

T-Mobile®

ARENA

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ARENA



**EATING IS
NOT A
SPECTATOR
SPORT**

 @chefrick_tmobilearena

e-Levy

PACKAGES

All Packages Served for a Minimum of 12 Guests

KICK ASS Q'

We know BBQ & love to serve up everything with a kick, from traditional BBQ items to fresher fare; we think you're gonna love it. *58.95 per person*

HOT LINKS

Slow smoked & spicy with sautéed peppers & onions

CHEF'S SPECIAL HOISIN CHILI BRAISED ST. LOUIS RIBS

Topped with crispy jalapeños

HICKORY HOUSE SMOKED BEEF BRISKET

Served with burnt end collard greens

FIRE ROASTED MAC & CHEESE

Creamy blend of sharp cheddar & American cheeses with a little crunch on top

CHIPOTLE BACON POTATO SALAD

With hard boiled eggs

PINEAPPLE COLESLAW

Shaved green cabbage, carrots, red onions with pineapple cilantro dressing

GREEN CHILE CHEDDAR CORNBREAD MUFFINS

SEASONAL BREAD PUDDING

Seasonal bread pudding with whipped cream on the side

HOUSE SAUCES

ARKANSAS SWEET VINEGAR

Tomatoes, distilled vinegar, brown sugar, onions, Worcestershire & cracked black pepper

SMOKING HOT & SWEET

Tomatoes, distilled vinegar, Sriracha, onions, brown sugar, fresh navel oranges & cracked black pepper

APRICOT HABANERO

Apricot preserves, sweet chili, white vinegar & fresh habaneros

MVP

This package scores big points with every fan! *53.95 per person*

FRESHLY POPPED POPCORN

CHICKEN FLATBREAD

Grilled marinated chicken, pesto aioli, vine-ripened tomatos, red onion, fresh basil & field greens

SALSA & GUACAMOLE SAMPLER

House-made fresh guacamole & ghost pepper salsa rojo with crispy tortilla chips

THE SNACK ATTACK

An assortment of great snacks, including our Levy snack mix, dry-roasted peanuts, pretzel twists & kettle style potato chips

CHIPOTLE BACON POTATO SALAD

With hard boiled eggs

CLASSIC CAESAR SALAD

Crisp Romaine served with shaved Parmesan, garlic-parmesan croutons & our signature Caesar dressing

BYO PRIME RIB SLIDER

Shaved herb crusted roasted prime rib, giardiniera & horseradish cream with a brioche roll

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our homemade Buffalo-style hot sauce, accompanied by mini soft rolls & cool celery blue cheese slaw

GOURMET COOKIES TRIO

A sweet assortment of gourmet cookies

ITALIAN PIZZETTE PACKAGE

Mini Pizzette, Calzonnetto & Pie hand-crafted, baked & served warm. *62.95 per person*

MARGHERITA PIZZETTE

Fresh mozzarella, tomato, basil

FOUR SEASONS PIZZETTE

Two cheese blend, prosciutto, marinated artichoke, roasted mushroom, sun-ripened olives

BABY SPINACH & THREE CHEESE PIE

Spiced ricotta, Romano cheese

TRADITIONAL CHEESE CALZONNETTO

Tomato basil sauce

CHAR-GRILLED ROPE ITALIAN SAUSAGE

Caramelized sweet peppers & onions

ROSEMARY FOCACCIA

Drizzled with extra virgin olive oil

SICILIAN OLIVE SALAD

Roasted garlic, red onion, orange zest, parsley

BABY FENNEL & TOMATO SALAD

Apple cider vinaigrette

FRESH MOZZARELLA & VINE-RIPENED TOMATO

Lemon basil oil, balsamic reduction

V VEGETARIAN

V VEGAN

Meet your Chef:

EXECUTIVE CHEF RICHARD GIFFEN

Chef Rick join us with 35 years of hotel, restaurant, & convention center experience. He has opened more than 50 restaurants and hotels worldwide, covering all types of cuisines to include, Asian, Latin, French, Italian & American. Rick has been in the Las Vegas area for the past 25 years running major culinary operations and is deeply involved in the community, including being a board member for Adam's place benefiting children dealing with loss.

Say hi and follow on social media!

 @chefrick_tmobilearena

PACKAGES

All Packages Served for a Minimum of 12 Guests

ALL-AMERICAN

The ultimate day at the event starts with the perfect package of fan favorites & our signature dishes. *56.95 per person*

FRESHLY POPPED POPCORN V

WING TOSS

Hand grilled & crispy fried chicken wings tossed in our house-made seasoning. Served with sweet & smoky, traditional spicy Buffalo & sesame apricot habanero BBQ sauces

THE SNACK ATTACK V

An assortment of great snacks, including our Levy snack mix, dry-roasted peanuts, pretzel twists & kettle-style potato chips

GRILLED CAPRESE FLATBREAD V SQUARES

Grilled open-faced flatbread with fresh mozzarella, plum tomatoes, Kalamata olives, fresh basil & finished with a house-made pesto dressing. Served with a marinated olive salad

CHEF'S GARDEN VEGETABLES V

Farmers market fresh vegetables served with buttermilk ranch dip

COBB SALAD

Iceberg lettuce, tomatoes, avocado, hard-boiled eggs, European cucumbers, herb roasted turkey breast, blue cheese crumbles & honey mustard dressing

BACKYARD FIRE-ROASTED LOCAL SAUSAGE

Fresh assorted butcher handcrafted sausages. Served with our grilled sweet peppers & onions with assorted mustards & hearth baked hoagie rolls

BYO PRIME RIB SLIDER

Shaved herb crusted roasted prime rib, giardiniera & horseradish cream with a brioche roll

GOURMET COOKIES & BROWNIES V

A sweet assortment of gourmet cookies & brownies

HAPPY HOUR STARTS HERE

Each of our house-made hometown pride packages feature fresh, natural & Golden Knight inspired flavors of the season.

60.95 per person

RANCH & JALAPEÑO POPCORN V

WING TOSS

Hand grilled & crispy fried chicken wings tossed in our house-made seasoning. Served with sweet & smoky, traditional spicy Buffalo & sesame apricot habanero BBQ sauces

CLASSIC CAESAR SALAD V

Crisp Romaine served with shaved Parmesan, garlic-Parmesan croutons & our signature Caesar dressing

BUILD YOUR OWN NACHO & TACO BAR

Ancho-chili chicken, charro black beans, jalapeño cheese sauce, avocado crema, ranchero cheese & salsa verde. Served with flour tortillas & crispy tortilla chips

FIRE ROASTED MAC & CHEESE V

Creamy blend of sharp cheddar & American cheeses with a little crunch on top

BYO MINI HOT LINK ROLL BOARD

Sautéed peppers & onions with spicy whole grain mustard

JACK DANIEL'S BREAD PUDDING V

Bread pudding with candied pecans & Jack Daniel's whiskey sauce on the side

DON'T FORGET TO ADD YOUR FAN FAVORITES!

V VEGETARIAN

V VEGAN

Did you Know!

WE STARTED OUT AS A SMALL DELICATESSEN? LEVY RESTAURANTS HAS GROWN FROM A SINGLE DELICATESSEN IN CHICAGO IN 1978 TO AN INDUSTRY-LEADING FOOD SERVICE ORGANIZATION. LEVY RESTAURANTS NOW OPERATES IN OVER 200 VENUES ACROSS THE UNITED STATES.

Share your knowledge on social media and tag us!

 @chefrick_tmobilearena

À LA CARTE

GREENS

CLASSIC CAESAR SALAD V

53.95, serves 6; 99.95, serves 10-12

Crisp Romaine served with shaved Parmesan, garlic-Parmesan croutons & our signature Caesar dressing

Add any of the following

Pulled Rotisserie Chicken 18
Shrimp 30

Add any of the following

Pulled Rotisserie Chicken 36
Shrimp 60

BEEFSTEAK TOMATO, MOZZARELLA & AVOCADO SALAD V

79.95, serves 6; 150.95, serves 10-12

Organic beefsteak tomatoes, fresh Buffalo mozzarella, Hass avocado, arugula pesto, aged balsamic & spiced almonds finished with lemon salt

AHI POKE CONES

60 per dozen

Finished with wakame salad & screaming "O" sauce

CHEESE TORTELLINI PESTO SALAD V

55.95, serves 6; 110.95 serves, 10-12

Roasted squash, onions, Kalamata olives, pepperocini & artichoke hearts

COBB SALAD

55.95, serves 6; 110.95 serves, 10-12

Iceberg lettuce, tomatoes, avocado, hard-boiled eggs, European cucumbers, herb roasted turkey breast, blue cheese crumbles & honey mustard dressing

BLT MINI WEDGE SALAD

53.95, serves 6; 105.95 serves, 10-12

Smoked bacon, tomatoes, red onion, blue cheese crumbles & white balsamic vinaigrette

V VEGETARIAN

V VEGAN

COOL APPETIZERS

BUTCHER, BAKER & CHEESEMAKER

195, serves 10-12

Hand-cut cheeses & sliced meats with Artisan chutneys, mustards & local honeys with an artisan bread basket

FARMERS MARKET DIPS, VEGGIES & CROSTINI V

119.95, serves 10-12

Fresh, crisp farmstand vegetables & focaccia crostini with spicy hummus, garlic-Parmesan & French onion dips

CHILLED SHRIMP TOWER 165.95, 2lbs

Poached shrimp accompanied by zesty cocktail sauce with horseradish, wasabi sour cream & lemons

SUSHI & SASHIMI

240, 48pcs

Hand crafted Specialty Rolls & Nigiri to include: Yellowfin Tuna, Canadian Salmon, New Zealand Snapper, Southern California Rolls, Sweet & Spicy Tuna, Pickled Ginger, Wasabi & Specialty Sauces

Upgrade your Shrimp Tower or

Sushi & Sashimi to be displayed on a

customizable ice sculpture Additional 550

**Available for pre-order only by the deadline*

WARM APPETIZERS

TRADITIONAL NACHOS V 120, serves 10-12

Oven-roasted tortilla chips served with nacho cheese sauce, avocado crema & salsa roja

Add-on option of Ancho Chile Chicken & Chipotle Skirt Steak for Traditional Nachos Additional 60 per order

WING TOSS

175, serves 10

Twenty hand grilled & twenty crispy fried chicken wings tossed in our house-made seasoning. Served with sweet & smoky, traditional spicy Buffalo & sesame apricot habanero BBQ sauces

TENDER TOSS

175, serves 10-12

Thirty-six southern-style chicken fritters served with sweet & smoky, traditional spicy Buffalo, & sesame apricot habanero BBQ sauces

THAI VEGETABLE SPRING ROLLS V

65.95, 9 rolls; 125.95, 18 rolls

Assorted Asian greens served with Thai dipping sauce

FLATBREAD SQUARES SAMPLER

160.95, serves 10-12

- Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf & finished with a house-made pesto dressing V
- Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper & sun-dried tomato pesto drizzled with a light balsamic glaze V

SEASONAL FRESH FRUIT V

140, serves 10-12

In-season fruits served with orange Greek yogurt agave dip

CHEF'S GARDEN VEGETABLES V

115, serves 10-12

Farmers market fresh vegetables served with buttermilk ranch dip

QUESADILLA TRIO

169.95, serves 10-12

- Ancho-Marinated Chicken Served with cilantro & Monterey Jack cheese
- Carne Asada Braised brisket, chopped onions, Oaxaca cheese & poblano peppers
- Vegetable Spinach, mushroom, onions & Pepper Jack cheese

All accompanied by avocado crema & a smoky tomato salsa

CRISPY CHICKEN TENDERS

88.95, 18 tenders; 167.95, 36 tenders

Everyone's favorite! Southern style chicken fritters served with Buffalo sauce & ranch dressing

GRAFFITI BAO WOW

60 per dozen

Kung pao chicken & cheeseburger bao with chile black vinegar

Did you Know!

SINCE 2009, PETA (PEOPLE FOR THE ETHICAL TREATMENT OF ANIMALS) HAS NAMED LEVY RESTAURANTS AMONG THE TOP VEGETARIAN FRIENDLY BALLPARKS, STADIUMS & ARENAS. ALL LOCATIONS OFFER VEGETARIAN-FRIENDLY MENUS & FRESH, HEALTHY OPTIONS FOR EVERY DINING EXPERIENCE

Share your knowledge on social media and tag us!

 @chefrick_tmobliarena

À LA CARTE

CLASSICS

GRILLED ENTRÉE BOARDS

All boards serve 10 guests

Our Executive Chef has built several new grilled entrée boards that are fired hot from our kitchen & delivered to your suite by the start of the event

MOZZARELLA & HEIRLOOM TOMATOES BOARD V

120

Seasonal ripe tomatoes & assorted grilled vegetables with our garden basil pesto

CHILLED STEAKHOUSE BEEF

TENDERLOIN BOARD

279, serves 10-12

Black pepper seared & chilled tenderloin slices served with pickled red onion, tomatoes & crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, mustard, arugula & mini buns

CHAR-GRILLED LEMON CHICKEN

145, serves 10 to 12

All-natural marinated & grilled chicken served with little gem potatoes & grilled vegetables

BACKYARD FIRE ROASTED

LOCAL SAUSAGE

150, serves 10-12

Fresh assorted butcher handcrafted sausages. Served with our grilled sweet peppers & onions with assorted mustards, giardiniera relish & hearth baked hoagie rolls

MEATBALL BAR

189.95, 36 meatballs

A selection of our handcrafted meatballs served hot with fresh rolls

- Traditional beef with marinara sauce
- Chicken with green chile verde sauce
- Thai pork meatballs with ginger-soy BBQ sauce

GUAVA BARBECUED

JUMBO SHRIMP

165.95, serves 10-12

Smoked cheddar grits

TACO BAR

215.95, serves 10-12

- Ancho-chile chicken
- Chipotle skirt steak

Served with cilantro rice & flour tortillas

Accompanied by salsa roja, queso fresco, onion cilantro mix & charred jalapeños

IMPOSSIBLE[®] MEATBALL

BAKED PENNE

180, serves 10-12

Oven roasted savory plant based meatballs tossed with penne pasta, spicy marinara & Parmesan cheese

TASTE CLUB KIDS MEAL

Accompanied by fresh fruit, carrots & celery sticks with ranch dip, a house-made cookie & a souvenir. 10.95 per player

(OUR TASTE CLUB KIDS MEALS ARE RESERVED FOR PLAYERS TWELVE YEARS & WITH AN ALL-STAR APPETITE)

CHICKEN TENDERS

Served with BBQ dipping sauce

CHEESE QUESADILLA V

Served with chili ranch dressing

HANDCRAFTED SANDWICHES, WRAPS & FLATBREADS

CHICKEN & STEAK FLATBREAD SANDWICH DUO

159.95, 24pcs

- Chicken Flatbread
Grilled marinated chicken, pesto aioli, vine-ripened tomatoes, red onion, fresh basil & field greens
- Smoked Brisket Flatbread
Garlic & black pepper crusted smoked brisket, horseradish aioli, red onion, vine-ripened tomato, blue cheese & field greens

GRILLED CAPRESE FLATBREAD

SANDWICH V

78.95, 12pcs

Fresh mozzarella, plum tomatoes, fresh basil, kalamata olives & basil aioli on grilled flatbread. Served with a marinated olive salad

MINI CRISPY CHICKEN SLIDER

120.95, serves 10-12

Hand-breaded crispy chicken served with warm, house-made pretzel rolls & accompanied by crisp apple coleslaw & spicy paprika aioli

BURGERS, SAUSAGES & DOGS

SHAKESHACK BURGER

19 per person

Cheeseburger topped with lettuce, tomato & ShackSauce

SHAKE  SHACK

CHICK'N SHACK

20 per person

Crispy chicken breast with lettuce, pickles & buttermilk herb mayo

Served with fries & for a minimum of 10 people

BYO PRIME RIB SLIDER

135.95, 16 sliders

Shaved herb crusted roasted prime rib, giardiniera & horseradish cream with a brioche roll

HOT DOGS

64.95, 8 hot dogs; 120.95, 16 hot dogs

Grilled hot dogs served with all the traditional condiments & kettle style chips

CLASSIC SIDES

THREE CHEESE MAC V

53.95, serves 6; 101.95, serves 10-12

Seasonal pasta in a creamy sauce made from three cheeses

OVEN ROASTED SWEET POTATO

WEDGES V 47.95, serves 6; 89.95, serves 10-12

With house-made honey butter

MINI BUFFALO CHICKEN SANDWICHES

65.95, serves 6; 125.95, serves 10-12

Pulled chicken tossed in our house-made, Buffalo-style hot sauce. Served warm & accompanied by mini soft rolls & cool celery blue cheese slaw

SMOKED PORK SANDWICHES

65.95, serves 6; 125.95, serves 10-12

Smoked BBQ pork in our house-made BBQ sauce. Served hot with coleslaw & fresh rolls

SPICY SHRIMP WRAP

130.95, 6 wraps

Breaded popcorn shrimp wrap tossed with Sriracha glaze. Served with wakame salad & ponzu sauce

PINK'S WORLD FAMOUS HOT DOGS

71.95, 8 hot dogs; 139.95, 16 hot dogs

Extra long all beef hot dog with all the traditional condiments & kettle chips

Add on chili & cheese Additional 20



MINI GOLDEN KNIGHTS DOG

79, 20 mini dogs

All beef mini hot dogs with neon relish, red peppadew peppers & stout beer mustard

BEYOND MEAT BRAT V

96.95 8 brats; 175.95 16 brats

Served with sauteed peppers & onions with a hoagie roll

SAUTEED BUTTON MUSHROOMS V

58.95, serves 6; 110.95, serves 10-12

Tossed in black garlic butter

GRILLED ASPARGUS V

60.95, serves 6; 115.95, serves 10-12

Served with tomato concasse

TRI-COLORED CREAMER POTATOES V

49.95, serves 6; 95.95, serves 10-12

Fresh baby potatoes tossed in butter, garlic & Parmesan

V VEGETARIAN

V VEGAN

À LA CARTE

SNACKS

HOUSE-MADE WARM BELGIAN PRETZEL BOX

120 per box, serves 10-12 guests

- Belgian buttered pretzels knots (6)
- Belgian cinnamon sugar knots (6)
- Cheese pretzel knots (6)

Served with whole-grain mustard, beer cheese & cream cheese dips

Pretzels are baked fresh & will come out upon request

SEASONED BOTTOMLESS POPCORN

61 per order

Three flavors of tasty popcorn: salt & vinegar, traditional buttery & white cheddar jalapeno

SALSA & GUACAMOLE SAMPLER

90 per order

House-made fresh guacamole & ghost pepper salsa roja with crispy tortilla chips

GOLDEN JACKS

Caramel corn & sweet chile cashew mix

45 per order

BOTTOMLESS SNACK ATTACK

A bottomless assortment of great snacks, including our Levy snack mix, dry-roasted peanuts, pretzel twists & kettle style potato chips

97 per order

BOTTOMLESS FRESHLY POPPED POPCORN

38 per order

DRY-ROASTED PEANUTS

24 per basket

LEVY SNACK MIX

30 per basket

PRETZEL TWISTS

24 per basket

POTATO CHIPS &

GOURMET DIPS

49 per basket

Kettle-style potato chips with roasted garlic-Parmesan & French onion dips

ROLLIN' SMOKE PORK RINDS

70.00 per order, serves 10

Crispy pork rinds tossed in house-made BBQ rub & served with Carolina vinegar sauce for dipping



AVOIDING GLUTEN SNACK BASKET

45.95 per basket, serves 1-2 guests

There's something for everyone on Game-Day! Enjoy a selection of gluten-free snacks including:

- Cherry Larabar
- Food Should Taste Good Olive Tortilla Chips
- Caramel & Cheddar Popcorn
- Eden Organic Berry Mix
- NuGo Free Dark Chocolate Bar
- Snyder's Gluten Free Pretzel Sticks

Levy Restaurants is just one call away & a Culinary or Guest Relations Representative will gladly offer recommendations &/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests & have taken tremendous strides to identify all forms of gluten & 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 & requirements.

VEGETARIAN & VEGAN OPTIONS

BEYOND MEAT BRAT

96.95 8 brats; 175.95 16 brats

Served with sautéed peppers & onions and hoagie rolls

SWEET SPOT

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

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE

100 per order, serves 10

Traditional Chicago-style cheesecake in a butter cookie crust

STRAWBERRY SHORTCAKE

100 per order, serves 10

Delicate white cake filled & iced with fresh whipped cream & layered with sliced California strawberries

CHOCOLATE PARADIS' CAKE

100 per order, serves 12

A rich chocolate génoise layered with a chocolate ganache & candied toffee

SUITE SWEETS

GOURMET COOKIES & BROWNIES

142.95, 24pcs

A sweet assortment of gourmet cookies & brownies

ASSORTED MINI DESSERTS

165.95, 24pcs

Assorted fresh bakery sweets & treats

IMPOSSIBLE[®] MEATBALL

BAKED PENNE

180, serves 10-12

Oven-roasted savory plant based meatballs tossed with penne pasta, spicy marinara & Parmesan cheese

RAINBOW CAKE

100, serves 12

Five colorful layers of sponge cake with a buttercream frosting

SIX LAYER CARROT CAKE

100 per order, serves 14

Our signature layered carrot cake loaded with fresh carrots, nuts & spices with a sweet cream cheese icing & garnished with toasted coconut & toasted pecans

RED VELVET CAKE

100 per order, serves 12

4-layer red velvet recipe with white chocolate cream cheese icing. Finished with red velvet crumb & chocolate drizzle

WARM BREAD PUDDING

269.95, serves 14-16

Bread pudding with candied pecans & Jack Daniels Whiskey sauce on the side

GOLDEN KNIGHT BLACKOUT CAKE

100 per order, serves 12

Decadent chocolate cake layered with made-from-scratch fudge, salted caramel & iced with chocolate buttercream then drenched with chocolate ganache

OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is near. Just listen for the 'oohs' & 'ahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Lemon Meringue Cake, Chocolate Paradis' Cake & New York-Style Cheesecake

GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Toffee Crunch Blondie, Salted Caramel Bar & Chewy Marshmallow Bar with Brown Butter & Sea Salt

GOURMET COOKIES & TURTLES

A sweet assortment of Chocolate Chunk, Reese's[®] Peanut Butter & White & Milk Chocolate Turtles

GIANT TAFFY APPLES

Plain, Peanut & loaded with Sprinkles

NOSTALGIC CANDIES

A selection of Gummi[®] Bears, Jelly Belly[®], Malted Milk Balls & M&M's[®] & of course, edible chocolate liqueur cups filled with your choice of Patron XO Café, Baileys[®] Original Irish Cream, DiSaronno[®] Amaretto, Rum Chata & Kahlua

CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc. The cake & candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service

BEVERAGES

BEER BUNDLES

Our beer bundles include an assorted 6-pack of 3 different beers (2 cans of each).

FAN FAVORITE BUNDLE	56	BON & VIV SPIKED SELTZER BUNDLE	56
Bud Light + Michelob Ultra + Stella Artois		Black Cherry Rosemary + Grapefruit + Cranberry	
FOUR PEAKS BUNDLE (16oz)	56		
Four Peaks Peach Ale + Four Peaks Kilt Lifter + Four Peaks Hop Knot IPA			

LIQUOR

Sold by the liter unless otherwise specified

VODKA

Grey Goose	350
Absolut	250
Absolut Mandarin	250
Absolut Citron	250
New Amsterdam	200
Stolichnaya	225
Tito's Handmade Vodka	250
Stoli Gluten Free	200

SCOTCH

Dewar's White Label	200
Dewar's 12 Year	250
The Macallan 12 Year Old (750mL)	300
Monkey Shoulder (750ml)	250
Chivas Regal	250
The Glenlivet 12	250
Johnnie Walker Black	300

WHISKEY & BOURBON

Jack Daniel's	200
Gentleman Jack	250
Jack Daniel's Tennessee Fire	200
Jack Daniel's Sinatra Select	500
Woodford Reserve	250
Knob Creek	250
Knob Creek Rye (750mL)	250
Maker's Mark	225
Canadian Club	225
Crown Royal	225
Jim Beam	225
Jameson Irish	225
Basil Hayden's	300
Charles Goodnight Bourbon (750mL)	400
Collier & McKeel Tennessee Whiskey (750mL)	400
Horse Soldier Straight Bourbon Whiskey (750mL)	300
Horse Soldier Barrel Strength (750mL)	350
Horse Soldier Small Batch (750mL)	375

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Bombay	225
Bombay Sapphire	250
Beefeater	225
Monkey 47 Gin	350
Tanqueray	225
Hendrick's	250
New Amsterdam Gin	200
Lighthouse Gin (750mL)	400

TEQUILA

Patrón Silver (750mL)	350
Patrón Gran Platinum (750mL)	600
Don Julio 1942 (750mL)	400
El Jimador Resposado	225
Avion Silver (750mL)	250
Avion Reposado (750mL)	275
Avion Anejo (750mL)	300
Avion 44 Extra Anejo (750mL)	500
1800 Silver	250
Olmecca Gold (750mL)	200
Del Maguey VIDA Mezcal	250

RUM

Bacardi Superior	250
Captain Morgan	250
Havana Club 3 Anos Anejo	
Blanco (750mL)	250
Havana Club 3 Anos Anejo	
Clasico (750mL)	250
Malibu Coconut	200
Mount Gay Eclipse	250
Appleton Jamaican VX Rum (750mL)	250

COGNAC/BRANDY

Hennessy VS	250
D'Usse VSOP (750mL)	250
Courvoisier VSOP	300
Christian Brothers Brandy	250

CORDIALS

Aperol	200
Bailey's Original Irish Cream	200
Cointreau	200
DiSaronno Amaretto	200
Grand Marnier	300
Kahlua	200
Jagermeister	200
Fireball Cinnamon Whiskey	200
RumChata	200
Martini & Rossi Dry Vermouth (375mL)	30
Martini & Rossi Sweet Vermouth (375mL)	30

BEER, ALES AND ALTERNATIVES

Sold by the 6-pack

DOMESTIC 45

Budweiser
Bud Light
Bud Light Lime
Bud Light Platinum
Michelob Ultra

PREMIUM 51

Goose Island IPA
Stella Artois
Shock Top
Blue Moon White Belgium Ale
Corona Extra
Corona Premier
Estrella Jalisco
Golden Road "Wolf Pup" Session IPA
Fat Tire
Heineken
Heineken Premium Light
Joseph James "Citra Rye" American Pale Ale
Joseph James "Foxtail" Gluten Free Ale
Kirin Ichiban
Kona "Big Wave" Golden Ale
Sierra Nevada Pale Ale
Stella Artois Cidre
Leinenkugel Seasonal Shandy
Hazy Little Thing IPA
Four Peaks Kilt Lifter (16oz)
Four Peaks Peach Ale (16oz)
Four Peaks Hop Knot IPA (16oz)
Bon & Viv Cranberry Spiked Seltzer
Bon & Viv Black Cherry Rosemary Spiked Seltzer
Bon & Viv Grapefruit Spiked Seltzer
O'Douls Non Alcoholic

BEVERAGES

CHILL

Sold by 6-pack unless otherwise indicated

SOFT DRINKS

Coca-Cola	27
Diet Coke	27
Coca-Cola Zero	27
Sprite	27
Sprite Zero	27
Seagram's Ginger Ale	27
Barq's Root Beer	27
Minute Maid Lemonade	27
Gold Peak Iced Tea (4-pack)	33
Monster Energy (4-pack)	35

JUICES (32oz)

Cranberry Juice	27
Grapefruit Juice	27
Orange Juice	27
Pineapple Juice	27

WATER & CLUB SODA

Dasani Bottled Water	35
Glacéau Smartwater	40
Perrier Sparkling Water (4-pack)	27
Seagram's Tonic Water	27
Seagram's Club Soda	27

WHITE WINE

BUBBLY

<i>Piccini Prosecco, Veneto, Italy</i>	75
<i>G.H. Mumm Brut, Reims, France</i>	85
<i>Domaine Chandon Brut, California</i>	95
<i>Vegas Golden Knights Sparkling</i>	200
<i>Veuve Clicquot 'Yellow Label' Brut, Reims, France</i>	230
<i>Louis Roederer "Cristal" Brut, Reims, France</i>	650

PINOT GRIGIO

<i>Guenoc Pinot Grigio, California</i>	62
<i>Piccini Pinot Grigio, Italy</i>	69
<i>Santa Margherita Pinot Grigio, Italy</i>	100

SAUVIGNON BLANC

<i>Vavasour Sauvignon Blanc, Marlborough, New Zealand</i>	62
<i>Kim Crawford Sauvignon Blanc, Marlborough, New Zealand</i>	72
<i>Markham Sauvignon Blanc, Napa Valley, California</i>	80

COFFEE

French Roast K-Cups (6-pack)	27
Decaffeinated K-Cups (6-pack)	27

PREMIUM ALL NATURAL MIXERS

RIPE Lemon Sour	45
RIPE Margarita	45
RIPE Mojito Mix	45
Diane's Bloody Mary Mix	45
Q Club Soda (4-pack)	27
Q Ginger Beer (4-pack)	27
Q Tonic Water (4-pack)	27
Q Ginger Ale (4-pack)	27

BAR SUPPLIES

Worcestershire Sauce	10
Tabasco Sauce	10
Bar Garnish Kit (lemons, limes, cherries, olives)	25

CHARDONNAY

<i>Greystone Chardonnay, California</i>	62
<i>Chalk Hill Chardonnay, Sonoma Coast</i>	70
<i>LaCrema Chardonnay, Monterey, California</i>	75
<i>Vegas Golden Knights Chardonnay, North Coast</i>	90
<i>Trinitas Cellars Chardonnay, Napa Valley</i>	105
<i>Two Sisters Chardonnay, Santa Rita Hills</i>	105
<i>Cakebread Cellars Chardonnay, Napa, California</i>	150

INTERESTING WHITES

<i>Chateau Ste. Michelle Riesling, Columbia Valley</i>	65
<i>Lost Angel Moscato, California</i>	50

RED WINE

PINOT NOIR

<i>Mark West Pinot Noir, California</i>	62
<i>Fog Theory Pinot Noir, Santa Rita Hills</i>	74
<i>Lincourt Pinot Noir, Santa Rita Hills</i>	79
<i>The Four Graces Pinot Noir, Willamette Valley, Oregon</i>	119

MERLOT

<i>Guenoc Merlot, California</i>	62
<i>Sebastiani Merlot, Alexander Valley</i>	76
<i>Three Rivers Merlot, Columbia Valley</i>	89

CABERNET SAUVIGNON

<i>Guenoc Cabernet Sauvignon, California</i>	62
<i>Firestone Cabernet Sauvignon, Santa Ynez Valley, California</i>	69
<i>Simi Cabernet Sauvignon, Alexander Valley, California</i>	79
<i>Vegas Golden Knights Cabernet Sauvignon, North Coast</i>	99
<i>Roth Cabernet Sauvignon, Alexander Valley</i>	104
<i>Foley-Johnson Cabernet Sauvignon, Napa Valley</i>	174
<i>Trinitas Cellars Cabernet Sauvignon, Napa Valley</i>	210
<i>Lancaster Estate Cabernet Sauvignon, Alexander Valley</i>	230
<i>Silver Oak Cabernet Sauvignon, Alexander Valley, California</i>	250

INTERESTING REDS

<i>Nieto Malbec, Mendoza, Argentina</i>	59
<i>Piccini Chianti Classico, Italy</i>	89
<i>EOS Zinfandel, Paso Robles</i>	62
<i>The Prisoner Red Blend, California</i>	155

Did you Know!

YOU WILL BE SURE TO EXPERIENCE VEGAS-WORTHY COCKTAILS DURING YOUR TIME AT T-MOBILE ARENA. T-MOBILE ARENA HAS ONE OF THE LARGEST SCALE DRAFT COCKTAIL SYSTEMS IN EXISTENCE & IS HOME TO THE FIRST RESIDENT CELEBRITY MIXOLOGIST FOR AN ARENA. OUR DISTINCTIVELY MAGENTA COCKTAIL, 'THE ATOMIC FIZZ', WAS CREATED BY MASTER MIXOLOGIST, TONY ABOU GANIM EXCLUSIVELY FOR T-MOBILE ARENA

Share your knowledge on social media and tag us!

THE SCOOP

BE A TEAM PLAYER DRINK RESPONSIBLY

T-Mobile Arena, The Vegas Golden Knights & Levy are dedicated to providing quality events which promote enjoyment & 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 T-Mobile Arena a safe & exciting place for everyone.

BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury Suite.

1. AUTOMATIC REPLENISHMENT

(BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event & will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) Bottle each of whiskey or bourbon, vodka, rum & tequila
- (1) Liter each of Bloody Mary Mix & Margarita Mix
- (2) Six-packs each of Coca-Cola & Diet Coke
- (1) Six-pack each of Sprite/Sprite Zero, Glacéau Smartwater, tonic water, etc.
- (1) Bottle each of white & red wine
- (1) Bottle of sparkling wine
- (4) Six-packs of beer: (2) domestic & (2) import
- (1) Quart each of orange, cranberry & pineapple juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at (702) 692-1676 & they can help you make your selections.

2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 2:00 p.m. CST two business days before the event. Please see the list of products in the Beverage Section of this menu. All food & beverage orders can be placed with your Guest Relations Representative at (702) 692-1676. Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com & for licensed suiteholders to order online www.e-levy.com/tmobilearena.

HOURS OF OPERATION

Location Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food & beverage selections.

For licensed suite holders, online ordering is now available at www.e-levy.com/tmobilearena. To reach a Representative, dial: (702) 692-1676 or e-mail: SuiteEats@LevyRestaurants.com.

QUICK REFERENCE LIST

Levy Restaurants Guest Relations Representative (702) 692-1676
T-Mobile Arena Leased Suite Holders
www.e-levy.com/tmobilearena

FOOD & BEVERAGE ORDERING

In ensuring the highest level of presentation, service & quality, we ask that all food & beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, two business days prior to each event. All orders received after the above cutoff are subject to incur a late fee of 15% of their food subtotal.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com & for Licensed Suiteholders to order online at www.e-levy.com/tmobilearena. Orders can be arranged with the assistance of a Guest Relations Representative at (702) 692-1676 during normal business hours.

If for any reason a game is cancelled (cold, snow, rain, etc.) & the arena does NOT open, you will not be charged for your food & beverage order. If the gates to the arena open for ANY amount of time & the game is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food & 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.

A built-in bar & refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine & soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know & we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite courtesy phone.

To maintain compliance with the rules & 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 T-Mobile Arena.
2. It is the responsibility of the Suite Holder or their Representative to monitor & 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 & BEVERAGE DELIVERY

Your food & beverage selections will be delivered to your suite once the first guest arrives to ensure freshness. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher & vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food & beverage selections, our Guest Relations Team can assist you with many other arrangements. It's really one-stop shopping balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you & your guests.

SMALLWARES & SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew & salt & 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 Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE & SERVICE CHARGE

Levy Restaurants will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day & pre-approved by Levy Restaurants, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food & beverage items are subject to a 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity & is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary & at your discretion.

Because Levy Restaurants exclusively furnishes all food & beverage products for the suites at T-Mobile Arena, 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 T-MOBILE ARENA

The rich tradition at T-Mobile Arena 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 several great spaces with multiple rooms & luxury amenities to accommodate anywhere from 10 to more than 1,000 people.

For further information & date availability, please contact:
Giovany Galindo, General Manager of Catering
(702) 692-1691

T-MOBILE PROUD PARTNERS:

