrap.

Roasted vegetables, lettuce and tomatoes on tomato basil wrap.

Accompanied by sweet tomatoes, banana peppers and herb spread.

Garlic & Herb Crusted Tenderloin \$180.00

Rubbed, seared and roasted. Served chilled with grilled asparagus, marinated mushrooms, Bourbon Street horseradish sauce and bakery fresh rolls.



SOLDIER FIELD FARE

Each selection serves 12 guests.

"Da Bears" Specialty Sausage Platter \$90.00

Sweet Italian sausage, bratwurst, polish sausage, sauerkraut, fire roasted peppers and onions with sausage rolls.

Chicago Style Dog \$70.00

Windy City all beef dogs in a poppy seed roll, neon relish, chopped onions, tomato wedge, sport peppers, celery salt and pickle spears.

Bratwurst \$90.00

Seasoned sauerkraut, diced onions, sausage rolls and traditional condiments.

Organic Chicken Sandwich \$85.00

Marinated and grilled with bacon, cheddar-jack cheese and barbecue sauce. Served with lettuce, tomatoes, sweet red onions, kosher pickles and bakery rolls.

Chicago's Favorite Italian Beef Sandwich \$110.00

Tender spiced roast beef in thickened beef broth, roasted green peppers, giardiniera and bakery fresh hoagie rolls.

Barbecued Pork Sandwich \$85.00

Pulled pork in spicy sauce, red onion slices, kosher pickle spears, coleslaw and bakery fresh buns.

Burger Sliders \$85.00

Mini burgers, sauteed onions, pickles and fresh seasoned potato chips.

Meatball Sub \$85.00

Jumbo meatballs with garlic and basil in marinara sauce, served with Italian hoagie rolls.

MAIN COURSES

Each selection serves 12 guests.

Wildfire's Whole Beef Tenderloin \$225.00
Served with shallot balsamic and horseradish sauces.

Honey Baked Spiral Ham Platter \$160.00
Sliced whole ham with Bavarian mustard.

Sage Rubbed Turkey Breast \$120.00
Fresh roasted breast of turkey served with cranberry sauce, gravy and bakery fresh rolls.

Beef and Chicken Fajitas \$95.00
Marinated steak, grilled chicken breast, Spanish rice, peppers, onions, pico de gallo, sour cream and warm flour tortillas.

ACTION CART

Action Cart serves 20 guests.

Prime Rib Carvery Cart \$600.00
Horseradish, Bavarian mustard, potato and vegetable side options.
Time slots pre-ordered. Culinary staff will visit Suite.



DESSERTS

Each selection serves 12 guests.

Gourmet Coffee Basket \$40.00
Regular and decaffeinated brews, cream and sweetener assortment.

Gourmet Flavored Coffee Basket \$40.00
Butter Toffee, Mudslide and Irish Creme brews, cream and sweetener assortment.

Special Occasion Cake
Contact your suite administrator to arrange for your custom cake.

Dessert Cart
Our strolling dessert cart of cakes, pies, cookies, brownies, candies, fresh berries, candied apples and cordial filled chocolate cups will visit your suite during the event.

Gourmet Cookie and Brownie Combo \$40.00
A selection of fresh baked cookies and rich fudge brownies.

The Retro Platter \$60.00
Chocolate dipped Twinkies, white chocolate dipped Snowballs, Moon Pies and Rice Krispy Treats.

Eli's Carrot Cake \$75.00
Sweet carrots, walnuts, raisins, pineapple and spices, layered with cream cheese icing.

Turtle Cheesecake \$75.00
Cheesecake drizzled with chocolate, caramel and pecans.

Edy's Dibs Ice Cream Cups \$50.00
Chocolate or praline coated vanilla ice cream.

Premium Ice Cream Bar \$60.00
Three pints of ice cream with whipped cream, chopped nuts, strawberries, chocolate, and caramel sauces and sugar cones.

Price does not include service charge of 18%  Game day item



Wine



SPARKLING WINE/CHAMPAGNE

Korbel Natural Champagne	\$38.00
Moet White Star, France	\$95.00
Veuve Clicquot Brut Yellow Label	\$105.00
Dom Perignon, France	\$175.00

CHARDONNAY

Columbia Crest Two Vines	\$30.00
Penfolds Rawson's Retreat	\$30.00
Meridian by Beringer	\$31.00
Robert Mondavi Private Selection, California	\$39.00
TOASTED HEAD	\$44.00
Chateau St. Jean, California	\$44.00
Mike Ditka Chardonnay	\$45.00
Kendall Jackson, California	\$45.00
GALLO OF SONOMA	\$46.00
La Crema	\$50.00
Franciscan Oakville	\$52.00
Simi, Russian River Valley	\$68.00
Cakebread	\$85.00

ALTERNATE WHITE

Beringer White Zinfandel, California	\$26.00
Chateau Ste. Michelle, Riesling	\$32.00
ECCO DOMANI, PINOT GRIGIO, Italy	\$42.00
Drylands Marlborough, Sauvignon Blanc, California	\$48.00
Santa Margherita, Pinot Grigio	\$58.00
Caymus Conundrum	\$65.00

CABERNET SAUVIGNON

Columbia Crest	\$30.00
Robert Mondavi, Private Selection	\$39.00
Chateau Ste. Michelle	\$44.00
Mike Ditka Cabernet Sauvignon	\$49.00
GALLO OF SONOMA	\$49.00
Stags' Leap Winery	\$80.00
Chimney Rock Reserve	\$99.00
Caymus	\$150.00
Far Niente	\$240.00

MERLOT

BLACKSTONE

Sterling Vintners Collection

Robert Mondavi, Private Selection

TOASTED HEAD

Estancia, Napa

Ferrari Carrano

Freemark Abbey

Kenwood Jack London Series

\$35.00

\$40.00

\$43.00

\$44.00

\$48.00

\$60.00

\$65.00

\$88.00

ALTERNATE RED

Penfolds Rawson Retreat, Shiraz

Ravenswood Vintners Blend, Zinfandel

Steele, Pinot Noir

Kendall Jackson, Pinot Noir

Rosemount Estate Diamond, Shiraz

Cardinale

Quintessa

Merryvale Profile Montage

\$36.00

\$38.00

\$60.00

\$56.00

\$75.00

\$175.00

\$240.00

\$245.00

Beer, Spirits & Mixers



VODKA

Smirnoff	\$47.00
SKYY	\$62.00
ABSOLUT	\$73.00
ABSOLUT CITRON	\$75.00
Ketel One	\$88.00
Grey Goose	\$103.00

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Beefeater	\$57.00
Tanqueray	\$72.00
Bombay Sapphire	\$81.00
No. TEN by Tanqueray	\$90.00

BOURBON & WHISKY

Jim Beam	\$44.00
Jack Daniel's	\$70.00
Maker's Mark	\$81.00
Knob Creek	\$99.00
Woodford Reserve	\$125.00
Seagram's 7 Crown	\$40.00
Canadian Club	\$56.00
Jameson	\$74.00
Crown Royal	\$82.00

RUM

BACARDI Limon	\$43.00
BACARDI	\$44.00
Malibu Coconut	\$53.00
Captain Morgan's Original Spiced	\$56.00

SCOTCH

Johnnie Walker Red Label	\$74.00
Dewar's White Label	\$80.00
Chivas Regal	\$100.00
Johnnie Walker Black Label	\$105.00
Macallan 12 Year Old	\$158.00
Lagavulin	\$214.00

TEQUILA

Sauza Silver	\$49.00
Jose Cuervo Especial	\$53.00
Patron Silver	\$106.00

BRANDY, COGNAC & CORDIALS

Peach Schnapps	\$30.00
Southern Comfort	\$52.00
Chambord	\$78.00
Kahlua	\$78.00
Disaronno Amaretto	\$81.00
Frangelico	\$83.00
Sambuca Romana	\$86.00
Baileys Irish Cream	\$88.00
Cointreau	\$101.00
Grand Marnier	\$121.00
Korbel	\$45.00
Hennessy VS	\$99.00
Remy Martin V.S.O.P.	\$99.00
Remy Martin X.O.	\$300.00

BEER - DOMESTIC

Samuel Adams Boston Lager	\$29.00
Leinenkugel Red	\$28.00
Michelob Ultra	\$28.00
MILLER GENUINE DRAFT	\$27.00
MILLER HIGH LIFE	\$27.00
MILLER LITE	\$27.00
Sharp's Non-Alcoholic	\$18.00

BEER - IMPORTED

Pilsner Urquell	\$32.00
Guinness	\$32.00
Corona Extra	\$29.00
Amstel Light	\$29.00
Heineken	\$29.00
Heineken Light	\$29.00

BEER - MALT BEVERAGES

Mike's Hard Lemonade	\$25.00
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MIXERS

Dry Vermouth	\$22.00
Sweet Vermouth	\$22.00
Ditka Bloody Mary Mix	\$15.00
Grenadine Syrup	\$9.00
Margarita Mix	\$9.00
Rose's Lime Juice	\$9.00
Sweet n' Sour Mix	\$9.00

JUICE

Orange	\$16.00
Grapefruit	\$16.00
Cranberry	\$16.00
Tomato	\$16.00
Minute Maid Lemonade	\$16.00

SODA

COCA-COLA	\$16.00
DIET COKE	\$16.00
Sprite	\$16.00
Ginger Ale	\$16.00
Barq's Root Beer	\$16.00
Club Soda	\$16.00

OTHER BEVERAGES

Iced Tea	\$16.00
Red Bull	\$20.00

WATER

Dasani	\$18.00
Perrier Sparkling Water	\$16.00
Tonic Water	\$16.00



SPECIALTY BEVERAGES

Margarita Time! \$60.00

A complete party in one package! Sauza Tequila Margarita Mix, salt, fresh limes and assorted purees for the perfect fruity mixture blast!

Organically Delightful! Bonterra Organic Chardonnay \$45.00

A hint of oak complements the freshness of fruit and the evident notes of green apple, pear and citrus.

Bonterra Organic Cabernet Sauvignon \$45.00

Aged in French and American oak, the wine offers hints of pepper, cedar and fragrant vanilla spice to complement a lush and fruit-centered personality.

Ditka's Bloody Mary Bar \$60.00

Build your own perfect Bloody Mary! Two bottles of Ditka's Kick Ass Bloody Mary Mix, green, jalapeno & garlic olives, Slim-Jims, string cheese sticks, horseradish and fresh lemons and limes.

Woodchuck Hard Cider \$28.00

Vermont's Amber Cider is sweet with a nice golden color and crisp finish.

Hot Chocolate \$30.00

Individual servings of delicious hot chocolate served with mini marshmallows and whipped cream.

Tea Service \$30.00

Individually brewed premium teas served with assorted sweeteners and lemon.



Policies & Procedures

POLICIES AND PROCEDURES

Introducing your Sportservice Suites Catering Team

Rachel Buda - Executive Suites Manager
RBuda@dncinc.com (312) 235-7158

Rebecca Spalding - Executive Suites Coordinator
SFSuiteAdmin@dncinc.com (312) 235-7022

ORDERING PRIOR TO THE GAME

To ensure that we meet all of your food and beverage requirements, we request you place your orders by 12:00 p.m. three business days prior to the game - for example noon on Wednesday for a Sunday game. Advance orders will be delivered one hour prior to the start of the game or during the second quarter by half time. Please state your preference when placing the order. The dessert and cordial cart will be available during the event; food and beverage service will be available until the end of the third quarter.

You may place orders after the three business day deadline (12:00 p.m. Wednesday) from the Game Day menu. Items will be available at a slightly higher price. Please refer to the Game Day menu in your suite for pricing. To place your order, telephone (312) 235-7022 and speak to our Executive Suites Coordinator, or fax us at (312) 235-7033. Additionally, Suite clients may place orders online or by e-mail. Please call the Executive Suites Coordinator (312) 235-7022 to obtain your password. Online orders must be placed by the Wednesday 12:00 p.m. deadline for a Sunday game.

ORDERING DURING THE GAME

All items with a () in the Suite menu are available with less than three business days notice, including during the event. These orders will be accepted up to the end of the third quarter. A credit card must be provided to the Suite Captain for payment of all Game Day menu orders.

We strongly urge that you order before the three business day deadline. 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 game order, not replace it. Your cooperation is appreciated.

Please allow 30 minutes for delivery of Game Day orders.

CANCELLATIONS

Should you need to cancel a food or beverage order, please contact our Executive Suites Coordinator at (312) 235-7022 with your cancellation at least 24 hours prior to the event to avoid any charges to your account.

SERVICE CHARGE AND TAXES

A service charge of 18% and local and state sales tax of 11.50% will be added to all food and beverage orders. An additional charge of 3% will be added to all carbonated beverages.

METHOD OF PAYMENT

All Suite Holders will set up an account with a major credit card and a contact person, called a Suite Administrator. Sportservice will keep this information on file for its authorized use. All food and beverage orders will be charged to this credit card. Suite Administrators are responsible for any orders placed for their Suites. 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.

Suite guests may also use their personal credit cards for payment of food and beverage orders. Charges placed on personal credit cards will be itemized and presented to the owner of the card.

ALCOHOLIC BEVERAGES

Please be advised that your liquor cabinet will be unlocked prior to your arrival unless you make other arrangements through the Executive Suites Coordinator. To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Illinois and Soldier Field, no alcoholic beverages may be brought into or removed from your Suite.

It is the responsibility of Suite Holders to ensure that no minors or intoxicated persons consume alcoholic beverages in their Suites. We reserve the right to check for proper identification and refuse service to a person who appears to be intoxicated.

PAR STOCKING SYSTEM

We highly recommend that you establish a par level for your bar with the assistance of our Executive Suites Coordinator. After an event, your Suite inventory will be replenished, and the difference will be charged to your account the next day. Unfortunately, predetermined packaging of certain items (e.g., six-packs) cannot be sold on a per-can or per-bottle basis. Some restrictions apply for split Suite clients.

Special brand requests of liquor, beer, wine or mixer must be ordered 72 hours in advance to ensure delivery. Some restrictions or added charges may apply.

BEVERAGE RELOCATION

In the event you are not in your standard Suite for a non Bears game, a new beverage order must be placed. Sportservice will not move current beverages from your standard Suite to your newly assigned Suite location. However, we would be happy to move all remaining beverages back to your standard Suite location following the non Bears event. Please contact your Executive Suites Coordinator with any questions regarding your beverages.

EQUIPMENT AND DISPOSABLES

All Suites are provided with the necessary chafing dishes and other service equipment. Disposables will be provided at no additional cost. If you wish to entertain with china, silverware or glassware, our Executive Suites Coordinator will be happy to quote prices and arrange for rental.

PERSONAL SERVICES

Sportservice would be delighted to assist you in planning any special functions in your Suite. Please allow our Executive Suites Coordinator to assist you if you should need Bears logo hats, shirts or windbreakers; or flowers, balloons, celebration cakes, ice carvings, etc.

During events, Suite Captains will take additional orders and deliver your food and beverages. Should you desire special in-house host/hostess assistance or bartender services, we will be happy to provide you with the necessary staff. When ordering a private server or bartender, 72-hour notification is required. The cost for a private server or bartender is \$150.00 per event.

CATERING

Catering opportunities are available in our banquet facilities. Soldier Field is a unique location for holiday parties, employee gatherings, award dinners and creative field events. We can cater parties from 25 to 10,000 guests. Please contact our catering office at (312) 235-7096 for more information.