

Wells Fargo Arena

SUITE MENU





WELLS FARGO ARENA PACKAGE

\$350 Serves 8 | **\$700** Serves 16

ARTISAN CHEESE DISPLAY

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

SEASONAL FRUIT DISPLAY

Seasonal fruits including fresh berries, sliced melons and grapes

WHITE CHEDDAR BACON MAC & CHEESE

Macaroni pasta combined with a white cheddar sauce and crisp bacon

ROASTED ASPARAGUS

Roasted fresh asparagus spears

TENDER CUT BEEF WITH MERLOT DEMI-GLAZE

Beef sirloin slowly cooked medium — served with a deep merlot demi-glaze

FRESH BAKED DINNER ROLLS

Assortment of gourmet dinner rolls — served with butter

BISTRO CAKES

Sweet selection of red velvet, tiramisu and chocolate peanut butter



Nutrition information available upon request.



ALL-AMERICAN PACKAGE

\$250 Serves 8 | **\$500** Serves 16

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

FRESH GARDEN VEGETABLE DISPLAY

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

CAESAR SALAD

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

DEEP FRIED SWEET CORN FRITTERS

Served with buttermilk ranch dressing

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, 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

BACKYARD BARBECUE PACKAGE

\$200 Serves 8 | **\$400** Serves 16

CHEDDAR BACON POTATO SALAD

Crisp bacon pieces and mild shredded cheddar cheese, atop traditional potato salad

SWEET COLESLAW

Housemade vinegar slaw, topped with sweet green onions

DEEP-FRIED SWEET CORN FRITTERS

Served with buttermilk ranch dressing

SWEET HICKORY BBQ SANDWICHES

Barbeque pulled-pork and beef brisket — served with fresh-baked kaiser rolls

ULTIMATE BROWNIE DISPLAY

An assortment of fresh, housemade brownies



Nutrition information available upon request.



SOUTHWEST PACKAGE

\$300 Serves 8 | **\$600** Serves 16

TRI-COLORED TORTILLA CHIPS & SALSA

BACON-WRAPPED STUFFED JALAPEÑOS

Cream-cheese-stuffed jalapeños, wrapped in smoked bacon

SANTA FE EGG ROLLS

Chicken with pepper jack cheese, black beans, corn, cilantro and jalapeños, all fried in a tortilla roll served with southern comeback sauce

CHICKEN & STEAK FAJITAS

Marinated chicken & steak cooked with sautéed peppers & onions, and served with flour tortillas, guacamole, sour cream, shredded lettuce, & pico de gallo

SPANISH RICE

White rice with tomatoes, garlic, onions sautéed until golden brown

REFRIED BEANS

Mashed pinto beans

SOPAPILLA CHEESECAKE BARS

Cinnamon sugar cheesecake bars with a sweet cream-chese filling

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 | **\$40** serves 16

SPECIALTY MIX

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

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

KETTLE CHIPS

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

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

CHIPS AND DIPS

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

Potato chips with toasted onion dip and party dip

SALSA AND GUACAMOLE SAMPLER

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

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

HONEY ROASTED PEANUTS

\$28 serves 8 | **\$56** serves 16

DRY ROASTED PEANUTS

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



Nutrition information available upon request.



COLD APPETIZERS

FRESH GARDEN VEGETABLE DISPLAY

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

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

SEASONAL FRUIT DISPLAY

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

Seasonal fruits including fresh berries and sliced melons

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 — accompanied with gourmet crackers and crostinis

SHRIMP COCKTAIL

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

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 | **\$80** serves 16

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 | **\$90** serves 16

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



Nutrition information available upon request.



HOT APPETIZERS

CHICKEN TENDERS

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

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

NACHO GRANDE

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

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 | **\$90** 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

BBQ MEATBALLS

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

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

CRISP SPRING ROLLS

\$35 serves 8 | **\$70** serves 16

Served with soy sauce and sweet and sour dipping sauces

SOUTHWEST CHICKEN QUESADILLA

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

Served with sour cream, guacamole and housemade salsa fresca

SOFT PRETZEL BITES

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

Served with warm beer cheese sauce and zesty mustard

MACARONI AND CHEESE BITES

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

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

\$35 serves 8 | **\$60** serves 16

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 | **\$80** serves 16

Served with cumin-dusted pita chips

BLOODY MARY FRIED SHRIMP COCKTAIL

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

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

CHICKEN TAQUITOS

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

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 | **\$44** serves 16

Housemade vinegar slaw topped with sweet, green onions

CHEDDAR BACON POTATO SALAD

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

Crisp bacon pieces and mild cheddar cheese atop traditional potato salad

BLT PASTA SALAD

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

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 | **\$40** serves 16

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 | **\$80** serves 16

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 | **\$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

COLOSSAL HOT DOGS

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

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 | **\$170** serves 16

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 | **\$120** serves 16

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

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

GOURMET CHICKEN SANDWICH

\$70 serves 8 | **\$140** 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 buns and assorted condiments



Nutrition information available upon request.



SANDWICHES CONT.

CUBAN SANDWICH PLATTER

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

Traditional Cuban sandwich to include slow-roasted pork loin with smoked ham, whole grain mustard, swiss cheese and dill pickles, served on freshly toasted baguettes

EXTRA LARGE PIZZA

\$25 serves 8

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



Nutrition information available upon request.



CHEF INSPIRED ENTRÉES

PORK CHOPS

\$130 serves 8 | **\$260** serves 16

Grilled pork chops with green bean casserole, and features a baked potato bar to include: sour cream, butter, green onion, shredded cheddar cheese and bacon toppings

LEMON PEPPER SHRIMP SCAMPI

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

Shrimp seasoned with lemon pepper and served over an herbed orzo pasta, with toasted three-cheese garlic bread

KENTUCKY HOT BROWNS

\$145 serves 8 | **\$290** serves 16

A country spin on a traditional hot brown that includes slow cooked thickly sliced turkey breast and served with garlic mashed potatoes, roasted Roma tomatoes, applewood bacon, béchamel sauce and Parmesan cheese

ITALIAN PASTA BAR

\$140 serves 8 | **\$280** serves 16

Penne pasta with traditional bolognese sauce, alfredo sauce, grilled chicken, roasted asparagus and served with garlic-seasoned Parmesan breadsticks

CARVED TENDERLOIN STATION

\$650 serves 8 | **\$1,300** serves 16

Served with bacon-blue macaroni and cheese, roasted baby carrots, asparagus spears, silver dollar rolls, horseradish sauce and cranberry mayonnaise

**includes chef carving fee*



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, caramel, 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, white chocolate and peanut butter



Nutrition information available upon request.



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, Backpocket Slingshot, Backpocket 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.



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.



