

Scheels Arena Catering Menu



2017-2018

Welcome

Concessions Management Catering welcomes you and your Guests to the Scheels Arena. Our goal is to provide exquisite Food & beverage options coupled with excellent customer Service, to ensure that every event is a memorable one. We Have customized an extensive menu exclusive to the Scheels Arena featuring a wide assortment of snacks and appetizers, Hot and tasty entrees, and delightful desserts sure to please You and your guests. At Concessions Management, we Would love to help you with any special request that you May have so please, feel free to contact us with anything you Need to maximize your enjoyment. Concessions Management catering services are available by contacting Our Kitchen & Catering Manager Jason Powers at 701-356-7644 or jpowers@scheelsarena.com Others:

Dan Toop- Food and Beverage Manager
dtoop@scheelsarena.com

Nicole Fred- Box Office Manager
nfred@scheelsarena.com

Alison Larson- Assistant GM/Booking Manager
alarson@scheelsarena.com

In-Suite Food & Beverage Service

Ordering in advance

- The items in black on our menu, and special requests must be ordered 48 hours prior to the Event by 4pm. A \$10 fee will be assessed for late orders after the 48 hour window.
- Placing your order: Send your orders to Jason at jpowers@scheelsarena.com
- You will receive a confirmation when the order is received.
- We recommend suite owners appoint one person to place all of your food and beverage orders to avoid duplication. If you need to cancel your order please contact within 36 hours.

Ordering During events

- During an event, you may place an order from the menu located in your suite with your suite attendant.
- Food service will end at the start of the third period for all hockey games. Beverage service is available throughout the entire event.

Food and Beverage Delivery

- All advance food and beverage orders will be delivered to your suite within 30 minutes of the start of the event unless other arrangements are made.
- For event day ordering, please allow 20 minutes for delivery.

Special Event Catering

- The Scheels Arena provides an ideal setting for your next corporate event, meeting, or social celebration. Contact Alison at alanson@scheelsarena.com for additional information.

Alcoholic Beverage Service

- In compliance with state and local law, all food, soft drinks, beer, liquor and wine must be supplied by Scheels Arena. Alcoholic beverages, with the exception of beer and wine, must stay in the suites.
- North Dakota law prohibits the consumption of alcoholic beverages by any person under the age of 21. It is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite.
- The Scheels Arena and its staff reserve the right to check for proper identification and refuse to serve persons under the age of 21 or those who appear to be intoxicated.

Payment Procedure

- The preferred method of payment is credit card or cash at the time of service, with your Suite Attendant. No checks please.
- A limited number of house charges will be accepted. For more information contact Laura Franek by emailing laura@brandtholding.com
- Your invoices will reflect a 7.5% tax on all food and Non-alcoholic beverages, a 9.5% tax on all alcoholic beverages and a 17% service charge on all food and beverages.
- Should you need to cancel your order, please contact our office ASAP via phone 701-356-7644, or email jpowers@scheelsarena.com to avoid a Cancellation fee equal to 50% of the original order.

Suite Catering Menu

All portions are for 10 to 15 people unless otherwise noted.

Items in **Blue** are available event day, all others please order 48 hours in advance.

Snacks

- Freshly Baked Chex Mix** **\$20**
A Great Tasting Combination of the Ingredients You'll Love Baked Fresh in our Kitchen!
- Bucket of Popcorn** **\$15**
A Huge Pile of Popcorn Ready to Dive into, Add Mike and Ikes or M&M's for a Little Fun!
Add M&M's \$5 **Add Mike and Ikes \$5**
- Force Chips and Salsa** **\$20**
Tortilla Chips Served with Fire-Roasted Salsa.
- Ripple Potato Chips and French Onion Dip** **\$20**
Ripple Potato Chips Served with our Fresh Homemade French Onion Dip.
- Soft Pretzel Bites** **\$25**
A Fan Favorite! A Large Serving of Freshly Baked Soft Pretzel Bites, Buttered and Salted, Served with a Side of Nacho Cheese.
Add Ranch \$5
- Suite Snack Mix** **\$25**
Pretzels, "Perfectly Nuts" Candied Almonds, Dried Cranberries, and M&M's all Mixed Together with Freshly Popped Popcorn.

Appetizers

- Nacho Platter** **\$30**
A Huge Pile of Tortilla Chips Covered in Taco Meat, Melted Cheddar Cheese, Lettuce, Tomatoes, Jalapenos, Onions, and Black Olives. Served with a Side of Salsa and Sour Cream.
- Buffalo Chicken Dip** **\$25**
Not your Everyday Party Dip, This One is made from Scratch and has a Spicy Kick. Served with Tortilla Chips.
- Cocktail Meatballs and Little Smokies Combo** **\$60**
The Old Favorite, Cocktail Meatballs and Little Smokies, Mixed Together with your Choice of BBQ, Buffalo, or Parmesan Garlic.
- Boneless Chicken Wings** **\$65**
Served in Your Favorite Flavor! Choose from BBQ, Buffalo, Parmesan Garlic, Go Naked and Have Sauce on the Side.
Add Celery and Blue Cheese \$6 **Add Celery and Ranch \$6**
- Bone in Chicken Wings** **\$75**
Crispy Bone in Wings Served in Your Favorite Flavor! Choose from BBQ, Buffalo, or Parmesan Garlic, Go Naked and Have Sauce on the Side.
Add Celery and Blue Cheese \$6 **Add Celery and Ranch \$6**
- Fruit Platter** **\$50**
The Freshest Seasonal Fruits Displayed Beautifully with a Strawberry Cream Cheese Dip.
- Meat and Cheese Platter** **\$45**
A Selection of Premium Specialty Meats and Cheese, Served with Gourmet Crackers.
- Vegetable Platter** **\$45**
Sweet Baby Carrots, Celery, Cauliflower, Cherry Tomatoes, and Cucumber. Served with Ranch.

Entrees

All American Combo

\$70

15 Quarter Pound All Beef Hot Dogs. Served with Buns, Onions, Relish, Ketchup, Mustard, Ripple Chips, and French Onion Dip.

Burger Bar

\$65

10 1/3 Pound Burgers. Served with Buns, Onions, Pickles, Tomatoes, Ketchup, Mustard, Ripple Chips, and French Onion Dip.

Nacho Bar

\$55

Tortilla Chips, Taco Meat, Cheese, Lettuce, Onions, Sour Cream, Salsa, Jalapenos, and Black Olives all on the side. Make Great Nachos the Way You Like Them.

Pulled Pork Bar

\$75

The Way Pork Should be Done. Pork Seasoned with a Dry Rub, Slow Roasted for 12 Hours to Ensure a Tender Inside and a Touch of Crunch on the Outside, Shredded and Served with BBQ Sauce, Buns, Ripple Chips, French Onion Dip, and Pickle Spears.

Philly Cheesesteak Bar

\$65

This Classic Sandwich Blends Onions, Peppers, and Steak to Form a Hot Jumble of Deliciousness. Served With Buns and Homemade Cheese Sauce.

Chicken Fajita Bar

\$75

Tortilla Shells, Cheese, Sour Cream, Tortilla Chips, Salsa, and Perfectly Sautéed Peppers and Onions Hot Off the Grill.

[Add Steak \\$10](#)

Sweet Treats

Cookie Tower

\$25

A Tower Filled with Freshly Baked Cookies to Sweeten your Day.

Best of Both Worlds

\$30

A Tower Filled with Half Freshly Baked Cookies and Rich Chocolate Brownies.

Create Your Own S'mores Bar

\$25

A Favorite for the Young and Old. Comes with Graham Crackers, Chocolate, and Marshmallows. As Well as a miniature Hibachi to roast with. Makes 10 S'mores.

Hot Chocolate

\$18

Hot Chocolate Served in a Hot Pot and Served with Marshmallows.



All You Can Eat VIP Package

Pick One Bottomless Entrée, Side, and Snack

<u>Entrées</u>	<u>Sides</u>	<u>Snacks</u>
Pulled Pork	Seasoned Corn	Chex Mix
Force Dogs	Loaded Mashed	Chips and Salsa
Meatball & Smokies	Baked Beans	Chips and Dip
Shredded BBQ	Potato Wedges &	Popcorn
Chicken	Cheese Sauce	

Bottomless Entrée, Side, Snack, Unlimited Pop & Water

\$15 Per Person *See Below for Group Discounts*****

Each Additional Entrée	\$3 Per Person
Each Additional Side	\$2 Per Person
Each Additional Snack	\$2 Per Person

*****Groups (0-33) \$15 Per Person. Groups (34-48) \$500. Groups (49+) \$500 for First 48 People + \$15 For Each Additional Person*****

Beverages

Bourbon

Jack Daniels \$70
 Jim Beam \$60

Rum

Captain Morgan \$50
 Malibu \$45
 Bacardi \$40

Bottled Water

Aquafina 12 PK \$18
 Aquafina 24 PK \$30

Gin

Bombay Sapphire \$80
 Tanqueray \$60

Sodas

Pepsi /Diet Pepsi/Mt.Dew/Sierra Mist/Dr.Pepper \$8

Vodka

Grey Goose \$90
 Ketel One \$85
 Skyy \$50
 Smirnoff \$40

Mixers

Club Soda/Tonic \$5
 Bloody Mary Mix \$6
 Juices \$10

Energy Drinks

Red Bull 4 PK \$15
 Liquid Ice 6 PK \$22

Scotch

Johnnie Walker Red \$80
 Dewars \$70

Whiskey

Pendleton \$80
 Crown Royal \$70
 Windsor \$45

Hard Lemonades

Mikes Lemonade or Black Cherry \$20
 (4 PK Pounders)

SUDS

Available in 12 packs/Cases

Coors Lite \$40/78
 Bud Light \$40/78
 Bud \$ 40/78
 Michelob Golden \$40/78
 Fargo Brew \$45/85

We will make every effort to honor special request, please place those orders 7 days prior to the event. Thank you!

(Stones Throw,Iron Horse, Original,Woodchipper)

Wine List

Whites

Stone Cellars Chardonnay **\$18**

Bright fruit aromas and flavors of fresh pineapple, apple and citrus with layers of brown spice.

Stone Cellars Pinot Grigio **\$18**

Tropical fruit, melon, honeysuckle, guava and lemon lime aromas and flavors with a hint of minerality.

Beringer Moscato **\$25**

Peach and honeysuckle aromas, with sweet flavors of honeydew and pear. Crisp and clean finish.

Starling Castle Riesling **\$25**

A touch citrus and pear, semi sweet with a fruity mid palate.

Cupcake Chardonnay **\$25**

Moderate flavors of lemon, apple and vanilla with a touch of citrus and oak aromas.

Reds

Stone Cellars Merlot **\$18**

Rich with plum and blueberry flavors and a hint of baking spice.

Stone Cellars Cabernet Sauvignon **\$18**

Ripe summer berries, sweet plum flavors and hint of basil.

Cupcake Pinot Noir **\$25**

Black cherry and ripe strawberry aromas with a hint of spice.

19 Crimes Red Blend **\$25**

Flavors of chocolate and cedar spice with strong vanilla aroma.

BREWTUS BRICKHOUSE PIZZA

COMING SOON