



**Snapdragon  
stadium**

*2023-24  
Game Day  
Catering  
Menu*



HOSPITALITY





WELCOME

# Game Day Packages

- Available on game days or special event days only
- Minimum of 25 guests
- Priced per person

## Kick Off \$25

**Hebrew National Hot Dogs**  
traditional condiments

**Bratwursts**  
caramelized onions, traditional condiments

**Macaroni Salad**  
elbow pasta, relish, chopped eggs, celery, onions

**Assorted Kettle Chips** **GF**

**House Baked Cookies**  
chocolate chip, macadamia, oatmeal

## SoCal \$32

**Street Corn** **GF**  
fire roasted corn, garlic crema, cotija, cilantro, tajin

**Chicken Empanadas**  
pickled escabeche, chipotle crema

**Bacon Wrap Dogs**  
all beef frank, applewood bacon, grilled onions and peppers, traditional condiments

**Chips & Salsa** **GF**  
corn tortilla chips, molcajete salsas

**Churro Bites**  
cinnamon sugar, cajete and chocolate dipping sauce

## Western BBQ \$30

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

**Smoked Kielbasa Sausage**  
grilled onions, traditional condiments

**Baked Chicken Wings** **GF**  
ranch dressing and BBQ sauce

**Jalapeño Cheddar Cornbread**  
whipped honey butter

**Chef Berry Cobbler**

- Service starts one hour after gates open for two hours with dessert served mid-event
- All packages served with Pepsi products and bottled water

## Continental Cuisine \$35

**Chicken Potstickers**  
tossed in sweet ginger chili sauce and served with roasted chili oil

**Chilled Soba Noodles**  
ginger soy ginger, egg noodles, bean sprouts, cabbage, red onions, cilantro, sriracha aioli, scallions

**Korean BBQ Pork Ribs** **GF**  
roasted peanut brittle crust

**Umami Beef Slider**  
hawaiian bun, sriracha aioli, white cheddar cheese, pickled vegetables

**Sesame Ginger Sugar Cookie**

## Add-Ons

minimum of 12 guests

**Fruit Platter** \$60 **GF**

**Chips and Salsa** \$60 **GF**

**Beef Chili** \$60 **GF**

**Hot Dogs** \$120

**Bratwurst** \$120

**Beef Sliders** \$120

**Cheese Pizza** \$60

**Pepperoni Pizza** \$70

**Add Guacamole** \$60 **GF**

**Assorted Cookies** \$84

**Blondies and Brownies** \$96

**Garden Spring Mix Salad** \$85 **GF, VG**

**Baja Caesar Salad** \$75 **GF, VG**

**House Baked Cookies**

# Game Day Beverage Packages

- One bartender required per 100 guests
- \$500 minimum per bar or \$200 per bartender on consumption bar

- Beverages served one hour after gates open until end of third quarter
- All packages served with Pepsi products and bottled water

## Hosted Bar

### Beer and Wine

*domestic beers, import beers, craft beers, house wines*

Two Hours \$34

Three Hours \$43

Additional Hour \$9

### Beer, Wine, Cutwater Canned Cocktails

*Cutwater Canned Cocktails, domestic beers, import beers, craft beers, house wines*

Two Hours \$42

Three Hours \$51

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

# Policies and Procedures

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## Contact

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

The hours of 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

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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.

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## 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.

