

2022

2023

49ERS

LUXURY SUITES MENU



THE PACKAGES

FAITHFUL FARM

Each of our house-made Faithful Farm packages feature fresh, natural and local flavors of the season.

BOTTOMLESS FRESHLY POPPED POPCORN

MEDITERRANEAN TRILOGY V Lemon olive tapenade, artichoke dukkah hummus, spinach & feta dip, grilled garlic flatbreads

SEASONAL FRESH FRUIT V AVO In-season selection of market fresh fruits and sun-dried treats

MOZZARELLA & HEIRLOOM TOMATO BOARD V Vine-ripened tomatoes, grilled vegetables, fresh mozzarella & burrata cheese, marinated olives, aged balsamic, lemon, extra virgin olive oil

LATIN CHOPPED SALAD V N Green beans, watermelon radish, red beets, jicama, roasted corn, radicchio, chili lime peanuts, cotija cheese, chipotle piloncillo vinaigrette

ASIAN PEAR GRAIN SALAD V Sundried mango, ancient grains, chopped kale, lemon pear vinaigrette

SEARED AHI TUNA STEAK BOARD Red & gold peppercorn crusted ahi, asian style pickled vegetables, miso-ginger glaze

FIRE ROASTED SILVA SAUSAGE SAMPLER Caramelized peppers & onions, gourmet mustards, giardniera relish, hearth baked hoagie rolls

Faithful Farm Package Serves twelve 1000.00

ALL-AMERICAN

The ultimate day at the stadium starts with the perfect package of fan favorites and our signature dishes.

PLANET POPCORN SAMPLER

Caramel, aged cheddar

GOT THE MUNCHIES? A selection of savory & salty snacks

MICHELADA CHICKEN WINGS Crispy fried chicken wings, Modelo-Michelada hot sauce, tajin, charred jalapeno-lime crema

BAKED ASIAGO SPINACH ARTICHOKE DIP V Creamy spinach, artichoke hearts, roasted garlic, melted asiago & Parmesan cheese with soft French baguette

CHEF’S GARDEN VEGETABLES V Farmers market fresh vegetables, raw beet hummus, black peppercorn turmeric ranch dip

GOLDEN GATE GRAIN SALAD V Five grain salad, chopped kale, chick peas, roasted butternut squash, peppadew peppers, with pomegranate scallion vinaigrette

FAITHFUL CAESAR SALAD V Crisp romaine, frisee, endive, radicchio, shaved Parmesan cheese, toasted sourdough croutons, creamy Caesar dressing

STEAKHOUSE PORTERHOUSE BOARD 48oz porterhouse steak, baby arugula, blistered cherry tomatoes, confit potatoes, charred asparagus & cauliflower, house-made red chimichurri, atomic horseradish cream

BAY CITY ROLLER DOGS Silva’s all beef hot dogs with traditional condiments

All-American Package Serves twelve 1100.00

NORCAL BARBECUE

Featuring a fusion of Northern California flavors and classic Texas-style barbecue.

GOURMET CHIPS & DIP DUO V Kettle-style potato chips, French onion & roasted garlic Parmesan dip

49ERS “NINE’ LAYER DIP V AVO Spicy black beans, pico de gallo, salsa quemada, esquites, sour cream, pepper jack cheese, cheddar cheese, fresh jalapenos, scallions, TOSTITOS® Tortilla Chips

SEASONAL FRESH FRUIT V AVO In-season selection of market fresh fruits and sun-dried treats

SMOKED PORK SANDWICHES Slow smoked with Pepsi-cola barbecue sauce, with Hawaiian slider buns

PICKLED JALAPENO SLAW V Red & green cabbage, carrots, house-made pickle jalapeno aioli

PIEDMONT POTATO SALAD V Old fashion boiled potato salad, with a twist, yams, marble potatoes, Easter egg radishes, flat-leaf parsley, preserved lemon dressing

BURNT ENDS “MAC” Smoked pork belly, Cavatappi pasta, creamy three cheese sauce, toasted bread crumbs, roasted pearl onions, moonshine barbecue sauce

THE BARBECUE PIT A duo of char-grilled Mesquite chicken & Smoked beef brisket, served with apple pie moonshine barbecue sauce

NorCal Barbecue Serves twelve 950.00

A LA

CARTE


CHILLED APPETIZERS

Served for twelve people

SALUMI & FARMSTEAD CHEESE [225.00]
A selection of hand-cut salumi, imported & local cheeses, house-made jams, French baguette & flatbreads

CHILLED SHRIMP COCKTAIL [165.00]
Poached jumbo shrimp, atomic horseradish cocktail sauce & lemons

SEASONAL FRESH FRUIT  [140.00]
In-season selection of market fresh fruits & sundried treats

CHEF’S GARDEN VEGETABLES  [130.00]
Farmers market fresh vegetables, raw beet hummus, black peppercorn turmeric ranch dip

49ERS “NINE” LAYER DIP   [140.00]
Spicy black beans, pico de gallo, chipotle salsa, esquites, sour cream, pepper jack & cheddar cheese, fresh jalapenos, scallions, pickled red onions, Tostitos tortilla chips

OMAKASE-STYLE SUSHI SAMPLER [350.00]
Featuring 49ers themed roll with chef’s handpicked selection of maki, nigiri & sashimi

POKE BOWL [225.00]
Ahi tuna, furikake rice, cucumber, carrots, radishes, purple cabbage, wakame salad, edamame, mango, wasabi citrus sauce and tobiko caviar

WARM APPETIZERS

Served for twelve people

LOCOS BIRRIA NACHO [200.00]
Beef birria, queso bravo sauce, sour cream, pickled jalapenos, pico de gallo, chicharrones, Tostitos tortilla chips

BUFFALO CHICKEN WINGS [165.00]
Crispy fried, spicy buffalo hot sauce, creamy blue cheese dressing

MICHELADA CHICKEN WINGS [180.00]
Crispy fried, Modelo-Michelada hot sauce, tajin, charred jalapeno-lime crema

CRISPY CHICKEN TENDERS [160.00]
Black peppercorn & tumeric ranch dip

BURNT ENDS “MAC” [180.00]
Smoked pork belly, Cavatappi pasta, creamy three cheese sauce, toasted breadcrumbs, roasted pearl onions, moonshine barbecue sauce

THREE CHEESE MAC  [110.00]
Cavatappi pasta, creamy three cheese sauce

DIM SUM DUO [160.00]
Pan Seared Pork Pot Stickers & Crunchy Vegetables Spring Rolls
Ponzu & ginger, jalapeno dipping sauces

SNACKS

Served for twelve people

BOTTOMLESS FRESHLY POPPED POPCORN [35.00]

GOT THE MUNCHIES [90.00]

SNACK MIX [25.00]


GOURMET CHIPS & DIP DUO [60.00]
Kettle-style potato chips, French onion & roasted garlic Parmesan dip

MEDITERRANEAN TRILOGY  [125.00]
Lemon olive tapenade, artichoke dukkah hummus, spinach & feta dip, grilled garlic flatbreads

GUACAMOLE & SALSA SAMPLER  [135.00]
House guacamole, tomatillo-serrano salsa cruda, chipotle salsa, Tostitos tortilla chips



FIELD OF GREENS


Served for twelve people


ASIAN PEAR GRAIN SALAD  [140.00]
Sundried mango, ancient grains, chopped kale, preserved lemon pear vinaigrette

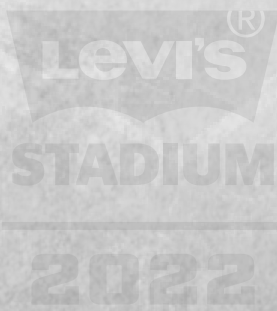
FAITHFUL CAESAR SALAD [115.00]
Crisp romaine, endive, radicchio, shaved Parmesan cheese, toasted sourdough Croutons, creamy Caesar dressing

CLASSIC CAESAR SALAD [110.00]
Crisp romaine, shaved Parmesan cheese, toasted sourdough croutons, creamy Caesar dressing

LATIN CHOPPED SALAD   [145.00]
Green beans, watermelon radish, red beets, jicama, roasted corn, radicchio, chili lime peanuts, cotija cheese, chipotle piloncillo vinaigrette

HEART OF PALM SALAD  [140.00]
Heirloom tomatoes, roasted shallots, fennel, red & green cabbage, kale, sherry mustard vinaigrette


GOLDEN VALLEY SALAD  [120.00]
Golden beets, rainbow cauliflower, baby kale, pickled mini sweet peppers & onions, orange segments, cucumbers, cherry tomatoes, champagne vinaigrette



THE MAINS

CHEF SPECIALS

Served for twelve people

PLANT BASED CHORIZO CON NOPALES BOWL  **[285.00]**
Caramelized nopales, peppers & onions, cilantro rice, spicy black beans, guacamole, serrano-tomatillo salsa cruda, Tostitos tortilla chips
NOTE: This can be substituted for regular pork chorizo

THE BARBECUE PIT **[275.00]**
A duo of char-grilled Mesquite chicken & Smoked beef brisket, served with apple pie moonshine barbecue sauce


TASMAN STREET TACO DUO **[285.00]**
Suadero Beef Brisket & Char-Grilled Epazote Cauliflower
Stadium sides: pickled red onions, tomatillo-serrano salsa cruda, smoked chipotle salsa, limes & corn tortillas

HARDWOOD SMOKED BEEF BRISKET **[265.00]**
Moonshine barbecue sauce, grilled corn, butter & cotija cheese

SANDWICHES & WRAPS

Served for twelve people

MESQUITE CHICKEN SANDWICH **[165.00]**
Baby arugula, lime cilantro aioli, roasted red peppers, jalapeno pepper jack cheese, grilled sourdough baguette


THAI SWEET POTATO WRAP  **[150.00]**
Shredded Napa cabbage, pickled mini sweet peppers, radishes, Thai basil, scallions, vegan sriracha aioli, sun-dried tomato flour tortilla

ITALIAN CHEESE & HAM SUB **[170.00]**
Prosciutto, salami cotto, Crescenza cheese, olive & banana pepper relish, garlic confit aioli, mustard butter, roasted red peppers, ciabatta

SMOKED PORK SANDWICHES **[165.00]**
Apple pie moonshine barbecue sauce, Hawaiian sliders

ENTREE BOARDS

Served for twelve people

MOZZARELLA & HEIRLOOM TOMATO BOARD  **[140.00]**
Vine-ripened tomatoes, grilled vegetables, fresh mozzarella & burrata cheese, marinated olives, aged balsamic, lemon extra virgin olive oil

STEAKHOUSE BOARD **[350.00]**
48oz porterhouse steak, blistered cherry tomatoes, confit mini potatoes, charred Asparagus & cauliflowers, house-made red chimichurri, atomic horseradish cream

SEARED AHI TUNA BOARD **[300.00]**
Red & gold peppercorn crusted ahi tuna, pickled Asian vegetables, miso-ginger glaze

BURGERS & LINKS

Served for twelve people

DRY AGED FLANNERY BEEF BURGER **[295.00]**
Black garlic aioli, smoked gouda, bibb lettuce, pickles, brioche rolls

INCOGMEATO “BACON” BURGER **[275.00]**
Vegan cheese & bacon, Faithful sauce, bibb lettuce, pickles, seeded bun

BAY CITY ROLLERS DOGS **[110.00]**
Silva’s all beef hot dogs with traditional condiments

SILVA’S LOUISIANA-STYLE HOT LINKS **[140.00]**
Sweet peppers & onions, with creole mustard, hearth baked rolls

DESSERTS

Served for twelve people

#FTTB COOKIES & TREATS **[150.00]**
Rotating commemorative 49ers shortbreads, freshly baked cookies, brownies & bars

PSYCHO DONUT SAMPLER **[75.00]**
Hand-picked selection of local favorites you’ll only find at Levi’s Stadium

S’MORES MERINGUE TART **[145.00]**
Ganache brownie graham, golden malted milk balls, torched meringue

RED BERRY CRÈME BRULÉE **[180.00]**
Layers of raspberry sauce, creamy custard, caramel mixed compote

SIX LAYER CARROT CAKE **[150.00]**
Ffresh carrots, nuts and spices with sweet cream cheese frosting and toasted coconut & pecans

CHOCOLATE PARADIS CAKE **[145.00]**
Rich chocolate génoise layered with chocolate ganache and candied toffee

RED VELVET CAKE **[150.00]**
Layers of red velvet sponge filled and iced with cream cheese frosting, finished with a dark chocolate drizzle

CHICAGO STYLE CHEESECAKE **[130.00]**
Extra creamy, fluffy cheesecake topped off with vanilla chantilly and juicy berries

THE

BEVERAGE

SPECIALTY COCKTAILS

Craft cocktail trays delivered fresh to your suite!

BLOODY MARY [110.00]

A truly engaging and customizable experience. Tres Agaves Bloody Mary mix with Tahoe Blue Vodka, accompanied by a farm full of granishes hand-selected by our culinary team

HAND-CRAFTED MARGARITA [140.00]

The world's best selling cocktail just got better! Hand-crafting at its finest with our signautre blend of margarita mix, 1800 Silver Tequila, Cointreau Orange Liqueur and finished with a fresh squeeze of lime

RED AND GOLD MIMOSAS [120.00]

Toasting with style, a fun spin on a classic! Mix and match flavors featuring fresh orange, cranberry and pineapple juices. Topped with signautre red and gold seasonal fruit

BOTTLED SPIRITS

One liter bottle, unless noted otherwise

VODKA

TAHOE BLUE [75.00]

GREY GOOSE [130.00]

TITOS HANDMADE [90.00]

GIN

BOMBAY SAPPHIRE [110.00]

HENDRICKS [130.00]

TEQUILA

1800 SILVER [90.00]

1800 MILENIO EXTRA ANJEO [400.00]

1800 CRISTALINO [100.00]

CASAMIGOS REPOSADO [160.00]

MAESTRO DOBEL ANJEO [120.00]

RUM

BACARDI SUPERIOR [75.00]

MALIBU COCONUT RUM [75.00]

THE KRAKEN [50.00]

WHISKEY

GOLD BAR WHISKEY [140.00]

GOLD BAR ‘BARREL CAST’ BOURBON [180.00]

WHISTLE PIG ‘10 YR’ RYE [280.00]

BUFFALO TRACE [80.00]

FOUR ROSES ‘SINGLE BARREL’ [120.00]

JAMESON IRISH WHISKEY [95.00]

MAKER’S MARK BOURBON [110.00]

NIKKA ‘COFFEY’ JAPANESE WHISKEY [220.00]

SCOTCH

DEWARS ‘WHITE LABEL’ BLENDED WHISKY [90.00]

MONKEY SHOULDER BLENDED MALT SCOTCH WHISKY [120.00]

MACALLAN 12YR DOUBLE CAST [190.00]

COGNAC

HENNESSY VS COGNAC [145.00]

BEER

Served by the 6 pack

BUD LIGHT [45.00]

BUDWEISER [45.00]

CORONA [50.00]

STELLA ARTOIS [50.00]

LAGUNITAS [55.00]

FIRESTONE 805 [55.00]

HEINEKEN [55.00]

COORS LIGHT [45.00]

SIERRA NEVADA [55.00]

Haze Little Thing IPA

KONA BIG WAVE [55.00]

Golden Ale

MODELO [55.00]

STONE DELICIOUS IPA [55.00]

TRUMER PILSNER [55.00]

SF BREWING [55.00]

Polk St. Pale Ale

BUD LIGHT SELTZER [40.00]

Assorted Flavors

SOFT DRINKS

Served by the 6 pack

PEPSI [25.00]

DIET PEPSI [25.00]

MIST TWIST [25.00]

MOUNTIAN DEW [25.00]

PURE LEAF ICED TEA [25.00]

‘Unsweetened’

SIMPLY LEMONADE [25.00]

OCEAN SPRAY [18.00]

Cranberry Juice

OCEAN SPRAY [18.00]

Orange Juice

OCEAN SPRAY [18.00]

Pineapple Juice

AQUAFINA BOTTLED WATER [25.00]

LIFEWTR BALANCED WATER [30.00]

PERRIER SPARKLING [25.00]

BUBLY LIME [25.00]

BUBLY BLACK CHERRY [25.00]

THE INFO

BE A TEAM PLAYER & DRINK RESPONSIBLY

Levi's® Stadium and Levy 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 Levi's® Stadium a safe and exciting place for everyone.

HOURS OF OPERATION

Location Premium Specialist 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 licensed suite holders, online ordering is now available at www.e-levy.com/levisstadium. To reach a Representative, dial: (408) 217-7080 or e-mail: SuiteEats@LevyRestaurants.com.

QUICK REFERENCE LIST

Levy Premium Specialist Representative: (408) 217-7080
Levy Suites Accounting Department: (408) 217-7058
Leased Suite Holders: www.elevy.com/levisstadium

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, four business days prior to each event. Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for Licensed Suite holders to order online at www.e-levy.com/levisstadium. Orders can be arranged with the assistance of a Premium Specialist Representative at (408) 217-7080 during normal business hours. If for any reason a game is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the game 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.

Beverages may be purchased during the game 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 Levi's® Stadium.
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 game time to ensure the highest quality.

SUITE STAFFING

A team of Levy Suite Attendants staff the Suite Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional Private Suite Attendants and Bartenders, which only attend to your suite, are also available for a fee of \$325.00 plus 9% sales tax per attendant. Please let us know if you need private attendants or bartenders at least four (4) business days prior to the event.

SPECIALIZED ITEMS

Levy 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, our Premium Specialist Team can assist you with many other arrangements. It's really one-stop shopping that can include balloons, floral arrangements, 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, 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. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy 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. If a credit card is not charged on event day and pre-approved by Levy, an itemized invoice will be sent to the company address following our 15-day payment policy. Please note that all food, beverage and related items are subject to a 21% service charge (25% is retained by Levy and 75% is distributed to service employees) plus applicable sales tax. The 25% portion of the 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. Because Levy exclusively furnishes all food and beverage products for the suites at Levi's® Stadium, 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.

