

An aerial photograph of a city, likely Seattle, featuring the Space Needle on the left and a large, modern arena building in the foreground. The image is overlaid with a dark green tint. The text 'CLIMATE PLEDGE ARENA' is prominently displayed in the upper right quadrant. 'CLIMATE' and 'PLEDGE' are in a bright green, bold, sans-serif font, while 'ARENA' is in white, bold, sans-serif font. A thin green horizontal line is positioned below the main title. Below the line, the text 'CATERING & PRIVATE EVENTS' is in white, bold, sans-serif font, and 'MENU' is in a bright green, outlined, sans-serif font.

CLIMATE PLEDGE ARENA

CATERING &
PRIVATE EVENTS

MENU

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CLIMATE
PLEDGE
ARENA

GOOD
MORNING



GOOD MORNING

pricing based on a minimum of 25 guests

LIGHT FARE \$25

Local Pastries
Vanilla Bean Yogurt +
Dehydrated Fruit + In House Granola
Cranberry Juice
Assorted Teavana Tea

Fresh Seasonal Sliced Fruit + Berries
Dehydrated Fruit
Orange Juice
Regular + Decaf Starbucks Coffee

EXECUTIVE CONTINENTAL \$30

Local Pastries + Bagels
Fruit Preserves
Vanilla Bean Yogurt +
Dehydrated Fruit + In House Granola
Orange Juice
Assorted Teavana Tea

Whipped Cream Cheese
Fresh Seasonal Sliced fruit + Berries
Steel Cut Oatmeal + Maple Syrup
Cranberry Juice
Regular + Decaf Starbucks Coffee

RISE AND SHINE \$35

Local Pastries
Vanilla Bean Yogurt
In House Granola
Roasted Herb Fingerlings
Uli's Chicken Sausage
Cranberry Juice
Assorted Teavana Tea

Fresh Seasonal Sliced Fruit + Berries
Dehydrated Fruit
Wilcox Farm Scrambled Eggs
Slow Smoked Hills Farm Bacon
Orange Juice
Regular + Decaf Starbucks Coffee

MORNING ADDITIONS

By the Dozen:

ASSORTED PETITE PASTRIES \$48

ASSORTED BLAZING BAGELS + SPREADS \$60

Per Person:

WARM BUBBLE WAFFLES \$7

Vanilla Bean Whip Cream | Maple Syrup | Whipped Butter

STEEL CUT OATMEAL \$6

Maple Syrup | In House Granola | Dehydrated Fruit

PNW SEASONAL SMOKED SALMON \$13

Assorted Blazing Bagels | Shaved Red Onion | Capers | Heirloom Tomato
Whipped Cream Cheese

BRIOCHE BREAKFAST SANDWICH \$7

Wilcox Farm Eggs | Sausage or Bacon | Tillamook Cheddar

ULI'S CHICKEN SAUSAGE \$4

DUROC BACON HASH \$9

FORAGED MUSHROOM HASH \$9

CHEFS TABLES

OMELET STATION \$20

Bacon

Uli's Chicken Sausage

Mozzarella

Marinated Artichoke Hearts

Spinach

Shallots

Sausage

Goat Cheese

Tillamook Cheddar

Roasted Tomato

Foraged Mushroom

BUBBLE WAFFLE STATION \$16

Roasted Berry Compote

Warm Maple Syrup

Whipped Butter

CLIMATE
PLEDGE
ARENA

BREAK SELECTIONS



BREAK

Pricing based on a minimum of 25 guests

CHIPS + DIP \$8

Kettle Chips

Roasted Artichoke Crème

Green Goddess

SWEET + SAVORY \$14

Buttery Popcorn

Truffled Marcona Almonds

Treat Cookie Company Chocolate Chip Cookies

Spiceology Apple Pie Spiced Popcorn

In House Trail Mix

RECHARGE \$16

House Made Granola Bars + Chia Seeds

Grilled Crudité + Green Goddess

Dehydrated Fruit

Whole Fruit

IN HOUSE JERKY + PRETZEL RODS \$18

Royal Ranch Beef Teriyaki

Pretzel Rods

Whole Grain Mustard

Coro Salumi

Beecher's Cheese Fondue

Pickled Organic Vegetables

MID-DAY ADDITIONS

GOOFY FOOT ASSORTED PETITE HARD PRETZELS \$9

WHOLE FRUIT \$4

ASSORTED TREAT COMPANY COOKIES DOZEN \$64

Poppy-Lemon Poppyseed

Madi Chocolate Chip

Molly-Oatmeal Scotchie

BATCH BAKING COMPANY DOZEN \$72

Caramel Chocolate Chunk

Vanilla Squareio

Palmier

Fortune Cookies

WARM BAVARIAN PRETZELS + BEECHER'S CHEDDAR CHEESE + WHOLE GRAIN MUSTARD \$9

BUTTERY POPCORN \$5

IN HOUSE ICE CREAM SANDWICHES \$13

VANILLA BEAN YOGURT \$6

LUNCH

Pricing based on a minimum of 25 guests

BOXED LUNCH \$29

Roasted Turkey + Tillamook Cheddar, Coro Salumi + Provolone, Fresh Mozzarella + Basil

Kettle Chips

Washington Apple

Treat Cookie Company Chocolate Chip

MEAT+CHEESE+CIABATTA \$34

Available as built or deconstructed

Roasted Turkey + Tillamook Cheddar, Coro Salumi + Provolone, Fresh Mozzarella + Basil

Heirloom Fingerling Potato Salad

Local Green Salad

Kettle Chips + Roasted Artichoke Crème

SOUP + SALAD SPREAD \$40

Served with Local Rolls, Whipped Butter

CHOOSE 2:

Seasonal Clam Chowder

Foraged Mushroom Cream

Roasted Carrot + Ginger

Root Vegetable Minestrone

Wild Rice + Roasted Hormone Free Chicken

Heirloom Tomato Bisque

DECONSTRUCTED SALAD:

Field Greens | Arugula | Romaine | Free Range Chicken | Crispy Bacon | Feta | Chevre

Beecher's Flagship | Parmesan | Marinated Chickpeas | Pickled Onions | Mixed Olives

Tomatoes | English Cucumbers | Sunflower Seeds | Almonds | Candied Pecans

Sourdough Buttered Croutons | Caesar Dressing | Sweet Thyme Lemon Vinaigrette

White Balsamic Vinaigrette | Blue Cheese Dressing

Assorted Treat Company Cookies + Brownies

CLIMATE
PLEDGE
ARENA

LUNCH SELECTIONS



LUNCH

Pricing based on a minimum of 25 guests

TRADITIONAL ARENA FARE \$42

All Beef Hot Dogs

Antibiotic Free Chicken Tenders
(Served with traditional condiments)

Kettle Chips + Roasted Artichoke Crème

Royal Ranch Beef Sliders

Heirloom Fingerling Potato Salad

Apple Cider Coleslaw

Assorted Treat Company Cookies

BBQ TAILGATE \$45

Quartered Dry Rub

Hormone Free Chicken

Charred Vegetables

Heirloom Fingerling Potato Salad

A La Mode Apple Pie

BBQ Pulled Pork + Brioche Buns

Beecher's Mac N Cheese

Buttermilk Biscuits + Honey Butter

Local Greens Salad

THE MOET CLUB \$60

Royal Ranch Cast Iron Seared Flank Steak + Moet Herb Chimichurri

Apple Cider Brine Hormone Free Chicken + Stone Ground Mustard Crème

In House Chorizo + Local Clams + Mussels + White Wine Tarragon Beurre Blanc

Lemon Parmesan Fingerlings

CLIMATE
PLEDGE
ARENA

DINNER
SELECTIONS



DINNER

Pricing based on a minimum of 25 guests

SUPPER CLUB BUFFET \$75

TO START

CHOOSE 2:

Endive Salad | Washington Apple Compote | Frisee | Dehydrated Cranberries | Feta
Champagne Vinaigrette

Farm Field Greens Salad | Charred Asparagus | Slow Roasted Cauliflower | Pecan
Cider Vinaigrette

Organic Arugula | Quinoa | Sunflower Seeds | Roasted Berries | Goat Cheese
Sweet Thyme Lemon Vinaigrette

Romaine | Baby Kale | Shaved Parmesan | Lemon Preserve | Focaccia Croutons
Caesar Dressing

Romaine | Baby Kale | Maple Glazed Bacon | Blue Cheese Crumbles | Heirloom Tomatoes
Green Onion | Aged White Balsamic Vinaigrette

MAIN

CHOOSE 2:

Antibiotic-free Free-Range Chicken | Roasted Fennel | Pan Demi

Herb Crusted Duroc Pork Tenderloin | Roasted Berry Jam

Royal Ranch Tri Tip | Pan Jus | Crispy Shallots

Dry Rubbed Carved Beef Sirloin | Chimichurri | Honey Roasted Cipollini Onion

Pan Seared PNW Salmon | Maple Mustard Crème

Northwest Cod | Lemon Preserve | Shaved Fennel

ACCOMPANIMENTS

CHOOSE 2:

Beecher's Mac N Cheese

Yukon Mashed Potatoes + Braised Leeks

Heirloom Fingerlings + Parmesan + Lemon

Brown Butter Orzo + Parsley Gremolata

Crispy Brussel Sprouts + Port Glaze

Haricot Verts + Lemon Preserve Butter

Petite Carrots + Local Honey

Grilled Asparagus + Truffle

DINNER

Pricing based on a minimum of 25 guests

PLATED DINNER

TO START CHOOSE 1:

Spinach Salad | English Cucumber | Chevre | Pickled Shallots | Yuzu Pressed Vinaigrette

Farmer Market Greens | Watermelon Radish | Candied Pecans | Shaved Parsnip
Green Goddess

Romaine Heart Caesar | Lemon Zest | Herb Croutons | Shaved Parmesan
Caesar Dressing

PROTEIN CHOOSE 1:

Royal Ranch Beef Tenderloin \$85

Whiskey Braised Royal Ranch Short Rib \$85

Herb Crusted Duroc Pork Tenderloin \$67

Draper Valley Farm Bone in Chicken \$65

PNW Salmon Fillet \$73

Oven Roasted Pacific Cod Fillet \$70

SAUCE CHOOSE 1:

Herb Gremolata

Cognac Demi

White Wine + Garlic Confit

Blood Orange Beurre Blanc

Creole Mustard Cream

STARCH CHOOSE 1:

Heirloom Fingerlings + Parmesan + Lemon

Creamy Parmesan Polenta

Kennebec Gratin

Jasmine Rice + Tarragon

Yukon Mashed Potatoes + Braised Leeks

VEGETABLES CHOOSE 1:

Haricot Verts

Foraged Mushrooms

Sauteed Spinach + Chard

Oven Roasted Root Vegetables

Grilled Asparagus

DESSERT CHOOSE 1:

Madagascar Crème Brulee + Lavendar Sugar Cookie

Smoked Caramel + Braised Currants Petite Bread Pudding

70% Cacao Chocolate Torte + Roasted Berries

The background of the image is a dark green, semi-transparent overlay of a cityscape at night. The Space Needle is the most prominent landmark, visible on the left side. The text 'CLIMATE PLEDGE ARENA' is positioned in the upper left quadrant. The right side of the image is dominated by a close-up, high-angle shot of a white plate filled with golden-brown, braided bread rolls. The rolls are topped with a generous amount of melted butter, finely chopped green herbs, and a dusting of white cheese or breadcrumbs. The lighting is warm, highlighting the texture of the bread.

**CLIMATE
PLEDGE
ARENA**

RECEPTION & TABLES

RECEPTION

50 piece minimum per item

TRAY PASS

COLD

ROASTED BEET TASTING SPOON \$5

Pistachio Gremolata | Dehydrated Ramp Salt

FORAGED MUSHROOMS \$5

Goat Cheese | Truffle | Seared Batard

AVOCADO TOAST \$5

Watermelon Radish | Preserved Lemon | Pea Tendrils

SEARED WATERMELON SASHIMI \$5

Lemongrass Mignonette | Pea Tendrils | Crispy Mint

PNW SALMON BELLY CRUDO \$7

Fresno Pepper | Radish | Citrus | Cider

KUMAMOTO OYSTER \$6

Yuzu Lemon Oil | Shallot Mignonette

SHRIMP COCKTAIL \$7

Shaved Horseradish | Micro Greens

HOT

BEECHER'S GRILLED CHEESE \$5

Heirloom Tomato Bisque | Parsley Oil

PAN SEARED CHICKEN SKEWER \$6

Moet Garden Herb Pesto | Crushed Pecans

CANDIED PORK BELLY SKEWER \$6

Maple | Brown Sugar | Chile Flake

CAST IRON PAN SEARED ROYAL RANCH FLANK STEAK \$7

Shallot Jam | Whiskey Braised Currants | Micro Chive

CORO MEATBALLS SKEWER \$7

Slow Roasted Marinara | Shaved Parmesan

GRILLED OCTOPUS TASTING SPOON \$8

In House Chorizo | Castelvetroano Olives | Roasted Lemon Rind

SOCIAL TABLES

Pricing based on a minimum of 25 guests

CHEESE BOARD \$19

Local Cheeses

Chili Marinated Olives

Baguette

Honeycomb

Jams + Compotes

SALUMI + ROOTS \$21

Local + Domestic Salumi

Pepper Crusted Parsnip

Green Goddess

Focaccia

Salt Roasted Beets

Heirloom Petite Carrots

Sunchoke Bruschetta

THOMAS STREET TACOS \$23

Ancho Rubbed Hormone Free Chicken

Impossible Beef

Salsa Verde

Pickled Onions

Chili Lime Royal Ranch Skirt Steak

Cilantro + Onion

Pico De Gallo

Corn Tortillas

SEATTLE MARKET FARE \$25

Ground Beef + Onion Piroshky

Local Clams + Mussels + Braised Lemon Broth

Uli's Sausage + Rolls + Mustard

ARENA WINGS \$18

Traditional Buffalo

Celery

Korean BBQ

Everything Spiced Crème

CHEF'S TABLES

Pricing based on a minimum of 25 guests

Chef attendant required for each station, fees apply

WHOLE ROASTED SEASONAL PNW SALMON \$30

Lemon Preserve

Parsley Gremolata

HERB CRUSTED ROYAL RANCH BEEF TENDERLOIN \$35

Chimichurri

Cognac Demi

Local Rolls

SLOW ROASTED PRIME RIB ROAST \$35

Pan Jus

Horseradish Crème

Local Rolls

70OZ DRY AGED TOMAHAWK \$40

Moet Herb Butter

Chili Flake Oil

Local Rolls

SIDE ADDITIONS

YUKON MASH + CREAMED LEEKS \$6

KRAKEN HASSELBACK POTATO \$9

Beecher's Cheese | Dill Poached Celery | Bacon Pop Rocks

HEIRLOOM FINGERLINGS + PARMESAN + LEMON \$7

CRISPY BRUSSEL SPROUTS \$7

HARICOT VERTS \$7

ROASTED FORAGED MUSHROOMS \$10

SWEETS

BATCH BAKING COMPANY DOZEN \$72

Caramel Chocolate Chunk

Palmier

Vanilla Squareio

Fortune Cookies

ASSORTED TREAT COOKIES DOZEN \$64

Poppy- Lemon Poppyseed

Molly- Oatmeal Scotchie

Madi- Chocolate Chip

WHOLE A LA MODE PIES \$80 EA

Bourbon Butterscotch

Cookies + Cream

French Apple

Marionberry + Hazelnut

Toasted Coconut

Strawberry + Rhubarb

CUPCAKE ROYAL DOZEN \$120

Salted Caramel

Red Velvet

Triple Threat

Dance Party

POLICIES + SERVICES

GUARANTEED ATTENDANCE

The customer shall notify Delaware North, not less than seven (7) business days (excluding holidays and weekends) prior to the event, the minimum number of persons that customer guarantees will attend the event (the “Guaranteed Attendance”).

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.

Certain circumstances will be reviewed for approval. Increases made within the five (5) business day deadline are subject to approval by Delaware North and may be subject to an additional fee.

Delaware North will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of fifty (50) meals (the “Overage”). If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.

Should the Guaranteed Attendance increase or decrease by thirty-three percent (33%) or more from the original contracted number of guests, an additional charge of twenty percent (20%) may apply per guaranteed guest, at Delaware North’s discretion.

If Customer fails to notify Delaware North of the Guaranteed Attendance within the time required, (a) Delaware North shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEOs, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance. Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Delaware North will make reasonable efforts to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and sales taxes.

FOOD & BEVERAGE SERVICE

Delaware North Sports Service maintains the rights to provide all food & beverage at Climate Pledge Arena. All food and beverage presented at Climate Pledge Arena must be prepared by the Delaware North culinary staff. Food may not be taken off the premises after it has been prepared onsite. No food, beverage or alcohol will be permitted to be brought into or removed from the venue by the client or any of the client’s guests or invitees.

ADMINISTRATIVE FEE & TAX

A 22% administrative fee will apply to all food and beverage charges. If the client is an entity claiming exemption from taxation in the State of Washington, the client must deliver to Delaware North satisfactory evidence of such exemption thirty (30) days prior to the event to be relieved of its obligation to pay state and local sales tax

FOOD AND BEVERAGE PRICING

A good faith estimate of Food and Beverage prices will be provided six months in advance to event start date, however, we reserve the right to make product substitutions based on specific commodity price increases

POLICIES + SERVICES

CHINA/RENTAL POLICY

Delaware North offers appropriate compostable and recyclable service ware at every food and beverage event. China service is available for all services, rental/additional fees will apply

LABOR CHARGES

A bartender labor cost fee of \$125 per bartender (based on a four (4) hour minimum) shall apply to all bar functions. Bartenders are required and charged for unless otherwise stated. Additional labor hours will be charged at \$35 per hour per bartender. Delaware North Sportservice recommends one (1) bartender for every 75 to 100 guests. If you will require additional bartenders for every 75 to 100 guests, additional labor charges may be assessed to you.

All Chef's Tables require a chef attendant to man the station at all times. A chef attendant labor cost fee of \$125 per attendant (based on a four (4) hour minimum) shall apply to each chef's table ordered per each event. Additional labor hours will be charged at \$35 per hour per attendant.

Plating Fee of \$3 per guest will be assessed for all outside desserts or cakes brought on-site. Charges may be assessed for special activities not previously agreed upon or approved prior to your special event, such as special set-up, moving heavy items, handling and storage, etc.

FOOD AND BEVERAGE TIMING

Timing for Food and Beverage displays are limited to 2 hours for buffet and station set ups. Should the event require the food and beverage displays to be kept out longer, additional fees and charges may apply

DELAYED OR EXTENDED SERVICES

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge may apply. Should your Event require extended pre or post service or stand by time, often necessitated by functions of 1,000 or more attendees, an additional labor charge may apply at Delaware North's discretion.

ALCOHOL SERVICE POLICY

It is the policy of Delaware North to serve alcoholic beverages in a reasonable, responsible and professional manner at all times. We will adhere to all applicable laws and regulations as they pertain to the service of alcohol to underage or intoxicated persons. Delaware North has the right to refuse service to any guest. Delaware North will be the sole supplier of alcoholic beverages. Outside alcoholic beverages will not be permitted

ALLERGIES AND/OR RESTRICTIONS

This facility and our food vendors and manufacturers may use wheat, eggs, soybeans, milk, peanuts, tree nuts, fish and shellfish. Please be aware that normal operations involve shared and common cooking, preparation and storage areas. This possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu items can be completely free of allergens.