

PARK PROVISIONS



ONLINE ORDERING



PACKAGES

All packages serve 12 people unless otherwise noted

ALL-AMERICAN PACKAGE

Enjoy traditional stadium fare and American culinary classics! **774, Serves 12**

BOTTOMLESS FRESHLY POPPED POPCORN V

THE SNACK ATTACK V

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

FARMERS MARKET DIPS & VEGGIES V

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

SPICY WINGS

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

BLT SALAD

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

THE ITALIAN

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

ALL-BEEF HOT DOGS

Zenner's Natural Casing All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips



MVP

Savor an all-star roster of our fan favorites. **737, Serves 12**



BOTTOMLESS FRESHLY POPPED POPCORN V

POTATO CHIPS & DIP

Kettle-Style Potato Chips, Everything Bagel Dip

SEASONAL FRESH FRUIT V AVG

In-Season Fruits and Berries

CLASSIC CAESAR SALAD V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

THREE CHEESE MAC V

Cavatappi Pasta, Three Cheese Sauce

ALL-BEEF HOT DOGS

Zenner's Natural Casing All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

MINI BUFFALO SANDWICHES

Pulled Chicken, Homemade Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

PACIFICALLY NORTHWEST

Take a tasty tour through the vibrant local food scene. **798, Serves 12**

CAULIFLOWER AGRODOLCE V AVG

Roasted Cauliflower, Capers, Dried Cranberry, Parsley, Sweet and Sour Vinaigrette

SALMON RILLETTES

Pacific Salmon Spread, Pickled Onions, Whole Grain Mustard, Toasted Bread

PAN-SEARED SHRIMP CAKE

Basil Aioli, Roasted Corn Relish

ZENNER'S SAUSAGE SAMPLER

Zenner's Sausages, Sweet Peppers, Onions, Assorted Mustards, Giardiniera, Hoagie Rolls

ROASTED VEGETABLE CHIMI WRAP V

Sweet Potato, Cauliflower, Garbanzos, Arugula, Chimichurri Sauce

JALAPEÑO ARTICHOKE DIP V AVG

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

V VEGETARIAN

V VEGAN

AVG AVOIDING GLUTEN



À LA CARTE

All à la carte serve 12 people unless otherwise noted

COOL APPETIZERS

PDX ARTISAN MEAT & CHEESE BOARD 168

Locally Sourced Cured Meats, Cheeses, Marmalade, Mustard, Honey, Crostini

FARMERS MARKET DIPS & VEGGIES V 145

Farmstand Vegetables, Hummus, Buttermilk Ranch

CHILLED SHRIMP BUCKET AVG

172, 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

SEASONAL

FRESH FRUIT V AVG

145

In-Season Fruits and Berries



SALMON RILLETTES 140

Pacific Salmon Spread, Pickled Onions, Whole Grain Mustard, Toasted Bread

WARM APPETIZERS

LOADED NACHO BAR AVG 168

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico De Gallo, Tortilla Chips

Upgrade Your Loaded Nacho Bar from Beef Chili to: Chicken Tinga 180

JALAPEÑO ARTICHOKE DIP V AVG 130

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

SPICY WINGS 168

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

HOME-STYLE CHICKEN TENDERS 162

Ranch, BBQ Sauce

PAN-SEARED SHRIMP CAKE 174

Basil Aioli, Roasted Corn Relish

QUESADILLAS

· Smoked Chicken 172

Cilantro, Monterey Jack Cheese

· Roasted Veggie 149

Zucchini, Peppers, Onions, Monterey Jack Cheese

Quesadillas Served with Avocado Crema & Salsa Roja

GREENS

CAULIFLOWER AGRODOLCE V AVG 136

Roasted Cauliflower, Capers, Dried Cranberry, Parsley, Sweet and Sour Vinaigrette

SOCCER CITY SALAD V 134

Baby Arugula, Chevre, Toasted Almonds, Farro, Fresh Berries, Molasses Vinaigrette

CLASSIC CAESAR SALAD V 128

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad by Adding: Grilled Chicken 174

CHICKEN TAPPANYAKI NOODLE SALAD 168

Chargrilled Chicken Thighs, Soba Noodles, Snow Peas, Cilantro, Red Pepper, Napa Cabbage, Carrots, Green Onions, Fried Rice Noodles, Soy Ginger Dressing

BLT SALAD 132

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch, House-Made Croutons

CLASSICS

ZENNER'S SAUSAGE SAMPLER 178

Sweet Peppers, Onions, Assorted Mustards, Giardiniera, Hoagie Rolls

MEATBALL SLIDERS 172

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Hawaiian Rolls

COFFEE-CHILE RUBBED

TRI-TIP

186

Baby Arugula, Blistered Cherry Tomatoes, Charred Asparagus, Cauliflower, House-Made Red Chimichurri, Atomic Horseradish Cream



TACOS & TOSTADAS 180

· Pork Al Pastor

Charred Pineapple, Pickled Red Onions

· Pollo Asada Cotija Cheese Served with Charro Beans, Salsa Verde & Mexican Crema, Flour Tortillas, Corn Tostada

V VEGETARIAN

V VEGAN

AVG AVOIDING GLUTEN



À LA CARTE

All à la carte serve 12 people unless otherwise noted

HANDCRAFTED SANDWICHES

THE ITALIAN 146

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Baguette, Red Wine Vinaigrette, Olive Oil

MINI BUFFALO CHICKEN SANDWICHES 162

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

SMOKED PORK SANDWICHES 158

Smoked Barbecue Pork, Our House-Made Barbecue Sauce, Coleslaw, Mini Rolls

ROASTED VEGETABLE CHIMI WRAP ^V 142

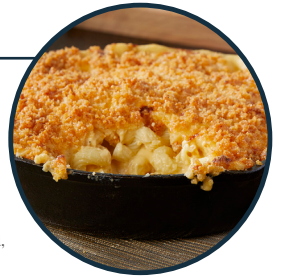
Sweet Potato, Cauliflower, Garbanzos, Arugula, Chimichurri Sauce

CLASSIC SIDES

TILLAMOOK THREE CHEESE MAC ^V

132

Cavatappi Pasta, Tillamook Three-Cheese Sauce



ELOTE ^V ^{AVG} 138

Fire-Roasted Street Corn, Aioli, Parmesan Cheese, Cilantro

STEAKHOUSE CREAMED KALE ^V 138

Roasted Garlic Cream, Parmesan, Toasted Almond Crumble

BURGERS, SAUSAGES & DOGS

HAND-CRAFTED BURGERS

THE BIG MULTNOMAH

152, 8 BURGERS PER ORDER

Hand-Crafted Meatloaf Patty, Mama Lil's Peppers, Tillamook Cheddar, Shredded Lettuce, Rose City Sauce, Brioche Bun, Kettle-Style Chips

MAKE IT IMPOSSIBLE ^V

168, 8 BURGERS PER ORDER

Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Plant Based Cheese, Vegan Aioli, Brioche Bun, Kettle-Style Chips

ZENNER'S HOT DOGS 115

Zenner's Natural Casing All-Beef Hot Dog, Traditional Condiments, Kettle-Style Potato Chips

PLANT BASED HOT DOGS ^V

118

Traditional Accompaniments, Kettle-Style Potato Chips



LOCAL SAUSAGE OR DOG XXX

Andita Dolliatur, Molocestis, Dis Mos Autendio Id Eum, Enimaximodi Optibus Aute, Sumqui Andae

ZENNER'S GREEN & GOLD 130

Jalapeño Cheddar Dog, Traditional Condiments, Kettle-Style Potato Chips

SNACKS

BAVARIAN PRETZEL ^V 120, 8 PER ORDER

Pub Cheese, Whole Grain Mustard

SALSA & GUACAMOLE SAMPLER ^V ^{AVG} 102

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

THE SNACK ATTACK ^V 68

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

BOTTOMLESS FRESHLY POPPED POPCORN ^V 29

DRY-ROASTED PEANUTS ^V 26

SNACK MIX ^V 24

PRETZEL TWISTS ^V 24

POTATO CHIPS & DIP ^V 55

Kettle-Style Potato Chips, Everything Bagel Dip

Park Provisions is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

^V VEGETARIAN

^{VP} VEGAN

^{AVG} AVOIDING GLUTEN

SWEET SPOT

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE V

80, SERVES 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

RED VELVET CAKE V 88, SERVES 12

Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

SIX LAYER CARROT CAKE V

86, SERVES 14

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans



CHOCOLATE PARADIS' CAKE V 84, SERVES 12

Rich Chocolate G noise, Layered Chocolate Ganache, Candied Toffee



SUITE SWEETS

GOURMET COOKIES & BROWNIES V

78 PER PERSON

Gourmet Cookies, Decadent Brownies



V VEGETARIAN

Vp VEGAN

AVG AVOIDING GLUTEN



BEVERAGES

BEER BUNDLES

Our beer bundles include an assorted 6-pack of 3 different beer selections [2 of each] **58**

PNW CRAFT BUNDLE

Georgetown Bodhizafa IPA, pFreim Pilsner, Double Mountain IRA

BEER IN MEXICO

Corona Extra, Modelo Especial, Dos Equis

THE PERFECT BUNDLE

2 Towns Ciderhouse Bright Cider, Pelican Brewing Updrift IPA, Stella Artois

BEER, ALES & ALTERNATIVES

Sold by the six-pack unless otherwise noted

- 10 Barrel PUB Beer **48**
- Corona Extra **54**
- Corona Premier **54**
- Modelo Especial **54**
- Dos Equis Amber **54**
- Stella Artois **54**
- Lagunitas IPA **54**
- Pelican Brewing Updrift IPA **54**
- Georgetown Bodhizafa IPA **54**
- pFriem Pilsner **54**
- Double Mountain IRA
- Sierra Nevada Hazy Little Thing **54**
- 2Towns Ciderhouse, Bright Cider **54**
- 2Towns Ciderhouse Made Marion **54**
- 2Towns Ciderhouse, Pacific Pineapple **54**
- Budweiser Zero (non-alcoholic) **48**

WHITE WINE

Sold by the bottle

SPARKLING & ROSÉ

- La Marca Prosecco **38**
- Chateau Ste Michelle Brut **51**
- Domaine Chandon Brut **51**
- HOUSE Wine Rosé Bubbles **42**
- Veuve Clicquot 'Yellow Label' Brut **159**
- HOUSE Wine Rosé **34**
- AIX Rosé **35**

RIESLING

- Chateau Ste. Michelle **45**

PINOT GRIS

- Erath **48**
- Eola Hills **53**
- Portlandia **48**

SAUVIGNON BLANC

- Kim Crawford **54**

CHARDONNAY

- Kendall-Jackson Vitner's Reserve **58**
- La Crema **76**
- House of Brown **62**
- Stag's Leap Wine Cellars Karia **98**

RED WINE

Sold by the bottle

PINOT NOIR

- Meiomi **81**
- Erath **53**
- Primarius **48**

MERLOT

- 14 Hands **55**

CABERNET SAUVIGNON

- Louis Martini **71**
- JUSTIN **112**
- Boomtown **62**
- Canoe Ridge **70**

RED BLENDS

- Dreaming Tree Crush **64**
- HOUSE Wine Red Blend **42**



BEVERAGES

LIQUOR

50 ml bottle, sold by the 6-pack

VODKA

- Absolut Citron 62
- Grey Goose 94
- Tito's Handmade 74

GIN

- Bombay Sapphire 63
- Aviation 94
- Tanqueray 63

RUM

- Bacardi Superior 54
- Malibu Coconut 54

TEQUILA & MEZCAL

- Jose Cuervo Especial 63
- Casamigos Blanco 95
- El Jimador 65
- Patron Silver 114

WHISKEY & BOURBON

- Jack Daniel's 74
- Jameson Irish 74
- Knob Creek 115
- Maker's Mark 120
- Woodford Reserve 93

SCOTCH

- Dewar's White Label 62

COGNAC / BRANDY

- Hennessy VS 92
- Courvoisier VS 92

CORDIALS

- Baileys Original Irish Cream 96
- Grand Marnier 94
- Kahlúa 63



BEVERAGES

CHILL

Sold by the six-pack unless otherwise noted

SOFT DRINKS 27

Coca-Cola
Diet Coke
Sprite
Barq's Root Beer
Minute Maid Lemonade
Seagram's Ginger Ale

JUICES 23.50

5.5 ounces, 6-pack
Cranberry Juice
Grapefruit Juice
Orange Juice
Tomato Juice

WATER

Dasani, 16.9 oz **31.50**
Seagram's Tonic Water **26**
Seagram's Club Soda **26**

SPARKLING 27

AHA Lime & Watermelon 12 oz
AHA Blueberry & Pomegranate 12 oz

TEAS 32

Gold Peak Unsweetened Tea 18.5 oz

MISCELLANEOUS BEVERAGES



DUTCH BROS K-Cup Service **27 (serves 6)**
Assorted Hot Teas **42 per carafe (serves 10)**
served with honey and sweeteners
Hot Chocolate **47 per carafe (serves 10)**

BAR SUPPLIES

Finest Call Bloody Mary Mix **20**
Finest Call Sour Mix **20**
Finest Call Margarita Mix **20**
Lime Juice **20**
Lemons & Limes **6**

Stuffed Olives **8**
Cocktail Onions **8**
Tabasco Sauce **6**
Worcestershire **6**



THE SCOOP

HOURS OF OPERATION

Location Premium Specialists Representatives are available from 10:00 a.m. to 4:00 p.m. PST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at www.suiteeats.com/providencepark.

To reach a Representative, dial: 503-553-5599 or e-mail: SuiteEats@LevyRestaurants.com.

QUICK REFERENCE LIST

Levy Restaurants Premium Specialist Representatives 503-553-5599

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. PST, two business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at www.suiteeats.com/providencepark. Orders can be arranged with the assistance of a Premium Specialist Representatives at 503-553-5599 during normal business hours.

If for any reason an event is canceled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the event is canceled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. PST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of Oregon, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Providence Park.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

SPECIALIZED ITEMS

Park Provisions will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Park Provisions cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Park Provisions will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 18% service charge. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Park Provisions exclusively furnishes all food and beverage products for the suites at Providence Park, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT PROVIDENCE PARK

The rich tradition at Providence Park is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, holiday parties or wedding receptions. There are many great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact Victoria Wilhelm, Director of Special Events, at 503-553-5414

