



allegiant stadium

SUITE MENU

SILVER & BLACK
LAS VEGAS HOSPITALITY EST. 2020

PACKAGES

ALL PRICING SERVES 10 GUESTS UNLESS OTHERWISE NOTED

TAILGATE \$1100

FRESHLY POPPED POPCORN ^{GF VG}

GOURMET CHIPS & DIPS ^{GF V}

Roasted garlic buttermilk ranch and sour cream & onion dip, served with kettle-style potato chips

HEIRLOOM CAPRESE SALAD ^{GF V}

Heirloom tomatoes, Ovalini mozzarella, fresh basil, with balsamic drizzle

SEASONAL FRESH FRUIT ^{GF VG}

LOCAL CHARCUTERIE BOARD

Hand-cut Artisan cheeses and sliced salumi, served with Artisan chutneys, local honey and lavosh

GARDEN SALAD ^{GF V}

Mixed greens, baby heirloom tomatoes, cucumber, carrot ribbons, red onion, and ranch dressing

RAIDER DOGS

Casper's famous Bay Area Dog, served with traditional condiments

BURGER BAR*

Green leaf lettuce, tomatoes, red onion, pickles, cheddar, pepper jack and white American cheeses

SOUTHWESTERN NACHO BAR

House-smoked pork, warm chili con queso, tortilla chips, and house-made salsas

SMOKEHOUSE BBQ \$1250

MESQUITE POPCORN ^{GF VG}

CRACKLIN' ^{GF}

Salt & vinegar dusted pork rinds with green onion dip

SMOKED CHICKEN WINGS ^{GF CN}

Brown sugar-brined, pecan-smoked chicken wings, served with BBQ ranch dressing

BLT COBB SALAD ^{GF}

Smoked bacon, bleu cheese, tear drop tomatoes, hard-boiled eggs and ranch dressing

LOADED POTATO SALAD ^{GF}

Yukon Gold potatoes, bacon, cheddar cheese, hard-boiled egg, green onion

OLD SCHOOL MAC & CHEESE ^V

Cavatappi pasta, three-cheese sauce and breadcrumb topping

PIT BEANS ^{GF}

Baked beans mixed with smoked bacon and spicy BBQ sauce

HOUSE SMOKED BRISKET

14-hour smoked brisket, cracklin' onions, BBQ sauce, and charred corn wheels



GF - GLUTEN-FREE / VG - VEGAN / V - VEGETARIAN / CN - CONTAINS NUTS

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PACKAGES

ALL PRICING SERVES 10 GUESTS UNLESS OTHERWISE NOTED

SILVER AND BLACK STEAKHOUSE \$1650

TRUFFLE SALTED POPCORN ^{GF VG}

SEAFOOD TOWER* ^{GF}

A chilled assortment of jumbo shrimp, King Crab legs, and cold-water oysters, served with horseradish, cocktail sauce, and Meyer lemon mignonette

CLASSIC CAESAR SALAD ^V

Crisp romaine, garlic croutons, shaved Parmesan, and our signature Caesar dressing

CLASSIC WEDGE SALAD ^{GF}

Baby iceberg, heirloom tomato, bacon lardons, Gorgonzola cheese, and buttermilk dressing

CHARGRILLED ASPARAGUS ^{GF VG}

GARLIC ROASTED FINGERLING POTATOES ^{GF VG}

TRUFFLE MAC AND CHEESE ^V

COLD WATER LOBSTER TAILS* ^{GF}

Lemon-garlic butter, fresh thyme

DRY AGED TOMAHAWK STEAK* ^{GF}

Pan-seared tomahawk ribeye, served with shallot demi and caramelized shallot butter



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À LA CARTE

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SNACKS

DRY-ROASTED PEANUTS ^{VG}	\$50	THE SNACK ATTACK ^V	\$110
SNACK MIX ^V	\$50	Snack mix, dry-roasted peanuts, kettle-style potato chips, served with sour cream & onion dip	
BOTTOMLESS FRESHLY POPPED POPCORN ^{GF VG}	\$60	SALSA & GUACAMOLE SAMPLER ^{GF VG}	\$140
BOTTOMLESS POPCORN TRIO	\$90	Guacamole, salsa verde, salsa roja, tortilla chips	
Cheddar cheese, kettle corn, and old-fashioned caramel		MELISSA'S HEALTHY SNACK BASKET ^{VG}	\$150
GOURMET CHIPS & DIPS ^{GF V}	\$90	A healthy assortment of Melissa's Clean Snax, dried fruit, and trail mix	
Roasted garlic buttermilk ranch and sour cream & onion dip, served with kettle-style potato chips			

SALADS

GARDEN SALAD ^{GF V}	\$140	BLT COBB SALAD ^{GF}	\$160
Mixed greens, baby heirloom tomatoes, cucumber, carrot ribbons, red onion, and ranch dressing		Smoked bacon, bleu cheese, teardrop tomatoes, hard-boiled eggs, and ranch dressing	
CLASSIC CAESAR SALAD ^V	\$140	SPRING CHICKEN PANZANELLA SALAD	\$160
Crisp romaine, Caesar dressing, Parmesan cheese, garlic croutons		Tender greens, grilled chicken, grilled asparagus, Parmesan garlic croutons, Meyer lemon olive oil vinaigrette	
UPGRADE YOUR CAESAR SALAD: Grilled chicken, steak, or shrimp	\$35		
BOCCONCINI TOMATO & CUCUMBER SALAD ^{GF V}	\$150		
Basil-marinated mozzarella bocconcini, cherry tomatoes, English cucumbers, with balsamic drizzle			

CLASSIC SIDES

OLD SCHOOL MAC & CHEESE ^V	\$130
Cavatappi pasta, three-cheese sauce	
UPGRADE YOUR MAC: Lobster*	\$60
LOADED MASHED POTATOES ^{GF}	\$130
Yukon Gold potatoes, crispy applewood smoked bacon, cheddar cheese, sour cream, and chives	
SIN CITY CRAB FRIED RICE* ^{GF}	\$240
Jumbo lump crab, jasmine rice, egg, peas, carrots, fried garlic	



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COOL APPETIZERS

FARMERS MARKET DIPS & VEGGIES ^V \$160

Farmstand vegetables, hummus, buttermilk ranch

SEASONAL FRESH FRUIT ^{GF VG} \$160

Seasonal organic fruits

MINI SHRIMP TOSTADA \$200

Marinated rock shrimp, Yuzu guacamole, cilantro slaw, tajín, cotija

LOCAL CHARCUTERIE BOARD \$210

Hand-cut cheeses, sliced meats, Artisan chutneys, local honey, and lavosh

VEGAS SHRIMP COCKTAIL* ^{GF} \$280 | 30 PIECES

Poached shrimp, zesty cocktail sauce, horseradish, lemons

SUSHI SAMPLER* ^{GF} \$550

A selection of hand rolled sushi, Sashimi, and Nigiri

WARM APPETIZERS

SILVER & BLACK SIGNATURE CHILI \$160

Served with cornbread

HOT DIP DUO ^{GF V} \$190

House-made queso blanco and spinach artichoke dip, served with tortilla chips

SOUTHWESTERN NACHO BAR ^{GF} \$190

House-smoked pork, warm chili con queso, tortilla chips, house-made salsas

PEPPERONI LOGS \$190

Mozzarella cheese, pizza sauce in a crispy wrap, served with a pomodor dipping sauce

CLASSIC CHICKEN WINGS ^{GF} \$200

Traditional Buffalo sauce, ranch dressing, crudité vegetables

POTSTICKERS & SPRING ROLLS \$200

Pan-seared pork potstickers and vegetable spring rolls, served with soy-scallion dipping sauce and chili sambal

CHICKEN TENDERS \$200

Served with house-made ranch dressing and BBQ sauce

QUESADILLA DUO \$200

Charred jalapeño crema and salsa roja

- ANCHO-MARINATED CHICKEN

Cilantro, Monterey jack cheese

- CARNE ASADA

Braised brisket, onions, Oaxaca cheese, poblano peppers

UPGRADE: Trio with lobster quesadillas* \$90

SEOUL CHICKEN \$250

Korean fried chicken, spicy Gochujang sauce, waffle fries



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MAIN ENTRÉES

MOZZARELLA &

HEIRLOOM TOMATOES BOARD ^{GF V CN} \$160

Vine-ripened tomatoes, burrata, mozzarella, torn basil, pistachio pesto

TACOS & TOSTADAS \$260

Charro beans, salsa verde, Mexican crema, flour tortillas, and corn tostada

- Pollo asada, chorizo, cotija cheese
- Pork al Pastor, charred pineapple, pickled red onions

BEYOND MEAT ALBONDIGAS ^{VG CN} \$270

Spiced vegan meatballs, saffron almond sauce, Spanish mojo

GRILLED FAJITAS \$290

Flour tortillas, peppers, onions, charred jalapeño crema, salsa roja

- Char-grilled chile garlic short rib
- Cilantro lime chicken

HOUSE SMOKED BRISKET \$310

14-hour smoked brisket, cracklin' onions, BBQ sauce, charred corn wheels

DRY AGED TOMAHAWK STEAK ^{GF} \$560

Bone-in USDA Prime ribeye, pan seared and sliced. served with peppercorn demi and caramelized shallot butter

CHILLED BEEF TENDERLOIN BOARD* \$560

Salt and pepper crusted tenderloin slices, served with tomato, onion, arugula, bleu cheese and Parker House rolls

KIDS' MEAL

\$14.95 PER CHILD

Accompanied by fresh fruit, fresh veggies with ranch, granola bar, and a game-day cookie

Choice of:

- ALL BEEF HOTDOG
- CRISPY CHICKEN TENDERS
- MAC & CHEESE ^V
- VEGGIE WRAP ^{VG}
- PB & J ^{VG}

Our Kids' Meals are intended for fans aged 10 and under



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SANDWICHES, WRAPS & FLATBREADS

TURKEY BAGUETTE SANDWICH

\$170

Roasted turkey, ham, cheddar, swiss, lettuce, tomatoes, red onions, Louie dressing, wheat baguette

SWEET TEA CHICKEN SLIDER

\$180

Brined chicken breast, pickled onion, and tarragon aioli

PULLED PORK SANDWICHES

\$190

Smoked BBQ pork, house-made BBQ sauce, coleslaw, Parker House rolls

LOBSTER ROLLS*

\$310

Lobster, celery, fennel, and chives, served on a buttered split-top bun

BURGERS, SAUSAGES & DOGS

RAIDER DOGS

\$180

Casper's famous Bay Area Dogs, served with traditional condiments

BURGER BAR*

\$180

Green leaf lettuce, tomatoes, red onion, pickles, cheddar, pepper jack, and white American cheeses, served with traditional condiments

WAGYU BEEF

MINI BURGER*

\$190

Seared Wagyu beef, aged white cheddar cheese, smoked bacon, caramelized onion, truffle aioli, mini bun

IMPOSSIBLE MINI

BURGER^V

\$190

Char-grilled plant based burger, leaf lettuce, vine-ripe 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.

BEYOND

BRATWURST^V

\$190

Grilled plant-based sausage with caramelized onion, grain mustard, local rolls

STADIUM FAVORITES

PRE ORDER ONLY
FROM OUR STADIUM
CONCESSIONS

BBQ MEXICANA

\$300

10 burnt end burritos, 10 chips and salsa

PIZZA ROCK

\$300

1 cheese & 1 pepperoni pizza

PICANHA

SANDWICHES

\$300

10 steak sandwiches and 10 bags of chips



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ALL SWEETS SERVE 12 GUESTS UNLESS OTHERWISE NOTED

SWEETS

CHOCOLATE BOARD ^V

\$90

Locally made chocolates custom-made for Allegiant Stadium

ICING TAKES-THE-CAKE CUPCAKE BOX \$130

Flavors: old fashioned, churro, banana Nutella, reverse S'mores

GOURMET COOKIES & BROWNIES ^V ^{CN} \$170

NOSTALGIC COOKIE BOX ^V \$190

Old-school cookies, cookie sandwiches, dessert bars, and chocolate-dipped desserts

TAILGATER SWEETS \$190

Cotton candy, brownie skewers, sweet nachos, Nutella dip, sweet popcorn, and cookies

MACARON TOWER ^V ^{CN} \$190

Assorted flavors

DONUT SUNDAE BAR ^V \$220

Donuts, "ice cream" mousse, assorted toppings and sauces

RAIDER COOKIES ^V \$215 SERVES 6

Raiders football-themed butter shortbread cookies
*limited quantities, only available for Raiders games
Donuts, "ice cream" mousse, assorted toppings

PINKBOX DONUTS

PREMIUM MIX ^V \$70 HALF-DOZEN | \$120 DOZEN

An assortment of doughnuts from our current Fancy Pancy and Show-off doughnut lineups

JUST WIN MIX ^V \$80 HALF-DOZEN | \$140 DOZEN

An assortment of Raiders Doughnuts: Raider Footballs, The Raider Pooh, "Raider Nation" and "Raiders Baby" Doughnuts

**only available for Raiders games*

LET THEM EAT CAKE!

CHOCOLATE PARADIS' CAKE ^V \$130 SERVES 12

Rich chocolate génoise, layered chocolate ganache, and candied toffee

RAINBOW CAKE ^V \$160 SERVES 12

Colorful five-layer sponge cake with buttercream frosting

PEANUT BUTTER & BROWNIE

STACK CAKE ^{CN} \$180 SERVES 10

Chocolate cake, layered peanut butter French Creme, chocolate brownies, and gourmet peanut butter chips

CHICAGO-STYLE CHEESECAKE ^V \$180 SERVES 10

Traditional Chicago-style cheesecake with a butter cookie crust

RED VELVET CAKE ^V \$215 SERVES 14

Four-layer red velvet with white chocolate cream cheese icing, red velvet crumb, and chocolate drizzle

All of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.



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BEVERAGES

ALL BEER SOLD BY THE 6-PK UNLESS OTHERWISE NOTED

NON-ALCOHOLIC

SODA

COCA-COLA	\$40
DIET COKE	\$40
COCA-COLA ZERO SUGAR	\$40
SPRITE	\$40
FANTA ORANGE	\$40
DR PEPPER	\$40
DIET DR PEPPER	\$40
MINUTE MAID LEMONADE	\$40
BARQ'S ROOTBEER	\$40
SEAGRAM'S GINGER ALE	\$40

SPARKLING & STILL WATER

RAIDERS PULSE + STILL	\$30
SMARTWATER STILL	\$50
TOPO CHICO SPARKLING	\$50
PERRIER SPARKLING	\$50

TEA, LEMONADE & SPORTS DRINKS

POWERADE	\$40
Mountain Berry Blast 4-pk	
Fruit Punch 4-pk	
MONSTER ENERGY 4-Pk	\$50
MONSTER ENERGY	
ZERO ULTRA 4-Pk	\$50
VITAMIN WATER	\$30
Lemonade 4-pk	
Acai Blueberry Pomegranate 4-pk	
GOLD PEAK ICED TEA	\$50
Sweetened 4-pk	
Unsweetened 4-pk	



COFFEE SERVICE

PREMIUM COFFEE SERVICE

Individually brewed cups of gourmet coffee and tea, includes traditional condiments

Soy, 2% milk, whole milk, and half & half available upon request.

BREAKFAST BLEND

COFFEE \$50 12 K-CUPS

DECAF BREAKFAST BLEND

COFFEE \$50 12 K-CUPS

ASSORTED

FINE TEAS \$50 12 K-CUPS

Breakfast blend, Earl Grey, green tea, & peppermint

DUNKIN' ICED COFFEE \$50

French Vanilla 4-pk

Mocha 4-pk

BEER, ALE & ALTERNATIVES

DOMESTIC

COORS LIGHT	\$55
MILLER LITE	\$55
COORS BANQUET	\$55

VELVET ALES

BLUE MOON	
BELGIAN WHITE	\$65
BLUE MOON LIGHT	\$65
LEINENKUGELS SUMMER SHANDY	\$65
SIERRA NEVADA PALE ALE	\$65

IMPORT

MODELO ESPECIAL	\$65
MODELO ORO	\$65
CORONA EXTRA	\$65
CORONA PREMIER	\$65
PACIFICO	\$65
HEINEKEN	\$65
GUINNESS STOUT 4-pk	\$65

HOP FORWARD

LAGUNITAS IPA	\$65
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ALTERNATIVES & SELTZERS

TOPO CHICO HARD SELTZER	\$65
CORONA HARD SELTZER	
SELTZERITA	\$65
SPIKED SIMPLY LEMONADE	\$65
BLUE MOON NON-ALCOHOLIC	\$65
HEINEKEN 0.0 NON-ALCOHOLIC	\$65
HAPPY DAD SELTZER - FRUIT PUNCH	\$65
HAPPY DAD ICED TEA - HALF & HALF	\$65



BEVERAGES

ALL WINE SOLD BY THE BOTTLE

WHITE WINE

CHAMPAGNE

PALMER & CO 'BLANC DE BLANCS', Reims	\$200
NICOLAS FEUILLATTE BRUT, Chouilly	\$225
MOËT & CHANDON BRUT IMPERIAL, Epernay	\$275
VEUVE CLICQUOT BRUT YELLOW LABEL, Reims	\$300
LOUIS ROEDERER "CRISTAL BRUT", Reims	\$675
DOM PERINGNON, Reims	\$675

SPARKLING

RUFFINO PROSECCO, Italy	\$100
FB25 BILETNIKOFF GRAND CUVEE, California	\$175

ROSÉ

RAIDER ROSÉ, Languedoc	\$90
KIM CRAWFORD, New Zealand	\$125
MOËT & CHANDON BRUT IMPERIAL ROSÉ, Epernay	\$225
DOMAINE OTT, Provence	\$250

NOTABLE WHITES

CHATEAU STE. MICHELLE, RIESLING, Columbia Valley	\$100
KIM CRAWFORD, SAUVIGNON BLANC, Marlborough	\$100
CAKEBREAD, SAUVIGNON BLANC, Napa	\$100
SANTA MARGHERITA, PINOT GRIGIO	\$125

CHARDONNAY

CHARLES WOODSON'S "INTERCEPT", Paso Robles	\$100
MEIOM, Tri-County CA I	\$125
PRISONER "THE SNITCH", Napa	\$150
CAKEBREAD CELLARS, Napa	\$200
FAR NIENTE, Napa	\$200
FB25 BILETNIKOFF WINES, Napa	\$225

RED WINE

PINOT NOIR

CHARLES WOODSON'S "INTERCEPT", California	\$100
MEIOMI, Tri-County CA	\$100

ZINFANDEL

FB25 BILETNIKOFF, Lodi	\$150
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MALBEC

ALAMOS, Argentina	\$100
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RED BLENDS

CHARLES WOODSON'S "INTERCEPT", California	\$100
CONUNDRUM, Napa	\$150
THE PRISONER, Napa	\$175

MERLOT

DECOY BY DUCKHORN, Napa	\$125
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CABERNET SAUVIGNON

CHARLES WOODSON'S "INTERCEPT", California	\$100
SIMI, Sonoma	\$150
FB25 BILETNIKOFF WINES, Lodi	\$175
JUSTIN, Napa	\$175
SILVER OAK, Napa	\$350
CAYMUS, Napa	\$500

BEVERAGES

ALL SPIRITS SOLD BY THE LITER UNLESS OTHERWISE NOTED

SPIRITS

VODKA

ASPEN VODKA	\$175
GREY GOOSE	\$275
TITO'S HANDMADE	\$325

TEQUILA

JOSE CUERVO SILVER	\$150
PATRON SILVER	\$225
1800 SILVER	\$200
1800 CRISTALINO	\$350
CASAMIGOS BLANCO	\$225
CASAMIGOS REPOSADO	\$275
CASAMIGOS CRISTALINO	\$300
CASAMIGOS ANEJO	\$300
CASAMIGOS MEZCAL	\$275
CINCO CORO BLANCO 750ML	\$400
CINCO CORO REPOSADO 750ML	\$575
CLASE AZUL REPOSADO	\$1025
DON JULIO 1942 750ML	\$675

RUM

BACARDÍ SUPERIOR	\$175
BACARDÍ SPICED	\$175
KOLOA SILVER	\$225
KOLOA GOLD	\$250

GIN

BOMBAY DRY GIN	\$175
BOMBAY SAPPHIRE	\$225
HENDRICK'S GIN	\$375

SCOTCH WHISKY

DEWAR'S 12 YR	\$175
THE GLENLIVET 12 YR 750ML	\$325
THE GLENLIVET 18 YR 750ML	\$725
JOHNNIE WALKER BLACK 750ML	\$500
JOHNNIE WALKER BLUE 750ML	\$800
THE MACALLAN 12 YR 750ML	\$475

BOURBON

JIM BEAM	\$150
ANGEL'S ENVY 750ML	\$475
BULLEIT	\$250
MAKERS MARK	\$275
WOODFORD RESERVE	\$425

WHISKEY

CROWN ROYAL	\$275
GENTLEMAN JACK	\$275
HIGH WEST DOUBLE RYE 750ML	\$150
JACK DANIEL'S TN WHISKEY	\$200
JACK DANIEL'S SINGLE BARREL	\$350
JAMESON IRISH WHISKEY	\$275
JAMESON IRISH WHISKEY ORANGE	\$275
JAMESON BLACK BARREL	\$300
WOODSON WHISKEY	\$225

COGNAC

MARTELL VS	\$325
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CORDIALS

COINTREAU	\$200
GRAND MARNIER	\$200
BAILEYS IRISH CREAM	\$225
M&R DRY OR SWEET VERMOUTH 375ML	\$50

MIXERS AND JUICES

S&B MARGARITA MIX	\$55
DIANE MINA'S BLOODY MARY	\$40
CRANBERRY JUICE	\$40
ORANGE JUICE	\$40
GRAPEFRUIT JUICE	\$40
PINEAPPLE JUICE	\$40
TONIC	\$40
CLUB SODA	\$40
GINGER BEER	\$40

GARNISH BAR \$30
Lemons, Limes, Oranges, Cherries, Olives

SPECIALTY BEVERAGES

Serves 3-4 people

SILVER AND BLACK MARGARITA \$160 PER PITCHER
Margarita on the rocks, made with Casamigos Blanco Tequila

Upgrade Grand Marnier \$180 PER PITCHER

RED ZONE \$160 PER PITCHER
Gentleman Jack TN Whiskey, apricot liqueur, ginger beer, topped with a cherry

MIMOSA BAR \$125
Bottle of Prosecco with freshly squeezed seasonal juices

BLOODY MARY \$160 PER PITCHER
Vodka, featuring Diane Mina's Bloody Mary Mix, seasoned with Demitri's Custom Spice Blend

BEVERAGE PACKAGES

*Must be purchased for the entire suite guest count

DELUXE BAR \$95 PER PERSON
Bombay Sapphire Gin, Grey Goose Vodka, Casamigos Reposado Tequila, Koloa Silver Rum, Woodford Reserve Bourbon, Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Charles Woodson's "Intercept" Chardonnay and Cabernet Sauvignon, Raiders | Sports Water, and assorted Coca-Cola Soft Drinks, Bar Mixers, and Bar Fruit Provided

PREMIUM BAR \$80 PER PERSON
Bombay Dry Gin, 1800 Tequila, Bacardi Rum, Jack Daniels Whiskey, Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Kim Crawford Sauvignon Blanc, Simi Cabernet Sauvignon, Raiders | Sports Water, and assorted Coca-Cola Soft Drinks, Bar Mixers, and Bar Fruit Provided

BEER, WINE, AND SOFT DRINK BAR \$50 PER PERSON
Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Kim Crawford Sauvignon Blanc, Simi Cabernet Sauvignon, Raiders | Sports Water and assorted Coca-Cola Soft Drinks



TERMS & CONDITIONS

HOURS OF OPERATION

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.

Online ordering is available at
Preorder.tapin2.co/allegiantstadium

To reach the Suites Sales Manager dial, 725-780-2055 or e-mail: AllegiantSuites@Oakviewgroup.com

BEVERAGE PACKAGES

All beverage packages (Premium, Deluxe, and Beer Wine and Soft Drinks) must be ordered for the amount of tickets purchased for your suite.

CANCELLATIONS

If, for any reason, an event is cancelled, and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time, and the event is cancelled, you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations.

Orders cancelled will not incur a charge at least (5) business days prior to an event. Orders cancelled after the deadline will be charged in full.

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 event time to ensure the highest quality. 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 Allegiant Stadium.
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 outside of the suite level must be poured into disposable cups.

6. During some events, alcohol consumption may be restricted.

SPECIALIZED ITEMS

Silver & Black Hospitality will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We kindly request (5) business days' notice for this service. In addition to our food and beverage selections, our Suites Sales Manager can assist you with special menu requests.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: utensils, plates, dinner napkins, cups, and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

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. Silver & Black Hospitality cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND ADMINISTRATIVE CHARGE

Silver & Black Hospitality will charge the Suite Holder's designated credit card at the end of 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 charge, 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 Silver & Black Hospitality exclusively furnishes all food and beverage products for the suites at Allegiant Stadium, 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.

TERMS & CONDITIONS

BE A TEAM PLAYER AND DRINK RESPONSIBLY

Silver & Black Hospitality is dedicated to ensuring quality event experiences which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. We ask that you refrain from drinking and driving. Thank you for your efforts to make Allegiant Stadium a safe and exciting place for everyone.

EVENTS AT ALLEGiant STADIUM

The rich tradition at Allegiant Stadium 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. Over 20 great spaces with multiple rooms and luxury amenities are available to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the Suites Sales Manager at 725-780-2055 or email AllegiantSuites@oakviewgroup.com

FOOD AND 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 5:00 p.m. PST, (5) business days prior to each event. After this deadline, you will be able to order from our Day of Event menu until 5pm PST, (2) business days prior to each event.

EVENT DAY	ADVANCED DEADLINE	DOE DEADLINE
MONDAY	MON. PRIOR BY 5PM	THURS. PRIOR BY 5PM
TUESDAY	TUES. PRIOR BY 5PM	FRI. PRIOR BY 5PM
WEDNESDAY	WED. PRIOR BY 5PM	MON. PRIOR BY 5PM
THURSDAY	THURS. PRIOR BY 5PM	TUES. PRIOR BY 5PM
FRIDAY	FRI. PRIOR BY 5PM	WED. PRIOR BY 5PM
SATURDAY	MON. PRIOR BY 5PM	THURS. PRIOR BY 5PM
SUNDAY	MON. PRIOR BY 5PM	THURS. PRIOR BY 5PM

Orders can also be received online at preorder.tapin2.co/allegiantstadium.com, or via e-mail at Allegiantsuites@oakviewgroup.com with the assistance of the Premium Sales Manager during normal business hours at 725-780-2055.