



RED CARPET EVENTS

CATERING

MENU

NON-EVENT DAY

WELCOME TO RED CARPET EVENTS!



With many different event spaces and meeting locations, the possibilities for your unique event at Angel Stadium are endless. From an eye-catching reception in the Diamond Club, to a classy corporate meeting in the Ketel One Club overlooking the field, any location within the venue can be transformed to fit your style and needs.

The Red Carpet Events Team is committed to providing an exceptional food and beverage experience to remember. Utilizing seasonal, organic and locally grown foods, our culinary experts will take you on a palate-awakening journey. Our customer-first approach will be evident from the moment you arrive at the Stadium.

BREAKFAST SUNRISE BUFFET



BUFFET SELECTIONS

SERVICE FOR TWO HOURS - PRICED PER PERSON
FOOD & BEVERAGE MINIMUMS APPLY

BATTING PRACTICE	19
Regular & Decaf Coffee, Tea Orange Juice Organic Whole Fruit Individual Assorted Greek Yogurt House Made Almond Granola Freshly Baked Muffins	
CONTINENTAL	25
Regular & Decaf Coffee, Tea Orange Juice Seasonal Fruit, Melons & Berries Assorted Mini Bagels Freshly Baked Muffins, Coffee Cake, Croissants, Scones & Danish	
IN A CALIFORNIA MINUTE	32
Regular & Decaf Coffee, Tea Orange & Cranberry Juice Assorted Donuts Individual Greek Yogurt Seasonal Fruit & Berries <i>Breakfast Sandwiches (SELECT TWO)*</i>	

ACTION STATIONS

CHEF ATTENDED REQUIRED | 150 PER ACTION STATION
SERVICE FOR TWO HOURS - PRICED PER PERSON
FOOD & BEVERAGE MINIMUMS APPLY

FRENCH TOAST	15
Caramelized Brioche, Berry Compote, Fresh Fruit, Creme Chantilly, Assorted Syrups	
OMELET	15
Organic Eggs & Egg Whites, Shredded Cheeses, Forest Mushrooms, Bacon, Ham, Onion, Tomato, Spinach, Peppers & Vegetable Ratatouille	

BUFFET UPGRADES

SERVICE FOR TWO HOURS - PRICED PER PERSON
UPGRADES NOT OFFERED A LA CARTE

CRISP BACON	3
ORGANIC TURKEY BACON	3
BREAKFAST PASTRIES	4
FRESH CUT FRUIT & BERRIES	5
ASSORTED BAGELS	6
CHICKEN APPLE SAUSAGE	6
INDIVIDUAL GREEK YOGURT PARFAIT	6
ORGANIC SCRAMBLED EGGS	6
BLENDED FRUIT SMOOTHIES	7
BREAKFAST QUESADILLA	8
BREAKFAST SANDWICHES (SELECT TWO)*	9

*BREAKFAST SANDWICH SELECTIONS

- Bacon, Egg, Cheese, English Muffin
- Ham, Egg, Cheddar Cheese, Toasted Bagel
- Egg Whites, Turkey Sausage, Cheese,
Whole Wheat English Muffin
- Tomato, Spinach, Scrambled Eggs,
Whole Wheat Bagel

LUNCH



PRICED PER PERSON - FOOD & BEVERAGE MINIMUMS APPLY

BUFFET

INCLUDES BREAD & BUTTER
WATER, COFFEE & TEA

CHILLED BUFFET | 35

INCLUDES A SINGLE STARTER, DUAL SANDWICH, &
SINGLE DESSERT OPTION

UPGRADE SELECTIONS ARE NOTATED IN BOLD

HOT BUFFET | 46

INCLUDES SINGLE STARTER, SINGLE ENTREE, SINGLE
PASTA, & DUAL DESSERT OPTION

UPGRADE SELECTIONS ARE NOTATED IN BOLD

PLATED

FRESH ARTISAN ROLLS, BUTTER
PRE-SET WATER, TABLESIDE COFFEE & TEA

PLATED LUNCH | 48

INCLUDES ONE SELECTION IN EACH CATEGORY
(SANDWICH CATEGORY NOT INCLUDED)

UPGRADE SELECTIONS ARE NOTATED IN BOLD

**FOR PLATED LUNCH, PLEASE SEE CATERING
MANAGER FOR PRICING ON CHOICE ENTREES
AND ADDITIONAL OPTIONS**

LUNCH SELECTIONS

STARTERS

CAESAR

Classic Dressing, Shave Grana Padano, Brioche Croutons

TUSCAN KALE

Shaved Fiscalini, Cashews, Red Quinoa,
Honey Mustard Vinaigrette

BABY GEM & ENDIVE

Heirloom Tomatoes, Summer Beans, Marinated Cucumber,
Sherry Vinaigrette

TOASTED FARRO & SUMMER VEGETABLE

Fresh Summer Herbs, Tomato Vinaigrette

SMOKED CHICKEN COBB | ADD 3

Greens, Hard Cooked Egg,
Applewood Smoked Bacon, Haricot Vert,
Bleu Cheese, Shallot Vinaigrette

HEIRLOOM TOMATO | ADD 4

Fresh Mozzarella, Basil Puree,
Extra Virgin Olive Oil, 20 year Balsamic

SANDWICHES

CHICKEN CLUB

Applewood Smoked Bacon Jam, Avocado Aioli,
Greens, Vine Ripe Tomato

FALAFEL

Toasted Naan, Marinated Eggplant, Pickled Onion

MUFFULETTA

Creminelli Salami, Rosemary Ham, Pickled
Vegetables, Provolone Cheese, Rustic Loaf

SMOKED TURKEY BREAST

Watercress, Pancetta Jam, Apple, Peppery Mayo

STACKED SANDWICH

Rosemary Ham, Smoked Turkey, Lettuce,
Tomato, Onion, Pickled Aioli

TOMATO & MOZZARELLA FOCACCIA

Vine Ripened Tomato, Buffalo Mozzarella,
Basil Pesto Spread, Ciabatta

ITALIAN PRETZEL SLIDERS | ADD 4

Italian Cured Meats, Provolone, Giardiniera Relish,
Red Onions, Vinaigrette

BEEF TENDERLOIN | ADD 4

Caramelized Onion

LOBSTER ROLLS | ADD 8

Homemade Lobster Salad, Butter Toasted Bun



LUNCH SELECTIONS CONT.

PREMIUM ENTREES

PAN ROASTED CHICKEN BREAST

Caramelized Root Vegetables, Potato Puree, Sage Jus

SEARED SALMON

Fingerling Potatoes, Wilted Greens, Marcona Almonds

RED WINE BRAISED SHORT RIBS

Roasted Root Vegetables, Braised Baby Onions, Horseradish Gremolata

PAN SEARED FLAT IRON STEAK | ADD 3

Potato Puree, Roasted Mushroom Ragout, Asparagus

ROASTED LOCAL SEABASS | ADD 3

Roasted Baby Artichokes, Oven Dried Tomato, Olive Vinaigrette, Herb Salad

GRILLED FILET MIGNON | ADD 5

Garlic Wilted Spinach, Herb Roasted Fingerling Potatoes, Truffle Jus

SAUTEED STRIPED BASS | ADD 5

Fennel Orange Relish, Dragon Beans, Goat Cheese Polenta

PASTA ENTREES

GEMELLI PASTA

Prosciutto, Fresh Peas, Truffle Cheese

MAC N' CHEESE

Orecchiette Pasta, Creamy Bechamel

RIGATONI PASTA

Balsamic Roasted Mushrooms, Asparagus, Shaved Peccarino

BOLOGNESE RAVIOLI | ADD 3

Ricotta Fonduta, Parmesan Cream, Peas

RIGATONI MEATBALLS | ADD 3

Veal & Pork Meatballs, San Marzano Tomato Sauce, Parmesan

VEGETARIAN OPTIONS

ROASTED MUSHROOM & BARLEY RISOTTO

Lemongrass Carrot Broth, Shaved Parmesan, Baby Herb Salad

ENGLISH PEA RAVIOLI

English Peas, Fresh Herbs, Lemon Nage

DESSERT

SEASONAL FRUIT

ASSORTED HOMEMADE COOKIES

ASSORTED CUPCAKES

FRUIT COBBLER

MINI CHEESECAKES

CHOCOLATE MOUSSE

BROWNIES & BLONDIES

BEVERAGE PACKAGE UPGRADES

PRICED PER PERSON
TWO HOURS | EACH ADDITIONAL HOUR

BOTTLED WATER

4 | 3

SODA & WATER

Pepsi, Diet Pepsi, Sierra Mist,
Bottled Water

6 | 3



BBQ PICNIC PACKAGE

SERVICE FOR TWO HOURS - PRICED PER PERSON - FOOD & BEVERAGE MINIMUMS APPLY

BBQ SELECTIONS

SELECT TWO | 36 SELECT THREE | 41

HOT DOGS

Chopped Onion & Tomato, Cheddar Cheese

CHICKEN TENDERS

Honey Mustard, BBQ Sauce

BRATWURST

Beer Braised Onions

PULLED PORK SLIDERS

Buttered Bun, BBQ Sauce

CHICKEN SLIDERS

Coleslaw, Pickles

ITALIAN SAUSAGE

Roasted Peppers & Onions,
Classic Italian Club Rolls

CLASSIC BEEF SLIDERS

Cheddar Cheese, Lettuce,
Tomato, Pickle, Onion

MINI FRENCH DIP

Shaved NY Steak,
Au Jus, Horseradish Cream Sauce

BUTTERMILK FRIED CHICKEN

STARTERS

INCLUDED, SELECT TWO

SUMMER GARDEN SALAD

CRISPY COLESLAW

SEA SALT & VINEGAR POTATO CHIPS

PEANUTS & CRACKER JACK

FINGERLING POTATO SALAD

GREEK SALAD

SEASONAL FRUIT SALAD

SIDES

INCLUDED, SELECT ONE

CORN-ON-THE-COB

HOUSEMADE BBQ SPICED POTATO CHIPS

WHITE CHEDDAR MAC N' CHEESE

SOUR CREAM & CHIVE MASH POTATOES

DESSERT

INCLUDED, SELECT ONE

WATERMELON WEDGES

HOMEMADE COOKIES

STRAWBERRY SHORTCAKE

BROWNIES & BLONDIES

BERRY PARFAIT

BUTTERMILK COBBLER

NOVELTY ICE CREAM BARS | ADD 4

BEVERAGES

INCLUDED

WATER & ICED TEA

BEVERAGE PACKAGE UPGRADES

PRICED PER PERSON

TWO HOURS | EACH ADDITIONAL HOUR

BOTTLED WATER 4 | 3

SODA & WATER 6 | 3
Pepsi, Diet Pepsi, Sierra Mist,
Bottled Water



FOOD & BEVERAGE MINIMUMS APPLY

A LA CARTE SNACKS

CRACKER JACK	3	CHOCOLATE TOFFEE CRUNCH	5
STADIUM POTATO CHIPS	3	CUPCAKE	5
STADIUM PRETZEL	3	DONUT	5
CANDIED NUTS	4	SOFT PRETZEL	5
CHOCOLATE COVERED STRAWBERRY	4	STADIUM HOT DOG	5
CLASSIC STADIUM POPCORN	4		
COOKIE	4		

MINGLING PLATTERS

PRICED PER PLATTER, SERVES 8-10 GUESTS
FOOD & BEVERAGE MINIMUMS APPLY

DIP TRIO | 45

Roasted Pasilla Chili & Cheese Dip, Roasted
Tomato Salsa, Guacamole, Tortilla Chips

COOKIES & BROWNIES | 45

Pastry Chef's Assorted Cookies & Brownies

SEASONAL CRUDITES | 50

Seasonal Vegetables, Roasted Garlic Dip

SEASONAL FRUITS, MELONS & BERRIES | 50

MEDITERRANEAN PLATTER | 60

Hummus & Babaganoush, Marinated Olives,
Feta, Pita, Herb Flat Bread

CHARCUTERIE | 65

La Quercia Prosciutto, Soprasata, Cremenelle,
Spicy Calabresa, Fra Mani Chorizo,
Pickled Vegetables, Mustard Cream, Baguette

JUMBO PRAWN COCKTAIL | 65

Traditional Cocktail Sauce, Caper Remoulade,
Fresh Lemon

CALIFORNIA CHEESES | 75

Local Farm Cheeses, Local Olive,
Bread & Baguette, Fig Jam

40 PIECE ASSORTED SUSHI | 155

Wasabi, Pickled Ginger, Soy Sauce



PRICED PER PERSON - FOOD & BEVERAGE MINIMUMS APPLY

PASSED ITEMS

ONE HOUR | TWO HOURS

SELECT FOUR 25 | 38

SELECT SIX 38 | 51

SELECT EIGHT 51 | 66

COLD

SEARED TUNA

Yuzu Ponzu, Avocado Aioli, Shishito Pepper

ASSORTED FLATBREAD

Chef Selection

PETITE LOBSTER ROLLS

Buttered Bun

TOMATO BRUSCHETTA

Burrata, Picholine, Marcona Almond Pesto

DUNGENESS CRAB
White Corn Guacamole, Lemon Vinaigrette

HOUSE CURED SALMON
Potato Cake, Chive Creme Fraiche

TUSCAN WHITE BEAN HUMMUS
Pita Chip, Olive & Tomato Relish

ASSORTED PETIT FOURS DESSERT
Assorted Caked Pops, Beignets with
Seasonal Jam, Assorted Chocolate Truffles,
Assorted Hand Crafted Candies

HOT

SHRIMP TACO

Roasted Pasilla Chilies, Avocado Crema, Cotija

SHORT RIB SLIDERS

Buttered Bun, Arugula, Horseradish

MINI LOBSTER CORN DOGS

CHICKEN SATAY

Butternut Squash, Pancetta Sage Jam

CARAMALIZED GOAT CHEESE & ONION TART

Arugula, Black Pepper Vinaigrette

GRILLED CHEESE & TOMATO SOUP

Basil Puree

MINI CUBAN PANINI
Slow Roasted Pork, Mustard, Pickles, Cheese

BRUSCHETTA
Burrata, Chef's Blend Roasted Mushrooms,
Italian Parsley

MINI PORK BELLY BAHN MI
Pickled Vegetables, Sriracha Aioli

BEEF SLIDERS
Secret Sauce, Buttered Bun, Cheddar

COLORADO LAMB LOLLIPOPS | ADD 3
Cilantro Mint Aioli

STADIUM HAWKERS

STADIUM SNACKS SERVED HAWKER STYLE

ONE HOUR SERVICE

SELECT TWO | 10

SELECT THREE | 12

CRACKER JACK

COTTON CANDY

ROASTED PEANUTS

HOT PRETZELS | ADD 2

NOVELTY ICE CREAM BARS | ADD 3

MINI DOGS | ADD 4

NOVELTY CANDY | ADD 3



PRICED PER PERSON - FOOD & BEVERAGE MINIMUMS APPLY

ACTION STATIONS

150 PER CHEF ATTENDANT
ONE HOUR | TWO HOURS

SUSHI 35 | 45

ASSORTED SUSHI & SASHIMI
Rolled-To-Order, Soy, Wasabi,
Pickled Ginger

CARVING STATIONS 35 | 48

SELECT TWO

NEW YORK STRIP LOIN
Creamy Horseradish, Demi,
Sliced French Baguette

ROASTED TURKEY BREAST
Cranberry Aioli

SMOKED PORK STEAMSHIP
Dijon Mustard, Pan Jus

MAPLE GLAZED PORK LOIN
Bacon Apple Jam

LOCAL SEA BASS FISH TACOS
Corn Tortillas, Cilantro

COLORADO LEG OF LAMB ADD 5
Cilantro Mint Aioli

BEEF TENDERLOIN ADD 10
Caramelized Onion, Arugula, Horseradish

RAW BAR 40 | 60

POACHED WHITE AMERICAN SHRIMP

CRAB CLAWS

OYSTERS ON THE HALF SHELL

SMOKED SALMON
Caper, Onions,
Creme Fraiche Cocktail Sauce,
Toast Points

BALLPARK STATIONS

150 PER CHEF ATTENDANT
ONE HOUR | TWO HOURS

HOT DOG STAND 12 | 19

FARMER JOHN ALL BEEF HOT DOGS
Sauerkraut, Sweet Onions, Relish,
Mustard, Ketchup

WING STATION 20 | 30

YOUR CHOICE OF BONELESS OR CLASSIC WINGS
Tossed-To-Order with your Favorite Sauces:
Classic Buffalo, Honey BBQ, Ginger Chili Glaze Carrots,
Blue Cheese, Celery

SLIDER BAR 25 | 35

SELECT THREE

KOBE BEEF SLIDERS
Tillamook Cheddar, Secret Sauce

CRISPY CHICKEN SLIDERS
Spicy Slaw, Chipotle Aioli

PULLED PORK
Coleslaw, House Made BBQ

FLORIDA ROCK SHRIMP CAKE
Avocado Aioli, Greens

DINNER



PRICED PER PERSON - FOOD & BEVERAGE MINIMUMS APPLY

BUFFET

INCLUDES BREAD & BUTTER
WATER, COFFEE & TEA

OPTION ONE | 52

INCLUDES DUAL STARTER, SINGLE ENTREE,
SINGLE PASTA, & SINGLE DESSERT
UPGRADE SELECTIONS ARE NOTATED IN BOLD

OPTION TWO | 65

INCLUDES DUAL STARTER, DUAL ENTREE,
SINGLE PASTA, & SINGLE DESSERT OPTION
UPGRADE SELECTIONS ARE NOTATED IN BOLD

PLATED

FRESH ARTISAN ROLLS, BUTTER
PRE-SET WATER, TABLESIDE COFFEE & TEA

PLATED DINNER | 52

INCLUDES ONE SELECTION IN EACH CATEGORY
UPGRADE SELECTIONS ARE NOTATED IN BOLD

**FOR PLATED DINNER, PLEASE SEE CATERING
MANAGER FOR PRICING ON CHOICE ENTREES
AND ADDITIONAL OPTIONS**

DINING SELECTIONS

STARTERS/ FIRST COURSE

CAESAR SALAD

Romaine Hearts, Classic Dressing, Shaved Parma Cheese,
Roasted Garlic Brioche Croutons

SESAME SALAD

Napa, Daikon, Cilantro, Mint, Sesame Dressing

HEIRLOOM TOMATO SALAD

Watermelon, Radish, Cucumber, Basil Vinaigrette

RUSTIC ARUGULA & ASIAN PEAR SALAD

Blue Lake Beans, Feta, Pistachios, Tarragon Vinaigrette

KENTER CANYON SUMMER GREENS

Grape Tomatoes, Point Reyes Blue Cheese,
Shaved Apples, Toasted Almonds, Herb Shallot Vinaigrette

ENDIVE WATERCRESS SALAD

Shaved Apples, Blue Cheese,
Walnuts, Creamy Peppercorn Dressing

ROASTED BABY BEETS

Goat Cheese, Baby Arugula, Hazelnut Vinaigrette

BABY GEM LETTUCE

Heirloom Tomato, Summer Beans, Sherry Vinaigrette

BLOOMSDALE SPINACH & FRISEE SALAD

Shaved Pepato Cheese, Pancetta Lardons,
Toasted Pine Nuts, Balsamic Vinaigrette

ROASTED TOMATO & FENNEL SOUP

Crispy Basil, California Olive Oil,
Garlic Croutons, Chives



DINING SELECTIONS CONT.

ENTREES/ MAIN COURSE

BRAISED SHORT RIBS

Roasted Root Vegetables, Braised Baby Onion, Horseradish Gremolata

ROASTED JIDORI CHICKEN

Roasted Root Vegetables, Bacon Jam, Potato Puree, Thyme Jus

GINGER BASTED HALIBUT

Braised Kale, Soy Shitake Mushrooms

SLOW ROASTED SALMON

Celery Root Puree, Apple Fennel Salad, Preserved Lemon Emulsion

PANCETTA WRAPPED TURKEY

Five Onion Bread Pudding, Mustard Beurre Blanc

SEABASS EN PAPILOTTE

Braised Baby Fennel, Leeks, Castelvetro Olives

SMOKED STRIP LOIN | ADD 5

Creamed Spinach, Crispy Fingerling Potatoes, Gruyere Popovers

GRILLED FILET MIGNON | ADD 10

Garlic Wilted Spinach, Herb Roasted Fingerling Potatoes, Truffle Jus

PASTA ENTREES

BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter, Toasted Marcona Almonds

GEMELLI PASTA

Prosciutto, Fresh Peas, Truffle Cheese

MAC N' CHEESE

Orecchiette Pasta, Creamy Bechamel

PENNETTE

Baby Heirloom Tomatoes, Roasted New Onions, Thyme Emulsion

RIGATONI MEATBALLS

Veal & Pork Meatballs, San Marzano Tomato Sauce, Parmesan

BOLOGNESE RAVIOLI | ADD 3

Ricotta Fonduta, Parmesan Cream, Peas

RIGATONI PASTA | ADD 3

Balsamic Roasted Mushrooms, Asparagus, Shaved Peccarino

VEGETARIAN OPTIONS

ROASTED MUSHROOM & BARLEY RISOTTO

Lemongrass Carrot Broth, Shaved Parmesan, Baby Herb Salad

ENGLISH PEA RAVIOLI

English Peas, Fresh Herbs, Lemon Nage

DESSERT

CARROT CAKE

Black Walnut, Cream Cheese, Ginger

CHOCOLATE MOUSSE

Malt, Candied Peanut, Sable

BROWN BUTTER BEIGNETS

Seasonal Jam, Cardamom

CHOCOLATE CAKE

Caramel Sauce, Praline, Creme Chanteilly

MASCARPONE CAKE

Local Berries, Vanilla Cream

RED VELVET CAKE

Milk Chocolate, Creme Fraiche, Candied Coca Nib



PRICED PER PERSON - FOOD & BEVERAGE MINIMUMS APPLY

DESSERT BUFFET

AN ASSORTMENT OF SEASONAL MINI PASTRIES CREATED BY OUR PASTRY CHEF.
QUANTITIES LIMITED & BASED ON GUEST COUNT.
ONE HOUR SERVICE

SELECT ONE | 10 SELECT TWO | 15 SELECT THREE | 20 SELECT FOUR | 25

SEASONAL FRUIT
ASSORTED HOMEMADE COOKIES
ASSORTED MINI CUPCAKES
ASSORTED CAKE POPS
BROWNIES & BLONDIES
PARISIAN MACARON
FRUIT COBBLER
MINI CHEESECAKES
CHOCOLATE MOUSSE

CHOCOLATE COVERED PRETZELS
MINI CARAMEL APPLES
RICE CRISPY TREATS
SMORES BARS
WARM BEIGNETS
BERRY CRISP

DESSERT CART UPGRADE | 175 PER CART
LIMITED QUANTITIES OF CARTS

BEVERAGE



PACKAGES

PRICED PER PERSON

TWO HOURS | EACH ADDITIONAL HOUR

FOOD & BEVERAGE MINIMUMS APPLY

NON-ALCOHOLIC

COLD BAR 12|3
Soft Drinks, Bottled Water

HOT BAR 10|3
Regular & Decaffeinated Coffee,
Hot Tea

HOT & COLD BAR 15|4
Soft Drinks, Bottled Water Regular
& Decaffeinated Coffee, Hot Tea

BEER, WINE, & SPIRITS

WINE AND BEER BAR 22|6
Domestic Beer
House Red & White Wine
Soft Drinks, Bottled Water

GOLD PACKAGE 27|8
Well Spirits
Domestic & Premium Beer
House Red & White Wine
Soft Drinks, Bottled Water

PLATINUM PACKAGE 36|8
Premium Spirits
Domestic & Premium Beer
House Red & White Wine
Soft Drinks, Bottled Water

A LA CARTE

PRICED PER SERVING

BARTENDER REQUIRED AT 150 PER BARTENDER

PREMIUM LIQUOR	12
WELL LIQUOR	10
HOUSE WINE	9
PREMIUM BEER	9
DOMESTIC BEER	8
SOFT DRINKS	4
AQUAFINA WATER	4
COFFEE URN	40

GROUPS SMALLER THAN 50 GUESTS WILL BE ASSESSED A 150 BARTENDING FEE.

LEGENDS RESERVES THE RIGHT TO DICTATE THE NUMBER OF BARTENDERS NEEDED FOR ON-CONSUMPTION BAR.



FEES

An 8% California Sales tax and a 20% administrative fee will be added on to your final food and beverage bill. The Administrative Fee of 20% is NOT a gratuity. A portion will be used by Legends to provide a more competitive wage to our associates. A portion will be maintained by Legends to cover overhead and other costs. It is up to your personal discretion to leave a gratuity for your service staff. Prices DO NOT include the 8% California Sales Tax on food, beverage or administrative fees. Clients requesting an exclusion from sales tax must submit all documentation to Legends in support within (7) seven days of your event.

ANCILLARY CHARGES

LABOR FEE: \$150

Labor Fee shall apply for all food and beverage services that do not meet the Food & Beverage Minimums listed below:

Non-Peak Event - \$1,500 Beverage, \$3,000 Food

Peak Event - \$5,000 Beverage, \$9,000 Food

BARTENDER FEE: \$150

Bartender Fee shall apply to all bar functions requesting cash or 'on consumption' bars. In addition, Labor Fees may apply if beverage minimum is not met.

ALCOHOL POLICY

Red Carpet Events is dedicated in providing quality events that promote enjoyment and safety. This is best achieved when moderation is practiced.

To maintain compliance with rules and regulations set forth by the State of California, we ask that you adhere to the following:

- Alcoholic beverages cannot be brought into or taken out of Angel Stadium.
- It is the responsibility of the event host, or their representative/main contact, to monitor and control alcohol consumption within their event.
- Minors (under the age of 21), by law, are not permitted to consume alcoholic beverages. Legends reserves the right to ask for proper identification at any time
- It is unlawful to serve alcoholic beverages to an obviously intoxicated guest(s). Legends reserves the right of not serving any guest intoxicated to a condition of incoherence.
- Guests are not permitted to take cans, bottles or glasses outside the event area.

EXTERNAL FOOD & BEVERAGES

It is not permissible for guests to bring food and/or beverages from outside the stadium. Any food or beverage products brought into the Stadium without proper authorization will be assessed to the event host a fee at our normal retail pricing or not allowed on the premises.

THANK YOU!

ON BEHALF OF RED CARPET EVENTS, WE WOULD LIKE TO
THANK YOU FOR CONSIDERING ANGEL STADIUM FOR YOUR
NEXT EVENT.

