



2016-2017

OCTANE LOUNGE

xfinity arena
at everett



The Octane Lounge has a food and beverage minimum of \$1250 for all Silvertip Games other events vary. All packages are priced at a per person rate. Please contact the Premium Services Department with any a la carte item request.

PUCK DROP DIP & SNACK PACKAGE

\$22 per person

Bottomless Basket of Fresh Golden Popcorn

Basket of freshly popped and lightly seasoned corn.

Potato Chips and Dip

Served with garlic dip.

Combination of Gourmet Snack Mix

Salted pretzels and honey roasted peanuts.

Fresh Fruit and Vegetable Platter

The freshest fruits and berries of the season paired with garden fresh vegetables served with Balsamic yogurt and ranch dipping sauce.

All Catered Events are Subject to a 20% Management Charge & Sales Tax.

SLOW ROASTED PACKAGE

\$35 per person

Cucumber and Dill Salad

Sliced cucumbers, onions, and dill tossed in a red wine vinaigrette.

Fresh Fruit and Vegetable Platter

The freshest fruits and berries of the season paired with garden fresh vegetables served with yogurt and ranch dipping sauce.

Creamy Bacon Mashed Potatoes

Classic mashed potatoes with bacon crumbles.

BBQ Baked Beans

Traditional baked beans.

Pulled Pork

Pulled pork smothered in our house BBQ sauce.

Corn Bread

Traditional corn bread served with a honey maple butter.

Assorted Cookies and Gourmet Brownies

Freshly baked assorted cookies and gourmet brownies.



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STARS AND STRIPES

\$35 per person

Bottomless Basket of Fresh Golden Popcorn

Basket of freshly popped and lightly seasoned corn.

Fresh Fruit and Vegetable Platter

The freshest fruits and berries of the season paired with garden fresh vegetables served with yogurt and ranch dipping sauce.

NW Mixed Green Salad

Mixed green salad with tomatoes, cucumbers, shaved red onions, carrots served with balsamic vinaigrette

Chicken Tenders

Breaded strips of chicken breast fried to a delicate, crunchy golden brown and served with bacon ranch, BBQ and honey mustard dipping sauces.

Hamburgers

Freshly ground Certified Angus Beef burgers raised in the Northwest and served with house made potato chips, Swiss and Cheddar cheese and traditional accompaniments.

All Beef Hot Dogs

Hearty all beef hot dogs served with Hoagie Buns and traditional condiments.

Assorted Cookies and Gourmet Brownies

Freshly baked assorted cookies and gourmet brownies.

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SOUTH OF THE BORDER PACKAGE

\$37 per person

Trio of Salsas

A bottomless basket of tri-colored tortilla chips and fresh salsas including: house red, verde & spicy.

Fresh Fruit and Vegetable Platter

The freshest fruits and berries of the season paired with garden fresh vegetables served with lime wedges and Tajin and a Jalapeno ranch dipping sauce.

Southwest Caesar Salad

Hand tossed crisp hearts of Romaine lettuce served with our own Southwestern Caesar dressing, Jack Cheddar Cheese, corn & black bean blend, crispy tortilla strips.

Fajitas Bar

Chipotle marinated beef and Cilantro Lime chicken breast with sautéed onions and peppers accompanied by warm flour tortillas, Pico de Gallo, cilantro sour cream, guacamole, radish and jalapeno peppers.

Churros

Dusted in cinnamon sugar and served with caramel sauce.

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NORTHWEST PACKAGE

\$45 per person

Potato Chips and Dip

With garlic dip.

Fruit, Vegetable & Cheese Combination

A sampling of domestic and imported cheeses, fresh fruit and garden fresh vegetables served with Balsamic yogurt and Jalapeno ranch dipping sauce.

NW Spinach Salad

Tender baby spinach leaves, candied walnuts, bleu cheese and raspberries served with a raspberry vinaigrette.

Chicken Satay

Cilantro and sweet chili chicken skewers with peanut sauce.

Cedar Plank Roasted Northwest Salmon

Pacific Northwest salmon seasoned with kosher salt and herbs and lemon.

Mixed Berry Cobbler with Vanilla Bean Ice Cream

Homemade cobbler with a touch of lemon and orange zest and fresh ginger blanketed in a crumble topping made with granola, butter and brown sugar.

**All Catered Events are Subject to a 20% Management
Charge & Sales Tax.**

BEVERAGES

The Octane Lounge features a full cocktail bar including soda, draft domestic and premium beer, a local variety of red and white wines and three-tiers of spirit options. If not otherwise noted, the Octane Lounge will feature a cash bar. You do have the option of a Hosted Bar. All beverages would be billed upon consumption and added to your final bill. Please speak with the Premium Services Department to set up your Hosted Bar.

BAR PRICES

20 oz Domestic Draft Beer	8.00
20 oz Premium Draft Beer	9.00
Wine	8.00
Well Cocktail	8.00
Premium Cocktail	9.00
Super Premium Cocktail	11.00

BAR PRICES

12 oz Soda	3.00
Coffee by the gallon Locally roasted by Whidbey Coffee	18.00

All Catered Events are Subject to a 20% Management Charge & Sales Tax. A 20% Management Charge and applicable sales tax will be added to all orders. This Management Charge and is not a tip, gratuity, or service charge and is not distributed to any service employee. This charge is the sole property of the food/beverage service company or the venue owner and is used to cover such party's expenses in connection with the suite event and is not a charge in lieu of a tip.





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SPECTRA
BY COMCAST SPECTACOR