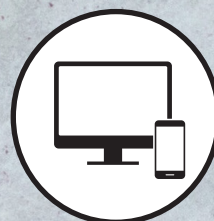


LUMEN FIELD



Online Ordering

Suiteeats.com/lumenfield



Northwest Barbecue

Enjoy American culinary classics // 950, Serves 12 Guests

Corn Muffins

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 Cheese

Local BLT Salad AVG

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

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

Hood Famous Assorted Cheesecakes V

Ube, Coconut Pandan, Vietnamese Coffee, White Chocolate Guava



BEECHER'S MACARONI & CHEESE

SeaTown

A sampling of local culinary delights // 1325, Serves 12 Guests

Miso Glazed, House 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 V² AVG

Lemon Aioli

76 Ounce Double Tomahawk Board

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

Garlic Parmesan Roasted Potatoes V

Roasted Fingerling Potatoes, Garlic, Parmigiano Reggiano, Herbs

Local Gourmet Desserts V

Handcrafted Assortment

Mezze Plate V

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

Lumen Field Favorites

Enjoy traditional stadium fare and American culinary classics // 850, Serves 12 Guests

Bottomless Freshly Popped Popcorn V

Seasonal Fresh Fruit V V²

Assorted Fresh Fruit

Farmer's Market Veggies & Dip V

Farm Stand Vegetables, Tzatziki

Grilled Beef Sliders

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

Chicken Tenders

Ranch Dressing, BBQ Sauce

Beecher's Macaroni & Cheese V

Unique Combination of Signature Flagship and Just Jack Cheese

Hempler's Hot Dogs

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

Pastry Project Platter V

Seasonally Assorted Cookies



à la carte

All à la carte items serve 12 guests unless otherwise noted

Cold Appetizers



MARKET VEGGIES & DIP

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 & Dip // 105 V AVG
Farm Stand Vegetables, Tzatziki

Chilled Shrimp Cocktail AVG
160 // 30 pieces
Poached Shrimp, Zesty
Cocktail Sauce, Lemons

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

Seasonal Fresh Fruit V² AVG // 105
Assorted Fresh Fruit

Mezze Plate // 125 V
Red Pepper Hummus, Marinated Feta,
Dolmas, Assorted Veggies, Olives, Naan

Sushi by Hiroshi // 298
Hand Picked Selection of Fresh,
Seasonal Maki, Nigiri, Sashimi

Vegetarian Sushi by Hiroshi V
// 200
Hand Picked Selection of Vegetarian
Seasonal Maki

Hot Appetizers

Pulled Pork Nachos // 175
Tortilla Chips, Pulled Pork, Queso
Blanco, Sour Cream, Pickled Jalapeños,
Green Onions

Dungeness Crab & Artichoke Dip
// 180
Warm Dungeness Crab, Artichoke,
Cream Cheese, Crostini

MiLa Xiao Long Bao // 160
Steamed Pork and Shrimp Soup
Dumplings from Bar Dojo, Garlic Chili
Crisp Oil, Savory Soy Sauce, Scallions

Soft Pretzel Bites V // 115
Queso Blanco, Whole Grain Mustard

Samosas V AVG // 145
Pea and Potato Samosas, Mango Chutney

Maria Luisa Empanadas // 165
Choice of:
• **La Boca Beef**-Seared Ground Beef,
Red Bell Peppers, Raisins, Sautéed
Green and Yellow Onions, A Special
Mixture of Herbs and Spices
• **Soldato "Chorizo"**-Spanish Chorizo,
Mozzarella Cheese, Red Bell Peppers,
Diced Onions, Garlic
• **Lugano "Spinach"**-Sautéed Onions
and Red Peppers, Creamy Bechamel
Sauce Mix, Mozzarella, Feta Cheese,
Fresh Spinach V

Salads

Northwest Beet Salad V // 120
Local Mixed Greens, Goat Cheese,
Candied Pecans, Blackberries, Balsamic
Vinaigrette

**Chopped Vegetable
Salad** V V² AVG // 130
Romaine, Spinach, Seasonal Vegetables,
Olives, Artichokes, Red Wine Vinaigrette

Classic Caesar Salad // 110
Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Teppanyaki Noodle Salad // 125
Yakisoba Noodles, Edamame, Bell
Peppers, Cabbage, Carrots, Broccoli,
Cilantro, Miso Sesame Dressing

**Bocconcini Tomato & Cucumber
Salad** V // 115
Marinated Mozzarella Bocconcini,
Cherry Tomatoes, English Cucumbers,
Basil, Balsamic Vinaigrette

Local BLT Salad AVG // 130
Little Gem Lettuce, Hempler's Bacon,
Tillamook White Cheddar Cheese,
Heirloom Cherry Tomatoes, Ranch



à la carte

All à la carte items serve 12 guests unless otherwise noted

Entrées

76 Ounce Double Tomahawk Board
// **450**

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

Miso Glazed, House Smoked Salmon Board AVG // **330**

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

Smokin' Duo (Ribs & Brisket) // **230**

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

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 Options:

BBQ Jackfruit and Chipotle Beyond Beef

Enchilada Skillet by Rachael DeVaux @Rachael'sGoodEats // **195**

Organic Ground Turkey, Zucchini, Bell Pepper, Beecher's Cheese, Flour Tortilla

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 AVG
// **130**

Lemon Aioli

Sandwiches

Bistro Baguettes

Roast Beef // **195**

Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

Roasted Turkey // **180**

Apricot Ginger Chutney, Havarti Cheese, Baguette

Saigon Drip Cafe Bok Bok Banh Mi
// **165**

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

Saigon Drip Cafe Veggie Vortex Banh Mi // **165** V

Tofu, Pickled Carrot & Daikon, Mayo, Cucumber, Cilantro, Soy Sauce in a Toasted Baguette

Tuscan Veggie Wrap V
Serves 6 // **115**

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

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 and Field Greens

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



TUSCAN VEGGIE WRAP



à la carte

All à la carte items serve 12 guests unless otherwise noted

Stadium Classics



Hempler’s Hot Dogs // 115
All Beef Hot Dogs, Peppers, Onions, Hot Dog Buns

Beer Braised Bratwursts // 130
Red Peppers, Onions, Rolls

Beyond Bratwursts V
// *Serves 6, 115*
Plant Based. Served With Rolls

Chicken Wings // 170
Buffalo Sauce, BBQ Sauce, Blue Cheese Dressing

Chicken Tenders // 170
Ranch, BBQ Sauce

Grilled Beef Sliders // 165
Grilled All Beef Sliders, Onions, House Made Beecher’s Cheese Spread, Slider Buns

Chipotle Black Bean Veggie Burger // serves 6, 110 V
Lettuce, Tomato, Onion, Pickles, House Special Sauce

House Made Focaccia Pizza
Cheese // **85**
Pepperoni // **90**

Snacks

Sweet & Spicy Snack Mix V // 70
Hot Cajun Corn Sticks, Hot and Spicy Sesame Sticks, Honey Roasted Buffalo Nuts, Honey Sesame Sticks, Pretzels

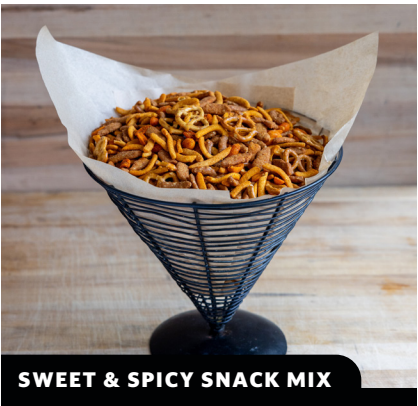
Salsa Sampler V Vp AVG // 80
Pico de Gallo, Salsa Verde, Quemada, Tortilla Chips

Kettle Chips & Dips V AVG // 70
Kettle Style Potato Chips, French Onion Dip, Garlic Parmesan Dip

Bottomless Freshly Popped Popcorn V Vp // 45

Popcorn Duo V AVG // 95
Harvey’s Butter Toffee and Buffalo & Blue Cheese Flavored Popcorn (not Bottomless)

Happy Hour Mix V // 70
Butter Toffee Peanuts, Cajun Hot Corn Sticks, Rice Snacks, Wasabi Peas, Roasted Salted Almonds, Mustard Pretzels, Roasted Salted Pecans, Roasted Salted Cashews



Levy is just one call away and a Culinary or Suite Admin Coordinator 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.



sweet spot

All desserts serve 12 guests unless otherwise noted

Desserts

Pastry Project Platter V // 130

Seasonally Assorted Cookies

Hood Famous Assorted Cheesecakes V // 115

Ube, Coconut Pandan, Vietnamese Coffee, White Chocolate Guava

Dochi Donuts V // 130

Locally Made, Seasonal Mochi Donuts

Local Gourmet Desserts V // 190

Handcrafted Assortment

Nutty Squirrel Gelato V // 65

Locally made artisanal Italian gelato. Serves 6 guests.

- **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

**comes with chocolate chips, rainbow sprinkles, toasted mixed nuts and caramel cookie crumbles

Custom Cakes or Cupcakes V

- Reach out to your suites team at lumenfieldsuites@fghlevy.com for more information



NUTTY SQUIRREL GELATO

beverages

Chill

Sold by the six-pack unless otherwise noted

SOFT DRINKS // 30

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

JUICES // 30

Grapefruit Juice
Cranberry Juice
Orange Juice
Pineapple Juice

WATER // 32

Dasani

SPARKLING // 30

Topo Chico
Topo Chico Blueberry with Hibiscus Extract
Topo Chico Lime with Mint Extract

HOT BEVERAGES // 49

Served in Carafes for 12

Starbucks Coffee
Starbucks Decaffeinated Coffee
Hot Chocolate
Assortment of Hot Teas

BAR SUPPLIES // 28

Margarita Mix (750mL)
Bedford's Ginger Beer
Tonic Water
Seltzer Water

Ciders & Seltzers

Sold by the six-pack unless otherwise noted

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 Black Cherry // **60**

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

- San Juan Seltzer
- Topo Chico Seltzer Strawberry Guava
- Bud Light Seltzer Black Cherry

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

Budweiser // **54**

Bud Light // **54**

Coors Light // **54**

Elysian Space Dust IPA // **58**

Georgetown Bodhizafa // **58**

Kona Big Wave // **58**

Corona Extra // **58**

Modelo Especial // **58**

Heineken // **58**

Stella Artois // **58**

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

- 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 N/A Cider // **54**



beverages

Sparkling Wine

Sold by the 750ml bottle

Domaine Ste. Michelle Brut // 48
Columbia Valley, Washington

Sauvage Blanc de Blancs // 52
Columbia Valley, Washington

Browne Family Brut Rose // 56
Columbia Valley, Washington

Moet & Chandon Imperial Brut // 117
Epernay, France

Veuve Clicquot // 120
Reims, France

Dom Perignon // 362
Champagne, France

White Wine

Sold by the 750ml bottle

BOUTIQUE WHITES

Poet's Leap Riesling // 52
Columbia Valley, Washington

Dossier Viognier // 75
Columbia Valley, Washington

DeLille Chaleur Blanc // 80
Columbia Valley, Washington

SAUVIGNON BLANC

Novelty Hill // 48
Columbia Valley, Washington

Mark Ryan Flowerhead // 56
Columbia Valley, Washington

CHARDONNAY

Sparkman Kindred // 60
Columbia Valley, Washington

Januik // 71
Cold Creek, Washington

Abeja // 103
Columbia Valley, Washington

Red Wine

Sold by the 750ml bottle

PINOT NOIR

La Crema // 80
Willamette Valley, Oregon

Toil // 140
Willamette Valley, Oregon

MERLOT

Browne Family // 92
Columbia Valley, Washington

Pepper Bridge // 144
Walla Walla, Washington

SYRAH

Sparkman Ruckus // 120
Red Mountain, Washington

Dossier // 160
Columbia Valley, Washington

CABERNET SAUVIGNON

DeLille Metier // 65
Columbia Valley, Washington

Airfield Reserve // 80
Yakima Valley, Washington

Matthews Claret // 100
Columbia Valley, Washington

Long Shadows Feather // 125
Columbia Valley, Washington

Woodward Canyon Artist Series // 136
Walla Walla, Washington

Patterson Cellars // 145
Red Mountain, Washington

DeLille Grand Ciel // 280
Red Mountain, Washington

RED BLENDS

Novelty Hill RSR // 50
Columbia Valley, Washington

Pursued by Bear, Bear Cub // 72
Yakima, Washington

DeLille D2 // 96
Columbia Valley, Washington

Mark Ryan The Dissident // 115
Columbia Valley, Washington

Figgins Estate // 162
Walla Walla, Washington

BOUTIQUE REDS

Walla Walla Vintners Sangiovese // 70
Walla Walla, Washington

Sparkman Preposterous Malbec // 96
Columbia Valley, Washington

Sparkman Yonder Cabernet Franc // 102
Columbia Valley, Washington

Rosé

Sold by the 750ml bottle

Julia's Dazzle // 48
Columbia Valley, Washington

Browne Family // 50
Columbia Valley, Washington

Mark Ryan Flowerhead // 56
Columbia Valley, Washington



Vegetarian



Vegan



Avoiding Gluten



beverages

Liquor

Sold by the six pack of 50ml bottle unless otherwise noted

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

WHISKEY & BOURBON

- Jim Beam // 77
- Fireball // 77
- Maker's Mark // 112
- Woodford Reserve // 112

SCOTCH

- Dewar's White Label // 68
- Macallan 12yr // 92

TEQUILA

- Casamigos Blanco // 78
- Casamigos Reposado // 88
- Don Julio Blanco // 95
- Don Julio Reposado // 98
- Patron Anejo // 115

CORDIALS

- Grand Marnier // 72
- Bailey's Original Irish Cream // 72



the scoop

HOURS OF OPERATION

Your Suite Administrative Coordinator is available to assist you in your food and beverage selections.

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

To reach your Suite Administrative Coordinator, call: 206-808-8304 or email: 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 5:00pm PST, five business days prior to each event. Late orders, from a limited menu, may be placed by 2:00pm one (1) business day prior to the event.

If for any reason an event is canceled (cold, snow, rain, 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 canceled (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 canceled by 4:00p.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.

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 Suites Administrative Coordinator 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. 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.