

ANGEL OF THE WINDS
ARENA

YOUR SPORTS & ENTERTAINMENT XPERIENCE!

SUITE
MENU

2022 - 2023

TABLE OF CONTENTS

WELCOME	3
PACKAGES	4-6
SNACKS & STARTERS	7
COLD APPETIZERS	7
HOT APPETIZERS	8
SALADS	8
ENTREES	9
PIZZA	9
DESSERTS	10
NON-ALCOHOLIC BEVERAGES	11
BEER & SPECIALTY BEVERAGES	11
WINES & LIQUOR	12
POLICIES	13
GENERAL INFORMATION	14

WELCOME TO THE

2022 / 2023 Season at Angel Of The Winds Arena

Oak View Group Hospitality welcomes you to the 2022/2023 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.

TO PLACE AN ORDER PLEASE CONTACT:

Suites Catering
suites@angelofthewindsarena.com | 425-322-2718 (M-F 10-3pm)

FOR ANY ADDITIONAL QUESTIONS PLEASE CONTACT

Liberty Forehand
liberty.forehandpetersen@oakviewgroup.com | 425.322.2718
Cece Galarneau
Cecelia.galarneau@oakviewgroup.com | 425.322.2723

PARTY PACKAGES

MINIMUM ORDER OF SIX PEOPLE

PUCK DROP SNACK PACK

\$41 PER PERSON

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

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 PER PERSON

Bottomless Basket of Fresh Golden Popcorn ^{GF}

Basket of freshly popped and lightly seasoned corn

Corn Bread

Northern-style cornbread

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

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

\$48 PER PERSON

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

Classic Arena Flare

Beef burgers, grilled hot dogs or sausages and wings served with traditional accompaniments; lettuce, tomato, pickles, cheddar & Swiss cheese, ketchup, mustard, relish, brioche buns & hot dog buns.

Vegetarian Burger Option Available. GF buns available

Assorted Cookies And Gourmet Brownies

Freshly baked assorted cookies and gourmet brownies

SOUTH OF THE BORDER

\$48 PER PERSON

Trio of Salsas ^{GF}

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

LITTLE ITALY

\$46 PER PERSON

Roma Salad

Chopped romaine lettuce, artichoke, roasted red bell pepper, kalamata olives and feta cheese and balsamic 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 & Sauce Selections

Cavatappi, Penne, Spaghetti, GF Pasta available for no additional price (Fusilli) Alfredo, Marinara (add meat or Italian sausage for \$5 per person)

Garlic Bread

Mini Cheesecake Tray

Assortment of bite sized cheesecakes arranged on decorated platter with chocolate sauces and fresh berries



SNACKS & STARTERS

ALL SNACKS & STARTERS SERVE APPROXIMATELY 6 PEOPLE

TRIO OF SALSAS* ^{GF}	\$24 PER BASKET
<i>Bottomless basket of crispy tortilla chips with house red salsa, spicy chipotle salsa, and fresh salsa verde</i>	
KETTLE CHIPS AND GARLIC ONION DIP* ^{GF}	\$22 PER BASKET
BOTTOMLESS FRESHLY POPPED POPCORN* ^{GF}	\$20 PER BASKET
GOURMET SNACK MIX*	\$17 PER BASKET
SALTED PRETZELS* ^{GF}	\$17 PER BASKET
MIXED NUTS*	\$17 PER BASKET

COLD APPETIZERS

ALL COLD APPETIZERS SERVE APPROXIMATELY 6 PEOPLE

FRESH FRUIT SKEWERS WITH SWEET YOGURT DIP ^{GF}	\$44
<i>The freshest fruit skewers and berries of the season</i>	
VEGETABLE PLATTER ^{GF}	\$40
<i>Crisp, fresh vegetables served with ranch dipping sauce</i>	
CHEESE AND CRACKER BOARD ^{GF}	\$51
<i>Assorted Cheeses, Grapes, Crackers Dried Fruits Make it a Charcuterie Board for additional \$10</i>	
FRESH FRUIT SKEWERS & VEGETABLE PLATTER* ^{GF}	\$50
<i>Fresh seasonal fruits skewered to colorful arrangement and berries paired with garden fresh vegetables served with ranch dipping sauce</i>	
SPREAD SAMPLER	\$48
<i>Pita bread served with tzatziki dip, sun-dried tomato basil spread, and roasted garlic hummus</i>	
7-LAYER DIP ^{GF}	\$52
<i>Cheddar Cheese, Guacamole, Diced Tomatoes, Sour Cream, Cumin Scented Refried Beans, Sliced Black Olives and Sliced Green Onions</i>	
SLIDER SANDWICH TRIO	\$55
<i>Ham and smoked cheddar with honey mustard Turkey and Swiss cheese with a pesto mayo Spinach, tomato, artichoke, sundried tomato aioli</i>	

HOT APPETIZERS

ALL HOT APPETIZERS SERVE APPROXIMATELY 6 PEOPLE

CHICKEN TENDERS* **\$50**

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

TERIYAKI MEATBALL SATAY **\$54**

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

MINI SOFT PRETZELS* **\$36**

Served with beer cheese dip and cream cheese frosting

NACHO BAR ^{GF} **\$60**

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, Pico de Gallo, green onions, sour cream, and jalapeño peppers

MINI BURRITOS* **\$56**

*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*

SALADS

ALL SALADS SERVE APPROXIMATELY 6 PEOPLE

CLASSIC CAESAR SALAD* ^{GF} **\$28**

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

MIXED GREEN SALAD ^{GF} **\$28**

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

ROMA SALAD **\$28**

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

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 | ^{GF} item is gluten free

PIZZA

HEARTY 16" PIZZA MADE FRESH IN HOUSE!

CHEESE PIZZA* <i>Mozzarella & Parmesan</i>	\$29
VEGETARIAN* <i>Green Peppers, Mushrooms, Roma Tomatoes, Onions, Black Olives, Mozzarella</i>	\$31
PEPPERONI* <i>Classic Pepperoni</i>	\$33
CANADIAN BACON & PINEAPPLE* <i>Canadian Bacon, Pineapple & Extra Mozzarella</i>	\$33
SUPREME* <i>Pepperoni, Mushrooms, Onions, Green Peppers, Italian Sausage, Mozzarella</i>	\$37

ENTREES

ALL ENTREES SERVE APPROXIMATELY 6 PEOPLE.

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

CHICKEN SALAD CROISSANT SANDWICH <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>	\$62
HEMPLER HOT DOGS* <i>Hearty all-beef grilled hot dogs rested on a bed of onions served with hoagie buns and all the traditional condiments</i>	\$50
HAMBURGERS* <i>Beef burgers served with traditional accompaniments, swiss and cheddar cheese Vegetarian Option available</i>	\$58
PULLED PORK AND CHICKEN SANDWICHES <i>Build your own sandwich with smoky pulled pork or chicken smothered in our house barbeque sauce served with brioche buns and topped with our tangy coleslaw for an authentic southern taste</i>	\$53
MACARONI & CHEESE <i>Creamy homemade blend of gourmet cheeses, roasted garlic and cavatappi pasta with toasted bread crumbs Add meat for additional \$15</i>	\$65

DESSERTS

SERVES APPROXIMATELY 6 PEOPLE

SWEETS

CANDY PACKAGE* GF \$25

Assortment of sharable sweet treats to finish your meal

CHURROS* \$28

Fried pastry dusted in cinnamon sugar served with caramel sauce

ASSORTED COOKIES AND GOURMET BROWNIES* \$32

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

CHEF'S MIXED BERRY COBBLER \$32

House made mixed berry cobbler topped with brown sugar granola crumble

ICE CREAM CUP \$26

Vanilla, Chocolate and Strawberry

MINI CHEESE CAKE TRAY \$28

Assortment of bite sized cheesecakes arranged on decorated platter with chocolate sauces and fresh berries

CAKE FEE

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

Please contact our Premium Services Manager to arrange details.



BEVERAGES

NON-ALCOHOLIC BEVERAGES*

COFFEE OR HOT TEA FOR 6 PEOPLE **\$20.00**

BOTTLED WATERS **\$4.00**

Dasani

SOFT DRINKS **\$3.25**

Coke

Diet Coke

Sprite

Barq's Root Beer

Orange Fanta

Ginger Ale

JUICES **\$3.75**

Orange Juice

Apple Juice

Cranberry Juice

BEER & SPECIALTY BEVERAGES*

DOMESTIC 16oz BEERS **\$7.75**

Michelob Ultra

Bud Light

Budweiser

Coors Light

PREMIUM 16oz CRAFT BEERS **\$8.75**

Truly Wild Berry

Angry Orchard Cider

Tieton North Ranch Berry Cider

Corona

Elysian Contact Haze

Black Raven Trickster IPA

Kona Big Wave

Widmer Hefeweizen

Blue Moon Belgain White

Guinness

NON ALCOHOLIC **\$6.00**

Heineken Zero

WINES

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

WINE BY THE CAN \$12

14 Hands Pinot Grigio

14 Hands Rose

14 Hands Hot 2 Trot Red Blend

MINI BOTTLES

MINI BOTTLES* \$9.75

Smirnoff Vodka

Bacardi Rum

Cuervo Gold Tequila

Dewar's Scotch

Jim Beam Bourbon

Seagram 7 Whiskey

PREMIUM MINI BOTTLES* \$11.00

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 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.

For additional questions please contact our Suites Supervisor
 Liberty Forehand | 425.322.2718

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 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 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 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 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.