

Wells Fargo Arena

LOGE MENU

WELLS FARGO
— ARENA —



SPECTRA



SNACK PACKAGE

\$175 serves 6

BOTTOMLESS POPCORN

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

KETTLE CHIPS

Parmesan ranch seasoned chips with toasted onion and party dip

WARM SPINACH & ARTICHOKE DIP

Served with cumin dusted pita chips

BBQ MEATBALLS

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

PIZZA PARTY PACKAGE

\$60 serves 6

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

SNACKS

GARDETTO'S SNACK MIX

\$20 serves 8

BOTTOMLESS POPCORN

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

CHIPS AND DIPS

\$25 serves 8

Potato chips with toasted onion and party dip

KETTLE CHIPS

\$25 serves 8

Parmesan ranch seasoned chips with toasted onion and party dip

SPECIALTY MIX

\$25 serves 8

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

SALSA AND GUACAMOLE SAMPLER

\$30 serves 8

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

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

\$40 serves 8

Seasonal fruits including fresh berries, sliced melons and grapes

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

CAPRESE SKEWERS

\$45 serves 8

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

FRESH HUMMUS TRIO

\$50 serves 8

Traditional chipotle lime and roasted beet hummus spreads — served with cucumber wheels, celery, carrot sticks and toasted pita chips

SHRIMP COCKTAIL

\$75 serves 8

Seasoned jumbo shrimp with remoulade, spicy avocado dip and Madame Mary's bloody mary cocktail sauce — complimented with citrus wedges

SALADS

LEMON BALSAMIC KALE PASTA SALAD

\$20 serves 8

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

BLT PASTA SALAD

\$22 serves 8

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

CHEDDAR BACON POTATO SALAD

\$22 serves 8

Crisp bacon pieces and mild cheddar cheese on top of traditional potato salad

SWEET COLESLAW

\$22 serves 8

Housemade vinegar slaw topped with sweet green onions

GRILLED OR CRISP CHICKEN CAESAR SALAD

\$45 serves 8

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

HOT APPETIZERS

PICK TWO SAMPLER

\$35 serves 8

Your choice of chicken tenders, spicy breaded green beans, Gouda macaroni and cheese bites, crisp pork egg rolls or white cheddar cheese curds

BBQ MEATBALLS

\$25 serves 8

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

SOFT PRETZEL BITES

\$30 serves 8

Served with warm beer cheese sauce and zesty mustard

CRISP PORK EGG ROLLS

\$35 serves 8

Served with soy sauce and sweet and sour dipping sauces

FRESH GARDEN VEGETABLE DISPLAY

\$40 serves 8

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

SOUTHWEST CHICKEN QUESADILLA

\$40 serves 8

Served with sour cream, guacamole and housemade salsa fresca

WARM SPINACH & ARTICHOKE DIP

\$40 serves 8

Served with cumin dusted pita chips

CHICKEN TENDERS

\$45 serves 8

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

HOT APPETIZERS

SPICY CORN NUGGETS

\$45 serves 8

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

MACARONI AND CHEESE BITES

\$50 serves 8

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

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

\$55 serves 8

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

CRAB CAKES

\$55 serves 8

Fresh jumbo lump crab meat with garlic, onion, mayonnaise, mustard, parsley and green onions — served with lemon wedges and tartar sauce

NACHO GRANDE

\$55 serves 8

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

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

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

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

GOURMET CHICKEN SANDWICH

\$75 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 rolls and assorted condiments

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

GOURMET HOT DOG AND BURGER BAR

\$85 serves 8

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

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

DESSERTS

GOURMET COOKIE DISPLAY

\$20 serves 8

Variety of soft, fresh-baked cookies

COOKIE AND BROWNIE ASSORTMENT

\$22 serves 8

ULTIMATE BROWNIE DISPLAY

\$26 serves 8

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

GOURMET RICE KRISPIES TREAT PLATTER

\$30 serves 8

Housemade peanut butter Rice Krispies treats with a rich layer of milk and white chocolate

CHOCOLATE DIPPED STRAWBERRIES

\$32 serves 8

Hand-dipped strawberries

ASSORTED DESSERT BARS

\$35 serves 8

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

SOPAPILLA CHEESECAKE BARS

\$35 serves 8

Cinnamon sugar cheesecake bars made with sweet cream cheese filling, a crunchy sweet topping and flaky pastry crust, drizzled in honey and served with whipped topping

CHOCOLATE DIPPED BACON

\$50 serves 8

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, Sprite Zero

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

Original and spicy

RED BULL/SUGAR-FREE RED BULL

\$24 per 4-pack

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 Brewing Co. Ruthie, Exile Brewing Co. Hannah, Backpocket Brewing Slingshot, Peace Tree Brewing Co. Red Rambler, Peace Tree Brewing Co. No Coast IPA

SPECIALTY

\$30 per 6-pack

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

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

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

RUM

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

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\$100 Tanqueray

BOURBON

\$130 Bulleit

WHISKEY

\$130 Crown Royal | **\$130** Jack Daniel's | **\$100** George Dickel No. 12

SCOTCH

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

TEQUILA

\$145 Don Julio Blanco | **\$100** Jose Cuervo Especial

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.



