

Suite Menu



Packages

All packages serve 12 guests unless otherwise noted.



Lumen Field Favorites / 850

Bottomless Freshly Popped Popcorn V

Seasonal Fresh Fruit V Vg
Assorted Fresh Fruit

Farmer's Market Veggies and Dip V
Farm Stand Vegetables, Tzatziki

Chicken Tenders
Ranch Dressing, BBQ Sauce

Beecher's Macaroni & Cheese V
Unique Combination of Signature Flagship and Just Jack Cheeses

Hempler's Hot Dogs
All Beef Hot Dogs, Hot Dog Buns, Peppers, Onions

Sugary Sweet Delights V
Seasonal Assortment of Pastry Project Cookies, Cheesecakes, Choux Pastries and Fresh Fruit

**This package pairs well with Dossier Viognier*

Northwest Barbecue / 950

Corn Muffins V
Honey, Butter

Potato Salad V AVG
Red Skin Potatoes, Pickle Relish, Celery, Onions, Mayonnaise

Beecher's Macaroni & Cheese V
Unique Combination of Signature Flagship and Just Jack Cheeses

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

Chicken Wings
Buffalo Sauce, BBQ Sauce, Blue Cheese Dressing

Pulled Pork Sliders
Pulled BBQ Pork, Classic Coleslaw, BBQ Sauce, Rolls

Smokin' Duo (Ribs & Brisket)
14-Hour Smoked Brisket, Dry Spiced Rubbed Baby Back Ribs

Sweet Nothings Cheesecakes V
Assortment of Mini Cheesecakes

**This package pairs well with Mark Ryan's The Dissident Red Blend*

Seatown / 1,325

Mezze Platter V
Red Pepper Hummus, Marinated Feta, Dolmas, Assorted Veggies, Olives, Naan

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

Northwest Beet Salad V AVG
Local Mixed Greens, Goat Cheese, Candied Walnuts, Blackberries, White Balsamic Vinaigrette

Charred & Chilled Asparagus V Vg AVG
Lemon Aioli

76 Ounce Double Tomahawk Board AVG
Bone-in Ribeye, Roasted Potatoes, Charred Local Vegetables, Mama Lil's Chimichurri, Atomic Horseradish Cream, *Served Chilled*

Garlic Parmesan Roasted Potatoes V AVG
Roasted Fingerling Potatoes, Garlic, Parmigiano Reggiano, Herbs

Local Gourmet Desserts V
Handcrafted Assortment

**This package pairs well with Flowerhead Sauvignon Blanc*

À La Carte

FARMER'S
MARKET
VEGGIES AND
DIP



Cool Appetizers

Local Charcuterie Board / 210

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

Farmer's Market Veggies and Dip V AVO / 120

Farm Stand Vegetables, Tzatziki

Chilled Shrimp Cocktail AVO

160 / 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Seasonal Fresh Fruit V VP AVO / 120

Assorted Fresh Fruit

12 Layer Dip V / 145

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

Mezze Plate V / 125

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

Sushi by Hiroshi / 395

Hand Picked Selection of Fresh Seasonal Maki, Nigiri, Sashimi

Vegetarian Sushi by Hiroshi V / 300

Hand Picked Selection of Vegetarian Seasonal Maki

Warm Appetizers

Potstickers & Spring Rolls / 120

Chicken Lemongrass Potstickers, Vegetable Spring Rolls, Sweet Chili Glaze, Hot Chinese Mustard

Samosas / 145 V AVO

Pea and Potato Samosas, Mango Chutney

Soft Pretzel Bites / 115 V

Queso Blanco, Whole Grain Mustard

Pork Soup Dumplings / 160

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

Dungeness Crab & Artichoke Dip / 180

Warm Dungeness Crab, Artichoke, Cream Cheese, Crostini

Pulled Pork Nachos / 175

Tortilla Chips, Pulled Pork, Queso Blanco, Sour Cream, Pickled Jalapenos, Green Onions

À La Carte

Salads

Northwest Beet Salad **V** / 120

Local Mixed Greens, Goat Cheese, Candied Pecans, Blackberries, Balsamic Vinaigrette

Chopped Vegetable Salad **V** **AVG** / 130

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

Classic Caesar Salad **V** / 110

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

- Grilled Chicken / 55
- Shrimp / 65

Bocconcini Tomato & Cucumber Salad **V** / 115

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

Local BLT Salad / 130

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

Teppanyaki Noodle Salad **V** / 125

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



LOCAL
BLT SALAD

Entrées

Chicken Wings / 170

Buffalo Sauce, BBQ Sauce, Blue Cheese Dressing

Chicken Tenders / 170

Ranch Dressing, BBQ Sauce

Asian Braised Short Rib / 270

Soy Braised Short Rib, Carrot, Potato, Fried Rice

Tailgate Taco Fiesta / 285

Pork Al Pastor, Chicken Tinga, White Onion, Cilantro, Salsa Verde, Flour Tortillas (*Corn Tortillas Available*)

Vegetarian Option:

BBQ Jackfruit, Chipotle Beyond Beef

Smokin' Duo (Ribs & Brisket) / 280

14-hour Smoked Brisket, Dry Spice Rubbed Baby Back Ribs

Sesame Miso Smoked Salmon Board / 330

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

76 ounce Double Tomahawk Board / 450 **AVG**

Bone-in Ribeye, Roasted Potatoes, Charred Local Vegetables, Mama Lil's Chimichurri, Atomic Horseradish Cream, Served Chilled

House Made Focaccia Pizza

- Cheese **V** / 85
- Pepperoni / 90

Sides

Beecher's Macaroni & Cheese **V** / 145

Unique Combination of Signature Flagship and Just Jack Cheese

Garlic Parmesan Roasted Potatoes **V** **AVG** / 105

Roasted Fingerling Potatoes, Garlic, Parmigiano Reggiano, Herbs

Charred & Chilled Asparagus **V** **VP** **AVG** / 130

Lemon Aioli

ROAST BEEF BISTRO BAGUETTE



Handcrafted Sandwiches

BISTRO BAGUETTES

Roast Beef / 195

Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

Roasted Turkey / 180

Apricot Ginger Chutney, Havarti Cheese, Baguette

Tuscan Veggie Wrap **V** / 115

Serves 6

Grilled Vegetables, Heirloom Tomato, Arugula, Mozzarella, Red Pepper Hummus

Saigon Drip Café

Bok Bok Banh Mi / 165

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

Saigon Drip Café

Veggie Vortex Banh Mi **V** / 165

Tofu, Pickled Carrot & Daikon, Mayonnaise, Cucumber, Cilantro, Soy Sauce on a Toasted Baguette

Coro by Salumi Sub / 190

Salami, Prosciutto, Mortadella, Capicola, Provolone, Tomato, Lettuce, Mama Lil's Aioli

Chicken & Steak Sandwich Duo / 150

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

Garlic and Black Pepper Crusted Skirt Steak, Horseradish Aioli, Vine Ripe Tomatoes, Blue cheese, Pickled Red Onions, Field Greens

À La Carte

Dogs, Sausages & Burgers

Chipotle Black Bean Veggie Burger V / 110

Serves 6

Lettuce, Tomato, Onion, Pickles,
Served with Buns

Grilled Beef Sliders / 215

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

Beyond Bratwursts V / 115

Serves 6

Plant-Based Bratwursts,
Served with Rolls

Beer Braised Bratwursts / 130

Beer Braised Bratwursts, Red Peppers,
Onions, Served with Rolls

Hempler's Hot Dogs / 115

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

Snacks

Salsa Sampler V VP AVO / 80

Pico de Gallo, Salsa Verde, Quemada,
Tortilla Chips

Sweet & Spicy Snack Mix V / 70

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

Happy Hour Snack Mix V / 70

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

Bottomless Freshly

Popped Popcorn V VP / 45

Popcorn Duo V AVO / 95

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

Kettle Chips & Dips V AVO / 70

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

*Levy is just one call away, and a
Culinary or Premium Specialist
Representative will gladly offer
recommendations and/or honor special
requests towards a gluten-free diet.*

*We are proud to provide an avoiding
gluten menu for our guests and have
taken tremendous strides to identify all
forms of gluten and gluten derivatives
in the foods we purchase or prepare
in-house. However, we cannot be
responsible for individual reactions,
or guarantee that there has been no
cross-contamination. Our guests are
encouraged to consider the information
provided in light of their individual
needs and requirements.*



À La Carte

Sweet Spot

Sweet Nothing's Assorted Cheesecakes / 115

Assortment of Mini Cheesecakes

Six-Layer Carrot Cake / 195

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis' Cake / 195

Rich Chocolate Genoise Cake, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake / 195

Five-Layer Lemon Cake, Lemon Curd, Vanilla Icing, Sour Lemon Bark, Toasted Mini Marshmallows



Sugary Sweet Delights / 130

Seasonal Assortment of Pastry Project Cookies, Cheesecakes, Choux Pastries and Fresh Fruit

Dochi Donuts / 130

Locally Made, Seasonal Mochi Donuts

Local Gourmet Desserts / 190

Handcrafted Assortment


Custom Cakes or Cupcakes

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

Nutty Squirrel Gelato

Serves 6 / 65

Choice of:

- **Vegan Pack:**  3 Dark Chocolate and 3 Forest Berry
- **Classic Pack:** 3 Chocolate Fondente and 3 Vanilla
- **Signature Pack:** 3 Sea Salted Caramel and 3 Pistachio

Beverages



Ciders & Seltzers

Sold by the six-pack

Seattle Cider Honeycrisp Cider / 54

2 Towns Cosmic Crisp
Raspberry Cider / 56

Twisted Tea / 58

San Juan Seltzer Huckleberry / 60

San Juan Seltzer Rainier Cherry / 60

Topo Chico Seltzer
Strawberry Guava / 60

Bud Light Seltzer Variety / 60

Hard Seltzer Package / 170
Contains one 6-pack of each:

- San Juan Seltzer Huckleberry
- Topo Chico Seltzer Strawberry Guava
- Bud Light Seltzer

Beer, Ales, & Alternatives

Sold by the six-pack

Budweiser / 54

Bud Light / 54

Coors Light / 54

Elysian Space Dust IPA / 58

Georgetown Bodhizafa / 58

Heineken / 58

Stella Artois / 58

Corona Extra / 58

Modelo Especial / 58

Kona Big Wave / 58

Brewmaster's Choice Collection / 165
Contains one 6-pack of each:

- Elysian Space Dust IPA
- Georgetown Bodhizafa
- Kona Big Wave

Recess Zero Proof Mocktails

- Paloma / 60
- Lime Margarita / 60
- Ginger Lime Mule / 60

Budweiser Zero / 51

Athletic Run Wild IPA N/A / 54

2 Towns Sidekick Cosmic
Crisp Cider N/A / 54

Wine

Sparkling & Rosé

Sold by the 750mL bottle

Domaine Ste Michelle Brut / 48
Columbia Valley, Washington

Browne Family Brut Rosé / 58
Columbia Valley, Washington

Sauvage Blanc de Blanc / 68
Columbia Valley, Washington

Moet & Chandon Imperial Brut / 117
Epernay, France

Veuve Clicquot / 150
Reims, France

Dom Perignon / 362
Champagne, France



Julia's Dazzle Rosé / 48
Columbia Valley, Washington

Browne Family Rosé / 50
Columbia Valley, Washington

White Wine

Sold by the 750mL bottle

SAUVIGNON BLANC

Novelty Hill / 55
Columbia Valley, Washington

Mark Ryan Flowerhead / 60
Columbia Valley, Washington

CHARDONNAY

Sparkman Kindred / 60
Columbia Valley, Washington

Januik / 80
Cold Creek, Washington

Abeja / 103
Columbia Valley, Washington

BOUTIQUE WHITES

Poet's Leap Riesling / 52
Columbia Valley, Washington

Dossier Viognier / 75
Columbia Valley, Washington

DeLille Chaleur Blanc / 80
Columbia Valley, Washington

Red Wine

Sold by the 750mL bottle

PINOT NOIR

La Crema / 90
Willamette Valley, Oregon

Toil / 150
Willamette Valley, Oregon

SYRAH

Sparkman Ruckus / 105
Red Mountain, Washington

Dossier / 150
Columbia Valley, Washington

MERLOT

Browne Family / 92
Columbia Valley, Washington

Pepper Bridge / 139
Walla Walla, Washington

CABERNET SAUVIGNON

DeLille Metier / 65
Columbia Valley, Washington

Airfield Reserve / 90
Yakima Valley, Washington

Sparkman Holler / 100
Columbia Valley, Washington

Long Shadows Feather / 105
Columbia Valley, Washington

Patterson Cellars / 120
Red Mountain, Washington

Woodward Canyon Artist Series / 136
Walla Walla, Washington

DeLille Grand Ciel / 280
Red Mountain, Washington

RED BLENDS

Novelty Hill RSR / 59
Columbia Valley, Washington

Matthews Claret / 66
Columbia Valley, Washington

Pursued by Bear, Bear Cub / 73
Yakima, Washington

DeLille D2 / 100
Columbia Valley, Washington

Mark Ryan The Dissident / 115
Columbia Valley, Washington

Figgins Estate / 188
Walla Walla, Washington

BOUTIQUE REDS

Walla Walla Vintners Sangiovese / 70
Walla Walla, Washington

Fidelitas Malbec / 85
Red Mountain, Washington

Sparkman Yonder Cabernet Franc / 102
Columbia Valley, Washington

Liquor

Sold by the six pack of 50mL bottles unless otherwise indicated

Vodka

Absolut / 75

Tito's Handmade / 75

Ketel One / 96

Grey Goose / 96

Gin

Bombay Dry / 75

Bombay Sapphire / 84

Tanqueray / 84



Rum

Bacardí Superior / 68

Captain Morgan Spiced / 75

Malibu / 75

Tequila

Herradura Silver / 78

Herradura Reposado / 85

Casamigos Blanco / 95

Casamigos Reposado / 98

Patron Anejo / 115

Don Julio 1942 / 144

• Three 50mL bottles

Whiskey & Bourbon

Jim Beam / 77

Fireball / 77

Maker's Mark / 112

Woodford Reserve / 112

Scotch

Dewar's White Label / 68

Macallan 12yr / 92

Cordials

Grand Marnier / 72

Bailey's Original Irish Cream / 72

Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks / 30

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Barq's Root Beer

Minute Maid Lemonade

Water / 32

Dasani Bottled Water

Sparkling Water / 30

Topo Chico

Topo Chico Blueberry with
Hibiscus Extract

Topo Chico Lime with Mint Extract

Juices / 30

7.2oz. cans

Cranberry Juice

Grapefruit Juice

Orange Juice

Pineapple Juice



Hot Beverages / 49

Served in carafes for 12

Starbucks Coffee

Starbucks Decaffeinated Coffee

Hot Chocolate

Assortment of Hot Teas

Bar Supplies

Bedford's Ginger Beer / 28

Tonic Water / 28

Seltzer Water / 28

Withco Cocktail Mix
750mL Bottle / 40

The Scoop

Hours of Operation

Lumen Field Premium Specialist Representatives are available from 9:00 a.m. to 5:00 p.m. PST, to assist you in your food and beverage selections.

Online ordering is available at <http://suiteeats.com/lumenfield>

To reach a Representative:
Dial / **206-808-8304** or
E-mail / lumenfieldsuites@fghlevy.com.

Food and 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 5:00 p.m. PST, five business days prior to each event.

Orders can be received via e-mail at lumenfieldsuites@fghlevy.com and online at <http://suiteeats.com/lumenfield>. Orders can be arranged with the assistance of a Premium Specialist Representative at **206-808-8304** during normal business hours.

If for any reason an event is cancelled (cold, snow, etc.) and the stadium does not open, you will not be charged for your food and beverage order. If the gates to the stadium open for any amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 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 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.

Food and Beverage Delivery

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

Specialized Items

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

Smallwares and Supplies

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

Security

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

Payment Procedure and 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.

