



ANGEL OF THE WINDS — ARENA —

YOUR SPORTS & ENTERTAINMENT XPERIENCE!

OCTANE LOUNGE

WELCOME

to the 2023 | 2024 Season at Angel Of The Winds Arena | Octane Lounge

Oak View Group Hospitality, welcomes you to the 2023-2024 season at Angel Of The Winds Arena! We look forward to an action-packed season filled with great events, delicious food & refreshing beverages. Our Executive Chef created a menu featuring a selection of regional and local favorites.

As the exclusive provider of food and beverage for Angel Of The Winds Arena, we are committed to the highest standards of quality and service. We eagerly await the opportunity to create new and incomparable experiences each time you visit your Executive Suite. We believe in the quality of your experience, the finest food and beverage complimented by efficient and gracious service. Our OVG culinary team sources our ingredients locally whenever possible: "From our state to your plate!"

Additionally, if you have any dietary restrictions, please let us know and we can help tailor a menu to fit your guests' needs. Our Octane menu features a package style meal choice along with complete beverage service. Please contact the Premium Services Department with any a la cart item requests.

**TO PLACE AN ORDER OR FOR
ANY ADDITIONAL QUESTIONS
PLEASE CONTACT:**

Liberty Forehand | 425-322-2718
Liberty.forehandpetersen@oakviewgroup.com



PACKAGES

PUCK DROP SNACK PACK \$41.00 PER PERSON

Minimum order of six people

Bottomless Basket of Fresh Golden Popcorn ^{GF}

Basket of freshly popped and lightly seasoned corn

Potato Chips and Dip ^{GF}

House made kettle chips served with creamy garlic onion dip

Fresh Fruit Skewers and Vegetable Platter ^{GF}

Fresh seasonal fruits skewered to colorful arrangement and berries paired with garden fresh vegetables served with ranch dipping sauce

Pasta Salad

Fresh roasted medley of vegetables tossed together with your choice of penne or cavatappi (mac) with a creamy-tangy-zesty dressing

Slider Sandwich Trio

Ham and smoked cheddar with honey mustard
Turkey and swiss cheese with a pesto mayo
Spinach, tomato, artichoke, sun dried tomato aioli

Assorted Cookies and Gourmet Brownies

Freshly baked assorted cookies and gourmet brownies

SLOW ROASTED PACKAGE \$57.00 PER PERSON

Minimum order of six people

Bottomless Basket of Fresh Golden Popcorn ^{GF}

Basket of freshly popped and lightly seasoned corn

Fresh Fruit Skewers and Vegetable Platter ^{GF}

Fresh seasonal fruits skewered to colorful arrangement and berries paired with garden fresh vegetables served with ranch dipping sauce

Poppy Seed Kale Slaw ^{GF}

Chopped kale, shredded cabbage, shaved brussels sprouts, shredded broccoli and matchstick carrots tossed in a tangy poppy seed dressing

Corn on the Cob

Fresh corn roasted on the cob and served with Sweet garlic and herb butter

Mac and Cheese

Chef Michael's interpretation of a classic, Mac and Cheese Cavatappi Pasta, white cheddar, mild cheddar, sharp cheddar, smoked gouda, parmesan, cream cheese and american cheese. Covered with buttery toasted breadcrumbs.

Slow Roast Sandwich Bar

Build your own BBQ sandwich with BBQ pulled pork and smoked chicken served with kaiser buns

Chef's Mixed Berry Cobbler

Strawberries, Blackberries, Blueberries mixed with a winter spice simple syrup, layered with vanilla sponge and covered with granola crunch crust

PACKAGES

STARS & STRIPES \$48.00 PER PERSON

Minimum order of six people

Kettle Chips & Garlic Onion Dip ^{GF}

Basket of house made kettle chips and fresh garlic dip

Fresh Fruit Skewers and Vegetable Platter ^{GF}

Fresh seasonal fruits skewered to colorful arrangement and berries paired with garden fresh vegetables served with ranch dipping sauce

Potato Salad

Chicken Wings

Crispy fried BBQ, buffalo, and sweet garlic wings with condiments; bleu cheese, ranch dressing

Classic Arena Flare

Beef burgers and grilled hot dogs served with traditional accompaniments; lettuce, tomato, onions, pickles, cheddar & Swiss cheese, mayo, ketchup, mustard, relish, kaiser buns & hot dog buns

Assorted Cookies and Gourmet Brownies

Freshly baked assorted cookies and gourmet brownies

GF buns available

SOUTH OF THE BORDER \$48.00 PER PERSON

Minimum order of six people

Trio of Salsas ^{GF}

Basket of corn tortilla chips served with house mango peach salsa, spicy chipotle salsa, and salsa verde

Fresh Fruit Skewers and Vegetable Platter ^{GF}

Fresh seasonal fruits skewered to colorful arrangement and berries paired with garden fresh vegetables served with ranch dipping sauce

Southwest Caesar Salad

Hand tossed crisp hearts of romaine lettuce served with house-made southwestern Caesar dressing, shaved parmesan, corn peppers, and crispy tortilla strips

Street Taco Bar

Chipotle seasoned carne asada and grilled chicken with Mexican infused rice, seared flour tortillas, Pico de Gallo, sour cream, cotija cheese, guacamole and jalapeno peppers

Churros

Dusted in cinnamon sugar served with caramel, chocolate and strawberry dipping sauce

Add Corn Tortillas \$2 per person

PACKAGES

LITTY ITALY \$46.00 PER PERSON

Minimum order of six people

Roma Salad

Chopped romaine lettuce, artichoke, roasted red bell pepper, kalamata olives and feta cheese and vinaigrette dressing

Fresh Fruit Skewers and Vegetable Platter ^{GF}

Fresh seasonal fruits skewered to colorful arrangement and berries paired with garden fresh vegetables served with ranch dipping sauce

Pasta Selections

Cavatappi, Penne, Spaghetti
Alfredo, Marinara
(add meat or Italian sausage for \$5 per person)

Garlic Bread

Mini Cheesecake Tray

GF Pasta available for no additional price (Fusilli)

PACIFIC RIM \$58.00 PER PERSON

Minimum order of six people

Salad

Leaf lettuce or spinach tossed with grilled pineapple, roasted red peppers, chopped onion and feta cheese champagne vinaigrette dressing

Crispy Fried Spring Rolls

Made with a crisp crepe-like wrapper for an authentic appearance. Filled with vegetables vermicelli and spices for an authentic flavor and served with Sweet Thai Chili Sauce

Lo Mein Salad

This Cold Noodle Salad is a simple Asian-inspired addition with fresh vegetables and a light sesame-lime dressing.

Fried Rice

Jasmine Rice sauteed with fresh veggies and served hot.

Soy-Ginger and Chili Chicken Skewers

Soy-ginger marinated chicken skewer served with soy-chili sauce.

Teriyaki Beef Skewer

Tender Beef marinated in a Teriyaki marinate, skewered and grilled. Served with Teriyaki Sauce

Macaroons

Caramel Macaron, filled with a ganache made of caramel with butter and Guérande salt

Pistachio Macaron, filled with a pistachio paste garnish.

Vanilla Macaron, filled with a subtle garnish of natural Bourbon vanilla

Chocolate Macaron: filled with a ganache of UTZ-certified dark chocolate with 58% cocoa

Raspberry Macaron, filled with tangy raspberry jam.

Lemon Macaron, filled with a garnish of semi-confit lemon zest and lemon juice

APPETIZERS

COLD OPTIONS

All appetizers serve approximately 6 people

FRESH FRUIT SKEWERS WITH SWEET YOGURT DIP ^{GF} The freshest fruit skewers and berries of the season	\$50	CHEESE AND CRACKER BOARD Assorted Cheeses, Grapes, Crackers Dried Fruits <i>Make it a Charcuterie Board for \$10</i>	\$60
VEGETABLE PLATTER ^{GF} Crisp, fresh vegetables served with ranch dipping sauce	\$44	SPREAD SAMPLER Pita bread served with tzatziki dip, sun-dried tomato basil spread, and roasted garlic hummus	\$52
FRESH FRUIT SKEWERS & VEGETABLE PLATTER* ^{GF} Fresh seasonal fruits skewered to colorful arrangement and berries paired with garden fresh vegetables served with ranch dipping sauce	\$55	SLIDER SANDWICH TRIO Ham and smoked cheddar with honey mustard Turkey and Swiss cheese with a pesto mayo Roasted beef and provolone with horseradish mayo Chicken salad with apple and cranberry aioli Spinach, tomato, artichoke, sundried tomato aioli	\$58

HOT OPTIONS

All appetizers serve approximately 6 people

CHICKEN TENDERS* Breaded strips of chicken tenders fried to a delicate, crunchy golden brown and served with ranch, BBQ, and honey mustard dipping sauces	\$52	NACHO BAR ^{GF} Make your own nachos with a basket of tortilla chips and an array of toppings: southwest diced chicken, cheddar cheese sauce, and refried beans. Finish with garnishes: guacamole, black olives, Pico de Gallo, sour cream, and jalapeño peppers	\$60
CHICKEN WINGS* Crispy fried wings tossed in your choice of buffalo, BBQ or sweet onion sauce. Served with bleu cheese & ranch dressing accompanied by celery & carrot sticks.	\$60	MINI BURRITOS Smoked Chicken - Slow cooked pulled chicken with black beans, Monterey jack cheese and a Mexican seasoned infused rice Machaca Beef - Shredded beef, chili peppers, onion and cilantro wrapped in a flour tortilla Served with Pico de Gallo, guacamole and sour cream.	\$58
TERIYAKI MEATBALL SATAY Ground beef meatball satays seasoned lightly and tossed with Teriyaki Sauce	\$56	SPRING ROLLS Made with a crisp crepe-like wrapper for an authentic appearance. Filled with vegetables vermicelli and spices for an authentic flavor and served with Sweet Thai Chili Sauce	\$48
QUESADILLA DUO Smoked cilantro chicken with cheddar cheese Roasted red pepper, onions and cilantro with shredded pepper jack served with salsa & sour cream	\$55		
FRESH SOFT PRETZELS* Served with beer cheese dip and cream cheese frosting	\$38		



BAR

The Octane Lounge features a full cocktail bar including soda, domestic and premium draft beer, a local variety of red and white wines along with 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 on consumption and added to your final bill. Please speak with the Premium Services Department to set up the details of your Hosted Bar.

OVG Hospitality and Angel of the Winds Arena take the service of alcohol very seriously. Our service staff will verify the identification of anyone appearing to be under the age of 40.

CASH BAR PRICES*

DOMESTIC DRAFT BEERS	\$10.00
PREMIUM DRAFT BEER	\$11.00
HOUSE WINE	\$10.00
WELL COCKTAIL	\$10.00
PREMIUM COCKTAIL	\$11.50

HOSTED BAR PRICES*

DOMESTIC DRAFT BEER	\$9.00
PREMIUM DRAFT BEER	\$10.00
HOUSE WINE	\$9.00
WELL COCKTAIL	\$9.00
PREMIUM COCKTAIL	\$10.50

NON-ALCOHOLIC BEVERAGES*

COFFEE OR HOT TEA	\$20.00
Serves 6 people	
BOTTLED WATERS	\$4.50
Dasani	
SOFT DRINKS	\$4.00
Coke	
Diet Coke	
Sprite	
Barq's Root Beer	
Orange Fanta	
Ginger Ale	
JUICES	\$4.00
Orange Juice	
Apple Juice	
Cranberry Juice	



OCTANE FOOD & BEVERAGE POLICIES

Angel Of the Winds Arena, along with OVG Hospitality, strives to provide the best quality food and customer service to our suite guests. To ensure a high level of success, please review the following procedures.

ADVANCE MENU ORDERING

Advanced food and beverage orders must be placed a minimum of 3 business days prior to the event day to ensure item availability and the highest level of presentation, service, and quality. Orders can be placed via phone at 425-322-2718 (M-F 1pm-3pm) or via email at Liberty.forehandpetersen@oakviewgroup.com.

Below is a list of our deadlines for placement of advanced order:

Day of Event	Order by 12pm
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday
Saturday & Sunday	Wednesday

MANAGEMENT FEE

All catered events are subject to a 20% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

UNCONSUMED FOOD AND BEVERAGE

Angel Of the Winds Arena adheres to state and local health guidelines which dictate that food items may not be taken off the premises. Accordingly, all food and beverage must be consumed during the specific event and may not be taken off property.

OUTSIDE FOOD AND BEVERAGE

Outside food or beverage is strictly prohibited at the Angel of the Winds Arena, except for cake or unopened wine. You can bring either in if you pay the \$15 fee and communicate with Liberty ahead of time. All other food and beverage must be ordered through OVG Hospitality.



GENERAL OCTANE INFORMATION

OCTANE STAFFING

Both an Octane Bartender and Attendant are available throughout your event. It is their responsibility to set up and execute your pre-order as well as any day of event requests.

OCTANE RENTER RESPONSIBILITIES

The Octane Renter is requested to identify the main contact for each event. The main contact will be the person that OVG Hospitality will go to should there be any food and beverage issues. All communication regarding food and beverage orders will occur between the main contact and OVG Hospitality.

SERVICE OF ALCOHOL, ALCOHOL CONSUMPTION AND SMOKING POLICY

Angel Of The Winds Arena sets alcohol service policies to abide within Washington State Liquor & Cannabis Board (WSLCB) regulations and to ensure the safety of all guests. These policies include:

Angel Of The Winds Arena reserves the right to cease alcohol service at any time during the event for violation of these policies or any other WSLCB regulation

- It is the responsibility of the suite holder or main contact to monitor and control alcoholic consumption in the suite
- Minors (those under 21) by law, are not permitted to consume alcoholic beverages
- Arena staff has the right to check for proper identification and refuse service to any persons who are underage or who appear intoxicated.
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating. Liquor cannot leave your suite or the upstairs level
- All alcoholic beverage service must end at least thirty (30) minutes prior to the scheduled event end time.
- Alcoholic beverages may not be removed from the premises.
- No outside alcohol is permitted inside the building without prior written consent from OVG Hospitality.
- Smoking is permitted in a designated smoking area outside the SE doors. Please extinguish all smoking materials 25 feet from the entrance as indicated. E-cigarettes are also prohibited.

OCTANE FOOD & BEVERAGE POLICIES

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The Octane Lounge has a food and beverage, minimum of \$1250 for all Silvertip Games and Arena Events. All packages are priced at a per person rate. Please contact the Premium Services Department with any a la cart item requests.

ADVANCE MENU ORDERING

Advanced food and beverage orders must be placed a minimum of 4 business days prior to the event day to ensure item availability and the highest level of presentation, service, and quality. Orders can be placed via phone at 425-322-2718 (M-F 1pm-3pm) or via email at suites.angelofthewindsarena@spectrarp.com

For additional questions please contact our Suites Supervisor Liberty Forehand

Below is a list of our deadlines for placement of advanced order:

Day of Event	Order by noon on
Monday	Thursday
Tuesday	Friday
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Saturday & Sunday	Thursday

EVENT DAY ORDERING

An Event Day Menu is available with a limited selection of items and with an additional convenience charge included in the item pricing. Please note that this ordering option is intended to supplement your pre-order and should not replace it. Please allow up to 45 minutes for orders placed on event day. Orders may be placed with your suite attendant or by calling the catering office at extension 2624 from your in-suite phone.

MANAGEMENT FEE

A 20% management fee and applicable sales tax will be applied to all suite food and beverage orders. This charge is the sole property of the food/beverage service company or the venue owner as applicable and is used to cover such party's expenses in connection with the suite event (other than employee tips, gratuities & wages). The management charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this Management Charge is distributed to employees.

UNCONSUMED FOOD AND BEVERAGE

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- All alcoholic beverage service must end at least thirty (30) minutes prior to the scheduled event end time.
- Alcoholic beverages may not be removed from the premises.
- No outside alcohol is permitted inside the building without prior written consent from Spectra Food & Beverage Services.
- Smoking is permitted in a designated smoking area outside the SE doors. Please extinguish all smoking materials 25 feet from the entrance as indicated. E-cigarettes are also prohibited.