



Information and Policies

FOOD AND BEVERAGE POLICY

Only food and beverage provided by the Spokane Center or the Spokane Arena may be consumed on the respective premises.

PRICES

Prices will be guaranteed 90 days prior to the event. However due to fluctuating market prices, this quotation may be subject to change.

GUARANTEES

Seventy-two (72) hours prior to your function (Three business days, Monday to Friday), please advise the Catering Office of the exact number of guests attending. This number will constitute the guarantee, not subject to reduction, and charges will be made accordingly. The Spokane Center/Spokane Arena Food and Beverage Department will provide meals for 5% over the guarantee, up to a maximum of 30 meals. If no guarantee is received at the appropriate time, the expected attendance will be used as the guarantee. The Spokane Center/Spokane Arena reserves the right to move the groups to a more suitable room if the guarantee differs from the expected attendance. In such cases, the client will be notified in advance.

DEPOSIT POLICY

A deposit of 50% of the total estimated food and beverage is required upon receipt of your event orders. A total deposit of 90% of the balance of payment is required Forty-eight (48) hours prior to your event. Any additional charges incurred during the function will be due on completion of the event. Please make check payable to Centerplate.

TAXES, SERVICE, AND LABOR CHARGES

The Washington State Sales Tax of 8.7% will apply to all food, beverage, labor, equipment rentals, and service charges. A service charge of 18% will apply to all food and beverage events of which 65% will be paid directly to your server(s). A bartender charge of \$60.00 per bar will be levied if bar sales are less than \$300.00 per bar per 3½ hour period. In the state of Washington, the service charge is taxed.



Wedding Reception Catering Services Spokane Center/Spokane Arena

Wedding Receptions with a Dinner Entrée or Dinner Buffet Include:

- Set-up, breakdown and clean up
 - Tables and chairs
 - All china, silverware, and glassware
 - Color coordinated cloth napkins
 - Color coordinated table linens
 - Wait staff
 - Mirror tiles and candles
 - Water service
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- Dinner Entrees and Buffet price range from \$24.00 per person to \$48.00 per person.
 - Other choices available, please ask the Director of Catering. We would love to customize a Wedding Reception Menu for you.
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- Cake cutting, silver cake knife with cake server, plates and forks, table attendant to assist with cake service during reception is an additional \$175.00.



Wedding Buffet Menus

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Riverside Buffet

Spring Salad Mix

With Feta Cheese, Pine Nuts and Grape Tomatoes

Bowtie Pasta Salad

With a Blue Cheese Dressing

Grilled Chicken

With a Cranberry Orange Glaze

Broiled Tri-Tip Steak

With a Mushroom Marsala Sauce

Seasonal Vegetables

Wild Rice

Rolls and Butter

Coffee, Tea and Decaf

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Italian Wedding Buffet

Caesar Salad

With Croutons and Shaved Parmesan Cheese

Pasta Salad

With a Vinaigrette Dressing

Grilled Chicken Parmesan

Served with Fettuccini

Lasagna

Topped with a Mornay Sauce

Seasonal Vegetables

Garlic Bread

Coffee, Tea and Decaf



Wedding Buffet Menus
(Cont.)

Pacific Northwest Buffet

Romaine Salad

With Assorted Dressings

Potato Salad

Salmon Filet

With a Lemon Butter Cream

Petite Tenderloin

With a Red Wine Demi Glace

Baby Red Potatoes

With a Rosemary Butter

Asparagus

Braised Red Cabbage

Rolls and Butter

Coffee, Tea and Decaf



Sunday Wedding Brunch

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Assorted Chilled Juice
Fresh Muffins and Danish
Assorted Scones
Fresh Fruit display

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Scrambled Eggs with cheese
Grilled Chicken with sauce supreme
Bacon and Sausage
Hash brown Potatoes
Cheese Blintz with a fruit sauce
Lox and cream cheese

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Assorted mini Desserts

Coffee, Decaf and Tea



Wedding Plated Menus

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Spring Salad Mix

With Mandarin Oranges, Walnuts & Cranberry Vinaigrette

Petite Beef Wellington

Mushroom Duxelle topped Tenderloin wrapped in a Puff Pastry
Sauce Demi Glace

Baby Carrots

Potato Gratin

Rolls and Butter

Coffee, Tea and Decaf

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Wedge Of Romaine

With Shaved Parmesan and Croutons and a Creamy House Vinaigrette

Slow Roasted Prime Rib

Served with a Horseradish Aus Jus

Garlic Mashed Potatoes

Broccoli Florets

Rolls and Butter

Coffee, Tea and Decaf



Wedding Plated Menus
(Cont.)

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Butter Lettuce Wedge

Topped with Diced Apples and Toasted Pine Nuts

Grilled Salmon

Served with Herbed Infused Oil

Wild Rice Pilaf
Roasted Asparagus
Rolls and Butter

Coffee, Tea and Decaf



Wedding Hors d'Oeuvre Reception

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Fresh Fruit Display

With a Honey Lime Dip

Cheese Display

Domestic and Imported Cheeses

Antipasto Display

With Baguette Bread

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Garlic stuffed Cherry Tomatoes

Boursin Cheese on Endive

Roasted Pork Canapés

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*Italian Stuffed Mushrooms**

*Chicken Sate**

*Bacon Wrapped Scallops**

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Coffee, Tea and Decaf

** Substitute Hot Hors d'Oeuvre's With a Carver And Choice of a Carved Item.*



Carving Stations

FRESH HERB SALMON SIDES	\$500.00
Served with Roasted Red Pepper Aioli and Baguettes. Serves Approximately 100 Portions	
JALAPENO CRUSTED BEEF TENDERLOIN	\$550.00
Served with Cilantro Lime Au Jus and Multigrain Rolls. Serves Approximately 50 Portions	
SLOW ROASTED PRIME RIB OF BEEF	\$550.00
Served with Horseradish Sauce and Dinner Rolls. Serves Approximately 100 Portions	
PORK PRIME RIB	\$400.00
Slow Roasted Pork Served With a Roasted Onion Demi Glace. Serves Approximately 50 Portions	
ROSEMARY & MUSTARD PORK LOIN	\$400.00
Served with an Apple Chutney and Rye Rolls. Serves Approximately TBD Portions	
PEPPERCORN CRUSTED NEW YOUR STRIP	\$550.00
Served with Green Peppercorn Sauce and Wheat Rolls. Serves Approximately 50 Portions	
LEG OF ELLENSBURG LAMB	\$500.00
Served with Mint Jelly and a Mint Hollandaise and Dollar Rolls. Serves Approximately 50 portions	
CRANBERRY GLAZED TURKEY	\$400.00
Served with Cranberry Relish, Mayonnaise and Sourdough Rolls. Serves Approximately 50 portions	

Displays

DOCKSIDE SEAFOOD DISPLAY	\$1000.00
Oysters, Crab Legs, Shrimp, Clams, and Mussels, Served with Cocktail Sauce, Tabasco and Lemons. Serves Approximately 100 Guests	
VEGETABLE CRUDITÉS	\$300.00
Assorted Garden Fresh Vegetable Display with an Herb Dip. Serves Approximately 100 Guests	
JUMBO SHRIMP DISPLAY	\$550.00
Served with Cocktail Sauce and Lemon Wedges. Serves Approximately 100 Guests	
MEAT AND CHEESE TRAY	\$350.00
Served with Whole Grain Mustard, Creamy Mayonnaise, and Dollar Rolls. Serves Approximately 100 Guests	
INTERNATIONAL & AMERICAN CHEESE DISPLAY	\$350.00
Served with Baguettes and Assorted Crackers with a Fruit Garnish. Serves Approximately 100 Guests	
SALMON LOX	\$425.00
Cold Smoked Sliced Sockeye Salmon Served with Cream Cheese, Diced Red Onions, Capers and Rye Bread. Serves Approximately 100 Portions	
WHOLE DECORATED SALMON	\$350.00
Cooked and Chilled Salmon Chau froid. Served with Baguettes. Serves Approximately 100 Guests	
FRESH FRUIT DISPLAY	\$300.00
Seasonal Fruits and Berries Served with a Honey Lime Dip. Serves Approximately 100 Guests	
ITALIAN ANTIPASTO DISPLAY	\$550.00
Served with Grilled and Roasted Vegetables, Cheeses and Italian Meats, Baguettes and Artisan Bread. Serves Approximately 100 Guests	
BAKED BRIE EN CROÛTE	\$250.00
Two Brie Wheels Wrapped in Golden Brown Puff Pastry. Served with Baguettes and assorted crackers. Serves Approximately 50 Guests	
CALLEBAUT CHOCOLATE FONDUE	\$550.00
Served with Strawberries, Pineapple, Coconut Chew Cookies, Mini Cream Puffs and Marshmallows. Serves Approximately 100 Portions	

All prices subject to service charge and state sales tax.



Cold Hors d'Oeuvres

\$20.00 Per Dozen

Roasted Garlic Stuffed Cherry Tomatoes
Prosciutto Wrapped Bocconcini
Pork Tenderloin and Sun Dried Tomato on Crostini
Deviled Eggs With Caviar or Canapés, Assorted
Chocolate Dipped Strawberries
Prosciutto Wrapped Pickled Asparagus
Smoked Chicken on Pita Chips & Papaya Salsa
Okanogan Chevre & Roasted Pepper Crostini

\$26.00 Per Dozen

Curried Crab Topped Crostini
Stuffed Artichoke Bottoms With Moroccan Crab
Seafood Bouche or Pate Maison Profiteroles
Gravlax with Dill & Julienne Cucumber on Rye
Spicy Pan Seared Shrimp Crostini
Borsin Cheese Stuffed Endive



HOT HORS D'OEUVRES

\$20.00 Per Dozen

Bacon Wrapped Chestnuts
Teriyaki Chicken Skewers or Jamaican Jerk Chicken Skewers
Buffalo Wings With Blue Cheese or Breaded Chicken Drumettes
Swedish Meatballs
Chicken Strips
Mini Assorted Quiche
Spanakopita
Pot Stickers
Mushroom Strudel or Italian Stuffed Mushrooms
Chinese Pork Egg Rolls

\$26.00 Per Dozen

Smoked Salmon Skewers
Bacon Wrapped Scallops
Crab Cakes With Sauce Remoulade
Coconut Shrimp or Tempura Shrimp
Baby Bliss Potatoes With Creme Fraiche & Caviar

All prices subject to service charge and state sales tax.



Beverage Service

HUCKLEBERRY LEMONADE	\$30.00
ICED TEA WITH LEMONS	\$26.00
SHERBET FRUIT PUNCH (NON-ALCOHOLIC)	\$26.00
COFFEE SERVICE	\$32.00

Served by the Gallon, approximately 20 servings per gallon

Wine By the Bottle

HOUSE WINE	\$19.50
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Chardonnay, Merlot, Cabernet, Reisling & Blush

PRIVATE LABEL ARBOR CREST WINE

Chardonnay.....	\$22.00
Merlot.....	\$22.00
Cabernet Sauvignon.....	\$28.00

SPARKLING WINE

Mt. Dome Sparkling.....	\$40.00
Domain Ste. Michelle.....	\$24.50
House Sparkling.....	\$18.00

Full Service Bars

HOSTED OR NO-HOST SERVICE

- *Super Premium Cocktails \$6.00 per glass
- *Cocktails & Liqueurs \$5.50 per glass
- *Mike's Hard Lemonade \$5.50 per bottle
- *Hand-Crafted Micro Brewery & Imported Beer \$4.50 per bottle
- *Domestic Beer \$4.00 per bottle
- *House Wine \$4.00 per glass
- *Bottled Water \$3.25 per bottle
- *Soda \$2.25 per glass

A BARTENDER FEE OF \$60.00 WILL BE LEVIED SHOULD BAR SALES NOT AVERAGE \$100.00 PER HOUR.