



A R E N A

**2019-2020**

**Suites Menu**

## **Fiesta Package**

*800.00, serves 10 people*

### **Tortilla Chips**

*Served with salsa and guacamole*

### **Mixed Fruit Salad**

*Fresh seasonal fruit and romaine lettuce. Served with mango vinaigrette dressing*

### **Santa Fe Chopped Salad**

*Crisp romaine, red peppers, roasted corn salsa, grilled zucchini and yellow squash, avocado and tortilla strips. Served with ranch and Italian dressing.*

### **Cheese Enchiladas**

*Baked cheese enchiladas with grilled jalapenos*

### **Fajitas**

*Chicken or beef fajitas and pepper and onions. Served with flour and corn tortillas.*

### **Spanish Rice**

*Gilroy garlic, tomatoes and onions*

### **Ranchero Refried Beans**

*Hand- made refried beans with queso fresco*

### **Mexican Wedding Cookies**

*Petit Mexican sweet cookies dusted with powdered sugar*

## **The Classic BBQ Package**

*800.00, serves 10 people*

Gourmet chips and dips

*Kettle-style chips served with French onion and garlic Parmesan dips*

Garden Greens Salad

*Lettuce greens, cherry tomatoes, cucumbers, carrots. Served with ranch and Italian dressing.*

Fresh Fruit Platter

*In-season fresh fruits*

House Smoked Beef Brisket

*Seasoned with our house dry rub and slow-smoked for 14 hours over hickory wood.*

*Served with fresh rolls.*

Grilled Louisiana Style Hot Link

*Served with sautéed peppers and onions and seeded hoagie rolls*

St. Louis Style Ribs

*The ultimate pork rib slow-smoked and glazed with our sweet vinegar BBQ sauce*

Three Cheese Mac

*Elbow macaroni in a creamy sauce made with sharp Cheddar, Monterey jack and Parmesan cheese*

Mustard Potato Salad

*Red potatoes tossed in Dijon mustard dressing.*

House-made Assorted Cookies and Brownies

## **“The Town”- All American Package**

*800.00, serves 10 people*

### **Bottomless Snack Attack**

*An assortment of great snacks including our snack mix, dry roasted peanuts, pretzel twists and kettle-style chips*

### **California Farmstead Cheese’s**

*A sampling of local artisan cheeses from Northern California.  
Served with local honey, flatbreads and crackers.*

### **Fresh Fruit Platter**

*In-season fresh fruits*

### **BLT Salad**

*Crisp romaine, bacon, Cheddar cheese and tomatoes  
Served with ranch dressing and house-made croutons*

### **Crispy Fried Wings**

*Served with celery, carrots, hot Buffalo sauce and sweet and smoky barbecue sauce*

### **Oaktown Sliders**

*Mini Kobe style beef sliders, Applewood smoked bacon, BBQ brisket, sweet onion marmalade and Bellwether Farms Crescenza cheese*

### **Hot Dogs**

*Served with all the traditional condiments*

### **Flatbread Pizza**

*Choice of cheese or pepperoni*

**Assorted Mini Cupcakes and Indulgent Bars**

## **The Rose Garden Package**

*950.00, serves 10 people*

### **Popcorn Trio**

*Chili lime, Truffle and White Cheddar*

### **Farmer Market Pickles Crudité**

*Seasonal vegetables, tri-color cauliflower and carrots delta asparagus, hummus dip*

### **California Market Fresh Fruit**

*In-season fruits, Greek yogurt agave orange dip*

### **Butcher, Baker, Cheesemaker Board**

*Hand-cut Marin County cheese and Molinari and sliced meats, with mango and Truffle honey and warm baguette*

### **Spinach and Kale Quinoa Cobb Salad**

*Red onions, heirloom tomatoes, grilled zucchini, English cucumber, tri color carrots*

### **Caribbean Mango and Avocado Salad**

*Fresh spinach, purple cabbage, purple kale tossed with house-made mango dressing.  
Diced mango, avocado, fresh cilantro and bell pepper strips*

### **Rosemary Crusted New York Striploin**

*Peppercorn sauce, horseradish aioli, dinner rolls*

### **Crispy Pan Seared Lemony Salmon**

*with creamy Parmesan wild mushroom risotto*

### **Roasted California Bistro Vegetables**

*Seasonal baby squash and Sonoma zucchini with rainbow cauliflower*

### **Loaded Roasted Herb Pee-Wee Potatoes**

*Sour cream, onion, bacon, chives*

### **Desserts**

*Country-style fruit cobbler and assorted mini cupcakes*

## **Snacks**

*\*\*these items are also available to order the day of the event*

**\*\*Gourmet Chips and Dips – 40.00 per basket**

*Kettle-style chips served with French onion and garlic Parmesan dips.*

**\*\*Bottomless Snack Attack – 70.00 per order**

*An assortment of great snacks including our snack mix, dry roasted peanuts,  
pretzel twists and kettle-style chips*

**\*\*Bottomless Freshly Popped Popcorn – 32.00 per order**

**A La Carte** (all items serve 10 people)

*\*\*these items are also available to order the day of the event*

California Farmstead Cheese's – 145.00

*A sampling of local artisan cheeses from Northern California  
Served with local honey, flatbreads and crackers*

**\*\*Fresh Fruit Platter – 120.00**

*In-season fresh fruits*

**\*\*Chef's Garden Vegetables – 100.00**

*Served with ranch dressing*

Chilled Shrimp – 165.00 per 30 pieces

*Poached shrimp, zesty cocktail sauce with horseradish and lemons*

**\*\*Classic Caesar Salad – 90.00**

*Crisp romaine, shaved parmesan cheese and croutons. Served with Caesar dressing.*

Potato Samosas – 110.00

*Served with assorted chutneys*

**\*\*Chicken Tenders – 145.00**

*Served with ranch and barbecue sauce*

**\*\*Hot Dogs – 105.00**

*Served with all the traditional condiments*

Flatbread Pizza – 80.00 for 3

*Choice of cheese or pepperoni*

Meatball Bar – 180.00

*A selection of our handcrafted meatballs served hot with fresh rolls.  
Traditional beef with marinara sauce, Chicken with green chile verde sauce and  
Thai pork meatballs with ginger-soy barbecue sauce.*

**\*\*Three Cheese Mac – 100.00**

*Elbow macaroni in a creamy sauce made with sharp Cheddar, Monterey jack and Parmesan cheese*

**\*\*Crispy Fried Wings – 120.00**

*Served with celery, carrots, hot Buffalo sauce and sweet and smoky barbecue sauce*

**\*\*House-made Assorted Cookies and Brownies – 130.00**

## Wine

Simi Cabernet Sauvignon – 61.00  
Avalon Cabernet Sauvignon – 41.00

Meiomi Pinot Noir – 65.00  
Mark West Pinot Noir – 42.00

Matanzas Creek Merlot – 77.00  
Red Rock Merlot – 43.00

Rodney Strong Knotty Vines Zinfandel – 48.00

LaCrema Chardonnay – 67.00  
Kendall Jackson Chardonnay – 48.00

Groth Winery Sauvignon Blanc – 70.00  
Markham Sauvignon Blanc – 45.00

Little Black Dress Pinot Grigio – 41.00

Chateau Ste Michelle Reserve Riesling – 60.00

Kim Crawford Rose – 55.00

Seven Daughters Moscato – 43.00

Lunetta Prosecco – 45.00

Mumm Napa Brut Prestige – 65.00



## Liquor

Tanqueray (375mL) – 58.00  
Bombay Sapphire (375 mL) – 55.00

Bacardi Superior (375mL) – 48.00  
Captain Morgan (375mL) – 50.00

Patron Silver (375mL) – 125.00  
Don Julio (750mL) – 320.00  
Sauza Hornitos Reposado (375mL) – 75.00

Grey Goose (375mL) – 78.00  
Ketel One (375mL) – 72.00  
Tito's Handmade (375mL) – 65.00

The Macallan 12 Year Old (750mL) – 190.00

Jameson Irish (375mL) – 63.00  
Makers Mark (375mL) – 58.00  
Crown Royal (375mL) – 58.00  
Jack Daniels (375mL) – 52.00

Hennessy VS (375mL) – 85.00

Lemons and Limes – 8.00

The Bar Mixer Bundle – 40.00

*Tonic Water, Club Soda, Cranberry Juice, Orange Juice, Lemons and Limes*

## **Beer**

*All sold by the 6-pack*

Budweiser – 41.00

Bud Light – 41.00

Coors Light – 41.00

Miller Lite – 41.00

Sam Adams – 49.00

Lagunitas India Pale Ale – 49.00

Firestone Walker 805 – 49.00

Blue Moon White Belgium Ale – 49.00

Stella Artois – 46.00

Heineken – 46.00

Corona Extra – 46.00

Modelo Especial – 46.00

Dos Equis – 46.00

Angry Orchard Crisp Apple Cider – 49.00

O'Douls – 41.00

## **Non-Alcoholic Beverages**

*All sold by the 6-pack unless otherwise noted*

Aquafina Water – 23.00

Pepsi – 23.00

Diet Pepsi – 23.00

Sierra Mist – 23.00

Bubly Sparkling Lime – 23.00

Bubly Sparkling Grapefruit – 23.00

Ginger Ale – 23.00

Tonic Water – 23.00

Club Soda – 23.00

Cranberry Juice (10oz) – 10.00

Orange Juice (10oz) – 10.00

## **BE A TEAM PLAYER DRINK RESPONSIBLY**

Oracle Arena 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 Oracle Arena a safe and exciting place for everyone.

## **HOURS OF OPERATION**

Location Guest Relations 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.

To reach a Representative, dial: (510) 383-5555 or e-mail: [Cjames@LevyRestaurants.com](mailto:Cjames@LevyRestaurants.com).

## **FOOD AND BEVERAGE ORDERING**

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections be placed by 2:00 p.m. PST, three business days prior to each event.

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 will not be charged.

Additional food and 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 Oracle Arena.
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 start time to ensure the highest quality.

## **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 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 invoice outlining all charges in detail on event day.

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