

2023-2024
LOGE MENU



A LA CARTE MENU

ALL SELECTIONS SERVE APPROXIMATELY 6 PEOPLE UNLESS NOTED OTHERWISE

SNACKS

CLASSIC POPCORN ^{G V} | 25

Endless supply of butter-flavored popcorn

CHEDDAR CHEESE STRAWS | 25

Classic southern cheese straws freshly baked

PIEMENTO CHEESE DIP | 25

House made crostini and piemento cheese dip

SALSA TRIO ^{G V} | 25

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

SNACK ATTACK ^V | 59

Spicy snack mix, pretzel twists, chocolate covered pretzels and kettle chips

GUACAMOLE AND CHIPS ^{G V} | 35

House-made guacamole, fresh fried nacho chips

CHIPS AND DIP | 25

Choice of french onion, poblano ranch, or bacon chipotle with fresh fried potato chips

SWEET AND SPICY SNACK MIX | 20

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

COLD APPETIZERS

FARMERS MARKET

CRUDITÉS ^{G V} | 55

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

FRESH FRUIT ^{G V} | 60

Including pineapple, grapes, strawberries, cantaloupe, blueberries

ARTISAN CHEESE & CHARCUTERIE ^N | 75

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

SALADS

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

ENHANCE YOUR SALAD

Served cold

ADD GRILLED CHICKEN ^G | \$20

ADD GRILLED SHRIMP ^G | \$30

WARM APPETIZERS

BAVARIAN SOFT PRETZELS STICKS | 40

Served warm 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

MEDITERRANEAN DIP | 75

Hummus, baba ghanoush, tapenade, tabouli, olive artichoke anitpasto, marcona almonds, assorted breads

SLIDERS

Comes 6 each, All served on Martin potato slider buns. Gluten free slider buns available with advance request.

CHEESEBURGERS | 40

BBQ PORK WITH SLAW | 40

SMOKED SHORT RIB | 48
Cheddar spread

HOT HONEY FRIED CHICKEN | 36

CRABCAKES | 90
Spicy remoulade

NACHO BAR | 80

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

ADD BBQ PORK, ENCHILADA CHICKEN, OR BRISKET FOR \$20

SWEETS

COOKIE & BROWNIE COMBO ^{N V} | 40

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 Bellys, and M&M's

WHOLE CAKES | 90

Flourless chocolate cake, New York cheesecake, red velvet cake, black forest cake

CAKES

8" ROUND | STARTS AT 35.99
Serves 8-10

1/4 SHEET | STARTS AT 41.99
Serves 15-20

1/2 SHEET | STARTS AT 60.99
Serves 35-40

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FAN FAVORITES

COLD SANDWICHES | 45

Served on 22's and comes with lettuce and tomatoes, served on the side is oil and vinegar, mayonnaise, and onions

CHICKEN SALAD

Family chicken salad recipe, mayo based with herbs and spices

BLT

Crispy bacon, sliced tomatoes, fresh butter lettuce

ROAST BEEF

Horseradish Aoli, balsamic onion jam, shaved beef

TURKEY

Fresh sliced smoked turkey, poblano ranch spread

TOMATO MOZZARELLA

Sliced tomatoes, fresh mozzarella, pesto and balsamic reduction

ITALIAN COMBO

Salami, coppa, felino sliced paper thin

BEST OF THE WURST ^V | 50

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

HOT DOGS | 40

8 all-beef franks, traditional rolls & condiments

TOPPINGS BAR ^V | 25

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

FOOT LONG HOT DOGS | 75

Nathan's famous, served on martin potato hoagies, with toppings bar

PIZZA

CLASSIC CHEESE PIZZA ^V | 40

Crispy, crunchy, cheesy to the edge slices, topped with premium mozzarella cheese blend

PEPPERONI PIZZA | 40

Crispy, crunchy, cheesy to the edge slices, topped premium mozzarella cheese & pepperoni

BEVERAGES

AVAILABLE IN 6-PACK, UNLESS OTHERWISE NOTED

BEER

AMERICAN PREMIUM BEER

BLUE MOON | 30
BUD LIGHT | 30
BUDWEISER | 30
YUENGLING TRADITIONAL LAGER | 30
MILLER LITE | 30
MICHELOB ULTRA | 30

IMPORT/CRAFT BEER

WICKED WEED | 40
HEINEKEN | 40
RALLY POINT PILSNER | 40
COMPASS ROSE IPA | 40

NON-ALCOHOLIC

HEINEKEN 0.0 | 30

HARD SELTZERS | READY TO DRINK

TRULY HARD SELTZER VARIETY | 40
JACK AND COKE | 40
CUTWATER VARIETY | 40

NON-ALCOHOLIC

SODAS & WATERS

SPARKLING WATER | 20
COKE | 20
DIET COKE | 20
SPRITE | 20
CLUB SODA | 20
TONIC WATER | 20
GINGER ALE | 20
DASANI | 20

COFFEE

FRESH-ROASTED REGULAR COFFEE | 20
FRESH-ROASTED DECAFFEINATED COFFEE | 20

MIXERS, JUICES & TEA

GRAPEFRUIT | 16
APPLE | 16
ORANGE | 16
CRANBERRY | 16
PINEAPPLE | 16
BLOODY MARY MIX | 20
MARGARITA MIX | 20
LEMONS AND LIMES | 8
GOLD PEAK SWEET TEA | 32
GOLD PEAK UNSWEET TEA | 32

COCKTAIL TRAYS

ALL REQUIRE PRE-ORDER TO ENSURE GARNISHES AND SUPPLIES

MARGARITA PACKAGE | 95

CAZADORES BLANCO
CASAMIGOS BLANCO
Choice of tequila, margarita mix | choice of regular or strawberry, lime & salt

BLOODY MARY PACKAGE | 145

Ketel One, bloody mary mix, Tabasco, celery salt, salami and celery sticks

MOSCOW MULE | 145

Tito's, 6 ginger beer, mint & lime wedges, comes with shaker and muddler

MIMOSA BAR | 80

Champagne, orange juice, cranberry juice, strawberries, blueberries & raspberries, come with 6 champagne flutes

SPIRIT BUNDLES

HOUSE BUNDLE | 195

Cutwater Vodka, Cutwater Bourbon, Cutwater Bali Hai Dark Rum

PREMIUM BUNDLE | 240

Titos, Jack Daniels, Bacardi Superior

DELUXE BUNDLE | 300

Grey Goose, Maker's Mark, Ron Zacapa

MIXER PACKAGE

MIXER PACKAGE | 100

1 order of each of the following: Coke, Diet coke, Sprite, Cranberry, Tonic, Club Soda

This package can only be purchased in addition to any food or beverage package

BUNDLES

ALL SELECTIONS SERVE APPROXIMATELY 24 PEOPLE UNLESS NOTED OTHERWISE

STARTING LINEUP | 350

(1) 6-PACK EACH: Budweiser Bud Light Heineken Michelob Ultra Yuengling Traditional Lager Rally Point Pilsner Compass Rose IPA	(1) 6-PACK EACH: Coke Diet Coke Sprite Dasani
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ALL STAR | 550

(1) 6-PACK EACH: Blue Moon Michelob Ultra Heineken Wicked Weed Rally Point Pilsner Compass Rose IPA Truly Wild Berry Seltzer Truly Pineapple Seltzer	(1) 6-PACK EACH: Coke Diet Coke Sprite Dasani (2) 6-PACKS EACH: Dasani (1) BOTTLE EACH: Pinot Noir Chardonnay
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HALL OF FAME | 750

(1) BOTTLE EACH: Tito's Vodka Bulleit Bourbon Ghost Coast Spiced Rum Chardonnay Cabernet Merlot	(1) 6-PACK EACH: Coke Diet Coke Sprite Soda Water Tonic Water Cranberry Juice Orange Juice
(2) 6-PACKS EACH: Budweiser Bud Light Rally Point Pilsner Compass Rose IPA	(2) 6-PACKS EACH: Dasani

BEVERAGES



SPIRITS

AVAILABLE IN A 750 ML BOTTLE

VODKA

CUTWATER FUGU VODKA | 80
TITO'S HANDMADE | 100
KETEL ONE | 110
GREY GOOSE | 125

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CUTWATER OLD GROVE | 60
TANQUERAY | 85
HENDRICK'S | 140

TEQUILA

CUTWATER TEQUILA | 70
CAZADORES BLANCO | 70
CAZADORES REPOSADO | 80
CASAMIGOS BLANCO | 160
CASAMIGOS REPOSADO | 195

RUM

CUTWATER BALI HAI TIKI | 70
BACARDI SUPERIOR RUM | 80
RON ZACAPA | 85
MOUNT GAY | 80

COGNAC + SCOTCH

JOHNNY WALKER BLACK | 120
HENNESSY V.S. | 150

AMERICAN BOURBON + WHISKEY

JACK DANIEL'S TENNESSEE WHISKEY | 85
CUTWATER BOURBON | 75
BULLEIT BOURBON | 110
WOODFORD RESERVE | 120
MAKER'S MARK | 100

INTERNATIONAL WHISKEY

JAMESON | 95
CROWN ROYAL | 95

WINE

WHITE WINE

BRIGHT AND BRISK

PINOT GRIGIO

JOEL GOTT PINOT GRIS, OREGON | 70
TERRA D'ORO PINOT GRIGIO, CALIFORNIA | 35

FRESH AND FRUITY

RIESLING

SEAGLASS RIESLING,
WASHINGTON STATE | 30

TART AND TANGY

SAUVIGNON BLANC

NAPA CELLARS SAUVIGNON BLANC | 40
JOEL GOTT SAUVIGNON BLANC,
CALIFORNIA | 30
ECHO BAY SAUVIGNON BLANC,
NEW ZEALAND | 35

RIPE AND RICH

RED BLEND, PINOT NOIR, MERLOT

NAPA CELLARS PINOT NOIR | 55
JOEL GOTT PINOT NOIR, CALIFORNIA | 40
NAPA CELLARS MERLOT | 50
TRINITY OAKS MERLOT, CALIFORNIA | 38
CHARLES & CHARLES DOUBLE TROUBLE RED
BLEND, SE AUSTRALIA | 25

CREAMY AND COMPLEX

CHARDONNAY

NAPA CELLARS CHARDONNAY | 40
JOEL GOTT CHARDONNAY, CALIFORNIA | 30
BRAVIUM CHARDONNAY, RUSSIAN RIVER | 45

REFRESHING ROSES

ROSE, WHITE ZINFANDEL

CHARLES & CHARLES ROSE,
WASHINGTON STATE | 30
NAPA CELLARS ZINFANDEL | 55

BUBBLY

MENAGE A TROIS PROSECCO, ITALY | 30
LA MARCA PROSECCO, ITALY | 30

RED WINE

SPICY AND SUPPLE

MALBEC, SHIRAZ

THE SHOW MALBEC, ARGENTINA | 30

BIG AND BOLD

CABERNET SAUVIGNON

JOEL GOTT '815' CABERNET, CALIFORNIA | 38
NAPA CELLARS CABERNET SAUVIGNON | 60

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

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 anika.smith@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 anika.smith@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.



ANIKA SMITH
DIRECTOR OF PREMIUM

Anika Smith is a Savannah native and a 2016 graduate of Albany State University. After returning home from college, she realized her passion was aligned with her hometown's motto: Savannah, The Hostess City of the South. Anika pursued her passion and honed her skills in restaurants and private dining clubs throughout Savannah. After 6 months of joining Enmarket Arena, Anika was promoted as Director of Premium. Anika looks to bring all of her experience to grow Enmarket Arena into a world-class Food & Beverage experience for all Premium Guests inside the arena.



CHEF DAVID SAMPSON

I would like to welcome you to the Suites at the EnMarket Arena. It is our absolute pleasure to provide you with the best Arena fair on the East Coast. After carefully research and menu testing, we have developed these offerings to elevate your experience at the EnMarket Arena. Chef David and his team strive to create for you and your group an experience you can't get just anywhere. Its not just hamburgers and hotdogs here in Savannah, come see us soon.