

# LEVI'S STADIUM SUITES MENU



## SUITE PARTNER INCLUSIVE MENU

SERVES 20 GUESTS

### QUICK BITES

SELECT 2

**OH SNAP! PICKLE BITES TRIO** V

**BOTTOMLESS FRESHLY POPPED POPCORN** V

**RED & GOLD POPCORN** V

**KETTLE POTATO CHIPS & GOURMET DIPS** V

Caramelized shallot dip & dill pickle dip

**MEZZE DUO BITES** V

Roasted red pepper hummus, Mediterranean antipasti dip, pita chips

**GOT MUNCHIES** V

Pub Mix, Sour Patch Kids, M&M's

### GARDEN-FRESH PICKS & NOSH

SELECT 1

**CHEF'S LOCAL GARDEN VEGETABLES** V

Farmers market vegetables, green goddess dip

**ROOFTOP MARKET SALAD** V AVG

Tender greens, roasted beets, wild fennel, watermelon radish, cucumber, blood orange vinaigrette

**FAITHFUL CAESAR SALAD** V

Crisp romaine, kale, radicchio, aged parmesan, toasted croutons, Caesar dressing

**FARMERS MARKET FRESH FRUIT** V

Seasonal fresh fruit & berries

**LOADED HOAGIE DIP & GRIDDLED CROISSANTS**

Salami, ham, provolone, pickled peppers

### BEVERAGES

INCLUDED IN PACKAGE

**PEPSI (6)**

**PEPSI ZERO (6)**

**STARRY (6)**

**AQUAFINA (12)**

**BUD LIGHT (6)**

**STELLA (6)**

**KONA BIG WAVE (6)**

**APPELLATION 49 WINE SELECTION**

**(1) RED VARIETAL & (1) WHITE VARIETAL**

### GAME DAY FAVORITES

SELECT 2

**SPINACH ARTICHOKE DIP** V

Cream cheese, artichokes, smoked gouda, parmesan cheese, grilled baguette

**CRISPY CHICKEN TENDERS**

Buttermilk ranch & barbecue sauce

**GRIDLINE SAUSAGE DUO**

Pale ale bratwurst, smoked jalapeño cheddar sausages, toasted bun, peppers & onions, creole mustard, giardiniera

**BAY CITY ROLLER DOGS**

Silva Faithful Frank all-beef hot dog, toasted bun, Smash Kitchen condiments

### CRAFTED DISHES

SELECT 1

**HONEY CHIPOTLE PORK RIBS**

Charred onions & sweet peppers

**SMOKED BRISKET BURNT-ENDS**

Pickled red onions, tangy BBQ sauce

**MESQUITE GRILLED CHICKEN**

Smoky cream sauce, grilled chicken breast, sweet mini peppers

**EMPANADA DUO**

Argentine beef & vegan pinto bean. red chimichurri sauce

**ITALIAN MEATBALLS**

Calabrese marinara sauce, ciliegine mozzarella cheese

### SIDES

SELECT 1

**CHILLED GRILLED VEGETABLES** V AVG

Seasonal vegetables

**WHITE CHEDDAR MAC** V

Cavatappi pasta, white cheddar cheese sauce, butter toasted panko topping

**PLANT BASED SAUSAGE CASSOULET** V AVG

White beans, Tuscan kale, fines herbs, wine braised



# LEVI'S STADIUM SUITES MENU



## THE RED PACKAGE 1035.00

ELEVATE YOUR EXPERIENCE

### MEZZE BOARD

Roasted garlic, hummus, tzatziki, radishes, cucumber, grape tomatoes, feta cheese, green olives, figs & naan dippers

### WILD RICE & ROASTED SWEET POTATO SALAD

Tuscan kale, pomegranates, fried pumpkin seeds, maple sherry vinaigrette

### ITALIAN CHOPPED SANDWICH

Capicola, Genoa Salami, provolone, Burrata, marinated olives, Italian salsa verde, pepperoncini

### MAPLE BOURBON BRAISED

### SHORT RIBS

Roasted sweet potatoes, kale

### GOLD RUSH DESSERT COLLECTION

Special event themed logo shortbreads, freshly baked cookies, brownies & bars

## THE GOLD PACKAGE 1200.00

ELEVATE YOUR EXPERIENCE

### JAPANESE NOODLE SALAD

Yakisoba noodles, red cabbage, carrots, cucumbers, edamame, green onions, sesame dressing

### TUNA EN SUITE

Seared ahi tuna, haricot verts, crispy smashed potatoes, marinated olives, jammy eggs, lemon vinaigrette

### ASIAN BBQ CHICKEN YAKITORI

Yuzu barbecue sauce, spicy pickled vegetables, gochigang mayo, wild grains

### DIM SUM DUO

Pan seared lemon grass chicken pot stickers & crunchy vegetables spring roll, ponzu sauce & hot ginger chili

### 80TH ANNIVERSARY FORTUNE COOKIES



# LEVI'S STADIUM SUITES MENU



## À LA CARTE MENU

### COOL APPETIZERS & GREENS

SERVES 12 GUESTS

#### MARKET FRESH FRUIT 145.00

Seasonal fresh fruit & berries

#### WILD RICE & ROASTED SWEET POTATO

#### SALAD 140.00

Tuscan kale, pomegranates, fried pumpkin seeds, maple sherry vinaigrette

#### ROOFTOP MARKET SALAD 130.00

Tender greens, roasted beets, wild fennel, watermelon radish, cucumber, Blood Orange Vinaigrette

#### JAPANESE-NOODLE SALAD 135.00

Yakisoba noodles, red cabbage, carrots, cucumbers, edamame, green onions, sesame dressing

#### FAITHFUL CAESAR SALAD 140.00

Crisp romaine, kale, radicchio, aged Parmesan cheese, toasted croutons, creamy Caesar dressing

### WARM APPETIZERS

SERVES 12 GUESTS

#### CRISPY CHICKEN TENDERS 190.00

Buttermilk ranch & barbecue sauce

#### THE CHICKEN TENDER & SAUCE ZONE 210.00

Golden brown chicken tender, our signature sauce bar. bang bang sauce, honey mustard dressing, buttermilk ranch dipping sauce, signature BBQ Sauce, garlic parmesan sauce, & copycat sauce

#### BUFFALO CHICKEN WINGS 185.00

Crispy fried & tossed with spicy buffalo sauce & buttermilk ranch

#### WHITE CHEDDAR MAC 150.00

Cavatappi pasta, white cheddar cheese sauce & butter toasted panko topping

#### GUACAMOLE & SALSA SAMPLER 150.00

Fresh guacamole, tomatillo salsa verde, morita salsa roja, tortilla chips

#### LOADED HOAGIE DIP & GRIDDLED

#### CROISSANTS 130.00

Salami, ham, provolone, pickled peppers

#### FARMSTEAD CHEESE & SALUMI BOARD

#### SAMPLER 300.00

Uncured salumi, honey, jams, chutneys, sun-dried fruits, flatbread crackers & lavosh

#### CHEF'S GARDEN VEGETABLES 135.00

Farmstand vegetables, green goddess dressing

#### CHILLED SHRIMP COCKTAIL 210.00

Poached jumbo shrimp, zesty cocktail sauce, lemons

#### MEZZE DUO BITES 140.00

Roasted red pepper hummus, mediterranean antipasti dip, pita chips

#### EMPANADA DUO 210.00

Argentine Beef and Vegan Pinto Bean. Red Chimichurri Sauce

#### SPINACH ARTICHOKE DIP 110.00

Cream cheese, artichokes, smoked gouda, parmesan cheese, grilled baguette

#### GRILLED BONE MARROW & CHORIZO QUESO

#### FUNDIDO 260.00

Chihuahua cheese, green chilies, tortilla chips



# LEVI'S STADIUM SUITES MENU



## À LA CARTE MENU

### HAND CRAFTED SANDWICHES

SERVES 12 GUESTS

#### SMASH KITCHEN HAIL MARY 210.00

Crispy chicken, Pimento cheese, Hot Honey BBQ Sauce, brioche bun

#### THE KINGSTON SANDWICH 175.00

Jamaican Jerk grilled chicken, pineapple salsa, spicy coleslaw, garlic mayo

#### PORKY PULL-A PART SLIDERS 210.00

Slow smoked beef brisket, pulled pork shoulder, Texas style BBQ sauce, coleslaw, pickled red onions, Hawaiian rolls

### CLASSICS

SERVES 12 GUESTS

#### ITALIAN- STYLE MEATBALLS 250.00

Calabrese marinara sauce, ciliegine mozzarella cheese

\* Plant Based Option Available

#### HONEY CHIPOTLE PORK RIBS 325.00

Charred onions & sweet peppers

#### MAPLE BOURBON BRAISED SHORT RIBS 360.00

Roasted sweet potatoes, kale

### BURGERS, SAUSAGE, DOGS & PIZZA

SERVES 12 GUESTS

#### BAY CITY ROLLER DOGS 155.00

Silva Faithful Frank all-beef hot dog, toasted bun, Smash Kitchen condiments

#### FIRE ROASTED SAUSAGE SAMPLER 200.00

Jalapeno Pepper Jack & Hickory Beer Bratwurst, caramelized peppers and onions, giardiniera, creole mustard & toasted buns

#### THE FAITHFUL BURGER 375.00

Dry aged beef, au Poivre sauce, tallow jalapeno onion jam, cheddar cheese, house pickles, on a brioche bun

#### TONY G'S CHEESE PIZZA 100.00

Mozzarella cheese, vine-ripened tomato sauce

#### BEET-LT 155.00

Golden beets, caraway aioli, tomatoes, provolone cheese, basil, sliced wheat bread

#### ITALIAN CHOPPED SUB 180.00

Capicola, Genoa Salami, provolone, Burrata, marinated olives, Italian salsa verde, pepperoncini

#### POLLO A LAS BRASAS 270.00

Soy & lime marinated grilled chicken, plantains, aji amarillo

#### PLANT BASED SAUSAGE

#### CASSOULET 180.00

White beans, Tuscan kale, fines herbs, wine braised

#### TONY G'S PEPPERONI PIZZA 125.00

Mozzarella cheese, vine-ripened tomato sauce

#### PLANT BASED HOT DOGS 140.00

Toasted Bun, Smash Kitchen Condiments

#### PLANT BASED FIRE ROASTED SAUSAGE SAMPLER 200.00

Caramelized peppers and onions, giardiniera, creole mustard & toasted buns

#### PLANT BASED STEAK BURGER 375.00

Plant based bacon and cheese, pickles, toasted bun



# LEVI'S STADIUM SUITES MENU



## À LA CARTE MENU

### SPECIALS & BOARDS

SERVES 12 GUESTS

#### CHAMPIONS STEAK BOARD 450.00

49oz cut and grilled Porterhouse steak, Honey brown butter parker house rolls, red chimichurri, horseradish crema. grilled seasonal vegetables. petite roasted potatoes.

#### TAILGATE ROYAL SEAFOOD PLATER 525.00

Alaska king crab legs, lobster tail, shrimp, ceviche oysters, lemons and horseradish cocktail sauce.

\* For additional cost add 1oz of Czar Nickolas Caviar

### SNACKS

SERVES 12 GUESTS

#### BOTTOMLESS FRESHLY POPPED POPCORN 40.00

#### RED & GOLD POPCORN 130.00

#### OH SNAP! PICKLE BITES TRIO 80.00

### SUITE SWEETS

SERVES 12 GUESTS

#### THE COOKIE COLLECTION 150.00

We turned your favorite cakes into Jumbo Gourmet Cookies. Red Velvet, Lemon Meringue, Carrot Cake, Chocolate Paradis Each designer box includes one of each - devour solo or slice & share

#### CHICAGO STYLE CHEESECAKE 160.00

Traditional Chicago style cheesecake, butter cookie crust

#### CHOCOLATE PARADIS CAKE 175.00

Dark chocolate cake layers, ganache, candied toffee

#### GOLD RUSH DESSERT COLLECTION 175.00

Special event themed logo shortbreads, freshly baked cookies, brownies & bars

#### TUNA EN SUITE 325.00

Seared ahi tuna, haricot verts, crispy smashed potatoes, marinated olives, jammy eggs, lemon vinaigrette

#### SF CRAB SANDWICH 285.00

Fresh Dungeness crab, lemon aioli, tomatoes, toasted sourdough

#### STYLE POINTS SUSHI OMAKASE 450.00

Featuring 49ers themed rolls, with chef's handpicked selection of maki, nigiri & sashimi

#### KETTLE POTATO CHIPS & GOURMET DIPS 90.00

Caramelized shallot dip & dill pickle dip

#### GOT MUNCHIES 120.00

Pub Mix, Sour Patch Kids, M&M's

#### SIX-LAYER CARROT CAKE 215.00

Our signature layered carrot cake, fresh carrots, nuts, spices, sweet cream cheese

#### FOURTH QUARTER CHERRY TARTS 140.00

Milk chocolate ganache, tart cherries, bourbon vanilla whipped cream

#### 80TH ANNIVERSARY GOLD RUSH

#### VERRINES 165.00

Vanilla sponge, whipped mascarpone, chocolate chips, strawberries



# LEVI'S STADIUM SUITES MENU



## À LA CARTE MENU

### LIQUOR

1 LITER BOTTLES

#### VODKA

GREY GOOSE **160.00**

KETEL ONE **140.00**

TITO'S HANDMADE **120.00**

#### GIN

BOMBAY SAPPHIRE **135.00**

TANQUERAY **120.00**

#### TEQUILA

CASAMIGOS BLANCO **130.00**

CASAMIGOS REPOSADO **240.00**

CLASE AZUL REPOSADO **470.00**

DON JULIO '1942' EXTRA ANEJO **500.00**

#### RUM

CAPTAIN MORGAN WHITE **80.00**

BACARDI **90.00**

#### WHISKEY

CROWN ROYAL **140.00**

GOLD BAR JOE MONTANA BLEND **100.00**

JAMESON IRISH WHISKEY **130.00**

SUNTORY TOKI **150.00**

WOODFORD RESERVE BOURBON **130.00**

#### SCOTCH

JOHNNIE WALKER BLACK **230.00**

JOHNNIE WALKER BLUE **950.00**

### GAME CHANGER COCKTAILS

#### GOLDEN JOE 260.00

Joe Montana Blended Gold Bar Whiskey, ginger beer, orange juice, fresh lime juice, orange wheel

#### TITO'S GOLDRUSH 270.00

Tito's Vodka, sparkling Owen's lemonade, lemon slice

#### RED FAITHFUL MARGARITA 400.00

Casamigos Tequila, Owen's margarita mix, Monin strawberry puree, Tajin rim, lime slice

### GLASS & CANS

SIX PACKS

#### DOMESTIC BEER 60.00

BUD LIGHT

BUDWEISER

COORS LIGHT

MICHELOB ULTRA

MICHELOB ULTRA ZERO (NON-ALCOHOLIC)

TRUMER PILSNER

#### CRAFT BEER 70.00

CORONA

FIRESTONE 805

KONA BIG WAVE

LAGUNITAS

MODELO ESPECIAL

SIERRA NEVADA HAZY LITTLE THING IPA

STELLA ARTOIS

#### CANNED COCKTAILS

CUTWATER (Vodka Mule, Mai-Tai, or Margarita) **70.00**

#### SOFT DRINKS 40.00

PEPSI

PEPSI ZERO SUGAR

STARRY

AQUAFINA BOTTLED WATER

BUBLY 'BLACKBERRY' SPARKLING WATER

BUBLY 'LIME' SPARKLING WATER

MOUNTAIN DEW

PERRIER SPARKLING WATER

PURE LEAF UNSWEETENED ICED TEA

LEMONADE

#### BAR MIXERS

JUICES (Cranberry, Orange, or Pineapple) **20.00**

CELCIUS ENERGY DRINKS **40.00**

TONIC WATER **25.00**

SODA WATER **25.00**



# LEVI'S STADIUM SUITES MENU



## À LA CARTE MENU

### WINE

#### INTERESTING WHITES

FOXEN **75.00**  
*Chenin Blanc, Ernesto Wickenden Vineyard*

COBB **80.00**  
*Grenache Blanc, Cole Ranch Vineyard*

ROUTESTOCK **80.00**  
*Sauvignon Blanc*

J VINEYARDS **95.00**  
*Pinot Gris, Russian River Valley*

WHITEHAVEN **95.00**  
*Sauvignon Blanc*

ROMBAUER **115.00**  
*Sauvignon Blanc*

MERRY EDWARDS **120.00**  
*Sauvignon Blanc*

PRIDE MOUNTAIN **125.00**  
*Viognier*

ACCENDO CELLARS **195.00**  
*Sauvignon Blanc*

PULIGNY-MONTRACHET **445.00**  
*Domaine Etienne Sauzet, Cru Champ Canet*

#### SPARKLING WINE

ROEDERER ESTATE BRUT **85.00**

J VINEYARDS CUVÉE 20 **95.00**

ROEDERER ESTATE BRUT ROSE **95.00**

J VINEYARDS CUVÉE BRUT **100.00**

J VINEYARDS ROSE BRUT **100.00**

SCHRAMSBERG BLANC DE BLANCS **110.00**

SCHRAMSBERG BRUT ROSE **125.00**

ROEDERER 'L'ERMITAGE' BRUT **200.00**

MOET & CHANDON ROSE **225.00**

MOET & CHANDON IMPERIAL BRUT **250.00**

#### CHARDONNAY

HARTFORD COURT **90.00**  
*Russian River Valley*

FOXEN BLOCK UU **95.00**  
*Bien Nancido Vineyard, Santa Maria*

ROBERT FOLEY **95.00**  
*Napa Valley*

MELVILLE **100.00**  
*Sta. Rita Hills*

TALBOTT KALI HART **100.00**  
*Monterey*

MI SUENO **125.00**  
*Los Carneros*

TALBOTT SLEEPY HOLLOW **125.00**  
*Santa Lucia Highlands*

PAHLMAYER JAYSON **165.00**  
*Napa Valley*

ROMBAURER **175.00**  
*Los Carneros*

MERRY EDWARDS **200.00**  
*Olivet Lane*

ARISTA **250.00**  
*Ritchie Vineyard*

AUBERT **275.00**  
*Powder House*



# LEVI'S STADIUM SUITES MENU



## À LA CARTE MENU

### WINE

#### PINOT NOIR

FOXEN **80.00**

*Santa Maria Valley*

TALBOTT KALI HART **80.00**

*Monterey*

MELVILLE ESTATE **90.00**

*Sta. Rita Hills*

ROUTESTOCK **90.00**

*Sonoma Coast*

KINGS MOUNTAIN 'BACCHUS' **110.00**

*Santa Cruz Mountains*

OCCIDENTAL - FREESTONE **165.00**

*West Sonoma Coast*

PAPAPIETRO PERRY **165.00**

*Russian River Valley*

ROMBAUER **165.00**

*Santa Lucia Highlands*

JENNAMARISE **185.00**

*Russian River Valley*

ROAR **200.00**

*Rosellas Vineyard*

#### INTERESTING REDS

BALDACC FRATERNITY **95.00**

*Cabernet Blend*

MELVILLE **100.00**

*Syrah*

CHAPPELLET 'MOUNTAIN CUVÉE' **110.00**

*Cabernet Blend*

ROBERT FOLEY 'THE GRIFFIN' **110.00**

*Syrah-Cabernet Blend*

RIDGE PAGANI RANCH **125.00**

*Zinfandel*

A. RAFANELLI **145.00**

*Zinfandel*

MI SUENO 'LA CHOLE' **150.00**

*Malbec*

TABLAS CREEK 'ESPIRIT DE TABLAS' **165.00**

*Grenache Blend*

KEPLINGER VERSAILLES **185.00**

*Petite Syrah*

JENNAMARISE **195.00**

*Merlot*

MARTINELLI 'JACKASS VINEYARD' **225.00**

*Zinfandel*

#### CABERNET SAUVIGNON

ROUTESTOCK **85.00**

*Napa Valley*

LOUIS M MARTINI **100.00**

*Napa Valley*

SMITH & HOOK **100.00**

*Santa Lucia Highlands*

ORIN SWIFT PALERMO **125.00**

*Napa Valley*

CRU VINEYARD 29 **110.00**

*Napa Valley*

MARTIS **150.00**

*Alexander Valley*

A. RAFANELLI **160.00**

*Dry Creek Valley*

LOUIS M MARTINI 'THE GRYPHON' **175.00**

*Napa Valley*

ROBERT FOLEY **175.00**

*Napa Valley*

RUDD CROSSROADS **200.00**

*Oakville*

SILVER OAK **250.00**

*Napa Valley*

DOMINUS NAPANOOK **275.00**

*Napa Valley*

PAHLMAYER JAYSON **275.00**

*Napa Valley*

JENNAMARISE **295.00**

*Napa Valley*

PETER MICHAEL 'LES PAVOTS' **500.00**

*Knights Valley*

SILVER OAK **500.00**

*Alexander Valley*

QUINTESSA **600.00**

*Napa Valley*



# LEVI'S STADIUM SUITES MENU



## FOOD AND BEVERAGE ORDERING

Package choices must be selected from the available options provided. If an order is not submitted by the stated deadline, Levy will make the selections on your behalf, and an alcohol-free option will be chosen.

**Alcohol-Free Suite Option** — If you prefer a suite without alcohol, we can remove it and substitute an additional crafted dish option.

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. PST, four (4) business days prior to each event. Orders can also be received via e-mail at [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com) and for Licensed Suite holders to order online at [www.suiteeats.com/levisstadium](http://www.suiteeats.com/levisstadium). Orders can be arranged with the assistance of a Premium Specialist Representative at (408) 217-7080 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, snow, etc.) you will be charged fully for your food and beverage purchase. Orders cancelled by 4:00 p.m. PST the **BUSINESS** day prior to the event will not be charged. Please notify us as soon as possible of any cancellations.

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 California, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Levi's® 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

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 game time to ensure the highest quality. Because Levy exclusively furnishes all food and beverage products for the suites at Levi's® 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.

## BE A TEAM PLAYER & DRINK RESPONSIBLY

Levi's® Stadium and Levy are 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 Levi's® Stadium a safe and exciting place for everyone.

## BEVERAGE RESTOCK PROGRAM

We will be restocking your Suite Partner Inclusive Beverage before your next event. We recommend that you set up a beverage restock for any additional beverage items that are not included for your suite.

## HOURS OF OPERATION

Premium Specialist 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. For licensed suite holders, online ordering is available at [www.suiteeats.com/levisstadium](http://www.suiteeats.com/levisstadium). To reach a Representative, dial: (408) 217-7080 or e-mail: [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com).

## QUICK REFERENCE LIST

Levy Premium Specialist Representative: (408) 217-7080

Levy Suites Accounting Department: (408) 217-7058

Leased Suite Holders: [www.suiteeats.com/levisstadium](http://www.suiteeats.com/levisstadium)

## SUITE STAFFING

A team of Levy 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. Additional Private Suite Attendants and Bartenders, which only attend to your suite, are also available for a fee of \$400.00 plus 9.025% sales tax per attendant. Please let us know if you need private attendants or bartenders at least four (4) business days prior to the event.

## SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three (3) business days notice for this service. In addition to our food and beverage selections, our Premium Specialist Team can assist you with many other arrangements. It's really one-stop shopping that can include 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, and cups. 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. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

## PAYMENT PROCEDURE AND ADMINISTRATIVE FEE

Levy will charge the Suite Holder's designated credit card 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 by Levy, an itemized invoice will be sent to the company address following our 15-day payment policy. Please note that all food, beverage and related items are subject to a 21% Administrative Fee (25% is retained by Levy and 75% is distributed to service employees) plus applicable sales tax. The 25% portion of the Administrative Fee is not a tip or gratuity and is not distributed to service employees. Additional payment for tips and gratuity for service, if any, is voluntary and at your discretion.