



SUITES MENU

2026



2026 SUITE CATERING SUITE SPOT DEADLINES

DATE	EVENT NAME	ADO ORDER DEADLINE	CANCELLATION BY (EOD)
Friday, August 14	P1: Falcons vs. Broncos	Tuesday, August 4	Monday, August 10
Saturday, August 15	Atlanta United vs. New York Red Bulls	Wednesday, August 5	Tuesday, August 11
Friday, August 21	Chris Stapleton	Tuesday, August 11	Monday, August 17
Sunday, August 23	Atlanta United vs. Kansas City	Thursday, August 13	Wednesday, August 19
Thursday, August 27	AC/DC: Power Up Tour	Monday, August 17	Sunday, August 23
Saturday, August 29	Atlanta United vs. Charlotte FC	Wednesday, August 19	Tuesday, August 25
Saturday, September 5	AFLAC Kickoff	Wednesday, August 26	Tuesday, September 1
Wednesday, September 9	Atlanta United vs. Orlando City	Sunday, August 30	Saturday, September 5
Sunday, September 20	Falcons vs. Panthers	Thursday, September 10	Wednesday, September 16
Thursday, September 24	Karol G: VIAJANDO POR EL MUNDO TROPITOUR	Monday, September 14	Sunday, September 20
Saturday, September 26	Atlanta United vs. New York City FC	Wednesday, September 16	Tuesday, September 22
Saturday, October 3	Ed Sheeran: LOOP Tour	Wednesday, September 23	Tuesday, September 29
Saturday, October 10	Atlanta United vs. FC Cincinnati	Wednesday, September 30	Tuesday, October 6
Sunday, October 11	Falcons vs. Ravens	Thursday, October 1	Wednesday, October 7
Saturday, October 17	Atlanta United vs. Inter Miami	Wednesday, October 7	Tuesday, October 13
Sunday, October 18	Falcons vs. Bears	Thursday, October 8	Wednesday, October 14
Saturday, October 24	Atlanta United vs. Chicago Fire FC	Wednesday, October 14	Tuesday, October 20
Sunday, October 25	Falcons vs. 49ers	Thursday, October 15	Wednesday, October 21
Saturday, October 31	Georgia vs. Florida	Wednesday, October 21	Tuesday, October 27
Sunday, November 1	Atlanta United vs. Toronto FC	Thursday, October 22	Wednesday, October 28
Saturday, November 7	Usher Raymond & Chris Brown: The R&B Tour	Wednesday, October 28	Tuesday, November 3
Sunday, November 8	Usher Raymond & Chris Brown: The R&B Tour	Wednesday, October 28	Tuesday, November 3
Tuesday, November 10	Usher Raymond & Chris Brown: The R&B Tour	Saturday, October 31	Friday, November 6
Wednesday, November 11	Usher Raymond & Chris Brown: The R&B Tour	Saturday, October 31	Friday, November 6
Sunday, November 15	Falcons vs. Chiefs	Thursday, November 5	Wednesday, November 11
Saturday, December 5	SEC Championship Football Game	Wednesday, November 25	Tuesday, December 1
Sunday, December 6	Falcons vs. Lions	Thursday, November 26	Wednesday, December 2
Saturday, December 12	Cricket Celebration Bowl	Wednesday, December 2	Tuesday, December 8
TBD	Falcons vs Tampa Bay		
Friday, January 1	Peach Bowl	Tuesday, December 22	Monday, December 28
Sunday, January 3	Falcons vs. Saints	Thursday, December 24	Wednesday, December 30

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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

V | AVG

Potato Chips + Gourmet Dips

Kettle-Style Potato Chips, Roasted Garlic
Parmesan, Dill Pickle Dip

V | AVG

Classic Caesar Salad

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

F | E

The Authentic

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

E | SOY

Beef Franks

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

SOY

Chicken Tenders

Breaded Tenderloins, Barbecue Sauce,
Honey Mustard

E | SOY

Baker's Cookies + Brownie Platter

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

V | E | SOY | N



Popcorn Bucket

UNITE & CONQUER

Mercedes-Benz
STADIUM



ATLANTAFAALCONS.COM

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

V | AVG

Buffalo Chicken Dip

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

E

Panzanella Salad

Red Onions, Heirloom Tomatoes, Bocconcini Cheese, Thai Basil, Rustic Bread, Aged Champagne Reduction

V

Chicken Salad Sandwich

Roasted Chicken Salad, Herbs, Peach Marmalade, Shredded Carrots, Green Onion, Celery, Boston Bibb Lettuce, Croissant

E | SOY

Pork Shoulder

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

E | SOY

Mini Double-Stacked Hand-Crafted Burgers

Double Grilled Angus Beef Slider Burger Topped with Louie Dressing, Diced Onions + American Cheese

E | SOY

Southern Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

V

Cupcakes

Vanilla + Chocolate Cupcakes

V | E | SOY | N



Pork Shoulder

+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, Pretzel Bites, Spicy Mustard, Cold Beer Cheese Dip

V | SOY

Georgia Grazing Board

Cured Meats, Cheeses, Fresh + Dried Fruits, Vegetables, Pickled Okra, Peach Marmalade, Hummus, Olives, Sliced Baguette, Parmesan Cheese Sticks, Chocolate Covered Pretzels

SES | SOY

Cold Seafood Platter**

Jumbo Shrimp, Crab Claws, Cold Water Lobster Tails, Classic Cocktail Sauce

AVG | AVM | SF

Pesto Pasta Salad

Pesto, Cavatappi Pasta, Spinach, Cherry Tomatoes, Bocconcini Cheese + Fresh Basil

V | N

Chinese Chicken Salad

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

SES | SOY | E

The Prime + Coastal Board

Grilled Chicken, Lobster Tails, 40oz Ribeye, Fingerling Potatoes, Grilled Vegetables, Red Chimichurri, House-Made Steak Sauce

SF | SOY | F

+ 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.

White Bean Dip

Cannellini Beans, Lemon, Garlic, Fresh Herbs, Tri Color Tortilla Chips

V | V2 | AVG | AVM

Whiskey Glazed Short Ribs

Chargrilled Beef Short Ribs, Garlic Mashed Potatoes, Crispy Onions

SOY

IMPOSSIBLE Mini Burgers™+

Black Bean Impossible Mini Burgers, Southwest Chipotle Slaw

V | SOY | E

Crème Brûlée & Berries

Creamy Custard, Raspberry Sauce, Mixed Berries, Caramel

V | AVG | E



À LA CARTE

SNACKS + APPETIZERS

Each menu item serves 10 to 12 guests.

Bottomless Popcorn Bucket 95

Freshly Popped Buttered Popcorn,
Souvenir Bucket

V | AVG

Popcorn Remix 185

Rotating Gourmet Popcorn Selection
One Savory Flavor + One Sweet Flavor
16oz. Tins • 6 of Each

V | AVG

Potato Chips + Gourmet Dips 105

Kettle-Style Potato Chips, Roasted Garlic
Parmesan, Dill Pickle Dip

V | AVG

Salsa + Guacamole Sampler 115

Guacamole, Salsa Verde, Salsa Roja,
Tortilla Chips

V | V2 | AVG | AVM

Artisan Pretzels 110

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

V | SOY

Georgia Grazing Board 250

Cured Meats, Cheeses, Fresh + Dried Fruits,
Vegetables, Pickled Okra, Peach Marmalade,
Hummus, Olives, Sliced Baguette, Parmesan
Cheese Sticks + Chocolate Covered Pretzels

SES | SOY

White Bean Dip 125

Cannellini Beans, Lemon, Garlic, Fresh Herbs,
Tri Color Tortilla Chips

V | V2 | AVG | AVM

Exotic Fruit Platter 150

Seasonal Tropical Coconut + Exotic Fruit,
Peach Yogurt Dip

V | AVG | N

Southern Fried Mushroom Slider 185

Fried Breaded Oyster Mushrooms,
Southwest Chipotle Slaw, Brioche Bun

V | E | SOY



Salsa + Guacamole Sampler

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 | AVM | SF

Mediterranean Crudité Platter 200

Chipotle Hummus, Green Goddess Hummus, House-Made Baba Ghanoush, Mixed Olives, Fried Naan Bread, Feta Cheese, Fresh Vegetables for Dipping

V | SES

Buffalo Chicken Dip 165

Creamy Buffalo Style Dip, Smoked Chicken, Shredded Carrots, Celery, Bleu Cheese Crumbles, Green Onions

E

Birria Mexican Pizza 175

Braised Birria Beef, Oaxaca Cheese, Cilantro, Onions, Fried Jalapeños, Flour Tortilla, Birria Consommé

SOY

Beef Empanadas* 125

Spiced Ground Beef, Diced Potatoes, Peas, Carrots + Cheddar Cheese, with Side of Fried Jalapeño, Chipotle Crème Fraîche

E



+These items will arrive to your suite by kickoff

V vegetarian V2 vegan AVG avoiding gluten AVM avoiding milk N contains nuts SF contains shellfish F contains fish E contains eggs
SOY contains soy SES contains sesame

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, House-Made Caesar Dressing

F | E

Classic Grilled Chicken Caesar Salad 125

Grilled Chicken Breast, Crisp Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing

F | E

Chinese Chicken Salad 125

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

SES | SOY | E

Panzanella Salad 110

Red Onions, Heirloom Tomatoes, Bocconcini Cheese, Thai Basil, Rustic Bread, Aged Champagne Reduction

V

BLT Salad 110

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

E

Chicken Salad Sandwich 160

Roasted Chicken Salad, Herbs, Peach Marmalade, Shredded Carrots, Green Onion, Celery, Boston Bibb Lettuce, Croissant

E | SOY

Pesto Pasta Salad 110

Pesto, Cavatappi Pasta, Spinach, Cherry Tomatoes, Bocconcini Cheese + Fresh Basil

V | N

The Authentic 225

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

E | SOY



Authentic Sandwich

+These items will arrive to your suite by kickoff

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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

AVG

Chef Cart - Cowboy Ribeye (UPCHARGE) 750

In Suite Carved + Torched, Prepared Medium, Lemon Parmesan Smashed Fingerling Potatoes, Sautéed Broccolini, Vine Tomatoes, Horseradish Crème, Chimichurri

AVG

Cold Seafood Platter* 350

Jumbo Shrimp, Crab Claws, Cold Water Lobster Tails, Classic Cocktail Sauce

AVG | AVM | SF

Beef Franks 145

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

SOY

Chicken Tenders 170

Breaded Tenderloins, Barbecue Sauce, Honey Mustard

E | SOY

Plant-Based Chicken Tenders 210

Celery, Vegan Ranch

V | V2 | SOY

+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 + Soy Sauce

F | SF | SOY | SES | E

Southern Three Cheese Mac 120

Cavatappi Pasta, Three Cheese Sauce

V

Lobster Mac and Cheese 220

Poached Garlic Butter Lobster, Cavatappi Pasta, Three Cheese Sauce

SF

ATL Wings 185

Fried + Tossed in Your Choice of Buffalo, Lemon Pepper or Dirty Bird, Celery, Blue Cheese + Ranch Dressing

E | SOY



Cowboy Ribeye

Mini Double-Stacked Hand-Crafted Burgers 185

Double Grilled Angus Beef Slider Burger
Topped with Louie Dressing, Diced Onions,
American Cheese

E | SOY

IMPOSSIBLE™ Mini Burgers* 200

Black Bean Impossible Mini Burgers
Topped with a Southwest Chipotle Slaw

V | SOY | E



Burritos, Chips + Salsa

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

E | SOY

Barbecue 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

E | SOY

Barbecue Brisket Sliders* 185

14-Hour Memphis Style Smoked Brisket
Served on Mini Onion Slider Buns
Topped with Traditional Slaw

E | SOY

Whiskey Glazed Short Ribs 225

Chargrilled Beef Short Ribs,
Garlic Mashed Potatoes, Crispy Onions

SOY

Steakhouse Beef Tenderloin 550

Black Pepper-Seared + Chilled Tenderloin,
Pickled Red Onions, Seasonal Vegetables,
Bleu Cheese Crumbles, Horseradish Sauce,
Chimichurri Sauce

AVG | E

The Prime + Coastal Board 395

Grilled Chicken, Lobster Tails, 40oz Ribeye,
Fingerling Potatoes, Grilled Vegetables,
Red Chimichurri, House-Made Steak Sauce

SF | SOY | F



Chick-Fil-A Sandwiches™ 200

Original Recipe Chicken, Toasted Buttery Bun,
Dill Pickle Chips

***Not Available on Sundays**

N | E | SOY

+These items will arrive to your suite by kickoff

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SOY contains soy SES contains sesame

À LA CARTE

SWEET TREATS

Each menu item serves 10 to 12 guests.

Baker's Cookie + Brownie Platter 125

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

V | E | SOY | N

Banana Pudding Trifle 185

Bananas, Vanilla Wafers, Whipped Cream, Banana Pudding

V | E | SOY

Cupcakes 135

Vanilla + Chocolate Cupcakes

V | E | SOY | N

Deep Fried Beignets* 110

Glazed with a Hennessy Peach Sauce

V | E | SOY

Chicago-Style Cheesecake 190

Traditional Chicago-Style Cheesecake, Butter Cookie Crust, Mixed Berry Compote

V | E

Dark Chocolate Brownie

Dessert Cups 195

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

V | E | SOY | N

Crème Brûlée + Berries 195

Creamy Custard, Raspberry Sauce, Mixed Berries, Caramel

V | AVG | E

Endzone Confection Collection Football 300

Full-Size Chocolate Football, Chocolate Covered Strawberries, Assorted Chocolate Covered Pretzels

V | SOY

Gourmet Specialty Cookie Box 175

Blueberry Lemon, Snickers, Red Velvet

V | E | SOY | N



Dark Chocolate Brownie Dessert Cups

+These items will arrive to your suite by kickoff

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SOY contains soy SES contains sesame

BEVERAGES

BEVERAGE PACKAGES

Beverage packages are sold as is, no substitutions.

SUITE BAR PACKAGE

895 | Serves 26 Guests

Water + Soft Drinks Six-Packs

- (5) Dasani Bottled Water
- (2) Coca-Cola
- (1) Diet Coke, Sprite

Wine Bottles

- (1) House White
- (1) House Red

Beer Six-Packs

- (1) Miller Lite, Michelob ULTRA, Corona Extra, Creature Comforts Tropicália IPA

Spirits 1L Bottles

- (1) Tito's Handmade Vodka, Lunazul Silver Tequila, Jack Daniel's Whiskey

Bar Supplies Six-Packs

- Club Soda, Tonic Water, Owen's Ginger Beer, Cranberry Juice, Owen's Margarita Mix
- Lemons + Limes

SUPER SUITE BAR PACKAGE

2250 | Serves 60 Guests

*Only available for purchase for super suites S201, S202, S237, S281, and S297

Water + Soft Drinks Six-Packs

- (12) Dasani Bottled Water
- (3) Coca-Cola, Diet Coke, Sprite, Ginger Ale

Wine Bottles

- (1) House White
- (1) House Red

Beer + Seltzers Six-Packs

- (2) Miller Lite, Michelob ULTRA, Corona Extra, Peroni, Creature Comforts Tropicália IPA, High Noon Vodka Seltzer Lime, High Noonodka Seltzer Pineapple

Spirits 1L Bottles

- (1) Tito's Handmade Vodka, Bombay Sapphire Gin, Bacardí Superior Rum, Lunazul Silver Tequila, Jack Daniel's Whiskey

Bar Supplies Six-Packs

- (2) Club Soda, Tonic Water
- (1) Owen's Ginger Beer, Cranberry Juice, Owen's Margarita Mix, Owen's Espresso Martini Mix
- (2) Lemons + Limes

MIMOSA PACKAGE

120

- (2) La Marca Prosecco
- Orange Juice

ZERO PROOF ZONE

250

- (3) Six-Packs of Dasani Bottled Water
- (1) Six-Pack of Coca-Cola, Coca-Cola Zero Sugar, Sprite, Gold Peak Sweet Tea, Topo Chico Sabores Tangerine with Ginger Extract

CLASSIC BEVERAGE PACKAGE

295

- (3) Six-Packs Dasani Bottled Water
- (1) Six-Pack Coca-Cola, Diet Coke, Sprite
- (1) Six-Pack Miller Lite, Michelob ULTRA, Corona Extra
- (1) Six-Pack Sweetwater 420

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**Gold Peak Sweet Tea** 42

ENERGY DRINKS

by the six-pack

Red Bull 49**Red Bull Sugar-Free** 49

JUICES

by the 7.2 oz. six-pack

Cranberry 25**Orange** 25**Pineapple Juice** 25

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**Topo Chico Sabores**
Tangerine Ginger Sparkling
12 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

*Beverage items notated with an asterisk are only available for purchase in advance on SuiteSpot, and are not offered for purchase on the day of the event.

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

Kona Big Wave Golden Ale 52

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 Canned Cocktails

Lemon Drop Martini 70

High Noon Vodka Seltzer Lime 70

High Noon Vodka Seltzer Pineapple 70



WINE

*Beverage items notated with an asterisk are only available for purchase in advance on SuiteSpot, and are not offered for purchase on the day of the event.

WHITE WINE

SPARKLING + ROSÉ

La Marca Prosecco Italy 65

Veuve Clicquot “Yellow Label” Brut
Reims, France 225

Daou Rosé Paso Robles 60

Belleruche Rosé Cotes-Du-Rhone, France 70

PINOT GRIGIO

Benvolio Friuli Italy 60

Terra d’ Oro* Clarksburg, California 75

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 65

Kendall-Jackson “Vintner’s Reserve”
California 80

Stags’ Leap Wine Cellars Karia*
Napa Valley 160

RED WINE

PINOT NOIR

Meiomi Sonoma Valley, California 75

Joel Gott Santa Barbara, California 95

Belle Glos Clark & Telephone Vineyard*
Santa Maria Valley 120

MERLOT

14 Hands* Washington 60

Napa Cellars* Napa Valley 60

CABERNET SAUVIGNON

Columbia Crest “Grand Estates”
Columbia Valley 65

Josh North Coast California 85

Iron & Sand Paso Robles 100

Justin Paso Robles 110

Austin Hope Paso Robles 130

MALBEC

The Show Mendoza, Argentina 70

RED BLENDS

Ramon Bilbao Limited Edition Crianza
La Rioja Alta 75

Complicated Monterrey, California 80

Chaos Theory* Napa Valley, California 100\

SPIRITS + MIXERS

All Spirits Sold in 1L Bottles

*Beverage items notated with an asterisk are only available for purchase in advance on SuiteSpot, and are not offered for purchase on the day of the event.

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

WhistlePig Piggy Back 130

Jack Daniel's 145

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

LIQUEUR

Aperol* 1L 100

BAR SUPPLIES

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

Bloody Mary Mix 1L 25

Owen's Margarita Mix 28

Owen's Espresso Martini Mix 28

Owen's Ginger Beer 28

Cranberry Juice 25

Orange Juice 25

Pineapple Juice 25

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

V | AVG

Potato Chips + Gourmet Dips 105

Kettle-Style Potato Chips, Roasted Garlic
Parmesan, Dill Pickle Dip

V | AVG

Artisan Pretzels 110

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

V | SOY

Classic Caesar Salad 95

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

F | E

Buffalo Chicken Dip 165

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

E

Chicken Tenders 170

Breaded Tenderloins, Barbecue Sauce,
Honey Mustard

E | SOY

ATL Wings 185

Fried + Tossed in Your Choice of Buffalo,
Lemon Pepper or Dirty Bird Seasoning,
Celery, Blue Cheese + Ranch Dressing

E | SOY

Beef Franks 145

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

SOY

Plant-Based Chicken Tenders 210

Celery, Vegan Ranch

V2 | SOY

Root Vegetable Kabobs 95

Beets, Butternut Squash, Parsnips,
Chimichurri Sauce

V | V2 | AVG | AVM

Three Cheese Mac 120

Cavatappi Pasta, Three Cheese Sauce

V

Fries 95

Potato Wedges OR Sweet Potato

V | V2 | AVM

Baker's Cookie + Brownie Platter 125

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

V | E | SOY | N



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, 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 MBSSuitesCatering@Levyrestaurants.com to request the attendant you wish to be assigned to your suite for 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 \$350 per suite. Please reach out to MBSSuitesCatering@LevyRestaurants.com.

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

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.

