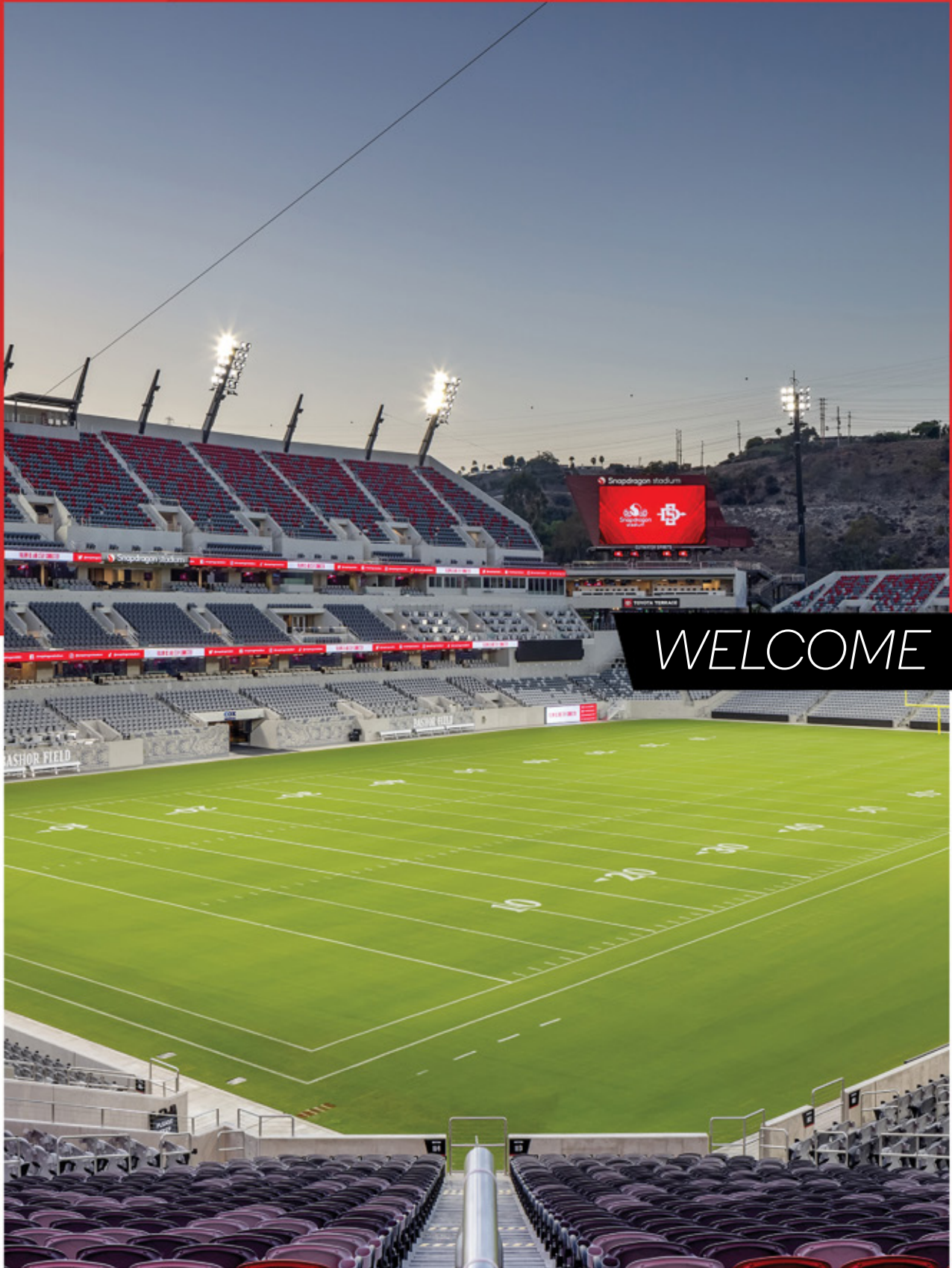




Snapdragon stadium

GROUP EVENT CATERING MENU



*WELCOME*

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***Dear Catering Guests,***

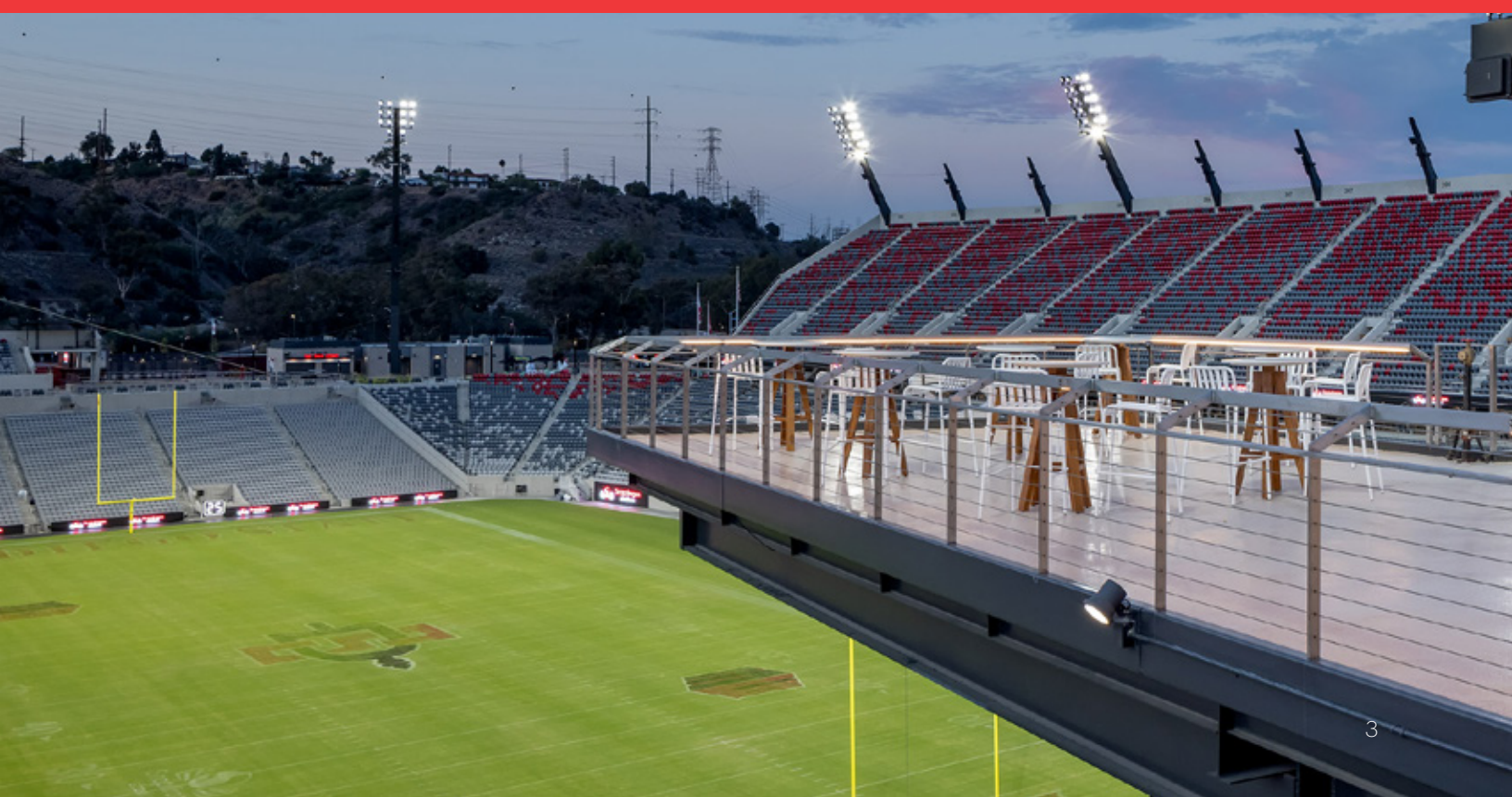
Congratulations! You've chosen an exceptional way to enjoy your event at Snapdragon Stadium, with a premium dining experience brought to you by 386 Hospitality.

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



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# Game Day Packages

Enjoy one of our chef-curated menu packages

- These menu items are available for order on game days or ticketed special event days. • Priced per person. • Minimum 25 guests.
- Service starts one hour after gates open for two hours with dessert served mid-event. • All packages served with Pepsi products and bottled water. • Please let us know of any guest dietary restrictions so we may offer suggestions and accommodate.
- Many items can be made gluten-friendly, dairy-free, vegan, or vegetarian (additional fees may apply).

## Kick-Off Package

\$34.8

food price \$29 | service charge \$5.8

### Hebrew National Hot Dogs **DF**

served with traditional condiments

### Bratwursts **DF**

served with caramelized onions and traditional condiments

### Macaroni Salad **VG**

elbow macaroni, hard cooked egg, celery, onion, salt and pepper

### Kettle Chips **GF**

### Fresh Baked Cookies **VG**

an assortment of chocolate chip, white chocolate Macadamia, and oatmeal raisin cookies



Bratwursts

If applicable, additional fees, including but not limited to the following, may be included in your event proposal and agreement:

SERVICE	AMOUNT	SERVICE	AMOUNT
Chef Attendant	\$250	Equipment Rental	Varies
Bartender	\$250	Additional Servers	Varies
Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50	<i>*Prices subject to change</i>	



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

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## SoCal Package

\$43.2

food price \$36 | service charge \$7.2

### Street Corn **GF | VG**

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

### Chicken Empanadas

with pickled escabeche and chipotle crema

### Bacon Wrap Dogs **DF**

all beef frank, applewood bacon, grilled onion and peppers, traditional condiments

### Chips & Salsa **V**

corn tortilla chips served with red and green molcajete salsas

### Churro Bites **VG**

tossed in cinnamon sugar with cajete and chocolate dipping sauce



SoCal Package

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## Western BBQ

\$39.6

food price \$33 | service charge \$6.6

### Potato Salad **VG**

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

### Smoked Pulled Pork Sliders

brioche bun, tangy BBQ sauce, served with side coleslaw

### Baked Chicken Wings

served with ranch dressing and BBQ sauce

### Jalapeño Cheddar Cornbread **VG**

served with whipped honey butter

### Chef's Berry Cobbler **VG**



Smoked Pulled Pork Sliders

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388 HOSPITALITY™  
AT SNAPDRAGON STADIUM

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## Continental Cuisine

\$45.6

food price \$38 | service charge \$7.6

### Chicken Potstickers

tossed in sweet ginger chili sauce and served with roasted chili oil

### Chilled Soba Noodles **VG**

ginger soy ginger, egg noodles, bean sprouts, cabbage, red onions, cilantro, sriracha aioli, scallions

### Korean BBQ Pork Ribs **GF**

with a roasted peanut brittle crust

### Umami Beef Slider

hawaiian bun, sriracha aioli, white cheddar cheese, pickled vegetables

### Sesame Ginger Sugar Cookies **VG**



Chilled Soba Noodles

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# Add-Ons

- Please let us know of any guest dietary restrictions so we may offer suggestions and accommodate.
- Many items can be made gluten-friendly, dairy-free, vegan, or vegetarian (additional fees may apply).
- All Add-On menu items serve 12 guest unless otherwise noted.

## Fruit Platter **GF | V**

**\$96**

food price \$80/service charge \$16

## Chips & Salsa **GF | V**

**\$63.6**

food price \$53/service charge \$10.6

## Chicken Tenders

**\$123.6**

food price \$103/service charge \$20.6

## Beef Chili **GF**

**\$78**

food price \$65/service charge \$13

## Hebrew National Hot Dogs **DF**

**\$144**

food price \$120/service charge \$24

## Bratwurst **DF**

**\$144**

food price \$120/service charge \$24

## Beef Sliders

**\$144**

food price \$120/service charge \$24

## Cheese Pizza **VG**

**\$78**

food price \$65/service charge \$13

## Pepperoni Pizza

**\$90**

food price \$75/service charge \$15

## Assorted Cookies **VG**

**\$72**

food price \$60/service charge \$12

## Brownies & Blondies **VG**

**\$102**

food price \$85/service charge \$17



Pepperoni Pizza

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**Beer Caramelized Onion Dip VG**  
**\$62.4**  
*food price \$52/service charge \$10.4*  
 served with house kettle chips

**Baked Chicken Wings**  
**\$159.6**  
*food price \$133/service charge \$26.6*  
 served with house ranch and bbq sauce

**Veggie Dogs VG**  
**\$120**  
*food price \$100/service charge \$20*  
 served with traditional condiments

**CaliCorn GF/DF/VG**  
**\$6**  
*food price \$5/service charge \$1*  
 individual bags of all natural popcorn  
 (priced per item)

**Cracker Jacks GF/VG**  
**\$7.2**  
*food price \$6/service charge \$1.2*  
 individual bags of cracker jacks  
 (priced per item)

**Assorted Bags of Chips DF/VG**  
**\$6**  
*food price \$5/service charge \$1*  
 individual bags of assorted chips  
 (priced per item)

**Boxed Candy VG**  
**\$7.2**  
*food price \$6/service charge \$1.2*  
 individual boxes of assorted candy  
 (priced per item)



Baked Chicken Wings

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# Beverages

- These menu items are available for order on game days or ticketed special event days. • One bartender per 100 guests.
- Minimum sales of \$500 per bartender or labor fees will be applied. • Priced per person.
- Beverages served one hour after gates open until alcohol cutoff. • All packages served with Pepsi products and canned water.
- Please let us know of any guest dietary restrictions so we may offer suggestions and accommodate.

## Hosted-Bar

priced per person

### Beer & Wine

American Lager, import and craft beers, house wines, water, assorted soda

- One Hour

**\$27.6**

beverage price \$23 | service charge \$4.6

- Two Hours

**\$44.4**

beverage price \$37 | service charge \$7.4

- Three Hours

**\$55.2**

beverage price \$46 | service charge \$9.2

- Additional Hours

**\$10.8**

beverage price \$9 | service charge \$1.8

### Beer & Wine & Cutwater Cans

Cutwater canned cocktails, American Lager, import and craft beers, house wines, water, assorted soda

- Two Hours

**\$52.8**

beverage price \$44 | service charge \$8.8

- Three Hours

**\$63.6**

beverage price \$53 | service charge \$10.6

- Additional Hours

**\$12**

beverage price \$10 | service charge \$2



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Chef Attendant	\$250	Equipment Rental	Varies
Bartender	\$250	Additional Servers	Varies
Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50		*Prices subject to change

**386 HOSPITALITY™**  
AT SNAPDRAGON STADIUM

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## — Consumption & Non-Hosted — priced per beverage

### American Lager (12oz)

**\$12**

beverage price \$10 | service charge \$2

### Imported Beer (12oz)

**\$13.2**

beverage price \$11 | service charge \$2.2

### Craft Beer (12oz)

**\$14.4**

beverage price \$12 | service charge \$2.4

### Cutwater Canned Cocktails

**\$16.8**

beverage price \$14 | service charge \$2.8

### Nova Kombucha

**\$13.8**

beverage price \$11.5 | service charge \$2.3

### House Wine

**\$15.6**

beverage price \$13 | service charge \$2.6

### Premium Wine

**\$18**

beverage price \$15 | service charge \$3

### Call Brand Liquor

**\$17.4**

beverage price \$14.5 | service charge \$2.9

### Premium Brand Liquor

**\$18**

beverage price \$15 | service charge \$3

### Soda & Water (12oz)

**\$6**

beverage price \$5 | service charge \$1



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Chef Attendant	\$250	Equipment Rental	Varies
Bartender	\$250	Additional Servers	Varies
Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50		<i>*Prices subject to change</i>

**386 HOSPITALITY™**  
AT SHAPDRAGON STADIUM

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# Policies & Procedures

## 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 or availability are **8am-4:30pm Monday through Friday**. These times, however, may occasionally differ due to scheduled events.

## 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 include 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.

## 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 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 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.

**If applicable, additional fees, including but not limited to the following, may be included in your event proposal and agreement:**

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Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50	<i>*Prices subject to change</i>	

## Nutritional Information and Allergies

In order to make menu choices easily discernible we have noted the items that are "Vegan", "Vegetarian", "Gluten-Friendly", and "Dairy-Free" 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 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.

## 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.

## 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.

*\*The only exception is for sealed product approved by the food and beverage team. Product would need to be brought in prior to the event day. A \$50 corkage fee plus tax and service charge per case will be applied.*