

DIAMOND 58

SUITE
MENU

2025



TABLE OF CONTENTS

DIETARY GUIDE 01

FOOD PACKAGES

SPLASH HIT 02
BYE, BYE BABY 03
FIESTA GIGANTES 04
BAYSIDE 05
GRAND SLAM 06

A LA CARTE FOOD

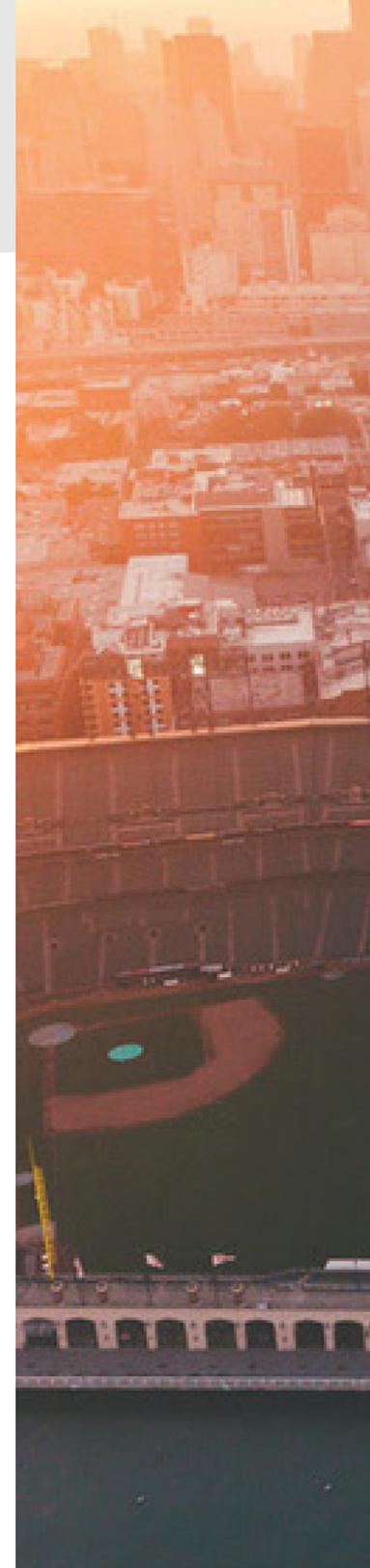
SNACKS 07
COLD APPETIZERS 08
HOT APPETIZERS 08
SALADS + SANDWICHES 09
ORACLE PARK ENTREES 09
BALLPARK CLASSICS 10
SIDES 10
PIZZA 10
DESSERTS 11

BEVERAGE PACKAGES

BASES LOADED 12
HOPPY AS CAN BE 12
GOING BACK TO CALI 12
MARGARITA LEAGUE 12
DAY GAME MIMOSAS 13
MCCOVEY'S MICHELADA BAR 13
IRISH COFFEE BAR 13
THE SANDLOT 13
LEGENDS NEVER DIE 13
STEALING HOME 13

A LA CARTE BEVERAGES

SPIRITS 14
BEER 15
CIDER 15
CANNED COCKTAILS 15
HARD SELTZERS 15
NON-ALCOHOLIC BEVERAGES 15
WARM BEVERAGES 15
WINE 16



DIETARY GUIDE

GLUTEN-FREE (GF)

ASIAN SALAD
BALLPARK PEANUTS
BLACK BEAN + CORN DIP
BOTTOMLESS POPCORN
BURRATA SALAD
CHA CHA BOWL
CHILI + CHEESE SIDEWINDER FRIES
CHIPOTLE BAKED POTATO SALAD
CLASSIC FRENCH FRIES
ELOTE DIP
FRESH FRUIT DISPLAY
FRUTERIA
GARLIC SIDEWINDER FRIES
GIANTS NACHO BAR
HERB-MARINATED TOFU WRAP
MISSION STREET TACOS
MONGOLIAN BEEF SHORT RIBS
SALSA + GUACAMOLE
SEASONAL GARDEN SALAD
SOUTHWEST CHOPPED SALAD
SOYRIZO TACOS
VEGETARIAN SPRING ROLLS
WATERMELON + FETA SALAD

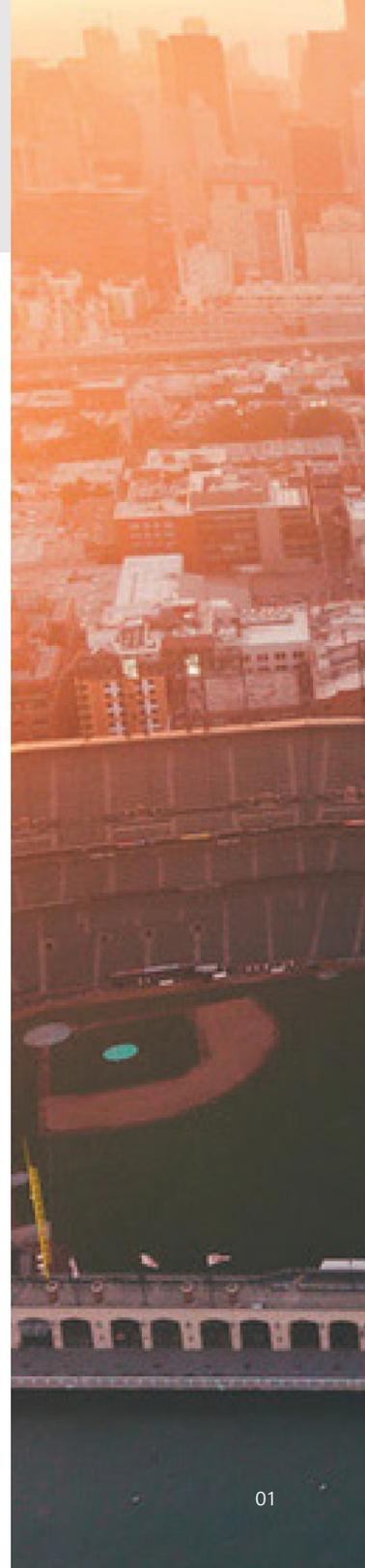
VEGETARIAN (VEG)

ARTISAN CHEESE + CHARCUTERIE
BAKED BRIE + FIG DIP
BLACK BEAN + CORN DIP
BOTTOMLESS POPCORN
BROWNIES + LEMON BARS
CAULIFLOWER WINGS
CHEDDAR JALAPENO POPPERS
CHEESE ENCHILADAS
CHIPOTLE BAKED POTATO SALAD
CLASSIC FRENCH FRIES
CRACKER JACKS
DILL PICKLE DIP
ELOTE DIP
FRENCH ONION DIP
FRESH FRUIT DISPLAY
GIANTS BAVARIAN PRETZELS DISPLAY
GIANTS NACHO BAR
HERB MARINATED TOFU WRAP
IMPOSSIBLE BURGER
MEDITERRANEAN MEZE
SEASONAL FARMERS MARKET VEGETABLES
SEASONAL GARDEN SALAD
SMOKED GOUDA MAC N CHEESE
SOUTHWEST CHOPPED SALAD
TONY'S CHEESE PIZZA
TONY'S VEGGIE PIZZA

ULTIMATE SNACK PACK
VEGETARIAN SPRING ROLLS
VEGGIE BRAT
WARM CHURRO BITES
WARM COOKIE PLATTER
WATERMELON + FETA SALAD
WEDGE SALAD

VEGAN (V)

ASIAN SALAD
BALLPARK PEANUTS
FRESH FRUIT DISPLAY
FRUTERIA
GARLIC SIDEWINDER FRIES
GIANTS FORTUNE COOKIES
PLANT BASED NUGGETS
SALSA + GUACAMOLE
SEASONAL GARDEN SALAD
SOYRIZO TACOS



SPLASH HIT

PACKAGE

GUESTS	
10-12	\$800
16-18	\$1270

BOTTOMLESS POPCORN | BALLPARK PEANUTS | CRACKER JACK

FRESH FRUIT DISPLAY (GF, V)

Sliced Seasonal Perry & Sons Farm Fresh Melons | Swanton Berry Farms Berries

BLACK BEAN + CORN DIP (GF, VEG)

Tortilla Chips

SEASONAL GARDEN SALAD (V)

Bebe Farms Mixed Greens | Heirloom Tomatoes | Hot House Cucumbers
Red Onion | Croutons | Shallot Red Wine Vinaigrette

BBQ PORK LOLLIPOPS*

Pineapple + Zucchini Relish

CRISPY CHICKEN TENDERS*

Honey Mustard | Ranch

SHEBOYGAN BRATS + DOGS*

Caramelized Peppers + Onions | Ketchup | Mustard | Relish | Sauerkraut
Hot Dog Buns

WARM COOKIE PLATTER (VEG)

PACKAGE ENHANCEMENTS:

CAULIFLOWER WINGS (VEG) +75

Buffalo Sauce | Ranch Dip

GIANTS BAVARIAN PRETZELS DISPLAY (VEG) +245

IPA Cheese Dip | Dill Pickle Dip | Dijon Bacon Dip*



SF GIANTS MASTER SOMMELIER
EVAN GOLDSTEIN'S PICKS

BELLA UNION CABERNET SAUVIGNON 140

Full-bodied and smooth, singing with Italian herbs, sweetened oak spices and a blend of complex of rich black fruit.

CANTINA TRAMIN PINOT GRIGIO 75

Crispy and refreshing, punctuated by fresh citrus fruit, pears, apples and white flowers.

BYE, BYE BABY

PACKAGE

GUESTS	
10-12	\$950
16-18	\$1510

BOTTOMLESS POPCORN | BALLPARK PEANUTS | CRACKER JACK

ARTISAN CHEESE + CHARCUTERIE*

LOCALLY SOURCED

Point Reyes Blue | Cowgirl Creamery Red Hawk | Marin Triple Creme | Maestra Salami | Coppa | Mortadella | Roasted Olive Mix | Dried Fruit | Marcona Almonds | Grain Mustard | Crackers | Lavash

WATERMELON + FETA SALAD (GF, VEG)

Perry & Sons Farm Watermelon | Fresh Torn Oregano | Feta Cheese | Lemon Olive Oil

 GAME DAY WINGS*

Half Buffalo Sauce | Half Garlic Parmesan Sauce
Ranch Dip | Baby Carrots

WOODY'S SMOKED BRISKET + BBQ CHICKEN*

BUILD YOUR OWN

Sliced Beef Brisket | Sliced Barbecued Chicken Breasts + Boneless Thighs
Hawaiian Rolls | Tangy Coleslaw | Dill Pickle Chips

SMOKED GOUDA MAC N CHEESE (VEG)

Cavatappi Pasta | White Smoked Gouda Cheese Sauce | Parmesan Frico

CHIPOTLE BAKED POTATO SALAD (GF, VEG)

Wiser Family Farms Petite Potatoes | Smoked Chipotle | Celery | Red Onion | Parsley

BROWNIES + LEMON BARS (VEG)

PACKAGE ENHANCEMENTS:

CHEDDAR JALAPENO POPPERS (VEG) +125

Ranch Dip

 CRAZY CRAB SANDWICH* +250

Dungeness Crab | Garlic Butter | Sliced Tomato | Grilled Sourdough



SF GIANTS MASTER SOMMELIER
EVAN GOLDSTEIN'S PICKS

STORYBOOK ZINFANDEL 88

A little bottle age enhances complexity, exuding bright blueberry jam, black cherry and Indian spice.

SEAN MINOR CHARDONNAY 70

Mixed stone and tropical fruits give way to a touch of butter and mineral on the finish.

FIESTA GIGANTES

PACKAGE

GUESTS	
10-12	\$800
16-18	\$1270

BOTTOMLESS POPCORN | BALLPARK PEANUTS | CRACKER JACK

FRUTERIA (GF, V)

Fruit + Veggie Straws | Chamoy | Tajin | Lime

ELOTE DIP (GF, VEG)

Dwelly Farms Corn | Spicy Crema | Parmesan Cheese | Tajin | Tortilla Chips

SOUTHWEST CHOPPED SALAD (GF, VEG)

Earth Bound Farms Fresh Greens | Morro Creek Ranch Avocado |
Roasted Piquillo Peppers | Corn | Jicama | Spanish Onions | Black Beans |
Grilled Squash | Pineapple | Red Cabbage | Heirloom Cherry Tomatoes |
Toasted Pumpkin Seeds | Cotija Cheese | Crispy Tortilla Strips |
Cilantro Crema Dressing

BEEF + CHICKEN EMPANADAS*

Fried Plantains | Roasted Pepper Dip

MISSION STREET TACOS* (GF)

Chipotle Carne Asada | Chili Verde Chicken | Guacamole | Salsa Roja |
Tomatillo Salsa | Cotija Cheese | Corn Tortillas | Spanish Rice | Pinto Beans

CHEESE ENCHILADAS (GF, VEG)

WARM CHURRO BITES (VEG)

Chocolate Sauce

PACKAGE ENHANCEMENTS:

GIANTS NACHO BAR (GF, VEG) +105

Poblano Queso | Guacamole | Salsa Roja | Cilantro Lime Crema | Jalapeños | Tortilla Chips

ADD A PROTEIN* +145

BRAISED BEEF BIRRIA | GRILLED CHICKEN | PORK CARNITAS | IMPOSSIBLE GROUND BEEF

SOYRIZO TACOS (GF, V) +75

Soyrizo | Cilantro | Onions | Corn Tortillas



SF GIANTS MASTER SOMMELIER
EVAN GOLDSTEIN'S PICKS

ENROUTE PINOT NOIR 120

Blended from three of the most coveted vineyards, erupting with aromas of sweet cinnamon, cola and cherry.

CEP HOPKINS RANCH SAUVIGNON BLANC 100

Zippy with minerality, grapefruit and white peach fruit on the palate, sea salt on the finish.

BAYSIDE PACKAGE

GUESTS	
10-12	\$1030
16-18	\$1750

BOTTOMLESS POPCORN | BALLPARK PEANUTS |
CRACKER JACK

ASIAN SALAD (GF, V)

Ocean Mist Farms Asian Greens | Green and Red Cabbage |
24 Carrot Farms Shredded Carrots | Red Bell Pepper | Cucumber Scallions |
Cilantro | Mint | Tangerine | Asian Sesame Vinaigrette

 ASSORTED SUSHI*

Nigiri - Fresh Salmon | Tuna | Albacore | Hamachi
Maki- California Roll | Spicy Tuna Roll | Wasabi | Pickled Ginger | Soy Sauce

PORK BAO*

Steamed Barbecued Pork Dumpling

CHICKEN LUMPIA*

Sweet Chili Sauce

MONGOLIAN BEEF SHORT RIBS*

Asian Marinated Short Rib | Fresno Chili | Steamed Jasmine Rice
Chinese Long Beans

GIANTS FORTUNE COOKIES + ALMOND COOKIES (VG)

PACKAGE ENHANCEMENTS:

 BALLPARK HOT DOGS* +145

Ketchup | Mustard | Relish | Sauerkraut | Onions | Hot Dog Buns

 GAME DAY WINGS* +190

Half Buffalo Sauce | Half Garlic Parmesan Sauce
Ranch Dip | Baby Carrots



SF GIANTS MASTER SOMMELIER
EVAN GOLDSTEIN'S PICKS

RED STITCH PINOT NOIR 195

Rich and nuanced, exploding with aromas of boysenberry, black raspberry, dried cherry and subtle oak spice.

ALMA DE CATTLEYA ROSE 75

Tangy and light-bodied, shining with notes of watermelon, wildflowers and cantaloupe.

GRAND SLAM

PACKAGE

GUESTS	
10-12	\$800
16-18	\$1270

BOTTOMLESS POPCORN | BALLPARK PEANUTS | CRACKER JACK

FRESH FRUIT DISPLAY (GF, V)

Sliced Seasonal Perry & Sons Farm Fresh Melons | Swanton Berry Farms Berries

SEASONAL FARMERS MARKET VEGETABLES (VEG)

LOCALLY SOURCED

24 Carrot Farm Carrots | Clover Field Farms Cucumbers | Radish
Red Pepper Hummus | Ranch Dip

CHEDDAR JALAPENO POPPERS (VEG)

Ranch Dip

CHEESESTEAK SANDWICH*

BUILD YOUR OWN

Shaved Ribeye | Caramelized Onions | Green Peppers | Cheez Whiz
Amoroso Roll

 GAME DAY WINGS*

Half Buffalo Sauce | Half Garlic Parmesan Sauce
Ranch Dip | Baby Carrots

 BALLPARK HOT DOGS*

Ketchup | Mustard | Relish | Sauerkraut | Onions | Hot Dog Buns

WARM COOKIE PLATTER (VEG)

PACKAGE ENHANCEMENTS:

BUFFALO CHICKEN DIP* +75

Blue Cheese | Scallions | Tortilla Chips

 CLASSIC BURGER SLIDERS* +145

BUILD YOUR OWN

Cheddar Cheese | Burger Sauce | Slider Buns



SF GIANTS MASTER SOMMELIER
EVAN GOLDSTEIN'S PICKS

POST & BEAM CABERNET SAUVIGNON 110

Plum, briar patch, red cherry and eucalyptus lead onto a well-structured palate.

PELLEGRINI SKIN-FERMENTED CHARDONNAY (ORANGE) 85

Unique style displaying butterscotch, black walnut, framed by back notes of grapefruit and white pepper.

SNACKS

SERVES 12

BOTTOMLESS POPCORN (GF, VEG) 55

BALLPARK PEANUTS (GF, V) 72

CRACKER JACK (VEG) 70

FRENCH ONION DIP (VEG) 64

Kettle Chips

DILL PICKLE DIP (VEG) 64

Kettle Chips

BLACK BEAN + CORN DIP (GF, VEG) 75

Tortilla Chips

ELOTE DIP (GF, VEG) 64

Dwelley Farms Corn | Spicy Crema | Parmesan Cheese |
Tajin | Tortilla Chips

SALSA + GUACAMOLE (GF, V) 75

Salsa Roja | Tomatillo Salsa | Guacamole | Tortilla Chips

ULTIMATE SNACK PACK (VEG) 120

Bottomless Popcorn | French Onion Dip | Salsa + Guacamole

THE CANDY STORE (VEG) 65

Assorted Individually Wrapped Chocolates + Candies





COLD APPETIZERS

SERVES 12

FRESH FRUIT DISPLAY (GF, V) 123

Sliced Seasonal Perry & Sons Farm Fresh Melons | Swanton Berry Farms Berries

SEASONAL FARMERS MARKET VEGETABLES (VEG) 129

LOCALLY SOURCED

24 Carrot Farm Carrots | Clover Field Farms Cucumbers | Radish
Red Pepper Hummus | Ranch Dip

ARTISAN CHEESE + CHARCUTERIE* 225

LOCALLY SOURCED

Point Reyes Blue | Cowgirl Creamery Red Hawk | Marin Triple Creme | Maestra Salami | Coppa | Mortadella | Roasted Olive Mix | Dried Fruit | Marcona Almonds | Grain Mustard | Crackers | Lavash

MEDITERRANEAN MEZE (VEG) 148

Red Pepper Hummus | Muhammara Dip | Sumac Roasted Cauliflower
Cucumber Yogurt Salad | Griddle Pita Bread

ASSORTED SUSHI* 232

Nigiri - Fresh Salmon | Tuna | Albacore | Hamachi
Maki- California Roll | Spicy Tuna Roll | Wasabi | Pickled Ginger | Soy Sauce

SEAFOOD BAR* (GF) 300

Jumbo Black Tiger Shrimp | Local Dungeness Crab | Monterey Rock Fish Ceviche
Lobster Tail | Cocktail Sauce | Meyer Lemon Aioli | Plantain Chips

SHRIMP SPRING ROLLS* 110

Peanut Sauce

VEGETARIAN SPRING ROLLS (VEG) 105

Peanut Sauce

HOT APPETIZERS

SERVES 12

GIANTS BAVARIAN PRETZELS DISPLAY 245

IPA Cheese Dip | Dill Pickle Dip | Dijon Bacon Dip*

BUFFALO CHICKEN DIP* 75

Blue Cheese | Scallions | Tortilla Chips

BAKED BRIE + FIG DIP (VEG) 105

Warm Brie Cheese | Fig Preserves | Crostini | Crackers | Lavash

GAME DAY WINGS* 190

Half Buffalo Sauce | Half Garlic Parmesan Sauce
Ranch Dip | Baby Carrots

CHICKEN LUMPIA* 175

Sweet Chili Sauce

CHEDDAR JALAPENO POPPERS (VEG) 125

Ranch Dip

BEEF + CHICKEN EMPANADAS* 200

Fried Plantains | Roasted Pepper Dip

PLANT BASED NUGGETS (V) 88

Vegan Ranch Dip | Grilled Mixed Vegetables

GIANTS NACHO BAR (GF, VEG) 105

Poblano Queso | Guacamole | Salsa Roja | Cilantro Lime Crema | Jalapeños | Tortilla Chips

ADD A PROTEIN* 145

BRAISED BEEF BIRRIA | GRILLED CHICKEN | PORK CARNITAS | IMPOSSIBLE GROUND BEEF

JALAPENO BACON WRAPPED CHICKEN* 165

Hot Honey Glaze



SALADS + SANDWICHES

SERVES 12

SEASONAL GARDEN SALAD (VEG) 65

Bebe Farms Mixed Greens | Heirloom Tomatoes | Hot House Cucumbers | Red Onion | Croutons | Shallot Red Wine Vinaigrette

WATERMELON + FETA SALAD (GF, VEG) 65

Perry & Sons Farm Watermelon | Fresh Torn Oregano | Feta Cheese | Lemon Olive Oil

WEDGE SALAD* (VEG) 85

Mini Iceberg Wedge | Cherry Tomato | Crispy Bacon | Red Onion | Point Reyes Blue Cheese | Tarragon Ranch

SOUTHWEST CHOPPED SALAD (VEG) 85

Earth Bound Farms Fresh Greens | Morro Creek Ranch Avocado | Roasted Piquillo Peppers | Corn | Jicama | Spanish Onions | Black Beans | Grilled Squash | Pineapple | Red Cabbage | Heirloom Cherry Tomatoes | Toasted Pumpkin Seeds | Cotija Cheese | Crispy Tortilla Strips | Cilantro Crema Dressing

SMOKED TURKEY SANDWICH* 130

Smoked Turkey Breast | Double-Smoked Bacon | Herbed Cheese Avocado Aioli | Shaved Lettuce | Sliced Tomato | Ciabatta Bun

HERB-MARINATED TOFU WRAP (VEG) 15

SERVES ONE

Lemon Grass + Soy-Marinated Tofu | Shredded Carrots | Cabbage Lettuce | Roasted Red Pepper | Lemon Grass Aioli | Spinach Tortilla



ORACLE PARK ENTREES

SERVES 12

CRAZY CRAB SANDWICH* 250

Dungeness Crab | Garlic Butter | Sliced Tomato | Grilled Sourdough

CLAM CHOWDER BREAD BOWLS* 125

Mini Boudin Sourdough Bread Bowl | Classic Clam Chowder

WOODY'S SMOKED BRISKET + BBQ CHICKEN* 335

BUILD YOUR OWN

Sliced Beef Brisket | Sliced Barbecued Chicken Breasts + Boneless Thighs | Hawaiian Rolls | Tangy Coleslaw | Dill Pickle Chips | Smoked Gouda Mac

BBQ PORK LOLLIPOPS* 185

Pineapple + Zucchini Relish

MISSION STREET TACOS* (GF) 340

Chipotle Carne Asada | Chili Verde Chicken | Guacamole | Salsa Roja | Tomatillo Salsa Cotija Cheese | Corn Tortillas | Spanish Rice | Pinto Beans

CHEESE ENCHILADAS (GF, VEG) 150

PORK BAO* 195

Steamed Barbecued Pork Dumpling

MONGOLIAN BEEF SHORT RIBS* 220

Asian Marinated Short Rib | Fresno Chili | Steamed Jasmine Rice | Chinese Long Beans

FUKU CHICKEN SANDWICH* 245

Crispy Habanero-Brined Chicken Breast | Fuku Mayo | Pickle | Potato Roll

CHA CHA BOWL* 125

Blackened Chicken | Cilantro Rice | Black Beans | Plantains

SHRIMP SCAMPI* 125

Linguine | Black Tiger Shrimp | Garlic Parmesan Sauce

SOYRIZO TACOS (GF, V) 75

Soyrizo | Cilantro | Onions | Corn Tortillas

BALLPARK CLASSICS

SERVES 12

 BALLPARK HOT DOGS* 145
Ketchup | Mustard | Relish | Sauerkraut
Onions | Hot Dog Buns

SHEBOYGAN BRATS + DOGS* 175
Caramelized Peppers + Onions | Ketchup | Mustard
Relish | Sauerkraut | Hot Dog Buns

CRISPY CHICKEN TENDERS* 180
Honey Mustard | Ranch Dip

 CLASSIC BURGER SLIDERS* 145
BUILD YOUR OWN
Cheddar Cheese | Burger Sauce | Slider Buns

IMPOSSIBLE BURGER (V) 25
SERVES ONE
Individual Grilled Impossible Burger | Lettuce | Tomato
Onion | Hamburger Bun
**GLUTEN FREE BUN AVAILABLE BY REQUEST*

VEGGIE BRAT (V) 13
SERVES ONE
Individual Grilled Veggie Brat | Ketchup | Mustard | Relish
Onions | Sauerkraut | Hot Dog Bun
**GLUTEN FREE BUN AVAILABLE BY REQUEST*

CHEESESTEAK SANDWICH* 210
BUILD YOUR OWN
Shaved Ribeye | Caramelized Onions | Green Peppers |
Cheez Whiz Amoroso Roll

SIDES

SERVES 12

CLASSIC FRENCH FRIES (GF, V) 62

 GARLIC SIDEWINDER FRIES (GF, V) 65
Spiral-Cut Fries | Gilroy Garlic

CHILI + CHEESE SIDEWINDER FRIES (GF) 65
Spiral-Cut Fries | Queso | Chili

SMOKED GOUDA MAC N CHEESE (VEG) 135
Cavatappi Pasta | White Smoked Gouda Cheese Sauce
Parmesan Frico

CAULIFLOWER WINGS (VEG) 75
Buffalo Sauce | Ranch Dip

TONY'S PIZZA

20-INCH NEW YORK STYLE
12 SLICES

 TONY'S CHEESE PIZZA (VEG) 92

 TONY'S PEPPERONI PIZZA* 95

 TONY'S VEGGIE PIZZA (VEG) 92
Pesto | Spinach | Black Olives | Red Onions
Mushrooms | Feta



DESSERTS

SERVES 12

BROWNIES + LEMON BARS (VEG) 75

WARM COOKIE PLATTER (VEG) 90
Chocolate Chip | Peanut Butter | Snickerdoodle

COOKIE DIP (VEG) 85
Cream Cheese Frosting Dip | Oreos | Wafers | Graham Crackers

WARM COOKIE SKILLET (VEG) 47
Chocolate Chip | Red Velvet | Powdered Sugar

WARM BREAD PUDDING (VEG) 85
Caramel Sauce | White Chocolate Sauce

WARM CHURRO BITES (VEG) 78
Chocolate Sauce

KLIMON NON-DAIRY ICE CREAM SANDWICH (V) 12
SERVES ONE
Individual Premium Non-Dairy Ice Cream Sandwich



DESSERT CART

ADD THE DESSERT CART SERVICE TO
YOUR SUITE EXPERIENCE!

ROTATING SELECTION OF GOURMET DESSERTS:

ICE CREAM

COKE + ROOT BEER FLOATS

COOKIES + BROWNIES

ASSORTED NOVELTY CANDY

CAKE POPS

COTTON CANDY

COLORFUL CAKES

BOOZY GUMMY BEARS

DESSERT CORDIALS

SIMPLY CLICK "YES" TO THE DESSERT CART WHEN PLACING YOUR ORDER AND
THE DESSERT CART WILL VISIT YOUR SUITE BEFORE THE END OF THE 7TH INNING

REQUEST THE DESSERT CART WHEN PLACING
YOUR SUITE CATERING ORDER!



BEVERAGE PACKAGES

BASES LOADED 230

1 BOTTLE EACH

SEAN MINOR CHARDONNAY
LA CREMA PINOT NOIR
ALMA DE CATTLEYA ROSE

HOPPY AS CAN BE 225

1 SIX PACK EACH

SIERRA NEVADA HAZY LITTLE THING IPA
LAGUNITAS IPA
ELYSIAN SPACE DUST IPA

GOING BACK TO CALI 232

1 SIX PACK EACH

TRUMER PILSNER
FIRESTONE 805 BLONDE
SIERRA NEVADA HAZY LITTLE THING IPA
LAGUNITAS IPA

MARGARITA LEAGUE 160

HORNITOS PLATA TEQUILA 1 BOTTLE

MARGARITA MIX 2 BOTTLES

Limes | Margarita Salt

*SERVED ON THE ROCKS

*BRANDS SUBJECT TO CHANGE BASED ON SPONSORSHIPS

DAY GAME MIMOSAS 100

J VINEYARDS SPARKLING CUVÉE 1 BOTTLE
ORANGE JUICE 1 CARAFE
Strawberries or Orange Slices

MCCOVEY'S MICHELADA BAR 100

MODELO ESPECIAL 1 SIX-PACK
BLOODY MARY MIX 1 BOTTLE
Tabasco Hot Sauce | Tajin | Lime Wedges

IRISH COFFEE BAR 320

JAMESON IRISH WHISKEY 1 BOTTLE
BAILEY'S IRISH CREAM 1 BOTTLE
PEET'S COFFEE SERVES SIX
Sugar | Whipped Cream

THE SANDLOT 260

1 EIGHT-PACK EACH:
Coca-Cola | Diet Coke | Coke Zero | Sprite
DASANI 2 SIX-PACKS

LEGENDS NEVER DIE 590

1 BOTTLE EACH:
Sean Minor Chardonnay | La Crema Pinot Noir | Alma de Cattleya Rosé
1 SIX-PACK EACH:
Coors Light | Modelo Especial | Lagunitas IPA
1 EIGHT-PACK EACH:
Coca-Cola | Diet Coke | Sprite
DASANI 2 SIX-PACKS

STEALING HOME 1020

1 BOTTLE EACH:
Tito's Vodka | Junipero Gin | Bacardi Superior Rum | Hornitos Plata Tequila |
Jim Beam Black Bourbon | Duckhorn Sauvignon Blanc | Sonoma-Cutrer Chardonnay |
EnRoute Pinot Noir | Post & Beam Cabernet Sauvignon
1 SIX-PACK EACH:
Firestone 805 | Trumer Pilsner | Sierra Nevada Hazy Little Thing IPA | Lagunitas IPA
1 EIGHT-PACK EACH:
Coca-Cola | Diet Coke | Sprite
1 FOUR-PACK EACH:
Topo Chico Club Soda | Topo Chico Tonic Water | Topo Chico Ginger Beer
DASANI 2 SIX-PACKS



SPIRITS

VODKA

GREY GOOSE 150
TITO'S 110
NIKKA JAPANESE 100

AGAVE

CUERVO RESERVA DE LA
FAMILIA ANEJO 550
CUERVO CRISTALINO REPOSADO 200
TRES GENERACIONES ANEJO 190
EL TESORO BLANCO 160
HORNITOS PLATA 110
400 CONEJOS ESPADIN MEZCAL 160

WHISK(E)Y

HIBIKI HARMONY JAPANESE 175
KNOB CREEK RYE 140
CROWN ROYAL CANADIAN 140
JAMESON IRISH 116
BASIL HAYDEN BOURBON 220
MAKER'S MARK BOURBON 130
JIM BEAM BLACK BOURBON 110

SCOTCH

HIGHLAND PARK 12-YEAR 145
MONKEY SHOULDER 110

GIN

HENDRICK'S 120
ROKU JAPANESE 120
JUNIPERO 95

RUM

CAPTAIN MORGAN SPICED 95
BACARDI SUPERIOR 95

OTHER FUN SPIRITS

HENNESSY COGNAC 160
AVERNA AMARO SICILIANO 120
COINTREAU 95
GRAND MARNIER 85
BAILEY'S IRISH CREAM 72

BAR SUPPLIES

BOTTLE:
SWEET & SOUR MIX 30
MARGARITA MIX 30
BLOODY MARY MIX 30
TRIPLE SEC 30

FOUR-PACK:
CRANBERRY JUICE 30
ORANGE JUICE **CARAFE** 30
GRAPEFRUIT JUICE 30
TOPO CHICO CLUB SODA 30
TOPO CHICO TONIC WATER 30
TOPO CHICO GINGER BEER 30

BOTTLE:
TABASCO HOT SAUCE 10
TAJIN 10
MARGARITA SALT 10



SOUVENIR BASEBALL
COCKTAIL CUPS (6)

\$38.00

BEER

DOMESTIC

SIX-PACK:

- COORS LIGHT 75
- COORS BANQUET 75
- BUD LIGHT 75

CRAFT & PREMIUM BEER

SIX-PACK:

- MICHELOB ULTRA 75
- STELLA ARTOIS 80
- HEINEKEN 80
- CORONA EXTRA 80
- MODELO ESPECIAL 80
- TRUMER PILSNER 80
- BLUE MOON BELGIAN WHITE 80
- FIRESTONE 805 BLONDE 80
- SIERRA NEVADA HAZY LITTLE THING IPA 80
- ELYSIAN SPACE DUST IPA 80
- LAGUNITAS IPA 80

NON-ALCOHOLIC BEER

SIX-PACK:

- HEINEKEN 0.0 75
- LAGUNITAS HAZY IPNA 80

CIDER

DOMESTIC

FOUR-PACK:

- GOLDEN STATE MIGHTY DRY CIDER 60

CANNED COCKTAILS

FOUR-PACK:

- CUTWATER LIME MARGARITA 75

HARD SELTZERS

FOUR-PACK:

- SUNTORY -196 GRAPEFRUIT VODKA SELTZER 75
- SURFSIDE STRAWBERRY LEMONADE + VODKA 75

BARTESIAN COCKTAIL MACHINE

215

NO BARTENDER, NO PROBLEM!
UPGRADE YOUR BEVERAGE
EXPERIENCE WITH THE
PERFECT ON-DEMAND
MIXOLOGIST.

ENJOY YOUR FAVORITE COCKTAILS AT THE PUSH OF A BUTTON:

- WHISKEY SOUR
- ESPRESSO MARTINI
- OLD FASHIONED
- LEMON DROP

NON-ALCOHOLIC BEVERAGES

SIX-PACK:

- DASANI WATER 49
- SMARTWATER 75
- TOPO CHICO MINERAL WATER 55
- LAGUNITAS HOPPY REFRESHER 55
- LEMONADE 55
- GOLD PEAK UNSWEETENED ICED TEA 55

EIGHT-PACK:

- COCA-COLA 69
- DIET COKE 69
- COKE ZERO SUGAR 69
- SPRITE 69
- TOPO CHICO SABORES TANGERINE + GINGER 60
- APPLE JUICE **THREE-PACK** 25

WARM BEVERAGES

SERVES SIX

- PEET'S COFFEE 40
- PEET'S DECAF COFFEE 40
- HOT CHOCOLATE 40
- ASSORTED TEAFORTE TEAS 40

WINE

BUBBLES

VEUVE CLICQUOT YELLOW LABEL BRUT, CHAMPAGNE, FRANCE 200
SCHRAMSBERG BLANC DE BLANCS, NORTH COAST 115
ROEDERER ESTATE BRUT ROSE, ANDERSON VALLEY 100
J VINEYARDS BRUT CUVÉE, SONOMA COUNTY 95
TAKARA MIO SPARKLING SAKE, JAPAN (370ML) 35

SAUVIGNON BLANC

DOMINIQUE ROGER, SANCERRE, FRANCE 120
CEP HOPKINS RANCH, RUSSIAN RIVER VALLEY 100
DUCKHORN VINEYARDS, NORTH COAST 87
ALMA DE CATTLEYA, SONOMA COUNTY 75

CHARDONNAY

FAR NIENTE, NAPA VALLEY 143
LIOCO, SONOMA COUNTY 100
SONOMA-CUTRER, SONOMA COAST 85
SEAN MINOR, CENTRAL COAST 70

OTHER DELICIOUS WINES

CANTINA TRAMIN PINOT GRIGIO, ALTO ADIGE, ITALY 75
PELLEGRINI SKIN-FERMENTED CHARDONNAY (ORANGE),
RUSSIAN RIVER VALLEY 85
ALMA DE CATTLEYA ROSE, SONOMA COUNTY 75
DUCKHORN VINEYARDS MERLOT, NAPA VALLEY 148
STORYBOOK MOUNTAIN ZINFANDEL, MAYACAMAS RANGE 88

PINOT NOIR

RED STITCH, SANTA LUCIA HIGHLANDS 195
GOLDENEYE, ANDERSON VALLEY 153
ENROUTE LES POMMIERS, RUSSIAN RIVER VALLEY 120
LA CREMA, MONTEREY 75

CABERNET SAUVIGNON

BELLA UNION, NAPA VALLEY 140
DAOU RESERVE, PASO ROBLES 120
POST & BEAM, NAPA VALLEY 110
SIMI, SONOMA COUNTY 80

GAME DAY RESERVE WINES



CORKAGE FEE \$60

Guests that would like to bring in their own wine will be charged a \$60 corkage fee per bottle (fee to be added to the overall order). All outside wine must be delivered to an SF Giants representative prior to the event and will be given to Diamond 58 to place in the suite before the event starts.

LOOKING FOR SOMETHING DIFFERENT?

Ask our Suites team about our reserve wine offerings.



SUITE INFORMATION

HOW TO ORDER

VISIT [HTTPS://PREORDER.TAPIN2.CO/2049](https://preorder.tapin2.co/2049) ON YOUR COMPUTER, PHONE OR TABLET

FIRST TIME USERS

Choose "Get Started," then choose "Sign Up" to create an account and place your order.

EXISTING USERS

Choose "Get Started," then choose "Log In" to place your order.

All users will receive a confirmation email when orders are submitted. If you do not receive a confirmation email, please contact:

info@diamond58.com

ORDER DEADLINES

ORDERING PRIOR TO THE EVENT

All advanced food & beverage orders should be placed by 12:00 PM PT two business days prior to each game to ensure item availability, service and quality. All special requests require at least five business days notice. The Suites Catering Sales Team is available to assist with orders Monday through Friday from 9:00 AM to 5:00 PM and on weekend gamedays.

GAME DAY	ORDERS DUE BY NOON ON THE PRIOR
MONDAY	THURSDAY
TUESDAY	FRIDAY
WEDNESDAY	MONDAY
THURSDAY	TUESDAY
FRIDAY	WEDNESDAY
SATURDAY	THURSDAY
SUNDAY	THURSDAY

ORDERING DURING THE EVENT

A QR Code with the Event Day Menu is provided in each Luxury Suite. Simply scan the QR Code or notify your suite attendant to place an order during the event. Please allow a minimum of 30 minutes for delivery of any items ordered on gameday.

ORDER DETAILS

FOOD & BEVERAGE DELIVERY

Diamond 58 is the exclusive caterer for Oracle Park. Outside food or beverages are prohibited from entering the ballpark. We will be happy to assist with personalized dining requirements, such as dietary or religious restrictions. Catering will be delivered in the following order:

BEVERAGES, PACKAGED SNACKS, COLD FOOD, HOT FOOD	READY IN SUITE WHEN DOORS OPEN
PIZZA, FRENCH FRIES, CRAZY CRAB SLIDERS	2ND INNING
DESSERT	5TH INNING
FOOD & BEVERAGE ORDERING CONCLUDES	7TH INNING

CAKES

Cakes are available upon request and must be ordered at least two business days prior to the event. Please reach out to our Diamond 58 Sales Team at info@diamond58.com to request a cake. Guest that would like to bring in their own cakes will be charged a \$20 cake cutting fee (fee to be added to the overall catering order). All outside cakes must be delivered to an SF Giants representative and will be given to Diamond 58 to hold until the guest requests the cake from their suite attendant.

TAXES

Food, alcohol, non-alcoholic beverages and administrative charge are subject to an 8.625% (percent) sales tax.

ADMINISTRATIVE CHARGE

A 5% (percent) administrative charge is added to each food and beverage order. The administrative charge is not intended to be a tip, gratuity or service charge for the benefit of employees and is not distributed to employees.

GRATUITIES

A 15% (percent) service charge is added to each order that is split amongst the suites staff. Any suite attendant gratuities for exceptional service occur at the sole discretion of the suite holder. If any such optional gratuities are given, only your suite attendant will receive this amount. There are several options available such as setting up a standing gratuity for each game of the season, signing the bill at the end of the event or leaving a gratuity in advance when finalizing your order.

PAYMENT

Diamond 58 requires payment in full prior to the rendering of all services; suite orders will be settled at the conclusion of each event. Please note that before rendering any services, for security purposes, a valid credit card authorization is required. Credit cards are authorized for \$500 at the time orders are placed. The bill will be presented to the suite host prior to the end of the event.

01

CREDIT CARD ON FILE

You may authorize us to retain valid credit card information on file for us to use to settle all charges (including the par bar stocking program) due to Diamond 58 at the conclusion of a game/event. At the end of the event, an appropriate signature is required on the catering invoices, eliminating the need to present a credit card.

02

PREPAY

You may prepay for all charges incurred for the advanced orders by providing ACH, check or credit card for the initial order amount. You will still have to provide a signed payment agreement form with a valid credit card prior to rendering service. Appropriate signature is required on food service invoices prepared when services are complete.

03

ESCROW

You may prepay for numerous orders with a payment of \$10,000 or more. Charges incurred will be applied to the prepayment and you will be informed when the extended prepayment amount is near depletion. Appropriate signature is required on food service invoices prepared when services are complete.

PAR BAR

It is our recommendation that each suite establish a standard (par) beverage inventory level. Our staff will inventory these items at the conclusion of each event and replenish for the next event as necessary. Place an initial order of what you would like to offer throughout the season and we will keep your suite stocked with the selected items.

CANCELLATIONS

No charges will be assessed to suite holders for food or beverage orders that are cancelled 48 hours in advance. Cancellations must be in writing and must be confirmed by Diamond 58 to be valid. All other cancellations will be assessed a charge of up to one hundred percent (100%) of the total order value, including fees and taxes. In the event of an event cancellation, you will not be charged unless the gates were opened before the event was cancelled.

DIAMOND

58

**LET US KNOW HOW
WE CAN ASSIST**

The Suites and Catering Sales Team is available to assist with orders
Monday through Friday from 9:00am to 5:00pm and on weekend gamedays.

Phone: 415-972-1515

E-mail: info@diamond58.com

Diamond 58
24 Willie Mays Plaza
San Francisco, CA 94107