

2024-2025
SUITE MENU



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 through our online portal. Please contact Anika (anika.smith@oakviewgroup.com) or Zack (zachary.hodges@oakviewgroup.com) for questions.

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 6 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.

MEAL BUNDLES

EACH PACKAGE SERVES 6. EACH ADDITIONAL GUEST WILL BE CHARGED ACCORDINGLY.



FAN FAVORITE PACKAGE | 330

CLASSIC POPCORN
PRETZEL STICKS AND BEER CHEESE
CHEESEBURGER SLIDERS
CHICKEN TENDERS
HOT DOGS
SALSA TRIO
CLASSIC PEPPERONI PIZZA
COOKIE PLATTER
6 PACK DOMESTIC BEER
6 PACK BOTTLED WATER

PENALTY BOX | 390

CLASSIC POPCORN
PRETZEL STICKS AND BEER CHEESE
FRESH FRUIT
GUACAMOLE AND CHIPS
HOT HONEY CHICKEN SLIDERS
STICKY FRIED RIBS
HOT DOGS WITH TOPPING BAR
ONION RINGS
COOKIE & BROWNIE PLATTER
6 PACK DOMESTIC BEER
6 PACK BOTTLED WATER

ULTIMATE PACKAGE | 510

CLASSIC POPCORN
PRETZEL STICKS AND BEER CHEESE
SALSA TRIO
CHEF'S BOARD
SHRIMP COCKTAIL
CRAB CAKE SLIDERS
SMOKED SHORT RIB SLIDERS
CHOICE OF ENTREE: LAMB, SALMON,
OR TENDERLOIN
CANNOLIS
MACAROONS
6 PACK BEER, WATER, AND SODA

A LA CARTE MENU

ALL SELECTIONS SERVE APPROXIMATELY 6 PEOPLE UNLESS NOTED OTHERWISE

SNACKS

CLASSIC POPCORN | 25

Endless supply of butter-flavored popcorn

SWEET & SPICY SNACK MIX | 20

Honey roasted peanuts, pecans, sesame sticks, cajun corn sticks

BOTTOMLESS SNACK ATTACK ^V | 40

Spicy snack mix, pretzel twists, gourmet nuts, kettle chips

DIP TRAY TRIO | 40

served with associated chips and breads
CHOOSE 3 DIPS

Pimento cheese

French onion

Poblano ranch

Bacon chipotle

Pico de gallo

Salsa rojo

Black bean salsa

House-made guacamole

Hummus

MEDITERRANEAN DIP | 75

Hummus, baba ghanoush, tabouli, olive and artichoke salad, marcona almonds, assorted breads

COLD APPETIZERS

CRUDITÉS ^{G V}

SMALL 30 | LARGE 60

Cherry tomatoes, cucumber sticks, baby carrots, celery sticks, broccoli and cauliflower florets, red peppers, buttermilk ranch dressing, pimento cheese

FRESH FRUIT ^{G V}

SMALL 35 | LARGE 70

Fresh cut pineapple, cantaloupe, honeydew melon, grapes, berries, kiwi

CHEF'S BOARD ^N

SMALL 45 | LARGE 85

Local charcuterie, regional cheeses, fresh fruits, nuts, olives, crostini/cracker basket

SALADS

CAESAR SALAD ^G | \$35

Romaine hearts, Caesar dressing, garlic croutons, aged parmesan cheese

CLASSIC PASTA SALAD | \$48

Cavatappi pasta, pepperoni, olives, onion, cucumber, tomato, red peppers, cubed cheese, zesty Italian vinaigrette

GRILLED VEGETABLE SALAD | \$55

Chef's choice of vegetables including carrots, cauliflower, zucchini

ENHANCE YOUR SALAD

Served cold

ADD GRILLED CHICKEN ^G | \$20

ADD GRILLED SHRIMP ^G | \$30

WARM APPETIZERS

BAVARIAN SOFT PRETZELS STICKS | 35

Served warm with signature beer cheese sauce

MOZZARELLA STICKS | 30

Breaded mozzarella cheese served with fresh marinara dipping sauce

STICKY FRIED SMOKED BABY BACK RIBS | 65

Sweet and spicy BBQ sauce

CHICKEN WINGS | 75

Wings tossed in your choice of buffalo, garlic parmesan, or honey hot sauce served with celery, buttermilk ranch dressing

CHICKEN TENDERS | 75

BBQ sauce & buttermilk ranch dressing

FRITA FIESTA PLATTER | 90

CHOOSE ANY 5

onion rings, stuffed jalapeños, mac and cheese bites, chicken tenders, mozzarella sticks, spicy cauliflower, fried shrimp, French fries

SLIDERS

GLUTEN FREE SLIDER BUNS AVAILABLE WITH ADVANCE REQUEST

Comes 6 each, All served on Martin potato slider buns

BBQ PORK WITH PICKLE | 28

CHEESEBURGERS | 35

HOT HONEY FRIED CHICKEN | 40

SMOKED SHORT RIB | 48

CRAB CAKES | 48

BUILD YOUR OWN SLIDERS | 99

Your choice of 3 sliders listed above Served with lettuce, tomato, onions, sliced cheese, pickles, Martin potato slider buns

NACHO BAR | 75

Your choice of chicken or pork Served with fresh fried nachos, jalapeños, pico de gallo, queso, guacamole, sour cream, Southwestern black beans, chili con carne

ADD BARBICOA FOR \$10

THE ARENA PLATTER | 95

Sweet and spicy brisket, crispy chicken wings, sticky ribs, fried shrimp, jalapeño cheddar sausage, loaded potatoes

SWEETS

COOKIE & BROWNIE COMBO ^{N V} | 40

Freshly baked cookies and brownies

CHURROS | 40

Bourbon milk jam and cinnamon chocolate dipping sauce

CANDY SHOP | 60

Sweet goodies for the sweet tooth

COOKIE PLATTER | 35

12 freshly baked chocolate chip cookies

CAKES

8" ROUND | STARTS AT 36

Serves 8-10

1/4 SHEET | STARTS AT 42

Serves 15-20

1/2 SHEET | STARTS AT 61

Serves 35-40

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

A LA CARTE MENU

ALL SELECTIONS SERVE APPROXIMATELY 6 PEOPLE UNLESS NOTED OTHERWISE

FAN FAVORITES

COLD SANDWICHES

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

CHICKEN SALAD | 45

Family chicken salad recipe, mayo based with herbs and spices

BLT | 45

Crispy bacon, sliced tomatoes, fresh butter lettuce

ROAST BEEF | 50

Horseradish Aoli, balsamic onion jam, shaved beef

TURKEY | 50

Fresh sliced smoked turkey, poblano ranch spread

TOMATO MOZZARELLA | 45

Sliced tomatoes, fresh mozzarella, pesto and balsamic reduction

ITALIAN COMBO | 55

Assorted salami sliced paper thin

BEST OF THE WURST | 55

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

HOT DOGS | 45

8 all-beef franks, served with peppers, onions, sauerkraut, traditional rolls, condiments

TOPPINGS BAR | 25

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

FOOT LONG HOT DOGS | 75

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



HOT ENTREES

ROSEMARY ROASTED CHICKEN | 85

Grilled carrots and seasonal vegetables, roasted sweet potatoes, wine pan sauce

SMOKED BRISKET | 90

Sweet and spicy bbq sauce, grilled onion, roasted sweet potatoes, collard greens

HERB ENCRUSTED SALMON | 150

Butternut squash rice pilaf, butter roasted baby carrots, seasonal vegetables, lemon caper bechamel

ROASTED FILET | 200

Bordelaise sauce, truffled hash, caramelized cippolini onion

LAMB CHOPS ^G | 200

Herb roasted lamb chops, chimichurri, red wine demi, roasted mushrooms, smashed potatoes, asparagus

PIZZA

CLASSIC CHEESE PIZZA ^V | 30

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

PEPPERONI PIZZA | 35

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

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

BEVERAGES

AVAILABLE IN 6-PACK, UNLESS OTHERWISE NOTED

BEER

AMERICAN PREMIUM BEER | 30

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

IMPORT/CRAFT BEER | 40

WICKED WEED
HEINEKEN
RALLY POINT PILSNER
COMPASS ROSE IPA
TROPICALIA | 45

NON-ALCOHOLIC

HEINEKEN 0.0 | 30

HARD SELTZERS & READY-TO-DRINK | 40

TRULY HARD SELTZER VARIETY
JACK AND COKE
CUTWATER VARIETY

NON-ALCOHOLIC

SODAS & WATERS | 20

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

COFFEE | 20

FRESH-ROASTED REGULAR COFFEE
FRESH-ROASTED DECAFFEINATED COFFEE

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, 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, comes 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 | 320

(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 | 500

(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 Cutwater Dark Bali 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
MOUNT GAY | 80
RON ZACAPA | 85

COGNAC + SCOTCH

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

AMERICAN BOURBON + WHISKEY

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

INTERNATIONAL WHISKEY

JAMESON | 95
CROWN ROYAL | 95

WINE

WHITE WINE

BRIGHT AND BRISK

PINOT GRIGIO

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

FRESH AND FRUITY

RIESLING

SEAGLASS RIESLING,
WASHINGTON STATE | 30

TART AND TANGY

SAUVIGNON BLANC

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

RIPE AND RICH

RED BLEND, PINOT NOIR, MERLOT

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

CREAMY AND COMPLEX

CHARDONNAY

JOEL GOTT CHARDONNAY, CALIFORNIA | 30
NAPA CELLARS CHARDONNAY | 40
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

BLANTON'S BOURBON SINGLE BARREL
SELECT WHISKEY | 152

THE MACALLAN 12YR | 240
CLASE AZUL, ULTRA PREMIUM
REPOSADO TEQUILA | 372
THE MACALLAN 18YR | 984

MOET & CHANDON CHAMPAGNE
BRUT IMPERIAL | 152

JACK DANIEL'S SINGLE BARREL
SELECT (ENGRAVED BOTTLE) | 164
DOM PERIGNON CHAMPAGNE
BRUT VIINTAGE | 640

POLICIES & PROCEDURES



ANIKA SMITH
DIRECTOR OF PREMIUM

A Savannah native and 2016 graduate of Albany State University, Anika discovered her true calling upon returning home from college—embodying Savannah’s motto as “The Hostess City of the South.” Fueled by her passion, she refined her skills working in various restaurants and private dining clubs throughout Savannah.

After joining Enmarket Arena, Anika’s dedication and expertise quickly earned her a promotion to Director of Premium within just six months. In this role, she is committed to leveraging her extensive experience to elevate the Food & Beverage offerings, aiming to transform Enmarket Arena into a premier destination for exceptional premium guest experiences.



ZACHARY HODGES
SENIOR PREMIUM MANAGER

Zack is a seasoned professional in the food and beverage industry, holding a bachelor’s degree from Fairmont State University. His career began in the bustling environment of Topgolf in Las Vegas, where he developed a sharp skill set in mixology and customer engagement. From there, Zack advanced to the role of general manager at Wilbur’s Cocktail and Supper Club in South Carolina, where he excelled in overseeing daily operations, managing staff, and ensuring a top-notch customer experience.

Now based in Savannah, Zack is thrilled to bring his wealth of experience and enthusiasm for exceptional service to Enmarket Arena. He is eager to enhance the vibrant atmosphere of the venue and create memorable experiences for all guests.



CHEF DAVID SAMPSON

Welcome to the Suites at Enmarket Arena! We are delighted to offer you the finest arena fare on the East Coast. Through meticulous research and extensive menu testing, we’ve crafted a selection designed to elevate your experience here. Chef David and his talented team are dedicated to providing you and your group with a unique culinary experience that goes beyond the ordinary. It’s more than just hamburgers and hotdogs in Savannah—come see us soon and savor what sets us apart!