

Pre-Ordering Procedures

Order forms available on www.unionstreetcatering.com

All food and beverage orders must be placed by the printed deadlines. Any pre-order received after the deadline will be taken on an availability basis only, and will be charged a 20% late fee. No orders, late or otherwise, can be accepted 72 hours prior to the game. Food orders cannot be cancelled within 72 hours of the game. Please keep in mind all menu items are designed to provide a full portion for a minimum of 12 guests. We will be happy to assist you in determining the appropriate quantities for your Luxury Suite.

For questions, please call: (415) 330-2420 ext. 10. To place an order, please fax your order sheets to (415)796-0755. Order forms available on unionstreetcatering.com

All orders must be submitted via fax. You can email us at kmoul@unionstreetcatering.com

You may place your pre-order for one game, or for the entire season. Early orders are always welcome. We encourage you to have one person administer orders for your Suite. This will help avoid confusion and possible duplicate orders.

Schedule of Pre-order Deadlines

<u>Pre-Season Game</u>	<u>Time</u>	<u>Deadline Pre-Order</u>
Saturday, Aug. 20th	5:00pm	Tues., Aug. 16th by NOON
Saturday, Aug. 27th	5:00pm	Tues., Aug. 23rd by NOON

<u>Regular Season Game</u>	<u>Time</u>	<u>Deadline Pre-Order</u>
Sunday, Sept. 11th	1:15pm	Tues., Sept. 6th by NOON
Sunday, Sept. 18th	1:05pm	Tues., Sept. 13th by NOON
Sunday, Oct. 9th	1:05pm	Tues., Oct. 4th by NOON
Sunday, Oct. 30th	1:15pm	Tues., Oct. 25th by NOON
Sunday, Nov. 13th	1:15pm	Tues., Nov. 8th by NOON
Sunday, Nov. 20th	1:05pm	Tues., Nov. 15th by NOON
Sunday, Dec. 4th	1:15pm	Tues., Nov. 29th by NOON
Monday, Dec. 19th	5:30pm	Tues., Dec. 13th by NOON

General Information

The Union Street Catering Company business offices are located within the Stadium Club on the Mezzanine Level in Candlestick Park. Office hours are by appointment only Monday through Friday.

All written correspondence and payments should be mailed to the following address:

The Union Street Catering Company

P.O. Box 882073

San Francisco, CA 94188-2073

Important Rules and Regulations

Alcoholic Beverage Policies

- . The California Department of Alcoholic Beverage Control prohibits any individual from entering or leaving Candlestick Park with alcoholic beverages.
- . Bottles and cans are not to be taken outside of the Luxury Suites. Please pour all beverages into plastic cups before you or your guests leave the Suite.
- . It is the responsibility of the Luxury Suite Holder to monitor and control alcoholic beverage consumption within the Luxury Suite.
- . Minors under the age of 21 are not permitted to consume alcoholic beverages according to California State Law.
- . The Union Street Catering Company reserves the right to refuse continued alcoholic beverage service to intoxicated persons.

Equipment

All food and beverage equipment in the Luxury Suite is the property of the Union Street Catering Company. The Union Street Catering Company will not be held responsible for damage to, or loss of, any property belonging to the client or the client's guests that is exhibited, displayed, or left on the premises.

Special Requests

The Union Street Catering Company will be happy to assist you with any special arrangements for food, beverages, or service. Please call us at (415) 330-2420 ext. 10 with any special requests (i.e., birthday cakes, special brand of beverage, Suite decorations or floral arrangements). Pricing will be as quoted.

Standing Beverage Orders

For your convenience, we encourage you to set up a Standing Beverage Order. This order is made at the beginning of the season and can be altered at any time. Before each game, our staff will inventory the beverages remaining in your Suite from the previous game. We will then restock the beverages to your chosen quantities and you will be billed for any additional products needed on your next invoice. Additional beverages are always available during the game through your Suite server or by contacting Room Service from your Luxury Suite telephone. In addition to the wine and liquor selections listed in the menu, you may request (via pre-ordering) a specific wine or spirit and we will do our best to obtain it for you.

Room Service

The Union Street Catering Company operates the Stadium Club restaurant in Candlestick Park, from which an a la carte Room Service menu is available during the game. The Room Service menu will be posted in your Luxury Suite. Orders can be placed by dialing 6095 from your Luxury Suite telephone or directly through your Suite server.

Please note the following:

- . Room Service beverage ordering is available two hours prior to the game and ends at the conclusion of the Third Quarter.
- . Room Service food ordering is available from Kick-Off through the end of Half-Time.
- . Due to the demands of servicing the Stadium Club dining room right up until game time, most Room Service food selections for the Luxury Suites cannot begin to be prepared until kickoff.
- . Please allow a minimum of twenty to thirty minutes for delivery of Room Service.

Delivery

All pre-ordered food and beverage items will be placed and ready in your Suite one (1) hour prior to the start of the game, unless alternate arrangements are made at the time your order is placed. Please let us know if you would prefer a Kick-Off or Half-Time delivery for all or part of your order. Hot food will be kept hot in chafing dishes. All Suites that have pre-ordered food and beverages will be stocked with all necessary disposable plastic-ware and napkins. If you have arranged a pre-ordered menu, there will be a waitperson checking on your Luxury Suite periodically; any additional needs should be directed to this person as he or she will be happy to assist you. If you have not arranged a pre-ordered menu, please dial 6095 from your Luxury Suite telephone for all food and beverage inquiries.

Payments

The Union Street Catering Company will direct bill to you on a pre-approved credit basis. To set up your account, you must provide the Union Street Catering Company with your billing information as well as a credit card number to keep on file (Visa, American Express, and MasterCard are accepted). Invoices will be sent the first business day following the game - payment terms are net 15 days. We prefer checks as payment. If after 15 days we have not received payment, the Union Street Catering Company will charge all outstanding debts to the credit card on file, including the service fee of 20%, sales tax at 8.5% and the vendor processing fee of 3%.

All orders will be charged a 20% service charge and 8.5% sales tax. If you wish to pay by telephone, please call (415) 330-2420 ext. 10 to make arrangements. There is a vendor processing fee of 3% per invoice paid by telephone. The Suite Holder will ultimately be responsible and charged for any uncollectable debts incurred by his or her Suite during the season. If a different party is using your Suite, for whatever reason, on a particular game day, you are encouraged to have them call the Union Street Catering Company at (415) 330-2420 ext. 10 to arrange for alternate billing.

All event-day purchases from our food and beverage concession stand (located by Suite #38) must be paid with cash.

Full Season Pre-Payment

Full Season Luxury Suite Owners are welcome to set up an escrow account for future payment of all orders. We recommend an initial deposit of \$5,000.00 to \$10,000.00 for the season. Deposits to escrow must be paid before the first pre-season game on August 20, 2011. Your suite orders will be deducted accordingly and any remaining balance will be refunded following the final game on December 19, 2011. All pre-paid orders will receive a 5% discount off all pre-orders; you must have an existing credit in escrow to receive this discount.

Private Bartender/Waiter Service

Individual bartender or waiter service for your Luxury Suite is available upon request. This service includes the opening and set-up of your suite, greeting and assisting early guests, serving of food and beverages and continuous attention to your suite. The cost is \$250.00 per game. Arrangements for this service must be made five (5) business days prior to the game.

Snacks

Freshly Popped Popcorn	\$29
All Natural "POP" Chips in assorted flavors	\$39
Throwback Chips & Dip ridge potato chips with classic onion dip	\$39
Roasted Peanuts roasted and salted in the shell	\$39
Cracker Jacks individual bags that include a prize!	\$39
Cocktail Snacks assorted classic salty munchies	\$42
Guacamole, Salsa and Chips guacamole, salsa fresca and tomatillo salsa served with red and yellow corn tortilla chips	\$52
Hummus and Pita Chips an assortment of traditional, cilantro and chipotle hummus	\$52
Crackers & Dips assorted crackers served with cheddar cheese dip, artichoke crab dip and spinach parmesan dip	\$68
Nacho Bar red and yellow corn tortilla chips served with spicy nacho cheese, sour cream, salsa fresca, guacamole and pickled jalapenos	\$82
Add our Beef Chili for an Additional	\$41
Buffalo Wings served with carrots, celery and blue-cheese for dipping	\$89

Hors d'oeuvres

Crudité Platter	\$118
assorted seasonal crisp vegetables to include asparagus, sugar snap peas, red peppers, ginger carrots, cauliflower and cucumbers, served with creamy red pepper feta dip	
The Cheese Board	\$142
cheddar, Monterey Jack, brie, Cambozola and house-made pesto torte, served with crackers, shallot crostini and garnished with fresh fruit	
Antipasto Platter	\$142
a colorful array of Mediterranean meats and cheeses, roasted peppers, pepperoncini, imported olives and marinated artichokes, served with shallot and breadsticks	
Prawns	\$145
poached prawns, served with traditional cocktail sauce and lemon wedges	
Smoked Salmon Platter	\$145
served with mini-bagels, cream cheese, sliced tomatoes, capers, diced red onions and garnished with fresh dill	
Dim Sum	\$150
baskets of vegetable-pork pot stickers, chicken shu mai and pork buns, steaming in a wok served with plum sauce, Chinese mustard and soy sauce	
Hors d'oeuvre Platter	\$150
sashimi tuna, caprese skewers, stuffed cucumbers, apricot almond chicken salad bites	
Gourmet Seafood Ice Bar**	\$175
shucked oysters, prawns, and Snow Crab claws, served with mignonette and cocktail sauces and lemon wedges	

**This item will be served one-half hour after the game begins unless otherwise requested

Salads

All-American Potato Salad	\$72
California Garden Salad mixed baby greens, romaine lettuce, pinenuts, cherry tomatoes and sourdough croutons, served with balsamic vinaigrette	\$72
Classic Caesar Salad served with sourdough croutons, shaved Asiago cheese,	\$72
Chicken Caesar Salad served with sourdough croutons and shaved Asiago cheese, topped with grilled chicken breast	\$88
Chinese Chicken Salad crisp romaine and cabbage, Chinese noodles, grilled chicken, served with chili soy dressing and won ton strips	\$94
Perry's Chopped Salad iceberg lettuce topped with grilled chicken, cherry tomatoes, garbanzo beans, salami, Swiss and Parmesan cheeses, olives, and croutons, served with Perry's famous salad dressing	\$94
Chopped Wedge Salad crisp iceberg lettuce topped with crunchy bacon, diced tomatoes, scallions and blue cheese dressing	\$94
Salad Trio a sampling of our house-made black bean corn salad, orzo pasta salad and white bean with bacon salad	\$98
Fresh Seasonal Fruit Platter assortment of fresh seasonal fruits	\$138

Sandwich Selections

Chicken Caesar Wraps grilled chicken breast and romaine lettuce tossed in Caesar dressing, sprinkled with parmesan cheese and wrapped in a flour tortilla	\$122
Caprese Wraps fresh mozzarella, diced tomatoes and basil sprinkled with salt and pepper wrapped in a spinach flour tortilla	\$122
Meatball Subs savory meatballs smothered in marinara sauce, served with hoagie rolls and grated Parmesan cheese	\$126
BLT Chicken Sandwiches served build-your-own style, with grilled boneless chicken breast, crisp bacon, lettuce and tomato accompanied by fresh rolls and condiments	\$128
“Burnt Ends” tender beef brisket served hot, smothered with barbecue sauce accompanied by hoagie rolls	\$128
Perry’s Pulled Pork Sandwiches shredded southern-style pork, served with pork flavored BBQ sauce, accompanied by fresh hamburger buns and tangy red cabbage slaw	\$126
The Sandwich Board make your own sandwiches from an assortment of turkey, ham, salami, cheddar, Swiss and Jack cheeses, lettuce, tomatoes, onions and pickles and served with a variety of fresh baked rolls and condiments	\$139

All-American Fare

Chili Con Carne	\$86
served with shredded cheddar cheese, diced onion, sour cream and saltine crackers	
Vegetarian Black Bean Chili	\$86
hearty vegetarian chili served with shredded cheddar cheese, diced onion, sour cream and saltine crackers	
Grilled 1/4 lb. All Beef Hot Dogs	\$89
Schwarz 49er brand hot dogs served with chopped onion, sauerkraut, mustard, ketchup and relish	
Grilled Polish Sausages	\$89
served with all the trimmings	
All-American Macaroni & Cheese	\$89
a traditional house-baked casserole topped with seasoned bread crumbs	
Mixed Grill Sausages	\$97
a selection of gourmet sausages including British Bangers, Bratwurst, and Louisiana Hot Links, served with sautéed peppers and onions, hoagie rolls and all the trimmings	

Entrees

Chicken Enchilada Stack **\$135**

layers of corn tortillas, cheese and shredded chicken, topped with enchilada sauce and served with sour cream on the side

Perry's Meatloaf **\$135**

an all-American classic topped with gravy

Sliced Turkey Breast **\$145**

fresh roasted turkey breast, sliced thick and served with turkey gravy

Boneless Short Ribs **\$155**

tender beef, slow simmered with wine

Baked Ravioli **\$155**

tender pillows stuffed with beef, layered with marinara sauce and topped with mozzarella cheese

Vegetarian Baked Ravioli **\$155**

tender pillows stuffed with cheese, layered with marinara sauce and topped with mozzarella cheese

Steak and Chicken Fajitas **\$175**

served with flour tortillas, guacamole, salsa, sour cream, shredded cheddar, onions and peppers

Tenderloin Filet Platter ** **\$225**

whole tenderloin seared, roasted, chilled and sliced thin served with horseradish crème fraiche, spicy horseradish, roasted garlic aioli, ale-house mustards, and petite dinner rolls to assemble your own sandwich

Entree Sides

Oven-Roasted Potatoes **\$42**

Garlic Mashed Potatoes **\$42**

Perry's Creamed Spinach **\$42**

Seasonal Vegetable Medley **\$42**

**This item will be served one-half hour after Kickoff unless otherwise requested

Desserts

Black & White Cupcakes**	\$49
deliciously moist dark chocolate cake with vanilla buttercream frosting	
Buttercups**	\$49
butter cupcakes with chocolate buttercream frosting	
Carrot Cake**	\$49
Chocolate Cake**	\$49
New York Cheesecake**	\$49
Assorted Gourmet Cookies	\$49
chocolate chip, oatmeal raisin and sugar cookies	
Gourmet Brownies	\$49
rich walnut brownies dusted in cocoa	
Assorted Petit Fours **	\$59
a delicate assortment of petite treats	
Touchdown Cake (serves 20) **	\$79
a football-shaped dome with chocolate icing and vanilla "lacing" Choose from: chocolate mousse, tiramisu or strawberry cream	

**These items will be served one half-hour after the game begins unless otherwise requested

Beverage Menu

Soda & Water

\$18 per six-pack

Coca-Cola	Diet Coke
Sprite	Diet Sprite
Fanta Orange	Barq's Root Beer
Nestea Iced Tea	Ginger Ale
Club Soda	Tonic Water
Red Bull (4-Pack)	Spring Water
Mineral Water	

Mixes

\$15 per item

Tabasco Bloody Mary Mix (qt)	Orange Juice (qt)
Grapefruit Juice (2pts)	Cranberry Juice (qt)
Tomato Juice (qt)	Sweet & Sour Mix (1ltr)
Rose's Lime Juice (25oz)	

Additional Bar Items

\$5 per item

Tabasco Sauce (2oz)	Worcestershire Sauce (5oz)
Lemon Wedges	Lime Wedges
Cocktail Olives	Cocktail Onions
Maraschino Cherries	

Coffee Service

(serves 12)

Regular Roast	\$38
Decaffeinated	\$38
Hot Chocolate with Whipped Cream	\$38



Beer Menu

Domestic Beers

\$27 per six-pack

Budweiser, Bud Light
Coors, Coors Light
Miller Genuine Draft, Miller Lite
Michelob Ultra
O'Doul's (Non-alcoholic)

Import & Microbrew Beers

\$30 per six-pack

Anchor Steam
Gordon Biersch Marzen
Beck's
Corona
Heineken
Amstel Light
Stella Artois
Sierra Nevada
Samuel Adams
Clausthaler (Non-alcoholic)

Liquor

(All spirits sold in 1 liter bottles)

Vodka

Ketel One	\$60
Absolut	\$59
Absolut Citron	\$59
Stolichnaya	\$59
Smirnoff	\$47

Scotch

Glenlivet	\$82
Chivas Regal	\$81
Dewars	\$70

Bourbon

Maker's Mark	\$70
Jack Daniels	\$57
Jim Beam	\$51

Gin

Bombay	\$59
Beefeater	\$57
Tanqueray	\$57

Miscellaneous

Bols Triple Sec	\$27
Martini & Rossi Dry Vermouth	\$27
Martini & Rossi Sweet Vermouth	\$27

Canadian Whiskey

Crown Royal	\$70
Canadian Club	\$54
Seagram's V.O.	\$54

Rum

Captain Morgan	\$54
Myers	\$50
Bacardi Light	\$49

Tequila

Heradura Anejo	\$72
Sauza Hornitos	\$64
Cuervo Gold	\$57

Cordials

Kahlua	\$70
Bailey's Irish Cream	\$88
Amaretto di Saronno	\$68

Champagne & Sparkling

Gloria Ferrer Brut, Sonoma, NV	\$49
Mumm Napa Brut Rose, Napa Valley, NV	\$58
Schramsberg, North Cost, '07	\$70
Veuve Clicquot, Reims, France, NV	\$95
Dom Perignon, Epernay, France, '99	\$250

White Wines

Pinot Grigio

J Pinot Gris, California, '10	\$44
Santa Margherita, Italy, '10	\$55

Sauvignon Blanc

Kim Crawford, New Zealand, '10	\$40
Groth, Napa Valley, '10	\$52
Duckhorn, Napa Valley, '09	\$60
Merry Edwards, Russian River, '10	\$65
Spring Mountain, Napa Valley, '08	\$75

Chardonnay

Edna Valley, Edna Valley, '08	\$44
Kunde (Unoaked), Sonoma, '08	\$48
Rombauer, Napa Valley, '09	\$68
Newton (Unfiltered), Napa Valley, '07	\$72
Kistler, Sonoma Mountain, '09	\$105

Other Whites

Feudi Di San Gregorio Falanghina, Italy, '09	\$44
MollyDooker "The Violinist" Verdelho, South Australia, '08	\$48

Note: Vintages may change subject to availability.

Red Wines

Pinot Noir

Acacia, Carneros, '09	\$54
J Vineyards, Russian River, '08	\$55
Etude, Carneros, '07	\$68
Patz & Hall, Sonoma Coast, '09	\$85
Papapietro Perry - Peter's Vineyard, Russian River, '08	\$105
Kosta Browne, Sonoma Coast, '09	\$130

Merlot

Stags Leap Winery, Napa Valley, '08	\$62
Duckhorn, Napa Valley, '07	\$96

Zinfandel

Ridge Lytton Springs, Dry Creek Valley, '07	\$68
Turley - Dusi Vineyard, Paso Robles, '09	\$85

Other Reds

Layer Cake Shiraz, South Australia, '09	\$42
Tierra Secreta Malbec, Argentina, '08	\$44
Valdubon Reserva Tempranillo, Spain, '04	\$54

Cabernet Sauvignon

75 Wine Co. by Beckstoffer, California, '07	\$48
Ferrari-Carano, Alexander Valley, '08	\$65
Jordan, Alexander Valley, '06	\$85
Groth, Napa Valley, '08	\$95
Pride, Napa / Sonoma, '08	\$110
Silver Oak, Alexander Valley, '07	\$125
Robert Foley, Napa Valley, '08	\$190
Spottswoode Estate, Napa Valley, '08	\$225
Joseph Phelps Insignia, Napa Valley, '06	\$270

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