

2024

LUXURY SUITE MENU



WELCOME TO

THE SUITES AT YANKEE STADIUM

LEGENDS HOSPITALITY WELCOMES YOU TO ANOTHER SEASON OF WORLD CLASS FOOD AND SERVICE AT YANKEE STADIUM.

Our 2024 Suites menu showcases a sophisticated take on stadium fare while utilizing the freshest ingredients. Our highly skilled culinary team will prepare your menu with expertise and display a spectacular presentation for your guests to enjoy. Paired with personalized high-end service, Yankee Stadium Suites are the best place to catch a game. The Legends team is truly committed to providing a food and beverage experience to remember. On the pages to follow, you will find several new menu items to enhance the event day experience for you and your guests.

No requestis unreasonable, and going the extra mile is not the exception, but the expectation.

We plan to make it as effortless as possible to entertain and enjoy the best of Yankee Stadium in the intimacy of your private suite.



MONUMENT PARK

1250 PACKAGE

CLASSIC STADIUM POPCORN (7)





Bottomless Bucket of a Stadium Favorite

CARAMELIZED ONION DIP, LAY'S KETTLE COOKED POTATO CHIPS (w)

SEASONAL FRUITS, MELONS AND BERRIES (V)

STADIUM MIXED GREENS (w)





Baby Lettuces, Cucumber, Tomato, Shredded Carrots, Sherry Vinaigrette, Buttermilk Ranch

CRISPY CHICKEN TENDERS

Buttermilk Ranch, Honey Mustard

NEW YORK PRETZEL (V)



Bavarian Soft Pretzel

CLASSIC FRENCH FRIES (w)



SABRETT HOT DOGS 🛞

Sauerkraut, Traditional Condiments

PREMIO ITALIAN SAUSAGE 😥



Char-Grilled Authentic Italian Sausage, Roasted Peppers and Onions, Seeded Italian Roll

ALL AMERICAN HERO



Roasted Turkey, Ham, Roast Beef, American Cheese, Tomato, Shredded Lettuce, Pickles, Yellow Mustard, Mayonnaise, Seeded Italian Roll

MAC & CHEESE



Artisan Cheeses, Elbow Macaroni

FRESH BAKED COOKIES AND BROWNIES





Gluten-Sensitive



W Vegetarian (V) Vegan



Sesame

GREAT HALL

1100 PACKAGE

CLASSIC STADIUM POPCORN (7)





Bottomless Bucket of a Stadium Favorite

FRESHLY MADE GUACAMOLE AND SALSA, HOUSE MADE TORTILLA CHIPS (7)

VEGETABLE CRUDITÉS (w) 😩





Baby Carrots, Bell Peppers, Celery, Cucumbers, Green Beans, Marinated Feta Cheese, Olives, Hummus, Buttermilk Ranch

COBB SALAD



Marinated Grilled Chicken, Crispy Bacon, Eggs, Grilled Corn, Blue Cheese, Sherry Vinaigrette

SABRETT HOT DOGS 🛞



Sauerkraut, Traditional Condiments

HOT WINGS



Jumbo Chicken Wings served with Classic Buffalo Sauce, Blue Cheese

STADIUM DINGERS 🛞



Custom Ground Mini Burgers, Melted American Cheese, Pickles, Potato Bun

CLASSIC CHEESE PIZZA



ORGANIC GRILLED CHICKEN AND MARKET VEGETABLES (*)

Marinated Grilled Chicken, Chargrilled Market Vegetables, Lemon Basil Vinaigrette

FRESH BAKED COOKIES AND BROWNIES







CHAMPION'S CHOICE

CHOOSE YOUR OWN PACKAGE Customize your suite with what you desire. 1375 Select 2 from each category 1650 Select 3 from each category

All Packages Include:

CLASSIC STADIUM POPCORN (V) 😩

Bottomless Bucket of a Stadium Favorite

CARAMELIZED ONION DIP. LAY'S KETTLE COOKED POTATO CHIPS (w)

SABRETT HOT DOGS 😭

Sauerkraut, Traditional Condiments

FRESH BAKED COOKIES AND BROWNIES

FIRST

FRESHLY MADE GUACAMOLE AND SALSA, HOUSE MADE TORTILLA CHIPS (7)

VEGETABLE CRUDITÉS (w) 😩

Baby Carrots, Bell Peppers, Celery, Cucumbers, Green Beans, Marinated Feta Cheese, Olives, Hummus, Buttermilk Ranch

SEASONAL FRUITS, MELONS AND BERRIES (7)

SOUTHWESTERN SALAD

Chopped Romaine, Crispy Chicken, Black Beans, Charred Corn, Tomatoes, Crispy Tortilla Strips, Chipotle Lime Dressing

CLASSIC CAESAR SALAD (w)

Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Roasted Garlic Croutons, Caesar Dressing

NEW YORK PRETZEL (V)

Bavarian Soft Pretzel

SECOND

HOT WINGS

Jumbo Chicken Wings served with Classic Buffalo Sauce, Blue Cheese

CRISPY CHICKEN TENDERS

Buttermilk Ranch, Honey Mustard

EMPANADA AND TAQUITO PLATTER

Beef Empanadas, Chicken Taquitos, White Queso Dip, Pico de Gallo

BALLPARK SAMPLER

Mozzarella Sticks with Marinara Sauce. Jalapeno Poppers, Corndog Nuggets, Buffalo Chicken Spring Rolls

CLASSIC FRENCH FRIES (W)

ORGANIC GRILLED CHICKEN AND MARKET VEGETABLES

Marinated Grilled Chicken, Chargrilled Market Vegetables, Lemon Basil Vinaigrette

THIRD

ALL AMERICAN HERO



Roasted Turkey, Ham, Roast Beef, American Cheese, Tomato, Shredded Lettuce, Pickles, Yellow Mustard, Mayonnaise, Seeded Italian Roll

ITALIAN HERO 🚱

Genoa Salami, Pepperoni, Soppressata, Rosemary Ham, Sundried Peppers, Arugula, Basil Mayo, Balsamic Reduction, Seeded Italian Roll

STADIUM DINGERS 🛞



Custom Ground Mini Burgers, Melted American Cheese, Pickles, Potato Bun

PREMIO ITALIAN SAUSAGE



Char-Grilled Authentic Italian Sausage, Roasted Peppers and Onions, Seeded Italian Roll

MAC & CHEESE



Artisan Cheeses, Elbow Macaroni











SNACKS & SALADS

SERVES 16 UNLESS NOTED OTHERWISE

BAZZINI ROASTED PEANUTS (V) (S) (P) / 5

Individual Bag

SIGNATURE CRACKER JACK (V) (2) (2) / 6 Individual Bag

CLASSIC STADIUM POPCORN (7) (2) / 35 Bottomless Bucket of a Stadium Favorite

FRESHLY MADE GUACAMOLE AND SALSA. HOUSE MADE TORTILLA CHIPS (7) (2) / 145

CARAMELIZED ONION DIP. LAY'S KETTLE COOKED POTATO CHIPS (w) (2) / 50

CLASSIC CAESAR (w) / 110

Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Roasted Garlic Croutons, Caesar Dressing GREEK PASTA SALAD (/ 115

Fusilli Pasta, Kalamata Olives, Feta Cheese, Arugula, Roasted Tomatoes, Red Onion,

Pepperoncini, Oregano Vinaigrette

GRILLED CHICKEN CAESAR SALAD / 130

Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Grilled Chicken Breast, Caesar Dressing

COBB SALAD (*) / 135

Marinated Grilled Chicken, Crispy Bacon, Eggs. Grilled Corn, Blue Cheese, Sherry Vinaigrette

SOUTHWESTERN SALAD (2) / 135

Chopped Romaine, Crispy Chicken, Black Beans, Charred Corn, Tomatoes, Crispy Tortilla Strips, Chipotle Lime Dressing

STADIUM MIXED GREENS (m) (2) / 110

Baby Lettuces, Cucumber, Tomato, Shredded Carrots, Sherry Vinaigrette, Buttermilk Ranch

LOADED POTATO SALAD 🎉 / 120

Red Bliss Potatoes, Sour Cream Dressing, Broccoli, Applewood Smoked Bacon, Cheddar Cheese, Scallions

CAPRESE SALAD (w)

Locally Made Mozzarella, Heirloom Tomatoes, Roasted Tomatoes, Basil, Extra Virgin Olive Oil, Aged Balsamic

CHEFS GRAIN BOWL (7) (2) (3) / 125







Quinoa, Baby Kale, Chickpea Falafel, Marinated Olives, Chickpeas, Tomatoes, Cucumbers, Pepperoncini, Sunflower Seeds, Pickled Red Onions, Sesame Green Goddess Dressing











COLD APPETIZERS

SERVES 16 UNLESS NOTED OTHERWISE

VEGETABLE CRUDITÉS (w) (2) / 125

Baby Carrots, Bell Peppers, Celery, Cucumbers, Green Beans, Marinated Feta Cheese, Olives, Hummus, Buttermilk Ranch

SEASONAL FRUITS, MELONS AND BERRIES (*) (*) / 115

CURED ITALIAN MEATS AND CHEESES (*) / 250

Selection of Italian Cured Meats, Artisanal Cheeses, Marinated Olives, Pickles and Preserves

ORGANIC GRILLED CHICKEN AND MARKET VEGETABLES (*) / 175

Marinated Grilled Chicken, Chargrilled Market Vegetables, Lemon Basil Vinaigrette

SHRIMP COCKTAIL

Horseradish Cocktail Sauce, Fresh Lemon 75 Pieces / **290**

TUNA POKE NACHOS 🝪 / 185

Marinated Raw Ahi Tuna, Cucumbers, Cilantro, Scallions, Sesame Seeds, Nori, Citrus Ponzu Vinaigrette, Sriracha White Truffle Aioli, Crispy Wontons

SUSHI PLATTER

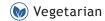
Wasabi, Ginger, Soy 75 Pieces / 360

PREMIUM SUSHI, SASHIMI AND NIGIRI PLATTER

Wasabi, Ginger, Soy 75 Pieces / **450**











HOT APPETIZERS & PIZZA

SERVES 16 UNLESS NOTED OTHERWISE

NEW YORK PRETZEL V / 120

Bavarian Soft Pretzel

CRISPY CHICKEN TENDERS / 130

Buttermilk Ranch, Honey Mustard

UPGRADE TO A TENDER TRIO / 145

Assortment of Honey BBQ, Classic Buffalo and Sweet Chili

HOT WINGS (*) / 140

Jumbo Chicken Wings served with Classic Buffalo Sauce, Blue Cheese

UPGRADE TO A WING TRIO / 150

Assortment of Honey BBQ, Classic Buffalo and Sweet Chili

STADIUM FRIES (w) / 110

Choose Two: Choice of Classic, Garlic, Sweet Potato or Tater Tots

BALLPARK SAMPLER / 170

Mozzarella Sticks with Marinara Sauce, Jalapeño Poppers, Corndog Nuggets, Buffalo Chicken Spring Rolls

PREMIUM BALLPARK SAMPLER / 185

Coconut Shrimp with Sweet Chili Sauce, Philly Cheesesteak Egg Rolls, Fried Onion Petals, Pimento Cheese Stuffed Pretzels, Buttermilk Ranch

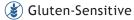
EMPANADA AND TAQUITO PLATTER / 190

Beef Empanadas, Chicken Taquitos, White Queso Dip, Pico de Gallo **PIZZA**

Priced per pie.

CLASSIC CHEESE PIZZA (w) / 42
CLASSIC PEPPERONI PIZZA / 46
BBQ CHICKEN BACON RANCH PIZZA / 54
LOADED VEGGIE PIZZA (w) / 44
GLUTEN FREE PIZZA (x) / 55
Classic Cheese or Pepperoni











SANDWICHES

SERVES 16 UNLESS NOTED OTHERWISE

SABRETT HOT DOGS 🐼 / 125

Sauerkraut, Traditional Condiments

STADIUM DINGERS 🚱 / 195

Custom Ground Mini Burgers, Melted American Cheese, Pickles, Potato Bun

VEGAN BURGER (V) 🐼 / 175

Plant Based Patty, Caramelized Onions, Pickles, Special Sauce, Sesame Seed Bun

PREMIO ITALIAN SAUSAGE 🛞 / 165

Char-Grilled Authentic Italian Sausage, Roasted Peppers and

Onions, Seeded Italian Roll

ALL AMERICAN HERO 🐼 / 165

Roasted Turkey, Ham, Roast Beef, American Cheese, Tomato, Shredded Lettuce, Pickles, Yellow Mustard, Mayonnaise, Seeded Italian Roll

DOUBLE SMOKED TURKEY 🚱 / 170

Smoked Turkey, Bacon, Muenster Cheese, Russian Dressing, Coleslaw, Rye Bread

ITALIAN HERO 🚱 / 170

Genoa Salami, Pepperoni, Sopressata, Rosemary Ham, Sundried Peppers, Arugula, Basil Mayo, Balsamic Reduction, Seeded Italian Roll

GREAT BAMBINO 🚱 / 175

Imported Prosciutto, Arthur Avenue Burrata, Fig Preserves, Arugula, Balsamic Reduction, Seeded Italian Roll

ROAST PORK & RABE 🚱 / 180

Rosemary Roasted Pork Loin, Sharp Provolone, Marinated Broccoli Rabe, Spicy Pepper Aioli, Seeded Italian Roll

CHICKEN CUTLET ITALIAN ROLL 🚱 / 185

Breaded Chicken Cutlet, Sun-dried Peppers, Fresh Mozzarella, Basil Mayo, Seeded Italian Roll

FALAFEL WRAP (V) / 165

Chickpea Falafel, Hummus, Arugula, Pickled Red Onions, Tahini Green Goddess Dressing, Whole Wheat Wrap

Gluten free wraps available upon request

TASTE OF THE **BALLPARK**



LOBEL'S USDA PRIME STEAK SANDWICH / 230



MIGHTY QUINN'S BBQ PULLED PORK SANDWICH / 195

Slow Smoked and Seasoned with Housemade Pork Rub, Slaw and Fresno Chili



STREETBIRD BIG FLY CHICKEN & WAFFLE / 185

M's Crispy Chicken Fingers, Hot Honey, Cornbread Waffle, Housemade Pickle



FUKU CHICKEN SANDWICH 🚱 / 180

O.G Sando, Crispy Habanero-Brined Chicken Breast, Fuku Mayo, Pickle, Potato Roll



PETRONI'S CHEESY GARLIC BREAD 🛞 / 155

Seeded Bronx Bastone, Mozzarella-Pecorino-Parm,

Sicilian Oregano and 8-Hour Marinara











ENTREES

SERVES 16 UNLESS NOTED OTHERWISE

CLASSIC LOBSTER ROLLS 🚱 / 265

Maine Lobster, Lemon Aioli, Buttered Toasted Bun

MAC & CHEESE / 160
Artisan Cheeses, Elbow Macaroni

GRILLED CHIMICHURRI CHICKEN PITA PLATTER / 190

Chimichurri Grilled Chicken Skewers, Cucumber Yogurt Tzatziki, Chopped Lettuce, Grilled Pita Bread

HOISIN GLAZED CHICKEN DRUMSTICKS () / 200

Tender Chicken Drumsticks, Hoisin Soy BBQ Sauce, Chopped Cashews, Scallions, Ginger, Cilantro, Sesame Seeds

CHILLED BEEF TENDERLOIN 🛞 / 295

Sliced Prime Beef Tenderloin, Horseradish Cream, Crispy Onion Petals, Seeded Italian Roll

BAKED RIGATONI PASTA 🕡 / 165

Rigatoni Pasta, Pomodoro Sauce, Mozzarella, Whipped Basil Ricotta

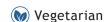
PENNE ALA VODKA (w) / 165

Penne Pasta, Creamy Vodka Sauce, Fresh Basil, Parmesan Cheese

STEAKHOUSE SAMPLER / 600

Chargrilled 50oz Prime Porterhouse, 50oz Prime Tomahawk Ribeye, Herb Roasted Rack of Lamb, Crispy Seasoned Potato Wedges, Onion Rings, Roasted Seasonal Vegetables, Horseradish Sauce, Red Wine Demi Glace









DESSERTS

SERVES 16 UNLESS NOTED OTHERWISE

FRESH BAKED COOKIES AND BROWNIES / 120

DESSERT PLATTER 🅢 / 150

Assorted Desserts from our Pastry Kitchen

ARTHUR AVENUE
CANNOLI PLATTER (/ 160

Fresh Cannoli from Little Italy in the Bronx

CARAMEL BANANA PUDDING (w) / 145
Individual Cups of Rich Vanilla Pudding, Fresh
Bananas, Speculoos Cookies, Caramel Sauce

NEW YORK CHEESECAKE (w) 🐉 / 140

CUPCAKE PLATTER / 150
Assorted Cupcakes

FRIED ZEPPOLI (w) / 145

Powdered Sugar, Cannoli Cream, Chocolate Sauce, Strawberry Sauce

NOVELTY ICE CREAM (w) / 9 EACH Assorted Blue Bunny Ice Cream Bars,

Pops and Sandwiches. Ask your Suite Attendant for available selections.

ICE CREAM CAKE / 165 PER CAKE
Celebrate your Special Event with a
Personalized Ice Cream Cake

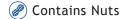
ENJOY A VISIT FROM OUR DESSERT OR ICE CREAM CART

DESSERT CART PRESENTATION

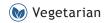
Enjoy a visit from our scrumptious dessert cart featuring an array of mouthwatering desserts for you and your guests to enjoy. Priced per dessert.

ICE CREAM CART PRESENTATION

Enjoy a visit from our Stadium Ice Cream Cart featuring *Blue Bunny* Vanilla and Chocolate Ice Cream with Nuts, Cherries, Crushed Cookies, Chocolate Chips, Sprinkles, Whipped Cream, Chocolate Sauce and Caramel. Priced per sundae.











SUITE BEVERAGES

NON-ALCOHOLIC

POLAND SPRING WATER by the 6-pack / 28

POLAND SPRING SPARKLING WATER by the 6-pack / 30

SOFT DRINKS by the 6-pack / 26

Pepsi, Diet Pepsi, Starry, Club Soda, Ginger Ale, Tonic Water

JUICE by the 6-pack / 28

Tropicana Apple, Orange, Cranberry

SPECIALTY BEVERAGES / 28

Brisk Iced Tea, Unsweetened Iced Tea (Pitcher)

HOT BEVERAGES

DUNKIN' ASSORTED K-CUP COFFEE SERVICE / 84

Assortment of Original Blend, Dunkin' Decaf®, French Vanilla, Dunkin' Midnight

DUNKIN' ORIGINAL BLEND K-CUP COFFEE / 42

DUNKIN' DECAF K-CUP COFFEE / 42

ASSORTED BIGELOW TEA / 42

HOT CHOCOLATE / 42

BEER

DOMESTIC BEER by the 6-pack / 54

Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite, Budweiser Zero (Non-Alcoholic)

PREMIUM BEER by the 6-pack / 61

Stella Artois, Corona, Corona Premier, Heineken, Goose Island IPA, Blue Moon, Modelo Especial

CRAFT BEER by the 6-pack / 68

Founders All Day IPA, Harpoon IPA, Cigar City Jai Alai IPA, Kona Big Wave, Coney Island Merman IPA

SPECIALTY BEVERAGES

SANGRIA by the pitcher / 85

Choice of Red or White made with Premium Wine and All-Natural Fruit Juices with Fresh Berries



MARGARITA COCKTAIL KEG

1 gallon / 180 Cocktail Keg with Fresh Made Margaritas Ready to Enjoy

Kegs are not included in purchase and are not to be removed from the suite at any time.

CANNED COCKTAILS

HARD SELTZER

by the 6-pack / 60
Bud Light Seltzer Black Cherry

SUN CRUISER ICED TEA VODKA by the 4-pack/ 62

SUNTORY -196 LEMON VODKA SELTZER by the 4-pack/ 64

CUTWATER SPIRITS COCKTAILS by the 4-pack / 64

Vodka Mule, Lime Margarita or Strawberry Margarita

HIGH NOON SELTZERS by the 4-pack / 64

Pineapple, Passionfruit or Black Cherry

ON THE ROCKS COCKTAILS by the 4-pack (8 cocktails) / 126

Cosmopolitan, Espresso Martini, Mai Tai, Old Fashioned

LIQUOR

VODKA	
Haku	175
Tito's	195
Grey Goose	230
Belvedere	260
GIN	
Gray Whale	185
Roku	190
Hendrick's	230
RUM	
Bacardi Light	155
Captain Morgan Spiced	160
MEZCAL	
Campante	205

TEQUILA	
Hornitos Plata	185
Tres Generaciones Plata	200
Tres Generaciones Reposado	210
Tres Generaciones Añejo	220
Teremana Blanco	250
Casamigos Blanco	265
Clase Azul Reposado	700
IRISH/RYE	
Jameson	195
Tullamore Dew	195
Knob Creek Rye	210
JAPANESE WHISKEY	
Suntory Toki	205
Hibiki Harmony	335
Yamazaki 12 year	595

SCOTCH	
Johnnie Walker Red	195
Laphroaig 10	205
Bowmore 12	215
Johnnie Walker Black	225
Oban 14	300
Glenmorangie 18	600
Johnnie Walker Blue	625
Macallan 18	875
BOURBON	
Jim Beam	175
Jim Beam Black 7 year	190
Maker's Mark	200
Knob Creek	210
Basil Hayden's	235

WINE

CHAMPAGNE/SPARKLING/PROSECCO		SAUVIGNON BLANC		MALBEC
Lunetta Prosecco, Veneto, Italy	85	The Crossings, Marlborough, New Zealand	85	Edmond De Rothschild Clos 1100, Argentina
Domaine Chandon Brut Classic NV, California	125	Rodney Strong, Sonoma, California	90	MERLOT
Veuve Clicquot, "Yellow Label" Brut,		Oyster Bay, Marlborough, New Zealand	95	Rodney Strong, Sonoma, California
Reims, France	210	Kim Crawford, Marlborough, New Zealand	105	Decoy, Sonoma, California
Veuve Clicquot Rosé, Reims, France	235	Cloudy Bay, Marlborough, New Zealand	125	becoy, bonoma, camorma
Moët & Chandon "Dom Pérignon", Epernay, France	550	SAKE		CABERNET SAUVIGNON Leese-Fitch, California
Moët & Chandon "Dom Pérignon" Rose, Epernay, France	875	Dassai Blue Type 50 Junmai Daiginjo, New York	45	Barossa Valley, Australia
CHARDONNAY	075	ROSÉ		Chateau St Michelle "Indian Wells", Columbia Valley, Washington
Leese-Fitch, California	80	Palmer Vineyards, North Fork Long Island, New York	85	Jackson Estate, Alexander Valley, California
Knotty Vines, Sonoma, California	85	Fleurs De Prairie, Languedoc, France	90	Simi "Landslide", Alexander Valley, California
Weather, Sonoma, California	95	Hampton Water, Languedoc, France	95	
Stag's Leap Wine Cellars "Karia", Napa Valley, California	125	Chateau D'Esclans-Whispering Angel,	,3	Force & Grace, Napa Valley, California
Far Niente, Napa Valley, California	170	Côtes de Provence, France	115	Stag's Leap Wine Cellars "Artemis", Napa Valley, California
PINOT GRIGIO		PINOT NOIR		Newton "The Puzzle" (Blend),
Ruffino "Lumina", Venezia Giullia, Italy	90	Leese-Fitch, California	80	Napa Valley, California
Barone Fini, Alto Adige, Italy	95	Carmel Road, Monterey, California	85	Caymus Vineyards, Napa Valley, California
Santa Margherita, Alto Adige, Italy	115	Meiomi, Central Coast, California	115	
		La Crema, Willamette Valley, Oregon	125	
		Flowers, Sonoma County, California	185	

LEGENDS HOSPITALITY SUITES TEAM

Legends Hospitality Suites Coordinator nyysuites@legends.net 646-977-8826

Mia Gibson Suites Manager

mia.gibson@legends.net | 646-977-8531

Yankee Stadium Suite Services Legends Hospitality Fax Number

Jose Galeano **Assistant Suites Manager**

igaleano@legends.net | 646-977-8545

646-977-8600 718-838-6988

HOURS OF OPERATION

The Luxury Suites department will be available for all order processing and inquiries on:

REGULAR BUSINESS DAYS 9:00AM - 5:00PM Monday through Friday

EVENT DAYS (Monday to Friday) 9:00AM until the end of the event

(Saturday & Sunday)

Three hours before gates open until the end of the event

PLACING YOUR ORDER IN ADVANCE

In order to make your suite experience Legendary, all food and beverage orders must be placed by 12:00PM, THREE business days prior to the game or event. All special requests must be placed by 12:00PM, FOUR business days prior to the game or event. You may place your order via phone, fax or email.

PHONE please contact our Suites Coordinator at 646-977-8826

FAX please fax your order to 718-838-6988

EMAIL please email our Suites Coordinator at NYYSuites@Legends.net

You will receive an order confirmation from our Suites Coordinator within 24 hours of placing your order.

PRE-ORDER SCHEDULES

For your convenience, we have included a pre-order schedule for you to follow. If you have any questions regarding preordering food and beverage or would like to make a special request, please contact our Suites Coordinator.

IF THE EVENT/GAME IS ON... YOUR PRE-ORDER IS DUE BY 12:00 PM ON...

Monday Wednesday Tuesday Thursday Wednesday Friday Thursday Monday Friday Tuesday Saturday Wednesday Sunday Wednesday

SPECIAL REQUESTS

If you are looking for a specialty beverage, food item or you have special dietary needs, we will do our best to accommodate you. Please contact our Suites Coordinator FOUR business days in advance to place your order. Legends Hospitality is Yankee Stadium's exclusive Premium Service provider and therefore no food and beverage from outside will be allowed onto the Suite Level.

KOSHER OPTIONS

Legends Hospitality produces Glatt Kosher food in house that is strictly supervised under the auspices of Star K. Our kosher food is Glatt Kosher, pareve, pas yisroel, bishul yisroel and a Masgiach Timidi is on premises. Please contact us for a kosher menu. All kosher requests must be made FOUR business days in advance.

EVENT DAY ORDERING

An event day menu is available for purchase if you choose not to place an advance order. Event day ordering may be done directly through your Suite Attendant. If food and beverage, payment information, or host authorization was not arranged prior to the event, please be advised your guests will be responsible for all costs incurred. The guest must provide a credit card at the time of ordering. All charges will be posted to this credit card and a signature will be required at the end of service.

FOOD AND BEVERAGE DELIVERY

In order to provide the best quality of food possible, we will begin delivery of all cold food to your suite when gates open and all hot food before the start of the event. If you have any special requests on delivery, please contact our Suites Coordinator. All beverages will be in your suite when the gates open.

CANCELLATIONS

Should you need to cancel your food and beverage order for your suite, please let us know by 3:00PM the day before the game to eliminate cancellation fees of 100% of the pre-order. If the deadline has passed, there will be a cancellation fee. Please contact our Suites Coordinator directly at 646-977-8826 to cancel your order.

RAIN OUT POLICY

In the event a game is canceled PRIOR to the gates opening, all pre-ordered food and beverage will automatically be CANCELLED and the Suite Holder will NOT be charged for their food and beverage order. If the game is cancelled AFTER the gates open, ALL food and beverage will be billed as usual.

METHOD OF PAYMENT

Suite Holders will be required to provide a major credit card and authorized signatures for the credit card THREE business days prior to the event. At the conclusion of the event, the host of the suite will be presented with a summary of charges of all advanced and game day orders and related charges. The credit card on file will be charged unless otherwise notified by the Suite Holder. We will require a signature on the suite customer summary. Legends Hospitality will keep this information on file for authorized use only. A Suite Guest may also use their personal credit card as payment for food and beverage orders. Charges placed on the personal credit card will be itemized and presented to the owner of the credit card. Charges placed on the personal credit card will be itemized and presented to the owner of the credit card.

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You will receive an order confirmation from our Suites Coordinator within 24 hours of placing your order.

PRE-ORDER SCHEDULES

For your convenience, we have included a pre-order schedule for you to follow. If you have any questions regarding pre-ordering food and beverage or would like to make a special request, please contact our Suites Coordinator.

IF THE EVENT/GAME IS ON... YOUR PRE-ORDER IS DUE BY 12:00 PM ON...

Monday Wednesday
Tuesday Thursday
Wednesday Friday
Thursday Monday
Friday Tuesday
Saturday Wednesday
Sunday Wednesday

SPECIAL REQUESTS

If you are looking for a specialty beverage, food item or you have special dietary needs, we will do our best to accommodate you. Please contact our Suites Coordinator FOUR business days in advance to place your order. Legends Hospitality is Yankee Stadium's exclusive Premium Service provider and therefore no food and beverage from outside will be allowed onto the Suite Level.

KOSHER OPTIONS

Legends Hospitality produces Glatt Kosher food in house that is strictly supervised under the auspices of Star K. Our kosher food is Glatt Kosher, pareve, pas yisroel, bishul yisroel and a Masgiach Timidi is on premises. Please contact us for a kosher menu. All kosher requests must be made FOUR business days in advance.

EVENT DAY ORDERING

An event day menu is available for purchase if you choose not to place an advance order. Event day ordering may be done directly through your Suite Attendant. If food and beverage, payment information, or host authorization was not arranged prior to the event, please be advised your guests will be responsible for all costs incurred. The guest must provide a credit card at the time of ordering. All charges will be posted to this credit card and a signature will be required at the end of service.

FOOD AND BEVERAGE DELIVERY

In order to provide the best quality of food possible, we will begin delivery of all cold food to your suite when gates open and all hot food before the start of the event. If you have any special requests on delivery, please contact our Suites Coordinator. All beverages will be in your suite when the gates open.

CANCELLATIONS

Should you need to cancel your food and beverage order for your suite, please let us know by 3:00PM the day before the game to eliminate cancellation fees of 100% of the pre-order. If the deadline has passed, there will be a cancellation fee. Please contact our Suites Coordinator directly at 646-977-8826 to cancel your order.

RAIN OUT POLICY

In the event a game is canceled PRIOR to the gates opening, all pre-ordered food and beverage will automatically be CANCELLED and the Suite Holder will NOT be charged for their food and beverage order. If the game is cancelled AFTER the gates open, ALL food and beverage will be billed as usual.

METHOD OF PAYMENT

Suite Holders will be required to provide a major credit card and authorized signatures for the credit card THREE business days prior to the event. At the conclusion of the event, the host of the suite will be presented with a summary of charges of all advanced and game day orders and related charges. The credit card on file will be charged unless otherwise notified by the Suite Holder. We will require a signature on the suite customer summary. Legends Hospitality will keep this information on file for authorized use only. A Suite Guest may also use their personal credit card as payment for food and beverage orders. Charges placed on the personal credit card will be itemized and presented to the owner of the credit card. Charges placed on the personal credit card will be itemized and presented to the owner of the credit card.

ALCOHOL IN YOUR SUITE

The New York Alcohol and Beverage Commission (ABC) prohibits alcohol from being brought into or out of Yankee Stadium. State Law prohibits the consumption of any alcoholic beverage by any person under the age of 21. We request the cooperation of all Suite Holders and their Guests in complying with these legal requirements. It is the responsibility of the Suite Host(s) to monitor and control minors or intoxicated persons from consuming alcoholic beverages. Legends Hospitality reserves the right to check for proper identification and refuse service to persons under the legal drinking age as well as anyone who appears to be intoxicated. Alcoholic beverages may not be removed from the suites.

TAXES & GRATUITY

An 8.875% NY Sales tax and 15% Service Charge will be added onto your final food and beverage bill. Any additional gratuity will be at your discretion and will go entirely to the Suite Attendant. If you have any discrepancies or need an additional copy of your receipt, please call our Suites Coordinator at 646-977-8826.

MERCHANDISE AND SOUVENIRS

Commemorate your experience at Yankee Stadium with our wide variety of merchandise and souvenirs. You may place a merchandise order along with your food and beverage order and have the items placed in your suite upon your arrival for the game. We will also be delighted to assist you with putting together gift bags/ packages for your suite.

THANK YOU!

We thank you for joining us during the 2024 Season at Yankee Stadium. Please let us know if there is anything we can do to make your visit a more memorable one. We hope your experience is Legendary!

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