



CHASE CENTER

catering
guide
2023.24



CATERING GUIDE.

Welcome to

CHASE CENTER

LIFE.

At Chase.

A first-of-its-kind in San Francisco, Chase Center serves as a world-class sports and entertainment destination; one that's home to a championship team, a tremendous culinary scene, engaging retail, and some of the world's most innovative companies.

EAT.

Bon Appétit.

At Bon Appétit Management Company, we cook from scratch using the highest-quality ingredients and whole foods, which gives us control over our menus so that even your most discerning guest can dine worry-free.



MEET CHASE CENTER'S CULINARY DIRECTOR.

Kristela Nazario-Mendoza



From humble beginnings to building a world-class food and beverage program at San Francisco's Chase Center, Culinary Director Kristela Nazario-Mendoza is paving a path of culinary excellence like no other. Fusing heartfelt hospitality with her wealth of knowledge of the best local ingredients, Kristela along with Bon Appétit Management Company is quickly becoming a beacon of brilliance in the sports entertainment industry.

Early on, Kristela was set on pursuing a career in law and political science but decided to pivot to a culinary degree from the California Culinary Academy in San Francisco by simply being inspired by her life back at home in the Philippines. *"My family owned (and still do) a bed & breakfast in the Philippines. We cooked a lot as a family and early on in my life I strived to be happy over being accomplished - cooking has led to both."*

Kristela started her culinary career as a midnight grill cook for the Marriott Hotels. Quickly moving up the ranks, she found herself exploring US Virgin Islands as a saucier for Caneel Bay Resort. Once she returned to the United States, Kristela worked as a sushi chef for the Roy's Restaurant Group, Corporate Executive Chef for North American Breweries, and in 2015, joined the Bon Appétit Management Group where she has curated multiple restaurant concepts. In 2022, Kristela landed the Culinary Director role at the world renown Chase Center, Home of the Golden State Warriors.

BREAKFAST BUFFET.

12 servings minimum, pricing is per person. all breakfast buffet packages come with orange juice, tea and coffee service

WRAP AROUND PASS \$60

breakfast burritos (choice of two):

- *chorizo, potato, egg*
- *bacon, potato, egg*
- *plant-based sausage, potato, vegan egg*

fresh baked breakfast pastries and breads
greek yogurt parfait | almond granola
seasonal sliced fruit

BOX OUT SANDO \$60

breakfast sandwiches (choice of two):

- *bacon, egg, pepperjack cheese*
- *ham, egg, aged cheddar cheese*
- *plant-based sausage, vegan egg, vegan cheese*

fresh baked breakfast pastries and breads
greek yogurt parfait | granola, fresh berries
seasonal sliced fruit

COMBO GUARD \$66

proteins (choice of two):

- *smoked bacon, chicken apple sausage, plant-based sausage*

soft scrambled cage-free eggs | chives
roasted new potatoes | caramelized onion
& peppers

fresh baked breakfast pastries and breads
greek yogurt parfait | almond granola,
fresh berries
seasonal sliced fruit



BREAKFAST BUFFET.

12 servings minimum, pricing is per person. all breakfast buffet packages come with orange juice, tea & coffee service

FAST BREAK \$39

fresh baked pastries

yogurt cup

Individually wrapped granola bar

seasonal whole fruit

LAY UP \$44

fresh baked breakfast pastries & breads
greek yogurt parfait | almond granola,
fresh berries

coconut chia pudding | toasted coconut
seasonal sliced fruit

BOXED OUT \$44

breakfast sandwich (choice of two):

- *bacon, egg, pepper jack cheese*
- *ham, egg, aged cheddar cheese*
- *plant-based sausage, vegan egg, vegan cheese*

yogurt cup

Individually wrapped granola bar

seasonal whole fruit

ONE & DONE \$44

breakfast burrito (choice of two):

- *chorizo, potato, egg*
- *bacon, potato, egg*
- *plant-based sausage, potato, vegan egg*

yogurt cup

Individually wrapped granola bar

seasonal whole fruit



BREAKFAST A LA CARTE.

12 servings minimum, pricing is per person. all breakfast buffet packages come with orange juice, tea and coffee service

PICK & POP (a la carte menu)

fresh baked pastries & breads \$22

bagels & cream cheese \$22

add-on: smoked salmon | cucumber, red onion, hard-boiled egg, capers \$25

eggs | cage-free soft scrambled eggs OR hardboiled eggs \$11

proteins | smoked bacon, chicken apple sausage OR plant-based sausage \$28

roasted new potatoes | caramelized onion & peppers \$9

greek yogurt parfait | almond granola, fresh berries \$9

coconut chia pudding | toasted coconut \$9

seasonal sliced fruit \$11

seasonal whole fruit \$5



BREAKS.

12 servings minimum, pricing is per person.

TRAIL MIX BAR \$22

almonds, cashews, pretzels, goldfish, dried cranberries, bittersweet chocolate, sunflower seeds, pepitas

PACKAGED SNACKS \$28

Individually wrapped granola bars, trail mix, goldfish, chips, popcorn, kettle corn

DUB NATION SMOOTHIES \$25

choice of two:

- *screamin' greens | spinach, kale, cucumber, pineapple*
- *gold-blooded | mango, pineapple, ginger, honey*
- *alley-ooop acai | acai, blueberry, banana, chia, coconut milk*

CHIPS & DIPS \$22

corn tortilla chips, house-made kettle chips, pita chips
roasted garlic hummus, french onion dip, salsa roja, salsa verde

FARMER'S MARKET \$28

seasonal vegetables and fruit from our local farm partners at FEED Sonoma
roasted garlic hummus, ranch dressing, french onion dip

MEDITERRANEAN \$29

seasonal vegetables from our local farm partners at FEED Sonoma
marinated olives & peppers, pita chips
roasted garlic hummus, baba ghanoush, tzatziki

ARTISAN CHEESE \$36

selection of local and imported farmstead cheeses, including local favorite Cowgirl Creamery served with seasonal fruit, rosemary-fig jam, honey mustard, rustic crackers and grissini

BUTCHER BOARD \$42

artisanal cured meats served with pickled vegetables, whole grain mustard, rustic crackers and grissini

COLD LUNCH

12 servings minimum, pricing is per person

DELI BOARD \$50

- sandwiches or wraps (choice of three)
- side salads (choice of two)
- assorted Frito-Lays bagged chips
- cookies, brownies & blondies

BOXED MEAL 1 \$55

- sandwiches/ wraps (choice of three)
- side salad
- assorted Frito-Lays bagged chips
- seasonal whole fruit
- fresh baked cookie

BOXED MEAL 2 \$55

- entrée salads (choice of three)
- assorted Frito-Lays bagged chips
- seasonal whole fruit
- fresh baked cookie

SANDWICHES & WRAPS

Turkey & Gouda

diestel roasted turkey breast, smoked gouda, arugula, tomato, garlic herb aioli

Roast Beef & Cheddar

sea salt roasted angus beef, vermont cheddar, caramelized onion, dijonaise

Italian Cold Cut

salami, ham, spicy capicola, provolone, lettuce, tomato, olive-pepperoncini tapenade

Chicken Pesto

roasted mary's chicken, baby arugula, vine-ripened tomato, genovese basil pesto

Harvest Vegetable

grilled seasonal vegetables, caramelized onions, vermont cheddar, baby greens, sun dried tomato mayonnaise

Chicken Caesar Wrap

hearts of romaine, marinated tomato, creamy caesar, parmesan

Rainbow Hummus Wrap

grilled seasonal vegetables, marinated carrots and cucumbers, baby greens, garlic hummus

COLD LUNCH.

12 servings minimum, pricing is per person.

DELI BOARD \$50

- sandwiches or wraps (choice of three)
- side salads (choice of two)
- assorted Frito-Lays bagged chips
- cookies, brownies & blondies

BOXED MEAL 1 \$55

- sandwiches/ wraps (choice of three)
- side salad
- assorted Frito-Lays bagged chips
- seasonal whole fruit
- fresh baked cookie

BOXED MEAL 2 \$55

- entrée salads (choice of three)
- assorted Frito-Lays bagged chips
- seasonal whole fruit
- fresh baked cookie

ENTRÉE SALADS

Garden Vegetable

farm fresh vegetables, mixed lettuces, roasted chickpeas, balsamic vinaigrette

Grains & Greens

golden quinoa, green kale, cucumber, broccoli, radish, sunflower seeds, green goddess dressing

Sesame Citrus

romaine, red cabbage, mandarin oranges, carrot, scallion, crispy chow mein noodles, sesame ginger dressing

Smoked Turkey Cobb

butter lettuce, smoked turkey, crumbled bacon, cherry tomato, hard-boiled egg, shredded cheddar, avocado ranch dressing

Classic Chicken Caesar

grilled mary's chicken, hearts of romaine, parmesan, sourdough croutons, house-made caesar dressing

protein add-ons: steak \$17, salmon \$20, chicken \$11, tofu \$9

SIDE SALADS

Mixed Greens

tomato, cucumber, carrot, radish, balsamic vinaigrette

Caesar

parmesan, sourdough croutons, house-made caesar dressing

Pesto Pasta

spinach, tomato, genovese pesto, parmesan

HOT BUFFET.

12 servings minimum, pricing is per person.

THE MISSION \$72

Little Gem Salad

cherry tomato, cucumber, radish, cotija, cilantro lime vinaigrette

Guajillo Beef, Chicken Tinga, Spanish Rice

Roasted Harvest Vegetables

from our farm partners at FEED Sonoma

Tortillas

flour, corn, tortilla chips

Condiments

salsa verde, salsa roja, cilantro & onion, lime crema, cotija cheese, lime wedges

Abuelita Chocolate Brownies

Mexican Pecan Wedding Cookies

THE DOGPATCH \$77

Cheese & Fruit

selection of local and imported farmstead cheeses, including local favorite Cowgirl Creamery served with seasonal fruit, rosemary-fig jam, honey mustard, rustic crackers and grissini

Fennel & Citrus Salad

mixed baby lettuces, shaved fennel, orange, chervil, spiced sunflower seeds, sherry vinaigrette

Mary's Herb Roasted Chicken

garlic confit aioli, grilled lemon, wild rucola

Olive Oil Yukon Potatoes

sea salt, chives

Roasted Harvest Vegetables

from our farm partners at FEED Sonoma

Crème Brûlée Tart

Seasonal Fruit Streusel Bar

HOT BUFFET.

12 servings minimum, pricing is per person.

NORTH BEACH \$77

Insalata Tricolore

arugula, endive, radicchio, shaved parmesan, lemon dijon dressing

Classic Caesar

hearts of romaine, parmesan, sourdough croutons, creamy caesar dressing

Margherita Pizza

roma tomato, mozzarella, genovese basil

Chicken Piccata

lemon butter, capers, parmesan cheese, spanish rice

Pasta Puttanesca

san marzano tomatoes, olives, capers, chili flake

Roasted Harvest Vegetables

from our farm partners at FEED Sonoma

Vanilla Mascarpone Cannoli

Seasonal Fruit Crostata

CHINATOWN \$72

Sesame Citrus Salad

romaine, red cabbage, mandarin oranges, carrot, scallion, crispy noodles, sesame ginger dressing

Teriyaki Chicken

cabbage, sesame, scallion

Char Siu Pork

chinese style bbq pork

Ginger Tofu Stir-fry

ginger, five spice

Steamed Jasmine Rice

Almond Cookies

Lemon Bars

HOT BUFFET

12 servings minimum, pricing is per person.

THE BAY \$83

Bay Shrimp Louie

romaine, tomato, hard-boiled egg, avocado, louie dressing

San Franciscan Herbivore

spinach, heirloom citrus, mint, fennel, vegan green goddess dressing

Dim Sum

pork & shrimp chicken gyoza

Hoisin Mushroom Bao

pickled radish and carrot, scallion, cilantro, sesame

Chicken Tinga Tacos

salsa roja, cotija cheese, onion & cilantro

Plant-Based Slider

caramelized onion marinara and pickled fennel

Mini It's It Ice Cream

Ghirardelli Chocolate Chip Cookie

CHASE CENTER TASTE MAKERS \$94

Kaiser Cart Salad

heirloom chicories, baby kale, cucumber, radish, cherry tomatoes, green olives, pickled red onion and balsamic vinaigrette

Tony G's Pizza

cheese & pepperoni

Sarap Shop's Impossible Lumpia with sweet chili sauce

Cocina Milonga's Fugazetta Empanadas

roasted onion, oregano, white cheddar, mozzarella, chimichurri

Bakesale Betty's Chicken Sliders with jalapeño slaw

Big Nate's Pulled Pork Sliders with pickled slaw

Lolita's Mini Palmiers

Old Skool Brownie Bites

HOT BUFFET.

12 servings minimum, pricing is per person.

BRAZILIAN CHURRASCARIA \$154

Frango Churrasco (*lemon garlic grilled chicken*)

Yucca Fries served with a pepita salsa verde

Costela de Porco Asada (*pork spareribs*)

Feijoada Stewed Beans

Minted Palm Salad

Hearts of Romaine

cucumber, cherry tomatoes, lime vinaigrette

Dulce de Leche Alfajores

CENTER COURT STEAKHOUSE \$198

Beet & Goat Cheese Salad

arugula, roasted beets, goat cheese, candied walnuts, balsamic vinaigrette

Classic Caesar Salad

hearts of romaine, parmesan cheese, sourdough croutons, house-made caesar dressing

Spinach Salad

maytag blue cheese, chopped egg, pickled red onion, bacon vinaigrette

Hand-Carved Beef New York Strip Loin

rosemary sea salt dinner rolls and sweet cream butter, horseradish cream, red wine jus, chimichurri

Red Wine Braised Short Ribs

lemon rosemary chicken

Pan Seared Branzino

braising greens, blistered pearl onion, green olive-citrus tapenade

Plant-Based Polpette en Sugo

parmesan cheese, chili flake

Creamed Spinach

Grilled Asparagus

Truffle Parmesan Mashed Potatoes

Raspberry Beignets



RECEPTION.

12 servings minimum, pricing is per person.

STATIONERY

Chips & Dips \$22

corn tortilla chips, house-made kettle chips, pita chips, roasted garlic hummus, french onion dip, salsa roja, salsa verde

Farmer's Market \$25

seasonal vegetables and fruit from our local farm partners at FEED Sonoma, roasted garlic hummus, ranch dressing, french onion dip

Mediterranean \$28

seasonal vegetables from our local farm partners at FEED Sonoma, marinated olives & peppers, pita chips, roasted garlic hummus, baba ghanoush, tzatziki

Artisan Cheese \$36

selection of local and imported farmstead cheeses, including local favorite Cowgirl Creamery served with seasonal fruit, rosemary-fig jam, honey mustard, rustic crackers and grissini

Butcher Board \$42

artisanal cured meats served with pickled vegetables, whole grain mustard, rustic crackers and grissini

RECEPTION.

12 servings minimum, pricing is per person.

STATIONERY

Tony G's Pizza Bites \$44

cheese, pepperoni, vegetable, parmesan cheese, chili flake, oregano spice

Sliders \$50

bakesale betty's chicken slider | jalapeño slaw

big nate's pulled pork slider | pickled slaw

plant-based slider | caramelized onion marinara and pickled fennel

Fiesta \$50

mexican street corn salad | chili lime crema, cotija cheese, cilantro

cocina milonga's fugazetta empanadas | roasted onions, oregano, white cheddar, chimichurri

cocina milonga's chorizo empanadas | argentinian style chorizo, provolone, chimichurri
tortilla chips | salsa roja, salsa verde, guacamole

Dim Sum \$55

vegetable xi'an, shrimp & pork siu mai, chicken bao, fried vegetable spring rolls, soy sauce, sambal, sweet chili sauce

Bar Crudo \$62

classic shrimp cocktail | lemon, cocktail sauce

ahi tuna poke | cucumber, onion, fresh seaweed, ginger soy dressing, wonton chips

hearts of palm ceviche | peppers, onions, cilantro, lime, coconut milk

**add-on: lobster roll | meyer lemon aioli, chive +\$22*

Oysters \$83

fresh, local oysters on the half shell, mignonette, cocktail sauce, tabasco, lemon, crackers

Sushi \$62

omakase style assorted sushi and rolls from our partners at LIVE Sushi

HORS D'OEUVRES.

12 servings minimum, pricing is per person.

PORK / LAMB

Cocina Milonga's Chorizo Empanadas \$11

argentinian style chorizo, provolone, chimichurri

Lamb Merguez Skewer \$11

feta aioli, za'tar

Big Nate's Pulled Pork Slider with pickled slaw \$16

Grilled Pork Tenderloin \$10

apple & shallot mostarda, red frilly mustard, levain crostini

Mini Meat & Cheese Plate \$14

cornichon, olive, whole grain mustard

Chili Verde Pork Arepa \$14

jicama, radish & cilantro

Kimchi spring roll \$10

gochujang lardons, daikon

Prosciutto Flatbread \$11

mozzarella, pickled peppers, arugula, saba

Flatbread with Italian Sausage \$11

charred cherry tomatoes, red onions, broccoli pesto

Thai Pork Belly Skewer \$13

cilantro, mint and crisp shallot salad

Deviled Eggs \$9

chorizo, piquillo pepper jam

Lamb Slider \$14

harissa aioli, pickled cucumbers and mint, toasted roll

SEAFOOD

Halibut Crudo Spoon \$15

fresno chili, avocado, citrus, cilantro, extra virgin

Ahi Tuna Poke Cup \$14

soy ginger dressing, scallion, furikake

Seafood Ceviche \$14

plantain chip

HORS D'OEUVRES.

12 servings minimum, pricing is per person.

SEAFOOD Continued

Classic Shrimp Cocktail \$14

lemon, cocktail sauce

Latin Grilled Shrimp Skewer \$14

avocado salsa, cilantro

Coho Salmon Tartare \$11

french radish, tamari-ginger dressing, crisp wonton

Crab Parfait Spoon \$14

cucumber, tarragon, citrus, avocado mousse

Tuna Tartare \$15

asian pear, togarashi, rice cracker

Wild Salmon Crudo \$14

meyer lemon creme fraiche, roe, chives, kettle chip

Crab Cakes \$13

remoulade, espelette

Gulf Prawn Spring Roll \$14

sweet chili dipping sauce

Smoked Trout Salad \$11

chives, radish, dill, aioli, kettle chip

Grilled Swordfish Skewers \$15

cherry tomato, salmoriglio aioli

Red Harissa Grilled Prawns \$14

lemon sumac yogurt

CHICKEN / POULTRY

The Sarap Shop's BBQ Chicken Inihaw Skewer \$11

filipino style sweet & savory bbq sauce

Bakesale Betty's Chicken Slider with jalapeño slaw \$17

Piquillo Pepper Chicken Meatball Skewer \$9

romesco sauce

Smoked Chicken Salad \$8

preserved lemon, capers, olives, seeded lavash

HORS D'OEUVRES.

12 servings minimum, pricing is per person.

CHICKEN / POULTRY Continued

Chicken Tinga Tostada \$9

haas avocado, lime slaw, crema

Fried Chicken Sliders \$10

slaw, spicy mayo, toasted roll

Sicilian Chicken Salad \$8

fennel, currants, pine nuts, lemon on endive

Achiote Chicken Skewers served with a cotija mousse \$9

Yakatori Chicken Skewers served with a miso dip \$9

Mini achiote Chicken Quesadillas \$9

guacamole, crema

Buffalo Style Fried Chicken Bites \$9

blue cheese, celery

Chicken Mole \$9

pickled red onions, cotija, plantain chip

BEEF

Slow Cooked Beef Short Rib \$10

horseradish aioli, kettle chip

Beef Tartare \$11

pickled shallots, mustard, chervil, seeded cracker

Beef Tenderloin \$11

horseradish salsa verde, aioli, rye cracker

Shaking Beef Skewers \$10

thai basil dip

Churrasco Beef Skewer \$10

chimichurri aioli

Korean Short Rib Bao \$14

kimchi aioli, scallions

Kimchi Aioli \$14

scallions

Niman Ranch Beef Sliders \$13

blue cheese, balsamic onions, aioli

HORS D'OEUVRES

12 servings minimum, pricing is per person.

BEEF Continued

Waygu Beef Tataki \$14

fresno chilies, daikon cucumber salad, soy-sesame glaze

Arancini Bolognese \$10

parsley, parmesan crema

Argentinian Beef Empanadas \$10

chimichurri crema

VEGETARIAN

Black Truffe Parmesan Popcorn \$7

Future Farm Plant-Based Slider \$18

american cheese, caramelized onion, house sauce

Mediterranean Falafel Slider \$14

lettuce, tomato, onion, tahini sauce

Vegetable Spring Roll with sweet chili sauce \$11

Cocina Milonga's Fugazetta Empanadas \$11

roasted onions, oregano, white cheddar, chimichurri

Impossible Foods Larb \$14

little gem lettuce cup, lime, mint, crisp shallot

Harvest Vegetable Cup \$11

roasted garlic hummus

Pesto Caprese Skewer \$11

mozzarella, tomato, basil, balsamic reduction

Mini Cheese & Fruit Plate \$11

seasonal fruit, ginger-fig jam, rustic crackers

Porcini Arancini Di Riso \$9

fontina, sage and parsley

Vadouvan Cauliflower Fritters \$9

green onion and mint yogurt

Humboldt Fog Crostini \$10

red flame grapes, wildflower honey, chili thread

Mini Roasted Tomato & Cheese Calzones \$11

HORS D'OEUVRES

2 servings minimum, pricing is per person.

VEGETARIAN Continued

Seared Risotto Cakes \$9

buffalo mozzarella, spinach pesto

Cumin Scented Potato & Pea Samosas \$9

mint chutney

Foraged Mushroom Empanada \$10

cotija dip

Roasted Pumpkin Skewer \$9

madras curry dip

White Bean Hummus Crostini \$8

shaved parmesan and parsley salad

English Pea & Mint Salad \$9

shaved pecorino, extra virgin olive oil, kettle chip

Delta Asparagus & Minted Ricotta \$9

radish, chives, kettle chip

Wild Mushroom Crostini \$10

french brie, parsley, truffe oil

Spring Onion Arrancini \$9

fontina, green garlic aioli

Vegetable Pakora \$9

cilantro yogurt

Tomato & Calabrian Chili Flatbread \$11

green garlic, ricotta salata, mozzarella

Asparagus Flatbread \$13

red onion, mozzarella and pecorino

CARVING STATION.

12 servings minimum, pricing is per person. +\$250 per carver.

Miso Glazed Wild Local Salmon \$47

steamed brown rice
gomae spinach
japanese pickles

Char Siu Roasted Pork \$44

steamed rice bao
pickled daikon & carrot
spicy mayonnaise

Sea Salt Crusted Beef Sirloin \$62

assorted dinner rolls and sweet cream butter
chimichurri
red wine jus

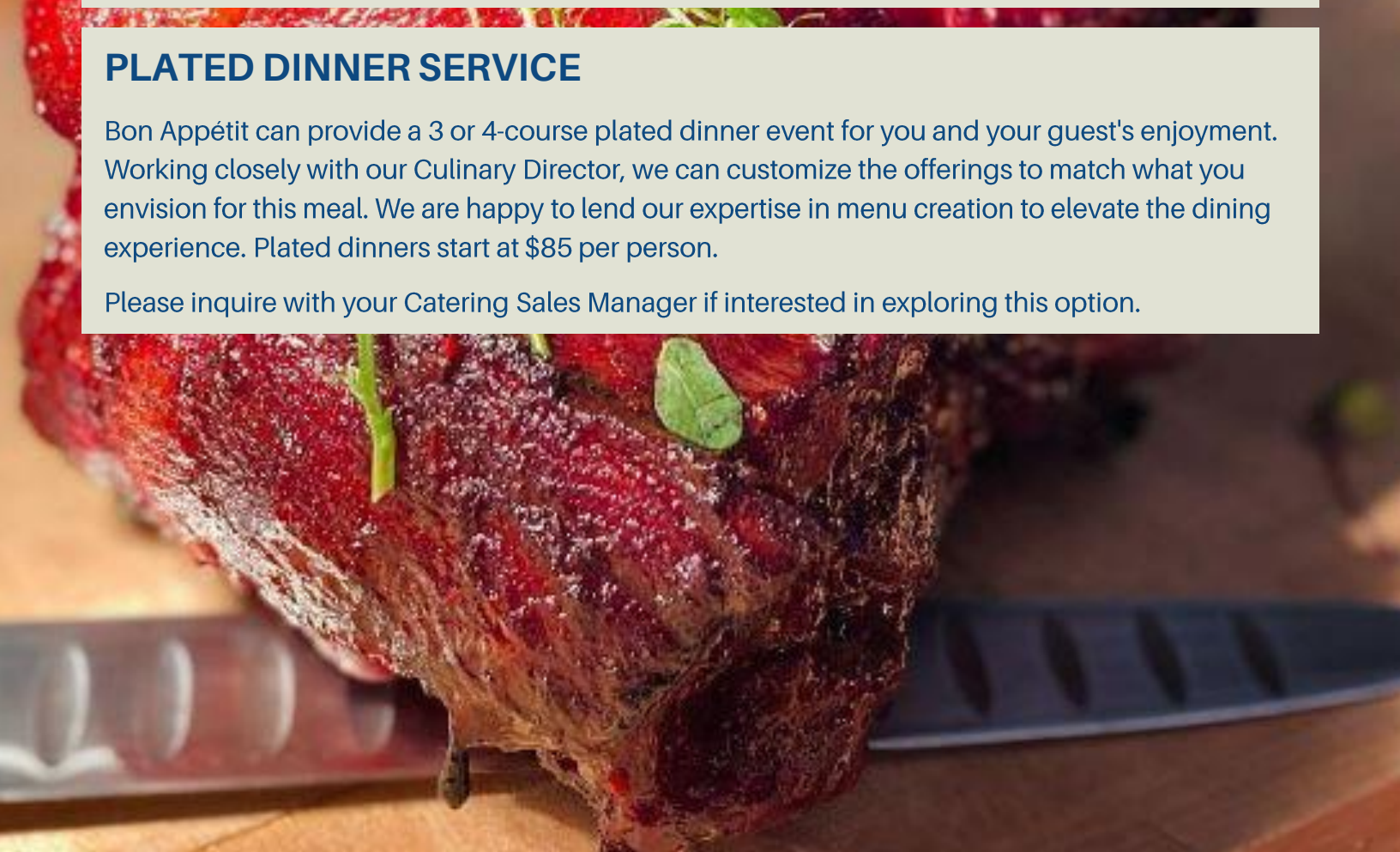
Prime Rib Roast \$72

rosemary sea salt dinner rolls and sweet cream butter
horseradish cream
truffle jus

PLATED DINNER SERVICE

Bon Appétit can provide a 3 or 4-course plated dinner event for you and your guest's enjoyment. Working closely with our Culinary Director, we can customize the offerings to match what you envision for this meal. We are happy to lend our expertise in menu creation to elevate the dining experience. Plated dinners start at \$85 per person.

Please inquire with your Catering Sales Manager if interested in exploring this option.



DESSERTS.

12 servings minimum, pricing is per person.

PETITE SWEETS \$6 each

chocolate chip cookie
snickerdoodle cookie
oatmeal cookie
macadamia cookie
double chocolate cookie
pecan wedding cookie
mini Valrhona brownie
rice krispie bite
mini butterscotch blondie
mini s'mores bar
mini fruit streusel bar
green tea mochi
pate de fruit (3 each)

12 servings minimum, pricing is per person.

PREMIUM CONFECTIONS \$17 each

(individually plated +\$5 per person)

tuxedo cake
new york style cheesecake
valrhona chocolate mousse crunch bars
dipped rice krispie pop bar
meyer lemon meringue tart
tiramisu cannoli
thai mango coconut sticky rice
warm cobbler and streusel crisp
plant based pina colada panna cotta
plant based pot de crème

12 servings minimum, pricing is per person.

LET THEM HAVE CAKE \$182

(8-inch cake serves 12-14 guests)

Dutch Cocoa Red Velvet
• cream cheese frosting layered genoise valrhona chocolate
Madagascar Vanilla Chiffon
• whipped buttercream
Fresh Berry New York cheesecake
Gluten Free Chocolate Layer Cake

12 servings minimum, pricing is per person.

GOLD STANDARD \$11 each

(add a custom logo +\$3 each)

chocolate or vanilla cupcake
french almond macaroon
milhojas dulce de leche puff pastry
coconut macaroon
crème brûlée
cheesecake pop
raspberry beignet
citrus meringue tartlet
chocolate éclair
Valrhona brownie
butterscotch blondie
s'mores bar
chocolate truffle
room 4 dessert sugar donut

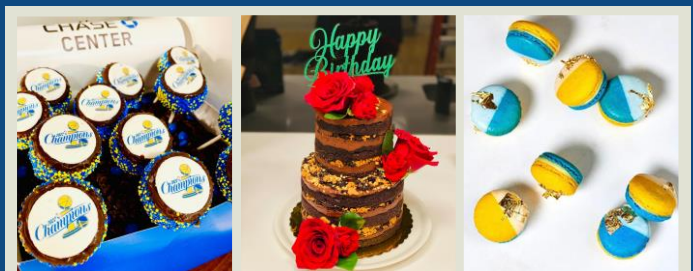
12 servings minimum, pricing is per person.

IT'S IN THE BAG

(individually wrapped)

gourmet Thatcher's popcorn \$17
small bag popcorn \$14
• choice of: cookies & crème, kettle corn, caramel, unicorn candy, birthday cake
lolita's palmiers \$14
argentinian alfajore \$6
made without gluten alfajore \$7
cotton candy \$17
neo cocoa toffee brittle \$20
old skool brown sugar brownie \$10
vegan, nut and gluten free cookie \$11

Ask us about customizing your special event with curated gift boxes, themes and logos!



BEVERAGES.

BARTENDER & BAR SET-UP.

For all events serving alcohol, a bartender is required. Bartender fee is \$330 per bartender for up to 4 hours. Each additional hour is \$110 per bartender per hour.

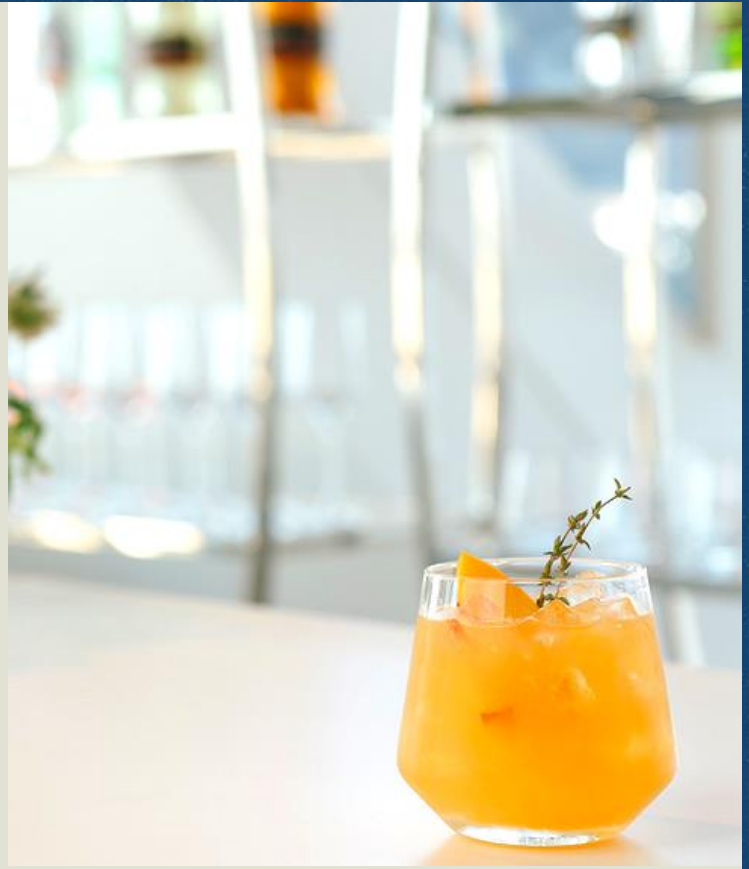
Suggested ratios are 1 bartender per 100 guests for a hosted bar and 1 bartender per 75 guests for a cash bar.

Bartender fee will be waived if the bar reaches the \$1,200 minimum per bartender. The beverage director will determine how many bars to open based on the guest count.

Any additional bars, per request, will incur an additional \$600 bar set-up fee.

BARTENDER & BAR SET-UP.

Bar packages include 4 hours of service. additional hours of service are available for a fee (see packages for details).



BEVERAGE PACKAGES.

all options for the beverage packages are provided as a sample and subject to availability or change in partnerships with specific brands.

BEER & WINE CLASSIC

\$66 per person
4 hours of service
13 pp per additional hour of service

BEER & WINE PREMIUM

\$77 per person
4 hours of service
14 pp per additional hour of service

CLASSIC FULL OPEN BAR

\$80 per person
4 hours of service
14 pp per additional hour of service
Features: *Absolut Vodka, Beefeater Gin, Altos Olmeca Silver Tequila, Tanduay Gold Rum, Buffalo Trace Bourbon*

PREMIUM FULL OPEN BAR

\$99 per person
4 hours of service
17 pp per additional hour of service
Features: *Absolut Elyx Vodka, Tanqueray Gin, Avion Silver Tequila, Tanduay Double Rum, Jefferson's Very Small Batch Bourbon*

SOFT BAR

\$33 per person
4 hours of service
42 pp for all day service
Features: *Pepsi, Diet Pepsi, Starry Lemon Lime, Aquafina Water, Sparkling Water*

COFFEE & TEA BAR

\$72 per person gallon
Features: *Peet's Coffee, Decaffeinated Coffee, Assorted Teas*

BAR ENHANCEMENTS.

featured cocktails & mocktails can be added to any of the beverage packages.

FEATURED COCKTAIL MENU

Whiskey Smash \$10

jefferson's very small batch bourbon, lemon, mint, simple

Warriors Punch \$10

jefferson's very small batch bourbon, ginger liqueur, pineapple, lime

Spicy Paloma \$10

avion blanco tequila, ancho reyes, lime, grapefruit soda

Elyz Strawberry Mule \$10

superior absolut elyx vodka, strawberry, lime and ginger beer

Triple Threat Slush \$10

Our Polynesian inspired slushies represent the warriors with blue and yellow. Tanduay silver rum, blueberry, coconut, pineapple, lime

DESSERT COCKTAIL MENU

Brandy Alexander \$10

hennessy, crème de cacao, cream

Dulce de Tequila \$10

reposado tequila, hennessy, triple sec, lime, agave

Cold Brew Black Russian \$10

absolut vodka, griffo cold brew liqueur, luxardo cherry

MOCKTAIL MENU (*nonalcoholic*)

Cranberry Mule \$6

cranberry juice, lime and ginger beer

Cucumber Gimlet \$6

cucumber, sparkling water, lime and simple syrup

Strawberry Nojito \$7

mint, fresh strawberries, sparkling water, agave

Lavender Lemonade \$7

fresh squeezed lemon juice, honey and lavender

Rosemary Blueberry Smash \$7

blueberry, rosemary, lemon, honey, sparkling water

BAR ENHANCEMENTS.

featured mixed cocktails, beers, & nonalcoholic beverages can be added to any of the beverage packages.

MIXED DRINKS

Classic \$15

1.5oz cocktail

Premium \$18

1.5oz cocktail

BEER

Domestic Draft | 20oz. \$17 | 12oz. \$12

Craft Draft | 20oz. \$20 | 12oz. \$14

Domestic Bottle/Can | \$12

Craft Bottle/Can | \$14

Domestic Large Format Can | \$17

Craft Large Format Can | \$20

Craft Gluten Free Bottle/Can | 12oz. \$14

Nonalcoholic (Budweiser Zero) | 12oz. \$10

NONALCOHOLIC

Draft Soda \$10 | 22oz

Gatorade \$9 | 20oz

Pure Leaf Iced Tea \$9 | 20oz

Mountain Dew Rise Energy \$11 | 16oz

Aquafina \$8 | 20oz

Proud Source Sparkling or Still Water \$6 | 12oz

WINE.

ABOUT OUR WINE PROGRAM.

In addition to being home to the Golden State Warriors, [Chase Center](#) is also home to more than 100 highly curated wines, reflecting its proximity to the wine country to fun sparkling wine in a can. The result is an arena experience unlike any other for sports and entertainment. There are plenty of options for every guest. Let us know if you would like to have our Beverage Director curate a wine list for your event!



CORKAGE.

At Chase Center, you are allowed to provide your own wine for your event, whether purchased or donated. There is a \$50 corkage fee per bottle for all outside wines. Outside liquor is not allowed. Beer corkage will be assessed on a case-by-case basis.



WINELIST.

Wines by the Glass

Classic \$18 | 6oz wine pour
Premium \$24 | 6oz wine pour

Sparkling Wine \$18 | 6oz wine pour
Sangria \$20 | 12oz pour

Cabernet Sauvignon.

2018 Silver Oak, Alexander Valley | \$176
2017 Silver Oak, Napa Valley | \$330
2020 Turnbull, Napa Valley | \$110
2020 Beckmen | \$110
2019 Mount Veeder, Napa Valley | \$132
2018 Vineyard 29 'Cru', Napa Valley | \$165
2015 Ramey, Napa Valley | \$165

Other Reds.

NV12 Cain Cuvee Cabernet Sauvignon | \$88
2018 Quilt, Red Blend, Napa Valley | \$88
2019 Penfolds Bin 28, Shiraz, Barossa Valley | \$88
2020 Ridge, Zinfandel, East Bench | \$99
2020 Brown Estate, Zinfandel, Napa Valley | \$154
2019 Duckhorn, Merlot, Napa Valley | \$165

Pinot Noir.

2020 Scribe | \$110
2020 Twomey, Russian River | \$154
2021 Failla, Sonoma Coast | \$88
2020 Occidental Freestone-Occidental,
Sonoma Coast | \$143
2020 Radio-Coteau 'La Neblina', Sonoma
Coast | \$154
2020 Roar, Sierra Mar Vineyard, Santa
Lucia Highlands | \$165

Champagne.

Moët & Chandon Impérial | \$138
Moët & Chandon Rose | \$160
Veuve Clicquot Yellow Label | \$154
Veuve Clicquot Rose | \$176
Ruinart Blanc de Blancs | \$220
Dom Pérignon Vintage 2012 | \$660
Krug Grande Cuvée | \$550
Laurent Perrier 'La Cuvée' Brut | \$127
Laurent Perrier Cuvée Rosé | \$132
Perrier Jouet Blanc de Blanc | \$253

Chardonnay.

2020 Talley Chardonnay | \$80
2019 Failla, Sonoma Coast | \$80
2020 Luli | \$80 2020 Groth Estate | \$90
2019 Beringer Private Reserve | \$110
2019 Ramey, Russian River Valley | \$110
2020 Pride | \$132

Sauvignon Blanc.

2021 Husch | \$66
2021 Twomey, Sonoma & Napa Counties | \$88
2020 Domaine Chatelain, Sancerre Selection | \$97
2021 ZD Sauvignon Blanc | \$99

EVENT INFORMATION

TERMS AND CONDITIONS

Bon Appétit at Chase Center is committed to providing the highest quality food and beverage for our guests. We are able to support your complete event planning needs, including the rental of tables, chairs, linens, glassware, and china. We can also assist with floral arrangements, lighting, and entertainment.

GUARANTEED ATTENDANCE

Final guarantees are due in writing by 11:00 a.m. (Pacific Time) five (5) business days prior to the start of the first day of the event. Final guarantee may not be reduced after the final guarantee deadline. Every effort will be made to accommodate guarantee increases after the final guarantee deadline, subject to reasonable menu substitutions and 20% surcharge. In the absence of a final guarantee, the initial attendance is estimate will be considered as the final guarantee.

PERFORMANCE OF AGREEMENT

Neither party will be liable for any failure or delay in performing an obligation that is due to any of the following causes (which causes are hereinafter referred to as "Force Majeure"), to the extent beyond its reasonable control: acts of God, accident, riots, war, terrorist act, epidemic, pandemic, quarantine, civil commotion, breakdown of communication facilities, breakdown of web host, breakdown of internet service provider, natural catastrophes, governmental acts or omissions, changes in laws or regulations, national strikes, fire, explosion, or generalized lack of availability of raw materials or energy. For the avoidance of doubt, Force Majeure shall not include (a) financial distress nor the inability of either party to make a profit or avoid a financial loss, (b) changes in market prices or conditions, or (c) a party's financial inability to perform its obligations hereunder.

MENU SELECTION

The menu presented offers a wide variety of items for all your catering needs. In addition, our executive chef is available to create a custom menu to suit all types of events and tastes. We will gladly accommodate any special dietary requests when given advance notification; please notify your catering manager at least 10 days in advance to ensure we have ample time to meet your needs satisfactorily. Bon Appétit reserves the right to offer substitutions when necessary as certain foods are subject to seasonal availability. All food and beverage is to be arranged through Bon Appétit's Catering Department. No outside food or beverage of any kind are allowed into the facility by clients, guests, or exhibitors without prior written consent.

BEVERAGE

Special purchases of beer, wine, and liquor not normally in our inventory must be bought in total by the client at our contracted retail price. Unused portions cannot be removed from the event and will not be refunded. Bon Appétit is the sole provider of all beverages.

MENU ITEM MINIMUMS AND OVERAGE

Orders below menu item minimums will be subject to additional fees. To ensure the highest level of food safety for our guests, and in compliance with industry guidelines, to-go boxes will not be provided for any events at the arena. Any food items not consumed by guests of the event will be collected and donated through Food Runners and other Bay Area hunger-relief organizations.

MENU PRICES

Menu prices are subject to change in the event of vendor/supplier price increases. We will notify you immediately if any of your planned services are affected by increased costs of goods.

LATE ORDER FEE

Please be advised that any substantive changes to a contracted order within 48hrs of the event date may be subject, at management's discretion, to a 10% late order fee applied to the entire cost of the event.

ADMINISTRATIVE FEE

Please note that all food and beverage items are subject to a 20% Administrative Fee plus applicable sales tax. This Administrative Fee is not a tip or gratuity and is not distributed to service employees. Additional payment for tips and gratuity for service, if any, is voluntary and at your discretion.

DURATION OF MEALS

Buffet style meals are scheduled for a maximum of three hours. Service charges may apply should you require additional service times.

ACTION STATIONS

Action stations add flare to any event! Menus are based on a 20 guest minimum and two hours of service. Each action station requires a Chef to serve. There is a \$330 chef fee. Each additional hour is \$110 per chef per hour. Chef to guest ratio is one chef to 50 guests.