



2016 | SUITE MENU

WELCOME

TO YOUR EVENT EXPERIENCE AT T-MOBILE ARENA

Welcome to T-Mobile Arena! We look forward to creating a memorable experience for you and your guests. Whether you are looking for a fine-dining experience, or good old-fashioned comfort food – we’ve got you covered. In fact, we’ve been

doing this for over 30 years! Levy Restaurants pioneered the idea that restaurant quality food doesn’t need to be confined to a restaurant. We’re bringing you all of your favorites, right to your suite.

Greg Costa
DIRECTOR OF OPERATIONS
gcosta@levyrestaurants.com

e-Levy
e-levy.com/tmobilearena



EXECUTIVE CHEF

Garry DeLucia

Executive Chef Garry DeLucia comes to the T-Mobile Arena with a wealth of knowledge and experience. Prior to his time here, he worked at the Las Vegas Motor Speedway as Executive Sous Chef. Garry’s prior endeavors include the Hard Rock Hotel, Luxor and Lady Luck.

In addition to his various positions within the Las Vegas area, Chef DeLucia has also supported many high profile events including the PGA Golf Championships, Grammy’s, and multiple NASCAR races.

  @CHEFGARRYDELUCCIA

WINE & BEER

PREVIEW NEW ITEMS

EMAIL UPDATES

BEVERAGE PAIRINGS

AND SO MUCH MORE...

PACKAGES

CHEF DESIGNED EVENT MENUS

Signature Themed

IT'S SHOWTIME PACKAGE

A crowd pleasing assortment of great bite size snacks! Trio assortment of "Pizzettes", Parmesan chicken wings, and antipasti flatbread sandwiches.

GASTRO GRUB PACKAGE

Cheese and meat board, lobster spring rolls, Shock Top brats

EAST / WEST

Fresh Popped Corn with Furikake, Asian Crudite, Sushi Assortment, Dim Sum Sampler, 5 Spice Baby Back Ribs, Shrimp Noodle Salad, Chopped Peppered Beef Salad, Tropical Fruits with Lemongrass Ginger Syrup

Traditional Packages

THE RAT PACK

New spin on classic cocktail snacks, bacon wrapped jumbo shrimp, steakhouse beef tenderloin, mini seared ahi tuna sandwiches

ARROYO PACKAGE

Grilled fajitas, southwestern nachos, salsa and guacamole sampler, and quesadilla trio.

For full item descriptions and to place your order, please go to e-levy.com/tmobilearena



SIGNATURE

THEMED PACKAGES

IT'S SHOWTIME

Package

- SPICY HUMMUS AND CHIPS
- SEASONED POPCORN
- ANTIPASTI FLATBREAD SANDWICH
- ORGANIC SEASONAL CRUDITE
- HEIRLOOM TOMATO, BURRATTA & ARUGULA SALAD
- PIZZETTES
 - TRI COLORED PEPPERS & SAUSAGE
 - MOZZARELLA & CAPPICOLA
 - GOAT CHEESE & GRILLED VEGETABLES
- PARMESAN CHICKEN WINGS WITH GARLIC PARMESAN DIPPING SAUCE

Served for a minimum of 12 people.
49.95 per person

GASTRO GRUB

Package

- GASTRO SNACKS
- CLASSIC CHIPS AND DIPS
- FARMSTEAD CHEESE BOARD
- HAND CRAFTED TURKEY MINI BURGERS
- AHI POKE "JAR" SALAD
- LOBSTER SPRING ROLLS
- SHOCK TOP BRATS
- WING SAMPLER

Served for a minimum of 12 people.
52.95 per person

EAST / WEST

Package

- FRESH POPPED CORN WITH FURIKAKE
- ASIAN CRUDITE
- SUSHI ASSORTMENT
- DIM SUM SAMPLER
- 5 SPICE BABY BACK RIBS
- CRISPY CHICKEN WINGS
- SHRIMP NOODLE SALAD
- CHOPPED PEPPERED BEEF SALAD
- TROPICAL FRUITS WITH LEMONGRASS GINGER SYRUP

Served for a minimum of 12 people.
59.95 per person

TRADITIONAL

PACKAGES

RAT PACK

Package

- CLASSIC CHIPS AND DIPS
- SIGNATURE BAR MIX
- MINI SEARED AHI TUNA
- TIKI RIBS
- BUTCHER, BAKER, CHEESEMAKER
- CHOPPED VEGETABLE SALAD
- STEAKHOUSE BEEF TENDERLOIN
- BACON WRAPPED JUMBO SHRIMP
- ODE TO THE KING
- ORGANIC SEASONAL CRUDITE

Served for a minimum of 12 people.
58.95 per person

ARROYO

Package

- FRESHLY POPPED POPCORN
- SALSA AND GUACAMOLE SAMPLER
- SEASONAL FRUIT PLATTER
- QUESADILLA TRIO
- SOUTH WESTERN NACHOS
- CHOPPED VEGETABLE SALAD
- GRILLED FAJITAS

Served for a minimum of 12 people.
44.95 per person

WINE, CHEESE & CHARCUTERIE *Experience*

These exclusive wine and charcuterie experiences offer a fun and delectable pairing of two wines and some of our chef selected local and regional meats and cheeses.

We have already completed all the work for you – all wine and food selections have been paired by our culinary team – so sit back, relax and enjoy the event!



FOG THEORY & MASO CANALI

WINE, CHEESE & CHARCUTERIE EXPERIENCE

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

175.00, Serves 10-12

FOG THEORY PINOT NOIR SANTA RITA HILLS

Flavors of cranberry, dried strawberry, and sandalwood.

MASO CANALI PINOT GRIGIO ITALY

Displays a brilliant pale golden color indicative of its crisp, citrus aromas and floral notes.

ROTH & LACREMA

WINE, CHEESE & CHARCUTERIE EXPERIENCE

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

175.00, Serves 10-12

ROTH CABERNET SAUVIGNON ALEXANDER VALLEY CALIFORNIA

Displays a medley of flavors with black currant, blackberry, plum, black olive and herbs in the forefront, but has subtle notes of spices and cedar that offer a wonderfully balanced and lingering finish.

LACREMA CHARDONNAY MONTERREY, CALIFORNIA

Bright pineapple and exotic floral tones with a round, rich and creamy texture. A guaranteed winner.



À LA CARTE

Menu

At Levy Restaurants, we have a passion for food and a genuine enthusiasm for showing you our heartfelt hospitality.

We hope you enjoy this year's culinary line-up, featuring Event-Day Classics and new Signature Items that will make every event an experience to savor.

APPETIZERS

WARM APPETIZERS

GREENS

LEVY CLASSICS & SIDES

SANDWICHES & FLATBREADS

BURGERS, SAUSAGES & DOGS

SNACKS

TASTE CLUB KIDS MEALS

AVOIDING GLUTEN

SWEET SPOT

APPETIZERS

FLATBREAD SQUARES SAMPLER

– Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and finished with a housemade pesto dressing

– Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze

13.95 / person

SUSHI

Tuna nigiri, salmon nigiri, shrimp nigiri, snapper nigiri, and hamachi nigiri with spicy tuna, spicy salmon and other assorted rolls

295.00 per order, Serves 10-12

AHI POKE "JAR" SALAD

Marinated sushi grade tuna, chopped bok choy, Asian pear, cucumber, seaweed salad, crispy wontons and creamy miso dressing

16.95 / person

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys

11.95 / person

SPICY HUMMUS AND CRISPS

Classic hummus topped with spicy pepperoncini, jalapeno pesto and accompanied by Persian cucumber spears and house made pita chips

8.95 / person

ORGANIC SEASONAL CRUDITE

The best of the season! Selection of baby vegetables, house pickled vegetables and served with Green Goddess dressing

9.95 / person

LOBSTER SPRING ROLLS

Asian Greens, Thai Dipping Sauce

18.95 / person

CHARRED BEEF TENDERLOIN CROSTINI

Goat Cheese, Chimichurri Pesto, Crispy Onions

9.95 / person

CHILLED SEAFOOD TOWER

Jumbo Prawns, King Crab Legs, Classic Cocktail Sauce, Horseradish, Lemons, Tabasco

240.00 / person, serves 12

CLASSIC JUMBO SHRIMP COCKTAIL

Classic Cocktail Sauce, Lemons and Tabasco

185.00 / platter, serves 12

MARKET FRESH FRUIT

9.95 / person

All Appetizers are served for a minimum of six people unless otherwise noted.



Warm APPETIZERS

TIKI RIBS

Baby back ribs are grilled and glazed with a pineapple and soy glaze, topped with toasted coconuts, sesame seeds and scallions

14.95 / person

SOUTHWESTERN NACHOS

Served hot with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers

10.95 / person

3.00 / person, Add pulled pork

JUMBO LUMP CRAB CAKES

Served hot with mustard sauce and zesty lemon aioli.

15.95 / person

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings served with blue cheese dressing

11.95 / person

QUESADILLA TRIO

– ANCHO-MARINATED CHICKEN

Served with cilantro and Monterey Jack cheese

– CARNE ASADA

With braised brisket, chopped onions, Oaxaca cheese and poblano peppers

– POBLANO AND MUSHROOM

Served with roasted poblanos, mushrooms, garlic and queso fresco. All accompanied by charred jalapeno and ghost pepper salsa

14.95 / person

CHICKEN TENDERS

Crispy chicken tenders accompanied by our BBQ sauce and buttermilk ranch dressing

14.95 / person

STEAMED CHICKEN POTSTICKERS

Sweet chili dipping sauce, spicy mustard

12.95 / person

PIZZETTS

– TRI COLORED PEPPERS AND SAUSAGE

– MOZZARELLA AND CAPPICOLA

– GOAT CHEESE AND GRILLED VEGETABLES

14.95 / person

All Warm Appetizers are served for a minimum of six people unless otherwise noted..

Tasty GREENS

MEDITERRANEAN SALAD

Tandoori chicken, mixed greens, Feta cheese, white beans, olives, artichoke hearts, tomatoes with red wine vinaigrette.

9.95 / person

CHOPPED "ICEBOX" SALAD

Salami, mortadella, Swiss cheese, tomato, cucumber, red onion, oyster cracker croutons, corkscrew pasta, hard-boiled eggs and black olives with pickle-brine dressing

10.95 / person

CLASSIC CAESAR SALAD

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our Signature Caesar dressing

8.95 / person

4.00 / person, Add grilled chicken, steak or shrimp

BLUE CHEESE WEDGE SALAD

Served with honey sour cream, spicy pumpkin seeds, tomatoes and fried onion rings

10.95 / person

HEIRLOOM TOMATO SALAD

Heirloom Tomato, Burratta and Arugula Salad, EEVO Balsamic Glaze

11.95 / person

SHRIMP NOODLE SALAD

Glass noodles, shrimp, cabbage, scallions, carrots, onions, cilantro, chopped peanuts in a sweet and spicy dressing

15.95 / person

All Greens are served for a minimum of six people unless otherwise noted.

LEVY CLASSICS

STEAKHOUSE BEEF TENDERLOIN

Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with gardeniera, horseradish sauce, mustard, arugula and mini buns

23.95 / person

GRILLED FAJITAS

Served with warm tortillas, peppers, onion, charred jalapeño crema sauce and ghost pepper salsa rojo

- Char-grilled chile garlic short rib
- Cilantro lime chicken

16.95 / person

BACON WRAPPED JUMBO SHRIMP

Served with creamed grits, Worcestershire sauce

16.95 per person

16.95 / person

ASIAN CHICKEN & BEEF LETTUCE WRAPS

Thai chili, soy, ginger and garlic wok chicken and beef served with crispy lettuce cups. Accompanied by red Fresno peppers, cilantro, mint, scallions, cucumbers, golden peppers, carrots and served with a sweet soy sauce and sambal

14.95 / person

SWEET & SPICY KOREAN STYLE CHICKEN "STICKS"

Glazed with chili paste, honey, scallions and toasted sesame seeds

16.95 / person

Hand Crafted MEATBALL BAR

A selection of our handcrafted meatballs served hot with fresh rolls.

- TRADITIONAL

Traditional beef with marinara sauce

- CHICKEN

Grilled chicken with green chile verde sauce

- POBLANO AND MUSHROOM

Thai pork meatball with ginger-soy barbecue sauce

14.95 / person, Serves 6

All Classics are served for a minimum of six people.

Classic SIDES

THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses

8.95 / person

HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic

5.95 / person

GRILLED ASPARAGUS

Char-grilled chilled asparagus accompanied by lemon aiolis

7.95 / person

Oven Roasted IDAHO POTATO WEDGES

Baked to perfection, seasoned with extra virgin olive oil, fresh sea salt, and our special pepper spice blend

7.95 / person



Hand Crafted SANDWICHES & FLATBREADS

MINI BUFFALO CHICKEN SANDWICH

Pulled chicken tossed in our homemade Buffalo-style hot sauce, served warm and accompanied by mini soft rolls and cool celery blue cheese slaw

10.95 / person

BAO-WICH

Spicy Beef, Quick Pickled Japanese Vegetables, Cilantro, Sesame Seed

12.95 / person

MINI SEARED AHI TUNA

Seared Rare, Wasabi Cole Slaw, Pickled Ginger Aioli, Black Sesame Bun

13.95 / person

ANTIPASTI FLATBREAD SQUARES

Fresh mozzarella, Imported Meats, Roasted Peppers and Arugula

11.95 / person

SMOKED PORK SANDWICH

Smoked barbecue pork in our homemade barbecue sauce. Served hot with coleslaw and fresh rolls

10.95 / person

CHICKEN FLATBREAD

Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens

12.95 / Person

STEAK FLATBREAD

Garlic and black pepper crusted short rib, horseradish aioli red onion, vine ripe tomato, blue cheese and field greens

12.95 / Person

GRILLED CAPRESE FLATBREAD

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad

10.95 / person

Hand Crafted MINI BURGERS

TURKEY BURGER

Sun-dried tomato pesto, sautéed mushrooms and Swiss cheese on toasted brioche roll

11.95 / person, 2 burgers per person

ALL AMERICAN BURGER

Thousand Island, lettuce, tomato, pickles and red onion on a toasted mini brioche

11.95 / person, 2 burgers per person

BARBECUE BURGER

Artisan Cheddar, Levy barbecue sauce and topped with crisp bacon on toasted brioche bun

11.95 / person, 2 burgers per person

SIGNATURE HOUSEMADE VEGGIE BURGERS

Black bean, brown rice and oat bran burgers served on mini buns

12.95 / person, 2 burgers per person

Sausages & DOGS

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips

6.95 / person

GUILT-FREE HOT DOGS

Low-fat turkey hot dogs with condiments and baked potato chips

10.95 / person

SHOCK TOP BRATS

Three regular and three spicy char-grilled pork brats made with Belgian White Shock Top, served with caramelized onions and assorted mustards.

69.95 / order, Serves 6

All sandwiches, flatbreads, burgers, hot dogs, and more are served for a minimum of six people



DON'T FORGET!

**SHOCK TOP
BELGIAN WHITE ALE**

48.00 / 6-pack

SNACKS

SALSA & GUACAMOLE SAMPLER

Housemade fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp tortilla chips

90.00 / order

Bottomless SNACK ATTACK

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

90.00 / order

SEASONED POPCORN

Three flavors of tasty popcorn: traditional buttered, spicy Buffalo with blue cheese and green onions and some celery sticks to munch on!

61.00 / order

POTATO CHIPS & GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips

49.00 / basket

HEALTHY SNACK BASKET

Chomp and cheer with a variety of healthy options to balance your menu—from Pop Chips and dried cherries, to dark chocolate and Luna Bars

95.95 / basket

DRY-ROASTED PEANUTS

19.00 / basket

SNACK MIX

19.00 / basket

PRETZEL TWISTS

19.00 / basket

HONEY-ROASTED PEANUTS

19.00 / basket

Bottomless FRESHLY POPPED POPCORN

23.00 / basket

All snacks serve 12 guests

KIDS MEAL *Taste-club*

Taste Club Kids Meals are accompanied by fresh fruit, carrot and celery sticks with ranch dip, a granola bar and a souvenir

10.95 / Player.

- **HOT DOG** with all their favorite fixings
- **CHICKEN TENDERS** served with a barbecue dipping sauce
- **GRILLED VEGETABLE WRAP** served with honey balsamic sauce
- **TURKEY CORN DOG** served with a honey-mustard dipping sauce

Our Taste Club Kids Meals are reserved for players 12 years and under with all-star appetites



AVOIDING GLUTEN?

Gluten-Free SNACK BASKET

There's something for everyone on game-day! Enjoy a selection of gluten-free snacks that are included in the list below.

28.95 / person, Serves 1-2 guests

- Cherry Larabar
- Food Should Taste Good Olive Tortilla Chips
- Caramel & Cheddar Popcorn
- Eden Organic Berry Mix
- NuGo Free Dark Chocolate Bar

Levy Restaurants is just one call away and a Culinary or Guest Relations 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 of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust

49.00 / Order, Serves 10

RED VELVET CAKE

4-layer red velvet recipe with white chocolate cream cheese icing. Finished with red velvet crumb and chocolate drizzle

75.00 / Order, Serves 12

SIX LAYER CARROT CAKE

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and toasted pecans

70.00 / Order, Serves 14

CHOCOLATE PARADIS' CAKE

A rich chocolate génoise, layered with a chocolate ganache and candied toffee

70.00 / Order, Serves 12

PEANUT BUTTER & CHOCOLATE BROWNIE STACK CAKE

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips

70.00 / Order, Serves 14

SUITE SWEETS!

GOURMET COOKIES & BROWNIES

A sweet assortment of gourmet cookies and brownies

12.95 / person

Served for a minimum of six people.

DESSERT CART

Famously Decadent

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

SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Chocolate Mocha Cake, Red Velvet Cake, Fluffernutter Pie, Chocolate Paradis' Cake, Chicago-Style Cheesecake and Peanut Butter and Chocolate Brownie Stack Cake.

GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Toffee Crunch Blondie, Luscious Lemon, Peanut Butter & Jelly and Salted Caramel Bar

GOURMET COOKIES AND TURTLES

A sweet assortment of Chocolate Chunk, Reese's® Peanut Butter, White and Milk Chocolate Turtles.

NOSTALGIC CANDIES

A selection of Gummi® Bears, Jelly Belly®, Malted Milk Balls and M&M's®. And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, DiSaronno® Amaretto, Frangelico and Kahúla

GIANT TAFFY APPLES

Plain, Peanut and loaded with M&M's®.

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

THE MODERN MIXOLOGIST

Tony Abou-Ganim

Tony Abou-Ganim is widely regarded as one of the pioneering and leading bar professionals in the world. He has made dozens of national TV appearances on shows including TODAY, Iron Chef America, Good Morning America, CNBC, Fox News and more. Abou-Ganim is the author of *The Modern Mixologist: Contemporary Classic Cocktails* (Agate, 2010) which offers readers an in-depth look into spirits and ingredients available to today's mixologist, both professional and amateur alike.

This entertaining and informative journey will take readers from the early stages of the cocktail to what Abou-Ganim has come to deem "Modern Mixology." Abou-Ganim also has a DVD to his credit, *Modern Mixology: Making Great Cocktails at Home*, and hosted the Fine Living program *Raising the Bar: America's Best Bar Chefs*. Abou-Ganim has also won two Iron Chef America competitions; his first pairing cocktails with Iron Chef Mario Batali in "Battle Mango," and most recently pairing cocktails in "Battle Tequila and Tortillas" with Iron Chef Jose Garces. His signature branded line of Modern Mixologist bar tools was released in early 2013, along with his second book, *Vodka Distilled* (Agate, 2013).

CHEERS

Levy Restaurants is proud to offer you a wine list that boasts the top rated wines from Wine Spectator's 'Top 100 Wines of the Year.'

We offer wines with a variety of characters, styles and bold flavors, providing you with the ultimate pairings for your savory food selections.

Thirsty for a cocktail? Choose from our extensive list of premium liquors, beer, mixers and soft drinks.

*Cocktail carts are available by request or for private rental

**Subject to \$250 bartender fee

COCKTAIL CARTS * **

COCKTAIL TRAYS

CARAFES & PITCHERS

BEER & WINE

LIQUOR

NON-ALCOHOLIC BEVERAGES

BAR SUPPLIES

REPLENISHMENTS



COCKTAIL CARTS

BY TONY ABOU-GANIM

PUNCH *Cart*

Try one of our famous Tony Abou-Ganim punch bowls right in your suite! Delivered and made in-suite by our beautiful Punch Girls!

350.00, 25-30 servings

SUNSHINE SOUR PUNCH

Grey Goose Le Citron Vodka, Aperol, Honey syrup, Freshly squeezed lemon juice, Freshly squeezed orange juice

CHAMPAGNE PUNCH

Bombay Sapphire Gin, RIPE Fresh Lemon Sour, Wilks & Wilson Adelaide's Orgeat, Massenez crème de framboise, Brut champagne

TAG'S RUM PUNCH

Appleton Jamaican Rum, Mount Gay Eclipse, Barbados Rum, Orange Curacao, RIPE Bajan Punch, Wilks & Wilson Genevieve's Grenadine, Dale DeGroff's Pimento Bitters, Freshly grated nutmeg

MOJITO *Cart*

Fresh mojitos delivered right to your suite so you don't miss any of the action! Our skilled mixologist will make mojitos for your whole suite while you enjoy the show. Available by the drink or for rental.

Our handcrafted Mojitos are made from scratch with the finest Bacardi Rums, demerara simple syrup, cold pressed Persian lime juice, freshly muddled mint and splash of club soda.

Seasonal variations of fresh fruits are also available to customize your Mojito experience.

25-30 servings



COCKTAIL TRAYS

BY TONY ABOU-GANIM

World famous mixologist, Tony Abou-Ganim, has prepared these cocktail trays specifically for us at T-Mobile Arena. Have a wonderful classic cocktail while you enjoy the show!

Tony will even show you how to make it! Shaken, stirred and mixed however you like it as the choice is yours. No need to worry about left over product as we will gladly secure the product for your next event and continue the party. Your suite attendant will lock and store the tray for you at the conclusion of each event.

300.00, 15-20 servings

COSMOPOLITAN

(1) grey goose le citron, (1) 375 ml bottle cointreau, (8) limes,
(1) 10 ounce bottle ocean spray cranberry juice

MARTINI

(1) bottle of your choice of grey goose or bombay sapphire,
(1) 375 ml bottle of martini & rossi dry vermouth, (1) bottle blue
cheese stuffed olives, (2) lemons

MANHATTAN

(1) bottle of your choice of knob creek or knob creek rye,
(1) 375 ml bottle of martini & rossi sweet vermouth,
(1) bottle angostura bitters, (1) bottle amarena cherries

MARGARITA

(1) bottle patron reposado, (1) 375ml bottle cointreau,
(8) limes, (1) 32 oz bottle ripe fresh lemon sour



CARAFES & PITCHERS

BY TONY ABOU-GANIM

COCKTAIL

Carafes

Select from a variety of our famous Tony Abou-Ganim cocktail carafes!

84.00, Serves 6

ATOMIC FIZZ

Experience a splash of sunshine in every sip with this combination of Grey Goose Le Citron, Aperol, agave nectar, prickly pear puree, cold pressed lemon juice and sparkling water.

CUCUMBER GIN PUNCH

Hendrick's Gin, RIPE Fresh Cold Pressed Lemon Sour, St Germaine Elderflower Cordiaz, Luxardo Maraschino Liqueur, Apple Juice

CABLE CAR

Captain Morgan Spiced Rum, Orange Curacao, RIPE Fresh Cold Pressed Lemon Sour

THE BIG A

Another signature creation from Tony About Ganim. Gentleman Jack Whiskey, Canton Ginger Liqueur, unfiltered apple juice, fresh lemon juice, Wilks and Wilson Ginger simple syrup, Fever Tree Ginger Beer.

SANGRIA

Pitcher

Enjoy 2 liters of our signature Tony Abou-Ganim sangria!

110.00, Serves 10

RED SANGRIA

Our delicious red sangria is made with red spanish wine, fresh berry and citrus juices and fresh fruit garnishes

WHITE SANGRIA

Our incredible white sangria is made from Spanish white wine and feature hints of citrus, green apple with a very refreshing and fruity character. Served with fresh fruit garnishes.



BEER**BUNDLED BEER**

Choose from our selection of beer bundles to have just the right brews for your guests!

53.00, 2 of each

GOLD STANDARD*Bundle*

- Stella Artois
- Shock Top
- Goose Island IPA

NEXT DOOR NEIGHBOR*Bundle*

- Golden Road "Get Up Offa That" Brown Ale
- Golden Road Hefeweizen
- Golden Road "Point the Way" IPA

LONG DISTANCE*Bundle*

- Montejo Mexican Lager
- Corona
- Becks

DOMESTIC BEER**6-PACK BEERS**

42.00 / pack

- Budweiser
- Bud Light
- Bud Light Lime
- Bud Light Platinum
- Michelob Ultra

PREMIUM BEER**6-PACK BEERS**

48.00 / pack

- Goose Island IPA
- Goose Island 4 Star Pils
- Goose Island 312 Wheat
- Corona Light
- Modelo Especial
- Stella Artois
- Shock Top
- Montejo Mexican Lager
- Corona
- Beck's
- Golden Road "Get Up Offa That" Brown Ale
- Golden Road Hefeweizen
- Golden Road "Point the Way" IPA
- Kirin Ichiban
- Joseph James "American Flyer" Lager
- Joseph James "Weize Guy" Hefeweizen
- Joseph James "Citra Rye" American Pale Ale
- Joseph James "Foxtail" Gluten Free AI
- Woodchuck Hard Cider

WHITE
*Wine***BUBBLY**

- Piccini Prosecco, Veneto, Italy **75.00**
- Domaine Chandon Brut, California **95.00**
- Veuve Clicquot "Yellow Label" Brut, Reims, France **220.00**
- Louis Roederer "Cristal" Brut, Reims, France **550.00**

PINOT GRIGIO

- Guenoc Pinot Grigio, California **52.00**
- Maso Canali Pinot Grigio, Italy **65.00**

SAUVIGNON BLANC

- Kim Crawford Sauvignon Blanc, Marlborough, New Zealand **72.00**
- Vavasour Sauvignon Blanc, Marlborough, New Zealand **58.00**

CHARDONNAY

- Greystone Chardonnay, California **55.00**
- Chalk Hill Chardonnay, Sonoma Coast **65.00**
- LaCrema Chardonnay, Monterey, California **75.00**
- Two Sisters Chardonnay, Santa Rita Hills **100.00**
- Cakebread Cellars Chardonnay, Napa, California **125.00**

INTERESTING WHITES

- Firestone Riesling, Central Coast California **65.00**
- Lost Angel Moscato, California **50.00**

RED
*Wine***PINOT NOIR**

- Mark West Pinot Noir, California **58.00**
- Fog Theory Pinot Noir, Santa Rita Hills **65.00**
- Lincourt Pinot Noir, Santa Rita Hills **75.00**
- The Four Graces Pinot Noir, Willamette Valley, Oregon **115.00**

MERLOT

- Guenoc Merlot, California **58.00**
- Sebastiani Merlot, Alexander Valley **72.00**
- Three Rivers Merlot, Columbia Valley **85.00**

CABERNET SAUVIGNON

- Firestone Cabernet Sauvignon, Santa Ynez Valley, California **58.00**
- Simi Cabernet Sauvignon, Alexander Valley, California **75.00**
- Roth Cabernet Sauvignon, Alexander Valley **85.00**
- Foley-Johnson Cabernet Sauvignon, Napa Valley **170.00**
- Lancaster Estate Cabernet Sauvignon, Alexander Valley **200.00**
- Silver Oak Cabernet Sauvignon, Alexander Valley, California **220.00**

INTERESTING REDS

- Nieto Malbec, Mendoza, Argentina **55.00**
- Piccini Chianti Classico, Italy **85.00**
- EOS Zinfandel, Paso Robles **58.00**

LIQUOR

1L bottles unless otherwise noted

VODKA

Ultimat Vodka (750mL) **250.00**
 Absolut **200.00**
 Grey Goose **250.00**
 Grey Goose L'Orange **250.00**
 Grey Goose La Poire **250.00**
 Grey Goose Le Citron **250.00**
 Grey Goose Cherry Noir **250.00**
 VO/CO Coconut Water and Vodka **60.00/6-pack**
 Stolichnaya **200.00**

GIN

Bombay Sapphire **200.00**
 Beefeater **200.00**
 Tanqueray **200.00**
 Hendrick's **250.00**

TEQUILA

El Jimador Resposado **200.00**
 Patrón Silver (750mL) **250.00**
 Patron Reposado (750mL) **300.00**
 Patron Anejo (750mL) **300.00**
 Patron Roca Silver **350.00**
 Patron Roca Reposado **400.00**
 Patron Roca Anejo **400.00**
 Patron Gran Platinum (750mL) **550.00**
 Don Julio 1942 (750mL) **350.00**

SCOTCH

Dewar's 12 Year **250.00**
 The Macallan 12 Year Old (750mL) **300.00**
 Glenmorangie (750mL) **250.00**
 Chivas Regal **250.00**
 Glenlivet **250.00**
 Johnnie Walker Black **300.00**

WHISKEY

Jack Daniel's **200.00**
 Woodford Reserve **250.00**
 Knob Creek **250.00**
 Knob Creek Rye (750mL) **250.00**
 Maker's Mark **200.00**
 Maker's Mark 46 **250.00**
 Crown Royal **200.00**
 Jameson Irish **200.00**
 Gentleman Jack **250.00**
 Jack Daniels Tennessee Fire **200.00**
 Jack Daniels Sinatra Select **500.00**

RUM

Bacardi Superior **200.00**
 Bacardi Oakheart Spiced Rum **200.00**
 Bacardi 8 **250.00**
 Captain Morgan **250.00**
 Pyrat Rum XO (750mL) **250.00**
 Malibu **200.00**
 Mount Gay Eclipse **250.00**
 Appleton Jamaican VX Rum (750mL) **250.00**

COGNAC/BRANDY

Hennessey VS **250.00**
 D'Usse VSOP 3 (750mL) **250.00**

CORDIALS

Jagermeister **200.00**
 Fireball Cinnamon Whiskey **200.00**
 Martini & Rossi Dry Vermouth (375mL) **30.00**
 Martini & Rossi Sweet Vermouth (375mL) **30.00**



NON-ALCOHOLIC BEVERAGES

Sold by six-pack unless otherwise indicated

SOFT DRINKS

Coca-Cola **24.00**
 Diet Coke **24.00**
 Coke Zero **24.00**
 Sprite **24.00**
 Diet Sprite **24.00**
 Honest Unsweetened
 Lemon Tea (4-pack) **30.00**
 Seagram's Ginger Ale **24.00**

Barq's Root Beer **24.00**
 Minute Maid Lemonade **24.00**
 Monster Energy (4-pack) **24.00**

JUICES

Cranberry Juice **24.00**
 Grapefruit Juice **24.00**
 Orange Juice **24.00**
 Tomato Juice **24.00**

WATER & CLUB SODA

SmartWater Bottled Water **36.00**
 Zico Coconut Water (4-pack) **36.00**
 Perrier Sparkling Water (4-pack) **24.00**
 Seagram's Tonic Water **24.00**
 Seagram's Club Soda **24.00**

COFFEE

French Roast K-Cups (6-pack) **24.00**
 Decaffeinated K-Cups (6-pack) **24.00**
 Illy "Issimo" Iced Coffee (4-pack) **30.00**

BAR SUPPLIES

Bloody Mary Mix **15.00**
 Sour Mix **15.00**
 Margarita Mix **15.00**

Lime Juice **15.00**
 Tabasco Sauce **10.00**
 Worcestershire **10.00**

Cocktail Garnish Kit (Cherries,
 Lemons, Limes, Olives) **25.00**



BEVERAGE

Replenishments

You may choose between two options to replenish the beverages in your Luxury Suite

Be a team player, drink responsibly. T-Mobile Arena 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 T-Mobile Arena a safe and exciting place for everyone..

AUTOMATIC REPLENISHMENT

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly (the charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

If you would like to participate in the Beverage Restock Program, please contact your **Guest Relations Representative at (702) 692-1676 and they can help you make your selections.**

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) liter each of Bloody Mary Mix and Margarita Mix
- (2) six-packs each of Coca-Cola and Diet Coke
- (1) six-pack each of Sprite/Diet Sprite, Dasani Bottled Water, tonic water, etc.
- (1) bottle each of white and red wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) quart each of orange, cranberry and grapefruit juice

ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 2:00 p.m. PST two business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your **Guest Relations Representative at (702) 692-1676**. Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for licensed suiteholders to order online www.e-levy.com/tmobilearena.

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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 2:00 p.m. PST, two business days prior to each event.**

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

Licensed Suiteholders can order online at:
www.e-levy.com/tmobilearena

Orders can be arranged with the assistance of a **Guest Relations Representative at (702) 692-1676** during normal business hours.

If for any reason a game 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 game 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.**

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite courtesy phone. 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 & 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 three business days' notice for this service. In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements. It's really one-stop shopping balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

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. 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 Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.



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PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day.

Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Please note that all food and beverage items are subject to a 21% 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 Restaurants 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 dazzling entertainment 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 call (702) 692-1686.

T-MOBILE ARENA PROUD PARTNERS:



HOURS OF OPERATION

Guest Relations 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.

For licensed suite holders, online ordering is now available at: www.e-levy.com/tmobilearena.com

**Dial to reach a Representative:
702.692.1676**

**Or email:
SuiteEats@LevyRestaurants.com**

QUICK REFERENCE LIST

Levy Restaurants
Guest Relations Representative (702) 692-1676

Levy Restaurants
Accounting Department (702) 692-1694

Leased
Suite Holders www.e-levy.com/tmobilearena