



STATE FAIR PARK

Catering MENU



SPECTRA



Welcome!

On behalf of Spectra Food Services & Hospitality and our team of professionals, welcome to State Fair Park. We are pleased to present our new custom catering menu to you and look forward to hosting your event at State Fair Park.

As the exclusive food and beverage provider for State Fair Park, Spectra is committed to providing you and your guests with the highest standard of service. We eagerly await the opportunity to create new and incomparable experiences each time you visit. We believe in the quality of your experience, the finest foods and beverages, complimented by efficient and gracious service. We are here to ensure that your State Fair Park experience is superb!

Our Catering Menu features a wide array of foods from appetizers to full meals, salads, sandwiches, entrées, decadent desserts and a complete beverage service. So... sit back, relax and let us bring the best to you while you enjoy your event!

CONTACT US

Please call us with any questions, special requests or to place an order.

Spectra Food Services &
Hospitality
Ph: 509.965.3416





Breakfast MENU



STATE FAIR PARK



SPECTRA

BREAKFAST

*All breakfasts include Coffee, Teas, Assorted Bottled Juices, and Dasani Bottled Water
Add a chef attendant omelet station to your event for an additional per person

NW Continental

Fresh Seasonal and Local Fruit Display
Assorted Pastries

Grab and Go Breakfast

Ham, Egg, and Cheese on a Croissant
Breakfast Burrito with Scrambled Eggs, Cheddar Cheese, Potatoes, and Green Chili in a Flour Tortilla
Whole Fruit
Granola Bars

Farmer's Breakfast

Scrambled Eggs
Applewood Smoked Bacon and Maple Breakfast Sausage
Country Style Potatoes with Peppers and Onions
Cinnamon French Toast Served with Maple Syrup
Assorted Pastries

A La Carte

Assorted Granola Bars
Assorted Muffins
Assorted Scones
Assorted Pastries (*two dozen minimum*)
Breakfast Croissant
Ham, Egg, Cheese and Bacon, Egg, Cheese
Breakfast Burrito
Scrambled Eggs, Bacon, Cheddar Cheese, Potatoes, and Green Chili





BREAK SERVICE

Assorted Freshly Baked Cookies
Assorted Brownies
Assorted Cupcakes
Sweet, Spicy, and Salty Snack Mix
Soft Pretzels with a Local Brewery IPA Mustard
Chips and Salsa
Tortilla Chips and Pico De Gallo Salsa
Chips and Dip
Fresh Fried Potato Chips and French Onion Dip
Local Vegetable Crudit  with Ranch Dip
Sliced Seasonal Local Fruit Display
Individual Yogurts
Spinach Artichoke with Toasted Baguettes
Assorted Bags of Chips, Chex Mix, and Cracker Jacks
Assorted King Size Candy Bars

BEVERAGES

Coffee and Decaf Coffee
Lemonade/Fruit Punch
Orange Juice
Dasani Bottled Water
Coca Cola Canned Soft Drinks
Assorted Bottled Juices
Powerade



General INFO

GENERAL INFO

Spectra Food Services and Hospitality is the exclusive provider of food and beverages for State Fair Park and Yakima Valley SunDome. We are committed to the highest standards of quality and service. All food and beverages are to be arranged through Spectra's office. No outside food or beverages of any kind are permitted without the prior written consent of Spectra Food Services.

Beverage Service

Spectra offers a complete selection of beverages to compliment your function. As the licensee, Spectra is responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from an outside source without prior written consent of the General Manager. In compliance with Washington State Liquor and Cannabis Board, we reserve the right to ask patrons for proper identification for alcoholic beverages and reserve the right to refuse alcohol service to intoxicated or underage patrons.

Dietary Considerations

Spectra is happy to address special dietary requests for individual guests with a 7 day advance notice.

China Service

China service is standard for all dinner buffets and plated dinners in Pioneer Hall, Modern Living Building, and State Fair Room in the SunDome. Any special requests, please discuss with your Spectra contact.

Linens

We offer a wide range of colors through our linen provider. Table linens and table napkins are provided free of charge. Linen options must be chosen 10 business days before your event to ensure on time delivery and availability. Please ask your Spectra contact about available colors and sizes.

Management Charge & Taxes

All catered events are subject to a 19% Management Charge and 8.2% Sales Tax. 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 waitstaff 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.

Guarantees

A final guarantee of attendance is required 10 full working days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify spectra of the exact count of each item 7 working days prior to the event. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater.

Spectra will prepare the following number of meals over the final guarantee:

- 0 - 200 Guests 5% of the final guarantee
- 201 - 500 Guests 3% of the final guarantee
- 501 and above 2% of the final guarantee

Billing

A deposit of 50% of the estimated food and beverage total is required 14 days prior to the schedule event to confirm your catering order. Full and final payment will be due on the day of your event.

CONTACT US

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