



SINGLE GAME SUITE RENTALS

20-PERSON
LUXURY SUITES

Starting at
\$4,700 ALL-INCLUSIVE

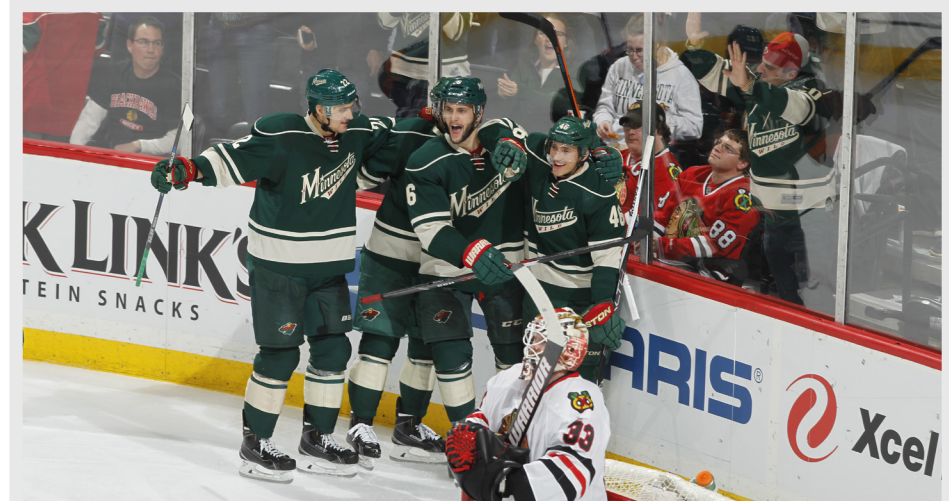
30-PERSON
LUXURY SUITES

Starting at
\$7,000 ALL-INCLUSIVE

**1. CHOOSE
YOUR GAME**

**2. CHOOSE
YOUR SUITE**

**3. CHOOSE
YOUR MENU**



BENEFITS & AMENITIES

- Early access to your Suite two (2) hours prior to the game and one (1) hour after the game
- Suite attendant and concierge staff
- One VIP parking pass
- Tiered rows of leather appointed seating open to the arena bowl
- Complimentary game programs
- Premium catering options
- Exclusive RBC Wealth Management Club access
- High definition TVs
- Merchandise discount of 15%
- Refrigerator
- Exclusive entrance to Suite and RBC Wealth Management Club Level
- Wet bar, cocktail tables and bar rail seating
- Ask about ticket only packages

MINNESOTA WILD 2016-2017 RENTAL CALENDAR



DECEMBER 2016						
SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
				4	5	6
				7	8	9
				10	11	12
				13	14	15
				16	17	18
				19	20	21
				22	23	24
				25	26	27
				28	29	30
				31		

JANUARY 2017						
SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

FEBRUARY 2017						
SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3	4
			5	6	7	8
			9	10	11	12
			13	14	15	16
			17	18	19	20
			21	22	23	24
			25	26	27	28
			29	30		

MARCH 2017						
SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3	4
			5	6	7	8
			9	10	11	12
			13	14	15	16
			17	18	19	20
			21	22	23	24
			25	26	27	28
			29	30	31	

APRIL 2017						
SUN	MON	TUE	WED	THU	FRI	SAT
				1		
				2		
				3		
				4		
				5		
				6		
				7		
				8		

X = Sold out games

20-Person suites can accommodate up to 24 guests.

30-Person suites can accommodate up to 50 guests.

GOLD GAMES

20-Person Suite starting at \$4,700

Includes your choice of one of three Classic Menu Options

30-Person Suite starting at \$7,000

Includes your choice of one of three Classic Menu Options

RED GAMES

20-Person Suite starting at \$5,250

Includes your choice of one of three Classic Menu Options

30-Person Suite starting at \$7,850

Includes your choice of one of three Classic Menu Options

GREEN GAMES

20-Person Suite starting at \$6,000

Includes your choice of one of three Classic Menu Options

30-Person Suite starting at \$9,150

Includes your choice of one of three Classic Menu Options

SHOWCASE GAMES

20-Person Suite starting at \$6,700

Includes your choice of one of three Classic Menu Options

30-Person Suite starting at \$9,900

Includes your choice of one of three Classic Menu Options

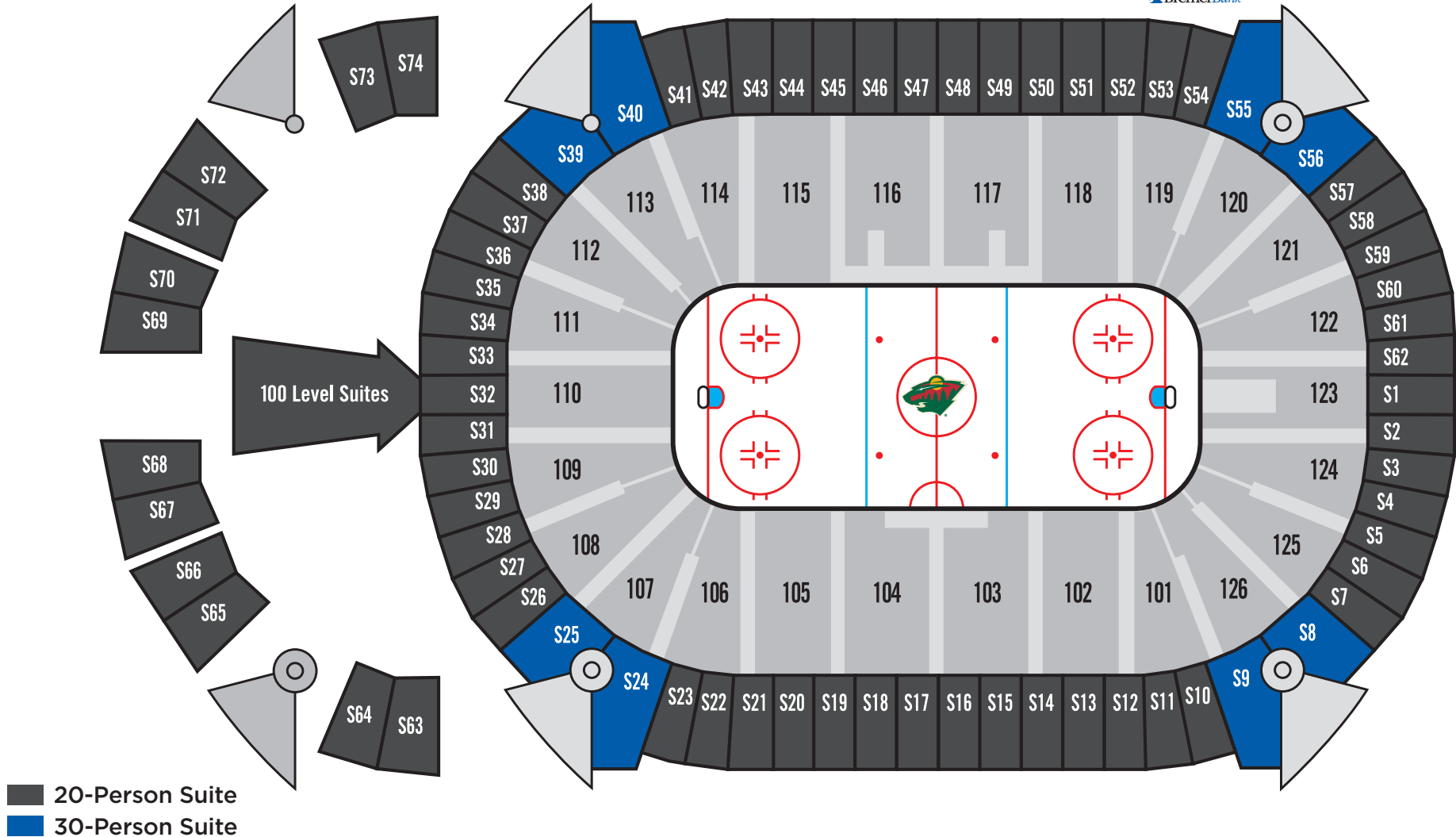
See page 5 for Premium Catering upgrades & prices.

Pricing is subject to change based on available inventory. A deposit is required to reserve a suite. Final payment is due 30 days prior to game.

MINNESOTA WILD 2016-2017 SINGLE GAME SUITES



the
RESERVE
BremerBank



LOCATIONS GRANTED FIRST-COME, FIRST-SERVED — DEPOSIT IS REQUIRED TO RESERVE A SUITE.

FOOD & BEVERAGE SUITE PACKAGES CLASSIC SELECTIONS



CHOOSE ONE OF THE FOLLOWING MENU SELECTIONS:

ADDITIONAL TICKETS ARE \$220 EACH AT CLASSIC CATERING LEVEL

THE CAPITOL

POTATO CHIPS AND GOURMET DIPS

Kettle chips with roasted garlic Parmesan, French onion and blue cheese dips.

MARKET FRESH FRUIT

Assortment of seasonal fruit.

GRILLED CAPRESE FLATBREAD SQUARES

Grilled open face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives, basil and pesto dressing.

CAESAR SALAD

Crisp romaine served with shaved Parmesan, garlic Parmesan croutons and our Signature Caesar dressing.

HOT DOGS

Grilled hot dogs served with traditional condiments.

BURGER BAR

Large juicy half-pound hamburgers with sautéed mushrooms and onions, served with leaf lettuce, tomatoes, red onions, smoked Cheddar, pepper Jack and Swiss cheeses, fresh kosher pickles, mayonnaise, ketchup, whole-grain mustard and freshly baked rolls.

LOWERTOWN

SALSA AND GUACAMOLE SAMPLER

House made fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp tortilla chips.

SOUTHWESTERN NACHO BAR

Served hot with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers.

MARKET FRESH VEGETABLES

Served with buttermilk ranch dressing.

BLUE CHEESE WEDGE SALAD

Individual wedges of iceberg lettuce served with green goddess dressing, spicy pumpkin seeds, tomatoes and fried onion rings.

HOT DOGS

Grilled hot dogs served with traditional condiments.

GRILLED FAJITAS

Char-grilled chile garlic short rib and cilantro lime chicken, served with warm tortillas, peppers, onions, charred jalapeño crema sauce and ghost pepper salsa rojo.

HEART OF SAINT PAUL

POTATO CHIPS AND GOURMET DIPS

Kettle chips with roasted garlic Parmesan, French onion and blue cheese dips.

MARKET FRESH VEGETABLES

Served with buttermilk ranch dressing.

SPICY CHICKEN WINGS

Traditional Buffalo chicken wings served with blue cheese dressing.

BLT SALAD

Romaine, bacon, cheddar cheese, tomatoes and homemade croutons tossed with buttermilk dressing.

THREE CHEESE MAC

Cavatappi pasta in a creamy three cheese sauce.

QUESADILLA TRIO

Ancho marinated chicken, carne asada and vegetable quesadillas served with avocado crema and smoky tomato salsa.

SHOCK TOP BRATS

Regular and spicy char-grilled pork brats made with Belgian White Shock Top, served with caramelized onions and assorted mustards.

ALL CLASSIC MENU SELECTIONS INCLUDE FRESHLY POPPED POPCORN AND PRETZEL TWISTS.

BEVERAGES

INCLUDED IN ALL CLASSIC SELECTIONS

Four Hour Open Bar for Wild Games

Bottled Water, Coca-Cola Products

Budweiser, Bud Light
Michelob Golden Draft Light

Merlot, Chardonnay

PREMIUM BEVERAGE UPGRADE

Upgrade to a full liquor Premium beverage package with any Classic Menu Selection. See page 5 for beverage selections.

20 people: \$300 30 people: \$450

\$15 per person for each additional ticket.

DESSERTS NOT INCLUDED. CREDIT CARD REQUIRED.

SWEET ENDINGS (\$10.00 pp)

A variety of chef selected cakes, cookies, brownies and dessert bars.

SEASONAL FRUIT COBBLER (\$10.00 pp)

Chef's selection of seasonal fruit topped with a cinnamon oat crust and served with whipped cream. Selections may include peach, strawberry-rhubarb, mixed berry or flame roasted apple.

OUR FAMOUS DESSERT CART (Priced per item.)

FOOD & BEVERAGE SUITE PACKAGES PREMIUM SELECTIONS



CHOOSE ONE OF THE FOLLOWING MENU SELECTIONS:

SUMMIT AVENUE

BOTTOMLESS FRESHLY POPPED POPCORN

BOTTOMLESS SNACK ATTACK

An assortment of our snack mix, dry-roasted peanuts, pretzel twists and kettle chips.

BUTCHER, BAKER AND CHEESEMAKER

Hand cut cheeses and sliced meats with artisan chutneys, mustards and local honey with warm baguettes.

CRAB CAKES

Served hot with mustard sauce and zesty lemon aioli.

CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette.

CHICKEN AND STEAK FLATBREAD DUO

Garlic and black pepper crusted short rib with horseradish aioli and grilled marinated chicken with pesto aioli.

FIRE ROASTED MAC AND CHEESE

A creamy blend of sharp cheddar and American cheeses.

FREE RANGE ROASTED ROSEMARY GARLIC CHICKEN

Served hot with roasted potatoes.

STEAKHOUSE BEEF TENDERLOIN

Black pepper seared and chilled tenderloin slices served with red onions, tomatoes and crumbled blue cheese. Served with gardeniera, horseradish sauce, mustard, arugula and mini buns.

ADDITIONAL TICKETS ARE \$305 EACH AT PREMIUM CATERING LEVEL

GRAND AVENUE

BOTTOMLESS FRESHLY POPPED POPCORN

BOTTOMLESS SNACK ATTACK

An assortment of our snack mix, dry-roasted peanuts, pretzel twists and kettle chips.

MINNESOTA FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honey.

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh farm stand vegetables and focaccia crostini served with red pepper hummus, garlic Parmesan and French onion dips.

MINNESOTA NICE SALAD

Field greens layered with rows of wild rice, tomatoes, egg, nuts, blue cheese and bacon. Served with cranberry vinaigrette dressing.

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed and chilled served with zesty cocktail sauce, remoulade and fresh cut lemons.

HONEY LEMON CHICKEN

Farm-raised fresh chicken marinated and roasted with honey, lemon, garlic and fresh herbs. Served with herb ranch dip.

MEATBALL BAR

A selection of our handcrafted meatballs served hot, including traditional beef with marinara sauce, chicken with green chile verde sauce and Thai pork with ginger-soy barbecue sauce.

CLASSIC STEAKHOUSE GRILL

Chef-carved aged ribeye served with potato and cauliflower gratin, roasted baby vegetables, herb roasted mushrooms and a blue cheese compound butter.

GOLD GAMES

20-Person Suites starting at **\$6,400**

30-Person Suites starting at **\$9,650**

RED GAMES

20-Person Suites starting at **\$6,950**

30-Person Suites starting at **\$10,425**

GREEN GAMES

20-Person Suites starting at **\$7,800**

30-Person Suites starting at **\$11,700**

SHOWCASE GAMES

20-Person Suites starting at **\$8,350**

30-Person Suites starting at **\$12,500**

BEVERAGES INCLUDED IN ALL PREMIUM SELECTIONS

Four Hour Open Bar for Wild Games

Bottled Water, Coca-Cola Products, Coffee (Regular & Decaf)

Budweiser, Bud Light, Michelob Golden Draft Light, Goose Island IPA

2 Gingers, Pinnacle Vodka, Jack Daniel's, Captain Morgan, Windsor Canadian

Merlot, Chardonnay

Served with appropriate mixers

DESSERTS CHOOSE ONE:

SWEET ENDINGS

A variety of chef selected cakes, cookies, brownies and dessert bars.

SEASONAL FRUIT COBBLER

Chef's selection of seasonal fruit topped with a cinnamon oat crust and served with whipped cream. Selections may include peach, strawberry-rhubarb, mixed berry or flame roasted apple

ALSO AVAILABLE:

OUR FAMOUS DESSERT CART (Priced per item. Not included, credit card required.)