



SUITE MENU

PACKAGES

TAILGATE

1000 SERVES 10

V² AVG FRESHLY POPPED POPCORN

V AVG GOURMET CHIPS & DIPS
Roasted Garlic Buttermilk Ranch and Sour Cream and Onion Dip
Served with Kettle Style Potato Chips

V AVG HEIRLOOM CAPRESE SALAD
Heirloom Tomatoes, Ovalini Mozzarella, Fresh Basil, Balsamic Drizzle

V² AVG SEASONAL FRESH FRUIT

LOCAL CHARCUTERIE BOARD

Hand-Cut Artisan Cheeses and Sliced Salumi
Served with Artisan Chutneys,
Local Honey, Lavosh and Grissini

V AVG GARDEN SALAD

Mixed Greens, Baby Heirloom Tomatoes,
Cucumber, Carrot Ribbons, Red Onion,
Ranch Dressing

RAIDER DOGS

Casper's Famous Bay Area Dog Served
with Traditional Condiments

BYO BURGER BAR *

Green Leaf Lettuce, Tomatoes, Red Onion,
Pickles, Cheddar, Pepper Jack and
White American Cheeses

SOUTHWESTERN NACHO BAR

House Smoked Pork, Warm Chili Con Queso,
Tortilla Chips, House Salsas

SMOKEHOUSE BBQ

1200 SERVES 10

AVG CRACKLIN'
Salt and Vinegar Dusted Pork Rinds with
Green Onion Dip

AVG SMOKED CHICKEN WINGS
Brown Sugar Brined Pecan Smoked Chicken
Wings Served with BBQ Ranch Dressing

AVG BLT COBB SALAD
Smoked Bacon, Bleu Cheese,
Tear Drop Tomatoes, Hard Boiled Eggs,
Ranch Dressing

V AVG LOADED POTATO SALAD
Yukon Gold Potatoes, Bacon, Cheddar Cheese,
Hardboiled Egg, Green Onion

V OLD SCHOOL MAC & CHEESE
Cavatappi Pasta, Three Cheese Sauce
and Breadcrumb Topping

AVG PIT BEANS
Baked Beans Mixed with Smoked Bacon
and Spicy BBQ Sauce

HOUSE SMOKED BRISKET
14-Hour Smoked Brisket, Cracklin' Onions,
BBQ Sauce, Charred Corn Wheels

SILVER AND BLACK STEAKHOUSE

1600 SERVES 10

V² AVG TRUFFLE SALTED POPCORN

AVG SEAFOOD TOWER *
A Chilled Assortment of Jumbo Shrimp,
King Crab Legs and Cold Water Oysters
with Horseradish Cocktail Sauce and
Meyer Lemon Mignonette

CLASSIC CAESAR SALAD
Crisp Romaine, Garlic Croutons, Shaved
Parmesan and our Signature Caesar Dressing

AVG CLASSIC WEDGE SALAD
Baby Iceberg, Heirloom Tomato,
Bacon Lardon, Gorgonzola Cheese
and Buttermilk Dressing

V² AVG CHARGRILLED ASPARAGUS

V² AVG GARLIC ROASTED FINGERLING
POTATOES

V TRUFFLE MAC AND CHEESE

AVG COLD WATER LOBSTER TAILS *
Lemon-Garlic Butter, Fresh Thyme

AVG DRY AGED TOMAHAWK STEAK *
Pan-Seared Tomahawk Ribeye Served with
Shallot Demi and Carmalized Shallot Butter



Please note that all food and beverage items are subject to a 23% administrative fee plus applicable 8.375% sales tax.
This administrative fee is not a tip or gratuity and is not distributed to service employees.

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

SILVER & BLACK
LAS VEGAS H O S P I T A L I T Y EST. 2020

V Vegetarian

V² Vegan

AVG Avoiding Gluten

À LA CARTE

All à la carte menu items serve 10 people unless otherwise noted

COOL APPETIZERS

LOCAL CHARCUTERIE BOARD 195 Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Local Honey, Lavosh	AVG VEGAS SHRIMP COCKTAIL* 250 (30 PIECES) Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons	AVG SUSHI SAMPLER* 500 A Selection of Hand Rolled Sushi, Sashimi and Nigiri
FARMERS MARKET DIPS V & VEGGIES 150 Farmstand Vegetables, Hummus, Buttermilk Ranch	V2 AVG SEASONAL FRESH FRUIT 150 Seasonal Organic Fruits	

WARM APPETIZERS

SILVER & BLACK SIGNATURE CHILI 150 Served with Cornbread	V AVG HOT DIP DUO 180 House Made Queso Blanco, Spinach Artichoke Dip, Tortilla Chips	QUESADILLA DUO 190 Charred Jalapeno Crema and Salsa Roja • Ancho-Marinated Chicken Cilantro, Monterey Jack Cheese • Carne Asada Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers <i>Upgrade: Trio with Lobster Quesadillas* 80</i>
AVG SOUTHWESTERN NACHO BAR 180 House Smoked Pork, Warm Chili Con Queso, Tortilla Chips, House Salsas	CHICKEN TENDERS 190 Served with House-Made Ranch Dressing and BBQ Sauce	POTSTICKERS & SPRING ROLLS 190 Pan Seared Chicken Potstickers and Vegetable Spring Rolls Served with Soy Scallion Dipping Sauce and Chili Sambal
AVG OUR CLASSIC CHICKEN WINGS 190 Traditional Buffalo Sauce, Ranch Dressing, Crudit� Vegetables		

GREENS

V AVG CHOPPED VEGETABLE SALAD 160 Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette	CLASSIC CAESAR SALAD 130 Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons <i>Upgrade Your Caesar Salad: Grilled Chicken, Steak or Shrimp 35</i>	AVG BLT COBB SALAD 150 Smoked Bacon, Bleu Cheese, Tear Drop Tomatoes, Hard Boiled Eggs, Ranch Dressing
V AVG GARDEN SALAD 130 Mixed Greens, Baby Heirloom Tomatoes, Cucumber, Carrot Ribbons, Red Onion, Ranch Dressing	V AVG BOCCONCINI TOMATO & CUCUMBER SALAD 140 Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle	

MAIN ENTR ES

CHILLED BEEF TENDERLOIN BOARD* 550 Salt and Pepper Crusted Tenderloin Slices Served with Tomato, Onion, Arugula, Bleu Cheese and Parker House Rolls	HOUSE SMOKED BRISKET 300 14-Hour Smoked Brisket, Cracklin' Onions, BBQ Sauce, Charred Corn Wheels	V2 BEYOND MEAT ALBONDIGAS 260 Spiced Vegan Meatballs, Saffron Almond Sauce, Spanish Mojo
V AVG MOZZARELLA & HEIRLOOM TOMATOES BOARD 150 Vine Ripened Tomatoes, Burrata, Mozzarella, Torn Basil, Pistachio Pesto	GRILLED FAJITAS 280 Flour Tortillas, Peppers, Onions, Charred Jalape�o Crema, Salsa Roja • Char-Grilled Chile Garlic Short Rib • Cilantro Lime Chicken	AVG DRY AGED TOMAHAWK STEAK 550 Bone-In USDA Prime Ribeye, Pan Seared and Sliced. Served with Peppercorn Demi and Caramelized Shallot Butter
BACKYARD FIRE-ROASTED LOCAL SAUSAGE BOARD 260 Butcher Handcrafted Sausages, Grilled Sweet Peppers and Onions, Whole Grain Mustard, Hoagie Rolls	TACOS & TOSTADAS 250 Pork Al Pastor, Charred Pineapple, Pickled Red Onions • Pollo Asada, Chorizo, Cotija Cheese • Charro Beans, Salsa Verde and Mexican Crema, Flour Tortillas, Corn Tostada	SEOUL CHICKEN 220 Korean Fried Chicken, Spicy Gochujang Sauce, Waffle Fries



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CLASSIC SIDES

- V** **OLD SCHOOL MAC & CHEESE** 120
Cavatappi Pasta, Three Cheese Sauce
Upgrade Your Mac: Lobster 50*
- AVG** **LOADED MASHED POTATOES** 120
Yukon Gold Potatoes, Crispy Applewood Smoked Bacon, Cheddar Cheese, Sour Cream, Chives
- AVG** **SIN CITY CRAB FRIED RICE** 225
Jumbo Lump Crab, Jasmine Rice, Chicken Egg, Peas, Carrots, Fried Garlic

TASTE CLUB KIDS' MEAL

Accompanied by Fresh Fruit, Fresh Veggies with Ranch, Granola Bar and a Game Day Cookie 14.95 PER CHILD

- All Beef Hotdog
- Crispy Chicken Tenders
- V** • Mac & Cheese
- V2** • Veggie Wrap
- V2** • Uncrustable PB&J

Our Kids Meals Are Intended for Fans 10 and Under

HANDCRAFTED SANDWICHES, WRAPS & FLATBREADS

- THE AUTHENTIC** 160
Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette
- ROASTED TURKEY WALKING STICK** 250
Apricot Ginger Chutney, Havarti Cheese, Baguette
- PULLED PORK SANDWICHES** 180
Smoked BBQ Pork, House-Made BBQ Sauce, Coleslaw, Parker House Rolls
- ROAST BEEF WALKING STICK** 250
Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette
- LOBSTER ROLLS** 300
Lobster, Celery, Fennel and Chives. Served on a Buttered Lobster Roll
- HAM & SWISS WALKING STICK** 250
Mustard Butter, Pretzel Baguette

BURGERS, SAUSAGES & DOGS

- BYO BURGER BAR*** 170
Green Leaf Lettuce, Tomatoes, Red Onion, Pickles, Cheddar, Pepper Jack and White American Cheeses. Served with Traditional Condiments
- WAGYU BEEF MINI BURGER*** 180
Seared Wagyu Beef, Aged White Cheddar Cheese, Smoked Bacon, Caramelized Onion, Truffle Aioli, Mini Bun
- V** **IMPOSSIBLE® MINI BURGER** 180
Char-Grilled Plant Based Burger, Leaf Lettuce, Vine Ripe Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun
Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.
- RAIDER DOGS** 160
Casper's Famous Bay Area Dogs Served with Traditional Condiments
- V** **BEYOND MEAT® BRATWURST** 180
Grilled Plant Based Sausage with Caramelized Onion, Grain Mustard, Local Rolls

SNACKS

Levy is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

- V** **AVG** **GOURMET CHIPS & DIPS** 85
Roasted Garlic Buttermilk Ranch and Sour Cream and Onion Dip Served with Kettle Style Potato Chips
- V2** **AVG** **SALSA & GUACAMOLE SAMPLER** 130
Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips
- V** **THE SNACK ATTACK** 100
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips Served with Sour Cream and Onion Dip
- V2** **DRY-ROASTED PEANUTS** 40
- V** **SNACK MIX** 40
- V2** **MELISSA'S HEALTHY SNACK BASKET** 140
A Healthy Assortment of Melissa's Clean Snax, Dried Fruit and Trail Mix
- V2** **AVG** **BOTTOMLESS FRESHLY POPPED POPCORN** 50
- V** **BOTTOMLESS POPCORN TRIO** 80
Cheddar Cheese, Kettle Corn, Old Fashion Caramel

STADIUM FAVORITES

Enjoy some of our Stadium Favorites from Concessions - Pre Order Only

SERVES 10

- BBQ MEXICANA** 300
10 Burnt End Burritos, 10 Chips and Salsa
- PIZZA ROCK** 300
1 Cheese & 1 Pepperoni Pizza
- PICANHA SANDWICHES** 300
10 Steak Sandwiches and 10 Bags of Chips



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LAS VEGAS HOSPITALITY EST. 2020

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À LA CARTE

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SUITE SWEETS

✓ GOURMET COOKIES & BROWNIES 160, SERVES 12

✓ RAIDER COOKIES 210, SERVES 6

Raiders Football-Themed
Butter Shortbread Cookies

*Limited quantities. Only available
for Raider Games.

✓ NOSTALGIC COOKIE BOX 180, SERVES 12

Old School Cookies, Cookie Sandwiches,
Dessert Bars, Chocolate Dipped Desserts

✓ DONUT SUNDAE BAR 210, SERVES 12

Donuts, "Ice Cream" Mousse,
Assorted Toppings and Sauces

✓ CHOCOLATE BOARD 70, SERVES 12

Locally Made Chocolates Custom Made
for Allegiant Stadium

ICING TAKES-THE-CAKE CUPCAKE BOX 120, SERVES 12

Flavors: Old Fashioned, Churro,
Banana Nutella, Reverse S'mores

TAILGATER SWEETS 180, SERVES 12

Cotton Candy, Brownie Skewers,
Sweet Nachos, Nutella Dip, Sweet Popcorn,
Cookies

✓ DESSERT CROQUEMBOUCHE 180, SERVES 12

Macarons, Brownies, Cookies, Cream Puffs,
Cannolis, Chocolates, Cookie Pops

✓ PINKBOX DONUTS

- PREMIUM MIX

Half-Dozen 70

Dozen 120

- JUST WIN MIX

*Only available for Raider Games.

Half-Dozen 80

Dozen 140

LET THEM EAT CAKE!

✓ CHICAGO-STYLE CHEESECAKE 170, SERVES 10

Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

✓ RED VELVET CAKE 210, SERVES 14

Four-Layer Red Velvet, White Chocolate
Cream Cheese Icing, Red Velvet Crumb,
Chocolate Drizzle

✓ RAINBOW CAKE 150, SERVES 12

Colorful Five-Layered Sponge Cake,
Buttercream Frosting

✓ SIX LAYER CARROT CAKE

160, SERVES 12

Our Signature Layered Carrot Cake, Fresh
Carrots, Nuts, Spices, Sweet Cream Cheese
Icing, Toasted Coconut, Toasted Pecans

✓ CHOCOLATE PARADIS' CAKE 120, SERVES 12

Rich Chocolate Génoise, Layered
Chocolate Ganache, Candied Toffee

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

OUR FAMOUS DESSERT CART

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

✓ SIGNATURE DESSERTS

- Six Layer Carrot Cake
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis' Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake

✓ GOURMET DESSERT BARS

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar

VANILLA ICE CREAM

- Rainbow Sprinkles
- Toffee Crunch
- Oreo Crumble
- Raspberry Sauce

- Chocolate Sauce
- Caramel Sauce
- Edible Cookie Dough
- Waffle Bowl or Cone

✓ GOURMET COOKIES

- White Chocolate Macadamia Nut
- Triple Chocolate Chunk

✓ GIANT TAFFY APPLES

- Caramel
- Milk Chocolate M&Ms
- Tuxedo

✓ NOSTALGIC CANDIES

- Gummi® Bears
- Jelly Belly Sassy Sours

✓ Plain M&M's®

- Mini Sour Gummy Worms
- White Chocolate Turtles
- Milk Chocolate Turtles

DARK CHOCOLATE LIQUEUR CUPS

- Baileys® Original Irish Cream
- Kahlúa
- Skrewball Peanut Butter Whiskey
- Amaretto Di Sarano

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.



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SILVER & BLACK
LAS VEGAS HOSPITALITY EST. 2020

✓ Vegetarian

✓ V2 Vegan

✓ AVG Avoiding Gluten

BEVERAGES

All beer sold by the six-pack unless otherwise noted, all wine sold by the bottle

CHILL

SODA

COCA-COLA 40
DIET COKE 40
COCA-COLA ZERO SUGAR 40
SPRITE 40
FANTA ORANGE 40
DR PEPPER 40
DIET DR PEPPER 40
MINUTE MAID LEMONADE 40
BARQ'S ROOTBEER 40
SEAGRAM'S GINGER ALE 40

SPARKLING & STILL WATER

RAIDERS I SPORTSWATER 30
SMARTWATER STILL 50
TOPO CHICO SPARKLING 50
PERRIER SPARKLING 50

TEA, LEMONADE & SPORTS DRINKS

POWERADE 40
Mountain Berry Blast (Four-Pack)
Fruit Punch (Four-Pack)
MONSTER ENERGY (Four-Pack) 50
MONSTER ENERGY ZERO ULTRA (Four-Pack) 50
VITAMIN WATER 30
Lemonade (Four-Pack)
Acai Blueberry Pomegranate (Four-Pack)
GOLD PEAK ICED TEA 50
Sweetened (Four-Pack)
Unsweetened (Four-Pack)

COFFEE SERVICE

PREMIUM COFFEE SERVICE
Individually brewed cups of gourmet coffee and tea and includes traditional condiments (Soy, 2% milk, whole milk and half & half available upon request)
BREAKFAST BLEND COFFEE 50/12 K-CUPS
DECAF BREAKFAST BLEND 50/12 K-CUPS
ASSORTED FINE TEAS 40/12 K-CUPS
Breakfast Blend, Earl Grey, Green Tea & Peppermint
DUNKIN' ICED 50
French Vanilla (Four-Pack)
Mocha (Four-Pack)



BEER, ALES & ALTERNATIVES

DOMESTIC

COORS LIGHT 55
MILLER LITE 55
COORS BANQUET 55

VELVET ALES

BLUE MOON BELGIAN WHITE 65
BLUE MOON LIGHT 65
SIERRA NEVADA PALE ALE 65

IMPORT

MODELO ESPECIAL 65
MODELO ORO 65
CORONA EXTRA 65
CORONA PREMIER 65
PACIFICO 65
HEINEKEN 65
GUINNESS STOUT (Four-Pack) 65

HOP FORWARD

VIVA HOP VEGAS HAZY IPA 65
LAGUNITAS IPA 65

ALTERNATIVES & SELTZERS

TOPO CHICO HARD SELTZER 65
CORONA HARD SELTZER SELTZERITA 65
SPIKED SIMPLY LEMONADE 65
BLUE MOON NON-ALCOHOLIC 65
HEINEKEN 0.0 NON-ALCOHOLIC 65

WHITE WINE

CHAMPAGNE

PALMER & CO 'BLANC DE BLANCS' 200
Reims
NICOLAS FEUILLATTE BRUT 225
Chouilly
MOËT & CHANDON BRUT IMPERIAL 275
Epernay
VEUVE CLICQUOT BRUT YELLOW LABEL 300
Reims
LOUIS ROEDERER "CRISTAL BRUT" 675
Reims
DOM PERINGNON 675
Reims

SPARKLING

RUFFINO PROSECCO 100
Italy
FB25 BILETNIKOFF GRAND CUVÉE 175
California

ROSÉ

RAIDER ROSÉ 90
Languedoc
KIM CRAWFORD 125
New Zealand
MOËT & CHANDON BRUT IMPERIAL ROSÉ 225
Epernay
DOMAINE OTT 250
Provence

NOTABLE WHITES

CHATEAU STE. MICHELLE, RIESLING 100
Columbia Valley
KIM CRAWFORD, SAUVIGNON BLANC 100
Marlborough
CAKEBREAD, SAUVIGNON BLANC 100
Napa
SANTA MARGHERITA, PINOT GRIGIO 125

CHARDONNAY

CHARLES WOODSON'S "INTERCEPT" 100
Paso Robles
MEIOMI 125
Tri-County CA
ROBERT MONDAVI 125
Napa
PRISONER "THE SNITCH" 150
Napa
CAKEBREAD CELLARS 200
Napa
FAR NIENTE 200
Napa
FB25 BILETNIKOFF WINES 225
Napa

RED WINE

PINOT NOIR

KIM CRAWFORD 100
New Zealand
CHARLES WOODSON'S "INTERCEPT" 100
California
MEIOMI 100
Tri-County CA

ZINFANDEL

FB25 BILETNIKOFF 150
Lodi

MALBEC

ANDELUNA 100
Valle De Uco
ALAMOS 100
Argentina

RED BLENDS

CHARLES WOODSON'S "INTERCEPT" 100
California
ROBERT MONDAVI 125
Napa
CONUNDRUM 150
Napa
THE PRISONER 175
Napa

MERLOT

DECOY BY DUCKHORN 125
Napa
ROBERT MONDAVI 125
Napa

CABERNET SAUVIGNON

CHARLES WOODSON'S "INTERCEPT" 100
California
SIMI 150
Sonoma
ROBERT MONDAVI 150
Napa
FB25 BILETNIKOFF WINES 175
Lodi
JUSTIN 175
Napa
SILVER OAK 350
Napa
CAYMUS 500
Napa



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SILVER & BLACK

LAS VEGAS HOSPITALITY EST. 2020

SPIRITS

All spirits sold by the Liter, unless otherwise stated

VODKA

ABSOLUT 175
ABSOLUT FLAVORED 175
ABSOLUT ELYX 225
GREY GOOSE 275
TITO'S HANDMADE 325
STOLI ELITE 350

TEQUILA

JOSE CUERVO SILVER 150
PATRÓN SILVER 225
1800 SILVER 200
1800 CRISTALINO 350
CASAMIGOS BLANCO 225
CASAMIGOS REPOSADO 275
CASAMIGOS CRISTALINO 300
CASAMIGOS ANEJO 300
CASAMIGOS MEZCAL 275
CINCORO BLANCO (750ML) 400
CINCORO REPOSADO (750ML) 575
CLASE AZUL REPOSADO 1025
DON JULIO 1942 (750ML) 675

RUM

BACARDÍ SUPERIOR 175
BACARDÍ SPICED 175
KOLOA SILVER 225
KOLOA GOLD 250

GIN

BOMBAY DRY GIN 175
BOMBAY SAPPHIRE 225
HENDRICK'S GIN 375

SCOTCH WHISKY

DEWAR'S 12 YR 175
THE GLENLIVET 12 YR (750ML) 325
THE GLENLIVET 18 YR (750ML) 725
JOHNNIE WALKER BLACK (750ML) 500
JOHNNIE WALKER BLUE (750ML) 800
THE MACALLAN 12 YR (750ML) 475

BOURBON

JIM BEAM 150
ANGEL'S ENVY (750ML) 475
BULLEIT 250
MAKERS MARK 275
WOODFORD RESERVE 425

WHISKEY

CROWN ROYAL 275
GENTLEMAN JACK 275
HIGH WEST DOUBLE RYE (750ML) 150
JACK DANIEL'S TN WHISKEY 200
JACK DANIEL'S SINGLE BARREL 350
JAMESON IRISH WHISKEY 275
JAMESON IRISH WHISKEY ORANGE 275
JAMESON BLACK BARREL 300
WOODSON WHISKEY 225

COGNAC

MARTELL VS 325

CORDIALS

COINTREAU 200
GRAND MARNIER 200
BAILEYS IRISH CREAM 225
M&R DRY OR SWEET VERMOUTH
(375ML) 50

MIXERS AND JUICES

S&B MARGARITA MIX 55
DIANE MINA'S BLOODY MARY 40
CRANBERRY JUICE 40
ORANGE JUICE 40
GRAPEFRUIT JUICE 40
PINEAPPLE JUICE 40
TONIC 40
CLUB SODA 40
GINGER BEER 40
GARNISH BAR 30
(Lemons, Limes, Oranges, Cherries, Olives)

SPECIALTY BEVERAGES

Severs 3-4 ppl

SILVER AND BLACK MARGARITA 160 PER PITCHER

Cool down with a refreshing margarita on the rocks, made with Casamigos Blanco Tequila. Make it Cadillac style with Grand Marnier. 180 per pitcher

RED ZONE 160 PER PITCHER

A Raider signature drink with Gentleman Jack TN Whiskey, apricot liqueur, ginger beer and topped with a cherry

MIMOSA BAR 125

Bottle of Prosecco with freshly squeezed seasonal juices

BLOODY MARY 160 PER PITCHER

Absolut Vodka featuring Diane Mina's Bloody Mary Mix, seasoned with Demitri's Custom Spice Blend

BEVERAGE PACKAGES

*Must be purchased for the entire suite guest count

DELUXE BAR

95 PER PERSON

Bombay Sapphire Gin, Grey Goose Vodka, Casamigos Reposado Tequila, Koloa Silver Rum, Woodford Reserve Bourbon, Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Charles Woodson's "Intercept" Chardonnay and Cabernet Sauvignon, Raiders | Sportswater and Assorted Coca-Cola Soft Drinks, Bar Mixers and Bar Fruit Provided

PREMIUM BAR

80 PER PERSON

Bombay Dry Gin, Absolut Vodka, 1800 Tequila, Bacardi Rum, Jack Daniels Whiskey, Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Kim Crawford Sauvignon Blanc, Simi Cabernet Sauvignon, Raiders | Sportswater and Assorted Coca-Cola Soft Drinks, Bar Mixers and Bar Fruit Provided

BEER, WINE AND SOFT DRINK BAR

50 PER PERSON

Coors Light, Modelo Especial, Topo Chico Hard Seltzer, Robert Mondavi Private Selection, Raiders | Sportswater Water and Assorted Coca-Cola Soft Drinks



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THE SCOOP

HOURS OF OPERATION

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. PST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at SuiteEats.com/AllegiantStadium

To reach the Premium Sales Manager dial, 725-780-2055 or e-mail: SuiteEats@LevyRestaurants.com.

BEVERAGE PACKAGES

All beverage packages (Premium, Deluxe and Beer Wine and Soft Drinks) must be ordered for the amount of tickets purchased for your suite.

CANCELLATIONS

If for any reason an event 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 event 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 before the deadline will not incur a charge. (5 business days prior to the event) Orders cancelled after the deadline will be charged in full.

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 event time to ensure the highest quality. Additional food and beverages may be purchased during the event through your Suite Attendant.

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 5:00 p.m. PST, five business days prior to each event. After which you will be able to order from our DOE menu placed by 5pm PST, two business days prior.

EVENT DAY

Monday
Tuesday
Wednesday
Thursday
Friday
Saturday
Sunday

ADVANCED DEADLINE

Monday Prior by 5pm
Tuesday Prior by 5pm
Wednesday Prior by 5pm
Thursday Prior by 5pm
Friday Prior by 5pm
Monday Prior by 5pm
Monday Prior by 5pm

DOE DEADLINE

Thursday Prior by 5pm
Friday Prior by 5pm
Monday Prior by 5pm
Tuesday Prior by 5pm
Wednesday Prior by 5pm
Thursday Prior by 5pm
Thursday Prior by 5pm

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at SuiteEats.com/AllegiantStadium Orders can be arranged with the assistance of the Premium Sales Manager at 725-780-2257 during normal business hours.

To maintain compliance with the rules and 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 Allegiant Stadium.
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 outside of the suite level 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.

SPECIALIZED ITEMS

Silver & Black Hospitality will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate five business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: utensils, plates, dinner napkins, cups 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 cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND ADMINISTRATIVE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 23% administrative charge plus applicable sales tax. This administrative 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 Silver & Black Hospitality exclusively furnishes all food and beverage products for the suites at Allegiant Stadium, 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.

BE A TEAM PLAYER AND DRINK RESPONSIBLY

Silver & Black Hospitality is 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 Allegiant Stadium a safe and exciting place for everyone.

EVENTS AT ALLEGIANT STADIUM

The rich tradition at Allegiant Stadium 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. Over 20 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the Area Sales Manager, Tara Sasser at 806-786-3002