



ANGEL OF THE **WINDS**
— ARENA —

OCTANE LOUNGE

WELCOME

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

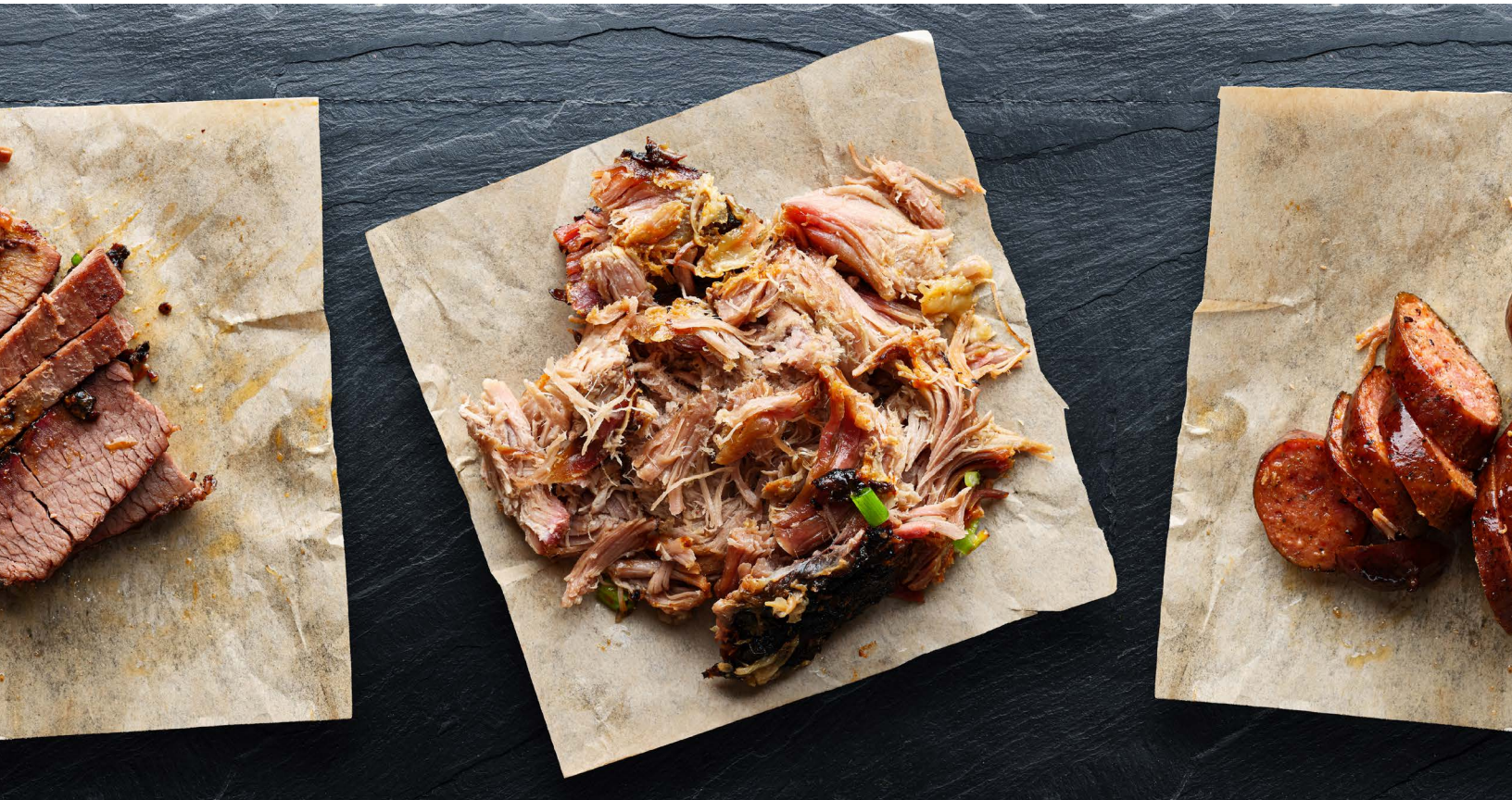
Oak View Group Hospitality, welcomes you to the 2023-2024 season at Angel Of The Winds Arena! We look forward to an action-packed season filled with great events, delicious food & refreshing beverages. Our Executive Chef created a menu featuring a selection of regional and local favorites.

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 OVG 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 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 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 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

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, sun dried tomato aioli

Assorted Cookies and Gourmet Brownies

Freshly baked assorted cookies and gourmet brownies

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 corn roasted 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

PACKAGES

STARS & STRIPES \$55.00 PER PERSON

Minimum order of six people

Kettle Chips & Garlic Onion Dip ^{GF}

Basket of house made kettle chips and fresh garlic 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

Potato Salad

Classic Arena Burger Bar

Grilled beef burgers served with traditional accompaniments; lettuce, tomato, pickles, cheddar & swiss cheese, ketchup, mustard, mayonnaise, brioche buns

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

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 fresh 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

Chipotle seasoned carne asada and grilled chicken with Mexican infused rice, seared flour tortillas, pico de gallo, sour cream, cotija cheese, guacamole and jalapeno peppers

Churros

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

Add Corn Tortillas \$2 per person

PACKAGES

LITTY 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 tomatobasil bruschetta mix

Pasta Selections

CHOOSE ONE - cavatappi, penne, spaghetti, fettuccine

GF Pasta available for no additional price (Fusilli)

CHOOSE TWO - alfredo, marinara, meat sauce, clam sauce

CHOOSE ONE – ground beef, grilled chicken, italian sausage

Garlic Bread

Mini Cheesecake Tray

PACIFIC RIM \$62.00 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 champagne 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 marinate, 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

APPETIZERS

COLD OPTIONS

All appetizers serve approximately 6 people

FRESH FRUIT DISPLAY ^{GF}	\$53	SPREAD SAMPLER	\$55
fresh seasonal sliced fruit to colorful arrangement and berries		Pita bread served with tzatziki dip, buffalo chicken dip, and roasted garlic hummus	
VEGETABLE PLATTER ^{GF}	\$47	SLIDER SANDWICH TRIO	\$60
Crisp, fresh vegetables served with ranch dipping sauce		PLEASE PICK 3	
FRESH FRUIT & VEGETABLE PLATTER* ^{GF}	\$58	Ham and smoked cheddar with honey mustard	
Fresh seasonal sliced fruit to colorful arrangement and berries paired with garden fresh vegetables		Turkey and swiss cheese with a pesto mayo	
CHEESE AND CRACKER BOARD	\$64	Roasted beef and provolone with horseradish mayo	
Assorted cheeses, grapes, crackers, dried fruits		Chicken salad with apple and cranberry aioli	
Make it a Charcuterie Board for \$10		Spinach, tomato, artichoke, sundried tomato aioli	

HOT OPTIONS

All appetizers serve approximately 6 people

CHICKEN TENDERS	\$54	NACHO BAR ^{GF}	\$62
Breaded strips of chicken tenders fried to a delicate, crunchy golden brown and served with ranch, BBQ, and honey mustard dipping sauces		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	
CHICKEN WINGS	\$64	MINI BURRITOS	\$58
Crispy fried wings served with BBQ, buffalo, and garlic parmesan sauce accompanied with blue cheese dressing, ranch dressing, carrot & celery sticks		Smoked Chicken - Slow cooked pulled chicken with black beans, Monterey jack cheese and a Mexican seasoned infused rice	
TERIYAKI MEATBALL SATAY	\$58	Machaca Beef - Shredded beef, chili peppers, onion and cilantro wrapped in a flour tortilla	
Ground beef meatball satays seasoned lightly and tossed with teriyaki sauce		Served with pico de gallo, guacamole and sour cream.	
QUESADILLA DUO	\$55	SPRING ROLLS	\$51
Smoked cilantro chicken with cheddar cheese roasted red pepper, onions and cilantro with shredded pepper jack served with salsa & sour cream		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	
FRESH SOFT PRETZELS	\$41		
Served with beer cheese dip and cream cheese frosting			



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	\$10.00
PREMIUM DRAFT BEER	\$11.00
CANNED 14 HANDS WINE	\$14.00
WELL COCKTAIL	\$10.25
PREMIUM COCKTAIL	\$11.75

HOSTED BAR PRICES

DOMESTIC DRAFT BEER	\$9.00
PREMIUM DRAFT BEER	\$10.00
CANNED 14 HANDS WINE	\$14.00
WELL COCKTAIL	\$9.25
PREMIUM COCKTAIL	\$10.75

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	



OCTANE 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 suite 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 425-322-2718 (M-F 1pm-3pm) or via email at Liberty.forehandpetersen@oakviewgroup.com.

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

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. All food and beverage must be ordered through OVG Hospitality



GENERAL OCTANE INFORMATION

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 OVG 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 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.