



# SUITE MEND

**ONLINE  
ORDERING**

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**SUITEEATS.COM/  
MANDTBANKSTADIUM**

# PACKAGES

All Packages Serve 12 Guests Unless Otherwise Noted.



## THE SNACK ATTACK

### KICKOFF CLASSIC 755.00

#### BOTTOMLESS POPCORN BUCKET V AVG

Freshly Popped Buttered Popcorn, Souvenir Bucket

#### THE SNACK ATTACK V

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

#### MEDITERRANEAN CRUDITE PLATTER V

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

#### BAJA SALAD

Seasonal Mixed Greens, Roasted Corn, Black Beans, Cherry Tomatoes, Red Onions, Black Olives, Avocado, Tri-Color Tortilla Strips, House-Made Southwest Vinaigrette Dressing

#### CHICKEN TENDERS V

Breaded Tenderloins, BBQ Sauce, Honey Mustard

#### THE AUTHENTIC

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

#### ALL-BEEF HOT DOGS

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

# PACKAGES

All Packages Serve 12 Guests Unless Otherwise Noted.



## THREE CHEESE MAC

### MVP 705.00

#### BOTTOMLESS POPCORN BUCKET V AVG

Freshly Popped Buttered Popcorn,  
Souvenir Bucket

#### BLACKBIRD POTATO CHIPS & DIPS

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

#### EXOTIC FRUIT PLATTER V AVG

Seasonal, Tropical and Exotic Fruit,  
Fruit Boba, Goji Berries

#### CLASSIC CAESAR SALAD V

Crisp Romaine, Caesar Dressing,  
Parmesan Cheese, Garlic Croutons

*Add Chicken +30*

#### THREE CHEESE MAC V

Cavatappi Pasta, Creamy Three Cheese  
Sauce, Old Bay Buttered Bread Crumbs

*Add Buttered Poached Lobster +80*

*Add Marinated Maryland*

*Jumbo Lump Crab +50*

#### ALL-BEEF HOT DOGS

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

#### PREMIO SAUSAGE TRIO

Bratwurst, Italian and Sweet & Hot  
Sausages, Peppers and Onions,  
Assorted Mustards, Hoagie Roll

#### OLD BAY WINGS 🍷

Fried and Tossed in Old Bay Spice,  
House Made Buffalo, Celery,  
Blue Cheese

# À LA CARTE

All À La Carte Orders Serve 12 Guests Unless Otherwise Noted.



CHILLED SHRIMP COCKTAIL

## COOL APPETIZERS

### CHILLED SHRIMP COCKTAIL AVO

205 / 30 PIECES 🍷

Old Bay Poached Shrimp,  
Zesty Cocktail Sauce, Lemons

### SEAFOOD TOWER 380 🍷

Maine Lobster, Gulf Shrimp,  
Walking Crab Cocktails,  
Oysters, Hot Sauce, Cocktail  
Sauce, Lemon Aioli, Crackers

### SUSHI MARKET PRICE 🍷

An Assortment of Fresh Rolls  
made in house, Soy Sauce,  
Wasabi, Ginger

### MARYLAND GRAZING BOARD V 200

Cured Meats, Cheeses, Fresh  
and Dried Fruits, Vegetables,  
Pickled Vegetables, Marmalade,  
Old Bay Crab Salad Dip, Olives,  
Crackers, Parmesan Cheese Sticks

### GRILLED VEGETABLE PLATTER V AVO 100

Marinated Grilled Seasonal Vegetables,  
Chive Oil, Balsamic Glaze

### EXOTIC FRUIT PLATTER V AVO 120

Seasonal, Tropical and Exotic Fruit,  
Fruit Boba, Goji Berries

### MEDITERRANEAN CRUDITÉ PLATTER V AVO 115

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

# À LA CARTE

All À La Carte Orders Serve 12 Guests Unless Otherwise Noted.

## WARM APPETIZERS

### PIT BEEF BURNT END NACHOS 175

Pit Beef Smoked Burnt Ends, Beer Cheese Sauce, Pico de Gallo, Sour Cream, Guacamole, Crispy Fried Tortilla Chips

### VEGAN NACHOS 185

Impossible Chorizo, Vegan Cheese Sauce, Pico de Gallo, Vegan Sour Cream, Guacamole, Crispy Fried Tortilla Chips

### OLD BAY MARYLAND CRAB DIP 160

Creamy Maryland Lump Crab Dip, Old Bay Seasoning, Crackers, Frank's Red Hot Tortilla Chips

### SHRIMP QUESADILLAS 175

Grilled Shrimp, Peppers, Onions, Cheddar and Monterey Jack Cheeses, Sour Cream, Salsa Roja, Salsa Verde, Flour Tortillas

### BIRRIA QUESA TACOS 245

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

### CHIPOTLE CHICKEN EMPANADAS 260

Tender Flaky Crust Filled with Spicy Chicken, Served with Grilled Jalapeño, House-Made Guacamole, Sour Cream

### THREE CHEESE MAC 95

Cavatappi Pasta, Creamy Three Cheese Sauce, Old Bay Buttered Bread Crumbs

*Add Buttered Poached Lobster +80*

*Add Marinated Maryland Jumbo Lump Crab +50*

### CHICKEN TENDERS 145

Breaded Tenderloins, BBQ Sauce, Honey Mustard

### OLD BAY WINGS 175

Fried and Tossed in Old Bay Spice, House-Made Buffalo, Celery, Blue Cheese

### HAND-STRETCHED CHEESE PIZZA 60

### HAND-STRETCHED PEPPERONI PIZZA 60

## SALADS

### CLASSIC CAESAR SALAD 60

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

*Add Grilled Chicken +30*

### OLD BAY SHRIMP CAESAR SALAD 90

Crisp Romaine Lettuce, Old Bay Poached and Chilled Shrimp, Shaved Parmesan Cheese, Garlic Croutons, House-Made Caesar Dressing

### BOCCONCINI TOMATO & CUCUMBER SALAD 100

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

### BAJA SALAD 80

Seasonal Mixed Greens, Roasted Corn, Black Beans, Cherry Tomatoes, Red Onions, Black Olives, Avocado, Tri-Color Tortilla Strips, House-Made Southwest Vinaigrette Dressing

### MARYLAND COBB SALAD 125

Crisp Romaine Lettuce, Maryland Jumbo Lump Crab Meat, Bacon Lardons, Blue Cheese, Hard Boiled Eggs, Cherry Tomatoes, Red Onions, Avocado, Old Bay Ranch Dressing, Champagne Vinaigrette

# À LA CARTE

All À La Carte Orders Serve 12 Guests Unless Otherwise Noted.

## SPECIALTY CARTS

ALL SPECIALTY CARTS REQUIRE A CHEF ATTENDANT 150

### TOMAHAWK BOARD EXPERIENCE 460

In-Suite Carved Tomahawk, Grilled Vegetables, Pommies Puree, Signature Steak Sauce, Fresh Baked Bread

### CRAB BENNY'S IN THE SUITE 340

Local Made English Muffin, Poached Egg, Fresh Maryland Crab Meat, Old Bay Spiced Hollandaise, Chives

### TACO SHOP GUACAMOLE SAMPLER 115

Made-to-Order Guacamole, Borracho Bean Dip, Salsa de Chile Chipotle, Lime Salt Tortilla Chips

Add Buttered Poached Lobster +60

Add Marinated Maryland Jumbo Lump Crab +55

## FOR THE FLOCK

### POE'S PIT BEEF SANDWICHES 235

House-Shaved Pit Beef, Horseradish Aioli, Shaved Onions, Corn-Dusted Kaiser

### RAVENOUS FRIED CHICKEN BOARD 205

All-Natural Brined Crispy Fried Chicken, Honey, Old Bay Butter, Maldon Salt Biscuits

### BALTIMORE BBQ SAMPLER 290

12- Hour Smoked Pork Shoulders, Smoked Chicken, Premio Sausage, Poe's Pit Beef Burnt Ends, Served with Grilled Maryland Eastern Short Sweet Corn, Drop Biscuits, Pickled Red Onions, Old Bay Brined Pickles

## CLASSICS

### WAGYU BEEF MEATBALL SLIDERS 225

Wagyu Beef, Pork, Veal Hand-Crafted Meatballs, Marinara Sauce, Grated Parmesan Cheese, Parsley, Garlic Soft Rolls

### STEAKHOUSE BEEF TENDERLOIN 345

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

### MARYLAND CRAB CAKES 355

Stadium-Made Maryland-Style Crab Cakes, Tartar Sauce, Charred Lemon



## HANDCRAFTED SANDWICHES

### HAM & SWISS 175

Mustard Butter, Pretzel Baguette

### CHILLED PIT BEEF 210

Garlic Horseradish Aioli, Arugula, Maldon Salt Baguette

### ROASTED TURKEY 140

Apricot Ginger Chutney, Havarti Cheese, Baguette

### THE AUTHENTIC 140

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

## SLIDERS, SAUSAGES & DOGS

### GROUND & POUND SIGNATURE SLIDER BURGERS 190

Grilled Angus Beef Slider Burger, Louie Dressing, Diced Onions, American Cheese, Western Fries



### IMPOSSIBLE™ MINI BURGER 160

Black Bean Impossible Mini Burgers topped with a Southwest Chipotle Slaw Served with Western Fries

*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 130

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

### PREMIO SAUSAGE TRIO 160

Bratwurst, Italian and Sweet & Hot Sausages, Peppers and Onions, Assorted Mustards, Hoagie Roll



# À LA CARTE

All À La Carte Orders Serve 12 Guests Unless Otherwise Noted.



## SALTED BAVARIAN PRETZELS

## SNACKS

### EVERMORE PRETZEL BOX

75 🕒

Salted Bavarian Pretzels, Buttered Pretzel Rods, Spicy Mustard, Heavy Seas Cheese Dip

### THE SNACK ATTACK 🌱 80

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

### CHIPS & HOUSE-MADE SALSA SAMPLER 🌱 🌶️ 60

Salsa Verde, Salsa de Chile Chipotle, Lime Salt Tortilla Chips

### BOTTOMLESS FRESHLY POPPED POPCORN 🌱 35

### DRY-ROASTED PEANUTS 🌱 60

### SNACK MIX 🌱 60

### PRETZEL TWISTS 🌱 35

### BLACKBIRD POTATO CHIPS & GOURMET DIPS 50

Blackbird Spiced Kettle-Style Potato Chips, French Onion Dip, Roasted Garlic Parmesan, 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.

🌱 Vegetarian   🌱 Vegan   🌶️ Avoiding Gluten

🕒 2nd Drop Served at Kick-Off   🕒 3rd Drop Served at Halftime



# SWEET SPOT

All Dessert Orders Serve 12 Guests Unless Otherwise Noted.

## LET THEM EAT CAKE!

### CHICAGO-STLYE CHEESECAKE V

**85 / SERVES 10**

Traditional Chicago-Style Cheesecake,  
Butter Cookie Crust

### RED VELVET CAKE V

**170 / SERVES 12**

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

### RAINBOW CAKE V

**170 / SERVES 12**

Colorful Five Layered Sponge Cake,  
Buttercream Frosting

### SIX-LAYER CARROT CAKE V

**170 / SERVES 14**

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

### CHOCOLATE PARADIS' CAKE V

**170 / SERVES 12**

Rich Chocolate Génoise, Layered  
Chocolate Ganache, Candied Toffee

### LEMON MERINGUE CAKE V

**170 / SERVES 14**

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

## SUITE SWEETS

### BAKERS COOKIES & BROWNIE PLATTER V **115**

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



### RAVEN CUPCAKES V **115**

Vanilla and Chocolate Logo Cupcakes

### THE ORIGINAL SMITH ISLAND CAKE V **175**

Nine-Layer Vanilla Sponge,  
Chocolate Fudge

### VEGAN DARK CHOCOLATE BROWNIE DESSERT CUPS V AVG **145**

Rich and Decadent Vegan, Avoiding-  
Gluten Brownies, Dairy-Free Whipped  
Cream, Seasonal Berries

### BLACKWING CHOCOLATES V AVG **125**

Hand-Crafted Chef Favorites

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

V Vegetarian V Vegan AVG Avoiding Gluten

🕒 2nd Drop Served at Kick-Off 🕒 3rd Drop Served at Halftime

# SWEET SPOT



## SIGNATURE DESSERTS

## 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, Lemon Meringue Cake

### GOURMET DESSERT BARS ✓

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

### GOURMET COOKIES & TURTLES ✓

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

### GIANT TAFFY APPLES ✓

Peanut, Loaded M&M's®

### NOSTALGIC CANDIES ✓

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

### DARK CHOCOLATE LIQUEUR CUPS ✓

Baileys® Original Irish Cream, DiSaronno® Amaretto, Skrewball® Peanut Butter Whiskey, Kahúla®

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.

✓ Vegetarian ✓ Vegan AVG Avoiding Gluten

🕒 2nd Drop Served at Kick-Off 🕒 3rd Drop Served at Halftime

# BEVERAGES

## READY-TO-DRINK COCKTAILS & SELTZERS **SOLD BY THE 6-PACK**



**On The Rocks**  
**Espresso Martini 750mL 170**

**Bud Light Seltzer**  
**Black Cherry 55**

**High Noon Peach 65**

**High Noon Pineapple 65**

**High Noon Watermelon 65**

**Vizzy Pineapple Mango 65**

## BEER, ALES & ALTERNATIVES **SOLD BY THE 6-PACK**

**Budweiser 50**

**Bud Light 50**

**Coors Light 50**

**Michelob ULTRA 50**

**Miller Lite 50**

**Corona Extra 55**

**Modelo Especial 55**

**Heineken 55**

**Stella Artois 55**

**Blue Moon Belgian Wheat 55**

**Sam Adams Boston Lager 55**

**Devil's Backbone**  
**Vienna Lager 55**

**Flying Dog Snake Dog IPA 55**

**Angry Orchard Crisp Apple 55**

**Budweiser Zero**  
*Non-Alcoholic* 55

# BEVERAGES

## SPARKLING & ROSÉ SOLD BY THE BOTTLE

La Marca Prosecco 105

Ferrari Brut 140

Nicolas Feuillatte Brut 185

Mumm Napa Brut Rosé 140

Chapoutier Belleruche Rosé 140

A to Z Wine Works Rosé 90

## WHITE WINE SOLD BY THE BOTTLE

### REISLING

Chateau Ste. Michelle 70

### PINOT GRIGIO

Benvolio 80

### SAUVIGNON BLANC

Kim Crawford 85

### CHARDONNAY

House of Brown 85

Kendall-Jackson  
Vintner's Reserve 85

Sonoma-Cutrer  
Russian River Ranches 85



## RED WINE SOLD BY THE BOTTLE

### PINOT NOIR

La Crema 90

Meiomi 105

Argyle 125

Belle Glos Clark & Telephone 165

### MERLOT

Decoy by Duckhorn 90

### CABERNET SAUVIGNON

Josh Craftsman's Collection 70

Intercept 80

Louis Martini 85

JUSTIN 125

### RED BLENDS

Brancaia Tre Super Tuscan 85

Conundrum by Caymus 85

The Prisoner 205

# BEVERAGES

## LIQUOR SOLD BY THE LITER BOTTLE

### VODKA

- Absolut 135
- Ketel One 145
- Grey Goose 150
- Tito's Handmade 150

### GIN

- Bombay Sapphire 105
- Beefeater 115
- Hendrick's 150
- Tanqueray 165

### RUM

- Bacardí Superior 105
- Captain Morgan Spiced 115

### TEQUILA & MEZCAL

- Herradura Silver 230
- Herradura Anejo 750mL 255
- Patrón Silver 750mL 245

### WHISKEY & BOURBON

- Jack Daniel's 120
- Jefferson's Reserve 750mL 120
- Jameson Irish 125
- Buffalo Trace 140
- Crown Royal 140
- Skrewball Peanut Butter 145
- Maker's Mark 150
- Woodford Reserve 165
- Basil Hayden 750mL 175
- Sagamore Spirit Rye 195

### SCOTCH

- Dewar's White Label 155
- Johnnie Walker Black 155
- The Glenlivet 12 750mL 230

### COGNAC / BRANDY

- Martell 230

### CORDIALS

- Aperol 750mL 95
- Campari 750mL 95
- Cointreau 750mL 95
- Fireball 750mL 105
- Baileys Original Irish Cream 120
- Grand Marnier 750mL 140
- Kahlúa 125



# BEVERAGES

## CHILL SOLD BY THE 6-PACK

### SOFT DRINKS

Coca-Cola 25

Diet Coke 25

Sprite 25

Ginger Ale 25

Lemonade 25

### WATER

Dasani  
Bottled Water 16.9oz 25

### SPARKLING

Topo Chico Sabores Blueberry  
with Hibiscus Extract 35

Topo Chico Sabores Lime  
with Mint Extract 35

Topo Chico Sabores Tangerine  
with Ginger Extract 35

Tonic Water 15

Club Soda 15

### JUICES

Cranberry Juice 15

Grapefruit Juice 15

Pineapple Juice 15

Orange Juice 15

Tomato Juice 15

### TEAS

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

Gold Peak  
Unsweetened Tea 35

Gold Peak Sweet Tea 35

Gold Peak Green Tea 35

### HOT BEVERAGES

Dunkin Donuts  
Regular Coffee 12 pods 35

Dunkin Donuts  
Decaffeinated Coffee 12 pods 35

Herbal Teas 12 pods 35

Hot Chocolate 12 pods 25

### BAR SUPPLIES

Finest Call Sour Mix 30

Finest Call Margarita Mix 30

Finest Call Lime Juice 30

Zing Zang Bloody Mary Mix 30

Owen's Craft  
Ginger Beer & Lime 750mL 35

Owen's Craft  
Grapefruit & Lime 750mL 35

Tabasco Sauce 10

Worcestershire 15

Lemons & Limes 15

Foro Vermouth 60

Foro Vermouth-Rosso 60



# THE SCOOP

## QUICK REFERENCE LIST

To reach a Representative, dial:

410.230.8287 or e-mail: SuiteEats@LevyRestaurants.com.

Levy Restaurants Premium Specialist Representatives 410.230.8287

## FOOD & 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. EST, four business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at SuiteEats.com/MandTBankStadium. Orders can be arranged with the assistance of a Premium Specialist Representatives at 410.230.8287 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. EST 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 Maryland, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of M&T Bank 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 of 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 & 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 four 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 & 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 & 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 12% service charge plus applicable sales tax. 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 M&T Bank 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 M&T BANK STADIUM

The rich tradition at M&T Bank 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. There are many 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 Event Staff at 410.230.8287