



SUITE MENU

WELCOME TO T-MOBILE PARK

Thank you for hosting your event at T-Mobile Park. Our Suite Menu features a wide variety of options that are sure to be favorites among your guests. From regional fare to specialty desserts and cocktails, everything we offer is carefully sourced and prepared for great taste.

We look forward to providing you and your guests with exceptional food, premium service and a memorable experience.

The Seattle Mariners and Sodexo Live!



T-MOBILE PARK



TM

YOUR SUITE RESOURCES

SODEXO LIVE! CATERING & SEATTLE MARINERS

The Sodexo Live! Suites Catering Department for the Seattle Mariners is available to assist with your food and beverage ordering questions during the season.

Sodexo Live! Suites Sales Coordinator

206.664.3139

mariners.suitecatering@sodexo.com

Sodexo Live! Premium Manager, Marion Slater

206.664.3167

marion.slater@sodexo.com

T-Mobile Park General Information 206.346.4001

T-Mobile Park Lost & Found 206.346.4444



GAME DAY MENU

Look for this Game Day icon for items available until the bottom of the 6th inning.



GLUTEN-FRIENDLY SELECTIONS

Please be advised that gluten-friendly products may inadvertently come into cross-contact with gluten-containing food product.



PLANT BASED SELECTIONS

These plant based selections have been developed by our Chef to offer quality choices for the widest range of preferences.



SMART CATCH PROGRAM

The Smart Catch program aims to increase sustainable seafood consumption and support environmentally sustainable fishing practices.



TM

À LA CARTE SNACKS



Each item serves approximately 10 guests

BOTTOMLESS BUCKET OF FRESHLY-POPPED

POPCORN \$36   

Two refillable 160oz souvenir buckets per order

HOUSE-MADE KETTLE CORN \$27  

Two 160oz souvenir buckets per order

ROASTED PEANUTS IN THE SHELL \$39   

Served in a 160oz souvenir bucket

CRACKER JACK \$60  

10 individual 3.125oz bags

SALSA TRIO \$45   

Salsa de Rosa® medium, hot and verde salsas served with tortilla chips

KETTLE CHIPS & FRESH ONION DIP \$42  

Classic sour cream and onion dip served with bucket of kettle chips



*A 19% SERVICE CHARGE AND APPLICABLE WASHINGTON STATE SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE ORDERS. **CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

À LA CARTE

APPETIZERS



Each item serves approximately 10 guests

CHICKEN TENDERS \$108 

Served with honey mustard, barbeque, and ranch dipping sauce

CHICKEN WING DUO \$130 

A combination of tender chicken wings tossed with traditional buffalo sauce and dry rubbed with salt and pepper seasoning, served with blue cheese dipping sauce on the side

NW LOCAL CHEESE & CHARCUTERIE \$145

Hand cut cheeses and sliced cured meats, local honeys served with assorted crackers

MINI CORNDOGS \$98 

Dipped in sweet corn batter and fried golden brown, served with yellow mustard

QUESADILLA DUO \$155

Ancho-marinated chicken and vegetables quesadillas, served with Salsa de Rosa® medium salsa

MARINERS NACHO BAR WITH CHICKEN CARNITAS \$170 

Served with chicken carnitas, spicy chili, warm queso bravo cheese sauce, sour cream, jalapeño peppers, fiery tomato salsa, green tomatillo and tortilla chips

MARINERS NACHO BAR WITH PULLED PORK \$170 

Served with pulled pork, spicy chili, warm queso bravo cheese sauce, sour cream, jalapeño peppers, fiery tomato salsa, green tomatillo and tortilla chips

MINI CHIMICHANGAS \$155 

Crispy mini chimichangas filled with shredded beef and chicken, topped with oaxaca cheese, cilantro, and green onions, and pico de gallo



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À LA CARTE SALADS



Each item serves approximately 10 guests

CLASSIC POTATO SALAD \$67  

Cooked potatoes, mayonnaise, and hard-boiled eggs, topped with bacon bits and green onion

HEIRLOOM GREEN TOMATO SALAD \$78 

Green tomato, feta cheese, watercress, mint, with a lemon vinaigrette dressing

STEAKHOUSE SALAD \$78 

Bacon lardons, grape tomatoes, blue cheese crumbles, shaved red onion, and blue cheese dressing on the side

CLASSIC CAESAR SALAD \$73  

Crisp romaine, Parmigiano Reggiano, and wedged lemons, served with garlic croutons and Caesar dressing on the side

ADD GRILLED CHICKEN \$26

MEXICAN STREET CORN SALAD \$78  

Roasted corn, cilantro, queso fresco, chipotle aioli, heirloom cherry tomatoes, and grilled limes

SUMMER SQUASH SALAD \$78  

Grilled radicchio, crisp sage, sliced radishes, roasted baby zucchini and yellow squash, and pepitas, tossed in lemon olive oil



À LA CARTE SIDES



Each item serves approximately 10 guests

FARMERS MARKET VEGGIES AND DIPS \$98  

Grilled asparagus, roasted summer squash, baby carrots, celery, cherry heirloom tomatoes, cauliflower, served with hummus and buttermilk ranch

SEASONAL FRUIT PLATTER \$98   

Watermelon, cantaloupe, honeydew, golden pineapple, with an assortment of Chef's choice seasonal fruit

HOUSE SMOKED BAKED BEANS \$62 

Braised navy beans with applewood smoked bacon, caramelized onions, brown sugar

BEECHER'S MAC AND CHEESE \$115

A combination of Beecher's Flagship, Just Jack cheeses with a hint of spice and penne pasta

DUNGENESS CRAB & ARTICHOKE DIP \$165

Cream cheese, dungeness crab meat, chopped spinach, artichoke hearts, shallots, and house seasonings; served warm with crostinis on the side

SUSHI PLATTER \$210 

Hand rolled sushi, served with wasabi, ginger and soy sauce on the side



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À LA CARTE SANDWICHES



Each item serves approximately 10 guests

MINI LOBSTER ROLL \$145

Lobster salad, lemon old bay aioli on a buttered toasted bun

'ZIT' FLATBREAD \$93

Grilled zucchini, romaine, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto

TURKEY BLT SANDWICHES \$110

Smoked roasted turkey, crisp Hempler's® bacon, heirloom tomatoes, bibb lettuce, smokey honey mustard on a rustic baguette

PULLED CHICKEN SANDWICHES \$170

Brined and slow-smoked chicken, hand-pulled and tossed in sweet vinegar BBQ sauce, served with fresh buns and coleslaw

CHICKEN FLATBREAD SANDWICH \$93

Roasted chicken breast, fontina cheese, baby spinach, heirloom tomato and basil pesto

PULLED PORK SANDWICHES \$150

Hand-rubbed pork with our house dry rub and slow smoked, served with fresh buns and coleslaw



À LA CARTE FROM THE GRILL



Each item serves approximately 10 guests

HEMPLER'S HOT DOGS \$93  

Grilled Hempler's® hot dogs served with grilled onions, sauerkraut, banana peppers, diced onions, cream cheese, relish, ketchup, and mustard

ADD HOUSE-MADE CHILI AND SHREDDED CHEDDAR CHEESE \$42

HEMPLER'S SAUSAGE SAMPLER \$136 

A trio of jalapeño cheddar andouille sausage, bavarian smoked cheddar bratwurst and double smoked sausage, sautéed peppers and onions, served with dijon mustard

VEGETARIAN SAUSAGES \$138   

Beyond Sausages® served with grilled onions, sauerkraut, banana peppers, diced onions, cream cheese, relish, ketchup, and mustard

Available in orders of five \$69

GRILLED HAMBURGERS \$146  

Grilled angus beef served with grilled onions, lettuce, tomatoes, onions, dill pickle spears, sliced Tillamook® cheddar cheese, and traditional condiments

VEGETARIAN BURGERS \$146   

Beyond Burgers® served with lettuce, tomatoes, onions, dill pickle spears, sliced Tillamook® cheddar cheese, and traditional condiments

Available in order of five \$73



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À LA CARTE PIZZA

Our 16" pizzas are cut into 16 slices



CHEESE PIZZA \$73 

Shredded mozzarella, grated Romano

PEPPERONI PIZZA \$77 

Shredded mozzarella, grated Romano, pepperoni

CHICKEN MARGHERITA \$77

Basil pesto, shredded mozzarella, grated Romano, Dorati tomatoes, grilled chicken, white truffle oil

DIAVOLA PIZZA \$77 

Shredded mozzarella, sliced sopressata, wild arugula, hot chili oil, shaved Parmigiano Reggiano

BALLARD BRIDGE FROM BALLARD PIZZA \$85

Shredded mozzarella, pecorino, pepperoni, sausage, mushroom, black olives, and tomato sauce

STAPLE & FANCY FROM BALLARD PIZZA \$85

Shredded mozzarella, pecorino, pepperoni, pineapple, jalapeño, tomato sauce



À LA CARTE

ENTRÉES



Each item serves approximately 10 guests

SMOKED STEAK TIPS \$225

Double R Ranch beef sirloin, potato gnocchi, grilled porcini, shaved summer truffles

ADOBO MARINATED HANGER STEAK \$285

Tender hanger steak with honey caramelized Brussels sprouts and potato au gratin

PAN SEARED CHILEAN SEA BASS \$330

Fresh sea bass served with herb mashed potatoes and grilled white asparagus, topped with ramp chimichurri

SMOKED SPARE RIBS \$285

Beijing BBQ rubbed house smoked pork ribs served with vegetable stir fry, and coconut lemon grass white rice

MORE ENCHANCEMENTS:

HONEY CHEDDAR CORNBREAD \$32

Grilled sweet corn, sharp cheddar cheese and honey

DINNER ROLLS & BUTTER \$32

Artisan dinner rolls with butter balls



À LA CARTE DESSERTS



Each item serves approximately 10 guests

FRESH BAKED COOKIES \$62 

An assortment of house baked cookies

DOUBLE FUDGE BROWNIES \$62 

Rich chocolate and fudge filled brownies loaded with chocolate morsels

FRESH BAKED COOKIES AND DOUBLE FUDGE

BROWNIES \$62 

Five of each

MINI KEY LIME TART \$90

Vanilla tarts, white chocolate whipped ganache, with a key lime glaze and a graham cracker crust

DULCE DE LECHE POT DE CREAM \$90

Topped with house made whipped cream and crunchy caramel pearls

DARK CHOCOLATE MOUSSE CAKE ENTREMET \$110

Dark chocolate sponge cake, chocolate buttermilk cake with whipped chocolate ganache

MARINERS CHEESECAKES \$120

Traditional vanilla cheesecake topped with white chocolate, whipped ganache and seasonal berries

CARROT CAKE \$105

Layered moist cake loaded with shredded carrots, pecan pieces and crushed pineapple with a real cream cheese frosting

ICE CREAM NOVELTIES \$90 

An assortment of Salt & Straw mini's and Ruby Jewel ice cream sandwiches served in a Mariners souvenir logo cooler

CANDY PACKAGE \$30 

Choice of 3: Peanut M&M's, Skittles, Sour Patch Kids, Gummy Bears, Whoppers, Reese's Pieces

HANDMADE SHORTBREAD COOKIES \$110

Custom Mariners shortbread cookies from local Valentina Bake Shop



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PACKAGES

BASE HIT \$190

Each item serves approximately 10 guests



SNACK PACKAGE

Kettle chips & fresh onion dip 

Peanuts in the shell  

Bottomless buckets of freshly popped popcorn  

CLASSIC POTATO SALAD

Cooked potatoes, mayonnaise, and hard-boiled eggs, topped with bacon bits and green onion

HOUSE SMOKED BAKED BEANS

Braised navy beans with applewood smoked bacon, caramelized onions, brown sugar

HEMPLER'S HOT DOGS

Grilled Hemplers® hot dogs served with grilled onions, sauerkraut, banana peppers, diced onions, cream cheese, relish, ketchup, and mustard



PACKAGES

DOUBLE PLAY \$381



Each item serves approximately 10 guests

SNACK PACKAGE

Kettle chips & fresh onion dip 
Peanuts in the shell  
Bottomless buckets of freshly popped popcorn  

HEMPLER'S HOT DOGS

Grilled Hemplers® hot dogs served with grilled onions, sauerkraut, banana peppers, diced onions, cream cheese, relish, ketchup, and mustard

HOUSE SMOKED BAKED BEANS

Braised navy beans with applewood smoked bacon, caramelized onions, brown sugar

GRILLED HAMBURGERS

Grilled angus beef served with grilled onions, lettuce, tomatoes, onions, dill pickle spears, sliced Tillamook cheddar cheese, and traditional condiments

CLASSIC CAESAR SALAD

Crisp romaine, Parmigiano Reggiano, and wedged lemons, served with garlic croutons and Caesar dressing on the side

FRESH BAKED COOKIES AND DOUBLE FUDGE

Five of each



PACKAGES

FIESTA \$700



Each item serves approximately 10 guests

SNACK PACKAGE

Kettle chips & fresh onion dip 
 Peanuts in the shell  
 Bottomless buckets of freshly popped popcorn  

MEXICAN STREET CORN SALAD

Roasted corn, cilantro, queso fresco, chipotle aioli, heirloom cherry tomatoes, and grilled limes

FARMERS MARKET VEGGIES AND DIPS

Grilled asparagus, roasted summer squash, baby carrots, celery, cherry heirloom tomatoes, cauliflower, served with hummus and buttermilk ranch

MINI CHIMICHANGAS

Crispy mini chimichangas filled with shredded beef and chicken, topped with oaxaca cheese, cilantro, and green onions, and pico de gallo

MARINERS NACHO BAR WITH CHICKEN CARNITAS

Served with chicken carnitas, spicy chili, warm queso bravo cheese sauce, sour cream, jalapeño peppers, fiery tomato salsa, green tomatillo and tortilla chips

MINI KEY LIME TART

Vanilla tarts, white chocolate whipped ganache, with a key lime glaze and a graham cracker crust

DULCE DE LECHE POT DE CREAM

Topped with house made whipped cream and crunchy caramel pearls



PACKAGES

HOLY SMOKES BARBEQUE \$750



Each item serves approximately 10 guests

SNACK PACKAGE

Kettle chips & fresh onion dip 
 Peanuts in the shell  
 Bottomless buckets of freshly popped popcorn  

SEASONAL FRUIT PLATTER

Watermelon, cantaloupe, honeydew, golden pineapple, with an assortment of Chef's choice seasonal fruit

HEIRLOOM GREEN TOMATO SALAD

Green tomato, feta cheese, watercress, mint, with a lemon vinaigrette dressing

CLASSIC POTATO SALAD

Cooked potatoes, mayonnaise, and hard-boiled eggs, topped with bacon bits and green onion

HOUSE SMOKED BAKED BEANS

Braised navy beans with applewood smoked bacon, caramelized onions, brown sugar

PULLED PORK SANDWICHES

Hand-rubbed pork with our house dry rub and slow smoked, served with fresh buns and coleslaw

BEECHER'S MAC AND CHEESE

A combination of Beecher's Flagship, Just Jack cheeses with a hint of spice and penne pasta

MARINERS CHEESECAKES

Traditional vanilla cheesecake topped with white chocolate, whipped ganache and seasonal berries



PACKAGES

HOME RUN \$800



Each item serves approximately 10 guests

SNACK PACKAGE

Kettle chips & fresh onion dip 
 Peanuts in the shell  
 Bottomless buckets of freshly popped popcorn  

SEASONAL FRUIT PLATTER

Watermelon, cantaloupe, honeydew, golden pineapple, with an assortment of Chef's choice seasonal fruit

NW LOCAL CHEESE & CHARCUTERIE

Hand cut cheeses and sliced cured meats, local honeys served with assorted crackers

STEAKHOUSE SALAD

Bacon lardons, grape tomatoes, blue cheese crumbles, shaved red onion, and blue cheese dressing on the side

MINI CORNDOGS

Dipped in sweet corn batter and fried golden brown, served with yellow mustard

SMOKED STEAK TIPS

Double R Ranch beef sirloin, potato gnocchi, grilled porcinis, shaved summer truffles

DARK CHOCOLATE MOUSSE CAKE ENTREMET

Dark chocolate sponge cake, chocolate buttermilk cake with whipped chocolate ganache



BEVERAGES

NON-ALCOHOLIC

All beverages available for game-day ordering



COFFEE SERVICE \$6

Individual servings of coffee

SOFT DRINKS-PER 6-PACK

Coca-Cola	\$28.50
Diet Coke	\$28.50
Sprite	\$28.50
Barq's Root Beer	\$28.50
Fanta Orange	\$28.50
Minute Maid Lemonade	\$28.50
Dasani Bottled Water (20oz)	\$34.80
Topo Chico Sparkling Water	\$39.00
Topo Chico Sparkling Water Tangerine with Ginger	\$28.50
Topo Chico Sparkling Water Blueberry with Hibiscus	\$28.50
Topo Chico Sparkling Water Lime with Mint	\$28.50
Seagram's Seltzer Water	\$28.50
Seagram's Ginger Ale	\$28.50
Gold Peak Unsweetened Black Tea	\$39.00
Gold Peak Sweetened Black Tea	\$39.00
Orange, cranberry, apple juice <i>sold individually</i>	\$6.00
Milk and chocolate milk <i>sold individually</i>	\$4.50



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BEVERAGES

CRAFT COCKTAILS



All beverages available for game-day ordering

ON THE ROCKS® \$84

Served by the 6-pack

MAI TAI

Served with Cruzan® Rum

JALAPENO PINEAPPLE MARGARITA

Served with Tres Generaciones® Plata Tequila

MARGARITA

Served with Hornitos® Plata Tequila

OLD FASHIONED

Served with Knob Creek® Bourbon

COSMOPOLITAN

Served with Effen® Vodka

ESPRESSO MARTINI

Served with Effen® Vodka

CANNED COCKTAILS \$84

Served by the 6-pack

BACARDI MOJITO

CUERVO SPARKLING PALOMA

KETEL ONE CUCUMBER MINT

JACK DANIELS & COLA



BEVERAGES

SPIRITS



All beverages available for game-day ordering

HOUSE \$13.50

VODKA

New Amsterdam
Titos

GIN

Bombay Original

RUM

Bacardi Superior
Captain Morgan Spiced Rum

TEQUILA

Jose Cuervo Gold
Jose Cuervo Silver

BOURBON/WHISKEY

Jack Daniel's
Jim Beam
Tullamore Dew Irish Whiskey
Fireball

SCOTCH

Johnnie Walker Red

COGNAC

Korbel Brandy
Hennessy VS

CORDIALS

Bailey's Irish
Cream Grand
Marnier DeKuyper
Peach Schnapps
Kahlua

PREMIUM \$15

VODKA

Ketel One

GIN

Tanqueray

SCOTCH

Johnnie Walker Black

TEQUILA

El Zac. Blanco
Herradura Silver
Patron

BOURBON/WHISKEY

Crown Royal
Makers Mark
Woodford Reserve

COGNAC

Hennessy VSOP

ULTRA PREMIUM \$19.50

VODKA

Browne NW

GIN

The Botanist Gin

TEQUILA

Casamigos Blanco
Casamigos Reposado
Casamigos Anjeo
Casamigos Mezcal

RUM

Frigate Reserve 8 year

BOURBON/WHISKEY

Browne Bourbon



BEVERAGES

BEER



All beverages available for game-day ordering

DOMESTIC 16OZ CANS \$75

By the 6-pack

- Miller Lite
- Coors Light
- Rainier
- Athletic IPA - Non-Alcoholic (12oz) - \$33

CRAFT & IMPORT 16OZ CANS \$81

By the 6-pack

- Pfriem Japanese Lager
- Corona
- Modelo Especial
- Kona Big Wave Golden Ale
- Georgetown Bodhizafa
- Meteir Pale Ale
- Elysian Space Dust IPA
- Fremont Lush IPA
- Boneyard RPM IPA
- Silver City Tropic Haze
- Mac & Jack's Brewery African Amber
- Schiling Local Legend
- Ghostfish Grapefruit IPA (GF)
- Topo Chico Strawberry Guava Seltzer

CRAFT & IMPORT \$99

By the 6-pack

- Hop Valley Bubble Stash IPA (19.2oz)
- Blue Moon Belgian White (19.2oz)
- Deschutes Fresh Squeezed IPA (19.2oz)
- Sierra Nevada Hazy IPA (19.2oz)

LOCAL DRAFT \$235

By the mini keg (28, 12 oz glasses)

- Georgetown Manny's Pale Ale
- Georgetown Roger's Pilsner
- Georgetown Lucille IPA



BEVERAGES

WHITE & ROSE WINE



All beverages available for game-day ordering

SPARKLING

Chateau Ste Michelle Brut – Columbia Valley, WA	\$57
Gruet Brut – Albuquerque, New Mexico	\$59
Browne Bitner Brut Rose – Columbia Valley, WA	\$64
Veuve Clicquot – Champagne, France	\$120

RIESLING

Chateau Ste Michelle Riesling – Columbia Valley, WA	\$44
Chateau Ste Michelle Eroica Riesling – Columbia Valley, WA	\$60

PINOT GRIS

Confetti Pinot Grigio – Valdadige, Italy	\$50
Erath Pinot Gris – Willamette Valley, OR	\$55
Browne Bitner Pinot Gris – Columbia Valley, WA	\$60
Santa Margherita Pinot Grigio – Adige River Valley, Italy	\$64

SAUVIGNON BLANC

Casillero del Diablo Sauvignon Blanc – Chile	\$50
Bonterra Organic Sauvignon Blanc – Ukia, CA	\$52
H3 Sauvignon Blanc – Horse Heaven Hills, WA	\$57
Browne Family Bitner Sauvignon Blanc – Columbia Valley, WA	\$60

CHARDONNAY

Dark Harvest Chardonnay – Woodinville, WA	\$46
Bonterra Organic Chardonnay – Ukia, CA	\$50
DrumHeller Chardonnay – Columbia Valley, WA	\$55
Browne Family Forest Project Chardonnay – Columbia Valley, WA	\$60
Mer Soleio SLH Chardonnay – Santa Lucia Highlands	\$60

ROSÉ

Roscato Lombardy IGT Rosé Dolce – Italy	\$50
Chateau Ste Michelle Rosé – Columbia Valley, WA	\$53
Bonterra Organic Rosé – Ukia, CA	\$57
Chateau Ste Michelle Indian Wells Rosé – Columbia Valley, WA	\$58
Browne Family Binter Rosé – Columbia Valley, WA	\$60



BEVERAGES

RED WINE



All beverages available for game-day ordering

PINOT NOIR

Mon Frere Pinot Noir – Santa Barbara, CA	\$57
Erath Pinot Noir – Willamette, OR	\$62
Browne Family Forest Project Pinot Noir – Columbia Valley, WA	\$64
King Estate Pinot Noir – Willamette, OR	\$65

MERLOT

Bonterra Organic Merlot – Ukia, CA	\$57
Chateau Ste Michelle Merlot – Columbia Valley, WA	\$58
Browne Family Forest Project Merlot – Columbia Valley, WA	\$68

CABERNET SAUVIGNON

Columbia Winery Cabernet Sauvignon – Woodinville, WA	\$50
Casillero Del Diablo Reserve Cabernet Sauvignon – Chile	\$50
High Heaven Majestic Pines Cabernet Sauvignon – Columbia Valley, WA	\$55
Browne Heritage Cabernet Sauvignon – Columbia Valley, WA	\$60
Borne of Fire Cabernet Sauvignon – Columbia Valley, WA	\$64
Caymus California Cabernet – Napa Valley, CA	\$145

MALBEC

Diseno Malbec – Argentina	\$50
Trivento Golden Reserve Malbec – Argentina	\$66

RED BLEND

Apothic Red Blend – Central Coast, CA	\$52
1000 Stories Gold Rush Red Bourbon Barrel Aged – Hopland, CA	\$58
CSM Indian Wells Red Blend – Woodinville, WA	\$62
Browne Forest Project Red Blend – Columbia Valley, WA	\$66
Walking Fool Red Blend – Suisun Valley, CA	\$68



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THE FINE PRINT

ONLINE ORDERING IS EASY

TO ORDER ONLINE

1. Go to <https://seattlemariners.ezplanit.com>
2. Choose the date of the event and click Place Order
3. Select what suite you will be in for the event
4. Add items from the left-hand side into your shopping cart. You can scroll through the various menu item categories in the dark blue menu on the left. You can check the total at any time by clicking on Calculate Total
5. When you are finished with your selection click, Submit Order
6. You will be taken to the Registration screen. Complete this form to create a username and password. If you have any difficulties, please contact Sodexo Live! Suites Catering Department at 206.664.3139 or SuiteCatering@Mariners.com
7. Continue on with your payment option by selecting the card you have on file, or input a new card you would like to use
8. After submitting your order, notes can be added in the Notes section to indicate special requests, guests authorized to add food and beverages onto the credit card on file, timing requests, and usage of Corporate Catering Credit
9. Check the box under Catering Polices to indicate that all items have been reviewed, click Submit
10. Sodexo Live! Catering Sales will review your order and a confirmation email will be sent.



THE FINE PRINT

TIMING

ORDER TIMING

Advance orders are due by 2:00pm, three (3) days prior to your game day according to the following schedule:

Monday	for Thursday games
Tuesday	for Friday games
Wednesday	for Saturday games
Thursday	for Sunday games
Friday	for Monday games
Saturday	for Tuesday games
Sunday	for Wednesday games

If you miss the deadline, we offer a “Game Day” menu with many, but not all, of our freshly prepared items. Look for the Game Day icon to indicate which items are available. Game day items are available through the bottom of the sixth inning. Beer, wine, and spirits are available until the first pitch of the eighth inning.

If your plans change and you need to cancel after placing your order, please notify us as soon as possible. Orders cancelled by 5:00PM, two (2) business days prior to your game will not be charged.

FOOD DELIVERY TIMING

Snack/Cold Items/Salads: Delivered at gates

Fried Foods & Pizzas: Delivered 1 hour after gates

Hot Food & Entrees: Delivered at game time

Desserts: Delivered during the 3rd inning

Special timing requests are available. Please indicate on the Notes section during online ordering or through the Suites Catering Coordinator.



THE FINE PRINT

POLICIES AND PROCEDURES

PAYMENT INFORMATION

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card. T-Mobile Park is going cashless to get you back to the game faster. Sodexo Live! requires payment method three (3) days prior to your game. There must be a credit card placed on file for every catering order, orders will not be placed without a card on file. Final charges including any orders placed on the day of the game, will be charged after the game. When placing your order, please provide us with the name of the person who has authority to place additional game day orders.

SERVICE CHARGE

All suites and catering sales are subject to WA state sales tax and a 19% service charge. Each day's total service charges are used to pay competitive wages for the catering staff; this is not a gratuity.

The daily service charge is distributed as follows:

65% Suites/Catering Attendants and Bartenders

10% Suites/Catering Runners

15% Culinary staff (weekly basis)

10% Reserved by management for non-union staff and retro payments

Any added gratuity goes directly to your suites/catering attendant.

SUITE HOLDER RESPONSIBILITIES

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

SERVICE OF ALCOHOL

To maintain compliance with rules and regulations set for by the local laws, we ask that you adhere to the following:

- It is the responsibility of the suite holder or their representative to monitor and control alcoholic consumption in the suite
- Minors (those under 21) by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating
- By law, alcoholic beverages cannot be brought into or taken out of the ballpark

