



BANK OF AMERICA 

Suite Level



Online Ordering

SuiteEats.com/DodgerStadium

packages

All-American Package

Traditional stadium fare and American culinary classics // 58 per Guest, Order Minimum 12 Guests Unless Otherwise Noted

Souvenir Popcorn Bucket V

The Snack Attack V

Snack Mix, Dry-Roasted Peanuts, Hard Pretzel Twists, Kettle-Style Potato Chips

Farmer's Market Dips & Veggies V



Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

BLT Salad

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

Chicken Tenders

Buttermilk Ranch Dressing, Barbecue Sauce

The Authentic

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Classic Dodger Dogs

Traditional Condiments, Kettle-Style Potato Chips



Upgrade Your Classic Dodger Dog:

All-Beef Brooklyn Dog // Add 3 per Guest



BLT SALAD

MVP Package

Savor an all-star roster of our fan favorites // 60 per Guest, Order Minimum 12 Guests Unless Otherwise Noted

Souvenir Popcorn Bucket V

Potato Chips & Gourmet Dips V

Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit V AVG

In-Season Fruits and Berries



Classic Caesar Salad V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

Classic Dodger Dogs

Traditional Condiments, Kettle-Style Potato Chips



Upgrade Your Classic Dodger Dog:

All-Beef Brooklyn Dog // Add 3 per Guest

Mini Buffalo Chicken Sandwiches

Pulled Chicken, Home-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw



THREE CHEESE MAC

Taste of LA Package

A sampling of local culinary delights // 82 per Guest, Order Minimum 12 Guests Unless Otherwise Noted

Shrimp Esquite

Roasted Corn, Grilled Shrimp, Cilantro, Tajin Aioli, Cotija Cheese, Scallions, Lime Wedges

Artichoke & Parm Salad V AVG

Artichoke Hearts, Parmigiano Reggiano, Sliced Almonds, Arugula, Spring Mix, Lemon Vinaigrette

LA Chopped Salad AVG

Cotija Cheese, Pepitas, Bacon, Roasted Corn, Cilantro, Chipotle Ranch

Latin Cheese Trail AVG

Chipotle Crusted Goat Cheese, Chihuahua Cheese, Chef's Choice Cured Meats, Chili Dried Mango, Radish, Jicama, Spicy Olives

Local Sausage & Smoked Meats Board

Chicken Cilantro Sausage, Smoked Hot Link, Pulled Chicken, Smoked Tri-Tip, Grained Mustard, Pickled Red Onions, Hot Giardiniera, Barbecue Sauce

Birria Quesadilla

Flour Tortilla, Guajillo Chile Braised Beef, Monterey Jack Cheese, Cilantro, Onions, Consommé

Falafel & Hummus Wrap V AVG

Crispy Falafel, Hummus, Red Onions, Cucumber, Sumac Dust, Turnip Pickles, Shredded Lettuce, Tomatoes

Ranchero Fruit V AVG

Tajin, Chamoy, Lime Wedges



Yakitori Chicken Skewers V AVG

Steamed Rice, Scallions, Sesame Seeds

à la carte

All à la carte items are priced per guest; minimum of 10 guests

Cold Appetizers



Latin Cheese Trail

// 16 per Guest

Chipotle Crusted Goat Cheese, Chihuahua Cheese, Chef's Choice Cured Meats, Chili Dried Mango, Radish, Jicama, Spicy Olives

Chilled Shrimp Cocktail AVG

18 // 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

Farmer's Market Dips

& Veggies AVG // 14 per Guest

Farmstand Vegetables, Hummus, Buttermilk Ranch

Seasonal Fresh Fruit VP AVG

// 15 per Guest

In-Season Fruits and Berries

Mediterranean Hummus

Nachos V AVG // 16 per Guest

Crispy Pita Chips, Garlic Hummus, Greek Yogurt, Assorted Olives, Cherry Tomatoes, Scallions, Mint, Parsley, Tabbouleh, Red Onions, Toasted Pine Nuts



Hot Appetizers

Loaded Nacho Bar // 15 per Guest

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico De Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

Beef Barbacoa // Add 8 per Guest
Chicken Tinga // Add 6 per Guest

Buffalo Chicken Dip V

// 14 per Guest

Cheese Dip, Pulled Chicken, Buffalo Sauce, Ranch, Blue Cheese Dressing, Tortilla Chips

Jalapeño Artichoke Dip

V AVG // 16 per Guest

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

Spicy Wings // 26 per Guest

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Chicken Tenders // 16 per Guest

Buttermilk Ranch Dressing, Barbecue Sauce

Three Cheese Mac V // 16 per Guest

Cavatappi Pasta, Three Cheese Sauce

Quesadilla Duo // 22 per Guest

• Ancho-Marinated Chicken

Cilantro, Monterey Jack Cheese

• Carne Asada

Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers

Served with Avocado Crema and Salsa Roja

Potstickers & Spring Rolls

// 16 per Guest

Chicken Lemongrass Potstickers, Vegetable Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustards

Salads

Charred Citrus Burrata

Salad V AVG // 18 per Guest

Charred Orange, Grapefruit, Blood Oranges, Burrata, Pistachio Crumble, Balsamic Glaze, Arugula

Chopped Vegetable

Salad V AVG // 17 per Guest

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad V // 16 per Guest

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad:
Grilled Chicken // Add 6 per Guest
Shrimp // Add 8 per Guest

Udon Noodle Salad V // 13 per Guest

Udon Noodles, Red Bell Pepper, Persian Cucumbers, Scallions, Red Cabbage, Edamame, Ginger-Peanut Dressing

Bocconcini Tomato & Cucumber

Salad V // 18 per Guest

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad // 16 per Guest

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch, House-Made Croutons



à la carte

All à la carte items are priced per guest; minimum of 10 guests

Entrées

Char-Grilled Chicken

Board ^{AVG} // 22 per Guest

All-Natural Brinded, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

Meatball Sliders // 18 per Guest

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin

// 34 per Guest

Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Tacos & Tostadas // 26 per Guest

- **Pork Al Pastor**
Char Pineapple, Pickled Red Onions
- **Pollo Asada**
Chorizo, Cotija Cheese

Served with Charro Beans, Salsa Verde and Mexican Crema, Flour Tortillas, Corn Tostada

Sides

Fire Roasted Esquite // 14 per Guest

Roasted Corn, Cilantro, Tajin, Aioli, Cotija Cheese, Scallions, Lime Wedges

Kung Pao Brussels Sprouts ^{VP}

// 10 per Guest

Fried Brussels Sprouts, Spicy Kung Pao Sauce

Garlic Sautéed Broccoli ^{VP}

// 9 per Guest

Sautéed Broccoli, Garlic Sauce

Sandwiches

THE WALKING STICKS

Ham & Swiss // 12 per Guest

Mustard Butter, Pretzel Baguette

Roast Beef // 15 per Guest

Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

Roasted Turkey

// 14 per Guest

Apricot Ginger Chutney, Havarti Cheese, Baguette

The Authentic // 18 per Guest

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Smoked Pork Sandwiches

// 15 per Guest

Smoked Barbecue Pork, Our House-Made Barbecue Sauce, Coleslaw, Mini Rolls

Hot Honey Chicken Wrap

// 18 per Guest

Chicken Tenders, Hot Honey Ranch, Romaine, Pepper Jack Cheese, Tomato, Crispy Onions, Flour Tortilla

Mini Buffalo Chicken

Sandwiches // 16 per Guest

Pulled Chicken, Home-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

Vegetarian & Vegan Options

Plant Based Dodger Dog ^V

// 15 per Guest

Plant Based Sausage ^V

// 16 per Guest

Plant Based Mini Burger ^V

// 20 per Guest, 2 Burgers per Guest

Char-Grilled Plant Based Burger, Lettuce, Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun

Veggie Club Sandwich ^V

// 16 per guest

Grilled Vegetables, Heirloom Tomatoes, Smashed Edamame, Lemon Zested Black Bean Spread, Arugula, Telera Bread

Vegan Fried Chicken Wrap ^{VP}

// 18 per Guest

Vegan Chicken Tenders, Romaine, Tomatoes, Vegan Cheese, Vegan Ranch, Flour Tortilla

Vegan Ceviche ^{VP} ^{AVG} // 15 per Guest

Hearts of Palm, Tomatoes, Onions, Cilantro, Red Bell Peppers, Spicy Tomato Broth, Tortilla Chips

Buffalo Cauliflower Nuggets ^V

// 13 per Guest

Ranch, Celery Sticks, Carrots

Ancient Grain Salad ^{VP}

// 14 per Guest

Butternut Squash, Baby Kale, Pepper Dew Peppers, Roasted Chickpeas, Five Grain Blend, Pomegranate Vinaigrette



à la carte

All à la carte items are priced per guest; minimum of 10 guests

Dogs, Sausages & Burgers



DODGER DOGS

Classic Dodger Dogs

// 14 per Guest
Traditional Condiments,
Kettle-Style Potato Chips



Brooklyn Dodger Dogs

// 16 per Guest
All Beef Hot Dog, Traditional Condiments,
Kettle-Style Potato Chips



Chicken Cilantro Sausage

// 18 per Guest
Citrus Apple Slaw, Grained Mustard

Birria Burger

// 16 per Guest
Beef Patty, Guajillo Braised Beef,
Consommé, Cheese Quesadilla,
Brioche Bun

Snacks

All snacks serve 6 guests and are priced per order

Bavarian Soft Pretzel V

// 84 per Order
Grained Mustard and Cheese Sauce

Salsa & Guacamole Sampler

V AVG // 97 per Order
Guacamole, Salsa Verde, Salsa Roja,
Tortilla Chips

The Snack Attack

V // 68 per Order
Snack Mix, Dry-Roasted Peanuts,
Pretzel Twists, Kettle-Style Potato Chips

Souvenir Popcorn Bucket

V // 26 per Bucket

Peanuts in the Shell

V // 42 per Basket

Snacks Mix (56 CAL / OZ) V

// 23 per Order

Hard Pretzel Twists

V // 24 per Order

Potato Chips & Gourmet Dips

V // 57 per Order
Potato Chips, Roasted Garlic Parmesan,
French Onion and Dill Pickle Dip



POTATO CHIPS & GOURMET DIPS

Levy is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.



sweet spot

All desserts serve 10 to 14 guests unless otherwise noted

Desserts

All of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

Gourmet Cookies & Brownies V

// 17 per Guest

Gourmet Cookies, Decadent Brownies

Chicago-Style Cheesecake

(340 CAL/SLICE) V // 110

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake

(1000 CAL/SLICE) V // 145

Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake V // 130

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six-Layer Carrot Cake

V // 130

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis' Cake

V // 130

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake

// 130

Five-Layer Lemon Cake, Lemon Curd, Vanilla Icing, Dried Marshmallow Bits, Sour Lemon Bark



SIX-LAYER CARROT CAKE

Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'ahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.



GOURMET COOKIES & BROWNIES

Signature Desserts V

- Six Layer Carrot Cake
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis' Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake

Gourmet Dessert Bars V

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar
- Honduran Chocolate Manifesto Brownie

Gourmet Cookies & Turtles

- Reese's® Peanut Butter Cookie V
- Triple Chocolate Chunk Cookie
- White and Milk Chocolate Turtles

Giant Taffy Apples V

- Peanut
- Loaded M&M's®

Nostalgic Candies V

- Gummi® Bears
- Jelly Belly® Sassy Sour
- Mini Sour Worms
- Plain M&M's®
- Peanut M&M's®

Dark Chocolate Liqueur Cups V

- Baileys® Original Irish Cream
- DiSaronno® Amaretto
- Skrewball® Peanut Butter Whiskey
- Kahúla®

Customized Desserts

We will provide personalized, decorated layer-cakes for your next celebration: birthdays, anniversaries, graduations, etc. The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

beverages

Chill

Sold by the six-pack unless otherwise noted

SOFT DRINKS

Barq's Root Beer // 30



Coca-Cola // 30



Coca-Cola Spiced // 30



Coca-Cola Zero Sugar // 30



Diet Coke // 30



Fanta-Orange // 30



Fever Tree Ginger Beer // 30

Minute Maid Lemonade // 30



Seagram's Ginger Ale // 30



Sprite // 30



Sprite Zero Sugar // 30



JUICES

Apple Juice (four-pack) // 34

Cran-Apple Juice (four-pack) // 34

Cranberry Juice
(32oz bottle) // 18

Grapefruit Juice
(32oz bottle) // 18

Orange Juice
(four-pack) // 34

Pineapple Juice // 34

WATER

Dasani Bottled
Water // 34



Glaceau Smartwater
Akaline // 52



Glaceau
Smartwater // 52



Seagram's Club Soda // 30

Seagram's Tonic Water // 30

SPARKLING

Topo Chico Sparkling
Mineral Water // 55



Topo Chico Sparkling Water
Blueberry with
Hibiscus Extract // 55



Topo Chico Sparkling Water
Lime with Mint Extract // 55



Topo Chico Sparkling Water
Tangerine with
Ginger Extract // 55



TEAS Four-Packs

Gold Peak Green Tea // 34

Gold Peak Sweet Tea // 34

Gold Peak Unsweetened
Tea // 34



MISCELLANEOUS BEVERAGES

Health-Ade Kombucha
Passionfruit Tangerine
(four-pack) // 48



Health-Ade Kombucha
Ginger Lemon



(four-pack) // 48

PRIME Hydration
Ice Pop // 48



PRIME Hydration



Cherry Freeze // 48

Red Bull (four-pack) // 45

Sugar-Free Red Bull
(four-pack) // 45

Fresh-Roasted Regular Coffee // 30 per
Carafe

Fresh-Roasted Decaffeinated Coffee // 30
per Carafe

Hot Chocolate
// 30 per Carafe

BAR SUPPLIES

Zing Zang Bloody Mary Mix
// 24

Zing Zang Michelada Mix
// 24

Finest Call Sour Mix // 19 Finest
Call Margarita Mix
// 19

Owen's Espresso Martini Mix
(four-pack) // 48

Owen's Margarita Mix // 28

Owen's Lemonade // 28

Lemons and Limes // 10

Stuffed Olives // 10

Cocktail Onions // 10

Tabasco Sauce // 10

Worcestershire // 10

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack unless otherwise noted

Bud Light Seltzer
Variety Pack // 52



Suntory -196 Vodka Seltzer
Lemon // 90



Suntory -196 Vodka Seltzer
Peach // 90



Cutwater Canned Lime
Margarita // 96



Cutwater Canned
Cocktail Mango
Margarita // 96



Cutwater Canned
Cocktail Tequila Paloma
Margarita // 96



Cutwater Canned
Cocktail Tiki Rum
Mai Tai // 96



Cutwater Canned
Cocktail Vodka
Mule // 96



NUTRL Pineapple
Vodka Soda // 90



NUTRL
Watermelon Vodka
Soda // 90



beverages

Drink Bundles

Assorted six-pack of three different drinks (two cans of each beverage unless otherwise noted)

Local Craft Bundle // 56

Stone IPA, Golden Road Ride On West Coast IPA, Golden Road Mango Cart

Perfect Bundle // 56

Blue Moon Belgian White, Elysian Space Dust IPA, Firestone 805 Blonde Ale

Taste of Mexico Beer Bundle

(4 cans of each) // 98
Corona Extra, Estrella Jalisco, Modelo Especial

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

Budweiser // 45

Bud Light // 45

Coors Light // 45

Michelob ULTRA // 51

Miller Lite // 45

Budweiser Zero
(non-alcoholic) // 45



Blue Moon Belgian White // 54

Corona Extra // 54

Estrella Jalisco // 54

Heineken // 54

Kirin Ichiban // 54

Modelo Especial // 54

Sapporo // 54

Stella Artois // 54

Ballast Point
Pineapple Sculpin // 56

Ballast Point Sculpin // 56

Elysian Space Dust IPA // 56



Firestone 805 Blonde Ale // 56

Golden Road
Dodgers Blonde Ale // 56

Golden Road
Mango Cart // 56

Golden Road
Ride On Tropical IPA // 56

Golden Road Ride On
West Coast IPA // 56

Kona Big Wave
Golden Ale // 56

New Belgium Voodoo
Ranger // 56

Stone IPA // 56



Hand-Crafted Specialty Cocktail Pitchers

Serves 6

Add 6 Souvenir Cups // 30

Hornitos Plata Spicy Margarita // 80 per Pitcher

Hornitos Plata Tequila, Hella Habanero Margarita Mix, Serrano Peppers, Cilantro



Jim Beam Arnold Palmer // 80 per Pitcher

Jim Beam Bourbon, Owen's Lemonade, Iced Tea



Herradura Ultra Cadillac Margarita // 88 per Pitcher

Herradura Ultra Tequila, Owen's Margarita Mix, Grand Marnier



Maker's Mark Fever Pitch // 80 per Pitcher

Maker's Mark, Fever-Tree Blood Orange Ginger Beer



Tito's Lemonade // 80 per Pitcher

Tito's Handmade Vodka, Owen's Lemonade



SOUVENIR CUP

beverages

Liquor

Sold by the Liter bottle unless otherwise noted

VODKA

Tito's Handmade // 155

Haku (750mL) // 160

Grey Goose // 240

GIN

Bombay Sapphire // 150

Roku (750mL) // 155

Hendrick's // 188

TEQUILA & MEZCAL

Del Maguey VIDA Mezcal
(750mL) // 130

Hornitos Plata // 130

Hornitos Reposado // 130

Hornitos Anejo
(750mL) // 135

Herradura Silver // 135

Herradura Reposado // 180

Herradura Ultra
(750mL) // 235

Casamigos Blanco // 250

Casamigos Anejo // 280

Casamigos Reposado // 300

Herradura Legend
(750mL) // 480

Clase Azul Plata
(750mL) // 485



Clase Azul Reposado (750mL)
// 595

Don Julio 1942 (750mL)
// 680

RUM

Bacardí Superior // 120

Captain Morgan Spiced // 130

SCOTCH

Dewar's White Label // 198

Johnnie Walker Black // 210

The Glenlivet 12 (750mL) // 240

The Macallan 12 Year
(750mL) // 378

WHISKEY & BOURBON

Jim Beam White Label // 130



Jack Daniel's // 140

Toki Suntory Whisky
(750mL) // 150

Crown Royal // 155

Maker's Mark // 160



Skrewball Peanut Butter
Whiskey // 165

Jameson Irish // 175

Woodford Reserve
// 210

Basil Hayden // 240

Hibiki Harmony
(750mL) // 325

COGNAC / BRANDY

Courvoisier VSOP // 230

D'USSÉ (750mL) // 320

Hennessy VSOP // 355

CORDIALS

Martini & Rossi Dry Vermouth
(350mL) // 24

Martini & Rossi Sweet Vermouth
(350mL) // 24

Fireball // 100

Aperol // 125

Cointreau // 130

Kahlúa // 157

Baileys Original Irish Cream
// 160

Campari // 190



OLD FASHIONED

Soju, Shochu & Sake

SOJU

Jinro Strawberry
Soju (375mL)
(four-pack) // 65



SHOCHU

Nikaido Oita Mugi
(Barley) (900mL) // 55

SAKE

Pure Snow- Unfiltered Sake
(720mL) // 65
Akita, Japan

MIO Sparkling Sake
(720mL) // 65 Hyogo, Japan

PURE DAWN Junmai Ginjo
(720mL) // 80
Akita, Japan

IPPIN Junmai Daiginjo (720mL) // 90
Ibaraki, Japan

SOJA BLACK Ultra Premium
(720mL) // 120 Okayama, Japan

Sake Ippin Junmai Daiginjo
(720mL) // 90

Sake Black Premium (720mL) // 120



beverages

Sparkling

Sold by the bottle

PROSECCO

Gambino Gold // 65

La Marca // 82

SPARKLING

Wycliff // 45

Unshackled Brut // 88

Veuve Clicquot Yellow Label
// 335

Nicolas Feuillatte Brut // 98

Ferrari Brut // 125

White Wine

Sold by the bottle

WHITE SANGRIA

Beso Del Sol White Sangria
// 68 per Pitcher, Serves 6

RIESLING

Chateau Ste Michelle // 65

PINOT GRIGIO

Proverb // 45

Benvolio // 65

Santa Margherita // 89

SAUVIGNON BLANC

Kim Crawford // 78

Decoy by DUCKHORN // 88

Stags' Leap // 120

Cakebread // 124

CHARDONNAY

Proverb // 45

Kendall-Jackson Vintner's
Reserve // 68

House of Brown // 80

Unshackled // 88

La Crema // 88

Sonoma-Cutrer Russian River
Ranches // 92

Lasorda // 110

Red Stitch Sierra Mar // 110

Red Wine

Sold by the bottle

RED SANGRIA

Beso Del Sol Red Sangria // 68 per
Pitcher, Serves 6

PINOT NOIR

Proverb // 45

Meiomi // 78

La Crema // 84

Argyle // 88

Red Stitch Soberanes Vineyard // 110

MERLOT

Murphy Goode // 65

Decoy by DUCKHORN // 80

Sterling // 85

Sequentis // 98

CABERNET SAUVIGNON

Proverb // 45

Josh Craftsman's Collection
// 65

JUSTIN // 75

Lasorda // 80

Intercept // 88

Louis Martini // 89

Unshackled // 88

Red Stitch Napa Valley // 210

RED BLENDS

Conundrum by Caymus // 95

Brancaia TRE Super Tuscan // 90

Black Girl Magic // 125

The Prisoner // 152

Opus One Napa Valley // 480

Rosé

Sold by the bottle

Wycliff // 45

A to Z Wine Works // 78

Mumm Napa Brut // 80

Unshackled Sparkling // 88

Whispering Angel // 110

Chapoutier Belleruche // 120



HOURS OF OPERATION

Guest Relations 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.

Online ordering is available at <http://suiteeats.com/dodgerstadium>

To reach a Representative, dial: 323-224-1553 or e-mail: eat@levyrestaurants.com

QUICK REFERENCE LIST

Levy Guest Relations Representative:
323-224-1553

Levy Accounting Department:
323-244-4283 x1832

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, two business days prior to each event.

Orders can also be received via e-mail at eat@levyrestaurants.com and online at <http://suiteeats.com/dodgerstadium>. Orders can be arranged with the assistance of a Guest Relations Representative at 323-224-1553 during normal business hours.

If for any reason an event 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 event 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.

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

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 Dodger 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 event time to ensure the highest quality.

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 Representatives can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. 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 receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 21% 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 Levy exclusively furnishes all food and beverage products for the suites at Dodger 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.

EVENTS AT DODGER STADIUM

The rich tradition at Dodger Stadium is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. More than 20 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the Sales and Catering Office at 323-224-1480.