

**CLIMATE
PLEDGE
ARENA**

Premium Suites Spring Menu

2024



HAVE A SEAT AT OUR TABLE.

Welcome to the Chefs table, led by Executive Chef Molly De Mers. We are pushing the boundaries on what Arena fare means, what a fan experience is and upping the bar on the industry standard.

To lead the experience for you, we have Natalye Williams, our Premium Suites Manager. She has drive, dedication, and understands the value of the guest experience in Premium Suites to a level unmatched.

At first, they will ask us why we did it. Then they will ask us how we did it.

So, have a seat at our table.





TABLE OF CONTENTS.

4	FOR THE GRAZERS	16	DRINK PACKAGES
6	GREENS	17	SPIRITS
7	RAW BAR	18	BEER
8	SEATTLE FARE	19	WINE
10	MAINS	21	NON-ALCOHOLICS
11	SUITE TREATS	23	POLICY + PROCEDURES
12	SUITE DREAMS		
13	SUITE PACKAGES		
14	ALLERGY FRIENDLY		

ALL ITEMS SERVE 8 GUESTS.

FOR THE GRAZERS

SOUVENIR POPCORN TIN ★ ● ●

Bottomless Buttered Popcorn \$69

SOUVENIR KETTLE CHIP + DIP TIN ★ ● ●

Sea Salt Kettle Chips | Caramelized Onion + Spinach Dip | Smokey Chipotle Ranch \$82

SOUVENIR SNACK TRIO ● ●

Praline Pecans + Chocolate Covered Peanuts | Zesty Snack Mix | Harveys Cheese Popcorn \$92

THE CANDY BAR ★ ● ●

Peanut M&Ms | Sour Patch Kids | Gummy Bears | Licorice \$54

ROASTED NUTS ● ● ●

Salted Cashews | Truffled Marcona Almonds | Oregon Hazelnuts | Candied Walnuts \$85

CHIPS + SALSA ★ ● ●

Pico De Gallo | In-House Salsa Roja | Salsa Verde | Josefina's Tortilla Chips \$62

THE 7 LAYER SPREAD ● ●

Oaxaca Inspired

Pico De Gallo | Cilantro Crema | Jalapeño Peppers | Guacamole | Refried Beans | Crushed Black Olives | Cotija | Josefina's Tortilla Chips \$100

ENHANCEMENTS

JAXSON'S NACHO CHEESE \$69 ★ ●

IN-HOUSE GUACAMOLE \$72

KAFFEEKLATSCH PRETZEL KNOTS ●

Garlic Parmesan Pretzel Knots | Mac + Jack Beer Cheese \$86

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★ AVAILABLE GAME DAY ● GLUTEN-FREE FRIENDLY ● CONTAINS NUTS ● VEGETARIAN ● VEGAN



ALL ITEMS SERVE 8 GUESTS.

FOR THE GRAZERS

FARMERS MARKET CRUDITE ●●

Haricot Vert | Heirloom Tomato | Cucumber | Petite Carrots | Celery | Broccoli + Cauliflower | Buttermilk Ranch | Garlic Tzatziki \$89

FRESH FRUIT ★●●

Seasonal Fruit | Berries | Ellenos Lemon Curd Greek Yogurt \$88

HUMMUS SPREAD ●

Edamame Hummus | Beet Hummus | Feta Dip | Fried Chickpeas | Castelvetrano Olives | Sumac Pita Chips \$125

SPICY EDAMAME ★●

Chili Onion Crunch | Togarashi | Maldon Salt \$58

SALUMI BOARD ●

Spicy Coppa | Coro Pepperoni | Coro Hot Soppresata | Seasonal Cured Selection | Caperberries Macrina Baguette | Stone Ground Mustard \$160

SEASONAL CHEESE BOARD ★●

Chef's Choice Seasonal Cheese | Goat Cheese | Royal Ranch Honey | Dehydrated Fruit | Macrina Bread \$150

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ALL ITEMS SERVE 8 GUESTS.

GREENS

VIETNAMESE SPRING ROLLS ●●

Prawns | Rice Noodles | Cabbage | Carrot | Scallion | Sweet Chili Sauce \$124

CAESAR ★

Romaine | Lacinato Kale | Aged Parmesan | Everything Bagel Crostini \$65

BABY KALE + QUINOA SALAD ●●

Spring Kales & Lettuces | Fresh Berries | Roasted Grapes | Sunflower Seeds | 'Girl Meets Dirt' Stone Fruit Preserves | Whipped Goat Cheese \$102

WEDGE SALAD ●●

Sweet Gem Lettuce | Rogue River Blue Cheese | Bacon | Red Radish | Bleu Cheese Dressing \$92

ASIAN CHILI CUCUMBER SALAD ●●

Gochuchang | Sesame | Fresno Peppers | Garlic | Scallions \$64

ANTIPASTO SALAD ●●

Fresh Mozzarella | Marinated Olives | Roasted Chickpeas & Artichokes | Pepperoncini's | Coro Salumi's | Heirloom Tomatoes | Fresh Arugula | Blush Wine Vinaigrette \$110

ENHANCE YOUR SALADS

Draper Valley Organic Grilled★●
Chicken \$64

Chimichurri Grilled●
Royal Ranch Skirt Steak \$92

Crispy Sesame Garlic●●
Tofu \$60



ALL ITEMS SERVE 8 GUESTS.

RAW BAR

CHIMICHURRI PRAWN COCKTAIL ●

Cilantro & Olive Oil Marinated | Horseradish
Cocktail Sauce | Lemons \$160

PNW SMOKED SALMON FLIGHT ●

Hot Smoked King Salmon Dip | Brown Sugar
Smoked Salmon Candy Nuggets | Schwartz
Everything Bagel Crostini | Endive |
Cucumber \$148

HAND- ROLLED SUSHI ●

Assorted Rolls + Nigiri \$190

ENHANCE YOUR RAW BAR

SUSTAINABLE CAVIAR ●

MARKET PRICE

SEASONAL OYSTERS BY THE DOZEN* ●

Pickled Mignonette | Shaved Horseradish
Root Cocktail | Smoked Maldon \$120

THE LOCALS TOWER* ●

Ancho Rubbed Prawns | Dungeness Crab
Legs | Pacific Oysters* | Pickled Mignonette
| Gremolata | Shaved Horseradish Root
Cocktail \$392

HOT DUNGENESS CRAB DIP + PRETZEL KNOTS

Pacific Dungeness Crab | Cream Cheese | Grain Mustard |
Asiago Cheese | Kaffeeklatsch Pretzel Knots \$162

TRIDENT SEAFOODS DUNGENESS CRAB ● LEGS

Luscious Garlic Butter | Sourdough | Shaved
Horseradish Root Cocktail | Charred Lemon \$191

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*Consumer advisory—Consumption of animal foods that are raw, undercooked, or not otherwise processed to eliminate pathogens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.

ALL ITEMS SERVE 8 GUESTS.

SEATTLE FARE

HEMPLER'S HOT DOGS ★ ●

Schwartz Bros Rolls | Sautéed Onions | Stone Ground Mustard | Portland Organic Yellow Mustard | Portland Organic Ketchup \$77

KRAKEN SEATTLE STYLE SAUSAGE ★ ● BY BAVARIAN MEATS

Schwartz Bros Rolls | Sautéed Onions | Stone Ground Mustard | Portland Organic Yellow Mustard | Portland Organic Ketchup \$89

HOT DOG + KRAKEN SAUSAGE DUO ★

½ Hemplers Hot Dogs | ½ Seattle Kraken Sausage | Schwartz Bros Rolls | Stone Ground Mustard | Portland Organic Yellow Mustard | Portland Organic Ketchup \$92

ENHANCE YOUR HOT DOGS ●

TOPPING SPREAD \$38

Kimchi | Sport Peppers | Diced Onions | Whipped Cream Cheese | Firefly Emerald City Sauerkraut

SEASONED POTATO WEDGES ★ ●

Chipotle Ranch Dip \$88

BUFFALO CHICKEN WINGS ★ ●

Traditional Buffalo | Celery | Greek Yogurt Bleu Cheese \$129

CHICKEN WING SAMPLER TRIO ●

Hot Honey | Maple Bourbon Inaugural Spice Blend | Sweet Thai Chill | Celery | Greek Yogurt Bleu Cheese \$139

CHICKEN TENDERS ★

Honey Whole Grain Mustard | Richards Too Good BBQ \$118

FROM OUR IMPOSSIBLE™ TEAM

IMPOSSIBLE™ CHICKEN NUGGETS ★ ●

Honey Whole Grain Mustard | Richards Too Good BBQ \$117

IMPOSSIBLE™ SAUSAGE ● ●

Schwartz Bros Rolls | Sautéed Onions | Stone Ground Mustard | Portland Organic Yellow Mustard | Portland Organic Ketchup \$106

IMPOSSIBLE™ LETTUCE WRAPS ● ●

Korean BBQ | Togarashi | Boston Butter Lettuce | Firefly Vegan Kimchi | Crispy Rice Noodles | Pickled Carrot | Lime \$118

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SEATTLE FARE

PIROSHKY PIROSHKY

Beef + Cheese Piroshky
Uli's Jalapeno Sausage + Cheddar Cheese \$122

BIG CHICKEN SANDWICHES

*Will Be Delivered to Your Suite By The First
Period* \$132

Uncle Jerome

Nashville Hot Chicken | Mayo | Pickles

MDE

Shaq Sauce | Pickles

MOLLY D BURGERS ★

*Will Be Delivered to Your Suite During the First
Period*

1/4 lb. Royal Ranch Beef | Darigold Cheddar |
Pickles | Grilled Onions | Kraken Sauce \$124

BAGUETTE SANDWICHES

Macrina Rustic Potato Baguettes | Prosciutto |
Coro Salumi's | Camembert Cheese | Cornichon |
Arugula | Sun Dried Tomato Aioli

Macrina Rustic Potato Baguettes | Smoked Turkey
Breast | Bacon | Beechers Dutch Hollow Cheese |
Arugula | Sun Dried Tomato Aioli \$124

FRIED MOZZARELLA ★

Slow Stewed Marinara | Parmesan \$82

OAXACA STREET TACOS

Ancho Rubbed Organic Draper Valley Chicken | Chili
Lime Pork Carnitas | Cotija | Salsa Verde | Pico De
Gallo | Pickled Onions | Flour Tortillas \$145

QUESA BIRRIA TACOS ●

Birria Stewed Royal Ranch Beef | Oaxaca Cheese |
Corn Tortillas | Pickled Red Onion \$155

ENHANCE YOUR TACOS

Jaxson's Nacho Cheese \$69 ★

In-House Guacamole \$72

VEGAN OPTION ●●

Spiced Impossible™ Beef \$45



ALL ITEMS SERVE 8 GUESTS.

MAINS

MACARONI + CHEESE ●

Beecher's Flagship Cheese | In House Goat Cheese
Crispy Sourdough Breadcrumbs \$114

ENHANCE BBQ Pulled Pork +\$59

ENHANCE Crispy Buffalo Chicken +\$60

BALLARD PIZZA ★

*Will Be Delivered to Your Suite during the First
Period*

Pepperoni \$73

Cheese \$61 ●

Ballard Bridge \$74

Shredded Mozzarella | Pecorino Pepperoni | Sausage |
Mushroom | Black Olives | Tomato Sauce

Staple + Fancy \$73

Shredded Mozzarella | Pecorino Pepperoni | Pineapple |
Jalapenos | Tomato Sauce

RIGATONI A LA VODKA ●

Bellingham Pasta Company | San Marzano
Tomatoes | Cream | Pecorino Romano \$145

ROYAL RANCH HANGER STEAK FRITES ●

Roasted Garlic Butter | Arugula Salad | Seasoned
Potato Wedges | Lemon Dijon Vinaigrette \$260

TERIYAKI GLAZED SALMON ●

Seasonal PNW Salmon | Teriyaki Glaze | Baby Broccolini |
Steamed White Rice | Sesame Seeds \$220

FRIED CHICKEN + BISCUIT WAFFLE

Chicken Drumstick | Garlic + Cheddar Biscuit |
Braised Collard Greens | Hot Honey \$196

ROYAL RANCH BRAISED SHORT RIBS ●

Garlic Confit Yukon Mash | Haricot Vert | Figs |
Shallots | Cognac Demi \$300

SPANISH PAELLA ●

Saffron Steeped Arborio Rice | Spanish Red Prawns |
Braised Chicken Leg | Seasonal Mushrooms | English
Peas | Piquillo Peppers \$272

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SUITE TREATS

FROM THE SIMPLY SWEET TEAM

CUPCAKE BY THE DOZEN ●

Gluten Free Options Available
Assorted Flavors \$125

DESIGNER SUGAR COOKIE ● ●

Please reach out to the Suites Team for Designs and Pricing

CAKESICLES ●

Assorted Flavors by the Dozen \$75

SPECIAL EVENT CAKE ●

Please Reach Out to The Suites Team for Flavors and Pricing

SWEET NOTHING'S DESSERTS ● ●

Seasonal Assorted Bite Sized Cheesecakes
\$128

DESSERT BOAT ●

Featuring Chef Jeremy's Assorted Suite Treats & Candies \$236

WHIDBEY ISLAND ICE CREAM COMPANY ★ ● ●

Assorted Novelty Ice Cream Bars \$75
(Some flavors may contain nuts, please inquire about nut-free options when placing your order)

HOT CAKES GOOEY BROWNIE CAKE ★ ● ●

Cocoa Cake | Vegan Caramel | Salty Toasted Cashews | Vegan Vanilla Ice Cream \$141

BELL'S COOKIES DOZEN ★ ●

Seasonal Flavors
Salted Chocolate Chunk | Smores | Columbian Corn | Red Velvet \$83

MACADON'S MACARONS DOZEN ★ ● ●

Assorted Flavors \$74



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TO PLACE THIS ORDER AND CHOOSE A TIME SLOT, PLEASE CONTACT THE SUITES TEAM AT
CLIMATECOLLECTIVESUITES@DELAWARENORTH.COM

SUITE DREAMS

WAGYU CUTTING

*An Experience in your Suite Presented by The Chefs
Feeds 8*

A5-BMS12 Olive Fed Wagyu from Kagawa
Sustainable Island Shodoshima, Kagawa prefecture
of Japan Paired with Flake Salt made on Property
Pairs well with Joto The One With 72 Clocks Sake
\$1,200

GRAZING TABLE

Set by Chef Molly De Mers

Feeds Full Suite

Local Cheeses | Local Salumi's | Savory Grilled
Breads | Nuts + Jams | Dehydrated Fruit | Roasted
Roots | Honeycomb \$850

MEDITERRANEAN GRAZING TABLE

Set by Chef Molly De Mers

Feeds Full Suite

Spanish Olives | Bruschetta | Olive Tapanades |
Assorted Hummus | Burrata | Local Breads | Warm
Focaccia | Aged Balsamic | Whipped Feta \$700

SWEET ILLUSIONS

*An Experience in your Suite Presented by The Chefs
Feeds 16*

Synsepalum Dulcificum, grown in house, this experience
will show you why it earned the name, Miracle Berry.
\$750

64oz. ROYAL RANCH TOMAHAWK

*An Experience in your Suite Presented by The Chefs
Feeds 8*

Bleu Cheese Mashed Potatoes | Roasted Root
Vegetables | Morel Bordelaise \$1,000

THE CHEF MOLLY EXPERIENCE

*Set by Chef Molly De Mers. Please reach out to the Suites Team
for inquiries.*

One on one with Chef Molly to curate a customized menu
for your special night.

FOIE GRAS COTTON CANDY

Set by Chef Molly De Mers

Feeds 16

A true culinary experience coming to life where the
chefs make foie gras cotton candy before your eyes.
Bringing culinary's favorite flavors to life, like bacon
cotton candy and apple spice. All sugars are made in
house. \$550

NACHO AVERAGE GRAZING TABLE

*An Experience in your Suite Presented by The Chefs
Feeds 16*

Chorizo Con Queso | Black Beans | Cotija | Carnitas |
Pickled Onions | Lime Crema | Guacamole | In-House
Pickled Onions | Pico de Gallo | In-House Salas |
Cilantro | Juanita's Tortilla Chips \$600



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PLEDGE
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ALL SUITE PACKAGES SERVE 8 GUESTS.

SUITE PACKAGES

PIKE STREET

\$868

- Fresh Popped Popcorn
- Souvenir Kettle Chip + Dip Tin
- Fresh Fruit
- Seasonal Cheese Board
- Caesar Salad
- Chicken Wing Sampler Trio
- Kraken Seattle Style Sausage By Bavarian Meats
- Ballard Pepperoni Pizza
- Hot Dog + Sausage Topping Spread
- Bell's Cookies

MAGNOLIA ●

\$925

- Hummus Spread
- Farmer's Market Crudité
- Fresh Fruit
- Spicy Edamame
- Asian Chili + Cucumber Salad
- Impossible Sausage
- Rigatoni A La Vodka
- Impossible Lettuce Wraps
- Hot Cakes Gooley Brownie Cake

MT RAINIER

\$1000

- Oaxaca Spread
- Kaffeeklatsch Pretzel Knots
- Wedge Salad
- Salumi Board
- Hummus Spread
- Molly D's Burger
- Piroshky Piroshky
- Oaxaca Street Tacos
- Simply Sweet Cupcakes

THE PUGET SOUND

\$1,339

- Souvenir Snack Trio
- The Candy Bar
- Farmer's Market Crudité
- PNW Smoked Salmon Flight
- Ancho Rubbed Spotted Prawn Cocktail
- Baby Kale + Quinoa Salad
- Teriyaki Glazed Salmon
- Royal Ranch 8 Hour Braised Short Ribs
- Simply Sweet Cakesicles
- Sweet Nothings Desserts

● VEGETARIAN

ALLERGY FRIENDLY

GLUTEN FREE FRIENDLY

Souvenir Popcorn Tin
Souvenir Kettle Chips + Dip
Souvenir Snack Trio
Chips + Salsa
Roasted Nuts
Oaxaca 7 Layer Spread
Farmers Market Crudité
Fresh Fruit
Hummus Spread
Spicy Edamame
Salumi Board
Seasonal Cheeseboard
Chimichurri Prawn Cocktail
Hand Rolled Sushi
PNW Smoked Salmon Flight
Trident Seafood Dungeness
Crab Leg Cocktail
Seasonal Oysters By the Dozen
The Locals Tower
Vietnamese Spring Rolls
Wedge Salad

Caesar Salad
Baby Kale + Quinoa Salad
Asian Chili Cucumber Salad
Draper Valley Organic Skirt Steak
Crispy Sesame Garlic Tofu
Hempler's Hotdogs
Seasoned Steak Fries
Kraken Sausage
Buffalo Chicken Wings
Chicken Wing Sampler
Impossible Sausage
Hotdog + Sausage Toppings Spread
Impossible Lettuce Wraps
Spiced Impossible Beef
Queso Birria Tacos
Royal Ranch Hanger Steak + Frites
Royal Ranch 8 Hour Braised Short Ribs
Spanish Paella
Hot Cakes Gooley Brownie Cake
Macadon's Macarons Assorted Dozen

CONTAINS EGGS

Kettle Chips + Dip
Farmers Market Crudité (Ranch)
Kaffeeklatsch Pretzel Knots
PNW Smoked Salmon Flight
Hot Dungeness Crab Dip
Trident Seafood Dungeness Crab Legs (Horseradish)
Seasonal Oysters (Horseradish)
The Locals Tower (Horseradish)
Caesar Salad (Dressing)
Big Chicken Sandwiches
Piroshky Piroshky
Fried Mozzarella Bricks
Simply Sweet Cupcakes
Simply Sweet Cake Pops
Bell's Cookies

ALLERGY FRIENDLY

CONTAINS DAIRY

Kettle Chips + Dip
The Candy Bar
Oaxaca 7 Layer Spread
Farmer's Market Crudité (Ranch)
Fresh Fruit (Greek Yogurt)
Kaffeeklatsch Pretzel Knots
Hummus Spread
Seasonal Cheeseboard
Hot Dungeness Crab Dip
Trident Seafoods Dungeness Crab Legs
Wedge Salad
Caesar Salad
Baby Kale + Quinoa Salad
Kraken Sausage
Buffalo Chicken Wings
Chicken Wing Sampler
Molly D's Burger
Hotdog + Sausage Topping Spread
Piroshky Piroshky
Fried Mozzarella Bricks
Oaxaca Street Tacos
Queso Birria Tacos
Rigatoni A La Vodka
Fried Chicken + Biscuit Waffles
Royal Ranch 8 Hour Braised Short Ribs
Simply Sweet Cupcakes
Simply Sweet Cake Pops
Simply Sweet Designer Sugar Cookies
Bell's Cookies
Sweet Nothings Dessert
Macadon's Macarons

CONTAINS NUTS

The Candy Bar
Roasted Nuts
Simply Sweet Designer Sugar Cookies
Hot Cakes Goopy Brownie Cakes
Macadon's Macarons
Sweet Nothings Dessert
Whidbey Island Ice Cream Company

VEGAN

Souvenir Popcorn Tin
Chips + Salsa
Roasted Nuts
Spicy Edamame
Asian Chili Cucumber Salad
Crispy Sesame Garlic Tofu
Impossible Chicken Nuggets
Impossible Sausage
Impossible Lettuce Wraps
Impossible Spiced Beef
Hot Cakes Goopy Brownie Cake

ALL SELECTIONS SERVE APPROXIMATELY 8 GUESTS, UNLESS OTHERWISE NOTED

DRINK PACKAGE

BAR DOWN

Package Serves 16 Guests

\$620

- (2) Six Packs of Aquafina
- (1) Six Pack of Pepsi
- (1) Six Pack of Diet Pepsi
- (1) Six Pack of Starry
- (1) Bottle of Chateau St. Michelle Indian Wells Chardonnay
- (1) Bottle of Chateau St. Cabernet Sauvignon
- (1) Six Pack of Coors Light
- (1) Six Pack of Modelo
- (1) Six Pack of Hop Valley Kraken
- (1) Bottle of Kraken Rum
- (1) Bottle of New Amsterdam Vodka
- (1) Limes

THE PUCK DROP

Package Serves 16 Guests

\$810

- (1) Six Pack of Proud Source Spring Water
- (1) Six Pack of Pepsi
- (1) Six Pack of Diet Pepsi
- (1) Six Pack of Starry
- (1) Bottle of Chateau St. Michelle Indian Wells Chardonnay
- (1) Bottle of Chateau St. Michelle Cabernet Sauvignon
- (1) Six Pack of Bodhizafa
- (1) Six Pack of Topo Chico (Flavors Vary)
- (1) Six Pack of Hop Valley Kraken
- (1) Bottle of Tito's
- (1) Bottle of Cranberry Juice
- (1) Bottle of Casamigos Blanco
- (1) Bottle of Scotty's Margarita Mix
- (2) Limes

PNW CRAFT

Package Serves 16 Guests

\$368

- Hop Valley Kraken Stash
- Silver City Tropic Haze
- Fremont Golden Pilsner
- Bodhizafa
- Reubens Hop Tropic
- Souvenir Kettle Chips + Dip

VODKA LEMONADE - BATCH COCKTAIL

\$76 per Pitcher (Serves 6)
New Amsterdam Vodka |
Scotty's Lemonade |
Garnished with Fresh
Lemons

HENNESSY MULE- BATCH COCKTAIL

\$76 per Pitcher (Serves 6)
Hennessy VS | Ginger Beer |
Lime Juice

SOLD BY THE 6-PACK.

BEER

DOMESTIC

Coors Banquet \$49

Miller Lite \$50

Coors Light \$53

PREMIUM

Modelo \$60

Stella Artois \$60

Pacifico \$60

LOCAL

Hop Valley Kraken Stash \$72

Silver City Tropic Haze \$70

Fremont Golden Pilsner \$70

Locust Cider (*Seasonal Flavors*) \$70

Mac + Jack Amber \$70

Reubens Hazelicious \$70

Bodhizafa \$70

Black Raven Trickster \$70

SELTZERS

Truly Wild Berry \$60

Truly Strawberry Lemonade \$60

Truly Pineapple \$60

Topo Chico \$70 (*Flavors vary*)

CIDER

2 Towns Outcider \$72

2 Towns Pristine Peach \$72

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SPIRITS

VODKA

New Amsterdam Vodka \$110

Vido Vodka \$176

Tito's Handmade \$176

Olympia Vodka \$177

GIN

Sheringham Seaside \$152

Rainier Gin \$176

TEQUILA

Casamigos Blanco \$262

Casamigos Reposado \$362

Casamigos Anejo \$450

Don Julio 1942 MP

Clasé Azul MP

RUM

Kraken Black Spiced \$126

Kraken Gold Spiced \$126

BACARDÍ Superior \$126

BOURBON + WHISKEY

Jack Daniel's Tennessee Whiskey \$152

Fireball \$92

Buffalo Trace \$152

Westland American Single Malt Whiskey \$172

**Woodford Reserve Distiller's Select
Kentucky Straight Bourbon** \$196

Jameson Irish Whiskey \$196

Hennessy VS \$196

SCOTCH

Johnnie Walker Red \$195

Johnnie Walker Blue MP

Macallan 12 Yr Double Cask \$390

CRAFTWELL CANNED COCKTAILS

Peach Mojito \$70

Pineapple Mojito \$70

SOLD BY THE BOTTLE.

WINE

CHARDONNAY

Chateau St. Michelle MiMi Chardonnay, Columbia Valley WA \$64

Chateau Ste. Michelle Indian Wells Chardonnay, Columbia Valley WA \$80

Goose Ridge Vineyards G3 Chardonnay, Woodinville WA \$72

Stag's Leap Karia Chardonnay, Napa Valley CA \$150

RIESLING

Firestead Riesling, Columbia Valley WA \$72

Eroica Riesling, Columbia Valley WA \$72

PINOT GRIGIO

Santa Margarita Pinot Grigio, Columbia Valley WA \$85

SAUVIGNON BLANC

Seaglass Sauvignon Blanc, California \$64

Emmolo Sauvignon Blanc, Suisun Valley, CA \$64

Twomey Sauvignon Blanc, Napa Valley, CA \$85

Malbec

Terrazas De Los Andes Reserve Malbec, Mendoza, Argentina \$80

Nine Hats, Columbia Valley, WA \$85

CABERNET SAUVIGNON

Chateau St. Michelle Indian Wells Cabernet Sauvignon Columbia Valley WA \$80

Chateau St. Michelle Cold Creek Cabernet Sauvignon, Columbia Valley WA \$80

Beaulieu Vineyard BV, Napa Valley, CA \$85

Chateau Ste. Michelle Kraken Reserve, Cabernet Sauvignon, Columbia Valley WA \$150

Beaulieu Vineyard BV Reserve, Napa Valley, CA \$150

Stag's Leap Wine Cellars Artemis Cabernet Sauvignon, Napa Valley CA \$170

Col Solare Cabernet Sauvignon, Red Mountain WA \$350

PINOT NOIR

King Estate Inscription Pinot Noir, Willamette Valley OR \$64

Erath Estate Pinot Noir, Willamette Valley OR \$75

RED BLEND

Goose Ridge Vineyards G3 Red Blend, Woodinville WA \$64

1,000 Stories California Gold Rush Bourbon Barrel Aged Red Blend, Columbia Valley WA \$75

MERLOT

Chateau St. Michelle Canoe Ridge, Columbia Valley WA \$72

Sterling Vintner's Collection, Napa, CA MP

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SOLD BY THE BOTTLE.

WINE

SPARKLING

Avissi Prosecco DOV, Veneto IT \$64

Chandon Brut, Napa, CA \$72

Vignaioli di S. Stefano Moscato, Moscato d'Asti, Italy \$72

Moët & Chandon Impérial, Champagne, FR \$190

Moët & Chandon Impérial Rosé, Champagne, FR \$150

Dom Pérignon Vintage 2013, Champagne, FR \$550

Armand de Brignac 'Ace Of Spade' Brut Gold, Champagne, FR MP

Armand de Brignac 'Ace Of Spade' Rosé, Champagne, FR MP

ROSÉ

Erath Rosé, Willamette Valley OR \$64

Domaine Ste. Michelle Sparkling Brut Rose, Columbia Valley WA \$72

Whispering Angel Rosé, Cotes de Provence, France \$80

SAKE

Joto Yuzu “The Citrus One”

720ml \$120

Joto Daiginjo “The One With 72 Clocks”

720ml \$105

Joto Daiginjo “The One With 72 Clocks”

1.8L \$180

Watari Bune Junmai Daiginjo “Liquid Gold”

720ml \$269

**CLIMATE
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SOLD BY THE 6-PACK, UNLESS OTHERWISE NOTED

MIXERS

Finest Call Bloody Mary Mix \$27 (1Bottle)

Scotty's Margarita Mix \$27 (1Bottle)

Ginger Beer \$27 (1Bottle)

Cranberry Juice \$27 (Bottle)

Orange Juice \$27 (1 Bottle)

Grapefruit Juice \$27 (1 Bottle)

Tonic \$27

Club Soda \$27

GARNISHES

Lemons \$8

Limes \$8

Oranges \$8

Maraschino Cherries \$8

SOFT DRINKS + WATER

Pepsi \$27

Diet Pepsi \$27

Starry \$27

Scotty's Lemonade \$27 (1 Bottle)

Aquafina \$39

Bubly \$27 (Flavors vary)

Proud Source Sparkling Spring Water \$30

Proud Source Spring Water \$30

COFFEE

Starbucks Nitro Cold Brew \$32

Starbucks Coffee Package \$36

Serves 16 Guests

Coffee | Decaf | Sugars | Cream

Starbucks Tea Package \$36

Serves 16 Guests

Assorted Teas | Sugars

**CLIMATE
PLEDGE
ARENA**



"We want to make sure the food that our guests will be eating is mindful, nourishing, sustainable, and will be a part of creating memories for years to come. I see it as tradition laced with innovation driven by passion. It starts with a relationship with our neighbors, fishmongers, butchers, farmers that will bring this all to fruition. I am elated to have you here with us tonight."

Chef Molly De Mers

POLICIES + PROCEDURES

INTRODUCING YOUR 2023- 2024 DELAWARE NORTH SPORTSERVICE SUITES TEAM

NATALYE WILLIAMS, *Premium Suites Manager*
Nwilliams-hamilton@delawarenorth.com

JEREMY KARR, *Premium Suites Sous Chef*
jkarr@delawarenorth.com

ADVANCE MENU ORDERS

For optimal event service, pre-ordering food and beverage is recommended.

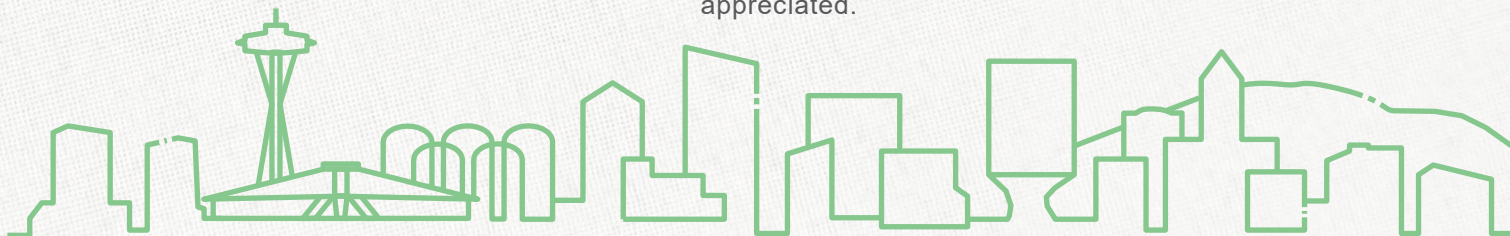
All advance orders must be placed **three business days in advance before 3 PM**. Orders may be online through Appetize using your provided username and password.

<u>Event Day</u>	<u>Order Due By 3:00 PM</u>
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday
Saturday	Wednesday
Sunday	Wednesday

By ordering in advance, you will have the option to select from the full menu of food and beverage items listed, provide payment and obtain confirmation. The Delaware North Sport Service staff can also answer questions about specific menu items. Please call [206-752-7218](tel:206-752-7218) or email climatecollectivesuites@delawarenorth.com for further information. Suite menus and order forms will be sent via email to the contact listed on your Climate Pledge Arena account. All orders received after the deadline are considered "event day orders" and are not processed until the morning of your event and may take up to two hours for delivery.

DAY OF EVENT MENU

There will be a QR code displayed in each suite for Event Day ordering. Your suite attendant will be available to place all event order until food cut off. Suite attendants are prohibited from taking orders via text message or other personal devices, all orders must be placed through the proper channels for the protection of our guests and employees. Par stock orders are welcomed and may be set up through the suite's office. Please allow at least 45 minutes for game day orders to be delivered. Your cooperation in adhering to these times is sincerely appreciated.



POLICIES + PROCEDURES

IN-SUITE SERVICE

For your convenience, a suite attendant will be assigned to your suite. Their responsibility is to deliver pre-ordered food | beverage, take Event Day menu orders, and generally service the suite. All food will be brought to the suite area by a kitchen runner and distributed by the service staff. Please feel free to ask the suite attendant about any special catering needs that may arise during the event.

OVER-ORDERING

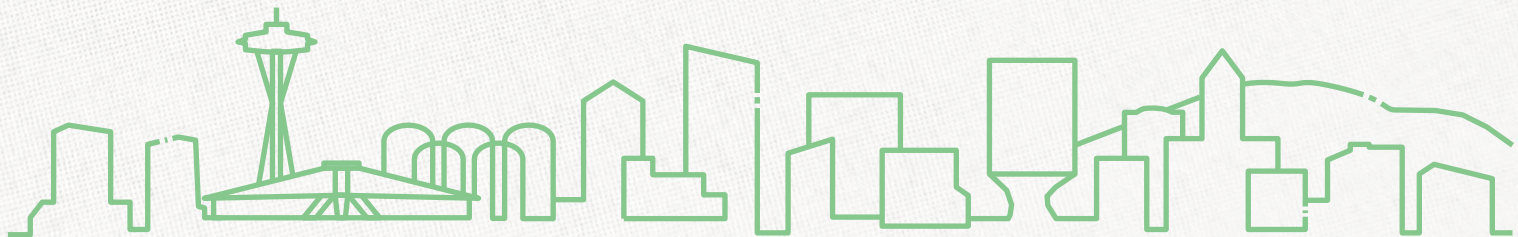
Any food left in the suite will be disposed of at the conclusion of the event. Delaware North Sportservice is not responsible for any food items taken out of the suite. **No alcoholic beverages may be brought in or removed from the Suites at any time.**

FOOD ALLERGIES

Before placing your order, please inform the Suites Administrator or Suite Manager if a person in your party has a food allergy. If you have specific dietary restrictions or needs, please let us know. We will provide special requests that are made in a timely manner.

CATERING SERVICES

Delaware North Sportservice is the exclusive concessionaire for Climate Pledge Arena, offering you the finest in quality food and beverage products, delivered fresh from our arena kitchens. Our suites catering menu describes the high-quality appetizers, entrées and platters available for purchase by guests in the private suites. Food and beverage service will be supplied to the suites by Delaware North Sportservice. Please note that in accordance with the laws of the state of Washington, Delaware North Sportservice is the only party authorized to sell, deliver or serve liquor, beer and wine at Climate Pledge Arena. As a result, alcoholic beverages may be obtained only from Delaware North Sportservice and may not be brought into Climate Pledge Arena from outside the premises by the suite licensees or their guests. At the conclusion of the event, guests may remove unopened, nonalcoholic beverages from the suite. However, alcohol of any kind cannot leave the suite under any circumstances. We encourage you to utilize your suite refrigerator and cabinet should you order too many beverages.



POLICIES + PROCEDURES

BILLING PROCEDURES

We request that suite holders keep a credit card on file with the suites office. All orders must be received with instructions to use the credit card on file or be submitted with another credit card number. Any orders received without proper payment information will not be placed. If there is more than one suite owner in a suite, each will need to set up a separate account, credit card on file and contact person. All food and beverage orders will be charged to this credit card unless told otherwise. If you are placing an Event Day order, a credit card must be presented when placing the order. At the end of an event, the listed suite host will be presented with an itemized bill for purchases on the account. Any suite guests may also use their personal credit card for placing food and beverage orders and for making payment. Any charges on a personal credit card will be itemized and presented to the owner of that card. A standard administrative charge of 21% will be added to all food and beverage orders. Gratuities are at the discretion of the suite host/guest. If you would like to give your suite attendant a tip, you may add it to your final invoice at the time it is presented, you may designate a tip when placing the order, or you are welcome to place a standard recurring gratuity with the Suites Office Administrator. If you have any discrepancies or need an additional copy of a receipt, please call Delaware North Sportservice directly at 206-752-7218 only during non-event days.

TAX, ADMINISTRATIVE CHARGE & TIPPING POLICY

As a convenience to our guests, we have included this policy to clarify the administrative charge and tipping policy in the luxury suites at Climate Pledge Arena. A local sales tax will be added to all orders and a state alcohol tax of 10.25% will be added where applicable. A 21% administrative charge calculated on the cost of any food and beverage ordered will automatically be added. This is an administrative charge, it is not a gratuity or tip and will not be distributed to the employees providing your service and will be retained by Delaware North Sportservice, LLC to pay competitive wages and enhance amenities.

CANCELLATIONS

No charges will be assessed to a suite holder for food or beverage orders received by Delaware North Sportservice that are cancelled at least 48 business hours prior to the event. Cancellations must be in writing to climatecollectivesuites@delawarenorth.com and must be confirmed by Delaware North Sportservice to be valid. All other cancellations will be assessed a charge of one hundred percent of the total order value including fees and taxes. In the event of a game/event cancellation, you will not be charged unless the gates were opened before the event was cancelled.



POLICIES + PROCEDURES

ALCOHOLIC BEVERAGES

Washington state law prohibits the consumption of any alcoholic beverage by any person under the age of 21. Therefore, all fans under the age of 40 should be prepared to show proper identification and proof of age when purchasing alcoholic beverages at Climate Pledge Arena. We request the cooperation of all suite licensees and their guests in complying with these legal requirements. We reserve the right to check for proper identification and refuse service to a person that appears intoxicated. To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Washington, no alcoholic beverages may be brought in or removed from the suites at any time. When leaving, all unconsumed alcohol must remain in the suite. All bags and belongings are subject to search in order to ensure compliance with these regulations. Licensee hereby agrees to comply with this regulation and consents to any searches, on behalf of Licensee and Licensee's guests. The Climate Collective remind guests to drink responsibly.

EQUIPMENT & DISPOSABLES

All suites are fully stocked with compostable dinnerware, napkins and condiments at no additional cost. All suites are provided with the necessary service equipment. All equipment is the property of Delaware North Sportservice; items that are damaged or removed from the suite without the consent of Delaware North Sportservice may incur replacement costs, up to the full retail value of the item(s).

HOW DO I GET A RECEIPT FOR FOOD AND BEVERAGE CHARGES?

Suites Team will provide a receipt to your email with a copy of the bill 1-2 business days after event, should you need an additional copy, please contact the Suites Administrator at 206-752-7218.

DELAWARE NORTH SPORTSERVICE STAFF DIRECTORY

Suites Team- Food + Beverage Orders + Receipts:

Suites Office, Climate Collective Suites

Email: climatecollectivesuites@delawarenorth.com

Office Phone: 206-752-7218

Natalye Williams, *Premium Suites Manager*

Email: nwilliams-hamilton@delawarenorth.com

Cell Phone: 206-618-5486

