



LUXURY
MENU
SUITES

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

FAITHFUL MEZZE TRIO V

Spicy Greek feta spread, taverna fava bean dip, marinated olives, grilled garlic flatbreads

SEASONAL FRESH FRUIT V AVO

In-season selection of market fresh fruits and sun-dried treats

CALIFORNIA FARMSTEAD CHEESES

A selection of local artisan cheeses with flat bread crackers, raw hive honey, house-made chutney

ROOFTOP SALAD V AVO

Spring mix, radicchio, baby heirloom tomatoes, cucumbers, radishes, shaved fennel, roasted garlic truffle vinaigrette

GOLD NUGGET SALAD V

Roasted red & gold beets, frisee, baby arugula, Sonoma goat cheese, citrus segments, candied walnuts, red wine tarragon 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 825.00

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?

Buffalo nuts, sweet heat mix and PB&J snack mix

CHEF'S GARDEN VEGETABLES V

Farmers market fresh vegetables, buttermilk ranch dip

BUFFALO CHICKEN WINGS

Crispy fried & tossed with spicy buffalo hot sauce, creamy blue cheese dressing

BAKED ASIAGO SPINACH

ARTICHOKE DIP V

Creamy spinach, artichoke hearts, roasted garlic, melted asiago & Parmesan cheese with soft French baguette

GOLDEN GATE GRAIN SALAD V

Five grain salad, chopped kale, chick peas, roasted butternut squash, peppadew peppers, with pomegranate scallion vinaigrette

CLASSIC CAESAR SALAD V

Crisp chopped romaine, shaved Parmesan cheese, garlic Parmesan 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 900.00

Upgrade your menu package by replacing the Bay City Roller Dogs with Silva's Polish Sausage **Add 110.00**

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

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 RADISH SLAW V AVO

Shaved fennel, carrots, jicama, shredded Napa cabbage with roasted poblano vinaigrette

PEE WEE POTATO SALAD V AVO

Greek yogurt, Dijon mustard, shallots, chives, hard cooked cage-free eggs

GARLIC-RANCH ROASTED

CHICKEN MAC

Three cheese cream sauce, caramelized balsamic glazed, cipollini onions & applewood smoked bacon

THE TAILGATE BARBECUE

EXPERIENCE AVG

Char-grilled barbecue ribs, pecan wood smoked beef brisket, Silva's hot links, with stone ground creole mustard, Pepsi-cola barbecue glaze, house-brined pickles

NorCal Barbecue

Serves twelve 800.00



COOL APPETIZERS

CALIFORNIA FARMSTEAD CHEESES

A selection of local artisan cheeses with flat bread crackers, raw hive honey, house-made chutney **165.00**

CHILLED SHRIMP COCKTAIL

Poached jumbo shrimp, atomic horseradish cocktail sauce & lemons **160.00**

SEASONAL FRESH FRUIT V AVO

In-season selection of market fresh fruits and sun-dried treats **140.00**

CHEF'S GARDEN VEGETABLES V AVO

Farmers market fresh vegetables, buttermilk ranch dip **115.00**

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 **140.00**

OMAKASE-STYLE SUSHI SAMPLER

Featuring 49er's themed roll of the game with chef's hand picked selection of maki, nigiri & sashimi **350.00**

FIELD OF GREENS

GOLDEN GATE GRAIN SALAD V

Five grain salad, chopped kale, chick peas, roasted butternut squash, peppadew peppers, with pomegranate scallion vinaigrette **140.00**

CLASSIC CAESAR SALAD V

Crisp chopped romaine, shaved Parmesan cheese, garlic Parmesan croutons, creamy Caesar dressing **110.00** Add grilled chicken breast **60.00**

ROOFTOP SALAD V AVO

Spring mix, raddichio, baby heirloom tomatoes, cucumbers, radishes, shaved fennel, roasted garlic truffle vinaigrette **130.00**

GOLD NUGGET SALAD V AVO

Roasted red & gold beets, frisee, baby arugula, Sonoma goat cheese, citrus segments, candied walnuts, red wine tarragon vinaigrette **150.00**

HEART OF PALM SALAD V AVO

Fresh cilantro, heirloom radishes, oranges, Napa cabbage, miso-lime vinaigrette **140.00**

WARM APPETIZERS

BAJA BRISKET NACHO AVO

Smoked beef brisket, queso blanco, sour cream, sliced jalapenos, pico de gallo, with TOSTITOS® Tortilla Chips **190.00**

BUFFALO CHICKEN WINGS

Crispy fried & tossed with spicy buffalo hot sauce, creamy blue cheese dressing **165.00**

CRISPY CHICKEN TENDERS

Buttermilk ranch **155.00**

TASMAN STREET TACOS

Jalisco style chicken & carnitas, flour tortillas, sweet corn salsa verde, limes, cilantro & onions **200.00** Add Incogmeato® papas con chorizo V **60.00**

GARLIC-RANCH ROASTED CHICKEN MAC

Three cheese cream sauce, applewood smoked bacon, with caramelized balsamic glazed cipollini onions **170.00**

THREE CHEESE MAC V

Cavatappi pasta baked with a creamy cheese sauce, herb butter panko topping **110.00**

DIM SUM DUO

Pan seared pork pot stickers & crunchy vegetable spring rolls, with ponzu & ginger jalapeno dipping sauce **160.00**

SNACKS

BOTTOMLESS FRESHLY POPPED POPCORN **35.00**

GOT THE MUNCHIES?

Buffalo nuts, sweet heat snack mix, PB&J snack mix **90.00**

MUSTARD PRETZELS **25.00**

SNACK MIX **25.00**

GOURMET CHIPS & DIP DUO V

Kettle-style potato chips, french onion & roasted garlic parmesan dip **60.00**

FAITHFUL MEZZE TRIO V

Spicy greek feta spread, taverna fava bean dip, marinated olives, grilled garlic flatbreads **110.00**

GUACAMOLE & SALSA SAMPLER V AVO

House guacamole, sweet corn salsa verde, salsa quemada, TOSTITOS® Tortilla Chips **110.00**

KIDS CLUB

Accompanied by yogurt, veggie chips, granola bar and a game day cookie **10.95 per player**

ALL BEEF HOT DOG

CRISPY CHICKEN TENDERS

MACARONI AND CHEESE V

VEGGIE WRAP V

UNCRUSTABLE PB&J V

Our 49ers Club Kids meals are reserved for players twelve years and under with all-star appetites



ENTREE BOARDS & MAINS

MOZZARELLA & HEIRLOOM TOMATOES BOARD V AVG

Vine-ripened heirloom tomatoes, burrata mozzarella, torn basil, rooftop garden basil pesto **140.00**

STEAKHOUSE PORTERHOUSE BOARD

48oz porthouse steak, baby arugula, blistered cherry tomatoes, confit potatoes, charred asparagus & cauliflower, house-made red chimichurri, atomic horseradish cream **350.00**

SEARED AHI TUNA STEAK BOARD

Red & gold peppercorn crusted ahi, asian style pickled vegetables, miso-ginger glaze **300.00**

AL PASTOR CHICKEN BOWL AVG

Cilantro rice, spicy black beans, house made guacamole, salsa quemada, crispy round tortilla chips **225.00**

HARDWOOD SMOKED BEEF BRISKET AVG

Our house-made pepsi-cola barbecue sauce, grilled corn, bacon butter & cojita cheese **200.00**

BURGERS, SAUSAGES & DOGS

GRIDIRON BATTLE BURGER

All-beef patty, crescenza cheese, red onion marmalade, applewood smoked bacon, hearth baked brioche bun **180.00** Upgrade to plant based Incogmeato burger **Add 60.00**

FIRE ROASTED SILVA'S SAUSAGE SAMPLER

Caramelized peppers & onions, gourmet mustards, giardniera relish, hearth baked hoagie rolls **180.00**

BAY CITY ROLLER DOGS

Silva's all beef hot dogs with traditional condiments **110.00**

INCOGMEATO BRATWURST V

Char-grilled plant based sausage with giardniera relish, caramelized peppers & onion, stone ground creole mustard, vegan rolls **180.00**

SILVA'S LOUISIANA-STYLE HOT LINK

Caramelized peppers & onions, giardniera relish with creole mustard hearth baked rolls **140.00**

HAND CRAFTED SANDWICHES & WRAPS

MESQUITE CHICKEN SANDWICH

Smoky grilled chicken breast, baby arugula, lime cilantro aioli, roasted red peppers, jalapeno pepperjack cheese, grilled ciabatta bread **165.00**

BAYSIDE SHRIMP ROLL

Shishito pepper aioli, pickled sweet peppers, radishes, fresh lime on split-top roll **225.00**

THAI SWEET POTATO WRAP V

Shredded napa cabbage, pickled peppers & radishes, thai basil, scallion, vegan sriacha aioli, sun-dried tomato flour tortilla **150.00**

SMOKED PORK SANDWICHES

Slow smoked with pepsi-cola barbecue sauce, coleslaw & hawaiian slider buns **160.00**

DESSERTS

CHICAGO-STYLE CHEESECAKE

Traditional chicago-style cheesecake in a butter cookie crust **90.00**

CARROT CAKE

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and pecans **120.00**

CHOCOLATE PARADIS' CAKE

A rich chocolate genoise, layered with a chocolate ganache and candied toffee **120.00**

COOKIES, BROWNIES & TREATS

A sweet assortment of gourmet cookies, brownies & rice krispy treats! **150.00**

DESSERT BAR SAMPLER

Chef's selection of decadent dessert bars **170.00**

BAKERS DOZEN DONUT SAMPLER

A fresh selection of glazed & filled donuts **49.00 Per dozen**





SPECIALTY COCKTAILS

BLOODY MARY

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. **110.00**

HAND-CRAFTED MARGARITA

The world's best selling cocktail just got better! Hand-crafting at its finest with our signautre blend of margarita mix, Patron Silver Tequila, Cointreau Orange Liqueur and finished with a fresh squeeze of lime. **150.00**

RED AND GOLD MIMOSAS

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. **120.00**

BOTTLED SPIRITS

VODKA

Tahoe Blue Vodka **75.00**
Grey Goose Vodka **130.00**
Titos Handmade Vodka **90.00**

GIN

Bombay Sapphire Gin **110.00**
Pacific House 'Citrus' Gin **90.00**

TEQUILA

Jose Cuervo 'Tradicional' Reposado Tequila **100.00**
Casamigos Blanco Tequila **150.00**
Don Julio '1942' Extra Anjeo Tequila **350.00**
Cazadores Reposado Tequila **130.00**
Patron Silver Tequila **130.00**

RUM

Bacardi Superior Rum **75.00**
Malibu Coconut Rum **75.00**
Sailor Jerry Spiced Rum **75.00**

WHISKEY

Gold Bar Whiskey **140.00**
Gold Bar 'Barrel Cast' Bourbon **180.00**
Jack Daniel's Tennessee Whiskey **80.00**
Jameson Irish Whiskey **95.00**
Knob Creek Rye **130.00**
Maker's Mark Kentucky Straight Bourbon **110.00**
Woodford Reserve Bourbon **120.00**
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**

LIQUORS

Cointreau Orange Liqueur **110.00**
Fireball Cinnamon Whisky **75.00**
Kahlua Rum and Coffee Liqueur **80.00**

MIXERS (sold by the six pack)

RED BULL 30.00

SUGAR FREE RED BULL 30.00

SCHWEPPES CLUB SODA 25.00

SCHWEPPES GINGER ALE 25.00

SCHWEPPES TONIC WATER 25.00

BEER

(sold by the six 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

RED BRIDGE 45.00

ODOULS 45.00

GOLDEN ROAD 55.00
'MANGO CART'

KIRIN ICHIBAN 55.00

GORDON BIERSCH 55.00
'MARZEN'

10 BARREL 55.00
'SOUR CUCUMBER'

BUD LIGHT SELTZER 40.00
'ASSORTED FLAVORS'

SOFT DRINKS

(sold by the six 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



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.

BEVERAGE

You may also place a beverage order when you place your food orders, by 2:00 p.m. PST four business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Premium Specialist at (408) 217-7080. Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for licensed suite holders to order online www.e-levy.com/levisstadium

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.

