



Suite Menu



Online Ordering
SuiteEats.com/NationalsPark

Packages

All packages serve 10 guests
unless otherwise noted.



MINI
BUFFALO
CHICKEN
SANDWICHES

All-American Package / 780

Bottomless
Freshly Popped Popcorn V AVO

The Snack Attack V
Snack Mix, Dry-Roasted Peanuts,
Pretzel Twists, Kettle-Style Potato Chips

Farmers Market Dips & Veggies V AVO
Farmstand Vegetables, Hummus,
Buttermilk Ranch Dressing

BLT Salad
Romaine, Bacon, Cheddar Cheese,
Tomatoes, Buttermilk Ranch Dressing,
House-Made Croutons

Chicken Tenders
Buttermilk Ranch Dressing,
Barbecue Sauce

The Authentic
Turkey, Ham, Cheddar Cheese,
Swiss Cheese, Lettuce, Tomatoes,
Red Onions, Louie Dressing,
Wheat Baguette

Hot Dogs
Traditional Condiments

MVP / 745

Bottomless
Freshly Popped Popcorn V AVO

Potato Chips & Gourmet Dips V
Kettle-Style Potato Chips,
Roasted Garlic Parmesan,
French Onion, Dill Pickle Dip



POTATO
CHIPS &
GOURMET
DIPS

Seasonal Fresh Fruit V AVO
In-Season Fruits and Berries

Classic Caesar Salad V
Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Three Cheese Mac V
Cavatappi Pasta, Three Cheese Sauce

Hot Dogs
Traditional Condiments

Mini Buffalo Chicken Sandwiches
Pulled Chicken, House-Made
Buffalo-Style Hot Sauce, Mini Rolls,
Cool Celery, Blue Cheese Slaw

Packages

All packages serve 10 guests
unless otherwise noted.



The Winning Play Package / 800

House-Made Roasted Snack Mix

Pistachios, Cashews, Almonds,
Dried Olives

Tapas Board

Albondigas en Salsa, Spanish Cheeses,
Cured Meats, Artisan Olives, Crackers,
Quince, Artisanal Breads

Baby Artichoke & Green Bean Salad

Heirloom Tomatoes, Peas,
Roasted Carrots, Citrus Vinaigrette

Crostini Trio

- **White Bean Hummus**
Candied Wasabi Peas,
Sautéed Greens
- **Fresh Burrata**
Smashed Peas, Lemon, Mint
- **Ricotta Cheese**
Pickled Butternut Squash,
Spicy Pecans

The Fancy Dog

Grilled All-Beef Hot Dog,
Toasted New England-Style Bun,
Traditional Condiments

Steakhouse Beef Tenderloin

Black Pepper-Seared and Chilled
Tenderloin, Red Onions, Tomatoes,
Blue Cheese Crumbles, Giardiniera,
Horseradish Sauce, Dijon Mustard,
Arugula, Mini Rolls

Roasted Chicken Bánh Mì

Daikon, Carrots, Cilantro, Jalapeño,
Sriracha Aioli, Baguette

DMV All Inclusive

Washington Party Suite / 3775

Lincoln Jefferson Suite / 2705

Silver Slugger Suite / 5415

Always Included

Kettle-Style Potato Chips 

Freshly Popped Popcorn  

Dry-Roasted Peanuts  

Farmers Market Dips & Veggies  

Hebrew National Hot Dogs

Coca Cola Soft Drinks & Water

Anheuser-Busch Beers & Seltzer

House White & Red Wines

Liquor Upgrade

Washington Party / 900
Lincoln Jefferson / 610
Silver Slugger / 1550

Civic Vodka

Bombay Sapphire Gin

Bacardi Superior Rum

Casamigos Tequila

Buffalo Trace Bourbon

Club Soda

Tonic Water

Lemons & Limes

Upgrade Your All-Inclusive Liquor Package / 175

Add a Bartesian to your Suite!
Serve on-demand craft cocktails
as east as 1-2-3!

Bundle of 24 Capsules Featuring
Old Fashioned, Rum Breeze,
Margarita, Long Island Iced Tea

April Package

March 27th - April 30th

Spring Berry Salad  

Shredded Kale, Strawberries,
Blackberries, Toasted Pecans,
Diced Cucumbers,
Sherry Orange Vinaigrette

Roasted Red Potato Salad  

Red Potatoes, Celery, Fresh Dill,
Green Onion, Sun-Dried Tomatoes,
Sour Cream Dressing

Brisket Sandwich

Beef Brisket, Barbecue Aioli,
Pickled Onions, Shredded Cabbage

Flame Grilled Chicken

Cider Brinded, Spicy and
Mild Barbecue Sauce

Cajun Shrimp and Salmon Paella 

Blackened Salmon, Shrimp,
Green Onion, Corn



FARMERS
MARKET DIPS
& VEGGIES

May Package

May 1st - May 31st

Caprese Caesar Salad 

Chopped Romaine, Fresh Mozzarella,
Sliced Cherry Tomato, Olive Oil
Croutons, Basil Caesar Dressing

Mediterranean Pasta Salad 

Tortellini, Cucumber, Tomato,
Baby Spinach, Feta Cheese,
Oregano, Red Wine Vinaigrette

Spicy Italian Hero

Prosciutto, Smoked Ham, Salami,
Provolone Cheese, Shredded Lettuce,
Tomatoes, Spicy Pepper Relish

Smoked Kielbasa 

Hickory Smoked, Grilled Peppers
and Onions

Chicken Penne Alla Vodka

Grilled Chicken, Vodka Sauce,
Penne, Fresh Basil

DMV All-Inclusive

Washington Party / 3775

Lincoln Jefferson / 2705

Silver Slugger / 5415

Always Included

Kettle-Style Potato Chips 

Freshly Popped Popcorn  

Dry-Roasted Peanuts  

Farmers Market Dips & Veggies  

Hebrew National Hot Dogs

Coca Cola Soft Drinks & Water

Anheuser-Busch Beers & Seltzer

House White & Red Wines

June Package

June 1st - June 30th

Kale & Quinoa Salad  

Kale, Feta Cheese, Olives, Roasted Red Peppers, Toasted Chickpeas, Herb Balsamic Vinaigrette

Citrus Salad  

Chopped Romaine, Shaved Fennel, Blood Oranges, Sliced Kiwis, Cucumber, Pomegranate Seeds, Honey Vanilla Dressing

Jerk Turkey Slider

Smoked Cheddar, Cabbage Slaw, Pickles, Honey Mustard, Parker House Roll

Beef Ribs 

Smoked Bone In Beef Ribs, Smoked Onion Au Jus, Horseradish Cream

Jalapeño Mac & Cheese 

Roasted Jalapeños, Gouda Cheese, Aged Cheddar Cheese, Fontina Cheese, Cavatappi

July Package

July 1st - July 31st

Avocado Ranch Salad  

Spring Mix, Diced Onion, Black Beans, Diced Jalapeños, Tortilla Strips, Cherry Tomato, Avocado Ranch Dressing

Grilled Peach Salad  

Arugula, Cherry Tomatoes, Blueberries, Grilled Peaches, Toasted Almonds, Honey Citrus Vinaigrette

Chicken Shawarma Sandwich

Sliced Chicken Breast, Shredded Lettuce, Tomato, Cucumbers, Dill Havarti Cheese, Roasted Red Pepper Aioli

Smoked Chicken Wings 

Sage and Apple Brined, Hickory Smoked

Short Rib Chili Mac & Cheese

Beef, Smoked Pepper Chili Sauce, Aged Cheddar Cheese, Red and Green Onions

August Package

August 1st - August 31st

Eastern Shore Corn Salad  

Grilled Corn, Cherry Tomatoes, Black Beans, Chickpeas, Roasted Red Pepper, Fresh Herbs, Champagne Vinaigrette

Chef Salad  

Chopped Romaine, Olives, Red Onion, Tomatoes, Pepperoncini, Shredded Carrots, Balsamic Vinaigrette

Chipotle Chicken Salad Sandwich

Grilled Chicken, Green Onion, Celery, Shredded Cabbage, Pico de Gallo, Baguette

Nationals Park Ribs 

Dry Rubbed, Smoked, Spicy and Mild Barbecue Sauce, Pickled Red Onions, Dill Pickle Chips

Pitt Beef Bolognese

Beef Brisket, Tomato Sauce, Egg Noodles



September Package

September 1st - September 30th

Blueberry & Feta Salad  

Baby Spinach, Blueberries, Sliced Almonds, Crumbled Feta Cheese, Shaved Red Onion, Lemon Poppyseed Dressing

Tortellini Pasta Salad 

Cherry Tomatoes, Watercress, Artichoke Hearts, Chickpeas, Herb Vinaigrette

Smokey Rachel Sandwich

House Smoked Turkey Breast, Swiss Cheese, Cabbage Slaw, Rye Bread, Secret Sauce

Barbecue Pulled Pork

Dry Rubbed, Hickory Smoked, Pickles, Mild and Spicy Barbecue Sauce, Soft Rolls

Sweet & Spicy Chicken 

Crispy Chicken, Bourbon Sauce, White Rice

À La Carte

FARMERS
MARKET DIPS
& VEGGIES



All à la carte orders serve a minimum of 10 guests unless otherwise noted.

Cool Appetizers

Local Charcuterie Board / 160

DMV Local Cheeses, Cured Meats, Honeycomb, Dried Fruits, Jam

Farmers Market

Dips & Veggies / 165

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Chilled Shrimp Cocktail

30 pieces / 230

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Seasonal Fresh Fruit / 145

In-Season Fruits and Berries

Olive & Whipped Feta Platter / 160

Whipped Feta Honey Yogurt Spread, Marinated Kalamata and Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan Bread

Seasonal Root Vegetable & Dips / 160

Seasonal Root Vegetables, Spiced Beetroot Hummus and Goat Cheese, Roasted Carrot Dip, Sweet Pea and Hominy Spread, Grilled Naan

East Coast Oysters / 175

Mignonette, Vodka Cocktail, Horseradish, Fresh Lemon

Warm Appetizers

Loaded Nacho Bar / 150

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

- Beef Barbacoa / 40
- Chicken Tinga / 40

Jalapeño Artichoke Dip / 155

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

The Chicken Tender & Sauce Zone / 200

Golden Brown Chicken Tenders, Signature Seasoning and Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

Spicy Wings / 155

Traditional Spicy Buffalo Sauce, Bleu Cheese Dressing

Quesadilla Duo / 160

- Ancho-Marinated Chicken
Cilantro, Monterey Jack Cheese
- Carne Asada
Braised Brisket, Onions,
Oaxaca Cheese, Poblano Peppers

Avocado Crema, Salsa Roja

Crispy Coconut Shrimp

30 pieces / 260

Tempura Shrimp, Shaved Coconut, Chili Sauce

À La Carte

All à la carte orders serve a minimum of 10 guests unless otherwise noted.

Greens

Goat Cheese & Strawberry Salad / 130

Arugula, Shaved Fennel, Crumbled Goat Cheese, Lemon Balsamic Dressing

Chopped Vegetable Salad / 100

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad / 100

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

- Grilled Chicken / 30
- Shrimp / 50

Bocconcini Tomato

& Cucumber Salad / 115

Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad / 120

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons



BLT SALAD

Classics

Char-Grilled

Chicken Board / 165

All-Natural Brinded, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

Meatball Sliders / 155

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin / 280

Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Tacos & Tostadas / 150

- Pork Al Pastor
Charred Pineapple, Pickled Red Onions
- Pollo Asada
Chorizo, Cotija Cheese

Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

Whiskey-Glazed Char-Grilled Short Ribs / 250

Horseradish Cream

Classic Sides

Three Cheese Mac / 180

Cavatappi Pasta, Three Cheese Sauce

ROAST BEEF WALKING STICKS



Handcrafted Sandwiches

THE WALKING STICKS

Ham & Swiss / 125

Mustard Butter, Pretzel Baguette

Roast Beef / 150

Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

Roasted Turkey / 125

Apricot Ginger Chutney, Havarti Cheese, Baguette

The Authentic / 170

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Mini Buffalo Chicken Sandwiches / 135

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery, Blue Cheese Slaw

Smoked Pork Sandwiches / 160

Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

Pupusas / 170

Corn Filled Dough, Shredded Pork, Beans, Salsa, Cabbage

À La Carte

All à la carte orders serve a minimum of 10 guests unless otherwise noted.

Burgers, Sausages & Dogs

Mini Screech Burger / 150
2 burgers per guest
Pimento Cheese, Bacon Jam,
Crispy Onions, and Ranch Drizzle

IMPOSSIBLE™ Mini Burger V / 165
2 burgers per guest

Char-Grilled Plant Based Burger,
Leaf Lettuce, Vine-Ripened Tomatoes,
Cheddar Cheese, Chipotle Lime Aioli,
Mini Bun

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme.

Ben's Half Smoked Sausages / 140
Pork and Beef Sausage, Chili,
Cheese, Onions

Hebrew National Hot Dogs / 120
Traditional Condiments

Pizza

Cheese Pizza V / 55



Pepperoni Pizza / 57



HOT DOGS
& MINI
BURGERS

Snacks

DMV Crab Dip and Pretzels / 180
Soft Pretzel Rods, House-Made
Crab Dip

Seasoned Pretzel Sticks & Dips V / 70
Pretzel Sticks Dusted with
Garlic Parmesan, Dill Pickle
and Yellow Mustard Seasonings
with Dill Pickle Hummus and
Roasted Garlic Parmesan Dips

**Salsa & Guacamole
Sampler VP AVO / 110**
Guacamole, Salsa Verde, Salsa Roja,
Tortilla Chips

The Snack Attack V / 80
Snack Mix, Dry-Roasted Peanuts,
Pretzel Twists, Kettle-Style Potato Chips

**Bottomless
Freshly Popped Popcorn V AVO / 50**

Dry-Roasted Peanuts V AVO / 30

Potato Chips & Gourmet Dips V / 60
Kettle-Style Potato Chips, Roasted
Garlic Parmesan, French Onion,
Dill Pickle Dip

Levy is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

À La Carte

Let Them Eat Cake!

Chicago-Style Cheesecake

Serves 10 / 100

Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

Red Velvet Cake

Serves 12 / 100

Four-Layer Red Velvet,
White Chocolate Cream Cheese Icing,
Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake

Serves 12 / 100

Colorful Five-Layered Sponge Cake,
Buttercream Frosting

Six-Layer Carrot Cake

Serves 14 / 100

Our Signature Layered Carrot Cake,
Fresh Carrots, Nuts, Spices, Sweet
Cream Cheese Icing, Toasted Coconut,
Toasted Pecans

Chocolate Paradis' Cake

Serves 12 / 100

Rich Chocolate Génoise, Layered
Chocolate Ganache, Candied Toffee

Lemon Meringue Cake

Serves 14 / 100

Five-Layer Lemon Cake, Lemon Curd,
Vanilla Icing, Sour Lemon Bark,
Toasted Mini Marshmallows

*All our signature desserts can be
packaged to take with you to enjoy after
the event with your family and friends.*

Suite Sweets

*Suite Sweets are served for a
minimum of 10 guests unless
otherwise noted.*

Gourmet Cookies & Brownies / 125

Gourmet Cookies, Decadent Brownies

Fried Cupcakes / 130

Local Favorite Deep-Fried Cupcakes,
Raspberry and Chocolate Sauces
Whipped Cream

Novelty Ice Cream Bars / 7 per piece



Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'aahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts

Six-Layer Carrot Cake, Rainbow Cake,
Red Velvet Cake, Chocolate Paradis'
Cake, Chicago-Style Cheesecake,
Lemon Meringue Cake

Gourmet Dessert Bars

Rockslide Brownie, Toffee Crunch
Blondie, Chewy Marshmallow Bar,
Honduran Chocolate Manifesto Brownie

Gourmet Cookies & Turtles

Chocolate Chunk, Reese's® Peanut
Butter, Triple Chocolate Chunk,
White and Milk Chocolate Turtles

Giant Taffy Apples

Peanut, Loaded M&M's®

Nostalgic Candies

Gummi® Bears, Jelly Belly® Sassy Sours,
Mini Sour Worms, Peanut M&M's®,
Plain M&M's®

Dark Chocolate Liqueur Cups

Baileys® Original Irish Cream,
Disaronno® Amaretto, Skrewball®
Peanut Butter Whiskey, Kahlúa®

Customized Desserts

We will provide personalized,
decorated layer-cakes for your next
celebration: birthdays, anniversaries,
graduations, etc.

The cake and candles will be delivered
to your suite at a specified time.

We would appreciate a notice of three
business days for this service.

Dog Tag Bakery Box / 160 (Serves Approximately 14 Guests)

Dog Tag Bakery acts as a living business school. We empower transitioning service-disabled veterans, military spouses and caregivers to rediscover purpose through an innovative business and entrepreneurship-focused fellowship program Includes

Two Blondies, Two Brownies, Four Macaroons, Six Truffle Pops,
One Dozen Chocolate Dipped Pretzels (Four-Packs of Three)

Beverages



Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

Cutwater Canned Cocktails / 65

Lime Margarita, Mango Margarita,
or Moscow Mule

Casamigos Cocktails / 65

Bud Light Seltzer / 47

NÜTRL Vodka Seltzer / 65

High Noon Hard Seltzer (12-pack) / 85

Beer, Ales, & Alternatives

Sold by the six-pack

Budweiser / 35

Bud Light / 35

Coors Light / 35

Michelob ULTRA / 35

Miller Lite / 35

Shock Top / 35

Bold Rock Cider / 35

Heineken / 47

Stella Artois / 47

Corona Extra / 47

Modelo Especial / 47

Sierra Nevada Hazy Little Thing IPA / 47

New Belgium Voodoo Ranger / 47

Goose Island IPA / 47

Right Proper Raised by Wolves / 47

Port City Optimal Wit / 47

Omission Gluten Free / 47

Budweiser Zero (Non-Alcoholic) / 35

Athletic Brewing (Non-Alcoholic) / 47

Wine



Sparkling

Sold by the bottle

Ferrari Brut / 55

La Marca Prosecco / 80

Mumm Napa Brut Rosé / 80

Nicolas Feuillatte Brut / 110

Rosé

Sold by the bottle

Angels & Cowboys / 65

White Wine

Sold by the bottle

RIESLING

Chateau Ste. Michelle / 65

PINOT GRIGIO

Volare / 55

Benvolio / 60

SAUVIGNON BLANC

Fontaniels / 60

Les Vignes De Reve / 78

Stags' Leap Winery / 88

CHARDONNAY

Wagh / 58

House of Brown / 60

**Kendall-Jackson
Vintner's Reserve / 67**

**Sonoma-Cutrer
Russian River Ranches / 75**

Bellula / 78

Red Wine

Sold by the bottle

PINOT NOIR

La Crema / 60

Meiomi / 68

Ramian 3 Clone / 78

MERLOT

Decoy by Duckhorn / 110

CABERNET SAUVIGNON

Fontaniels / 55

Josh Craftsman's Collection / 65

JUSTIN / 90

RED BLENDS

Conundrum by Caymus / 55

Villa Botanica Cabernet/Syrah / 55

Flying Cloud / 70

Black Girl Magic / 82

MALBEC

Punta PAYS / 65

Liquor

Sold by the liter bottle unless otherwise indicated

Vodka

Civic / 110

Tito's Handmade / 125

Ketel One / 140

Grey Goose / 160

Gin

Beefeater / 105

Bombay Sapphire / 110

Hendrick's / 150

Rum

Bacardí Superior / 110

Captain Morgan Spiced / 110

Sailor Jerry's / 130

Tequila & Mezcal

Casamigos Blanco / 130

Patrón Silver / 155

Casamigos Mexcal / 180

Casamigos Repesado / 185

Casamigos Anjeo / 210

Clase Azul Repesado / 325

Whiskey & Bourbon

Ask about VIP Whiskey and Bourbon tasting for you and your guests

Buffalo Trace / 130

Jameson Irish / 140

Maker's Mark / 155

Woodford Reserve / 165

Eagle Rare / 165

Please Inquire about Special Whiskey and Bourbon Selections

Scotch

Dewar's White Label / 110

Johnnie Walker Black / 145

The Glenlivet 12 / 155

Cognac / Brandy

Hennessey VSOP / 170

Vermouth

Carpano Dry / 45

Carpano Classico / 45

Carpano Antica Formula / 85

Cordials

Aperol / 85

Kahlúa / 85

Amaro Nonino / 88

Campari / 95

Fireball / 100

Baileys Irish Cream / 105

DiSaronno Amaretto / 120

Grand Marnier / 160

Pratt Standard Cocktail Co.

Pratt Standard Cocktail Co. was founded out of a desire for more. More flavor, more pronounceable ingredients, more joy. They sought to create the tastiest cocktail ingredients out there, because they're passionate about great tasting drinks and the connections they create.

Since 2014, they've been making pre-Prohibition-style cocktail syrups with authenticity and flavor. Their name is a testament to the quality and care that goes into every single bottle. Each syrup is thoughtfully developed by their founder and hand-crafted by their small team. Real ingredients, easy recipes, big flavor. That's their Standard. by the liter bottle unless otherwise noted

Pratt COCKTAIL
CO.
Standard

AVAILABLE ALL SEASON

Cherry Blossom

Cranberry Orange

April to May

March 27th - May 25th

Mango Basil

Tropical Habañero

June to July

June 3rd - July 23rd

Blackberry Mint

Rosemary Grapefruit

August to September

August 1st - September 28th

Old Fashioned

Earl Grey Vanilla

Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks / 25

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Schweppes Ginger Ale

Barq's Root Beer

Minute Maid Lemonade

Water

Dasani Bottled Water

16.9oz. / 25

Glacéau Smartwater

20oz. / 34

San Pellegrino / 26

Sparkling / 26

San Pellegrino Limonata (Lemon)

San Pellegrino Aranciata Rossa
(Grapefruit)

San Pellegrino Aranciata (Orange)

Juices / 18

Cranberry Juice

Grapefruit Juice

Orange Juice



Gold Peak Teas / 34

*Gold Peak® Tea – Home Brewed Taste
You'll Love at First Sip™*

Gold Peak Unsweetened Tea

Gold Peak Sweet Tea

Gold Peak Lemon Tea

Iced Coffee

Dunkin Iced Coffee / 48

Dunkin French Vanilla
Iced Coffee / 48

Bar Supplies

Zing Zang Bloody Mary Mix / 18

Finest Call Sour Mix / 18

Finest Call Margarita Mix / 18

Fever Tree Tonic Water / 22

Fever Tree Club Soda / 19

Ginger Beer / 20

Lime Juice / 18

Lemons & Limes / 8

Stuffed Olives / 15

Tabasco Sauce / 12

Worcestershire / 12

The Scoop

Food and Beverage Ordering

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 3:00 p.m. EST, two business days prior to each event.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 3:00 p.m. EST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the District of Columbia, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out Nationals Park.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

Payment Procedure and Service Charge

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Nationals Park, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

