

2026 SUITE MENU



Royals™



KAUFFMAN
STADIUM

WELCOME TO KAUFFMAN STADIUM

WELCOME TO THE KANSAS CITY ROYALS 2026 BASEBALL SEASON!

Aramark is dedicated and determined to provide each of our guests with the highest standard of customer service. As the exclusive caterer of Kauffman Stadium, our menus offer a distinguished selection of innovative culinary creations from which you can choose from. All of our food is prepared with the freshest ingredients and delivered to your suite upon arrival. We look forward to taking care of your catering needs and creating a memorable experience at the ballpark.



ORDERING

How To Place An Orders

Aramark will send an ordering link when it is time to place an order for your game suite. If you have any questions, please reach out to KauffmanSuites@Aramark.com or call 816-504-4016.

Advanced Ordering

GAMES PLAYED ON	PLACE ORDER BY 2PM
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday/Saturday/Sunday	Tuesday

2026 ROYALS SCHEDULE

MARCH/APRIL

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
22	23	24	25	26	27 ATL 6:15 PM	28 ATL 6:15 PM
29 ATL 12:35 PM	30 MIN 3:10 PM	31	1 MIN 6:40 PM	2 MIN 1:10 PM	3 MIL 6:40 PM	4 MIL 3:10 PM
5 MIL 1:10 PM	6 CLE 5:10 PM	7 CLE 5:10 PM	8 CLE 12:10 PM	9 CWS 6:40 PM	10 CWS 6:40 PM	11 CWS 3:10 PM
12 CWS 1:10 PM	13	14 DET 5:40 PM	15 DET 5:40 PM	16 DET 12:10 PM	17 NYY 6:05 PM	18 NYY 12:35 PM
19 NYY 12:35 PM	20 BAL 6:40 PM	21 BAL 6:40 PM	22 BAL 1:10 PM	23	24 LAA 6:40 PM	25 LAA 6:10 PM
26 LAA 6:20 PM	27	28 ATH 8:40 PM	29 ATH 8:40 PM	30 ATH 2:05 PM		

MAY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 SEA 8:40 PM	2 SEA 8:40 PM
3 SEA 3:10 PM	4 CLE 6:40 PM	5 CLE 6:40 PM	6 CLE 6:40 PM	7 CLE 1:10 PM	8 DET 6:40 PM	9 DET 6:10 PM
10 DET 6:20 PM	11	12 CWS 6:40 PM	13 CWS 6:40 PM	14 CWS 6:40 PM	15 STL 7:15 PM	16 STL 1:15 PM
17 STL 1:15 PM	18 BOS 6:40 PM	19 BOS 6:40 PM	20 BOS 6:40 PM	21	22 SEA 6:40 PM	23 SEA 3:10 PM
24 SEA 1:10 PM TEX 1:35 PM	25 NYY 2:40 PM	26 NYY 6:40 PM	27 NYY 6:40 PM	28	29 TEX 7:05 PM	30 TEX 3:05 PM

JUNE

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 CIN 6:10 PM	2 CIN 6:10 PM	3 CIN 6:10 PM	4 MIN 6:40 PM	5 MIN 7:10 PM	6 MIN 1:10 PM
7 MIN 1:10 PM	8	9 TEX 6:40 PM	10 TEX 6:40 PM	11 TEX 1:10 PM	12 HOU 7:10 PM	13 HOU 6:15 PM
14 HOU 1:10 PM	15 WSH 5:45 PM	16 WSH 5:45 PM	17 WSH 12:05 PM	18 STL 6:40 PM	19 STL 7:10 PM	20
21 STL 1:10 PM	22 TB 5:40 PM	23 TB 5:40 PM	24 TB 5:40 PM	25 TB 11:10 AM	26 CWS 6:40 PM	27 CWS 3:10 PM
28 CWS 1:10 PM	29	30 TB 6:40 PM				

JULY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 TB 6:40 PM	2 TB 6:40 PM	3	4 PHI 7:10 PM
5 PHI 2:00 PM	6 PHI 1:10 PM	7 NYM 6:10 PM	8 NYM 6:10 PM	9 NYM 12:10 PM	10 BAL 6:05 PM	11 BAL 6:05 PM
12 BAL 12:35 PM	13	14 ALL-STAR WEEK 2026		15	16	17 SD 7:10 PM
18 SD 3:10 PM	19 SD 1:10 PM	20 SF 6:40 PM	21 SF 6:40 PM	22 SF 1:10 PM	23 DET 5:40 PM	24 DET 5:40 PM
25 DET 12:10 PM	26 DET 12:40 PM	27	28 MIN 6:40 PM	29 MIN 6:40 PM	30 MIN 12:40 PM	31 COL 7:40 PM

AUGUST

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 COL 7:10 PM
2 COL 2:10 PM	3	4 MIN 6:40 PM	5 MIN 6:40 PM	6 MIN 6:40 PM	7 CHC 7:10 PM	8 CHC 6:10 PM
9 CHC 1:10 PM	10 LAD 9:10 PM	11 LAD 9:10 PM	12 LAD 9:10 PM	13	14 LAA 8:38 PM	15 LAA 8:38 PM
16 LAA 3:07 PM	17 ATH 6:40 PM	18 ATH 6:40 PM	19 ATH 6:40 PM	20 ATH 1:10 PM	21 DET 7:10 PM	22 DET 6:15 PM
23 DET 1:10 PM CLE 12:40 PM	24	25 TOR 6:07 PM	26 TOR 6:07 PM	27 TOR 6:07 PM	28 CLE 6:10 PM	29 CLE 3:10 PM

SEPTEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 MIA 6:40 PM	2 MIA 6:40 PM	3 MIA 6:40 PM	4 TOR 7:10 PM	5 TOR 6:10 PM
6 TOR 6:20 PM	7 AZ 1:10 PM	8 AZ 6:40 PM	9 AZ 6:40 PM	10	11 BOS 6:10 PM	12 BOS 3:10 PM
13 BOS 12:35 PM	14	15 HOU 7:10 PM	16 HOU 7:10 PM	17 HOU 6:15 PM	18 PIT 5:40 PM	19 PIT 5:40 PM
20 PIT 12:35 PM	21	22 CWS 6:40 PM	23 CWS 6:40 PM	24 CWS 1:10 PM	25 CLE 6:40 PM	26 CLE 6:10 PM
27 CLE 2:10 PM	28	29	30			

 HOME  AWAY

2026 official game dates and times are subject to change.
Visit royals.com for all updated game and ticket information.



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MEET OUR CHEFS

PHILIP THOMPSON, EXECUTIVE CHEF



Chef Philip brings over 30 years of culinary experience, including 17 years with Hilton Hotels in Washington, DC, where he executed high-profile black-tie events such as the White House Correspondents' Dinner, the First Ladies' Luncheon, and the 2009 Youth Inaugural Ball. In 2021, he relocated to Florida to open the four-diamond luxury Hilton Aventura Miami.

In 2022, Chef Philip moved to Kansas City to oversee culinary operations for Q39 Restaurants, a chef-driven barbecue concept. There, he championed local sourcing by partnering with regional vendors, installing rooftop beehives, and collaborating with local culinary schools. He continued Q39's tradition of competitive barbecue excellence, winning the 2024 United States Conference of Mayors BBQ Trophy and earning the 2023 Kansas City Restaurant Association's Chef of the Year award.

Chef Philip joined the Kauffman Stadium culinary team in March 2025, where he now oversees all aspects of food service operations throughout the stadium.

DANNI GORHAM, EXECUTIVE SOUS CHEF



Danni Gorham is the Executive Sous Chef of Kauffman Stadium, overseeing Suites and Catering. A Nebraska native who began her career in the mental health field, teaching cooking classes to her clients, she discovered the powerful connection between food, comfort, and human connection—and realized her true passion lay in the kitchen. Danni uprooted her life to return to culinary school, change states, and completely shift career paths, attending Johnson County Community College where she was honored as Apprentice of the Year, all while working for Aramark.

Now in her fifth baseball season with the company, Danni has grown through every level of the kitchen and developed a culinary style rooted in elevated comfort and genuine hospitality. She is passionate about creating an "elevated ballpark" experience that feels welcoming, leaving guests satisfied with a strong sense of comfort and a lasting impression of the food. While she has enjoyed working throughout the stadium, her greatest passion lies in Suites and Catering, where she has been able to shape menus into her own vision of memorable, approachable, and thoughtfully crafted dining experiences.

DIETARY INDEX

Gluten Friendly

BBQ Burnt Ends
Beyond Bratwurst Bar
Beyond Burger Bar
BLT Wedge Salad
Boursin Mashed Potatoes
Brown Butter Glazed Carrots
Brownie Platter
Caprese Salad
Chilled Tenderloin Board
Citrus Herb Seared Salmon
Citrus Kale Salad
Dill Pickle Dip
French Onion Dip
Fresh Fruit & Berries
Freshly Popped Popcorn
Garden Salad
Grilled Bratwursts
Grilled Burgers
Hot Dogs
Lemon Pepper Grilled Asparagus
Lemon Pepper Grilled Chicken Breasts
Maple Glazed Pork Belly
Nacho Royale
Peanuts Roasted in Shell
Seasonal Vegetable Crudit e
Shrimp Cocktail
Smoked Wings
Spinach & Artichoke Dip
Summer Spinach & Berry Salad
Sweet Chili Roasted Broccolini
Turmeric Roasted Halibut
White Cheddar Grits
Wild Rice

Vegetarian

Artisanal Cheese & Charcuterie
Bavarian Pretzel Sticks
Beyond Bratwurst Bar
Beyond Burger Bar
Boursin Mashed Potatoes
Brown Butter Glazed Carrots
Brownie Platter
Caprese Salad
Carrot Cake
Cheesy Spinach Empanadas
Cinnamon Rolls
Citrus Kale Salad
Cookie Platter
Dessert Cart
Dessert Charcuterie Board
Deviled Eggs
Dill Pickle Dip
Four Cheese Mac & Cheese
Four Cheese Pizza
French Onion Dip
Fresh Fruit & Berries
Freshly Popped Popcorn
Garden Salad
Lemon Pepper Grilled Asparagus
Macaroons
Margherita Pizza
Mediterranean Platter
Mediterranean Veggie
Peanuts Roasted in Shell
Seasonal Vegetable Crudit e
Southwest Caesar Salad
Spinach & Artichoke Dip
Summer Spinach & Berry Salad
Sweet Chili Roasted Broccolini
Tres Leches Cake
White Cheddar Grits
Wild Rice

Dairy Free

Bavarian Pretzel Sticks
Beyond Bratwurst Bar
Beyond Burger Bar
Brownie Platter
Citrus Herb Seared Salmon
Crispy Chicken Tenders
Fresh Fruit & Berries
Freshly Popped Popcorn
Garden Salad
Grilled Bratwursts
Grilled Burgers
Hot Dogs
Lemon Pepper Grilled Asparagus
Lemon Pepper Grilled Chicken Breasts
Peanuts Roasted in Shell
Seasonal Vegetable Crudit e
Shrimp Cocktail
Smoked Wings
Sweet Chili Roasted Broccolini
Zesty Kauffman Trail Mix

Contains Tree Nuts and Peanuts

Cookie Platter



THE POWER HITTER

PACKAGE \$1,450

All packages serve approximately 12 guests.

Cracker Jacks

Gluten Friendly, Vegetarian, Dairy Free

Peanuts Roasted in Shell

Gluten Friendly, Vegetarian, Dairy Free

Freshly Popped Popcorn

salted | souvenir bucket | bottomless

Gluten Friendly, Vegetarian, Dairy Free

Shrimp Cocktail

cocktail sauce | lemon wedges

Gluten Friendly, Dairy Free

Fresh Fruit & Berries

melons | grapes | pineapple | berries |
seasonal fruits

Gluten Friendly, Vegetarian, Dairy Free

Citrus Kale Salad

grapefruit segments | orange segments |
shaved parmesan | pistachios | cucumber |
honey ginger vinaigrette

Gluten Friendly, Vegetarian

Mediterranean Platter

roasted red pepper hummus | olives | dolmas |
grilled halloumi cheese | feta chunks |
roasted chickpeas | grilled vegetables |
marinated artichokes | grilled naan

Vegetarian

Lobster Roll Sliders

fresh lobster claws | corn salsa | fresh dill

Grilled Tomahawk Carving Board

roasted broccolini | grilled asparagus |
blistered sweet peppers | roasted potatoes |
chive horseradish crema | chimichurri

Gluten Friendly

Dessert Charcuterie Board

assorted chocolates, cookies, and candies |
chocolate dipped strawberries |
dessert cups

Vegetarian



Local taxes and fees apply.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.



THE FIRST PITCH

PACKAGE \$1,050

All packages serve approximately 12 guests.

Cracker Jacks

Gluten Friendly, Vegetarian, Dairy Free

Peanuts Roasted in Shell

Gluten Friendly, Vegetarian, Dairy Free

Freshly Popped Popcorn

salted | souvenir bucket | bottomless

Gluten Friendly, Vegetarian, Dairy Free

Fresh Fruit & Berries

melon | grapes | pineapple | berries |
seasonal fruits

Gluten Friendly, Vegetarian, Dairy Free

Summer Spinach & Berry Salad

spinach | strawberry | blueberry |
candied pecans | goat cheese | red onion |
raspberry vinaigrette

Gluten Friendly, Vegetarian,

Shrimp Cocktail

cocktail sauce | lemon wedges

Gluten Friendly, Dairy Free

Deviled Eggs

Bloody Mary old bay | tomato juice | tain | pickle

Everything Bagel cream cheese |
everything bagel seasoning | bagel chip

Vegetarian

Chicken and Waffles Sliders

mini waffles | hand-breaded chicken tenders |
honey butter | maple syrup

Biscuits and Gravy

buttermilk biscuits |
sausage and sage gravy

Hot Dogs

traditional condiments |
sauteed yellow onion | fresh rolls

Gluten Friendly, Dairy Free

Cinnamon Rolls

Vegetarian



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shellfish or eggs may increase your risk of foodborne illness.



BALLPARK CANTINA

PACKAGE \$975

All packages serve approximately 12 guests.

Cracker Jacks

Gluten Friendly, Vegetarian, Dairy Free

Peanuts Roasted in Shell

Gluten Friendly, Vegetarian, Dairy Free

Freshly Popped Popcorn

salted | souvenir bucket | bottomless

Gluten Friendly, Vegetarian, Dairy Free

Southwest Caesar Salad

romaine | charred corn | oaxaca cheese |
chili-lime croutons | chipotle caesar dressing

Vegetarian

Fresh Fruit & Berries

melon | grapes | pineapple | berries |
seasonal fruits

Gluten Friendly, Vegetarian, Dairy Free

Creamy Street Corn

Gluten Friendly

Cheesy Spinach Empanadas

spinach | oaxaca cheese | lime

Vegetarian

Nacho Royale

tortilla chips | chicken tinga |
roasted red pepper queso | salsa |
guacamole | sour cream | jalapenos |
cilantro | limes

Gluten Friendly

Grilled Chorizo Link

chimichurri | sauteed peppers
& onions | fresh buns

Gluten Friendly, Dairy Free

Tres Leches Cake

Vegetarian



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shellfish or eggs may increase your risk of foodborne illness.



STADIUM STAPLES

PACKAGE \$925

All packages serve approximately 12 guests.

Cracker Jacks

Gluten Friendly, Vegetarian, Dairy Free

Peanuts Roasted in Shell

Gluten Friendly, Vegetarian, Dairy Free

Freshly Popped Popcorn

salted | souvenir bucket | bottomless

Gluten Friendly, Vegetarian, Dairy Free

Bavarian Pretzel Sticks

spicy brown mustard | queso

Vegetarian, Dairy Free

Fresh Fruit & Berries

melon | grapes | pineapple | berries |
seasonal fruits

Gluten Friendly, Vegetarian, Dairy Free

BLT Wedge Salad

baby iceberg | bacon crumbles | blue cheese |
red onion | blue cheese dressing

Gluten Friendly

Hot Dogs

traditional condiments |

sautéed yellow onion | fresh rolls

Gluten Friendly, Dairy Free

Crispy Chicken Tenders

honey mustard | BBQ sauce

Dairy Free

Grilled Burgers

pickles | onions | green leaf lettuce |

vine-ripened tomato |

cheddar cheese |

traditional condiments |

fresh rolls

Gluten Friendly, Dairy Free

Cookie Platter

Vegetarian, Contains

tree nuts and peanuts



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BBQ LINE DRIVE PACKAGE \$925

All packages serve approximately 12 guests.

Cracker Jacks

Gluten Friendly, Vegetarian, Dairy Free

Peanuts Roasted in Shell

Gluten Friendly, Vegetarian, Dairy Free

Freshly Popped Popcorn

salted | souvenir bucket | bottomless

Gluten Friendly, Vegetarian, Dairy Free

Coleslaw

Gluten Friendly, Vegetarian, Dairy Free

Loaded Baked Potato Salad

cheddar cheese | bacon bits | green onion

Gluten Friendly

Dill Pickle Dip

house fried kettle chips

Gluten Friendly, Vegetarian

Seasonal Vegetable Crudité

heirloom carrot | broccoli | bell pepper | cauliflower | tomato | cucumber | celery | watermelon radish | snap peas | green goddess dressing

Gluten Friendly, Vegetarian

Hickory Pit Baked Beans

Gluten Friendly, Dairy Free

Four Cheese Mac & Cheese

Vegetarian

Smoked Beef Brisket

slow-smoked beef brisket | pickles | buns | BBQ Sauce

Gluten Friendly, Dairy Free

Smoked Pulled Pork

slow-smoked shredded pork | pickles | buns | BBQ sauce

Gluten Friendly, Dairy Free

Carrot Cake

Vegetarian



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KC FAVORITES

PACKAGE \$850

All packages serve approximately 12 guests.

Cracker Jacks

Gluten Friendly, Vegetarian, Dairy Free

Peanuts Roasted in Shell

Gluten Friendly, Vegetarian, Dairy Free

Freshly Popped Popcorn

salted | souvenir bucket | bottomless

Gluten Friendly, Vegetarian, Dairy Free

Garden Salad

mixed greens | carrot | cucumber | tomato | ranch | balsamic vinaigrette

Gluten Friendly, Vegetarian, Dairy Free

Loaded Baked Potato Salad

cheddar cheese | bacon bits | green onion

Gluten Friendly

Hot Dogs

traditional condiments |

sauteed yellow onion | fresh rolls

Gluten Friendly, Dairy Free

Crispy Chicken Tenders

honey mustard | BBQ sauce

Dairy Free



Grilled Burgers

pickles | onions | green leaf lettuce | vine-ripened tomato |

cheddar cheese |

traditional condiments |

fresh rolls

Gluten Friendly, Dairy Free

Crispy Chicken Tenders

honey mustard | BBQ sauce

Dairy Free

Cookie Platter

Vegetarian,

Contains tree nuts and peanuts

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SNACKS

Serve approximately 12 guests.

Peanuts Roasted in Shell \$65

Gluten Friendly, Vegetarian, Dairy Free

Freshly Popped Popcorn \$40

salted | souvenir bucket | bottomless

Gluten Friendly, Vegetarian, Dairy Free

French Onion Dip \$65

house fried kettle chips

Gluten Friendly, Vegetarian

Spinach & Artichoke Dip \$65

house fried tortilla chips

Gluten Friendly, Vegetarian

Dill Pickle Dip \$65

house fried kettle chips

Gluten Friendly, Vegetarian

Bavarian Pretzel Sticks \$80

spicy brown mustard | queso

Vegetarian, Dairy Free

CHILLED PLATTERS

Serve approximately 12 guests.

Seasonal Vegetable Crudité \$110

heirloom carrot | broccoli | bell pepper | cauliflower | tomato | cucumber | celery | watermelon radish | snap peas | green goddess dressing

Gluten Friendly, Vegetarian

Fresh Fruit & Berries \$110

melon | grapes | pineapple | berries | seasonal fruits

Gluten Friendly, Vegetarian, Dairy Free

Artisanal Cheese & Charcuterie \$180

prosciutto | salami | chorizo | saint agur bleu | manchego | smoked cheddar | ewephoria gouda | marinated olives | fig jam | fresh grapes | assorted crackers



Shrimp Cocktail \$150

cocktail sauce | lemon wedges

Gluten Friendly, Dairy Free

HOT APPETIZERS

Serve approximately 12 guests.

Crispy Chicken Tenders \$240

honey mustard | BBQ sauce

Dairy Free

Nacho Royale \$145

tortilla chips | chicken tinga | roasted red pepper queso | salsa | guacamole | sour cream | jalapenos | cilantro | limes

Gluten Friendly

Cheesy Spinach Empanadas \$125

spinach | oaxaca cheese | lime

Vegetarian

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SALADS

Serve approximately 12 guests.

Garden Salad \$80

mixed greens | carrot | cucumber | tomato | ranch | balsamic vinaigrette

Gluten Friendly, Vegetarian, Dairy Free

Southwest Caesar Salad \$85

romaine | charred corn | oaxaca cheese | chili-lime croutons | chipotle caesar dressing

Vegetarian

Citrus Kale Salad \$95

grapefruit segments | orange segments | shaved parmesan |

Gluten Friendly, Vegetarian

BLT Wedge Salad \$90

baby iceberg | bacon crumbles | blue cheese | red onion | blue cheese dressing

Summer Spinach & Berry Salad \$105

spinach | strawberry | blueberry | candied pecans | goat cheese | red onion | raspberry

Gluten Friendly, Vegetarian



Local taxes and fees apply.

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FAN FAVORITES

Serve approximately 12 guests.

Hot Dogs \$115

traditional condiments | sauteed yellow onion | fresh rolls
Gluten Friendly, Dairy Free

Grilled Burgers \$200

pickles | onions | green leaf lettuce | vine-ripened tomato | cheddar cheese | traditional condiments | fresh rolls
Gluten Friendly, Dairy Free

Grilled Bratwursts \$180

grilled bratwursts | sauteed peppers and onions | bratwurst-style buns | traditional condiments
Gluten Friendly, Dairy Free

Four Cheese Mac & Cheese \$90

Vegetarian

Beyond Bratwurst Bar \$210

grilled plant-based sausages | sauteed peppers and onions | bratwurst-style buns | traditional condiments
Gluten Friendly, Vegetarian, Dairy Free

Beyond Burger Bar \$210

grilled plant-based burgers | pickles | onions | green leaf lettuce | vine-ripened tomato | cheddar cheese | fresh buns | traditional condiments
Gluten Friendly, Vegetarian, Dairy Free

PIZZA

All pizzas are 16 inches.

Four Cheese Pizza \$65

Vegetarian

Margherita Pizza \$70

Vegetarian

Pepperoni Pizza \$70

Buffalo Chicken \$70



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DESSERTS

Serve approximately 12 guests.

Cookie Platter \$75

Vegetarian, Contains Tree Nuts and Peanuts

Brownie Platter \$65

Vegetarian, Dairy Free, Contains Nuts and Peanuts

Carrot Cake \$250

Vegetarian

Macaroons \$75

Vegetarian

Dessert Charcuterie Board \$220

Vegetarian

assorted chocolates, cookies, and candies | chocolate dipped strawberries | dessert cups

DESSERT CART

Prices vary.

ICE CREAM with rotating sweets and treats.

Assorted Desserts

Pastry

Candy

Ice Cream

Vegetarian



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BEER + BEYOND

Sold by the Six-Pack unless noted.

NA BEVERAGE

Soda \$25

Per Six-Pack

- Coca-Cola
- Diet Coke
- Coke Zero
- Sprite

Dasani Water \$40

Per Six-Pack / 20oz

MIXERS

Sold Each by the Bottle.

Each \$15

- Club Soda
- Tonic Water
- Orange Juice
- Margarita Mix
- Bloody Mary Mix
- Triple Sec
- Sweet & Sour

BEER

Domestic \$60

- Miller Lite
- Coors Light
- Coors Banquet
- Bud Light
- Michelob Ultra

Premium \$70

- Blue Moon
- Blue Moon Light
- Leinenkugel's Summer Shandy
- Angry Orchard Hard Cider
- Boulevard Brewing Co
- Unfiltered Wheat
- Southwest BLVD
- Space Camper
- Pale Ale

Non Alcoholic \$45

- Blue Moon NA
- Space Camper
- Zero Gravity

BEYOND

Hard Selters \$70

- Quirk
- Cherry Blossom
- Rainbow Sherbet
- Rocket Pop
- Strawberry Lemon
- Topo Chico Flavors Vary

Ready to Drink Can Cocktails \$55

Sold by the Four-Pack

- Carbliss
- Margarita
- Peach
- Black Cherry
- Surfside
- Blueberry Lemonade Vodka
- Iced Tea & Lemonade Vodka
- Strawberry Lemonade



WINE

Sold by the Bottle.

Sparkling

- La Marca Prosecco \$95
- Moet & Chandon \$265

Pinot Grigio

- Ecco Domani \$75

Sauvignon Blanc

- Kim Crawford \$100

Chardonnay

- Kendall Jackson \$100
- Sonoma Cutrer \$120

Rosé

- Threadcount by Quilt \$85

Pinot Noir

- Tribute \$100
- Meiomi \$120

Cabernet

- Z Alexander
- Brown Uncaged \$110

Merlot

- Woodbridge by Robert Mondavi \$60



Local taxes and fees apply.

SPIRITS

Sold by the 750mL bottle unless noted.

Vodka

- Absolut Peppar (1L) \$125
- Grey Goose \$160
- Ketel One \$130
- Rieger (1.75L) \$110
- Svedka \$70
- Tito's \$110

Gin

- Beefeater \$125
- Hendrick's \$185
- Rieger \$155

Tequila & Mezcal

- Casamigos Blanco \$210
- Corzo Silver \$205
- Dos Hombres Mezcal \$220
- Jose Cuervo Traditional \$125
- Patron Silver \$195

Rum

- Bacardi \$95
- Captain Morgan \$85
- Malibu \$105

Scotch

- Dewar's \$135
- Grant's \$85
- Johnnie Walker Red \$115

Bourbon

- Jim Beam \$90
- Maker's Mark \$150

Whiskey

- Crown Royal \$145
- Jack Daniel's \$125
- Rieger Whiskey (1.75L) \$185
- Seagram's 7 (1L) \$95

Cordials & Aperitifs

- Bailey's Irish Cream \$135
- Disaronno Amaretto \$140
- Grand Marnier \$175



BAR

Bar Options available in the following suites:

- All Star Suites
- Dugout Suites
- Hall of Fame Suites
- Frank White Suites
- George Brett Suite

BAR PACKAGES

- Domestic Beer & Wine \$40.00
- Premium Beer & Wine \$44.00
- Full House Bar \$50.25
- Full Premium Bar \$54.50

No Bartender Fee

Subject to 18% administrative fee plus applicable taxes

BAR

\$150 Bartender Fee Applied to Host Consumption Bar and Cash Bars.

HOST CONSUMPTION BAR

Priced Per Drink

- Domestic Beer \$9.25
- Premium Beer \$10.25
- Wine \$11.50
- Call Brand \$12.00
- Premium Brand \$12.75

Subject to 18% administrative fee plus applicable taxes

CASH BAR PRICES

- Domestic Beer \$11.50
- Premium Beer \$13.00
- Wine \$14.50
- Call Brand Cocktails \$15.00
- Premium Beer Cocktails \$16.00



POLICIES & PROCEDURES

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Friday/Saturday/Sunday	Tuesday

Event Day Ordering

An Event Day menu is included in your suite. During an event, orders may be placed through your suite attendant. You will have a QR code in your suite to alert the suite attendant and to view the menu. Event day ordering is provided as a convenience for all guests to have more food available to your existing pre-event orders. You may order from the event day menu up until the 4th inning.

ALCOHOLIC BEVERAGES

As the exclusive provider of alcoholic beverages at Kauffman Stadium, Aramark takes very seriously the need for responsible and lawful consumption of alcoholic beverages, and we ask that you do the same. This letter sets forth the requirements and expectations for all suite holders regarding the sale and service of alcoholic beverages at Kauffman Stadium. You will find this information beneficial to your guests and you. As suite holder and host of all users of your suite, you are responsible for the appropriate and lawful consumption of alcohol by your guests. You must ensure that all guests who consume alcoholic beverages in your suite are at least TWENTYONE (21) years of age or older. We urge that you check proof of age, such as a driver's license, to be certain. In our operations, Aramark follows a policy requiring proof of age from anyone appearing to be thirty (30) years of age or younger. We recommend you adopt a similar policy for your suite.

- All alcoholic beverages must be consumed within the suite or in the seated area. NO alcohol can be removed from a suite AT ANY TIME.
- The consumption of alcoholic beverages by intoxicated guests, or guests appearing to be intoxicated, is prohibited.
- Aramark service personnel reserve the right to observe the service and consumption of alcohol within the suite at any time.
- In the event that Aramark personnel serve any alcoholic beverages to you in your suite, such Aramark personnel are required to follow Aramark's alcohol service policies and procedures.

Appropriate signage reiterating this information will be supplied for your suite. You are invited to contact building security or Aramark management should you require assistance. Thank you in advance for your cooperation.

Unconsumed Beverage

Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverage at the end of each event.

ADDITIONAL SERVICE

Personalized Service

During events, a suite attendant will be assigned to deliver your food and beverage, take additional orders and assist in maintaining your suite. Should you desire a dedicated suite attendant or bartender to remain exclusively in your suite for the event, please contact the suite catering office and allow 48-hours advance notice. Please note that not all suites can accommodate a dedicated bartender due to the space of the suite. For suites that select a cash bar there will be a \$150 bartender fee.

Administrative Charge

An administrative charge equal to eighteen percent (18%) of the food and beverage order shall apply to each order. This administrative charge does not represent a tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

Sales Tax

Sales tax at the rate of 10.975% (F&B) shall apply to each total food and beverage order. A tax of 8.975% will be added to the administrative charge.

PAYMENT

Policies and Procedures

All suite holders are required to provide a credit card prior to the ordering process.

Authorized Signers

It is Aramark's policy that only authorized signers designated by the suite holder are allowed to charge additional food and beverages to the suite holder's account during an event. If no authorized signers will be present during the event please notify us prior to the event as to the name of the representative who will be responsible for signing the receipt and authorized to order additional food and beverage. If no authorized signer is present during the event, the guests will not be allowed to charge purchases on the suite holder's card. Please use the selections on the ordering form to specify permissions.

Cancellation Policy

No charges will be assessed to the suite holders orders cancelled at least 24 hours in advance. Suite orders that are not cancelled within the 24-hour minimum time frame will be assessed 50% of the total food and beverage charge and applicable administrative charges, labor, and taxes.

GENERAL INFORMATION

Food & Beverage Delivery

Unless a specific time is indicated, all food and beverage will be delivered to the suites no later than first pitch. In order to ensure the highest level of food quality, certain foods may be delivered to the suites after guests arrive.

Liability

Aramark reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The suite holder agrees to accept responsibility for any damage done by their group to the function of the room or suite prior to, during, or following the event. Aramark cannot assume any responsibility for personal property brought into the suite and event areas.

Lost & Found

Please be sure to remove all personal property in each suite when leaving the premises. Aramark is not responsible for any misplaced property, articles or equipment left unattended in suites.

The Royals lost and found department can be reached by phone at 816-504-4204, by emailing guest services at guestservices@royals.com, or by filling out the form on the Royals website: Kauffman Stadium Lost and Found Form, Kansas City Royals.

Suite Set-Up

All suites will be stocked with standard disposable plates, utensils, and drinking cups.

Royals™