



CATERING MENU

WELCOME TO T-MOBILE PARK

As part of the world's leading hospitality company, our entire team of culinary professionals at Sodexo Live! Catering is at your service.

We understand how to reduce the stress of planning your event and we're dedicated to supporting your success.

This season our menu features innovative new signature dishes using local ingredients and regional favorites. All the food and beverage choices we're suggesting are carefully chosen and specially prepared to encourage and compliment a great experience.

We look forward to being a part of your next event!

CATERING SALES

206.664.3032

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CATERING OPERATIONS

206.664.3042

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T-MOBILE PARK



BREAKFAST

BUFFETS & À LA CARTE



BUFFETS

Prices listed are per guest. Minimum 12 guests.

JUMP START BREAKFAST \$25

An Assortment of bakery-fresh muffins, pastries, bagels and cream cheese, orange and apple juices, selection of teas and freshly brewed coffee.

MARINERS SUNRISE \$30

Scrambled eggs, home fries, bakery-fresh muffins, fresh fruit, and berries.

Served with your choice of:

- Thick-cut smoked bacon
- Pork or turkey sausage
- Honey glazed ham
- Beyond breakfast sausage

À LA CARTE

BACON/SAUSAGE/HAM STEAK \$6

BAGELS & CREAM CHEESE \$8

FRESH SLICED SEASONAL FRUIT & BERRIES \$9

WHOLE FRESH FRUIT \$4

ASSORTED INDIVIDUAL GREEK YOGURTS \$8

ASSORTED BREAKFAST PASTRIES \$8

HARD BOILED EGGS \$4

GRANOLA BARS \$4

ASSORTED SELECTION DRY CEREALS \$5

ALA MODE QUICHE \$85



BREAKFAST ENHANCEMENTS



Prices listed are per guest. Minimum 12 guests.

BREAKFAST SANDWICHES \$14

- **Croissant Sandwich:** flakey croissant, cage free scrambled eggs, cheddar cheese, smoked bacon
- **English Muffin Sandwich:** cage free scrambled eggs, avocado spread
- **The Breakfast Sandwich:** steak and eggs, grilled onion and jack cheese on brioche bun
- **Breakfast Burrito:** scrambled eggs, queso fresco, roasted peppers, chorizo, avocado

THE ULTIMATE OATMEAL BAR \$13

Hot rolled oats, dried fruits, raisins, brown sugar, nonfat and whole milk.

ASSORTED MORNING BREAKFAST PARFAIT BAR \$13

Greek yogurt berry parfait, chia pudding parfait, white chocolate berry parfait

LOX & BAGELS \$12

House-made smoked salmon, red onions, tomatoes, capers, slice cucumbers, chives, cream cheese, assorted bagels

EGGCELLENT \$18

- Assorted quiche
- Fresh vegetable frittata: bloomsdale spinach, wild mushrooms, leek, goat cheese
- Country style breakfast casserole: farm eggs, peppers, onions, chorizo, jack cheese, sourdough bread, scallions

BRIOCHE FRENCH TOAST \$16

Toasted pecans, maple syrup, berries, hazelnut spread, whip vanilla cream

Breakfast meats *(choose one)*

- Smoked applewood bacon
- Country pork sausage
- Chicken apple sausage
- Beyond sausage



BREAKFAST ACTION STATIONS

Prices listed are per guest. Minimum 12 guests.



CLASSIC EGG & OMELET STATION \$22

Accompanied by an array of fresh vegetables including red and green bell peppers, onions, mushrooms and spinach with assorted meats and cheeses including smoked bacon, ham, jack and aged cheddar cheese, spicy pico de gallo, salsa, farm fresh cage-free eggs & egg whites.

HOT IRON BELGIAN WAFFLE STATION \$34

Selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and dusted with powdered sugar.

GRIDDLED PANCAKE STATION \$34

Selection of blueberry, banana and chocolate chip buttermilk pancakes, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and dusted with powdered sugar.

SMOOTHIES STATION \$12

Choose two

- Banana Strawberry: banana, strawberries, plain yogurt, honey
- Green Machine: green apple, kiwi, kale, spinach, avocado
- Zenergy: orange juice, carrot juice, ginger
- Tropical Delight: mango, pineapple, honey, cream, coconut milk
- Mixed Berry: lemon juice, assorted fresh berries, plain yogurt



BREAKFAST PLATED

Prices listed are per guest. Minimum 12 guests.
All plated breakfast is served with family style seasonal fruits, freshly baked pastries and butter.



THE TRADITIONAL \$36

Farm fresh scramble eggs, applewood smoked bacon, herb roasted potatoes, parmesan roma tomatoes

HOUSE FRITTATA \$34

Kale & shitake mushroom frittata with fine herb, roasted jumbo asparagus, crispy fingerling potato confit

CORN BEEF POTATO HASH BROWN \$38

Served with a fried egg, cherry heirloom tomato confit

FRENCH TOAST \$32

Seasonal compote, Vermont maple syrup, caramelized walnuts, honey citrus whipped cream



BREAKS



Prices listed are per guest. Minimum 12 guests.
Includes regular coffee, decaf coffee, assorted teas, coffee creamer and sweetener.

SEA US RISE \$10

Breakfast turnovers bacon & egg,
mushroom & leeks,
buttermilk pancake stuffed with fresh
blueberries & granola

CHOCOHOLIC \$12

Assorted chocolate truffles, fudge brownies,
chocolate chip cookies

LATIN CORNER \$12

Mini chicken empanadas, ham & cheese
croquets, cinnamon & sugar churros

THE PATISSERIE \$14

French macarons, French pastries, mini sweet
tarts

TRATTORIA \$12

Pepperoni flat bread pizza, spinach stuffed
mushrooms, balsamic strawberry ricotta
crostini

À LA CARTE SNACKS

PRETZEL BITES \$8

MINI CORN DOGS \$8

FRESH POPPED POPCORN \$4

ROASTED PEANUTS IN THE SHELL \$4

CRACKER JACKS \$5

KETTLE CHIPS & ONION DIP \$7

TORTILLA CHIPS & SALSA \$6

NW TRAIL MIX \$7

BAG OF CHIPS \$4

FRESH BAKED COOKIES \$5

DOUBL FUDGE BROWNIES \$7



LUNCH

BUFFETS & ENHANCEMENTS

Prices listed are per guest. Minimum 12 guests.



LUNCH ENHANCEMENTS

MARINERS HOT DOG BAR \$12

Buns, diced onions, relish, ketchup & mustard

GRILLED SAUSAGE EXTRAVAGANZA \$14

Italian sausage & brats, grilled peppers, banana peppers & onions, spicy mustard, cream cheese

BURGER BAR \$14

Buns, lettuce, tomatoes, onions, sliced Tillamook cheddar cheese

NACHO BAR \$13

Beef chili, cheese sauce, sour cream, pico de gallo

TACO BAR \$14

Corn and flour tortillas, adobo shredded pork, cheese, sour cream, pico de gallo

CHICKEN WING BAR \$13

Choose two
 Spicy Buffalo,
 Teriyaki
 Chili-lime,
 Bourbon BBQ,
 Garlic Parmesan,
 Lemon Pepper

MEATBALL BAR \$14

Choose two
 Italian Marinara
 Southern BBQ
 Teriyaki Glaze
 Sweet & Spicy Chili Lime
 Green Chile Verde

BUFFETS

SMOKE HOUSE SLIDER BUFFET \$36

Smoked beef brisket, bbq chicken, mini onion rolls, loaded potato salad, smoked turkey cobb salad, kettle chips, onion dip, cookies, and brownies

DIAMOND DELI \$32

Market soup, couscous salad, farmer market green salad, deli meats, aged cheeses, lettuce, tomatoes, red onions, breads, artisan rolls, potato chips, cookies and brownies

HOME RUN \$42

Field green salad, 12 hour braised short ribs, garlic mashed potatoes, crisp fried Brussel sprouts, and carrot cake



LUNCH

B.Y.O. BOX \$27 EACH

Prices listed are per guest. Minimum 12 guests. Minimum 4 each

GOURMET SANDWICHES

CLUB SANDWICH

Smoked turkey, Swiss cheese, applewood smoked bacon, avocado spread, pickled red onion, lettuce, tomatoes, toasted sourdough bread

CHICKEN SALAD SANDWICH

Bibb lettuce, walnut, dried cranberries, whole wheat bread

STEAK SANDWICH

Grilled marinated steak, caramelized onions, roasted red peppers, sliced Havarti on ciabatta roll

“ZLT” FLATBREAD SANDWICH

Grilled zucchini, tomatoes, jalapeño jack cheese, sundried tomato pesto

WRAPS

CHICKEN CAESAR WRAP

grilled chicken romaine lettuce, parmesan cheese, Caesar dressing, wheat tortilla

CALIFORNIA TURKEY WRAP

Mixed greens, tomato, avocado, red onion, cheddar cheese, roasted turkey, flour tortilla

ITALIAN WRAP

salami, spicy capicola, mortadella, provolone cheese, julienne red onions, red wine vinegar, tomato tortilla

GRILLED VEGGIE

zucchini, yellow squash, portobello mushrooms, mixed greens, humus spread, spinach tortilla

SALADS

COBB SALAD

Mixed greens, diced tomatoes, hardboiled egg, bacon, avocado, cheddar cheese, cucumber, blue cheese crumbles, grilled chicken, house ranch dressing

CLASSIC CHICKEN CAESAR SALAD

Grilled chicken, chopped romaine, shaved parmesan, garlic croutons, Caesar dressing

SEARED TUNA NIÇOISE

Fresh green beans, Mediterranean olives, roasted baby potatoes, cherry tomatoes, hard boil egg, caper vinaigrette

QUINOA & KALE SALAD

Dried cranberries, pecans, cherry tomatoes, goat cheese crumble, champagne vinaigrette

SIDES

Choose two

- Chips
- Granola bar
- Snack cheese
- Whole fruit

DESSERTS

Choose one

- Fresh baked cookie
- Fudge brownie
- Rice crispy treat
- Fruit cup



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LUNCH PLATED



Prices listed are per guest. Minimum 12 guests.

ENTRÉE SALADS

WEDGE SALAD \$38

Baby iceberg, heirloom cherry tomatoes, local blue cheese crumble, applewood bacon, chive buttermilk dressing

CLASSIC CHICKEN CAESAR SALAD \$38

Romaine lettuce, grilled chicken, shaved parmesan cheese, garlic crouton, creamy Caesar dressing

HEIRLOOM TOMATOES & WATERMELON SALAD \$38

Basil leaves, mint, whipped burrata, pomegranate vinaigrette,

ROASTED BEET & SPINACH SALAD \$38

Crumble goat cheese, citrus segments, pistachio-mint pesto

ENTRÉES

FLORENTINE CHICKEN ROULADE \$46

Whipped Yukon gold potatoes, roasted baby zucchini, yellow squash & red pepper coulis

GRILLED TOP SIRLOIN STEAK \$46

Grass-fed beef, mashed red skin potatoes, peppercorn sauce, grilled asparagus, caramelized baby carrots

PAN SEARED SALMON FRESH HERB TABOULEH \$46

Parsley-mint tabouleh, harissa lemon yogurt sauce

ADOBO SPICE RUBBED CAULIFLOWER STEAK \$46

Root vegetable caponata, pickled grapes, mint & sage chermoula



APPETIZERS PASSED

Prices listed are per guest. Minimum 12 guests.



TOMATO BRUSCHETTA \$38

Heirloom tomatoes, fresh basil, balsamic reduction

ROASTED BEET BRUSCHETTA \$38

Chevre goat cheese mousse, sea salt, micro greens

WAGYU BEEF TARTARE \$48

Mustard aioli, presented in a crisp cone

SPICY TUNA WONTON \$44

Seaweed salad, wasabi mayo

SHRIMP COCKTAIL SHOOTER \$42

Lemon, horseradish sauce

BEEF WELLINGTON BITES \$40

Beef tenderloin, sauteed mushroom, caramelized onion, red wine demi-glace

BACON WRAPPED SCALLOPS \$42

Large, tender sea scallops, wrapped in smoky bacon

MINI CRAB CAKES \$42

Jumbo lump crab meat, lemon aioli, Old Bay Seasoning

TANDOORI CHICKEN SKEWERS \$40

White meat chicken, seasoned with yogurt, tandoori paste, cayenne, cumin, coriander, nutmeg, cinnamon & lemon

MEDITERRANEAN VEGETABLE SKEWER \$38

Zucchini, bell peppers, red onions & artichoke



APPETIZERS STATION



Prices listed are per guest. Minimum 12 guests.

ARTISAN CHEESE \$14

Selection of local & imported farmstead cheese, assorted house made chutneys, local honeys, artisan breads, crackers, farmers market crudité, with assorted dips

SEASONAL FRUIT PLATTER \$12

An elaborate display of seasonal local & tropical fruits, berries, strawberry yogurt dip, mint-lime syrup, brown sugar crème fraiche

BUTCHER BOARD \$18

Artisanal cured meat selection, pickled vegetables, chef selected of pate, crisp farmers market vegetable, vegetable chips pita chips, hummus

SUSHI DISPLAY \$18

Assorted Maki and Nigiri sushi

SEAFOOD DISPLAY \$26

Fresh NW seafood on ice

MEDITERRANEAN PLATTER \$12

Hummus, roasted peppers, feta, dolmas, artichoke hearts, olives, tzatziki and pita

GOURMET MINI SEATTLE DOG \$10

All beef mini dog, grilled onions, cream cheese

TAVERN BURGER SLIDERS \$10

All beef patty, American cheese, burger sauce

BUTTERMILK FRIED CHICKEN SLIDER \$10

House-made pickles, and spicy aioli

MINI CRAB & LOBSTER ROLL \$14

PNW Dungeness crab & lobster Salad, lemon-garlic aioli, old bay



DINNER

BUILD YOUR OWN BUFFET

Tier 1: Choose one salad, one entrée, two sides, one dessert. \$46

Tier 2: Choose one salad, two entrée, two sides, one dessert. \$58

SALADS

CLASSIC CAESAR SALAD

Crisp romaine, parmesan, lemon, croutons, Caesar dressing

BABY SPINACH SALAD

Spinach, pickled red onion, blue cheese crumble, chopped egg, onion, bacon vinaigrette

COBB SALAD

Greens, blue cheese crumble, avocado, tomato, chopped egg, bacon, blue cheese dressing

ITALIAN CHOP CHOP SALAD

crisp romaine, parmesan, salami, roasted red pepper, garbanzo beans, red onion, balsamic vinaigrette

ENTRÉES

CHEF CARVED RIBEYE OR NY STRIP

BRAISED SHORT RIBS

LEMON ROSEMARY ROASTED CHICKEN

MISO GLAZED SALMON

CILANTRO-LEMON SHRIMP

VEGETARIAN LASAGNA

CAULIFLOWER STEAK

SIDES

CREAMED SPINACH

GARLIC MASHED POTATO

BEECHER'S MAC & CHEESE

PARMESAN RISOTTO

VEGETABLE FRIED RICE

SEASONAL ROASTED VEGETABLES

GARLIC GREEN BEANS

DESSERTS

CARROT CAKE

TIRAMISU

RED VELVET CAKE

FLOURLESS CHOCOCATE TORTE

COOKIES & BROWNIES

RICE CRISPY TREATS

GLUTEN FREE DESSERT SAMPLER



DINNER PLATED



Prices listed are per guest. Minimum 12 guests.
Includes dinner rolls & butter.
\$72 per person

APPETIZERS *Choose one*

- CAVATELLI PASTA
- BLACK TRUFFLE RISOTTO
- CAULIFLOWER VELOUTE
- LEMON GRASS CORN SOUP

SALADS *Choose one*

- POACHED PEAR SALAD**
Baby spinach, frisee, red wine poached pears, candied pecans, shaved Manchego cheese, apple cider vinaigrette
- BABY GEM SALAD**
Marinated cherry tomatoes, parmesan crisp, avocado Caesar dressing
- WILD ARUGULA & FRISEE SALAD**
Figs, prosciutto crisp, feta cheese, pomegranate glaze

ENTREES *Choose one*

- ROSEMARY COLORADO LAMB**
Mediterranean spiced potatoes, garlic mustard greens, grilled stone fruits,
- TRUFFLE CHICKEN**
Thyme roasted airline chicken, chicken confit, wild mushroom mélange, truffle oil, madeira demi-glaze, parmesan risotto, grilled asparagus
- GRILLED FLAT IRON STEAK**
Horseradish, white cheddar whipped Yukon gold potatoes, grilled asparagus, roasted baby carrots, red wine sauce
- PNW SALMON**
Lemon thyme crusted salmon fillet, paella rice cake, roasted peppers, bouillabaisse sauce
- CANNELLONI**
Wild mushrooms, goat cheese, mushroom truffle cream, wilted chard



SWEEETS & TREATS



FRESH BAKED COOKIES \$5

DOUBLE FUDGE BROWNIES \$7

VALENTINA CUSTOM COOKIES \$9

GLUTEN FREE DESSERT SAMPLER \$10

BERRY CHEESECAKE \$9

Classic NY cheesecake with a pnw berry coulis

MOLTEN CHOCOLATE CAKE \$9

Warm fudge cake, ganache center and topped with vanilla bean ice cream

A LA MODE BY CHRIS PORTER

“SEATTLE BEST” FRENCH APPLE PIE \$85

WHITE CHOCOLATE BANANA CREAM PIE \$85

SEASONAL CHEESECAKE \$85

SIGNATURE CARROT CAKE \$96



BEVERAGES

NON-ALCOHOLIC



SODA

Coke, Diet Coke, Sprite \$4.75
Club Soda, Ginger Ale \$4.75

WATER

Dasani bottled water \$5.50
Topo Chico Sparkling Water \$6
AHA Sparkling Water assorted flavors \$4.75

INDIVIDUAL JUICES

Orange, cranberry, grapefruit, apple \$6

COFFEE POD SERVICE

Max 15 guests
Individual servings \$6

COLD STATIONS

Price per 20 servings
Orange juice \$40
Iced tea \$40
Lemonade \$40
Water \$30

HOT STATIONS

Price per 20 servings
Fresh brewed regular coffee \$50
Fresh brewed decaf coffee \$50
Hot water with selection of teas and cocoa \$50



BEVERAGES

SPIRITS & BEER



Requires a minimum of (1) bartender at \$225

HOUSE COCKTAIL \$14

May Include:

New Amsterdam Vodka
Tito's
Bombay Sapphire
Bacardi Superior
Captain Morgan
Jose Cuervo Silver
Hornitos Reposado
Jack Daniel's
Jim Beam
Fireball

PREMIUM COCKTAIL \$16

May Include:

Ketel One
Tanqueray
El Zac Blanco
Herradura Silver
Crown Royal
Makers Mark
Woodford Reserve
Johnnie Walker Black
Hennessy VSOP

DOMESTIC BEER \$12

May Include:

Coors Light
Miller Light
Bud Light
Budweiser
Rainer
Athletic IPA (non-alcoholic)

PREMIUM BEER \$13

May Include:

Fremont Golden Pilsner
Hop Valley Bubble Stash IPA
Elysian Space Dust IPA
Black Raven Trickster IPA
Silver City Tropic Haze
Bale Breaker Field 41 Pale
Kona Big Wave Golden Ale
Rambling Route Hard Cider
Ghostfish Grapefruit IPA (GF)
White Claw Mango Seltzer
White Claw Black
Cherry Seltzer



BEVERAGES

WINE - SPARKLING & WHITE - BY THE BOTTLE

Requires a minimum of (1) bartender at \$225

SPARKLING

Michelle Brut-Columbia Valley, WA	\$55
Gruet Brut - Albuquerque, New Mexico	\$57
Browne Bitner Brut Rose - Columbia Valley, WA	\$62
Veuve Clicquot-Champagne, France	\$120

CHARDONNAY

Columbia Winery Chardonnay - Woodinville, WA	\$42
Dark Harvest Chardonnay - Woodinville, WA	\$44
Bonterra Chardonnay, Organic - CA	\$48
DrumHeller Chardonnay - Columbia Valley, WA	\$53
Browne Family Heritage Chardonnay - Columbia Valley, WA	\$58

RIESLING

Two Vines Riesling - Columbia Valley,	\$42
Chateau Ste Michelle Eroica Riesling-Columbia Valley,	\$60

PINOT GRIS

Confetti Pinot Grigio - Valdadige, Italy	\$48
Erath Pinot Gris - Willamette Valley, OR	\$50
Santa Cristina - Delle Venezie, Italy	\$53
Adorada - Pinot Gris CA	\$55
Browne Bitner Pinot Gris - Columbia Valley	\$58
Santa Margarita Pinot Grigio - Adige River Valley, Italy	\$60

SAUVIGNON BLANC

Casillero del Diablo Reserva - Chile	\$48
Bonterra Sauvignon Blanc, Organic - CA	\$50
H3 Sauvignon Blanc - Horse Heaven Hills, WA	\$55
Browne Family Bitner Sauv Blanc - Columbia Valley, WA	\$58

ROSE

Roscato Lombardy IGT Rose Dolce - Italy	\$53
Chateau Ste Michelle Rose, Columbia Valley, WA	\$53
Bonterra Organic Ukie, CA	\$55
Calforia Rose - Italy	\$56
Browne Family Bitner Rose - Columbia Valley, WA	\$58

HOUSE WINE BY THE GLASS \$12
PREMIUM WINE BY THE GLASS \$14



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BEVERAGES

WINE - RED - BY THE BOTTLE

Requires a minimum of (1) bartender at \$225

CABERNET SAUVIGNON

Columbia Winery Cabernet Sauvignon – Woodinville, WA	\$48
Casillero Del Diablo Reserve Cabernet Sauv, Chile	\$48
High Heaven Majestic Pines Cabernet	\$53
Browne Heritage Cabernet Sauv – Columbia Valley, WA	\$58
Borne of Fire – Columbia Valley, WA	\$62

PINOT NOIR

Mon Frere – Santa Barbara, CA	\$55
King Estates Pinot Noir – Willamette Valley, OR	\$56
Erath Pinot Noir- Willamette Valley, OR	\$60
Browne Family Heritage Pinot Noir – Columbia Valley, WA	\$62

MERLOT

Columbia Winery Merlot – Woodinville, WA	\$48
Bonterra Merlot, Organic – CA	\$55
Chateau Ste Michelle Merlot – Columbia Valley, WA	\$56
Browne Family Merlot – Columbia Valley, WA	\$62

MALBEC

Diseno- Argentina	\$48
Trivento Golden Reserve Malbec, Argentina	\$64

RED BLEND

Prayers of Sinners Red Blend, WA	\$48
Apothic Red Blend – Central Coast, CA	\$50
1000 Stories Gold Rush Red Bourbon Barrel Aged – CA	\$56
Chateau Ste. Michelle Indian Wells Red Blend – WA	\$60
Browne Forest Project Red Blend – Columbia Valley, WA	\$64

HOUSE WINE BY THE GLASS \$12
PREMIUM WINE BY THE GLASS \$14



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POLICIES

BILLING AND DEPOSITS

A 90% deposit and credit card are required at contractual agreement. We accept (Visa, MasterCard, American Express). The remaining balance is due no later than seven (7) business days prior to your event date, along with the guaranteed guest count. Any credit or balance due will be processed at the conclusion of your event. A company check will be accepted but must be received prior to the event. Note: a credit card is still required if paying via check. We do not accept purchase orders.

GUARANTEE

To ensure we have ample time to obtain the best product needed to create your event, please provide a guaranteed attendance figure for all functions at least seven (7) business days prior to the event date. While we are flexible, if the Catering Manager is not advised by this time, the estimated figure will automatically become the guarantee. Certain circumstances will be reviewed for approval.

Increases made within the three (3) business day deadline are subject to approval by Sodexo Live! and may be subject to an additional fee. Sodexo Live! reserves the right to make reasonable substitutions as necessary.

CANCELLATION POLICY

Payment is non-refundable if a function is cancelled less than seven (7) business days prior to the event.

FOOD AND BEVERAGE SERVICE

Sodexo Live! Catering is responsible for the quality and freshness of the food served to all guests. All food and beverage presented at T-Mobile Park must be prepared by the Sodexo Live! culinary staff. Food may not be taken off the premises after it has been prepared onsite. No food, beverage or alcohol will be permitted to be brought into or removed from the venue by the client or any of the client's guests or invitees. Sales and service of alcoholic beverages is regulated by the State of Washington. A valid form of identification is required for alcoholic beverages for anyone over 21 year of age or older. Sodexo Live! is responsible for the administration of these regulations.

Sodexo Live! requires that all alcoholic beverages be dispensed by only Sodexo Live! employees or agents. The State does not allow guests to bring alcoholic beverages into the facility.

MENU SELECTION

The menu presented offers a wide variety of items for all catering needs. In addition, our Executive Chef is available to create a custom menu to suit all types of events and tastes. We understand you may have guests with dietary restrictions who require specialty meals. Please notify Catering Sales at least five (5) business days in advance to ensure we have ample time to create something for everyone.



POLICIES

SERVICE CHARGE AND TAXES

An 19% service charge and applicable Washington State sales tax will be added to all food and beverage orders. You are free, but not obligated to add or give additional gratuity to your catering staff.

If your group is tax exempt, please provide proper documentation to the catering office at least 15 days prior to the event to ensure proper billing.

PRICING

House linen is supplied for all food and beverage buffet tables, cocktail tables, and guest dining tables. Registration and meeting table linen is available at an additional charge of \$12 plus tax per linen. Please contact Catering Sales for additional specialty linen selections and pricing.

Pricing listed includes compostable plates, cups, and utensils. China service is available at an additional rental fee.

Prices listed are effective January 2023. Rates are subject to change without notice, and menu items may vary based on seasonal availability.

THE SODEXO LIVE! WAY

Sodexo Live! is the world's leading event hospitality company, serving fans and guests at more than 250 North American sports, entertainment, and convention venues. Much of our success comes from our attention to the details that create truly welcoming experiences. From fresh, locally sourced and quality ingredients, to simple and clean preparations that let the food speak clearly, and crisp, sincere, and attentive service, our guiding philosophy is more "restaurant" than "caterer." So welcome to our place! We'll do everything we can to help you have a fantastic time.

Making it better to be there since 1929!

