

LOGE *menu*

2022-2023





Chef David Sampson

Chef David developed his passion for Culinary growing up in rural western New York. Experimenting at home, attending culinary classes through a local vocational school, and assisting his father who has a hobby as an artisan maple syrup producer, led to a degree from the Culinary Institute of America. David and his family have lived in the Low Country since 2014, working at prestigious properties such as Sea Island Resort, Montage Palmetto Bluff, and most recently The Perry Lane Hotel. Inspired by Savannah's history and low country food staples, Chef David would like to take the EnMarket Arena to the top culinary leader in sports venues and arenas.



Snacks

ALL SELECTIONS SERVE APPROXIMATELY 8 PEOPLE UNLESS NOTED OTHERWISE

***CLASSIC POPCORN ^G^V | \$25**

Endless supply of butter-flavored popcorn

PIEMENTO CHEESE DIP | \$25

House made crostini and piemento cheese dip

BOTTOMLESS SNACK ATTACK ^V | \$59

Snack Mix, Dry Roasted Peanuts,
Pretzel Twists and Kettle Chips

GUACAMOLE AND CHIPS | \$35

House-made guacamole, fresh fried nacho
chips

FRENCH ONION DIP | \$25

Caramelized onion sour cream dip, fresh fried
potato chips

SWEET AND SPICY SNACK MIX | \$20

Honey roasted peanuts, pecans, sesame sticks,
and cajun cornsticks

ITEMS MARKED WITH A (*) ARE AVAILABLE EVENT DAY.

^G GLUTEN-FREE | ^V VEGETARIAN | ^N CONTAINS NUTS



Appetizers

ALL SELECTIONS SERVE APPROXIMATELY 8 PEOPLE UNLESS NOTED OTHERWISE

WARM APPETIZERS

*BAVARIAN SOFT PRETZELS | \$40

Served on a pretzel tree with signature beer cheese sauce

STICKEY FRIED SMOKED SPARE RIBS | \$65

Sweet and Spicy BBQ sauce

CHICKEN WINGS | \$65

Buffalo wings, celery, house-made ranch dressing

CHICKEN TENDERS | \$65

BBQ sauce & ranch dressing

ASIAN PLATE | \$70

Chicken potstickers, vegetable spring rolls, sticky fried ribs, General Tso's dipping sauce

SLIDERS

All served on Martin potato slider buns

CHEESEBURGERS WITH PICKLES | \$36

BBQ PORK WITH SLAW | \$36

HOT HONEY FRIED CHICKEN | \$30

CRABCAKES WITH SPICY REMOULADE | \$90

COLD APPETIZERS

FARMERS MARKET CRUDITÉS ^{G V} | \$40

Heirloom cherry tomatoes, cucumber sticks, baby carrots, celery sticks, broccoli & cauliflower florets, red peppers, buttermilk ranch dressing, Pimento cheese

FRESH FRUIT ^{G V} | \$40

Including pineapple, grapes, strawberries, cantaloupe, blueberries

*ARTISAN CHEESE & CHARCUTERIE ^N | \$75

Cured meats, regional cheeses, fresh fruits, crostini, nuts and olives

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Fan Favorites

ALL SELECTIONS SERVE APPROXIMATELY 8 PEOPLE UNLESS NOTED OTHERWISE

*CLASSIC CHEESE PIZZA ^V | \$40

12 crispy, crunchy, cheesy to the edge slices, topped with hand-grated premium mozzarella cheese

*PEPPERONI PIZZA | \$40

12 crispy, crunchy, cheesy to the edge slices, topped hand-grated premium mozzarella cheese & pepperoni

*CREATE YOUR OWN PIZZA | \$45

Choose up to 4 toppings: Pepperoni, mushrooms, sweet peppers, caramelized onions, olives, sausage, bacon. extra cheese

*HOT DOGS | \$50

12 all-beef franks, traditional rolls & condiments

*BEST OF THE WURST | \$60

Jalapeno-cheddar smoked sausages, caramelized onions, bakery-fresh buns

HOT DOG OR SAUSAGE TOPPINGS BAR | \$15

Toppings offered include crispy onions, bacon onion jam, spicy chow chow, chili and cheese ^V

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Salads

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CAESAR SALAD ^G | \$45

Romaine hearts, Caesar dressing, Garlic croutons, aged Parmesan cheese

GRILLED VEGETABLE SALAD | \$55

Grilled romaine lettuce, carrots, cauliflower, red onions, and zucchini, served with balsamic dressing and grilled halloumi cheese

CLASSIC PASTA SALAD | \$48

Cavatappi pasta, pepperoni, olives, onion, cucumber, tomato, red peppers, Halloumi cheese with zesty Italian vinaigrette.

LOW COUNTRY POTATO SALAD | \$45

Baby potatoes, bacon, cheddar, boiled egg, with creamy Cajun dijon dressing

ENHANCE YOUR SALAD

Served cold

ADD GRILLED CHICKEN ^G | \$20

ADD GRILLED SHRIMP ^G | \$30

Sweets

ALL SELECTIONS SERVE APPROXIMATELY 8 PEOPLE UNLESS NOTED OTHERWISE

FRESHLY BAKED COOKIES ^V | \$42

Warm jumbo chocolate chip cookies

COOKIE & BROWNIE COMBO ^{N V} | \$56

Freshly baked cookies & brownies

CHURROS | \$50

Bourbon milk jam and cinnamon chocolate dipping sauce

CANDY SHOP | \$60

Chocolate Covered Pretzels, Gummie Bears, Sour Patch Kids, Jelly Bellies, and M&M's

BOMBOLINIS AND CANNOLIS | \$55

Fresh fried dough coated in powdered sugar, sweet ricotta cannoli's

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Alcoholic Beverages

AVAILABLE IN 6-PACK, UNLESS OTHERWISE NOTED

WINE + BUBBLES

Ménage à Trois Prosecco | \$30
 SEAGLASS Rose | \$30
 SEAGLASS Riesling | \$35
 SEAGLASS Pinot Grigio | \$36
 SEAGLASS Sauvignon Blanc | \$65
 SEAGLASS Chardonnay | \$65
 SEAGLASS Cabernet | \$65
 SEAGLASS Merlot | \$50

PREMIUM BOTTLE SERVICE

Clase Azul, Ultra Premium Reposado Tequila | \$372
 Blanton's Bourbon Single Barrel Select Whiskey | \$152
 The Macallan 12yr | \$240
 The Macallan 18yr | \$984
 Jack Daniel's Single Barrel Select (Engraved Bottle) | \$164
 Dom Perignon Champagne Brut Viintage | \$640
 Moet & Chandon Champagne Brut Imperial | \$152

ALL INCLUSIVE BEVERAGE PACKAGE

\$44.95 PER GUEST

**Available to Loge Guests only at
Cutwater Bar on Suite Level**

Package includes Spirits, Beer, Seltzers
& Non-Alcoholic Beverages

Must be purchased 72 hours prior to event

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Policies & Procedures

PERSONALIZED SERVICES

During events, a suite attendant will be assigned to deliver your food and beverage orders, take additional orders, and periodically assist in maintaining your suite. Should you desire a dedicated suite attendant to remain exclusively in your suite for an event, please contact the suite catering office at pablo.villarreal@oakviewgroup.com and allow 72 hours advance notice to ensure your request can be accommodated. The cost for this private suite attendant is \$150 per event.

ADVANCE ORDERING

Advance ordering is necessary to achieve the utmost in presentation, service, quality and freshness at the best value. To facilitate this process, we require that advance orders are received no later than 3 business days before the event. Advance orders may be placed by phone or by email. Email pablo.villarreal@oakviewgroup.com.

MENUS

As the exclusive caterer of Enmarket Arena, OVG is committed to the highest standards of quality and service. Our staff has customized food packages featuring regional favorites consisting of everything from appetizers, salads, and sandwiches to delightful desserts. Packages are designed to accommodate 8 guests, and as your order depletes, you can replenish from our event day menu at an additional charge. All food is prepared and delivered fresh to your suite from our kitchen.

MANAGEMENT CHARGE AND TAXES

All catered events are subject to a 21% management charge. This management charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip.

The management charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the management charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

Food and beverages are subject to all current and applicable local and state sales tax.

EVENT DAY ORDERING

A less extensive "event day menu" will also be available in your suite for last minute arrangements and additional

requests. Orders may be placed with your suite attendant. Event day ordering is provided as a convenience to you and your guests; however, it is meant to supplement your pre-event order not replace it. Your cooperation is sincerely appreciated. Please allow 45 minutes for the delivery of event day orders.

Delivery, equipment and disposable wares unless otherwise requested, will be delivered to your suite when gates open for the event. Please note that all fried foods will be delivered upon arrival in your suite in order to provide the best product possible. All suites will be provided with the necessary holding equipment, serving utensils, and disposable wares.

ALCOHOLIC BEVERAGES

It is not permitted to bring in beverages or to leave the facility with leftover beverages. Georgia state law prohibits the consumption of any alcoholic beverages by any person under the age of 21. It is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite. OVG reserves the right to refuse service to persons who appear to be intoxicated.

As the provider of alcoholic beverages at Enmarket Arena, OVG takes very seriously its responsibilities under the law concerning the service of alcohol, and we ask that you do the same.

You must ensure that all persons who consume alcoholic beverages in your suite are twenty-one years of age or older. Please request appropriate identification (e.g., Photo driver's license) to ensure that your guests are of legal age. OVG, for example, requires identification from anyone appearing to be under the age of 40, you may wish to adopt a similar policy in your suite.

The consumption of alcoholic beverages by intoxicated persons or by persons who appear to be intoxicated is also prohibited. OVG will supply appropriate signage for you in the bar area of your suite.

CANCELLATION POLICY

Should you need to cancel your food and beverage order, please contact the suite catering office, with your cancellation request, at least 24 hours prior to the event. Suite orders canceled within the 24-hour minimum will be assessed 50% of invoice on food and beverage and 100% of the guest attendant invoice.