Welcome to T-Mobile Park

Thank you for hosting your event at T-Mobile Park. Our Suite Menu features a wide variety of options that are sure to be favorites among your guests. From regional fare to specialty desserts and cocktails, everything we offer is carefully sourced and prepared for great taste.

We look forward to providing you and your guests with exceptional food, premium service and a memorable experience.

The Seattle Mariners and Centerplate
YOUR SUITE RESOURCES

CENTERPLATE CATERING & SEATTLE MARINERS

The Centerplate Suites Catering Department for the Seattle Mariners is available to assist with your food and beverage needs during the season from 9:00 a.m. to 5:00 p.m., Monday through Friday.

Centerplate Director of Premium Services
206.664.3172
Ashley Schlilaty
ashley.schlilaty@centerplate.com

Centerplate Suites Manager
206.664.3091

Centerplate Suites Coordinator
206.664.3139

Centerplate Suite Services Fax Line
206.664.3280

Email Ordering: suitecatering@mariners.com

GAME DAY MENU
Look for this Game Day icon for items available until the bottom of the 6th inning.

GLUTEN-FREE SELECTIONS
Please be advised that Centerplate gluten-free products may inadvertently come into cross-contact with gluten-containing food product.

SMART CATCH PROGRAM
The Smart Catch program aims to increase sustainable seafood consumption and support environmentally sustainable fishing practices.

*T17% service charge and applicable Washington State sales tax will be added to all food and beverage orders.
**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
SNACKS

SALSA TRIO $39
Red roasted tomato salsa, green tomatillo and salsa fresca
with tortilla chips

HOUSE MADE VEGAN SPREADS AND DIPS $65
Baba ghanoush, muhammara, and beet hummus served with
fresh cucumber slices and pita chips

PRETZEL BITES $61
Served with a warm cheese dipping sauce, pimento cheese
spread and stone ground mustard

QUINOA ARANCINI $61
Quinoa and porcini arancini served with lemon aioli

BOTTOMLESS BUCKET OF FRESHLY-POPPED POPCORN $31
3 refillable buckets per order

HOUSE-MADE KETTLE CORN $22
3 buckets per order

ROASTED PEANUTS IN THE SHELL $32
3 buckets per order

CRACKER JACK $22
10 individual 1.25oz bags

CHIPS WITH ONION DIP $37
Classic sour cream and onion dip served with a bucket of
kettle chips

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**APPETIZERS**

Serves approximately 10 guests

**CHICKEN TENDERS $83**
Served with honey mustard and barbeque dipping sauces

**CHICKEN WINGS $93**
Nonbreaded wings served with classic buffalo sauce, blue cheese and ranch dipping sauce

**HABANERO & HONEY WINGS $98**
Nonbreaded wings tossed in habanero and honey sauce served with ranch and blue cheese dressing

**CHICKEN TAQUITOS $73**
Shredded chicken wrapped in a corn tortilla and deep fried served with sour cream and taqueria style salsa

**CRISPY ARTICHOKE HEARTS $83**
Goat cheese stuffed deep fried artichoke hearts served with lemon aioli

**NW LOCAL CHEESE & CHARCUTERIE $88**
A variety of local cheeses and Chef selection of Olympia Provisions, served with honey, jam and assorted crackers

**MINI CORNDOGS $78**
Dipped in sweet corn batter and fried golden brown, served with yellow mustard

**NACHO BAR $93**
Served with warm queso bravonacho cheese, salsa rojo, salsa verde, sour cream, shredded cheese, jalapenos, and tortilla chips with beef barbacoa OR chicken tinga

**SUSHI PLATTER** $201
Market-fresh specialty fish, hand-rolled and prepared by Chef Hiroshi Egashira; 50-piece assortment

**MEDITERRANEAN PLATTER $67**
Hummus, stuffed peppers with feta, dolmas, red & yellow roasted bell peppers, marinated artichoke hearts, marinated olives, grilled lemons, feta cheese, and tzatziki sauce, served with pita chips

**CHILLED SHRIMP COCKTAIL $120**
Served with house made cocktail sauce and citrus

**APPETIZER SAMPLER $90**
An assortment of crispy chicken wings, mini corndogs, pretzel bites, chicken taquitos, and crispy artichoke hearts

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**SALADS & SIDES**

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**MARKET FRESH VEGETABLE CRUDITÉS $83**
Seasonal vegetables served with buttermilk ranch dip

**SEASONAL FRUIT PLATTER $88**
Sliced watermelon, cantaloupe, honeydew, golden pineapple, grapes, and seasonal fruit

**BAKED BEANS $52**
Navy beans braised with applewood smoked bacon, caramelized onions and brown sugar

**COLESLAW $47**
Classic blend of cabbage and carrots with a sweet and sour dressing

**CLASSIC POTATO SALAD $57**
Baked red potatoes, green onions, red bell peppers, applewood smoked bacon with creamy mustard dressing

**STUFFED MAC AND CHEESE $83**
Jumbo shells stuffed with ricotta and romano cheeses topped with queso bravo cheese

**CAPRESE SALAD $72**
Heirloom cherry tomatoes, ciliegine, basil pesto, balsamic glaze

**CLASSIC CAESAR SALAD $62**
Crisp romaine, Parmigiano Reggiano and grilled citrus; served with garlic croutons and Caesar dressing on the side

**SWEET KALE SALAD $69**
Baby kale, pepitas, baby brussel sprouts, and cranberries; served with poppy seed dressing on the side

**WALNUT GOAT CHEESE SALAD $69**
Artisan local lettuce, walnuts, goat cheese, and sun dried tomatoes; served with balsamic vinaigrette on the side

**SOUTHWEST SALAD $69**
Crisp romaine, pickled red onion, roasted corn, shaved radish and cotija cheese; served with cilantro chili ranch on the side

**GREEK PASTA SALAD $70**
Gluten free pasta with cherry tomatoes, red onions, cucumbers, olives served with a Greek dressing

*Add Chicken $20
*Add Shrimp $37

Serves approximately 10 guests
A LA CARTE

SANDWICHES & MORE

Serves approximately 10 guests

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BBQ PULLED PORK SANDWICHES $129
Carlton Farms® pork served with BBQ sauce, coleslaw, fried pickles and potato rolls

CARIBBEAN MIXED GRILL FLATBREAD $163
Build your own; Pineapple curry glazed tenderloin, jerk rubbed chicken breast, and cilantro lime shrimp; served with jerk spiced carrot spread, green papaya slaw and grilled flatbread on the side

SANDWICH PLATTER $119
Customize your platter by choosing two of the following sandwiches:
- West Coast BLT with bacon and avocado aioli
- Cranberry chicken salad
- Grilled eggplant sandwich
- Turkey, brie and caramelized onion

HOT ITALIAN SANDWICH $145
Build your own; Roasted strip loin with grilled peppers, onions, and au jus; served with provolone and Mama Lil’s Pepper tapenade; with a French roll on the side
From the Grill

A LA CARTE

Serves approximately 10 guests

All Beef Hot Dogs $80
Grilled Hemplers® hot dogs served with grilled onions, sauerkraut, banana peppers, diced onions, cream cheese, relish, ketchup and mustard

- Add house-made chili, shredded cheddar cheese and sour cream $32

Vegetarian Hot Dogs $88
Beyond Sausages® served with grilled onions, sauerkraut, banana peppers, diced onions, cream cheese, relish, ketchup and mustard
*Available in orders of five $44

Uli’s Grilled Sausage Bar $129
Uli’s Men’s Room Red and Chorizo sausages with peppers and onions; served with sauerkraut and stone ground mustard

Hamburgers $129
Half pound organic grass-fed beef served with grilled onions, lettuce, tomatoes, onions, pickles, sliced Tillamook® cheddar cheese, secret sauce, traditional condiments and both fresh brioche and pretzel hamburger buns

Vegetarian Burgers $114
Beyond Burgers® served with lettuce, tomatoes, onions, pickles, sliced Tillamook® cheddar cheese, secret sauce and traditional condiments
*Available in orders of five $57

Hot Dog Bar & Sausage Duo $100
A combination of Grilled Hempler’s® hot dogs served with grilled onions, sauerkraut, banana peppers, diced onions, cream cheese, relish, ketchup, and mustard and Uli’s Men’s Room Red with peppers and onions; served with sauerkraut and stone ground mustard

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PIZZA

Serves approximately 10 guests

ALL OF OUR 16" PIZZAS ARE PREPARED WITH SAN MARZANO TOMATO SAUCE AND FRESHLY GRATED MOZZARELLA CHEESE

CLASSICS

CHEESE PIZZA $44
Freshly grated mozzarella

PEPPERONI PIZZA $46
Zoe’s pepperoni

MEAT LOVERS PIZZA $46
Italian sausage, salami and coppa

SPECIALTY

FUNGI PIZZA $47
Roasted local mushrooms, truffle oil, and tellagio cheese

SPICY ITALIAN PIZZA $47
Uli’s spicy Italian sausage, Mama Lil’s Peppers, roasted yellow peppers, and red onions

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**A LA CARTE**

**ENTRÉES**

Serves approximately 10 guests

**PISTACHIO CRUSTED HALIBUT $181**
Pistachio crusted oven baked halibut served with grilled asparagus and roasted fingerling potatoes

**BEEF BARBACOA TACOS $165**
Beef barbacoa with onions and bell peppers, served with salsa rojo, salsa verde, sour cream, shredded cheese, jalapenos, refried beans, Spanish rice and warm corn tortillas

**FILET MIGNON $240**
Grilled beef tenderloin served with truffled mushrooms and finished in a wine reduction; accompanied by roasted baby red potatoes

**BBQ RIB PLATTER $145**
BBQ rubbed pork ribs served with classic potato salad, baked beans, and honey butter corn bread

+All Entrees, excluding the Beef Barbacoa Tacos, do not follow our standard catering service timeline; please allow 30-45 minutes for delivery once suite attendant has been notified.

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**DESSERTS**

FRESH BAKED COOKIES $52  
An assortment of house baked cookies

DOUBLE FUDGE BROWNIES $52  
Rich chocolate and fudge filled brownies loaded with chocolate morsels

FRESH BAKED COOKIES AND DOUBLE FUDGE BROWNIES $52  
Five of each

“THE COOKIE” $85  
Metropolitan Market Belgian chocolate chip and walnut cookie served warm

TRIPLE CHOCOLATE MOUSSE CAKE $88  
Chocolate cake cups with layers of dark, white and milk chocolate mousse

DESSERT SAMPLER PLATTER $88  
Locally made whoopie pies, caramel shortbread bars, park lane bars, raspberry oat bars, s’mores bars and an assortment of mini cupcakes

CARROT CAKE $88  
Layered moist cake loaded with shredded carrots, pecan pieces and crushed pineapple with a real cream cheese frosting

ICE CREAM NOVELTIES $75  
An assortment of Ruby Jewel ice cream sandwiches and Salt & Straw ice cream mini’s served in a Mariners souvenir logo cooler

SWEET BITES $88  
An assortment of A La Mode pie babies, chocolate dipped strawberries, chocolate filled beignets, whoopie pies, and cheesecake pops

SPECIAL OCCASION CAKE  
Please speak with a catering sales coordinator to arrange for your custom cake

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PACKAGES

BASE HIT $194
Serves approximately 10 guests

SNACK PACKAGE
Kettle chips with onion dip (GF)
Peanuts in the shell (GF)
Bottomless buckets of freshly-popped popcorn (GF)

CLASSIC POTATO SALAD (GF)
Baked red potatoes, celery, green onions, red bell peppers, applewood smoked bacon, hard boiled eggs with creamy honey mustard

BAKED BEANS (GF)
Navy beans braised with applewood smoked bacon, caramelized onions and brown sugar

ALL BEEF HOT DOGS
Grilled Hemplers® hot dogs served with grilled onions, sauerkraut, banana peppers, diced onions, cream cheese, relish, ketchup and mustard

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**PACKAGES**

**DOUBLE PLAY $388**

Serves approximately 10 guests

**SNACK PACKAGE**
Kettle chips with onion dip (gf)
Peanuts in the shell (gf)
Bottomless buckets of freshly-popped popcorn (gf)

**BAKED BEANS**
Navy beans braised with applewood smoked bacon, caramelized onions and brown sugar

**CLASSIC CAESAR SALAD** (gf)
Crisp romaine, Parmigiano Reggiano, and grilled citrus; served with Caesar dressing and garlic croutons on the side

**ALL BEEF HOT DOGS**
Grilled Hemplers® hot dogs served with grilled onions, sauerkraut, banana peppers, diced onions, cream cheese, relish, ketchup and mustard

**HAMBURGERS**
Half pound organic grass-fed beef served with grilled onions, lettuce, tomatoes, onions, pickles, sliced Tillamook® cheddar cheese, secret sauce, traditional condiments and both fresh brioche and pretzel hamburger buns

**FRESH BAKED COOKIES AND DOUBLE FUDGE BROWNIES**
Five of each

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**PACKAGES**

**MEXICAN FIESTA $500**

Serves approximately 10 guests

**SNACK PACKAGE**
- Peanuts in the shell
- Bottomless buckets of freshly-popped popcorn

**SALSA TRIO**
- Red roasted tomato salsa, green tomatillo and salsa fresca with tortilla chips

**CHICKEN TAQUITOS**
- Shredded chicken wrapped in a corn tortilla and deep fried

**SOUTHWEST SALAD**
- Crisp romaine, pickled red onion, roasted corn, shaved radish and cotija cheese; served with cilantro chili ranch on the side

**TACOS**
- Chicken tinga and beef barbacoa with onions and bell peppers, served with salsa rojo, salsa verde, sour cream, shredded cheese, jalapenos, and warm corn tortillas

**WARM QUESO BRAVO NACHO CHEESE**
- Jalapeño Monteray cheese sauce

**SPANISH RICE**
- Long grain white rice braised in tomato broth with cumin and oregano

**REFRIED BEANS**
- Vegetarian braised pinto pinto mashed with cumin and garlic

**FRESH BAKED COOKIES AND DOUBLE FUDGE BROWNIES**
- Five of each

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**PACKAGES**

**HOME RUN $510**
Serves approximately 10 guests

**SNACK PACKAGE**
- Kettle chips with onion dip
- Peanuts in the shell
- Bottomless buckets of freshly-popped popcorn

**PIKE PLACE MARKET FRESH VEGETABLE CRUDITÉS**
Seasonal vegetables served with buttermilk ranch dip

**CLASSIC CAESAR SALAD**
Crisp romaine, Parmigiano Reggiano, and grilled citrus; served with Caesar dressing and garlic croutons on the side

**CLASSIC POTATO SALAD**
Baked red potatoes, celery, green onions, red bell peppers, applewood smoked bacon, hard boiled eggs with creamy honey mustard

**MINI CORNDOGS**
Dipped in sweet corn batter and fried golden brown, served with yellow mustard

**BBQ PULLED PORK SANDWICHES**
Carlton Farms® pork served with BBQ sauce, coleslaw, fried pickles and potato rolls

**FRESH BAKED COOKIES AND DOUBLE FUDGE BROWNIES**
Five of each

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PACKAGES

HOLY SMOKE BARBEQUE $562

Serves approximately 10 guests

SNACK PACKAGE
Kettle chips with onion dip
Peanuts in the shell
Bottomless buckets of freshly-popped popcorn

SEASONAL FRUIT PLATTER
Sliced watermelon, cantaloupe, honeydew, golden pineapple, grapes, and seasonal fruit

SWEET KALE SALAD
Baby kale, pepitas, baby brussel sprouts, and cranberries; served with poppy seed dressing on the side

CLASSIC POTATO SALAD
Baked red potatoes, celery, green onions, red bell peppers, applewood smoked bacon, hard boiled eggs with creamy honey mustard

BAKED BEANS
Navy beans braised with applewood smoked bacon, caramelized onions and brown sugar

BBQ PULLED PORK SANDWICHES
Carlton Farms® pork served with BBQ sauce, coleslaw, fried pickles and potato rolls

STUFFED MAC AND CHEESE
Jumbo shells stuffed with ricotta and romano cheeses topped with queso bravo cheese

FRESH BAKED COOKIES AND DOUBLE FUDGE BROWNIES
Five of each

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**BEVERAGES**

**NON-ALCOHOLIC**

**KEURIG SERVICE** $5.50
Per K-Cup
Individual servings of coffee, tea, hot chocolate

**SOFT DRINKS-PER 6-PACK**

- Pepsi $25.50
- Diet Pepsi $25.50
- Sierra Mist $25.50
- Mug Root Beer $25.50
- Gosling Ginger Beer $25.50
- Aquafina Bottled Water (20oz) $30.00
- Voss Artesian Sparkling Water $33.00
- Club Soda $25.50
- Bubly Lime Sparkling Water $25.50
- Bubly Grapefruit Sparkling Water $25.50
- Bubly Blackberry Sparkling Water $25.50
- Ginger Ale $25.50
- Pure Leaf Unsweetened Black Tea $25.50

Orange, grapefruit, cranberry, apple juice and milk sold individually $4.25

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**BY THE CARAFE** (FIVE, 7oz POURS)

**CITRUS LEMONADE $50**
New Amsterdam Vodka and house lemonade

**STRAWBERRY LEMONADE $50**
New Amsterdam Vodka, house lemonade and strawberry puree

**MARINER’S MARGARITA $50**
Hornitos Reposado Tequila and house margarita mix

**MARINER’S MULE $50**
Tito’s Vodka, Rachel’s Ginger Beer and sweetened lime juice

**BLOODY MARY $50**
New Amsterdam Vodka and house bloody mary mix; seasoned to taste

*Cocktails include 17% service charge and applicable Washington State sales Tax.*
CRAFT COCKTAILS

Cocktails include 17% service charge and applicable Washington State sales Tax.

ON THE ROCKS®
(Served by the 6-pack)

**AVIATION $93**
Served with Larios® London Dry Gin; A throwback to the era when airplanes were brand new. This classic gin cocktail, the aviation, is crafted with dry gin, and flavors of dry cherry, lemon, and violet

**MAI TAI $93**
Served with Cruzan® Rum; As the old tiki adage goes, "what one rum can’t do, three rums can". We blend light and dark rums and combine our unique blend with flavors of orange, pineapple, orgeat, and coconut for the perfect Mai Tai

**JALAPENO PINEAPPLE MARGARITA $93**
Served with Tres Generaciones® Plata Tequila; The perfect drink for those who share our love of all things hot. The jalapeno pineapple margarita uses a flavor combination of pineapple and triple sec married with plata tequila and the heat from the jalapeno

**OLD FASHIONED $93**
Served with Knob Creek® Bourbon; Staying true to the original recipe, we keep our old fashioned strong and simple using a generous pour of knob creek whiskey, bitters, cane sugar, orange, cherry, and lemon zest

**COSMOPOLITAN $93**
Served with Effen® Vodka; A wildly popular cocktail, the cosmopolitan is a simple cocktail with a big history. Often referred to as 'the cosmo' this cocktail blends vodka, flavors of cranberry, triple sec, lemon zest, and lime

**MARGARITA $93**
Served with Hornitos® Plata Tequila; One of the most recognizable and sought after cocktails in the world, the margarita offers a perfect balance between tequila, tart lime flavors and triple sec

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SPIRITS

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BEVERAGES

HOUSE $13.25

VODKA
New Amsterdam
Tito's

GIN
Beefeater

RUM
Bacardi Superior
Captain Morgan Spiced Rum

SCOTCH
Johnnie Walker Red

BOURBON/WHISKEY
Jack Daniel’s
Jim Beam
Tullamore Dew Irish Whiskey
Heritage BSB

TEQUILA
Jose Cuervo Gold
Jose Cuervo Silver
Hornitos Reposado

COGNAC
Korbel Brandy
Hennessy VS

CORDIALS
Bailey’s Irish Cream
Grand Marnier
DeKuyper Peach Schnapps
Kahlua
Fireball

PREMIUM $15.50

VODKA
Ketel One

GIN
Tanqueray

SCOTCH
Johnnie Walker Black

BOURBON/WHISKEY
Crown Royal
Makers Mark
Woodford Reserve

TEQUILA
El Zac. Blanco
Herradura Silver

COGNAC
Hennessy VSOP

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**BEER**

**DOMESTIC 16OZ CANS - BY THE 6-PACK $54**
- Coors Banquet
- Coors Light
- Bud Light
- Rainier
- Sharp’s - Non-Alcoholic (12oz)

**CRAFT & IMPORT 16OZ CANS - BY THE 6-PACK $60**
- St. Archer Hazy IPA
- Fremont Golden Pilsner
- Elysian Space Dust IPA
- Hop Valley Bubble Stash IPA
- Irish Death Dark Ale
- Kona Big Wave Golden Ale
- Alaskan Amber
- Peroni
- Rambling Route Hard Cider
- Ghostfish Vanishing Point Pale Ale (GF)
- Vizzy Pineapple/Mango Hard Seltzer
- Movo Wine Spritzer (8.4oz)

**LOCAL DRAFT $195**
- By the mini keg (28, 12 oz glasses)
  - Georgetown Manny’s Pale Ale
  - Georgetown Roger’s Pilsner
  - Georgetown Bodhizafu IPA
  - Mac & Jack’s Brewery African Amber
  - Mac & Jack’s Brewery Resolution IPA

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BEVERAGES

WHITE WINE

SPARKLING
Chateau Ste Michelle Brut - Columbia Valley, WA $42
La Marca Prosecco - Veneto, Italy $48
Veuve Clicquot - Champagne, France $100

CHARDONNAY
Columbia Winery Chardonnay - Woodinville, WA $39.50
Columbia Crest Grand Estates Chardonnay - Columbia Valley, WA $42
Bonterra Organic Chardonnay - CA $48
DrumHeller Chardonnay - Columbia Valley, WA $50
Napa Cellars Chardonnay - CA $54

RIESLING
Two Vines Riesling - Columbia Valley, WA $39.50
Chateau Ste Michelle Eroica Riesling-Columbia Valley, WA $56

PINOT GRIS
Erath Pinot Gris - Willamette Valley, OR $40
Adorada Pinot Gris - CA $42
Castello Banfi San Angelo Pinot Grigio - Tuscany, Italy $56

MOSCATO
14 Hands Moscato - Columbia Valley, WA $39.50

SAUVIGNON BLANC
Bonterra Organic Sauvignon Blanc - CA $40
Joel Gott Sauvignon Blanc - CA $46
Villa Maria Bubbly Sauvignon Blanc - New Zealand $50

WHITE BLEND
14 Hands White Blend - Columbia Valley, WA $39.50

ROSÉ
Anew Rosé - Columbia Valley, WA $39.50
Charles & Charles Rosé - Columbia Valley, WA $40
14 Hands Brut Rosé - Columbia Valley, WA $46
Chateau Ste Michelle Rosé - Columbia Valley, WA $46
Adorada Rosé - CA $50

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**BEVERAGES**

**RED WINE**

**CABERNET SAUVIGNON**
- Columbia Winery Cabernet Sauvignon – Woodinville, WA $42.50
- Casillero Del Diablo Reserve Cabernet Sauv - Chile $46
- Columbia Crest H3 Cabernet Sauv – Horse Heaven Hills, WA $50
- Browne Heritage Cabernet Sauv - Columbia Valley, WA $54

**PINOT NOIR**
- Duck Pond Pinot Noir – Willamette Valley, OR $48
- Rainstorm Pinot Noir - Willamette Valley, OR $50
- Erath Pinot Noir - Willamette, OR $56

**MERLOT**
- Columbia Winery Merlot - Woodinville, WA $42.50
- Casillero Del Diablo Reserve Merlot - Chile $46
- Bonterra Organic Merlot - CA $50

**MALBEC**
- Red Diamond Malbec - CA $46
- Trivento Golden Reserve Malbec - Argentina $64

**RED BLEND**
- Prayers of Sinners Red Blend - WA $46
- Apothic Red Blend - Central Coast, CA $48
- Columbia Crest H3 Les Chevaux Red Blend - Columbia Valley, WA $50
- 1000 Stories Gold Rush Red Bourbon Barrel Aged - CA $54

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ORDERING ONLINE IS EASY

TO ORDER ONLINE

1. Go to https://seattlemariners.ezplanit.com
2. Choose the date of the event and click Place Order
3. Select what suite you will be in for the event
4. Add items from the left-hand side into your shopping cart. You can scroll through the various menu item categories in the dark blue menu on the left. You can check the total at any time by clicking on Calculate Total
5. When you are finished with your selection click, Submit Order
6. You will be taken to the Registration screen. Complete this form to create a username and password. If you have any difficulties, please contact Centerplate Suites Catering Department at 206.664.3139 or SuiteCatering@Mariners.com
7. Continue on with your payment option by selecting the card you have on file, or input a new card you would like to use
8. After submitting your order, notes can be added in the Notes section to indicate special requests, guests authorized to add food and beverages onto the credit card on file, timing requests, and usage of Corporate Catering Credit
9. Check the box under Catering Policies to indicate that all items have been reviewed, click Submit
10. Centerplate Catering Sales will review your order and a confirmation email will be sent.

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ORDER TIMING

Advance orders are due by **2:00pm, three (3) business days prior to your game day** according to the following schedule:

- **Monday**...for Thursday games
- **Tuesday**...for Friday games
- **Wednesday**...for Saturday, Sunday, or Monday games
- **Thursday**...for Tuesday games
- **Friday**...for Wednesday games

If you miss the deadline, we offer a “Game Day” menu with many, but not all, of our freshly prepared items. Look for the Game Day icon 🏆 to indicate which items are available. Game day items are available through the bottom of the sixth inning. **Beer, wine, and spirits are available until the first pitch of the eighth inning.**

If your plans change and you need to cancel after placing your order, please notify us as soon as possible. Orders cancelled by 5:00PM, two (2) business days prior to your game will not be charged.

FOOD DELIVERY TIMING

- Snack/Cold Items/Salads: Delivered at gates
- Fried Foods & Pizzas: Delivered 1 hour after gates
- Hot Food: Delivered at game time
- Desserts: Delivered during the 3rd inning

**Special timing requests are available.** Please indicate on the Notes section during online ordering or through the Suites Catering Coordinator.
**A 17% service charge and applicable Washington State sales tax will be added to all food and beverage orders.**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**

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**PAYMENT INFORMATION**

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card. T-Mobile Park is going cashless to get you back to the game faster. Centerplate requires payment method three (3) days prior to your game. There must be a credit card placed on file for every catering order. Final charges including any orders placed on the day of the game, will be charged after the game. When placing your order, please provide us with the name of the person who has authority to place additional game day orders.

**SERVICE CHARGE**

All suites and catering sales are subject to WA state sales tax and a 17% service charge. Each day’s total service charges are used to pay competitive wages for the catering staff; this is not a gratuity.

The daily service charge is distributed as follows:

- 65% Suites/Catering Attendants and Bartenders
- 10% Suites/Catering Runners
- 15% Culinary staff (weekly basis)
- 10% Reserved by management for non-union staff and retro payments

Any added gratuity goes directly to your suites/catering attendant.
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 Centerplate food and beverage representative.

SERVICE OF ALCOHOL
To maintain compliance with rules and regulations set for 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
- By law, alcoholic beverages cannot be brought into or taken out of the ballpark

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**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.