



ORACLE[®]
A R E N A

CHEF TIM WETZEL

With experience at Wente Vineyards, Splendido Ristorante, Blackhawk Country Club and PGA West, Chef Tim spent the last 10 years working for CordeValle-A Rosewood Resort, developing food experiences for members and guests that focus on seasonal and local ingredients with a primary focus on flavor first.

e-Levy

PACKAGES

ROSIE'S KICKIN Q' BARBECUE PACKAGE *610.00, serves 10*

Rosie knows barbecue and serves up everything with a kick, from traditional barbecue items to fresher fare; we think you're gonna love it.

HOUSE SMOKED BEEF BRISKET

Seasoned with our house dry rub and slow-smoked for 14 hours over hickory wood. Served with fresh rolls.

GRILLED LOUISIANA STYLE HOT LINK

Served with sautéed peppers and onions and seeded hoagie rolls.

ST. LOUIS STYLE RIBS

The ultimate pork rib slow-smoked and glazed with our sweet vinegar BBQ sauce.

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing.

HONEY CHEDDAR CORNBREAD

Grilled sweet corn, sharp cheddar cheese and honey.

CREAMY COLESLAW

Shaved green cabbage, carrots and green onions tossed in a classic coleslaw dressing.

THREE CHEESE MAC

Elbow macaroni in a creamy sauce made with sharp cheddar, Monterey jack, and parmesan cheese.

SMOKING HOT AND SWEET

Tomatoes, distilled vinegar, Sriracha, onions, brown sugar, fresh navel oranges and cracked black pepper.

3 MUSTARD

Dijon, stone-ground and yellow mustards, distilled vinegar, onions, brown sugar and cracked black pepper.

ALL-AMERICAN *620.00, serves 10*

The ultimate day at the event starts with the perfect package of fan favorites and our signature dishes.

FRESHLY POPPED POPCORN

CRISPY FRIED WINGS

Served with celery, carrots, sesame apricot habanero sauce, and sweet and smoky barbecue sauce.

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and dill pickle dip.

THE SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

GRILLED FOCACCIA CAPRESE SANDWICH

Buffalo mozzarella, beefsteak tomatoes, fresh basil, Kalamata olives and pesto aioli on grilled focaccia.

CHEF'S GARDEN VEGETABLES

Farmers market fresh vegetables, buttermilk ranch dip.

CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette.

STEAKHOUSE BEEF TENDERLOIN

Black pepper seared, chilled, thick slices served with red onion, tomatoes and blue cheese crumbles. Accompanied with giardiniera, horseradish sauce, Dijon mustard, arugula and mini brioche rolls.

FARMER JOHN HOT DOGS

A gameday classic and the Official Hot Dog of the Golden State Warriors, served with all the traditional condiments and potato chips.

SILVA'S ALL BEEF HOT DOG

All beef hot dog grilled to juicy perfection. Served hot with all the traditional condiments and potato chips. *Add 30.00*

MVP *575.00, serves 10*

This package scores big points with every fan!

FRESHLY POPPED POPCORN

CRISPY FRIED WINGS

Served with celery, carrots, sesame apricot habanero sauce, and sweet and smoky barbecue sauce.

SALSA AND GUACAMOLE SAMPLER

Housemade fresh guacamole, cowboy caviar salsa and ghost pepper salsa roja with crisp tortilla chips.

THE SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

MACARONI SALAD

A creamy classic with bacon, eggs, onion and tomatoes.



CLASSIC CAESAR SALAD

Crisp romaine served with Caesar dressing, Parmesan cheese and garlic croutons.

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our homemade Buffalo-style hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw.

FARMER JOHN HOT DOGS

A gameday classic and the Official Hot Dog of the Golden State Warriors, served with all the traditional condiments and potato chips.

SILVA'S ALL BEEF HOT DOG

All beef hot dog grilled to juicy perfection and served hot with all the traditional condiments and potato chips. *Add 30.00*

STEAKHOUSE PACKAGE *775.00, serves 10*

HOUSEMADE GARLIC CHEESE BREAD

TOMATOES AND FRESH MOZZARELLA

Beefsteak tomatoes and fresh buffalo mozzarella drizzled with aged balsamic vinegar and extra virgin olive oil. Served with sourdough baguettes.

CHILLED SHRIMP COCKTAIL

CHOPPED STEAKHOUSE SALAD

Red onions, Italian salami, Kalamata olives, artichoke hearts, iceberg lettuce, and roasted red peppers, tossed with red wine vinaigrette.

ANGUS FILET MIGNON

Herb oil-marinated steaks, grilled and served with red wine demi-glace.

ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and fresh rosemary.

HERB ROASTED POTATOES

SEASONAL BISTRO VEGETABLES

ORACLE®

A R E N A



CLASSIC CAESAR SALAD



GREENS

GARDEN GREENS SALAD 70.00

Baby lettuce greens, cherry tomatoes, cucumbers, and carrots, served with balsamic vinaigrette and blue cheese dressing.

BALANCED GRAINS 140.00

- Pearled barley, grilled chicken breast, rocket, artichoke hearts, and toasted almonds tossed in a Dijon vinaigrette.
- Quinoa, cherry tomatoes, fresh mozzarella, and roasted sweet corn tossed in a chimichurri dressing.
- Farro, red cabbage, sweet potatoes, and Vidalia sweet onions tossed in a lemon herb vinaigrette.

CLASSIC CAESAR SALAD 90.00

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing.

With grilled chicken, steak or shrimp. 130.00

GRILLED VEGETABLE PASTA SALAD 75.00

Cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette.

BLT SALAD 100.00

Romaine, bacon, cheddar cheese and tomatoes served with buttermilk dressing and house-made croutons.

(ALL GREENS SERVE 10 GUESTS)

CLASSICS

MEATBALL BAR 180.00

A selection of our handcrafted meatballs served hot with fresh rolls.

- Traditional beef with marinara sauce
- Chicken with green chile verde sauce
- Thai pork meatball with ginger-soy barbecue sauce

STEAKHOUSE BEEF TENDERLOIN 300.00

Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, mustard, arugula and mini buns.

SMOKED ST LOUIS STYLE RIBS 250.00

Dry rubbed, slow-smoked and glazed with our housemade BBQ sauce.

TRADITIONAL CHICKEN TENDERS 145.00

Crispy chicken tender fritters accompanied with our house made BBQ sauce and ranch dressing.

(ALL CLASSICS ARE SERVE 10 GUESTS)

CLASSIC SIDES

MUSTARD POTATO SALAD 75.00

Red potatoes tossed in Dijon mustard dressing.

THREE CHEESE MAC 100.00

Elbow macaroni in a creamy sauce made with sharp cheddar, Monterey jack, and parmesan cheese.

ROASTED BISTRO VEGETABLES 70.00

Season's best with fresh herbs, olive oil, and garlic.

(ALL CLASSIC SIDES SERVE 10 GUESTS)

COOL APPETIZERS

CALIFORNIA FARMSTEAD CHEESES 145.00

A sampling of local artisan cheeses from Northern California, served with fresh and dried fruits, local honey, flatbreads and crackers.

ARTISAN SALUMI PLATTER 135.00

Molinari and Son's handcrafted cured meats, served with fruit chutneys, mustards, and sliced sourdough baguette.

CHILLED SHRIMP 165.00, 30 pieces

Poached shrimp, zesty cocktail sauce with horseradish, and lemons.

FLATBREAD SQUARES SAMPLER 130.00, 10 pcs of each

- Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and finished with a house-made pesto dressing.
- Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze.

SEASONAL FRESH FRUIT 120.00

In-season fruits, Greek yogurt agave orange dip.

CHEF'S GARDEN VEGETABLES 100.00

Farmers market fresh vegetables, served with buttermilk ranch and red pepper hummus.

AHI TUNA POKE 140.00

Classic island dish made with yellowfin tuna, sweet onions, sesame oil, and shoyu, served with wakame seaweed salad and crispy wonton chips.

(ALL COOL APPETIZERS SERVE 10 GUESTS)

WARM APPETIZERS

SOUTHWESTERN NACHO BAR 125.00

Crisp corn tortilla chips served with spicy chili, cheddar cheese sauce, sour cream and jalapeno peppers.

WING TOSS 140.00, serves 10

Our fire roasted and crispy fried chicken wings, celery and carrots with traditional spicy buffalo, sesame apricot habanero, sweet and smoky barbecue sauces.

SPICY CHICKEN WINGS 120.00

Everyone's favorite. Traditional Buffalo-style chicken wings served with blue cheese dressing.

NEW! STREET TACOS 170.00

A duet of marinated and grilled meats.

- Chicken Asado
- Skirt Steak Arranchera

Served with corn and flour tortillas. Accompanied by salsa verde, ghost pepper salsa roja, queso fresco, limes, onions, cilantro and charred Jalapeños.

SUBSTITUTE IMPOSSIBLE™ PLANT BASED TACO MEAT TO YOUR STREET TACOS. Add 40.00

Impossible™ plant based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme.

QUESADILLA TRIO 180.00

- ANCHO-MARINATED CHICKEN With cilantro and Monterey Jack cheese.
- CARNE ASADA With braised brisket, chopped onions, Oaxaca cheese and poblano peppers.
- VEGETABLE With spinach, mushroom, onions and pepper Jack cheese.

All accompanied by avocado crema and a smoky tomato salsa.

(ALL WARM APPETIZERS SERVE 10 GUESTS)

ORACLE®

ARENA

STREET TACOS



SNACKS

SPECIAL WARM BELGIAN PRETZEL BOX 120.00 per box

- Jumbo Belgian Buttered Pretzels (3)
- Jumbo Belgian Salted and Buttered Pretzels (3)
- Cinnamon Sugar Pretzel sticks (15)

Served with whole-grain mustard, beer cheese and cream cheese dips.

Box will be dropped after the start of your event.

SALSA AND GUACAMOLE SAMPLER

120.00 per order

House-made fresh guacamole, cowboy caviar salsa and ghost pepper salsa roja with crisp tortilla chips.

BOTTOMLESS SNACK ATTACK 70.00 per order

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

BOTTOMLESS FRESHLY POPPED POPCORN

32.00 per basket

DRY-ROASTED PEANUTS 20.00 per basket

SNACK MIX 20.00 per basket

PRETZEL TWISTS 20.00 per basket

POTATO CHIPS AND GOURMET DIPS

40.00 per basket

Kettle-style potato chips with roasted garlic Parmesan, French onion and dill pickle dip.

AVOIDING GLUTEN SNACK BASKET

40 per basket, serves 1-2 guests

There's something for everyone on Game-Day! Enjoy a selection of gluten-free snacks including:

- Cherry Larabar
- Food Should Taste Good Olive Tortilla Chips
- Caramel and Cheddar Popcorn
- Eden Organic Berry Mix
- NuGo Free Dark Chocolate Bar

Levy Restaurants is just one call away and a Culinary or Guest Relations 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.

HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

CHICKEN FLATBREAD SANDWICH 120.00

Grilled marinated chicken, pesto aioli, vine-ripe tomatoes, and baby spinach.

GRILLED STEAK WRAP 150.00

Garlic and black pepper crusted short rib, horseradish aioli, red onions, vine-ripe tomatoes, blue cheese, and field greens.

IMPOSSIBLE™ MEATBALL GRINDER 170.00

Toasted baguette, marinara sauce, fresh mozzarella and grated Reggiano.

Impossible™ plant based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme.

GRILLED FOCACCIA CAPRESE SANDWICH 115.00

Buffalo mozzarella, beefsteak tomatoes, fresh basil, Kalamata olives and pesto aioli on grilled focaccia.

MINI BUFFALO CHICKEN 130.00

Pulled chicken tossed in our house-made, Buffalo-style hot sauce. Served warm and accompanied by mini soft rolls and cool celery blue cheese slaw.

SLOW SMOKED BBQ BRISKET 175.00

Sliced beef brisket served with our house made BBQ sauce, accompanied with creamy coleslaw and mini brioche rolls.

(ALL SANDWICHES, WRAPS AND FLATBREADS SERVE 10 GUESTS)

PIZZAS, BURGERS, AND DOGS

FLATBREAD PIZZA TRIO 80.00

Margherita, Pepperoni, and BBQ Chicken.

WILD MUSHROOM PIZZETTA FLATBREAD 75.00

Sonoma Vella Jack and leek fondue.

TURKEY SLIDERS 95.00

Sun-dried tomato aioli, sautéed mushrooms, and Swiss cheese, on toasted brioche rolls.

BARBECUE BEEF SLIDERS 110.00

Topped with artisan cheddar, our housemade barbecue sauce, and crisp bacon on a toasted brioche bun.

THE DUB BURGER 250.00

10 full-size burgers stacked with Kobe Style Beef, Applewood-smoked bacon, BBQ brisket, Vidalia sweet onion marmalade, and Bellwether Farms Crescenza cheese. Served with crisp fries and onion rings.

FARMER JOHN HOT DOGS 105.00

A gameday classic and the Official Hot Dog of the Golden State Warriors, served with all the traditional condiments and potato chips.

SILVA'S ALL-BEEF HOT DOG 145.00

All beef hot dog grilled to juicy perfection. Served hot with all the traditional condiments and potato chips.

(ALL PIZZAS, BURGERS, AND DOGS SERVE 10 GUESTS)

TASTE CLUB KIDS MEAL 16.00 per player

Accompanied by fresh fruit, carrot and celery sticks with ranch dip, a granola bar and a souvenir.

MAC AND CHEESE

A little sports fan favorite.

CHICKEN TENDERS

Served with BBQ dipping sauce.

CLASSIC FARMER JOHNS HOT DOG

With all their favorite fixins.

(OUR TASTE CLUB KIDS MEALS ARE RESERVED FOR PLAYERS TWELVE YEARS AND UNDER WITH ALL-STAR APPETITES)

ORACLE®

A R E N A

WARM BELGIAN PRETZEL BOX



SPECIAL

VEGETARIAN AND VEGAN OPTIONS

ZLT SALAD 55.00

Grilled zucchini, grape tomatoes, jalapeno pepper jack cheese, charred shishito peppers, and roasted red peppers on crisp romaine lettuce, served with a sundried tomato vinaigrette.

GRILLED MUSHROOM SLIDERS 90.00

Marinated and grilled portobello mushroom, oven roasted tomatoes, herb goat cheese, on toasted brioche rolls.

CURRIED POTATO SAMOSAS 85.00 for 30 pcs

Served with assorted chutneys.

(ALL VEGETARIAN AND VEGAN OPTIONS SERVE 10)

SUITE SWEETS

GOURMET COOKIES AND BROWNIES

130.00, serves 10 guests

A sweet assortment of gourmet cookies and brownies.

DESSERT CART EXPERIENCE

A sampling of sweets from Levy's legendary Dessert Cart (Warrior Games only).

SWEET SPOT

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE 100.00 per order, serves 12

Traditional Chicago-style cheesecake in a butter cookie crust.

FLUFFERNUTTER PIE 100.00 per order, serves 12

Rich cake-like peanut butter blondie packed with peanuts and peanut butter chips. Topped with creamy peanut butter filling, marshmallow topping and chopped peanut butter cups.

RED VELVET CAKE 100.00 per order, serves 12

4-layer red velvet recipe with white chocolate cream cheese icing. Finished with red velvet crumb and chocolate drizzle.

RAINBOW CAKE 100.00, serves 12

Five colorful layers of sponge cake with a buttercream frosting.

SIX LAYER CARROT CAKE 100.00 per order, serves 12

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and toasted pecans.

CHOCOLATE PARADIS' CAKE 100.00 per order, serves 12

A rich chocolate génoise, layered with a chocolate ganache and candied toffee.

PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE 100.00 per order, serves 12

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips.

(ALL OF OUR SIGNATURE DESSERTS CAN BE PACKAGED TO TAKE WITH YOU TO ENJOY AFTER THE EVENT WITH YOUR FAMILY AND FRIENDS)

LOOK! OUR FAMOUS DESSERT CART

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

SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Fluffernutter Pie, Chocolate Paradis' Cake, Chicago-Style Cheesecake and Peanut Butter and Chocolate Brownie Stack Cake.

GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Toffee Crunch Blondie, Salted Caramel Bar and Marshmallow with Brown Butter and Sea Salt.

GOURMET COOKIES AND TURTLES

A sweet assortment of Chocolate Chunk, Reese's® Peanut Butter, and White and Milk Chocolate Turtles.

GIANT TAFFY APPLES

Plain, Peanut, and loaded with blue and yellow milk chocolate candies M&M's®.

NOSTALGIC CANDIES

A selection of Gummi® Bears, Jelly Belly®, Malted Milk Balls and M&M's®.

And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, DiSaronno® Amaretto, Rum Chata and Kahula.

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.

ORACLE®

A R E N A

Yes!

SIX LAYER CARROT CAKE





BEER BUNDLES

Our beer bundles include an assorted 6-pack of 3 different beers (2 cans of each).

PERFECT BUNDLE Blue Moon White Belgium Ale + Anchor IPA + Samuel Adams Boston Lager 57.00

BEER IN MEXICO BUNDLE Corona Extra + Dos Equis Amber + Modelo Especial 57.00

SIERRA NEVADA CRAFT BUNDLE Sierra Nevada Pale Ale + Sierra Nevada Torpedo IPA + Sierra Nevada Nooner Pils 57.00

READY TO DRINK COCKTAILS (Sold by the four-pack)

Blue Marble ready to drink cocktails offer ultra-premium spirits, combined with 100% all-natural ingredients in convenient 6.8 ounce can.

Bloody Mary 48.00

Moscow Mule 48.00

BEERS (Sold by the six-pack)

DOMESTIC

Budweiser 41.00

Bud Light 41.00

Miller Lite 41.00

Coors Light 41.00

O'doul's (non-alcoholic) 41.00

IMPORT

Stella Artois 46.00

Modelo Especial 46.00

Corona Extra 46.00

Dos Equis Amber 46.00

Heineken 46.00

PREMIUM DOMESTIC & CRAFT

Sierra Nevada Pale Ale 49.00

Sierra Nevada Torpedo IPA 49.00

Sierra Nevada Nooner Pils 49.00

Angry Orchard 49.00

Blue Moon White Belgium Ale 49.00

Anchor Steam 49.00

Anchor IPA 49.00

Anchor California Lager 49.00

Lagunitas IPA 49.00

New Belgium Fat Tire 49.00

Firestone Walker Union Jack IPA 49.00

Firestone Walker 805 49.00

Firestone Walker Easy Jack 49.00

Trumer Pilsner 49.00

Samuel Adams 49.00

Samuel Adams Seasonal 49.00

Sufferfest Gluten-Free Sorghum Beer 49.00

LIQUOR (375mL unless otherwise noted)

VODKA

Absolut 50.00

Absolut Citron 50.00

Effen 75.00

Effen Black Cherry 75.00

Ciroc 78.00

Ciroc Berry 78.00

Ciroc Peach 78.00

Tito's Handmade 65.00

Ketel One 72.00

Grey Goose 78.00

New Amsterdam (1L) 150.00

BOURBON

Maker's Mark 58.00

Jim Beam 45.00

Knob Creek 72.00

Knob Creek Rye (750mL) 150.00

Woodford Reserve 75.00

GIN

Aviation (750mL) 104.00

Tanqueray 58.00

Bombay Sapphire 55.00

Hendrick's (750mL) 120.00

TEQUILA

Avion Reposado 115.00

Avion Silver 115.00

Hornitos Reposado 75.00

Hornitos Anejo 75.00

Patrón Silver 125.00

Patrón Reposado 125.00

Patrón Anejo 135.00

Don Julio 1942 (750mL) 320.00

WHISKEY

Uncle Nearest (750mL) 120.00

Crown Royal 58.00

Jameson Irish 63.00

Jack Daniel's 52.00

RUM

Malibu 45.00

Bacardi Superior 48.00

Tanduay Gold (750mL) 90.00

Tanduay Silver (750mL) 90.00

Captain Morgan 50.00

COGNAC/BRANDY

Hennessy 85.00

Hennessy VSOP 125.00

CORDIALS

Fireball Cinnamon Whiskey 40.00

Jagermeister 48.00

Martini & Rossi Dry Vermouth 25.00

Martini & Rossi Sweet Vermouth 25.00

WHITE WINE

SPARKLING

Lunetta Prosecco, Veneto, Italy 45.00

Mumm Brut, Napa, California 65.00

Domaine Chandon Brut, California 77.00

Moët & Chandon Impérial Brut, Champagne, France Official Champagne of the Golden State Warriors 200.00

Veuve Clicquot 'Yellow Label' Brut, Reims, France 227.00

Dom Perignon 357.00

PINOT GRIGIO

Little Black Dress Pinot Grigio, California 41.00

Maso Canali Pinot Grigio, Italy 55.00

La Crema Pinot Gris, Monterey, California 55.00

RIESLING

Chateau St. Michelle Riesling, Columbia Valley 60.00

MOSCATO

Seven Daughters Moscato, California 43.00

SAUVIGNON BLANC

Nobilo 'Regional Collection' Sauvignon Blanc, Marlborough, New Zealand 43.00

Markham Sauvignon Blanc, Napa Valley, California 45.00

Matanzas Creek Sauvignon Blanc, Sonoma County 56.00

Groth Winery Sauvignon Blanc, Napa Valley, California 70.00

CHARDONNAY

La Chablisienne, 2014 Chablis, Cote de Lechet, 1er Cru 75.00

Greystone Chardonnay, California 43.00

Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 48.00

Wente Morning Fog Chardonnay, Livermore, California 50.00

LaCrema Chardonnay, Sonoma, California 67.00

Sonoma-Cutrer Chardonnay, Sonoma Coast, California 82.00

Cakebread Cellars Chardonnay, Napa, California 122.00

REFRESHING ROSÉS

Beringer White Zinfandel, Napa, California 45.00

Kim Crawford Rosé, Hawkes Bay, New Zealand 55.00

Elouan, Rosé of Pinot Noir, Willamette Valley, Oregon 60.00

M. Chapoutier Belleruche Rosé (Côtes du Rhône), Rhone, France 65.00

CHILL (Sold by six-pack unless otherwise indicated)

SOFT DRINKS

Pepsi 23.00
Diet Pepsi 23.00
Sierra Mist 23.00
Mountain Dew 23.00
Nestea Brisk Iced Tea 23.00
Canada Dry Ginger Ale 23.00
Sunkist Lemonade 23.00
Red Bull (4-pack) 25.00
Sugar-Free Red Bull (4-pack) 25.00

JUICES

Tropicana Cranberry Juice (10oz) 10.00
Tropicana Orange Juice (10oz) 10.00
Ocean Spray Pineapple Juice (10oz) 10.00
Campbell Tomato Juice (10oz) 10.00

THE BAR MIXER BUNDLE 40.00

Start your event with a fast and easy bar mixer package. Perfect for one or two bottles of liquor.

Canada Dry Tonic Water (2 cans)
Canada Dry Club Soda (2 cans)
Tropicana Cranberry Juice 10oz
Tropicana Orange Juice 10oz
Lemon and Limes

WATERS

Aquafina Bottled Water 23.00
LIFEWTR Purified PH Balanced Water 25.00
Perrier (4-pack) 23.00
Canada Dry Tonic Water 23.00
Canada Dry Club Soda 23.00
Bubly Grapefruit Sparkling Water 23.00
Bubly Lime Sparkling Water 23.00

COFFEE

Peet's Espresso (6 capsules) 30.00

BAR SUPPLIES

Finest Call Bloody Mary Mix 18.00
Finest Call Margarita Mix 18.00
Lemons and Limes 8.00
Stuffed Olives 8.00

TEAS 4pk, 26.00

Lipton Iced Tea is a delicious taste that refreshes your body and mind. Enjoy the taste of sunshine from Lipton Iced Tea!

Pure Leaf Iced Tea Lemon - 18.5oz.
Pure Leaf Sweet Tea - 18.5oz.
Pure Leaf Unsweetened Black Tea - 18.5oz.

RED WINE

PINOT NOIR

Mark West Pinot Noir, California 42.00
Estancia 'Pinnacles Ranches' Pinot Noir, Monterey, California 47.00
Clos du Bois Pinot Noir, North Coast, California 57.00
Meiomi Pinot Noir, California 65.00
La Crema Pinot Noir, Sonoma, California 75.00
Wente 'Riva Ranch' Pinot Noir, Arroyo Seco, Monterey, California 72.00
Domaine Linger-Belair, 2014 Hautes Côtes de Nuits Clos du Prieure 110.00

MERLOT

Red Rock 'Reserve' Merlot, Napa Valley, California 43.00
Blackstone 'Sonoma Reserve' Merlot, Sonoma, California 65.00
Matanzas Creek Merlot, Sonoma, California 77.00
Grgich Hills Merlot, Napa Valley, California 92.00

RED BLENDS

Dreaming Tree 'Crush' Red Blend, California 55.00
The Federalist Honest Red Blend Northcoast, California 75.00
Leviathan 'Leviathan' Red Blend, California 105.00
Robert Mondavi Maestro, Napa, California 135.00

ZINFANDEL

Rodney Strong 'Knotty Vines' Zinfandel, Sonoma County, California 48.00
Ancient Vines Zinfandel, Oakley, California 60.00
Coppola "Directors Cut" Zinfandel, Dry Creek Valley, California 65.00

SHIRAZ/SYRAH

Jacob's Creek Shiraz, South Eastern Australia 40.00
Yangarra Estate Vineyard, 2016 McLaren Vale Shiraz PF, South Australia 60.00

MALBEC

Alamos Malbec, Uco Valley, Argentina 40.00
Siesta 2014 Malbec Mendoza, Argentina 65.00

CABERNET SAUVIGNON

Silver Oak Cabernet Sauvignon, Alexander Valley, California 197.00
Avalon Cabernet Sauvignon, Napa, California 41.00
Columbia Crest 'Grand Estates' Cabernet Sauvignon, Columbia Valley, Washington 43.00
Louis Martini Cabernet Sauvignon, Sonoma, California 55.00
Simi Cabernet Sauvignon, Alexander Valley, California 61.00
Joel Gott '815' Cabernet Sauvignon, California 72.00

BE A TEAM PLAYER DRINK RESPONSIBLY

Oracle Arena and Levy Restaurants are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Oracle Arena a safe and exciting place for everyone.

BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury Suite.

1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) bottle each of whiskey, bourbon, vodka, rum or tequila
- (1) liter each of Bloody Mary Mix and Margarita Mix
- (2) six-packs each of Coca-Cola and Diet Coke
- (1) six-pack each of Sprite/Diet Sprite, Dasani Bottled Water, tonic water, etc.
- (1) bottle each of white and red wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) quart each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at (510) 383-5776 and they can help you make your selections.

2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 2:00 p.m. PST two business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Guest Relations Representative at (510) 383-5776. Orders can also be received via e-mail at OracleArenaSuites@LevyRestaurants.com, and for licensed suite holders to order online www.e-levy.com/oraclearena.

THE SCOOP

HOURS OF OPERATION

Location 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.

For licensed suite holders, online ordering is now available at www.e-levy.com/oraclearena.

To reach a Representative, dial: (510) 383-5776 or e-mail: OracleArenaSuites@LevyRestaurants.com.

QUICK REFERENCE LIST

Levy Restaurants Guest Relations Representative (510) 383-5776

Levy Restaurants Suites Accounting Department (510) 383-5555

Leased Suite Holders www.e-levy.com/oraclearena

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 OracleArenaSuites@LevyRestaurants.com, and for Licensed Suite holders to order online at

www.e-levy.com/oraclearena. Orders can be arranged with the assistance of a Guest Relations Representative at (510) 383-5776 during

normal business hours.



If for any reason a game 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 game 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.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite courtesy phone.

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 Oracle Arena.
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 game time to ensure the highest quality.

SPECIALIZED ITEMS

Levy Restaurants 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 Guest Relations Team can assist you with many other arrangements. It's really one-stop shopping balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of 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 Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Levy Restaurants, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to a 20% 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 Restaurants exclusively furnishes all food and beverage products for the suites at Oracle Arena, 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 ORACLE ARENA

The rich tradition at Oracle arena 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. Oracle Arena features several 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 Oracle Arena Event Staff at (510) 569-2121.

