



# ADVANCE SUITE MENU

## 2025-2026







# WELCOME TO SAP CENTER AT SAN JOSE.

YOUR SUITE OFFERS ONE OF THE FINEST  
EXPERIENCES IN SPORTS AND ENTERTAINMENT  
IN THE COUNTRY.

As the caterer to the SAP Center, Aramark is committed to the  
highest standards of quality and service.

The menu for the 2025 - 2026 season offers a variety of food  
and beverage selections for your enjoyment during the event.  
The suite catering staff is dedicated to delivering  
all-star service for a memorable event.

If you have requests for special arrangements for  
your guests or require a special item prepared by our  
culinary team, please contact the suite catering office  
within two days of your event.

We look forward to serving you!

Executive Chef, Francisco Garcia

## SERVING SIZES

SERVES 6 or less

.....  
SERVES 12 or less

# DIETARY INDEX

## GLUTEN FRIENDLY (GF)

Black Garlic Beef Tenderloin  
California Crudit   
California Roll  
Cider Glazed Salmon  
Freshly Popped Popcorn  
Macarons  
Market Fresh Fruit Platter  
Pollo Ala Brasa  
Roasted Cauliflower Salad

## VEGETARIAN (VEG)

Burrata & Heirloom Tomato  
California Crudit   
Cheese Pizza  
Chili & BBQ Jackfruit  
Crave-Worthy Cookies  
Flash Fried Tortilla Chips  
Macarons & Mini Cheesecake  
Mini Samosas  
Pepperjack & Jalapeno Taquito  
Porcini Ravioli  
Roasted Cauliflower Salad  
Shark Tank Caramel Corn  
Teal Cream Cannoli  
Yukon Gold Kettle Chips

## VEGAN (V)

Beyond Sausage  
Chickpea Sandwich  
Impossible Burger  
Market Fresh Fruit Platter  
Vegan Pizza  
Yukon Gold Chips and Dip

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# THE BENCHWARMER PACKAGE

## FRESHLY POPPED POPCORN

Served in a Souvenir Bucket | Bottomless

GF | VEG

## FLASH FRIED TORTILLA CHIPS

Fresh Tomato Salsa | Warm Queso

VEG

ENHANCEMENT WITH GUACAMOLE 10 | 20

## CALIFORNIA CRUDITÉ

Garden Vegetables | Heirloom Carrots | Broccoli

Grape Tomatoes | House Ranch Dressing

GF | VEGAN

ENHANCE WITH HUMMUS DIP 10 | 20

## PEPPERJACK AND JALAPEÑO TAQUITOS

Pico de Gallo | Queso Fresco | Fresh Jalapeno

VEG

## BACON CHEESEBURGER

White American Cheese | Burger Sauce

Caramelized Onions

## CRISPY CHICKEN TENDERS

BBQ Sauce | Boom Boom Sauce

## CRAVE WORTHY COOKIES

Chocolate Chip | Powdered Sugar

VEG

\$425

serves 6

\$800

serves 12

Prices subject to additional fees and taxes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.*



# THE CAPTAIN'S CHOICE PACKAGE

## FRESHLY POPPED POPCORN

Served in a Souvenir Bucket | Bottomless  
GF, VEG

## MARKET FRESH FRUIT PLATTER

Cantaloupe | Honeydew | Watermelon  
Pineapple | Grapes | Wild Berries  
GF | VEGAN

## BURNT END POUTINE

Brisket Burnt Ends | Crispy Curds  
Classic Gravy | Green Onion

## SOUTHERN FRIED CHICKEN

Deep Fried Brussel Sprouts | Bacon Vinaigrette

## HICKORY SMOKED BABY BACK RIBS

Golden BBQ Sauce | Hawaiian Roll

## BBQ BEEF BRISKET

Bourbon BBQ Sauce | Brown Sugar Carrots  
Onion Rings

## MINI CHEESECAKE & MACARONS

VEG

**\$525**

serves 6

**\$1,000**

serves 12

Prices subject to additional fees and taxes.

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or eggs may increase your risk of foodborne illness,  
especially if you have a certain medical condition.*

# THE VICTORY LAP

## PACKAGE

### FRESHLY POPPED POPCORN

Served in a Souvenir Bucket | Bottomless

GF | VEG

\$1,000

serves 6

### YUKON GOLD CHIPS AND DIP

French Onion Dip

VEG

\$1,900

serves 12

### NORCAL “SHARK-CUTERIE” & ARTISAN CHEESE BOARDS

Prosciutto | Calabrese | Sopressata | Cypress Grove Humboldt Fog

Marin Triple Crème Brie | Rumiano Smoked Cheese | Honey & Jam

Mediterranean Olives | Assorted Dried Fruit & Nuts | Herbed Sourdough

### ROASTED CAULIFLOWER SALAD

Fried Garbanzo Beans | Watercress | Cucumber

Avocado | Fine Herbs | Honey Mustard Dressing

GF | VEG

### CLASSIC CAESAR SALAD

Baby Romaine Leaves | Parmesan Reggiano | Herbed Croutons | House Caesar Dressing

### JUMBO CHICKEN WINGS

Carrot & Celery Ribbons | Buffalo

### CIDER GLAZED SALMON

Cider Glaze | Butternut Squash Hash | Arugula | Herb Oil

GF

### BLACK GARLIC BEEF TENDERLOIN

Crispy Brussels Sprouts | Herb Fingerling Potato | Horseradish Vinaigrette

GF

### TEAL CREAM CANNOLI

Pistachio | Candied Orange

GF

Prices subject to additional fees and taxes.

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# LAUNCH AND PARTNERS

## TEST KITCHEN

ONLY AVAILABLE DURING SHARKS GAMES

SERVES 6 | 12



### PANA

239 | 478

Black Beans, Mozzarella,  
Cheese, Shredded Beef, Plantains

### PB + AVO PANA

239 | 478

Beans, Tomatoes, Plantains, Avocado  
vegan option

*Orders of 6-12 Arepas*



### HULA

144 | 288

Shaved Ice, Ube Ice Cream, Sweetened Fruit

*Orders of 6 or 12 Drinks*



### BBQ KALBI KOREAN FUION

299 | 598

Beef Bulgogi Bowl Steam Rice,  
Kimchi Salad, Bulgogi Beef

*Orders of 6 or 12*



### ARTEAGA'S TACO PLATER

120 | 240

Chicken or Beef

Onions, Cilantro, Lime, Salsa Roja, Salsa Verde

*Order of 6 or 12 guests*

*(which would be 12 or 24 tacos)*

Prices subject to additional fees and taxes.

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or eggs may increase your risk of foodborne illness,  
especially if you have a certain medical condition.*

# CHILLED PLATTERS

SERVES 6 AND 12 GUEST

SERVES 6 | 12

## CALIFORNIA CRUDITÉ

55 | 100

Garden Vegetables | Heirloom Carrots | Broccoli  
Grape Tomatoes | House Ranch Dressing

ENHANCE WITH HUMMUS DIP 10 | 20

GF | VEGAN

## MARKET FRESH FRUIT PLATTER

65 | 105

Cantaloupe | Honeydew | Watermelon | Pineapple | Grapes | Wild Berries

GF | VEGAN

## NORCAL "SHARK-CUTERIE" & ARTISAN CHEESE BOARDS 210 | 420

Prosciutto | Calabrese | Sopressata | Cypress Grove Humboldt Fog  
Marin Triple Crème Brie | Rumiano Smoked Cheese | Honey & Jam  
Mediterranean Olives | Assorted Dried Fruit & Nuts | Herbed Sourdough

## SHRIMP COCKTAIL

115 | 220

Cucumber Kimchee Crunch | Sweet Chili Kewpie Mayo | Lemon

## BURRATA & HEIRLOOM TOMATO

100 | 200

Fresh Basil | Pumpkin Seeds | Honey White Balsamic Dressing  
EVOO | Fire Roasted Crostini

GF | VEG

## SHARKS TANK SUSHI

275 | 550

Cali Roll | Sharks Roll | Nigiri selection



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# HOT APPETIZERS

SERVES 6 AND 12 GUEST

	SERVES	6		12
<b>JUMBO CHICKEN WINGS</b>		120		240
Carrot & Celery Crunch   Buffalo				
<b>CRISPY CHICKEN TENDERS</b>		100		200
REGULAR OR NASHVILLE				
BBQ Sauce   Boom Boom Sauce				
<b>PEPPERJACK &amp; JALAPEÑO TAQUITO</b>		75		150
Queso Fresco   Pico de Gallo   Fresh Jalapeno				
VEG				
<b>BURNT END POUTINE</b>		85		170
Brisket Burnt Ends   Crispy Curds Classic Gravy   Green Onion				
VEG				
<b>VEGETARIAN OPTION</b>				
Vegetarian Chili & BBQ Jackfruit				
VEG				
<b>MINI SAMOSAS</b>		70		140
Coriander & Tamarind Chutneys				

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# ENTREES

SERVES 6 AND 12 GUEST

SERVES 6 | 12

## CIDER GLAZED SALMON

250 | 490

Cider Glaze | Butternut Squash Hash | Arugula | Herb Oil

GF

## PORCINI RAVIOLI

125 | 250

Creamy Sage Demi | Caramelized Onion | Fried Tomato & Kale  
Wild Mushrooms | Chevre

VEG

ADD SHORT RIB 30 | 60

## POLLO ALA BRASA

150 | 300

Mary's Chicken Breast | Garlic Honey Tamari Glaze | Confit Potato  
Charred Broccolini

GF

## BBQ BEEF BRISKET

200 | 400

Bourbon BBQ Sauce | Brown Sugar Carrots | Onion Rings

## TOMAHAWK & FRITES

280 | 560

Potato Wedges | Charred Broccolini | Chimichurri



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# SALADS

SERVES 6 AND 12 GUEST

SERVES 6 | 12

## CLASSIC CAESAR SALAD

60 | 120

Baby Romaine Leaves | Parmesan Reggiano | Herbed Croutons  
House Caesar Dressing

## OVERLOADED WEDGE SALAD

70 | 140

Bacon | Red Onion | Chives | Heirloom Tomato  
Buttered Breadcrumbs | Blue Cheese Dressing

ADD GRILLED CHICKEN BREAST 20 | 40

## ROASTED CAULIFLOWER SALAD

65 | 130

Fried Garbanzo Beans | Cucumber | Avocado | Fine Herbs  
Honey Mustard Dressing

VEGAN

# SANDWICHES

SERVES 6 AND 12 GUEST

## CROISSANT TURKEY BLT

125 | 250

Thick Cut Bacon | Leaf Lettuce | Sliced Heirloom Tomatoes  
Avocado | Croissant Bun

## CHICKPEA SANDWICH

90 | 180

Seeded Wheat Bread | Tomato  
Gem Lettuce | Avocado

VEGAN



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or eggs may increase your risk of foodborne illness,  
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# FAN FAVORITES

SERVES 6 AND 12 GUEST

SERVES 6 | 12

## DECONSTRUCTED STREET DOG

90 | 180

Fried Bacon | Jalapeno Poppers  
Fire Roasted Sweet Peppers

## BRATWURST & HOT LINK 85 | 170

Stout & Caraway Sauerkraut  
Caramelized Onion & Sweet Pepper | Dijon Mustard

### VEGETARIAN SUBSTITUTION

Beyond Sausage

## BACON CHEESEBURGER 125 | 250

White American | Burger Sauce | Caramelized Onion

### VEGETARIAN SUBSTITUTION

Impossible Burger

## TACO CABANA 165 | 330

Salsa Roja | Chipotle Crema | Guacamole | Cotija

### OPTION

Skirt Steak & Achiote Chicken

## CHEESEBURGER SLIDERS 150 | 300

Cheddar Cheese | Pickles  
Tomato | Burger Sauce

### VEGETARIAN SUBSTITUTION

Impossible Sliders



NY STYLE PIZZA

## PIZZA

SERVE WHOLE PIZZA SLICED

### CHEESE PIZZA 60

Pomodoro | Grande Cheese

VEG

### PEPPERONI PIZZA 65

Pomodoro | Grande Cheese  
Premium Pepperoni

### SHARK BITE 65

Pomodoro | Grande Cheese  
Canadian Bacon  
Pineapple Spicy Ranch

### VEGAN PIE 65

Fresh Seasonal Vegetables  
Truffle Oil | Nutritional Yeast

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or eggs may increase your risk of foodborne illness,  
especially if you have a certain medical condition.



# SNACKS

SERVES 6 AND 12 GUEST

## FRESHLY POPPED POPCORN 30

Served in a Souvenir Bucket | Bottomless

GF | VEG

SERVES 6 | 12

## BAVARIAN PRETZEL BITES 45 | 90

Spicy Brown Mustard | Beer Cheese Dip

VEG

## FLASH FRIED TORTILLA CHIPS 30 | 60

Fresh Tomato Salsa | Warm Queso

VEG

ENHANCE WITH GUACAMOLE 10 | 20

## YUKON GOLD KETTLE CHIPS 40 | 80

French Onion Dip

VEG

# DESSERT

SERVES 6 AND 12 GUEST

## CRAVE-WORTHY COOKIES 40 | 80

Chocolate Chip | Powdered Sugar

VEG

## MINI CHEESECAKE & MACARONS 100 | 200

Blueberry | Chocolate | Raspberry | NY | Caramel

VEG

## APPLE TURNOVER 70 | 135

Fresh Whip | Caramel Dip

VEG

## TEAL CREAM CANNOLI 110 | 220

VEG



ALA CARTE

Prices subject to additional fees and taxes.

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# THIRST QUENCHERS

PER SIX PACK

## SOFT DRINKS + MIXERS 32

*Mix your favorite flavor*

12oz Bottle

Coca Cola

Diet Coca Cola

Coca Cola Zero

Sprite

Barq's Root Beer

Fanta Orange Soda

Seagrams Ginger Ale

Seagrams Seltzer Water

Seagrams Tonic Water

Gold Peak Sweet Tea 18oz

## MINUTE MAID JUICES 32

*Mix your favorite flavor*

12oz Bottle

Apple

Orange

Cranberry Apple Raspberry

## BOTTLED WATERS + SPORTS DRINKS 32

12oz Bottle

Smartwater

Powerade Fruit Punch

## TOPO CHICO SPARKLING 32

12oz Bottle

Lime Mint

Tangerine

Blueberry

Unflavored Mineral

Water 15oz bottle

## BAR MIXERS 30

By the Bottle

Margarita Mix

Sweet & Sour Mix

Bloody Mary Mix

## KEURIG FRESH BREWED SERVICE 50

One Keurig Machine

Peet's K-Cups

Decaf Peet's K-Cups

Assorted Tea



## BEER

PER SIX PACK

### BEER

12oz Can

Michelob Ultra, Lager 60

Montucky Cold  
Snacks, Lager 60

Coors Light, Lager 60

Blue Moon, Wheat 65

Corona Extra, Lager 65

Modelo, Lager 65

Sierra Nevada  
Pale Ale, PA 70

Sierra Nevada  
Hazy Little Thing IPA 70

### BEER

16oz Can

Golden State Cider, Cider 75

Stella Artois, Lager 80

Fieldwork Pulp, IPA 85

Fieldwork Headliner, NIPA 85







# SPIRITS

ALL BOTTLES ARE 750ML UNLESS OTHERWISE NOTED

## ENTHUSIASTS

Captain Morgan Spiced Rum	85
Bacardi Silver	85
Astral Tequila Blanco	85
Junipero Gin American Craft	85
Tito's Handmade Vodka	90
Jim Beam Bourbon Tennessee Whiskey	90
Jägermeister Liqueur Digestif	90
Astral Tequila Reposado	95
Monkey Shoulder Blended Malt Scotch Whisky	95
Bulleit Kentucky Straight Bourbon Whiskey 10yr	100

## LUXURY

Michter's Bourbon Small Batch	110
Teeling Irish Whiskey	110
Tres Generaciones Tequila Blanco	120
Haku Vodka Small Batch Craftmanship	120
WhistlePig 6yr Piggyback Canadian Rye	125
Tres Generaciones Tequila Reposado	130
Basil Hayden's Bourbon 10yr	130
Glenlivet 12yr Speyside Single Malt Scotch Whisky	130

## EXECUTIVE CLUB

Blade & Bow Bourbon Kentucky Straight	135
Don Julio Reposado Tequila	135
Don Julio Anejo Tequila	150
Grey Goose Premium Vodka	160
Ron Zacapa Rum	160
Hennessy Privilege VSOP Cognac	170
Hibiki Japanese Harmony Blended Whisky	170
Ardbeg 10 Year Islay Single Malt Scotch Whiskey	225
Highland Park 12 Year Scotch	235
Nikka Coffey Grain Japanese Whiskey	255
Oban 14 Year Scotch.	265
Nikka Yoichi Single Malt Japanese Whiskey	270
Johnnie Walker	
Platinum Label 18yr Blended Scotch Whisky	280
Clase Azul Reposado Tequila	295



## READY TO DRINK

12oz Can

The Finnish  
Long Drink 75

High Noon Vodka  
Seltzer 80

Topo Chico  
Hard Seltzer 80



VMC Margarita 80

VMC Paloma 80

Casamigos  
Margarita  
8-pack 95

BEVERAGES



# WHITE WINE

ALL BOTTLES ARE 750ML UNLESS OTHERWISE NOTED

## SPARKLING WINE

Benvolio, Prosecco, <i>Italy, N.V.</i>	70
Decoy, Brut Cuvee, <i>California, N.V.</i>	85
Michel Briday Cremant de Bourgogne, Brut Rose. <i>France, N.V.</i>	95
Moet & Chandon, Imperial Ice, Demi-Sec, <i>France, N.V.</i>	160
Dom Perignon, Brut, <i>France</i>	410

## CHARDONNAY

Carmel Road, <i>Napa Valley, CA</i>	65
Decoy, <i>Sonoma, CA</i>	75
Lola, <i>Sonoma, CA</i>	75
J. Lohr, <i>Arroyo Seco, CA</i>	80
Brewer-Clifton, <i>Russian River Valley</i>	100

## SAUVIGNON BLANC

Carmel Road, <i>Napa Valley, CA</i>	65
Emmolo, <i>Napa Valley, CA</i>	70
Duckhorn, <i>Napa Valley, CA</i>	75

## INTERESTING WHITES

Tiki, Rose, <i>New Zealand</i>	65
Benvolio, Pinot Grigio, <i>Italy</i>	55
Seven Daughters, Moscato, <i>Italy</i>	70
Rombauer, <i>Napa Valley, CA</i>	80



# RED WINE

ALL BOTTLES ARE 750ML UNLESS OTHERWISE NOTED

## CABERNET SAUVIGNON

Carmel Road, Monterey, CA	65
Kendall Jackson, Sonoma, CA	80
J. Lohr, Paso Robles, CA	90
Opolo Estate, Paso Robles, CA	120
Stonestreet, Alexander Valley, CA	150
Duckhorn, Napa, CA	155
Silver Oak, Alexander Valley, CA	175
Joseph Phelps, Napa Valley, CA	195

## PINOT NOIR

Carmel Road, Monterey, CA	65
Lola, Russian River, CA	75
Decoy, Sonoma, CA	85
Fess Parker, Santa Rita Hills, CA	90
Hartford Court, Russian River, CA	100

## INTERESTING REDS

Chateau Chapelle D'Alienor, Bordeaux, France	75
Decoy, Merlot, Sonoma, CA	70
Lava Cap, Merlot, Placerville, CA	85



# SAP CENTER AT SAN JOSE

AS THE EXCLUSIVE CATERER  
OF THE SAP CENTER AT SAN  
JOSE, ARAMARK IS  
COMMITTED TO THE  
HIGHEST STANDARDS OF  
QUALITY AND SERVICE.

Our menus offer a comprehensive selection of innovative culinary creations from which to choose. All food is prepared and delivered fresh to your suite from our kitchen. In addition to our suite menu, we will gladly customize a menu for any occasion. Please contact the suite and catering department and a sales representative will be happy to plan a menu. We will also assist with personalized dining requirements, such as dietary or religious restrictions.

## HOW TO ORDER

We highly encourage preorders to ensure availability and optimal product quality. We recommend preorders to be placed **two (2) business days prior to an event**. Orders can be conveniently placed via the new and user-friendly **Tapin2 Portal** or by telephone **408.999.6814**. You may still place orders during events with your dedicated suite attendant or by the integrated phone inside your suite.

## ORDERING

We kindly ask when placing an order to please provide the following:

**TAPIN2 ADVANCE ORDER »**

**EMAIL »**

- » Name
- » Suite Number
- » Suite Owner's Name
- » Event Date & Time
- » Name of guest placing order
- » Phone number and e-mail of guest placing order

If no specific time is requested all food and beverage will be set prior to your arrival in your suite for the event for your convenience.

## ORDERING DEADLINES

**ORDERS DUE BY 3:00 PM**      **PRIOR TO EVENT DAY**

Monday.....Wednesday

Tuesday.....Thursday

Wednesday.....Friday

Thursday.....Saturday

Thursday.....Sunday

Friday.....Tuesday





## PROCEDURES + SERVICES

### CANCELLATIONS

No charges will be assessed to suite holders for orders cancelled at least 24 hours in advance. Suite orders not cancelled within the 24 hour minimum will be assessed 75% of the total food and beverage order and 100% of the private attendant fee (if applicable).

### EXCLUSIVITY

Aramark is the exclusive caterer for the SAP Center at San Jose. It is not permissible for suite holders or guests to bring food and/or beverage from outside the building into the suites without proper authorization and incurring handling fees.

### SAFE FOOD PRACTICES

Please note: consuming raw or undercooked meats, poultry, pork, fish, shellfish or fresh eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## BEVERAGES

### LIQUOR

In accordance with the laws of the State of California, Aramark is the only licensee authorized to sell or serve liquor, beer and wine at the SAP Center at San Jose. It is the responsibility of the suite holder or its representative to control the consumption of alcoholic beverages within the suite. People under the age of 21 years old may not consume alcoholic beverages. People who appear visibly intoxicated may not consume alcoholic beverages. Suite holders may incur liability if they fail to comply. By law, the bottles of alcohol may not be removed from the suite and the SAP Center at San Jose.

Suite guests are not permitted to take cans or bottles outside of the suite. Disposable cups are provided for use outside of the suite.

For suites without a par-restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.

Guests are allowed to bring in a maximum of 6 bottles of wine, a corkage fee of \$30 per bottle will be charged to the final bill. Outside liquors and beers are not permitted.

### PAR BAR RESTOCKING

Each suite has a private, locked liquor cabinet and a refrigerator. Upon request, Aramark catering staff will stock each cabinet and refrigerator with the quantity and selection of beverages chosen by the suite holder. Our staff will check the inventory of the cabinet and refrigerator at the conclusion of each event. If restocking is necessary, the suite holder will be charged for the items being replaced. If you prefer, you may order beverages on an individual basis. Please notify the suite catering office to make appropriate arrangements.

Please provide Aramark with a list of individuals authorized to open the liquor cabinets. The suite administrator can make any additions or changes in advance of the event.

# PAYMENTS AND FEES

## METHODS OF PAYMENT

Listed below are the payment options for our suite holders. Please take the time to review your options and decide which payment arrangements will best suit the needs of you and your guests. Then, simply sign the payment agreement and return it to the Aramark suite catering office at your earliest convenience. SAP Center is a cashless building. Cash will not be accepted as a form of payment, however our guests can find reverse ATM machines in various areas of the building. Please call the premium office at 408.999.6814 for further inquiries.

### 1 CREDIT CARD ON FILE

As a suite holder, you may place a credit card on file with the Aramark suite catering office to be used for food and beverage charges. At the end of an event, you will just be required to sign the customer summary, eliminating the need to present a credit card. Copies of the customer summaries will be sent to you from the Aramark suite catering office to assist in the reconciliation of your credit card.

### 2 PAYMENT AT THE CONCLUSION OF THE EVENT

Payment at the conclusion of an event is an option in which the guests of the suite are responsible for all food and beverage charges incurred during each individual session. If you choose this option, we ask that you advise your guests in advance that they will be responsible for payment. Just as if you were setting up a “tab” at a bar, 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 course of the event and a signature will be required at the end of the event.

### 3 ESCROW ACCOUNT

An escrow account is a convenient way to pay for your purchases in advance without using a credit card. Prior to the beginning of the season, you would send a check payable to the Aramark suite catering office for a specific amount to be deposited in an escrow account, from which food and beverage charges would be deducted. An escrow account may be initiated with a minimum balance of \$5,000. However, we recommend \$10,000 for the initial payment.

When your balance drops below \$1,000, you will be asked to replenish your account. In the event that your balance reaches \$0, a credit card will be required for all charges until the account is funded.

### 4 ADVANCE PAYMENT

Advance payment for food and beverage arrangements in the suite is always an option. The suite catering office will provide you, in advance, with a total of all charges for the order and arrangements can then be made for payment. All advance payments (credit card or certified check) must be received at least 72 hours prior to the event day. We ask that you advise your guests that they will be responsible for any additional orders over and above the initial order. Any food or beverages purchases that occur during the event and that are over and above the initial order will be handled on an a la carte basis and our suite attendants will be required to ask for payment at the time the order is placed. For suites with shared ownership, each partner in the suite must establish a separate account with the Aramark suite catering office. In order to ensure the proper posting of charges, it will be necessary to provide the suite catering office with a calendar of days each partner will be using the suite. Visa, MasterCard, Discover and American Express are accepted by Aramark.

Please note that for all credit card and debit card transactions the bank puts a hold on your account. It usually takes 2-3 business days for the hold to be credited back to your account, but some cards may take as long as 7 business days.

## TAXES

Food, beverages and service charges are subject to current local and state sales tax.

## SERVICE CHARGE

A service charge of 19% will be added to all food and beverage orders. The service charge is not intended to be a tip or gratuity for the benefit of the employees; however, please note that 75% of the service charge is distributed to certain employees as additional wages.

# FAQ

## PRIVATE SUITE ATTENDANT

Aramark suite catering can provide a private suite attendant at a charge of \$300 per event. Private attendants can be requested with 7 days notice through the suite catering office.

## IS THE GRATUITY INCLUDED?

Additional gratuities are at the discretion of the suite host/ guest. If you would like to give your suite attendant a tip, you may add it to your final invoice at the time it is presented or you may designate a tip when placing the order. Please note that 75% of the service charge is distributed to certain employees as additional wages.

## IS THE SUITE OPEN WHEN THE GUESTS ARRIVE?

Suite guests are allowed to access the suite one and a half hours prior to the start of an ice hockey game and one hour prior to all other events. SAP Center Suite Concierge staff will check suite tickets and open suites for guests. Aramark food and beverage staff members are not authorized to unlock suites.

## CAN THE FOOD AND BEVERAGE BE ORDERED UNTIL THE END OF THE GAME?

During a hockey game, all food orders cease at the end of the first period and all beverage orders cease at the end of the second period. For all other events, the suite attendant will inform the suite host of order cut-off times.

## CAN WE TAKE THE LEFTOVER FOOD HOME AT THE END OF THE GAME?

Due to regulations from the county and state, the California Department of Public Health (CDPH) we cannot give out to-go containers. Our guest's safety is our number one priority, and we ensure to take all necessary measures.

## DO I NEED TO WAIT UNTIL I AM IN THE SUITE TO PLACE AN ORDER?

All advanced menu selections have to be placed by the deadlines indicated in the ordering procedures. If the deadline is missed, an order from the event menu may be placed at any time from 2 days prior to the event until the kitchen is closed during the event. The event day menu selections are limited but represent a portion of the Executive Chef's finest selections.

## WHAT IS A PAR BAR?

The automatic restocking program is a service Aramark provides to suite holders. Suites may only have one par bar, presumed to be stocked unless a request is made for removal. At the beginning of the season, types and amounts of beverages are established by the suite administrators. The suites are then stocked with the beverages ordered. At the conclusion of each event, a suite attendant conducts an inventory of the remaining stock. The difference between the opening inventory and the closing inventory is noted and the amount is charged to the suite holder. The inventory is then restocked to the original inventory amount. Please note: soda, juices mixers and beer are sold by the six packs on the menu, but are restocked in single cans or bottles.

## WHAT IS AN ORDER CONFIRMATION?

When an order is received in the suites catering office, whether via email, telephone or online, it must be entered into the Aramark system. This will produce a computer-generated copy. This copy is the order confirmation that you will receive within 24 hours via email. If you have not received confirmation within this time, please contact the suite catering office at 408.999.6814-- to confirm that your order has been received.

