


suite menu



Online Ordering | SuiteEats.com/LumenField


LUMEN
FIELD

packages



packages

Packages serve 12 guests unless otherwise noted.

Garden to Table

Serves 6

— 500 —

Kale & Ancient Grain Salad

5 Grain Blend, Roasted Butternut Squash, Chickpeas, Pickled Red Onion, Candied Walnuts, Apple Cider Vinaigrette

Seasonal Pretzels & Dip

Pretzel Sticks Seasoned with Garlic Parmesan, Dill Pickle, Yellow Mustard Seasoning. Served with Dill Pickle Hummus Dip, Roasted Garlic Parmesan Dip

Hummus Trio

Roasted Red Pepper, Red Beet, Edamame, Naan Bread

Focaccia Pizza

House Marinara, Artichoke Hearts, Heirloom Tomato, Roasted Garlic, Plant-Based Mozzarella

BBQ Tofu Burnt Ends

Assorted Cake Sampler by Nats Rawline

Tiramisu, Lime Mango, Very Berry, Chocolate Caramel

Lumen Field Favorites

— 1000 —

Bottomless Freshly Popped Popcorn

Fruit Platter

An Assortment of Fresh and Dried Fruits

Chicken Tenders & Sauce Zone

Cajun Seasoning, Bang Bang Sauce, Honey Mustard Dressing, Ranch, BBQ Sauce, Garlic Parmesan Dip, Copy Cat Sauce

Beecher's Macaroni & Cheese

Unique Combination of Signature Flagship and Just Jack Cheeses

Hempler's Hot Dogs

All Beef Hot Dogs, Hot Dog Buns, Peppers, Onions

Suite Treat Platter

Assortment of Cookies, Cheesecakes, Choux Pastries, Fresh Fruit

packages

Packages serve 12 guests unless otherwise noted.

The Winning Play

— 1250 —

House-Made Roasted

Snack Mix

Pistachios, Cashews, Almonds,
Dried Olives

Tapas Board

Albondigas en Salsa, Spanish Cheeses,
Cured Meats, Artisan Olives, Crackers,
Quince, Artisanal Breads, Gremolata

Saigon Drip Cafe

Bok Bok Banh Mi

Grilled Chicken, Rich Creamy Pate,
Pickled Carrot and Daikon, Mayonnaise,
Cucumber, Cilantro, Soy Sauce on a
Toasted Baguette

Baby Artichoke &

Green Bean Salad

Heirloom Tomatoes, Peas,
Roasted Carrots, Citrus Vinaigrette

Crostini Trio

- **White Bean Hummus**
Candied Wasabi Peas, Sautéed Greens
- **Fresh Burrata**
Smashed Peas, Lemon, Mint
- **Ricotta Cheese** **8**
Pickled Butternut Squash,
Spicy Pecans

Seattle Bratwurst

Hempler's Smoked Bratwurst,
Jalapeño Cream Cheese Spread,
Grilled Onions

Steakhouse Beef Tenderloin

Black Pepper-Seared and Chilled
Tenderloin, Red Onions, Tomatoes,
Blue Cheese Crumbles, Giardiniera,
Horseradish Sauce, Dijon Mustard,
Arugula, Macrina Bakery Onion Rolls

Northwest Barbecue

— 1500 —

Corn Muffins

Honey, Butter

Hawaiian Macaroni Salad

Elbow Macaroni Pasta, Mayonnaise,
Shredded Carrots, Furikake

Local BLT Salad

Little Gem Lettuce, Hempler's Bacon,
Tillamook White Cheddar Cheese,
Heirloom Cherry Tomatoes, Ranch

Pulled Pork Sliders

Pork Carnitas, Classic Coleslaw, BBQ
Sauce, Slider Buns

Chicken Wings

Buffalo Sauce, BBQ Sauce,
Blue Cheese Dressing

Beecher's Macaroni & Cheese

Unique Combination of Signature
Flagship and Just Jack Cheeses

Smokin' Duo

14-Hour Smoked Brisket, Dry Spiced
Rubbed Baby Back Ribs

Sweet Nothings Cheesecakes

Assortment of Mini Cheesecakes

à la carte

Cool Appetizers

Cool Appetizers serve 12 guests unless otherwise noted.



Local Charcuterie Board • 230

Chef's Selection of Salami by Coro, Local Cheeses, Mama Lil's Peppers, Local Honey, Seasonal Jam, Crostini

Seasonal Root Vegetables & Dips • 140

Seasonal Root Vegetables, Spiced Beet Root Hummus and Goat Cheese, Roasted Carrot Dip, Tatziki Dip, Grilled Naan

Chilled Shrimp Cocktail • 170 / 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Fruit Platter • 125

An Assortment of Fresh and Dried Fruits

Olive & Whipped Feta Platter • 110

Whipped Feta Honey Yogurt Spread, Marinated Kalamata and Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

12 Layer Dip • 115

Spicy Black Beans, Pico de Gallo, Chipotle Salsa, Charred Street Corn, Sour Cream, Pepper Jack and Cheddar Cheese, Jalapeños, Scallions, Olives, Pickled Red Onions

Mezze Plate • 135

Red Pepper Hummus, Marinated Feta, Dolmas, Assorted Vegetables, Olives, Naan

Tofu & Mushroom Thai Lettuce Cups • 105

Bibb Lettuce, Basil, Lime, Cilantro, Red Onion, Cashews

à la carte

Warm Appetizers

Warm Appetizers serve 12 guests unless otherwise noted.

Pulled Pork Nachos • 195

Pork Carnitas, Queso Blanco, Sour Cream, Pickled Jalapeños, Green Onions, Tortilla Chips

Dungeness Crab & Artichoke Dip • 200

Warm Dungeness Crab, Artichoke and Cream Cheese, Crostini

The Chicken Tender & Sauce Zone • 190

Chicken Tenders, Signature Seasoning and Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

Crispy Fried Ravioli • 190

Three Cheese Blend, Zesty Marinara

Beecher's Macaroni & Cheese • 160

Unique Combination of Signature Flagship and Just Jack Cheeses

Boom Boom Shrimp • 170

Breaded Shrimp, House Made Boom Boom Sauce

House Baked Mini Soft Pretzels • 130

Whole Grain Mustard

Pork Soup Dumplings • 180

Steamed Milo Xiao Long Bao, House Garlic Chili Crisp Oil, Savory Soy Sauce, Scallions



à la carte

Greens

Greens serve 12 guests unless otherwise noted.

Chopped Vegetable

Salad   • 140

Romaine, Spinach, Seasonal Vegetables,
Olives, Artichokes, Gorgonzola Cheese,
Red Wine Vinaigrette

Classic Caesar Salad • 120

Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

*Upgrade your Caesar Salad
by adding:*

• *Grilled Chicken* • 55

• *Shrimp* • 65

Bocconcini Tomato & Cucumber Salad • 130

Basil-Marinated Mozzarella Bocconcini,
Cherry Tomatoes, English Cucumbers,
Balsamic Drizzle

Local BLT Salad • 140

Little Gem Lettuce, Hempler's Bacon,
Tillamook White Cheddar Cheese,
Heirloom Cherry Tomatoes, Ranch

T Teppanyaki Noodle Salad • 130

Yakisoba Noodles, Edamame, Bell
Peppers, Cabbage, Carrots, Broccoli,
Cilantro, Miso Sesame Dressing



à la carte

Entrees

Classics serve 12 guests unless otherwise noted.

Char-Grilled Chicken

Board  • 295

All-Natural Brined,
Marinated and Grilled Chicken,
Seasonal Grilled Vegetables

Whiskey Glazed Char-Grilled Short Ribs • 290

Horseradish Cream

Seatown Surf & Turf • 475

Chilled Tenderloin, Jumbo Grilled
Shrimp, Horseradish Cocktail Sauce,
Mama Lil's Chimichurri

Miso Glazed Salmon

Board  • 350

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

Taco Tailgate Fiesta • 315

Pork Carnitas, Chicken Tinga, White
Onion, Cilantro, Salsa Verde, Flour
Tortillas (Corn Tortillas Available)

**Vegetarian Option*  • 270

BBQ Jackfruit, Chipotle Beyond Beef

House Made Focaccia Pizza

• Cheese  • 90

• Pepperoni • 95

Chicken Wings • 190

Buffalo Sauce, BBQ Sauce,
Blue Cheese Dressing

CLASSIC SIDES

Classics Sides serve 12 guests.

Garlic Parmesan Roasted Potatoes • 115

Roasted Fingerling Potatoes,
Garlic, Parmigiano Reggiano
Cheese, Herbs

Charred & Chilled Asparagus • 140

Lemon Aioli

Burgers, Sausages & Dogs

Burgers, Sausages & Dogs serve 12 guests unless otherwise noted.

Chipotle Black Bean

Veggie Burger  • 120

Serves 6

Lettuce, Tomato, Onion,
Plant-Based Dijonnaise, Buns

Grilled Beef Sliders • 225

Grilled All Beef Sliders, Onions,
House Made Beecher's Cheese Spread,
Slider Buns

Seattle Bratwurst • 140

Hempler's Smoked Bratwurst,
Jalapeño Cream Cheese Spread, Grilled
Onions, Hot Dog Buns

Beyond Bratwurst • 100

Serves 6

Plant-Based Bratwursts, Rolls

Hempler's Hot Dogs • 125

All Beef Hot Dogs, Peppers, Onions,
Hot Dog Buns

Make it a Seattle Dog:

Add Jalapeño Cream Cheese Spread

à la carte

Handcrafted Sandwiches

Sandwiches serve 12 guests unless otherwise noted.

BISTRO BAGUETTES

Roast Beef • 205

Garlic Horseradish Aioli,
Arugula, Maldon Salt, Baguette

Roasted Turkey • 190

Apricot Ginger Chutney,
Havarti Cheese, Baguette

The Authentic • 175

Turkey, Ham, Cheddar Cheese,
Swiss Cheese, Lettuce, Tomatoes,
Red Onions, Louie Dressing,
Wheat Baguette

Chicken & Steak Sandwich Duo • 180

Grilled Marinated Chicken, Pesto Aioli,
Vine Ripe Tomatoes, Fresh Basil, Field
Greens

Saigon Drip Cafe Bok Bok

Banh Mi • 185

Grilled Chicken, Rich Creamy Pate,
Pickled Carrot and Daikon, Mayo,
Cucumber, Cilantro, Soy Sauce on a
Toasted Baguette

Saigon Drip Veggie Vortex

Banh Mi • 175

Tofu, Pickled Carrot and Daikon, Mayo,
Cucumber, Cilantro, Soy Sauce on a
Toasted Baguette



à la carte

Snacks

Snacks serve 12 guests unless otherwise noted.

Salsa Sampler V V AVO • 100

Pico De Gallo, Salsa Verde, Quemada, Tortilla Chips

Happy Hour Snack Mix V • 80

Butter Toffee Peanuts, Cajun Hot Corn Sticks, Rice Snacks, Wasabi Peas, Roasted Salted Almonds, Mustard Pretzels, Roasted Salted Pecans, Roasted Salted Cashews

Sweet & Spicy
Snack Mix V • 80

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

Seasoned Pretzel Sticks
& Dips V • 115

Pretzel Sticks Seasoned with Dill Pickle, Garlic Parmesan, Yellow Mustard Seasonings, Dill Pickle Hummus, Roasted Garlic Parmesan Dip

Bottomless Freshly Popped
Popcorn V • 60

Popcorn Duo V AVO • 115

Harvey's Butter Toffee and Buffalo Blue Cheese (not bottomless)

Kettle Chips & Dips V AVO • 80

Kettle Style Potato chips, French Onion Dip, Garlic Parmesan Dip



à la carte

Plant-Based Delights

Each menu item serves 6

Cowboy Caviar • 115

Black Beans, Black Eyed Peas, Tomatoes, corn, Red Onions, Bell Peppers, Jalapenos, Cilantro, Vinaigrette, Tortilla Chips

Hummus Trio • 95

Roasted Red Pepper, Red Beet, Edamame, Naan Bread

Korean BBQ Portabello Burgers • 105

Galbi Marinated, Firefly Kimchi, Plant-Based Gochujang Aioli

Focaccia Pizza • 90

House Marinara, Artichoke Hearts, Heirloom Tomatoes, Roasted Garlic, Plant-Based Mozzarella

BBQ Tofu Burnt Ends • 115

Eggplant Bolognese • 160

Eggplant Ragu, Plant-Based Mozzarella

Assorted Cake Sampler by Nats Rawline • 115

Tiramisu, Lime Mango, Verry Berry, Chocolate Caramel

Suite Sweets

Suite Sweets serve 12 guests unless otherwise noted.

Suite Treat Platter • 140

Assortment of Cookies, Cheesecakes, Choux Pastries, Fresh Fruit

Local Gourmet Desserts • 200

Handcrafted Assortment

Bell's Cookies • 110

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Ice Cream Cart • 350

Assorted Flavors of Cold Snap Ice Cream Pods and toppings delivered to your suite. Reach out to your suites team at lumenfieldsuites@fghlevy.com for more information.

Cupcakes • 205

Custom Cakes, Cupcakes or Cookies •

Please reach out to your Suites team at lumenfieldsuites@fghlevy.com for more information



à la carte

beverages



beverages

Packages

ALL STAR PACKAGE • 400

Stonecap Chardonnay

Stonecap Caberney Sauvignon

Browne Family Rose

Bud Light

Modelo

Georgetown Bodhizafa

Coca-Cola

Sprite

Diet Coke

CELEBRATION PACKAGE • 1100

Bartender included

Grey Goose 1-750mL bottle

Casamigos Reposado 1-750mL bottle

Veuve Clicquot

Novelty Hill Sauvignon Blanc

Elysian Seasonal Beer

Estrella

Seltzer Water

Cranberry Juice

Orange Juice

ALL IN BUNDLE • 750

Bud Light

Modelo

Elysian Seasonal Beer

Sparkman Kindred Chardonnay

Novelty Hill RSR

Ketel One 6-50mL bottles

Casamigos Blanco 6-50mL bottles

Zing Zang Margarita

Zing Zang Bloody Mary Mix

Cranberry Juice

Orange Juice

Seltzer Water

Coca-Cola

Diet Coke

Sprite

SIGNATURE BATCHED COCKTAIL • 115

serves 12

Our craft batch cocktail of the month.
See you newsletter for more details.

Beverages

Ready-to-Drink Cocktails, Seltzers and Ciders

Sold by the six-pack

Nutrl Vodka Pineapple • 65

Nutrl Vodka Cranberry • 65

San Juan Seltzer Huckleberry • 65

Topo Chico Seltzer Strawberry Guava • 65

Seattle Cider Honeycrisp • 60

Schilling Cider Moonberry • 60

Beer, Ales & Zero Proof

Sold by the six-pack unless otherwise noted

Budweiser • 60

Bud Light • 60

Michelob Ultra • 60

Coors Light • 60

Elysian Seasonal Selection • 65

Georgetown Bodhizafa • 65

Modelo Especial • 65

Estrella • 65

Michelob Ultra Zero • 54

Athletic Run Wild • 57

2 Towns Sidekick Cosmic Crisp Cider • 57

3 Magnets Scherler Lager • 60

Recess Lime Margarita • 62

beverages

Sparkling & Rosé

Sold by the bottle

Treveri Blanc de Blancs Brut • 50

Columbia Valley, Washington

Browne Family Brut Rose • 60

Columbia Valley, Washington

Sauvage Blanc de Blanc • 70

Columbia Valley, Washington

Moët & Chandon Imperial • 120

Epernay, France

Veuve Clicquot • 225

Reims, France

Dom Perignon • 750

Champagne, France

Julia's Dazzle • 57

Columbia Valley, Washington

White Wine

Sold by the bottle

PINOT GRIGIO

Mark Ryan Flowerhead • 67

Columbia Valley, Washington

RIESLING

Poet's Leap • 57

Columbia Valley, Washington

SAUVIGNON BLANC

Novelty Hill • 62

Columbia Valley, Washington

Mark Ryan Featherhead • 67

Columbia Valley, Washington

CHARDONNAY

Kiona Vineyards • 50

Columbia Valley, Washington

Sparkman Kindred • 67

Columbia Valley, Washington

Januik • 87

Cold Creek, Washington

Abeja • 112

Columbia Valley, Washington

WHITE BLENDS

Dossier Viognier • 82

Columbia Valley, Washington

DeLile Chaleur Blanc • 87

Columbia Valley, Washington

beverages

Red Wine

Sold by the bottle

MERLOT

Browne Family • 100

Columbia Valley, Washington

Pepper Bridge • 147

Walla Walla, Washington

CABERNET SAUVIGNON

DeLile Metier • 72

Columbia Valley, Washington

Airfield Reserve • 97

Yakima Valley, Washington

Sparkman Holler • 107

Columbia Valley, Washington

Long Shadows Feather • 110

Columbia Valley, Washington

Woodward Canyon Artist Series • 140

Walla Walla, Washington

RED BLENDS

Abbey Page • 40

Columbia Valley, Washington

Kiona Estates Cuvee • 50

Columbia Valley, Washington

Novelty Hill RSR • 67

Columbia Valley, Washington

Pursued by Bear, Bear Cub • 77

Yakima, Washington

DeLile D2 • 107

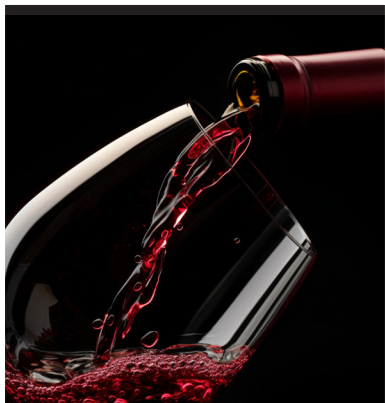
Columbia Valley, Washington

Mark Ryan Dissident • 120

Columbia Valley, Washington

Dossier Flagship Index • 240

Columbia Valley, Washington



beverages

Liquor

sold by the six pack of 50ml bottles unless otherwise noted

VODKA

Tito's Handmade • 80

Ketel One • 96

Grey Goose • 105

GIN

Dry Fly • 75

Hendrick's • 115

RUM

Bacardi Superior • 75

Bacardi Spiced • 75

Captain Morgan • 75

TEQUILA & MEZCAL

Casamigos Blanco • 99

Casamigos Reposado • 102

Patron Anejo • 115

Don Julio 1942 • 152
3-50ml bottles

WHISKEY & BOURBON

Fireball • 80

Jim Beam • 80

Skrewball Peanut
Butter Whiskey • 80

Maker's Mark • 115

Woodford Reserve • 115

SCOTCH

Dewar's White Label • 68

Macallan 12yr • 92

COGNAC / BRANDY

Hennessy • 95

VERMOUTH

Bramley & Gage Dry • 95

Noilly Prat Extra Dry • 95

CORDIALS

Bailey's Original
Irish Cream • 78

Frangelico • 78

Beverages

Chill

sold by the six pack unless otherwise noted

SOFT DRINKS • 33

Coca-Cola
Diet Coke
Coca-Cola Zero Sugar
Sprite
Sprite Zero Sugar
Ginger Ale
Barq's Root Beer
Minute Maid Lemonade

WATER

Dasani Bottled Water • 35

SPARKLING • 33

Topo-Chico Sabores
Lime with Mint Extract
Topo chico Original



JUICES • 33

Cranberry Juice
Grapefruit Juice
Orange Juice
Pineapple Juice

REFRESHER PACKAGE • 325

one six pack each

Coca-Cola
Diet Coke
Sprite
Recess Lime Margarita
Athletic Run Wild
2 Towns Sidekick Cosmic
Crisp Cider
Dasani

HOT BEVERAGES • 52

served in carafes for 12 guests

Starbucks Coffee
Starbucks Decaffeinated Coffee
Hot Chocolate
Assortment of Hot Teas

BAR SUPPLIES

Bedford Ginger Beer • 32
Tonic Water • 32
Seltzer Water • 32
Zing Zang Margarita • 42
Zing Zang Bloody Mary • 42

ZERO PROOF

Michelob Ultra Zero • 54
Athletic Run Wild • 57
2 Towns Sidekick Cosmic
Crisp Cider • 57
Three Magnets Self Care • 57

the scoop





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 by 5 p.m. PST, five business days prior to each event.

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the stadium does **NOT** open, you will not be charged for your food and beverage order. However, if the gates to the stadium open for **ANY** amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4 p.m. PST the **business day** prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of Washington, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Lumen Field
2. It is the responsibility of the Suite Owner or their Representative to monitor and control alcohol consumption within the suite
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages

4. It is unlawful to serve alcoholic beverages to an intoxicated person
5. Suite Owners are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level
6. During some events, alcohol consumption may be restricted

Payment Procedure & Service Charge

Levy will charge the Suite Owner's designated credit card each event. The Suite Owner or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Lumen Field, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Owner at our normal retail price.