



SAVOR...

PREMIUM PRE-ORDER MENU

Pinnacle Bank Arena

STONEBROOK EXTERIOR PREMIUM LEVEL

Snacks

All items serve 6 guests unless otherwise specified.

● Available for Event Day Ordering

Premium Mixed Nuts \$32 ●

Peanuts, Almonds, Cashews, Brazil Nuts, Filberts and Pecans

Snack Mix \$15 ●

Almonds, Cheese Guppies, Cheese Zips, Corn Chips, Onion and Garlic Bread Chips, Onion Zips, Pretzels, and Rice Crackers

Candy Trail Mix \$20 ●

Blend of Snack Mix, Mixed Nuts, M&M's and Assorted Dried Fruits

Fully Loaded Guacamole \$28

Served with House-made Tortilla Chips

Tortilla Chips and Trio of Salsa \$26 ●

House-made Tortilla Chips, Salsa, Pico de Gallo and Salsa Verde

Kettle Chips and Dip \$28 ●

House-made Kettle Chips, Ranch, French Onion & Southwest Dip

Bottomless Popcorn \$27 ●

Colby Ridge

Pretzel Bites \$32

Served with Warm Beer Cheese Sauce and Stone Ground Mustard





Cold Starters

All items serve 6 guests unless otherwise specified.

● Available for Event Day Ordering

Seasonal Fresh Fruit Display \$36 ●

Seasonal Assortment of Fruits and Berries

Artisan Cheese Board \$50

Assortment of Artisan Cheeses Accompanied by Crackers, Flatbread and Fresh Fruit Garnish

Charcuterie \$55

Assortment of Cured Meats, Artisan Cheeses, Mixed Nuts, Dried & Fresh Fruit, Pepper Jam, and Crackers

Market Fresh Crudités \$22

Seasonal Fresh Vegetables Served with House-made Ranch Dip

Mediterranean Trio \$20

Traditional Hummus, Roasted Red Pepper Hummus, and Basil Pesto Hummus Served with Pita Chips

Seven Layer Dip \$24

Served with House-made Tortilla Chips

Hot Starters

All items serve 6 guests unless otherwise specified.

● Available for Event Day Ordering

Chicken Tenders \$42 ●

Served with Honey Mustard, BBQ and Ranch Dressing

Get Sauced Toss in Choice of Hot Honey Glaze or Nashville Hot Sauce \$3

Breaded Chicken Wings \$46 ●

Tossed in Your Choice of Sauce: Buffalo, Nashville Hot, BBQ or Sweet Thai Chili. Served with Celery, Carrots, Ranch and Blue Cheese Dressing

Vegetarian Boneless Wing \$6 per person

BBQ Breaded Sidewinders \$22 ●

BBQ Seasoned Thick Cut Corkscrew Fries served with Tangy Aioli

Smoked Gouda Mac & Cheese Bites \$34 ●

Served with House-made Ranch Dressing

Portobello Mushroom Fries \$35 ●

Served with House-made Parmesan Dip

Spinach Artichoke Dip \$45

Served with Pita Chips and Tortilla Chips

Tortilla Chips and Hot Dips \$30

Chili con Queso, Queso Blanco and Southwest Corn & Black Bean Dip

Southwest Egg Rolls \$35

Served with Avocado Ranch Dip



Between the Breads

All items serve 6 guests unless otherwise specified.

● Available for Event Day Ordering

HOT

All Beef Sliders \$35 ●

Charbroiled Beef Slider Served on Toasted Pretzel Buns with American Cheese & House-made Red Onion Marmalade Topped with a Bread & Butter Pickle

Maplewood Pulled Pork Sliders \$40

House-Smoked Pulled Pork Served on a Toasted Pretzel Bun with Coleslaw & House-made BBQ Sauce

Steakburger Bar \$74

Served with Bacon, Cheddar Cheese, Lettuce, Tomato, Onions, Pickles, Mustard, Ketchup, Mayo and Brioche Buns

Vegan Chargrilled Burger \$9 per person

Red Dog Bar \$34 ●

Served with Pepper Relish, Diced Onion, Mustard, Ketchup, Jalapeños and Fresh Buns

Plant-Based Grilled Brat Substitution \$6 per person

Vegan Korean Meatball Sliders \$40

Vegan Meatball tossed in a Gochujang Korean Sauce served on a Pretzel Bun with an Asian Coleslaw

MORE BETWEEN THE BREADS ►



Between the Breads

All items serve 6 guests unless otherwise specified.
Not Available for Event Day Ordering.

COLD

It's A Wrap \$45

Make a Selection of 2 Wraps

Grilled Vegetable Wrap

Baby Greens, Zucchini, Yellow Squash, Red Bell Pepper, Red Onion, Portobello Mushroom, Asparagus, Parmesan Cheese and Hummus Spread. Served on Spinach Tortilla

Turkey Club Wrap

Smoked Sliced Turkey, Cheddar Cheese, Applewood Smoked Bacon, Lettuce, Tomatoes, Cucumbers and Ranch Spread. Served on Sundried Tomato Wrap

Chicken Salad Wrap

Tender Chunks of Chicken with Celery, Red Onions and Grapes on a Bed of Mixed Greens with Feta Cheese. Served on Garlic Herb Tortilla





Brick Oven Pizza

● Available for Event Day Ordering

Specialty Pizza \$28 ●

The Herbie Husker Pizza \$28 ●

Cream Cheese, Peppered Bacon Sausage and Pepperoni

Haymarket Pizza \$28 ●

Our Classic. Topped with Diced Peppers, Mushrooms, Onions, Pepperoni and Sausage

Chicken Alfredo Pizza \$28 ●

House-made Creamy Alfredo with Baby Spinach, Applewood Smoked Bacon, Diced Roma Tomatoes and Grilled Chicken Breast Strips

BBQ Chicken Pizza \$28 ●

Rising Crust Topped with BBQ Sauce, Bacon, Red Onion, Shredded BBQ Chicken and Cheddar Cheese. Add Jalapeños to take it up a notch!

Garden Vegetable Pizza \$28 ●

Rising Crust Topped with Pesto, Tomatoes, Artichoke Hearts, Black Olives, Diced Peppers, Onions and Roasted Garlic Cloves. Drizzled with Herb Infused Oil and Topped with our 3-Cheese Blend

MORE PIZZA ►

Brick Oven Pizza

● Available for Event Day Ordering

Build it Your Way! ●

16" Rising Crust. Choose a Sauce, Cheese and Number of Toppings.

1 Topping Pizza \$24 ●

2 Topping Pizza \$26 ●

3 Topping Pizza \$28 ●

Sauce Options: BBQ Sauce, Traditional Pizza Sauce, Alfredo, and Basil Pesto

Cheese Options: Cream Cheese, Cheddar Cheese, Pizza Blend, and Monterey Jack Cheddar Blend

Meat Options: Pepperoni, Italian Sausage, Ground Beef, Chicken, and Bacon Sausage

Veggie Options: Diced Peppers, Baby Spinach, Artichokes, Black Olives, Mushrooms, Roasted Garlic, and Jalapeño

Cauliflower Crust \$28

Gluten Free & Vegetarian

Garlic Breadsticks \$14

Served with Hearty Marinara Dipping Sauce





Salads

All items serve 6 guests unless otherwise specified.
Not Available for Event Day Ordering

Garden Salad \$26

Fresh Tossed Mixed Greens, Grape Tomatoes, Cucumbers, Croutons and Parmesan Cheese. Served with Ranch, Italian and Dorothy Lynch Dressings

Caesar Salad \$23

Romaine Lettuce, Parmesan Cheese, Croutons, Grape Tomatoes and Caesar Dressing

Add Marinated Grilled Chicken Breast \$25

Add Plant-Based Chicken Breast \$6 per person

Southwest Chicken Salad \$50

Fresh Tossed Mixed Greens, Southwest Rubbed Grilled Chicken Breast, Roasted Corn, Black Beans, Diced Red Onion, Monterey Jack Cheddar Cheese Blend, Tortilla Strips and Served with Avocado Ranch Dressing

Add Plant-Based Chicken Breast \$6 per person



Husker Favorites

All items serve 6 guests unless otherwise specified.
Not Available for Event Day Ordering

Slam Dunk \$90

- Kettle Chips & Dip
- Chicken Tenders Served with Honey Mustard, Ranch and BBQ Sauce
- All-Beef Sliders Served on Toasted Buns with American Cheese and Red Onion Marmalade

Taco Bar \$75

- Seasoned Taco Beef and Chicken Carnitas
- Served with 6" Flour Tortillas, Hard Taco Shells, House-made Salsa, Pico de Gallo, Monterey Jack Cheddar Blend, Shredded Lettuce, Black Olives, Jalapeños and Sour Cream

Plant-Based Taco Beef Substitution \$6 per person

[MORE HUSKER FAVORITES ▶](#)

Husker Favorites

All items serve 6 guests unless otherwise specified.
Not Available for Event Day Ordering



Fajita Bar \$98

- Fajita Steak and Chicken with Peppers & Onions
- Served with 6" Flour Tortilla with Black Olives, Jalapeño, Shredded Monterey Jack Cheddar Blend, Salsa, Pico de Gallo and Sour Cream

Plant-based Taco Beef \$8 per person

The Smokehouse \$95

- Applewood Smoked Sliced Brisket and Maplewood Pulled Pork
- Served with Sweet & Tangy Coleslaw, Bread & Butter Pickles, BBQ Sauce, Brioche Buns and Jalapeño Cornbread

Philly Cheesesteak Bar \$85

- Seasoned Sirloin Flat Steak and Chicken
- Served with Monterey Jack Cheese Sauce, Sautéed Peppers & Onions, Mushrooms, Provolone Cheese and Hoagie Buns

Sides

All items serve 6 guests unless otherwise specified.
Not Available for Event Day Ordering

COLD

Broccoli Salad \$20

Potato Salad \$18

Sweet & Tangy Coleslaw \$18

Macaroni Salad \$18

HOT

Cilantro Lime Rice \$18

Sweet & Smokey Baked Beans \$18

Seasoned Black Beans \$18

Sautéed Green Beans with Caramelized Onion
and Bacon \$18

Loaded Mashed Potatoes \$24

Homemade Macaroni & Cheese \$20



Sushi

All items serve 6 guests unless otherwise specified.
Not Available for Event Day Ordering

HIRO 88 Standard Package

6 Rolls \$105

California Roll

Crab mix, Avocado, Cucumber

Hiro Crunch Roll

Crab Mix, Avocado, Cucumber, Tempura Fried,
Topped with Hot Sauce

Spicy Tuna Roll

Tuna, Tempura Crisp, Hot Sauce

Wasabi Stinger Roll

Tempura Shrimp, Cream Cheese, Jalapeño,
Cucumber, Crab Mix, Wasabi Cream Sauce and Eel
Sauce

Husker Roll

Tempura Beef Tenderloin, Asparagus, Cream Cheese
and Eel Sauce

Rainbow Roll

Crab Mix, Avocado, Cucumber, Tuna, Salmon and
White Fish



[MORE SUSHI ▶](#)

Sushi

Not Available for Event Day Ordering

HIRO 88 Deluxe Package

8 Rolls + 12 Pieces Nigiri \$165

California Roll

Crab Mix, Avocado, Cucumber

Hiro Crunch Roll

Crab Mix, Avocado, Cucumber, Tempura Fried, Topped with Hot Sauce

Spicy Tuna Roll

Tuna, Tempura Crisp, Hot Sauce

Wasabi Stinger Roll

Tempura Shrimp, Cream Cheese, Jalapeño, Cucumber, Crab Mix, Wasabi Cream Sauce and Eel Sauce

Husker Roll

Tempura Beef Tenderloin, Asparagus, Cream Cheese and Eel Sauce

Naked California Roll

Crab Mix, Masago, Avocado, Tempura Crisp, Wrapped in Cucumber

Firecracker Roll

Tempura Shrimp, Spicy Tuna, Cucumber, Avocado

Hiro Special Roll

Tempura Shrimp, Spicy Tuna, Cucumber, Masago, Cream Cheese, Unagi, Avocado and Eel Sauce

12 Pieces Nigiri

Tuna, Salmon and Red Snapper (4 pieces each)

HIRO 88 Premium Package

10 Rolls + 12 Pieces Nigiri + 12 Pieces Sashimi \$235

California Roll

Crab Mix, Avocado, Cucumber

Hiro Crunch Roll

Crab Mix, Avocado, Cucumber, Tempura Fried, Topped with Hot Sauce

Spicy Tuna Roll

Tuna, Tempura Crisp, Hot Sauce

Wasabi Stinger Roll

Tempura Shrimp, Cream Cheese, Jalapeño, Cucumber, Crab Mix, Wasabi Cream Sauce and Eel Sauce

Husker Roll

Tempura Beef Tenderloin, Asparagus, Cream Cheese and Eel Sauce

Rainbow Roll

Crab Mix, Avocado, Cucumber, Tuna, Salmon and White Fish

Firecracker Roll

Tempura Shrimp, Spicy Tuna, Cucumber, Avocado

Hiro Special Roll

Tempura Shrimp, Spicy Tuna, Cucumber, Masago, Cream Cheese, Unagi, Avocado and Eel Sauce

West Coast Roll

Salmon, Crab Mix, Avocado, Tempura Fried and Topped with Eel Sauce

Negi Hamachi Roll

Yellowtail and Green Onions

12 Pieces Nigiri

Tuna, Salmon and Red Snapper (4 pieces each)

12 Pieces Sashimi

Tuna, Salmon, Yellowtail and Striped Bass (3 pieces each)



Sweets

All Items Serve 6 Guests Unless Otherwise Specified.

● Available for Event Day Ordering

Gourmet Cookies \$24 ●

House-Made and Served by the Dozen

Chocolate Chunk Brownies \$28 ●

House-Made and Served by the Dozen

Chocolate Brownies & Cookie Duo \$26 ●

House-Made and Served a Half Dozen of Each

Homemade Rice Krispie Treats \$ 32

House-Made and Served by the Dozen

Candyland \$30 ●

Variety of Candies

Petit Fours \$30

Bite-sized Decadent Delights

Assorted Mini Cheesecakes \$50

Bite-Sized Cheesecakes in Assorted Flavors

Pot of Coffee \$18 ●

Freshly Brewed Coffee with Accoutrements

[MORE SWEETS ►](#)



Sweets

All Items Serve 6 Guests Unless Otherwise Specified.
Not Available for Event Day Ordering

Rabbit Hole Specialty Desserts

Per half dozen

Macarons \$21.50

Choose 1 Flavor: Vanilla, Chocolate, Key Lime, Champagne, Pistachio, Strawberry, Mocha

Tarts \$21.50

Choose 1 Flavor: Lemon Meringue, Black & White, Tiramisu

Blondies \$31.50

Choose 1 Flavor: White Chocolate or Seasonal

Vegan Avocado Brownies \$37.50

Specialty Cakes Pricing varies

Refresh

All Beverages Available for Event Day Ordering

Soft Drinks \$20

6 Pack: Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Dr. Pepper, Ginger Ale or Mug Root Beer

Water \$20

6 Pack: Aquafina

Seltzers \$40

4 Pack: High Noon, Nutri

Domestic Beer \$30

6 Pack: Budweiser, Bud Light, Coors Light, Coors Banquet, Miller Lite, Busch Light, Michelob Ultra

Import/Craft Beer & More \$34

6 Pack: Blue Moon, Zipline Copper Alt, Zipline Dear Old Nebraska Brew, Corona Extra, Modelo, Kros Strain Fairy Nectar IPA, Kros Strain Cornhead Lager, First Street Brewing Seasonal, Glacial Till Cider, Heineken NA, Athletic NA, White Claw

House Wine by the Bottle \$40

Clos du Bois: Cabernet, Pinot Noir, Chardonnay, Merlot; Ruffino Pinot Grigio

Premium Wine by the Bottle

La Storia Cabernet \$75

La Storia Chardonnay \$55

La Storia Red Cuvee 32 \$75

Elk Cove Pinot Gris \$45

Elk Cove Pinot Noir \$55

Duckhorn Sauvignon Blanc \$75

Fleurs de Prairie Rose \$40

Kim Crawford Sauvignon Blanc \$45



[MORE REFRESH ►](#)

Refresh

All Beverages Available for Event Day Ordering

Vodka 750ml

Grey Goose \$130

Tito's \$85

Ketel One \$100

Gin 750ml

Tanqueray \$90

Beefeater \$80

Bombay Sapphire \$85

Hendrick's \$110

Bluecoat \$90

Rum 750ml

Bacardi \$65

Captain Morgan \$75

Malibu \$75

Tequila 750ml

Casamigos Blanco \$135

Casamigos Reposado \$145

Patron \$125

Don Julio \$125

Cognac/Cordials 750ml

Hennessy \$125

Disaronno \$90

Whiskey 750ml

Knob Creek \$115

Makers Mark \$90

Crown Royal \$110

Jameson \$100

Jack Daniels \$90

Angels Envy \$150

Basil Hayden \$150

Scotch 750ml

Dewar's \$85

Johnnie Walker Black \$130

Johnnie Walker Red \$80

Glenlivet \$135

Aberfeldy \$120

Juice and Energy Drinks

4-Packs

Pineapple Juice \$16

Orange Juice \$16

Cranberry Juice \$16

Tomato Juice \$16

Red Bull \$25

Sugar Free Red Bull \$25

Mixers

4-Pack Tonic \$12

4-Pack Club Soda \$12

Bloody Mary Mix \$15

Sweet & Sour Mix \$15

Margarita Mix \$15

Fresh Lemons \$7

Fresh Limes \$7

Fresh Oranges \$7

Batch Cocktails

Served in 90oz Glass Pitcher. Serves 6-8 Guests.
All Beverages Available for Event Day Ordering.

Pineapple Rum Punch \$36

Pineapple, Simple Syrup, Rum, Lemon Juice, Sparkling Water

Moscow Mule \$36

Vodka, Fresh Mint, Mint Simple Syrup, Ginger Beer, Lime Juice, Limes, Fresh Ginger

Red Sangria \$36

Brandy, Lemon Juice, Lemonade, Orange Juice, Red Wine, Triple Sec, Sugar, Slices of Lemon, Orange and Lime, Maraschino Cherries, Lemon Lime Soda

Bloody Mary \$36

Vodka, Bloody Mary Mix, Horseradish, Worcestershire Sauce, Celery Stalk, Pickle and Cucumber to Garnish

Outlaw Lemonade \$36

Lemon Simple Syrup, Lemon Juice, Jack Daniels and Water



Suite Information



SUITE CATERING GUIDELINES

To ensure that you and your guests enjoy your day at the event with exceptional service and an outstanding meal, please review our Suite Catering Guidelines which answers the most frequently asked questions to your catering needs.

ADVANCED ORDERING PROCESS

SAVOR...Lincoln has created extensive menu offerings for your planning convenience. Our Premium Food and Beverage Team and our Executive Culinary Team, will assist you in coordinating your menus and ensuring your expectations are exceeded. If you have any special dietary requirements, please inform us when you place your advanced order.

We ask for ADVANCED ORDERS to achieve the finest in presentation, service and quality for you and your guests. To ensure accuracy, we encourage you to appoint one member of your organization to place catering orders. In certifying 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, two business days prior to each event.

WE CANNOT GUARANTEE AVAILABILITY OF ANY ADVANCED DAY ORDERS PLACED AFTER THE DEADLINE; HOWEVER, WE ARE ALWAYS HAPPY TO MAKE RECOMMENDATIONS FOR YOU FROM OUR EVENT DAY MENU.

Orders can be placed with the assistance of our Premium Food and Beverage representatives. Please refer to your order form for contact information.

You may also choose to place a standard food and beverage order to be placed for ALL events. Your Premium Food and Beverage Representative will send your order confirmations prior to each event should any adjustments need to be made. This is a convenient option if your schedule tends to interfere with meeting our preorder deadline requirements. It is the responsibility of the Suite Administrator to contact the Premium Food and Beverage Representative 2 business days prior to the event to cancel a standing order request. All standing orders canceled after the 2 business day deadline will be charged in full for their standing order.

ORDERING DURING THE EVENT

All items listed on the Event Day Menu in the suite are available during the event. A credit card must be provided to the Suite Attendant for payment of all game day catering orders. We strongly encourage you to order at least 2 business days in advance of the event, you will also have a larger selection of menu item choices. Event Day ordering is provided as a convenience to our guests; however, it is meant to supplement the Advanced Order, not replace it. Your cooperation is sincerely appreciated. Event day orders may be placed with the Premium Services Food & Catering Sales Manager via phone or e-mail 24-hours in advance, or with the Suite Attendant overseeing your suite the day of the event. Please allow approximately 45 minutes for all game day orders to be delivered to your suite.

SUITE SERVICE

Menu prices within this book include a SAVOR...Lincoln Suite Attendant to set up and remove catering items within your suite. For one-on-one attention to your guests, additional service staff is highly recommended.

We are able to provide you with a personal suite server, bartender, or chef depending on your event day needs. A personal suite server goes above and beyond the duties of a suite attendant by providing dedicated service to your guests for the entirety of the event. Our professional bartenders will dazzle your guests with their range of tasty concoctions. And if you have selected a specialty menu item that requires supplementary service, our experienced chefs are available on an hourly basis (i.e. pasta, omelet, or carving stations). We ask that you make this request 5 business days in advance. Pricing is as follows:

Private Suite Server: \$300 per game
Private Bartender: \$75 per hour
Private Chef: \$75 per hour

FOOD & BEVERAGE DELIVERY

Your cold and dry food and beverage selections will be placed in your suite prior to guest arrival. All hot items will be delivered once guests have arrived and directed

their attendant for hot food to be delivered. All preordered flatbreads will be fired in our Brick Oven once guests have arrived and have directed the attendant for them to be delivered. Please allow 15 minutes for all preordered flatbreads to be baked. We delay the delivery of all hot food to ensure the highest quality of food is met and the food is appropriate temperature to meet guest expectations. Due to space restrictions, some items may be delivered closer to the start of the event to ensure the highest quality.

SMALLWARES & 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.

PAYMENT PROCEDURE AND ADMINISTRATION FEE

SAVOR...Lincoln will charge the Suite Holder's designated credit card each event; full payment is due on event night. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail twice a month based on the event schedule. Your Premium Food and Beverage Representative will send all itemized receipts for all charges placed on the Suite Credit Card around the 1st and the 15th of each month based on the event schedule. Please notify your Premium Food and Beverage Representative if you need your itemized invoices for a specific event sooner than is the standard.

Please note that all food and beverage items are subject to 20% administrative fee plus applicable 9.25% tax.

The Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because SAVOR...Lincoln exclusively furnishes all food and beverage products for the suites at Pinnacle Bank Arena, guests are prohibited from bringing in personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

BE A TEAM PLAYER | DRINK RESPONSIBLY

The City of Lincoln and ASM Global/SAVOR...Lincoln 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 Pinnacle Bank Arena a safe and exciting place for everyone. To maintain compliance with the rules and regulations set forth by the State of Nebraska, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Pinnacle Bank Arena. Any such items will be charged to the Suite Holder at OUR normal retail price.
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 premium level.
6. During some events, alcohol consumption may be restricted. If for any reason an event is canceled (cold, snow, rain, etc.) and the arena does NOT open, you will not be charged for your food and beverage order. If the gate to the arena opens for ANY amount of time and the event is canceled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us within 48-hours of any cancellations. Orders canceled by 4:00 p.m. CST two business days prior to the event will not be charged.

CONSUMER ADVISORY

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Young children, pregnant woman, older adults and those with certain medical conditions are at a greater risk.

FOOD ALLERGIES & SENSITIVITIES

If you or your guests suffer from a food-based allergy or sensitivity, please contact your Premium Food and Beverage Representative who will consult with our Executive Chef in an effort to meet your needs and ensure that you and your guests have an enjoyable experience. Please keep in mind some of the ingredients used in our offerings originate in facilities where common food allergens may be in use.

PARTIES AT PINNACLE BANK ARENA

Come out and play where the Huskers play! Pinnacle Bank Arena provides the perfect setting for one-of-a kind corporate outings and social events, enhanced by the expert service and fine cuisine of SAVOR...Lincoln. For more information on private events at Pinnacle Bank Arena, please contact your Premium Food and Beverage Representative.