

SUITE MENU

2023

LAMBEAU FIELD / PREORDER MENU





BEVERAGE BUNDLES

MOSCOW MULE KIT \$119

Tito's Handmade Vodka, Ginger Beer,
Lime Juice, Limes

BLOODY MARY KIT \$131

Tito's Handmade Vodka, Zing Zang Bloody Mary
Mix, Pimento Stuffed Olives, Tabasco Sauce,
Celery Salt, Worcestershire Sauce

CLASSIC MARGARITAS KIT \$147

Patron Silver Tequila, Triple Sec, Lime Juice, Limes

WISCONSIN OLD FASHIONED KIT \$167

Korbel Brandy, Evan Williams Bourbon,
Old Fashioned Mix, Pimento Stuffed Olives,
Maraschino Cherries, Sprite 6-pk, Squirt 6-pk



MEAL BUNDLES

LOCAL WISCONSIN \$734

Classic Popcorn
The Candy Shop
Chips & Dip
Beer Cheese Dip & Pretzel
Twists
Pack 'N Cheese
Johnsonville® Bratwursts
Game Day Chili
Maple-Bacon Baked Beans
Coleslaw
Farmers Market Crudités
Brew Pub Pepperoni Pizza
Cookie & Brownie Combo

SOUTH OF THE END ZONE \$804

Salsa Trio
Guacamole 
Souvenir Snack
Fresh Fruit
Game Day Chili
Street Tacos
Greek Salad
Shrimp Cocktail
Lambeau Field Bake Sale

ACME CONCESSIONS \$898

Classic Popcorn
Chips & Dip
Souvenir Snack
Sargento® Fried Cheese Curds
Chicken Wings
Grilled Festy Burgers
Nathan's® Famous Hot Dogs
Johnsonville® Bratwursts
BBQ Pulled Pork Sliders
Mixed Greens Salad
Vanilla Raspberry Cake Roll

CHAMPIONS \$1335

Mixed Nuts
Chips & Dip
Souvenir Snack
Artisan Cheese & Charcuterie
Fresh Fruit
Farmers Market Crudités
Smoked Salmon
Johnsonville® Bratwursts
Chicken Tenders
Carved Tenderloin of Beef
Chef's Seasonal Salad
Cake Pops



VINO BLANCO

PINOT GRIGIO

ECCO DOMANI | CALIFORNIA | \$40

SAUVIGNON BLANC

SEAGLASS | CALIFORNIA \$38

FRENZY | NEW ZEALAND \$53



KIM CRAWFORD | NEW ZEALAND | \$65

ROSÉ

WOLLERSHEIM BLUSHING ROSÉ | \$47

LA JOLIE FLEUR | FRANCE | \$67

RIESLING

AUGUST KESSELER | GERMANY | \$77

HILICK & HOBBS
FINGER LAKE, NEW YORK | \$125

MOSCATO

MIRASSOU | CALIFORNIA | \$38

CHARDONNAY

WENTE "ESTATE GROWN"
CALIFORNIA | \$49



INTERCEPT BY CHARLES WOODSON
NAPA VALLEY, CALIFORNIA | \$69

CHALK HILL
SONOMA COAST, CALIFORNIA | \$74

SPARKLING

MIONETTO PROSECCO AVANTGARDE
ITALY | \$53

JEIO PROSECCO ROSÉ | ITALY | \$64





VINO ROSSO

PINOT NOIR



THE SEEKER | CALIFORNIA | \$42

INSCRIPTION "KING ESTATE"
WILLAMETTE VALLEY | \$64

RED BLEND

WOLLERSHEIM SCARLET FUMÉ | \$47

**JEAN-LUC COLOMBO LES ABEILLES
ROUGE** | CÔTES DU RHÔNE | \$60



Fan Favorite

MERLOT

DECOY BY DUCKHORN
CALIFORNIA | \$59

CABERNET SAUVIGNON

RICKSHAW | CALIFORNIA | \$55

SEBASTIANI | CALIFORNIA | \$65

INTERCEPT BY CHARLES WOODSON
NAPA | \$69



Please contact your Suite Coordinator for additional information about our curated offerings.

Available in 12 oz 6-pack,
unless otherwise noted



BEER+ SELTZER



AMERICAN PREMIUM

BUD LIGHT \$34

COORS LIGHT \$34

MICHELOB ULTRA \$34

MILLER LITE \$34

COORS EDGE NON-ALCOHOLIC \$34

PREMIUM CRAFT

SAMUEL ADAMS BOSTON LAGER \$41

BELLS TWO HEARTED ALE \$41

NEW GLARUS SPOTTED COW \$41

HINTERLAND HAZY IPA
(4-PACK 16OZ. CANS) \$41

TERRAPIN HOPSECUTIONER \$41

CRAFT

BLUE MOON BELGIAN WHITE \$39

LEINENKUGEL'S ORIGINAL \$39

LEINENKUGEL'S SEASONAL \$39

STELLA ARTOIS \$39

SELTZER & MORE

VIZZY HARD SELTZER VARIETY PACK
\$41

VIZZY STRAWBERRY ORANGE MIMOSA
\$41

SIMPLY SPIKED LEMONADE VARIETY
\$41



SPIRITS



VODKA

LA CROSSE FIELDNOTES (750 mL) \$70
TITO'S HANDMADE \$78
KETEL ONE \$85
GREY GOOSE \$105

GIN

TANQUERAY \$78
HENDRICK'S \$80

TEQUILA

CAMARENA REPOSADO \$73
PATRÓN SILVER (750 mL) \$123
CASAMIGOS BLANCO (750 mL) \$170
CASAMIGOS REPOSADO \$280
CASAMIGOS CRISTALINO \$294
CASAMIGOS ANEJO \$310
CASAMIGOS MEZCAL \$325

RUM

BACARDÍ SUPERIOR \$49
MALIBU COCONUT \$50
CAPTAIN MORGAN
ORIGINAL SPICED \$64

AMERICAN WHISKEY

JACK DANIEL'S TENNESSEE \$88
WHISTLEPIG PIGGYBACK RYE (750 mL)
\$90
LA CROSSE DOWNTOWN TOODELOO
ROCK & RYE (750 mL) \$110

BOURBON WHISKEY

EVAN WILLIAMS \$53
MAKER'S MARK \$78
BULLEIT \$93
WOODFORD RESERVE \$105

SCOTCH WHISKY

JOHNNIE WALKER BLACK LABEL \$125
THE MACALLAN 12 YR (750 mL) \$153

IRISH WHISKEY

JAMESON \$84

CANADIAN WHISKY

CROWN ROYAL \$98

BRANDY

KORBEL \$56
COPPER & KINGS (750 mL) \$90

LIQUEUR

FIREBALL CINNAMON WHISKY \$66
KAHLÚA \$66
BAILEYS IRISH CREAM \$71
SOUTHERN COMFORT \$85

JELLO SHOTS

Green & Gold vodka jello shots from
the dessert cart \$13

Available in a 6-pack,
unless otherwise noted.



MIXERS+ MORE



SOFT DRINKS

- COCA-COLA \$20
- DIET COKE \$20
- SPRITE \$20
- SPRITE ZERO \$20
- GINGER ALE \$20
- MELLO YELLO \$20
- BARQ'S ROOT BEER \$20
- SQUIRT \$20
- LEMONADE \$20
- AHA LIME + WATERMELON
SPARKLING WATER \$22
- AHA BLUEBERRY + POMEGRANATE
SPARKLING WATER \$22
- NICOLET STILL BOTTLED WATER \$24
- PERRIER SPARKLING
BOTTLED WATER \$26

MIXERS, & JUICES

- SWEET VERMOUTH \$12.50
- DRY VERMOUTH \$12.50
- OLD FASHIONED MIX \$15
- LIME JUICE \$16
- PINEAPPLE JUICE \$16
- ORANGE JUICE \$16
- CRANBERRY JUICE \$16
- ZING ZANG BLOODY MARY MIX \$16
- TONIC WATER \$20
- CLUB SODA \$20

HOT BEVERAGES

COFFEE & TEA SERVICE

Brew in your suite when you are ready.
A variety of premium coffee, decaffeinated
coffee & teas \$63

HOT CHOCOLATE

Milk chocolate K-Cups, whipped cream,
mini marshmallows \$63

ENERGY DRINKS

- MONSTER \$44
- MONSTER ZERO ULTRA \$44

COCKTAIL GARNISHES

- LEMONS \$8
- LIMES \$8
- ORANGES \$8
- CELERY SALT \$11
- MARASCHINO CHERRIES \$11
- PIMENTO-STUFFED OLIVES \$11
- COCKTAIL MUSHROOMS \$11
- PICKLES \$15

BOLD & SPICY ADD-INS

- WORCESTERSHIRE SAUCE \$10
- TABASCO SAUCE \$12
- AROMATIC BITTERS \$25

All selections serve approximately
16 guests, unless otherwise noted.



SOMETHING TO GRAZE ON

POPCORN & NUTS

CLASSIC POPCORN ★

Endless supply of butter-flavored popcorn in a souvenir bucket \$35

Enhance Your Popcorn

Trio of flavors to enhance your endless supply of popcorn. White cheddar, ranch, and sweet kettle corn \$15

GOURMET MIXED NUTS

\$69

SNACKS & CANDY

THE CANDY SHOP

Puppy Chow, M&M's & M&M's Peanut \$50

SOUVENIR SNACK ★

Fritos, snack mix, pretzel twists \$85

HOT PRETZEL STICKS & CHEESE

\$50

DIPS

CHIPS & DIP ★

Kettle chips with Kemps® French Onion Dip \$39

BEER CHEESE DIP & PRETZEL TWISTS

\$43

SALSA TRIO ★

Pico de gallo, salsa roja, corn black bean salsa, corn tortilla chips \$54

Upgrade your trio with chili \$23

Upgrade your trio with queso \$23

Upgrade your trio with guacamole \$27



SPINACH ARTICHOKE DIP

Warm spinach & artichoke dip, mozzarella, tortilla chips \$95

All selections serve approximately
16 guests, unless otherwise noted.



JUST THE BEGINNING



SMALL BITES

MINI EGG ROLLS

Fried pork egg rolls, sweet chili dipping sauce \$77

GAME DAY CHILI ★

Cheddar cheese, jalapeños, sour cream,
fried onions, oyster crackers \$105

CHICKEN TENDERS ★

BBQ & ranch dipping sauces \$115

Delivered at kickoff

CHICKEN WINGS ★

Plain chicken wings, BBQ sauce, traditional
Buffalo sauce, ranch \$110

Delivered at kickoff

SWEDISH MEATBALLS

Housemade meatballs in thickened veal stock
with sour cream and sherry wine, finished with
fresh herbs \$102

SHRIMP COCKTAIL

Jumbo shrimp, horseradish cocktail sauce,
creole mustard & fresh lemon \$150

SUSHI PLATTER

Assorted sushi, wakame salad, Sriracha
& soy sauce \$230

TUNA SAHSHIMI

Teriyaki marinated tuna, pickled Napa cabbage,
spicy Korean mayo, shallot, wasabi, wonton chips
\$150

CHEESES, FRUITS & CRUDITÉS

SARGENTO® FRIED CHEESE CURDS ★

Served with marinara & ranch \$50

Delivered at kickoff

FARMERS MARKET CRUDITÉS

Haricots verts, teardrop tomatoes, cucumber
sticks, heirloom carrots, celery sticks, broccoli
florets, buttermilk ranch, hummus \$86

FRESH FRUIT

Pineapple, grapes, strawberries, cantaloupe,
blueberries, Honeydew, yogurt dip \$97

ARTISAN CHEESE & CHARCUTERIE

Assortment of local Wisconsin cheeses, cured
meats and sausages, fresh and dried fruit, cheese
curds, summer sausage and gourmet crackers \$139

SIDES

MAPLE-BACON BAKED BEANS \$49

CREAMY COLESLAW \$53

All selections serve approximately
16 guests, unless otherwise noted.



SOMETHING FROM THE GARDEN

MIXED GREENS GARDEN SALAD **G** **V**

Cherry tomatoes, radishes, carrots, cucumbers,
ranch \$70

CRANBERRY PECAN MIXED GREENS SALAD **N**

Bacon, cranberries, red onions, candied pecans,
chèvre, poppyseed dressing \$73

TRADITIONAL CAESAR SALAD ★ **V**

Romaine lettuce, aged Parmesan cheese,
garlic croutons, Caesar dressing \$71

GREEK SALAD **V**

Romaine, spring mix, pepperoncini, grape
tomatoes, red onion, Kalamata olives, feta,
Greek vinaigrette \$72

SEASONAL SALAD

Please see this event's newsletter for further
information or call our Premium Suites Coordinator
at 920-965-3773 \$70

Chilled Salad Topper Trio

Blackened chicken, black label bacon,
chilled beef tenderloin \$70

All selections serve approximately
16 guests, unless otherwise noted.



SOMETHING TO HOLD



GRILLED FESTY BURGERS ★

Cheddar, lettuce, tomato, red onion,
traditional buns \$120

Top Your Dogs

Add a side of chili \$23

Add a side of shredded cheese ★ \$23

Toppings Bar

Chopped bacon, shredded cheddar,
pickle spears, sport peppers \$60

JOHNSONVILLE® BRATWURSTS ★

Bratwurst, sauerkraut, beer mustard,
traditional rolls \$115

NATHAN'S® HOT DOGS ★

16 beef franks, traditional rolls & condiments \$120

BEYOND BURGERS

Serves 12

Plant based burgers, pickled peppers,
herb whipped feta, red pepper tahini,
black 'n bleu seasoning \$100

Vegan by request

PULLED PORK SLIDERS ★

BBQ pulled pork, pickles, Hawaiian rolls \$115

MEATBALL SLIDERS

Chicken Parmesan meatballs, marinara, provolone,
fresh hoagie rolls \$155

TENDERLOIN SLIDERS

Grilled and chilled beef tenderloin, chimichurri,
roasted red pepper, caramelized onion,
pepperoncini, spring greens, chipotle aioli,
dinner rolls \$282

STREET TACOS

Pork carnitas, chicken tinga, queso blanco,
shredded cheddar, salsa verde, pico de gallo, corn
and black bean salsa, jalapenos, flour tortillas \$170

Add guacamole \$27



PIZZA

Serves 8

Delivered at halftime

BREW PUB CHEESE PIZZA ★

Fresh tomato sauce, white cheddar cheese,
and over 1/2 pound of Real Wisconsin
Mozzarella Cheese! \$29

BREW PUB PEPPERONI PIZZA ★

Fresh tomato sauce, flavorful pepperoni slices,
diced pepperoni pieces, and over 1/2 pound of
Real Wisconsin Mozzarella Cheese! \$30

BREW PUB SUPREME PIZZA ★

Fresh tomato sauce, large nuggets of zesty
sausage, flavorful pepperoni slices, premium green
and red peppers, onions, mushrooms, and with
over 1/2 of real Wisconsin Mozzarella Cheese! \$31

PASTA

MINI PIEROGI

Potato and cheese stuffing, Polish sausage,
sauerkraut, caramelized onion, whipped
brown butter \$107

PACK 'N CHEESE ★

House cheese sauce, herb bread crumbs \$117

Add Buffalo chicken \$18

Add pulled pork \$18

All selections serve approximately
16 guests, unless otherwise noted.



THE MAIN EVENT



ROTISSERIE CHICKEN

Rotisserie seasoned, mashed potatoes, green beans \$180

CARVED TENDERLOIN OF BEEF

Roasted heirloom carrots, grilled asparagus, roasted potatoes, horseradish cream, dinner rolls \$360

SMOKED SALMON **V**

Eggs, cornichons, crème fraîche, gourmet crackers \$185 *Served cold*



LET'S TALK ABOUT DESSERT

COOKIE & BROWNIE COMBO ★ **N**

Freshly baked cookies & brownies \$80

VANILLA RASPBERRY CAKE ROLL

Vanilla cake roll with raspberry buttercream \$82

MOCHA HAZELNUT CAKE ROLL

Mocha cake roll with hazelnut buttercream \$82

CAKE POPS **N**

Carrot cake, chocolate cake, red velvet cake & strawberry shortcake \$98

LAMBEAU FIELD BAKE SALE **N**

Lemon bars, assorted brownies, cookies, crispy treats \$105

JELLO SHOTS

Green & Gold vodka jello shots from the dessert cart \$13

SPECIAL OCCASION DESSERT

Contact our Suite Coordinator to arrange for a custom cake or designer cookies in your suite.

SUITE TEMPTATION CART

Wow your guests by ending on a high note! Complete your luxury experience with our Chef's selection of signature desserts, candies, & cordials. *Prices vary by selection*

All selections serve approximately
16 guests, unless otherwise noted.



PARTY PLATTERS

Platters have been created by our chefs to wow your guests and are intended to serve 20-24 people as a grazing centerpiece. Platters are delivered during the first quarter.

4TH DOWN FIESTA PLATTER

Beef barbacoa, chicken tinga, corn and black bean salsa, salsa roja, shredded cheddar, guacamole, sour cream, queso, jalapeno, cilantro, lime \$310



TAILGATE TRIO PLATTER

Chicken sliders, beef sliders, cheddar, thick cut bacon, caramelized onion, shredded lettuce, tomato, dry rubbed chicken wings, triple threat sauce, celery, McClure's pickles, ranch, bleu cheese \$455

MEDITERRANEAN PLATTER

Gyro meat, chicken Shawarma, cucumber salad, sundried tomato and artichoke couscous, Tzatziki, harissa sauce, lemon, warm pita \$505

BACKYARD BBQ PLATTER

BBQ pork ribs, smoked brisket, rotisserie chicken, maple-bacon baked beans, coleslaw, cornbread \$560

FARMHOUSE PLATTER

Slow roasted tenderloin, marble potatoes, grilled seasonal vegetables, roasted pork demi glace, horseradish cream, dinner rolls \$680