DESERT DIAMOND ARENA



Online Ordering

SuiteEats.com/DesertDiamondArena

All packages serve 10 unless otherwise noted

Soundcheck Pacakge

The ultimate snack and nosh package // 550

Bottomless Freshly Popped Popcorn 👽

Potato Chips & Gourmet Dips V

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Charcuterie Board

Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Sliced Baguettes

Farmer's Market Dips & Veggies V

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Jalapeño Popper Dip

Cream Cheese, Bacon, Jalapeños, Cheddar, Panko, Tortilla Chips

VIP Package

Savor an all-star roster of our fan favorites // 650

Bottomless Freshly Popped Popcorn V

Potato Chips & Gourmet Dips V

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit 💯 🤓

In-Season Fruits and Berries

OG Arizona Chopped Cowboy Salad 🔮

Arugula, Tomatoes, Grilled Chicken, Israeli Cous Cous, Corn, Pepitas, Dried Currants, Asiago, Buttermilk Dressing

The Authentic

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Three Cheese Mac 🔮

Cavatappi Pasta, Three Cheese Sauce

Sausage Sampler

Kilt Lifter Bratwurst and Jalapeño Cheddar Links, Bell Peppers, Onions, Mustard, Hoagie Rolls

Decadent Bars & Brownies V

S'mores Bars, Meltaway Bars, Chocolate Decadence Brownies



Sonoran Smokehouse Package

Southwest meets Old West // 900

Kettle Chips 🕶 🚥



Green Chili Pimento Cheese Dip

Chile Lime Popcorn 😈 🐵



Seasonal Fresh Fruit 💯 🐵



In-Season Fruits and Berries

Cowboy Wedge Salad

Iceberg Wedges, Smoked Cheddar, Cowboy Caviar, Smoked Chicken, Crispy Onion, Barbecue Ranch

Al Pastor Mac

Creamy Mac and Cheese, Pork Al Pastor, Grilled Pineapple Pico

Ancho Brisket Burnt Ends

Ancho Rubbed Beef Brisket, Texas Toast, Pickles, Raspberry-Chipotle Barbecue

Achiote Smoked Chicken Wings 🐵



Wood Smoked and Grilled Chicken Wings, Avocado Ranch

Warm Churros 💟



Chile Spiked Chocolate, Bourbon Caramel





Vegetarian Vegan Avoiding Gluten



All à la carte items serve 10 unless otherwise noted

Cold Appetizers



Charcuterie Board // 175

Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Sliced Baguettes

Farmer's Market Dips & Veggies @ // 135

Farmstand Vegetables, Hummus, Buttermilk Ranch

Seasonal Fresh Fruit @ @ // 145 In-Season Fruits and Berries

Hot Appetizers

Loaded Nacho Bar @ // 130

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico De Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to: Beef Barbacoa // Add 50 Al Pastor Pork // Add 50

Jalapeño Popper Dip // 140

Cream Cheese, Bacon, Jalapeños, Cheddar, Panko, Tortilla Chips

Spicy Wings // 160

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Crispy Popcorn Chicken // 150

Breaded Chicken Breast Chunks. Ranch and Barbecue Dips

Quesadilla Duo // 170

• Pollo Asada

Cilantro, Monterey Jack Cheese

Braised Mexican-Style Pot Roast, Onions, Monterrey Jack Cheese, Poblano Peppers

Served with Avocado Crema and Salsa Roja

Salads

OG Arizona Chopped Cowboy Salad @//140

Arugula, Tomatoes, Grilled Chicken, Israeli Cous Cous, Corn, Pepitas, Dried Currants, Asiago, Buttermilk Dressing

Zona Pasta Salad 👽 🤷 // 110

Cavatappi Pasta, Bell Peppers, Olives, Corn, Avocado, Cotija Cheese, Red Onion, Grape Tomatoes, Honey-Lime Vinaigrette

Classic Caesar Salad **V**// 120

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad: Grilled Chicken // Add 60 Steak // Add 80

BLT Salad // 130

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch, House-Made Croutons



All à la carte items serve 10 unless otherwise noted

Classics

Char-Grilled Chicken Board **(200)**

All-Natural Brinded, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

Wood Smoked Barbecue Board // 280

Dry-Rubbed Brisket, St. Louis Pork Ribs, Andouille Sausage Links, Baked Beans, Parker House Rolls, Pickles, Onion, Charred Sweet Peppers, Jalapeños, House Barbecue Sauce

Meatball Sliders // 190

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin // 380

Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Tacos & Tostadas // 190

- Pork Al Pastor Char Pineapple, Pickled Red Onions
- Pollo Asada

Chorizo, Cotija Cheese

Served with Charro Beans, Salsa Verde and Mexican Crema, Flour Tortillas, Corn Tostada

Classic Sides

Three Cheese Mac **1** // 120 Cavatappi Pasta, Three Cheese Sauce

Fire-Roasted Corn, Street Corn Aïoli, Pico De Gallo, Cotija Cheese

Borracho Charro Beans // 90

Chorizo, Onions, Modelo, Pico de Gallo, Cotija Cheese



Handcrafted Sandwiches

The Authentic // 180

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Mini Buffalo Chicken Sandwiches // 160

Pulled Chicken, Home-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

Smoked Pork Sandwiches // 170

Smoked Barbecue Pork, Our House-Made Barbecue Sauce, Coleslaw, Mini Rolls

Copper State Masa Chicken Sandwich // 180

Crispy Chicken Thigh, Agave Bacon, Jalapeño-Apple Slaw, Guacamole, Honey Chipotle Aïoli, Talera Roll



All à la carte items serve 10 unless otherwise noted

Burgers, Sausages & Dogs



MINI HAND-CRAFTED BURGERS

State 48 Stacker

// 170, 2 Burgers per Guest

Beef Burger, Charred Jalapeño, Green Onion Chorizo, Pepper Jack, Pickles, Green Chili Aïoli, Mini Bun

Traditional Slider

// 160, 2 Burgers per Guest

Beef Burger, American Cheese, Secret Sauce, Sliced Dill Pickles, Tomatoes, Mini Bun

IMPOSSIBLE Mini Burger 🔮

// 170, 2 Burgers per Guest

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aïoli, Mini Bun

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme.

All-Beef Hot Dogs // 120

All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

Sausage Sampler // 140

Kilt Lifter Bratwurst and Jalapeño Cheddar Links, Bell Peppers, Onions, Mustard, Hoagie Rolls

Snacks

Soft Pretzel **V**//150

Buttered and Salted, Queso, Deli Mustard

Salsa & Guacamole Sampler

V @ // 160

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

The Snack Attack **1** // 110

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips **Bottomless Freshly Popped** Popcorn **V**//50

Dry-Roasted Peanuts **V**// 40

Snack Mix **V**//40

Pretzel Twists 0 // 40

Potato Chips & Gourmet Dips

V // 75

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip



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.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

All desserts serve 12 unless otherwise noted

Let Them Eat Cake!

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

Chicago-Style Cheesecake 🔮

 $68 /\!\!/ Serves 10$ Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Rainbow Cake **V**///98

Colorful Five-Layered Sponge Cake, **Buttercream Frosting**

Red Velvet Cake **V**//98

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



Suite Sweets



Gourmet Cookies & Brownies

// 14.65 per Guest

Gourmet Cookies, Decadent Brownies

Cupcake Assortment V

// 12.95 per Guest Red Velvet, Vanilla Bean, Double Chocolate

// 12.95 per Guest

Decadent Bars & Brownies V

S'mores Bars, Meltaway Bars, Chocolate Decadent Brownies

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.





Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack unless otherwise noted

White Claw // 45 High Noon // 45

Twisted Tea // 42

Cutwater Canned Cocktails // 45 Absolute Vodka Soda Cocktails // 45

Cazadores Cocktails // 45

Ranch Water Original // 45 Bacardí Rum Cocktails // 45 On the Rocks // 45

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

Bud Light // 40 Coors Light // 40 Michelob ULTRA // 42 Miller Lite // 40

Modelo Especial // 42 Dos Equis // 42 Heineken // 42 Blue Moon // 40

Stone IPA // 42 New Belgium Voodoo Ranger // 42 Athletic Brewing Non-Alcoholic //

White Wine

Sold by the 750ml bottle

SPARKLING / ROSÉ

La Marca Prosecco // 60 Ferrari Brut // 180 Mumm Napa Brut Rosé // 110 Chapoutier Belleruche Rosé // 70 A to Z Wine Works Rosé // 60

REISLING

Chateau Ste. Michelle // 45

PINOT GRIGIO

Benvolio // 60

SAUVIGNON BLANC

Kim Crawford // 65

CHARDONNAY

Kendall-Jackson Vintner's Reserve // 60

Sonoma-Cutrer Russian River Ranches // 80

Red Wine

Sold by the 750ml bottle

PINOT NOIR

Meiomi//80 La Crema // 60 Belle Glos Clark & Telephone // 235

MERLOT

Decoy by Duckhorn // 55

CABERNET SAUVIGNON

Josh Craftsman's Collection // 55 Louis Martini // 60 JUSTIN // 85

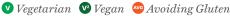
RED BLENDS

Conundrum by Caymus // 75 Brancaia Tre Super Tuscan // 80 The Prisoner // 100











Liquor

Sold by the liter bottle unless otherwise noted

VODKA

Tito's Handmade // 120 Grey Goose // 140

GIN

Bombay Sapphire // 95 Hendrick's // 105

RUM

Malibu // 75 Bacardí Superior // 80 Captain Morgan Spiced // 90

TEQUILA & MEZCAL

Casamigos Anejo // 275 Casamigos Blanco // 250 Casamigos Reposado // 275 Patrón Silver // 140 Don Julio Blanco // 250

WHISKEY & BOURBON

Crown Royal // 120 Jack Daniel's // 110 Jameson Irish // 120 Buffalo Trace // 130 Maker's Mark // 180 Woodford Reserve // 230

SCOTCH

Buchanan's 12//180

COGNAC / BRANDY

Hennessey // 150

CORDIALS

Cointreau//180 Fireball // 80



Chill

Sold by the six-pack unless otherwise noted

SOFT DRINKS

Pepsi//30

Diet Pepsi//30

Pepsi Zero Sugar // 30

Starry // 30

MTN Dew // 30

Mug Root Beer // 30

JUICES

Cranberry // 25

Grapeferuit // 25

Orange // **25**

Tomato // 25

WATER

Aquafina Bottled (20oz) // 35 LIFEWTR Purified PH Balanced Water (23.7oz) // 40

SPARKLING

The crisp, fruity bubbles of Bubly Sparkling now have zero calories or $sweeteners.\ Who\ knew\ nothing\ could$ taste so good.

Bubly Sparkling Strawberry // 33 Bubly Sparkling Mango // 33

Pure Leaf Sweet Tea (18.5oz) // 36 Pure Leaf Unsweetened Black Tea (18.5oz) // 36

ENERGY DRINKS

Red Bull // 33

Red Bull Sugar Free // 33

BAR SUPPLIES

Owen's Craft Mixers Grapefruit //30

Schwepps Club Soda // 25

Schwepps Tonic Water // 25

Schwepps Ginger Ale//30

Ginger Beer // 33





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 Pepsi and Diet Pepsi
- Six-pack each of Starry and Aquafina 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 at 623-772-3903 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 12:00 p.m. Arizona time 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 at 623-772-3903. Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for licensed suiteholders to order online at:

http://SuiteEats.com/ DesertDiamondArena

BE A TEAM PLAYER DRINK RESPONSIBLY

The Levy 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 Desert Diamond Arena 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. Arizona time, Monday through Friday, to assist you in your food and beverage selections.

For licensed suite holders, online ordering is now available at http://SuiteEats.com/ DesertDiamondArena

To reach a Representative, dial: 623-772-3903 or e-mail: grasuites@LevyRestaurants.com.

QUICK REFERENCE LIST

Levy Guest Relations Representative: 623-772-3903

Levy Accounting Department: 623-772-3903

Gila River Arena Leased Suite Holders: http://SuiteEats.com/ DesertDiamondArena

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 12:00 p.m. Arizona time, 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 http://SuiteEats.com/DesertDiamondArena. Orders can be arranged with the assistance of a Guest Relations Representative at 623-772-3903 during normal business hours.

If for any reason a game is cancelled (cold, snow, rain, etc.) and the arena 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. Arizona time 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.

To maintain compliance with the rules and regulations set forth by the State of Arizona, we ask that you adhere to the following:

- Alcoholic beverages cannot be brought into or taken out of Desert Diamond Arena.
- 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 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 balloons, 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 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 preapproved by Levy, an itemized invoice will be sent to the company address following our 15-day payment policy.

Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion. Because Levy exclusively furnishes all food and beverage products for the suites at Gila River Arena, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT DESERT DIAMOND ARENA

The rich tradition at Desert Diamond Arena is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/ Bat Mitzvahs, holiday parties or wedding receptions. Great spaces are available 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 Desert Diamond Arena Sales Event Staff at 602-462-3249.