

PEACHTREE MENU



VERANDA SUITES

STATE FARM ARENA
2024-2025

CHOOSE (1) ITEM FROM EACH CATEGORY

SNACKS

Snack Attack
dry roasted peanuts, pretzels, Levy snack mix, VE

Bottomless Popcorn
buttered flavor, V

Seasonal Fruit & Berries
assorted seasonal melons, berries, GF, VE

Hummus with Pita
roasted red pepper hummus, pita, VE

Crudit  Platter
fresh seasonal vegetables, buttermilk dip, herb chimichurri dip,
GF, V

GREENS

Broccoli Crunch Salad
cranberries, toasted almonds, green goddess dressing GF, V, contains nuts

Classic Caesar Salad
romaine lettuce, garlic croutons, shaved parmesan, Caesar dressing, D

Pasta Salad
pine nut pesto, fresh basil, roasted artichokes, capers, giardiniera, crunchy chickpeas, contains nuts, GF

STARTERS

A-Town Down Chicken Wings
lemon pepper wet and Chattahoochee hot, buttermilk dip, D

ATL Chicken Tenders
fried chicken tenderloins, honey mustard, BBQ sauce, D

Cheese or Brisket Birria Quesadilla
pico de gallo, guacamole, sour cream

Spicy Fried Cheese Curds
buttermilk dip, D

Smoked Vegan Meatballs
BBQ and chow chow, VE

DESSERTS

Cookie Platter
assorted fresh baked cookies, may contain nuts

Brownie Platter
fresh baked brownies, may contain nuts

Assorted Cupcakes
vanilla, chocolate, red velvet, strawberry, peanut butter cup,
may contain nuts

GF - Gluten Free, V - Vegetarian, VE - Vegan, D - Dairy

A LA CARTE ITEMS

 ENTREES

Chicken & Waffles <i>seasoned chicken bites, chopped Belgium waffles, cayenne honey butter, D</i>	115.00
Hot Dogs <i>traditional condiments</i>	125.00
Mini Smash Burgers <i>beef, cheddar cheese, caramelized onions</i>	120.00
Lemon Pepper Roasted Chicken <i>lemon pepper roasted 8-cut chicken, garlic and herb butter, GF</i>	115.00
Smoked Chicken Sandwich <i>smoked pulled chicken on brioche bun, pickles, hot honey mustard BBQ sauce</i>	125.00
Smoked Salmon <i>caper dill sauce, grilled lemon, GF</i>	200.00
Smoked Brisket Burnt Ends <i>sorghum bourbon glaze, cornbread</i>	145.00
Shrimp & Grits <i>stone ground grits, jumbo shrimp, tomato gravy</i>	150.00
Fried Tofu <i>Szechuan peppercorn dust, peppers, onions, sweet chili dipping sauce, GF, VE</i>	100.00
Vegan Baked Pasta <i>seasonal vegetables, kale, almond cream sauce, plant based cheese, VE, nuts</i>	95.00

 SIDES

Red Bliss Potatoes	70.00
Three Cheese Mac	75.00
Seasonal Vegetables	65.00
Quinoa Jambalaya GF, VE	65.00
Mini Biscuits	55.00
Agave Candied Carrots toasted almonds, GF, VE	85.00

EXTRAS

Local Meats & Cheese	175.00
<i>local charcuterie and cheeses, honey, lavosh crackers, dried fruit, grain mustard, D</i>	
Hot Dog Upgrade	40.00
<i>upgrade your normal hot dog experience with adding house made condiments</i>	
Fresh Carving Board	
<i>Your choice meat delivered to your suite freshly carved! GF</i>	
<i>Beef - \$350; Turkey - \$200; Pork - \$100</i>	
Shrimp Cocktail	165.00
<i>30-piece platter, cocktail sauce, comeback sauce, S, GF</i>	
Braised Beef	180.00
<i>boneless short rib cooked for 8 hours, seasonal vegetables</i>	
Handmade Pizza	60.00
<i>choice of cheese or pepperoni, D, G</i>	
Handmade Pizza Trio	150.00
<i>one of each - cheese, pepperoni, margherita, D, G</i>	
Build Your Own Hummus Bowl	225.00
<i>your choice of grilled chicken souvlaki, marinated steak, grilled shrimp or falafel with pickled cabbage, olive tapenade, tzatziki sauce, marinated cucumber and tomato, her chimichurri, crumbled feta, D</i>	

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NOTE: THESE ITEMS ARE NOT REPLENISHABLE

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SODAS

- Coca-Cola 12 OZ CANS
- Coca-Cola Zero
- Diet Coke
- Sprite
- Sprite Zero
- Ginger Ale
- Minute Maid Lemonade
- Fanta Orange Soda
- Barq's Root Beer

BEERS

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

- Scofflaw Basement IPA
- Scofflaw Juice Quest
- Scofflaw POG
- Golden Road Mango Cart
- Goose Island IPA
- Blue Moon

- Heineken
- Heineken Silver
- Heineken 0.0
- Modelo Especial
- Stella Artois
- Corona Extra

WATERS & TEAS

- Dasani Bottled Water 16.9 oz
- Gold Peak Sweet Tea
- Gold Peak Unsweet Tea

CHOOSE (1) ITEM FROM EACH CATEGORY

WHITE WINE

Kendall Jackson Chardonnay, California

medium-bodied, light, toasted oak aromas, integrated flavors with a balance of baked apples, tropical fruits, and citrus

Seven Daughters Moscato, California

sweet floral and peach aroma and is well-balanced with a refined fruitiness

Canyon Road Pinot Grigio, California

medium-bodied wine with hints of green apple, citrus, white peach and floral blossom

Chateau Ste. Michelle Riesling, Washington State

medium-bodied, dry white wine with flavors of white peach, green apple, mango, and zesty lemon-lime, accentuated by subtle mineral notes and lovely floral aromas

Kim Crawford Sauvignon Blanc, New Zealand

vivacious citrus notes, lemongrass, and green apple, accented by a crisp, herbaceous edge

Wycliff Brut Champagne, California

light-bodied, fresh cool, fresh stone and tree fruit flavors

RED WINE

Josh Cellars Cabernet Sauvignon, California

blackberry, toasted hazelnut, and cinnamon, complemented by hints of vanilla and toasted oak

Alamos Malbec, Argentina

black cherry and blackberry integrate with finely grained spice and vanilla oak

Murphy's Goode Merlot, Washington

aromas and flavors of black cherry, blueberry, and blackberry all tied together with just a kiss of toasty vanilla

Estancia Pinot Noir, California

black cherry, brown sugar, plum, and leathery notes with a silky mid-palate and a rustic toasty finish

19 Crimes Red Blend, California

rich and round with a soft fruity finish; sweet aromatics with notes of chocolate

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A-LA-CARTE BEVERAGES

WINE

Cakebread Cellars Chardonnay, <i>California</i>	96.00
Santa Margherita Pinot Grigio, <i>Italy</i>	80.00
Cakebread Cellars Sauvignon Blanc, <i>California</i>	65.00
La Marca Prosecco, <i>Italy</i>	35.00
Moet & Chandon Imperial, <i>France</i>	100.00
Veuve Clicquot "Yellow Label" Brut, <i>France</i>	200.00
Dom Perignon Brut, <i>France</i>	750.00
Chandon Sparkling Rose, <i>California</i>	60.00
Decoy By Duckhorn Merlot, <i>California</i>	75.00
Brancaia Tre Super Tuscan Red Blend, <i>Italy</i>	100.00
Quilt Cabernet Sauvignon, <i>California</i>	225.00
Caymus Cabernet Sauvignon, <i>California</i>	250.00
Simi Cabernet Sauvignon, <i>California</i>	325.00

BAR MIXERS

Cranberry Juice	32oz	21.00
Pineapple Juice	32oz	21.00
Orange Juice	32oz	21.00
Grapefruit Juice	32oz	21.00
Lime Juice	1 liter	21.00
Grenadine	1 liter	21.00
Sweet & Sour Mix	1 liter	21.00
Margarita Mix	1 liter	21.00

Tonic Water	6-pack	21.00
Club Soda	6-pack	21.00
Triple Sec	1 liter	21.00
Lemon Wedges		8.00
Orange Wedges		8.00
Lime Wedges		8.00

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BOURBON/WHISKEY

Buffalo Trace	100.00
Jim Beam	100.00
Jameson	120.00
Crown Royal	130.00
Crown Royal Apple	130.00
Crown Royal Peach	130.00
Crown Royal Vanilla	130.00
Jack Daniel's	130.00
Jack Daniel's Honey	130.00
Jack Daniel's Fire	130.00
Basil Hayden	170.00
Gentleman Jack	155.00
Maker's Mark	165.00
Woodford Reserve	165.00
Uncle Nearest 1856	175.00

GIN

Bombay Sapphire	130.00
Hendrick's	150.00

COGNAC

Hennessy VS	225.00
Remy Martin VSOP	230.00

RUM

Bacardi Superior	90.00
Malibu	90.00
Captain Morgan	100.00

SCOTCH

Dewar's White Label	125.00
Johnnie Walker Red Label	170.00
Macallan 12 YR	250.00
Highland Park 18 YR	450.00

VODKA

New Amsterdam	100.00
Ketel One	120.00
Ketel One Oranje	120.00
Ketel One Citroen	120.00
Ketel One Cucumber & Mint	120.00
Ketel One Peach & Orange	120.00
Ketel One Grapefruit & Rose	120.00
Redmont	200.00
Tito's Handmade	150.00

TEQUILA

Patron Silver	135.00
Avion Silver	160.00
Avion Reposado	180.00
Gran Coramino Cristalino	175.00
Casamigos Blanco	220.00
Casamigos Reposado	230.00
Casamigos Anejo	240.00
Casamigos Mezcal	250.00

LIQUEURS

Vermouth Foro Red	55.00
Vermouth Foro White	55.00
Aperol	90.00
Kahlua	90.00
Bailey's Irish Cream	95.00
Disaronno Amaretto	100.00
Campari	100.00
Cointreau	105.00
Grand Mariner	220.00

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.

SUITE ORDERING INFORMATION

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.