



T Mobile CENTER)
food & beverage menu

UMB

Suite Levels

packages

All packages served for a minimum of 12 guests

World Tour Package

Savor an all-star lineup of fan favorites // 699.50

Freshly Popped Popcorn V

Potato Chips and Gourmet Dips V

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit V AVG

In-Season Fruits and Berries

Classic Caesar Salad V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

All-Beef Hot Dogs V

All-Beef Hot Dogs, Traditional Condiments

Mini Buffalo Chicken Sandwiches V

Pulled Chicken, Homemade Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw



THREE CHEESE MAC

Roadies Package

Enjoy traditional arena fare and American culinary classics // 659.50

Freshly Popped Popcorn V

The Snack Attack V

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Farmer's Market Dips & Veggies V

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Spicy Wings V

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Chopped Vegetable Salad V AVG

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

The Italian V

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

All-Beef Hot Dogs V

All-Beef Hot Dogs, Traditional Condiments

Gourmet Cookies & Brownies V

Gourmet Cookies, Decadent Brownies

Kickin' Q' Barbecue Package

KC knows Q' and serves up everything with a kick and we think you're gonna love it // 699.50



BBQ PULLED PORK

Sweet and Spicy Burnt Ends AVG

Tank 7 Mustard BBQ

BBQ Pork Sandwich V

Smoked Pork, House BBQ Sauce, Fresh Rolls

Smoked House Wings V

Levy Special Dry Rub Blend

Jalapeño Popper Cheesy Corn V

Sweet Corn, Spicy Jalapeño, Smoked Cheddar

Creamy Mac and Cheese V

Cavatappi Pasta, Three Cheese Sauce

Smokehouse Baked Beans AVG

Beans, Bacon, Brown Sugar

à la carte

Cold Appetizers



MARKET DIPS & VEGGIES

Charcuterie Board

200 // Serves 10

Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Sliced Baguettes

Farmer's Market Dips and Veggies

120 // Serves 10

Farmstand Vegetables, Hummus, Buttermilk Ranch

Chilled Shrimp Cocktail

170 // 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

Seasonal Fresh Fruit

130 // Serves 10

In-Season Fruits and Berries

Mediterranean Spreads

53 // Serves 10

Garlic Hummus, Tzatziki, Cucumber, Carrots, Radishes, Pita

Hot Appetizers

Loaded Nacho Bar

140 // Serves 10

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico De Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

Beef Barbacoa // Add 80

Chicken Tinga // Add 70

Jalapeño Artichoke Dip

115 // Serves 10

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

Chicken Tenders

179 // Serves 10

Buttermilk Ranch Dressing, BBQ Sauce

Jose Peppers Espanaca

JOSE PEPPERS

220 // Serves 10 to 12

Jose Peppers World-Famous Blend of Jalapeño Cheese, Onions, Tomatoes and Spinach

Spicy Wings

200 // Serves 10

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Pan-Seared Shrimp Cake

175 // Serves 10

Chipotle Aioli, Jicama Slaw, Mini Brioche Roll

Quesadilla Duo

175 // Serves 10

- Ancho-Marinated Chicken
Cilantro, Monterey Jack Cheese
- Carne Asada
Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers

Served with Avocado Crema and Salsa Roja

Potstickers and Spring Rolls

130 // Serves 10

Chicken Lemongrass Potstickers, Coconut Shrimp Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustards

Taquitos and Poppers

210 // Serves 10

- Smoked Chicken and Cheddar Taquito
- Smoked Brisket Stuffed Jalapeño Poppers, Avocado Crema

Salads

Elote Pasta Salad

110 // Serves 10

Rigatoni Pasta, Fire Braised Corn, Peppers, Cilantro, Lime, Tajin, Queso Fresco, Crispy Tortillas

Chopped Vegetable Salad

110 // Serves 10

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad

100 // Serves 10

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad:

Grilled Chicken // Add 40

Steak // Add 40

Shrimp // Add 40

Chicken Teppanaki Noodle Salad

140 // Serves 10

Chargrilled Chicken Thighs, Soba Noodles, Snow Peas, Cilantro, Red Pepper, Napa Cabbage, Carrots, Green Onions, Fried Rice Noodles, Soy Ginger Dressing

BLT Salad

110 // Serves 10

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch, House-Made Croutons



à la carte

Entrées

Char-Grilled Chicken Board ^{AVG}

220 // Serves 10

All-Natural Brined, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

Meatball Sliders

175 // Serves 10

Traditional Beef Meatballs, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin

425 // Serves 10

Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Tacos and Tostadas

205 // Serves 10

- **Pork Al Pastor**
Char Pineapple, Pickled Red Onions
- **Pollo Asada**
Chorizo, Cotija Cheese

Served with Charro Beans, Salsa Verde and Mexican Crema, Flour Tortillas, Corn Tostada

Sides

Three Cheese Mac ^V

110 // Serves 10

Cavatappi Pasta, Three Cheese Sauce

Smokehouse Baked Beans ^{AVG}

80 // Serves 10

Beans, Bacon, Brown Sugar

Elote ^V ^{AVG}

90 // Serves 10

Fire-Roasted Corn, Street Corn Aioli, Pico De Gallo, Cotija Cheese



ELOTE

Sandwiches



THE ITALIAN

The Authentic

115 // Serves 10

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

The Italian

115 // Serves 10

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

Smoked Pork Sandwiches

180 // Serves 10

Smoked Barbecue Pork, Our House-Made BBQ Sauce, Coleslaw, Mini Rolls

Mini Buffalo Chicken Sandwiches

165 // Serves 10

Pulled Chicken, Homemade Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

Torta Milanese

90 // Serves 10

Crispy Chicken, Avocado, Red Onion, Tomato, Lettuce, Cilantro Crema, Milano Roll

à la carte

Dogs, Sausages and Burgers



ALL-BEEF HOT DOGS

All-Beef Hot Dogs

130 // Serves 10

All-Beef Hot Dogs,
Traditional Condiments

All-Beef Hot Dog and

Brat Combo 170 // Serves 10

All-Beef Hot Dogs, Pork Bratwurst,
Traditional Condiments

IMPOSSIBLE[®] Mini Burger V // 150

Serves 10 // 2 Burgers per Guest

Char-Grilled Plant Based Burger,
Leaf Lettuce, Vine-Ripened
Tomatoes, Cheddar Cheese,
Chipotle Lime Aioli, Mini Bun
*Impossible[™] plant-based meat is
made from simple ingredients found
in nature, including wheat protein,
coconut oil, potato protein and heme*

Bacon BBQ Slider // 160

Serves 10 // 2 Burgers per Guest

Beef Burger, Cheddar Cheese,
Bacon, BBQ Sauce, Mini Bun

Traditional Slider // 150

Serves 10 // 2 Burgers per Guest

Beef Burger, American Cheese,
Secret Sauce, Sliced Dill
Pickles, Tomatoes, Mini Bun

Snacks

Pretzel Box

125 // Serves 10

- Salted Jumbo Pretzel
- Cinnamon Sugar Jumbo Pretzel
- Pretzel Bites

Served with Sweet Cream,
Mustard Dips

Salsa and Guacamole Sampler V AVG

90 // Serves 6

Guacamole, Salsa Verde, Salsa Roja,
Tortilla Chips

The Snack Attack V

61 // Serves 6

Snack Mix, Dry-Roasted Peanuts,
Pretzel Twists, Kettle-Style Potato
Chips

Freshly Popped Popcorn V

28 // Serves 6

Popcorn Trio V

95 // Serves 10

Cheddar Cheese, Kettle Corn,
Old Fashion Caramel

Dry-Roasted Peanuts V

19 // Serves 6

Snack Mix V

28 // Serves 6

Pretzel Twists V

24 // Serves 6

Potato Chips and Gourmet Dips V

55 // Serves 10

Kettle-Style Potato Chips, Roasted
Garlic Parmesan, French Onion, Dill
Pickle Dip



CHIPS & GOURMET DIPS

Levy is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

sweet spot

Desserts

These signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

Gourmet Cookies and Brownies V

15.95 per Guest // Served for a minimum of 6 guests

Gourmet Cookies, Decadent Brownies

Chicago-Style Cheesecake V

75 // Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake V

75 // Serves 12

Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake V

75 // Serves 12

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six Layer Carrot Cake V

80 // Serves 14

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis' Cake V

70 // Serves 12

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Peanut Butter and Chocolate Brownie Stack Cake V

70 // Serves 14

Chocolate Cake, Layered Peanut Butter French Crème, Chocolate Brownies, Gourmet Peanut Butter Chips

Sweet Snacks

60 // Serves 6

An Assortment of Sweets Including Theater-Style Candies and Flavored Popcorn



SIX LAYER CARROT CAKE

Customized Desserts

Personalized, decorated layer-cakes are available for your next celebration: birthdays, anniversaries, graduations, etc.

The cake will be delivered to your suite at a specified time.
Three business days' notice is required for this service.



beverages

Sparkling

Sold by the bottle

La Marca Proccesso // 65

Ferrari Brut // 113

Nicolas Feuillatte Brut // 145

White Wine

Sold by the bottle

ROSÉ

Chapoutier Belleruche // 55

A to Z Wine Works // 65

Mumm Napa Brut // 89

PINOT GRIGIO

Rainstorm // 48

Benvolio // 48

REISLING

Chateau Ste. Michelle // 47

SAUVIGNON BLANC

Kim Crawford // 69

Cakebread // 99

CHARDONNAY

Kendall-Jackson Vintner's Reserve // 69

Sonoma-Cutrer Russian River Ranches // 89

House of Brown // 86

Red Wine

Sold by the bottle

PINOT NOIR

La Crema // 89

Meiomi // 89

Argyle // 115

Belle Glos Clark & Telephone // 139

MERLOT

Decoy by Duckhorn // 90

CABERNET SAUVIGNON

Josh Craftsman's Collection // 64

Louis Martini // 69

JUSTIN // 85

RED BLENDS

Conundrum by Caymus // 75

Brancaia Tre Super Tuscan // 87

The Prisoner // 107

Black Girl Magic // 117

beverages

Beer and Alternatives

Sold by the six-pack unless otherwise noted



Miller Lite // 37



Coors Light // 37



Vizzy Variety Pack
97 // 12-pack



Boulevard
Wheat // 48



Boulevard Space
Camper // 51



Boulevard
Pale Ale // 48



Quirk Seltzer
97 // 12-pack



Blue Moon
Belgian White // 50



Blue Moon
Light // 50



Blue Moon (N/A)
// 53



Angry Orchard
Crisp Apple // 44



Boulevard Flying
Start IPA (N/A) // 51



Boulevard 89 // 48



Boulevard
Southwest
Lager // 51



Simply Spiked Variety
Pack // 55

Bud Light // 38

Budweiser // 38

Michelob ULTRA // 40

Corona Extra // 47

Modelo Especial // 44

Stella Artois // 47

beverages

Ready-to-Drink Canned Cocktails

Sold by the four-pack



Cutwater Long Island Iced Tea // 60



Cutwater Piña Colada // 60



Cutwater Vodka Mule // 60



NÜTRL Vodka Seltzer Black Cherry
45 // 4-pack



NÜTRL Vodka Seltzer Orange
45 // 4-pack



NÜTRL Vodka Seltzer Pineapple
45 // 4-pack

Liquor

Sold by the 750mL bottle unless otherwise noted

VODKA

Tito's Handmade // 84

Ketel One // 94

Grey Goose // 119

GIN

Bombay Sapphire // 89

Hendrick's // 125

TEQUILA

Jose Cuervo Especial // 87

Hornitos Plata // 89

Patrón Silver // 169

Casamigos Blanco // 184

Casamigos Reposado // 209

Casamigos Anejo // 229

RUM

Bacardi Superior // 64

Captain Morgan Spiced // 59

WHISKEY & BOURBON

Jim Beam White Label // 59

Four Roses // 144

Jameson Irish // 74

Jack Daniel's // 112

Maker's Mark // 119

High West Double Rye // 124

Crown Royal // 114

Basil Hayden // 119

Woodford Reserve // 149

SCOTCH

Dewar's White Label // 120

Johnnie Walker Black // 169

The Glenlivet 12 // 124

COGNAC / BRANDY

D'USSE // 149

CORDIALS

Baileys Original Irish Cream // 109

Campari // 109

Cointreau // 109

Fireball // 69

Grand Marnier // 109

Kahlúa // 99

beverages



Beverage Bundle // 174

Coca-Cola // 6-Pack

Diet Coke // 6-Pack

Coca-Cola Zero Sugar // 6-Pack

Sprite // 6-Pack

Dasani Water // 6-Pack

Cranberry Juice // 1 Bottle

Pineapple Juice // 1 Bottle

Orange Juice // 1 Bottle

Lemons and Limes // 1 Bowl

Wine Party Bundle // 209

Three of Our Most Popular Varietals. No Substitutions.

La Marca Prosecco

Kim Crawford Sauvignon Blanc

Conundrum Red Blend

Star Bar Bundle // 700



MOSCOW MULE

Tito's Handmade Vodka // 1 Bottle

Woodford Reserve Bourbon
// 1 Bottle

Sonoma-Cutrer Chardonnay
// 1 Bottle

La Crema Pinot Noir // 1 Bottle

Miller Lite // 6-Pack

Boulevard Unfiltered Wheat
// 6-Pack

Coca-Cola // 6-Pack

Diet Coke // 6-Pack

Sprite // 6-Pack

Dasani Water // 6-Pack

Ginger Beer // 6-Pack

Tonic Water // 6-Pack

Club Soda // 6-Pack

Cranberry Juice // 1 Bottle

Lemons and Limes // 1 Bowl

Bartesian Cocktails on Demand // 16

Your Favorite Cocktail Bar Just Got a Whole Lot Closer



VODKA

Lemon Drop

Cosmopolitan

Sex on the Beach

GIN

Gimlet

TEQUILA

Margarita

Mango Margarita

Blackberry Margarita

Spicy Margarita

RUM

Mai Tai

Rum Breeze

WHISKEY

Old Fashioned

Whiskey Sour

Apple Pie

STARTER BUNDLE // 485

Jim Beam, Absolut, Hornitos,
Bacardi Superior,
32 Cocktail Pods, Garnish

PREMIUM BUNDLE // 650

Woodford Reserve, Tito's
Handmade, Patron Silver,
Captain Morgan,
32 Cocktail Pods, Garnish

beverages

Chill

Sold by the six-pack unless otherwise noted

SOFT DRINKS

Coca-Cola



Coca-Cola // 25



Coca-Cola
Zero Sugar // 25



Diet Coke // 25



Sprite // 25



Sprite
Zero Sugar // 25

WATERS AND TEA



Dasani Bottled
Water (20oz) // 25



Smartwater (1L)
// 23



Gold Peak
Unsweetened Tea
// 23



Monster Energy
64 // 4-pack



Monste Energy
Zero Sugar
64 // 4-pack

ENERGY DRINKS

JUICES & MISCELLANEOUS BEVERAGES

Cranberry Juice // 13

Orange Juice // 13

Tomato Juice // 16

Pineapple Juice // 13

Schweppes Tonic Water // 23

Schweppes Club Soda // 23

Fresh-Roasted Regular Coffee // 35

Fresh-Roasted Decaffeinated Coffee // 35

Hot Chocolate // 35

BAR SUPPLIES

Zing Zang Bloody
Mary Mix // 27

Finest Call Sour Mix
// 18

Finest Call Margarita
Mix // 16

Lime Juice // 18

Lemons // 10

Limes // 10

Stuffed Olives // 10

Cocktail Onions // 9

Tabasco Sauce // 12

Worcestershire // 10

the scoop

HOURS OF OPERATION

T-Mobile Center Premium Specialist Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at <http://suiteeats.com/tmobilecenter>

To reach a Representative, phone: 816-949-7646 or

e-mail: KCSuiteEats@LevyRestaurants.com

FOOD AND BEVERAGE ORDERING

To ensure 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, three business days prior to each event. In order to fulfill special orders for liquor and wine, we ask that those requests are communicated at least one week in advance of the event.

If for any reason an event 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 gates to the arena open 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 the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of Missouri, the following rules apply:

1. Alcoholic beverages cannot be brought into or taken out T-Mobile Center.
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 that no drinks may leave the suite level.

6. During some events, alcohol consumption may be restricted.

FOOD AND 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. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. Three business days' notice is required for this service. In addition to food and beverage selections, T-Mobile Center Premium Specialist Representatives can assist you with any other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. It is recommended that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to an 18% service charge plus an 11.975% sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at T-Mobile Center, 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.

T-MOBILE CENTER PRIVATE EVENTS

Experience the best in event innovation and unmatched venue possibilities when booking private events at T-Mobile Center. Our premier events complex offers a variety of elevated event spaces guaranteed to connect with audiences who appreciate culture, community, sports and entertainment. Whether you're hosting a gala, planning a meeting, or celebrating a success, our mission is to bring your vision to life.

In partnership with our expert culinary team, T-Mobile Center offers extensive food and drink options for all dining formats. With attention to craft, comfort and creative cuisine, we aim to meet all cultural and dietary specifications while exceeding expectations for presentation and palate. Partner with our team to celebrate, educate and entertain in Kansas City's premier event space.

Located in the heart of Kansas City, the sky is the limit.

For more information, please contact events@t-mobilecenter.com or call 816-949-7142.