



LEGENDS HOSPITALITY

CATERING MENU



A LA CARTE SNACKS



Service for Two Hours / Minimum of 25 Guests

Priced Per Person

ASSORTED INDIVIDUAL YOGURTS 6 v / GF

WHOLE SEASONAL FRESH FRUIT 6 v / GF

SLICED SEASONAL FRESH FRUIT 12 v / GF

INDIVIDUAL YOGURT PARFAIT CUPS 12 v / GF

ASSORTED DONUTS 6 v

GRANOLA AND ENERGY BARS 5 v

INDIVIDUAL CRUDITÉ CUPS
with Hummus 16 v / GF

INDIVIDUAL FRUIT CUPS
with Greek Yogurt 14 v / GF

ASSORTED *FRITO LAY* CHIPS 6 v

STADIUM-MADE TORTILLA CHIPS
Salsa and House-Made Guacamole 12 v

CLASSIC BALLPARK POPCORN 5 v

NEW YORK PRETZELS WITH MUSTARD 7 v

FRESH VEGETABLE CRUDITÉ PLATTER
with Hummus and Buttermilk Ranch Dressing 10 v / GF

HUMMUS DUO
with Mini Pitas and Terra Chips 8 v

ARTISAN NEW YORK CHEESES
with Traditional Accompaniments 14 v

HEBREW NATIONAL HOT DOGS
with All the Fixings 10

STADIUM ANTIPASTI 10

ASSORTED MINI CUPCAKES 9 v

CHOCOLATE COVERED STRAWBERRIES 9 v

FRESH BAKED COOKIES AND BROWNIES 8 v

ASSORTMENT OF CLASSIC AND
NOVELTY CANDIES 10 v

v Vegetarian / GF Gluten-Free



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LEGENDS HOSPITALITY CATERING SERVICES

Legends Hospitality is the exclusive Premium Service provider at Yankee Stadium. We will provide you with culinary delights, merchandise, outstanding service, and the ability to order any of our offerings as effortlessly as possible. If there is anything we can do to enhance your experience, please let us know. Our staff is dedicated to welcoming and serving you and your guests.

FOOD AND BEVERAGE

Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the Stadium by the client, guests or vendors. Legends Hospitality is the only licensed authority to sell and serve food and beverage for consumption on the premises.

GLATT KOSHER

Legends Hospitality at Yankee Stadium is home of one of the only in-stadium Glatt Kosher Kitchens in the country and is supervised by Star K out of Baltimore, MD.

In charge of our Kosher team at Legends is Chef Jacob Goldberg. Jacob is been a kosher chef for over ten years and has been working for the finest kosher establishments around the tri-state area. He has vast food knowledge in both kosher and non-kosher fine dining. Jacob is always available to discuss any potential kosher events or any special requests made by our clients. To contact Jacob please email him at jgoldberg@legends.net. Please inquire with your Catering Manager for adding a kosher menu to your event.

EQUIPMENT: TABLES, SILVERWARE, GLASSWARE, CHINA & LINEN

Legends Hospitality provides tables for food and beverage stations that have black spandex or navy linen. Clients also have access to the furniture and chairs in the event space that they choose for their function. Legends Hospitality Catering has an inventory of china, glassware and flatware that can accommodate up to 300 guests. A rental fee will be applied for specific requests or additional silverware, glassware or china needs. The client's choice of white or navy blue cotton table cloths and linen napkins are complimentary to the event with purchase of food and beverage. Rental fees will apply for other colors and styles, please contact your catering manager for pricing and details.

Please Note: Fees do apply for any Client's floor plan that requires furniture removal from existing floor plans (please refer to the Furniture Removal Fees section).

CANCELLATIONS

In the event the client cancels the event with less than ten (10) business days prior notice to the event date, twenty five (25%) of the estimated food and beverage price will be due. If the client cancels the event within less than three (3) business days of the event, one hundred percent (100%) of the estimated food and beverage charges will be due as liquidated damages for Legends' loss due to the clients cancellations. In the event that the performance of this agreement is prevented because of an act of God, an inevitable accident, fire, blackout, strike, labor dispute, rule, or by an act of Government or other causes beyond the company's control, either party shall be permitted to cancel this agreement without liability.

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ALCOHOL POLICY

The New York Alcohol and Beverage Commission (ABC) prohibits alcohol from being brought into or out of Yankee Stadium. State Law prohibits the consumption of any alcoholic beverage by any person under the age of 21. We request the cooperation of all guests in complying with these legal requirements. It is the responsibility of the event host(s) to monitor and control minors or intoxicated persons from consuming alcoholic beverages. Legends Hospitality reserves the right to check for proper identification and refuse service to persons under the legal drinking age as well as anyone who appears intoxicated. New York State prohibits the sale of alcoholic beverages before noon (12pm) on Sundays.

TAXES & SERVICE CHARGE

An 8.875% NY Sales tax and a 20% service charge will be added onto your final bill. The 20% service charge is calculated based on your total pre-tax food, beverage, and liquor bill. Charges for additional items, such as equipment rentals, are not subject to a 20% service charge. The 20% service charge represents a gratuity of 14%, which will be distributed directly to the service staff, and an administrative fee of 6%. The administrative fee of 6% is not a gratuity and will not be distributed to employees, but rather will be retained by Legends Hospitality to help defray administrative costs related to your event. It is up to your personal discretion to leave any additional gratuity (above 14% of the food, beverage, and liquor costs) for your service staff. If you wish to leave an additional gratuity for the service staff, you may do so by contacting your Catering Manager. Clients requesting an exclusion from sales taxes under 501(c)(3) must submit all documentation to Legends Hospitality in support within thirty days of your event. If you have any discrepancies or need an additional copy of your receipt, please call the Catering Office.

SCHEDULE OF DEADLINES

TEN (10) BUSINESS DAYS PRIOR TO YOUR EVENT PLEASE SUBMIT:

- A signed Catering Event Contract to include a guaranteed guest count and your final food and beverage selections.
- Set-up selections to include: furniture placement, linen selection, and additional equipment needs (subject to Stadium Operations approval).

THREE (3) BUSINESS DAYS PRIOR TO YOUR EVENT PLEASE SUBMIT:

- A final guest count to include a breakdown of adult and children, kosher meals, vegetarian meals and vendor meals. (Note: final guest counts will not be lowered below your guaranteed guest count or adjusted by more than twenty percent (20%) above your estimated guest count).
- A detailed timeline of event is finalized.
- Floor plans to include the number of guests to be seated at each table (if this applies to your event).
- Payment in-full, submitted via credit card, wire transfer or check made out to Legends Hospitality.

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METHOD OF PAYMENT

CREDIT CARD PAYMENT

An authorization form must be completed including the card holder's signature. Legends Hospitality accepts all major credit cards.

WIRE TRANSFER PAYMENT:

Bank: Wells Fargo

Beneficiary: Legends Hospitality, LLC ABA #: 121000248

Account #: 2000055522094

Reference: Sub Acct #003 NYY

CHECK PAYMENT

Make all checks payable to "Legends Hospitality" and mail with a tracking number to the following address:

Legends Hospitality

Yankee Stadium

Attn: Jahaira Diaz

One East 161st Street Bronx, NY 10451

Note: Please include reference on all transactions.



ANCILLARY CHARGES:

- Coat Check is available for \$250 for one hundred (100) guests or less. An additional fee of \$250 will apply for all events with two hundred (200) guests and a total of \$750 will for events up to three hundred (300) guests.

Please Note: Management is not responsible for any lost or stolen items in the Coat Check Area. For any items with great value (exceeding \$3000), guests will be asked to sign the back of the coat check card placed with the coat/item on the rack to ensure identification upon pick up.

- A late ordering fee of twenty percent (20%) will be applied to the total retail price of food and beverage ordered less than three (3) business days prior to an event.

LEGENDS HOSPITALITY CATERING STAFFING RATIOS ARE AS FOLLOWS:

One (1) Bartender for every Seventy Five (75) Guests

One (1) Server for every Thirty Five (35) Guests for a Reception-Style Event

One (1) Server for every Ten (10) Guests for a Plated Meal-Style Event

IF THE CLIENT REQUESTS ADDITIONAL CATERING STAFF ABOVE THESE RATIOS THE FOLLOWING FEES WILL APPLY:

A Bartender Fee of \$250 per additional Bartender.

A Server Fee of \$150 per additional Server.

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FURNITURE REMOVAL FEES:

All Furniture Removal Fees will be assessed Upon Stadium Operations Approval of the floor plan for your Event.

Charges will be applied based on the location when existing furniture is not utilized:

Legends Suite Club 100 Level Cleared is \$2,500

Action Stations only in the Legends Suite Club 100 is \$750

Half of Legends Suite Club 100 Level is \$1,000

Half of Legends Suite Club 100 Level including Action Stations is \$1,500

Legends Suite Club 000 Level Cleared is \$1,750

Legends Suite Club 000 Level Action Station Cleared \$500

Half of Legends Suite Club 000 Level including Action Stations is \$1,000

Half of Legends Suite Club 000 Level is \$750

Field MVP Cleared \$850

Delta SKY360° furniture is up to \$1,500

Audi Yankees Club including tables and chairs is \$1,500

Audi Yankees Club including tables, chairs and banquettes is \$2,000

All Party City Party Suites (1-7) are \$750 and an Individual Party City Party Suite is \$100

Club Suite 62 up to \$250

CONTACT INFORMATION

Jahaira Diaz, Catering Manager

Phone: 646-977-8533

Email: JDiaz@Legends.net

Fax: 718-838-6965

Address: One East 161St Street, Bronx, NY 10451

David A. Katz, GM of Premium Services

Phone: 646-977-8525

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