



SUITE MENU

2022 - 2023

SAP center
at san jose

zoom | Suites



WELCOME TO SAP CENTER AT SAN JOSE.

YOUR SUITE OFFERS ONE OF THE FINEST EXPERIENCES
IN SPORTS AND ENTERTAINMENT IN THE COUNTRY.

As the caterer to the SAP Center, Aramark is committed to the highest standards of quality and service.

The menu for the 2022-2023 season offers a variety of food and beverage selections for your enjoyment during the event. The suite catering staff is dedicated to delivering all-star service for a memorable event.

If you have requests for special arrangements for your guests or require a special item prepared by our Executive Chef, please contact the suite catering office within two days of your event.

We look forward to serving you!

SERVING SIZES

MEDIUM PLATTER

Suitable for 6 people or less

LARGE PLATTER

Suitable for 12 people or less



STARTING LINEUP

GUESTS 6 | \$400 12 | \$750

FRESHLY POPPED POPCORN GF | V
Served in a Souvenir Bucket | Bottomless

FLASH FRIED TORTILLA CHIPS V
Fresh Tomato Salsa | Guacamole | Warm Queso

CALIFORNIA CRUDITÉ GF | VG
Garden Vegetables | Tri-colored Carrots | Broccoli | Grape Tomatoes
House Ranch Dressing

CHICKEN TAQUITOS
Black Beans | Pico de Gallo | Queso Fresco

COWBOY BURGER
Jack Daniel's BBQ Sauce | Crispy Bacon | Sharp Cheddar Cheese
Onion Ring | Brioche Bun

CRISPY CHICKEN TENDERS
Honey Mustard | BBQ Sauce | Roasted Red Pepper Ketchup

BLACK BEAN EMPANADAS V
Flaky Turnover | Chipotle Aioli

CRAVEWORTHY COOKIES V
Chocolate Chip



JACK DANIEL'S

Gluten Free GF | Vegetarian V | Vegan VG

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

BARN BURNER

GUESTS 6 | \$500 12 | \$1,000

FRESHLY POPPED POPCORN GF | V
Served in a Souvenir Bucket | Bottomless

MARKET FRESH FRUIT PLATTER GF | VG
Cantaloupe | Honeydew | Watermelon | Pineapple | Grapes | Berries

YUKON GOLD CHIPS + DIP V
Spinach and Artichoke Dip

TRADITIONAL COBB SALAD GF
Romaine Lettuce | Avocado | Baby Heirloom Tomatoes | Red Onion
Point Reyes Blue Cheese | Sliced Boiled Egg | Black Forest Ham
Nueske Bacon | Blue Cheese Dressing

MAKE IT VEGAN Vegan Cheese | Coconut Bacon | Tofurky

FRIED PICKLES + JALAPEÑOS V
Cheddar Stuffed | Sriracha Aioli

SOUTHERN STYLE FRIED CHICKEN
Sautéed Green Beans | Baby Heirloom Tomatoes | Toasted Almond
Honey Mustard

JACK DANIEL'S BABY BACK RIBS
Sweet Baked Beans | Jalapeño Cornbread

APPLE COBBLER V
Caramelized Apples | Buttery Streusel

JACK DANIEL'S

Prices subject to additional fees and taxes.



POWER PLAY

GUESTS 6 | \$1,000 12 | \$1,900

FRESHLY POPPED POPCORN GF | V

Served in a Souvenir Bucket | Bottomless

YUKON GOLD CHIPS + DIP V

Spinach and Artichoke Dip

CHEF'S "SHARK-CUTERIE" + ARTISAN CHEESE V

Prosciutto | Genoa Salami | Point Reyes Blue | Smoked Gouda
Sharp Cheddar Cornichons | Whole Grain Mustard | Crostini

SUPERIOR SALAD

Spinach | Romaine | Baby Heirloom Vegetables | Pickled Red Onion
Pepitas Bloomed Cranberries | Herbed Goat Cheese | Garlic Croutons
Avocado Green Goddess

FRITTO MISTO V

Yucca Fries | Tomato Mozzarella Arancini | Roasted Wild Mushrooms
Parmesan Peppercorn Ranch

PISTACHIO CRUSTED SALMON

Smashed Confit Fingerlings | Candied Brussel Sprouts
Champagne Vinaigrette

TENDERLOIN AU POIVRE

Peppercorn Crusted Beef | Potato & Celeriac Purée
Roasted Rainbow Cauliflower | Cognac Cream

MINI CHOCOLATE LAVA CAKE V

Macerated Strawberries | Chantilly Cream

OPEN WATER

GUESTS 6 | \$200 12 | \$400



ONLY AVAILABLE DURING SHARKS GAMES

Selection are 8pc/Roll

CALIFORNIA ROLL GF | VG | V

Crab, Avocado | Sesame Seeds

AVOCADO ROLL

Avocado | Sesame Seeds

CABO CONSPIRACY ROLL

Spicy Crab | Avocado | Topped with Sweet and Sour
Tempura Crunch | Jalapeño | Habanero Tobiko

SHARKS ROLL WITH TEAL RICE

Spicy Tuna | Avocado | Topped with Salmon Poke | Meyer Lemon
Olive Oil | Unagi Sauce | Habanero Tobiko | Tempura Crunch
Green Onion

SPICY TUNA ROLL

Spicy Tuna | Avocado | Green Onions

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COLD PLATTER

GUESTS	6	12
CALIFORNIA CRUDITÉ GF VG	\$50	\$100
Garden Vegetables Tri-colored Carrots Broccoli Grape Tomatoes Buttermilk Ranch Dressing		
MARKET FRESH FRUIT PLATTER GF VG	\$50	\$100
Cantaloupe Honeydew Watermelon Pineapple Grapes Berries		
CHEF'S "SHARK-CUTERIE" + ARTISAN CHEESE V	\$200	\$400
Prosciutto Genoa Salami Point Reyes Blue Smoked Gouda Sharp Cheddar Cornichons Whole Grain Mustard Crostini		
AGUACHILE CEVICHE	\$100	\$200
Tiger Shrimp Red Onion Jalapeño Cucumber Cilantro Radish		
BUILD YOUR OWN BRUSCHETTA	\$115	\$230
Grilled Sourdough Honey Goat Cheese Olive Tapenade Tomato Fresh Mozzarella Basil Pesto		

HOT APPETIZERS

GUESTS	6	12
JUMBO CHICKEN WINGS	\$140	\$280
Shaved Carrot and Celery Choose Your Sauce: Buffalo Mango Habanero		
CRISPY CHICKEN TENDERS	\$85	\$170
Honey Mustard BBQ Sauce Roasted Red Pepper Ketchup		
CHICKEN TAQUITOS	\$75	\$150
Queso Fresco Pico de Gallo Black Beans		
DUNGENESS CRAB CAKES	\$240	\$480
Horseradish Remoulade		
BRISKET YUCCA FRIES	\$90	\$180
Ranch Style Beans Pico de Gallo Queso Fresco Pickled Jalapeño		
FRIED PICKLES + JALAPEÑOS V	\$70	\$140
Cheddar Stuffed Sriracha Aioli		
FRITTO MISTO V	\$115	\$230
Yucca Fries Tomato Mozzarella Arancini Roasted Wild Mushrooms Parmesan Peppercorn Ranch		

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SANDWICHES + SALADS

GUESTS	6	12
CALI TURKEY CLUB	\$125	\$250
Avocado Aioli Crispy Bacon Heirloom Tomato Green Leaf Lettuce Sourdough Bread		
BRISKET SANDWICH	\$135	\$270
Jack Daniel's Brisket Sharp Cheddar Cheese Onion Ring Chipotle Aioli Brioche Bun		
VEGGIE WRAP v	\$130	\$260
Spinach Tortilla Garlic Hummus Olive Tapenade Roasted Red Pepper Green Leaf Lettuce Roma Tomato Cucumber Red Onion Herbed Vinaigrette		
CLASSIC CAESAR SALAD	\$60	\$120
Romaine Parmesan Reggiano Herbed Croutons Parmesan Fricco House Caesar Dressing		
TRADITIONAL COBB SALAD	\$75	\$150
Romaine Lettuce Avocado Baby Heirloom Tomatoes Red Onion Point Reyes Blue Cheese Sliced Boiled Egg Black Forest Ham Nueske Bacon Blue Cheese Dressing		
MAKE IT VEGAN Vegan Cheese Coconut Bacon Tofurky		
WEDGE SALAD	\$65	\$130
Crispy Nueske Bacon Grape Tomato Scallions Blue Cheese Dressing		
SUPERIOR SALAD v	\$75	\$150
Spinach Romaine Baby Heirloom Vegetables Pickled Red Onion Pepitas Bloomed Cranberries Herbed Goat Cheese Garlic Croutons Avocado Green Goddess		

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ENTRÉES

GUESTS	6	12
MARY'S ORGANIC CHICKEN	\$300	\$600
Apricot Mostarda Confit Marble Potatoes Herb Roasted Tomato		
SMOKED BEEF BRISKET	\$280	\$560
Jack Daniel's BBQ Sauce Steak Fries Broccolini Toasted Almonds Baby Heirloom Tomato		
BEEF SHORT RIBS	\$175	\$350
Risotto Milanese Roasted Baby Heirloom Carrots		
ORECCHIETTE PASTA	\$105	\$210
Broccoli Pesto Charred Broccolini Prosciutto Crisp Artichoke Hearts Sun Dried Tomatoes		
PISTACHIO CRUSTED SALMON	\$300	\$600
Smashed Confit Fingerlings Candied Brussel Sprouts Champagne Vinaigrette		

Prices subject to additional fees and taxes.



FAN FAVORITES

GUESTS	6	12
ALL BEEF CHICAGO STYLE HOT DOGS	\$75	\$150
Sauerkraut Raw Onion Pepperoncini Tomato Pickle Spears Applewood Smoked Bacon Poppy Seed Bun		
ANDOUILLE SILVA SAUSAGES	\$75	\$150
Sautéed Onions and Peppers Spicy Brown Mustard		
CHEESEBURGER SLIDERS	\$140	\$280
Pickles Caramelized Onions Bacon Jam Roma Tomatoes Burger Sauce Brioche Bun		
COWBOY BURGER	\$100	\$200
Jack Daniel's BBQ Sauce Applewood Smoked Bacon Sharp Cheddar Cheese Onion Ring Brioche Bun		
"IMPOSSIBLE" BURGER	\$140	\$280
Pickles Caramelized Onion Green Leaf Lettuce Roma Tomatoes Burger Sauce Brioche Bun		
TWISTED TACOS	\$165	\$330
Skirt Steak Salsa Roja Sour Cream Guacamole Cotija		

PIZZA

CHEESE PIZZA v	\$50
House Sauce Four Cheese Blend Basil	
PEPPERONI PIZZA	\$55
House Sauce Sliced Pepperoni Shredded Mozzarella Basil	
MARGHERITA v	\$60
House Sauce Buffalo Mozzarella Heirloom Tomatoes Fresh Basil	
CUBANO	\$60
Swiss Cheese Blend Pulled Pork Dill Pickles Red Onion Pepperoncini Peppers Mustard Aioli	
BBQ CHICKEN PIZZA	\$60
Jack Daniel's BBQ Sauce Shredded Mozzarella Mary's Chicken Bacon Crumble	

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SNACKS

FRESHLY POPPED POPCORN GF V		\$30
Served in a Souvenir Bucket Bottomless		
GUESTS	6	12
YUKON GOLD CHIPS + DIP GF V	\$65	\$130
Spinach and Artichoke Dip		
BAVARIAN PRETZEL STICKS V	\$40	\$80
Spicy Brown Mustard Warm Queso		
FLASH FRIED TORTILLA CHIPS GF V	\$30	\$60
Fresh Tomato Salsa Guacamole Warm Queso		
ISLAND CRUNCH CHEX MIX VG	\$115	\$230
Mini Yogurt Pretzels Key Lime Bits Cashews Pecans		

DESSERTS

GUESTS	6	12
CRAVEWORTHY COOKIES V	\$50	\$100
Chocolate Chip		
SMORE'S BROWNIES V	\$60	\$120
Chocolate Ganache Mini Marshmallow Oreo Cookie Crumble		
MINI FRESH FRUIT TARTS V	\$125	\$150
Strawberry Kiwi Mixed Berry Mango		
LOADED CINNAMON TWISTS V	\$80	\$160
Apple Compote Chantilly Cream Apple Chips		
MINI CHOCOLATE LAVA CAKE V	\$75	\$150
Macerated Strawberries Chantilly Cream		

Gluten Free **GF** | Vegetarian **V** | Vegan **VG**

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THIRST QUENCHERS *Per Six Pack*

SOFT DRINKS + MIXERS \$28

MIX YOUR FAVORITE FLAVORS

12oz bottle

Coke

Diet Coke

Sprite

Barq's Root Beer

Fanta Orange Soda

Seagrams Ginger Ale

Seagrams Seltzer Water

Seagrams Tonic Water

TopoChico Sparkling

Mineral Water 15.5oz

Gold Peak Sweet Tea 18.5oz

BOTTLED WATERS + SPORTS DRINKS \$28

20oz bottle

Smartwater

Powerade Fruit Punch

AHA SPARKLING \$25

12oz can

Sparkling Berry Acai

Sparkling Lime Watermelon

Blackberry Lemon

Sparkling Mango Black Tea

Sparkling Orange Grapefruit

MINUTE MAID JUICES \$25

MIX YOUR FAVORITE FLAVORS

12oz bottle

Apple

Cran Apple Raspberry

Cranberry Grape

Orange Juice

KEURIG FRESH BREWED SERVICE \$50

One Keurig Machine

Premium Regular

Decaf Coffee

Tea

BAR MIXERS \$30

by the Bottle

Margarita Mix

Sweet & Sour Mix

Bloody Mary Mix

Red Sangria Mix

Pina Colada Mix

BEER

Lager	Corona Extra	\$60
IPA	Lagunitas DayTime	\$65
Lager	Michelob Ultra	\$55
IPA	21st Amendment Brew Free or Die	\$70
Lager	Modelo Especial	\$60
Wheat	Blue Moon	\$60
Lager	Coors Light	\$55
Red IPA	Screaming Hand	\$70
Cider	Golden State Dry	\$70
Hazy	Almanac Love	\$70
Red	Anderson Valley Boont Amber	\$65
Stout	Full Boar Scotch Ale	\$70
Wheat	Allagash White Ale	\$70



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SPIRITS *All bottles are 750mL unless otherwise noted*

ENTHUSIASTS	Rum	Captain Morgan	Spiced	\$75
	Rum	Bacardi	Silver	\$75
	Tequila	Milagro	Tequila Blanco	\$75
	Vodka	Tito's	Handmade	\$75
	Whiskey	Jack Daniel's	Tennessee Whiskey	\$75
	Gin	Aviation	Gin Batch Distilled	\$85
	Bourbon	Bulleit	Kentucky Straight Bourbon Whiskey 10yr	\$95
	Scotch	Monkey Shoulder	Batch 27	\$90

LUXURY	Bourbon	Basil Hayden's	Bourbon 10yr	\$125
	Bourbon	Michter's	Small Batch	\$105
	Gin	Nolet's	Silver Dry Gin	\$105
	Scotch	Glenlivet	Speyside Single Malt Whisky 12yr	\$125
	Tequila	Deleon	Tequila Añejo	\$125
	Vodka	Ketel One	Small Batch Craftmanship	\$115

EXECUTIVE CLUB	Bourbon	Blade & Bow	Kentucky Straight Bourbon Whiskey	\$130
	Gin	Hendrick's	Orbium Gin	\$130
	Rum	Ron Zacapa	Rum Centenario 23yr	\$140
	Tequila	Don Julio	Tequila Añejo	\$140
	Whiskey	Jack Daniel's	Single Barrel - Heritage Whiskey	\$170
	Cognac	Hennessy	Privilege VSOP	\$170
	Whiskey	HIBIKI	Harmony Blended Japanese Whisky	\$170
	Vodka	Belvedere	Unfiltered Bartezeek Single Estate	\$170
	Scotch	Johnnie Walker	Platinum Label 18yr	\$280
	Tequila	Clase Azul	Tequila Reposado	\$280

READY TO DRINK	Truly	<i>Variety Pack</i>	Berry or Citrus Mix	\$75
	Jack Daniel's	<i>Variety Pack</i>	Jack Honey Jack Cola Whiskey Seltzer	\$85



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WINE All bottles are 750mL unless otherwise noted

SPARKLING

Benvolio, Prosecco, <i>Italy, N.V.</i>	\$70
Decoy, Brut Cuvée, <i>California, N.V.</i>	\$85
Dom Pérignon, Epernay France, Brut	\$410
J Vineyards, Cuvée, <i>California, N.V.</i>	\$80
Moët & Chandon, Ice Imperial, Demi-Sec, <i>N.V.</i>	\$160
Schramsberg, Mirabelle, Brut Rose, <i>California, N.V.</i>	\$95
Veuve Clicquot Yellow Label <i>N.V.</i>	\$260

CHARDONNAY

Beringer, Luminus, Oak Knoll, <i>California</i>	\$70
Calera, <i>California</i>	\$80
Clos LaChance, <i>Monterey</i>	\$75
Decoy, <i>California</i>	\$75
Frank Family, <i>California</i>	\$80
J. Lohr, Arroyo Seco	\$80
Sonoma Cutrer, <i>Russian River</i>	\$75

INTERESTING WHITES & ROSÉ

Colibri, Rosé, <i>California</i>	\$60
Duckhorn, Sauvignon Blanc, <i>North Coast</i>	\$75
Emmolo, Sauvignon Blanc, <i>Napa Valley</i>	\$70
Sabine Rose Blend, <i>Provence, France</i>	\$65
Shaya Verdejo, <i>Bodegas, Spain</i>	\$65
Twomey, <i>Sonoma</i>	\$80
Whitehaven, <i>New Zealand</i>	\$65



CABERNET SAUVIGNON

Arrowood Vineyards, <i>Sonoma Coast</i>	\$80
Beaulieu Vineyard (BV), <i>Napa Valley</i>	\$90
Clos LaChance <i>Central Coast</i>	\$75
Duckhorn, <i>Napa Valley</i>	\$155
Freemark Abbey, <i>Napa Valley</i>	\$115
Greenwing, <i>Columbia Valley</i>	\$105
J. Lohr, Hilltop, <i>Paso Robles</i>	\$90
Joel Gott, <i>California</i>	\$75
Round Pond, <i>Rutherford</i>	\$145
Silver Oak, <i>Alexander Valley</i>	\$165
Stags' Leap, <i>Napa Valley</i>	\$155

MERLOT

Alexander, <i>Valley Vineyards</i>	\$60
Clos LaChance, Estate Merlot, <i>Central Coast</i>	\$65
Robert Hall, <i>California</i>	\$70

PINOT NOIR

Blue Jay, <i>Anderson Valley</i>	\$90
Decoy, <i>California</i>	\$85
Etude, Fiddlestix Vineyard, <i>Santa Rita Hills</i>	\$115
Fess Parker, <i>Santa Rita Hills</i>	\$90
Saintsbury, <i>Carneros</i>	\$80

OTHER REDS/ BLENDS

22 Pirates, Red Blend, <i>California</i>	\$80
Château Lassègue, Grand Cru Bordeaux Blend, <i>France</i>	\$60
Hess, Treo, Red Blend, <i>California</i>	\$70
Il Fauno Super Tuscan, <i>Italy</i>	\$80

Prices subject to additional fees and taxes.



SAP CENTER AT SAN JOSE

AS THE EXCLUSIVE CATERER OF THE SAP CENTER AT SAN JOSE, ARAMARK IS COMMITTED TO THE HIGHEST STANDARDS OF QUALITY AND SERVICE.

Our menus offer a comprehensive selection of innovative culinary creations from which to choose. All food is prepared and delivered fresh to your suite from our kitchen. In addition to our suite menu, we will gladly customize a menu for any occasion. Please contact the suite and catering department and a sales representative will be happy to plan a menu. We will also assist with personalized dining requirements, such as dietary or religious restrictions.

HOW TO ORDER

We highly encourage preorders to ensure availability and optimal product quality. We recommend preorders to be placed two (2) business days prior to an event. Orders can be conveniently placed via the new and user-friendly SpotOn portal or by telephone 408.999.5999. You may still place orders during events with your dedicated suite attendant or by the integrated phone inside your suite.

ORDERING

SpotOn ADVANCE ORDER »

EMAIL »

We kindly ask when placing an order to please provide the following:

- » Name
- » Suite Number
- » Suite Owner's Name
- » Event Date & Time
- » Name of guest placing order
- » Phone number and e-mail of guest placing order

If no specific time is requested all food and beverage will be set prior to your arrival in your suite for the event for your convenience.

ORDERING DEADLINES

ORDERS DUE BY 3:00 PM	PRIOR TO EVENT DAY
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Saturday
Thursday	Sunday
Friday	Tuesday

PROCEDURES + SERVICES

CANCELLATIONS

No charges will be assessed to suite holders for orders cancelled at least 24 hours in advance. Suite orders not cancelled within the 24 hour minimum will be assessed 50% of the total food and beverage order and 100% of the private attendant fee (if applicable).

EXCLUSIVITY

Aramark is the exclusive caterer for the SAP Center at San Jose. It is not permissible for suite holders or guests to bring food and/or beverage from outside the building into the suites without proper authorization and incurring handling fees.

SAFE FOOD PRACTICES

Please note: consuming raw or undercooked meats, poultry, pork, fish, shellfish or fresh eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BEVERAGES

LIQUOR

In accordance with the laws of the State of California, Aramark is the only licensee authorized to sell or serve liquor, beer and wine at the SAP Center at San Jose. It is the responsibility of the suite holder or its representative to control the consumption of alcoholic beverages within the suite. People under the age of 21 years old may not consume alcoholic beverages. People who appear visibly intoxicated may not consume alcoholic beverages. Suite holders may incur liability if they fail to comply. By law, the bottles of alcohol may not be removed from the suite and the SAP Center at San Jose.

Suite guests are not permitted to take cans or bottles outside of the suite. Disposable cups are provided for use outside of the suite.

For suites without a par-restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any

unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.

Guests are allowed to bring in a maximum of 6 bottles of wine, a corkage fee of \$30 per bottle will be charged to the final bill. Outside liquors and beers are not permitted.

BEVERAGE RESTOCKING

Each suite has a private, locked liquor cabinet and a refrigerator. Upon request, Aramark catering staff will stock each cabinet and refrigerator with the quantity and selection of beverages chosen by the suite holder. Our staff will check the inventory of the cabinet and refrigerator at the conclusion of each event. If restocking is necessary, the suite holder will be charged for the items being replaced. If you prefer, you may order beverages on an individual basis. Please notify the suite catering office to make appropriate arrangements.

Please provide Aramark with a list of individuals authorized to open the liquor cabinets. The suite administrator can make any additions or changes in advance of the event.



PAYMENTS AND FEES

METHODS OF PAYMENT

Listed below are the payment options for our suite holders. Please take the time to review your options and decide which payment arrangements will best suit the needs of you and your guests. Then, simply sign the payment agreement and return it to the Aramark suite catering office at your earliest convenience. SAP Center is a cashless building. Cash will not be accepted as a form of payment, however our guests can find reverse ATM machines in various areas of the building. Please call the premium office at 408.999.5999 for further inquiries.

1 CREDIT CARD ON FILE

As a suite holder, you may place a credit card on file with the Aramark suite catering office to be used for food and beverage charges. At the end of an event, you will just be required to sign the customer summary, eliminating the need to present a credit card. Copies of the customer summaries will be sent to you from the Aramark suite catering office to assist in the reconciliation of your credit card.

2 PAYMENT AT THE CONCLUSION OF THE EVENT

Payment at the conclusion of an event is an option in which the guests of the suite are responsible for all food and beverage charges incurred during each individual session. If you choose this option, we ask that you advise your guests in advance that they will be responsible for payment. Just as if you were setting up a “tab” at a bar, our suite attendants will be required to ask for a credit card at the beginning of the event. All charges will be posted to this credit card during the course of the event and a signature will be required at the end of the event.

3 ESCROW ACCOUNT

An escrow account is a convenient way to pay for your purchases in advance without using a credit card. Prior to the beginning of the season, you would send a check payable to the Aramark suite catering office for a specific amount to be deposited in an escrow account, from which food and beverage charges would be deducted. An escrow account may be initiated with a minimum balance of \$5,000. However, we recommend \$10,000 for the initial payment.

When your balance drops below \$1,000, you will be asked to replenish your account. In the event that your balance reaches \$0, a credit card will be required for all charges until the account is funded.

4 ADVANCE PAYMENT

Advance payment for food and beverage arrangements in the suite is always an option. The suite catering office will provide you, in advance, with a total of all charges for the order and arrangements can then be made for payment. All advance payments (credit card or certified check) must be received at least 72 hours prior to the event day. We ask that you advise your guests that they will be responsible for any additional orders over and above the initial order. Any food or beverages purchases that occur during the event and that are over and above the initial order will be handled on an a la carte basis and our suite attendants will be required to ask for payment at the time the order is placed. For suites with shared ownership, each partner in the suite must establish a separate account with the Aramark suite catering office. In order to ensure the proper posting of charges, it will be necessary to provide the suite catering office with a calendar of days each partner will be using the suite. Visa, MasterCard, Discover and American Express are accepted by Aramark.

Please note that for all credit card and debit card transactions the bank puts a hold on your account. It usually takes 2-3 business days for the hold to be credited back to your account, but some cards may take as long as 7 business days.

TAXES

Food, beverages and service charges are subject to current local and state sales tax.

SERVICE CHARGE

A service charge of 19% will be added to all food and beverage orders. The service charge is not intended to be a tip or gratuity for the benefit of the employees; however, please note that 75% of the service charge is distributed to certain employees as additional wages.



FAQ

PRIVATE SUITE ATTENDANT

Aramark suite catering can provide a private suite attendant at a charge of \$200 per event. Private attendants can be requested with 7 days notice through the suite catering office.

IS THE GRATUITY INCLUDED?

Additional gratuities are at the discretion of the suite host/ guest. If you would like to give your suite attendant a tip, you may add it to your final invoice at the time it is presented or you may designate a tip when placing the order. Please note that 75% of the service charge is distributed to certain employees as additional wages.

IS THE SUITE OPEN WHEN THE GUESTS ARRIVE?

Suite guests are allowed to access the suite one and a half hours prior to the start of an ice hockey game and one hour prior to all other events. SAP Center Suite Concierge staff will check suite tickets and open suites for guests. Aramark food and beverage staff members are not authorized to unlock suites.

CAN THE FOOD AND BEVERAGE BE ORDERED UNTIL THE END OF THE GAME?

During a hockey game, all food orders cease at the end of the first period and all beverage orders cease at the end of the second period. For all other events, the suite attendant will inform the suite host of order cut-off times.

DO I NEED TO WAIT UNTIL I AM IN THE SUITE TO PLACE AN ORDER?

All advanced menu selections have to be placed by the deadlines indicated in the ordering procedures. If the deadline is missed, an order from the event menu may be placed at any time from 2 days prior to the event until the kitchen is closed during the event. The event day menu selections are limited but represent a portion of the Executive Chef's finest selections.

WHAT IS A PAR BAR?

The automatic restocking program is a service Aramark provides to suite holders. Suites may only have one par bar, presumed to be stocked unless a request is made for removal. At the beginning of the season, types and amounts of beverages are established by the suite administrators. The suites are then stocked with the beverages ordered. At the conclusion of each event, a suite attendant conducts an inventory of the remaining stock. The difference between the opening inventory and the closing inventory is noted and the amount is charged to the suite holder. The inventory is then restocked to the original inventory amount. Please note: soda, juices mixers and beer are sold by the six packs on the menu, but are restocked in single cans or bottles.

WHAT IS AN ORDER CONFIRMATION?

When an order is received in the suites catering office, whether via email, telephone or online, it must be entered into the Aramark system. This will produce a computer-generated copy. This copy is the order confirmation that you will receive within 24 hours via email. If you have not received confirmation within this time, please contact the suite catering office at 408.999.5999 to confirm that your order has been received.