



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!



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! Premium Suites Manager, Marion Slater

206.664.3167

marion.slater@sodexo.com

Sodexo Live! Suites Coordinator

206.664.3139

Fax: 206.664.3177

mariners.suitecatering@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-FREE SELECTIONS

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



VEGAN SELECTIONS

These vegan 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.



À LA CARTE

SNACKS



Each item serves approximately 10 guests

BOTTOMLESS BUCKET OF FRESHLY-POPPED

POPCORN \$35   

Two refillable 160oz souvenir buckets per order

HOUSE-MADE KETTLE CORN \$26

Two 160oz souvenir buckets per order

ROASTED PEANUTS

IN THE SHELL \$38   

Served in a 160oz souvenir bucket

CRACKER JACK \$60

10 individual 3.125oz bags

SALSA TRIO \$43

Fiery tomato salsa, green tomatillo, and pico de gallo served with tortilla chips

KETTLE CHIPS & FRESH ONION DIP \$41

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



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À LA CARTE

APPETIZERS



Each item serves approximately 10 guests

CHICKEN TENDERS \$105

Served with honey mustard, barbeque, and ranch dipping sauce

CHICKEN WING SAMPLER \$125

A trio of chicken wings tossed with traditional buffalo, sweet chili, and zesty barbecue sauces, served with blue cheese dipping sauce on the side

NW LOCAL CHEESE & CHARCUTERIE \$140

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

SMOKED SALMON PLATTER \$105

Served with caper, diced red onion, hardboiled egg, and crème fraîche

MINI CORNDOGS \$95

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

MARINERS NACHO BAR \$135

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

ADD CHICKEN CARNITAS OR PULLED PORK \$30

QUESADILLA TRIO \$150

A trio of ancho-marinated chicken, smoked brisket, and vegetables quesadillas, served with fiery tomato salsa

EMPANADA DUO \$150

An assortment of hand folded flaky empanadas filled with shredded slow braised beef & aged Manchego cheese and slowed roasted chicken with savory jack cheese, served with a cilantro crema sauce



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À LA CARTE

SALADS



Each item serves approximately 10 guests

CLASSIC POTATO SALAD \$65

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

CHICKPEA CARROT SALAD \$75

Pearled couscous, garbanzo beans, shredded carrots, mint leaves, dried currants, Moroccan spices, and spring micro peas

GREEK PASTA SALAD \$75

Tortellini, marinated artichokes, brined kalamata olives, mama lil's peppers, pickled red onions, feta cheese, tossed in an oregano vinaigrette
-Gluten free pasta available upon request

CLASSIC CAESAR SALAD \$70

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

ADD GRILLED CHICKEN \$25

NORTHWEST COBB SALAD \$80

Crisp romaine, pacific white shrimp, grilled corn, hard boiled eggs, blue cheese crumbles, served with raspberry vinaigrette on the side

ROASTED BEETS SALAD \$75

Roasted yellow & red beets, shaved onions & fennel, local fresh cherries, and oregano tossed in a mint vinaigrette



À LA CARTE

SIDES



Each item serves approximately 10 guests

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

HOUSE SMOKED BAKED BEANS \$60

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

BEECHER'S MAC AND CHEESE \$110

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

SPINACH DIP \$60

Cream cheese, sour cream, chopped spinach and house seasonings; served warm with pita chips on the side

SUSHI PLATTER \$200

Hand rolled sushi, served with wasabi, ginger and soy sauce



À LA CARTE SANDWICHES



Each item serves approximately 10 guests

AU POIVRE BEEF TENDERLOIN \$240

Black pepper seared and chilled tenderloin slices served with roasted red onions, grilled tomatoes & blue cheese, served with horseradish cream sauce and dinner rolls

'ZLT' FLATBREAD \$90

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

ITALIAN GRINDER SANDWICH \$145

Cured salami, pistachio mortadella, smoked provolone topped with olives, red onion, artichokes, and mama lil's red peppers

PULLED CHICKEN SANDWICHES \$165

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

ITALIAN FLATBREAD \$90

Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano Reggiano, roasted peppers, and sun-dried tomato pesto

PULLED PORK SANDWICHES \$145

Hand-rubbed pork with our house dry rub and slow smoked for 14 hours over smoldering hickory wood, served with fresh rolls and coleslaw



À LA CARTE

FROM THE GRILL



Each item serves approximately 10 guests

HEMPLER'S HOT DOGS \$90

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

ADD HOUSE-MADE CHILI, SHREDDED CHEDDAR CHEESE & SOUR CREAM \$40

HEMPLER'S SAUSAGE SAMPLER \$135

A trio of apple and gouda cheese, double smoked, and spicy Italian sausages, sautéed peppers and onions, served with Dijon, whole grain and yellow mustards

VEGETARIAN SAUSAGES \$136

Beyond Sausages® served with grilled onions, sauerkraut, banana peppers, diced onions, cream cheese, relish, ketchup, and mustard
Available in orders of five \$68

ITALIAN ROPE SAUSAGE \$160

Fire-roasted Italian sausage, served with giardiniera, grilled peppers, onions, fresh hoagie rolls, and a spicy mustard trio

GRILLED HAMBURGERS \$145

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

VEGETARIAN BURGERS \$144

Beyond Burgers® served with lettuce, tomatoes, onions, dill pickle spears, sliced Tillamook® cheddar cheese, and traditional condiments
Available in order of five \$72

COLOSSAL MEATBALL \$170

Three softball sized meatballs, simmering in house made marinara and topped with shaved parmesan



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À LA CARTE PIZZA



Our 16" pizzas are cut into 8 slices

CHEESE PIZZA \$70

San Marzano tomato sauce, shredded mozzarella

PEPPERONI PIZZA \$75

San Marzano tomato sauce, shredded mozzarella, pepperoni

THE MOOSE \$75

Basil pesto, shredded mozzarella, roasted wild mushroom mix

THE DORATI \$75

San Marzano tomato sauce, shredded mozzarella, Dorati tomatoes, aged goat cheese, chiffonade basil, roasted garlic oil, and grilled chicken

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



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À LA CARTE

ENTRÉES



Each item serves approximately 10 guests

8 HOURS BRAISED BEEF SHORT RIBS \$275

Braised beef short ribs with a sherry cream sauce, served with wild mushrooms, grilled asparagus, and roasted shallots

GRILLED FILET MIGNON \$260

Herb oil-marinated and grilled filet medallions

MORE ENHANCEMENTS:

PACIFIC STEELHEAD \$275

Seared filets of local steelhead, topped with shaved rainbow carrots, radish, and spring pesto

HONEY CHEDDAR CORNBREAD \$30

Grilled sweet corn, sharp cheddar cheese and honey, served with butter

PAN SEARED CHILEAN SEA BASS \$330

Fresh sea bass in a green olive vinaigrette

DINNER ROLLS & BUTTER \$30

Artisan dinner rolls with compound butter

BBQ RIBS \$180

BBQ rubbed house smoked pork ribs served with honey cheddar corn bread and butter



À LA CARTE

DESSERTS



Each item serves approximately 10 guests

FRESH BAKED COOKIES \$60

An assortment of house baked cookies

DOUBLE FUDGE BROWNIES \$60

Rich chocolate and fudge filled brownies loaded with chocolate morsels

FRESH BAKED COOKIES AND

DOUBLE FUDGE BROWNIES \$60

Five of each

CAKE BITE SAMPLER \$95

An assortment of black forest cheesecake, red velvet, hazelnut toffee, tres leches, and french coffee vanilla sponge cakes

DESSERT SAMPLER PLATTER \$100

Locally made whoopie pies, caramel shortbread bars, park lane bars, raspberry oat bars, and an assortment of mini cupcakes

HANDMADE SHORTBREAD COOKIES \$110

Custom Mariners shortbread cookies from local Valentina Bake Shop

CARROT CAKE \$100

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

ICE CREAM NOVELTIES \$85

An assortment of Lopez Island ice cream mini's and Ruby Jewel ice cream sandwiches served in a Mariners souvenir logo cooler

A LA MODE "SEATTLE'S BEST" FRENCH APPLE PIE \$90

Granny smith apples, cinnamon, buttery crumb topping

CANDY PACKAGE \$30

6 boxes of candy; pick 3

- Reese's Pieces
- Peanut M&M's
- Junior Mints
- Swedish Fish
- Sour Patch Kids
- Starburst



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 

HOUSE SMOKED BAKED BEANS

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

CLASSIC CAESAR SALAD

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

HEMPLER'S HOT DOGS

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

GRILLED HAMBURGERS

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

FRESH BAKED COOKIES AND DOUBLE FUDGE

Five of each







PACKAGES

FIESTA \$585



Each item serves approximately 10 guests

SNACK PACKAGE

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

CLASSIC CAESAR SALAD

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

EMPANADA DUO

An assortment of hand folded flaky empanadas filled with shredded slow braised beef & aged Manchego cheese and slow roasted chicken with savory jack cheese, served with a cilantro crema sauce

MARINERS NACHO BAR

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

QUESADILLA TRIO

A trio of ancho-marinated chicken, smoked brisket, and vegetable quesadillas, served with fiery tomato salsa

ICE CREAM NOVELTIES

An assortment of Lopez Island ice cream mini's and Ruby Jewel ice cream sandwiches served in a Mariners souvenir logo cooler







PACKAGES

HOME RUN \$600



Each item serves approximately 10 guests

SNACK PACKAGE

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

MINI CORNDOGS

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

PULLED PORK SANDWICHES

Hand-rubbed pork with our house dry rub and slow smoked for 14 hours over smoldering hickory wood, served with fresh rolls and coleslaw

FARMERS MARKET VEGGIES AND DIPS

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

CARROT CAKE

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

NORTHWEST COBB SALAD

Crisp romaine, pacific white shrimp, grilled corn, hard boiled eggs, blue cheese crumbles, served with raspberry vinaigrette on the side

CLASSIC POTATO SALAD

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







PACKAGES

HOLY SMOKES BARBEQUE \$650



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

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

ROASTED BEETS SALAD

Roasted yellow & red beets, shaved onions & fennel, local fresh cherries, and oregano tossed in a mint vinaigrette

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 for 14 hours over smoldering hickory wood, served with fresh rolls and coleslaw

BEECHER'S MAC AND CHEESE

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

CAKE BITE SAMPLER

An assortment of black forest cheesecake, red velvet, hazelnut toffee, tres leches, and french coffee vanilla sponge cakes








PACKAGES

URBAN GARDEN \$625



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

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

CHICKPEA CARROT SALAD

Couscous, garbanzo beans, shredded carrots, mint leaves, dried currants, Moroccan spices, and spring micro peas

'ZLT' FLATBREAD

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

VEGETARIAN BURGERS

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

VEGETARIAN SAUSAGES

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

DESSERT SAMPLER PLATTER

Locally made whoopie pies, caramel shortbread bars, park lane bars, raspberry oat bars, and an assortment of mini cupcakes



BEVERAGES

NON-ALCOHOLIC



All beverages available for game-day ordering

COFFEE SERVICE \$6

Individual servings of coffee, tea, hot chocolate

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
Dasani Bottled Water (20oz)	\$33.00
Topo Chico Sparkling Water	\$36.00
AHA Blueberry & Pomegranate Sparkling Water	\$28.50
AHA Orange & Grapefruit Sparkling Water	\$28.50
AHA Watermelon & Lime Sparkling Water	\$28.50
Seagram's Seltzer Water	\$28.50
Seagram's Ginger Ale	\$28.50
Gold Peak Unsweetened Black Tea	\$36.00
Gold Peak Sweetened Black Tea	\$36.00

Orange, cranberry, apple juice <i>sold individually</i>	\$6.00
Milk and chocolate milk <i>sold individually</i>	\$4.50



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

OLD FASHIONED

Served with Knob Creek® Bourbon

COSMOPOLITAN

Served with Effen® Vodka

MARGARITA

Served with Hornitos® Plata Tequila

CANNED COCKTAILS \$84

Served by the 6-pack

BACARDI MOJITO

CUERVO SPARKLING PALOMA

TANQUERAY GIN & TONIC

TANQUERAY SEVILLA ORANGE

KETEL ONE CUCUMBER MINT

JACK DANIELS & COLA

CAZADORES SPICY MARGARITA

HERITAGE PEACH BOURBON

HERITAGE BLOOD ORANGE VODKARITA



BEVERAGES

SPIRITS



All beverages available for game-day ordering

HOUSE \$12

VODKA

New Amsterdam
Titos

GIN

Bombay Original

RUM

Bacardi Superior
Captain Morgan Spiced Rum

TEQUILA

Jose Cuervo Gold
Jose Cuervo Silver
Hornitos Reposado

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 \$14

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 \$18

Casamigos Blanco
Casamigos Reposado
Casamigos Anjeo
Casamigos Mezcal
The Botanist Gin



BEVERAGES

BEER



All beverages available for game-day ordering

DOMESTIC 16OZ CANS \$72

By the 6-pack

Miller Lite
Coors Light
Coors Banquet
Bud Light
Rainier
Athletic IPA – Non-Alcoholic (12oz) – \$42

CRAFT & IMPORT 16OZ CANS \$78

By the 6-pack

Black Raven Pilsner
Corona
Kona Big Wave Golden Ale
Blue Moon Belgian White
Mac & Jack's Brewery African Amber
Elysian Space Dust IPA
Meteor Horizon IPA
Reubens Crikey IPA
Fremont Lush IPA
Boneyard RPM IPA
Silver City Tropic Haze
Meteor Black Stripe Coconut Porter
Tieton North Ranch Apple Cider
Ghostfish Grapefruit IPA (GF)
Topo Chico Strawberry Guava Seltzer

CRAFT & IMPORT \$96

By the 6-pack

Hop Valley Bubble Stash IPA (19.2oz)
Hop Valley Wheatie Boy Hefe (19.2oz)
Vizzy Raspberry Lemonade Seltzer (24oz)
Simply Spiked Peach (24oz)

LOCAL DRAFT \$225

By the mini keg (28, 12 oz glasses)

Georgetown Manny's Pale Ale
Georgetown Roger's Pilsner
Georgetown Bodhizafa IPA
Mac & Jack's Brewery African Amber
Mac & Jack's Brewery Serengeti Wheat



BEVERAGES

WHITE & ROSE WINE



All beverages available for game-day ordering

SPARKLING

Chateau Ste Michelle Brut – Columbia Valley, WA	\$55
Gruet Brut – Albuquerque, New Mexico	\$57
Browne Bitner Brut Rose – Columbia Valley, WA	\$62
Veuve Clicquot – Champagne, France	\$115

RIESLING

Two Vines Riesling – Columbia Valley, WA	\$42
Chateau Ste Michelle Eroica Riesling – Columbia Valley, WA	\$56

PINOT GRIS

Confetti Pinot Grigio – Valdadige, Italy	\$48
Erath Pinot Gris – Willamette Valley, OR	\$50
Santa Cristina Pinot Grigio – Delle Venezie, Italy	\$53
Browne Bitner Pinot Gris – Columbia Valley, WA	\$58
Santa Margherita Pinot Grigio – Adige River Valley, Italy	\$60

SAUVIGNON BLANC

Casillero del Diablo Sauvignon Blanc – Chile	\$48
Bonterra Organic Sauvignon Blanc – Ukia, CA	\$50
H3 Sauvignon Blanc – Horse Heaven Hills, WA	\$55
Browne Family Binter Sauvignon Blanc – Columbia Valley, WA	\$58

CHARDONNAY

Columbia Winery Chardonnay – Woodinville, WA	\$42
Dark Harvest Chardonnay – Woodinville, WA	\$44
Bonterra Organic Chardonnay – Ukia, CA	\$48
DrumHeller Chardonnay – Columbia Valley, WA	\$53
Browne Family Heritage Chardonnay – Columbia Valley, WA	\$58

ROSE

Roscato Lombardy IGT Rosé Dolce – Italy	\$53
Chateau Ste Michelle Rosé – Columbia Valley, WA	\$53
Bonterra Organic Rosé – Ukia, CA	\$55
Califuria Rosé – Italy	\$56
Browne Family Binter Rosé – Columbia Valley, WA	\$58



BEVERAGES

RED WINE



All beverages available for game-day ordering

PINOT NOIR

Mon Frere Pinot Noir – Santa Barbara, CA	\$55
King Estate Pinot Noir – Willamette, OR	\$56
Erath Pinot Noir – Willamette, OR	\$60
Browne Family Heritage Pinot Noir – Columbia Valley, WA	\$62

MERLOT

Columbia Winery Merlot – Woodinville, WA	\$48
Bonterra Organic Merlot – Ukia, CA	\$55
Chateau Ste Michelle Merlot – Columbia Valley, WA	\$56
Browne Family Merlot – Columbia Valley, WA	\$64

CABERNET SAUVIGNON

Columbia Winery Cabernet Sauvignon – Woodinville, WA	\$48
Casillero Del Diablo Reserve Cabernet Sauvignon – Chile	\$48
High Heaven Majestic Pines Cabernet Sauvignon – Columbia Valley, WA	\$53
Browne Heritage Cabernet Sauvignon – Columbia Valley, WA	\$58
Borne of Fire Cabernet Sauvignon – Columbia Valley, WA	\$62

MALBEC

Diseno Malbec – Argentina	\$48
Trivento Golden Reserve Malbec – Argentina	\$64

RED BLEND

Prayers of Sinners Red Blend – Paterson, WA	\$48
Apothic Red Blend – Central Coast, CA	\$50
1000 Stories Gold Rush Red Bourbon Barrel Aged – Hopland, CA	\$56
CSM Indian Wells Red Blend – Woodinville, WA	\$60
Browne Forest Project Red Blend – Columbia Valley, WA	\$64



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 Policies 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

