

ANGEL^{OF THE} WINDS
ARENA

YOUR SPORTS & ENTERTAINMENT XPERIENCE!

SUITE MENU

2019 - 2020



SPECTRA

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WELCOME TO THE

2019 / 2020 Season at Angel Of The Winds Arena

Spectra Food Services and Hospitality welcomes you to the 2019-2020 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, Francis Eaton, created a menu featuring a selection of chef designed packages including 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 Spectra 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 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.com

FOR ANY ADDITIONAL QUESTIONS PLEASE CONTACT

Ricky Eaton | Premium Services Manager

425-322-2726 | ricky.eaton@spectraxp.com



PARTY PACKAGES

MINIMUM ORDER OF SIX PEOPLE

PUCK DROP SNACK PACK

\$37 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 and Vegetable Platter ^{GF}

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

Spinach Artichoke Dip

Warm spinach artichoke dip served with tortilla chips and celery sticks

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

\$40 PER PERSON

Bottomless Basket of Fresh Golden Popcorn ^{GF}

Basket of freshly popped and lightly seasoned corn

Corn Bread

Northern-style cornbread

Poppy Seed Kale Slaw ^{GF}

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

Fresh Fruit and Vegetable Platter ^{GF}

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

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 ^{GF}

Basket of house made kettle chips and fresh garlic dip

Fresh Fruit And Vegetable Platter ^{GF}

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

Chicken Wings

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

Hamburgers

Beef burgers served with traditional accompaniments

Assorted Cookies And Gourmet Brownies

Freshly baked assorted cookies and gourmet brownies

SOUTH OF THE BORDER

\$42 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 and Vegetable Platter ^{GF}

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

Served with creamy spinach artichoke heart dip, sun-dried tomato basil spread and roasted garlic hummus flatbread and pita

Fruit & Cheese Combination

A sampling of artisan cheeses and fresh fruit served with crackers

Mixed Green Salad ^{GF}

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

Chicken Satay

Cilantro and sweet chili chicken skewers served with a peanut dipping sauce

Mashed Potatoes

Creamy garlic mashed red potatoes

Cedar Plank Roasted Northwest Salmon ^{GF}

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

Seasonal Cobbler

Homemade seasonal cobbler blanketed in a crumble topping made with granola, butter, and brown sugar

Add Vanilla Ice Cream \$3 per person



SNACKS & STARTERS

ALL SNACKS & STARTERS SERVE APPROXIMATELY 6 PEOPLE

BOTTOMLESS FRESHLY POPPED POPCORN* GF	\$20 PER BASKET
GOURMET SNACK MIX*	\$11 PER BASKET
KETTLE CHIPS AND GARLIC ONION DIP* GF	\$21 PER BASKET
PEANUTS BASKET* GF	\$11 PER BASKET
SALTED PRETZELS*	\$11 PER BASKET
TRIO OF SALSAS* GF	\$22 PER BASKET
Bottomless basket of crispy tortilla chips with house red salsa, spicy chipotle salsa, and fresh salsa verde	

COLD APPETIZERS

ALL COLD APPETIZERS SERVE APPROXIMATELY 6 PEOPLE

9 LAYER DIP GF	\$42
Layers of refried beans, sour cream, guacamole, pico de gallo, black olives, cheddar cheese, and shredded lettuce garnished with jalapeño peppers and diced scallions, served with a basket of corn tortilla chips	
FRESH FRUIT PLATTER GF	\$38
The freshest fruit and berries of the season	
VEGETABLE PLATTER GF	\$35
Crisp, fresh vegetables served with ranch dipping sauce	
FRESH FRUIT & VEGETABLE PLATTER* GF	\$44
Fresh seasonal fruits and berries paired with garden fresh vegetables served with ranch dipping sauce	
SPREAD SAMPLER	\$50
Pita bread served with creamy spinach artichoke dip, sun-dried tomato basil spread, and roasted garlic hummus	
SLIDER TRIO	\$54
Ham and smoked cheddar with honey mustard Turkey and swiss cheese with a pesto mayo Spinach, tomato, artichoke, sun dried tomato aioli Served on Hawaiian rolls	
CHICKEN SALAD LETTUCE WRAPS	\$60
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	

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



HOT APPETIZERS

ALL HOT APPETIZERS SERVE APPROXIMATELY 6 PEOPLE

BAKED POTATO BAR ^{GF} \$56

Make your own baked potato starting with a roasted russet potato. Accompaniments include an array of toppings: diced chicken, sour cream, green onions, bacon bits, shredded cheddar cheese, and diced onions

BUFFALO BLUE CHEESE CHICKEN DIP \$50

Creamy buffalo chicken dip topped with a marbled blue cheese served hot with tortilla chips and celery sticks

CHICKEN TENDERS \$47

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 ^{GF} \$54

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



SALADS & SIDES

ALL SALADS SERVE APPROXIMATELY 6 PEOPLE

BUILD YOUR OWN SALAD BAR

\$30

Choose one green | spinach, mixed greens

Salad comes with: assorted toppings | red onion, cucumber, tomato, shredded carrots, Craisins, sunflower seeds, croutons

Dressings | balsamic, ranch, caesar, asian vinaigrette

CAPRESE SALAD ^{GF}

\$32

A classic Italian salad, made with fresh mozzarella, tomatoes, green basil seasoned with salt, topped with balsamic vinaigrette and basil olive oil

CLASSIC CAESAR SALAD*

\$24

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

MIXED GREEN SALAD ^{GF}

\$27

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

Add Grilled Chicken | \$20

Make it a Wrap | \$15





FROM THE GRILL

ALL ENTREES SERVE APPROXIMATELY 6 PEOPLE.
GLUTEN FREE BUNS UPON REQUEST

ALL-BEEF HOT DOGS* **\$48**

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

CHICKEN CAPRESE SANDWICHES **\$58**

*Grilled basil marinated chicken breast, mozzarella, balsamic glaze
Served with lettuce, diced balsamic tomato served with Kettle Chips*

HAMBURGERS* **\$56**

Beef burgers served with traditional accompaniments, swiss and cheddar cheese served with Kettle Chips

PULLED PORK SANDWICHES **\$50**

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



FAMILY OWNED LOCAL FAVORITE MAJOR LEAGUE PIZZA MAKES YOUR HEARTY 16" PIZZA FROM THEIR MENU OF ALL-STAR GOURMET PIZZAS!

CHEESE PIZZA* **\$27**

Mozzarella & Parmesan

OUTFIELD VEGETARIAN* **\$29**

Green Peppers, Mushrooms, Roma Tomatoes, Onions, Black Olives, Mozzarella

PEPPERONI* **\$28**

Classic Pepperoni

CANADIAN BACON & PINEAPPLE* **\$29**

Canadian Bacon, Pineapple & Extra Mozzarella

HOMERUN SUPREME* **\$30**

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

Option of gluten free crust available only in medium

SIGNATURE ENTREES

ALL ENTREES SERVE APPROXIMATELY 6 PEOPLE

BACON MACARONI & CHEESE \$85

Creamy homemade blend of gourmet cheeses, roasted garlic and cavatappi pasta with toasted bread crumbs and crumbled bacon served with baked rolls.

CEDAR PLANK ROASTED NORTHWEST SALMON \$115

Pacific northwest salmon seasoned with kosher salt, herbs and lemon served with lemon caper tartar sauce house made pasta salad and kale slaw served with baked rolls.

TERIYAKI CHICKEN \$105

Teriyaki-style grilled chicken breast served with jasmine rice and mixed veggies.

CUBAN STYLE MOJO PORK \$105

Garlic and citrus marinated pork served with rice and black beans

YAKISOBA VEGETABLE STIR FRY \$100

Yakisoba noodles, vegetables, soy sauce, sweet chili sauce

CAKES & SWEETS

SERVES APPROXIMATELY 6 PEOPLE

WHOLE CAKES

TRADITIONAL NEW YORK
STYLE CHEESECAKE \$66 PER ORDER | FEEDS 16

RASPBERRY FUDGE CAKE \$66 PER ORDER | FEEDS 16

CARROT CAKE \$66 PER ORDER | FEEDS 16

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

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



BEVERAGES

NON-ALCOHOLIC BEVERAGES*

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

BOTTLED WATERS **\$4.00**

Dasani

Dasani sparkling lime water

SOFT DRINKS **\$3.00**

Coke

Diet Coke

Coke Zero

Sprite

Barq's Root Beer

Orange Fanta

Ginger ale

Tonic water

Club soda

JUICES **\$3.50**

Orange Juice

Apple Juice

Cranberry Juice

BEER & SPECIALTY BEVERAGES*

SERVES 12 OZ BOTTLES

DOMESTIC BEERS **\$6.25**

Bud Light

Budweiser

Coors Light

PREMIUM CRAFT BEERS **\$7.25**

Corona

Deschutes Mirror Pond Pale Ale

Kona Hanalei IPA

Pyramid Hefeweizen

Redhook ESB

Redhook Long Hammer IPA

Scuttle Butt Amber

Scuttle Butt Blonde

Scuttle Butt Porter

Shock Top

Stella Artois

BEER ALTERNATIVES **\$7.25**

Angry Orchard Crisp Apple Cider

Mike's Hard Cranberry

NON ALCOHOLIC **\$6.00**

St Pauli's

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

MINI BOTTLES

MINI BOTTLES*

\$9.25

Smirnoff Vodka

Bacardi Rum

Cuervo Gold Tequila

Dewar's Scotch

Jim Beam Bourbon

Seagram 7 Whiskey

TOP SHELF MINI BOTTLES*

\$10.25

Ketel One

Tanqueray Gin

Captain Morgan's Spiced Rum

Jack Daniel's Whiskey

Crown Royal

Fireball

Jägermeister

Baileys

SUPER PREMIUM MINI BOTTLES*

\$12.25

Hennessy Vs

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.

For additional questions please contact our Premium Services Manager

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 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.

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 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.



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