



Urban Plains Center

5225 31st Avenue South

Fargo, ND 58104

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Suite Rental and Special Event Catering

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In-Suite Food and Beverage Service

Ordering in Advance

- The items in black on our Suite Menu, and special requests must be ordered three days prior to the event by 4 P.M.
- **Placing your order:** If you are a **suite owner** you may send your order form via email or fax to mikea@upcenterfargo.org. If you are a **renter** your order may be sent to alyssam@upcenterfargo.org. You will receive a conformation when the order is received.
- We recommend suite owners appoint one person to place all of your food and beverage orders to avoid duplication.

Ordering During Events

- During an event, you may place an order from the stadium menu located in your suite by giving your order to your suite attendant.
- All beverage items, as defined in the suite menu, are available during Fargo Force events with the exclusion of special orders as designated in the menu.
- Food service will end at the start of the third period for all hockey games. Beverage service is available throughout the entire event.

Suite Attendants

- Suite Attendants will ensure that your suite is properly set up and food is attractively displayed.
- Suite Attendants will assist you with any additional orders or special requests.
- All suites are furnished with regularly used, non-disposable catering items that will be inventoried at the conclusion of each event. If any of these items are found to be missing, the suite owner will be responsible for replacement costs.

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 Urban Plains Center provides an ideal setting for your next corporate event, meeting or social celebration. Contact Alyssa Miller by emailing alyssam@upcenterfargo.org for additional information. We will be glad to assist you with food and beverage service for your special event.

Alcoholic Beverage Service

- The Urban Plains Center is a licensed food and beverage establishment. In compliance with state and local law, all food, soft drinks, beer, liquor and wine must be supplied by the Urban Plains Center and all alcoholic beverages, with the exception of beer and wine, must stay in the suites.
- North Dakota law prohibits the consumption of any 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 Urban Plains Center and its staff reserve the right to check for proper identification and refuse to serve persons under age 21 or those who appear to be intoxicated.

Payment Procedure

- **The preferred method of payment is payment at the time of service via credit card or cash to your Suite Attendant. No checks please.**
- A limited number of house charges will be accepted. For more information please contact Brady Gabel by emailing bradyg@upcenterfargo.org

Tax and Service Charge

- Your invoices will reflect a 6.5% tax on all food and non-alcoholic beverages, an 8.5% tax on all alcoholic beverages and a 17% service charge on all food and beverages.

Cancellations

- *Should you need to cancel your food or beverage order, please contact our office via phone (701) 356-7144, or email mikea@upcenterfargo.org at least 36 hours prior to the event to avoid a cancellation fee equal to 50% of the original order.*

Suite Catering Menu

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

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

House Deluxe Spiced Nuts

No peanuts here, just the good stuff, roasted with olive oil and spices. \$28

Roasted in the Shell Peanuts

Our old fashioned, ballpark style peanuts are offered roasted and salted in the shell. Crisp, crunchy, and cooked to perfection. \$22

Traditional Snack Mix

A traditional mix of your favorite snacks with a zesty zing! \$15

Tin of Popcorn

A huge tin of popcorn ready to dive into, add Mike and Ikes or M&M's for a little fun! \$15
add M&M's. \$5
add Mike and Ike's. \$5

Force Chips and Salsa

White and blue corn tortilla chips served with fire roasted salsa. \$25

Ripple Potato Chips And French Onion Dip

Ripple potato chips served with our fresh made french onion dip. \$15

Pretzels and Ranch

A well-seasoned snack to eat with homemade Ranch dressing \$15

Suite Snack Mix

A new favorite at the Urban Plains Center! Pretzels, popcorn, candied almonds from "Perfectly Nuts", dried cranberries and M&M's all mixed together. \$26

Spinach Dip

Not your everyday party dip, this one is made from scratch and has a hint of a spicy kick served with fresh baked bread. \$25

Lavash

Chicken, banana peppers, havarti cheese, onions and mushrooms baked to perfection on a crispy crust, serves 6-8 people. \$22

Tater Skins

Potato halves covered in cheese, bacon and green onions, served with a side of sour cream. \$18

Cheese Curds

Who needs the fair? We have 2 whole pounds of everyone's favorite right here at the Urban Plains Center, better yet, we serve them with ranch. \$34

Assorted Specialty Cheese and Fruit Board

Three hand chosen specialty cheeses accompanied by seasonal fresh fruit, gourmet crackers and garnished with our house spiced nuts and olives. \$52

Little Smokies

An all American game tradition, toss in your choice of BBQ or spicy honey garlic sauce. \$39

Cocktail Meatballs

We here at Urban Plains Center prefer pucks but what's a gathering without meatballs? Meatballs tossed with your choice of sauces, BBQ or spicy honey garlic sauce. \$39

Meatballs and Little Smokies Combo

The old favorites, cocktail meatballs and mini wieners, mixed together with your choice of sauces, BBQ or spicy honey garlic. \$39

Salmon Pinwheels Combo

Honey smoked salmon with green onions, house special cream cheese spread and cheddar cheese wrapped up in a tomato basil wrap, sliced to 14-16 bite size pieces, a real crowd pleaser! \$28

Turkey and Ham Pinwheels Combo

Turkey, dried cranberries, green onion, Swiss cheese rolled up with the house special cream cheese spread on a mix of tortillas. Ham pinwheels are rolled up with Swiss cheese, green onions and the house cream cheese spread all on lovely tortillas sliced to bite sized 14-16 pieces, great for a party! \$22

All American Combo

20-1/4 lb. all beef hot dogs served with buns, onion, relish, ketchup, mustard, ripple chips and French onion dip. \$49

Burger Bar

10-1/3 pound Hamburgers served with buns, onions, pickles, tomatoes, ketchup, mustard, ripple chips and french onion dip. \$47

Nacho Bar

Force blue and white chips, taco meat, cheese, lettuce, onion, sour cream, salsa, jalapeño and black olives to make great nachos the way YOU like them. \$55

Pulled Pork Bar

The way pork should be done! Pork rubbed with a dry rub, slow roasted for 12 hours to ensure a tender inside and a touch of crunch on the outside, pulled and served with BBQ sauce, buns, ripple chips and French onion dip. \$70

Chili Bar

A beef chili served with crackers, cheese, sour cream, green onions and party buns. A great way to warm up your guests. \$55

Boneless Chicken Wings

Served in YOUR favorite flavor! Choose from buffalo, Asian, BBQ or spicy honey garlic. Buffalo and BBQ come with your choice of blue cheese or ranch dressing. \$45

Crispy Chicken Wings

Simply the best! Choice of dipping sauce includes BBQ, buffalo, spicy honey garlic or ranch. There is enough to serve 15 people. \$45

Fruit Platter

The freshest seasonal fruits purchased the morning of your event to ensure the best cut and displayed beautifully with a strawberry cream cheese dip. \$30

Meat and Cheese Platter

A selection of premium specialty meats and cheeses served with gourmet crackers. \$32

Vegetable Platter

Sweet baby carrots, celery, cauliflower, grape tomatoes and snap peas served with a rotating selection of specialty dips. \$35

Nacho Platter

A huge pile of tortillas covered in taco meat melted cheddar cheese, lettuce, jalapeño's, onions and black olives, served with a side of salsa and sour cream. \$27

Create your own Package Deal

You get to choose your own favorites to create your very own package deal. Pick one item from each one of the four sections. \$80

Choose one of the following snacks:

Shelled Peanuts
Traditional Snack Mix
Tin Of Popcorn
Tortilla Chips And Salsa
Ripple Potato Chips And French Onion Dip
Pretzels And Ranch

Choose one of the following appetizers:

Spinach Dip
Lavash
Cheese Curds
Smoked Salmon Pinwheels
Ham and Turkey Pinwheels
Nacho Platter

Choose from one of the following entrees:

Meatballs
Little Smokies
All American Combo
Burger Bar
Nacho Bar

Choose from one of the following treats:

Cookie Tower
Bar Tower
Best Of Both Worlds
Coffee Service
Hot Chocolate

“Suite” Treats

Cookie Tower

A tower Filled with freshly baked cookies to sweeten your day. \$25

Bar Tower

A tower filled with a selection of yummy homemade bars. \$35

Best of Both Worlds

Half cookies, half bars. \$30

Coffee Service

Unlimited, in-suite hot pot. \$20

Hot Chocolate

Unlimited, in-suite hot pot served with marshmallows. \$20



12” Medium Pizzas

Little Caesars uses only the finest ingredients to provide top-quality products, including freshly baked dough, a tangy tomato sauce, and a blend of 100% real cheeses. Pizza is cut into 8 slices. Toppings: Cheese, Pepperoni, Bacon, Ham, Italian Sausage, Green Peppers, Onions, Mushrooms, Pineapple, Jalapeño's.

1-Topping Pizza \$11

Each Additional Topping \$2

Specialty Pizzas

3 Meat Treat[®]

Pepperoni, Bacon & Italian Sausage. \$15

Hula Hawaiian[®]

Ham & Pineapple. \$15

Ultimate Supreme

Pepperoni, Mushrooms, Green Peppers,
Peppers
Onions, Italian Sausage. \$15

Crazy Bread[®] and Sauce

Twenty-four freshly baked bread sticks topped with the flavor of butter and garlic, sprinkled with parmesan cheese. \$17

Little Caesars Italian Cheese Bread[®]

Twenty-four pieces of freshly baked bread covered with melted cheese and topped with Italian spices. \$17

Smokin Sausage & Onion

Italian Sausage, Onions, Bacon & BBQ
Sauce. \$15

Sweet-N-Spicy

Pepperoni, Pineapple & Jalapeño's. \$15

Meatsa Heatsa

Pepperoni, Italian Sausage, Banana
& Jalapeño's. \$15

Suds

Available in 12 packs/Cases

Coors Original	\$31/\$62
Coors Light	\$31/\$62
Bud Light	\$31/\$62
Budweiser	\$31/\$62
Budweiser Select	\$31/\$62
Michelob Golden Light	\$31/\$62
Killians	\$39/\$78
Heineken	\$42/\$84
New Castle	\$42/\$84
Odouls Non-Alcoholic	\$28 -12 pack

Soda

Available in 6 packs for \$6 or 12 packs for \$12

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Dr. Pepper, Sierra Mist, Diet Sierra mist, Squirt, Diet Squirt

Harder Lemonades

Mikes Harder Lemonade and Cranberry Lemonade

4-pack	\$12.25
8-pack	\$24.50

Water

Available in 12 and 24 packs

Aquafina ½ liter	\$12/ \$24
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Energy Drinks

4 pack of 8-oz. cans

Red Bull, regular and diet \$13

Spirits

1-Liter bottles unless otherwise noted

Vodka

Skyy	\$35
Stolichnaya	\$50
Stoli Vanilla	\$53

Scotch

Dewars	\$49
Chivas Regal (750mL)	\$65

Gin

Bombay	\$42
Tanqueray	\$53

Brandy

E&J	\$29
Christian Brothers	\$23

Rum

Bacardi	\$30
Bacardi Limon	\$30
Malibu	\$34
Captain Morgan	\$37

Bourbon

Jim Beam	\$39
Jack Daniels	\$56

Whiskey

Windsor Canadian	\$24
Crown Royal	\$47

Tequila

Jose Cuervo Gold	\$43
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Liquers

Kahlua	\$55
Bailey's irish cream 750ml	\$61
Disaronno Amaretto (750 mL)	\$51
Peach Schnapps	\$19
Drambuie (750 mL)	\$72
Jagermeister (750 mL)	\$53

Mixers

Club Soda-1 liter	\$4
Tonic Water 1 liter	\$4
Sweet Vermouth (375 mL)	\$8
Dry Vermouth (375 mL)	\$8
Bloody Mary Mix	\$6
Clamato	\$8

Juices

5.5 oz 6-pack

Cranberry	\$8
Grapefruit	\$8
Pineapple	\$8
Tomato	\$8
Orange-10oz	\$10

Caesar or Bloody Mary Fixins' Bar

Clamato or tomato juice, celery salt, Worcestershire sauce, pepper, Tabasco, limes, lemons, celery, green olives, pickle, serves 20.

*Vodka not included. \$30

Cocktail Garnish Set-up

Experience the full bar with lemons, limes, olives and cherries. \$9

White Wines

Starling Castle Riesling \$25

A fresh nose with a touch of citrus and pear. Semi-sweet with a fruity mid palate and crisp acidity.

Beringer White Zinfandel \$16

A blush wine with delightful berry flavors and aromas and just the right balance of strawberry sweetness.

Stone Cellars Pinot Grigio \$16

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

Stone Cellars Chardonnay \$16

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

Francis Coppola Gold Label Chardonnay \$39

Aromas of pear, pineapple and spicy oak, followed by flavors of apple, melon, guava and vanilla cream.

La Crema Chardonnay \$60

Citrus and apple aromas, with honeysuckle and clove. Flavors of spiced apple and crisp lime zest.

Red Wines

Greg Norman Pinot Noir \$44

Aromas of strawberry, rose petal and tomato with fruit forward flavors of cherry and strawberry.

Folie a Deux Menage a Trois Red \$29

A blend of Zinfandel, Merlot and Cabernet make a fresh, ripe wine that is forward, spicy and soft.

Stone Cellars Merlot \$16

A straight forward Merlot that is rich with ripe plum and fresh blueberry, with a hint of baking spice.

Markham Merlot \$60

Aromas of violet and blackberry with sweet espresso and black raspberry flavors enhanced by spicy cherry.

Greg Norman Petite Sirah \$41

Aromas of violet and raspberry with flavors of blackberry pie, plum, dried fruit and spice.

Stone Cellars Cabernet Sauvignon \$16

Ripe summer berries and sweet plum flavors with a hint of basil and black pepper.