LEVI'S STADIUM SUITES MENU

SUITE PARTNER INCLUSIVE MENU

SERVES 20 GUESTS

QUICK BITES

SELECT 2

OH SNAP! PICKLE BITES TRIO (V)

BOTTOMLESS FRESHLY POPPED POPCORN (V)

RED & GOLD POPCORN (V)

KETTLE POTATO CHIPS & GOURMET DIPS (V)
Caramelized shallot dip & dill pickle dip

MEZZE DUO BITES (V)
Roasted red pepper hummus, Mediterranean antipasti dip, pita chips

GOT MUNCHIES (V)
Pub Mix, Sour Patch Kids, M&M's

GARDEN-FRESH PICKS & NOSH

SELECT 1

CHEF'S LOCAL GARDEN VEGETABLES (V)
Farmers market vegetables, green goddess dip

ROOFTOP MARKET SALAD (V) (AVG)
Tender greens, roasted beets, wild fennel, watermelon radish, cucumber, blood orange vinaigrette

FAITHFUL CAESAR SALAD (V)
Crisp romaine, kale, radicchio, aged parmesan, toasted croutons, Caesar dressing

FARMERS MARKET FRESH FRUIT (V)
Seasonal fresh fruit & berries

LOADED HOAGIE DIP & GRIDDLED CROISSANTS
Salami, ham, provolone, pickled peppers

BEVERAGES

INCLUDED IN PACKAGE

PEPSI (6)
PEPSI ZERO (6)
STARRY (6)
AQUAFINA (12)
BUD LIGHT (6)
STELLA (6)
KONA BIG WAVE (6)

APPELATION 49 WINE SELECTION
(1) RED VARIETAL & (1) WHITE VARIETAL

GAME DAY FAVORITES

SELECT 2

SPINACH ARTICHOKE DIP (V)
Cream cheese, artichokes, smoked gouda, parmesan cheese, grilled baguette

CRISPY CHICKEN TENDERS
Buttermilk ranch & barbecue sauce

GRIDLINE SAUSAGE DUO
Pale ale bratwurst, smoked jalapeño cheddar sausages, toasted bun, peppers & onions, creole mustard, giardiniera

BAY CITY ROLLER DOGS
Silva Faithful Frank all-beef hot dog, toasted bun, Smash Kitchen condiments

CRAFTED DISHES

SELECT 1

HONEY CHIPOTLE PORK RIBS
Charred onions & sweet peppers

SMOKED BRISKET BURNT-ENDS
Pickled red onions, tangy BBQ sauce

MESQUITE GRILLED CHICKEN
Smoky cream sauce, grilled chicken breast, sweet mini peppers

EMPANADA DUO
Argentine beef & vegan pinto bean. red chimichurri sauce

ITALIAN MEATBALLS
Calabrese marinara sauce, ciliegene mozzarella cheese

SIDES

SELECT 1

CHILLED GRILLED VEGETABLES (V) (AVG)
Seasonal vegetables

WHITE CHEDDAR MAC (V)
Cavatappi pasta, white cheddar cheese sauce, butter toasted panko topping

PLANT BASED SAUSAGE CASSOULET (V) (AVG)
White beans, Tuscan kale, fines herbs, wine braised

(V) VEGETARIAN // (V²) VEGAN // (AVG) AVOIDING GLUTEN // (N) CONTAINS NUTS

LEVI'S STADIUM SUITES MENU

THE RED PACKAGE 1035.00
ELEVATE YOUR EXPERIENCE

MEZZE BOARD (V)
Roasted garlic, hummus, tzatziki, radishes, cucumber, grape tomatoes, feta cheese, green olives, figs & naan dippers

WILD RICE & ROASTED SWEET POTATO SALAD (V2) (AVG)
Tuscan kale, pomegranates, fried pumpkin seeds, maple sherry vinaigrette

ITALIAN CHOPPED SANDWICH
Capicola. Genoa Salami, provolone, Burrata, marinated olives, Italian salsa verde, pepperoncini

MAPLE BOURBON BRAISED SHORT RIBS (AVG)
Roasted sweet potatoes, kale

GOLD RUSH DESSERT COLLECTION (V)
Special event themed logo shortbreads, freshly baked cookies, brownies & bars

THE GOLD PACKAGE 1200.00
ELEVATE YOUR EXPERIENCE

JAPANESE NOODLE SALAD (V)
Yakisoba noodles, red cabbage, carrots, cucumbers, edamame, green onions, sesame dressing

TUNA EN SUITE (AVG)
Seared ahi tuna, haricot verts, crispy smashed potatoes, marinated olives, jammy eggs, lemon vinaigrette

ASIAN BBQ CHICKEN YAKITORI
Yuzu barbecue sauce, spicy pickled vegetables, gochigang mayo, wild grains

DIM SUM DUO
Pan seared lemon grass chicken pot stickers & crunchy vegetables spring roll, ponzu sauce & hot ginger chili

80TH ANNIVERSARY FORTUNE COOKIES (V)

(V) VEGETARIAN // (V2) VEGAN // (AVG) AVOIDING GLUTEN // (N) CONTAINS NUTS

LEVI'S STADIUM SUITES MENU

À LA CARTE MENU

COOL APPETIZERS & GREENS

SERVES 12 GUESTS

MARKET FRESH FRUIT V² AVG **145.00**
Seasonal fresh fruit & berries

WILD RICE & ROASTED SWEET POTATO SALAD V² AVG **140.00**
Tuscan kale, pomegranates, fried pumpkin seeds, maple sherry vinaigrette

ROOFTOP MARKET SALAD V² AVG **130.00**
Tender greens, roasted beets, wild fennel, watermelon radish, cucumber, Blood Orange Vinaigrette

JAPANESE-NOODLE SALAD V **135.00**
Yakisoba noodles, red cabbage, carrots, cucumbers, edamame, green onions, sesame dressing

FAITHFUL CAESAR SALAD **140.00**
Crisp romaine, kale, radicchio, aged Parmesan cheese, toasted croutons, creamy Caesar dressing

GUACAMOLE & SALSA SAMPLER V² AVG **150.00**
Fresh guacamole, tomatillo salsa verde, morita salsa roja, tortilla chips

LOADED HOAGIE DIP & GRIDDLED CROISSANTS **130.00**
Salami, ham, provolone, pickled peppers

FARMSTEAD CHEESE & SALUMI BOARD SAMPLER V² AVG **300.00**
Uncured salumi, honey, jams, chutneys, sun-dried fruits, flatbread crackers & lavosh

CHEF'S GARDEN VEGETABLES V **135.00**
Farmstand vegetables, green goddess dressing

CHILLED SHRIMP COCKTAIL AVG **210.00**
Poached jumbo shrimp, zesty cocktail sauce, lemons

MEZZE DUO BITES V **140.00**
Roasted red pepper hummus, mediterranean antipasti dip, pita chips

WARM APPETIZERS

SERVES 12 GUESTS

CRISPY CHICKEN TENDERS **190.00**
Buttermilk ranch & barbecue sauce

THE CHICKEN TENDER & SAUCE ZONE **210.00**
Golden brown chicken tender, our signature sauce bar. bang bang sauce, honey mustard dressing, buttermilk ranch dipping sauce, signature BBQ Sauce, garlic parmesan sauce, & copycat sauce

BUFFALO CHICKEN WINGS **185.00**
Crispy fried & tossed with spicy buffalo sauce & buttermilk ranch

WHITE CHEDDAR MAC V **150.00**
Cavatappi pasta, white cheddar cheese sauce & butter toasted panko topping

EMPANADA DUO **210.00**
Argentine Beef and Vegan Pinto Bean. Red Chimichurri Sauce

SPINACH ARTICHOKE DIP **110.00**
Cream cheese, artichokes, smoked gouda, parmesan cheese, grilled baguette

GRILLED BONE MARROW & CHORIZO QUESO FUNDIDO **260.00**
Chihuahua cheese, green chilies, tortilla chips

V VEGETARIAN // V² VEGAN // AVG AVOIDING GLUTEN // N CONTAINS NUTS

LEVI'S STADIUM SUITES MENU

À LA CARTE MENU

HAND CRAFTED SANDWICHES

SERVES 12 GUESTS

SMASH KITCHEN HAIL MARY 210.00
Crispy chicken, Pimento cheese, Hot Honey BBQ Sauce, brioche bun

THE KINGSTON SANDWICH 175.00
Jamaican Jerk grilled chicken, pineapple salsa, spicy coleslaw, garlic mayo

PORKY PULL-A PART SLIDERS 210.00
Slow smoked beef brisket, pulled pork shoulder, Texas style BBQ sauce, coleslaw, pickled red onions, Hawaiian rolls

BEET-LT (V) 155.00
Golden beets, caraway aioli, tomatoes, provolone cheese, basil, sliced wheat bread

ITALIAN CHOPPED SUB 180.00
Capicola, Genoa Salami, provolone, Burrata, marinated olives, Italian salsa verde, pepperoncini

CLASSICS

SERVES 12 GUESTS

ITALIAN- STYLE MEATBALLS 250.00
Calabrese marinara sauce, ciliegene mozzarella cheese
** Plant Based Option Available*

HONEY CHIPOTLE PORK RIBS 325.00
Charred onions & sweet peppers

MAPLE BOURBON BRAISED SHORT RIBS (AVG) 360.00
Roasted sweet potatoes, kale

POLLO A LAS BRASAS (AVG) 270.00
Soy & lime marinated grilled chicken, plantains, aji amarillo

PLANT BASED SAUSAGE CASSOULET (V²) (AVG) 180.00
White beans, Tuscan kale, fines herbs, wine braised

BURGERS, SAUSAGE, DOGS & PIZZA

SERVES 12 GUESTS

BAY CITY ROLLER DOGS 155.00
Silva Faithful Frank all-beef hot dog, toasted bun, Smash Kitchen condiments

FIRE ROASTED SAUSAGE SAMPLER 200.00
Jalapeno Pepper Jack & Hickory Beer Bratwurst, caramelized peppers and onions, giardiniera, creole mustard & toasted buns

THE FAITHFUL BURGER 375.00
Dry aged beef, au Poivre sauce, tallow jalapeno onion jam, cheddar cheese, house pickles, on a brioche bun

TONY G'S CHEESE PIZZA (V) 100.00
Mozzarella cheese, vine-ripened tomato sauce

TONY G'S PEPPERONI PIZZA 125.00
Mozzarella cheese, vine-ripened tomato sauce

PLANT BASED HOT DOGS (V²) 140.00
Toasted Bun, Smash Kitchen Condiments

PLANT BASED FIRE ROASTED SAUSAGE SAMPLER (V²) 200.00
Caramelized peppers and onions, giardiniera, creole mustard & toasted buns

PLANT BASED STEAK BURGER (V²) 375.00
Plant based bacon and cheese, pickles, toasted bun

(V) VEGETARIAN // (V²) VEGAN // (AVG) AVOIDING GLUTEN // (N) CONTAINS NUTS

LEVI'S STADIUM SUITES MENU

À LA CARTE MENU

SPECIALS & BOARDS

SERVES 12 GUESTS

CHAMPIONS STEAK BOARD 450.00
49oz cut and grilled Porterhouse steak, Honey brown butter parker house rolls, red chimichurri, horseradish crema. grilled seasonal vegetables. petite roasted potatoes.

TAILGATE ROYAL SEAFOOD PLATER (AVG) 525.00
Alaska king crab legs, lobster tail, shrimp, ceviche oysters, lemons and horseradish cocktail sauce.
** For additional cost add 1oz of Czar Nickolas Caviar*

TUNA EN SUITE (AVG) 325.00
Seared ahi tuna, haricot verts, crispy smashed potatoes, marinated olives, jammy eggs, lemon vinaigrette

SF CRAB SANDWICH 285.00
Fresh Dungeness crab, lemon aioli, tomatoes, toasted sourdough

STYLE POINTS SUSHI OMAKASE 450.00
Featuring 49ers themed rolls, with chef's handpicked selection of maki, nigiri & sashimi

SNACKS

SERVES 12 GUESTS

BOTTOMLESS FRESHLY POPPED POPCORN (V) 40.00

RED & GOLD POPCORN (V) 130.00

OH SNAP! PICKLE BITES TRIO (V) 80.00

KETTLE POTATO CHIPS & GOURMET DIPS (V) 90.00
Caramelized shallot dip & dill pickle dip

GOT MUNCHIES (V) 120.00
Pub Mix, Sour Patch Kids, M&M's

SUITE SWEETS

SERVES 12 GUESTS

THE COOKIE COLLECTION (V) 150.00
We turned your favorite cakes into Jumbo Gourmet Cookies. Red Velvet, Lemon Meringue, Carrot Cake, Chocolate Paradis Each designer box includes one of each - devour solo or slice & share

CHICAGO STYLE CHEESECAKE (V) 160.00
Traditional Chicago style cheesecake, butter cookie crust

CHOCOLATE PARADIS CAKE (V) 175.00
Dark chocolate cake layers, ganache, candied toffee

GOLD RUSH DESSERT COLLECTION (V) 175.00
Special event themed logo shortbreads, freshly baked cookies, brownies & bars

SIX-LAYER CARROT CAKE (V) (N) 215.00
Our signature layered carrot cake, fresh carrots, nuts, spices, sweet cream cheese

FOURTH QUARTER CHERRY TARTS (V) 140.00
Milk chocolate ganache, tart cherries, bourbon vanilla whipped cream

80TH ANNIVERSARY GOLD RUSH VERRINES (V) 165.00
Vanilla sponge, whipped mascarpone, chocolate chips, strawberries

(V) VEGETARIAN // (V²) VEGAN // (AVG) AVOIDING GLUTEN // (N) CONTAINS NUTS

LEVI'S STADIUM SUITES MENU

À LA CARTE MENU

LIQUOR
1 LITER BOTTLES

VODKA
GREY GOOSE **160.00**
KETEL ONE **140.00**
TITO'S HANDMADE **120.00**

GIN
BOMBAY SAPPHIRE **135.00**
TANQUERAY **120.00**

TEQUILA
CASAMIGOS BLANCO **130.00**
CASAMIGOS REPOSADO **240.00**
CLASE AZUL REPOSADO **470.00**
DON JULIO '1942' EXTRA ANEJO **500.00**

RUM
CAPTAIN MORGAN WHITE **80.00**
BACARDI **90.00**

WHISKEY
CROWN ROYAL **140.00**
GOLD BAR JOE MONTANA BLEND **100.00**
JAMESON IRISH WHISKEY **130.00**
SUNTORY TOKI **150.00**
WOODFORD RESERVE BOURBON **130.00**

SCOTCH
JOHNNIE WALKER BLACK **230.00**
JOHNNIE WALKER BLUE **950.00**

GAME CHANGER COCKTAILS

GOLDEN JOE 260.00
Joe Montana Blended Gold Bar Whiskey, ginger beer, orange juice, fresh lime juice, orange wheel

TITO'S GOLDRUSH 270.00
Tito's Vodka, sparkling Owen's lemonade, lemon slice

RED FAITHFUL MARGARITA 400.00
Casamigos Tequila, Owen's margarita mix, Monin strawberry puree, Tajin rim, lime slice

GLASS & CANS
SIX PACKS

DOMESTIC BEER 60.00
BUD LIGHT
BUDWEISER
COORS LIGHT
MICHELOB ULTRA
MICHELOB ULTRA ZERO (NON-ALCOHOLIC)
TRUMER PILSNER

CRAFT BEER 70.00
CORONA
FIRESTONE 805
KONA BIG WAVE
LAGUNITAS
MODELO ESPECIAL
SIERRA NEVADA HAZY LITTLE THING IPA
STELLA ARTOIS

CANNED COCKTAILS
CUTWATER (Vodka Mule, Mai-Tai, or Margarita) **70.00**

SOFT DRINKS 40.00
PEPSI
PEPSI ZERO SUGAR
STARRY
AQUAFINA BOTTLED WATER
BUBLY 'BLACKBERRY' SPARKLING WATER
BUBLY 'LIME' SPARKLING WATER
MOUNTAIN DEW
PERRIER SPARKLING WATER
PURE LEAF UNSWEETENED ICED TEA
LEMONADE

BAR MIXERS
JUICES (Cranberry, Orange, or Pineapple) **20.00**
CELCIUS ENERGY DRINKS **40.00**
TONIC WATER **25.00**
SODA WATER **25.00**

LEVI'S STADIUM SUITES MENU

À LA CARTE MENU

WINE

INTERESTING WHITES

FOXEN **75.00**
Chenin Blanc, Ernesto Wickenden Vineyard

COBB **80.00**
Grenache Blanc, Cole Ranch Vineyard

ROUTESTOCK **80.00**
Sauvignon Blanc

J VINEYARDS **95.00**
Pinot Gris, Russian River Valley

WHITEHAVEN **95.00**
Sauvignon Blanc

ROMBAUER **115.00**
Sauvignon Blanc

MERRY EDWARDS **120.00**
Sauvignon Blanc

PRIDE MOUNTAIN **125.00**
Viognier

ACCENDO CELLARS **195.00**
Sauvignon Blanc

PULIGNY-MONTRACHET **445.00**
Domaine Etienne Sauzet, Cru Champ Canet

SPARKLING WINE

ROEDERER ESTATE BRUT **85.00**

J VINEYARDS CUVEE 20 **95.00**

ROEDERER ESTATE BRUT ROSE **95.00**

J VINEYARDS CUVEE BRUT **100.00**

J VINEYARDS ROSE BRUT **100.00**

SCHRAMSBERG BLANC DE BLANCS **110.00**

SCHRMASBERG BRUT ROSE **125.00**

ROEDERER 'L'ERMITAGE' BRUT **200.00**

MOET & CHANDON ROSE **225.00**

MOET & CHANDON IMPERIAL BRUT **250.00**

CHARDONNAY

HARTFORD COURT **90.00**
Russian River Valley

FOXEN BLOCK UU **95.00**
Bien Nancido Vineyard, Santa Maria

ROBERT FOLEY **95.00**
Napa Valley

MELVILLE **100.00**
Sta. Rita Hills

TALBOTT KALI HART **100.00**
Monterey

MI SUENO **125.00**
Los Carneros

TALBOTT SLEEPY HOLLOW **125.00**
Santa Lucia Highlands

PAHLMEYER JAYSON **165.00**
Napa Valley

ROMBAURER **175.00**
Los Carneros

MERRY EDWARDS **200.00**
Olivet Lane

ARISTA **250.00**
Ritchie Vineyard

AUBERT **275.00**
Powder House

LEVI'S STADIUM SUITES MENU

À LA CARTE MENU

WINE

PINOT NOIR

FOXEN **80.00**
Santa Maria Valley

TALBOTT KALI HART **80.00**
Monterey

MELVILLE ESTATE **90.00**
Sta. Rita Hills

ROUTESTOCK **90.00**
Sonoma Coast

KINGS MOUNTAIN 'BACCHUS' **110.00**
Santa Cruz Mountains

OCCIDENTAL - FREESTONE **165.00**
West Sonoma Coast

PAPAPIETRO PERRY **165.00**
Russian River Valley

ROMBAUER **165.00**
Santa Lucia Highlands

JENNAMARISE **185.00**
Russian River Valley

ROAR **200.00**
Rosellas Vineyard

INTERESTING REDS

BALDACCI FRATERNITY **95.00**
Cabernet Blend

MELVILLE **100.00**
Syrah

CHAPPELLET 'MOUNTAIN CUVEE' **110.00**
Cabernet Blend

ROBERT FOLEY 'THE GRIFFIN' **110.00**
Syrah-Cabernet Blend

RIDGE PAGANI RANCH **125.00**
ZInfandel

A. RAFANELLI **145.00**
Zinfandel

MI SUENO 'LA CHOLE' **150.00**
Malbec

TABLAS CREEK 'ESPIRIT DE TABLAS **165.00**
Grenache Blend

KEPLINGER VERSAILLES **185.00**
Petite Syrah

JENNAMARISE **195.00**
Merlot

MARTINELLI 'JACKASS VINEYARD' **225.00**
Zinfandel

CABERNET SAUVIGNON

ROUTESTOCK **85.00**
Napa Valley

LOUIS M MARTINI **100.00**
Napa Valley

SMITH & HOOK **100.00**
Santa Lucia Highlands

ORIN SWIFT PALERMO **125.00**
Napa Valley

CRU VINEYARD 29 **110.00**
Napa Valley

MARTIS **150.00**
Alexander Valley

A. RAFANELLI **160.00**
Dry Creek Valley

LOUIS M MARTINI 'THE GRYPHON' **175.00**
Napa Valley

ROBERT FOLEY **175.00**
Napa Valley

RUDD CROSSROADS **200.00**
Oakville

SILVER OAK **250.00**
Napa Valley

DOMINUS NAPANOOK **275.00**
Napa Valley

PAHLMEYER JAYSON **275.00**
Napa Valley

JENNAMARISE **295.00**
Napa Valley

PETER MICHAEL 'LES PAVOTS' **500.00**
Knights Valley

SILVER OAK **500.00**
Alexander Valley

QUINTESSA **600.00**
Napa Valley

LEVI'S STADIUM SUITES MENU

FOOD AND BEVERAGE ORDERING

Package choices must be selected from the available options provided. If an order is not submitted by the stated deadline, Levy will make the selections on your behalf, and an alcohol-free option will be chosen.

Alcohol-Free Suite Option — If you prefer a suite without alcohol, we can remove it and substitute an additional crafted dish option.

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. PST, four (4) business days prior to each event. Orders can also be received via e-mail at **SuiteEats@LevyRestaurants.com** and for Licensed Suite holders to order online at **www.suiteeats.com/levisstadium** Orders can be arranged with the assistance of a Premium Specialist Representative at (408) 217-7080 during normal business hours. If for any reason a game is cancelled (cold, snow, rain, etc.) 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 game is cancelled (time restrictions, rain, snow, etc.) you will be charged fully for your food and beverage purchase. Orders cancelled by 4:00 p.m. PST the **BUSINESS** day prior to the event will not be charged. Please notify us as soon as possible of any cancellations.

Beverages may be purchased during the game through your Suite Attendant To maintain compliance with the rules and regulations set forth by the State of California, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Levi's® Stadium.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken 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 game time to ensure the highest quality. Because Levy exclusively furnishes all food and beverage products for the suites at Levi's® 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.

BE A TEAM PLAYER & DRINK RESPONSIBLY

Levi's® Stadium and Levy are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Levi's® Stadium a safe and exciting place for everyone

BEVERAGE RESTOCK PROGRAM

We will be restocking your Suite Partner Inclusive Beverage before your next event. We recommend that you set up a beverage restock for any additional beverage items that are not included for your suite.

HOURS OF OPERATION

Premium Specialist Representatives are available from 9:00 a.m. to 5:00 p.m. PST, Monday through Friday, to assist you in your food and beverage selections. For licensed suite holders, online ordering is available at **www.suiteeats.com/levisstadium.** To reach a Representative, dial: (408) 217-7080 or e-mail: **SuiteEats@LevyRestaurants.com**.

QUICK REFERENCE LIST

Levy Premium Specialist Representative: (408) 217-7080
Levy Suites Accounting Department: (408) 217-7058
Leased Suite Holders: **www.suiteeats.com/levisstadium**

SUITE STAFFING

A team of Levy Suite Attendants staff the Suite Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional Private Suite Attendants and Bartenders, which only attend to your suite, are also available for a fee of $400.00 plus 9.025% sales tax per attendant. Please let us know if you need private attendants or bartenders at least four (4) business days prior to the event.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three (3) business days notice for this service. In addition to our food and beverage selections, our Premium Specialist Team can assist you with many other arrangements. It's really one-stop shopping that can include floral arrangements, special occasion cakes, all designed to create a unique event for you and your guests.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, and cups. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND ADMINISTRATIVE FEE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Levy, an itemized invoice will be sent to the company address following our 15-day payment policy. Please note that all food, beverage and related items are subject to a 21% Administrative Fee (25% is retained by Levy and 75% is distributed to service employees) plus applicable sales tax. The 25% portion of the Administrative Fee is not a tip or gratuity and is not distributed to service employees. Additional payment for tips and gratuity for service, if any, is voluntary and at your discretion.