



# Snapdragon stadium

## Day of Event Menu Items

All menu items serve 12 guests unless otherwise noted

### Game On! Package \$732

food price \$610 | service charge \$122

#### Peanuts & Cracker Jacks **DF**

- (3) individual bags of shelled peanuts,
- (3) individual bags of honey roasted peanuts,
- (6) individual bags of cracker jacks

#### CaliCorn **GF / DF**

- (12) individual bags of all natural popcorn

#### Caramelized Onion Dip **VG**

everything bagel,  
spiced potato kettle chips

#### Bacon Potato Salad **GF**

red bliss potatoes, hard cooked eggs, celery,  
red onion, mustard, mayonnaise,  
applewood bacon, scallions

#### Hots & Brats

- (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

#### Crispy Chicken Tenders

buffalo sauce, ranch dressing

#### Brownies & Blondies **VG**

double chocolate brownies,  
blondies



Crispy Chicken Tenders



HOSPITALITY

**DF** | Dairy Free **GF** | Gluten Free **V** | Vegan **VG** | Vegetarian


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## Day of Event Menu Items


All menu items serve 12 guests unless otherwise noted

# **MENÚ AZTECA** **\$708**


food price \$590 / service charge \$118

 **Oaxacan Salsa and Chips GF / V**  
chile de agua salsa and molcajete salsa  
with tortilla chips

 **Ceviche Chamoy GF**  
mahi mahi, papaya, jicama, red onions,  
cucumber, cilantro, citrus chamoy, tortilla chips


 **Street Corn GF / VG**  
roasted kernels, cotija cheese,  
lime mayo, chili lime salt

 **Ensalada de Tomatoes Criollas GF / VG**  
native tomatoes, verdolaga greens, radishes,  
fried garbanzo, quesillo Oaxaca, lime vinaigrette

 **Platanos Fritos GF / VG**  
fried plantains, black bean corn relish,  
cotija cheese, guajillo crema

 **Oaxacan Inspired Chicken Panini**  
grilled sourdough, achiote grilled chicken,  
Oaxaca cheese, caramelized onions,  
jalapenos, guajillo aioli


 **Tamal Azteca GF / V**  
sweet corn tamal, mole negro,  
roasted poblano, nopalitas slaw


 **Churros with Trio of Sauces VG**  
warm churros, dulce de leche sauce,  
chocolate sauce, strawberry cream

**add:**  
 **Prickly Pear \$120**

**beverage price \$100 / service charge \$20**  
housemade cocktail with tequila, prickly pear cactus  
syrup, orange liqueur, fresh lime juice

### Chef's Notes:

**Aztec-Inspired** menu items feature historic & 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 .

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



**MENÚ AZTECA** is a culinary celebration  
intended to honor the Aztec culture.

For more information about our Menú Azteca.



Street Corn

  
HOSPITALITY

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## A La Carte

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### — Snacks —

#### **Peanuts & Cracker Jacks \$45.6 DF**

*food price \$38 | service charge \$7.6*

- (3) individual bags of shelled peanuts,
- (3) individual bags of honey roasted peanuts,
- (6) individual bags of cracker jacks

#### **CaliCorn \$63.6 DF/GF**

*food price \$53 | service charge \$10.6*

- (12) individual bags of all natural popcorn

#### **Candy Shop \$90 VG**

*food price \$75 | service charge \$15*

assortment of shareable candy boxes

#### **Beer Caramelized Onion Dip \$62.4 VG**

*food price \$52 | service charge \$10.4*

everything bagel spiced potato  
kettle chips

#### **Chips & Salsa \$63.6 GF/V**

*food price \$53 | service charge \$10.6*

freshly made red and green  
molcajete sauces, tortilla chips

**add:**

#### **guacamole \$38.4 GF/V**

*food price \$32 | service charge \$6.4*

### — Starters —

#### **Crispy Chicken Tenders \$120**

*food price \$100 | service charge \$20*

buffalo sauce, ranch dressing

#### **Fried Chicken Wings \$159.6 GF**

*food price \$133 | service charge \$26.6*

celery and carrot sticks,  
ranch and blue cheese dressing

#### **Game Day Trio \$152.4**

*food price \$127 | service charge \$25.4*

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

#### **Seasonal Fruit Platter \$96 GF/DF/V**

*food price \$80 | service charge \$16*

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

### — Salads —

#### **Bacon Potato Salad \$76.8 GF**

*food price \$64 | service charge \$12.8*

red bliss potatoes, hard cooked eggs,  
celery, red onion, mustard, mayonnaise,  
applewood bacon, scallions

#### **Barrio Caesar Salad \$96 VG**

*food price \$80 | service charge \$16*

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



## A La Carte

All menu items serve 12 guests unless otherwise noted

### — Hot Dogs, Bratwursts & Sliders —

#### Hot Dogs **\$134.4**

*food price \$112 | service charge \$22.4*

traditional condiments, onions,  
pickled jalapeños

#### Hots & Brats **\$146.4**

*food price \$122 | service charge \$24.4*

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

#### Beef Sliders **\$128.4**

*food price \$107 | service charge \$21.4*

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

#### Hot Honey Chicken Sliders **\$127.2**

*food price \$106 | service charge \$21.2*

crispy chicken breast tossed in hot honey,  
pickles, cole slaw, potato bun

### — Pizza —

16 in., eight slices • *Gluten free pizza available upon request*

#### Cheese Pizza **\$72 VG**

*food price \$60 | service charge \$12*

tomato sauce, provolone and  
mozzarella cheese

#### Pepperoni Pizza **\$84**

*food price \$70 | service charge \$14*

tomato sauce, provolone and  
mozzarella cheese, pepperoni



Pepperoni Pizza

## A La Carte

All menu items serve 12 guests unless otherwise noted

### Desserts

#### Fresh House Baked Cookies **\$72 VG**

*food price \$60 | service charge \$12*  
chocolate chip, macadamia, oatmeal

#### Rice Krispies Treats **\$70.8 VG**

*food price \$59 | service charge \$11.8*

classic rice krispies treats,  
cookies and cream rice krispies

#### Ice Cream Novelties **\$10.8 VG**

*Individually Priced*

*food price \$9 | service charge \$1.8*

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

#### Brownies & Blondies **\$102 VG**

*food price \$85 | service charge \$17*  
double chocolate brownies, blondies



#### Churros with Trio of Sauces **\$76.8 VG**

*food price \$64 | service charge \$12.8*

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



**"Aztec Inspired"**  
**menu item**

For more information  
about our Menú Azteca



Churros with Trio of Sauces

## Beverages

### *The Kickoff! Package* **\$390**

*beverage price \$325 | service charge \$65*

#### **Beer**

**(1) 6-pack each**

Michelob Ultra

Dos Equis Lager

AleSmith SDSU State Ale

#### **Wine**

**(1) bottle each**

Kendall Jackson Chardonnay

Sterling Cabernet

#### **Non-Alcoholic Beverages**

**(1) 6-pack each**

Pepsi

Diet Pepsi

Proud Source Still Water  
(two 6-packs)



HOSPITALITY

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## Beverages

### Beer

#### Craft

**12oz 6-pack \$78**

*beverage price \$65 / service charge \$13*

AleSmith SDSU State Ale

Alesmith .394

Ballast Point Sculpin IPA

Coronado Salty Crew Blonde Ale

Elysian Space Dust

**16oz 4-pack \$75.6**

*beverage price \$63 / service charge \$12.6*

Coronado Orange Wit

Karl Strauss Tower X West Coast IPA

#### Import/Premium

**12oz 6-pack \$66**

*beverage price \$55 / service charge \$11*

Dos Equis Lager

Stella Artois

Estrella Jalisco

**12oz 6-pack \$69.6**

*beverage price \$58 / service charge \$11.6*

Dos Equis Michelada

#### Domestic

**12oz 6-pack \$57.6**

*beverage price \$48 / service charge \$9.6*

Bud Light

Michelob Ultra

Coors Light

#### Non-Alcoholic Beer

**12oz 6-pack \$54**

*beverage price \$45 / service charge \$9*

Bud Zero

Heineken Zero

### Cutwater Canned Cocktails

**12oz 4-pack \$60**

*beverage price \$50 / service charge \$10*

Margarita Lime

Tequila Paloma

Tiki Rum Punch

Tiki Rum Hurricane

Vodka Mule

Whiskey Mule

### Hard Seltzer

**12oz 4-pack \$57.6**

*beverage price \$48 / service charge \$9.6*

Bud Light Black Cherry

#### Nova Kombucha

**12oz 4-pack \$78**

*beverage price \$65 / service charge \$13*

Watermelon Mint

La Ola Dragon Fruit



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## Beverages

### Non-Alcoholic Beverages & Mixers

**Pround Source Still Water  
(6-pack) \$28.8**

*beverage price \$24 | service charge \$4.8*

**Pround Source Sparkling  
Water (6-pack) \$39.6**

*beverage price \$33 | service charge \$6.6*

**Bubly Sparkling Water  
(6-pack) \$28.8**

*beverage price \$24 | service charge \$4.8*  
grapefruit, lime, blackberry

**Soft Drinks (6-pack) \$26.4**

*beverage price \$22 | service charge \$4.4*

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

**Mixers per 1L \$21.6**

*beverage price \$18 | service charge \$3.6*

orange juice, cranberry juice,  
grapefruit juice, club soda

**Mixers per 1L \$26.4**

*beverage price \$22 | service charge \$4.4*

bloody mary mix,  
margarita mix, tonic water

**Garnishes \$12**

*beverage price \$10 | service charge \$2*

lemon, lime, orange, grapefruit,  
or maraschino cherries

**Bar Fruit Package \$30**

*beverage price \$25 | service charge \$5*

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

**K-Cup (12-pack) \$57.6**

*beverage price \$48 | service charge \$9.6*

coffee, decaf coffee, hot cocoa,  
hot tea



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## Beverages

### Spirits

1 LTR. unless otherwise noted

#### Gin

Cutwater Old Grove **\$120**

beverage price \$100 | service charge \$20

Tanqueray London Dry **\$180**

beverage price \$150 | service charge \$30

Hendrick's **\$204**

beverage price \$170 | service charge \$34

#### Rum

Three Sheets Cutwater **\$114**

beverage price \$95 | service charge \$19

Bacardi Superior Light **\$126**

beverage price \$105 | service charge \$21

Captain Morgan **\$138**

beverage price \$115 | service charge \$23

#### Scotch

Johnnie Walker  
Black Label **\$210**

beverage price \$175 | service charge \$35

Glenlivet 12 yr. **\$270**

beverage price \$225 | service charge \$45

#### Tequila

1800 Blanco **\$120**

beverage price \$100 | service charge \$20

Milagro Silver **\$192**

beverage price \$160 | service charge \$32

Casamigos Blanco **\$276**

beverage price \$230 | service charge \$46

Casamigos Reposado **\$330**

beverage price \$275 | service charge \$55



Prickly Pear **\$120**

beverage price \$100 | service charge \$20

Serves 12

housemade cocktail with tequila,  
prickly pear cactus syrup,  
orange liqueur, fresh lime juice



**"Aztec Inspired"**  
menu item  
For more  
information  
about our  
Menú Azteca



#### Whiskey/Bourbon

Jameson **\$156**

beverage price \$130 | service charge \$26

Jack Daniels **\$174**

beverage price \$145 | service charge \$29

Crown Royal **\$180**

beverage price \$150 | service charge \$30

Cutwater

Black Skimmer **\$216**

beverage price \$180 | service charge \$36

#### Vodka

Cutwater Fugu **\$120**

beverage price \$100 | service charge \$20

Tito's Handmade **\$162**

beverage price \$135 | service charge \$27

Ketel One **\$182.4**

beverage price \$152 | service charge \$30.4

Grey Goose **\$210**

beverage price \$175 | service charge \$35



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## Beverages

### Wine

by the bottle

#### Champagne/Sparkling

Avissi Prosecco **\$78**

beverage price \$65 | service charge \$13

Schramsberg Mirabelle

Brut Rosé Champagne **\$138**

beverage price \$115 | service charge \$23

Veuve Cliquot Brut

Champagne **\$288**

beverage price \$240 | service charge \$48

#### Rosé

Bonterra Organic Rosé **\$78**

beverage price \$65 | service charge \$13

Sonoma Cutrer

Rosé of PN **\$102**

beverage price \$85 | service charge \$17

#### Pinot Gris

Etude Pinot Gris **\$102**

beverage price \$85 | service charge \$17

#### Sauvignon Blanc

Whitehaven Sauvignon

Blanc **\$84**

beverage price \$70 | service charge \$14

#### Chardonnay

Kendall Jackson **\$78**

beverage price \$65 | service charge \$13

Cambria **\$90**

beverage price \$75 | service charge \$15

Stag's Leap **\$114**

beverage price \$95 | service charge \$19

Cakebread **\$180**

beverage price \$150 | service charge \$30

Chateau Montelena **\$240**

beverage price \$200 | service charge \$40

#### Pinot Noir

Hahn **\$72**

beverage price \$60 | service charge \$12

Au Bon Climat **\$102**

beverage price \$85 | service charge \$17

Neyers Vineyards

Roberts Road **\$216**

beverage price \$180 | service charge \$36

#### Syrah

Michael David

6th Sense Syrah **\$84**

beverage price \$70 | service charge \$14

#### Zinfandel

Klinker Brick **\$90**

beverage price \$75 | service charge \$15

#### Cabernet Sauvignon

Sterling **\$78**

beverage price \$65 | service charge \$13

Daou **\$114**

beverage price \$95 | service charge \$19

Austin Hope (liter) **\$150**

beverage price \$125 | service charge \$25

Caymus **\$342**

beverage price \$285 | service charge \$57

#### Red Blend

The Prisoner **\$222**

beverage price \$185 | service charge \$37



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## Policies & 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.

### Day of Event Options

The full bar menu and a limited game day food menu is available to order the day of the event. Please see 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

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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.

### 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. Menu items and prices are subject to change.



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## Policies & Procedures

### Nutritional Information and Allergies

In order to make menu choices easily discernable we have noted the items that are "Vegan", "Vegetarian", "Gluten Free", and "Dairy Free" 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 \$50 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.*

## Order Now

Speak to your suite attendant or call/text your Suite Manager:



**Beth Gattas**

**Premium Suites Manager • (619) 507-0078**



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