

suite **menu**



Online Ordering | SuiteEats.com/BankOfAmericaStadium



contents

packages

— 3 —

à la carte

— 8 —

beverages

— 23 —

the scoop

— 31 —

packages



packages

Packages serve xxx guests unless otherwise noted.

All-American

— 500 —

Bottomless Freshly Popped Popcorn

The Snack Attack

Snack Mix, Dry-Roasted Peanuts,
Pretzel Twists, Kettle-Style
Potato Chips

Bojangles Supremes

Classic Crispy Bojangles Supremes,
Bo's Special, Honey Mustard &
Barbecue Sauces, Buttermilk Ranch

BLT Salad

Romaine, Bacon, Cheddar Cheese,
Tomatoes, Buttermilk Ranch Dressing,
House-Made Croutons

Farmers Market Dips & Veggies

Farmstand Vegetables, Hummus,
Buttermilk Ranch Dip

Grilled Chicken Torta

Marinated Grilled Chicken,
Shredded Romaine, Roma Tomatoes,
Pepper Jack Cheese, Chiptole Aioli,
Telera Bread

Hot Dogs

Traditional Condiments

MVP

— 550 —

Bottomless Freshly Popped Popcorn

Potato Chips & Gourmet Dips

Kettle-Style Potato Chips,
Roasted Garlic Parmesan,
French Onion, Dill Pickle Dip

Seasonal Fresh Fruit

In-Season Fruits & Berries

Classic Caesar Salad

Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

Mini Buffalo Chicken Sandwiches

Pulled Chicken, House-Made
Buffalo-Style Hot Sauce, Mini Rolls,
Cool Celery & Blue Cheese Slaw

Hot Dogs

Traditional Condiments



lemon chicken pasta

packages

Packages serve 10 guests unless otherwise noted.

Come Dine with Me

Each course is elegantly timed to complement key moments of the event, creating a seamless and elevated experience.
Dishes are artfully presented as small, shareable plates, inviting a sophisticated, grazing-style approach to dining.

— 1,750 —

SNACKS & TREATS • Choose 2

Selections will be in the suite upon guest's arrival.

House-Made Roasted Snack Mix V

Pistachios, Cashews, Almonds, Dried Olives

Vegetable Chips & Dips V

Green Bean Chips, Veggie Chips, Vegan Pesto, Baba Ghanoush, White Bean Hummus

Tapas Board

Albondigas En Salsa, Spanish Cheeses, Cured Meats, Artisan Olives, Crackers, Quince, Artisan Breads

FROM THE GARDEN • Choose 2

Selections will be in the suite upon guest's arrival.

Kale & Quinoa Salad

Chicpeas, Roasted Tomatoes, Feta Cheese, Red Wine Vinaigrette

Chopped Salad AVG

Tomatoes, Avocado, Bacon, Eggs, Blue Cheese, Red Wine Vinaigrette

Bocconcini Cucumber

Tomato Salad V AVG

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

PASS TO ME • Choose 2

Selections will be passed in the suite once guests arrive.

Crostini Trio V

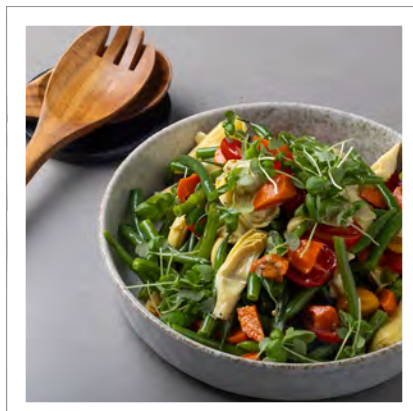
- White Bean Hummus, Sautéed Greens, Candied Wasabi Peas
- Smash Peas, Lemon, Mint, Fresh Burrata
- Ricotta, Pickled Butternut Squash, Spicy Pecans

Upper Crust Flatbreads

- Sun-Dried Tomatoes & Broccoli Rabe V
- Italian Salumi & Fontina Cheese
- Grilled Shrimp & Fresh Pesto

Mini Hot Dog Board

- **Stadium Dog** Spicy Brown Mustard & Sauerkraut
- **Carolina Dog** House-Made Chili, Coleslaw, Onion, Mustard



THE MAIN EVENT • Choose 2

Selections will be delivered before the start of the event.

Steak Frites Board AVG

Wet-Aged Ribeye, Maldon Sea Salt, Creamy Horseradish, Signature Steak Sauce, Wedge Potatoes, Grilled Asparagus

House-Made Pastas

- **Lemon Chicken** Roasted Garlic, Basil, Oven-Dried Tomatoes
- **Pumpkin** V Shaved Parmesan Cheese, Fresh Oregano, Chili Flakes

Char-Grilled Chicken Board AVG

All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables

OUR FAVORITES • Choose 2

Selections will be delivered to your guests before half-time.

Bánh Mì Sandwiches

- **Roasted Shiitake** V Mirin Marinated Shiitake Mushrooms, Pickled Cucumbers, Cilantro, Carrots, Hoisin Sauce, Sriracha Aioli, Baguette
- **Vietnamese Chicken** Roasted Chicken, Daikon, Carrots, Cilantro, Jalapeño, Sriracha Aioli, Baguette

Prime Sliders

All-Beef Sliders, American Cheese, Spicy Butter Pickle, Secret Sauce

Mini Soft Twist Pretzel Board

Creole & Yellow Mustards

packages

Packages serve 10 guests unless otherwise noted.

Piedmont Pit Package

— 725 —

Freshly Popped Popcorn

House-Fried Kettle Chips & Dips

Dill Pickle Dip, French Onion Dip,
Spiced House-Fried Kettle Chips

Brisket Burnt Ends

Beef Brisket, Double Smoked,
Cheerwine Reduction

Barbecue Rubbed Roasted Chicken Drumsticks

Signature Piedmont Pit Rub, Pickled
Onions, Cheerwine Barbecue Sauce

Whole Smoked Pork Butt

House Dry-Rubbed, 16-Hour Hard
Wood Smoked Whole Pork Butt,
Sweet Rolls, House Barbecue Sauce

Kale & Quinoa Salad

Chicpeas, Roasted Tomatoes,
Feta Cheese, Red Wine Vinaigrette

Baked Mac & Cheese

Tender Pasta, Classic White Sauce,
Signature Cheese Blend

Package Enhancements

Upgrade Your Gameday Excitement with These Over-the-Top Offerings

Chilled Seafood Tower • 450

Jumbo Shrimp, Snow Crab Claws,
Lobster Tails, House-Made Cocktail Sauce,
Crab Shack Mustard Sauce, Lemons, Tabasco

Tomahawk Carvery Board • 325

Twin 36oz Tomahawk Rib Eyes,
Grilled Vegetables, House Steak Sauce,
Horseradish Crème, Sweet Rolls, Whipped Butter

à la carte



à la carte

Cool Appetizers

Cool Appetizers serve 10 guests unless otherwise noted.

Local Charcuterie Board • 160.00

Hand-Cut Local Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Sliced Baguettes

Farmers Market Dips & Veggies V AVO • 85.00

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dip

Chilled Shrimp Cocktail AVO

• 140.00 / 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Seasonal Fresh Fruit V AVO • 85.00

In-Season Fruits & Berries

Olive & Whipped Feta Platter V • 65.00

Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

Seasonal Root Vegetable & Dips V • 100.00

Seasonal Root Vegetables, Spiced Beetroot Hummus & Goat Cheese, Roasted Carrot Dip, Sweet Pea & Hominy Spread, Grilled Naan

Southern Style Potato Salad • 60.00

Yukon Gold Potatoes, Dill Relish, Celery, Onions, Hard Cooked Eggs, Herb Mustard Dressing

Local Sushi Platter • 200.00

Assorted Maki, Rolls, Sashimi, Soy, Pickled Ginger



*farmers market
dips & veggies*

à la carte

Warm Appetizers

Warm Appetizers serve 10 guests unless otherwise noted.

Loaded Nacho Bar • 95.00

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

- *Beef Barbacoa +75.00*
- *Chicken Tinga +40.00*

Jalapeño Artichoke Dip • 75.00

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

Bojangles Supremes • 135.00

Classic Crispy Bojangles Supremes, Bo's Special, Honey Mustard and Barbecue Sauces, Buttermilk Ranch

Spicy Wings • 165.00

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Baked Mac & Cheese • 85.00

Tender Pasta, Classic White Sauce, Signature Cheese Blend

Buffalo Chicken Dip • 85.00

Creamy Buffalo Style Dip, Shredded Smoked Chicken, Blue Cheese, Cheddar Cheese, Tortilla Chips

Carolina Shrimp Cakes • 150.00

Sweet Corn Succotash, Peppadew Peppers, Old Bay White Barbecue Sauce



à la carte

Greens

Greens serve 10 guests unless otherwise noted.

Chopped Vegetable

Salad   • 65.00

Romaine, Spinach, Seasonal Vegetables,
Olives, Artichokes, Gorgonzola Cheese,
Red Wine Vinaigrette

Classic Caesar Salad • 75.00

Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

*Upgrade your Caesar Salad
by adding:*

- *Grilled Chicken +30.00*
- *Shrimp +40.00*

Southern Style Potato Salad • 60.00

Yukon Gold Potatoes, Dill Relish,
Celery, Onions, Hard Cooked Eggs,
Herb Mustard Dressing

BLT Salad • 75.00

Romaine, Bacon, Cheddar Cheese,
Tomatoes, Buttermilk Ranch Dressing,
House-Made Croutons

Kale & Quinoa Salad • 65.00

Chicpeas, Roasted Tomatoes,
Feta Cheese and Red Wine Vinaigrette





*char-grilled
chicken board*

à la carte

Classics

Classics serve 10 guests unless otherwise noted.

Char-Grilled Chicken Board • 215.00

All-Natural Brined,
Marinated & Grilled Chicken,
Seasonal Grilled Vegetables

Meatball Sliders • 160.00

Traditional Beef, Marinara Sauce,
Grated Parmesan Cheese, Parsley,
Mini Soft Sub Rolls

Purrrfect Tailgate Special

• 160.00

Featuring a New Chef's Feature Every
Event of Sliders, Dogs or Sausages.

*Check with your Premium Specialist
to Find Out what your Game Day
Feature Will Be!*

Steakhouse Beef

Tenderloin • 195.00

Black Pepper-Seared & Chilled
Tenderloin, Red Onions, Tomatoes,
Blue Cheese Crumbles, Giardiniera,
Horseradish Sauce, Dijon Mustard,
Arugula, Mini Rolls

Tacos & Tostadas • 175.00

• *Pork Al Pastor*

Charred Pineapple,
Pickled Red Onions

• *Pollo Asado*

Chorizo, Cotija Cheese

Charro Beans, Salsa Verde, Mexican
Crema, Flour Tortillas, Corn Tostada

Whiskey-Glazed Char-Grilled

Short Ribs • 250.00

Horseradish Cream

CLASSIC SIDES

Classics Sides serve 10 guests.

Crispy Herb Smashed Heirloom Potatoes • 60.00

Sweet Corn Succotash

• 60.00

Local Roasted Corn,
Sweet Peppers, Onions,
Baby Tomatoes, Bacon

Burgers, Sausages & Dogs

Burgers, Sausages & Dogs serve 10 guests unless otherwise noted.

MINI HANDCRAFTED BURGERS

Pimento Chicken Sliders • 165.00

Crispy Chicken, Pimento
Cheese, Bread & Butter Pickles,
Mini Brioche Bun

All-Beef Sliders • 110.00

Butcher's Blend Burger,
Cheddar Cheese, Secret Sauce,
Bread & Butter Pickles,
Mini Brioche Bun

IMPOSSIBLE® Mini Burger • 120.00

Serves 10

2 Burgers per person

Char-Grilled Plant Based Burger,
Leaf Lettuce, Vine-Ripened 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.*

Grilled Italian Sausage • 80.00

Grilled Sweet Italian Sausage,
Roasted Onions, Hoagie Rolls

Hot Dogs • 80.00

Traditional Condiments



tacos & tostadas

à la carte

Handcrafted Sandwiches

Sandwiches serve 10 guests unless otherwise noted.

THE WALKING STICKS

Ham & Swiss • 195.00

Mustard Butter,
Pretzel Baguette

Roast Beef • 185.00

Garlic Horseradish Aioli,
Arugula, Maldon Salt, Baguette

Roasted Turkey • 175.00

Apricot Ginger Chutney,
Havarti Cheese, Baguette

Grilled Chicken Torta • 130.00

Marinated Grilled Chicken,
Shredded Romaine, Roma Tomatoes,
Pepper Jack Cheese, Chiptole Aioli,
Telera Bread

Mini Buffalo Chicken

Sandwiches • 165.00

Pulled Chicken, House-Made
Buffalo-Style Hot Sauce, Mini Rolls,
Cool Celery & Blue Cheese Slaw

Smoked Pork

Sandwiches • 145.00

Smoked Barbecue Pork, House-Made
Barbecue Sauce, Coleslaw, Mini Rolls



à la carte

Snacks

Snacks serve 10 guests unless otherwise noted.

Queen City

Pretzel Bites  • 55.00

Salsa & Guacamole

Sampler   • 45.00

Salsa Verde, Salsa Roja,
Guacamole, Tortilla Chips

The Snack Attack  • 55.00

Snack Mix, Dry-Roasted Peanuts,
Pretzel Twists, Kettle-Style
Potato Chips

Seasoned Pretzel Sticks

& Dips  • 90.00

Pretzel Sticks Seasoned with Dill Pickle,
Garlic Parmesan, Yellow Mustard
Seasonings, Dill Pickle Hummus,
Roasted Garlic Parmesan Dip

Bottomless Freshly Popped

Popcorn  • 32.00

Dry-Roasted Peanuts  • 18.00

Snack Mix  • 20.00

Pretzel Twists  • 20.00

House-Fried Kettle Chips & Dips • 65.00

Dill Pickle Dip, French Onion Dip,
Spiced House-Fried Kettle Chips

Kettlecorn Trio • 75.00

Cheddar Cheese, Traditional Kettle,
and Old Fashioned Caramel



à la carte

Let Them Eat Cake!

Chicago-Style Cheesecake • 95.00

Serves 10

Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

Red Velvet Cake • 200.00

Serves 12

Four-Layer Red Velvet, White Chocolate
Cream Cheese Icing, Red Velvet Crumb,
Chocolate Drizzle

Rainbow Cake • 125.00

Serves 12

Colorful Five-Layered Sponge Cake,
Buttercream Frosting

Six-Layer Carrot Cake • 160.00

Serves 14

Our Signature Layered Carrot Cake,
Fresh Carrots, Nuts, Spices, Sweet
Cream Cheese Icing, Toasted Coconut,
Toasted Pecans

Chocolate Paradis Cake • 125.00

Serves 12

Rich Chocolate Génoise,
Layered Chocolate Ganache,
Candied Toffee

Lemon Meringue Cake • 160.00

Serves 14

Five-Layer Lemon Cake, Lemon Curd,
Vanilla Icing, Sour Lemon Bark,
Toasted Mini Marshmallows

Suite Sweets

Suite Sweets serve 10 guests unless otherwise noted.

Gourmet Cookies & Brownies • 110.00

Gourmet Cookies, Decadent Brownies

Krispy Kreme Donuts • 40.00

One Dozen Original Glazed

Seasonal Pound Cake • 55.00

Local Macerated Fruit, Rich Pound
Cake, Vanilla Bean Whipped Cream

Cookie Collection

• 50.00 / 4-PACK

Carrot Cake Cookie, Lemon Meringue
Cookie, Red Velvet Cookie,
Chocolate Paradise Cookie



chocolate paradis cake



à la carte

Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' & 'ahs' as your neighbor's line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts V

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

Gourmet Dessert Bars V

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar AVG
- Honduran Chocolate Manifesto Brownie AVG

Gourmet Cookies & Turtles V

- Reese's® Peanut Butter
- Triple Chocolate Chunk
- White & Milk Chocolate Turtles

Giant Taffy Apples V

- Peanut
- Loaded M&M's®
- Caramel

Nostalgic Candies V

- Gummi® Bears,
- Jelly Belly® Sassy Sours
- Mini Sour Worms
- Peanut M&M's®
- Plain M&M's®

Dark Chocolate Liqueur Cups V

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



COOKIES • CAKES • BROWNIES • ICE CREAM • SWEETS

CHICAGO-STYLE
CHEESECAKE

CHOCOLATE
PARADISE CAKE

RED VELVET
CAKE

RAINBOW CAKE

TOFFEE CHOCOLATE
CAKE

LEMON MERINGUE
CAKE

CHOCOLATE
PARADISE CAKE

TOFFEE
MILK CHOCOLATE

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TOFFEE
MILK CHOCOLATE

CHOCOLATE
PARADISE CAKE

our famous
dessert cart

beverages



Beverages

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

Cutwater Lime Margaritas
four-pack • 60

NÜTRL Vodka Seltzer *four-pack • 60*

High Noon Vodka Seltzer *four-pack • 60*

Bud Light Hard Seltzer Black Cherry
four-pack • 47

Topo Chico Hard Seltzer
Variety Pack • 47

Vizzy Hard Seltzer
Variety Pack • 47

White Claw Hard Seltzer
Variety Pack • 47

Beer, Ales & Alternatives

Sold by the six-pack

Budweiser • 42

Bud Light • 42

Miller Lite • 42

Coors Light • 42

Michelob ULTRA • 42

Blue Moon Belgian White • 47

Modelo Especial • 47

Corona Extra • 47

Corona Premier • 47

Heineken • 47

Stella Artois • 47

OMB Copper *four-pack • 47*

Legion Juicy Jay *four-pack • 50*

Wicked Weed Pernicious • 47

TropHop Tropical IPA *four-pack • 47*

NoDa Roaring Riot *four-pack • 50*

Golden Road Mango Cart • 47

Kona Big Wave Liquid Aloha • 47

NON-ALCOHOLIC BEERS

Budweiser Zero • 42

Michelob ULTRA Zero • 42

Athletic Brewing Run Wild IPA *four-pack • 42*

Beverages

Sparkling & Rosé

Sold by the bottle

La Marca Prosecco • 55

Ferrari Brut • 105

Veuve Cliquot Yellow Label • 260

Whispering Angel Rosé • 65

White Wine

Sold by the bottle

RIESLING

Chateau Ste. Michelle • 50

PINOT GRIGIO

DaVinci, Italy • 60

Santa Margherita, Italy • 90

SAUVIGNON BLANC

Whitehaven • 60

Kim Crawford • 80

CHARDONNAY

Kendall-Jackson Vintner's Reserve • 55

Sonoma-Cutrer Russian River Ranches • 75

Leverages

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi • 55

MERLOT

Decoy by Duckhorn • 75

CABERNET SAUVIGNON

Josh Craftsman's Collection • 50

Louis M. Martini • 60

JUSTIN • 90

Stags' Leap Artemis, Napa Valley • 275

RED BLENDS

Black Girl Magic • 80

The Prisoner • 140



bar supplies



Beverages

Liquor

Sold by the liter or 750ml

VODKA

Tito's Handmade • 160

Grey Goose • 180

GIN

Bombay Sapphire • 155

Hendrick's • 190

RUM

Bacardí Superior • 100

Captain Morgan Spiced • 125

Malibu Coconut • 130

TEQUILA & MEZCAL

Jose Cuervo Especial • 140

1800 Silver • 165

Patrón Silver • 275

Casamigos Blanco • 225

Casamigos Reposado • 250

Casamigos Añejo • 300

WHISKEY & BOURBON

Jameson Irish • 150

Jack Daniel's • 155

Maker's Mark • 165

Buffalo Trace • 175

Crown Royal • 175

Woodford Reserve • 225

Basil Hayden • 225

SCOTCH

Dewar's White Label • 150

The Glenlivet 12 • 225

COGNAC

Hennessey • 220

VERMOUTH

Martini & Rossi Dry
Vermouth • 95

CORDIALS

Baileys Original Irish Cream • 150

Fireball • 125

Grand Marnier • 185

Kahlúa • 140

Beverages

Chill

Sold by six-pack unless otherwise indicated

SOFT DRINKS • 21

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Minute Maid Lemonade
four-pack

WATER

Dasani Bottled Water • 26

SPARKLING • 26

Perrier Sparkling 500mL
Topo Chico Sparkling Blueberry
Topo Chico Sparkling Tangerine

ENERGY DRINKS

Red Bull Original • 30

Red Bull Sugar Free • 30



OCEAN SPRAY JUICES

Cranberry Juice • 15

Dole Pineapple Juice • 15

Grapefruit Juice • 15

Orange Juice • 15

TEAS *four-packs* • 21

Gold Peak Unsweetened Tea

Gold Peak Sweet Tea

MISCELLANEOUS BEVERAGES

Fresh Brewed
Regular Coffee • 35

Fresh Brewed
Decaffeinated Coffee • 35

Herbal Teas • 35

Hot Chocolate • 35

BAR SUPPLIES

Zing Zang Bloody Mary Mix
750mL • 20

Finest Call Sour Mix
750mL • 20

Finest Call Margarita Mix
750mL • 20

Canada Dry Tonic Water • 21

Canada Dry Club Soda • 21

Canada Dry Ginger Ale • 21

Fever Tree Ginger Beer • 20

Lime Juice 750mL • 20

Beverages

Beverage Packages

EXTRA POINT PACKAGE • 225

Whitehaven Sauvignon Blanc

Josh Craftsman's Collection
Cabernet Sauvignon

Bud Light *six-pack*

Miller Lite *six-pack*

Coca-Cola *six-pack*

Diet Coke *six-pack*

Sprite *six-pack*

Dasani Bottled Water *six-pack*

1ST DOWN PACKAGE • 285

Kendall-Jackson Vintner's
Reserve Chardonnay

Louis M. Martini
Cabernet Sauvignon

Michelob ULTRA *six-pack*

Corona Extra *six-pack*

OMB Copper *four-pack*

Diet Coke *six-pack*

Sprite *six-pack*

Dasani Bottled Water *six-pack*

TOUCHDOWN PACKAGE • 380

La Marca Prosecco

Kim Crawford Sauvignon Blanc

Meiomi Sauvignon Blanc

Stella Artois *six-pack*

Michelob ULTRA *six-pack*

Legion Juicy Jay *six-pack*

TropHop IPA *six-pack*

Coca-Cola *six-pack*

Diet Coke *six-pack*

Sprite *six-pack*

Dasani Bottled Water *six-pack*

CAROLINA CRAFT BEER PACKAGE

four-packs • 380

Wicked Weed Pernicious

OMB Copper

Legion Juicy Jay

TropHop IPA

NoDa Roatring Riot



the scoop





Food & 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 12:00 p.m. CST, two business days prior to each event.

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the stadium does **NOT** open, you will not be charged for your food and beverage order. However, if the gates to the stadium open for **ANY** amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 12:00 p.m. CST the **business day** prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of North Carolina, we ask that you adhere to the following:

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

Payment Procedure & Service Charge

Levy 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 20% service charge plus applicable 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 Levy exclusively furnishes all food and beverage products for the suites at Bank of America 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.



**BANK OF AMERICA
STADIUM**