















EVENT DAY MENU

All food orders serve 12 people

STARTERS

- BOTTOMLESS POPCORN**   25
Basket of Freshly Popped and Seasoned Popcorn
- KETTLE CHIPS & RANCH ONION DIP***   30
Fresh-Made Kettle Chips & House-Made Dip
- SWEET & SALTY SNACK MIX***   35
Blend of Nuts, Chocolate, and Dried Fruits
- CHIPS & SALSA TRIO***    45
Tri-Colored Tortilla Chips and House-Made Salsas
- CHIPS & QUESO**   50
Tri-Colored Tortilla Chips served with Green Chili Queso Dip
ADDITIONAL SIDE OF QUESO \$14

APPETIZERS



- VEGGIE STICKS & DIPS**   60
Assorted Fresh Vegetables, Grilled Asparagus, Crostinis, and Pita Bread Served with Red Pepper Hummus, Ranch, and Garlic Parmesan Dip
- SIDEWINDER FRENCH FRIES***   47
Served with Ketchup and Zesty Pub Sauce
- BAVARIAN PRETZEL STICKS**  12 PIECES 60
Salted and Served with Beer Cheese Dip
ADDITIONAL BEER CHEESE DIP AVAILABLE FOR AN ADDITIONAL \$10
- CHICKEN TENDERS*** 160
Served with Ranch and BBQ Dipping Sauce
- HOUSE-SMOKED CHICKEN WINGS***  170
Bone-in Chicken Wings Tossed in a Choice of Buffalo, BBQ, or Sweet Chili Sauce Served with Carrot Sticks, Celery Sticks, Ranch, and Blue Cheese Dipping Sauce

PRICES DO NOT INCLUDE TAX.

ALL FRIED FOODS ARE COOKED IN SHARED FRYERS & MAY CONTAIN ALLERGENS & ANIMAL PRODUCTS.

THE FOLLOWING MAJOR FOOD ALLERGENS MAY BE USED AS INGREDIENTS: MILK, EGG, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOY, AND SESAME.
PLEASE NOTIFY OVG HOSPITALITY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.



SALADS

- HEIRLOOM CAESAR SALAD** 45
Chopped Romain, Shaved Parmesan Cheese, Heirloom Tomatoes. Served with House-Made Garlic-Herb Croutons and Caesar Dressing
- THE RANCH GARDEN SALAD**   60
Mixed Greens, Heirloom Tomatoes, Red Onions, Cucumbers, Carrots, Sunflower Seeds, Cheddar Jack Cheese, and Ranch Dressing

BURGERS & DOGS

- NATHAN'S ALL-BEEF HOT DOGS***  125
Served with Onions, Sauerkraut, Condiments, and Buns
- CATTLEMAN'S ALL-BEEF GRILLED HAMBURGERS** 12 PIECES 165
Served with Lettuce, Tomato, Onions, Pickles, Cheddar Cheese, Potato Buns, and Condiments
MAY SUBSTITUTE VEGGIE BURGERS UPON REQUEST

DESSERTS

- ASSORTED FRESH-BAKED COOKIES** 24 PIECES 40
Mix of M&M, Double Chocolate, and Chef's Choice Cookies.
*GLUTEN FREE COOKIES AVAILABLE UPON REQUEST FOR AN ADDITIONAL \$2.00 EACH
- COOKIE & BROWNIE PLATTER** 24 PIECES 70
Assorted Fresh-Baked Cookies, Fudge Brownies, and Blondie Bars
- CENTER ICE CANDY CRUSH**   75
Skittles, Starburst, Hershey's Kisses, Plain & Peanut M&Ms

BEVERAGES

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS 6 PACK 12OZ CANS **20**
Pepsi, Diet Pepsi, Starry, Dr. Pepper, Mountain Dew

WATER 6 PACK 16OZ CANS **27**
Aquafina

BEER

DOMESTIC BEER 6 PACK 12OZ CANS **30**
Coors Light, Coors Banquet, Miller Lite, Michelob Ultra

PREMIUM BEER 6 PACK 12OZ CANS **40**
Modelo, Voodoo Ranger IPA, Mountain Time

NON-ALCOHOLIC BEER 6-PACK 12OZ CANS **28**
Heineken 0.0

SELTZERS & COCKTAILS

36&OAK BOXED COCKTAIL 6 PACK 250ML BOXES **54**
Margarita, Paloma, Vodka Cranberry, Vodka Lemonade

TRULY **40**
Wild Berry

HIGH NOON **50**
Peach, Pineapple

SUN CRUISER **54**
Classic Iced Tea

LIQUOR

VODKA
Four Carat Vodka 120
Tito's 120
Ketel One 142

GIN
Tanqueray 120
Bombay Sapphire 140
Hendricks 200

TEQUILA
Casamigos Blanco 125
Casamigos Reposado 155
Casamigos Anejo 185

SCOTCH
Dewars 130
Johnny Walker Red 140
Johnny Walker Black 220

WHISKEY & BOURBON

Barmen 1873 115
Pendleton 160
Crown Royal 175
1792 180
Bulleit Bourbon 180

RUM

Bacardi Silver 110
Malibu 115
Captain Morgan 115

MIXERS **20**

Sweet & Sour Mix
Margarita Mix
Cranberry Juice
Orange Juice
Tonic Water
Soda Water

WINE

CANNED WINE 6 PACK 12OZ CANS **40**
Choice of Red or White Wine

PRICES DO NOT INCLUDE TAX.



ORDERING INFORMATION

PAYMENT METHODS

A credit card is required for all orders. All charges will be incurred at the end of the event through OVG Hospitality onto the provided credit card.

If you feel that exceptional service was delivered you are welcome to add a gratuity for your Suite Attendant, as menu prices do not include gratuity.

SALES TAX

Suite menu pricing does not include tax. A tax of 6.7% will be added to your total bill.

SUITE CABINET AND REFRIGERATOR ACCESS

Suire cabinets & refrigerators may be unlocked only at the request of a suite holder or an authorized guest. Please contact the OVG Hospitality Premium Services Manager to confirm or update your list of authorized guests.

SECURITY

Please remove all personal property from the suite when leaving. OVG Hospitality is not responsible for any misplaced property left unattended in your suite.

CONTACT INFORMATION

Randi Johnson | Premium Services Manager
Randi.Johnson@oakviewgroup.com

Britany Nachtrieb | Food & Beverage Operations Manager
Britany.Nachtrieb@oakviewgroup.com

ALCOHOLIC BEVERAGES

At OVG Hospitality we encourage the responsible consumption of wines, spirits, & beers in moderation. It is the responsibility of the suite holder or host to monitor & control alcoholic beverage consumption within the suite.

- State ordinance prohibits alcoholic beverages from entering or leaving the facility grounds.
- Minors under the age of 21 are not permitted to consume alcoholic beverages at any time within Blue Federal Credit Union Arena or on The Ranch property.
- Your suite comes with a refrigerator & cabinets for your beverage service. Purchased product that is leftover after an event will be locked in the refrigerator or cabinet until the suite holder or authorized guest returns & requests these be unlocked.
- Ask the Premium Services Manager about specialty bar packages. A perk of being a suite holder is the ability to set a standard beverage par that will be filled for every event unless otherwise noted.
- All events within Blue Federal Credit Union Arena have last calls & alcohol service cut off times. At alcohol cutoff, all alcohol within the suite will be returned to the refrigerator and/or cabinet & locked. Alcohol service cutoff time varies with each event. Please refer to your Suite Attendant for last-call times.
- Alcoholic beverages may not be taken outside of the venue at any time.
- Be a team player – DRINK RESPONSIBLY