Thank you for hosting your event at Safeco Field. 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
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) 664.3185  
Meagan M. Murray  
meagan.murray@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

Seattle Mariners, Premium Client Services  
(206) 346-4507  
Monica Pavelka-Agbalog  
mpavelka@mariners.com

Safeco Field General Information  
206.346.4001

Safeco Field Lost & Found  
206.346.4444

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

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.
SNACKS

Serves approximately 10 guests

BOTTOMLESS BUCKET OF FRESHLY-POPPED POPCORN $30
(3) buckets per 10 people

HOUSE-MADE KETTLE CORN $21
(3) buckets per 10 people

ROASTED PEANUTS IN THE SHELL $31
(3) buckets per 10 people

CRACKER JACK $21
10 individual 1.25oz Bags

KETTLE CHIPS WITH ONION DIP $36

SALSA TRIO $36
Red roasted tomato salsa, green tomatillo and salsa fresca with tortilla chips

7-LAYER DIP $73
Refried beans, cheddar cheese, pico de gallo, guacamole, sour cream, olives and green onions. Served with tortilla chips

SOFT PRETZEL STICKS $60
Warm cheese dipping sauce

SALT & PEPPER FRIED TOFU $55
With cucumber Kimchi salad

*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.
APPETIZERS

Serves approximately 10 guests

**CHICKEN TENDERS $72**
Honey mustard and barbecue dipping sauces

**CRISPY CHICKEN WINGS $85**
Classic buffalo sauce and blue cheese dip

**NW LOCAL CHEESE BOARD $95**
Cougar Gold cheddar, Sea Stack, Mt Townsend, Rogue Blue, and Beechers original with toasted hazelnuts, local jam, honey, and dried cherries

**SPANISH MEATBALLS $90**
Tossed in fresh marinara, manchego cheese, and served with a toasted baguette

**CHILLED SHRIMP COCKTAIL $105**
48 shrimp served with cocktail sauce and citrus

**DUNGENESS CRAB DIP $75**
Creamy Dungeness crab with sourdough bread

**OLYMPIA PROVISIONS CHARCUTERIE BOARD** $75
Chef selection of Olympia meats & provisions

**NACHO BAR $85**
Warm queso cheese sauce with roasted poblano peppers and cilantro. Served with pinto beans, Chicken Tinga, crema, jalapeños, Pico de gallo and tortilla chips

**MINI CORNDOGS $70**
Dipped in sweet corn batter and fried golden brown, served with yellow mustard

**SUSHI PLATTER** $195
50 pc assortment
Market-fresh specialty fish, hand-rolled and prepared in-house by Chef Hiroshi Egashira

**MEDITERRANEAN PLATTER $55**
Hummus, grilled lemon, cucumber, feta cheese, olives, roasted red and yellow peppers, marinated artichoke hearts and tzatziki sauce served with flat bread

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Serves approximately 10 guests
**MARKET FRESH VEGETABLE CRUDITÉS $80**
Seasonal vegetables with buttermilk ranch dip

**SEASONAL FRUIT AND BERRIES $85**
Sliced watermelon, cantaloupe, honeydew melons, golden pineapple, strawberries and seasonal berries

**BAKED BEANS $45**
Applewood smoked bacon, onions and roasted peppers

**COLESLAW $45**
Classic blend of cabbage and carrots with a sweet and sour dressing

**CLASSIC POTATO SALAD $45**
Baked red potatoes, green onions, red bell peppers, applewood smoked bacon, hard boiled eggs, with creamy mustard dressing

**MAC AND CHEESE $80**
House made with local cheese and topped with crisp bread crumbs

**HEIRLOOM TOMATO SALAD $82**
Sliced mozzarella, red onion, baby kale, fresh basil, and balsamic glaze

**CLASSIC CAESAR SALAD $57**
Crisp romaine, Parmigiano Reggiano and garlic croutons with grilled citrus

**KALE SALAD $67**
Marinated Lacinato kale with pumpkin seeds, shaved Parmigiano Reggiano and a lemon garlic vinaigrette

**STRAWBERRY AND GOAT CHEESE SALAD $67**
Local greens, fresh strawberries, Laura Chenel® Chevre cheese with balsamic vinaigrette

**FARM STAND FRUIT SALAD $50**
Pineapple, watermelon, jicama, cucumber, mango, Tajin, mint and agave nectar

**VIETNAMESE CUCUMBER SALAD $67**
Cherry tomato, red radish, red onions, Thai basil, mint, with citrus vinaigrette

- Add Chicken $17
- Add Shrimp or Salmon $35

*Serves approximately 10 guests*

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A LA CARTE

SANDWICHES

Serves approximately 10 guests

KOREAN PULLED PORK SANDWICHES $125
Carlton Farms® pork served with Korean BBQ, sweet BBQ, and Bourbon black pepper BBQ sauce, cucumber Kimchi coleslaw and potato rolls

TENDERLOIN SANDWICH PLATTER $200
Chilled tenderloin served with heirloom tomato, arugula, onion jam, olive tapenade, creamy horseradish and focaccia bread

SANDWICH PLATTER $115
Customize your platter by choosing two of the following sandwiches:
- West Coast BLT with cottage bacon and avocado aioli
- Mango chicken curry salad
- Grilled vegetable sandwich (VEGAN)
- Turkey, brie and caramelized onion

ITALIAN GRINDER SANDWICH PLATTER $100
Ham, capicola, salami, provolone, lettuce, tomato, dijonnaise, Italian vinaigrette and french roll

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FROM THE GRILL

Serves approximately 10 guests

**ALL BEEF HOT DOGS $76**
Grilled Hemplers® hot dogs served with diced onions, relish, ketchup and mustard

**VEGETARIAN HOT DOGS $80**
Field Roast vegetarian hot dogs, served with diced onions, relish, ketchup and mustard

**ULTIMATE HOT DOG BAR WITH CHILI $120**
Grilled Hemplers® hot dogs, Northwest beef and bean chili, sautéed onions, sauerkraut, cream cheese, hot peppers and traditional condiments of diced onions, grated cheddar cheese, green relish, ketchup and mustard

**HAMBURGERS $120**
Quarter pound organic grass-fed beef with lettuce, tomatoes, onions and sliced Tillamook® cheddar cheese, served with traditional condiments

**VEGETARIAN BURGERS $110**
Field Roast vegetarian burgers with lettuce, tomatoes, onions and sliced Tillamook® cheddar cheese, served with traditional condiments

**CHICKEN FAJITAS $85**
Tequila-lime marinated chicken breast grilled with onions and peppers. Served with salsa, guacamole, sour cream, cheddar cheese, Spanish rice and soft flour tortillas

**ULI’S GRILLED SAUSAGE BAR $120**
Bacon stuffed, Men’s Room Red and chorizo sausages with peppers, onions and sauerkraut

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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 $40
Freshly grated mozzarella

PEPPERONI PIZZA $42
Zoe’s pepperoni

MEAT LOVERS PIZZA $42
Italian sausage, salami and coppa

SPECIALTY

BBQ CHICKEN PIZZA $42
Raspberry-Jalapeño BBQ sauce, green and red onions, Gouda, bacon crumbles

HAWAIIAN PIZZA $42
Fresh grilled pineapple and maplewood cured ham

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NORTHWEST SEAFOOD BOIL $140
Dungeness crab quarters, whole mussels, whole clams, shrimp, corn cobbetts, baby red potato, Uli’s andouille sausage, served in a seafood broth

CEDAR PLANK SALMON $230
Chili and mustard rubbed salmon cooked on a cedar plank. Accompanied by wild rice and a green bean radish salad with an orange poppy seed vinaigrette

BUTTERMILK FRIED CHICKEN $135
Assortment of buttermilk fried chicken served with biscuits, Yukon gold potato mash and haricot verts

FILET MIGNON $235
Grilled beef tenderloin served with truffled mushrooms and finished in a wine reduction. Accompanied by roasted baby red potatoes

LONG BONE SHORT RIB $170
Balsamic braised short rib accompanied by cherry tomatoes, Yukon gold potato mash, caramelized onions and haricot verts

ENTRÉE ENHANCEMENT $35
In-suite, live action carvery. Inquire with your suite attendant for delivery details.

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SWEET SELECTIONS

FRESH BAKED COOKIES $48

DOUBLE FUDGE BROWNIES $48

FRESH BAKED COOKIES AND DOUBLE FUDGE BROWNIES $48

MOLten CHOCOLATE BROWNIE $65

APPLE COBBLER $65
    With a crumble topping served with vanilla whipped cream

SALTED CARAMEL CRÈME BRULEE PARFAIT $85
    Creamy caramelized sugar crème brûlée, layered top and bottom with buttery salted caramel

CARROT CAKE $85
    Layered moist cake loaded with shredded carrots, pecan pieces and crushed pineapple with a real cream cheese frosting

PETIT PIE SAMPLER $85
    French apple, bourbon butterscotch coconut cream, marionberry hazelnuts and Mexican chocolate mousse

ICE CREAM NOVELTIES $70
    Haagen-Dazs ice cream singles served in a Mariners souvenir logo cooler

CHOCOLATE PEANUT BUTTER STACK $75
    Sweet and salty peanut butter crunch, light and creamy milk chocolate and buttery caramel, layered twice

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

Serves approximately 10 guests

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PACKAGES

BASE HIT $194

Serves approximately 10 guests

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

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

BAKED BEANS
Applewood smoked bacon, onions and roasted peppers

ALL-BEEF HOT DOG BAR
Grilled Hemplers® hot dogs served with diced onions, relish, ketchup and mustard

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DOUBLE PLAY $388

Serves approximately 10 guests

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

BAKED BEANS
Applewood smoked bacon, onions and roasted peppers

CLASSIC CAESAR SALAD
Crisp romaine, Parmesan reggiano and garlic croutons with grilled citrus

ALL-BEEF HOT DOG BAR
Grilled Hemplers® hot dogs served with diced onions, relish, ketchup and mustard

BURGER BAR
Quarter pound, organic grass-fed beef with lettuce, tomatoes, onions, and sliced Tillamook® cheddar cheese, served with traditional condiments

FRESH BAKED COOKIES AND DOUBLE FUDGE BROWNIES
Five of each

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PACKAGES

HOME RUN $485

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 with buttermilk ranch

CLASSIC CAESAR SALAD
Crisp romaine, Parmigiano Reggiano and garlic croutons with grilled citrus

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

KOREAN PULLED PORK SANDWICHES
Carlton Farms® pork served with Korean BBQ, sweet BBQ, and Bourbon black pepper BBQ sauce, Kimchi coleslaw and potato rolls

FRESH BAKED COOKIES AND DOUBLE FUDGE BROWNIES
Five of each

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PACKAGES

HOLY SMOKE BARBEQUE $545

Serves approximately 10 guests

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

FRESH FRUIT AND BERRIES
Sliced watermelon, cantaloupe, honeydew melons, golden pineapple, strawberries and seasonal berries

KALE SALAD
Marinated Lacinto kale with pumpkin seeds, shaved Parmesan Reggiano and a lemon garlic vinaigrette

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

BAKED BEANS
Applewood smoked bacon, onions and roasted peppers

KOREAN PULLED PORK SANDWICHES
Carlton Farms® pork served with Korean BBQ, sweet BBQ, and Bourbon black pepper BBQ sauce, Kimchi coleslaw and potato rolls

BUTTERMILK FRIED CHICKEN
Assortment of buttermilk fried chicken served with biscuits, Yukon gold potato mash and haricot verts

FRESH BAKED COOKIES AND DOUBLE FUDGE BROWNIES
Five of each

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## Spirits $12.50

Cocktails include 17% Service Charge and applicable Washington State sales Tax.

### Vodka
- New Amsterdam
- Finlandia
- Ketel One
- Grey Goose

### Gin
- Bombay Original
- Tanqueray
- Hendricks

### Rum
- Bacardi Superior
- Captain Morgan Spiced Rum
- Bacardi 8

### Scotch
- Dewar’s White Label
- Johnnie Walker Red
- Johnnie Walker Black

### Bourbon
- Jack Daniel’s
- Maker’s Mark
- Woodford Reserve
- Heritage BSB
- Jameson
- Jack Daniel’s Tennessee Fire

### Whiskey
- Seagram’s 7
- Crown Royal

### Tequila
- Cazadores Blanco
- Cazadores Reposado
- El Zac Blanco
- Herradura Silver
- Patron Silver

### Cognac
- Hennessy V.S

### Cordials
- Grand Marnier
- Tuaca
- Bailey’s Irish Cream
- Southern Comfort
- Chambord

### Batch Cocktails $50

By the carafe (5, 7 oz pours)
- Purist Margarita
- Cape Cod
- Bloody Mary
- Mimosa

We also offer pre-order drink tickets. Please contact a Suites Catering Sales Coordinator for more information.
**BEVERAGES**

**BEER**

**DOMESTIC 16OZ CANS - BY THE 6-PACK $45**
- Coors Banquet
- Coors Light
- Miller Lite
- Bud Light
- Coors – Non Alcoholic
- Rainier

**CRAFT & IMPORT 16OZ CANS - BY THE 6-PACK $51**
- Blue Moon Belgian White Ale
- Sierra Nevada Pale Ale
- Smith & Forge Cider
- Irish Death Dark Ale
- Angry Orchard Cider
- Ghost Fish Vanishing Point Pale
- Sam Adams '76 Pale Lager
- Kona Big Wave Golden Ale
- Hop Valley Divine Shine Pale Ale
- Red Hook Long Hammer IPA
- Pacifico

**LOCAL DRAFT $175**
By the mini keg (28, 12 oz glasses)
- Georgetown Brewery
  - Manny’s Pale Ale
  - Lucille’s IPA
  - Roger’s Pilsner
  - Georgetown Porter
  - Johnny Utah Pale
  - Bodhizafa IPA

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BEVERAGES

NON-ALCOHOLIC

KEURIG SERVICE $5
Per K-Cup
Individual servings of coffee, tea, hot chocolate

SOFT DRINKS-PER 6-PACK
Pepsi $24
Diet Pepsi $21
Sierra Mist $24
Mug Root Beer $24
Gossling Ginger Beer $24
Aquafina Bottled Water $24
Voss Artesian Sparkling Water $27
Club Soda $21
Ginger Ale $24
Pitcher of iced tea $11

Orange, grapefruit, cranberry, apple juice and milk sold individually $4

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**WHITE WINE**

**SPARKLING**
- Michelle Brut - Columbia Valley, WA $38
- Sterling Vintner’s Collection Prosecco - Veneto, Italy $44
- La Marca Prosecco - Veneto, Italy $47
- Veuve Clicquot - Champagne, France $100

**CHARDONNAY**
- Columbia Winery Chardonnay - Woodinville, WA $38
- Columbia Crest Grand Estates Chardonnay - Columbia Valley, WA $42
- Canoe Ridge Chardonnay – Walla Walla, WA $48
- Beringer Napa Valley Chardonnay - Napa, CA $54
- Sonoma Cutrer Chardonnay - Sonoma County, CA $64

**RIESLING**
- Snoqualmie Eco Riesling - Columbia Valley, WA $36
- Chateau Ste Michelle Eroica Riesling - Columbia Valley, WA $56

**PINOT GRIS**
- Duck Pond Pinot Gris – Willamette, OR $35
- Erath Pinot Gris - Oregon $37
- Santa Cristina Pinot Grigio - Italy $43
- Stellina Di Notte Pinot Grigio - Italy $42

**MOSCATO**
- 14 Hands Moscato - Columbia Valley, WA $36

**SAUVIGNON BLANC**
- Benziger Sauvignon Blanc - Sonoma, CA $38
- Maryhill Sauvignon Blanc - Goldendale, WA $39
- Emmolo Sauvignon Blanc - Napa Valley, CA $56

**WHITE BLEND**
- 14 Hands White Blend - Columbia Valley, WA $38

**ROSE**
- 14 Hands Brut Rose - Columbia Valley, WA $36
- Anew Rose - Columbia Valley WA $38
- Matua Valley Pinot Noir Rose - New Zealand $40
- Barnard Griffin Rose of Sangiovese - Columbia Valley, WA $42

*A 17% service charge and applicable Washington State sales tax will be added to all food and beverage orders...*
RED WINE

CABERNET SAUVIGNON
- Columbia Winery Cabernet Sauvignon – Woodinville, WA $42
- Columbia Crest H3 Cabernet Sauvignon – Horse Heaven Hills, WA $46
- Seven Falls Cabernet Sauvignon – Wahluke Slope, WA $48
- Browne Heritage Cabernet Sauvignon – Columbia Valley, WA $52
- Beringer Bros. Cabernet Sauvignon Bourbon Barrel Aged – Napa, CA $58
- Beringer Knights Valley Cabernet Sauvignon – St Helena, CA $64

ZINFANDEL
- 7 Deadly Zins by Michael David – CA $48

SYRAH
- The Pundit – Columbia Valley, WA $58

PINOT NOIR
- Duck Pond Pinot Noir – Willamette, OR $42
- A By Acacia Pinot Noir – Sonoma, CA $44
- Primarius Pinot Noir – Willamette, OR $48
- Imagery Pinot Noir – Yolo County, CA $50
- Erath Pinot Noir – Willamette, OR $54

MERLOT
- Columbia Winery Merlot – Woodinville, WA $38
- Canoe Ridge Expedition Merlot – Walla Walla, WA $48

MALBEC
- Dona Paula Malbec – Argentina $40
- Waterbrook Reserve Malbec – Columbia Valley, WA $60

RED BLEND
- Apothic Red Blend – Central Coast, CA $40
- Chateau Ste Michelle Indian Wells Red Blend – Columbia Valley, WA $52
- Beringer Bros. Red Blend Bourbon Barrel Aged – Napa, CA $60
- Intrinsic Red Blend – WA $62

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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 Polices** 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.
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

- **Snacks/Cold Items/ Salads**: Delivered at gates
- **Hot Items/Entrees**: Delivered by 1st pitch
- **Pizzas**: Delivered by the end of the 1st inning
- **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.
GAME DAY SUITE HOURS OF OPERATION
Safeco Field Suites are open for guest arrival two (2) hours prior to game time.

PAYMENT INFORMATION
Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card or Cash. Centerplate requires payment method five (5) 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.

SUITE STAFFING
An attendant will be assigned to your suite(s) prior to and during the event. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. An in-suite private bartender can be added for an additional $250.

SERVICE CHARGE
A 17% service charge 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 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

GLUTEN-FREE ICON
These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten.

Centerplate
As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.