

SEA26



THE
Summit Club

AT SEATTLE SOCCER HOUSE

HOSPITALITY PROVIDED BY

DSQUARED

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The Details

The Summit Club places your guests at the center of the excitement during the world's biggest sporting event. As The Seattle Soccer House's only private hospitality space, the Summit Club offers an exclusive gathering place within the premier destination for World Cup viewing and celebration outside the stadium. While the energy of Seattle Soccer House is open to fans from around the world, the Summit Club provides a dedicated setting for groups looking to connect, entertain, and be part of an unforgettable moment in soccer history.

Whether you're hosting clients, rewarding employees, celebrating with friends, or bringing your community together, our curated hospitality packages allow you to enjoy every match surrounded by the passion, energy, and global spirit that make the FIFA World Cup unlike any other event in the world.

Choose from three distinct menu experiences:

THE CLUB, THE SUMMIT CLUB & THE TROPHY CLUB

Each package builds upon the next with enhanced food and beverage offerings, allowing you to select the hospitality experience that best fits your group. From elevated game-day favorites to our most premium culinary offerings, every menu is thoughtfully curated to complement the occasion and keep guests immersed from the opening whistle to the final celebration.

All packages include the food and beverages outlined within the selected menu, bar offerings, service staff, and compostable serviceware. Packages are available for groups of 40, 60, and 80 guests for three hours and are priced accordingly, exclusive of applicable Washington State sales tax, making it simple to select the experience that best suits your event.

Looking to make the experience your own? Enhance your package with selections from our à la carte menu, featuring additional food and beverage offerings designed to create a celebration as memorable as the matches themselves.

THANK YOU,

Tuxedos & Tennis Shoes

Always ready to party.



The Club

MENU

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MENU

PLACED HORS D'OEUVRES

GINGER SOY SALMON SKEWERS

with Toasted Sesame Seeds

(df, gf, contains soy)

FALAFEL POPPERS

Chickpea Fritters | Tahini | Harissa Sauce

(vegan)

MEDITERRANEAN MEZZE PLATTER

Hummus | Baba Ghanoush | Olives | Marinated Feta | Pita Chips | Veggies

(vegetarian)

FRESH VEGETABLE CRUDITE

House Potato Chips & Green Goddess Dip

(gf, vegetarian)

SWEETS

- average 2 desserts per guest -

PANDAN RICE CEREAL BAR

Toasted Coconut | Corn Flakes | Cacao Nibs

DELUXE CHOCOLATE CHIP COOKIES

(gf)

FRESH FRUIT CUPS

Seasonal Fruit with Lime & Chili Sugar

(gf)

BEVERAGE SELECTIONS

MANGO LEMONADE

LEMON BASIL WATER

BAR MENU

WASHINGTON WINE

1889 Red Blend | Evergreen Sauvignon Blanc | Deer & Finch Rosé

SPARKLING WINE

Wycliff Brut

BEER & SELTZER

Michelob Ultra | Stella Artois | Elysian Spacedust IPA |
NÜTRL Vodka Seltzer: Watermelon or Pineapple

NON ALCOHOLIC BEER

Michelob Ultra Zero & Stella Artois 0.0%

STAFFING

At Tuxedos & Tennis Shoes, exceptional service is at the heart of every event. Our highly trained team is professional, attentive, and proactive, ensuring a seamless experience for you and your guests. Based on the current event scope, we recommend:

1 LEAD SERVER & 2 ASSISTANT SERVERS

2 BARTENDERS

2 PROFESSIONAL CHEFS

Staffing levels may be adjusted based on final menu selections and event details. Clients are invoiced based on actual hours worked.

PACKAGE PRICING

The world's game is best enjoyed together. Whether you're hosting clients, colleagues, friends, or fellow fans, great food and beverage help transform a match viewing into a truly memorable event.

Our catering packages are designed to keep guests engaged from kickoff to the final whistle, with options tailored for groups of 50, 75, and 100 guests.

To create an experience that's uniquely yours, additional à la carte food and beverage selections are available to complement any package.

\$135

PER PERSON
40 GUESTS

\$125

PER PERSON
60 GUESTS

\$120

PER PERSON
80 GUESTS

CUSTOMIZE YOUR EVENT

Take your match day to the next level! Explore our **Championship Add-Ons** for additional à la carte food offerings designed to complement your selected package. Whether you're adding fan favorites or premium culinary touches, these enhancements help create an unforgettable match-day experience. You'll find our full Championship Add-Ons Menu in the final pages of this guide.



Always ready to party.



THE **Summit Club**

MENU

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MENU

PASSED HORS D'OEUVRES

SPAM MUSUBI BITE

Crispy Rice & Caramelized Pineapple Furikake *(gf)*

MINI SHRIMP TOSTADA

Cilantro-Lime Grilled Shrimp | Avocado Mousse | Mango-Serrano Salsa *(df, gf)*

KARIOKA

Banana Caramel | Caramelized Garlic | Sesame Seeds *(gf, vegan)*

- average 2 passed appetizers per guest -

PLACED HORS D'OEUVRES

PETITE STEAK SANDWICH ON CIABATTA

Bistro Steak | Blue Cheese | Arugula | Red Peppers
(contains eggs & soy)

GRILLED APPLE BRIE AND CROISSANT

Basil & Honey Mustard Aioli *(vegetarian)*

CAESAR PASTA SALAD

Charred Broccoli & Herbed Chickpeas *(vegetarian)*

ARRAY OF FRESH SEASONAL FRUIT & BERRIES

(gf, vegan)

HULI HULI CAULIFLOWER

Sesame Garlic Crunch *(gf, vegan)*

SWEETS

CHURRO BITES

Chocolate & Caramel Dipping Sauces

WHIPPED BLUEBERRY GANACHE CANNOLI

ALMOND DACQUOISE

Lemon White Chocolate Ganache *(gf)*

- average 2 desserts per guest -

BEVERAGE SELECTIONS

STRAWBERRY LEMONADE

ASSORTED SOFT DRINKS & LA CROIX SPARKLING WATERS

CUCUMBER LIME WATER

BAR MENU

WASHINGTON WINE

1889 Red Blend | Evergreen Sauvignon Blanc | Deer & Finch Rosé

SPARKLING WINE

Wycliff Brut

BEER & SELTZER

Michelob Ultra | Stella Artois | Elysian Spacedust IPA |
NÜTRL Vodka Seltzer: Watermelon or Pineapple

NON ALCOHOLIC BEER

Michelob Ultra Zero & Stella Artois 0.0%

SIGNATURE COCKTAILS

**Inquire about our expanded game day cocktails*

RANCH WATER

Casamigos Tequila | Fresh Lime Juice | Topo Chico Mineral Water | Sea Salt

MOSCOW MULE

Smirnoff Vodka | Fresh Lime Juice | Simple Syrup | Ginger Beer

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3 BARTENDERS

3 PROFESSIONAL CHEFS

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PACKAGE PRICING

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To create an experience that's uniquely yours, additional à la carte food and beverage selections are available to complement any package.

\$145
PER PERSON
40 GUESTS

\$135
PER PERSON
60 GUESTS

\$130
PER PERSON
80 GUESTS

CUSTOMIZE YOUR EVENT

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Always ready to party.



THE **Trophy Club**

MENU

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MENU

PASSED HORS D'OEUVRES

- average 2 passed appetizers per guest -

DUNGENESS CRAB CAKES WITH TARRAGON AIOLI
(contains eggs)

PORK BELLY CRISPY RICE CAKE & SPICY KIMCHI
(df, gf, contains soy)

TARRAGON POLENTA BITE
Charred Peach | Black Garlic Aioli | Pickled Shallot
(gf, vegetarian)

PLACED HORS D'OEUVRES

LOCAL & GOURMET CHEESE BOARD
Beecher's Flagship Cheese | Humboldt Fog Goat Cheese | Point Reyes Blue Cheese |
Face Rock Creamery Cheese Curds | Candied Nuts | Dried Fruit
La Panzanella Croccantini | Assorted Crackers | Gluten Free Crackers

SMOKED NORTHWEST SALMON
Chilled and Lightly Smoked NW Salmon with Dill Sauce
(gf, contains eggs)

ROMAINE SALAD
Romaine Lettuce | Pickled Onions | Almonds | Poppyseed Vinaigrette
(gf, vegan, contains nuts)

CHILLED ASPARAGUS WITH CITRUS VINAIGRETTE
(gf, vegan, contains eggs)

SWEETS

- average 2 desserts per guest -

PEACH PIE TARTLET
Basil Whipped Cream & Summer Blackberry

VIETNAMESE COFFEE COOKIES
(vegetarian)

TROPICAL BAKLAVA
Macadamia Nut | Coconut | Pineapple-Agave Syrup
(contains nuts, gf)

BEVERAGE SELECTIONS

ROSEMARY LEMONADE

ICED TEA

Fresh Lemon & Homemade Simple Syrup

ASSORTED SOFT DRINKS & LA CROIX SPARKLING WATERS

CAFFE VITA CAFFE LUNA REGULAR COFFEE

includes half & half

ASSORTMENT OF STASH HOT TEAS

BAR MENU

WASHINGTON WINE

1889 Red Blend | Evergreen Sauvignon Blanc | Deer & Finch Rosé

SPARKLING WINE

Wycliff Brut

BEER & SELTZER

Michelob Ultra | Stella Artois | Elysian Spacedust IPA |
NÜTRL Vodka Seltzer: Watermelon or Pineapple

NON ALCOHOLIC BEER

Michelob Ultra Zero & Stella Artois 0.0%

MIXED DRINKS

Chopin Vodka | BACOO 5 Year Rum | Bombay Dry Gin | George Dickel Rye Whiskey
Four Roses Bourbon & Famous Grouse Blended Scotch

SIGNATURE COCKTAILS

**Inquire about our expanded game day cocktails*

MOSCOW MULE

Smirnoff Vodka | Fresh Lime Juice | Simple Syrup | Ginger Beer

RANCH WATER

Casamigos Tequila | Fresh Lime Juice | Topo Chico Mineral Water | Sea Salt

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3 BARTENDERS
3 PROFESSIONAL CHEFS

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PACKAGE PRICING

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\$165
PER PERSON
40 GUESTS

\$160
PER PERSON
60 GUESTS

\$155
PER PERSON
80 GUESTS

CUSTOMIZE YOUR EVENT

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CHAMPIONSHIP ADD-ONS

Add a few championship-worthy touches with additional food offerings designed to complement any hospitality package. Our add-on selections make it easy to customize your match-day experience and create a menu tailored to your guests.

À la carte selections are designed to serve **25 guests** and may be added to any Club, Summit Club, or Trophy Club package. Pricing is listed per item and is subject to applicable sales tax and a 22% administrative fee.

ANTIPASTI

Imported Meats & Cheeses | Marinated Vegetables | Baguette\$206

HEIRLOOM TOMATO JAM PIADINA

Fresh Mozzarella | Basil | Grilled Peaches (veg).....\$112

LOCAL CHEESE DISPLAY

Candied Nuts | Dried Fruit | Artisan Crackers | Gluten Free Crackers (veg/contains nuts).....\$235

CAPRESE CHICKEN SANDWICH

Mozzarella | Summer Tomato | Pesto Aioli | Ciabatta.....\$156

SMOKED PORK SANDWICH

White Cheddar | Watercress | Mustard Relish | Ciabatta\$110

SUMMER VEGETABLE WRAP

Purple Cabbage | Bell Peppers | Roasted Carrot | Artichoke | Lemon Hummus (v).....\$160

CALABACITAS

Roasted Summer Squash | Sweet Corn | Spicy Fresno Peppers | Peppitas | Beecher's Flagship Cheese (gf/veg).....\$148

FRESH TORTILLA CHIPS

Roasted Jalapeño-Garlic Salsa & Pico de Gallo (gf/v).....\$60

CORN & BLACK BEAN SALAD

Red Onion | Sweet Pickled Fresno Chili | Cumin Cilantro Vinaigrette (gf/v).....\$104

CRUSHED CUCUMBER SALAD

Honeydew Melon | Pistachio | Arugula Pesto (gf/veg/contains nuts).....\$148

COCONUT CITRUS MACAROONS

Dark Chocolate Drizzle (gf).....\$70

HIBISCUS GANACHE CAKE BITES.....\$91

PASSIONFRUIT TARTLETS.....\$104

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How to Order

Ready to build your 2026 World Cup, Summit Club experience?

Send your menu selections to **Hallie Pratt**
at halliep@dsquaredcompany.com, and we'll take it from there!

To ensure every detail is in place for kickoff, all food and beverage selections must be finalized no later than **three (3) business days prior to your event date**. Once your selections have been confirmed, payment in full is required to officially reserve your experience.

Please note that all Summit Club menu packages require a minimum of 40 guests.

Our Club, Summit Club, and Trophy Club menus have been thoughtfully curated to deliver a seamless hospitality experience and cannot be modified. Looking to put your own spin on the celebration? Explore our à la carte offerings and add a few championship-worthy touches to create a match-day experience that's uniquely yours.

We can't wait to welcome you to The Seattle Soccer House and help you create an unforgettable World Cup celebration!

GAME ON.

Tuxedos & Tennis Shoes