

THE SUITES AT ORACLE PARK

BON APPÉTIT
MANAGEMENT COMPANY



SUITE TAILGATES

SERVES GROUPS OF 12

TAKE ME OUT TO THE BALLGAME \$440

endless popcorn (vg, w/o), roasted peanuts (vg, w/o, n), cracker jacks (v, w/o, n), triple play of wraps, buffalo wings (w/o) yukon gold potato salad (vg, w/o), 12 hot dogs, baked macaroni & cheese (v), sliced watermelon (vg, w/o), and a warm cookie platter (v, d)

THE HOMERUN \$705

endless popcorn (vg, w/o), roasted peanuts (vg, w/o, n), cracker jacks (v, w/o, n), kettle chips (vg, w/o) and onion dip (v, w/o, d), garden green salad (vg, w/o), yukon gold potato salad (vg, w/o), sliced fruit platter (vg, w/o), chicken tenders, classic cheeseboard (v, d, n), 6 hot dogs (w/o), 6 polish sausages (w/o), and cookies (v, d)

TASTE OF SAN FRANCISCO \$740

artisan cheese board (v, d), crudite (vg, w/o) & pita (v) with hummus and muhammara dip (vg, w/o, n), 12 crazy crab sliders, tony's cheese pizza (v, d), braised short rib tacos (w/o) with tomatillo salsa (vg, w/o), caramel corn (v, w/o, d), and assorted mini cupcakes (v, d)

THE MIDSUMMER CLASSIC \$560

endless popcorn (vg, w/o), roasted peanuts (vg, w/o, n), cracker jacks (v, w/o, n), yukon gold potato salad (vg, w/o), 6 hot dogs (w/o), 6 polish sausages (w/o), 6 hot link sausages (w/o), sliced watermelon (vg, w/o), cookies (v, d), and caramel corn (v, d, w/o)

THE FIESTA \$600

achiote chicken (w/o), braised beef birria (w/o), served with corn tortillas (vg, w/o), fire-roasted salsa (vg, w/o), monterey jack cheese (v, w/o, d), guacamole (vg, w/o), sour cream (v, w/o, d), spanish rice (vg, w/o), pinto beans (vg, w/o), seven-layer dip (v, w/o, d), tortilla chips (vg, w/o), sliced watermelon (vg, w/o), and churro bites (v)

WOODY'S BBQ \$555

endless popcorn (vg, w/o), roasted peanuts (vg, w/o, n), kettle chips (vg, w/o) and onion dip (v, w/o, d), bbq wings (w/o), sliced watermelon (vg, w/o), tangy coleslaw (vg, w/o), macaroni & cheese (v), hot smoked sausage (w/o), bbq pulled pork (w/o) with kings hawaiian rolls and bread & butter pickles, pecan bars (v, d), and cookies (v, d)

A WALK THRU THE GARDEN \$485

endless popcorn (vg, w/o), root vegetable chips (vg, w/o) and onion dip (v, w/o, d), sliced fruit platter (vg, w/o), salad of the month (v), crudités (vg, w/o), and 1 each of the following flatbreads: garden mushroom with smoked mozzarella (v, w/o, d), house-made fennel sausage (w/o, d), and classic margherita (v, w/o, d)





STARTING LINEUP

SERVES GROUPS OF 12

ENDLESS POPCORN \$52
popped fresh the old-fashioned way (vg, w/o)

CRACKER JACKS \$69
12 individual bags with prizes inside (v, w/o, n)

ROASTED PEANUTS \$69
roasted and salted in the shell (vg, n, w/o)

SALSA BAR \$84
fire-roasted tomato salsa, pico de gallo, and tomatillo salsa with corn tortilla chips (vg, w/o)

GUACAMOLE & CHIPS \$82
guacamole with corn tortilla chips (vg, w/o)

ADDITIONAL GUACAMOLE \$28
add a side of guacamole for your guests (vg, w/o)

KETTLE CHIPS & ONION DIP \$56
kettle potato chips (vg, w/o) with house-made onion dip (v, w/o, d)

YUKON GOLD POTATO SALAD \$88
pickled red onion, garden herbs, and whole grain mustard vinaigrette (vg, w/o)

SEVEN-LAYER DIP \$97
refried pinto beans, cheddar cheese, fire-roasted salsa, guacamole, sour cream, sliced olives, and green onions (v, w/o, d) served with corn tortilla chips (vg, w/o)

MEDITERRANEAN PLATTER \$130
castelvetrano olives (vg, w/o), middle eastern-style hummus (vg, w/o), muhammara dip (vg, w/o, n) and borani laboo (beet-yogurt dip) (v, w/o) served with pita bread (v) and carrot & celery sticks (vg, w/o)

ARTISAN CHEESEBOARD \$185
local artisan cheeses (v, w/o, d), dried fruits (vg, w/o), nuts (vg, w/o, n), and a basket of crostinis and sliced baguettes (v)

CLASSIC CHEESEBOARD \$114
our classic cheese board with cheddar, fontina, manchego, pepper jack, (v, w/o, d), and a basket of crostinis and sliced baguettes (v)

BUBBLES & BEADS \$350
Tsar Nicoulai caviar estate (3-1oz jars), house-made chips (vg, w/o), crème fraîche, chives, mother of pearl spoons, and 1 bottle of Schramsberg Blanc de Blancs

BUFFALO WINGS \$165

upstate new york-style wings (w/o) with celery sticks (vg, w/o) and blue cheese dip (v, w/o, d)

BARBECUE WINGS \$165

tossed with our house-made sweet and spicy barbecue sauce (w/o))

GOCHUJANG WINGS \$165

sticky & bold, garnished with scallions (w/o)

CRISPY CHICKEN TENDERS \$145

with ranch dip (v, w/o, d) and zesty barbecue sauce (vg, w/o)

CRUDITÉS \$118

assorted raw farmers' market vegetables served with hummus (vg, w/o)

GIANTS NACHO BAR \$125

your choice of braised beef birria (w/o), carnitas (w/o), achioté chicken (w/o), or grilled vegetables (vg, w/o), served with corn tortilla chips (vg, w/o), refried beans (vg, w/o), cheese (v, w/o, d), fire-roasted salsa (vg, w/o), sour cream (v, w/o, d), olives (vg, w/o), jalapeños (vg, w/o), and guacamole (vg, w/o)

TRIPLE PLAY OF WRAPS \$75

turkey blt, grilled buffalo chicken, and curried chickpea (vg)

IMPOSSIBLE NUGGETS \$140

impossible plant-based nuggets (vg) with ranch dip (v, w/o, d) and zesty barbecue sauce (vg, w/o)

vegetarian (v), vegan (vg), made without gluten containing ingredients (w/o), contains dairy (d), contains nuts (n)





ALL STARS

SERVES GROUPS OF 12

100% PREMIUM BEEF HOT DOG \$130

grilled and served sizzling on a hot dog roller grill, including buns (v) and toppings: ketchup, mustard, onions, relish, and sauerkraut

TONY'S CHEESE PIZZA \$85

20" ny style pizza, cut into 12 slices (v, d)

TONY'S PEPPERONI PIZZA \$85

20" ny style pizza, cut into 12 slices (d)

TONY'S VEGGIE PIZZA \$85

20" ny style pizza, topped with pesto, spinach, black olives, red onion, mushroom, and feta, cut into 12 slices (v, d)

GARDEN FLATBREADS \$70

one of each of the following flatbreads: mushroom with smoked mozzarella (v, w/o, d), house-made fennel sausage (w/o, d), and classic margherita (v, w/o, d)

PHILLY CHEESESTEAK \$250

build your own cheesesteaks including thinly sliced beef with peppers, onion and cheese, served with a side of cherry peppers and 12 amarosa rolls (d)

MISSION ST. TACOS \$300

achiote chicken (w/o), braised beef birria (w/o), served with warm corn tortillas (vg, w/o), fire-roasted salsa (vg, w/o), monterey jack cheese (v, w/o, d), guacamole (vg, w/o), sour cream (v, w/o, d), spanish rice (vg, w/o), and pinto beans (vg, w/o)

IMPOSSIBLE "GROUND BEEF" TACOS \$180

seasoned ground impossible meats (vg), served with fire-roasted salsa (vg, w/o), cheddar cheese (v, w/o, d), sour cream (v, w/o, d) shredded lettuce (vg, w/o) and crunchy taco shells (vg, w/o)

KING ST. CARVERY \$280

build your own sliders including: porchetta (w/o), smoked brisket (w/o) and pastrami (w/o), pickles, dijonaise, mustard, and mini brioche buns (v)

WOODY'S BARBECUE SMOKED SAUSAGE AND PULLED PORK \$306

with king's hawaiian rolls (v), tangy coleslaw (vg, w/o) and bread and butter pickles (vg, w/o)

MINI CORN DOGS \$60

with yellow mustard

MAC AND CHEESE \$72

topped with herbed breadcrumbs (v, d)



SPLIT SQUAD

SERVES GROUPS OF 6

SALADS

CLASSIC CAESAR SALAD \$69
hand-tossed in your suite

CLASSIC CAESAR SALAD WITH CHICKEN \$82
hand-tossed in your suite

GARDEN GREENS SALAD \$57
mixed local greens with sherry vinaigrette
(vg, w/o)

KALE SALAD \$75
baby kale, roasted golden beets, toasted
walnuts, golden raisins, goat cheese, sherry
vinaigrette (v, w/o, d, n)

COBB SALAD \$82
grilled chicken, applewood-smoked bacon,
cage-free eggs, blue cheese, avocado, and
red wine vinaigrette (w/o)

TOMATO & BURRATA SALAD \$85
with basil, olive oil, and balsamic vinegar
(v, w/o)

SAUSAGES

100% PREMIUM BEEF HOT DOG \$75
grilled and served sizzling on a hot dog roller
grill, including buns (v) and toppings: ketchup,
mustard, onions, relish, and sauerkraut

SHEBOYGAN BRATWURST \$85
served over sizzling onions and sauerkraut,
with seeded buns (v) and toppings: ketchup,
mustard, onions, and relish

POLISH SAUSAGES \$81
grilled and served sizzling on a hot dog roller
grill, including buns (v) and toppings: ketchup,
mustard, onions, relish, and sauerkraut

HOT LINKS \$81
grilled and served sizzling on a hot dog roller
grill, including buns (v) and toppings: ketchup,
mustard, onions, relish, and sauerkraut



SPRING TRAINING

SLICED FRUIT PLATTER \$108
selection of seasonal sliced fruit (vg, w/o)

SLICED WATERMELON \$76
sweet and seedless (vg, w/o)

SUSHI PLATTER \$195
nigiri and maki (w/o) served with wasabi (w/o),
pickled ginger (w/o), and soy sauce

SLIDERS

CLASSIC MINI BURGERS (18 TOTAL SLIDERS) \$120
cheddar cheese, red onions, and house sauce (d)

PULLED PORK SLIDERS (18 TOTAL SLIDERS) \$90
tangy barbecue-braised pork sliders on petite
brioche rolls

CRAZY CRAB SLIDERS (12 TOTAL SLIDERS) \$175
dungeness crab, sliced tomato, and garlic butter
on grilled sourdough (d)

SINGLE ITEMS

IMPOSSIBLE BURGER \$17
individually grilled impossible burger (v)

VEGGIE DOG \$11.50
individually steamed and served on a
brioche bun (v)

FRIES

CLASSIC FRENCH FRIES \$55
served with traditional condiments (vg, w/o)

GARLIC FRIES \$60
oracle park gilroy garlic fries (vg, w/o)

LOADED TATER TOTS \$63
crisp tater tots smothered with nacho cheese,
applewood smoked bacon, green onions, and
sour cream (w/o, d)

LITTLE LEAGUE

FIRST BASE \$13.50
all beef hot dog with fruit salad (vg, w/o)
and a cookie (v, d)

SECOND BASE \$13.50
mini corn dogs with fruit salad (vg, w/o)
and a cookie (v, d)

THIRD BASE \$13.50
chicken tenders with fruit salad (vg, w/o)
and a cookie (v, d)



SEASONAL ITEMS

SEASONAL SALADS \$87

APRIL

chopped spring salad - cherry tomato, cucumber, avocado, sugar snap peas, radish, spicy herbed yogurt dressing (v, w/o, d)

MAY

strawberry rhubarb salad - mint, hazelnut, citrus vinaigrette (vg, w/o, n)

JUNE

watermelon & arugula salad - red onion, roasted bell pepper, blue cheese, lemon vinaigrette (v, w/o, d)

JULY

baby kale & stone fruit salad - grilled peaches & plums, pickled red onion, goat cheese, sherry vinaigrette (v, w/o, d)

AUGUST

heirloom tomato & beet salad - burrata and herb caper vinaigrette (v, w/o, d)

SEPTEMBER

baby kale salad - baby kale, quinoa, delicata squash, dried cranberries, feta cheese, toasted pecans, sparrow lane white balsamic vinaigrette (v, w/o, d, n)

SEASONAL SLIDERS \$130

APRIL

pastrami - pickled jalapeños, gruyere cheese, and thousand island sauce (d)

MAY

pulled pork - black forest ham, swiss cheese, pickle, and dijonnaise (d)

JUNE

bacon cheeseburger - angus beef, applewood smoked bacon, cambozola cheese, sliced granny smith apple, arugula, and aioli (d)

JULY

slow-cooked pulled chicken - with house-made pine nut pesto, provolone cheese, and tomato jam (d)

AUGUST

pulled brisket - beef brisket, sautéed mushrooms and onions, gruyere cheese, and whole grain aioli (d)

SEPTEMBER

bbq burger - angus beef, fried shallots, sharp cheddar cheese, tangy barbecue sauce, and mayonnaise (d)



EXTRA INNINGS

SERVES GROUPS OF 12

CARAMEL CORN \$62

house-made and hand-tossed in your suite
(v, d, w/o)

MINI CUPCAKES \$97

18 assorted mini cupcakes (v, d)

CHOCOLATE BUDINO (6) \$79

with salted caramel, crumbled brownies,
and caramel sauce (v, d)

STRAWBERRY SHORTCAKE BAR \$95

sliced pound cake (v), whipped cream
(v, w/o, d) and strawberries (vg, w/o)

NY STYLE CHEESECAKE \$115

with strawberry sauce (v, d)

CHOCOLATE BROWNIES \$65

double chocolate brownie bars (v, d)

COOKIES \$67

assorted freshly baked cookies (v, d)

WARM COOKIE PLATTER \$78

a platter of warm chocolate chip cookies (v, d)
and fresh strawberries (vg, w/o)

CHURRO BITES \$60

a platter of warm churro bites with chocolate
dipping sauce (v, d)

NAIA GELATO POPS \$60

3 raspberry lemonade & 3 strawberry banana
pops (vg, w/o)

HÄAGEN-DAZS \$60

6 assorted Häagen-Dazs ice cream bars
(v, d, w/o)

IT'S-IT SANDWICHES \$60

6 classic it's-it ice cream sandwiches (v, d)

vegetarian (v), vegan (vg), made without gluten containing
ingredients (w/o), contains dairy (d), contains nuts (n)

BEVERAGE PACKAGES

TRIPLE PLAY \$200

(1 bottle of each)
duckhorn sauvignon blanc
la crema pinot noir
raymond sommelier cabernet sauvignon

CURVEBALL \$215

(1 bottle of each)
tatomeer gruner veltliner "paragon" edna valley
ramble "buddha's dharma" carignan mendocino
I brand & family mourvedre

PERFECT GAME \$435

(1 bottle of each)
far niente napa valley chardonnay
twomey russian river pinot noir
corison napa valley cabernet sauvignon

HOP TO IT \$195

(1 six pack of each)
sierra nevada hazy little thing n.e. ipa
boneyard hop venom double ipa
lagunitas ipa

KEEPING IT LOCAL \$195

(1 six pack of each)
trumer pilsner
21st amendment watermelon wheat
lagunitas ipa

MARGARITA PACKAGES

pueblo viejo margaritas blended or on the rocks \$140
milagro reposado blended or on the rocks \$153
herradura silver make your own \$164

MIMOSAS \$83

1 bottle of gloria ferrer blanc de noirs
2 carafes of orange juice

LITTLE LEAGUER \$240

2 six packs of dasani water
1 six pack of each: coca-cola, coke zero,
diet coke, sprite & topo chico sparkling water

GRAND SLAM \$405

1 bottle of each: twomey sauvignon blanc,
red car rose of pinot noir, meiomi pinot noir
1 six pack each: coors light, modelo especial,
lagunitas ipa, coca-cola, diet coke,
dasani water
peet's coffee for 6

THE HOME TEAM \$530

1 bottle of each: tito's vodka
LIOCO chardonnay, la crema pinot noir, simi
cabernet sauvignon
1 six pack each: anchor steam, lagunitas ipa,
trumer pils, & sierra nevada hazy little things
n.e. ipa
1 carafe each: orange & cranberry juice
2 six packs of dasani water

THE DYNASTY \$900

1 bottle of each: roederer estate brut rose,
duckhorn sauvignon blanc, sonoma cutrer
chardonnay, meiomi pinot noir, simi cabernet
sauvignon, tito's vodka, tanqueray gin,
bulleit bourbon, herradura blanco tequila
1 six pack each: firestone 805, anchor steam,
sierra nevada hazy little thing ne ipa, coca-
cola, diet coke, sprite, topo chico sparkling
water, club soda, tonic water and ginger ale
1 carafe each: orange & cranberry juice
2 six packs of dasani water





SPARKLING

gloria ferrer carneros blanc de noirs	\$58
roederer estate anderson valley brut rosé	\$84
schramsberg north coast blanc de blancs	\$102
veuve clicquot reims brut	\$170
dom perignon epernay vintage brut 2012	\$400

WHITE

erath willamette valley pinot gris	\$56
lichen anderson valley pinot gris	\$60
napa cellars sauvignon blanc	\$55
long meadow ranch napa valley sauvignon blanc	\$58
frog's leap napa valley sauvignon blanc	\$67
twomey napa valley sauvignon blanc	\$71
duckhorn north coast sauvignon blanc	\$81
halleck "little sisters" russian river sauvignon blanc	\$110
tatomer "paragon" edna valley grinder veltliner	\$60
skylark "alondra" mendocino county chardonnay	\$57
la crema monterey chardonnay	\$67
sonoma cutrer russian river chardonnay	\$76
LIOCO sonoma county chardonnay	\$84
rombauer carneros chardonnay	\$92
far niente napa valley chardonnay	\$135
red car sonoma coast rose of pinot noir	\$58

RED

ramble "buddha's dharma" mendocino carignan	\$70
rodney strong russian river pinot noir	\$60
meiomi california pinot noir	\$71
la crema monterey pinot noir	\$79
patz & hall sonoma coast pinot noir	\$100
twomey russian river valley pinot noir	\$110
red stitch sierra mar vineyard santa lucia	
highlands pinot noir	\$120
goldeneye anderson valley pinot noir	\$138
l brand & family lime kiln valley mourvedre	\$95
bedrock california old vine zinfandel	\$58
storybook mayacamas range zinfandel	\$85
markham vineyards napa valley merlot	\$83
duckhorn napa valley merlot	\$140
alexander valley vineyards sonoma syrah	\$50
robert biale "royal punisher" napa valley petite syrah	\$99
raymond sommelier selection california cabernet sauvignon	\$56
simi alexander valley cabernet sauvignon	\$67
beringer knights valley cabernet sauvignon	\$80
steelmack napa valley cabernet sauvignon	\$87
rodney strong symmetry sonoma county meritage	\$95
silver oak alexander valley cabernet sauvignon	\$160
caymus napa valley cabernet sauvignon	\$185
corison napa valley cabernet sauvignon	\$195
diamond creek "volcanic hill" napa valley cabernet sauvignon	\$415



VODKA

tito's handmade	\$88
ketel one	\$120
grey goose	\$145

GIN

junipero	\$82
tanqueray	\$85
roku	\$95
hendrick's	\$100

TEQUILA

pueblo viejo blanco	\$75
hornitos plata	\$81
milagro reposado	\$85
herradura silver	\$101
don julio anejo	\$128
patron silver	\$155
don julio 1942	\$400

BOURBONS & WHISKEY

jim beam	\$70
tullamore dew	\$70
buffalo trace	\$72
jack daniels	\$92
jameson	\$97
bulleit	\$103
bulleit rye	\$103
crown royal	\$105
maker's mark	\$110

RUM

flor de cana 7 yr	\$64
captain morgan spiced	\$75

SCOTCH

monkey shoulder	\$95
macallan 12yr	\$145

LIQUEURS

kahlua	\$68
baileys irish cream	\$68
cointreau	\$80
grand marnier	\$80

BAR SUPPLIES

dr swami sweet and sour	\$28
mr & mr's t's bloody mary mix	\$28
dekuyper triple sec	\$28
carafe of tomato juice	\$28
carafe of cranberry juice	\$28
carafe of orange juice	\$28
carafe of grapefruit juice	\$28
seagram's club soda (six pack)	\$28
seagram's tonic water (six pack)	\$28
seagram's ginger ale (six pack)	\$28



DOMESTIC \$68

coors banquet
coors light
bud light
michelob ultra
heineken 0.0 (3 pack) \$34

sold by the six pack

CRAFT & IMPORTED \$74

stella artois
heineken
corona
modelo especial
trumer pilsner
blue moon
blue moon light sky
anchor steam
sierra nevada pale ale
lagunitas ipa
mad river steelhead extra pale ale
boneyard hop venom double ipa
sierra nevada hazy little thing n.e. ipa
firestone 805
21st amendment watermelon wheat
vizzy hard seltzer strawberry orange (16oz) \$81
golden state cider (16oz) \$81

sold by the six pack

SODAS & WATER

dasani water	\$47
smartwater	\$50
topo chico sparkling water	\$50
coca cola	\$47
diet coke	\$47
coke zero	\$47
sprite	\$47
gold peak unsweetened iced tea	\$47

sold by the six pack

COFFEE & TEA \$36

peet's coffee
peet's decaf coffee
hot chocolate
assortment of bigelow teas

serves 6 people

BON APPÉTIT

MANAGEMENT COMPANY

You can make your order online using our ordering platform until 2:00pm, 1 business day before the event. If the online shopping experience is not for you, we can accept your order via e-mail by 2:00pm, 48 hours in advance of your game. For Saturday, Sunday, & Monday games: E-mail orders must be received by Thursday at 2:00 pm. Please download our suites ordering form at www.bonappetitsuites.com or request one with our Suites Specialist.

Please note that all orders are subject to a 20% service charge and current tax rate. The service staff receives a portion of the service charge as a gratuity.

Cakes are available upon request and must be ordered at least 48 hours prior to the event. Please reach out to our Suite Specialist at catering-oraclepark@cafebonappetit.com for a cake ordering form. Guests who would like to bring in their own cakes will be charged a \$20++ cake cutting fee (fee to be added to the overall order). All outside cakes must be delivered to an SF Giants representative and will be given to Bon Appetit to hold until the guest requests the cake from their suite attendant.

Have a question? Want some help customizing your order?
Give us a ring! We're available Monday through Friday from 9:00am to 5:00pm
Bon Appetit Suite Services: (415) 972-1515
E-mail: Catering-Oraclepark@cafebonappetit.com

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