



**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 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



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...



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 |
|------------|----|

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 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...