



Group Suite Menu



Centerplate

W E L C O M E

Centerplate Catering welcomes you and your guests to Safeco Field. Our goal is to *CREATE SOMETHING SPECIAL*, making sure every event is a memorable one. We have customized an extensive menu just for Safeco Field with original recipe appetizers, tempting hot entrées and indulgent desserts.

Centerplate also specializes in special requests; contact Catering Sales with questions or requests.

Food and Beverage Delivery

Beverages and snacks will be in your Suite when gates open, two **(2) hours** prior to the start of game. All salads, cold platters, hot appetizers and entrees will arrive in your Suite no later than a half **(1/2) hour** prior to the start of game. Let your Sales Catering Contact know of any food delivery time changes.

We are all anxious to CREATE SOMETHING SPECIAL just for you!

Centerplate Catering services are available Monday through Friday from 9:00 a.m. to 5:00 p.m.

Group Suites Catering Coordinator

Deanne Martin
(206) 664 - 3091
cpcatering@mariners.com

Catering Fax Line

(206) 664 - 3280

Game Day After Hours Contact

(206) 664 - 3311

Suites Manager

Teresa Bohaty
(206) 664 - 3185
tbohaty@mariners.com

Custom Packages

Ballpark

\$20.5 / guest

package price 1055. for 40 people

- peanuts
- popcorn
- potato chips & dip
french onion dip
- 30 | cloverdale® hot dog bar | traditional condiments
- 30 | mariners hamburger bar | traditional condiments
lettuce | tomato | caramelized onions | sliced tillamook cheddar
- classic potato salad
- tangy barbeque baked beans
- 20 | gourmet dark chocolate chip cookies
- 20 | dark chocolate brownies

- 1.5 per person | assorted Pepsi products | bottled water

Your \$1055
Food & Beverage
Credit will be
applied toward the
Custom Package
of your choice.

Infield Squeeze

26.75 / guest

package price 1370.83 for 40 people

- peanuts
- popcorn
- potato chips & dip
french onion dip
- 50 | breaded chicken breast strips
centerplate's spicy barbecue sauce | ranch dip
- caesar salad
crisp romaine | garlic croutons | parmesan | smoked bacon
- 30 | cloverdale® hot dog bar | traditional condiments
- 2 | cheese pizzas
fresh mozzarella | peccorino romano | grated parmesan
- 2 | pepperoni pizzas
pepperoni | mozzarella
- 2 | ultimate supreme pizzas
pepperoni | canadian bacon | italian sausage | black olives
red onions | mushrooms | green peppers | mozzarella
- 20 | gourmet dark chocolate chip cookies
- 20 | dark chocolate brownies

- 1.5 per person | assorted Pepsi products | bottled water

To Enhance Your
Dining Experience:

A 17% service charge and
9.5% sales tax has been
added to all orders and is
subject to change without notice.

*-Some menu items may contain
raw or undercooked foods-*

Custom packages

Picnic Plus

\$28.5. / guest

package price 1460.51 for 40 people

- peanuts
- popcorn
- potato chips & dip
french onion dip
- seasonal & tropical fruit display
- 30 | cloverdale® hot dog bar | traditional condiments
- 30 | barbeque chicken breast
citrus barbeque sauce
- classic potato salad
- tangy barbeque baked beans
- 20 | gourmet dark chocolate chip cookies
- 20 | dark chocolate brownies

- 1.5 per person | assorted Pepsi products | bottled water

Your \$1055
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applied toward the
Custom Package
of your choice.

Bases Loaded

32.5 / guest

package price 1665.50 for 40 people

- peanuts
- popcorn
- potato chips & dip
french onion dip
- seven layer dip
guacamole | refried beans | sour cream | black olives
cheddar | jalapeños | tomatoes | tortilla chips
- mexican fiesta
10 each | spicy black bean quesadillas | mini burritos
jalapenos cream cheese poppers | taquitos
sour cream | guacamole | tomato cilantro salsa
- caesar salad
crisp romaine | garlic croutons | parmesan | smoked bacon
- chicken fajitas
grilled peppered chicken | spanish rice | tortillas
sautéed onions and peppers | shredded lettuce | black olives
shredded cheese | tomatoes | sour cream | guacamole
tomato-jalapeno salsa
- 20 | gourmet dark chocolate chip cookies
- 20 | dark chocolate brownies

- 1.5 per person | assorted Pepsi products | bottled water

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Custom packages

Fielders Choice

\$35. / guest

package price 1793.61 for 40 people

- peanuts
- popcorn
- potato chips & dip
french onion dip
- fresh cut seasonal vegetable crudités
- cobb salad platter
iceberg lettuce | grilled chicken | diced eggs | black olives
avocado | chopped bacon | blue cheese | tomatoes
chipotle buttermilk dressing
- 30 | smoked barbeque pork sandwiches
sliced pork | hickory barbeque sauce | onion rolls
- 30 | lemon thyme grilled chicken breast
warm asparagus | cherry tomato and onion compote
- 20 | gourmet dark chocolate chip cookies
- 20 | dark chocolate brownies

- 1.5 per person | assorted Pepsi products | bottled water

Your \$1055
Food & Beverage
Credit will be
applied toward the
Custom Package
of your choice.

Run Down

41.5 / guest

package price 2126.71 for 40 people

- peanuts
- popcorn
- potato chips & dip
french onion dip
- hit it here salad
mixed greens | roasted fugi apples | sun-dried cranberries
maple glazed pecans | gorgonzola | cranberry orange dressing
- pan-roasted filet mignon
porcini sauce | scalloped potatoes | seasonal vegetables
- northwest salmon filet
wild rice | tarragon beurre blanc
- rolls and butter
- tiramisu cake
- 20 | gourmet dark chocolate chip cookies
- 20 | dark chocolate brownies

- 1.5 per person | assorted Pepsi products | bottled water

To Enhance Your
Dining Experience:

A 17% service charge and 9.5%
sales tax has been added to all
orders and is subject to change
without notice.

*-Some menu items may contain raw
or undercooked foods-*

Enhancements | serves 10

Add any selection to an existing package

- **50 | Chilled Shrimp Platter | \$100.**
jumbo shrimp | tomato horseradish cocktail sauce
- **32 | Sushi Assortment | 105.**
ahi tuna | salmon | shrimp | california rolls
- **“Boar’s Head” Antipasto Platter | 95.**
genova salami | roasted turkey | rosemary ham
lemon pepper smoked chicken | fresh mozzarella
marinated olives | tomato butter beans | pepperoncini
oven baked tomato and artichoke | roasted peppers | crostini
- **Centerplate’s Homemade Sausage Bar | \$95.**
4 each | andoullie | merguez | hungarian
cranberry sauerkraut | beaver honey mustard
- **Smoked Barbeque Pork Sandwiches | 87.**
sliced pork | hickory barbeque sauce | onion rolls
- **Barbeque Chicken Breast | 92.**
citrus barbeque sauce | crispy onions | coleslaw | fresh buns
- **Mariner Burger Bar* | 98.**
potato chips
traditional condiments | lettuce | tomato
caramelized onions | sliced tillamook cheddar
- **10 | Mango Chicken Salad Sandwiches | 75.**
curried mango chicken salad | frisee | roasted pepper
sliced provolone | croissant roll
- **10 | “Boar’s Head” Sandwiches | 95.**
top round roast beef | beet horseradish spread | provolone
tomato | green pepper | french roll
olives | pepperoncini
- **20 | Gourmet Dark Chocolate Chip Cookies | 34.**
- **20 | Dark Chocolate Brownies | 36.**
- **10/10 Gourmet Cookies & Brownies | 35.**

A 17% service charge and 9.5% sales tax will be added to all enhancements and is subject to change without notice.

-Some menu items may contain raw or undercooked foods-

B e v e r a g e S e l e c t i o n | s i n g l e s

Soft Drinks | \$2.75 each

Pepsi | Diet Pepsi | Sierra Mist | Aquafina Bottled Water

Lipton Iced Tea | 8.

by the pitcher

Juices | 3.5 each

Orange | Grapefruit | Cranberry | Apple

Serves 10 | Hot Beverages | 18.

Starbucks Coffee | Starbucks Decaffeinated Coffee
Assortment Tazo Teas | Swiss Miss Hot Chocolate

Domestic Beer | 5.75 each

Budweiser | Bud Light | Michelob Ultra | Miller Genuine Draft
Miller Lite | Coors Light | O'Doul's (*non-alcoholic*)

Premium Beer | 6.5 each

Pyramid Hefeweizen | Redhook ESB | Corona | Heineken | Sierra Nevada
Heineken Light | Amstel Light | Alaskan Amber | Fat Tire Amber Ale

Malt Beverage | 7.25 each

Mike's Hard Lemonade

Liquor | 7.5 per mini-bottle

Absolute Vodka | Smirnoff Vodka | Bacardi Rum
Jose Cuervo Tequila | Tanqueray Gin | Chivas Regal Scotch
Seagram's 7 | Crown Royal | Jack Daniels Bourbon
Jim Beam | Hennessy VS | Bailey's Irish Cream | Kahlua

Mixers | 10. per bottle

Bloody Mary Mix | Sweet & Sour Mix | Margarita Mix

W i n e S e l e c t i o n

Whites

Sagelands Chardonnay | WA | \$31.
Chateau Ste. Michelle | Columbia Valley Chardonnay | WA | 38.
Chateau Ste. Michelle Pinot Gris | WA | 38.

Reds

Sagelands Merlot | WA | 31.
Chateau Ste. Michelle | Columbia Valley Merlot | WA | 45.
Sagelands Cabernet | WA | 31.
Rodney Strong | Sonoma Valley Cabernet | WA | 38.
Red Diamond Shiraz 04 | WA | 32.
Chateau Ste. Michelle Syrah | WA | 35.

To Enhance Your
Dining Experience:

All beverages are available for
pre-order and Day of Game.

A 17% service charge and 9.5%
sales tax will be added to all
beverage orders and is subject to
change without notice.

F o o d a n d B e v e r a g e O r d e r i n g

To ensure the best quality, presentation and service, we ask that all orders (including special requests) be received by 5 p.m. three (3) business days prior to each game (by Thursday 5 p.m. for Monday games). Fax a completed Order Form to (206) 664 - 3280. If you are unable to place a pre-order three (3) business days prior to your event, contact Centerplate Catering Sales at (206) 664 - 3091 for assistance.

Please notify us as soon as possible of any cancellations. Orders cancelled at least two (2) business days prior to the event will not be charged.

Please note that Centerplate is the exclusive provider of food and beverage at Safeco Field. Thank you for observing this policy.

F o o d a n d B e v e r a g e D e l i v e r y

Beverages and snacks will be in your Suite when gates open, two (2) hours prior to the start of game. All salads, cold platters, hot appetizers and entrees will arrive in your Suite no later than a half (1/2) hour prior to the start of game. Let your Catering Coordinator know of any food delivery time changes.

B e v e r a g e I n f o r m a t i o n

A built-in bar and refrigerator are provided for your beverage needs. Please consult our Catering Sales Department to set a recommended beverage selection of recognized, quality brand-name products, including liquors, beer, wine and soft drinks.

Should you prefer beverages that are not in our menu, please let us know and we will do our best to fulfill your requests.

Additional beverages may be purchased during the game and alcoholic beverages are available for purchase until the first pitch of the eighth (8) inning. Orders may be placed with your Suite Attendant or by using your Suite telephone.

S p e c i a l R e q u e s t s

Centerplate will make every effort to fulfill special requests, including Kosher and vegetarian meals, or a favorite brand of liquor, beer and wine. We appreciate five (5) working days notice for these services.

In addition to complete food and beverage services, our catering department can assist you with many other arrangements. From special occasion cakes to theme decorations and floral arrangements, the Centerplate staff will work with you to create a unique experience for you and your guests.

Day of Game Ordering

Suite service begins two (2) hours prior to the event. During the event, additional food and beverage orders may be placed through your Suite Attendant. *Day of Game* food menu items are available through the start of the seventh (7) inning. Alcohol sales will end at the start of the eighth (8) inning.

Please see the *2009 Suite Catering Menu* for item availability. If you desire a specific delivery time, please contact Centerplate at (206) 664 - 3091 or (206) 664 - 3139.

Payment Policy

The Suite holder or authorized representative will receive an itemized invoice detailing all pre-orders, game day orders and final alcohol and beverage replenishment charges prior to the conclusion of the event. A 17% service charge and 9.5% Washington State Sales Tax will be included. All service charges are paid out to the suite staff.

●**Escrow Account:** An escrow account is a convenient way to pay for your purchases in advance without providing a credit card for each event. All charges will be deducted from this account and an itemized summary will be provided from each event. Your escrow account can easily be opened through our Catering Sales Department. A minimum balance of \$10,000.00 is required.

●**Credit Card:** You may submit your credit card information, which will be held on file and used for all your food and beverage expenses. At the conclusion of the event we will present the bill and request an authorized signature.

●**Payment in Advance:** Your Sales Representative will provide you with the total charges based upon your advance order. Payments need to be received three (3) days prior to your event. Please include the date of your event and suite number with your payment. Any additional charges will be you or your representative's responsibility, unless an additional form of payment is provided.

●**Payment at the Conclusion of the Event:** Please advise your representative that he or she will be responsible for all food and beverage charges. Our Suite Attendant is required to ask for a credit card at the beginning of the event if one has not been provided. All food and beverage charges will be applied to this card during the event and a signature will be required at the conclusion of the event.

Suite Staffing

Should you require personal service, Suite Attendants/Bartenders are available to assist with greeting your guests, bartending and personalized attention for the needs of your guests. Suite Attendants/Bartenders are available at \$125 per game. Please allow three (3) days advance notice.

B e a T e a m P l a y e r . . .

D r i n k R e s p o n s i b l y

Safeco Field, the Seattle Mariners and Centerplate are proud to promote both enjoyment and safety for our clients and their guests. Therefore, we ask that you please refrain from drinking and driving. We appreciate your efforts to keep Safeco Field an exciting and safe venue for everyone.

To maintain compliance with the rules and regulations set forth by the State of Washington, we ask that you adhere to the following:

1. It is the Suite holder's or its representative's responsibility to monitor and control alcohol consumption within the Suite.
2. Minors (those under age 21), by law, are not permitted to consume alcoholic beverages.
3. Alcoholic beverages cannot be brought into or taken out of the stadium.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite guests are not permitted to take glass bottles or cans outside of the designated Suite area. Drinks taken out of the Suite must be poured into a disposable cup.
6. Suite Attendants/Bartenders are available to monitor and serve alcohol within your Suite at your request.

E n j o y t h e G a m e !