

WELLS FARGO ARENA

SUITE & LOGE MENU

WELLS FARGO
— ARENA —



SPECTRA



ALL-AMERICAN PACKAGE

\$300 serves 8 | \$550 serves 16

BOTTOMLESS POPCORN

Fresh popcorn

KETTLE CHIPS

Parmesan ranch seasoned chips with ranch and onion dips

FRESH GARDEN VEGETABLE DISPLAY

Variety of crisp vegetables including broccoli, cauliflower, cherry tomatoes, carrots, peppers, radishes and cucumbers — served with housemade ranch dip

CAESAR SALAD

Fresh romaine lettuce, shaved and aged Parmesan — served with traditional Caesar dressing and house croutons

CHICKEN TENDERS

Served with ranch and bbq sauce

GOURMET HOT DOG AND BURGER BAR

A combination of our all beef colossal dogs and half-pound grilled Angus burgers — served with kaiser rolls

GOURMET COOKIE DISPLAY

Variety of soft, fresh-baked cookies

Nutrition information available upon request.

SNACK PACKAGE

\$175 serves 8 | \$350 serves 16

BOTTOMLESS POPCORN

Fresh popcorn

KETTLE CHIPS

Parmesan ranch seasoned chips with ranch and onion dips

CHICKEN TENDERS

Served with ranch and bbq sauce

BBQ MEATBALLS

Classic meatballs covered in sweet hickory barbeque sauce

PIZZA PARTY PACKAGE

\$60 serves 8

YOUR CHOICE OF AN EXTRA LARGE CHEESE, SAUSAGE, PEPPERONI OR MEAT COMBO PIZZA MADE IN-HOUSE

Served with garlic breadsticks and traditional Caesar salad

EXTRA LARGE PIZZA

\$25 serves 6

Cheese, sausage, pepperoni or meat combo, made in-house

Nutrition information available upon request.

SNACKS

BOTTOMLESS POPCORN

\$23 Fresh popcorn

CHIPS AND DIPS

\$25 serves 8 | **\$50** serves 16

Potato chips with ranch and onion dips

KETTLE CHIPS

\$25 serves 8 | **\$50** serves 16

Parmesan ranch seasoned chips with ranch and onion dips

SALSA AND GUACAMOLE SAMPLER

\$30 serves 8 | **\$60** serves 16

Salsa fresca, pico de gallo, black bean corn salsa and traditional guacamole

COLD APPETIZERS & SALADS

FRESH GARDEN VEGETABLE DISPLAY

\$40 serves 8 | **\$80** serves 16

Variety of crisp vegetables including broccoli, cauliflower, cherry tomatoes, carrots, peppers radishes and cucumbers — served with housemade ranch dip and traditional garlic hummus

SEASONAL FRUIT DISPLAY

\$40 serves 8 | **\$80** serves 16

Seasonal fruits including fresh berries, sliced melons and grapes

ARTISAN CHEESE DISPLAY

\$45 serves 8 | **\$90** serves 16

Imported and domestic cheeses including havarti, smoked Gouda, blue cheese, aged cheddar, swiss, pepper jack, Boursin and colby jack, salami, andouille and prosciutto — accompanied with gourmet crackers

POTATO SALAD

\$22 serves 8 | **\$44** serves 16

Traditional potato salad topped with mild cheddar cheese

COLESLAW

\$22 serves 8 | **\$44** serves 16

Housemade vinegar slaw topped with sweet green onions

GRILLED CHICKEN CAESAR SALAD

\$45 serves 8 | **\$90** serves 16

Fresh romaine lettuce, tender chicken and shaved aged Parmesan — served with traditional Caesar dressing and homestyle croutons

HOT APPETIZERS

BBQ MEATBALLS

\$25 serves 8 | **\$50** serves 16

Classic meatballs covered in sweet hickory barbeque sauce

SOFT PRETZEL BITES

\$30 serves 8 | **\$60** serves 16

Served with warm beer cheese sauce and zesty mustard

CRISP PORK EGG ROLLS

\$40 serves 8 | **\$80** serves 16

Served with soy sauce and sweet and sour dipping sauces

SOUTHWEST CHICKEN QUESADILLA

\$45 serves 8 | **\$90** serves 16

Served with sour cream, guacamole and housemade salsa fresca

CHICKEN TENDERS

\$45 serves 8 | **\$90** serves 16

Served with honey mustard, buttermilk ranch and sweet hickory barbeque sauce

WHITE CHEDDAR CHEESE CURDS

\$40 serves 8 | **\$80** serves 16

Served with buttermilk ranch dressing

NACHO GRANDE

\$55 serves 8 | **\$110** serves 16

Tortilla chips served with ground beef, diced tomatoes, guacamole, housemade salsa fresca, sour cream, sliced jalapeños and warm pepper jack cheese sauce

TRADITIONAL BUFFALO CHICKEN WINGS

\$55 serves 8 | **\$110** serves 16

Bone-in wings with traditional buffalo sauce and served with blue cheese, ranch dressing and celery sticks — also available tossed in a honey-sriracha sauce

SANDWICHES

COLOSSAL HOT DOGS

\$45 serves 8 | **\$90** serves 16

All beef hot dogs served with shredded cheddar cheese, diced white onions, fresh baked rolls, relish, ketchup and mustard

BUILD YOUR OWN SLIDERS

\$75 serves 8 | **\$150** serves 16

Grilled mini burgers, crispy chicken or a combination of the two — served with miniature rolls, American cheese, lettuce, tomato, onion and pickle chips

GOURMET CHICKEN SANDWICH

\$80 serves 8 | **\$160** serves 16

Your choice of grilled chicken sandwiches with garlic and herbs or fried chicken sandwiches with traditional buttermilk breading — served with fresh baked kaiser rolls and assorted condiments

FIRE-GRILLED HAMBURGER BAR

\$80 serves 8 | **\$160** serves 16

Half-pound Angus burgers cooked on an open grill and accompanied by kaiser rolls and condiments including: tomato, lettuce, sliced cheddar cheese, red onion and dill pickle — ketchup, mustard and mayonnaise included

GOURMET HOT DOG AND BURGER BAR

\$85 serves 8 | **\$170** serves 16

A combination of our all beef colossal dogs and half-pound Angus burgers, grilled to perfection — served with fresh-baked rolls and assorted condiments

SWEET HICKORY BBQ SANDWICHES

\$90 serves 8 | **\$180** serves 16

Barbeque pulled pork and beef brisket with sweet hickory barbeque sauce — served with fresh-baked kaiser rolls

DESSERTS

GOURMET COOKIE DISPLAY

\$20 serves 8 | **\$40** serves 16

Variety of soft, fresh-baked cookies

COOKIE AND BROWNIE ASSORTMENT

\$22 serves 8 | **\$44** serves 16

ULTIMATE BROWNIE DISPLAY

\$26 serves 8 | **\$52** serves 16

Housemade assortment includes triple-chocolate fudge, pecan blondies and peanut butter fudge

CHOCOLATE DIPPED STRAWBERRIES

\$32 serves 8 | **\$64** serves 16

Hand-dipped strawberries

NON-ALCOHOLIC BEVERAGES

SODA

\$15 per 6-pack

Coke, Cherry Coke, Diet Coke, Minute Maid Lemonade, Sprite

WATER

\$24 per 6-pack

Dasani bottled water

MIXERS

\$14 per 6-pack

Tonic water, club soda, ginger ale, ginger beer

MARGARITA MIX

\$17 per liter

MADAME MARY'S BLOODY MARY MIX

\$20 per liter

RED BULL/SUGAR-FREE RED BULL

\$24 per 4-pack

Nutrition information available upon request.

BEER AND WINE

DOMESTIC

\$30 per 6-16 oz Beers

Budweiser, Bud Light, Busch Light, Coors Light, Michelob ULTRA, Miller Lite

LOCAL CRAFT BEER

\$45 per 6-16 oz Beers

Confluence Farmer John's, Confluence Capital Gold, Confluence Des Moines IPA

SPECIALTY

\$30 per 6-12 oz Beers

Angry Orchard, Blue Moon, White Claw Black Cherry

WHITE WINE

\$40 per bottle

Maso Canali Pinot Grigio | *Trentino, Italy*

William Hill Estate Winery Chardonnay | *Napa Valley, California*

RED WINE

\$40 per bottle

Louis M. Martini Cabernet Sauvignon | *Sonoma County, California*

MacMurray Ranch Pinot Noir | *Russian River Valley, California*

LIQUOR

(comes with your choice of 6-pack mixer)

VODKA

\$115 Ketel One | **\$70** Smirnoff

RUM

\$85 Captain Morgan Spiced | **\$70** Captain Morgan White

GIN

\$110 Tanqueray

BOURBON

\$130 Bulleit

WHISKEY

\$130 Crown Royal | **\$130** Jack Daniel's | **\$120** Templeton Rye

SCOTCH

\$150 Johnnie Walker Black | **\$120** Johnnie Walker Red

TEQUILA

\$150 Don Julio Blanco | **\$100** Jose Cuervo Especial

Nutrition information available upon request.



SPECTRA FOOD SERVICES & HOSPITALITY

ALCOHOLIC BEVERAGES


Spectra Food Services & Hospitality is the exclusive provider for all food and beverages at Wells Fargo Arena. The suite holder or his/her representative is responsible for controlling and monitoring alcoholic beverage consumption in their suite. In accordance with the Iowa State Law, anyone less than 21 years of age is not allowed to consume alcoholic beverages. It is also prohibited to bring in any outside alcoholic beverages or remove them from your suite or the suite level. Any outside beverages will be immediately confiscated.

SUITE ADVANCE ORDERS

Online ordering is available up to 48 hours before the event starts. All orders placed less than 48 hours prior to the event must be placed from our event day menu. To place orders or for questions, please contact Mark Kehret, Suites Manager, at 515.564.8063 or Mark.Kehret@SpectraXP.com.

PAYMENT

Spectra Food Services & Hospitality will accept cash and all major credit cards for payment. Suite holders must produce one method of payment at the beginning of all events. When using cash, payment must be received upon the arrival of your order. If you wish to pay cash at the conclusion of the event, we will require a major credit card to be held open until cash payment is received.



SPECTRA FOOD SERVICES & HOSPITALITY

CANCELLATIONS

In the event of a cancellation, please contact the suites department at 515.564.8063 immediately. All orders cancelled 48 hours in advance will be charged 50% of the final bill. All orders canceled 24 hours or less before the event will be charged 100% of the final bill. Spectra Food Services & Hospitality is not responsible for any lost or stolen items that are left in the suite.

FOOD & BEVERAGE CHARGES

All catered events are subject to a 22% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. All orders are subject to state and local taxes.

