



contents

packages

— 3 —

à la carte

— 7 —

beverages

— 20 —

the scoop

— 26 —





Packages serve 12 guests unless otherwise noted.

All-American

-850-

Bottomless Freshly Popped Popcorn O

The Snack Attack O

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

Chicken Tenders

Buttermilk Ranch, Blues Hog Barbecue & Blues Hog Honey Mustard

BLT Salad

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

Farmers Market Dips

& Veggies 🛡 🐵

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

The Authentic

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

Hot Dogs

Traditional Condiments

Local Bratwurst

Traditional Condiments

MVP

-860-

Bottomless Freshly Popped Popcorn O

Potato Chips & Gourmet Dips O

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

Seasonal Fresh Fruit 💯 🐡

In-Season Fruits & Berries

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac O

Cavatappi Pasta, Three Cheese Sauce

Spicy Chicken Wings

Traditional Spicy Buffalo Sauce, Celery Sticks, Buttermilk Ranch Dressing

Hot Dogs

Traditional Condiments



Packages serve 12 guests unless otherwise noted.

Come Dine with Me

Each course is elegantly timed to complement key moments of the event, creating a seamless and elevated experience. Dishes are artfully presented as small, shareable plates, inviting a sophisticated, grazing-style approach to dining.

-2400-

SNACKS & TREATS • Choose 2

Selections will be in the suite upon quest's arrival.

House-Made Roasted Snack Mix •

Pistachios, Cashews, Almonds, Dried Olives

Vegetable Chips & Dips 🖤

Green Bean Chips, Veggie Chips, Vegan Pesto, Baba Ghanoush, White Bean Hummus

Charcuterie Board

Cured Meats, Local and Imported Cheeses, Pickles, Olives, Crackers, and Accompaniments

FROM THE GARDEN • Choose 2

Selections will be in the suite upon guest's arrival.

STL Kitchen Italian Salad

Romaine, Iceberg, Artichokes, Pimentos, Red Onions, Pepperoncini, Provel, Red Wine Vinaigrette

Chopped Salad

Tomatoes, Avocado, Bacon, Eggs, Blue Cheese, Red Wine Vinaigrette

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

PASS TO ME · Choose 2

Selections will be passed in the suite once guests arrive.

Crostini Trio 🔮

- White Bean Hummus, Sautéed Greens, Candied Wasabi Peas
- Smash Peas, Lemon, Mint, Fresh Burrata
- Ricotta, Pickled Butternut Squash, Spicy Pecans

Upper Crust Flatbreads

- Sundried Tomato Pesto and Broccolini •
- Salsiccia and Fontina
- Grilled Shrimp & Fresh Pesto

Mini Hot Dog Board

- New York-Style Hot Dog
- Detroit Coney Dog



THE MAIN EVENT • Choose 2

Selections will be delivered before the start of the event.

Steak Frites Board 🌼

Wet-Aged Ribeye, Maldon Sea Salt, Creamy Horseradish, Signature Steak Sauce, Wedge Potatoes, Grilled Asparagus

Artisan Pastas

- *Lemon Chicken*, Roasted Garlic, Basil, Oven-Dried Tomatoes
- Butternut Squash Ravioli, Grana Padano, Fresh Sage, Chili Flakes

Char-Grilled Chicken Board 🐡

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

OUR FAVORITES • Choose 2

Selections will be delivered to your guests at 1st Intermission.

Bánh Mì Sandwiches

- Roasted Shiitake

 Mirin Marinated
 Shiitake Mushrooms, Pickled
 Cucumbers, Cilantro, Carrots,
 Hoisin Sauce, Sriracha Aïoli, Baguette
- Vietnamese Chicken Roasted Chicken, Daikon, Carrots, Cilantro, Jalapeño, Sriracha Aïoli, Baguette

Wagyu Sliders

All-Beef Sliders, American Cheese, Spicy Butter Pickle, Secret Sauce

Mini Soft Twist Pretzel Board

Creole & Yellow Mustards



Packages serve 12 guests unless otherwise noted.

Rhythm & Blues Package

-850-

Bottomless Freshly Popped Popcorn

O

Pretzel Twists 0

Blue Note Nacho Bar

Seasoned Beef, Queso Blanco, Sour Cream, Pico de Gallo, Pickled Jalapeño, Tortilla Chips

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Toasted Ravioli

Marinara Sauce, Parmesan Cheese

Chicken Tenders

Buttermilk Ranch, Blues Hog Barbecue, Blues Hog Honey Mustard

Hot Dogs

Traditional Condiments

Local Bratwurst

Traditional Condiments

Gooey Butter Cake

A Sweet assortment of Gooey Butter Cake





Cool Appetizers

Cool Appetizers serve 12 guests unless otherwise noted.



Local Charcuterie Board • 250

Chef's Selection of Imported and Local Cheeses, Meats, with Mustards, Honeys, Jams, Crackers, and Accompaniments

Farmers Market Dips & Veggies ♥ • 110

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

Chilled Shrimp Cocktail 🍩

• 190 / 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Seasonal Fresh Fruit © • 120

In-Season Fruits & Berries

Olive & Whipped Feta Platter ** • 140

Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

Seasonal Root Vegetable & Dips ♥ • 160

Seasonal Root Vegetables, Spiced Beetroot Hummus & Goat Cheese, Roasted Carrot Dip, Sweet Pea & Hominy Spread, Grilled Naan

Deviled Egg Hat Trick • 120

Traditional, Soy & Wasabi, Chorizo & Pimentón



Warm Appetizers

Warm Appetizers serve 12 guests unless otherwise noted.

Blue Note Nacho Bar • 190

Seasoned Beef, Queso Blanco, Sour Cream, Pickled Jalapeños, Pico de Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

- Blues Hog Pulled Pork 28
- Beef Barbacoa 32
- Chicken Carnitas 28

Jalapeño Artichoke

Dip 💿 🐵 • 85

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

The Chicken Tender & Sauce Zone • 185

Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

- Blues Hog Barbecue
- Blues Hog Honey Mustard
- Buttermilk Ranch
- Blues Hog Wild Sauce
- Blues Hog Chicken & Fry Sauce

Spicy Wings • 180

Traditional Spicy Buffalo Sauce, Buttermilk Ranch

Wing Sampler • 190

Traditional Spicy Buffalo Sauce, Cajun Ranch Dry Rubbed, Raspberry Chipotle, Celery Sticks, Buttermilk Ranch Dressing

Three Cheese Mac **0** • 150

Cavatappi Pasta, Three Cheese Sauce

Crab Rangoon • 145

Sweet & Sour Sauce, Scallions

Cannelloni Bites • 175

Marinara Sauce, Parmesan Cheese

Toasted Ravioli • 170

Marinara Sauce, Parmesan Cheese



Greens

Greens serve 12 guests unless otherwise noted.

Chopped Vegetable

Salad ** • 130

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

Classic Caesar Salad • 105

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

- Grilled Chicken 25
- Shrimp 30

Bocconcini Tomato & Cucumber Salad • • 125

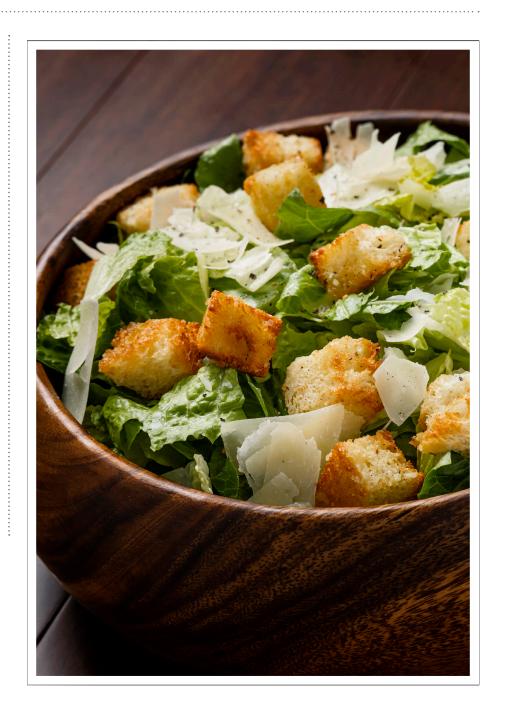
Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad • 110

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

STL Kitchen Italian Salad • 120

Romaine, Iceberg, Artichokes, Pimentos, Red Onions, Pepperoncini, Provel, Red Wine Vinaigrette



restaurant partner

Restaurant Partners

ROSALITAS

Taco Bar

Your choice of Tinga Chicken, Ground Beef, or Carne Asada. Served with Lettuce, Housemade Pico De Gallo, Shredded Cheese and Sour Cream. Your choice of Soft Corn or Flour Tortillas.

- · Chicken/Beef 200
- Carne Asada 240
- Veggies 175

Quesadilla Platter

Flour Tortillas filled with Shredded cheese and your choice of Protein. Served with Pico De Gallo and Sour Cream.

- Cheese 75
- Chicken 150
- Carne 195

Mini Chimichanga Platter

Flour tortillas filled with your choice of protein and cheese blend then fried. Our signature Chile con Queso served on the side for dipping.

- Chicken 105
- Carne 150

Taquitos

Corn tortillas filled with Chihuahua Cheese, your choice of Chicken or Beef, Rolled and Deep Fried. Served with our signature Jalapeno Ranchero for Dipping.

- Chicken 100
- Shredded Beef 125

Tex-Mex Rice/Refried Beans

Our signature Spanish Rice is prepared with Tomatoes, Onion, Garlic, Chicken Broth and Spices. Our Vegetarian Refried Beans are prepared with Pinto Beans and a variety of Spices and Topped with Chile Con Queso.

- Tex Mex Rice 50
- Refried Beans 50
- Rice and Beans 90

Churros Con Chocolate • 100

Fried Pastry Dough Rolled in Cinnamon, Sugar, and served with Chocolate Sauce

SHAKE SHACK

Shake Shack Burger • 155

Angus Beef Cheeseburger, Lettuce, Tomato, Shacksauce, Toasted Potato Bun

Shake Shack 'Shroom Burger • 200

Crisp-Fried Portobello Mushroom, Melted Muenster & Cheddar Cheeses, Lettuce, Tomato. Shacksauce. Toasted Potato Bun

Shake Shack Milkshakes

150

Variety of Milkshakes from Shake Shack

Shake Shack Fries • 120

Serves 12

Classics

Classics serve 12 guests unless otherwise noted.

Char-Grilled Chicken Board ◎• 240

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

STL Barbecue Board • 235

Baby Back Ribs, Barbecue Chicken Legs, House Smoked Pulled Pork, Cole Slaw, Blues Hog Barbecue, Hawaiian Rolls

Tomahawk Steak

Board • 450

Serves 12

Dry Brined, Grilled, Steak Butter, Potato Gratin, Roasted Brussels Sprouts

Surf and Turf Board • 450

Serves 12

48oz. Block-Cut New York Strip, Lobster Mac & Cheese, Asparagus

Meatball Sliders • 160

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

Steakhouse Beef Tenderloin • 480

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

Whiskey-Glazed Char-Grilled Short Ribs • 450

Serves 12 Horseradish Cream

Roasted Brussels Sprouts • 125 *Serves 12*

Roasted Baby Potatoes • 135 *Serves 12*

Potato Gratins • 135 *Serves 12*



Burgers, Sausages & Dogs

Burgers, Sausages & Dogs serve 12 guests unless otherwise noted.

Local St. Louis Bratwurst • 95

Traditional Condiments, Soft Rolls

Hot Dogs • 82 Traditional Condiments, Kettle-Style Potato Chips

Local St. Louis Salsiccia • 95 Piperade, Soft Rolls



Handcrafted Sandwiches

Sandwiches serve 12 guests unless otherwise noted.

THE WALKING STICKS

Ham & Swiss • 160

Serves 12

Mustard Butter, Pretzel Baguette

Roast Beef • 175

Serves 12

Garlic Horseradish Aïoli, Arugula, Maldon Salt, Baguette

Roasted Turkey • 165

Serves 12

Garlic Horseradish Aïoli, Arugula, Maldon Salt, Baguette

The Authentic • 150

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

Blues Hog Smoked Chicken Sandwiches • 150

Blues Hog Smoked Pulled Chicken, Champions Blend Barbecue Sauce, Coleslaw, Mini Rolls

Blues Hog Smoked Pork Sandwiches • 155

Blues Hog Smoked Pulled Pork, Champions Blend Barbecue Sauce, Coleslaw, Mini Rolls

The Hill Sub • 140

Soppressata, Mortadella, Salami, Capicola, Provolone Cheese, Lettuce, Tomato, Pepperoncini, Red Onion, Red Wine Vinaigrette



Snacks

Snacks serve 12 guests unless otherwise noted.

Soft Bavarian Pretzel Sticks • 85

Beer Cheese, Spicy Mustard

House Made Pretzel Croissants • 90

Maldon Salt, Mustard Butter

Salsa & Guacamole Sampler © • 110

Salsa Verde, Salsa Roja, Guacamole, Tortilla Chips

The Snack Attack • 80

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

Seasoned Pretzel Sticks & **Dips • 140**

Pretzel Sticks Seasoned with Dill Pickle, Garlic Parmesan, Yellow Mustard Seasonings, Dill Pickle Hummus, Roasted Garlic Parmesan Dip

Bottomless Freshly Popped Popcorn • 40

Dry-Roasted Peanuts 0 • 30

Snack Mix V • 30

Pretzel Twists **0** • 30

Potato Chips & Gourmet Dips • 90

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



Let Them Eat Cake!

Chicago-Style Cheesecake • 110

Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake • 120

Serves 12

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

Rainbow Cake • 120

Serves 12

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

Six-Layer Carrot Cake • 120

Serves 14

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

Lemon Meringue Cake ○ • 120

Serves 14

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

Suite Sweets

Suite Sweets serve 12 guests unless otherwise noted.

Gourmet Cookies & Brownies • 110

Gourmet Cookies, Decadent Brownies

Gooey Butter Cake • 110

Gourmet Gooey Butter Cake, Assorted Flavors

Chef's Selection of Seasonal and Mini Desserts • 120



Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' & 'ahs' as your neighbor's 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 🚭
- Honduran Chocolate Manifesto Brownie 🙅

Gourmet Cookies & Turtles V

- Chocolate Chunk
- Reese's Peanut Butter
- Triple Chocolate Chunk
- White & Milk Chocolate Turtles

Giant Taffy Apples 🔮

- Peanut
- Loaded M&M's*

Nostalgic Candies •

- Gummi[®] Bears,
- Jelly Belly* Sassy Sours
- Mini Sour Worms
- Peanut M&M's®
- Plain M&M's®

Dark Chocolate Liqueur Cups O

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





beverages





Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

Cutwater Canned Cocktails 4-pack • 60

On The Rocks • 60

Twisted Tea • 60

High Noon Hard Seltzer • 60

Lone River Ranch Water • 60

Bud Light Seltzer • 60

Surfside • 60

NÜTRL Vodka Seltzer • 60

Beer, Ales & Alternatives

Sold by the six-pack

4-Hands City Wide • 58

Angry Orchard Apple Crisp Cider • 58

Athletic Brewing Non-Alcoholic • 58

Blue Moon Belgian White • 58

Budweiser • 53

Bud Light • 53

Bud Select • 53

Bud Zero • 53

Busch Light • 53

Coors Light • 53

Corona Extra • 58

Heineken • 58

Lagunitas • 58

Michelob ULTRA • 53

Miller Lite • 53

Modelo Especial • 58

New Belgium Voodoo Ranger • 58

Sam Adams • 58

Sierra Nevada Hazy Little Thing IPA • 58

Stella Artois • 58

Stone IPA • 58

Urban Chestnut Zwickel • 58

Urban Underdog • 58

Yuengling Flight • 58

Yuengling Lager • 58



Sparkling & Rosé

Sold by the bottle

La Marca Prosecco • 90

Nicolas Feuillatte Brut • 95

Ferrari Brut • 116

Mumm Napa Brut Rosé • 111

Chapoutier Belleruche Rosé • 74

White Wine

Sold by the bottle

PINOT GRIGIO

Benvolio • 78

RIESLING

Chateau Ste. Michelle • 84

SAUVIGNON BLANC

Kim Crawford • 90

Stag's Leap • 140

CHARDONNAY

Kendall-Jackson Vintner's Reserve • 90

Sonoma-Cutrer Russian River Ranches • 111

Cakebread • 127

Stag's Leap • 116

MOSCATO

Seven Daughters • 85



Red Wine

Sold by the bottle

PINOT NOIR

Meiomi • 90

La Crema • 95

Argyle • 111

Belle Glos Clark & Telephone • 116

MERLOT

Murphy Goode • 74

Decoy by Duckhorn • 85

CABERNET SAUVIGNON

Josh Craftsman's Collection • 74

Intercept • 90

Louis Martini • 90

JUSTIN • 121

Quilt Napa Valley • 148

RED BLENDS

Brancaia Tre • 80

Conundrum by Caymus • 90

The Prisoner • 106

LOCAL

Augusta Norton • 85

Augusta Vidal Blanc • 70

Montelle Chambourcin • 70

Montelle Chardonel • 70

Montelle Seyval Blanc • 70





Sold by the 750ml

VODKA

New Amsterdam • 85

New Amsterdam Pink Whitney • 85

Absolut • 95

Tito's Handmade • 116

Ketel One • 127

Grey Goose • 138

GIN

Bombay Dry • 90

Bombay Sapphire • 100

Beefeater • 111

The Botanist • 116

Hendrick's • 138

RUM

Bacardí Superior • 74

Captain Morgan Spiced • 90

TEQUILA & MEZCAL

Jose Cuervo Tradicional • 95

1800 Blanco • 105

Hornitos Plata • 111

Patrón Silver • 138

Casamigos Blanco • 138

Casamigos Reposado • 154

Casamigos Anejo • 174

WHISKEY & BOURBON

Jim Beam White Label • 95

Rebel Yell • 95

Skrewball • 100

Crown Royal • 132

Jack Daniel's • 132

Jameson Irish • 132

Buffalo Trace • 138

Maker's Mark • 138

Woodford Reserve • 148

Basil Hayden • 154

Uncle Nearest 1856 • 164

SCOTCH

Dewar's White Label • 105

Johnnie Walker Black • 148

The Glenlivet 12 • 180

COGNAC

Hennessey • 212

D'USSÉ • 222

VERMOUTH

Carpano Dry • 13

Carpano Classico • 13

Carpano Antica Formula • 13

CORDIALS

Amaro Nonino • 53

Aperol • 53

Cointreau • 85

Kahlúa • 100

Baileys Irish Cream • 100

Campari • 64

Fireball • 90

Grand Marnier • 100



Chill

Sold by six-pack unless otherwise indicated

SOFT DRINKS • 32

Pepsi

Diet Pepsi

Pepsi Zero Sugar

Starry

Starry Zero Sugar

Mountain Dew

Schweppes Ginger Ale

Mug Root Beer

Minute Maid Lemonade

Phorm Energy 4-pack

WATER

Aquafina Bottled Water 20oz. • 35

LIFEWTR Purified PH Balanced Water 23.7oz. • 38

SPARKLING • 37

Bubly Sparkling Water Lime, Cherry, Blackberry



JUICES • 37

Cranberry Juice Grapefruit Juice Orange Juice Pineapple Juice

TEAS • 37

Pure Leaf Iced Tea Lemon

Pure Leaf Sweet Tea

Pure Leaf Unsweetened Black Tea

MISCELLANEOUS BEVERAGES

Fresh Brewed
Regular Coffee • 27

Fresh Brewed
Decaffeinated Coffee • 27

Hot Chocolate • 27

HOT BEVERAGE BAR • 150

Hot Chocolate and/or Coffee, Creamer, Assorted Sugars and Sweeteners, Marshmallows and Peppermints

BAR SUPPLIES

Premium Bloody Mary Mix • 37

Premium Sweet & Sour Mix • 37

Premium Margarita Mix • 37

Premium Lime Juice • 37

Premium Grenadine • 37

Club Soda • 27

Tonic Water • 27

Lemons & Limes • 13

Stuffed Olives • 13

Tabasco Sauce • 13

Worcestershire • 13



Food & 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. CST, three business days prior to each event.

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the stadium does **NOT** open, you will not be charged for your food and beverage order. However, if the gates to the stadium open for **ANY** amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. CST 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 Missouri, we ask that you adhere to the following:

- Alcoholic beverages cannot be brought into or taken out of Enterprise 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

Payment Procedure & Service 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 24% 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 exclusively furnishes all food and beverage products for the suites at Enterprise 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.

