



# SUITES MENU

2026



# 2026 SUITE CATERING SUITE SPOT DEADLINES

| DATE                   | EVENT NAME                                | ADO ORDER DEADLINE      | CANCELLATION BY (EOD)   |
|------------------------|-------------------------------------------|-------------------------|-------------------------|
| Friday, August 14      | P1: Falcons vs. Broncos                   | Tuesday, August 4       | Monday, August 10       |
| Saturday, August 15    | Atlanta United vs. New York Red Bulls     | Wednesday, August 5     | Tuesday, August 11      |
| Friday, August 21      | Chris Stapleton                           | Tuesday, August 11      | Monday, August 17       |
| 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      |
| Saturday, September 5  | AFLAC Kickoff                             | Wednesday, August 26    | Tuesday, September 1    |
| Wednesday, September 9 | Atlanta United vs. Orlando City           | Sunday, August 30       | Saturday, September 5   |
| Sunday, September 20   | Falcons vs. Panthers                      | Thursday, September 10  | Wednesday, September 16 |
| Thursday, September 24 | Karol G: VIAJANDO POR EL MUNDO TROPITOUR  | Monday, September 14    | Sunday, September 20    |
| 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      |
| Sunday, October 11     | Falcons vs. Ravens                        | Thursday, October 1     | Wednesday, October 7    |
| Saturday, October 17   | Atlanta United vs. Inter Miami            | Wednesday, October 7    | Tuesday, October 13     |
| Sunday, October 18     | Falcons vs. Bears                         | Thursday, October 8     | Wednesday, October 14   |
| Saturday, October 24   | Atlanta United vs. Chicago Fire FC        | Wednesday, October 14   | Tuesday, October 20     |
| Sunday, October 25     | Falcons vs. 49ers                         | Thursday, October 15    | Wednesday, October 21   |
| Saturday, October 31   | Georgia vs. Florida                       | Wednesday, October 21   | Tuesday, October 27     |
| Sunday, November 1     | Atlanta United vs. Toronto FC             | Thursday, October 22    | Wednesday, October 28   |
| Saturday, November 7   | Usher Raymond & Chris Brown: The R&B Tour | Wednesday, October 28   | Tuesday, November 3     |
| Sunday, November 8     | Usher Raymond & Chris Brown: The R&B Tour | Wednesday, October 28   | Tuesday, November 3     |
| Tuesday, November 10   | Usher Raymond & Chris Brown: The R&B Tour | Saturday, October 31    | Friday, November 6      |
| Wednesday, November 11 | Usher Raymond & Chris Brown: The R&B Tour | Saturday, October 31    | Friday, November 6      |
| Sunday, November 15    | Falcons vs. Chiefs                        | Thursday, November 5    | Wednesday, November 11  |
| Saturday, December 5   | SEC Championship Football Game            | Wednesday, November 25  | Tuesday, December 1     |
| Sunday, December 6     | Falcons vs. Lions                         | Thursday, November 26   | Wednesday, December 2   |
| Saturday, December 12  | Cricket Celebration Bowl                  | Wednesday, December 2   | Tuesday, December 8     |
| TBD                    | Falcons vs Tampa Bay                      |                         |                         |
| Friday, January 1      | Peach Bowl                                | Tuesday, December 22    | Monday, December 28     |
| Sunday, January 3      | Falcons vs. Saints                        | Thursday, December 24   | Wednesday, December 30  |

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## EVENT DAY MENU

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## POLICIES

## KICKOFF CLASSIC 860

Serves 10 to 12 guests. No substitutions available.

### Bottomless Popcorn Bucket

Freshly Popped Buttered Popcorn,  
Souvenir Bucket

V | AVG

### Potato Chips + Gourmet Dips

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

V | AVG

### Classic Caesar Salad

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

F | E

### The Authentic

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

E | SOY

### Beef Franks

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

SOY

### Chicken Tenders

Breaded Tenderloins, Barbecue Sauce,  
Honey Mustard

E | SOY

### Baker's Cookies + Brownie Platter

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

V | E | SOY | N



Popcorn Bucket

UNITE & CONQUER

Mercedes-Benz  
STADIUM



ATLANTAFAALCONS.COM

## 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

V | AVG

### Buffalo Chicken Dip

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

E

### Panzanella Salad

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

V

### Chicken Salad Sandwich

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

E | SOY

### Pork Shoulder

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

E | SOY

### Mini Double-Stacked Hand-Crafted Burgers

Double Grilled Angus Beef Slider Burger Topped with Louie Dressing, Diced Onions + American Cheese

E | SOY

### Southern Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

V

### Cupcakes

Vanilla + Chocolate Cupcakes

V | E | SOY | N



Pork Shoulder

+These items will arrive to your suite by kickoff

## THE MVP 2000

Serves 10 to 12 guests. No substitutions available.

### Artisan Pretzels

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

V | SOY

### Georgia Grazing Board

Cured Meats, Cheeses, Fresh + Dried Fruits, Vegetables, Pickled Okra, Peach Marmalade, Hummus, Olives, Sliced Baguette, Parmesan Cheese Sticks, Chocolate Covered Pretzels

SES | SOY

### Cold Seafood Platter\*\*

Jumbo Shrimp, Crab Claws, Cold Water Lobster Tails, Classic Cocktail Sauce

AVG | AVM | SF

### Pesto Pasta Salad

Pesto, Cavatappi Pasta, Spinach, Cherry Tomatoes, Bocconcini Cheese + Fresh Basil

V | N

### Chinese Chicken Salad

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

SES | SOY | E

### The Prime + Coastal Board

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

SF | SOY | F

+ 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.

### White Bean Dip

Cannellini Beans, Lemon, Garlic, Fresh Herbs, Tri Color Tortilla Chips

V | V2 | AVG | AVM

### Whiskey Glazed Short Ribs

Chargrilled Beef Short Ribs, Garlic Mashed Potatoes, Crispy Onions

SOY

### IMPOSSIBLE Mini Burgers™+

Black Bean Impossible Mini Burgers, Southwest Chipotle Slaw

V | SOY | E

### Crème Brûlée & Berries

Creamy Custard, Raspberry Sauce, Mixed Berries, Caramel

V | AVG | E



## À LA CARTE

## SNACKS + APPETIZERS

Each menu item serves 10 to 12 guests.

**Bottomless Popcorn Bucket 95**

Freshly Popped Buttered Popcorn,  
Souvenir Bucket

V | AVG

**Popcorn Remix 185**

Rotating Gourmet Popcorn Selection  
One Savory Flavor + One Sweet Flavor  
16oz. Tins • 6 of Each

V | AVG

**Potato Chips + Gourmet Dips 105**

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

V | AVG

**Salsa + Guacamole Sampler 115**

Guacamole, Salsa Verde, Salsa Roja,  
Tortilla Chips

V | V2 | AVG | AVM

**Artisan Pretzels 110**

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

V | SOY

**Georgia Grazing Board 250**

Cured Meats, Cheeses, Fresh + Dried Fruits,  
Vegetables, Pickled Okra, Peach Marmalade,  
Hummus, Olives, Sliced Baguette, Parmesan  
Cheese Sticks + Chocolate Covered Pretzels

SES | SOY

**White Bean Dip 125**

Cannellini Beans, Lemon, Garlic, Fresh Herbs,  
Tri Color Tortilla Chips

V | V2 | AVG | AVM

**Exotic Fruit Platter 150**

Seasonal Tropical Coconut + Exotic Fruit,  
Peach Yogurt Dip

V | AVG | N

**Southern Fried Mushroom Slider 185**

Fried Breaded Oyster Mushrooms,  
Southwest Chipotle Slaw, Brioche Bun

V | E | SOY



Salsa + Guacamole Sampler

## 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 | AVM | SF

**Mediterranean Crudité Platter** 200

Chipotle Hummus, Green Goddess Hummus, House-Made Baba Ghanoush, Mixed Olives, Fried Naan Bread, Feta Cheese, Fresh Vegetables for Dipping

V | SES

**Buffalo Chicken Dip** 165

Creamy Buffalo Style Dip, Smoked Chicken, Shredded Carrots, Celery, Bleu Cheese Crumbles, Green Onions

E

**Birria Mexican Pizza** 175

Braised Birria Beef, Oaxaca Cheese, Cilantro, Onions, Fried Jalapeños, Flour Tortilla, Birria Consommé

SOY

**Beef Empanadas\*** 125

Spiced Ground Beef, Diced Potatoes, Peas, Carrots + Cheddar Cheese, with Side of Fried Jalapeño, Chipotle Crème Fraîche

E



Mediterranean  
Crudité Platter

+These items will arrive to your suite by kickoff

V vegetarian V2 vegan AVG avoiding gluten AVM avoiding milk N contains nuts SF contains shellfish F contains fish E contains eggs  
SOY contains soy SES contains sesame

## 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, House-Made Caesar Dressing

F | E

**Classic Grilled Chicken Caesar Salad 125**

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

F | E

**Chinese Chicken Salad 125**

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

SES | SOY | E

**Panzanella Salad 110**

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

V

**BLT Salad 110**

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

E

**Chicken Salad Sandwich 160**

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

E | SOY

**Pesto Pasta Salad 110**

Pesto, Cavatappi Pasta, Spinach, Cherry Tomatoes, Bocconcini Cheese + Fresh Basil

V | N

**The Authentic 225**

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

E | SOY



Authentic Sandwich

+These items will arrive to your suite by kickoff

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# À LA CARTE

# ENTRÉES

Each menu item serves 10 to 12 guests.

## Cowboy Ribeye\* 475

Prepared Medium, Lemon Parmesan Smashed Fingerling Potatoes, Sautéed Broccolini, Vine Tomatoes, Horseradish Crème, Chimichurri  
AVG

## Chef Cart – Cowboy Ribeye (UPCHARGE) 750

In Suite Carved + Torched, Prepared Medium, Lemon Parmesan Smashed Fingerling Potatoes, Sautéed Broccolini, Vine Tomatoes, Horseradish Crème, Chimichurri  
AVG

## Cold Seafood Platter\* 350

Jumbo Shrimp, Crab Claws, Cold Water Lobster Tails, Classic Cocktail Sauce  
AVG | AVM | SF

## Beef Franks 145

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

## Chicken Tenders 170

Breaded Tenderloins, Barbecue Sauce, Honey Mustard  
E | SOY

## Plant-Based Chicken Tenders 210

Celery, Vegan Ranch  
V | V2 | SOY

+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.

## Sushi\* 275

California Roll, Spicy Tuna Roll, Crunch Roll, Shrimp Tempura Roll, Rainbow Roll, Assorted Nigiris, Pickled Ginger, Wasabi + Soy Sauce  
F | SF | SOY | SES | E

## Southern Three Cheese Mac 120

Cavatappi Pasta, Three Cheese Sauce  
V

## Lobster Mac and Cheese 220

Poached Garlic Butter Lobster, Cavatappi Pasta, Three Cheese Sauce  
SF

## ATL Wings 185

Fried + Tossed in Your Choice of Buffalo, Lemon Pepper or Dirty Bird, Celery, Blue Cheese + Ranch Dressing  
E | SOY



Cowboy Ribeye

### Mini Double-Stacked Hand-Crafted Burgers 185

Double Grilled Angus Beef Slider Burger  
Topped with Louie Dressing, Diced Onions,  
American Cheese

E | SOY

### IMPOSSIBLE™ Mini Burgers\* 200

Black Bean Impossible Mini Burgers  
Topped with a Southwest Chipotle Slaw

V | SOY | E



### Burritos, Chips + Salsa

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

E | SOY

### Barbecue 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

E | SOY

### Barbecue Brisket Sliders\* 185

14-Hour Memphis Style Smoked Brisket  
Served on Mini Onion Slider Buns  
Topped with Traditional Slaw

E | SOY

### Whiskey Glazed Short Ribs 225

Chargrilled Beef Short Ribs,  
Garlic Mashed Potatoes, Crispy Onions

SOY

### Steakhouse Beef Tenderloin 550

Black Pepper-Seared + Chilled Tenderloin,  
Pickled Red Onions, Seasonal Vegetables,  
Bleu Cheese Crumbles, Horseradish Sauce,  
Chimichurri Sauce

AVG | E

### The Prime + Coastal Board 395

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

SF | SOY | F



### Chick-Fil-A Sandwiches™ 200

Original Recipe Chicken, Toasted Buttery Bun,  
Dill Pickle Chips

**\*Not Available on Sundays**

N | E | SOY

+These items will arrive to your suite by kickoff

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SOY contains soy SES contains sesame

# 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

V | E | SOY | N

## **Banana Pudding Trifle 185**

Bananas, Vanilla Wafers, Whipped Cream, Banana Pudding

V | E | SOY

## **Cupcakes 135**

Vanilla + Chocolate Cupcakes

V | E | SOY | N

## **Deep Fried Beignets\* 110**

Glazed with a Hennessy Peach Sauce

V | E | SOY

## **Chicago-Style Cheesecake 190**

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

V | E

## **Dark Chocolate Brownie**

### **Dessert Cups 195**

Brownie Pieces, Dairy-Free Coconut Whipped Cream, Seasonal Berries

V | E | SOY | N

## **Crème Brûlée + Berries 195**

Creamy Custard, Raspberry Sauce, Mixed Berries, Caramel

V | AVG | E

## **Endzone Confection Collection Football 300**

Full-Size Chocolate Football, Chocolate Covered Strawberries, Assorted Chocolate Covered Pretzels

V | SOY

## **Gourmet Specialty Cookie Box 175**

Blueberry Lemon, Snickers, Red Velvet

V | E | SOY | N



Dark Chocolate Brownie Dessert Cups

+These items will arrive to your suite by kickoff

V vegetarian V2 vegan AVG avoiding gluten AVM avoiding milk N contains nuts SF contains shellfish F contains fish E contains eggs  
SOY contains soy SES contains sesame

## 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 Daniel's Whiskey

**Bar Supplies** Six-Packs

- Club Soda, Tonic Water, Owen's Ginger Beer, Cranberry Juice, Owen's Margarita Mix
- Lemons + 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 Vodka Seltzer Lime, High Noonodka Seltzer Pineapple

**Spirits** 1L Bottles

- (1) Tito's Handmade Vodka, Bombay Sapphire Gin, Bacardí Superior Rum, Lunazul Silver Tequila, Jack Daniel's 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 + 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, Michelob 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

**Daou Rosé** Paso Robles 60

**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 80

**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

**Austin Hope** Paso Robles 130

### MALBEC

**The Show** Mendoza, Argentina 70

### RED BLENDS

**Ramon Bilbao Limited Edition Crianza**

La Rioja Alta 75

**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

Aperol\* 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.

## Bottomless Popcorn Bucket 95

Freshly Popped Buttered Popcorn,  
Souvenir Bucket

V | AVG

## Potato Chips + Gourmet Dips 105

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

V | AVG

## Artisan Pretzels 110

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

V | SOY

## Classic Caesar Salad 95

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

F | E

## Buffalo Chicken Dip 165

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

E

## Chicken Tenders 170

Breaded Tenderloins, Barbecue Sauce,  
Honey Mustard

E | SOY

## ATL Wings 185

Fried + Tossed in Your Choice of Buffalo,  
Lemon Pepper or Dirty Bird Seasoning,  
Celery, Blue Cheese + Ranch Dressing

E | SOY

## Beef Franks 145

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

SOY

## Plant-Based Chicken Tenders 210

Celery, Vegan Ranch

V2 | SOY

## Root Vegetable Kabobs 95

Beets, Butternut Squash, Parsnips,  
Chimichurri Sauce

V | V2 | AVG | AVM

## Three Cheese Mac 120

Cavatappi Pasta, Three Cheese Sauce

V

## Fries 95

Potato Wedges OR Sweet Potato

V | V2 | AVM

## Baker's Cookie + Brownie Platter 125

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

V | E | SOY | N



Caesar Salad

# POLICIES AND PROCEDURES

## Welcome!

Our Levy Suites 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 have a completed account form with a credit card on file. 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](mailto: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](mailto:MBSSuitesCatering@LevyRestaurants.com) and she 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!

## Authorized Signers

An authorized signer is anyone allowed to order on behalf of the Suite Holder, as well as charge against the card on file. Authorized Signers should be notated on the notes of each order placed in SuiteSpot. Non-authorized signers may place an event day order, but they must present a credit card at the time of placing the order. They will be asked to provide their contact information in the event that there are any issues with payment processing.

## 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 advanced day orders in our system on your behalf after the event order window has closed. Orders are due at 10AM on the Deadline to place a catering order date. \*All cancellations are due by 10am on the cancellation deadline date

## 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 suite, however, we request that you establish a new Beverage Par Form prior to the start of each season. 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](mailto: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. There are no service fees added to any suite catering orders at Mercedes-Benz Stadium.

## How to Request a Suite Attendant

If you have enjoyed service from a specific Suite Attendant, please provide their name on your account form or email [MBSSuitesCatering@Levyrestaurants.com](mailto:MBSSuitesCatering@Levyrestaurants.com) to request the attendant you wish to be assigned to your suite for the current season. Your attendant request is subject to their availability.

Dedicated Suite Attendants, for one-on-one service, may be requested for an additional fee of \$350 per suite. Please reach out to [MBSSuitesCatering@LevyRestaurants.com](mailto:MBSSuitesCatering@LevyRestaurants.com).

## 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. Food and Beverage 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.

## If there's extra food, will to-go boxes be provided?

Unfortunately, to-go boxes will not be provided due to health and safety requirements. Suite Catering reserves the right to dispose of any unconsumed and unopened food and beverages at the end of each event.

## Support with Your Event Day Service

Your Guest Relations Coordinator and is happy to assist with any questions around your Suite Catering needs! Please reach out to her at [MBSSuitesCatering@LevyRestaurants.com](mailto:MBSSuitesCatering@LevyRestaurants.com) or you can reach her by phone at 470.341.5529.

