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# **WELCOME**

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

Oak View Group Hospitality welcomes you to the 2023/2024 Season at Angel Of The Winds Arena! These last couple of years have brought new challenges to the Food and Beverage Industry. We will try our best to accommodate your requests while keeping your safety our top priority.

We look forward to an action-packed year.

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.

Additionally, if you have any dietary restrictions or seek a custom menu, please let us know and we can help tailor a menu to fit your guests' needs. Our suite menu features a wide array of foods from appetizers to full meals, salads, sandwiches, entrees, decadent desserts and complete beverage service.

Ask about our monthly special!

# 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 \$46.00 PER PERSON

Minimum order of six people -

### Bottomless Basket of Fresh Golden Popcorn GF

Basket of freshly popped and lightly seasoned corn

#### Kettle Chips & Garlic Onion 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 creamytangy-zesty dressing

#### **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

#### **Assorted Cookies and Gourmet Brownies**

Freshly baked assorted cookies and gourmet brownies

### **SLOW ROASTED PACKAGE** \$64.00 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

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

#### **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 \$54.00 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 \$54.00 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 -

#### **Pacific 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.

#### Terivaki 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

\$28

\$32



# **SNACKS & STARTERS**

All snacks & starters serve approximately 6 people -

<b>TRIO OF SALSAS*</b> <sup>GF</sup> Basket of crispy tortilla chips with mango peach salsa, spicy chipotle salsa, and fresh salsa verde	<b>\$27</b> PER BASKET
KETTLE CHIPS AND GARLIC ONION DIP* GF	\$25 PER BASKET
BOTTOMLESS FRESHLY POPPED JOLLY TIME POPCORN* GF	\$23 PER BASKET
MIXED NUTS BASKET*	\$20 PER BASKET
SALTED PRETZELS*	\$20 PER BASKET

# **SALADS**

Salads serve approximately six people -

CLASSIC CAESAR SALAD GF	\$34
Crisp romaine lettuce, parmesan cheese and garlic	
croutons served with creamy Caesar dressing	

MIXED GREEN SALAD GF \$30 Mixed greens with tomatoes, cucumbers, shaved red

onions, craisins and shredded carrots.
Served with balsamic vinaigrette

### ROMA SALAD \$32

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

#### **PASTA SALAD**

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

#### **PACIFIC SALAD**

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

ADD GRILLED CHICKEN | \$20 MAKE IT A WRAP | \$15

\$60

\$52

\$58

\$60



### **APPETIZERS**

#### **COLD OPTIONS**

All appetizers serve approximately 6 people

### FRESH FRUIT SKEWERS WITH SWEET YOGURT DIP GF \$50

The freshest fruit skewers and berries of the season

#### VEGETABLE PLATTER GF \$44

Crisp, fresh vegetables served with ranch dipping sauce

### FRESH FRUIT SKEWERS & VEGETABLE PLATTER\* GF \$55

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

#### **CHEESE AND CRACKER BOARD**

Assorted Cheeses, Grapes, Crackers Dried Fruits Make it a Charcuterie Board for \$10

#### SPREAD SAMPLER

Pita bread served with tzatziki dip, buffalo chicken dip, and roasted garlic hummus

#### 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

#### **HOT OPTIONS**

All appetizers serve approximately 6 people

#### CHICKEN TENDERS\* \$52

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

#### CHICKEN WINGS\* \$60

Crispy fried wings tossed in your choice of buffalo, BBQ or sweet garlic sauce. Served with bleu cheese & ranch dressing accompanied by celery & carrot sticks.

#### TERIYAKI MEATBALL SATAY \$56

Ground beef meatball satays seasoned lightly and tossed with Teriyaki Sauce

#### QUESADILLA DUO \$55

Smoked cilantro chicken with cheddar cheese Roasted red pepper, onions and cilantro with shredded pepper jack served with salsa & sour cream

#### FRESH SOFT PRETZELS\* \$38

Served with beer cheese dip and cream cheese frosting

#### 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

#### 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.

#### SPRING ROLLS \$48

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



# **ENTREES**

All entrees serve approximately 6 people | Gluten-free buns upon request | Choice of kettle chips or salad

#### NATHAN'S HOT DOGS\*

\$50

Hearty all-beef grilled hot dogs rested on a bed of onions served with hoagie buns and all the traditional condiments

#### PULLED PORK AND CHICKEN SANDWICHES \$55

Build your own sandwich with smoky pulled pork and chicken smothered in our house barbeque sauce served with kaiser buns and topped with our tangy coleslaw for an authentic southern taste

#### **HAMBURGERS\***

\$58

Beef burgers served with traditional accompaniments, Swiss and cheddar cheese

#### **CHEF'S 7 CHEESE MACARONI**

\$65

Creamy homemade blend of gourmet cheeses, roasted garlic and cavatappi pasta with toasted breadcrumbs (Add meat for additional price)

### **PIZZA**

Hearty 16" pizza made fresh in house

#### **CHEESE PIZZA**

\$29

Canadian Bacon, Pineapple & Extra Mozzarella

#### Mozzarella & Parmesan

\$33

**VEGETARIAN**Green Peppers, Mushrooms, Artichokes, Onions, Black Olives, Mozzarella

#### PEPPERONI \$35

Classic Pepperoni

#### **CANADIAN BACON & PINEAPPLE**

\$35

\$37

### Bbq Sauce, Grilled Chicken, Red Onion, Pineapple and Mozzarella

#### SUPREME

**BBQ CHICKEN** 

\$38

Pepperoni, Mushrooms, Onions, Green Peppers, Italian Sausage, Mozzarella



### **DESSERTS**

All desserts serve approximately 6 people

Add ice cream for additional price

**CANDY PACKAGE\* GF** 

Assortment of snarable sweet treats to finish your me	aı
<b>CHURROS</b> Fried pastry dusted in cinnamon sugar served with caramel, chocolate and strawberry dipping sauce	\$28
ASSORTED COOKIES AND GOURMET BROWNIES Assortment of freshly baked cookies and gourmet brownies	\$32
CHEF'S MIXED BERRY COBBLER Strawberries, Blackberries, Blueberries mixed with a winter spice simple syrup, layered with vanilla sponge covered with granola crunch crust	<b>\$38</b> and

**MINI CHEESECAKE TRAY** \$33 Assortment of bite sized cheesecakes arranged on decorated platter with chocolate sauces and fresh berries

#### **MACAROONS**

\$42

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

#### **CAKE FEE**

\$25

An outside cake can be brought in for a \$20 fee. Please contact Liberty to arrange details

### ALL CATERED EVENTS ARE SUBJECT TO A 20% MANAGEMENT CHARGE & SALES TAX. \* Item is available on our event day menu with different pricing | GF item is gluten free

\$8.00



# **BEVERAGES**

NON-ALCOHOLIC BEVERAGES*	
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COFFEE OR HOT TEA Serves 6 people	\$20.00	DOMESTIC 16oz BEERS Michelob Ultra
<b>BOTTLED WATERS</b> Dasani	\$4.50	Bud Light Budweiser Coors Light
SOFT DRINKS Coke Diet Coke Sprite Barq's Root Beer Orange Fanta Ginger Ale	\$4.00	PREMIUM 16oz CRAFT B Truly Wild Berry Angry Orchard Cider Tieton North Ranch Bourbo Corona Elysian Contact Haze Black Raven Trickster IPA
JUICES Orange Juice Apple Juice Cranberry Juice	\$4.00	Kona Big Wave Twisted Tea Blue Moon Belgium White Guinness

### **BEER & SPECIALTY BEVERAGES\***

Michelob Ultra Bud Light Budweiser Coors Light	Ų0.00
PREMIUM 16oz CRAFT BEERS Truly Wild Berry Angry Orchard Cider Fieton North Ranch Bourbon Peach Corona Elysian Contact Haze Black Raven Trickster IPA Kona Big Wave Twisted Tea Blue Moon Belgium White Guinness	\$9.00
	444.00

VODKA SELTZERS Truly Blackberry Lemon Truly Cherry Lime	\$11.00
Nutrl Pineapple Nutrl Watermelon	
NON-ALCOHOLIC	\$6.00

Heineken Zero

### ALL CATERED EVENTS ARE SUBJECT TO A 20% MANAGEMENT CHARGE & SALES TAX. \* Item is available on our event day menu with different pricing | GF item is gluten free

\$11.00



## WINE

Wine served by the bottle -

SPARKLING WINE*		INTERESTING REDS*	
DOMAINE STE. MICHELLE, BRUT, (WA)	\$64	HOGUE CELLARS, CABERNET (CA)	\$40
INTERESTING WHITES*	4.0	PENDULUM, CABERNET, (WA) COLUMBIA CREST, RED BLEND, (WA)	\$55 \$47
DARK HORSE, PINO GRIS, (WA)	\$40	JOEL GOTT, CAB-MERLOT BLEND, (WA)	\$56
RUBY SKY, CHARDONNAY, (WA)	\$43	KENDALL JACKSON, CABERNET, (CA)	\$66
HOGUE CELLARS, RIESLING, (WA)	\$40	MURPHY GOODE, PINOT NOIR, (CA)	\$60
KIM CRAWFORD, SAUVIGNON BLANC, (NEW ZEALAND)	\$60		

# **MINI BOTTLES**

Priced per mini bottle -

#### **MINI BOTTLES\***

Smirnoff Vodka Bacardi Rum Jose Cuervo Gold Tequila Dewar's Scotch Jim Beam Bourbon Seagram 7 Whiskey

#### \$10.00

#### **PREMIUM MINI BOTTLES\***

Ketel One New Amsterdam Gin Captain Morgan's Spiced Rum Jack Daniel's Whiskey Crown Royal Fireball Jägermeister Baileys Hennessy



### **SUITE 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.

For additional questions please contact Liberty Forehand – 425.322.2718

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

#### **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 the event day. Orders may be placed with your suite attendant or by calling the catering office extension 2624 from your in-suite phone.

#### 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 SUITE INFORMATION**

#### **SUITE STAFFING**

Suite Attendants staff the Suite Level and one will be available to you throughout your event. It is their responsibility to set up and execute your pre-order as well as any day of event requests.

#### **SUITE HOLDER RESPONSIBILITIES**

The suite holder is requested to identify the main contact for the suite 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 suite 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.

#### **CANCELLATIONS**

In the event of a cancellation, please contact Liberty at 425.322.2718 immediately. All orders cancelled 48-hours in advance will be charged 50% of the final bill. All orders canceled 24 hours or less before the event will be charged 100% of the final bill. OVG Hospitality is not responsible for any lost or stolen items that are left in the suite.