

 **PayPal Park**

# 2025 ADVANCED SUITE MENU







# WELCOME

OVG Hospitality welcomes you to the Luxury Suites at PayPal Park, the home of the San Jose Earthquakes. We look forward to providing you and your guests with an outstanding dining experience here in your Luxury Suite.

As the exclusive provider for food and beverages at PayPal Park, we are committed to the highest standards of quality and service. OVG's on-premise culinary staff is dedicated to providing the finest food, service and amenities for you and your guests.

Please contact us with any questions, special requests, or to place an order.

Phone: 408.556.7794

Email: [Mike.Dominguez@oakviewgroup.com](mailto:Mike.Dominguez@oakviewgroup.com)

Thank you for allowing us to serve you!  
Bon Appétit!





# ALL AMERICAN

Serves 10 People Per Package

**\$420**

## **BOTTOMLESS POPCORN**

## **GARDEN FRESH CRUDITÉS**

Fresh Vegetables Served with Ranch Dip

## **SEASONAL MIXED GREENS SALAD**

Seasonal Greens, Onions, Tomato, Carrots, Red Wine Vinaigrette and Ranch Dressings

## **FRENCH FRIES**

Crisp and Delicious, Served with Ketchup

## **GRILLED HOT DOGS**

All Beef Hot Dogs, Grilled and Served on a bed of Sauerkraut with all the Traditional Condiments

## **100% ANGUS BEEF BURGERS**

Fresh Burgers Grilled to perfection, Served with Lettuce, Tomato, Sliced Onion and Cheese with all the Traditional Condiments

## **COOKIE PLATTER**

Assortment of House Baked Cookies Chocolate Chip, Oatmeal Raisin, and White Chocolate Macadamia

*Vegan hot dogs available on request  
Gluten free buns available on request*

*All menu items are subject to a 20% management fee and 9.375% tax*

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# BACKYARD BBQ

Serves 10 People Per Package

**\$450**



## **CHOPHOUSE BLT SALAD**

Romaine Hearts, Sharp Cheddar, Tomato, Chopped Bacon, Garlic Croutons, Green Goddess Ranch

## **FOUR CHEESE MAC**

Smoked Gouda, Cheddar, Parmesan, Provolone, Cavatappi Pasta

## **BBQ SMOKED BEEF BRISKET**

Slow Smoked and Seasoned to Perfection, our Brisket of Beef completes the BBQ Classic. Served with Sweet Baby Ray's BBQ sauce

## **SHREDDED SMOKEY BBQ CHICKEN**

Citrus BBQ Sauce, Slider Rolls, Bread & Butter Pickles, Smoked Chili Aioli

## **HORSERADISH SLAW**

## **BAKED BEANS**

Navy Beans, Caramelized Onions, Tomato, Brown Sugar, Molasses, Cider Vinegar, Smoked Paprika

## **WARM APPLE COBBLER**

*All menu items are subject to a 20% management fee and 9.375% tax*



### **CHIPS AND DIPS** V | GF

Tortilla Chips Served with Chipotle & Salsa Verde, and Guacamole

### **FIESTA SALAD**

Romaine Lettuce, Tomatoes, Roasted Corn and Black Bean Salsa, Shredded Cheese and Radishes served with a Chipotle-Lemon Vinaigrette

### **ANCHO RUBBED ROASTED CHICKEN**

Chili Rub, Citrus, Roasted Garlic Jus

### **STREET TACOS**

Choose between AL Pastor Chicken, Beef Birria or Beyond Meat. Served with Warm Tortillas, Chipotle & Salsa Verde, Chopped Cilantro, Chopped Onions, Limes, and Shredded Cheese

### **REFRIED BEANS**

### **MEXICAN STYLE RICE**

### **TAJIN DUSTED FRUIT** VEGAN | DF

Cantaloupe, Honeydew, Watermelon, Pineapple, Topped with Tajin and Lime

### **CINNAMON-SUGAR CHURROS**

**V - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE**

All menu items are subject to a 20% management fee and 9.375% tax

## **LATIN FARE**

Serves 10 People Per Package

**\$475**

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## **BOTTOMLESS POPCORN**

## **KETTLE CHIPS AND DIP**

House Made Kettle Chips served with French Onion Dip

## **CHOP HOUSE SALAD**

Chopped Romaine, Tomato, Bacon, Hard-Boiled Eggs, Blue Cheese, Red Wine Vinaigrette

## **TAVERN SLIDERS**

Angus Beef, Pimiento Cheese, Smokey Pork Belly, Caramelized Onions, Herb Aioli, Slider Buns

## **CRISPY CHICKEN WINGS <sup>GF</sup>**

Choice of Buffalo or BBQ Wings, Ranch Dressing, Celery & Carrots Sticks

## **FRIED BRUSSELS SPROUTS**

Balsamic Reduction

## **DESSERT BAR SAMPLER**

Chocolate Chunk Brownies, Toffee Crunch Blondies, Lemon Crumb Bar, Chewy Marshmallow Bars

**V - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE**

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## **PUB FARE**

*Serves 10 People Per Package*

**\$495**

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**BOTTOMLESS POPCORN** VEGAN | GF

**SALSA SAMPLER** VEGAN | DF | GF

**BABY ICEBERG CHOPPED  
WEDGE SALAD** V | GF

Roasted Tomato, Carrot Ribbons, English Cucumbers,  
Pickle Red Onions, Scallion, Garlic Croutons &  
Buttermilk Ranch Dressing

**TWICED BAKED POTATO SKINS**

Baked Potato Skins Topped with Whipped Potatoes,  
Chives, Chopped Bacon and Shredded Cheese

**ALL BEEF HOTDOGS**

All Beef Hot Dogs, Grilled and Served on a bed of  
Sauerkraut with all the Traditional Condiments

**SMOKED PULLED PORK SLIDERS**

Tender Pork, Slow Roasted, Shredded, and Smothered  
in BBQ Sauce and Served with Slider Rolls

**DESSERT PLATTER**

Assortment of House Baked Cookies and Brownies

**V - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE**

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## FAN FAVORITES

Serves 10 People Per Package

**\$450**

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# PREMIUM PACKAGE

Serves 10 People Per Package

**\$650**

## **CRANBERRY KALE SALAD**

Kale & Mixed Greens, Point Reyes Blue Cheese, Dried Cranberries, Candied Pecans, Garlic Croutons, and Cranberry Vinaigrette

## **BALSAMIC BRUSSEL SPROUTS**

Fried Brussel Sprouts, Balsamic Reduction

## **ROASTED GARLIC MASHED POTATOES SLICED PEPPER TRI TIP**

Peppercorn Rub, Red Wine Demi Glaze, Crispy Onion

## **GEMELLI SHRIMP SCAMPI**

Garlic, Tomatoes, Capers, Fresh Basil, and Scallions in a Wine Butter Cream Sauce

## **SUMMER MELON SALAD**

Perfectly Ripened, Juicy, Melon Chunks with Mint Agave Yogurt Dip

## **TIRAMISU CUPS**

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### **CRANBERRY QUINOA SALAD**

Cranberries, Arugula, Asparagus and Fresh Thyme tossed in a Cranberry Vinaigrette Dressing

### **RATATOUILLE & MEAT BALLS**

Beyond Meatballs, Yellow Squash, Eggplant, Roma Tomatoes, and Zucchini

### **BEYOND BURGERS**

Beyond Meat accompanied with Lettuce, Tomato, Onion, and Cheese and Gluten-Free Buns

### **GLUTEN FREE DESSERT PLATTER**

Chocolate Chip Cookies & Chocolate Chunk Brownies

*All menu items are subject to a 20% management fee and 9.375% tax*



## **GLUTEN-FREE VEGAN**

*Serves 5 People Per Package*

## **\$275**

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### **BOTTOMLESS POPCORN**

### **KETTLE CHIPS AND DIP**

House Made Kettle Chips served  
with French Onion Dip

### **HUMMUS TRIO**

Traditional Lemon and Garlic, Black Bean Hummus,  
and Basil Hummus Served with Fresh Cut Vegetables  
and Pita Chips

### **COOKIE PLATTER**

Assortment of House Baked Cookies

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## **SNACK PACK**

*Serves 10 People Per Package*

**\$220**

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# BEVERAGE PACKAGES

Must be 21 to consume alcohol.  
Please drink responsibly.



## BLUE PACKAGE

**\$200.00**

- (1) 6 pack each: Coke, Coke Zero, Sprite, Lemonade
- (2) 6 pack Dasani 16.9 oz Water

*Package as is-no substitutions (modifier for 20oz Smart Water +\$25)*

## BLACK PACKAGE

**\$410.00**

ALL Alcoholic Beer and Wine

- (1) 6 pack Bud Light
- (1) 6 pack Coors Light
- (2) 6 pack Modelo Especial
- (2) 6 pack Stone IPA
- (2) 6 pack Hop Valley Bubble Stash IPA
- 2 bottles of Wine: (1) J Lohr Chardonnay, (1) Chateau St Michelle

*Package as is-no substitutions*

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## SNACKS & STARTERS

All Snacks & Starters Serve  
Approximately 10 People

<b>BOTTOMLESS POPCORN</b>	<b>\$45.00</b>
<b>KETTLE CHIPS AND FRENCH ONION DIP</b>	<b>\$40.00</b>
<b>BASKET OF BAVARIAN PRETZEL BITES</b> Assorted Mustards and Gehs Cheese	<b>\$42.00</b>
<b>SALSA DUO AND CHIPS</b> Crispy Tortilla Chips and Spicy Chipotle Salsa and Salsa Verde	<b>\$65.00</b>
<b>CAPRESE PLATTER</b> Vine ripened tomatoes, fresh Mozzarella, Basil Leaf, Basil oil and Balsamic Reduction	<b>\$75.00</b>
<b>GARDEN FRESH CRUDITÉS</b> Crisp Seasonal Vegetables served individually in a cup with Ranch Dip	<b>\$75.00</b>
<b>GOURMET CHEESE PLATTER</b> A sampling of Domestic and Imported Cheeses including Humbolt Fog, Emmenthal, and Point Reyes Bleu with Fresh Seasonal Fruit, Assorted Crackers and Sliced Baguette	<b>\$95.00</b>
<b>CHARCUTERIE DISPLAY</b> Delicious Assorted Cured Meats, Marinated Goodies, and Artisanal Cheeses with Rustic Breads	<b>\$215.00</b>
<b>FRESH FRUIT PLATTER</b> Sliced Seasonal Fruit and Berries	<b>\$125.00</b>
<b>HUMMUS TRIO</b> Traditional Lemon and Garlic, Black Bean Hummus, and Roasted Red Pepper Served with Fresh Cut Vegetables and Pita Chips	<b>\$100.00</b>

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### GOALTENDERS

**\$120.00**

Tender Strips of Breaded Chicken, fried to a Golden Brown, Served with Ranch Dressing, Honey Mustard and Barbecue Sauce

### PULLED PORK SLIDERS

**\$160.00**

Tender Pork, Slow Roasted, Shredded, and Smothered in BBQ Sauce and Served with Coleslaw & Crispy Onions with Slider Rolls

### TAVERN SLIDERS

**\$175.00**

Angus Beef, Pimiento Cheese, Smokey Pork Belly, Caramelized Onions, Herb Aioli, Slider Rolls

### SPICY CHICKEN SLIDERS

**\$130.00**

Buffalo Style Chicken with Bleu Cheese Crumbles, Lettuce, Tomato, served with Slider Rolls

### PORTOBELLO MUSHROOM SLIDERS

**\$160.00**

Fresh Portobello Mushrooms Marinated in Balsamic, Herbs, and Olive Oil. Topped with Roasted Poblano Chilies and Pesto, Arugula, Caramelized Onions, Served with Mini Brioche Rolls

### CHICKEN WINGS

**\$135.00**

Your Choice of Traditional Buffalo or BBQ Sauce, served with Bleu Cheese Dressing, Creamy Ranch, and Celery Sticks

### CHICKEN AL PASTOR NACHO BAR

**\$140.00**

Chicken Al Pastor, Tortilla Chips, Nacho Cheese, Shredded Cheese, Jalapenos, Pico de Gallo, Guacamole, and Sour Cream

### MACARONI AND CHEESE BITES

**\$120.00**

Creamy Macaroni and Cheese Lightly Breaded and Fried

### ITALIAN MEATBALLS

**\$130.00**

Baked Pork-Beef Meatballs, Marinara Sauce, Parmesan Cheese and Garlic Bread

### TAPAS SAMPLER

**\$125.00**

Buffalo Chicken Empanadas, Beef Taquitos, and Southwest Chicken Eggrolls Served with Chipotle Salsa, and Sour Cream

### VEGAN SAMOSAS

**\$80.00**

Flaky Pastry filled with Vegetables served with Mango Chutney

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## HOT APPETIZERS

*All Hot Appetizers Serve  
Approximately 10 People*

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## STADIUM SANDWICHES

All Stadium Sandwiches Serve  
Approximately 10 People

### STADIUM HOT DOGS

**\$115.00**

All Beef Hot Dogs, Grilled and Served on a bed of Sauerkraut with all the Traditional Condiments

### GRILLED HAMBURGERS

**\$170.00**

Burgers Served with Martin's Buns and Accompanied by Sliced Cheese, Sliced Onions, Tomatoes and all the Traditional Condiments

### SOUTHWESTERN CHICKEN WRAP

**\$130.00**

Spicy Grilled Chicken Breast with Black Bean and Corn Salsa, Avocado, Onions & Peppers and Chipotle Aioli, Wrapped in a Flour Tortilla

### CHICKEN CAESAR WRAP

**\$125.00**

Tender Grilled Chicken Served with Butter Lettuce Cups, Mango, Grilled Red and Poblano Peppers, Sweet Onion and Cilantro with a Lemon Spicy Aioli

### MAKE IT A GRILLED VEGGIE WRAP

Hummus spread-add in veggies

*Gluten Free buns available for Stadium Dogs, Grilled Hamburgers, and Sliders on Request*

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## ENTREES

All Entrees Serve  
Approximately 10 People

### VEGETARIAN LASAGNA

**\$130.00**

Al dente Pasta layered with a color mix of Red and Yellow Peppers, Broccoli, Carrots, Ricotta, Mozzarella, Parmesan and Romano Cheese

### BAJA SHRIMP TACOS

**\$180.00**

Zesty Ancho Tequila Marinated Shrimp with Red Onions, and Cilantro. Accompanied by Lime Wedges, Corn Tortillas, Pickled Cabbage, Cotija Cheese, Guacamole & Chipotle-Lime Aioli

### WINE BRAISED SHORT RIBS

**\$250.00**

All Natural Boneless Beef Short Ribs, Slowly Braised in a Rosemary & Red Wine Demi-Glace. Served with Mashed Potatoes and Grilled Seasonal Vegetable

### BIBO'S PIZZA

16-inch pizza, Fresh Baked and Cut into 12 slices. Your Choice of:

#### PEPPERONI PIZZA

**\$65.00**

#### CHEESE PIZZA

**\$60.00**

#### FEATURED PIZZA OF THE DAY

**\$70.00**

Ask Your Server or Sales Representative

VEGAN PIZZA AVAILABLE ON REQUEST

*This item will be prepared upon your arrival;  
please allow 30 minutes.*

All menu items are subject to a 20% management fee and 9.375% tax







## SALADS

All Salads Serve  
Approximately 10 People

### CAESAR SALAD

**\$45.00**

Crisp Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese and Creamy Caesar Dressing

*Add Grilled Chicken - \$32.00*

### GREEK SALAD

**\$50.00**

Fresh Greens, Cucumbers, Feta Cheese, Heirloom Tomatoes, Sliced Red Onions, Kalamata Olives, Fresh Herbs & Red Wine Vinaigrette

*Add Grilled Chicken - \$32.00*

### BISTRO STYLE POTATO SALAD

**\$45.00**

Red Bliss Potatoes Mixed with Hardboiled Egg, Red & Green Onions, Celery, Tossed in Dijon Dressing

### ITALIAN PASTA SALAD

**\$45.00**

Rotellini Pasta Tossed with Tomatoes, Kalamata Olives, Red Onions, Basil, Feta Cheese, Tossed in a Balsamic Vinaigrette

*Toppings can be placed on the side upon request to accommodate dietary restrictions.*

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## DESSERTS

*All Desserts Serve Approximately  
10 People, Unless Noted*

### **COOKIE PLATTER** **\$40.00** PER DOZEN

An Assortment of House Baked Cookies

### **CHOCOLATE PRETZEL BROWNIES** **\$50.00** PER DOZEN

Fresh Baked Salted Caramel & Pretzel Treats

### **DESSERT BAR PLATTER** **\$100.00**

Chocolate Chunk Brownies, Toffee Crunch Blondies, Lemon Crumb Bar, Chewy Marshmallow Bars

### **CUPCAKE PLATTER** **\$125.00**

Chocolate, Red Velvet, Peanut Butter Cup, Jelly Roll, Vanilla

### **CHOCOLATE MOUSSE & CREAM PARFAIT SHOTS** **\$130.00**

Chocolate Mousse, Chocolate Sauce Whipped Cream in an individual shooter cup

### **CAKEAGE FEE** **\$30.00**

Bring your own special occasion cake! We will Provide Cake Cutting, Plates and Forks.

### NOVELTY FROZEN TREATS

### **MINUTE MAID FROZEN LEMONADE CUPS** **\$90.00**

### **NESTLE DIBS CRUNCH** **\$112.00**

### **HAAGEN DAZ MILK CHOCOLATE** **\$112.00**

Almonds

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**SOFT DRINKS 6 PACK \$28.00**

Coke, Diet Coke, Coke Zero, Sprite,  
Minute Maid Lemonade, Dasani Water



**PREMIUM BEVERAGES 6 PACK \$40.00**

Topo Chico Mineral Water, 20oz Smart Water,  
Gold Peak Brewed Tea, Minute Maid Orange Juice

**COFFEE, TEA AND  
HOT CHOCOLATE PER AIR POT \$30.00**

Regular Coffee, Hot Tea, Hot Chocolate

**DOMESTIC BEER 6 PACK \$41.00**

Coors Light, Michelob-Ultra, Miller Lite



**PREMIUM BEER 6 PACK \$49.00**

Modelo Especial, Sierra Nevada Pale Ale,  
Stella Artios, Stone IPA, Hop Valley Bubble Stash IPA,  
Topo Chico Hard Seltzer, 21st Amendment Hell or  
High Watermelon



**NON-ALCOHOLIC BEER 6 PACK \$38.00**

Athletic Brewing Run Wild IPA,  
Athletic Brewing Upside Dawn



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# BEVERAGES





# WINE & LIQUOR

All menu items are subject to a 20% management fee and 9.375% tax

## WINES

Prices are for 750 ml bottles. All wines are subject to availability.

### WHITE WINE

Terlato Vineyard Estate Friuli Pinot Grigio	\$40.00
Hanna Winery Estate Chardonnay	\$45.00
Kim Crawford Sauvignon Blanc	\$50.00
Stags Leap Karia Chardonnay Napa	\$92.00

### RED WINE

Lucas and Lewellen Cabernet Franc Santa Ynez	\$57.00
Mondavi Cabernet Sauvignon Napa Valley	\$64.00
Roth Cabernet Sauvignon Alexander Valley	\$71.00
Foley-Johnson Rutherford Estates Cabernet Sauvignon Napa	\$73.00
Rutherford Hill Merlot	\$75.00
Patz and Hall Pinot Noir Sonoma Coast	\$92.00

### BUBBLY

Nicolas Feutillate Brut Cuvee Reserve	\$60.00
La Marca Prosecco	\$75.00
Corkage Fee	\$30.00

### CANNED WINE 3 PACK | Size & ABV are per can

Los Cuernos Rose Bubbles 8.4oz 12.0%ABV GRENACHE, MOURVÈDRE, AND CARIGNANE	\$48.00
Los Cuernos Chardonnay 8.4oz 13.6%ABV FULL-BODIED, BUTTERY, AND SMOOTH	\$48.00
Los Cuernos Red Blend 8.4oz 14.8%ABV PETITE SIRAH, ZINFANDEL, PETITE VERDOT	\$48.00
Los Cuernos Reserva 8.4oz 14.4%ABV PETITE SIRAH, CABERNET SAUVIGNON, ALICANTE BOUCHET	\$80.00

## LIQUOR

### VODKA

Kettle One -1L	\$156.00
Tito's	\$156.00

### RUM

Bacardi	\$156.00
Captain Morgan Spiced Rum	\$156.00

### GIN

Bombay Sapphire	\$156.00
Tanqueray	\$156.00

### TEQUILA

Sauza Tres Generaciones Plata	\$156.00
Sauza Tres Generaciones Reposado	\$185.00

### WHISKEY

Makers Mark	\$156.00
Rickhouse	\$156.00
Gold Bar	\$163.00
Gold Bar Double Cask	\$183.00

### MIXES

4 PK   8oz	\$25.00
Owen's Margarita Mix, Owen's Espresso, Owen's Ruby Red Grapefruit, Owen's Club Soda, Owen's Tonic Water, Ginger Beer	

THE ORIGINAL  
**GOLD BAR**  
WHISKEY





## SUITE INFORMATION

### HOURS OF OPERATION

Our Suites Guest Relations Team is available to assist you in your Food and Beverage Selections. Our normal business hours are from 9:00 AM to 5:00 PM, Monday through Friday. Dial (408) 556-7794 to reach your representative directly or email your order to Mike. Dominguez@oakviewgroup.com

### SUITE ADVANCE ORDERS

To make your suite visit as effortless as possible, we ask that all food and beverage selections (this includes all special requests) be placed by 12:00 noon, three business days prior to each event. This will ensure that you and your guests receive the best food presentation and highest quality.

Please follow the schedule below:

### ORDERS NEED TO BE PLACED BY 12:00 NOON ON:

Tuesday for Saturday/Sunday/Monday

Wednesday for Tuesday

Thursday for Wednesday

Friday for Wednesday

Monday for Friday

### EVENT DAY ORDERING

A less extensive "Event Day Menu" will also be available in your Suite for last minute arrangements and additional requests. Orders may be placed with your Suite attendant. Event Day ordering is provided as a convenience to you and your guests, however, it is meant to supplement your pre-event order not replace it. Your cooperation is sincerely appreciated. Please allow 45 minutes for the delivery of event day orders. Any food or beverages purchases that occur during the event and are over and above the initial order will be handled on an a la carte basis and our guest attendants will be required to ask for payment at the time the order is placed. Please advise your guests in advance that they will be responsible for payment.

### SPECIAL REQUESTS

Suite services will gladly try to meet any special requests you may have. Please contact the OVG Hospitality Suites office at (408) 556-7795. Please allow five business days for any special requests. Servings: Unless otherwise specified, all prices are per platter with a portion to serve 10 guests.

### FOOD AND BEVERAGE DELIVERY

All pre-ordered food and beverage will be delivered to your suite at gate time unless a different time is requested when placing your order. Some items need to be kept in the kitchen until requested to ensure the highest quality and presentation. For Safety and Quality reasons we do not provide to-go containers. All food and beverage items will be taken out of the suite at the end of the event unless stored in locked liquor cabinet.

### CANCELLATIONS

In the event you must cancel your order, please notify the OVG Hospitality Premium Services office immediately. Orders cancelled within 72 business hours will be waived, less than 72 business hours will be charged 50%, less than 24 hours of the scheduled event will be charged 100% of the food and beverage order.





## SUITE INFORMATION

### ALCOHOLIC BEVERAGES

Your Suite comes with a refrigerator and liquor cabinet for your beverage service. Contact your suite representative to stock your bar with a selection of quality brand named products. Simply refer to our beverage section of the menu for suggestions. Ask your representative about all special bar packages. A perk of being a suite holder is the ability to set a standard "bar-par" that will be filled and completed each and every event, unless otherwise noted. No additional beverage orders will be taken after the conclusion of the 60th minute of the game.

OVG Hospitality has the exclusive right to the sale of all food and beverages service at Paypal Park. Bottles may not be taken outside of your suite.

This includes the seating area in the front. Please pour beverages into the plastic cups provided. It is the responsibility of the Suite holder or his/her representative to monitor and control alcoholic beverage consumption within the Suite. State ordinance prohibits alcohol beverages from entering or leaving the facility grounds. Minors under the age of 21 are not permitted to consume alcoholic beverages at any time.

We all win when we remember to drink responsibly...

### SECURITY

Please remove all personal property from the suite when leaving the property. OVG Hospitality cannot be responsible for any misplaced property left unattended in your suite.

### PAYMENT METHODS

Payment for all charges can be made with a credit card or Cash. All suite holders are required to have a credit card number on file with OVG Hospitality. MasterCard, Visa, American Express and Discover are accepted.

All Catered Suites events are subject to a 20% Management Charge which is built into the price of each item. 5% of this Management Charge is distributed to the employees who perform services in connection with the catered event. The remaining 15% of this Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the administration of the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. This portion of the Management Charge is not distributed to employees, is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and will not be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. A tax of 9.375% will also be added to your bill.

The credit card on file will automatically be charged unless an alternate payment is offered. Any food or beverages purchases that occur during the event and are over and above the initial order will be handled on an a la carte basis and our guest attendants will be required to ask for payment at the time the order is placed. Please advise your guests in advance that they will be responsible for payment. No charges will be incurred until the conclusion of the event; at that time full payment is required.



