



SUITES MENU

2026



2026 SUITE CATERING SUITE SPOT DEADLINES

| DATE | EVENT | ORDER DEADLINE | CANCELLATION DEADLINE* |
|------------------------|--|-------------------------|------------------------|
| Saturday, March 7 | Atlanta United vs. Real Salt Lake | Wednesday, February 25 | Tuesday, March 3 |
| Friday, March 13 | Atlanta United vs. Philadelphia Union | Tuesday, March 3 | Monday, March 9 |
| Saturday, March 21 | Atlanta United vs. DC United | Wednesday, March 11 | Tuesday, March 17 |
| Saturday, March 28 | USA vs Belgium | Wednesday, March 18 | Tuesday, March 24 |
| Tuesday, March 31 | USA vs. Portugal | Saturday, March 21 | Friday, March 27 |
| Saturday, April 4 | Atlanta United vs. Columbus Crew | Wednesday, March 25 | Tuesday, March 31 |
| Saturday, April 18 | Atlanta United vs. Nashville SC | Wednesday, April 8 | Tuesday, April 14 |
| Wednesday, April 22 | Atlanta United vs. New England Revolution | Sunday, April 12 | Saturday, April 18 |
| Saturday, May 2 | Atlanta United vs. CF Montreal | Wednesday, April 22 | Tuesday, April 28 |
| Friday, May 9 | Atlanta United vs. LA Galaxy | Tuesday, April 29 | Monday, May 5 |
| Monday, June 15 | FIFA World Cup 26 - Spain vs. Cabo Verde | Friday, June 5 | Thursday, June 11 |
| Thursday, June 18 | FIFA World Cup 26 - TBD vs. South Africa | Monday, June 8 | Sunday, June 14 |
| Sunday, June 21 | FIFA World Cup 26 - Spain vs. Saudi Arabia | Thursday, June 11 | Wednesday, June 17 |
| Wednesday, June 24 | FIFA World Cup 26 - Morocco vs. Haiti | Sunday, June 14 | Saturday, June 20 |
| Saturday, June 27 | FIFA World Cup 26 - TBD vs. Uzbekistan | Wednesday, June 17 | Tuesday, June 23 |
| Wednesday, July 1 | FIFA Round of 32 Match | Sunday, June 21 | Saturday, June 27 |
| Tuesday, July 7 | FIFA Round of 16 Match | Saturday, June 27 | Friday, July 3 |
| Wednesday, July 15 | FIFA Sem-Final Match | Sunday, July 5 | Saturday, July 11 |
| Saturday, August 15 | Atlanta United vs. New York Red Bulls | Wednesday, August 5 | Tuesday, August 11 |
| Sunday, August 23 | Atlanta United vs. Kansas City | Thursday, August 13 | Wednesday, August 19 |
| Thursday, August 27 | AC/DC: Power Up Tour | Monday, August 17 | Sunday, August 23 |
| Saturday, August 29 | Atlanta United vs. Charlotte FC | Wednesday, August 19 | Tuesday, August 25 |
| Wednesday, September | Atlanta United vs. Orlando City | Sunday, August 30 | Saturday, September 5 |
| Saturday, September 26 | Atlanta United vs. New York City FC | Wednesday, September 16 | Tuesday, September 22 |
| Saturday, October 3 | Ed Sheeran: LOOP Tour | Wednesday, September 23 | Tuesday, September 29 |
| Saturday, October 10 | Atlanta United vs. FC Cincinnati | Wednesday, September 30 | Tuesday, October 6 |
| Saturday, October 17 | Atlanta United vs. Inter Miami | Wednesday, October 7 | Tuesday, October 13 |
| Saturday, October 24 | Atlanta United vs. Chicago Fire FC | Wednesday, October 14 | Tuesday, October 20 |
| Sunday, November 1 | Atlanta United vs. Toronto FC | Thursday, October 22 | Wednesday, October 28 |

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KICKOFF CLASSIC 860

Serves 10 to 12 guests. No substitutions available.

Bottomless Popcorn Bucket

Freshly Popped Buttered Popcorn, Souvenir Bucket

veg | avg

Potato Chips + Gourmet Dips

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

veg | avg

Classic Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing

The Authentic

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

Beef Franks

Grilled Beef Franks, Grilled Onions, Ketchup, Mustard, Relish, Potato Rolls

Chicken Tenders

Breaded Tenderloins, Barbecue Sauce, Honey Mustard

Baker's Cookie + Brownie Platter

Assortment of Brownies, Blondies, Triple Chocolate Chip Cookies, Red Velvet Cookies

veg | n



GAME DAY FAVORITES 1025

Serves 10 to 12 guests. No substitutions available.

Potato Chips + Gourmet Dips

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

veg | avg

Buffalo Chicken Dip

Creamy Buffalo Style Dip, Smoked Chicken, Tortilla Chips

Panzanella Salad

Red Onions, Heirloom Tomatoes, Bocconcini Cheese, Thai Basil, Rustic Bread, Aged Champagne Reduction

veg

Chicken Salad Sandwich

Roasted Chicken Salad, Herbs, Peach Marmalade, Shredded Carrots, Green Onion, Celery, Boston Bib Lettuce on a Croissant

Pork Shoulder

12-Hour Smoked, House Barbecue Rub, Pickled Okra, Cornbread, Roasted Corn on the Cob, Pickle Spears

Mini Double Stacked Hand-Crafted Burgers +

Double Stacked Grilled Angus Beef Sliders, Louie Dressing, Diced Onions, American Cheese

Southern Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

Cupcakes

Vanilla and Chocolate Cupcakes

veg | *not prepared in a nut-free facility

+These items will arrive to your suite by kickoff

À LA CARTE
SNACKS + APPETIZERS

Each menu item serves 10 to 12 guests.

Chilled Shrimp Cocktail⁺ 205
 Poached Gulf Shrimp, Tabasco, Fresh Lemon,
 Zesty Horseradish Cocktail Sauce
 avg

Buffalo Chicken Dip 165
 Creamy Buffalo Style Dip, Smoked Chicken,
 Tortilla Chips

Birria Mexican Pizza⁺ 175
 Braised Birria Beef, Oaxaca Cheese, Cilantro,
 Onions, Fried Jalapeños, Flour Tortilla,
 Birria Consommé

Beef Empanadas⁺ 125
 Spiced Ground Beef, Potatoes, Peas, Carrots,
 and Cheddar Cheese, Chipotle Crème Fraîche,
 Fried Jalapeño

Southern Fried Mushroom Sliders 185
 Fried Breaded Oyster Mushrooms, S
 outhwest Chipotle Slaw, Brioche Bun
 veg



+These items will arrive to your suite by kickoff

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

À LA CARTE
SNACKS + APPETIZERS

Each menu item serves 10 to 12 guests.

Bottomless Popcorn Bucket 95
 Freshly Popped Buttered Popcorn,
 Souvenir Bucket
 veg | avg

Potato Chips + Gourmet Dips 105
 Kettle-Style Potato Chips, Roasted Garlic
 Parmesan, Dill Pickle Dip
 veg | avg

Artisan Pretzels 110
 Salted Bavarian Pretzels, Buttered Pretzel
 Rods, Spicy Mustard, Cold Beer Cheese Dip
 veg

Georgia Grazing Board 250
 Cured Meats, Cheeses, Fresh and Dried Fruits,
 Vegetables, Pickled Okra, Peach Marmalade,
 Hummus, Olives, Sliced Baguette,
 Parmesan Cheese Sticks

Salsa & Guacamole Sampler 115
 Guacamole, Salsa Verde, Salsa Roja,
 Tortilla Chips
 v | avg

White Bean Dip 125
 Cannellini Beans, Lemon, Garlic, Fresh Herbs,
 Pita Chips
 v

Exotic Fruit Platter 150
 Seasonal Tropical Coconut and Exotic Fruit,
 Peach Yogurt Dip, Honey
 veg | avg

Farmer's Market Dips + Veggies 185
 Farmstand Vegetables, Traditional Hummus,
 Sun Dried Tomato Pesto,
 Buttermilk Ranch Dressing
 veg | avg



À LA CARTE
SALADS + SANDWICHES

Each menu item serves 10 to 12 guests.

Classic Caesar Salad 95

Crisp Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing

Classic Grilled Chicken Caesar Salad 125

Grilled Chicken Breast, Crisp Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing

Chinese Chicken Salad 125

Marinade Chicken, Carrots, Scallions, Mandarin Oranges, Cilantro, Shredded Cabbage, Wonton Chips, Sesame Ginger Dressing

BLT Salad 110

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, Croutons

Panzanella Salad 110

Red Onions, Heirloom Tomatoes, Bocconcini Cheese, Thai Basil, Rustic Bread, Aged Champagne Reduction

veg

Chicken Salad Sandwich 160

Roasted Chicken Salad, Herbs, Peach Marmalade, Shredded Carrots, Green Onion, Celery, Boston Bib Lettuce, Croissant

The Authentic 225

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Two-Foot Twisted Wheat Baguette



BLT Salad

+These items will arrive to your suite by kickoff

À LA CARTE
ENTRÉES

Beef Franks 145

Grilled Beef Franks, Ketchup, Mustard, Relish, Potato Rolls

Chicken Tenders 170

Breaded Tenderloins, Barbecue Sauce, Honey Mustard

Southern Three Cheese Mac 120

Cavatappi Pasta, Three Cheese Sauce

ATL Wings 185

Fried and Tossed in Your Choice of Buffalo, Lemon Pepper or Golden Spike Seasoning, Celery, Blue Cheese and Ranch Dressing

Hand-Crafted Burger Sliders+ 185

Double Stacked Grilled Angus Beef Sliders, Louie Dressing, Diced Onions, American Cheese

IMPOSSIBLE™ Mini Burgers+ 185

Black Bean Impossible Mini Burgers, Southwest Chipotle Slaw

v

MOE'S™ Burritos, Chips + Salsa

Assortment of Chicken, Ground Beef and Veggie Burritos, Seasoned Rice, Black Beans, Shredded Cheese, Chips and Salsa

Regular 300

Junior 160

Pork Shoulder 185

12-Hour Smoked Pork Shoulder, House Barbecue Rub, Pickled Okra, Cornbread, Roasted Corn on the Cob, Red Onions, Pickle Spears

BBQ Sampler 345

12- Hour Smoked Pork Shoulder, Smoked Chicken, Ribs, Rope Sausage, Brisket, Pickled Okra, Cornbread, Roasted Corn on the Cob, Red Onions, Pickle Spears

Barbecue Brisket Sliders+ 185

14-Hour Memphis Style Smoked Brisket, Mini Onion Slider Buns, Southwest Chipotle Slaw

Whiskey Glazed Short Ribs 225

Whiskey Glazed Char-Grilled Short Ribs, Garlic Mashed Potatoes, Horseradish Cream, Crispy Onions

Grilled Trio Board+ 420

Grilled Chicken, Lobster Tails, 40oz Ribeye, Fingerling Potatoes, Grilled Vegetables, Red Chimichurri, Steak Sauce

avg



Chick-Fil-A Sandwiches™ 200

Original Recipe Chicken, Toasted Buttery Bun, Dill Pickle Chips

*Not available on Sundays



Hot Dogs

+These items will arrive to your suite by kickoff

À LA CARTE SWEET TREATS

Each menu item serves 10 to 12 guests.

Baker's Cookie + Brownie Platter 125
Assortment of Brownies, Blondies, Triple Chocolate Chip Cookies, Red Velvet Cookies
veg | n

Cupcakes 135
Vanilla and Chocolate Cupcakes
veg | *not prepared in a nut-free facility

Deep Fried Beignets* 110
Cognac Peach Sauce Glaze, Seasonal Berries
veg

Dark Chocolate Brownie Dessert Cups 195
Brownie Pieces, Dairy-Free Coconut Whipped Cream, Seasonal Berries
v

Chicago-Style Cheesecake 190
Traditional Chicago-Style Cheesecake, Butter Cookie Crust, Mixed Berry Compote
avg

Crème Brûlée & Berries 195
Creamy Custard, Raspberry Sauce, Mixed Berries, Caramel
veg

Center Pitch Confection Collection 300
A Showstopper Full Size Chocolate Soccer Ball, Chocolate Covered Strawberries, Assorted Chocolate Covered Pretzels and Candies
veg | n



Dark Chocolate Brownie Dessert Cups

*These items will arrive to your suite by kickoff

BEVERAGES BEVERAGE PACKAGES

Beverage packages are sold as is, no substitutions.

SUITE BAR PACKAGE 895 | Serves 26 Guests

Water + Soft Drinks Six-Packs
• (5) Dasani Bottled Water
• (2) Coca-Cola
• (1) Diet Coke, Sprite

Wine Bottles
• (1) House White
• (1) House Red

Beer Six-Packs
• (1) Miller Lite, Michelob ULTRA, Corona Extra, Creature Comforts Tropicália IPA

Spirits 1L Bottles
• (1) Tito's Handmade Vodka, Lunazul Silver Tequila, Jack Daniels Whiskey

Bar Supplies Six-Packs
• Club Soda, Tonic Water, Owen's Ginger Beer, Cranberry Juice, Owen's Margarita Mix
• Lemons and Limes

SUPER SUITE BAR PACKAGE 2250 | Serves 60 Guests

*Only available for purchase for super suites S201, S202, S237, S281, and S297

Water + Soft Drinks Six-Packs
• (12) Dasani Bottled Water
• (3) Coca-Cola, Diet Coke, Sprite, Ginger Ale

Wine Bottles
• (1) House White
• (1) House Red

Beer + Seltzers Six-Packs
• (2) Miller Lite, Michelob ULTRA, Corona Extra, Peroni, Creature Comforts Tropicália IPA, High Noon Lime, High Noon Pineapple

Spirits 1L Bottles
• (1) Tito's Handmade Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Lunazul Silver Tequila, Jack Daniels Whiskey

Bar Supplies Six-Packs
• (2) Club Soda, Tonic Water
• (1) Owen's Ginger Beer, Cranberry Juice, Owen's Margarita Mix, Owen's Espresso Martini Mix
• (2) Lemons and Limes

MIMOSA PACKAGE

120
• (2) La Marca Prosecco
• Orange Juice

ZERO PROOF ZONE

250
• (3) Six-Packs of Dasani Bottled Water
• (1) Six-Pack of Coca-Cola, Coca-Cola Zero Sugar, Sprite, Gold Peak Sweet Tea, Topo Chico Sabores Tangerine with Ginger Extract

CLASSIC BEVERAGE PACKAGE

295
• (3) Six-Packs Dasani Bottled Water
• (1) Six-Pack Coca-Cola, Diet Coke, Sprite
• (1) Six-Pack Miller Lite, Michaelob ULTRA, Corona Extra
• (1) Six-Pack Sweetwater 420

BEVERAGES

NON-ALCOHOLIC

SOFT DRINKS

by the 12 oz. six-pack

- Coca-Cola 25
- Coca-Cola Zero Sugar 25
- Diet Coke 25
- Sprite 25
- Seagram's Ginger Ale 25
- Gold Peak Sweet Tea 42

ENERGY DRINKS

by the six-pack

- Red Bull 49
- Red Bull Sugar-Free 49



JUICES

by the 7.2 oz. six-pack

- Cranberry 25
- Orange 25
- Pineapple Juice 25

BOTTLED WATER

by the six-pack

- Dasani Bottled Water 20 oz. 24
- Glacéau Smartwater 20 oz. 32
- San Pellegrino Sparkling Water 16.9 oz. 38
- Topo Chico Sabores Tangerine Ginger Sparkling 12 oz. 38

HOT BEVERAGE SERVICE

Brew a cup right in your suite!
Service includes 10 pods.

- Regular Coffee 38
- Decaffeinated Coffee 38
- Hot Tea 38
- Hot Chocolate 38

BEER, HARD SELTZERS, CANNED COCKTAILS

*Beverage items notated with an asterisk are only available for purchase in advance on SuiteSpot, and are not offered for purchase on the day of the event.

BEERS

by the 12 oz. six-pack

- Bud Light 44
- Coors Light 44
- Michelob ULTRA 44
- Miller Lite 44
- Yuengling* 44
- Corona Extra 50
- Modelo Lager 50
- Peroni* 50
- Stella Artois 11.2 oz 50
- Blue Moon Belgium White Ale 50
- Kona Big Wave Golden Ale 52
- Creature Comforts Tropicália IPA 52
- Sweetwater 420 Extra Pale Ale 52
- Athletic Run Wild IPA Non-Alcoholic 50

HARD SELTZER

by the 12 oz. six-pack

- Topo Chico Ranch Water 52

CANNED COCKTAILS

by the six-pack

- Cutwater Canned Cocktails
- Lemon Drop Martini 70
- High Noon Vodka Seltzer Lime 70
- High Noon Vodka Seltzer Pineapple 70



WINE

*Beverage items notated with an asterisk are only available for purchase in advance on SuiteSpot, and are not offered for purchase on the day of the event.

WHITE WINE

SPARKLING + ROSÉ

- La Marca Prosecco Italy 65
- Veuve Clicquot "Yellow Label" Brut Reims, France 225
- Belleruche Rosé Cotes-Du-Rhone, France 70

PINOT GRIGIO

- Benvolio Friuli Italy 60
- Terra d' Oro* Clarksburg, California 75
- Santa Margherita Valdadige, Italy 100

SAUVIGNON BLANC

- Liquid Light Washington 70
- Kim Crawford Marlborough, New Zealand 90
- Quattro Theory* Napa Valley, California 110

CHARDONNAY

- Columbia Crest "Grand Estates" Columbia Valley, Washington 65
- Kendall-Jackson "Vintner's Reserve" California 75
- Stags' Leap Wine Cellars Karia* Napa Valley 160

RED WINE

PINOT NOIR

- Meiomi Sonoma Valley, California 75
- Joel Gott Santa Barbara, California 95
- Belle Glos Clark & Telephone Vineyard* Santa Maria Valley 120

MERLOT

- 14 Hands* Washington 60
- Napa Cellars* Napa Valley 60

CABERNET SAUVIGNON

- Columbia Crest "Grand Estates" Columbia Valley 65
- Josh North Coast California 85
- Iron & Sand Paso Robles 100
- Justin Paso Robles 110

MALBEC

- The Show Mendoza, Argentina 70

RED BLENDS

- Complicated Monterrey, California 80
- Chaos Theory* Napa Valley, California 100

SPIRITS + MIXERS

All Spirits Sold in 1L Bottles

*Beverage items notated with an asterisk are only available for purchase in advance on SuiteSpot, and are not offered for purchase on the day of the event.

VODKA

- Svedka 90
- Tito's Handmade 125
- Cîroc 155
- Grey Goose 175

GIN

- Bombay Sapphire 125
- Hendrick's 150

RUM

- Bacardí Superior 85
- Captain Morgan Spiced 95

TEQUILA

- Lunazul Silver 125
- Herradura Reposado 200
- Patrón Silver 750mL 200
- Casamigos Reposado 225

WHISKEY

- WhistlePig Piggy Back 130
- Jack Daniel's 145
- Crown Royal 175
- Woodford Reserve 200

SCOTCH

- Dewar's 12 Year* 750mL 125
- The Glenlivet 12 Year* 750mL 185
- The Macallan 12 Year* 750mL 245

COGNAC

- Hennessy VS 220

LIQUEUR

- Aperot* 1L 100

BAR SUPPLIES

All mixers come by the six-pack unless otherwise noted.

- Bloody Mary Mix 1L 25
- Owen's Margarita Mix 28
- Owen's Espresso Martini Mix 28
- Owen's Ginger Beer 28
- Cranberry Juice 25
- Orange Juice 25
- Pineapple Juice 25
- Seagram's Tonic Water 26
- Seagram's Club Soda 26
- Lemons + Limes

EVENT DAY MENU

This menu available to order from with your Suite Attendant on event day upon arrival to the suite.

*Event Day Menu items noted with an asterisk are only available for purchase during the event.

Bottomless Popcorn Bucket 95

Freshly Popped Buttered Popcorn,
Souvenir Bucket

veg | avg

Potato Chips + Gourmet Dips 105

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

veg | avg

Artisan Pretzels 110

Salted Bavarian Pretzels, Buttered Pretzel
Rods, Spicy Mustard, Cold Beer Cheese Dip

veg

Classic Caesar Salad 95

Crisp Romaine Lettuce, Shaved Parmesan
Cheese, Garlic Croutons, Caesar Dressing

Buffalo Chicken Dip 165

Creamy Buffalo Style Dip, Smoked Chicken,
Bleu Cheese Crumbles, Tortilla Chips

Chicken Tenders 170

Breaded Tenderloins, Barbecue Sauce,
Honey Mustard

ATL Wings 185

Fried and Tossed in Your Choice of Buffalo,
Lemon Pepper or Golden Spike, Blue Cheese
and Ranch Dressing

Beef Franks 145

Grilled Beef Franks, Grilled Onions,
Ketchup, Mustard, Relish, Potato Rolls

Plant-Based Chicken Tenders 210

Celery, Vegan Ranch

v

Root Vegetable Kabobs* 95

Beets, Butternut Squash, Parsnips,
Chimmichurri Sauce

v

Southern Three Cheese Mac 120

Cavatappi Pasta, Three Cheese Sauce

veg

Potato Wedge Fries* 95

Sweet Potato Fries* 95

Baker's Cookie + Brownie Platter 125

Assortment of Brownies, Blondies, Triple
Chocolate Chip, Red Velvet Cookies

veg



Caesar Salad

POLICIES AND PROCEDURES

Welcome!

Our Levy Suites Food & Beverage Team will be ready to greet you and your guests. We look forward to welcoming you home to Mercedes-Benz Stadium!

Account Information

All suite holders must complete the Suite Holder account form. Additionally, a credit card must be listed on file under your SuiteSpot account to place any orders. This ensures that we have every aspect of your account and service covered! Access to your [SuiteSpot](#) account for online ordering will be granted based on receipt of your account form. The Registration Link for [SuiteSpot](#) will be sent to the primary email notated on your account form.

If your [SuiteSpot](#) activation link expires before you register, please reach out to MBSSuitesCatering@LevyRestaurants.com to request an activation link be resent to your specified email address.

How to Place Your Suite Catering Order

All advanced day suite catering orders should be placed via our online portal [SuiteSpot](#) before the event preorder deadline (10 days before the event at 10am). If you need any food and beverage suggestions, help, or guidance please reach out to your Guest Relations Coordinator at MBSSuitesCatering@LevyRestaurants.com and they will be happy to assist!

To create your suite catering order, login to [SuiteSpot](#) and navigate to "View Events & Create Orders" or navigate to the "Event Calendar" page. Select the event you wish to order for, create your order and follow the prompts to check out and enter payment information. Your credit card will be pre-authorized 24 hours prior to the event but will not be charged in full until the conclusion of the event.

On the final checkout page, you have the option to save your order as a "Favorite" order, which you can apply to any future event for your convenience!

Suite Catering Deadlines

Our catering deadlines will be sent at the beginning of each season as a separate one-pager. You can also reference the Event Calendar by signing into your SuiteSpot account. As events are added to the season, they will be added in SuiteSpot and we will notify all suite holders via email. If any dates change due to unforeseen adjustments to the schedule, we will reach out immediately.

What if I Miss the Catering Deadline?

An Event Day menu featuring limited selections will be available to order from upon arrival with your Suite Attendant! We are unable to place orders in our system on your behalf after the event order window has closed. The system will re-open for orders when gates open on event day.

Editing or Canceling Your Order

You may cancel or make any changes to your order in SuiteSpot before the event deadline window closes (10 days prior to the event) simply by logging in and selecting the order you wish to change or cancel.

If you need to cancel an order after the order window closes in SuiteSpot, we ask that you alert your Guest Relations Coordinator by email right away.

Cancellations made prior to the cancellation deadline will be free of any charges. If an order is canceled after the 4-day cancellation deadline, the full balance and taxes will be charged to the account for the canceled order.

If the event is cancelled for any reason prior to event day, no charges will be applied. If the gates open for any amount of time on event day and the event is then cancelled, the full balance and taxes will be charged to the account for the order.

Beverage Par Program

Establishing a beverage par is the simplest way to manage your beverage orders and to maintain your stock of beverages in your fridge without having to remember to order each event! If you already have a Beverage Par in place, your remaining liquor and unopened wine from the last event in the previous season will remain in your refrigerator, however, we request that you establish a new Beverage Par Form prior to the start of each season.

Please ensure the form sent to you has been submitted before the start of the season or before the preorder deadline for the event you would like to begin the par.

All beverages on your Beverage Par will be charged by the 6-pack or bottle. Your fridge will be fully stocked according to your beverage par form quantities and charged upfront at your first attended event in full. Thereafter, you will only be charged for beverages consumed and restocked.

At the end of each event, your refrigerator will be inventoried and restocked to your par levels. Any 6-pack that is inventoried at 3 cans or less will be replenished and charged for a full 6-pack restock. Liquor will also be inventoried, restocked and charged for a full bottle if 75% or more of the bottle has been consumed.

Please send your form over to MBSSuitesCatering@LevyRestaurants.com prior to the start of the season or before the preorder deadline for the event you want the par to be stocked. Blank Beverage Par Forms will be sent to your primary email by a member of our team each season.

Suite Attendant Service

Suite Attendants work to provide the highest level of cleanliness and sanitation for your in-suite buffet service. Your Suite Attendant will set up for service prior to gates opening; ensure that your suite is properly sanitized throughout the day; and attend to beverage and dining needs. Gratuity is not automatically included and is at your discretion. Levy at Mercedes-Benz Stadium does not charge service fees on suite catering orders.

Tax Rate

Orders are subject to state and local taxes. For the State of Georgia, the tax rate is 8.9%.

Final Receipts

On event day, your Suite Attendant will present your final bill for review, unless you have opted for the bill not to be presented. You may also retrieve your final itemized receipt from your SuiteSpot account under "My Account" and navigating to "Order History" where you will have the option to download your receipt as a PDF.

Security

Please be sure to remove all personal property when leaving the premises. Levy is not responsible for any lost or misplaced property left unattended in the suite. Should you leave something behind, please contact your Signature Services Account Manager with MBS.

Support with Your Event Day Service

Your Guest Relations Coordinator, Camille Commerse, is happy to assist with any questions around your Suite Catering needs! Please reach out to her at MBSSuitesCatering@LevyRestaurants.com

