

Items 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.



SAVOR... Lincoln 2016-2017 SUITE & LOGE EVENT DAY MENU



APPETIZERS & SNACKS

Sliced Fresh Seasonal Fruit Display

Served with honey yogurt dip \$38

Crisp Crudité

Served with seasonal vegetables & ranch dip \$32

Spinach Artichoke Dip

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

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

Salsa Sampler

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

DESSERT

Assorted Cookies (per dozen) \$25

Fudge Brownies (per dozen) \$25

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

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**ARENA FAVORITES
& SANDWICHES**

Southern Style Macaroni & Cheese \$30

SAVOR...Lincoln Chili

With shredded cheddar cheese & chopped white onions \$35

Red Dogs

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

Chicken Tenders

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

Traditional Buffalo Wings

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

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

SIDES

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

Italian Pasta Salad \$25

Creamy Coleslaw \$25

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FLATBREADS & PIZZA

*Serves three to four guests.
Regular event day menu still available unless otherwise posted.*

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

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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

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WINE

HOUSE WINE BY THE GLASS

Available at the suite 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

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

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

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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. 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 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.

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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 & SERVICE CHARGE

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 18% administrative fee plus applicable 9.25% tax.

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

This administrative fee is inclusive of increased fees for associates that contribute to enhancing your suite 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 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 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 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.

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