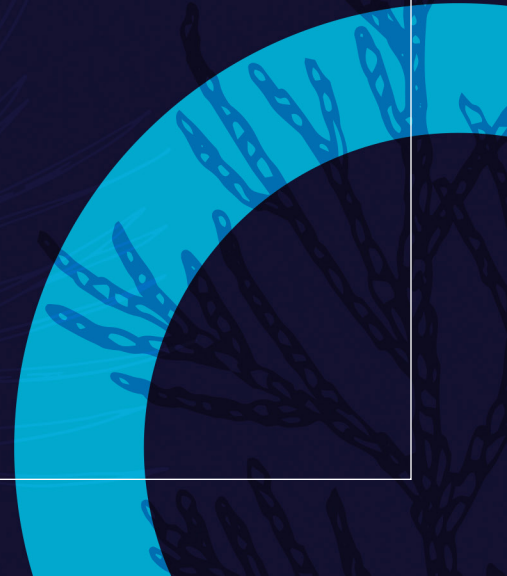


SoFi Stadium

S U I T E M E N U

FROM EXECUTIVE CHEF ROBERT BIEBRICH



S U I T E M E N U

Every event in your SoFi Stadium suite is a special occasion, and one that deserves an equally special food & drink & hospitality experience. We are on it.

Presented for the pleasure of you and your guests are our menu options crafted by Chef Robert, Chef Gretchen & friends - collections of dishes that complement each other, our take on the culinary adage that if it grows together it goes together. They are planned to make it as effortless as possible to entertain and enjoy the best of our great food city of Los Angeles in the intimacy of your private suite.

ONE | 625

DESIGNED FOR 10-12 GUESTS

PRICING DOES NOT INCLUDE TAXES OR FEES

PRE-SET

MELISSA'S SEASONAL CALIFORNIA
FRUIT (VG) (GF)

HOUSEMADE GUACAMOLE (VG) (GF)
fresh crushed avocado, tomatoes, onions,
cilantro, tortilla chips

MELISSA'S SEASONAL
CRUDITÉ (V) (GF)
green goddess dip

ROASTED TURKEY SANDWICH
provolone, shredded iceberg, giardiniera vinaigrette,
herb ciabatta

CHIPS & SALSA (VG) (GF)
salsa roja & salsa verde, tortilla chips

CITY LINK HOT DOGS
traditional condiments, martin's split top buns

HOUSE BLEND NUTS (VG) (GF)
sweet & spicy blend

CHICKEN CAESAR SALAD
grilled chicken, baby gem, parmesan, classic dressing,
torn croutons

GUEST ARRIVAL

CHEESEBURGER SUB
BY JON & VINNY
american cheese, pickles, diced onions,
ketchup, mustard, buttered martin's potato bun

SMOKED CHICKEN WINGS
sweet & spicy glaze

BY HALFTIME

CHOCOLATE BOUCHONS
whipped ganache

STRAWBERRY
PANNA COTTA (GF)
farmer's market strawberry compote

(V): VEGETARIAN

(VG): VEGAN

(GF): GLUTEN FREE

TWO | 1200

DESIGNED FOR 10-12 GUESTS

PRICING DOES NOT INCLUDE TAXES OR FEES

PRE-SET

MELISSA'S SEASONAL CALIFORNIA
FRUIT (VG) (GF)

HOUSEMADE GUACAMOLE (VG) (GF)
fresh crushed avocado, tomatoes, onions,
cilantro, tortilla chips

MELISSA'S SEASONAL
CRUDITÉ (V) (GF)
green goddess dip

CALIFORNIA CHEESES
& CHARCUTERIE
artisan cured meats, assorted california cheeses, pickled
vegetables, dried fruits & nuts, mustard cream, flatbread
& crostini

CITY LINK HOT DOGS
traditional condiments, martin's split top buns

CHICORY SALAD (V) (GF)
dates, bleu cheese, almonds, shallot vinaigrette

CHIPS & SALSA (VG) (GF)
salsa roja & salsa verde, tortilla chips

HOUSE BLEND NUTS (VG) (GF)
sweet & spicy blend

GUEST ARRIVAL

TRI TIP SANDWICH
santa maria style tri tip, chimichurri, tomato,
greens, country bread

CHEESEBURGER SUB
BY JON & VINNY
american cheese, pickles, diced onions,
ketchup, mustard, buttered martin's potato bun

BY HALFTIME

MEATBALLS & GARLIC
BREAD
braised veal & pork meatball, tomato ragu,
grilled focaccia

CHOCOLATE DELICE TARTS
chocolate tarts, ganache, raspberry compote

BARBACOA TACOS
beef barbacoa, salsa roja, onion, cilantro, la
palma flour tortilla

LEMON CRUMBLE BARS
lemon filling, cinnamon streusel, shortbread
cookie crust

(V): VEGETARIAN

(VG): VEGAN

(GF): GLUTEN FREE

GAME DAY FAVORITES

DESIGNED FOR 10-12 GUESTS
PRICING DOES NOT INCLUDE TAXES OR FEES

SUSHI | 350

60 piece sashimi, nigiri, rolls, edamame, wasabi & ginger

CITY LINK HOT DOGS | 100

traditional condiments, split top martin's buns

CHEESEBURGER SUB BY JON & VINNY | 190

american cheese, pickles, diced onions, mustard, ketchup, buttered martin's potato bun

CHICKEN TENDERS | 175

ranch, bbq sauce

CHILLED BEEF TENDERLOIN TARTINE | 200

rocket, parmesan, pickled mushrooms, crispy capers, charred lemon vinaigrette, grilled sourdough

STADIUM POPCORN | 35 (V) (GF)

butter pop

ASSORTED COOKIES | 85

chocolate chip cookies, triple chocolate chip cookies, oatmeal raisin cookies, lemon cooler

BROWNIES & BARS | 75

assorted brownies, blondies, revel bars, crumble bar

PEPPERONI PIZZA BY JON & VINNY | 115

ezzo pepperoni, bianco dinapoli pizza sauce, grande mozzarella, sadie rose focaccia

CALIFORNIA CHEESES & CHARCUTERIE | 125

artisan cured meats, assorted california cheeses, pickled vegetables, dried fruits & nuts, mustard cream, flatbread & crostini

CHICKEN CAESAR SALAD | 80

grilled chicken, baby gem, parmesan, classic dressing, torn croutons

MELISSA'S SEASONAL CALIFORNIA FRUIT | 85 (VG) (GF)

MELISSA'S SEASONAL CRUDITÉ | 95

(V) (GF)
green goddess dip

CHIPS & SALSA | 100 (VG) (GF)

salsa roja & salsa verde, tortilla chips

HOUSE BLEND NUTS | 60 (VG) (GF)

sweet & spicy blend

HOUSEMADE GUACAMOLE | 110

(VG) (GF)
fresh crushed avocado, tomatoes, onions, cilantro, tortilla chips

(V): VEGETARIAN

(VG): VEGAN

(GF): GLUTEN FREE

BAR PACKAGES

GOAL LINE BAR | 800

Bud Light (6-Pack), Corona (6-pack)
Three Weavers Brewing Company Cloud City Hazy
IPA (6-pack), Paring Chardonnay,
Paring Red Bordeaux Blend, Ketel One,
1800 Silver, Crown Royal
Margarita Mix, Bloody Mary Mix, Cranberry Juice
Orange Juice, Club Soda (6-pack),
Tonic Water(6-pack), Monster Energy (4-pack),
Aquafina (Two 6-packs), Pepsi (6-pack)
Diet Pepsi(6-pack), Sierra Mist (6-pack)
Lemons, Limes

MARGARITA | 150

1800 Silver, Margarita Mix, Margarita Salt, Limes

MAKE IT A CADILLAC! | 195

Upgrade your package with Grand Marnier

PALOMA | 150

Jose Cuervo Tradicional Reposado, Grapefruit Juice,
grapefruit bubly Sparkling Water (6-pack), Limes

MULE | 150

Ketel One Vodka, Bundaberg Ginger Beer (6-
pack), Lime Juice, Limes

OLD FASHIONED | 150

Bulleit Bourbon, Orange Bitters
Sugar Cubes, Orange Peels, Cherries

MICHELADA | 135

Modelo Especial (Two 6-packs), Michelada Mix
Tabasco Hot Sauce, Tajin, Limes

CRAFT BREWS | 155

Four Corners Local Buzz Honey - Rye Golden Ale
(6-pack), Three Weavers Expatriate IPA (6-pack),
Golden Road Brewing Hazy Pup IPA (6-pack)

BEVERAGES

BEER

6-PACK UNLESS OTHERWISE SPECIFIED

CLASSIC | 40

Bud Light
Budweiser
Coors Light
Budweiser Zero Non-Alcoholic

PREMIUM | 48

Corona Extra
Corona Premier
Modelo Especial
Pacífico
Michelob Ultra
Michelob Ultra Pure Gold
Stella Artois

CRAFT | 56

Golden Road Brewing Mango Cart Wheat Ale
Golden Road Brewing Hazy Pup IPA
Firestone Walker Brewing Company 805 Blonde
Four Corners Brewing Co. Local Buzz Honey-Rye Golden Ale
Stone Brewing Stone IPA
Three Weavers Brewing Company Expatriate IPA
Three Weavers Brewing Company Cloud City Hazy IPA
Three Weavers Brewing Company Sun Trap
Session Sour Ale

HARD BEVERAGES | 55

Bud Light Seltzer Black Cherry
Bud Light Seltzer Mango
JuneShine Hard Kombucha Blood Orange Mint

NON-ALCOHOLIC BEVERAGE

6-PACK UNLESS OTHERWISE SPECIFIED

Aquafina Water | 28

Proud Source Spring Water | 36

Proud Source Sparkling Water | 36

VOSS Still Water | 36

lime bubly Sparkling
Water | 23

grapefruit bubly Sparkling
Water | 23

Pepsi | 23

Diet Pepsi | 23

Sierra Mist | 23

Pure Leaf Iced Tea
Unsweetened | 34

Pure Leaf Iced Tea
Sweet with Lemon | 34

Tropicana Pure Premium
Lemonade | 34

Verve Nitro Flash Brew
Original(4-pack) | 40

COFFEE & TEA BAR | 60

Assorted Coffee & Tea, Sugar & Sweeteners,
Creamer

LIQUOR

LITER, UNLESS OTHERWISE SPECIFIED

VODKA

- Smirnoff | 110
- Absolut | 125
- Tito's Handmade | 135
- Ketel One | 145
- Grey Goose | 175
- Belvedere | 185
- Ciroc | 200

TEQUILA

Jose Cuervo Tradicional Reposado | 110

- 1800 Silver | 125
- 1800 Reposado | 135
- 1800 Cristalino | 165
- Casamigos Añejo | 225
- Casamigos Blanco | 195
- Maestro Dobel (750mL) | 200
- Clase Azul - Plata (750mL) | 300
- Clase Azul - Reposado (750mL) | 350
- Don Julio 1942 (750 mL) | 425



GIN

- Tanqueray | 120
- Tanqueray10 | 150
- Aviation 135
- Hendrick's | 190

SCOTCH

- Dewar's White Label | 145
- Johnnie Walker Black | 175
- Laphroaig (750mL) | 200
- Johnnie Walker Blue (750mL) | 550

WHISKEY / BOURBON

- Crown Royal | 125
- Fireball Cinnamon Whiskey | 100
- Bulleit Bourbon | 135
- Gentleman Jack | 150
- Nine Banded | 140
- Jameson | 145
- Woodford Reserve | 175
- Maker's Mark | 165

RUM

- Captain Morgan | 100
- Ron Zacapa (750mL) | 135
- Flor de Caña 18-Year (750mL) | 175
- Ron Zacapa XO (750mL) | 250

COGNAC

- Hennessy VS | 200
- Courvoisier VSOP | 250
- Hennessy XO (750mL) | 550

CORDIALS

- Aperol (750mL) | 110
- Chambord (375mL) | 80
- Rumchata (750mL) | 100
- Grand Marnier (375 mL) | 50
- Cointreau (375mL) | 50
- Martini & Rossi Sweet Vermouth (375 mL) | 25
- Martini & Rossi Dry Vermouth (375 mL) | 25

BEVERAGES

MIXERS

Bloody Mary Mix | 30

Pineapple Juice | 20

Margarita Mix | 30

Grapefruit Juice | 20

Michelada Mix | 30

Tonic Water | 25

Bundaberg Ginger Beer | 30

Club Soda | 25

Orange Juice | 20

Monster Energy | 40

Cranberry Juice | 20

Monster Energy Zero Sugar | 40

WINE MENU

Wine is in the DNA of SoFi Stadium. The connection is familial and foundational, directly connected to the vision behind SoFi Stadium which provided the impetus to focus the wine program on the groundbreaking wines of Santa Barbara County. At just one hundred and thirty miles from the stadium, Santa Barbara County is home to some of the best winemakers and vineyards in the world and they comprise over sixty percent of our wine list. We trust you'll share in our celebration of this important and exciting wine region just north of the stadium. This wine list is as singular as the stadium and is curated to match our food program in both quality and diversity.

WINE NOTES

We wanted to build a program that was as unique to LA as the project itself, so we focused primarily on Santa Barbara County and its six American Viticultural Areas (AVA). The breadth of grape varieties being made in Santa Barbara County is reflected in the staggering twenty-one varieties that are represented on this list. Overall, ninety percent of the wines on this list are from California.

The list is a balance between the original pioneers of Santa Barbara County, the second wave of winemakers, the stewardship of those that have come after, and the expression of winemaking styles of the next generation of Santa Barbara County winemakers. We have included the fabled, foundational, vineyards of the region while also highlighting the newer standout vineyards of Santa Barbara County: Sanford & Benedict, Bien Nacido, La Encantada, La Rinconada, Bentrack, and Radian. Throughout the list, we have tried to share what we think are some of the best representations of the wines from each AVA while acknowledging the tireless work and determination it took from so many to have the rich variety and quality in the region. We felt it had to be the focus.

As you look through the list, you will notice that the wines in each category are organized in order by the distance of the vineyard to SoFi Stadium.

The diversity and quality of the Pinot Noir and Chardonnay coming from the Sta. Rita Hills AVA have made it recognized all over the world; with its unique transverse of the mountain range and the coastal breezes coming from the Pacific Ocean, the growing conditions allow for some of the finest expressions of Pinot Noir and Chardonnay. Sanford and Benedict planted their eponymous, and now famous, vineyard in 1971 which set in motion what would become the Sta. Rita Hills AVA thirty years later. A new generation of stewardship in Sta. Rita Hills is being led by Matt Dees, the winemaker at Hilt Estate, at their iconic Bentrack and Radian Vineyards. Next to Hilt Estate sits a small, five-acre vineyard, that is farmed by Peter Hunken and Amy Christine, where the pair make the Joy Fantastic Chardonnay; Amy is one of only thirteen female Masters of Wine.

The Happy Canyon AVA benefits from its more inland condition and its terraced slopes make excellent growing conditions for Cabernet Sauvignon, Cabernet Franc, and Malbec. Tyler, led by Justin Willet, earned its renown by making Pinot Noir and Chardonnay, but he wanted to make a Cabernet from Happy Canyon. Justin was advised against it, but, happily, he did it anyway; the resulting wine he made as an homage to his father shows just how exceptional a Cabernet Sauvignon can come from this easternmost AVA.

W I N E M E N U

The northernmost AVA, Santa Maria Valley, was the first AVA of the region. While known for exceptional Chardonnay and Pinot Noir, we also included some of the oldest vines in the region, planted in 1966, with the Chenin Blanc from Foxen. The Pinot Gris from Lumen is made by the first female winemaker in Santa Barbara County, Lane Tanner, who started making wines in the Santa Maria Valley in 1981. We also included two chardonnays from one of the most famous vineyards in the AVA, the Bien Nacido Vineyard.

The smallest AVA of SBC is Ballard Canyon. Located in a canyon between Buellton and Los Olivos, Ballard Canyon makes some of the best Syrahs in the world. The wines of Jonata show the uniqueness of the soil and the excellence in winemaking, but also the dogged determination to try new and revolutionary approaches to growing and vinification. Jonata's vineyard blend "Todos" is as unique a wine as is its composition. A wine that is made from all of the grape varietals grown on the estate vineyard—ten, including three white varietals—shows the amazing breadth of Ballard Canyon and epitomizes the intense varietal versatility of Santa Barbara County. Jonata is the standard-bearer of quality winemaking for the region.

The Santa Ynez Valley AVA is the largest AVA and is the overlying AVA for the Sta. Rita Hills, Ballard Canyon, Los Olivos District, and Happy Canyon AVAs. Andrew Murray calls himself a member of the second wave of wine makers that came after the pioneers that planted the first vines over forty years ago, but Andrew has been making Rhône style wines for the past 36 years in the Santa Ynez Valley. Rhône varietals like Grenache, Syrah, and Mourvèdre grow well in the warmer inland areas and his dedication to the region are reflected in the quality of the wines he is making.

The newest AVA, the Los Olivos District, is situated mostly between Ballard Canyon and Happy Canyon. While it is the newest AVA, the Beckmen family has been making wine in the region since 1994. Their Estate Cabernet Sauvignon is a perfect example of the quality of Bordeaux style grapes being grown in the AVA.

Santa Barbara County wines could easily fill a list much larger than this, but we wanted to include the larger California region to layer in some of the stalwarts like Paul Hobbs, Tor Kenward, David Arthur, Peter Michael, Turley, Kistler, and Kosta Browne as well as some new esoteric winemakers.

Our reserve list spans some of the most iconic names in Old World wine to the cult standouts of California: Screaming Eagle, Harlan, Promontory, and Bond. We offer two different vineyard designate Cabernet Sauvignons from one of the most prized vineyards in wine: Beckstoffer To Kalon.

The foundation of the program is centered around the Paring wines. Located just one hundred and twenty-five miles north of Los Angeles, Paring sets the standard for what approachable and quality driven wines should be.

We wanted to redefine, and refocus, what a wine program could be and introduce a larger audience to the nearby, groundbreaking, wines coming from just north of us in Santa Barbara County. We hope you have as much fun discovering the wines, winemakers, and stewards of this amazing wine growing region as we have had in building this program.

WINE

SAKE

MAURI DAIGINJO SAKE, AOMORI, JAPAN 150 (720ML)
 MEIBO "MIDNIGHT MOON" JUNMAI GINJO SAKE, AICHI, JAPAN 70 (500ML)
 OTOKOYAMA "MAN'S MOUNTAIN" JUNMAI SAKE, HOKKAIDO, JAPAN 65 (500ML)
 RIHAKU "DREAMY CLOUDS" NIGORI SAKE, SHIMANE, JAPAN 85 (720ML)
 SOTO JUNMAI DAIGINJO SAKE, NIGATA, JAPAN 105 (720ML)
 TOZAI "WELL OF WISDOM" GINJO SAKE, KYOTO, JAPAN 70 (720ML)

SPARKLING WINE

HILT ESTATE SPARKLING WINE, STA. RITA HILLS, CALIFORNIA 115
 BILLECART-SALMON BRUT RESERVE CHAMPAGNE, ÉPERNAY, FRANCE 165
 LAURENT-PERRIER "CUVÉE ROSÉ" BRUT CHAMPAGNE, TOURS SUR MARNE, FRANCE 145
 ADAMI "COL CREDAS" BRUT PROSECCO, VALDOBBIADENE DOCG, VENETO, ITALY 65

ROSE / ORANGE

PARING ROSÉ OF PINOT NOIR, STA. RITA HILLS, CALIFORNIA 60
 ETUDE ROSÉ, SANTA BARBARA COUNTY, CALIFORNIA 65
 DEOVLET "THIS TIME TOMORROW" PINOT GRIGIO, EDNA VALLEY, CALIFORNIA 85
 CHATEAU LÉOUBE "LE SECRET DE LÉOUBE" ROSÉ, PROVENCE, FRANCE 85

WHITE WINE

CHARDONNAY

HILT ESTATE "BENTROCK VINEYARD" CHARDONNAY, STA. RITA HILLS, CALIFORNIA 150
 PARING CHARDONNAY, SANTA BARBARA, CALIFORNIA 65
 HILT ESTATE CHARDONNAY, STA. RITA HILLS, CALIFORNIA 95
 THE JOY FANTASTIC CHARDONNAY, STA. RITA HILLS, CALIFORNIA 110
 CHANIN "BIEN NACIDO VINEYARD" CHARDONNAY, SANTA MARIA VALLEY, CALIFORNIA 120
 LIQUID FARM "BIEN BIEN" CHARDONNAY, SANTA MARIA VALLEY, CALIFORNIA 135
 TOR WINES CHARDONNAY, CARNEROS, CALIFORNIA 130
 PAUL HOBBS CROSSBARN CHARDONNAY, SONOMA COAST, CALIFORNIA 75
 KISTLER VINEYARDS "LES NOISETIERS" CHARDONNAY, SONOMA COUNTY, CALIFORNIA 140

SAUVIGNON BLANC

JONATA "FLOR" SAUVIGNON BLANC, BALLARD CANYON, CALIFORNIA 100
 PARING SAUVIGNON BLANC, CALIFORNIA 65
 CADE SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA 90
 HALL SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA 75

OTHER WHITE VARIETALS

LONGORIA ALBARIÑO, SANTA BARBARA COUNTY, CALIFORNIA 75
 FOXEN "ERNESTO WICKENDEN VINEYARD" CHENIN BLANC, SANTA MARIA VALLEY, CALIFORNIA 70
 AU BON CLIMAT "HILDEGARD" WHITE BLEND, SANTA MARIA VALLEY, CALIFORNIA 85
 TATOMER "VANDENBERG" RIESLING, STA. RITA HILLS, CALIFORNIA 70
 LUMEN "SIERRA MADRE VINEYARD" PINOT GRIS, SANTA MARIA VALLEY, CALIFORNIA 70

WINE

RED WINE

CABERNET SAUVIGNON

TYLER "HAPPY CANYON VINEYARD" CABERNET SAUVIGNON, HAPPY CANYON, CALIFORNIA 180
BECKMEN "ESTATE" CABERNET SAUVIGNON, LOS OLIVOS DISTRICT, CALIFORNIA 135
JONATA "EL DESAFIO" CABERNET SAUVIGNON, BALLARD CANYON, CALIFORNIA 310
HILL FAMILY ESTATE CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 115
MASCOT CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA 250
BELL WINE CELLARS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 140

PINOT NOIR

SANFORD "SANFORD & BENEDICT VINEYARD" PINOT NOIR, STA. RITA HILLS, CALIFORNIA 135
RACINES "LA RINCONADA" PINOT NOIR, STA. RITA HILLS, CALIFORNIA 210
ALMA ROSA "LA ENCANTADA" PINOT NOIR, STA. RITA HILLS, CALIFORNIA 145
PARING PINOT NOIR, STA. RITA HILLS, CALIFORNIA 65
HILT ESTATE "RADIAN VINEYARD" PINOT NOIR, STA. RITA HILLS, CALIFORNIA 175
HILT ESTATE "OLD GUARD" PINOT NOIR, STA. RITA HILLS, CALIFORNIA 140
HILT ESTATE PINOT NOIR, STA. RITA HILLS, CALIFORNIA 95
KOSTA BROWNE PINOT NOIR, STA. RITA HILLS, CALIFORNIA 250
PAUL HOBBS "GOLDROCK VINEYARD" PINOT NOIR, SONOMA COAST, CALIFORNIA 185

OTHER RED VARIETALS

LIEU DIT MALBEC, HAPPY CANYON, CALIFORNIA 75
JONATA "TODOS VINEYARD" RED BLEND, BALLARD CANYON, CALIFORNIA 115
JONATA "FENIX" MERLOT, BALLARD CANYON, CALIFORNIA 170
PARING RED BORDEAUX BLEND, CALIFORNIA 65
ANDREW MURRAY VINEYARDS "ESPERANCE" RED BLEND, SANTA YNEZ VALLEY, CALIFORNIA 90
HOLUS BOLUS SYRAH, STA. RITA HILLS, CALIFORNIA 85
TURLEY "PESENTI VINEYARD" ZINFANDEL, PASO ROBLES, CALIFORNIA 100
L'AVENTURE "ESTATE CUVÉE" RED BLEND, PASO ROBLES, CALIFORNIA 215
BLACKBIRD VINEYARDS "ARISE" PROPRIETARY RED, NAPA VALLEY, CALIFORNIA 115
DAVID ARTHUR "DAV" PROPRIETARY RED WINE, PRITCHARD HILL, CALIFORNIA 135

WINE

RESERVE WINE

WHITE WINE/SPARKLING

BONNEAU DU MARTRAY "GRAND CRU" CHARDONNAY, CORTON-CHARLEMAGNE, FRANCE 900

DOM PÉRIGNON BRUT CHAMPAGNE, ÉPERNAY, FRANCE 450

LOUIS ROEDERER "CRISTAL" BRUT CHAMPAGNE, REIMS, FRANCE 550

SCREAMING EAGLE SAUVIGNON BLANC, OAKVILLE, CALIFORNIA 1350

RED WINE

BOND "ST EDEN" CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA 1200

BONNEAU DU MARTRAY "GRAND CRU" PINOT NOIR, CORTON, FRANCE 1000

GAJA BARBARESCO DOCG NEBBIOLO, PIEDMONT, ITALY 550

HARLAN ESTATE CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA 2000

JONATA "LA SANGRE" SYRAH, BALLARD CANYON, CALIFORNIA 315

PAUL HOBBS "BECKSTOFFER TO KALON" CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA 850

PENFOLDS "GRANGE" SHIRAZ, BAROSSA VALLEY, AUSTRALIA 1000

PETER MICHAEL "LES PAVOTS" CABERNET SAUVIGNON, KNIGHTS VALLEY, CALIFORNIA 400

PROMONTORY CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA 1250

SCREAMING EAGLE "THE FLIGHT" MERLOT, OAKVILLE, CALIFORNIA 1300

SCREAMING EAGLE CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA 3000

TOR KENWARD "BECKSTOFFER TO KALON" CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA 750

ROBERT BIEBRICH



SOFI STADIUM EXECUTIVE CHEF

Robert Biebrich, Executive Chef at SoFi Stadium, has worked with culinary professionals in the Los Angeles area for the better part of a year on developing the entire culinary program at LA's newest stadium. Robert, alongside Legends' Vice President of Culinary Innovation, Gretchen Beaumarchais, has cultivated an authentically Los Angeles fare throughout the stadium, from Local Eats, to clubs, suites and everything in-between.

Before SoFi Stadium, Robert was Executive Chef at Angel Stadium for six years, where he led a team of talented culinary artists, who constantly developed new food concepts and fulfilled the ever-changing menus for more than three million guests each season. In addition to his duties at Angel Stadium, Biebrich is part of the Legends regional culinary collaboration team that supports properties in the Los Angeles market.

Robert began his career at the Martini House in St. Helena, CA, before moving to The Restaurant at Meadowood in St. Helena. He then spent time in Orange County with Montage Resorts and also as Executive Chef and Food & Beverage Director for Aliso Creek Inn in Laguna Beach.

A California native, Biebrich graduated in 2003 from the Culinary Institute of America in Hyde Park, New York.

GRETCHEN BEAUMARCHAIS



VICE PRESIDENT OF CULINARY INNOVATION

Gretchen Beaumarchais, Vice President of Culinary Innovation, is an accomplished culinary professional with 20 years experience in the hospitality industry. Gretchen's vision and passion for excellence in and out of the kitchen has guided her throughout her career. She currently oversees culinary operations for all of Legends' Hospitality. Before her current role, Gretchen was the Regional Executive Chef for the West Coast, which included Angel Stadium, Banc of California Stadium, Golden 1 Center and Los Angeles Memorial Coliseum, where she was instrumental in driving innovative culinary concepts throughout the company.

Gretchen's varied experience has allowed her to excel at everything from small luxury events to large scale catering. One of her main passions in the kitchen is the training of new talent throughout the various properties she oversees.

Before Legends, Gretchen was a Senior Executive Chef at Aramark for over 10 years and spent her formative years at Wolfgang Puck Worldwide.

With degrees from both the California Culinary Academy and Orange Coast College, Gretchen currently resides in Southern California with her husband Greg and son Harrison.