



contents

# packages

**— 3 —** 

# à la carte

**— 7 —** 

# beverages

**— 20 —** 

# the scoop

**— 26 —** 





Packages serve 12 guests unless otherwise noted.

## All-American

-850-

#### **Bottomless Freshly** Popped Popcorn O

#### The Snack Attack O

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

#### **Chicken Tenders**

Buttermilk Ranch, Blues Hog Barbecue & Blues Hog Honey Mustard

#### **BLT Salad**

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

#### **Farmers Market Dips**

& Veggies 🕶 🚥

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

#### The Authentic

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Baguette

#### **Hot Dogs**

Traditional Condiments

#### **Local Bratwurst**

Traditional Condiments

## **MVP**

-860-

#### **Bottomless Freshly** Popped Popcorn O

#### Potato Chips & Gourmet Dips O

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 O

Cavatappi Pasta, Three Cheese Sauce

#### **Spicy Chicken Wings**

Traditional Spicy Buffalo Sauce, Celery Sticks, Buttermilk Ranch Dressing

#### **Hot Dogs**

Traditional Condiments



Packages serve 12 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.

-2400-

#### **SNACKS & TREATS •** Choose 2

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

## House-Made Roasted Snack Mix •

Pistachios, Cashews, Almonds, Dried Olives

#### Vegetable Chips & Dips 🔮

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

#### **Charcuterie Board**

Cured Meats, Local and Imported Cheeses, Pickles, Olives, Crackers, and Accompaniments

#### **FROM THE GARDEN • Choose 2**

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

#### STL Kitchen Italian Salad

Romaine, Iceberg, Artichokes, Pimentos, Red Onions, Pepperoncini, Provel, Red Wine Vinaigrette

#### Chopped Salad

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

#### 

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 🔮

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

#### **Upper Crust Flatbreads**

- Sundried Tomato Pesto and Broccolini •
- Salsiccia and Fontina
- Grilled Shrimp & Fresh Pesto

#### **Mini Hot Dog Board**

- New York-Style Hot Dog
- Detroit Coney Dog



#### THE MAIN EVENT • Choose 2

Selections will be delivered before the start of the event.

#### Steak Frites Board 🌼

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

#### **Artisan Pastas**

- *Lemon Chicken*, Roasted Garlic, Basil, Oven-Dried Tomatoes
- Butternut Squash Ravioli, Grana Padano, Fresh Sage, Chili Flakes

#### Char-Grilled Chicken Board 🐡

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

#### **OUR FAVORITES • Choose 2**

Selections will be delivered to your quests at 1st Intermission.

#### Bánh Mì Sandwiches

- Roasted Shiitake 

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

#### Wagyu Sliders

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

#### **Mini Soft Twist Pretzel Board**

Creole & Yellow Mustards



Packages serve 12 guests unless otherwise noted.

# **Rhythm & Blues Package**

-850-

**Bottomless Freshly** Popped Popcorn 

O

Pretzel Twists 0

#### Blue Note Nacho Bar

Seasoned Beef, Queso Blanco, Sour Cream, Pico de Gallo, Pickled Jalapeño, Tortilla Chips

#### Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

#### **Toasted Ravioli**

Marinara Sauce, Parmesan Cheese

#### **Chicken Tenders**

Buttermilk Ranch, Blues Hog Barbecue, Blues Hog Honey Mustard

#### **Hot Dogs**

Traditional Condiments

#### **Local Bratwurst**

Traditional Condiments

#### **Gooey Butter Cake**

A Sweet assortment of Gooey Butter Cake





# **Cool Appetizers**

Cool Appetizers serve 12 guests unless otherwise noted.



## Local Charcuterie Board • 250

Chef's Selection of Imported and Local Cheeses, Meats, with Mustards, Honeys, Jams, Crackers, and Accompaniments

## Farmers Market Dips & Veggies ♥ • 110

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

#### Chilled Shrimp Cocktail 🍩

• 190 / 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Lemons

#### Seasonal Fresh Fruit © • 120

In-Season Fruits & Berries

## Olive & Whipped Feta Platter \*\* 140

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

## Seasonal Root Vegetable & Dips ♥ • 160

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

#### **Deviled Egg Hat Trick • 120**

Traditional, Soy & Wasabi, Chorizo & Pimentón



# **Warm Appetizers**

Warm Appetizers serve 12 guests unless otherwise noted.

#### Blue Note Nacho Bar • 190

Seasoned Beef, Queso Blanco, Sour Cream, Pickled Jalapeños, Pico de Gallo, Tortilla Chips

## Upgrade your Loaded Nacho Bar from Seasoned Beef to:

- Blues Hog Pulled Pork 28
- Beef Barbacoa 32
- Chicken Carnitas 28
- Guacamole (add-on) 10

#### Jalapeño Artichoke Dip ♥ ጭ • 85

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

## The Chicken Tender & Sauce Zone • 185

Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

- Blues Hog Barbecue
- Blues Hog Honey Mustard
- Buttermilk Ranch
- Blues Hog Wild Sauce
- Blues Hog Chicken & Fry Sauce

#### Spicy Wings • 180

Traditional Spicy Buffalo Sauce, Buttermilk Ranch

#### Wing Sampler • 190

Traditional Spicy Buffalo Sauce, Cajun Ranch Dry Rubbed, Raspberry Chipotle, Celery Sticks, Buttermilk Ranch Dressing

#### Three Cheese Mac 0 • 150

Cavatappi Pasta, Three Cheese Sauce

#### Crab Rangoon • 145

Sweet & Sour Sauce, Scallions

#### Cannelloni Bites • 175

Marinara Sauce, Parmesan Cheese

#### Toasted Ravioli • 170

Marinara Sauce, Parmesan Cheese



## **Greens**

Greens serve 12 guests unless otherwise noted.

#### **Chopped Vegetable**

**Salad \*\* • 130** 

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

#### Classic Caesar Salad • 105

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

- Grilled Chicken 25
- Shrimp 30

#### **Bocconcini Tomato &** Cucumber Salad • • 125

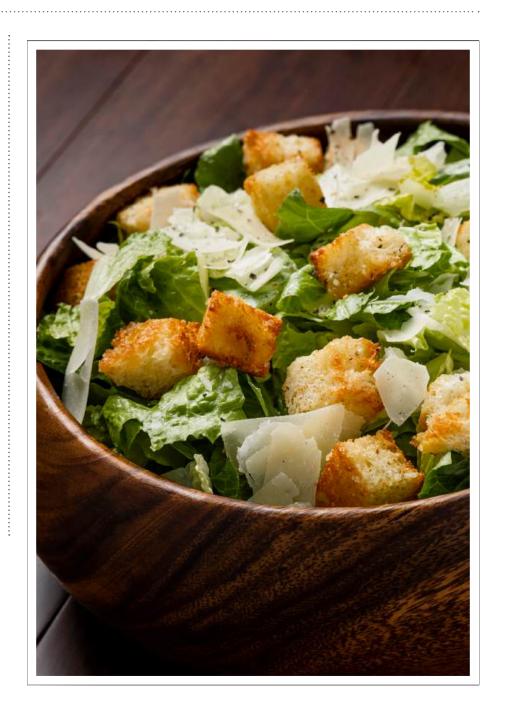
Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

#### BLT Salad • 110

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

#### STL Kitchen Italian Salad • 120

Romaine, Iceberg, Artichokes, Pimentos, Red Onions, Pepperoncini, Provel, Red Wine Vinaigrette



# restaurant partner

## **Restaurant Partners**

#### **ROSALITAS**

#### Taco Bar

Your choice of Tinga Chicken, Ground Beef, or Carne Asada. Served with Lettuce, Housemade Pico de Gallo, Shredded Cheese and Sour Cream. Your choice of Soft Corn or Flour Tortillas.

- · Chicken/Beef 200
- Carne Asada 240
- Veggies 175 ♥

#### Quesadilla Platter

Flour Tortillas filled with Shredded cheese and your choice of Protein. Served with Pico de Gallo and Sour Cream.

- Cheese 75
- · Chicken 150
- Carne Asada 195

#### Mini Chimichanga Platter

Flour tortillas filled with your choice of protein and cheese blend then fried. Our signature Chile con Queso served on the side for dipping.

- Chicken 105
- Carne Asada 150

& 6 Salted Chocolate

#### **Taquitos**

Corn tortillas filled with Chihuahua Cheese, your choice of Chicken or Beef, Rolled and Deep Fried. Served with our signature Jalapeno Ranchero for Dipping.

- Chicken 100
- Shredded Beef 125

#### **Tex-Mex Rice/Refried Beans**

Our signature Spanish Rice is prepared with Tomatoes, Onion, Garlic, Chicken Broth and Spices. Our Vegetarian Refried Beans are prepared with Pinto Beans and a variety of Spices and Topped with Chile con Queso.

- Tex Mex Rice 50
- Refried Beans 50
- Rice and Beans 90

#### Churros Con Chocolate • 100

Fried Pastry Dough Rolled in Cinnamon, Sugar, and served with Chocolate Sauce

#### **SHAKE SHACK**

#### **Shake Shack Burger • 160**

Angus Beef Cheeseburger, Lettuce, Tomato, Shacksauce, Toasted Potato Bun

#### Shake Shack 'Shroom Burger • 200 0

Crisp-Fried Portobello Mushroom, Melted Muenster & Cheddar Cheeses, Lettuce, Tomato, Shacksauce, Toasted Potato Bun

#### **Shake Shack** Milkshakes • 150

Variety of Milkshakes from Shake Shack

Shake Shack Fries • 120

Serves 12

#### **BOLD SPOON ICE CREAM**

Classic Collection serves 12 • 108 Single Servings: 6 Vanilla Creme Brûlée

#### Fall/Winter Collection

serves 12 · 108 Single Servings: 6 Pumpkin Chai & 6 Boozy Bourbon Pecan

# Classics

Classics serve 12 guests unless otherwise noted.

#### Char-Grilled Chicken Board ◎ • 240

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

#### **STL Barbecue Board • 235**

Baby Back Ribs, Barbecue Chicken Legs, House Smoked Pulled Pork, Cole Slaw, Blues Hog Barbecue, Hawaiian Rolls

#### Tomahawk Steak

**Board • 4**50

Serves 12

Dry Brined, Grilled, Steak Butter, Potato Gratin, Roasted Brussels Sprouts

#### Surf and Turf Board • 450

Serves 12

48oz. Block-Cut New York Strip, Lobster Mac & Cheese, Asparagus

#### Meatball Sliders • 160

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

#### Steakhouse Beef Tenderloin • 480

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

## Whiskey-Glazed Char-Grilled Short Ribs • 450

**Serves 12** Horseradish Cream

**Roasted Brussels Sprouts • 125** *Serves 12* 

**Roasted Baby Potatoes** • 135 *Serves 12* 

**Potato Gratins •** 135 *Serves 12* 



# Sausages & Dogs

Sausages & Dogs serve 12 guests unless otherwise noted.

**Local St. Louis Bratwurst • 95** 

Traditional Condiments, Soft Rolls

Hot Dogs • 82

Traditional Condiments, Kettle-Style Potato Chips Local St. Louis Salsiccia • 95

Piperade, Soft Rolls



## **Handcrafted Sandwiches**

Sandwiches serve 12 guests unless otherwise noted.

#### THE WALKING STICKS

Ham & Swiss • 160

Serves 12

Mustard Butter, Pretzel Baguette

#### Roast Beef • 175

Serves 12

Garlic Horseradish Aïoli, Arugula, Maldon Salt, Baguette

#### **Roasted Turkey • 165**

Serves 12

Garlic Horseradish Aïoli, Arugula, Maldon Salt, Baguette

#### The Authentic • 150

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Baguette

## Blues Hog Smoked Chicken Sandwiches • 150

Blues Hog Smoked Pulled Chicken, Champions Blend Barbecue Sauce, Coleslaw, Mini Rolls

## Blues Hog Smoked Pork Sandwiches • 155

Blues Hog Smoked Pulled Pork, Champions Blend Barbecue Sauce, Coleslaw, Mini Rolls

#### The Hill Sub • 140

Soppressata, Mortadella, Salami, Capicola, Provolone Cheese, Lettuce, Tomato, Pepperoncini, Red Onion, Red Wine Vinaigrette



# **Snacks**

Snacks serve 12 guests unless otherwise noted.

#### **Soft Bavarian Pretzel** Sticks • 85

Beer Cheese, Spicy Mustard

#### **House Made Pretzel** Croissants • 90

Maldon Salt, Mustard Butter

#### Salsa & Guacamole Sampler © • 110

Salsa Verde, Salsa Roja, Guacamole, Tortilla Chips

#### The Snack Attack • 80

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

#### Seasoned Pretzel Sticks & **Dips • 140**

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

#### **Bottomless Freshly Popped** Popcorn • 40

**Dry-Roasted Peanuts 0 • 30** 

Snack Mix V • 30

Pretzel Twists **0** • 30

#### Potato Chips & Gourmet Dips • 90

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



## **Let Them Eat Cake!**

#### Chicago-Style Cheesecake • 110

Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

#### Red Velvet Cake • 120

Serves 12

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

#### Rainbow Cake • 120

Serves 12

Colorful Five-Layered Sponge Cake, **Buttercream Frosting** 

#### Six-Layer Carrot Cake • 120

Serves 14

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

#### **Lemon Meringue Cake ○ •** 120

Serves 14

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

## **Suite Sweets**

Suite Sweets serve 12 guests unless otherwise noted.

**Gourmet Cookies &** Brownies **0** • 110

Gourmet Cookies, Decadent Brownies

**Gooey Butter Cake • 110** 

Gourmet Gooey Butter Cake, Assorted Flavors

**Chef's Selection of Seasonal** and Mini Desserts • 120



## **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 •

- 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 🚭
- Honduran Chocolate Manifesto Brownie 🙅

#### Gourmet Cookies & Turtles V

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

#### Giant Taffy Apples 🔮

- Peanut
- Loaded M&M's\*

#### Nostalgic Candies •

- Gummi<sup>®</sup> Bears,
- Jelly Belly\* Sassy Sours
- Mini Sour Worms
- Peanut M&M's®
- Plain M&M's®

#### Dark Chocolate Liqueur Cups O

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





# beverages





# Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

Cutwater Canned Cocktails 4-pack • 60

On The Rocks • 60

Twisted Tea • 60

High Noon Hard Seltzer • 60

Lone River Ranch Water • 60

**Bud Light Seltzer • 60** 

Surfside • 60

NÜTRL Vodka Seltzer • 60

# Beer, Ales & Alternatives

Sold by the six-pack

4-Hands City Wide 4-pack • 58

Angry Orchard Apple Crisp Cider • 58

Athletic Brewing Non-Alcoholic • 58

Blue Moon Belgian White • 58

Budweiser • 53

Bud Light • 53

Bud Select • 53

Bud Zero • 53

Busch Light • 53

Coors Light • 53

Corona Extra • 58

Heineken • 58

Lagunitas • 58

Michelob ULTRA • 53

Miller Lite • 53

Modelo Especial • 58

New Belgium Voodoo Ranger • 58

Sam Adams • 58

Sierra Nevada Hazy Little Thing IPA • 58

Stella Artois • 58

Stone IPA • 58

**Urban Chestnut Zwickel** 4-pack • 58

**Urban Underdog** 4-pack • 58

Yuengling Flight • 58

Yuengling Lager • 58



# Sparkling & Rosé

Sold by the bottle

La Marca Prosecco • 90

Nicolas Feuillatte Brut • 95

Ferrari Brut • 116

Mumm Napa Brut Rosé • 111

Chapoutier Belleruche Rosé • 74

## White Wine

*Sold by the bottle* 

#### **PINOT GRIGIO**

Benvolio • 78

#### **RIESLING**

Chateau Ste. Michelle • 84

#### **SAUVIGNON BLANC**

Kim Crawford • 90

Stag's Leap • 140

#### **CHARDONNAY**

Kendall-Jackson Vintner's Reserve • 90

Sonoma-Cutrer Russian River Ranches • 111

Cakebread • 127

Stag's Leap • 116

#### **MOSCATO**

Seven Daughters • 85



# **Red Wine**

Sold by the bottle

#### **PINOT NOIR**

Meiomi • 90

La Crema • 95

Argyle • 111

Belle Glos Clark & Telephone • 116

#### **MERLOT**

Murphy Goode • 74

Decoy by Duckhorn • 85

#### **CABERNET SAUVIGNON**

Josh Craftsman's Collection • 74

Intercept • 90

Louis Martini • 90

**JUSTIN** • 121

Quilt Napa Valley • 148

#### **RED BLENDS**

Brancaia Tre • 80

Conundrum by Caymus • 90

The Prisoner • 106

#### **LOCAL**

Augusta Norton • 85

Augusta Vidal Blanc • 70

Montelle Chambourcin • 70

Montelle Chardonel • 70

Montelle Seyval Blanc • 70





Sold by the 750ml

#### **VODKA**

New Amsterdam • 85

**New Amsterdam** Pink Whitney • 85

Absolut • 95

Tito's Handmade • 116

Ketel One • 127

Grey Goose • 138

#### GIN

Bombay Dry • 90

Bombay Sapphire • 100

Beefeater • 111

The Botanist • 116

Hendrick's • 138

#### RUM

Bacardí Superior • 74

Captain Morgan Spiced • 90

#### TEQUILA & MEZCAL

Jose Cuervo Tradicional • 95

1800 Blanco • 105

Hornitos Plata • 111

Patrón Silver • 138

Casamigos Blanco • 138

Casamigos Reposado • 154

Casamigos Anejo • 174

#### WHISKEY & BOURBON

Jim Beam White Label • 95

Rebel Yell • 95

Skrewball • 100

Crown Royal • 132

Jack Daniel's • 132

Jameson Irish • 132

Buffalo Trace • 138

Maker's Mark • 138

Woodford Reserve • 148

Basil Hayden • 154

Uncle Nearest 1856 • 164

#### SCOTCH

Dewar's White Label • 105

Johnnie Walker Black • 148

The Glenlivet 12 • 180

#### **COGNAC**

Hennessey • 212

D'USSÉ • 222

#### **VERMOUTH**

Carpano Dry • 13

Carpano Classico • 13

Carpano Antica Formula • 13

#### CORDIALS

Amaro Nonino • 53

Aperol • 53

Cointreau • 85

Kahlúa • 100

Baileys Irish Cream • 100

Campari • 64

Fireball • 90

Grand Marnier • 100



## Chill

Sold by six-pack unless otherwise indicated

#### **SOFT DRINKS • 32**

Pepsi

**Diet Pepsi** 

Pepsi Zero Sugar

Starry

Starry Zero Sugar

**Mountain Dew** 

**Schweppes Ginger Ale** 

**Mug Root Beer** 

Minute Maid Lemonade • 37

Phorm Energy 4-pack • 35

Poppi Doc Pop • 35

Poppi Raspberry Rose • 35

Poppi Orange • 35

Poppi Strawberry Lemon • 35

#### WATER

Aquafina Bottled Water 20oz. • 35

LIFEWTR Purified PH Balanced Water 23.7oz. • 38



#### **SPARKLING • 37**

**Bubly Sparkling Water** Lime, Cherry, Blackberry

#### JUICES • 37

Cranberry Juice Grapefruit Juice Orange Juice Pineapple Juice

#### **TEAS • 37**

Pure Leaf Iced Tea Lemon

**Pure Leaf Sweet Tea** 

Pure Leaf Unsweetened Black Tea

## MISCELLANEOUS BEVERAGES

Fresh Brewed
Regular Coffee • 27

Fresh Brewed
Decaffeinated Coffee • 27

Hot Chocolate • 27

#### **HOT BEVERAGE BAR • 150**

Hot Chocolate and/or Coffee, Creamer, Assorted Sugars and Sweeteners, Marshmallows and Peppermints

#### **BAR SUPPLIES**

Premium Bloody Mary Mix • 37

Premium Sweet & Sour Mix • 37

Premium Margarita Mix • 37

Premium Lime Juice • 37

Premium Grenadine • 37

Club Soda • 27

Tonic Water • 27

Lemons & Limes • 13

Stuffed Olives • 13

Tabasco Sauce • 13

Worcestershire • 13



# **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 3:00 p.m. CST, three 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 4:00 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 Missouri, we ask that you adhere to the following:

- Alcoholic beverages cannot be brought into or taken out of Enterprise Center
- 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 24% 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 Enterprise Center, 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.

