



Mercedes-Benz  
STADIUM

**SUITES CATERING - 2021**

# CHEF P's PICKS | 925

*Get ready to enjoy some of Chef Pierre's favorites!  
Designed for **10** guests. Most selections ready at gates opening.  
Hot food delivered approximately one hour prior to kick off.*

## **BAVARIAN PRETZELS**

Salted Knots, Spicy Mustard

***Delivered approximately  
30 minutes prior to kick off.  
(vegetarian selection)***

## **SOUTHERN CHOPPED SALAD (v)**

Baby Arugula, Red Delicious Apples, Toasted Pecans, Dried Cranberries, Local Blue Cheese, Dijon Maple Vinaigrette  
***(vegetarian selection)***

## **SUSHI PLATTER**

Individually Packaged Assortment of Fresh Rolled Sushi, Wasabi, Ginger, Soy Sauce

## **SOUTHWEST CHICKEN WRAP**

Cilantro Chicken, Sun-dried Tomato Wrap, Shredded Cabbage, Black Beans, Roasted Peppers, Corn, Chipotle Ranch Dressing

## **LEMON PEPPER WINGS**

Fried Naked Wings, Tossed in Lemon Pepper Butter

## **'HOTLANTA' SEAFOOD BOIL**

Spicy Gulf Shrimp, Fresh Crawfish, Smoky Sausage, Cob Corn, Red Bliss Potatoes

## **BRAISED BEEF SHORT RIBS**

Crisp Pork Lardons, Fried Brussels Sprouts, Mushroom Demi-Glace

## **STRAWBERRY SHORTCAKE JARS**

Grand Marnier Macerated Strawberries, Fluffy Vanilla Sheet Cake, House-made Chantilly Cream with Crushed Graham Crackers and White Chocolate Curls  
***(vegetarian selection)***

# BACKYARD BBQ | 720

*The perfect compliment to your event day!  
Designed for **10** guests. Most selections ready at gates.  
Hot food delivered approximately one hour prior to kick off.*

## **SNACK MIX DUO**

Sweet Heat + Savory  
**(vegetarian)**

## **CRISPY CHIPS + DIP**

Kettle Chips  
Caramelized Vidalia Onion Dip  
**(vegetarian selection)**

## **SEASONAL MIXED FRUIT**

Peppermint Peach Yogurt  
**(avoiding gluten, vegetarian)**

## **GREEN TOMATO COLESLAW**

Creamy Sweet Dressing,  
Pickled Tomatoes  
**(vegetarian)**

## **SMOKED PORK SHOULDER**

BBQ Sauce, Potato Rolls

## **ALL BEEF KOSHER FRANKS**

Griddled Onions + Sauerkraut,  
Potato Rolls

## **SMOKED CHICKEN**

### **LEG QUARTERS**

House-brined Chicken,  
Seasoned and Smoked  
to Perfection,  
Charred Corn  
**(avoiding gluten)**

## **MAC AND CHEESE**

Creamy Velveeta  
Cheese Sauce, Tender Pasta,  
Buttered Crumb Topping  
**(vegetarian)**

## **GOURMET**

### **COOKIES + BROWNIES**

Salted Caramel Cookies,  
Chocolate Chip Cookies,  
Peruvian Chocolate Brownies  
**(vegetarian)**

# TAILGATE | 650

*Time to gather your guests and get ready for kick off!  
Designed for **10** guests. Most selections ready at gates opening.  
Hot selections delivered approximately one hour prior to kick off.*

## **KETTLE CORN**

Sweet and Salty  
**(avoiding gluten, dairy free, vegan)**

## **RED PEPPER HUMMUS**

A Variety of Fresh Vegetables  
**(avoiding gluten, dairy free, vegan)**

## **PRETZEL BITES + BEER CHEESE**

Salted Pretzels,  
Warm Beer Cheese  
**(vegetarian selection)**

## **GRILLED CHICKEN**

### **CAESAR SALAD**

Crisp Romaine Lettuce,  
Chopped Kale, Grilled Chicken  
Breast, Shaved Parmesan  
Cheese, Lemon-Dijon Vinaigrette

## **CAJUN TURKEY CLUB SANDWICH**

Ciabatta Bun, Smoked Turkey,  
Nueske's Bacon, Green Leaf  
Lettuce, Tomatoes, Spicy Aioli

## **ALL BEEF KOSHER FRANKS**

Griddled Onions and Sauerkraut,  
Potato Rolls

## **CRISPY CHICKEN TENDERS**

Breaded Chicken Tenderloins,  
BBQ Sauce, Honey Mustard,

## **SUBLIME DOUGHNUTS**

A 'SUBLIME' mix  
of your favorite donuts  
made fresh!  
**(vegetarian selection)**

# SNACKS + STARTERS

*Designed for **10** guests. Most selections ready in your suite at gates opening.  
Hot selections will be delivered approximately one hour to kick off unless noted differently.*

## SNACKS

### **\*SNACK MIX DUO | 75**

Sweet Heat + Savory  
**(avoiding gluten, vegetarian)**

### **PRETZEL BITES**

#### **+ BEER CHEESE | 95**

Salted Pretzels  
Warm Beer Cheese  
**(vegetarian)**

### **\*CRISPY CHIPS & DIP | 85**

Kettle Chips  
Caramelized Vidalia Onion Dip  
**(vegetarian selection)**

### **\*KETTLE CORN | 60**

Sweet and Salty Popcorn  
**(avoiding gluten, dairy free, vegan)**

## **AVOIDING GLUTEN**

### **SNACK BASKET | 80**

Selection of Gluten Free  
Chips, Bars and Jerky

## COLD APPETIZERS

### **SEASONAL MIXED FRUIT | 80**

Peppermint Peach Yogurt  
**(avoiding gluten, vegetarian)**

### **RED PEPPER HUMMUS | 90**

A Variety of Fresh Vegetables  
**(avoiding gluten, dairy free, vegan)**

### **CHARCUTERIE SAMPLER | 190**

Locally Cured Meats and Cheeses,  
Fruits, Nuts, Honey

### **SUSHI PLATTER | 190**

Individually Packaged  
Assortment of Fresh Rolled Sushi,  
Wasabi, Ginger, Soy Sauce

## CLASSIC

### **COCKTAIL SHRIMP | 180**

Poached Gulf Shrimp, Tabasco,  
Fresh Lemons, Zesty Horseradish  
Cocktail Sauce, Saltine Crackers

## WARM APPETIZERS

### **\*BAVARIAN PRETZELS | 115**

Salted Knots, Spicy Mustard  
**Delivered approximately  
30 minutes prior to kick off.  
(vegetarian selection)**

### **SPINACH AND ARTICHOKE PULL-APART | 100**

Creamy Parmesan Cheese Dip,  
Baked into a Ring of Soft  
Pull-Apart Buns  
**(vegetarian)**

### **\*LEMON PEPPER WINGS | 120**

Fried Naked Wings,  
Tossed in Lemon Pepper Butter

*Selections noted with \*  
are available for order on event day.*

# SALADS, SANDWICHES + HANDHELDS

*Designed for **10** guests. Most selections ready in your suite at gates opening.  
Hot selections will be delivered approximately one hour to kick off unless noted differently.*

## ANTIPASTO

### GRAIN SALAD | 90

Farro, Peppadew Peppers,  
Pickled Pepperoncinis, Bocconcini  
Cheese, Kalamata Olives, Cherry  
Tomatoes, Fresh Basil, Herb Vinaigrette  
**(vegetarian)**

### \*GRILLED CHICKEN

### KALE CAESAR SALAD | 80

Grilled Chicken Breast,  
Crisp Romaine, Chopped Kale,  
Shaved Parmesan,  
Lemon-Dijon Vinaigrette  
**(avoiding gluten)**

## SOUTHERN

### CHOPPED SALAD | 90

Baby Arugula, Red Delicious  
Apples, Toasted Pecans,  
Dried Cranberries, Local Blue Cheese,  
Dijon Maple Vinaigrette  
**(vegetarian)**

## GRILLED CHICKEN

### + RICE NOODLES | 120

Daikon Radish, Fresh Vegetables,  
Cilantro, Thai Peanut Sauce

## CAJUN TURKEY

### CLUB SANDWICH | 110

Ciabatta Bun, Smoked Turkey,  
Nueske's Bacon, Green Leaf Lettuce,  
Tomatoes, Spicy Aioli

## NEW ENGLAND

### LOBSTER ROLL | 220

Fresh Lobster, Lemon Aioli,  
Toasted Split Top Bun

### \*ALL BEEF

### KOSHER FRANKS | 110

Griddled Onions + Sauerkraut,  
Potato Rolls

## SOUTHWEST

### CHICKEN WRAP | 95

Cilantro Chicken, Sun-dried Tomato  
Wrap, Shredded Cabbage, Black  
Beans, Roasted Peppers, Corn,  
Chipotle Ranch Dressing

### BIG 'A' BURGER | 135

#### **A Burger Worthy of The A.**

5 Pounds of Premium Ground Beef,  
Bacon, Bourbon Caramelized Onions,  
American and Cheddar Cheeses,  
12-inch Sesame Seeded Bun,  
Shredded Lettuce, Tomatoes, Pickles,  
Sweet Georgia Relish.  
Cooked Well Done.

***This is One BIG Burger and will be cut  
for service. Delivered approximately  
30 minutes prior to kick off.***

***Selections noted with \*  
are available for order on event day.***

# THE CLASSICS

*Designed for **10** guests. Most selections ready in your suite at gates opening  
Hot selections will be delivered approximately one hour to kick off unless noted differently.*

## **MAC AND CHEESE | 85**

Creamy Velveeta Cheese Sauce,  
Tender Pasta, Buttered Crumb  
Topping

## **\*CRISPY**

### **CHICKEN TENDERS | 110**

Breaded Chicken Tenderloins,  
BBQ Sauce, Honey Mustard,

## **SIGNATURE**

### **CRAB CAKES | 165**

Panko-crusted Jumbo Lump  
Crab Cakes, Spicy Remoulade

## **BRAISED**

### **BEEF SHORT RIBS | 240**

Crisp Pork Lardons, Fried Brussels  
Sprouts, Mushroom Demi Glace

## **'HOTLANTA'**

### **SEAFOOD BOIL | 125**

Spicy Gulf Shrimp, Fresh Crawfish,  
Smoky Sausage, Cob Corn, Red  
Bliss Potatoes

## **SMOKED**

### **PORK SHOULDER | 155**

Green Tomato Slaw,  
BBQ Sauce, Potato Rolls

## **SMOKED CHICKEN**

### **LEG QUARTERS | 130**

House-brined Chicken, Seasoned  
and Smoked to Perfection,  
Charred Corn  
**(avoiding gluten)**

## **SMOKEHOUSE**

### **SAMPLER | 175**

"Dirty Bird" Char-grilled  
Chicken Leg Quarters,  
Hand-rubbed St. Louis Style Ribs,  
Fork-Tender Pork Shoulder,  
Rope Sausage, Pickled  
Vegetables, Green Tomato Slaw,  
BBQ Sauce, Potato Rolls

*Selections noted with \*  
are available for order on event day.*



# THE SWEETS

*Designed for **10** guests unless noted differently.  
Ready in your suite at gates opening.*

## **SUITE CELEBRATIONS**

*Planning for something special on event day?*

*Let us help put a special touch on the day with a custom-made cake!*

*Contact your Guest Relations Coordinator for details.*

## **\*GOURMET**

### **COOKIES & BROWNIES | 80**

Salted Caramel Cookie, Chocolate Chip Cookie, Peruvian Chocolate Brownie

**(vegetarian)**

## **STRAWBERRY**

### **SHORTCAKE JARS | 120**

Grand Marnier Macerated Strawberries, Fluffy Vanilla Sheet Cake, Whipped Topping with Crushed Graham Crackers and White Chocolate Curls

**(vegetarian)**

## **SUBLIME DONUTS | 70**

A 'SUBLIME' mix of your favorite doughnuts made fresh!

**(vegetarian)**

## **CANDIES | 36**

12 Theatre-Style Boxes  
Choose from These Classics:  
M&M's – Plain  
M&M's – Peanut  
Skittles (Original)  
Sour Patch Kids

## **SUITE SWEETS**

*Look for the return of Levy's World Famous Dessert Cart – coming back to events this September!*

*Selections will be offered on event day as well as through our online ordering portal and will include favorites such as:*

**CHOCOLATE PARADIS CAKE**

**RAINBOW CAKE**

**SIX-LAYER RED VELVET CAKE**

**PEANUT BUTTER AND CHOCOLATE**

**BROWNIE STACK CAKE**

**CHICAGO-STYLE CHEESECAKE**

**CANDIES and more**

*Selections noted with \*  
are available for order on event day.*



# CHEERS!

*All selections are 12oz six-packs unless noted differently.*

## SOFT DRINKS

- \*Coca-Cola | 24
- Coke Zero Sugar | 24
- \*Diet Coke | 24
- \*Sprite | 24
- \*Seagram's Ginger Ale | 27
- Barq's Root Beer | 24

## BOTTLED WATER + JUICES

- \*Dasani Bottled Water 20oz | 27
- Glacéau Smartwater 20oz | 33
- San Pellegrino  
Sparkling Water 16.9oz | 42

## JUICES

- \*Ocean Spray Cranberry  
32oz bottle | 18
- \*Ocean Spray Orange  
32oz bottle | 18
- Pineapple Juice  
5.5oz cans, six-pack | 18

## BEERS + ALES

- Blue Moon White Belgium Ale | 42
- \*Bud Light | 36
- Budweiser | 36
- \*Coors Light | 36
- Corona Extra | 42
- Creature Comforts Tropicália IPA | 42
- \*Heineken | 42
- Heineken 0.0 (non-alcoholic) | 40
- \*Michelob Ultra | 36
- \*Miller Lite | 36
- Modelo Lager | 42
- Monday Night Brewing  
Slap Fight IPA | 45
- \*Stella Artois (11.2oz) | 42
- \*Sweetwater 420 Extra Pale Ale | 42
- \*Terrapin Hopsecutioner IPA | 42
- Wicked Weed Pernicious IPA | 42

## HARD SELTZERS

- Bud Light Seltzer Black Cherry | 36
- Bud Light Seltzer Mango | 36
- Bud Light Seltzer Lemonade  
Strawberry | 36
- Vizzy Pineapple Mango | 36

## HOT BEVERAGE SERVICE

**Service includes 10 pods.**

**Brew a cup right in your suite!**

- Coffee – Regular | 42
- Coffee – Decaffeinated | 38
- Hot Tea | 35

*Selections noted with \*  
are available for order on event day.*

# CHEERS!

*All bottles are 750mL unless noted differently.*

## WHITE WINES

### SPARKLING

Nicolas Feuillatte Blue Label  
Brut Réserve, Chouilly,  
France | 125

Veuve Clicquot "Yellow Label"  
Brut, Reims, France | 175

\*La Marca Prosecco, Italy | 58

### SAUVIGNON BLANC

\*Kim Crawford, Marlborough  
New Zealand | 78

Liquid Light, Washington | 65

Trincherro "Mary's Vineyard"  
Napa Valley | 95

\*Markham, Napa Valley | 55

### PINOT GRIGIO

Terra d' Oro, Clarksburg | 65

\*Montevina, Glass Falls | 65

\*Santa Margherita,  
Valdadige, Italy | 80

## CHARDONNAY

\*Kendall-Jackson "Vintner's Reserve,"  
Jackson Estate | 60

\*Columbia Crest "Grand Estates,"  
Columbia Valley | 50

Neyers 304, Sonoma | 95

Stag's Leap Wine Cellars

Karia, Napa Valley | 185

## OTHER WHITES

Foris Moscato, Oregon | 60

\*Chateau Ste. Michelle Riesling,  
Washington State | 65

\*Bieler Rosé  
Sabine AIX-en-Provence | 70

## RED WINES

### CABERNET SAUVIGNON

\*Columbia Crest "Grand Estates,"  
Columbia Valley | 60

Iron & Sand, Paso Robles | 95

Louis Martini, Napa | 140

Napa Cellars, Napa Valley | 115

\*Educated Guess,  
Napa Valley | 80

## PINOT NOIR

Estancia "Pinnacles Ranches,"  
Monterey | 60

\*Meiomi, California | 65

\*Joel Gott, Santa Barbara | 90

## MERLOT

Folie A Deux,  
Alexander Valley | 75

\*14 Hands, Washington State | 51

## OTHER REDS

Intrinsic, Red Blend  
Columbia Valley, WA | 78

\*The Show Malbec, Mendoza,  
Argentina | 65

Columbia Crest H3 Match Day  
Red Blend, Horse Heaven Hills,  
Washington | 58

*Selections noted with \*  
are available for order on event day.*

# CHEERS!

*All bottles are 750mL unless noted differently.*

## VODKA

- \*ABSOLUT | 95
- \*Deep Eddy (1L bottle) | 85
- \*Grey Goose | 140
- \*Tito's Handmade | 90

## WHISKEY

- Bulleit Bourbon | 115
- \*Crown Royal | 115
- \*Jack Daniel's | 85
- Uncle Nearest 1856 | 140
- Woodford Reserve | 120

## SCOTCH

- \*Dewar's 12 Year | 95
- The Glenlivet 12 Year | 160
- The Macallan 12 Year | 195

## GIN

- \* Bombay Sapphire | 85
- Hendrick's | 105

## TEQUILA

- Avion Silver | 120
- \*Casamigos Reposado | 135
- \*Lunazul Silver | 80
- Patrón Silver | 140

## RUM

- Bacardi 8 | 80
- \*Bacardi Superior | 65
- Captain Morgan Spiced | 75

## COGNAC/BRANDY

- \*Hennessy VS | 140
- Martell VS | 95

## CORDIALS

- Bailey's Original Irish Cream | 85
- DiSaronno Amaretto | 90
- Grand Marnier | 115
- Jägermeister | 85
- Kahlúa | 90
- RumChata | 95

## BAR SUPPLIES

***Once you place an order, your suite will automatically be stocked with cups, ice, and beverage napkins for service.***

- \*Bloody Mary Mix 1L bottle | 20
- \*Sour Mix 1L bottle | 17
- \*Margarita Mix 1L bottle | 20
- 18.21 Ginger Beer six-pack, 12oz cans | 42
- \*Seagram's Tonic Water 10oz bottles , 6-pack | 28
- \*Seagram's Club Soda 10oz bottles, 6-pack | 28
- \*Lemons + Limes

***Selections noted with \* are available for order on event day.***

# FAMILY SERVING FAMILY

*We are committed to providing responsible service for the enjoyment and safety of all guests.*

## **BE A TEAM PLAYER DRINK RESPONSIBLY**

We are dedicated to providing events that promote enjoyment and safety for everyone.

This is best achieved when moderation is practiced. We ask that you refrain from drinking and driving.

To maintain compliance with the rules and regulations set forth by the State of Georgia, Mercedes-Benz Stadium, and Levy, we ask that you adhere to the following:

- All guests must be 21 years of age to purchase, consume, or have an alcoholic beverage in their possession.
- Our team reserves the right to ask for valid identification.
  - *Driver's license, State ID card, Military ID, Passport*
- Alcohol service times are set by MBS.

- Suiteholders and/or their representatives are responsible for assisting with monitoring and controlling of alcohol consumption within the suite.
- Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
- Our team reserves the right to require valid identification (ID).
- It is unlawful to serve alcoholic beverages to an intoxicated person.
- No more than two alcoholic beverages may be served per guest at a time.
- Guests 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.
  - *There may be restrictions on taking alcoholic beverages outside of the suite area.*

- Alcoholic beverages cannot be brought into or taken out of Mercedes-Benz Stadium.

***Thank you for making  
Mercedes-Benz Stadium  
a safe and exciting place  
for everyone!***

# PLANNING YOUR IN-SUITE CATERING

## *Service from Start to Finish*

### WELCOME HOME

#### TO MERCEDES-BENZ STADIUM!

We can't wait to see you and your guests at Mercedes-Benz Stadium!

### GUEST RELATIONS

Planning for a special occasion? Need your online password reset? Have a request or question? Your Guest Relations Coordinator is ready to assist!

To better serve you, each suite location is assigned a dedicated coordinator.

#### Centennial + Field Level Suites

p) 470.341.5529

e) [MBSSuitesCatering@LevyRestaurants.com](mailto:MBSSuitesCatering@LevyRestaurants.com)

#### S1 Level Suites

p) 470.341.5569

e) [MBSS1SuitesCatering@LevyRestaurants.com](mailto:MBSS1SuitesCatering@LevyRestaurants.com)

#### S2 Level Suites

Dial: 470.341.5529

e) [MBSSuitesCatering@LevyRestaurants.com](mailto:MBSSuitesCatering@LevyRestaurants.com)

### SUITE ATTENDANT SERVICE

Our Levy Suites Team will be ready to greet you and your guests on event day!

Your Suite Attendant will set up for service prior; ensure that your suite is properly sanitized throughout the day; and attend to beverage and dining needs.

**Gratuity is not automatically included and is at your discretion.**

#### HOW TO REQUEST A SUITE ATTENDANT

Please provide their name on your account form. Assignment is subject to the Suite Attendant's availability.

**For any concerns with service or how we may enhance your in-suite dining experience, please contact Jen Wu, Assistant Director of Operations-Suites, at [JWu@LevyRestaurants.com](mailto:JWu@LevyRestaurants.com).**

### EVENT DAY DELIVERY

Unless noted differently in our menu, your selections should be available in your suite upon gates opening. Please note some items may be kept in refrigeration, and your Suite Attendant will place these out upon your arrival.

Our hot food selections are designed to be prepared and delivered right to your suite approximately 60 minutes prior to kick off.

#### STYLE OF SERVICE

Our Suite Attendants will work to provide the highest level of cleanliness and sanitation for your in-suite buffet service.

To ensure that we are maintaining heightened safety for your in-suite experience, some selections may remain individually packaged. These are noted in the menu – though we may adapt throughout the season should conditions require.

### SECURITY

Please be sure to remove all personal property when leaving the premises. Levy is not responsible for any lost or misplaced property left unattended in the suite.

Should you leave something behind, please contact your Signature Services Account Executive or Guest Relations Coordinator.

# PLANNING YOUR IN-SUITE CATERING

*Service from Start to Finish*

## ACCOUNT INFORMATION

All Suiteholders must have a completed account form on file. This ensures that we have every aspect of your account and service covered!

Access to online ordering will be granted based on receipt of your account form.

All Suiteholders are required to have a credit card on file as a guarantee. You may opt to pay for your suite catering with the card on file or a separate credit card per event.

## TAX RATE

Orders are subject to state and local taxes. For the State of Georgia, the tax rate is 8.9%.

## CUSTOMER SUMMARY

On event day, your Suite Attendant will present a *Customer Summary* for review. This is not the final receipt as Levy will charge the designated credit card following the end of the event.

## FINAL CHARGES

Charges are applied in full based on the order. No credits will be provided for any

unconsumed food or beverage.

If your Annual Suite establishes a beverage par, inventory charges will be applied prior to closing the order.

An itemized receipt will be emailed to the address(es) from the account form.

## HOW TO PLACE YOUR ORDER

### ONLINE ORDERING

All Suiteholders will place their orders through our online portal. Access will be set up and granted upon receipt of a 2021 account form.

**CLICK HERE  
to order>>>>>**



### **Special Process: 2021 Beverage Par**

*Annual Suiteholders wishing to establish a beverage par, this order will be via a traditional order form.*

### WHEN TO PLACE YOUR ORDER

Orders are due by 12:00p.m. on the deadline day. See our [Catering Deadlines](#) page for more information as well as details for late orders.

## CANCELING YOUR ORDER

If you have need to cancel an order for any reason, we ask that you alert your Guest Relations Coordinator by email right away.

Cancellations made prior to two business days leading into the event will be free of any charges. After this time, however, the full catering charges and taxes will be applied to the account for the order.

If the event is cancelled for any reason prior to event day, no charges will be applied. If the gates open for any amount of time on event day and then cancelled, the full catering charges and taxes will be applied to the account for the order.

## LEVY IS THE EXCLUSIVE FOOD AND BEVERAGE PROVIDER AT MERCEDES-BENZ STADIUM.

Guests are prohibited from bringing personal food or beverage into the stadium without proper and prior authorization.



# **PLANNING YOUR IN-SUITE CATERING**

## *Suites Catering Deadlines :: August through October*

<b>EVENT DAY, DATE</b>	<b>EVENT</b>	<b>SUITE CATERING DEADLINE</b>
Friday, August 13	Atlanta Falcons vs Tennessee Titans	Friday, August 6
Sunday, August 15	Atlanta United vs LA FC	Monday, August 9
Wednesday, August 18	Atlanta United vs Toronto FC	Wednesday, August 11
Saturday, August 21	Corky Kell	Monday, August 16
Saturday, August 28	Atlanta United vs Nashville SC	Friday, August 20
Sunday, August 29	Atlanta Falcons vs Cleveland Browns	Monday, August 23
Saturday, September 4	Chick-fil-A Kickoff Classic	Friday, August 27
Monday, September 6	Chick-fil-A Kickoff Classic	Friday, August 27
Friday, September 10	Atlanta United vs Orlando City SC	Thursday, September 2
Sunday, September 12	Atlanta Falcons vs Philadelphia Eagles	Friday, September 3
Wednesday, September 15	Atlanta United vs FC Cincinnati	Wednesday, September 8
Saturday, September 18	Atlanta United vs D.C. United	Friday, September 10
Saturday, September 25	GA Tech vs UNC	Friday, September 17
Wednesday, September 29	Atlanta United vs INTER MIAMI	Thursday, September 23
Sunday, October 3	Atlanta Falcons vs Washington Football	Monday, September 27
Wednesday, October 20	Atlanta United vs NY City FC	Thursday, October 14
Wednesday, October 27	Atlanta United vs Inter Miami CF	Tuesday, October 19
Saturday, October 30	Atlanta United vs Toronto FC	Friday, October 22
Sunday, October 31	Atlanta Falcons vs Carolina Panthers	Friday, October 22

***All orders are to be placed online no later than 12:00p.m. on the day of the deadline.  
Miss the deadline? Contact your Guest Relations Coordinator for assistance.***



# **PLANNING YOUR IN-SUITE CATERING**

## *Suites Catering Deadlines :: November through January*

<b>EVENT DAY, DATE</b>	<b>EVENT</b>	<b>SUITE CATERING DEADLINE</b>
Friday, November 5	ATLive	Friday, October 29
Saturday, November 6	ATLive	Friday, October 29
Thursday, November 18	Atlanta Falcon vs New England Patriots	Wednesday, November 10
Saturday, December 4	SEC Football Championship	Monday, November 22
Sunday, December 5	Atlanta Falcons vs Tampa Bay Buccaneers	Monday, November 29
Saturday, December 18	Celebration Bowl	Thursday, December 9
Sunday, December 26	Atlanta Falcons vs Detroit Lions	Friday, December 17
Thursday, December 30	Chick-fil-A Peach Bowl	Monday, December 20
Sunday, January 9	Atlanta Falcons vs New Orleans Saints	Wednesday, December 29

***All orders are to be placed online no later than 12:00p.m. on the day of the deadline.  
Miss the deadline? Contact your Guest Relations Coordinator for assistance.***