



Online Ordering

AggieHospitality.com



packages

All packages serve 15 unless otherwise noted

Aggieland All-American

Enjoy traditional stadium fare and American culinary classics // **945**

Bottomless

Freshly Popped Popcorn V

Potato Chips & Gourmet Dips V

Kettle Chips, French Onion, Roasted Garlic Parmesan, Dill Pickle Dip

Jalapeño Poppers V

Bacon-Wrapped Roasted Jalapeños, House Cheese Blend, Ranch

Tossed Tenders

Crispy Chicken Tenders, Ranch, Blue Cheese, Ketchup

Choice of:

- Spicy Buffalo Sauce
- Barbecue
- Naked

Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

House Salad V AVG

Petite Mixed Greens, Cherry Heirloom Tomatoes, Cucumbers, Shredded Carrots, Cheddar Cheese, Garlic Croutons, Ranch or Italian Dressing

Aggie Grind Burger

Aggie's Special Burger Blend of Brisket, Chuck and Short Rib with Caramelized Onions, Brioche Bun, Crisp Lettuce, Tomatoes, Sliced Red Onion, American, Pepper Jack, Ketchup, Mayonnaise, Mustard, Aggie Sauce

Upgrade your Aggie Burger:

*Applewood Smoked Bacon // **Add 45***

Aggie MVP

Savor an all-star roster of our fan favorites // **945**

Bottomless

Freshly Popped Popcorn V

Potato Chips & Gourmet Dips V

Kettle Chips, French Onion, Roasted Garlic Parmesan, Dill Pickle Dip

Jalapeño Poppers V

Roasted Jalapeños, House Cheese Blend, Bacon Wrapped, Ranch

Tossed Tenders

Crispy Chicken Tenders, Ranch, Blue Cheese, Ketchup

Choice of:

- Spicy Buffalo Sauce
- Barbecue
- Naked

Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

House Salad V AVG

Petite Mixed Greens, Cherry Heirloom Tomatoes, Cucumbers, Shredded Carrots, Cheddar Cheese, Garlic Croutons, Ranch or Italian Dressing

44 Farms

All-Beef Farmer Dogs

House-Made Beef Chili, Shredded Cheddar, Traditional Condiments

Upgrade your Farmer Dogs:

*Brisket // **Add 135***



THREE CHEESE MAC



restaurant partners

All packages serve 15 unless otherwise noted



Steakhouse Favorites

1449

Surf & Turf Mixed Grill

Grilled Filet, Grilled Vegetables, Chimichurri, Herbed Rice

Grilled Chicken Laredo

Marinated Chicken Breast, Caramelized Onion, Roasted Tomatoes, Poblano Peppers, Monterey Jack, Chive Cilantro Salad, Avocado, Feta

Cold Boiled Shrimp

Cocktail Sauce

House Salad

Iceberg, Diced Tomato, American, Croutons, Ranch, Balsamic Vinaigrette

Queso Fresco with Brisket

Tostada Chips

Mashed Potatoes

Rodeo Green Beans

Bacon, Garlic, Onions



All packages serve 15 unless otherwise noted



Bar-B-Q Classics

Real Texas Bar-B-Q // 1349

Sliced Smoked Brisket

100% Hill Country Oak Smoked Brisket,
Rudy's Signature Rub

Rotisserie-Style Smoked Chicken

Quartered Oak Smoked Chicken,
Rudy's Signature Rub

Rudy's Beans

Pinto Beans, Chopped Brisket,
Rudy's Bar-B-Q Sause and Signature Rub

Potato Salad

Traditional Potato Salad,
Mayonnaise, Mustard

Rudy's Cream Corn

Sliced Bread

**Rudy's Original &
Sissy Bar-B-Q Sausages**

Pickles, Onions, Jalapeños

Rudy's Sweet Tea

Rudy's Lemonade

Rudy's Peach Cobbler



restaurant partners

All packages serve 15 unless otherwise noted



Cantina Classics

Enriching lives one plate as a time // **1339**

Beef & Chicken Fajitas

Mexican Rice

Refried Beans

Chile Con Queso

Pork Tamales with Chile Gravy

Red and Green Salsa

Pico de Gallo

Grilled Peppers & Onions

Guacamole

Sour Cream

Shredded Lettuce

Jalapenos

Grated Cheese

Tortilla Chips

Corn & Flour Tortillas



à la carte

All à la carte items serve 10 unless otherwise noted

Cool Appetizers

Slovacek’s Signature Texas Smoked Meats & Cheeses // 205



Slovacek’s Smoked and Cured Meats, Local Cheeses, Pickled Vegetables, Snacks, Dried Fruit, Nuts, Assorted Condiments, Crackers

Chilled Shrimp Cocktail AVG 200 // 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

Ceviche Duo // 195

- **Ceviche Rojas**
Lime Cured Shrimp, Fire-Roasted Tomato, Ancho Chiles, Sweet Onion, Scallion
- **Ceviche Verde**
Tomatillo, Lime Cured Shrimp, Cilantro, Grilled Jalapeño, House-Fried Tortilla Chips

Seasonal Fresh Fruit V AVG // 120

In-Season Fruits and Berries

Farmer’s Market Dips & Veggies V // 100

Farmstand Vegetables, Ranch

Cheese Board V AVG // 195

Local Assorted Cheeses, Snacks, Dried Fruit, Nuts, Pickled Vegetables, Assorted Condiments, Crackers

Red Pepper Hummus V // 180

Pickled Peppers, Olive Oil, Assorted Crackers, Chips

Warm Appetizers

Loaded Nacho Bar // 140

Beef Chili, House Made Queso, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

Beef Brisket // + 60

Pulled Pork // + 60

Jalapeño Artichoke Dip

V AVG // 95

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

House Made Queso & Chips // 80

Traditional Wings // 175

Celery, Carrots, Blue Cheese, Ranch
Choice of:

- Spicy Buffalo Sauce
- Barbecue
- Naked

Frito Pies // 145

Beef Chili, House-Made Queso, Sour Cream, Guacamole, Pico de Gallo, Frito Chips

Tossed Tenders // 120

Crispy Chicken Tenders, Ranch, Blue Cheese, Ketchup
Choice of:

- Spicy Buffalo Sauce
- Barbecue
- Naked

Empanada Duo // 200

- **Beef and Cheese**
- **Chicken and Cheese**
Salsa Roja, Chimichurri

Potstickers & Spring Rolls // 160

Chicken Lemongrass Potstickers, Coconut Shrimp Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustard

Pan-Seared Shrimp Cakes // 140

Chipotle Aioli, Jicama Slaw, Mini Brioche Roll

Greens

Bacon, Ranch Potato Salad // 65

Red Potatoes, Applewood Smoked Bacon, Cheddar, Hard-Boiled Eggs, Scallions

Chopped Vegetable Salad V AVG // 85

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

BLT Salad // 85

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

Classic Caesar Salad V // 65

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

*Upgrade Your Caesar Salad:
Grilled Chicken // Add 20*

Mixed Green Salad V // 70

Mixed Greens, Cherry Heirloom Tomatoes, Cucumbers, Shredded Carrots, Cheddar, Garlic Croutons, Ranch, Italian Vinaigrette

Pasta Salad // 75

Gemelli Pasta, Tomato, Cucumber, Diced Pepper, Feta, Salami, Fresh Herbs, Italian Vinaigrette

Chicken Teppanaki Noodle Salad // 85

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



à la carte

All à la carte items serve 10 unless otherwise noted

Classics

Beer Roasted Chicken Board

AVG // 260

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

Fried Chicken // 240

Signature Honey Jus, Cheddar Biscuits



FRIED CHICKEN

Steakhouse Classics

Steakhouse Beef Tenderloin // 400

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

Roasted Prime Rib // 1,000

- Herb Oil, Garlic Rub
- Horseradish Creme, Chimichurri
 - House Salad, Ranch, Italian Vinaigrette
 - Three Cheese Mac and Cheese
 - Roasted Cauliflower and Broccoli Florets
 - Slider Rolls

Grilled Tomahawk Steak // 1,100

- Sea Salt, Cracked Black Pepper
- Horseradish Creme, Demi-Glace, Chimichurri
 - House Salad, Ranch, Italian Vinaigrette
 - Three Cheese Mac and Cheese
 - Roasted Cauliflower and Broccoli Florets
 - Slider Rolls

Classic Sides

Three Cheese Mac V // 85

Cavatappi Pasta, Three Cheese Sauce

Elote V // 95

Fire-Roasted Corn, Street Corn Aioli, Pico de Gallo, Cotija Cheese

Loaded Red Potatoes // 90

Roasted Red Skin Potatoes, Bacon, Cheddar, Monterey Jack, Scallions, Jalapeño Crema

Roasted Cauliflower & Broccoli

V AVG // 90

Herb Oil, Sea Salt, Balsamic Reduction

Handcrafted Sandwiches

The Authentic // 150

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

The Italian // 140

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

Baked Buffalo Chicken Melt // 150

Smoked Chicken, House-Made Buffalo-Sauce, Cheddar, Cream Cheese, Monterey Jack, Celery, Carrots, Slider Buns, Blue Cheese Crumbles, Kettle Chips

Vegan Wrap V AVG // 145

Garlic Herb Tortilla, Hummus, Tomato, Cucumber, Broccoli, Bell Pepper, Greens, Chimichurri, Kettle Chips

Smoked Pork Sandwiches // 150

Smoked Barbecue Pork, Dr Pepper Barbecue Sauce, Coleslaw, Onions, Pickles, Slider Rolls

Chopped Brisket // 200

House Rubbed Smoked Brisket, Dr Pepper Barbecue Sauce, Cole Slaw, Onions, Pickles, Slider Buns



à la carte

All à la carte items serve 10 unless otherwise noted

Burgers, Sausages & Dogs



HAND-CRAFTED BURGERS

Aggie Grind Burger

// 240, 1 Burger per Guest

Aggie's Special Burger Blend of Brisket, Chuck and Short Rib with Caramelized Onions, Crisp Lettuce, Tomatoes, Sliced Red Onion, American, Pepper Jack, Ketchup, Mayonnaise, Mustard, Aggie Sauce, Brioche Bun

Aggie Grind Sliders

// 200, 1 Burger per Guest

Aggie's Special Burger Blend of Brisket, Chuck and Short Rib with Caramelized Onions, Crisp Lettuce, Tomatoes, Sliced Red Onion, American, Pepper Jack, Ketchup, Mayonnaise, Mustard, Aggie Sauce, Brioche Bun

IMPOSSIBLE® Mini Burger V // 180

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme.

44 Farms

All-Beef Hot Dogs // 110

44 Farms All-Beef Hot Dogs, Traditional Condiments, Kettle Chips

44 Farms

All-Beef Farmer Dogs // 130

44 Farms All-Beef Hot Dogs, House-Made Beef Chili, Shredded Cheddar, Traditional Condiments, Kettle Chips



Slovacek's Sausage // 110

Sausage Rolls, Traditional Condiments, Kettle Chips Choice of:

- Garlic Pepper Jack
- Red Pepper Gouda
- Traditional Smoked

Snacks

Pretzel Bites // 80

Soft Pretzel Bites, Whole Grain Mustard, Beer Mustard, Whipped Cheese Dip

Guacamole & Salsa Sampler V AVG

// 110

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

Salsa Duo V AVG // 70

Salsa Verde, Salsa Roja, Tortilla Chips

Fresh Guacamole V AVG // 100

Guacamole, Tortilla Chips

The Snack Attack V // 105

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

Bottomless Freshly Popped Popcorn V // 35

Dry-Roasted Peanuts V // 35

Snack Mix V // 35

Pretzel Twists V // 35

Potato Chips & Gourmet Dips

V // 75

Kettle Chips, French Onion, Roasted Garlic Parmesan, Dill Pickle Dip



Levy 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

110 // Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake V // 185

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

Rainbow Cake V // 150

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six Layer Carrot Cake V

180 // Serves 14

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

Chocolate Paradis' Cake V // 115

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Peanut Butter & Chocolate Brownie Stack Cake V

150 // Serves 14

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

Suite Sweets

Gourmet Cookies & Milk V

110 // Serves 10-12

Gourmet Cookies, Whole Milk

Upgrade to:

Chocolate Milk // Add 20

Both Chocolate and Whole Milk // Add 40

Blue Bell Ice Cream Cups V

4 per Cup // Minimum 6 Cups

Vanilla or Dutch Chocolate

Candy Bar Rice Krispie Treats // 120

Marshmallow, M&Ms, Oreo, Heath Bar, Reese's



Tiff's Treats Experience // Serves 12

A Popular Assortment of 24 Warm Cookies or Brownies from the Tiff's Treats Team, Baked Fresh and Delivered Warm to Your Suite by the End of the 1st Half

Tiff's Treats Warm Cookie Experience // 155

Tiff's Treats Warm Brownie Experience // 190

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
- Red Velvet Cake
- Chocolate Paradis' Cake
- Chicago-Style Cheesecake
- Peanut Butter and Chocolate Brownie Stack Cake

Gourmet Dessert Bars V

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

Gourmet Cookies & Turtles V

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

Nostalgic Candies V

- A&M Gummies
- A&M Sour Gummies
- Jelly Belly®
- Malted Milk Balls
- Plain M&M's®
- Peanut 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

Chill

Sold by the six-pack unless otherwise noted

SOFT DRINKS

Pepsi // 18
Pepsi Zero Sugar // 18
Diet Pepsi // 18
Starry // 18
Starry Zero Sugar // 18
Dr Pepper // 18
Diet Dr Pepper // 18
MTN Dew // 18
Mug Root Beer // 18
Ginger Ale // 18
Perrier // 23
Bubly Lime // 23
Bubly Cherry // 23

WATERS

Aquafina // 18
LIFEWTR // 32
Tonic (1L) // 8
Club Soda (L) // 8

JUICES

Cranberry Juice (32oz) // 18
Orange Juice (32oz) // 18
Pineapple Juice (8oz 4-pack) // 18
Grapefruit Juice (8oz 4-pack) // 18

RUDY'S TEAS AND LEMONADE

Unsweet Tea (Gallon) // 18
Sweet Tea (Gallon) // 18
Lemonade (Gallon) // 18

MISCELLANEOUS BEVERAGES

Fresh-Roasted Regular Coffee // 15
Fresh-Roasted Decaffeinated Coffee // 15
Hot Chocolate // 15

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack unless otherwise noted

High Noon // 65
Topo Chico Hard Seltzer // 55

All Hands Canned Cocktail Variety Pack // 87

TX Whiskey & Cola // 67

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

Budweiser // 55
Coors Banquet // 55
Coors Light // 55
Michelob ULTRA // 55
Miller Lite // 55
Dos Equis // 55
Corona Premier // 55

Modelo Especial // 55
Heineken // 55
Stella Artois // 55
Blue Moon // 55
Blue Moon Light Sky // 55
Shiner Bock // 55
Yeungling // 55

Karbach Love Street // 55
Hazy Little Thing IPA // 55
Lagunitas // 55
Anrgy Orchard Cider // 55
Twisted Tea // 55
Heineken 0.0 (non-alcoholic) // 55



beverages

White Wine

Sold by the bottle

SPARKLING / CHAMPAGNE

La Marca Prosecco // 39

Angel's & Cowboy // 45

Ferrari Brut // 100

Nicolas Feuillatte Brut // 143

ROSE

Ruffino Rosé // 40

Minuty M Rosé // 60

AIX Rosé // 75

Mumm Napa Brut Rosé // 100

Schramsberg Mirabelle Brut Rosé // 100

RIESLING

Chateau Ste. Michelle // 32

PINOT GRIGIO

Luchi // 32

Santa Margherita // 79

SAUVIGNON BLANC

Haymaker // 35

Kim Crawford // 58

Stag's Leap Winery // 80

CHARDONNAY

Kendall-Jackson Vintner's Reserve // 45

House of Brown // 60

Sonoma-Cutrer Russian River Ranches // 75

Stag's Leap Wine Cellars Karia // 114

Cakebread // 136

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi // 55

La Crema // 60

Belle Glos Clark & Telephone // 125

MERLOT

14 Hands // 35

Decoy by Duckhorn // 65

CABERNET SAUVIGNON

Josh Craftsman's Collection // 38

Broadside // 44

Louis Martini // 60

JUSTIN // 90

Obsidian Ridge // 95

QUILT Napa Valley // 100

Cakebread // 270

Jordan // 200

SHIRAZ

Jacob's Creek // 27

AGGIE OWNED & OPERATED

Pinea Project "12" Tempranillo // 58

Pinea 17 // 160

Pinea Ribero del Duero 2018 // 432

RED BLENDS

Brancaia TRE Super Tuscan // 75

Conundrum // 47



beverages

Liquor

Sold by the liter bottle unless otherwise noted

VODKA

- Absolut // 115
- Enchanted Rock // 100
- Enchanted Rock Peach // 100
- FIX High Alkaline (750ml) // 80
- Grey Goose // 179
- Ketel One // 150
- Svedka // 66
- Tito's Handmade // 115

GIN

- Bombay // 109
- Bombay Sapphire // 145
- Hendrick's // 176

RUM

- Bacardí Superior // 78
- Captain Morgan Spiced // 94
- Sailor Jerry // 96

TEQUILA & MEZCAL

- Casamigos Anejo // 320
- Casamigos Blanco // 265
- Casamigos Reposado // 301
- LaCaza Anejo // 330
- LaCaza Blanco // 215
- LaCaza Reposado // 301
- Del Maguey VIDA (750ml) // 170
- Hornitos Plata // 150
- Jose Cuervo Especial // 120
- Patrón Silver (750ml) // 220

WHISKEY & BOURBON

- Barrel Seagrass Rye (750ml) // 210
- Basil Hayden's (750ml) // 225
- Buffalo Trace // 130
- Canton // 140
- Crown Royal // 175
- High West Double Rye (750ml) // 150
- Jack Daniel's // 180
- Jameson Irish // 170
- Jefferson Reserve Bourbon // 260
- Jim Beam White Label // 98
- Knob Creek (750ml) // 180
- Maker's Mark // 158
- Rebecca Creek (750ml) // 141
- Seagrams 7 // 78
- Seagrams VO // 78
- Skrewball Peanut Butter // 144
- TX Blended Whiskey (750ml) // 200
- TX Straight Bourbon // 190
- Woodford Reserve // 195

SCOTCH

- Dewar's White Label // 150
- Johnnie Walker Black // 206
- The Balvenie Caribbean Cask 14 (750ml) // 350
- The Glenlivet 12 // 293
- The Macallan 12 // 424

COGNAC / BRANDY

- Hennessey // 245

CORDIALS

- Amaro Montenegro // 175
- Aperol // 125
- Baileys Original Irish Cream // 162
- Campari // 165
- Cointreau // 166
- Fireball // 81
- Grand Marnier // 183
- Kahlúa // 170
- Martini & Rossi Dry Vermouth (375mL) // 36
- Martini & Rossi Sweet Vermouth (375mL) // 36

BAR SUPPLIES

- Zing Zang Bloody Mary Mix // 25
- Finest Call Bloody Mary Mix // 16
- Finest Call Sour Mix // 18
- Finest Call Margarita Mix // 24
- Owen's Ginger Beer (4-pack) // 30
- Owen's Espresso (4-pack) // 30
- Lime Juice // 22
- Margarita Salt // 12
- Lemons and Limes // 6
- Cherries // 6
- Stuffed Olives // 6
- Cocktail Onions // 6
- Tabasco Sauce // 6
- Worcestershire // 6

HOURS OF OPERATION

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at www.aggiehospitality.com

To reach a Representative, dial: 979-458-9193 or e-mail: AggieHospitality@LevyRestaurants.com

QUICK REFERENCE LIST

Levy Restaurants Premium Specialist Representatives
979-458-9193

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 2:00 p.m. CST, the Friday of the week prior to Game Week.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at www.aggiehospitality.com. Orders can be arranged with the assistance of a Premium Specialist Representatives at 979-458-9193 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 TWO BUSINESS days 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 Texas, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out Kyle Field
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. Please place these orders by the event deadline. 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.

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 Kyle Field, 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 KYLE FIELD

The rich tradition at Kyle Field 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. Many 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 12th Man Special Events.

