

ANGEL^{OF THE} WINDS
— ARENA —

2026 - 2027
SUITE
MENU



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WELCOME

to the 2026 | 2027 Season at Angel Of The Winds Arena

Welcome to Angel of the Winds Arena! OVG Hospitality is the exclusive, in-house food and beverage partner for the arena. Our team looks forward to serving you and your guests in your suite, whether you are cheering on the Everett Silvertips or attending another event.

This menu offers snacks, meals, desserts and beverages designed for sharing. Please contact our team in advance about dietary needs or custom menu requests so we can best serve your guests. We look forward to seeing you at the arena.

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

Chloe Holdredge
Premium Services Manager
Chloe.Holdredge@oakviewgroup.com



PACKAGES

All packages serve six guests and require a minimum order of six guests. Prices are per package.

PUCK DROP SNACK PACK 265

BOTTOMLESS BASKET OF FRESH GOLDEN POPCORN ^{GF}

Basket of freshly popped and lightly seasoned corn

KETTLE CHIPS AND ONION DIP ^{GF}

House-made kettle chips served with creamy garlic onion dip

FRESH SLICED FRUIT AND VEGETABLE PLATTER ^{GF}

Fresh seasonal sliced fruit and berries arranged with garden-fresh vegetables, served with ranch dipping sauce

PASTA SALAD

Fresh roasted vegetables tossed with choice of penne or cavatappi pasta and a creamy, tangy and zesty dressing

SLIDER SANDWICH TRIO

Choose three

Ham, smoked cheddar and honey mustard; turkey, Swiss cheese and pesto mayonnaise; roast beef, provolone and horseradish mayonnaise; chicken salad and apple-cranberry aioli; or spinach, tomato, artichoke and sun-dried tomato aioli

ASSORTED COOKIES & GOURMET BROWNIES

Freshly baked assorted cookies and gourmet brownies

LITTY ITALY 250

ROMA SALAD

Chopped romaine, artichokes, roasted red bell peppers, Kalamata olives, feta cheese and Italian vinaigrette

FRESH SLICED FRUIT AND VEGETABLE PLATTER ^{GF}

Fresh seasonal sliced fruit and berries arranged with garden-fresh vegetables, served with ranch dipping sauce

CROSTINI AND BRUSCHETTA BAR

Toasted baguette slices and grilled focaccia with garlic-rosemary olive oil, Kalamata tapenade and tomato-basil bruschetta

PASTA SELECTIONS

Choose one pasta, two sauces and one protein

Pasta: cavatappi, penne, spaghetti or fettuccine; sauces: Alfredo, marinara, meat sauce or clam sauce; protein: ground beef, grilled chicken or Italian sausage
GF pasta available for no additional charge (fusilli)

GARLIC BREAD

MINI CHEESECAKE TRAY

SLOW ROASTED PACKAGE 273

BOTTOMLESS BASKET OF FRESH GOLDEN POPCORN ^{GF}

Basket of freshly popped and lightly seasoned corn

FRESH SLICED FRUIT AND VEGETABLE PLATTER ^{GF}

Fresh seasonal sliced fruit and berries arranged 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

MAC AND CHEESE

Chef Michael's interpretation of a classic: cavatappi pasta with white cheddar, mild cheddar, sharp cheddar, smoked Gouda, Parmesan, cream cheese and American cheese, topped with buttery toasted breadcrumbs

SLOW ROAST SANDWICH BAR

Build your own sandwich with smoky pulled pork and BBQ chicken smothered in house barbecue sauce, served with Kaiser buns

CHEF'S MIXED BERRY COBBLER

Strawberries, blackberries and blueberries mixed with winter-spice simple syrup, layered with vanilla sponge and topped with a granola crunch crust

PACKAGES

All packages serve six guests and require a minimum order of six guests. Prices are per package.

PACIFIC RIM 280

CRISPY FRIED SPRING ROLLS

Crisp, crepe-like wrappers filled with vegetables, vermicelli and spices for an authentic flavor, served with sweet Thai chili sauce

LO MEIN SALAD

Cold Asian-inspired noodle salad with fresh vegetables and a light sesame-lime dressing

FRIED RICE

Jasmine rice sautéed with fresh vegetables and served hot

SOY-GINGER & CHILI CHICKEN SKEWERS

Soy-ginger-marinated chicken skewers served with soy-chili sauce

TERIYAKI BEEF SKEWERS

Tender beef marinated in teriyaki sauce, skewered and grilled, served with teriyaki sauce

MACARONS

Caramel macaron filled with caramel ganache, butter and Guérande salt

Pistachio macaron filled with pistachio paste

Vanilla macaron filled with subtle natural Bourbon vanilla

Chocolate macaron filled with UTZ-certified dark chocolate ganache with 58% cocoa

Raspberry macaron filled with tangy raspberry jam

Lemon macaron filled with semi-confit lemon zest and lemon juice

STARS & STRIPES 290

KETTLE CHIPS AND ONION DIP ^{GF}

House-made kettle chips served with creamy garlic onion dip

FRESH SLICED FRUIT AND VEGETABLE PLATTER ^{GF}

Fresh seasonal sliced fruit and berries arranged with garden-fresh vegetables, served with ranch dipping sauce

CLASSIC ARENA BURGER BAR

Grilled beef burgers, cheddar and Swiss cheeses, lettuce, tomato, pickles, ketchup, mustard, mayonnaise, Kaiser buns

Plant-based burger patties available upon request

NATHAN'S HOT DOG BAR

Seared beef hot dogs, onions, jalapeños, relish, mustard, ketchup, hot dog buns

CHICKEN WINGS

Crispy fried wings tossed in choice of Buffalo, BBQ or garlic Parmesan sauce, served with blue cheese and ranch dressings, celery and carrot sticks

ASSORTED COOKIES AND GOURMET BROWNIES

Freshly baked assorted cookies and gourmet brownies

GF buns available

SOUTH OF THE BORDER 375

TRIO OF SALSAS ^{GF}

Corn tortilla chips, mango-peach salsa, spicy chipotle salsa, salsa verde

FRESH SLICED FRUIT & VEGETABLE PLATTER ^{GF}

Fresh seasonal sliced fruit and berries arranged with garden-fresh vegetables, served with ranch dipping sauce

SOUTHWEST CAESAR SALAD

Romaine, shaved Parmesan, corn, peppers, crispy tortilla strips, house-made southwestern Caesar dressing

STREET TACO BAR

Chipotle-seasoned carne asada, grilled chicken, Mexican-infused rice, seared flour tortillas, pico de gallo, sour cream, cotija cheese, guacamole and jalapeño peppers

TRES LECHES CAKE

Add corn tortillas \$2 per guest

SNACKS & STARTERS

All snacks & starters serve approximately 6 people

TRIO OF SALSAS* GF

Crispy tortilla chips, mango peach salsa, spicy chipotle salsa, salsa verde

29 PER BASKET

KETTLE CHIPS AND GARLIC ONION DIP* GF

35 PER BASKET

BOTTOMLESS BASKET OF FRESH GOLDEN POPCORN* GF

26 PER BASKET



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



COLD APPETIZERS

All appetizers serve approximately 6 people

VEGETABLE PLATTER	54	SLIDER SANDWICH TRIO	62
Crisp fresh vegetables, hummus, ranch dipping sauce		<i>Choose three</i>	
FRESH FRUIT DISPLAY ^{GF}	58	Ham and smoked cheddar with honey mustard; turkey and Swiss with pesto mayo; roast beef and provolone with horseradish mayo; chicken salad with apple and cranberry aioli; spinach, tomato and artichoke with sun-dried tomato aioli	
Fresh seasonal sliced fruit and berries			
FRESH FRUIT AND VEGETABLE PLATTER ^{GF}	58	CHEESE AND CRACKER DISPLAY	64
Fresh seasonal sliced fruit and berries, garden-fresh vegetables, ranch dipping sauce		Assorted cheeses, grapes, crackers, dried fruits	
SPREAD SAMPLER	65	<i>Make it a Charcuterie Board for \$10</i>	
Pita bread, tzatziki dip, Buffalo chicken dip, roasted garlic hummus			

HOT APPETIZERS

All appetizers serve approximately six people

FRESH SOFT PRETZELS*	46	TERIYAKI MEATBALL SATAY	61
Beer cheese dip, cream cheese frosting		Beef meatballs, teriyaki sauce	
SPRING ROLLS	51	NACHO BAR ^{GF}	72
Vegetables, vermicelli, spices, sweet Thai chili sauce		Tortilla chips, southwest diced chicken, cheddar cheese sauce, refried beans, guacamole, black olives, pico de gallo, sour cream, jalapeño peppers	
CHICKEN TENDERS*	58	CHICKEN WINGS*	70
Breaded chicken tenders served with ranch, BBQ and honey mustard dipping sauces		Crispy fried wings tossed in choice of Buffalo, BBQ or garlic Parmesan sauce, served with blue cheese and ranch dressings, celery and carrot sticks	
QUESADILLA	60		
Smoked cilantro chicken, cheddar, roasted red pepper, onions, cilantro, shredded pepper Jack, salsa, sour cream			

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* item is available on our event day menu with different pricing | ^{GF} item is gluten free



SALADS

Salads serve approximately six people

PASTA SALAD 35
Roasted vegetables tossed with choice of penne or cavatappi and creamy, tangy dressing

MIXED GREEN SALAD ^{GF} 34
Mixed greens, tomatoes, cucumbers, red onions, raisins, carrots, balsamic vinaigrette

CLASSIC CAESAR SALAD ^{GF} 38
Romaine, Parmesan, garlic croutons, creamy Caesar dressing

ROMA SALAD 48
Romaine, artichoke, roasted red bell pepper, Kalamata olives, feta, Italian vinaigrette

Add Grilled Chicken \$20

PIZZA

Hearty 18" pizza made fresh by our local pizza provider East Coast Enzo's Pizza!

CHEESE PIZZA 48.50
Mozzarella, Parmesan

PEPPERONI 48.50
Classic pepperoni

CANADIAN BACON & PINEAPPLE 48.50
Canadian bacon, pineapple, extra mozzarella

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



ENTRÉES

All entrées serve approximately six guests. Gluten-free buns available upon request. Choice of kettle chips or salad

NATHAN'S HOT DOGS* 59

Seared all-beef Nathan's hot dogs, onions, jalapeños, relish, mustard, ketchup, hot dog buns

CLASSIC ARENA BURGER BAR* 75

Grilled beef burgers, cheddar and Swiss cheeses, lettuce, tomato, pickles, ketchup, mustard, mayonnaise, Kaiser buns

Plant-based burger patties available upon request

BARBEQUE SANDWICHES 78

Smoky pulled pork and chicken, house barbecue sauce, tangy coleslaw, Kaiser buns

CHEF'S 7 CHEESE MACARONI 74

Cavatappi, white cheddar, mild cheddar, sharp cheddar, smoked Gouda, Parmesan, cream cheese, American cheese, buttery toasted breadcrumbs

SOY-GINGER CHILI SKEWER AND TERIYAKI BEEF SKEWER COMBO 76

Soy-ginger-marinated chicken skewers with soy-chili sauce, teriyaki-marinated beef skewers with teriyaki sauce

DESSERTS

All desserts serve approximately six guests

CANDY PACKAGE* GF 25-28

Assortment of shareable sweet treats (2 tiers)

CHURROS 40

Cinnamon-sugar-dusted fried pastry served with choice of caramel, chocolate or strawberry dipping sauce

ASSORTED COOKIES AND GOURMET BROWNIES 40

Assorted freshly baked cookies and gourmet brownies

MINI CHEESECAKE TRAY 70

Assorted bite-sized cheesecakes, chocolate sauces, fresh berries

CHEF'S MIXED BERRY FRUIT COBBLER 52

Strawberries, blackberries, blueberries, winter spice simple syrup, vanilla sponge, granola crunch crust

MACARONS 46

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



INDIVIDUAL BEVERAGES

The following beverages are priced individually unless otherwise noted.

BOTTLED WATERS	5
Aquafina	
SODA	4
Pepsi, Pepsi Zero, Dr Pepper, Starry, Mug Root Beer, Orange Crush, Mountain Dew, ginger beer, soda water or tonic	
JUICES	4
Orange, apple, cranberry or lemonade	
DOMESTIC BEER	9.75
Michelob Ultra, Bud Light, Coors Light or Rainier	
PREMIUM CRAFT BEER	11.75
Pacifico, Elysian Space Dust IPA, Kona Big Wave, Modelo, Guinness or Bodhizafa IPA	
CIDER & HARD TEA	9.75
Schilling Local Legend Apple Cider, Schilling Moon Berries Cider or Twisted Tea	
NON-ALCOHOLICS	6.25
Heineken 0.0 or Michelob Ultra Zero	

Ask your server about new or seasonal non-alcoholic beverages

PREMIUM LIQUOR

PREMIUM MINI BOTTLES	13.50
Smirnoff vodka, Ketel One vodka, New Amsterdam gin, Captain Morgan spiced rum, Casamigos tequila, Jack Daniel's whiskey, Crown Royal whiskey, Dewar's Scotch, Jim Beam bourbon, Fireball cinnamon whiskey, José Cuervo, Bacardi or Seagram's 7	

VODKA SELTZERS

NÜTRL	11.75
Pineapple, watermelon or strawberry	
TRULY WILD BERRY SELTZER	9.75

BEVERAGE PACKAGES

Prices are per six-pack.

DOMESTIC CANNED BEER - 16 OZ	52	NON-ALCOHOLIC BEER - 16 OZ	38
Michelob Ultra, Bud Light, Budweiser or Coors Light		Heineken Zero or Michelob Ultra Zero	
PREMIUM BEER, CIDER & SPECIALTY - 16 OZ	60	VODKA SELTZERS & CANNED COCKTAILS - 12 OZ	65
Truly Wild Berry Seltzer, Schilling Local Legend Apple Cider, Schilling Moon Berries Cider, Pacifico, Elysian Contact Haze, Elysian Dayglow, Elysian Space Dust IPA, Kona Big Wave, Twisted Tea, Shock Top or Guinness		NÜTRL Pineapple, NÜTRL Watermelon, Sun Cruiser, Cutwater Paloma or Gin & Juice	



WINE

Priced per bottle unless noted otherwise

SPARKLING WINE

DOMAINE STE. MICHELLE BRUT (WA) 64

WHITE WINE

DARK HORSE PINOT GRIGIO (WA) 40

KIM CRAWFORD

SAUVIGNON BLANC (NEW ZEALAND) 40

CHATEAU STE. MICHELLE RIESLING (WA) 40

JOSH CHARDONNAY (WA) 40

CHATEAU STE. MICHELLE ROSÉ 40

RED WINE

COLUMBIA CREST RED BLEND (WA) 47

KENDALL-JACKSON CABERNET (CA) 66

MURPHY-GOODE PINOT NOIR (CA) 60

HALF BOTTLES

Priced per half bottle, 375 mL

CHATEAU STE. MICHELLE SAUVIGNON BLANC 20
Columbia Valley 2022

IMAGERY CHARDONNAY 20
California

BROWNE FAMILY VINEYARDS
CABERNET SAUVIGNON HERITAGE 20
Columbia Valley 2022

ROMBAUER VINEYARDS CHARDONNAY 30
Carneros 2023

PRISONER RED WINE 39
California 2022

CANNED WINE

Priced per can, 375 mL

14 HANDS PINOT GRIGIO 14

14 HANDS RED BLEND 14

14 HANDS ROSÉ 14



SUITE FOOD & BEVERAGE POLICIES

ADVANCE MENU ORDERING

Advance orders must be placed at least three business days before the event. Order by noon: Monday event, preceding Wednesday; Tuesday event, preceding Thursday; Wednesday event, preceding Friday; Thursday event, Monday; Friday event, Tuesday; Saturday or Sunday event, Wednesday. Orders may be placed by phone at 425-626-0013 (Monday–Friday, 1–3 p.m.) or by email at chloe.holdredge@oakviewgroup.com. Questions: Chloe Holdredge, 267-549-0632.

EVENT-DAY ORDERING

A limited event-day menu is available. Its item pricing includes an additional convenience charge. Please allow up to 45 minutes for event-day orders. Order through your suite attendant or call extension 2624 from your in-suite phone.

CANCELLATIONS

To cancel an order, please contact Chloe at 267.549.0632 as soon as possible. Orders cancelled between 24 and 48 hours before the event will be charged 50% of the order total. Orders cancelled within 24 hours of the event will be charged 100% of the order total.

BILLING

All suite orders require a completed client information form and an approved payment method on file. Charges for advance orders, event-day additions and other incidental purchases will be applied to the suite account or payment method on file. Any outstanding balance is due at the conclusion of the event unless alternative billing arrangements have been approved in writing by OVG Hospitality. Outstanding balances may be subject to a delinquent charge of 1.5% per month.

MANAGEMENT CHARGE AND SALES TAX

All food and beverage orders are subject to applicable sales tax and a 20% Management Charge. The entirety of the Management Charge is the sole property of the food and beverage service company or venue owner or operator, as applicable. It is used to cover costs and expenses associated with the suite order and the administration of food and beverage service, excluding employee tips, gratuities and wages. The Management Charge is not a tip or gratuity for any employee who provides service to guests, and no portion

of the Management Charge will be distributed to such employees as a tip, gratuity or otherwise.

LEFTOVER FOOD AND BEVERAGES

Food and beverages must be consumed during the event and may not be taken off the premises.

OUTSIDE FOOD AND BEVERAGES

Outside food and beverages are prohibited at Angel of the Winds Arena.

ALLERGEN NOTICE

We take great care to accommodate dietary needs and strive to provide a safe and enjoyable experience for all guests. While we follow best practices to minimize cross-contact, we cannot guarantee that any item is completely free of allergens due to shared preparation environments and equipment. Please inform your OVG Hospitality representative in advance of any food allergies so we can best serve you and your guests.

SUITE CONTACT

The suite holder is asked to identify a main contact for each event. OVG Hospitality will communicate with that contact about suite food and beverage orders and any related concerns. OVG Hospitality is not responsible for lost or stolen items left in the suite.

SUITE STAFFING

Suite attendants staff the suite level. An attendant will be available throughout your event to set up and fulfill your pre-order and event-day requests.

SERVICE OF ALCOHOL AND SMOKING

Angel of the Winds Arena follows Washington State Liquor and Cannabis Board requirements and may stop alcohol service for a policy violation. Guests under 21 may not consume alcohol. Arena staff may request identification and refuse service to underage or apparently intoxicated guests. Alcohol may not be passed between suites or to general seating, taken off the premises, or brought into the building without prior written consent from OVG Hospitality. Service ends at least 30 minutes before the scheduled end of the event. Smoking is permitted only in the designated area outside the southeast doors, with smoking materials extinguished 25 feet from the entrance. E-cigarettes are prohibited.



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 case of a cancellation, please contact Liberty at 425.322.2718 immediately. All orders cancelled 48 hours (about 2 days) 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 left in the suite.