

Day of Event Menu Items

All menu items serve 12 guests unless otherwise noted

Game On! Package \$708

food price \$590 | service charge \$118

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 DF

(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



Game On! Package



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 \$123.6

food price \$103 | service charge \$20.6

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 \$157.2

food price \$131 | service charge \$26.2

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

Seasonal Fruit Platter \$98.4 GF/DF/V

food price \$82 | service charge \$16.4

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

French Fry Sampler \$54 VG

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

— 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

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— Hot Dogs, Bratwursts & Sliders —

Hot Dogs \$138 DF

food price \$115 | service charge \$23 traditional condiments, onions, pickled jalapeños

Hots & Brats \$150 DF

food price \$125 | service charge \$25

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

Beef Sliders \$132

food price \$110 | service charge \$22 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 \$72 VG

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



Pepperoni Pizza

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A La Carte

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— 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 \$10.2 VG

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

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



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)









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— 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

Non-Alcoholic Beer 12oz (6-pack) \$54

beverage price \$45 | service charge \$9

Alesmith IPA Athletic Brewing Free Wave Hazy IPA Athletic Brewing Upside Dawn Golden Heineken Zero

Craft 12oz (6-pack) \$78

beverage price \$65 | service charge \$13

Alesmith SDSU State Ale Alesmith .394

Elysian Space Dust

Ballast Point Sculpin IPA Ballast Point Grapefruit Sculpin IPA

Coronado Salty Crew Blonde Ale

Stone Delicious IPA

— Cutwater Canned — Cocktails

12oz (4-pack) \$60

beverage price \$50| service charge \$10

Lime Margarita Tequila Paloma Tiki Rum Mai Tai Tiki Rum Hurricane Vodka Mule Whiskey Mule

— Hard Seltzers & Ciders —

12oz (4-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

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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— 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 \$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

Milagro Silver \$192

beverage price \$160 | service charge \$32

Dios Azúl Plata (750ml) \$216 beverage price \$180 | service charge \$36

> Dios Azúl Reposado (750ml) \$276

beverage price \$230 | service charge \$46

Casamigos Blanco \$276

beverage price \$230 | service charge \$46

Casamigos Reposado
\$330
beverage price \$275 | service charge \$55

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 \$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



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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

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

Wine by the bottle

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

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

Sauvignon Blanc Stoneleigh \$84

beverage price \$70 | service charge \$14

Syrah

Michael David 6th Sense Syrah \$84

beverage price \$70 | service charge \$14

Zinfandel

Klinker Brick \$90

beverage price \$75 | service charge \$15



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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 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

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 augrter (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

