

ANGEL OF THE WINDS ARENA

YOUR SPORTS & ENTERTAINMENT XPERIENCE!

OCTANE LOUNGE MENU

WELCOME TO THE

2022 / 2023 Season at Angel Of The Winds Arena

Oak View Group Hospitality, welcomes you to the 2022-2023 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 PLEASE CONTACT:

Suites Catering

425-322-2718 (M-F 1-3pm) | suites.angelofthewindsarena@spectraxp.com

FOR ANY ADDITIONAL QUESTIONS PLEASE CONTACT

Liberty Forehand | Suites Supervisor | 425-322-2718

Liberty.forehandpetersen@oakviewgroup.com

PARTY PACKAGES

MINIMUM ORDER OF SIX PEOPLE

PUCK DROP DIP & SNACK

\$41 PER PERSON

Bottomless Basket of Fresh Golden Popcorn ^{GF}

Basket of freshly popped and lightly seasoned corn

Potato Chips and Dip ^{GF}

House made kettle chips served with creamy garlic onion dip

Fresh Fruit Skewers and Vegetable Platter ^{GF}

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

Slider Sandwich Trio

Served on Hawaiian roll

Ham and smoked cheddar with honey mustard

Turkey and swiss cheese with a pesto mayo

Spinach, tomato, artichoke, sun dried tomato aioli

Assorted Cookies And Gourmet Brownies

Freshly baked assorted cookies and gourmet brownies



PARTY PACKAGES

MINIMUM ORDER OF SIX PEOPLE

SLOW ROASTED PACKAGE

\$57 PER PERSON

Bottomless Basket of Fresh Golden Popcorn ^{GF}

Basket of freshly popped and lightly seasoned corn

Corn Bread

Northern-style cornbread

Poppy Seed Kale Slaw ^{GF}

Chopped kale, shredded cabbage, shaved brussels sprouts, shredded broccoli and matchstick carrots tossed in a tangy poppy seed dressing

Fresh Fruit Skewers and Vegetable Platter ^{GF}

Fresh seasonal fruits skewered to colorful arrangement 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

STARS & STRIPES

\$48 PER PERSON

Kettle Chips & Garlic Onion Dip ^{GF}

Basket of house made kettle chips and fresh garlic dip

Fresh Fruit Skewers and Vegetable Platter ^{GF}

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

Potato Salad

Classic Arena Flare

Beef burgers, grilled hot dogs or sausage and wings served with traditional accompaniments; lettuce, tomato, pickles, cheddar & swiss cheese, ketchup, mustard, relish, brioche buns & hot dog buns

Assorted Cookies And Gourmet Brownies

Freshly baked assorted cookies and gourmet brownies

Vegetarian Burger Option Available

GF buns available

PARTY PACKAGES

MINIMUM ORDER OF SIX PEOPLE

SOUTH OF THE BORDER

\$48 PER PERSON

Trio of Salsas ^{GF}

A bottomless basket of tortilla chips and fresh salsas including house red, verde & spicy chipotle

Fresh Fruit Skewers and Vegetable Platter ^{GF}

Fresh seasonal fruits skewered 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 beef and grilled chicken with cilantro-lime rice, seared flour tortillas, pico de gallo, sour cream, guacamole, shredded lettuce and jalapeno peppers

Churros

Dusted in cinnamon sugar and served with caramel sauce

Add Corn Tortillas \$2 per person

LITTLE ITALY

\$46 PER PERSON

Roma Salad

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

Fresh Fruit Skewers and Vegetable Platter ^{GF}

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

Create Your Pasta

*Cavatappi, Penne, Spaghetti
Alfredo, Marinara (add meat or Italian sausage for \$5 per person)*

Garlic Bread

Mini Cheesecake Tray

GF Pasta available for no additional price (Fusilli)

COLD APPETIZERS

ALL COLD APPETIZERS SERVE APPROXIMATELY 6 PEOPLE

FRESH FRUIT SKEWERS WITH SWEET YOGURT DIP^{GF} \$44

The freshest fruit skewers and berries of the season

VEGETABLE PLATTER^{GF} \$40

Crisp, fresh vegetables served with ranch dipping sauce

CHEESE AND CRACKER BOARD^{GF} \$51

Assorted Cheeses, Grapes, Crackers Dried Fruits

Make it a Charcuterie Board for additional price

FRESH FRUIT SKEWERS & VEGETABLE PLATTER*^{GF} \$50

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

SPREAD SAMPLER \$48

Pita bread served with tzatziki dip, sun-dried tomato basil spread, and roasted garlic hummus

7-LAYER DIP^{GF} \$52

Cheddar Cheese, Guacamole, Diced Tomatoes, Sour Cream, Cumin Scented Refried Beans, Sliced Black Olives and Sliced Green Onions

SLIDER SANDWICH TRIO \$55

Ham and smoked cheddar with honey mustard

Turkey and Swiss cheese with a pesto mayo

Spinach, tomato, artichoke, sundried tomato aioli



HOT APPETIZERS

ALL HOT APPETIZERS SERVE APPROXIMATELY 6 PEOPLE

CHICKEN TENDERS*

\$50

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

CHICKEN WINGS*

\$60

Crispy fried wings served with bleu cheese & ranch dressing accompanied by celery & carrot sticks. Choice of buffalo or bbq

TERIYAKI MEATBALL SATAY

\$54

Ground beef meatball satays seasoned lightly and tossed with Teriyaki Sauce

QUESADILLA DUO

\$55

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

MINI SOFT PRETZELS*

\$36

Served with beer cheese dip and cream cheese frosting

NACHO BAR ^{GF}

\$60

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, Pico de Gallo, green onions, sour cream, and jalapeño peppers

MINI BURRITOS*

\$56

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.



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.

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*

20oz DOMESTIC BEER	\$9.50
20oz PREMIUM DRAFT BEER	\$10.50
HOUSE WINE	\$9.00
WELL COCKTAIL	\$9.50
PREMIUM COCKTAIL	\$11.25

HOSTED BAR PRICES*

20oz DOMESTIC BEER	\$8.50
20oz PREMIUM DRAFT BEER	\$9.50
HOUSE WINE	\$8.00
WELL COCKTAIL	\$8.50
PREMIUM COCKTAIL	10.25

NON-ALCOHOLIC BEVERAGES*

COFFEE OR HOT TEA FOR 6 PEOPLE \$18.00

Locally roasted by Seattle's Best

BOTTLED WATERS \$4.00

SOFT DRINKS \$3.25

JUICES \$3.75



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.

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@spectraxp.com

For additional questions please contact our Suites Supervisor Liberty Forehand

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

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 event day. Orders may be placed with your suite attendant or by calling the catering office at extension 2624 from your in-suite phone.

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 OVG Hospitality.

GENERAL SUITE 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 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.