

SUITE MENU



WELCOME

WELCOME TO BLUE FEDERAL CREDIT UNION ARENA

We are pleased to present the Suite Menu for the 2024-2025 Season.

To place an order please reach out to us at:

RANDI JOHNSON

Premium Services Manager

Randi.Johnson@oakviewgroup.com



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PACKAGES

SAUSAGE SAMPLER PACKAGE

320.00

GUINNESS SMOKED BEER BRATS ^{DF} & POLISH SAUSAGES ^{GF} ^{DF}

Served with Sauerkraut, Peppers, Onions,
Condiments, and Buns

BAKED BEANS ^{GF} ^{DF}

Brown Sugar & Bacon

TRI-COLORED ROTINI PASTA SALAD ^{DF} ^V

Fresh Vegetables, Olives and Dill Vinaigrette

SWEET & SALTY SNACK MIX ^{GF} ^V

Nut Blend, Chocolate, and Dried Fruits

ASSORTED DESSERT BARS ^V

Seven Layer Bars, Mount Caramel Oatmeal, Raspberry
Rhapsody, & Old Fashioned Lemon

SHOOTOUT STREET TACOS

350.00

CHICKEN TINGA & ANCHO GARLIC SHRIMP ^{GF} ^{DF}

Chipotle Marinated Chicken & Ancho Seasoned Shrimp
Served with Warm Flour & Corn Tortillas, Sour Cream, Cheddar
Jack Cheese, and Lime Wedges

STREET CORN SALAD ^{GF}

Fire Roasted Corn, Jalapenos, and Cotija Cheese
Mixed with Creamy Cilantro-Lime Dressing

BORRACHO BEANS ^{GF} ^{DF}

Beer-Braised Pinto Beans with Onions, Tomatoes, Jalapenos,
and Chorizo

CHIPS & SALSA TRIO* ^{GF} ^V ^{DF}

Tri-Colored Tortilla Chips and House-Made Salsas

FRESH FRUIT & YOGURT DIP ^{GF} ^V

Seasonal Fresh Fruit Served with Honey-Orange Yogurt Dip

OLD FASHIONED CINNAMON & SUGAR CAKE DONUTS

Served with Warm Coffee-Caramel Sauce

BARN BURNER

400.00

BOTTOMLESS POPCORN ^{GF} ^V

Basket of Freshly Popped and Seasoned Popcorn

KETTLE CHIPS & RANCH ONION DIP* ^{GF} ^V

Fresh-Made Kettle Chips & House-Made Dip

CHICKEN TENDERS*

Served with Ranch and BBQ Dipping Sauces

NATHAN'S ALL-BEEF HOT DOGS

Served with Onions, Sauerkraut, Condiments, and Buns

CATTLEMAN'S ALL-BEEF GRILLED HAMBURGERS

Served with Lettuce, Tomato, Onions, Pickles, Cheddar Cheese,
Potato Buns, and Condiments

ASSORTED FRESH-BAKED COOKIES

M&M, Double Chocolate, and Chef's Choice Cookies

^{GF} Gluten-Free ^V Vegetarian ^{DF} Dairy Free

PRICES DO NOT INCLUDE TAX.

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

OVG



PACKAGES

NORDY'S BBQ

450.00



Smoked Meats Served with Buns, Kansas City Style BBQ Sauce, and Pickles

SMOKED MEATS CHOICE OF TWO

Nordy's Brisket
Carolina Pulled Pork
Nordy's Ribs



SIDE OPTIONS CHOICE OF TWO

Macaroni & Cheese
Aunt Judy's Beans  
Pasta Slaw
Cornbread with Honey & Butter

FRESH BAKED CHOCOLATE CHIP COOKIES 

POWER PLAY PIZZA PARTY

400.00

BOTTOMLESS POPCORN

Basket of Freshly Popped and Seasoned Popcorn

HEIRLOOM CAESAR SALAD

Chopped Romain, Shaved Parmesan Cheese, Heirloom Tomatoes, House-Made Garlic-Herb Croutons, and Caesar Dressing

BONELESS WINGS*

Boneless Breaded Chicken Tossed in Choice of Buffalo, BBQ, or Sweet Chili Sauce. Served with Carrot Sticks, Celery Sticks, Ranch, and Blue Cheese Dipping Sauce

ASSORTED DESSERT BARS

Seven Layer Bars, Mount Caramel Oatmeal, Raspberry Rhapsody, & Old Fashioned Lemon

KRAZY KARL'S PIZZA CHOICE OF TWO

All Pizzas are 14" and Cut into 10 Pieces

GLUTEN FREE PIZZA IS AVAILABLE FOR AN ADDITIONAL \$5.00

CHEESE PIZZA

Marinara and Three-Cheese Blend

PEPPERONI

Marinara, Three-Cheese Blend, and Pepperoni

VEGETARIAN

Marinara, Three-Cheese Blend, Mushrooms, Tomatoes, Green Peppers, Red Onions, Black Olives, and Artichoke Hearts

THE WORKS

Marinara, Three-Cheese Blend, Pepperoni, Sausage, Mushrooms, Black Olives, Red Onions, and Green Peppers

MEATY

Marinara, Three-Cheese Blend, Pepperoni, Sausage, Ham, Ground Beef, and Bacon

JALAPENO POPPER

Marinara, Three-Cheese Blend, Bacon, Jalapenos, and Cream Cheese



 Gluten-Free  Vegetarian  Dairy Free

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SNACKS

Pricing based on 12 people.

BOTTOMLESS POPCORN  	20	CHIPS & SALSA TRIO*   	40
Basket of Freshly Popped and Seasoned Popcorn		Tri-Colored Tortilla Chips and House-Made Salsas	
KETTLE CHIPS & RANCH ONION DIP*  	25	SWEET & SALTY SNACK MIX*   	30
Fresh-Made Kettle Chips & House-Made Dip		Blend of Nuts, Chocolate, and Dried Fruits	
		CHIPS & QUESO  	40
		Tri-Colored Tortilla Chips & Green Chili Queso Dip	
		ADDITIONAL SIDE OF QUESO \$14	

SALADS

Pricing based on 12 people.

HEIRLOOM CAESAR SALAD	40	THE RANCH GARDEN SALAD  	55
Chopped Romain, Shaved Parmesan Cheese, Heirloom Tomatoes, Served with House-Made Garlic-Herb Croutons and Caesar Dressing		Mixed Greens, Heirloom Tomatoes, Red Onions, Cucumbers, Carrots, Sunflower Seeds, Cheddar Jack Cheese, and Ranch Dressing	
TRI-COLOR ROTINI PASTA SALAD  	48		
Pasta Salad with Fresh Vegetables & Olives. Mixed in a Dill Vinaigrette			

 Gluten-Free  Vegetarian  Dairy Free

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COLD APPETIZERS

Pricing based on 12 people.

VEGGIE STICKS & DIPS   **55**
Assorted Fresh Vegetables, Grilled Asparagus, Crostinis, and Pita Bread Served with Red Pepper Hummus, Ranch, and Garlic Parmesan Dip

CHARCUTERIE BOARD **125**
Assorted Cheeses, Bison Sausage, Salami, & Gherkin Pickles. Served with Whole Grain Mustard, Crackers, & Crostini

FRESH FRUIT & YOGURT DIP   **75**
Seasonal Fresh Fruit Served with Honey-Orange Yogurt Dip

CHEESE CUBE & CRACKER TRAY  **75**
Assorted Cheeses, Crackers, Crostini, & Grapes

HOT APPETIZERS

Pricing based on 12 people.

SIDEWINDER FRENCH FRIES*   **42**
Served with Ketchup and Zesty Pub Sauce

BAVARIAN PRETZEL STICKS  **55**
Salted and Served with Beer Cheese Dip
ADDITIONAL BEER CHEESE DIP \$14

PESTO CHICKEN PINWHEELS **65**
Chicken, Basil Pesto, Caramelized Onions, Tomatoes, & Five-Cheese Blend Rolled into Pizza Crust. Served with Marinara Sauce

SOUTHWESTERN NACHO BAR* **95**
Tri-Colored Tortilla Chips, Chili Con Carne, & Queso Blanco. Served with Jalapenos, Sour Cream, & House-Made Salsa Roja

CHICKEN TENDERS* **155**
Served with Ranch and BBQ Dipping Sauce

HOUSE-SMOKED CHICKEN WINGS*  **165**
Bone-in Chicken Wings Tossed in a Choice of Buffalo, BBQ, or Sweet Chili Sauce. Served with Carrot Sticks, Celery Sticks, Ranch, & Blue Cheese Dipping Sauce

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SANDWICHES, BURGERS & DOGS

Pricing based on 12 people.

NATHAN'S ALL-BEEF HOT DOGS

Served with Onions, Sauerkraut, Condiments, and Buns

120

CATTLEMAN'S ALL-BEEF GRILLED HAMBURGERS

Served with Lettuce, Tomato, Onions, Pickles, Cheddar Cheese, Condiments, and Potato Buns

160

MAY SUBSTITUTE VEGGIE BURGERS UPON REQUEST

GUINNESS SMOKED BEER BRATS DF

Served with Sauerkraut, Condiments, and Buns

120

POLISH SAUSAGES GF DF

Served with Peppers, Onions, Condiments, and Buns

120

KRAZY KARL'S PIZZA

All Pizzas are 14" and Cut into 10 Pieces | GLUTEN FREE PIZZA IS AVAILABLE FOR AN ADDITIONAL \$5.00

CHEESE PIZZA V

Marinara and Three-Cheese Blend

30

PEPPERONI

Marinara, Three-Cheese Blend, and Pepperoni

35

VEGETARIAN V

Marinara, Three-Cheese Blend, Mushrooms, Tomatoes, Green Peppers, Red Onions, Black Olives, and Artichoke Hearts

40

THE WORKS

Marinara, Three-Cheese Blend, Pepperoni, Sausage, Mushrooms, Black Olives, Red Onions, and Green Peppers

40

MEATY

Marinara, Three-Cheese Blend, Pepperoni, Sausage, Ham, Ground Beef, and Bacon

40

JALAPENO POPPER

Marinara, Three-Cheese Blend, Bacon, Jalapenos, and Cream Cheese

40

GF Gluten-Free V Vegetarian DF Dairy Free

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DESSERTS

Pricing based on 12 people.

- OLD FASHIONED CINNAMON & SUGAR CAKE DONUTS**  **34**
Served with Coffee-Caramel Sauce
- ASSORTED FRESH-BAKED COOKIES** 24 PIECES **35**
Assortmet 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 **65**
Assorted Cookies, Fudge Brownies, and Blondie Bars
- ASSORTED DESSERT BARS**  16 PIECES **92**
Seven Layer Bars, Mount Caramel Oatmeal, Raspberry Rhapsody, & Old Fashioned Lemon
- COLORADO EAGLES SUGAR COOKIES**  12 PIECES **42**
Locally Made Custom Frosted Sugar Cookies
- CENTER ICE CANDY CRUSH**   **70**
Skittles, Starburst, Hershey's Kisses, Plain & Peanut M&Ms

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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 6 PACK 250ML BOXES **40**
Ask about our Flavor Assortment

HIGH NOON 6 PACK 12OZ CANS **50**
Ask about our Flavor Assortment

SUN CRUISER 6 PACK 12OZ CANS **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

WINE

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

WHISKEY & BOURBON

Jack Daniels 130
Pendleton 160
Jameson 160
Crown Royal 175
Bulleit Bourbon 180

RUM

Bacardi Silver 110
Malibu 115
Captain Morgan 115

MIXERS

Sweet & Sour 20
Margarita Mix 20
Cranberry Juice 20
Orange Juice 20
Tonic Water 20
Soda Water 20

HAVE A SPECIAL OCCASION? ASK US ABOUT OUR CHAMPAGNE OPTIONS.

Gluten-Free Vegetarian Dairy Free

PRICES DO NOT INCLUDE TAX.





ORDERING INFORMATION

ORDERING AND CONTACT INFORMATION

This menu is available for pre-order only. Please refer to the Event Day Menu for all orders less than three (3) business days prior to the event. To place an order, please contact OVG Hospitality Premium Services Manager, Randi Johnson, by emailing your order to Randi.Johnson@oakviewgroup.com.

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.

FOOD AND BEVERAGE DELIVERY

All pre-ordered food & beverage will be delivered to your suite prior to your arrival, upon doors open, unless otherwise requested or noted. Some items must remain in the kitchen until requested to ensure the highest quality and presentation.

CANCELLATIONS

In the event you must cancel your order, please notify the OVG Premium Services Manager immediately. Orders canceled within less than 48 hours of the scheduled event will be charged 100% of the food & beverage order.

SUITE CABINET AND REFRIGERATOR ACCESS

Suite 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. Guests of legal drinking age who are not on the authorized guest list are welcome to purchase alcohol, however, they will not have access to already purchased products within the cabinets or refrigerator.

FOOD REMOVAL GUIDELINES

Due to the length of time that food will be held in the suites during an event, OVG Hospitality has concerns over the wholesomeness of this product when taken off property for later consumption. Given this disposition, it is our strict policy that no food is to be removed from the suite and taken off property at any time.

ALCOHOLIC BEVERAGES

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

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

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THE BLUE FEDERAL CREDIT UNION ARENA IS NOT A DEDICATED GLUTEN-FREE FACILITY AND MAY NOT BE SAFE FOR THOSE WITH CELIAC DISEASE.

