



2019-2020 LUXURY SUITE MENU

PACKAGES

FAN FAVORITES 49.95 PER PERSON, MINIMUM OF TWELVE PEOPLE

THE ULTIMATE DAY AT THE EVENT STARTS WITH THE PERFECT PACKAGE OF FAN FAVORITES AND SIGNATURE DISHES

SNACK TRIO V

DORITOS® COOL RANCH® FLAVORED TORTILLA CHIPS, HOUSE MADE KETTLE CHIPS, PRETZELS

FRESHLY POPPED POPCORN VN AG

MARKET FRESH VEGGIES V AG

CRISP SEASONAL VEGETABLES, SERVED WITH RANCH DIPPING SAUCE

FIELD GREEN SALAD VN AG

SPRING MIX, RED CABBAGE, CARROTS, CHERRY TOMATO, RED ONION, SERVED WITH RED WINE VINAIGRETTE

CHICKEN TAQUITOS & MOZZARELLA STICKS

MARINARA, SALSA ROJA, AVOCADO CREMA

ELOTE STREET CORN SALAD V

GRILLED CORN, CILANTRO, QUESO FRESCO, ONION, TAJÍN® SEASONING, TOSSED IN ZESTY CREAMY DRESSING

STEAKHOUSE BEEF TENDERLOIN

BLACK PEPPERCORN CRUSTED TENDERLOIN SLICED AND SERVED CHILLED WITH RED ONION, MIXED GREENS, TOMATO, BOURSIN CHEESE SPREAD, ACCOMPANIED WITH HOUSE PICKLED VEGETABLES, HORSE RADISH CREAM, BROWN MUSTARD, HAWAIIAN ROLLS

UP IN SMOKE BBQ PACKAGE 54.95 PER PERSON, MINIMUM OF TWELVE PEOPLE

SMOKED IN HOUSE BY OUR PIT MASTERS, GET IT WHILE IT LASTS!

BBQ SPICED HOUSE MADE KETTLE CHIPS VN

FRESHLY POPPED POPCORN & PRETZELS V

ARTISAN BEEF & CARROT JERKY

DRY CURED WITH OUR PIT MASTER'S SECRET SPICE BLEND

SEASONAL FRESH FRUIT VN AG

SERVED WITH VEGAN CHOCOLATE SAUCE

APPLE CIDER SLAW VN AG

CABBAGE, CARROTS, RED ONION, TOSSED WITH TANGY APPLE CIDER DRESSING

DEVILED EGG POTATO SALAD V AG

THREE CHEESE MAC V

CREAMY BLEND OF CHEDDAR, GOUDA, AMERICAN CHEESE

HAWAIIAN ROLLS V

SMOKED BACKYARD BARBECUE PLATTER

LOCAL MAESTRO JALAPEÑO CHEDDAR SAUSAGE, SLOW SMOKED BRISKET & CHICKEN, SERVED WITH JAMESON WHISKEY BARBECUE SAUCE

THE SPEAKEASY 59.95 PER PERSON, MINIMUM OF TWELVE PEOPLE

BRINGING THE BEST OF SO CAL IN ONE PACKAGE!

FRESHLY POPPED POPCORN VN AG

SNACKS ON SNACKS ON SNACKS V

A SELECTION OF CHEF MANNY'S FAVORITE YUMMY DELICIOUS SNACKS INCLUDING ZEBRA POPCORNOPOLIS BUGLES, CHOCOLATE CHIPS, GUMMY BEARS, SOUR PATCH KIDS AND MORE!

MARKET FRESH VEGGIES & DIP V AG

ASSORTED SEASONAL VEGETABLES, SERVED WITH RANCH DIPPING SAUCE

SAWTELLE ST. CRUNCHY SALAD V

NAPA CABBAGE, SHREDDED LETTUCE, MANDARIN ORANGES, CARROTS, SCALLIONS, CILANTRO, RED PEPPER, SESAME SEEDS CRISPY WONTONS, RICE NOODLES, GINGER SOY DRESSING

YIN & YANG DUO V AG

SERVED SIDE BY SIDE, STEAMED CHICKEN DUMPLINGS, VEGETABLE GLASS NOODLE STIR-FRY, ACCOMPANIED WITH PLUM SAUCE, GINGER SOY DIPPING SAUCE

HAND ROLLED SUSHI & SUMMER ROLLS

CALIFORNIA ROLL, SPICY TUNA ROLL, SALMON NIGIRI, CUCUMBER-VEGGIE SUMMER ROLLS WRAPPED IN RICE PAPER, SERVED WITH WASABI, PICKLED GINGER, PONZU, SWEET CHILI SAUCE

SANTA MARIA TRI TIP BOARD

SMOKED TRI TIP WITH CENTRAL COAST STYLE RUB, GIARDINIERA, LEVY BARBEQUE SAUCE, BOURBON ONIONS, MINI ROLLS

PACKAGE UPGRADES

UPGRADE ALL BEEF HOT DOGS & CHICKEN TENDERS 17.95 PER PERSON (MINIMUM OF TWELVE PEOPLE)

SERVED WITH TRADITIONAL HOT DOG CONDIMENTS AND RANCH DIPPING SAUCE

UPGRADE WITH A BLAZE PIZZA BUNDLE 75.00 (DELIVERED FRESH WITHIN 15 MINUTES OF EVENT START)

INCLUDES TWO PEPPERONI AND TWO CHEESE PIZZAS V

UPGRADE ANY PACKAGE WITH A COMPLETE PARTY PACK COMBO 17.95 PER PERSON (MINIMUM OF TWELVE PEOPLE)

plus 75.00

- ALL BEEF HOT DOGS SERVED WITH TRADITIONAL CONDIMENTS
- CHICKEN TENDERS WITH RANCH DIPPING SAUCE
- FOUR BLAZE PIZZAS: TWO PEPPERONI AND TWO CHEESE PIZZAS V

COOL APPETIZERS

(SERVED FOR A MINIMUM OF TEN PEOPLE UNLESS OTHERWISE NOTED)

FARMSTAND VEGGIES & DIPS V

CRISP SEASONAL VEGETABLES, SERVED WITH HUMMUS, RANCH DIPPING SAUCE
12.50 PER PERSON

SEASONAL FRESH FRUIT VN AG

SERVED WITH VEGAN CHOCOLATE SAUCE
97.00 PER ORDER, SERVES 10-12 GUESTS

PACIFIC CATCH SHRIMP BOARD

SMOKED SHRIMP CEVICHE, JUMBO SHRIMP COCKTAIL, SERVED WITH CROSTINI, OLD BAY DUSTED TORTILLA CHIPS
150.00 PER ORDER, SERVES 10-12 GUESTS

STEAKHOUSE BEEF TENDERLOIN

BLACK PEPPERCORN CRUSTED TENDERLOIN SLICED & SERVED CHILLED WITH RED ONION, MIXED GREENS, TOMATO, BOURSIN CHEESE SPREAD ACCOMPANIED WITH HOUSE PICKLED VEGGIES HORSE RADISH CREAM, BROWN MUSTARD, HAWAIIAN ROLLS
274.95 PER ORDER, SERVES 12-14 GUESTS

MINI SANDWICH DUO

15.50 PER PERSON

•ITALIAN VEGGIE VN

MARINATED ROASTED EGGPLANT, SAUTÉED SPINACH, ROASTED PEPPER, MARINATED MUSHROOMS, VEGAN BALSAMIC AIOLI

•PASTRAMI BITES

RYE BREAD, THOUSAND ISLAND DRESSING SAUERKRAUT SWISS CHEESE

BUTCHER, BAKER, CHEESE MAKER

REGIONAL CHEESES, ARTISAN CURED MEATS WITH CHEF SELECTION OF DRIED FRUITS, FLAT BREADS & ACCOMPANIMENTS
16.25 PER PERSON

HAND ROLLED SUSHI & SUMMER ROLLS

CALIFORNIA ROLL, SPICY TUNA ROLL, SALMON NIGIRI, CUCUMBER-VEGGIE SUMMER ROLLS WRAPPED IN RICE PAPER, SERVED WITH WASABI, PICKLED GINGER, PONZU, SWEET CHILI SAUCE
28.95 PER PERSON

STEAMED EDAMAME VN AG

DUSTED WITH SEA SALT
30.00 PER ORDER, SERVES 5-6 GUESTS

WARM APPETIZERS

(SERVED FOR A MINIMUM OF TEN PEOPLE UNLESS OTHERWISE NOTED)

STEAMED CHICKEN DUMPLINGS

GINGER SOY, PLUM DIPPING SAUCE
14.95 PER PERSON

CRISPY BONELESS CHICKEN BITES DUO

SWEET & SMOKY JAMESON WHISKEY BARBEQUE SAUCE AND SPICY BUFFALO SAUCE, ACCOMPANIED WITH CARROT STICKS, RANCH DIPPING SAUCE
174.95 SERVES 10-12 GUESTS

CRISPY WING DUO

TOSSED WITH SWEET & SMOKY JAMESON WHISKEY BARBEQUE SAUCE AND SPICY BUFFALO SAUCE, ACCOMPANIED WITH CARROT STICKS RANCH DIPPING SAUCE
235.00 SERVES 10-12 GUESTS

QUESADILLA TRIO

SERVED WITH AVOCADO CREMA, SMOKY TOMATO SALSA
17.75 PER PERSON

- BRAISED BEEF BRISKET, ONION, OAXACA CHEESE, POBLANO PEPPER
- ANCHO MARINATED CHICKEN, MONTEREY JACK CHEESE, CILANTRO
- PEPPER JACK CHEESE, SPINACH, ONION, MUSHROOM V

STREET TACO BAR

STEAK ARRANCHERA, MARINATED CHICKEN ASADO, SERVED WITH CORN AND FLOUR TORTILLAS, CILANTRO, WHITE ONION, RADISH FRESH LIME SALSA VERDE, CHARRED JALAPEÑOS
18.95 PER PERSON

SOUTHWESTERN NACHO BAR

SPICY BEEF CHILI, CHEDDAR CHEESE SAUCE, SOUR CREAM JALAPEÑOS TOSTITOS® CANTINA TRADITIONAL TORTILLA CHIPS
12.95 PER PERSON | ADD GRILLED CHICKEN, SHRIMP OR STEAK
6.25 PER PERSON

CHICKEN TAQUITOS & MOZZARELLA STICKS

MARINARA SAUCE, SALSA ROJA, AVOCADO CREMA
11.95 PER PERSON

V VEGETARIAN AG AVOIDING GLUTEN VN VEGAN

FAN FAVORITES



CHEF SPECIALTY ENTRÉE CARTS (SERVED FOR A MINIMUM OF TEN PEOPLE)

FRESHLY PREPARED BY ONE OF OUR CHEFS IN YOUR SUITE. CHEF ATTENDANT FOR THE DURATION OF EVENT REQUIRED 200.00

PASTA PARTY

FRESHLY PREPARED PENNE & BOW TIE PASTA ACCOMPANIED WITH ALFREDO SAUCE, MARINARA SAUCE, SHRIMP, ITALIAN SAUSAGE, BASIL VEGETABLE MEDLEY, PARMESAN CHEESE RED CRUSHED PEPPERS, SERVED WITH GARLIC BREAD STICKS 45.95 PER PERSON

SURF & TURF TACO CART

CHILI-LIME MARINATED GULF SHRIMP, CARNE ASADA SERVED WITH CILANTRO, ONION, QUESO FRESCO, HOUSE MADE SALSA, RANCHERO BEANS, TOSTITOS® CANTINA TRADITIONAL TORTILLA CHIPS, FLOUR AND CORN TORTILLAS 53.95 PER PERSON

POKÉ BAR

SUSHI GRADE AHI TUNA, JASMINE RICE, MIXED GREENS, SCALLIONS, PICKLED FRESNO CHILIES, WONTON STRIPS, SEAWEED SALAD, EDAMAME, CUCUMBER, CILANTRO, NORI STRIPS GINGER SOY VINAIGRETTE, PONZU, SRIRACHA, LOW SODIUM & GLUTEN FREE SOY 33.95 PER PERSON | UPGRADE SPRING ROLLS AND HOUSE ROLLED SUSHI 16.95 PER PERSON

CLASSICS

(SERVED FOR A MINIMUM OF TEN PEOPLE)

MEATBALL DUO

TRADITIONAL BEEF MEATBALLS WITH MARINARA SAUCE, CHICKEN MEATBALLS WITH GREEN CHILE VERDE SAUCE, SERVED WITH FRESH ROLLS 16.95 PER PERSON

CHAR GRILLED FAJITAS

CHILI-GARLIC MARINATED STEAK, CILANTRO-LIME CHICKEN, TORTILLAS FRESH MADE SALSA ROJA, PEPPERS & ONIONS 21.95 PER PERSON

SIDES

(SERVED FOR A MINIMUM OF TEN PEOPLE)

PARMESAN WHIPPED POTATOES V

6.75 PER PERSON

DEVILED EGG POTATO SALAD V AG

6.50 PER PERSON

ROASTED BEETS & CHAR GRILLED RAINBOW CARROTS VN AG

SERVED SIDE BY SIDE, FENNEL VINAIGRETTE TOSSED BEETS, HONEY GLAZED RAINBOW CARROTS 11.75 PER PERSON

HERB ROASTED MARKET VEGETABLES V AG

9.75 PER PERSON

THREE CHEESE MAC V

CREAMY BLEND OF CHEDDAR, GOUDA, AMERICAN CHEESE 9.75 PER PERSON

KIDS FAVORITES

(RESERVED FOR PLAYERS 12 & UNDER WITH ALL-STAR APPETITES)

PASTA MARINARA V

ELBOW MACARRONI, MARINARA SAUCE, PARMESAN CHEESE 9.95 PER PLAYER

GRILLED CHICKEN TENDERS

SERVED WITH RANCH DIPPING SAUCE 9.95 PER PLAYER

BREADED CHICKEN TENDERS

SERVED WITH BARBECUE DIPPING SAUCE 9.95 PER PLAYER

GRILLED ALL BEEF HOT DOGS

SERVED WITH TRADITIONAL CONDIMENTS 9.95 PER PLAYER

SLIDERS & DOGS

(SERVED FOR A MINIMUM OF TEN PEOPLE)

L.A. STREET DOGS

BACON WRAPPED ALL BEEF HOT DOGS, GRILLED PEPPERS & ONIONS 11.95 PER PERSON

ALL BEEF HOT DOGS

SERVED WITH ALL THE TRADITIONAL CONDIMENTS, LAY'S® KETTLE COOKED ORIGINAL POTATO CHIPS 8.25 PER PERSON

TURKEY SLIDERS

TURKEY BACON TOMATO JAM, KETCHUP 14.75 PER PERSON | TWO SLIDERS PER PERSON

BURGER SLIDERS

ALL BEEF 100% USDA BURGER BLEND WITH ARTISAN CHEDDAR CHEESE, TOPPED WITH BACON ONION JAM, PICKLED RED ONION, SECRET SAUCE, TOASTED BRIOCHE BUN 16.75 PER PERSON | TWO SLIDERS PER PERSON

BUFFALO CHICKEN SLIDERS

HAND PULLED CHICKEN TOSSED WITH BUFFALO SAUCE, SERVED WITH BLUE CHEESE SLAW 13.95 PER PERSON

PLANT BASED SLIDERS VN

SERVED WITH ALL THE TRADITIONAL CONDIMENTS, LAY'S® KETTLE COOKED ORIGINAL POTATO CHIPS 17.95 PER PERSON | TWO SLIDERS PER PERSON

HANDCRAFTED SANDWICHES & WRAPS

(SERVED FOR A MINIMUM OF TEN PEOPLE)

SMOKED PORK SANDWICHES

BARBECUE PULLED PORK, HOUSE MADE BARBECUE SAUCE, SERVED HOT WITH COLESLAW, FRESH ROLLS 14.50 PER PERSON

CAPRESE FOCACCIA SANDWICH V

FRESH MOZZARELLA, PLUM TOMATO, FRESH BASIL, KALAMATA OLIVES, BASIL AIOLI 12.95 PER PERSON

DTLA CHEESESTEAK

BUDWEISER CHEESE SAUCE, THINLY SLICED TOP ROUND, SAUTÉED ONIONS, MINI HOAGIE BUNS 16.25 PER PERSON

KETO LETTUCE WRAP AG

OVEN ROASTED 100% USDA GROUND BEEF MEDITERRANEAN MEATBALL, FRESH AVOCADO, BRIE CHEESE LOW CARB SWEET SOY GARLIC SAUCE 14.95 PER PERSON

MINI SANDWICH DUO

15.50 PER PERSON

• ITALIAN VEGGIE VN

MARINATED ROASTED EGGPLANT, SAUTÉED SPINACH, ROASTED PEPPER, MARINATED MUSHROOMS VEGAN BALSAMIC AIOLI

• PASTRAMI BITES

RYE BREAD, THOUSAND ISLAND DRESSING, SAUERKRAUT, SWISS CHEESE

GRILLED ENTRÉE BOARDS (ALL BOARDS SERVE 10-12 GUESTS)

FIRED HOT FROM OUR KITCHEN AND DELIVERED TO YOUR SUITE BY THE START OF THE EVENT

BACKYARD FIRE ROASTED LOCAL 'MAESTRO' SAUSAGE

ARTISAN HANDCRAFTED SAUSAGES, SERVED WITH GRILLED SWEET PEPPERS & ONIONS, JAMESON WHISKEY BARBECUE SAUCE SPICY BROWN MUSTARD, HOUSE MADE PICKLED VEGETABLES, HAWAIIAN ROLLS 155.00 PER ORDER

BUILD YOUR OWN CRISPY CHICKEN SANDWICH BOARD

BUTTERMILK FRIED CHICKEN BREAST, PAPRIKA AIOLI, APPLE SLAW, PRETZEL ROLLS 165.00 PER ORDER

GOLDEN ROAD MANGO CART GRILLED CHICKEN & VEGGIES

MARINATED IN GOLDEN ROAD'S MANGO CART WHEAT ALE, SERVED WITH GRILLED SEASONAL VEGETABLES, FLOUR TORTILLAS FRESH SALSA 145.00 per order

V VEGETARIAN AG AVOIDING GLUTEN VN VEGAN

CHEF SPECIALS



GREENS

(SERVED FOR A MINIMUM OF TEN PEOPLE UNLESS OTHERWISE NOTED)
ADD GRILLED CHICKEN, STEAK OR SHRIMP TO ANY SALAD 6.25 PER PERSON

FIELD GREEN SALAD VN AG

SPRING MIX, RED CABBAGE, CARROTS, CHERRY TOMATO, RED ONION
WITH RED WINE VINAIGRETTE
9.50 PER PERSON

SAWTELLE ST. CRUNCHY SALAD V

NAPA CABBAGE, SHREDDED LETTUCE, MANDARIN ORANGES, CARROTS,
SCALLIONS CILANTRO, RED PEPPER, SESAME SEEDS, CRISPY WONTONS, RICE
NOODLES, GINGER SOY DRESSING
10.25 PER PERSON

ELOTE STREET CORN SALAD V AG

GRILLED CORN, CILANTRO, QUESO FRESCO, ONION, TAJÍN® SEASONING, TOSSED
IN ZESTY CREAMY DRESSING
9.95 PER PERSON

APPLE CIDER SLAW VN AG

CABBAGE, CARROTS, RED ONION, TOSSED WITH TANGY APPLE CIDER DRESSING
7.95 PER PERSON

CHOPPED SALAD V AG

ROMAINE, SPINACH, SEASONAL VEGETABLES, BLACK OLIVE ARTICHOKE
GORGONZOLA CHEESE, RED WINE VINAIGRETTE
10.75 PER PERSON

CLASSIC CAESAR SALAD V

CRISP ROMAINE, SHAVED PARMESAN, LEVY SIGNATURE DRESSING
GARLIC-PARMESAN CROUTONS
9.75 PER PERSON

BLT SALAD AG

CRISPY BACON, ROMAINE, TOMATO, CHEDDAR DUSTED CORNBREAD
CROUTONS, RANCH DRESSING
10.95 PER PERSON

UDON NOODLE SALAD VN

GRILLED VEGETABLES, TOSSED IN SESAME VINAIGRETTE
11.95 PER PERSON

BREAKFAST ALL DAY

46.95 PER PERSON, MINIMUM OF TWELVE PEOPLE
WHETHER YOU LIKE TO START OR FINISH THE DAY, WE HAVE BREAKFAST ALL DAY!

SNACK TRIO V

DORITOS® COOL RANCH® FLAVORED TORTILLA CHIPS, HOUSE MADE
KETTLE CHIPS, PRETZELS

FRESHLY POPPED POPCORN VN AG

SEASONAL FRESH FRUIT VN AG

SERVED WITH VEGAN CHOCOLATE SAUCE

YOGURT PARFAIT V

GREEK YOGURT, FRESH BERRIES, GRANOLA

BREAKFAST POTATOES VN AG

ROASTED POTATO, PEPPERS & ONIONS

FRENCH TOAST STICKS V

ACCOMPANIED WITH BUTTER, MAPLE SYRUP

RISE & SHINE BREAKFAST SLIDERS

SERVED SIDE BY SIDE

- BACON & EGG
- EGG & CHEESE

VEGETARIAN AND VEGAN OPTIONS

(SERVED FOR A MINIMUM OF TEN PEOPLE)

SEASONAL FRESH FRUIT VN AG

SERVED WITH VEGAN CHOCOLATE SAUCE
97.00 PER ORDER, SERVES 10-12 GUESTS

GRILLED VEGETABLE AND TOFU LETTUCE CUPS V

SEARED TOFU, AVOCADO, LETTUCE CUPS, BRIE CHEESE, LOW CARB SWEET SOY GARLIC SAUCE
10.25 PER PERSON

BAKED PLANT BASED MEATBALLS VN

SPICY MARINARA, GARLIC FOCACCIA BREAD
10.25 PER PERSON

VEGETARIAN NACHO BAR V

CHEESE SAUCE, SOUR CREAM, PICO DE GALLO, JALAPEÑOS, TOSTITOS® CANTINA
TRADITIONAL TORTILLA CHIPS
14.95 PER PERSON

QUESADILLA DUO

SERVED WITH SMOKY TOMATO SALSA
23.95 PER PERSON

• PLANT BASED MEAT WITH VEGAN CHEESE VN

• PEPPER JACK CHEESE, SPINACH, ONIONS, MUSHROOM, POBLANO PEPPERS V

CAPRESE FOCACCIA SANDWICH V

FRESH MOZZARELLA, PLUM TOMATO, FRESH BASIL, KALAMATA OLIVES, BASIL AIOLI
12.95 PER PERSON

UDON NOODLE SALAD VN

GRILLED VEGETABLES, TOSSED IN SESAME VINAIGRETTE
11.95 PER PERSON

BUFFALO CAULIFLOWER WRAP VN

BUFFALO TEMPURA CAULIFLOWER, KALE, WHITE QUINOA, CARROTS, CELERY, TOMATOES
VEGAN RANCH DRESSING
13.50 PER PERSON

THE VEGAN EXPERIENCE

55.95 PER PERSON, MINIMUM OF SIX PEOPLE (ALL ITEMS ARE VN)

FRESHLY POPPED POPCORN AG

SEASONAL FRESH FRUIT AG

SERVED WITH VEGAN CHOCOLATE SAUCE

FARMSTAND VEGGIES & DIP AG

CRISP SEASONAL VEGETABLES, VEGAN RANCH, TRADITIONAL HUMMUS

STEAMED EDAMAME AG

DUSTED WITH SEA SALT

UDON NOODLE SALAD

GRILLED VEGETABLES, TOSSED IN SESAME VINAIGRETTE

TATER TOT POUTINE

SAUTÉED WILD MUSHROOMS, ONION, VEGAN NACHO CHEESE

BAKED PLANT BASED MEATBALLS

SPICY MARINARA, GARLIC FOCACCIA BREAD

VEGAN PACKAGE UPGRADES

(SERVED FOR A MINIMUM OF SIX PEOPLE)

UPGRADE WITH VEGAN RASPBERRY CHEESECAKE VN

10.95 PER PERSON

UPGRADE WITH VEGETARIAN SUSHI BOARD & SESAME CUCUMBER SPRING ROLLS VN

18.95 PER PERSON

UPGRADE WITH A BLAZE PIZZA VEGETARIAN BUNDLE V

75.00 (DELIVERED FRESH WITHIN 15 MINUTES OF EVENT START)

INCLUDES TWO SEASONAL "VEG OUT" AND TWO "SIMPLE PIE" CHEESE PIZZAS

ULTIMATE VEGAN PACKAGE V

28.95 PER PERSON + 75.00

INCLUDES VEGETARIAN SUSHI BOARD, SESAME CUCUMBER SPRING ROLLS, TWO SEASONAL "VEG OUT"
AND TWO "SIMPLE PIE" CHEESE PIZZAS

V VEGETARIAN AG AVOIDING GLUTEN VN VEGAN

THE VEGAN EXPERIENCE



SNACKS

LA'S VERY OWN WETZEL'S PRETZELS V

(ALL ORDERS DROPPED AFTER THE START OF YOUR EVENT)
SERVED WITH CHEESE AND CARAMEL DIPPING SAUCE
• WETZEL'S ORIGINAL (6)
• SINFUL CINNAMON® (6)
99.00 PER BOX, SERVES TWELVE GUESTS

SALSA & GUAC SAMPLER VN

FRESH GUACAMOLE, SALSA VERDE, GHOST PEPPER SALSA
TOSTITOS® CANTINA TRADITIONAL TORTILLA CHIPS
49.00 PER ORDER, SERVES 10-12 GUESTS

SNACKS ON SNACKS ON SNACKS V

A SELECTION OF CHEF MANNY'S FAVORITE YUMMY
DELICIOUS SNACKS INCLUDING ZEBRA POPCORNOPOLIS
CHOCOLATE CHIPS, BUGLES, GUMMY BEARS
SOUR PATCH KIDS AND MORE!
45.00 PER ORDER, SERVES 10-12 GUESTS

BOTTOMLESS POPPED POPCORN VN AG

22.50 PER ORDER | UPGRADE WITH A TRIO OF SEASONINGS:
BBQ, GARLIC, CHILI-LIME ADD 9.50

ARTISAN BEEF & CARROT JERKY V AG

DRY CURED WITH OUR PIT MASTER'S SECRET SPICE BLEND
40.00 PER ORDER

DRY-ROASTED PEANUTS V

14.50 PER ORDER

SNACK MIX V

15.50 PER ORDER

POPCORNOPOLIS PARTY PACK V VN

KETTLE CORN, ZEBRA, CARAMEL
24.50 PER ORDER

PRETZEL TWISTS V

13.95 PER ORDER

LAY'S® POTATO CHIPS AND GOURMET DIP V

LAY'S® KETTLE COOKED ORIGINAL POTATO CHIPS WITH
YOUR CHOICE OF (1) DIP: FRENCH ONION, ROASTED GARLIC
PARMESAN OR AVOCADO CREMA
27.95 PER ORDER | ADD ADDITIONAL DIPS 4.95 EACH

BOTTOMLESS SNACK ATTACK V

A BOTTOMLESS ASSORTMENT OF DRY-ROASTED PEANUTS
SNACK MIX, PRETZEL TWISTS, LAY'S® KETTLE COOKED
ORIGINAL POTATO CHIPS
57.95 per order

AVOIDING GLUTEN PARTY PACK V AG

FROM CLASSICS TO LOCAL FAVORITES, THERE'S SOMETHING
FOR EVERYONE TO ENJOY!
75.00 PER BASKET, SERVES 6-14 GUESTS

- REESE'S PIECES®
- SOUR PATCH KIDS®
- MELISSA'S PRODUCE DRIED CRANBERRIES
- MELISSA'S PRODUCE DRIED MANGO
- LAY'S® BAKED ORIGINAL POTATO CRISPS
- DORITOS® COOL RANCH® FLAVORED TORTILLA CHIPS
- DORITOS® SALSA VERDE FLAVORED TORTILLA CHIPS
- POPCORNOPOLIS CARAMEL CORN
- POPCORNOPOLIS KETTLE CORN
- BOBALU TAJIN NUTS
- BOBALU ALMOND (IN SHELL)
- MELISSA'S PRODUCE CLEAN SNAX® ALMOND
- MELISSA'S PRODUCE CLEAN SNAX® PUMPKIN SEED

SWEET SPOT

GOURMET COOKIES AND BROWNIES

A SWEET ASSORTMENT OF GOURMET COOKIES AND BROWNIES TOPPED WITH OUR HOUSE-MADE CHOCOLATE BARK
10.50 PER PERSON, MINIMUM TEN GUESTS

ROCKSLIDE BROWNIES

CHOCOLATE CHUNCK BROWNIE GOODNESS
8.00 PER GUEST, MINIMUM TEN GUESTS

GIANT TAFFY APPLES

SIX HAND DIPPED GIANT TAFFY APPLES, THREE PLAIN AND THREE WITH PEANUTS
38.00 PER ORDER, SERVES 6-12 GUESTS

TOFFEE CRUNCH BLONDIE BARS

8.00 PER GUEST, MINIMUM TEN GUESTS

LET THEM EAT CAKE

CHICAGO-STYLE CHEESECAKE

TRADITIONAL CHICAGO-STYLE CHEESECAKE IN A BUTTER COOKIE CRUST

RED VELVET CAKE

FOUR LAYER RED VELVET CAKE, WHITE CHOCOLATE CREAM CHEESE ICING, FINISHED WITH RED VELVET CRUMBS & CHOCOLATE SAUCE

PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE

CHOCOLATE CAKE LAYERED WITH PEANUT BUTTER FRENCH CRÈME, CHOCOLATE BROWNIES, TOPPED WITH GOURMET PEANUT BUTTER CHIPS

SIX LAYER CARROT CAKE

OUR SIGNATURE LAYERED CARROT CAKE LOADED WITH FRESH CARROTS, SWEET CREAM CHEESE ICING, NUTS & SPICES, GARNISHED WITH TOASTED COCONUT AND TOASTED PECANS

LEMON MERINGUE CAKE

SIX LAYER LEMON CAKE SANDWICHED BETWEEN LEMON FILLING, TOPPED WITH MERINGUE

RAINBOW CAKE

FIVE COLORFUL LAYERS OF SPONGE CAKE WITH BUTTERCREAM FROSTING

CHOCOLATE PARADIS CAKE

A RICH CHOCOLATE GENOISE, LAYERED WITH CHOCOLATE GANACHE AND CANDIED TOFFEE

ALL CAKES 90.00 EACH, SERVES 12-18 GUESTS | CUSTOMIZED DESSERTS AVAILABLE UPON REQUEST

WE PROVIDE PERSONALIZED, DECORATED LAYER-CAKES, CUPCAKES, AND SPECIALTY DESSERTS FOR ALL OF YOUR CELEBRATIONS AND EVENTS — BIRTHDAYS, ANNIVERSARIES, WORK FUNCTIONS, GRADUATIONS, ETC. YOUR CUSTOMIZED DESSERT AND CANDLES CAN BE DELIVERED TO YOUR SUITE AT A SPECIFIED TIME. WE WOULD APPRECIATE A NOTICE OF THREE BUSINESS DAYS FOR THIS SERVICE. PLEASE CONTACT YOUR GUEST RELATIONS REPRESENTATIVE AT 213-742-7460 FOR MORE DETAILS.

OUR FAMOUS DESSERT CART

YOU'LL KNOW WHEN THE LEGENDARY LEVY DESSERT CART IS NEAR. JUST LISTEN FOR THE 'OOHS' AND 'AHS' AS YOUR NEIGHBOR'S LINE UP IN ENTHUSIASTIC ANTICIPATION OF OUR SIGNATURE DESSERT CART

SIGNATURE DESSERTS

FEATURING SIX LAYER CARROT CAKE, RAINBOW CAKE, RED VELVET CAKE, LEMON MERINGUE, CHOCOLATE PARADIS CAKE, CHICAGO-STYLE CHEESECAKE, PEANUT BUTTER & CHOCOLATE STACK CAKE

GOURMET DESSERT BARS

ROCKSLIDE BROWNIE, TOFFEE CRUNCH BLONDIE, MARSHMALLOW WITH BROWN SUGAR & SEA SALT, SALTED CARAMEL BAR

GOURMET COOKIES AND TURTLES

A SWEET ASSORTMENT OF CHOCOLATE CHUNK, REESE'S® PEANUT BUTTER, WHITE AND MILK CHOCOLATE TURTLES

GIANT TAFFY APPLES

PEANUT AND PLAIN CARAMEL

NOSTALGIC CANDIES

A SELECTION OF GUMMI® BEARS, JELLY BELLY®, MALTED MILK BALLS AND OF COURSE, DON'T FORGET OUR EDIBLE CHOCOLATE LIQUEUR CUPS FILLED WITH YOUR CHOICE OF BAILEY'S IRISH CREAM, KAHLÚA, DISARANNO AMARETTO AND MORE!

WE'RE ONE CALL AWAY AND OUR CULINARY OR GUEST RELATIONS TEAM WILL GLADLY OFFER RECOMMENDATIONS AND/OR HONOR SPECIAL REQUESTS TOWARDS A GLUTEN-FREE DIET. WE ARE PROUD TO PROVIDE AN AVOIDING GLUTEN MENU FOR OUR GUESTS AND HAVE TAKEN TREMENDOUS STRIDES TO IDENTIFY ALL FORMS OF GLUTEN AND GLUTEN DERIVATIVES IN THE FOODS WE PURCHASE OR PREPARE IN-HOUSE. HOWEVER, WE CANNOT BE RESPONSIBLE FOR INDIVIDUAL REACTIONS, OR GUARANTEE THAT THERE HAS BEEN NO CROSS-CONTAMINATION. OUR GUESTS ARE ENCOURAGED TO CONSIDER THE INFORMATION PROVIDED IN LIGHT OF THEIR INDIVIDUAL NEEDS AND REQUIREMENTS.

V VEGETARIAN AG AVOIDING GLUTEN VN VEGAN

SNACKS & DESSERTS



BEERS SERVED BY THE SIX PACK, UNLESS OTHERWISE NOTED

BUD LIGHT, LAGER 41.00
BUDWEISER, AMERICAN LAGER 41.00
CORONA PREMIER, LIGHT MEXICAN LAGER 49.00
CORONA, MEXICAN LAGER 49.00
MONTEJO, MEXICAN GOLDEN LAGER 46.00
HEINEKEN, EURO PALE LAGER 49.00

MICHELOB ULTRA, LAGER 47.00
MILLER LITE, LAGER 42.00
O'DOULS, (NON-ALCOHOLIC) 40.00
SHOCK TOP, BELGIAN WHITE 46.00
STELLA ARTOIS, EURO PALE ALE 49.00

BEER BUNDLES

THE DOMESTIC PACK (2) BUD LIGHT, LAGER (2) SHOCK TOP, BELGIAN WHITE (2) BON & VIV GRAPEFRUIT SPIKED SELTZER 16OZ
45.00 PER BUNDLE

THE WORLD TRAVELER (2) STELLA ARTOIS, EURO PALE ALE (2) MONTEJO, MEXICAN GOLDEN LAGER (2) KIRIN ICHIBAN, LAGER
49.00 PER BUNDLE

LA CRAFT TRIO (2) STONE, AMERICAN IPA (2) GOLDEN ROAD POINT THE WAY, IPA (2) SANTA MONICA BREW WORKS, BLONDE ALE
53.00 PER BUNDLE

CRAFT BEERS & SPIKED SELTZERS (SERVED BY THE SIX PACK, UNLESS OTHERWISE NOTED)

GOLDEN ROAD POINT THE WAY, IPA 53.00
KIRIN ICHIBAN, LAGER 50.00
STONE IPA, AMERICAN IPA 53.00
SANTA MONICA BREW WORKS, BLONDE ALE 53.00

LAGUNITAS, 12TH OF NEVER, AMERICAN PALE ALE 53.00
SIERRA NEVADA HAZY LITTLE THING, IPA 53.00
ANGEL CITY, IPA 16OZ (4 PACK) 51.00
GOOSE ISLAND, AMERICAN IPA 16OZ (4 PACK) 51.00
BON & VIV GRAPEFRUIT SPIKED SELTZER 16OZ (4 PACK) 50.00

LIQUOR (ALL BOTTLES ARE ONE LITER UNLESS NOTED)

VODKA

FRIS 75.00
ABSOLUT 120.00
ABSOLUT JUICE APPLE 120.00
ABSOLUT JUICE STRAWBERRY 120.00
ABSOLUT GRAPEFRUIT 120.00
CHOPIN 155.00
ABSOLUT ELYX, SINGLE ESTATE 155.00

SCOTCH

THE GLENLIVET FOUNDERS RESERVE (750ML) 145.00
CHIVAS REGAL 12 YEAR 170.00
ABERLOUR 12 YEAR (750ML) 185.00
THE GLENLIVET COGNAC CASK 14 YEAR (750ML) 190.00
MACALLAN 12 YEAR (750ML) 245.00

LIQUEURS

LILLET BLANC (750ML) 95.00
RUMCHATA (750ML) 95.00
KAHLÚA 120.00
BAILEY'S IRISH CREAM 125.00

GIN

SEAGRAM'S 80.00
BEEFEATER 105.00
PLYMOUTH 135.00
BOMBAY SAPPHIRE 140.00
MONKEY 47 260.00

RUM

MALIBU 85.00
BACARDI SUPERIOR 100.00
CAPTAIN MORGAN SPICED 110.00
BACARDI 8 135.00

WHISKEY

JAMESON IRISH WHISKEY 125.00
JAMESON CASKMATES STOUT 160.00
MAKER'S MARK 160.00
SMOOTH AMBLER 'CONTRADICTION,' BOURBON WHISKEY (750ML) 160.00
JAMESON BLACK BARREL 165.00
NOBUSHI JAPANESE WHISKEY (750ML) 195.00

TEQUILA

ALTOS PLATA 110.00
HORNITOS BLACK BARREL AÑEJO (750ML) 120.00
AVIÓN SILVER (750ML) 155.00
AVIÓN REPOSADO (750ML) 170.00
AVIÓN AÑEJO (750ML) 190.00
AVIÓN RESERVA 44 EXTRA AÑEJO (750ML) 425.00

COGNAC

MARTELL VS SINGLE DISTILLERY 180.00
MARTELL BLUE SWIFT (750ML) 185.00
MARTELL VSOP RED BARREL 195.00
MARTELL XO (750ML) 600.00

CRAFT COCKTAIL TOWERS

SMOKIN' SUNSET LEMONADE

ABSOLUT ELYX ULTRA-PREMIUM VODKA, SMOKY BLOOD
ORANGE LEMONADE. STAPLES CENTER SIGNATURE COCKTAIL!
125.00 PER TOWER

TOP SHELF MARGARITA (AVAILABLE SKINNY)

AVION SILVER TEQUILA, ORANGE LIQUEUR, FRESH LIME JUICE
125.00 PER TOWER

CRAFT PARTY PACK BUNDLE

THREE OF OUR MOST POPULAR CRAFT TOWERS. SOMETHING FOR EVERYONE! 360.00 PER BUNDLE (NO SUBSTITUTIONS)

SMOKIN' SUNSET LEMONADE

TOP SHELF MARGARITA

JAMESON MULE

MULE IT YOUR WAY

GINGER BEER, FRESH SQUEEZED LIME JUICE AND YOUR CHOICE OF SPIRIT: ABSOLUT
ABSOLUT GRAPEFRUIT, OR JAMESON WHISKEY
110.00 PER TOWER

MARTELL ULTIMATE SANGRIA

A COMPLETE BUILD YOUR OWN BESO DEL SOL SANGRIA KIT WITH AN ARRAY OF FRESH
SEASONAL FRUIT, A CARAFE OF SPRITE AND TOP IT OFF WITH MARTELL VS SINGLE
DISTILLERY COGNAC
125.00 PER TOWER

CRAFT COCKTAILS



WINE AND MORE

BUBBLY

CAMPO VIEJO, BRUT RESERVA, SPAIN 54.00
CAMPO VIEJO, BRUT ROSÉ, SPAIN 55.00
MUMM NAPA ROSE, NAPA VALLEY 90.00
GH MUMM GRAND CORDON, BRUT, REIMS 110.00
PERRIER JOUÉT, GRAND BRUT, EPERNAY 165.00
PERRIER JOUÉT, BLASON ROSÉ, EPERNAY 250.00
PERRIER JOUÉT BELLE ÉPOQUE, BRUT, EPERNAY 550.00
ARMAND DE BRIGNAC ACE OF SPADES, BRUT, REIMS 750.00

CHARDONNAY

KENWOOD, SONOMA 56.00
KENDALL JACKSON ESTATE GRAND RESERVE, CALIFORNIA 62.00
MARKHAM, NAPA VALLEY 75.00
LA CREMA, RUSSIAN RIVER 80.00
SONOMA-CUTRER RUSSIAN RIVER RANCHES, SONOMA 85.00
STAG'S LEAP 'KARIA', NAPA VALLEY 95.00
BREWER CLIFTON, STA RITA HILLS 105.00

INTERESTING WHITES

CHATEAU STE. MICHELLE, RIESLING, WASHINGTON 45.00
SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE 85.00

SAUVIGNON BLANC

KENWOOD, SONOMA 56.00
BRANCOTT ESTATE, NEW ZEALAND 65.00
BRANCOTT LETTER 'B' SERIES, NEW ZEALAND 90.00

STILL ROSÉ

CAMPO VIEJO, SPAIN 50.00
FLEUR DE MER, PROVENCE 55.00

INTERESTING REDS

JACOB'S CREEK, SHIRAZ, AUSTRALIA 44.00
KENWOOD, ZINFANDEL, SONOMA 50.00
ALAMOS, MALBEC, MENDOZA ARGENTINA 55.00
CAMPO VIEJO, TEMPRANILLO, SPAIN 62.00
SALDO BY THE PRISONER WINE CO., ZINFANDEL, CALIFORNIA 85.00
CONUNDRUM, RED BLEND, CALIFORNIA 90.00
THE PRISONER, RED BLEND, CALIFORNIA 130.00
OPUS ONE, RED BLEND, NAPA VALLEY 500.00

PINOT NOIR

KENWOOD, RUSSIAN RIVER 70.00
MEIOMI, CALIFORNIA COAST 75.00
SIDURI, WILLAMETTE VALLEY 85.00
BRANCOTT ESTATE NEW ZEALAND 120.00
TWOMEY, RUSSIAN RIVER VALLEY 135.00
BELLE GLOS 'CLARK & TELEPHONE' STA MARIA 100.00

MERLOT

MURPHY GOODE, ALEXANDER VALLEY 48.00
JACK LONDON, SONOMA 85.00
EMMOLO BY CAYMUS, NAPA VALLEY 130.00

CABERNET SAUVIGNON

KENWOOD, SONOMA 68.00
LOUIS MARTINI, SONOMA 80.00
KENWOOD JACK LONDON, SONOMA 85.00
ROBERT MONDAVI, NAPA VALLEY 95.00
SILVER OAK, ALEXANDER VALLEY 165.00
CAYMUS, NAPA VALLEY (1 LITER) 275.00

PARTY STARTER

WE'VE ELIMINATED THE GUESSWORK OF ORDERING, A VARIETY OF OUR MOST POPULAR PACKAGES AND PRE-SET IN YOUR SUITE.

BEVERAGE BUNDLE 205.00

COCA-COLA (6-PACK)
SPRITE (6-PACK)
DIET COKE (6-PACK)
MINUTE MAID LEMONADE (6-PACK)
CRAN-APPLE JUICE (3-PACK)
DASANI WATER (6-PACK)
PERRIER (4-PACK)
LEMONS AND LIMES (1-BOWL)

WINE PARTY PACK 183.00

OUR THREE MOST POPULAR VARIETALS
(NO SUBSTITUTIONS)

KENWOOD CHARDONNAY, SONOMA
BRANCOTT ESTATE SAUVIGNON BLANC, NEW ZEALAND
CAMPO VIEJO TEMPRANILLO, SPAIN

PARTY STARTER BAR PACKAGE 685.00

ABSOLUT ELYX VODKA (1-BOTTLE)
JAMESON IRISH WHISKEY (1-BOTTLE)
KENWOOD CHARDONNAY (1-BOTTLE)
CAMPO VIEJO STILL ROSE (1-BOTTLE)
BUD LIGHT (6-PACK)
MONTEJO MEXICAN, GOLDEN LAGER (6-PACK)
COCA-COLA (6-PACK)
SPRITE (6-PACK)
DIET COKE (6-PACK)
CLUB SODA (6-PACK)
TONIC WATER (6-PACK)
GINGER BEER (6-PACK)
CRANBERRY JUICE (1-CARAFE)
DASANI WATER (6-PACK)
PERRIER (4-PACK)
LEMONS AND LIMES (1-BOWL)

CHILL (SERVED BY THE SIX PACK, UNLESS OTHERWISE NOTED)

SOFT DRINKS

BARQ'S ROOT BEER 23.00
COCA-COLA 23.00
CHERRY COKE 23.00
COKE ZERO SUGAR 23.00
DIET COKE 23.00
FUZE ICED TEA 23.00
GINGER ALE 23.00
MINUTE MAID LEMONADE 23.00
SPRITE 23.00

WATER

PERRIER (4-PACK) 26.00
DASANI BOTTLED WATER 31.00
SMART WATER (4-PACK) 34.00
VITAMINWATER (4-PACK) 36.00

COFFEE, TEA & COCOA

DECAF COFFEE (1-LITER) 16.00
HOT CHOCOLATE (1-LITER) 16.00
HOT TEA (1-LITER) 16.00
REGULAR COFFEE (1-LITER) 16.00

MIXERS

BLOODY MARY MIX (1-BOTTLE) 14.00
CLUB SODA 21.00
CRANBERRY JUICE (32OZ) 13.00
MONSTER ENERGY (4-PACK) 39.00
MARGARITA MIX (1-BOTTLE) 19.00
SWEET AND SOUR MIX (1-BOTTLE) 16.00
TONIC WATER 21.00
GINGER BEER 25.00

JUICE

CRANBERRY APPLE JUICE (3-PACK) 19.00
GRAPEFRUIT JUICE (3-PACK) 19.00
ORANGE JUICE (3-PACK) 19.00
PINEAPPLE JUICE (6-PACK) 19.00

WINE & CHILL



BEVERAGE REPLENISHMENT

The beverage restock program is the most convenient way for you to ensure your suite has beverages available upon arrival. After each event, our luxury suite staff will assess what was consumed during the event and will replenish the beverages accordingly. The charge for the restocked beverages will be added to your bill.

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) Bottle each of whiskey or bourbon, vodka, rum and tequila
- (2) Six-packs each of Coca-Cola and Diet Coke
- (2) Six-pack each of Sprite, Dasani bottled water, etc.
- (2) Bottle of red wine and white wine
- (1) Bottle of sparkling wine
- (4) Six-packs of beer: (2) domestic, (2) import & (1) craft
- (1) Three-pack of orange, cranberry or grapefruit juice
- (1) Bottle of Bloody Mary Mix and Margarita Mix

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Manager at 213-742-7460 and they can help you make your selections.

BE A TEAM PLAYER DRINK RESPONSIBLY

STAPLES Center and Levy Restaurants are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make STAPLES Center a safe and exciting place for everyone.

THE SCOOP

HOURS OF OPERATION

The Guest Relations department is available from 9:00 a.m. to 5:00 p.m. PST, Monday through Friday, to assist you in your food and beverage selections. To reach a Representative, dial: **213-742-7460** or email **StaplesCenterSuites@levyrestaurants.com**

QUICK REFERENCE LIST

Levy Guest Relations Manager: **213-742-7460**
Email: **StaplesCenterSuites@levyrestaurants.com**
STAPLES Center Licensed Suite Holders: **www.e-levy.com/staplescenter**

STAPLES CENTER PREMIUM SEATING SERVICES

General Information: **213-742-7480**

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 4:00 p.m. PST, one business day prior to each event. Please place all Saturday, Sunday and Monday event orders by 4:00 p.m. PST on Friday.

Licensed Suite Holders can order online at **www.e-levy.com/staplescenter**. Orders can be arranged with the assistance of a Guest Relations Manager at **213-742-7460** during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and STAPLES Center does NOT open, you will not be charged for your food and beverage order. If the doors open for ANY amount of time and the event is cancelled (time restrictions, rain, cold and snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. Pacific Standard Time the BUSINESS DAY PRIOR to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with your Guest Relations Manager to sign up for our Beverage Restock Program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the event through your Suite Attendant or by using the in-suite courtesy phone.

TO MAINTAIN COMPLIANCE WITH THE RULES AND REGULATIONS SET FORTH BY THE STATE OF CALIFORNIA, WE ASK THAT YOU ADHERE TO THE FOLLOWING:

1. Alcoholic beverages cannot be brought into or taken out of STAPLES Center.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the Suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the Suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the Suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your Suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at STAPLES Center, guests are prohibited from bringing personal food or beverage without prior authorization. Any such items will be charged to the Suite Holder at our normal retail price.

SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to your food and beverage selections, our Guest Relations Manager can assist you with many other arrangements. It's really one-stop shop for floral arrangements, decorations and special occasion cakes. All designed to create a unique event for you and your guests.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each Suite when leaving the premises. Levy Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail at the close of each event day. If a credit card is not charged on event day and pre-approved by Levy Restaurants, an itemized invoice will be sent to the company at the close of the event. All invoices open/past due 60+ days will be charged to the Suite Holder's credit card on file.

Please note that all food and beverage items are subject to a 21% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips and gratuity for service, if any, is voluntary and at your discretion.

PRIVATE EVENTS AT STAPLES CENTER

The rich tradition at STAPLES Center is the perfect backdrop for your next upscale or casual event and is ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Our San Manuel Club can accommodate parties of up to 250 people. If you are looking to host a smaller group with an exciting inside view of LA Live, we also offer our Lexus Club.

For more information on private events at STAPLES Center, please call us at **213-742-7887**.