



# 2016-2017 SUITE MENU





## It's going to be a great year at Spokane Veterans Memorial Arena.

We are honored to host you and your friends and colleagues this year. To a person, everyone on our team of culinary professionals is striving to make the time that you and your guests spend together here at Spokane Veterans Memorial Arena more enjoyable, and more valuable. We believe in the power of hospitality to help people connect in meaningful ways, and our mission is simple: Making It Better to Be There®.

Take a careful look through the new menu. We're always working to adapt authentic regional dishes inspired by the traditions of the communities where we live, and this year we've added some fun and delicious local options. From tried-and-true fan favorites to locally sourced specialties, everything we prepare is fresh, wholesome, and meant to support the entertainment moments that people remember for a lifetime.

On behalf of my entire hospitality team here at Spokane Veterans Memorial Arena, we are delighted to help you host a successful event. Special requests are never a problem.

From cakes to entrees, our Chef will work with you to create perfect special dishes for your celebration. Please call us. We're 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests.

Here's to great times and truly memorable experiences.  
Welcome and thanks for joining us! Cheers!



Karli Schwab, Premium Services and Suites Manager  
Centerplate Catering at Spokane Veterans Memorial Arena



O 509-279-7404  
F 509-279-7410  
karli.schwab@centerplate.com



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# SERVICE DIRECTORY

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**The Centerplate Suite Catering Department is available from 9:00am to 5:00pm, Monday through Friday to assist with your food and beverage needs.**

**Please contact Centerplate by 4:00pm, two (2) days prior to your event to place your order. 509-279-7404.**

Centerplate Suites & Catering	509-279-7404
Karli Schwab, Premium Services and Suites Manager	karli.schwab@centerplate.com
Centerplate Suite Services Fax Line	509-279-7410
On-Line Ordering	<a href="http://www.ezplanit.com">www.ezplanit.com</a>
Spokane Veterans Memorial Arena Ticket Office	509-279-7455
Spokane Veterans Memorial Arena Security	509-279-7424
Spokane Veterans Memorial Arena Lost & Found	509-279-7235



### Event Day Menu

Look for this Event Day icon for items available through the end of the 2nd period for hockey games, the end of half-time for football games or the beginning of intermission on event days (see page 25 for more information.)



### Gluten Free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten.



# 2016-2017 SCHEDULE

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## SEPTEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
18	19	20	21	22	23	24 TRI
25	26	27	28	29	30	

## OCTOBER

SUN	MON	TUE	WED	THU	FRI	SAT
						1 TRI
2	3	4	5	6	7 LET	8 VIC
9	10	11 SEA	12 KAM	13	14 EVT	15 POR
16	17	18 EVT	19	20	21 REG	22 BDN
23	24	25 MJ	26 SAS	27	28 PA	29 SC
30	31					

- Home Games
- Road Games
- Early Start Home Games

All home games start at 7:05 p.m., except Sundays which start at 5:05 p.m. Gates open 1 hour prior to game time.

Dates and game times subject to change

## NOVEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5 RD	6 TRI
7	8	9	10	11	12 EVT	
13	14	15 SEA	16	17	18 CAL	19 KAM
20	21	22	23 KAM	24	25 VAN	26 EDM
27	28	29	30 POR			

## DECEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2 KEL	3 TRI
4	5	6	7 VIC	8	9 KTN	10 VAN
11 EVT	12	13 SEA	14	15	16	17 PG
18	19	20	21	22	23	24
25	26	27 SEA	28 SEA	29	30 TRI	31 TRI

## JANUARY

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4 KEL	5	6 KTN	7 KTN
8 SEA	9	10	11 EVT	12	13 POR	14 POR
15 SEA	16	17	18 SEA	19	20	21 KTN
22 EVT	23	24	25	26	27 KTN	28 TRI
29	30	31				

## FEBRUARY

SUN	MON	TUE	WED	THU	FRI	SAT
					3 MH	4 KAM
5	6	7	8 POR	9	10 POR	11 TRI
12	13 PG	14 PG	15	16	17 KEL	18 TRI
19	20	21	22	23	24	25 TRI
26 KEL	27	28				

## MARCH

SUN	MON	TUE	WED	THU	FRI	SAT
			1 EVT	2	3 VIC	4 VIC
5	6	7 SEA	8 EVT	9	10 POR	11 PG
12	13	14	15 SEA	16	17 TRI	18 TRI
19 POR	20	21	22	23	24	25

### WESTERN CONFERENCE

#### U.S. DIVISION

EVT Everett  
 POR Portland  
 SEA Seattle  
 SPO Spokane  
 TRI Tri-City

#### B.C. DIVISION

KAM Kamloops  
 KEL Kelowna  
 PG Prince George  
 VAN Vancouver  
 VIC Victoria

### EASTERN CONFERENCE

#### CENTRAL DIVISION

CAL Calgary  
 EDM Edmonton  
 KTN Kootenay  
 LET Lethbridge  
 MH Medicine Hat  
 RD Red Deer

#### EAST DIVISION

BDN Brandon  
 MJ Moose Jaw  
 PA Prince Albert  
 REG Regina  
 SAS Saskatoon  
 SC Swift Current

**TICKET PACKAGES  
 AVAILABLE!  
 CALL 509.535.PUCK**



Season Tickets, Weekend Plans (27 Games),  
 Saturday Packages (15 Games) &  
 Saturday Game of the Month (5 Games) available.



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# PERSONALIZED HOSPITALITY PACKAGE

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**For your convenience, we have created the following packages which are sure to please you and your guests.**

**ARENA PICNIC \$275**

**Serves approximately 10 guests**



## **Dry Roasted Peanuts**

Salted and dry roasted for the perfect arena flavor



## **Freshly Popped Orville Redenbacher's® Popcorn**

Bottomless bucket, nicely seasoned

## **Kettle Chips with Roasted Onion Dip**

Thick and hearty potato chips served with our signature dip

## **Crispy Chicken Wings**

Classic Buffalo, teriyaki and barbeque sauces served with ranch dressing and celery sticks

## **Spring Pasta Salad**

Farfalle pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil

## **Caesar Salad**

Crisp romaine lettuce, Parmesan cheese and garlic croutons, served with traditional Caesar dressing

## **All Beef Hot Dogs**

Grilled hot dogs on a bed of sautéed onions served with freshly baked buns and traditional condiments of diced onions, relish, ketchup and mustard

## **Gourmet Burgers**

All beef patties on freshly baked buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, ketchup and mustard (cooked fresh and delivered to your suite at the beginning of the event)

## **Cookies and Double Fudge Brownies**

An assortment of large gourmet cookies and buttery chocolate, chewy brownies, generously studded with chunks of fudge



## PERSONALIZED HOSPITALITY PACKAGE continued

INDEX

SHOW STOPPER \$275

Serves approximately 10 guests



### **Dry Roasted Peanuts**

Salted and dry roasted for the perfect arena flavor



### **Freshly Popped Orville Redenbacher's® Popcorn**

Bottomless bucket, nicely seasoned

### **Kettle Chips with Roasted Onion Dip**

Thick and hearty potato chips served with our signature dip

### **Nachos Grande**

Crisp tortilla chips served with smooth cheddar cheese sauce, chopped scallions and sliced jalapeño chilies

### **Chicken Breast Sandwiches**

Marinated and grilled chicken breasts served with Kaiser rolls and roasted garlic mayonnaise. Accompanied by crisp lettuce, sliced tomatoes and red onions

### **Cookies and Double Fudge Brownies**

An assortment of large gourmet cookies and buttery chocolate, chewy brownies, generously studded with chunks of fudge





# PERSONALIZED HOSPITALITY PACKAGE continued

INDEX

## SPOKANE FIESTA \$375

Serves approximately 10 guests



### Dry Roasted Peanuts

Salted and dry roasted for the perfect arena flavor



### Freshly Popped Orville Redenbacher's® Popcorn

Bottomless bucket, nicely seasoned

### Kettle Chips with Roasted Onion Dip

Thick and hearty potato chips served with our signature dip

### Nachos Grande

Crisp tortilla chips served with smooth cheddar cheese sauce, chopped scallions and sliced jalapeño chilies

### Cheese Quesadillas

A blend of Jack and cheddar cheese melted between two grilled flour tortillas. Served with red salsa and sour cream

### Chicken Fajitas

Tequila and lime marinated chicken breasts grilled with onions and peppers. Served with Monterey Jack cheese, roasted jalapeños, red salsa, guacamole, sour cream and soft flour tortillas

### Cookies and Double Fudge Brownies

An assortment of large gourmet cookies and buttery chocolate, chewy brownies, generously studded with chunks of fudge





## PERSONALIZED HOSPITALITY PACKAGE continued

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MAIN EVENT \$300

Serves approximately 10 guests



### **Dry Roasted Peanuts**

Salted and dry roasted for the perfect arena flavor



### **Freshly Popped Orville Redenbacher's® Popcorn**

Bottomless bucket, nicely seasoned

### **Kettle Chips with Roasted Onion Dip**

Thick and hearty potato chips served with our signature dip



### **Imported & Domestic Cheese Board**

An assortment of fine cheeses with a selection of dried and fresh seasonal fruits. Served with rice crackers

### **Caesar Salad**

Crisp romaine lettuce, Parmesan cheese and garlic croutons, served with traditional Caesar dressing

### **Gourmet Wraps**

A selection of delicious wraps. Choose any combination of 5 wraps.  
10 pieces per order

- **Chicken Caesar Wrap** – Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing tossed and rolled in a large flour tortilla
- **Turkey BLT Wrap** – Thinly sliced turkey breast, strips of crisp bacon, leaf lettuce, tomato and Swiss cheese. Served with country mustard
- **Roast Beef and Cheddar Wrap** – Roast beef, shredded cheddar cheese, lettuce and sliced onion. Served with garlic mayonnaise

### **Crispy Chicken Wings**

Classic Buffalo, teriyaki and barbeque sauces served with ranch dressing and celery sticks

### **Cookies and Double Fudge Brownies**

An assortment of large gourmet cookies and buttery chocolate, chewy brownies, generously studded with chunks of fudge



# SNACKS

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Serves approximately 10 guests

  **Freshly Popped Orville Redenbacher's® Popcorn \$20.00**  
Bottomless bucket, nicely seasoned

  **Dry Roasted Peanuts \$23.50**  
Salted and dry roasted for the perfect arena flavor

  **Bavarian Roasted Almonds \$20.00**  
Almonds, slowly roasted with cinnamon

 **Kettle Chips with Roasted Onion Dip \$16.00**  
Thick and hearty potato chips served with our signature dip

  **Chips and Salsa \$15.00**  
Spicy roasted tomato and mild tomatillo salsas, served with crisp tortilla chips  
**Add Guacamole \$15.00**

 **Pretzel Bites \$38.00**  
A stadium favorite snack served with yellow mustard. 100 pieces per order

**Nachos Grande \$40.00**  
Crisp tortilla chips served with smooth cheddar cheese sauce, chopped scallions and sliced jalapeño chilies  
**Add Seasoned Beef or Chicken \$20.00**  
**Add Guacamole \$20.00**

  **Individual 7-Layer Dip \$50.00**  
Our version of this traditional favorite...refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives, green onions, served with crisp tortilla chips in conservation-friendly, individual cups. Served family style upon request

 **Queso Fundido \$40.00**  
Melted cheese with poblano peppers and chorizo sausage. Served with tortilla chips and house-made salsa



# APPETIZERS

INDEX

Serves approximately 10 guests



**All-Natural Chicken Tenders \$40.00**

Cool ranch, honey mustard and barbeque dipping sauces



**Crispy Chicken Wings \$60.00**

Classic Buffalo, teriyaki and barbeque sauces served with ranch dressing and celery sticks



**Imported & Domestic Cheese Board \$75.00**

An assortment of fine cheeses with a selection of dried and fresh seasonal fruits. Served with rice crackers



**Cheese Quesadillas \$40.00**

A blend of Jack and cheddar cheese melted between two grilled flour tortillas. Served with red salsa and sour cream

**Add Seasoned Beef or Chicken \$20.00**

**Add Guacamole \$20.00**



**Sweet Potato Puffs \$40.00**

Baked in flaky pastry and served with sriracha and creamy maple dipping sauces



# SALADS - SIDES - FRUIT - VEGGIES



INDEX

Serves approximately 10 guests

**GF** **Basket of Garden Fresh and Local Crudités \$45.00**

Fresh celery, broccoli, cauliflower, red radishes, peppers, yellow squash, zucchini and carrots with ranch dip

**GF** **Seasonal Fruit and Berries \$65.00**

A selection of the freshest available seasonal fruits and berries with minted yogurt dip

**Spring Pasta Salad \$40.00**

Farfalle pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil

**Tossed Green Salad \$25.00**

A blend of romaine and iceberg lettuce tossed with sliced red cabbage and topped with sliced cucumbers, mushrooms, cherry tomatoes, and crunchy seasoned croutons. Served with Ken's Italian and ranch dressings



**Caesar Salad \$25.00**

Crisp romaine lettuce, Parmesan cheese and garlic croutons, served with traditional Caesar dressing

**Add Grilled Chicken Breast \$13.00**

**Mac n' Cheese \$60.00**

Elbow macaroni baked with a blend of creamy Jack and cheddar cheese sauce and cracked black pepper





## FROM THE GRILL

INDEX

Serves approximately 10 guests



### All Beef Hot Dogs \$50.00

Grilled hot dogs on a bed of sautéed onions served with freshly baked buns and traditional condiments of diced onions, relish, ketchup and mustard



### Gourmet Burgers \$60.00

All beef patties on freshly baked buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, ketchup and mustard (cooked fresh and delivered to your suite at the beginning of the event)



### All Beef Hot Dogs and Gourmet Burgers Combo \$55.00

Grilled hot dogs on a bed of sautéed onions and all-natural burgers on freshly baked buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, diced onions, relish, ketchup and mustard

### Centerplate Signature Sausage \$60.00

Bratwurst, simmered in dark beer, grilled, and topped with warm sauerkraut. Served with hoagie rolls

### Black Bean Burgers \$70.00

Tasty vegetarian patties made from high protein black beans. Served with freshly baked buns, crisp lettuce, red onions, dill pickle spears and traditional condiments of ketchup, mustard and mayonnaise

### Chicken Fajitas \$60.00

Tequila and lime marinated chicken breasts grilled with onions and peppers. Served with Monterey Jack cheese, roasted jalapeños, red salsa, guacamole, sour cream and soft flour tortillas



# PIZZA

INDEX

**Our 16-inch pizzas are served on a crisp, Italian crust with a sauce made from pure Stanislaus tomatoes and baked with Riserva mozzarella and Pecorino Romano cheeses**



**Classic Three Cheese \$27.00**

A blend of mozzarella, provolone and Parmesan cheese



**Pepperoni \$27.00**

Dry cured pepperoni



**White Pie \$30.00**

Broccoli, roasted garlic and olive oil



**Vegetarian Pizza \$30.00**

Roasted garlic, artichoke hearts, olives, tomatoes, and feta baked with white sauce and topped with mozzarella and fresh basil



**Taco Pizza \$30.00**

Topped with seasoned ground beef, lettuce, cheddar cheese and crushed tortilla chips. Served with house-made red salsa





# SANDWICHES

INDEX

**Serves approximately 10 guests**

## **Gourmet Wraps \$50.00**

A selection of delicious wraps. Choose any combination of 5 wraps. 10 pieces per order

- **Chicken Caesar Wrap** – Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing tossed and rolled in a large flour tortilla
- **Turkey BLT Wrap** – Thinly sliced turkey breast, strips of crisp bacon, leaf lettuce, tomato and Swiss cheese. Served with country mustard
- **Roast Beef and Cheddar Wrap** – Roast beef, shredded cheddar cheese, lettuce and sliced onion. Served with garlic mayonnaise

## **Barbeque Pork \$60.00**

Served with coleslaw, bold barbeque sauce and freshly baked buns



## **Chicken Breast Sandwiches \$60.00**

Marinated and grilled chicken breasts served with Kaiser rolls and roasted garlic mayonnaise. Accompanied by crisp lettuce, sliced tomatoes and red onions

## **Submarine Sandwich \$60.00**

Salami, ham, pastrami and provolone cheese piled high on a loaf of French bread. Topped with red onions, crisp lettuce, olives and vinaigrette dressing. Served with potato chips



## **Traditional Mini Sliders \$60.00**

Beef sliders served with sliced cheddar, silver dollar rolls and grill sauce





## SPOKANE SPECIALTIES

INDEX

**Serves approximately 10 guests**

### **Taco Bar \$75.00**

Includes seasoned ground beef, refried beans, warm soft tortillas, crispy shell tortillas, cheddar cheese, lettuce, olives, sour cream, guacamole and house-made red salsa

### **Signature Barbeque \$100.00**

Your choice of Carolina pulled pork or smoked beef brisket. Accompanied by corn bread, coleslaw, baked beans and sweet corn

### **Sloppy Joes with Tater Tots \$60.00**

Slowly simmered beef in the traditional sauce accompanied by freshly baked hamburger buns and horseradish sauce. Served with crispy, hot tater tots

### **Chicken Pot Pie \$75.00**

White meat, celery, onions, carrots and peas baked with classic chicken supreme sauce and topped with a golden brown pastry crust. Served with dinner rolls





# SWEET SELECTIONS

INDEX

Serves approximately 12 guests



### Freshly Baked Cookies \$34.00

An assortment of large gourmet cookies



### Double Fudge Brownies \$34.00

Buttery chocolate, chewy brownies, generously studded with chunks of fudge



### Cookies and Double Fudge Brownies \$34.00

An assortment of large gourmet cookies and buttery chocolate, chewy brownies, generously studded with chunks of fudge

### Cinnamon Sugar Pretzel Bites \$38.00

A ballpark favorite dessert. Deliciously sweet

### Cupcakes \$54.00

A variety of locally baked chocolate, vanilla and red velvet cupcakes with buttercream, chocolate and strawberry icing

### Fruit Bars \$70.00

Freshly baked dessert squares featuring 7-layer bars, lemon crumb bars, apple crumb bars, Oreo® brownies bars, double chocolate chunk bars and toffee crunch chocolate blondies



# BEVERAGES

INDEX

## Spirits

By the cocktail

### Vodka

New Amsterdam	<b>\$7.00</b>
Ketel One	<b>\$7.50</b>

### Gin

Bombay Original	<b>\$7.00</b>
Tanqueray	<b>\$7.50</b>

### Scotch

Dewar's White Label	<b>\$7.00</b>
Dewar's 12	<b>\$7.50</b>

### Rum

Bacardi Superior	<b>\$7.00</b>
Captain Morgan Original Spiced	<b>\$7.50</b>

### Bourbon Whiskey

Jack Daniel's	<b>\$7.00</b>
Bulleit	<b>\$7.50</b>

### Canadian Whisky

Seagram's 7 Crown	<b>\$7.00</b>
Seagram's VO	<b>\$7.50</b>

### Tequila

Jose Cuervo Especial	<b>\$7.00</b>
Camarena Silver	<b>\$7.50</b>

### Cognac & Cordials

Hennessy V.S.	<b>\$7.00</b>
Fireball	<b>\$7.50</b>
Southern Comfort	<b>\$7.50</b>
Chambord	<b>\$8.00</b>
Drambuie	<b>\$7.50</b>
Tuaca	<b>\$7.50</b>
Bailey's Irish Cream	<b>\$7.50</b>

All cocktails are prepared using  
Finest Call brand mixers.

In suite alcohol service requires a  
Centerplate bartender. Fee \$90.



# BEVERAGES continued

## INDEX

### Beer

By the six-pack

Budweiser	<b>\$21.50</b>
Bud Light	<b>\$21.50</b>
Coors Light	<b>\$21.50</b>
Miller Lite	<b>\$21.50</b>
Michelob Ultra	<b>\$21.50</b>
Corona Extra	<b>\$25.00</b>
Corona Light	<b>\$25.00</b>
Amstel Light	<b>\$25.00</b>
Heineken	<b>\$25.00</b>
Modelo Especial	<b>\$25.00</b>
Stella Artois	<b>\$25.00</b>
Red's Apple Ale	<b>\$25.00</b>
Blue Moon	<b>\$25.00</b>
Sam Adams Boston Lager	<b>\$25.00</b>
Sam Adams Seasonal	<b>\$25.00</b>
Sierra Nevada Pale Ale	<b>\$25.00</b>
Rebel IPA	<b>\$25.00</b>
Leinenkugel's	<b>\$25.00</b>
Shock Top	<b>\$25.00</b>
Mike's Hard Lemonade	<b>\$25.00</b>
Smith & Forge	<b>\$25.00</b>
Angry Orchard	<b>\$25.00</b>
O'Doul's (non-alcoholic)	<b>\$21.50</b>

### Soft Drinks

By the six-pack

Coke	<b>\$18.00</b>
Diet Coke	
Sprite	
Dasani Bottled Water (20 oz)	
Ginger Ale (10 oz)	
Tonic Water (10 oz)	
Club Soda (10 oz)	
Diet and caffeine-free soft drinks available upon request.	
Tropicana Twisters (20 oz)	<b>\$12.75</b>
Red Bull (250 ml)	<b>\$24.00</b>

### Hot Beverages

**\$28.00**

12 Assorted Keurig K-Cups  
and Individual Brewer

Premium Coffee  
Premium Decaffeinated Coffee





# WINE

# INDEX

## Sparkling

**Michelle Brut, Sparkling** **\$34.00**  
– *Washington*

Delicate flavors of apples and citrus and lively acidity

## Sauvignon Blanc

 **Barrister, Sauvignon Blanc** **\$53.00**  
– *Washington*

A nose of honeydew melon and Forelle pear gives a smooth mouthfeel and a balanced finish with undertones of citrus

## Riesling

**Chateau Ste. Michelle, Riesling – Washington** **\$30.00**

Refreshing crisp apple aromas and flavors of melon and peach with subtle mineral notes

## Chardonnay

 **Chateau Ste. Michelle, Chardonnay – Washington** **\$31.00**

Soft style of chardonnay with bright apple and sweet citrus fruit character

**Two Vines, Chardonnay – Washington** **\$30.00**

Fruit-forward aromas of apples, pear, and melon with hints of sweet lemon coconut and spice

## Alternative White

**14 Hands, Hot to Trot, White Blend – Washington** **\$31.00**

Pear and melon aromas complemented by citrus and floral notes, white fruit and sweet lime





# WINE continued

# INDEX



### Merlot

Red Diamond, Merlot  
– *Washington*

**\$30.00**

Flavors of black cherry, sweet plum and spice, finished with medium tannins and toasty oak

### Pinot Noir

Erath, Pinot Noir – *Oregon*

**\$52.00**

Strawberry, bright cherry, cream soda, cranberry, citrus notes and a waft of subtle smoke

### Cabernet Sauvignon

Two Vines, Cabernet  
Sauvignon – *Washington*

**\$30.00**

Aromas of red berry, ripe cherry and cola fill the nose, followed by luscious berry sweetness on the palate that culminates into a long velvety finish

### 14 Hands, Cabernet

Sauvignon – *Washington*

**\$30.00**

Bright juicy aromas of blueberry and currents with dried herbs and touch of spicy oak

Seven Falls Wahluke Slope,  
Cabernet Sauvignon  
– *Washington*

**\$40.00**

Ripe black cherry, plum, with notes of caramel, mocha, black tea and full bodied finish



### Alternative Red

14 Hands Hot to Trot, Red  
Blend – *Washington*

**\$31.00**

Aromas of cherry, red currant and tea with flavors of ripe berries and dark stone fruit



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# PLACING YOUR ORDER

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## ORDERING ONLINE IS EASY!

### Already a Registered User?

1. Visit [www.ezplanit.com](http://www.ezplanit.com)
2. Click on Stadiums, select **Spokane Veterans Memorial Arena**
3. Click on **Place Order**, select the date of the event you wish to order for, then click on the event name.
4. Sign in using your user name and password.
5. Select your suite number.
6. Click on the food or drink category you wish to order, use the pull-down arrow next to the menu category to choose different categories.
7. Add menu items to your shopping cart by clicking on the **Add** button.
8. Once you are finished, click **Check Out** (this will take you to your shopping cart where you can adjust quantities and add special notes or requests).
9. Scroll down to the bottom of the page and click on **Check Out** (please make sure you select the appropriate method of payment).
10. Review your order, check the box and agree to the policies, then click on **Complete Check Out**.
11. You will be given an order confirmation number, and we'll also send you a Catering Confirmation of your order.

### New User?

At [www.ezplanit.com](http://www.ezplanit.com), click on **Register Today** and follow the steps to enter your customer information. We will electronically assign you to your suite, and send you an email confirming that you can go ahead with your order.

## TIMING

We want you and your guests to be absolutely delighted with your experience at Spokane Veterans Memorial Arena. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare for a party of 10 guests! So please place the order for your suite by 4:00pm, two (2) business days prior to each event. This gives us the time we need to take good care of you.



If you miss the advance order deadline, don't worry! We also offer a smaller "Event Day" menu of freshly prepared items.

The "Event Day" menu is always available until the end of the 2nd period for hockey games, the end of half-time for football games or the beginning of intermission on event days. Last call for beverages from the event day menu 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.

Please notify us as soon as possible of any cancellations. Orders cancelled by 2:00pm, two (2) business days prior to your event will not be charged.



# THE FINE PRINT

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## **Event Day Suite Hours Of Operation**

The suites are open for guest arrival one (1) hour prior to event time on unless otherwise noted.

## **Delivery**

We strive to deliver your order to your suite with premium freshness and with highest quality. Some items may be delivered after you or your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call Centerplate at 509-279-7404 to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

## **Special Orders**

In addition to this Suite Menu, the Executive Chef and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered four (4) business days prior to your event. Centerplate has eliminated the use of trans fat in all food service offerings.

## **Payment Information**

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card or Cash. 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 19% service charge and all applicable sales tax will be included.

## **Suite Staffing**

A team of Centerplate Suite Attendants staff the Suite Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional Private Suite Attendants and Bartenders are also available for a fee of \$90 plus 8.7% sales tax per attendant. Please let us know if you need private attendants or bartenders at least five (5) business days prior to the event.

## **Service Charge**

A "House" or "Administrative" Charge of 19% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.



## THE FINE PRINT continued

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### Service of Alcohol

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside the Arena.

To maintain compliance with rules and regulations set for by the local laws, we ask that you adhere to the following:

- It is the responsibility of the Suite Holder or their representative to monitor and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating
- By law, alcoholic beverages cannot be brought into or taken out of the Spokane Arena

### Suite Holder Responsibilities

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and Centerplate Food and Beverage representative.





## **MAKING IT BETTER TO BE THERE®**

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

