



SUITES MENU

2025



WELCOME



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POLICIES

KICKOFF CLASSIC 860

Serves 10 to 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 Caesar Salad

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

The Authentic

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

Beef Franks

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

Chicken Tenders

Breaded Tenderloins, Barbecue Sauce,
Honey Mustard

Baker's Cookie + Brownie Platter

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

veg | n



GAME DAY FAVORITES 1025

Serves 10 to 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, Bleu Cheese Crumbles, Tortilla Chips

Chinese Chicken Salad

Marinade Chicken, Carrots, Scallions, Mandarin Oranges, Cilantro, Shredded Cabbage, Wonton Chips, Sesame Ginger Dressing

Roasted Turkey Walking Stick

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

Pork Shoulder

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

BBQ Brisket Sliders⁺

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

Southern Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

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

THE MVP 2000

Serves 10 to 12 guests. No substitutions available.

Artisan Pretzels

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

veg

Georgia Grazing Board

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

Cold Seafood Platter**

Half Shell Oysters, Prawns, Crab Claws, Cold Water Lobster Tails, Grilled Baguette, Chimichurri Sauce, Classic Cocktail Sauce

Roasted Turkey Walking Stick

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

Cobb Salad

Crispy Romaine Lettuce, Diced Grilled Chicken Breast, Bacon, Blue Cheese, Hard-Boiled Eggs, Cherry Tomatoes, Red Onions, Avocado, Ranch Dressing, Champagne Vinaigrette

avg

Cowboy Ribeye**

Prepared Medium, Lemon Parmesan Smashed Fingerling Potatoes, Sautéed Broccolini, Vine Tomatoes, Horseradish Crème, Chimichurri

+ These items will arrive to your suite by kickoff

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Jalapeño Artichoke Dip

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

veg | avg

General Tso Chicken Lollipops+

Fried Chicken Lollipop, General Tso's Glaze, Green Onions, Sesame Seeds, Fresno Chilies, Fried Rice

IMPOSSIBLE Mini Burgers™+

Black Bean Impossible Mini Burgers, Southwest Chipotle Slaw, Sweet Potato Fries

v

Caramel Commotion

Caramel Whipped Cream, Oreo™ Cookie Crumbles, Topped with Strawberries

veg



À LA CARTE

SNACKS + APPETIZERS

Each menu item serves 10 to 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 and Dried Fruits,
Vegetables, Pickled Okra, Peach Marmalade,
Hummus, Olives, Crackers, Parmesan
Cheese Sticks

Jalapeño Artichoke Dip 140

Cream Cheese, Artichokes, Jalapeños,
Parmesan Cheese, Tortilla Chips

veg | avg

Buffalo Cauliflower 85

Breaded Cauliflower, Buffalo Sauce,
Bleu Cheese Crumble, Carrot, Celery,
Ranch Dressing

veg

Exotic Fruit Platter 170

Seasonal Tropical and Exotic Fruit,
Peach Yogurt Dip

veg | avg

Grilled Vegetable Platter 125

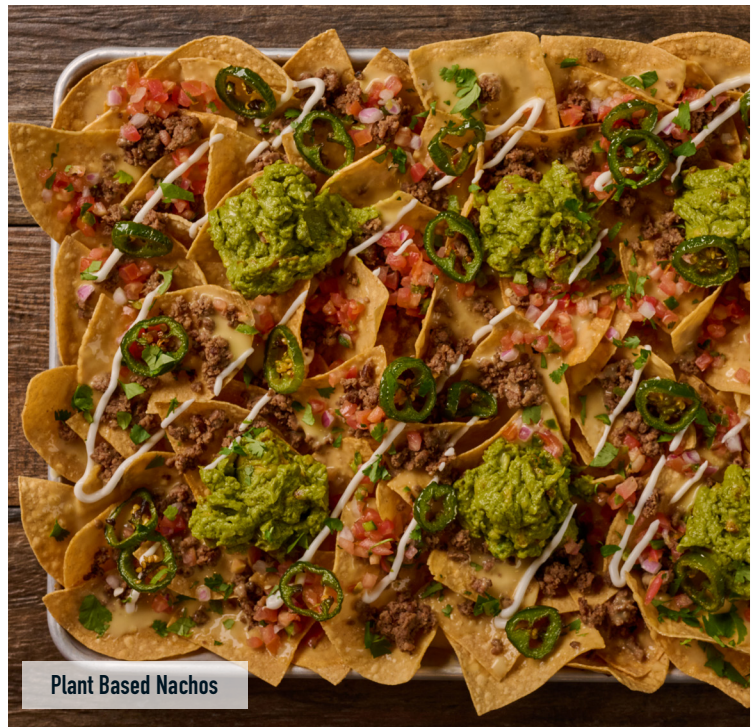
Marinated Grilled Seasonal Vegetables,
Chive Oil, and Balsamic Glaze

v

Plant-Based Nachos* 165

Crispy Fried Tortilla Chips, Vegan Cheese
Sauce, Pico de Gallo, Vegan Sour Cream,
Guacamole, Plant-Based Taco Meat

v



Plant Based Nachos

À LA CARTE

SNACKS + APPETIZERS

Each menu item serves 10 to 12 guests.

Chilled Shrimp Cocktail* 205

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

avg

Mediterranean Crudités Platter 200

Chipotle Hummus, Green Goddess Hummus, Baba Ghanoush, Mixed Olives, Fried Naan Bread, Feta Cheese, Fresh Vegetables

veg

Buffalo Chicken Dip 165

Creamy Buffalo Style Dip, Smoked Chicken, Bleu Cheese Crumbles, Tortilla Chips

Birria Quesa Tacos* 195

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

Beef Empanadas* 125

Spiced Ground Beef, Potatoes, Peas, Carrots, and Cheddar Cheese, Chipotle Crème Fraîche, Grilled Jalapeño



+ 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 to 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

Chinese Chicken Salad 125

Marinade Chicken, Carrots, Scallions, Mandarin Oranges, Cilantro, Shredded Cabbage, Wonton Chips, Sesame Ginger Dressing

Cobb Salad 145

Crispy Romaine Lettuce, Diced Grilled Chicken Breast, Bacon, Blue Cheese, Hard-Boiled Eggs, Cherry Tomatoes, Red Onions, Avocado, Ranch Dressing, Champagne Vinaigrette

avg

Roasted Turkey Walking Stick 195

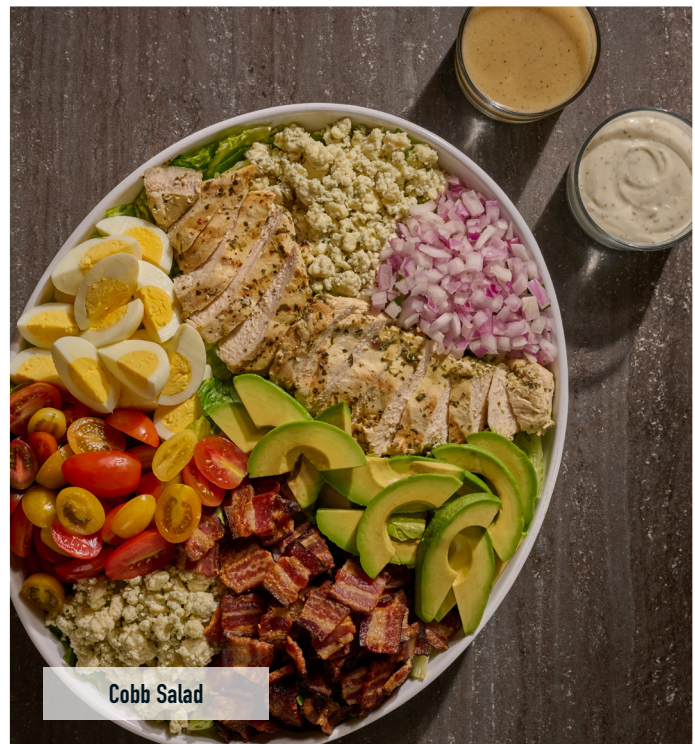
Roasted Sliced Turkey, Apricot Chutney, Arugula, Havarti Cheese, French Baguette

Game Day Greek Sandwich 205

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

The Authentic 225

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



Cobb Salad

+These items will arrive to your suite by kickoff

v vegan veg vegetarian avg avoiding gluten n contains nuts

À LA CARTE ENTRÉES

Each menu item serves 10 to 12 guests.

Cowboy Ribeye* 475

Prepared Medium, Lemon Parmesan Smashed Fingerling Potatoes, Sautéed Broccolini, Vine Tomatoes, Horseradish Crème, Chimichurri

Upgrade Your Experience +275

In-Suite Cart Service Featuring Chef Carving and Torching of your Cowboy Ribeye

General Tso Chicken Lollipops* 165

Fried Chicken Lollipop, General Tso's Glaze, Green Onions, Sesame Seeds, Fresno Chilies, Fried Rice

Cold Seafood Platter* 350

Half Shell Oysters, Prawns, Crab Claws, Cold Water Lobster Tails, Grilled Baguette, Chimichurri Sauce, Classic Cocktail Sauce

Beef Franks 145

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

Chicken Tenders 170

Breaded Tenderloins, Barbecue Sauce, Honey Mustard

Plant-Based Chicken Tenders 210

Celery, Vegan Ranch

v

+These items will arrive to your suite by kickoff

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sushi* 275

California Roll, Spicy Tuna Roll, Crunch Roll, Shrimp Tempura Roll, Rainbow Roll, Assorted Nigiris, Pickled Ginger, Wasabi and Soy Sauce

Southern Three Cheese Mac 120

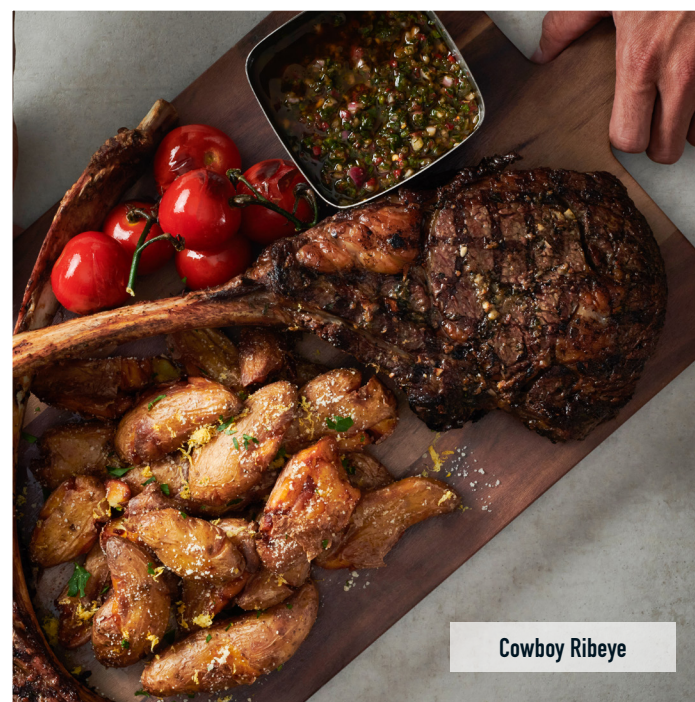
Cavatappi Pasta, Three Cheese Sauce

Lobster Mac + Cheese 220

Poached Garlic Butter Lobster, Cavatappi Pasta, Three Cheese Sauce

ATL Wings 185

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



Cowboy Ribeye

Mini Hand-Crafted Burgers* 185

Grilled Angus Beef Slider Burger,
Louie Dressing, Diced Onions,
American Cheese, Potato Wedges

IMPOSSIBLE™ Mini Burgers* 200

Black Bean Impossible Mini Burgers,
Southwest Chipotle Slaw, Sweet Potato Fries

v

**Burritos, Chips + Salsa**

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

Regular 300

Junior 160

Pork Shoulder 185

12-Hour Smoked Pork Shoulder, House
Barbecue 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* 185

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

Whiskey Glazed Short Ribs 225

Garlic Mashed Potatoes, Crispy Onions

Smoked Turkey Legs 250

12- Hour Smoked Turkey, Pickled Okra,
Cornbread, Roasted Corn on the Cob,
Red Onions, Pickle Spears

Steakhouse Beef Tenderloin 550

Black Pepper-Seared and Chilled Tenderloin,
Pickled Red Onions, Seasonal Vegetables,
Bleu Cheese Crumbles, Horseradish Sauce,
Dijon Mustard, Chimichurri Sauce, Mini Rolls

**Chick-Fil-A Sandwiches™ 200**

Original Recipe Chicken, Toasted Buttery Bun,
Dill Pickle Chips

***Not available on Sundays**



General Tso
Chicken Lollipops

+These items will arrive to your suite by kickoff

À LA CARTE SWEET TREATS

Each menu item serves 10 to 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 200

Red Velvet, Chocolate Chocolate Chip,
Classic Vanilla

veg

Dark Chocolate Brownie Dessert Cups 165

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

v

Caramel Commotion 135

Caramel Whipped Cream, Oreo Cookie
Crumbles, Topped with Strawberries

veg

Lemon Meringue Cake 200

Five-Layer Lemon Cake, Lemon Curd, Vanilla
Icing, Sour Lemon Bark, Mini Marshmallows

veg

Souvenir Cookie Box 250

Assorted Gourmet Cookies

n



Dark Chocolate Brownie Dessert Cups

+These items will arrive to your suite by kickoff

v vegan veg vegetarian avg avoiding gluten n contains nuts

BEVERAGES

BEVERAGE PACKAGES

Beverage packages are sold as is, no substitutions.

SIGNATURE SIPS

Suite Bar Package

850 | Serves 26 Guests

- (5) Six-Packs of Dasani Bottled Water
- (2) Six-Packs of Coca-Cola
- (1) Six Pack of Diet Coke, Sprite, Seagram's Club Soda, Seagram's Tonic Water, Owen's Ginger Beer, Ocean Spray Cranberry Juice, Owen's Margarita Mix
- (1) Bottle of House White and Red Wines
- (1) Six-Pack of Miller Lite, Michelob ULTRA, Corona Extra, Creature Comforts Tropicália IPA
- (1) Bottle of Tito's Handmade Vodka, Lunazul Silver Tequila, Jack Daniels Whiskey Lemons and Limes

Super Suite Bar Package

2250 | Serves 60 Guests

- (12) Six-Packs of Dasani Bottled Water
- (3) Six-Packs of Coca-Cola, Diet Coke, Sprite, Ginger Ale
- (1) Bottle of House White and Red Wines
- (2) Six-Packs of Miller Lite, Michelob ULTRA, Corona Extra, Peroni, Creature Comforts Tropicália IPA, High Noon Lime, High Noon Pineapple
- (1) Bottle of Tito's Handmade Vodka, Bombay Sapphire Gin, Bacardí Superior Rum, Lunazul Silver Tequila, Jack Daniel's Whiskey
- (2) Six-Packs of Seagram's Club Soda, Seagram's Tonic Water
- (1) Six-Pack of Owen's Ginger Beer, Ocean Spray Orange Juice, Ocean Spray Cranberry Juice, Owen's Espresso Martini Mix, Owen's Margarita Mix
- Lemons and Limes

MIMOSA PACKAGE

120

Two Bottles of Avissi Prosecco,
Orange Juice

CELEBRATION PACKAGE

300

Bottle of Nicolas Feuillatte Brut Reserve Champagne,
Signature Cake

CLASSIC BEVERAGE PACKAGE

295

- (1) Six-Pack of Coca-Cola, Diet Coke, Sprite
- (3) Six-Packs of Dasani Bottled Water
- (1) Six-Pack of Miller Lite, Michelob ULTRA, Corona Extra and Yuengling

BEVERAGES

NON-ALCOHOLIC

SOFT DRINKS

by the 12 oz. six-pack

Coca-Cola 25

Coca-Cola Zero Sugar 25

Diet Coke 25

Sprite 25

Seagram's Ginger Ale 25

ENERGY DRINKS

by the six-pack

Red Bull 49

Red Bull Sugar-Free 49



JUICES

by the 7.2 oz. six-pack

Ocean Spray Cranberry 24

Ocean Spray Orange 24

Ocean Spray Pineapple Juice 24

BOTTLED WATER

by the six-pack

Dasani Bottled Water 20 oz. 24

Glacéau Smartwater 20 oz. 32

San Pellegrino Sparkling Water
16.9 oz. 38

HOT BEVERAGE SERVICE

Brew a cup right in your suite!
Service includes 10 pods.

Regular Coffee 38

Decaffeinated Coffee 38

Hot Tea 38

Hot Chocolate 38

BEER, HARD SELTZERS, CANNED COCKTAILS

BEERS

by the 12 oz. six-pack

Bud Light 44

Coors Light 44

Michelob ULTRA 44

Miller Lite 44

Yuengling 44

Corona Extra 50

Modelo Lager 50

Peroni 50

Stella Artois (11.2 oz.) 50

Blue Moon Belgium White Ale 50

Creature Comforts Tropicália IPA 52

Sweetwater 420 Extra Pale Ale 52

**Athletic Run Wild IPA
(Non-Alcoholic)** 50

HARD SELTZER

by the 12 oz. six-pack

Topo Chico Ranch Water 52

CANNED COCKTAILS

by the six-pack

Cutwater 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 + ROSÉ

La Marca Prosecco Italy 65

Veuve Clicquot “Yellow Label” Brut Reims, France 225

Belleruche Rosé Cotes-Du-Rhone, France 60

PINOT GRIGIO

Benvolio Friuli Italy 60

Terra d’ Oro Clarksburg, California 70

Santa Margherita Valdadige, Italy 100

SAUVIGNON BLANC

Liquid Light Washington 70

Kim Crawford Marlborough, New Zealand 90

Quattro Theory Napa Valley, California 110

CHARDONNAY

Columbia Crest “Grand Estates” Columbia Valley, Washington 60

Kendall-Jackson “Vintner’s Reserve” California 75

Stags’ Leap Wine Cellars Karia Napa Valley 160

RED WINE

PINOT NOIR

Meiomi

Sonoma Valley, California 70

Argyle

Willamette Valley, Oregon 85

Joel Gott

Santa Barbara, California 95

MERLOT

14 Hands

Washington 60

CABERNET SAUVIGNON

Columbia Crest “Grand Estates”

Columbia Valley 65

Josh North Coast

California 85

Iron & Sand

Paso Robles 100

Justin

Paso Robles 110

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 125

Cîroc 155

Grey Goose 175

GIN

Bombay Sapphire 125

Hendrick's 150

RUM

Bacardí Superior 85

Captain Morgan Spiced 95

TEQUILA

Lunazul Silver 125

Herradura Reposado 200

Patrón Silver (750mL) 200

Casamigos Reposado 225

WHISKEY

Jack Daniel's 145

WhistlePig Piggy Back 130

Crown Royal 175

Woodford Reserve 200

SCOTCH

Dewar's 12 Year (750mL) 125

The Glenlivet 12 Year (750mL) 185

The Macallan 12 Year (750mL) 245

COGNAC

Hennessy VS 220

BAR SUPPLIES

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

Bloody Mary Mix (1L Bottle) 25

Owen's Margarita Mix 28

Owen's Espresso Martini Mix 28

Owen's Ginger Beer 28

Ocean Spray Cranberry 24

Ocean Spray Orange 24

Ocean Spray Pineapple Juice 24

Seagram's Tonic Water 26

Seagram's Club Soda 26

Lemons + Limes

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,
Bleu Cheese Crumbles, Tortilla Chips

Chicken Tenders 170

Breaded Tenderloins, Barbecue Sauce,
Honey Mustard

ATL Wings 185

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

Beef Franks 145

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

Plant-Based Chicken Tenders 210

Celery, Vegan Ranch

v

Plant-Based Nachos 165

Plant-Based Taco Meat, Crispy Fried Tortilla
Chips, Vegan Cheese Sauce, Pico de Gallo,
Vegan Sour Cream, Guacamole

v

Southern Three Cheese Mac 120

Cavatappi Pasta, Three Cheese Sauce

veg

Potato Wedge Fries 95

Chipotle Ketchup

Sweet Potato Fries 95

Maple Thyme Aioli

Baker's Cookie + Brownie Platter 125

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

veg



Caesar Salad

POLICIES AND PROCEDURES

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 Suite Holders 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.

If your [SuiteSpot](#) activation link expires before you register, please reach out to MBSSuitesCatering@LevyRestaurants.com to request an activation link be resent to your specified email address.

How to Place Your Suite Catering Order

All advanced day suite catering orders should be placed via our online portal SuiteSpot before the event preorder deadline (10 days before the event at 10am). If you need any food and beverage suggestions, help, or guidance please reach out to your Guest Relations Coordinator, Sapna Jetwani, at MBSSuitesCatering@LevyRestaurants.com and she will be happy to assist!

To create your suite catering order, login to [SuiteSpot](#) and navigate to "View Events & Create Orders" or navigate to the "Event Calendar" page. Select the event you wish to order for, create your order and follow the prompts to check out and enter payment information. Your credit card will be pre-authorized 24 hours prior to the event but will not be charged in full until the conclusion of the event.

On the final checkout page, you have the option to save your order as a "Favorite" order, which you can apply to any future event for your convenience!

Authorized Signers

An authorized signer is anyone allowed to order on behalf of the Suite Holder, as well as charge against the card on file. Authorized Signers should be notated on the notes of each order placed in SuiteSpot. 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.

Suite Catering Deadlines

Our catering deadlines will be sent at the beginning of each season as a separate one-pager. You can also reference the Event Calendar by signing into your SuiteSpot account. As events are added to the season, they will be added in SuiteSpot and we will notify all Suite Holders via email. 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 with your Suite Attendant! We are unable to place advanced day orders in our system on your behalf after the event order window has closed. 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

Editing or Canceling Your Order

You may cancel or make any changes to your order in SuiteSpot before the event deadline window closes (10 days prior to the event) simply by logging in and selecting the order you wish to change or cancel. If you need to cancel an order after the order window closes in SuiteSpot, 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. 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.

Beverage Par Program

Establishing a beverage par is the simplest way to manage your beverage orders and to maintain your stock of beverages in your fridge without having to remember to order each event! If you already have a Beverage Par in place, your remaining liquor and unopened wine from the last event in the previous season will remain in your suite, however, we request that you establish a new Beverage Par Form prior to the start of each season. All beverages on your Beverage Par will be charged by the 6-pack or bottle. Your fridge will be fully stocked according to your Beverage Par form quantities and charged upfront at your first attended event in full. Thereafter, you will only be charged for beverages consumed and restocked.

At the end of each event, your refrigerator will be inventoried and restocked to your par levels. 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.

Please send your form over to MBSSuitesCatering@LevyRestaurants.com prior to the start of the season or before the preorder deadline for the event you want the par to be stocked. Blank Beverage Par Forms will be sent to your primary email by a member of our team each season.

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. There are no service fees added to any suite catering orders at Mercedes-Benz Stadium.

How to Request a Suite Attendant

If you have enjoyed service from a specific Suite Attendant, please provide their name on your account form or email Senior Suite Manager, Heather McAlpine at HMcAlpine@LevyRestaurants.com to request that they be assigned to your suite for the events of the current season. Your attendant request is subject to their availability.

Dedicated Suite Attendants, for one-on-one service, may be requested for an additional fee of \$250 per suite. Please reach out to Heather McAlpine to request a dedicated Suite Attendant at least 7 days prior to the event.

Tax Rate

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

Final Receipts

On event day, your Suite Attendant will present your final bill for review, unless you have opted for the bill not to be presented. You may also retrieve your final itemized receipt from your SuiteSpot account under "My Account" and navigating to "Order History" where you will have the option to download your receipt as a PDF.

Security

Please be sure to remove all personal property when leaving the premises. Food and Beverage 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 Manager with MBS.

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

Support with Your Event Day Service

Sapna Jetwani is your Guest Relations Coordinator and is happy to assist with any questions around your Suite Catering needs! Please reach out to her at MBSSuitesCatering@LevyRestaurants.com or you can reach her by phone at 470.341.5529.

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.

