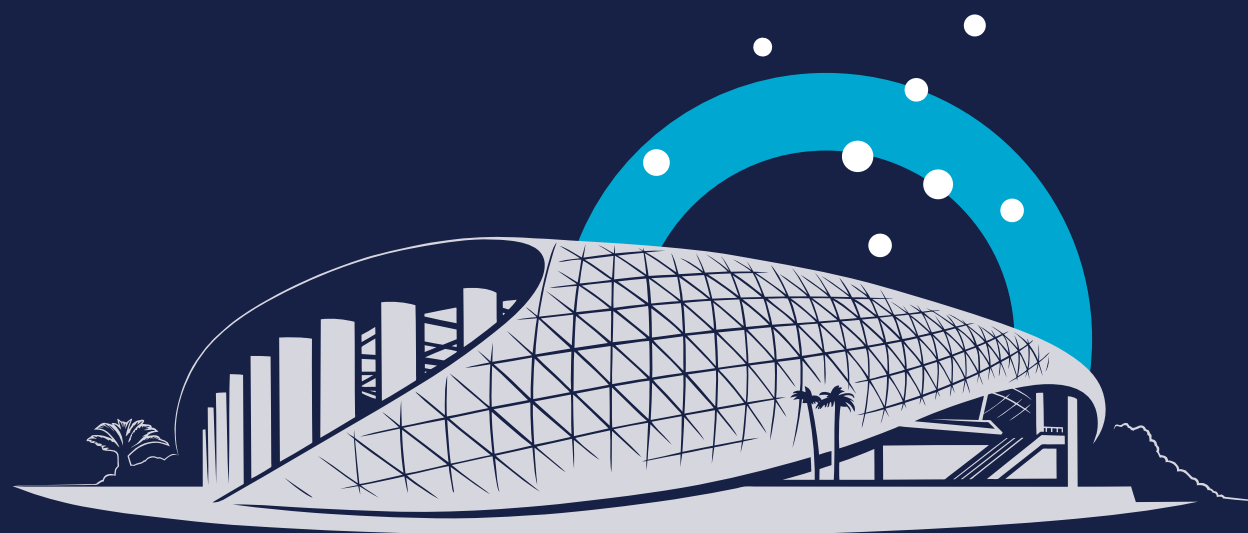


SUITE

MENU

FROM EXECUTIVE CHEF OMAR ALMARAZ



PACKAGE ONE \$950

Designed for 10-12 guests

Prices do not include taxes or fees

PRE-SET

V GF MELISSA'S SEASONAL CALIFORNIA FRUIT

VG HUMMUS PLATTER
Seasonal roasted vegetables, smashed olives, marinated feta, crispy pita

VG WARM PRETZEL BITES
Beer cheese sauce

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

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

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

POST 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 WINGS
Choice of: Zab's hot sauce, barbecue sauce, or lemon pepper

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

VG DECADENT BROWNIE PLATTER
Double chocolate fudge, milk chocolate, and dulcey chocolate brownies

V *vegan*

VG *vegetarian*

GF *gluten free*

PRE-SET

V GF MELISSA'S SEASONAL CALIFORNIA FRUIT

VG HUMMUS PLATTER
Seasonal roasted vegetables, smashed olives, marinated feta, crispy pita

VG WARM PRETZEL BITES
Beer cheese sauce

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

V GF CHILLED CORN SALAD
Fire roasted corn, shishitos, spiced pepitas, cotija, yuzu tahini vinaigrette

PASTRAMI SANDWICH
Russian dressing, shaved cabbage, pickles, marble rye bread

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

POST GUESTS ARRIVAL

CEVICHE
Poached shrimp, spicy tomato juice, cucumber, jicama, onion, cilantro, tostadas

SMOKED JALAPENO & CHEDDAR BRATWURST
Martin's potato bun

BY HALFTIME

CHICKEN AL PASTOR TACOS
La palma flour tortillas, charred habanero salsa

VG HOMEMADE CHURROS
Cinnamon Sugar

VG DECADENT BROWNIE PLATTER-
Double chocolate fudge, milk chocolate, and dulcey chocolate brownies

PACKAGE TWO \$1350

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

PRE-SET

V GF MELISSA'S SEASONAL CALIFORNIA FRUIT

VG HUMMUS PLATTER
Seasonal roasted vegetables, smashed olives, marinated feta, crispy pita

V GF HOUSEMADE KETTLE CHIPS
Chive dip

V GF CHARRED CAULIFLOWER SALAD
Golden raisins, roasted almonds, wild rocket arugula, Fiscalini cheddar, lemon tahini dressing

CALIFORNIA CHEESES & CHARCUTERIE

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

POST GUESTS ARRIVAL

GF SHRIMP COCKTAIL
Horseradish cocktail sauce, lemon

VG TRUFFLE GARLIC KNOTS
Shaved Parmesan, chives

SUSHI
Sashimi, nigiri, rolls, wasabi & ginger

STICKY PORK BELLY
Butter lettuce, spicy pickled carrots and daikon, petite herbs

HERB ROASTED RIBEYE
Crispy fingerling potato, cream spinach, wild mushroom ragout, crispy onions

BY HALFTIME

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

VG SEASONAL HANDPIES
Flaky pie dough, seasonal filling, crystal sugar

VG DECADENT BROWNIE PLATTER
Double chocolate fudge, milk chocolate, and dulcify chocolate brownies

PACKAGE THREE \$2350

Designed for 10-12 guests

Prices do not include taxes or fees

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

**LARDER BAKING COMPANY \$725
BRUNCH PACKAGE**

ONLY AVAILABLE FOR DAY GAMES

BAGELS
PLAIN CROISSANTS
BLUEBERRY MUFFINS
MAPLE SEA SALT SCONES
CURED SALMON
BACON
WHIPPED CREAM CHEESE
RED ONION
LEMON
CAPERS
FRESH FRUIT
BOTTLE OF CHANDON BRUT (1)

VG GF

VG

VG

VG

SNACK PACK \$425

SMARTFOOD MOVIE THEATER
BUTTER POP

ASSORTED CHIPS

ASSORTED CANDIES

ASSORTED COOKIE PLATTER

Chocolate chip, triple chocolate chunk, sugar,
oatmeal raisin

AQUAFINA WATER (3)

PEPSI (1)

DIET PEPSI (1)

STARRY (1)

BEER & WINE \$300

MODELO ESPECIAL (2)

BUD LIGHT (2)

THE PARING RED BORDEAUX BLEND (1)

THE PARING CHARDONNAY (1)

PACKAGES CONT.

Designed for 10-12 guests

Prices do not include taxes or fees

VG GF SMARTFOOD POPCORN	\$35	SUSHI	\$425
		Sashimi, nigiri, rolls, wasabi, and ginger	
V GF MELISSA'S SEASONAL CALIFORNIA FRUIT	\$115	VG CHEESE PIZZA	\$90
		San Marzano tomatoes, mozzarella	
VG GF MELISSA'S SEASONAL CRUDITÉ	\$95	PEPPERONI PIZZA	\$105
Lemon herb hummus		Ezzo pepperoni , San Marzano tomatoes, mozzarella	
V GF HOUSE-MADE GUACAMOLE	\$110	CITY LINK HOT DOGS	\$150
Fresh avocados, tomatoes, onions, cilantro, Tostitos tortilla chips		Fried city link hot dogs, traditional condiments, Martin's potato bun	
CHICKEN CAESER SALAD	\$95	SMOKED JALAPENO & CHEDDAR BRATWURST	\$165
Grilled chicken, artisan romaine, shaved parmesan, classic dressing, garlic focaccia croutons		Martin's potato bun	
CALIFORNIA CHEESES & CHARCUTERIE	\$150	CHEESEBURGER SLIDERS	\$195
Artisan cured meats, California cheeses, pickled vegetables, dried fruits, nuts, fig jam, honey, parmesan & herb crackers, crostini, marinated olives		Caramelized onions, secret sauce, cheese, Martin's potato bun	
HERB ROASTED CHICKEN SANDWICH	\$175	CHICKEN TENDERS	\$175
Butter lettuce, heirloom tomato, lemon garlic aioli, applewood smoked bacon, local sourdough		Ranch and barbeque sauce	
SMOKED HOUSE PLATTER	\$415	GF CARNE ASADA FRIES	\$125
Smoked chicken, brisket, st louis pork ribs, spicy bread & butter pickles, fennel & celery slaw, corn bread muffin		Poblano cheese sauce, pico de gallo, guacamole, fresh jalapeño	
		DESSERTS	
		VG JUMBO CUPCAKE PLATTER	\$125
		Funfetti, strawberry, and chocolate	
		VG BANANA TART	\$90
		Flaky pie dough, caramel sauce, fresh banana, chantilly cream and chocolate	
		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	
		V GF CRAIG'S VEGAN ICE CREAM	\$110
		Killa' vanilla, Perfectly chocolate, Sunset & Strawberry	
		VG ASSORTED COOKIE PLATTER	\$110
		Chocolate chip, triple chocolate chunk, sugar, oatmeal raisin	

MENU ADDITIONS

Designed for 10-12 guests

Prices do not include taxes or fees

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

- V** GRILLED VEGETABLE WRAP \$75
Seasonal vegetables, hummus, tortilla wrap
- V** CHICKPEA SALAD SANDWICH \$110
Butter lettuce, heirloom tomatoes, multigrain
- V** PLANT BASED HOT DOGS \$165
Plant based link, brioche bun
- V** BEYOND BRATWURST \$175
Beyond bratwurst, brioche bun
- V** VEGAN SLIDERS \$195
Beyond beef, caramelized onions, secret sauce,
vegan cheddar cheese, brioche bun
- V** VEGAN NUGGETS \$165
Barbecue sauce and herb ranch
- V** SPICY CAULIFLOWER BITES \$95
Herb ranch
- V** MUSHROOM AL PASTOR TOSTADA \$195
Wild mushrooms, charred habanero salsa,
smashed avocado

DESSERTS

- V GF** VEGAN CHOCOLATE TART \$85
Vanilla sucee, milk chocolate ganache , chantilly
- V GF** CRAIG'S VEGAN ICE CREAM \$110
Killa' Vanilla, Perfectly Chocolate, Sunset &
Strawberry

VEGAN MENU

Designed for 10-12 guests

Prices do not include taxes or fees

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

GOAL LINE BAR
BUD LIGHT (6-PACK)
CORONA (6-PACK)
STONE DELICIOUS 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 DRINK (4-PACK)
AQUAFINA (TWO 6-PACKS)
PEPSI (6-PACK)
DIET PEPSI (6-PACK)
STARRY (6-PACK)
LEMONS
LIMES

\$800

MARGARITA
1800 SILVER
MARGARITA MIX
MARGARITA SALT
LIMES

\$150

MAKE IT A CADILLAC
UPGRADE YOUR PACKAGE WITH
GRAND MARNIER

PALOMA **\$150**
JOSE CUERVO TRADICIONAL REPOSADO
GRAPEFRUIT JUICE
BUBLY GRAPEFRUIT SPARKLING WATER

MULE **\$150**
KETEL ONE VODKA
BUNDABERG GINGER BEER (6-PACK)
LIME JUICE
LIMES

SO-CAL CRAFT BREWS **\$155**
CORONADO SALTY CREW BLONDE ALE
SOCIETE BULBOUS FLOWERS HAZY IPA
CALI-SQUEEZE BLOOD ORANGE HEFEWEIZEN

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

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

BUBLY LIME SPARKLING WATER \$23

BUBLY GRAPEFRUIT SPARKLING WATER \$23

AQUAFINA WATER \$32

PROUD SOURCE SPRING WATER \$36

PROUD SOURCE SPARKLING WATER \$36

STARBUCKS NITRO FLASH BREW \$34

PEPSI \$23

DIET PEPSI \$23

STARRY \$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
BUNDEBERG 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 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

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
SORELLE BRONCA BRUT PROSECCO, VALDOBBIADENE DOCG, VENETO, ITALY	\$65
VEUVE CLICQUOT “YELLOW LABELT” BRUT, CHAMPAGNE, FRANCE	\$175

ROSÉ/ORANGE

THE PARING ROSÉ OF PINOT NOIR, STA. RITA HILLS, CALIFORNIA 60	\$60
DEOVLET “THIS TIME TOMORROW” PINOT GRIGIO, EDNA VALLEY, CALIFORNIA 85	\$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 "CROSSBARNS" CABERNET SAUVIGNON, NAPA VALLEY CALIFORNIA	\$152

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 "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 MALBEC, HAPPY CANYON, CALIFORNIA	\$75
JONATA "TODOS VINEYARD" RED BLEND, BALLARD CANYON, CALIFORNIA	\$135
JONATA "FENIX" MERLOT, BALLARD CANYON, CALIFORNIA	\$200
JONATA "LA SANGRE DE JONATA" SYRAH, BALLARD CANYON, CALIFORNIA	\$225
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
BLACK BIRD VINEYARDS "ARISE" PROPRIETARY RED, NAPA VALLEY, CALIFORNIA	\$140
DAVID ARTHUR "DAV" PROPRIETARY RED WINE, PRITCHARD HILL, CALIFORNIA	\$135

RESERVE WINE

WHITE WINE/SPARKLING

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