



Lenovo
Center

2025-26
PREMIUM SUITES MENU

WELCOME

As the official caterer, Lenovo Center catering's mission is to:

"Always provide the ultimate arena guest experience through a variety of delicious menus with our friendly, well-trained staff that is committed to top notch service."

It is our pleasure to serve you and your guests in the comfort of your private suite here at Lenovo Center. Our culinary staff, led by Executive Chef Dennis Atkinson, has prepared this menu with selections that will excite your guests and maintain the highest levels of quality during each event. The server assigned to your suite will make sure that we meet your every need throughout each event, our goal is always that your guests leave the arena WOWed by their experience. Please take a few minutes to read over this menu, it contains all the valuable information you need to plan and order your food and beverage selections.

If you have any questions, your Suites F&B Team (listed below) are here to help.

OUR TEAM

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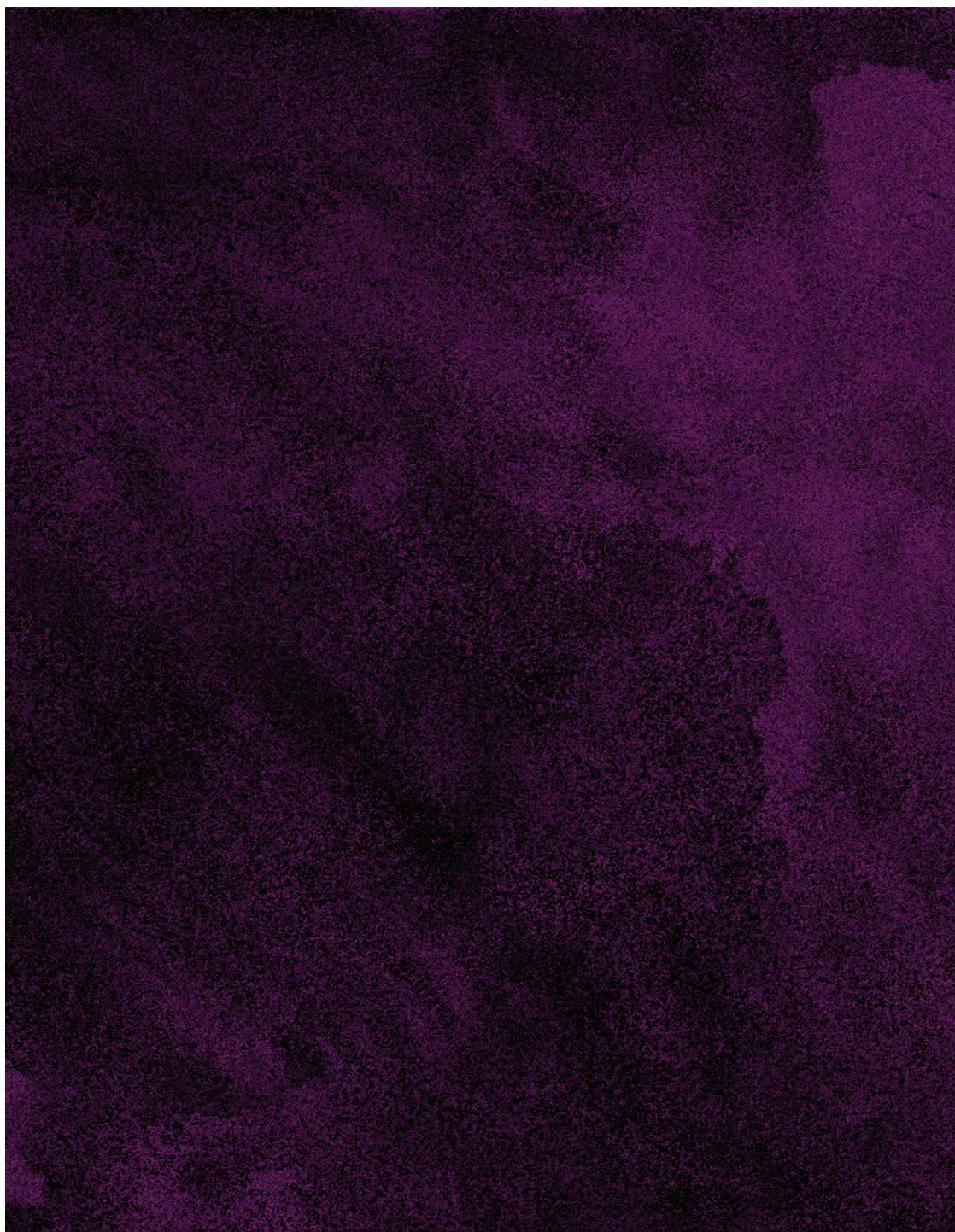
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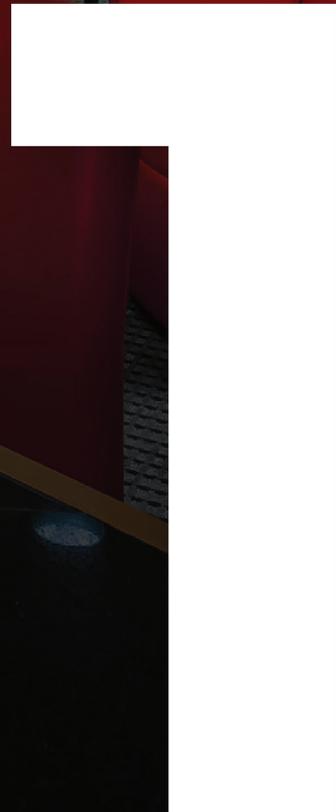
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ORDERING



PLACING A ORDER

In order to meet all your Food and Beverage needs, we require that you place your orders no later than Noon EST three (3) business days prior to the event.

Schedule for Food and Beverage Pre-Order Deadlines:

Event Day	Order Deadline
Sunday Monday Saturday	Wed. @ 12PM EST
Tuesday	Thur. @ 12PM EST
Wednesday	Fri. @ 12PM EST
Thursday	Mon. @ 12PM EST
Friday	Tuesday @ 12PM EST

Once you have made your selections for your suite and are ready to order follow the steps listed below to submit your order.

1. Log in using credentials provided by Suites F&B Team
2. Enter payment method
 - Credit card added will not be charged until conclusion of event
4. Select event
5. Choose beverage option and add to order
 - Locked Fridge
 - Unlocked Fridge
 - Water & Soda Only
6. Add food items to order
 - Each item has a description when you open it
7. When ready to submit, locate cart at top right-hand corner of page
8. Review Order
9. Add special instructions you want Suites F&B Team to know
 - Be sure to save Instructions
10. Place Order

Once your order is submitted, the Suites F&B Team will take it from here! Should you want to make revisions, or have questions, please contact one of the Suites F&B Managers.

MISSED THE DEADLINE?

The Event Day Menu is available to order from at all times including during the event. This menu is limited to items that are readily accessible and preparable in mass quantity on a busy event day. Please allow up to one (1) hour for delivery of all food orders placed during the event.

Event Day Menu can be found in section 6.

BEVERAGE OPTIONS

Each suite is furnished with a fully stocked refrigerator. There are three (3) options for how you use it.

Locked Fridge – Please add this item to your order (\$0.00) if you'd like the fridge locked with no access for guests to consume beverages. Guests are able to get beverages from bars or stands on the concourse.

Unlocked Fridge – Please add this item to your order (\$0.00) if you'd like the fridge to be open and unlocked upon your arrival to your suite. We are unable to customize each fridge, if you know your group will drink a select beverage heavily please add that in the special instructions and we will have extra cans/bottles of that beverage in an iced tub on the counter. You will only be charged for beverages consumed, not the entire contents of the fridge.

Water & Soda Only – Please add this item to your order if you only want water and soda available for your group to consume. We will create an assortment of our options and have them in an iced tub on the counter. With this selection, your fridge in the suite (stocked with alcohol) will be locked and inaccessible by guests. You will only be charged for consumed beverages out of the tub.



PACKAGES

CLASSIC SOUTHERN

\$540 (10-12 people) or \$810 (15-18 people)

NC BBQ Co Pulled Pork ● 🌱

Buffalo Chicken Wings 🌱

Sautéed Green Beans 🌱 ● 🌱

Sweet Onion Hushpuppies 🌱

Cheddar Mac'n'Cheese 🌱

Southern Dip Sampler

pimento cheese, sweet onion & bacon, creamy collard green

Fresh Fruit Salad 🌱 ● 🌱

Banana Pudding Cups 🌱

Unlimited Popcorn 🌱 ● 🌱

METROPOLITAN SOUTHERN

\$660 (10-12 people) or \$990 (15-18 people)

Smoked BBQ Beef Brisket ● 🌱

Beer Battered Chicken Tenders

Broccoli and Cheddar Casserole 🌱

Mac'n'Beer Cheese 🌱

Sweet Potato Spinach Salad 🌱 ● 🌱
orange-chipotle dressing

Farmer's Market Spread

S'more D'oeuvres 🌱

Unlimited Popcorn 🌱 ● 🌱

BACKYARD GRILL

\$600 (10-12 people) or \$900 (15-18 people)

Grilled 1/3lb Burgers ● 🌱

All Beef Hotdogs ● 🌱

Loaded Tots

Buffalo Chicken Dip ●

Toasted Flatbread Sandwich Squares
margherita & smoked BBQ chicken

Frips and Dips ●

french onion & cheddar-bacon

Strawberry Shortcake 🌱

Unlimited Popcorn 🌱 ● 🌱

1ST STAR

\$780 (10-12 people) or \$1170 (15-18 people)

Tuscan Seared Beef Tips

balsamic-tomato ragout

Chicken Cordon Bleu

dijon alfredo sauce

Balsamic Glazed Roasted Brussel
Sprouts 🌱 ● 🌱

Shrimp Cocktail

Cobb Salad

Oreo-Chocolate Mousse Cups 🌱

Unlimited Popcorn 🌱 ● 🌱



FOOD SAFETY & ALLERGY AWARENESS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Vegetarian



Gluten Free



Dairy Free

GAME DAY SLAM DUNK

\$660 (10-12 people) or \$990 (15-18 people)

Hot Dogs & Brats

Dill Chicken Sliders

White Mac'n'Cheese 🌱

BBQ Corn Ribs

Broccoli Salad

Carolina Crab Dip

Brownies, Blondies, Cookies 🌱

Unlimited Popcorn 🌱 🍷 🥛

GAME DAY ALL-STARS

\$600 (10-12 people) or \$900 (15-18 people)

NC BBQ Pulled Pork 🍷 🥛

Buffalo Chicken Wings 🥛

Veggie Spring Rolls 🌱

Loaded Tots

Mixed Green Salad 🌱 🍷 🥛

Farmers Market Spread

Brownies, Blondies & Cookies

Unlimited Popcorn 🌱 🍷 🥛

LENOVO CENTER THREE-POINTER

\$600 (10-12 people) or \$900 (15-18 people)

Chicken Piccata

Basil-Parmesan Sausage & Gnocchi

Lemon Parmesan Asparagus

Garlic Bread

Antipasto

Grilled Hearts of Romaine Caesar Salad 🌱 🍷

Orange Marmalade Phyllo Cake 🌱

Unlimited Popcorn 🌱 🍷 🥛



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VENUE PARTNERS

CHICK-FIL-A

Chick-fil-A Sandwich pack \$130

10 Chick-fil-A chicken sandwiches

Spicy Chicken Sandwich Pack \$140

10 Chick-fil-A spicy chicken sandwiches

Medium Chick-n-Strips Tray \$130

45 Chick-n-strips with one 8oz. bottle of Chick-fil-A sauce

Medium Nugget Tray \$130

120 Chick-fil-A nuggets with one 8 oz. bottle of Chick-fil-A sauce

TOMBACHI

Tombachi Chicken Bowl Package \$175

marinated chicken, fried rice, veggies, Tombachi yum-yum sauce, spicy chili crisp, & teriyaki with ginger sauces on the side - Serves 10

Tombachi Ribeye Bowl Package \$200

grilled ribeye, fried rice, veggies, Tombachi yum-yum sauce, spicy chili crisp, & teriyaki with ginger sauces on the side - Serves 10

Tombachi Combo Bowl Package \$230

grilled ribeye & marinated chicken, fried rice, veggies, Tombachi yum-yum sauce, spicy chili crisp, & teriyaki with ginger sauces on the side - Serves 10

ALPACA CHICKEN

Alpaca Chicken Package \$225

10 quarter chicken boxes, rice & beans, sweet plantains, yellow and green sauces

Alpaca Specials Package \$235

4 quarter chicken boxes, 3 quinoa fresh salads with chicken, 3 chop chop specials

Alpaca Alfajores Package \$65

10 soft sugar cookie sandwiches filled with dulce de leche and topped with powdered sugar

*Quarter Chicken Box

1/4 charcoal rotisserie chicken, rice & beans, sweet plantains, yellow and green sauces

*Quinoa Fresh Salad Box

spring mix, romaine lettuce, cherry tomatoes, cucumbers, queso fresco, hard-boiled egg, quinoa, crunchy yuca, dried cranberries, choclo (peruvian corn), topped with Alpaca chicken

*Chop Chop Special Box

boneless-skinless rotisserie chicken "chopped" and sauteed with corn, served over a bed of jasmine rice & black beans, topped with house made pico and sweet plantains

SHAKE SHACK

Burger Package \$135

10 angus beef cheeseburgers with lettuce, tomato, and ShackSauce on a toasted potato bun (contains sesame, eggs, milk, soy, wheat, and gluten)

Fry Package \$80

10 orders - made from golden potatoes and prepared in cholesterol-free soy oil

Shake Package \$115

10 black and white Shake Shack shakes

FOOD SAFETY & ALLERGY AWARENESS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Vegetarian



Gluten Free



Dairy Free



À LA CARTE



CRUNCHY AND SALTY

Serves 12 people

Popcorn - Bottomless \$35   

Arena Snack Mix \$50 

Frips & Dips \$60 

house made frips, french onion dip,
cheddar-bacon dip

Salsa Sampler \$90   

salsa roja, roasted corn & black bean,
guacamole, tortilla chips

M & M's \$45  

plain or peanut

CHILLED TO PERFECTION

Serves 12 people

Farmers Market Spread \$145

fresh fruit, artisan cheeses, cured meats, bell
peppers, olives

Shrimp Cocktail \$195  

jumbo shrimp, house made cocktail sauce

Sesame Seared Ahi Tuna Platter \$225 

sliced ahi tuna, pickled ginger, wasabi,
crispy wontons

Southern Dip Sampler \$95

pimento cheese, sweet onion & bacon, creamy
collard greens, toasted pita chips

Hummus Duo Display \$80   

traditional, black bean, toasted pita chips

SOME LIKE IT HOT

Serves 12 people

Chicken Wings (36) \$95 

choice of plain, buffalo, BBQ, garlic
parmesan sauce, or mango habanero

Meatballs \$110

choice of BBQ or marinara sauces

Veggie Spring Rolls (30) \$90 

teriyaki sauce

Loaded Tots \$75

cheddar cheese, bacon, chives, sour cream
& ranch on the side

Buffalo Chicken Dip \$95 

shredded chicken, cheddar cheese, cream
cheese, buffalo sauce, tortilla chips

Pizza (8 Slices) \$60

cheese or pepperoni

Boneless Chicken Bites (36) \$85

choice of plain, buffalo, BBQ, garlic parmesan
sauce, or mango habanero

**Beer Battered Chicken Tenders
(30) \$90**

Mozzarella Sticks (30) \$75 

Tempura Shrimp \$150 

sweet & sour sauce



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Dairy Free

BETWEEN THE BREAD

Serves 12 people

NC BBQ Co Pulled Pork \$110 

eastern & western BBQ sauces, coleslaw, buns

Hots & Brats \$135 

hot Italian sausage & bratwurst, buns, onions,
spicy brown mustard

Grilled Hamburgers \$120 

buns and condiments on the side

All Beef Hot Dogs \$95 

onions, relish, buns, and condiments

Fiesta Chicken Tortas \$125

seasoned fried chicken, chipotle aioli, rolls

PERFECT ACCOMPANIMENT

Serves 12 people

Mac'n'Beer Cheese \$75 

three cheese ale sauce & cavatappi

Roasted Brussel Sprouts \$65  

balsamic glaze

Potatoes au Gratin \$75  

onions, cheddar béchamel

Parmesan Roasted Potatoes \$65  

red potatoes, parmesan, herbs

FRESH AND LIGHT

Serves 12 people

Mixed Green Salad \$60

tomatoes, cucumbers, carrots, onions, croutons, ranch dressing, italian dressing

Caesar Salad \$75

shaved parmesan, focaccia croutons, caesar dressing

Cobb Salad \$95

bacon, bleu cheese crumbles, tomatoes, hard-boiled eggs, carrots, ranch dressing, bleu cheese dressing

Fresh Fruit Salad \$85

melon mélange, seedless grapes, orange-champagne vinaigrette

KIDS SELECTIONS

Serves 1 person (all selections come with house made chips)

Chicken Nuggets \$25

All Beef Hot Dog \$25

Cheese Quesadillas \$25

DIETARY SPECIFIC SELECTIONS

Serves 1 person

Chicken Breast \$35

broccoli

Plant-Based Smash Burger \$35

GF or brioche bun, lettuce, tomato, onion, house made chips

Contact your administrator with other specific dietary sensitivities.

SWEET AND DELICIOUS

Serves 12 people

S'more D'oeuvres (24) \$85

toasted marshmallow, chocolate, graham cracker crumble

Dessert Bars (36) \$95

oatmeal caramel, raspberry, lemon, 7-layer chocolate chip

Brownies, Blondies & Cookies (36) \$85

double chocolate brownies, blondies, house baked cookies

Basque Vanilla Cheesecake \$95

fresh berries and raspberry sauce

Chocolate Covered Strawberries (24) \$100

Cannoli Platter (24) \$85

oreo-chocolate chip & white chocolate-strawberry

CUSTOM CAKES AND CUPCAKES

1/4 Sheet Cake (20 pieces) \$80

1/2 Sheet Cake (40 pieces) \$140

12 Cupcakes \$60

Contact your administrator about selections and pricing

(approved desserts brought from outside source fee = \$35)



Vegetarian



Gluten Free



Dairy Free



BEVERAGES



SOFT DRINKS

Aquafina / Perrier
 Pepsi
 Diet Pepsi
 Pepsi Zero
 Starry
 Cheerwine
 Mountain Dew
 Lemonade
 Ginger Ale

BEER

Bold Rock Cider
 Bud Light
 Clubtails Margartia
 Corona
 Greenman Porter
 Michelob Ultra
 R&D Storm Brew
 R&D Seven Saturday's IPA
 Stella
 Surfside Lemonade
 White Claw Black Cherry
 Wicked Weed Milk & Cookies
 Wicked Weed Pernicious
 Sandbagger Boysenberry
 Sandbagger Lemon Lime

NON-ALCOHOLIC

Michelob Ultra Zero
 Athletic Brewing Run Wild IPA
 Athletic Brewing Free Wave Hazy IPA

WHITE

Pinot Grigio
 Beviamo Pinot Grigio / Italy **\$45**
 J Vineyards Russian River Pinot Grigio / CA **\$80**

Chardonnay

Franciscan Estate Chardonnay / CA **\$45**
 Boen Chardonnay / CA **\$60**
 Girlan Marna Chardonnay / Italy **\$100**

Sauvignon Blanc

Threadcount Sauvignon Blanc / CA **\$60**
 Saint Clair Sauvignon Blac / New Zealand **\$80**
 Groth Sauvignon Blanc / CA **\$110**

Blend

Terra d'Oro, Chenin Blanc Viognier / CA **\$60**
 Ceretto Langhe Arneis Blange / Italy **\$70**
 Quilt Fume Blanc / CA **\$125**

Moscato

Seven Daughters Moscato / Italy **\$32**

Riesling

Eroica Riesling / WA **\$65**

ROSE

G rard Bertrand, Cote des Roses Ros  / France **\$60**

RED

Cabernet

Do a Paula 1050 / Argentina **\$70**
 Quilt Cabernet Sauvignon / CA **\$85**
 Threadcount Cabernet / CA **\$110**
 Vineyard 36 Foundation / CA **\$125**
 Jordan Cabernet Sauvignon / CA **\$150**
 Vineyard 36 The Black Aces / CA **\$250**

Pinot Noir

Boen Pinot Noir / CA **\$60**
 Outlier Pinot Noir / CA **\$60**
 Meiomi Pinot Noir / CA **\$75**
 Belle Glos Clark and Telephone Pinot Noir / CA **\$100**
 Belle Glos Las Alturas SLH Pinot Noir / CA **\$130**

Other

Threadcount Red / CA **\$60**
 Ronco di Sassi Primitivo Malbec / Italy **\$70**
 Conundrum Red / CA **\$75**
 Vineyard 36 King's Storm Cabernet Franc / CA **\$225**

SPARKLING

Prosecco

Mionetto Avantgarde Prosecco / Italy **\$50**
 Gruet, Brut Rose Methode Champenoise / NM **\$65**
 J Vineyard Cuv e 20 / CA **\$100**

Champagne

Nicolas Feuillatte / Champagne Brut **\$135**
 Moet & Chandon Champagne / Champagne Brut Imperial **\$220**
 Armand de Brignac / Ace of Spades / Champagne Brut **\$475**
 Armand de Brignac / Ace of Spades / Champagne Brut Rose **\$650**
 Dom Perignon 2015 / **\$450**

Cava

Segura Viudas / Cava Brut Reserva Heredad / Spain **\$110**

**Prices subject to change without notice*

FEATURED COCKTAILS

Dark and Stormy Hurricane | \$450

Bacardi Rum
Gosling's Black Rum
Gosling's Ginger Beer
Luxardo Cherries
Pineapple Juice
Grenadine
Oranges
Limes

Carolina Classic | \$500

Woodford Bourbon
Bulleit Rye Bourbon
Master of Mixes Old Fashioned Syrup
Luxardo Cherries
Oranges

Bloody Mimosas | \$375

Mionetto Prosecco
Tito's Vodka
Orange Juice
Zing-Zang Bloody Mary Mix
Blue Cheese Stuffed Olives
Celery

Multiple Mules | \$375

Tito's Vodka
Maker's Mark
Gosling's Ginger Beer
Lime Juice
Limes

Tequila Time | \$525

Casamigos Blanco Tequila
Casamigos Reposado Tequila
Margartia Mix
El Guapo Paloma Mix
Limes
Lemons

EVENT DAY MENU

GAME DAY ALL-STARS

\$600 (10-12 people) or \$900 (15-18 people)

NC BBQ Pulled Pork 🍖

Buffalo Chicken Wings 🍖 🌱

Veggie Spring Rolls 🌱

Loaded Tots

Mixed Green Salad 🌱 🍖 🌱

Farmers Market Spread 🌱 🍖 🌱

Brownies, Blondies & Cookies 🌱

Unlimited Popcorn 🌱 🍖 🌱

GAME DAY SLAM DUNK

\$600 (10-12 people) or \$900 (15-18 people)

Hot & Brats 🌱

Dill Chicken Sliders

White Mac'n'Cheese 🌱

BBQ Corn Ribs 🌱

Broccoli Salad 🌱

Carolina Crab Dip

Brownies, Blondies & Cookies 🌱

Unlimited Popcorn 🌱 🍖 🌱

Appetizers

Farmers Market Spread \$145

freshly cut fruit, artisan cheeses, peppers, olives, cured meats (chef's selection based on availability)

Chicken Wings (36) \$95

choice of plain, buffalo, BBQ, garlic parmesan sauce, or mango habanero

Meatballs \$110

choice of BBQ sauce or marinara sauce

Veggie Spring Rolls (30) \$90 🌱 🍖 🌱

teriyaki

Boneless Chicken Bites (36) \$85 🍖

choice of plain, buffalo, BBQ, garlic parmesan sauce, or mango habanero

Beer Battered Chicken Tenders (30) \$90

ranch, honey mustard, BBQ

Mozzarella Sticks (30) \$75 🌱

marinara

Tempura Shrimp \$150 🌱

sweet & sour

Snacks

Arena Snack Mix \$50

Popcorn - Bottomless \$35 🌱 🍖 🌱

popped daily, endless

M & M's \$45 🌱

plain or peanut

Salads

Mixed Green Salad \$60 🌱 🍖 🌱

tossed greens, cucumbers, carrots, onions, tomatoes, ranch & balsamic dressings

Handhelds

Serves 12 people

All Beef Hot Dogs \$95

onions, relish, buns, condiments

N.C. BBQ Company Pulled Pork \$110 🌱 🍖

eastern & western BBQ sauces, coleslaw, buns

Desserts

Brownies, Blondies & Cookies \$85

double chocolate brownies, blondies, and house baked cookies

Gluten-Free/Vegetarian Meals

Chicken Breast \$35 🍖 🌱

broccoli

Plant-Based Smash Burger \$35 🌱 🍖 🌱

GF or brioche bun, lettuce, tomato, onion, house made frips



Vegetarian



Gluten Free



Dairy Free



POLICIES



FOOD PREPARATION

NON-TRANS FAT CANOLA OIL

We are pleased to announce that we prepare all fried foods arena-wide using non-trans fat canola oil. The popcorn is prepared using coconut oil.

ALLERGIES

Does a member of your group have specific or multiple food allergies? We have identified foods throughout the menu that are gluten free, dairy free, or vegetarian. The food items will be designated with the following symbols 🌾 (GF), 🥚 (V) and 🧀 (Dairy-Free). If you need additional assistance with food allergies, please contact us in advance and we would be happy to help you choose a menu for your event that meets your dietary restrictions.

SUITE REFRIGERATORS

A par-level refrigerator (a pre-selected standard stock of beverages) will be established prior to each season. The standard par bar will contain assorted domestic and imported beers, wine, various Pepsi products, and bottled water. Juices will be available on request. We do not have the ability to change stock levels on an event-by-event basis.

Any beverages that are opened will be charged on a consumption basis. In order to open the refrigerator you must have: a credit card number on file (entered by F&B management or by you on the online ordering site), provide a credit card number on your menu order form (Advanced or Event Day), or have your guest present a personal credit card upon arrival to the suite. The refrigerator will not be opened until a form of payment has been obtained.

The management of Lenovo Center catering reserves the right, in its sole discretion, to cease beverage service at any time during events.

FOOD & BEVERAGE ORDERING PROCEDURES CONT.

AUTHORIZATION FOR ADDITIONAL ORDERS PLACED ON EVENT DAY

Only authorized suite members and guests may place additional orders during an event. Suite owners may provide a list of authorized individuals on the Suite information form prior to the start of the season. For additional authorized suite members (as your guest/host list may change from event to event), please provide this information in the special instructions on the checkout page through the online portal.

If a guest would like to place an order from the suite during the event, but has not been authorized, we will be glad to accept a personal credit card as payment.

NO SHOW FEES

In the event you need to cancel an order, we ask that you do so at least 24 hours prior to the event date. Due to preparation costs, you (suite holders and rental guests) will be charged a cancellation fee equal to 50% of your order total for any orders not canceled at least 24 hours in advance.

METHODS OF PAYMENT

We accept the following methods of payment:

American Express / Discover / Mastercard / Visa

Payment in full is required on the day of your event as we don't have the capability to invoice our guests.

SALES TAX, SERVICE CHARGE AND GRATUITY

A 21% arena service charge and applicable sales tax will be added to your final bill. The arena service charge assists with event day staff needs such as labor, set-up, preparation and delivery of food and beverage. The 21% arena service charge is not a gratuity for your server.

If you feel your service deems a gratuity, you are welcome to add one to the bill. We would also be glad to assist you in establishing an automatic gratuity.

OUTSIDE FOOD & BEVERAGE

Lenovo Center does not allow outside food and beverage entry to the building for any event. Items will be retained at the point of entry and will not be permitted to be transported to a suite (this excludes pre-authorized birthday/special occasion cakes which include a fee). Please contact the Suites Food and Beverage department if you have a question and/or concern in regard to a specific item(s) being planned for your event.

WHAT IF WE HAVE LEFTOVERS?

Your suite server will be happy to box up the remaining food items for you to take home with you. Otherwise, at the end of the event, all remaining food items are discarded.