

A Seattle Kraken hockey player in a white jersey with green and blue accents is celebrating on the ice. He is holding a hockey stick and has his mouth open in a shout. The background shows a blurred crowd and arena lights.

ACCESS
THE
MOMENT



accesso

ShoWare

CENTER

2019 / 2020 PRE-ORDER MENU



Heritage

CLUB

2019-2020 THUNDERBIRDS HOCKEY SCHEDULE



Home games are in bold

Friday games at 7:35pm; Saturday games at 6:05pm

Sunday games at 5:05pm

Tuesday, Wednesday games at 7:05pm

All Games Broadcast on 1090 KJR Radio



September				January			
SAT	21	KAMLOOPS	6:05PM	FRI	3	at LETHBRIDGE	6:00PM
FRI	27	TRI-CITY	7:35PM	SAT	4	at MEDICINE HAT	6:30PM
October				SUN	5	at SWIFT CURRENT	2:00PM
WED	2	at KAMLOOPS	7:00PM	FRI	10	at TRI-CITY	7:05PM
FRI	4	at SPOKANE	7:05PM	SAT	11	EVERETT	6:05PM
SAT	5	VICTORIA	6:05PM	FRI	17	REGINA	7:35PM
FRI	11	KELOWNA	7:35PM	SAT	18	at EVERETT	7:05PM
SAT	12	at EVERETT	7:05PM	SUN	19	EVERETT	5:05PM
FRI	18	BRANDON	7:35PM	FRI	24	at KELOWNA	7:05PM
SAT	19	at TRI-CITY	7:05PM	SAT	25	PORTLAND	6:05PM
TUE	22	PRINCE ALBERT	7:05PM	TUE	28	TRI-CITY	7:05PM
FRI	25	at RED DEER	6:00PM	February			
SAT	26	at EDMONTON	6:00PM	SAT	1	at PORTLAND	6:00PM
MON	28	at CALGARY	6:00PM	TUE	4	at PRINCE GEORGE	7:00PM
November				WED	5	at PRINCE GEORGE	7:00PM
FRI	1	at TRI-CITY	7:05PM	SAT	8	EVERETT	6:05PM
SAT	2	at PORTLAND	6:00PM	SUN	9	PRINCE GEORGE	5:05PM
FRI	8	KAMLOOPS	7:35PM	FRI	14	at EVERETT	7:35PM
SAT	9	EVERETT	6:05PM	SAT	15	VANCOUVER	6:05PM
SAT	16	PORTLAND	6:05PM	MON	17	at VANCOUVER	2:00PM
TUE	19	WINNIPEG	7:05PM	TUE	18	MOOSE JAW	7:05PM
WED	20	at KAMLOOPS	7:00PM	FRI	21	at PORTLAND	7:00PM
FRI	22	KELOWNA	7:35PM	SAT	22	PORTLAND	6:05PM
SAT	23	SASKATOON	6:05PM	SUN	23	PRINCE GEORGE	5:05PM
WED	27	VICTORIA	7:05PM	FRI	28	at SPOKANE	7:05PM
SAT	30	at EVERETT	7:05PM	SAT	29	PORTLAND	6:05PM
December				March			
TUE	3	at SPOKANE	7:05PM	FRI	6	at KELOWNA	7:05PM
FRI	6	at VICTORIA	7:05PM	SAT	7	at EVERETT	7:05PM
SAT	7	at VICTORIA	7:05PM	SUN	8	EVERETT	5:05PM
TUE	10	SPOKANE	7:05PM	FRI	13	at VANCOUVER	7:30PM
FRI	13	TRI-CITY	7:35PM	SAT	14	VANCOUVER	6:05PM
SAT	14	SPOKANE	6:05PM	TUE	17	SPOKANE	7:05PM
SUN	15	at PORTLAND	5:00PM	SAT	21	PORTLAND	6:05PM
TUE	17	at TRI-CITY	7:05PM	SUN	22	at PORTLAND	5:00PM
FRI	27	SPOKANE	7:35PM				
SAT	28	PORTLAND	6:05PM				
TUE	31	at PORTLAND	7:00PM				

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Welcome to accesso ShoWare Center,

The catering staff and I would like to welcome you to the 2019-2020 Seattle Thunderbirds Hockey Season. We hope that your visit to accesso ShoWare Center meets all your expectations and then some.

Chef Rich and I have worked on a new menu that we are excited to present which has all of your favorite items and plenty of new dishes to try. The mouthwatering options are endless and include the finest ingredients and playful presentations designed to make your visit a great one.

As you enjoy your event, please do not hesitate to leave any feedback or suggestions with your server or myself. We are always learning and welcome new ideas that will help us in creating a memorable experience for all of our guests.

Have a great time and I cannot wait to meet you in person!

**Vivien Sanchez
Food & Beverage Manager
vsanchez@accessoshowarecenter.com
(253)856-6715
Savor...Catering by SMG**

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SAVOR...CUSTOM PACKAGES



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Each package serves approximately 8 guests

All Packages are served with an endless supply of hot popcorn and a basket of Savor... kettle chips with French onion dip

LA FIESTA

accesso ShoWare Center 7 Layer Dip

Crisp, tortilla chips served with our delectable 7-layer dip with refried beans, diced tomatoes, cheddar cheese, black olives, jalapenos, sour cream and guacamole

Grilled Chicken and Steak Fajitas

With freshly sautéed peppers and onions, flour tortillas, Spanish rice, refried beans, guacamole and sour cream served with Savor...Salsa & Salsa Verde. Make it Gluten Free with corn tortillas

Savor... Churro Bar

A mountain of churros with a variety of toppings: chocolate, caramel, and strawberry 196

SLAP SHOT

Savor... Coleslaw

Shredded cabbage and carrots tossed in a creamy dressing

Choice of Chicken Wings:

Buffalo, Crispy Garlic, BBQ or Jamaican Jerk

Served with Bleu Cheese dressing or Ranch Dip and celery sticks

Cheeseburger Sliders

Served with caramelized onions and dill pickles

Pulled Pork Sliders

Tender dry rubbed house-smoked pork with bourbon BBQ

Cookie Platter

Assortment of fresh cookies 210

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SAVOR...CUSTOM PACKAGES

Each package serves approximately 8 guests

All Packages are served with an endless supply of hot popcorn and a basket of Savor... kettle chips with French onion dip

DRAFT YOUR OWN

Choose one of the following from each category:

Salads:

accesso ShoWare Center's House Salad

Field greens tossed with bleu cheese crumbles, cranberries, almonds and strawberry vinaigrette

Pasta Salad

Bowtie pasta, grilled veggies and parmesan cheese

Potato Salad

Traditional potato salad, with mayo, and mustard dressing

Appetizers:

Your choice between 3 appetizers below:

Fried Mushrooms

Fried Calamari

Fried Pickles

Mozzarella Sticks

Jalapeno Poppers

Onion Rings

Mini Tacos

Cheese Curds

With one of the following dips: ranch dip, marinara, aioli, or salsa

Entrée:

Taco Combo

Make your own tacos: flour or corn tortilla, with your option of chicken, barbacoa, fish, or carnitas, served with lettuce, tomatoes, sour cream, shredded cheddar cheese, salsa, and pico de gallo (all served on the side) refried beans and Spanish rice

Hotdog & Hamburger Combo

Half-pound grilled burgers served with cheese, caramelized onions, lettuce, tomatoes, and pickles & Choose between Fletcher's hotdogs: All Beef, Double Smoked Sausage, or Smoked Jalapeno Cheddar Sausage andouille. All served with onions, sauerkraut, and relish

BBQ Buffet

Half shredded chicken and half pull pork sandwiches with coleslaw and black beans

Dessert:

Cookie Platter or Chocolate Brownies 249

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SAVOR...CUSTOM PACKAGES



Heritage
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Each package serves approximately 8 guests

All Packages are served with an endless supply of hot popcorn and a basket of Savor... kettle chips with French onion dip

CHANGE ON THE FLY

Chef's Caesar Salad

Hearts of romaine, garlic croutons, shredded parmesan cheese and our signature Caesar dressing

Choice of 2 Pizzas

Hawaiian

Canadian bacon and pineapple

Pepperoni

Mozzarella and parmesan cheese topped with spicy pepperoni

The Works

Sausage, pepperoni, mushrooms, peppers, & mozzarella cheese

Sausage & Mushroom

Mozzarella, provolone, and parmesan cheese topped with sausage and mushrooms

Five Cheese

Mozzarella, provolone, parmesan, asiago and cheddar cheese

Vegetarian

Cheese, tomatoes, mushrooms, green peppers, olives, & onions

Meat Lovers

Sausage, pepperoni, and Canadian bacon

Choice of 6-Pack

Coke, Diet Coke, Sprite, or Barq's Root Beer.

Now in bottle sodas

Assorted Cookie & Brownie platter

Assortment of fresh cookies and brownies 155

SAVOR...INDIVIDUAL PIZZA SELECTIONS

Hawaiian 34 | Pepperoni 36 | The Works 38 |

Sausage & Mushroom 37 | Five Cheese 34 |

Vegetarian 34 | Meat Lovers 40

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SAVOR... BUILD YOUR OWN MEAL

Serves approximately 6 guests

Items below include "All the Fixings":
Sour cream, jalapenos, black olives,
diced tomatoes, salsa, and guacamole

Build your own Skewer

Choose one meat: chicken, steak, or shrimp

Choose two vegetables: bell peppers, tomatoes, onions, or jalapenos

Choose your glaze: Teriyaki, Caribbean Jerk, Barbeque, or Sweet Thai Chili

96

Build your Own Nachos

Help yourself to as much cheese as you
desire with all the fixings and chips
on the side 65

add chicken fajita 15 |

beef 15 | pulled pork 20

Build your Own Tat-Chos

Load your tater tots up with
cheese and all the fixing to build
your own Tat-Chos! 60

add chicken fajita 15 | beef 15 | pulled pork 20



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SAVOR...JAMES STREET SNACKS

Serves approximately 6 guests



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Chex Mix

House-made Traditional Chex Mix 20

Dessert Chex Mix

Choose between chef's delicious Chex Mix 26:

Churro Blend

Peanut Butter & Chocolate

Pepperoni Sticks

Order a pack of 8 Hempler's small batch crafted pepperoni in two flavors:

Classic pepperoni or Jalapeno and cheese pepperoni stick 30

Fresh Bottomless Popcorn

Endless supply of buttered popcorn replenished throughout the event 12

Kettle Corn

Slightly sweet and savory popcorn 14

Chip it Out

Your choice of chips and dip 20

Choose 1 chip:

Fresh kettle chips

Tortilla chips

Choose 1 dip:

Onion dip

Guacamole

Savor Salsa

Spinach dip

Mac & Cheese

Elbow pasta with a creamy four cheese sauce and then baked 40

Add buffalo chicken 15

Garlic Fries

Golden fries tossed in garlic, parsley, and parmesan cheese 30

Poutine

French fries topped with cheese curds and brown gravy 48

Add pot roast 10

Meatballs

Swedish Meatballs in creamy gravy. Add noodles or rice, served with barbecue sauce 65

Mini Pretzels

Bite size pretzels bushed with honey mustard butter 34

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SAVOR...KEEP IT CHILLED

Serves approximately 6 guests

International Cheese Board and Fresh Fruit Display Combo

Fine selections of cheeses served with assorted crackers and seasonal fresh fruit with a honey-yogurt dipping sauce 95

Add a bottle of Barnard Griffin Sauvignon Blanc or Rock Point Pinot Noir for 25

Market-Fresh Vegetable Crudités

Served with our house-made ranch dipping sauce 36

accesso ShoWare Center Seven Layer Dip

Crispy tortilla chips served with our delectable 7-layer dip with refried beans, diced tomatoes, cheddar cheese, black olives, jalapenos, sour cream, and guacamole 36

Pinwheels

Enjoy a variety of freshly made pinwheels. Includes 3 types: Spinach and turkey with shredded carrots, sliced salami and fresh basil, spinach and marinated peppers, all rolled in tortillas with an herb cream cheese spread, green onions, peppers, & olives 40

MAKE IT A SALAD OR A WRAP:

Mountain High Club

Mixed greens with grilled and chilled chicken, smoked bacon, bleu cheese, hard-boiled eggs, tomatoes, cucumbers, olives, carrots, and your choice of bleu cheese or ranch dressing 56

Chef Caesar

Hearts of Romaine, shaved parmesan cheese, and our signature Caesar dressing 44

Croutons in salad only

SALADS:

House Salad

Field greens tossed with bleu cheese crumbles, cranberries, and almonds, with our strawberry vinaigrette dressing 48

Chop Salad

Heart of romaine, salami, provolone, garbanzo beans, tomatoes, and onions tossed in a Balsamic Caesar dressing 48

Wedge Salad

A cold wedge of iceberg or romaine lettuce topped with a house-made creamy bleu cheese dressing, bacon crumbles, diced tomatoes, and chives 48

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SAVOR...SHARE-ABLES

Serves approximately 6 guests



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Appetizer Selection

Choose 3 options 65

Fried Mushrooms
Fried Calamari
Fried Pickles
Mozzarella

Jalapeno Poppers
Onion Rings
Mini Tacos
Cheese Curds

Delicious dipping sauces:

Ranch Dip Marinara
Aioli Salsa

Line Change Chicken Wings

Choice of: Buffalo, Crispy Garlic, Barbecue, or Jamaican Jerk.

Served with celery sticks and your choice of Bleu Cheese Dressing or Ranch dip 60

Chicken Tenders. Plain or Buffalo

Crispy fried chicken tenders served with fries and your choice of ranch, BBQ, or blue cheese 60

Mini Corndogs

Golden brown bite size corn dogs served with fries 45

Grilled Burger Bar

Half- pound grilled burgers served with cheese, caramelized onions, lettuce, tomatoes, and pickles, and a side of fries or tots 70

Grilled Hot Dog Bar

Choose between Fletcher's hotdogs:

- All-Beef Hotdog
- Double Smoked Sausage
- Smoked Jalapeno Cheddar Sausage andouille



All served with onions, sauerkraut, and relish, a side of fries or tots. Make it Seattle Style with cream cheese, grilled onions and diced jalapenos 62

Street Tacos

Your choice of chicken, barbacoa, fish, or carnitas, served on either flour or corn tortilla with diced onions and cilantro 75 | Add sour cream & salsa 8 | Add rice & beans 12

Chicken Sliders

Crispy mini chicken sandwiches with lettuce and tomatoes 65

Hat Trick Slider Combo

Choose an assortment of 18 sliders: cheeseburger, pulled pork, and hotdog sliders 60

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SAVOR...THE LITTLE SPORTS FAN

Our kids meals are reserved for players ten and under with an all-star appetite

Choice of:

Mini Grilled Burger

Mini Hot Dog

Chicken Strips

Grilled Cheese Sandwich

Each comes with goldfish, fresh fruit, cookie and a Capri Sun 10

SAVOR...SWEET ENDINGS

Serves approximately 8 guests

Assorted Pies 24

Choose a whole pie for your guest to enjoy

Chocolate Cream Pies

Cherry Pie

Apple Pie

Pumpkin Pie

Dessert Chex Mix 26

Choose between chef's delicious Chex Mix:

Churro Blend

Peanut Butter & Chocolate

Sweet Snack Attack 36

Assortment of Movie Box Candies 36

Rice Crispy Treats by the dozen 18

Celebration Cake 40

Churro Bar 47

A mountain of churros with a variety of toppings: chocolate, caramel, and strawberry

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SAVOR... GLUTEN FREE OPTIONS



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accesso ShoWare Center is pleased to offer a variety of gluten free options. We are not a gluten-free kitchen and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces. If you are a Celiac and/or highly sensitive please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.

LA FIESTA WITH CORN TORTILLAS

accesso ShoWare Center 7 Layer Dip

Crisp, tortilla chips served with our delectable 7-layer dip with refried beans, diced tomatoes, cheddar cheese, black olives, jalapenos, sour cream and guacamole
Grilled Chicken and Steak Fajitas

With freshly sautéed peppers and onions, corn tortillas, Spanish rice, refried beans, guacamole and sour cream served with Savor...Salsa & Salsa Verde.

Savor... Flan

Traditional Mexican baked custard with a rich caramel topping. Served with mixed berries 196

Fresh Bottomless Popcorn 12

Kettle Corn 14

Garlic Fries 30

Chip it Out

Your choice of chips and dip 20

Choose 1 chip:

Fresh kettle chips

Tortilla chips

Choose 1 dip:

Onion dip

Guacamole

Savor Salsa

Spinach dip

Line Change Chicken Wings

Choice of: Buffalo, Crispy Garlic, Barbecue, or Jamaican Jerk.

Served with celery sticks and your choice of Bleu Cheese Dressing or Ranch dip 60

Build your Own Nachos

Help yourself to as much cheese as you desire with all the fixings and chips on the side 65 add chicken fajita 15 beef 15 pull pork 20

Build your own Skewer

Choose one meat: chicken, steak, or shrimp

Choose two vegetables: bell peppers, tomatoes, onions, or jalapenos

Choose your glaze: Teriyaki, Caribbean Jerk, Barbeque, or Santa Fe Chili 96

Build your Own Tat-Chos

Load your tater tots up with cheese and all the fixes to build your own Tat-Chos! 60
add chicken fajita 15 | beef 15 | pulled pork 20

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SAVOR... GLUTEN-FREE OPTIONS

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Pepperoni Sticks

Order a pack of 8 Hempler's small batch crafted pepperoni in two flavors:
Classic pepperoni or Jalapeno and cheese pepperoni stick 30

Street Tacos

Your choice of chicken, barbacoa, fish, or carnitas, served on a corn tortilla with diced onions and cilantro 75 Add sour cream & salsa 8 Add rice & beans 12

International Cheese Board and Fresh Fruit Display Combo- without crackers

Fine selections of cheeses served with assorted crackers and seasonal fresh fruit with a honey-yogurt dipping sauce 95 Heritage Club

Add a bottle of Barnard Sauvignon Blanc or Rock Point Pinot Noir for 25

Market-Fresh Vegetable Crudités

Served with our house-made ranch dipping sauce 36

accesso ShoWare Center Seven Layer Dip

Crisp, tortilla chips served with our delectable 7-layer dip with refried beans, diced tomatoes, cheddar cheese, black olives, jalapenos, sour cream, and guacamole 36

Mountain High Club

Mixed greens with grilled and chilled chicken, smoked bacon, bleu cheese, hard-boiled eggs, tomatoes, cucumbers, olives, carrots, and your choice of bleu cheese or ranch dressing 56

House Salad

Field greens tossed with bleu cheese crumbles, cranberries, and almonds, with our strawberry vinaigrette dressing 48

Chop Salad

Hearts of romaine, salami, provolone, garbanzo beans, tomatoes, and onions tossed in a Balsamic Caesar dressing 48

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SAVOR... GLUTEN FREE DESSERTS



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Dessert Chex Mix 26

Choose between chef's delicious Chex Mix:

Churro Blend

Peanut Butter & Chocolate

Sweet Snack Attack 36

Assortment of Movie Box Candies 36

Rice Crispy Treats by the dozen 18

SAVOR...VEGETARIAN OPTIONS

CHANGE ON THE FLY

Chef's Caesar Salad

Hearts of romaine, garlic croutons, shredded parmesan cheese and our signature Caesar dressing

Choice of 2 Pizzas

Five Cheese

Mozzarella, provolone, parmesan, asiago and cheddar cheese

Vegetarian

Cheese, tomatoes, mushrooms, green peppers, olives, & onions

Choice of 6-pack

Coke, Diet Coke, Sprite or Barq's Root Beer. Now in bottle sodas

Assorted Cookie & Brownie platter

Assortment of fresh cookies and brownies 155

Fresh Bottomless Popcorn 12 Kettle Corn 14 Garlic Fries 30

Mac & Cheese

Elbow pasta with a creamy four cheese sauce and then baked 40

Build your Own Nachos

Help yourself to as much cheese as you desire with all the fixings and chips on the side 65

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SAVOR...VEGETARIAN OPTIONS

Build your Own Nachos

Help yourself to as much cheese as you desire with all the fixings and chips on the side 65

Chip it Out

Your choice of chips and dip 20

Choose 1 chip:

Fresh kettle chips
Tortilla chips

Choose 1 dip:

Onion dip Savor Salsa
Guacamole Spinach dip

Build your own Skewer

Choose two vegetables: bell peppers, tomatoes, onions, or jalapenos

Choose your glaze: Teriyaki, Caribbean Jerk, Barbeque, or Santa Fe Chili 96

Appetizers

Choose 3 options 65

- Fried mushrooms
- Fried Pickles
- Mozzarella Sticks
- Jalapeno Poppers

VEGETARIAN PIZZA

Cheese, tomatoes, green peppers, olives, onions, and mushrooms 34

International Cheese Board and Fresh Fruit Display Combo

Fine selections of cheeses served with assorted crackers and seasonal fresh fruit with a honey-yogurt dipping sauce 95

Add a bottle of Barnard Griffin Sauvignon Blanc or Rock Point Pinot Noir for 25

Market-Fresh Vegetable Cudités

Served with our house-made ranch dipping sauce 36

acesso ShoWare Center Seven Layer Dip

Crisp, tortilla chips served with our delectable 7-layer dip with refried beans, diced tomatoes, cheddar cheese, black olives, jalapenos, sour cream, and guacamole 36

House Salad

Field greens tossed with bleu cheese crumbles, cranberries, and almonds, with our strawberry vinaigrette dressing 48

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SAVOR... REFRESHMENTS



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Soft Drinks 24

Served in 6 pack bottles

Coke

Diet coke

Sprite

Barq's root beer

Club soda- cans only

Tonic water- cans only

Water 22

Served in 6 pack bottles

Dasani

Coffee and Tea Service 30

Decaf & regular coffee

Served in 42oz pitchers

Assorted Flavored Tazo Tea

Served in 42oz pitcher

Hot chocolate

Served with a 42oz pitcher of hot water and hot chocolate packets

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SAVOR... BEER & SPIRITS

16 oz. Can Beers | \$48 Cans 6-Pack:

Blue Moon

Guinness

Pilsner Urquell

Heineken

Pyramid Hefeweizen

Labatt's

Freemont

Smith & Forge Hard Cider

Miller Lite

Coors Banquet

Coors Light

Coors Peak

Coors N/A

Corona Extra

Modelo

Truly: Mixed Berry, Rose, Lime

24 oz. Can Beers | \$60 Cans 6-Pack:

Bud Light

Coors Light

Mike's Hard Lemonade

Corona

Heineken

Budweiser

Coors Banquet

Twisted Tea

Blue Moon

PEPPERONI STICKS

Order a pack of 8 Hempler's small batch crafted pepperoni sticks available in two flavors:

- Classic pepperoni or
- Jalapeno and cheese pepperoni stick 30

LIQUOR | \$48 MINI BOTTLES 6-PACK

Absolut Vodka

Bacardi Light Rum

Smirnoff Vodka

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SAVOR...WINE LIST



Heritage
CLUB

CHARDONNAY BOTTLE/GLASS

Barrel Press \$32/\$9

Vibrant pear, peach and pineapple flavors highlighted by lemon zest and citrus notes. Very crisp and refreshing! A touch of lime and oak spice chimes in on the long finish

Charles Smith 'Eve' \$34

Fresh, fruity flavors and a crisp, bright mouth feel reminiscent of Washington State's famous apples, this dry Chardonnay has been winning awards ever since its grapes left the garden

RIESLING

Barnard Griffin \$32/\$9

Honeydew melon, spicy baked apple and orange zest flavors, backed by intriguing notes of clove, cinnamon and Asian pear. This off-dry Riesling is elegant and polished

Chateau Ste Michelle Riesling \$35

Characters of juicy peach, ripe pear and melon, subtle mineral notes

PINOT GRIGIO

Ruffino \$30

Fresh and complex, showing refined notes of sage and mint accompanied by an elegant minerality typical of Pinot Grigio. Medium bodied, lively, and elegant, with notes of lemon peel

Rock Point \$32

Rich and intense pear and peach flavors resonate from the nose to the palate. The mouthfeel is dense and lively and the refreshing acidity shapes it well

SAUVIGNON BLANC

Barnard Griffin \$32/\$9

Aromas and flavors of pear and melon with a pleasant streak of honey and orange zest. Racy acidity and an underlying minerality add balance and complexity to this satisfying white

Simi \$40

Fresh, appealing citrus notes of lime zest, pink grapefruit, and fresh lemon grass followed by green papaya, passion fruit, and green apple. This wine is fresh, bright, and crisp. Lively and forward on the palate with zesty notes of lime and grapefruit

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SAVOR...WINE LIST

CABERNET BOTTLE/GLASS

Barnard Griffin \$40/\$9

Dark berry and cherry flavors are nicely highlighted by toasty oak, vanilla and orange zest notes. Rich and concentrated with lots of good structural acidity

Robert Mondavi \$42

Aromas of leathery blackberry, cedar, roasted pasilla chile and tons of caramel lead into flavors of cocoa, coconut and caramel on the creamy, peppery palate

Spoken Barrel \$46

This wine exhibits classic, concentrated aromas of cherry, black currant, dark chocolate, and roasted oak. All summed up with a toasty sweet vanilla finish

MERLOT

Charles Smith "Velvet Devil" \$34/\$9

Full with density and bursting with flavor. Dark fruit, cherry, blackberry. Brimming with cedar, pipe tobacco and earth. Truth in a name: Velvet

14 Hands \$35

Packed with rich flavors and aromas of blackberry, plum, cherry and mocha

PINOT NOIR

Rock Point \$42

Aromas are forward and fruity, bursting with lush flavors of ripe plum and maraschino cherry. A thin vein of dark chocolate threads through the tannins

Del Rio Vineyard Estate \$42

Juicy flavors of spicy red cherry and aromas of cassis. Mouth watering tanginess layered with a soft touch of toasty oak that drives home the lingering finish in this Burgundian inspired Pinot Noir

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SAVOR...WINE LIST



Heritage
CLUB

BUBBLES BOTTLE/GLASS

Ruffino Prosecco \$36

Clean aromas of apples, pears and citrus, accompanied by hints of wisteria. Crisp, clean and delicate with fine bubbles on the palate. Intense flavors of apples and peaches lead to a pleasant finish

Ruffino Sparling Rosé \$36

Fresh and fragrant with notes of strawberry and slight hints of rose petals. On the palate this wine has elegant bubbles and refreshing acidity, offering alluring flavors of delicate red berries and white fruits

Meiomi Sparkling Wine \$50

Sparkling wine produced Method Champenoise with aromas of green apples are laced with hints of fresh flowers. Flavors of crunchy pears, zesty citrus, and honey.

ROSÉ

Barnard Griffin Sangiovese Rosé \$32/\$9

Deliberate result of careful winemaking, not an incidental byproduct of red production. Our Rosé is conceived in the vineyard at pruning and matured to be crisp, lean and fruity

Charles Smith 'Band of Roses' \$34

Chorus of Asian pear, chamomile, and apricot. This 100% Pinot Gris goes even more floral on mid-palate with a bloom of lilacs and peach blossom

Jolee Rosé \$40

Lightly, sweet with natural effervescence, Rose Jolee is a cofermented confection of Muscat, Riesling and Cabernet Franc. This wine has a soft spritzyness, coupled with complex fruit flavors and crisp acidity

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SAVOR...WINE LIST

RED BLEND BOTTLE/GLASS

Barrel Press \$30/\$9

Blend of Merlot, Cabernet Sauvignon, Malbec, and Zinfandel exhibits ripe cherry, plum and dark chocolate flavors and aromas lead off accompanied by overtones of rum cake, vanilla and mint

Rock Point \$32

Blend of Syrah, Cabernet Sauvignon, Merlot and Cabernet Franc. This flavorful blend exhibits a wide range of aromas from smoky oak notes to more fruity characteristics such as plum and strawberry jam. The pleasant, silky mouth and approachable tannins

Malbec

Robert Mondavi \$30

Deep purple-red in color and opens with aromas of blackberry and toasty vanilla followed by lush flavors of black plum and blueberry with a hint of brown spice

Diseno \$32

Deep purple in color with a crimson luster, the bouquet of violets and cherry blossom unfolds to a hint of tobacco. Explosive flavors of earthy blueberry and rich chocolate are robust with well-balanced acidity

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THE PLAY BOOK

As the exclusive in-house catering service for accesso ShoWare Center, Savor... Catering by SMG provides our suite holders with premier food and beverage selections for all Thunderbird and most non-hockey events. All food is prepared on site by our Culinary Team and Executive Chef, Richard Carlone. The following is a guide to our policies and procedures for the suites. You may also view this menu and our Advance Order Form on accesso ShoWare Center's website at www.accessoshowarecenter.com

ADVANCE MENU ORDERING

To ensure the highest level of presentation and service quality, we ask food and beverage orders to be placed 2 business days prior to an event. Our suites and catering office is available Monday through Friday from 8am to 5pm and can be reached by phone at 253-856-6715 or through email at vsanchez@accessoshowarecenter.com. We accept pre-orders by phone, email or fax (253-856-6713). All orders will be promptly followed by a confirmation via email. Below consists of a list of our deadlines for placement of advance orders:

Monday Eventsorder by noon on Thursday
Tuesday Events.....order by noon on Friday
Wednesday Events.....order by noon on Monday
Thursday Events.....order by noon on Tuesday
Friday Events.....order by noon on Wednesday
Saturday Events.....order by noon on Thursday
Sunday Events.....order by noon on Friday

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EVENT DAY ORDERING

In the event an advance order is not placed within 2 business days, the Game Day Menu will be available. During an event, orders will be placed through your suite attendant. All orders will require a payment by credit card or cash prior to your order being processed.

GENERAL CATERING INFORMATION

Suite Staffing

A team of Savor...Catering Suite Attendants staff the suite level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you throughout the event.

Special Catering Requests

Should you require food or beverage items not listed on our menu or have any dietary restrictions or allergies, please let your Suite Attendant know when placing your food and beverage order. While we cannot guarantee that specialty items will be available, Savor...Catering will attempt to find items that fit within your dietary and/or allergy restrictions.

Game Day Ordering & Payment

During an event, orders may be placed through your Suite Attendant. All orders will require a payment by credit card or cash prior to your order being processed. ShoWare Center accepts VISA, MasterCard, American Express, Discover, Diners and CASH. No personal checks accepted.

Administrative fee

A 19 % administrative fee and applicable Washington State sales tax will be added to all food and beverage orders. A portion of the service charge is divided among the catering staff; any additional gratuity is at your discretion.

Suite Holder Responsibilities

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and a Savor...Catering representative.

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OUTSIDE FOOD AND BEVERAGE

Food and beverages intended for consumption on access to ShoWare Center's property must be purchased through Savor...Catering by SMG. Bringing any outside food or beverage into access to ShoWare Center is strictly prohibited unless special accommodations have been previously authorized through Savor...Catering by SMG.

Unconsumed Food and Beverage

Savor...Catering by SMG and access to ShoWare Center adhere to state and local health guidelines which dictate that food items provided by Savor...Catering must be consumed during the specific event and may not be taken off property.

Service of Alcohol and Alcohol Consumption

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

- It is the responsibility of the suite holder or their representative to monitor and control alcoholic consumption in the suite.
- Minors (those under 21) by law, are not permitted to consume alcoholic beverages.
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated.
- No passing alcoholic beverages from one suite to another or to general seating.
- Glass not permitted on the balcony area of the suites. Plastic cups may be taken outside of your suite.
- Alcohol sales will cease at designated time and consumption will be allowed through the duration of the event.
- By law, alcoholic beverages cannot be brought in to or taken out of access to ShoWare Center.
- access to ShoWare Center personnel has the right to check for proper identification and refuse service to any persons who are underage or who appear intoxicated.

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