



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 AVG V

GOURMET CHIPS & DIPS AVG V

Kettle Chips, Roasted Garlic Buttermilk Ranch Dip, Roasted Poblano Dip

SEASONAL FRESH FRUIT AVG VG

LOCAL CHARCUTERIE BOARD

Artisanal Meats & Cheeses, Chutney, Honey, Lavosh

WATERMELON & MINT SALAD AVG V

Seasonal Watermelon, Cherry Tomatoes, Red Onions, English Cucumbers, Queso Fresco, Mint-Citrus Vinaigrette

CRISPY PANCETTA SALAD AVG

Iceberg & Romaine Lettuce, Cherry Tomatoes, Blue Cheese, Pancetta Crisps, Toasted Pepitas, Buttermilk Ranch Dressing

RAIDERS DOGS

Caspers Famous Bay Area Hot Dog, Caramelized Onions, Split-Top Buns, Traditional Condiments

BURGER BAR*

Wagyu Beef Burger, Green Leaf Lettuce, Tomatoes, Red Onion, Pickles, Cheddar Cheese, Pepper Jack Cheese, White American Cheese, Potato Rolls

RAIDERS NACHO BAR

Guajillo Smoked Pork, Queso Blanco, Pico de Gallo, Guacamole, Tortilla Chips

SMOKEHOUSE BBQ \$1250

SMOKEHOUSE JUMBO CORN NUTS V

CHICHARRONES CON GUACAMOLE AVG

SMOKED LOLLIPOP CHICKEN WINGS AVG

Citrus Brine, BBQ Sauce, Buttermilk Ranch Dressing

CAMPO HARVEST SALAD V

Mixed Greens, Roasted Calabaza, Red Onion, Jicama, Queso Fresco, Tortilla Strips, Ancho-Lime Vinaigrette

SMOKED POTATO SALAD AVG

Bacon, Cheddar Cheese, Hard-Boiled Eggs, Sweet & Spicy Mustard Dressing

OLD SCHOOL MAC & CHEESE V

BBQ PORK BEANS AVG

Gigantes Beans, Applewood Smoked Bacon, Pork Chorizo, BBQ Sauce

TEXAS-STYLE SMOKED BRISKET

Salt & Pepper Crusted Brisket, Blistered Peppers & Cipollini Onions, Chipotle BBQ Sauce



/ SF - SHELLFISH *CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SMOKED MEATS, RARE MEATS, EGGS, OR RAW ONIONS MAY CONTAIN NUTS. AVOIDANCE OF CERTAIN FOODS MAY PREVENT OR REDUCE THE 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 AVG V

SEAFOOD TOWER* SF

Chilled Assortment of Jumbo Shrimp, King Crab Legs, Cold-Water Oysters, Horseradish Cocktail Sauce, Meyer Lemon Mignonette

CLASSIC CAESAR SALAD V

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

CLASSIC SPINACH SALAD CN V

Strawberries, Red Onions, Candied Pecans, Caña de Cabra Cheese, Aged Balsamic Glaze, Champagne Vinaigrette

CHARGRILLED FIELD VEGETABLES AVG VG

HERB-ROASTED PEEWEE POTATOES AVG VG

TRUFFLE MAC AND CHEESE V

COLD WATER LOBSTER TAILS AVG SF

Cajun Butter, Fresh Thyme

PRIME BEEF TOMAHAWK STEAK* AVG

Cabernet Sauvignon Demi, Herb Compound Butter



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À LA CARTE

ALL PRICING SERVES 10 GUESTS UNLESS OTHERWISE NOTED

DELUXE MIXED NUTS AVG CN VG \$50

Roasted Almonds, Filberts, Cashews, Pistachios, Macadamias

SNACK MIX CN V \$50

Butter Toffee Peanuts, Cajun Hot Corn Sticks, Rice Snacks, Wasabi Peas, Almonds, Mustard Pretzels, Pecans, Cashews

\$60 **BOTTOMLESS FRESHLY POPPED POPCORN** AVG V

BOTTOMLESS POPCORN TRIO AVG V \$90

Takis Seasoning, Cheddar, and Caramel Flavors

GOURMET CHIPS & DIPS AVG V \$90

Kettle Chips, Roasted Garlic Buttermilk Ranch Dip, Roasted Poblano Dip

SALSA & GUACAMOLE SAMPLER AVG V

Salsa Verde, Salsa Roja, Guacamole, Tortilla Chips
\$140

CHICHARRONES CON GUACAMOLE AVG

MELISSA'S HEALTHY SNACK BASKET CN \$140

Assortment of Melissa's Clean Snax, Dried Fruit, Trail Mix
\$150

SIN CITY DIP STATION

House-Made Guacamole, Salsa Roja, Roasted Poblano Dip, Lime Fried Pork Rinds, Tortilla Chips
\$160

SALADS

CAMPO HARVEST SALAD V \$140 **WATERMELON & MINT** AVG V \$140

Mixed Greens, Roasted Calabaza, Red Onion, Jicama, Queso Fresco, Tortilla Strips, Ancho-Lime Vinaigrette

Seasonal Watermelon, Cherry Tomatoes, Red Onions, English Cucumbers, Queso Fresco, Mint-Citrus Vinaigrette

CLASSIC CAESAR SALAD V \$140

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

KALE & FARRO SALAD V \$160

Goat Cheese, Dried Cranberries, Lemon

***UPGRADE: Grilled Chicken, \$35 Steak, or Shrimp** Vinaigrette

CRISPY PANCETTA SALAD \$160

AVG
Iceberg & Romaine Lettuce, Cherry Tomatoes, Blue Cheese, Pancetta Crisps, Toasted Pepitas, Buttermilk Ranch Dressing

CLASSIC SIDES

OLD SCHOOL MAC & CHEESE V \$130

***UPGRADE: Lobster** \$60

CREAMY WHIPPED YUKON GOLD POTATOES AVG V \$190

Mascarpone, Confit Garlic, Parmigiano-Reggiano Cheese

ROASTED BRUSSELS SPROUTS \$190

Pancetta Bites, Dijonnaise



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MAIN ENTRÉES

CHICKEN PARMESAN BITES

\$160

House-Made Marinara Sauce, Shaved
Parmesan Cheese

TOSTADA BAR

\$260

Chicken Tinga, Refried Beans, Cotija Cheese,
Shredded Lettuce, Mexican Crema, Corn
Tostadas

SILVER & BLACK VEGAN MEATBALLS VG

\$270

Plant-Based Meatballs, Creamy Vodka
Sauce, Shaved Vegan Parmesan Cheese

MOLE BRAISED SHORT RIB CN

\$290

Fiesta Rice, Pickled Red Onions, Toasted
Sesame Seeds

TEXAS-STYLE SMOKED BRISKET

\$310

Salt & Pepper Crusted Brisket, Blistered
Peppers, Cipollini Onions, Chipotle BBQ
Sauce

CHILLED TIERRA Y MAR BOARD AVG SF \$560

Guajillo-Crusted Beef Tenderloin Slices, Molcajete
Shrimp Ceviche, Blistered Peppers & Onions

\$560 PRIME BEEF TOMAHAWK STEAK * AVG

Cabernet Sauvignon Demi, Herb Compound
Butter

KIDS MEAL

\$14.95 per child

Accompanied by Fresh Fruit, Fresh Veggies &
Ranch, and a Game-Day Cookie.

Choice of:

- CHEESEBURGER SLIDER
- ALL-BEEF HOT DOG
- MINI CORN DOGS
- CRISPY CHICKEN TENDERS
- MAC & CHEESE V
- PB & J CN V

Our Kids Meals Are Intended For Fans Aged 10 & Under



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À LA CARTE

ALL PRICING SERVES 10 GUESTS UNLESS OTHERWISE NOTED

SANDWICHES, WRAPS & FLATBREADS

FRENCH STEAKHOUSE BAGUETTE

Chargrilled Steak, Arugula, Confit Garlic Aioli, Sourdough Baguette

\$170

PROSCIUTTO & ARUGULA FLATBREAD

Mozzarella Cheese, Shaved Parmesan, Herb-Garlic Butter

\$190

LAS VEGAS FLATBREAD ^{SF}

Lemon Ricotta, Lobster, Black Truffle Tenderloin, Creamy Horseradish

\$180

PULLED PORK SANDWICHES

Guajillo Smoked Pork, House-Made BBQ Sauce, Citrus Coleslaw, Parker House Rolls

\$190

BRAISED PORK TORTA

Guajillo Smoked Pork, Refried Beans, Pickled Red Onions, Mexican Crema, Mini Bolillo

\$180

JAPANESE MILK BREAD LOBSTER ROLLS ^{SF}

Lobster Tails, Celery, Green Bell Peppers, Parsley, Buttered Split-Top Japanese Milk Bread

\$310

BURGERS, SAUSAGES & DOGS

MINI SLOPPY JOES ^{VG} \$100

Plant-Based Ground Beef, Vegan Cheddar Cheese, Slider Buns

BEER-BRAISED ^{VG}

BEYOND BRATWURST \$130

Caramelized Onions, Local Rolls

RAIDER DOGS

\$180

Casper's Famous Bay Area Dog, Caramelized Onions, Traditional Condiments, Split-Top Buns

BURGER BAR*

\$190

Wagyu Beef Burger, Green Leaf Lettuce, Tomatoes, Red Onions, Pickles, Cheddar Cheese, Pepper Jack Cheese, White American Cheese, Potato Rolls

SOUTHWEST WAGYU BEEF \$190 SLIDERS

Pepper Jack Cheese, Caramelized Onions & Poblano Peppers, Ancho Aioli

STADIUM FAVORITES

PRE-ORDER ONLY FROM OUR STADIUM CONCESSIONS

BBQ MEXICANA

\$300

10 Burnt End Burritos and 10 Chips & Salsa

PICANHA SANDWICHES \$300

10 Steak Sandwiches and 10 Bags of Chips

PIZZA ROCK

\$300

1 Cheese & 1 Pepperoni Pizza



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À LA CARTE

ALL SWEETS SERVE 12 GUESTS UNLESS OTHERWISE NOTED

SWEETS

DEATH BY CHOCOLATE TRIFLE ^v \$165

Layers of Chocolate Pudding, Chocolate Chips, Chocolate Mousse, Chocolate Sauce, Brownie Pieces

HARRY'S BERRIES TRIFLE ^{CN V} \$165

Layers of Vanilla Pudding, Fresh Organic Harry's Berry Strawberries, Whipped Cream, White Chocolate Joconde Cake, Strawberry Coulis

THROWBACK COOKIES &

BROWNIES ^{CN V} \$180 Lucky Charms Cookies, Rocky Road Cookies, Cinnamon Toast Crunch Blondies, Cocoa Puffs Brownies, Brookies

RAIDERS COOKIES ^v \$225

Raiders Football Themed Butter Shortbread Cookies

***Limited Quantities. Only Available for Raiders Games.**

BYO SWEET CREPE ^{CN V} \$225

Honey, Fruit Compote, Whipped Cream, Nutella Sauce, Nuts, Orange Anglaise

CHOCOLATE BOX ^v \$250 Locally Crafted, Raiders-Branded Chocolates: Sea Salt Caramel, Cappuccino, White Chocolate Raspberry

CHEF'S CHOICE DESSERT TOWER ^{CN V} \$300

Includes 8-12 Assorted Desserts in a Rotation of Flavors

MACARON TOWER ^{CN V} \$300

Assorted Macarons

PINKBOX DOUGNUTS

PREMIUM MIX ^v \$70 half-dozen | \$120 dozen

An Assortment of Doughnuts

JUST WIN MIX ^v \$80 half-dozen | \$140 dozen

An Assortment of Raiders Doughnuts

***Only Available for Raiders Games**

LET THEM EAT CAKE!

STRAWBERRY CHAMPAGNE MACARON CAKE ^{CN V} \$210

Champagne Reduction, Strawberry Mousse, Vanilla Buttercream, Strawberry Macarons

LEMON RASPBERRY CAKE ^v \$210

Raspberry Jam, Lemon Cream Cheese, Vanilla Buttercream

RED VELVET CAKE ^v \$220

Cream Cheese Filling, Buttercream Icing, White Chocolate Drizzle

PISTACHIO CANNOLI CAKE ^{CN V} \$240

Vanilla Sponge, Cannoli Cream Filling, Pistachio Mousse, Buttercream, Chocolate Drizzle, Mini Cannoli

CARROT CAKE ^{CN V} \$240

Cream Cheese Filling, Walnuts, Raisins

TRIPLE CHOCOLATE CAKE ^v \$240

Chocolate Drizzle, Brownie Chunks, Chocolate Ganache, Chocolate Buttercream, Baileys-Soaked Dark Chocolate Cake, Chocolate Mousse



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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
COCA-COLA CHERRY	\$40
SPRITE	\$40
FANTA ORANGE	\$40
MINUTE MAID LEMONADE	\$40
BARQ'S ROOT BEER	\$40
SEAGRAM'S GINGER ALE	\$40

SPARKLING & STILL WATER

RAIDERS PULSE+ WATER	\$30
SMARTWATER STILL	\$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 Accompaniments

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

HOP FORWARD

LAGUNITAS IPA	\$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

ALTERNATIVES & SELTZERS

TOPO CHICO HARD SELTZER	\$65
SPIKED SIMPLY LEMONADE	\$65

SUN CRUISER CLASSIC ICED TEA COCKTAIL \$65

SUN CRUISER CLASSIC LEMONADE COCKTAIL \$65

LEINENKUGELS SUMMER SHANDY \$65

BLUE MOON NON-ALCOHOLIC \$65

COORS EDGE NON-ALCOHOLIC \$65

CORONA NON-ALCOHOLIC \$65

HAPPY DAD SELTZER - FRUIT PUNCH \$65

HAPPY DAD ICED TEA - PEACH \$65



NON-ALCOHOLIC

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 IMPÉRIAL, Epernay	\$275
VEUVE CLICQUOT BRUT YELLOW LABEL, Reims	\$300
LOUIS ROEDERER "CRISTAL BRUT", Reims	\$675
DOM PÉRIGNON, Reims	\$675

SPARKLING

RUFFINO PROSECCO, Italy	\$100
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ROSÉ

RAIDER ROSÉ, Languedoc KIM CRAWFORD, New Zealand	\$90
MOËT & CHANDON BRUT	\$125
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

MEIOMI, California	\$125
UNSHACKLED, Napa	\$125
PRISONER "CARNEROS", Napa	\$150
CAKEBREAD CELLARS, Napa	\$200
FAR NIENTE, Napa	\$200

RED WINE

PINOT NOIR

MEIOMI, California	\$100
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ZINFANDEL

FB25 BILETNIKOFF, Lodi	\$150
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MALBEC

ALAMOS, Argentina	\$100
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RED BLENDS

CONUNDRUM, Napa	\$150
THE PRISONER, Napa	\$175
UNSHACKLED, Napa	\$125

MERLOT

DECOY BY DUCKHORN, Napa	\$125
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CABERNET SAUVIGNON

SIMI, Sonoma	\$150
UNSHACKLED, Napa	\$150
JUSTIN, Paso Robles	\$175
SILVER OAK, Napa	\$350
CAYMUS, Napa	\$500

RUFFINO

BEVERAGES

ALL SPIRITS SOLD BY THE LITER UNLESS OTHERWISE NOTED

SPIRITS

VODKA

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

TEQUILA

BANDERO BLANCO 750ML	\$160
CASAMIGOS BLANCO	\$225
CASAMIGOS REPOSADO	\$275
CASAMIGOS CRISTALINO	\$300
CASAMIGOS AÑEJO	\$300
CASAMIGOS MEZCAL	\$275
CINCORO BLANCO 750ML	\$400
CINCORO REPOSADO 750ML	\$575
DON JULIO 1942 750ML	\$675
CLASE AZUL REPOSADO	\$1025

RUM

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

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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

COGNAC

MARTELL VS	\$325
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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

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
ZING ZANG	
BLOODY MARY MIX	\$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

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

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 Zing Zang Bloody Mary Mix

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, Woodson Whiskey, Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Unshackled Chardonnay and Cabernet Sauvignon, Raiders Pulse+ Water, Assorted Coca-Cola Soft Drinks, Bar Mixers, and Bar Fruit Provided

PREMIUM BAR \$80 PER PERSON

Bombay Sapphire Gin, Bandero Tequila Blanco, Aspen Vodka, Bacardi Rum, Woodson Whiskey, Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Kim Crawford Sauvignon Blanc, Simi Cabernet Sauvignon, Raiders Pulse+ Water, 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 Pulse+ Water and Assorted Coca-Cola Soft Drinks



TERMS & CONDITIONS

HOURS OF OPERATION

Representatives are available from 9:00AM to 5:00PM 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@SilverandBlackHospitality.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 canceled, 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 canceled, you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations.

Orders canceled at least (5) business days prior to an event will not incur a charge. Orders canceled 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.

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.

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 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@SilverandBlackHospitality.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 5:00PM (5) business days prior to each event. After this deadline, you will be able to order from our Day of Event menu until 5pm (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@SilverandBlackHospitality.com

with the assistance of the Premium Sales Manager during normal business hours at 725-780-2055.