suite menu

Online Ordering | SuiteEats.com/LumenField

LUMEN FIELD

Packages

Packages serve 12 guests unless otherwise noted.

Garden to Table

Serves 6 guests

— 550.00 —

Kale & Ancient Grain Salad (V)
5 Grain Blend, Roasted Butternut Squash, Chickpeas, Pickled Red Onion, Candied Walnuts, Apple Cider Vinaigrette

Seasoned Pretzels & Dips (V)
Pretzel Sticks Seasoned with Garlic Parmesan, Dill Pickle, Yellow Mustard Seasoning. Served with
Dill Pickle Hummus Dip, Roasted Garlic Parmesan Dip

Hummus Trio (V)
Roasted Red Pepper, Red Beet, Edamame, Naan Bread

Plant-Based Focaccia Pizza (V²)
House Marinara, Artichoke Hearts, Heirloom Tomato, Roasted Garlic, Plant-Based Mozzarella

BBQ Tofu Burnt Ends (V², AVG)
Smokey Signature Spices and BBQ Sauce with Blistered Onions and Baby Peppers

Assorted Cake Sampler by Nats Rawline (V²)
Tiramisu, Lime Mango, Very Berry, Chocolate Caramel

Lumen Field Favorites

— 1050.00 —

Bottomless Freshly Popped Popcorn (V)

The Snack Attack
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Fruit Platter (V², AVG)
An Assortment of Fresh and Dried Fruit

Chicken Tenders
BBQ Sauce, Ranch

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

Local BLT Salad
Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

The Authentic
Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Local Baguette

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

Make it a Seattle Dog:
Add Jalapeno Cream Cheese Spread

(V) vegetarian | (V²) vegan | (AVG) avoiding gluten

Packages

Packages serve 12 guests unless otherwise noted.

The Winning Play

— 1300.00 —

House-Made Roasted Snack Mix (V)
Pistachios, Cashews, Almonds, Dried Olives

Tapas Board
Albondigas En Salsa, Spanish Cheeses, Cured Meats, Artisan Olives, Crackers, Quince, Artisan Breads

Baby Artichokes & Green Bean Salad (V+) (AVG)
Heirloom Tomatoes, Peas, Roasted Carrots Citrus Vinaigrette

Hummus Trio (V)
Roasted Red Pepper, Red Beet, Edamame, Naan Bread

Seattle Bratwurst
Hempler's Smoked Bratwurst, Jalapeno Cream Cheese Spread, Grilled Onions

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

Saigon Drip Café Bok Bok Banh Mi
Grilled Chicken, Rich Creamy Pate, Pickled Carrot and Daikon, Mayonnaise, Cucumber, Cilantro, Soy Sauce on a Toasted Baguette

Northwest Barbecue

— 1550.00 —

Corn Muffins (V)
Honey, Butter

PNW Mac Salad (V)
Elbow Macaroni Pasta, Green Goddess Dressing, Shredded Carrots, Mama Lil's Peppers

Local BLT Salad (AVG)
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 (V)
Unique Combination of Signature Flagship and Jack Cheeses

Pit Master Trio
Smoked Sausage, BBQ Pulled Chicken, 14-Hour Smoked Brisket

Sweet Nothings Cheesecake (V)
Assortment of Mini Cheesecakes

(V) vegetarian | (V+) vegan | (AVG) avoiding gluten

á la carte

Cool Appetizers

Cool Appetizers serve 12 guests unless otherwise noted.

Local Charcuterie Board • 240
Chef's Selection of Salami by Coro, Local Cheeses, mama Lil's Peppers, Local Honey, Seasonal Jam, Crostini

12 Layer Dip (V) • 145
Spicy Black Beans, Pico de Gallo, Chipotle Salsa, Charred Street Corn, Sour Cream, Pepper Jack and Cheddar Cheese, Jalapenos, Scallions, Olives, Pickled Red Onions

Olive & Whipped Feta Platter (V) • 115
Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

Seasonal Root Vegetable & Dips (V) • 145
Seasonal Root Vegetables, Spiced Beetroot Hummus & Goat Cheese, Roasted Carrot Dip, Sweet Pea & Hominy Spread, Grilled Naan

Fruit Platter (V2) (AVG) • 130
An assortment of Fresh and Dried Fruits

Chilled Shrimp Cocktail (AVG) • 175
Poached Shrimp, Zesty Cocktail Sauce, Lemons *(30 PIECES)*

Sushi by Hiroshi • 420
Hand Picked Selection of Fresh Seasonal Maki, Nigiri, Sashimi

JSN Bread Basket (V) • 80
Assorted Macrina Bakery Rolls, Jalapeño Jelly, Smoked Salmon Cream Cheese Spread, Nectarine Butter

Warm Appetizers

Warm Appetizers serve 12 guests unless otherwise noted.

Jalapeño & Artichoke Dip (V) (AVG) • 160
Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

Chicken Wings • 200
Buffalo Sauce, BBQ Sauce, Blue Cheese Dressing

Beecher's Macaroni & Cheese (V) • 160
Unique Combination of Signature Flagship and Just Jack Cheeses

The Chicken Tender & Sauce Zone • 200
Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

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

Empanadas • 200 *(choice of 1)*

- *Argentine Beef*
  All-Natural Ground Beef, Red Peppers, Scallions, Potatoes, Green Olives, Traditional Dough
- *Chipotle Chicken*
  All-Natural Chicken, Chipotle Peppers, Onions, Basil, Tomatoes, Paprika Dough
- *Portobello, Spinach & Mozzarella* (V)
  Onions, Mozzarella, Ethiopian Spices, Spinach Dough
- *Salsas* (V2)
  Chimichurri, Salsa Verde

Pork Soup Dumplings • 185
Steamed Kurobuta Pork Dumplings, House Garlic Chili Crisp Oil, Savory Soy Sauce, Scallions

(V) vegetarian | (V2) vegan | (AVG) avoiding gluten

à la carte

Greens

Greens serve 12 guests unless otherwise noted.

Goddess & Gem • 130
Gem Lettuce Leaves, Romaine Hearts, Fresh Basil, Toasted Hazelnuts, Dried Cranberries, Sungold Tomatoes, Green Goddess Dressing

Street Corn Salad • 130
Mixed Greens, Sweet Corn, Cherry Tomatoes, Ancho Chili Dust, Fresno Chiles, Burrata Cheese, Cotija Cheese, Aji Verde Dressing

Chopped Vegetable Salad • 130
Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad • 130
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

- *Grilled Chicken 65*
- *Shrimp 75*

Local BLT Salad • 145
Little Gem Lettuce, Hempler's Bacon, Tillamook White Cheddar Cheese, Heirloom Cherry Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

vegetarian | vegan | avoiding gluten

á la carte

Entrees

Entrees serve 12 guests unless otherwise noted.

Char-Grilled Chicken Board ∇ 300

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

Meatball Sliders • 150

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls / gluten free buns available

House Made Focaccia Pizza

- Cheese ∇ 100
- Pepperoni ∇ 105

Miso Glazed Salmon Board • 385

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

Steakhouse Beef Tenderloin • 530

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

Taco Tailgate Fiesta • 300

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

Huli Huli Chicken • 260

Hawaiian Style Grilled Chicken Thighs, Shredded Cabbage, Charred Pineapple

Santa Maria Grilled Skirt Steak • 350

Charred Garden Vegetables, Red Pepper Relish

Classic Sides

Classics Sides serve 12 guests.

Shaved Roasted Sprouts • 130

Gremolata, Manchego Cheese, Pomegranate Glaze

Tuscan Grilled Artichokes • 135

Citrus Vinaigrette, Sweetie Peppers

Sea Salt & Vinegar Roasted Potatoes • 135

Fresh Herbs and Charred Cipollini

Burgers, Sausages & Dogs

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

Grilled Beef Sliders • 230

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

Chipotle Black Bean Burger • 125

Serves 6

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

Seattle Bratwurst • 145

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

Hempler's Hot Dogs • 130

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

Make it a Seattle Dog: Add Jalapeno Cream Cheese

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á la carte

Handcrafted Sandwiches

Sandwiches serve 12 guests unless otherwise noted.

Big Bella • 180
Mortadella, Fresh Mozzarella, Pistachio Cream, Black Pepper, Arugula, Toasted Chopped Pistachios, Maldon Sea Salt, Extra Virgin Olive Oil

Beet-LT V • 170
Roasted Yellow Beets, Vine-Ripened Tomatoes, Fresh Basil, Sliced Provolone Cheese, Hearts of Romaine, Caraway Aioli, Whole Grain Bread

The Authentic • 180
Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Creamy Mini Buffalo Chicken Sandwiches • 170
Shredded Chicken, Cream Cheese, Buffalo Hot Sauce, Cheddar Cheese, Scallions, Mini Rolls, Tortilla Chips, Celery Sticks

Pulled Pork Sliders • 175
Pork Carnitas, Classic Coleslaw, BBQ Sauce, Slider Buns

Saigon Drip Café Bok Bok Bahn Mi • 190
Grilled Chicken, Rich Creamy Pate, Pickled Carrot and Daikon, Mayonnaise, Cucumber, Cilantro, Soy Sauce on a Toasted Baguette

Saigon Drip Café Veggie Vortex Bahn Mi • 180
Tofu, Pickled Carrot and Daikon, Mayonnaise, Cucumber, Cilantro, Soy Sauce on a Toasted Baguette

Plant-Based Delights

Plant-Based Delights serve 6 guests unless otherwise noted.

Cowboy Caviar V • 125
Black Beans, Black Eyed Peas, Tomatoes, Corn, Red Onions, Bell Peppers, Jalapeños, Cilantro, Vinaigrette, Tortilla Chips

Hummus Trio V • 105
Roasted Red Pepper, Red Beet, Edamame, Naan Bread

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Tofu & Mushroom Thai Lettuce Cups V2 • M10
Bibb Lettuce, Basil, Lime, Cilantro, Red Onion, Cashews

V vegetarian | V2 vegan | AVG avoiding gluten

á la carte

Snacks

Snacks serve 12 guests unless otherwise noted.

House Soft Baked Pretzel V • 135

Salsa Sampler V V² AVG • 105
Salsa Verde, Salsa Quemada, Pico de Gallo, Tortilla Chips

The Snack Attack V • 85
SnackMix,Dry-Roasted Peanuts, PretzelTwists,Kettle-Style Potato Chips

Seasoned Pretzel Sticks & Dips V • 120
Pretzel Sticks Seasoned with Dill Pickle, Garlic Parmesan, Yellow Mustard Seasonings, Dill Pickle Hummus, Roasted Garlic Parmesan Dip

Bottomless Freshly Popped Popcorn V • 65

Dry-Roasted Peanuts V • 85

Happy Hour Snack Mix V • 85

Pretzel Twists V • 85

Kettle Chips & Dips V AVG • 85
Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

V vegetarian | V² vegan | AVG avoiding gluten

Dessert

Suite Sweets

Suite Sweets serve 12 guests unless otherwise noted.

PNW Berry Cobbler • 150
Whipped Cream

Custom Desserts
Reach out to your suites team at lumenfieldsuites@fghlevy.com for your choice of custom cakes, desserts and macarons

Cold Snap Ice Cream Cart • 350
Our Cold Snap Ice Cream machine uses "pod" technology to give you fresh, frozen treats in just 2-3 minutes! Reservations are in 1 hour increments and serve 12 guests. Limited Availability. Please reach out to lumenfieldsuites@fghlevy.com for more details!

Cinnamon Sugar Donut Bites • 125
Caramel and Chocolate Sauce

Gourmet Cookies & Brownies • 145
Gourmet Cookies, Decadent Brownies

Suite Treat Platter • 145
Assortment of Cookies, Cheesecakes, Choux Pastries, Fresh Fruit

Assorted Vegan Cake Sampler by Nats Rawline • 125
Tiramisu, Lime Mango, Verry Berry, Chocolate Caramel

The Cookie Collection • 60
We turned your favorite cakes into jumbo gourmet cookies!

- Red Velvet
- Lemon Meringue
- Carrot Cake
- Chocolate Paradis'

Each designer box includes one of each!

vegetarian | vegan | avoiding gluten

Beverages

Beverage packages include either 1 750mL bottle or 1 six-pack of each item indicated, unless otherwise noted.

All Star Package • 400

Kiona Chardonnay
Kiona Vineyards Estates Cuvee
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
Modelo
Seltzer Water (1 six-pack)
Cranberry Juice (1 six-pack)
Orange Juice (1 six-pack)

All In Bundle • 750

Bud Light
Modelo
Elysian Seasonal Beer
Sparkman Kindred Chardonnay
Novelty Hill RSR
Ketel One (1 50mL six pack)
Casamigo Blanco (1 50mL six pack)
Zing Zang Margarita
Zing Zang Bloody Mary Mix
Seltzer Water (1 six-pack)
Cranberry Juice (1 six-pack)
Orange Juice (1 six-pack)
Coca Cola
Diet Coke
Sprite

Signature Batch Cocktail •115 (*Serves 12)*

Blue Margarita
Casamigos Reposado, Fresh Lime, Sour Mix, Blue Curacao, Tajin, Salt and Lime

Custom Cocktail
Personalize your experience with your very own customized cocktail. Please reach out to LumenFieldSuites@fghlevy.com for more information.

Beverages

Ready-to-Drink Cocktails, Seltzers & Ciders

Sold by the six-pack

Nutrl Vodka Pineapple • 67

Nutrl Vodka Cranberry • 67

San Juan Seltzer Huckleberry • 67

Topo Chico Seltzer Strawberry Guava • 67

Seattle Cider Honeycrisp • 62

Schilling Cider Moonberry • 62

Beer, Ales & Zero Proof

Sold by the six-pack.

Budweiser • 62

Bud Light • 62

Michelob Ultra • 62

Coors Light • 62

Elysian Seasonal Selection • 67

Georgetown Bodhizafa • 67

Modelo Especial • 67

Michelob Ultra Zero • 56

Athletic Run Wild • 59

Recess Grapefruit Paloma • 64

Recess Lime Margarita • 64

Beverages

Sparkling & Rosé

Sold by the 750 mL bottle

Treveri Blanc de Blancs Brut • 52
Columbia Valley, Washington

Sauvage Blanc de Blanc • 72
Columbia Valley, Washington

Moet & Chandon Imperial • 122
Epernay, France

Veuve Clicquot • 225
Reims, France

Dom Perignon Imperial • 750
Champagne, France

Browne Family Rose • 62
Columbia Valley, Washington

Julia's Dazzle • 60
Columbia Valley, Washington

White Wine

Sold by the 750mL bottle

PINOT GRIGIO

Mark Ryan Flowerhead • 69
Columbia Valley, Washington

RIESLING

Poet's Leap • 59
Columbia Valley, Washington

SAUVIGNON BLANC

Novelty Hill • 64
Columbia Valley, Washington

Mark Ryan Flowerhead • 69
Columbia Valley, Washington

CHARDONNAY

Kiona Vineyards • 52
Columbia Valley, Washington

Sparkman Kindred • 69
Columbia Valley, Washington

Passing Time • 82
Columbia Valley, Washington

Januik • 89
Cold Creek, Washington

Abeja • 114
Columbia Valley, Washington

WHITE BLENDS

Dossier Viognier • 84
Columbia Valley, Washington

DeLile Chaleur Blanc • 89
Columbia Valley, Washington

Beverages

Red Wine

Sold by the 750 mL bottle

MERLOT

Browne Family • 102
Columbia Valley, Washington

Pepper Bridge • 144
Walla Walla, Washington

CABERNET SAUVIGNON

DeLile Métier • 75
Columbia Valley, Washington

Airfield Reserve • 99
Yakima Valley, Washington

Sparkman Holler • 109
Columbia Valley, Washington

Long Shadows Feather • 112
Columbia Valley, Washington

Woodward Canyon
Artist Series • 142
Walla Walla, Washington

RED BLENDS

Abbey Page • 42
Columbia Valley, Washington

Kiona Estates
Cuvee • 52
Columbia Valley, Washington

Novelty Hill RSR • 69
Columbia Valley, Washington

Pursued by Bear, Bear Cub • 80
Yakima, Washington

Passing Time • 97
Yakima, Washington

DeLile D2 • 109
Columbia Valley, Washington

Mark Ryan Dissident • 122
Columbia Valley, Washington

Dossier Flagship Index • 242
Columbia Valley, Washington

Liquor

Sold by the 50mL six pack

Vodka

Tito's Handmade • 82

Ketel One • 98

Grey Goose • 107

Gin

Hendrick's • 117

Rum

Captain Morgan Spiced • 77

Bacardí Superior • 77

Tequila

Casamigos Blanco • 102

Casamigos Reposado • 104

Patrón Anejo • 117

Don Julio 1942 • 152
3-50ml bottles

Whiskey & Bourbon

Jim Beam White Label • 82
Fireball • 82

Screwball Peanut
Butter Whiskey • 82

Maker's Mark • 117

Woodford Reserve • 117

Scotch

Dewar's White Label • 70

Macallan 12yr • 94

Cognac

Hennessy V.S. • 97

Cordials

Baileys Original Irish Cream • 80

Grand Marnier • 80

Beverages

Chill

Sold by six-pack unless otherwise indicated

Soft Drinks • 35

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Ginger Ale

Barq's Root Beer

Minute Maid Lemonade

Water

Dasani Bottled Water • 35

Sparkling • 35

Topo-Chico Sabores
Lime with Mint Extract
Topo-Chico Original

Juices • 35

Cranberry Juice
Grapefruit Juice
Orange Juice
Pineapple Juice

Miscellaneous Beverages • 54

Fresh Brewed Regular Coffee

Fresh Brewed Decaffeinated

Coffee Assorted Hot Teas

Bar Supplies

Zing Zang Bloody Mary Mix • 42

Zing Zang Margarita Finest Call • 42

Bedford's Ginger Beer • 34

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 5:00 p.m. PST, **5** 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 5:00 p.m. PST **four business days** 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 Holder 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 Holders 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 Holder's designated credit card each event. The Suite Holder 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 Holder at our normal retail price.