

SUITES I SAN MANUEL STADIUM



◆ Entertain Clients ◆

Food & Drink →

→ Catering To You →

We have a great line-up of baseball, live concerts, festivals and other events to make your suite experience a memorable one.

The 66ers, in partnership with the Los Angeles Angels, are thrilled to bring you high energy and exciting baseball. The suites are a great place to entertain your corporate clients or family and friends.

Our suites offer numerous amenities, great cuisine, exceptional views and professional service.

Let us wine and dine your clients in this truly unique setting. Diamond Creations has once again included a variety of new menu offerings to tempt the taste buds.

Should the menu options not meet your needs, our catering department will be happy to personalize a menu for you and your guest.

Do not hesitate to contact Diamond Creations Catering Team at 909.495.7644 with any questions. For fax orders, please fax to 909.495.7620.

Thank you in advance for giving us the opportunity to serve you.

SUITE FOOD ORDERING

Pre-Event Orders: 909.495.7644 (Catering Office) Email: ryan@ie66ers.com (Ryan Liptrot)

Fax: 909.495.7620

ADVANCED ORDERING

Diamond Creations requests that your suite order be placed 24-48 hours prior to the game date. Placing an advanced order will allow us to provide the best food quality and service. Please submit your order with our catering office between the hours of 9:00am - 5:00pm via email to ryan@ie66ers.com for the most complete and accurate delivery. Please provide a contact name and phone number in the event Diamond Creations needs clarification on your order details. Please note we do our best to accommodate special orders. If you do not receive a confirmation within 24 hours of your order placement, please contact Ryan Liptrot, Director, Food & Beverage at (909) 495-7644.

CANCELLATION POLICY

If for some reason it becomes necessary to cancel your order, please be advised that a 24-hour notice prior to the event must be provided to the Catering Office or you will be billed in full for your order.

ALCOHOLIC BEVERAGE RULES

No outside alcoholic beverages are allowed in the suites or throughout the stadium. All alcoholic beverages brought into the suite will be confiscated and disposed. It is the responsibility of the suite holder to ensure all guests consuming alcohol are 21 years of age or older. Diamond Creations request that all guests drink responsibly. If any guests have consumed too much, please notify your server so we can make accommodations for safe transportation.

DELIVERY

In order to ensure that you receive a high quality product, all food items will be placed in your suite fifteen minutes prior to game time and warmed or chilled as needed. If you have a special need, please let us know and we will be happy to accommodate you. All food items will be removed from your suite during the 8th inning, or 30 minutes prior to the conclusion of the event.



BILLING INFORMATION

Prior to the completion of the game, one of our catering representatives will check with you to ensure that your food and beverage order was complete and that the quality met your expectations. Guests who are not authorized to charge against the suite must pay with cash or credit card (Visa, Master Card or Discover). After the event, you or an authorized guest will be asked to sign the bill. Companies that are authorized to be billed for their charges must have a credit card on file as a backup. Any outstanding balance after 30 days, will be stated. A 20% service charge as well as applicable sales tax will be added to all suite orders.

BANQUETS + MEETING FACILITIES

Are you planning a business meeting or corporate event? How about a social function or summer picnic? San Manuel Stadium can provide the setting and service to make your event special. We have four group locations including two covered patio areas that seat over 200 people each as well as other accommodations sure to please you and your group. For information be sure to contact our Food and Beverage Department at 909.495.7644.

COLD HORS D'OEUVRES

Serves 10-12



CARROTS AND CELERY

A generous portion of carrot and celery sticks served with ranch dressing 22

STUFFED CUCUMBERS

Cucumbers sliced and stuffed with a blend of cream cheese, diced black olives, roasted red pepper and garlic - topped with green onion and a splash of lemon 28*

CHEESE AND CRACKERS BOARD

A variety of cheeses including sharp cheddar, Ireland Dubliner and fresh gouda, served with gourmet crackers **74***

NINE LAYER DIP

Homemade tortilla chips accompany a tasty dip of refried beans, diced tomatoes, shredded cheese, black olives, guacamole, jalapeños, salsa, black beans and sour cream **68***

VEGETABLE PATCH

An arrangement of seasonal garden vegetables served with ranch dressing **32***

FRUIT SALAD

A seasonal variety of freshly cut fruit tossed together for your enjoyment 60*









HOT HORS D'OEUVRES Serves 10-12



CHICKEN TENDERS

Breaded chicken tenderloins fried and served with sweet BBQ and ranch sauces 60

BUFFALO WINGS

Chicken drumettes tossed in a traditional hot sauce, served with ranch and blue cheese dressings 70

66ERS BUILD YOUR OWN NACHO BAR

Build your own nachos with fresh made tortilla chips, seasoned ground beef, refried beans, nacho cheese, diced tomatoes, jalapeños, sour cream, diced onions, sliced black olives and fresh salsa 75

TRIPLE PLAY WING PLATTER

A variety of wings including BBQ, Asian sweet and spicy and spicy buffalo 102

7TH INNING SKINS

Large potato skins stuffed with bacon bits, green onions, roasted corn and three cheeses, served with sour cream and ranch dressing 58*





HOUSE SALAD

Chopped lettuce, seasonal vegetables and croûtons, served with your choice of dressing 35

CHICKEN CAESAR SALAD

Grilled chicken breast served over crisp romaine lettuce, tossed with parmesan cheese, seasoned croûtons and served with Caesar dressing on the side 52

ASIAN CHICKEN SALAD

Fresh mixed greens served with grilled chicken, sliced almonds, bean sprouts, crispy rice noodles, all tossed in sesame ginger dressing 55*

*Item must be ordered 24 hours in advance



ASIAN

CHICKEN

BBQ CHICKEN SALAD

Shredded lettuce, corn, tortilla strips, black beans and tomatoes, served with a creamy ranch dressing and topped with BBQ sauce 52

APPLE WALNUT SALAD

Fresh mixed greens served with crisp Fuji Apples, celery, raisins, walnuts, blue cheese crumbles, olive oil and grilled chicken, all tossed in raspberry balsamic vinaigrette 48*

> **BBQ CHICKEN** SALAD





SOUTH OF THE BORDER Serves 16-18

QUESADILLA

PLATTER



66ERS TACO BAR

Choice of two meats, tortillas, shredded cheese, cilantro, onion, pico de gallo, salsa verde, salsa roja, lettuce, sour cream and guacamole, served with a side of beans and rice 325*

VEGGIE TACO PLATTER

Roasted bell peppers along with cauliflower, chickpeas, zucchini, salsa, sour cream, shredded lettuce, and pico de gallo. Served with a side of beans and rice 170*



Choice of two meats, fresh made tortilla chips, jalapeños, nacho cheese, sour cream and guacamole, onions, pico de gallo, salsa roja and salsa verde, served with a side of beans and rice 345*

OUESADILLA PLATTER

Cheesy guesadilla with choice of steak or chicken, served with guacamole, sour cream and salsa 140*





^{*}Item must be ordered 24 hours in advance

Serves 16-18



BERNIE'S BURGER

1/3-lb. burgers served on a bed of caramelized onions alongside a basket of broche hamburger buns. Toppings include onion, vine ripened tomatoes, lettuce, and sharp cheddar cheese **150**

JUMBO FRANKS

Grilled 1/4-lb. all beef Hebrew National franks served with sauerkraut, diced onion, ketchup, mustard and relish **135**

BURGER AND CHILI DOG COMBO

Grilled 1/3-lb. burgers and 1/4-lb. Hebrew National franks served with warm chili, diced onion and shredded cheddar cheese **145**

INFERNO CHICKEN SANDWICH

Grilled 6 oz. chicken breast doused in spicy Frank's RedHot (or BBQ sauce) topped with melted pepper jack cheese and jalapeños 125

First Pitch Snacks

HOMEMADE TORTILLA CHIPS
W/ SALSA 22
POTATO CHIPS W/ CARAMELIZED
ONION DIP 24
ROASTED PEANUTS IN THE SHELL 20
PRETZEL + CHURRO BASKET 34
POPCORN BASKET 20
JALAPENO + ARTICHOKE DIP 42*
PEANUT M+M'S 13

SIDE SAUCES + DIPS —
SALSA 5 GUACAMOLE 9
RANCH 4 ONION DIP 7

^{*}Item must be ordered 24 hours in advance





TRIPLE CROWN CLASSICS

erves 16-18



PRIME RIB SPECIAL

Slow-roasted Prime Rib medium rare* with au jus and horseradish, served with baked potatoes, house salad or chicken Caesar salad, French bread and your choice of dessert **595***

*Alternate preparation available

PICNIC AT THE BALL PARK

Grilled 6 oz. spicy or BBQ chicken breast and slow roasted tri-tip, served with potato salad, potato chips and fresh baked cookies **355**

HOT CORNER CHICKEN DINNER

Spicy seasoned quarter-leg chicken grilled then slow-roasted to perfection, served with twice-baked potatoes, grilled vegetables, house salad and your choice of dessert **340***

GOLD GLOVE TRI-TIP FEAST

Seasoned tri-tip grilled and sliced thin.
Served along side steak rolls, BBQ
sauce, potato salad, potato chips, house
or caesar salad and fresh baked cookies
290

THE ALL AMERICAN

Grilled franks and charbroiled burgers* served with potato salad, potato chips and fresh baked cookies **270**

*Veggie burgers and dogs are available upon request

BURGER BASH

Charbroiled 1/3-lb. beef patties served with potato salad, potato chips, house or caesar salad and fresh baked cookies **205**

HOT DOG HEAVEN

Grilled 1/4-lb. all-beef Hebrew National franks served with traditional condiments, potato chips, Bush's baked beans and fresh baked cookies 175

SIDE ADD-ONS

Macaroni Salad 24
Grilled Veggies 26*
Potato Salad 24



SWEETS FOR THE SUITES

Orvos 8-10



66ERS SUNDAE BAR

Build your own sundae! Delicious vanilla ice cream served with chocolate syrup, caramel, strawberry topping, M&M's, rainbow sprinkles and whipped cream **52**

GRANNY'S APPLE COBBLER A LA MODE

A delightful combination of Granny Smith apples and cinnamon baked to perfection, Served with vanilla ice cream on the side **55**

TRIPLE COOKIE TRAY

A scrumptious tray of chocolate chip, white chocolate macadamia nut and sugar cookies drizzled in caramel and chocolate syrup **30**

BROWNIE BONANZA

Fresh baked brownies accompanied by vanilla ice cream drizzled with caramel and chocolate sauces **70**

CHEESECAKE FACTORY PINTS

Choose from a variety of recognizable flavors 12

GRANNY'S APPLE COBBLER A LA MODE

> TRIPLE COOKIE TRAY



66ERS SUNDAE BAR



Sodas & Water







BEER AND WINE



DOMESTIC 1602. BOTTLES

Budweiser Bud Light Michelob Ultra

Per 6-Pack 35

HANGAR 24 CRAFT BREWERY 120Z. BOTTLES

Orange Wheat Betty IPA

IMPORT + PREMIUM 120Z. BOTTLES

Estrella Jalisco Stella Artois Stella Cidre Per 6-Pack 42

BUD LIGHT SELTZER 12oz. Can

From The Vine

Hess Winery

HESS SELECT CHARDONNAY

Fresh flavors of pineapple, ripe citrus and a hint of butter oak

HESS SELECT CABERNET SAUVIGNON

Ripe berry and soft plum aromas followed by flavors of black cherry

Glass 7.75 Bottle 39

DeLoach Vineyards DELOACH CHARDONNAY

Straw yellow in color with green hints, ripe, tropical fruit aromas with citrus and floral notes

DELOACH CABENET SAUVIGNON

Ripe berry and soft plum aromas followed by flavors of black cherry

DELOACH MERLOT

A rich, well-balanced wine with a smooth tannic structure

Glass 6.25 Bottle 31

Sutter Home Family Vineyards

CHARDONNAY

Rich, creamy character featuring a crisp, smooth apple flavor

CABERNET SAUVIGNON

Full-bodied, dark fruit flavors with hints of toasty vanilla goodness

MERLOT

Smooth blackberry, plum, and rich cherry flavors with hints of smoke and spice

Glass 6.00 Bottle 24



