



SUITE MENU

 **allegiant stadium**

SILVER & BLACK
LAS VEGAS HOSPITALITY EST. 2020

PACKAGES

TAILGATE

From best-in-class dogs and nachos to craveable sides and snacks, this package will have fans ready for game time in no time.
900 SERVES 10

V² AVG FRESHLY POPPED POPCORN

V AVG GOURMET CHIPS & DIPS

Kettle-Style Potato Chips with Sour Cream & Onion and Roasted Garlic Buttermilk Ranch Dips

V² AVG HEIRLOOM CAPRESE SALAD

Heirloom Tomatoes, Ovalini Mozzarella, Fresh Basil, Balsamic Drizzle

V² AVG FARMER'S MARKET FRUIT DISPLAY

BUTCHER, BAKER & CHEESE MAKER

Hand-Cut Artisan Cheeses and Sliced Salumi Served with Grain Mustard, Local Honey, Lavosh and Grissini

AVG SMOKED TURKEY BLT COBB SALAD

Smoked Bacon, Bleu Cheese, Cherry Tomatoes, Hard Boiled Eggs and Avocado Ranch Dressing

RAIDER DOGS

Casper's Famous Bay Area Dog Served with 'Traditional Condiments'

BYO BURGER BAR

Green Leaf Lettuce, Tomatoes, Red Onion, Pickles, Cheddar, Pepper Jack and White American Cheeses. Served with Traditional Accompaniments

AVG SOUTHWESTERN NACHO BAR

House Smoked Pork, Warm Chili Con Queso, Tortilla Chips, House Salsas

Enhancement: Beer Bucket (12 cans) 100

SMOKEHOUSE BBQ

1100 SERVES 10

AVG CRACKLIN'

Salt & Vinegar Dusted Pork Rinds with Sour Cream & Onion Dip

AVG OUR 'CLASSIC' CHICKEN WINGS

Brown Sugar Brined, Buttered Buffalo Sauce, Ranch Dressing, Crudit  Medley

V AVG ELOTE SALAD

Romaine, Roasted Corn, Pico de Gallo, Cotija Cheese, Cilantro, Chipotle Ranch

V AVG LOADED POTATO SALAD

Yukon Gold Potatoes, Bacon, Cheddar Cheese, Hardboiled Egg and Green Onion

V OLD SCHOOL MAC & CHEESE

Cavatappi Pasta, Three Cheese Sauce

AVG PIT BEANS

Smoked Bacon, Sweet & Spicy BBQ Sauce

AVG CEDAR PLANKED ATLANTIC SALMON

Brown Sugar Brine, Meyer Lemon, Fresh Herb Salad

BRISKET PULL-APART SANDWICH

Smoked & Shredded Brisket, Caramelized Onions, Cheddar Cheese, BBQ Sauce, Mini Pull-Apart Roll

Enhancement: Whiskey pairing - Bulleit Rye 130

SILVER AND BLACK STEAKHOUSE

1500 SERVES 10

V² AVG TRUFFLE SALTED POPCORN

V WARM BREAD SERVICE

Served Warm with Gourmet Butter

AVG SEAFOOD TOWER

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

CLASSIC CAESAR SALAD

Crisp Romaine, Garlic Croutons, Shaved Parmesan and our Signature Caesar Dressing

AVG CLASSIC WEDGE SALAD

Baby Iceberg, Heirloom Tomato, Bacon Lardon, Gorgonzola Cheese and Buttermilk Ranch Dressing

V² AVG CHARGRILLED ASPARAGUS

V² AVG GARLIC ROASTED FINGERLING POTATOES

V TRUFFLE MAC AND CHEESE

AVG COLD WATER LOBSTER TAILS

Lemon-Garlic Butter, Fresh Thyme

AVG DRY AGED TOMAHAWK STEAK

Bone-In USDA Prime Ribeye, Pan Seared and Sliced. Served with Peppercorn Demi and Caramelized Shallot Butter

Enhancement: Wine pairing - Prisoner Red Blend 200



Please note that all food and beverage items are subject to a 23% service charge plus applicable 8.375% sales tax. This service charge is not a tip or gratuity and is not distributed to service employees.

À LA CARTE

All à la carte menu items serve 10 people unless otherwise noted

COOL APPETIZERS

BUTCHER, BAKER & CHEESE MAKER Hand-Cut Cheeses, Sliced Meats, Mustards, Local Honey, Lavosh and Grissini	190	VEGAS SHRIMP COCKTAIL (30 PIECES) Poached Shrimp, Horseradish Cocktail Sauce, Lemons	250	LOADED BAKED POTATO SALAD Yukon Gold Potatoes, Bacon, Cheddar Cheese, Hardboiled Egg and Green Onion	140
CHEF'S GARDEN VEGETABLES Chefs Selection of Fresh Seasonal Vegetables. Served with Buttermilk Ranch Dressing	140	24/7 LAYER DIP Local Tortilla Chips, Seasoned Black Beans, Pico De Gallo, Fire Roasted Peppers, Grilled Onions, Sweet Corn, Pepper Jack Cheese, Sour Cream	140	SUSHI SAMPLER A Selection of Custom Hand Rolled Sushi, Sashimi and Nigiri Including Bluefin, Yellowtail, Salmon and Albacore Tuna	450
		FARMER'S MARKET FRUIT DISPLAY Seasonal Organic Fruits	140	HUMMUS PLATTER Served with Pita Chips and Chargrilled Vegetables	150

WARM APPETIZERS

BUFFALO CHICKEN DIP Creamy Buffalo Style Dip, Smoked Chicken, Bleu Cheese, Cheddar Cheese, Tortilla Chips	150	OUR 'CLASSIC' CHICKEN WINGS Brown Sugar Brined, Buttered Buffalo Sauce, Ranch Dressing, Crudité Medley	190	QUESADILLA DUO Charred Jalapeño Crema & Salsa Roja	190
SOUTHWESTERN NACHO BAR House Smoked Pork, Warm Chili Con Queso, Tortilla Chips, House Salsas	170	DIP DUO House Made Queso Blanco, Spinach Artichoke Dip, Tortilla Chips	160	• Ancho-Marinated Chicken Cilantro, Monterey Jack Cheese	
		CRISPY CHICKEN TENDERS Served with House-Made Ranch Dressing and BBQ Sauce	180	• Carne Asada Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers	
				VEGETABLE SPRING ROLLS Napa Cabbage, Green Onions, Soy Scallion Sauce, Peanut Sauce	150

GREENS

WINTER SALAD Mixed Greens, Strawberries, Blueberries, Candied Pecans, Point Reyes Bleu Cheese, White Balsamic Vinaigrette	130	GARDEN SALAD Mixed Greens, Baby Heirloom Tomatoes, Cucumber, Carrot Ribbons, Red Onion, Ranch Dressing	130	LOADED MACARONI SALAD Cavatappi Pasta, Egg, Red Onion, Bacon, Cheddar Cheese, Baby Heirloom Tomatoes, Green Onion	130
ASIAN PEAR GRAIN SALAD Asian Pears, Sundried Mangos, Five-Grain Salad, Heirloom Roasted Cauliflower, Red Radishes, Baby Kale, Lemon Preserved Pear Vinaigrette	150	CLASSIC CAESAR SALAD Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons <i>Upgrade Your Caesar Salad: Grilled Chicken, Steak or Shrimp 35</i>	130	BLT COBB SALAD Smoked Bacon, Bleu Cheese, Tear Drop Tomatoes, Hard Boiled Eggs, Buttermilk Ranch Dressing	150

MAIN ENTRÉES

CHILLED BEEF TENDERLOIN BOARD Salt & Pepper Crusted, Hard Seared then Chilled, Thick Cut Slices Served with Red Onion, Tomatoes, Bleu Cheese, Parker House Rolls	500	HOUSE SMOKED BRISKET Smoked for 14-Hours, Sweet & Spicy BBQ Cracklin Onions and Charred Corn, Parkerhouse Rolls	275	PICNIC CHICKEN Buttermilk Brined and Oven Fried Until Crispy. Served with Honey Mustard, Hot Sauce and Buttermilk Biscuits	250
MOZZARELLA & HEIRLOOM TOMATOES BOARD Seasonal Ripe Tomatoes, Grilled Vegetables, Garden Basil Pesto	130	GRILLED FAJITAS Flour Tortillas, Peppers, Onions, Charred Jalapeño Crema, Salsa Roja	250	SMOKED TOFU BURNT ENDS Tossed in our House-Made BBQ Sauce. Served with Peppers and Onions	200
BACKYARD FIRE-ROASTED LOCAL SAUSAGE BOARD Butcher Handcrafted Sausages, Grilled Sweet Peppers & Onions, Whole Grain Mustard, Hoagie Rolls	250	• Char-Grilled Chile Garlic Short Rib • Cilantro Lime Chicken		DRY AGED TOMAHAWK STEAK Bone-In USDA Prime Ribeye, Pan Seared and Sliced. Mounted with Peppercorn Demi and Caramelized Shallot Butter	500
		QUESABIRRIA TACOS Guajillo Chile Braised Beef Short Rib, Oaxaca Cheese, Cilantro and Onion Mix, Consommé, Corn Tortillas	220		



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V Vegetarian **V2** Vegan **AVG** Avoiding Gluten

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CLASSIC SIDES

- V** **OLD SCHOOL MAC & CHEESE** 120
Cavatappi Pasta, Three Cheese Sauce
Upgrade Your Mac: Lobster 50
- AVG** **LOADED MASHED POTATOES** 120
Yukon Gold Potatoes, Crispy Applewood Smoked Bacon,
Cheddar Cheese, Sour Cream, Chives

TASTE CLUB KIDS' MEAL

Accompanied by Fresh Fruit, Fresh Veggies with Ranch, Granola Bar and a Game Day Cookie 13 PP

- All Beef Hotdog
- Crispy Chicken Tenders
- V** • Mac & Cheese
- V2** • Veggie Wrap
- V2** • Uncrustable Pb&J

Our Kids Meals Are Intended for Fans 10 and Under

HANDCRAFTED SANDWICHES, WRAPS & FLATBREADS

- V** **GRILLED CAPRESE FLATBREAD** 150
Fresh Mozzarella, Vine Ripe Tomatoes,
Torn Basil, Pistachio Pesto Aioli, Evoo
- GRILLED CHICKEN AND
VEGETABLE PESTO FLATBREAD** 150
Roasted Zucchini, Squash, Romaine,
Sweet Peppers, Oven Roasted Tomatoes,
Havarti, Toasted Almond Pesto
- BRISKET PULL-APART
SANDWICH** 200
Smoked & Shredded Brisket,
Caramelized Onions, Cheddar Cheese,
BBQ Sauce, Mini Pull-Apart Roll
- MOJAVE SUB** 150
Smoked Turkey, Black Forrest Ham,
Pepper Jack Cheese, Charred Onion,
Shaved Lettuce, Vine Ripe Tomato, Charred
Poblano Aioli on a Sourdough Baguette
- ITALIAN SUB** 150
San Daniele Ham, Calabrese & Genoa
Salamis Provolone Cheese, Green Leaf
Lettuce, Tomatoes, Giardineira and
Dijonnaise. Served on Soft Italian Bread
- LOBSTER ROLLS** 300
Lobster, Celery, Fennel and Chives.
Served on a Buttered Lobster Roll
- TURKEY BLT SANDWICH** 150
Turkey Bacon, Green Leaf Lettuce,
Tomato, Sourdough Baguette
- SMOKED PORK SANDWICHES** 180
Smoked BBQ Pork, House-Made BBQ
Sauce, Coleslaw, Parkerhouse Rolls
- BYO MEATBALL SUB** 180
Beef Meatballs, House-Made Marinara,
Shredded Parmesan Cheese, Hoagie Roll

BURGERS, SAUSAGES & DOGS

- BYO BURGER BAR** 160
Green Leaf Lettuce, Tomatoes, Red Onion,
Pickles, Cheddar, Pepper Jack & White
American Cheeses. Served with Traditional
Condiments
- V** **IMPOSSIBLETM MINI BURGER** 180
Char-Grilled Plant Based Burger, Red
Onion, Leaf Lettuce, Vine Ripe Tomatoes,
Vegan Cheddar Cheese, Chipotle Lime
Aioli, Mini Bun

*ImpossibleTM plant-based meat is made
from simple ingredients found in nature,
including wheat protein, coconut oil, potato
protein & heme.*
- RAIDER DOGS** 160
Casper's Famous Bay Area Dogs Served
with Traditional Condiments
- V** **BEYOND MEAT[®] BRATWURST** 180
Grilled Plant Based Sausage with
Caramelized Onion, Grain Mustard, Buns

SNACKS

Levy Restaurants 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.

- AVG V** **GOURMET CHIPS & DIPS** 75
Kettle-Style Potato Chips with Sour Cream &
Onion and Roasted Garlic Buttermilk Ranch Dips
- V2 AVG** **GUACAMOLE & SALSA SAMPLER** 120
Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips
- V2 V** **THE SNACK ATTACK** 90
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists,
Kettle-Style Potato Chips Served with Sour Cream & Onion Dip
- V2** **DRY-ROASTED PEANUTS** 30
- V2 V** **SNACK MIX** 30
- V2** **MELISSA'S HEALTHY SNACK BASKET** 130
A Healthy Assortment of Melissa's Clean Snax, Dried Fruit and
Trail Mix
- V2 AVG V** **BOTTOMLESS FRESHLY POPPED POPCORN** 40
- NOSTALGIC CANDY** 85
An Assortment of your favorite candies

SUBCONTRACTORS

Enjoy some of our Stadium Favorites from Concessions - Pre Order Only

SERVERS 10

HOLSTEINS 300

10 Gold Standard Burgers & 10 Fries

BBQ MEXICANA 300

10 Burnt End Burritos & 10 Chips & Salsa

EVEL PIE 320

2 Cheezy Rider Pizzas & 2 Pepperoni Pizzas

CAPRIOTTI'S 300

5 Bobbie's, 5 Italian Subs
& 10 Bags of Chips



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À LA CARTE

All à la carte menu items serve 10 people unless otherwise noted

SUITE SWEETS

✓ GOURMET COOKIES & BROWNIES 120, SERVES 12

✓ **RAIDER COOKIES 300, SERVES 12**
Raiders and Football-Themed and Decorated Butter Shortbread Cookies
*Limited quantities. Only available for Raider Games.

✓ **DONUT SUNDAE BAR 150, SERVES 12**
Locally made donuts, "ice cream" mousse with assorted toppings and sauces.

✓ **4PC CHOCOLATE BOX 400, 12 BOXES**
An Assortment of Locally-Made Chocolates, Custom Made for Allegiant Stadium.

SWEET & BOOZY 250, DOZEN
*Must be 21 or Over
Spiked Strawberry and PeanutButta Whiskey

SWEET & BOOZY 250, DOZEN
*Non-Alcoholic
Double Chocolatey Chip and Cookies & Scream

✓ **TAILGATOR SWEETS 150, SERVES 12**
Cotton Candy, Cinnasugar Nachos with Nutella Dipping Sauce, Brownie and Rice Krispy Skewers, Assorted Sweet Popcorn, Allegiant Specialty Cookies

✓ **GOURMET ALLEGIANT DESSERTS 150, SERVES 12**
An Assortment of Desserts Made by Our In-House Pastry Team. Assortment could include Panna Cotta, Tarts, Eclairs, Cookies, Macarons, Cookie Pops, etc.

✓ **PINKBOX DOUGHNUTS 120**
- JUST WIN PINKBOX MIX
An Assortment of Raider-Themed Doughnuts
*Only available for Raider Games.
- PINKBOX PREMIUM MIX
An Assortment of Premium Doughnuts

LET THEM EAT CAKE!

✓ **CHICAGO-STYLE CHEESECAKE 150, SERVES 10**
Traditional Chicago-Style Cheesecake, Butter Cookie Crust

✓ **RED VELVET CAKE 260, SERVES 14**
Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

✓ **RAINBOW CAKE 170, SERVES 12**
Colorful Five-Layered Sponge Cake, Buttercream Frosting

✓ **SIX LAYER CARROT CAKE 170, SERVES 12**
Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

✓ **CHOCOLATE PARADIS' CAKE 260, SERVES 12**
Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

✓ **PEANUT BUTTER & CHOCOLATE BROWNIE STACK CAKE 170, SERVES 14**
Chocolate Cake, Layered Peanut Butter French Crème, Chocolate Brownies, Gourmet Peanut Butter Chips

✓ **LEMON RASPBERRY CAKE 170, SERVES 14**
Lemon Sponge Cake, Lemon Curd, Raspberry Mousse, Fresh Raspberries, White Chocolate Chips, Italian Buttercream

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

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
- Peanut Butter & Chocolate Brownie Stack Cake

✓ GOURMET DESSERT BARS

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar

VANILLA ICE CREAM

- Rainbow Sprinkles
- Toffee Crunch
- Oreo Crumble
- Raspberry Sauce
- Chocolate Sauce

- Caramel Sauce
- Waffle Bowl or Cone

✓ GOURMET COOKIES

- Reese's® Peanut Butter
- Triple Chocolate Chunk
- Birthdayfetti
- Curly Velvet

✓ GIANT TAFFY APPLES

- Caramel
- Sprinkles
- Tuxedo

✓ NOSTALGIC CANDIES

- Gummi® Bears
- Jelly Belly®
- Malted Milk Balls
- Peanut M&M's®
- Plain M&M's®

DARK CHOCOLATE LIQUEUR CUPS

- Baileys® Original Irish Cream
- Kahlúa
- Grand Marnier
- Rum Chata
- Amaretto Di Sarano

CUSTOMIZED DESSERTS

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.



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BEVERAGES

All beer sold by the six-pack unless otherwise noted

All wine sold by the bottle

CHILL

SODA

COKE 30
DIET COKE 30
COKE ZERO SUGAR 30
SPRITE 30
FANTA ORANGE 30
DR PEPPER 30
SEAGRAM'S GINGER ALE 30



TEA, LEMONADE & SPORTS DRINKS

POWERADE 30
Mountain Berry Blast (Four Pack)
Fruit Punch (Four Pack)
MONSTER ENERGY (FOUR-PACK) 40
MONSTER ENERGY Sugar Free (Four Pack) 40
RAIDERS I SPORTSWATER 30
SMARTWATER STILL 40
TOPO CHICO SPARKLING 40
VITAMIN WATER 30
Lemonade (Four Pack)
Acai Blueberry Pomegranate (Four Pack)
GOLD PEAK ICED TEA 40
Sweetened (Four Pack)
Unsweetened (Four Pack)

COFFEE SERVICE

PREMIUM COFFEE SERVICE
Individually brewed cups of gourmet coffee and tea and includes traditional condiments (Soy, 2% milk, whole milk and half & half available upon request)
BREAKFAST BLEND COFFEE 50/12 K-CUPS
DECAF BREAKFAST BLEND 50/12 K-CUPS
ASSORTED FINE TEAS 40/12 K-CUPS
Breakfast Blend, Earl Grey,
Green Tea & Peppermint
DUNKIN' ICED 40
French Vanilla (Four pack)
Mocha (Four pack)

BEER, ALES & ALTERNATIVES

DOMESTIC

COORS LIGHT 50
MILLER LITE 50
COORS BANQUET 50

IMPORT

MODELO ESPECIAL 60
MODELO NEGRA 60
CORONA EXTRA 60
CORONA PREMIER 60
PACIFICO 60

HEINEKEN 60

HOP FORWARD

HOP VALLEY BUBBLE STASH IPA 60
VIVA HOP VEGAS HAZY IPA 60
LAGUNITAS IPA 60

VELVET ALES

BLUE MOON BELGIAN WHITE 60
FIRESTONE 805 BLONDE ALE 60
FAT TIRE AMBER ALE 60
SIERRA NEVADA PALE ALE 60

CRAFT & ALTERNATIVES

BIG DOG'S LAS VEGAS LAGER 60
TOPO CHICO HARD SELTZER VARIETY 60
Strawberry Guava, Tangy Lemon Lime,
Tropical Mango, Exotic Pineapple
HEINEKEN 00 NON-ALCOHOLIC 60
CORONA SELTZERITA VARIETY 60
Classic Lime, Peach, Mango, Strawberry
SPIKED SIMPLY LEMONADE VARIETY 60
Strawberry, Lemonade, Blueberry and
Watermelon

WHITE WINE

CHAMPAGNE

PALMER & CO 'BLANC DE BLANCS' 175
Reims
VEUVE CLICQUOT BRUT YELLOW LABEL 275
Reims
MOËT & CHANDON BRUT IMPERIAL 250
Epernay
MOËT & CHANDON ROSÉ IMPERIAL 200
Epernay
LOUIS ROEDERER "CRISTAL BRUT" 650
Reims

SPARKLING

RUFFINO PROSECCO 75
Italy
MEIOMI METHODE CHAMPENOISE 100
North Coast CA
FB25 BILETNIKOFF GRAND CUVÉE 150
California

NOTABLE WHITES

KUNG FU GIRL, RIESLING 75
Washington
KIM CRAWFORD, SAUVIGNON BLANC 100
Marlborough
RUFFINO IL DUCALE, PINOT GRIGIO 75
Italy
MCBRIDE SISTERS, SAUVIGNON BLANC 75
Marlborough
SANTA MARGHERITA, PINOT GRIGIO 100

ROSÉ

BAND OF ROSES 75
Washington
KIM CRAWFORD 100
New Zealand

CHARDONNAY

CHARLES WOODSON'S "INTERCEPT" 75
Paso Robles
PRISONER "THE SNITCH"
CHARDONNAY 250
MEIOMI 75
Tri-County CA
ROBERT MONDAVI 100
Napa
CAKEBREAD CELLARS 175
Napa
FB25 BILETNIKOFF WINES 150
Napa
FAR NIENTE 175
Napa

RED WINE

DISTINGUISHED REDS

ALAMOS MALBEC 75
Argentina
CHARLES WOODSON'S "INTERCEPT" RED
BLEND 75
California
ROBERT MONDAVI MERLOT 100
Napa
THE PRISONER RED BLEND 150
Napa
JUSTIN ISOSCELES RED BLEND 175
Napa

CONUNDRUM RED BLEND 125

Napa
FB25 BILETNIKOFF ZINFANDEL 150
Lodi

PINOT NOIR

KIM CRAWFORD 75
New Zealand
CHARLES WOODSON'S "INTERCEPT" 75
California

CABERNET SAUVIGNON

SIMI 100
Sonoma
CHARLES WOODSON'S "INTERCEPT" 75
California
ROBERT MONDAVI 150
Napa
CAYMUS CABERNET SAUVIGNON 475
Napa
FB25 BILETNIKOFF WINES 150
Lodi
SILVER OAK 325
Napa



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SPIRITS

All spirits sold by the Liter, unless otherwise stated

VODKA

ABSOLUT 150
ABSOLUT MANDARIN 175
ABSOLUT ELYX 200
GREY GOOSE 200
TITO'S HANDMADE 200

TEQUILA

1800 SILVER 175
1800 CRISTALINO 325
CASAMIGOS BLANCO 150
CASAMIGOS REPOSADO 175
CASAMIGOS ANEJO 200
CASAMIGOS MEZCAL 225
CINCORO BLANCO (750ML) 375
CINCORO REPOSADO (750ML) 525
CLASE AZUL REPOSADO (750ML) 975
DON JULIO 1942 (750ML) TEQUILA 625
PATRON SILVER (750ML) TEQUILA 275
JOSE CUERVO SILVER TEQUILA 120

RUM

KOLOA SILVER 200
KOLOA GOLD 225
BACARDI SUPERIOR 150
SAILOR JERRY 275

GIN

BOMBAY DRY GIN 150
BOMBAY SAPPHIRE 175
HENDRICK'S GIN 375

SCOTCH WHISKY

DEWAR'S 12 YR 150
THE GLENLIVET 12 YR (750ML) 300
MONKEY SHOULDER 225
THE MACALLAN 12 YR (750ML) 475
THE GLENLIVET 18 YR (750ML) 700
JOHNNIE WALKER
BLUE LABEL (750ML) 750

BOURBON

JIM BEAM 125
MAKERS MARK 225
ANGEL'S ENVY (750ML) 475
WOODFORD RESERVE 425

WHISKEY

JACK DANIEL'S TN WHISKEY 200
JACK DANIEL'S SINGLE BARREL 325
BULLEIT RYE WHISKEY 225
HIGH WEST DOUBLE RYE (750ML) 250
GENTLEMAN JACK 225
CROWN ROYAL 250
JAMESON IRISH WHISKEY 225

COGNAC

HENNESSY VS 325

CORDIALS

COINTREAU 150
BAILEYS IRISH CREAM 200
GRAND MARNIER 200
M&R DRY OR SWEET VERMOUTH
(375ML) 25

MIXERS AND JUICES

MARGARITA MIX 30
DIANE MINA'S BLOODY MARY 30
CRANBERRY JUICE 30
ORANGE JUICE 30
GRAPEFRUIT JUICE 30
PINEAPPLE JUICE 30
TONIC 30
CLUB SODA 30
GINGER BEER 30
GARNISH BAR 20
(Lemons, Limes, Oranges, Cherries, Olives)

SPECIALTY BEVERAGES

Severs 3-4 ppl

SILVER AND BLACK MARGARITA 80 PER CARAFE

Cool down with a refreshing margarita on rocks, made with Casamigos blanco tequila. Make it Cadillac style with Grand Marnier 100 per pitcher.

RED ZONE 80 PER CARAFE

A Raider signature drink with Gentleman Jack TN Whiskey, apricot liqueur, ginger beer and topped with a cherry.

MIMOSA BAR 125

Bottle of Prosecco with freshly squeezed seasonal juices.

BLOODY MARY 80 PER CARAFE

Absolut Vodka featuring Diane Mina's Bloody Mary Mix, seasoned with Demitri's Custom Spice Blend.

BEVERAGE PACKAGES

*Must be purchased for the entire suite guest count

DELUXE BAR

85 PER PERSON

Hendrick's Gin, Grey Goose Vodka, Casamigos Reposado Tequila, Koloa Silver Rum, Woodford Reserve Bourbon, Coors Light, Modelo Especial, Blue Moon, Charles Woodson's "Intercept" Chardonnay and Cabernet Sauvignon, Raiders | Sportwater and Assorted Coca Cola Soft Drinks Bar Mixers and Bar Fruit Provided

PREMIUM BAR

60 PER PERSON

Bombay Gin, Absolut Vodka, 1800 Tequila, Bacardi Rum, Jim Beam Whiskey, Coors Light, Modelo Especial, Blue Moon, Kim Crawford Sauvignon Blanc, Simi Cabernet Sauvignon, Raiders | Sportwater and Assorted Coca Cola Soft Drinks Bar Mixers and Bar Fruit Provided

BEER, WINE AND SOFT DRINK BAR

45 PER PERSON

Coors Light, Modelo Especial, Blue Moon, Robert Mondavi Private Selection Chardonnay and Cabernet Sauvignon, Raiders | Sportwater Water and Assorted Coca Cola Soft Drinks



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THE SCOOP

HOURS OF OPERATION

Location Premium Specialists 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.

Online ordering is available at www.e-levy.com/allegiantstadium.

To reach the Premium Sales Manager dial, 725-780-2257 or e-mail: SuiteEats@LevyRestaurants.com.

QUICK REFERENCE LIST

Christina Schuchard – Premium Sales Manager 725-780-2257
Samantha Banz – Sr. Premium Suites Manager 725-780-2072
Candace Smith – GM of Suites 725-780-2054
Tyler Kaohu - Suites Manager 725-225-7958

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 2:00 p.m. PST, five business days prior to each event.

EVENT DAY	DEADLINE
Monday	Monday Prior
Tuesday	Tuesday Prior
Wednesday	Wednesday Prior
Thursday	Thursday Prior
Friday	Friday Prior
Saturday	Monday Prior
Sunday	Monday Prior

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at www.e-levy.com/allegiantstadium. Orders can be arranged with the assistance of the Premium Sales Manager at 725-780-2257 during normal business hours.

CANCELLATIONS

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 before the deadline will not incur a charge. (5 business days prior to the event) Orders cancelled after the deadline will be charged in full.

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.
5. 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. 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.

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 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 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 23% service charge plus applicable sales tax. This service 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.

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 to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the Director of Sales, Tara Sasser at 806-786-3002