

# *suite* menu



Online Ordering | [SuiteEats.com/ModaCenter](https://SuiteEats.com/ModaCenter)



*contents*

**packages**

— 3 —

**à la carte**

— 6 —

**beverages**

— 14 —

**the scoop**

— 20 —



# packages





# packages

Packages serve 8 guests unless otherwise noted.

## All-American

— 445 —

### Bottomless Fresh Popcorn

Endless Salted & Buttered Popcorn

### The Snack Attack

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

### Farmers Market Dips & Veggies

Farmstand Vegetables, Hummus,  
Buttermilk Ranch Dressing

### Chicken Tenders

Buttermilk Ranch Dressing,  
Barbecue Sauce

### BLT Salad

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

### The Authentic

Turkey, Ham, Cheddar Cheese,  
Swiss Cheese, Lettuce, Tomatoes,  
Red Onions, Louie Dressing,  
Wheat Baguette

### Hempler's All-Beef Hot Dogs

Traditional Condiments,  
Kettle-Style Potato Chips

## Rip City MVP

— 461 —

### Bottomless Fresh Popcorn

Endless Salted & Buttered Popcorn

### Potato Chips & Gourmet Dips

Kettle-Style Potato Chips,  
Roasted Garlic Parmesan,  
French Onion, Dill Pickle Dip

### Seasonal Fresh Fruit

In-Season Fruits & Berries

### Classic Caesar Salad

Crisp Romaine, Caesar Dressing,  
Parmesan Cheese, Garlic Croutons

### Tillamook Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce,  
Herbed Breadcrumb

### Mini Buffalo Chicken Sandwiches

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

### Hempler's All-Beef Hot Dogs

Traditional Condiments,  
Kettle-Style Potato Chips

# packages

Packages serve 8 guests unless otherwise noted.

## (503) Flavors

— 475 —

### Foraged Greens & Berries VF AVG

Arugula, Baby Kale, Shaved Fennel,  
Fresh Berries, Goat Cheese,  
Pickled Shallot, Cider Vinaigrette

### Columbia River Steelhead AVG

Maldon Sea Salt, Lemon-Chive  
Yogurt Sauce, Grilled Lemon

### Carlton Farms Smoked Pork Shoulder AVG

Apple Mustard Glaze,  
Pickled Red Onion, Grilled Apple

### Roasted Fingerling Potatoes V AVG

Roasted Garlic, Rosemary,  
Smoked Paprika, Roasted Shallot Aioli

### Marionberry Cheesecake Dip V

Whipped Cream Cheese,  
Marionberry Compote, House-Made  
Shortbread Cookies, Fresh Fruit

## Rose City Smokehouse

— 475 —

### Smoked Brisket AVG

14-Hour Smoked Brisket,  
Sweet & Tangy Barbecue Sauce

### Blazin' Beans VF AVG

Sweet Heat Sauce, Bell Pepper,  
Molasses

### Smoked Chicken Thigh AVG

House Made Dry Rub, Hot Honey Glaze

### Tillamook Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce,  
Herbed Breadcrumb

### Poppyseed Coleslaw V

Creamy Poppyseed Dressing

à la carte

# Cool Appetizers

Cool Appetizers serve 8 guests unless otherwise noted.



## **NEW Chilled Shrimp**

**Cocktail**  • 255

Poached Shrimp, Lemons,  
Zesty Cocktail Sauce,

## **Farmers Market Dips & Veggies** • 91

Farmstand Vegetables,  
Traditional Hummus,  
Buttermilk Ranch Dressing

## **Fresh Fruit Platter** • 105

In-Season Fruits & Berries

## **Cascadia Charcuterie** • 175

Rogue Creamery Smokey Blue Cheese,  
Tillamook Smoked Cheddar Cheese,  
Beecher's Flagship White Cheddar  
Cheese, Capicola, Genoa Salami,  
Prosciutto, Honey, Fresh Baguette

## **NEW Olive & Whipped**

**Feta Platter**  • 130

Whipped Feta Honey Yogurt Spread,  
Marinated Kalamata & Castelvetrano  
Olives, Toasted Pine Nuts, Parsley, Garlic  
Herb Focaccia Crostini, Grilled Naan

## **NEW Seasonal Root Vegetable & Dips** • 130

Seasonal Root Vegetables, Spiced  
Beetroot Hummus & Goat Cheese,  
Roasted Carrot Dip, Sweet Pea &  
Hominy Spread, Grilled Naan

## **NEW Curried Jackfruit**

**Salad**   • 155

Gem Lettuce, Golden Raisin, Celery,  
Red Onion, Toasted Almond,  
Mango Chutney

## à la carte

# Warm Appetizers

Warm Appetizers serve 8 guests unless otherwise noted.

## Loaded Nacho Bar • 145

Three Bean Chili, Nacho Cheese, Sour Cream, Salsa Roja, Tortilla Chips

*Upgrade your Loaded Nacho Bar from Three Bean Chili to:*

- **Beef Chili** • 167
- **Chicken Chili** • 148

## Jalapeño Artichoke Dip • 98

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

## Chicken Tenders • 112

Buttermilk Ranch Dressing, Barbecue Sauce

## **NEW** Chicken Tenders

**Sauce Zone • 150**

*Available for Blazers games only*

*We start with a generous three pounds of juicy, all-white chicken breast meat, brined in tangy buttermilk for maximum tenderness. Each piece is dredged in seasoned flour before being fried to a perfect, golden-brown crisp. Served with a playful variety of sauces & our signature seasoning, including:*

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

## Spicy Wings • 135

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

## Quesadilla Duo • 170

- **Ancho-Marinated Chicken**  
Cilantro, Monterey Jack Cheese
- **Carne Asada**  
Smoked Brisket, Onions, Monterey Jack Cheese, Avocado Crema, Salsa Roja

## **NEW** Grilled Veggie Skewers • 120

Soy Maple Glaze, Miso Dipping Sauce

# Local Favorite Highlight

Serve 8 guests unless otherwise noted.

## Ranch Pizza Package • 248

*Available for Blazers games only*

*Choice of two:*

- **Cheese**
- **Pepperoni**
- **Combo**

Served with Ranch Pizza's Famous Ranch



## à la carte

# Greens

*Greens serve 8 guests unless otherwise noted.*

## Classic Caesar Salad • 95

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

*Upgrade your Caesar Salad by adding:*

• Grilled Chicken +30

• Shrimp +45

## **NEW** Foraged Greens & Berries • 90

Arugula, Baby Kale, Shaved Fennel, Fresh Berries, Goat Cheese, Pickled Shallot, Cider Vinaigrette

## Chopped Vegetable Salad • 117

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

## Bocconcini Tomato & Cucumber Salad • 115

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

## BLT Salad • 111

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





# à la carte

## Classics

Classics serve 8 guests unless otherwise noted.

### **NEW** Char-Grilled Chicken Board • 175

All-Natural Brined,  
Marinated & Grilled Chicken,  
Seasonal Grilled Vegetables

### **Meatball Sliders • 155**

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

### **Blaze Bay Crab Dip • 225**

Dungeness Crab, Beecher's White  
Cheddar Cheese, Smoked Cream  
Cheese Cheese, Old Bay Pork Rinds,  
Garlic Crostini, Lemon Wedge

### **Steakhouse Beef Tenderloin • 200**

Black Pepper-Seared & Chilled  
Tenderloin, Red Onions, Tomatoes,  
Blue Cheese Crumbles, Giardiniera,  
Horseradish Sauce, Dijon Mustard,  
Arugula, Mini Rolls

### **Tacos & Tostadas • 230**

Pork Al Pastor, Pollo Asada, Chorizo,  
Charro Beans, Queso Fresca, Charred  
Pineapple, Pickled Red Onions, Salsa  
Verde, Sour Cream, Flour Tortillas,  
Corn Tostadas

### **NEW** Whiskey-Glazed Char-Grilled Short Ribs • 380

Horseradish Cream

### **CLASSIC SIDES**

*Classics Sides serve 8 guests.*

### **NEW** Smoked Mushroom Farro Pilaf • 165

Sun-Dried Tomato, Chopped  
Kale, Shiitake Mushroom,  
Cannellini Bean, Parsley

### **Tillamook Three Cheese Mac • 105**

Cavatappi Pasta, Three Cheese  
Sauce, Herbed Breadcrumbs

## Burgers, Sausages & Dogs

Burgers, Sausages & Dogs serve 8 guests unless otherwise noted.

### **NEW** PNW-Style Mini Burger • 145

Beef Patty, Marionberry  
Barbecue Sauce, Rogue  
Creamery Smokey Blue Cheese,  
Pickled Red Onion

### **IMPOSSIBLE™ Mini Burger • 152**

Plant Based Patty, American Cheese,  
Dill Pickle, Burger Sauce

*Impossible™ plant-based meat is made  
from simple ingredients found in nature,  
including wheat protein, coconut oil,  
potato protein and heme.*

### **Hempler's Jalapeño Cheddar Andouille • 109**

Grilled Peppers & Onions,  
Sweet Hot Mustard, Outdoor Rolls

### **Hempler's All-Beef Hot Dogs • 85**

Traditional Condiments,  
Kettle-Style Potato Chips



### **NEW** Falafel Gyro Bar • 165

Hummus, Pickled Red Onion,  
Cucumber, Cherry Tomato, Parsley,  
Tahini Sauce, Grilled Pita

*à la carte*

# Handcrafted Sandwiches

*Sandwiches serve 8 guests unless otherwise noted.*

## THE WALKING STICKS

### Ham & Swiss • 130

Mustard Butter,  
Pretzel Baguette

### Roast Beef • 130

Garlic Horseradish Aioli,  
Arugula, Maldon Salt, Baguette

### Roasted Turkey • 130

Apricot Ginger Chutney,  
Havarti Cheese, Baguette

### The Authentic • 140

Turkey, Ham, Cheddar Cheese,  
Swiss Cheese, Lettuce, Tomatoes,  
Red Onions, Louie Dressing,  
Wheat Baguette

### Smoked Pork Sandwiches • 150

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

### Chicken & Kale Caesar Wrap • 130

Grilled Chicken Breast, Chopped Kale,  
Cherry Tomato, Parmesan Cheese,  
Caesar Dressing, Whole Wheat Tortilla

### Mini Buffalo Chicken Sandwiches • 145

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

### NEW Artichoke & Broccoli Salad Sandwich • 130

Red Onion, Celery, Fresh Herbs,  
Creamy Citrus Vegan Dressing,  
Grilled Sourdough Bread





à la carte

# Snacks

Snacks serve 8 guests unless otherwise noted.

## Potato Chips & Gourmet Dips ✓V • 75

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

## Salsa & Guacamole Sampler ✓V AVO • 75

Fresh Guacamole, Salsa Roja, Salsa Verde, Tortilla Chips

## Bottomless Fresh Popcorn ✓V AVO • 37

Endless Salted & Buttered Popcorn

## The Snack Attack ✓V • 74

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

## Pretzel Twists ✓V • 20

Crunchy & Salty Pretzels

## Pretzel Knots ✓V • 89

House-Made Warm Pretzel Knots, Stoneground Mustard, Cheese Dip

## NEW Seasoned Pretzel Sticks & Dips ✓V • 100

Pretzel Sticks Seasoned with Garlic Parmesan, Dill Pickle, Yellow Mustard Seasonings, Dill Pickle Hummus, Roasted Garlic Parmesan Dip

## Dry Roasted Peanuts • 37

## TASTE CLUB KIDS MEAL

### Chicken Tenders • 20

Barbeque Dipping Sauce

### All-Beef Hot Dog • 20

All the Favorite Fixings

### Trailblazer PB&J • 20

Power Seed Bread with Classic Creamy Peanut Butter & Jelly

*All meals come with fruit, fresh veggies & ranch dressing. Taste Club is reserved for players 12 years & under with all-star appetites.*



## à la carte

# Let Them Eat Cake!

*All Cakes Serve 12 people unless otherwise noted.*

### Chicago-Style

#### Cheesecake • 85

Traditional Chicago-Style Cheesecake,  
Butter Cookie Crust

#### Red Velvet Cake • 130

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

#### Rainbow Cake • 130

Colorful Five-Layered Sponge Cake,  
Buttercream Frosting

#### Six-Layer Carrot Cake • 105

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

#### Chocolate Paradis Cake • 170

Rich Chocolate Génoise,  
Layered Chocolate Ganache,  
Candied Toffee

#### Lemon Meringue Cake • 170

Five-Layer Lemon Cake, Lemon Curd,  
Vanilla Icing, Sour Lemon Bark,  
Toasted Mini Marshmallows

#### Customized Desserts

We will provide personalized,  
decorated layer-cakes for your next  
celebration: birthdays, anniversaries,  
graduations, etc.  
The cake and candles will be delivered  
to your suite at a specified time. We  
would appreciate a notice of three  
business days for this service.

## Suite Sweets

*Suite Sweets serve 8 guests unless otherwise noted.*

### Gourmet Cookies &

#### Brownies • 105

Gourmet Cookies, Decadent Brownies

#### Marionberry

#### Cheesecake Dip • 140

Whipped Cream Cheese, Marionberry  
Compote, House-Made Shortbread  
Cookies, Fresh Fruit

#### Harvest Whip • 120

Whipped Pumpkin, Maple Syrup,  
Fall Spices, Vanilla Coconut Cream





## à la carte

# Our Famous Dessert Cart

*You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' & 'ahs' as your neighbor's line up in enthusiastic anticipation of our signature dessert cart.*

### Signature Desserts ✓

- Six-Layer Carrot Cake
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake

### Gourmet Dessert Bars ✓

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar AVG
- Honduran Chocolate Manifesto Brownie AVG

### Gourmet Cookies & Turtles ✓

- Chocolate Chunk
- Reese's® Peanut Butter
- Triple Chocolate Chunk
- White & Milk Chocolate Turtles

### Giant Taffy Apples ✓

- Peanut
- Loaded M&M's®

### Nostalgic Candies ✓

- Gummi® Bears,
- Jelly Belly® Sassy Sours
- Mini Sour Worms
- Peanut M&M's®
- Plain M&M's®

### Cordials and Liqueur ✓

- Baileys Original Irish Cream
- Disaronno Amaretto
- Skrewball Peanut Butter Whiskey
- Kahlua



# Drverages

## Ready-to-Drink Cocktails & Seltzers

*Sold by the six-pack*

Topo Chico Strawberry Guava Seltzer • 88

Topo Chico Ranch Water • 88

High Noon Seltzer • 85

NÜTRL Pineapple Vodka Seltzer • 85

### **PDX PARTY PACK BUNDLE • 85**

*Includes 2 each of:*

Topo Chico Ranch Water  
Topo Chico Strawberry Guava  
High Noon Hard Seltzer

## Beer, Ales & Alternatives

*Sold by the six-pack*

### **DOMESTIC 16oz.**

Coors Light • 76

Michelob ULTRA Superior Light Lager 16oz • 76

Michelob ULTRA Zero • 60

### **CRAFT & IMPORTS 12oz.**

Blue Moon Belgian White • 60

Dos Equis • 60

Heineken • 60

Stella Artois • 60

Hop Valley Citrus Mistress IPA • 60

Elysian IPA • 60

Rogue IPA 16oz • 60

Widmer Hefeweizen • 60

19 Acres Cider • 61

### **LOCAL BEER BUNDLE • 62**

*Sold by the six pack - 2 of each:*

Widmer Hefeweizen  
Rogue IPA (16oz)  
Elysian IPA

### **IPA BUNDLE • 62**

*Sold by the six pack - 2 of each:*

Elysian IPA  
Hop Valley Citrus Mistress IPA  
Rogue IPA (16oz)

### **BUDDY BUNDLE • 250**

*Six-pack of each, 24 beers total:*

Widmer Hefeweizen  
Elysian IPA  
Dos Equis  
Coors Light (16oz)



*Beverages*

## Sparkling & Rosé

*Sold by the bottle*

La Marca Prosecco, Washington • 50

Nicolas Feuillatte Brut, France • 120

Mumm Napa Brut Rosé, California • 72

A to Z Wine Works Rosé, California • 50

## White Wine

*Sold by the bottle*

### PINOT GRIS

Erath, Oregon • 50

### SAUVIGNON BLANC

Kim Crawford, New Zealand • 49

### CHARDONNAY

NBA Special Edition Kendall-Jackson,  
California • 50

Sonoma-Cutrer Russian River Ranches,  
California • 66

Rex Hill, Oregon • 99

*Beverages*

# Red Wine

*Sold by the bottle*

## PINOT NOIR

Meiomi, California • 66

Underwood, Oregon • 50

## MERLOT

Decoy by Duckhorn, California • 72

## CABERNET SAUVIGNON

Josh Craftsman Collection, California • 58

JUSTIN, California • 70

Silver Oak, California • 199

## RED BLENDS

Conundrum by Caymus, California • 58

Black Girl Magic, California • 72



# *Beverages*

## Liquor

*Sold by the 50ml six pack bottle unless otherwise indicated*

### VODKA

Tito's Handmade • 78

Grey Goose • 90

### GIN

Bombay Sapphire • 78

Hendrick's • 90

### RUM

Bacardí Superior • 78

Captain Morgan Spiced • 78

### TEQUILA & MEZCAL

Jose Cuervo Tradicional • 78

Hornitos Plata • 78

Casamigos Blanco • 90

### WHISKEY & BOURBON

Crown Royal • 78

Jack Daniel's • 78

Jim Beam White Label • 78

Pendleton • 78

Maker's Mark • 90

### SCOTCH

Johnnie Walker Black • 90

### COGNAC / BRANDY

Christian Brothers • 78

Hennessy • 90

### CORDIALS

Baileys Original Irish Cream • 78

Campari • 78

Cointreau • 78

Grand Marnier • 78

Kahlúa • 78



# Beverages

## Chill

*Sold by six-pack unless otherwise indicated*

### SOFT DRINKS • 33

Coca-Cola

Diet Coke

Sprite

Pibb Xtra

Seagram's Ginger Ale

Barq's Root Beer

Fanta Orange

Minute Maid Lemonade

### WATER

Glacéau Smartwater • 37

Perrier Sparkling Water  
4 pack • 31

### ENERGY DRINK

4 packs • 28

Red Bull

Sugar Free Red Bull



### JUICES • 16

Cranberry Juice 32oz.

Orange Juice 32oz.

Grapefruit Juice 5.5oz. 6 pack

Pineapple Juice 5.5oz. 6 pack

Tomato Juice 5.5oz. 6 pack

### MISCELLANEOUS BEVERAGES

Fresh Brewed  
Regular Coffee • 30

Fresh Brewed  
Decaffeinated Coffee • 30

Hot Tea • 30

Hot Chocolate • 30

### BAR SUPPLIES

Finest Call • 15

Sour Mix

Margarita Mix

Bloody Mary Mix

Single-Pressed Lime Juice

Cock n' Bull Ginger Beer • 31

Fever Tree • 33

Tonic Water

Club Soda

Lemons & Limes • 8

Stuffed Olives • 8

Tabasco Sauce • 8

Worcestershire • 8

Cocktail Onions • 8

# the scoop

## Food & 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. PT, two business days prior to each event.

Orders can also be received via e-mail at [rachael.repola@rosequarter.com](mailto:rachael.repola@rosequarter.com) and online at <http://suiteeats.com/ModaCenter>. Orders can be arranged with the assistance of a Premium Specialist Representative at **503-797-9857** during normal business hours.

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the stadium does **NOT** open, you will not be charged for your food and beverage order. However, if the gates to the stadium open for **ANY** amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. PT 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 Moda Center
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

## Payment Procedure & Service Charge

Levy 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% Convenience Fee. 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 Levy exclusively furnishes all food and beverage products for the suites at Moda Center, 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.

## 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

Levy is happy 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.

## Security

Please be sure to remove all personal property when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

## Payment Procedure and Service Charge

Levy 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% Convenience Fee. This convenience fee 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 Levy exclusively furnishes all food and beverage products for the suites at Moda Center, 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 the Moda Center

The rich tradition at the Moda Center is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. We have several 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 the Portland Trail Blazers at 844-663-2365.