



AT&T
CENTER

PACKAGES

All Packages Served for a Minimum of 9 guests

ALAMO CITY BARBECUE SPREAD

52.50 per person, 9 person minimum.

BBQ SLICED BRISKET

Mesquite Wood Smoked for 14 hours,
Served with our Signature BBQ Sauce,
Roasted Onion Slider Buns

GRILLED BBQ CHICKEN

Flame Grilled Free Range Chicken Brushed
with Smokey BBQ Sauce

LOCAL JALAPENO & GARLIC SAUSAGE

Grilled Spiced Onions and Peppers

ROASTED CHILE MAC & CHEESE

Cavatappi Pasta, Cheddar and American
Cheese, Fire Roasted Peppers and
Bread Crumbs

CHARGRILLED CORN ON COB

Sweet Butter and Chili-Lime Salt

REDNECK POTATO SALAD

Creole Dressing, Celery, Onions,
Smoked Bacon, Hardboiled Eggs

TEXAS SWEET CORNBREAD

Sweet Corn, Sharp Cheddar Cheese,
Locally Sourced

TEX MEX PACKAGE

52.50 per person, 9 person minimum.

STEAK AND CHICKEN FAJITAS

Grilled Beef Skirt, Grilled Chicken Breast.
Served with Flour Tortillas, Peppers, Onions,
Sour Cream and Picoo de Gallo

CHARRO BEANS

Slow Cooked Pinto Beans with Chorizo,
Bacon and Jalapeno Peppers

TRADITIONAL MEXICAN RICE

Tomato Sauce, Diced Carrots and Sweet Corn

STUFFED JALAPENOS

Cream Cheese Filling, Bread Crumbs served
with Cilantro Bacon Ranch

TEX MEX CAESAR SALAD

Hearts of Romaine, Queso Fresco, Grape
Tomatoes, Chili Toasted Pumpkin Seeds,
Crispy Cornbread Croutons, and Chipotle
Caesar Dressing

HOUSEMADE GUACAMOLE AND FIRE ROASTED SALSA

Fire Roasted Tomato salsa, Fresh Guacamole,
and Homemade Crispy Tortilla Chips

BOTTOMLESS POPCORN

Freshly Popped with Sweet Butter and
Sea Salt

RIVERWALK PACKAGE

The ultimate day at the AT&T Center starts with the perfect package of fan favorites and our signature dishes. 54 per person, 9 person minimum.

SPICY CHICKEN WINGS

Traditional Buffalo-Style Chicken Wings
served with Ranch Dressing style

FRITO NACHOS

Traditional Frito chips with Hot and Spicy
Texas Chili, Cheddar Cheese Sauce, Sour
Cream, Diced Onions, Sliced Jalapenos

CHEF'S GARDEN VEGETABLES

Farmers market Seasonal Vegetables,
Buttermilk Ranch Dip

FIESTA COBB SALAD

Hearts of Romaine, Smoked Bacon,
Cheddar Cheese, Tomatoes, Turkey,
Hardboiled Eggs, Onions, and
Gorgonzola Dressing

STEAKHOUSE BEEF TENDERLOIN

Black Pepper Crust, Served Chilled with
Red Onions, Tomatoes, Blue Cheese,
Pickled Vegetables, Horseradish, Dijon
Mustard, Arugula and Onion Buns

HOT DOGS

All Beef Franks with Hill Country
Sauerkraut, Traditional Condiment Bar,
Fresh Hot Dog Buns and Potato Chips

BOTTOMLESS POPCORN

Freshly Popped with Sweet Butter and
Sea Salt



*** All items in this package have been prepackaged by our Culinary team for your guests safety and well-being

À LA CARTE

COOL APPETIZERS

All appetizers are served for 9 people unless otherwise noted.

FARMERS MARKET DIPS, VEGGIES AND CROSTINI 12.50 PER PERSON

Farmers market Seasonal Vegetables, Red Pepper Hummus, Garlic Parmesan, French Onion Dip and Focaccia Crostini

CHILLED SHRIMP COCKTAIL BUCKET 18.25 PER PERSON, 30 PIECES

Poached Shrimp, Traditional Cocktail Sauce and Lemons

TEXAS CHARCUTERIE BOARD 16 PER PERSON

Special Selection of Cured Meats, Summer Sausages, Smoked Gouda, Aged Cheddar, and Lavosh

MARKET FRESH FRUIT 11.50 PER PERSON

Seasonal Fresh Fruit, Greek Yogurt, Honey Crunch Granola

CHEF'S GARDEN VEGETABLES 10.50 PER PERSON

Farmers market Seasonal Vegetables, Buttermilk Ranch Dip

GREENS

All greens are served for 9 people unless otherwise noted.

TEX MEX CAESAR SALAD 9.50 PER PERSON

Hearts of Romaine, Queso Fresco, Grape Tomatoes, Toasted Pumpkin Seeds, Crispy Cornbread Croutons and Chipotle Caesar Dressing

Add Grilled Chicken 4.25 per person

Add Carne Asada 5.25 per person

Add Grilled Shrimp 6.25 per person

REDNECK POTATO SALAD 9 PER PERSON

Creole Dressing, Celery, Onions, Smoked Bacon, Hardboiled Eggs

FIESTA COBB SALAD 9.50 PER PERSON

Hearts of Romaine, Smoked Bacon, Cheddar Cheese, Tomatoes, Turkey, Hardboiled Eggs, Onions, and Gorgonzola Dressing

WARM APPETIZERS

All warm appetizers serve 9 people unless otherwise noted.

THE 6TH MAN APPETIZER PACKAGE 29.50 PER PERSON

- CHICKEN TAQUITOS
Shredded chicken wrapped in a corn tortilla and fried. Served with fire roasted tomato salsa and sour cream
- BLACK BEAN EMPANADAS
Refried black beans baked in a puff pastry shell. Served with a Mole sauce
- JALAPENO POPPERS
Cream Cheese Filling, Bread Crumbs, Cilantro Bacon Ranch
- MAC AND CHEESE BITES
Deep fried cheddar mac and cheese balls served with siriacha mayo dipping sauce

SOUTHWESTERN NACHO BAR 14 PER PERSON

Crispy Corn Tortilla chips with Hot and Spicy Texas Chili, Cheddar Cheese Sauce, Sour Cream and Sliced Jalapenos

Substitute Chili for Pulled Pork

3.50 per person

WING SAMPLER 15 PER PERSON

Traditional Spicy Buffalo, Orange Habanero and Smoky Barbecue Sauces, Carrot and Celery Sticks with Ranch Dressing

SPICY CHICKEN WINGS 13 PER PERSON

Everyone's favorite! Traditional Buffalo-style chicken wings served with blue cheese dressing

CHICKEN TENDERS 13 PER PERSON

Crispy chicken tenders accompanied by our homemade Ranch

STUFFED JALAPENOS 11.50 PER PERSON

Cream Cheese Filling, Bread Crumbs served with Cilantro Bacon Ranch

CLASSICS

All Classics are served for 9 people.

STEAKHOUSE BEEF TENDERLOIN 26.25 PER PERSON

Black Pepper Crust, Served Chilled with Red Onions, Tomatoes, Blue Cheese, Pickled Vegetables, Horseradish, Dijon Mustard, Arugula and Onion Buns

SAN ANTONIO FAJITA SAMPLER 26 PER PERSON

- Grilled Beef Skirt
 - Jumbo Gulf Shrimp
 - Chicken Breast
- Served with Flour Tortillas, Peppers, Onions, Sour Cream and Pico de Gallo

CLASSIC SIDES

All classic sides serve 9 people.

ROASTED CHILE MAC & CHEESE 7 PER PERSON

Cavatappi Pasta, Cheddar and American cheese, Fire Roasted Peppers and Bread Crumbs

TRADITIONAL MEXICAN RICE 6 PER PERSON

Tomato Sauce, Diced Carrots and Sweet Corn

CHARRO BEANS 6 PER PERSON

Slow Cooked Pinto Beans with Chorizo, Bacon and Jalapeno Peppers

TEXAS SWEET CORNBREAD 6 PER PERSON

Sweet Corn, Sharp Cheddar Cheese, Locally Sourced Honey



À LA CARTE

CHEF SPECIALTY ENTRÉES

These entrées are created to savor in your suite. All entrees are served hot and freshly prepared by one of our chefs. All Chef Specialty entrées are served for 9 people. Carving fee - 75

HICKORY-SMOKED BEEF BRISKET 28 PER PERSON

In House Smoked, Bourbon Barbecue Glaze, Roasted Chili Mac & Cheese and Fiesta Cole Slaw

TASTE CLUB KIDS MEAL

Our Taste Club Kids Meals are reserved for players twelve years and under with all-star appetites.

GRILLED HAM AND CHEESE SANDWICH 9.25 PER PLAYER

Brioche Bread, American Cheese Served with fresh fruit, veggie sticks with ranch dip and a cookie

CHICKEN TENDERS 9.25 PER PLAYER

HOT DOG 9.25 PER PLAYER

All of the kids meals are served with fresh fruit, veggie sticks with Ranch dip and a cookie

HANDCRAFTED SANDWICHES AND FLATBREADS

All sandwiches and flatbreads serve 9 people.

CHICKEN AND STEAK FLATBREAD SANDWICH DUO 13.50 PER PERSON

- CHICKEN FLATBREAD
Grilled Marinated Chicken Breast, Pesto Aioli, Tomatoes, Red Onion, Fresh Basil and Mixed Greens
- STEAK FLATBREAD
Garlic Herb Tenderloin, Horseradish Aioli, Red Onions, Tomatoes, Blue Cheese and Mixed Greens

SMOKED PORK SANDWICHES 13 PER PERSON

Pulled Smoked Pork in our Signature Barbecue Sauce, Mini Slider Buns and Cole Slaw

SMOKED BRISKET MINI SANDWICHES 13 PER PERSON

Sliced Pickles and Red Onions on Mini Slider Buns

GRILLED CAPRESE FLATBREAD 10 PER PERSON

Mozzarella Cheese, Plum Tomatoes, Fresh Basil, Kalamata Olives, Fresh Pesto and Marinated Olive Salad

VEGETARIAN AND VEGAN OPTIONS

All vegetarian and vegan options serve 1.

BROCCOLI AU GRATIN MAC AND CHEESE 25

Topped with Herbed Bread Crumbs and Parmesan Cheese

BURGERS, SAUSAGES AND HOT DOGS

All burgers, sausages and dogs serve 9 people.

CHEDDAR CHEESE STUFFED BURGER 14 PER PERSON

Artisan Cheddar Cheese Stuffed Burger, Bacon Onion Jam, Pickled Red Onions, Toasted Brioche Roll

HOT DOGS 11.50 PER PERSON

All Beef Franks with Hill Country Sauerkraut, Traditional Condiment Bar, Fresh Hot Dog Buns and Potato Chips

AVOCADO PEPPER JACK BURGER 13.50 PER PERSON

Pepper Jack Cheese and Avocado Cream on a Toasted Brioche Bun



À LA CARTE

SNACKS

HOUSEMADE GUACAMOLE AND FIRE ROASTED SALSA 100

Fire Roasted Tomato salsa, Fresh Guacamole, and Crispy Tortilla Chips

THE SNACK ATTACK 52.50

Snack Mix, Dry Roasted Peanuts, Pretzel Twists and Kettle Style Potato Chips

SPICY MUNCHIES 50

Taki's Fuego, Spicy Cheetos, Doritos Spicy Nacho

BOTTOMLESS FRESHLY POPPED POPCORN 21

Freshly Popped with Sweet Butter and Sea Salt

DRY-ROASTED PEANUTS 13 PER BASKET

SNACK MIX 13 PER BASKET

PRETZEL TWISTS 13 PER BASKET

CHIPS AND DIPS 32 PER BASKET

Kettle Chips, French Onion Dip, Roasted Garlic Parmesan and Blue Cheese Dip

SUITE SWEETS

All Suite Sweets serve 9 people.

GOURMET COOKIES AND BROWNIES 14 PER PERSON

A Sweet Assortment of Gourmet Cookies and Brownies

SAN ANTONIO SWEETS PLATTER 14.75 PER PERSON

Cinnamon Churros, Chocolate Brownies, and Rice Crispy Treats served with Chocolate and Caramel dipping sauces

THE FLOAT BAR 10.50 PER PERSON

Vanilla Ice Cream, Barq's Root Beer, Coca Cola, Whipped Cream and Cherries

TIFF'S TREATS WARM COOKIES 125

A delicious assortment of 24 freshly baked warm cookies, delivered directly to your suite by the Tiff's Treat's Team.

OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is near. Just listen for the 'oohs' and 'ahs' as your neighbor's 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, Chicago-Style Cheesecake and Peanut Butter and 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 and Reese's® Peanut Butter

NOSTALGIC CANDIES

A selection of Gummi® Bears, Jelly Belly®, Malted Milk Balls and M&M's®. And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, DiSaronno® Amaretto, Rum Chata, Kahúla and Grand Marnier

CUSTOMIZED DESSERTS

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



BEVERAGES

BEER AND ALTERNATIVES

BUDWEISER 34
BUD LIGHT 34
MICHELOB ULTRA 34
MILLER LITE 34
COORS LIGHT 34
STELLA ARTOIS 36
HEINEKEN 33
CORONA EXTRA 33
CORONA PREMIER 33
MODELO 33
LAGUNITAS IPA 39
BLUE MOON 33
FAT TIRE 36
BUD LIGHT LIME 34
O'DOUL'S 30
DOS EQUIS 32
SHINER BOCK 32
KARBACH HOPADILLO 36
KARBACH LOVESTREET 36

LIQUOR

VODKA

SVEDKA 74
ENCHANTED ROCK 69
TITO'S HANDMADE 94
ABSOLUT 70
GREY GOOSE 110
ABSOLUT CITRON 70

GIN

BOMBAY DRY 68
BOMBAY SAPPHIRE 72
HENDRICK'S 100

TEQUILA

JOSE CUERVO ESPECIAL 58
HORNITOS PLATA 107
CASAMIGOS BLANCO 163
CASAMIGOS REPOSADO 185
CASAMIGOS ANEJO 193
PATRON SILVER 129
CASAAMIGOS MESCAL 262

RUM

BACARDI SUPERIOR 58
BACARDI 8 98
SAILOR JERRY 75
MALIBU 55

BOURBON / WHISKEY

CROWN ROYAL 110
REBECCA CREEK 130
JIM BEAM 49
MAKER'S MARK 74
KNOB CREEK 123
KNOB CREEK RYE 132
BASIL HAYDEN'S 144
WOODFORD RESERVE 84
JACK DANIEL'S 79
JAMESON 57
DEWAR'S WHITE LABEL 74
JOHNNY WALKER BLACK 100
MONKEY SHOULDER 125
THE GLENLIVET 12 120
THE MACALLAN 12 155

COGNAC

HENNESSY VS 105

CORDIALS

GRAND MARNIER 105
COINTREAU 60
FIREBALL 67
RUMCHATA 63
JAGERMEISTER 63



BEVERAGES

WHITE WINE

CHARDONNAY

KENDALL-JACKSON 45
SONOMA-CUTRER 48

PINOT GRIGO

LOVE STORY 40
SANTA MARGHERITA 64

SAUVIGNON BLANC

KIM CRAWFORD 48

REISLING

CHATEAU STE. MICHELLE 35
7 DAUGHTERS MOSCATO 40

ROSE

FLEUR DE MER 48
CHANDON 60

SPARKLING / CHAMPAGNE

CHANDON BRUT 65
NICOLAS FEUILLATTE BRUT 90
VEUVE CLICQUOT YELLOW LABEL 150

RED WINE

PINOT NOIR

MEIOMI 52
LA CREMA 64

MERLOT

MURPHY GOODE 49

MALBEC

ALAMOS 45

CABERNET SAUVIGNON

JOSH CRAFTSMAN'S COLLECTION 54
LOUIS MARTINI 48
SIMI CABERNET SAUVIGNON 55
STAG'S LEAP "ARTEMIS" CABERNET
SAUVIGNON 138

RED BLENDS

19 CRIMES 40
CONUNDRUM 72
THE PRISONER 100

CHILL

Sold by six-pack unless otherwise indicated.

SOFT DRINKS

COCA-COLA 16
COKE ZERO 16
DIET COKE 16
SPRITE 16
SPRITE ZERO 16
DR PEPPER 16
NESTEA ICED TEA 16
SCHWEPES GINGER ALE 16
BARQ'S ROOT BEER 16
MINUTE MAID LEMONADE 16

JUICES

CRANBERRY GRAPE JUICE 16
GRAPEFRUIT JUICE 16
ORANGE JUICE 16
PINEAPPLE JUICE 16

WATER

DASANI BOTTLED WATER - 20OZ. 19
GLACÉAU SMARTWATER - 20OZ. 24
SEAGRAM'S TONIC WATER 19
SEAGRAM'S CLUB SODA 19
TOPO CHICO - 20.3OZ. (4 PACK) 24

TEAS

Gold Peak® Tea - Home Brewed Taste You'll
Love at First Sip™

GOLD PEAK
UNSWEETENED TEA - 18.5OZ. 19
GOLD PEAK SWEET TEA - 18.5OZ. 19

BAR SUPPLIES

BLOODY MARY MIX 10
SWEET AND SOUR MIX 10
LIME JUICE 10
LEMONS AND LIMES 5
MARASCHINO CHERRIES 5
STUFFED OLIVES 5
TABASCO SAUCE 5
WORCESTERSHIRE 5
ANGOSTURA BITTERS 20
RED BULL 18
SUGAR FREE RED BULL 18

SIGNATURE COCKTAIL PITCHERS

All Pitchers serve 6 people.

Have you enjoyed a professionally crafted cocktail and just not sure how to reconstruct that very same drink yourself? We are proud to bring you that very opportunity here in your suite! We have carefully curated some of the best cocktails the world has to offer, while masterfully selecting the finest ingredients and techniques to enable you to prepare our signature Moscow Mule, Hand-crafted Margarita, Bloody Mary. Each tray serves approximately 10-20 guests.

GAME DAY MARGARITA 65

Jose Cuervo Especial, triple sec and
Finest Call margarita mix.

THE BIG FUNDAMENTAL MARGARITA 95

Patron Silver, Grand Marnier and
Finest Call margarita mix.

THE BUZZER BEATER 60

Grapefruit Jalapeno Svedka Vodka, fresh
grapefruit juice, sliced jalapenos and
Finest Call margarita mix.

THE SCOOP

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 and 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 and tequila
- (1) Liter each of Bloody Mary Mix and Margarita Mix
- (2) Six-packs each of Coca-Cola and Diet Coke
- (1) Six-pack each of Sprite/Diet Sprite, Dasani Bottled Water, tonic water, etc.
- (1) Bottle each of white and red wine
- (1) Bottle of sparkling wine
- (4) Six-packs of beer: (2) domestic and (2) import
- (1) Quart each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative and 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 and beverage orders can be placed with your Guest Relations Representative. Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for licensed suiteholders to order online www.e-levy.com/attcenter.

BE A TEAM PLAYER DRINK RESPONSIBLY

The AT&T Center and Levy Restaurants are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make the AT&T Center a safe and exciting place for everyone.

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 and beverage selections.

For licensed suite holders, online ordering is now available at www.e-levy.com/attcenter.

To reach a Representative, dial: 210-444-5903 or e-mail: suiteeats@levyrestaurants.com

QUICK REFERENCE LIST

Levy Restaurants Guest Relations Representative 210-444-5903

Levy Restaurants Accounting Department 210-444-5930

2020 Leased Suite Holders www.e-levy.com/attcenter

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, two business days prior to each event.

Orders can also be received via e-mail at suiteeats@levyrestaurants.com, and for Licensed Suiteholders to order online at www.e-levy.com/attcenter. Orders can be arranged with the assistance of a Guest Relations Representative at 210-444-5903 during normal business hours.

If for any reason a game is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the game is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

A built-in bar and 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 and 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 and 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 and regulations set forth by the State of Texas, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out the AT&T Center.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken 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 AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

SPECIALIZED ITEMS

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

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND 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 and 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 and beverage items are subject to a 19% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at the AT&T Center, 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 THE AT&T CENTER

The rich tradition at the AT&T Center 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. For further information and date availability, please contact the AT&T Center Event Staff at 210-444-5910.