

ANGEL^{OF THE}**WINDS**
— ARENA —

OCTANE LOUNGE

WELCOME

to the 2026 | 2027 Season at Angel of the Winds Arena | Octane Lounge

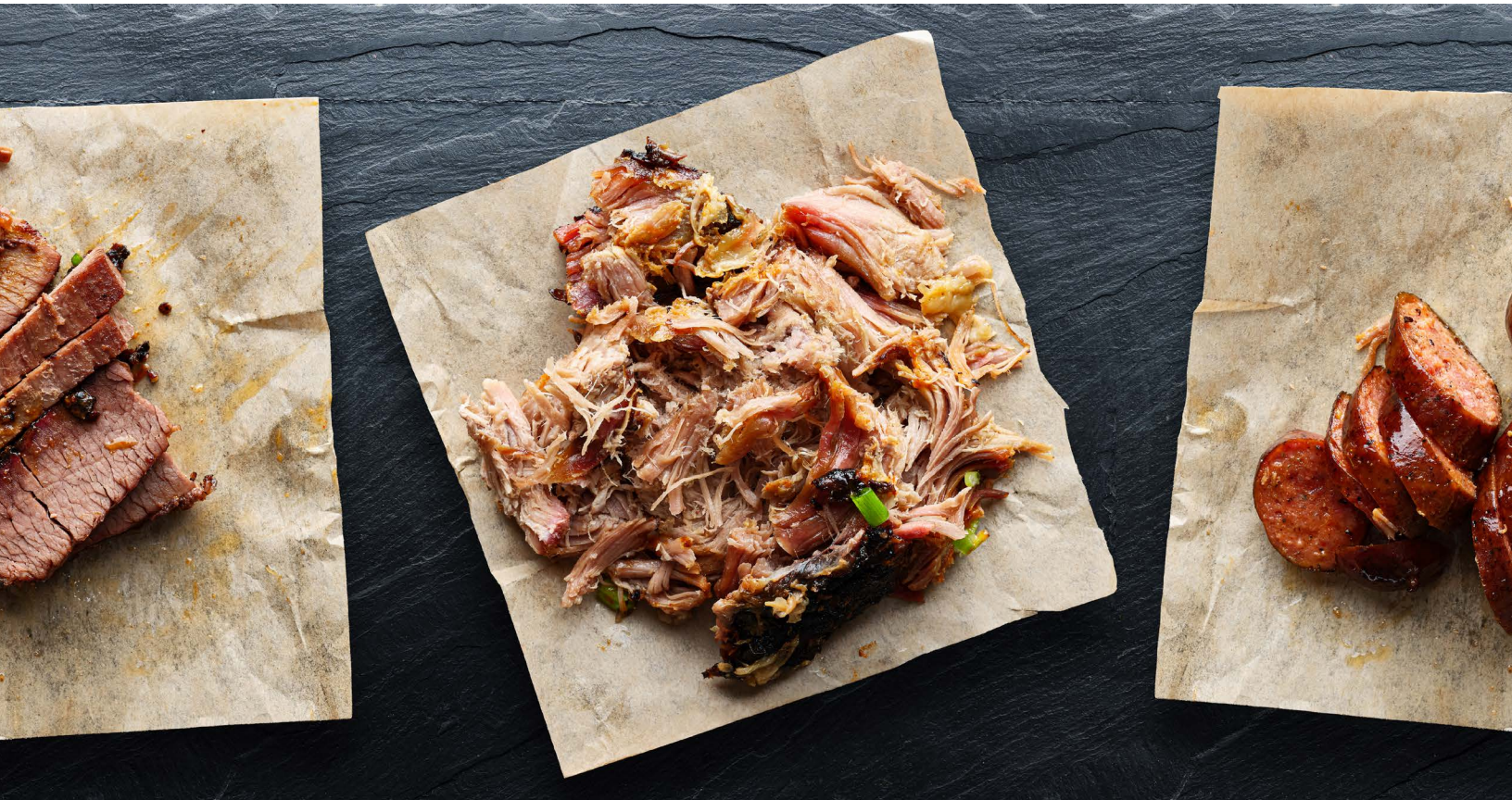
OVG Hospitality welcomes you to the 2026–2027 season at Angel of the Winds Arena! We look forward to an action-packed season filled with great events, delicious food and refreshing beverages. Our executive chef has created a menu featuring a selection of regional and local favorites.

As the exclusive food and beverage provider for Angel of the Winds Arena, we are committed to the highest standards of quality and service. We look forward to creating memorable experiences for you and your guests in the Octane Lounge, complemented by excellent food, refreshing beverages and gracious service. Our culinary team sources ingredients locally whenever possible: "From our state to your plate!"

If you or your guests have dietary restrictions, please let us know so we can help accommodate your needs. The Octane menu features package-style meal options and complete beverage service. Please contact the Premium Services Department with any à la carte item requests.

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

Chloe Holdredge
Chloe.holdredge@oakviewgroup.com



PARTY PACKAGES

Per 6 guests. Minimum order of 6 guests.

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 AND GOURMET BROWNIES

Freshly baked assorted cookies and gourmet brownies

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

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

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: 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

LITTY ITALY 280

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

PARTY PACKAGES

Per six guests. Minimum order of six guests.

PACIFIC RIM 280

PACIFIC SALAD

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

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

POTATO SALAD

CLASSIC ARENA BURGER BAR

Grilled beef burgers, cheddar, Swiss cheese, lettuce, tomato, pickles, ketchup, mustard and mayonnaise, served with brioche buns

NATHAN'S HOT DOG BAR

Seared beef hot dogs, diced onions, jalapeños, relish, mustard and ketchup, served with hot dog buns

CHICKEN WINGS

Crispy fried wings served with BBQ, buffalo and garlic Parmesan sauces, accompanied by blue cheese dressing, ranch dressing, carrots and celery

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 served with mango-peach salsa, spicy chipotle salsa and salsa verde

FRESH SLICED FRUIT AND VEGETABLE PLATTER ^{GF}

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

SOUTHWEST CAESAR SALAD

Crisp hearts of romaine tossed with house-made Southwest Caesar dressing, shaved Parmesan, corn, peppers and crispy tortilla strips

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

CHURROS

Dusted with cinnamon sugar and served with caramel, chocolate and strawberry dipping sauces

Add corn tortillas \$2 per guest

BUFFET PACKAGES

Per guest. Minimum order of six guests.

TERIYAKI 27

CHICKEN TERIYAKI

Chicken breast marinated in teriyaki and grilled, finished with pineapple, green onions and sesame seeds

TERIYAKI MEATBALLS

Beef meatballs marinated in teriyaki and baked, finished with pineapple, green onions and sesame seeds

STEAMED RICE

Jasmine rice seasoned with salt, pepper and sesame oil, then steamed

VEGETABLE

Roasted broccoli or another vegetable of your choice

BERRY BOWL

Seasonal berries

SALAD

Choose one

Mixed green salad with spring mix, carrots, red onion, cherry tomatoes and cucumbers, served with balsamic dressing; or Caesar salad with romaine, garlic croutons and Parmesan, garnished with cherry tomatoes and served with Caesar dressing on the side

ASSORTED DINNER ROLLS

Served with butter

ASSORTED COOKIE AND BROWNIE PLATTER

Choice of a freshly baked assorted cookie platter, gourmet brownie platter or combination platter

MT BAKER 39

Minimum order of 24 guests. Includes coffee, hot tea, water service and choice of iced tea or lemonade

GARDEN SALAD

Served with choice of dressing

DELI SANDWICH DISPLAY

Turkey, ham, roast beef, cheddar, Swiss cheese, provolone, lettuce, tomato, red onion, pickles, garlic aioli, mayonnaise, stone-ground mustard, yellow mustard and assorted deli breads

KETTLE CHIPS

COOKIE DISPLAY

PARMESAN 25

CHICKEN PARMESAN

Chicken breast breaded with Italian-seasoned breadcrumbs, topped with zesty marinara sauce and Parmesan, then baked

GARLIC MASHED POTATOES

VEGETABLE

Roasted broccoli or another vegetable of your choice

BERRY BOWL

Seasonal berries

SALAD

Choose one

Mixed green salad with spring mix, carrots, red onion, cherry tomatoes and cucumbers, served with balsamic dressing; or Caesar salad with romaine, garlic croutons and Parmesan, garnished with cherry tomatoes and served with Caesar dressing on the side

ASSORTED DINNER ROLLS

Served with butter

ASSORTED COOKIE AND BROWNIE PLATTER

Choice of a freshly baked assorted cookie platter, gourmet brownie platter or combination platter

RIVERFRONT 58

Minimum order of 24 guests. Includes coffee, hot tea, water service and choice of iced tea or lemonade

BABY LETTUCE CUP DISPLAY

Served with lemon-thyme vinaigrette

ROASTED SEASONAL VEGETABLE MEDLEY

HERB-ROASTED RED AND YUKON GOLD POTATOES

GRILLED ROSEMARY AIRLINE CHICKEN BREAST

Served with pomegranate jus

PAN-SEARED NORTHWEST SALMON

Served with citrus-Riesling beurre blanc sauce

ASSORTED DINNER ROLLS

Served with butter

DESSERT BAR DISPLAY

APPETIZERS

All appetizers serve approximately six guests.

COLD OPTIONS

FRESH FRUIT DISPLAY ^{GF} 58

Fresh seasonal sliced fruit and berries arranged in a colorful display

VEGETABLE PLATTER ^{GF} 54

Crisp, fresh vegetables served with ranch dipping sauce

FRESH SLICED FRUIT AND VEGETABLE PLATTER ^{GF} 62

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

CHEESE AND CRACKER BOARD 75

Assorted cheeses, grapes, crackers and dried fruit

Make it a charcuterie board for an additional \$10

SPREAD SAMPLER 65

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

SLIDER SANDWICH TRIO 62

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

HOT OPTIONS

CHICKEN TENDERS 58

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

CHICKEN WINGS 70

Crispy fried wings served with BBQ, buffalo and garlic Parmesan sauces, accompanied by blue cheese dressing, ranch dressing, carrots and celery

TERIYAKI MEATBALL SATAY 61

Lightly seasoned ground beef meatball satays tossed with teriyaki sauce

QUESADILLA 60

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

FRESH SOFT PRETZELS 46

Served with beer cheese dip and cream cheese frosting

NACHO BAR ^{GF} 72

Build your own nachos with a basket of tortilla chips, Southwest diced chicken, cheddar cheese sauce, refried beans, guacamole, black olives, pico de gallo, sour cream and jalapeño peppers

CRISPY FRIED SPRING ROLLS 54

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



BAR

The Octane Lounge features a full cocktail bar including soda, domestic and premium draft beer, a local variety of red and white wines along with three tiers of spirit options. If not otherwise noted, the Octane Lounge will feature a cash bar. You do have the option of a Hosted Bar. All beverages would be billed on consumption and added to your final bill. Please speak with the Premium Services Department to set up the details of your Hosted Bar.

OVG Hospitality and Angel of the Winds Arena take the service of alcohol very seriously. Our service staff will verify the identification of anyone appearing to be under the age of 40.

CASH BAR PRICES

DOMESTIC DRAFT BEERS	10
PREMIUM DRAFT BEER	11
CANNED 14 HANDS WINE	14.25
WELL COCKTAIL	10.50
PREMIUM COCKTAIL	12

HOSTED BAR PRICES

DOMESTIC DRAFT BEER	9
PREMIUM DRAFT BEER	10
CANNED 14 HANDS WINE	14
WELL COCKTAIL	9.50
PREMIUM COCKTAIL	11

NON-ALCOHOLIC BEVERAGES

COFFEE OR HOT TEA	20
Serves 6 guests	
SOFT DRINKS	4
JUICES	4

OCTANE FOOD & BEVERAGE POLICIES

Angel of the Winds Arena, along with OVG Hospitality, strives to provide high-quality food and attentive service to our guests. To help ensure a successful experience, please review the following procedures.

ADVANCE MENU ORDERING

Advance food and beverage orders must be placed a minimum of three business days before the event to ensure item availability and the highest level of presentation, service and quality. Orders may be placed by email at chloe.holdredge@oakviewgroup.com.

ADVANCE-ORDER DEADLINES

- Monday event: order by 12 p.m. Wednesday
- Tuesday event: order by 12 p.m. Thursday
- Wednesday event: order by 12 p.m. Friday
- Thursday event: order by 12 p.m. Monday
- Friday event: order by 12 p.m. Tuesday
- Saturday or Sunday event: order by 12 p.m. Wednesday

DIETARY CONSIDERATIONS

OVG Hospitality is happy to accommodate special dietary requests for individual guests with at least three business days' advance notice.

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.

OCTANE STAFFING

Both an Octane bartender and attendant are available throughout your event. They are responsible for setting up and executing your pre-order, as well as fulfilling event-day requests.

OCTANE RENTER RESPONSIBILITIES

The Octane renter is requested to identify the main contact for each event. OVG Hospitality will contact this person regarding any food and beverage issues. All communication regarding food and beverage orders will occur between the main contact and OVG Hospitality.

BILLING

A 50% deposit may be due upon return of the signed agreement. All events require a completed client information form with a credit card on file. Incidental charges incurred during the event are due at its conclusion. Outstanding balances may be subject to a delinquent charge of 1.5% per month.

CANCELLATION

Cancellations received more than two weeks before the event may be subject to 50% of the estimated charges. Cancellations must be submitted by email or in writing to your OVG Hospitality representative. Cancellations received after the final guarantee has been provided may result in charges up to 100% of the affected banquet event order or signed agreement.

MANAGEMENT CHARGE

All catered events are subject to a 20% Management Charge. The entirety of this Management Charge is the sole property of the food and beverage service company or the venue owner or 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. All catered events are subject to sales tax.

OUTSIDE FOOD AND BEVERAGES

Outside food and beverages are strictly prohibited at Angel of the Winds Arena. All food and beverages must be ordered through OVG Hospitality.

UNCONSUMED FOOD AND BEVERAGES

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 beverages must be consumed during the specific event and may not be taken off the property.

SERVICE OF ALCOHOL, ALCOHOL CONSUMPTION AND SMOKING POLICY

Angel of the Winds Arena sets alcohol service policies in accordance with Washington State Liquor and Cannabis Board regulations and to help ensure the safety of all guests. Angel of the Winds Arena reserves the right to cease alcohol service at any time during an event for violation of these policies or any other WSLCB regulation.

- The Octane Lounge renter or main contact is responsible for monitoring and controlling alcohol consumption in the Octane Lounge.
- Minors, defined by law as those under age 21, are not permitted to consume alcoholic beverages
- Arena staff may check identification and refuse service to anyone who is underage or appears intoxicated
- It is unlawful to serve alcoholic beverages to anyone who appears intoxicated
- Alcoholic beverages may not be passed from the Octane Lounge to another event space or to general seating. Liquor may not leave the Octane Lounge or upstairs level
- All alcoholic beverage service must end at least 30 minutes before the scheduled end of the event. 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 only in the designated smoking area outside the southeast doors. Smoking materials must be extinguished at least 25 feet from the entrance, as indicated. E-cigarettes are also prohibited