

DIAMOND 58

SUITE MENU

2026



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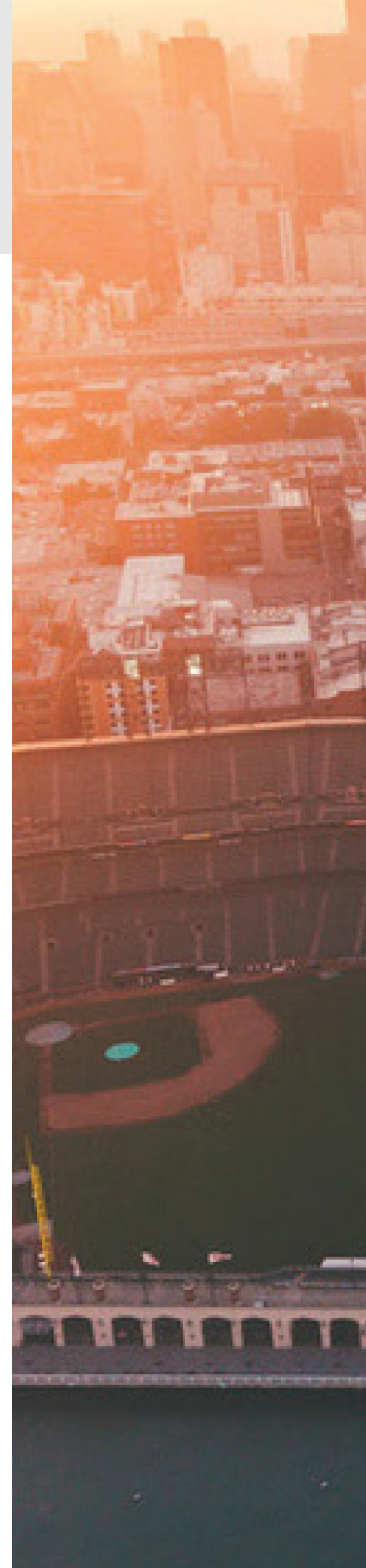
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DIETARY GUIDE

VEGAN (V)

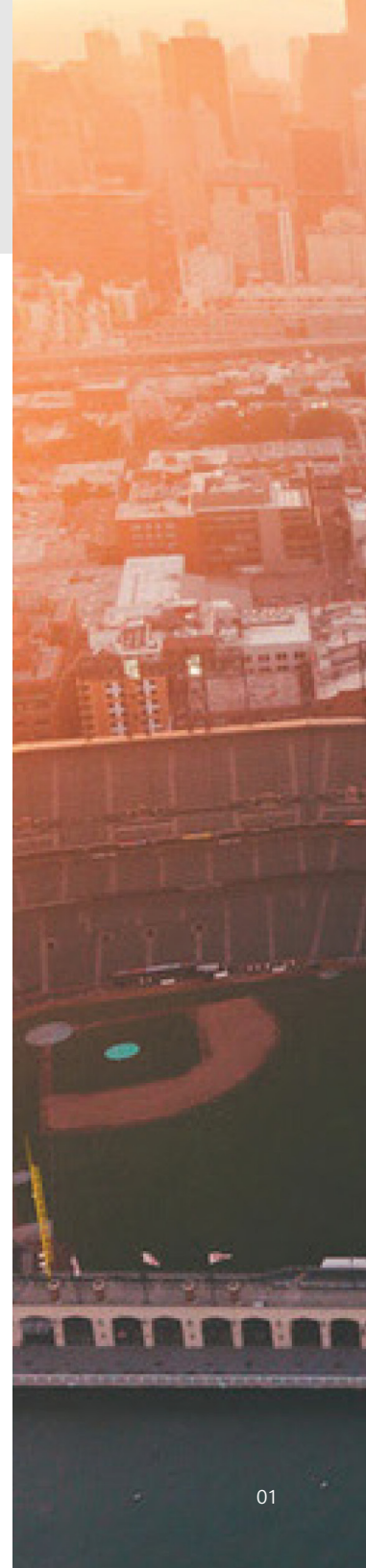
ASIAN SALAD
BALLPARK PEANUTS
CLASSIC FRENCH FRIES
FRESH FRUIT DISPLAY
FRUTERIA
GARLIC SIDEWINDER FRIES
IMPOSSIBLE BURGER
KLIMON NON-DAIRY
ICE CREAM SANDWICH
PLANT BASED NUGGETS
SALSA + GUACAMOLE
SOYRIZO TACOS
VEGGIE BRAT

GLUTEN-FREE (GF)

ASIAN SALAD
ASSORTED SUSHI
BALLPARK PEANUTS
BLACK BEAN + CHEESE ENCHILADAS
BOTTOMLESS POPCORN
CHICKEN LOLLIPOP WITH
VEGGIE FRIED RICE
CHIMICHURRI SKIRT STEAK
CHIPOTLE BAKED POTATO SALAD
CLASSIC CAESAR SALAD
CLASSIC FRENCH FRIES
ELOTE DIP
FRESH FRUIT DISPLAY
FRUTERIA
GAME DAY WINGS
GARLIC SIDEWINDER FRIES
GIANTS NACHO BAR
MISSION STREET TACOS
MONTEREY COBB SALAD
SALSA + GUACAMOLE
SEAFOOD BAR
SHRIMP LOUIE SALAD
SHRIMP SPRING ROLLS
SOYRIZO TACOS
VEGETARIAN SPRING ROLLS
WATERMELON + FETA SALAD
WEDGE SALAD

VEGETARIAN (VEG)

BLACK BEAN + CHEESE ENCHILADAS
BOTTOMLESS POPCORN
BROWNIES + LEMON BARS
CAULIFLOWER WINGS
CHEDDAR JALAPEÑO POPPERS
CHIPOTLE BAKED POTATO SALAD
CORN EMPANADAS
CRACKER JACK
ELOTE DIP
FRENCH ONION DIP
GIANTS NACHO BAR
HERB-MARINATED TOFU WRAP
MONTEREY COBB SALAD
SEASONAL FARMERS
MARKET VEGETABLES
SMOKED GOUDA MAC N CHEESE
THE CANDY STORE
TONY'S CHEESE PIZZA
TONY'S VEGGIE PIZZA
ULTIMATE SNACK PACK
VEGETARIAN SPRING ROLLS
WARM CHURRO BITES
WARM COOKIE PLATTER
WARM COOKIE SKILLET
WATERMELON + FETA SALAD



SPLASH HIT

PACKAGE

GUESTS

10-12	\$850
16-18	\$1320

BOTTOMLESS POPCORN (VEG, GF) | BALLPARK PEANUTS (V, GF)
CRACKER JACK (VEG, GF)

FRESH FRUIT DISPLAY (GF, V)

Sliced Seasonal Perry & Sons Farm Fresh Melons | Swanton Berry Farms Berries

ELOTE DIP (GF, VEG)

Dwelley Farms Corn | Spicy Crema | Parmesan Cheese | Tajin | Tortilla Chips

CLASSIC CAESAR SALAD (GF)

Petite Romaine Hearts | Shaved Parmesan Cheese | Ciabatta Croutons
Classic Caesar Dressing

BBQ PORK LOLLIPOPS*

Pineapple + Zucchini Relish

CRISPY CHICKEN TENDERS*

Honey Mustard | Ranch

SHEBOYGAN BRATS + DOGS*

Caramelized Peppers + Onions | Ketchup | Mustard | Relish | Sauerkraut
Hot Dog Buns

WARM COOKIE PLATTER (VEG)

PACKAGE ENHANCEMENTS:

CAULIFLOWER WINGS (VEG) +80

Buffalo Sauce | Ranch Dip

GIANTS BAVARIAN PRETZELS DISPLAY +255

IPA Cheese Dip | Honey Mustard | Dijon Bacon Dip*



SF GIANTS MASTER SOMMELIER EVAN GOLDSTEIN'S PICKS

POST & BEAM CABERNET SAUVIGNON 115

Plum, briar patch, red cherry and eucalyptus lead onto a well-structured palate.

BAKER FAMILY - YOLO COUNTY ALBARIÑO 75

Bright, racy and wonderfully saline, singing with lemon oil, pear skin and coastal florals—finishing with mouthwatering minerality and that addictive, palate-resetting zip Albariño does so well.

BYE, BYE BABY

PACKAGE

GUESTS	
10-12	\$995
16-18	\$1555

BOTTOMLESS POPCORN (VEG, GF) | BALLPARK PEANUTS (V, GF)
CRACKER JACK (VEG, GF)

ARTISAN CHEESE + CHARCUTERIE*

LOCALLY SOURCED

Point Reyes Blue | Cowgirl Creamery Red Hawk | Marin Triple Creme | Maestra Salami | Coppa | Mortadella | Roasted Olive Mix | Dried Fruit | Marcona Almonds | Grain Mustard | Crackers | Lavash

WATERMELON + FETA SALAD (GF, VEG)

Perry & Sons Farm Watermelon | Fresh Torn Oregano | Feta Cheese | Lemon Olive Oil

GAME DAY WINGS* (GF)

Half Buffalo Sauce | Half Garlic Parmesan Sauce
Ranch Dip | Baby Carrots

WOODY'S BBQ CHICKEN + SAUSAGE*

Sliced Barbecued Chicken | Sliced Hot Links | Hawaiian Rolls | Tangy Coleslaw
Dill Pickle Chips

SMOKED GOUDA MAC N CHEESE (VEG)

Cavatappi Pasta | White Smoked Gouda Cheese Sauce | Parmesan Frico

CHIPOTLE BAKED POTATO SALAD (GF, VEG)

Wiser Family Farms Petite Potatoes | Smoked Chipotle | Celery | Red Onion | Parsley

BROWNIES + LEMON BARS (VEG)

PACKAGE ENHANCEMENTS:

CHEDDAR JALAPEÑO POPPERS (VEG) +135

Ranch Dip

CRAZY CRAB SANDWICH* +265

Dungeness Crab | Garlic Butter | Sliced Tomato | Grilled Sourdough



SF GIANTS MASTER SOMMELIER
EVAN GOLDSTEIN'S PICKS

STORYBOOK MOUNTAIN ZINFANDEL 135

A little bottle age enhances complexity, exuding bright blueberry jam, black cherry and Indian spice.

SEAN MINOR CHARDONNAY 75

Mixed stone and tropical fruits give way to a touch of butter and mineral on the finish.

FIESTA GIGANTES

PACKAGE

GUESTS	
10-12	\$850
16-18	\$1320

BOTTOMLESS POPCORN (VEG, GF) | BALLPARK PEANUTS (V, GF)
CRACKER JACK (VEG, GF)

FRUTERIA (GF, V)

Fruit + Veggie Straws | Chamoy | Tajín | Lime

ELOTE DIP (GF, VEG)

Dwelley Farms Corn | Spicy Crema | Parmesan Cheese | Tajín | Tortilla Chips

MONTEREY COBB SALAD (GF, VEG)

Hard Boiled Egg | Heirloom Mini Tomato | Marinated Black Beans | Chopped Cilantro
Roasted Corn | Jack Cheese | Green Onion | Creamy Ranch Dressing

CHICKEN EMPANADAS*

Fried Plantains | Roasted Pepper Dip

MISSION STREET TACOS* (GF)

Chipotle Carne Asada | Chili Verde Chicken | Guacamole | Salsa Roja
Cotija Cheese | Corn Tortillas | Spanish Rice | Charro Beans

BLACK BEAN + CHEESE ENCHILADAS (GF, VEG)

WARM CHURRO BITES (VEG)

Chocolate Sauce

PACKAGE ENHANCEMENTS:

GIANTS NACHO BAR (GF, VEG) +150

Poblano Queso | Guacamole | Salsa Roja | Fresh Cilantro + Onions | Jalapeños
Tortilla Chips

ADD A PROTEIN* +45

BRAISED BEEF BIRRIA | CHILI VERDE CHICKEN | PORK CARNITAS | IMPOSSIBLE GROUND BEEF

SOYRIZO TACOS (GF, V) +80

Soyrizo | Sautéed Peppers + Onions | Fresh Cilantro + Onion | Corn Tortillas



SF GIANTS MASTER SOMMELIER EVAN GOLDSTEIN'S PICKS

ENROUTE LES POMMIERS PINOT NOIR 125

Blended from three of the most coveted vineyards, erupting with aromas of sweet cinnamon, cola and cherry.

DUCKHORN VINEYARDS - NORTH COAST SAUVIGNON BLANC 95

Crisp yet generously textured, singing with grapefruit pith, lime blossom and freshly snipped herbs—layered with juicy white peach and a clean stony snap that keeps it sleek and irresistible.

THE 415 PACKAGE

GUESTS	
10-12	\$1030
16-18	\$1750

BOTTOMLESS POPCORN (VEG, GF) | BALLPARK PEANUTS (V, GF)
CRACKER JACK (VEG, GF)

SHEBOYGAN BRATS + DOGS

Caramelized Peppers + Onions | Ketchup | Mustard | Relish | Sauerkraut | Hot Dog Buns

CHICKEN LOLLIPOPS WITH VEGGIE FRIED RICE (GF)

CHIMICHURRI SKIRT STEAK WITH ROASTED MARBLE POTATOES (GF)

SHRIMP LOUIE SALAD (GF)

Butter Lettuce | Hard Boiled Egg | Cherry Tomatoes | Avocado | Cucumber
Shrimp | 1,000 Island Dressing

CRAZY CRAB SANDWICHES

Dungeness Crab | Garlic Butter | Sliced Tomato | Grilled Sourdough

CORN EMPANADAS (VEG)

Fried Plantains | Roasted Pepper Dip

WARM COOKIE PLATTER (VEG)

PACKAGE ENHANCEMENTS:

BALLPARK HOT DOGS* +155

Ketchup | Mustard | Relish | Sauerkraut | Onions | Hot Dog Buns

GAME DAY WINGS* (GF) +200

Half Buffalo Sauce | Half Garlic Parmesan Sauce
Ranch Dip | Baby Carrots



SF GIANTS MASTER SOMMELIER
EVAN GOLDSTEIN'S PICKS

RED STITCH PINOT NOIR 205

Rich and nuanced, exploding with aromas of boysenberry, black raspberry, dried cherry and subtle oak spice.

ALMA DE CATTLEYA ROSÉ 80

Tangy and light-bodied, shining with notes of watermelon, wildflowers and cantaloupe.

GRAND SLAM

PACKAGE

GUESTS

10-12	\$850
16-18	\$1320

BOTTOMLESS POPCORN (VEG, GF) | BALLPARK PEANUTS (V, GF)
CRACKER JACK (VEG, GF)

FRESH FRUIT DISPLAY (GF, V)

Sliced Seasonal Perry & Sons Farm Fresh Melons | Swanton Berry Farms Berries

SEASONAL FARMERS MARKET VEGETABLES (VEG)

LOCALLY SOURCED

24 Carrot Farm Carrots | Clover Field Farms Cucumbers | Radish
Red Pepper Hummus | Ranch Dip

CHEDDAR JALAPEÑO POPPERS (VEG)

Ranch Dip

CHEESESTEAK SANDWICH*

BUILD YOUR OWN

Shaved Ribeye | Caramelized Onions | Green Peppers | Cheez Whiz | Amoroso Roll

 GAME DAY WINGS* (GF)

Half Buffalo Sauce | Half Garlic Parmesan Sauce
Ranch Dip | Baby Carrots

 BALLPARK HOT DOGS*

Ketchup | Mustard | Relish | Sauerkraut | Onions | Hot Dog Buns

WARM COOKIE PLATTER (VEG)

PACKAGE ENHANCEMENTS:

BUFFALO CHICKEN DIP* +80

Blue Cheese | Scallions | Tortilla Chips

 CLASSIC BURGER SLIDERS* +155

BUILD YOUR OWN

Cheddar Cheese | Burger Sauce | Slider Buns



SF GIANTS MASTER SOMMELIER
EVAN GOLDSTEIN'S PICKS

J. LOHR SEVEN OAKS - PASO ROBLES CABERNET SAUVIGNON 70

Full-throttle Paso Cab, smooth and unapologetically plush—singing with blackberry compote, cocoa dust and sweet baking spice, framed by velvety tannins and just enough cedar/oak polish to keep it classy.

PELLEGRINI SKIN-FERMENTED CHARDONNAY "ORANGE" 88

Unique style displaying butterscotch, black walnut, framed by back notes of grapefruit and white pepper.

SNACKS

SERVES 12

BOTTOMLESS POPCORN (GF, VEG) 58

BALLPARK PEANUTS (GF, V) 76

CRACKER JACK (VEG) 75

FRENCH ONION DIP (VEG) 68

Kettle Chips

ELOTE DIP (GF, VEG) 64

Dwelley Farms Corn | Spicy Crema
Parmesan Cheese | Tajín | Tortilla Chips

SALSA + GUACAMOLE (GF, V) 80

Salsa Roja | Tomatillo Salsa | Guacamole
Tortilla Chips

ULTIMATE SNACK PACK (VEG) 130

Bottomless Popcorn | French Onion Dip
Salsa + Guacamole

THE CANDY STORE (VEG) 75

Assorted Individually Wrapped Chocolates + Candies





COLD APPETIZERS

SERVES 12

FRESH FRUIT DISPLAY (GF, V) 130

Sliced Seasonal Perry & Sons Farm Fresh Melons | Swanton Berry Farms Berries

SEASONAL FARMERS MARKET VEGETABLES (VEG) 135

LOCALLY SOURCED

24 Carrot Farm Carrots | Clover Field Farms Cucumbers | Radish
Red Pepper Hummus | Ranch Dip

ARTISAN CHEESE + CHARCUTERIE* 240

LOCALLY SOURCED

Point Reyes Blue | Cowgirl Creamery Red Hawk | Marin Triple Creme | Maestra Salami
Coppa | Mortadella | Roasted Olive Mix | Dried Fruit | Marcona Almonds
Grain Mustard | Crackers | Lavash

ASSORTED SUSHI* (GF) 325

Nigiri - Fresh Salmon | Tuna | Albacore | Hamachi
Maki- California Roll | Spicy Tuna Roll | Wasabi | Pickled Ginger | Soy Sauce

SEAFOOD BAR* (GF) 395

Jumbo Black Tiger Shrimp | Local Dungeness Crab | Monterey Rockfish Ceviche
Lobster Tail | Cocktail Sauce | Meyer Lemon Aioli

SHRIMP SPRING ROLLS* (GF) 130

Peanut Sauce

VEGETARIAN SPRING ROLLS (GF, VEG) 110

Peanut Sauce



HOT APPETIZERS

SERVES 12

GIANTS BAVARIAN PRETZELS DISPLAY 255

IPA Cheese Dip | Honey Mustard | Dijon Bacon Dip*

BUFFALO CHICKEN DIP* 80

Blue Cheese | Scallions | Tortilla Chips

GAME DAY WINGS* (GF) 200

Half Buffalo Sauce | Half Garlic Parmesan Sauce
Ranch Dip | Baby Carrots

CHEDDAR JALAPEÑO POPPERS (VEG) 135

Ranch Dip

CHICKEN EMPANADAS* 200

Fried Plantains | Roasted Pepper Dip

PLANT BASED NUGGETS (V) 95

Vegan Ranch Dip

GIANTS NACHO BAR (GF, VEG) 150

Poblano Queso | Guacamole | Salsa Roja | Fresh Cilantro + Onions
Jalapeños | Tortilla Chips

ADD A PROTEIN* +45

BRAISED BEEF BIRRIA | CHILI VERDE CHICKEN | PORK CARNITAS | IMPOSSIBLE GROUND BEEF

DIAMOND
58

SALADS + SANDWICHES

SERVES 12

WATERMELON + FETA SALAD (GF, VEG) 70

Perry & Sons Farm Watermelon | Fresh Torn Oregano
Feta Cheese | Lemon Olive Oil

ASIAN SALAD* (GF, V) 85

Ocean Mist Farms Asian Greens | Green + Red Cabbage
24 Carrot Farms Shredded Carrots | Red Bell Pepper
Cucumber | Scallions | Cilantro | Mint | Tangerine
Asian Sesame Vinaigrette

CLASSIC CAESAR SALAD (GF) 90

Petite Romaine Hearts | Shaved Parmesan Cheese
Ciabatta Croutons | Classic Caesar Dressing

WEDGE SALAD* (GF) 90

Mini Iceberg Wedge | Cherry Tomato | Crispy Bacon
Red Onion | Point Reyes Blue Cheese | Tarragon Ranch

MONTEREY COBB SALAD (GF, VEG) 90

Hard Boiled Egg | Heirloom Mini Tomato | Marinated Black Beans
Chopped Cilantro | Roasted Corn | Jack Cheese | Green Onion
Creamy Ranch Dressing

SMOKED TURKEY SANDWICH* 135

Smoked Turkey Breast | Double-Smoked Bacon | Herbed Cheese
Avocado Aioli | Shaved Lettuce | Sliced Tomato | Ciabatta Bun

HERB-MARINATED TOFU WRAP (VEG) 16

SERVES ONE

Lemongrass + Soy-Marinated Tofu | Shredded Carrots | Cabbage
Lettuce | Roasted Red Pepper | Lemongrass Aioli | Spinach Tortilla



ORACLE PARK ENTREES

SERVES 12

WOODY'S BBQ CHICKEN + SAUSAGE* 345

Sliced Barbecued Chicken | Sliced Hot Links | Hawaiian Rolls
Tangy Coleslaw | Dill Pickle Chips | Smoked Gouda Mac

BBQ PORK LOLLIPOPS* 195

Pineapple + Zucchini Relish

MISSION STREET TACOS* (GF) 350

Chipotle Carne Asada | Chili Verde Chicken | Guacamole
Salsa Roja | Tomatillo Salsa | Cotija Cheese | Corn Tortillas
Spanish Rice | Charro Beans

BLACK BEAN + CHEESE ENCHILADAS (GF, VEG) 150

CHIMICHURRI SKIRT STEAK WITH ROASTED MARBLE POTATOES (GF) 225

SHRIMP SCAMPI* 130

Linguine | Black Tiger Shrimp | Garlic Parmesan Sauce

SOYRIZO TACOS (GF, V) 80

Soyrizo | Sautéed Peppers + Onions | Fresh Cilantro + Onion
Corn Tortillas

BALLPARK CLASSICS

SERVES 12

-  BALLPARK HOT DOGS* 155
Ketchup | Mustard | Relish | Sauerkraut
Onions | Hot Dog Buns
- SHEBOYGAN BRATS + DOGS* 185
Caramelized Peppers + Onions | Ketchup | Mustard
Relish | Sauerkraut | Hot Dog Buns
- CRISPY CHICKEN TENDERS* 190
Honey Mustard | Ranch Dip
-  CLASSIC BURGER SLIDERS* 155
BUILD YOUR OWN
Cheddar Cheese | Burger Sauce | Slider Buns
- IMPOSSIBLE BURGER (V) 27
SERVES ONE
Individual Grilled Impossible Burger | Lettuce | Tomato
Onion | Hamburger Bun
**GLUTEN FREE BUN AVAILABLE BY REQUEST*
- VEGGIE BRAT (V) 14
SERVES ONE
Individual Grilled Veggie Brat | Ketchup | Mustard
Relish | Onions | Sauerkraut | Hot Dog Bun
**GLUTEN FREE BUN AVAILABLE BY REQUEST*
- CHEESESTEAK SANDWICH* 220
BUILD YOUR OWN
Shaved Ribeye | Caramelized Onions | Green Peppers
Cheez Whiz | Amoroso Roll




SIDES

SERVES 12

- CLASSIC FRENCH FRIES (GF, V) 65
-  GARLIC SIDEWINDER FRIES (GF, V) 70
Spiral-Cut Fries | Gilroy Garlic
- SMOKED GOUDA MAC N CHEESE (VEG) 145
Cavatappi Pasta | White Smoked Gouda Cheese Sauce
Parmesan Frico
- CAULIFLOWER WINGS (VEG) 80
Buffalo Sauce | Ranch Dip

TONY'S PIZZA

20-INCH NEW YORK STYLE
12 SLICES

-  TONY'S CHEESE PIZZA (VEG) 97
-  TONY'S PEPPERONI PIZZA* 100
-  TONY'S VEGGIE PIZZA (VEG) 97
Pesto | Spinach | Black Olives | Red Onions
Mushrooms | Feta



DESSERTS

SERVES 12

BROWNIES + LEMON BARS (VEG) 80

WARM COOKIE PLATTER (VEG) 95
Chocolate Chip | Peanut Butter | Snickerdoodle

WARM COOKIE SKILLET (VEG) 50
Chocolate Chip | Red Velvet | Powdered Sugar

WARM CHURRO BITES (VEG) 82
Chocolate Sauce

KLIMON NON-DAIRY ICE CREAM SANDWICH (V) 12

SERVES ONE

Individual Premium Non-Dairy Ice Cream Sandwich



DESSERT CART

ADD THE DESSERT CART SERVICE TO
YOUR SUITE EXPERIENCE!

ROTATING SELECTION OF GOURMET DESSERTS:

ICE CREAM

ROOT BEER + ORANGE SODA FLOATS

COOKIES + BROWNIES

CUPCAKES

CAKE POPS

COLORFUL CAKES

DESSERT CORDIALS

SELECT THE DESSERT CART REQUEST WHEN PLACING YOUR ORDER AND THE DESSERT CART WILL
VISIT YOUR SUITE BEFORE THE END OF THE 7TH INNING

REQUEST THE DESSERT CART WHEN PLACING
YOUR SUITE CATERING ORDER!

DESSERT CART RESERVATIONS ARE LIMITED FOR EACH EVENT.





BEVERAGE PACKAGES

BASES LOADED 245

1 BOTTLE EACH

EMMOLO SAUVIGNON BLANC
LA CREMA PINOT NOIR
ALMA DE CATTLEYA ROSÉ

GOING BACK TO CALI 350

1 SIX-PACK EACH

TRUMER PILSNER
FIRESTONE 805 BLONDE
SIERRA NEVADA PALE ALE
FIELDWORK HAZY TRAIN HAZY IPA
LAGUNITAS IPA

THE SANDLOT 275

1 SIX-PACK EACH

COCA-COLA | DIET COKE | COKE ZERO | SPRITE

2 SIX-PACKS

DASANI

MARGARITA LEAGUE 160

HORNITOS PLATA TEQUILA 1 BOTTLE

MARGARITA MIX 2 BOTTLES

Limes | Margarita Salt | Tajín

*SERVED ON THE ROCKS

DAY GAME MIMOSAS 115

J VINEYARDS SPARKLING CUVÉE 1 BOTTLE

ORANGE JUICE 1 CARAFE

Strawberries or Orange Slices

MCCOVEY'S MARTINI BAR 275

1 BOTTLE EACH

TITO'S VODKA | JUNIPERO GIN | DRY VERMOUTH

Pimento Olives | Bleu Cheese Stuffed Olives



LEGENDS NEVER DIE 700

1 BOTTLE EACH

EMMOLO SAUVIGNON BLANC | LA CREMA PINOT NOIR
ALMA DE CATTLEYA ROSÉ

1 SIX-PACK EACH

COORS LIGHT | MODELO ESPECIAL | LAGUNITAS IPA

COCA-COLA | DIET COKE | SPRITE

2 SIX-PACKS

DASANI

STEALING HOME 1300

1 BOTTLE EACH

TITO'S VODKA | JUNIPERO GIN | BACARDI RUM
HORNITOS PLATA TEQUILA | JIM BEAM BLACK BOURBON
DUCKHORN SAUVIGNON BLANC | SONOMA-CUTRER CHARDONNAY
ENROUTE PINOT NOIR | POST & BEAM CABERNET SAUVIGNON

1 SIX-PACK EACH

MICHELOB ULTRA | TRUMER PILSNER | ELYSIAN SPACE DUST IPA

COCA-COLA | DIET COKE | SPRITE

1 FOUR-PACK EACH

CLUB SODA | TONIC WATER | GINGER BEER
CRANBERRY | GRAPEFRUIT

2 SIX-PACKS

DASANI



SPIRITS

VODKA

GREY GOOSE 150
HAKU JAPANESE 125
TITO'S 110

AGAVE

CLASE AZUL REPOSADO 550
TRES GENERACIONES AÑEJO 190
EL TESORO BLANCO 160
CONVITE ESENCIAL MEZCAL 150
HORNITOS REPOSADO 130
HORNITOS PLATA 110

WHISK(E)Y

BASIL HAYDEN BOURBON 220
OLD POTRERO 6-YR RYE 220
CROWN ROYAL CANADIAN 140
JAMESON IRISH 130
MAKER'S MARK BOURBON 130
JIM BEAM BLACK 7-YR BOURBON 110

SCOTCH

OBAN 14-YEAR SINGLE MALT 400
HIGHLAND PARK 12-YEAR 180
MONKEY SHOULDER 110

GIN

HENDRICK'S 110
ROKU JAPANESE 120
JUNIPERO AMERICAN CRAFT 95

RUM

DIPLOMATICO RESERVA EXCLUSIVA 175
CAPTAIN MORGAN SPICED 95
BACARDI SUPERIOR 90

OTHER FUN SPIRITS

REMY MARTIN V.S.O.P. 300
HENNESSY V.S. COGNAC 160
GRAND MARNIER 95
APEROL 150
COINTREAU 95
BAILEY'S IRISH CREAM 95
AVERNA AMARO SICILIANO 120

BAR SUPPLIES

BOTTLE
SWEET & SOUR MIX 30
MARGARITA MIX 30
BLOODY MARY MIX 30
TRIPLE SEC 30

CARAFE
ORANGE JUICE 30

FOUR-PACK
CRANBERRY JUICE 30
GRAPEFRUIT JUICE 30
SELTZER WATER 32
TONIC WATER 32
GINGER BEER 32

BOTTLE
TABASCO HOT SAUCE 10
TAJÍN 10
MARGARITA SALT 10



SOUVENIR BASEBALL
COCKTAIL CUPS (6) \$38

BEER

DOMESTIC

SIX-PACK

- COORS LIGHT 80
- COORS BANQUET 80
- BUD LIGHT 80

CRAFT & PREMIUM

SIX-PACK

- MICHELOB ULTRA 85
- STELLA ARTOIS 85
- HEINEKEN 85
- CORONA EXTRA 85
- MODELO ESPECIAL 85
- TRUMER PILSNER 85
- BLUE MOON BELGIAN WHITE 85
- FIRESTONE 805 BLONDE 85
- SIERRA NEVADA PALE ALE 85
- ELYSIAN SPACE DUST IPA 85
- LAGUNITAS IPA 85
- FIELDWORK HAZY TRAIN HAZY IPA 85

NON-ALCOHOLIC

SIX-PACK

- HEINEKEN 0.0 75
- ATHLETIC BREWING UPSIDE
- DAWN GOLDEN 75
- ATHLETIC BREWING
- RUN WILD IPA 75

CIDER

FOUR-PACK

- GOLDEN STATE MIGHTY DRY CIDER 65

CANNED

COCKTAILS

FOUR-PACK

- CUTWATER LIME MARGARITA 75
- BOMANI SKINNY ESPRESSO MARTINI 75

HARD SELTZERS

FOUR-PACK

- TOPO CHICO RANCH WATER 75
- SURFSIDE STRAWBERRY LEMONADE VODKA 75

NON-ALCOHOLIC CANNED COCKTAILS

FOUR-PACK

- DE SOI SPARKLING SPRITZ ITALIANO 75
- DE SOI SPARKLING HAUTE JALAPEÑO MARGARITA 75



NON-ALCOHOLIC BEVERAGES

SIX-PACK

- DASANI WATER 52
- SMARTWATER 80
- SAN PELLEGRINO SPARKLING WATER 58
- COCA-COLA 58
- DIET COKE 58
- COKE ZERO 58
- SPRITE 58
- LEMONADE 58
- GOLD PEAK UNSWEETENED ICED TEA 58

THREE-PACK

- APPLE JUICE 27

WARM BEVERAGES

SERVES SIX

- PEET'S COFFEE 42
- PEET'S DECAF COFFEE 42
- HOT CHOCOLATE 42
- ASSORTED TEA FORTE TEAS 42

WINE

BUBBLES

VEUVE CLICQUOT YELLOW LABEL BRUT, CHAMPAGNE, FRANCE 210
 SCHRAMSBERG BLANC DE BLANCS, NORTH COAST 120
 ROEDERER ESTATE BRUT ROSÉ, ANDERSON VALLEY 105
 J VINEYARDS BRUT CUVÉE, SONOMA COUNTY 100

SAUVIGNON BLANC

DOMINIQUE ROGER, SANCERRE, FRANCE 127
 BELLA UNION, RUTHERFORD 95
 DUCKHORN VINEYARDS, NORTH COAST 95
 EMMOLO, CALIFORNIA 90

CHARDONNAY

FAR NIENTE, NAPA VALLEY 145
 PELLEGRINI SKIN-FERMENTED "ORANGE", SONOMA COAST 88
 SONOMA-CUTRER, SONOMA COAST 90
 SEAN MINOR, CENTRAL COAST 75

OTHER DELICIOUS WINES

TAKARA MIO SPARKLING SAKE, JAPAN (370ML) 37
 (DUSTY) BAKER FAMILY, ALBARIÑO, YOLO COUNTY 95
 ALMA DE CATTLEYA ROSÉ, SONOMA COUNTY 80
 STORYBOOK MOUNTAIN ZINFANDEL,
 MAYACAMAS RANGE 135
 DOLCE LATE HARVEST, NAPA VALLEY (375 ML) 150

PINOT NOIR

RED STITCH, SANTA LUCIA HIGHLANDS 205
 GOLDENEYE, ANDERSON VALLEY 155
 ENROUTE LES POMMIERS, RUSSIAN RIVER VALLEY 125
 LA CREMA, MONTEREY 80

CABERNET SAUVIGNON

NICKEL & NICKEL SULLENGER, OAKVILLE 280
 CAYMUS VINEYARDS, NAPA VALLEY 145
 POST & BEAM, NAPA VALLEY 115
 J. LOHR SEVEN OAKS, PASO ROBLES 70

GAME DAY RESERVE WINES



CORKAGE FEE \$60

Guests who would like to bring in their own wine will be charged a \$60 corkage fee per bottle (fee to be added to the overall order). All outside wine must be delivered to an SF Giants representative prior to the event and will be given to Diamond 58 to place in the suite before the event starts.

LOOKING FOR SOMETHING DIFFERENT?

Ask our Suites team about our reserve wine offerings.



SUITE INFORMATION

HOW TO ORDER

For the most accurate and seamless experience, we strongly encourage guests to place orders directly through our online ordering platform.

ORDER ONLINE AT:

<https://preorder.tapin2.co/2049>

(Accessible on computer, phone, or tablet)

All users will receive a confirmation email when orders are submitted. If you do not receive a confirmation email, please contact: info@diamond58.com



ORDER DEADLINES

ADVANCE ORDERS (RECOMMENDED)

To ensure availability, quality, and timely service, please place food and beverage orders by 12:00 PM PT, two business days prior to each game. Special requests require at least five business days' notice.

GAME DAY	ORDERS DUE BY NOON ON THE PRIOR
MONDAY	THURSDAY
TUESDAY	FRIDAY
WEDNESDAY	MONDAY
THURSDAY	TUESDAY
FRIDAY	WEDNESDAY
SATURDAY	THURSDAY
SUNDAY	THURSDAY

Our Suite Catering Sales Team is available:

Monday-Friday and Weekend Game Days: 9:00 AM-5:00 PM

ADVANCE GAME-DAY ORDERS

Each suite includes a QR code with the Event Day Menu. Scan the QR code to order directly, or ask your suite attendant for assistance.

*Please allow a minimum of 30 minutes for delivery of game-day orders.

ORDER DETAILS

FOOD & BEVERAGE DELIVERY

Diamond 58 is the exclusive caterer for Oracle Park. Outside food or beverages are prohibited from entering the ballpark. We will be happy to assist with personalized dining requirements, such as dietary or religious restrictions.

Catering will be delivered in the following order:

BEVERAGES, PACKAGED SNACKS, COLD FOOD, HOT FOOD	READY IN SUITE WHEN DOORS OPEN
PIZZA, FRENCH FRIES, CRAZY CRAB SLIDERS	2ND INNING
DESSERT	5TH INNING
FOOD & BEVERAGE ORDERING CONCLUDES	7TH INNING

CAKES

Cakes may be ordered directly through our Tapin2 online ordering portal and must be placed at least two (2) business days prior to the event. Guests may also request a cake by contacting the Diamond 58 Sales Team at info@diamond58.com.

Guests who choose to bring their own cake will incur a \$30 cake-cutting fee, which will be added to the overall catering order. All outside cakes must be delivered to an SF Giants representative, who will transfer the cake to Diamond 58 for secure storage until it is requested by the guest through their suite attendant or noted at the time of ordering.

ADMINISTRATIVE CHARGE

A 5% administrative charge is added to each food and beverage order. The administrative charge is not intended to be a tip, gratuity or service charge for the benefit of employees and is not distributed to employees.

SERVICE CHARGE

The 15% service charge is a mandatory fee that is split with the suite attendant, runners, and other support staff.

GRATUITIES

Any suite attendant gratuities for exceptional service occur at the sole discretion of the suite holder. If any such optional gratuities are given, only your suite attendant will receive this amount. There are several options available such as setting up a standing gratuity for each game of the season, signing the bill at the end of the event or leaving a gratuity in advance when finalizing your order.

TAXES

Food, alcohol, non-alcoholic beverages, administrative charge and service charge are subject to an 8.625% sales tax.

PAYMENT

Diamond 58 requires payment in full prior to the rendering of all services; suite orders will be settled at the conclusion of each event. Please note that before rendering any services, for security purposes, a valid credit card authorization is required. Credit cards are authorized for \$500 at the time orders are placed. The bill will be presented to the suite host prior to the end of the event.

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CREDIT CARD ON FILE

You may authorize us to retain valid credit card information on file for us to use to settle all charges (including the par bar stocking program) due to Diamond 58 at the conclusion of a game/event. At the end of the event, an appropriate signature is required on the catering invoices, eliminating the need to present a credit card.

02

PREPAY

You may prepay for all charges incurred for the advanced orders by providing ACH, check or credit card for the initial order amount. You will still have to provide a signed payment agreement form with a valid credit card prior to rendering service. Appropriate signature is required on food service invoices prepared when services are complete.

03

ESCROW

You may prepay for numerous orders with a payment of \$10,000 or more. Charges incurred will be applied to the prepayment and you will be informed when the extended prepayment amount is near depletion. Appropriate signature is required on food service invoices prepared when services are complete.

PAR BAR

It is our recommendation that each suite establish a standard (par) beverage inventory level. Our staff will inventory these items at the conclusion of each event and replenish for the next event as necessary. Place an initial order of what you would like to offer throughout the season and we will keep your suite stocked with the selected items.

CANCELLATIONS

No charges will be assessed to suite holders for food or beverage orders that are cancelled 48 hours in advance. Cancellations must be in writing and must be confirmed by Diamond 58 to be valid. All other cancellations will be assessed a charge of up to one hundred percent (100%) of the total order value, including fees and taxes. In the event of an event cancellation, you will not be charged unless the gates were opened before the event was cancelled.

DIAMOND

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**LET US KNOW HOW
WE CAN ASSIST**

Our Suite Catering Sales Team is available Monday-Friday
and on Weekend Game Days from 9:00 AM to 5:00 PM.

Phone: 415-972-1515

E-mail: info@diamond58.com

Diamond 58
24 Willie Mays Plaza
San Francisco, CA 94107