



Mercedes-Benz
STADIUM

2020
SUITES CATERING MENU

Levy



WELCOME TO OUR 2020 SEASON OF EVENTS!

Whether for an Atlanta United match, Falcons game, concert, college football, or any one of our other special events on the calendar, we look forward to welcoming you and your guests to Mercedes-Benz Stadium.

Our Chefs have worked to present you with a great suites menu that is sure to offer something for everyone – no matter the event.

Please let us know how we may be of assistance to you as you plan for event day. We are thrilled to have you as our guest!

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SUITES CATERING ORDER DEADLINES

Date	Event	Suites Catering Order Deadline: By 10:00AM	If you miss the deadline, we can process an order from our Event Day Menu by 10:00AM on:
Saturday, February 22	Monster Jam I Dirt Show	Monday, February 17	Wednesday, February 19
Sunday, February 23	Monster Jam II Dirt Show	Monday, February 17	Wednesday, February 19
Saturday, February 29	Monster Energy SuperCross Dirt Show	Monday, February 24	Wednesday, February 26
Saturday, March 7	ATL United vs. FC Cincinnati (Home Opener)	Monday, March 2	Wednesday, March 4
Saturday, March 14	ATL United vs. Sporting Kansas City	Monday, March 9	Wednesday, March 11
Sunday, April 19	ATL United vs. Portland Timbers	Monday, April 13	Wednesday, March 15
Sunday, May 3	ATL United vs. Real Salt Lake	Monday, April 27	Wednesday, April 29
Saturday, May 16	Kenny Chesney "Chillaxification Tour" Concert	Monday, May 11	Wednesday, May 13
Sunday, May 24	ATL United vs. Inter Miami CF	Monday, May 18	Wednesday, May 20
Wednesday, May 27	ATL United vs. Toronto FC	Wednesday, May 20	Friday, May 22
Saturday, June 20	ATL United vs. Philadelphia Union	Monday, June 15	Wednesday, June 17
Wednesday, July 1	ATL United vs. Montreal Impact	Wednesday, June 24	Friday, June 26
Saturday, July 4	ATL United vs. DC United	Monday, June 29	Wednesday, July 1
Thursday, July 9	The Rolling Stones Concert	Thursday, July 2	Monday, July 6
Sunday, July 12	ATL United vs. Seattle Sounders FC	Monday, July 6	Wednesday, July 8
Saturday, July 18	Justin Bieber Concert	Monday, July 13	Wednesday, July 15
Saturday, July 25	Drum Corp International (DCI)	Monday, July 20	Wednesday, July 22
Saturday, August 1	ATL United vs. New York FC	Monday, July 27	Wednesday, July 29
Wednesday, August 12	ATL United vs. New England Revolution	Wednesday, August 5	Friday, August 7
Sunday, August 16	ATL United vs. LAFC	Monday, August 10	Wednesday, August 12
Sunday, August 23	ATL United vs. Orlando FC	Monday, August 17	Wednesday, August 19
Sunday, August 30	ATL United vs. New York Red Bulls	Monday, August 24	Wednesday, August 26
Saturday, September 19	ATL United vs. Chicago Fire FC	Monday, September 14	Wednesday, September 16
Saturday, September 26	ATL United vs. Columbus Crew SC	Monday, September 21	Wednesday, September 23



PACKAGE MENUS

Looking for a start to finish option sure to please all of your guests?
We've got you covered with one of our chef-designed package menus.
Menus are designed for 10 guests. No Substitutions.

GAME DAY IN THE SOUTH: 770

Looking for a fun package to kick off your event?
Jump in and try our classic Game Day in the South package!

BOILED PEANUTS

Classic Southern Roadside Peanuts

CRISPY CHIPS & DIP

House-fried Kettle Chips
Caramelized Vidalia Onion Dip

SOUTHERN POTATO SALAD

Red Bliss Potatoes, Chopped Eggs,
Scallions, Sweet Pickle Relish

STRAWBERRY & GEORGIA PECAN SALAD

Arugula, Baby Spinach, Sweet Grass Asher
Blue, Candied Pecans, Peach Vinaigrette

PECAN SMOKED WINGS

Peach Sriracha Glaze

GEORGIA BBQ PORK

Smoked Pork Butt, Served Whole, Hand-pulled
and served with Green Tomato Cole Slaw,
Tangy Gold and Traditional BBQ Sauces, Rolls

HOME STYLE TRIPLE-CHEDDAR MAC N' CHEESE

Creamy Udderly Cool Dairy Cheddar,
Tender Pasta, Crunchy Buttered Cracker
Crumb Topping

BOURBON PECAN DESSERT BARS

Candied Pecans,
Caramel and Chocolate Drizzle

CHEF'S FAVORITES: 910

The ultimate recommendation – our Chefs have put together some
of their favorites in this game day classic package!

BOTTOMLESS BUTTERED POPCORN

SNACK MIX DUO

Savory and Spicy

SALSA & GUACAMOLE SAMPLER

House-made Fresh Guacamole,
Roasted Tomato Salsa, Salsa Verde,
Crispy Tortilla Chips

SEASONAL FRESH FRUIT & MINTED PEACH YOGURT DIP

LOCAL GARDEN SALAD

Mixed Greens, Cucumbers, Heirloom Cherry
Tomatoes, Shaved Red Onions, Carrots,
Buttermilk Ranch Dressing

CHILLED SHRIMP COCKTAIL

Poached Shrimp, Zesty Cocktail Sauce
with Horseradish, Lemons, Crackers

MINI STREET TACOS

Tinga Chicken, Cotija Cheese, Pico de Gallo,
Shredded Cabbage, Mini Flour Tortillas

BRAISED BEEF SHORT RIBS

Borolo-braised Short Ribs,
Mushroom Jus, Brussels Sprouts

CHEESECAKE

Chicago-style Cheesecake
with a Butter Cookie Crust

TAILGATE: 670

Keep the tailgate going with this assortment of some of our #1 picks!

BOTTOMLESS BUTTERED POPCORN

PRETZEL BITES

Salted Pretzels with Warm Beer Cheese

CAESAR SALAD

Crisp Romaine, Radicchio, Kale,
Shaved Parmesan, Croutons, Caesar Dressing

ALL BEEF KOSHER FRANKS

Griddled Onions and Sauerkraut,
Potato Rolls

Upgrade with Chili + Shredded Cheddar
Additional 45

HOMESTYLE BREADED CHICKEN TENDERS

BBQ and Honey Mustard Sauces

TURKEY SANDWICH

Smoked Turkey, Whole Grain Mustard Aioli,
Smoked Gouda, Roma Tomatoes, Lettuce,
French Loaf

GEORGIA BBQ PORK

Smoked Pork Butt, Served Whole, Hand-pulled
and served with Green Tomato Cole Slaw,
Tangy Gold and Traditional BBQ Sauces, Rolls

GOURMET COOKIES & BROWNIES

Red Velvet, White Macadamia Nut, and
Chocolate Chip Cookies, Brownie Bites and
Blondies



Mercedes-Benz
STADIUM

A LA CARTE SELECTIONS

A little something for everyone!

All selections are designed for 10 guests. All pricing is per order.

COOL STARTERS

CHARCUTERIE BOARD | 195

Local Meats and Cheeses, Savannah Bee Honey

SUSHI SAMPLER | 230

Uramaki, Nigiri, Sashimi,
Soy Sauce, Pickled Ginger, and Wasabi

VEGETARIAN SUSHI SAMPLER | 190

Assorted Tempura, Inari, and Spring Rolls,
Soy Sauce, Pickled Ginger, Wasabi

CHEF'S GARDEN VEGETABLES | 121

Farmers Market Fresh Vegetables,
Buttermilk Ranch Dip

SEASONAL FRESH FRUIT

& MINTED PEACH YOGURT DIP | 121

CHILLED SHRIMP COCKTAIL | 190

Poached Shrimp, Zesty Cocktail Sauce
with Horseradish, Lemons, Crackers

ULTIMATE SEAFOOD TOWER | 350

*Upgrade your experience
with an assortment of fresh catches:*

Poached and Chilled Fresh Maine Lobster,
Chilled Jumbo Shrimp, Crab Claws, Oysters,
Horseradish Cocktail Sauce, Lemon Aioli, Crackers

*Advisory: Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your
risk of foodborne illness – especially if you have
certain medical conditions.*

SNACKS

ULTIMATE HUMMUS BAR | 135

Assorted Seasonal Fresh Vegetables with Roasted
Garlic Hummus, Pita Chips

SALSA AND GUACAMOLE SAMPLER | 105

House-made Fresh Guacamole, Roasted Tomato
Salsa, Salsa Verde, Crispy Tortilla Chips

CRISPY CHIPS AND DIP | 80

House-fried Kettle Chips, Caramelized Vidalia Onion
Dip

BOTTOMLESS BUTTERED POPCORN | 35

SNACK MIX DUO | 64

Savory and Spicy

PRETZEL BITES | 85

*To ensure the highest quality, our Pretzel Bites will be delivered
approximately 30 minutes after gates open.*

Salted Pretzels and Warm Beer Cheese

BOILED PEANUTS | 65

Classic Southern Roadside Peanuts

AVOIDING GLUTEN SNACK BASKET | 70

Designed for six guests. Enjoy a variety of gluten-free
snacks including bars, chips, popcorn, snack mixes,
and more!

WARM STARTERS

SIGNATURE CRAB CAKES | 190

Panko-crusted Jumbo Lump Crab Cakes, served
with Spicy Remoulade

MINI STREET TACOS | 165

Tinga Chicken or **IMPOSSIBLE**® Plant-Based
Taco Meat, Pico de Gallo, Shredded Cabbage,
Mini Flour Tortillas

SPINACH AND ARTICHOKE

PULL-APART BAKE | 120

Spinach, Artichokes, and Creamy Parmesan Cheese
Sauce Baked into a ring of Soft Pull-Apart Buns

CHICKEN QUESADILLAS | 165

Chipotle-marinated Chicken, Black Beans, Corn,
Onions, Shredded Pepper Jack Cheese,
Roasted Pepper Cheese Sauce, Sour Cream, Salsa

DIM SUM | 135

Vegetable Pot Stickers, Chicken Shumai,
Pork Bao Buns, Sesame Soy, Sweet Chili Sauce

GREENS + SALADS

SOUTHERN POTATO SALAD | 80

Red Bliss Potatoes, Chopped Eggs, Scallions,
Sweet Pickle Relish

LOGAN TURNPIKE'S

MILLED CORNBREAD SALAD | 100

Double-smoked Bacon, Bread & Butter Pickles,
Heirloom Cherry Tomatoes, Common Market
Bell Peppers, Sweet Pickle Aioli

CAESAR SALAD | 90

Crisp Romaine, Radicchio, Kale, Shaved Parmesan,
Croutons, Caesar Dressing

STRAWBERRY PECAN SALAD | 95

Arugula, Baby Spinach, Sweet Grass Asher Blue,
Candied Pecans, Peach Vinaigrette

LOCAL GARDEN SALAD | 90

Mixed Greens, Cucumbers,
Heirloom Cherry Tomatoes, Shaved Red Onions,
Carrots, Buttermilk Ranch Dressing

HEIRLOOM TOMATO

AND FRESH MOZZARELLA | 115

Cold-pressed Extra Virgin Olive Oil and Cracked
Black Pepper with Aged Balsamic Vinegar

TASTE CLUB KID'S MEALS

Our Taste Club is reserved for players 12 years and
under. Meals include fresh fruit, yogurt, and a cookie.

TURKEY & CHEDDAR SANDWICH | 15

SHREDDED JACK CHEESE QUESADILLA | 15

GRAPE UNCRUSTABLE® | 15

GRILLED CHEESE SANDWICH | 15

Contact your Guest Relations Coordinator with any
food allergy concerns.



A LA CARTE SELECTIONS

A little something for everyone!

All selections are designed for 10 guests. All pricing is per order.

MBS FAN FAVORITES

BAVARIAN PRETZELS | 110

To ensure the highest quality, our Bavarian Pretzels will be delivered approximately 30 minutes after gates open.

Served Warm with Chipotle and Whole Grain Mustards

HOMESTYLE BREADED CHICKEN TENDERS | 130

To ensure the highest quality, our Chicken Tenders will be delivered approximately 30 minutes after gates open.

BBQ and Honey Mustard Sauces

HOME STYLE TRIPLE-CHEDDAR

MAC N' CHEESE | 105

Creamy Udderly Cool Dairy Cheddar Cheese, Tender Pasta, Crunchy Butter Cracker Crumb Topping

NACHO PLATTERS

To ensure the highest quality, our Nacho Platters will be delivered just prior to the start of the event.

TRADITIONAL | 120

Oven-roasted Tortilla Chips topped with Chihuahua Cheese Sauce, Sour Cream, Avocado, Diced Tomatoes, Green Onions, Cilantro, Salsa Roja

SMOKED CHICKEN NACHO PLATTER | 140

BURNT ENDS BRISKET NACHO PLATTER | 140

ATLANTA SMOKED MEATS + FISH

Our pit masters are committed to quality meats used to perfect the art and craft of real mouthwatering Southern barbecue, which is cooked low and slow over Georgia hardwoods.

SMOKED SAMPLER | 250

Brisket, Ribs, Pulled Pork, and Sausage served with Onions, Jalapeños, Pickled Vegetables, Green Tomato Cole Slaw, Tangy Gold and Traditional BBQ Sauces, Soft Potato Rolls

GEORGIA BBQ PORK | 200

Smoked Pork Butt, Served Whole, Hand-pulled and served with Green Tomato Cole Slaw, Tangy Gold and Traditional BBQ Sauces, Rolls

ST. LOUIS-STYLE SMOKED PORK RIBS | 165

Hand-rubbed and Slow Cooked, served with Green Tomato Cole Slaw, Tangy Gold and Traditional BBQ Sauces, Soft Potato Rolls

HOT SMOKED FISH BOARD | 160

House-smoked Salmon, Shaved Red Onions, Toast Points, Sweet Pickles, and Dill Crème Fraîche

SMOKED CHICKEN QUARTERS | 215

House-brined and Smoked Chicken, Buttered and Grilled Corn Cobbettes, House-made Crispy Hush Puppies, and Sriracha Aioli

SLIDERS, SAUSAGES, WINGS + DOGS

SIGNATURE BLACK LABEL SLIDERS | 195

To ensure the highest quality, our Signature Black Label Sliders will be delivered just prior to the start of the event.

Custom Grind Prime Beef with Bacon and American Cheese on a Potato Bun, served with House-fried Kettle Chips

SIGNATURE IMPOSSIBLE[®] SLIDERS | 195

To ensure the highest quality, our Signature Impossible Sliders will be delivered just prior to the start of the event.

Plant-Based Meat with Vegan Cheese on a Vegan Bun, served with House-fried Kettle Chips

DELIA'S CHICKEN SAUSAGE

"THE REAL DEAL" | 115

Chicken Sausage, Ketchup, Mustard, Sweet Pickles, Diced Onions, and "Comeback Sauce"

WINGS YOUR WAY! | 140

Crispy Fried Wings Tossed in Buffalo, Sweet & Spicy BBQ, or Lemon Pepper served with Celery, Carrots, Blue Cheese Dressing

BUTTERMILK FRIED CHICKEN SLIDERS | 165

Hand-breaded Chicken Breast, Quick Pickles, Crunchy Cabbage, Sriracha Aioli, Soft Challah Bun, served hot with House-fried Kettle Chips

KOREAN-STYLE PORK WINGS | 165

Ham Shanks Tossed in a Sweet & Spicy Korean Sauce, served with Hot Steamed Buns, Pickled Cucumber Salad, and a Crunchy Carrot and Daikon Radish Mix

HOT DOGS | 110

Griddled Onions and Sauerkraut, Potato Rolls
Upgrade with Chili and Shredded Cheddar Cheese | 45

ATLANTA SANDWICH SHOP

THE "A" SANDWICH | 180

The biggest sandwich in The A! Ham, Turkey, Roast Beef, American and Pepper Jack Cheeses, Shredded Lettuce, Sliced Tomatoes, Doux South Chow Chow, Red Onions, Herbed Mayo on a 3-foot Italian Braided Baguette

ROAST BEEF SANDWICH | 115

Shaved Roast Beef, Horseradish Aioli, Pickled Onions, Vine-ripe Yellow Tomatoes, Arugula, Ciabatta Bun

VEGETARIAN SAMPLER | 120

Grilled Portabella Mushroom: Roasted Red Bell Peppers, Grilled Zucchini, Broccollini, Boursin Cheese, Sundried Tomato Pesto, Whole Wheat Roll
Fresh Mozzarella: Heirloom Tomato, Basil Pesto, Mini Potato Buns

TURKEY SANDWICH | 125

Smoked Turkey, Whole Grain Mustard Aioli, Smoked Gouda, Roma Tomatoes, Lettuce, French Loaf

SOUTHERN STYLE GRINDER | 125

Spotted Trotter's Cured Meats, Stacked on Holman & Finch Sesame Seed Bread, Provolone and Mozzarella Cheeses, Chopped Pickled Vegetables, Olive Tapenade



A LA CARTE SELECTIONS

A little something for everyone!

All selections are designed for 10 guests. All pricing is per order.

ENTRÉES + FEATURES

GRILLED BLACK ANGUS T-BONE | 245

Carved T-bone with Charred Tomatoes, Demi-glace, Horseradish Cream Sauce, Crispy Parmesan Potatoes

FRIED CHICKEN | 210

Biscuits, Hot Honey, Strawberry Jam, Sea Salt Butter

BRAISED BEEF SHORT RIBS | 250

Borolo-braised Short Ribs, Mushroom Jus, Brussels Sprouts

CARVED BEEF TENDERLOIN | 350

Prepared and Served Medium-rare, Creamy Mashed Potatoes, Seasonal Vegetables, Horseradish Cream Sauce, Steak Sauce, and Mini Twist Rolls

CARVED SMOKED TURKEY BREAST | 300

Creamy Mashed Potatoes, Seasonal Vegetables, Cranberry Chutney, Mini Twist Rolls

THE SWEET SHOP

STRAWBERRY SHORTCAKE JARS | 150

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

GOURMET COOKIES & BROWNIES | 70

Red Velvet, White Macadamia Nut, and Chocolate Chip Cookies, Brownie Bites and Blondies

NYE'S CREAM SANDWICH MIX | 160

An Assortment of Strawberry Shortcake, Vanilla with Chocolate, and Key Lime Ice Cream Sandwiches

BOURBON PECAN DESSERT BARS | 90

Candied Pecans, Caramel and Chocolate Drizzle

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE | 100

Chicago-style cheesecake, Butter Cookie Crust

FLUFFERNUTTER PIE | 110

Rich Cake-like Peanut Butter Blondie packed with Peanuts and Peanut Butter Chips, Topped with Creamy Peanut Butter Filling, Marshmallow Topping, and Chopped Peanut Butter Cups

RAINBOW CAKE | 110

Five Colorful Layers of Sponge Cake, Buttercream Frosting

CHOCOLATE PARADIS CAKE | 110

A Rich Chocolate Génoise, Layered with a Chocolate Ganache and Candied Toffee

RED VELVET CAKE | 110

Four-layer Red Velvet Recipe with White Chocolate Cream Cheese Icing, Finished with Red Velvet Crumb and Chocolate Drizzle

SIX LAYER CARROT CAKE | 110

Our Signature Layered Carrot Cake Loaded with Fresh Carrots, Nuts, and Spices with a Sweet Cream Cheese Icing, Garnished with Toasted Coconut and Toasted Pecans

PEANUT BUTTER & CHOCOLATE BROWNIE STACK CAKE | 110

Chocolate Cake Layered with Peanut Butter French Crème, Chocolate Brownies and Topped with Gourmet Peanut Butter Chips

OUR FAMOUS DESSERT CART

À LA CARTE SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Chocolate Paradis Cake, Fluffernutter Pie, Chicago-style Cheesecake, and Peanut Butter & Chocolate Brownie Stack Cake

GOURMET DESSERT BARS

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

GOURMET COOKIES AND TURTLES

A sweet assortment of Chocolate Chunk, Reese's Peanut Butter, White and Milk Chocolate Turtles

GIANT TAFFY APPLES

Peanut and loaded with M&M's Candies

NOSTALGIC CANDIES

A selection of Gummi Bears, Jelly Belly, Malted Milk Balls and M&M's Candies

EDIBLE CHOCOLATE LIQUEUR CUPS

Filled with your choice of Baileys Original Irish Cream, DiSaronno Amaretto, RumChata, or Grand Marnier

Our Famous Dessert Cart will be available throughout our Suite Levels for all home NFL games, MLS matches, and a limited selection of special events. Purchases will be honored at the cart – credit card payment only.

CELEBRATING A SPECIAL OCCASION?

Looking to add a special dessert or other selection to honor a birthday, anniversary, graduation, or other milestone?

What better way to celebrate than in your suite! Your Guest Relations Coordinator will be happy to assist you with a special treat to mark the occasion.

Requests for special occasion cakes must be received by the posted catering deadline for the event.



CHEERS!

A little something for everyone!

SOFT DRINKS + WATER + JUICES

Sold by the six-pack, unless otherwise noted.

Coca-Cola 12oz | 24
Coke Zero Sugar 12oz | 24
Diet Coke 12oz | 24
Sprite 12oz | 24
Fuze Iced Tea 12oz | 24
Seagram's Ginger Ale 12oz | 24
Barq's Root Beer 12oz | 24
Minute Maid Lemonade 12oz | 24

Dasani Bottled Water 20oz | 25
Glacéau Smartwater 20oz | 33
Topo Chico Sparkling Mineral Water 20oz | 42
Seagram's Tonic Water 10oz | 28
Seagram's Club Soda 10oz | 28

Cranberry Juice three-pack | 17
Orange Juice three-pack | 17
Grapefruit Juice three-pack | 17
Pineapple Juice three-pack | 17

HOT BEVERAGE SERVICE | 44

Service for 10.

Enjoy a variety of Gourmet Coffee, a Selection of Teas, or Hot Chocolate from our single-serve maker – available right in your suite!

BEERS, ALES + ALTERNATIVES

Sold by the six-pack.

Angry Orchard | 40
Blue Moon White Belgium Ale | 42
Bud Light | 36
Budweiser | 36
Coors Light | 36
Corona Extra | 42
Corona Premier | 42
Creature Comforts Tropicália | 42
Dos Equis Amber | 42
Heineken | 42
Heineken 0.0 (non-alcoholic) | 40
Jekyll Brewing Hop Dang Diggity | 42
Michelob Ultra | 36
Miller Lite | 36
Monday Night Brewing Slap Fight IPA | 45
Omission Pale Ale | 42
Sam Adams Boston Lager | 42
Stella Artois | 42
Sweetwater 420 | 42
Terrapin Hopsecutioner IPA | 42

Bud Light Seltzer Black Cherry | 36
Bud Light Seltzer Lemon Lime | 36
Bud Light Seltzer Strawberry | 36
White Claw Hard Seltzer Black Cherry | 36
White Claw Hard Seltzer Natural Lime | 36
White Claw Hard Seltzer Ruby Grapefruit | 36

MOCKTAIL BEVERAGES

A great alternative to the traditional cocktail!

Sold by the six-pack.

Vida Loca Mockarita | 36
Sevilla Red Sangria | 36
Scottish Lemonade Mockscow Mule | 36

SPIRITS

Sold by the 750mL bottle.

VODKA

ABSOLUT | 95
Deep Eddy | 85
Grey Goose | 140
Stolichnaya | 95
Tito's Handmade | 90

SCOTCH

Chivas Regal | 130
Dewar's 12 Year | 95
The Glenlivet 12 Year | 160
The Macallan 12 Year Old | 195

WHISKEY

Bulleit Bourbon | 135
Bulleit Rye | 135
Bulleit Single Barrel | 145
Crown Royal | 115
Jack Daniel's | 85
Jim Beam | 75
Knob Creek | 115
Woodford Reserve | 120

GIN

Beefeater | 80
Bombay Sapphire | 85
Hendrick's | 105

TEQUILA

1800 Silver | 105
Avion Reposado | 135
Lunazul Silver | 80
Patrón Silver | 140

RUM

Bacardi 8 | 80
Bacardi Oakheart Spiced Rum | 65
Bacardi Superior | 65
Mount Gay Eclipse | 75

COGNAC/BRANDY

Hennessey VS | 130
Martell | 80

CORDIALS

Bailey's Original Irish Cream | 85
DiSaronno Amaretto | 90
Grand Marnier | 105
Jagermeister | 85
Kahlua | 90
RumChata | 95

BAR SUPPLIES

Bloody Mary Mix | 21
Sour Mix | 17
Margarita Mix | 18
Lime Juice | 16
Lemons and Limes | 8
Oranges | 8
Stuffed Olives | 11
Tabasco Sauce | 5
Worcestershire | 4
18.21 Ginger Beer four-pack | 40



CHEERS!

A little something for everyone!

WHITE WINES

Sold by the 750mL bottle.

SPARKLING

Domaine Chandon Brut, California | 73
Segura Viudas Brut Champagne,
Cava, Spain | 55
Veuve Clicquot "Yellow Label" Brut,
Reims, France | 175
Avisi Prosecco, Italy | 58
La Marca Prosecco, Italy | 58

SAUVIGNON BLANC

Kim Crawford, Marlborough,
New Zealand | 78
Fire Road, New Zealand | 65
Trinchero "Mary's Vineyard",
Calistoga | 85
Markham, Napa Valley, California | 55

PINOT GRIGIO

Joel Gott Pinot Gris, Willamette Valley | 61
Little Black Dress, California | 67
Montevina, California | 65
Santa Margherita, Valdadige, Italy | 80
Kris, Friuli-Venezia Giulia, Italy | 45

CHARDONNAY

Kendall Jackson "Vintner's Reserve",
California | 60
Columbia Crest "Grand Estates",
Columbia Valley | 50
Neyers | 80
La Crema, Monterey | 90
Rombauer Vineyards, California | 105
Stag's Leap Wine Cellars Karia,
California | 185

OTHER WHITES

Foris Moscato, Oregon | 60
Dr. Loosen Riesling, Germany | 50
Chateau Ste. Michelle Riesling,
Washington State | 85
Bieler Rosé | 55

RED WINE

Sold by the 750mL bottle.

PINOT NOIR

Estancia "Pinnacles Ranches",
Monterey | 60
Mark West, California | 85
Meiomi, California | 65
Joel Gott Pinot Noir | 90

MERLOT

Columbia Crest H3, Horse Heaven Hills | 68
14 Hands, Washington State | 51

CABERNET SAUVIGNON

Columbia Crest "Grand Estates",
Columbia Valley | 60
Louis Martini, Napa | 135
Napa Cellars, Napa Valley | 105
Educated Guess, Napa Valley | 65
Opolo, Pasa Robles | 80
Paul Hobbs, Napa Valley | 115
Chimney Rock, Napa Valley | 265

OTHER REDS

The Federalist Honest Red Blend,
California | 67
Alamos Malbec, Argentina | 50
Columbia Crest H3
Match Day Red Blend,
Horse Heaven Hills, Washington | 78



GUEST RELATIONS + SUITES CATERING POLICIES

GUEST RELATIONS + HOURS OF OPERATION

Our Guest Relations Coordinators are here to assist as you prepare for event day! They are a great resource for selecting your catering; answering questions; walking through any service requests; and more!

To better serve our guests, each suite area has a dedicated Coordinator:

Centennial Suites, dial: 470.341.5529 or email: MBSSuitesCatering@LevyRestaurants.com

Field Level Suites, dial: 470.341.5529 or email: MBSSuitesCatering@LevyRestaurants.com

Gullwing Club Suites, dial: 470.341.5531 or email: HTiedeman@LevyRestaurants.com

S1 Level Suites, dial: 470.341.5569 or email: MBS1SuitesCatering@LevyRestaurants.com

S2 Level Suites, dial: 470.341.5529 or email: MBSSuitesCatering@LevyRestaurants.com

Our Guest Relations Coordinators are available from 9:00 a.m. to 5:00 p.m. EST, Monday through Friday.

FOOD + BEVERAGE ORDERING

To ensure the highest level of presentation, service and quality, we ask that all food and beverage orders be placed by 10:00a.m. EST on the day of the deadline.

Click [HERE](#) for a list of our catering deadlines.

Annual Suite Holders may place their catering order [ONLINE](#) or by submitting an order form to your Guest Relations Coordinator.

Special Requests

Levy will work to fulfill special requests where possible, including kosher and vegetarian meals.

We appreciate ample notice for the review of any special requests. Your request must be submitted via email to your Guest Relations Coordinator by the posted catering deadline for that event.

Canceling Your Order

If you wish to cancel all or any part of your order, please email your request to your Guest Relations Coordinator by 10:00a.m. – two business days prior to the event.

Selections cancelled by this time are not subject to charge. Any cancellations made after this time are subject to the full charge + taxes.

If for any reason the event is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for that day's order.

If the gates to the stadium open for ANY amount of time and the game(s) is then cancelled (time restrictions, rain, cold, snow, etc.), you will be charged fully for your food and beverage order.

FOOD + BEVERAGE DELIVERY

Pre-ordered beverages will be stocked prior to event day and ready for your arrival at gates opening. Unless otherwise noted in the menu, all food selections are designed to be ready at Gates Opening. Please note that some cold food selections may be kept in the refrigerator until you arrive to ensure the highest quality.

IN-SUITE SERVICE

A Suite Attendant will be assigned to set up and provide service to your suite each game day. He/she may be assigned to as many as two suites for MLS and NFL events.

If you would prefer to have a dedicated Suite Attendant, you may select this option on your order form for a fee of \$150 per event.

SMALLWARES + SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew, and more.

ORDERING ON EVENT DAY

Should you miss the order deadline or find that you would like additional food and beverage during the event, a limited event day menu is available.

Your Suite Attendant will be happy to process your order for you on site, or we may secure that for you by the Event Day pre-ordering deadline.

Please allow 30-45 minutes for game day beverage orders and 45-60 minutes for event day food orders.

Suite Holders may authorize for event day orders on the order form. Otherwise, a guest may order on event day by providing their own credit card.

ACCOUNT INFORMATION, TAXES, GRATUITY & PAYMENT

Account information must be provided with each order form – to include a credit card to be kept on file for your suite catering order. Each order is subject to state and local taxes. For the State of Georgia, our tax rate is 8.9% for all food and beverages.

Gratuity is not included and is at your discretion.

Levy will charge the provided credit card following the end of the event. Charges will be applied in full based on the order.

No credits will be provided for any unconsumed food or beverage.

An itemized receipt outlining all charges in detail will be emailed to the address provided on the account.

SECURITY

Please be sure to remove all personal property when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

BE A TEAM PLAYER | DRINK RESPONSIBLY

Mercedes-Benz Stadium and Levy are dedicated to providing quality events that promote enjoyment and safety for everyone. This is best achieved when moderation is practiced, and we ask that you refrain from drinking and driving.

Thank you for your efforts to make Mercedes-Benz Stadium a safe and exciting place for everyone.

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:

- Alcohol service times are set by Mercedes-Benz Stadium.
- The Suite Holder or their designated in-suite contact is 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.
- It is unlawful to serve alcoholic beverages to an intoxicated person.
- No more than two alcoholic beverages per guest may be served at a time.
- 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.
- Alcoholic beverages cannot be brought into or taken out of Mercedes-Benz Stadium.

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.