SUITES

MidPoint TECHNOLOGY GROUP

SUITE MENU

ONLINE ORDERING

SUITEEATS.COM/ MANDTBANKSTADIUM

PACKAGES

All Packages Serve 12 Guests Unless Otherwise Noted.

BLT SALAD

KICK-OFF CLASSIC 825

BOTTOMLESS POPCORN BUCKET
Freshly Popped Buttered Popcorn, Souvenir Bucket

THE SNACK ATTACK
Snack Mix, Dry-Roasted Peanuts, Blackbird Spiced Kettle-Style Potato Chips, Pretzel Twists

EVERMORE CHARCUTERIE BOARD
Domestic Cured Meats, Semi-Soft Cheeses, Pistachio-Crusted Chevre, Fresh Berries, Stuffed Olives, Picked Seasonal Vegetables, Marmalade, Crostini

BLT SALAD
Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

THE CHICKEN TENDER & SAUCE ZONE
Perdue Breaded Chicken Tenders, McCormick Sauce Zone

- ***Frank's RedHot***
- ***BBQ Sauce***
- ***Honey Zing Garlic***
- ***Honey Mustard***
- ***Sweet & Spicy Ginger***
- ***Buttermilk Ranch***

THE ITALIAN SUBMARINE
Seeded Italian Loaf, Stacked With Genoa Salami, Capicola, Ham, Pepperoni, Provolone Cheese, Shredded Lettuce, Tomato, Onion, Italian Peppers, Mayo, Oregano Vinaigrette

ALL-BEEF HOT DOGS
Griddled Beef Franks, Sauerkraut, Caramelized Onions, Ketchup, Mustard, Relish, Potato Rolls

Vegetarian *Vegan* *Avoiding Gluten*

***2nd Drop** Served by Kick-Off*

PACKAGES

All Packages Serve 12 Guests Unless Otherwise Noted.

THREE CHEESE MAC

MVP 1100

BOTTOMLESS POPCORN BUCKET
Freshly Popped Buttered Popcorn, Souvenir Bucket

BLACKBIRD POTATO CHIPS & DIPS
Blackbird Spiced Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

RAVENOUS CHICKEN WINGS
Perdue Fried Chicken Wings tossed in Our Blackbird Spice Blend, Buffalo, Celery and Blue Cheese

SAUSAGE DUO
Italian Sausages & Bratwurst, Caramelized Peppers and Onions, Spicy Mustard, Hoagie Roll

EXOTIC FRUIT PLATTER
Seasonal, Tropical & Exotic Fruit

CLASSIC CAESAR SALAD
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

THREE CHEESE MAC (V)
Cavatappi Pasta, Creamy Three Cheese Sauce, Old Bay Buttered Bread Crumbs
Buttered Poached Lobster 195
Jumbo Lump Crab 95

ALL-BEEF HOT DOGS
Griddled Beef Franks, Sauerkraut, Caramelized Onions, Ketchup, Mustard, Relish, Potato Rolls

CREAMY MINI BUFFALO CHICKEN SANDWICHES
Shredded Chicken, Cream Cheese, Buffalo Hot Sauce, Cheddar Cheese, Scallions, Mini Rolls, Tortilla Chips, Celery Sticks

Vegetarian *Vegan* *Avoiding Gluten*

***2nd Drop** Served by Kick-Off*

À LA CARTE

All À La Carte Orders Serve 12 Guests Unless Otherwise Noted.

EXOTIC FRUIT PLATTER

COOL APPETIZERS

CHILLED SHRIMP COCKTAIL AVG
250 / 30 PIECES
Old Bay Poached Shrimp, Zesty Cocktail Sauce, Lemons

EXOTIC FRUIT PLATTER
140
Seasonal, Tropical & Exotic Fruit

EVERMORE SEAFOOD TOWER V **500**
Maine Lobster, Gulf Shrimp, Stone Crab, Hot Sauce, Cocktail Sauce, Lemon Aioli, Crackers

EVERMORE CHARCUTERIE BOARD 240
Domestic Cured Meats, Semi-Soft Cheeses, Pistachio-Crusted Chevre, Fresh Berries, Stuffed Olives, Pickled Seasonal Vegetables, Marmalade, Crostini

MEDITERRANEAN CRUDITE PLATTER V **130**
Chipotle Hummus, Green Goddess Hummus, Mixed Olives, Feta Cheese, Fresh Vegetables, Naan Bread

COASTAL CROISSANT 200
Jumbo Lump Crab, Lemon Tarragon Dressing, Celery, Pickled Red Onions, Croissant

ITALIAN SUBMARINE 170
Seeded Italian Loaf, Stacked with Genoa Salami, Capicola, Ham, Pepperoni, Provolone Cheese, Shredded Lettuce, Tomato, Onion, Italian Peppers, Mayo, Oregano Vinaigrette

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À LA CARTE

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SUSHI PLATTER

SUSHI

Assortment Of Fresh Rolls, Soy Sauce, Wasabi, Ginger

PREMIUM SUSHI PLATTER 500

SASHIMI

SUSHI NIGIRI

SPICY TUNA ROLL W/ CUCUMBER

RAVEN ROLL
Lobster Salad, Shrimp Tempura, Cucumber

ROMAN ROLL
Salmon, Spicy Tuna, White Tuna, Mango, Avocado

OLIVIA ROLL
Shrimp Tempura, Shrimp, Crabstick, Avocado

COOKED MAKI PLATTER 350

FRESH CRAB CALIFORNIA ROLLS

SPICY SHRIMP & AVOCADO ROLL W/ TEMPURA FLAKES

SPICY TUNA ROLL W/ CUCUMBER

RAVEN ROLL
Lobster Salad, Shrimp Tempura, Cucumber

OLIVIA ROLL
Shrimp Tempura, Shrimp, Crabstick, Avocado

REGULAR MAKI PLATTER 250

SPICY TUNA W/ CUCUMBER

SALMON & AVOCADO ROLLS

CALIFORNIA ROLLS

SHRIMP TEMPURA & AVOCADO ROLLS

VEGETARIAN MAKI PLATTER 175

SWEET POTATO ROLLS

CUCUMBER & AVOCADO ROLLS

VEGGIE ROLLS
Kampyo, Oshinko, Inari, Cucumber

INARI NIGIRI (Marinated Tofu)

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À LA CARTE

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WARM APPETIZERS

BYO PIT BEEF NACHOS 205
Pit Beef Smoked Burnt Ends, Beer Cheese, Pico, Sour Cream, Guacamole, Crispy Tortilla Chips

JALAPEÑO ARTICHOKE DIP 130
Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

RAVENOUS CHICKEN WINGS 195
Perdue Fried Chicken Wings tossed in Our Blackbird Spice Blend, Buffalo, Celery and Blue Cheese

OLD BAY MARYLAND DIP 200
Creamy Maryland Lump Crab Dip, Old Bay Seasoning, Naan Bread, House-Fried Tortilla Chips

THREE CHEESE MAC 115
Cavatappi Pasta, Creamy Three Cheese Sauce, Old Bay Buttered Bread Crumbs
Add Buttered Poached Lobster +195
Add Marinated Maryland Jumbo Lump Crab +95

THE CHICKEN TENDER & SAUCE ZONE 190
Perdue Breaded Chicken Tenders, McCormick Sauce Zone

- *Frank's RedHot*
- *BBQ Sauce*
- *Honey Zing Garlic*
- *Honey Mustard*
- *Sweet & Spicy Ginger*
- *Buttermilk Ranch*

HAND-STRETCHED CHEESE PIZZA 75

HAND-STRECHED PEPPERONI PIZZA 75

ANCHO-MARINATED CHICKEN QUESADILLA 215
Onions, Oaxaca Cheese, Poblano Pepper, Cilantro, Salsa Rojo

CREAMY MINI BUFFALO CHICKEN SANDWICHES 295
Shredded Chicken, Cream Cheese, Buffalo Hot Sauce, Cheddar Cheese, Scallions, Mini Rolls, Tortilla Chips, Celery Sticks

SALADS

CLASSIC CAESAR SALAD 65
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons
Add Grilled Chicken +45
Add Old Bay Shrimp +55

BOCCONCINI TOMATO & CUCUMBER SALAD 95
Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT SALAD 90
Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

SEASONAL SALAD

SMOKED APPLE & BRUSSELS SPROUTS SALAD 100
Shaved Brussels Sprouts, Smoked Apples, Dried Cranberries, Toasted Hazelnuts, Manchego Cheese, Brown Butter Cider Vinaigrette
Available August - October

SMOKED BEET & HUMBOLDT FOG SALAD 100
Smoked Red And Golden Beets, Humboldt Fog Cheese, Watercress, Pickled Shallots, Candied Pecans, Horseradish Creme Fraiche Vinaigrette
Available November - January

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***2nd Drop** Served by Kick-Off*

À LA CARTE

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STEAKHOUSE BEEF TENDERLION

CLASSICS

WAGYU BEEF MEATBALL SLIDERS 270
Wagyu Beef, Meatballs, Marinara Sauce, Grated Parmesan Cheese, Parsley, Garlic, Slider Buns

STEAKHOUSE BEEF TENDERLION 395
Black Pepper-Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

MARYLAND CRAB CAKES 425
Stadium-Made Maryland Crab Cakes, Tartar Sauce, Cocktail Sauce, Charred Lemon

Vegetarian *Vegan* *Avoiding Gluten*

***2nd Drop** Served by Kick-Off*

À LA CARTE

All À La Carte Orders Serve 12 Guests Unless Otherwise Noted.

CRAB CAKES

FOR THE FLOCK

POE'S PIT BEEF SANDWICHES 280
House Shaved Pit Beef, Horseradish Aioli, Shaved Onion, Corn-Dusted Kaiser

B-MORE CHICKEN BOARD 310
Pulled Smoked Chicken, Grilled 8 Piece Chicken, Chicken Sausage, BBQ Sauce, Seasonal Grilled Vegetables, Slider Buns

ATLANTIC SALMON BOARD 300
Whole Atlantic Salmon Filet, Cajun Seasoning, Pineapple-Mango Salsa, Seasonal Grilled Vegetables

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À LA CARTE

All À La Carte Orders Serve 12 Guests Unless Otherwise Noted.

ALL-BEEF HOT DOG

BURGERS, SAUSAGES & DOGS

SIGNATURE STEAKHOUSE BURGERS 220 (8 OZ)
Grilled Angus Beef, Cheddar Cheese, Caramelized Onion, Lettuce, Tomatoes, House Pickles, Levy Secret Sauce

IMPOSSIBLE™ BURGER 195
Impossible Burgers, Grilled Impossible, Vegan Cheddar Cheese, Caramelized Onion, Lettuce, Tomatoes, House Pickles, Levy Secret Sauce

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

SAUSAGE DUO 195
Sweet Italian Sausage And Bratwurst, Caramelized Peppers and Onions, Spicy Mustard, Hoagie Roll

ALL-BEEF HOT DOGS 175
Griddled Beef Franks, Ketchup, Mustard, Potato Rolls, Relish, Sauerkraut, Caramelized Onions

VEGAN SAUSAGE 185
Plant-Based Italian Sausage, Caramelized Peppers And Onions, Spicy Mustard, Potato Roll

Vegetarian *Vegan* *Avoiding Gluten*

***2nd Drop** Served by Kick-Off*

À LA CARTE

All À La Carte Orders Serve 12 Guests Unless Otherwise Noted.

POTATO CHIPS & GOURMET DIPS

SNACKS

EVERMORE PRETZEL BOX 110
Salted Bavarian Pretzel Twists, Buttered Pretzel Rods, Jumbo B Pretzel, Craft Beer Cheese, Spicy Mustard

THE SNACK ATTACK 110
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Blackbird Spiced Kettle-Style Potato Chips

BOTTOMLESS FRESHLY POPPED POPCORN 65
Freshly Popped Buttered Popcorn, Souvenir Bucket

CHIPS & HOUSE-MADE SALSA SAMPLER 75
Salsa Verde, Salsa de Chile Chipotle, Crispy Fried Tortilla Chips

BLACKBIRD POTATO CHIPS & GOURMET DIPS 75
Blackbird Spiced Kettle-Style Potato Chips, French Onion Dip, Roasted Garlic Parmesan, Dill Pickle, French Onion Dips

DRY-ROASTED PEANUTS 65

SNACK MIX 65

PRETZEL TWISTS 45

Levy is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

Vegetarian *Vegan* *Avoiding Gluten*

***2nd Drop** Served by Kick-Off*

SWEET SPOT

All Dessert Orders Serve 12 Guests Unless Otherwise Noted.

LET THEM EAT CAKE!

CHICAGO-STLYE CHEESECAKE
85 / SERVES 10
Traditional Chicago-Style Cheesecake, Butter Cookie Crust

RED VELVET CAKE
185 / SERVES 12
Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

RAINBOW CAKE
185 / SERVES 12
Colorful Five-Layered Sponge Cake, Buttercream Frosting

SIX-LAYER CARROT CAKE
185 / SERVES 14
Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

CHOCOLATE PARADIS' CAKE
185 / SERVES 12
Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

LEMON MERINGUE CAKE
185 / SERVES 14
Five-Layer Lemon Cake, Lemon Curd, Vanilla Icing, Sour Lemon Bark, Toasted Mini Marshmallows

SUITE SWEETS

BAKERS COOKIES & BROWNIE PLATTER 140
Assortment of Brownies, Blondies, and House-Baked Cookies

THE ORIGINAL SMITH ISLAND CAKE 185
Nine-Layer Vanilla Sponge, Chocolate Fudge

RAVENS THEMED CUPCAKE 125
6 Vanilla, 6 chocolate

CHOCOLATE POT DE CRÈME 150
Dark Chocolate & Vanilla Cream, Passion Fruit Caramel, Fresh Mint

JOYCE MARIE MINI SWEET POTATO PIES 195
6 Plain Sweet Potato, 6 Purple Potato Pies, Vegan Available Open Request.

All our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

Vegetarian *Vegan* *Avoiding Gluten*

***2nd Drop** Served by Kick-Off*

SWEET SPOT

SIGNATURE DESSERTS

OUR FAMOUS DESSERT CART

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

SIGNATURE DESSERTS
Six-Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Chocolate Paradis' Cake, Chicago-Style Cheesecake, Lemon Meringue Cake

GOURMET DESSERT BARS
Rockslide Brownie, Toffee Crunch Blondie, Chewy Marshmallow Bar, Honduran Chocolate Manifesto Brownie

GOURMET COOKIES & TURTLES
Chocolate Chunk, Reese's® Peanut Butter, Triple Chocolate Chunk, White & Milk Chocolate Turtles

GIANT TAFFY APPLES
Peanut, Loaded M&M's®

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

DARK CHOCOLATE LIQUEUR CUPS
Baileys® Original Irish Cream, DiSaronno® Amaretto, Skrewball® Peanut Butter Whiskey, Kahúla®

We will provide personalized, decorated layer-cakes for your next celebration: birthdays, anniversaries, graduations, etc.

The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

Vegetarian *Vegan* *Avoiding Gluten*

***2nd Drop** Served by Kick-Off*

BEVERAGES

READY-TO-DRINK COCKTAILS & SELTZERS SOLD BY THE 6-PACK

Arnold Palmer Spiked 75

Monaco Purple Crush 75

Cutwater Lime Margarita 75

Cutwater Tiki Rum Mai Tai 75

Orange Smash 75

BEER, ALES & ALTERNATIVES SOLD BY THE 6-PACK

Budweiser 63

Bud Light 63

Coors Light 63

Miller Lite 63

Michelob Ultra 63

Michelob Ultra Zero 69

Stella Artois 69

Big Truck Half Cab Hazy IPA 69

Big Truck Crew Cab IPA 69

Flying Dog Snake Dog IPA 69

Duckpin IPA 69

Blue Moon Belgian White 69

Corona Extra 69

Modelo Especial 69

Heineken 69

BEVERAGES

SPARKLING & ROSÉ SOLD BY THE BOTTLE

Prosecco La Marca 132

Sparkling Ferrari Brut 173

Nicolas Feuillatte Brut 224

Mumm Napa Brut Rosé 173

Rosé A To Z Wine Works 115

WHITE WINE SOLD BY THE BOTTLE

RIESLING

Chateau Ste. Michelle 92

PINOT GRIGIO

Benvolio 104

SAUVIGNON BLANC

Kim Crawford 109

CHARDONNAY

Kendall-Jackson
Vintner's Reserve 109

Sonoma-Cutrer
Russian River Ranches 109

Cakebread 120

RED WINE SOLD BY THE BOTTLE

PINOT NOIR

La Crema 115

Meiomi 132

MERLOT

Decoy by Duckhorn 115

CABERNET SAUVIGNON

Josh Craftsman's Collection 92

Louis Martini 109

JUSTIN 155

RED BLENDS

Brancaia Tre Super Tuscan 109

Conundrum by Caymus 109

The Prisoner 247

BEVERAGES

LIQUOR SOLD BY THE LITER BOTTLE

VODKA

Absolut 167

Tito's Handmade 184

Grey Goose 178

GIN

Hendrick's 184

Tanqueray 201

Bombay Sapphire 132

RUM

Bacardí Superior 132

Captain Morgan 144

TEQUILA

Casasmigos Reposado 316

Herradura Silver 276

Herradura Añejo *750mL* **305**

Patrón Silver *750mL* **293**

BOURBON & WHISKEY

Jack Daniel's 150

Jefferson's Reserve *750mL* **150**

Buffalo Trace 173

Maker's Mark 184

Woodford Reserve 201

Jameson Irish 155

Sagamore Spirit Rye 236

SCOTCH

Johnnie Walker Black 190

The Glenlivet 12 *750mL* **276**

COGNAC

Hennessey VS 276

CORDIALS

Baileys Original Irish Cream 150

DiSaronno 127

Fireball *750mL* **132**

Grand Marnier *750mL* **173**

Kahlúa 155

BEVERAGES

CHILL SOLD BY THE 6-PACK

SOFT DRINKS

Coca-Cola 35

Diet Coke 35

Sprite 35

Ginger Ale 35

Lemonade 35

Coke Zero 35

WATER

Dasani *16.9oz* **35**

Topo Chico Soarkling Mineral Water 50

SPARKLING

Topo Chico Sabores 46
Blueberry with Hibiscus Extract

Topo Chico Sabores 46
Lime with Mint Extract

Topo Chico Sabores 46
Tangerine with Ginger Extract

JUICES

Cranberry Juice 23

Grapefruit Juice 23

Pineapple Juice 23

Orange Juice 23

Tomato Juice 23

TEAS

Gold Peak Green Tea 46

Gold Peak UnSweetened Tea 46

Gold Peak Sweet Tea 46

HOT BEVERAGES

Dunkin' Regular Coffee 46

Dunkin' Decaffeinated Coffee 46

Herbal Teas 46

Hot Chocolate 35

BAR SUPPLIES

Zing Zang Bloody Mary Mix 40

Margarita Mix 40

Sour Mix 40

Lime Juice 40

Owen's Craft Mixer Ginger Beer & Lime 46

Owen's Craft Mixer Grapefruit & Lime 46

Tonic Water 23

Club Soda 23

Foro Vermouth 69

Foro Vermouth-Rosso 69

Lemons & Limes 23

THE SCOOP

QUICK REFERENCE LIST

To reach a Representative, dial:

410.230.8287 or e-mail: SuiteEats@LevyRestaurants.com.

Levy Restaurants Premium Specialist Representatives 410.230.8287

FOOD & 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 2:00 p.m. EST, four business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at SuiteEats.com/MandTBankStadium. Orders can be arranged with the assistance of a Premium Specialist Representatives at 410.230.8287 during normal business hours.

If for any reason an event 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 event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. EST 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 Maryland, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of M&T Bank 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 of 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 & 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 four 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.

SMALLWARES & SUPPLIES

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

THE SCOOP, CONTINUED

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 & 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 a 12% service charge plus applicable sales tax. Additional 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 M&T Bank 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.

EVENTS AT M&T BANK STADIUM

The rich tradition at M&T Bank 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. There are many great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the Event Staff at 410.230.8287

OUR PROUD RAVENS PARTNERS

Frito Lay

Coca-Cola

JAMESON

McCormick

BUD LIGHT

SAGAMORE SPIRIT RYE

DUNKIN'

Miller Lite

Tito's Handmade VODKA AUSTIN TEXAS

FARMER OWNED POMPEIAN

Perdue