



SUITES MENU

2024



WELCOME



TABLE OF CONTENTS

4

PACKAGES

4

Kick Off Classics

5

Game Day Favorites

6

The MVP

7

Vegan End Zone Eats

8

À LA CARTE

8

Snacks + Appetizers

10

Salads + Sandwiches

12

Entrées

14

Sweet Treats

15

Beverage Packages

16

Non-Alcoholic

17

Beer, Hard Seltzers, Canned Cocktails

18

Wine

19

Spirits + Cocktails

20

DEADLINES

21

EVENT DAY MENU

22

POLICIES

KICKOFF CLASSIC 860

Serves 10-12 guests. No substitutions available.

Bottomless Popcorn Bucket

Freshly Popped Buttered Popcorn,
Souvenir Bucket

veg | avg

Potato Chips + Gourmet Dips

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

veg | avg

Classic Chicken Caesar Salad

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

The Authentic

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

Beef Franks

Grilled Beef Franks, Grilled Onions, Ketchup,
Mustard, Relish, Potato Rolls

Chicken Tenders

Breaded Tenderloins, BBQ Sauce,
Honey Mustard

Bakers Cookies and Brownies Platter

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

n | veg



Beef Franks

GAME DAY FAVORITES 1025

Serves 10-12 guests. No substitutions available.

Potato Chips + Gourmet Dips

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

veg | avg

Buffalo Chicken Dip

Creamy Buffalo Style Dip, Smoked Chicken, Shredded Carrots, Celery, Bleu Cheese Crumbles, Green Onions

Baja Salad

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

v | avg

Roasted Turkey Walking Stick

Roasted Sliced Turkey, Chutney, Arugula, Havarti Cheese, French Baguette

Pork Shoulder

12-Hour Smoked, House BBQ Rub Pickled Okra, Cornbread, Roasted Corn on the Cob, Pickle Spears

BBQ Brisket Sliders*

14-Hour Memphis Style Smoked Brisket, Brioche Slider Buns, Southwest Chipotle Slaw, Sweet Potato Fries

Southern Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

Team Cupcakes

Vanilla and Chocolate Logo Cupcakes

veg | n



Roasted Turkey Walking Stick

+These items will arrive to your suite by kickoff

THE MVP 2000

Serves 10-12 guests. No substitutions available.

Artisan Pretzels

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

Georgia Grazing Board

Cured Meats, Cheeses, Fresh & Dried Fruits, Vegetables, Pickled Okra, Peach Marmalade, Hummus, Olives, Crackers, Parmesan Cheese Sticks

Cold Seafood Platter**

Half Shell Oysters, Prawns, Crab Claws, Cold Water Lobster Tails, Grilled Baguette, Chimichurri Sauce, Classic Cocktail Sauce

Roasted Turkey Walking Stick

Roasted Sliced Turkey, House Made Chutney, Arugula, Havarti Cheese, French Baguette

Cobb Salad

Crispy Romaine Lettuce, Diced Grilled Chicken Breast, Bacon, Blue Cheese, Hard Boiled Eggs, Cherry Tomatoes, Red Onions, Avocado, Ranch Dressing, Champagne Vinaigrette
avg

Cowboy Ribeye**

Prepared Medium, Lemon, Parmesan, Smashed Fingerling Potatoes, Sautéed Broccolini, Vine Tomatoes, Horseradish Crème, Chimichurri

+These items will arrive to your suite 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.

Shrimp Quesadillas*

Grilled Shrimp, Peppers, Onions, Cheddar & Monterey Jack Cheese, Flour Tortilla served with Chipotle Sour Cream, Salsa Verde

General Tso Chicken Lollipops*

Fried Chicken Lollipop, General Tso's Glaze, Green Onions, Sesame Seeds, Fresno Chilies, Fried Rice

IMPOSSIBLE Mini Burgers™+

Black Bean Impossible Mini Burgers topped with a Southwest Chipotle Slaw Served with Sweet Potato Fries
v

Caramel Commotion

Caramel Whipped Cream, Oreo Cookie Crumbles, Topped with Strawberries
veg



Cowboy Ribeye

VEGAN END ZONE EATS 900

Serves 10-12 guests. No substitutions available.

Exotic Fruit PlatterSeasonal Tropical and Exotic Fruit,
Peach Marmalade

v | avg

Grilled Vegetable PlatterMarinated Grilled Seasonal Vegetables,
Chive Oil, and Balsamic Glaze

v

Baja SaladMixed Greens, Roasted Corn, Black Beans,
Cherry Tomatoes, Red Onions, Black Olives,
Avocado, Tri-Color Tortilla Strips,
Southwest Vinaigrette Dressing

v | avg

IMPOSSIBLE Mini Burgers™+Black Bean Impossible Mini Burgers topped
with a Southwest Chipotle Slaw Served with
Sweet Potato Fries

v

**Vegan Dark Chocolate Brownie
Dessert Cups**Housemade Brownie Pieces, Dairy Free
Coconut Whipped Cream, Seasonal Berries

v

Plant Based Chicken Tenders

Celery, Vegan Ranch

v



Exotic Fruit Platter

À LA CARTE

SNACKS + APPETIZERS

Each menu item serves 10-12 guests.

Bottomless Popcorn Bucket 95

Freshly Popped Buttered Popcorn, Souvenir Bucket

veg | avg

Potato Chips & Gourmet Dips 105

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

veg | avg

Artisan Pretzels 110

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

veg

Georgia Grazing Board 250

Cured Meats, Cheeses, Fresh & Dried Fruits, Vegetables, Pickled Okra, Peach Marmalade, Hummus, Olives, Crackers, Parmesan Cheese Sticks

Shrimp Quesadillas* 185

Grilled Shrimp, Peppers, Onions, Cheddar & Monterey Jack Cheese, Flour Tortilla served with Chipotle Sour Cream, Salsa Verde

Exotic Fruit Platter 170

Seasonal Tropical and Exotic Fruit, Peach Yogurt Dip

veg | avg

Grilled Vegetable Platter 125

Marinated Grilled Seasonal Vegetables, Chive Oil, and Balsamic Glaze

v

Plant Based Nachos* 165

Crispy Fried Tortilla Chips topped with Vegan Cheese Sauce, Fresh Pico, Vegan Sour Cream, Guacamole, Plant-Based Taco Meat

v



Artisan Pretzels

*These items will arrive to your suite by kickoff

v vegan veg vegetarian avg avoiding gluten n contains nuts

À LA CARTE

SNACKS + APPETIZERS

Each menu item serves 10-12 guests.

Chilled Shrimp Cocktail* 205

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

avg

Mediterranean Crudité Platter 200

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

veg

Buffalo Chicken Dip 165

Creamy Buffalo Style Dip, Smoked Chicken, Shredded Carrots, Celery, Bleu Cheese Crumbles, Green Onions

Birria Quesa Tacos* 195

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

Beef Empanadas* 125

Tender, Flaky Crust Filled with Spiced Ground Beef, Diced Potatoes, Peas, Carrots, & Cheddar Cheese, with side Grilled Jalapeno, Housemade Guacamole, Chipotle Crème Fraiche



Beef Empanadas

+These items will arrive to your suite by kickoff

v vegan veg vegetarian avg avoiding gluten n contains nuts

À LA CARTE

SALADS + SANDWICHES

Each menu item serves 10-12 guests.

Classic Caesar Salad 95

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

Classic Grilled Chicken Caesar Salad 125

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

Baja Salad 135

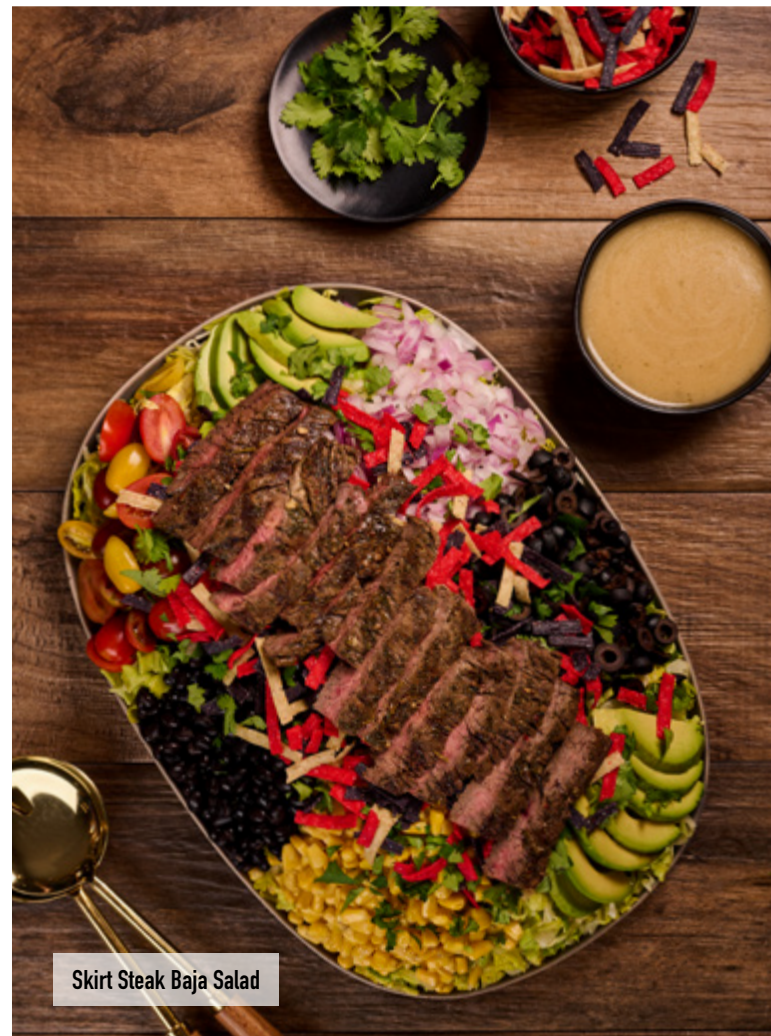
Mixed Greens, Roasted Corn, Black Beans, Cherry Tomatoes, Red Onions, Black Olives, Avocado, Tri-Color Tortilla Strips, Southwest Vinaigrette Dressing

v | avg

Skirt Steak Baja Salad 160

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

avg



Skirt Steak Baja Salad

À LA CARTE

SALADS + SANDWICHES

Each menu item serves 10-12 guests.

Cobb Salad 145

Crispy Romaine Lettuce, Diced Grilled Chicken Breast, Bacon, Blue Cheese, Hard Boiled Eggs, Cherry Tomatoes, Red Onions, Avocado, Ranch Dressing, Champagne Vinaigrette

avg

Roasted Turkey Walking Stick 195

Roasted Sliced Turkey, Apricot Chutney, Arugula, Havarti Cheese, French Baguette

Chicken Caprese Sandwich 205

Fresh Mozzarella, Arugula, Sliced Tomatoes, Fresh Basil, Grilled Chicken, Pesto Aioli, Balsamic Glaze on a Rosemary Focaccia bread

The Authentic 225

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



Chicken Caprese Sandwich

À LA CARTE

ENTRÉES

Each menu item serves 10-12 guests.

Cowboy Ribeye* 405

Prepared Medium, Lemon, Parmesan, Smashed Fingerling Potatoes, Sautéed Broccolini, Vine Tomatoes, Horseradish Crème, Chimichurri

General Tso Chicken Lollipops* 165

Fried Chicken Lollipop, General Tso's Glaze, Green Onions, Sesame Seeds, Fresno Chilies, Fried Rice

Cold Seafood Platter* 350

Half Shell Oysters, Prawns, Crab Claws, Cold Water Lobster Tails, Grilled Baguette, Chimichurri Sauce, Classic Cocktail Sauce

Spinach Lasagna 165

Traditional Marinara Sauce, Ricotta, Mozzarella, Parmesan Cheese, Sautéed Spinach, Warm Breadsticks

veg

Beef Franks 145

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

Chicken Tenders 170

Breaded Tenderloins, BBQ Sauce, Honey Mustard

Plant Based Chicken Tenders 195

Celery, Vegan Ranch

v

Southern Three Cheese Mac 120

Cavatappi Pasta, Three Cheese Sauce

Lobster Mac and Cheese 220

Poached Garlic Butter Lobster, Cavatappi Pasta, Three Cheese Sauce

ATL Wings 175

Fried & Tossed in Your Choice of Buffalo, Lemon Pepper or Garlic Parmesan, Celery, Blue Cheese & Ranch Dressing

+These items will arrive to your suite 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.



Cold Seafood Platter

Signature Burger Sliders* 165

Beef Sliders, Diced Onions, Signature Sauce, White American Cheese, Challah Slider Bun, Potato Wedges

IMPOSSIBLE Mini Burgers™ 185

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

v

**Burritos, Chips and Salsa™** 325

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

Pork Shoulder 165

12-Hour Smoked Pork Shoulder, House BBQ Rub, Pickled Okra, Cornbread, Roasted Corn on the Cob, Red Onions, Pickle Spears

BBQ Sampler 345

12- Hour Smoked Pork Shoulder, Smoked Chicken, Ribs, Rope Sausage, Brisket, Pickled Okra, Cornbread, Roasted Corn on the Cob, Red Onions, Pickle Spears

BBQ Brisket Sliders* 165

14-Hour Memphis Style Smoked Brisket, Brioche Slider Buns, Southwest Chipotle Slaw, Sweet Potato Fries

Smoked Beef Ribs 255

12-Hour Smoked Ribs, House BBQ Rub, Pickled Okra, Cornbread, Roasted Corn on the Cob, Red Onions, Pickle Spears

Chef Vanisha's Gumbo Greens 160

Tender Greens, Smoked Turkey, Chicken Andouille Sausage, Jumbo Shrimp, Sweet Cornbread

**Chick-Fil-A Sandwiches™** 200

Housemade Original Recipe Chicken, Toasted Buttery Bun, Dill Pickle Chips

*Not available on Sundays



Smoked Beef Ribs

+These items will arrive to your suite by kickoff

À LA CARTE

SWEET TREATS

Each menu item serves 10-12 guests.

Bakers Cookies and Brownie Platter 125

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

veg | n

Team Cupcakes 135

Vanilla and Chocolate Logo Cupcakes

veg | n

Deep Fried Beignets* 110

Cognac Peach Sauce Glaze, Seasonal Berries

veg



Bundlets™ 175

Red Velvet, Chocolate Chocolate Chip, Classic Vanilla

veg

Vegan Dark Chocolate Brownie Dessert Cups 165

Housemade Brownie Pieces, Dairy Free Coconut Whipped Cream, Seasonal Berries

v

Seasonal Fruit Tarts 125

Custard Filled Tart Shell, Seasonal Fruit, Apricot Glaze

veg

Caramel Commotion 135

Caramel Whipped Cream, Oreo Cookie Crumbles, Topped with Strawberries

veg

Lemon Meringue Cake 200

Lemon Cake, Lemon Curd, Meringue Frosting

veg



Vegan Dark Chocolate Brownie Dessert Cups

+These items will arrive to your suite by kickoff

BEVERAGES

BEVERAGE PACKAGES

Beverage packages are sold as is, no substitutions.

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 Avissi Prosecco, Orange Juice

CELEBRATION PACKAGE

300

Bottle of Nicolas Feuillatte Brut Reserve Champagne, Signature Cake

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

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 20 oz. 30**Glacéau Smartwater 20 oz.** 38**San Pellegrino Sparkling Water
16.9 oz.** 44

JUICES

by the 7.2 oz. 6-pack

Ocean Spray Cranberry 24**Ocean Spray Orange** 24**Ocean Spray Pineapple Juice** 24

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

**Athletic Run Wild IPA
(Non-Alcoholic)** 46

Modelo Lager 46

Stella Artois (11.2 oz.) 46

Blue Moon White Belgium Ale 48

Creature Comforts Tropicália IPA 48

Sweetwater 420 Extra Pale Ale 48

Yuengling 46

HARD SELTZERS

by the 12 oz. 6-pack

Vizzy Variety 50

Topo Chico Ranch Water 48

CANNED COCKTAILS

by the 6-pack

Cutwater Paloma 70

High Noon Lime 68

High Noon Pineapple 68



WINE

WHITE WINE

SPARKLING + ROSE

Fre Non-Alcoholic Sparkling Brut California 40

Belleruche Rose Cotes-Du-Rhone, France 60

La Marca Prosecco Italy 65

Veuve Clicquot “Yellow Label” Brut Reims, France 200

SAUVIGNON BLANC

Liquid Light Washington 70

Kim Crawford Marlborough, New Zealand 90

Quattro Theory Napa Valley, California 110

PINOT GRIGIO

Benvolio Friuli Italy 55

Terra d’ Oro Clarksburg, California 70

Santa Margherita Valdadige, Italy 100

CHARDONNAY

Columbia Crest “Grand Estates” Columbia Valley, Washington 55

Kendall-Jackson “Vintner’s Reserve” California 75

Stag’s Leap Wine Cellars Karia Napa Valley 160

RED WINE

CABERNET SAUVIGNON

Columbia Crest “Grand Estates”
Columbia Valley 65

Josh Craftsman’s Collection
California 85

Iron & Sand
Paso Robles 100

Justin
Paso Robles 100

PINOT NOIR

Meiomi
Sonoma Valley, California 70

Argyle
Willamette Valley, Oregon 85

Joel Gott
Santa Barbara, California 95

MERLOT

14 Hands
Washington 55

OTHER REDS

The Show Malbec
Mendoza, Argentina 70

Complicated Red Blend
Monterrey, California 80

Chaos Theory Red Blend
Napa Valley, California 140

SPIRITS + MIXERS

All Spirits Sold in 1L Bottles

VODKA

Svedka 90

Tito's Handmade 105

Ciroc 155

Grey Goose 175

WHISKEY

Jack Daniel's 125

Whistle Pig Piggy Back 125

Crown Royal 175

Woodford Reserve 190

SCOTCH

Dewar's 12 Year (750mL) 110

The Macallan 12 Year (750mL) 245

GIN

Bombay Sapphire 125

Hendrick's 130

TEQUILA

Herradura Reposado 200

Lunazul Silver 125

Casamigos Reposado 200

Patron Silver (750mL) 180

RUM

Bacardi Superior 70

Captain Morgan Spiced 80

COGNAC

Hennessy VS 190

BAR SUPPLIES

All mixers come by the 6-pack unless otherwise noted.

Bloody Mary Mix 1L bottle 22

Ocean Spray Cranberry 24

Ocean Spray Orange 24

Ocean Spray Pineapple Juice 24

Seagram's Tonic Water 26

Seagram's Club Soda 26

Owen's Espresso Martini Mix 26

Owen's Margarita Mix 26

Owen's Ginger Beer 26

Lemons + Limes

2024 SUITES CATERING DEADLINES

DATE	EVENT	ORDER DEADLINE	CANCELLATION DEADLINE*
Wednesday, July 17	Atlanta United vs. New York FC	Monday, July 8th	Saturday, July 13
Saturday, July 20	Atlanta United vs. Columbus Crew	Wednesday, July 10th	Tuesday, July 16
Friday, July 26	Leagues Cup	Tuesday, July 16	Monday, July 22
Wednesday, July 31	Chelsea vs. Club America	Sunday, July 21	Saturday, July 27
Sunday, August 4	Leagues Cup	Thursday, July 25	Wednesday, July 31
Saturday, August 10	Zach Bryan's The Quittin Time Tour	Thursday, August 1st	Tuesday, August 6
Sunday, August 11	Zach Bryan's The Quittin Time Tour	Thursday, August 1st	Wednesday, August 7
Tuesday, August 13	TBD: Leagues Cup Round of 16	Saturday, August 3	Tuesday, August 13
Friday, August 16	TBD: Leagues Cup Quarterfinals	Tuesday, August 6	Monday, August 12
Saturday, August 17	Corky Kell	Wednesday, August 7	Tuesday, August 13
Friday, August 23	Preseason: Falcons vs. Jaguars	Tuesday, August 13	Monday, August 19
Tuesday, August 20	TBD: Leagues Cup Semifinals	Saturday, August 10	Friday, August 16
Sunday, August 25	TBD: Leagues Cup Finals	Wednesday, August 21	Wednesday, August 21
Saturday, August 31	AFLAC Kickoff	Wednesday, August 21	Tuesday, August 27
Sunday, September 8	Falcons vs. Steelers	Thursday, August 29	Wednesday, September 4
Saturday, September 14	Atlanta United vs. Nashville SC	Wednesday, September 4	Tuesday, September 10
Wednesday, September 18	Atlanta United vs. Miami FC	Monday, September 9	Saturday, September 14
Sunday, September 22	Falcons vs. Chiefs	Thursday, September 12	Wednesday, September 18
Wednesday, September 25	TBD: Us Open Cup Finals	Sunday, September 15	Saturday, September 21
Sunday, September 29	Falcons vs. Saints	Thursday, September 19	Wednesday, September 25
Wednesday, October 2	Atlanta United vs. CF Montreal	Monday, September 23	Saturday, September 28
Thursday, October 3	Falcons vs. Buccaneers	Monday, September 23	Sunday, September 29
Saturday, October 5	Atlanta United vs. New York Red Bulls	Wednesday, September 5	Tuesday, October 1
Friday, October 11	TBD: ATL Live	Tuesday, October 1	Monday, October 7
Saturday, October 19	Notre Dame vs. GA Tech	Wednesday, October 9	Tuesday, October 15
Sunday, October 20	Falcons vs. Seahawks	Thursday, October 10	Wednesday, October 16
Sunday, November 3	Falcons vs. Cowboys	Thursday, October 24	Wednesday, October 30
Sunday, December 1	Falcons vs. Chargers	Thursday, November 21	Wednesday, November 27
Sunday, December 22	Falcons vs. Giants	Thursday, December 12	Wednesday, December 18
Monday, January 20	College Football Championship	Monday, January 20	Thursday, January 16

Orders are due at 10AM on the Deadline to place a catering order date.

*All cancellations are due by 10am on the cancellation deadline date

EVENT DAY MENU

This menu available to order from with your Suite Attendant on event day upon arrival to the suite.

Bottomless Popcorn Bucket 95

Freshly Popped Buttered Popcorn,
Souvenir Bucket

veg | avg

Potato Chips + Gourmet Dips 105

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

veg | avg

Artisan Pretzels 110

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

veg

Classic Caesar Salad 95

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

Buffalo Chicken Dip 165

Creamy Buffalo Style Dip, Smoked Chicken,
Shredded Carrots, Celery, Bleu Cheese
Crumbles, Green Onions

Chicken Tenders 170

Breaded Tenderloins, BBQ Sauce,
Honey Mustard

ATL Wings 175

Fried & Tossed in Your Choice of Buffalo,
Lemon Pepper or Garlic Parmesan, Celery,
Blue Cheese & Ranch Dressing

Beef Franks 145

Grilled Beef Franks, Grilled Onions, Ketchup,
Mustard, Relish, Potato Rolls

Plant Based Chicken Tenders 195

Celery, Vegan Ranch

v

Plant Based Nachos* 165

Crispy Fried Tortilla Chips topped with Vegan
Cheese Sauce, Fresh Pico, Vegan Sour Cream,
Guacamole, Plant-Based Taco Meat

v

Southern Three Cheese Mac 120

Cavatappi Pasta, Three Cheese Sauce,
Cheez-it Crumbles

Potato Wedge Fries 85

Served with Chipotle Ketchup

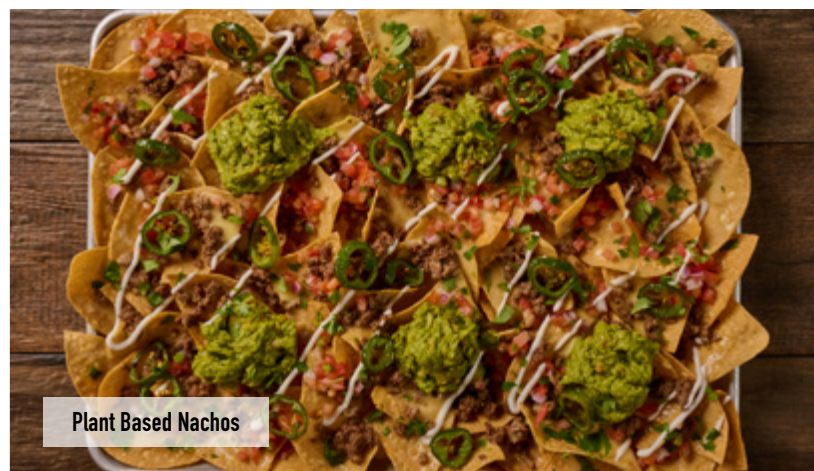
Sweet Potato Fries 85

Served with a Maple Thyme Aioli

Bakers Cookies and Brownie Platter 125

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

veg | n



Plant Based Nachos

+These items will arrive to your suite by kickoff

v vegan veg vegetarian avg avoiding gluten n contains nuts

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 your [SuiteSpot](#) account for online ordering will be granted based on receipt of your account form. The Registration Link for [SuiteSpot](#) will be sent to the primary email notated on 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.

Standing Orders – Now SuiteSpot FAVORITES

You now have the ability to enter your standing orders into your SuiteSpot account for the entirety of the season. Your GRC is happy to help walk you through any issues, however your GRC will no longer be entering standing orders on your behalf starting at the beginning of the 2024 Season.

Please reach out to MBSSuitesCatering@LevyRestaurants.com to request an activation link be emailed for access to your SuiteSpot Account, if you have not already created your account.

To create a “standing order”, simply login to SuiteSpot and create a new order that you will reuse for each event of your choosing. If you are utilizing our Beverage Par Program, you do not need to include your Beverage Par beverages. Once the order is created, click “Save to Favorites” on the Order Completion Screen. You can also find all of your past orders under “My Account” and “Order History” and Favorite any orders from there as well. All Favorited orders will show up on the homepage of each event date after you click into the event to create an order.

Once you have your Standing Order saved as a “Favorite” go back to the Event Calendar and click on each event you would like to apply your Favorited Order to and select your favorited order and complete the checkout process. Please note, the card on file will not be charged until the end of each event.

You can make adjustments to any order in SuiteSpot before the Preorder Suite Catering Deadline passes and the ordering window closes.

To cancel your standing order after the preorder deadline passes, please reach out to your GRC prior to the 10am Cancellation Deadlines on page 16. Preorders cannot be canceled after the Cancellation Deadline and will be charged in full.

Beverage Par Program

Establishing a beverage par is the simplest way to manage your beverage order.

Your remaining beverages from the last event in the 2023 season will remain in your refrigerator, however, we request that you establish a new Beverage Par Form for your 2024 season. All beverages on your 2024 Beverage Par will now be charged and by the 6-pack and not by the can. Please see the information below for the updated Beverage Par restocks:

At the end of the event, your refrigerator will be inventoried. Any 6-pack that is inventoried at 3 cans or less will be replenished and charged for a full 6-pack restock. Liquor will also be inventoried, restocked and charged for a full bottle if 75% or more of the bottle has been consumed.

You can send your form over to MBSSuitesCatering@LevyRestaurants.com by the preorder deadline for the event you want the par to be stocked. Once your updated Beverage Par Form is received, your Suite Attendant will confirm your inventory is up to par before the start of the next event.

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.

Cancellations made prior to the cancellation deadline will be free of any charges.

If an order is canceled after the 4-day cancellation deadline, the full balance and taxes will be charged to the account for the canceled 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 event is then cancelled, the full balance and taxes will be charged to the account for the order.

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.

Dedicated Suite Attendant Request

Dedicated Suite Attendants, for one-on-one service, may be requested for an additional fee of \$250 per suite. Please reach out to your GRC at MBSSuitesCatering@LevyRestaurants.com to request a dedicated Suite Attendant at least 7 days prior to the event.

How to Request a Suite Attendant

Please provide their name on your account form or email your 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.

Itemized receipts can be retrieved from your SuiteSpot account. Under "My Account" select "Order History" to view, print, email or pdf your final receipt.

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 Coordinator is 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 HMAlpine@LevyRestaurants.com.

Where can I find the catering deadlines?

Our catering deadlines are featured on page 16 of this menu. If any dates 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. Levy reserves the right to dispose of any unconsumed and unopened food and beverages at the end of each event.

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 Mercedes-Benz Stadium.
- 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.
- Levy reserves the right to dispose of any unconsumed and unopened food and beverages at the end of each event.

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

