



SUITES MENU

2023



WELCOME



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POLICIES

KICKOFF CLASSICS 860

Serves 10-12 guests. No substitutions available.

Bottomless Popcorn Bucket

Freshly Popped Buttered Popcorn,
Souvenir Bucket

gf | v

Potato Chips + Gourmet Dips

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

gf | v

Classic Chicken Caesar Salad

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

The Authentic

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

Kobe Beef Franks

Ketchup, Mustard, Relish, Potato Rolls

df

Chicken Tenders

Breaded Tenderloins, BBQ Sauce,
Honey Mustard

Gourmet Cookies

Triple Chocolate Chip, Red Velvet, Oatmeal

v



The Authentic

THE PITMASTER 1025

Serves 10-12 guests. No substitutions available.

Potato Chips + Gourmet Dips

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

gf | v

Buffalo Chicken Dip

Creamy Buffalo-Style Smoked Chicken Dip Served with Tortilla Chips

BLT Wedge Salad

Baby Iceberg Wedge, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, Garlic Croutons

Top Sirloin Sandwich

Medium-Rare Roasted Beef, Pickled Red Onions, Tomatoes, Arugula, Horseradish Cream, Ciabatta Roll

Pork Shoulder

12-Hour Smoked, House BBQ Rub

df | gf

Meatball Sliders

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce, Buttered Crumb Topping

v

Brownies + Blondies Platter

An Assortment of Brownies & Blondies Topped with Confectioners' Sugar

n



Pork Shoulder

GAME DAY GOURMET 1695

Serves 10-12 guests. No substitutions available.

Artisan Pretzels

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

v

Georgia Grazing Board

Cured Meats, Cheeses, Fruits, Vegetables,
Nuts, Honey, Basil Pesto, Hummus,
Olives, Crackers

n

Cold Seafood Platter*

Scallops on the Half Shell, Prawns, Little Neck
Clams, Mussels, Cold Water Lobster Tails,
served with a Classic Mignonette

df | gf

BLT Wedge Salad

Baby Iceberg Wedge, Bacon, Cheddar Cheese,
Tomatoes, Buttermilk Ranch Dressing, Garlic
Croutons

Pan Seared Shrimp Cake*

Chipotle Aioli, Jicama Slaw,
Mini Brioche Roll

Cowboy Ribeye

Truffle Parmesan Potatoes,
Vine Tomatoes, Horseradish Cream,
Chimichurri

gf

+These items will arrive in the suite after gates,
but 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.

Korean Short Rib

Grilled Flanked Short Rib, Fried Rice,
Fresno Chiles

df | s

IMPOSSIBLE[®] Mini Burgers

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

vg

Tiramisu Jars

Espresso-Soaked Ladyfingers, Mascarpone
Cheese, Cocoa Powder

v | n



Cold Seafood Platter

LATE MORNING LUXURIES 1000

Only available for 1pm Sunday Falcons games. Serves 10-12 guests. No substitutions available.

Bakers Basket

Cinnamon Rolls, Assorted Danishes & Coffee Cakes, Blueberry Biscuits

Yogurt Parfaits

Vanilla Yogurt, Seasonal Berries, Granola, Mint

gf

Exotic Fruit Platter

Seasonal, Tropical and Exotic Fruit, Peach Yogurt Dip, Honey

v

French Toast Casserole

Brioche Bread, Bourbon Vanilla Custard, Cinnamon & Confectioners' Sugar

v

Chicken & Waffles*

Crispy Chicken Thighs, Pearl Sugar Waffles, Honey Hot Sauce, Sage

Three Cheese & Egg Buttermilk Biscuit

Monterey Jack, Mozzarella, and Gruyère Cheese, Egg, Flaky Buttermilk Biscuit, Butter, Chives

v



MIMOSA PACKAGE UPGRADE

+120

Two Bottles of LaMarca Prosecco, two 6 packs of Orange Juice, Fresh Berries

+These items will arrive in the suite after gates, but by kickoff

v vegetarian vg vegan gf avoiding gluten df dairy-free n contains nuts s contains sesame

À LA CARTE

SNACKS + APPETIZERS

Bottomless Popcorn Bucket 95

Freshly Popped Buttered Popcorn,
Souvenir Bucket

gf | v

Potato Chips & Gourmet Dips 105

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

gf | v

Artisan Pretzels 110

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

v

Georgia Grazing Board 225

Cured Meats, Cheeses, Fruits, Vegetables,
Nuts, Honey, Basil Pesto, Hummus,
Olives, Crackers

n

Pan Seared Shrimp Cake* 200

Chipotle Aioli, Jicama Slaw,
Mini Brioche Roll

Exotic Fruit Platter 170

Seasonal, Tropical and Exotic Fruit,
Peach Yogurt Dip, Honey

v

Chilled Shrimp Cocktail* 205

Poached Gulf Shrimp, Tabasco, Fresh Lemon,
Zesty Horseradish Cocktail Sauce

df | gf

+These items will arrive in the suite after gates, but by kickoff

Crudité Platter 120

Black Bean Hummus, Crackers,
Fresh Vegetables

vg

Buffalo Chicken Dip 165

Creamy Buffalo-Style Smoked Chicken Dip
Served with Tortilla Chips

Birria Quesa Tacos* 195

Birria Style Beef, Crispy Taco, Cilantro,
Oaxaca Cheese, Birria Consommé

gf



Birria Quesa Tacos

À LA CARTE

SALADS + SANDWICHES

Classic Caesar Salad 95

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

v

Classic Grilled Chicken Caesar Salad

125

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

BLT Wedge Salad 135

Baby Iceberg Wedge, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, Garlic Croutons

Butternut & Acorn Squash Salad 110

Seasonal Squash, Spinach, Calabrian Chili, Pomegranate Seeds, Key Lime Vinaigrette

gf | df | v

Top Sirloin Sandwich 150

Medium-Rare Roasted Beef, Pickled Red Onions, Tomatoes, Arugula, Horseradish Cream, Ciabatta Roll

Rainbow Roast Vegetable Sandwich 110

Zucchini, Squash, Portobello Mushroom, Kale Pesto, Beetroot Hummus, Sourdough Bread

vg

The Authentic 195

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



Top Sirloin Sandwich

ENTRÉES

Cowboy Ribeye* 405

Truffle Parmesan Potatoes, Vine Tomatoes, Horseradish Cream, Chimichurri

Cold Seafood Platter* 350

Scallops on the Half Shell, Prawns, Little Neck Clams, Mussels, Cold Water Lobster Tails, served with a Classic Mignonette

gf | df

Kobe Beef Franks 165

Ketchup, Mustard, Relish, Potato Rolls

df

Chicken Tenders 135

Breaded Tenderloins, BBQ Sauce, Honey Mustard

Three Cheese Mac 120

Cavatappi Pasta, Three Cheese Sauce, Buttered Crumb Topping

v

Korean Short Rib 165

Grilled Flanked Short Rib, Fried Rice, Fresno Chiles

s

ATL Fried Wings 175

Tossed in Your Choice of Buffalo, Lemon Pepper or Honey Hot Sauce, served with Celery, Blue Cheese & Ranch Dressing

Meatball Sliders 145

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

MBS Signature Burger Sliders* 165

Beef Sliders, Diced Yellow Onions, Signature Sauce, White American Cheese, Challah Slider bun, served with Potato Wedges

Pork Shoulder 165

12-Hour Smoked, House BBQ Rub

df | gf

BBQ Sampler 345

Pork Shoulder, Leg Quarters, Ribs, Rope Sausage, Brisket

df | gf

Beer Can Chicken* 185

Whole Chicken and 8 Pieces Carved, Smoked and Brined in a Signature Lager Served with Smashed Potatoes and Broccolini

df

Burnt End Loaded Tots* 165

Smoked Burnt Ends, Corn & Fresno Chili Succotash, Green Onions, Sweet BBQ Sauce

df

IMPOSSIBLE[™] Mini Burgers 145

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

vg



Burritos, Chips & Salsa 325

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



Beef Cheesesteak 250

6" Amoroso Rolls fully loaded with Ribeye, Seasoned with our signature Big Dave's Seasoning, White American and Provolone Cheese. Seasoned Grilled Onions are Optional

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SWEET TREATS

Brownies + Blondies Platter 145

An Assortment of Brownies & Blondies
Topped with Confectioners' Sugar

n | v

Assorted Cupcakes 135

Lemon Meringue, Vanilla Bean,
Peanut Butter Cup, Chocolate, Jelly Roll

n | v



Fried Apple Hand Pies 125

Cinnamon Spiced Filling, Buttermilk Glaze

v

Gourmet Cookies 115

Triple Chocolate Chip, Red Velvet,
Oatmeal Cookie

v

Tiramisu Jars 195

Espresso-Soaked Ladyfingers, Mascarpone
Cheese, Cocoa Powder

n | v

Assorted Novelty Ice Cream 125

Assorted Variety

n



Bundlets 175

Red Velvet, Chocolate Chocolate Chip,
Classic Vanilla

Individually packaged personal
Bundt Cakes crowned with signature
cream cheese frosting

v

Signature Rainbow Cake 200

Six Layers of Vanilla Rainbow Cake with
Vanilla Butter Cream Icing

Vegan Dark Chocolate Brownies 155

Rich and decadent vegan, gluten-free
brownies

gf | v



Cookies + Brownies

+These items will arrive in the suite after gates,
but by kickoff

BEVERAGES

BEVERAGE PACKAGES

BARTESIAN PACKAGE

Classic 479

Bottle of Tito's Handmade Vodka, Lunazul Tequila, Bacardi Rum, Jack Daniels Whiskey and an assortment of Capsules: Old Fashioned, Rum Breeze, Cosmo, Margarita, Whiskey Sour, Mai Tai

Premium 649

Bottle of Tito's Handmade Vodka, Patron, Bacardi, Woodford Reserve and an assortment of Capsules: Old Fashioned, Rum Breeze, Cosmo, Margarita, Whiskey Sour, Mai Tai



MIMOSA PACKAGE

120

2 Bottles of LaMarca Prosecco,
Orange Juice, Fresh Fruit Garnishes

CLASSIC BEVERAGE PACKAGE

285

(1) 6 pack of Coke, Diet Coke, and Sprite
(3) 6 Packs of Dasani Bottled Water

(1) 6 Pack of Miller Lite, Michelob Ultra,
Corona, and Yuengling

CELEBRATION PACKAGE

300

Bottle of Nicolas Feuillatte Brut Reserve Champagne,
Signature Rainbow Cake

SUPER SUITE PACKAGES

Super Suite Packages can only be honored with purchase or rental of Suite 201, 202, 237, 281, 297

Replenishable Non-Alcoholic Beverage Package 1750

Dasani Bottled Water, Coke,
Diet Coke, Sprite

Replenishable Beer and Wine Package 3925

Michelob Ultra, Miller Lite, Corona, Stella
Artois, Topo Chico Hard Seltzer

Columbia Crest Chardonnay, Chateau St.
Michelle Pinot Grigio, Estancia Pinot Noir,
Columbia Crest Grand Estates Cabernet

Dasani Bottled Water, Coke,
Diet Coke, Sprite

Replenishable Classic Bar Package 4925

Tito's, Bacardi Superior, Hendrick's,
Lunazul, Hennessy, Jack Daniels

Michelob Ultra, Miller Lite, Corona,
Stella Artois, Topo Chico Hard Seltzer

Columbia Crest Chardonnay, Chateau St.
Michelle Pinot Grigio, Estancia Pinot Noir,
Columbia Crest Grand Estates Cabernet

Dasani Bottled Water, Coke,
Diet Coke, Sprite



BEVERAGES

NON-ALCOHOLIC

SOFT DRINKS

by the 12 oz. 6-pack

Coca-Cola 26**Coke Zero Sugar** 26**Diet Coke** 26**Sprite** 26**Seagram's Ginger Ale** 26

BOTTLED WATER

by the 6-pack

Dasani Bottled Water 20oz 30**Glacéau Smartwater 20oz** 36**San Pellegrino Sparkling Water**
16.9oz 44

JUICES

by the 7.2 oz. 6-pack

Ocean Spray Cranberry 22**Ocean Spray Orange** 22**Ocean Spray Pineapple Juice** 22**Ocean Spray Grapefruit Juice** 22

ENERGY DRINKS

by the 6-pack

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

HOT BEVERAGE SERVICE

Brew a cup right in your suite!
Service includes 10 pods.**Coffee (Regular)** 38**Coffee (Decaffeinated)** 38**Hot Tea** 38**Hot Chocolate** 38

BEER, HARD SELTZERS, CANNED COCKTAILS

BEERS

by the 12 oz. 6-pack

Bud Light 40

Coors Light 40

Michelob Ultra 40

Miller Lite 40

Corona Extra 46

Bud Zero 46

Modelo Lager 46

Stella Artois (11.2oz) 46

Blue Moon White Belgium Ale 48

Creature Comforts Tropicália IPA 48

Sweetwater 420 Extra Pale Ale 48

Yuengling 46

Urban Tree Cider 50

HARD SELTZERS

by the 12 oz. 6-pack

Vizzy Lemonade 50

Topo Chico Ranch Water 48

CANNED COCKTAILS

by the 6-pack

Cazadores Margarita 68

High Noon Lime 68

High Noon Pineapple 68

WINE

WHITE WINE

SPARKLING

Charles & Charles Sparkling Rose Columbia Valley, Washington 130

Veuve Clicquot “Yellow Label” Brut Reims, France 200

La Marca Prosecco Italy 65

SAUVIGNON BLANC

Kim Crawford Marlborough, New Zealand 90

Liquid Light Washington 70

Trinchero “Mary’s Vineyard” Napa Valley, California 110

PINOT GRIGIO

Terra d’ Oro Clarksburg, California 70

Santa Margherita Valdadige, Italy 100

Chateau Ste. Michelle Columbia Valley, Washington 55

CHARDONNAY

Kendall-Jackson “Vintner’s Reserve” California 75

Columbia Crest “Grand Estates” Columbia Valley, Washington 55

Stag’s Leap Wine Cellars Karia Napa Valley 160

OTHER WHITES

Bieler Rosé Provence, France 75

RED WINE

CABERNET SAUVIGNON

Columbia Crest “Grand Estates”
Columbia Valley 65

Iron & Sand
Paso Robles 100

Napa Cellars
Napa Valley, California 120

Educated Guess
Napa Valley 105

Josh Craftsman’s Collection
California 85

PINOT NOIR

Estancia “Pinnacles Ranches”
Monterey, California 65

Meiomi
Sonoma Valley, California 70

Joel Gott
Santa Barbara, California 95

MERLOT

Napa Cellars
Napa Valley, California 120

14 Hands
Washington 55

OTHER REDS

The Show Malbec
Mendoza, Argentina 70

Chaos Theory Red Blend
Napa Valley, California 140

Complicated Red Blend
Monterrey, California 80

SPIRITS + MIXERS

VODKA

Ciroc 100

Svedka 90

Grey Goose 140

Tito's Handmade 105

WHISKEY

Crown Royal 125

Jack Daniel's 95

Woodford Reserve 135

Whistle Pig Piggy Back 120

SCOTCH

Dewar's 12 Year 100

The Glenlivet 12 Year 165

The Macallan 12 Year 230

GIN

Bombay Sapphire 110

Hendrick's 130

TEQUILA

Herradura Reposado 100

Casamigos Reposado 180

Lunazul Silver 100

Patrón Silver 180

RUM

Bacardi Superior 70

Captain Morgan Spiced 80

COGNAC/BRANDY

Hennessy VS 190

BAR SUPPLIES

Once you place an order, your suite will automatically be stocked with cups, ice, and beverage napkins for service.

Bloody Mary Mix 1L bottle 22

Sour Mix 1L bottle 22

Margarita Mix 1L bottle 22

18.21 Ginger Beer 6-pack, 12oz cans 28

Seagram's Tonic Water 1L bottle 26

Seagram's Club Soda 1L bottle 26

Lemons + Limes

2023 SUITES CATERING DEADLINES

DATE		EVENT	DEADLINE TO PLACE A CATERING ORDER	DEADLINE TO CANCEL WITHOUT CHARGE
10/7/2023	Saturday	AUTD vs. Columbus	Wednesday, Sept 27th	Tuesday, Oct 3rd
10/8/2023	Sunday	ATL FAL vs. Texans	Thursday, Sept 28th	Wednesday, Oct 4th
10/15/2023	Sunday	ATL FAL vs. Commanders	Thursday, Oct 5th	Wednesday, Oct 11th
10/21/2023	Saturday	ATLive Day 2	Wednesday, Oct 11th	Tuesday, Oct 17th
11/5/2023	Sunday	ATL FAL vs. Vikings	Thursday, Oct 26th	Wednesday, Nov 1st
11/26/2023	Sunday	ATL FAL vs. Saints	Thursday, Nov 16th	Wednesday, Nov 22nd
12/2/2023	Saturday	SEC Championship	Friday, Nov 17th	Tuesday, Nov 28th
12/10/2023	Sunday	ATL FAL vs. Buccaneers	Thursday, Nov 30th	Wednesday, Dec 6th
12/16/2023	Saturday	Cricket Celebration Bowl	Wednesday, Dec 6th	Tuesday, Dec 12th
12/24/2023	Sunday	FAL vs. Colts	Thursday, Dec 14th	Wednesday, Dec 20th
12/30/2023	Saturday	Chick-Fil-A Peach Bowl	Tuesday, Dec 19th	Tuesday, Dec 26th

ORDERS ARE DUE AT 10AM ON THE DEADLINE TO PLACE A CATERING ORDER DATE.

POLICIES AND PROCEDURES

PLANNING YOUR IN-SUITE CATERING

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 Suiteholders 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 online ordering will be granted based on receipt of your account form.

When To Place Your Order

Orders are due by 10:00 a.m on the deadline day. See our Catering Deadlines page for more information as well as details for late orders.

Canceling Your Order

If you have need to cancel an order for any reason, we ask that you alert a Guest Relations Coordinator by email right away.

Cancelations made prior to four business days leading into the event will be free of any charges.

If cancellations are made within four business days of the event, the full balance and taxes will be charged to the account for the 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 events is then cancelled, the full balance and taxes will be charged to the account for the order.

Standing Orders

If you would like to establish a standing order mid-season, please let us know. This order will be entered on your behalf for all Atlanta Falcons and Atlanta United Home games. Standing orders will not be entered for other events hosted at Mercedes-Benz Stadium.

If you have allowed a guest to utilize the suite and do not wish to offer the standing menu, it is your responsibility to let us know.

To cancel your standing order for any event, you will need to cancel your order within four business days of the event.

Beverage Par Program

Establishing a beverage par is the simplest way to manage your beverage order. Charges are based on consumption, and selections are replenished for the next event.

If you had a beverage par for the 2022-23 season, we will carry that over for the 2023-24 season. If you would like to establish or make changes to your beverage par, please reach out to a Guest Relations Coordinator.

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.

How to Request a Suite Attendant

Please provide their name on your account form or email a Guest Relations Coordinator at MBSSuitesCatering@LevyRestaurants.com. The request is subject to the attendants availability.

Tax Rate

Orders are subject to state and local taxes. For the State of Georgia, the tax rate is 8.9%.

Customer Summary

On event day, your Suite Attendant will present a Customer Summary for review. This is not the final receipt as Levy will charge the designated credit card after the event has ended.

Final Charges

Charges are applied in full based on the order. If you have a beverage par, consumption charges will be added prior to closing the account.

No credits will be provided for any unconsumed food and/or beverage.

An itemized receipt will be emailed to the address(es) from the account form.

Security

Please be sure to remove all personal property when leaving the premises. Levy 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 Executive or Guest Relations Coordinator.

Guest Relations

Planning for a special occasion? Need your online password reset? Have a request or question?

Our Guest Relations Coordinators are happy to help! Please reach out to the email address or number below to talk to a Levy Food and Beverage Representative.

MBSSuitesCatering@LevyRestaurants.com

470.341.5529

Support With Your Event Day Service

For any concerns with service or how we may enhance your in-suite dining experience, please contact Heather McAlpine, Senior Suites Manager, at hmc Alpine@levyrestaurants.com.

Where can I find the catering deadlines?

Our catering deadlines are featured on page 18 of this menu. If any dates may 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.

Can we adjust a specific item to match an allergy?

Not all items are able to be modified, but please reach out to a Guest Relations Coordinator to talk through specific requests. We are happy to accommodate if it's possible.

Authorized Signers

An authorized signer is someone who is allowed to order on behalf of the Suiteholder, as well as charge against the card on file.

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.

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.

ALCOHOL SERVICE POLICIES

Be A Team Player — Drink Responsibly

We are dedicated to providing events that promote enjoyment and safety for everyone.

This is best achieved when moderation is practiced. We ask that you refrain from drinking and driving.

To maintain compliance with the rules and regulations set forth by the State of Georgia, Mercedes-Benz Stadium, and Levy, we ask that you adhere to the following:

- All guests must be 21 years of age to purchase, consume, or have an alcoholic beverage in their possession.
- Our team reserves the right to ask for valid identification.
 - Driver's license, State ID card, Military ID, Passport
- Alcohol service times are set by MBS.
- Suiteholders and/or their representatives are responsible for assisting with monitoring and controlling of alcohol consumption within the suite.
- Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
- Our team reserves the right to require valid identification (ID).
- It is unlawful to serve alcoholic beverages to an intoxicated person.
- No more than two (2) alcoholic beverages may be served per guest at a time.
- Guests 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.
 - There may be restrictions on taking alcoholic beverages outside of the suite area.
- Alcoholic beverages cannot be brought into or taken out of Mercedes-Benz Stadium.
- Levy reserves the right to discontinue alcohol service at any time.

Thank you for making Mercedes-Benz Stadium a safe and exciting place for everyone!

