

Wells Fargo Arena

LOGE MENU





SNACK PACKAGE

\$175 Serves 8

BOTTOMLESS POPCORN

Fresh popcorn, served with nacho cheddar, Parmesan garlic and caramel flavored seasonings

KETTLE CHIPS

Parmesan ranch seasoned chips with toasted onion dip and party dip

WARM SPINACH & ARTICHOKE DIP

Served with cumin dusted pita chips

GOURMET MIXED NUTS

Variety of cashews, pecans, almonds, Brazil nuts and peanuts

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, with Caesar dressing, homestyle croutons and shaved Parmesan



Nutrition information available upon request.



SNACKS

BOTTOMLESS POPCORN

\$23 Fresh popcorn, served with nacho cheddar, Parmesan garlic and caramel flavored seasonings

GARDETTO'S SNACK MIX

\$20 serves 8

SPECIALTY MIX

\$25 serves 8

Chex Mix with M&M's, white chocolate chips, dried cranberries and roasted peanuts

KETTLE CHIPS

\$25 serves 8

Parmesan-ranch seasoned chips with toasted onion dip and party dip

CHIPS AND DIPS

\$25 serves 8

Potato chips with toasted onion dip and party dip

SALSA AND GUACAMOLE SAMPLER

\$30 serves 8

Fresh-made mild salsa, pico de gallo, black-bean-corn-salsa and traditional guacamole

HONEY ROASTED PEANUTS

\$28 serves 8

DRY ROASTED PEANUTS

\$26 serves 8



Nutrition information available upon request.



COLD APPETIZERS

FRESH GARDEN VEGETABLE DISPLAY

\$40 serves 8

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

\$45 serves 8

Seasonal fruits including fresh berries and sliced melons

ARTISAN CHEESE DISPLAY

\$45 serves 8

Imported and domestic cheeses including havarti, smoked Gouda, blue cheese, aged cheddar, Swiss, pepper jack, Boursin and colby jack — accompanied with gourmet crackers and crostinis

SHRIMP COCKTAIL

\$75 serves 8

Seasoned jumbo shrimp with remoulade, avocado crema, and Madame Mary's bacon-bloody-mary cocktail sauce, complimented with citrus wedges

FRESH HUMMUS TRIO

\$40 serves 8

Traditional, chipotle-lime, and roasted beet flavored fresh hummus spreads — served with cucumbers wheels, celery & carrot sticks and toasted pita chips

CAPRESE SKEWERS

\$45 serves 8

Cherry tomato, fresh mozzarella and basil skewered and topped with extra virgin olive oil, balsamic and cracked salt and pepper



Nutrition information available upon request.



HOT APPETIZERS

CHICKEN TENDERS

\$45 serves 8

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

NACHO GRANDE

\$55 serves 8

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

TRADITIONAL BUFFALO CHICKEN WINGS

\$45 serves 8

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

BBQ MEATBALLS

\$25 serves 8

Classic meatballs covered in sweet hickory barbeque sauce — also available with a teriyaki glaze or marinara sauce

CRISP PORK SPRING ROLLS

\$35 serves 8

Served with soy sauce and sweet and sour dipping sauces

SOUTHWEST CHICKEN QUESADILLA

\$40 serves 8

Served with sour cream, guacamole and housemade salsa fresca

SOFT PRETZEL BITES

\$25 serves 8

Served with warm beer cheese sauce and zesty mustard

MACARONI AND CHEESE BITES

\$45 serves 8

Smoked Gouda cheese and macaroni, breaded and fried to perfection and served with Parmesan-ranch dipping sauce

Nutrition information available upon request.



HOT APPETIZERS CONT.

SPICY CORN NUGGETS

\$30 serves 8

Battered roasted corn mixed with cheddar, pepper jack, cotija, queso fresco and a hint of lime — served with chipotle dipping sauce

WARM SPINACH & ARTICHOKE DIP

\$40 serves 8

Served with cumin-dusted pita chips

BLOODY MARY FRIED SHRIMP COCKTAIL

\$55 serves 8

Jumbo shrimp fried to a golden crisp — served with a Madame Mary's bacon-bloody-mary cocktail sauce

CHICKEN TAQUITOS

\$50 serves 8

Crisp tortilla taquitos filled with shredded chicken, cheese, diced onions and peppers — served with warm pepper jack cheese dip and salsa fresca



Nutrition information available upon request.



SALADS

SWEET COLESLAW

\$22 serves 8

Housemade vinegar slaw topped with sweet, green onions

CHEDDAR BACON POTATO SALAD

\$22 serves 8

Crisp bacon pieces and mild cheddar cheese atop traditional potato salad

BLT PASTA SALAD

\$22 serves 8

Macaroni pasta tossed in a ranch salad dressing, with crispy bacon, romaine lettuce, cherry tomatoes, cheddar cheese and red onion

LEMON BALSAMIC KALE PASTA SALAD

\$20 serves 8

Bowtie pasta tossed in lemon-balsamic dressing with cucumbers, tomatoes, green peppers, parsley, feta cheese and steamed kale

GRILLED OR CRISP CHICKEN CAESAR SALAD

\$40 serves 8

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



Nutrition information available upon request.



SANDWICHES

FIRE-GRILLED HAMBURGER BAR

\$80 serves 8

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

COLOSSAL HOT DOGS

\$45 serves 8

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

GOURMET HOT DOG AND BURGER BAR

\$85 serves 8

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

BUILD YOUR OWN SLIDERS

\$60 serves 8

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

SWEET HICKORY BBQ SANDWICHES

\$90 serves 8

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

GOURMET CHICKEN SANDWICH

\$70 serves 8

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

EXTRA LARGE PIZZA

\$25 serves 8

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



Nutrition information available upon request.

DESSERTS

GOURMET COOKIE DISPLAY

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

Variety of soft, fresh-baked cookies

ULTIMATE BROWNIE DISPLAY

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

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

COOKIE AND BROWNIE ASSORTMENT

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

CHOCOLATE DIPPED STRAWBERRIES

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

Hand-dipped strawberries

SEASONAL FRUIT DISPLAY

\$48 serves 8 | **\$96** serves 16

ASSORTED DESSERT BARS

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

Pecan chocolate chunk, sweet lemonberry, caramel-granny-smith-apple and oreo-cookie-blast

GOURMET RICE CRISPY TREAT PLATTER

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

Housemade peanut butter rice crispy treats with a rich layer of milk and white chocolate

CHOCOLATE DIPPED BACON

\$50 serves 8 | **\$100** serves 16

Crisp strips of bacon dipped in chocolate with a trio of flavors to include: dark and white chocolate, caramel and sea salt, and peanut butter with crushed peanuts



NON-ALCOHOLIC BEVERAGES

SODA

\$15 per 6-pack

Coke, Cherry Coke, Diet Coke, Minute Maid Lemonade, Pibb Xtra, Sprite, Spirte Zero

WATER

\$24 per 6-pack

Dasani bottled water

MIXERS

\$14 per 6-pack

Tonic water, club soda, ginger ale, ginger beer

MADAME MARY'S BLOODY MARY MIX

\$20 per liter

Original & Spicy

MARGARITA MIX

\$17 per liter

RED BULL/SUGAR-FREE RED BULL

\$24 per 4-pack



Nutrition information available upon request.



BEER AND WINE

DOMESTIC

\$24 per 6-pack

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

LOCAL CRAFT BEER

\$30 per 6-pack

Exile Ruthie, Exile Hannah, Backpacket Slingshot, Backpacket Wooden Nickel, Peacetree Red Rambler, Peacetree No Coast IPA

SPECIALTY

\$30 per 6-pack

Angry Orchard, Blue Moon, Buckler (NA), Corona Extra, Lagunitas IPA, Mike's Hard Lemonade, Sam Adams, Stella Artois

WHITE WINE

\$40 per bottle

Maso Canali | *Trentino, Italy* | Pinot Grigio

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

RED WINE

\$40 per bottle

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

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

Nutrition information available upon request.



LIQUOR

(comes with your choice of 6-pack mixer)

VODKA

\$110 Ketel One | **\$110** Ketel One Citreon | **\$70** Smirnoff

RUM

\$80 Captain Morgan Spiced | **\$70** Parrot Bay Coconut
\$70 Captain Morgan White

GIN

\$100 Tanqueray

BOURBON

\$130 Bulleit

WHISKEY

\$130 Crown Royal | **\$130** Jack Daniels | **\$100** Georgie Dickel 12

SCOTCH

\$145 Johnnie Walker Black | **\$130** Johnnie Walker Red

TEQUILA

\$145 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 72 hours before the event starts. All orders placed less than 72 hours prior to the event must be placed from our event day menu. To place orders or for questions, please contact Blair Davis, Food and Beverage Manager, at 515.564.8063 or Blair_Davis@ComcastSpectacor.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.



Nutrition information available upon request.

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.



