

Golden1 Credit  
Union  
CENTER

# SUITES MENU

2025 - 2026



# WELCOME

**On behalf of our entire food & beverage team, we are thrilled to have the opportunity to serve you today. Our goal is to deliver the most memorable experience you have ever had while attending the many events here at Golden 1 Center.**

**At Golden 1 Center, 90% of our culinary ingredients and many of our craft beer, wine, and spirits are sourced from within 150 miles of Sacramento. After all, Sacramento is the Farm to Fork Capital of the nation! By supporting our local food initiative, you are making a difference and creating a positive impact in our community.**

**Our highly skilled culinary department and our professional service staff exude hospitality at the highest level and will do whatever we can to improve your experience with us.**

**We hope our passion for quality and service will see you back with us in the near future, and that you spread the word about your premium experience!**

**Sincerely, Golden 1  
Center Culinary Team**

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# PACIKAGIES





# CLASSIC PRIX FIXE MENU 700

EACH ITEM IS DESIGNED FOR 6-8 GUESTS

## PRESET

**PLEASANT GROVE LOCAL ORGANIC POPCORN** 

**KETTLE POTATO CHIP** 

Caramelized Onion Dip

**LOCAL SEASONAL FRUIT**

**SEASONAL CRUDITÉ VEGETABLES**

Seasonal Hummus

**GRILLED ALL-NATURAL CHICKEN SANDWICH**

House-Made Pickles, Lettuce, Tomato, Red Onion, Roasted Garlic Aioli, Le Boulanger Soft Roll

## POST-GUEST ARRIVAL

**SACTOWN SALAD**

Local Greens, Seasonal Local Vegetables, Sparrow Lane Champagne Vinaigrette

**LOWBRAU SAUSAGE**

LowBrau Sausage Andouille, Served with Sauerkraut, Mustard, Pretzel Bun

**SACTOWN SMASH CHEESEBURGER**

Caramelized Onions, JB Sauce, Cheese, Potato Bun

**WINGS TRIO**

Garlic Parmesan, G1C BBQ Sauce, Frank's Buffalo Sauce

## DESSERT

**RICE KRISPY TREATS**

**HOUSE-MADE ASSORTED COOKIES**

Seasonal Selection





EACH ITEM IS DESIGNED FOR 8-12 GUESTS

## PRESET

### CALIFORNIA CHEESE & CHARCUTERIE BOARD

Local Cheeses and Handcrafted Fra'Mani Meats, Dried Fruit, Crostini

### KETTLE POTATO CHIP

Caramelized Onion Dip

### LOCAL SEASONAL FRUIT

### SEASONAL CRUDITÉ VEGETABLES

Seasonal Hummus & House Ranch

### SHRIMP COCKTAIL

Cocktail Sauce, Creamy Horseradish Sauce

### COBB SALAD

Chopped Romaine, Broiled Hard Egg, Cherry Tomatoes, Bacon, Avocado, Green Onion, Pickle Red, Onions, Blue Cheese Dressing

### PHILLY CHEESE STEAK

Le Boulanger Soft Roll, Sliced Chuck Roll, Provolone Cheese, Fajitas

## POST-GUEST ARRIVAL

### GRILLED ALL-NATURAL CHICKEN

Marinated Calabrian Chicken, Patatas Bravas, Harissa Aioli

### ROASTED HERB TRI-TIP

Chimichurri Sauce

### ROASTED SEASONAL VEGETABLES

## DESSERT

### ECLAIRS

Bakeshop Selection

### INDIVIDUAL ICE CREAM ASSORTMENT



EACH ITEM IS DESIGNED FOR 6-8 GUESTS

## PRESET

### KETTLE POTATO CHIP

Caramelized Onion Dip

### LOCAL SEASONAL FRUIT

### CLASSIC CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Garlic Croutons, and Shaved Parmesan

## POST-GUEST ARRIVAL

### 24HR BRISKET PLATTER

Creamy Cole Slaw, Posh Bakery Sweet Roll

### CHERRY WOULD SMOKED PORK RIBS

G1C's BBQ Sauce

### SIGNATURE MAC & CHEESE

Elbow Pasta, House Petaluma Four Cheese Blend

### LOWBRAU SAUSAGE

LowBrau Sausage Andouille, Served with Sauerkraut, Mustard, Pretzel Bun

## DESSERT

### ASSORTED CUPCAKES

### BLONDIES & BROWNIES

White Chocolate Sprinkle Blondies & Double Chocolate Brownies





EACH ITEM IS DESIGNED FOR 6-8 GUESTS

## PRESET

### MI RANCHO TORTILLA CHIPS

Salsa Verde, Salsa de Chile Arbol, Guacamole, Salsa Macha

### SACTOWN SALAD

Local Greens, Seasonal Local Vegetables, Sparrow Lane Champagne Vinaigrette

### LOCAL SEASONAL FRUIT

## POST-GUEST ARRIVAL

### TACOS

Chicken, Asada, Seasonal Vegetables, Mi Rancho Corn Tortilla, Cilantro, Onions, Salsa Verde, Salsa de Chile Arbol, Salsa Macha

### FRIED CHIMICHANGAS

Steak, Flour Tortilla, Oaxaca Cheese, Creama

### CHICKEN TAQUITOS

Guacamole, Lettuce, Crema, Salsa de Arbol, Cotija Cheese

### CHILE LIME BLACK BEANS

### ROJO RICE

## DESSERT

### CHURROS NACHO

Salted Caramel and Chocolate Sauces

### HOUSE-MADE ASSORTED COOKIES

Bakeshop Selection



EACH ITEM IS DESIGNED FOR 6-8 GUESTS

## PRESET

### CREAM CHEESE WONTONS

Sweet Chili Sauce

### LOCAL SEASONAL FRUIT

### ASIAN CHICKEN SALAD

Romaine Lettuce, Napa Cabbage, Shredded Carrots, Red Bell Pepper, Oranges, Cilantro, Fried Wontons, Sesame Dressing

## POST-GUEST ARRIVAL

### VEGETABLE CHOWMEIN

Noodles, Red Bell Pepper, Carrot, Celery, Mushroom, Cabbage, Green Onions

### FRIED RICE

Rue & Forsman Rice, Egg, Carrot, Onion, Peas, Green Onions

### TOFU STIR FRY

Red Bell Pepper, Celery, Onions, Broccoli

### CHICKEN TERIYAKI

### BEEF & BROCCOLI

## DESSERT

### ALMOND COOKIES

### MANGO PUDDING





# À LA CARTE



# À LA CARTE SELECTION

EACH ITEM IS DESIGNED FOR 6-8 GUESTS

## SNACKS

**PLEASANT GROVE LOCAL ORGANIC POPCORN** 36 

**KETTLE POTATO CHIP** 48 

Caramelized Onion Dip

**MI RANCHO TORTILLA CHIPS** 48  

Salsa Verde, Salsa de Chile Arbol, Guacamole, Salsa Macha

## STARTERS

**FREEPORT BAKERY PRETZEL TREE** 54

4oz Pretzel, Spicy Mustard, Cheese Sauce

**ARTISAN PLATTER** 145

Local Cheeses and Handcrafted Fra'Mani Meats, Dried Fruit, Local Wildflower Honey, Crostini

**LOCAL SEASONAL FRUIT** 42  

**SEASONAL CRUDITÉ VEGETABLES** 45  

Cilantro Jalapeño Dip

**SUSHI BY WEDASHI** 120

18-Piece Assorted Platter with Soy Sauce, Wasabi, Pickled Ginger

## PIZZA

**SICILIAN CHEESE PIZZA** 60 

**SICILIAN PEPPERONI & CHEESE PIZZA** 70

Molinari Pepperoni & Roseli Mozzarella Cheese

**SICILIAN COMBO PIZZA** 80

Mozzarella, Pepperoni, Bell Pepper, Black Olives, Red Onion, Mushroom

**SICILIAN SAUSAGE PIZZA** 75

Mozzarella, Ground Pork, Marinara Sauce, Sliced Red Onions





# À LA CARTE SELECTION

EACH ITEM IS DESIGNED FOR 6-8 GUESTS

## SALAD

### CLASSIC CAESAR SALAD 70

Romaine Lettuce, Caesar Dressing, Garlic Croutons, and Shaved Parmesan

### COBB SALAD 100

Chopped Romaine, Broiled Hard Egg, Cherry Tomatoes, Bacon, Avocado, Green Onion, Pickle Red Onions, Blue Cheese Dressing Vinaigrette

### SACTOWN SALAD 80

Local Greens, Seasonal Local Vegetables, Sparrow Lane Champagne Vinaigrette

## SANDWICHES & LINKS

### LOWBRAU SAUSAGE 80

LowBrau Sausage Andouille, Served with Sauerkraut, Mustard, Pretzel Bun

### ALL-BEEF HOT DOGS 72

Posh Bakery Hot Dog Bun, Classic Condiments

### CORNDOG & FRIES 84

Classic Condiments

### SACTOWN SMASH CHEESEBURGER 110

Caramelized Onions, JB Sauce, Cheese Posh Bakery Bun

### GRILLED ALL-NATURAL CHICKEN SANDWICH 108

House Pickle, Shredded Lettuce, Tomato, Red Onion, Garlic Aioli, Le Boulanger Soft Roll

### BLT CLUB SANDWICH 114

Bacon, Lettuce, Tomato, Roasted Garlic Aioli, Posh Bakery Sliced Sourdough Bread

### ITALIAN SANDWICH 120

Provolone Cheese, Red Onion, Tomato, Lettuce, Mortadella, Soppressata, Pepperoncini, Oil & Vinegar, Le Boulanger Soft Roll

### PHILLY CHEESE STEAK 135

Le Boulanger Soft Roll, Sliced Chuck Roll, Provolone Cheese, Fajitas



# À LA CARTE SELECTION

EACH ITEM IS DESIGNED FOR 6-8 GUESTS

## HOT

### WINGS TRIO 108

Garlic Parmesan, G1C BBQ Sauce, Frank's Buffalo Sauce

### ALL-NATURAL CHICKEN TAQUITOS 90

Guacamole, Lettuce, Crema, Salsa de Arbol, Salsa Verde, Cotija Cheese

### CHICKEN TENDERS 90

Signature BBQ, Ranch

### NACHO BAR 96

Chicken, Asada, Vegetable, Cheese Sauce, Salsa Verde, Salsa Roja, Crema, Jalapenos

### TACOS 96

Chicken, Asada, Seasonal Vegetables, Mi Rancho Corn Tortilla, Cilantro, Onions, Salsa Verde, Salsa de Chile Arbol, Salsa Macha

## VEGETARIAN & VEGAN OPTIONS

### GRILLED TOFU SANDWICH 90

Seasoned Tofu, Sautéed Red Onion, Vegan Mayonnaise, Le Boulanger Vegan Bread

### SEASONAL CRUDITÉ VEGETABLES 75

Seasonal Hummus & House Ranch

### LOCAL SEASONAL FRUIT 90

### SEASONAL VEGETABLE TACO 90

Mi Rancho Corn Tortilla, Cilantro, Salsa Macha

### BEYOND BURGER MEAT 105

Seasonal Hummus, Lettuce, Tomato, Red Onion, Vegan Bread, French Fries





# À LA CARTE SELECTION

EACH ITEM IS DESIGNED FOR 6-8 GUESTS

## DESSERT

**RICE KRISPY TREATS** 54

**ASSORTED CUPCAKES** 42 

**KING'S CELEBRATION CAKE** 85 EACH   
Choice of Vanilla, Chocolate, or Confetti

**HOUSE-MADE ASSORTED COOKIES** 54   
Bakeshop Selection

**BLONDIES & BROWNIES** 48   
White Chocolate Sprinkle Blondies & Double Chocolate Brownies

**CHURRO NACHOS** 54  
Salted Caramel Sauce & Chocolate Sauce

**CREAM PUFFS** 60  
Bakeshop Selection

**KING'S CAKE POPS** 48

**KING'S ROYAL TARTS** 54   
Bakeshop Selection

**INDIVIDUAL ICE CREAM ASSORTMENT** 36   
Bakeshop Selection



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# BEVERAGES





## **DELUXE BEVERAGE PACKAGE 475**

Tahoe Blue Vodka 750mL  
Tanqueray 10 Gin 750mL  
Herradura Blanco Tequila 750mL  
Bulleit Bourbon 750mL  
Domestic Beer 6-Pack  
Premium Beer 6-Pack  
Craft Beer 6-Pack  
Coke 6-Pack  
Diet Coke 6-Pack  
Sprite 6-Pack  
Water 6-Pack  
Iced Tea 6-Pack

## **RUN AND GUN 300**

Jack Daniel's Whisky 750mL  
Tahoe Blue Vodka 750mL  
Herradura Blanco Tequila 750mL  
Captain Morgan Spiced Rum 750mL  
Coke 6-pack  
Diet Coke 6-pack  
Sprite 6-pack

## **MARGARITA BAR 125**

Herradura Blanco Tequila 750mL  
Sweet & Sour Mix  
Lemons & Limes Tray  
Margarita Salt

## **TRIPLE DOUBLE 375**

(Pick 4) Soda 6-Pack  
(Pick 2) Domestic Beer 6-Pack  
(Pick 2) Premium or Craft Beer 6-Pack  
Chardonnay Layer Cake 750mL  
Cabernet Sauvignon Joel Gott 815 750mL  
Water 12-Pack

## COGNAC

Hennessy VSOP | **200**  
Remy Martin 1738 | **200**  
Branson Phantom | **100**  
Branson Royal | **150**  
Branson VSOP Gran Champagne | **200**

## GIN

6 O'clock London Dry | **70**  
Tanqueray 10 | **90**  
Hendrick's | **120**

## GIN

Kahlua | **75**  
Bailey's | **75**

## RUM

Myer's Platinum | **55**  
Captain Morgan Spiced Rum | **65**

## SCOTCH

Johnnie Walker Red | **90**  
Johnnie Walker Black | **130**  
Glenfiddich 14-Year Bourbon Cask | **160**  
Glenmorangie 18 | **330**  
Johnnie Walker Blue | **400**

## VODKA

Smirnoff | **60**  
Tahoe Blue | **70**  
Tito's | **100**  
Ketel One |  
Ketel One Botanical, Grapefruit & Rose | **120**  
Ketel One Botanical, Cucumber & Mint | **110**  
Ketel One Botanical, Peach & Orange | **110**  
Grey Goose | **150**

## TEQUILA: SILVER / BLANCO

Don Julio Blanco | **100**  
Casamigos Blanco | **130**  
Herradura Blanco | **65**

## TEQUILA: REPOSADO

Herradura Reposado | **85**  
Don Julio Reposado | **120**  
Casamigos Reposado | **140**

## TEQUILA: AÑEJO

Herradura Añejo | **100**  
Don Julio Añejo | **140**  
Casamigos Añejo | **160**  
Don Julio 1942 | **350**

## BARREL-AGED WHISKEY

George Dickel Tennessee Whiskey 12-Year | **65**  
Jack Daniel's | **90**  
Gentleman Jack | **110**  
Jameson | **95**  
Crown Royal | **100**  
Crown Royal Vanilla | **120**  
Crown Royal Apple | **120**  
Crown Royal XO | **140**  
Crown Royal XR | **400**

## BARREL-AGED BOURBON

Bulleit Bourbon 90 | **95**  
Woodford Reserve | **100**  
I.W. Harper 15-Year | **180**

## BARREL-AGED RYE

Woodford Reserve Rye | **80**  
Bulleit Rye | **95**  
Crown Rye | **100**

## DOMESTIC 6-PACK **40**

Bud Light  
Budweiser  
Coors Light  
Michelob Ultra  
Estrella Jalisco

## CRAFT 6-PACK **50**

Golden State Cider  
805 Blonde Ale  
Sierra Nevada Hazy IPA  
Elysian Space Dust IPA  
Kona Big Wave Golden Ale

## PREMIUM 6-PACK **45**

Corona  
Blue Moon  
Modelo  
Sierra Nevada Pale Ale

## READY TO DRINK COCKTAILS 4-PACK **40**

Crown Whiskey & Coke  
Crown Apple  
Crown Peach  
BeatBox Fruit Punch



# RESERVE WINE LIST

## SPARKLING

Armand De Brignac Ace of Spades  
Montagne de Reims, Champagne NV **800**

Chandon Brut, California NV **70**

Charles Heidsieck Cuvee Charles Reims, **1750**  
Champagne 2017

Dom Pérignon Epernay, Champagne 2013 **510**

Dom Pérignon Rosé Epernay,  
Champagne 2008 **1450**

Dom Pérignon P2 Epernay,  
Champagne 2004 **1500**

Le Chemin Du Roi Brut, Champagne NV **185**

Le Chemin Du Roi Blanc de Blanc,  
Champagne 2000 **375**

Le Chemin Du Roi Rosé, Champagne NV **440**

Louis Roederer Cristal Reims,  
Champagne 2014 **850**

Paula Kornell Blanc de Noir  
Napa Valley, California 2017 **200**

Ruinart Blanc Singulier Chardonnay Reims,  
Champagne 2018 **375**

Veuve Clicquot Yellow Label, Brut, NV **150**

Veuve Clicquot La Grande Dame Reims,  
Montagne de Champagne 2012 **400**

Veuve Clicquot La Grande Dame  
Montagne de Reims, Champagne 2015 **325**

## CHARDONNAY

Kendell Jackson, California **45**

Alpha Omega Napa Valley, California 2020 **210**

Boen, California **55**

La Crema, Monterey, California **45**

Layer Cake, Central Coast, California **40**

Louis Latour Chateau de Blagny Meursault-Blagny  
1er Cru Beaune, Burgundy, France 2019 **300**

The Hilt Bentrack Vineyard, Sta. Rita Hills, Santa  
Barbara, California 2019 **195**

Sonoma-Cutrer, Sonoma Coast, California **60**

Flowers, Napa Valley **80**

## SAUVIGNON BLANC

Charles Krug, California **50**

Bailarin Cellars Indian Springs Ranch **45**

Ink Grade Napa Valley, California 2019 **175**

Murphy Goode, North Coast **40**

Patrimony Blanc Adelaide District,  
Paso Robles, California 2021 **980**

*\*Subject to change based upon allocation of  
specific wines*



# RESERVE WINE LIST

## CABERNET SAUVIGNON

Heitz Cellars Lot C-91 2016 **275**

Joel Gott 815, California **40**

Quilt, Napa Valley **80**

Joseph Phelps Estate Bottled  
Napa Valley, California 2021 **195**

Hess Collection Shirttail Ranch,  
North Coast, California **60**

## PINOT NOIR

Belle Glos "Balade", Santa Rita Hills,  
California **275**

Domaine Serene Yamhill Cuvee  
Willamette Valley, Oregon **150**

La Crema, Monterey County, California **55**

Louis Latour Gevrey-Chambertin,  
Beaune, Burgundy France 2019 **240**

## ZINFANDEL

Immortal Old Vine, California **50**

Kunde, Sonoma County, California **45**

## INTERESTING REDS

Caymus "Conundrum" Red Blend, California **45**

Chateau Beaucastel Chateauneuf-du-Pape,  
Rhône Valley France 2009 **425**

Coppola Diamond, California **50**

Hundred Acre Ancient Way Shiraz  
Barossa Valley, South Australia 2006 **1700**

Klipsun Red Mountain, Washington 2018 **400**

Opus One Oakville, California 2017 **1125**

Opus One Oakville, California 2019 **975**

Ovid St. Helena, California 2019 **1050**

Quilt, Napa Valley, California 2022 **60**

Screaming Eagle The Flight Oakville,  
California 2019 **2285**

The Scoundrel, Sierra Nevada,  
California 2021 **60**

Verite La Muse Merlot Sonoma,  
California 2019 **1155**

Verite Le Desir Cabernet Franc  
Sonoma 2019 **1155**

*\*Subject to change based upon allocation of  
specific wines*



## BEVERAGES 6-PACKS

Coca-Cola **26**  
Diet Coke **26**  
Sprite **26**  
Orange Soda **26**  
Grape Soda **26**  
Strawberry Soda **26**  
Root Beer **26**  
Water **26**  
Sparkling Water **26**  
Apple Juice **26**  
Orange Juice **26**  
Cranberry Juice **26**  
Pineapple Juice **26**  
Coffee (1Gallon) **35**  
Stella Artois NA **26**  
Monster Energy Drink **30**  
Iced Tea **26**  
Lemonade **26**

## MIXERS

Sweet & Sour Mix (1L) **26**  
Bloody Mary Mix (1L) **26**  
Margarita Mix (1L) **26**  
Tonic **26**  
Soda Water **26**  
Ginger Ale **26**  
Lemons & Limes (Tray) **10**



# GENERAL INFORMATION

To ensure the best service for you and your guests, a limited Day of Event menu will be available for your suite. A suite attendant will be available to assist with your day-of-event ordering needs. A suite attendant will be assigned to set up and maintain your suite throughout the game. Should you prefer a personal suite attendant, you may request one with a minimum of five (5) business days' notice at a fee of \$150 per attendant, per event.

If you would like to arrange a special function in your suite during an event, please contact our suites administrator to discuss possible accommodations. In order to provide the best quality of food possible, Legends will begin delivery of all food & beverages one and a half hours (90 minutes) prior to tip-off. Our goal is to complete food service prior to the start of the game - multiple items you have ordered will be replenished throughout the game. If you have any special requests on delivery, please contact our suites administrator. It is not permissible for guests to bring food and/or beverages from outside of the arena into the suites. All food & beverage purchases are final. All food & beverages ordered in the suite are to be consumed in the arena.

## **1. CREDIT CARD ON FILE (Advance Orders)**

Your credit card will be saved in the system once you enter it, to be used for food and beverage charges, including the beverage restock program. At the end of an event, you will be required to sign the customer summary, eliminating the need to present a credit card.

It is Legends' policy to finalize all credit card payments at the conclusion of each event. However, prior to the start of the game, an advanced order pre-authorization hold will be placed on the credit card on file. In some rare cases, the pre-authorization hold and the final charged 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 (usually 2-3 business days).

## **2. PAYMENT AT THE CONCLUSION OF THE EVENT (Event Day Purchases)**

Please advise your guests that they will be responsible for all food & beverage charges incurred during the event. Our suite attendants will be required to ask for a credit card at the beginning of the event. All charges will be posted to this credit card during the event and a signature will be required at the conclusion of the event.



# GENERAL INFORMATION

## 3.ADVANCE DEPOSIT (Advance Orders)

The Suites Office will provide you with the total of all charges based on advance orders. All advance payments - credit card or check - must be received at least 30 hours prior to the event. Please advise your guests that they will be responsible for any additional charges over and above the initial suite order placed. No charges will be assessed to suite holders for orders canceled at least 24 hours in advance. Suite orders not canceled before the 24-hour minimum deadline will be assessed 50% of the total food and beverage order and 100% of the private attendant & custom cake order (if applicable). For cancellations, please contact our suites representative directly at 916-701-5280.

## 4.TAX AND ADMINISTRATIVE FEES

A California sales tax and a 20% administrative fee will be added to your final food & beverage bill. The administrative fee is for administration of the event and is not purported to be a gratuity. Fourteen percent (14%) will be distributed to the employees who provide services to the guests and the remaining six percent (6%) will be retained by management to help defray administrative costs related to the event. It is your sole discretion to leave a gratuity for the service staff. If you desire to leave an additional gratuity for the service staff, you may do so by indicating on the checkout screen of the preorder.

## THANK YOU!

The Sacramento Kings & Legends thank you for joining us during the 2024-2025 Season at The Golden 1 Center. Please let us know if there is anything we can do to make your visit a more memorable one.

**WE HOPE YOUR EXPERIENCE IS LEGENDARY!**



# FOOD & SUSTAINABILITY CHARTER

## OUR MISSION

To build a one-of-a-kind, hyper-local food and sustainability program for a world-class sports and entertainment venue.

## OUR PROMISE

We are committed to raising the level of quality, freshness, and flavor of food served to the millions of fans who gather at Golden 1 Center each year.

## OUR PROGRAM

We will achieve our Mission and fulfill our Promise by delivering on the following commitments:

### 1. AUTHENTIC LOCAL SOURCING:

We aim to source 90 percent of our culinary ingredients from growers and producers operating within a 150-mile radius of Golden 1 Center.

### 2. MENU SEASONALITY:

We will embrace seasonality. Our recipes and menus will feature locally and abundantly harvested, ripe ingredients at the peak of flavor and freshness.

### 3. GOOD, CLEAN & FAIR BUSINESS PRACTICES:

We will partner with farmers, growers, and producers who produce in a good, clean, and fair manner consistent with the Slow Food ethos.

### 4. POSITIVE ECONOMIC IMPACT:

We will partner with farmers, growers, and producers who produce in a good, clean, and fair manner consistent with the Slow Food ethos.

### 5. QUANTITY & SUPPLY MANAGEMENT:

We will ensure that our partner producers maintain proper supply and quality levels to meet our demand, and we will work with growers to help them plan their business and scale accordingly.

### 6. SUPPORT OF HUNGER RELIEF:

We will donate all allowable leftover food to local food banks and charities.

### 7. EFFICIENT, SUSTAINABLE WASTE MANAGEMENT:

Our concession operations will strive to use only compostable and biodegradable disposable containers along with an onsite biodigester to reduce green waste and the need to transport to landfills or remote composting facilities.

### 8. SUSTAINABILITY EDUCATION:

Golden 1 Center will serve as an education hub for youth and adults to learn about food sustainability.

### 9. GUIDANCE FROM WORLD SUSTAINABILITY LEADERS & INNOVATORS:

Our advisory board, comprised of leaders and innovators across the food value chain, will guide us in our Mission.

### 10. CONTINUAL GUEST ENGAGEMENT WITH SUSTAINABLE INNOVATION:

Our guests will be active participants in fulfilling our Mission and Promise.





# ORDERING INFORMATION

## CONTACT INFORMATION

**Legends at The Golden 1 Center | 500 David J. Stern Walk | Sacramento, CA 95814**  
**JeffFeccia | (916)701-5280 | [jfeccia@Legends.net](mailto:jfeccia@Legends.net)**

## HOURS OF OPERATION

Legends will be available for all order processing and inquiries:

## REGULAR OFFICE HOURS:

10:00 a.m. - 4:30 p.m. Monday through Friday Our suite catering representative can be reached by email at [jfeccia@Legends.net](mailto:jfeccia@Legends.net).

## DURING THE EVENT:

You may contact our representatives by simply speaking to your suite attendant.

## ADVANCED ORDERING

Advance orders must be placed by 5:00 p.m., three (3) business days (72 hours) prior to a game, to ensure item availability and the utmost in presentation, service, and quality. All special requests (e.g., sculpted cakes, special diet requirements, private suite attendant, etc.) must be placed by 5:00 p.m., five (5) business days prior to the game.

- Orders can be placed online.
- We encourage you to appoint one person to place all food & beverage orders for your suite in order to develop a more effective communication channel and avoid duplication of orders.
- To avoid confusion, please specify the suite number and date of the event, as well as the name, email, and phone number of the person placing the order.
- It is recommended to assign an event host while in the suite. The event host(s) can be authorized to use the credit card provided to order additional items during the event, as well as sign on behalf of the credit card provider.
- Unless a specific time is indicated, all food & beverages ordered in advance will be delivered on a service schedule concluding before the start of the game.



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THANK YOU

