

# *suite* menu



Online Ordering | [SuiteEats.com/EnterpriseCenter](https://SuiteEats.com/EnterpriseCenter)





*contents*

**packages**

— 3 —

**à la carte**

— 8 —

**beverages**

— 23 —

**the scoop**

— 30 —



# packages





# packages

*Packages serve 12 guests unless otherwise noted.*

## All-American

— 850 —

### Bottomless Freshly Popped Popcorn

### The Snack Attack

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,  
Wheat Baguette

### Hot Dogs

Traditional Condiments

### Local Bratwurst

Traditional Condiments

## MVP

— 860 —

### Bottomless Freshly Popped Popcorn

### Potato Chips & Gourmet Dips

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

Cavatappi Pasta, Three Cheese Sauce

### Spicy Chicken Wings

Traditional Spicy Buffalo Sauce,  
Celery Sticks, Buttermilk Ranch  
Dressing

### Hot Dogs

Traditional Condiments





*lemon chicken pasta*



# packages

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.

— 2340 —

### SNACKS & TREATS • Choose 2

Selections will be in the suite upon guest'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

#### Tapas Board

Albondigas En Salsa, Spanish Cheeses, Cured Meats, Artisan Olives, Crackers, Quince, Artisan Breads

### FROM THE GARDEN • Choose 2

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

#### Baby Artichokes & Green Bean Salad

Heirloom Tomatoes, Peas, Roasted Carrots, Citrus Vinaigrette

#### Chopped Salad

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

#### Bocconcini Cucumber

#### Tomato Salad

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

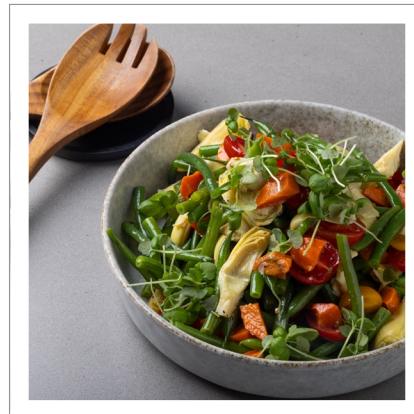
- White Bean Hummus, Sautéed Greens, Candied Wasabi Peas
- Smash Peas, Lemon, Mint, Fresh Burrata
- Ricotta, Pickled Butternut Squash, Spicy Pecans

#### Upper Crust Flatbreads

- Sun-Dried Tomatoes & Broccoli Rabe 
- Italian Salumi & Fontina Cheese
- Grilled Shrimp & Fresh Pesto

#### Mini Hot Dog Board

- Chicago-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

#### House-Made Pastas

- **Lemon Chicken** Roasted Garlic, Basil, Oven-Dried Tomatoes
- **Pumpkin**  Shaved Parmesan Cheese, Fresh Oregano, 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 before half-time.

#### Bánh Mì Sandwiches

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

#### Prime Sliders

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

#### Mini Soft Twist Pretzel Board

Creole & Yellow Mustards



# packages

*Packages serve 12 guests unless otherwise noted.*

## Rhythm & Blues Package

— 850 —

### Bottomless Freshly Popped Popcorn

### Pretzel Twists

### 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

### Goosey Butter Cake

A Sweet assortment of  
Goosey Butter Cake





# à la carte





à la carte

# 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 V AVO • 110

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

## Chilled Shrimp Cocktail AVO

• 190 / 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Lemons

## Seasonal Fresh Fruit V VP AVO • 120

In-Season Fruits & Berries

## Olive & Whipped Feta Platter V • 140

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

## Seasonal Root Vegetable & Dips V • 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



*farmers market  
dips & veggies*





*The chicken Tender  
& sauce zone*





## à la carte

# 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, Blue Cheese Dressing

## Wing Sampler • 190

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

## Three Cheese Mac • 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





## à la carte

# 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







*char-grilled  
chicken board*



## à la carte

# Classics

*Classics serve 12 guests unless otherwise noted.*

## Char-Grilled Chicken

**Board**  • 225

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

## STL Barbecue Board • 230

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** • 450

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*

## Shake Shack Fries • 120

*Serves 12*





*à la carte*

# Burgers, Sausages & Dogs

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

## Shake Shack Burger • 165

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

## Shake Shack 'Shroom Burger • 205

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

## 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





à la carte

# 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 Aioli,  
Arugula, Maldon Salt, Baguette

### Roasted Turkey • 165

*Serves 12*

Garlic Horseradish Aioli,  
Arugula, Maldon Salt, Baguette

### The Authentic • 150

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





# à la carte

## 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 ✓ AVO • 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 ✓ • 30

### Snack Mix ✓ • 30

### Pretzel Twists ✓ • 30

### Potato Chips & Gourmet Dips ✓ • 90

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





## à la carte

# 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

### Goopy Butter Cake • 110

Gourmet Goopy Butter Cake, Assorted Flavors

### Shake Shack Milkshakes • 150

Variety of Milkshakes from Shake Shack





*chocolate paradis cake*





# à la carte

## 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 V

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

### Gourmet Dessert Bars V

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar AVO
- Honduran Chocolate Manifesto Brownie AVO

### Gourmet Cookies & Turtles V

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

### Giant Taffy Apples V

- Peanut
- Loaded M&M's®

### Nostalgic Candies V

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

### Dark Chocolate Liqueur Cups V

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





COOKIES • CAKES • BROWNIES • ICE CREAM • SWEETS

CHICAGO-STYLE  
CHEESECAKE



RAINBOW CAKE

DECAJENT REESE'S  
PEANUT BUTTER



DECAJENT TRIPLE  
CHOCOLATE CHIP



ROCKSLIDE BROWNIE

TOFFEE CHUNCA  
BLONDE BAR

CHERRY  
MARSHMALLOW BAR

CHOCOLATE  
MANIFESTO BROWNIE

our famous  
dessert cart



# beverages





## *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



# beverages

## 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



*Beverages*

# 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





*bar supplies*





# *Beverages*

## Liquor

*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'USSE • 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



# Beverages

## 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



# the scoop







# 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:

1. 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.



