

VERANDA

2025-2026



**A-
TOWN
MENU**



VERANDA SUITES A - T O W N M E N U

SELECT (1) ITEM
FROM EACH
CATEGORY

S N A C K S

Snack Attack

dry roasted peanuts, pretzels,
Levy snack mix, V, Nuts

Bottomless Popcorn

buttered flavor, V

Sliced Fruit & Berries

lemon zest, mint, GF, VE

Crudite Platter

assorted vegetables, tatziki sauce,
hummus, GF, VE

Lemon Pepper Chicken Dip

roasted chicken, cream cheese,
Monterey Jack, tortilla chips

Truffled Spinach Artichoke Dip

tortilla chips, V

Loaded Street Corn Dip

tortilla chips, V

Pretzel Bites

beer cheese dip, V

S T A R T E R S

A-Town Down Chicken Wings

housemade lemon pepper seasoning and hot
honey buffalo, buttermilk dip, D

ATL Chicken Tenders

SMF fried chicken tenderloins, honey mustard,
BBQ sauce, D

Quesadillas

choice of vegan vegetables, cheese, or
brisket birria; pico de gallo, guacamole, sour
cream

Vegan Fritto Mixto

cauliflower, mushrooms, tofu, zucchini, vegan
jalapeno ranch, VE

Spicy Glazed Honey Mustard BBQ

Pork Belly Bites

house ranch, GF

Herb Roasted Mushrooms

rosemary panko bread crumbs, V



G R E E N S

Garden Salad

mixed vegetables, mesculin greens, romaine, croutons, balsamic and ranch dressing, GF, VE

Fresh Pineapple & Watermelon Salad

chili lime seasoning, house made cherry chamoy, GF, VE

Marinated Kale & Brussels Salad

radicchio, watermelon radish, candied pecans, dried apricot, pickled red onion,
champagne dijon dressing, GF, VE, Nuts

Classic Caesar Salad

romaine lettuce, garlic croutons, shaved parmesan, Caesar dressing, V

Crunchy Cabbage & Farro Salad

dried cranberry, blue cheese, dates, bacon, maple balsamic dressing, GF

Creamy Vegan Pasta Salad

spinach, heirloom tomato, fresh basil, vegan mayo, grain mustard, VE



VERANDA SUITES A - T O W N M E N U

SELECT (1) ITEM
FROM EACH
CATEGORY

E N T R E E S

ATL Hot Chicken & Waffles

seasoned chicken bites, chopped Belgium waffles, sea salt butter

All Beef Hot Dogs

traditional condiments

Mini Smash Burgers

beef, cheddar cheese, caramelized onions

Double Patty Beef Sliders

burger sauce, american cheese, pickles

Grilled Herb Marinated Whole Chicken

roasted red pepper sauce, fines herbs, grilled lemon

Smoked Chicken Sliders

whole smoked chicken thigh, honey mustard bbq, chow chow

Miso Ponzu Salmon

cilantro lime rice, toasted sesame, *GF*

Chopped Smoked Brisket

house bbq sauce, pickled red onion

Grilled Shrimp

lime, feta, heirloom cherry tomato, cilantro, *GF*

Lemon Pepper Tofu

crudite, vegan ranch, *V, VE*

Braised Mixed Mushrooms

potato, carrot, fines herbs, *V*





V E R A N D A S U I T E S A - T O W N M E N U

SELECT (1) ITEM
FROM EACH
CATEGORY

S I D E S

Three Cheese Mac

V

Mixed Roasted Vegetables

GF, VE

Candied Yams

pecans, GF, VE, Nuts

Black Eyed Peas

braised greens, GF, VE

Sweet Potato & Buttermilk Biscuits

V

Cornbread

honey butter, roasted corn, V

D E S S E R T S

Cookie Platter

assorted fresh baked cookies, Nuts



Brownie Platter

fresh baked brownies, Nuts

Assorted Cupcakes

vanilla, chocolate, red velvet, strawberry, peanut butter cup,
Nuts

Jumbo Triple Chocolate Chip Cookies

whipped cream

Assorted Pie Platter

key lime, pecan, apple, Nuts

****Specialty cake orders available upon request****



V E R A N D A S U I T E S

A - T O W N M E N U

ALL FOOD ITEMS
SERVE A TOTAL OF
8 GUESTS

E X T R A S

Local Meats & Cheese

225

local charcuterie and cheeses, honey, lavosh crackers, dried fruit, grain mustard, *D*

Hot Dog Upgrade

50

upgrade your normal hot dog experience with adding house made condiments

Carved Beef Tenderloin

250

horseradish creme, beef demi glace, grilled vegetables, rolls

Shrimp Cocktail

165

30-piece platter, cocktail sauce, comeback sauce, *S, GF*

BLING BLING Wing Tower

325

truffle garlic parm wings, yuzu lemon pepper wings, and hot honey garlic wings
garnished with edible gold and extravagant garnishes and side items

Handmade Pizza

65

choice of cheese, pepperoni, broccolini with ricotta, pepperoni with salami, or bbq
chicken

Handmade Pizza Trio

155

one of each - cheese, pepperoni, broccolini

Build Your Own Rice Bowl

230

your choice of red chili chicken, carne asada, cilantro lime shrimp or crispy ancho
tofu. Includes cilantro lime rice, cotija cheese, pico de gallo, jalapeno, chihuahua
cheese, crema, charro bean, diced onion



GF - Gluten Free, V - Vegetarian, VE - Vegan, S - Shellfish, D - Dairy, Nuts - Contains Nuts



VERANDA SUITES A - T O W N M E N U

SERVED IN
PACKS OF 6
UNLESS NOTED
OTHERWISE

NON - ALCOHOLIC BEVERAGES

Choose 6 options below

Coca-Cola
Coca-Cola Zero Sugar
Diet Coke
Sprite
Sprite Zero
Ginger Ale
Minute Maid Lemonade
Fanta Orange
Barq's Root Beer
Dasani Bottled Water
Gold Peak Sweet Tea
Gold Peak Unsweet Tea

BAR MIXERS \$ 21

Non-Inclusive

Cranberry Juice 32oz
Pineapple Juice 32oz
Orange Juice
Grapefruit Juice 32oz
Lime Juice 1 liter
Grenadine 1 liter
Sweet & Sour Mix 1 liter
Margarita Mix 1 liter
Tonic Water
Club Soda
Triple Sec 1 liter
Fruit Wedges \$8

lemons, limes, oranges

B E E R CHOOSE 6 OPTIONS BELOW

DOMESTIC

Budweiser
Bud Light
Michelob Ultra
Yuengling
Miller Lite
Coors Light
NUTRL Seltzer

CRAFT

Golden Road Mango Cart
Goose Island IPA
Blue Moon

IMPORT

Heineken
Heineken Silver
Heineken 0.0
Modelo Especial
Stella Artois
Corona Extra



VERANDA SUITES

A - T O W N M E N U

SERVED IN
750 ML
BOTTLES

I N C L U S I V E W I N E S

Kendall Jackson Chardonnay, *California*
Canyon Road Pinot Grigio, *California*
Seven Daughters Moscato, *California*
Chateau Ste. Michelle Riesling, *Washington State*
Kim Crawford Sauvignon Blanc, *New Zealand*
Wycliff Brut Champagne, *California*
Meiomi Pinot Noir, *California*
Alamos Malbec, *Argentina*
Murphy's Goode Merlot, *Washington State*
19 Crimes Red Blend, *California*
Josh Cellars Cabernet Sauvignon, *California*

CHOOSE (1)
OF EACH
VARIETY

U P G R A D E Y O U R W I N E

Cakebread Cellars Chardonnay , <i>California</i>	96
Santa Margherita Pinot Grigio , <i>Italy</i>	80
Cakebread Cellars Sauvignon Blanc , <i>California</i>	65
La Marca Prosecco , <i>Italy</i>	35
Moet & Chandon Imperial , <i>France</i>	100
Veuve Clicquot "Yellow Label" Brut , <i>France</i>	200
Dom Perignon Brut , <i>France</i>	750
Chandon Sparkling Rose , <i>California</i>	60
Decoy By Duckhorn Merlot , <i>California</i>	75
Brancaia Tre Super Tuscan Red Blend , <i>Italy</i>	100
Quilt Cabernet Sauvignon , <i>California</i>	225
Caymus Cabernet Sauvignon , <i>California</i>	250
Simi Cabernet Sauvignon , <i>California</i>	325



VERANDA SUITES A - T O W N M E N U

SERVED IN 1L BOTTLES
UNLESS NOTED
OTHERWISE

BOURBON / WHISKEY

Buffalo Trace	100
Jim Beam	100
Jameson	120
Crown Royal	130
Crown Royal Apple	130
Crown Royal Peach	130
Crown Royal Vanilla	130
Jack Daniel's	130
Jack Daniel's Honey	130
Jack Daniel's Fire	130
Basil Hayden	170
Gentleman Jack	155
Maker's Mark	165
Woodford Reserve	165
Uncle Nearest 1856	175

TEQUILA

Patron Silver 750ml	135
Patron Cristalino 750ml	185
Patron Reposado 750ml	200
Patron Anejo 750ml	215
Gran Coramino Cristalino 750ml	175
Gran Coramino Anejo 750ml	250
Casamigos Blanco	220
Casamigos Reposado	230
Casamigos Anejo	240
Casamigos Mezcal	250

VODKA

New Amsterdam	100
Ketel One	120
Ketel One Citroen	120
Ketel One Cucumber & Mint	120
Ketel One Grapefruit & Rose	120
Grey Goose	130
Tito's Handmade	150
Redmont	200

SCOTCH

Dewar's White Label	125
Johnnie Walker Red Label	170
Macallan 12 YR	250

GIN / COGNAC

Bombay Sapphire	130
Hendrick's	150
Hennessy VS	225
Remy Martin VSOP	230

RUM

Bacardi Superior	90
Malibu	90
Captain Morgan	100

The Hawks and Levy Restaurants 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 State Farm Arena a safe and exciting place for everyone.



V E R A N D A S U I T E S



S U I T E O R D E R I N G I N F O R M A T I O N

HOURS OF OPERATION:

Our Premium Specialist is available from 10:00 AM to 5:00 PM ET, Monday through Friday, to assist you in your food and beverage selections. 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 PM ET, two business days prior to each event.

Online Ordering is available at

<https://suiteeats.com/StateFarmArena>

To reach our premium specialist, email:

suiteeats@Levyrestaurants.com / 404-878-3680

If for any reason a game is cancelled (cold, snow, rain, etc.) and the arena does NOT open, you will not be charged for your food and beverage order. If the gates to the arena open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 5:00 p.m. ET ONE BUSINESS day prior to the event will not be charged.

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

1. Alcoholic beverages cannot be brought into or taken out of State Farm Arena.
2. It is the responsibility of the Contract/Agreement 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. Contract/Agreement 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.

SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate five business days' notice for this service.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers.

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 Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite. Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at State Farm Arena, 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.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will charge the Contract/Agreement Holder's designated credit card each event. The Contract/Agreement 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 Restaurants, an itemized invoice will be sent to following our 15-day payment policy. Please note that all food and beverage items are subject to a 23% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Payment for tips or gratuity for service, if any, is voluntary and at your discretion.
