

WELCOME



2015-2016

CITRIX | suites

MENU

::: PACKAGES

- :: THE SANTA CLARA
- :: THE MERIDIAN
- :: THE RACE STREET
- :: THE STOCKTON STREET
- :: THE JULIAN STREET

::: À LA CARTE

- :: SNACKS
- :: CHILLED PLATTERS
- :: HOT APPETIZERS
- :: SALADS
- :: SANDWICHES
- :: PIZZAS
- :: ARENA FAVORITES
- :: ENTRÉES
- :: DESSERTS

::: BEVERAGES

- :: PACKAGES
- :: THIRST QUENCHERS
- :: BOTTLED BEER
- :: LIQUOR
- :: WINE

::: POLICIES



center
at san jose



WELCOME | PACKAGES | À LA CARTE | BEVERAGES | POLICIES

WELCOME

WELCOME to the Citrix Suites at the SAP Center at San Jose. Your suite offers one of the finest experiences in sports and entertainment in the country. As the caterer to the SAP Center, Aramark is committed to the highest standards of quality and service.

The menu for the 2015-16 season offers a variety of food and beverage selections for your enjoyment during the event. The suite catering staff is dedicated to delivering all-star service for a memorable event. If you have requests for special arrangements for your guests or require a special item prepared by our Executive Chef, please contact the Suite Catering Office within two business days of your event.

We look forward to serving you!

Serving Sizes

**Small Platter – Suitable for 6 people or less
Medium Platter – Suitable for 9 people or less
Large Platter – Suitable for 12 people or less**

CITRIX | suites



PACKAGES | À LA CARTE | BEVERAGES | POLICIES

PACKAGES

- :: THE SANTA CLARA
- :: THE MERIDIAN
- :: THE RACE STREET
- :: THE STOCKTON STREET
- :: THE JULIAN STREET

THE SANTA CLARA Small: \$447 | Medium: \$648 | Large: \$804

Popcorn

Bottomless and Freshly Popped

Yukon Gold Potato Chips and Dip

French Onion Dip

Artisan Cheese Platter

Grapes, Candied Pecans, Dried Cranberries, Assorted Crackers

Fruit Platter

Seasonal Melons, Pineapple, Grapes, Berries

Iceberg Wedge Salad

Crispy Bacon, Grape Tomatoes, Green Onions, House Made Shaft's Blue Cheese Dressing

Chihuahua All Beef Hot Dog Slider

Miniature Hotdogs, Ketchup, Mustard

Bacon Wrapped Buffalo Chicken

Jalapeño Poppers

Creamy Bleu Cheese Filling

*Cheeseburger Sliders

Grilled Onions, Pickles, Cheddar Cheese, Tomatoes, Bistro Sauce

Chef Choice Cookie Basket

Chocolate Chip, Oatmeal Raisin, Snickerdoodles, White Chocolate Macadamia

To further enhance your experience add one of our other menu favorite

Tortilla Chips and Salsa

Fresh Tomato Salsa

Small: \$45 | Medium: \$63 | Large: \$78

Fresh Market Seasonal Crudités

Carrots, Peppers, Cucumber, Broccoli, Ranch Dressing

Small: \$57 | Medium: \$81 | Large: \$102

Los Gatos Beverage Package \$279

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina, Coors Light, Sierra Nevada

1-750ml. Chardonnay, Kendall Jackson, California

2-750ml. Cabernet Sauvignon, Dreaming Tree

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



PACKAGES | À LA CARTE | BEVERAGES | POLICIES

PACKAGES

- :: THE SANTA CLARA
- :: **THE MERIDIAN**
- :: THE RACE STREET
- :: THE STOCKTON STREET
- :: THE JULIAN STREET

THE MERIDIAN Small: \$429 | Medium: \$621 | Large: \$768

Popcorn v

Bottomless and Freshly Popped

Tortilla Chips and Salsa v

Fresh Tomato Salsa

Fruit Platter v vb

Seasonal Melons, Pineapple, Grapes, Berries

Camarones a La Diabla

Sautéed Mexican White Shrimp, Spicy Tomato Sauce

Garden Salad v vb

Mixed Field Greens, Cucumber, Carrots, Red Onions, Tomatoes, Radishes, Balsamic Vinaigrette

Grilled All Beef Hot Dog

Sauerkraut, Diced Onions, Mustard, Ketchup, Relish, Rolls

Warm Potato Salad

Red Bliss Potatoes, Bacon

All American Bacon Cheese *Burger

Applewood Smoked Bacon and American Cheese

Brownies and Blondies v

Baked Fresh Daily

To further enhance your experience add one of our other menu favorite

Buffalo Chicken Wrap

Fried Chicken Breast, Buffalo Sauce, Romaine Lettuce, Shaved Celery, Blue Cheese Smear
Small: \$84 | Medium: \$122 | Large: \$156

Charcuterie

Cured Meats, Gherkins, Whole Grain Mustard, Crostini
Small: \$84 | Medium: \$122 | Large: \$156

Silicon Valley Beverage Package \$302

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina, Heineken, Gordon Biersch Marzen
1-750ml. Chardonnay, Kendall Jackson, California
2-750ml. Cabernet Sauvignon, Louis Martini, Sonoma

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



VEGETARIAN



VEGAN



PACKAGES | À LA CARTE | BEVERAGES | POLICIES

PACKAGES

- :: THE SANTA CLARA
- :: THE MERIDIAN
- :: **THE RACE STREET**
- :: THE STOCKTON STREET
- :: THE JULIAN STREET

THE RACE STREET Small: \$711 | Medium: \$1,044 | Large: \$1,332

Popcorn V

Bottomless and Freshly Popped

Coconut Macadamia Date Bites V VG

Chewy, Sweet, Delicious

Fruit Platter V VG

Seasonal Melons, Pineapple, Grapes, Berries

Charcuterie

Cured Meats, Gherkins, Whole Grain Mustard, Crostini

Pita and Hummus V VG

Traditional Red Pepper Chipotle Hummus, Crispy Pita Chips

Citrus Beet and Avocado Salad V

Crispy Greens and Baby Arugula Blend, Crumbled Feta, Roasted Shallot Vinaigrette

*Filet Mignon

Roasted Fingerling Potatoes, Grilled Asparagus

Thyme Roasted *Chicken

Yukon Gold Mash, Green Beans, Natural Thyme Jus

Crème Brûlée V

Whipped Cream, Disaronno Macerated Strawberries

To further enhance your experience add one of our other menu favorite

Seared *Ahi Tuna

Asian Slaw, Wasabi Vinaigrette
Small: \$108 | Medium: \$158 | Large: \$204

Pan Seared Steel Head

Black Pepper Spätzle, Butter Broccolini
Small: \$192 | Medium: \$279 | Large: \$360

Silicon Valley Beverage Package \$302

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina, Heineken, Gordon Biersch Marzen
1-750ml. Chardonnay, Kendall Jackson, California
2-750ml. Cabernet Sauvignon, Louis Martini, Sonoma County

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V VEGETARIAN

VG VEGAN



PACKAGES | À LA CARTE | BEVERAGES | POLICIES

PACKAGES

- :: THE SANTA CLARA
- :: THE MERIDIAN
- :: THE RACE STREET
- :: **THE STOCKTON STREET**
- :: THE JULIAN STREET

THE STOCKTON STREET Small: \$435 | Medium: \$630 | Large: \$780

Popcorn ^v

Bottomless and Freshly Popped

Almond Toffee and Peanut Brittle ^v

Sweet, Crunchy, Sophisticated

Fruit Platter ^v ^{VG}

Seasonal Melons, Pineapple, Grapes, Berries

Caesar Salad ^v

Romaine, Herb Croutons, Shredded Parmesan, Caesar Dressing

Spinach and Artichoke Dip ^v

Crispy Pita Chips

Charcuterie

Cured Meats, Gherkins, Whole Grain Mustard, Crostini

Cheese Tortellini ^v

Cheesy Tortellini, Basil Pesto Cream Sauce

Pizza

Choose One Pizza for Small, Two Pizzas for Medium, Three Pizzas for Large
Cheese, Pepperoni, Combination, Hawaiian, Vegetarian, Flat Bread

Chef Choice Cookie Basket ^v

Chocolate Chip, Oatmeal Raisin, Snickerdoodles, White Chocolate Macadamia

To further enhance your experience add one of our other menu favorite

Assorted Sausages

Bratwurst, Italian, Spicy Chicken
Small: \$63 | Medium: \$90 | Large: \$114

Fresh Market Seasonal Crudités ^v

Carrots, Peppers, Cucumber, Broccoli, Ranch Dressing
Small: \$57 | Medium: \$81 | Large: \$102

Los Gatos Beverage Package \$279

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina, Coors Light, Sierra Nevada
1-750ml. Chardonnay, Kendall Jackson, California
2-750ml. Cabernet Sauvignon, Dreaming Tree, North Coast



PACKAGES | À LA CARTE | BEVERAGES | POLICIES

PACKAGES

- :: THE SANTA CLARA
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- :: THE STOCKTON STREET
- :: **THE JULIAN STREET**

THE JULIAN STREET Small: \$645 | Medium: \$945 | Large: \$1,200

Popcorn v
Bottomless and Freshly Popped

Almond Toffee and Peanut Brittle v
Sweet, Crunchy, Sophisticated

Tortilla Chips and Salsa v vg
Fresh Tomato Salsa

Fruit Platter v vg
Seasonal Melons, Pineapple, Grapes, Berries

Warm Potato Salad
Red Bliss Potatoes, Bacon

House-Smoked *Chicken Breast
House Special Apple Cider Brine Marinade

Chipotle BBQ *Ribs
Smokey Chipotle BBQ Sauce, St. Louis Style Pork Ribs

House-Smoked *Tri Tip
Jack Daniel's BBQ Sauce

Macaroni and Cheese v
House Made Favorite

White Chocolate Raspberry Cheesecake v
Whipped Cream, Raspberry Swirl, Chocolate Crust

To further enhance your experience add one of our other menu favorite

Artisan Cheese Platter v
Grapes, Candied Pecans, Dried Cranberries, Assorted Crackers
Small: \$69 | Medium: \$99 | Large: \$126

Bruschetta with Boursin v
Fresh Tomato, Basil, Balsamic Syrup
Small: \$75 | Medium: \$108 | Large: \$138

Los Gatos Beverage Package \$279
One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina, Coors Light, Sierra Nevada
1-750ml. Chardonnay, Kendall Jackson, California
2-750ml. Cabernet Sauvignon, Dreaming Tree, North Coast

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PACKAGES | **À LA CARTE** | BEVERAGES | POLICIES

À LA CARTE

:: SNACKS

- :: CHILLED PLATTERS
- :: HOT APPETIZERS
- :: SALADS
- :: SANDWICHES
- :: PIZZAS
- :: ARENA FAVORITES
- :: ENTRÉES
- :: DESSERTS

SNACKS

Popcorn **V**

Bottomless and Freshly Popped
\$22 per Basket

Tortilla Chips and Salsa **V** **VG**

Fresh Tomato Salsa
Small: \$45 | Medium: \$63 | Large: \$78
Add: Guacamole: \$24 per bowl

Yukon Gold Potato Chips and Dip **V**

French Onion Dip
Small: \$45 | Medium: \$63 | Large: \$78

Pita and Hummus **V** **VG**

Traditional Red Pepper Chipotle Hummus,
Crispy Pita Chips
Small: \$63 | Medium: \$90 | Large: \$114

Spinach and Artichoke Dip **V**

Crispy Pita Chips
Small: \$84 | Medium: \$122 | Large: \$156

Candy Basket **V**

Gummy Bears, Kit Kat[®], M&M's[®], Peanut M&M[®],
Reese's[®], Red Vines[®]
\$5 per King Sized Candy

House Made Almond Toffee and Peanut Brittle **V**

Sweet, Crunchy, Sophisticated
Small: \$48 | Medium: \$68 | Large: \$84

Coconut Macadamia Date Bites **V** **VG**

Chewy, Sweet, Delicious
Small: \$42 | Medium: \$59 | Large: \$72



PACKAGES | **À LA CARTE** | BEVERAGES | POLICIES

À LA CARTE

- :: SNACKS
- :: **CHILLED PLATTERS**
- :: HOT APPETIZERS
- :: SALADS
- :: SANDWICHES
- :: PIZZAS
- :: ARENA FAVORITES
- :: ENTRÉES
- :: DESSERTS

CHILLED PLATTERS

Fresh Market Seasonal Crudités ^v

Carrots, Peppers, Cucumber, Broccoli,
Ranch Dressing
Small: \$57 | Medium: \$81 | Large: \$102

Fruit Platter ^v ^{VG}

Seasonal Melons, Pineapple, Grapes, Berries
Small: \$57 | Medium: \$81 | Large: \$102

Artisan Cheese Platter ^v

Grapes, Candied Pecans, Dried Cranberries,
Assorted Crackers
Small: \$69 | Medium: \$99 | Large: \$126

8 Layer Dip ^v

Pinto Beans, Guacamole, Sour Cream, Salsa,
Cheddar Cheese, Olives, Tomatoes, Jalapenos
Small: \$69 | Medium: \$99 | Large: \$126

Charcuterie

Cured Meats, Gherkins, Whole Grain Mustard,
Crostini
Small: \$84 | Medium: \$122 | Large: \$156

Bruschetta with Boursin ^v

Fresh Tomato, Basil, Balsamic Syrup
Small: \$75 | Medium: \$108 | Large: \$138

SUSHI

*Sushi and *Maki Display

Wasabi, Pickled Ginger, Soy Sauce
Small: \$162 | Medium: \$234 | Large: \$300

Seared *Ahi Tuna

Asian Slaw, Wasabi Vinaigrette
Small: \$108 | Medium: \$158 | Large: \$204

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PACKAGES | **À LA CARTE** | BEVERAGES | POLICIES

À LA CARTE

- :: SNACKS
- :: CHILLED PLATTERS
- :: **HOT APPETIZERS**
- :: SALADS
- :: SANDWICHES
- :: PIZZAS
- :: ARENA FAVORITES
- :: ENTRÉES
- :: DESSERTS

HOT APPETIZERS

Chicken Tenders

Ranch Dip
Small: \$69 | Medium: \$99 | Large: \$126

Buffalo Wings

Celery, Bleu Cheese Dressing
Small: \$75 | Medium: \$108 | Large: \$138

*Cheeseburger Sliders

Grilled Onions, Pickles, Cheddar Cheese, Tomatoes,
Bistro Sauce
Small: \$69 | Medium: \$99 | Large: \$126

Mexican Tapas

Bacon Wrapped Jalapeno Poppers, Chicken
Quesadilla, Camarones a La Diabla,
Braised Short Ribs Taquitos
Small: \$126 | Medium: \$180 | Large: \$228

Asian Dim Sum

Pork Pot Stickers, Vegetable Spring Rolls,
Coconut Shrimp, Chicken Won Ton
Small: \$114 | Medium: \$162 | Large: \$204

Seasoned French Fries

Ketchup
Small: \$42 | Medium: \$59 | Large: \$72



PACKAGES | **À LA CARTE** | BEVERAGES | POLICIES

À LA CARTE

- :: SNACKS
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- :: HOT APPETIZERS
- :: **SALADS**
- :: SANDWICHES
- :: PIZZAS
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- :: ENTRÉES
- :: DESSERTS

SALADS

Caesar Salad

Romaine, Herb Croutons, Shredded Parmesan, Caesar Dressing
Small: \$69 | Medium: \$99 | Large: \$126

Iceberg Wedge Salad

Crispy Bacon, Grape Tomatoes, Green Onions, House Made Shaft's Blue Cheese Dressing
Small: \$81 | Medium: \$117 | Large: \$150

Garden Salad

Mixed Field Greens, Cucumber, Carrots, Red Onions, Tomatoes, Radishes, Balsamic Vinaigrette
Small: \$57 | Medium: \$81 | Large: \$102

Citrus Beet and Avocado Salad

Crispy Greens and Baby Arugula Blend, Crumbled Feta, Roasted Shallot Vinaigrette
Small: \$75 | Medium: \$108 | Large: \$138



PACKAGES | **À LA CARTE** | BEVERAGES | POLICIES

SANDWICHES

À LA CARTE

- :: SNACKS
- :: CHILLED PLATTERS
- :: HOT APPETIZERS
- :: SALADS
- :: **SANDWICHES**
- :: PIZZAS
- :: ARENA FAVORITES
- :: ENTRÉES
- :: DESSERTS

Turkey BLT

Citrus Black Pepper Aioli, Ciabatta Roll
Small: \$87 | Medium: \$126 | Large: \$162

Vegetarian Caprese Sandwich

Fresh Mozzarella, Sliced Tomatoes, Arugula,
Pesto Aioli, Ciabatta Roll
Small: \$93 | Medium: \$135 | Large: \$174

Roast *Prime Rib Sandwich

Caramelized Onions and Mushrooms,
Vermont White Cheddar, Ciabatta Roll
Small: \$120 | Medium: \$171 | Large: \$216

Buffalo Chicken Wrap

Fried Chicken Breast, Buffalo Sauce,
Romaine Lettuce, Shaved Celery,
Blue Cheese Smear
Small: \$84 | Medium: \$122 | Large: \$156



PACKAGES | **À LA CARTE** | BEVERAGES | POLICIES

À LA CARTE

- :: SNACKS
- :: CHILLED PLATTERS
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- :: **PIZZAS**
- :: ARENA FAVORITES
- :: ENTRÉES
- :: DESSERTS

PIZZA

Vegetarian Pizza

Freshly Baked 16" Classic Vegetarian Pizza
\$41 per Pizza

Hawaiian Pizza

Freshly Baked 16" Classic Hawaiian Pizza
\$41 per Pizza

Cheese Pizza

Freshly Baked 16" Classic Cheese Pizza
\$41 per Pizza

Pepperoni Pizza

Freshly Baked 16" Classic Pepperoni Pizza
\$41 per Pizza

Combination Pizza

Freshly Baked 16" Classic Combination Pizza
\$41 per Pizza

Tomato Basil Flat Bread Pizza

Freshly Baked 16" Flatbread Pizza
\$41 per Pizza



PACKAGES | **À LA CARTE** | BEVERAGES | POLICIES

ARENA FAVORITES

À LA CARTE

- :: SNACKS
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- :: SALADS
- :: SANDWICHES
- :: PIZZAS
- :: **ARENA FAVORITES**
- :: ENTRÉES
- :: DESSERTS

Grilled All Beef Hot Dog

Sauerkraut, Diced Onions, Mustard, Ketchup, Relish, Rolls
Small: \$57 | Medium: \$81 | Large: \$102

Grilled Portobello Sandwich

Grilled Portobello Mushroom Vegetarian Burger
Small: \$81 | Medium: \$117 | Large: \$150

Chipotle BBQ *Ribs

Smokey Chipotle BBQ Sauce, St. Louis Style Pork Ribs
Small: \$87 | Medium: \$126 | Large: \$162

All American Bacon Cheese *Burger

Applewood Smoked Bacon and American Cheese
Small: \$87 | Medium: \$126 | Large: \$162

Assorted Sausages

Bratwurst, Italian, Spicy Chicken
Small: \$63 | Medium: \$90 | Large: \$114

House Smoked *Tri Tip

Jack Daniel's BBQ Sauce, Corn Muffin
Small: \$156 | Medium: \$225 | Large: \$288

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VEGETARIAN



VEGAN

À LA CARTE

- :: SNACKS
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- :: PIZZAS
- :: ARENA FAVORITES
- :: **ENTRÉES**
- :: DESSERTS

ENTRÉES

Thyme Roasted *Chicken

Yukon Gold Mash, Green Beans, Natural Thyme Jus
Small: \$144 | Medium: \$207 | Large: \$264

Short *Ribs

Yukon Gold Mash, Brussel Sprouts with Bacon,
Aged Vinegar Reduction
Small: \$162 | Medium: \$234 | Large: \$300

Pan Seared *Steelhead

Black Pepper Spätzle, Butter Broccolini
Small: \$192 | Medium: \$279 | Large: \$360

*Filet Mignon

Roasted Fingerling Potatoes, Grilled Asparagus
Small: \$246 | Medium: \$360 | Large: \$468

Double Thick *Pork Chop

Herb Cheese Polenta Cake, Cajun Corn
Maque Choux
Small: \$180 | Medium: \$261 | Large: \$336

Vegetarian Pasticcio

Sweet Potato Goat Cheese Hash, Roasted
Asparagus
Small: \$156 | Medium: \$225 | Large: \$288

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À LA CARTE

- :: SNACKS
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- :: ENTRÉES
- :: **DESSERTS**

DESSERT SELECTIONS

Chef Choice Cookie Basket

Chocolate Chip, Oatmeal Raisin, Snickerdoodles,
White Chocolate Macadamia
Small: \$24 | Medium: \$32 | Large: \$36

Chocolate Mousse

Crème Chantilly, Grand Marnier Gastrique
Small: \$81 | Medium: \$117 | Large: \$150

House Made Brownies and Blondies

Baked Fresh Daily
Small: \$69 | Medium: \$99 | Large: \$126

Crème Brûlée

Whipped Cream, Disaronno Macerated
Strawberries
Small: \$84 | Medium: \$122 | Large: \$156

White Chocolate Raspberry Cheesecake

Whipped Cream, Raspberry Swirl, Chocolate Crust
Small: \$93 | Medium: \$135 | Large: \$174

BEVERAGES

- :: **PACKAGES**
- :: THIRST QUENCHERS
- :: BOTTLED BEER
- :: LIQUOR
- :: WINE

PACKAGES serve 12 people

South Bay Package \$210

- 1- Six Pack Pepsi
- 1- Six Pack Diet Pepsi
- 1- Six Pack Sierra Mist
- 1- Six Pack Aquafina Bottled Water
- 1- Six Pack Corona Beer
- 1- Six Pack Modelo
- 1- 750 ml. Margarita Mix, Margarita Shaker Cup
- Salt Ring, Limes, Lemons

Los Gatos Package \$278

- 1- Six Pack Pepsi
- 1- Six Pack Diet Pepsi
- 1- Six Pack Sierra Mist
- 1- Six Pack Aquafina Bottled Water
- 1- Six Pack Coors Light
- 1- Six Pack Sierra Nevada Pale Ale
- 1- 750 ml. Chardonnay, Kendall Jackson, Vintner's Reserve, California
- 2- 750 ml. Cabernet Sauvignon, Dreaming Tree, North Coast

Silicon Valley Package \$302

- 1- Six Pack Pepsi
- 1- Six Pack Diet Pepsi
- 1- Six Pack Sierra Mist
- 1- Six Pack Aquafina Bottled Water
- 1- Six Pack Heineken
- 1- Six Pack Gordon Biersch Marzen
- 1- 750 ml. Chardonnay, Kendall Jackson, Vintner's Reserve, California
- 2- 750 ml. Cabernet Sauvignon, Louis Martini, Sonoma County



PACKAGES | À LA CARTE | **BEVERAGES** | POLICIES

THIRST QUENCHERS per six pack

BEVERAGES

- :: PACKAGES
- :: **THIRST QUENCHERS**
- :: BOTTLED BEER
- :: LIQUOR
- :: WINE

Soft Drinks and Mixers \$18

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Mug Root Beer, Orange Crush, Ginger Ale, Club Soda, Tonic Water, Lipton Iced Tea, Tropicana Lemonade

Bottled Waters and Sports Drinks \$20

Aquafina Bottled Water
Sobe Life Water Pomegranate/Cherry
Gatorade Fruit Punch G2 and Grape G2
Sparkling Mineral Water

Fruit Juices \$19

Orange, Grapefruit, Cranberry, Pineapple, Apple, Tomato

Fresh Brewed Coffee (1 Airpot)

Premium Regular Coffee \$42
Premium Decaf Coffee \$42
Herbal and Black Tea Service \$23

Bar Mixers by the Bottle \$17

Margarita, Bloody Mary, Sweet and Sour Mix

Red Bull and Sugar Free Red Bull \$5 per can



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BEVERAGES

- :: PACKAGES
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- :: **BOTTLED BEER**
- :: LIQUOR
- :: WINE

BOTTLED BEER per six pack

16 Ounce Aluminum

- Budweiser \$44
- Bud Light \$44
- Coors Light \$44
- Stella Artois (15 oz.) \$46
- Heineken \$48
- Shock Top \$48
- Guinness \$48
- Gordon Biersch Marzen \$48
- Firestone 805 \$50

12 Ounce Cans

- Corona \$37
- Modelo \$37
- Molson Canadian \$37
- Fat Tire \$37
- Sierra Nevada \$37
- Blue Moon \$37
- Speakeasy, Baby Daddy IPA \$39

Specialty Beers

- St. Pauli Girl (Non-Alcoholic) \$35
- Red Bridge (Gluten Free) \$38



PACKAGES | À LA CARTE | **BEVERAGES** | POLICIES

BEVERAGES

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- :: BOTTLED BEER
- :: **LIQUOR**
- :: WINE

PREMIUM LIQUOR per bottle

GIN

Hendrick's \$80
Bombay Sapphire \$66
Tanqueray \$58
Bombay \$49

VODKA

Grey Goose \$94
Grey Goose Citron \$94
Belvedere \$80
Ketel One \$75
Stolichnaya \$64
Svedka \$49

TEQUILA

Don Julio 1942 \$195
Don Julio Añejo \$116
Patron Reposado \$105
Patron Silver \$103
Sauza Hornitos \$76
Milagro Silver \$67
Sauza Blue \$52

RUM

Myers's Dark \$64
Sailor Jerry \$60
Captain Morgan \$57
Cruzan \$47

WHISKEY/BOURBON

Gentleman Jack \$93
Woodford Reserve \$87
Maker's Mark \$81
Crown Royal \$76
Bulleit \$72
Jack Daniel's \$65
Jack Daniel's Honey \$65
Seagram's 7 Crown \$54

SCOTCH

Johnnie Walker Black \$93
Chivas Regal 12 Year \$70
Grant's \$52

IMPORTED WHISKEY

Jameson \$80
Dewar's White Label \$72

COGNAC

Hennessy Black \$88
Hennessy VS \$71



PACKAGES | À LA CARTE | **BEVERAGES** | POLICIES

BEVERAGES

- :: PACKAGES
- :: THIRST QUENCHERS
- :: BOTTLED BEER
- :: LIQUOR
- :: **WINE**

WINE per bottle

SPARKLING WINES

- Scramsberg Brut Rosé \$71
- Schramsberg Blanc de Blanc \$65
- Roederer Estate Brut \$53
- Chandon, Brut Classic 187 ml \$15

CHARDONNAY

- Cakebread, Napa Valley \$97
- Flowers, Sonoma Coast \$90
- Rombauer Vineyards, Napa Valley \$86
- Stag's Leap Karia, Napa Valley \$71
- Miner Family Vineyards, Napa Valley \$58
- Sonoma Cutrer, Russian River Valley \$53
- La Crema, Sonoma Coast \$48
- Kendall Jackson, Vintner's Reserve, California \$46
- Rodney Strong, Sonoma County \$45
- Wente, Morning Fog, Livermore Valley \$40

INTERESTING WHITES

- Groth Sauvignon Blanc, Napa Valley \$49
- Markham Sauvignon Blanc, Napa Valley \$45
- Cloud Chaser, Rose, France \$44
- Barrymore Pinot Grigio, Monterey \$43
- Brassfield Sauvignon Blanc, High Serenity Ranch \$39

Cabernet Sauvignon/Bordeaux Blend

- M by Mondavi, Napa Valley \$182
- Alpha Omega, Napa Valley \$170
- Shafer One Point Five, Stags Leap District, Napa Valley \$145
- Chateau St Jean 'Cinq Cepages', Sonoma County \$130
- Groth, Napa Valley \$121
- Jordan, Alexander Valley \$112
- Pine Ridge, Napa Valley \$97
- Heitz, Napa Valley \$91
- Provenance, Rutherford, Napa Valley \$85
- Freemark Abbey, Napa Valley \$82
- Stonestreet, Alexander Valley \$77
- BV, Rutherford, Napa Valley \$72
- Hess Estate, 'Allomi Vineyard', Napa Valley \$66
- Justin, Paso Robles \$63
- Franciscan 'Oakville Estate', Carneros \$54
- Louis Martini, Sonoma County \$48
- Oberon, Napa County \$47
- Dreaming Tree, North Coast \$44



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BEVERAGES

- :: PACKAGES
- :: THIRST QUENCHERS
- :: BOTTLED BEER
- :: LIQUOR
- :: **WINE**

WINE per bottle

MERLOT

- Peju, Napa Valley \$54
- Joseph Carr, Napa County \$49
- Francis Coppola Diamond, California \$37

PINOT NOIR

- Etude, Carneros \$89
- Sonoma Cutrer, Russian River Valley \$82
- Talbott, 'Sleepy Hollow Vineyard', Santa Lucia \$73
- Morgan, 'Twelve Clones', Santa Lucia \$63
- Hahn, Santa Lucia Highlands \$55
- Rodney Strong, Russian River Valley \$49
- Mac Murray Ranch, Sonoma Coast \$45

INTERESTING REDS

- Cenyth by Verte, Sonoma Coast \$104
- Stags' Leap Petite Sirah, Napa Valley \$89
- Kathryn Kennedy 'Lateral', Napa Valley \$78
- Sharks 25th Anniversary Red Blend, Decoy, Sonoma County \$60
- Rodney Strong Zinfandel, Sonoma County \$55
- Brassfield Estate 'Eruption', Clearlake Oaks \$49
- Edmeades Zinfandel, Mendocino County \$39
- Gnarly Head Zinfandel, Lodi \$36
- Apothic Red, California \$35



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MENUS

As the exclusive caterer of the SAP Center at San Jose, Aramark is committed to the highest standards of quality and service. Our menus offer a comprehensive selection of innovative culinary creations from which to choose. All food is prepared and delivered fresh to your suite from our kitchen. In addition to our suite menu, we will gladly customize a menu for any occasion. Please contact the Suite Catering department and a sales representative will be happy to plan a menu. We will also assist with personalized dining requirements, such as dietary or religious restrictions.

ORDERING

All orders should be placed two (2) business days prior to an event to ensure item availability and the utmost in presentation, service and quality. Orders may be placed by Aramark's on-line ordering system, via email or by telephone. To facilitate this process, we will provide each suite administrator with order forms, which may be completed and returned to us prior to 3:00 PM on the day indicated below for each event.

ORDERING DEADLINES

Orders Due By 3:00 PM	Prior to Event Day
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Saturday
Thursday	Sunday
Thursday	Monday
Friday	Tuesday

Online ordering: www.suitecatering.com
 Telephone ordering and questions: 408.999.5999

Please specify suite number, suite owner's name, the date and time of the event, as well as, the name and phone number of the person placing the order. We advise you to appoint one person to place all food and beverage orders for your suite in order to develop effective communication and to avoid duplication of orders.

Unless a specific time is indicated, all food and beverages will be delivered to the suites on a schedule to be determined by the suite catering kitchen. Please contact our suite catering staff or your suite attendant for details.



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CANCELLATIONS

No charges will be assessed to suite holders for orders cancelled at least 24 hours in advance. Suite orders not cancelled within the 24 hour minimum will be assessed 50% of the total food and beverage order and 100% of the private attendant fee (if applicable).

EXCLUSIVITY

Aramark is the exclusive caterer for the SAP Center at San Jose. It is not permissible for suite holders or guests to bring food and/or beverage from outside the building into the suites without proper authorization and incurring handling fees.

SERVICE CHARGE

A service charge of 19% will be added to all food and beverage orders. The service charge is not intended to be a tip or gratuity for the benefit of the employees; however, please note that 75% of the service charge is distributed to certain employees as additional wages.

TAXES

Food, beverages and service charges are subject to current local and state sales tax.

LIQUOR

In accordance with the laws of the State of California, Aramark is the only licensee authorized to sell or serve liquor, beer and wine at the SAP Center at San Jose. It is the responsibility of the suite holder or its representative to control the consumption of alcoholic beverages within the suite. People under the age of 21 years old may not consume alcoholic beverages. People who appear visibly intoxicated may not consume alcoholic beverages. Suite holders may incur liability if they fail to comply. By law, the bottles of alcohol may not be removed from the suite and the SAP Center at San Jose.

Suite guests are not permitted to take cans or bottles outside of the suite. Disposable cups are provided for use outside of the suite.

For suites without a par-restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.



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BEVERAGE RESTOCKING

Each suite has a private, locked liquor cabinet and a refrigerator. Upon request, Aramark catering staff will stock each cabinet and refrigerator with the quantity and selection of beverages chosen by the suite holder. Our staff will check the inventory of the cabinet and refrigerator at the conclusion of each event. If restocking is necessary, the suite holder will be charged for the items being replaced.

If you prefer, you may order beverages on an individual basis. Please notify the suite catering office to make appropriate arrangements. Please provide Aramark with a list of individuals authorized to open the liquor cabinets. The suite administrator can make any additions or changes in advance of the event.

PRIVATE SUITE ATTENDANT

Aramark suite catering can provide a private suite attendant at a charge of \$150 per event. Private attendants can be requested with 7 days notice through the suite catering office.

Aramark is committed to sustainable business practices that continually improve the environments in which we live and work. As part of this commitment, Aramark has partnered with the Monterey Bay Aquarium Seafood Watch Program which raises awareness about the importance of buying sustainable seafood.

SUSTAINABLE PRACTICES

Please note: consuming raw or undercooked meats, poultry, pork, fish, shellfish or fresh eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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POLICIES - PAYMENT

Listed below are the payment options for our suite holders. Please take the time to review your options and decide which payment arrangements will best suit the needs of you and your guests. Then, simply sign the payment agreement and return it to the Aramark suite catering office at your earliest convenience.

Option #1 CREDIT CARD ON FILE

As a suite holder, you may place a credit card on file with the Aramark suite catering office to be used for food and beverage charges. At the end of an event, you will just be required to sign the customer summary, eliminating the need to present a credit card. Copies of the customer summaries will be sent to you from the Aramark suite catering office to assist in the reconciliation of your credit card.

Option #2 PAYMENT AT THE CONCLUSION OF THE EVENT

Payment at the conclusion of an event is an option in which the guests of the suite are responsible for all food and beverage charges incurred during each individual session. If you choose this option, we ask that you advise your guests in advance that they will be responsible for payment. Just as if you were

setting up a “tab” at a bar, 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 course of the event and a signature will be required at the end of the event. Should the guests decide to pay cash, the credit card voucher will be discarded.

Option #3 ESCROW ACCOUNT

An escrow account is a convenient way to pay for your purchases in advance without using a credit card. Prior to the beginning of the season, you would send a check payable to the Aramark suite catering office for a specific amount to be deposited in an escrow account, from which food and beverage charges would be deducted. An escrow account may be initiated with a minimum balance of \$5,000. However, we recommend \$10,000 for the initial payment. When your balance drops below \$1,000, you will be asked to replenish your account. In the event that your balance reaches \$0, a credit card will be required for all charges until the account is funded.



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Option #4 ADVANCE PAYMENT

Advance payment for food and beverage arrangements in the suite is always an option. The suite catering office will provide you, in advance, with a total of all charges for the order and arrangements can then be made for payment. All advance payments (whether cash, credit card or certified check) must be received at least 72 hours prior to the event day. We ask that you advise your guests that they will be responsible for any additional orders over and above the initial order. Any food or beverages purchases that occur during the event and that are over and above the initial order will be handled on an a la carte basis and our suite attend-ants will be required to ask for payment at the time the order is placed.

For suites with shared ownership, each partner in the suite must establish a separate account with the Aramark suite catering office. In order to ensure the proper posting of charges, it will be necessary to provide the suite catering office with a calendar of days each partner will be using the suite.

Visa, MasterCard, Discover and American Express are accepted by Aramark.

Please note that for all credit card and debit card transactions the bank puts a hold on your account for an extra 30% of what your invoice total is. It usually takes 2-3 business days for the hold to be credited back to your account, but some cards may take as long as 7 business days.



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IS THE GRATUITY INCLUDED?

Additional gratuities are at the discretion of the suite host/guest. If you would like to give your suite attendant a tip, you may add it to your final invoice at the time it is presented or you may designate a tip when placing the order. Please note that 75% of the service charge is distributed to certain employees as additional wages.

IS THE SUITE OPEN WHEN THE GUESTS ARRIVE?

Suite guests are allowed to access the suite one and a half hours prior to the start of an ice hockey game and one hour prior to all other events. SAP Center Suite Concierge staff will check suite tickets and open suites for guests. Aramark food and beverage staff members are not authorized to unlock suites.

CAN THE FOOD AND BEVERAGE BE ORDERED UNTIL THE END OF THE GAME?

During a hockey game, all food orders cease at the end of the first period and all beverage orders cease at the end of the second period. For all other events, the suite attendant will inform the suite host of order cut-off times.

DO I NEED TO WAIT UNTIL I AM IN THE SUITE TO PLACE AN ORDER?

We recommend placing your food and beverage orders in advance by the deadlines indicated in the ordering procedures. If the deadline is missed, an order from the event menu may be placed at any time from 2 days prior to the event until the kitchen is closed during the event. The event day menu selections are limited but represent a portion of the Executive Chef's finest selections.

WHAT IS A PAR BAR?

The automatic restocking program is a service Aramark provides to suite holders. Suites may only have one par bar, presumed to be stocked unless a request is made for removal. At the beginning of the season, types and amounts of beverages are established by the suite administrators. The suites are then stocked with the beverages ordered. At the conclusion of each event, a suite attendant conducts an inventory of the remaining stock. The difference between the opening inventory and the closing inventory is noted and the amount is charged to the suite holder. The inventory is then restocked to the original inventory amount. Please note: soda, juices mixers and beer are sold by the six packs on the menu, but are restocked in single cans or bottles.



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WHAT IS AN ORDER CONFIRMATION?

When an order is received in the suites catering office, whether via email, telephone or online, it must be entered into the Aramark system. This will produce a computer-generated copy. This copy is the order confirmation that you will receive within 24 hours via email. If you have not received confirmation within this time, please contact the suite catering office at 408.999.5999 to confirm that your order has been received.