



PREMIUM SUITES MENU SPRING 2026

Table of Contents

PAGE

3	FOR THE GRAZERS
5	GREENS
6	RAW BAR
7	SEATTLE FARE
8	ARENA FAVORITES
9	MAINS
10	DAY DREAMERS
11	SUITE DREAMS
13	SUITE TREATS
14	ICE CREAM
15	FOOD PACKAGES
16	ALLERGY FRIENDLY LISTS
17	DRINK PACKAGES
19	SPIRITS
20	BEER
21	WINE
23	NON-ALCOHOLICS
25	NOTE FROM CHEF MOLLY
26	POLICY + PROCEDURES

For The Grazers

ALL ITEMS SERVE EIGHT GUESTS

SOUVENIR KETTLE CHIP + DIP

TIN ★

GFF / VEG

Ranch Spiced Kettle Chips | Salted Kettle Chips |
Caramelized Onion + Spinach Dip | Smokey Chipotle
Ranch **\$84**

CHIPS + SALSA ★

GFF / V

Pico De Gallo | In-House Salsa Roja | Salsa
Verde | Juanita's Tortilla Chips **\$66**

THE 7 LAYER SPREAD

GFF / VEG

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

SOUVENIR POPCORN TIN ★

GFF / V

Bottomless Buttered Popcorn **\$74**

HARVEYS SOUVENIR POPCORN

TIN ★

GFF / VEG

Real Butter Toffee | Jalapeño Cheddar **\$92**

FOR THE GRAZERS SWEET

TREATS ★

VEG | 2 Bags of Each

Milk Chocolate M&Ms | Sour Patch Kids |
Gummy Bears | Licorice **\$106**

FOR THE GRAZERS TRAIL MIX ★

GFF / N / VEG | 8 Bags

Assortment of Nuts + Chocolate M&Ms **\$98**

ENHANCEMENTS

JAXSON'S NACHO CHEESE ★

GFF | VEG | **\$69**

IN-HOUSE GUACAMOLE

GFF | V | **\$72**

N Contains Nuts | **VEG** Vegetarian | **V** Vegan | **GFF** Gluten-Free-Friendly | ★ Available Event Day

3.

**CLIMATE PLEDGE
ARENA**



For The Grazers

ALL ITEMS SERVE EIGHT GUESTS

FARMERS MARKET CRUDITE ★

GFF / VEG

Haricot Vert | Heirloom Tomato | Cucumber |
Petite Carrots | Celery | Broccoli + Cauliflower |
Buttermilk Ranch | Garlic Tzatziki **\$93**

MEDITERRANEAN CRUDITE

VEG

Dolmas | Tzatziki | Crunch Chickpeas | Crispy
Pita **\$109**

EDAMAME ★

GFF / V

Togarashi | Black Salt | Lime Zest **\$58**

KAFFEKLATSCH PRETZEL

KNOTS ★

VEG

Salted Pretzel Knots | Mac + Jack Beer Cheese
\$94

FRESH FRUIT ★

GFF / VEG

Seasonal Fruit | Berries | Girl Meets Dirt Jams |
Greek Yogurt **\$90**

SALUMI BOARD

Seasonal Local Meats | Capers | Stone
Ground Mustard | Franz Baguette **\$160**

PNW CHEESE BOARD ★

Chef's Choice Seasonal Cheese | Royal Ranch
Honey | Local Berries | Franz Baguette **\$150**

MEZZE DIPS + SPREADS

VEG

Red Beet Hummus | Black Garlic Hummus | Olive
Oil + Maldon Salt Hummus | Market Vegetables |
Pita Chips **\$125**

N Contains Nuts | VEG Vegetarian | V Vegan | GFF Gluten-Free-Friendly | ★ Available Event Day

4.



ALL ITEMS SERVE EIGHT GUESTS

MEDITERRANEAN SALAD

GFF | VEG

Romaine | Baby Kale | Roasted Tomatoes | Artichoke Hearts | Kalamata Olives | Red Onion | Feta | Pesto Vinaigrette | Pepperoncinis **\$110**

KALE CRUNCH SALAD

GFF | VEG | N

Baby Kale | Shredded Purple Cabbage | Strawberries | Candied Pecans | Goat Cheese | Lemon Honey Vinaigrette **\$122**

CAPRESE SALAD

VEG

Buffalo Mozzarella | Thai Basil | Heirloom Tomato | Pea Tendrils | Lemon Pearls | Everything Bagel Crostini | Local Aged Balsamic **\$138**

LOCAL TOMATO FOCACCIA SANDWICH

VEG

Alfalfa | Beef Steak Tomatoes | Sprouts | Artichoke Relish **\$124**

CAESAR ★

Romaine | Lacinato Kale | Aged Parmesan | Everything Bagel Crostini **\$68**

ENHANCE YOUR SALADS

HONEY GARLIC SHRIMP SKEWERS

GFF | **\$116**

CHIMICHURRI GRILLED CHICKEN ★

GFF | **\$86**

N Contains Nuts | VEG Vegetarian | V Vegan | GFF Gluten-Free-Friendly | ★ Available Event Day



Raw Bar

ALL ITEMS SERVE EIGHT GUESTS

PRAWN COCKTAIL SHOOTERS

GFF

Lemon Poached Jumbo Prawn | Horseradish Cocktail Sauce | Lemons **\$160**

HAND-ROLLED

GFF

Assorted Rolls + Nigiri **\$202**

PREMIUM SUSHI BOARD

GFF

Custom Futomaki Rolls | Pressed Oshizushi | Nigiri | Sashimi with Market Fish made by The Sushi Shop **\$375**

SEASONAL OYSTERS BY THE DOZEN

Deliveries begin 30min after doors

GFF

Mignonette | Shaved Horseradish Root Cocktail | Smoked Maldon **\$148**

CEVICHE

GFF

Dungeness Crab | Local Shrimp | Alaskan Cod | Fresh Avocado | Tomatoes | Diced Jalapeños **\$189**

ENHANCEMENT

SUSTAINABLE CAVIAR

GFF | MP

Meyer Lemon Crème Fraiche | In-House Potato Chips | Fresh Chives

Email the Suites Team to place your order for Caviar!

THE LOCALS TOWER*

Deliveries begin 30min after doors

GFF

Colossal King Crab | Tiger Prawns | Taylor's Shellfish Oysters | Ceviche | Accoutrement's **\$392**

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 food borne illness.

N Contains Nuts | **VEG** Vegetarian | **V** Vegan | **GFF** Gluten-Free-Friendly | **★** Available Event Day

6.



Seattle Fare

ALL ITEMS SERVE EIGHT GUESTS

WRAPPED HEMPLER'S HOT DOGS ★

Franz Rolls | Mustard | Ketchup **\$84**

WRAPPED KRAKEN SEATTLE STYLE SAUSAGE BY BAVARIAN MEATS ★

Franz Rolls | Mustard | Ketchup **\$89**

HOT DOG + KRAKEN SAUSAGE DUO ★

½ Hemplers Hot Dogs | ½ Seattle Kraken Sausage
Franz Rolls | Mustard | Ketchup **\$100**

CHICKEN WING SAMPLER TRIO

GFF

Lemon Pepper | 32 Spice Blend | In-House Ranch
Seasoning Rub | Celery | Greek Yogurt Bleu Cheese
\$140

BUFFALO CHICKEN WINGS ★

GFF

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

CHICKEN TENDERS ★

Honey Mustard | BBQ Sauce **\$118**

FRIED MOZZARELLA ★

VEG

Slow Stewed Marinara | Parmesan **\$82**

PIROSHKY PIROSHKY

Beef + Onion Piroshky | Uli's Jalapeño Sausage
+ Cheddar Cheese **\$122**

SEASONED POTATO WEDGES ★

VEG | **\$88**

CHICKEN FLAUTAS

Shredded Lettuce | Cilantro Lime Crema |
Limes **\$162**

QUESA BIRRIA TACOS

Birria Stewed Royal Ranch Beef | Oaxaca
Cheese | Corn Tortillas **GFF** | **\$155**

OAXACA STREET TACOS

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

Enhance your Street Tacos:

Cantina Impossible™ Beef **V** | **\$45**

IN-HOUSE GUACAMOLE

GFF | **V** | **\$72**

N Contains Nuts | **VEG** Vegetarian | **V** Vegan | **GFF** Gluten-Free-Friendly | ★ Available Event Day

7.



Arena Favorites

FROM THE IMPOSSIBLE™ TEAM

LETTUCE WRAPS

V

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

SAUSAGE ★

V

Franz Rolls | Sautéed Onions |
Mustard | Ketchup **\$106**

"CHICKEN" NUGGETS ★

V

Mustard | Ketchup **\$117**

LIL MOLLY D BURGERS ★

16 Sliders

Royal Ranch Beef | Darigold Cheddar |
Pickles | Grilled Onions | Kraken
Sauce **\$142**

BIG CHICKEN SANDWICHES

MDE

Shaq Sauce | Pickles **\$132**

MÌLÀ SOUP DUMPLINGS

Deliveries begin 1st period

Chili Sambal | Maldon Salt **\$158**

N Contains Nuts | VEG Vegetarian | V Vegan | GFF Gluten-Free-Friendly | ★ Available Event Day

8.



Mains

ALL ITEMS SERVE EIGHT GUESTS

HONEY GARLIC SHRIMP

GFF

Bok Choy | Steamed Rice **\$180**

ROYAL RANCH BRAISED SHORT RIBS

GFF

Garlic Confit Yukon Mash | Heirloom Carrots | Cognac Demi **\$300**

DRAPER VALLEY CHICKEN TERIYAKI SKEWERS

Tamari & Pineapple Marinated Thighs | Egg & Scallion Fried Rice **\$155**

GRILLED CHICKEN ALFREDO

Creamy In-House Alfredo | Penne Pasta | Draper Valley Grilled Chicken | Garlic Confit Baguette **\$216**

MACARONI + CHEESE ★

Tillamook Cheddar Cheese Sauce | Cavatappi Noodles | Crumb Topping **\$124**

PENNE ALFREDO

VEG

Creamy In-House Alfredo | Penne Pasta | Garlic Confit Baguette **\$152**

HEIRLOOM WHOLE ROASTED CAULIFLOWER

GFF | VEG

Fingerlings | Charred Scallion Creme | Gremolata **\$152**

BALLARD PIZZA ★

Deliveries begin 15-30 minutes after doors, based on volume or event timing.

CHEESE VEG | \$67

PEPPERONI | \$79

BALLARD BRIDGE | \$79

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

BBQ CHICKEN | \$79

BBQ Sauce | Pecorino | Mozzarella | Red Onion | Cilantro | Hot Honey

N Contains Nuts | **VEG** Vegetarian | **V** Vegan | **GFF** Gluten-Free-Friendly | **★** Available Event Day

9.



Day Dreamers

THE CHEF BOARDS

*Small plates presented by the Climate Collective Suites Culinary Team.
Email us to place your order + select an available time slot!*

Choice of One | \$112 ea.

FROM THE FARM

GFF / VEG

Wild Foraged Mushrooms

Goat Cheese Polenta | Crunchy Carrot Tops |
Gremolata

FROM THE SEA

GFF

Miso Glazed Black Cod

Black Charcoal Risotto Cake | Charred Bok Choy
Crema

FROM THE RANCH

GFF

Royal Ranch Tenderloin

Chimichurri | Mashed Yukon Potatoes

Suite Dreams

Email us to order + schedule a time slot!

TABLE SIDE CAESAR SALAD

Presented by the Culinary Team

Serves Full Suite | \$400

Local Romaine Aged | Parmesan | Brioche Croutons | Preserved Sardines | In-House Caesar Dressing

STREET PHO

Presented by the Culinary Team

Serves Full Suite | \$1250

Royal Ranch Prime Rib | 24-Hour Bone Broth | Rice Noodles

Accouterments: Bean Sprouts | Thai Basil | Scallions | White Onions | Chili Crunch | Radish | Hoisin | Sriracha

THE PARMESAN WHEEL

Presented by the Culinary Team

Serves Full Suite | \$800

Aged Parmesan Wheel | In-House Fettuccine | Truffle Crème | Garlic Confit | Franz Baguette

PNW PAELLA

Presented by the Culinary Team

Serves Full Suite | \$1100

Saffron | Arborio Rice | Draper Valley Chicken | In-House Chorizo | Octopus | Colossal Shrimp | Pickled Onion | Lemon | Parsley

HOT DOG TOWER

Presented by the Culinary Team

Serves Full Suite | \$675

All-Beef Franks | Brioche Bun | Pork Belly Hash | Bacon | Grilled Jalapeños

Accouterments: Ketchup Flight | Mustard Flight | Onion Flight

11.



Suite Dreams

Email us to order + schedule a time slot!

THE GRAZING TABLE

*Set by the Culinary Team before
Doors Open*

Serves Full Suite | \$700

Local Cheeses | Local Salumi's | Savory Grilled
Breads | Nuts + Jams | Dehydrated Fruit |
Roasted Root Vegetables | Honeycomb

DELUXE JACKET POTATO BAR

Presented by the Culinary Team

Serves Full Suite | \$475

24K Gold Leaf Blanketed Russet Norkotah
Potato | Idaho White Sturgeon Caviar Crème |
Salted Maldon Butter | Roquefort | Triple
Crème Brie | Crispy Pancetta | Parmesan
Crisps | Fresh Cut Chive

WAGYU CUTTING

Presented by the Culinary Team

Serves 8 | \$1200

A5 BMS12 Olive-Fed Wagyu - Sustainable
Island of Shodoshima, Kagawa Prefecture |
Smoked Sea Salt

NACHO AVERAGE GRAZING TABLE

Presented by the Culinary Team

Serves Full Suite | \$600

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

64oz. ROYAL RANCH TOMAHAWK

Presented by the Culinary Team

Serves 8 | \$1000

Bleu Cheese Mashed Potatoes | Roasted Root
Vegetables | Morel Bordelaise

FRESH FRUIT GRANITA

Presented by the Culinary Team

Serves Full Suite | \$340

Freshly Shaved Lemon Watermelon Ice |
Local Berries | Vanilla Bean Diplomat Crème |
Accented with 2 Town Cider Pommeau
(Flavors Vary)

12.



Suite Treats

ALL ITEMS SERVE EIGHT GUESTS

AFFOGATO

GFF | VEG | 8 Cups

Deliveries begin 2nd Intermission

Vanilla Bean Ice Cream | Starbucks by Nespresso Espresso **\$124**

SWEET NOTHINGS BASQUE CHEESECAKE

GFF

10in. Basque Cheesecake | Roasted Berry Compote **\$180**

SWEET NOTHINGS OREO CREAM PUFFS

1 Dozen

Caramel + White Chocolate Filling | Black Cocoa Powder Crisp **\$84**

RUBICON VEGAN CUPCAKES

V | 8 Cupcakes

Vegan Neapolitan Chocolate | Vegan Chocolate **\$143**

DESSERT BOAT

VEG

Featuring Chef Choice Assorted Suite Treats & Candies **\$236**

BELL'S COOKIES DOZEN ★

VEG | 1 Dozen

Flavors Vary Based Off Availability **\$88**

FROM THE SIMPLY SWEET TEAM

DESIGNER SUGAR COOKIES

VEG | N | 1 Dozen

Please email the Suites Team for personalized designs! **\$150**

CUPCAKES BY THE DOZEN

Gluten Free Options Available, Email Us!

VEG | 1 Dozen

Assorted Flavors | **\$133**

CAKESICLES

VEG | 1 Dozen

Assorted Flavors by the Dozen | **\$75**

FUDGY BROWNIES ★

VEG | 1 Dozen

Chocolate Chip & Cocoa Goodness | **\$105**

SPECIAL EVENT CAKE

VEG

10in. Cake | Please email The Suites Team for Flavors and Pricing!

N Contains Nuts | **VEG** Vegetarian | **V** Vegan | **GFF** Gluten-Free-Friendly | ★ Available Event Day

13.



Ice Cream

SWEET RIDES TRICYCLE

Deliveries will begin at 1st intermission.

*Available for **all** events.*

Assorted Shugs Ice Cream Offerings | **\$12 ea.**

Sweet Nothings Pistachio Layered Tiramisu | **\$16 ea.**

***Select 'Yes' When Answering Your Pre-Order Questions For
The Tricycle To Stop By Your Suite!***

****Ice creams chosen by your guests will be added to
your pre-order****

CASCADIA CRUNCH SWEET NACHOS

Deliveries begin 2nd Intermission.

*Available for **all** events.*

Feeds 8 | VEG

Vanilla Bean Ice Cream | Pearl Sugar Belgium Waffle | Whip
Cream | Salted Caramel + Banana Brulee | Crispy Mint

\$145

***Email climatecollectivesuites@delawarenorth.com to place your
order!***

Suite Packages

ALL ITEMS SERVE EIGHT GUESTS

PEEWEE POWER PLAY

\$760

Souvenir Popcorn Tin
Crispy Chicken Tenders
Seasoned Potato Wedges
Macaroni + Cheese
Ballard Pepperoni Pizza
For The Grazers' Sweet Treats
Bell's Cookies
Shirley Temple Pitcher

PNW

\$889

Souvenir Popcorn Tin
Souvenir Kettle Chip + Dip Tin
Salumi Board
PNW Cheese Board
Caesar Salad
Fried Mozzarella
Hot Dog + Kraken Sausage Duo
Ballard Pepperoni Pizza
Bell's Cookies

EVERGREEN

(Vegan + Vegetarian Package)

\$955

Mezze Dips + Spreads **VEG**
Farmer's Market Crudité **VEG**
Fresh Fruit **VEG**
Kale Crunch Salad **VEG**
Caprese Salad **VEG**
Heirloom Whole Roasted
Cauliflower **VEG**
Penne Alfredo **VEG**
Impossible Lettuce Wraps **v**
Rubicon Cupcakes **v**

ENCORE

\$1198

Prawn Cocktail Shooters
Kaffeeklatsch Pretzel Knots
Mediterranean Salad
Mezze Dips & Spreads
Big Chicken Sandwiches
Lil' Molly D Burgers
Piroshky Piroshky
Seasoned Potato Wedges
Sweet Nothings Oreo Cream Puffs

WINNERS CIRCLE

\$1,344

Harvey's Popcorn Trio Souvenir
For The Grazers Sweet Treats
Honey Garlic Shrimp Caesar
Seasonal Oysters
Hand Rolled Sushi
Milà Soup Dumplings
Mac + Cheese
Royal Ranch Braised Short Ribs
Sweet Nothings 10in. Basque Cheesecake

N Contains Nuts | **VT** Vegetarian | **VG** Vegan | **GFF** Gluten-Free-Friendly | **★** Available Event Day

15.



Allergy Friendly

CONTAINS EGG

Kettle Chips + Dip
Farmers Market Crudit  (Ranch)
Kaffeeklatsch Pretzel Knots
Seasonal Oysters (Horseradish)
The Locals Tower (Horseradish)
Hand Rolled Sushi
Premium Sushi Board
Caesar Salad (Dressing)
Big Chicken Sandwiches
Piroshky Piroshky
Fried Mozzarella Bricks
Simply Sweet Cupcakes
Simply Sweet Cakecicles
Simply Sweet Decadent Fudge
Brownies
Bell's Cookies
Fresh Fruit Granita (Vanilla
Diplomate Cr me)
Local Tomato Focaccia
Table Side Caesar (Dressing)

VEGAN

Souvenir Popcorn Tin
Chips + Salsa
In House Guacamole
For The Grazers Roasted Nuts
Edamame
Seasoned Potato Wedges
Impossible "Chicken" Nuggets
Impossible Sausage
Impossible Lettuce Wraps
Impossible Cantina Spiced Beef
Rubicon Cupcakes

DAIRY FREE

Souvenir Popcorn Tin
Chips & Salsa
Roasted Nuts
Edamame
Salumi Board
Honey Garlic Shrimp Skewers
Prawn Cocktail Shooters
Seasonal Oysters By The
Dozen
The Locals Tower
Wrapped Hempler's Hot Dogs
Impossible "Chicken" Nuggets
Impossible Sausage
Impossible Lettuce Wraps
Cantina Impossible Beef
Wagyu Cutting
Ceviche

CONTAINS SESAME

Teriyaki Chicken

CONTAINS SOY

Edamame
Honey Garlic Shrimp Skewers
Prawn Cocktail Shooters
Cantina Spiced Impossible Beef
Impossible Lettuce Wraps
Impossible Sausage
Impossible "Chicken" Nuggets
Mila Soup Dumplings
Draper Valley Chicken Teriyaki
Skewers
Street Pho

Drink Packages

THE SLAP SHOT

Serves 16 | **\$256**

- 1 Bottle of New Amsterdam Vodka
- 1 Bottle of Mr. Blacks Coffee Liqueur
- 1 Ten Pack of Starbucks by Nespresso Espresso

A BLOODY GOOD TIME BAR

Serves 16 | **\$182**

- 1 Bottle of New Amsterdam Vodka
- 1 Bottle of Bloody Mary Mix
- Bloody Mary Charcuterie
- Lemons
- Limes

BAR DOWN

Serves 16 | **\$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 Cataclysm Chardonnay
- 1 Bottle of Cataclysm Cabernet Sauvignon
- 1 Six Pack of Coors Light
- 1 Six Pack of Modelo
- 1 Six Pack of Truly Wild Berry
- 1 Bottle of Bacardi Rum
- 1 Bottle of New Amsterdam Vodka
- 1 Cranberry Juice
- 2 Limes

PUCK DROP

Serves 16 | **\$840**

- 2 Six Pack of Aquafina
- 1 Six Pack of Pepsi
- 1 Six Pack of Diet Pepsi
- 1 Six Pack of Starry
- 1 Columbia Winery Chardonnay
- 1 Columbia Winery Cabernet Sauvignon
- 1 Six Pack of Bodhizafa
- 1 Six Pack of Topo Chico Strawberry Guava
- 1 Six Pack of Deschutes King Crispy Pilsner
- 1 Bottle of Jack Daniel's Whiskey
- 1 Six Pack of Ginger Beer
- 1 Bottle of Casamigos Blanco
- 1 Bottle of Scotty's Margarita Mix
- 2 Limes



Drink Packages

BATCH COCKTAILS

Limon Mezcalita

Serves 8 | \$92

Casamigos Mezcal Tequila | Orange Juice |
Scotty's Margarita Mix | Fresh Lime Juice

Customize Your Own

Serves 8 | \$92

Choice of One Liquor:

New Amsterdam Vodka

Bacardi Rum

Kraken Spiced Rum

Casamigos Blanco

Tequila

Jack Daniels Whiskey

Choice of One Mixer:

Lemonade

Tropical Punch

Strawberry Lime

Margarita

RAIN CITY BREWS

1 Six Pack Each | Serves Full Suite

\$368

Kraken West Coast IPA

Silver City Tropic Haze

Deschutes King Crispy Pilsner

Bodhizafa

Reubens Hop Tropic

For The Grazers Trail Mix | *2 Orders*

Spirits

VODKA

New Amsterdam | **\$110**
Tito's Handmade | **\$176**
Olympia | **\$176**

GIN

New Amsterdam | **\$110**
Fords | **\$176**

TEQUILA

Casamigos Blanco | **\$265**
Casamigos Reposado | **\$362**
Casamigos Mezcal | **\$394**
Casamigos Añejo | **\$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 | **\$152**
Buffalo Trace | **\$152**
Old Log Cabin | **\$152**
Westland American Single Malt | **\$172**
Woodford Reserve | **\$200**
Jameson | **\$196**
Hennessy VS | **\$196**

SCOTCH

Johnnie Walker Red | **\$195**
Johnnie Walker Blue | **MP**
Macallan 12 Yr Double Cask | **\$390**

CRAFTWELL CANNED COCKTAILS

Sold by 6-pack

Cranberry Mule | **\$70**
Pineapple Mojito | **\$70**



Beer

DOMESTIC

Each selection sold by 6-pack

Coors Banquet | **\$58**

Coors Light | **\$58**

PREMIUM

Each selection sold by 6-pack

Modelo | **\$65**

Blue Moon | **\$65**

LOCAL

Each selection sold by 6-pack

Silver City Tropic Haze IPA | **\$75**

Deschutes King Crispy Pilsner | **\$75**

Mac + Jack Amber | **\$75**

Reubens Hazelicious IPA | **\$75**

Bodhizafa | **\$75**

Kraken West Coast IPA | **\$75**

SELTZER

Each selection sold by 6-pack

Truly Wild Berry | **\$72**

Truly Strawberry Lemonade | **\$72**

Topo Chico (Flavors vary) | **\$72**

CIDER

Each selection sold by 6-pack

2 Towns Cider OutCider | **\$72**

2 Towns Cider Pineapple Cosmic
Crisp | **\$72**

Schilling Cider Moon Berries | **\$72**

NON-ALCOHOLIC BEER

Each selection sold by 6-pack

Fremont IPA | **\$65**

Wine

RED

CABERNET SAUVIGNON

Cataclysm, Columbia Valley, Washington | **\$64**

Columbia Winery, Columbia Valley,
Washington | **\$82**

Betz Untold Story, Columbia Valley,
Washington | **\$92**

Betz Clos De Betz, Columbia Valley,
Washington | **\$160**

MERLOT

Columbia Winery, Columbia Valley,
Washington | **\$80**

MALBEC

Nine Hats, Columbia Valley, Washington | **\$85**

RED BLEND

Columbia Winery, Columbia Valley, Washington
\$82

PINOT NOIR

Borealis, Willamette Valley, Oregon | **\$80**

Montinore, Willamette Valley, Oregon | **\$80**

WHITE

CHARDONNAY

Cataclysm, Columbia Valley, Washington | **\$64**

Columbia Winery, Columbia Valley,
Washington | **\$82**

Montinore, Willamette Valley, Oregon | **\$150**

SAUVIGNON BLANC

Coppola, Sonoma County, California | **\$64**

Columbia Winery, Columbia Valley,
Washington | **\$82**

RIESLING

Hogue, Columbia Valley, Washington | **\$64**

PINOT GRIGIO

Hogue, Columbia Valley, Washington | **\$64**

Wine



SPARKLING

BRUT

Bubbled Kung Fu Girl, Columbia Valley, Washington | **\$72**

PROSECCO

Vivace, Veneto, Italy | **\$64**

CHAMPAGNE

Moët & Chandon Imperial, Épernay, France **\$190**

Dom Perignon, Épernay, France | **\$550**

Armand de Brignac, The Brut Gold, Champagne, France | **MP**

Armand de Brignac, Rose Gold, Champagne, France | **MP**

ROSÉ

SPARKLING ROSÉ

Vivace, Veneto, Italy | **\$80**

ROSÉ

Borealis, Willamette Valley, Oregon | **\$64**

Band of Roses, Washington State | **\$82**

ALCOHOL REMOVED WINE

Brands Subject To Change Based Off Availability

Fre Cabernet Sauvignon, Napa Valley, California | **\$68**

Fre Sauvignon Blanc, Napa Valley, California | **\$68**

Fre Sparkling Brut, Napa Valley, California **\$68**

Fre Rosé, Napa Valley, California | **\$68**

Non-Alcoholic

SOFT DRINKS + WATER

Pepsi | **\$27**

Diet Pepsi | **\$27**

Starry | **\$27**

Aquafina | **\$40**

Berry Bubly | **\$27**

Proud Source Sparkling Spring Water | **\$30**

Proud Source Spring Water | **\$30**

MIXERS + GARNISHES

Sold by the bottle

Finest Call Bloody Mary Mix | **\$28**

Scotty's Strawberry Lemonade | **\$28**

Scotty's Lemonade | **\$28**

Scotty's Margarita Mix | **\$28**

Cranberry Juice | **\$28**

Sold by the 6-pack

Grapefruit Juice | **\$28**

Pineapple Juice | **\$28**

Ginger Beer | **\$28**

Tonic | **\$28**

Club Soda | **\$28**

Simple Syrup | **\$28**

Lemons | **\$8**

Limes | **\$8**

Oranges | **\$8**

Maraschino Cherries | **\$12**



Non-Alcoholic

COFFEE + TEA

Sold by the 6-pack

Starbucks Nitro Cold Brew | **\$32**

Coffee Package | **\$36**

Starbucks Pike Place Roast

Starbucks Pike Place Roast Decaf
Sugars | Half + Half

Tea Package | **\$36**

Starbucks Teavana Tea Assortment
Sugars

Additions

Half + Half | **\$4**

Almond Milk | **\$5**

Oat Milk | **\$6**



"This season is all about growth and pushing boundaries to new heights. As we step into this new season, we invite you to our table not just to dine, but to experience something real. Here at Climate Pledge Arena we're blending nostalgic flavors with bold, fearless innovation, honoring what makes this city special while redefining what's next. It's about honest food, passionate craft, and creating moments that make you pause, smile, and come back hungry for more. Let's make this season unforgettable together."

-Molly D. DeMers

Policies & Procedures

DELAWARE NORTH SPORTSERVICE SUITES TEAM AT CLIMATE PLEDGE ARENA

NATALYE WILLIAMS

Premium Suites Manager
Nwilliams-hamilton@delawarenorth.com

FRANCIS EATON

Premium Suites Chef
Featon@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 placed online through MyVenue using your provided username and password or with the Suites Team via email or phone.

Event Day	Order Due By 3:00 PM
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 Suites Team can answer questions about specific menu items. Please call **206-752-7302** 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 orders 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 team. Please allow at least 45 minutes to 1 hour 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 orders, and generally service the suite. All food will be brought to the suite by a suite runner and distributed by the suite attendant. 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 Team 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 have left over beverages. If you are renting a suite with us, please be cognoscente of your beverage quantities when ordering, these are *non-refundable*, and you are unable to remove them from the suite.



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.

CANCELLATIONS

No charges will be assessed to a suite holder for food or beverage orders received by Delaware North Sportservice that are canceled 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 Suites Team 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 canceled.

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. Delaware North Sportservice, Inc. adds an administrative fee of 21% of the total charges. 45% of this administrative fee is distributed between all suite team members working the event. The remaining 55% of the administrative fee will be retained by Delaware North Sportservice, Inc. to defer overhead cost, and is not a gratuity, tip or service charge. Additionally, applicable state and local sales tax of 10.35% will be added to all orders.

Gratuities are at the discretion of the suite holder, host, or guest. If you wish to provide a gratuity for your suite attendant, you may add it to your final invoice upon presentation or specify an amount when placing your order. Additionally, you may arrange a standard recurring gratuity for your designated attendant or any attendant servicing your suite through the Suites Office. Should you encounter any discrepancies or require an additional copy of a receipt, please contact the Suite Team directly at **206-752-7302**. If the line is busy, kindly leave a detailed voicemail with your name and contact number.

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, you are able to walk around the arena freely with all alcohol but 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 Suites Team at Climate Pledge Arena reminds 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?

MyVenue will provide a receipt by email at the close of each event. Should you need an additional copy, you can log into your MyVenue account and select past orders, there you can view, download, and print your receipts. If you have any issues or are unable to access the MyVenue site, please contact the Suites Team at **206-752-7302**.

DELAWARE NORTH SPORTSERVICE STAFF DIRECTORY

Climate Collective Suites Team

Email: climatecollectivesuites@delawarenorth.com

Office Phone: 206-752-7302

Natalyé Williams, Premium Suites Manager

Email: nwilliams-hamilton@delawarenorth.com

Cell Phone: 425-677-6259