

The logo is a brown, shield-like shape with a stylized sunburst or wagon wheel design at the bottom. The text "NATIONAL WESTERN CENTER" is written in white, bold, sans-serif capital letters. "NATIONAL" is on the top line, "WESTERN" is on the middle line, and "CENTER" is on the bottom line. There are small leaf-like icons on either side of "NATIONAL". At the very bottom of the shield, the letters "GES" are written in a smaller font.

NATIONAL
WESTERN
CENTER
GES

SUITES MENU



EVENT INFORMATION

SUSTAINABLE SEAFOOD

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafood in our cafes, restaurants, and catered events. We also partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help consumers and businesses make choices for healthy oceans.

PALM OIL

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate our supply chains to engage with leading industry groups - SSA is a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

DIVERSITY-OWNED VENDORS

We celebrate the things that make each one of us different, and work to support the local communities that we partner with. Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!

MENUS

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at National Western Center. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

FOOD GUARANTEES

Final guest count is to be advised no later than Ten (10) business days prior to the event date. The final bill will reflect the submitted final guest count or the number served, whichever is greater. If no final guest count is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The final guest count is not subject to reduction after the above deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

LIQUOR & FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. Please see your Sales Manager for pricing. SSA Group, LLC. holds the Liquor License at the National Western Center, therefore, liquor, beer, and wine may not be brought into the center from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event end time.

CONTRACT & DEPOSIT

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date along with the deposit amount reflected on the event contract. Deposit payments may be made by credit card, certified check, company check or money order. All deposits made are included in the final invoice.

FINAL PAYMENT

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

CANCELLATION

Group will forfeit entire deposit received, if event is canceled within 30 days or less of the event date. If cancellation occurs 61 days (two months) or more prior to event date, a 50% deposit penalty will apply. If a group reschedules within 15 days of first cancellation and said event occurs within 90 days of the original date, National Western Center will apply 100% of the forfeited deposit towards a deposit for the rescheduled event. A \$200.00 cancellation fee will be incurred for any cancellation within 7 days of event.

NW CENTER SUITES MENU

DETAILS:

- Orders must be submitted a minimum of 7 days prior to the event through the catering department*
- Day of event menus may also be available in your suite.
- All food items serve up 10 people unless otherwise noted.

*Any orders requested within 7 days will be evaluated and fulfilled if possible. They will be subject to additional service charges and menu changes based on availability.

SNACKS

FRESH POPPED BUTTERED POPCORN V GF	50
GOURMET SNACK MIX V	60
TORTILLA CHIPS & SALSAS V GF DF	60
Salsa Rojo, Salsa Verde	
HOUSE KETTLE CHIPS GF	65
Green Goddess Dip, French Onion Dip	

SALADS

CHOPPED MODERN WEDGE GF	90
Candied Bacon, Overnight Tomatoes, Pickled Red Onion, Bleu Cheese, Green Goddess Dressing	
CAESAR V	85
Romaine, Parmesan, Garlic Butter Croutons	

SANDWICHES

PRIME RIB	120
Shaved Prime Rib Eye, Caramelized Onion and Au Jus Aioli, French Baquette	
ROASTED PORTOBELLO MUSHROOM VB	100
Overnight Tomato, Baby Spinach, Red Pepper Hummus, Pickled Onion, Ciabatta Bread	
CANDIED BACON CLUB	110
Roasted Turkey, Candied Bacon, Overnight Tomato, Butter Lettuce, Green Goddess Mayo, Sourdough	

CENTER FAVORITES

CLASSIC BUFFALO WINGS GF	125
Carrots, Celery, Ranch Dip	
CRISPY CHICKEN TENDERS	125
BBQ, Ranch, Honey Mustard	
SALTED PRETZEL BITES V	95
Warm Queso Dip	
HOT DOGS & BRATS	100
Relish, Ketchup, Beer Mustard, Diced Onions, Potato Buns	

SWEET TREATS

VARIETY OF FRESH BAKED COOKIES V	50
GF VB - Options by Request	
COTTON CANDY & POPCORN PACKAGE V	50

DIETARY INFORMATION:

V Vegetarian **VB** Vegan **GF** Gluten-Free **DF** Dairy-Free **CS** Contains Sesame

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Due to the seasonal nature of our sustainable practices, prices are subject to change. Prices are subject to a 22% service charge and current sales tax.

BEVERAGE MENU

DETAILS:

- Packages will be in your suite cooler prior to arrival, no customizations.

FULL PACKAGE 425

72 Items (Pepsi & Beer Package)

PEPSI PACKAGE 175

(36 Items)

TONIC (2), GINGER ALE (4), PEPSI (5), DIET PEPSI (5), STARRY (4), OJ (2), CRANBERRY (2), CLUB SODA (4), CANNED WATER (8)

BEER PACKAGES 300

(6 each of below products)

#1

COORS LIGHT, BANQUET, MODELO, VODOO IPA, BLUE MOON, TOPO CHICO GUAVA

#2

COORS LIGHT, MODELO, VODOO IPA, TOPO CHICO GUAVA, ARNOLD PALMER, WHITE CLAW

WATER PACKAGE

CANNED AQUAFINA _____ 60/DZ

ENERGY DRINK PACKAGE

ASSORTED _____ 84/DZ

BOTTLE SERVICE

Requires Purchase of Pepsi Package

Priced Per (1L) Bottle Unless Otherwise Noted

TEQUILA

ESPOLON REPOSADO _____ 130

DON JULIO _____ 230

CASAMIGOS REPOSADO _____ 250

DON JULIO 1942 ANEJO _____ 550

CLASE AZUL REPOSADO _____ 600

VODKA

WELL VODKA (SKYY OR SIMILAR) _____ 75

TITO'S _____ 110

GREY GOOSE _____ 150

RUM

MALIBU COCONUT _____ 70

BACARDI WHITE _____ 75

BACARDI SPICED _____ 85

GIN

TANQUERAY _____ 100

SCOTCH

JOHNNY WALKER BLACK _____ 225

BUCHANAN 21 YEAR _____ 150

WHISKEY & BOURBON

PENDLETON _____ 75

JACK DANIEL'S _____ 100

JAMESON _____ 120

PENDLETON RYE _____ 130

CROWN ROYAL _____ 145

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WINE MENU

DETAILS:

- Labels Priced Per (750ml) Bottle Unless Otherwise Noted

WHITE WINE

DARK HORSE CHARDONNAY _____ **35**

Full-bodied with aromas of a fresh baked tart, toasted oak, and layers of pear, peach, and mango

SMITH & HOOK CENTRAL COAST SAUVIGNON BLANC _____ **45**

Concentrated flavor characteristics of juicy guava, passionfruit, grapefruit and lime zest

ECCO DOMANI PINOT GRIGIO _____ **45**

Crisp and refreshing with aromas of apple and florals, notes of bright citrus, ripe white peach, juicy pear and tropical fruits

ROMBAUER CARNEROS CHARDONNAY _____ **65**

Aromas of ripe peach and melon are found on the nose, interspersed with bright citrus notes. Flavors of creamy vanilla and buttery nuances on the long finish. Rombauer's signature bright acidity is evident throughout each sip, balancing the softness of the midpalate.

SPARKLING & BUBBLES

LA MARCA PROSECCO _____ **45**

Bubbles are full textured and persistent. On the nose the wine brings fresh citrus with hints of honey and white floral notes. The flavor is fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast.

MOET & CHANDON "IMPERIAL" _____ **225**

Epernay, France, Brut Champagne

VEUVE CLIQUOT "YELLOW LABEL" _____ **300**

Reims, France, Brut Champagne

RED WINES

DARK HORSE CABERNET _____ **35**

This full-bodied red wine starts with a bouquet of dark berry, freshly ground coffee, toasted oak, and finishes with a dust of cinnamon with a rich complexity.

HAHN PINOT NOIR _____ **45**

A bright bouquet of Bing and dark cherry. Ripe strawberry with subtle hints of toasted oak and vanilla.

SMITH & HOOK CENTRAL COAST CABERNET _____ **45**

Concentrated flavors of blackberry, cocoa powder, nutmeg and dark cherry compote complete the flavor profile.

ORIN SWIFT 8 YEARS IN THE DESERT _____ **65**

Opens with aromas of wild blackberry, pepper, oatmeal raisin cookie, Sequoia forest floor, bay leaves and spices. The entry is broad and opulent with a mid-palate of brambly raspberry, black cherry, ripe blueberry, and a hint of cocoa.

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WE LOOK FORWARD TO HOSTING YOU AT NATIONAL WESTERN CENTER!



Revised November 2025