

SUITES MENU

2026 - 2027

WELCOME TO BMO STADIUM

At BMO Stadium, our culinary team works with the finest chefs, farmers, and artisans in Southern California to bring you the best ingredients. By supporting our local food initiative, you are making a real difference, creating a positive impact in the community.

Our highly skilled culinary department and professional service staff exude hospitality at the highest level. We are truly delighted for the opportunity to serve you!

Sincerely,

Hugo Miranda

Hugo Miranda
Executive Chef





SUSTAINABILITY COMMITMENT

BMO Stadium is proud to partner with Green Sports Alliance – an environmentally-focused trade organization that convenes stakeholders from around the sporting world (teams, leagues, conferences, venues, corporate partners, governmental agencies, athletes, and fans) to promote healthy, sustainable communities where we live and play.

We share resources, experience, and expertise to raise awareness of what's environmentally possible in sports, business, and society. Our team is committed to mobilizing sports organizations, communities, athletes, and fans to create sustainable progress and meaningful change toward a more sustainable future.

GREEN
SPORTS
ALLIANCE

PACKAGE ONE

1250

Serves 10 - 12. Prices do not include taxes or fees. Preorder 5 business days prior the event.

PRESET

ASSORTED SNACK SELECTION

Honey and Spicy Nuts & Dried Fruits

BLACK BEAN & CORN SALSA DIP

Black & Gold Tortilla Chips

MELISSA'S CRUDITE BOARD

Heirloom Carrot, Cucumber, Sugar Snap Peas, Baby Broccoli, Red Radish, Heirloom Tomato, Fresh Hummus With Cumin, Jalapeno Dill Yogurt, Carrot And Feta Dip

MELISSA'S SEASONAL FRESH FRUIT PLATTER

Seasonal Fruit, Cantaloupe, Watermelon, Pineapple, Seasonal Berries, Coconut Lime Yogurt Dip

MEXICAN CHOP SALAD

Romain Heart, Corn, Black Bean, Red Onion , Red Bell Pepper Cilantro, Jicama, Zucchini, Tomato, Corn Tortilla Strips, Lime Vinaigrette

GUEST ARRIVAL

TUNA CEVICHE

Black & Gold Tortilla Chips, Fresno Chili, Ginger, Red Onion, Key Lime, Coconut Milk, Micro Cilantro

EMPANADA TRIO

Spinach, Beef, Chicken, Creamy Cilantro Sauce, Salsa Roja

VEGETERIAN BURRITO

Flour Tortilla, Cilantro Lime Rice, Chipotle Spiced Black Beans, Taco Spiced Fajita Veggies, Bey Zesty Avocado Cream

3252 TACO PLATTER

Corn Tortillas, Tomahawk Steak, Chicken al carbon, Shrimp, Guaca Salsa, Salsa Quemada, Salsa Roja, Charred Jalapeno & Onions, Cilantro Onion Salad, Limes, Pickled Red Onion, Spanish Rice, Refried Beans

AT HALFTIME

FREESCA CON CREMA FLAN CUP

PACKAGE TWO

1650

Serves 10 - 12. Prices do not include taxes or fees. Preorder 5 business days prior the event.

PRESET

ASSORTED SNACK SELECTION

Mixed Nuts & Dried Fruits

BLACK BEAN & CORN SALSA DIP

Black & Gold Tortilla Chips

GRILLED PEACH BURRATA SALAD

Grilled Peaches, Burrata, Baby Spinach, Cherry Tomato, Pistachio, Balsamic Glaze,
Sweet Herb Lemon Vinaigrette

MELISSA'S SEASONAL FRESH FRUIT PLATTER

Seasonal Fruit, Cantaloupe, Watermelon, Pineapple, Seasonal Berries, Coconut Lime Yogurt Dip

MELISSA'S CRUDITÉ PLATTER

Endive, Snap Peas, Cherry Tomato, Sweet Mini Pepper, Cauliflower, Baby Corn,
Watermelon Radish, Artichoke, Red Pepper Hummus

GUEST ARRIVAL

SUNDRIED TOMATO SPINACH & RICOTTA GRILLED CHEESE

Sourdough Bread, Sundried Tomato, Spinach, Ricotta, Parmesan Cheese,
Served with a Tomato Basil Bisque Dip Sauce

KING'S HAWAIIAN BEEF SLIDERS

King's Hawaiian Buns, Caramelized Onions, Secret Sauce, American Cheese

SPICY CHILI BUTTER CORN "RIBS"

Fire Grilled Local Corn, Spicy Chili Butter, Lime Wedges, Charred Corn Husk, Micro Chefs Mix

BLACK AND GOLD BBQ PLATTER

Chipotle BBQ Smoked Beef Brisket, Jalapeno Bratwurst Sausage, Smoked Pork Belly, Lemon Pepper
Chicken Wing, Potato Wedges, Jalapeno Cheddar Corn Bread, Roasted Sweet Peppers, Grilled Summer
Squash and Roasted Corn, Charred White Onion

AT HALFTIME

KEY LIME MANGO & COCONUT CHEESECAKE

PACKAGE THREE

1950

Serves 10 - 12. Prices do not include taxes or fees. Preorder 5 business days prior the event.

PRESET

ASSORTED SNACK SELECTION

Mixed Nuts, Dried Fruit

SHAVED BRUSSEL SPROUT CEASER SALAD

Shaved Brussel Sprouts, House Made Herb Garlic Croutons, Shaved Parmesan Cheese, Creamy Ceaser Dressing

MELISSA'S SEASONAL FRESH FRUIT PLATTER

Seasonal Fruit, Cantaloupe, Watermelon, Pineapple, Seasonal Berries, Coconut Lime Yogurt Dip

MELISSA'S CRUDITÉ PLATTER

Endive, Snap Peas, Cherry Tomato, Sweet Mini Pepper, Cauliflower, Baby Corn, Watermelon Radish, Artichoke, Red Pepper Hummus

GUEST ARRIVAL

KING'S HAWAIIAN BEEF SLIDERS

Angus Beef, Caramelized Onions, Secret Sauce, American Cheese, King's Hawaiian Buns

LEMON PEPPER CHICKEN WINGS

Served With Roasted Garlic Dipping Sauce

NEW ENGLAND STYLE CRAB ROLL

Fresh Garlic, Parsley, Parmesan Cheese, Roasted Garlic Aioli

BAKED SEAFOOD STUFFED LOBSTER

Stuffed With Shrimp, Crab, Scallop, Served with Garlic Butter & Lemon, Butter Corn on A Cobb, Roasted Herb Baby Potato

TRIPLE BEAN PIZZA

Truffle Mushroom Pizza

AT HALFTIME

BANANA FOSTER CHOCOLATE CAKE



Gluten-free



Plant-based



Vegan

À LA CARTE

Serves 8 - 10. Prices do not include taxes or fees. Preorder 3 business days prior the event.

APPETIZERS

FRESH POPPED POPCORN BOXES 60
12 Boxes

ASSORTED BOXED CANDY 65
Variety of 15

SNACK ATTACK 60
Variety of Packaged Chips, including Pretzels, White Cheddar Popcorn, Lays Potato Chips, Hot Cheetos

BLACK AND GOLD SALSA TRIO   85
Black and Gold Chips Served with Guacamole, Salsa Verde and Salsa Quemada

HOUSE-MADE GUACAMOLE    120
Avocados, Tomatoes, Onions, Cilantro, Tortilla Chips

CHEESE & CHARCUTERIE BOARD 175
Local California Cheeses, Cured Deli Meats, Dried Fruits, Guava Jam, Pickled Veggies, Artisan Breads & Crackers

GARLIC PRETZEL BITES 70
Beer Cheese Sauce

GARLIC BUTTER FRIED CALAMARI 125
Banana Peppers, Marinara, Roasted Garlic Butter Drizzle, Parsley

POTSTICKERS CHICKEN & VEGETABLES 105
Served with Spicy Ponzu Sauce

MEDITERRANEAN BOARD 125
Creamy Spinach Dip, Burrata Cheese, Cherry Tomato, Cucumber, Marinated Artichoke Hearts, Kalamata Olives, Roasted Bell Peppers, Hummus, Pita Wedges

GRILLED PEACH AND WALNUT BURRATA 110
Grilled Peach, Burrata Cheese, Toasted Walnuts, Honey, Balsamic Glaze, Fig Jam, Grilled Crostini

SALADS

ANTIPASTO SALAD   95
Romaine, Cherry Tomato, Provolone, Fresh Mozzarella, Red Onion, Green Olives, Marinated Artichoke, Salami & Peperoni, Olive Oil, Vinegar, Oregano

STRAWBERRY & SPINACH SALAD   85
Baby Spinach, Strawberries, Candied pecan, Feta Cheese, Sesame Seeds, Olive Oil, Maple Syrup, Balsamic Glaze

À LA CARTE

Serves 8 - 10. Prices do not include taxes or fees.

HOT

KOREAN STYLE WINGS 95

Korean Wing Sauce, Sesame Seeds, Green Onions

CHICKEN TENDERS 125

Ranch, BBQ Dressing

Vegan Options Available

PORK BAO BUN 125

Hoisin Sauce

SHRIMP EGG ROLL LETTUCE WRAP 105

Cilantro, Butter Lettuce, Pickled Papaya & Carrot, Sweet & Spicy Dipping Sauce

EMPANADA TRIO 125

Spinach, Beef and Chicken Empanadas, Creamy Cilantro Sauce and Salsa Roja

POTATO TAQUITOS 85

Shredded Cabbage, Queso Fresco, Red Radishes, Pickled Red Onion, Mexican Crema, Guaca Salsa, Botanera Salsa, Salsa Quemada

DOUBLE TRUFFLE FRIES 95

Wedge Potato, Truffle Oil, Black Truffle Garlic Mayo, Parmesan Cheese, Parsley

K-BBQ PORK BELLY NACHOS 95

Tortilla Chips, Umami Garlic Cheese Sauce, K-BBQ Gochujang Glaze Pork Belly, Pickled Sweet Chilis, Cucumber Kimchi Salad, Cilantro Tops

SLIDERS & HOT DOGS

KING'S HAWAIIAN BEEF SLIDERS 115

Caramelized Onions, American Cheese, Secret Sauce, King's Hawaiian Buns

CLASSIC HOT DOGS 85

Potato Buns, Ketchup, Mustard, Relish, Fajita Mix

BACON-WRAPPED HOT DOGS 95

Soft Bun, Caramelized Bell Peppers & Onions, Chipotle Crema, Pico De Gallo, Micro Cilantro
Gluten-free Buns Available



Gluten-free



Plant-based



Vegan

À LA CARTE

Serves 8 - 10. Prices do not include taxes or fees.

PIZZA

THE FORMAGGIO 85
Mozzarella Cheese, Tomato Sauce

PEPPERONI 95
Mozzarella Cheese, Fontina,
Tomato Sauce

TRUFFLE MUSHROOM 95
Cheese, Truffle Mushroom, Thyme,
Oregano, Red Onion, Chives

COLD

**MELISSA'S SEASONAL
FRESH FRUIT PLATTER** 125
Seasonal Fruit, Cantaloupe,
Watermelon, Pineapple, Seasonal
Berries, Coconut Lime Yogurt Dip

**MELISSA'S CRUDITE
PLATTER** 125
Endive, Snap Peas, Cherry Tomato,
Sweet Mini Pepper, Cauliflower, Baby
Corn, Watermelon Radish, Artichoke,
Red Pepper Hummus

SUSHI PLATTER 375
Rainbow Roll, California Roll, Spicy
Tuna, Assorted Sashimi, Shrimp Nigiri,
Salmon Nigiri, Tuna Nigiri

**SHRIMP COCKTAIL
CUCUMBER CUPS** 95
Horseradish Sauce, Lemon

COLD CUT SUB 110
French Bread, Baby Arugula, Pesto,
Cream Cheese, Cooked Salami, Smoked
Salami, Red Onion, Pickled Red Bell Pepper



Gluten-free



Plant-based



Vegan



À LA CARTE

Serves 8 - 10. Prices do not include taxes or fees.

BEST OF THE FIELD PLATTERS

LA BLACK & GOLD BBQ PLATTER 850

Chipotle BBQ Smoked Beef Brisket, Jalapeno Bratwurst Sausage, Smoked Pork Belly, Lemon Pepper Chicken Wing, Potato Wedges, Jalapeno Cheddar Corn Bread, Roasted Sweet Peppers, Grilled Summer Squash and Roasted Corn, Charred White Onion

LOBSTER LUXE PLATTER 950

Seafood Stuffed Lobster, Buttered Corn on a Cobb, Roasted Herbed Buttered Baby Potato, Mussels Fra Diavolo, New England Style Crab Roll, Garlic Butter, Charred Lemon

LA 3252 TACO BOARD 750

Corn Tortillas, Tomahawk Steak, Chicken al Carbon, Shrimp, Guaca Salsa, Salsa Quemada, Salsa Roja, Charred Jalapeno & Onion, Cilantro Onion Salad, Limes, Pickled Red Onion

VEGAN & VEGETARIAN

IMPOSSIBLE SLIDERS 105

Impossible Slider, Vegan Ranch, Vegan Cheese, Caramelized Onion, Potato Bun

POTATO TAQUITOS 85

Shredded Cabbage, Queso Fresco, Red Radishes, Pickled Red Onion, Mexican Crema, Avocado Salsa & Green Salsa

VEGAN CHICKEN TENDERS 125

Served with Vegan Ranch Sauce

CORN & BLACK BEAN TORTILLA WRAP 95

Corn & Black Bean Salsa, Tomato Tortilla Wrap, Avocado, Tomato, Arugula, Queso Fresco, Chipotle Ranch

VEGAN HOT DOGS 95

Soft Bun, Fajita Mix



Gluten-free



Plant-based



Vegan

À LA CARTE

Serves 8 - 10. Prices do not include taxes or fees.

DESSERTS

ASSORTED EUROPIAN MACARONS 85

Asian Flavors with the Sophisticated French Macaron. Green Matcha, Black Sesame, Chai Latte, Coconut Pineapple

KEY LIME, MANGO & COCONUT CHEESECAKE 110

Full of Zest and Zing, a Tasty Flourless Lime Cheesecake

APPLE BROWN BUTTER TART 95

A Decadent Display of Vanilla Cream and Sliced Apples, Cupped in a Buttery Tart Shell

DARK CHOCOLATE RASPBERRY CAKE 120

Rich Fantaia of Dark Chocolate, Layered with a Dark-Chocolate Filling and Semi-Sweet Chocolate Icing

COOKIES & BROWNIES 110

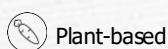
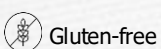
Chocolate Chip Cookies, Snicker Doodle Cookies, Fudge Nut Brownie Cookie, and Peanut Butter Brownies

VEGAN COOKIE 95

Assorted Cookies

TRES LECHES STRAWBERRY CUP 95

Tres Leches Mix, Vanilla Cake, Strawberries



DAY OF EVENT MENU

SNACKS

**FRESH POPPED
POPCORN BOXES** 60
12 Boxes

ASSORTED BOXED CANDY 65
Variety of 15

SNACK ATTACK 75
Variety of Packaged Chips, including
Pretzels, White Cheddar Popcorn,
Lays Potato Chips, Hot Cheetos

BLACK & GOLD CHIPS 85
AND SALSA TRIO   
Guacamole, Salsa Verde and Salsa Quemada

PRETZEL BITES 95
Beer Cheese Sauce

COLD

**MELISSA'S SEASONAL
FRESH FRUIT PLATTER**    90
Seasonal Fruit, Cantaloupe,
Watermelon, Pineapple, Seasonal
Berries, Tajín, Chamoy, Lime Juice



Gluten-free



Plant-based



Vegan

DAY OF EVENT MENU

HOT

IMPOSSIBLE MEAT SLIDERS	110
Vegan Ranch, Vegan Cheese, Caramelizes Onions, in a Brioche Buns	
KING'S HAWAIIAN BEEF SLIDERS	115
King's Hawaiian Buns, Caramelized Onions, American Cheese, Secret Sauce	
CHICKEN TENDERS	125
Ranch, BBQ Dressing	
CLASSIC HOT DOGS	85
Potato Buns, Ketchup, Mustard, Relish, Fajita Mix	
POTATO TAQUITOS	85
Shredded Cabbage, Queso Fresco, Red Radishes, Pickled Red Onions, Mexican Crema, Avocado Salsa, Salsa Botanera, Salsa Quemada	
DOUBLE TRUFFLE FRIES	95
Wedge Potato, Truffle oil, Black Truffle Garlic Mayo, Parmesan Cheese, Parsley	
THE FORMAGGIO	75
Mozzarella Cheese, Tomato Sauce	
PEPPERONI	80
Mozzarella Cheese, Fontina, Tomato Sauce	
TRUFFLE MUSHROOM PIZZA	95
Cheese, Truffle Mushroom, Thyme, Oregano, Red Onion, Chives	
BACON WRAP HOT DOG	80
Soft Bun Caramelized Onions and Bell Peppers Chipotle Crema, Pico de Gallo	
EMPANADA TRIO	125
Spinach, Beef and Chicken, Creamy Cilantro Sauce, Salsa Roja	

DESSERTS

Serves 8 - 10

COOKIES & BROWNIES	110
Chocolate Chip Cookies, Snicker Doodle Cookies, Fudge Nut Brownie Cookie, Peanut Butter Brownie	



Gluten-free



Plant-based



Vegan

BEVERAGE PACKAGES

Serves 8 - 10. Prices do not include taxes or fees.

FILL THE FRIDGE

NON-ALCOHOLIC 195

Six (6) Pack of Each – Pepsi, Diet Pepsi, Starry

Twelve (12) Pack of Aqua Panna Natural Spring Water

PARTY STARTER 395

Six (6) Pack of Each – Pepsi, Diet Pepsi, Starry, Three Beers of Choice

Twelve (12) Aqua Panna Natural Spring Water

MELISSA'S AGUA FRESCAS 75

4 Gallons

Choice of Horchata, Jamaica, or Watermelon

MEGA MICHELADA BAR 280

Six (6) Pack of Each Dos Equis, Tecate & Corona (18 Total)

Michelada Cups & Michelada Mix

Chamoy Rim Mix, Tajín, Tabasco, Lemons & Limes

COCKTAIL KEGS 385

No Bartender Needed. This Is the Perfect Way to Personalize Your Party.

Just Pour and Enjoy! Serve Up To Fifteen (15) 12oz Drinks with Ice.

Choice of: Margarita, Paloma, Spiked Lemonade

Loss or removal of keg will result in extra charge. Limited quantities available.

BEVERAGES

*Six-pack (unless specified).
Prices do not include taxes or fees.*

NON-ALCOHOLIC

PEPSI	33
DIET PEPSI	33
STARRY	33
PURE LEAF ICED TEA UNSWEETENED	40
PURE LEAF LEMON ICED TEA	40
TROPICANA PURE PREMIUM LEMONADE	40

WATER & ENHANCED BEVERAGES

PERRIER SPARKLING WATER (6pk)	48
BUBLY LIME SPARKLING WATER	26
AQUA PANNA NATURAL SPRING WATER 16.9oz (6pk)	33

HOT BEVERAGES

COFFEE & TEA BAR	65
SINGLE 12oz COFFEE CUP	9



BEVERAGES

Six-pack (unless specified). Prices do not include taxes or fees.

BEER

FIRESTONE BREWING CO. 805 (6pk)	65
TECATE 12oz	65
COORS LIGHT 12oz	65
CORONA EXTRA 12oz	65
CORONA LIGHT 12oz	65
MODELO 12oz	65
PACIFICO 12oz	65
VOODOO RANGER IPA 16oz (4pk)	70
VOODOO RANGER JUICY HAZE 16oz (4pk)	70
FIGUEROA MOUNTAIN BREWING MEXICAN LAGER 19.2oz (4pk)	70
FIGUEROA MOUNTAIN BREWING IMPERIAL IPA 19.2oz (4pk)	70
FIGUEROA MOUNTAIN BREWING NON-ALCOHOLIC BLOND 101 12oz	55

CANNED COCKTAILS & SELTZERS

JOSE CUERVO TRD LIME MARGARITA 330ml (4pk)	60
JOSE CUERVO RTD STRAWBERRY MARGARITA 330ml (4pk)	60
JOSE CUERVO RTD PALOMA 330ml (4pk)	60
SUPER BIRD PALOMA 12oz (4pk)	60
SUPER BIRD SUNRISE 12oz (4pk)	60
TOPO CHICO SELTZER 12oz (6pk)	60
Tropical Pineapple, Signature Margarita, Strawberry Hibiscus	



Gluten-free



Plant-based



Vegan

LIQUOR

1 Liter Bottle (unless specified). Prices do not include taxes or fees.

VODKA

GREY GOOSE	290
KETEL ONE	215
TITO'S	195

TEQUILA

1800 SILVER	165
1800 REPOSADO	190
1800 CRISTALINO	215
CASAMIGOS BLANCO	280
CASAMIGOS REPOSADO	295
CASA DRAGONES BLANCO	345
TEQUILA OCHO PLATA	285
ENEMIGOS 89 AÑEJO CRISTALINO	345
MANDALA REPOSADO	399
MANDALA EXTRA AÑEJO	600
DON JULIO 70	325
DON JULIO 1942	725
CLASE AZUL REPOSADO	690

WHISKEY / BOURBON

MAKER'S MARK	215
JAMESON	195
WOODFORD RESERVE	265

MEZCAL

EL SILENCIO MEZCAL	160
ILEGAL MEZCAL REPOSADO	185

SCOTCH

BUCHANAN'S	195
JOHNNIE WALKER BLACK	240
JOHNNIE WALKER BLUE	690
MACALLAN 12	320

RUM

CAPTAIN MORGAN SPICED	140
CAPTAIN MORGAN WHITE	140

GIN

BOMBAY SAPPHIRE	155
HENDRICK'S	195

CONGAC & CORDIALS

HENNESSY	185
COURVOISIER VSOP	230
LOUIS XIII BY REMY MARTIN	9000
APEROL	110
GRAND MARNIER	50

LIQUOR

*1 Liter Bottle (unless specified).
Prices do not include taxes or fees.*

MIXERS

CRANBERRY JUICE	30
GRAPEFRUIT JUICE	30
ORANGE JUICE	30
PINEAPPLE JUICE	30
CLUB SODA	30
TONIC WATER	30
GINGER ALE	30
MARGARITA MIX	35
MICHELADA MIX	35
BLOODY MARY MIX	35
GINGER BEER	35

BAR ENHANCERS

LEMON & LIME WEDGES	8
ORANGE WEDGES	8
CHERRIES	8
OLIVES	8
TAJÍN	5
MARGARITA SALT	5
CHAMOY RIM MIX	12



WINE

Prices do not include taxes or fees.

ARCHER ROOSE CANNED WINE

BUBBLY ROSE (4-PACK)	46
ROSÉ (4-PACK)	46
PINOT GRIGIO (4-PACK)	46

SPARKLING & CHAMPAGNE

RAVENTOS I BLANC "CONCA DEL RIU ANOIA DE NIT" ROSÉ	90
2021, Catalonia, Spain <i>Red flowers, cassis, white fruit</i>	
PHILLIPONNAT PERPETUELLE ROYALE RESERVE BRUT	125
<i>Notes of redcurrant, raspberry, and ripe grape. Full-bodied, generous and long lasting</i>	
VEUVE CLICQUOT "YELLOW LABEL" BRUT, CHAMPAGNE	225
France <i>Lemon, toffee, & red berry</i>	
LOUIS ROEDERER "CRISTAL" CHAMPAGNE	540
France <i>Fresh pastry, hazelnut, powerful</i>	
ARMAND DE BRIGNAC "ACE OF SPADES"	950
France	

ROSÉ

PARING ROSÉ OF PINOT NOIR STA. RITA HILLS	65
2022 Santa Barbara, California <i>Red fruit, bright acidity, crisp</i>	
DOMAINES OTT ROSÉ	110
2022 France	
DOMAINES OTT CHATEAU ROMASSAN ROSE	145
<i>Seductive rose with a rich array of red fruit aromas</i>	

WINE

Prices do not include taxes or fees.

WHITE WINE

MURPHY GOODE 58

Sauvignon Blanc, North Coast,
California

KENDALL JACKSON 78

2023 Chardonnay,
Monterrey, California

SEA SUN BY CAYMUS 85

2022 Chardonnay, California

ILLUMINATION SAUVIGNON BLANC 105

*Delicate aromatics of orchard
and tropical fruits.*

THE HILT ESTATE CHARDONNAY 150

STA. RITA HILLS

2021, Santa Barbara, California
Apple, papaya, lemon



WINE

Prices do not include taxes or fees.

RED WINE

MURPHY GOODE PINOT NOIR 2022 California	65
SEA SUN PINOT NOIR 2024 Fairfield, California	75
TURLEY "OLD VINE" ZINFANDEL 2021, California <i>Blueberry, savory herbs, plum</i>	110
LA CREMA CABERNET SAUVIGNON 2022, Sonoma County	135
CHEVALIER MARGAUX <i>High Quality red wine, an elegant and silky blend of Merlot and Cabernet.</i>	135
THE HILT ESTATE PINOT NOIR STA. RITA HILLS 2021, Santa Barbara, California <i>Clove, hibiscus, black cherry</i>	150
CHIMMEY ROCK CABERNET SAUVIGNON <i>A deep red with intense purple hue, sultry notes cherry, tobacco, vanilla, and caramel.</i>	210
BODEGA CATENA ZAPATA CATENA ALTA "HISTORIC ROWS" MALBEC 2020, Mendoza Argentina <i>Ripe red fruit, spice, smooth</i>	230
STAG LEAP CABERNET SAUVIGNON <i>A rich wine with notes of dark berries, baking spices and oak.</i>	285
CAYMUS CABERNET 2021, Napa, California <i>Blueberry, savory herbs, plum</i>	290
JOSEPH PHELPS "INSIGNIA," STATE GROWN CABERNET 2021, Napa, California <i>Cassis, violets, slate</i>	750

SUITE SERVICES

ALL-INCLUSIVE BAR PACKAGES

GOLD PACKAGE 1375

BARTENDER NOT INCLUDED

Selection of Call Brand Spirits, Premium & Domestic Beers, Selection of House White & Red Wines, Cocktail Mixers, and Garnishes.

PRIVATE BARTENDER FEE 375

PLATINUM PACKAGE 1700

BARTENDER NOT INCLUDED

Selection of Premium Brands Spirits, Premium & Domestic Beers, Selection of Premium White & Red Wines, Cocktail Mixers, and Garnishes.

PRIVATE BARTENDER FEE 375

CALL US FOR MORE BAR PACKAGE DETAILS

PRIVATE SUITE ATTENDANTS AND BARTENDERS

PRIVATE SUITE ATTENDANT FEE 375

Personal In-Suite Attendant to Manage All Food & Beverage Requests.
Prepare & Serve Desired Drinks & Maintain Cleanliness of Suites.

This service will include the set-up and service of your suite and the attendant will remain exclusive to your suite throughout the event. He / She will maintain the suite and ensure satisfaction throughout.

This private suite attendant fee is not intended to be a tip, gratuity, or service charge for the benefit of employees. Please note that \$175 is distributed to the private suite attendant as additional wages. Administrative Charges & Taxes apply.

PRIVATE BARTENDER 375

This service will include the opening and serving of all alcoholic beverages. The professional preparations and mixing of specialty cocktails provide an exclusive private drinking experience. Please refer to the Suite Service Menu for package pricing.

This private bartender fee is not intended to be a tip, gratuity, or service charge for the benefit of employees. Please note that \$175 is distributed to the private bartender as additional wages. Administrative Charges & Taxes apply.

POLICIES & PROCEDURES

CONTACT INFORMATION

Suites Manager - Gerardo Mejia
gmejia@legends.net
C: 626.627.1695

Suites Coordinator - Anais Gonzalez
agonzalez04@legends.net

SUITE ORDER INFORMATION

SUITES ONLINE ORDERING Suites Preordering (tapin2.co)

We recommend designating a single individual to manage all food and beverage orders for your suite. This will help establish a more effective communication channel and minimize the risk of duplicate orders. Additionally, it is advisable to appoint an Event Host to oversee responsibilities for each event while in the suite.

HOURS OF OPERATION

The Suites department is available for all order processing and inquiries from Monday – Friday
9:00AM – 5:00PM PST

DEADLINES

To ensure a legendary suite experience, please note that all food package orders and special requests must be submitted by 12 PM, five business days prior to the match or event. Additionally, all food and beverage preorders are required to be placed by 12 PM, three business days prior to the match or event. Orders can be placed online, by phone, or via email.

FOOD PACKAGES & PRE-ORDERS DUE DATES

FOOD PACKAGES

Suites Packages orders are due at 12:00PM. 5 business days prior to the event date.

PRE-ORDERS

All preorders are due at 12:00PM. 3 business days prior to the event date. For your convenience, we have included a pre-order schedule for you to follow. If you have any questions regarding pre-ordering food and beverages or would like to make a special request, please contact our Suites Coordinator.

EVENT DAY ORDERS

An Event Day Menu will be available after the pre-order deadline and during the game. This menu is intended to supplement the pre-order menu but not replace it. Please note that event day food order deliveries are subject to delay due to preordering priority.

IF THE MATCH/EVENT IS ON	PRE-ORDER IS DUE BY 12:00 PM ON
Monday	Wednesday prior
Tuesday	Thursday prior
Wednesday	Friday prior
Thursday	Monday prior
Friday	Tuesday prior
Saturday-Sunday	Wednesday prior

SPECIAL REQUESTS & ACCOMMODATIONS

If you are looking for a specialty beverage or food item, or have special dietary needs, we will do our best to accommodate you. We require FIVE business days in advance to place any specialty order. If you wish to have decor set in your suite prior to arrival, we will gladly set up decor in your suite at no cost. You may drop off your decorations at the BMO Stadium Grand Lobby within 48 hours of the match or event. No glitter, confetti, or tape. 20lbs max weight. Legends Hospitality is BMO Stadium's exclusive Premium Service provider and, therefore, no outside food will be allowed into the Suites. Please contact our Suites Coordinator for all special arrangements.

ALCOHOL IN YOUR SUITE

The California Department of Alcoholic Beverage Control (ABC) prohibits alcohol from being brought into or out of BMO Stadium. State Law prohibits the consumption of any alcoholic beverage by any person under the age of 21. We request the cooperation of all Suite Holders and their Guests in complying with these legal requirements. It is the responsibility of the Suite Host(s) to monitor and control minor or intoxicated suite guests from consuming alcoholic beverages. BMO Stadium reserves the right to check for proper identification and refuse service to guests under the legal drinking age, as well as anyone who appears to be intoxicated. Alcoholic beverages may not be removed from the suites.

FOOD & BEVERAGE DELIVERY

To provide the best quality of food possible, we will begin delivery of all cold food items to your suite when the gates open, and all hot food items will be delivered by the start of the event. All day-of-event food orders will be delivered after all pre-order deliveries are complete. If you have any special requests regarding delivery, please contact our Suites Coordinator. All pre-ordered beverages will be set in your suite prior to when the gates open. Dessert items will be delivered starting in the second half.

PAYMENT PROCEDURES & POLICIES

It is BMO Stadium policy to finalize all credit card payments at the conclusion of each event. However, prior to the start of the game, a pre-authorization hold will be placed on the credit card for all advanced orders. In some rare cases, the pre-authorization hold and the final charge amount may appear simultaneously on the online billing statement. This is NOT a double charge, as the pre-authorization hold will drop from the billing statement once the cardholder's banking institution has cleared the final billing amount (typically takes 2-3 business days).

BMO  STADIUM