



# 2018-2019 LUXURY 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 V

#### MARKET FRESH VEGETABLES V

Served with buttermilk ranch dressing

#### HAWAIIAN MACARONI SALAD V

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

#### FIELD GREEN SALAD V

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

#### SWEET AND SMOKEY 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 PACKAGE *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 V

Seasoned with house BBQ spice blend

#### FRESHLY POPPED POPCORN & PRETZELS V

#### SEASONAL FRUIT SALAD V

Chef's selection of seasonal fruits and berries

#### DEILED EGG POTATO SALAD V

Roasted potato, classic deviled eggs

#### CHARGRILLED CORN CAVIAR V

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 BARBECUE PLATTER

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

### THE DIRECTORS 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 VEGGIE AND DIP BOARD 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

#### UPGRADE WITH A BLAZE PIZZA BUNDLE *75.00 (delivered fresh within 15 minutes of event start)*

Includes two pepperoni and two cheese pizzas V

#### UPGRADE ANY PACKAGE WITH A COMPLETE PARTY PACK COMBO *16.95 per person (minimum of six people) plus 75.00*

- All beef hot dogs served with traditional condiments
- Chicken tenders with ranch dipping sauce
- Four Blaze pizzas: two pepperoni and two cheese pizzas V

## COOL APPETIZERS

*(served for a minimum of six people unless otherwise noted)*

#### ARTISAN MEAT & CHEESE SAMPLER

Regional cheeses, artisan cured meats with Chef selection of dried fruits, mustards, flat breads, local honeys  
*167.95 per order, serves 10-12 guests*

#### FARMSTAND VEGGIES AND DIPS V

Ranch dipping sauce, red pepper hummus  
*25.00 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 crema, 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 six 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 V VEGAN AVO AVOIDING GLUTEN

## FAN FAVORITES



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

Freshly prepared by one of our chefs in your suite, entrée carts are hot and catered to your guests. Chef attendant for the duration of event 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 six 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

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

## SIDES

(served for a minimum of six 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

## KIDS FAVORITES

(reserved for players 12 & under with all-star appetites)

### PASTA MARINARA V

Cavatappi pasta, marinara sauce, Parmesan cheese 9.95 per player

### GRILLED CHICKEN TENDERS

Served with ranch dipping sauce 9.95 per player

### BREADED CHICKEN TENDERS

Served with barbecue dipping sauce 9.95 per player

### ALL BEEF HOT DOGS

Served with traditional condiments 9.95 per player

## SLIDERS & DOGS (served for a minimum of six 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 SLIDER

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 apple wood smoked bacon, burrata cheese, tomato, jalapeño crema, arugula on focaccia bread 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, red onion, fresh basil, 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 six 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, carrot, red onion  
tossed in creamy slaw dressing  
6.95 per person

### HAWAIIAN MACARONI SALAD **V**

Elbow macaroni, potato, shredded carrot, 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 tossed 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 **V**

124.95, serves 10-12 guests

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

## VEGETARIAN AND VEGAN OPTIONS

(served for a minimum of six people)

### GRILLED VEGETABLE AND TOFU LETTUCE CUPS **V<sup>+</sup>**

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 **V<sup>+</sup>**

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 **V<sup>+</sup>**)

### 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

### UPGRADE WITH A BLAZE PIZZA VEGETARIAN BUNDLE **V**

75.00 (delivered fresh within 15 minutes of event start)  
Includes 2 seasonal 'Veg Out' and 2 'Simple Pie' cheese pizzas

- V** VEGETARIAN
- V<sup>+</sup>** 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

- Salted and Butter Pretzels (6)
- Cinnamon Sugar Pretzels (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

### BOTTOMLESS FRESHLY POPPED POPCORN V

19.95 per order | upgrade with a trio of seasonings

BBQ, 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 Vf AV

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 Vf AV

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  
9.95 per person, minimum six guests

### TOFFEE CRUNCH BLONDIE BAR

Eight decadent bars and sure to delight! 70.00 per order, serves eight guests

### ROCKSLIDE BROWNIE BAR

Eight overflowing chunks of brownie goodness 60.00 per order, serves eight 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 and 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 Guest Relations representative at 213-742-7460 for more details.

We're one call away and our Culinary or Guest Relations 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
- Vf VEGAN
- AV AVOIDING GLUTEN

## SNACKS & DESSERTS



## BEERS Served by the six pack, unless otherwise noted

Bud Light, Lager 39.00  
Budweiser, American Lager 39.00  
Corona Light, Lager 44.00  
Corona, Mexican Lager 44.00  
Estrella Jalisco, Mexican Pilsner 44.00  
Guinness, Irish Dry Stout 16oz (4 pack) 44.00  
Heineken, Euro Pale Lager 44.00

Michelob Ultra, Lager 44.00  
Miller Lite, Lager 39.00  
O'Douls, (non-alcoholic) 37.00  
Sam Adams, Vienna Lager 44.00  
Shock Top, Witbier 44.00  
Stella Artois, Euro Pale Ale 44.00

## BEER BUNDLES

**THE DOMESTIC PACK** (2) Bud Light, Lager (2) Shock Top, Witbier (2) Sam Adams, Vienna Lager  
40.00 per bundle

**THE WORLD TRAVELER** (2) Stella Artois, Euro Pale Ale (2) Estrella Jalisco, Mexican Pilsner (2) Kirin Ichiban, Lager  
47.00 per bundle

**LA CRAFT TRIO** (2) Stone, American IPA (2) Golden Road Wolf Pup, Session IPA (2) Angel City, IPA  
49.00 per bundle

## CRAFT BEERS Served by the six pack, unless otherwise noted

Golden Road, 329 Lager 49.00  
Golden Road Wolf Pup, Session IPA 49.00  
Kirin Ichiban, Lager 49.00  
Stone IPA, American IPA 49.00

Lagunitas, 12th of Never, American Pale Ale 49.00  
Sierra Nevada, Pale Ale 49.00  
Angel City, IPA 16oz (4 pack) 49.00  
Goose Island, American IPA 16oz (4 pack) 49.00

## LIQUOR All bottles are one liter unless noted

### VODKA

Fris 70.00  
Absolut 110.00  
Absolut Lime 110.00  
Absolut Citron 110.00  
Absolut Grapefruit 110.00  
Chopin 140.00  
Absolut ELYX, Single Estate 145.00

### SCOTCH

The Glenlivet Founders Reserve (750ml) 140.00  
Chivas Regal 12 Year 160.00  
Aberlour 12 Year (750ml) 165.00  
The Glenlivet 12 Year 175.00  
Macallan 12 Year (750ml) 225.00

### LIQUEURS

Lillet Blanc (750ml) 90.00  
RumChata (750ml) 90.00  
Kahlúa 110.00  
Bailey's Irish Cream 115.00

### GIN

Seagram's 75.00  
Beefeater 100.00  
Plymouth 110.00  
Bombay Sapphire 135.00  
Aviation 150.00  
Monkey 47 250.00

### RUM

Malibu 80.00  
Bacardi Superior 90.00  
Captain Morgan Spiced Rum 100.00  
Bacardi 8 115.00

### COGNAC

Martell VSSD 160.00  
Martell Blue Swift (750ml) 175.00  
Martell VSOP 190.00  
Martell XO (750ml) 550.00

### TEQUILA

Altos Plata 105.00  
Hornitos Black Barrel Anejo (750ml) 115.00  
Avión Silver (750ml) 150.00  
Avión Reposado (750ml) 165.00  
Avión Añejo (750ml) 175.00  
Avión Reserva 44 Extra Añejo (750ml) 395.00

### WHISKEY

Jameson 115.00  
Smooth Ambler 'Old Scout,' American Whiskey 120.00  
Jameson Caskmates 150.00  
Maker's Mark 150.00  
Jameson Black Barrel 160.00  
Smooth Ambler 'Contradiction,' Bourbon Whiskey 170.00  
Uncle Nearest (750ml) 185.00

## 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

### TOP SHELF MARGARITA (available Skinny)

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

### MARTELL MARGARITA

Martell Blue Swift cognac, agave nectar, fresh lime juice, splash of orange juice  
125.00 per tower

### BESO DEL SOL RED SANGRIA

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

## CRAFT PARTY PACK BUNDLE

Three of our most popular craft towers. Something for everyone! 340.00 per bundle (no substitutions)

### SMOKIN' SUNSET LEMONADE

### TOP SHELF MARGARITA

### JAMESON MULE

## CRAFT COCKTAILS



## WINE AND MORE

### 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

### CHARDONNAY

Kenwood, Sonoma 53.00  
Kendall Jackson Estate Grand Reserve, California 60.00  
Markham, Napa Valley 70.00  
Stags Leap Karia, Napa Valley 85.00  
La Crema, Russian River 95.00  
Flowers, Sonoma 120.00  
Sonoma-Cutrer, Sonoma 125.00

### INTERESTING WHITES

Chateau Ste. Michelle, Riesling, Washington 40.00  
New Age, White Blend, Argentina 44.00  
Graffigna Centenario Reserve, Pinot Grigio, Argentina 49.00  
Brancott Flight Song, Pinot Grigio, New Zealand 52.00

### SAUVIGNON BLANC

Kenwood, Sonoma 53.00  
Brancott Estate, New Zealand 63.00  
Brancott Letter B Series, New Zealand 80.00

### STILL ROSÉ

M. Chapoutier Belleruche, Cotes Du Rhone 52.00  
Kim Crawford, New Zealand 60.00

### INTERESTING REDS

Jacob's Creek Reserve, Shiraz, Australia 42.00  
Kenwood, Zinfandel, Sonoma 49.00  
Graffigna, Malbec, Argentina 65.00  
Gascon, Malbec, Argentina 66.00  
Saldo by The Prisoner Wine Co., Zinfandel, California 85.00  
Mondavi 50th Anniversary Maestro, Red Blend, Napa 100.00  
Opus One, Red Blend, Napa Valley 495.00

### PINOT NOIR

Mark West, California 58.00  
Kenwood, Russian River 65.00  
Meiomi, California Coast 65.00  
Brancott Estate, New Zealand 90.00  
Flowers, Sonoma 135.00  
Twomey, Anderson Valley 140.00

### MERLOT

Greystone Cellars, California 44.00  
14 Hands, Washington State 50.00  
Jack London, Sonoma 74.00

### CABERNET SAUVIGNON

Kenwood, Sonoma 65.00  
Louis Martini, Sonoma 70.00  
Kenwood Jack London, Sonoma 77.00  
Robert Mondavi, Napa Valley 90.00  
Freemark Abbey, Napa Valley 135.00  
Silver Oak, Alexander Valley 150.00  
Stags Leap Artemis, Napa Valley 160.00

## WINE PARTY PACK

Our three most popular varietals  
220.00 per bundle (no substitutions)

**KENWOOD CHARDONNAY, SONOMA**  
**BRANCOTT ESTATE PINOT NOIR, NEW ZEALAND**  
**JACK LONDON CABERNET SAUVIGNON, SONOMA**

## PARTY STARTER

We've eliminated the guesswork of ordering mixers, a variety of our most popular mixers to compliment your bar

#### Party Starter 95.00 per order

Coca-Cola (6-pack)  
Tonic Water (6-pack)  
Club Soda (6-pack)  
Cranberry Juice (32oz)  
Pineapple Juice (6-pack)  
Margarita Mix (1 liter)  
*\*available skinny or regular mix*  
Lemon and Limes (1 bowl)

#### Premium Party Starter 145.00 per order

Coca-Cola (6-pack)  
Diet Coke (6-pack)  
Tonic Water (6-pack)  
Club Soda (6-pack)  
Ginger Beer (4-pack)  
Cranberry Juice (32oz)  
Margarita Mix (1 liter)  
*\*available skinny or regular mix*  
Energy Drink (4-pack)  
Lemon and Limes (1 bowl)  
Maraschino cherry (1bowl)

## CHILL Served by the six pack, unless otherwise noted

### SOFT DRINKS

Barq's Root Beer 19.00  
Coca-Cola 19.00  
Cherry Coke 19.00  
Coke Zero Sugar 19.00  
Diet Coke 19.00  
Fuze Iced Tea 19.00  
Ginger Ale 19.00  
Minute Maid Lemonade 19.00  
Sprite 19.00

### WATER

Badoit Sparkling Water (4 pack) 24.00  
Dasani Bottled Water 27.00  
Smart Water (4 pack) 36.00  
vitaminwater (4 pack) 34.00

### COFFEE, TEA & COCOA

Decaf Coffee (1 liter) 15.00  
Hot Chocolate (1 liter) 15.00  
Hot Tea (1 liter) 15.00  
Regular Coffee (1 liter) 15.00

### MIXERS

Bloody Mary Mix (1 bottle) 12.00  
Club Soda 19.00  
Cranberry Juice (32oz) 11.00  
Energy Drink (4 pack) 36.00  
Margarita Mix (1 bottle) 12.00  
Sweet and Sour Mix (1 bottle) 12.00  
Tonic Water 19.00  
Ginger Beer 19.00

### JUICE

Cranberry Apple Juice (3 pack) 17.00  
Grapefruit Juice (3 pack) 17.00  
Orange Juice (3 pack) 17.00  
Pineapple Juice (6 pack) 17.00

# WINE & CHILL



## BEVERAGE REPLENISHMENT

The beverage restock program is the most convenient way for you to ensure your suite has beverages available upon arrival. After each event, our luxury suite staff will assess what was consumed during the event and will replenish the beverages accordingly. The charge for the restocked beverages will be added to your bill.

### RECOMMENDED BEVERAGE RESTOCK PAR

- (1) Bottle each of whiskey or bourbon, vodka, rum and tequila
- (2) Six-packs each of Coca-Cola and Diet Coke
- (2) Six-pack each of Sprite, Dasani bottled water, etc.
- (2) Bottle of red wine and white wine
- (1) Bottle of sparkling wine
- (4) Six-packs of beer: (2) domestic, (2) import & (1) craft
- (1) Three-pack of orange, cranberry or grapefruit juice
- (1) Bottle of Bloody Mary Mix and Margarita Mix

**If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Manager at 213-742-7460 and they can help you make your selections.**

### BE A TEAM PLAYER DRINK RESPONSIBLY

STAPLES Center and Levy Restaurants 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 STAPLES Center a safe and exciting place for everyone.

## THE SCOOP

### HOURS OF OPERATION

The Guest Relations department is available from 9:00 a.m. to 5:00 p.m. PST, Monday through Friday, to assist you in your food and beverage selections. To reach a Representative, dial: **213-742-7460** or email **StaplesCenterSuites@levyrestaurants.com**

### QUICK REFERENCE LIST

Levy Guest Relations Manager: **213-742-7460**  
Email: **StaplesCenterSuites@levyrestaurants.com**  
STAPLES Center Licensed Suite Holders: **www.e-levy.com/staplescenter**

### STAPLES CENTER PREMIUM SEATING SERVICES

General Information: **213-742-7480**

### 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 4:00 p.m. PST, one business day prior to each event. Please place all Saturday, Sunday and Monday event orders by 4:00 p.m. PST on Friday.

Licensed Suite Holders can order online at **www.e-levy.com/staplescenter**. Orders can be arranged with the assistance of a Guest Relations Manager at **213-742-7460** during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and STAPLES Center does NOT open, you will not be charged for your food and beverage order. If the doors open for ANY amount of time and the event is cancelled (time restrictions, rain, cold and 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. Pacific Standard Time the BUSINESS DAY PRIOR to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with your Guest Relations Manager to sign up for our Beverage Restock Program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the event 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 STAPLES Center.
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.

### 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 event time to ensure the highest quality.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at STAPLES Center, guests are prohibited from bringing personal food or beverage without prior authorization. Any such items will be charged to the Suite Holder at our normal retail price.

### SPECIALIZED ITEMS

Levy Restaurants 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 your food and beverage selections, our Guest Relations Manager can assist you with many other arrangements. It's really one-stop shop for floral arrangements, decorations and 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, cups, corkscrew and salt and pepper shakers. 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 Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

### PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail at the close of each event day. If a credit card is not charged on event day and pre-approved by Levy Restaurants, an itemized invoice will be sent to the company at the close of the event. All invoices open/past due 60+ days will be charged to the Suite Holder's credit card on file.

**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.**

### PRIVATE EVENTS AT STAPLES CENTER

The rich tradition at STAPLES Center is the perfect backdrop for your next upscale or casual event and is ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Our San Manuel Club can accommodate parties of up to 250 people. If you are looking to host a smaller group with an exciting inside view of LA Live, we also offer our Lexus Club.

For more information on private events at STAPLES Center, please call us at **213-742-7887**.