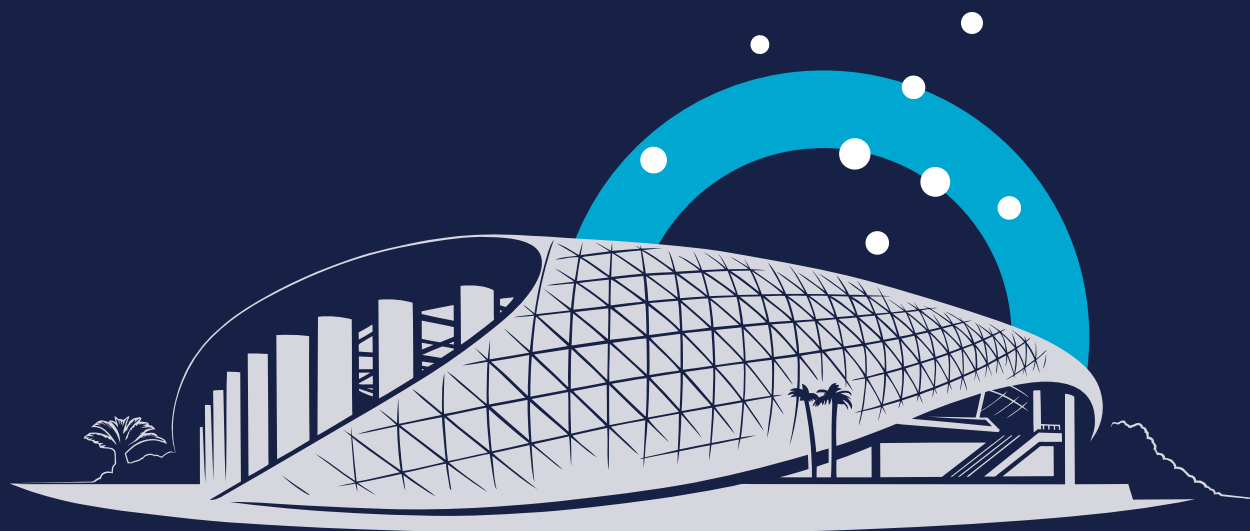


SUITE

MENU

FROM EXECUTIVE CHEF OMAR ALMARAZ



PACKAGE ONE

\$900

Designed for 10-12 guests
Prices do not include taxes or fees

V *vegan* **VG** *vegetarian* **GF** *gluten free*

PRE-SET

V GF MELISSA'S SEASONAL CALIFORNIA FRUIT

VG GF MELISSA'S SEASONAL CRUIDTÉ
Creamy feta dip

VG SPICY SNACK MIX
Spicy blend of nuts & crackers

V GF CHIPS & SALSA
Salsa roja & salsa verde, Tostitos tortilla chips

V GF HOUSE MADE GUACAMOLE
Avocados, tomatoes, onions, cilantro, Tostitos tortilla chips

SMOKED TURKEY SANDWICH
Butter lettuce, roasted tomato jam, herb mayo, local multigrain bread

L.A. RIPPER DOGS
Fried city link hot dogs, traditional condiments, Martin's split top buns

GUESTS ARRIVAL

CHICKEN CAESER SALAD
Grilled chicken, artisan romaine, shaved parmesan, classic dressing, garlic focaccia croutons

CHEESEBURGER SLIDERS
Caramelized onions, secret sauce, cheese, Martin's potato bun

AT HALFTIME

GF VICTORY WINGS
Cayenne pepper sauce, smokey blue cheese, celery

VG ASSORTED COOKIE PLATTER
Chocolate chip, double chocolate chunk, sugar, oatmeal raisin

VG DECADENT BROWNIE PLATTER
Double chocolate fudge, milk chocolate and blonde chocolate blondie

We are proud to serve Melissa's Produce

GUESTS ARRIVAL

GF ROASTED JIDORI CHICKEN
Warm potato & arugula salad, rosemary jus

VG THE 'M' SALAD
Burrata, roasted tomatoes, pesto, grilled local bread

SUSHI
60-piece sashimi, nigiri, rolls, wasabi, & ginger

SMOKED JALAPEÑO &
CHEDDAR BRATWURST
Traditional condiments, Martin's split top bun

AT HALFTIME

SANTA MARIA TRI-TIP
Roasted poblano salsa, upland cress, garlic butter, brioche

VG DECADENT BROWNIE PLATTER
Double chocolate fudge, milk chocolate, and blonde chocolate blondie

VG SALTED CARAMEL TART
Flakey crust, salted caramel filling, chocolate ganache, salted caramel glaze, chocolate garnish

PRE-SET

V GF MELISSA'S SEASONAL CALIFORNIA FRUIT

VG GF MELISSA'S SEASONAL CRUIDTÉ
Creamy feta dip

VG SPICY SNACK MIX
Spicy blend of nuts & crackers

GF HOUSE MADE POTATO CHIPS
Caramelized onion dip

V GF HOUSE MADE GUACAMOLE
Avocados, tomatoes, onions, cilantro, Tostitos tortilla chips

VG GF CHOPPED SALAD
Romaine, chickpea, cucumber, oven dried tomato, pickled shallots, feta, shallot vinaigrette

CALIFORNIA CHEESES & CHARCUTERIE

Artisan cured meats, California cheeses, pickled vegetables, dried fruits, nuts, fig jam, honey, parmesan & herb crackers, crostini, marinated olives

L.A. RIPPER DOGS

Fried city link hot dogs, traditional condiments, Martin's split top bun

PACKAGE THREE \$2250

Designed for 10-12 guests

Prices do not include taxes or fees

	SNACK PACK	\$425
VG GF	SMARTFOOD WHITE CHEDDAR POP	
VG	ASSORTED CHIPS	
VG	ASSORTED CANDIES	
VG	ASSORTED COOKIE PLATTER Chocolate chip, double chocolate chunk, sugar, oatmeal raisin	
	AQUAFINA WATER (3)	
	PEPSI (1)	
	DIET PEPSI (1)	
	SIERRA MIST (1)	

	BEER & WINE	\$300
	MODELO ESPECIAL (2)	
	BUD LIGHT (2)	
	THE PARING RED BORDEAUX BLEND (1)	
	THE PARING CHARDONNAY (1)	

PACKAGES CONTINUED

Designed for 10-12 guests

Prices do not include taxes or fees

VG GF	SMARTFOOD WHITE CHEDDAR POP	\$35		
V GF	MELISSA'S SEASONAL CALIFORNIA FRUIT	\$100		
VG GF	MELISSA'S SEASONAL CRUIDTÉ	\$95		
	Creamy feta dip			
GF	HOUSE MADE POTATO CHIPS	\$65		
	Caramelized onion dip			
VG	SPICY SNACK MIX	\$60		
	Spicy blend of nuts & crackers			
V GF	HOUSE MADE GUACAMOLE	\$110		
	Avocados, tomatoes, onions, cilantro, Tostitos tortilla chips			
	CHICKEN CAESER SALAD	\$95		
	Grilled chicken, artisan romaine, shaved parmesan, classic dressing, garlic focaccia croutons			
	CALIFORNIA CHEESES & CHARCUTERIE	\$150		
	Artisan cured meats, California cheeses, pickled vegetables, dried fruits, nuts, fig jam, honey, parmesan & herb crackers, crostini, marinated olives			
	ROAST BEEF SANDWICH	\$95		
	Horseradish aioli, arugula, caramelized onion jam, pretzel roll			
GF	THYME ROASTED BEEF TENDERLOIN	\$125		
	Herb roasted beef tenderloin, potato purée, steamed asparagus with herb butter, green peppercorn demi			
	SUSHI	\$375		
	60-piece sashimi, nigiri, rolls, wasabi, & ginger			
VG	CHEESE PIZZA	\$105		
	PEPPERONI PIZZA	\$115		
	L.A. RIPPER DOGS	\$150		
	Fried city link hot dogs, traditional condiments, Martin's split top buns			
	SMOKED JALAPEÑO & CHEDDAR BRATWURST	\$165		
	Traditional condiments, Martin's split top bun			
GF	VICTORY WINGS	\$150		
	Cayenne pepper sauce, smokey blue cheese, celery			
	CHEESEBURGER SLIDERS	\$190		
	Caramelized onions, secret sauce, cheese, Martin's potato bun			
	CHICKEN TENDERS	\$175		
	Ranch & barbeque sauce			
GF	WALKING TACO BAR	\$150		
	Spiced beef, sour cream, cheddar cheese, pico de gallo, jalapeño, Tostitos tortilla chips			
VG	JUMBO CUPCAKE PLATTER	\$125		
VG	BANANA CARAMEL TART	\$110		
	Flakey pie dough, caramel sauce, fresh banana, chantilly cream, and chocolate shavings			
VG GF	CRAIG'S VEGAN ICE CREAM	\$100		
	Killa' vanilla, perfectly chocolate, sunset & strawberry			

MENU ADDITIONS

Designed for 10-12 guests

Prices do not include taxes or fees

We are proud to serve Melissa's Produce

GOAL LINE BAR \$800

BUD LIGHT (6-PACK)
CORONA (6-PACK)
THREE WEAVERS BREWING COMPANY
CLOUD CITY HAZY IPA (6-PACK)
THE PARING CHARDONNAY
THE 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)
ROCKSTAR ENERGY (4-PACK)
AQUAFINA (TWO 6-PACKS)
PEPSI (6-PACK)
DIET PEPSI (6-PACK)
SIERRA MIST (6-PACK)
LEMONS
LIMES

LOCAL CRAFT BREWS \$155

THREE WEAVERS CLOUD CITY HAZY IPA
(6-PACK)
THREE WEAVERS EXPATRIATE IPA (6-PACK)
THREE WEAVERS SUN TRAP SESSION SOUR
ALE (6-PACK)

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)

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

BAR PACKAGES

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 Ride On 10-Hop Hazy IPA
Firestone Walker Brewing Company 805 Blonde
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
NÜTRL Pineapple Vodka Seltzer
JuneShine Hard Kombucha Blood Orange Mint

NON-ALCOHOLIC BEVERAGES

6 PACK UNLESS OTHERWISE SPECIFIED

PURE LEAF ICED TEA UNSWEETENED \$34

PURE LEAF ICED TEA SWEET WITH LEMON \$34

TROPICANA PURE PREMIUM LEMONADE \$34

BUBLY LIME SPARKLING WATER \$23

BUBLY GRAPEFRUIT SPARKLING WATER \$23

AQUAFINA WATER \$32

PROUD SOURCE SPRING WATER \$36

PROUD SOURCE SPARKLING WATER \$36

VOSS STILL WATER \$36

STARBUCKS NITRO COLD BREW \$34

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 ANEJO	\$225
CASAMIGOS BLANCO	\$195
MAESTRO DOBEL (750 mL)	\$200
CLASE AZUL PLATA (750ML)	\$350
CLASE AZUL REPOSADO (750ML)	\$450
DON JULIO 1942 (750 mL)	\$550

Jose Cuervo

1800
TEQUILA

MAESTRO
DOBEL
TEQUILA

GIN

TANQUERRAY	\$120
TANQUERRAY10	\$150
AVIATION	\$135
HENDRICKS	\$190

SCOTCH

DEWAR'S WHITE LABEL	\$145
JOHNNIE WALKER BLACK	\$175
LAPRHOAIG (750ML)	\$200
JOHNNIE WALKER BLUE (750ML)	\$550

RUM

CAPTAIN MORGAN	\$100
RON ZACAPA (750ML)	\$135
FLOR DE CAÑA 18-YEAR (750ML)	\$175
RON ZACAPA XO (750ML)	\$250

LIQUOR

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

COGNAC

HENNESSY VS	\$200
COURVOISIER VSOP	\$250
COURVOISIER XO (750ML)	\$400

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

MIXERS

BLOODY MARY MIX	\$30
MARGARITA MIX	\$30
MICHELADA MIX	\$30
BUNDABERG GINGER BEER	\$30
ORANGE JUICE	\$20
CRANBERRY JUICE	\$20
PINEAPPLE JUICE	\$20
GRAPEFRUIT JUICE	\$20
TONIC WATER	\$25
CLUB SODA	\$25
ROCKSTAR ENERGY	\$40
ROCKSTAR ENERGY SUGAR FREE	\$40



WINE

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.

WINE

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 varieties grown on the estate vineyard—ten, including three white varieties—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 varieties 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

SPARKLING WINE

THE HILT ESTATE SPARKLING WINE, STA. RITA HILLS, CALIFORNIA	\$135
SCHRAMSBERG BLANC DE NOIR, CALISTOGA, CALIFORNIA	\$110
BILLECART-SALMON BRUT RESERVE CHAMPAGNE, ÉPERNAY, FRANCE	\$155
LAURENT-PERRIER “CUVÉE ROSÉ” BRUT CHAMPAGNE, TOURS SUR MARNE, FRANCE	\$175
ADAMI “COL CREDAS” BRUT PROSECCO, VALDOBBIADENE DOCG, VENETO, ITALY	\$65
VEUVE CLICQUOT “YELLOW LABEL” BRUT, CHAMPAGNE, FRANCE	\$175

ROSÉ/ORANGE

THE PARING ROSÉ OF PINOT NOIR, STA. RITA HILLS, CALIFORNIA	\$60
DEOVLET “THIS TIME TOMORROW” PINOT GRIGIO, EDNA VALLEY, CALIFORNIA	\$105
CHATEAU LÉOUBE “LE SECRET DE LÉOUBE” ROSÉ, PROVENCE, FRANCE	\$90

CHARDONNAY

THE PARING CHARDONNAY, SANTA BARBARA, CALIFORNIA	\$65
CAKEBREAD CHARDONNAY, NAPA VALLEY, CALIFORNIA	\$115
THE HILT ESTATE CHARDONNAY, STA. RITA HILLS, CALIFORNIA	\$135
THE JOY FANTASTIC CHARDONNAY, STA. RITA HILLS, CALIFORNIA	\$110
CHANIN “BIEN NACIDO VINEYARD” CHARDONNAY, STA. MARIA VALLEY, CALIFORNIA	\$120
LIQUID FARM “BIEN BIEN” CHARDONNAY, SANTA MARIA VALLEY, CALIFORNIA	\$135
TOR WINES CHARDONNAY, CARNEROS, CALIFORNIA	\$130
KISTLER VINEYARDS “LES NOISETIERS” CHARDONNAY, SONOMA COUNTY, CALIFORNIA	\$140

SAUVIGNON BLANC

JONATA “FLOR” SAUVIGNON BLANC, BALLARD CANYON, CALIFORNIA	\$100
THE PARING SAUVIGNON BLANC, CALIFORNIA	\$65
HALL SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA	\$75

OTHER WHITE VARIETALS

FOXEN “ERNESTO WICKENDEN VINEYARD” CHENIN BLANC, STA MARIA VALLEY, CALIFORNIA	\$70
TATOMER “VANDENBERG” RIESLING, STA. RITA HILLS, CALIFORNIA	\$70
LUMEN “SIERRA MADRE VINEYARD” PINOT GRIS, SANTA MARIA VALLEY, CALIFORNIA	\$70

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
PAUL HOBBS "CROSSBARN" CABERNET SAUVIGNON, NAPA VALLEY CALIFORNIA	\$125

PINOT NOIR

SANFORD "SANFORD & BENEDICT VINEYARD" PINOT NOIR, STA. RITA HILLS, CALIFORNIA	\$155
RACINES "LA RINCONADA" PINOT NOIR, STA. RITA HILLS, CALIFORNIA	\$115
THE PARING PINOT NOIR, STA. RITA HILLS, CALIFORNIA	\$175
THE HILT ESTATE "OLD GUARD" PINOT NOIR, STA. RITA HILLS, CALIFORNIA	\$150
THE HILT ESTATE PINOT NOIR, STA. RITA HILLS, CALIFORNIA	\$135
KOSTA BROWNE PINOT NOIR, STA. RITA HILLS, CALIFORNIA	\$250

OTHER RED VARIETALS

THE PARING RED BORDEAUX BLEND, CALIFORNIA	\$65
LIEU DIT GAMAY, HAPPY CANYON, CALIFORNIA	\$75
JONATA "TODOS VINEYARD" RED BLEND, BALLARD CANYON, CALIFORNIA	\$135
JONATA "FENIX" MERLOT, BALLARD CANYON, CALIFORNIA	\$200
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	\$140
L'AVENTURE "ESTATE CUVÉE" RED BLEND, PASO ROBLES, CALIFORNIA	\$215
BLACKBIRD VINEYARDS "ARISE" BORDEAUX BLEND, NAPA VALLEY, CALIFORNIA	\$140
DAVID ARTHUR "DAV" PROPRIETARY RED WINE, PRITCHARD HILL, CALIFORNIA	\$135
JONATA "LA SANGRE DE JONATA" SYRAH, BALLARD CANYON, CALIFORNIA	\$225

RESERVE WINE

WHITE WINE / SPARKLING

BONNEAU DU MARTRAY "GRAND CRU" CHARDONNAY, CORTON-CHARLEMAGNE, FRANCE	\$900
SCREAMING EAGLE SAUVIGNON BLANC, OAKVILLE, CALIFORNIA	\$1350
MOËT "DOM PÉRIGNON" BRUT CHAMPAGNE, FRANCE	\$725
LOUIS ROEDERER "CRISTAL" BRUT CHAMPAGNE, FRANCE	\$775

RED WINE

BOND "ST. EDEN" CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA	\$3700
BONNEAU DU MARTRAY "GRAND CRU" PINOT NOIR, CORTON, FRANCE	\$1000
GAJA "SANTA PIEVE DELLA RESTITUTA" BRUNELLO DI MONTALCINO, TUSCANA, ITALY	\$795
PAUL HOBBS "BECKSTOFFER TO KALON" CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA	\$1500
PETER MICHAEL "LES PAVOTS" BORDEAUX BLEND, KNIGHTS VALLEY, CALIFORNIA	\$400
PROMONTORY CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA	\$2000
SCREAMING EAGLE "THE FLIGHT" MERLOT, OAKVILLE, CALIFORNIA	\$2275
SCREAMING EAGLE CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA	\$4025

SUITE SERVICE

HOURS OF OPERATION

REGULAR OFFICE HOURS:

9:30 AM - 5:00 PM, MON-FRI

ERIKA MOE

EXECUTIVE & OWNERS

emoe@legends.net

424-541-9589

MARYLOU MONTES

SUITES-WEST

mmontes@legends.net

424-541-9587

LYND SLAYBAUGH

SUITES-EAST

lslaybaugh@legends.net

424-541-9597

ADVANCED ORDERING DEADLINES & PROCEDURES

Advance orders must be placed by 12:00pm, (3) business days prior to event day.

Weekend Events (Saturday-Sunday): Tuesday by 12pm PST

Weekday Events (Monday-Friday): (3) business days prior to event I.E.:

Monday game – Deadline is Wednesday by 12pm PST. Thursday game - Deadline is Friday prior by 12pm PST.

- Orders can be placed through our online portal, via email, or over the phone.
- Preferred method of ordering is through our online portal. <https://suitecatering.sofistadium.com/>
- Each suite holder will have their own account assigned to their suite.
- Suite holders and administrators can access this portal at any time to place orders. Please note that the portal will not allow any orders to be placed past the pre-order deadline of 3 business days prior to the event.
- We encourage you to appoint one person to place all food and beverage orders for your suite in order to develop a more effective communication channel and avoid duplication of orders.
- For assistance using the online ordering platform, please contact our Suite Catering Team.

Personalized Services: All special requests, (I.E. custom cakes, special dietary restrictions, private suite attendant, etc.) must be placed (5) business days prior to the event. Please note that the request for a private suite attendant will be a charge of \$175 per event.

EVENT DAY ORDERING

A condensed day of event menu will be available for purchase if you choose not to place an advance order. Event day ordering may be done directly through your Suite Attendant. If food and beverage, payment information, or host authorization was not arranged prior to the event, please be advised your guests will be responsible for all costs incurred. The guest must provide a credit card at the time of ordering. All charges will be posted to this credit card and a signature will be required at the end of service.

SUITE SERVICE

FOOD & BEVERAGE DELIVERY

All food and beverage ordered in advance will be delivered on a set service schedule in order to maintain the highest quality and presentation, unless specific time is requested.

CANCELLATION POLICY

All food and beverage orders are subject to a cancellation fee if not cancelled more than 48 hours in advance. You will be charged 30% of your order total if you cancel after the 48-hour deadline.

CREDIT CARD ON FILE (PAYMENT INFORMATION)

You may place a credit card on file with the Suites Services team to be used for food and beverage charges for the entire season. At the end of each event, you or your designated host will be required to sign the customer summary, eliminating the need to present a credit card. If you wish to not have a check presented, all payment arrangements must be made prior to the event.

It is Legends' policy to finalize all credit card payments at the conclusion of each event. However, prior to the start of the game, and pre-authorization hold will be placed on the credit card for all advanced orders. In some rare case, the pre-authorization hold and the final charged amount may appear simultaneously on the online billing statement, This is NOT a double charge, as the pre-authorization hold will drop from the billing statement once the cardholder's banking institution has cleared the final billing amount (typically in 2-3 business days).

TAX & ADMINISTRATIVE FEES

A 10% Sales Tax and a 24% Administrative Fee will be added onto your final food and beverage bill. The Administrative Fee is for administration of the Event, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide services to the guests, but rather will be retained by management to help defray administrative costs related to the event. It is at your sole discretion to leave a gratuity for the service staff. Prices DO NOT include California Sales Tax on food, beverage, or administrative fees.