

Golden1 Credit Union  
CENTER

SUITES MENU

2024-2025



# WELCOME

On behalf of our entire food & beverage team, we are thrilled to have the opportunity to serve you today. Our goal is to deliver the most memorable experience you have ever had while attending the many events here at Golden 1 Center..

At Golden 1 Center, 90% of our culinary ingredients and many of our craft beer, wine, and spirits are sourced from within 150 miles of Sacramento. After all, Sacramento is the Farm to Fork Capital of the nation! By supporting our local food initiative, you are making a difference and creating a positive impact in our community.

Our highly skilled culinary department and our professional service staff exude hospitality at the highest level and will do whatever we can to improve your experience with us.

We hope our passion for quality and service will see you back with us in the near future, and that you spread the word about your premium experience!

Sincerely,  
Golden 1 Center Culinary Team

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# PACIKAGIES



# CLASSIC PRIX FIXE MENU 675

Each item is designed for 6-8 guests.

## PRESET

**PLEASANT GROVE LOCAL ORGANIC POPCORN** 

**KETTLE POTATO CHIP** 

Caramelized Onion Dip

**BLUE DIAMOND ALMONDS**

Assorted Packages

**LOCAL SEASONAL FRUIT**

**SEASONAL CRUDITÉ VEGETABLES**

Cilantro Jalapeño Hummus

**CHICKEN SANDWICH**

House-Made Pickles, Lettuce, Tomato, Red Onion, Garlic Aioli, Le Boulanger Soft Roll

## POST-GUEST ARRIVAL

**SACTOWN SALAD**

Local Greens, Seasonal Local Vegetables, Sparrow Lane Champagne Vinaigrette

**LOWBRAU SAUSAGE**

LowBrau Sausage Andouille, Served with Sauerkraut, Mustard, Pretzel Bun

**CHEESEBURGER SLIDERS**

Caramelized Onions, JB Sauce, Cheese, Potato Bun

**WINGS TRIO**

Garlic Parmesan, G1C BBQ Sauce, Frank's Buffalo Sauce

## DESSERT

**RICE KRISPY TREATS**

**HOUSE-MADE ASSORTED COOKIES**

Seasonal Selection



# FIT FOR A KING 1250

Each item is designed for 6-8 guests.

## PRESET

### ARTISAN PLATTER

Local Cheeses and Handcrafted Fra'Mani Meats, Dried Fruit, Crostini

### PLEASANT GROVE LOCAL ORGANIC POPCORN

### KETTLE POTATO CHIP

Caramelized Onion Dip & Jalapeño Cheese Dip

### LOCAL SEASONAL FRUIT

### SEASONAL CRUDITÉ VEGETABLES

Cilantro Jalapeño Hummus

### SHRIMP COCKTAIL

Cocktail Sauce, Creamy Horseradish Sauce

### COBB SALAD

Chopped Romaine, Broiled Hard Egg, Cherry Tomatoes, Bacon, Avocado, Green Onion, Pickle Red Onions, Blue Cheese Dressing

### BLT CLUB SANDWICH

Bacon, Lettuce, Tomato, Roasted Garlic Aioli, Posh Bakery Sourdough Bread

## POST-GUEST ARRIVAL

### ROTISSERIE CHICKEN

G1C Rotisserie Rub

### SMOKED TRIP-TIP

G1C BBQ Sauce

### KENNEBEC POTATO WEDGES

Fresh Herbs

## DESSERT

### ECLAIRS

Bakeshop Seasonal Selection

### INDIVIDUALLY PACKAGED ICE CREAM CUPS



Each item is designed for 6-8 guests.

## PRESET

### KETTLE POTATO CHIP

Caramelized Onion Dip & Jalapeño Cheese Dip

## LOCAL SEASONAL FRUIT

### CLASSIC CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Garlic Croutons, and Shaved Parmesan

## POST-GUEST ARRIVAL

### SMOKED BRISKET PLATTER

Mac & Cheese, Creamy Cole Slaw, Posh Slider Bun

### SMOKED ST. LOUIS RIB'S

G1C Rub and G1C BBQ Sauce

### SIGNATURE MAC & CHEESE

Elbow Pasta, House Petaluma Four Cheese Blend

### LOADED YUKON POTATOES

House-Made Chili, G1C Cheese Sauce, Shredded Cheese

### LOWBRAU SAUSAGE

LowBrau Sausage Andouille, Served with Sauerkraut, Mustard, Pretzel Bun

## DESSERT

### ASSORTED CUPCAKES

### BLONDIES & BROWNIES

White Chocolate Sprinkle Blondies & Double Chocolate Brownies



*Each item is designed for 6-8 guests.*

## PRESET

### MI RANCHO TORTILLA CHIPS

Salsa Verde, Salsa de Chile Arbol

### SACTOWN SALAD

Local Greens, Seasonal Local Vegetables, Sparrow Lane Champagne Vinaigrette

### LOCAL SEASONAL FRUIT

### THE CALI DOG

Bacon Wrapped Hot Dog Topped with Grilled Vegetables, Fried Jalapeño

## POST-GUEST ARRIVAL

### TACOS

Chicken Tinga or Asada, Mi Rancho Corn Tortilla, Cilantro, Onions, Salsa Verde, Salsa de Chile Arbol

### CHILE COLORADO

Chile Braised Beef, Rue & Forsman Jasmine Rice

### CHICKEN TAQUITOS

Guacamole, Lettuce, Crema, Salsa de Arbol, Salsa Verde, Cotija Cheese

## DESSERT

### BYO CHURROS NACHO

Salted Caramel, Chocolate Sauces

### HOUSE-MADE ASSORTED COOKIES

Seasonal Selection



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# À LA CARTTE





# À LA CARTE SELECTION

Each item is designed for 6-8 guests.

## SNACKS

**PLEASANT GROVE LOCAL ORGANIC POPCORN 36** 

**KETTLE POTATO CHIP 48** 

Caramelized Onion Dip

**BLUE DIAMOND ALMONDS 48**  

Assorted Package

**MI RANCHITO TORTILLA CHIPS 48**  

Salsa Verde, Salsa de Chile Arbol

## STARTERS

**FREEPORT BAKERY PRETZEL TREE 54**

4oz Pretzel, Spicy Mustard, Cheese Sauce

**ARTISAN PLATTER 145**

Local Cheeses and Handcrafted Fra'Mani Meats, Dried Fruit, Local Wildflower Honey, Crostini

**LOCAL SEASONAL FRUIT 42**  

**SEASONAL CRUDITÉ VEGETABLES 45**  

Cilantro Jalapeño Dip

**SUSHI BY WEDASHI 120**

18-Piece Assorted Platter with Soy Sauce, Wasabi, Pickled Ginger

## PIZZA

**SICILIAN CHEESE PIZZA 60** 

**SICILIAN PEPPERONI & CHEESE PIZZA 70**

Molinari Pepperoni & Roseli Mozzarella Cheese

**SICILIAN COMBO PIZZA 80**

Mozzarella, Pepperoni, Bell Pepper, Black Olives, Red Onion, Mushroom



# À LA CARTE SELECTION

Each item is designed for 6-8 guests.

## SALAD

### CLASSIC CAESAR SALAD 70

Romaine Lettuce, Caesar Dressing, Garlic Croutons, and Shaved Parmesan

### COBB SALAD 100

Chopped Romaine, Broiled Hard Egg, Cherry Tomatoes, Bacon, Avocado, Green Onion, Pickle Red Onions, Blue Cheese Dressing Vinaigrette

### QUINOA SALAD 90

Tri-Color Quinoa Blend, Baby Arugula, Cucumber, Red Onion, Tomato, Sparrow Lane Champagne Vinaigrette

### SACTOWN SALAD 80

Local Greens, Seasonal Local Vegetables, Sparrow Lane Champagne Vinaigrette

## SANDWICHES & LINKS

### LOWBRAU SAUSAGE 80

LowBrau Sausage Andouille, Served with Sauerkraut, Mustard, Pretzel Bun

### ALL-BEEF HOT DOGS 72

Posh Bakery Hot Dog Bun, Classic Condiments

### CORN DOG & FRIES 84

Classic Condiments

### CHEESEBURGER SLIDER 110

Caramelized Onions, JB Sauce, Cheese Posh Bakery Bun

### GRILLED ALL-NATURAL CHICKEN SANDWICH 108

House Pickle, Shredded Lettuce, Tomato, Red Onion, Garlic Aioli, Le Boulanger Soft Roll

### BLT CLUB SANDWICH 114

Bacon, Lettuce, Tomato, Roasted Garlic Aioli, Posh Bakery Sliced Sourdough Bread

### ITALIAN SANDWICH 120

Provolone Cheese, Red Onion, Tomato, Lettuce, Mortadella, Soppressata, Pepperoncini, Oil & Vinegar, Le Boulanger Soft Roll



# À LA CARTE SELECTION

Each item is designed for 6-8 guests.

## HOT

### WINGS TRIO 108

Garlic Parmesan, G1C BBQ Sauce, Frank's Buffalo Sauce

### ALL-NATURAL CHICKEN TAQUITOS 90

Guacamole, Lettuce, Crema, Salsa de Arbol, Salsa Verde, Cotija Cheese

### CHICKEN TENDERS 90

Signature BBQ, Ranch

### NACHO BAR 96

Chicken Asada or Mushroom Tinga (V), Cheese Sauce, Salsa Verde, Salsa Roja, Crema, Jalapeños

### ASSORTED TACOS 96

Chicken Asada or Mushroom Tinga (V), Mi Ranchito Corn Tortilla, Cilantro, Onions, Salsa Verde, Salsa de Chile Arbol

### LOADED YUKON POTATOES

House-Made Chili, G1C Cheese Sauce, Shredded Cheese

## VEGETARIAN & VEGAN OPTIONS

### GRILLED TOFU SANDWICH 90

Seasoned Tofu, Sautéed Red Onion, Vegan Mayonnaise, Le Boulanger Vegan Bread

### SEASONAL CRUDITÉ VEGETABLES 75

Jalapeño Cilantro Hummus

### LOCAL SEASONAL FRUIT 90

### MUSHROOM TINGA TACO 96

Mi Rancho Corn Tortilla, Pickle White Onion & Habanero, Cilantro

### BUFFALO FRIED CAULIFLOWER 90

Deep-Fried Cauliflower Served with Vegan Aioli

### BEYOND BURGER MEAT 105

Seasonal Hummus, Lettuce, Tomato, Red Onion, Vegan Bread, Kettle Chips



# À LA CARTE SELECTION

Each item is designed for 6-8 guests.

## DESSERT

**RICE KRISPY TREATS 54** 

**ASSORTED CUPCAKES 42** 

**KINGS' CELEBRATION CAKE 85 EACH** 

Choice of Vanilla, Chocolate, or Confetti

**HOUSE-MADE ASSORTED COOKIES 54** 

Seasonal Selection

**CREAM PUFFS 60** 

Bakeshop Seasonal Selection

**BLONDIES & BROWNIES 48** 

White Chocolate Sprinkle Blondies & Double Chocolate Brownies

**BYO CHURRO NACHOS 54** 

Salted Caramel, Chocolate Sauces

**KINGS' CAKE POPS 48** 

Chocolate-Dipped Cake on a Stick

**KINGS' ROYAL TARTS 54**

Bakeshop Seasonal Selection

**ICE CREAM INDIVIDUAL ASSORTMENT 36**

Specialty Ice Creams Individually Packaged



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# BEVERAGES



## DELUXE BEVERAGE PACKAGE 475

Tahoe Blue Vodka 750mL  
Tanqueray 10 Gin 750mL  
Herradura Blanco Tequila 750mL  
Bulleit Bourbon 750mL  
Domestic Beer 6-pack  
Premium Beer 6-pack  
Craft Beer 6-pack  
Coke 6-pack  
Diet Coke 6-pack  
Sprite 6-pack  
Water 6-pack  
Iced Tea 6-pack

## TRIPLE DOUBLE 375

(Pick 4) Soda 6-pack  
(Pick 2) Domestic Beer 6-pack  
(Pick 2) Premium or Craft Beer 6-pack  
Chardonnay Layer Cake 750mL  
Cabernet Sauvignon Joel Gott 815 750mL  
Raley's Water 12-pack

## RUN AND GUN 300

Jack Daniel's Whisky 750mL  
Tahoe Blue Vodka 750mL  
Herradura Blanco Tequila 750mL  
Captain Morgan Spiced Rum 750mL  
Coke 6-pack  
Diet Coke 6-pack  
Sprite 6-pack

## MARGARITA BAR 125

Herradura Blanco Tequila  
Sweet & Sour Mix  
Lemons & Limes Tray  
Margarita Salt

**COGNAC**

- Hennessy VSOP | 200
- Remy Martin 1738 | 200
- Branson Phantom | 100
- Branson Royal | 150
- Branson VSOP Grand Champagne | 200

**GIN**

- 6 O'clock London Dry | 70
- Tanqueray 10 | 90
- Hendrick's | 120

**LIQUOR**

- Kahlua | 75
- Bailey's | 75

**RUM**

- Myer's Platinum | 55
- Captain Morgan Spiced Rum | 65

**SCOTCH**

- Johnnie Walker Red | 90
- Johnnie Walker Black | 130
- Glenfiddich 14-Year Bourbon Cask | 160
- Glenmorangie 18 | 330
- Johnnie Walker Blue | 400

**VODKA**

- Smirnoff | 60
- Tahoe Blue | 70
- Tito's | 100
- Ketel One | 120
- Ketel One Botanical, Grapefruit & Rose | 110
- Ketel One Botanical, Cucumber & Mint | 110
- Ketel One Botanical, Peach & Orange | 110
- Grey Goose | 150

**TEQUILA: SILVER / BLANCO**

- Don Julio Blanco | 100
- Casamigos Blanco | 130
- Herradura Blanco | 65

**TEQUILA: REPOSADO**

- Herradura Reposado | 85
- Don Julio Reposado | 120
- Casamigos Reposado | 140

**TEQUILA: AÑEJO**

- Herradura Añejo | 100
- Don Julio Añejo | 140
- Casamigos Añejo | 160
- Don Julio 1942 | 350

**BARREL-AGED  
WHISKEY**

- George Dickel Tennessee Whiskey  
12-Year | 65
- Jack Daniel's | 90
- Gentleman Jack | 110
- Jameson | 95
- Crown Royal | 100
- Crown Royal Vanilla | 120
- Crown Royal Apple | 120
- Crown Royal XO | 140
- Crown Royal XR | 400

**BARREL-AGED  
BOURBON**

- Bulleit Bourbon 90 | 95
- Woodford Reserve | 100
- I.W. Harper 15-Year | 180

**BARREL-AGED RYE**

- Woodford Reserve Rye | 80
- Bulleit Rye | 95
- Crown Rye | 100



## DOMESTIC 6-PACK 40

Bud Light  
Budweiser  
Coors Light  
Coors Banquet  
Michelob Ultra  
Nutrl Pineapple Seltzer

## PREMIUM 6-PACK 45

Corona  
Blue Moon  
Modelo  
Sierra Nevada Pale Ale

## CRAFT 6-PACK 50

Lagunitas IPA  
805 Blonde Ale  
Sierra Nevada Hazy IPA  
Elysian Space Dust IPA  
Kona Big Wave Golden Ale

## READY TO DRINK COCKTAILS 4-PACK 40

Crown Whiskey & Coke  
Crown Apple  
Crown Peach  
BeatBox Fruit Punch



## SPARKLING

- Armand De Brignac Ace of Spades  
Montagne de Reims, Champagne NV **800**
- Chandon Brut, California NV **70**
- Charles Heidsieck Cuvee Charlie Reims,  
Champagne 2017 **1750**
- Dom Pérignon Epernay, Champagne 2013 **510**
- Dom Pérignon Rosé Epernay,  
Champagne 2008 **1450**
- Dom Pérignon P2 Epernay,  
Champagne 2004 **1500**
- Le Chemin Du Roi Brut, Champagne NV **185**
- Le Chemin Du Roi Blanc de Blanc,  
Champagne 2000 **375**
- Le Chemin Du Roi Rosé, Champagne NV **440**
- Louis Roederer Cristal Reims,  
Champagne 2014 **850**
- Paula Kornell Blanc de Noir  
Napa Valley, California 2017 **200**
- Ruinart Blanc Singulier Chardonnay Reims,  
Champagne 2018 **375**
- Veuve Clicquot Yellow Label, Brut, NV **150**
- Veuve Clicquot La Grande Dame Reims,  
Montagne de Champagne 2012 **400**
- Veuve Clicquot La Grande Dame  
Montagne de Reims, Champagne 2015 **325**

## CHARDONNAY

- Kendell Jackson, California **45**
- Alpha Omega Napa Valley, California 2020 **210**
- Boen, California **55**
- La Crema, Monterey, California **45**
- Layer Cake, Central Coast, California **40**
- Louis Latour Chateau de Blagny  
Meursault-Blagny 1er Cru Beaune, Burgundy,  
France 2019 **300**
- The Hilt Bentrack Vineyard, Sta. Rita Hills,  
Santa Barbara, California 2019 **195**
- Sonoma-Cutrer, Sonoma Coast, California **60**
- Flowers, Napa Valley **80**

## SAUVIGNON BLANC

- Charles Krug, California **50**
- Bailarin Cellars Indian Springs Ranch **45**
- Ink Grade Napa Valley, California 2019 **175**
- Murphy Goode, North Coast **40**
- Patrimony Blanc Adelaide District,  
Paso Robles, California 2021 **980**

*\*Subject to change based upon allocation of  
specific wines*



## CABERNET SAUVIGNON

Heitz Cellars Lot C-91 2016 **275**

Joel Gott 815, California **40**

Quilt, Napa Valley **80**

Joseph Phelps Estate Bottled  
Napa Valley, California 2021 **195**

Hess Collection Shirrtail Ranch,  
North Coast, California **60**

## PINOT NOIR

Belle Glos "Balade", Santa Rita Hills,  
California **85**

Domaine Serene Yamhill Cuvee  
Willamette Valley, Oregon **150**

La Crema, Monterey County, California **55**

Louis Latour Gevrey-Chambertin,  
Beaune, Burgundy France 2019 **240**

## ZINFANDEL

Immortal Old Vine, California **50**

Kunde, Sonoma County, California **45**

## INTERESTING REDS

Caymus "Conundrum" Red Blend,  
California **45**

Chateau Beaucastel Chateauneuf-du-Pape,  
Rhône Valley France 2009 **425**

Coppola Diamond, California **50**

Hundred Acre Ancient Way Shiraz **1700**

Barossa Valley, South Australia 2006 **1785**

Klipsun Red Mountain, Washington 2018 **400**

Opus One Oakville, California 2017 **1125**

Opus One Oakville, California 2019 **975**

Ovid St. Helena, California 2019 **1050**

Quilt, Napa Valley, California 2022 **60**

Screaming Eagle The Flight Oakville, Cali.  
2019 **2285**

The Scoundrel, Sierra Nevada,  
California 2021 **60**

Verite La Muse Merlot Sonoma,  
California 2019 **1155**

Verite Le Desir Cabernet Franc  
Sonoma 2019 **1155**

*\*Subject to change based upon allocation of  
specific wines*



## BEVERAGES 6-PACKS

- Coca-Cola **26**
- Diet Coke **26**
- Sprite **26**
- Orange Soda **26**
- Grape Soda **26**
- Strawberry Soda **26**
- Root Beer **26**
- Water **26**
- Sparkling Water **26**
- Apple Juice **26**
- Orange Juice **26**
- Cranberry Juice **26**
- Pineapple Juice **26**
- Coffee (1 Gallon) **35**
- Stella Artois NA **26**
- Monster Energy Drink **30**
- Iced Tea **26**
- Lemonade **26**

## MIXERS

- Sweet & Sour Mix (1L) **26**
- Bloody Mary Mix (1L) **26**
- Margarita Mix (1L) **26**
- Tonic **26**
- Soda Water **26**
- Ginger Ale **26**
- Lemons & Limes (Tray) **10**



# GENERAL INFORMATION

To ensure the best service for you and your guests, a limited Day of Event menu will be available for your suite. A suite attendant will be available to assist with your day-of-event ordering needs. A suite attendant will be assigned to set up and maintain your suite throughout the game. Should you prefer a personal suite attendant, you may request one with a minimum of five (5) business days' notice at a fee of \$150 per attendant, per event.

If you would like to arrange a special function in your suite during an event, please contact our suites administrator to discuss possible accommodations. In order to provide the best quality of food possible, Legends will begin delivery of all food & beverages one and a half hours (90 minutes) prior to tip-off. Our goal is to complete food service prior to the start of the game - multiple items you have ordered will be replenished throughout the game. If you have any special requests on delivery, please contact our suites administrator. It is not permissible for guests to bring food and/or beverages from outside of the arena into the suites. All food & beverage purchases are final. All food & beverages ordered in the suite are to be consumed in the arena.

## 1. CREDIT CARD ON FILE (Advance Orders)

Your credit card will be saved in the system once you enter it, to be used for food and beverage charges, including the beverage restock program. At the end of an event, you will be required to sign the customer summary, eliminating the need to present a credit card.

It is Legends' policy to finalize all credit card payments at the conclusion of each event. However, prior to the start of the game, an advanced order pre-authorization hold will be placed on the credit card on file. In some rare cases, the pre-authorization hold and the final charged amount may appear simultaneously on the online billing statement. This is NOT a double charge, as the pre-authorization hold will drop from the billing statement once the cardholder's banking institution has cleared the final billing amount (usually 2-3 business days).

## 2. PAYMENT AT THE CONCLUSION OF THE EVENT (Event Day Purchases)

Please advise your guests that they will be responsible for all food & beverage charges incurred during the event. Our suite attendants will be required to ask for a credit card at the beginning of the event. All charges will be posted to this credit card during the event and a signature will be required at the conclusion of the event.



# GENERAL INFORMATION

## 3. ADVANCE DEPOSIT (Advance Orders)

The Suites Office will provide you with the total of all charges based on advance orders. All advance payments - credit card or check - must be received at least 30 hours prior to the event. Please advise your guests that they will be responsible for any additional charges over and above the initial suite order placed. No charges will be assessed to suite holders for orders canceled at least 24 hours in advance. Suite orders not canceled before the 24-hour minimum deadline will be assessed 50% of the total food and beverage order and 100% of the private attendant & custom cake order (if applicable). For cancellations, please contact our suites representative directly at 916-701-5280.

## 4. TAX AND ADMINISTRATIVE FEES

A California sales tax and a 20% administrative fee will be added to your final food & beverage bill. The administrative fee is for administration of the event and is not purported to be a gratuity. Fourteen percent (14%) will be distributed to the employees who provide services to the guests and the remaining six percent (6%) will be retained by management to help defray administrative costs related to the event. It is your sole discretion to leave a gratuity for the service staff. If you desire to leave an additional gratuity for the service staff, you may do so by indicating on the checkout screen of the preorder.

## THANK YOU!

The Sacramento Kings & Legends thank you for joining us during the 2024-2025 Season at The Golden 1 Center. Please let us know if there is anything we can do to make your visit a more memorable one.

**WE HOPE YOUR EXPERIENCE IS LEGENDARY!**



# FOOD & SUSTAINABILITY CHARTER

## OUR MISSION

To build a one-of-a-kind, hyper-local food and sustainability program for a world-class sports and entertainment venue.

## OUR PROMISE

We are committed to raising the level of quality, freshness, and flavor of food served to the millions of fans who gather at Golden 1 Center each year.

## OUR PROGRAM

We will achieve our Mission and fulfill our Promise by delivering on the following commitments:

**1. AUTHENTIC LOCAL SOURCING:** We aim to source 90 percent of our culinary ingredients from growers and producers operating within a 150-mile radius of Golden 1 Center.

**2. MENU SEASONALITY:** We will embrace seasonality. Our recipes and menus will feature locally and abundantly harvested, ripe ingredients at the peak of flavor and freshness.

**3. GOOD, CLEAN & FAIR BUSINESS PRACTICES:** We will partner with farmers, growers, and producers who produce in a good, clean, and fair manner consistent with the Slow Food ethos.

**4. POSITIVE ECONOMIC IMPACT:** Our program will focus on the priority of providing a positive economic impact. The scale of our work for the community allows us the privilege of making a meaningful impact where we do business by helping create more local jobs and keeping dollars in the Sacramento community.

**5. QUANTITY & SUPPLY MANAGEMENT:** We will ensure that our partner producers maintain proper supply and quality levels to meet our demand, and we will work with growers to help them plan their business and scale accordingly.

**6. SUPPORT OF HUNGER RELIEF:** We will donate all allowable leftover food to local food banks and charities.

**7. EFFICIENT, SUSTAINABLE WASTE MANAGEMENT:** Our concession operations will strive to use only compostable and biodegradable disposable containers along with an onsite biodigester to reduce green waste and the need to transport to landfills or remote composting facilities.

**8. SUSTAINABILITY EDUCATION:** Golden 1 Center will serve as an education hub for youth and adults to learn about food sustainability.

**9. GUIDANCE FROM WORLD SUSTAINABILITY LEADERS & INNOVATORS:** Our advisory board, comprised of leaders and innovators across the food value chain, will guide us in our Mission.

**10. CONTINUAL GUEST ENGAGEMENT WITH SUSTAINABLE INNOVATION:** Our guests will be active participants in fulfilling our Mission and Promise.



# ORDERING INFORMATION

## CONTACT INFORMATION

Jeff Feccia | (916) 701-5280 | [jfeccia@Legends.net](mailto:jfeccia@Legends.net)

Legends at The Golden 1 Center | 500 David J. Stern Walk | Sacramento, CA 95814

## HOURS OF OPERATION

Legends will be available for all order processing and inquiries:

**REGULAR OFFICE HOURS:** 10:00 a.m. - 4:30 p.m. Monday through Friday

Our suite catering representative can be reached by email at [jfeccia@Legends.net](mailto:jfeccia@Legends.net).

**DURING THE EVENT:** You may contact our representatives by simply speaking to your suite attendant.

## ADVANCED ORDERING

Advance orders must be placed by 5:00 p.m., three (3) business days (72 hours) prior to a game, to ensure item availability and the utmost in presentation, service, and quality. All special requests (e.g., sculpted cakes, special diet requirements, private suite attendant, etc.) must be placed by 5:00 p.m., five (5) business days prior to the game.

- Orders can be placed online.
- We encourage you to appoint one person to place all food & beverage orders for your suite in order to develop a more effective communication channel and avoid duplication of orders.
- To avoid confusion, please specify the suite number and date of the event, as well as the name, email, and phone number of the person placing the order.
- It is recommended to assign an event host while in the suite. The event host(s) can be authorized to use the credit card provided to order additional items during the event, as well as sign on behalf of the credit card provider.
- Unless a specific time is indicated, all food & beverages ordered in advance will be delivered on a service schedule concluding before the start of the game.



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THANK YOU

