

**PREMIUM
SUITES MENU**

FALL 2026

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FOR THE GRAZERS

ALL ITEMS SERVE EIGHT GUESTS

CLIMATE
PLEDGE
ARENA

SOUVENIR POPCORN TIN ★ G V

Bottomless Buttered Popcorn

SOUVENIR KETTLE CHIP + DIP TIN ★ G V

Sea Salt Kettle Chips |
Caramelized Onion + Spinach Dip |
Roasted Tomato Ranch

CHIPS + SALSA ★ G V

Pico De Gallo | Salsa Verde | Josefina's Tortilla Chips

THE 7 LAYER SPREAD G V

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

FOR THE GRAZERS SWEET TREATS ★ G V N

4 Boxes of Each | Serves 16

Milk Chocolate M&Ms | Peanut M&Ms |
Reese's Pieces | Sour Mike + Ike's

MARCONA ALMONDS ★ G V N

16 Boxes

Rosemary Truffle

\$86 FARMERS MARKET CRUDITE ★ G V \$117

Haricot Vert | Heirloom Tomato | Cucumber |
Petite Carrots | Celery | Broccoli + Cauliflower
Buttermilk Ranch | Avocado Ranch Dip

\$66 MEZZE DIPS + SPREADS V \$133

Golden Turmeric Hummus | White Bean Truffle
Hummus | Olive Oil + Maldon Salt Hummus |
Warm Garlic Naan

\$104 DOLMAS ★ G V \$64

Feta | Parsley | Crunchy Chickpeas | Sumac

\$106 SALUMI BOARD \$164

Seasonal Local Meats | Caperberries
Stone Ground Mustard | Macrina Baguette

\$115 PNW CHEESE BOARD ★ V \$158

Chef's Choice Seasonal Cheese | Beeworks Honey |
Dehydrated Fruits | Local Berries | Macrina Baguette

\$115 FRESH FRUIT ★ G V \$98

Seasonal Fruit | Berries | Greek Yogurt

KAFFEEKLATSCH PRETZEL KNOTS ★ V \$98

Salted Pretzel Knots | Mac + Jack Beer Cheese

ENHANCEMENTS

JAXSON'S NACHO CHEESE ★ V \$71

Nacho Cheese | Josefina's Tortilla Chips

IN-HOUSE GUACAMOLE G V \$76



CURATED GREENS

ALL ITEMS SERVE EIGHT GUESTS

CLIMATE
PLEDGE
ARENA

MEDITERRANEAN SALAD G V N

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

\$110

BURRATA SALAD N

Arugula | Crispy Prosciutto | Pistachio |
Roasted Grapes | Thyme | Himalayan Pink Salt |
Pistachio Gremolata | Macrina Charred Baguette

\$142

KALE CRUNCH SALAD G V N

Baby Kale | Belgium Endive | Roasted Stone Fruit |
Figs | Candied Pecans | Goat Cheese |
Apricot Vinaigrette

\$126

CAESAR SALAD ★

Romaine | Lacinato Kale | Aged Parmesan |
Sourdough Croutons | Caesar Dressing

\$72

ROASTED FINGERLING POTATO SALAD G V

Fresh Dill | Mustard Seed Aioli | Artichokes

\$106

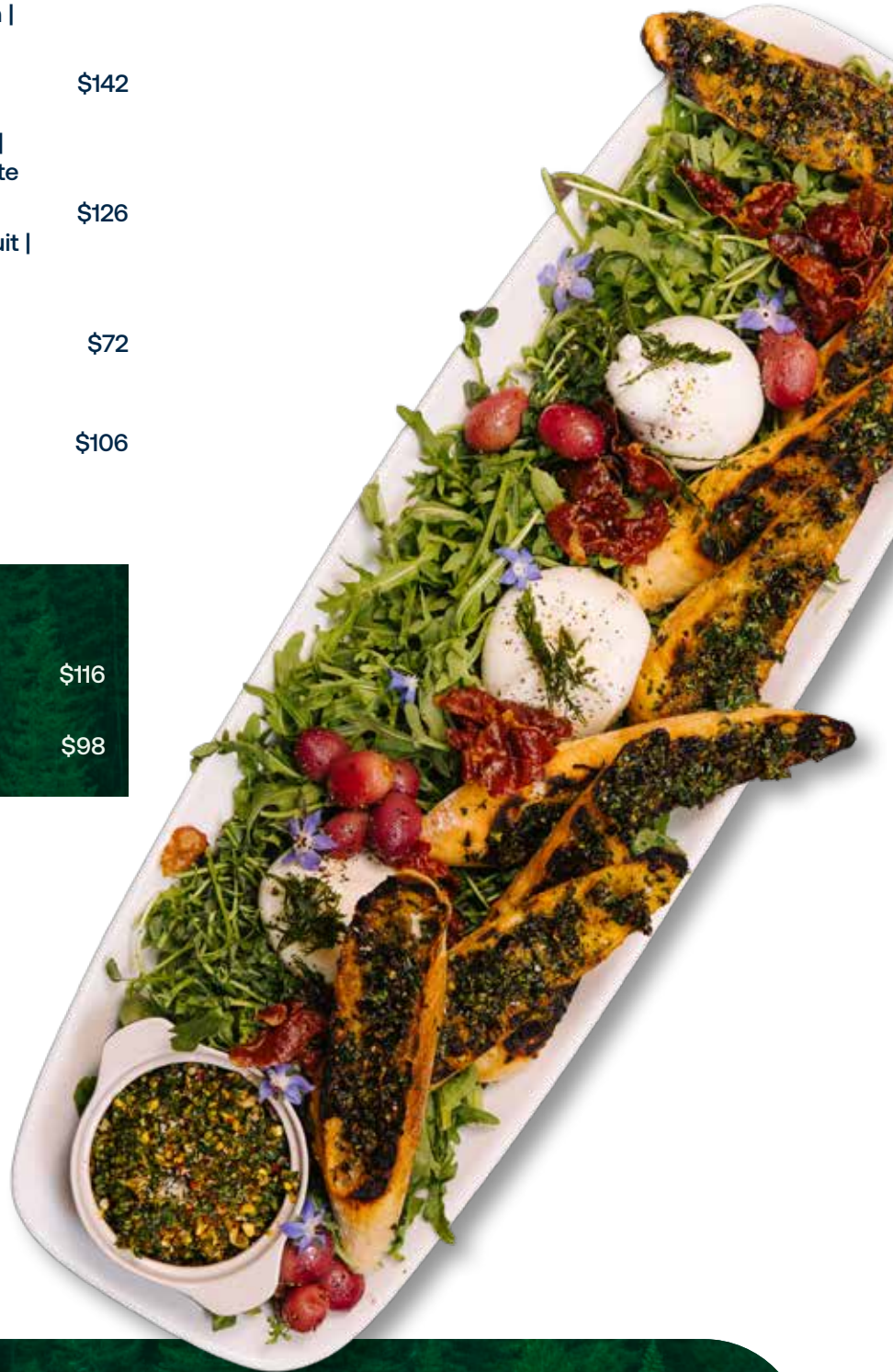
SALAD ENHANCEMENTS

HONEY GARLIC SHRIMP SKEWERS G

\$116

GARLIC HERB ROASTED GRILLED CHICKEN ★ G

\$98



FROM THE DEEP

ALL ITEMS SERVE EIGHT GUESTS

CLIMATE
PLEDGE
ARENA

PRAWN COCKTAIL SHOOTERS

Lemon Poached Jumbo Prawns |
Horseradish Cocktail Sauce | Lemons

HAND-ROLLED SUSHI

Assorted Custom Rolls + Nigiri

PREMIUM SUSHI BOARD

Premium sushi assortment featuring
chef-selected nigiri, sashimi, and specialty rolls

SEASONAL OYSTERS BY THE DOZEN

Deliveries begin 30min after doors

2 Dozen Oysters | Pickled Mignonette |
Smoked Maldon Salt | Shaved Horseradish
Root Cocktail

\$168 THE LOCALS TOWER*

Deliveries begin 30min after doors | Feeds 16
Colossal King Crab | Tiger Prawns |
East Anchor Oysters | Accoutrements

\$227

CEVICHE

Seasonal Seafood | Fresh Avocado | Tomatoes |
Diced Jalapeños | Josefina's Tortilla Chips

\$465

PNW DUNGENESS CRABROLLS

Dungeness Crab | Dill Aioli | Capers |
Macrina Rolls | Lemon

\$152

CAVIAR + TALLOW CRISPS

Ossetra Caviar | Beef Tallow Chips | Shallot Jam |
Chives | Crème Fraîche | Shaved Cured Egg Yolk

\$MP

\$189

\$210

\$300



*CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

ARENA FARE

ALL ITEMS SERVE EIGHT GUESTS

CLIMATE
PLEDGE
ARENA

WRAPPED ALL BEEF HOT DOGS ★

Franz Rolls | Mustard | Ketchup

WRAPPED SMOKED SAUSAGE ★

Franz Rolls | Smoked Cheddar Andouille Sausage | Mustard | Ketchup

MINI CORNDOGS ★

Mini Chicken Corndogs | Ketchup | Mustard

BUFFALO CHICKEN WINGS ★ G

Traditional Buffalo | Celery | Carrots | Ranch

GARLIC PARMESAN WINGS

Celery | Carrots | Roasted Tomato Ranch

ENHANCE YOUR WINGS:

Bleu Cheese Dip ★

CHICKEN TENDERS ★

Honey Mustard | BBQ Sauce

FRIED MOZZARELLA ★ V

Slow Stewed Marinara | Parmesan

GARLIC PARMESAN POTATO WEDGES ★ V

SEASONED POTATO WEDGES ★ V

CHICKEN FLAUTAS ★

Shredded Lettuce | Cilantro Lime Crema | Limes

QUESA BIRRIA TACOS G

Royal Ranch Beef Birria | Mozzarella Cheese | Corn Tortillas | Roasted Jalapeños | Lime

STREET TACOS

Ancho Rubbed Organic Draper Valley Chicken | Barbacoa | Cilantro + Onion | Salsa Verde | Flour Tortillas

ENHANCE YOUR STREET TACOS:

Cantina Spiced Impossible™ Beef V

In-House Guacamole G V

\$92

\$108

\$120

\$129

\$132

\$8

\$144

\$82

\$108

\$100

\$162

\$162

\$153

\$49

\$76

MILÀ SOUP DUMPLINGS

Deliveries Begin 1-1.5 Hours After Doors

Classic Pork | Savory Chicken | Dumpling Sauce

\$166

EDAMAME DUMPLINGS V

Deliveries Begin 1-1.5 Hours After Doors

Dumpling Sauce

\$132



ALL ITEMS SERVE EIGHT GUESTS



MAIN EVENT

ALL ITEMS SERVE EIGHT GUESTS

CLIMATE
PLEDGE
ARENA

BUTTER CHICKEN

\$163

Tomato Cream Sauce | Chicken Thigh | Fenugreek |
Basmati Rice | Cilantro | Warm Garlic Naan

DRAPER VALLEY CHICKEN TERIYAKI SKEWERS

\$155

Tamari & Pineapple Marinated Thighs |
Steamed Rice

HONEY GARLIC SHRIMP

\$180

Bok Choy | Steamed Rice

FILET KING SALMON

\$240

Parsley Gremolata | Lemon

ROYAL RANCH BRAISED SHORT RIBS

\$308

Royal Ranch Short Rib | Mushroom Bourguignon |
Red Wine Demi | Au Gratin Potatoes

DUNGENESS CRAB MAC + CHEESE

\$244

Beecher Flagship Cheese | Goat Cheese |
Dungeness Crab | Crispy Sourdough Breadcrumbs |
Chive Oil

MAC + CHEESE ★

\$131

Beecher Flagship Cheese | Goat Cheese |
Crispy Sourdough Breadcrumbs | Chive Oil

ROASTED ROOT VEGETABLES

\$144

Seasonal Root Vegetables | Chive Pistou



SUITE DREAMS

SCHEDULE YOUR EXPERIENCE

Email: climatecollectivesuites@delawarenorth.com | Phone: (206) 752-7302

CLIMATE
PLEDGE
ARENA

DEEP SEA FEAST

Presented by the Culinary Team

Serves Full Suite

Dungeness Crab | King Crab | Oyster Rockefeller |
Shrimp | Spanish Octopus | Mussels | Clams |
Buttered Potatoes | Corn on the Cob | Lemons |
Garlic Confit Butter | Warm French Baguette

THE GRAZING TABLE

Set by the Culinary Team Before Doors Open

Serves Full Suite

Local Cheeses | Local Salumis | Savory Grilled
Breads Nuts + Jams | Dehydrated Fruit |
Roasted Root Vegetables | Honeycomb

POKE GRAZING TABLE

Set by the Culinary Team Before Doors Open

Serves Full Suite

Ahi Poke | Salmon Nigiri | Toro Nigiri |
Dungeness Crab | Oysters | Macaroni Salad |
Cucumber Salad | Wakame Salad | Taro Chips |
Fresh Avocados | Sushi Rice

\$1500 64oz. ROYAL RANCH TOMAHAWK \$1200

Presented by the Culinary Team

Serve 8

Roasted Bone Marrow Potato |
Crispy Brussel Sprouts | Horseradish Crème

NACHO AVERAGE GRAZING TABLE \$600

Presented by the Culinary Team

Serves Full Suite

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

STREET PHO \$1250

Presented by the Culinary Team

Serves Full Suite

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

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



SCAN QR CODE

Scan me to watch
suite dreams videos!

THE CHEF BOARDS

\$120 ea. | Small plates presented by the Climate Collective Suites Culinary Team.

Email us to place your order + select an available time slot!

CHOICE OF ONE:

FROM THE SEA

Charred Octopus

Parsley Pistou
Fermented Garlic

FROM THE RANCH

Royal Ranch Hanger Steak

Foie Gras Demi-Glace
Duck Confit Potato

FROM THE FARM

Caramelized Pear Beignets

Lemon Curd Goat Cheese
Thyme Butter

SUITE TREATS

ALL ITEMS SERVE EIGHT GUESTS

CLIMATE
PLEDGE
ARENA

FISHER SCONES V N

1 Dozen

Fresh Baked Scones | Whipped Butter |
Local Raspberry Jam

SWEET NOTHINGS

OREO CREAM PUFFS V

1 Dozen

Caramel + White Chocolate Filling |
Black Cocoa Powder Crisp

SWEET NOTHINGS

BASQUE CHEESECAKE G

10in. Basque Cheesecake | Roasted Berry Compote

BELL'S COOKIES ★ V

1 Dozen

Chocolate Chunk | Lemon Blueberry | Confetti |
Black Confetti Chocolate Chunk

DESSERT BOAT V

Chef Choice Assorted Suite Treats & Candies

RUBICON VEGAN CUPCAKES V

1 Dozen Cupcakes

Vegan Neapolitan Chocolate |
Vegan Chocolate

SIMPLY SWEET

SPECIAL EVENT CAKE V

10in. Cake

Contact the suites team to order,
and for additional information.

DESIGNER SUGAR COOKIES V N

1 Dozen

Custom-designed sugar cookies. Please contact the
suites team for personalized designs.

CUPCAKES BY THE DOZEN V

Gluten Free Options Available, Email Us!

1 Dozen

Assorted Flavors

OREO FUDGY BROWNIES ★ V

1 Dozen

Oreo Crumble Topping | Chocolate Chip & Cocoa Brownie

CAKESICLES V

1 Dozen

Assorted Flavors by the Dozen

\$98 ICE CREAM

AFFOGATO BOBA G V

\$138

Deliveries begin 2nd Intermission
8 Cups

\$120 Brown Sugar Boba | Cascadia Vanilla Ice Cream |
Starbucks by Nespresso Espresso

CASCADIA CRUNCH SWEET NACHOS V

\$145

Deliveries begin 2nd Intermission
Serves 8

\$180 Vanilla Bean Ice Cream | Churros | Whipped Cream |
Caramel Drizzle | Fudge Drizzle

\$92 SHUG'S ICE CREAM ASSORTMENT ★ V

\$126

Deliveries begin 2nd Intermission
8 Cups

Two Seasonal Rotating Flavors

\$244 SWEET NOTHINGS FROZEN DESSERT V N

\$138

\$121 Deliveries begin 2nd Intermission
8 Cans
Pistachio Layered Tiramisu



VEGAN

Souvenir Popcorn Tin
Chips + Salsa
In-House Guacamole
Marcona Almonds
Impossible "Chicken" Nuggets
Impossible Sausage
Impossible Lettuce Wraps
Cantina-Spiced Impossible Beef
Roasted Root Vegetables
Rubicon Vegan Cupcakes

CONTAINS SOY

Edamame
Honey Garlic Shrimp Skewers
Hand-Rolled Sushi
Premium Sushi Board
Cantina-Spiced Impossible Beef
Impossible Lettuce Wraps
Impossible Sausage
Impossible "Chicken" Nuggets
Milà Soup Dumplings
Edamame Dumplings
Draper Valley Chicken
Teriyaki Skewers
Street Pho (Hoisin)

DAIRY FREE

Souvenir Popcorn Tin
Chips + Salsa
In-House Guacamole
Marcona Almonds
Salumi Board
Honey Garlic Shrimp Skewers
Prawn Cocktail Shooters
Hand-Rolled Sushi
Premium Sushi Board
Seasonal Oysters by the Dozen
The Locals Tower
Ceviche
Wrapped All-Beef Hot Dogs
Seasoned Potato Wedges
Honey Garlic Shrimp
Impossible "Chicken" Nuggets
Impossible Sausage
Impossible Lettuce Wraps
Cantina-Spiced Impossible Beef
Rubicon Vegan Cupcakes

CONTAINS SESAME

Mezze Dips + Spreads
Caesar Salad
Hand-Rolled Sushi
Premium Sushi Board
Edamame Dumplings
Impossible Lettuce Wraps
Big Chicken
Teriyaki Chicken

CONTAINS EGG

Kettle Chip + Dip Tin
Farmers Market Crudité (Ranch)
Kaffeeklatsch Pretzel Knots
Seasonal Oysters (Horseradish)
The Locals Tower (Horseradish)
Hand-Rolled Sushi
Premium Sushi Board
Caviar + Tallow Crisps
Molly D Burgers + Tallow Fries
Caesar Salad (Dressing)
Big Chicken Sandwiches
Piroshky Piroshky
Fried Mozzarella
Simply Sweet Cupcakes
Simply Sweet Cakesicles
Simply Sweet Oreo
Fudgy Brownies
Bell's Cookies

FOOD PACKAGES

ALL ITEMS SERVE EIGHT GUESTS

CLIMATE
PLEDGE
ARENA

PNW

\$892

Souvenir Popcorn Tin
Souvenir Kettle Chip + Dip Tin
Salumi Board
PNW Cheese Board
Caesar Salad
Fried Mozzarella
Mini Corn Dogs
Garlic Parmesan Potato Wedges
Simply Sweet Oreo Fudgy Brownies



EVERGREEN

(Vegan + Vegetarian Package)

\$967

Mezze Dips + Spreads 
Farmers Market Crudité 
Fresh Fruit 
Kale Crunch Salad  
Mediterranean Salad 
Roasted Root Vegetables 
Impossible Lettuce Wraps 
Impossible Patty Melt 
Rubicon Vegan Cupcakes 



ENCORE

\$1198

Dolmas
PNW Cheese Board
Mezze Dips + Spreads
Kaffeeklatsch Pretzel Knots
Garlic Parmesan Wings
Piroshky Piroshky Seattle Dog Style (8)
Piroshky Piroshky Chocolate Hazelnut (8)
Seasoned Potato Wedges
Sweet Nothings Oreo Cream Puffs

WINNERS CIRCLE

\$1356

Marcona Almonds
Burrata Salad
Farmers Market Crudité
PNW Dungeness Crab Rolls
Hand-Rolled Sushi
Milà Soup Dumplings
Honey Garlic Shrimp
Roasted Root Vegetables
Simply Sweet Cakesicles

BEVERAGE PACKAGES

ALL ITEMS SERVE SIXTEEN GUESTS UNLESS OTHERWISE NOTED.

CLIMATE
PLEDGE
ARENA

ESSENTIALS

\$246

Proud Source Spring Water (2)
Pepsi
Diet Pepsi
Dr. Pepper
Starry
Poppi Strawberry Lemon
Gatorade Fruit Punch

SIGNATURE

\$620

Aquafina (2)
Pepsi | Diet Pepsi | Starry
Cataclysm Chardonnay
Columbia Winery Red Blend
Coors Light
Bodhizafa
Truly Wild Berry
Jack Daniels Tennessee Whiskey
New Amsterdam Vodka
Cranberry Juice | Lemonade
Limes (2)

BATCH MOCKTAILS

Serves eight

Each mocktail can be used as a
mixer for alcoholic beverages.

\$52 Each

Strawberry Lemon Spritz

Lemonade | Club Soda
Strawberry Purée | Lemon Slices

Pineapple Orange Spritz

Pineapple Juice | Orange Juice
Club Soda | Orange Slices

Blood Orange Cranberry

Blood Orange + Cranberry Juice
Orange Slices

Lemon Lime Ginger Beer

Bedford's Ginger Beer
Lemonade | Lime Juice
Lime Slices

SPOTLIGHT CRAFTS

\$368

Reubens Hazelicious IPA
Bodhizafa IPA
Mac + Jack's Amber
Guinness Draught Irish Stout
Peroni Pilsner
Marcona Almonds (2)

PREMIER

\$840

Aquafina (2)
Pepsi | Diet Pepsi | Dr. Pepper
Montinore Chardonnay
Montinore Pinot Noir
Modelo
Reubens Hazelicious IPA
2 Towns Pacific Pineapple
Cosmic Crisp
Old Log Cabin Bourbon Whiskey
Herradura Blanco Tequila
Margarita Mix | Ginger Beer
Limes (2)

BEER

ALL BEER SOLD IN PACKS OF SIX-SIXTEEN OUNCE CANS UNLESS OTHERWISE NOTED.

CLIMATE
PLEDGE
ARENA

DOMESTIC

Coors Light
Coors Banquet

PREMIUM

Modelo
Blue Moon 19 oz.

CRAFT BEER

Reuben's Hazelicious IPA
Georgetown Bodhizafa IPA
Georgetown Tavern Beer Lager
Elysian Space Dust IPA 19 oz.
Mac & Jack's Amber
Guinness Draught Irish Stout
Fremont Pilsner

SELTZER

\$58	Truly Wild Berry	\$72
\$58	Deschutes Hard Lemonade	\$72
	Topo Chico Strawberry Guava	\$72

CIDER

\$65	2 Towns Cider 19 oz.	\$80
\$80	(Flavors Vary)	
	2 Towns Pineapple Cosmic Crisp 19 oz.	\$80
	Schilling Moon Berries	\$72
	Seattle Cider	\$72

NON-ALCOHOLIC BEER & CIDER

\$75	Corona NA 12oz.	\$60
\$80	2 Towns Sidekick Cider NA 12oz.	\$60
\$75		
\$75		



VODKA

New Amsterdam
Tito's Handmade Vodka
Grey Goose

TEQUILA

Herradura Blanco
Herradura Reposado
Koch Elemental Mezcal
Don Julio 1942
Clase Azul

RUM

Bacardí Spiced
Bacardí Superior

WHISKEY

Jack Daniel's Tennessee Whiskey
Jack Daniel's Bonded Rye Whiskey
Jameson Irish Whiskey

BOURBON

Old Log Cabin Bourbon Whiskey
Buffalo Trace Bourbon Whiskey
Woodford Reserve Bourbon Whiskey

SCOTCH

Johnnie Walker Red Label
Johnnie Walker Blue Label
Macallan 12-Year Double Cask

CANNED COCKTAILS

Contains Alcohol

\$110	Rally Dog Blue Raspberry Ade	\$80
\$176	Rally Dog Tangerine Ade	\$80
\$176	Craftwell Pineapple Margarita 19 oz.	\$85

Non-Alcoholic

	Craftwell No-Proof Pineapple Margarita 19 oz.	\$75
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RED WINE

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
Col Solare Red Mountain, Washington	\$390

MERLOT

Columbia Winery Columbia Valley, Washington	\$80
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PINOT NOIR

Borealis Willamette Valley, Oregon	\$80
Montinore Willamette Valley, Oregon	\$150

MALBEC

Nine Hats Columbia Valley, Washington	\$85
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RED BLEND

Columbia Winery Columbia Valley, Washington	\$82
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WHITE WINE

CHARDONNAY

Cataclysm Columbia Valley, Washington	\$64
Columbia Winery Columbia Valley, Washington	\$82
Montinore Willamette Valley, Oregon	\$150

SAUVIGNON BLANC

Coppola Sonoma County, California	\$64
First Sight Paso Robles, California	\$82

PINOT GRIS

Borealis Willamette Valley, Oregon	\$64
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RIESLING

Hogue Columbia Valley, Washington	\$64
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WINE

SOLD BY THE BOTTLE

CLIMATE
PLEDGE
ARENA

SPARKLING WINE

BRUT

Bubbled Kung Fu Girl
Columbia Valley, Washington

PROSECCO

Vivace Veneto, Italy

CHAMPAGNE

Roederer Estate Brut
Mendocino County, California

Dom Pérignon Épernay, France

Louis Roederer Cristal Reims, France

\$72

\$64

\$185

\$550

\$MP

ROSÉ

SPARKLING ROSÉ

Vivace Veneto, Italy

\$80

ROSÉ

Band of Roses Washington State

\$82

ALCOHOL-REMOVED WINE

Brands Subject to Change Based on Availability

Pinot Noir Napa Valley, California

\$68

Sauvignon Blanc Napa Valley, California

\$68

Sparkling Rosé Napa Valley, California

\$68



NON-ALCOHOLIC

SOLD IN VARIOUS SIZES

CLIMATE
PLEDGE
ARENA

SOFT DRINKS + WATER

SOLD BY THE 6-PACK

Pepsi	\$27
Diet Pepsi	\$27
Dr Pepper	\$27
Starry	\$27
Poppi Strawberry Lemon	\$30
Gatorade Fruit Punch	\$30
Berry Bubly	\$27
Aquafina	\$40
Proud Source Sparkling Spring Water	\$30
Proud Source Spring Water	\$30

COFFEE + TEA

SOLD BY THE 6-PACK

Starbucks Nitro Cold Brew	\$32
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COFFEE PACKAGE

Serves Full Suite

INCLUDES: Starbucks Pike Place Roast
Starbucks Pike Place Decaf | Sugar Packets | Half & Half

ENHANCEMENTS:

6 - 1.7oz Bottles

Baileys Irish Cream \$78

Kahlúa \$78

TEA PACKAGE

Serves Full Suite

INCLUDES: Starbucks Teavana Tea Assortment | Sugars

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
Strawberry Purée	\$28
Simple Syrup	\$28

SOLD BY THE 6-PACK

Grapefruit Juice	\$28
Pineapple Juice	\$28
Orange Juice	\$28
Ginger Beer	\$28
Tonic Water	\$28
Club Soda	\$28

SOLD BY THE CUP (12oz)

Lemons	\$8
Limes	\$8
Oranges	\$8
Maraschino Cherries	\$12

Enhancements

Complimentary Refills During Event

Half + Half	\$4
Almond Milk	\$5
Oat Milk	\$6



MEET THE CHEF

CLIMATE
PLEDGE
ARENA

A NOTE FROM EXECUTIVE CHEF MOLLY DEMERS

MOLLY DEMERS is a visionary culinary leader and the first female Executive Chef to spearhead the opening of a major professional sports venue.

With more than two decades of experience in high-pressure kitchens, Molly has leveraged her unique voice to not only break glass ceilings but also to build a truly inclusive, purpose-driven workplace.

Under her leadership, the Arena's Culinary Collective thrives on collaboration, innovation, and shared success. Molly credits much of her achievement to building a team of talented professionals with diverse perspectives and empowering them with shared ownership in a unified vision.

Through a commitment to excellence, creativity, and mentorship, Molly continues to elevate the premium dining experience for guests while fostering a culture centered on growth, respect, and teamwork.



POLICIES + PROCEDURES

CLIMATE
PLEDGE
ARENA

DELAWARE NORTH SPORTSERVICE SUITES TEAM AT CLIMATE PLEDGE ARENA

NATALYÉ WILLIAMS

Premium Suites Manager

nwilliams-hamilton@delawarenorth.com

BRIENNE NELSON

Premium Suites Chef

bnelson1@delawarenorth.com

EVENT DAY ORDER DUE BY 3:00 PM

Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday
Saturday	Wednesday
Sunday	Wednesday

ADVANCE MENU ORDERS

For the best event-day experience, pre-ordering food and beverages is strongly recommended.

All advance orders must be placed at least **three business days before your event by 3:00 PM.**

Orders may be submitted online through MyVenue, by email through the Suites Team, or by phone through the Suites Team.

By ordering in advance, guests have access to the full menu, simplified payment processing, and order confirmation prior to arrival.

For menu questions or assistance, please contact:

Phone: 206-752-7302

Email: climatecollectivesuites@delawarenorth.com

EVENT DAY ORDERS

A QR code will be available in each suite for event-day ordering.

Your Suite Attendant will assist with placing event-day food and beverage orders until food service concludes.

For the safety of guests and employees Suite Attendants cannot accept orders via personal text messages. All orders must be processed through approved ordering channels.

Par-stock beverage programs may also be arranged through the Suites Team.

Please allow approximately **45 minutes to 1 hour** for most event-day food and beverage deliveries.

FOOD ALLERGIES & DIETARY RESTRICTIONS

Before placing your order, please notify the Suites Team of any food allergies, dietary restrictions, or special requests.

Whenever possible, our culinary team will accommodate dietary needs when provided with adequate notice.

CATERING SERVICES

Delaware North Sportservice is the exclusive food and beverage provider for Climate Pledge Arena.

Our Suites Menu features premium appetizers, entrées, desserts, and beverage selections prepared by the Climate Collective Culinary Team.

In accordance with Washington State law, Delaware North Sportservice is the only authorized provider of alcoholic beverages inside Climate Pledge Arena. Outside food and beverages are prohibited unless otherwise authorized. Alcoholic beverages may not be brought into or removed from Climate Pledge Arena.

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 remaining food items will be removed and disposed of at the conclusion of the event.

Delaware North Sportservice is not responsible for food removed from suites.

Alcoholic beverages may not be removed from any suite under any circumstances.

Please order carefully, as food and beverage purchases are non-refundable.

BILLING PROCEDURES

We recommend that suite holders keep a credit card on file with the Suites Office.

All orders must include a credit card on file, or an alternative valid payment method. Orders submitted without payment information cannot be processed. For suites with multiple owners, separate accounts and payment methods may be established.

Event-day purchases require a valid credit card or at the time of ordering. At the conclusion of each event, the suite host will receive an itemized receipt detailing all purchases charged to the account.

CANCELLATION POLICY

Food and beverage orders canceled at least **48 business hours before the event** will not incur charges.

Cancellation requests must be submitted in writing via email to climatecollectivesuites@delawarenorth.com. Orders canceled outside the allowed cancellation window will be charged at 100% of the order value, including applicable fees and taxes.

If an event is canceled before venue doors open, charges will generally not be assessed.

TAX, ADMINISTRATIVE CHARGE & GRATUITY POLICY

An administrative fee of **21%** is added to all food and beverage purchases.

Of this administrative fee, 48% is distributed among Suite Team Members working at the event and 52% is retained by Delaware North Sportservice for operational and administrative costs.

This administrative charge is **not gratuity**.

Applicable Washington State and local sales tax will also be added to all purchases.

Gratuities are still voluntary and may be added at the conclusion of the event, at the time an order is placed, or through a recurring gratuity arrangement established with the Suites Office.

For receipt copies or billing questions, contact the Suites Team at, **206-752-7302**.

ALCOHOLIC BEVERAGE POLICY

Washington State law prohibits the purchase, possession, or consumption of alcoholic beverages by anyone under 21 years of age.

Guests who appear younger than 40 years of age should be prepared to present valid government-issued identification.

Climate Pledge Arena reserves the right to request identification, refuse alcohol service, and refuse service to intoxicated guests.

Alcohol purchased inside the arena may be enjoyed throughout the venue where permitted; however, all unfinished alcoholic beverages must remain inside the suite before guests exit the building.

All bags and personal belongings are subject to search as necessary to comply with state regulations.

Please drink responsibly.

EQUIPMENT & DISPOSABLES

Each suite includes compostable dinnerware, napkins, condiments, and required service equipment. All service equipment remains the property of Delaware North Sportservice.

Lost, damaged, or removed items may result in replacement charges up to the full retail value of the item.

RECEIPTS

MyVenue automatically provides receipts via email following each event.

Additional receipts are available through your MyVenue account by accessing previous orders. If assistance is needed, contact the Suites Team.

CLIMATE COLLECTIVE SUITES TEAM DIRECTORY

ADMINISTRATION OFFICE

Email: climatecollectivesuites@delawarenorth.com

Office Phone: 206-752-7302

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