

SUITES

at Lumen Field



SuitesatLumenField.com

FIRST & GOAL
HOSPITALITY



Packages

All packages serve 12 people unless otherwise noted

Snack Package

Savor a roster of our fan favorites. 475



Kettle Chips & Dips VEG AVG

Kettle Style Potato Chips, French Onion and Garlic Parmesan Dips

Sweet and Spicy Snack Mix VEG

Hot Cajun Corn Sticks, Hot and Spicy Sesame Sticks, Honey Roasted Buffalo Nuts, Honey Sesame Sticks, Pretzels

Salsa Sampler V AVG

Pico de Gallo, Salsa Verde, Salsa Quemada, Tortilla Chips

Popcorn Trio VEG AVG

Buttered Popcorn, Cheddar Cheese Popcorn, Kettle Corn

Soft Pretzel Bites VEG

Queso Blanco, Whole Grain Mustard

Stadium Package

You can't lose with this flavorful package. 900

Kettle Chips & Dips VEG AVG

Kettle Style Potato Chips, French Onion and Garlic Parmesan Dips

Freshly Popped Popcorn VEG AVG

Classic Caesar Salad VEG

Chopped Romaine, Shaved Parmesan Cheese, Garlic Parmesan Croutons, Creamy Caesar Dressing

Crispy Chicken Tenders

Ranch and BBQ Sauces

Hempler's Hot Dogs

All Beef Hot Dogs, Franz Buns, Sauerkraut, Ketchup, Relish, Mustard

Classic Stadium Nachos

Tortilla Chips, Queso Blanco, Beef and Bean Chili, Sour Cream, Pickled Jalapeños, Green Onions

Loaded Jojos

Potato Wedges Covered in Melted Cheeses with Queso Blanco, Green Onions, Sour Cream, Bacon Bits

Mini Corn Dogs

Ketchup, Mustard, BBQ Sauce

Suite Treats Platter VEG

Assorted Cookies, Blondies, Brownies, Rice Crispy Treats



CONSUMER ADVISORY- Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Young children, pregnant women, older adults and those with certain medical conditions are at greater risk.

VEG **VEGETARIAN**

V **VEGAN**

AVG **AVOIDING GLUTEN**



Packages

All packages serve 12 people unless otherwise noted

Northwest Barbecue Package

Enjoy American culinary classics! **750**



Classic Cole Slaw VEG AVG
Apple Cider Vinaigrette

Corn Muffins VEG
Honey and Butter

Beecher’s Macaroni & Cheese VEG
Unique Combination of Signature
Flagship and Just Jack Cheese

Braised Seasonal Greens
Hot Sauce, Smoked Ham Hocks

Crispy Chicken Wings
Celery, Carrot Sticks, Buffalo Sauce,
Blue Cheese Dressing

Smoked Pulled Pork
House Smoked Pork Shoulder,
Signature BBQ Sauce, Coleslaw, Rolls

14 Hour House Smoked Brisket
Smoked Brisket, Signature BBQ Sauce

Cake Sampler VEG
Assortment of Gourmet Cakes, Including
Carrot, Rainbow and Chocolate

Emerald City Package

Winning local favorites. **1,200**

Tuna Nicoise Salad Board
Herbs de Provence, Seared Ahi Tuna,
New Potatoes, Sun Dried Tomatoes,
Haricots Verts, Hard Boiled Egg, Nicoise
Olives, Grain Mustard Vinaigrette

Papaya Salad VEG
Seasonal Greens, Fresh Papaya,
Papaya Seed Dressing

**Sweet Chili Roasted Brussels
Sprouts** VEG
Chopped Peanuts

PNW Mushroom Dip VEG
Locally Forged Mushrooms, Brie, Crostini

**Miso Glazed, House Smoked
Salmon Board** AVG
Wild Caught, Miso Glazed Salmon, Kimchi,
Sambal Aioli, Toasted Sesame Seeds

Grilled & Chilled Steakhouse Board AVG
48oz Porterhouse Steak, Baby Arugula,
Blistered Cherry Tomatoes, Confit Potatoes,
Charred Asparagus and Cauliflower, House
Made Red Chimichurri, Atomic Horseradish

**Local Hand Crafted
Gourmet Desserts** VEG
Eclairs, Moon Pies, Macaroons,
S’mores Cakes



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À La Carte

All à la carte serve 12 people unless otherwise noted

Cool Appetizers

Local Charcuterie Board 185
Chef's Selection of Salami by Coro,
Local Cheese, Mama Lil's Peppers,
Local Honey, Seasonal Jam, Crostini

Chef's Local Sushi Sampler 275
Hand Picked Selection of Maki,
Nigiri, Sashimi
*Vegetarian Options Available
Upon Request*

Deviled Egg Sampler AVG 175
Classic Deviled Eggs, Bacon Bits,
Smoked Salmon, Pickled Red
Onions, Chives

Ahi Poke 180
Sashimi Grade Marinated Ahi Tuna,
Wakame Slaw, Mango Salsa, Edamame,
Cucumber, Five Spice Wonton Crisps

**Chilled Shrimp
Cocktail AVG 115**
Poached Shrimp,
Zesty Cocktail
Sauce, Fresh
Lemons



**Farmer's Market Dips
& Veggies VEG AVG 90**
Farm Stand
Vegetables, Crostini,
Roasted Red Pepper
Hummus, Garlic
Parmesan Dip, Ranch



**Seasonal Fresh Fruit
V AVG 90**
Assorted Fresh Fruit

Warm Appetizers

Pulled Pork Nachos 165
Smoked BBQ Pork, Queso Blanco,
Sour Cream, Pico de Gallo, Pickled
Jalapeños, Tortilla Chips

Dungeness Crab & Artichoke Dip 175
Warm Dungeness Crab, Artichoke
and Cream Cheese Dip, Crostini

PNW Mushroom Dip VEG 175
Locally Foraged Mushrooms, Brie, Crostini

Samosas VEG AVG 160
Pea and Potato Samosas,
Mango Chutney, Raita

Soft Pretzel Bites VEG 160
Queso Blanco, Whole Grain Mustard

Din Tai Fung Chicken Wontons 160
Steamed Free Range Chicken Wontons,
Special Spicy House Sauce

Greens

Tuna Nicoise Salad Board 195
Herbs de Provence, Seared Ahi Tuna,
New Potatoes, Sundried Tomatoes,
Haricots Verts, Hard Boiled Egg, Nicoise
Olives, Grain Mustard Vinaigrette

**Classic
Caesar Salad VEG 95**

Chopped Romaine,
Shaved Parmesan
Cheese, Garlic
Parmesan Croutons,
Creamy Caesar
Dressing
*Upgrade Your Caesar
Salad: Grilled Chicken
or Smoked Salmon **Add 55***



Caprese Salad VEG AVG 125
Heirloom Cherry Tomatoes, Ciliegine
Mozzarella, Basil Pesto, Red Onions,
Fresh Greens, Balsamic Reduction

Local BLT Salad AVG 115
Little Gem Lettuce, Hempler's Bacon,
Tillamook White Cheddar, Heirloom
Cherry Tomatoes, Buttermilk Ranch

Ancient Grain Salad V 115
Five Grain Blend, Roasted Butternut
Squash, Baby Kale, Peppadew Peppers,
Crispy Chickpeas, Pomegranate Molasses
Vinaigrette

Chopped Vegetable Salad V AVG 125
Romaine, Spinach, Seasonal Vegetables,
Olives, Artichoke Hearts, Red Wine
Vinaigrette

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À La Carte

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Hand Crafted Sandwiches

Chicken & Steak Sandwich Duo 145

- Grilled, Marinated Chicken, Pesto Aioli, Vine Ripe Tomatoes, Fresh Basil and Field Greens
- Garlic and Black Pepper Crusted Skirt Steak, Horseradish Aioli, Vine Ripe Tomatoes, Blue Cheese, Pickled Red Onions, Field Greens

Thanh Son Chicken Bahn Mi 145

French Baguette, Roasted Chicken, Cilantro, Jalapeños, Pickled Carrots, Pickled Daikon, Spicy Mayonnaise

Smoked Pork Sliders

135
Smoked BBQ Pork, Classic Coleslaw, BBQ Sauce



Turkey Club 145

Herb Roasted Turkey, Hempler's Bacon, Cheddar Cheese, Lettuce, Tomato, Pickled Red Onion, Garlic Aioli, Baguette

Mediterranean Grilled

Vegetable Sandwich VEG 75, Serves 6
Grilled Eggplant, Portobello Mushroom, Yellow Squash and Zucchini, Roasted Red Pepper Hummus, Pomegranate Molasses Vinaigrette, Ciabatta

Thanh Son Tofu Bahn Mi VEG

90, Serves 6
French Baguette, Tofu, Cilantro, Jalapeños, Pickled Carrots, Pickled Daikon Radish, Spicy Mayonnaise

Pull Apart Brisket Sliders 145

Smoked Pulled Brisket, Cheddar Cheese, House BBQ Sauce

Northwest Entrées

Grilled & Chilled Local Sausage Board AVG 175

Local Three Pound Kielbasa, Whole Grain Mustard, Gherkins, Lipstick Peppers, Charred Green Onions, Blistered Cherry Tomaotes, Pickled Red Onions

Grilled & Chilled Steakhouse Board AVG 375

48oz Porterhouse Steak, Baby Arugula, Blistered Cherry Tomatoes, Confit Potatoes, Charred Asparagus and Cauliflower, House Made Red Chimichurri, Atomic Horseradise

Coro By Salumi Meatballs

195
Pork and Beef Meatballs, Marinara Sauce, Mozzarella and Parmesan Cheese, Rolls



Grilled Fajitas 165

Carne Asada, Cilantro Lime Chicken, Peppers and Onions, Jalapeño Crema, Flour Tortillas

Corn Tortillas Available Upon Request

Vegetarian Fajitas VEG 100, Serves 6

Soyrizo, Roasted Peppers and Onions, Jalapeño Crema, Flour Tortillas

Corn Tortillas Available Upon Request

Low and Slow Sampler AVG 175

House Smoked BBQ Pulled Pork, Dry Spice Rubbed Baby Back Ribs, Triple Smoked Sausage, BBQ Sauce

In House Smoked Baby Back Ribs AVG

160
Secret Spice Dry Rub Blend, Pork Baby Back Ribs



Teriyaki Chicken 180

Marinated and Grilled Chicken Thighs, Jasmine Rice, Teriyaki House Salad

Miso Glazed, House Smoked Salmon Board AVG 325

Wild Caught, Miso Glazed Salmon, Kimchi, Sambal Aioli, Toasted Sesame Seeds

Stadium Classics

Sliders 145

Grilled All Beef Sliders, Caramelized Onions, Bacon Jam, Queso Blanco, Franz Buns

Hempler's Hot Dogs 95

All Beef Hot Dogs Served with Sauerkraut, Franz Buns, Ketchup, Mustard, Relish

Hempler's Foot Long Seattle Dogs 115

All Beef, Foot Long Hot Dogs Served with Franz Buns, Caramelized Onions, Whipped Cream Cheese, Pickled Jalapeños

Crispy Chicken Wings 145

Carrots Sticks, Celery, Buffalo Sauce VEG, BBQ Sauce, Blue Cheese Dressing

Beer Braised Bratwursts 125

Roasted Peppers and Onions, Sauerkraut, Stone Ground Mustard, Franz Rolls

Beyond Bratwursts VEG 75

Vegetarian Bratwursts, Rosted Peppers and Onions, Mama Lil's Pepper Aioli

Chicken Tenders 145

Ranch and BBQ Sauces

Ballard Pizza Company Cheese Pizza VEG 95

House Made Tomato Sauce, Whole Milk Mozzarella
Limit Two Pizzas Per Suite

Ballard Pizza Company Pepperoni Pizza VEG 95

House Made Tomato Sauce, Whole Milk Mozzarella, Zoe's Pepperoni
Limit Two Pizzas Per Suite

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À La Carte

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Classic Sides

Beecher’s Macaroni & Cheese 140 VEG
Unique Combination of Signature
Flagship and Just Jack Cheese

Charred & Chilled Asparagus VEG AVG 125
Lemon Aioli

Classic Coleslaw V AVG 55
Apple Cider Vinaigrette

Seasonal Braised Greens AVG 125
Hot Sauce, House Smoked Ham Hocks

**Sweet Chili Roasted
Brussels Sprouts** V AVG 85
Chopped Peanuts

**Crispy Salt & Vinegar
Fingerling Potatoes** VEG AVG 95
Garlic Parmesan Aioli

Loaded Jojos 135
Potato Wedges Covered in Melted Cheese,
Queso Blanco, Sour Cream, Green Onions,
Bacon Bits

Togarashi Lentils V AVG 60, Serves 6
Miso Braised Lentils, Togarashi Spice

Kids’ Club Meal

12, Serves 1

Carrot and Celery, Buttermilk Ranch,
Granola Bar, Honest Juice Box,
Souvenir and Choice of:
• **Turkey and Cheddar
on Honey Wheat**
• **Peanut Butter and Strawberry
Jelly Uncrustable**

*Our Kids’ Club Meals are
reserved for players 12 years
& under with an MVP appetite*

Snacks

Sweet and Spicy Snack Mix VEG 65
Hot Cajun Corn Sticks,
Hot and Spicy Sesame Sticks,
Honey Roasted Buffalo Nuts,
Honey Sesame Sticks, Pretzels

Freshly Popped Popcorn VEG AVG 35

Popcorn Duo VEG 65
Cheddar Cheese and Kettle Corn

Kettle Chips & Dips VEG AVG 65
Kettle Style Potato Chips, French Onion
and Garlic Parmesan Dips

Salsa Sampler V AVG 65
Pico de Gallo, Salsa Verde, Salsa Quemada,
Tortilla Chips

Sweet Spot

Suite Treats Sampler VEG 115
Assorted Cookies, Brownies, Blondies,
Rice Crispy Treats

Cake Sampler VEG 115
Assortment
of Gourmet
Cakes, Including
Carrot, Rainbow,
Chocolate



Dochi Donuts VEG 125
Locally Made, Seasonal Mochi Donuts

**Locally Hand Crafted
Gourmet Desserts** 185
Eclairs, Moon Pies, Macaroons, Cakes

Grand Finale Chef’s Assortment VEG 600
House Made and Locally Crafted Pastries,
Cookies, Candies, macaroons, and Dochi
Donuts

Custom Logo Sugar Cookies 195 VEG
Locally Made Sugar Cookies with Custom,
Hand-Painted Logos

Custom Cakes VEG
Choose between a variety of options to
help celebrate your special occasion 250

Custom Cupcakes VEG
Available in a variety of designs and flavors
250

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Beverages

Sold by the bottle

White Wine

SPARKLING / CHAMPAGNE

- Domain Ste. Michelle Brut
Columbia Valley, Washington 48
- Sauvage Blanc de Blanc
Columbia Valley, Washington 52
- Browne Family Brut Rosé
Columbia Valley, Washington 60
- Veuve Clicquot
Reimes, France 120
- Dom Perignon
Champagne, France 362

ROSÉ

- Sodo Cellars
Columbia Valley, Washington 48
- Jaine
Columbia Valley, Washington 65
- Kerloo
Columbia Valley, Washington 80

SAUVIGNON BLANC

- Novelty Hill
Columbia Valley, Washington 40
- Va Piano Chelle Den Millie
Yakima Valley, Washington 84

CHARDONNAY

- Sparkman Kindred
Columbia Valley, Washington 60
- Borne of Fire
Columbia Valley, Washington 63
- Januik
Cold Creek, Washington 71
- Abeja
Columbia Valley, Washington 103

White Wine, Continued

BOUTIQUE WHITES

- Ross Andrews Pinot Gris
Columbia Valley, Washington 38
- L'Ecole Chenin Blanc
Columbia Valley, Washington 42
- Poet's Leap Riesling
Columbia Valley, Washington 52
- Elk Cove Pinot Gris
Walla Walla, Washington 62
- àMaurice Viognier
Walla Walla, Washington 77
- Tranche Pape Blanc
Columbia Valley, Washington 78
- DeLille Chaleur Blanc
Columbia Valley, Washington 80

Red Wine

Sold by the bottle

PINOT NOIR

- Coeur de Terre
Willamette Valley, Oregon 65
- Lachini Family Estate
Willamette Valley, Oregon 96
- Toil
Willamette Valley, Oregon 140

MERLOT

- Browne Family
Columbia Valley, Washington 92
- Pepper Bridge
Walla Walla, Washington 144

CABERNET SAUVIGNON

- Three Finger Jack
Lodi, California 44
- Airfield Reserve
Yakima Valley, Washington 80
- Long Shadows Feather
Columbia Valley, Washington 125
- Col Solare
Red Mountain, Washington 145
- Doubleback
Walla Walla, Washington 190
- Leonetti
Walla Walla, Washington 195
- DeLille Grand Ciel
Red Mountain, Washington 280

Red Wine, Continued

SYRAH

- Spring Valley Nina Lee
Walla Walla, Washington 96
- Sparkman Ruckus
Red Mountain, Washington 120
- Gramercy Cellars
Walla Walla, Washington 162

RED BLENDS

- Lobo Hills Right Bank
Columbia Valley, Washington 60
- Browne Family Tribute
Columbia Valley, Washington 85
- DeLille D2
Columbia Valley, Washington 96
- Mark Ryan The Dissident
Columbia Valley, Washington 115
- Figgins Estate
Walla Walla, Washington 162

BOUTIQUE REDS

- Walla Walla Vintners Sanguivese
Walla Walla, Washington 70
- Kerloo Malbec
Columbia Valley, Washington 75
- Kerloo Majestic GSM
Columbia Valley, Washington 80
- Spring Valley Cabernet Franc Katherine
Columbia Valley, Washington 92
- Tranche Cabernet Franc
Columbia Valley, Washington 92
- àMaurice Malbec
Walla Walla, Washington 105



Beverages

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

CRAFT BEER PACKAGE 167

One 6 pack each:

Elysian Contact Haze IPA
Silver City Sonic Reign
Georgetown Bodhizafa IPA
Dru Bru Hefeweizen

SELTZER & COCKTAIL PACKAGE

189

One 6 pack each:

Bud Light Seltzer
San Juan Seltzer Peach Rose
Bacardi Mojito
Cazadores Lime Margarita

- Budweiser 46
- Bud Light 46
- Coors Light 46
- Michelob Ultra 46
- Corona Extra 49
- Modelo Especial 49
- Heineken 49
- Stella Artois 49
- Elysian Contact Haze IPA 49
- Elysian Superfuzz 49
- Georgetown Bodhizafa IPA 49
- Silver City Sonic Reign 49
- Dru Bru Hefeweizen 49
- Budweiser Zero (non-alcoholic) 46
- Schilling Local Legend Cider 49

SELTZERS

- Bud Light Seltzer Assorted Flavors 71
- San Juan Seltzer Assorted Flavors 71

READY TO DRINK CANNED COCKTAILS

- Bacardi Mojito 71
- Cazadores Lime Margarita 71
- Cutwater Spicy Bloody Mary 71

Liquor

Sold by the 6-pack, 50ml bottles

VODKA

- Tito’s Handmade 68
- Absolut 71
- Ketel One 71
- Grey Goose 88

GIN

- Bombay Original 68
- Bombay Sapphire 76
- Tanqueray 76

TEQUILA

- Hornitos Plata 68
- El Jimador Silver 71
- Casamigos Blanco 78
- Casamigos Reposado 78

BOURBON / WHISKEY

- Jim Beam 65
- Fireball 70
- Jameson 70
- Maker’s Mark 102
- Woodford Reserve 102

CORDIALS

- Grand Marnier 65
- Baileys Original Irish Cream 65

Non-Alcoholic Beverages

Sold by the six-pack unless otherwise noted

SOFT DRINKS 25

- Coca-Cola
- Diet Coke
- Coca-Cola Zero Sugar
- Sprite
- Minute Maid Lemonade
- Barq’s Root Beer

JUICES 25

- Grapefruit Juice
- Cranberry Juice
- Orange Juice
- Pineapple Juice

WATERS 27

- Dasani
- AHA Flavored Sparkling Water
- Topo Chico Sparkling Water

HOT BEVERAGES

44, SERVES 12

- Starbucks Coffee Carafes
- Starbucks Decaffeinated Coffee
- Starbucks Gourmet Hot Chocolate
- Assortment of Hot Teas

BAR SUPPLIES

- Margarita Mix (750ml) 25
- Bloody Mary Mix (750ml) 25
- Gosling’s Ginger Beer 25
- Tonic Water 25
- Club Soda 25

The Scoop

LUMEN FIELD SUITE FOOD AND BEVERAGE INFORMATION

ORDER DEADLINE

All preorders are due by 2:00PM, four (4) business days prior to the event date. If you miss the preorder deadline, you may place your order from the Event Day Menu with your Sales Coordinator or upon arrival to your suite. We ask that you allow 30-45 minutes for preparation and delivery of Event Day Menu items. Times may vary depending on the item.

ORDERING PROCEDURE

All orders to be placed via SuitesAtLumenField.com. If you misplace your password or need assistance placing your order, please contact your Suite Sales Coordinator at (206) 808-8304.

PAYMENT PROCEDURE AND SERVICE CHARGE

First & Goal Hospitality will charge the Suite Owner's designated credit card each event. Itemized invoices for billing will be provided on event day.

All food & beverage services are subject to sales tax of 10.25% and 21% taxable Administrative Charge. The Administrative Charge is not intended to be a gratuity, tip or service charge for the benefit of employees. Gratuities may be paid to the Suite Attendant at the Suite Owner's discretion. Pricing and taxes are subject to change without notice.

As the proud exclusive hospitality provider for Lumen Field, First & Goal Hospitality does not allow outside food or beverage in the suites without proper authorization. Any unauthorized product brought into the suites will be confiscated or charged to the Suite Owner at retail price.

DIETARY RESTRICTIONS AND FOOD ALLERGIES

Please inform your Suite Sales Coordinator of any allergies or special requests prior to the order deadline.

EVENT DAY SUITE ATTENDANTS

If you prefer a personal Suite Attendant or require bartending services, we can provide you with the desired staff for an additional fee. Please note that the deadline to request a dedicated Suite Attendant is 2:00PM, four (4) business days prior to your event date. A dedicated Suite Attendant fee is \$350 per event.

CANCELLATIONS

Should you need to cancel or modify a food or beverage order, please contact our Suite Sales Coordinator at least 48 hours prior to your event. Full price will be charged for all food and beverage cancellations made within 48 hours of the event. If for any reason an event is canceled and the stadium does NOT open, you will not be charged for your food and beverage order.

ALCOHOLIC BEVERAGES

First & Goal Hospitality, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Washington State Liquor and Cannabis Control Board regulations.

In compliance with state law, First & Goal Hospitality supplies all beer, wine and liquor. No alcoholic beverages may be removed from Lumen Field. Customers must comply with all applicable local and state liquor laws. First & Goal Hospitality licensed suite personnel must serve all alcohol.

All alcohol sales cease at a predetermined time. To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Washington and Lumen Field, no alcoholic beverage may be brought into or removed from Lumen Field at any time.

It is the responsibility of the Suite Owner to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite. We reserve the right to check for proper identification.