

**ANGEL OF THE WINDS**  
**ARENA**

*YOUR SPORTS & ENTERTAINMENT XPERIENCE!*

**SUITE**  
**MENU**

2021-2022



**SPECTRA**

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# WELCOME TO THE

## 2021 / 2022 Season at Angel Of The Winds Arena

Spectra Food Services and Hospitality welcomes you to the 2021-2022 season at Angel Of The Winds Arena! This year brings new challenges to the Food and Beverage Industry. We will try our best to accommodate your requests while keeping your safety our top priority.

Changes to our style of service this season will include the presentation of some items as individual portions, while normal buffet service for most items will still be in effect. Our Game Day service will move strictly to single service menu items to serve each guest directly. 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. Our Spectra culinary team sources our ingredients locally whenever possible: "From our state to your plate!"

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.

### **TO PLACE AN ORDER PLEASE CONTACT:**

Suites Catering  
425-322-2718 (M-F 1-3pm) | [suites.angelofthewindsarena@spectrarp.com](mailto:suites.angelofthewindsarena@spectrarp.com)

### **FOR ANY ADDITIONAL QUESTIONS PLEASE CONTACT**

Cece | Premium Services Manager | 425-322-2723

# PARTY PACKAGES

MINIMUM ORDER OF SIX PEOPLE

## PUCK DROP SNACK PACK

**\$37** PER PERSON

**Bottomless Basket of Fresh Golden Popcorn** <sup>GF</sup>

*Basket of freshly popped and lightly seasoned corn*

**Potato Chips and Dip** <sup>GF</sup>

*House made kettle chips served with creamy garlic onion dip*

**Fresh Fruit and Vegetable Platter** <sup>GF</sup>

*Fresh seasonal fruits and berries paired with garden fresh vegetables served with ranch dipping sauce*

**Spinach Artichoke Dip**

*Warm spinach artichoke dip served with pita bread*

**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

**\$44** PER PERSON

**Bottomless Basket of Fresh Golden Popcorn** <sup>GF</sup>

*Basket of freshly popped and lightly seasoned corn*

**Corn Bread**

*Northern-style cornbread*

**Fresh Fruit and Vegetable Platter** <sup>GF</sup>

*Fresh seasonal fruits and berries paired with garden fresh vegetables served with ranch dipping sauce*

**Poppy Seed Kale Slaw** <sup>GF</sup>

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

**Slow Roast Sandwich Bar**

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

**Assorted Cookies And Gourmet Brownies**

*Freshly baked assorted cookies and gourmet brownies*



# PARTY PACKAGES

MINIMUM ORDER OF SIX PEOPLE

## STARS & STRIPES

\$40 PER PERSON

### **Kettle Chips & Garlic Onion Dip** <sup>GF</sup>

*Basket of house made kettle chips and fresh garlic dip*

### **Fresh Fruit And Vegetable Platter** <sup>GF</sup>

*Fresh seasonal fruits and berries paired with garden fresh vegetables served with ranch dipping sauce*

### **Caesar Salad**

*Hand tossed crisp hearts of romaine lettuce served with Caesar dressing, shaved parmesan, and garlic croutons*

### **Classic Arena Flare**

*Beef burgers and grilled hot dogs served with traditional accompaniments; lettuce, tomato, pickles, cheddar & swiss cheese, ketchup, mustard, relish, brioche buns & hot dog buns*

### **Assorted Cookies And Gourmet Brownies**

*Freshly baked assorted cookies and gourmet brownies*

## SOUTH OF THE BORDER

\$42 PER PERSON

### **Trio of Salsas** <sup>GF</sup>

*Basket of corn tortilla chips served with house red salsa, spicy chipotle salsa, and fresh salsa verde*

### **Fresh Fruit and Vegetable Platter** <sup>GF</sup>

*Fresh seasonal fruits 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 beef and grilled chicken with cilantro-lime rice, seared flour tortillas, pico de gallo, sour cream, guacamole, shredded lettuce, and jalapeno peppers*

### **Churros**

*Dusted in cinnamon sugar served with caramel sauce*

**Add Corn Tortillas \$2 per person**

# PARTY PACKAGES

MINIMUM ORDER OF SIX PEOPLE

## NORTHWEST PACKAGE

**\$50** PER PERSON

### **Spread Sampler**

*Creamy spinach artichoke heart dip, sun-dried tomato basil spread, roasted garlic hummus served with pita bread*

### **Fruit & Cheese Combination**

*A sampling of artisan cheeses and fresh fruit served with crackers*

### **Mixed Green Salad** <sup>GF</sup>

*Mixed field greens with tomatoes, cucumbers, shaved red onions, and carrots. Served with balsamic vinaigrette*

### **Mashed Potatoes**

*Creamy garlic mashed red potatoes*

### **Cedar Plank Roasted Northwest Salmon** <sup>GF</sup>

*Pacific northwest salmon seasoned with kosher salt, herbs, and lemon*

### **Seasonal Cobbler**

*Homemade seasonal cobbler blanketed in a brown sugar granola crumble*

**Add Vanilla Ice Cream \$3 per person**



# SNACKS & STARTERS

ALL SNACKS & STARTERS SERVE APPROXIMATELY 6 PEOPLE

<b>TRIO OF SALSAS*</b> GF	<b>\$22</b> PER BASKET
<i>Bottomless basket of crispy tortilla chips with house red salsa, spicy chipotle salsa, and fresh salsa verde</i>	
<b>KETTLE CHIPS AND GARLIC ONION DIP*</b> GF	<b>\$21</b> PER BASKET
<b>BOTTOMLESS FRESHLY POPPED POPCORN*</b> GF	<b>\$20</b> PER BASKET
<b>ASSORTED TRAIL MIX*</b>	<b>\$15</b> PER BASKET
<b>SALTED PRETZELS*</b> GF	<b>\$15</b> PER BASKET
<b>SALTED PEANUTS*</b> GF	<b>\$15</b> PER BASKET

# COLD APPETIZERS

ALL COLD APPETIZERS SERVE APPROXIMATELY 6 PEOPLE

<b>FRESH FRUIT PLATTER</b> GF	<b>\$38</b>
<i>The freshest fruit and berries of the season</i>	
<b>VEGETABLE PLATTER</b> GF	<b>\$38</b>
<i>Crisp, fresh vegetables served with ranch dipping sauce</i>	
<b>FRESH FRUIT &amp; VEGETABLE PLATTER*</b> GF	<b>\$46</b>
<i>Fresh seasonal fruits and berries paired with garden fresh vegetables served with ranch dipping sauce</i>	
<b>SPREAD SAMPLER</b>	<b>\$50</b>
<i>Pita bread served with creamy spinach artichoke dip, sun-dried tomato basil spread, and roasted garlic hummus</i>	
<b>SLIDER TRIO</b>	<b>\$54</b>
<i>Ham and smoked cheddar with honey mustard {6 each}</i>	
<i>Turkey and swiss cheese with a pesto mayo {6 each}</i>	
<i>Spinach, tomato, artichoke, sun dried tomato aioli {6 each}</i>	
<i>Served on Hawaiian rolls</i>	

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# HOT APPETIZERS

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ALL HOT APPETIZERS SERVE APPROXIMATELY 6 PEOPLE

**CHICKEN TENDERS\*** **\$48**

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

**CHICKEN WINGS\*** **\$58**

*Crispy fried wings served with bleu cheese & ranch dressing accompanied by celery & carrot sticks. Choice of buffalo or bbq*

**MEATBALLS** **\$52**

*Ground beef seasoned lightly and tossed with teriyaki sauce garnished with green onions and sesame seeds.*

**QUESADILLA DUO** **\$53**

*Smoked cilantro chicken with cheddar cheese  
Roasted red pepper, onions and cilantro with shredded pepper jack*

**MINI SOFT PRETZELS\*** **\$35**

*Served with beer cheese dip and cream cheese frosting*

**NACHO BAR <sup>GF</sup>** **\$58**

*Make your own nacho grande with a basket of tortilla chips and an array of toppings: southwest diced chicken, cheddar cheese sauce, and refried and black bean blend. Finish with garnishes: guacamole, house red salsa, green onions, sour cream, black olives, and jalapeño peppers*

**HATCH CHILI FLAUTAS\*** **\$54**

*Crispy rolled flour tortillas stuffed with chicken chili green hatch pepper, served with house red salsa, sour cream, and guacamole*

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# SALADS

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ALL SALADS SERVE APPROXIMATELY 6 PEOPLE

**CLASSIC CAESAR SALAD\* <sup>GF</sup>** **\$25**

*Crisp romaine lettuce, parmesan cheese and garlic croutons served with creamy Caesar dressing*

**MIXED GREEN SALAD <sup>GF</sup>** **\$27**

*Mixed greens with tomatoes, cucumbers, shaved red onions, and carrots. Served with balsamic vinaigrette*

**Add Grilled Chicken | \$20**

**Make it a Wrap | \$15**

ALL CATERED EVENTS ARE SUBJECT TO A 20% MANAGEMENT CHARGE & SALES TAX.

\* item is available on our event day menu with different pricing | <sup>GF</sup> item is gluten free



# PIZZA

## 16" PIZZA

<b>CHEESE PIZZA*</b> <i>Mozzarella &amp; Parmesan</i>	<b>\$28</b>
<b>VEGETARIAN*</b> <i>Green Peppers, Mushrooms, Roma Tomatoes, Onions, Black Olives, Mozzarella</i>	<b>\$30</b>
<b>PEPPERONI*</b> <i>Classic Pepperoni</i>	<b>\$32</b>
<b>CANADIAN BACON &amp; PINEAPPLE*</b> <i>Canadian Bacon, Pineapple &amp; Extra Mozzarella</i>	<b>\$32</b>
<b>SUPREME*</b> <i>Pepperoni, Mushrooms, Onions, Green Peppers, Italian Sausage, Mozzarella</i>	<b>\$36</b>

*Option of gluten free crust available only in medium*

# ENTREES

ALL ENTREES SERVE APPROXIMATELY 6 PEOPLE.

GLUTEN FREE BUNS UPON REQUEST || CHOICE OF KETTLE CHIPS OR MIXED GREEN SALAD

<b>CHICKEN SALAD LETTUCE WRAPS</b> <i>House made chicken salad with red onion, celery, tarragon, raisins and diced apples tossed in mayo/sour cream mix. Served with a platter of romaine hearts to build your own</i>	<b>\$60</b>
<b>ALL-BEEF HOT DOGS*</b> <i>Hearty all beef grilled hot dogs rested on a bed of onions served with hoagie buns and all the traditional condiments</i>	<b>\$48</b>
<b>HAMBURGERS*</b> <i>Beef burgers served with traditional accompaniments, swiss and cheddar cheese</i>	<b>\$56</b>
<b>PULLED PORK SANDWICHES</b> <i>Build your own sandwich with smoky pulled pork smothered in our house barbeque sauce served with brioche buns and topped with our tangy coleslaw for an authentic southern taste</i>	<b>\$50</b>
<b>BACON MACARONI &amp; CHEESE</b> <i>Creamy homemade blend of gourmet cheeses, roasted garlic and cavatappi pasta with toasted bread crumbs and crumbled bacon</i>	<b>\$65</b>

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# DESSERTS

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SERVES APPROXIMATELY 6 PEOPLE

## SWEETS

### **CANDY PACKAGE\* GF**

\$22

*Assortment of sharable sweet treats to finish your meal*

### **CHURROS\***

\$25

*Fried pastry dusted in cinnamon sugar served with caramel sauce*

### **ASSORTED COOKIES AND GOURMET BROWNIES\***

\$28

*Assortment of freshly baked cookies and assorted blonde, double fudge and classic brownies*

### **SEASONAL COBBLER**

\$30

*Mixed berry topped with brown sugar granola crumble*

## CAKE FEE

*An outside cake can be brought in for a \$15 fee.*

*Please contact our Premium Services Supervisor to arrange details.*



# BEVERAGES

## NON-ALCOHOLIC BEVERAGES\*

**COFFEE OR HOT TEA** FOR 6 PEOPLE \$18.00

**BOTTLED WATERS** \$4.00

*Dasani*

**SOFT DRINKS** \$3.00

*Coke*

*Diet Coke*

*Sprite*

*Barq's Root Beer*

*Orange Fanta*

*Ginger Ale*

**JUICES** \$3.50

*Orange Juice*

*Apple Juice*

*Cranberry Juice*

## BEER & SPECIALTY BEVERAGES\*

**DOMESTIC 16oz BEERS** \$7.25

*Michelob Ultra*

*Bud Light*

*Budweiser*

*Coors Light*

**PREMIUM 16oz CRAFT BEERS** \$8.25

*Truly Wild Berry*

*Angry Orchard Cider*

*Corona*

*Elysian Contact Haze*

*Kona Big Wave*

*Widmer Hefeweizen*

*Redhook IPA*

*Icicle Amber*

*Guinness*

**NON ALCOHOLIC** \$6.00

*Heineken Zero*

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# WINES

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## SPARKLING WINE\*

DOMAINE STE. MICHELLE, BRUT, [WA] \$36

## INTERESTING WHITES\*

DARK HORSE, PINO GRIS, [WA] \$35

RUBY SKY, CHARDONNAY, [WA] \$32

HOGUE CELLARS, RIESLING, [WA] \$30

KIM CRAWFORD, SAUVIGNON BLANC, [NEW ZEALAND] \$46

## INTERESTING REDS\*

HOGUE CELLARS, CABERNET [CA] \$36

PENDULUM, CABERNET, [WA] \$44

COLUMBIA CREST, RED BLEND, [WA] \$37

JOEL GOTT, CAB-MERLOT BLEND, [WA] \$42

KENDALL JACKSON, CABERNET, [CA] \$50

MURPHY GOODE, PINOT NOIR, [CA] \$35

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# MINI BOTTLES

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**MINI BOTTLES\*** \$9.25

*Svedka Vodka*

*Bacardi Rum*

*Cuervo Gold Tequila*

*Dewar's Scotch*

*Jim Beam Bourbon*

*Seagram 7 Whiskey*

**PREMIUM MINI BOTTLES\*** \$10.25

*Ketel One*

*Tanqueray 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 Spectra Food Services & 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 suite procedures.

## 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.com](mailto:suites@angelofthewindsarena.com).

For additional questions please contact our Premium Services Manager, Cece Galarneau

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

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

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. All food and beverage must be ordered through Spectra Food Services & Hospitality.



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# GENERAL SUITE INFORMATION

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## 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 Spectra Food Services & 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 Spectra Food Services & 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 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.