

SUITE MENU 2024-2025



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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 2024 - 2025 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, Francisco Garcia,
please contact the suite catering office within two days of your event.

We look forward to serving you!

SERVING SIZES

SERVES 6 or less

SERVES 12 or less

Executive Chef: Francisco Garcia



DIETARY INDEX

GLUTEN FRIENDLY (GF)

- Black Garlic Beef Tenderloin
- California Crudit 
- California Roll
- Cider Glazed Salmon
- Freshly Popped Popcorn
- Honey Cilantro Chicken Thigh Skewer
- Market Fresh Fruit Platter
- Macrons
- Pollo Ala Brasa
- Roasted Cauliflower Salad

VEGETARIAN (VEG)

- Arroz con Leche
- Burrata & Heirloom Tomato
- California Crudit 
- Cheese Pizza
- Chili & BBQ Jackfruit
- Corn Rib Elot 
- Crave-Worthy Cookies
- Flash Fried Tortilla Chips
- Macarons & Mini Cheesecake
- Mini Cheesecake & Macrons
- Pepperjack & Jalapeno Taquito
- Porcini Ravioli
- Roasted Cauliflower Salad
- Shark Tank Caramel Corn
- Teal Cream Cannoli
- Yukon Gold Kettle Chips

VEGAN (V)

- Beyond Sausage
- Chickpea Sandwich
- Impossible Burger
- Market Fresh Fruit Platter
- Spinach Artichoke Bianca Pizza
- Winter Squash Ceviche
- Yukon Gold Chips and Dip



BREAKAWAY CELEBRATION

PACKAGE

Serves *six* \$425 | *twelve* \$800

FRESHLY POPPED POPCORN

Served in a Souvenir Bucket, Bottomless

GF, VEG

FLASH FRIED TORTILLA CHIPS

Fresh Tomato Salsa, Guacamole, Warm Queso

VEG

CALIFORNIA CRUDITÉ

Garden Vegetables, Tri-colored Carrots, Broccoli

Grape Tomatoes, House Ranch Dressing

GF, V

PEPPERJACK AND JALAPENO TAQUITOS

Pico de Gallo, Queso Fresco, Fresh Jalapeno

VEG

BACON CHEESEBURGER

White American Cheese, Garlic Aioli, Caramelized Onions

CRISPY CHICKEN TENDERS

Honey Mustard, BBQ Sauce, Boom Boom Sauce

STEAMED CHICKEN WONTONS

Garlic Chili Crunch, Charred Scallion Mayo

CRAVE WORTHY COOKIES

Chocolate Chip, Powdered Sugar

VEG

Prices subject to additional fees and taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.



BLUELINE BBQ PACKAGE

Serves *six* \$525 *twelve* \$1,000

FRESHLY POPPED POPCORN

Served in a Souvenir Bucket, Bottomless

GF, VEG

MARKET FRESH FRUIT PLATTER

Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes, Wild Berries

GF, V

CORN RIB ELOTÉ

Spicy Cajun Aioli, Sweet Paprika

GF

BURNT END POUTINE

Brisket Burnt Ends, Crispy Curds, Classic Gravy, Green Onion

SOUTHERN FRIED CHICKEN

Deep Fried Brussel Sprouts, Bacon Vinaigrette

HICKORY SMOKED BABY BACK RIBS

Golden BBQ Sauce, Waffle Biscuits & Butter

BBQ BEEF BRISKET

Bourbon BBQ Sauce, Brown Sugar Carrots, Onion Rings

MACARONS & MINI CHEESECAKE

VEG

Prices subject to additional fees and taxes.

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FIRST ROUND FACEOFF PACKAGE

Serves *six* \$1,000 | *twelve* \$1,900

FRESHLY POPPED POPCORN

Served in a Souvenir Bucket, Bottomless

GF, VEG

YUKON GOLD CHIPS AND DIP

French Onion Dip

VEG

NORCAL "SHARK-CUTERIE" & ARTISAN CHEESE BOARDS

Prosciutto, Calabrese, Coppa, Cypress Grove Truffle Tremor
Marin Triple Crème Brie, Rumiano Smoked Cheese, Honey & Jam
Mediterranean Olives, Assorted Dried Fruit & Nuts
Herbed Sourdough Crostini

ROASTED CAULIFLOWER SALAD

Fried Garbanzo Beans, Watercress, Cucumber, Avocado, Fine Herbs
Honey Mustard Dressing

GF, VEG

HONEY CILANTRO CHICKEN THIGH SKEWER

Chimichurri, Blistered Tomato Salad

GF

CIDER GLAZED SALMON

Apple Butter Chutney, Butternut Squash Hash, Preserved Lemon

BLACK GARLIC BEEF TENDERLOIN

Crispy Brussels Sprouts, Herb Fingerling Potato, Horseradish Vinaigrette

GF

TEAL CREAM CANNOLI

Pistachio, Candied Orange

VEG



Prices subject to additional fees and taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

SUSHI SHOOTOUT PACKAGE

Serves *six* \$250 | *twelve* \$500

ONLY AVAILABLE DURING SHARKS GAMES



CALIFORNIA ROLL

Crab, Avocado, Sesame Seeds

GF

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



Prices subject to additional fees and taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

CHILLED PLATTERS

Serve Six or Twelve Guests

CALIFORNIA CRUDITÉ

Garden Vegetables, Heirloom Carrots, Broccoli, Grape Tomatoes
Buttermilk Ranch Dressing

VEG

six 55 twelve 100

MARKET FRESH FRUIT PLATTER

Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes, Wild Berries

GF, V

six 55 twelve 100

NORCAL "SHARK-CUTERIE" & ARTISAN CHEESE BOARDS

Prosciutto, Calabrese, Coppa, Cypress Grove Truffle Tremor
Marin Triple Crème Brie, Rumiano Smoked Cheese, Honey & Jam
Mediterranean Olives, Assorted Dried Fruit & Nuts, Herbed Sourdough

six 210 twelve 420

PACIFIC MIXTO TIRADITO (Shrimp, Ahi)

Leche de Tigre, Aji Amarillo, Mango, Crispy Tostadas, Microgreens

six 155 twelve 220

Vegan Substitution Winter Squash Ceviche

BURRATA & HEIRLOOM TOMATO

Fresh Basil, Pumpkin Seeds, Honey White Balsamic Dressing, EVOO
Fire Roasted Crostini

VEG

six 155 twelve 230

Prices subject to additional fees and taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

HOT APPETIZERS

Serve Six or Twelve Guests

JUMBO CHICKEN WINGS

Carrot & Celery Ribbons, Buffalo Sauce

six 120 twelve 240

TENDER PORK WINGS

Gochujang Cola Sticky Sauce, Scallions

six 120 twelve 240

CRISPY CHICKEN TENDERS

Honey Mustard, BBQ Sauce, Boom Boom Sauce

six 100 twelve 200

PEPPERJACK & JALAPENO TAQUITO

Queso Fresco, Pico de Gallo, Fresh Jalapeno

VEG

six 70 twelve 140

BURNT END POUTINE

Brisket Burnt Ends, Crispy Curds, Classic Gravy, Green Onion

six 70 twelve 140

Vegetarian Substitution Vegetarian Chili & BBQ Jackfruit

CORN RIB ELOTÉ

Spicy Cajun Aioli, Sweet Paprika

VEG

six 60 twelve 120

STEAMED CHICKEN WONTONS

Garlic Chili Crunch, Charred Scallion Mayo

six 70 twelve 140



ENTRÉES

Serve Six or Twelve Guests

CIDER GLAZED SALMON

Apple Butter Chutney, Butternut Squash Hash, Preserved Lemon

GF

six 250 twelve 490

PORCINI RAVIOLI

Creamy Sage Demi, Caramelized Onion, Fried Tomato & Kale
Wild Mushrooms, Chevre

VEG

six 120 twelve 240

Add Short Rib

six 40 twelve 80

POLLO ALA BRASA

Mary's Chicken Breast, Aji Verde, Tamari Soy Sauce, Confit Potato
Charred Broccolini

GF

six 150 twelve 300

BBQ BEEF BRISKET

Bourbon BBQ Sauce, Brown Sugar Carrots, Onion Rings

six 200 twelve 400

STEAK & FRITES

Orange Guajillo Sauce, Crispy Brussels Sprouts, Chipotle Aioli

six 200 twelve 400

Prices subject to additional fees and taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

SANDWICHES + SALADS

Serve Six or Twelve Guests

CLASSIC CAESAR SALAD

Baby Romaine Leaves, Parmesan Reggiano, Herbed Croutons, House Caesar Dressing

six 60 twelve 120

OVERLOADED WEDGE SALAD

Bacon, Red Onion, Chives, Heirloom Tomato, Buttered Breadcrumbs
Blue Cheese Dressing

six 70 twelve 140

Add Grilled Chicken Breast

six 30 twelve 60

ROASTED CAULIFLOWER SALAD

Fried Garbanzo Beans, Watercress, Cucumber, Avocado
Fine Herbs, Honey Mustard Dressing

V

six 65 twelve 130

CHICKPEA SANDWICH

Seeded Wheat Bread, Tomato, Gem Lettuce, Avocado

V

six 90 twelve 180

CROISSANT TURKEY BLT

Thick Cut Bacon, Leaf Lettuce, Sliced Heirloom Tomatoes, Avocado, Round Croissant

six 125 twelve 250

MONTREAL BRISKET SANDWICH

Sourdough, Fried Pickles, Sweet Onion Slaw, Spicy Brown Mustard

six 150 twelve 300



FAN FAVORITES

Serve Six or Twelve Guests

DECONSTRUCTED STREET DOG

Fried Bacon, Jalapeno Poppers, Fire Roasted Sweet Peppers

six 90 twelve 180

WHITE BRATWURST & HOT LINK

Stout & Caraway Sauerkraut, Caramelized Onion & Sweet Pepper
Dijon Mustard

six 85 twelve 170

Vegan Substitution Beyond Sausage

BACON CHEESEBURGER

White American, Garlic Aioli, Caramelized Onion

six 125 twelve 250

Vegan Substitution Impossible Burger

CHEESEBURGER SLIDERS

Cheddar Cheese, Pickles, Tomato, Burger Sauce

six 150 twelve 300

Vegan Substitution Impossible Burger

TACO CABANA

Option: Skirt Steak or Achiote Chicken

Salsa Roja, Chipotle Crema, Guacamole, Cotija

six 165 twelve 330

CRISPY HOT HONEY CHICKEN

Hot Honey Drizzle, Nashville Spice, Texas Toast, Pickles, Slaw

six 120 twelve 240

Prices subject to additional fees and taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

PIZZA

Serve Whole Pizza Sliced



SHARK BITE PIZZA

Ham, Pineapple, Spicy Ranch

65

CHEESE PIZZA

Marinara, Mozzarella

VEG

55

PEPPERONI PIZZA

Marinara, Mozzarella, Pepperoni

65

VEGAN PIZZA

Bell Pepper, Mushroom, Black Olive, Artichoke, Basil

V

60



SNACKS

Serve Six or Twelve Guests

FRESHLY POPPED POPCORN

Served in a Souvenir Bucket, Bottomless

GF, VEG

30

BAVARIAN PRETZEL BITES

Spicy Brown Mustard, Warm Queso

VEG

six 45 twelve 90

FLASH FRIED TORTILLA CHIPS

Fresh Tomato Salsa, Guacamole, Warm Queso

VEG

six 30 twelve 60

YUKON GOLD KETTLE CHIPS

French Onion Dip

VEG

six 40 twelve 80

SHARK TANK CARAMEL CORN

Teal Raspberry, Caramel, Cheddar

VEG

six 40 twelve 80

Prices subject to additional fees and taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

DESSERTS

Serve Six or Twelve Guests

CRAVE-WORTHY COOKIES

Chocolate Chip, Powdered Sugar

VEG

six 40 twelve 80

MACARONS & MINI CHEESECAKE

Blueberry, Chocolate, Raspberry, NY, Caramel

VEG, V

six 100 twelve 200

ARROZ CON LECHE

Orange Cream, Toasted Coconut, Blueberries

VEG

six 60 twelve 120

TEAL CREAM CANNOLI

Pistachio, Candied Orange

VEG

six 110 twelve 220



THIRST QUENCHERS

Per Six Pack

SOFT DRINKS + MIXERS 32

Mix your favorite flavor

12oz Bottle

Coca Cola

Diet Coca Cola

Coca Cola Zero

Sprite

Barq's Root Beer

Fanta Orange Soda

Seagrams Ginger Ale

Seagrams Seltzer Water

Seagrams Tonic Water

Gold Peak Sweet Tea *18oz*

MINUTE MAID JUICES 32

Mix your favorite flavor

12oz Bottle

Apple

Orange

Cranberry Apple Raspberry

BOTTLED WATERS + SPORTS DRINKS 32

20oz Bottle

Smartwater

Powerade Fruit Punch

TOPO CHICO SPARKLING 32

12oz Can

Lime Mint

Tangerine

Blueberry

Unflavored Mineral

Water *15oz bottle*

BAR MIXERS 30

By the Bottle

Margarita Mix

Sweet & Sour Mix

Bloody Mary Mix

KEURIG FRESHBREWED SERVICE 50

One Keurig Machine

Peet's K-Cups

Decaf Peet's K-Cups

Assorted Tea



BEER

Per Six Pack

BEER

12oz Can

Michelob Ultra, *Lager* 55

Corona Extra, *Lager* 60

Modelo, *Lager* 60

Lagunitas Hoppy Refresher
Non Alcoholic, *IPA* 60

Lagunitas DayTime, *IPA* 65

Sierra Nevada Pale Ale, *PA* 65

Sierra Nevada
Hazy Little Thing, *IPA* 65

21st Amendment Brew
Free or Die, *IPA* 70

Elysian Space Dust, *IPA* 75

BEER

16oz Can

Coors Light, *Lager* 55

Blue Moon, *Wheat* 60

Maui Wauai, *IPA* 70

Golden State Cider, *Cider* 75

Stella Artois, *Lager* 75



SPIRITS

All bottles are 750mL unless otherwise noted

ENTHUSIASTS

El Tequileno Tequila Blanco	75
Captain Morgan Spiced Rum	75
Bacardi Silver	75
Tito's Handmade Vodka	80
Elijah Craig Bourbon Small Batch	80
Jägermeister Liqueur Digestif	80
Aviation Gin Batch Distilled	85
Maestro Dobel Tequila Blanco	85
Monkey Shoulder Blended Malt Scotch Whisky	90
Bulleit Kentucky Straight Bourbon Whiskey 10yr	95

LUXURY

Michter's Bourbon Small Batch	105
Slane Irish Whiskey	105
Gran Centenario Reposado Tequila	110
Weber Ranch Vodka Blue Weber Agave	115
Whistlepig 6yr Piggyback Canadian Rye	120
Basil Hayden's Bourbon 10yr	125
Santo Tequila Blanco	125
Glenlivet 12yr Speyside Single Malt Scotch Whisky	125

EXECUTIVE CLUB

Blade & Bow Kentucky Straight Bourbon	130
Santo Tequila Reposado	135
Gran Centenario Añejo Tequila	140
Don Julio Añejo Tequila	150
Hennessy Privilege VSOP Cognac	170
Hibiki Japanese Harmony Blended Whisky	170
Belvedere Vodka Unfiltered Bartezek Single Estate	170
Johnnie Walker Platinum Label 18yr Blended Scotch Whisky	280
Clase Azul Reposado Tequila	295



READY TO DRINK

<i>12oz Can</i>	
Topo Chico Hard Seltzer	80
High Noon Vodka Seltzer	80



WINE

All bottles are 750mL unless otherwise noted

WHITE

SPARKLING

Benvolio, Prosecco <i>Italy, N.V.</i>	70
J Vineyard Brut Cuvee, <i>Russian River, CA</i>	80
Decoy, Brut Cuvee, <i>California, N.V.</i>	85
Schramsberg Brut Rose, <i>California, N.V.</i>	95
Moet & Chandon, Imperial Ice Demi-Sec, <i>France, N.V.</i>	160
Dom Perignon, Brut, <i>France</i>	410

CHARDONNAY

Beringer, <i>Napa Valley, CA</i>	70
Decoy, <i>Sonoma, CA</i>	75
Sonoma Cutrer, <i>Sonoma, CA</i>	75
J. Lohr, <i>Arroyo Seco, CA</i>	80
Keenan, <i>Sprint Mountain, CA</i>	85
Frank Family, <i>Carneros, CA</i>	90

SAUVIGNON BLANC

Whitehaven, <i>New Zealand</i>	65
Emmolo, <i>Napa Valley, CA</i>	70
Rombauer, <i>Carneros, CA</i>	75
Duckhorn, <i>Napa Valley, CA</i>	75

MOSCATO

Seven Daughters, <i>Italy</i>	70
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ROSE

Tiki, <i>New Zealand</i>	65
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PINOT GRIGIO

Terlato, <i>Italy</i>	80
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RED

CABERNET SAUVIGNON

Arrowood Vineyard, <i>Sonoma, CA</i>	80
J. Lohr, <i>Paso Robles, CA</i>	90
Paso D'Oro, <i>Paso Robles, CA</i>	120
Stags' Leap, <i>Napa, CA</i>	155
Duckhorn, <i>Napa, CA</i>	155
Silver Oak, <i>Alexander Valley, CA</i>	165

MERLOT

Alexander Valley, <i>Alexander Valley, CA</i>	60
Decoy, <i>Sonoma, CA</i>	70
Lava Cap, <i>Placerville, CA</i>	85

PINOT NOIR

Sonoma Cutrer, <i>Sonoma, CA</i>	80
Saintsbury, <i>Carneros, CA</i>	80
Decoy, <i>Sonoma, CA</i>	85
Fess Parker, <i>Santa Rita Hills, CA</i>	90
Blue Jay, <i>Anderson Valley, CA</i>	90

RED BLEND SECTION

Chateau Lassegue, <i>Grand Cru, France</i>	60
Pessimist By Daou, <i>California</i>	70
Bedrock, <i>California</i>	75



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

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

SpotOn ADVANCE ORDER »

EMAIL »

- » 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 75% 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.



BEVERAGES *continues*

PAR BAR 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 \$300 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.

CAN WE TAKE THE LEFTOVER FOOD HOME AT THE END OF THE GAME?*

Due to regulations from the county and state, the California Department of Public Health (CDPH) we cannot give out to-go containers. Our guest's safety is our number one priority, and we ensure to take all necessary measures.

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.