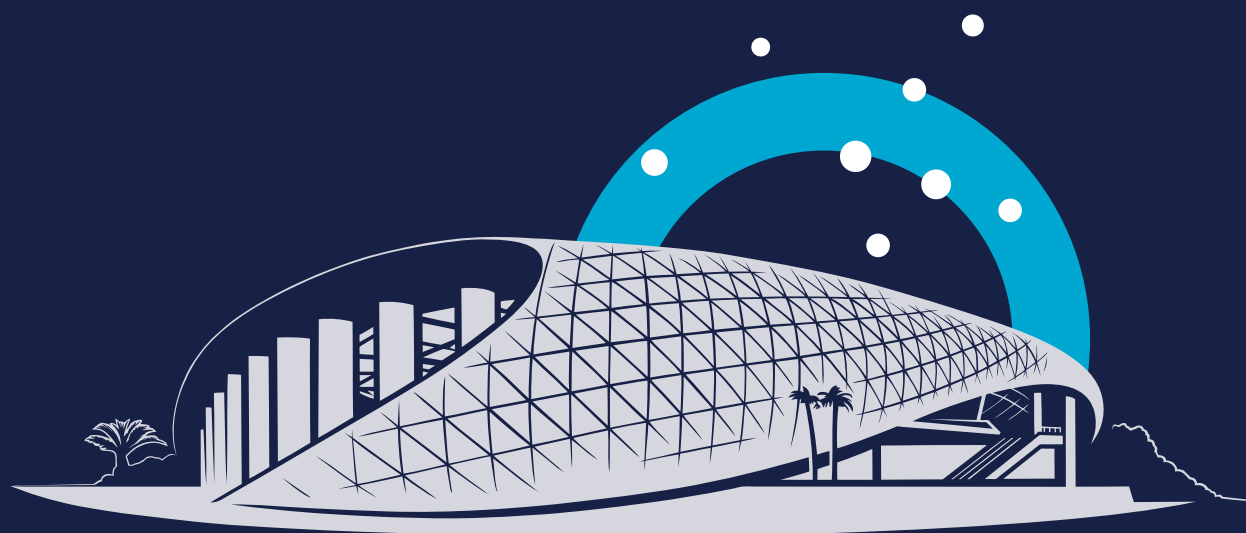


SUITE

MENU

FROM EXECUTIVE CHEF OMAR ALMARAZ



Pre-Fixe 1

\$1100 selection of fan favorite stadium fare

Each item is designed for 10-12 guests
Price does not include taxes or fees

PRE-SET

MELISSA'S SEASONAL
CALIFORNIA FRUIT PLATTER **VG GF**

MELISSA'S SEASONAL CRUDITE **V GF**
Parmesan & garlic dip

SPICY SNACK MIX **V**
Salty & spicy mix of crackers, pretzels, corn nuts

LITTLE GEM & BABY GREENS SALAD **V**
Radish, tomato, shaved pecorino, herbs,
golden balsamic vinaigrette

TURKEY CLUB SANDWICH
Heirloom tomato, bacon, avocado aioli, herb focaccia

CITY LINK HOT DOGS
Fried city link hot dogs, traditional condiments,
Martin's potato buns

POST GUEST ARRIVAL

WINGS
Original buffalo or lemon pepper,
roasted ranch dressing

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

AT HALFTIME

ASADA NACHOS **GF**
Pasilla cheese sauce, avocado crema, pickled onion,
pico de gallo, cotija, corn tortilla

ASSORTED COOKIE PLATTER **V**
Toffee crunch, chocolate chip, triple chocolate, oatmeal

SEASONAL DESSERT BARS **V**
Pate sable, seasonal fruit, cinnamon crumb

VG *vegan*

V *vegetarian*

GF *gluten free*

Pre-Fixe 2

\$1450 inspired by diverse food
cultures of Los Angeles

Each item is designed for 10-12 guests
Price does not include taxes or fees

PRE-SET

MELISSA'S SEASONAL
FRUIT PLATTER **VG** **GF**

SUN-DRIED TOMATO DIP **V**
Marinated feta, castelvetrano olives, pita chips

CALIFORNIA GRAIN SALAD **V**
Quinoa, farro, garbanzo, baby kale, edamame, pickled
grapes, parmesan, herb lemon vinaigrette

CRISPY PORK BELLLY **GF**
Fried yucca, cucumbers, radish, watercress,
tomato salsa, pickled cabbage salw

HERB RICOTTA TARTINE
Fennel salmi, agrodolce, basil, local multigrain bread

CITY LINK HOT DOGS
Fried city link hot dogs, traditional condiments,
Martin's potato buns

POST GUEST ARRIVAL

FRIED SHRIMP QUESADILLA **GF**
Avocado salsa

BULGOGI CHEESESTEAK
Shaved ribeye, kimchi, onion, american cheese, soft roll

BY HALFTIME

CHICKEN & WAFFLES
Buttermilk brined fried chicken, maple syrup vinaigrette,
frisee salad, waffle croutons

TASTE OF LA DESSERT PLATE
Matcha white chocolate cake, cannoli,
churro cheesecake

SEASONAL DESSERT BARS **V**
Pate sable, seasonal fruit, cinnamon crumb

VG *vegan*

V *vegetarian*

GF *gluten free*

Pre-Fixe 3

\$2950 showcase of premium ingredients

Each item is designed for 10-12 guests
Price does not include taxes or fees

PRE-SET

MELISSA'S SPECIALTY
FRUIT PLATTER **VG GF**

CAVIAR DIP **GF**
Housemade potato chips, truffle salt

SHRIMP CROQUETTE
Comte bechamel, chives, lemon herb aioli

SALAMI SANDWICH
Fra'mani salami, stracciatella, calabrian relish,
caputo dough

CESAR PANZANELLA **V**
Chicories, radish, grilled sourdough, parmesan,
cesar dressing

CALIFORNIA CHEESE & CHARCUTERIE
Artisan cured meats, California cheeses, fig jam, honey,
parmesan & herb crackers, crostini, marinated olives

HERB ROASTED CHICKEN **GF**
Roasted root vegetables, morel mushroom ragout

POST GUEST ARRIVAL

BRISKET RAGOUT
Rigatoni, grana padano, asparagus

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

BY HALFTIME

SNAKE RIVER FARMS PRIME RIB
Creamed spinach, mashed potatoes, yorkshire pudding,
red wine jus

CREME BRULEE **V GF**
Vanilla bean custard, brûléed sugar

SEASONAL DESSERT BARS **V**
Pate sable, seasonal fruit, cinnamon crumb

VG *vegan*

V *vegetarian*

GF *gluten free*

A La Carte Selections

Each item is designed for 10-12 guests
Prices do not include taxes or fees

APPETIZERS & SNACKS

SMARTFOOD POPCORN	40
MELISSA'S SEASONAL FRUIT VG GF	150
MELISSA'S SEASONAL CRUDITE V GF Parmesan & garlic dip	105
HOUSEMADE GUACAMOLE VG GF Fresh crushed avocado, onions, cilantro, Tostitos tortilla chips	110
SPICY SNACK MIX V Salty & spicy mix of crackers, pretzels, corn nuts	40
CHIPS & SALSA V Salsa roja, salsa verde, Tostitos tortilla chips	95
ROASTED PEPPER HUMMUS V GF Walnut, relish, spiced pita bread	95
FRENCH FRIES VG	110
LITTLE GEM & BABY GREENS SALAD V Radish, tomato, shaved pecorino, herbs, golden balsamic vinaigrette	110
CALIFORNIA GRAIN SALAD V Quinoa, farro, garbanzo, baby kale, edamame, pickled grapes, parmesan, herb lemon vinaigrette	125
CALIFORNIA CHEESES & CHARCUTERIE Artisan cured meats, California cheeses, fig jam, honey, parmesan & herb crackers, crostini, marinated olives	200
SUSHI 60 piece Sashimi, nigiri, rolls, wasabi, and ginger	525
CAVIAR 200g of Kaluga Hybrid Caviar, chive creme fraiche, potato chips	550

ENTREES

MOZZARELLA PIZZA V Dinapoli Marinara Sauce, mozzarella	100
PEPPERONI PIZZA Ezzo pepperoni, Dinapoli Marinara Sauce, mozzarella	125
TURKEY CLUB SANDWICH Heirloom tomato, bacon, avocado aioli, herb focaccia	165
CITY LINK HOT DOGS Fried city link hot dogs, traditional condiments, Martin's potato bun	165
CHEESEBURGER SLIDERS Caramelized onions, secret sauce, american cheese, martins' potato bun	210
WINGS Choice of original buffalo sauce or lemon pepper, roasted garlic ranch dressing	170
SMOKED HOUSE PLATTER Smoked beef brisket, pork ribs, smoked jidori chicken, green bean and cabbage slaw, deviled egg pasta salad cornbread and jalapeno jam	420
CHICKEN TENDERS GF Ranch and barbeque sauce	195
CHARREED BEEF TENDERLOIN TACOS Avocado salsa, onions & cilantro, corn tortillas	215
PORK SAUSAGE ROLL Fennel pollen, rosemary, mustard sauce, flaky salt, puff pastry	225
CHICKEN KEBAB WRAP Marinated tomatoes, onions, herb salsa, lavash bread	275
HOT CHICKEN LOADED FRIES Cheddar cheese sauce, spicy aioli, pickles, fries	175

VG *vegan*

V *vegetarian*

GF *gluten free*

A La Carte Selections Cont.

Each item is designed for 10-12 guests
Prices do not include taxes or fees

DESSERTS

GELATO FESTIVAL **V GF** 120
Chocolate, honey vanilla, stupify, mandarino

JUMBO CUPCAKE PLATTER **V** 155
Double chocolate, celebration and blue velvet

ASSORTED COOKIE PLATTER **V** 125
Toffee crunch, chocolate chip, triple chocolate and oatmeal

DECADENT BROWNIE PLATTER **V** 125
Double chocolate fudge, milk chocolate and blonde chocolate

ASSORTED MACARON TOWER **V GF** 150
Assorted artisan flavors

SPECIALTY CAKES 130
8in round cake in your flavor choice of: chocolate decadence, classic yellow, funfetti, vanilla raspberry, or red velvet

Peewee Meal Tray

\$35 Each tray is designed for kids under 10
Price does not include taxes or fees

MEAL INCLUSIVES

ASSORTED FRUIT CUP **VG GF**

FRENCH FRIES **VG**

APPLE JUICE BOX **VG GF**

CHOCOLATE CHIP COOKIE **V**

CHOICE OF 1 ENTREE

CITY LINK HOT DOG
Traditional condiments, Martin's potato bun

CHEESEBURGER SLIDERS
Secret sauce, American cheese, Martin's potato buns

CHICKEN TENDERS **GF**
Ranch & barbecue sauce

MAC & CHEESE **V**

VG *vegan*

V *vegetarian*

GF *gluten free*

Bar & Snack Packages

GOAL LINE BAR

995

BUD LIGHT (6-PACK)
CORONA EXTRA (6-PACK)
STONE DELICIOUS IPA (6-PACK)
A PARING WHITE
A PARING RED
KETEL ONE
1800 SILVER
CROWN ROYAL
RON ZACAPA 23
TANQUERAY
MARGARITA MIX
CRANBERRY JUICE
ORANGE JUICE
CLUB SODA (6-PACK)
TONIC WATER (6-PACK)
AQUAFINA (TWO 6-PACKS)
PEPSI (6-PACK)
DIET PEPSI (6-PACK)
STARRY (6-PACK)
LEMONS
LIMES

BEER & WINE

330

MODELO ESPECIAL (2)
BUD LIGHT (2)
PARING RED
PARING CHARDONNAY

SNACK PACK

475

SMARTFOOD WHITE CHEDDAR POPCORN
ASSORTED CHIPS
ASSORTED CANDIES
ASSORTED COOKIE PLATTER
Toffee crunch, chocolate chip, triple chocolate, and oatmeal
AQUAFINA WATER (3)
PEPSI (1)
DIET PEPSI (1)
STARRY (1)

LARGE FORMAT COCKTAILS

190

SPICY MARGARITA
Tequila, lime juice, orange liqueur, jalapeno

PALOMA
Tequila, grapefruit, lime juice, simple syrup sparkling water

MOSCOW MULE
Premium vodka, ginger beer, lime juice

SO-CAL CRAFT BREWS

150

FIRESTONE 805 BLONDE ALE (6-PACK)
STONE BREWING DELICIOUS IPA (6-PACK)
CALI-SQUEEZE BLOOD ORANGE
HEFEWEIZEN (6-PACK)

MICHELADA

160

MODELO ESPECIAL (TWO 6-PACKS)
MICHELADA MIX
TABASCO HOT SAUCE
TAJIN
LIMES

BLOODY MARY

200

KETEL ONE
BLOODY MARY MIX
TABASCO HOT SAUCE
TAJIN
LIMES
OLIVES

ESPRESSO MARTINI

275

KETEL ONE
BAILEY'S IRISH CREAM
KAHLÚA COFFEE LIQUEUR
JUAN VALDEZ COFFE CANS (4-PACK)

Beverages

BEER

CLASSIC

55 PER 6-PACK

BUD LIGHT

BUDWEISER

COORS LIGHT

CORONA EXTRA

CORONA PREMIER

MICHELOB ULTRA ZERO NON-ALCOHOLIC

PREMIUM

60 PER 6-PACK

PERONI

ASAHI

MODELO ESPECIAL

MICHELOB ULTRA

STELLA ARTOIS

CRAFT

65 PER 6 PACK

KONA BIG WAVE GOLDEN ALE

CALI-SQUEEZE BLOOD ORANGE
HEFEWEIZEN

GOLDEN ROAD BREWING
MANGO CART WHEAT ALE

FIRESTONE 805 BLONDE ALE

STONE BREWING DELICIOUS IPA
(GLUTEN FRIENDLY)

ELYSIAN SPACE DUST IPA

VOODOO RANGER JUICE FORCE IPA

BEST DAY BREWING ELECTRO-LIME
CERVEZA NON-ALCOHOLIC

HARD BEVERAGES

65 PER 6 PACK

NÜTRL PINEAPPLE VODKA SELTZER

NÜTRL STRAWBERRY VODKA SELTZER

NON-ALCOHOLIC BEVERAGES

6 PACK UNLESS OTHERWISE SPECIFIED

PURE LEAF ICED TEA
UNSWEETENED 40

PURE LEAF ICED TEA
SWEET WITH LEMON 40

TROPICANA PURE
PREMIUM LEMONADE 40

BUBLY LIME SPARKLING WATER 30

BUBLY GRAPEFRUIT
SPARKLING WATER 30

AQUAFINA WATER 40

PROUD SOURCE SPRING WATER 45

PROUD SOURCE
SPARKLING WATER 45

JUAN VALDEZ CAN COFFEE 50

PEPSI 30

DIET PEPSI 30

STARRY 30

ENERGY DRINKS

BUCKED UP ENERGY (6-PACK) 45

Liquor

Liter, unless otherwise specified

VODKA

TITO'S HANDMADE	155
KETEL ONE	160
GREY GOOSE	200
BELVEDERE	210
CIROC	225

TEQUILA

JOSE CUERVO TRADICIONAL REPOSADO	120
1800 SILVER	145
1800 REPOSADO	155
1800 CRISTALINO	245
OCHO PLATA	275
CASA DRAGONES BLANCO	340
CASA DRAGONES ANEJO	650
CASAMIGOS ANEJO	310
CASAMIGOS REPOSADO	280
CASAMIGOS BLANCO	260
MAESTRO DOBEL (750 ML)	215
CLASE AZUL PLATA (750ML)	460
CLASE AZUL REPOSADO (750ML)	600
DON JULIO 1942 (750 ML)	750

MEZCAL

DOS HOMBRES JOVEN	250
DOS HOMBRES TOBALA JOVEN	995
CASAMIGOS JOVEN	275

WHISKEY/BOURBON

CROWN ROYAL	160
BULLEIT BOURBON	160
GENTLEMAN JACK	170
JAMESON	165
WOODFORD RESERVE	200
MAKER'S MARK	190

COGNAC

HENNESSY VS	265
COURVOISIER VSOP	280
HENNESSY XO (750ML)	500

GIN

TANQUERAY	135
TANQUERAY NO. 10	170
HENDRICKS	210

SCOTCH

DEWAR'S WHITE LABEL	175
JOHNNIE WALKER BLACK	230
LAPRHOAIG (750ML)	270
JOHNNIE WALKER BLUE (750ML)	725
MACALLAN 12	450
MACALLAN 18	1250

RUM

CAPTAIN MORGAN	115
RON ZACAPA (750ML)	240
FLOR DE CAÑA 18-YEAR (750ML)	220
RON ZACAPA XO (750ML)	500

CORDIALS

APEROL (750ML)	120
CHAMBORD (375ML)	160
FIREBALL CINNAMON WHISKEY	175
KAHLÚA COFFE LIQUEUR (375ML)	50
BAILEYS IRISH CREAM (375 ML)	50
GRAND MARNIER (375 ML)	70
COINTREAU (375ML)	70
MARTINI & ROSSI SWEET VERMOUTH (375 ML)	50
MARTINI & ROSSI DRY VERMOUTH (375 ML)	50

MIXERS

BLOODY MARY MIX	35
MARGARITA MIX	35
MICHELADA MIX	35
ORANGE JUICE	25
CRANBERRY JUICE	25
PINEAPPLE JUICE	25
GRAPEFRUIT JUICE	25
GINGER BEER	30
TONIC WATER	30
CLUB SODA	30
BUCKED UP ENERGY DRINK	45

Wine

SPARKLING

HILT ESTATE SPARKING WINE, STA RITA HILLS, CALIFORNIA	135
SCHRAMSBERG BLANC DE NOIR, CALISTOGA, CALIFORNIA	125
LOUIS ROEDERER "CRISTAL" BRUT CHAMPAGNE, REIMS, FRANCE	795
DOM PERIGNON, BRUT CHAMPAGNE, EPERNAY, FRANCE	725
ARMAND DE BRIGNAC, "ACE OF SPADES" BRUT GOLD, CHAMPAGNE, FRANCE	750
VEUVE CLICQUOT "YELLOW LABEL" BRUT, CHAMPAGNE, FRANCE	205
VEUVE CLICQUOT "ROSE" BRUT, CHAMPAGNE, FRANCE	215
LAURENT-PERRIER, "CUVEE ROSE" BRUT CHAMPAGNE, TOURS-SUR-MARNE, FRANCE	180
MOET & CHANDON IMPERIAL BRUT CHAMPAGNE, FRANCE	195
MOET & CHANDON IMPERIAL BRUT (187ML), CHAMPAGNE, FRANCE	49
SORELLE BRONCA, BRUT PROSECCO, VENETO, ITALY	75

ROSÉ/ORANGE

THE PARING, ROSÉ OF PINOT NOIR, STA. RITA HILLS, CALIFORNIA	69
CHATEAU LÉOUBE, "LE SECRET DE LÉOUBE" ROSÉ, PROVENCE, FRANCE	100
MAISON SALLYEA ROSÉ, FRANCE	75
DOMAINES OTT CHATEAU DE PROVENCE, FRANCE	150

WHITE WINE

SAUVIGNON BLANC

JONATA "FLOR" SAUVIGNON BLANC, BALLARD CANYON, CALIFORNIA	150
THE PARING SAUVIGNON BLANC, CALIFORNIA	69
DUCKHORN, NAPA VALLEY, CALIFORNIA	85
CAKEBREAD SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA	95
DOMAINE PIERRE MARTIN SANCERRE, LES MONTS DAMNES, FRANCE	95
KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	75

CHARDONNAY

THE PARING, SANTA BARBARA, CALIFORNIA	69
CAKEBREAD, NAPA VALLEY, CALIFORNIA	120
THE HILT ESTATE, STA. RITA HILLS, CALIFORNIA	135
THE HILT BENTROCK, STA. RITA HILLS, CALIFORNIA	150
THE JOY FANTASTIC, STA. RITA HILLS, CALIFORNIA	115
LIQUID FARM, "BIEN BIEN", SANTA MARIA VALLEY, CALIFORNIA	135
KISTLER "LES MOISETIERS" SONOMA COUNTY, CALIFORNIA	140
GRIGICH HILLS, NAPA VALLEY, CALIFORNIA	155
CROSSBARN, NAPA VALLEY, CALIFORNIA	125
ROMBAUER, CARNEROS, SAINT HELENA, CALIFORNIA	110
FAR NIENTE, NAPA VALLEY, CALIFORNIA	150

OTHER WHITE VARIETALS

FOXEN "ERNESTO WICKENDEN VINEYARD" CHENIN BLANC, STA MARIA VALLEY, CALIFORNIA	80
TATOMER "VANDENBERG" RIESLING, STA. RITA HILLS, CALIFORNIA	75
SANTO TOMAS VIOGNIER, "BLANCA MEXICO" VALLE DE GUADALUPE, MEXICO	65

Wine Cont.

RED WINE

CABERNET SAUVIGNON

THE PARING CABERNET SAUVIGNON BLEND, CALIFORNIA	69
TYLER "HAPPY CANYON VINEYARD" CABERNET SAUVIGNON, HAPPY CANYON, CALIFORNIA	195
BECKMEN "ESTATE" CABERNET SAUVIGNON, LOS OLIVOS DISTRICT, CALIFORNIA	145
JONATA "EL DESAFIO" CABERNET SAUVIGNON, BALLARD CANYON, CALIFORNIA	310
HILL FAMILY ESTATE CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	120
PAUL HOBBS "CROSSBARN" CABERNET SAUVIGNON, NAPA VALLEY CALIFORNIA	135
DAVIES VINYARDS, NAPA VALLEY, CALIFORNIA	125
SILVER OAK CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA	260

PINOT NOIR

SANFORD "SANFORD & BENEDICT VINEYARD" PINOT NOIR, STA. RITA HILLS, CALIFORNIA	165
THE PARING PINOT NOIR, STA. RITA HILLS, CALIFORNIA	75
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
PAUL HOBBS GOLDRICK VINEYARD PINOT NOIR, SONOMA COUNTY, CALIFORNIA	195
RACINES LA RINCONADA PINOT NOIR, STA. RITA HILLS, CALIFORNIA	125

OTHER RED VARIETALS

LIEU DIT, CABERNET FRANC, STA. YNEZ VALLEY, CALIFORNIA	80
JONATA "TODOS VINEYARD" RED BLEND, BALLARD CANYON, CALIFORNIA	135
JONATA "FENIX" BORDEAUX-STYLE BLEND,, BALLARD CANYON, CALIFORNIA	200
JONATA "LA SANGRE DE JONATA" SYRAH, BALLARD CANYON, CALIFORNIA	225
ANDREW MURRAY VINEYARDS "ESPERANCE" RED BLEND, SANTA YNEZ VALLEY, CALIFORNIA	95
HOLUS BOLUS SYRAH, STA. RITA HILLS, CALIFORNIA	95
TURLEY "PESENTI VINEYARD" ZINFANDEL, PASO ROBLES, CALIFORNIA	150
SANTO TOMAS TEMPRANILLO & CABERNET SAUVIGNON BLEND, MEXICO	85

RESERVE COLLECTION

CHARDONNAY

BONNEAU DU MARTRAY, "GRAND CRU", CORTON-CHARLEMAGNE, FRANCE, 2021	1000
DOMAINE LEFLAIVE, "CLAVOILLON", PULIGNY-MONTRACHET, BURGUNDY, FRANCE, 2021	850
DOMAINE LEFLAIVE. PULIGNY-MONTRACHET, BURGUNDY, FRANCE, 2021	500

SAUVIGNON BLANC

SCREAMING EAGLE, OAKVILLE, CALIFORNIA, 2020	1950
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CABERNET SAUVIGNON

SCREAMOING EAGLE, OAKVILLE, CALIFORNIA, 2018	4025
HARLAN ESTATE, OAKVILLE, CALIFORNIA, 2017	3300
PAUL HOBBS "BECKSTOFFER TO KALON", NAPA VALLEY, CALIFORNIA, 2018	1500
MAYCAMAS "TOP BLOCK", NAPA VALLEY, CALIFORNIA, 2018	950
DUNN VINYARDS "HOWELL MOUNTAIN", NAPA VALLEY, CALIFORNIA	750

PINOT NOIR

BONNEAU DU MARTRAY, "GRAND CRU", CORTON-CHARLEMAGNE, FRANCE, 2005	1500
ESPRIT LEFLAIVE "NUITS-SAINT-GEORGES", BURGUNDY, FRANCE, 2018	500

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.

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.

Suite Service

HOURS OF OPERATION

REGULAR OFFICE HOURS:

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

MARYLOU MONTES

EXECUTIVE, OWNERS,

LEVEL 1, & LEVEL 7

marylou.monets@legendsglobal.com

424-541-9587

LYND SLAYBAUGH

LEVEL 4 & LEVEL 5

Lynd.Slaybaugh@LegendsGlobal.com

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 12:00pm PST

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

Monday game – Deadline is Wednesday by 12:00pm PST. Thursday game - Deadline is Friday prior by 12:00pm 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 charge of \$350 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, a pre-authorization hold will be placed on the credit card for all advanced orders. In some rare cases, 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 10.25% 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.