



**Snapdragon  
stadium**

# SUITE MENU

  
HOSPITALITY





WELCOME

# The Time is Now

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**Dear Suite 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](mailto:shawke@sdsu.edu)



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# Menu Packages

All packages serve 12 guests unless otherwise noted

Enjoy one of our chef-curated menu packages.

## Game On! \$575 ★

### Peanuts & Cracker Jacks **ND**

(3) individual bags of salted peanuts  
(3) individual bags of honey roasted peanuts  
(6) individual bags of cracker jacks

### CaliCorn **GF, ND**

(12) individual bags of all natural popcorn

### Caramelized Onion Dip **GF**

everything bagel spiced potato kettle chips

### Bacon Potato Salad **GF, ND**

yukon gold potatoes, whole grain mustard,  
bacon dressing, celery, hard boiled eggs

### Hot Dogs and Brats **ND**

(6) Hebrew National hot dogs,  
(6) Tarantino's bratwurst,  
grilled onions and peppers,  
traditional condiments

### Beef Sliders

cheddar cheese, pickles, caramelized onions,  
chipotle thousand island dressing, potato bun

### Chicken Tenders

crispy chicken tenders,  
buffalo sauce, ranch dressing

### Brownies & Blondies **VG**

double chocolate brownies,  
dulce de leche blondies

## SoCal \$675

### Peanuts & Cracker Jacks **ND**

(3) individual bags of salted peanuts  
(3) individual bags of honey roasted peanuts  
(6) individual bags of cracker jacks

### CaliCorn **GF, ND**

(12) individual bags of all natural popcorn

### Seasonal Fruit Platter **GF, ND, V**

pineapple, melons, berries, jicama, cucumber,  
fresh limes, tajin spice

### Street Corn Dip **GF, VG**

roasted corn, three cheese blend,  
chipotle aioli, tortilla chips

### Individual Seven Layer Dip **GF, VG**

refried beans, guacamole, sour cream,  
red molcajete salsa, sharp cheddar cheese,  
pico de gallo, black olives, tortilla chips

### Baja Caesar Salad **VG**

chopped romaine lettuce,  
roasted corn, cotija cheese, croutons,  
roasted poblano caesar dressing

### Hebrew National Hot Dogs **ND**

traditional condiments, onions, pickled jalapeños

### Fried Chicken Wings **GF**

ancho chile rub chicken wings,  
ranch and bleu cheese dressing

### Churros with Trio of Sauces **VG**

warm churros, dulce de leche sauce,  
chocolate sauce, strawberry cream

# Menu Packages

All packages serve 12 guests unless otherwise noted

## Prime Time \$800

### Peanuts & Cracker Jacks **ND**

(3) individual bags of salted peanuts  
(3) individual bags of honey roasted peanuts  
(6) individual bags of cracker jacks

### CaliCorn **GF, ND**

(12) individual bags of all natural popcorn

### Individual Seven Layer Dip **GF, VG**

refried beans, guacamole, sour cream,  
red molcajete salsa, sharp cheddar cheese,  
pico de gallo, black olives, tortilla chips

### Sushi Display **ND**

assorted display of fresh sushi rolls, nigiri,  
sashimi, pickled ginger, wasabi, soy sauce

### Quinoa Crunch Salad **GF, VG**

tuscan kale, crispy red quinoa, grapes,  
candied pecans, valbreso feta, basil vinaigrette

### Hot Dogs and Bratwurst **ND**

(6) Hebrew National hot dogs,  
(6) Tarantino's bratwurst,  
grilled onions and peppers,  
traditional condiments

### Beef Sliders

cheddar cheese, pickles, caramelized onions,  
chipotle thousand island dressing, potato bun

### Chicken Tenders

crispy chicken tenders, buffalo sauce,  
ranch dressing

### Baked Mac and Cheese **VG**

sharp white cheddar cheese sauce,  
potato chip herb crust

### Batch and Box Cookies \$70 **VG ★**

assortment of baked cookies

**GF available upon request**



# A La Carte

Priced per person • All items serve 12 guests unless otherwise noted

## Snacks

### Peanuts & Cracker Jacks \$35 **ND** ★

(3) individual bags of salted peanuts  
(3) individual bags of honey roasted peanuts  
(6) individual bags of cracker jacks

### CaliCorn \$50 **GF, ND** ★

(12) individual bags of all natural popcorn

### Candy Shop \$70 ★

assortment of shareable candy boxes

### Caramelized Onion Dip \$50 **GF** ★

everything bagel spiced potato kettle chips

### Chips and Salsa \$50 **GF, V** ★

freshly made red and green molcajete salsas,  
tortilla chips

add:

guacamole \$30

### Individual Seven Layer Dip \$70 **GF, VG**

refried beans, guacamole, sour cream,  
red molcajete salsa, sharp cheddar cheese,  
pico de gallo, black olives, tortilla chips

### Street Corn Dip \$80 **GF, VG**

roasted corn topped with a three cheese blend,  
chipotle aioli, tortilla chips

### Trio Of Hummus \$100 **ND, VG**

traditional hummus, garlic herb hummus,  
harissa spiced hummus, vegetable pita chips

### Seasonal Fruit Platter \$75 **GF, ND, V** ★

pineapple, melons, berries, jicama,  
cucumber, fresh limes, tajin spice

### Garden Vegetable Platter \$70 **GF, V**

seasonal farm fresh vegetables,  
heirloom carrots, rainbow cauliflower,  
cherry tomatoes, ranch dressing

### Cheese and Charcuterie \$120 ★

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

## Appetizers

### Nacho Bar \$100 **GF**

house made queso, refried beans, pico de gallo,  
sour cream, pickled jalapeños, tortilla chips

add:

pollo asado \$60

carne asada \$85

guacamole \$30

### Chicken Tenders \$95 ★

crispy chicken tenders,  
buffalo sauce, ranch dressing

### Fried Chicken Wings \$125 **GF** ★

ancho chile rub chicken wings,  
ranch and bleu cheese dressing

### Game Day Trio \$120 ★

chicken tenders, mini corn dogs,  
mac and cheese bites, ranch dressing

### Sushi Display \$200 **ND**

60 pc

assorted display of fresh sushi rolls, nigiri,  
sashimi, pickled ginger, wasabi, soy sauce

### Shrimp Ceviche \$125 **ND**

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

# A La Carte

Priced per person • All items serve 12 guests unless otherwise noted

## Salads

### Baja Caesar Salad \$75 VG ★

chopped romaine lettuce,  
roasted corn, cotija cheese, croutons,  
roasted poblano caesar dressing

### Mediterranean Salad \$77 GF, VG

roma tomatoes, red onions, english cucumber,  
kalamata olives, garbanzos, feta cheese,  
oregano vinaigrette

### Quinoa Crunch Salad \$82 GF, VG

tuscan kale, crispy red quinoa, grapes,  
candied pecans, valbreso feta,  
basil vinaigrette

### Strawberry Fields \$100 GF, VG

fresh strawberries, shaved fennel, arugula,  
fava beans, shaved asiago cheese,  
poppy seed vinaigrette

add to any salad:

grilled chicken \$45 GF, ND

garlic herb shrimp \$60 GF, ND

## Sides

### Buffalo Chicken Pasta Salad \$60 ND ★

rotini pasta tossed in buffalo oil vinaigrette,  
celery, pulled chicken, green onions

### Bacon Potato Salad \$60 GF, ND ★

yukon gold potatoes, whole grain mustard,  
bacon dressing, celery, hard boiled eggs

### Baked Mac and Cheese \$80 VG

sharp white cheddar cheese sauce,  
potato chip herb crust

### Grilled Seasonal Vegetables \$80 GF, V

heirloom baby carrots, broccolini, wild mushrooms,  
asparagus, with black garlic balsamic glaze

## Entrées

### Beef Tenderloin \$180

slow roasted beef tenderloin, roasted potatoes,  
seasonal vegetables and a red wine sauce

### Mushroom Ravioli \$80 VG

portabello mushrooms, blistered cherry tomatoes,  
bourbon cream sauce

### Tamal Azteca \$120 V, ND

sweet corn tamal, mole negro,  
roasted poblano, nopalitas slaw

## Pizza

18 in. NY style pizza dough,  
eight slices

### Cheese Pizza \$60 VG ★

tomato sauce, provolone and mozzarella cheese

### Pepperoni Pizza \$70 ★

tomato sauce, provolone and mozzarella cheese,  
pepperoni sausage

### Best White \$80 VG ★

rosemary garlic oil, spinach, ricotta,  
caramelized onions, roasted garlic,  
provolone and mozzarella cheese

Gluten free pizza available upon request



| "Aztec Authentic" menu item.

For more information about  
our "Menú Azteca":  
[aztecshops.com/menuazteca](http://aztecshops.com/menuazteca)





# A La Carte

*Priced per person • All items serve 12 guests unless otherwise noted*

## Hot Dogs and Bratwurst

**Hebrew National Hot Dogs \$105 ND ★**  
*traditional condiments, onions, pickled jalapeños*

**Hots and Brats \$115 ND ★**  
*(6) Hebrew National hot dogs,  
(6) Tarantino's bratwurst,  
grilled onions and peppers,  
traditional condiments*

**Snap-O-Razzo Hot Dogs \$140 ND**  
*all natural casing pork & beef,  
Ralphies hot dog sauce, sauerkraut, pickles*  
**add:**  
**house beef chili \$40**

## Sliders

**Beef Sliders \$90 ★**  
*cheddar cheese, pickles, caramelized onions,  
chipotle thousand island dressing, potato bun*

**Hot Honey Chicken Sliders \$90 ND ★**  
*crispy chicken breast tossed in hot honey,  
pickles, cole slaw, potato bun*

**Short Rib Sliders \$120 ND**  
*braised beef short ribs, fresno pepper and  
apple slaw, potato bun*

**Vegan Sliders \$90 V**  
*mushroom patty, red onions, tomatoes, sprouts,  
roasted red pepper hummus, potato bun*

## Sandwiches

*12 servings per sandwich*

**Roasted Turkey \$110**  
*squaw bread, roasted turkey, white cheddar cheese,  
avocado aioli, red onions, tomatoes, sprouts*

**Oaxacan Chicken Panini \$110**  
*grilled sourdough, achiote grilled chicken,  
oaxaca cheese, caramelized onions, jalapeños,  
guajillo aioli*

**Caprese Vegetarian Wrap \$40 VG**  
*6 servings*  
*tomato basil tortilla, fresh mozzarella, tomatoes,  
arugula, pesto aioli, basil, balsamic reduction*  
**add:**  
**gluten friendly wraps (available upon request) \$10**

# Desserts

*Priced per person • All items serve 12 guests unless otherwise noted*

**Batch and Box Cookies \$70 VG ★**

*assortment of baked cookies*

**Brownies and Blondies \$80 VG ★**

*double chocolate brownies,  
dulce de leche blondies*

**Rice Krispies Treats \$55 VG ★**

*classic rice krispies treats,  
cookies and cream rice krispies*

**Churros with Trio of Sauces \$60 VG**

*warm churros, dulce de leche sauce,  
chocolate sauce, strawberry cream*

**Ice Cream Novelties \$100 VG ★**

*vanilla milk chocolate bar,  
caramel soft dipped ice cream bar,  
dark chocolate dipped ice cream bar*

**Chocolatl Azteca \$8 VG **

*priced per person*

*chocolate, cocoa, cayenne chili pepper, cream*

**NIEDERFRANK'S**

**ICE CREAM**

**SUNDAE CART \$250**

**choice of two flavors:**

*vanilla, chocolate or strawberry ice cream,  
hot fudge, salted caramel, strawberry jam,  
fresh berries, whipped cream,  
candied nuts, sweet cherries, M&M's,  
Reese's, Oreos, sprinkles*

*Pre-order only. Cart will arrive with  
suite attendant who will scoop during  
a twenty minute window.*



| "Aztec-Inspired" menu item.

For more information about  
our "Menú Azteca":  
[aztecshops.com/menuazteca](http://aztecshops.com/menuazteca)



# Beverages

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## Beer

### Domestic

**12oz 6-pack \$42**

*Bud Light*

*Michelob Ultra*

*Coors Light*

### Import

**12oz 6-pack \$52**

*Dos Equis Lager*

*Dos Equis Lime & Salt*

### Premium

**12oz 6-pack \$52**

*Stella Artois*

### Craft

**12oz 6-pack \$62**

*Alesmith State Ale*

*Alesmith .394*

*Ballast Point Grapefruit Sculpin IPA*

*Coronado Orange Wit*

*Coronado Salty Crew Blonde Ale*

**16oz 4-pack \$62**

*Ballast Point Sculpin IPA*

*Elysian Space Dust*

*Karl Strauss Aurora Hoppyalis*

*Kings & Convicts Legion Lager*

## Cutwater Canned Cocktails

**12oz 4-pack \$48**

*Margarita Lime*

*Tequila Paloma*

*Tiki Rum Punch*

*Vodka Mule*

*Whiskey Lemonade*

*Whiskey Mule*

## Hard Seltzers

**12oz 4-pack \$36**

*Bud Light Black Cherry*

### Nova Kombucha

**12oz 4-pack \$62**

*Watermelon Mint*

## The Kickoff! Package \$320

### Beer

**(1) 6-pack each**

*Michelob Ultra*

*Dos Equis Lager*

*Alesmith State Ale*

### Wine

**one bottle each**

*Kendall Jackson Chardonnay*

*Sterling Cabernet*

### Non-Alcoholic Beverages

**(1) 6-pack each**

*Pepsi*

*Diet Pepsi*

*Aquafina (two 6-packs)*

# Beverages

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## Spirits

*One LTR. unless otherwise noted*

### Vodka

Cutwater Fugu Vodka \$85  
Titos Handmade \$130  
Ketel One \$150  
Grey Goose \$170

### Gin

Cutwater Old Grove \$90  
Tanqueray London Dry \$145  
Hendrick's \$165

### Tequila

1800 Blanco \$100  
1800 Reposado \$105  
Casamigos Blanco \$185  
Casamigos Reposado \$275

### Rum

Three Sheets Cutwater \$85  
Bacardi Superior Light \$100  
Captain Morgan \$115

### Whiskey/Bourbon

Jameson \$125  
Jack Daniels \$140  
Crown Royal \$145  
Cutwater Black Skimmer \$175

### Scotch

Johnnie Walker Black Label \$170  
Glenlivet 12 yr. \$225

## Non-Alcoholic Beverages and Mixers

### Soft Drinks (6-pack) \$22

*Pepsi, Diet Pepsi, Starry Lemon Lime,  
Ginger Ale, or Iced Tea*

### Rock Star Energy Drink (4-pack) \$40

### Aquafina (6-pack) \$24

### Proud Source Sparkling Water \$33

### Bubly Sparkling Water (6-pack) \$24

*grapefruit, lime, blackberry*

### Mixers per 1L \$18

*orange juice, cranberry juice,  
grapefruit juice, club soda*

### Mixers per 1L \$22

*bloody mary mix, margarita mix, tonic water*

### Garnishes \$10

*lemon, lime, orange, grapefruit,  
or maraschino cherries*

### Bar Fruit Package \$25

*includes lemons, limes, oranges, grapefruit,  
and maraschino cherries*

### K-Cup (12-pack) \$48

*coffee, decaf coffee, hot cocoa, hot tea*

# Beverages

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## Wine

by the bottle

### Champagne/Sparkling

Avissi Prosecco \$60  
Schramsberg Mirabelle  
Brut Rosé Champagne \$110  
Veuve Cliquot Brut Champagne \$230

### Rose

Notorious Pink Rosé \$60  
Sonoma Cutrer Rosé of PN \$80

### Pinot Gris

Etude Pinot Gris \$85

### Sauvignon Blanc

Whitehaven Sauvignon Blanc \$60

### Chardonnay

Kendall Jackson \$60  
Wente \$70  
Stag's Leap \$90  
Cakebread \$145  
Chateau Montelena \$190

### Pinot Noir

Clos Du Bois \$46  
Au Bon Climat \$80  
Neyers Vineyards Roberts Road \$175

### Syrah

Michael David 6th Sense Syrah \$65

### Zinfandel

Klinker Brick \$70

### Cabernet Sauvignon

Sterling \$60  
Daou \$85  
Austin Hope \$115  
Caymus \$275

### Red Blend

The Prisoner Red Blend \$180

# Policies and Procedures

## Contact

For any questions or additional information regarding food and beverage services for your suite, please contact the suites manager at [SnapdragonstadiumSuites@sdsu.edu](mailto:SnapdragonstadiumSuites@sdsu.edu) or call (619) 507-0078.

The hours of service for the Suites Department are **Monday to Friday from 9am-5pm**. Please note that occasionally the hours will vary slightly due to the schedule of events.

## Cancellation Policy

Please provide at least 24 hours notice in the event that you will need to cancel your order. Should the order be canceled with less than 24 hours notice, the account will be billed the full amount.

## Advance Ordering

Please place all orders by 4pm at least three business days prior to event to ensure products are on hand and any dietary needs or special requests are accommodated. See table below for an overview of the timeline:

EVENT DAYS	ORDER BY 4PM ON
Friday - Sunday	Tuesday
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday

After advance ordering deadline, advance orders must be made from our Day of Event Menu only.

## Day of Event Options

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 star symbol (★). 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.

## Delivery

To ensure a seamless food and beverage experience we have outlined a general timeline for deliveries to the suites. Dry snacks and cold items will be placed in your suite at the opening of gates. Hot food items will be delivered around the event start time. Dessert will be delivered around half time or the middle of the event. Should you need items to be delivered earlier or later during the event, please speak with the suites manager in advance to discuss arrangements.

## Service Charge

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 Hospitality. 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 for suite purchases, if you would prefer to utilize a different card for payment, please inform your suite attendant prior to closing out your check. An itemized check will be presented before closing to the credit card on file at the conclusion of the event.

# Policies and Procedures

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## Place Settings

All of the suites utilize recycled and environmentally conscious options for the disposables. Serviceware has been sourced to minimize our impact on the environment and still provide elevated service.

## Dedicated Attendant/Bartender

Every suite receives personalized service based on the needs and requests for the event. However, should you need a dedicated attendant or bartender for your suite, there will be a \$200 fee for each per event. Please speak with the Suite Manager to arrange, with at least 3 business days before the event to accommodate this request.

## Food and Beverage Service

All food and beverage presented at Snapdragon Stadium must be prepared by the onsite culinary team. No food or beverages will be allowed to be brought into or taken out of Snapdragon Stadium. Exceptions can be made for finished desserts (i.e. cakes, cookies) with prior approval from the suites manager. A plating fee will apply on a per person basis and must be assessed prior to the event day. Any questions regarding this policy can be directly addressed with the suite manager.

## Nutritional Information and Allergies

In order to make menu choices easily discernable 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, please speak with the suite attendant to explore possible options. If you have any questions or have any food allergies,

please let your suite attendant know right away to ensure proper steps are taken. Some allergens, such as nuts, can come into contact with other ingredients before making it 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.

## Alcohol Regulations

To abide by the laws set forth by the state of California, and create an enjoyable experience for everyone, we have established the following guidelines for the consumption of alcohol in the suites. The suite holder must ensure that no minors (under the age of 21) or intoxicated individuals consume alcohol in the suites. We also reserve the right to check identification and refuse service to intoxicated individuals to ensure the safety of everyone involved. Alcohol purchased for the suite will not be allowed to be removed from the suite and brought to the public areas in the stadium. Alcohol sales will conclude at the end of the 3rd quarter (Football) or 1 hour prior to the event conclusion. Any remaining alcohol purchases will be allowed to be consumed in the suite after this point, however no further purchases will be allowed. At the conclusion of the football and/or soccer season alcohol, wine, beer and n/a beverages cannot be taken out or saved for the following season. Please refer to the suites manager when nearing the end of the season so she/he may update you on your alcohol/beverage inventory in the suite. No outside alcohol will be allowed to be brought into the stadium\* and at the conclusion of the event, alcohol will not be allowed to be removed from your suite.

*\*The only exception is for sealed 750ml bottles of wine, which can be approved by the suite manager in advance of the event. A \$30 corkage fee will apply to each bottle brought into the stadium regardless of consumption. The bottles must be brought to the stadium in advance of the game day.*