



COLISEUM

LOGE
BOXES
MENU

WELCOME TO THE 2019 SEASON AT THE LOS ANGELES MEMORIAL COLISEUM!!

GENERAL INFORMATION

To ensure better service for you and your guests, a limited day-of-event menu will be available for your Loge Box. A Loge Box Attendant will be available to assist your day-of-event ordering needs.

A Loge Box Attendant will be assigned to set-up and maintain your Loge Box throughout the game. Should you prefer a personal attendant, you may request one with a minimum of five (5) business days' notice at a fee of \$175 per attendant, per event.

If you would like to request special arrangements in your suite during an event, please contact our Loge Box Administrator to discuss possible accommodations.

In order to provide the best quality of food possible, Legends will deliver some food prior to the Loge Level opening. If you would prefer custom delivery times for any food and/or beverage, please coordinate this with our Loge Box Administrator. Our goal is to complete food service 30 minutes prior to the start of the game - multiple items you have ordered will be replenished throughout the game.

It is not permissible for guests to bring food and/ or beverage from outside of the arena into the Loge Boxes. All food and beverage purchases are final. All food and beverage ordered in the Loge Boxes are to be consumed in the area.

CREDIT CARD ON FILE (ADVANCED ORDERS)

You may place a credit card on file with the Legends Office to be used for food and beverage charges. At the end of an event, you will be required to sign the customer summary, eliminating the need to present a credit card.

It is Legends' policy to finalize all credit card payments at the conclusion of each event. However, prior to the start of the game, an advanced order pre-authorization hold will be placed on the credit card on file. 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 (usually 2-3 business days).

PAYMENT AT THE CONCLUSION OF THE EVENT (EVENT DAY PURCHASES)

Please advise your guests that they will be responsible for all food and beverage charges incurred during the event. Our Loge Box 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 event and a signature will be required at the conclusion of the event.

ADVANCE DEPOSIT (ADVANCE ORDERS)

The Loge Box Administrator will provide you with the total of all charges based on advance orders. All advance payments- credit card or check- must be received at least 72 hours prior to the event. Please advise your guests that they will be responsible for any additional charges over and above the initial loge boxes order placed.

No charges will be assessed to Loge Box guest holders for orders canceled at least 24 hours in advance. Loge Box guest orders not canceled within the 24-hour minimum will be assessed 50% of the total food and beverage order and 100% of the private attendant & custom cake orders (if applicable).

For cancellations, please contact our Loge Box Administrator directly at LAMCsuites@legends.net

TAX AND ADMINISTRATIVE FEES

A Los Angeles Sales Tax of 9.5% and 20% administrative fee will be added onto your final food and beverage bill. The administrative fee of 20% is NOT a gratuity. A portion will be used by Legends to provide more competitive wages to our associates. A portion will be maintained by Legends to cover overhead and other costs. It is up to your personal discretion to leave a gratuity for your service staff. Prices DO NOT include Los Angeles Sales Tax on food, beverage or administrative fees.

THANK YOU!



COLISEUM

COLISEUM
LOGE BOX
FOOD PACKAGES

A DAY IN EXPO PARK | \$200

PRE-SET BEFORE GUEST ARRIVAL

Hummus and Pita Bread

POPS Popcorn Trio

SET UPON GUEST ARRIVAL

Caprese Pasta Salad

Fresh Mozzarella, Heirloom Tomato, Basil,
Aged Balsamic

Chilled Roast Beef Sliders

Arugula, Horseradish Aioli

AT GUEST REQUEST

Country Fried Chicken

Garlicky Greens, Buttermilk Biscuits

DELIVERED AFTER SPACE REFRESH

Vanilla Gelato

OPTIONAL WINE PAIRING

Pascal Jolivet, Sancerre, Loire, France | \$90

Santa Rita "Triple C", Maipo Valley,
Chile | \$85

All Packages Serve Four
Beverages Not Included

PICNIC | \$175

PRE-SET BEFORE GUEST ARRIVAL

Kettle Chips
Caramelized Onion Dip

POPS Popcorn Trio

SET UPON GUEST ARRIVAL

Bacon Ranch Potato Salad

Chilled Buffalo Chicken Sliders
Blue Cheese Slaw, Swiss Cheese

AT GUEST REQUEST

BBQ Platter
Carolina Pork, BBQ Brisket,
Corn on the Cob, Soft Rolls

DELIVERED AFTER SPACE REFRESH

Strawberry Gelato

OPTIONAL WINE PAIRING

Joseph Phelps, Cabernet Sauvignon, Napa Valley | \$165

Domaine Serene "R", Rose, Oregon | \$75

Carpe Diem, Chardonnay, Anderson Valley | \$75

All Packages Serve Four
Beverages Not Included

LITTLE MEXICO | \$150

PRE-SET BEFORE GUEST ARRIVAL

White Corn Tortilla Chips
Charred Tomato Salsa, Guacamole

POPS Popcorn Trio

SET UPON GUEST ARRIVAL

Mexican Caesar Salad
Cotija, Tortilla Strips, Cilantro Pepita Dressing

AT GUEST REQUEST

Taco Platter (4 of each)
Carne Asada and Chicken Adobo
Cilantro, Onions, Salsa, Queso Fresco

DELIVERED AFTER SPACE REFRESH

Chocolate Gelato

OPTIONAL WINE PAIRING

Domaine Ott, Rose, Cotes de Provence, France | \$145

The HILT, Pinot Noir, Santa Rita Hills, California | \$135

Villa Maria, Sauvignon Blanc, Marlborough,

New Zealand | \$55

All Packages Serve Four
Beverages Not Included

DAY OF EVENT MENU

Ultimate Nacho | \$17

Choice of Chicken or Steak, Pico de Gallo,
Sour Cream, Guacamole, Beans,
Cheese Sauce

Godfather Flatbread | \$13

Uncured Pepperoni, Fennel Sausage,
Mozzarella, Fontina, Classic Red Sauce

BBQ Chicken Sandwich | \$13

Pollo Tacos | \$13

Cilantro, Onion, Salsa Verde, Cotija

Al Pastor Tacos | \$13

Pickled Onions, Pineapple Relish, Cotija

Asada Tacos | \$13

Roasted Pasilla Chiles, Caramelized
Onions, Cotija, Cilantro, Salsa Roja

Sushi | \$13

Spicy Tuna or California Roll

Hot Link | \$12

Chicken Tenders and Fries | \$12

All Beef Jumbo Dog | \$9

Novelty Ice Creams | \$6

Chocolate Chip Cookie | \$5



COLISEUM

COLISEUM LOGE
BOX BEVERAGES

BEVERAGES

BOTTLED SOFT DRINKS AND WATER | \$5

Coke
Diet Coke
Sprite
Dasani

BUCKETS OF BEER

CRAFT | \$56

Firestone 805

PREMIUM | \$48

Corona
Dos Equis
White Claw Black Cherry

DOMESTIC | \$40

Coors Light
Bud Light

*Served in 6 packs, 12 oz cans

DRAFT BEER SELECTION

CRAFT 16oz | \$17

Three Weavers Expatriate IPA
Firestone 805

PREMIUM 24oz | \$16

Modelo
Dos Equis

DOMESTIC 24oz | \$14

Coors Light

WINE

BY THE GLASS | \$9

Meiomi Rose
Nobilo Sauvignon Blanc
14 Hands Chardonnay
Simi Cabernet Sauvignon

**FULL COCKTAIL SERVICE
AVAILABLE ON GAME DAY**

WHITE WINE

SPARKLING

Dom Perignon, Champagne | \$400
Veuve Clicquot, Champagne | \$175
Malibu Rocky Oaks Sparkling Rose, Malibu | \$150
Roederer Estate, Mendocino | \$100
Mumm Napa, Napa Valley | \$70
Mionetto, Italy | \$65
Meiomi, Sparkling | \$45
B&G, Blanc de Blanc, France | \$38

CHARDONNAY

Far Niente, Napa Valley | \$210
Joseph Phelps, Sonoma | \$185
Cakebread, Napa Valley | \$125
HILT SBC, Santa Barbara | \$115
HILT Vanguard, Santa Barbara | \$100
Carpe Diem, Mendocino | \$75
Daou, Paso Robles | \$55
Saddlerock, Malibu | \$45
Charles Smith Eve, Washington | \$40
Santa Rita 120, Chile | \$38

PINOT GRIGIO

Terlato, Italy | \$75
King Estate, Pinot Gris, Oregon | \$70
Francis Coppola, California | \$60
Ecco Domani, Italy | \$48
Domino, California | \$38

SAUVIGNON BLANC

Pascal Jolivet, Sancerre, Loire Valley | \$90
Duckhorn, Napa Valley | \$80
The Paring, California | \$65
Villa Maria, Marlborough | \$55

ROSE

Domaine Ott, France | \$145
Domaine Serene "R", Oregon | \$75
The Paring, California | \$60
St Michelle, Columbia Valley | \$38

OTHER WHITES

Zaca Mesa, Viogner, Santa Barbara | \$55
Hewitson, Reisling, Australia | \$40

WINE LIST SUBJECT TO AVAILABILITY

RED WINE

PINOT NOIR

Faiveley, Gevrey-Chambertin, Burgundy | \$250
Joseph Phelps, Sonoma | \$150
HILT Old Guard, Santa Ynez | \$135
HILT Vanguard, Santa Ynez | \$110
HILT SRH, Santa Ynez | \$80
Cherry Pie Stanley Ranch, Napa Valley | \$75
Daffodil, Oregon | \$70
Elouan, Oregon | \$55
Dark Horse, California | \$45

RED BLEND

Opus One, Napa Valley | \$550
Overture by Opus One, Napa Valley | \$250
Jonata Red Blend, Santa Ynez | \$100
Triple C, Chile | \$85
Coyam, Chile | \$80
The Paring, California | \$50
Pessimist, Paso Robles | \$45

CABERNET SAUVIGNON

Silver Oak, Napa Valley | \$200
Caymus, Napa Valley | \$175
Joseph Phelps, Sonoma | \$165
Duckhorn, Napa Valley | \$150
Malibu Rocky Oaks Estate, Malibu | \$85
Summerland, Santa Barbara | \$55
Castoro, Paso Robles | \$45
Saddlerock, Malibu | \$45

MERLOT

Duckhorn, Napa Valley | \$100
Malibu Rocky Oaks, Merlot | \$75
Skyfall, Washington | \$42

OTHER REDS

Spring Valley Katherine Corkrum, Cabernet Franc, Walla Walla Valley | \$135
Marques de Murietta, Rioja, Spain | \$65
El Esteco Don David, Argentina | \$60
Peter Lehman, Shiraz, Australia | \$55
7 Deadly Zins, Zinfandel, Lodi | \$50
Mazzoni, Barbera, Italy | \$42

WINE LIST SUBJECT TO AVAILABILITY