



SPOKANE ARENA

2023
SUITE MENU



SUITE PACKAGES

ALL - AMERICAN PACKAGE

The ultimate day at the event starts with the perfect package of fan favorites and our signature dishes.

Freshly Popped Popcorn

The Snack Attack An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

Wing Toss Whisky brined, slow roasted, then crispy fried chicken wings. Served with celery, carrots, traditional spicy buffalo sauce, sweet chili and No-Li Beer-B-Q Sauce.

Chefs Garden Vegetables Farmers market fresh vegetables served with buttermilk ranch dip.

Chopped "Icebox" Salad Salami, mortadella, Swiss cheese, tomato, cucumber, red onion, oyster cracker croutons, cork screw pasta, hard-boiled eggs and black olives served with a pickle-brine dressing.

Steakhouse Tenderloin Sammys Black pepper seared, chilled, slices of tender beef served with tomatoes, arugula and gruyere cheese on a mini brioche roll. Accompanied with pickled red onions, horseradish sauce & Dijon mustard.

Andouille with grilled peppers and onions on a corn meal dusted roll.

65.00 PER PERSON
(minimum 10 persons)



SUITE PACKAGES

ITALIAN PIZZA PACKAGE

16 Inch Pie Hand-crafted, baked and served warm.

Margherita Pizza Fresh Mozzarella, tomato, and basil.

Four Seasons Pizza Two cheese blend, prosciutto, marinated artichoke, roasted mushroom and sun-ripened olives.

Classic Pepperoni and Cheese Pizza

Tuscan Sausage Pizza Two cheese blend, sun-ripened Kalamata olives and Italian sausage.

Chargrilled Rope Italian Sausage
Caramelized sweet peppers and onions.

Herb Parmesan Breadsticks Served with warm garlic butter.

Sicilian Olive Salad Roast garlic, red onion, orange zest, parsley.

Fresh Mozzarella & Vine Ripened Tomato Caprese Lemon basil oil, balsamic.

Cinnamon & Sugar Fried Dough with caramel dipping sauce

45.00 PER PERSON
(minimum 10 persons)





SUITE PACKAGES

MVP PACKAGE

This package scores big points with every fan!

Freshly Popped Popcorn

Wing Toss Our house-made seasoned and grilled and crispy fried chicken wings. Served with celery, carrots, traditional spicy buffalo sauce, sweet chili and No-Li Beer-B-Q Sauce.

Chip and Dip Trio House made fresh guacamole, fresh pico de gallo with queso blanco.

The Snack Attack Our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

Classic Caesar Salad Crisp romaine served with Caesar dressing, Parmesan cheese and garlic croutons.

Andouille with grilled peppers and onions on a toasted corn meal dusted rolls.

Mini Buffalo Chicken Sandwiches Buttermilk fried chicken tenders tossed in our homemade Buffalo style hot sauce, accompanied by mini soft rolls and cool cabbage slaw.

60.00 PER PERSON
(minimum 10 persons)



SUITE PACKAGES

SOUTHERN CHICKEN SHACK PACKAGE

Come on in and step up to our chicken shack and try our new mini chicken package featuring house-made fried and roasted chicken specialties.

Bucket of Fried Chicken Bucket of salt-brined buttermilk fried chicken.

Wing Toss Whisky brined, slow roasted, then crispy fried chicken wings. Served with celery, carrots, traditional spicy buffalo sauce, sweet chili and No-Li Beer-B-Q Sauce.

Southern Style Creamy Mashed Potato Taters!

Classic Brown Gravy

Creamy Country Slaw Cabbage, carrots and onion tossed in a sweet-and-tangy mayo dressing.

Buttermilk Biscuits

Honey Butter & Spicy Pickles

45.00 PER PERSON
(minimum 10 persons)



SUITE PACKAGES

SOUTH OF THE BORDER PACKAGE

Come on in for a fiesta, no passport required, traditional southwest flavors for everyone.

Mixed Greens Served with roasted corn, grape tomato, queso fresco and chipotle vinaigrette.

Pulled Pork Nacho Platter Pulled pork on oven-roasted tortilla chips, topped with melted queso served with sour cream, avocado and salsa roja.

Street Taco Platter 20 carne asada street tacos served with onion, cilantro, lime, salsa verde and roja.

Chicken Quesadilla Platter Shredded chicken in melty cheese onion and peppers in a crisp tortilla served with cilantro, lime and sour cream.

Chip and Dip Trio House made fresh guacamole, fresh pico de gallo with queso blanco.

Charro Beans

Dolce De Leche Churros House fried churros with caramel dipping sauce.

55.00 PER PERSON
(minimum 10 persons)





A LA CARTE

SALADS

Salads serve approximately 10.

Farmer's Market Salad Artisan mixed greens, garden vegetables, pickled onions, house made croutons, and buttermilk dressing. **80.00**

Caesar Salad Crisp romaine lettuce, shaved parmesan cheese, house made croutons and our signature scratch garlicky dressing. **96.00**

COLD APPETIZERS

Appertizers serve approximately 10.

Butcher, Baker, & Cheese Maker

Hand-cut cheeses and sliced meats with artisan chutneys, mustards and local honeys with warm baguettes. **175.00**

Farmer's Market Dips, Veggies, & Crostini

Red Pepper Hummus, French Onion and Garlic Parmesan Dip. **150.00**

Seasonal Fresh Fruit In-season fruits served with marshmallow cream cheese dip. **100.00**

Chef's Garden Vegetables Farmers market fresh vegetables, buttermilk ranch dip. **95.00**

Chip and Dip Trio House made fresh guacamole, fresh pico de gallo with queso blanco. **100.00**



A LA CARTE

HOT APPETIZERS

Appetizers serve approximately 10.

***Freshly Popped Endless Popcorn* 40.00**

Crispy Chicken Tenders Crispy Chicken Tenders accompanied by our No-Li Beer-B-Q Sauce and honey mustard sauces. **100.00**

Wing Toss Whisky brined, slow roasted, then crispy fried chicken wings. Served with celery, carrots, traditional spicy buffalo sauce, sweet chili and No-Li Beer-B-Q Sauce. **180.00**

Mini Buffalo Chicken Sandwiches Buttermilk fried chicken tossed in our homemade Buffalo style hot sauce, accompanied by mini soft rolls and cool cabbage slaw. **120.00**

Slow Cooked Brisket Sandwiches Smoked barbecue brisket in our No-Li Beer-B-Q Sauce. Served hot with coleslaw and fresh rolls. **150.00**

Pulled Pork Nacho Platter Pulled pork on oven-roasted tortilla chips, topped with melted queso served with sour cream, avocado and salsa roja. **140.00**

All Beef Franks Classic favorite all beef franks served with sauerkraut, raw onions, relish, ketchup, mustard and kettle chips. **72.00 (12 each)**



BEVERAGES

SOFT DRINKS

By the six-pack.

Coke (12 oz.) **25.00**

Diet Coke (12 oz.) **25.00**

Sprite (12 oz.) **25.00**

Dasani Bottled Water (16.9) **25.00**

Tonic Water (12 oz.) **25.00**

Club Soda (12 oz.) **25.00**

Redbull Energy Drinks (12 oz.) **30.00**

Coffee Regular or decaf. Includes 12 assorted Keurig K-Cups and individual brewer. **50.00**

BEER

By the six-pack.

Bud Light (16 oz.) **50.00**

Coors Light (16 oz.) **50.00**

Kokanee (16 oz.) **50.00**

Blue Moon (12 oz.) **50.00**

Bud Light Seltzer (16 oz.) **50.00**

White Claw (16 oz.) **50.00**

O'Doul's Non-Alcoholic **50.00**

SPIRITS

By the cocktail.

Dry Fly Vodka **11.50**

Dry Fly Gin **11.50**

Dry Fly Whiskey **11.50**

Dry Fly Bourbon **11.50**

Bacardi Rum **11.50**

WINE

By the bottle.

Wycliff **42.00**

Brut **42.00**

Brut Rose **42.00**

Woodbridge by Robert Mondavi **38.00**

Chardonnay **38.00**

Pinot Grigio **38.00**

Cabernet Sauvignon **38.00**

Merlot **38.00**

FOOD & BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed 4 business days prior to your event. Catering in specialty areas need menu selections and guest counts two weeks in advance. When ordering keep in mind you can create a standing order for all your favorite items you would like each time you visit.

The Day of Event menu is always available until the second period for hockey games, end of half-time for football games or the beginning of intermission on event day. Last call for beverages is the beginning of the third intermission for hockey games, the end of the third quarter for football games and the end of intermission during other events.

ONLINE ORDERING

1. Click on connect.appetizeapp.com/preorders/buildorder/SVMA
2. Select Date and Event for ordering.
3. Select Location/Suite Number for order.
4. The Menu Category is displayed in the middle. When you click Add Item, it pops up on left.
5. Check Out Order.
6. If you already have Login credentials, Log in OR complete Registration.
7. Complete Payment Options.
8. Submit order.
9. Complete Notes field and Submit Order.

DELIVERY

In ensuring the highest level of presentation, service and quality some items may be delivered after you or your guests arrive to ensure freshness. To ensure freshness and quality, we remove unconsumed food after two hours after placement.

If you have a specific instructions or questions we are happy to accommodate you. Please leave notes in the order form before submittal.

For any other inquiries please contact Levy at: mlambert@Levyrestaurants.com.

SPECIAL ORDERS

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Our Executive Chef and sales team will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered five (5) business days' prior to your event.

PAYMENT INFORMATION

Spokane Veterans Memorial Arena is proud to become a "Cashless" facility. Payment for your food and beverage may be made using MasterCard, Visa, American Express, and Discover Card. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority. A 21.5% service charge (17.2% is retained by Levy and 4.3% is distributed to service employees) and all applicable sales tax will be included.

SUITE STAFFING

Levy's Suite Attendants will be attending to suites and all of your day of event needs. It is their responsibility to ensure that your food and beverage orders delivered, and to assist you on event day. Should you want that extra service or handmade drinks in your suite, you surely have that option as well.

Additional Suite Attendants and Bartenders are available for a fee of \$225.00 each. Please let us know if you need private attendants or bartenders at least three (3) to five (5) business days prior to the event.

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