

# SUITE M E N U

**2014-2015**  
**SPOKANE ARENA**

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# SPOKANE ARENA



## Welcome to the 2014-2015 Suites Menu for Spokane Arena.

Congratulations on your decision to hold your special event here at Spokane Arena. It's a great venue for fun and memorable entertaining.

As part of the world's leading hospitality company, our entire team of culinary professionals at Centerplate Catering is at your service. We understand how to streamline the planning of your event, and we're dedicated to supporting your success. We're truly excited for the opportunity to help you and your guests have a great time!

This season, our Suite Menu features a number of changes that we think you'll enjoy. From regional favorites to innovative new signature dishes using local ingredients, all the food and beverage choices we're suggesting are carefully chosen and specially prepared to encourage and compliment good times.

And of course we always welcome special requests. Please don't hesitate to ask our Chef to create something special for your next event.

Here's to great times and a truly memorable experience. Thanks for joining us!

*Louis Rivera*

Louis Rivera, Premium Services Manager  
Centerplate Catering  
Spokane Arena

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Click on any of the INDEX items to jump immediately to that page.



## Game Day Menu

Look for this Game Day icon for items available through mid-event.  
(See page 18 for ordering deadlines and more information.)



## Gluten Free Selections

Please be advised that Centerplate gluten-free products may inadvertently come into cross-contact with gluten-containing food product.

## PACKAGES

# Personalized Hospitality - Packages

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

## Arena Picnic \$250

*This package serves approximately 10 guests*

### Dry Roasted Peanuts

Salted and roasted for the perfect arena flavor

### Freshly Popped Orville

#### Redenbacher® Popcorn

Bottomless bucket, nicely seasoned

### Kettle Chips with Roast Onion Dip

Thick and hearty potato chips served with our signature dip

### Crispy Chicken Wings

Classic Buffalo, teriyaki or barbeque sauce served with blue cheese dressing and celery sticks

### Caesar Salad

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

### Baked Potato Salad

With applewood smoked bacon, green onions, cheddar cheese and sour cream dressing

### All Beef Hot Dogs

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

### Gourmet Burgers

Custom grind burgers 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)*

### Gourmet Cookies and Double Fudge Brownies Combo

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



## Backstage Pass \$325

*This package serves approximately 10 guests*

### Dry Roasted Peanuts

Salted and roasted for the perfect arena flavor

### Freshly Popped Orville Redenbacher® Popcorn

Bottomless bucket, nicely seasoned

### Kettle Chips with Roast 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

### Chilled Jumbo Shrimp Cocktail

Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges

### Seasonal Fruit and Berries

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

### Chicken Breast Sandwiches

Marinated, grilled and served on Kaiser rolls with roasted garlic mayonnaise, crisp lettuce, sliced tomatoes and red onions

### Gourmet Cookies and Double Fudge Brownies Combo

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

## Spokane Fiesta \$325

*This package serves approximately 10 guests*

### Dry Roasted Peanuts

Salted and roasted for the perfect arena flavor

### Freshly Popped Orville Redenbacher® Popcorn

Bottomless bucket, nicely seasoned

### Kettle Chips with Roast 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. Sliced and served with Monterey Jack cheese, roasted jalapeños, red salsa, guacamole, sour cream and soft flour tortillas

### Gourmet Cookies and Double Fudge Brownies Combo

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

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## Main Event \$300

*This package serves approximately 10 guests*

### Dry Roasted Peanuts

Salted and roasted for the perfect arena flavor

### Freshly Popped Orville Redenbacher® Popcorn

Bottomless bucket, nicely seasoned

### Kettle Chips with Roast 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 specialty crackers

### Caesar Salad

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

## Gourmet Wraps

*Choose any combination of five 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, green leaf lettuce, tomato and Swiss cheese. Served with country mustard

**Grilled Veggie Wrap** - Grilled seasonal vegetables and green leaf lettuce drizzled with a hint of balsamic vinaigrette

**Roast Beef and Cheddar Wrap** - Roast beef, shredded cheddar cheese, lettuce and sliced onion. Served with garlic mayonnaise

**Italian Wrap** - Capicola, pepperoni, salami, provolone cheese, green leaf lettuce and sliced tomato drizzled with olive oil and balsamic vinegar

## Crispy Chicken Wings

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

## Gourmet Cookies and Double Fudge Brownies Combo

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









# SNACKS

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All snacks serve approximately 10 guests

**Game Day** **Dry Roasted Peanuts** \$14  
 Salted and roasted for the perfect arena flavor

**Game Day** **Freshly Popped Orville**  
**GF** **Redenbacher® Popcorn** \$16  
 Bottomless bucket, nicely seasoned

**Game Day** **Chips and Salsa** \$15  
**GF** Spicy roast tomato and mild tomatillo salsas, served with crisp tortilla chips  
 Add Guacamole \$20

**Game Day** **Kettle Chips with Roast Onion Dip** \$16  
 Thick and hearty potato chips served with our signature dip

**GF** **Individual 7-Layer Dip** \$50  
 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

**Game Day** **Nachos Grande** \$40  
 Crisp tortilla chips served with smooth cheddar cheese sauce, chopped scallions and sliced jalapeño chilies  
 Add Seasoned Beef \$20  
 Add Seasoned Chicken \$20  
 Add Guacamole \$20

**Crab and Artichoke Dip** \$75  
 A special blend of dungeness crab, artichoke hearts and cheese. Served hot with sliced baguette



# APPETIZERS

All appetizers serve approximately 10 guests

 **Bavarian Roasted Almonds** \$20

 Almonds, slowly roasted with cinnamon

 **Loaded Potato Skins** \$25

Wedges of baked potato topped with cheese, bacon bits, green onions and sour cream

 **Cheese Quesadillas** \$40

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

Add Guacamole \$20

 **Southern Style Chicken Tenders** \$40

Cool ranch, honey mustard and barbeque dipping sauces

 **Crispy Chicken Wings** \$60

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

 **Chilled Jumbo Shrimp Cocktail** \$70

Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges

 **Imported & Domestic Cheese Board** \$75

An assortment of fine cheeses with a selection of dried and fresh seasonal fruits, served with rice crackers



# SALADS - SIDES - FRUIT - VEGETABLES

All salads-sides-fruit-vegetables serve approximately 10 guests

## **Creamy Coleslaw** \$20

Shredded green and red cabbage, carrots and scallions mixed with traditional sweet and sour dressing

## **Tossed Green Salad** \$25

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

## **Caesar Salad** \$25

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

Add Grilled Chicken Breast \$13

## **Spring Pasta Salad** \$40

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



## **Baked Potato Salad** \$40

With applewood smoked bacon, green onions, cheddar cheese and sour cream dressing

## **GF Basket of Garden**

### **Fresh and Local Crudites** \$45

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

## **GF Seasonal Fruit and Berries** \$65

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





# FROM THE GRILL

All grill items serve approximately 10 guests



## All Beef Hot Dogs \$50

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



## Gourmet Burgers \$60

Custom grind burgers on freshly baked buns. Served with butter 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

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

## Chicken Breast Sandwiches \$60

Marinated, grilled and served on Kaiser rolls with roasted garlic mayonnaise, butter lettuce, sliced tomatoes and red onions

## Chicken Fajitas \$60

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



# SANDWICHES

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All sandwiches serve approximately 10 guests

## Gourmet Wraps \$50

Choose any combination of five 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, green leaf lettuce, tomato and Swiss cheese. Served with country mustard

**Grilled Veggie Wrap** - Grilled seasonal vegetables and green leaf lettuce drizzled with a hint of balsamic vinaigrette

**Roast Beef and Cheddar Wrap** - Roast beef, shredded cheddar cheese, lettuce and sliced onion. Served with garlic mayonnaise

**Italian Wrap** - Capicola, pepperoni, salami, provolone cheese, green leaf lettuce and sliced tomato drizzled with olive oil and balsamic vinegar

## Barbeque Pork \$60

Served with coleslaw, house-made barbeque sauces and freshly baked buns



## Traditional Mini Sliders \$60

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



## Submarine Sandwich \$60

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



## Centerplate Signature Sausage \$60

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

# PIZZA

*Our 16 inch pizzas are baked on a crispy crust with freshly grated mozzarella cheese*

 **Classic Three Cheese** \$27  
A blend of mozzarella, provolone and Parmesan cheese

 **Pepperoni** \$27  
Dry cured pepperoni

 **Pizza Alfresco “The Premium”** \$30  
Pepperoni, Canadian bacon, sausage and bacon

 **Pizza Alfresco “The Deluxe”** \$30  
Pepperoni, Canadian bacon, beef, sausage, onions, mushrooms, green peppers, black olives and extra cheese





# HOME-STYLE FAVORITES

*All home-style favorites serve approximately 10 guests*

## **Mac n' Cheese** \$60

Elbow macaroni baked with a blend of cream cheese, gorgonzola, cheddar and cracked black pepper. Served with rustic bread

## **Open Faced Turkey Sandwiches** \$60

Hot, sliced turkey breast, white bread, mashed potatoes and creamy pan gravy. Served with cranberry relish

## **House-made Meatloaf** \$75

Served with mashed potatoes, pan gravy and fresh seasonal vegetables

## **Spokane's Sideline Ribs** \$100

Tender pork ribs marinated and slowly cooked with huckleberry barbecue sauce. Served with baked beans, corn on the cob and cornbread



# SWEET SELECTIONS

*All sweets serve approximately 10 guests*

 **Gourmet Fresh Baked Cookies** \$20  
An assortment of large gourmet cookies

 **Double Fudge Brownies** \$20  
Buttery chocolate, chewy brownies, generously studded with chunks of fudge

 **Gourmet Cookies and Double Fudge Brownies Combo** \$20  
An assortment of large gourmet cookies and buttery chocolate, chewy brownies, generously studded with chunks of fudge

 **Häagen-Dazs® Bars** \$4 each  
A selection of rich ice cream novelties



# SPIRITS

*By the cocktail*

## Vodka

- Absolut \$5.75
- New Amsterdam \$5.75
- Ketel One \$6.25

## Gin

- Bombay Original \$5.75
- Tanqueray \$6.25

## Scotch

- Dewar's White Label \$5.75
- Dewar's 12 \$6.25

## Rum

- Bacardi Superior \$5.75
- Captain Morgan Original Spiced \$6.25

## Bourbon Whiskey

- Jack Daniel's \$5.75
- Bulleit \$6.25

## Canadian Whisky

- Seagram's 7 Crown \$5.75
- Seagram's VO \$6.25

## Tequila

- Jose Cuervo Especial \$5.75
- Camarena Silver \$6.25

## Cognac & Cordials

- Hennessy V.S. \$6.25
- Southern Comfort \$5.75
- Chambord \$6.25
- Drambuie \$6.25
- Tuaca \$5.75
- Bailey's Irish Cream \$5.75

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





## **American Premium** \$19.50

*By the six-pack*

**Budweiser**

**Bud Light**

**Coors Light**

**Miller Genuine Draft**

**Miller Lite**

**Kokanee**

## **Import/Craft** \$22.50

*By the six-pack*

**Corona Extra**

**Guinness**

**Modelo Especial**

**Amstel Light**

**Molson**

**Heineken**

**Sam Adams Boston Lager**

**Alaskan Amber**

**Moose Drool**

**Inversion**

**Red Hook**

**Widmer Hefeweizen**



# NON ALCOHOLIC BEVERAGES

## Soft Drinks \$10.50

*By the six-pack*

- Coca Cola
- Diet Coke
- Sprite
- Cherry Coke
- Barq's Root Beer
- Nestea
- Dasani Spring Water \$18
- Ginger Ale
- Canada Dry Ginger Ale \$12
- Full Throttle Energy Drink \$24
- Perrier Sparkling Water \$24
- Powerade Sports Drink \$19.50
- V-8 Juice \$21

*Diet and caffeine-free soft drinks available upon request*

## Juices \$2.50

*By the 10 oz bottle*

- Orange Juice
- Grapefruit Juice
- Pineapple Juice

## Hot Beverages \$25

- 12 Assorted Keurig K-Cups and Individual Brewer



## Sparkling

**Domain Ste Michelle Brut, Washington** \$28

Citrus with a light toasty finish

**Mountain Dome Brut Non Vintage, Columbia Valley, Washington** \$40

The combination of Washington fruit and aging process give it a crisp, green apple flavor

## White Wines

### Chardonnay

**Arbor Crest - Private Label, Columbia Valley, Washington** \$26

Layers of peach, apricot, honey and toasty flavors turning rich and creamy on the finish

**Canoe Ridge, Washington** \$38

Fresh pear and melon aromas accented by lemon, mineral and fresh pineapple

**Columbia Winery, Columbia Valley, Washington** \$34

Bright aromas of pear, apple and hints of tropical fruit

**Chateau Ste Michelle, Columbia Valley, Washington** \$30

Bright apple and citrus fruit character with subtle spice and oak nuances

## Pinot Grigio

**Columbia Crest Grand Estates, Columbia Valley, Washington** \$26

Aromas of pear, mandarin orange and hints of talc and balanced with perfect acidity

## Riesling

**Chateau Ste Michelle, Washington** \$35

Ripe peach aromas with a refined elegance and crisp finish

## Red Wines

### Cabernet Sauvignon

**Arbor Crest, Columbia Valley, Washington** \$28

Layers of chocolate, red currant and plum that finishing with hints of spices

**Columbia Winery, Columbia Valley, Washington** \$37

Cassis, sage, blackberry and currant flavors with bramble fruit and a hint of mint

**Cougar Crest Estates, Columbia Valley, Washington** \$78

Flavors of red currants, violets, herbs, pepper and spice



## Pinot Noir

**Vin Du Lac, Washington** \$38

Delicate floral blend that brings flavor of stone fruit, particularly cherry

## Merlot

**Arbor Crest, Columbia Valley, Washington** \$26

Intense cherry, blackberry and plum flavors lingering nicely on the palate

**Hogue, Columbia Valley, Washington** \$35

Aromas of plum, cranberry and cedar with flavors of ripe berry, cherry and baking spices

**14 Hands, Columbia Valley, Washington** \$36

Aromas of blackberries and dark stone fruits

**Canoe Ridge, “The Expedition”, Horse Heaven Hills, Washington** \$38

Dark berry and cherry aromas mixing with flavors of black currant and blueberry with a hint of cinnamon

## Syrah

**Columbia Winery, Columbia Valley, Washington** \$37

Dark ripe fruits, smoke and black pepper followed by a rich and lengthy finish

## Zinfandel

**Maryhill, Columbia Valley, Washington** \$38

Aromas of dark cherry pie joined by bittersweet chocolate, light raspberry and coffee

## Red Blend

**14 Hands Hot To Trot, Columbia Valley, Washington** \$27

Aromas of dark stone fruit, flavors of black cherries with hints of baking spice

**Columbia Winery Composition Red, Columbia Valley, Washington** \$36

Aromas and ripe red fruit flavors of cranberry, cherry and plum that are framed by hints of spicy oak

**Townshend Cellar T3, Columbia Valley, Washington** \$48

Black currant with vanilla undertones, fruit forward and rich

**Barrister Rough Justice, Columbia Valley, Washington** \$59

A complex smoky nose of robust jammy fruits, mouth filling, silky tannins and a long finish

## Placing Your Order

### ORDERING ONLINE IS EASY!

Already a Registered User?

1. Visit [www.ezplanit.com](http://www.ezplanit.com)
2. Click on Arenas, select Spokane 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 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 many important guests! So please place the order for your suite by 4pm at least two (2) business days prior to the event held Wednesday through Friday and by 4pm Thursday for events on the Saturday, Sunday or Monday.



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

The Game or Event Day Menu is always available until the end of the 2nd intermission during hockey games, the end of half-time during football games day or the beginning of intermission during stage shows. Last call for beverages for hockey games is at the beginning of the third intermission, for football games at the end of the third quarter and at the end of intermission during stage events.

Please notify us as soon as possible of any cancellations. Orders cancelled two (2) business days prior to the start of the event will not be charged to you.



## General Catering Information

### GAME DAY SUITE HOURS OF OPERATION

The suites are open for guest arrival one (1) hour prior to event time, 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) 279-7395 to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

### 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 desire private attendants or bartenders at least five (5) business days prior to the event.

### 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 two 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.

### SERVICE CHARGE

A Service Charge of 19% is added to your bill for the suite service. 40% of the total amount of this Service Charge is a “House” or “Administrative” Charge which is used to defray part of the cost of providing the service and other house expenses. 60% of the total amount of this Service Charge is distributed to the Employees providing the service as a gratuity. You are free, but not obligated to add or give an additional gratuity directly to your servers.

### 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.

### SERVICE OF ALCOHOL

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

To maintain compliance with rules and regulations set forth 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



## The Centerplate Way

Centerplate is a leading global event hospitality company, serving fans and guests at more than 250 North American sports, entertainment and convention venues. Much of our success comes from our attention to the details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients, to simple and clean preparations that let the food speak clearly, to crisp, sincere and attentive service, our guiding philosophy is more “restaurant” than “caterer.” So welcome to our place! We’ll do everything we can to help you have a fantastic time.

**Making It Better To Be There Since 1929.**

