



2018-2019 EVENT 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 VP

MARKET FRESH VEGETABLES V

Served with ranch dipping sauce

HAWAIIAN MACARONI SALAD V

Elbow macaroni, potato, shredded carrots, red onion, hard boiled egg, scallions tossed in cider dressing

FIELD GREEN SALAD VP

Spring mix lettuce, shredded red cabbage, carrots, cherry tomato, red onion, served with red wine vinaigrette

SWEET AND SMOKY WINGS

STEAKHOUSE BEEF TENDERLOIN

Black peppercorn crusted tenderloin sliced and served chilled with red onion, arugula, tomato, blue cheese accompanied with house pickled vegetables, horseradish crema, brown mustard, Hawaiian rolls

UP IN SMOKE BBQ *52.95 per person, minimum of twelve people*

Smoked in house by our pit masters, get it while it lasts!

BBQ SPICED HOUSE MADE KETTLE CHIPS VP

Seasoned with house barbecue spice blend

FRESH POPPED POPCORN & PRETZELS V

SEASONAL FRUIT SALAD VP

Chef's selection of seasonal fruits and berries

DEILED EGG POTATO SALAD V

Roasted potato, classic deviled eggs

CHARGRILLED CORN CAVIAR VP

Fresh corn off the cob, roasted red pepper, arugula, jalapeño, black bean, red onion, smoky vinaigrette

HAWAIIAN ROLLS V

Served with sweet honey butter

APPLE CIDER SLAW V

Shredded cabbage, carrots, red onion, tossed with tangy apple cider dressing

CHEETOS® CRUNCHY FLAMIN' HOT® CRUSTED MAC AND CHEESE V

Creamy blend of cheddar, Gouda and American cheese topped with crushed CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

SMOKED BACKYARD BBQ PLATTER

Local Maestro jalapeño cheddar sausage, slow smoked brisket and chicken thighs, served with Jameson Whiskey barbecue sauce

THE DIRECTOR'S CUT *59.95 per person, minimum of twelve people*

Bringing the best of L.A. in with an all-star cast!

TOGARASHI KETTLE CHIPS V

Served with ponzu aioli dipping sauce

SANTA MONICA FARMERS MARKET VEGGIES AND DIPS V

Fresh farmstand vegetables with ranch dipping sauce, roasted red pepper hummus

WEST SIDE SALAD V AVO

Baby kale, red cabbage, feta cheese, tomato, cucumber, roasted red pepper tossed with turmeric herb vinaigrette

CHICKEN DUMPLINGS

Toasted sesame, scallions, drizzled sweet unagi sauce accompanied with ginger soy dipping sauce

SHRIMP AGUACHILE CEVICHE

Lime marinated shrimp, fresh chiles, red onion, cucumber, honeydew, mint, cilantro served with TOSTITOS® Cantina Traditional Tortilla Chips

LA SUSHI & SASHIMI

House made California roll, spicy tuna tempura jalapeño roll, salmon, yellowtail sashimi and nigiri served with wasabi, pickled ginger

CHAR GRILLED KOREAN SHORT RIBS

Wok fired vegetable fried rice, sweet & spicy sauce

PACKAGE UPGRADE

UPGRADE ALL BEEF HOT DOGS & CHICKEN TENDERS *16.95 per person (minimum of six people)*

Served with traditional hot dog condiments and ranch dressing

COOL APPETIZERS

(served for a minimum of ten people unless otherwise noted)

ARTISAN MEAT & CHEESE SAMPLER

Regional cheeses, artisan cured meats, Chef selection of dried fruits, mustards, flat breads, local honeys
16.95 per person

FARMSTAND VEGGIES AND DIPS V

Ranch dipping sauce, red pepper hummus
125.00 per order, serves 10-12 guests

SANDWICH DUO

- Fresh mozzarella, plum tomato, Kalamata olive, basil leaf, drizzled house made pesto dressing V
- Genoa salami, mortadella, prosciutto, fresh oregano shaved Parmigiano-Reggiano, roasted peppers sun-dried tomato pesto, drizzled balsamic glaze
13.75 per person

MARKET FRESH FRUIT V

Seasonal fruits with Greek yogurt agave orange dip
90.00 per order, serves 10-12 guests

CHILLED SHRIMP COCKTAIL PLATTER

Zesty cocktail sauce, fresh lemon
125.00 per order, 25 pieces

STEAKHOUSE BEEF TENDERLOIN

Black peppercorn crusted tenderloin sliced and served chilled with red onion, arugula, tomato, blue cheese accompanied with house pickled vegetables, horseradish cream, brown mustard, Hawaiian rolls
25.95 per person

SUSHI & SASHIMI

House made California roll, spicy tuna tempura jalapeño salmon and yellowtail sashimi with wasabi, pickled ginger
24.95 per person

WARM APPETIZERS

(served for a minimum of ten people unless otherwise noted)

STREET TACO BAR

Marinated chicken asado and steak arranchera served with corn and flour tortillas, radish, fresh lime, salsa verde white onion, cilantro, charred jalapeño
16.50 per person

WING DUO

Crispy wings two ways with sweet & smoky Jameson Whiskey barbecue sauce and spicy buffalo sauce served with ranch dipping sauce, celery, carrot sticks
224.95, serves 10-12 guests

STEAMED CHICKEN DUMPLINGS V

Wok fired vegetables, plum sauce, ginger soy dipping sauce
14.95 per person

CRAB CAKES

Served hot with mustard sauce, zesty lemon aioli
18.95 per person

QUESADILLA TRIO

- Served with avocado crema, smoky tomato salsa
16.95 per person
- Braised beef brisket, onion, Oaxaca cheese, poblano pepper
 - Ancho marinated chicken breast, Monterey Jack cheese, cilantro
 - Pepper Jack cheese, spinach, onion, mushroom V

SOUTHWESTERN NACHO BAR

Spicy beef chili, cheddar cheese sauce, sour cream jalapeño, TOSTITOS® Cantina Traditional Tortilla Chips
11.50 per person
add grilled chicken or steak 6.00 per person

VEGETARIAN NACHO BAR V

Vegetarian chili, cheddar cheese sauce, sour cream jalapeño, TOSTITOS® Cantina Traditional Tortilla Chips
13.50 per person

- V VEGETARIAN
- VP VEGAN
- AVO AVOIDING GLUTEN

FAN FAVORITES



CHEF SPECIALTY ENTRÉE CARTS (served for a minimum of ten people)

Freshly prepared by one of our chefs in your suite, entrée carts are hot and catered to your guests. Chef attendant for one hour required 175.00

PASTA PARTY

Freshly prepared bowtie and cavatappi pasta with Alfredo sauce, marinara sauce, shrimp, Italian sausage, basil, vegetable medley served with garlic bread sticks 44.95 per person

SURF & TURF TACO CART

Chili-lime marinated gulf shrimp and short rib with cilantro, onion, queso fresco, house made salsa, ranchero beans, TOSTITOS® Cantina Traditional Tortilla Chips flour and corn tortillas 50.95 per person

CHEF'S DELICATESSEN CARVERY CART

House cured pastrami and garlic studded prime rib served with Thousand Island dressing, garlic aioli, sauerkraut, lettuce, tomato, Swiss cheese grilled peppers & onions, assorted breads and rolls 47.95 per person

CLASSICS

(served for a minimum of ten people)

MEATBALL BAR

Traditional beef with marinara sauce, chicken with green chile verde sauce served hot with fresh rolls 15.95 per person

GRILLED FAJITAS

Char grilled chile garlic steak, cilantro lime chicken tortillas, fresh made taqueria salsa, peppers and onions 19.95 per person

SIDES

(served for a minimum of ten people)

PARMESAN WHIPPED POTATOES V

Fluffy, cheesy, classic 6.95 per person

HERB ROASTED VEGETABLES V2

Fresh rosemary, thyme and garlic 7.95 per person

RED QUINOA & ROASTED VEGGIES V2

Roasted cauliflower, sweet corn, green beans zucchini, vine-ripened cherry tomato, avocado apricot chardonnay vinaigrette 9.95 per person

BUFFALO CAULIFLOWER MAC V

Creamy three cheese blend, cavatappi pasta roasted cauliflower, buffalo sauce 9.95 per person

THREE CHEESE MAC V

Creamy three cheese blend, cavatappi pasta 8.95 per person

SLIDERS & DOGS (served for a minimum of ten people)

TURKEY SLIDERS

Tomato jam and garlic aioli on toasted brioche bun 13.95 per person | two sliders per person

STUFFED BURGER SLIDERS

Our premium 100% all beef burger blend stuffed with artisan cheddar cheese, topped with bacon onion jam, pickled red onion, red wine aioli on toasted brioche bun 15.95 per person | two sliders per person

BUFFALO CHICKEN SLIDERS

Hand pulled chicken tossed with buffalo sauce, served with blue cheese slaw 13.25 per person

LEVY SIGNATURE VEGGIE SLIDERS V

Black bean, oat bran, brown rice house made patties with pickles, Levy Signature barbecue sauce 8.95 per person | two sliders per person

L.A. STREET DOG

Bacon wrapped all beef dog with grilled peppers and onions 12.95 per person

ALL BEEF HOT DOGS

Served with all the traditional condiments and LAY'S® Kettle Cooked Original Potato Chips 7.50 per person

HANDCRAFTED SANDWICHES & WRAPS

(served for a minimum of ten people)

BUTCHER BLOCK SANDWICH

Thick cut applewood smoked bacon, burrata cheese, tomato, jalapeño crema, arugula on focaccia 13.95 per person

CAPRESE FOCACCIA SANDWICH V

Fresh mozzarella, plum tomato, fresh basil, Kalamata olive, basil aioli, served with marinated olive salad 12.25 per person

FOCACCIA SANDWICH DUO

• Grilled marinated chicken, pesto aioli, vine-ripened tomato, fresh basil, red onion, field greens
• Black pepper and garlic crusted short rib, horseradish aioli, red onion, vine-ripened tomato blue cheese, field greens 12.50 per person

CURRIED CAULIFLOWER WRAP V

Oven roasted cauliflower, mixed greens, red onion, garlic hummus, tomato chutney 12.95 per person

SMOKED PORK SANDWICHES

Barbecue pulled pork, house made barbecue sauce, served hot with coleslaw and fresh rolls 13.95 per person

GRILLED ENTRÉE BOARDS (all boards serve 10-12 guests)

Our Executive Chef has created two new grilled entrée boards, fired hot from our kitchen and delivered to your suite by the start of the event

GOLDEN ROAD MANGO CART GRILLED CHICKEN & VEGGIES

Marinated in Golden Road's Mango Cart Wheat Ale served with Chef selection of grilled seasonal vegetables flour tortillas, fresh salsa 135.00

BACKYARD FIRE ROASTED LOCAL SAUSAGE

Artisan handcrafted sausages, served with grilled sweet peppers & onions, Jameson Whiskey barbecue sauce spicy brown mustard, house made pickled vegetables, Hawaiian rolls 145.00

- V VEGETARIAN
- V2 VEGAN
- AVG AVOIDING GLUTEN

CHEF SPECIALS



GREENS

(served for a minimum of ten people unless otherwise noted)

DEVILED EGG POTATO SALAD **V**

Roasted potato, classic deviled eggs
7.95 per person

CLASSIC COLESLAW **V**

Shredded red and green cabbage, carrots, red onion
tossed in creamy slaw dressing
6.95 per person

HAWAIIAN MACARONI SALAD **V**

Elbow macaroni, potato, shredded carrots, red onion
hard boiled egg, scallions tossed in cider dressing
9.25 per person

CLASSIC CAESAR

Crisp romaine, shaved Parmesan, Levy Signature
Caesar dressing, garlic-Parmesan croutons
8.95 per person
add grilled chicken, steak, or shrimp 6.00 per person

BLT SALAD

Crispy bacon, romaine, tomato, cheddar cheese
cornbread croutons with ranch dressing
9.95 per person

CHOPPED SALAD **V**

Romaine, spinach, seasonal vegetables, black olive
artichoke, Gorgonzola cheese, red wine vinaigrette
9.95 per person

ANCIENT GRAINS TRIO

124.95, serves 10-12 guests

- Brown rice, red cabbage, sweet potato, sweet onion
tossed in Dijon vinaigrette **V**
- Quinoa, bulgur wheat, cherry tomato, fresh mozzarella
roasted sweet corn tossed in chimichurri dressing **V**
- Barley, grilled chicken breast, rocket arugula, artichoke
heart, toasted almond, tossed in Dijon vinaigrette

VEGETARIAN AND VEGAN OPTIONS

(served for a minimum of ten people)

GRILLED VEGETABLE AND TOFU LETTUCE CUPS **V²**

Seared tofu, chipotle veganise, grilled zucchini, vine-ripened tomato, romaine, sun-dried tomato pesto
9.95 per person

LEVY SIGNATURE VEGGIE SLIDERS **V**

Black bean, oat bran, brown rice house made patties, pickles, Levy Signature barbecue sauce
8.95 per person

BAKED IMPOSSIBLE MEATBALLS **V²**

Spicy marinara and garlic crostini
16.95 per person

PICO DE GALLO MAC & CHEESE **V**

Creamy three cheese blend, cavatappi pasta, pico de gallo, crispy tortilla strips
8.95 per person

BUFFALO CAULIFLOWER MAC & CHEESE **V**

Creamy three cheese blend, cavatappi pasta, roasted cauliflower, buffalo sauce
9.95 per person

CAPRESE FOCACCIA SANDWICH **V**

Fresh mozzarella, plum tomato, fresh basil, Kalamata olive, basil aioli, served with marinated olive salad
12.25 per person

CURRIED CAULIFLOWER WRAP **V**

Oven roasted cauliflower, mixed greens, red onion, garlic hummus, tomato chutney
12.95 per person

STEAMED IMPOSSIBLE MEAT DUMPLINGS **V**

Served with wok fired vegetables, plum sauce, ginger soy dipping sauce
12.95 per person

VEGETARIAN NACHO BAR **V**

Vegetarian chili, cheddar cheese sauce, sour cream, jalapeño, TOSTITOS® Cantina Traditional Tortilla Chips
13.50 per person

THE VEGAN EXPERIENCE

49.95 per person, minimum of six people (all items are **V²**)

FRESHLY POPPED POPCORN

CHIPS AND DIP BUNDLE

House made organic corn chips, fresh guacamole, salsa verde, salsa roja

ASSORTED FLATBREADS & CROSTINIS

Served with white bean hummus

FARMSTAND VEGETABLES

Served with roasted red pepper hummus

RANCHERO FRUIT SALAD

Seasonal fresh fruit with jicama, cilantro, mint, chili-lime salt

FIELD GREEN SALAD

Spring mix lettuce, red cabbage, carrots, red onion, cherry tomato, red wine vinaigrette

CRISPY TATER TOTS

Golden brown tots, ketchup dipping sauce

GRILLED VEGETABLE AND TOFU LETTUCE CUPS

Seared tofu, grilled zucchini, romaine, vine-ripened tomato, chipotle hummus, sun-dried tomato vinaigrette

BAKED IMPOSSIBLE MEATBALLS

Spicy marinara and garlic crostini

- V** VEGETARIAN
- V²** VEGAN
- AVG** AVOIDING GLUTEN

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)
95.00 per box, serves twelve guests

SALSA & GUAC SAMPLER V

House made fresh guacamole, salsa verde, ghost pepper salsa roja, TOSTITOS® Cantina Traditional Tortilla Chips
45.00 per order, serves 10-12 guests

NOSTALGIC POPCORN CART EXPERIENCE V

Popped fresh in your suite
10.95 per order, served for a minimum of 12 guests
Suite attendant for the duration of the event required 200.00

BOTTOMLESS POPPED POPCORN V

19.95 per order | upgrade with a trio of seasonings
barbecue, garlic, chili-lime add 10.00

DRY-ROASTED PEANUTS V

13.95 per order

SNACK MIX V

14.75 per order

PRETZEL TWISTS V

13.95 per order

POPCORNOPOLIS PARTY PACK V VP

Kettle Corn, Zebra, Caramel
23.95 per order

BOTTOMLESS SNACK ATTACK V

A bottomless assortment of dry roasted peanuts
snack mix, pretzel twists, LAY'S® Kettle Cooked
Original Potato Chips
54.95 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, dill pickle or roasted
garlic Parmesan
26.95 per order | add additional dips 5.00 each

AVOIDING GLUTEN PARTY PACK V AVO

From classics to local favorites, there's something for
everyone to enjoy!
55.00 per basket, serves 6-12 guests

- LAY'S® Baked Original Potato Crisps
- DORITOS® COOL RANCH® Flavored Tortilla Chips
- DORITOS® Salsa Verde Flavored Tortilla Chips
- Melissa's Dried Cranberries
- Melissa's Dried Mango
- Reese's Pieces®
- Sour Patch Kids®
- Popcornopolis Caramel Corn
- Popcornopolis Kettle Corn
- Bobalu Tajin Nuts
- Bobalu Almond (in shell)
- Melissa's Clean Snax® Almond
- Melissa's 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
10.95 per guests, minimum ten guests

TOFFEE CRUNCH BLONDIE BAR

Decadent bars and sure to delight! 8.00 per guest, minimum ten guests

ROCKSLIDE BROWNIE BAR

Overflowing chunks of brownie goodness 8.00 per guest, minimum ten guests

GIANT TAFFY APPLES

Six hand dipped giant taffy apples, three plain and three with peanuts 36.00 per order, serves six guests

LET THEM EAT CAKE

CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust
79.95 per cake, serves twelve guests

FLUFFERNUTTER PIE

Rich cake-like peanut butter blondie packed with peanuts and peanut butter chips, topped with creamy peanut butter
filling marshmallow topping and chopped peanut butter cups 79.95 per pie, serves ten guests

RED VELVET CAKE

4-layer red velvet recipe with white chocolate cream cheese icing, finished with red velvet crumbs and chocolate sauce
79.95 per cake, serves twelve guests

PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips
79.95 per cake, serves twelve guests

SIX LAYER CARROT CAKE

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with sweet cream cheese icing
garnished with toasted coconut and toasted pecans
79.95 per cake, serves twelve guests

RAINBOW CAKE

Five colorful layers of sponge cake with buttercream frosting
79.95 per cake, serves twelve guests

CHOCOLATE PARADIS CAKE

A rich chocolate génoise, layered with chocolate ganache and candied toffee
79.95 per cake, serves twelve guests

OUR FAMOUS DESSERT CART

You'll know when the legendary Levy dessert cart is near. Just listen for the 'oohs' and 'ahs' as your neighbors
line up in enthusiastic anticipation of our signature dessert cart

SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Fluffernutter Pie, Chocolate Paradis Cake
Chicago-style cheesecake and Peanut Butter and Chocolate Brownie Stack Cake

GOURMET DESSERT BARS

Assorted sweet treats: Rockslide Brownie, Toffee Crunch Blondie, Salted Caramel Bar, Marshmallow
with Brown Butter and Sea Salt

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 M&M's® and of course, edible chocolate liqueur
cups filled with your choice of Carolan's® Original Irish Cream, DiSaronno® Amaretto, RumChata, Kahlúa

CUSTOMIZED DESSERTS

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 Event Suites Sales Representative 213-742-7434

We're one call away and our Culinary or Event Suites Representative 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
- VP VEGAN
- AVO AVOIDING GLUTEN

SNACKS & DESSERTS



BUBBLY

Campo Viejo, Brut Reserva, Spain 50.00
Campo Viejo, Brut Rosé, Spain 52.00
GH Mumm Grand Cordon, Brut, Reims 98.00
Perrier Jouët, Grand Brut, Epernay 140.00
Perrier Jouët, Blason Rosé, Epernay 190.00
Perrier Jouët Belle Époque, Brut, Epernay 400.00
Armand de Brignac Ace of Spades, Brut, Reims 650.00

CRAFT COCKTAIL TOWERS

SMOKIN SUNSET LEMONADE

Absolut ELYX Ultra-Premium Vodka, blood orange lemonade with a dash of smoke
STAPLES Center Signature Cocktail!
120.00 per tower

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
upgrade to Jameson Caskmate for 30.00 additional

TOP SHELF MARGARITA (available skinny)

Avion Silver Tequila, orange liqueur, fresh lime juice
110.00 per tower

BESO DEL SOL RED SANGRIA

100% Spanish Tempranillo wine blended with natural citrus juices, dash of cinnamon
80.00 per tower

BAR PACKAGES

Packages must be purchased for all ticketed guests in the suite. Final counts will be made the night of the event.

HOSTED BAR 4 hours, 200.00 bartender fee

Sodas and Bottled Water

19.00 per person

Beer and Wine

35.00 per person (Includes soda and bottled water)

Premium Bar

48.00 per person (includes soda, bottled water, beer, wine)

Absolut Vodka
Seagrams Gin
Chivas Extra Scotch
Maker's Mark Bourbon
Bacardi Superior Rum
Altos Plata Tequila
Malibu Rum

Ultra-Premium

58.00 per person (includes soda, bottled water, beer, wine)

Absolut ELYX, Single Estate
Absolut Lime
Absolut Grapefruit
The Glenlivet Scotch
Avion Silver Tequila
Avion Reposado Tequila
Bacardi Superior Rum
Plymouth Gin
Maker's Mark Bourbon
Jameson Irish Whiskey

CONSUMPTION BAR 4 hours, 200.00 bartender fee

Non-Alcoholic Beverage

Assorted sodas 3.75 each
Bottled Water 5.00 each

Beer and Wine (includes soda and bottled water)

Domestic Beer 8.50 each
Import Beer 9.50 each
Craft Beer 9.50 each
House Wine 10.00 each
Premium Wine 12.00 each
Ultra Premium Wine 14.00 each

Ultra-Premium 15.00 per cocktail (includes soda, bottled water, beer, wine)

Absolut ELYX, Single Estate
Absolut Lime
The Glenlivet Scotch
Avion Silver Tequila
Avion Reposado Tequila
Bacardi Superior Rum
Plymouth Gin
Maker's Mark Bourbon
Jameson Irish Whiskey

THE SCOOP

HOURS OF OPERATION

The Event Sales Department is available Monday through Friday from 9:00 AM to 5:00 PM to assist you with your food and beverage selections.

EVENT SUITES

Martha Neri
Event Suites Sales Manager
Phone: 213.742.7434 Email: mneri@levyrestaurants.com

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that you contact our event sales department one week prior to the event. All food and beverage selections (including special liquor requests) must be confirmed 4 days prior to the event date, otherwise, orders are subject to a 10% late fee. Payment in full is due 2 business days prior to the event. If for any reason an event is canceled (cold, snow, rain, etc.) and the arena does NOT open, you will not be charged for your food and beverage order. If the gates to the arena open for ANY amount of time and the event is canceled (time restrictions, cold, snow, rain, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 PM Pacific Standard Time 2 business days prior to the event will not be charged. Because Levy Restaurants exclusively furnishes all food and beverage products for the Event Suites at STAPLES Center, guests are prohibited from bringing personal food or beverage without proper authorization. Additional beverages may be purchased during the event through your Suite Attendant or by using the in-suite courtesy phone.

ASSESSED CHARGES

Additional charges for staff needs are based on a 4 hours minimum. The number of staff required is based on the guest count and food selections. 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.

BAR PACKAGES

