



SUITE MENU

2026 IOWA CUBS



WELCOME



WELCOME TO THE 2026 SEASON.

IT'S GOING TO BE A FANTASTIC YEAR FOR ENTERTAINING AT PRINCIPAL PARK!

We are thrilled to welcome you back, delight your guests, and thank you for your support of the The Iowa Cubs. Undoubtedly, there will be many special moments throughout the year, and we are dedicated to ensuring our hospitality services add to your unforgettable memories of this Iowa Cubs' season enjoyed together with family, friends, and colleagues. From traditional fan-favorite foods, to on-trend locally sourced regional specialties, everything we prepare is meant to create and enrich the time you spend together with your guests. We believe in the power of hospitality to help people connect in meaningful ways so you can make the most of every moment.

Here's to the Cubs and to great times at Principal Park. Welcome and thanks for joining us! Our contact information is listed below for your convenience.

**TO SPEAK WITH AN OVG REPRESENTATIVE:
OVG@IOWACUBS.COM | 515-244-3464**

Anthony Shepard

ANTHONY SHEPARD
F&B Assistant General Manager

Mitchell McDonald

MITCHELL McDONALD
Premium Services Manager

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JOEY DEFAZIO
Executive Chef, Principal Park

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GLUTEN FREE SELECTIONS ^{GF}

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free, or allergen free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.

GAME DAY MENU

Look for this Game Day icon for items available until the end of the 5th inning on game day.



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.

GRAND SLAM PACKAGE 650

SERVES APPROXIMATELY 24 GUESTS

Popcorn, Kettle Chips with Dip, Chicken Tenders, Potato Salad, Pulled Pork Bar, Burger Bar, Gourmet Fresh Cookies, and Dessert Bars

HEARTLAND BARBEQUE 775

SERVES APPROXIMATELY 24 GUESTS

Popcorn, Kettle Chips with Dip, Grilled Chicken, Barbeque Pork, Barbeque Brisket, Potato Salad, Seasonal Fruit, 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

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

PIZZA PARTY PACKAGE 110

SERVES APPROXIMATELY 12 GUESTS

Two (2) pizzas (cheese, pepperoni, sausage), Mixed Green Salad with Ranch Dressing, Breadsticks



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®





APPETIZERS

Serves approximately 12 guests

ALL NATURAL CHICKEN TENDERS 110

All natural tenders served with ranch, honey mustard and barbeque dipping sauces

MACARONI & CHEESE BITES 90

Battered, 8 cheese macaroni bites. Served with ranch dipping sauce.

CHICKEN TERIYAKI POTSTICKERS 55

Asian style dumplings filled with chicken and cabbage, flavored with garlic, green onions, and spices. Rolled in a sweet teriyaki sauce.

MOZZARELLA STICKS 80

Battered, fried golden brown cheese served with zesty marinara dipping sauce

BAVARIAN PRETZEL BITES 70

Served with nacho cheese dipping sauce

CRISPY CHICKEN WINGS 125

Fried golden brown, with choice of buffalo lemon pepper dry rub. Or, tossed in barbeque, or buffalo (1 option). Served with ranch dipping sauce

NACHO PLATTER 90

Crisp tortilla chips topped with choice of beef or chicken, nacho cheese, lettuce, tomatoes, onions, sour cream, salsa, and jalapeños.

TRIPLE PLAY SAMPLER 165

A combination of chicken strips, mozzarella sticks and pretzel bites. Served with ranch, barbeque, honey mustard, nacho cheese and marinara dipping sauces.





FRESH SELECTIONS & 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 AND CHEESE  **60**

Cavatappi noodles in a creamy white cheddar sauce

SEASONAL FRUIT TRAY ^{GF} **90**

Chef's choice of seasonal fruit

VEGGIE TRAY ^{GF} **85**

Chef's choice of seasonal veggies and ranch dip

CHEESE & SEASONAL FRUIT TRAY **115**

Assorted gourmet cheeses and crackers with grapes and strawberries

SEASONAL MIXED GREEN SALAD **80**

Seasonal greens mixed with red cabbage, carrots and topped with cucumbers and tomatoes. Served with your choice of ranch or honey mustard dressing





FROM THE GRILL

Includes 12 portions with all the toppings and condiments on the side.
Gluten Free Burger or Hot Dog Buns available +2 each.

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.

*VEGAN OR VEGETARIAN BURGERS AVAILABLE +2 EACH

GRILLED CHICKEN 145 | HALF ORDER 85 BREAST BAR

Grilled chicken breasts served with traditional condiments

FRIED PORK 180 | HALF ORDER 95 TENDERLOIN

Breaded pork tenderloin sandwiches with traditional condiments

BRATWURST BAR 115 | HALF ORDER 65

Fan favorite brats served with sauerkraut and traditional condiments

BARBEQUE PULLED 145 | HALF ORDER 85 PORK BAR

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

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**

A blend of mozzarella, Provolone and Parmesan cheese

PEPPERONI  **40**

Dry cured pepperoni

ITALIAN SAUSAGE  **40**

Mild Italian sausage with fennel and oregano

SPECIALTY:

SAUSAGE AND PEPPERONI  **45**

Three cheese blend with dry cured pepperoni and Italian sausage with fennel and oregano

SUPREME  **45**

Three cheese blend with pepperoni, Italian sausage, green peppers and onions



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



SWEET SELECTIONS

Includes 12 portions

<p>GOURMET FRESH COOKIES 60</p> <p>Fresh baked chewy chocolate chip cookies</p>	<p>CHOCOLATE MALT CUPS 85</p> <p>Tastes like an old-time favorite chocolate malted shake frozen in time</p>
<p>DOUBLE FUDGE BROWNIES 70</p> <p>The perfect option to cap off a great game at the ballpark</p>	<p>DESSERT BARS 70</p> <p>Combination of lemon, raspberry, seven layer, and caramel bars</p>
<p>BROWNIES & COOKIES COMBO 65</p>	<p>DIPPIN' DOTS 85 12 COUNT</p> <p>Cookies n' Cream, Cookie Dough, or ICEE Cherry n' Blue Razz</p>
<p>SCOTCHEROOS 70</p> <p>A Midwest classic! Peanut butter Rice Krispie bar topped with layer of melted chocolate and butterscotch</p>	

BEVERAGES

* COCKTAILS AND SINGLE BEVERAGES
AVAILABLE ON GAME DAY MENU

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
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	FANTA ORANGE
DIET COKE	MELLOW YELLOW
SPRITE	FRESCA
LEMONADE	COKE ZERO
CHERRY COKE	SPRITE ZERO
PIBB XTRA	BARQS ROOT BEER

DASANI WATER

6-pack, 20 oz

20

25

INFO & PROCEDURES

GAME DAY SUITE HOURS OF OPERATION

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

ADVANCED ORDERING

Advance ordering is necessary to achieve the utmost in presentation, service, quality, and freshness at the best value. To facilitate this process, we require that advance orders be received no later than three days before the event by 4:00 pm.

Once your pre-order account link has been received, you'll be able to set up an account and submit orders for upcoming games. Payment will be processed the night of the event; please note we are a cashless facility and are only able to accept Credit or Debit cards.

A Game Day menu will be available to order from upon arrival to the Suite, we are not able to accept early Game Day orders past the pre-order deadline.

Please contact an Oak View Group representative at OVG@iowacubs.com or call 515-244-3464 for any questions or assistance. Orders received via phone (voicemail) or to any email address may not be processed.

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.

RAINOOTS

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.