



Snapdragon
stadium

2024
Catering
Menu



HOSPITALITY





WELCOME

The Time Is Now

Dear Catering Guests,

Congratulations! You've chosen an exceptional way to enjoy your event at Snapdragon Stadium, with a premium dining experience brought to you by 386 Hospitality.

Why the 386 name? San Diego State freshman Marshall Faulk set a then- NCAA record for 386 rushing yards on a September Saturday evening against University of Pacific in 1991. The site? The very ground on which Snapdragon Stadium now proudly stands, the old Jack Murphy. Might we add that Marshall also scored seven touchdowns that night?

In short, 386 is a standard of best-in-class excellence that we expect to meet every day, with every guest. We value your feedback and encourage you to keep in touch following your time with us in-and-around Snapdragon Stadium. See you soon!

Susan Hawke

Susan Hawke

Executive General Manager, Food and Beverage

386 Hospitality

Snapdragon Stadium

shawke@sdsu.edu



Table of Contents

<i>BREAKFAST</i>	5
<i>LUNCH</i>	7
<i>PLATED DINNER</i>	8
<i>DINNER BUFFETS</i>	9
<i>MENÚ AZTECA</i>	10
<i>DISPLAYS AND PLATTERS</i>	13
<i>STATIONS</i>	14
<i>HORS D'OEUVRES</i>	16
<i>BEVERAGES</i>	17
<i>POLICIES and PROCEDURES</i>	18



Breakfast

Priced per person

Breakfast Buffets

priced per person

Continental Breakfast \$18 **GF**

orange and cranberry juice, seasonal fresh fruit, assorted yogurts, assorted muffins, danish and pastries with butter and jelly, freshly brewed coffee, decaf and tea

Awaken the Dragon Buffet \$36

minimum of 25 guests

orange juice, seasonal fresh fruit, assorted yogurts, assorted muffins, danish and pastries with butter and jelly, organic scrambled eggs and home fries, choice of applewood smoked bacon, country sausage links/patties, freshly brewed coffee, decaf and tea

Morning Starters

priced per person

Seasonal Fruit Platter \$6 **GF, V**

pineapple, assortment of melons, berries, fresh limes, tajin spice

Individual Yogurt Parfaits \$9 **VG**

yogurt, granola, berries and seasonal fruit

Steel Cut Oatmeal \$6 **VG**

brown sugar, honey, cranberries, shaved almonds, 2% milk or almond milk

Bars \$5 **VG**

assorted granola bars

Breakfast Additions

Made To Order Omelet Station \$12 **GF**

minimum of 25 guests with two chef attendants required, \$200 per attendant

Quiche \$15

minimum of 25 guests

assortment of:

- quiche lorraine
- broccoli and cheddar **VG**
- spinach and tomato **VG**

French Toast \$12 **VG**

served with maple syrup, fruit compote, and whipped cream

Individual Assortments of Cereals \$10 **VG**

minimum of 12 guests

assortment of cereals, served with almond soy, 1% and 2% milk

Breakfast

Priced per person

From the Bakery

Bagel Basket \$8 **VG**

*traditional selection of bagels,
house made schmear,
and honey cinnamon butter*

Breakfast Pastries \$8 **VG**

assorted danish, muffins and pastries

Loaf Cakes \$8 **VG**

*fresh breakfast breads to include
lemon poppy seed, zucchini, and banana nut*

Breakfast Sides

Applewood Smoked Bacon \$7 **GF, ND**

Sausage Links \$7 **GF, ND**

Chicken Apple Sausage \$8 **GF, ND**

Country Potatoes \$5 **GF, ND, V, VG**

*seasoned potatoes tossed with
peppers and onions*

Sandwiches and Burritos

minimum of 12 guests

Breakfast Croissants \$12

choice of:

- *bacon and cheese*
- *ham and cheese*
- *egg, spinach, pepper and pepper jack **VG***

egg whites available upon request

Breakfast Burrito \$12

choice of:

- *egg, bacon, cheddar cheese, and potatoes **VG***
- *egg, sausage, cheddar cheese, and potatoes*
- *egg, cheese, and potatoes **VG***

Lunch

Priced per person • Minimum of 25 guests

Deli Buffet \$35

served with fresh breads and rolls, lettuce, tomatoes, sliced onions, pickles, bags of chips, cookies

choose three:

- turkey breast
- smoked roast beef
- black forest ham
- genoa salami
- capicola
- tuna salad
- egg salad

choose two:

Macaroni Salad

elbow pasta, relish, chopped eggs, celery, onions

Bacon Potato Salad GF

red bliss potatoes, chopped eggs, celery, relish, green onions, mustard dressing

Barrio Caesar Salad

roasted poblano Cesar dressing, street corn, cotija cheese, torn croutons

choose three:

- swiss
- provolone
- cheddar
- pepper jack
- muenster

Wedge Salad

baby iceberg, bacon, tomato, blue cheese dressing, crispy onions

Garden Spring mix Salad GF, VG

Wild Greens, Cherry Tomatoes, Red Onions, English Cucumbers, Candied Walnuts, Gorgonzola cheese

Boxed Lunch \$30

includes chips, whole fruit, and cookie

Cali Turkey

pepper jack cheese, bacon, tomato, lettuce, aioli on a whole grain roll

Italian Picnic Sandwich

italian salami, pickled peppers, and provolone cheese on ciabatta

Ham and Swiss

lettuce, tomato, red onion, dijonnaise

Caprese Vegetarian Wrap VG

tomato basil tortilla, fresh mozzarella. Tomatoes, arugula, pesto aioli, basil, balsamic reduction

add:

grilled chicken \$5

Build Your Own Salad Bar \$14 GF, VG

choose two lettuces:

- mixed greens
- chopped romaine
- spinach

includes:

- tomatoes
- croutons
- onions
- olives
- cucumbers
- carrots

choose two cheeses:

- feta
- parmesan
- blue cheese

choose two dressings:

- caesar dressing
- ranch dressing
- balsamic vinaigrette

add:

grilled chicken \$5

Plated Dinner

Priced per person • Minimum of 25 guests

Salads

choose one

Garden Spring mix Salad \$7 **GF, VG**

wild greens, cherry tomatoes, red onions, english cucumbers, candied walnuts, gorgonzola cheese

Oriental Inspired

Mandarin Chicken Salad \$8 **GF, VG**

mix cabbage, shredded carrots, green onion, roasted peanuts, creamy sesame dressing

Wedge Salad \$7

baby iceberg wedge, thick cut bacon, tomatoes, blue cheese dressing and crispy onions

Barrio Caesar Salad \$5 **VG**

street corn, cotija cheese, torn croutons, roasted poblano Caesar dressing

Quinoa Crunch \$10 **VG, GF**

Tuscan kale with crispy red quinoa, grapes, candied pecans, feta, and green goddess dressing

Entrées

choose one

Petit Filet \$28 **GF**

roasted garlic mashed potatoes, baby vegetables, red wine demi sauce

Double Bone Grilled Lamb Chops \$60 **GF**

Parsnip Puree, baby vegetables, Mint Chimichurri

Rock Lobster Tail \$60 **GF**

potato dauphinoise, baby vegetables, beurre blanc sauce

Pan Seared Salmon \$30 **GF**

roasted cauliflower puree, baby vegetables, blood orange beurre blanc sauce

Jidori Chicken Breast \$20 **GF**

herb crusted chicken, herb rice pilaf, baby vegetables, marsala sauce

Vegan Arancini \$25 **GF, V**

Olive Oil Potato Pommes, Baby vegetables, Balsamic reduction

Short Rib and Prawns \$75 **GF**

black truffle potato puree, baby vegetables, bordelaise sauce

Desserts

choose one

New York Cheesecake \$10 **VG**

with strawberry jam, whipped mascarpone

Classic Crème Brulée \$12 **GF, VG**

with fresh berries

Lemon Meringue \$8 **VG**

vanilla lemon curd, Italian meringue

Tiramisu \$14 **VG**

with espresso, crème, and mascarpone mousse

Chocolate Marquis \$10 **GF, VG**

chocolate cake, chocolate mousse, chocolate glaze

Dinner Buffets

Priced per person

Build Your Buffet \$50

Salads

choose two

Barrio Caesar Salad **VG**

roasted poblano Caesar dressing, street corn, cotija cheese, torn croutons

Wedge Salad

baby iceberg, thick cut bacon, tomatoes, blue cheese dressing, crispy onions

Quinoa Crunch Salad **VG**

Tuscan kale, crispy red quinoa, grapes, candied pecans, feta, green goddess dressing

Garden Spring mix Salad **GF, VG**

wild greens, cherry tomatoes, red onions, english cucumbers, candied walnuts, gorgonzola cheese

Oriental Inspired

Mandarin Chicken Salad \$10 **GF, VG**

mix cabbage, shredded carrots, green onion, roasted peanuts, creamy sesame dressing

Entrées

choose two

Churrasco Steak **GF**

grilled skirt steak, served with chimichurri

Slow Roasted Salmon **GF**

lemon saffron aioli

Blackened Pork Loin **GF**

apple fennel slaw, herbed mustard

Garlic and Lime Pollo Asado **GF**

served with black bean and corn relish

Roasted Beef Strip Loin

demi Sauce, horseradish cream

Eggplant Parmesan **VG**

fried eggplant, marinara sauce, mozzarella, and parmesan cheese

Sides

choose two

Crispy Brussels Sprouts **GF**

balsamic glaze

Seasonal Vegetables **GF, V**

olive oil and garlic

Broccoli **GF, V**

aged balsamic vinaigrette

Street Corn **VG**

fire roasted corn, garlic crema, cotija, cilantro, tajin

Roasted Fingerling Potatoes **GF, V**

garlic and herbs

Whipped Yukon Gold Potato **GF, VG**

Mushroom Farro **VG**

cremini mushrooms and parmesan

Cilantro Lime Rice **GF, VG**

Jasmine Rice **GF, VG**

Baked Mac and Cheese **VG**

sharp white cheddar and potato chip crust

Papas Bravas

Paprika roasted potatoes, caramelized onions

Desserts

choose two

Cheesecake Bites **VG**

chef's assortment of cheesecakes

House Baked Cookies **VG**

chocolate chip, macadamia, oatmeal

Brownies and Blondies **VG**

double chocolate brownies, frosted blondies

Churros Bites **VG**

warm churros, dulce de leche sauce, chocolate sauce

MENÚ AZTECA



Menú Azteca is a culinary celebration intended to honor the Aztec culture. In collaboration with SDSU's Aztec Identity Initiative, Menú Azteca provides choices that are authentic to or inspired by the indigenous Mexican people (known as Aztecs) and the ancestral homes of the greater Aztec Empire (including Oaxaca, Mexico).

Four chefs from SDSU Dining, SDSU Catering, and 386 Hospitality at Snapdragon Stadium were part of an SDSU culinary delegation to Oaxaca in 2023.

They trained with some of the most renowned chefs in the region, with the plan to bring new, Oaxacan-inspired recipes and techniques back to SDSU and Snapdragon Stadium.



L-R; Catering Chef Ben Castaneda; Executive Chef Enrique Hernandez; Executive Chef Tiago Battastini; Senior Gen. Manager Carlos Vargas



Chef Celia Florian Cocinera Vicky Hernandez Chef Rodolfo Castellanos

The trip was designed to significantly diversify SDSU's culinary offerings and contribute to the university's mission to "Transcend Borders."

Menú Azteca is now available for ordering through SDSU Catering as well as Catering and Suites at Snapdragon Stadium. The ultimate intention is to also offer some items from the menu at everyday locations available to the public both on campus and at the stadium.



MENÚ AZTECA



Priced per person • Minimum of 25 guests

Appetizers

Ceviche Chamoy \$7 GF
Mahi Mahi, Papaya, Jicama, Red Onion, Cucumber, Cilantro, Citrus Chamoy, Tortilla Chips

Empanadas Fritas con Epazote \$8 GF
Chipotle Crema, Micro Cilantro

Platanos Fritos \$4 GF, VG
Black Bean Corn Relish, Cotija Cheese, Guajillo Crema

Starters

Street Corn \$5 GF, VG
Roasted Kernels, Cotija Cheese, Lime Mayo, Chili Lime Salt

Oaxacan Fruit Platter \$5 GF, V
Papaya, Mango, Jicama, Cucumber, Mamey, Pineapple

Soup

Caldo De Camaron \$6 GF
Carrots, Celery, Dried Shrimp, Peppers, Potatoes, Spices, Served with Fried Corn Tortillas

Salads

Ensalada De Tomates Criollos \$6 GF, VG
Native Tomatoes, Verdolaga Greens, Radishes, Fried Garbanzos, Quesillo Oaxaca, Lime Vinaigrette

Cactus Salad \$5 GF, VG
Pickled Red Onions, Roasted Poblano Peppers, Carrots, Cilantro

Chef's Note:

Aztec Authentic menu items only use ingredients that would have been available to indigenous Mexica people prior to European contact. These are identified on our menus with the icon for corn 🌽 from the Aztec sun-center (calendar).

Sides

Mole Negro \$3 GF, V
Savory Chili Chocolate Sauce

Black Beans \$3 GF, V
Refried in Garlic & Herbs topped with Queso Fresco

Verduras Oaxaqueñas \$4 GF, V
Calabesita, Chayote, Cactus, Poblano Peppers and Herbs

Chile De Agua Salsa \$3 GF, V
Green Peppers, Onions, Garlic and Spices

Molcajete Salsa \$3 GF, V
Roasted Tomatoes, Onions, Garlic and Peppers

Aztec-Inspired menu items feature historic and contemporary culinary influences from the Oaxaca region of Mexico, the ancestral home of the Zapotec and Mixtec people who were tributary states in the Aztec Empire. These are identified with the modern icon for a nopal 🌵 (cactus).

MENÚ AZTECA

Entrees

Chicken Enmoladas \$12 GF 

*Chicken Enchiladas, Mole Rojo, Escabeche
Pickles, Cotija*

Tamal Azteca \$10 GF, V 

Served with Mole Colorado and Cactus Salad

Tlayudas "Oaxacan Pizza" \$10 GF, VG 

*Thin Crust Tortilla, Refried Black Beans,
Avocado, Lettuce, Tomato, Crema, Quesillo*

Hoja Santa Quesadillas \$12 GF 

Oaxacan Cheese, Squash Flower, Salsa

Guajillo Shrimp \$12 GF 

*Roasted Pepper & Onions, Blister Tomatoes,
Served with Corn Tortillas*

Conejo Al Oregano \$14 

*Oregano Braised Rabbit, Citrus Garlic Sauce,
Charred Lemon*

Action Stations

Memelas \$6 GF, VG 

*Blue Corn Tortillas, Black Beans, Salsa Macha,
Queso Fresco*

Tacos \$18 (Choice of single protein or multiple) 

Chicken Tinga GF

Arrachera GF

Lengua GF

Achiote Potatoes GF, V

Desserts

Chocolatl Azteca \$8 GF, V 

Spicy Truffle Chocolate

Tamale de Pina y Pasa \$7 GF, V 

*Pineapple, Raisin, Coconut Cream Sauce,
Toasted Coconut Flakes*

Nicuatole \$5 GF, V 

Strawberry Mango Salsa


Churros \$5 VG 

Cinnamon Sugar, Cajeta, Chocolate Sauce


Beverages


Café De Olla \$7 

Chocolate de Agua \$7 

Spiked Dragon (Cactus) \$17 

Chef's Note:

Aztec Authentic menu items only use ingredients that would have been available to indigenous Mexica people prior to European contact. These are identified on our menus with the icon for corn  from the Aztec sun-center (calendar).

Aztec-Inspired menu items feature historic and contemporary culinary influences from the Oaxaca region of Mexico, the ancestral home of the Zapotec and Mixtec people who were tributary states in the Aztec Empire. These are identified with the modern icon for a nopal  (cactus).

Displays and Platters

Priced per person • Minimum of 25 guests

Displays

Seasonal Fruit Platter \$6 ND, VG

pineapple, assortment of melons, berries, fresh limes, tajin spice

Garden Vegetables \$6 ND, VG

harissa spiced hummus, green goddess dip

Cheese and Charcuterie \$18

imported and domestic cheeses, cured meats, roasted nuts, jams, assorted gourmet crackers, and breads

Sushi Platter \$28 GF

assorted selections of cut rolls, nigiri, sashimi, pickled ginger, wasabi, and soy sauce

Party Platters

Beer Caramelized Onion Dip \$6

everything bagel spiced kettle chips

Chips and Salsa \$5 GF, V

red and green salsas, tortilla chips

Guacamole and Chips \$7 GF, V

house made guacamole, tortilla chips

Desserts

Cheesecake Bites \$8 VG

chef's assortment of cheesecakes

House Baked Cookies \$8 VG

chocolate chip, macadamia, oatmeal

Brownies and Blondies \$7 VG

double chocolate brownies, frosted blondies

Churros Bites \$8 VG

warm churros, dulce de leche sauce, chocolate sauce

Dessert Bars \$8 VG

assorted chefs selection

Stations

Priced per person • Minimum of 25 guests • \$200 charge per attendant • Two attendants per 100 guests

South of The Border Dogs \$12*

includes:

- bacon wrapped hot dog
- chipotle crema
- cotija cheese
- pico de gallo
- sauteed jalapenos and onions

*gluten free buns available upon request at an additional charge

Nachos Station **GF**

tortilla chips, queso, jalapenos, sour cream, pico de gallo, red salsa, green salsa

Carne Asada \$18

Pollo Asado \$16

Carnitas \$16

Beef Barbacoa \$18

Mushroom \$15

Guacamole \$5

Street Taco Station \$18 **GF**

mini corn tortillas, chopped onion, fresh cilantro, grilled jalapeno, salsa verde, tomato salsa and lime crema

choice of two tacos:

- carne asada
- pork carnitas
- mahi mahi
- pollo asado
- potato

Slider Station \$16*

served with traditional condiments

choice of two sliders:

- angus beef
- short rib
- hot chicken slider
- portobello mushroom

*plant based options available upon request

Stations

Priced per person • Minimum of 25 guests • \$200 charge per attendant • Two attendants per 100 guests

Poke Station \$30

sticky rice, wasabi, spicy sriracha mayo, ginger ponzu, edamame, shaved sweet onion, pickled ginger, crispy fried garlic, furikake seaweed salad, fried wontons

choice of two:

- ahi tuna crudo
- farm salmon
- roasted beats
- crispy tofu **VG**

Stir Fry Station \$28

toasted sesame seeds, crispy fried garlic, bean sprouts, baby bok choy, toasted nori, sliced jalapeno peppers, shaved onions

choose one:

- jasmine rice **V, GF, ND**
- brown rice **V, ND**
- Yaki Soba noodles **V, ND**

choose two:

- chicken marinated in Korean spices
- szcechuan beef
- crispy tofu **V**

Flat Bread Station \$15

made to order

choose two of the following:

- Italian sausage marinara sauce, fresh basil, and mozzarella cheese
- grilled chicken parmesan, red onion, and pesto
- zucchini, peppers, olives, spinach, pesto, feta cheese **VG**

Pasta Station \$20

station includes:

- penne pasta
- pomodoro sauce **V, VG**
- pesto cream **VG**
- mushrooms
- seasonal squash
- tomatoes
- onions
- spinach
- artichokes

add:

- filled tortellini
- grilled chicken \$5
- grilled shrimp \$7

Carving Stations

served with dinner rolls & butter

choose from the following:

Roasted Turkey Breast \$20

cranberry chutney and gravy

Blackened Pork Loin \$21 **GF**

apple fennel slaw, herbed mustard

New Zealand Lamb Rack \$28 **GF**

pistachio mint chimichurri

Roasted Beef Strip Loin \$28 **GF**

demi sauce, horseradish cream

Whole Roasted Salmon \$28 **GF**

saffron aioli

Hors d'Oeuvres

Priced per person • Minimum of 25 guests

Seafood

Shrimp Ceviche \$8 **GF, ND**

jumbo shrimp, roma tomatoes, red onions, pickled fresno peppers, cucumber, cilantro, serrano citrus, tortilla chips

Tuna Poke \$8 **GF, ND**

yuzu aioli, seaweed salad, furikake, edamame

Yellow Tail Tostada \$8 **GF, ND**

golden tomato, peppers, shallots, fine herbs, blue corn tostada

Crab Cakes \$13 **ND**

apple fennel slaw and basil aioli

San Diego Shrimp Cocktail \$8 **GF, ND**

garlic lime roasted shrimp, pico de gallo

Smoked Salmon Crostini \$6

whipped cream cheese, pesto, everything bagel spice

Firecracker Shrimp \$10

cream cream filling, peppers, sweet chili sauce

Vegetarian

Cucumber Gazpacho \$5 **GF, V**

lemon basil olive oil

Cheesy Arancini \$6 **VG**

risotto rice, parmesan and mozzarella cheeses, chili cream

Grilled Cheese & Tomato Bisque Soup Bite \$6

creamy fire roasted tomato sauce, honey grilled cheese

Beef, Chicken, and Pork

Steak Crostini \$5

horseradish cream, caramelized onion, red wine reduction

Mini Carnitas Tostada \$8 **GF**

avocado salsa, shredded lettuce, pickled onions

Crispy Pork Belly \$5 **ND**

shanghai sweet and sour sauce and peanut chili crunch

Lemon Garlic Chicken Skewer \$8 **GF, ND**

aleppo pepper hummus, herb salsa verde

Chicken Tinga Empanada \$10

chimichurri aioli

Short Rib Sliders \$8

blue cheese fondue, red onion jam

Omani Chicken Slider \$8

toasted hawaiian roll, pickled vegetables, sriracha aioli

Prosciutto and Melon Skewers \$5 **GF, ND**

white balsamic honey

Beverages

Priced per person • One bartender per 100 guests • Minimum of \$500 or \$200 per bartender

Hosted Bar

Call Brands

domestic beer, house wine, call brand spirits, mixers, soda, water

One Hours \$36
Two Hours \$48
Three Hours \$60
Additional Hour \$14

Premium

domestic, import beers and craft beers, premium wine and spirits, mixers, soda and water

One Hours \$42
Two Hours \$56
Three Hours \$70
Additional Hour \$19

Non-Alcoholic

Pepsi products, bottled water

One Hours \$12
Two Hours \$16
Three Hours \$20
Additional Hour \$4

Beer and Wine

domestic, import beers, craft beer, house wine, soda, water

One Hours \$23
Two Hours \$37
Three Hours \$46
Additional Hour \$9

Consumption and Non-Hosted Bar

Domestic/Import/Craft Beer \$9/\$10/\$11

House Wine/Premium Wine \$11/\$14

Call Brand Liquor \$12

Premium Bar Liquor \$14

Soda and Bottled Water \$4

BATCH COCKTAILS

sold by the gallon, minimum order three gallons

Margarita on the Rocks \$135

1800 Blanco, orange liqueur, agave, lime

Spiked Dragon \$145

Three Olives vodka, orange liqueur, dragon fruit, lemon juice



Policies and Procedures

Contact

For any questions or to make changes to your scheduled event, please reach out to our Catering Team at 386Hospitality@sdsu.edu or call (619) 859-0666.

The hours or availability are **9am-5pm Monday through Friday**. These times, however, may occasionally differ due to scheduled events.

Timelines

At least 14 days prior to the event, please submit a guest count guarantee, agreed upon start and end times and the minimum sales agreement. Any dietary restrictions or requirements should be discussed at this time as well to ensure the culinary team can make accommodations. A 50% deposit is required seven days prior to the event date to ensure the event space is booked and the card will be placed on file for the final charges. The 50% deposit is non-refundable within the seven days prior to the event date.

We ask that the event host provides at least 14 days in advance if the event needs to be canceled, otherwise the card on file will be billed the full amount. At the conclusion of the event, an itemized bill will be presented and the card on file will be billed the full remaining amount in addition to any taxes, fees, or additional gratuity.

Guest Count Guarantees

The minimum number of guests for each catering package is 25. The cost provided is "per guest" and can be altered up to seven days prior to the event function. Please note that a food and beverage minimum will be established once the final guest count has been received that is directly correlated to the estimated final guest count.

Pricing

Pricing is subject to change without notice and menu items may vary due to seasonal availability. To receive accurate menu pricing for your event, please discuss your menu

choices with the catering team. Pricing includes environmentally friendly plates, silverware, and glassware for the event. Linen, other special requests, or additions can be requested for an additional fee. Please discuss with the catering team as early as possible to ensure enough time is allotted to source the necessary items.

Service Charge and Tax

All food, beverage, and other items are subject to a 20% service charge, plus applicable sales tax. Please note that 58% of this service charge is considered a gratuity and will be paid to employees working this function and 42% is to cover other expenses and will be allocated to 386 Catering (check on name). All service charges are taxable and subject to change. Additional gratuity can be added at your discretion based on the service you have received.

Payment

A credit card on file will be required 14 days prior to the event to confirm the accommodation. If you would prefer to utilize a different card for payment on the event day, please inform the catering team prior to closing out your check. A final invoice will be presented after completion of each event listing all final charges.

Alcohol Regulations

The following guidelines have been established for the consumption of alcohol at any catered events. In order to maintain the regulations of our liquor license and abide by state laws; the event host must ensure no minors (under 21) or intoxicated individuals consume alcohol

Policies and Procedures

during the scheduled event. The catering team will also play a part in ensuring a safe and enjoyable experience, so we reserve the right to check identification and refuse service as necessary to intoxicated individuals. Alcohol purchased for the event will not be allowed to be removed from the event space at the conclusion. No outside alcohol will be allowed to be brought into the event*.

Food and Beverage Service

All food and beverage presented at Snapdragon Stadium must be prepared by the on-site culinary team. No food or beverages will be allowed to be brought into or taken out of Snapdragon Stadium. Exceptions can be made

each, per event. Please speak with the Event Manager to arrange additional service at least three business days before the event. Some of the culinary options require additional chef attendants due to the preparation of the items. There will also be a \$200 attendant fee applied for each additional attendant.

Nutritional Information and Allergies

In order to make menu choices easily discernible we have noted the items that are "Vegan", "Vegetarian", "Gluten-Free", and "Non-Dairy" on the menu. If any other changes need to be made to your menu, please speak with the catering manager to explore possible options. Please ensure that the catering team is aware



for finished desserts (i.e. cakes, cookies) with prior approval from the catering manager. A plating fee will apply on a per person basis as outlined in your contract.

Additional Service

Attendants for the event are established as follows: one server for every 25 guests, one bartender for every 100 guests. However, should you want additional servers or bartenders for your event, there will be a \$200 fee for

of any allergens before the contract is finalized to allow enough time to develop an alternative option. If you have any questions, please let the catering team know. Some allergens, such as nuts, may come in contact with other ingredients before arriving to our kitchens. We cannot always guarantee that there is no exposure to the allergen, but we can make special efforts to ensure your safety to the best of our ability.

*The only exception is for sealed 750ml bottles of wine, which can be approved by the catering team in advance of the event to be brought directly into the event space. A \$30 corkage fee will apply to each bottle.

Policies and Procedures

Consumption and Cash Bars

A bartender fee of \$200 for each bartender will be applied if a minimum of \$500 in sales is not met per bartender.

Ancillary Charges

A fee of \$200 will be applied per order to services of guest counts under 25.

A late ordering fee of 20% will be applied to all food and beverage orders placed less than 5 business days (excluding holidays and weekends) prior to your event.

Delayed or Extended Service

The full bar menu and a limited game day food menu is available to order the day of the event. Food menu items available on game day are noted with a (★). Please see the game day menu for current selections or speak with your suite attendant for more information. The cut off time for all day of event orders is the end of the third quarter (football) or one hour prior to

the event's conclusion. After that point, no new orders may be placed. Please allow up to one hour for game day deliveries to be made to your suite.

Concession Services

In the event that a client would like to have a concession stand open to sell items during an event that is on a Non-Game Day, a minimum sales guarantee will be required per stand or cart that is opened. If the sales guarantee is not met, the client will be billed for each stand or cart that was opened for their event.

