



ANGEL^{OF}**THE WINDS**
— ARENA —

2024 - 2025
SUITE
MENU



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WELCOME

to the 2024 | 2025 Season at Angel Of The Winds Arena

Oak View Group Hospitality welcomes you to the 2024/2025 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.

Ask about our monthly special!

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

Liberty Forehand | 425-626-0013
Liberty.forehandpetersen@oakviewgroup.com



PACKAGES

PUCK DROP SNACK PACK \$51.00 PER PERSON

Minimum order of six people

Bottomless Basket of Fresh Golden Popcorn ^{GF}

Basket of freshly popped and lightly seasoned corn

Kettle Chips & Garlic Onion Dip ^{GF}

House made kettle chips served with creamy garlic onion dip

Fresh Sliced Fruit and Vegetable Platter ^{GF}

Fresh seasonal sliced fruit to colorful arrangement and berries paired with garden fresh vegetables served with ranch dipping sauce

Pasta Salad

Fresh roasted medley of vegetables tossed together with your choice of penne or cavatappi (mac) with a creamy-tangy-zesty dressing

Slider Sandwich Trio (choice of 3)

Ham and smoked cheddar with honey mustard
Turkey and Swiss cheese with a pesto mayo
Roasted beef and provolone with horseradish mayo
Chicken salad with apple and cranberry aioli
Spinach, tomato, artichoke, sundried tomato aioli

Assorted Cookies and Gourmet Brownies

Freshly baked assorted cookies and gourmet brownies

STARS & STRIPES \$55.00 PER PERSON

Minimum order of six people

Kettle Chips & Garlic Onion Dip ^{GF}

House made kettle chips served with creamy garlic onion dip

Fresh Sliced Fruit and Vegetable Platter ^{GF}

Fresh seasonal sliced fruit to colorful arrangement and berries paired with garden fresh vegetables served with ranch dipping sauce

Classic Arena Burger Bar

Grilled beef burgers served with traditional accompaniments; lettuce, tomato, pickles, cheddar & swiss cheese, ketchup, mustard, mayonnaise, brioche buns (plant-based burger patties available upon request)

Nathan's Hot Dog Bar

Seared beef hot dog accompanied with diced onions, jalapenos, relish, mustard, ketchup & hot dog buns

Chicken Wings

Crispy fried wings served with bbq, buffalo, and garlic parmesan sauce accompanied with blue cheese dressing, ranch dressing, carrot & celery sticks

Assorted Cookies and Gourmet Brownies

Freshly baked assorted cookies and gourmet brownies

GF buns available upon request

PACKAGES

LITTLE ITALY \$55.00 PER PERSON

Minimum order of six people

Roma Salad

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

Fresh Sliced Fruit and Vegetable Platter ^{GF}

Fresh seasonal sliced fruit to colorful arrangement and berries paired with garden fresh vegetables served with ranch dipping sauce

Crostini and Bruschetta Bar

Toasted baguette bread slices and grilled focaccia bread with garlic-rosemary olive oil, kalamata tapenade, and tomato-basil bruschetta mix

Pasta Selections

Choose one - cavatappi, penne, spaghetti, fettuccine
(Gf pasta available for no additional price)

Choose two - alfredo, marinara, meat sauce, clam sauce

Choose one – ground beef, grilled chicken, italian sausage

Garlic Bread

Mini Cheesecake Tray

SOUTH OF THE BORDER \$57.00 PER PERSON

Minimum order of six people

Trio of Salsas ^{GF}

Basket of corn tortilla chips served with house mango peach salsa, spicy chipotle salsa, and salsa verde

Fresh Sliced Fruit and Vegetable Platter ^{GF}

Fresh seasonal sliced fruit 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

Seasoned beef carne asada and grilled ancho chicken with Mexican infused rice, seared flour tortillas, pico de gallo, sour cream, guacamole, shredded lettuce, and jalapeno peppers

Churros

Dusted in cinnamon sugar served with caramel, chocolate and strawberry dipping sauce

Add Corn Tortillas \$2 per person

PACKAGES

PACIFIC RIM \$58.00 PER PERSON

Minimum order of six people

Pacific Salad

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

Crispy Fried Spring Rolls

Made with a crisp crepe-like wrapper for an authentic appearance. Filled with vegetables vermicelli and spices for an authentic flavor and served with Sweet Thai Chili Sauce

Lo Mein Salad

This cold noodle salad is a simple Asian-inspired addition with fresh vegetables and a light sesame-lime dressing.

Fried Rice

Jasmine Rice sauteed with fresh veggies and served hot

Soy-Ginger and Chili Chicken Skewers

Soy-ginger marinated chicken skewer served with soy-chili sauce

Teriyaki Beef Skewer

Tender beef marinated in a teriyaki marinade, skewered and grilled served with teriyaki sauce

Macarons

Caramel Macaron, filled with a ganache made of caramel with butter and Guérande salt

Pistachio Macaron, filled with a pistachio paste garnish.

Vanilla Macaron, filled with a subtle garnish of natural Bourbon vanilla

Chocolate Macaron: filled with a ganache of UTZ-certified dark chocolate with 58% cocoa

Raspberry Macaron, filled with tangy raspberry jam.

Lemon Macaron, filled with a garnish of semi-confit lemon zest and lemon juice

SLOW ROASTED PACKAGE \$66.00 PER PERSON

Minimum order of six people

Bottomless Basket of Fresh Golden Popcorn ^{GF}

Basket of freshly popped and lightly seasoned corn

Fresh Sliced Fruit and Vegetable Platter ^{GF}

Fresh seasonal sliced fruit 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

Corn on the Cob

Fresh roasted corn on the cob and served with sweet garlic and herb butter

Mac and Cheese

Chef Michael's interpretation of a classic, mac and cheese cavatappi pasta, white cheddar, mild cheddar, sharp cheddar, smoked gouda, parmesan, cream cheese, and American cheese, covered with buttery toasted breadcrumbs

Slow Roast Sandwich Bar

Build your own sandwich with smokey pulled pork and bbq chicken smothered in our house barbeque sauce served with Kaiser buns

Chef's Mixed Berry Cobbler

Strawberries, blackberries, blueberries mixed with a winter spice simple syrup, layered with vanilla sponge and covered with granola crunch crust

SNACKS

All snacks & starters serve approximately 6 people

TRIO OF SALSAS* GF Basket of crispy tortilla chips with mango peach salsa, spicy chipotle salsa, and fresh salsa verde	\$27 PER BASKET
KETTLE CHIPS AND GARLIC ONION DIP* GF	\$25 PER BASKET
BOTTOMLESS FRESHLY POPPED JOLLY TIME POPCORN* GF	\$23 PER BASKET
MIXED NUTS BASKET*	\$20 PER BASKET
SALTED PRETZELS*	\$20 PER BASKET





COLD APPETIZERS

All appetizers serve approximately 6 people

VEGETABLE PLATTER ^{GF} \$47

Crisp, fresh vegetables served with ranch dipping sauce

FRESH FRUIT DISPLAY ^{GF} \$53

Fresh seasonal sliced fruit to colorful arrangement and berries

FRESH FRUIT & VEGETABLE PLATTER* ^{GF} \$58

Fresh seasonal sliced fruit to colorful arrangement and berries paired with garden fresh vegetables served with ranch

SPREAD SAMPLER \$55

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

SLIDER SANDWICH TRIO (choice of three) \$60

Ham and smoked cheddar with honey mustard
 Turkey and Swiss cheese with a pesto mayo
 Roasted beef and provolone with horseradish mayo
 Chicken salad with apple and cranberry aioli
 Spinach, tomato, artichoke, sundried tomato aioli

CHEESE AND CRACKER BOARD \$64

Assorted cheeses, grapes, crackers dried fruits
Make it a Charcuterie Board for \$10

SALADS

Salads serve approximately six people

PASTA SALAD \$30

Fresh roasted medley of vegetables tossed together with your choice of penne or cavatappi (mac) with a creamy-tangy-zesty dressing

MIXED GREEN SALAD ^{GF} \$30

Mixed greens with tomatoes, cucumbers, shaved red onions, craisins and shredded carrots, served with balsamic vinaigrette

CLASSIC CAESAR SALAD ^{GF} \$35

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

ROMA SALAD \$35

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

PACIFIC SALAD \$35

Leaf lettuce or spinach tossed with grilled pineapple, roasted red peppers, chopped onion, feta and rice wine vinaigrette dressing

ADD GRILLED CHICKEN | \$20



HOT APPETIZERS

All appetizers serve approximately six people

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| <p>FRESH SOFT PRETZELS* \$41
Served with beer cheese dip and cream cheese frosting</p> <p>SPRING ROLLS \$51
Made with a crisp crepe-like wrapper for an authentic appearance, filled with vegetables vermicelli and spices for an authentic flavor and served with sweet thai chili sauce</p> <p>CHICKEN TENDERS* \$54
Breaded strips of chicken tenders fried to a delicate, crunchy golden brown and served with ranch, bbq, and honey mustard dipping sauces</p> <p>QUESADILLA DUO \$55
Smoked cilantro chicken with cheddar cheese roasted red pepper, onions and cilantro with shredded pepper jack served with salsa & sour cream</p> <p>TERIYAKI MEATBALL SATAY \$56
Ground beef meatball satays seasoned lightly and tossed with teriyaki sauce</p> | <p>MINI BURRITOS \$58
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.</p> <p>NACHO BAR^{GF} \$62
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, black olives, pico de gallo, sour cream, and jalapeño peppers</p> <p>CHICKEN WINGS* \$64
Crispy fried wings tossed in your choice of buffalo, bbq or sweet garlic sauce, served with bleu cheese & ranch dressing, celery & carrot sticks</p> |
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PIZZA

Hearty 16" pizza made fresh in house

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| <p>CHEESE PIZZA \$29
Mozzarella & parmesan</p> <p>VEGETARIAN \$33
Green peppers, mushrooms, artichokes, onions, black olives, mozzarella</p> <p>PEPPERONI \$35
Classic pepperoni</p> | <p>CANADIAN BACON & PINEAPPLE \$35
Canadian bacon, pineapple & extra mozzarella</p> <p>BBQ CHICKEN \$37
Bbq sauce, grilled chicken, red onion, pineapple and mozzarella</p> <p>SUPREME \$38
Pepperoni, mushrooms, onions, green peppers, Italian sausage, mozzarella</p> |
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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



ENTREES

All entrees serve approximately 6 people | Gluten-free buns upon request | Choice of kettle chips or salad

NATHAN'S HOT DOGS* **\$54**
Hearty all-beef seared Nathan's Hot Dogs accompanied with diced onions, jalapenos, relish, mustard, ketchup & hot dog buns

BURGER BAR **\$60**
Grilled beef burgers patties served with traditional accompaniments; lettuce, tomato, pickles, cheddar & swiss cheese, ketchup, mustard, brioche buns *(plant-based burger patties available)*

BARBEQUE SANDWICHES **\$63**
Build your own sandwich with smokey pulled pork and chicken smothered in our house barbeque sauce served with Kaiser buns and topped with our tangy coleslaw for an authentic southern taste

CHEF'S 7 CHEESE MACARONI **\$67**
Chef Michael's interpretation of a classic, mac and cheese, cavatappi pasta, white cheddar, mild cheddar, sharp cheddar, smoked gouda, parmesan, cream cheese, and American cheese, covered with buttery toasted breadcrumbs

SOY-GINGER CHILIE SKEWER AND TERIYAKI BEEF SKEWER COMBO **\$68**
Soy-ginger marinated chicken skewer served with soy-chili sauce, tender beef marinated in a teriyaki marinade, skewered and grilled, served with teriyaki sauce

DESSERTS

All desserts serve approximately 6 people

CANDY PACKAGE* GF **\$25**
Assortment of sharable sweet treats to finish your meal

CHURROS **\$30**
Fried pastry dusted in cinnamon sugar served with caramel, chocolate and strawberry dipping sauce

ASSORTED COOKIES AND GOURMET BROWNIES **\$36**
Assortment of freshly baked cookies and gourmet brownies

MINI CHEESECAKE TRAY **\$38**
Assortment of bite sized cheesecakes arranged on decorated platter with chocolate sauces and fresh berries

CHEF'S SEASONAL FRUIT COBBLER **\$40**
strawberries, blackberries, blueberries mixed with a winter spice simple syrup, layered with vanilla sponge and covered with granola crunch crust

MACAROONS **\$46**
Caramel Macaron, filled with a ganache made of caramel with butter and Guérande salt
Pistachio Macaron, filled with a pistachio paste garnish.
Vanilla Macaron, filled with a subtle garnish of natural Bourbon vanilla
Chocolate Macaron: filled with a ganache of UTZ-certified dark chocolate with 58% cocoa
Raspberry Macaron, filled with tangy raspberry jam.
Lemon Macaron, filled with a garnish of semi-confit lemon zest and lemon juice



BEVERAGES

NON-ALCOHOLIC BEVERAGES*

COFFEE OR HOT TEA **\$20.00**
Serves 6 people

BOTTLED WATERS **\$4.50**
Dasani

SOFT DRINKS **\$4.00**
Coke
Diet Coke
Sprite
Barq's Root Beer
Orange Fanta
Ginger Ale

JUICES **\$4.00**
Orange Juice
Apple Juice
Cranberry Juice

BEER & SPECIALTY BEVERAGES*

DOMESTIC 16oz BEERS **\$8.25**
Michelob Ultra
Bud Light
Budweiser
Coors Light

PREMIUM 16oz CRAFT BEERS **\$9.25**
Truly Wild Berry
Shillings – Local Legends
Shillings
Pacifico
Elysian Contact Haze
Elysian Day Glow
Kona Big Wave
Twisted Tea
Shock Top
Guinness

VODKA SELTZERS **\$11.25**
Truly Blackberry Lemon
Nutra Pineapple
Nutra Watermelon
Nutra Cranberry

NON-ALCOHOLIC **\$6.25**
Heineken Zero



WINE

Wine served by the bottle

SPARKLING WINE*

DOMAINE STE. MICHELLE, BRUT, (WA) \$64

INTERESTING WHITES*

DARK HORSE, PINO GRIS, (WA) \$40
 RUBY SKY, CHARDONNAY, (WA) \$43
 HOGUE CELLARS, RIESLING, (WA) \$40
 KIM CRAWFORD, SAUVIGNON BLANC, (NEW ZEALAND) \$60

INTERESTING REDS*

HOGUE CELLARS, CABERNET (CA) \$40
 PENDULUM, CABERNET, (WA) \$55
 COLUMBIA CREST, RED BLEND, (WA) \$47
 MURPHY GOODE, PINOT NOIR, (CA) \$60

MINI BOTTLES

Priced per mini bottle

MINI BOTTLES*

Smirnoff Vodka	Casa Migos Tequila	Jim Beam Bourbon	\$10.25
Ketel One	Jack Daniel's Whiskey	Fireball	
New Amsterdam Gin	Crown Royal		
Captain Morgan's Spiced Rum	Dewar's Scotch		

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



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 3 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 425-626-0013 (M-F 1pm-3pm) or via email at Liberty.forehandpetersen@oakviewgroup.com.

For additional questions please contact Liberty Forehand – 425.626.0013

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

Day of Event	Order by 12pm
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
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 the event day. Orders may be placed with your suite attendant or by calling the catering office extension 2624 from your in-suite phone.

MANAGEMENT FEE

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

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.



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 OVG Hospitality.
- 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.

CANCELLATIONS

In case of a cancellation, please contact Liberty at 425.322.2718 immediately. All orders cancelled 48 hours (about 2 days) in advance will be charged 50% of the final bill. All orders canceled 24 hours or less before the event will be charged 100% of the final bill. OVG Hospitality is not responsible for any lost or stolen items left in the suite.