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# INTUIT DOME INTRODUCES MENU WITH ITEMS THAT FANS CRAVE, SERVED EVERYWHERE

310 Provisions created a quick, easy, and delicious dining experience, with chef-crafted signature menus, just steps away from every seat at Intuit Dome

LOS ANGELES (June 10, 2024) – In a venue "Built Different" from any other, Intuit Dome's food and beverage experience, created by 310 Provisions (a partnership between the Clippers and Levy), blends unprecedented ease of access, culinary craftsmanship, and a menu grounded in insights about what Clippers fans enjoy most. 310 Provisions conducted extensive culinary research and taste-testing, crafted a Dome Dozen menu focusing on exceptional quality, and designed the concourse to put every menu item within a two-minute walk of every seat. All of it will be made inhouse by 310 Provisions' hospitality team featuring a roster of chefs with experience leading four-star restaurant kitchens and large-scale culinary operations at the most well-known cultural destinations.

"We believe the food and beverage experience that 310 Provisions will deliver at Intuit Dome will set a new standard," said Gillian Zucker, CEO of Halo Sports and Entertainment. "The combination of high-quality food that fans crave, priced fairly, and available within a short distance of every seat, is unmatched amongst venues. We are eager for fans to experience it when the doors open on August 15."

As it relates to pricing, 310 Provisions will deliver high-quality food that fans crave at fair pricing. For example, the Clipper Dog, sourced from Niman Ranch, will be priced at \$8 and will be available for just \$5 for Chuckmark certified fans. For more information on the Chuckmark program, click HERE.

"We're rolling out an entirely new hospitality playbook that will feed fans an incredible culinary experience with speed and skill, muscle and finesse, in a way nobody has ever seen," said Andy Lansing, CEO of Levy. "We worked hand-in-hand with the Clippers throughout the building process on every detail to deliver an elevated and fully-frictionless experience, from the kitchen design to our elite culinary team. Everything about dining at Intuit Dome is extraordinarily unique."

# The Dome Dozen and Intuit Dome's Signature Menu

Dome Dozen menu items are available at 100% of Intuit Dome's food locations, which includes more than 20 checkout-free markets. Fans can find these items at Fast Break and Pick & Roll markets conveniently located just steps away from every seat in the house. The entire journey was designed to take 123 seconds or less to get back to your seat.

- The Famous Sushi Dog, tasty, fresh and so unique, like a sushi burrito in the size and portability of a hot dog. Available in spicy tuna and California.
- **Clipper Dog**, made with the finest Niman Ranch all-beef, natural casing hot dog. Robust flavor with the right amount of snap.
- **Nachos**, Clippers blue, red, and white tortilla chips. Designed for maximum queso pick-up in every bite.
- **Popcorn**, painstakingly taste-tested to find the right kernels, oils and seasonings for the most airy, flavorful bite. Classic Buttered and our signature flavor, Butter Toffee.
- **Soft Pretzels**, crafted with pretzel masters in Germany and Austria. Proprietary Bavarianstyle recipe, hand-twisted and baked before every game. Warm, crisp on the outside, soft and chewy on the inside.
- **Hand-Rolled Maki, Nigiri, and Bento Boxes**, made by the Dome's own in-house sushi chef each game. An assortment of favorites spicy tuna, salmon, and vegetarian options.
- Churros, warm La Princessa churros dusted with cinnamon and sugar, served with Dulce de Leche dipping sauce
- **Buffalo Cauliflower Wrap**, fresh and zesty, homemade Buffalo sauce, spinach wrap with pickled carrots, kale, tomato, and red peppers. All vegan ingredients.
- Artisanal Sandwiches, rotating throughout the season, made with fresh bread, hand-sliced deli meats, house-made aioli and sauces
- Market Salads, including favorites like Chicken Caesar and Cobb. Made with farmers market veggies and house dressings.
- **Curated Snack Collection**, featuring crispy, salty, and sweet snacks made just for Intuit Dome and sourced from local LA businesses
- Ice Cream and Frozen Treats, a selection of signature flavors and fun on-the-go treats for fans with a sweet tooth

Additionally, 310 Provisions created 5 signature items – must-try specialty dishes for foodie fans – available at Pick & Roll markets, which represent more than half of all food locations.

- **Double-Cheeseburger**, we made our own proprietary burger blend with brisket, short rib, and chuck for a perfectly tender, juicy burger. Topped with New School American, crunchy pickles and Clippers secret sauce on a soft potato bun.
- **LA Street Dog**, an ode to a local delicacy. Bacon-wrapped Niman Ranch all-beef hot dog, garlic mayo, seasoned peppers and onions, ketchup and mustard, on a split top Bolillo bun.
- K-Town BBQ Chicken & Waffle Fries, crunchy, juicy chicken thighs tossed in Korean BBQ sauce from LA-favorite Seoul Sausage. Sweet, smoky, and delicious.
- **Four-Edge Pan Pizza**, made in-house before each game. Square cut, with custom pans to maximize the crispy caramelized edges. Pepperoni, cheese, and a rotating slice.
- **Empanadas**, sourced from local Continental Gourmet Market. Warm, flaky, and the perfect portable bite. Fillings will rotate throughout the season.

## A Culinary Team Built for Fine Dining and Fueling the Masses

310 Provisions built a championship-caliber culinary team to deliver elevated quality across the venue. The star-studded roster includes two senior culinary leaders in **Senior Executive Chef Adam Brown** and **Executive Chef Hagan Whelchel**, who are equally comfortable in the kitchen of a Michelin Star restaurant or cooking for millions of visitors at the world's largest attractions. Brown joins most recently from The Walt Disney Company, where he led culinary operations and frictionless innovation efforts at 150 dining destinations across its resorts. Whelchel rose up the

culinary ranks at acclaimed restaurants like Essex House, Olives, Bouchon, and Ad Hoc, with influences from renowned chefs Todd English, Thomas Keller, Alain Ducasse, and Didier Elena, among others. Together, their blend of creativity, craftsmanship, and precision enables Intuit Dome to deliver a food and beverage experience unlike anywhere else.

<u>Click here</u> for food photos and please contact <u>Chris Wallace</u> for more information.

#### **About the Intuit Dome**

Opening in August 2024, Intuit Dome is the new home of the L.A. Clippers and will host hundreds of sporting events and concerts each year. Located in Inglewood, Calif., Intuit Dome is built different -- it will redefine fans' expectations for live experiences and change the music landscape in Los Angeles.

# About the L.A. Clippers

Led by Chairman Steve Ballmer, the L.A. Clippers have competed in 53 NBA seasons and appeared in the Playoffs in 10 of the past 12 seasons. They have 12-straight winning seasons, the longest active streak in the NBA. The Clippers are committed to the City of Los Angeles and through the L.A. Clippers Foundation, provide resources and opportunities that make a positive difference toward leveling the playing field for youth in Southern California. Visit the Clippers online at www.clippers.com or follow them on social media @LAClippers.

#### **About Levy**

The disruptor in defining the sports and entertainment hospitality experience, Levy is recognized as the market leader and most critically acclaimed hospitality company in its industry. Twice named one of the 10 most innovative companies in sports by Fast Company magazine and one of the top three Best Employers for Diversity in America by Forbes, Levy's diverse portfolio includes award-winning restaurants; iconic sports and entertainment venues, zoos and cultural institutions, theaters and music festivals, and convention centers; as well as the Super Bowl, Grammy Awards, US Open Tennis Tournament, Kentucky Derby, Coachella and Stagecoach Music Festivals, and NHL, MLB, NBA, NFL, and MLS All-Star Games. For more, visit levyrestaurants.com or follow us on LinkedIn, Instagram, and X.