

PACKAGES



MVP PACKAGE

OPTIONAL ADD-ON 775.00 | SERVES 12

Chips & Dips V

Roasted Garlic Parmesan,
French Onion, Dill Pickle Dip

Melissa's Seasonal Fruit V² AVG

Classic Caesar Salad

Romaine, Parmesan, Caesar Dressing,
Garlic Croutons

Three Cheese Mac V

Cavatappi Pasta,
Gouda, Parmesan, Fontina

BBQ Short Rib Sandwiches

Jalapeños, Cabbage Romaine Slaw,
Chipotle Aioli, Hawaiian Roll

PRETZEL PACKAGE

OPTIONAL ADD-ON 750.00 | SERVES 12

Pretzel Snack Mix V

Toasted Pretzel Bits, Chipotle Mustard Seasoning

House-Made Pretzel Trio V

Salted, Everything, Cinnamon Sugar

Charred Brussels Sprouts Salad V

Pickled Fennel, Kale, Roasted Cremini Mushrooms,
Pretzel Crunch, Maple Vinaigrette

Mini Pretzel Pizzas

Cheese V
Pepperoni

Mary's Pretzel Crusted Chicken

Fried Buttermilk Biscuits, Hot Honey,
Honeycrisp Apple Slaw

Salted Caramel Pretzel Bread Pudding V

Vanilla Bean Chantilly Cream

CALI-MEX PACKAGE

AVAILABLE THROUGH NOVEMBER

OPTIONAL ADD-ON 875.00 | SERVES 12

Melissa's SoCal Street Fruit V² AVG

Watermelon, Pineapple,
Cantaloupe, Mango, Cucumber,
Tajin, Lime Juice

Southwest Chop Salad V AVG

Roasted Corn, Tomatoes,
Red Onion, Roasted Poblano,
Red Bell Peppers,
Black Beans, Scallions,
Scotch Bonnet Vinaigrette

Blackened Chicken Wrap V²

Iceberg Lettuce, Cherry Tomato,
Red Onion, Avocado,
Vegan Ranch, Spinach Tortilla

Blue Corn Mushroom Tacos V² AVG

Hen of the Woods, Mexican Rice,
Guacamole, Salsa Roja,
Blue Corn Shell

South of the Border Steak Frites

Braised Short Rib, Yucca Fries

LA Street Dog

Niman Ranch Frank,
Peppers & Onions,
Applewood Smoked Bacon Bits,
Jalapeños, Mexican Crema,
Traditional Condiments

V VEGETARIAN • V² VEGAN • AVG AVOIDING GLUTEN

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

310
PROVISIONS

À LA CARTE



STARTERS

OPTIONAL ADD-ONS | SERVES 12

Melissa's Seasonal Crudités & Dips V

160.00

Roasted Carrot Dip, Sweet Pea & Hominy Spread

Melissa's Seasonal Fruit V² AVG

160.00

California Cheese & Charcuterie

285.00

Local Honey, Chutney, Assorted Breads & Crackers

Quesadilla Duo

265.00

Avocado Crema, Salsa Roja

Anch-Marinated Chicken

Monterey Jack

Birria Braised Brisket

Onions, Poblano Peppers, Oaxaca Cheese

Olives & Whipped Feta V

135.00

Kalamata, Castelvetrano, Pine Nuts,
Garlic Herb Focaccia, Grilled Naan

Cantaloupe & Prosciutto Skewers AVG

175.00

Lemon Herb Goat Cheese, Lemon Mint Pesto,
Balsamic Reduction

Jalapeño Artichoke Dip V AVG

130.00

Three Cheese Mac V

150.00

Cavatappi Pasta,
Gouda, Parmesan, Fontina

GREENS

OPTIONAL ADD-ONS | SERVES 12

Classic Caesar Salad

125.00

Romaine, Parmesan, Caesar Dressing,
Garlic Croutons

Grilled Chicken +25.00

Char-Grilled Shrimp +60.00

Southwest Chop Salad V

Available through November

135.00

Roasted Corn, Tomatoes, Red Onion, Poblano,
Red Bell Peppers, Black Beans, Scallions,
Scotch Bonnet Vinaigrette

Tomato & Cucumber Salad V AVG

135.00

Mozzarella, Pesto

Seasonal Harvest Salad V

130.00

Romaine, Spinach, Roasted Seasonal Vegetables,
Olives, Artichokes, Red Wine Vinaigrette

Chinois Salad V

145.00

Spinach, Napa Cabbage, Scallions, Wonton Skins,
Radicchio, Sesame Dressing

SIDES

OPTIONAL ADD-ONS | SERVES 12

Baby Heirloom Carrots V AVG

140.00

Whipped Ricotta, Local Honey

Sautéed Green Beans V AVG

145.00

Garlic Butter

Sweet Potato Purée AVG

145.00

Brown Butter, Lardons, Chive

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PROVISIONS

À LA CARTE CONTINUED

SUSHI & SEAFOOD

OPTIONAL ADD-ONS | SERVES 12

League Leader Sushi Platter* AVG

425.00

Spanish Blue Fin Kamashita Hosa-Maki, Japanese Tai Snapper, Hawaiian Kampachi, Loch Etive Ocean Trout, Japanese Han Hamachi, Baja Avo Maki

Itamae Cache Drop* AVG

Prepared In-Suite by Sushi Chef

1000.00

Royal Caviar, Santa Barbara Open Water Uni

Chilled Shrimp Cocktail* AVG

250.00

Tequila Marinated Char-Grilled Shrimp, Jalapeño Cocktail Sauce, Lemons

Ceviche Duo* AVG

275.00

Blue Corn Tostadas

Mahi Mahi

Cucumber, Mango, Red Onion

Hearts of Palm Sweet Potato V²

Cucumber, Mango, Sweet Potato, Red Onion

FAN FAVORITES

OPTIONAL ADD-ONS | SERVED IN PORTIONS OF SIX

Double Cheeseburger

125.00

Two Custom-Blend Patties, Pickles, Clippers Sauce, New School American Cheese, Martin's Potato Bun

Crispy Chicken Sandwich

125.00

Cole Slaw, Dill Pickle Chips, Martin's Potato Bun

Famous Spicy Tuna Sushi Dog

110.00

Nori, Big Eye Tuna, Togarashi, Cucumber, Garlic Miji, Negi

House-Made Soft Pretzel V

65.00

SLAM DUNK SPECIALS

OPTIONAL ADD-ONS | SERVES 12

Char-Grilled Chicken Breast AVG

260.00

Seasonal Grilled Vegetables

Mediterranean Beef Tenderloin

275.00

Couscous & Watercress Salad, Raita, Pickled Cucumbers, Heirloom Tomatoes, Red Pepper Hummus, Crispy Red Onion Strings, Pita

K-Town Sweet & Spicy Sausage

205.00

Fuji Apple Slaw

Root Beer Short Rib

250.00

Celerey Root Purée, Horseradish

Tacos & Tostadas AVG

250.00

Arrachera Norteño (*Marinated Beef Skirt Steak*), Pollo Asado (*Marinated Chicken*), Charro Beans, Salsa Roja, Mexican Crema, Jalapeño, Cotija, Pickled Red Onion, Blue Corn Tostadas, Taco Shell

The Intuit Dome Dog

185.00

Grass-fed, All-Beef Niman Ranch Frank, Ketchup, Mustard, Relish

Chicken Tenders

215.00

California Gold Rush BBQ, Buffalo, Buttermilk Ranch, Classic BBQ Sauce

Mini Pretzel Pizzas

205.00 | 8 Personal Pizzas

Cheese V

Pepperoni

Buffalo Wings

230.00

Ranch

Nacho Bar AVG

255.00

Beef Chili, Queso Blanco, Sour Cream, Guacamole, Pico de Gallo, Pickled Red Onions, Tortilla Chips

Cochintia Pibil +25.00

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À LA CARTE CONTINUED

SLIDERS & SANDWICHES

OPTIONAL ADD-ONS | SERVES 12 UNLESS OTHERWISE NOTED

Smoked Pork Sliders

215.00

BBQ Sauce, Coleslaw

Buffalo Chicken Sliders

225.00

Pulled Chicken, Buffalo Sauce,
Celery & Blue Cheese Slaw

Chorizo Sliders

225.00

Queso Fresco, Poblano Raja Aioli,
Brioche

Italian Meatball Sliders

200.00

Beef Meatballs, Marinara, Parmesan

Beyond Cheeseburger Sliders V²

205.00

Plant-Based Patty, Lettuce, Tomato,
Vegan Cheddar, Chipotle Lime Aioli, Vegan Bun

Smoked Brisket Bánh Mi

205.00

Jalapeño, Pickled Daikon & Carrot Slaw,
Sriracha Aioli, Bolillo Roll

The Authentic

255.00

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomato,
Red Onion, Louie Dressing, Wheat Baguette

Ham & Swiss

250.00

Mustard Butter, Pretzel Baguette

Roast Beef

250.00

Garlic Horseradish Aioli, Arugula, Baguette

Roasted Turkey

250.00

Apricot Ginger Chutney, Havarti, Baguette

SNACKS

OPTIONAL ADD-ONS | SERVES 12 UNLESS OTHERWISE NOTED

Freshly Popped Popcorn V² AVG

50.00

Butter Toffee Popcorn V AVG

55.00

House-Made Pretzel Trio V

150.00

Salted, Everything, Cinnamon Sugar

Pretzel Snack Mix V

60.00

Toasted Pretzel Bits, Chipotle Mustard Seasoning

Sweet & Salty Snack Mix V

60.00

Pretzels, Chex Mix, Cashews,
Pumpkin Seeds, Chili Powder

Salsa & Guacamole Sampler V² AVG

100.00

Guacamole, Salsa Verde, Salsa Roja,
Tri-Colored Tortilla Chips

Chips & Dips V

110.00

Roasted Garlic Parmesan,
French Onion, Dill Pickle Dip

SERVICE UPGRADES

OPTIONAL ADD-ONS

Private Suite Attendant

300.00

Private Bartender

300.00

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or eggs may increase your risk of foodborne illness.

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PROVISIONS

DESSERTS

Delivered mid-event



SWEET SPOT

OPTIONAL ADD-ONS | SERVES 12

Dessert Tower v

205.00

Chef's Selection of Mini Desserts

Strawberry Trifle v

215.00

Deep Fried Pound Cake, Chantilly Cream

Gelato Sundae Bar v

255.00

Vanilla Bean Gelato, Chef's Selection of Toppings

Churros v

125.00

Dulce de Leche

GZ Cookies v

185.00

Gillian Zucker's Famous
Chocolate Chip Cookie Recipe

SIGNATURE CAKES

OPTIONAL ADD-ONS | SERVES 12 UNLESS OTHERWISE NOTED



Harriet's Signature French Vanilla Cheesecake v

105.00

Red Velvet Cake v

105.00

White Chocolate Cream Cheese Frosting

Six Layer Carrot Cake v

105.00 | Serves 14

Cream Cheese Frosting,
Toasted Coconut, Pecan

Chocolate Paradise Cake v

105.00 | Serves 14

Chocolate Génoise, Ganache, Toffee

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PROVISIONS

BEVERAGES



READY-TO-DRINK COCKTAILS

SOLD BY THE FOUR-PACK UNLESS OTHERWISE NOTED

Happy Dad Hard Seltzer

50.00

Fruit Punch
Peach Tea

Cacti Hard Seltzer

50.00

Citrus Haze
Paradise Slice

Jack Daniel's & Coca-Cola

65.00

Jack Daniel's Honey & Lemonade

65.00

Topo Chico Hard Seltzer

50.00

Strawberry Guava

Signature Intuit Dome Margarita

330.00 | Serves 12

Batch Cocktail,
Includes Tajin and
Margarita Salt
Rimmed Cups

BEERS & ALES

SOLD BY THE SIX-PACK

Coors Light

55.00

Miller Lite

55.00

Blue Moon Belgian White

65.00

Blue Moon Non-Alcoholic Belgian White

65.00

Corona Extra

65.00

Pacifico

65.00

Modelo

65.00

Modelo Oro

60.00

Modelo Mango Michelada

65.00

Rotational Craft Beer

70.00

Lagunitas IPA

70.00

Lagunitas A Little Sumpin' Sumpin'

70.00

NON-ALCOHOLIC

SOLD BY THE SIX-PACK UNLESS OTHERWISE NOTED

SOFT DRINKS

35.00

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Minute Maid Lemonade

Olipop 4-pack

Cream Soda
Grape
Root Beer
Strawberry Vanilla

Red Bull 4-pack

Original
Sugar-free

WATER

Open Water

40.00

Sparkling Open Water

40.00

Topo Chico

35.00

Sparkling Raspberry Lemonade
Sparkling Lime Mint

JUICES

35.00

Cranberry

Grapefruit

Orange

Pineapple

ICED TEA

4-PACK | 50.00

Saint James

Red Raspberry
Passion Fruit & Peach

HOT DRINKS

SERVES 10

Roasted Coffee

70.00

Decaf Roasted Coffee

70.00

Assorted Bigelow Teas

55.00

Hot Chocolate

Sold Individually

10.00

BEVERAGES *CONTINUED*

SPARKLING WINE

SOLD BY THE BOTTLE

SPARKLING

La Marca Prosecco
60.00

Nicolas Feuillatte Brut
180.00

Veuve Clicquot Yellow Label
245.00

Dom Perignon
1100.00

ROSÉ

Mumm Napa Brut Rosé
75.00

Billecart-Salmon Brut Rosé
305.00

WHITE WINE

SOLD BY THE BOTTLE

SAUVIGNON BLANC

Kim Crawford
65.00

Cakebread
130.00

PINOT GRIGIO

Rainstorm
70.00

Benvolio
70.00

Alois Lageder
80.00

CHARDONNAY

Kendall-Jackson
Vintner's Reserve
60.00

Sonoma-Cutrer
Russian River Ranches
95.00

RED WINE

SOLD BY THE BOTTLE

CABERNET SAUVIGNON

Louis Martini
80.00

JUSTIN
145.00

Silver Oak Napa Valley
505.00

MALBEC

Andeluna
80.00

PINOT NOIR

Meiomi
70.00

La Crema
70.00

Argyle
95.00

Belle Glos Clark &
Telephone
105.00

BLENDS

The Prisoner
150.00

MERLOT

Murphy-Goode
50.00

Decoy by Duckhorn
65.00

BEVERAGES CONTINUED

LIQUOR

SOLD AS 1L BOTTLE UNLESS OTHERWISE NOTED

VODKA

Tito's Handmade
150.00

American Harvest
155.00

Ketel One
205.00

Grey Goose
205.00

Grey Goose L'Orange
205.00

Grey Goose Le Citron
205.00

Grey Goose La Poire
205.00

**Grey Goose
Watermelon Basil**
205.00

GIN

Bombay Sapphire
190.00

Botanist
235.00

Hendrick's
235.00

RUM

Captain Morgan Spiced
140.00

Bacardi Superior
140.00

Bacardi Reserva Ocho
190.00

TEQUILA & MEZCAL

Hornitos Plata
165.00

Bahnez Mezcal
190.00

Patrón Silver 750 mL
260.00

**Patrón Reposado
Barrel Select** 750 mL
290.00

Patrón Anejo 750 mL
370.00

Patrón Extra Anejo 750 mL
405.00

Patrón El Cielo 700 mL
605.00

Patrón El Alto 750 mL
935.00

Casamigos Blanco
370.00

Casamigos Reposado
370.00

Casamigos Anejo
405.00

Don Julio 1942 750 mL
1055.00

Clase Azul Reposado 750 mL
1055.00

SCOTCH

Dewar's White Label
175.00

Johnnie Walker Black
250.00

Johnnie Walker Blue 750 mL
1455.00

The Glenlivet 12 750 mL
335.00

**Aberlour Single Malt
12 Year** 750 mL
430.00

WHISKEY & BOURBON

Fireball
125.00

Jim Beam
130.00

Crown Royal
190.00

Jack Daniel's
190.00

Maker's Mark
195.00

Jameson Irish
200.00

High West Double Rye
750 mL
205.00

Woodford Reserve
205.00

Gentlemen Jack
225.00

Suntory Hibiki 750 mL
485.00

COGNAC | BRANDY

D'USSÉ VSOP 750 mL
325.00

D'USSÉ XO 750 mL
730.00

CORDIALS

Baileys Irish Cream
170.00

Kahlúa
175.00

Grand Marnier
250.00

BEVERAGES CONTINUED

JUICE, MIXERS, & ADD-ONS

OPTIONAL ADD-ON | 35.00 UNLESS OTHERWISE NOTED

JUICE

Cranberry Juice 6-pack

Orange Juice 6-pack

Grapefruit Juice 6-pack

Pineapple Juice 6-pack

MIXERS

Club Soda 4-pack

Tonic Water 4-pack

Ginger Beer 4-pack

Margarita Mix 1 btl

Michelada Mix 1 btl

Mango Michelada Mix 1 btl

ADD-ONS | 10.00

Tabasco Sauce 1 btl

Worcestershire Sauce 1 btl

Margarita Lime Salt 1 pack

Chile Lime Salt 1 pack

Tajin 1 btl

CRAFT BEER FLIGHT PACKAGE

OPTIONAL ADD-ON | 260.00

Lagunitas IPA
6-pack

**Lagunitas Lil
Sumpin' Sumpin'**
6-pack

**Rotational
Craft Beer**
6-pack

**Rotational
Craft Beer**
6-pack

MICHELADA STATION

OPTIONAL ADD-ON | 305.00

Modelo
6-pack

Modelo Mango Michelada
6-pack

Pacifico
6-pack

Corona Extra
6-pack

Michelada Mix
1 bottle

Mango Michelada Mix
1 bottle

Chile Lime Clásico Salt Mix
1-pack

SOFT BAR PACKAGE

OPTIONAL ADD-ON | 750.00

BEER

Coors Light
6-pack

Modelo
6-pack

Lagunitas IPA
6-pack

**Happy Dad
Hard Seltzer
Fruit Punch**
6-pack

WINE

Meiomi Pinot Noir
1 bottle

**Kim Crawford
Sauvignon Blanc**
1 bottle

SOFT DRINKS

Coke
6-pack

Diet Coke
6-pack

Olipop Root Beer
6-pack

WATER

Open Water
18-pack

**Sparkling
Topo Chico
Lime Mint**
6-pack

BEVERAGES CONTINUED

HALF COURT PACKAGE

OPTIONAL ADD-ON | 1100.00

BEER & WINE

Coors Light 6-pack

Modelo 6-pack

Meiomi Pinot Noir 1 btl

**Kim Crawford
Sauvignon Blanc** 1 btl

LIQUOR

Grey Goose 1 btl

Patrón Silver 1 btl

Bacardi Superior 1 btl

SOFT DRINKS

Coke 6-pack

Diet Coke 6-pack

Olipop Root Beer 6-pack

Open Water 12-pack

**Sparkling
Topo Chico
Lime Mint** 6-pack

Club Soda 4-pack

Tonic Water 4-pack

Ginger Beer 4-pack

Margarita Mix 6-pack

Cranberry Juice 6-pack

Orange Juice 6-pack

MIXERS

FULL COURT PACKAGE

OPTIONAL ADD-ON | 1650.00

BEER & WINE

Meiomi Pinot Noir 1 btl

**Kim Crawford
Sauvignon Blanc** 1 btl

Mumm Napa Brut Rosé 1 btl

Coors Light 6-pack

Modelo 6-pack

Lagunitas IPA 6-pack

**Happy Dad Hard Seltzer
Fruit Punch** 6-pack

LIQUOR

Grey Goose 1 btl

Patrón Silver 1 btl

Bacardi Superior 1 btl

Bombay Dry Gin 1 btl

Woodford Reserve 1 btl

SOFT DRINKS

Coke 6-pack

Diet Coke 6-pack

Olipop Root Beer 6-pack

Open Water 12-pack

**Sparkling Topo Chico
Lime Mint** 6-pack

MIXERS

Club Soda 4-pack

Tonic Water 4-pack

Ginger Beer 4-pack

Margarita Mix 6-pack

Cranberry Juice 6-pack

Orange Juice 6-pack

THE SCOOP

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 5:00 p.m. PST, four days prior to each event.

Orders should be placed through the Fan App. Assistance with ordering can be received via e-mail at PremiumAnswersPortal@intuitdome.com.

If for any reason an event is cancelled 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, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled 24 hours prior to arena opening on the day of the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

It is the responsibility of the Suite Ticket Holder to monitor and control food and beverage consumption within their designated location. Food and beverage is placed in the suite as ordered. In the event multiple parties are sharing one suite location, consumption of the ordered items is up to the discretion and monitoring of the individuals.

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 Intuit Dome.
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.

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.

SPECIALIZED ITEMS

310 Provisions will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate four days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

SECURITY

Please be sure to remove all personal property when leaving the premises. 310 Provisions cannot be responsible for any lost or misplaced property left unattended in the suite.

SERVICE CHARGE

Please note that all food and beverage items are subject to a 22% 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 310 Provisions exclusively furnishes all food and beverage products for the suites at Intuit Dome, 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.