



GROUP HOSPITALITY

WELCOME TO T-MOBILE PARK

Thank you for hosting your event with the Seattle Mariners.
We look forward to providing you and your guests with exceptional
food, premium service and a memorable experience.

The Seattle Mariners and Sodexo Live!



YOUR RESOURCES

CATERING & SEATTLE MARINERS

The Sodexo Live! Catering Department is available to assist with your food and beverage needs during the Seattle Mariners season from 9:00 am to 5:00 pm, Monday through Friday.

To place your order, please contact:

Sodexo Live! Catering Coordinator

206.664.3032

mariners.catering@sodexo.com

Sodexo Live! Catering Manager

206.664.3172

Sodexo Live! Premium Manager, Marion Slater

206.664.3167

marion.slater@sodexo.com

Seattle Mariners, Director of Suite & Group Sales, Marc Mahoney

206.346.4523

MMahoney@Mariners.com

T-Mobile Park Lost & Found

206.346.4444

FanCare@Mariners.com

Seattle Mariners General Information

206.346.4001

Mariners.com



INCLUDED WITH YOUR PURCHASED TICKET



Vegetarian hot dogs and hamburgers will be available at a portion of 10% of your total group size.

FRESHLY POPPED POPCORN 

ROASTED PEANUTS IN THE SHELL 

KETTLE CHIPS AND ONION DIP 

CLASSIC CAESAR SALAD 

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

CLASSIC POTATO SALAD 

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

HEMPLERS® HOT DOGS

Grilled Hemplers® hot dogs served with grilled onions, relish, ketchup, and mustard

GRILLED HAMBURGERS

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

FRESHLY BAKED COOKIES AND DOUBLE FUDGE BROWNIES

TWO BEVERAGES PER TICKET

- Assorted 12 oz Coca-Cola products
- Dasani 20 oz bottled water
- Domestic and premium 16 oz beer
- Assorted red and white 9 oz glass of wine

FULL BAR UPGRADES AVAILABLE
Contact a Catering Sales Coordinator for more information



**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

À LA CARTE

ENHANCE YOUR INCLUSIVE MENU

Each menu item serves approximately 10 guests

SNACKS / APPETIZERS

SALSA TRIO \$45  

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

NW LOCAL CHEESE & CHARCUTERIE \$145

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

MINI LOBSTER ROLL \$145

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

UPGRADE YOUR HOT DOGS

Add sauerkraut, banana peppers and cream cheese \$45

Add house-made chili, shredded cheddar cheese & sour cream \$45

SALADS / SIDES

FARMERS MARKET VEGGIES AND DIPS \$95 

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

SEASONAL FRUIT PLATTER \$95  

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

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

BEECHER'S MAC AND CHEESE \$115

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



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SANDWICHES

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

PULLED PORK SANDWICHES \$150

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

CHICKEN FLATBREAD SANDWICH \$93

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

TURKEY BLT SANDWICHES \$110

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

DESSERTS

CARROT CAKE \$105

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

MINI KEY LIME TART \$90

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

MARINERS CHEESECAKES \$120

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



POLICIES AND PROCEDURES



MENU CONFIRMATIONS

In order for us to deliver the best quality, presentation and service, we ask that all menus and additions be received by 2pm three (3) business days prior to each event. Please contact one of our Catering Sales Coordinators 206.664.3032 for assistance.

Sodexo Live! is the exclusive provider of food and beverage at T-Mobile Park. Thank you for observing this policy.

PAYMENT

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card. T-Mobile Park is a cashless stadium. 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.

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.



POLICIES AND PROCEDURES



ALCOHOL SERVICE

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

