



SUITE MENU

TAILGATE

From best-in-class dogs and tacos to craveable sides and snacks, this package will have fans ready for game time in no time.

700 SERVES 10 guests

FRESHLY POPPED POPCORN

- V

AVG

GOURMET CHIPS & DIPS
Kettle-style potato chips with sour cream & onion and roasted garlic buttermilk ranch dips
- V

AVG

24/7 LAYER DIP
Local tortilla chips, black beans, pico de gallo, fire roasted peppers & onions, sweet corn, pepper jack cheese, sour cream
- V2

AVG

FARMER’S MARKET FRUITS DISPLAY

BUTCHER, BAKER & CHEESE MAKER
Hand-cut artisan cheeses and sliced salumi served with housemade chutney, local honey, lavosh and grissini

- AVG

SMOKED TURKEY BLT COBB SALAD
Smoked bacon, bleu cheese, cherry tomatoes, hard boiled eggs and avocado ranch dressing
- RAIDER DOGS**
Casper’s Famous Bay Area Dogs served with traditional condiments

- CARNE ASADA TACOS**
Flour tortillas, cilantro & onions, salsa roja

AVG

ALLEGIAINT-SMOKED BBQ RIBS
6-hour pecan smoked baby back ribs, sweet & spicy BBQ sauce, charred corn

SMOKEHOUSE BBQ

This package boasts a combination of fan favorites with new creations that are sure to be loved to the very last bite.

900 SERVES 10 guests

- AVG

CRACKLIN'
Salt & vinegar dusted pork rinds with green onion dip
- V2

AVG

CHARGRILLED GARDEN VEGETABLES
Chef’s seasonal selection of asparagus, squashes and sweet peppers
- AVG

CEDAR PLANKED ATLANTIC SALMON
Brown sugar brine, Meyer lemon and fresh herb salad
- AVG

SMOKED CHICKEN WINGS
House brined, pecan smoked, BBQ ranch dressing, vegetable crudités
- V

OLD SCHOOL MAC & CHEESE
A Raiders favorite!
- DUO OF SMOKED MEATS**
12-hour smoked beef brisket served Texas style, roasted garlic & jalapeño sausage served with peppers & onions
- AVG

GRILLED LEEK POTATO SALAD
Red potatoes, charred leeks, grain mustard vinaigrette
- PIT BEANS**
Smoked bacon, sweet & spicy BBQ sauce

SILVER AND BLACK STEAKHOUSE

Our Chef’s tribute to the “Classic Las Vegas Steakhouse” culinary experience

1300 SERVES 10 per guest
Includes a Dedicated Butler

- V2

TRUFFLE SALTED POPCORN
- V

WARM BREAD SERVICE
Served with gourmet butter
- “SUITE SIDE” CAESAR**
A steakhouse classic tossed fresh in your suite upon arrival
- AVG

SEAFOOD TOWER
Chilled assortment of jumbo shrimp, king crab legs and oysters with horseradish cocktail sauce and Meyer lemon mignonette
- CLASSIC WEDGE SALAD**
Baby iceberg, heirloom tomato, bacon lardon, gorgonzola cheese and buttermilk ranch
- V2

AVG

CHARGRILLED ASPARAGUS
- V2

AVG

GARLIC ROASTED FINGERLING POTATOES
- V

TRUFFLE MAC AND CHEESE
- AVG

COLD WATER LOBSTER TAILS
Lemon-garlic butter, fresh thyme
- AVG

28oz TOMAHAWK STEAK
Pan seared and served sliced with peppercorn demi and caramelized shallot butter

Please note that all food and beverage items are subject to a 23% service charge plus applicable 8.375% sales tax.
This service charge is not a tip or gratuity and is not distributed to service employees.

ALA CARTE

All a la carte menu items serve 10 guests

COOL APPETIZERS

AVG V FARMER’S MARKET FRUIT DISPLAY 125

**V CHARGRILLED GARDEN
VEGETABLES 125**

Chef’s seasonal selection of asparagus, squashes and sweet peppers

V 24/7 LAYER DIP 130
Local tortillas, black beans, pico de gallo, fire roasted peppers & onions, sweet corn, pepper jack cheese, sour cream

**V MOZZARELLA & HEIRLOOM TOMATO
BOARD 120**

Vine ripened tomatoes, burrata mozzarella, torn basil, pistachio pesto

BUTCHER, BAKER & CHEESE MAKER 160
Hand-cut artisan cheeses and sliced salumi served with housemade chutney, local honey, lavosh and grissini

AVG V ‘VEGAS’ SHRIMP COCKTAIL 200
A true Las Vegas culinary staple! Poached jumbo shrimp, cocktail sauce, horseradish and lemon

SUSHI SAMPLER 300
A fresh selection of custom rolled sushi rolled sushi and nigiri and nigiri. Served with soy sauce, wasabi and ginger

HOT APPETIZERS

V OLD SCHOOL MAC & CHEESE 100
A Raiders favorite!

**ADD BBQ SMOKED PORK AND
CHARRED JALAPENOS 120**

BUFFALO CHICKEN DIP 145
All the flavor of wings without the bones! Roasted chicken, ranch dressing, buffalo sauce and crumbled bleu cheese. Served warm with local tortilla chips

CRISPY CHICKEN TENDERS 145
Served with buttermilk ranch and house made BBQ sauce

SOUTHWESTERN NACHO BAR 155
House smoked pork, warm chili con queso, local tortilla chips and house salsas

STICKERS & ROLLS 190
Chef’s pan fried pot stickers and vegetable spring rolls served with soy scallion dipping sauce and chili sambal

BUFFALO CHICKEN WINGS 150
Served with vegetable crudités, buffalo sauce, bleu cheese and buttermilk ranch

GREENS

CLASSIC CAESAR SALAD 110
Crisp romaine, garlic croutons, shaved Parmesan and our signature Caesar dressing

V CHARRED VEGETABLE FARRO SALAD 130
Toasted farro grains, charred seasonal vegetables, fresh herbs, crispy shallots and Bragg’s apple cider vinaigrette

AVG CHOPPED ITALIAN SALAD 130
Romaine, salami, soppressata, banana peppers, olives, artichokes, feta and red wine vinaigrette

BLT COBB SALAD 140
Smoked bacon, crumbled bleu cheese, tear drop tomatoes, hard boiled eggs and avocado ranch dressing.

MAIN ENTRÉES

CHILLED BEEF TENDERLOIN BOARD 450
Salt & pepper crusted, hard seared then chilled, thick-cut slices served with red onion, tomatoes, bleu cheese and Parkerhouse rolls

AVG SOUTHWEST TOSTADA BAR 225
Marinated asada, crispy corn and flour tortillas, pico de gallo, cotija cheese, fresh lime

HOUSE SMOKED BRISKET 250
Chef’s tried and true recipe! Slow smoked for 14 hours and served with sweet & spicy bbq, cracklin’ onions and charred corn.

PICNIC CHICKEN 250
Buttermilk brined and oven fried until crispy, served with honey mustard and hot sauce

**SUSAN FENIGER’S PANCHA MAMA
SKEWERS 225**
Jerk chicken skewers with cilantro lime rice and Carribean bean salad

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À LA CARTE

All a la carte menu items serve 10 guests

BURGERS, SAUSAGES & DOGS

RAIDER DOGS 135

Casper’s Famous Bay Area Dogs served with traditional condiments

🌱 ‘BEYOND MEAT’ BRATWURST 150

Grilled plant based sausage with caramelized onion, grain mustard and local rolls

GOURMET ROASTED SAUSAGE

SAMPLER 225

Hand crafted locally, this sampler consists of our custom Raiders roasted garlic and charred jalapeno, hot Italian and mild Italian sausages. Served with peppers, onions and locally baked rolls

HANDCRAFTED SANDWICHES

🌱 GRILLED CAPRESE FLATBREAD 130

Fresh mozzarella, vine ripened tomatoes, torn basil, pistachio pesto aioli and evoo

GRILLED CHICKEN AND VEGETABLE PESTO FLATBREAD 150

Roasted zucchini, squash, romaine, sweet peppers, oven roasted tomatoes, havarti and toasted almond pesto

MOJAVE SUB 150

Smoked turkey, black forest ham, pepper jack cheese, charred onion, shaved lettuce, vine ripe tomatoes, charred poblano aioli on a whole wheat baguette

HOUSE SMOKED PULLED PORK

SANDWICH 170

Build your own sandwich with southern style coleslaw, housemade Dr Pepper BBQ sauce and Parkerhouse Rolls

JUNIOR RAIDERS KIDS MEALS

Accompanied by fresh fruit, fresh veggies with ranch, granola bar and a game day cookie, 11 per junior

Please select (1) from below:

ALL BEEF HOTDOG

CRISPY CHICKEN TENDERS

🌱 MACARONI AND CHEESE

🌱 VEGGIE WRAP

🌱 UNCRUSTABLE PB&J

SNACKS

🌱 DRY ROASTED PEANUTS 25

🌱 SNACK MIX 25

🌱 🌾 FRESHLY POPPED POPCORN 35

🌱 🌾 TRUFFLED POPCORN 45

🌱 GOURMET CHIPS & DIPS 70

Kettle-style potato chips with sour cream & onion and roasted garlic buttermilk ranch dips

🌾 CHILI & LIME CHICHARRONES 70

Salsa verde

🌱 SNACK ATTACK 85

An assortment of our dry roasted peanuts, snack mix and kettle chips. Served with sour cream & onion dip

🌱 GUACAMOLE & SALSA SAMPLER 110

House made guacamole, verde and cruda salsas, tortilla chips

MELISSAS’S HEALTHY

SNACK BASKET 110

Melissa’s Clean Snax, dried fruit & trail mix



SWEET SPOT

🌱 CHICAGO STYLE CHEESECAKE 75

Traditional Chicago style cheesecake in a butter cookie crust

🌱 CHOCOLATE PARADIS’ CAKE 90

A rich chocolate genoise, layered with a chocolate ganache and candied toffee

🌱 RAINBOW CAKE 120

Five colorful layers of sponge cake with buttercream filling

🌱 RED VELVET CAKE 120

Four-layer red velvet recipe with white chocolate cream cheese icing, finished with red velvet crumb and chocolate drizzle

🌱 PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE 120

Chocolate cake layered with peanut butter French crème, chocolate brownies, topped with gourmet peanut butter chips

🌱 SIX LAYER CARROT CAKE 120

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with sweet cream icing and garnished with toasted coconut and pecans

🌱 GOURMET COOKIES, BROWNIES & TREATS 150

A sweet assortment of gourmet cookies, brownies and rice krispy treats!

🌱 GOURMET DESSERT SAMPLER 150

Assortment of signature cakes and decadent dessert bars

🌱 PINKBOX DOUGHNUTS 65

An assortment of Pinkbox’s Holy-13 doughnuts

🌱 ‘FREED’S’ CUPCAKE TOWER 225

A Las Vegas tradition! Freed’s famous assorted cupcakes with buttercream frosting

🌱 ‘FREED’S’ FRENCH MACARON DISPLAY 275

An assortment of Freed’s signature macarons

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BEVERAGES

All beer sold by the six-pack unless otherwise stated

CHILL

SODA

- COKE 25
- DIET COKE 25
- COKE ZERO SUGAR 25
- SPRITE 25
- FANTA ORANGE 25
- DR PEPPER 25
- SEAGRAM’S GINGER ALE 25

TEA, LEMONADE & SPORTS DRINKS

- POWERADE 26
 - Mountain Berry Blast (Four Pack)
 - Fruit Punch (Four Pack)
- MONSTER ENERGY (FOUR-PACK) 30
- RAIDERS + SPORTWATER 25
- SMARTWATER STILL 35
- TOPO CHICO SPARKLING 35
- VITAMIN WATER 30
 - Lemonade (Four Pack)
 - Acai Blueberry Pomegranate (Four Pack)
- GOLD PEAK ICED TEA 35
 - Sweetened (Four Pack)
 - Unsweetened (Four Pack)

COFFEE SERVICE

- PREMIUM COFFEE SERVICE
 - Individually brewed cups of gourmet coffee and tea and includes traditional condiments (Soy, 2% milk, whole milk and half & half available upon request)
- BREAKFAST BLEND COFFEE 50/12 K-CUPS
- 100% COLOMBIAN DECAF 50/12 K-CUPS
- ASSORTED FINE TEAS 40/12 K-CUPS
 - Breakfast Blend, Earl Grey and Green Tea
- HOT COCOA 40/12 CUPS
- DUNKIN’ DONUTS 35
 - French Vanilla (Four pack)
 - Mocha (Four pack)

DOMESTIC AND IMPORT BEER

DOMESTIC


-  COORS LIGHT 45
- MILLER LITE 45
- COORS BANQUET 45

IMPORT


- MODELO ESPECIAL 55 
- MODELO NEGRA 55
- CORONA EXTRA 55
- CORONA PREMIER 55
- PACIFICO 55
- HEINEKEN 55

CRAFT BEER AND BEER ALTERNATIVES

HOP FORWARD

-  HOP VALLEY BUBBLE STASH IPA 55
- LAGUNITAS IPA 55
- SAINT ARCHER HAZY IPA 60

VELVET ALES

-  BLUE MOON BELGIAN WHITE 55
- FIRESTONE 805 BLONDE ALE 55
- FAT TIRE AMBER ALE 55
- SIERRA NEVADA PALE ALE 60

STOUT

- CRAFTHAUS COFFEE STOUT 55
- GUINNESS IRISH STOUT 60

LAGER

- BIG DOG’S LAS VEGAS LAGER 55
- 7FIVE DAWN BREAKER LAGER 55
- SAM ADAMS BOSTON LAGER 55

BEER ALTERNATIVES

-  VIZZY HARD SELTZER 35
- PINEAPPLE MANGO
- BLUEBERRY POMEGRANATE
- CORONA HARD SELTZER 35

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CHAMPAGNE

PALMER & CO ‘Blanc de Blancs’ 125
Reims

VEUVE CLICQUOT BRUT YELLOW 150
Reims

MOËT & CHANDON BRUT IMPERIAL 175
Epernay

MOËT & CHANDON ROSÉ IMPERIAL 200
Epernay

LOUIS ROEDERER “Cristal Brut” 600
Reims

SPARKLING

RUFFINO PROSECCO 75
Italy

MEIOMI METHODE CHAMPENOISE 105
North Coast CA

NOTABLE WHITES

KUNG FU GIRL, RIESLING 60
Washington

KIM CRAWFORD, SAUVIGNON BLANC 65
Marlborough

RUFFINO IL DUCALE, PINOT GRIGIO 70
Italy

MCBRIDE SISTERS, SAUVIGNON BLANC 55
Marlborough

CHARDONNAY

CHARLES WOODSON’S “INTERCEPT” 75
Paso Robles

MEIOMI 80
Tri-County CA

ROBERT MONDAVI 95
Napa



CAKEBREAD CELLARS 110
Napa

FB25 BILETNIKOFF WINES 210
Napa

FAR NIENTE 160
Napa

ROSÉ

BAND OF ROSES 60
Washington

KIM CRAWFORD 70
New Zealand

DISTINGUISHED REDS

ALAMOS MALBEC 60
Argentina

BOOM BOOM SYRAH 65
Washington

CHARLES WOODSON’S “INTERCEPT” RED BLEND 75
California

ROBERT MONDAVI MERLOT 90
Napa



RUFFINO RISERVA DUCALE CHIANTI CLASSICO DOCG 95
Italy

THE PRISONER RED BLEND 125
Napa

JUSTIN ISOSCELES RED BLEND 175
Napa

CABERNET SAUVIGNON

SIMI 70
Sonoma

CHARLES WOODSON’S “INTERCEPT” 75
California

ROBERT MONDAVI 90
Napa



FB25 BILETNIKOFF WINES 210
Lodi

SILVER OAK 225
Napa

PINOT NOIR

KIM CRAWFORD 65
New Zealand

CHARLES WOODSON’S “INTERCEPT” 75
California

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SPIRITS

All spirits sold by the Liter, unless otherwise stated

VODKA

- ABSOLUT 150
- ABSOLUT CITRON 150
- GREY GOOSE 200
- ABSOLUT ELYX 300

TEQUILA

- CASAMIGOS BLANCO 150
- CASAMIGOS REPOSADO 160
- CASAMIGOS ANEJO 170
- CASAMIGOS MEZCAL 180
- CINCORO BLANCO (750ml) 300
- JOSE CUERVO SILVER 105
- 1800 SILVER 150



RUM

- KOLOA SILVER 140
- KOLOA GOLD 150
- BACARDI SUPERIOR 150
- SAILOR JERRY 150

GIN

- BOMBAY DRY GIN 105
- BOMBAY SAPPHIRE 125
- HENDRICK’S GIN 150

IRISH WHISKEY

- JAMESON IRISH 150
- REDBREAST 12 YR IRISH (750ml) 250

SCOTCH WHISKY

- DEWAR’S 12 YR 150
- THE GLENLIVET 12 YR (750ml) 200
- MONKEY SHOULDER 200
- THE MACALLAN 12 YR (750ml) 250
- THE GLENLIVET 18 YR (750ml) 300
- JOHNNIE WALKER
- BLUE LABEL (750ml) 700

BOURBON

- JIM BEAM 125
- MAKERS MARK 150
- ANGEL’S ENVY (750ml) 200
- WOODFORD RESERVE 200
- RUSSELL’S RESERVE 10YR (750ml) 300

AMERICAN WHISKEY

- JACK DANIELS TN WHISKEY 150
- BULLEIT RYE WHISKEY 150
- HIGH WEST DOUBLE RYE (750ml) 150
- RUSSELL’S RESERVE SMALL BATCH 6 YR
- STRAIGHT RYE (750ml) 200
- GENTLEMAN JACK 200
- JACK DANIEL’S SINGLE BARREL 250
- CROWN ROYAL 175

COGNAC

- HENNESSY VS 175

CORDIALS

- COINTREAU 125
- BAILEYS IRISH CREAM 125
- GRAND MARNIER 125
- M&R DRY OR SWEET VERMOUTH (375ml) 20

MIXERS AND JUICES

- MARGARITA MIX 24
- DIANE MINA’S BLOODY MARY 24
- CRANBERRY JUICE 20
- ORANGE JUICE 20
- GRAPEFRUIT JUICE 20
- PINEAPPLE JUICE 20
- TONIC 20
- CLUB SODA 20
- GINGER BEER 25
- GARNISH BAR 18
- (Lemons, Limes, Oranges, Cherries, Olives)

BEVERAGE CARAFES

Severs 3-4 ppl

SILVER AND BLACK MARGARITA 80 PER CARAFES

Cool down with a refreshing margarita on rocks, made with Casamigos blanco tequila. Served with souvenir cups
Make it Cadillac style with Grand Marnier 100 per pitcher.

CHUCKY 80 PER CARAFES

A Raider signature drink with Gentleman Jack TN Whiskey, apricot liqueur, ginger beer and topped with a cherry.

RUM PUNCH 80 PER CARAFES

Bajan Punch with Kaloa Dark & Gold rums and a hint of bitters.

BLOODY MARY 80 PER CARAFES

Absolut Vodka featuring Diane Mina’s Bloody Mary Mix, seasoned with Demitri’s Custom Spice Blend.

BEVERAGE PACKAGES

DELUXE BAR 85 PER PERSON

Hendrick’s Gin, Grey Goose Vodka, Casamigos Anejo Tequila, Koloa Silver Rum, Woodford Reserve Bourbon, Coors Light, Modelo Especial, Blue Moon, Charles Woodson’s “Intercept” Chardonnay and Cabernet Sauvignon, SmartWater and Assorted Coca Cola Soft Drinks
Bar Mixers and Bar Fruit Provided

PREMIUM BAR 60 PER PERSON

Bombay Gin, Absolut Vodka, Cuervo Silver Tequila, Bacardi Rum, Jim Beam Whiskey, Coors Light, Modelo Especial, Blue Moon Kim Crawford Sauvignon Blanc, Simi Cabernet Sauvignon, Raiders + Sportwater and Assorted Coca Cola Soft Drinks
Bar Mixers and Bar Fruit Provided

BEER, WINE AND SOFT DRINK BAR 45 PER PERSON

Coors Light, Modelo Especial, Blue Moon, Robert Mondavi Chardonnay and Cabernet Sauvignon, Raiders + Sportwater Water and Assorted Coca Cola Soft Drinks

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BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury Suite.

1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

- RECOMMENDED BEVERAGE RESTOCK PAR
- (1) bottle each of whiskey or bourbon, vodka, rum and tequila
 - (1) liter each of Bloody Mary Mix and Margarita Mix
 - (2) six-packs each of Coca-Cola and Diet Coke
 - (1) six-pack each of Sprite/Diet Sprite, Dasani Bottled Water, tonic water, etc.
 - (1) bottle each of white and red wine
 - (1) bottle of sparkling wine
 - (4) six-packs of beer: (2) domestic and (2) import
 - (1) quart each of orange, cranberry and grapefruit juice
- If you would like to participate in the Beverage Restock Program, please contact your Premium Specialist at suiteeats@levyrestaurants.com and they can help you make your selections.

2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 2:00 p.m. CST two business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Premium Specialist at 312-335-5107. Licensed Suite Holders may place their orders online at www.e-levy.com/allegiantstadium.

BE A TEAM PLAYER DRINK RESPONSIBLY

Silver & Black Hospitality is dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Allegiant Stadium a safe and exciting place for everyone.

HOURS OF OPERATION

Location Premium Specialists are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections. For licensed suite holders, online ordering is now available at www.e-levy.com/allegiantstadium. To reach a Representative, dial: 312-335-5107 or e-mail: SuiteEats@LevyRestaurants.com.

QUICK REFERENCE LIST

Tania Gordon, Premium Specialist
Guest Relations Representative
312-335-5107
Samantha Banz, Premium Manager
725-780-2072
Candace Smith, Sr. Suites Manager
725-780-2054

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 2:00 p.m. CST, five business days prior to each event.

| EVENT DAY | DEADLINE |
|-----------|-----------------|
| Sunday | Monday Prior |
| Saturday | Monday Prior |
| Friday | Friday Prior |
| Thursday | Thursday Prior |
| Wednesday | Wednesday Prior |
| Tuesday | Tuesday Prior |
| Monday | Monday Prior |

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for Licensed Suiteholders to order online at www.e-levy.com/allegiantstadium. Orders can be arranged with the assistance of your Premium Specialist at 312-335-5107 during normal business hours.

If for any reason a game 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 game 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 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Premium Specialist to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your Suite Attendant. To maintain compliance with the rules and regulations set forth by the State of Nevada, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Allegiant Stadium.
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.

FOOD AND BEVERAGE DELIVERY

Owner's Suite Level Package will be delivered to your suite upon your arrival, please use the in house "Kallpod" button to reach your Attendant. All beverages and snacks will be placed in the suites at gates opening. Some selections may be delivered shortly after gates to ensure the highest quality and best presentation. If you have specific times for your food deliver, please reach out to your Premium Specialist to coordinate.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist can assist you with many other arrangements. It's really one-stop shopping balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Allegiant Stadium cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

The designated Suite Holder's credit card will be charged at the conclusion of each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to a 23% service charge plus applicable 8.375% 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 Silver & Black Hospitality exclusively furnishes all food and beverage products for the suites at Allegiant Stadium 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.

EVENTS AT ALLEGANT STADIUM

The rich tradition at Allegiant Stadium is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Over 20 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact our Director of Sales, Tara Sasser at 806-786-3002.