



Mercedes-Benz
STADIUM

SUITES CATERING - 2021

CHEF P's PICKS | 925

*Get ready to enjoy some of Chef Pierre's favorites!
Designed for **10** guests. Most selections ready at gates opening.
Hot food delivered approximately one hour prior to kick off.*

BAVARIAN PRETZELS

Salted Knots, Spicy Mustard

**Delivered approximately
30 minutes prior to kick off.
(vegetarian selection)**

SOUTHERN CHOPPED SALAD (v)

Baby Arugula, Red Delicious
Apples, Toasted Pecans,
Dried Cranberries, Local Blue Cheese,
Dijon Maple Vinaigrette
(vegetarian selection)

SUSHI PLATTER

Individually Packaged
Assortment of Fresh Rolled Sushi,
Wasabi, Ginger, Soy Sauce

SOUTHWEST CHICKEN WRAP

Cilantro Chicken, Sun-dried Tomato
Wrap, Shredded Cabbage, Black
Beans, Roasted Peppers, Corn,
Chipotle Ranch Dressing

LEMON PEPPER WINGS

Fried Naked Wings,
Tossed in Lemon Pepper Butter

'HOTLANTA' SEAFOOD BOIL

Spicy Gulf Shrimp, Fresh Crawfish,
Smoky Sausage, Cob Corn,
Red Bliss Potatoes

BRAISED BEEF SHORT RIBS

Crisp Pork Lardons, Fried Brussels
Sprouts, Mushroom Demi-Glace

STRAWBERRY SHORTCAKE JARS

Grand Marnier Macerated
Strawberries, Fluffy Vanilla Sheet Cake,
House-made Chantilly Cream
with Crushed Graham Crackers
and White Chocolate Curls
(vegetarian selection)

BACKYARD BBQ | 720

*The perfect compliment to your event day!
Designed for **10** guests. Most selections ready at gates.
Hot food delivered approximately one hour prior to kick off.*

SNACK MIX DUO

Sweet Heat + Savory
(vegetarian)

CRISPY CHIPS + DIP

Kettle Chips
Caramelized Vidalia Onion Dip
(vegetarian selection)

SEASONAL MIXED FRUIT

Peppermint Peach Yogurt
(avoiding gluten, vegetarian)

GREEN TOMATO COLESLAW

Creamy Sweet Dressing,
Pickled Tomatoes
(vegetarian)

SMOKED PORK SHOULDER

BBQ Sauce, Potato Rolls

ALL BEEF KOSHER FRANKS

Griddled Onions + Sauerkraut,
Potato Rolls

SMOKED CHICKEN

LEG QUARTERS

House-brined Chicken,
Seasoned and Smoked
to Perfection,
Charred Corn
(avoiding gluten)

MAC AND CHEESE

Creamy Velveeta
Cheese Sauce, Tender Pasta,
Buttered Crumb Topping
(vegetarian)

GOURMET

COOKIES + BROWNIES

Salted Caramel Cookies,
Chocolate Chip Cookies,
Peruvian Chocolate Brownies
(vegetarian)

TAILGATE | 650

*Time to gather your guests and get ready for kick off!
Designed for **10** guests. Most selections ready at gates opening.
Hot selections delivered approximately one hour prior to kick off.*

KETTLE CORN

Sweet and Salty
(avoiding gluten, dairy free, vegan)

RED PEPPER HUMMUS

A Variety of Fresh Vegetables
(avoiding gluten, dairy free, vegan)

PRETZEL BITES + BEER CHEESE

Salted Pretzels,
Warm Beer Cheese
(vegetarian selection)

GRILLED CHICKEN

CAESAR SALAD

Crisp Romaine Lettuce,
Chopped Kale, Grilled Chicken
Breast, Shaved Parmesan
Cheese, Lemon-Dijon Vinaigrette

CAJUN TURKEY CLUB SANDWICH

Ciabatta Bun, Smoked Turkey,
Nueske's Bacon, Green Leaf
Lettuce, Tomatoes, Spicy Aioli

ALL BEEF KOSHER FRANKS

Griddled Onions and Sauerkraut,
Potato Rolls

CRISPY CHICKEN TENDERS

Breaded Chicken Tenderloins,
BBQ Sauce, Honey Mustard,

SUBLIME DOUGHNUTS

A 'SUBLIME' mix
of your favorite donuts
made fresh!
(vegetarian selection)

SNACKS + STARTERS

*Designed for **10** guests. Most selections ready in your suite at gates opening.
Hot selections will be delivered approximately one hour to kick off unless noted differently.*

SNACKS

***SNACK MIX DUO | 75**

Sweet Heat + Savory
(avoiding gluten, vegetarian)

PRETZEL BITES

+ BEER CHEESE | 95

Salted Pretzels
Warm Beer Cheese
(vegetarian)

***CRISPY CHIPS & DIP | 85**

Kettle Chips
Caramelized Vidalia Onion Dip
(vegetarian selection)

***KETTLE CORN | 60**

Sweet and Salty Popcorn
(avoiding gluten, dairy free, vegan)

AVOIDING GLUTEN

SNACK BASKET | 80

Selection of Gluten Free
Chips, Bars and Jerky

COLD APPETIZERS

SEASONAL MIXED FRUIT | 80

Peppermint Peach Yogurt
(avoiding gluten, vegetarian)

RED PEPPER HUMMUS | 90

A Variety of Fresh Vegetables
(avoiding gluten, dairy free, vegan)

CHARCUTERIE SAMPLER | 190

Locally Cured Meats and Cheeses,
Fruits, Nuts, Honey

SUSHI PLATTER | 190

Individually Packaged
Assortment of Fresh Rolled Sushi,
Wasabi, Ginger, Soy Sauce

CLASSIC

COCKTAIL SHRIMP | 180

Poached Gulf Shrimp, Tabasco,
Fresh Lemons, Zesty Horseradish
Cocktail Sauce, Saltine Crackers

WARM APPETIZERS

***BAVARIAN PRETZELS | 115**

Salted Knots, Spicy Mustard
**Delivered approximately
30 minutes prior to kick off.
(vegetarian selection)**

SPINACH AND ARTICHOKE PULL-APART | 100

Creamy Parmesan Cheese Dip,
Baked into a Ring of Soft
Pull-Apart Buns
(vegetarian)

***LEMON PEPPER WINGS | 120**

Fried Naked Wings,
Tossed in Lemon Pepper Butter

*Selections noted with *
are available for order on event day.*

SALADS, SANDWICHES + HANDHELDS

*Designed for **10** guests. Most selections ready in your suite at gates opening.
Hot selections will be delivered approximately one hour to kick off unless noted differently.*

ANTIPASTO

GRAIN SALAD | 90

Farro, Peppadew Peppers,
Pickled Pepperoncinis, Bocconcini
Cheese, Kalamata Olives, Cherry
Tomatoes, Fresh Basil, Herb Vinaigrette
(vegetarian)

*GRILLED CHICKEN

KALE CAESAR SALAD | 80

Grilled Chicken Breast,
Crisp Romaine, Chopped Kale,
Shaved Parmesan,
Lemon-Dijon Vinaigrette
(avoiding gluten)

SOUTHERN

CHOPPED SALAD | 90

Baby Arugula, Red Delicious
Apples, Toasted Pecans,
Dried Cranberries, Local Blue Cheese,
Dijon Maple Vinaigrette
(vegetarian)

GRILLED CHICKEN

+ RICE NOODLES | 120

Daikon Radish, Fresh Vegetables,
Cilantro, Thai Peanut Sauce

CAJUN TURKEY

CLUB SANDWICH | 110

Ciabatta Bun, Smoked Turkey,
Nueske's Bacon, Green Leaf Lettuce,
Tomatoes, Spicy Aioli

NEW ENGLAND

LOBSTER ROLL | 220

Fresh Lobster, Lemon Aioli,
Toasted Split Top Bun

*ALL BEEF

KOSHER FRANKS | 110

Griddled Onions + Sauerkraut,
Potato Rolls

SOUTHWEST

CHICKEN WRAP | 95

Cilantro Chicken, Sun-dried Tomato
Wrap, Shredded Cabbage, Black
Beans, Roasted Peppers, Corn,
Chipotle Ranch Dressing

BIG 'A' BURGER | 135

A Burger Worthy of The A.

5 Pounds of Premium Ground Beef,
Bacon, Bourbon Caramelized Onions,
American and Cheddar Cheeses,
12-inch Sesame Seeded Bun,
Shredded Lettuce, Tomatoes, Pickles,
Sweet Georgia Relish.
Cooked Well Done.

***This is One BIG Burger and will be cut
for service. Delivered approximately
30 minutes prior to kick off.***

***Selections noted with *
are available for order on event day.***

THE CLASSICS

*Designed for **10** guests. Most selections ready in your suite at gates opening
Hot selections will be delivered approximately one hour to kick off unless noted differently.*

MAC AND CHEESE | 85

Creamy Velveeta Cheese Sauce,
Tender Pasta, Buttered Crumb
Topping

***CRISPY**

CHICKEN TENDERS | 110

Breaded Chicken Tenderloins,
BBQ Sauce, Honey Mustard,

SIGNATURE

CRAB CAKES | 165

Panko-crusted Jumbo Lump
Crab Cakes, Spicy Remoulade

BRAISED

BEEF SHORT RIBS | 240

Crisp Pork Lardons, Fried Brussels
Sprouts, Mushroom Demi Glace

'HOTLANTA'

SEAFOOD BOIL | 125

Spicy Gulf Shrimp, Fresh Crawfish,
Smoky Sausage, Cob Corn, Red
Bliss Potatoes

SMOKED

PORK SHOULDER | 155

Green Tomato Slaw,
BBQ Sauce, Potato Rolls

SMOKED CHICKEN

LEG QUARTERS | 130

House-brined Chicken, Seasoned
and Smoked to Perfection,
Charred Corn
(avoiding gluten)

SMOKEHOUSE

SAMPLER | 175

"Dirty Bird" Char-grilled
Chicken Leg Quarters,
Hand-rubbed St. Louis Style Ribs,
Fork-Tender Pork Shoulder,
Rope Sausage, Pickled
Vegetables, Green Tomato Slaw,
BBQ Sauce, Potato Rolls

*Selections noted with *
are available for order on event day.*

THE SWEETS

*Designed for **10** guests unless noted differently.
Ready in your suite at gates opening.*

SUITE CELEBRATIONS

Planning for something special on event day?

Let us help put a special touch on the day with a custom-made cake!

Contact your Guest Relations Coordinator for details.

***GOURMET**

COOKIES & BROWNIES | 80

Salted Caramel Cookie, Chocolate Chip Cookie, Peruvian Chocolate Brownie

(vegetarian)

STRAWBERRY

SHORTCAKE JARS | 120

Grand Marnier Macerated Strawberries, Fluffy Vanilla Sheet Cake, Whipped Topping with Crushed Graham Crackers and White Chocolate Curls

(vegetarian)

SUBLIME DONUTS | 70

A 'SUBLIME' mix of your favorite doughnuts made fresh!

(vegetarian)

CANDIES | 36

12 Theatre-Style Boxes
Choose from These Classics:
M&M's – Plain
M&M's – Peanut
Skittles (Original)
Sour Patch Kids

SUITE SWEETS

Look for the return of Levy's World Famous Dessert Cart – coming back to events this September!

Selections will be offered on event day as well as through our online ordering portal and will include favorites such as:

CHOCOLATE PARADIS CAKE

RAINBOW CAKE

SIX-LAYER RED VELVET CAKE

PEANUT BUTTER AND CHOCOLATE

BROWNIE STACK CAKE

CHICAGO-STYLE CHEESECAKE

CANDIES and more

*Selections noted with *
are available for order on event day.*

CHEERS!

All selections are 12oz six-packs unless noted differently.

SOFT DRINKS

- *Coca-Cola | 24
- Coke Zero Sugar | 24
- *Diet Coke | 24
- *Sprite | 24
- *Seagram's Ginger Ale | 27
- Barq's Root Beer | 24

BOTTLED WATER + JUICES

- *Dasani Bottled Water 20oz | 27
- Glacéau Smartwater 20oz | 33
- San Pellegrino
Sparkling Water 16.9oz | 42

JUICES

- *Ocean Spray Cranberry
32oz bottle | 18
- *Ocean Spray Orange
32oz bottle | 18
- Pineapple Juice
5.5oz cans, six-pack | 18

BEERS + ALES

- Blue Moon White Belgium Ale | 42
- *Bud Light | 36
- Budweiser | 36
- *Coors Light | 36
- Corona Extra | 42
- Creature Comforts Tropicália IPA | 42
- *Heineken | 42
- Heineken 0.0 (non-alcoholic) | 40
- *Michelob Ultra | 36
- *Miller Lite | 36
- Modelo Lager | 42
- Monday Night Brewing
Slap Fight IPA | 45
- *Stella Artois (11.2oz) | 42
- *Sweetwater 420 Extra Pale Ale | 42
- *Terrapin Hopsecutioner IPA | 42
- Wicked Weed Pernicious IPA | 42

HARD SELTZERS

- Bud Light Seltzer Black Cherry | 36
- Bud Light Seltzer Mango | 36
- Bud Light Seltzer Lemonade
Strawberry | 36
- Vizzy Pineapple Mango | 36

HOT BEVERAGE SERVICE

- Service includes 10 pods.**
- Brew a cup right in your suite!**
- Coffee – Regular | 42
- Coffee – Decaffeinated | 38
- Hot Tea | 35

*Selections noted with *
are available for order on event day.*

CHEERS!

All bottles are 750mL unless noted differently.

WHITE WINES

SPARKLING

Nicolas Feuillatte Blue Label
Brut Réserve, Chouilly,
France | 125

Veuve Clicquot "Yellow Label"
Brut, Reims, France | 175

*La Marca Prosecco, Italy | 58

SAUVIGNON BLANC

*Kim Crawford, Marlborough
New Zealand | 78

Liquid Light, Washington | 65

Trinchero "Mary's Vineyard"
Napa Valley | 95

*Markham, Napa Valley | 55

PINOT GRIGIO

Terra d' Oro, Clarksburg | 65

*Montevina, Glass Falls | 65

*Santa Margherita,
Valdadige, Italy | 80

CHARDONNAY

*Kendall-Jackson "Vintner's Reserve,"
Jackson Estate | 60

*Columbia Crest "Grand Estates,"
Columbia Valley | 50

Neyers 304, Sonoma | 95

Stag's Leap Wine Cellars

Karia, Napa Valley | 185

OTHER WHITES

Foris Moscato, Oregon | 60

*Chateau Ste. Michelle Riesling,
Washington State | 65

*Bieler Rosé
Sabine AIX-en-Provence | 70

RED WINES

CABERNET SAUVIGNON

*Columbia Crest "Grand Estates,"
Columbia Valley | 60

Iron & Sand, Paso Robles | 95

Louis Martini, Napa | 140

Napa Cellars, Napa Valley | 115

*Educated Guess,
Napa Valley | 80

PINOT NOIR

Estancia "Pinnacles Ranches,"
Monterey | 60

*Meiomi, California | 65

*Joel Gott, Santa Barbara | 90

MERLOT

Folie A Deux,
Alexander Valley | 75

*14 Hands, Washington State | 51

OTHER REDS

Intrinsic, Red Blend
Columbia Valley, WA | 78

*The Show Malbec, Mendoza,
Argentina | 65

Columbia Crest H3 Match Day
Red Blend, Horse Heaven Hills,
Washington | 58

*Selections noted with *
are available for order on event day.*

CHEERS!

All bottles are 750mL unless noted differently.

VODKA

- *ABSOLUT | 95
- *Deep Eddy (1L bottle) | 85
- *Grey Goose | 140
- *Tito's Handmade | 90

WHISKEY

- Bulleit Bourbon | 115
- *Crown Royal | 115
- *Jack Daniel's | 85
- Uncle Nearest 1856 | 140
- Woodford Reserve | 120

SCOTCH

- *Dewar's 12 Year | 95
- The Glenlivet 12 Year | 160
- The Macallan 12 Year | 195

GIN

- * Bombay Sapphire | 85
- Hendrick's | 105

TEQUILA

- Avion Silver | 120
- *Casamigos Reposado | 135
- *Lunazul Silver | 80
- Patrón Silver | 140

RUM

- Bacardi 8 | 80
- *Bacardi Superior | 65
- Captain Morgan Spiced | 75

COGNAC/BRANDY

- *Hennessy VS | 140
- Martell VS | 95

CORDIALS

- Bailey's Original Irish Cream | 85
- DiSaronno Amaretto | 90
- Grand Marnier | 115
- Jägermeister | 85
- Kahlúa | 90
- RumChata | 95

BAR SUPPLIES

Once you place an order, your suite will automatically be stocked with cups, ice, and beverage napkins for service.

- *Bloody Mary Mix 1L bottle | 20
- *Sour Mix 1L bottle | 17
- *Margarita Mix 1L bottle | 20
- 18.21 Ginger Beer six-pack, 12oz cans | 42
- *Seagram's Tonic Water 10oz bottles, 6-pack | 28
- *Seagram's Club Soda 10oz bottles, 6-pack | 28
- *Lemons + Limes

Selections noted with * are available for order on event day.

FAMILY SERVING FAMILY

We are committed to providing responsible service for the enjoyment and safety of all guests.

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 MBS.

- 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 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.

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

PLANNING YOUR IN-SUITE CATERING

Service from Start to Finish

WELCOME HOME

TO MERCEDES-BENZ STADIUM!

We can't wait to see you and your guests at Mercedes-Benz Stadium!

GUEST RELATIONS

Planning for a special occasion? Need your online password reset? Have a request or question? Your Guest Relations Coordinator is ready to assist!

To better serve you, each suite location is assigned a dedicated coordinator.

Centennial + Field Level Suites

p) 470.341.5529

e) MBSSuitesCatering@LevyRestaurants.com

S1 Level Suites

p) 470.341.5569

e) MBSS1SuitesCatering@LevyRestaurants.com

S2 Level Suites

Dial: 470.341.5529

e) MBSSuitesCatering@LevyRestaurants.com

SUITE ATTENDANT SERVICE

Our Levy Suites Team will be ready to greet you and your guests on event day!

Your Suite Attendant will set up for service prior; 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.

HOW TO REQUEST A SUITE ATTENDANT

Please provide their name on your account form. Assignment is subject to the Suite Attendant's availability.

For any concerns with service or how we may enhance your in-suite dining experience, please contact Jen Wu, Assistant Director of Operations-Suites, at JWu@LevyRestaurants.com.

EVENT DAY DELIVERY

Unless noted differently in our menu, your selections should be available in your suite upon gates opening. Please note some items may be kept in refrigeration, and your Suite Attendant will place these out upon your arrival.

Our hot food selections are designed to be prepared and delivered right to your suite approximately 60 minutes prior to kick off.

STYLE OF SERVICE

Our Suite Attendants will work to provide the highest level of cleanliness and sanitation for your in-suite buffet service.

To ensure that we are maintaining heightened safety for your in-suite experience, some selections may remain individually packaged. These are noted in the menu – though we may adapt throughout the season should conditions require.

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.

PLANNING YOUR IN-SUITE CATERING

Service from Start to Finish

ACCOUNT INFORMATION

All Suiteholders must have a completed account form on file. This ensures that we have every aspect of your account and service covered!

Access to online ordering will be granted based on receipt of your account form.

All Suiteholders are required to have a credit card on file as a guarantee. You may opt to pay for your suite catering with the card on file or a separate credit card per event.

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 following the end of the event.

FINAL CHARGES

Charges are applied in full based on the order. No credits will be provided for any

unconsumed food or beverage.

If your Annual Suite establishes a beverage par, inventory charges will be applied prior to closing the order.

An itemized receipt will be emailed to the address(es) from the account form.

HOW TO PLACE YOUR ORDER

ONLINE ORDERING

All Suiteholders will place their orders through our online portal. Access will be set up and granted upon receipt of a 2021 account form.

**CLICK HERE
to order>>>>>**



Special Process: 2021 Beverage Par

Annual Suiteholders wishing to establish a beverage par, this order will be via a traditional order form.

WHEN TO PLACE YOUR ORDER

Orders are due by 12:00p.m. on the deadline day. See our [Catering Deadlines](#) page for more information as well as details for late orders.

CANCELING YOUR ORDER

If you have need to cancel an order for any reason, we ask that you alert your Guest Relations Coordinator by email right away.

Cancellations made prior to two business days leading into the event will be free of any charges. After this time, however, the full catering charges and taxes will be applied to the account for the 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 then cancelled, the full catering charges and taxes will be applied to the account for the order.

LEVY IS THE EXCLUSIVE FOOD AND BEVERAGE PROVIDER AT MERCEDES-BENZ STADIUM.

Guests are prohibited from bringing personal food or beverage into the stadium without proper and prior authorization.