

Suite Menu



Packages

All packages serves 10 to 12 guests
unless otherwise noted



All-American Package / 792

Bottomless Freshly Popped Popcorn V

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

Farmers Market Dips & Veggies V
Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Chicken Tenders
Buttermilk Ranch Dressing, Barbecue Sauce

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

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

Hot Dogs
Traditional Condiments, Kettle-Style Potato Chips

MVP Package / 746

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, Garlic Croutons

Three Cheese Mac V
Cavatappi Pasta, Three Cheese Sauce

Hot Dogs
Traditional Condiments, Kettle-Style Potato Chips

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

Salt City Smokehouse Package / 830



Bottomless Freshly Popped Popcorn V

Seven Layer Dip & Tortilla Chips AVG
Refried Beans, Sour Cream, Cheddar Cheese, Pico de Gallo, Cilantro, Jalapeños, Guacamole

Hatch Green Chile Slaw AVG
Apple Cider Vinaigrette, Hatch Green Chilies

Southern Kale Salad
Shaved Brussels Sprouts, Cabbage, Carrots, Radicchio, Apple Cider Vinaigrette

Hickory Smoked St. Louis-Style Ribs
Ancho Barbecue Rub, Sweet Barbecue Sauce

14-Hour Smoked Beef Brisket
Bread and Butter Pickles, Crispy Fried Onions

Three Cheese Mac V
Cavatappi Pasta, Three Cheese Sauce

Packages

All packages serves 10 to 12 guests
unless otherwise noted



CHICKEN
AL PASTOR

VIP Package / 900

Bottomless Freshly Popped Popcorn V

The Snack Attack V

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

Artisan Wedge Salad AVG

Baby Romaine, Red Onions, Heirloom Tomatoes, Smoked Bacon, Shaved Parmesan Cheese

Bocconcini Tomato & Cucumber Salad V

Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

Burgundy Braised Beef Short Ribs AVG

Caramelized Pearl Onions, Red Wine Demi Glaze

Parmesan Au Gratin Potatoes

Fresh Herbs, Cream, Parmesan Cheese, Toasted Bread Crumbs

Jumbo Asparagus V AVG

Herbed Lemon Oil



BRAISED
BEEF SHORT
RIBS

Tacos & Tostadas Package / 775

Local Rico Chips & Salsa V

Corn Tortilla Chips, Roasted Tomato, Tomatillo, Black Bean and Corn Salsa

Chili Mango Snack Mix V

Mango, Roasted Cashews, Chile de Arbol Buttered Peanuts

Southwestern Salad V

Jicama, Pineapple, Tomatoes, Cotija Cheese, Tajin Vinaigrette

Pork Carnitas

Braised Pork Shoulder, Cherry Soda, Orange Juice, Guajillo Chilies

Chicken Al Pastor

Adobo Sauce, Cumin, Paprika, Charred Pineapple

Cilantro Lime Rice & Beans V

Black Beans, Cilantro, Lime Juice, Spices, Assorted Hot Sauces, Diced Onions, Shredded Cheese, Limes, Warm Tortillas

Local Fare

All local fare orders serve 10 to 12 guests unless otherwise noted



Cubby's Packages

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



Package 1 / 900

Tri-Tip Steak Sandwich

Dry-Rubbed and Slowly Grilled Tri-Tip Served on a Toasted Roll with Garlic Butter, Carmelized Onions, Smoked Bacon and Sweet Barbecue Sauce

Tri-Tip Steak Salad ^{AVG}

Romaine and Arugula Mix, Seasoned Tri-Tip, Tomatoes, Scallions, Roasted Bell Peppers, Slivered Almonds, Dried Cherries, Feta Cheese, Fresh Cilantro, Lemon Cilantro Dressing

Mac & Cheese

Macaroni Pasta, Melted Cheddar and Gouda Cheese, Seasoned Bread Crumb Topping

Chocolate Whoopie

Two Soft Chocolate Cookies, Cream Cheese Frosting

Package 2 / 800

Jal Ranch Quesadilla ^V

Monterey Cheddar Cheese Blend, Salsa Fresca, Cilantro, Jalapeño Ranch, Flour Tortilla

Lemon Chicken Salad

Romaine, Marinated Chicken, Halved Tomatoes, House-Made Croutons, Shaved Parmesan Cheese, Fresh Rosemary, Cracked Pepper, Lemon, Garlic Dressing.

Mac & Cheese

Macaroni Pasta, Melted Cheddar and Gouda Cheese, Seasoned Bread Crumb Topping

Chocolate Whoopie

Two Soft Chocolate Cookies, Cream Cheese Frosting

Mozz Pizza



Cheese Pizza / 63

Tomato Sauce, Mozzarella

Pepperoni Pizza / 65

Tomato Sauce, Mozzarella Pepperoni

Barbecue Chicken Pizza / 65

Grilled Chicken, Barbecue Sauce, Red Onion, Mozzarella Cheese



Local Fare

All local fare orders serve 10 to 12 guests unless otherwise noted

Santorini's Packages

Bring the sizzling flavors of the Mediterranean right to your Suite!



Package 1 / 800

Turmeric Rice ^{AVG}

Fragrant Basmati Rice Infused with Turmeric, Zesty Lemon, Creamy Butter

Greek Salad ^V ^{AVG}

Crisp Lettuce, Fresh Vegetables, Olives, Feta Cheese, House Dressing

Fresh-Baked Pita Bread ^{VP}

Warm and Toasted Pita Bread

Grilled Lemon Chicken ^{AVG}

Seasoned Chicken Breast, Fresh Herbs, Zesty Lemon

Grilled Steak ^{AVG}

Seasoned Shoulder Cut Steak, Fresh Herbs, Zesty Lemon

Tzatziki Sauce ^V ^{AVG}

Blend of Yogurt, Cucumber, Garlic and Fresh Herbs

Roasted Pepper Sauce ^V ^{AVG}

Smoky Roasted Red Peppers, Onions, Sour Cream

Baklava ^V

Layered Phyllo Dough, Nuts, Honey Syrup

Package 2 / 900

Turmeric Rice ^{AVG}

Fragrant Basmati Rice Infused with Turmeric, Zesty Lemon, Creamy Butter

House Salad ^{AVG}

Crisp Greens, Fresh Vegetables, Ranch Dressing

Braised Beef ^{AVG}

16-Hour Slow Smoked, Garlic Cloves, Pepperoncini Peppers

Honey Sriracha Mushrooms ^{AVG}

Grilled Mushrooms, Sweet and Spicy Honey Sriracha

Roasted Broccoli ^{VP}

Roasted Broccoli Florets

Fire-Roasted Corn ^{VP}

Sweet Corn Kernels

Crispy Pita Chips ^{VP}

Baked Pita Chips

Garlic Sauce ^{AVG}

Creamy Roasted Garlic, Spices

Skhug Sauce ^{VP} ^{AVG}

Fresh Herbs, Chili Peppers, Garlic

Brown Butter Cake Shooter ^V

Vanilla Mousse, Strawberry Compote

Santorini's Hummus Platter / 225



Perfect for grazing, this add-on is an excellent choice for your next gathering where you want to impress with authentic Mediterranean flavors.

Za'atar-Spiced Hummus ^{VP} ^{AVG}

Roasted Red Pepper Hummus ^{VP} ^{AVG}

House-Made Pita Chips

Warm Pita Bread

Fresh Carrot & Celery Sticks ^{VP} ^{AVG}

Crisp Cucumber Slices ^{VP} ^{AVG}



RED PEPPER HUMMUS

À La Carte

FARMERS
MARKET DIPS
& VEGGIES



All à la carte orders serve 10 to 12 guests unless otherwise noted

Cool Appetizers

Local Charcuterie Board / 200

Local Beehive Cheeses,
Creminelli Salami,
Local Honey, Jams

Farmers Market Dips & Veggies V / 120

Farmstand Vegetables, Hummus,
Buttermilk Ranch Dressing

Chilled Shrimp Cocktail AVO 30 Pieces / 140

Poached Shrimp, Zesty Cocktail
Sauce, Lemons

Seasonal Fresh Fruit VP AVO / 120

In-Season Fruits and Berries

Seven Layer Dip & Tortilla Chips V AVO / 70

Refried Beans, Sour Cream,
Cheddar Cheese, Pico de Gallo,
Cilantro, Jalapeños, Guacamole

Avocado & Tomato Board VP AVO / 120

Fresh Mozzarella, Avocados,
Heirloom Tomatoes, Cilantro, Sea Salt,
Extra Virgin Olive Oil, Crostinis

Warm Appetizers

Loaded Nacho Bar AVO / 168

Beef Chili, Nacho Cheese, Sour Cream,
Guacamole, Pico de Gallo,
Tortilla Chips

*Upgrade your Loaded Nacho Bar from
Beef Chili to:*

- Beef Barbacoa / 96
- Chicken Tinga / 96

Jalapeño Artichoke Dip V AVO / 108

Cream Cheese, Artichokes, Jalapeños,
Parmesan Cheese, Tortilla Chips

Wisconsin Jalapeño & Cheddar Cheese Curds / 168

Buttermilk Ranch Dip

Soft Pretzel Bites V / 70

Beer Cheese Dip

Potstickers & Spring Rolls / 180

Chicken Lemongrass Potstickers,
Vegetable Spring Rolls, Sweet
Chili Glaze, Ginger Soy Sauce,
Hot Chinese Mustard

Brisket Burnt Ends / 200

Hot Honey Barbecue Sauce,
Bread and Butter Pickles

Three Cheese Mac V / 132

Cavatappi Pasta, Three Cheese Sauce

Quesadilla Duo / 200

- Ancho-Marinated Chicken
Cilantro, Monterey Jack Cheese
- Carne Asada
Braised Brisket, Onions,
Oaxaca Cheese, Poblano Peppers

Avocado Crema, Salsa Roja

Smoked Hog Wings / 168

Carolina and Sweet Barbecue Sauce

Greek Wings / 168

Harissa Seasoning, Tzatziki Ranch,
Cucumber Sticks

Spicy Wings / 168

Traditional Spicy Buffalo Sauce,
Blue Cheese Dressing

Chicken Tenders / 168

Buttermilk Ranch Dressing,
Barbecue Sauce

Orange Glazed Popcorn Chicken / 170

Sweet and Sour Sauce

À La Carte

All à la carte orders serve 10 to 12 guests unless otherwise noted

Greens

Artisan Wedge Salad / 132

Baby Romaine, Red Onions, Heirloom Tomatoes, Smoked Bacon, Shaved Parmesan Cheese

Chopped Vegetable Salad / 132

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

Classic Caesar Salad / 108

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

- Grilled Chicken / 72
- Shrimp / 72

Bocconcini, Tomato & Cucumber Salad / 132

Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad / 132

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



BLT SALAD

Classics

Char-Grilled Lemon Chicken / 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



MEATBALL SLIDERS

ROAST BEEF WALKING STICKS



Handcrafted Sandwiches

THE WALKING STICKS

Ham & Swiss / 240

Mustard Butter, Pretzel Baguette

Roast Beef / 260

Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

Roasted Turkey / 240

Apricot Ginger Chutney, Havarti Cheese, Baguette

The Authentic / 156

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

Mini Buffalo Chicken Sandwiches / 164

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

Smoked Pork Sandwiches / 156

Smoked Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

À La Carte

All à la carte orders serve 10 to 12 guests unless otherwise noted

Burgers, Dogs & Sausages

IMPOSSIBLE™ Mini Burger / 400

2 burgers per guest

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.

Hot Dogs / 118

Traditional Condiments, Kettle-Style Potato Chips

Bovine & Swine Sausage Sampler / 260

Bison Huckleberry, Jalapeño and Cheddar Bratwurst, Tomato Basil Chicken Sausage

Snacks

Salsa & Guacamole Sampler / 75

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

The Snack Attack / 70

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

Bottomless

Freshly Popped Popcorn / 35

Dry-Roasted Peanuts / 28

Snack Mix / 28

Pretzel Twists / 28

Potato Chips &

Gourmet Dips / 68

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

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

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



HOT DOGS
& MINI
BURGERS

Sweet Spot

Let Them Eat Cake!

Chicago-Style Cheesecake

Serves 10 / 90

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake

Serves 12 / 95

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

Rainbow Cake

Serves 12 / 95

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six Layer Carrot Cake

Serves 14 / 90

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

Chocolate Paradis' Cake

Serves 12 / 90

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake

Serves 14 / 95

Five-Layer Lemon Cake, Lemon Curd, Vanilla Icing, Sour Lemon Bark, Toasted Mini Marshmallows

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

Suite Sweets

Suite Sweets are served for a minimum of 10 to 12 guests

Gourmet Cookies & Brownies / 65

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

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, Honduran Chocolate Manifesto Brownie

Gourmet Cookies and Turtles

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

Nostalgic Candies

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



Ready to Drink Cocktails & Seltzers

Sold by six-pack unless otherwise indicated

High Noon Vodka Seltzer Peach
4-packs / 60

High Noon Vodka Seltzer Watermelon
4-packs / 60

White Claw Mango / 70

White Claw Black Cherry / 70

Beer, Ales & Alternatives *Sold by the six-pack*

Budweiser / 50

Bud Light / 50

Coors Light / 50

Michelob ULTRA / 65

Corona Extra / 65

Modelo Especial / 65

Stella Artois / 65

Blue Moon Belgian Wheat / 60

Sierra Nevada Hazy Little
Thing IPA / 70

Uinta Cutthroat / 65

Uinta 801 / 65

Squatters Juicy IPA / 65

Angry Orchard Crisp Apple / 70

Heineken Zero *non-alcoholic* / 65

Wine



White Wine

Sold by the Bottle

SPARKLING & ROSÉ

La Marca Prosecco / 95

Korbel Brut / 85

Domaine Chandon Brut / 100

Veuve Clicquot “Yellow Label”
Brut / 180

Old Town Cellars Rosé / 95

RIESLING

Chateau Ste. Michelle / 70

PINOT GRIGIO

RIFF / 80

Santa Margherita / 106

SAUVIGNON BLANC

Kim Crawford / 85

Old Town Cellars / 85

Justin / 95

CHARDONNAY

Kendall-Jackson Vintner’s
Reserve / 80

Sonoma-Cutrer Russian River
Ranches / 90

La Crema / 95

Red Wine

Sold by the Bottle

PINOT NOIR

Mark West / 55

Meiomi / 75

MERLOT

Apothic / 70

CABERNET SAUVIGNON

Columbia Crest Grand Estates / 75

Josh Cellars / 85

RED BLENDS

Alamos Malbec / 55

Menage a Trois / 80

Old Town Cellars
Mountain Town Red / 120

The Prisoner / 150

Liquor

Sold by the 750mL Bottle



Vodka

5 Wives / 85

Tito's Handmade / 100

Ketel One / 105

Grey Goose / 115

Gin

Bombay Sapphire / 100

Hendrick's / 110

Rum

Bacardí Superior / 80

Sailor Jerry Spiced / 85

Malibu Coconut / 65

Tequila & Mezcal

Jose Cuervo Especial / 85

Hornitos Plata / 115

Casamigos Blanco / 185

Casamigos Reposado / 195

Casamigos Añejo / 210

Casamigos Mezcal / 210

Whiskey & Bourbon

Jack Daniel's / 100

Jameson Irish / 110

Crown Royal / 120

Maker's Mark / 120

Woodford Reserve / 130

High West / 150

Scotch

Johnnie Walker Black / 100

The Glenlivet 12 / 130

Cognac / Brandy

Hennessy VS / 116

Cordials

Bailey's Irish Cream / 115

Fireball / 90

Kahlúa / 95

Chill

Sold by six-pack unless otherwise indicated



Soft Drinks / 25

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Fresca

Seagram's Ginger Ale

Barq's Root Beer

Minute Maid Lemonade

Juices / 28, 4-packs

Minute Maid Cranberry Apple

Minute Maid Orange

Cranberry Juice

Pineapple Juice

Tomato Juice

Waters

Dasani Bottled Water 20oz. / 26

Glacéau Smartwater 20oz. / 28
4-pack

Teas / 28, 4-packs

Gold Peak Unsweetened Tea

Gold Peak Sweet Tea

Energy Drinks / 30, 4-packs

Monster Energy

- Original
- Black
- White

Bar Supplies

Loaded Bloody Mary Mix / 13

Sweet and Sour Mix / 13

Margarita Mix / 13

Seagram's Tonic Water / 22

Seagram's Club Soda / 22

Lemons / 3

Limes / 3

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 <http://Suiteeats.com/DeltaCenter>

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

Quick Reference List

Shelby Mason **801.325.2295**

Levy Restaurants Accounting Department
ASchultz@levyrestaurants.com

Delta Center Leased Suite Holders
<http://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 <http://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 three 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 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**.