

# *suite* menu



Online Ordering | [SuiteEats.com/TMobileArena](https://SuiteEats.com/TMobileArena)

T Mobile  
ARENA  
LAS VEGAS



# packages





# packages

All packages serve 12 guests unless otherwise noted.

## MVP

— 70 per person —

### Bottomless Freshly Popped Popcorn

### Potato Chips & Gourmet Dips

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

### Seasonal Fresh Fruit

In-Season Fruits & Berries

### Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

### Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

### Mini Buffalo Chicken Sandwiches

Pulled Chicken, Buffalo-Style Hot Sauce, Coleslaw, Mini Rolls

### Hot Dogs

Fripper's All Beef Hot Dogs, Kettle-Style Potato Chips, Traditional Condiments

## All-American

— 75 per person —

### Bottomless Freshly Popped Popcorn

### The Snack Attack

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

### Chicken Tenders

Buttermilk Ranch Dressing, Barbecue Sauce

### Steakhouse Salad

Baby Iceberg Lettuce, Bacon, Cherry Tomatoes, Crumbled Bleu Cheese, Scallions, Buttermilk Ranch Dressing

### 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

Fripper's All Beef Hot Dogs, Kettle-Style Potato Chips, Traditional Condiments



# packages

All packages serve 12 guests unless otherwise noted.

## 777

Must order three business days prior to event day.

— 150 per person —

### Traditional & Aged Cheddar Popcorn

### Martini Bar Mix

Rosemary Mixed Nuts & Olives

### Tomato & Thick Cut Bacon Salad

Roasted Shallot, Shaved Red Onion,  
Arugula, Crumbled Goat Cheese, Honey  
& Sherry Vinaigrette

### Chilled Shrimp Cocktail

Poached Shrimp, Zesty Cocktail Sauce,  
Tabasco, Lemons

### Artisanal Cheese Board

Selection of Domestic & Imported  
Cheeses, Chutney, Dried Fruit,  
Local Honey, Pistachio Honey Brittle,  
Toasted Almonds, Lavash & Grissini

### Roasted Brussel Sprouts

Shallots, Garlic, White Balsamic  
Vinaigrette

### Black Truffle Cream Corn

Roasted Sweet Corn, Corn Purée,  
Parmesan Cheese, Chopped Black  
Truffle, Mascarpone Cheese, Chives

### Whipped Yukon Potatoes

### Dry-Aged Ribeye, Center Cut Tenderloin & Bone Marrow

Balsamic Glazed Cipollini Onions,  
Roasted Mushrooms, Chimichurri,  
Roasted Garlic & Herb Butter,  
Red Wine Peppercorn Jus, Toasted  
Artisanal Bread

### 777 Dessert Board

Chocolate Fudge Cake Slices, Classic  
Crème Brûlée, Assorted Mini Pies,  
777 Logo Cookies



# packages

All 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. Includes dedicated suite attendant. Must order three business days prior to event day.

— 165 per person —

### SNACKS & TREATS • Choose 2

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

#### House-Made Roasted Snack Mix V

Pistachios, Cashews, Almonds, Dried Olives

#### Bruschetta Board V

Olive Tapenade, Tomato Basil, Marinated Mozzarella, Roasted Red Peppers & Giardiniera Vegetables, Herb Toasted Crostini

#### Tapas Board

Spanish Cheeses, Cured Meats, Artisan Olives, Crackers, Quince, Roasted & Marinated Vegetables with Romesco Sauce, Artisanal Breads

### FROM THE GARDEN • Choose 2

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

#### Baby Artichokes & Green Bean Salad V AVG

Heirloom Tomatoes, Peas, Roasted Carrots, Citrus Vinaigrette

#### Chopped Salad AVG

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

#### Bocconcini Cucumber Tomato Salad V AVG

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 V

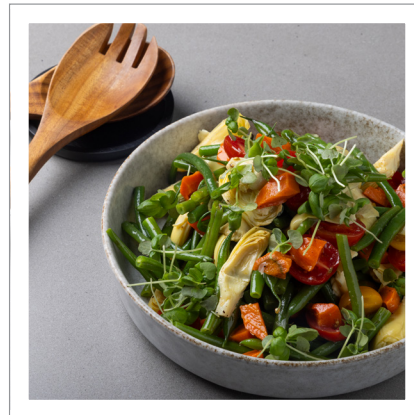
- White Bean Hummus, Sautéed Greens, Candied Wasabi Peas
- Smash Peas, Lemon, Mint, Fresh Burrata
- Ricotta, Pickled Butternut Squash, Spicy Pecans

#### Upper Crust Flatbreads

- Sun-Dried Tomatoes & Broccoli Rabe V
- Italian Salumi & Fontina Cheese
- Grilled Shrimp & Fresh Pesto

#### Mini Hot Dog Board

- Chicago-Style Hot Dogs
- Detroit Coney Dogs



### THE MAIN EVENT • Choose 2

Selections will be delivered before the start of the event.

#### Steak Frites Board AVG

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

#### House-Made Pastas

- **Lemon Chicken** Roasted Garlic, Basil, Oven-Dried Tomatoes
- **Butternut Squash** V Shaved Parmesan Cheese, Fresh Oregano, Chili Flakes

#### Char-Grilled Chicken Board AVG

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

### OUR FAVORITES • Choose 2

Selections will be delivered to your guests at first intermission.

#### Bánh Mì Sandwiches

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

#### Prime Sliders

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

#### Pretzel Pistolettes V

Soft Mini Pretzel Baguette, Beer Cheese & Whole Grain Mustard



# à la carte







## à la carte

## Cool Appetizers

Cool Appetizers serve 10 guests unless otherwise noted.

**Seasonal Fresh Fruit**   • 145  
In-Season Fruits & Berries

**Farmers Market Dips & Veggies**  
  • 130  
Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing


**Olive & Whipped Feta Platter**  • 85

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

**Bruschetta Board**  • 85

Olive Tapenade, Tomato Basil, Marinated Mozzarella, Roasted Red Peppers & Giardiniera Vegetables, Herb Toasted Crostini

**Assorted Sushi Rolls** • 450  
Chef's Selection of Specialty Rolls

**Chilled Shrimp Cocktail Tower**  
 • 190 / 30 PIECES  
Poached Shrimp, Zesty Cocktail Sauce, Tabasco, Lemons

**Local Charcuterie Board** • 215


Prosciutto, Soppressata, Salami Fra'mani, Sharp Cheddar, Smoked Gouda, Havarti, Local Honey, Whole Grain Mustard, Lavash & Grissini

**Carpaccio** • 185


Thin-sliced Raw Beef Tenderloin, Dressing of Olive Oil, Lemon Juice, Maldon Sea Salt and Pepper, Capers, Onions, Shaved Parmesan Cheese, Arugula, Herb Toasted Crostini

## Warm Appetizers

Warm Appetizers serve 10 guests unless otherwise noted.

**Loaded Nacho Bar**  • 170  
Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips  
*Upgrade your Loaded Nacho Bar from Beef Chili to:*

- **Beef Barbacoa** 20
- **Chicken Tinga** 20

**Jalapeño Artichoke Dip**   • 130  
Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

**Spicy Wings** • 195  
Choice of Tajin or Buffalo-Style Hot Sauce, Buttermilk Ranch Dressing

**The Chicken Tender & Sauce Zone** • 190

Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

**Three Cheese Mac**  • 105

Cavatappi Pasta, Three Cheese Sauce

**Quesadilla Duo** • 190

• **Ancho-Marinaded Chicken**  
Cilantro, Monterey Jack Cheese

• **Carne Asada**  
Braised Brisket, Onions  
Oaxaca Cheese, Poblano Peppers, Avocado Crema, Salsa Roja

**Potstickers & Vegetable Spring Rolls** • 175

Pork Potstickers, Sweet Chili Sauce, Soy Scallion Sauce



# à la carte

## Greens

*Greens serve 10 guests unless otherwise noted.*

### Chopped Vegetable

**Salad**   • 100

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

### Classic Caesar Salad • 100

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

*Upgrade your Caesar Salad by adding:*

- Grilled Chicken 35
- Shrimp 55

### Bocconcini Tomato &

**Cucumber Salad**   • 105

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

### Steakhouse Salad • 95

Baby Iceberg Lettuce, Bacon, Cherry Tomatoes, Crumbled Bleu Cheese, Scallions, Ranch Dressing



## Handcrafted Sandwiches

*Sandwiches serve 10 guests unless otherwise noted.*

### THE WALKING STICK

#### Roasted Turkey • 165

Apricot Ginger Chutney, Havarti Cheese, Baguette

#### The Authentic • 165

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

#### Giant Italian Sandwich • 165

Artisanal Italian Boule, Salami, Capicola, Mortadella, Soppressata, Tomato, Shredded Lettuce, Oil & Vinegar, Pepperoncini

#### Smoked Pork

#### Sandwiches • 165

Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

#### Mini Buffalo Chicken Sandwiches • 165

Pulled Chicken, Buffalo-Style Hot Sauce, Coleslaw, Mini Rolls



# à la carte

## Classics

Classics serve 10 guests unless otherwise noted.

### Dry-Aged Ribeye, Center Cut Tenderloin & Bone Marrow • 550

Balsamic Glazed Cipollini Onions, Roasted Mushrooms, Chimichurri, Roasted Garlic & Herb Butter, Red Wine Peppercorn Jus, Toasted Artisanal Bread

### Char-Grilled Chicken Board • 170

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

### Korean Style Short Ribs • 215

Steamed Jasmine Rice, Pickled Cucumber, Korean BBQ Sauce, Scallions, Toasted Sesame Seeds

### Meatball Sliders • 165

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

### Steakhouse Beef Tenderloin • 310

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

### Tacos & Tostadas • 235

#### • *Pork Al Pastor*

Charred Pineapple, Pickled Red Onions

#### • *Pollo Asado*

Cotija Cheese

Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

### CLASSIC SIDES

Classics Sides serve 10 guests.

### Roasted Seasonal Vegetables • 85

Selection of Farm Fresh Vegetables of the Season

### Mashed Potatoes • 95

Butter and Milk Whipped Idaho Potatoes

### Pub Mix • 105

Crispy Pickles, Onion Rings, & Tater Tots, Buttermilk Ranch Dressing, BBQ Aioli, Ketchup

## Burgers, Sausages & Dogs

Burgers, Sausages & Dogs serve 10 guests unless otherwise noted.

### Golden Knight Sliders • 155

Black Angus Beef, Bacon Jam, Cheddar Cheese, Butter Pickle, Brioche Slider Bun

### Traditional Hot Link • 155

Spicy Sausage, Sauerkraut, Mustard, Soft Roll

### Hot Dogs • 145

Fripper's All Beef Hot Dogs, Kettle-Style Potato Chips, Traditional Condiments

### IMPOSSIBLE™ Mini Burger • 190

Serves 10

2 Burgers per person

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun

*Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.*



# à la carte

## Snacks

Snacks serve 10 guests unless otherwise noted.

### Pretzel Pistolettes • 120

Soft Mini Pretzel Baguette, Beer Cheese & Whole Grain Mustard

### Salsa & Guacamole

#### Sampler • 120

Salsa Verde, Salsa Roja, Guacamole, Tortilla Chips

### The Bottomless

#### Snack Attack • 105

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

### Seasoned Pretzel Sticks & Dips • 88

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

### Potato Chips &

#### Gourmet Dips • 88

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

### Bottomless Freshly Popped Popcorn • 42

### Snack Mix • 25

### Pretzel Twists • 25

### Dry-Roasted Peanuts • 25

## Taste of Concessions

Try our food partners!

### SHAKE SHACK

#### Burger Box • 240

Serves 10

Cheeseburger, Lettuce, Tomato, Shack Sauce  
Served with Crinkle Cut Fries

### CHICK'N SHACK

#### Burger Box • 250

Serves 10

Crispy, White-Meat Chicken Breast, Lettuce, Pickles, Buttermilk Herb Mayo, Toasted Potato Bun  
Served with Crinkle Cut Fries

### BBQ Mexicana Duo • 130

Three of each of the following:

#### • Smoked Brisket

Slow Smoked Brisket, Cilantro, Coleslaw, Crispy Potatoes, Red Rice, Mexican Cheeses, House Spicy BBQ Sauce

#### • Avocado Chicken

Mesquite Smoked Chicken, Crispy Potatoes, Avocado Crema, Red Rice, Cilantro, Coleslaw, Black Beans

### Pizza Forte Personal Pizza • 120

6 Individual 10" Pizzas:

Choice of Cheese, Pepperoni, Margherita or Combination  
(2 Cheese, 2 Pepperoni, 2 Margherita)

### Fuku Tender Sando • 125

Serves 6

Crispy Chicken Tenders, Ranch, Pickles, Potato Roll

### Fuku Sweet & Spicy Chicken Sando • 130

Crispy Habanero Brined Chicken, Sweet & Spice Glaze, Pickles, Potato Roll





# à la carte

## Let Them Eat Cake!

Contact Suite Specialist for custom cake orders by Freed's Bakery



### Chicago-Style Cheesecake • 150

Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

### Red Velvet Cake • 180

Serves 12

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

### Rainbow Cake • 150

Serves 12

Colorful Five-Layered Sponge Cake, Buttercream Frosting

### Six-Layer Carrot Cake • 160

Serves 14

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

### Chocolate Paradis Cake • 150

Serves 12

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

### Lemon Meringue Cake • 180

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 • 160

Gourmet Cookies, Decadent Brownies

### 9th Island Dessert Board • 180

Macadamia Nut White Chocolate Cookies, Mango Lime Cupcakes, Purple Sweet Potato Coconut Bars, Green Tea White Chocolate Mousse Shots

## 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

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

### Giant Taffy Apples

- Peanut
- Loaded M&M's®

### Nostalgic Candies

- Gummi® Bears,
- Jelly Belly® Sassy Sours
- Mini Sour Worms
- Peanut M&M's®
- Plain M&M's®

### Dark Chocolate Liqueur Cups

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



# beverages





# Beverages

## Ready-to-Drink Cocktails & Seltzers

*Sold by the four-pack*

Jameson Ginger & Lime • 80

NUTRL Pineapple Vodka Seltzer • 60

Bud Light Hard Seltzer Black Cherry (six-pack) • 60

Skimmers Vodka Iced Tea • 60



Surfside Vodka Iced Tea • 60



Vodka Iced Tea, Vodka Lemonade, Vodka Iced Tea & Lemonade

Sandbaggers Gin Hard Seltzer • 60

Lemon-Lime, Boysenberry



## Beer, Ales & Alternatives

*Sold by the six-pack*

Budweiser • 55

Bud Light • 55

Michelob ULTRA • 60

Blue Moon Belgian What • 60

Estrella Jalisco • 60



Stella Artois • 60

Goose Island IPA • 60

Golden Road Mango Cart • 60

Michelob ULTRA Zero • 60

### SPECIALTY BEVERAGES

*Enjoy a selection of our signature cocktails! 2 carafes per order.*

#### Upgrade to a Cocktail Cart Experience • 400

#### Scratch Margarita • 160

Cool down with a refreshing margarita on the rocks, made with Código Blanco Tequila and fresh RIPE Lemon Sour

#### Atomic Fizz • 160

Your drink should match the color of the arena with a splash of Tito's Handmade Vodka and Aperol

#### Golden Knight • 160

A VGK signature drink made with Jameson Irish Whiskey and topped with Q Ginger Beer



# beverages

## Sparkling & Rosé

*Sold by the bottle*

La Marca Prosecco • 80

Banshee 10 of Cups Brut • 105

Mumm Napa Brut Rosé • 175

Perrier Jouet Brut Champagne • 200

Veuve Clicquot Yellow Label • 325

Le Chemin Du Roi Brut • 625

Dom Perignon • 1,100

Louis Roederer Cristal • 1,200

Armand de Brignanc • 1,400

## White Wine

*Sold by the bottle*

### PINOT GRIGIO

Four Graces Willamette Valley • 95

Santa Margherita • 105

### SAUVIGNON BLANC

Dashwood • 80

Kim Crawford • 90

Cakebread • 105

### CHARDONNAY

Chalk Hill • 80

Ferrari Carano • 80

Kendall Jackson Vintner Reserve • 80

Banshee • 105

Chalk Hill Estate • 175

Cakebread • 185





# Beverages

## Red Wine

*Sold by the bottle*

### PINOT NOIR

Lincourt • 85

Four Graces Willamette Valley • 95

Emeritus • 150

### MERLOT

Sebastiani • 80

Three River • 90

Rutherford Hill • 100

### CABERNET SAUVIGNON

Banshee • 90

Louis Martini • 105

Roth Alexander • 105

Caymus • 320

Silver Oak Alexander Valley • 350

Merus • 525

### RED BLENDS

Nieto • 80

Conundrum by Caymus • 125

The Prisoner • 150

Stags' Leap Hands of Time • 150

## Wine Alternatives

# TÖST

### TÖST Rosé (four-pack of 375ml) • 40

All-Natural, Delicious, Dry, Sparkling, Alcohol-Free Beverages  
with White Tea, Ginger and Elderberry

### TÖST White (four-pack of 375ml) • 40

All-Natural, Delicious, Dry, Sparkling, Alcohol-Free Beverages  
with White Tea, Ginger and Elderberry



**FOLEY FAMILY WINES**  
*Real Vineyards. Real Wineries. Real Wines.*



# *Beverages*

## Liquor

*Sold by the liter or 750ml*

### VODKA

- Absolut • 260
- New Amsterdam • 260
- Tito's Handmade • 325
- Ketel One • 340
- High Ground 750mL • 350
- Grey Goose • 365

### GIN

- The Botanist • 260
- Bombay Sapphire • 285
- Hendrick's • 315

### RUM

- Bacardi Superior • 250
- Captain Morgan Spiced • 250
- Malibu • 250

### COGNAC / BRANDY

- Remy Martin VSOP • 315
- Remy Martin 1738 • 315
- Remy Martin XO • 575
- Louis XIII • 5,750
- Branson Phantom • 350

### TEQUILA & MEZCAL

- Codigo Blanco • 285
- Codigo Anejo • 315
- Codigo Reposado • 315
- Casamigos Blanco • 315
- Casamigos Reposado • 340
- Casamigos Anejo • 365
- Celaya Blanco 750mL • 340
- Celaya Reposado 750mL • 365
- Celaya Anejo 750mL • 390
- Don Julio 1942 750mL • 775
- Clase Azul Reposado 750mL • 950

### CORDIALS

- Dry Vermouth • 35
- Sweet Vermouth • 35
- Aperol • 200
- Bailey's Original Irish Cream • 200
- Cointreau • 200
- Disaronno Amaretto • 200
- Grand Marnier • 200
- Kahlua • 200
- Fireball • 260
- Skrewball Peanut Butter • 260

### WHISKEY & BOURBON

- Buffalo Trace • 235
- Charles Goodnight 750mL • 260
- Gold Bar Original • 260
- Gold Bar Double Cask • 260
- Jameson Irish • 260
- Jameson Orange • 260
- Jameson Black Barrel • 315
- Crown Royal • 285
- Jack Daniel's • 285
- Gentleman Jack • 315
- Woodford Reserve • 365

### SCOTCH

- Glenlivet 12 • 315
- Johnny Walker Black Label • 340
- Johnny Walker Blue Label • 1,150
- Macallan 12 • 525

*Tito's*



THE BOTANIST<sup>®</sup>  
ISLAY DRY GIN



RÉMY MARTIN



CÓDIGO  
1530<sup>®</sup>

COINTREAU  
CHANGES EVERYTHING

JAMESON<sup>®</sup>



# beverages

## Chill

*Sold by six-pack unless otherwise indicated*

### SOFT DRINKS • 35

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Sprite Zero Sugar

Seagrams Ginger Ale

Barq's Root Beer

Minute Maid Lemonade

### WATER

Dasani Bottled Water • 40

Glacéau Smartwater • 45

Perrier Sparkling (four-pack) • 30

### ENERGY (four-pack)

Ghost Energy OG • 40

Ghost Energy Orange Cream • 40

Ghost Energy Sour Patch  
Blue Raspberry • 40



### JUICES

#### Per Bottle • 35

Cranberry Juice

Grapefruit Juice

Orange Juice

Pineapple Juice

### TEAS (four-pack) • 35

#### Gold Peak® Tea

*Home Brewed Taste*

*You'll Love at First Sip™*

Gold Peak Unsweetened Tea

Gold Peak Sweet Tea

### KEURIG SET

*(sold by the dozen)*

French Roast • 30

Decaffeinated • 30

Hot Chocolate • 30

Assorted Tea • 30

### BAR SUPPLIES

Club Soda (four-pack) • 35

Ginger Beer (four-pack) • 35

Tonic Water (four-pack) • 35

RIPE Lemon Sour • 50

RIPE Mojito • 50

#### Bar Garnish • 25

Lemons, Limes, Cherries, Olives,  
Oranges

### BLOODY MARY BAR

Diane's Bloody Mary Mix • 50

Tabasco • 10

Worcestershire Sauce • 10

Olives • 5

### BAR BUNDLE • 85 per person

*minimum of 10 Guest*

**One bottle of:** Tito's Handmade  
Vodka, Codigo Blanco Tequila &  
Jameson Irish Whiskey

Includes Orange, Cranberry and  
Pineapple Juice, 4-pack of Club  
Soda, Tonic, Gingerale,  
Bar Garnish





# the scoop







# 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. PST, two 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. PST 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 Nevada, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of T-Mobile Arena
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

Your food and beverage selections will be delivered to your suite at event doors for each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality and freshness.

## Hours of Operation

Location 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. How can we make your event special?

Online ordering is available on <http://suiteeats.com/TMobileArena>

To reach a representative:

**Dial** (702) 692-1449 or

**E-mail** [EDelegeane@levyrestaurants.com](mailto:EDelegeane@levyrestaurants.com)





# Payment Procedure & Administrative Fee

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 23% administrative fee plus applicable sales tax. This administrative 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 T-Mobile 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.

## Specialized Items

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements. Levy is just one call away and a Culinary or Premium Specialist Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

## Events at T-Mobile Arena

The rich tradition at T-Mobile Arena is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/ Bat Mitzvahs, holiday parties or wedding receptions. There are several great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people.

For further information and date availability, please contact:  
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