

EVENT MENU

RINK-SIDE & CAPTAIN'S ROOM



KRAKEN
COMMUNITY
ICEPLEX



32 BAR & GRILL ←

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CHOOSE FROM A DELICIOUS
SELECTION OF CATERING,
WHATEVER YOUR OCCASION.

ALL FINAL MENU SELECTIONS & GUEST NUMBERS
DUE 7 CALENDAR DAYS PRIOR TO THE EVENT AND CANNOT BE DECREASED.
CUSTOM MENUS AVAILABLE UPON REQUEST



BAR PACKAGES & SERVICES

2-HOUR HOST BAR PACKAGES

non-alcoholic \$7.65 per person

beer, wine and non-alcoholic \$23.95 per person (min \$500 spend rink-side)

• per additional hour: +\$4.95 per person

beer, wine, spirits and non-alcoholic \$31.65 per person (min \$1000 spend rink-side)

• per additional hour: +\$6.95 per person

hot chocolate with whip cream and marshmallows \$90/gallon (16 8oz servings per gallon)

hot Starbucks coffee and tea \$90/gallon

wine

Columbia Winery Cabernet
Columbia Winery Chardonnay
Primarius Pinot Noir
Charels Smith Band of Roses

spirits

New Amsterdam Vodka
New Amsterdam Gin
Jack Daniel's Whiskey
Jameson Irish Whiskey
Bacardi Silver
Kraken Rum
Casamigos Blanco Tequila
Hennessy Brandy

SPECIALTY COCKTAIL PACKAGES

bloody mary bar

\$21.65 per person

New Amsterdam Vodka,
house-made mary mix,
array of specialty garnishes

mimosa bar

\$18.95 per person

Browne Brut,
fresh squeezed juices
(oj, grapefruit, pineapple)



BREAKFAST PACKAGES

GRAB & GO

\$32.65 per person

GOALTENDER

\$38.95 per person

SHIPWRECKED

\$42.85 per person

LORD STANLEY'S

\$52.45 per person

all menus for minimum 25 guests

all packages customizable

all served with orange juice,
freshly brewed Starbucks regular &
decaffeinated coffee, selection of teas

- sliced fresh fruit - GF/DF/V
- fresh baked assorted pastries
- seasonal fruit jams with sweet butter - GF
- bacon, egg & cheddar breakfast burritos

- sliced fresh fruit - GF/DF/V
- fresh baked assorted pastries
- seasonal fruit jams with sweet butter - GF
- individual yogurts & granola - GF
- salmon lox platter with assorted bagels
- free range organic scrambled eggs - GF

- sliced fresh fruit - GF/DF/V
- fresh baked assorted pastries
- seasonal fruit jams with sweet butter - GF
- individual yogurts & granola - GF
- breakfast potatoes with fresh herbs - GF/DF/V
- smoked bacon & pork sausage - GF/DF
- free range organic scrambled eggs - GF

- sliced fresh fruit - GF/DF/V
- fresh baked assorted pastries
- seasonal fruit jams with sweet butter - GF
- individual yogurts & granola - GF
- challah french toast with pure maple syrup, berry compote
- Dungeness crab benedict with brown butter hollandaise
- breakfast potatoes with fresh herbs - GF/DF/V
- smoked bacon & pork sausage - GF/DF
- free range organic scrambled eggs - GF

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BREAKFAST ADD-ON'S

BREAKFAST CHEF ATTENDANT STATIONS

\$150 for a chef attendant,
one chef per 50 guests

all menus for minimum 25 guests
all packages customizable

OMELET CHEF

\$18.95 per person - GF

- free range organic eggs, egg whites
- ham, bacon, sausage
- mushrooms, bell peppers, spinach, tomatoes, diced onion, jalapeno
- cheddar, swiss & jack cheese

BENEDICT CHEF

\$24.85 per person

traditional

ham, hollandaise, herb

dungeness crab

brown butter bearnaise, smoked paprika

smoked salmon

lox, fresh dill, hollandaise

pork belly

gochujang hollandaise, pickled radish

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HAPPY HOUR & HORS D'OEUVRES

SHUTOUT

\$22.65 per person

SLAPSHOT

\$32.45 per person

TOP SHELF

\$42.95 per person

PIZZA PARTY

\$19.90 per pizza

KID'S PACKAGE

\$19.65 per person
20 guest minimum

all menus for minimum 25 guests

all packages customizable

- phyllo cups with cucumber & mint quinoa salad with roasted shallot & feta
- lemon tahini hummus with grilled pita bread, roasted garlic & olive oil - DF/V
- house-cut truffle fries with yuzu aioli - GF/DF/V

- fried calamari with house-made cocktail sauce
- cheeseburger sliders with secret sauce, fries, pickles
- house-cut french fries
- Buffalo wings with blue cheese dip - GF/DF
- pretzel rolls (DF/V) with pepper jack cheese dip & honey mustard

- chicken tenders with bbq & buttermilk ranch
- coconut shrimp with sweet chili sauce
- house-cut french fries
- mini crab rolls
- chef's board with specialty cheeses, cured meats & accoutrement
- pretzel rolls (DF/V) with pepper jack cheese dip & honey mustard

- **margherita pizza** with San Marzano tomato sauce, mozzarella, basil
- **pepperoni pizza** with San Marzano tomato sauce, mozzarella, pepperoni
- **Hawaiian pizza** with San Marzano tomato sauce, mozzarella, Canadian bacon, pineapple, jalapeño
- **mushroom pizza** with pesto, roasted garlic, goat cheese, mushroom medley, arugula, truffle salt
- recommend one pizza per four guests (two slices each)
- GF crust available

- cheese and pepperoni pizza
- chicken tenders with bbq sauce
- mac & cheese with Beecher's cheddar
- carrot & celery sticks with cherry tomatoes & buttermilk ranch - GF
- cookies & brownies



STATIONARY PLATTERS

all menus for minimum 25 guests
all packages customizable

CHEF'S BOARD

\$21.85 per person

- chef's selection of artisan cheeses - GF
- fresh berries - GF/DF/V
- roasted whole garlic - GF/DF/V
- soppressata & salami - GF/DF
- grilled sourdough bread - DF/V
- marcona almonds - GF/DF/V

MEDITERRANEAN

\$16.75 per person

- lemon hummus and tzatziki - GF/DF/V
- grilled zucchini, asparagus, bell pepper & portobello mushrooms - GF/DF/V
- herb marinated olives - GF/DF/V
- roasted whole garlic - GF/DF/V
- warm pita bread - DF/V

BRINY DEEP

\$45.65 per person

- PNW oysters on the half shell - GF/DF
- poached jumbo shrimp - GF/DF
- Dungeness crab cocktail - GF/DF
- shallot mignonette - GF/DF
- scallop crudo with pickled watermelon - GF/DF
- fresh horseradish, cocktail sauce & lemon - GF/DF

WINGS N' THANGS

\$34.95 per person

- Buffalo wings with blue cheese dip - GF/DF
- lemon-pepper-honey wings with blue cheese dip - GF
- cheeseburger sliders with secret sauce on brioche bun
- tortilla chips with queso, salsa, pico de gallo - GF
- house-cut french fries
- fresh vegetable tray with dipping sauces - GF/DF/V

HORS D'OEUVRES

• coconut shrimp with orange chili marmalade	\$45.95 per dozen
• mini crab cakes with siracha aioli	\$54.95 per dozen
• caprese skewers with pesto drizzle - GF	\$35.95 per dozen
• smoked salmon on potato rosti & herbed sour cream - GF	\$35.95 per dozen
• Beecher's grilled cheese with fig jam	\$33.65 per dozen
• oyster on the half shell - GF/DF	\$58.65 per dozen
• foraged mushroom toast with lemon-thyme goat cheese	\$48.65 per dozen
• ahi tuna on fried sushi rice with ponzu & seaweed - GF	\$59.65 per dozen
• grilled tenderloin toast with horseradish cream & pickled mustard seed	\$52.65 per dozen
• grilled lamb chop with chimichurri - GF	\$48.65 per dozen
• bacon wrapped dates stuffed with blue cheese - GF	\$48.65 per dozen
• manchego arrancini with saffron aioli	\$48.65 per dozen

all menus for minimum 25 guests



LUNCH & DINNER PACKAGES

PNW POWER LUNCH

\$45.65 per person

SALAD & SANDWICH BUFFET

\$35.65 per person

ZAMBONI

\$45.35 per person

all menus for minimum 25 guests
all packages customizable

all served with freshly brewed Starbucks regular & decaffeinated coffee, selection of teas

- grilled salmon or herb chicken breast - GF/DF
- farro salad with hazelnuts & cranberries
- roasted root vegetables with rosemary - GF/DF
- mini whole-grain rolls with whipped butter

- chopped romaine salad with tomatoes, cucumbers, buttermilk ranch - GF
- pesto pasta salad primavera
- fresh fruit with melon & berries - GF/DF/V
- sea salt kettle chips - GF/DF
- house-made cookies

SELECT TWO SANDWICHES TO PROVIDE:

- **turkey club** with bacon tomato, swiss, butter lettuce on sourdough bread
- **ham & swiss** with dijonnaise on whole wheat bread
- roast beef & cheddar with horseradish aioli on rye bread
- **caprese** with basil pesto on italian roll
- **Thai peanut chicken wrap** with cucumber & peanut sauce
- **veggie** avocado, sprouts, pickled vegetables with goat cheese spread on chiabatta

- minestrone soup - GF/DF/V
- cherry tomato caprese with mozzarella, basil & roasted garlic
- classic caesar salad with Parmesan, croutons & caesar dressing
- garlic bread with olive oil & roasted olives
- tiramisu

SELECT TWO MAIN COURSES TO PROVIDE:

- **arugula pesto penne** with sundried tomatoes, asparagus & chickpeas
- **lemon-herb butter shrimp scampi** with spinach & grilled zucchini linguine
- **ziti with grilled chicken breast**, broccolini & lemon ricotta
- **beef bolognese** with rigatoni & Parmesan
- **penne vodka** with grilled chicken breast & Parmesan



HAT TRICK

\$42.95 per person

- sustainable farmers green salad with tomato, cucumber, raspberry vinaigrette - GF/DF/V
- freshly baked brownies & blondies

SELECT TWO SANDWICHES TO PROVIDE:

- Beechers grilled cheese with caramelized onion & fig jam
- smoked turkey club with bacon, cheddar, lettuce, tomato, whole grain mustard on baguette
- grilled veggies with zucchini, squash, bell peppers, pesto, sprouts on ciabatta - DF
- tuna salad with mayonnaise, lettuce, tomato, pickles, mustard aioli on rye bread
- Italian grinder with mortadella, salami, pepperoncini, lettuce, tomato on soft baguette
- Thai peanut chicken wrap with cabbage, cilantro, pickled radish - DF
- pressed cubano with ham, swiss, pickles, pork belly
- roast beef with cheddar, horseradish cream, lettuce, tomato on sourdough
- chipotle chicken with feta, grilled onion, garlic mayo on ciabatta

BBQ

\$79.45 per person

- iceberg wedge salad with buttermilk ranch - GF
- baby back ribs, grilled ribeyes, grilled chicken
- tangy vinegar & sweet-smokey sauces - GF/DF/V
- shredded cabbage & carrot slaw, Yukon potato salad
- sliced watermelon - GF/DF/V
- brioche rolls
- apple pie crumble

PIKE PLACE

\$81.65 per person

- bacon & clam chowder with Yukon potatoes - GF
- farmers greens with beet & carrot ribbons, herb vinaigrette - GF/DF/V
- mini crab cakes with sriracha aioli - DF
- cucumber & mint quinoa salad with roasted shallot, feta - GF
- dinner rolls with sweet butter
- seared salmon with lemon-garlic butter, roasted leeks - GF
- grilled chicken breast with kale pesto, blistered tomato - GF
- sunchoke & potato mash with herbs - GF
- locally made macarons

VEGETARIAN NORTHWEST HARVEST

\$42.85 per person

- wild mushroom pasta with fresh herbs & Parmesan cream sauce
- roasted rainbow carrots & parsnips - GF/DF
- mixed greens with roasted beets & feta - GF
- fresh baked bread with herb butter



LUNCH & DINNER ADD-ON'S

ACTION STATIONS

\$150 for a chef attendant,
one chef per 50 guests

CARVING

rosemary and sea salt crusted prime rib \$400, serves 25
whole grain mustard, au jus, creamy horseradish - GF

roasted beef tenderloin \$370, serves 20
chimichurri, creamy horseradish, bordelaise sauce - GF

fig & spinach stuffed turkey breast \$275, serves 20
traditional sage gravy, cranberry stuffing

smoked king salmon market price, serves 25
tartar sauce, hollandaise and rye toast

CHEF ATTENDED

4' seafood paella \$18 per person, 100-person minimum - GF/DF

lobster, clams, mussels, chicken, halibut, piquillo peppers, sofrito, english peas, bomba rice, saffron aioli

street tacos \$16 per person, 25-person minimum - GF

carne asada, carnitas, grilled pollo asada with guacamole, pico de gallo, street corn, salsa verde, Mexican rice, pinto beans, shredded cabbage, cotija cheese, corn tortillas

champagne & oysters \$125 per person, 10-person maximum - GF/DF

American caviar, grower champagne, sabering lessons, PNW oysters with group shucking tutorial, mignonette, fresh horseradish, chili ginger sauce



DESSERT MENUS

SERVES 12

hot chocolate \$90/gallon
(16 8oz servings per gallon)

house-made assorted cookies
brownies and blondies \$24
cinnamon churros \$36
chocolate covered strawberries \$36 - GF/DF/V
key lime pies \$32
chocolate flourless cake \$45 - GF
carrot cake \$45
NY cheesecake \$48
chef's choice assorted dessert bites \$36

SERVES 24

tiramisu \$45
truffles & macarons \$75
petit fours \$72
banana splits \$200 - GF

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