

GAME DAY MENU



2026 IOWA CUBS





READY BUILT PACKAGES

All Packages: Snacks are bottomless (except Cracker Jacks). Appetizers and Sides are enough for guest count listed. Entrees and Desserts are 12 portions each. Pizzas are 8 slices each or square cut.

AROUND THE HORN 450

SERVES APPROXIMATELY 24 GUESTS

Popcorn, Kettle Chips with Dip, All Beef Hot Dog Bar, Burger Bar, Potato Salad, Gourmet Fresh Cookies and Double Fudge Brownies

HOME RUN PACKAGE

350

SERVES APPROXIMATELY 12 GUESTS

Cracker Jacks, Beef Nachos, Pasta Salad, Hot Dogs, Gourmet Fresh Cookies

GLUTEN FREE BUNS AND/OR VEGETARIAN AND VEGAN BURGERS AVAILABLE +2 EACH

SNACKS

Serves the whole room!

BOTTOMLESS POPCORN ^{GF} 30

Fresh, nicely seasoned popcorn

BOTTOMLESS PEANUTS ^{GF} 38

Salted and roasted for the perfect ballpark flavor

BOTTOMLESS KETTLE CHIPS WITH RANCH DIP 40

Thick and hearty chips served with housemade dip

BOTTOMLESS CHIPS & SALSA ^{GF} 40

Crisp tortilla chips served with hearty mild salsa

CRACKER JACK[®] 40

Six 3 oz bags of classic Cracker Jack[®]



**CHECK OUT OUR FEATURED
ROTATING SPECIALTY PIZZA
OF THE HOME STAND!**



PIZZA

Our 16 inch pizzas are baked on a thin, crispy crust with fresh mozzarella, Provolone and Parmesan cheese. Parmesan and red pepper packets available.

(8 slices each or square cut).

CLASSIC THREE CHEESE	38
PEPPERONI	40
ITALIAN SAUSAGE	40
SPECIALTY	
SAUSAGE & PEPPERONI	45
SUPREME	45

APPETIZERS

ALL NATURAL CHICKEN TENDERS	110	BAVARIAN PRETZEL BITES	70
All natural tenders served with ranch, honey mustard and barbeque dipping sauces		Served with nacho cheese dipping sauce	
MACARONI & CHEESE BITES	90	CRISPY CHICKEN WINGS	125
Battered, 8 cheese macaroni bites. Served with ranch dipping sauce.		Fried golden brown, with choice of buffalo lemon pepper dry rub. Or, tossed in barbeque, or buffalo (1 option). Served with ranch dipping sauce	
CHICKEN TERIYAKI POTSTICKERS	55	NACHO PLATTER	90
Asian style dumplings filled with chicken and cabbage, flavored with garlic, green onions, and spices. Rolled in a sweet teriyaki sauce.		Crisp tortilla chips topped with choice of beef or chicken, nacho cheese, lettuce, tomatoes, onions, sour cream, salsa, and jalapeños.	
MOZZARELLA STICKS	80	TRIPLE PLAY SAMPLER	165
Battered, fried golden brown cheese served with zesty marinara dipping sauce		A combination of chicken strips, mozzarella sticks and pretzel bites. Served with ranch, barbeque, honey mustard, nacho cheese and marinara dipping sauces.	

SALADS - SIDES

Serves approximately 12 guests

BASES LOADED POTATO SALAD 65

Steakhouse potato salad is thick and hearty! Made with diced, skin-on red potatoes, sour cream, mayonnaise, sweet relish, onions, bacon, and just the right amount of spices

SUMMER PASTA SALAD 70

Al dente pasta with crisp vegetables tossed in a creamy herb dressing

MAC & CHEESE 60 30 MIN PREP TIME

Cavatappi noodles in a creamy white cheddar sauce



FROM THE GRILL

ALL BEEF HOT DOG BAR 105 | HALF ORDER 65

Jumbo all beef franks served with sauerkraut and traditional condiments

CHICAGO-DOG BAR 130 | HALF ORDER 75

Jumbo all beef franks served with poppy-seed buns, neon green relish, sport peppers, pickle spears, diced onions and tomatoes, celery salt

BURGER BAR* 165 | HALF ORDER 95

All beef patties seasoned, grilled and served with traditional condiments and American cheese.

GRILLED CHICKEN BREAST BAR 145 | HALF ORDER 85

Grilled chicken breasts served with traditional condiments

FRIED PORK TENDERLOIN 180 | HALF ORDER 95

Breaded pork tenderloin sandwiches with traditional condiments

BRATWURST BAR 115 | HALF ORDER 65

Fan favorite brats served with sauerkraut and traditional condiments

BARBEQUE PULLED PORK BAR 145 | HALF ORDER 85

Slow smoked pork butt, pulled apart and finished with a house barbeque sauce

***VEGAN OR VEGETARIAN BURGERS AVAILABLE
+2 EACH**



BASKET FOR ONE

ASK YOUR SERVER ABOUT THE FEATURED SPECIALTY ITEM OF THE HOME STAND, WHILE SUPPLIES LAST.

All baskets served with chips and a cookie.

Gluten free burger or hot dog buns available +2 each

HAMBURGER*	17	BBQ PULLED PORK	18
CHEESEBURGER*	18	CHICKEN STRIPS 4PC	15
ALL BEEF HOT DOG	12	WINGS 6PC, NO BASKET	18
ALL BEEF CHICAGO DOG	15	PRETZEL BITES NO BASKET	12
BRATWURST	13	NACHOS BEEF OR CHICKEN, NO BASKET	16
GRILLED CHICKEN BREAST	14	GRAZIANO SAUSAGE PATTY SANDWICH	18
FRIED PORK TENDERLOIN	17		

SINGLE ITEM AVAILABLE WITHOUT BASKET - 2 LESS | *VEGAN OR VEGETARIAN BURGERS AVAILABLE +2 EACH



SWEET SELECTIONS

Single servings:

CHOCOLATE CHIP COOKIES	5
DOUBLE FUDGE BROWNIE	6
CHOCOLATE MALT CUP	7
DIPPIN' DOTS	7.50
Cookies n' Cream, Cookie Dough, or ICEE Cherry n' Blue Razz	
SCOTCHEROO	8

Includes 12 portions:

CHOCOLATE CHIP COOKIES	60
DOUBLE FUDGE BROWNIES	70
BROWNIES & COOKIES	65
CHOCOLATE MALT CUPS	85
ASSORTED DESSERT BARS	70
DIPPIN' DOTS 12PK AND SINGLE	85
Cookies n' Cream, Cookie Dough, or ICEE Cherry n' Blue Razz	
SCOTCHEROOS	70

BEVERAGES

LINEUP 6-PACK

N/A	30
DOMESTIC	45
PREMIUM	50
CANNED COCKTAILS	60

THE LINEUP!

Served in 16oz cans

DOMESTIC

BUSCH LIGHT

MICHELOB ULTRA

BUD LIGHT

BUDWEISER

COORS LITE

MILLER LITE

YUENGLING

YUENGLING FLIGHT

PREMIUM

ANGRY ORCHARD

BIG GROVE EASY EDDY

SUMMER SHANDY

MODELO

EXILE RUTHIE

NÜTRL PINEAPPLE

NÜTRL BLUEBERRY

WHITE CLAW BLACK CHERRY

FIELD DAY FEATHERWEIGHT LIME

CONFLUENCE DSM IPA

CANNED COCKTAILS

Served in 12oz cans

HIGH NOON PINEAPPLE

HIGH NOON PEACH

BLACK RASPBERRY CARBLISS

SUN CRUISER PINK LEMONADE

SUN CRUISER ICED TEA

SURFSIDE BLUEBERRY LEMONADE

SURFSIDE LEMONADE

NON-ALCOHOLIC BEER

Served in 12oz cans

MICHELOB ULTRA ZERO

HEINEKEN 0.0

BIG GROVE ZERO EDDY IPA

EXILE RUTHIE NA



WINES

BY THE BOTTLE 30 | SINGLE 10.50

CANYON ROAD CHARDONNAY

CANYON ROAD PINOT GRIGO

CANYON ROAD MOSCATO

CANYON ROAD PINOT NOIR

CANYON ROAD CABERNET SAUVIGNON

SODA

By the 6-pack, 12 oz

COKE

DIET COKE

SPRITE

LEMONADE

CHERRY COKE

PIBB XTRA

FANTA ORANGE

MELLOW YELLOW

FRESCA

COKE ZERO

SPRITE ZERO

BARQS ROOT BEER

20

DASANI WATER

6-pack, 20 oz

25



BEVERAGES

INDIVIDUAL DRINKS

NA BEER 12oz	6
SINGLE CAN OF BEER:	
– DOMESTIC 16oz	9
– PREMIUM 16oz	11
– CANNED COCKTAIL 12oz	11
SINGLE CAN OF SODA	4
SINGLE BOTTLE OF WATER 20oz	4.50
SINGLE CAN OF MONSTER ENERGY	8
JUICE 12oz	5

HOUSE COCKTAILS

SINGLE 10 | DOUBLE 16

VODKA BLUE OX

RUM MALIBU, CAPTAIN MORGAN SPICED, CAPTAIN WHITE

WHISKEY JACK DANIEL'S, CROWN ROYAL, PRAIRIE FIRE

PREMIUM COCKTAILS

SINGLE 11 | DOUBLE 17

VODKA KETEL ONE, TITO'S

GIN TANQUERAY

TEQUILA DON JULIO SILVER

SCOTCH JOHNNIE WALKER BLACK LABEL

WHISKEY/BOURBON JAMESON, BULLEIT

Ask the bartender about our Specialty Cocktails.

INFO & PROCEDURES

GAME DAY SUITE HOURS OF OPERATION

The suites are open for guest arrival 60 minutes prior to game time.

SUITE HOLDER RESPONSIBILITIES

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and the food and beverage representative.

PAYMENT INFORMATION

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express or Discover Card. When placing your order, please provide us with the name of the person(s) who have authority to place additional event day orders and who have signing authority. A card from the suite holder will be required to guarantee all game day orders. The suite holder/host will receive a final summary detailing all food and beverage purchases. The card provided to secure the room will be charged unless other cards are provided or if they are not able to be charged. Cancellations of preorders must take place one (1) business day prior to the event.

SUITE STAFFING

A team of suite attendants staff the suite level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day.

FOOD & BEVERAGE CHARGES

All Food and Beverage orders are subject to a 22% Management/Hospitality charge. This Management/Hospitality charge is the sole property of the food & beverage service company or the venue owner, as applicable. This charge is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages, and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge nor is it purported as such for any wait staff employee, service employee, service bartender, or other employees including supervisors and managers.

TIMING

Service begins 1 hour prior to the game and orders may be placed with your suite attendant through the end of the 7th inning on game day. Last call for food orders is end of 5th inning and last call for beverages is the end of the 7th inning. Snacks and drinks will be preset on arrival. The meal will be delivered around the start of the game and dessert around the 5th inning. The server will work with any timing needs you have.

RAINOUTS

For rainouts you are only charged if you show up and food is placed in your room. This applies to only official rainouts when the game does not begin play.

In the event of a weather postponement, food will remain available in the Suite for 30 minutes after the game has officially been called. Guests are welcome to stay for up to an hour, but additional orders of food and beverage end when the game is called.

SERVICE OF ALCOHOL

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside Principal Park. To maintain compliance with rules and regulations set by the local laws, we ask that you adhere to the following:

- It is the responsibility of the suite holder or their representative to monitor and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating
- No alcohol can be removed from the ballpark

ALLERGEN NOTICE

We take great care to accommodate dietary needs and strive to provide a safe and enjoyable experience for all guests. While we follow best practices to minimize cross-contact, we cannot guarantee that any item is completely free of allergens due to shared preparation environments and equipment. Please inform your OVG Hospitality representative in advance of any food allergies so we can best serve you and your guests.