



CHASE CENTER

CONCERT SUITES MENU



BON APPÉTIT
MANAGEMENT COMPANY

food service for a sustainable future®

CHASE CENTER

HOURS OF OPERATION

Guest Relation Representatives are available from 9:00 a.m. to 5:00 p.m. PST, Monday through Friday, to assist you in your food and beverage selections. For Suite Partners, online ordering is now available at www.webonlineordering.com/chasecenter. To reach a Representative, dial: 415-349-3553 or e-mail: chasecenter.suiteorders@cafebonappetit.com

QUICK REFERENCE LIST

Bon Appétit Premium Specialist and Accounting Representative: Bianca Rivera at chasecenter.suiteorders@cafebonappetit.com

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. PST, three business days prior to each event. Placing an order past the third day will be directed to our Day of Event Menu, up to one day prior to the event, until 2:00 p.m. PST.

Suite Partners to order online at www.webonlineordering.com/chasecenter Orders can be arranged with the assistance of a Premium Specialist Representative by calling 415-349-3553 during normal business hours or e-mail: chasecenter.suiteorders@cafebonappetit.com

If for any reason an event is cancelled (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 cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. PST the BUSINESS day prior to the event you will not be charged.

Beverages may be purchased during the event through your Suite Attendant and/or Butler.

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 Chase Center.
2. It is the responsibility of the Suite Partner 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 Partners 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.

CHASE CENTER

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.

SUITE STAFFING

A team of Bon Appétit Suite Attendants and Butlers will staff the Suite Levels. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional Private Suite Attendant, Butler and Bartender, which only attend to your suite, are also available for a fee of \$350.00 plus 8.5% sales tax per attendant. Please let us know if you need private Attendant, Butler or Bartenders at least four (4) business days prior to the event.

SPECIALIZED ITEMS

Bon Appétit will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, we offer Special Occasion Packages to help you enhance your Chase Center Experience, for details, please contact our Guest Relations Representative.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, and cups. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Bon Appétit cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Bon Appétit will charge the Suite Partner's designated credit card each event. The Suite Partner or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Bon Appétit, an itemized invoice will be sent to the company address following our 15-day payment policy. Please note that all food and beverage items are subject to a 20% 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 or gratuity for service, if any, is voluntary and at your discretion. Because Bon Appétit exclusively furnishes all food and beverage products for the suites at Chase Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Partner at our normal retail price.



Preferred Payment Partner of **Chase Center**

BON APPÉTIT
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CHASE CENTER

THE CITY PACKAGE (Serves 12)

\$1200

freshly popped popcorn

pretzel knots & assorted mustards

house-baked Bavarian pretzel knots with assorted mustards

Mi Rancho tortilla chips & guacamole

chips with dip

potato chips with five onion dip

garlic almonds & cranberries

Jasper's rosemary garlic almonds, cranberries, and M&Ms

seasonal fruit display

FEED Sonoma farmers' market and garden seasonal fruit

artisan-made salumi board

Fra'mani & Olympic provisions, assorted mustards, house pickles

Cowgirl Creamery cheese board

local artisan cheeses, Marshall's farms' honey, and rustic crackers

greek salad

english cucumbers, vine-ripened tomatoes, marinated onions,
feta cheese, kalamata olives, red wine vinaigrette

hearts of romaine

pickled red onions, crisp masa chips, and cilantro caesar dressing

sushi platter

partnering with Omakase sushi featuring creative rolls and nigiri

Maine lobster roll

Sam's Chowder House lobster roll on brioche with lemon aioli

Old Skool Café's three mac & cheese

Big Nate's BBQ pulled pork sliders

smoky barbecue sauce

Meyer tri-tip

slow roasted tri-tip with chimichurri

fiesta churro bar

traditional cinnamon sugar, lemon, black pepper and molasses,
spicy chocolate sauce, and lemon curd

amalfi lemon bars

biscotti crust

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CHASE CENTER

DUB SHACK PACKAGE (Serves 12)

\$795

freshly popped popcorn

pretzel knots & assorted mustards

house-baked Bavarian pretzel knots with assorted mustards

seasonal fruit display

FEED Sonoma farmers' market and garden seasonal fruit

seven-layer dip

Rancho Gordo beans, cheddar cheese, roasted tomato salsa, guacamole, sour cream, olives, and tortilla chips

greek salad

english cucumbers, vine-ripened tomato, marinated onions, feta cheese kalamata olives, red wine vinaigrette

hearts of romaine

pickled red onions, crisp masa chips, and cilantro caesar dressing

all-beef franks

all-beef franks on griddled pretzel buns with traditional garnish

shot & a beer chicken tacos

griddled corn tortillas, chopped onions, and cilantro

sushi platter

partnering with Omakase sushi featuring creative rolls and nigiri

Nashville-style hot chicken sliders

bread and butter pickles

s'mores

house-made graham crackers and vanilla marshmallows, dipped in chocolate



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THE SPLASH PACKAGE (Serves 12)

\$725

freshly popped popcorn

Mi Rancho tortilla chips & guacamole

seasonal fruit display

FEED Sonoma farmers' market and garden seasonal fruit

seven-layer dip

Rancho Gordo beans, cheddar cheese, roasted tomato salsa, guacamole, sour cream, olives, and tortilla chips

hearts of romaine

pickled red onions, crisp masa chips, and cilantro caesar dressing

all-beef franks

all-beef franks on griddled pretzel buns with traditional garnish

classic nachos

tortilla chips and cheese sauce

buttermilk chicken tenders

bbq sauce & honey mustard

Big Nate's BBQ pulled pork sliders

smoky barbecue sauce

amalfi lemon bars

biscotti crust



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CHASE CENTER

snacks (serves 12)

freshly popped popcorn	\$32
pretzel knots & assorted mustards house-baked Bavarian pretzel knots with assorted mustards	\$120
Mi Rancho tortilla chips & guacamole	\$110
chips with dip potato chips with five onion dip	\$58
garlic almonds & cranberries Jasper's rosemary garlic almonds, cranberries and M&Ms	\$23

appetizers (serves 12)

seasonal fruit display FEED Sonoma farmers' market and garden seasonal fruit	\$140
toasted herb pita chips hummus, tzatziki, olive tapenade	\$140
Cowgirl Creamery cheese board with local artisan cheeses, Marshall's farms honey, and rustic crackers	\$160

salads (serves 12)

marina girl salad romaine, avocado, cucumber, radish, pumpkin seeds, cotija cheese, and jalapeño vinaigrette	\$120
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CHASE CENTER

entrée (serves 12)

Maine lobster roll Sam's Chowder House lobster roll on brioche with lemon aioli	\$240
classic nachos tortilla chips and cheese sauce	\$130
all-beef franks all-beef franks with traditional garnish	\$110
shot & a beer chicken tacos griddle corn tortillas, chopped onions, and cilantro	\$200
Tacolicious veggie tacos with squash, kale and charred peppers	\$260
buttermilk chicken tenders bbq sauce & honey mustard	\$145
grilled sheboygan bratwurst on griddle pretzel bun	\$130
Big Nate's BBQ pulled pork sliders smoky barbecue sauce	\$155
Impossible Burger on griddle bun with lettuce, tomatoes, and pickles	\$190
sushi platter partnering with Omakase sushi featuring creative rolls & nigiri	\$300

dessert (serves 12)

assorted cookies & brownies	\$150
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CHASE CENTER

CHASE GOLD beverage package

\$1175

all 6-pack unless specified

Pepsi

Diet Pepsi

Sierra Mist

Schweppes ginger ale

Aquafina bottled water (12)

Pure Leaf unsweetened iced tea

1 bottle Turnbull, Napa Valley Cabernet Sauvignon*

1 bottle Turley Rattlesnake Ridge Vineyard,
Howell Mountain Zinfandel*

1 bottle Twomey Sauvignon Blanc*

1 bottle Dehlinger, Russian River Valley Chardonnay*

choice of domestic beer 2 six-pack (beer list below)

choice of premium or import beer 2 six-pack (beer list below)

Absolut Elyx vodka

Avion Reposado tequila

Smooth Ambler Old Scout Single Barrel bourbon

St. George Botanivore gin

juice package (orange, grapefruit, cranberry)

bar garnish

Schweppes tonic water (4)

Schweppes club soda (4)

Peet's Coffee Fair Trade *Los Cafeteros* (12)

**subject to change based on availability*

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CHASE CENTER

CHASE BLUE beverage package

\$850

all 6-pack unless specified

Pepsi

Diet Pepsi

Sierra Mist

Schweppes ginger ale

Aquafina bottled water (12)

Pure Leaf unsweetened iced tea

choice of domestic beer 2 six-pack (beer list below)

choice of premium or import beer 2 six-pack (beer list below)

Absolut vodka

Beefeater gin

Avion Silver tequila

Smooth Ambler Contradiction bourbon

juice package (orange, grapefruit, cranberry)

bar garnish

Schweppes tonic water (4)

Schweppes club soda (4)

Peet's Coffee Fair Trade *Los Cafeteros* (12)

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CHASE BEER & WINE beverage package

\$675

all 6-pack unless specified

Pepsi
Diet Pepsi
Sierra Mist
Schweppes ginger ale
Aquafina bottled water (12)
Pure Leaf unsweetened iced tea

1 bottle 2017 Failla, Sonoma Coast Pinot Noir*
1 bottle 2015 Branham, Napa Valley Cabernet Sauvignon*
1 bottle Gibbs Sauvignon Blanc*
1 bottle Crossbarn Chardonnay*

choice of domestic beer 2 six-pack (beer list below)
choice of premium or import beer 4 six-pack (beer list below)

**subject to change based on availability*

Cocktail Packages

Speakeasy

\$225

Create your own old fashioned just the way you like it!

1 bottle Smooth Ambler Contradiction bourbon
1 bottle simple syrup
1 jar Luxardo cherries
orange peels

Margarita Madness

\$300

Put your own spin on the classic cocktail

1 bottle Avion Silver tequila
1 bottle Combier d'Orange
2 bottles all-natural margarita mix
salt, lime wedges

Italian Vacation

\$200

Build Italian-Riviera-style spritz cocktails

1 bottle Aperol
1 bottle Chandon Blanc de Noirs
6 bottles of VOSS Sparkling (375ml)

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Beer

all 6-pack unless specified

Domestic

Budweiser	\$40
Bud Light	\$40
Michelob ULTRA	\$40
O'Douls (N/A)	\$30

Import

Modelo Especial	\$55
Modelo Negra	\$55
Pacifico	\$50
Corona	\$55
Stella Artois	\$60
Guinness	\$65

Premium Craft

New Belgium Fat Tire	
Belgian White	\$50
New Belgium Voodoo	
Ranger IPA	\$50
Magnolia Dubs Golden Ale	\$60
Trumer Pilsner	\$50
Lagunitas IPA	\$55
Fort Point Kolsh	\$60
Anchor Steam	\$50
Fort Point Westfalia Red Ale	\$60
Golden State Cider (16oz)	\$70
Sufferfest gluten free	\$65

Liquor

All 750ml unless specified

Vodka

Absolut Vodka	\$100
Absolut Elyx	\$175
Tito's Handmade vodka	\$100
Ketel One	\$110
Hanson Sonoma County	\$110
Grey Goose	\$130
Crystal Head Aurora*	\$275

Gin

Beefeater	\$85
Plymouth	\$125
Tanqueray	\$100
Bummer and Lazarus*	\$125
St. George Botanivore*	\$140

Tequila

Avion Silver	\$150
Avion Reposado	\$165
Avion Anjeo	\$175
Avion Extra Reserva Anjeo 44*	\$280
Altos Silver	\$90
Patron Silver	\$150
Casamigos Silver	\$150
Tequila Ocho Los Platos Silver*	\$185
1942 Don Julio*	\$320

Mezcal

Vida	\$100
Union	\$130

Rye

Rittenhouse	\$90
Lot 40	\$130
Mitcher's	\$180
Whistle Pig 10 Yr*	\$275

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Bourbon/Whiskey

Jameson	\$100
Smooth Amber Contradiction	\$175
Smooth Ambler Old Scout	
Single Barrel*	\$300
Jack Daniels	\$120
Fireball Cinnamon whisky	\$120
Maker's Mark	\$130
Woodford Reserve	\$150
Four Roses Small Batch	\$180
Angels Envy Port Finished	
Bourbon*	\$200
Yamazaki 12 Yr*	\$400

Scotch

Chivas Regal 12 Yr	\$110
Ardbeg 10 Yr	\$185
Johnnie Walker Black	\$150
Macallan 12 Yr	\$220
Johnnie Walker Blue*	\$650

Rum

Boracay Coconut Rum by Tanduay	\$70
Tanduay Silver (1L)	\$80
Tanduay Gold (1L)	\$95
Tanduay Double Rum	\$175
Bacardi 8 Yr Gran Reserva	\$120

Brandy/Cognac

Hennessy V.S.	\$160
Hennessy Prestige V.S.O.P.	\$250
Hennessy X.O.*	\$575
Bertoux	\$160

Cordials/Aperitifs/Digestives

Lillet Blanc	\$125
Aperol	\$100
Grand Marnier (1L)	\$120
Fernet Branca	\$100
Combier d'Orange	\$40
Carpano Antica (375ml)	\$40
Dolin Dry (375ml)	\$40
Noilly Sweet vermouth (375ml)	\$25
Noilly Dry vermouth (375ml)	\$25

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Wine

Cabernet Sauvignon

2015 Silver Oak, Alexander Valley	\$130
2014 Silver Oak, Napa Valley	\$200
2016 Turnbull, Napa Valley	\$80
2016 Vineyard 29 'Cru', Napa Valley	\$100
2013 The Mascot, Napa Valley	\$200
2016 Collina Dalla Valle Napa Valley Red Wine	\$260
2014 Spottswoode Estate, Napa Valley	\$375
2016 Grace Family 'Blank', Napa Valley	\$390
2015 Opus One, Napa Valley	\$715
2012 Promontory, Napa Valley*	\$1500
2015 Screaming Eagle 'Second Flight', Napa Valley*	\$1500
2012 Colgin Cellars IX Estate, Napa Valley*	\$1100

Pinot Noir

2017 William Selyem, Russian River Selection	\$100
2017 Roar, Sierra Mar Vineyard, Santa Lucia Highlands	\$140
2017 Littorai, Savoy Vineyard, Anderson Valley	\$180
2017 Pisoni Estate, Santa Lucia Highlands	\$180
2017 Kosta Browne, Russian River Valley	\$210

Other Reds

2017 Turley Zinfandel, Dragon Vineyard, Howell Mountain	\$160
2016 Vieux Télégraphe Châteauneuf-du-Pape	\$160
2013 Gaja Brunello di Montalcino 'Pieve Santa Restituta'	\$160
2016 Antinori 'Tignanello', Toscana	\$300

Sparkling

Moët & Chandon Impérial Brut	\$100
Laurent Perrier 'La Cuvée' Brut	\$95
Laurent Perrier Cuvée Rosé	\$120
Veuve Clicquot Brut Rosé	\$120
Ruinart Brut	\$120
Ruinart Brut Rosé	\$130
2006 Dom Pérignon	\$275
Krug Grande Cuvée	\$275
2004 Krug Brut	\$450
2006 Dom Pérignon Rosé	\$600

Sauvignon Blanc

2017 Illumination, North Coast	\$80
2018 Spottswoode, Napa and Sonoma Counties	\$90
2018 Rochioli, Russian River Valley	\$110

Chardonnay

2018 Failla, Russian River Valley	\$55
2017 Ceritas, Heintz Vineyard, Sonoma Coast	\$135
2017 Peter Michael 'La Carriere' Sonoma County	\$215
2017 Aubert Powder House, Sonoma Coast	\$200
2017 Kongsgaard, Napa Valley	\$200
2015 Thomas Morey Puligny-Montrachet, 1er Cru, La Truffière, Burgundy, France	\$260

Other Whites

2018 Domaine Ott Grüner Veltliner 'Am Berg' Wagram Austria	\$55
2018 Peay Viognier, Sonoma Coast	\$100

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Non-Alcoholic

Soft Drinks (6-pack)

Pepsi	\$25
Diet Pepsi	\$25
Sierra Mist	\$25
Mountain Dew	\$25
Schweppes Ginger Ale	\$25
Bundaberg ginger beer (4)	\$25
Schweppes tonic (4)	\$25
Schweppes Club Soda (4)	\$25
Pure Leaf	
Unsweetened iced tea	\$25

Juices (4-pack)

orange juice	\$12
cranberry juice	\$12
grapefruit juice	\$12
pineapple juice	\$12

Cocktail Mixes/Syrups

Diane's Bloody Mary mix	\$25
margarita mix	\$25
simple syrup	\$10

Water & Enhanced Beverages (6-pack)

Aquafina bottled water	\$30
Bubbly Lime sparkling water	\$25
VOSS sparkling	\$35
Mountain Dew Kickstart	\$50

Coffee & Tea

Peet's Coffee Fair Trade	
<i>Los Cafeteros</i> (6 cups)	\$30
Mighty Leaf Assorted Tea (8)	\$30
Chamomile, Jasmine Green, Earl Grey, Mint	
Stumptown Cold Brew (4 bottles)	\$25
Peet's Coffee <i>Black & White</i>	
Iced Espresso (4 cans)	\$25

Bar Fruit

lime & lemon wedges	\$8
orange wedges	\$8
Castelvetro olives	\$10
Luxardo brandied cherries	\$30

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CHASE CENTER BEVERAGE PARTNERS



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