

2019 ADVANCED

SUITE MENU

PACKAGE

A LA CARTE

BEVERAGES

SUITE INFO



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FEATURED PACKAGE

HOME RUN PACKAGE

\$49.50 per person (12, 18, 24)

FRESHLY POPPED BOTTOMLESS POPCORN

PEANUTS IN THE SHELL

KETTLE CHIPS AND ONION DIP

VEGETABLE CRUDITÉ

Carrots, Peppers, Cucumber, Broccoli, Tomatoes, Ranch Dressing

MARKET FRESH FRUIT

Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes, Berries

ARTISAN CHEESES

Selection of Cheeses, Grapes, Dried Fruits, Crackers

MILLER'S ALL BEEF HOT DOG

Caramelized Onion, Ketchup, Mustard, Relish, Buns

CHICKEN TENDERS

Honey Mustard Dip

CHOCOLATE BROWNIES AND BLONDIES

BEVERAGES

RC Cola, 7UP, Diet 7UP, Diet Dr. Pepper, Sunkist Orange, Bottled Water
(1 - 6 pack each)

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



PACKAGE

A LA CARTE

BEVERAGES

SUITE INFO

**SNACKS / CHILLED PLATTERS / HOT APPETIZERS / SANDWICHES & SALADS
BURGERS, DOGS & ENTRÉES / FLATBREAD PIZZA / HEALTHY OPTIONS & KIDS / DESSERTS**

SNACKS

Serves Approximately 6 Guests

FRESHLY POPPED BOTTOMLESS POPCORN \$22

PEANUTS IN THE SHELL \$30

KETTLE CHIPS AND ONION DIP \$26

CRACKER JACK® \$22

TOMATO SALSA AND GUACAMOLE \$30

Tortilla Chips

BAVARIAN PRETZELS AND MUSTARD \$45

Dijon Mustard

SNACK PACKAGE \$72

Popcorn, Cracker Jack®, Peanut in the Shell



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CHILLED PLATTERS

Serves Approximately 6 Guests

VEGETABLE CRUDITÉ \$50

Carrots, Peppers, Cucumber, Broccoli, Tomato, Ranch Dressing

MARKET FRESH FRUIT \$52

Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes, Berries

ARTISAN CHEESES \$68

Selection of Cheeses, Grapes, Dried Fruits, Crackers

LAYERED DIP \$45

Pinto Beans, Guacamole, Sour Cream, Cheddar Cheese, Jalapenos, Tomato Salsa, Tortilla Chips

CHILLED BEEF TENDERLOIN \$80

Oven Dried Tomato, Roasted Fingerling Potato, Onion Rings, Rolls, Horseradish Aioli



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HOT APPETIZERS

Serves Approximately 6 Guests

CHICKEN TENDERS \$65

Honey Mustard Dip

CHICKEN WINGS \$75

Choice of Hot or BBQ
Bleu Cheese Dip, Celery Stick

CARNE ASADA TATER TOT \$55

Cheese Sauce, Caramelized Onion, Shredded Cheddar Cheese, Sour Cream, Pickled Jalapeno, Pico de Gallo

CHICKEN TAQUITOS \$60

Queso Fresco, Cabbage Slaw, Pico de Gallo

PULLED PORK TAMALES \$60

Roasted Tomato Salsa, Queso Fresco, Pico de Gallo



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SANDWICHES & SALADS

Serves Approximately 6 Guests

ROASTED TURKEY SANDWICH \$55

Provolone Cheese, Cranberry Mayonnaise, Brioche Bun

ROAST BEEF SANDWICH \$55

Cheddar Cheese, Horseradish Aioli, Lettuce, Tomato, Brioche Bun

VEGETARIAN CAPRESE SANDWICH \$55

Fresh Mozzarella, Sliced Tomatoes, Arugula, Pesto Aioli, Pretzel Roll

CRISPY CHICKEN WRAPS \$50

Baby Romaine, Shredded Cheddar, Tomato, Chipotle Mayonnaise

CAESAR SALAD \$44

Romaine, Herb Croutons, Shredded Parmesan, Caesar Dressing

POTATO SALAD \$40

Mustard, Mayonnaise, Cheddar Cheese, Green Onion

GRILLED STEAK SALAD \$55

Baby Romaine, Tomato, Bleu Cheese, Red Onion,
Cilantro-Lime Vinaigrette



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BURGERS & DOGS

Serves Approximately 6 Guests

MILLER'S BEEF HOT DOG \$50

Caramelized Onion, Mustard, Ketchup, Relish, Rolls

GRILLED HOT LINKS SAUSAGE \$55

Sautéed Peppers and Onion, Sausage Bun, Mustard

ANGUS BEEF BURGER \$65

Chipotle Mayonnaise, Caramelized Onions, Cheddar Cheese, Lettuce, Tomato, Buns

ENTRÉES

Serves Approximately 6 Guests

BEEF MEATBALL \$60

Tomato Basil Sauce, Parmesan Cheese, Pesto Oil, Hoagie Roll

BEEF FAJITA \$90

Sautéed Peppers, Onion, Cilantro Rice, Tomato Salsa, Sour Cream, Tortilla

SOUTHERN FRIED CHICKEN \$90

Jalapeno and Cheese Cornbread

SMOKED BEEF BRISKET \$120

Honey BBQ Sauce, Smoked Gouda Mac and Cheese

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FLATBREAD PIZZA

Serves Approximately 6 Guests

CLASSIC CHEESE \$40

Marinara Sauce, Mozzarella Cheese

PEPPERONI \$42

Marinara Sauce, Mozzarella Cheese, Pepperoni

VEGETARIAN \$42

Roasted Peppers, Mushrooms, Tomatoes, Red Onion, Mozzarella Cheese

BACON, SAUSAGE AND HAM \$45

Marinara Sauce, Mozzarella Cheese



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HEALTHIER OPTIONS

Serves Approximately 6 Guests

ROASTED RED PEPPER HUMMUS \$30

Marinated Olives, Fresh Bread

VEGAN PASTA SALAD \$44

Grape Tomato, Peppers, Artichoke, Olives, Pesto Oil

IMPOSSIBLE™ IMPOSSIBLE (MEAT FREE) BURGER \$55

Tomato Relish, Pesto Aioli

Optional: Gluten Free Bun with Advance Order

VEGETABLE CRUDITÉ \$50

Carrots, Peppers, Cucumber, Broccoli, Tomato, Ranch Dressing

MARKET FRESH FRUIT \$52

Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes, Berries

CAESAR SALAD \$44

Romaine, Herb Croutons, Shredded Parmesan, Caesar Dressing

VEGETARIAN QUINOA SALAD \$42

Tomato, Basil, Roasted Squash, Pesto

CHICKEN POT STICKERS \$50

Hoisin BBQ Sauce, Toasted Sesame Seeds

JUST FOR KIDS

Serves 1 Guest

KIDS MEAL \$10

PB&J Uncrustable, Cookie, Jello Cup, Juice Box



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DESSERTS

Serves Approximately 6 Guests

CRAVEWORTHY COOKIES \$30

Chocolate Chip and White Chocolate Macadamia

CHOCOLATE BROWNIES AND BLONDIES \$30

Candied Nuts, Sugar Icing

WILD BERRY COBBLER \$40

Cinnamon Caramel Sauce

CANDY BASKET \$30

Assorted Pre-packaged Candies



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NON-ALCOHOLIC / BAR PACKAGES / BEER / LIQUOR / WINE

NON-ALCOHOLIC

SOFT DRINKS & SPARKLING WATER \$19

(6-pack)

RC Cola

7UP

Diet 7UP

A & W Root Beer

Dr. Pepper

Diet Dr. Pepper

Sunkist Orange

Diet Sunkist Orange

Canada Dry Gingerale

Diet Canada Dry Gingerale

Canada Dry Sparking Water

Canada Dry Sparkling Lemon Lime

Canada Dry Sparkling Mandarin Orange

Canada Dry Club Soda

Canada Dry Tonic Water

BOTTLED TEA \$25

(4-pack)

Snapple Mango Madness Tea

Snapple Diet Peach Tea

ENERGY DRINK \$25

(4 pack)

Xyience Cherry Lime

BOTTLED WATER \$24

(6-pack)

Core Water

CORE ORGANICS \$30

(6-pack)

Peach Mango

Watermelon Lemonade

FRUIT JUICE \$19

Orange, Grapefruit, Cranberry,

Pineapple (6-pack cans)

COFFEE \$29

(6 servings per pot)

Regular, Decaf

HOT TEA \$29

(6 servings per pot)

Black or Herbal

PEET'S ICED ESPRESSO \$28

(4-pack)

Black & White

Vanilla



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BAR PACKAGES

DOMESTIC PACKAGE

Coors Light, Bud light, Corona
2 Six Packs of Each
House Cabernet (one bottle)
House Chardonnay (one bottle)
\$290

PREMIUM PACKAGE

Bud Light, Corona, Stella Artois, Firestone Walker 805
2 Six Packs of Each
House Cabernet (one bottle)
House Chardonnay (one bottle)
\$390



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BEER

DOMESTIC BEER \$35

(6-pack)
Budweiser
Bud Light
Coors Light
Michelob Ultra

PREMIUM/IMPORT BEER \$38

(6-pack)
Guinness Stout
Corona Extra
Stella Artois
Shock Top
Kona Big Wave Golden Ale

CRAFT BEER \$45

(6-pack)
Firestone Walker 805
Drakes 1500
Firestone Walker Mind Haze IPA



NON-ALCOHOLIC / BAR PACKAGES / BEER / LIQUOR / WINE

LIQUOR

VODKA

Smirnoff \$40
Ketel One \$72
Grey Goose \$100

RUM

Meyer's White \$37
Bacardi White \$45
Captain Morgan Spiced Rum \$55

GIN

Tanqueray \$55
Bombay Sapphire \$75

TEQUILA

Peligroso Silver \$47
Don Julio Blanco \$77
Don Julio Reposado \$93
Don Julio 1942 \$225

WHISKEY/BOURBON

Bulleit \$52
Jack Daniels \$65
Crown Royal \$70
Makers Mark \$85

SCOTCH/IRISH WHISKEY

Dewer's \$60
J Walker Black \$85
McCallan 12 \$125

BRANDY/COGNAC

Hennessy \$75

CORDIALS

Kahlua \$55
Bailey's Irish Cream \$55
Grand Marnier \$85

MIXERS \$19

(per bottle)
Bloody Mary Mix
Margarita Mix
Grenadine Syrup
Sweet & Sour Mix
Sweet Vermouth
Dry Vermouth

BAR SUPPLIES \$9

(each)
Cherries
Olives
Orange Wedges
Lemon Wedges
Lime Wedges



NON-ALCOHOLIC / BAR PACKAGES / BEER / LIQUOR / WINE

WINE

CHARDONNAY

Francis Coppola Diamond Collection Chardonnay \$43
Sonoma Cutrer Chardonnay \$55
Stag's Leap Wine Cellers Chardonnay \$75

SAUVIGNON BLANC

Francis Coppola Diamond Collection Sauvignon Blanc \$43
Twomey by Silver Oak Sauvignon Blanc \$59
Duckhorn Sauvignon Blanc \$67

MERLOT

Rodney Strong Merlot \$32
Sterling Merlot \$45
Francis Coppola Director's Merlot \$52
Duckhorn Merlot \$74

PINOT NOIR

Francis Coppola Director's Pinot Noir \$54
Acacia Pinot Noir \$55
Patz & Hall Pinot Noir \$65

CABERNET

Francis Coppola Diamond Collection Cabernet \$43
BV Napa Cabernet \$55
Jordan \$97
Joseph Phelps Cabernet \$107
Silver Oak Napa Valley Cabernet \$160

PINOT GRIGIO

Francis Coppola Diamond Collection Pinot Grigio \$43

SPARKLING & CHAMPAGNE

Sofia Rosé \$47
Chandon \$60
Dom Perignon \$298



FRANCIS FORD
COPPOLA
WINERY

PACKAGE

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SUITE INFORMATION

MANAGEMENT FEE

Prices do not include a 19% Management Fee and 9.25% tax which will be added to every invoice.

The Management Fee is not intended to be a tip or gratuity for service employees; however, please be aware that part of the fee is distributed to certain employees as additional wages.

ORDERING DEADLINES

Certain items on our Menu are considered “Advanced Items”, while others are also available “Event Day”. In order to ensure you have access to our full Suite Menu, we ask that you submit your order by 4:00pm two business days prior to your scheduled event. After that point, “Advanced items” will no longer be available to order and we will switch over to our Event Day Menu.

Monday events – due the previous Thursday
Tuesday events - due the previous Friday
Wednesday events - due the previous Monday
Thursday events - due the previous Tuesday
Friday events – due the previous Wednesday
Saturday event – due the previous Thursday
Sunday event - due the previous Thursday

Please submit all orders that occur around the holidays three business days prior to your scheduled event.

EVENT DAY ORDERING

All Menu items offered during an event can be found on the menu that will be placed in your Suite. The menu will provide pricing, food descriptions, and ordering information.

SUBMITTING YOUR FOOD & BEVERAGE ORDER

Once you have reviewed the Suite Menu, orders can be completed the following way:

Advance Menu Orders: Can be placed online at <https://connect.appetizeapp.com/preorders/buildorder/oaklandacoliseum>

Event Day Menu Orders (after order deadline): A completed order form can be sent via email to OAKSuiteOrders@aramark.com

CANCELLATION POLICY

No charges will be assessed to clients for orders cancelled at least 24 hours in advance. Suite orders that are not cancelled within the 24-hour minimum will be assessed for 50% of the total food & beverage charge.