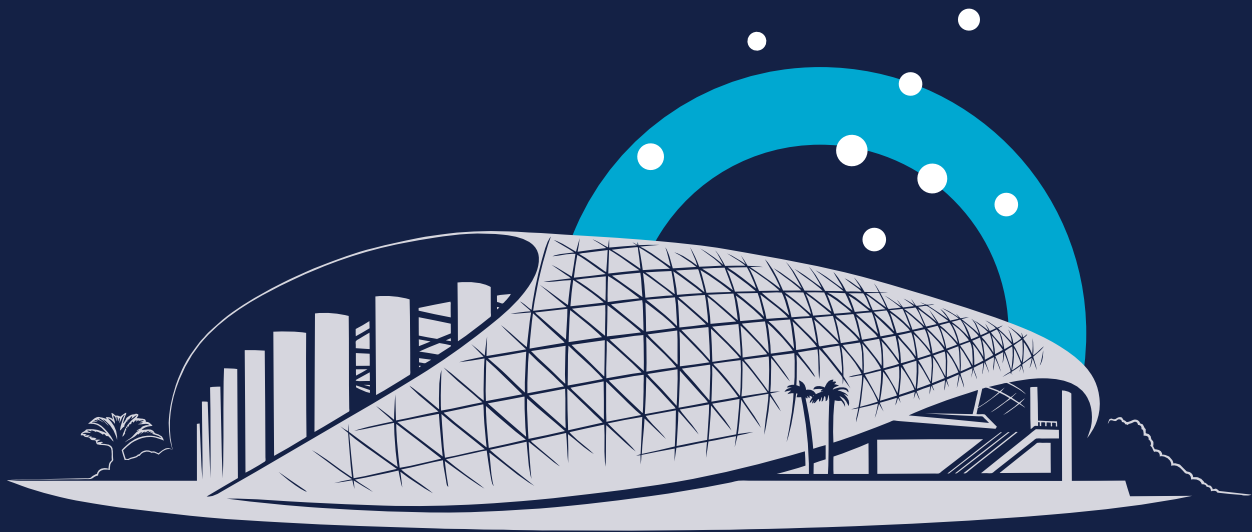


*DAY OF EVENT*

# MENU

FROM EXECUTIVE CHEF OMAR ALMARAZ



**V GF** MELISSA'S SEASONAL CALIFORNIA FRUIT \$115

**VG GF** MELISSA'S SEASONAL CRUDITÉ \$95  
Lemon herb hummus

**GF** HOUSE-MADE POTATO CHIPS \$75  
Chive dip

**VG** WARM PRETZEL BITES \$95  
Beer cheese sauce

**V GF** HOUSE-MADE GUACAMOLE \$110  
Fresh avocados, tomatoes, onions, cilantro,  
Tostitos tortilla chips

**GF** CHIPS & SALSA \$75  
Salsa roja and salsa verde, Tostitos tortilla chips

CHICKEN CAESER SALAD \$95  
Grilled chicken, artisan romaine, shaved parmesan, classic dressing, garlic focaccia croutons

HERB ROASTED CHICKEN SANDWICH \$175  
Butter lettuce, heirloom tomato, lemon garlic aioli, applewood smoked bacon, local sourdough

CITY LINK HOT DOGS \$150  
Fried city link hot dogs, traditional condiments, Martin's potato bun

**GF** WINGS \$150  
Choice of: Zab's hot sauce, barbecue sauce, or lemon pepper

CHICKEN TENDERS \$175  
Ranch and barbeque sauce

SMOKED JALAPENO & CHEDDAR BRATWURST \$165  
Martin's potato bun

PEPPERONI PIZZA \$105  
Ezzo pepperoni, San Marzano tomatoes, mozzarella

MOZZARELLA PIZZA \$90  
San Marzano tomatoes, mozzarella

**VG** ASSORTED COOKIE PLATTER \$110  
Chocolate chip, triple chocolate chunk, sugar, oatmeal raisin

**VG** DECADENT BROWNIE PLATTER \$85  
Double chocolate chip fudge, milk chocolate, dulcey chocolate brownies

**VG** ASSORTED GELATO ICE CREAM SANDWICHES \$150  
Chocolate chip cookie, vanilla gelato; Dark chocolate cookie, mint gelato; Snickerdoodle cookie, sea salt caramel gelato; Butter cookie, strawberry jam gelato

# DAY OF EVENT MENU

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

# 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

Coronado Salty Crew Blonde Ale  
Cali-squeeze Blood Orange Hefeweizen  
Golden Road Brewing Mango Cart Wheat Ale  
Golden Road Brewing Street Cart Lager  
Stone Brewing Delicious IPA (gluten friendly)  
Societe Bulbous Flowers Hazy IPA  
Voodoo Ranger Juice Force IPA

### HARD BEVERAGES \$55

Bud Light Seltzer Black Cherry  
NÚTRL Pineapple Vodka Seltzer

## 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

STARBUCKS NITRO FLASH BREW \$34

PEPSI \$23

DIET PEPSI \$23

STARRY \$23

AQUAFINA WATER \$32

PROUD SOURCE SPRING WATER \$36

PROUD SOURCE SPARKLING WATER \$36

BUBLY LIME SPARKLING WATER \$23

BUBLY GRAPEFRUIT SPARKLING WATER \$23

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 DRINK	\$40
ROCKSTAR ENERGY DRINK	\$40
SUGAR FREE	



# WINE

## SPARKLING WINE

HILT ESTATE SPARKLING WINE, STA. RITA HILLS, CALIFORNIA	\$135
LAURENT-PERRIER "CUVÉE ROSÉ" BRUT CHAMPAGNE, TOURS SUR MARNE, FRANCE	\$175
SORELLE BRONCA BRUT PROSECCO, VALDOBBIADENE DOCG, VENETO, ITALY	\$65
VEUVE CLICQUOT YELLOW LABEL BRUT, CHAMPAGNE, FRANCE	\$175

## ROSÉ

THE PARING ROSÉ OF PINOT NOIR, STA. RITA HILLS, CALIFORNIA	\$60
CHATEAU LÉOUBE "LE SECRET DE LÉOUBE" ROSÉ, PROVENCE, FRANCE	\$90

## CHARDONNAY

THE PARING CHARDONNAY, SANTA BARBARA, CALIFORNIA	\$65
THE HILT ESTATE CHARDONNAY, STA. RITA HILLS, CALIFORNIA	\$135

## SAUVIGNON BLANC

JONATA "FLOR" SAUVIGNON BLANC, BALLARD CANYON, CALIFORNIA	\$100
THE PARING SAUVIGNON BLANC, CALIFORNIA	\$65

## OTHER WHITE VARIETALS

TATOMER "VANDENBERG" RIESLING, STA. RITA HILLS, CALIFORNIA	\$70
LUMEN "SIERRA MADRE VINEYARD" PINOT GRIS, SANTA MARIA VALLEY, CALIFORNIA	\$70

## CABERNET SAUVIGNON

JONATA "EL DESAFIO" CABERNET SAUVIGNON, BALLARD CANYON, CALIFORNIA	\$310
HILL FAMILY ESTATE CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	\$115

## 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	\$65
THE HILT ESTATE PINOT NOIR, STA. RITA HILLS, CALIFORNIA	\$135

## OTHER RED VARIETALS

JONATA "TODOS VINEYARD" RED BLEND, BALLARD CANYON, CALIFORNIA	\$135
JONATA "FENIX" MERLOT, BALLARD CANYON, CALIFORNIA	\$200
THE PARING RED BORD EAUX BLEND, CALIFORNIA	\$65

# SUITE SERVICE

## HOURS OF OPERATION

REGULAR OFFICE HOURS:

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

### JESSICA RAPHAEL

EXECUTIVE & OWNERS

jraphael@legends.net

424-541-9588

### MASON JESSIE

SUITES-WEST

mjessie@legends.net

424-541-9620

### RICH MACDONALD

SUITES-EAST

rmacdonald01@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.