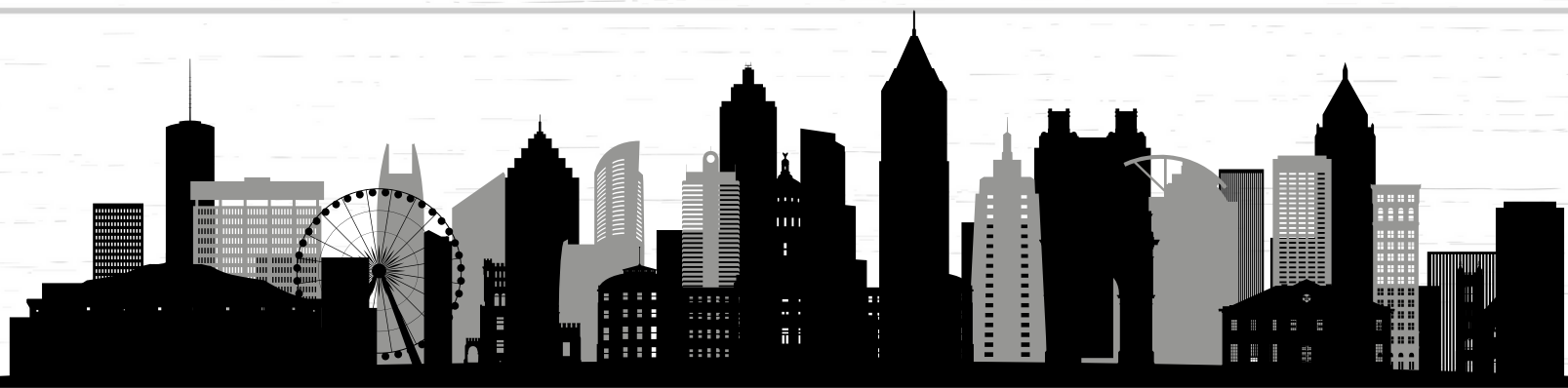


VERANDA

Peachtree Menu

STATE FARM ARENA 2023 - 2024





Food Menu



PEACHTREE MENU

PICK ONE FROM EACH CATEGORY

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Snacks

SNACK ATTACK

dry roasted peanuts, pretzels and levy snack mix, *VE*

POPCORN SAMPLER

featuring ranch, cheddar and buttered popcorn, *V, D*

SEASONAL FRUIT AND BERRIES

assorted seasonal melons, berries, mint *GF, VE*

HUMMUS WITH PITA

homemade sweet potato and chickpea hummus, pita, *G, VE*

GRILLED VEGETABLE CRUDITE PLATTER

chimichurri marinated grilled vegetables, *GF, VE, V*

Salads

CRUNCHY CHINOIS SALAD

shredded cabbage, daikon radish, bell peppers, carrots, cilantro, 5 spice wonton chips, sesame-ginger dressing, *VE, GF, sesame and soy*

CLASSIC CAESAR SALAD

romaine lettuce, garlic croutons, shaved parmesan, Caesar dressing, *D, G*

SPICY ANTIPASTO PASTA SALAD

grilled giardiniera, cavatappi pasta, pesto lemon vinaigrette, *V, D*

Apps

A-TOWN DOWN CHICKEN WINGS

buffalo bourbon honey mustard and buttermilk dip, *D*

ATL CHICKEN TENDERS

SMF fried chicken tenderloins, buttermilk ranch, BBQ sauce, *D, G*

BRISKET OR CHEESE QUESADILLA

pico de gallo, guacamole, sour cream, *D, G*

BUFFALO CAULIFLOWER

served with vegan aioli, *GF, VE*

VEGAN CHILI DIP

charred mushrooms, black beans, guajillo chilies, plant based cheese, corn chips, *VE, GF*

Desserts

COOKIE PLATTER

assorted fresh baked cookies, *may contain nuts, D, G*

BROWNIE PLATTER

fresh baked brownies, *may contain nuts, D, G*

ASSORTED CUPCAKES

vanilla, chocolate, red velvet, strawberry, peanut butter cup *may contains nuts, D, G*



Food Menu



PEACHTREE MENU

Main Course

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FRIED CHICKEN BISCUIT fried chicken breast, bread and butter pickles, buttermilk biscuit, spicy honey, <i>D, G</i>	135.00	SHRIMP AND GRITS stone ground grits topped with jumbo shrimp in a tomato gravy, <i>S, D, GF</i>	150.00
HOT DOGS ketchup, mustard, onions and relish, <i>G</i>	125.00	PORK CARNITAS ENCHILADAS slow roasted pork shoulder, salsa enchilada, lime crema and salsa verde, <i>G, D</i>	115.00
MINI SMASH BURGERS SMC beef, cheddar cheese, caramelized onions, <i>D, G</i>	120.00	LEMON & HERB ROASTED CHICKEN herb roasted 8 cut chicken, roasted potatoes, chimichurri sauce, <i>GF</i>	115.00
PULLED BRISKET SANDWICH ATL style BBQ sauce, chow chow, bread and butter pickles, brioche bun, <i>G</i>	150.00	MUSHROOM TACOS grilled portabella mushrooms, peppers and onions on a corn tortilla with salsa, <i>GF, VE</i>	105.00
SMOKED SALMON with pecan gremolata and lemon, <i>GF and nuts</i>	185.00	VEGAN BAKED PASTA with seasonal vegetables, kale, almond cream sauce, plant based cheese, <i>V, VE, G, nuts</i>	95.00

Sides

RED BLISS POTATOES <i>VE, GF</i>	70.00	SOUTHERN JAMBALYA <i>GF, D</i>	65.00
THREE CHEESE MAC <i>D, V, G</i>	75.00	MINI BISCUITS <i>G, D</i>	55.00
SEASONAL VEGETABLES <i>VE, GF</i>	65.00	CREAMED CORN <i>GF, VE, Nut</i>	65.00



Food Menu



PEACHTREE MENU

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Extras

8 GUESTS PER SERVING

LOCAL MEATS AND CHEESES

175.00

local charcuterie and cheeses with honey, lavosh cracker, dried fruit and grain mustard, *D, G*

HOT DOG BAR

40.00

upgrade your normal hot dog experience with adding house made condiments, *D, G*

FRESH CARVING BOARD

delivered to your suite freshly carved your choice of the following items, beef tenderloin, pork loin or roasted turkey, *GF*

Beef - **350.00** Turkey - **200.00** Pork - **100.00**

SHRIMP COCKTAIL

165.00

30-piece shrimp platter with cocktail sauce and comeback sauce, *S, GF*

BRAISED BEEF

175.00

boneless short rib cooked for 8 hours and served with seasonal vegetables, *GF*

HANDMADE PIZZA

60.00

option of handmade cheese or pepperoni pizza, *D, G*

HANDMADE PIZZA TRIO

150.00

one each handmade cheese, pepperoni and margarita pizza, *D, G*

BUILD YOUR OWN TACO BAR

150.00

choice of pork carnitas, picadillo, chicken tinga or beyond picadillo with sour cream, shredded cheese, pico de gallo, shredded lettuce, pickled red onions and pickled jalapenos, *G, D*

**not all condiments are vegan friendly if ordering beyond picadillo*

V - Vegetarian VE - Vegan G/GF - Gluten/Gluten Free D - Dairy S - Shellfish
Dietary restrictions not met in the menu above can be accommodated upon request Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness



Non-Alcoholic

PEACHTREE MENU

EVERANDA

Soft Drinks BY THE SIX PACK

- COCA - COLA 12OZ
- COCA - COLA ZERO 12OZ
- DIET COKE 12OZ
- SPRITE 12OZ
- SPRITE ZERO 12OZ
- GINGER ALE 12OZ
- MINUTE MAID LEMONADE 12OZ
- FANTA ORANGE SODA 12OZ
- BARQ'S ROOT BEER 12OZ

Water BY THE SIX PACK

- DASANI WATER 16.9OZ
- AHA SPARKLING WATER 12OZ

Tea BY THE SIX PACK

- GOLD PEAK UNSWEET TEA 18.5OZ
- GOLD PEAK SWEET TEA 18.5OZ



Beer & Wine

PEACHTREE MENU

VERANDA

White Wine

- KENDALL JACKSON CHARDONNAY, CALIFORNIA
- SEVEN DAUGHTERS MOSCATO, CALIFORNIA
- CANYON ROAD PINOT GRIGIO, CALIFORNIA
- CHATEAU STE MICHELLE RIESLING, WASHINGTON STATE
- KIM CRAWFORD SAUVIGNON BLANC, MALBOROUGH, NEW ZEALAND
- WYCLIFF BRUT CHAMPAGNE, CALIFORNIA

Red Wine

- JOSH CELLARS CABERNET SAUVIGNON, CALIFORNIA
- ALAMOS MALBEC, ARGENTINA
- MURPHY'S GOODE MERLOT, WASHINGTON STATE
- ESTANCIA PINOT NOIR, CALIFORNIA
- 19 CRIMES RED BLEND, CALIFORNIA

Beer

DOMESTIC

- BUDWEISER
- BUD LIGHT
- BUD LIGHT SELTZER
- MICHELOB ULTRA
- YUENGLING

CRAFT

- SCOFFLAW BASEMENT IPA
- SCOFFLAW TROPICAL STAYCATION
- SCOFFLAW POG
- MANGO CART

IMPORT

- HEINEKEN
- HEINKEN SILVER
- MODELO ESPECIAL
- STELLA ARTOIS
- CORONA EXTRA



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PEACHTREE MENU

Wine/Sparkling

CAKEBREAD CELLARS CHARDONNAY, CALIFORNIA	96.00
LA CREMA CHARDONNAY, CALIFORNIA	35.00
CAKEBREAD SAUVIGNON BLANC, CALIFORNIA	65.00
DOMAINES OTT CHATEAU ROMASAN BANDOLA, FRANCE	140.00
SANTA MARGHERITA PINOT GRIGIO, ITALY	80.00
VEUVE CLICQUOT "YELLOW LABEL" BRUT, FRANCE	200.00
MEIOMI PINOT NOIR, CALIFORNIA	55.00
BRANCAIA TRE SUPER TUSCAN, RED BLEND, ITALY	100.00
CAYMUS CABERNET SAUVIGNON, CALIFORNIA	250.00
SIMI CABERNET SAUVIGNON, CALIFORNIA	325.00
QUILT CABERNET SAUVIGNON, CALIFORNIA	225.00
DECOY BY DUCKHORN MERLOT, CALIFORNIA	75.00
LA MARCA PROSECCO, ITALY	35.00
CHANDON SPARKLING ROSE, CALIFORNIA	60.00
MOET & CHANDON IMPERIAL, FRANCE	100.00
DOM PERIGNON BRUT, FRANCE	750.00

Canned Cocktails

CAN BY THE FOUR PACK

CROWN ROYAL PEACH TEA	75.00
CROWN ROYAL APPLE	75.00

Bar Mixers

CRANBERRY JUICE	20.00	LIME JUICE	20.00
PINEAPPLE JUICE	20.00	GRENADINE	20.00
ORANGE JUICE	20.00	SWEET AND SOUR MIX	20.00
TONIC WATER	18.00	MARGARTIA MIX	20.00
CLUB SODA	18.00	TRIPLE SEC	20.00



Liquor List



PEACHTREE MENU

BRAND

Bourbon/Whisky

BUFFALO TRACE	70.00
ELIJAH CRAIG SMALL BATCH	85.00
FOUR ROSES	90.00
CROWN ROYAL	130.00
CROWN ROYAL APPLE	130.00
JACK DANIEL'S	130.00
JACK DANIEL'S HONEY	130.00
JACK DANIEL'S FIRE	130.00
GENTLEMAN JACK	155.00
JAMESON	100.00
JIM BEAM	80.00
KNOB CREEK RYE	140.00
MAKER'S MARK	165.00
UNCLE NEARESTS 1856	175.00
WOODFORD RESERVE	165.00

Gin

BOMBAY SAPPHIRE	100.00
HENDRICKS	150.00

Cognac

HENNESSY VS	225.00
HENNESSY BLACK	250.00
HENNESSY VSOP	325.00
GRAND MARNIER	220.00
REMY VSOP	230.00

Scotch

DEWAR'S WHITE LABEL	125.00
HIGHLAND PARK 12YR	450.00
JOHNNIE WALKER RED	170.00
MACALLAN 12YR	250.00

Vodka

NEW AMSTERDAM	90.00
TITO'S	140.00
KETEL ONE	120.00
KETEL ONE ORANJE	120.00
KETEL ONE CITROEN	120.00
KETEL ONE	120.00
CUCUMBER & MINT	
KETEL ONE	120.00
PEACH & ORANGE	
KETEL ONE	120.00
GRAPEFRUIT & ROSE	
REDMONT	200.00

Tequila

1800 SILVER	100.00
PATRON SILVER	135.00
CASAMIGOS BLANCO	220.00
CASAMIGOS ANEJO	240.00
CASAMIGOS MEZCAL	260.00
AVION SILVER	160.00
AVION REPOSADO	180.00
AVION ANEJO	200.00
GRAN CORAMINO	175.00
CRISTALINO	

Rum

BACARDI SUPERIOR	80.00
BACARDI LIMON	80.00
BARCADI OAKHEART	80.00
BACARDI 8 YEAR	120.00
CAPTAIN MORGAN	100.00
MALIBU	90.00

Be a Team Player and Drink Responsibility

The Hawks 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 State Farm Arena a safe and exciting place for everyone.

What You Need To Know

HOURS OF OPERATION

- Our Premium Specialist is available from 10:00 AM to 6:00 PM ET, Monday through Friday, to assist you in your food and beverage selections. Online Ordering is available at <https://suiteeats.com/StateFarmArena>
To reach our premium specialist, email: suiteeats@levyrestaurants.com

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 3:00 PM ET, two business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at

<https://suiteeats.com/StateFarmArena>. Orders can be arranged with the assistance of a Premium Specialist

Representative at 404-878-3680 during normal business hours. Orders can be arranged with the assistance of our Director of Catering Sales at eford@Levyrestaurants.com outside 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 arena 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 by 5:00 p.m. ET ONE BUSINESS day prior to the event will not be charged.

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

1. Alcoholic beverages cannot be brought into or taken out of State Farm Arena.
2. It is the responsibility of the Contract/Agreement 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. Contract/Agreement 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 five business days' notice for this service.

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.

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.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at State Farm 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.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will charge the Contract/Agreement Holder's designated credit card each event. The Contract/Agreement 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 following our 15-day payment policy.

Please note that all food and beverage items are subject to a 23% 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.