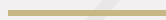




COLISEUM



**SUITES 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 suite. A Suite Attendant will be available to assist your day-of-event ordering needs.

A Suite Attendant will be assigned to set-up and maintain your suite throughout the game. Should you prefer a personal Suite 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 Suite Coordinator to discuss possible accommodations.

In order to provide the best quality of food possible, Legends will deliver some food prior to the Suite Level opening. If you would prefer custom delivery times for any food and/or beverage, please coordinate this with our Suite 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 stadium into the suites. All food and beverage purchases are final. All food and beverage ordered in the suites are to be consumed in the area.

---

## CREDIT CARD ON FILE (ADVANCED ORDERS)

You may place a credit card on file with the Legends Suite Office to be used for food and beverage charges, including the beverage restock program. 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 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 event and a signature will be required at the conclusion of the event.

## ADVANCE DEPOSIT (ADVANCE ORDERS)

The Suites Office 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 suite order placed.

No charges will be assessed to suite holders for orders canceled at least 24 hours in advance. Suites 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 Suite Coordinator directly at [LAMCsuites@legends.net](mailto:LAMCsuites@legends.net).

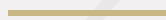
## TAX AND ADMINISTRATIVE FEES

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 SUITE  
FOOD PACKAGES

## LEGENDARY | \$775

SERVES 10-12 GUESTS

### POPS Popcorn Trio

Rosemary and Sea Salt Potato Chips  
Caramelized Onion Dip

Farmer's Market Crudités  
Assorted Seasonal Vegetables,  
Roasted Garlic Ranch Dressing

### California Fresh Fruit & Berries

Cheese and Charcuterie  
Fig & Orange Jam, Marshall's Farm Honey,  
Marcona Almonds, Toast

Italian Chopped Salad  
Salami, Provolone, Tomatoes, Olives, Artichokes,  
Garbanzo Beans, Local Lettuce,  
Cabernet Sauvignon Vinaigrette

Bavarian Pretzel Bites  
Sea Salt Coated, IPA Cheese Fondue

Tim Hollingsworth's CJ Boyd's  
Fried Chicken Sliders  
Malibu; Tomato, Pepper Jack  
East LA; Salsa Macha, Cilantro Cabbage  
Otium; Aji Verde, Shishito

Seared Tuna Niçoise  
Haricot Vert, Soft Egg, Heirloom Tomato,  
Romaine Hearts

Peruvian Chilled Beef Tenderloin  
Balsamic Grilled Red Onion, Arugula, Chimichurri,  
Local Baguette

Golden Gate Crab Cake Sliders  
Caper Remoulade, Toasted Bun, Cress

Berry Tart  
Local Berries, Brown Butter, Marzipan

**THE "FIG" | \$625**

**SERVES 10-12 GUESTS**

POPS Popcorn Trio

Dip Trio

Charred Tomato Salsa, Roasted Pasilla Cheese Dip,  
Guacamole, White Corn Tortilla Chips

Farmer's Market Crudités

Assorted Seasonal Vegetables,  
Roasted Garlic Ranch Dressing

California Fruit and Berries

California Cheese Board

Fig & Orange Jam, Marshall's Farm Honey,  
Marcona Almonds, Toast

Kenter Canyon Organic Greens

Roasted Market Root Vegetables,  
Balsamic Vinaigrette

Chef Coni Cossio's Seafood Cóctel de Camarón

Shrimp, Octopus, Clamato, Chopped Cucumber,  
Tomato, Onion, Pepper, Cilantro

Grilled Chicken Torta

Adobo Spiced Chicken, Avocado,  
Shredded Lettuce, Pepperjack Cheese

Chipotle Honey Chicken Drums

Avocado Crema, Pickled Jicama, Carrots

Pancho's Hand Rolled Flautas

Shredded Beef, Tijuana Taqueria Salsa

Al Pastor Nacho Tower

Queso Bravo, Pineapple Relish, Pickled Onion,  
Cilantro

Tres Leches Cake

Berry Compote, Horchata Crumble



**THE GRIDIRON | \$525**

**SERVES 10-12 GUESTS**

POPS Popcorn Trio

Rosemary and Sea Salt Potato Chips  
Caramelized Onion Dip

Farmer's Market Crudités  
Assorted Seasonal Vegetables,  
Roasted Garlic Ranch Dressing

California Fresh Fruit & Berries

Baby Red and Green Romaine Caesar Salad  
Herb Croutons, Grana Padano, Classic Dressing

Roy Ner's Akko Port Dips  
Smoked Hummus, Turkish Salsa, Baba Ghanoush,  
Flatbreads & Vegetables

Tuscan Club Sandwich  
Roasted Turkey, Ham, Provolone, Butter Lettuce,  
Basil Aioli, Focaccia

Buffalo Chicken Drums  
Traditional Buffalo Sauce, Blue Cheese Dressing,  
Carrots, Celery

Old Fashioned All Beef Hot Dogs  
Traditional Accompaniments

Assorted House Made Cookies  
Chocolate Chunk, Snickerdoodles,  
Cranberry Orange Oatmeal, Double Chocolate

**MORNING GLORY BRUNCH | \$130**

**SERVES 10-12 GUESTS**

Strauss Greek Yogurt Parfaits  
Dried Blueberry Granola, Orange Blossom Honey

Baked French Toast  
Peach Jam, California Almonds, Mascarpone

Biscuits  
Rosemary Ham, Farm Fresh Scrambled Eggs,  
Caramelized Onion, Gruyere





COLISEUM

---

COLISEUM SUITE  
A LA CARTE

## A LA CARTE OFFERINGS

ALL ITEMS SERVE 10-12 GUESTS  
ALL ITEMS BELOW AVAILABLE FOR PREORDER

### SNACKS

Bavarian Pretzel Bites | \$75  
Sea Salt Coated, IPA Cheese Fondue

Dip Trio | \$50  
Charred Tomato Salsa, Roasted Pasilla Cheese  
Dip, Guacamole, White Corn Tortilla Chips

Chips and Guacamole | \$35

Roasted Peanuts "In the Shell" | \$35

POPS Popcorn Trio | \$35

Rosemary and Sea Salt Potato Chips | \$30  
Caramelized Onion Dip

House Popped Popcorn | \$25





## A LA CARTE OFFERINGS

ALL ITEMS SERVE 10-12 GUESTS  
ALL ITEMS BELOW AVAILABLE FOR PREORDER

### COLD BEGINNINGS

Sushi and Sashimi | \$250  
60 Pieces. Wasabi, Pickled Ginger,  
Soy Sauce

California Cheese &  
Charcuterie Board | \$155  
Fig and Orange Jam, Marshall's Farm Honey,  
Marcona Almonds, Toast

Peruvian Chilled Beef Tenderloin | \$150  
Balsamic Grilled Red Onion, Arugula,  
Chimichurri, Local Baguette

Shrimp Cocktail | \$150  
Traditional Cocktail Sauce, Meyer Lemon

California Fresh Fruit and Berries | \$65

Farmers Market Crudités | \$45  
Assorted Seasonal Vegetables,  
Roasted Garlic Ranch Dressing

### GREENS

Italian Chopped Salad | \$80  
Salami, Provolone, Tomatoes, Olives,  
Artichokes, Garbanzo Beans, Local Lettuces,  
Cabernet Sauvignon Vinaigrette

Baby Red and Green Romaine  
Chicken Caesar Salad | \$65  
Grilled Chicken Breast, Herb Croutons,  
Grana Padano, Classic Dressing

Organic Savoy Spinach Salad | \$40  
Berries, Laura Chenel Goat Cheese,  
Shallot Vinaigrette

### WARM BEGINNINGS

Tim Hollingsworth's CJ Boyd's  
Fried Chicken Sliders | \$125  
Malibu; Tomato, Pepper Jack  
East LA; Salsa Macha, Cilantro Cabbage  
Otium; Aji Verde, Shishito

Pancho's Hand Rolled Flautas | \$110  
Shredded Beef, Tijuana Taqueria Salsa

Buffalo Chicken Drums | \$100  
Traditional Buffalo Sauce,  
Blue Cheese Dressing, Carrots, Celery

Chicken Tenders | \$85  
Roasted Garlic Ranch, House Made BBQ

Classic Beef Sliders | \$85  
Secret Sauce, Aged Cheddar, Pickles,  
Shredded Lettuce

### DELI SANDWICHES

Tuscan Club Sandwich | \$90  
Smoked Ham, Roasted Turkey, Provolone,  
Butter Lettuce, Basil Aioli, Focaccia

Grilled Chicken Torta | \$75  
Adobo Spiced Chicken, Avocado,  
Shredded Lettuce, Pepper Jack Cheese

Herb Roasted Turkey | \$70  
Provolone Cheese, Baby Greens,  
Vine Ripened Tomato, Roasted Garlic Aioli

## A LA CARTE OFFERINGS

ALL ITEMS SERVE 10–12 GUESTS  
ALL ITEMS BELOW AVAILABLE FOR PREORDER

### FLATBREAD PIZZA

*FLATBREAD PIZZA AVAILABLE IN TOWER SUITES*

Godfather Flatbread | \$50

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

BBQ Chicken Flatbread | \$45

BBQ Pulled Chicken, Red Onion, Cilantro

Margherita Flatbread | \$40

Mozzarella, Fresh Summer Tomato, Basil

### HOT ENTRÉES

Classic Beef Short Rib | \$165

Gremolata, Red Wine Reduction

House Made Meatballs | \$150

Bucatini Pasta, Parmesan Cream

Grandma's Mac n' Cheese | \$75

Crispy Panko Topping

### DOGS, SAUSAGES

Grilled Polish Sausages | \$100

Sauerkraut, Mustard Bar

Old Fashioned All Beef Hot Dogs | \$85

Traditional Accompaniments

### SWEET ENDINGS

Assorted Cupcakes | \$80

Berry Tart | \$75

Local Berries, Brown Butter, Marzipan

Strawberry Shortcake | \$65

Orange Blossom Honey,

Local Strawberries

Assorted House Baked Cookies | \$45

Chocolate Chunk, Snickerdoodles,  
Cranberry Orange Oatmeal, Double Chocolate



COLISEUM

---

COLISEUM SUITE  
BEVERAGES

## BEER PACKAGES

### I LOVE IPA'S | \$155

Stone IPA  
Three Weavers Expatriate IPA  
Ballast Point Sculpin IPA

### L.A. LOCAL CRAFT | \$148

Three Weavers Seafarer Kolsch-Style Ale  
Firestone 805  
Angel City Pilsner

### TOUR OF MEXICO | \$132

Corona Extra  
Modelo  
Dos Equis  
\*Add Michelada Mix \$25

\*\* (1) 6pk of Each

## BEER SELECTION | 6 PACK

### DOMESTIC | \$40

Coors Light  
Bud Light  
Miller Lite

### PREMIUM | \$48

El Chingon IPA  
Corona Extra  
Corona Light  
Modelo  
Dos Equis  
Stella Artois  
Sapporo  
Blue Moon  
Michelob Ultra

### CRAFT | \$56

Ballast Point Sculpin IPA  
Stone IPA  
Three Weavers Expatriate IPA  
Three Weavers Seafarer  
Kolsch-Style Ale  
Firestone Mind Haze  
Angel City Pilsner  
Firestone 805  
Golden Road Wolf Pup Session IPA  
St. Archer Blonde Ale

### OTHER | \$48

Angry Orchard Crisp Apple Cider  
White Claw Black Cherry  
Redbridge (gluten free)  
O'Douls (non-alcoholic)

## BAR PACKAGES

### PLATINUM BAR | \$900

- (1) Saddlerock Cabernet Sauvignon
- (1) Saddlerock Chardonnay
- (1) Stella Artois 6pk
- (1) Firestone 805 6pk
- (1) Golden Road Wolf Pup IPA 6pk
- (1) Don Julio Blanco Tequila
- (1) Ketel One Vodka
- (1) Bulleit Bourbon
- (1) Bacardi Rum
- (1) Club Soda 6pk
- (1) Tonic 6pk
- (1) Cranberry Juice
- (1) Orange Juice
- (1) Coke 6pk
- (1) Diet Coke 6pk
- (2) Dasani Water 6pks

### MINI BAR | \$635

- (1) Don Julio Blanco Tequila
- (1) Ketel One Vodka
- (1) Bulleit Bourbon
- (1) Bacardi Rum
- (1) Club Soda 6pk
- (1) Tonic 6pk
- (1) Cranberry Juice
- (1) Orange Juice
- (1) Coke 6pk
- (1) Diet Coke 6pk
- (2) Dasani Water 6pks

### GOLD BAR | \$740

- (1) Saddlerock Cabernet Sauvignon
- (1) Saddlerock Chardonnay
- (1) Stella Artois 6pk
- (1) Firestone 805 6pk
- (1) Golden Road Wolf Pup IPA 6pk
- (1) Altos Tequila
- (1) Absolut Vodka
- (1) Nine Banded Whiskey
- (1) Club Soda 6pk
- (1) Tonic 6pk
- (1) Cranberry Juice
- (1) Orange Juice
- (1) Coke 6pk
- (1) Diet Coke 6pk
- (2) Dasani Water 6pks

### BEER AND WINE | \$360

- (1) Saddlerock Cabernet Sauvignon
- (1) Saddlerock Chardonnay
- (2) Coors Light 6pks
- (2) Stella Artois 6pks
- (1) Modelo 6pk
- (1) Coke 6pk
- (1) Diet Coke 6pk
- (2) Dasani Water 6pks



## LIQUOR SELECTION

### VODKA

Grey Goose | \$200  
Ketel One | \$140  
Tito's | \$110  
Absolut | \$110

### TEQUILA

Don Julio 1942 | \$400  
Clase Azul Reposado | \$350  
Don Julio Anejo | \$200  
Don Julio Reposado | \$175  
Patron Silver | \$175  
Casa Mexico Silver | \$150  
Don Julio Blanco | \$150  
Altos | \$110

### WHISKEY/BOURBON

Crown Royal | \$135  
Bulleit Bourbon | \$135  
Jameson | \$125  
Jack Daniel's | \$125  
Nine Banded | \$105  
Fireball | \$80

### GIN

Hendricks | \$175  
Tanqueray | \$120  
Beefeater | \$100

### RUM

Bacardi White | \$85  
Captain Morgan Spiced Rum | \$85  
Malibu Coconut Rum | \$85

### SCOTCH

Johnnie Walker Blue | \$550  
Macallan 12 | \$200  
Johnnie Walker Black | \$175  
Chivas Regal | \$145  
Johnnie Walker Red | \$115

### CORDIALS/COGNAC

Hennessey VSOP | \$250  
Baileys | \$95  
Kahlua | \$95

### MIXERS

Ginger Beer | \$28  
Michelada Mix | \$25  
Bloody Mary Mix | \$25  
Sweet & Sour Mix | \$25  
Ginger Ale | \$20  
Club Soda | \$20  
Tonic Water | \$20  
Cranberry Juice | \$20  
Orange Juice | \$20  
Pineapple Juice | \$20  
Grapefruit Juice | \$20



## 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



## NON-ALCOHOLIC BEVERAGES

### SOFT DRINKS

- Coke | \$22
- Diet Coke | \$22
- Sprite | \$22
- Barq's Root Beer | \$22
- Dr. Pepper | \$22
- Lemonade | \$22
- Apple Juice | \$22

### WATER

- Smart Water Still | \$30
- Smart Water Sparkling | \$30
- Pellegrino | \$28
- Dasani | \$22
- Dasani Sparkling Lime | \$22
- Dasani Sparkling Berry | \$22

### COFFEE/TEA

- Coffee Bar \$60
- Keurig, Assortment of 18 Pods
- Honest Tea Honey Green | \$32
- Honest Tea Half and Half | \$32
- Gold Peak Unsweetened | \$32
- Peet's Iced Espresso Vanilla Latte (4 pack) | \$26
- Peet's Iced Espresso Caramel Macchiato (4 pack) \$26

*\*ALL BEVERAGES SERVED IN 6 PACKS UNLESS  
OTHERWISE NOTED*

