



**SAVOR...  
SUITE MENU**



**SAVOR... Lincoln**



**SAVOR...**  
PREMIUM LOUNGE



**FRESH, MODERN & SIMPLE**



# MULTI-CONCEPT BUFFET

## **MULTI-CONCEPT BUFFET**

Looking for an unparalleled entertainment experience? Our Premium Lounge, located on the Pinnacle Bank Arena's 400 level, offers a spectacular view of the arena so you won't miss a moment of the action! The Premium Lounge is uniquely designed with a multi-concept buffet and full service bar available during each event. Whether entertaining clients, family or friends, you are given the freedom to enjoy your meal in our relaxed lounge setting or in the privacy of your own suite. Allow our Premium Catering Staff to make your event seamless by bringing our creativity, experience and love of good food into an incredible dining experience.

*Menus will vary on an event-by-event basis. Visit our website at [PinnacleBankArena.com](http://PinnacleBankArena.com) or contact your Premium Food and Beverage Concierge for more information. \*\*Beverages are not included with the per person price*

## **FULL SERVICE BAR**

Our Premium Lounge features a full service bar, offering hand-crafted cocktails, specialty beers and world renowned wines.

# PREMIUM LOUNGE...



**SAVOR...**  
**SUITE PACKAGES**



**FRESH, MODERN & SIMPLE**



# CONCERT

*All packages are created to serve a minimum of twelve guests*

**SAVOR...Chips And Dips** Kettle-style potato chips with Roasted Garlic, Parmesan and French Onion dips

**Bottomless Popcorn** Unlimited, fresh popped popcorn

**Salsa Sampler** Crisp tortillas served with three authentic, fresh salsas: Salsa Verde, Salsa Cruda and Salsa Rojo

**Charcuterie And Cheese Basket** Hard salami, Vienna smoked sausage beef, house made beer cheese spread, smoked almond bacon dip, marinated mozzarella, olives, assorted crackers and Lavash baked fresh in our Brick Fired Oven

**Market Fresh Vegetables** Served with Buttermilk Ranch dressing

**Crispy Coconut Shrimp Martini** Gulf coconut shrimp with grilled Pineapple Jicama Salad

**Chicken Flatbread Sandwiches** Marinated char-grilled breast of chicken, Fontina cheese, baby spinach, tomato and lemon garlic aioli on Brick Oven baked flatbread

**Lightly Blackened Flank Steak** Accompanied with sun-dried tomato horseradish sauce and fresh rolls

**Oatmeal Fruit Crisp** Choose between a triple berry fusion or lightly sweetened apples with an oatmeal topping baked in our Brick Oven and served with fresh whipped cream

440

## Concert Classic Refreshments

For your concert enjoyment, our catering team has designed a specialty beverage package to help simplify your ordering process. Please note, you will find the eligible menu items marked with an (\*) in the Beverage section of this menu.

- (2) 6-pack Domestic Beer\*
- (1) 6-pack Premium Beer\*\*
- (1) bottle Woodbridge Wine
- (2) 6-packs Soda
- (2) 6-packs Aquafina water

182

## PACKAGES...



# HAYMARKET BBQ

All packages are created to serve a minimum of twelve guests

**Savor...Chips And Dips** Kettle-style potato chips with Roasted Garlic, Parmesan and French Onion dips

**Bottomless Popcorn** Unlimited, fresh popped popcorn

**Creamy Coleslaw** Crisp cabbage in sweet and sour dressing

**Brown Sugar Baked Beans** Home-style baked beans topped with house smoked bacon

**Pretzel Crostini And Spreads** Accompanied by beer cheese dip and deviled egg spread

**Signature Smoked BBQ Chicken** Traditional and smoked to perfection, served with pull-apart rolls, butter and honey

**Smoked Pork Sandwiches** Smoked barbeque pork in our Signature Barbecue Sauce, served with fresh rolls

**Barbecue Summer Salad** Romaine, radicchio, spinach, red onion, tomato and beans accompanied with a baked bean vinaigrette and cornbread croutons, topped with fresh grilled corn

**Crisp Pickles** Selection of gherkins, bread and butter pickles and dill pickles

**Oatmeal Fruit Crisp** Choose between a triple berry fusion or lightly sweetened apples with an oatmeal topping baked in our Brick Oven and served with fresh whipped cream

420

## Backyard Moonshine

Upgrade your barbeque package with this refreshing alcoholic twist of iced tea, lemonade, brown sugar and Jack Daniel's Tennessee Honey Whiskey. Served chilled in old-fashioned beverage jars. *Serves six*

62

PACKAGES...



# CLASSIC TAILGATER

All packages are created to serve a minimum of 12 guests

**SAVOR...Chips And Dips** Kettle-style potato chips with Roasted Garlic, Parmesan and French Onion dips

**Bottomless Popcorn** Unlimited, fresh popped popcorn

**Salsa Sampler** Crisp tortillas served with three authentic, fresh salsas: Salsa Verde, Salsa Cruda and Salsa Rojo

**Market Fresh Vegetables** Served with Buttermilk Ranch dressing

**Mustard Potato Salad** Red potatoes tossed in Dijon mustard dressing

**Homestyle Chicken Tenders** Everyone's favorite! Traditional whole chicken tenders, served with Honey Mustard and Barbeque sauces and Buttermilk Ranch dressing

**Arena Style Hotdogs** Grilled Fairbury Arena "Red" hotdogs served with all of the traditional condiments

**Brick Oven Submarine Sandwich** Breast of turkey, honey-glazed ham, Swiss and Cheddar cheese toasted in our Brick Oven. Served with red onion, crisp lettuce, tomatoes and homemade dressing

**Cookies And Brownies** Assortment of fresh baked cookies and rich fudge brownies

400

## Limeade Cooler

Upgrade the Tailgate experience with a Limeade Cooler. Made to order with Midori Liqueur, Torani Cherry Lime, housemade limeade, lime and Maraschino Cherries.  
*Serves six*

45



# CHAMPIONS

All packages are created to serve a minimum of 12 guests

**SAVOR...Chips And Dips** Kettle-style potato chips with Roasted Garlic, Parmesan and French Onion dips

**Bottomless Popcorn** Unlimited, fresh popped popcorn

**Salsa Sampler** Crisp tortillas served with three authentic, fresh salsas: Salsa Verde, Salsa Cruda and Salsa Rojo

**Creamy Coleslaw** Crisp cabbage in a sweet and sour dressing

**Three Cheese Mac** Cavatappi Pasta in a creamy sauce made from three cheeses and finished in our Brick Oven

**Mini Buffalo Chicken Sandwiches** Pulled chicken tossed in our homemade buffalo-style hot sauce, accompanied by mini soft rolls and Cool Celery Bleu Cheese

**Lightly Blackened Flank Steak** Accompanied with sun-dried tomato horseradish sauce and fresh rolls

**Oatmeal Fruit Crisp** Choose between a triple berry fusion or lightly sweetened apples with a scrumptious oatmeal topping baked in our Brick Oven and served with fresh whipped cream

415

## Wine Pairing

Pairs nicely with Louis Martini Cabernet Sauvignon, Sonoma County, California

42

# PACKAGES...



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



**FRESH, MODERN & SIMPLE**





# COOL STARTS

*All Cool Starts are created to serve a minimum of six people unless otherwise noted*

## **Chilled Shrimp Cocktail**

An American classic! 30 pieces of jumbo shrimp boiled in our Carolina Low Country spices, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons **85**

## **Charcuterie And Cheese Basket**

Hard salami, Vienna smoked sausage beef, house made beer cheese spread, smoked almond bacon dip, marinated mozzarella, olives, assorted crackers and Lavash baked fresh in our Brick Oven **48**

## **Farmstead Cheeses**

A sampling of local farmstead, artisan cheeses with dried fruit, Lavash, crackers and honey **33**

## **Seasonal Market Fresh Fruit**

A display of fresh, seasonal fruit and berries **30**

## **Market Fresh Vegetables**

Served with Buttermilk Ranch dressing **24**

**A LA CARTE...**



# SALADS

*All Salads are created to serve a minimum of six people unless otherwise noted*

## **Grilled Steak Salad**

Marinated and grilled skirt steak, tomatoes, onions, Bleu Cheese crumbles, Parmesan Cheese, garlic croutons, spinach, radicchio and romaine accompanied with a smoked tomato vinaigrette **58**

## **Classic Caesar Salad**

Crisp romaine, shaved Parmesan Cheese, garlic-Parmesan croutons and our Signature Caesar dressing **34**

**Add Grilled Chicken, Steak or Shrimp 14**

**Mustard Potato Salad** Red potatoes tossed in Dijon Mustard dressing **24**

**Creamy Coleslaw** Crisp cabbage in sweet and sour dressing **21**

**A LA CARTE...**



# WARM UPS

*All Warm Ups are created to serve a minimum of six people unless otherwise noted*

## **Honey-Lemon Chicken Tenders**

A healthier twist on the classic tender! Farm-raised fresh chicken tenders marinated and roasted with honey, lemon, garlic and fresh herbs served with a Buttermilk Ranch dressing 55

## **Homestyle Chicken Tenders**

Everyone's favorite! Traditional whole chicken tenders, served with honey mustard and barbeque sauces and Buttermilk Ranch dressing 55

## **Quesadilla Duo**

Ancho-Marinated Chicken served with cilantro and Monterey Jack Cheese and Carne Asada with braised brisket, chopped onions, Oaxaca Cheese and poblano peppers. Each are accompanied by avocado crema and a smoky tomato salsa 56

## **Three Cheese Mac**

Cavatappi Pasta in a creamy sauce made from three cheeses, finished in our Brick Oven 31

## **Buffalo Chicken Mac**

Our classic Three Cheese Mac with a spicy twist! Chef inspired Arena Buffalo Sauce, marinated chicken breast, topped with Bleu Cheese bread crumbs and finished in our Brick Oven 38

**A LA CARTE...**



# ARENA CLASSICS

*All Arena Classics are created to serve a minimum of six people unless otherwise noted*

## **Meatball Bar**

A trio of our handcrafted meatballs to include Traditional Beef with marinara sauce, Chicken with green chile verde sauce and Thai Pork with ginger-soy barbeque sauce. All accompanied with fresh baked rolls **56**

## **Sizzling Fajitas Duo**

Carne Asada served with peppers, onion and queso fresco and Pollo al Carbon served with chorizo, Chihuahua Cheese sauce, salsa and sour cream **72**

## **Mini Buffalo Chicken Sandwiches**

Pulled chicken tossed in our homemade buffalo-style hot sauce, accompanied by a Cool Celery Bleu Cheese sauce and mini soft rolls **54**

## **Smoked Pork Sandwiches**

Smoked barbeque pork in our Signature Barbecue Sauce, served with coleslaw and fresh rolls **56**

## **Slow Smoked Brisket Sandwiches**

Smoked brisket with three barbeque sauces: Signature, Spicy Vinegar and Tangy Mustard. Accompanied by sweet and sour slaw and miniature onion rolls **65**

## **Arena Style Hotdogs**

Grilled Fairbury Arena "Red" hotdogs served with all of the traditional condiments **36**

## **Fairbury Sausage Sampler**

Featuring Louisiana Hot, Italian Smoked and Bratwurst sausages. Served hot with spicy and whole-grain mustards, sautéed peppers and onions and apple cabbage slaw **44**

**Angus Burger Sliders** Served with onions, cheese and pickles **48**

**A LA CARTE...**



# BRICK OVEN FAVORITES

*Our signature pizzas and Lavash are made to order and fired in our 800 degree Brick Oven. Please allow up to 30 minutes for delivery.*

## **The Haymarket Pizza**

Combination pizza with marinara 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 22

## **Pepperoni Pizza**

Our Classic Cheese pizza layered with spicy pepperoni 24

## **Veggie Pizza**

Mushrooms, peppers, onions and black olives 24

## **The "Old" Brooklyn Pizza**

A classic with oil and herbs, fresh tomato slices and Buffalo Mozzarella 26

## **BBQ Chicken Lavash**

A sweet cracker bread topped with barbeque chicken, Monterey Jack, Cheddar, jalapenos and red onions 18

## **Spinach And Artichoke Lavash**

A sweet cracker bread topped with fresh spinach, artichoke hearts, Roma tomatoes and melted Monterey Jack and Parmesan cheeses 18

## **Party Meatball Sub**

24" roll loaded with Italian seasoned meatballs simmered in garlic-herb tomato sauce, covered in melted Parmesan Cheese 36

**A LA CARTE...**



# VEGETARIAN

*All Vegetarian Options are created to serve a minimum of six people unless otherwise noted*

## **Going Green Salad With Fried Green Tomato**

Romaine, spinach, green beans, broccoli, cucumber and herbed-champagne dressing 26

## **Pico De Gallo Mac**

Housemade pico de gallo with Cavatappi Pasta, Chihuahua Cheese sauce and crispy fried tortillas 30

## **Sloppy Jane**

A riff on the classic! Tempeh, peppers and onions with molasses and brown sugar barbeque sauce—tastes meaty enough for the carnivores! 43



**A LA CARTE...**



# CHIPS AND SNACKS

*All Chips and Snacks are created to serve a minimum of six people unless otherwise noted*

## **SAVOR...Chips And Dips**

Kettle-style potato chips with Roasted Garlic, Parmesan and French Onion dips 25

## **Salsa Sampler**

Crisp tortillas served with three authentic, fresh salsas: Salsa Verde, Salsa Cruda and Salsa Rojo 32

## **Pretzel Crostini And Spreads**

Accompanied by beer cheese dip and deviled egg spread 35

## **Bottomless Popcorn**

Unlimited, fresh popped popcorn 20

## **Snack Mix**

A blend of your favorite snacks 11

## **Dry Roasted Peanuts**

A freshly shelled bowl of dry roasted peanuts 11

## **Honey Roasted Peanuts**

Traditional honey roasted peanuts 12

**A LA CARTE...**



# SWEET ENDINGS

*All Sweet Endings are created to serve a minimum of six people unless otherwise noted*

## **Oatmeal Fruit Crisp**

Chef's signature dessert! Choose between a triple berry fusion or lightly sweetened apples with an oatmeal topping baked in our Brick Oven and served with fresh whipped cream **34**

## **Cookies And Brownies**

Assortment of fresh baked cookies and rich fudge brownies **32**

## **Crème Brulee Cheesecake**

Madagascar vanilla bean flecked crème brulee layered and mingled with the lightest of cheesecakes to create something unimaginably luscious **48**

## **Special Occasion Cake**

Contact your Suite Catering Manager to arrange for your custom cake

## **Ice Cream Sandwich**

Vanilla bean ice cream sandwiched between two jumbo chocolate chip cookies (*serves one*) **8**

## **Dessert Cart**

Ask your SAVOR representative about our specialty dessert cart!

## **Individual Coffee Service**

Choose from regular and decaffeinated coffee, herbal teas and hot chocolate. All selections will be readily available in the suite - brew your flavor of choice when you are ready **2**

**A LA CARTE...**





# GLUTEN FREE

MARKET FRESH VEGETABLES

SIGNATURE SMOKED BBQ CHICKEN W/O ROLLS

SMOKED PORK SANDWICHES W/O ROLLS

BARBEQUE SUMMER SALAD W/O  
CORNBREAD CROUTONS

CRISP PICKLES

BROWN SUGAR BAKED BEANS

MINI BUFFALO CHICKEN  
SANDWICHES W/O ROLLS

CREAMY COLESLAW

LIGHTLY BLACKENED FLANK  
STEAK W/O ROLLS

ARENA STYLE HOTDOGS W/O BUNS

CHARCUTERIE AND CHEESE BASKET W/O  
CRACKERS AND LAVASH

CHILLED SHRIMP COCKTAIL

FARMSTEAD CHEESES W/O CRACKERS  
AND LAVASH

SEASONAL MARKET FRESH FRUIT

GRILLED STEAK SALAD W/O CROUTONS

CAESAR SALAD W/O CROUTONS

MUSTARD POTATO SALAD

HONEY-LEMON CHICKEN TENDERS

QUESADILLA DUO W/O TORTILLAS

FAJITAS W/O TORTILLAS

SLOW SMOKED BRISKET  
SANDWICHES W/O ROLLS

FAIRBURY SAUSAGE SAMPLER

SLOPPY JANE W/O ROLLS

DRY ROASTED PEANUTS

HONEY ROASTED PEANUTS

GLUTEN FREE...



**SAVOR...**  
**REFRESH**



**FRESH, MODERN & SIMPLE**



# REFRESHMENT PACKAGES

For your convenience, our catering team has designed specialty beverage packages to help simplify your ordering process. Please note, you will find the eligible menu items marked with an (\*) in the Beverage section of this menu.

## Capitol City

- (1) 6-pack Domestic Beer\*
- (1) 6-pack Premium Beer\*\*
- (2) 6-packs Soda
- (2) 6-packs Aquafina water   **130**

## Canopy Street

- (1) 6-pack Domestic Beer\*
- (1) 6-pack Premium Beer\*\*
- (1) 6-pack Beer Alternative
- (2) 6-packs Soda
- (2) 6-packs Aquafina water   **166**

## BEVERAGES

All beverages are served by the six pack unless otherwise noted

### Beer

Budweiser*	27
Bud Light*	27
Miller Lite*	27
Coors Light*	27
Shock Top*	27
Sam Adams	29
Fat Tire**	31
Blue Moon**	31
Heineken**	31
Corona Extra**	31
Guinness	32
O'Doul's Amber Non-Alcoholic	25

### Beer Alternatives

Mike's Hard Lemonade	36
Bud Light Straw-ber-rita	36

### Vodka 750ML

UV	62
Svedka	70
Absolut	88
Ketel One	96
Grey Goose	98

### Gin 750ML

Beefeater	74
Tanqueray	79
Bombay Sapphire	92

### Rum 750ML

Bacardi Superior	65
Captain Morgan	75

### Tequila 750ML

Jose Cuervo Especial	79
Patron Silver	119

### Scotch 750ML

Glen Moray	62
Dewar's White Label	80
The Macallan 10 Year	109

### Brandy 750ML

Paul Mason	60
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### Whiskey 750ML

Seagram's 7	62
Jack Daniel's	80
Crown Royal	92
Jameson	92

### Bourbon 750ML

Jim Beam	74
Makers Mark	92

### Liqueur 750ML

Jagermeister	80
Kahlua	80
Bailey's Irish Cream	85

### Juice And Energy Drinks

<i>SOLD BY THE FOUR PACK</i>	
Pineapple Juice	14
Orange Juice	14
Grapefruit Juice	14
Cranberry Juice	14
Monster Energy Drink	20
Sugar-Free Monster Energy Drink	20

### Mixers

Tonic Liter	15
Club Soda Liter	15
Bloody Mary Mix Liter	15
Margarita Mix 750mL	15
Dry Vermouth 375mL	16
Sweet Vermouth 375mL	16
Fresh Lemons	6
Fresh Limes	6
Olives	6

### Soda And Water

Pepsi	18
Diet Pepsi	18
Sierra Mist	18
Mountain Dew	18
Canada Dry	18
Mug Root Beer	18
Aquafina	20

REFRESH...



# WINE

*All wine is sold by the bottle*

## **BLUSH**

### **Woodbridge White Zinfandel, California**

Crisp and sweet with bright notes of citrus and strawberries 25

## **WHITES**

### **Woodbridge Moscato, California**

Medium bodied and sweet with peach and orange blossom flavors 25

### **Starling Castle Riesling, Germany**

Semi-sweet with fresh aromas of citrus and pear with a long soft finish 34

### **Woodbridge Pinot Grigio, California**

Medium bodied with hints of green apple and floral blossoms 25

### **Ecco Domani Pinot Grigio, California**

Refreshing light citrus and floral aromas with tropical fruit flavors 32

### **Sileni Sauvignon Blanc, New Zealand**

Bold concentrated flavors of nectarines and passion fruit with a clean finish 38

### **Simi Sauvignon Blanc, Sonoma County, California**

Mouthwatering and refreshing with aromas of lemon, lime zest and stone fruit 45

### **Woodbridge Chardonnay, California**

Classic aromas of melon, butterscotch and honey 25

### **Alamos Chardonnay, Mendoza, Argentina**

Ripe tropical fruit aroma with flavors of pear, fig and vanilla 39

### **Clos Du Bois "Reserve" Chardonnay, Russian River Valley, California**

Full bodied and oak aged with oak spice, nutmeg and pear 53

### **Cakebread Chardonnay, Napa Valley, California**

Aromas of honeydew and yellow peach with a generous, creamy finish 79

# REFRESH...

## REDS

### Woodbridge Pinot Noir, California

Elegant with silky, rich red fruit flavors with a touch of orange zest and spice 25

### Mac Murray Pinot Noir, Russian River Valley, California

Pure aromas of ripe, dark cherry and raspberry layered with vanilla and spice 42

### Mark West Pinot Noir, Carneros, California

Savory aromas of cranberry and black cherry, with spicy cardamom and oak notes 52

### Gascon Malbec, Mendoza, Argentina

Rich, dark fruit flavors with characteristics of blueberry, blackberry and mocha 44

### Ravenswood Zinfandel, California

Bold red fruit flavors with balanced tannins, a soft mouth-feel and long finish 35

### Woodbridge Merlot, California

Medium bodied with subtle notes of blackberries and black cherries 25

### Hogue "Genesis" Merlot, Washington State

Silky and soft with flavors of wild blueberry and plum with a spicy cinnamon accent 46

### Woodbridge Cabernet Sauvignon, California

Medium bodied with flavors of ripe raspberry and plums 25

### Robert Mondavi "Select" Cabernet Sauvignon, Napa Valley, California

Classic cabernet with blackberry essence with hints of mocha, bramble and long finish 32

### Louis Martini Cabernet Sauvignon, Sonoma County, California

Concentrated flavors of blackberry jam, plums with toasty notes of cedar and spice 42

### Justin Cabernet Sauvignon, Paso Robles, California

Beautifully balanced with deep aromas of black cherry and tobacco with a soft oak nuance 80

## BUBBLES

### La Marca Prosecco, Italy

Soft floral aromas with complementing pear and golden apple notes 49

### Korbel Brut Sparkling, California

Light and refreshing with spicy fruit flavors 28

### Dom Perignon, Epernay, France

Dry and elegant, bursting with aromas of apricots and pears—a classic! 220



REFRESH...



**SAVOR...**  
**SERVICE**



**FRESH, MODERN & SIMPLE**



# PREMIUM SERVICES

## 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 has created extensive menu offerings for your planning convenience. Our suite staff headed by Lauren Bisque, Premium Food and Beverage Manager and Executive Chef, Chris Packer, 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 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.

Orders can be received with the assistance of Lauren Bisque, Premium Food and Beverage Manager, 402-904-5715 or [lbisque@smglincoln.com](mailto:lbisque@smglincoln.com) during normal business hours.

## ORDERING DURING THE EVENT

All items listed on the Game Day Menu in the suite are available during the event. A credit card or cash 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. Game 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. Game day orders may be placed with the Premium Food and Beverage Manager via phone or e-mail, 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 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 game 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 game. 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). Pricing is as follows:

Private Suite Server \$280.50 per game  
Private Bartender \$46.75 per hour  
Private Chef \$65.00 per hour

## SERVICES...

## FOOD & 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 in advance. Due to space restrictions, some items may be delivered closer to game time 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 & SERVICE CHARGE

SAVOR 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.

Please note that all food and beverage items are subject to 18% administrative fee plus applicable 9% 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 exclusively furnishes all food and beverage products for the suites at Pinnacle Bank Arena, 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.

## BE A TEAM PLAYER | DRINK RESPONSIBLY

The City of Lincoln and SMG/SAVOR 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.
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 a game is cancelled (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 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.

## 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 Manager, Lauren Bisque, 402-904-5715 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. For more information on private events at Pinnacle Bank Arena, please contact Lauren Bisque, Premium Food and Beverage Manager, 402-904-5715 or Virginia Lane, Catering Manager, 402-904-5716.



**SAVOR...**

**SERVICES...**