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WELCOME

to the 2025 | 2026 Season at Angel Of The Winds Arena

Oak View Group Hospitality welcomes you to the 2025/26 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. 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 OR FOR ANY ADDITIONAL QUESTIONS PLEASE CONTACT:

Chloe Holdredge
Premium Services Manager
Chloe.Holdredge@oakviewgroup.com





PACKAGES

PUCK DROP SNACK PACK \$250 PER 6 PEOPLE

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

LITTLE ITALY \$250 PER 6 PEOPLE

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

PACKAGES

SLOW ROASTED PACKAGE \$260 PER 6 PEOPLE

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

PACIFIC RIM \$265 PER 6 PEOPLE

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 marinate, skewered and grilled served with teriyaki sauce

Macaroons

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

PACKAGES

STARS & STRIPES \$275 PER 6 PEOPLE

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 and celery sticks

ASSORTED COOKIES AND GOURMET BROWNIES

Freshly baked assorted cookies and gourmet brownies

GF buns available upon request

SOUTH OF THE BORDER \$325 PER 6 PEOPLE

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

SNACKS & STARTERS

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

\$48.50

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

\$57

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

SLIDER SANDWICH TRIO (choice of three)

\$62

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 DISPLAY

\$64

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

HOT APPETIZERS

All appetizers serve approximately six people

FRESH SOFT PRETZELS*

\$42.50

Served with beer cheese dip and cream cheese frosting

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

CHICKEN TENDERS*

\$55

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

QUESADILLA DUO

\$57

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

TERIYAKI MEATBALL SATAY

\$58

Ground beef meatball satays seasoned lightly and tossed with teriyaki sauce

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.

NACHO BAR GF

\$64

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*

\$66.50

Crispy fried wings tossed in your choice of buffalo, bbq or sweet garlic sauce, served with bleu cheese & ranch dressing, celery & carrot sticks

\$35

\$38

\$42



SALADS

Salads serve approximately six people

PASTA SALAD

\$32.50

\$36

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

Fresh roasted medley of vegetables tossed together with your choice of penne or cavatappi (mac) with a creamytangy-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

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

PACIFIC SALAD

PEPPERONI

ROMA SALAD

Leaf lettuce or spinach tossed with grilled pineapple,

roasted red peppers, chopped onion, feta and rice wine vinaigrette dressing

ADD GRILLED CHICKEN | \$20

PIZZA

CHEESE PIZZA

Hearty 18" pizza made fresh by our local pizza provider east coast enzo's pizza! -

Mozzarella & parmesan Classic pepperoni

VEGETARIAN \$42 **CANADIAN BACON & PINEAPPLE** \$47

\$42

Green peppers, mushrooms, artichokes, onions, black olives, mozzarella



ENTREES

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

NATHAN'S HOT DOGS*

\$56.50

\$63

Hearty all-beef seared Nathan's Hot Dogs accompanied with diced onions, jalapenos, relish, mustard, ketchup & hot dog buns

BURGER BAR \$62.50

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

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-GINER CHILIE SKEWER AND TERIYAKI BEEF SKEWER COMBO

\$70

Soy-ginger marinated chicken skewer served with soy-chili sauce, tender beef marinated in a teriyaki marinate, 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

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BEVERAGES

Cranberry Juice

NON-ALCOHOLIC BEVERAGES*

COFFEE OR HOT TEA Serves 6 people	\$20
BOTTLED WATERS (6-packs) Aquafina	\$22
SOFT DRINKS (6-packs) Pepsi Wild Cherry Pepsi Pepsi Zero Starry Mountain Dew Mug Tropicana Lemonade Dr Pepper	\$19
JUICES (6-packs) Orange Juice Apple Juice	\$12

16oz CANNED BEER (6-PACKS)*

DOMESTIC 16oz BEERS Michelob Ultra Bud Light Budweiser Coors Light PREMIUM 16oz CRAFT BEERS Truly Wild Berry Shillings – Local Legends Shillings – Moonberries Pacifico Elysian Contact Haze

Kona Big Wave Twisted Tea

Shock Top Guinness

Elysian Day Glow Elysian Space Dust

NON-ALCOHOLICS \$24

Heineken Zero Michelob Ultra Zero

12oz CANNED COCKTAILS (6-PACKS)*

VODKA SELTZERS \$58 Nutrl Pineapple

Nutrl Watermelon Suncruiser Cutwater Paloma Gin & Juice



WINE

Wine served by the bottle

SPARKLING WINE*		INTERESTING REDS*	
DOMAINE STE. MICHELLE, BRUT, (WA)	\$64	HOGUE CELLARS, CABERNET (CA)	\$40
INTERESTING WHITES*		PENDULUM, CABERNET, (WA) COLUMBIA CREST, RED BLEND, (WA)	\$55 \$47
DARK HORSE, PINO GRIS, (WA)	\$40	MURPHY GOODE, PINOT NOIR, (CA)	\$60
JOSH CELLARS, CHARDONNAY, (CA)	\$43	INTRINSIC, RED BLEND, (WA)	\$60
HOGUE CELLARS, RIESLING, (WA)	\$40	KENDALL JACKSON, CABERNET SAUVIGNON (CA)	\$60
KIM CRAWFORD,			400
SAUVIGNON BLANC, (NEW ZEALAND)	\$60		

SPIRITS BOTTLES

50mL Sold individually

MINI BOTTLES*

Ketel One Vodka Crown Royal Canadian Whiskey Jack Daniels Whiskey Casamigos Tequila Blanco Smirnoff Vodka New Amsterdam Gin Jim Beam Bourbon Fireball Cinnamon Whiskey Jose Cuervo Tequila Dewars White Label Scotch Bacardi White Rum Jägermeister \$10.75



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.