



SUITE MENU

TAILGATE

1000 SERVES 10

V² AVG FRESHLY POPPED POPCORN

V AVG GOURMET CHIPS & DIPS
Roasted Garlic Buttermilk Ranch and Sour Cream and Onion Dip
Served with Kettle Style Potato Chips

V AVG HEIRLOOM CAPRESE SALAD
Heirloom Tomatoes, Ovalini Mozzarella, Fresh Basil, Balsamic Drizzle

V² AVG SEASONAL FRESH FRUIT

LOCAL CHARCUTERIE BOARD
Hand-Cut Artisan Cheeses and Sliced Salumi
Served with Artisan Chutneys, Local Honey, Lavosh and Grissini

V² AVG GARDEN SALAD
Mixed Greens, Baby Heirloom Tomatoes, Cucumber, Carrot Ribbons, Red Onion, Ranch Dressing

RAIDER DOGS
Casper’s Famous Bay Area Dog Served with Traditional Condiments

BYO BURGER BAR *
Green Leaf Lettuce, Tomatoes, Red Onion, Pickles, Cheddar, Pepper Jack and White American Cheeses

SOUTHWESTERN NACHO BAR
House Smoked Pork, Warm Chili Con Queso, Tortilla Chips, House Salsas

SMOKEHOUSE BBQ

1200 SERVES 10

AVG CRACKLIN’
Salt and Vinegar Dusted Pork Rinds with Green Onion Dip

AVG SMOKED CHICKEN WINGS
Brown Sugar Brined Pecan Smoked Chicken Wings Served with BBQ Ranch Dressing

AVG BLT COBB SALAD
Smoked Bacon, Bleu Cheese, Tear Drop Tomatoes, Hard Boiled Eggs, Ranch Dressing

V² AVG LOADED POTATO SALAD
Yukon Gold Potatoes, Bacon, Cheddar Cheese, Hardboiled Egg, Green Onion

V OLD SCHOOL MAC & CHEESE
Cavatappi Pasta, Three Cheese Sauce and Breadcrumb Topping

AVG PIT BEANS
Baked Beans Mixed with Smoked Bacon and Spicy BBQ Sauce

HOUSE SMOKED BRISKET
14-Hour Smoked Brisket, Cracklin’ Onions, BBQ Sauce, Charred Corn Wheels

SILVER AND BLACK STEAKHOUSE

1600 SERVES 10

V² AVG TRUFFLE SALTED POPCORN

AVG SEAFOOD TOWER *
A Chilled Assortment of Jumbo Shrimp, King Crab Legs and Cold Water Oysters with Horseradish Cocktail Sauce and Meyer Lemon Mignonette

CLASSIC CAESAR SALAD
Crisp Romaine, Garlic Croutons, Shaved Parmesan and our Signature Caesar Dressing

AVG CLASSIC WEDGE SALAD
Baby Iceberg, Heirloom Tomato, Bacon Lardon, Gorgonzola Cheese and Buttermilk Dressing

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 DRY AGED TOMAHAWK STEAK *
Pan-Seared Tomahawk Ribeye Served with Shallot Demi and Carmalized Shallot Butter



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

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

À LA CARTE

All à la carte menu items serve 10 people unless otherwise noted

COOL APPETIZERS

LOCAL CHARCUTERIE BOARD 195	VEGAS SHRIMP COCKTAIL* 250	SUSHI SAMPLER* 500
Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Local Honey, Lavosh	(30 PIECES) Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons	A Selection of Hand Rolled Sushi, Sashimi and Nigiri
FARMERS MARKET DIPS	SEASONAL FRESH FRUIT 150	
& VEGGIES 150	Seasonal Organic Fruits	
Farmstand Vegetables, Hummus, Buttermilk Ranch		

WARM APPETIZERS

SILVER & BLACK SIGNATURE CHILI 150	HOT DIP DUO 180	QUESADILLA DUO 190
Served with Cornbread	House Made Queso Blanco, Spinach Artichoke Dip, Tortilla Chips	Charred Jalapeno Crema and Salsa Roja
SOUTHWESTERN NACHO BAR 180	CHICKEN TENDERS 190	<ul style="list-style-type: none">Ancho-Marinated Chicken Cilantro, Monterey Jack CheeseCarne Asada Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers
House Smoked Pork, Warm Chili Con Queso, Tortilla Chips, House Salsas	Served with House-Made Ranch Dressing and BBQ Sauce	Upgrade: Trio with Lobster Quesadillas* 80
OUR CLASSIC CHICKEN WINGS 190		POTSTICKERS & SPRING ROLLS 190
Traditional Buffalo Sauce, Ranch Dressing, Crudit� Vegetables		Pan Seared Chicken Potstickers and Vegetable Spring Rolls Served with Soy Scallion Dipping Sauce and Chili Sambal

GREENS

CHOPPED VEGETABLE SALAD 160	CLASSIC CAESAR SALAD 130	BLT COBB SALAD 150
Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette	Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons	Smoked Bacon, Bleu Cheese, Tear Drop Tomatoes, Hard Boiled Eggs, Ranch Dressing
GARDEN SALAD 130	BOCCONCINI TOMATO & CUCUMBER SALAD 140	
Mixed Greens, Baby Heirloom Tomatoes, Cucumber, Carrot Ribbons, Red Onion, Ranch Dressing	Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle	

MAIN ENTR ES

CHILLED BEEF TENDERLOIN BOARD* 550	HOUSE SMOKED BRISKET 300	BEYOND MEAT ALBONDIGAS 260
Salt and Pepper Crusted Tenderloin Slices Served with Tomato, Onion, Arugula, Bleu Cheese and Parker House Rolls	14-Hour Smoked Brisket, Cracklin’ Onions, BBQ Sauce, Charred Corn Wheels	Spiced Vegan Meatballs, Saffron Almond Sauce, Spanish Mojo
MOZZARELLA & HEIRLOOM TOMATOES BOARD 150	GRILLED FAJITAS 280	DRY AGED TOMAHAWK STEAK 550
Vine Ripened Tomatoes, Burrata, Mozzarella, Torn Basil, Pistachio Pesto	Flour Tortillas, Peppers, Onions, Charred Jalape�o Crema, Salsa Roja	Bone-In USDA Prime Ribeye, Pan Seared and Sliced. Served with Peppercorn Demi and Caramelized Shallot Butter
BACKYARD FIRE�ROASTED LOCAL SAUSAGE BOARD 260	TACOS & TOSTADAS 250	SEOUL CHICKEN 220
Butcher Handcrafted Sausages, Grilled Sweet Peppers and Onions, Whole Grain Mustard, Hoagie Rolls	Pork Al Pastor, Charred Pineapple, Pickled Red Onions	Korean Fried Chicken, Spicy Gochujang Sauce, Waffle Fries
	<ul style="list-style-type: none">Char-Grilled Chile Garlic Short RibCilantro Lime Chicken	
	<ul style="list-style-type: none">Pollo Asada, Chorizo, Cotija CheeseCharro Beans, Salsa Verde and Mexican Crema, Flour Tortillas, Corn Tostada	



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CLASSIC SIDES

- V

OLD SCHOOL MAC & CHEESE

120

Cavatappi Pasta, Three Cheese Sauce

Upgrade Your Mac: Lobster* 50
- AVG

LOADED MASHED POTATOES

120

Yukon Gold Potatoes, Crispy Applewood Smoked Bacon, Cheddar Cheese, Sour Cream, Chives
- AVG

SIN CITY CRAB FRIED RICE

225

Jumbo Lump Crab, Jasmine Rice, Chicken Egg, Peas, Carrots, Fried Garlic

TASTE CLUB KIDS’ MEAL

- Accompanied by Fresh Fruit, Fresh Veggies with Ranch, Granola Bar and a Game Day Cookie 14.95 PER CHILD
- All Beef Hotdog
 - Crispy Chicken Tenders
 - Mac & Cheese
 - Veggie Wrap
 - Chubby PB & J
- Our Kids Meals Are Intended for Fans 10 and Under

HANDCRAFTED SANDWICHES, WRAPS & FLATBREADS

- THE AUTHENTIC

160

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette
- ROASTED TURKEY WALKING STICK

250

Apricot Ginger Chutney, Havarti Cheese, Baguette
- PULLED PORK SANDWICHES

180

Smoked BBQ Pork, House-Made BBQ Sauce, Coleslaw, Parker House Rolls
- ROAST BEEF WALKING STICK

250

Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette
- LOBSTER ROLLS

300

Lobster, Celery, Fennel and Chives. Served on a Buttered Lobster Roll
- HAM & SWISS WALKING STICK

250

Mustard Butter, Pretzel Baguette

BURGERS, SAUSAGES & DOGS

- BYO BURGER BAR*

170

Green Leaf Lettuce, Tomatoes, Red Onion, Pickles, Cheddar, Pepper Jack and White American Cheeses. Served with Traditional Condiments
- WAGYU BEEF MINI BURGER*

180

Seared Wagyu Beef, Aged White Cheddar Cheese, Smoked Bacon, Caramelized Onion, Truffle Aioli, Mini Bun
- V IMPOSSIBLE® MINI BURGER

180

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine Ripe Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.
- RAIDER DOGS

160

Casper’s Famous Bay Area Dogs Served with Traditional Condiments
- V BEYOND MEAT® BRATWURST

180

Grilled Plant Based Sausage with Caramelized Onion, Grain Mustard, Local Rolls

SNACKS

Silver & Black Hospitality is just one call away and a Culinary or Suites Sales Manager will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

- V AVG

GOURMET CHIPS & DIPS

85

Roasted Garlic Buttermilk Ranch and Sour Cream and Onion Dip Served with Kettle Style Potato Chips
- V2 AVG

SALSA & GUACAMOLE SAMPLER

130

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips
- V

THE SNACK ATTACK

100

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips Served with Sour Cream and Onion Dip
- V2

DRY-ROASTED PEANUTS

40
- V

SNACK MIX

40
- V2

MELISSA’S HEATHY SNACK BASKET

140

A Healthy Assortment of Melissa’s Clean Snax, Dried Fruit and Trail Mix
- V2 AVG

BOTTOMLESS FRESHLY POPPED POPCORN

50
- V

BOTTOMLESS POPCORN TRIO

80

Cheddar Cheese, Kettle Corn, Old Fashion Caramel

STADIUM FAVORITES

Enjoy some of our Stadium Favorites from Concessions - Pre Order Only

SERVES 10

- BBQ MEXICANA

300

10 Burnt End Burritos, 10 Chips and Salsa
- PIZZA ROCK

300

1 Cheese & 1 Pepperoni Pizza
- PICANHA SANDWICHES

300

10 Steak Sandwiches and 10 Bags of Chips



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SUITE SWEETS

✓ GOURMET COOKIES & BROWNIES
160, SERVES 12

✓ RAIDER COOKIES 210, SERVES 6
Raiders Football-Themed
Butter Shortbread Cookies

*Limited quantities. Only available
for Raider Games.

✓ NOSTALGIC COOKIE BOX
180, SERVES 12
Old School Cookies, Cookie Sandwiches,
Dessert Bars, Chocolate Dipped Desserts

✓ DONUT SUNDAE BAR 210, SERVES 12
Donuts, “Ice Cream” Mousse,
Assorted Toppings and Sauces

✓ CHOCOLATE BOARD
70, SERVES 12
Locally Made Chocolates Custom Made
for Allegiant Stadium

ICING TAKES-THE-CAKE CUPCAKE BOX
120, SERVES 12
Flavors: Old Fashion, Churro, Banana
Nutella, Reverse Smores

TAILGATER SWEETS 180, SERVES 12
Cotton Candy, Brownie Skewers,
Sweet Nachos, Nutella Dip, Sweet Popcorn,
Cookies

✓ DESSERT CROQUEMBOUCHE
180, SERVES 12
Macarons, Brownies, Cookies, Cream Puffs,
Cannolis, Chocolates, Cookie Pops

✓ PINKBOX DONUTS
- PREMIUM MIX
Half-Dozen 70
Dozen 120
- JUST WIN MIX
*Only available for Raider Games.
Half-Dozen 80
Dozen 140

LET THEM EAT CAKE!

✓ CHICAGO-STYLE CHEESECAKE
170, SERVES 10
Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

✓ RED VELVET CAKE 210, SERVES 14
Four-Layer Red Velvet, White Chocolate
Cream Cheese Icing, Red Velvet Crumb,
Chocolate Drizzle

✓ RAINBOW CAKE 150, SERVES 12
Colorful Five-Layered Sponge Cake,
Buttercream Frosting

✓ SIX LAYER CARROT CAKE
160, SERVES 12
Our Signature Layered Carrot Cake, Fresh
Carrots, Nuts, Spices, Sweet Cream Cheese
Icing, Toasted Coconut, Toasted Pecans

✓ CHOCOLATE PARADIS’ CAKE
120, SERVES 12
Rich Chocolate Génoise, Layered
Chocolate Ganache, Candied Toffee

*All of our signature desserts can be
packaged to take with you to enjoy after the
event with your family and friends.*

OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is nearby. Just listen for the ‘oohs’ and ‘ahs’ as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

✓ SIGNATURE DESSERTS

- Six Layer Carrot Cake
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis’ Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake

✓ GOURMET DESSERT BARS

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar

VANILLA ICE CREAM

- Rainbow Sprinkles
- Toffee Crunch
- Oreo Crumble
- Raspberry Sauce

- Chocolate Sauce
- Caramel Sauce
- Edible Cookie Dough
- Waffle Bowl or Cone

✓ GOURMET COOKIES

- White Chocolate Macadamia Nut
- Triple Chocolate Chunk

✓ GIANT TAFFY APPLES

- Caramel
- Milk Chocolate M&Ms
- Tuxedo

✓ NOSTALGIC CANDIES

- Gummi® Bears
- Jelly Belly Sassy Sours

✓

- Plain M&M’s®
- Mini Sour Gummy Worms
- White Chocolate Turtles
- Milk Chocolate Turtles

DARK CHOCOLATE LIQUEUR CUPS

- Baileys® Original Irish Cream
- Kahlúa
- Skrewball Peanut Butter Whiskey
- Amaretto Di Sarano

CUSTOMIZED DESSERTS
We will provide personalized, decorated
layer-cakes for your next celebration:
birthdays, anniversaries, graduations, etc.

*The cake and candles will be delivered to your
suite at a specified time. We would appreciate a
notice of three business days for this service.*



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risk of foodborne illness, especially if you have certain medical conditions.

BEVERAGES

All beer sold by the six-pack unless otherwise noted, all wine sold by the bottle

CHILL

SODA

COCA-COLA 40
DIET COKE 40
COCA-COLA ZERO SUGAR 40
SPRITE 40
FANTA ORANGE 40
DR PEPPER 40
DIET DR PEPPER 40
MINUTE MAID LEMONADE 40
BARQ’S ROOTBEER 40
SEAGRAM’S GINGER ALE 40

SPARKLING & STILL WATER

RAIDERS I SPORTSWATER 30
SMARTWATER STILL 50
TOPO CHICO SPARKLING 50
PERRIER SPARKLING 50

TEA, LEMONADE & SPORTS DRINKS

POWERADE 40
Mountain Berry Blast (Four-Pack)
Fruit Punch (Four-Pack)
MONSTER ENERGY (Four-Pack) 50
MONSTER ENERGY ZERO ULTRA (Four-Pack) 50
VITAMIN WATER 30
Lemonade (Four-Pack)
Acai Blueberry Pomegranate (Four-Pack)
GOLD PEAK ICED TEA 50
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
DECAF BREAKFAST BLEND 50/12 K-CUPS
ASSORTED FINE TEAS 40/12 K-CUPS
Breakfast Blend, Earl Grey, Green Tea & Peppermint
DUNKIN’ ICED 50
French Vanilla (Four-Pack)
Mocha (Four-Pack)



BEER, ALES & ALTERNATIVES

DOMESTIC

COORS LIGHT 55
MILLER LITE 55
COORS BANQUET 55

VELVET ALES

BLUE MOON BELGIAN WHITE 65
BLUE MOON LIGHT 65
SIERRA NEVADA PALE ALE 65

IMPORT

MODELO ESPECIAL 65
MODELO ORO 65
CORONA EXTRA 65
CORONA PREMIER 65
PACIFICO 65
HEINEKEN 65
GUINNESS STOUT (Four-Pack) 65

ALTERNATIVES & SELTZERS

TOPO CHICO HARD SELTZER 65
CORONA HARD SELTZER SELTZERITA 65
SPIKED SIMPLY LEMONADE 65
BLUE MOON NON-ALCOHOLIC 65
HEINEKEN 0.0 NON-ALCOHOLIC 65
HAPPY DAD SELTZER - FRUIT PUNCH 65
HAPPY DAD ICED TEA - HALF & HALF 65

HOP FORWARD

VIVA HOP VEGAS HAZY IPA 65
LAGUNITAS IPA 65

WHITE WINE

CHAMPAGNE

PALMER & CO ‘BLANC DE BLANCS’ 200 Reims
NICOLAS FEUILLATTE BRUT 225 Chouilly
MOËT & CHANDON BRUT IMPERIAL 275 Epernay
VEUVE CLICQUOT BRUT YELLOW LABEL 300 Reims
LOUIS ROEDERER “CRISTAL BRUT” 675 Reims
DOM PERINGNON 675 Reims

SPARKLING

RUFFINO PROSECCO 100 Italy
FB25 BILETNIKOFF GRAND CUVÉE 175 California

ROSÉ

RAIDER ROSÉ 90 Languedoc
KIM CRAWFORD 125 New Zealand
MOËT & CHANDON BRUT IMPERIAL ROSÉ 225 Epernay
DOMAINE OTT 250 Provence

NOTABLE WHITES

CHATEAU STE. MICHELLE, RIESLING 100 Columbia Valley
KIM CRAWFORD, SAUVIGNON BLANC 100 Marlborough
CAKEBREAD, SAUVIGNON BLANC 100 Napa
SANTA MARGHERITA, PINOT GRIGIO 125

CHARDONNAY

CHARLES WOODSON’S “INTERCEPT” 100 Paso Robles
MEIOMI 125 Tri-County CA
ROBERT MONDAVI 125 Napa
PRISONER “THE SNITCH” 150 Napa
CAKEBREAD CELLARS 200 Napa
FAR NIENTE 200 Napa
FB25 BILETNIKOFF WINES 225 Napa

RED WINE

PINOT NOIR

KIM CRAWFORD 100 New Zealand
CHARLES WOODSON’S “INTERCEPT” 100 California
MEIOMI 100 Tri-County CA

ZINFANDEL

FB25 BILETNIKOFF 150 Lodi

MALBEC

ANDELUNA 100 Valle De Uco
ALAMOS 100 Argentina

RED BLENDS

CHARLES WOODSON’S “INTERCEPT” 100 California
ROBERT MONDAVI 125 Napa
CONUNDRUM 150 Napa
THE PRISONER 175 Napa

MERLOT

DECOY BY DUCKHORN 125 Napa
ROBERT MONDAVI 125 Napa

CABERNET SAUVIGNON

CHARLES WOODSON’S “INTERCEPT” 100 California
SIMI 150 Sonoma
ROBERT MONDAVI 150 Napa
FB25 BILETNIKOFF WINES 175 Lodi
JUSTIN 175 Napa
SILVER OAK 350 Napa
CAYMUS 500 Napa



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SPIRITS

All spirits sold by the Liter, unless otherwise stated

VODKA

- ABSOLUT 175
- ABSOLUT FLAVORED 175
- ABSOLUT ELYX 225
- GREY GOOSE 275
- TITO’S HANDMADE 325
- STOLI ELITE 350

TEQUILA

- JOSE CUERVO SILVER 150
- PATRON SILVER 225
- 1800 SILVER 200
- 1800 CRISTALINO 350
- CASAMIGOS BLANCO 225
- CASAMIGOS REPOSADO 275
- CASAMIGOS CRISTALINO 300
- CASAMIGOS ANEJO 300
- CASAMIGOS MEZCAL 275
- CINCORO BLANCO (750ML) 400
- CINCORO REPOSADO (750ML) 575
- CLASE AZUL REPOSADO 1025
- DON JULIO 1942 (750ML) 675

RUM

- BACARDÍ SUPERIOR 175
- BACARDÍ SPICED 175
- KOLOA SILVER 225
- KOLOA GOLD 250

GIN

- BOMBAY DRY GIN 175
- BOMBAY SAPPHIRE 225
- HENDRICK’S GIN 375

SCOTCH WHISKY

- DEWAR’S 12 YR 175
- THE GLENLIVET 12 YR (750ML) 325
- THE GLENLIVET 18 YR (750ML) 725
- JOHNNIE WALKER BLACK (750ML) 500
- JOHNNIE WALKER BLUE (750ML) 800
- THE MACALLAN 12 YR (750ML) 475

BOURBON

- JIM BEAM 150
- ANGEL’S ENVY (750ML) 475
- BULLEIT 250
- MAKERS MARK 275
- WOODFORD RESERVE 425

WHISKEY

- CROWN ROYAL 275
- GENTLEMAN JACK 275
- HIGH WEST DOUBLE RYE (750ML) 150
- JACK DANIEL’S TN WHISKEY 200
- JACK DANIEL’S SINGLE BARREL 350
- JAMESON IRISH WHISKEY 275
- JAMESON IRISH WHISKEY ORANGE 275
- JAMESON BLACK BARREL 300
- WOODSON WHISKEY 225

COGNAC

- MARTELL VS 325

CORDIALS

- COINTREAU 200
- GRAND MARNIER 200
- BAILEYS IRISH CREAM 225
- M&R DRY OR SWEET VERMOUTH (375ML) 50

MIXERS AND JUICES

- S&B MARGARITA MIX 55
- DIANE MINA’S BLOODY MARY 40
- CRANBERRY JUICE 40
- ORANGE JUICE 40
- GRAPEFRUIT JUICE 40
- PINEAPPLE JUICE 40
- TONIC 40
- CLUB SODA 40
- GINGER BEER 40
- GARNISH BAR 30 (Lemons, Limes, Oranges, Cherries, Olives)

SPECIALTY BEVERAGES

Severs 3-4 ppl

SILVER AND BLACK MARGARITA 160 PER PITCHER

Cool down with a refreshing margarita on the rocks, made with Casamigos Blanco Tequila
Make it Cadillac style with Grand Marnier
180 per pitcher

RED ZONE 160 PER PITCHER

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

MIMOSA BAR 125

Bottle of Prosecco with freshly squeezed seasonal juices

BLOODY MARY 160 PER PITCHER

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

BEVERAGE PACKAGES

**Must be purchased for the entire suite guest count*

DELUXE BAR 95 PER PERSON

Bombay Sapphire Gin, Grey Goose Vodka, Casamigos Reposado Tequila, Koloa Silver Rum, Woodford Reserve Bourbon, Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Charles Woodson’s “Intercept” Chardonnay and Cabernet Sauvignon, Raiders | Sportswater and Assorted Coca-Cola Soft Drinks, Bar Mixers and Bar Fruit Provided

PREMIUM BAR 80 PER PERSON

Bombay Dry Gin, Absolut Vodka, 1800 Tequila, Bacardi Rum, Jack Daniels Whiskey, Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Kim Crawford Sauvignon Blanc, Simi Cabernet Sauvignon, Raiders | Sportswater and Assorted Coca-Cola Soft Drinks, Bar Mixers and Bar Fruit Provided

BEER, WINE AND SOFT DRINK BAR 50 PER PERSON

Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Robert Mondavi Private Selection, Raiders | Sportswater Water and Assorted Coca-Cola Soft Drinks

JAMESON

ABSOLUT

1800
TEQUILA

JACK DANIEL’S

CASAMIGOS

KOLOA RUM
Co.
PREMIUM HAWAIIAN RUM
Imported by Heurich

GREY GOOSE
VODKA

BACARDÍ

WOODSON
BOURBON WHISKEY

MARTELL
COGNAC
FONDEE EN 1715

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SILVER & BLACK
LAS VEGAS HOSPITALITY EST. 2020

HOURS OF OPERATION

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. PST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at preorder.tapin2.co/allegiantstadium

To reach the Suites Sales Manager dial, 725-780-2055 or e-mail: allegiantsuites@oakviewgroup.com.

BEVERAGE PACKAGES

All beverage packages (Premium, Deluxe and Beer Wine and Soft Drinks) must be ordered for the amount of tickets purchased for your suite.

CANCELLATIONS

If for any reason an event 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 event 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 before the deadline will not incur a charge. (5 business days prior to the event) Orders cancelled after the deadline will be charged in full.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality. Additional food and beverages may be purchased during the event through your Suite Attendant.

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 5:00 p.m. PST, five business days prior to each event. After which you will be able to order from our DOE menu placed by 5pm PST, two business days prior.

EVENT DAY

Monday
Tuesday
Wednesday
Thursday
Friday
Saturday
Sunday

ADVANCED DEADLINE

Monday Prior by 5pm
Tuesday Prior by 5pm
Wednesday Prior by 5pm
Thursday Prior by 5pm
Friday Prior by 5pm
Monday Prior by 5pm
Monday Prior by 5pm

DOE DEADLINE

Thursday Prior by 5pm
Friday Prior by 5pm
Monday Prior by 5pm
Tuesday Prior by 5pm
Wednesday Prior by 5pm
Thursday Prior by 5pm
Thursday Prior by 5pm

Orders can also be received via e-mail at Allegiantsuites@oakviewgroup.com and online at preorder.tapin2.co/allegiantStadium. Orders can be arranged with the assistance of the Premium Sales Manager during normal business hours at 725-780-2055

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 outside of the suite level 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.

SPECIALIZED ITEMS

Silver & Black Hospitality will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate five business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: utensils, plates, dinner napkins, cups 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. We cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND ADMINISTRATIVE CHARGE

We will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 23% administrative charge plus applicable sales tax. This administrative 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.

RESPONSIBLE SERVICE

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.

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.