

 **PayPal Park**

2025 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

\$420

BOTTOMLESS POPCORN

GARDEN FRESH CRUDITÉS

Fresh Vegetables Served with Ranch Dip

SEASONAL MIXED GREENS SALAD

Seasonal Greens, Onions, Tomato, Carrots, Red Wine Vinaigrette and Ranch Dressings

FRENCH FRIES

Crisp and Delicious, Served with Ketchup

GRILLED HOT DOGS

All Beef Hot Dogs, Grilled and Served on a bed of Sauerkraut with 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

Assortment of House Baked Cookies Chocolate Chip, Oatmeal Raisin, and White Chocolate Macadamia

*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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BACKYARD BBQ

Serves 10 People Per Package

\$450



CHOPHOUSE BLT SALAD

Romaine Hearts, Sharp Cheddar, Tomato, Chopped Bacon, Garlic Croutons, Green Goddess Ranch

FOUR CHEESE MAC

Smoked Gouda, Cheddar, Parmesan, Provolone, Cavatappi Pasta

BBQ 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

SHREDDED SMOKEY BBQ CHICKEN

Citrus BBQ Sauce, Slider Rolls, Bread & Butter Pickles, Smoked Chili Aioli

HORSERADISH SLAW

BAKED BEANS

Navy Beans, Caramelized Onions, Tomato, Brown Sugar, Molasses, Cider Vinegar, Smoked Paprika

WARM APPLE COBLER

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

CHIPS AND DIPS V | GF

Tortilla Chips Served with Chipotle & Salsa Verde, and Guacamole

FIESTA SALAD

Romaine Lettuce, Tomatoes, Roasted Corn and Black Bean Salsa, Shredded Cheese and Radishes served with a Chipotle-Lemon Vinaigrette

ANCHO RUBBED ROASTED CHICKEN

Chili Rub, Citrus, Roasted Garlic Jus

STREET TACOS

Choose between AL Pastor Chicken, Beef Birria or Beyond Meat. Served with Warm Tortillas, Chipotle & Salsa Verde, Chopped Cilantro, Chopped Onions, Limes, and Shredded Cheese

REFRIED BEANS

MEXICAN STYLE RICE

TAJIN DUSTED FRUIT VEGAN | DF

Cantaloupe, Honeydew, Watermelon, Pineapple, Topped with Tajin and Lime

CINNAMON-SUGAR CHURROS

V - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE

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LATIN FARE

Serves 10 People Per Package

\$475

BOTTOMLESS POPCORN

KETTLE CHIPS AND DIP

House Made Kettle Chips served with French Onion Dip

CHOP HOUSE SALAD

Chopped Romaine, Tomato, Bacon, Hard-Boiled Eggs, Blue Cheese, Red Wine Vinaigrette

TAVERN SLIDERS

Angus Beef, Pimiento Cheese, Smokey Pork Belly, Caramelized Onions, Herb Aioli, Slider Buns

CRISPY CHICKEN WINGS ^{GF}

Choice of Buffalo or BBQ Wings, Ranch Dressing, Celery & Carrots Sticks

FRIED BRUSSELS SPROUTS

Balsamic Reduction

DESSERT BAR SAMPLER

Chocolate Chunk Brownies, Toffee Crunch Blondies, Lemon Crumb Bar, Chewy Marshmallow Bars

V - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE

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PUB FARE

Serves 10 People Per Package

\$495

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BOTTOMLESS POPCORN VEGAN | GF

SALSA SAMPLER VEGAN | DF | GF

**BABY ICEBERG CHOPPED
WEDGE SALAD** V | GF

Roasted Tomato, Carrot Ribbons, English Cucumbers,
Pickle Red Onions, Scallion, Garlic Croutons &
Buttermilk Ranch Dressing

TWICED BAKED POTATO SKINS

Baked Potato Skins Topped with Whipped Potatoes,
Chives, Chopped Bacon and Shredded Cheese

ALL BEEF HOTDOGS

All Beef Hot Dogs, Grilled and Served on a bed of
Sauerkraut with all the Traditional Condiments

SMOKED PULLED PORK SLIDERS

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

DESSERT PLATTER

Assortment of House Baked Cookies and Brownies

V - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE

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FAN FAVORITES

Serves 10 People Per Package

\$450

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PREMIUM PACKAGE

Serves 10 People Per Package

\$650

CRANBERRY KALE SALAD

Kale & Mixed Greens, Point Reyes Blue Cheese, Dried Cranberries, Candied Pecans, Garlic Croutons, and Cranberry Vinaigrette

BALSAMIC BRUSSEL SPROUTS

Fried Brussel Sprouts, Balsamic Reduction

ROASTED GARLIC MASHED POTATOES SLICED PEPPER TRI TIP

Peppercorn Rub, Red Wine Demi Glaze, Crispy Onion

GEMELLI SHRIMP SCAMPI

Garlic, Tomatoes, Capers, Fresh Basil, and Scallions in a Wine Butter Cream Sauce

SUMMER MELON SALAD

Perfectly Ripened, Juicy, Melon Chunks with Mint Agave Yogurt Dip

TIRAMISU CUPS

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

CRANBERRY QUINOA SALAD

Cranberries, Arugula, Asparagus and Fresh Thyme tossed in a Cranberry Vinaigrette Dressing

RATATOUILLE & MEAT BALLS

Beyond Meatballs, Yellow Squash, Eggplant, Roma Tomatoes, and Zucchini

BEYOND BURGERS

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

GLUTEN FREE DESSERT PLATTER

Chocolate Chip Cookies & Chocolate Chunk Brownies

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**GLUTEN-FREE
VEGAN**

Serves 5 People Per Package

\$275

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BOTTOMLESS POPCORN

KETTLE CHIPS AND DIP

House Made Kettle Chips served with French Onion Dip

HUMMUS TRIO

Traditional Lemon and Garlic, Black Bean Hummus, and Basil Hummus Served with Fresh Cut Vegetables and Pita Chips

COOKIE PLATTER

Assortment of House Baked Cookies

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SNACK PACK

Serves 10 People Per Package

\$220

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BEVERAGE PACKAGES

Must be 21 to consume alcohol.
Please drink responsibly.



BLUE PACKAGE

\$200.00

- (1) 6 pack each: Coke, Coke Zero, Sprite, Lemonade
- (2) 6 pack Dasani 16.9 oz Water

Package as is-no substitutions (modifier for 20oz Smart Water +\$25)

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
KETTLE CHIPS AND FRENCH ONION DIP	\$40.00
BASKET OF BAVARIAN PRETZEL BITES Assorted Mustards and Gehs Cheese	\$42.00
SALSA DUO AND CHIPS Crispy Tortilla Chips and Spicy Chipotle Salsa and Salsa Verde	\$65.00
CAPRESE PLATTER Vine ripened tomatoes, fresh Mozzarella, Basil Leaf, Basil oil and Balsamic Reduction	\$75.00
GARDEN FRESH CRUDITÉS Crisp Seasonal Vegetables served individually in a cup with Ranch Dip	\$75.00
GOURMET CHEESE PLATTER A sampling of Domestic and Imported Cheeses including Humbolt Fog, Emmenthal, and Point Reyes Bleu with Fresh Seasonal Fruit, Assorted Crackers and Sliced Baguette	\$95.00
CHARCUTERIE DISPLAY Delicious Assorted Cured Meats, Marinated Goodies, and Artisanal Cheeses with Rustic Breads	\$215.00
FRESH FRUIT PLATTER Sliced Seasonal Fruit and Berries	\$125.00
HUMMUS TRIO Traditional Lemon and Garlic, Black Bean Hummus, and Roasted Red Pepper Served with Fresh Cut Vegetables and Pita Chips	\$100.00

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GOALTENDERS

\$120.00

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

PULLED PORK SLIDERS

\$160.00

Tender Pork, Slow Roasted, Shredded, and Smothered in BBQ Sauce and Served with Coleslaw & Crispy Onions with Slider Rolls

TAVERN SLIDERS

\$175.00

Angus Beef, Pimiento Cheese, Smokey Pork Belly, Caramelized Onions, Herb Aioli, Slider Rolls

SPICY CHICKEN SLIDERS

\$130.00

Buffalo Style Chicken with Bleu Cheese Crumbles, Lettuce, Tomato, served with Slider Rolls

PORTOBELLO MUSHROOM SLIDERS

\$160.00

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

CHICKEN WINGS

\$135.00

Your Choice of Traditional Buffalo or BBQ Sauce, served with Bleu Cheese Dressing, Creamy Ranch, and Celery Sticks

CHICKEN AL PASTOR NACHO BAR

\$140.00

Chicken Al Pastor, Tortilla Chips, Nacho Cheese, Shredded Cheese, Jalapenos, Pico de Gallo, Guacamole, and Sour Cream

MACARONI AND CHEESE BITES

\$120.00

Creamy Macaroni and Cheese Lightly Breaded and Fried

ITALIAN MEATBALLS

\$130.00

Baked Pork-Beef Meatballs, Marinara Sauce, Parmesan Cheese and Garlic Bread

TAPAS SAMPLER

\$125.00

Buffalo Chicken Empanadas, Beef Taquitos, and Southwest Chicken Eggrolls Served with Chipotle Salsa, and Sour Cream

VEGAN SAMOSAS

\$80.00

Flaky Pastry filled with Vegetables served with Mango Chutney

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HOT APPETIZERS

*All Hot Appetizers Serve
Approximately 10 People*

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STADIUM SANDWICHES

All Stadium Sandwiches Serve Approximately 10 People

STADIUM HOT DOGS

\$115.00

All Beef Hot Dogs, Grilled and Served on a bed of Sauerkraut with all the Traditional Condiments

GRILLED HAMBURGERS

\$170.00

Burgers Served with Martin's Buns and Accompanied by Sliced Cheese, Sliced Onions, Tomatoes and all the Traditional Condiments

SOUTHWESTERN CHICKEN WRAP

\$130.00

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

CHICKEN CAESAR WRAP

\$125.00

Tender Grilled Chicken Served with Butter Lettuce Cups, Mango, Grilled Red and Poblano Peppers, Sweet Onion and Cilantro with a Lemon Spicy Aioli

MAKE IT A GRILLED VEGGIE WRAP

Hummus spread-add in veggies

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

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VEGETARIAN LASAGNA

\$130.00

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

BAJA SHRIMP TACOS

\$180.00

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

WINE BRAISED SHORT RIBS

\$250.00

All Natural Boneless Beef Short Ribs, Slowly Braised in a Rosemary & Red Wine Demi-Glace. Served with Mashed Potatoes and Grilled Seasonal Vegetable

BIBO'S PIZZA

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

PEPPERONI PIZZA

\$65.00

CHEESE PIZZA

\$60.00

FEATURED PIZZA OF THE DAY

\$70.00

Ask Your Server or Sales Representative

VEGAN PIZZA AVAILABLE ON REQUEST

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

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ENTREES

*All Entrees Serve
Approximately 10 People*



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SALADS

All Salads Serve
Approximately 10 People

CAESAR SALAD **\$45.00**

Crisp Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese and Creamy Caesar Dressing

Add Grilled Chicken - \$32.00

GREEK SALAD **\$50.00**

Fresh Greens, Cucumbers, Feta Cheese, Heirloom Tomatoes, Sliced Red Onions, Kalamata Olives, Fresh Herbs & Red Wine Vinaigrette

Add Grilled Chicken - \$32.00

BISTRO STYLE POTATO SALAD **\$45.00**

Red Bliss Potatoes Mixed with Hardboiled Egg, Red & Green Onions, Celery, Tossed in Dijon Dressing

ITALIAN PASTA SALAD **\$45.00**

Rotellini Pasta Tossed with Tomatoes, Kalamata Olives, Red Onions, Basil, Feta Cheese, Tossed in a Balsamic Vinaigrette

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 **\$40.00** PER DOZEN

An Assortment of House Baked Cookies

CHOCOLATE PRETZEL BROWNIES **\$50.00** PER DOZEN

Fresh Baked Salted Caramel & Pretzel Treats

DESSERT BAR PLATTER **\$100.00**

Chocolate Chunk Brownies, Toffee Crunch Blondies,
Lemon Crumb Bar, Chewy Marshmallow Bars

CUPCAKE PLATTER **\$125.00**

Chocolate, Red Velvet, Peanut Butter Cup,
Jelly Roll, Vanilla

CHOCOLATE MOUSSE & CREAM PARFAIT SHOTS **\$130.00**

Chocolate Mousse, Chocolate Sauce Whipped
Cream in an individual shooter cup

CAKEAGE FEE **\$30.00**

Bring your own special occasion cake! We will
Provide Cake Cutting, Plates and Forks.

NOVELTY FROZEN TREATS

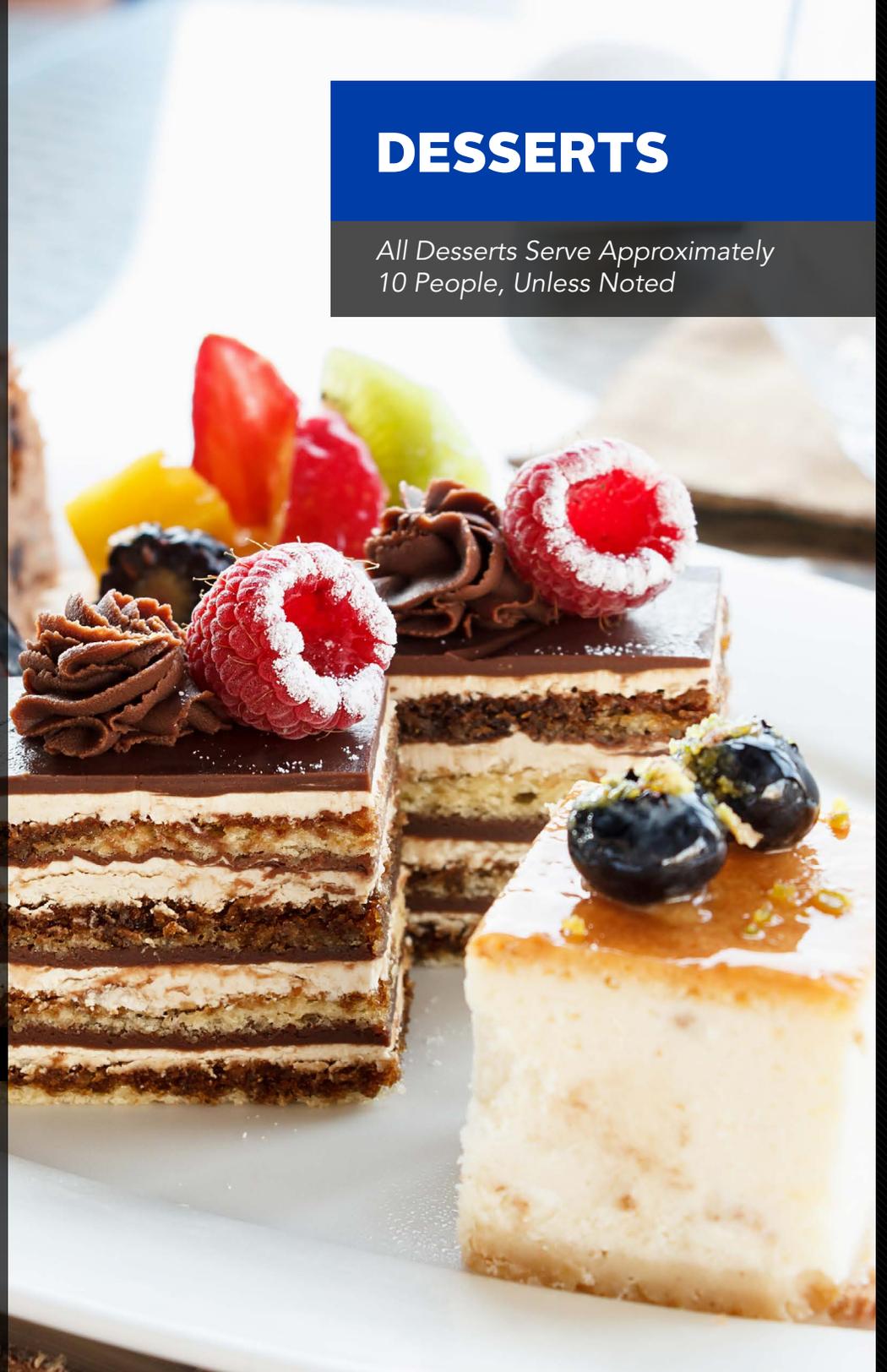
MINUTE MAID FROZEN LEMONADE CUPS **\$90.00**

NESTLE DIBS CRUNCH **\$112.00**

HAAGEN DAZ MILK CHOCOLATE **\$112.00**

Almonds

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BEVERAGES

SOFT DRINKS 6 PACK \$28.00

Coke, Diet Coke, Coke Zero, Sprite, Minute Maid Lemonade, Dasani Water

Coca-Cola *Sprite* DASANI

PREMIUM BEVERAGES 6 PACK \$40.00

Topo Chico Mineral Water, 20oz Smart Water, Gold Peak Brewed Tea, Minute Maid Orange Juice

COFFEE, TEA AND HOT CHOCOLATE PER AIR POT \$30.00

Regular Coffee, Hot Tea, Hot Chocolate

DOMESTIC BEER 6 PACK \$41.00

Coors Light, Michelob-Ultra, Miller Lite

Coors
LIGHT

PREMIUM BEER 6 PACK \$49.00

Modelo Especial, Sierra Nevada Pale Ale, Stella Artios, Stone IPA, Hop Valley Bubble Stash IPA, Topo Chico Hard Seltzer, 21st Amendment Hell or High Watermelon

Modelo
Especial

NON-ALCOHOLIC BEER 6 PACK \$38.00

Athletic Brewing Run Wild IPA, Athletic Brewing Upside Dawn

A ATHLETIC
BREWING CO®

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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	\$40.00
Hanna Winery Estate Chardonnay	\$45.00
Kim Crawford Sauvignon Blanc	\$50.00
Stags Leap Karia Chardonnay Napa	\$92.00

RED WINE

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

BUBBLY

Nicolas Feutillate Brut Cuvee Reserve	\$60.00
La Marca Prosecco	\$75.00
Corkage Fee	\$30.00

CANNED WINE 3 PACK | Size & ABV are per can

Los Cuernos Rose Bubbles 8.4oz 12.0%ABV GRENACHE, MOURVÈDRE, 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

RUM

Bacardi	\$156.00
Captain Morgan Spiced Rum	\$156.00

GIN

Bombay Sapphire	\$156.00
Tanqueray	\$156.00

TEQUILA

Sauza Tres Generaciones Plata	\$156.00
Sauza Tres Generaciones Reposado	\$185.00

WHISKEY

Makers Mark	\$156.00
Rickhouse	\$156.00
Gold Bar	\$163.00
Gold Bar Double Cask	\$183.00

MIXES 4 PK | 8oz

Owen's Margarita Mix, Owen's Espresso, Owen's Ruby Red Grapefruit, Owen's Club Soda, Owen's Tonic Water, Ginger Beer	\$25.00
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THE ORIGINAL
GOLD BAR
WHISKEY

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

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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 Paypal Park. 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.

