

SUITE *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.

Meal Bundles

FAN FAVORITE PACKAGE | \$60

PRICED PER PERSON | 8 PERSON MINIMUM

CLASSIC POPCORN
 FRENCH ONION DIP AND CHIPS
 CHEESEBURGER SLIDERS
 CHICKEN WINGS
 SALSA AND NACHOS
 CLASSIC PEPPERONI PIZZA
 HOT DOGS
 MAC 'N CHEESE
 COOKIE & BROWNIE COMBO
 6 PACK BEER
 6 PACK BOTTLED WATER

PENALTY BOX | \$65

PRICED PER PERSON | 8 PERSON MINIMUM

CLASSIC POPCORN
 ONION RINGS
 CAESAR SALAD
 BBQ PORK SLIDERS
 STICKY FRIED RIBS
 SMOKED BRISKET
 MAC 'N CHEESE
 SALSA AND NACHOS
 COOKIE & BROWNIE PLATTER
 CHURROS AND MILK JAM
 6 PACK BEER
 6 PACK BOTTLED WATER



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

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



Snacks

ALL SELECTIONS SERVE APPROXIMATELY 8 PEOPLE UNLESS NOTED OTHERWISE

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

Endless supply of butter-flavored popcorn

GOURMET NUT TRIO | \$40

PIEMENTO CHEESE DIP | \$25

House made crostini and piemento cheese dip

SALSA TRIO ^{G V} | \$25

Pico de gallo, salsa verde, black bean salsa & corn tortilla chips

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

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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

FRITA FIESTA PLATTER | \$90

Onion rings, jalapeno poppers, fried mac and cheese, chicken tenders, and french fries

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

NACHO BAR | \$80

Fresh fried nachos, jalapenos, pico de galo, queso, guacamole, sour cream, Southwestern black beans, chili con carne

ADD BBQ PORK OR BRISKET FOR \$20

912 TACOS | \$90

Barbacoa Beef and Chicken with queso, diced onion, cilantro, lime, salsa verde and roja, with golden tortillas

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

SHRIMP COCKTAIL ^G | \$70

Jumbo shrimp, horseradish cocktail sauce, Creole, fresh lemon, Creole remoulade

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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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Carvery

ALL SELECTIONS SERVE APPROXIMATELY 8 PEOPLE UNLESS NOTED OTHERWISE

ROASTED BEEF TENDERLOIN | \$300

Bordelaise sauce, horseradish cream, asparagus, caramelized onions, rosemary roasted baby potatoes, slider rolls

SMOKED RIBEYE | \$300

Dijon demi, mornay sauce, grilled balsamic onions, roasted mushrooms, mornay sauce, herbed potatoes, slider rolls

SMOKED BRISKET | \$190

Creole gravy, sweet and spicy bbq, house pickles, fried onion rings, ale mustard cheddar, Miss Ann's potato salad, slider rolls

HERB ENCRUSTED SALMON | \$200

Lemon caper bechamel, asparagus, Carolina rice pirlou, baby carrots, sliced baguette and butter

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Salads

ALL SELECTIONS SERVE APPROXIMATELY 8 PEOPLE UNLESS NOTED OTHERWISE

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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Beverage Bundles

ALL SELECTIONS SERVE APPROXIMATELY 24 PEOPLE UNLESS NOTED OTHERWISE

STARTING LINEUP | \$350

(1) 6-PACK EACH OF:

Budweiser
Bud Light
Heineken
Michelob Ultra
Yuengling Traditional Lager
Rally Point Pilsner
Compass Rose IPA

(1) 6-PACK EACH OF:

Coke
Diet Coke
Sprite
Dasani

ALL STAR | \$550

(1) 6-PACK EACH OF:

Blue Moon
Michelob Ultra
Heineken
Wicked Weed
Rally Point Pilsner
Compass Rose IPA
Truly Wild Berry Seltzer
Truly Pineapple Seltzer

(1) 6-PACK EACH OF:

Coke
Diet Coke
Sprite

(2) 6-PACKS EACH OF:

Dasani

(1) BOTTLE EACH OF:

Pinot Noir
Chardonnay

HALL OF FAME | \$750

(1) BOTTLE EACH OF:

Tito's Vodka
Bulleit Bourbon
Rum
Chardonnay
Cabernet
Merlot

(2) 6-PACKS EACH OF:

Budweiser
Bud Light
Rally Point Pilsner
Compass Rose IPA

(1) 6-PACK EACH OF:

Coke
Diet Coke
Sprite
Soda Water
Tonic Water
Cranberry Juice
Orange Juice

(2) 6-PACKS EACH OF:

Dasani

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Alcoholic Beverages

AVAILABLE IN 6-PACK, UNLESS OTHERWISE NOTED

BEER

AMERICAN PREMIUM

Blue Moon | \$30
Bud Light | \$30
Budweiser | \$30
Yuengling Traditional Lager | \$30
Miller Lite | \$30
Michelob Ultra | \$30

IMPORT/CRAFT

Wicked Weed | \$40
Heineken | \$40
Rally Point Pilsner | \$40
Compass Rose IPA | \$40

NON-ALCOHOLIC

Heineken 0.0 | \$30

HARD SELTZER

Truly Hard Seltzer Pineapple | \$40
Truly Hard Seltzer Wild Berry | \$40

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

SPIRITS

Available in a 750 ML bottle, unless otherwise noted

VODKA

Titos Handmade | \$105
Cutwater Fugu Vodka | \$60

GIN

Tanqueray | \$85
Cutwater Old Grove | \$60
Hendricks | \$120

TEQUILA

Cazadores Blanco | \$70
Cazadores Reposado | \$80
Patron Silver | \$140

RUM

Spiced Rum | \$70
Bacardi Superior | \$75
Ron Zacapa | \$85
Cutwater Bali Hai Tiki | \$60

COGNAC

Hennessy V.S. | \$135

AMERICAN BOURBON + WHISKEY

Jack Daniel's Tennessee Whiskey | \$60
Cutwater Bourbon | \$75
Bulleit Bourbon | \$75
Woodford Reserve | \$90
Maker's Mark | \$100

INTERNATIONAL WHISKEY

Jameson | \$95
Crown Royal | \$95

COGNAC + SCOTCHES

Hennessy V.S. | \$135
Johnny Walker Black | \$120

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

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Non-Alcoholic Beverages

AVAILABLE IN 6-PACK, UNLESS OTHERWISE NOTED

SODAS & WATERS

Sparkling Water | \$15
Coke | \$18
Diet Coke | \$18
Sprite | \$18
Club Soda | \$18
Tonic Water | \$18
Ginger Ale | \$18
Dasani | \$18

MIXERS & JUICES

Grapefruit Juice | \$16
Apple Juice | \$16
Orange Juice | \$16
Cranberry Juice | \$16
Pineapple Juice | \$16
Bloody Mary Mix | \$18
Margarita Mix | \$18
Tonic Water | \$18
Club Soda | \$18
Ginger Ale | \$18
Coffee | \$32
Tea | \$32

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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.