



**SUITES  
MENU**  
**2023-2024**





WELCOME

PACKAGES

A LA CARTE

MAINS

BEVERAGE

INFO

# WELCOME TO LEVI'S STADIUM

Levi's® Stadium is the Home of the San Francisco 49ers and the premier sports and entertainment venue in the world. Levi's® Stadium is known for being the most high-tech stadium in the world and was officially recognized as Sports Facility of the Year by Sports Business Journal in May of 2015, and followed that award one month later by being named Venue of Year by the Stadium Business Awards in Barcelona, Spain.

## KNOW THE TEAM

### PREMIUM MANAGER // SAMANTHA TU



Samantha has been immersed in the restaurant business for as long as she can remember. With her father's side of the family owning restaurants, her love for hospitality and food developed at an early age. Growing up, she spent summers in Minnesota, where she would eagerly lend a hand in the family business, fostering her passion for the industry.

In 2016, Samantha took her first steps into the hospitality field, starting with a position in culinary at PayPal Park and working concessions at the San Jose Giants. Just a year later, she seized an opportunity to become the Suites Supervisor at Levi Stadium. However, in 2021, she decided to explore new horizons and joined the Warriors, where she became part of their victorious 2022 championship year.

Samantha pursued her academic aspirations and graduated from Cal Poly Pomona with a bachelor's degree in hospitality, specializing in special events. Her dedication and hard work paid off as she was promoted to the position of Suites Manager at Levi Stadium after completing her degree.

Throughout her career, Samantha has had the privilege of working on various notable events and experiencing diverse venues. From Taylor Swift concerts and the Arizona Diamondbacks' home opener to the World Baseball Classics and the esteemed "Big Game" at Cal Berkeley in 2022, she has gained valuable insights and expanded her professional repertoire.

Born and raised in Milpitas, Samantha's connection to the Bay Area runs deep. She cherishes her surroundings, embracing activities such as swimming, appreciating nature, and honing her culinary skills. Accompanying her on this journey is her beloved dog named Zuko.



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# WELCOME TO LEVI'S STADIUM

## EXECUTIVE SOUS CHEF // JUAN CARLOS VAZQUEZ



Chef Juan Carlos Vazquez is an accomplished culinary expert who joined Levy as the Executive Sous Chef for premium suites at Levi's Stadium in Santa Clara, California, in 2018. Originally from Mexico, Juan Carlos attended Colegio Superior de Gastronomía in Mexico City before beginning his culinary career in small restaurants and clubs in the Soho area of New York City. After the tragedy of September 11, 2001, he moved to Miami Beach to work for one of the best catering companies in the city, Barton G. During his first year there, he directed cooks and all the back-of-the-house culinary operations, working with Corporate Chef Ted Mendez, one of his mentors.

After five years at Barton G, Juan Carlos returned to New York to work for Centerplate from 2003-2013 as Executive Sous Chef at different locations in the city. One of his primary responsibilities was planning and directing cooks for high-end events at the Jacob Javitz Center and being the exclusive chef for Porsche at the international auto show, among other events all over New York City. He was also part of the opening team at the Prudential Center Arena, home of the Red Devils NHL professional hockey team, and in 2012, he hosted the NHL Stanley Cup and many other relevant events at the arena. In 2013, he was an active part of the preparation for Super Bowl XLVIII at MetLife Stadium and supported venues all over the East Coast.

At the end of 2013, Juan Carlos was assigned to help with the opening of the new Levi's Stadium. After the season ended, Executive Chef Vincent Lee offered him an opportunity to move to California and be part of the Levi's Stadium Culinary Team as Executive Sous Chef and chef for the premium suites. Juan Carlos spent the first year creating new production systems, teams, and menus for the following 49ers season. He was responsible for planning and directing chefs and cooks during Super Bowl 50 and making it the best possible event for the suites fans and the company. With Levy, Juan Carlos continues to provide the best possible experience to the Suites 49ers fans and support sports events all over the West Coast.

Throughout his career, Juan Carlos has been passionate about creating the best possible experience for guests and teaching cooks about the importance of having a passion for what they do. His culinary knowledge and experience make him a valuable asset to the Levy team.





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# THE FAITHFUL FARM

Each of our house-made Faithful Farm packages feature fresh, natural and local flavors of the season.

## BOTTOMLESS FRESHLY POPPED POPCORN V

## GOURMET CHIPS & DIP DUO V

Kettle-style potato chips, caramelized shallot, roasted garlic Parmesan dip

## COASTAL CRUDITE SAMPLER V

Greek yogurt dip, rainbow cauliflower, heirloom carrots, cucumbers, grape tomatoes, olive tapenade & grilled flatbread

## MARKET FRESH FRUIT V<sup>2</sup> AVG

Selection of market fresh fruits

## #FTTB SALAD V<sup>2</sup> AVG

Mixed greens, dragon fruit, golden apples, endive, radicchio & passion fruit vinaigrette

## BAKED ASIAGO SPINACH ARTICHOKE DIP V

Roasted garlic, melted Asiago & Parmesan cheese, grilled baguette

## MEZZE FRITTER DUO V

// Chick Pea Falafel

// Spanakopita

Lemon tahini dipping sauce

## SICILIAN MUFFALETTA V

Olive tapenade, grilled squash, roasted red peppers, provolone cheese, garlic confit aioli, Italian sesame seed bouille

## AHI TUNA STEAK TAPAS BOARD

Marinated artichoke hearts, mansanilla olives, pickled heirloom cauliflower, stuffed Piquillo peppers, anchovy cannellini bean dip, feta cheese, chorizo Iberico

## HARISSA CHICKEN

Charred boneless chicken, smoky red chili sauce, chick peas, golden rice pilaf

FAITHFUL FARM PACKAGE  
serves twelve **[1200.00]**





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# THE ALL AMERICAN

The ultimate day at the stadium starts with the perfect package of fan favorites and our signature dishes.

## BOTTOMLESS FRESHLY POPPED POPCORN

## DORITO TRIO

## GUACAMOLE & SALSA SAMPLER V2 AVG

House guacamole, taqueria salsa verde, smoky chipotle salsa, Tostitos tortilla chips

## CHEF'S GARDEN VEGETABLES V2 AVG

Farmer's market fresh vegetables, beetroot-sumac hummus, black peppercorn turmeric ranch

## FAITHFULL CAESAR SALAD V

Crisp romaine, Belgian endive, radicchio, shaved Parmesan cheese, toasted sourdough croutons, creamy Caesar dressing

## SOUTHWEST CHOPPED SALAD V AVG

Mixed greens, red beets, green beans, cucumber, pickled peppers, corn, cherry tomatoes, salted pepitas, chili-lime vinaigrette

## EAST VS. WEST WINGS

// Habanero passion fruit glaze

// Modelo-Michelada sauce, tajin, charred jalapeno-lime crema

## FIRE ROASTED SAUSAGE SAMPLER

Caramelized peppers & onions, giardiniera, creole mustard, hoagie rolls

## 490Z TOMAHAWK BOARD

Bone-in ribeye, fire roasted spicy linguica sausage, charred local vegetables, jalapeno-cilantro chimichurri, atomic horseradish cream

## WHITE CHEDDAR MAC V

Cavatappi pasta, sharp white cheddar, herb panko topping

ALL-AMERICAN PACKAGE  
serves twelve **[1300.00]**





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# NORCAL BARBECUE

Featuring a fusion of Northern California flavors and classic Texas-style barbecue.

**BOTTOMLESS FRESHLY POPPED POPCORN** 

**GOURMET CHIPS & DIP DUO** 

Kettle-style potato chips, caramelized shallot, roasted garlic Parmesan dip

**49ERS “NINE” LAYER DIP** 

Spicy black beans, pico de gallo, smoked chipotle salsa, fiesta corn salad, sour cream, pepper jack cheese, cheddar cheese, sliced jalapenos, scallions, Tostitos tortilla chips

**MARKET FRESH FRUIT**  

Selection of market fresh fruits

**OLD FASHIONED POTATO SALAD**

Red bliss potatoes, egg, bacon bits, parsley, celery, pickle relish, creamy champagne dressing

**PICKLED JALAPENO SLAW**  

Green & red cabbage, carrots, charred & pickled jalapeno aioli

**GRILLED GARDEN VEGETABLES**  

Charred zucchini, mini sweet peppers, broccolini, baby carrots, sweet corn

**SKUNA BAY SALMON BOARD**

Dry spice rub, pickled red onion salad, red & gold mustard caviar

**PORK BELLY BURNT ENDS MAC**

Cavatappi pasta, white cheddar cheese sauce, roasted pearl onions, golden moonshine barbecue glaze

**BARBECUE PIT DUO**

Char-grilled mesquite chicken thighs, golden moonshine barbecue glaze & hardwood smoked al pastor pork spare ribs, Pepsi-Cola barbecue sauce

NORCAL BARBECUE PACKAGE  
**serves twelve [1100.00]**



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# A LA CARTE

## SNACKS

Serves twelve

**BOTTOMLESS FRESHLY POPPED POPCORN** V **(\$40.00)**

**DORITOS TRIO** **(\$60.00)**

**GOT THE MUNCHIES** V **(\$110.00)**  
Smokehouse almonds, Picante con Lemon Corn Nuts, chocolate covered pretzels

**SNACK MIX** V **(\$30.00)**

**THE CANDY JAR** **(\$85.00)**  
Movie theatre style candies and treats

**GOURMET CHIPS & DIP DUO** V **(\$75.00)**  
Kettle-style potato chips, caramelized shallot, roasted garlic Parmesan dip

**GUACAMOLE & SALSA SAMPLER** V2 AVG **(\$135.00)**  
House guacamole, taqueria salsa verde, smoky chipotle salsa, Tostitos tortilla chips

## CHILLED APPETIZERS

Serves twelve

**SALUMI & FARMSTEAD CHEESE** **(\$225.00)**  
Hand-cut salumi, local California cheeses, jams, crostini & flatbread crackers

**GOLD RUSH BURRATA DUO** **(\$200.00)**  
// Golden heirloom tomatoes, gold pearls, marinated artichokes, lemon oil  
// Red heirloom tomatoes, red pearls, grilled vegetables, Seka Hills extra virgin olive oil

**CHILLED SHRIMP COCKTAIL** AVG **(\$185.00)**  
Poached jumbo shrimp, spicy horseradish cocktail sauce & lemons

**MARKET FRESH FRUIT** V2 AVG **(\$140.00)**  
In-season selection of fresh fruits & berries

**COASTAL CRUDITE SAMPLER** V **(\$140.00)**  
Greek yogurt dip, rainbow cauliflower, heirloom carrots, cucumbers, grape tomatoes, olive tapenade & grilled flatbread

**CHEF'S GARDEN VEGETABLES** V AVG **(\$130.00)**  
Farmer's market fresh vegetables, beetroot-sumac hummus, black peppercorn turmeric ranch dip

**49ERS "NINE" LAYER DIP** V AVG **(\$130.00)**  
Spicy black beans, pico de gallo, smoked chipotle salsa, fiesta corn salad, sour cream, pepper jack cheese, cheddar cheese, sliced jalapenos, scallions, Tostitos tortilla chips

**OMAKASE-STYLE SUSHI SAMPLER** **(\$425.00)**  
Featuring 49ers themed roll with chef's selection of maki, nigiri & sashimi

**AHI TUNA & SALMON POKE BOWLS** **(\$275.00)**  
Forbidden & furikake rice, pickled cabbage, carrots, wakame seaweed salad, edamame, pineapple, tobiko caviar, spicy miso aioli



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# A LA CARTE

## SALADS

Serves twelve



### RED & GOLD GRAIN SALAD [140.00]

Roasted beets, sundried mango, butternut squash, forbidden black rice & five grain mix, chopped kale, feta cheese, honey champagne vinaigrette

### #FTTB SALAD [130.00]

Arcadia spring mix, dragon fruit, golden apples, endive, radicchio & passion fruit vinaigrette

### FAITHFULL CAESAR SALAD [130.00]

Crisp romaine, Belgian endive, radicchio, shaved Parmesan cheese, toasted sourdough croutons, creamy Caesar dressing

### SOUTHWEST CHOPPED SALAD [140.00]

Mixed greens, red beets, green beans, cucumber, pickled mini sweet peppers, corn, cherry tomatoes, salted pepitas, chili-lime vinaigrette

### HEARTS OF PALM SALAD [140.00]

Heirloom tomatoes, roasted shallots, fennel, red & green cabbage, kale, sherry Dijon vinaigrette

## WARM APPETIZERS

Serves twelve



### LOCOS BIRRIA NACHO [225.00]

Beef birria, queso bravo sauce, sour cream, sliced jalapenos, pico de gallo, chicharrones & Tostito's tortilla chips

### BUFFALO CHICKEN WINGS [180.00]

Crispy fried & tossed with spicy buffalo hot sauce, creamy blue cheese dressing

### EAST VS. WEST WINGS [200.00]

- // Habaneropassion fruit glaze
- // Modelo-Michelada sauce, tajin, charred jalapeno-lime crema

### CRISPY CHICKEN TENDERS [180.00]

Buttermilk ranch

### PORK BELLY BURNT ENDS MAC [200.00]

Cavatappi pasta, white cheddar cheese sauce, roasted pearl onions, golden moonshine barbecue glaze

### EMPANADAS DUO [250.00]

- // Beef Sofrito
- // Queso Pasilla Hominy
- Aji verde sauce

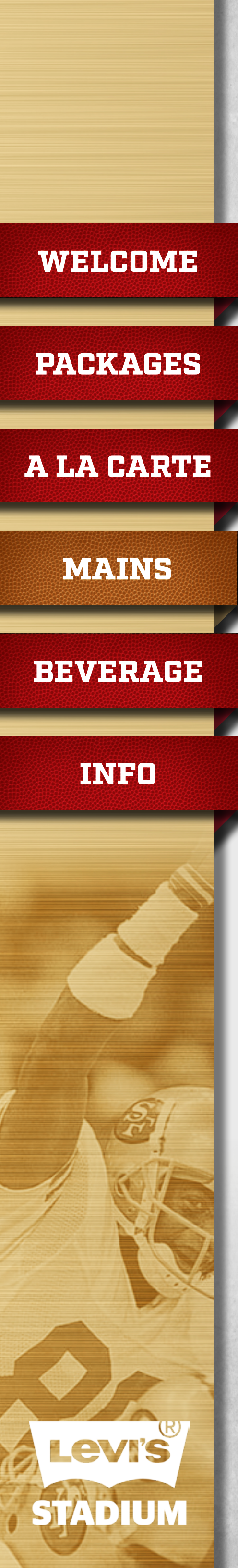
### WHITE CHEDDAR MAC [120.00]

Cavatappi pasta, sharp white cheddar, herb panko topping

### DIM SUM DUO [170.00]

Pan seared pork pot stickers & crunchy vegetables spring rolls, ponzu & mango ginger habanero dipping sauces





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# THE MAINS

## IN-SUITE YAKITORI WAGYU & SAKE [1800.00]

Chef curated experenice, served for twelve people

### MIYAZAKI A5 NY STRIP LOIN

“Tsukemono” Japanese pickled vegetables, furikake & forbidden black rice

### HEAVENSAKE JUNMAI DAIGINJO “DASSAI”

Blueberry, white grape, apple, cooked pear, and pineapple flavors

### AKASHI JUNMAI DAIGINJO GENSHU

Melon, lemon, bitter orange, sage and subtle herbaceous notes

## ENTREE BOARDS

Serves twelve

### 49OZ TOMAHAWK BOARD [425.00]

Bone-in ribeye, fire roasted spicy linguica sausage, charred local vegetables, jalapeno-cilantro chimichurri, atomic horseradish cream

### AHI TUNA STEAK TAPAS BOARD [325.00]

Marinated artichoke hearts, mansanilla olives, pickled heirloom cauliflower & stuffed piquillo peppers, anchovy cannellini beans dip, feta cheese, chorizo Iberico

### SKUNA BAY SALMON BOARD [300.00]

Dry spice rub, pickled red onion salad, red & gold mustard caviar

## CHEF SPECIALS

Serves twelve


### TASMAN STREET TACO & TOSTADAS TRIO [260.00]

// Pollo Asado & Pork al Pastor

Achicote paste & guajillo chili, pineapple juice & aromatic spices

// Pollo Asado

Smoky barbecue mesquite chicken

// Spicy Borracho Black Beans 

Cilantro-onion, taquera salsa verde, limes, corn tortillas & tostadas

### HARISSA CHICKEN [250.00]

Charred boneless chicken, smoky red chili sauce, chick peas, golden rice pilaf

### SHAHI PANEER [225.00]

Creamy tomato sauce, potatoes, green peas, garam masala, basmati rice, garlic naan bread

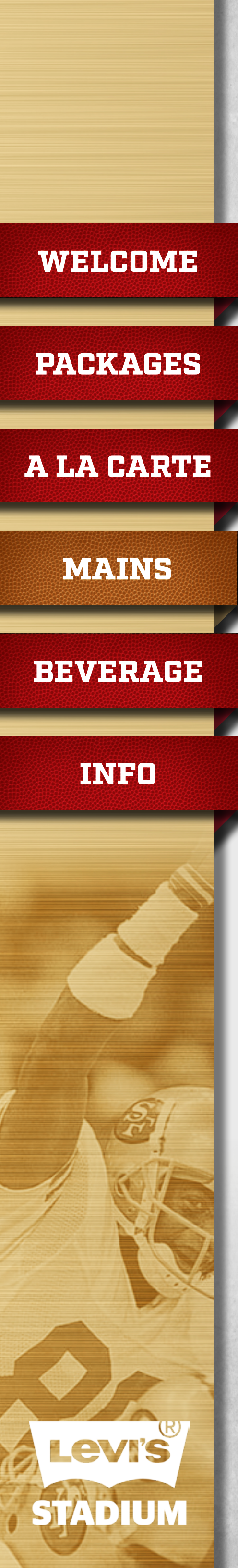
### BUTTER CHICKEN [250.00]

Creamy tomato sauce, curry chicken, tumeric, basmati rice & garlic naan bread

### BARBECUE PIT DUO [275.00]

Char-grilled mesquite chicken thighs, golden moonshine barbecue glaze & hardwood smoked al pastor pork spare ribs, Pepsi-Cola barbecue sauce





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# THE MAINS

## BURGERS, SAUSAGES & DOGS

Serves twelve



### FLANNERY DRY-AGED STEAKHOUSE BURGER [290.00]

Avocado-cilantro aioli, pepper jack cheese, bacon habanero jam, pickles, brioche bun. Plant-based options are available

### BAY CITY ROLLERS DOGS [120.00]

Silva’s all beef hot dogs with traditional condiments

### PLANT BASED BRATWURST [180.00]

Char-grilled sausage with caramelized peppers & onions, stone ground creole mustard, vegan rolls

### FIRE ROASTED SAUSAGE SAMPLER [200.00]

Caramelized peppers & onions, giardiniera, creole mustard, hoagie rolls

## HAND CRAFTED SANDWICHES

Serves twelve



### MESQUITE CHICKEN SANDWICH [165.00]

Smoked grilled chicken breast, baby arugula, lime cilantro aioli, roasted bell peppers, pepper jack cheese, grilled sourdough baguette

### SICILIAN MUFFALETTA [150.00]

Olive tapenade, grilled squash, roasted red peppers, provolone cheese, garlic confit aioli, Italian sesame seed bouille

### CUBAN SANDWICH [165.00]

Slow roasted pork shoulder, black forest ham, dill pickles, yellow mustard, Swiss cheese, mojo aioli, soft baguette

### ARRANCHERA SANDWICH [180.00]

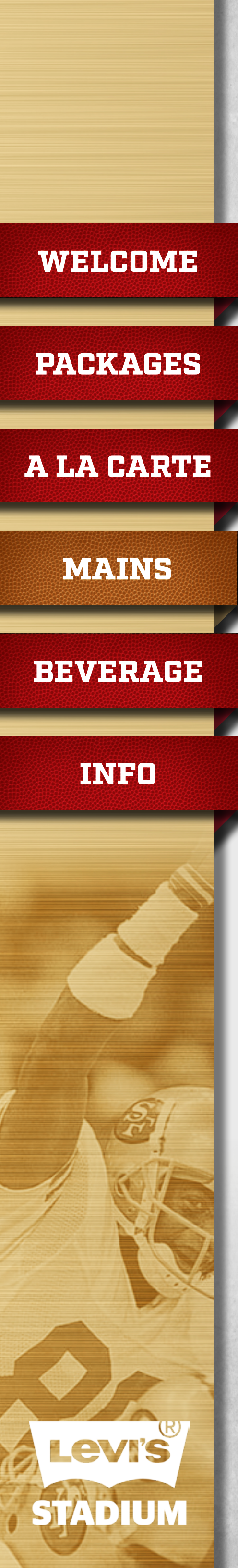
Grilled skirt steak, black beans spread, arugula, serrano chimichurri aioli, pepper jack cheese, soft onion baguette

### SMOKED PORK SANDWICHES [180.00]

Slow smoked with Pepsi-Cola barbecue sauce, jalapeno pickled slaw, Hawaiian slider rolls







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## SIGNATURE DESSERTS

Served for twelve people



### PYSCHO DOZEN DONUT SAMPLER [90.00]

A fresh selection of glazed & filled donuts

### GOLDEN S'MORES MERINGUE TART [150.00]

Graham cracker shell, ganache brownie, golden malt balls, torched meringue

### #FTTB COOKIES & TREATS [165.00]

Rotating commemorative 49ers shortbreads, freshly baked cookies, brownies and bars

### RED BERRY CRÈME BRULEE [160.00]

Layers of raspberry sauce, creamy custard, mixed berries coated in caramel

### SIX LAYER CARROT CAKE [160.00]

Our signature carrot cake, loaded with nuts, spices, sweet cream cheese frosting, loaded with toasted coconut & toasted pecans

### RED VELVET BUNDTS [165.00]

Red velvet sponge cakes filled and iced with a golden mascarpone frosting, dark chocolate drizzle

### CHICAGO STYLE CHEESECAKE [150.00]

Extra creamy cheesecake topped off with vanilla chantilly & sweet berries

### CREAM & SUGAR ICE CREAM SAMPLER [180.00]

Chocolate, mint chip, salted caramel





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# THE BEVERAGE

## SPECIALTY COCKTAILS

Craft cocktail trays delivered fresh to your suite!

### BLOODY MARY [110.00]

A truly engaging and customizable experience. Tres Agaves Bloody Mary mix with Ketel One Vodka, accompanied by a farm full of garnishes hand-selected by our culinary team

### CUCUMBER MINT SPRITZ [120.00]

A refreshingly crisp aperitivo sprits featuring Ketel One Botanical Cucumber & Mint, soda water

### RED AND GOLD MIMOSAS [120.00]

Toasting with style, a fun spin on a classic! Mix and match flavors featuring fresh orange, cranberry and pineapple juices. Topped with signature red and gold seasonal fruit

### HAND-CRAFTED MARGARITA [140.00]

The world’s best selling cocktail just got better! Hand-crafting at its finest with our signature blend of margarita mix, 1800 Silver Tequila, Cointreau Orange Liqueur and finished with a fresh squeeze of lime

## GLASS & CANS

Served by the six pack

### DOMESTIC [55.00]

- Bud Light
- Budweiser
- Coors Light
- Trumer Pilsner

### CRAFT [65.00]

- Corona
- Elysian Space Dust
- Fieldworks Lager
- Firestone 805
- Kona Big Wave
- Lagunitas
- Modelo Especial
- North Coast Prangster
- Sierra Nevada Hazy Little Thing IPA
- Stone Delicious IPA

### SOFT DRINKS [25.00]

- Aquafina Bottled Water
- Bubly ‘Cherry’ Sparkling Water
- Bubly ‘Lime’ Sparkling Water
- Diet Pepsi
- Mountain Dew
- Pepsi
- Perrier Sparkling Water
- Pure Leaf Unsweetened Iced Tea
- Simply Lemonade
- Starry

### OCEAN SPRAY JUICE [18.00]

- Cranberry
- Orange
- Pineapple

### RED BULL ENERGY [30.00]

- Regular
- Sugar Free

### LIFEWTR [30.00]

- Balanced Bottled Water





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# THE BEVERAGE

## SPIRITS

Served by the liter bottle unless unavailable.



### VODKA

- Grey Goose [145.00]
- Ketel One [130.00]
- Tito’s Handmade [100.00]

### GIN

- Aviation [100.00]
- Hendrick’s [130.00]

### TEQUILA

- 1800 Silver [95.00]
- 1800 Cristalino Anjeo [190.00]
- Casamigos Reposado [160.00]
- Clas Azul Reposado [350.00]
- Don Julio ‘1942’ Extra Anjeo [400.00]

### RUM

- Captain Morgan Spiced [70.00]
- Captain Morgan White [70.00]

### WHISKEY

- Bulleit Bourbon [110.00]
- Bulleit Rye [130.00]
- Four Roses ‘Single Barrel’ Bourbon [140.00]
- Gold Bar [140.00]
- Gold Bar ‘Barrel Cast’ Bourbon [180.00]
- Jameson Irish Whiskey [100.00]
- Nikka ‘Coffey’ Japanese Whiskey [350.00]
- Whistle Pig ‘10yr’ Rye [160.00]
- Woodford Reserve Bourbon [130.00]

### SCOTCH

- Macallan ‘12yr’ Double Cast [120.00]
- Monkey Shoulder Blended [190.00]







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# APPELLATION 49 WINE LIST

## INTERESTING WHITES & ROSE

Sold by the bottle



2022	Kendal Jackson Vintner's Reserve Riesling, Monterey	[50.00]
2022	Foxen Chenin Blanc, Santa Maria Valley	[55.00]
2022	Tablas Creek 'Patelin de Tablas' Rese, Paso Robles	[60.00]
2022	Jax Vineyards 'Y3' Sauvignon Blanc, Napa Valley	[65.00]
2022	Ridge Vineyards Grenache Blanc, Napa Valley	[70.00]
2022	Rombauer Sauvignon Blanc, Napa Valley	[75.00]
2022	Merry Edwards Sauvignon Blanc, Russian River Valley	[100.00]
2021	Foxen Chenin Blanc, Santa Maria Valley	[200.00]

## CHARDONNAYS

Sold by the bottle



2020	The Federalist, Mendocino	[50.00]
2021	Routestock, Sonoma Coast	[55.00]
2021	Jax Vineyard 'Y3', Napa Valley	[60.00]
2018	Domaine Eden, Santa Cruz Mountains	[75.00]
2021	Melville 'Estate', Santa Rita Hills	[90.00]
2022	Rombauer, Carneros	[100.00]
2021	Martinelli 'Bella Vigna' Sonoma Coast	[110.00]
2019	Racines 'Sta Rita Hills Cuvee' Santa Rita Hills	[135.00]
2022	Convene by Dan Kosta, Russian River Valley	[150.00]
2021	Jonive 'Estate', Russian River Valley	[160.00]
2021	Mayacamas, Mt. Veeder	[175.00]
2021	Peter Michael 'La Carriere', Sonoma Coast	[250.00]

## SPARKLING WINE

Sold by the bottle



NV	Roederer Estate Brut, Anderson Valley	[75.00]
2020	Schramsberg Blanc de Blancs, North Coast	[85.00]
NV	Roederer Estate Rose Brut, North Coast	[85.00]
2019	Schramsberg Brut Rose, North Coast	[95.00]
2015	Roederer Estate 'L'Ermitage', Anderson Valley	[150.00]
2013	Schramsberg 'J. Schram' Blanc de Blanc, North Coast	[225.00]



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# APPELLATION 49

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## PINOT NOIR

Sold by the bottle

2021	Jax Vineyards 'Y3', Russian River Valley	[70.00]
2020	Routestock, Sonoma Coast	[75.00]
2019	Foxen, Santa Maria Valley	[80.00]
2021	Melville 'Estate', Santa Rita Hills	[85.00]
2015	Kings Mountain 'Bacchus', Santa Cruz Mountains	[90.00]
2018	Mi Sueño, Russian River Valley	[115.00]
2021	Occidental, Freestone-Occidental	[125.00]
2019	Racines 'Sta Rita Hills Cuvée', Santa Rita Hills	[150.00]
2019	Convene by Dan Kosta, Sonoma Coast	[160.00]
2017	Papapietro Perry, Russian River Valley	[165.00]
2021	Jonive 'Estate', Russian River Valley	[170.00]
2019	Jenna Marise, Russian River Valley	[195.00]

## CABERNETS & MERLOTS

Sold by the bottle

2019	The Federalist, Cabernet Sauvignon, Lodi	[50.00]
2020	Routestock Cabernet Sauvignon, Napa Valley	[65.00]
2021	Jax Vineyards 'Y3' Cabernet Sauvignon, North Coast	[75.00]
2021	Chappellet 'Mountain Cuvee' Cab Blend, Napa Valley	[90.00]
2017	Robert Foley Merlot, Napa Valley	[95.00]
2017	Taub Family "Heritage" Cabernet Sauvignon, Napa Valley	[110.00]
2021	Jax Vineyards Cabernet Sauvignon, Napa Valley	[120.00]
2018	A. Rafanelli Cabernet Sauvignon, Dry Creek Valley	[150.00]
2011	Pride Mountain Merlot, Napa/Sonoma	[165.00]
2019	Mi Sueño Cabernet Sauvignon, Napa Valley	[175.00]
2017	Robert Foley Claret, Napa Valley	[185.00]
2019	Chappellet 'Signature' Cabernet Sauvignon, Napa Valley	[195.00]
2011	Pride Mountain Cabernet Sauvignon, Napa/Sonoma	[225.00]
2019	La Jota Cabernet Franc, Howell Mountain	[275.00]
2019	Accendo 'Laurea' Cabernet Sauvignon	[300.00]
2018	Mayacamas Cabernet Sauvignon, Napa Valley	[350.00]
2018	Peter Michael 'Les Pavots', Knights Valley	[500.00]
2018	Cardinale Cabernet Sauvignon, Napa Valley	[750.00]

## INTERESTING REDS

Sold by the bottle

2021	The Federalist Zinfandel, Lodi	[50.00]
2018	Ridge 'Ponzo Vineyard' Zinfandel, Russian River Valley	[70.00]
2019	Dashe Reserve Zinfandel, Dry Creek Valley	[75.00]
2018	Spear 'Estate' Syrah, Santa Rita Hills	[80.00]
2016	Melville Syrah, Santa Rita Hills	[85.00]
2019	Ridge Vineyards Petit Syrah, Dry Creek	[90.00]
2019	Mi Sueño 'La Chole' Malbec, Napa Valley	[125.00]
2019	Grenache, Keplinger "Basillisk" Russian River Valley	[150.00]
2019	Mt. Brave Zinfandel, Mt. Veeder, Napa Valley	[200.00]



WELCOME

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## SUITES INFORMATION

### BE A TEAM PLAYER & DRINK RESPONSIBLY

Levi's® Stadium and Levy 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 Levi's® Stadium a safe and exciting place for everyone.

### HOURS OF OPERATION

Location Premium Specialist Representatives are available from 9:00 a.m. to 5:00 p.m. PST, Monday through Friday, to assist you in your food and beverage selections. For licensed suite holders, online ordering is available at [www.e-levy.com/levisstadium](http://www.e-levy.com/levisstadium). To reach a Representative, dial: (408) 217-7080 or e-mail: [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com).

### QUICK REFERENCE LIST

Levy Premium Specialist Representative: (408) 217-7080  
Levy Suites Accounting Department: (408) 217-7058  
Leased Suite Holders: [www.elevy.com/levisstadium](http://www.elevy.com/levisstadium)

### 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 2:00 p.m. PST, four business days prior to each event. Orders can also be received via e-mail at [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com), and for Licensed Suite holders to order online at [www.e-levy.com/levisstadium](http://www.e-levy.com/levisstadium). Orders can be arranged with the assistance of a Premium Specialist Representative at (408) 217-7080 during normal business hours. If for any reason a game is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the game is cancelled (time restrictions, rain, cold, 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. PST the BUSINESS day prior to the event will not be charged.

Beverages may be purchased during the game 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 Levi's® Stadium.
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.



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## SUITES INFORMATION

### 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 game time to ensure the highest quality.

### SUITE STAFFING

A team of Levy Suite Attendants staff the Suite Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional Private Suite Attendants and Bartenders, which only attend to your suite, are also available for a fee of \$325.00 plus 9% sales tax per attendant. Please let us know if you need private attendants or bartenders at least four (4) business days prior to the event.

### SPECIALIZED ITEMS

Levy 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 our food and beverage selections, our Premium Specialist Team can assist you with many other arrangements. It's really one-stop shopping that can include balloons, floral arrangements, 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, and cups. 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 cannot be responsible for any lost or misplaced property left unattended in the suite.

### PAYMENT PROCEDURE AND ADMINISTRATIVE FEE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Levy, an itemized invoice will be sent to the company address following our 15-day payment policy. Please note that all food, beverage and related items are subject to a 21% Administrative Fee (25% is retained by Levy and 75% is distributed to service employees) plus applicable sales tax. The 25% portion of the Administrative Fee 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. Because Levy exclusively furnishes all food and beverage products for the suites at Levi's® Stadium, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.