

 **PayPal Park**

2024 ADVANCED
SUITE MENU





WELCOME

OVG Hospitality welcomes you to the Luxury Suites at PayPal Park, the home of the San Jose Earthquakes. We look forward to providing you and your guests with an outstanding dining experience here in your Luxury Suite.

As the exclusive provider for food and beverages at PayPal Park, we are committed to the highest standards of quality and service. OVG's on-premise culinary staff is dedicated to providing the finest food, service and amenities for you and your guests.

Please contact us with any questions, special requests, or to place an order.
Phone: 408.556.7794
Email: Mike.Dominguez@oakviewgroup.com

Thank you for allowing us to serve you!
Bon Appétit!



PACKAGES

STARTERS

APPETIZERS

SANDWICHES

ENTRÉES

SALADS

DESSERTS

BEVERAGES

INFO

ALL AMERICAN

Serves 10 People Per Package

\$408

BOTTOMLESS POPCORN

GARDEN FRESH CRUDITÉS

Served with Ranch Dip.

SEASONAL MIXED GREENS SALAD

Seasonal Greens served with Balsamic Vinaigrette and Ranch Dressings.

SIDEWINDER FRIES

Crisp and Delicious, Served with Ketchup.

CHAR-GRILLED HOT DOGS

All Beef Hot Dogs, Char-Grilled and Served with Shredded Cheese, Diced Onions, Fresh Baked Buns, and all the Traditional Condiments.

100% ANGUS BEEF BURGERS

Fresh Burgers Grilled to perfection, Served with Lettuce, Tomato, Sliced Onion and Cheese with all the Traditional Condiments.

COOKIE PLATTER

An Assortment of Fresh Baked Cookies.

*Vegan hot dogs available on request
Gluten free buns available on request*

All menu items are subject to a 20% management fee and 9.375% tax

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SPINACH SALAD

Baby Spinach, Cucumber, Grape Tomatoes, Shredded Carrots, and Leeks. Served with a Raspberry Dressing.

ASPARAGUS

BACON MASHED POTATOES

Buttery Homestyle Mashed Potatoes with Bacon Bits.

LOBSTER MAC N CHEESE

Creamy Mac n Cheese Combined with Lobster.

CAJUN STYLE AIRLINE CHICKEN

PEANUT BUTTER PIE CUPS

All menu items are subject to a 20% management fee and 9.375% tax

HOMESTYLE MENU

Serves 10 People Per Package

\$480

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THE BBQ CLASSIC

Serves 10 People Per Package

\$368



BISTRO STYLE POTATO SALAD

Red Bliss Potatoes Mixed with Hard Boiled Eggs, and Red & Green Onions, Tossed in a Dijon Dressing.

SOUTHERN SLAW

A Mixture of Shredded Cabbage, Carrots, Tossed in a Creamy Vinaigrette.

OUR FAMOUS SMOKED BEEF BRISKET

Slow Smoked and Seasoned to Perfection, our Brisket of Beef completes the BBQ Classic. Served with Sweet Baby Ray's BBQ sauce.

PULLED CHICKEN

Tender Chicken, Slow Roasted and Shredded, Smothered in BBQ Sauce and Served with Slider Rolls.

SLICED WATERMELON

Perfectly Ripened, Juicy, Watermelon Slices.

WARM APPLE COBLER

All menu items are subject to a 20% management fee and 9.375% tax

CHIPS AND SALSA

Fresh Tortilla Chips Served with Salsa.

FIESTA SALAD

Romaine Lettuce, Tomatoes, Roasted Corn and Black Bean Salsa, Limes and Radish, served with a Chipotle Ranch Dressing.

CHICKEN AND CHEESE ENCHILADAS

Savory Chicken, Cheddar and Jack Cheeses Encased in Corn Tortillas Hand Rolled Spices and Baked in a Rich Enchilada Sauce.

TACOS

Choose between Tequila Chicken, Achiote Beef, or Beyond Meat Served with Warm Tortillas, House Made Salsa, Guacamole, Sour Cream, and Shredded Cheese.

BLACK BEANS AND MEXICAN STYLE RICE

CHURROS

Classic Mexican Pastry dusted with Cinnamon Sugar.

All menu items are subject to a 20% management fee and 9.375% tax



SOUTHWESTERN FIESTA

Serves 10 People Per Package

\$420

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BOTTOMLESS POPCORN

Two Bowls of Refillable Popcorn throughout the event

KETTLE CHIPS AND DIP

House Made Kettle Chips served with Onion Dip

HUMMUS TRIO

Assortment of Fire Roasted, Traditional, and Kalamata Hummus Dips, Served with Fresh Cut Veggies and Pita

PEANUTS

10 bags of Salted Peanuts

All menu items are subject to a 20% management fee and 9.375% tax



SNACK PACK

Serves 10 People Per Package

\$200

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SAUSAGE PACKAGE

Serves 10 People Per Package

\$320

BISTRO STYLE POTATO SALAD

Red Bliss Potatoes Mixed with Hard Boiled Eggs, and Red & Green Onions, Tossed in a Dijon Dressing.

HONEY BRUSSELS SPROUTS

Pan Fried Brussel Sprouts glazed with Honey.

BEER MAC N' CHEESE

SHEBOYGAN BRATWURST

LINGUICA

POLISH SAUSAGE

**SERVED WITH PEPPERS, ONIONS, SAUERKRAUT,
AND HOAGIE BUNS**

All menu items are subject to a 20% management fee and 9.375% tax

QUINOA

Cranberries, Pine Nuts, Asparagus and Fresh Thyme tossed in a Raspberry Vinaigrette Dressing.

RATATOUILLE

Yellow Squash, Eggplant, Roma Tomatoes, and Zucchini.

BEYOND BURGERS

Beyond Meat accompanied with Lettuce, Tomato, Onion, and Cheese and Gluten Free Hamburger Buns.

COOKIE PLATTER

Chocolate Chip Cookies.

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GLUTEN-FREE PACKAGE

Serves 5 People Per Package

\$225

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BEVERAGE PACKAGES

Must be 21 to consume alcohol.
Please drink responsibly.



MIMOSA & BLOODY MARY BAR

\$263.85

1 bottle of each: Campo Viejo, Orange Juice,
Skyy Vodka, Bloody Mary Mix

BLUE PACKAGE

\$175.00

(1) 6 pack each: Coke, Coke Zero, Sprite, Lemonade
(4) 6 pack Dasani 12 oz Water

Package as is-no substitutions

BLACK PACKAGE

\$410.00

ALL Alcoholic Beer and Wine

(1) 6 pack Bud Light
(1) 6 pack Coors Light
(2) 6 pack Modelo Especial
(2) 6 pack Stone IPA
(2) 6 pack Hop Valley Bubble Stash IPA

2 bottles of Wine: (1) J Lohr Chardonnay, (1) Chateau St Michelle

Package as is-no substitutions

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SNACKS & STARTERS

All Snacks & Starters Serve
Approximately 10 People

BOTTOMLESS POPCORN	\$45.00
PEANUTS IN THE SHELL - 10 BAGS	\$45.00
KETTLE CHIPS AND ONION DIP	\$32.00
BASKET OF BAVARIAN PRETZEL BITES Assorted Mustards and Nacho Cheese	\$36.00
SALSA DUO AND CHIPS Crispy Corn Tortilla Chips and Fresh Spicy Red Salsa and Chipotle Salsa.	\$60.00
CAPRESE PLATTER Vine ripened tomatoes, fresh Mozzarella, basil oil and balsamic reduction. Served with Herb Grilled Crostini.	\$60.00
GARDEN FRESH CRUDITÉS An Impressive Display of Crisp Seasonal Vegetables Served with Ranch Dip.	\$47.00
GOURMET CHEESE PLATTER A Sampling of Domestic and Imported Cheeses Displayed, including Humbolt Fog, Emmenthal, and Point Reyes Bleu with Fresh Seasonal Fruit, Assorted Crackers and Sliced Baguette.	\$85.00
CHARCUTERIE DISPLAY Delicious Assorted Cured Meats, Marinated Goodies, and Artisanal Cheeses with Rustic Breads.	\$140.00
FRESH FRUIT PLATTER The Freshest Seasonal Fruits are served with Honey Yogurt Dipping Sauce.	\$80.00
HUMMUS TRIO Classic Chickpea, Roasted Red Pepper, and Pesto Hummus Finished with Lemon Oil & Balsamic Glaze Accompanied by Fresh Vegetables, Assorted Crackers, and Crostini.	\$65.00

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GOALTENDERS

\$106.00

Tender Strips of Breaded Chicken, Fried to a Golden Brown, Served with Ranch Dressing, Honey Mustard and Barbecue Sauce.

PULLED PORK SLIDERS

\$130.00

Tender Pork, Slow Roasted and Shredded, Smothered in BBQ Sauce and Served with Mini Brioche Rolls.

BACON BURGER SLIDERS

\$130.00

Accompaniments Include Lettuce, Pickle, Tomato, Served with Mini Brioche Rolls.

CHICKEN SLIDERS

\$130.00

Buffalo Style Chicken with Bleu Cheese Crumbles, Served with Mini Brioche Rolls.

PORTOBELLO SLIDERS - VEGETARIAN

\$150.00

Fresh Portobello Mushrooms Marinated in Balsamic, Herbs and Olive Oil with Roasted Poblano Chilies and Pesto, Served with Mini Brioche Rolls.

CHICKEN WINGS

\$106.00

Your Choice of Traditional Buffalo with Bleu Cheese Dressing and Creamy Ranch, or Korean BBQ, Accompanied by Celery Sticks.

CARNITAS NACHO BAR

\$106.00

Fresh Tortilla Chips with all the fixings including Nacho Cheese, Salsa Fresca, Black Beans and Sour Cream.

MACARONI AND CHEESE BITES

\$106.00

Creamy Macaroni and Cheese Lightly Breaded Fried.

TAPAS SAMPLER

\$106.00

Mini Chicken Chimichangas, Beef Taquitos, and Southwest Chicken Eggrolls Served with Fresh Salsa, and Sour Cream.

PIEROGI

\$70.00

Savory Dumpling filled with Potatoes and Cheese served with Chipotle Mayo

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HOT APPETIZERS

All Hot Appetizers Serve
Approximately 10 People



STADIUM SANDWICHES

All Stadium Sandwiches Serve
Approximately 10 People

STADIUM HOT DOGS

\$100.00

100% All Beef Hot Dogs, Served with Fresh Baked Buns, Shredded Cheese, Diced Onion, and all the Traditional Condiments.

GRILLED HAMBURGERS

\$133.00

Char-Broiled Burgers Served with Fresh Baked Buns and Accompanied by Sliced Cheese, Sliced Onions, Tomatoes and all the Traditional Condiments.

UPTOWN CHICKEN SANDWICHES

\$100.00

Buttermilk Fried Chicken Dipped in Kickin' Honey BBQ Sauce, Iceberg Lettuce, Red Onion, Addis Spice Aioli Served with Burger Buns.

SOUTHWESTERN CHICKEN WRAP

\$114.00

Spicy Grilled Chicken Breast with Black Bean and Corn Salsa, Avocado, Onions & Peppers with a Chipotle Aioli Sauce, all Wrapped in a Fresh Flour Tortilla.

CHICKEN LETTUCE CUPS

\$125.00

Tender Grilled Chicken Served with Butter Lettuce Cups, Mango, Grilled Red and Poblano Peppers, Sweet Onion and Cilantro with a Lime Chile Vinaigrette.

Gluten Free buns available for Stadium Dogs, Grilled Hamburgers, and Sliders on Request

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ENTREES

All Entrees Serve
Approximately 10 People

VEGETARIAN LASAGNA

\$100.00

Al dente Pasta layered with a color mix of Red and Yellow Peppers, Broccoli, Carrots, Riccotta, Mozzarella, Parmesan and Romano Cheese.

TIPSY SHRIMP TACOS

\$106.00

Zesty Tomato Ancho Tequila Marinated Shrimp with Red Onions, and Cilantro. Accompanied by Lime Wedges, Corn Tortillas, Pickled Cabbage, Cotija Cheese, Guacamole & Chipotle-Lime Aioli

SEISMIC SHORT RIBS

\$200.00

All Natural Boneless Beef Short Ribs, Slowly Braised in a Rosemary & Cherry Bourbon Demi-Glace. Served with Roasted Fingerling Potatoes and Asparagus.

PIZZA

16-inch pizza, Fresh Baked and Cut into 12 slices. Your Choice of:

PEPPERONI PIZZA

\$55.00

Pepperoni and Four Cheese Blend

CHEESE PIZZA

\$50.00

Mozzarella, Provolone, Parmesan, and Romano

MARGHERITA PIZZA

\$55.00

Classic Fresh Mozzarella, Fresh Basil and Ripe Roma Tomatoes

FEATURED PIZZA OF THE DAY

\$55.00

Ask Your Server or Sales Representative

*This item will be prepared upon your arrival;
please allow 30 minutes.*

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SALADS

All Salads Serve
Approximately 10 People

CAESAR SALAD **\$38.00**
Crisp Romaine Lettuce, Garlic Croutons, Freshly Grated
Parmesan Cheese and Creamy Caesar Dressing.

Add Grilled Chicken - \$26.00

BISTRO STYLE POTATO SALAD **\$36.00**
Red Bliss Potatoes Mixed with Hardboiled Egg, Red & Green
Onions, Celery, Tossed in Dijon Dressing.

ITALIAN PASTA SALAD **\$37.00**
Bow Tie Pasta Tossed with Tomatoes, Kalamata Olives,
Red Onions, Basil, Tossed in a Balsamic Vinaigrette.

SUMMER SALAD **\$44.00**
Fresh Cucumbers, Heirloom Tomatoes and Sweet Onions Tossed
in Olive Oil, Red Wine Vinegar, Fresh Herbs and Garlic.

MANGO KALE SALAD **\$48.00**
Sweet Mango, Baby Kale, Shredded Coconut, Red Bell
Pepper and a Coconut Lime Dressing.

*Toppings can be placed on the side upon request to accommodate
dietary restrictions.*

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DESSERTS

*All Desserts Serve Approximately
10 People, Unless Noted*

COOKIE PLATTER **\$35.00** PER DOZEN
An Assortment of Fresh Baked Cookies.

**CHOCOLATE PRETZEL
BROWNIES** **\$50.00** PER DOZEN
Fresh Baked Salted Caramel & Pretzel Treats
Served with White Chocolate Glaze and
Powdered Sugar.

DESSERT BAR PLATTER **\$85.00**
A select variety of Oreo Dream, Pecan Chocolate Chunk,
Lucious Lemon, Melt Aways, Garnished with Grapes.

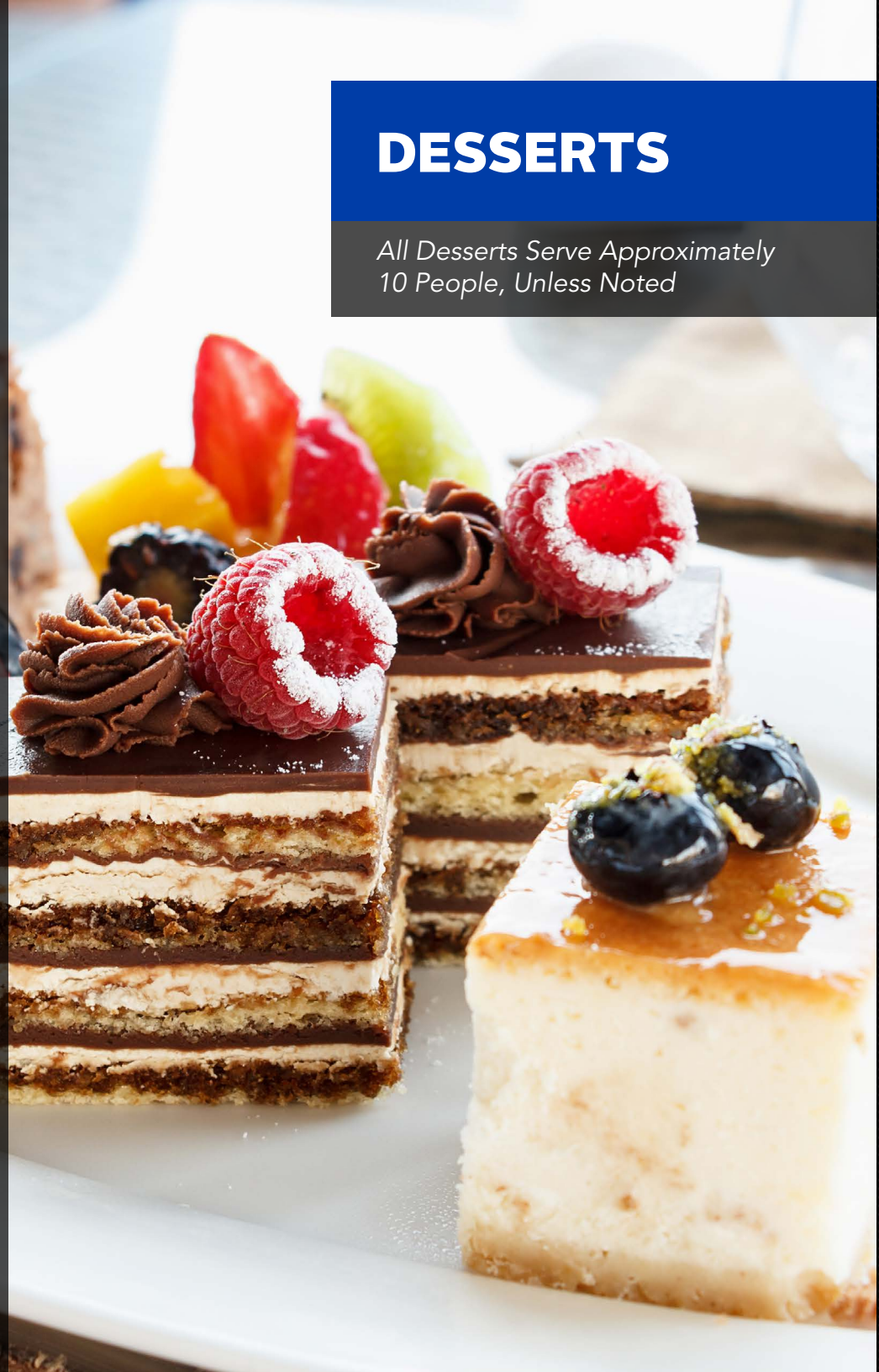
CUPCAKE PLATTER **\$85.00**
Chocolate, Red Velvet, Peanut Butter Cup, Jelly Roll,
Vanilla and Garnished with Grapes.

PUMPKIN PIE CHEESECAKE SHOTS **\$55.00**
Graham Crumble with Pumpkin Cheesecake Filling and
Spiced Whipped Cream.

NOVELTY FROZEN TREATS **\$90.00**
Minute Maid Frozen Lemonade Cups or Blue Bunny
Ice Cream Cookie Sandwiches (10 treats included in
an order).

CAKEAGE FEE **\$25.00**
Bring your own special occasion cake! We will
Provide Cake Cutting, Plates and Forks.

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BEVERAGES

SOFT DRINKS 12 OZ CANS, 6 PACK \$25.00

Coke, Diet Coke, Coke Zero, Sprite, Dasani Water



PREMIUM WATER 6 PACK \$34.00

Topo Chico Mineral Water, Topo Chico Regular, Topo Chico Twist of Lime

COFFEE, TEA AND HOT CHOCOLATE PER AIR POT \$27.00

Regular Coffee, Hot Tea, Hot Chocolate with Marshmallows

BEER 6 PACK \$39.00

Bud Light, Coors Light, Michelob-Ultra



PREMIUM BEER 6 PACK \$47.00

Sierra Nevada Pale Ale, Trumer Pilsner, Modelo Especial, Stone IPA, Hop Valley Bubble Stash IPA, Topo Chico Hard Seltzer



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WINE & LIQUOR

WINES

Prices are for 750 ml bottles. All wines are subject to availability.

WHITE WINE

Terlato Vineyard Estate Friuli Pinot Grigio 2018	\$40.00
Hanna Winery Estate Chardonnay 2020	\$45.00
Kim Crawford Sauvignon Blanc	\$50.00
Stags Leap Karia Chardonnay Napa 2019	\$92.00

RED WINE

Lucas and Lewellen Cabernet Franc Santa Ynez 2018	\$57.00
Mondavi Cabernet Sauvignon Napa Valley 2019	\$64.00
Roth Cabernet Sauvignon Alexander Valley 2018	\$71.00
Foley-Johnson Rutherford Estates Cabernet Sauvignon Napa	\$73.00
Rutherford Hill Merlot 2018	\$75.00
Patz and Hall Pinot Noir Sonoma Coast 2017	\$92.00

CHAMPAGNE

Nicolas Feutillate Brut Cuvee Reserve	\$60.00
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CANNED WINE 3 PACK | Size & ABV are per can

Los Cuernos Rose Bubbles 8.4oz 12.0%ABV GRENACHE, MOURVÉDRE, AND CARIGNANE	\$48.00
Los Cuernos Chardonnay 8.4oz 13.6%ABV FULL-BODIED, BUTTERY, AND SMOOTH	\$48.00
Los Cuernos Red Blend 8.4oz 14.8%ABV PETITE SIRAH, ZINFANDEL, PETITE VERDOT	\$48.00
Los Cuernos Reserva 8.4oz 14.4%ABV PETITE SIRAH, CABERNET SAUVIGNON, ALICANTE BOUCHET	\$80.00

LIQUOR

VODKA

Kettle One -1L	\$156.00
Tito's	\$156.00
Skyy Vodka	\$156.00

RUM

Bacardi	\$156.00
Captain Morgan Spiced Rum	\$156.00

GIN

Bombay Sapphire	\$156.00
Tanqueray	\$156.00

TEQUILA

Patron - 750mL	\$163.00
Patron Reposado	\$158.00
Patron Anejo	\$183.00
Patron El Alto	\$480.00

WHISKEY

Makers Mark	\$156.00
Jack Daniels	\$156.00

MIXES LITER BOTTLES \$25.00

Margarita Mix, Bloody Mary Mix, Roses Lime Juice, Roses Grenadine	
Tabasco, Cherries, Olives, Lemon or Lime Wedges	\$5.00 EACH

SKYY
VODKA

PATRÓN
TEQUILA

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SUITE INFORMATION

HOURS OF OPERATION

Our Suites Guest Relations Team is available to assist you in your Food and Beverage Selections. Our normal business hours are from 9:00 AM to 5:00 PM, Monday through Friday. Dial (408) 556-7794 to reach your representative directly or email your order to Mike. Dominguez@oakviewgroup.com

SUITE ADVANCE ORDERS

To make your suite visit as effortless as possible, we ask that all food and beverage selections (this includes all special requests) be placed by 12:00 noon, three business days prior to each event. This will ensure that you and your guests receive the best food presentation and highest quality.

Please follow the schedule below:

ORDERS NEED TO BE PLACED BY 12:00 NOON ON:

Tuesday for Saturday/Sunday/Monday

Wednesday for Tuesday

Thursday for Wednesday

Friday for Wednesday

Monday for Friday

EVENT DAY ORDERING

A less extensive "Event Day Menu" will also be available in your Suite for last minute arrangements and additional requests. Orders may be placed with your Suite attendant. Event Day ordering is provided as a convenience to you and your guests, however, it is meant to supplement your pre-event order not replace it. Your cooperation is sincerely appreciated. Please allow 45 minutes for the delivery of event day orders. Any food or beverages purchases that occur during the event and are over and above the initial order will be handled on an a la carte basis and our guest attendants will be required to ask for payment at the time the order is placed. Please advise your guests in advance that they will be responsible for payment.

SPECIAL REQUESTS

Suite services will gladly try to meet any special requests you may have. Please contact the OVG Hospitality Suites office at (408) 556-7795. Please allow five business days for any special requests. Servings: Unless otherwise specified, all prices are per platter with a portion to serve 10 guests.

FOOD AND BEVERAGE DELIVERY

All pre-ordered food and beverage will be delivered to your suite at gate time unless a different time is requested when placing your order. Some items need to be kept in the kitchen until requested to ensure the highest quality and presentation. For Safety and Quality reasons we do not provide to-go containers. All food and beverage items will be taken out of the suite at the end of the event unless stored in locked liquor cabinet.

CANCELLATIONS

In the event you must cancel your order, please notify the OVG Hospitality Premium Services office immediately. Orders cancelled within 72 business hours will be waived, less than 72 business hours will be charged 50%, less than 24 hours of the scheduled event will be charged 100% of the food and beverage order.



SUITE INFORMATION

ALCOHOLIC BEVERAGES

Your Suite comes with a refrigerator and liquor cabinet for your beverage service. Contact your suite representative to stock your bar with a selection of quality brand named products. Simply refer to our beverage section of the menu for suggestions. Ask your representative about all special bar packages. A perk of being a suite holder is the ability to set a standard "bar-par" that will be filled and completed each and every event, unless otherwise noted. No additional beverage orders will be taken after the conclusion of the 60th minute of the game.

OVG Hospitality has the exclusive right to the sale of all food and beverages service at Earthquakes Stadium. Bottles may not be taken outside of your suite.

This includes the seating area in the front. Please pour beverages into the plastic cups provided. It is the responsibility of the Suite holder or his/her representative to monitor and control alcoholic beverage consumption within the Suite. State ordinance prohibits alcohol beverages from entering or leaving the facility grounds. Minors under the age of 21 are not permitted to consume alcoholic beverages at any time.

We all win when we remember to drink responsibly...

SECURITY

Please remove all personal property from the suite when leaving the property. OVG Hospitality cannot be responsible for any misplaced property left unattended in your suite.

PAYMENT METHODS

Payment for all charges can be made with a credit card or Cash. All suite holders are required to have a credit card number on file with OVG Hospitality. MasterCard, Visa, American Express and Discover are accepted.

All Catered Suites events are subject to a 20% Management Charge which is built into the price of each item. 5% of this Management Charge is distributed to the employees who perform services in connection with the catered event. The remaining 15% of this Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the administration of the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. This portion of the Management Charge is not distributed to employees, is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and will not be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. A tax of 9.375% will also be added to your bill.

The credit card on file will automatically be charged unless an alternate payment is offered. Any food or beverages purchases that occur during the event and are over and above the initial order will be handled on an a la carte basis and our guest attendants will be required to ask for payment at the time the order is placed. Please advise your guests in advance that they will be responsible for payment. No charges will be incurred until the conclusion of the event; at that time full payment is required.

