

Welcome

Welcome to Stockton Arena! Where Excitement Sets Sail!

We are starting off the 2011-2012 season with exciting new menu items for the enjoyment of our premium suite guests. To ensure your needs are met, we will display our high level of quality and commitment by delivering outstanding products and services throughout the season.

Our new 2011-2012 Luxury Suites Menu has been created to meet your expectations and we encourage you to become familiar with our new culinary offerings.

We look forward to providing you with an enjoyable and exciting dining experience this season as we work together to fulfill our service promise.



**STOCKTON
ARENA**

Where excitement sets sail



Packages



Packages



MVP Package \$18.25

Pricing presented per person.
Minimum Order: 12

Freshly Popped Popcorn

Endless supply of butter flavored popcorn.

Kettle Potato Chips

Served with onion dip.

Hot Dog

All beef dog and all the fixings.

Italian Sausage and Peppers

Sweet Italian sausage with fire roasted peppers served with traditional rolls and condiments

Burger Sliders

Mini burgers, sautéed onions, cheese and pickles.

Party Sampler

Seasoned chicken tenders, buffalo wings, mini corn dogs, celery, carrots, bleu cheese dressing, honey mustard and barbecue sauces.

A selection of fresh baked cookies and rich fudge brownies.



Just For Fun Package \$16.50

Pricing presented per person.
Minimum Order: 12

Freshly Popped Popcorn

Endles supply of butter flavored popcorn.

J.P.'s Nine Layer Dip

Cheddar cheese, guacamole, sour cream, jalapeño peppers, tomatoes, olives, green onions and refried beans. Served with salsa and tortilla chips.

Party Sampler

Seasoned chicken tenders, buffalo wings, mini corn dogs, celery, carrots, bleu cheese dressing, honey mustard and barbecue sauces.

Classic Cheese Pizza

Italian tomato sauce smothered with mozzarella cheese and seasoned with oregano and basil.

Double Pepperoni Pizza

Our classic cheese pizza layered with spicy pepperoni.

A selection of fresh baked cookies and rich fudge brownies.

Beverage Package \$6.75

Pricing presented per person.
This package serves multiples of twelve only.

(2) 6-pack Domestic Beer or (3) Bottles House Wine

Plus:

(2) 6-pack Soda

(1) 6-pack Bottled Water

Choose from:

Budweiser, Bud Light, Coors Light, Coors

Original or Miller Lite

Gallo Family Chardonnay, Cabernet or Merlot

Pepsi, Diet Pepsi or Sierra Mist

Aquafina Bottled Water


Appetizers



Appetizers

Snacks

Pricing presented per person.
All items serve multiples of six.

-  Souvenir Snack Bucket \$4
Filled with peanuts, popcorn and snack mix.
-  Kettle Potato Chips \$3
Served with onion dip.
-  Freshly Popped Popcorn \$3.25
Endless supply of butter flavored popcorn.
-  Nacho Fiesta \$4.50
Corn tortilla chips served with pico de gallo, warm nacho cheese and guacamole.
Add a side of chili to compliment your Nacho Fiesta for \$2.00

Appetizers

Pricing presented per person.
All items serve multiples of six.

- Classic Shrimp Cocktail \$12
24 pieces jumbo shrimp poached with lemon and wine. Served with cocktail sauce.
-  Farmers Market Vegetables \$5
Seasonal fresh raw and marinated vegetables served with roasted vegetable dip and roasted red pepper hummus dip.
- Artisan Cheese and Sausage Board \$7
Chef's selection of regional cheeses, fresh and dried fruits, cured sausages and gourmet crackers.



Appetizers

Pricing presented per person.
All items serve multiples of six.

Seasonal Fruit Display \$6.50

An array of melons, citrus, whole fruits and berries.

🍴 J.P.'s Nine Layer Dip \$7

Cheddar cheese, guacamole, sour cream, jalapeño peppers, tomatoes, olives, green onions and refried beans. Served with salsa and tortilla chips.

Spinach and Artichoke Dip \$6

Baby spinach, artichoke hearts, herbs and garlic cream. Served with tortilla chips.

🍴 Chicken Wings \$7

Jumbo wings, traditional Buffalo and BBQ sauce, celery and bleu cheese dressing.

🍴 Home Style Chicken Tenders \$6.50

Served with honey mustard, BBQ and ranch.

Nacho Potato Skins \$7.50 food

12 potato skins topped with cotija cheese, chipotle sour cream, tomato-cilantro salad, grilled chicken, Serrano chilies and black bean salsa.

Asian Sampler Platter \$8.50

Serving of vegetable spring rolls, pork pot stickers and coconut shrimp.

Tapas Trio \$7.50

Roasted red pepper hummus, imported cheeses and olive tapenade served with pita bread triangles.

🍴 Party Sampler \$8.50

Seasoned chicken tenders, buffalo chicken wings, mini corn dogs, celery, carrots, bleu cheese dressing, honey mustard and barbecue sauce.



Event Dining



Event Dining



Chilled Salads & Sandwiches

Pricing presented per person.
All items serve multiples of six.

 **Traditional Caesar Salad** \$5
Romaine lettuce, aged parmesan cheese and garlic croutons.
Enhance your salad with grilled chicken. \$2.50

California Chop Salad \$5
Romaine and iceberg lettuce, roma tomatoes, crisp prosciutto ham, avocado and crumbled bleu cheese with a delicate Italian dressing.


Deli Baquettes \$7.50
Traditional style with ham, capicola, Genoa salami, pepperoni and provolone cheese and bistro style with turkey and provolone cheese. Served with lettuce, tomatoes, onions and kosher pickle spears.

Wrap Trio \$7.50
Turkey BLT with cheddar on honey wheat wrap with Boursin cheese spread. Roasted Vegetable with lettuce and tomatoes on garden spinach wrap with herb and garlic hummus. Classic Italian cold cuts and provolone cheese with marinated vegetables.


Arena Fare

Pricing presented per person.
All items serve multiples of six.

 **Hot Dogs** \$6.50
12 all beef franks, grilled onions, traditional rolls and condiments.
Add a side of chili or cheese to compliment your hot dogs. \$1.50

 **Specialty Sausages** \$7.50
Bratwurst with sauerkraut, Italian sausages with peppers & onions and Polish sausages with sauerkraut served with traditional rolls and condiments.

 **Burger Sliders** \$6
Mini burgers, sautéed onions, cheese and pickles. Served on mini rolls with house made chips.

 **Buffalo Chicken Sliders** \$6
Breaded chicken breast tossed with traditional Buffalo sauce served on fresh rolls and house made potato chips.

 **BBQ Pulled Pork Sliders** \$6
Slow cooked pork smothered in Sweet & Bold BBQ sauce served on mini rolls with house made potato chips.

Event Dining



Pizza

In order to maintain the good quality of our pizzas, please notify your suite attendant of any pre-ordered pizzas or place your order when you arrive in your suite.

-  **Classic Cheese Pizza** \$25
Italian tomato sauce smothered with mozzarella cheese and seasoned with oregano and basil.
-  **Double Pepperoni** \$25
Our classic cheese pizza layered with spicy pepperoni.
-  **Garden Vegetable** \$30
Mushrooms, green peppers, black olives and sun dried tomatoes on top our of Classic cheese pizza.
-  **Supreme** \$35
Pepperoni, sweet Italian sausage, onions, mushrooms and peppers.

Kid's Corner

All children's menu items are served with potato chips, cookies and fruit juice.

-  **Chicken Fingers** \$6
Honey mustard sauce.
-  **Mini Corn Dogs** \$6
5 pieces of cornbread battered dogs with honey mustard sauce.

Sides

Pricing presented per person.
All Items serve multiples of six.

-  **Southwest Coleslaw** \$4
Julienne cabbage, red peppers, roasted corn, shredded carrots and green onions in a spicy dressing.
-  **Fresh Broccoli Salad** \$4.50
Broccoli, red onion, crispy bacon, raisins, sliced toasted almonds in a mayonnaise and white wine vinaigrette.

Buffalo Chicken

Macaroni & Cheese



Macaroni and cheese tossed with spicy buffalo chicken, topped with bleu cheese bread crumbs and baked until crispy.


Event Dining

Desserts

 **Cookie and Brownie Combo** \$32.00
A selection of fresh baked cookies and rich fudge brownies.

 **New York Style Cheesecake** \$48.00
Served with strawberry toppings and fresh whipped cream.

Special Occasion Cake (Whole Cake)
Contact your suite administrator to arrange for your custom cake.

 **Coffee Service** \$24.00
An airport of regular and decaffeinated brews, cream and sweetener assortment.



Wine



Wine

Sparkling Wine/ Champagne

Domaine Ste. Michelle, Brut \$25

Chardonnay

Gallo Family Vineyards \$18

Toasted Head \$25

Van Ruiten \$25

Frei Brothers \$25

Robert Mondavi, Private Select \$25

Clos Du Bois \$30

Cabernet

Gallo Family Vineyards \$18

Robert Mondavi, Private Select \$25

Redwood Creek \$25

Hawk Crest \$25

Louis M. Martini, Sonoma \$28

Rodney Strong, Sonoma \$30

Merlot

Gallo Family Vineyards \$18

Red Diamond \$25

Franciscan \$35

Alternate White

Beringer, White Zinfandel \$18

Mirassou, Pinot Grigio \$20

Ecco Domani, Pinot Grigio \$25

Sterling Napa Valley, Sauv Blanc \$25

Kim Crawford, Sauv Blanc \$32

Alternate Red

Black Swan, Shiraz \$18

Van Ruiten, Zinfandel \$32

Mirassou, Pinot Noir \$20

MacMurray Ranch, Sonoma,

Pinot Noir \$35



Beverages



Beverages

Spirits

750ml bottles

Seagram's 7 Crown \$35

Jim Beam \$37

Jack Daniel's \$55

Crown Royal \$58

Jameson \$65

Beefeater \$46

Tanqueray \$55

Bombay Sapphire \$60

BACARDI \$34

Captain Morgan \$40

Dewar's White Label \$55

JW Red Label \$55

Sauza Gold \$30

Jose Cuervo Especial \$48

Patrón Silver \$115

Sobieski \$30

ABSOLUT \$60

Ketel One \$66

Grey Goose \$83

Disaronno Amaretto (375ml) \$30

Baileys Irish Cream (375ml) \$35

Grand Marnier (375ml) \$60



Beer

By the 6-pack

Budweiser \$30

Bud Light \$30

Coors Light \$30

Coors Original \$30

Miller Lite \$30

Corona Extra \$35

Guinness (4-pack) \$35

Heineken \$35

Heineken Light \$35



Beverages

Mixers

Club Soda 1L \$16
Tonic Water 1L \$16
Dry Vermouth 375 ml \$15
Sweet Vermouth 375 ml \$15
Triple Sec 375 ml \$15
Bloody Mary Mix 1L \$10
Margarita Mix 1L \$10
Fresh Lemons and Limes \$8
Olives \$8
Maraschino Cherries \$8

Juice

Bar Pack Container

Cranberry \$8
Grapefruit \$8
Orange \$8

Soda

Sold by the six pack (12 oz. cans)

Pepsi \$13
Diet Pepsi \$13
Sierra Mist Lemon Lime \$13

Water

Sold by the six pack

Aquafina Bottled Water \$16.50



Policies

Disclaimer:

Service Charge and Sales Tax

Prices do not include service charge of 18% or applicable California sales tax.

Event Day Ordering

Items with an orange fork icon are available for purchase day of event.

Policies and Procedures:

Suite Ordering Prior to the Game

The following guidelines should help in making your experience in the suites at Stockton Arena most memorable. We ask that you follow these guidelines so that we may provide you with quality service.

To ensure accuracy and to avoid confusion or duplication, we encourage you to appoint one member of your organization to place orders. In order to meet all your food and beverage requirements, we request that you place your order by 4:00pm, two business days before the event. Orders for Saturday, Sunday and Monday should be placed by the preceding Thursday before 4:00pm.

To Order by Phone, Fax or Online Website:

- To place orders via telephone between the hours of 10:00 am to 4:00 pm, Monday through Friday, please dial (209) 373-1652 and speak to our Suites Administrator.

- If you wish to fax your order, please use fax number (209) 373-1670 and include your daytime telephone number so we can call to confirm receipt of your order.

- You may also place your order on-line at <https://suites.dncinc.com/GuestReserve/> which is available 24 hours a day.

Catering Services

Food and beverage pre-order delivery times are Pre-event, approximately one hour before the event starts, or Event time, scheduled start of the event. Your preference of delivery time should be stated when your order is placed. All suites are provided with the necessary chafing dishes and other service equipment. In addition, a supply of plates, utensils, napkins and cups will be provided at no additional cost with the purchase of food and beverage by DNC Sportservice.

*No food or beverage, including alcohol, wine, beer, canned sodas and bottled water may be removed from the suite at the conclusion of the game.

Personalized Services

During events, Suite Attendants will be assigned to deliver your food and beverage orders and to take additional orders. Should you desire special in-suite host/hostess or bartender services, we will be happy to provide you with the staff at a cost of \$75.00 per attendant per event. When ordering an in-suite server or bartender, 48 hours notification is required.

Service Charge

A service charge of 18% for all food and beverage items will be added to your bill. 5% will be distributed to the associates providing your service and the remainder of which will be retained by Stockton Sportservice, LLC, to allow us to provide a competitive wage to our staff. However, if you feel the need to provide your Suite Attendant with additional gratuity, please feel free to do so.

Alcoholic Beverages

The California Alcohol and Beverage Commission (ABC) prohibits alcohol from being brought into or out of Stockton Arena. California state law prohibits the consumption of any alcoholic beverage by any person under the age of 21. We request the cooperation of all suite customers and their guests in complying with these legal requirements. It is the responsibility of the Suite Hosts to ensure that no minors or intoxicated persons consume alcoholic beverage in their suite.