

 Snapdragon stadium



Snapdragon
stadium



SUITES MENU


386
HOSPITALITY™
AT SNAPDRAGON STADIUM



WELCOME



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
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Menu Packages

Enjoy one of our chef-curated menu packages

All menu items serve 12 guests unless otherwise noted

Game On! ★

\$756

food price \$630 | service charge \$126

Peanuts & Cracker Jacks DF

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

CaliCorn DF | GF

(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 DF

(6) Hebrew National hot dogs,
(6) 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



Game On! Package



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

Food menu items also available to order on the Day of Event are noted with a ★ symbol.

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Menu Packages

Enjoy one of our chef-curated menu packages

All menu items serve 12 guests unless otherwise noted

SoCal

\$888

food price \$740 | service charge \$148

Peanuts & Cracker Jacks DF

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

CaliCorn DF | GF

(12) individual bags of all natural popcorn

Seasonal Fruit Platter DF | GF | V

pineapple, assortment of melons, berries, 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,
cheddar cheese, pico de gallo, black olives, tortilla chips

Barrio Caesar Salad VG

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

Hebrew National Hot Dogs DF

traditional condiments, onions, pickled jalapeños

Fried Chicken Wings

celery and carrot sticks, ranch and blue cheese dressing

Churros with Trio of Sauces VG

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

GF available upon request. Pre-order only.



SoCal Package



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Menu Packages

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Prime Time

\$1,050

food price \$875 | service charge \$175

Peanuts & Cracker Jacks **DF**

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

CaliCorn **DF / GF**

(12) individual bags of all natural popcorn

Individual Seven Layer Dip **GF / VG**

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

Sushi Display **DF**

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

Hots & Brats **DF**

(6) Hebrew National hot dogs,
(6) 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

Baked Mac & Cheese **VG**

sharp white cheddar cheese sauce, potato chip herb crust

Fresh House Baked Cookies **VG**

assortment of baked cookies

GF available upon request



Prime Time Package



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Champions

\$1,226.4

food price \$1,022 | service charge \$204.4

Herb Crusted Tomahawk **GF**

caramelized pearl onions and baby peppers, pan au jus

Grilled Local Swordfish **GF**

quinoa tabbouleh, citrus chimichurri, microgreens

Crisp Brussels Sprouts **GF / V**

wild grown mushrooms, aged balsamic glaze

Black Garlic Roasted Marble Potatoes **GF / V**

aged black garlic, cold press olive oil, fresh parsley

Escarole Sunchoke Marcona Almond Salad **GF / VG**

chopped escarole, roasted sunchoke, chopped marcona almonds, pecorino romano cheese, lemon pepper vinaigrette

Banana Butterscotch **GF**

flourless cocoa cake, butterscotch mousse, banana compote, caramel glaze, chocolate crumble



Herb Crusted Tomahawk

Menu Packages

Enjoy one of our chef-curated menu packages

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, jalapeños, guajillo aioli
-  **Tamal Azteca GF | V**
sweet corn tamal, mole negro, roasted poblano, nopalitos slaw
-  **Churros with Trio of Sauces VG**
warm churros, dulce de leche sauce, chocolate sauce, strawberry cream
GF available upon request. Pre-order only.
- add:**
-  **Prickly Pear \$120**
beverage price \$100 | service charge \$20
housemade cocktail with tequila, prickly pear cactus syrup, orange liqueur, fresh lime juice



Street Corn

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  (cactus).

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).



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

For more information about our Menú Azteca.



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

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A La Carte

All menu items serve 12 guests unless otherwise noted

Snacks

Peanuts & Cracker Jacks **DF** ★

\$45.6

food price \$38 | service charge \$7.6

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

CaliCorn **DF** | **GF** ★

\$63.6

food price \$53 | service charge \$10.6

(12) individual bags of all natural popcorn

Candy Shop ★

\$90

food price \$75 | service charge \$15

assortment of shareable candy boxes

Beer Caramelized Onion Dip **VG** ★

\$62.4

food price \$52 | service charge \$10.4

everything bagel spiced potato kettle chips

Chips & Salsa **GF** | **V** ★

\$63.6

food price \$53 | service charge \$10.6

freshly made red and green molcajete salsas, tortilla chips

add:

guacamole **GF** | **V**

\$38.4

food price \$32 | service charge \$6.4

Street Corn Dip **GF** | **VG**

\$102

food price \$85 | service charge \$17

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

Trio of Hummus **DF** | **V**

\$127.2

food price \$106 | service charge \$21.2

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

Seasonal Fruit Platter **DF** | **GF** | **V** ★

\$98.4

food price \$82 | service charge \$16.4

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

Garden Vegetables **GF** | **V**

\$90

food price \$75 | service charge \$15

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

Cheese & Charcuterie

\$158.4

food price \$132 | service charge \$26.4

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



Cheese & Charcuterie

A La Carte

All menu items serve 12 guests unless otherwise noted

Appetizers

Nacho Bar

\$127.2

food price \$106 | service charge \$21.2

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

add:

pollo asado **GF**

\$76.8

food price \$64 | service charge \$12.8

carne asada **GF**

\$108

food price \$90 | service charge \$18

guacamole **GF | V**

\$38.4

food price \$32 | service charge \$6.4

Crispy Chicken Tenders ★

\$123.6

food price \$103 | service charge \$20.6

buffalo sauce, ranch dressing

Fried Chicken Wings ★

\$159.6

food price \$133 | service charge \$26.6

celery and carrot sticks, ranch and blue cheese dressing

Game Day Trio ★

\$157.2

food price \$131 | service charge \$26.2

chicken tenders, mini corndogs, mac and cheese bites, ranch dressing

Chicken Potstickers

\$114

food price \$95 | service charge \$19

tossed in sweet ginger chili sauce, roasted chili oil

Sushi Display 60pc **DF**

\$272.4

food price \$227 | service charge \$45.4

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

Shrimp Ceviche **DF | GF**

\$158.4

food price \$132 | service charge \$26.4

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

French Fry Sampler **VG ★**

\$54

food price \$45 | service charge \$9

waffle, crispy coated and sweet potato fries, buttermilk ranch, chipotle ketchup, black garlic aioli sauce

Sandbar Southwestern Chimi Rolls ★

\$132

food price \$110 | service charge \$22

cilantro, corn, black beans, spicy chicken, mixed cheese, flour tortilla, chipotle aioli

Bruschetta Bar **VG**

\$108

food price \$90 | service charge \$18

balsamic cherry tomato salad, pesto ciliegine, olive tapenade, cured salamis, herb toasted crostini

Baja Lobster Rolls

\$210

food price \$175 | service charge \$35

steamed bun, lime mayo dressed New England lobster meat, escabeche onions and Fresno chilies, micro cilantro



Nacho Bar

A La Carte

All menu items serve 12 guests unless otherwise noted

Salads

Barrio Caesar **VG** ★

\$96

food price \$80 | service charge \$16

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

Mandarin Chicken

\$96

food price \$80 | service charge \$16

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

Quinoa Crunch **GF** / **VG**

\$104.4

food price \$87 | service charge \$17.4

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

Classic Greens **GF** / **VG**

\$102

food price \$85 | service charge \$17

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

Grilled Peach & Burrata **GF** / **VG**

\$108

food price \$90 | service charge \$18

baby arugula, grilled peach, cherry tomatoes, shaved red onions, basil mint vinaigrette

add to any salad:

grilled chicken **DF** / **GF**

\$57.6

food price \$48 | service charge \$9.60

garlic herb shrimp **DF**

\$76.8

food price \$64 | service charge \$12.8

Sides

Macaroni Salad **VG**

\$84

food price \$70 | service charge \$14

elbow pasta, relish, chopped eggs, celery, onions, creamy dressing

Bacon Potato Salad **GF** ★

\$76.8

food price \$64 | service charge \$12.8

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

Baked Mac & Cheese **VG**

\$96

food price \$80 | service charge \$16

sharp white cheddar cheese sauce, potato chip herb crust

Crispy Brussels Sprouts **GF** / **VG**

\$81.6

food price \$68 | service charge \$13.6

fried brussels sprouts, parmesan cheese, balsamic reduction, spiced pepitas



Baked Mac & Cheese

A La Carte

All menu items serve 12 guests unless otherwise noted

Entrées

Beef Tenderloin **DF** | **GF**

\$288

food price \$240 | service charge \$48

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

Mushroom Ravioli **VG**

\$102

food price \$85 | service charge \$17

portabella mushrooms, blistered cherry tomatoes, bourbon cream sauce



Tamal Azteca **DF** | **GF** | **V**

\$153.6

food price \$128 | service charge \$25.6

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

San Diego Fish & Chips

\$168

food price \$140 | service charge \$28

beer battered mahi mahi, seasoned french fries, cocktail sauce, caper remoulade, fresh lemons

Seasoned Local White Fish with Lemon Beurre Blanc **GF**

\$210

food price \$175 | service charge \$35

herb crusted pan seared local white fish, wilted lacinato kale, charred lemon beurre blanc sauce

Pomegranate Glazed Cauliflower Steak **VG**

\$105.6

food price \$88 | service charge \$17.6

charred rainbow cauliflower, pomegranate reduction, feta cheese crumbles, toasted pecans



"Aztec Authentic" menu item
For more information about our Menú Azteca

Taco Stand Burrito Duo

\$144

food price \$120 | service charge \$24

(3) Surf & Turf burritos - spicy shrimp, braised beef, cheese, cabbage, chipotle salsa, tomatoes and (3) California burritos - braised beef, cheese, fries, tomatoes, salsa, sour cream.



Gaglione Bros Cheesesteaks

\$120

food price \$100 | service charge \$20

grilled onions, American cheese, side pickled peppers



Cardiff Tri-Tip Sandwiches

\$154.8

food price \$129 | service charge \$25.8

brioche bun, grilled burgundy pepper tri-tip, BBQ sauce



Cali BBQ Pulled Pork Sandwiches

\$144

food price \$120 | service charge \$24

potato bun, smoked pulled pork, side coleslaw and BBQ sauce



Empanada Kitchen Sampler

\$108

food price \$90 | service charge \$18

(3) **beef** - ground beef, green onion, red bell pepper, olives

(3) **chicken** - chipotle chicken, sofrito, sautéed vegetables

(3) **mushroom & goat cheese VG** sautéed onions, sautéed mushrooms, goat cheese and mozzarella

(3) **sweet corn & basil VG** basil, mozzarella, béchamel sauce



Cali BBQ Pulled Pork Sandwiches



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A La Carte

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Sliders

Beef ★

\$132

food price \$110 | service charge \$22

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

Hot Honey Chicken ★

\$127.2

food price \$106 | service charge \$21.2

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

Short Rib

\$168

food price \$140 | service charge \$28

braised beef short ribs, fresno pepper and apple slaw, potato bun

Vegan V

\$127.2

food price \$106 | service charge \$21.2

mushroom patty, red onions, tomatoes, sprouts, roasted red pepper hummus, potato bun

Pull Apart Cheeseburger

\$138

food price \$115 | service charge \$23

grilled angus beef, caramelized onions, melted American cheese, secret sauce, brioche bun

Sandwiches

Roasted Turkey

\$180

food price \$150 | service charge \$30

squaw bread, roasted turkey, white cheddar cheese, avocado aioli, red onions, tomatoes, lettuce

Oaxacan Chicken Panini

\$140.4

food price \$117 | service charge \$23.4

grilled sourdough, achiote grilled chicken, oaxaca cheese, caramelized onions, jalapeños, guajillo aioli

Caprese Vegetarian Wrap VG 6 serving

\$51.6

food price \$43 | service charge \$8.6

tomato basil tortilla, fresh mozzarella, tomatoes, arugula, pesto aioli, basil, balsamic reduction

GF available upon request \$10

Italian Sub

\$132

food price \$110 | service charge \$22

soft French roll, Genoa salami, pepperoni, mortadella, pickled peppers, red onion, lettuce, oil and vinegar

Prosciutto & Fig Jam Toast

\$108

food price \$90 | service charge \$18

buttered sourdough bread, herb boursin cheese mousse, fig jam marmalade, parma prosciutto, baby arugula



Caprese Vegetarian Wrap

A La Carte

All menu items serve 12 guests unless otherwise noted

Pizza

16 in., eight slices

Cheese VG ★

\$72

food price \$60 | service charge \$12

tomato sauce, provolone and mozzarella cheese

Pepperoni ★

\$86.4

food price \$72 | service charge \$14.4

tomato sauce, provolone and mozzarella cheese, pepperoni

Meat Lovers

\$90

food price \$75 | service charge \$15

tomato sauce, provolone and mozzarella cheese, pepperoni, meatball, bacon

Grilled Vegetable VG

\$84

food price \$70 | service charge \$14

tomato sauce, provolone and mozzarella cheese, seasonal squash, cherry tomatoes, olives, feta cheese crumbles, basil pesto

GF available upon request

Hot Dogs & Bratwurst

Hot Dogs DF ★

\$138

food price \$115 | service charge \$23

traditional condiments, onions, pickled jalapeños

Hots & Brats DF ★

\$150

food price \$125 | service charge \$25

(6) Hebrew National hot dogs,

(6) bratwurst,

grilled onions and peppers,

traditional condiments

Bacon Wrapped Jalapeño Beef Dog

\$140.4

food price \$117 | service charge \$23.4

pecan wood bacon, grilled peppers and onions,

chipotle crema, cotija cheese



Cheese Pizza

Desserts

All menu items serve 12 guests unless otherwise noted

Half Dozen Batch & Box Cookies **VG** **BATCH&BOX**
signature cookies

\$48

food price \$40 | service charge \$8

assortment of baked cookies

substitute:

2 cookies **GF**

\$2.4

food price \$2 | service charge \$.40

Fresh House Baked Cookies **VG** ★

\$72

food price \$60 | service charge \$12

chocolate chip, macadamia, oatmeal

Brownies & Blondies **VG** ★

\$102

food price \$85 | service charge \$17

double chocolate brownies, blondies

Rice Krispies Treats **VG** ★

\$70.8

food price \$59 | service charge \$11.8

classic rice krispies treats, cookies and cream rice krispies

Ice Cream Novelties **VG** ★

\$10.2

individually priced

food price \$8.5 | service charge \$1.7

vanilla milk chocolate bar,
 coffee almond toffee crunch dipped ice cream bar,
 dark chocolate dipped ice cream bar

Fruit Tartlets **VG**

\$90

food price \$75 | service charge \$15

vanilla bean pastry cream, seasonal berries,
 honey glazed, fresh mint

Dessert Bars **VG**

\$90

food price \$75 | service charge \$15

apple cranberry crumble, meyer lemon curd, s'mores

Churros with Trio of Sauces **VG** ★

\$76.8

food price \$64 | service charge \$12.8

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

GF available upon request. Pre-order only.

Chocolatl Azteca **GF** / **VG**

\$10.2

individually priced

food price \$8.5 | service charge \$1.7

chocolate, cocoa, cayenne chili pepper, cream



"Aztec Inspired"

menu item

For more information
 about our Menú Azteca

NIEDERFRANK'S
ICE CREAM
SUNDAE BAR



\$414

food price \$345 | service charge \$69

ice cream flavor choices: (choose 2)

vanilla, chocolate, strawberry, Oreo, passion fruit sorbet

topping choices:

chocolate sauce, caramel, berry preserves,
 fresh berries, whipped cream, soft and hard candies,
 M&Ms, Oreo, sprinkles

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



Churros with Trio of Sauces



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Showcase Menu:

For the Finest of Occasions

This menu serves 8 guests

West Coast Crab Sandwich

\$240

food price \$200 | service charge \$40

butter toasted artisan bread, Dungeness crab, melted white cheddar and gruyere cheese, vine tomatoes, chopped parsley, creamy scallion yuzu dressing

Nine Inch Bone-In Short Ribs **GF**

\$367.2

food price \$306 | service charge \$61.2

hickory and oak smoked beef short rib, sweet potato steak wedges, grilled sweet baby peppers, and herb chimichurri

The Sea of the Baja Platter **GF**

\$390

food price \$325 | service charge \$65

local oysters, crab legs, jumbo poached prawns, charred california spiny lobster tails, lemons, cocktail sauce and guajillo remoulade

Grilled Mediterranean Lamb Lollipops **GF**

\$288

food price \$240 | service charge \$48

charred lemon, marble potatoes, herb dill white sauce

Smoked Confit Duck Drumettes **GF**

\$330

food price \$275 | service charge \$55

roasted seasonal squash, caramelized pearl onions, aged balsamic reduction

Chef's Handmade Black Truffle Ravioli **VG**

\$272.4

food price \$227 | service charge \$45.4

shaved pèrigord truffles, wild mushrooms, feta cheese, toasted hazelnuts, brown butter cream sauce, micro herbs

Red Velvet Marquise **GF**

\$156

food price \$130 | service charge \$26

red velvet cake, cheesecake mousse, chocolate glaze, chocolate crumble, fresh berries

Vegan Apple Crumble **GF | V**

\$156

food price \$130 | service charge \$26

granny smith apple compote, flourless cake, bourbon maple glaze, micro mint



Mediterranean Lamb Lollipops

Beverages

All beverage items are also available to order on the Day of the event.

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

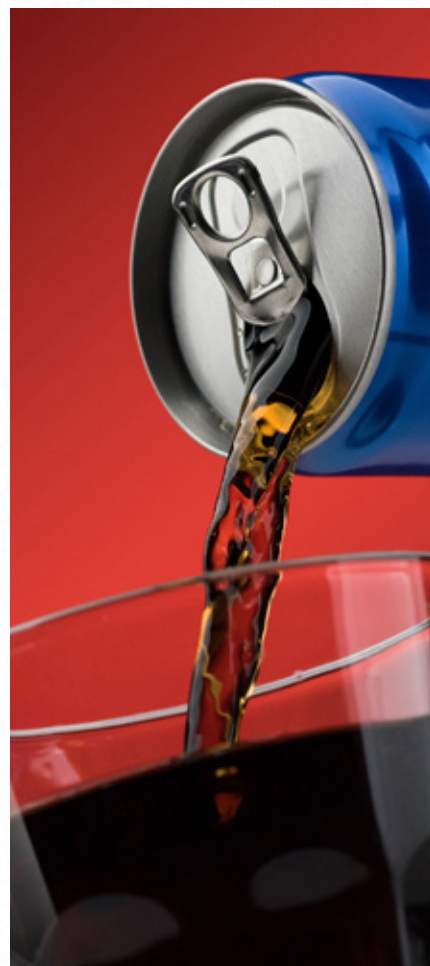
one bottle each

Kendall Jackson
Chardonnay
Sterling Cabernet

Non-Alcoholic Beverages

(1) 6-pack each

Pepsi
Diet Pepsi
Proud Source Still Water (two 6-packs)



Beverages

All beverage items, with the exception of Prickly Pear, are also available to order on the Day of the Event.

Beer

American Lager

12oz (6-pack)

\$58.8

beverage price \$49 | service charge \$9.8

Michelob Ultra

12oz (6-pack)

\$57.6

beverage price \$48 | service charge \$9.6

Bud Light

Coors Light

Premium

12oz (6-pack)

\$66

beverage price \$55 | service charge \$11

Stella Artois

Estrella Jalisco

Import

12oz (6-pack)

\$67.2

beverage price \$56 | service charge \$11.2

Dos Equis Lager

12oz (6-pack)

\$69.6

beverage price \$58 | service charge \$11.6

Dos Equis Michelada

Craft

12oz (6-pack)

\$78

beverage price \$65 | service charge \$13

Alesmith SDSU State Ale

Alesmith .394

Ballast Point Sculpin IPA

Ballast Point Grapefruit Sculpin IPA

Coronado Salty Crew Blonde Ale

Elysian Space Dust

Stone Delicious IPA

Non-Alcoholic Beer

\$54

beverage price \$45 | service charge \$9

Alesmith IPA

Athletic Brewing

Free Wave Hazy IPA

Athletic Brewing

Upside Dawn Golden

Heineken Zero

Cutwater Canned Cocktails

12oz (4-pack)

\$60

beverage price \$50 | service charge \$10

Lime Margarita

Tiki Rum Hurricane

Tequila Paloma

Vodka Mule

Tiki Rum Mai Tai

Whiskey Mule

Hard Seltzers & Ciders

12oz (6-pack)

\$58.8

beverage price \$49 | service charge \$9.8

Bud Light Variety Pack

16oz (4-pack)

\$58.8

beverage price \$49 | service charge \$9.8

Alesmith Dry Cider

Nova Kombucha

12oz (4-pack)

\$78

beverage price \$65 | service charge \$13

Watermelon Mint

La Ola Dragon Fruit

Non-Alcoholic Beverages & Mixers

Soft Drinks (6-pack)

\$26.4

beverage price \$22 | service charge \$4.4

Pepsi, Diet Pepsi, Starry Lemon

Lime, Ginger Ale, or Iced Tea

Proud Source Still Water

(6-pack)

\$28.8

beverage price \$24 | service charge \$4.8

Proud 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

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



Beverages

All beverage items, with the exception of Prickly Pear, are also available to order on the Day of the Event.

Spirits

One LTR. unless otherwise noted

Bourbon/Whiskey

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

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

\$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

Dios Azúl Plata (750ml)

\$216

beverage price \$180 | service charge \$36

Dios Azúl Reposado (750ml)

\$276

beverage price \$230 | service charge \$46

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 (serves 12) 🍃

\$120

beverage price \$100 | service charge \$20

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



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

Vodka

Cutwater Fugu

\$120

beverage price \$100 | service charge \$20

Tito's Handmade

\$165.6

beverage price \$138 | service charge \$27.6

Ketel One

\$182.4

beverage price \$152 | service charge \$30.4

Grey Goose

\$210

beverage price \$175 | service charge \$35



Beverages

All beverage items are also available to order on the Day of the event.

Wine

by the bottle

Cabernet Sauvignon

Sterling

\$80.4

beverage price \$67 | service charge \$13.4

Daou

\$117.6

beverage price \$98 | service charge \$19.6

Austin Hope (liter)

\$150

beverage price \$125 | service charge \$25

Caymus

\$342

beverage price \$285 | service charge \$57

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

Red Blend

The Prisoner

\$222

beverage price \$185 | service charge \$37

Rosé

Bonterra Organic

\$78

beverage price \$65 | service charge \$13

Sonoma-Cutrer Rosé of PN

\$102

beverage price \$85 | service charge \$17

Syrah

Michael David 6th Sense Syrah

\$84

beverage price \$70 | service charge \$14

Zinfandel

Klinker Brick

\$90

beverage price \$75 | service charge \$15

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

Chardonnay

Kendall Jackson

\$80.4

beverage price \$67 | service charge \$13.4

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 Grigio

Santa Margherita

\$102

beverage price \$85 | service charge \$17

Sauvignon Blanc

Stoneleigh

\$84

beverage price \$70 | service charge \$14



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 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 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 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.

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 \$250 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.

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.*

