



# SUITE MENU

 **allegiant stadium**

**SILVER & BLACK**  
LAS VEGAS HOSPITALITY EST. 2020

# PACKAGES

## TAILGATE

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1000 SERVES 10

**V<sup>2</sup> AVG** FRESHLY POPPED POPCORN

**V AVG** GOURMET CHIPS & DIPS  
Roasted Garlic Buttermilk Ranch and Sour Cream and Onion Dip  
Served with Kettle Style Potato Chips

**V AVG** HEIRLOOM CAPRESE SALAD  
Heirloom Tomatoes, Ovalini Mozzarella, Fresh Basil, Balsamic Drizzle

**V<sup>2</sup> AVG** SEASONAL FRESH FRUIT

**LOCAL CHARCUTERIE BOARD**

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

**V AVG** GARDEN SALAD

Mixed Greens, Baby Heirloom Tomatoes,  
Cucumber, Carrot Ribbons, Red Onion,  
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

**SOUTHWESTERN NACHO BAR**

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

## SMOKEHOUSE BBQ

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1200 SERVES 10

**AVG** CRACKLIN'  
Salt and Vinegar Dusted Pork Rinds with  
Green Onion Dip

**AVG** SMOKED CHICKEN WINGS  
Brown Sugar Brined Pecan Smoked Chicken  
Wings Served with BBQ Ranch Dressing

**AVG** BLT COBB SALAD  
Smoked Bacon, Bleu Cheese,  
Tear Drop Tomatoes, Hard Boiled Eggs,  
Ranch Dressing

**V AVG** LOADED POTATO SALAD  
Yukon Gold Potatoes, Bacon, Cheddar Cheese,  
Hardboiled Egg, Green Onion

**V** OLD SCHOOL MAC & CHEESE  
Cavatappi Pasta, Three Cheese Sauce  
and Breadcrumb Topping

**AVG** PIT BEANS  
Baked Beans Mixed with Smoked Bacon  
and Spicy BBQ Sauce

**HOUSE SMOKED BRISKET**  
14-Hour Smoked Brisket, Cracklin' Onions,  
BBQ Sauce, Charred Corn Wheels

## SILVER AND BLACK STEAKHOUSE

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1600 SERVES 10

**V<sup>2</sup> AVG** TRUFFLE SALTED POPCORN

**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 Dressing

**V<sup>2</sup> AVG** CHARGRILLED ASPARAGUS

**V<sup>2</sup> 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 \*  
Pan-Seared Tomahawk Ribeye Served with  
Shallot Demi and Carmalized Shallot Butter



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

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

**SILVER & BLACK**  
LAS VEGAS H O S P I T A L I T Y EST. 2020

**V** Vegetarian

**V<sup>2</sup>** Vegan

**AVG** Avoiding Gluten

# À LA CARTE

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

## COOL APPETIZERS

<b>LOCAL CHARCUTERIE BOARD</b> 195 Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Local Honey, Lavosh	<b>AVG VEGAS SHRIMP COCKTAIL*</b> 250 (30 PIECES) Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons	<b>AVG SUSHI SAMPLER*</b> 500 A Selection of Hand Rolled Sushi, Sashimi and Nigiri
<b>FARMERS MARKET DIPS</b> <b>V &amp; VEGGIES</b> 150 Farmstand Vegetables, Hummus, Buttermilk Ranch	<b>V2 AVG SEASONAL FRESH FRUIT</b> 150 Seasonal Organic Fruits	

## WARM APPETIZERS

<b>SILVER &amp; BLACK SIGNATURE CHILI</b> 150 Served with Cornbread	<b>V AVG HOT DIP DUO</b> 180 House Made Queso Blanco, Spinach Artichoke Dip, Tortilla Chips	<b>QUESADILLA DUO</b> 190 Charred Jalapeno Crema and Salsa Roja • <b>Ancho-Marinated Chicken</b> Cilantro, Monterey Jack Cheese • <b>Carne Asada</b> Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers <i>Upgrade: Trio with Lobster Quesadillas* 80</i>
<b>AVG SOUTHWESTERN NACHO BAR</b> 180 House Smoked Pork, Warm Chili Con Queso, Tortilla Chips, House Salsas	<b>CHICKEN TENDERS</b> 190 Served with House-Made Ranch Dressing and BBQ Sauce	<b>POTSTICKERS &amp; SPRING ROLLS</b> 190 Pan Seared Chicken Potstickers and Vegetable Spring Rolls Served with Soy Scallion Dipping Sauce and Chili Sambal
<b>AVG OUR CLASSIC CHICKEN WINGS</b> 190 Traditional Buffalo Sauce, Ranch Dressing, Crudit� Vegetables		

## GREENS

<b>V AVG CHOPPED VEGETABLE SALAD</b> 160 Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette	<b>CLASSIC CAESAR SALAD</b> 130 Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons <i>Upgrade Your Caesar Salad: Grilled Chicken, Steak or Shrimp 35</i>	<b>AVG BLT COBB SALAD</b> 150 Smoked Bacon, Bleu Cheese, Tear Drop Tomatoes, Hard Boiled Eggs, Ranch Dressing
<b>V AVG GARDEN SALAD</b> 130 Mixed Greens, Baby Heirloom Tomatoes, Cucumber, Carrot Ribbons, Red Onion, Ranch Dressing	<b>V AVG BOCCONCINI TOMATO &amp; CUCUMBER SALAD</b> 140 Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle	

## MAIN ENTR ES

<b>CHILLED BEEF TENDERLOIN BOARD*</b> 550 Salt and Pepper Crusted Tenderloin Slices Served with Tomato, Onion, Arugula, Bleu Cheese and Parker House Rolls	<b>HOUSE SMOKED BRISKET</b> 300 14-Hour Smoked Brisket, Cracklin' Onions, BBQ Sauce, Charred Corn Wheels	<b>V2 BEYOND MEAT ALBONDIGAS</b> 260 Spiced Vegan Meatballs, Saffron Almond Sauce, Spanish Mojo
<b>V AVG MOZZARELLA &amp; HEIRLOOM TOMATOES BOARD</b> 150 Vine Ripened Tomatoes, Burrata, Mozzarella, Torn Basil, Pistachio Pesto	<b>GRILLED FAJITAS</b> 280 Flour Tortillas, Peppers, Onions, Charred Jalape�o Crema, Salsa Roja • <b>Char-Grilled Chile Garlic Short Rib</b> • <b>Cilantro Lime Chicken</b>	<b>AVG DRY AGED TOMAHAWK STEAK</b> 550 Bone-In USDA Prime Ribeye, Pan Seared and Sliced. Served with Peppercorn Demi and Caramelized Shallot Butter
<b>BACKYARD FIRE-ROASTED LOCAL SAUSAGE BOARD</b> 260 Butcher Handcrafted Sausages, Grilled Sweet Peppers and Onions, Whole Grain Mustard, Hoagie Rolls	<b>TACOS &amp; TOSTADAS</b> 250 Pork Al Pastor, Charred Pineapple, Pickled Red Onions • Pollo Asada, Chorizo, Cotija Cheese • Charro Beans, Salsa Verde and Mexican Crema, Flour Tortillas, Corn Tostada	<b>SEOUL CHICKEN</b> 220 Korean Fried Chicken, Spicy Gochujang Sauce, Waffle Fries



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# À LA CARTE

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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
- AVG** **SIN CITY CRAB FRIED RICE** 225  
Jumbo Lump Crab, Jasmine Rice, Chicken Egg, Peas, Carrots, Fried Garlic

## TASTE CLUB KIDS' MEAL

Accompanied by Fresh Fruit, Fresh Veggies with Ranch, Granola Bar and a Game Day Cookie 14.95 PER CHILD

- 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

- THE AUTHENTIC** 160  
Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette
- ROASTED TURKEY WALKING STICK** 250  
Apricot Ginger Chutney, Havarti Cheese, Baguette
- PULLED PORK SANDWICHES** 180  
Smoked BBQ Pork, House-Made BBQ Sauce, Coleslaw, Parker House Rolls
- ROAST BEEF WALKING STICK** 250  
Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette
- LOBSTER ROLLS** 300  
Lobster, Celery, Fennel and Chives. Served on a Buttered Lobster Roll
- HAM & SWISS WALKING STICK** 250  
Mustard Butter, Pretzel Baguette

## BURGERS, SAUSAGES & DOGS

- BYO BURGER BAR\*** 170  
Green Leaf Lettuce, Tomatoes, Red Onion, Pickles, Cheddar, Pepper Jack and White American Cheeses. Served with Traditional Condiments
- WAGYU BEEF MINI BURGER\*** 180  
Seared Wagyu Beef, Aged White Cheddar Cheese, Smoked Bacon, Caramelized Onion, Truffle Aioli, Mini Bun
- V** **IMPOSSIBLE® MINI BURGER** 180  
Char-Grilled Plant Based Burger, Leaf Lettuce, Vine Ripe 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.*
- 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, Local Rolls

## SNACKS

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.

- V** **AVG** **GOURMET CHIPS & DIPS** 85  
Roasted Garlic Buttermilk Ranch and Sour Cream and Onion Dip Served with Kettle Style Potato Chips
- V2** **AVG** **SALSA & GUACAMOLE SAMPLER** 130  
Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips
- V** **THE SNACK ATTACK** 100  
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips Served with Sour Cream and Onion Dip
- V2** **DRY-ROASTED PEANUTS** 40
- V** **SNACK MIX** 40
- V2** **MELISSA'S HEALTHY SNACK BASKET** 140  
A Healthy Assortment of Melissa's Clean Snax, Dried Fruit and Trail Mix
- V2** **AVG** **BOTTOMLESS FRESHLY POPPED POPCORN** 50
- V** **BOTTOMLESS POPCORN TRIO** 80  
Cheddar Cheese, Kettle Corn, Old Fashion Caramel

## STADIUM FAVORITES

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

SERVES 10

- BBQ MEXICANA** 300  
10 Burnt End Burritos, 10 Chips and Salsa
- PIZZA ROCK** 300  
1 Cheese & 1 Pepperoni Pizza
- PICANHA SANDWICHES** 300  
10 Steak Sandwiches and 10 Bags of Chips



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# À LA CARTE

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## SUITE SWEETS

### ✓ GOURMET COOKIES & BROWNIES 160, SERVES 12

### ✓ RAIDER COOKIES 210, SERVES 6

Raiders Football-Themed  
Butter Shortbread Cookies

\*Limited quantities. Only available  
for Raider Games.

### ✓ NOSTALGIC COOKIE BOX 180, SERVES 12

Old School Cookies, Cookie Sandwiches,  
Dessert Bars, Chocolate Dipped Desserts

### ✓ DONUT SUNDAE BAR 210, SERVES 12

Donuts, "Ice Cream" Mousse,  
Assorted Toppings and Sauces

### ✓ CHOCOLATE BOARD 70, SERVES 12

Locally Made Chocolates Custom Made  
for Allegiant Stadium

### ICING TAKES-THE-CAKE CUPCAKE BOX 120, SERVES 12

Flavors: Old Fashioned, Churro,  
Banana Nutella, Reverse S'mores

### TAILGATER SWEETS 180, SERVES 12

Cotton Candy, Brownie Skewers,  
Sweet Nachos, Nutella Dip, Sweet Popcorn,  
Cookies

### ✓ DESSERT CROQUEMBOUCHE 180, SERVES 12

Macarons, Brownies, Cookies, Cream Puffs,  
Cannolis, Chocolates, Cookie Pops

### ✓ PINKBOX DONUTS

- PREMIUM MIX

Half-Dozen 70

Dozen 120

- JUST WIN MIX

\*Only available for Raider Games.

Half-Dozen 80

Dozen 140

## LET THEM EAT CAKE!

### ✓ CHICAGO-STYLE CHEESECAKE 170, SERVES 10

Traditional Chicago-Style Cheesecake,  
Butter Cookie Crust

### ✓ RED VELVET CAKE 210, SERVES 14

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

### ✓ RAINBOW CAKE 150, SERVES 12

Colorful Five-Layered Sponge Cake,  
Buttercream Frosting

### ✓ SIX LAYER CARROT CAKE

160, SERVES 12

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

### ✓ CHOCOLATE PARADIS' CAKE 120, SERVES 12

Rich Chocolate Génoise, Layered  
Chocolate Ganache, Candied Toffee

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
- Lemon Meringue 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
- Edible Cookie Dough
- Waffle Bowl or Cone

### ✓ GOURMET COOKIES

- White Chocolate Macadamia Nut
- Triple Chocolate Chunk

### ✓ GIANT TAFFY APPLES

- Caramel
- Milk Chocolate M&Ms
- Tuxedo

### ✓ NOSTALGIC CANDIES

- Gummi® Bears
- Jelly Belly Sassy Sours

### ✓ Plain M&M's®

- Mini Sour Gummy Worms
- White Chocolate Turtles
- Milk Chocolate Turtles

### DARK CHOCOLATE LIQUEUR CUPS

- Baileys® Original Irish Cream
- Kahlúa
- Skrewball Peanut Butter Whiskey
- 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

COCA-COLA 40  
DIET COKE 40  
COCA-COLA ZERO SUGAR 40  
SPRITE 40  
FANTA ORANGE 40  
DR PEPPER 40  
DIET DR PEPPER 40  
MINUTE MAID LEMONADE 40  
BARQ'S ROOTBEER 40  
SEAGRAM'S GINGER ALE 40

### SPARKLING & STILL WATER

RAIDERS I SPORTSWATER 30  
SMARTWATER STILL 50  
TOPO CHICO SPARKLING 50  
PERRIER SPARKLING 50

### TEA, LEMONADE & SPORTS DRINKS

POWERADE 40  
Mountain Berry Blast (Four-Pack)  
Fruit Punch (Four-Pack)  
MONSTER ENERGY (Four-Pack) 50  
MONSTER ENERGY ZERO ULTRA (Four-Pack) 50  
VITAMIN WATER 30  
Lemonade (Four-Pack)  
Acai Blueberry Pomegranate (Four-Pack)  
GOLD PEAK ICED TEA 50  
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 50  
French Vanilla (Four-Pack)  
Mocha (Four-Pack)



## BEER, ALES & ALTERNATIVES

### DOMESTIC

COORS LIGHT 55  
MILLER LITE 55  
COORS BANQUET 55

### VELVET ALES

BLUE MOON BELGIAN WHITE 65  
BLUE MOON LIGHT 65  
SIERRA NEVADA PALE ALE 65

### IMPORT

MODELO ESPECIAL 65  
MODELO ORO 65  
CORONA EXTRA 65  
CORONA PREMIER 65  
PACIFICO 65  
HEINEKEN 65  
GUINNESS STOUT (Four-Pack) 65

### HOP FORWARD

VIVA HOP VEGAS HAZY IPA 65  
LAGUNITAS IPA 65

### ALTERNATIVES & SELTZERS

TOPO CHICO HARD SELTZER 65  
CORONA HARD SELTZER SELTZERITA 65  
SPIKED SIMPLY LEMONADE 65  
BLUE MOON NON-ALCOHOLIC 65  
HEINEKEN 0.0 NON-ALCOHOLIC 65

## WHITE WINE

### CHAMPAGNE

PALMER & CO 'BLANC DE BLANCS' 200  
Reims  
NICOLAS FEUILLATTE BRUT 225  
Chouilly  
MOËT & CHANDON BRUT IMPERIAL 275  
Epernay  
VEUVE CLICQUOT BRUT YELLOW LABEL 300  
Reims  
LOUIS ROEDERER "CRISTAL BRUT" 675  
Reims  
DOM PERINGNON 675  
Reims

### SPARKLING

RUFFINO PROSECCO 100  
Italy  
FB25 BILETNIKOFF GRAND CUVÉE 175  
California

### ROSÉ

RAIDER ROSÉ 90  
Languedoc  
KIM CRAWFORD 125  
New Zealand  
MOËT & CHANDON BRUT IMPERIAL ROSÉ 225  
Epernay  
DOMAINE OTT 250  
Provence

### NOTABLE WHITES

CHATEAU STE. MICHELLE, RIESLING 100  
Columbia Valley  
KIM CRAWFORD, SAUVIGNON BLANC 100  
Marlborough  
CAKEBREAD, SAUVIGNON BLANC 100  
Napa  
SANTA MARGHERITA, PINOT GRIGIO 125

### CHARDONNAY

CHARLES WOODSON'S "INTERCEPT" 100  
Paso Robles  
MEIOMI 125  
Tri-County CA  
ROBERT MONDAVI 125  
Napa  
PRISONER "THE SNITCH" 150  
Napa  
CAKEBREAD CELLARS 200  
Napa  
FAR NIENTE 200  
Napa  
FB25 BILETNIKOFF WINES 225  
Napa

## RED WINE

### PINOT NOIR

KIM CRAWFORD 100  
New Zealand  
CHARLES WOODSON'S "INTERCEPT" 100  
California  
MEIOMI 100  
Tri-County CA

### ZINFANDEL

FB25 BILETNIKOFF 150  
Lodi

### MALBEC

ANDELUNA 100  
Valle De Uco  
ALAMOS 100  
Argentina

### RED BLENDS

CHARLES WOODSON'S "INTERCEPT" 100  
California  
ROBERT MONDAVI 125  
Napa  
CONUNDRUM 150  
Napa  
THE PRISONER 175  
Napa

### MERLOT

DECOY BY DUCKHORN 125  
Napa  
ROBERT MONDAVI 125  
Napa

### CABERNET SAUVIGNON

CHARLES WOODSON'S "INTERCEPT" 100  
California  
SIMI 150  
Sonoma  
ROBERT MONDAVI 150  
Napa  
FB25 BILETNIKOFF WINES 175  
Lodi  
JUSTIN 175  
Napa  
SILVER OAK 350  
Napa  
CAYMUS 500  
Napa



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# SPIRITS

All spirits sold by the Liter, unless otherwise stated

## VODKA

ABSOLUT 175  
ABSOLUT FLAVORED 175  
ABSOLUT ELYX 225  
GREY GOOSE 275  
TITO'S HANDMADE 325  
STOLI ELITE 350

## TEQUILA

JOSE CUERVO SILVER 150  
PATRÓN SILVER 225  
1800 SILVER 200  
1800 CRISTALINO 350  
CASAMIGOS BLANCO 225  
CASAMIGOS REPOSADO 275  
CASAMIGOS CRISTALINO 300  
CASAMIGOS ANEJO 300  
CASAMIGOS MEZCAL 275  
CINCORO BLANCO (750ML) 400  
CINCORO REPOSADO (750ML) 575  
CLASE AZUL REPOSADO 1025  
DON JULIO 1942 (750ML) 675

## RUM

BACARDÍ SUPERIOR 175  
BACARDÍ SPICED 175  
KOLOA SILVER 225  
KOLOA GOLD 250

## GIN

BOMBAY DRY GIN 175  
BOMBAY SAPPHIRE 225  
HENDRICK'S GIN 375

## SCOTCH WHISKY

DEWAR'S 12 YR 175  
THE GLENLIVET 12 YR (750ML) 325  
THE GLENLIVET 18 YR (750ML) 725  
JOHNNIE WALKER BLACK (750ML) 500  
JOHNNIE WALKER BLUE (750ML) 800  
THE MACALLAN 12 YR (750ML) 475

## BOURBON

JIM BEAM 150  
ANGEL'S ENVY (750ML) 475  
BULLEIT 250  
MAKERS MARK 275  
WOODFORD RESERVE 425

## WHISKEY

CROWN ROYAL 275  
GENTLEMAN JACK 275  
HIGH WEST DOUBLE RYE (750ML) 150  
JACK DANIEL'S TN WHISKEY 200  
JACK DANIEL'S SINGLE BARREL 350  
JAMESON IRISH WHISKEY 275  
JAMESON IRISH WHISKEY ORANGE 275  
JAMESON BLACK BARREL 300  
WOODSON WHISKEY 225

## COGNAC

MARTELL VS 325

## CORDIALS

COINTREAU 200  
GRAND MARNIER 200  
BAILEYS IRISH CREAM 225  
M&R DRY OR SWEET VERMOUTH  
(375ML) 50

## MIXERS AND JUICES

S&B MARGARITA MIX 55  
DIANE MINA'S BLOODY MARY 40  
CRANBERRY JUICE 40  
ORANGE JUICE 40  
GRAPEFRUIT JUICE 40  
PINEAPPLE JUICE 40  
TONIC 40  
CLUB SODA 40  
GINGER BEER 40  
GARNISH BAR 30  
(Lemons, Limes, Oranges, Cherries, Olives)

## SPECIALTY BEVERAGES

Severs 3-4 ppl

### SILVER AND BLACK MARGARITA 160 PER PITCHER

Cool down with a refreshing margarita on the rocks, made with Casamigos Blanco Tequila. Make it Cadillac style with Grand Marnier. 180 per pitcher

### RED ZONE 160 PER PITCHER

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 160 PER PITCHER

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

#### 95 PER PERSON

Bombay Sapphire Gin, Grey Goose Vodka, Casamigos Reposado Tequila, Koloa Silver Rum, Woodford Reserve Bourbon, Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Charles Woodson's "Intercept" Chardonnay and Cabernet Sauvignon, Raiders | Sportswater and Assorted Coca-Cola Soft Drinks, Bar Mixers and Bar Fruit Provided

### PREMIUM BAR

#### 80 PER PERSON

Bombay Dry Gin, Absolut Vodka, 1800 Tequila, Bacardi Rum, Jack Daniels Whiskey, Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Kim Crawford Sauvignon Blanc, Simi Cabernet Sauvignon, Raiders | Sportswater and Assorted Coca-Cola Soft Drinks, Bar Mixers and Bar Fruit Provided

### BEER, WINE AND SOFT DRINK BAR

#### 50 PER PERSON

Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Robert Mondavi Private Selection, Raiders | Sportswater Water and Assorted Coca-Cola Soft Drinks



Please note that all food and beverage items are subject to a 23% administrative fee plus applicable 8.375% sales tax.

This administrative fee is not a tip or gratuity and is not distributed to service employees.

# 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 [SuiteEats.com/AllegiantStadium](http://SuiteEats.com/AllegiantStadium)

To reach the Premium Sales Manager dial, 725-780-2055 or e-mail: [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com).

## BEVERAGE PACKAGES

All beverage packages (Premium, Deluxe and Beer Wine and Soft Drinks) must be ordered for the amount of tickets purchased for your suite.

## 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.

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

## 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 5:00 p.m. PST, five business days prior to each event. After which you will be able to order from our DOE menu placed by 5pm PST, two business days prior.

### EVENT DAY

Monday  
Tuesday  
Wednesday  
Thursday  
Friday  
Saturday  
Sunday

### ADVANCED DEADLINE

Monday Prior by 5pm  
Tuesday Prior by 5pm  
Wednesday Prior by 5pm  
Thursday Prior by 5pm  
Friday Prior by 5pm  
Monday Prior by 5pm  
Monday Prior by 5pm

### DOE DEADLINE

Thursday Prior by 5pm  
Friday Prior by 5pm  
Monday Prior by 5pm  
Tuesday Prior by 5pm  
Wednesday Prior by 5pm  
Thursday Prior by 5pm  
Thursday Prior by 5pm

Orders can also be received via e-mail at [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com) and online at [SuiteEats.com/AllegiantStadium](http://SuiteEats.com/AllegiantStadium) Orders can be arranged with the assistance of the Premium Sales Manager at 725-780-2257 during normal business hours.

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.

## SPECIALIZED ITEMS

Silver & Black Hospitality 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 ADMINISTRATIVE 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% administrative charge plus applicable sales tax. This administrative 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.

## BE A TEAM PLAYER AND DRINK RESPONSIBLY

Silver & Black Hospitality is dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Allegiant Stadium a safe and exciting place for everyone.

## 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 Area Sales Manager, Tara Sasser at 806-786-3002