

T Mobile

ARENA
LAS VEGAS

Suite Menu



Online Ordering
SuiteEats.com/TMobileArena

Packages

All packages serve 12 guest unless otherwise noted.



MVP

71.95 per guest / Minimum 12 guests

Bottomless

Freshly Popped Popcorn V AVO

Potato Chips & Gourmet Dips V AVO

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

Seasonal Fresh Fruit V AVO

In-Season Fruits and Berries

Classic Caesar Salad V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

All-Beef Hot Dogs

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

Mini Buffalo Chicken Sandwiches

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

Assorted Chef's Sweet Treats V

All-American Package / 67.95 per guest / Minimum 12 guests

Freshly Popped Popcorn V AVO

The Snack Attack V

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

Farmers Market Dips & Veggies V AVO

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Tajin Spiced Wings

Tajin Spice, Cotija Cheese, Lime Juice

Chopped Vegetable Salad V AVO

Romaine, Spinach, Olives, Seasonal Vegetables, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

The Italian

Salami, Capicola, Ham, Tomatoes, Onions, Provolone Cheese, Lettuce, Giardiniera, Olive Oil

All-Beef Hot Dogs

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

Gourmet Cookies & Brownies V

Gourmet Cookies, Decadent Brownies



À La Carte

FARMERS
MARKET DIPS
& VEGGIES



All a la carte items served 10 unless otherwise noted

Cool Appetizers

Local Charcuterie Board / 215

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

Farmers Market

Dips & Veggies V AVO / 130

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Chilled Shrimp Tower AVO

190 / 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Tabasco, Lemons

Seasonal Fresh Fruit V AVO / 145

In-Season Fruits and Berries

Mortadella Crostini V / 96

Pistachio Ricotta Cream, Arugula, Dried Fig

Warm Appetizers

Loaded Nacho Bar AVO / 170

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

Upgrade your Loaded Nacho Bar from Beef Chili to:

- Beef Barbacoa / Add 20
- Chicken Tinga / Add 10

Jalapeño Artichoke Dip V AVO / 130

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

Crispy Chicken Tenders

100 / 18 Tenders

185 / 36 Tenders

Southern Style Chicken Fritters
Barbecue Sauce, Ranch Dressing

Tajin Spiced Wings / 195

Tajin Spice, Cotija Cheese, Lime Juice

Loaded Potato Skins AVO / 130

Shredded Cheese, Sour Cream, Bacon Bits, Green Onion

Quesadilla Duo / 190

- Ancho-Marinated Chicken
Cilantro, Monterey Jack Cheese
- Carne Asada
Braised Brisket, Onions,
Oaxaca Cheese, Poblano Peppers

Served with Avocado Cream and Salsa Roja

Potstickers & Spring Rolls / 175

Chicken Lemongrass Potstickers,
Coconut Shrimp Spring Rolls,
Sweet Chili Glaze, Ginger Soy Sauce,
Hot Chinese Mustard

Taquitos / 150

Local Beef Taquitos, Salsa Roja

À La Carte

All a la carte items served 10 unless otherwise noted

Greens

Chopped Vegetable Salad / 100

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad / 100

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad

- **Grilled Chicken / Add 35**
- **Shrimp / Add 55**

Steakhouse Wedge Salad / 95

Baby Iceberg Lettuce, Bacon, Cherry Tomatoes, Crumbled Blue Cheese, Scallions, Ranch Dressing

BLT Salad / 100

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



BLT
SALAD

Classics

Char-Grilled

Chicken Board / 170

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

BYO Meatball Sliders / 165

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

Steakhouse Beef Tenderloin / 310

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

Tacos & Tostadas / 235

- **Pork Al Pastor**
Charred Pineapple, Pickled Red Onions
- **Pollo Asada**
Chorizo, Cotija Cheese

Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

Classic Sides

Three Cheese Mac / 105

Cavatappi Pasta, Three Cheese Sauce

Elote / 100

Fire Lime Roasted Corn, Street Corn Aioli, Pico De Gallo, Cotija Cheese

Spanish Rice & Black Beans / 100

Tomato, Garlic, Onion, Cilantro, Cumin, Cotija Cheese

ROAST BEEF WALKING STICKS



Handcrafted Sandwiches

The Walking Sticks / 165

Two of each of the following:

- **Ham and Swiss**
Mustard Butter, Pretzel Baguette
- **Roast Beef**
Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette
- **Roasted Turkey**
Apricot Ginger Chutney, Havarti Cheese, Baguette

The Authentic / 165

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

BYO Mini Buffalo Chicken Sandwiches / 165

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

BYO Mini Smoked Pork Sandwiches / 165

Pulled Pork, House-Made BBQ Sauce, Mini Rolls, Coleslaw

The Italian / 165

Salami, Capicola, Ham, Tomato, Onions, Provolone Cheese, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

Las Vegas Steakhouse Sandwich / 175

Sliced Roast Beef, Horseradish Aioli, Caramelized Onions, Arugula, Cheddar Cheese, Torta Roll

À La Carte

All a la carte items served 10 unless otherwise noted

Burgers, Sausages & Dogs

SHAKE  SHACK®

SHAKE SHACK Burger Box
/ 24 per person, minimum 10
Cheeseburger, Lettuce,
Tomato, Shack Sauce
Served with Crinkle Cut Fries

IMPOSSIBLE® Mini Burger / 190

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

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

Local Artisan Pork Sausage / 155

Mustard, Sauerkraut, Pretzel Roll

All-Beef Hot Dogs / 145

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

Local Hot Dog Duo / 145

Mini Hot Dogs,
Half Traditional Style, Half Elote Corn



ALL-BEEF HOT
DOGS

Snacks

Pretzel Bites / 120

Stone Ground Mustard

Salsa & Guacamole

Sampler / 120

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

Bottomless Snack Attack / 105

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

Bottomless

Freshly Popped Popcorn / 42

Dry-Roasted Peanuts / 25

Snack Mix / 25

Pretzel Twists / 25

Potato Chips &

Gourmet Dips / 88

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

Food Partners

BBQ MEXICANA Duo / 130

Three of each of the following:

- **Smoked Brisket**
Slow Smoked Brisket, Cilantro Coleslaw, Crispy Potatoes, Red Rice, Mexican Cheeses, House Spicy BBQ Sauce
- **Avocado Chicken**
Mesquite Smoked Chicken, Crispy Potatoes, Avocado Crema, Red Rice, Cilantro Coleslaw, Black Beans



Fuku Tender Sando / 125

Serves 6

Crispy Chicken Tenders, Ranch, Pickles, Potato Roll

Fuku Sweet + Spicy Chicken Sando / 135 Serves 6

Crispy Habanero Brined Chicken, Sweet & Spice Glaze, Pickles, Potato Roll





Personal Pizza / 120

6 individual 10" pizzas:

Choice of cheese, peppersoni, Margherita or combination (2 cheese, 2 pepperoni, 2 margherita)

Pizza Piena Calzone Duo / 120

Three of each of the following:

- **Calzone Classico **
Ricotta, Mozzarella, Parmigiano, Pecorino
- **Calzone Vegetariano **
Ricotta, Mozzarella, Spinach, Artichokes, Parmigiano, Pecorino

Pizza Piena Stomboli Duo / 140

Three of each of the following:

- **Stromboli di Polpetta**
Meatballs, Mozzarella, Parmigiano, Tomato Sauce
- **Stromboli di Pepperoni**
Pepperoni, Mozzarella, Parmigiano, Tomato Sauce

Sweet Spot

All desserts serves 12 otherwise noted

Let Them Eat Cake!

Chicago-Style Cheesecake

115 / Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake / 115

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

Rainbow Cake / 115

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six-Layer Carrot Cake

115 / Serves 14

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

Chocolate Paradis' Cake / 115

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake / 115

Five-Layer Lemon Cake, Lemon Curd, Vanilla Icing, Sour Lemon Bark, Toasted Mini Marshmallows

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

Suite Sweets

Gourmet Cookies & Brownies

160 / Serves 10

Gourmet Cookies, Decadent Brownies

Chef's Assorted Treats

180 / Serves 10



CHICAGO-
STYLE
CHEESECAKE

Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'aahs' 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

Gourmet Cookies

Reese's® Peanut Butter & Triple Chocolate Chunk

Giant Taffy Apples

Caramel, Loaded M&M's, Oreo®

Nostalgic Candies

- Gummi Bears
- Jelly Belly Sassy Sours
- Mini Sour Worms
- Peanut M&M's
- Plain M&M's

Dark Chocolate Liqueur Cups

- Bailey's Original Irish Cream
- Disaronno Amaretto
- Screwball Peanut Butter Whiskey
- Kahlúa

Customized Desserts

We will provide personalized, decorated layer-cakes from Freed's Bakery 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



Ready-to-Drink Cocktails & Seltzers

Sold by the four-pack

Jameson Ginger and Lime / 80

NÜTRL Pineapple Vodka Seltzer / 80

NÜTRL Watermelon Vodka Seltzer / 80

Bud Light Hard Seltzer
Black Cherry / *(six-pack)* 52

Beer, Ales, & Alternatives

Sold by the six-pack

Budweiser / 52

Bud Light / 52

Michelob ULTRA / 52

Blue Moon Belgian Wheat / 57

Estrella Jalisco / 57

Stella Artois / 57

Goose Island IPA / 57

Golden Road Mango Cart / 57

Wine

Sparkling & Rosé

Sold by the bottle

La Marca Prosecco / 80

Banshee 10 of Cups Brut / 105

Mumm Napa Brut / 175

Perrier Jouet Brut Champagne / 200

Veuve Clicquot Yellow Label / 325

Le Chemin Du Roi Brut / 625

Dom Perignon / 1,100

Cristal / 1,200

Armand de Brignac / 1,400



WINE ALTERNATIVES

Töst Rosé / 40

(Four Pack of 375ml)

All-Natural, Delicious, Dry, Sparkling, Alcohol-Free Beverages with White Tea, Ginger and Elderberry

Töst White / 40

(Four Pack of 375ml)

All-Natural, Delicious, Dry, Sparkling, Alcohol-Free Beverages with White Tea, White Cranberry, and Ginger.

White Wine

Sold by the bottle

PINOT GRIGIO

Four Graces Willamette Valley / 95

Santa Margherita / 105

SAUVIGNON BLANC

Dashwood / 80

Vavasour / 85

Kim Crawford / 90

CHARDONNAY

Chalk Hill / 80

Ferrari Carano / 80

Kendall Jackson Vintner Reserve / 80

La Crema / 90

Banshee / 105

Chalk Hill Estate / 175

Cakebread / 185

Red Wine

Sold by the bottle

PINOT NOIR

Lincourt / 85

Four Graces Willamette Valley / 95

Emeritus / 150

MERLOT

Sebastiani / 80

Three River / 90

Rutherford Hill / 98

CABERNET SAUVIGNON

Banshee / 90

Louis Martini / 105

Roth Alexander / 105

Caymus / 315

Silver Oak / 340

Chimney Rock / 365

Merus / 525

RED BLENDS

Nieto / 80

The Prisoner / 155

Stags' Leap Hands of Time / 155

Liquor

Sold by the liter bottle unless otherwise indicated

Vodka

Absolut / 260

Absolut Elyx / 310

New Amsterdam / 260

Ketel One / 340

Grey Goose / 365

Stoli Elit / 390

Gin

Botanist / 260

Aviation / 285

Bombay Sapphire / 285

Tanqueray / 285

Hendricks / 315

Cognac/Brandy

Remy Martin VSOP / 315

Remy Martin 1738 / 315

Remy Martin XO / 575

Louis XIII / 5,750

D'USSÉ / 425

Branson Phantom / 350

Rum

Cruzan Light / 250

Bacardí Superior / 250

Captain Morgan Spiced / 250

Malibu / 250

Tequila & Mezcal

Codigo Blanco / 285

Codigo Repo / 315

Codigo Anejo / 315

Celaya Blanco (750ml) / 340

Celaya Repo (750ml) / 365

Celaya Anejo (750ml) / 390

Casamigos Blanco / 315

Casamigos Repo / 340

Casamigos Anejo / 365

Avion 44 (750ml) / 680

Don Julio 1942 (750ml) / 775

Clase Azul Repo (750ml) / 950

El Silencio Mezcal / 285

Scotch

Chivas Regal / 315

Glenlivet 12 / 315

Macallan 12 / 525

JW Black / 340

JW Blue / 1,150

Whiskey & Bourbon

Buffalo Trace / 235

Jack Daniel's / 285

Gentleman Jack / 315

Jack Daniels Frank Sinatra / 945

Woodford Reserve / 365

Jameson Irish / 260

Jameson Orange / 260

Jameson Black Barrel / 315

Green Spot Irish / 340

Yellow Spot Irish / 525

Crown Royal Canadian / 285

Charles Goodnight (750ml) / 260

Fireball / 260

Skrewball Peanut Butter / 260

Cordials

Aperol / 200

Bailey's Original Irish Cream / 200

Cointreau / 200

Disaronno Amaretto / 200

Grand Marnier / 200

Kahlua / 200

Fernet Branca / 200

Dry Vermouth / 35

Sweet Vermouth / 35

Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks / 32

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Sprite Zero Sugar

Seagrams Ginger Ale

Barq's Root Beer

Minute Maid Lemonade

Waters

Dasani Bottled Water
37

Glacéau Smartwater
42

Perrier Sparkling
four-pack / 32

Juices / (per bottle) 32

Cranberry Juice

Grapefruit Juice

Orange Juice

Pineapple Juice



Coffee / 32

French Roast K-Cups

Decaffeinated K-Cups

Hot Chocolate K-Cups

Hot Tea K-Cups

Energy (four-pack)

Ghost Energy OG / 47

Ghost Energy Orange Cream / 47

Ghost Energy Sour Patch Blue
Raspberry / 47

Premium All Natural Mixers

Diane's Bloody Mary Mix / 47

RIPE Lemon Sour / 47

RIPE Atomic Fizz / 47

RIPE Mojito / 47

Q Tonic Water / (four-pack) 32

Q Club Soda / (four-pack) 32

Q Ginger Beer / (four-pack) 32

Bar Supplies

Tabasco / 10

Worcestershire Sauce / 10

Bar Garnish Kit / 25
(Lemons, Limes, Cherries, Olives)

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 <http://suiteeats.com/TMobileArena>

To reach a Representative:
Dial / (702) 692-1449 or
E-mail / EDelegeane@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 p.m. PST, two business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at <http://suiteeats.com/TMobileArena>. Orders can be arranged with the assistance of a Premium Specialist Representatives at (702) 692-1449 during normal business hours.

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 by 4:00 p.m. PST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant. 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 T-Mobile 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 event 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 Premium Specialist Representatives can assist you with many other arrangements. 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

Smallwares and Supplies

Suites will be supplied with all 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 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 Levy exclusively furnishes all food and beverage products for the suites at T-Mobile 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 T-Mobile Arena

The rich tradition at T-Mobile 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. There are several 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

Angelina Martinez
Angelina.Martinez@levyrestaurants.com
(702) 480-4405.



FOLEY FAMILY WINES
Real Vineyards. Real Wineries. Real Wines.