

# ANGEL<sup>OF THE</sup> WINDS ARENA

*YOUR SPORTS & ENTERTAINMENT XPERIENCE!*

## OCTANE LOUNGE MENU

# 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 created a menu featuring a selection of 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 Octane menu features a package style meal choice along with complete beverage service. Please contact the Premium Services Department with any a la cart item requests.

### TO PLACE AN ORDER PLEASE CONTACT:

Suites Catering

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

### FOR ANY ADDITIONAL QUESTIONS PLEASE CONTACT

Ricky Eaton | Premium Services Manager

425-322-2726 | [ricky.eaton@spectrap.com](mailto:ricky.eaton@spectrap.com)

# PARTY PACKAGES

## PUCK DROP DIP & SNACK

**\$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 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 served on Hawaiian rolls*

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

*Freshly baked assorted cookies and gourmet brownies*

## SLOW ROASTED PACKAGE

**\$40** PER PERSON

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

*Basket of freshly popped and lightly seasoned corn*

### **Corn Bread**

*Northern-style cornbread*

### **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*

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

*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

## 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*

### **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** <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 {3 pieces per person}**

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

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



# PARTY PACKAGES

## NORTHWEST PACKAGE

**\$50** PER PERSON

### Spread Sampler

*Pita bread served with creamy spinach artichoke heart dip, sun-dried tomato basil spread, and roasted garlic hummus*

### 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*

### Chicken Satay

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

### Creamy Garlic Mashed Red Potato

*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 crumble topping made with granola, butter, and brown sugar*

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



# BEVERAGES

## 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.

Spectra 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\*

200Z DOMESTIC DRAFT BEER	\$9.00
200Z PREMIUM DRAFT BEER	\$10.00
HOUSE WINE	\$8.00
PREMIUM WINE	\$10.00
WELL COCKTAIL	\$9.00
PREMIUM COCKTAIL	\$10.00
SUPER PREMIUM COCKTAIL	\$11.00

### HOSTED BAR PRICES\*

200Z DOMESTIC DRAFT BEER	\$8.00
200Z PREMIUM DRAFT BEER	\$9.00
HOUSE WINE	\$7.00
PREMIUM WINE	\$9.00
WELL COCKTAIL	\$8.00
PREMIUM COCKTAIL	\$9.00
SUPER PREMIUM COCKTAIL	\$10.00

### NON-ALCOHOLIC BEVERAGES\*

**COFFEE OR HOT TEA FOR 6 PEOPLE** **\$18.00**  
*Locally roasted by Whidbey Coffee*

**BOTTLED WATERS** **\$4.00**

**SOFT DRINKS** **\$3.00**

**JUICES** **\$3.50**



# OCTANE 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.

The Octane Lounge has a food and beverage, minimum of \$1250 for all Silvertip Games and Arena Events. All packages are priced at a per person rate. Please contact the Premium Services Department with any a la cart item requests.

## 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).

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

## MANAGEMENT FEE

A 20% management fee and applicable sales tax will be applied to 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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## OCTANE STAFFING

Both an Octane Bartender and Attendant are available throughout your event. It is their responsibility to set up and execute your pre-order as well as any day of event requests.

## OCTANE RENTER RESPONSIBILITIES

The Octane Renter is requested to identify the main contact 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 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.