



SAVOR... Lincoln
LOGE MENU
2016 - 2017



SAVOR... Lincoln



WELCOME TO THE 2016/2017 SEASON AT PINNACLE BANK ARENA!

Our Executive Culinary team welcomes you to the 2016/2017 season at the Pinnacle Bank Arena! We look forward to a memorable season filled with great events and delicious food. Our team of chefs has created a menu featuring a selection of regional and local favorites.

Of course you'll find your favorites and classic event day fare, but we'd love to tempt your taste buds with some of our newest creations including our Burger Bar and our Bloody Mary Bar. Additionally, there are several A La Carte items that you'll be sure to enjoy while watching our Huskers battle this upcoming season.

Looking for other event ideas? Look online for chef specials, beverage pairing recommendations and more.

Visit us online at www.pinnaclebankarena.com/premium-menus to view our Loge Menu online. Of course, you may also contact our Premium Services Food & Catering Sales Manager, Diondra Burton-King at [402-904-5716](tel:402-904-5716) or email premiumfoodservice@pinnaclebankarena.com with any questions.

Before we begin our new season, please check the "PREMIUM SERVICE" section in the back of the menu where you'll find all the information you need to make your loge dining experience an exceptional one.

Sports fans and concert goers don't want to miss any of the action, so SAVOR...Lincoln positions built-in food concessions in strategic locations throughout the arena and offers a wide variety of concession food items if you do not see something on the menu that strikes your fancy. But remember, our loge catering options can be customized to suit the preferences of you the host and your VIP guests.

SAVOR...Lincoln looks forward to serving you throughout the 2016/2017 season.

Sincerely,

David A. Vitale
Director of Food & Beverage
SAVOR...Lincoln

SERVICES...



**SAVOR... Lincoln
LOGE PACKAGES**



FRESH, MODERN & SIMPLE

Packages are built for 6 guests (unless otherwise noted) and must be ordered in increments of 6.
A Service Charge of 18% and Sales Tax of 9.25% will be added to your final bill.



LOGE PACKAGE

Two Foot Hoagie Sandwich (serves 10)

Breast of turkey, ham, roast beef & salami with swiss & cheddar cheeses, red onion, lettuce, tomatoes & homemade aioli on a white hoagie roll. Accompanied by dill pickles, banana peppers & lattice chips

Sliced Fresh Seasonal Fruit Display

served with honey yogurt dip

SAVOR...Lincoln Snack Mix

SAVOR...Lincoln Lattice Chips & Dips

with french onion, ranch, and & seasonal dip

Italian Pasta Salad

Serves 6 guests

\$120

PACKAGES...



HIRO 88 STANDARD PACKAGE

6 ROLLS

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, eel sauce

Husker Roll Tempura beef tenderloin, asparagus, cream cheese, eel sauce

Rainbow Roll Crab mix, avocado, cucumber, tuna, salmon, white fish, avocado

Serves 6 to 8 guests

\$75

HIRO | 88

Sushi Packages available for preorder ONLY. Preorders are due by 2PM two business days prior to the event. Substitutions not available. A Service Charge of 18% and Sales Tax of 9.25% will be added to your final bill. Please contact Diondra Burton-King, Premium Services Food & Catering Sales Manager, at premiumfoodservice@pinnaclebankarena.com with any questions.



HIRO 88 DELUXE PACKAGE

8 ROLLS

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, eel sauce

Husker Roll Tempura beef tenderloin, asparagus, cream cheese, eel sauce

Naked California Roll Crab mix, masago, avocado, tempura crisp, wrapped in cucumber (no seaweed or rice)

Firecracker Roll Tempura shrimp, spicy tuna, cucumber, avocado

Hiro Special Roll Tempura shrimp, crab mix, cucumber, masago, cream cheese, unagi, avocado, eel sauce

12 PIECES NIGIRI

Tuna Nigiri 4 pieces

Salmon Nigiri 4 pieces

Red Snapper Nigiri 4 pieces

Serves 6 to 9 guests

\$140

PACKAGES...



HIRO 88 PREMIUM PACKAGE

10 ROLLS

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, eel sauce

Husker Roll Tempura beef tenderloin, asparagus, cream cheese, eel sauce

Rainbow Roll Crab mix, avocado, cucumber, tuna, salmon, white fish, avocado

Firecracker Roll Tempura shrimp, spicy tuna, cucumber, avocado

Hiro Special Roll Tempura shrimp, crab mix, cucumber, masago, cream cheese, unagi, avocado, eel sauce

West Coast Roll Salmon, crab mix, avocado, tempura fried roll, topped with eel sauce

Negi Hamachi Roll Yellowtail, green onions

12 PIECES NIGIRI

Tuna Nigiri 4 pieces

Salmon Nigiri 4 pieces

Red Snapper Nigiri 4 pieces

12 PIECES SASHIMI

Tuna Sashimi 3 pieces

Salmon Sashimi 3 pieces

Yellowtail Sashimi 3 pieces

Striped Bass Sashimi 3 pieces

Serves 6 to 10 guests

\$215

A Service Charge of 18% and Sales Tax of 9.25% will be added to your final bill.



BLOODY MARY BAR

One Bottle of Svedka Vodka

Two Bottles of Bloody Mary Mix

Assorted Condiments including worcestershire sauce, tabasco sauce, pickle spears, celery sticks, salami, green olives, celery salt & limes

Serves 6-8 guests

\$125

PACKAGES...



**SAVOR... Lincoln
A LA CARTE**



FRESH, MODERN & SIMPLE

A La Carte items are intended to serve approximately 6 guests (unless otherwise noted).
A Service Charge of 18% and Sales Tax of 9.25% will be added to your final bill.



APPETIZERS

Sliced Fresh Seasonal Fruit Display

Served with honey yogurt dip \$38

Crisp Crudité

Served with seasonal vegetables & ranch dip \$32

Antipasto Platter

Marinated mushrooms, olives, mozzarella & artichokes with salami, prosciutto, mortadella, gouda, roasted red peppers, tomatoes & pepperoncini \$60

Domestic Cheese Board (serves 12)

A sampling of cheeses with dried fruit, crackers & honey \$48

Shrimp Cocktail (24 pieces)

With cocktail sauce & lemons \$90

Crab Rangoon Dip

With wonton chips \$34

Spinach Artichoke Dip

Served with house fried crisp tri-color tortilla chips & crispy baguettes \$36

Seven Layer Dip

With house fried crisp tri-color tortilla chips \$32

A LA CARTE...

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SNACKS

SAVOR..Lincoln Lattice Chips And Dips

Served with french onion, ranch & a seasonal dip **\$25**

SAVOR... Lincoln Snack Mix **\$25**

Bottomless Popcorn

Colby Ridge popcorn replenished throughout the event **\$25**

Jumbo Pretzel

Jumbo 24 oz. soft pretzel served with monterey jack cheese, Russian mustard & whole grain mustard **\$30**

Salsa Sampler

House fried crisp tri-color tortilla chips served with Salsa Cruda, Salsa Rojo and a seasonal salsa **\$25**

Hummus

Edamame & roasted red pepper hummus with pita chips **\$35**

SAVOR...Lincoln Pretzel Bites

House baked & seasoned pretzel bites **\$25**

A LA CARTE...

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**SAVOR...Lincoln Country Style
Potato Salad \$25**

Italian Pasta Salad \$25

Classic Caesar Salad \$30

Creamy Coleslaw \$25

SAVOR...Lincoln Garden Salad
Served with ranch & Dorothy Lynch dressing **\$25**

BLT Salad \$30
Served with bacon vinaigrette

A LA CARTE...

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The Haymarket Pizza

Combination pizza with tomato sauce, pepperoni, sausage, mushrooms, bell peppers, onions, black olives and mozzarella cheese \$28

Classic Cheese Pizza

Italian tomato sauce smothered with mozzarella cheese and seasoned with oregano and basil \$23

Pepperoni Pizza

Our Classic Cheese Pizza layered with spicy pepperoni \$25

Pizza Margherita

A classic with olive oil & herbs, fresh tomato slices, fresh basil & Buffalo mozzarella \$24

Spinach And Artichoke Pizza

Fresh spinach, artichoke hearts, roma tomatoes and melted monterey jack and parmesan cheeses \$26

Philly Cheesesteak Pizza

Shaved beef, sautéed peppers & onions, mushrooms & monterey jack cheese sauce \$28

Taco Pizza

Taco meat, pico, refried beans, cheddar cheese, lettuce & taco sauce \$26

Veggie Flatbread

A sweet cracker bread topped with mushrooms, peppers, onions & black olives \$22

BBQ Chicken Flatbread

A sweet cracker bread topped with barbecue chicken, barbecue sauce, monterey jack, cheddar, jalapeños and red onions \$24

Loaded Baked Potato Flatbread

A sweet cracker bread topped with potatoes, bacon, crema, shredded cheddar cheese & green onions \$26

A LA CARTE...

A La Carte items are intended to serve approximately 6 guests (unless otherwise noted).
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Roasted Green Beans \$30

Garlic Mashed Potatoes \$30

Southern Style Macaroni & Cheese \$30

Bourbon Brown Sugar Baked Beans \$30

SAVOR...Lincoln Chili

Served with shredded cheddar cheese &
chopped white onions \$35

Garlic Breadsticks

Served with marinara sauce \$30

Cheddar Biscuits \$30

A LA CARTE...

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A Service Charge of 18% and Sales Tax of 9.25% will be added to your final bill.



ARENA FAVORITES

Jumbo Pretzel

Jumbo 24 oz. soft pretzel with monterey jack cheese, Russian mustard & whole grain mustard **\$30**

Gourmet Grilled Burger Bar

1/3 pound burgers with buns, lettuce, tomato, red onion & dill pickles. Accompanied by American, Swiss & Pepper Jack cheeses, crispy bacon, ketchup, mustard, relish & jalapeños **\$60**

Red Dogs

Red dogs with ketchup, mustard, relish, chopped white onions & jalapeños **\$48**

Chicken Tenders

Served with BBQ sauce, ranch & honey mustard **\$45**

Margarita Street Tacos

Served with beef barbacoa & cilantro lime chicken, cilantro, sliced radishes & lime wedges **\$42**

Traditional Buffalo Wings

With blue cheese, ranch, carrots & celery **\$50**

SAVOR...Lincoln Chili with Cinnamon Rolls

Served with cinnamon rolls, shredded cheddar cheese & chopped white onions **\$50**

A LA CARTE...

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A Service Charge of 18% and Sales Tax of 9.25% will be added to your final bill.



Two Foot Hoagie Sandwich (serves 10)

Breast of turkey, ham, roast beef & salami with swiss & cheddar cheeses, red onion, lettuce, tomatoes & homemade aioli on a white hoagie roll. Accompanied by dill pickles, banana peppers & lattice chips **\$80**

Smoked Sliced Beef Brisket

Barbecue sauce and buns, accompanied with creamy coleslaw & SAVOR...Lincoln lattice chips with french onion, ranch, and a seasonal dip **\$60**

Mini Buffalo Chicken Sliders

With blue cheese slaw served on pretzel buns **\$40**

Smoked Pulled Pork

Barbecue sauce & buns, accompanied with creamy coleslaw & SAVOR...Lincoln Lattice Chips with french onion, ranch, & a seasonal dip **\$50**

A LA CARTE...

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A Service Charge of 18% and Sales Tax of 9.25% will be added to your final bill.



SAVOR...LINCOLN CLASSICS

Slow Roasted Prime Rib (serves 12)

Roasted for 24 hours, served with horseradish crema, au jus, garlic mashed potatoes & silver dollar rolls \$240

Shrimp Cocktail (24 pieces)

Served with cocktail sauce & lemons \$90

Nebraska Beef Tips

With garlic mashed potatoes & cheddar biscuits \$80

Beef Tenderloin Au Poivre (serves 12)

Black pepper seared & chilled tenderloin slices served with red onions, tomatoes, crumbled blue cheese, horseradish crema & silver dollar rolls \$215

Bone Marrow Bones

Served with garlic toast points \$60

Paired with Hogue Genesis Merlot \$48

French Toast with Sausage Links

Cinnamon & vanilla ice cream coated French toast served with sausage links \$45

Crab Cakes

Lump crab cakes with remoulade \$80

Italian Sausage & Tomato Penne Bake

Served with Caesar salad and breadsticks with marinara sauce \$75

Applewood Smoked Turkey Breast (serves 12)

Applewood Smoked Frenched Turkey breast served with sweet potatoes and a cranberry compote \$150

A LA CARTE...

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Assorted Cookies (per dozen) \$25

Fudge Brownies (per dozen) \$25

Cookie & Brownie Tray (per dozen each) \$45

SAVOR...Lincoln Orange Muffins (per dozen) \$25

Churro Bites (per dozen) \$25

K-Cups

Coffee, herbal teas & hot chocolate \$2 each

Colossal Assorted Cookies (per dozen) \$45

Tart Lemon Bars (per dozen) \$25

Dessert Bar Sampler (per dozen) \$36

**Assorted High Society Cheesecake Platter
(per dozen)** \$45

Chocolate Cake \$69

DESSERT CART

Enjoy all your favorite cakes, dessert bars, basketball cookies, rice krispy bars, ice cream & Colby Ridge candies & treats. Please check with your Premium Food & Beverage Representative for availability during upcoming events near the premium level entrance.

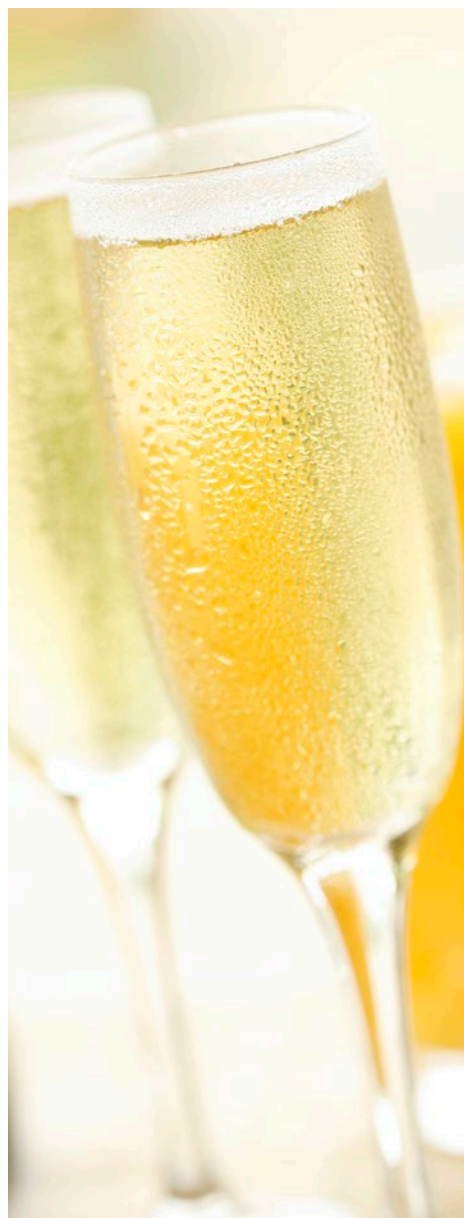
CUSTOMIZED DESSERTS

We will provide personalized, decorated cakes for your next celebration, birthday, anniversary, graduation, etc. The cake & candles will be delivered to your loge box at a specified time. A three business day notice is requested for this service.

A LA CARTE...



SAVOR... Lincoln
CHEERS



FRESH, MODERN & SIMPLE

A Service Charge of 18% and Sales Tax of 9.25% will be added to your final bill.



BEVERAGES

Sold in quantities of (6) unless otherwise noted.

Soda And Water 12 oz

Pepsi	\$15
Diet Pepsi	\$15
Mountain Dew	\$15
Diet Mountain Dew	\$15
Mist Twst	\$15
Orange Crush	\$15
Mug Root Beer	\$15
Canada Dry Ginger Ale	\$15
Aquafina Bottled Water (12oz)	\$16

Domestic Beer 12 oz

Budweiser	\$25
Bud Light	\$25
Coors Light	\$25
Miller Lite	\$25
Shock Top	\$26
Michelob Ultra	\$27

Premium Beer 12 oz

Blue Moon (Don't forget sliced oranges!)	\$29
Angry Orchard Cider	\$29

Imported Beer 12 oz

Corona Extra (Don't forget sliced limes)	\$30
Dos Equis	\$30
Heineken	\$30

Craft Beer 12 oz

Blue Blood All Hopped Up	\$32
Fat Tire	\$32
Sam Adams Boston Lager	\$32

Vodka 750ML

Svedka	\$55
Ketel One	\$86
Grey Goose	\$98

Gin 750ML

New Amsterdam	\$48
Beefeater	\$76
Bombay Sapphire	\$90

Rum 750ML

Bacardi	\$58
Malibu	\$68
Captain Morgan	\$76

Tequila 750ML

Jose Cuervo Especial	\$68
Patrón Silver	\$125

Scotch 750ML

Dewar's White Label	\$78
Johnny Walker Red	\$80
Chivas Regal 14 Year	\$92
Johnny Walker Black	\$98
Macallan 10 Year	\$110

Whiskey 750ML

Jameson	\$87
Jack Daniel's	\$87
Crown Royal	\$90

Bourbon 750ML

Evan Williams	\$54
Maker's Mark	\$90

Brandy 750ML

E&J	\$42
Paul Mason	\$49

Juice And Energy Drinks

SOLD BY THE FOUR PACK

Pineapple Juice (6 oz.)	\$16
Orange Juice (10 oz.)	\$16
Grapefruit Juice (10 oz.)	\$16
Cranberry Juice (10 oz.)	\$16
Red Bull (8 oz.)	\$22
Sugar-Free Red Bull (8 oz.)	\$22

Mixers

Tonic Liter	\$13
Club Soda Liter	\$13
Bloody Mary Mix Liter	\$16
Sweet & Sour Mix Liter	\$16
Margarita Mix 750mL	\$16
Dry Vermouth 375mL	\$16
Sweet Vermouth 375mL	\$16
Fresh Lemons	\$7
Fresh Limes	\$7
Fresh Oranges	\$7
Olives	\$7

CHEERS...

A Service Charge of 18% and Sales Tax of 9.25% will be added to your final bill.



BLOODY MARY BAR

One Bottle of Svedka Vodka

Two Bottles of Bloody Mary Mix

Assorted Condiments including worcestershire sauce, tabasco sauce, pickle spears, celery sticks, salami, green olives, celery salt & limes

Serves 6-8 guests

\$125

PACKAGES...

A Service Charge of 18% and Sales Tax of 9.25% will be added to your final bill.



WINE

WINES BY THE GLASS *Available at the premium bar*

Woodbridge by Robert Mondavi

Chardonnay \$7

White Zinfandel \$7

Moscato \$7

Cabernet \$7

Merlot \$7

HOUSE WINE BY THE BOTTLE

Woodbridge by Robert Mondavi

Chardonnay \$28

White Zinfandel \$28

Moscato \$28

Cabernet \$28

Merlot \$28

CHEERS...

A Service Charge of 18% and Sales Tax of 9.25% will be added to your final bill.



WINE LIST

SAVOR...Lincoln and Pinnacle Bank Arena are proud to offer a unique selection of several Constellation Brand wines. If there is a specific wine not on our list that you desire in your suite/loge, please give us 7 days prior to the event to source it for you & your guests.

HOUSE WINES

Woodbridge by Robert Mondavi

- Chardonnay \$28
- White Zinfandel \$28
- Moscato \$28
- Cabernet \$28
- Merlot \$28

CHAMPAGNE

- Korbel Brut \$40
- Asti Spumante \$52
- Moët & Chandon \$195

ROSÉ

- Saved Magic Maker \$45

CHARDONNAY

- Robert Mondavi Private Select \$32
- Clos du Bois \$39
- Simi, Sonoma County \$48

RIESLING

- Hogue Late Harvest \$32

SAUVIGNON BLANC

- Robert Mondavi Napa Fumé \$48

PINOT GRIGIO

- Ruffino Lumina \$30

CHEERS...

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WINE LIST

SAVOR...Lincoln and Pinnacle Bank Arena are proud to offer a unique selection of several Constellation Brand wines. If there is a specific wine not on our list that you desire in your suite/loge, please give us 7 days prior to the event to source it for you & your guests.

HOUSE WINES

Woodbridge by Robert Mondavi

- Chardonnay \$28
- White Zinfandel \$28
- Moscato \$28
- Cabernet \$28
- Merlot \$28

CABERNET SAUVIGNON

- Blackstone \$32
- The Dreaming Tree \$40
- Wild Horse, Central Coast \$57

RED ZINFANDEL

- Ravenswood, Lodi \$40

PINOT NOIR

- Meiomi \$52
- Robert Mondavi Carneros \$78

MERLOT

- Robert Mondavi Private Select \$32
- Clos du Bois \$39
- Hogue Genesis \$48

CHEERS...



**SAVOR... Lincoln
INFORMATION**



FRESH, MODERN & SIMPLE



LOGE INFORMATION

LOGE 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 Loge 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. Please place all Saturday, Sunday and Monday event orders by 2:00 p.m. on Thursday.

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 Loge 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 loge are available during the event. A credit card must be provided to the Loge 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 Loge Attendant overseeing your loge box the day of the event. Please allow approximately 45 minutes for all game day orders to be delivered to your loge box.

LOGE FOOD & BEVERAGE

Menu prices within this book include a SAVOR...Lincoln loge attendant to set up and remove catering items within your loge box.

FOOD & BEVERAGE DELIVERY

Your cold and dry food and beverage selections will be placed in your loge 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.

INFORMATION...

SMALLWARES & SUPPLIES

Loge boxes 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 & SERVICE CHARGE

SAVOR...Lincoln will charge the Loge Box Holder's designated credit card each event; full payment is due on event night. The Loge Box 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 Loge 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 18% administrative fee plus applicable 9.25% tax.

This administrative fee is not a tip or gratuity and is not distributed to your loge attendant.

This administrative fee is inclusive of increased fees for associates that contribute to enhancing your loge experience. 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 loge boxes 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 Loge Box Holder at our normal retail price.*

BE A TEAM PLAYER | DRINK RESPONSIBLY

The City of Lincoln and SMG/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 Loge Box Holder at OUR normal retail price.
2. It is the responsibility of the Loge Box Holder or their Representative to monitor and control alcohol consumption within the loge box.
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. Loge Box Holders are not permitted to take cans, bottles or glasses outside the loge area. Drinks taken outside the loge area 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.



SAVOR...

INFORMATION...