



DELTA
CENTER



Online Ordering

SuiteEats.com/DeltaCenter



packages

All packages serve 10-12 unless otherwise noted

All-American Package

Enjoy traditional stadium fare and American culinary classics // 792

Bottomless

Freshly Popped Popcorn **V**

The Snack Attack **V**

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Farmer's Market

Dips & Veggies **V**

Farmstand Vegetables, Hummus, House-Made Ranch Dressing

Spicy Wings

Traditional Spicy Buffalo Sauce, House-Made Ranch Dressing

Chopped Vegetable Salad **V** **AVG**

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

The Italian

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

All-Beef Hot Dogs

All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

MVP

Savor an all-star roster of our fan favorites // 732

Bottomless

Freshly Popped Popcorn **V**

Potato Chips & Gourmet Dips **V**

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

Seasonal Fresh Fruit **V** **AVG**

In-Season Fruits and Berries

Classic Caesar Salad **V**

Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Garlic Croutons

Three Cheese Mac **V**

Cavatappi Pasta, Three Cheese Sauce

All-Beef Hot Dogs

All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

Mini Buffalo Chicken Sandwiches

Pulled Chicken, Home-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw



THREE CHEESE MAC

Salt City Smokehouse Package

Savor an all-star roster of our fan favorites // 816



SMOKEHOUSE

Bottomless Freshly Popped

Popcorn **V**

14 Hour Smoked Beef Brisket

Apple Cider BBQ Sauce, Fried Onions, Bread and Butter Pickles

Hickory Smoked Pork Shoulder

Coleslaw, Texas White Bread

Smoky Baked Beans **V**

Diced Onions, Brown Sugar, Molasses

Crispy Fried Okra

Dill Pickle Ranch

Southern Green Salad **V** **AVG**

Strawberries, Red Onions, Heirloom Tomatoes, Goat Cheese, Raspberry Vinaigrette

Jalapeño & Cheddar Corn Bread

Sweet Cream Butter



packages

All packages serve 10-12 unless otherwise noted

Al Pastor Package

Savor an all-star roster of our fan favorites // 750

Local Rico Chips & Salsa V V2

Salsa Roja, Salsa Verde, Guacamole, Tortilla Chips

Mexicali Fire Snack Mix

Pork Carnitas AVG

Braised in Classic Soda, Fresh Oranges, Spices

Chicken Al Pastor

Charred Pineapple, Adobo Sauce Limes, Cilantro Onions, Shredded Cheese, Hot Sauces, Warm Tortillas

Spanish Rice & Beans V

Pinto Beans, Rice, Cumin, Cilantro

Tex-Mex Chopped Salad V

Roasted Corn, Black Beans, Tomatoes, Red Onions, Fried Tortillas, Chipotle Ranch

Cubby's Package 1



Featuring fresh, local, organic produce and grass-fed beef. Healthy and delicious? Yes & Yes! // 800

Tri-Tip Steak Sandwich

Dry Rubbed and Slowly Grilled Tri-tip served on a Toasted Roll w/ Garlic Butter, Carmelized Onions, Smoked Bacon and Sweet BBQ Sauce on the Side.

Tri-Tip Steak Salad AVG

Romaine and Arugula, Roasted Bell Peppers, Slivered Almonds, Scallions, Dried Cherries, Halved Tomatoes, Feta Cheese, Seasoned Tri-tip, Fresh Cilantro, and Lemon Cilantro Dressing on the Side.

Mac & Cheese

Chocolate Whoopie

(Served For A Minimum Of 12 People)

Cubby's Package 2



Featuring fresh, local, organic produce and free-range chicken. Healthy and delicious? Yes & Yes! // 700

Jal Ranch Chicken Quesadilla

Sliced Marinated Chicken, Monterey Cheddar Cheese Blend and Jalapeno Ranch Grilled in a Flour Tortilla, Topped with Salsa Fresca and Cilantro Served with Jalapeno Ranch

Lemon Chicken Salad

Romaine, Marinated Chicken, Halved Tomatoes, Homemade Croutons, Shaved Parmesan Cheese, Fresh Rosemary, Cracked Pepper and Lemon Garlic Dressing.

Mac & Cheese

Chocolate Whoopie

(Served For A Minimum Of 12 People)

Santorini Package // 756



Turmeric Rice AVG

Fragrant Basmati Rice Infused with Turmeric, Complemented by Zesty Lemon and Creamy Butter.

Fresh Grilled Pita Bread V V2

Warm and Toasted Pita Bread, Fresh off the Grill, Offering a Delightful Combination of Softness Inside and a Light Crispness on the Outside

Grilled Lemon Chicken AVG

Deliciously Seasoned Chicken Breast, with Fresh Herbs and Zesty Lemon.

Grilled Steak AVG

Deliciously Seasoned with Fresh Herbs and Zesty Lemon.

Greek Salad AVG V

A Refreshing Blend of Crisp Lettuce, Vibrant Fresh Veggies, and Generous Crumbles of Feta Cheese, all Perfectly Tossed in our House Vinaigrette.

Tzatziki Sauce AVG V

A Creamy Delight Crafted From Sour Cream, Blended Cucumbers, and a Medley of Fresh Herbs, Offering a Cool and Refreshing Complement to your Dishes.

Roasted Pepper Sauce AVG V

A Combination of Fresh Sour Cream and Smoky Roasted Red Peppers, with a Burst of Seasoning that Delivers Creamy, Flavorful Richness and a Satisfying Kick of Heat.

Baklava V

A Sweet Mediterranean Pastry of Layered Phyllo Dough, Nuts, and Honey, a Delightful Fusion of Textures and Flavors.

à la carte

All à la carte items serve 10-12 unless otherwise noted

Cool Appetizers



MARKET DIPS & VEGGIES

Local Charcuterie Board // **180**
Beehive Cheeses, Creminelli
Salami, Local Honey, Chutney,
Crostoni

Farmer's Market Dips &
Veggies **V** **AVG** // **108**
Farmstand Vegetables, Hummus,
House-Made Ranch Dressing

Chilled Shrimp Cocktail **AVG**
135 // 30 pieces
Poached Shrimp, Zesty Cocktail
Sauce, Horseradish, Lemons

Seasonal Fresh Fruit **V²** **AVG** // **108**
In-Season Fruits and Berries

Pesto Chicken Lettuce
Wrap // **130**
Fresh Basil, Grilled Chicken, Parmesan
Cheese, EVOO, Butter Lettuce,
Roma Tomatoes

Warm Appetizers

Loaded Nacho Bar **AVG** // **168**
Beef Chili, Nacho Cheese, Sour Cream,
Guacamole, Pico De Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar
from Beef Chili to:
Beef Barbacoa // **Add 96**
Chicken Tinga // **Add 96**

Jalapeño Artichoke Dip
V **AVG** // **108**
Cream Cheese, Artichokes, Jalapeños,
Parmesan Cheese, Tortilla Chips

Spicy Wings // **168**
Traditional Spicy Buffalo Sauce,
House-Made Ranch Dressing

Smoked Burnt End
Brisket Bites **AVG** // **180**
Chipotle BBQ Glaze, Pickled Red Onions,
Sliced Jalapeño, White Bread

Pan-Seared Shrimp Cake // **475**
Chipotle Aioli, Jicama Slaw,
Mini Brioche Roll

Quesadilla Duo // **192**
• **Ancho-Marinated Chicken**
Cilantro, Monterey Jack Cheese
• **Carne Asada**
Braised Brisket, Onions, Oaxaca Cheese,
Poblano Peppers
Served with Avocado Crema
and Salsa Roja

Southern Fried Chicken
Tenders // **168**
House-Made Ranch Dressing,
Barbeque Sauce

Greens

Southern Green Salad **V** **AVG** // **120**,
Serves 12
Strawberries, Red Onions,
Heirloom Tomatoes, Goat Cheese,
Raspberry Vinaigrette

Chopped Vegetable
Salad **V** **AVG** // **132**
Romaine, Spinach, Seasonal Vegetables,
Olives, Artichokes, Gorgonzola Cheese,
Red Wine Vinaigrette

Classic Caesar Salad **V** // **108**
Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons
Upgrade Your Caesar Salad:
Grilled Chicken // **Add 72**
Steak // **Add 72**
Shrimp // **Add 72**

Chicken Teppanyaki Noodle Salad
// **132**
Chargrilled Chicken Thighs, Soba Noodles,
Snow Peas, Cilantro, Red Pepper, Napa
Cabbage, Carrots, Green Onions, Fried
Rice Noodles, Soy Ginger Dressing

BLT Salad // **132**
Romaine, Bacon, Cheddar Cheese,
Tomatoes, House-Made Ranch Dressing,
House-Made Croutons



à la carte

All à la carte items serve 10-12 unless otherwise noted

Classics

Char-Grilled Chicken **AVG** // **250**
 All-Natural Brined, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

Meatball Sliders // **200**
 Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin // **350**
 Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Classic Sides

Three Cheese Mac **V** // **132**
 Cavatappi Pasta, Three Cheese Sauce

Elote **V** **AVG** // **132**
 Fire-Roasted Corn, Street Corn Aioli, Pico De Gallo, Cotija Cheese

Honey Glazed Carrots **V** **AVG** // **132**
 Heirloom Carrots, Local Honey, Sea Salt



ELOTE

Handcrafted Sandwiches

The Authentic // **156**
 Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

The Italian // **156**
 Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

Mini Buffalo Chicken Sandwiches // **156**
 Pulled Chicken, Home-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

Smoked Pork Sandwiches // **156**
 Smoked Barbecue Pork, Our House-Made Barbecue Sauce, Coleslaw, Mini Rolls

à la carte

All à la carte items serve 10-12 unless otherwise noted

Burgers, Sausages & Dogs



MINI HAND-CRAFTED BURGERS

Nashville Spicy Chicken Sliders // **168, Serves 12, 2 Burgers per person**
Dill Slaw, Bread and Butter Pickles, Mini Bun

Traditional Slider // **192, Serves 12, 2 Burgers per guest**
Beef Burger, American Cheese, Secret Sauce, Sliced Dill Pickles, Tomatoes, Mini Bun

IMPOSSIBLE® Mini Burger V

// **400, Serves 12**

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun

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

All-Beef Hot Dogs // **108, Serves 12**

All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

Snacks

Soft Pretzel Bites V // **70, Serves 12**
Beer Cheese Dip

Salsa & Guacamole Sampler

V AVG // **75**

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

Bottomless Snack Attack V // **70**

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Bottomless Freshly Popped

Popcorn V // **35**

Dry-Roasted Peanuts V // **28**

Snack Mix V // **28**

Pretzel Twists V // **28**

Potato Chips & Gourmet Dips

V // **68**

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



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.

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.

sweet spot

All desserts serve 12 unless otherwise noted

Let Them Eat Cake!

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

Chicago-Style Cheesecake V

90 // Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake V // 95

Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Six Layer Carrot Cake V

90 // Serves 14

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis' Cake V // 90

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee



Suite Sweets

Gourmet Cookies & Brownies V

55 // Serves 10-12

Gourmet Cookies, Decadent Brownies

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 V

- Six Layer Carrot Cake
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis' Cake
- Chicago-Style Cheesecake
- Peanut Butter and Chocolate Brownie Stack Cake

Gourmet Dessert Bars V

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar
- Honduran Chocolate Manifesto Brownie

Gourmet Cookies & Turtles V

- Chocolate Chunk
- Reese's® Peanut Butter
- Triple Chocolate Chunk
- White and Milk Chocolate Turtles

Giant Taffy Apples V

- Peanut
- Loaded M&M's®

Nostalgic Candies V

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

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.



beverages

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

Budweiser // 50

Bud Light // 50

Coors Light // 50

Michelob ULTRA // 62

Miller Lite // 50

Corona Extra // 62

Corona Premier // 65

Modelo Especial // 65

Heineken // 65

Stella Artois // 65

Blue Moon // 62

Blue Moon Light Sky // 62

New Belgium Fat Tire // 65

Sierra Nevada

Hazy Little Thing // 70

Uinta 801 // 65

Uinta Cutthroat // 65

Squatters Juicy IPA // 65

White Claw // 65 AVG

Budweiser Zero (*non-alcoholic*) // 65

Lagunitas IPA // 70

Angry Orchard Crisp Apple // 70 AVG

White Wine

Sold by the bottle

SPARKLING / CHAMPAGNE

Veuve Clicquot 'Yellow Label'
Brut // 180

Domaine Chandon Brut // 116

Korbel Brut // 85

Nicolas Feuillatte Brut // 155

La Marca Prosecco // 95

Ferrari Brut // 125

Mumm Napa Brut Rosé // 95

PINOT GRIGIO

Santa Margherita // 106

SAUVIGNON BLANC

Kim Crawford // 75

ROSÉ

Beringer White Zinfandel // 45

Dark Horse Rose // 55

CHARDONNAY

Kendall-Jackson Vintner's
Reserve // 80

Sonoma-Cutrer Russian River
Ranches // 90

La Crema // 95

House of Brown // 85

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi // 85

Mark West // 55

MERLOT

14 Hands Merlot // 50

CABERNET SAUVIGNON

Columbia Crest 'Grand Estates' // 60

Louis Martini // 85

JUSTIN // 130

RED BLENDS

19 Crimes // 55

The Prisoner // 150

Alamos Malbec // 65

beverages

Liquor

Sold by the 75ml bottle unless otherwise noted

VODKA

- Absolut // **80**
- Tito's Handmade // **90**
- Ketel One // **100**
- Grey Goose // **112**

GIN

- Bombay Sapphire // **100**
- Hendrick's // **106**

RUM

- Bacardí Superior // **75**
- Malibu Coconut // **65**
- Sailor Jerry Spiced // **85**

TEQUILA & MEZCAL

- Jose Cuervo Especial // **130**
- Hornitos Plata // **116**
- Casamigos Blanco // **175**
- Casamigos Reposado // **200**
- Casamigos Anejo // **225**
- Casamigos Mezcal // **235**

WHISKEY & BOURBON

- Howler Head // **150**
- Jack Daniel's // **105**
- Jim Beam // **90**
- Maker's Mark // **110**
- Jameson Irish // **105**
- Crown Royal // **116**
- Basil Hayden // **130**
- Fireball Cinnamon // **75**
- Skrewball Peanut Butter // **110**
- Knob Creek // **120**
- Woodford Reserve // **125**

SCOTCH

- Dewar's White Label // **90**
- Johnnie Walker Black // **100**
- The Glenlivet 12 // **130**

COGNAC / BRANDY

- Hennessy VS // **116**

CORDIALS

- Baileys Original Irish Cream // **115**
- Fireball // **75**
- Kahlúa // **95**



OLD FASHIONED

Bar Supplies

- Lemons // **3**
- Limes // **3**
- Loaded Bloody Mary Mix // **13**

- Sweet and Sour Mix // **13**
- Finest Call Margarita Mix // **13**

- Club Soda or Tonic Water
(6-pack) // **22**

beverages

Chill

Sold by the six-pack unless otherwise noted

SOFT DRINKS 120Z

Coca-Cola // **25**

Diet Coke // **25**

Coca-Cola Zero Sugar // **25**

Sprite // **25**

Seagram's Ginger Ale // **25**

Barq's Root Beer // **25**

Minute Maid Lemonade // **25**

TEAS GOLD PEAK®

Tea - Home Brewed Taste You'll Love at First Sip™

Gold Peak Unsweetened Tea
(18.5oz, 4 Pack) // **28**

Gold Peak Sweet Tea
(18.5oz, 4 Pack) // **28**

ENERGY DRINK

Monster Energy Drinks Black, White, Blue and Original
(4 Pack) // **30**

JUICES

Cranberry Apple Raspberry (4 Pack) // **28**

Orange Juice (4 Pack) // **28**

Tomato Juice (4 Pack) // **28**

WATER

Dasani Bottled Water // **26**

Glacéau Smartwater (4 Pack) // **28**

FLAVORED SODA BARS

50 per event

A selection of four high-quality syrups that can instantly transform any soda from ordinary to extraordinary. Each self-serve soda bar comes with the following pumped syrups, 6-club soda and garnishes to top your drink. Syrups come displayed in a rack and will serve up to 100 guests per event

Monin Cherry

Monin Vanilla

Monin Strawberry

Monin Blackberry



LEMONS & LIMES

the scoop

HOURS OF OPERATION

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

Online ordering is available at www.suiteeats.com/deltacenter

To reach a Representative, dial: 801.325.2295 or e-mail: SuiteEats@LevyRestaurants.com

QUICK REFERENCE LIST

Levy Restaurants Premium Specialist Representatives.
Shelby Mason 801.325.2295

Levy Restaurants Accounting Department ASchultz@
Levyrestaurants.com

Delta Center Leased Suite Holders
www.suiteeats.com/deltacenter

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 1:00 p.m. MST, three business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at www.suiteeats.com/deltacenter. Orders can be arranged with the assistance of a Premium Specialist Representatives at 801.325.2295 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. CST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of Utah, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of the Delta Center
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

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

SPECIALIZED ITEMS

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

SMALLWARES AND 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.

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 20% 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 Levy Restaurants exclusively furnishes all food and beverage products for the suites at Delta Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT DELTA CENTER

The rich tradition at Delta Center 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 15 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 Delta Center Event Staff at 801.325.2000.