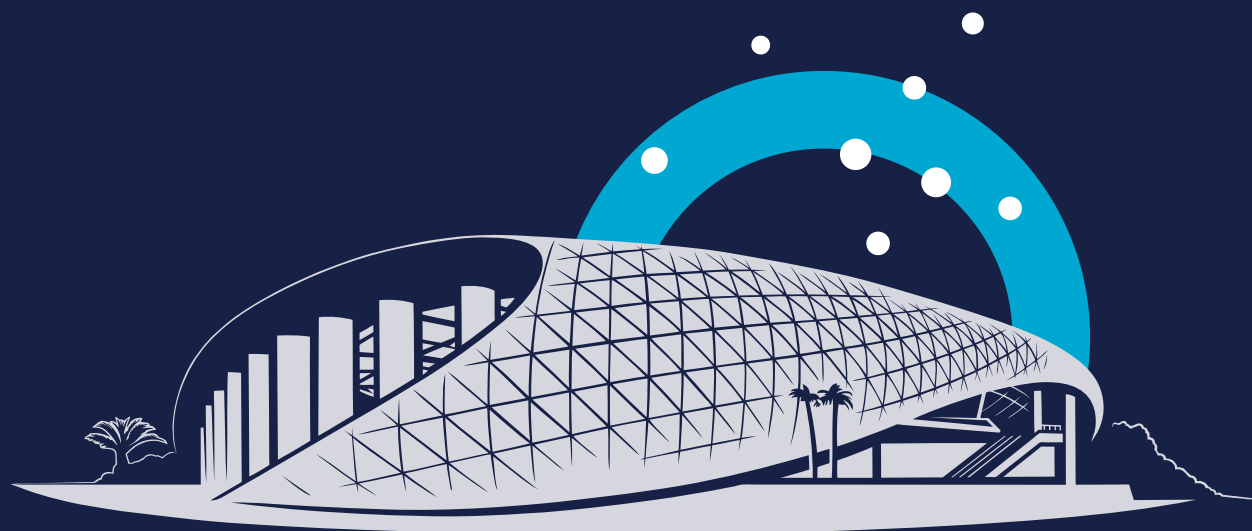


*SUITE*

# MENU

FROM EXECUTIVE CHEF OMAR ALMARAZ



# Classic Prix Fixe Menu

**\$985** selection of fan favorite  
stadium fare

Each item is designed for 10-12 guests  
Prices do not include taxes or fees

## PRE-SET

MELISSA'S SEASONAL  
FRUIT PLATTER **VG GF**

MELISSA'S SEASONAL CRUDITÉ **VG GF**  
Lemon tahini dip, dukkah

SALTED PRETZEL STICKS **V**  
Cheese dip

ROOT VEGETABLE CHIPS **V**  
Herb labneh

SWEET APPLE HAM SANDWICH  
Lettuce, tomato, mayo, swiss cheese, Pullman loaf

CITY LINK HOT DOGS  
Fried city link hot dogs, traditional condiments,  
Martin's potato buns

## POST GUEST ARRIVAL

CAESAR SALAD **V**  
Artisan romaine, shaved parmesan, classic dressing,  
herb focaccia croutons

CHEESEBURGER SLIDERS  
Caramelized onions, secret sauce,  
american cheese, Martin's potato bun

## AT HALFTIME

WINGS **GF**  
Original buffalo sauce, ranch dressing

ASSORTED COOKIE PLATTER **V**  
Chocolate chip, triple chocolate, sugar, oatmeal

DECADENT BROWNIE PLATTER **V**  
Double chocolate fudge, milk chocolate,  
blonde chocolate

**VG** *vegan*

**V** *vegetarian*

**GF** *gluten free*

# Local Flavors Prix Fixe Menu

**\$1350** inspired by diverse food  
cultures of Los Angeles

Each item is designed for 10-12 guests

Prices do not include taxes or fees

## PRE-SET

MELISSA'S SEASONAL  
FRUIT PLATTER **VG GF**

HOUSEMADE GUACAMOLE **VG GF**  
Crushed avocado, onion, sweet corn,  
pepitas, herb salsa, tostadas

CHICKEN KATSU SANDWICH  
Shaved cabbage, Kewpie, soy sauce,  
pickles, katsu sauce, brioche

BEEF EMPANADAS  
Creamy chimichurri

KINDER GREENS SALAD **V GF**  
Broccolini, asparagus, sunflower seeds,  
roasted beets, lemon & herb vinaigrette

CITY LINK HOT DOGS  
Fried city link hot dogs, traditional condiments,  
Martin's split top buns

## POST GUEST ARRIVAL

FURIKAKE SEARED TUNA  
Avocado cucumber salad, petite herbs, yuzu vinaigrette

LA FRIES "LOMO SALTADO"  
Hanger steak, tomato, spring onions, fries,  
aji amarillo aioli

## BY HALFTIME

ROASTED KUROBUTA PORK SSAM  
Butter lettuce, perilla, marinated cucumber,  
kimchi, sesame rice

ASSORTED BOX OF HOUSEMADE  
DONUTS **V**  
One dozen assortment of yeast-raised and cake donuts

DECADENT BROWNIE PLATTER **V**  
Double chocolate fudge, milk chocolate,  
blonde chocolate

**VG** *vegan*

**V** *vegetarian*

**GF** *gluten free*

# Executive Prix Fixe Menu

**\$2450** showcase of premium ingredients

Each item is designed for 10-12 guests  
Prices do not include taxes or fees

## PRE-SET

MELISSA'S SEASONAL  
FRUIT PLATTER **VG** **GF**

ROASTED CHICKEN HAND PIE  
Seasonal mushroom, truffle herb bechamel, puff pastry

CANNELLINI BEAN DIP **V**  
Marinated tomato, basil, herb focaccia

TOM KA KING CRAB SALAD **GF**  
Coconut lemongrass vinaigrette, bok choy,  
pickled fresno, roasted mushroom, Thai herbs

IBERICO HAM & CHEESE SANDWICH  
Arugula, guindilla pepper relish, pinsa bread

CALIFORNIA CHEESE & CHARCUTERIE  
Artisan cured meats, California cheeses,  
pickled vegetables, dried fruits, nuts, fig jam, honey,  
parmesan & herb crackers, crostini, marinated olives

CRISPY PORK BELLY **GF**  
Heirloom parmesan polenta, citrus glaze  
tomato & olive salad

## POST GUEST ARRIVAL

CHICKEN AL PASTOR SKEWERS **GF**  
Charred manzano pepper & pineapple relish, cilantro

SUSHI  
60-piece sashimi, nigiri, rolls, wasabi & ginger

## BY HALFTIME

AMERICAN WAGYU NY STRIP **GF**  
Celery root puree, roasted seasonal  
root vegetables, morel demi

TUXEDO CAKE  
Chocolate chiffon, white and dark  
chocolate mousse, chocolate ganache

DECADENT BROWNIE PLATTER **V**  
Double chocolate fudge, milk chocolate,  
blonde chocolate

**VG** *vegan*

**V** *vegetarian*

**GF** *gluten free*

# A La Carte Selections

Each item is designed for 10-12 guests

Prices do not include taxes or fees

## APPETIZERS & SNACKS

SMARTFOOD POPCORN 35

MELISSA'S SEASONAL  
FRUIT PLATTER **VG GF** 125

MELISSA'S SEASONAL  
CRUDITÉ **V GF** 95  
Lemon tahini dip, dukkah

HOUSEMADE GUACAMOLE **VG GF** 110  
Crushed avocado, onion, sweet corn, pepitas,  
herb salsa, tostadas

SALTED PRETZEL STICKS **V** 90  
Cheese dip

CHIPS & SALSA **V GF** 95  
Fresh tomato salsa, Tostitos tortilla chips

CAESAR SALAD **V** 80  
Artisan romaine, shaved parmesan,  
classic dressing garlic focaccia croutons

FARRO SALAD **V** 100  
Arugula, broccolini, seasonal squash,  
golden raisins, feta, lemon tahini dressing

CALIFORNIA CHEESES  
& CHARCUTERIE 175  
Artisan cured meats, California cheeses, pickled  
vegetables, dried fruits, nuts, fig jam, honey,  
parmesan & herb crackers, crostini, marinated olives

SUSHI 475  
60 piece sashimi, nigiri, rolls, wasabi, and ginger

SWEET APPLE HAM SANDWICH 150  
Lettuce, tomato, mayo, swiss cheese, Pullman loaf

CAVIAR 500  
200g of Oscietra hybrid caviar,  
chive creme fraiche, potato chips

## ENTREES

MOZZARELLA PIZZA 90  
San Marzano tomato sauce, grande cheese blend

PEPPERONI PIZZA 115  
San Marzano tomato sauce, grande cheese  
blend, ezzo pepperoni

CITY LINK HOT DOGS 150  
Fried city link hot dogs, traditional condiments,  
Martin's potato bun

EVERGOOD HOT LINK SAUSAGE 155  
Traditional condiments, Martin's potato bun

CHEESEBURGER SLIDERS 195  
Caramelized onions, secret sauce,  
american cheese, Martin's potato bun

WINGS **GF** 150  
Original buffalo, ranch dressing

SMOKED HOUSE PLATTER 395  
Smoked beef brisket, pork ribs, smoked jidori  
chicken, green bean and cabbage slaw, deviled  
egg pasta, salad cornbread and jalapeño jam

CHICKEN TENDERS 175  
Ranch and barbeque sauce

BRISKET TACOS 195  
Spicy papaya slaw, flour tortillas

LA FRIES "LOMO SALTADO" 175  
Marinated beef, tomato, spring onions, fries,  
aji amarillo aioli

**VG** *vegan*

**V** *vegetarian*

**GF** *gluten free*

# A La Carte Selections Cont.

Each item is designed for 10-12 guests  
Prices do not include taxes or fees

## DESSERTS

JUMBO CUPCAKE PLATTER **V** 125  
Funfetti, blue velvet, and chocolate

GELATO FESTIVAL **GF** 110  
Honey vanilla, chocolate, stupify, mandarino

SEASONAL HANDPIES **VG** 90  
Flaky pie dough, seasonal filling

SPECIALTY CAKES **V** 110  
8in round cake in your flavor choice of:  
chocolate decadence, classic yellow, funfetti,  
vanilla raspberry, or red velvet

## VEGAN DESSERTS

ALMOND FINANCIER **VG GF** 80  
Chocolate chantilly, toasted almonds

GELATO FESTIVAL **VG GF** 110  
Mandarino sorbet, oat vanilla

## VEGAN SELECTIONS

VEGAN TENDERS **VG** 165  
Barbecue sauce and herb vegan ranch

VEGAN SLIDERS **VG GF** 195  
Beyond beef, caramelized onions, secret sauce, vegan  
cheddar cheese, brioche bun

PLANT BASED HOT DOGS **VG** 165  
Plant based hot dog, sesame brioche bun

BEYOND BRATWURST **VG** 175  
Beyond bratwurst, vegan brioche bun

GRILLED VEGETABLE WRAP **VG** 75  
Seasonal vegetables, hummus, tortilla wrap

SPICY CAULIFLOWER BITES **VG** 95  
Vegan herb ranch

FRENCH FRIES **VG** 100

**VG** *vegan*

**V** *vegetarian*

**GF** *gluten free*

# Bar & Snack Packages

## GOAL LINE BAR

895

BUD LIGHT (6-PACK)  
CORONA (6-PACK)  
STONE DELICIOUS IPA (6-PACK)  
THE PARING WHITE  
THE PARING RED  
KETEL ONE  
1800 SILVER  
CROWN ROYAL  
MARGARITA MIX  
BLOODY MARY MIX  
CRANBERRY JUICE  
ORANGE JUICE  
CLUB SODA (6-PACK)  
TONIC WATER (6-PACK)  
ROCKSTAR ENERGY DRINK (4-PACK)  
AQUAFINA (TWO 6-PACKS)  
PEPSI (6-PACK)  
DIET PEPSI (6-PACK)  
STARRY (6-PACK)  
LEMONS  
LIMES

## BEER & WINE

300

MODELO ESPECIAL (TWO 6-PACKS)  
BUD LIGHT (TWO 6-PACKS)  
THE PARING RED  
THE PARING WHITE

## SNACK PACK

455

SMARTFOOD MOVIE THEATER  
WHITE CHEDDAR  
ASSORTED CHIPS  
ASSORTED CANDIES  
ASSORTED COOKIE PLATTER  
Chocolate chip, triple chocolate chunk, sugar, oatmeal raisin  
AQUAFINA WATER (THREE 6-PACKS)  
PEPSI (6-PACK)  
DIET PEPSI (6-PACK)  
STARRY (6-PACK)

## LARGE FORMAT COCKTAILS

175

SPICY MARGARITA  
Tequila, lime juice, orange liqueur, jalapeno  
  
PALOMA  
Tequila, grapefruit, lime juice, simple syrup, sparkling water  
  
MOSCOW MULE  
Vodka, ginger beer, lime juice  
  
GOLD RUSH  
Bourbon, honey, lemon juice  
  
ESPRESSO MARTINI  
Vodka, coffee liqueur, espresso  
  
PINEAPPLE DAIQUIRI  
Rum, lime juice, pineapple juice, simple syrup

## SO-CAL CRAFT BREWS

140

CORONADO SALTY CREW BLONDE ALE  
SOCIETE BULBOUS FLOWERS HAZY IPA  
CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN

## MICHELADA

150

MODELO ESPECIAL (TWO 6-PACKS)  
MICHELADA MIX  
TABASCO HOT SAUCE  
TAJIN  
LIMES

## MICHE-NADA (NON-ALCOHOLIC)

150

BEST DAY BREWING ELECTRO-LIME CERVEZA  
(TWO 6-PACKS)  
MICHELADA MIX  
TABASCO HOT SAUCE  
TAJIN  
LIMES

# Beverages

## BEER

### CLASSIC

45 PER 6-PACK

BUD LIGHT

BUDWEISER

COORS LIGHT

BUDWEISER ZERO NON-ALCOHOLIC

### PREMIUM

53 PER 6-PACK

CORONA EXTRA

CORONA PREMIER

MODELO ESPECIAL

PACIFICO

MICHELOB ULTRA

STELLA ARTOIS

### CRAFT

61 PER 6-PACK

CORONADO SALTY CREW  
BLONDE ALE

CALI-SQUEEZE BLOOD ORANGE  
HEFEWEIZEN

GOLDEN ROAD BREWING  
MANGO CART WHEAT ALE

GOLDEN ROAD BREWING STREET  
CART LAGER

STONE BREWING DELICIOUS IPA  
(GLUTEN-FRIENDLY)

SOCIETE BULBOUS FLOWERS HAZY IPA

VOODOO RANGER JUICE FORCE IPA

BEST DAY BREWING WEST COAST IPA  
NON-ALCOHOLIC

BEST DAY BREWING ELECTRO-LIME  
CERVEZA NON-ALCOHOLIC

### HARD BEVERAGES

60 PER 6-PACK

HAPPY DAD FRUIT PUNCH SELTZER

NÜTRL PINEAPPLE VODKA SELTZER

NÜTRL WATERMELON VODKA SELTZER

## NON-ALCOHOLIC BEVERAGES

6-PACK UNLESS OTHERWISE SPECIFIED

PURE LEAF ICED TEA  
UNSWEETENED 36

PURE LEAF ICED TEA  
SWEET WITH LEMON 36

TROPICANA PURE  
PREMIUM LEMONADE 36

BUBLY LIME SPARKLING WATER 25

BUBLY GRAPEFRUIT  
SPARKLING WATER 25

AQUAFINA WATER 38

PROUD SOURCE SPRING WATER 40

PROUD SOURCE  
SPARKLING WATER 40

STARBUCKS NITRO  
FLASH BREW 38

PEPSI 30

DIET PEPSI 30

STARRY 30



# Liquor

Liter, unless otherwise specified

## VODKA

SMIRNOFF	120
ABSOLUT	140
TITO'S HANDMADE	150
KETEL ONE	160
GREY GOOSE	190
BELVEDERE	200
CIROC	215

## TEQUILA

JOSE CUERVO TRADICIONAL REPOSADO	120
1800 SILVER	140
1800 REPOSADO	150
1800 CRISTALINO	240
OCHO PLATA	275
CASA DRAGONES BLANCO	340
CASA DRAGONES ANEJO	650
CASAMIGOS ANEJO	305
CASAMIGOS REPOSADO	275
CASAMIGOS BLANCO	250
MAESTRO DOBEL DIAMENTE (750 ML)	275
MAESTRO DOBEL SILVER (750 ML)	215
CLASE AZUL PLATA (750ML)	440
CLASE AZUL REPOSADO (750ML)	590
DON JULIO 1942 (750 ML)	750

## MEZCAL

DOS HOMBRES JOVEN	235
DOS HOMBRES TOBALA JOVEN	1,050
CASAMIGOS JOVEN	275

## WHISKEY/BOURBON

CROWN ROYAL	160
FIREBALL CINNAMON WHISKEY	110
BULLEIT BOURBON	155
GENTLEMAN JACK	165
JAMESON	160
WOODINVILLE RYE WHISKEY	150
WOODFORD RESERVE	190
MAKER'S MARK	180

## COGNAC

HENNESSY VS	260
COURVOISIER VSOP	280
HENNESSY XO (750ML)	500

## GIN

TANQUERAY	130
TANQUERAY 10	165
HENDRICK'S	205

## SCOTCH

DEWAR'S WHITE LABEL	175
JOHNNIE WALKER BLACK	220
LAPHROAIG (750ML)	260
JOHNNIE WALKER BLUE (750ML)	715
MACALLAN 12	440
MACALLAN 18	1250

## RUM

CAPTAIN MORGAN	110
RON ZACAPA (750ML)	235
FLOR DE CAÑA 18-YEAR (750ML)	215
RON ZACAPA XO (750ML)	500

## CORDIALS

APEROL (750ML)	120
CHAMBORD (375ML)	160
RUMCHATA (750ML)	110
GRAND MARNIER (375 ML)	65
COINTREAU (375ML)	65
MARTINI & ROSSI SWEET VERMOUTH (375 ML)	50
MARTINI & ROSSI DRY VERMOUTH (375 ML)	50

## MIXERS

BLOODY MARY MIX	32
MARGARITA MIX	32
MICHELADA MIX	32
ORANGE JUICE	22
CRANBERRY JUICE	22
PINEAPPLE JUICE	22
GRAPEFRUIT JUICE	22
GINGER BEER	28
TONIC WATER	28
CLUB SODA	28
ROCKSTAR ENERGY DRINK	42
ROCKSTAR ENERGY DRINK SUGAR FREE	42

# Wine

## SPARKLING WINE

HILT ESTATE SPARKLING WINE, STA. RITA HILLS, CALIFORNIA, 2008	135
ADAMI, COL CREDAS BRUT PROSECCO, VENETO, ITALY, 2022	65
SCHRAMSBERG, BLANC DE NOIR, CALISTOGA, CALIFORNIA	110
BILLECART-SALMON, BRUT RESERVE CHAMPAGNE, ÉPERNAY, FRANCE	155
LAURENT-PERRIER, “CUVÉE ROSÉ” BRUT CHAMPAGNE, TOURS SUR MARNE, FRANCE	175
VEUVE CLICQUOT, “YELLOW LABEL” BRUT, CHAMPAGNE, FRANCE	175
SORELLE BRONCA, BRUT PROSECCO, VALDOBBIADENE DOCG, VENETO, ITALY	65
VEUVE CLICQUOT, ROSÉ BRUT, CHAMPAGNE, FRANCE	175
DOM PERIGNON, BRUT CHAMPAGNE, ÉPERNAY, FRANCE, 2012	725
LOUIS ROEDERER, “CRISTAL” BRUT CHAMPAGNE, REIMS, FRANCE, 2015	775

## ROSÉ/ORANGE

THE PARING, ROSÉ OF PINOT NOIR, STA. RITA HILLS, CALIFORNIA	60
CHATEAU LÉOUBE, “LE SECRET DE LÉOUBE” ROSÉ, PROVENCE, FRANCE, 2022	90
A TRIBUTE TO GRACE, ROSÉ OF GRENACHE, SANTA BARBARA HIGHLANDS, CALIFORNIA 2023	75
JOLIE-LAIDE, SKIN FERMENT TROUSSEAU GRIS, SONOMA, CALIFORNIA 2023	95

## WHITE WINE

### CHARDONNAY

THE PARING, SANTA BARBARA, CALIFORNIA	65
CAKEBREAD, NAPA VALLEY, CALIFORNIA, 2021	115
THE HILT ESTATE, STA. RITA HILLS, CALIFORNIA, 2020	135
THE HILT BENTROCK, STA. RITA HILLS, CALIFORNIA, 2020	150
THE JOY FANTASTIC, , STA. RITA HILLS, CALIFORNIA, 2019	110
CHANIN, “BIEN NACIDO VINEYARD” , STA. MARIA VALLEY, CALIFORNIA, 2020	120
LIQUID FARM, “BIEN BIEN” , SANTA MARIA VALLEY, CALIFORNIA, 2017	135
TOR WINES, CARNEROS, CALIFORNIA, 2019	130
KISTLER VINEYARDS, “LES NOISETIERS” , SONOMA COUNTY, CALIFORNIA, 2020	140
BELL, NAPA VALLEY, CALIFORNIA, 2020	120
CROSSBARN, NAPA VALLEY, CALIFORNIA, 2019	75
BONNEAU DU MARTRAY, “GRAND CRU” , CORTON-CHARLEMAGNE, FRANCE, 2018	1000

### SAUVIGNON BLANC

JONATA “FLOR” SAUVIGNON BLANC, BALLARD CANYON, CALIFORNIA, 2021	100
THE PARING SAUVIGNON BLANC, CALIFORNIA	65
HALL SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA, 2022	75
CADE SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA, 2022	100
DOMAINE FOUASSIER SANCERRE, LOIRE VALLEY, FRANCE, 2019	125
SCREAMING EAGLE SAUVIGNON BLANC, OAKVILLE, CALIFORNIA, 2018	1800

### OTHER WHITE VARIETALS

FOXEN “ERNESTO WICKENDEN VINEYARD” CHENIN BLANC, STA MARIA VALLEY, CALIFORNIA, 2019	70
TATOMER “VANDENBERG” RIESLING, STA. RITA HILLS, CALIFORNIA, 2018	70
LUMEN “SIERRA MADRE VINEYARD” PINOT GRIS, SANTA MARIA VALLEY, CALIFORNIA, 2019	70

# Wine Cont.

## RED WINE

### CABERNET SAUVIGNON

THE PARING CABERNET SAUVIGNON BLEND, CALIFORNIA	65
TYLER "HAPPY CANYON VINEYARD" CABERNET SAUVIGNON, HAPPY CANYON, CALIFORNIA, 2018	180
BECKMEN "ESTATE" CABERNET SAUVIGNON, LOS OLIVOS DISTRICT, CALIFORNIA, 2018, 2019	135
JONATA "EL DESAFIO" CABERNET SAUVIGNON, BALLARD CANYON, CALIFORNIA, 2005, 2015	310
HILL FAMILY ESTATE CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, 2020	115
PAUL HOBBS "CROSSBARN" CABERNET SAUVIGNON, NAPA VALLEY CALIFORNIA, 2019	125
PAUL HOBBS BECKSTOFFER TO KALON CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, 2018	1500
SCREAMING EAGLE CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA, 2018	4025
THE MASCOT CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, 2018	250
HARLAN ESTATE CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA, 2017	3300
SILVER OAK CABERNET SAUVIGNON, OAKVILLE, CALIFORNIA, 2018	250

### PINOT NOIR

SANFORD "SANFORD & BENEDICT VINEYARD" PINOT NOIR, STA. RITA HILLS,CALIFORNIA, 2018	155
THE PARING PINOT NOIR, STA. RITA HILLS, CALIFORNIA,	65
THE HILT ESTATE "OLD GUARD" PINOT NOIR, STA. RITA HILLS, CALIFORNIA, 2018	150
THE HILT ESTATE PINOT NOIR, STA. RITA HILLS, CALIFORNIA, 2018	135
KOSTA BROWNE PINOT NOIR, STA. RITA HILLS, CALIFORNIA, 2021	250
PAUL HOBBS GOLDROCK VINEYARD PINOT NOIR, SONOMA COUNTY, CALIFORNIA, 2017	185
RACINES LA RINCONADA PINOT NOIR, STA. RITA HILLS, CALIFORNIA, 2017	115
BONNEAU DU MARTRAY "GRAND CRU" PINOT NOIR, CORTON-CHARLEMAGNE, FRANCE, 2005	1000

### OTHER RED VARIETALS

LIEU DIT MALBEC, HAPPY CANYON, CALIFORNIA, 2014	75
LIEU DIT GAMAY, HAPPY CANYON, CALIFORNIA, 2018	75
JONATA "TODOS VINEYARD" RED BLEND, BALLARD CANYON, CALIFORNIA, 2018	135
JONATA "FENIX" BORDEAUX-STYLE BLEND,, BALLARD CANYON, CALIFORNIA, 2019	200
JONATA "LA SANGRE DE JONATA" SYRAH, BALLARD CANYON, CALIFORNIA, 2006, 2016	225
ANDREW MURRAY VINEYARDS "ESPERANCE" RED BLEND, SANTA YNEZ VALLEY, CALIFORNIA, 2020	90
HOLUS BOLUS SYRAH, STA. RITA HILLS, CALIFORNIA, 2022	85
TURLEY "PESENTI VINEYARD" ZINFANDEL, PASO ROBLES, CALIFORNIA, 2018	140
L'AVENTURE "ESTATE CUVÉE" RED BLEND, PASO ROBLES, CALIFORNIA, 2017	215
BLACK BIRD VINEYARDS "ARISE" PROPRIETARY RED, NAPA VALLEY, CALIFORNIA, 2016	140
DAVID ARTHUR "DAV" PROPRIETARY RED WINE, PRITCHARD HILL, CALIFORNIA, 2017	135
PETER MICHAEL "LES PAVOTS" BORDEAUX BLEND, KNIGHTS VALLEY, CALIFORNIA, 2019	400
SCREAMING EAGLE "THE FLIGHT" MERLOT, OAKVILLE, CALIFORNIA, 2018	2275

# Wine

Wine is in the DNA of SoFi Stadium. The connection is familial and foundational, directly connected to the vision behind SoFi Stadium, which provided the impetus to focus the wine program on the groundbreaking wines of Santa Barbara County. At just one hundred and thirty miles from the stadium, Santa Barbara County is home to some of the best winemakers and vineyards in the world and they comprise over sixty percent of our wine list. We trust you'll share in our celebration of this important and exciting wine region just north of the stadium. This wine list is as singular as the stadium and is curated to match our food program in both quality and diversity.

## WINE NOTES

We wanted to build a program that was as unique to LA as the project itself, so we focused primarily on Santa Barbara County and its six American Viticultural Areas (AVA). The breadth of grape varieties being made in Santa Barbara County is reflected in the staggering twenty-one varieties that are represented on this list. Overall, ninety percent of the wines on this list are from California.

The list is a balance between the original pioneers of Santa Barbara County, the second wave of winemakers, the stewardship of those that have come after, and the expression of winemaking styles of the next generation of Santa Barbara County winemakers. We have included the fabled, foundational, vineyards of the region while also highlighting the newer standout vineyards of Santa Barbara County: Sanford & Benedict, Bien Nacido, La Encantada, La Rinconada, Bentrack, and Radian. Throughout the list, we have tried to share what we think are some of the best representations of the wines from each AVA while acknowledging the tireless work and determination it took from so many to have the rich variety and quality in the region. We felt it had to be the focus.

As you look through the list, you will notice that the wines in each category are organized in order by the distance of the vineyard to SoFi Stadium.

The diversity and quality of the Pinot Noir and Chardonnay coming from the Sta. Rita Hills AVA have made it recognized all over the world; with its unique transverse of the mountain range and the coastal breezes coming from the Pacific Ocean, the growing conditions allow for some of the finest expressions of Pinot Noir and Chardonnay. Sanford & Benedict planted their eponymous, and now famous, vineyard in 1971 which set in motion what would become the Sta. Rita Hills AVA thirty years later. A new generation of stewardship in Sta. Rita Hills is being led by Matt Dees, the winemaker at Hilt Estate, at their iconic Bentrack and Radian Vineyards. Next to Hilt Estate sits a small, five-acre vineyard, that is farmed by Peter Hunken and Amy Christine, where the pair make the Joy Fantastic Chardonnay; Amy is one of only thirteen female Masters of Wine.

The Happy Canyon AVA benefits from its more inland condition and its terraced slopes make excellent growing conditions for Cabernet Sauvignon, Cabernet Franc, and Malbec. Tyler, led by Justin Willet, earned its renown by making Pinot Noir and Chardonnay, but he wanted to make a Cabernet from Happy Canyon. Justin was advised against it, but, happily, he did it anyway; the resulting wine he made as an homage to his father shows just how exceptional a Cabernet Sauvignon can come from this easternmost AVA.

The northernmost AVA, Santa Maria Valley, was the first AVA of the region. While known for exceptional Chardonnay and Pinot Noir, we also included some of the oldest vines in the region, planted in 1966, with the Chenin Blanc from Foxen. The Pinot Gris from Lumen is made by the first female winemaker in Santa Barbara County, Lane Tanner, who started making wines in the Santa Maria Valley in 1981. We also included two chardonnays from one of the most famous vineyards in the AVA, the Bien Nacido Vineyard.

The smallest AVA of SBC is Ballard Canyon. Located in a canyon between Buellton and Los Olivos, Ballard Canyon makes some of the best Syrahs in the world. The wines of Jonata show the uniqueness of the soil and the excellence in winemaking, but also the dogged determination to try new and revolutionary approach to growing and vinification. Jonata's vineyard blend "Todos" is as unique a wine as is its composition. A wine that is made from all of the grape varietals grown on the estate vineyard—ten, including three white varietals—shows the amazing breadth of Ballard Canyon and epitomizes the intense varietal versatility of Santa Barbara County. Jonata is the standard-bearer of quality winemaking for the region.

The Santa Ynez Valley AVA is the largest AVA and is the overlying AVA for the Sta. Rita Hills, Ballard Canyon, Los Olivos District, and Happy Canyon AVAs. Andrew Murray calls himself a member of the second wave of wine makers that came after the pioneers that planted the first vines over forty years ago, but Andrew has been making Rhône style wines for the past 36 years in the Santa Ynez Valley. Rhône varietals like Grenache, Syrah, and Mourvèdre grow well in the warmer inland areas and his dedication to the region are reflected in the quality of the wines he is making.

The newest AVA, the Los Olivos District, is situated mostly between Ballard Canyon and Happy Canyon. While it is the newest AVA, the Beckmen family has been making wine in the region since 1994. Their Estate Cabernet Sauvignon is a perfect example of the quality of Bordeaux style grapes being grown in the AVA.

Santa Barbara County wines could easily fill a list must larger than this, but we wanted to include the larger California region to layer in some of the stalwarts like Paul Hobbs, Tor Kenward, David Arthur, Peter Michael, Turley, Kistler, and Kosta Browne as well as some new esoteric winemakers.

Our reserve list spans some of the most iconic names in Old World wine to the cult standouts of California: Screaming Eagle, Harlan, Promontory, and Bond. We offer two different vineyard-designate Cabernet Sauvignons from one of the most prized vineyards in wine: Beckstoffer To Kalon.

The foundation of the program is centered around The Paring wines. Located just one hundred and twenty-five miles north of Los Angeles, The Paring sets the standard for what approachable and quality driven wines should be.

We wanted to redefine and refocus what a wine program could be and introduce a larger audience to the nearby, groundbreaking, wines coming from just north of us in Santa Barbara County. We hope you have as much fun discovering the wines, winemakers, and stewards of this amazing wine-growing region as we have had in building this program.

# Suite Service

## HOURS OF OPERATION

REGULAR OFFICE HOURS:

9:30 AM - 5:00 PM, MON-FRI

### MARYLOU MONTES

EXECUTIVE,  
OWNERS & LEVEL 1  
mmontes@legends.net  
424-541-9587

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### LYND SLAYBAUGH

SUITES-WEST  
lslaybaugh@legends.net  
424-541-9597

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### ANTHONY CASTELLON SANTOS

SUITES-EAST  
acastellonsantos@legends.net  
424-541-9620

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## ADVANCED ORDERING DEADLINES & PROCEDURES

Advance orders must be placed by 12:00pm, (3) business days prior to event day.

Weekend Events (Saturday-Sunday): Tuesday by 12:00pm PST

Weekday Events (Monday-Friday): (3) business days prior to event I.E.:

Monday game – Deadline is Wednesday by 12:00pm PST. Thursday game - Deadline is Friday prior by 12:00pm PST.

- Orders can be placed through our online portal, via email, or over the phone.
- Preferred method of ordering is through our online portal. <https://suitecatering.sofistadium.com/>
- Each suite holder will have their own account assigned to their suite.
- Suite holders and administrators can access this portal at any time to place orders. Please note that the portal will not allow any orders to be placed past the pre-order deadline of 3 business days prior to the event.
- We encourage you to appoint one person to place all food and beverage orders for your suite in order to develop a more effective communication channel and avoid duplication of orders
- For assistance using the online ordering platform, please contact our Suite Catering Team.

Personalized Services: All special requests, (I.E. custom cakes, special dietary restrictions, private suite attendant, etc.) must be placed (5) business days prior to the event. Please note that the request for a private suite attendant will be charge of \$350 per event.

## EVENT DAY ORDERING

A condensed day of event menu will be available for purchase if you choose not to place an advance order. Event day ordering may be done directly through your Suite Attendant. If food and beverage, payment information, or host authorization was not arranged prior to the event, please be advised your guests will be responsible for all costs incurred. The guest must provide a credit card at the time of ordering. All charges will be posted to this credit card and a signature will be required at the end of service.

# Suite Service

## FOOD & BEVERAGE DELIVERY

All food and beverage ordered in advance will be delivered on a set service schedule in order to maintain the highest quality and presentation, unless specific time is requested.

## CANCELLATION POLICY

All food and beverage orders are subject to a cancellation fee if not cancelled more than 48 hours in advance. You will be charged 30% of your order total if you cancel after the 48-hour deadline.

## CREDIT CARD ON FILE (PAYMENT INFORMATION)

You may place a credit card on file with the Suites Services team to be used for food and beverage charges for the entire season. At the end of each event, you or your designated host will be required to sign the customer summary, eliminating the need to present a credit card. If you wish to not have a check presented, all payment arrangements must be made prior to the event.

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

## TAX & ADMINISTRATIVE FEES

A 10% Sales Tax and a 24% Administrative Fee will be added onto your final food and beverage bill. The Administrative Fee is for administration of the Event, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide services to the guests, but rather will be retained by management to help defray administrative costs related to the event. It is at your sole discretion to leave a gratuity for the service staff. Prices DO NOT include California Sales Tax on food, beverage, or administrative fees.