



# SUITES MENU

2025





# WELCOME



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## POLICIES



## KICKOFF CLASSIC 960

Serves 10-12 guests. No substitutions available.

### Bottomless Popcorn Bucket

Freshly Popped Buttered Popcorn,  
Souvenir Bucket

veg | avg

### Potato Chips + Gourmet Dips

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

veg | avg

### Classic Chicken Caesar Salad

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

### The Authentic

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

### Beef Franks

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

### Chicken Tenders

Breaded Tenderloins, BBQ Sauce,  
Honey Mustard

### Baker's Cookie and Brownie Platter

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

n | veg



Beef Franks

## GAME DAY FAVORITES 1100

Serves 10-12 guests. No substitutions available.

### Potato Chips + Gourmet Dips

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

veg | avg

### Buffalo Chicken Dip

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

### Baja Salad

Mixed Greens, Roasted Corn, Black Beans, Cherry Tomatoes, Red Onions, Black Olives, Avocado, Tri-Color Tortilla Strips, Southwest Vinaigrette Dressing

v | avg

### Roasted Turkey Walking Stick

Roasted Sliced Turkey, Apricot Chutney, Arugula, Havarti Cheese, French Baguette

### Pork Shoulder

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

### BBQ Brisket Sliders\*

14-Hour Memphis Style Smoked Brisket, Brioche Slider Buns, Southwest Chipotle Slaw, Sweet Potato Fries

### Southern Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

veg

### Cupcakes

Vanilla and Chocolate Cupcakes

veg

\*Not prepared in a nut-free facility



Roasted Turkey Walking Stick

+These items will arrive to your suite by kickoff

À LA CARTE

# SNACKS + APPETIZERS

Each menu item serves 10-12 guests.

**Bottomless Popcorn Bucket 95**

Freshly Popped Buttered Popcorn,  
Souvenir Bucket

veg | avg

**Potato Chips & Gourmet Dips 105**

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

veg | avg

**Artisan Pretzels 110**

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

veg

**Georgia Grazing Board 250**

Cured Meats, Cheeses, Fresh & Dried Fruits,  
Vegetables, Pickled Okra, Peach Marmalade,  
Hummus, Olives, Crackers, Parmesan  
Cheese Sticks

**Exotic Fruit Platter 170**

Seasonal Tropical and Exotic Fruit,  
Peach Yogurt Dip

veg | avg

**Buffalo Cauliflower 85**

Buffalo Sauce, Blue Cheese Crumble,  
Carrot and Celery, Ranch Dressing

veg | avg

**Plant Based Nachos\* 165**

Crispy Fried Tortilla Chips topped with Vegan  
Cheese Sauce, Fresh Pico, Vegan Sour Cream,  
Guacamole, Plant-Based Taco Meat

v



Artisan Pretzels

+These items will arrive to your suite by kickoff

v vegan    veg vegetarian    avg avoiding gluten    n contains nuts



## À LA CARTE

## SNACKS + APPETIZERS

Each menu item serves 10-12 guests.

**Chilled Shrimp Cocktail\*** 205

Poached Gulf Shrimp, Tabasco, Fresh Lemon, Zesty Horseradish Cocktail Sauce

avg

**Buffalo Chicken Dip** 165

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

**Birria Quesa Tacos\*** 195

Birria Style Beef, Crispy Taco, Cilantro, Oaxaca Cheese, Birria Consommé

**Beef Empanadas\*** 125

Tender, Flaky Crust Filled with Spiced Ground Beef, Diced Potatoes, Peas, Carrots, & Cheddar Cheese, with side Grilled Jalapeno, Housemade Guacamole, Chipotle Crème Fraiche

**Jalapeno Artichoke Dip** 140

Cream Cheese, Artichokes, Jalapenos, Parmesan Cheese, Tortilla Chips

veg



Beef Empanadas

+These items will arrive to your suite by kickoff

v vegan    veg vegetarian    avg avoiding gluten    n contains nuts

## À LA CARTE

## SALADS + SANDWICHES

Each menu item serves 10-12 guests.

**Classic Caesar Salad 95**

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

**Classic Grilled Chicken Caesar Salad 125**

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

**Baja Salad 140**

Mixed Greens, Roasted Corn, Black Beans, Cherry Tomatoes, Red Onions, Black Olives, Avocado, Tri-Color Tortilla Strips, Southwest Vinaigrette Dressing

v | avg

**Roasted Turkey Walking Stick 195**

Roasted Sliced Turkey, Apricot Chutney, Arugula, Havarti Cheese, French Baguette

**Game Day Greek Sandwich 205**

Creamy Feta Cheese Spread, Hummus, Pickled Onions, Grilled Chicken Breast, Roasted Red Pepper, Arugula on Ciabatta

veg

**The Authentic 225**

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



Caesar Salad



# À LA CARTE

# ENTRÉES

Each menu item serves 10-12 guests.

## Beef Franks 145

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

## Chicken Tenders 170

Breaded Tenderloins, BBQ Sauce, Honey Mustard

## Plant Based Chicken Tenders 210

Celery, Vegan Ranch

v

## Southern Three Cheese Mac 120

Cavatappi Pasta, Three Cheese Sauce

## ATL Wings 175

Fried & Tossed in Your Choice of Buffalo, Lemon Pepper or Korean Garlic, Celery, Blue Cheese & Ranch Dressing

## Mini Hand-Crafted Burgers\* 165

Beef Sliders, Diced Onions, Signature Sauce, White American Cheese, Challah Slider Bun, Potato Wedges

## IMPOSSIBLE Mini Burgers™ 200

Black Bean Impossible Mini Burgers topped with a Southwest Chipotle Slaw Served with Sweet Potato Fries

v



## Burritos, Chips and Salsa™ 325

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

## Pork Shoulder 185

12-Hour Smoked Pork Shoulder, House BBQ Rub, Pickled Okra, Cornbread, Roasted Corn on the Cob, Red Onions, Pickle Spears

## BBQ 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

## BBQ Brisket Sliders\* 165

14-Hour Memphis Style Smoked Brisket, Brioche Slider Buns, Southwest Chipotle Slaw, Sweet Potato Fries



## Chick-Fil-A Sandwiches™ 200

Housemade Original Recipe Chicken, Toasted Buttery Bun, Dill Pickle Chips

**\*Not available on Sundays**

## Whiskey Glazed Short Ribs 225

Garlic Mashed Potatoes, Horseradish Cream, Crispy Onions

+These items will arrive to your suite by kickoff

v vegan    veg vegetarian    avg avoiding gluten    n contains nuts

À LA CARTE

SWEET TREATS

Each menu item serves 10-12 guests.

**Baker's Cookie and Brownie Platter 125**

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

veg | n

**Cupcakes 135**

Vanilla and Chocolate Cupcakes

veg

\*Not prepared in a nut-free facility

**Deep Fried Beignets\* 110**

Cognac Peach Sauce Glaze, Seasonal Berries

veg



**Bundtlets™ 175**

Red Velvet, Chocolate Chocolate Chip, Classic Vanilla

veg

**Dark Chocolate Brownie**

**Dessert Cups 165**

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

v

**Lemon Meringue Cake 200**

Lemon Cake, Lemon Curd, Meringue Frosting

veg



Dark Chocolate Brownie Dessert Cups

+These items will arrive to your suite by kickoff

## BEVERAGES

## BEVERAGE PACKAGES

Beverage packages are sold as is, no substitutions.

## BARTESIAN PACKAGE

**Classic 479**

Bottle of Tito's Handmade Vodka, Lunazul Tequila, Bacardi Rum, Jack Daniels Whiskey and an assortment of Flavored Capsules

**Premium 649**

Bottle of Tito's Handmade Vodka, Patron, Bacardi, Woodford Reserve and an assortment of Flavored Capsules



## MIMOSA PACKAGE

120

2 Bottles of Avissi Prosecco,  
Orange Juice

## CELEBRATION PACKAGE

300

Bottle of Nicolas Feuillatte Brut Reserve  
Champagne, Signature Cake

## CLASSIC BEVERAGE PACKAGE

285

(1) 6 pack of Coke, Diet Coke, and Sprite  
(3) 6 Packs of Dasani Bottled Water

(1) 6 Pack of Miller Lite, Michelob Ultra,  
Corona, and Yuengling



## BEVERAGES

## NON-ALCOHOLIC

## SOFT DRINKS

by the 12 oz. 6-pack

**Coca-Cola** 25**Coke Zero Sugar** 25**Diet Coke** 25**Sprite** 25**Seagram's Ginger Ale** 25

## BOTTLED WATER

by the 6-pack

**Dasani Bottled Water 20 oz.** 24**Glacéau Smartwater 20 oz.** 32**San Pellegrino Sparkling Water  
16.9 oz.** 38

## JUICES

by the 7.2 oz. 6-pack

**Ocean Spray Cranberry** 24**Ocean Spray Orange** 24**Ocean Spray Pineapple Juice** 24

## ENERGY DRINKS

by the 6-pack

**Red Bull** 49**Red Bull Sugar-Free** 49

## HOT BEVERAGE SERVICE

Brew a cup right in your suite!  
Service includes 10 pods.**Coffee (Regular)** 38**Coffee (Decaffeinated)** 38**Hot Tea** 38**Hot Chocolate** 38

# BEER, HARD SELTZERS, CANNED COCKTAILS

## BEERS

by the 12 oz. 6-pack

**Bud Light** 40

**Coors Light** 40

**Michelob Ultra** 40

**Miller Lite** 40

**Yuengling** 46

**Corona Extra** 46

**Cruz Blanca Mexico Calling** 46

**Modelo Lager** 46

**Peroni** 46

**Stella Artois (11.2 oz.)** 46

**Blue Moon White Belgium Ale** 48

**Creature Comforts Tropicalia IPA** 48

**Sweetwater 420 Extra Pale Ale** 48

**Sweetwater Rowdy Peach IPA** 48

**Athletic Run Wild IPA  
(Non-Alcoholic)** 46

## HARD SELTZERS

by the 12 oz. 6-pack

**Topo Chico Seltzer Strawberry Guava** 48

**Topo Chico Ranch Water** 48

## CANNED COCKTAILS

by the 6-pack

**Cutwater Tequila Paloma** 70

**High Noon Lime** 68

**High Noon Pineapple** 68

**Melograno Cucumber Lime Mojito\*** 70

**Melograno Pomegranate Cosmopolitan\*** 70

\*Blue Agave Wine Cocktail



# WINE

## WHITE WINE

### SPARKLING + ROSE

**Fre Non-Alcoholic Sparkling Brut** California 40

**Belleruche Rose** Cotes-Du-Rhone, France 60

**La Marca Prosecco** Italy 65

**Veuve Clicquot “Yellow Label” Brut** Reims, France 225

### SAUVIGNON BLANC

**Liquid Light** Washington 70

**Kim Crawford** Marlborough, New Zealand 90

**Quattro Theory** Napa Valley, California 110

### PINOT GRIGIO

**Benvolio Friuli** Italy 55

**Terra d’ Oro** Clarksburg, California 70

**Santa Margherita** Valdadige, Italy 100

### CHARDONNAY

**Columbia Crest “Grand Estates”** Columbia Valley, Washington 55

**Kendall-Jackson “Vintner’s Reserve”** California 75

**Stag’s Leap Wine Cellars Karia** Napa Valley 160

## RED WINE

### CABERNET SAUVIGNON

**Columbia Crest “Grand Estates”**  
Columbia Valley 65

**Josh North Coast**  
California 85

**Iron & Sand**  
Paso Robles 100

**Justin**  
Paso Robles 110

### PINOT NOIR

**Meiomi**  
Sonoma Valley, California 70

**Argyle**  
Willamette Valley, Oregon 85

**Joel Gott**  
Santa Barbara, California 95

### MERLOT

**14 Hands**  
Washington 55

**Napa Cellars**  
Napa Valley 70

### OTHER REDS

**The Show Malbec**  
Mendoza, Argentina 70

**Complicated Red Blend**  
Monterrey, California 80

**Chaos Theory Red Blend**  
Napa Valley, California 140



# SPIRITS + MIXERS

All Spirits Sold in 1L Bottles

## VODKA

Svedka 90

Tito's Handmade 105

Ciroc 155

Grey Goose 175

## WHISKEY

Jack Daniel's 125

Whistle Pig Piggy Back 125

Crown Royal 175

Woodford Reserve 190

## SCOTCH

Dewar's 12 Year (750mL) 110

The Macallan 12 Year (750mL) 245

## GIN

Bombay Sapphire 125

Hendrick's 130

## TEQUILA

Herradura Reposado 200

Lunazul Silver 125

Casamigos Reposado 200

Patron Silver (750mL) 180

## RUM

Bacardi Superior 70

Captain Morgan Spiced 80

## COGNAC

Hennessy VS 190

## BAR SUPPLIES

All mixers come by the 6-pack unless otherwise noted.

Bloody Mary Mix 1L bottle 22

Ocean Spray Cranberry 24

Ocean Spray Orange 24

Ocean Spray Pineapple Juice 24

Seagram's Tonic Water 26

Seagram's Club Soda 26

Owen's Espresso Martini Mix 26

Owen's Margarita Mix 26

Owen's Ginger Beer 26

Lemons + Limes

# 2025 SUITES CATERING DEADLINES

DATE	EVENT	ORDER DEADLINE	CANCELLATION DEADLINE*
Saturday, February 22	Atlanta United vs. Montreal	Wednesday, February 12	Tuesday, February 18
Saturday, March 8	Atlanta United vs. New York Redbulls	Wednesday, February 26	Tuesday, March 4
Sunday, March 16	Atlanta United vs. Miami	Thursday, March 6	Wednesday, March 12
Saturday, March 29	Atlanta United vs. New York City	Wednesday, March 19	Tuesday, March 25
Saturday, April 5	Atlanta United vs. Dallas	Wednesday, March 26	Tuesday, April 1
Saturday, April 12	Atlanta United vs. New England	Wednesday, April 2	Tuesday, April 8
Tuesday, April 29	Kendrick Lamar: Grand National Tour	Saturday, April 19	Friday, April 25
Saturday, May 3	Atlanta United vs. Nashville	Wednesday, April 23	Tuesday, April 29
Sunday, May 11	Post Malone: The Big A** Stadium Tour	Thursday, May 1	Wednesday, May 7
Saturday, May 17	Atlanta United vs. Philadelphia	Wednesday, May 7	Tuesday, May 13
Sunday, May 25	Atlanta United vs. Cincinnati	Thursday, May 15	Wednesday, May 21
Wednesday, May 28	Atlanta United vs. Orlando	Sunday, May 18	Saturday, May 24
Tuesday, June 3	Metallica: M72 World Tour	Saturday, May 24	Friday, May 30
Monday, June 16	Chelsea FC vs. Club Leon	Friday, June 6	Thursday, June 12
Thursday, June 19	Inter Miami CF vs. FC Porto	Monday, June 9	Sunday, June 15
Sunday, June 22	Manchester City vs. Al Ain FC	Thursday, June 12	Wednesday, June 18
Sunday, June 29	FIFA Club World Cup: Round of 16	Thursday, June 19	Wednesday, June 25
Tuesday, July 1	FIFA Club World Cup: Round of 16	Saturday, June 21	Friday, June 27
Saturday, July 5	FIFA Club World Cup: Quarterfinal	Wednesday, June 25	Tuesday, July 1
Thursday, July 10	Beyoncé: Cowboy Carter Tour	Monday, June 30th	Sunday, July 6th
Friday, July 11	Beyoncé: Cowboy Carter Tour	Monday, June 30th	Monday, July 7th
Wednesday, July 16	Atlanta United vs. Chicago	Sunday, July 6	Saturday, July 12
Saturday, July 19	Atlanta United vs. Charlotte	Wednesday, July 9	Tuesday, July 15
Saturday, July 26	Atlanta United vs. Seattle	Wednesday, July 16	Tuesday, July 22

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

# 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

veg | avg

## Potato Chips + Gourmet Dips 105

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

veg | avg

## Artisan Pretzels 110

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

veg

## Classic Caesar Salad 95

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

## Buffalo Chicken Dip 165

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

## Chicken Tenders 170

Breaded Tenderloins, BBQ Sauce,  
Honey Mustard

## ATL Wings 175

Fried & Tossed in Your Choice of Buffalo,  
Lemon Pepper or Korean Garlic, Celery, Blue  
Cheese & Ranch Dressing

## Beef Franks 145

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

## Plant Based Chicken Tenders 195

Celery, Vegan Ranch

v

## Plant Based Nachos 165

Crispy Fried Tortilla Chips topped with Vegan  
Cheese Sauce, Fresh Pico, Vegan Sour Cream,  
Guacamole, Plant-Based Taco Meat

v

## Southern Three Cheese Mac 120

Cavatappi Pasta, Three Cheese Sauce

veg

## Potato Wedge Fries 85

Served with Chipotle Ketchup

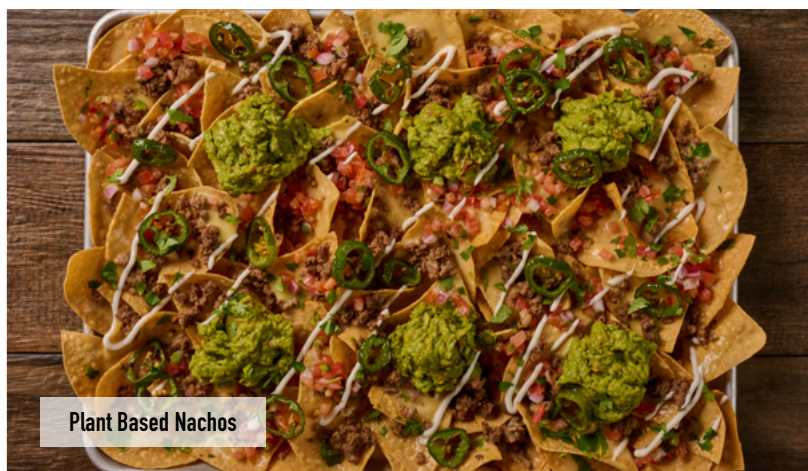
## Sweet Potato Fries 85

Served with a Maple Thyme Aioli

## Baker's Cookie and Brownie Platter 125

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

veg | n



Plant Based Nachos



# POLICIES AND PROCEDURES

## PLANNING YOUR IN-SUITE CATERING

### 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 Suiteholders 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.

### When To Place Your Order

Orders are due by 10:00 a.m on the deadline day. See our Catering Deadlines page for more information.

### Standing Orders – Now SuiteSpot FAVORITES

You now have the ability to enter your standing orders into your SuiteSpot account for the entirety of the season. Your GRC is happy to help walk you through any issues, however your GRC will no longer be entering standing orders on your behalf.

Please reach out to [MBSSuitesCatering@LevyRestaurants.com](mailto:MBSSuitesCatering@LevyRestaurants.com) to request an activation link be emailed for access to your SuiteSpot Account, if you have not already created your account.

To create a “standing order”, simply login to SuiteSpot and create a new order that you will reuse for each event of your choosing. If you are utilizing our Beverage Par Program, you do not need to include your Beverage Par beverages. Once the order is created, click “Save to Favorites” on the Order Completion Screen. You can also find all of your past orders under “My Account” and “Order History” and Favorite any orders from there as well. All Favorited orders will show up on the homepage of each event date after you click into the event to create an order.

Once you have your Standing Order saved as a “Favorite” go back to the Event Calendar and click on each event you would like to apply your Favorited Order to and select your favorited order and complete the checkout process. Please note, the card on file will not be charged until the end of each event.

You can make adjustments to any order in SuiteSpot before the Preorder Suite Catering Deadline passes and the ordering window closes.

To cancel your standing order after the preorder deadline passes, please reach out to your GRC prior to the 10am Cancellation Deadlines on page 16. Preorders cannot be canceled after the Cancellation Deadline and will be charged in full.

### Beverage Par Program

Establishing a beverage par is the simplest way to manage your beverage order.

All remaining liquor and unopened wine from your 2024 season will remain in your suite for the 2025-26 season. All beverages on your 2025 Beverage Par are stocked and charged by the 6-pack or bottle at the end of your first attended event of 2025.

At the end of all following events, your refrigerator will be inventoried. 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.

You can send your form over to [MBSSuitesCatering@LevyRestaurants.com](mailto:MBSSuitesCatering@LevyRestaurants.com) by the preorder deadline for the event you want the par to be stocked. Once your updated Beverage Par Form is received, your Suite Attendant will confirm your inventory is up to par before the start of the next event.

## Canceling Your Order

If you have need to cancel an order for any reason, 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. All cancellation requests are due by 10am on the cancellation deadline date.

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.

## 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.

## Dedicated Suite Attendant Request

Dedicated Suite Attendants, for one-on-one service, may be requested for an additional fee of \$250 per suite. Please reach out to your GRC at [MBSSuitesCatering@LevyRestaurants.com](mailto:MBSSuitesCatering@LevyRestaurants.com) to request a dedicated Suite Attendant at least 7 days prior to the event.

## How to Request a Suite Attendant

Please provide their name on your account form or email your Guest Relations Coordinator at [MBSSuitesCatering@LevyRestaurants.com](mailto:MBSSuitesCatering@LevyRestaurants.com). The request is subject to the attendants availability.

## Tax Rate

Orders are subject to state and local taxes. For the State of Georgia, the tax rate is 8.9%.

## Final Charges

Charges are applied in full based on the order. If you have a beverage par, consumption charges will be added prior to charging your payment form. Gratuity will also be reflected on your final bill.

No credits will be provided for any unconsumed food

and/or beverage.

Itemized receipts can be retrieved from your SuiteSpot account. Under "My Account" select "Order History" to view, print, email or pdf your final receipt.

## Security

Please be sure to remove all personal property when leaving the premises. Levy 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 Executive or Guest Relations Coordinator.

## Guest Relations

Planning for a special occasion? Need your online password reset? Have a request or question?

Our Guest Relations Coordinator is happy to help! Please reach out to the email address or number below to talk to a Levy Food and Beverage Representative.

[MBSSuitesCatering@LevyRestaurants.com](mailto:MBSSuitesCatering@LevyRestaurants.com)

470.341.5529

## Support With Your Event Day Service

For any concerns with service or how we may enhance your in-suite dining experience, please contact Heather McAlpine, Senior Suites Manager, at [HMcAlpine@LevyRestaurants.com](mailto:HMcAlpine@LevyRestaurants.com).

## Where can I find the catering deadlines?

Our catering deadlines are featured on page 17 of this menu. 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.

## Can we adjust a specific item to match an allergy?

Not all items are able to be modified, but please reach out to a Guest Relations Coordinator to talk through specific requests. We are happy to accommodate if it's possible.

### Authorized Signers

An authorized signer is someone who is allowed to order on behalf of the Suiteholder, as well as charge against the card on file.

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.

### 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. Levy reserves the right to dispose of any unconsumed and unopened food and beverages at the end of each event.

## ALCOHOL SERVICE POLICIES

### Be A Team Player — Drink Responsibly

We are dedicated to providing events that promote enjoyment and safety for everyone.

This is best achieved when moderation is practiced. We ask that you refrain from drinking and driving.

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

- All guests must be 21 years of age to purchase, consume, or have an alcoholic beverage in their possession.
- Our team reserves the right to ask for valid identification.
  - Driver's license, State ID card, Military ID, Passport
- Alcohol service times are set by Mercedes-Benz Stadium.
- Suiteholders and/or their representatives are responsible for assisting with monitoring and controlling of alcohol consumption within the suite.
- Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
- Our team reserves the right to require valid identification (ID).
- It is unlawful to serve alcoholic beverages to an intoxicated person.
- No more than two (2) alcoholic beverages may be served per guest at a time.
- Guests 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.
  - There may be restrictions on taking alcoholic beverages outside of the suite area.
- Alcoholic beverages cannot be brought into or taken out of Mercedes-Benz Stadium.
- Levy reserves the right to discontinue alcohol service at any time.
- Levy reserves the right to dispose of any unconsumed and unopened food and beverages at the end of each event.

**Thank you for making Mercedes-Benz Stadium a safe and exciting place for everyone!**