



enterprise
CENTER



Online Ordering

SuiteEats.com/enterprisecenter



packages

All packages serve 10 unless otherwise noted

All-American Package

Enjoy traditional stadium fare and American culinary classics // 750, Serves 10

**Bottomless
Freshly Popped Popcorn** V

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

**Farmer’s Market
Dips & Veggies** V
Farmstand Vegetables, Hummus,
Buttermilk Ranch Dressing

Spicy Wings
Traditional Spicy Buffalo Sauce,
Buttermilk Ranch

Classic Caesar Salad V
Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

The Hill Hoagie
Soppressata, Mortadella, Genoa Salami,
Capicola, Lettuce, Tomato, Pepperoncini,
Red Onion, Sub Dressing

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

MVP

Savor an all-star roster of our fan favorites // 750, Serves 10

**Bottomless
Freshly Popped Popcorn** V

Potato Chips & Gourmet Dips V
Kettle-Style Potato Chips, Spinach Artichoke
Dip, French Onion Dip,
Dill Pickle Dip

Seasonal Fresh Fruit V AVG
Fresh Fruit and Berries

Classic Caesar Salad V
Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Traditional Mac N Cheese V
Cavatappi Pasta, Three Cheese Sauce

All-Beef Hot Dogs
All-Beef Hot Dogs, Traditional
Condiments

Crispy Chicken Sandwiches
Chicken Breast, Hot Honey, Pickles,
Brioche Roll



STL All Together

Serving St. Louis Favorites // 750, Serves 10

**Bottomless
Freshly Popped Popcorn** V

Pretzel Twists

Classic Caesar Salad V
Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Toasted Ravioli
Served Hot with Marinara, Parmesan

Chicken Tenders
Crispy Chicken Tenders, BBQ and
Honey Mustard

Hot Dogs
All-Beef Hot Dogs, Traditional
Condiments

Local Bratwurst
Grilled Bratwurst, Traditional
Condiments

Blue Note Nacho Bar
Seasoned Taco Beef, Queso Blanco, Sour
Cream, Pico De Gallo, Jalapeños and
Tortilla Chips

Goopy Butter Cake
A Sweet Assortment of Goopy Butter Cake



à la carte

All à la carte items serve 10 unless otherwise noted

Cool Appetizers



MARKET DIPS & VEGGIES

Local Charcuterie Board

// 225, Serves 10

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

Farmer's Market Dips

& Veggies AVG // 99, Serves 10

Farmstand Vegetables, Hummus, Buttermilk Ranch

Chilled Shrimp Cocktail

AVG // 180, 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

Seasonal Fresh Fruit

V2 AVG

// 99, Serves 10

Fresh Fruit and Berries

Spinach Artichoke Dip

AVG

// 60, Serves 10

Served with Tortilla Chips

Warm Appetizers

Blue Note Nacho Bar

// 165, Serves 10

Seasoned Taco Beef, Queso Blanco, Sour Cream, Pico De Gallo, Jalapeños and Tortilla Chips

Upgrade your Seasoned Taco Beef to:
Beef Barbacoa // Add 20, Serves 10
Smoked Pork // Add 15, Serves 10
Chicken Tinga // Add 15, Serves 10
Guacamole // Add 10, Serves 10

Spicy Wings // 175, Serves 10

Traditional Spicy Buffalo Sauce, Buttermilk Ranch

Pan-Seared Shrimp Cake

// 225, Serves 10

Chipotle Aioli, Jicama Slaw, Mini Brioche Roll

Quesadilla Duo // 175, Serves 10

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

Served with Avocado Crema and Salsa Roja

Crab Rangoon // 145, Serves 10

Served with Sweet and Sour

Chicken Tenders // 165, Serves 10

Crispy Chicken Tenders, BBQ and Honey Mustard

Toasted Ravioli // 165, Serves 10

Marinara, Parmesan

Cannelloni Bites // 170, Serves 10

Marinara, Parmesan

Greens

Chicken Teppanaki Noodle Salad

// 105, Serves 10

Chargrilled Chicken Thighs, Soba Noodles, Snow Peas, Cilantro, Red Pepper, Napa Cabbage, Carrots, Green Onions, Fried Rice Noodles, Soy Ginger Dressing

Chopped Salad V AVG // 100, Serves 10

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

Classic Caesar Salad V

// 99, Serves 10

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad:
Grilled Chicken // Add 20, Serves 10
Steak // Add 25, Serves 10
Shrimp // Add 35, Serves 10

BLT Salad // 99, Serves 10

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



à la carte

All à la carte items serve 10 unless otherwise noted

Classics

Char-Grilled Chicken Board  *// 195, Serves 10* All-Natural Brined, Marinated and Grilled Chicken, Seasonal Grilled Vegetables



STL BBQ Board *// 145, Serves 10*
Baby Back Ribs, Smoked Chicken Wings, Loaded Potato Salad, BBQ, Cornbread

Meatball Sliders *// 145, Serves 10*
Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin *// 299, Serves 10*
Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Classic Sides

Traditional Mac N Cheese  *// 150, Serves 10*
Cavatappi Pasta, Three Cheese Sauce

Elote   *// 150, Serves 10*
Fire-Roasted Corn, Street Corn Aioli, Pico De Gallo, Cotija Cheese

Roasted Brussels Sprouts *// 130, Serves 10*

Roasted Baby Potatoes *// 130, Serves 10*

Shake Shack Fries *// 80, Serves 10*



ELOTE

Handcrafted Sandwiches

The Authentic *// 135, Serves 10*
Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Chicken Slider *// 110 Serves 10*
Chicken Breast, Hot Honey, Pickles, Brioche Roll

The Hill Hoagie *// 125, Serves 10*
Soppressata, Mortadella, Genoa Salami, Capicola, Lettuce, Tomato, Pepperoncini, Red Onion, Sub Dressing

Smoked Pork Sandwiches *// 125, Serves 10*
Smoked Pork, Blue's Hog BBQ, Coleslaw, Brioche Roll

à la carte

All à la carte items serve 10 unless otherwise noted

Burgers, Sausages & Dogs



ALL-BEEF HOT DOGS

Shake Shack Burger

// 135, Serves 10

Angus Beef Cheeseburger with Lettuce, Tomato, and Shacksauce on a Toasted Potato Bun

Shake Shack 'Shroom Burger

// 170, Serves 10
Crisp-Fried Portobello Mushroom Filled With Melted Muenster and Cheddar Cheeses, Topped with Lettuce, Tomato, and Shacksauce on a Toasted Potato Bun

All-Beef Hot Dogs // 66, Serves 10

All-Beef Hot Dogs, Traditional Condiments

Local Bratwurst // 79, Serves 10

Traditional Condiments

Snacks

Soft Pretzels // 80, Serves 10

Beer Cheese, Spicy Mustard

Salsa & Guacamole Sampler

V AVG // 110, Serves 10

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

The Snack Attack V // 75, Serves 10

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

Bottomless Popcorn Trio V // 54

Cheddar Cheese, Kettle Corn, Old Fashion Caramel

Bottomless Freshly Popped Popcorn V // 35, Serves 10

Dry-Roasted Peanuts V

// 25, Serves 10

Snack Mix V // 25, Serves 10

Pretzel Twists V // 24, Serves 10

Potato Chips & Gourmet Dips

V // 72, Serves 10

Kettle-Style Potato Chips, Spinach and Artichoke Parmesan Dip, French Onion, Dill Pickle Dip



CHIPS & GOURMET DIPS

Levy Restaurants 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.



sweet spot

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 V

// 95, Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Chocolate Tuxedo

Individual Bombe // 100, Serves 10

Chocolate Cake with White and Milk Chocolate Mousse Filling Covered in Ganache

Rainbow Cake V // 105, Serves 10

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six Layer Carrot Cake V

// 100, Serves 14

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

Peanut Butter & Chocolate Brownie Stack Cake V

// 95, Serves 14

Chocolate Cake, Layered Peanut Butter French Crème, Chocolate Brownies, Gourmet Peanut Butter Chips

Red Velvet Cake V

// 94, Serves 12

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



SIX LAYER CARROT CAKE

Chocolate Paradis' Cake V

// 95, Serves 12

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Suite Sweets

Gourmet Cookies & Brownies V

// 95, Serves 10

Gourmet Cookies, Decadent Brownies

Chef's Choice Dessert

// 105, Serves 10

Rotation of Chef's Choice o Desserts

Shake Shack Milkshakes

// 115, Serves 10

Variety of Milkshakes from Shake Shack

Gooley Butter Cake

// 90, Serves 10

Gourmet Gooley Butter Cake, Assorted Flavors

Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'ahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.



GOURMET COOKIES & BROWNIES

Signature Desserts V

- Six Layer Carrot Cake
- Rainbow Cake
- Chicago Style Cheesecake
- Peanut Butter and Chocolate Brownie Stack Cake
- Red Velvet Cake
- Chocolate Paradis Cake

Gourmet Dessert Bars V

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

Gourmet Cookies V

- Chocolate Chunk
- Reese's® Peanut Butter
- Triple Chocolate Chunk

Giant Taffy Apples V

- Peanut
- Loaded M&M's®

Nostalgic Candies V

- Gummi® Bears
- Jelly Belly®
- Malted Milk Balls
- Peanut M&M's®
- Plain M&M's®

Dark Chocolate Liqueur Cups V

- Baileys® Original Irish Cream
- DiSaronno® Amaretto
- Skrewball® Peanut Butter Whiskey
- Kahúla®

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.



beverages

Ready-to-Drink Cocktails & Seltzers

Sold by the four-pack unless otherwise noted

High Noon // 50	Cutwater Vodka Mule // 50	Twisted Tea // 60
	Cutwater Rum Mai Tia // 50	Ranch Water Original // 60
	Cutwater Tequila Margarita // 50	On The Rocks // 60

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

4 Hands City Wide // 50 4pack	Busch Light // 45	Schlafy Pale Ale // 50
Angry Orchard Crisp Apple // 50	Coors Light // 45	Schlay White Lager // 50
Blue Moon // 50	Corona Extra // 50	Stella Artois // 50
Bud Light // 45	Heineken // 50	Urban Chestnut Underdog // 50 4pack
Bud Light Seltzer // 50	Lagunitas IPA // 50	Urban Chestnut Zwickel // 50 4pack
Bud Select // 45	Michelob ULTRA // 50	Stone IPA // 50
Budweiser // 45	Miller Lite // 45	New Belgium Voodoo Ranger // 50
Budweiser Zero (non-alcoholic) // 45	Modelo Especial // 50	Athletic Brewing (non-alcoholic) // 50
	New Belgium Fat Tire // 50	
	Samuel Adams Boston Lager // 50	

White Wine

Sold by the bottle

SPARKLING / CHAMPAGNE	PINOT GRIGIO	CHARDONNAY
La Marca Prosecco // 83	Benvolio // 73	Cakebread // 120
Ferrari Brut // 110		Kendall-Jackson Vintner's Reserve // 83
Nicolas Feuillatte Brut // 100	SAUVIGNON BLANC	Sonoma-Cutrer Russian River Ranches // 105
Mumm Napa Brut Rosé // 89	Kim Crawford // 83	Stag's Leap Wine Cellars Karia // 110
Chapoutier Belleruche Rosé // 72	Stag's Leap Winery // 132	
A to Z Wine Works Rosé // 90		
SWEET		
Chateau Ste. Michelle // 70		
Seven Daughters Moscato // 70		

Red Wine

Sold by the bottle

PINOT NOIR	CABERNET SAUVIGNON	RED BLENDS
Meiomi // 83	Josh Craftsman's Collection // 65	Conundrum by Caymus // 85
La Crema // 83	Louis Martini // 83	Brancaia Tre Super Tuscan // 72
Belle Glos Clark & Telephone // 94	JUSTIN // 115	The Prisoner // 132
Argyle // 97	Intercept // 81	Black Girl Magic // 89
	Quilt Napa Valley // 143	
MERLOT		
Decoy by Duckhorn // 71		
Charles Krug // 75		



beverages

Liquor

Sold by the 750ml bottle unless otherwise noted

VODKA

- Absolut // 80
- Grey Goose // 130
- Ketel One // 102
- New Amsterdam // 80
- New Amsterdam Pink Whitney // 80
- Tito's Handmade // 100

GIN

- Bombay Sapphire // 100
- Hendrick's // 110
- Bombay Dry // 80
- The Botanist // 124
- Beefeater // 85

RUM

- Bacardi Superior // 65
- Captain Morgan Spiced // 85

TEQUILA & MEZCAL

- Jose Cuervo Especial // 90
- Casamigos Anejo // 154
- Casamigos Blanco // 154
- Casamigos Reposado // 154
- Patrón Silver // 155
- Espolón // 110

WHISKEY & BOURBON

- Basil Hayden's // 130
- Buffalo Trace // 95
- Crown Royal // 110
- Jack Daniel's // 137
- Jameson Irish // 88
- Jim Beam White Label // 66
- Knob Creek // 100
- Maker's Mark // 100
- Skrewball Peanut Butter // 95
- Woodford Reserve // 120

SCOTCH

- Dewar's White Label // 90
- Johnnie Walker Black // 128
- The Balvenie Caribbean Cask 14 // 180
- The Glenlivet 12 // 120

COGNAC / BRANDY

- D'USSE // 115
- Hennessey VSOP // 105

CORDIALS

- Amaro Montenegro // 47
- Aperol // 47
- Baileys Original Irish Cream // 94
- Campari // 57
- Cointreau // 78
- Fireball // 80
- Grand Marnier // 100
- Kahlúa // 94
- Foro Vermouth-Rosso // 12
- Foro Vermouth // 12



OLD FASHIONED

beverages

Chill

Sold by the 6 pack unless otherwise noted

SOFT DRINKS

Pepsi // 27
Diet Pepsi // 27
Pepsi Zero Sugar // 27
Starry // 27
Starry Zero Sugar // 27
Mtn. Dew // 27
Mug Root Beer // 27
Minute Maid Lemonade // 33

JUICES

Cranberry Juice 15.20% // 33
Grapefruit Juice 15.20% // 33
Orange Juice 15.20% // 33
Pineapple Juice 5.50% // 33



LEMONS & LIMES

WATER

Aquafina Bottled Water
200z (6-pack) // 30
LIFEWTR Purified PH Balanced
Water (500mL) // 33
Bubly Sparkling Water Variety Pack
(6-pack) // 35
Schweppes Tonic Water (1L) // 22
Schweppes Club Soda (1L) // 22
Ginger Ale (6-pack) // 27

TEAS

Pure Leaf Iced Tea Lemon
18.50% // 35
Pure Leaf Sweet Tea
18.50% // 35
Pure Leaf Unsweetened Black
18.50% // 35

MISCELLANEOUS BEVERAGES

Fresh-Roasted Regular Coffee
// 22
Fresh-Roasted Decaffeinated
Coffee // 22
Hot Chocolate // 22
1st Phorm Energy Variety
Pack (4 Pack) // 35

BAR SUPPLIES

Nina's Naturals Bloody Mary Mix
(1L) // 33
Nina's Naturals Grenadine (1L) // 33
Nina's Naturals Lime Juice (1L) // 33
Nina's Naturals Margarita Mix
(1L) // 33
Nina's Naturals Sour Mix (1L) // 33
Nina's Naturals Triple Sec (1L) // 33
Lemons and Limes // 10
Tabasco Sauce // 11
Worcestershire // 11

the scoop

HOURS OF OPERATION

Location Premium Specialists Representatives are available from 9:00 a.m. to 4:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at www.suiteeats.com/EnterpriseCenter

To reach a Representative, dial: 314-552-4510 or e-mail: SuiteEats@LevyRestaurants.com

QUICK REFERENCE LIST

Levy Restaurants Premium Specialist Representatives
314-552-4510

Levy Restaurants Accounting Department 314-552-4517

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. CST, three business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at www.suiteeats.com/enterprise.center. Orders can be arranged with the assistance of a Premium Specialist Representatives at 314-552-4510

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. 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 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.

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.

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 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 Restaurants 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.

EVENTS AT ENTERPRISE CENTER

The rich tradition at Building Name 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. Over 10 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 the Enterprise Center Event Staff at 314-622-5487.