suite menu

American Airlines Center

contents

packages

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à la carte

— 6 —

beverages

— 20 —

the scoop

— 27 —

packages

packages

Packages must be ordered for a minimum of 12 guests.

MVP

— 81.75 per Guest —

Freshly Popped Popcorn V

Potato Chips & Gourmet Dips V
Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Farmers Market Dips & Veggies V AVG
Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch

Classic Caesar Salad
Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Croutons

Three Cheese Mac V
Cavatappi Pasta, Three Cheese Sauce

Hot Dogs
Traditional Condiments

Spicy Wings
Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Cold Cut Italian Sandwich
Salami, Capicola, Ham, Tomatoes, Onions, Provolone Cheese, Lettuce, Giardiniera, Red Wine Vinaigrette, Olive Oil, Soft Baguette

South of the Border

— 94.25 per Guest —

Salsa & Guacamole Sampler VG AVG
Guacamole, Salsa Verde, Salsa Roja, House-Made Tortilla Chips

Street Corn Salad V AVG
Mixed Greens, Sweet Corn, Cherry Tomatoes, Ancho Chili Dust, Fresno Chiles, Burrata Cheese, Cotija Cheese, Aji Verde Dressing

Charro Beans AVG
Braised Pinto Beans, Mexican Chorizo, Onion, Jalapeños, Tomatoes, Mexican Lager, Pico de Gallo

Mexican Arroz V AVG
Spanish Red Rice, Peas, Carrots

Street Corn V AVG
Roasted Corn, Sour Cream, Mayonnaise, Queso Fresco, Fresh Lime, Tajin Spice

West End Fajitas
Grilled Carne Asada & Agave Lime Chicken Breast, Peppers & Onions, Salsa Roja, Charred Jalapeño Crema, Queso Fresco, Warm Flour Tortillas

packages

Packages must be ordered for a minimum of 12 guests.

The Dallas Table

— 115.00 per Guest —

Bocconcini Tomato & Cucumber Salad V AVG
Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

Center Cut Ribeye AVG
Cooked to Medium with Pan Sauce & House Shallot Marmalade

Pan-Seared Salmon AVG
Lump Crab, Lemon Butter Oscar Sauce

Potatoes au Gratin V
Scalloped Yukon Potatoes, Tarragon Garlic Cream Sauce, Parmesan Cheese

Roasted Brussels Sprouts V AVG
Cranberry-Honey Glaze, Shaved Manchego Cheese, Lemon, Pomegranate Seeds

The Dallas Smokehouse Package

— 92.00 per Guest —

Freshly Popped Popcorn V

BLT Salad
Crisp Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch, House-Made Croutons

Farmers Market Dips & Veggies V AVG
Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

Blistered Pork Belly & Hatch Green Chile Mac & Cheese
Blistered Pork Belly, Thick-Cut Bacon, Smoked Gouda Cheese Sauce, Fusilli Pasta

Smoked Pork Sliders
Smoked Pork, Barbecue Sauce, Fresh Bakery Rolls

Slow-Smoked Beef Brisket Sliders
Smoked Brisket, Barbecue Sauce, Fresh Bakery Rolls

à la carte

à la carte

Cool Appetizers

Cool Appetizers serve 10 guests unless otherwise noted.

Chilled Shrimp Cocktail AVG
• **230.00** *per order / 30 pieces*
Poached Shrimp, Zesty Cocktail Sauce, Lemons

Seasonal Fresh Fruit VG AVG • **126.50** *per order*
In-Season Fruits & Berries

Artisanal Charcuterie Board • **205.00** *per order*
Chipped Manchego Cheese, Aged Sharp Cheddar Cheese, Sliced Smoked Gouda Cheese, Prosciutto, Genoa Salami, Seasonal Blueberries, Roasted Soft Brie Cheese with Amber Honey, Seasonal Mini Jams, Apricots & Cranberries, Lavosh Crackers & House Crostinis

Grazing Board • **175.00** *per order*
Zavala's Smoked Turkey, Classic Pimento Cheese, Cubed Cheddar & Provolone Cheeses, Candied Pecans, Grapes, Pretzel Crisps

Olive & Whipped Feta Platter V • **166.75** *per order*
Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

Farmers Market Dips & Veggies V AVG • **115.00** *per order*
Farmstand Vegetables,
Traditional Hummus,
Buttermilk Ranch Dressing

Coastal Croissant
• **24.00** *per guest / Minimum 6 guests*
Jumbo Lump Crab, Lemon Tarragon Dressing, Celery, Pickled Red Onions, Mini Croissant

Street Corn Deviled Eggs
• **120.00** *per order / 24 pieces*
Fire-Roasted Corn, Smoked Chili Powder, Lime, Cotija Cheese, Cilantro, Flamin' Hot Cheetos Dust

V VEGETARIAN | VG VEGAN | AVG AVOIDING GLUTEN

chilled shrimp cocktail

à la carte

Warm Appetizers

Warm Appetizers must be ordered for a minimum of 6 guests unless otherwise noted.

Nacho Fiesta Bar • 17.25 *per guest*
Warm Texas Chili, Tostitos Nacho Cheese, Sour Cream, Jalapeños, Pico de Gallo

Upgrade your Nacho Fiesta Bar from Beef Chili to:

Shredded Brisket • 23.00 per guest

Pulled Pork • 20.75 per guest

Jalapeño Artichoke Dip V AVG • 109.25 *per order*
Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, House-Made Tortilla Chips

Frito Pie Skillet • 86.25 *per order*
Serves 10
Warm Texas Chili, Tostitos Nacho Cheese, Sour Cream, Jalapeños, Pico de Gallo

Crispy Chicken Tenders
• 25.75 *per guest*
Buttermilk Ranch, Barbecue Sauce, Honey Hot

Spicy Wings • 21.75 *per guest*
Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Quesadilla Duo • 21.75 *per guest*

- ***Ancho-Marinated Chicken***
  Oaxaca & Chihuahua Cheese Blend, Sautéed Onions
- ***Carne Asada***
  Oaxaca & Chihuahua Cheese Blend

Served with Avocado Crema & Salsa Roja

Portobello, Spinach & Mozzarella Empanadas V
• 13.75 *per guest*
Mozzarella Cheese, Spinach, Portobello Mushrooms, Egg, Cilantro, Salsa Verde

V VEGETARIAN | VF VEGAN | AVG AVOIDING GLUTEN

à la carte

Greens

Greens must be ordered for a minimum of 6 guests.

Goddess & Gem Salad AVG
• 17.75 *per guest*
Gem Lettuce Leaves, Romaine Hearts, Fresh Basil, Toasted Hazelnuts, Dried Cranberries, Sungold Tomatoes, Green Goddess Dressing

Street Corn Salad V AVG
• 17.25 *per guest*
Mixed Greens, Sweet Corn, Cherry Tomatoes, Ancho Chili Dust, Fresno Chiles, Burrata Cheese, Cotija Cheese, Aji Verde Dressing

Classic Caesar Salad • 15.00 *per guest*
Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Croutons

Upgrade your Caesar Salad by adding:

Grilled Chicken • 24.00 per guest

Bocconcini Tomato & Cucumber Salad V AVG • 16.25 *per guest*
Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad • 15.00 *per guest*
Crisp Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

V VEGETARIAN | VF VEGAN | AVG AVOIDING GLUTEN

steakhouse beef tenderloin

à la carte

Classics

Classics must be ordered for a minimum of 6 guests unless otherwise noted.

Zavalas Texas Trinity Board • 776.25 *per order*
Serves 10 guests
Whole Sliced 44 Farms Brisket, Whole Rack of Pork Ribs, Sausage Links, Flour Tortillas, Sloppy Juan Barbecue Sauce, Salsa Verde

Cheese Pizza • 115.00 *per order*
Serves 8 guests

Pepperoni Pizza • 125.00 *per order*
Serves 8 guests

Meatball Sliders • 19.50 *per guest*
Traditional Beef Meatballs, Marinara Sauce, Grated Parmesan Cheese, Parsley, Fresh Bakery Rolls

Steakhouse Beef Tenderloin • 362.25 *per order*
Serves 10 guests
Black Pepper-Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Fresh Bakery Rolls

Dallas Taco Box AVG
• 207.00 *per order / Serves 10 guests*
Ancho Seasoned Pork Pastor & Chicken Tinga Tacos, Chopped Onions, Cilantro, Diced Pineapples, Lime Wedges, House-Made Red & Green Salsa, Corn Tortillas

West End Fajitas • 29.75 *per guest*
Grilled Carne Asada & Agave Lime Chicken Breast, Peppers & Onions, Salsa Roja, Charred Jalapeño Crema, Queso Fresco, Warm Flour Tortillas

Whiskey Glazed Char-Grilled Short Ribs • 57.50 *per guest*
Horseradish Cream

CLASSIC SIDES

Classic Sides must be ordered for a minimum of 6 guests

Three Cheese Mac V • 17.25 *per guest*
Cavatappi Pasta, Three Cheese Sauce

Roasted Brussels Sprouts V AVG • 13.50 *per guest*
Cranberry-Honey Glaze, Pomegranate Seeds, Shaved Manchego Cheese, Lemon

Street Corn V AVG
• 12.75 *per guest*
Roasted Corn, Sour Cream, Mayonnaise, Queso Fresco, Fresh Lime, Tajin Spice

Potatoes au Gratin V
• 12.95 *per guest*
Scalloped Yukon Potatoes, Tarragon Garlic Cream Sauce, Parmesan Cheese

V VEGETARIAN | VF VEGAN | AVG AVOIDING GLUTEN

uchi restaurants

premium suites catering

KAISO BOX ‡

125.00 per box - 1 box serves 1 guest
Min. order: 8 boxes

each box includes:

nigiri selection:
2 piece avocado | yuzu kosho
2 piece madai | lemon zest, shiso

sashimi selection:
3 slices masu sashimi | grape relish, nikiri, maldon
3 slices maguro akami sashimi | negi dare, tamari

sushi roll selection:
sake maki | salmon, tamari

cold tasting:
hama chili | yellowtail, thai chili, oranges, ponzu

accompaniments:
soy
wasabi
ginger

NI BOX ‡

1,195.00 per order - 1 order serves 6

includes:

nigiri selection:
6 piece maguro akami | negi dare, tamari
6 piece avocado | yuzu kosho
6 piece sake toro | ginger, tamari
6 piece hirame | candied quinoa, lime zest
6 piece madai | lemon zest, shiso
6 piece hamachi | kizame, tamari

sushi roll selection:
3 cucumber maki | japanese pickled plum
3 sake maki | salmon, tamari

cold tastings:
3 hama chili | yellowtail, thai chili, oranges, ponzu
3 sushi rice bowls | includes the following
- masu, bluefin, shima aji & kanpachi sashimi
- salmon ikura, bluefin otoro tartare
- sushi rice, cucumber, shiso, negi, avocado

accompaniments:
soy
wasabi
ginger

‡Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any allergies or dietary restrictions.

mini buffalo chicken sandwiches

à la carte

Burgers, Sausages & Dogs

Burgers, Sausages & Dogs must be ordered for a minimum of 6 guests

BYO Victory Burger Bar • 29.50 *per guest*
2 Burgers per guest
Beef Burger Patties, Levy Secret Sauce, Jalapeño Bacon Jam, American Cheese, Bibb Lettuce, Tomatoes, Pickles, Fresh Bakery Rolls

IMPOSSIBLE™ Mini Burger (V)
• 20.75 *per guest*
2 Burgers per person
Char-Grilled Plant Based Burger, Vegan Levy Secret Sauce, Bibb Lettuce, Tomatoes, Pickles, Fresh Bakery Rolls

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.

Zavalas Pepper Sausage
• 18.50 *per guest*
Sautéed Onions & Peppers, Traditional Condiments

Hot Dogs • 16.00 *per guest*
Traditional Condiments

Handcrafted Sandwiches

Sandwiches must be ordered for a minimum of 6 guests.

Big Bella • 17.25 *per guest*
Mortadella, Fresh Mozzarella Cheese, Pistachio Cream, Black Pepper, Arugula, Toasted Chopped Pistachios, Maldon Sea Salt, Extra Virgin Olive Oil

Beet-LT (V) • 16.50 *per guest*
Roasted Yellow Beets, Vine-Ripened Tomatoes, Fresh Basil, Sliced Provolone Cheese, Hearts of Romaine Leaves, Caraway Aïoli, Whole Grain Bread

Cold Cut Italian Sandwich
• 18.25 *per guest*
Salami, Capicola, Ham, Tomatoes, Onions, Lettuce, Provolone Cheese, Giardiniera, Red Wine Vinaigrette, Olive Oil, Soft Baguette

Creamy Mini Buffalo Chicken Sliders • 19.50 *per guest*
Pulled Chicken, Cream Cheese, Cheddar Cheese, House-Made Buffalo Hot Sauce, Fresh Bakery Rolls

Smoked Pork Sliders • 19.50 *per guest*
Smoked Pork, Barbecue Sauce, Fresh Bakery Rolls

Slow-Smoked Beef Brisket Sliders • 23.00 *per guest*
Smoked Brisket, Barbecue Sauce, Fresh Bakery Rolls

à la carte

Snacks

Snacks serve 10 guests unless otherwise noted.

Bavarian Soft Pretzels V
• 172.50 *per order*
Serves 6 guests
Six Soft Pretzels Served with
Spicy Brown Mustard & Beer Cheese

Salsa & Guacamole Sampler VF AVG • 126.50 *per order*
Salsa Verde, Salsa Roja, Guacamole,
House-Made Tortilla Chips

The Snack Attack V
• 103.50 *per order*
Snack Mix, Dry-Roasted Peanuts,
Pretzel Twists, Kettle-Style
Potato Chips

Freshly Popped Popcorn V • 46.00 *per order*

Potato Chips & Gourmet Dips V • 80.50 *per order*
Kettle-Style Potato Chips,
Roasted Garlic Parmesan,
French Onion, Dill Pickle Dip

V VEGETARIAN | VF VEGAN | AVG AVOIDING GLUTEN

à la carte

Let Them Eat Cake!

Chicago-Style Cheesecake (V) • 109.25
Serves 10
Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake (V) • 264.50
Serves 12
Three Layer Red Velvet Cake with Mild Chocolate Flavor, Iced with Cream Cheese Frosting
**Contains no artificial colors or flavors*

Six-Layer Carrot Cake (V) • 178.25
Serves 14
Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis Cake (V) • 207.00
Serves 12
Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake (V) • 264.50
Serves 14
Five-Layer Lemon Cake, Lemon Curd, Vanilla Icing, Sour Lemon Bark, Toasted Mini Marshmallows

Suite Sweets

Suite Sweets must be ordered for a minimum of 6 guests unless otherwise noted.

Gourmet Cookies & Brownies (V) • 23.00 *per guest*
Gourmet Cookies, Decadent Brownies

Assorted Cookie Box by Cookie Society • 172.50 *per order*
4 Snickerdoodle, 4 Cowboy Cookie, 4 Signature Chocolate Chip
**no substitutions*

Texas S'mores Skillet • 97.75 *per order*
Serves 10 guests
Baked Brownies, Marshmallows, Cookie Crumbles, Chocolate Sauce

(V) VEGETARIAN | (VG) VEGAN | (AVG) AVOIDING GLUTEN

à la carte

Gelato Cart

— 30 MINUTE RENTAL - 605.00 PER ORDER —

Makes up to 40 servings

Rentals are based on limited availability

Choose Up to 2 Gelato Flavors:

- Vanilla
- Sicilian Pistachio
- TX Bourbon Salted Caramel
- Seasonal Sorbet

Choose Up to 2 Sauces:

- Caramel Sauce
- Raspberry Sauce
- Chocolate Sauce
- Whipped Cream

Choose Up to 3 Toppings:

- Crushed Toffee Pieces
- Sprinkles
- Crushed Oreos
- M&M's
- Peanuts
- Cherries
- Cherry Boba

Ask your guest relations representative about seasonal flavors & additional options.

Gelato Replenishment • 125.00 each

Additional Toppings • 20.00 each

chocolate paradis cake

à la carte

Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' & 'aahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts (V)

- Six-Layer Carrot Cake
- Red Velvet Cake
- Chocolate Paradis Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake

Gourmet Dessert Bars (V)

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar (AVG)

Gourmet Cookies & Turtles (V)

- Peanut Butter by Cookie Society
- Signature Chocolate Chip by Cookie Society
- White & Milk Chocolate Turtles

Nostalgic Candies (V)

- Gummi® Bears,
- Jelly Belly® Sassy Sours
- Mini Sour Worms
- Plain M&M's®

Dark Chocolate Liqueur Cups (V)

- Disaronno® Amaretto
- Skrewball® Peanut Butter Whiskey
- Patron XO

(V) VEGETARIAN | (VG) VEGAN | (AVG) AVOIDING GLUTEN

beverages

beverages

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

White Claw Hard Seltzer • 61.00
Black Cherry

Cutwater Canned Cocktails • 64.50
Espresso Martini

High Noon Vodka Seltzer • 64.50
Grapefruit, Pineapple

NÜTRL Vodka Seltzer • 64.50
Pineapple

Hoop Spiked Iced Tea • 64.50

Beer, Ales & Alternatives

Sold by the six-pack

Budweiser • 51.75

Bud Light • 51.75

Michelob ULTRA • 51.75

Miller Lite • 51.75

Stella Artois • 57.50

Modelo Especial • 57.50

Corona Extra • 57.50

Pacifico • 57.50

Karbach Lovestreet • 57.50

Karbach Hopadillo • 57.50

Yuengling Flight Lager • 57.50

Yuengling Traditional Lager • 57.50

Rollertown Big German • 62.00

Michelob ULTRA Zero
non alcoholic • **51.75**

beverages

Sparkling & Rosé

Sold by the bottle

La Marca Prosecco • 63.25

Ferrari Brut • 132.25

Veuve Clicquot Yellow Label • 230.00

Hampton Water Rosé • 55.00

La Marca Rosé • 63.25

Kim Crawford Rosé • 67.00

White Wine

Sold by the bottle

PINOT GRIGIO

Dark Horse • 59.75

Benvolio • 65.50

RIESLING

Chateau Ste. Michelle • 65.50

SAUVIGNON BLANC

Whitehaven • 77.00

Kim Crawford • 84.00

CHARDONNAY

Dark Horse • 59.75

William Hill • 69.00

Kendall-Jackson Vintner's Reserve • 76.00

Auteur • 87.00

Sonoma-Cutrer • 118.50

beverages

Red Wine

Sold by the bottle

PINOT NOIR

Dark Horse • 59.75

La Crema Sonoma Coast • 84.00

Meiomi • 84.00

Auteur • 87.00

J Russian River Valley • 132.35

MERLOT

Murphy Goode • 80.50

Decoy by Duckhorn • 84.00

MALBEC

Alamos • 65.50

CABERNET SAUVIGNON

Dark Horse • 59.75

Josh Craftsman • 59.75

Franciscan Cornerstone • 84.00

Gryphon by Louis M Martini • 165.00

Martis • 165.00

RED BLENDS

Conundrum by Caymus • 73.50

Orin Swift Abstract • 113.75

The Prisoner • 138.00

bar supplies

beverages

Liquor

Sold by the 750mL

VODKA

New Amsterdam • 80.50

Grey Goose Le Citron • 113.00

Grey Goose • 119.50

Tito's Handmade • 130.00

GIN

New Amsterdam • 80.50

Bombay Sapphire • 107.00

Hendrick's • 120.75

RUM

Bacardí Coco • 73.50

Bacardí Superior • 80.50

Bacardí Ocho • 125.25

SPECIALTY COCKTAIL

Perfect Patrón Margarita
Serves 6 • 161.00 PER PITCHER

TEQUILA & MEZCAL

Mi Campo Reposado • 100.00

Ilegal Joven Mezcal • 146.00

Patrón Silver • 199.00

Patrón Reposado • 212.75

Patrón Añejo • 224.25

Patrón Cristalino • 247.27

Patrón El Alto • 460.00

WHISKEY & BOURBON

Jack Daniel's • 92.00

Buffalo Trace • 95.50

Jameson Irish • 103.50

Maker's Mark • 115.00

Crown Royal • 119.50

Woodford Reserve • 149.50

Angel's Envy • 171.25

Angel's Envy Triple Oak • 295.00

Angel's Envy Rye • 333.50

SCOTCH

Dewar's 12-Year • 114.00

Dewar's White Label • 116.25

The Macallan 12 Year • 207.00

COGNAC / BRANDY

D'USSÉ • 158.75

VERMOUTH

Martini & Rossi Dry • 30.00

Martini & Rossi Sweet • 30.00

CORDIALS

Amaro Montenegro • 126.50

Aperol • 78.25

Baileys Original
Irish Cream • 110.50

Campari • 110.50

Patrón Citronage • 94.25

Patrón XO • 110.00

beverages

Chill

Sold by six-pack unless otherwise indicated

SOFT DRINKS • 28.75

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Dr Pepper

Dr Pepper Zero Sugar

Diet Dr Pepper

7UP

7UP Zero Sugar

Canada Dry Ginger Ale

Minute Maid Lemonade

WATER

PATH Water • 46.50

Topo Chico • 48.25

Canada Dry Club Soda • 28.75

Canada Dry Tonic Water • 28.75

COLD PRESSED JUICES

750mL • 37.00 PER BOTTLE

Cranberry Juice

Grapefruit Juice

Orange Juice

Pineapple Juice

CANNED TEAS BY LIQUID DEATH

Dead Billionaire • 40.00

Death by Peach • 40.00

MISCELLANEOUS BEVERAGES

Fresh Brewed Regular Coffee • 46.00

Fresh Brewed Decaffeinated Coffee • 46.00

Hot Chocolate • 46.00

BAR SUPPLIES

Stuffed Olives • 14.00

Fruit Garnish Trio • 23.00
Lemons, Limes, Cherries

Zing Zang Bloody Mary Mix • 23.00

RIPE Margarita Mix • 40.00

Monster Energy *4-pack* • 30.00

Monster Energy Zero Ultra *4-pack* • 30.00

Cutwater Ginger Beer *6-pack* • 30.00

the scoop

the scoop

Food & Beverage Ordering

HOURS OF OPERATION

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. CST. Monday through Friday, to assist you in your food and beverage selections.

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, three business days prior to each event.

To reach a Representative:
214-665-4736 or
LevySuiteFood@americanairlinescenter.com

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the arena does **NOT** open, you will not be charged for your food and beverage order. However, if the doors to the arena open for **ANY** amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. CST the **business day** prior to the event will not be charged.

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 Texas, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of American Airlines Center
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 into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level
6. During some events, alcohol consumption may be restricted

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate five business days notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

Payment Procedure & Service Charge

Levy will charge the Suite Holder's designated credit card 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 an 18% service charge (16% is retained by Levy Restaurants and 2% is distributed to the food and beverage runners). This service charge is not a tip or gratuity. Payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at American Airlines Center, 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.

American Airlines Center