

2025-2026
SUITE MENU



POLICIES & PROCEDURES



The Enmarket Arena's hospitality team is available from 9:00am - 5:00pm Monday through Friday to assist with your food and beverage needs. Our staff is here to make your visit to Enmarket Arena not only a fun event but a fantastic dining experience! Our hospitality team can assist you with menu selection and special needs. If you have a special event or a unique client, the hospitality team will make sure all of the details are handled.

EXCLUSIVE PROVIDER

OVG Hospitality is the exclusive catering partner for Enmarket Arena, no outside food or beverage products are allowed anywhere in Enmarket Arena, including in the Event Area.

SUITE PRE-ORDERING PROCEDURES

To provide the freshest and highest quality of food service, we request that all food and beverage orders be placed at least three (3) business days prior to each event. Advance orders may be placed through our online portal. Please contact Anika (anika.smith@oakviewgroup.com) or Jermaine (jermaine.leeks@oakviewgroup.com) for questions.

DELIVERY OF ADVANCE ORDERS

To provide the best experience for you and your guests, unless otherwise requested, we will deliver your pre-order when gates open, so your guests never have to wait for your order. Hot food will be kept in chafing dishes; cold food will be refrigerated. All cold beverages will be stocked in your suite cooler along with any room temperature beverages on the countertop of your suite. A suite attendant will be assigned to provide service to you and your guests throughout the event. This service includes suite set-up, greeting early guests, delivering food and beverage products, and personal attention for you and your guests.

SPECIALIZED ITEMS

OVG Hospitality will endeavor to fulfill special menu requests, including gluten-free, vegetarian and vegan meals whenever possible.

ALLERGEN NOTICE

We take great care to accommodate dietary needs and strive to provide a safe and enjoyable experience for all guests. While we follow best practices to minimize cross-contact, we cannot guarantee that any item is completely free of allergens due to shared preparation environments and equipment. Please inform your OVG Hospitality suite representative in advance of any food allergies so we can best serve you and your guests.

PAYMENT METHODS

For all pre-orders, we require a credit card on file via our online ordering platform. All pre-order charges will be processed at the end of the event by OVG Hospitality. For all event day orders, a credit card is required to be presented at time of order. If you feel that exceptional service was delivered, please add gratuity for your suite attendant accordingly, as the menu prices do not include gratuity.

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 convenient for you and your guests; however, it is meant to supplement your advance order, not replace it. Your cooperation is sincerely appreciated. Please allow 45 minutes for the delivery of event day orders.

MANAGEMENT CHARGE AND TAXES

All orders are subject to current and applicable local and state taxes and include a 21% management charge and state sales tax. The Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities and wages), and is not charged in lieu of a tip or gratuity. 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.

ALCOHOLIC BEVERAGES

As the provider of alcoholic beverages at the stadium, OVGH takes very seriously its responsibilities under the law concerning the service of alcohol. It is not permitted to bring in or leave the facility with alcoholic beverages. Georgia state law prohibits the consumption of any alcoholic beverages by any person under the age of 21. Anyone under that age is legally prohibited from possessing or purchasing alcohol. OVGH reserves the right to refuse service to persons who appear to be intoxicated. The consumption of alcoholic beverages by intoxicated persons or by persons who appear to be intoxicated is also prohibited. You must ensure that all persons who consume alcoholic beverages in your suite are 21 years of age or older. Please request appropriate identification to ensure that your guests are of legal age. OVGH, 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.

CANCELLATION POLICY

Should you need to cancel your food and beverage order please contact the suite catering office. Orders cancelled less than 24 hours before the day of the event will be charged 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,
WITH BEVERAGES INCREASED TO MATCH THE QUANTITY



FAN FAVORITE PACKAGE | 300

CLASSIC POPCORN
PRETZEL STICKS AND BEER CHEESE
HOT HONEY CHICKEN SLIDERS
HOT DOGS
CHIPS AND SALSA
CLASSIC CHEESE PIZZA
CRUDITE PLATTER
COOKIE PLATTER
6 PACK DOMESTIC BEER
6 PACK BOTTLED WATER

PENALTY BOX | 390

CLASSIC POPCORN
PRETZEL STICKS AND BEER CHEESE
CHIPS AND QUESO DIP
CAESAR SALAD
CHEESEBURGER SLIDERS
HOT DOGS AND SAUSAGES
PEPPERONI PIZZA
FRUIT PLATTER
COOKIE & BROWNIE PLATTER
6 PACK DOMESTIC BEER
6 PACK BOTTLED WATER

LOW COUNTRY | 510

SMOKED BRISKET
STICKY FRIED RIBS
BBQ CHICKEN
FRIED GREEN TOMATO SLIDERS
MAC AND CHEESE
CANDIED YAMS
CORN BREAD
BANANA PUDDING TRIFLE
6 PACK DOMESTIC BEER
6 PACK BOTTLED WATER
6 PACK CANNED SODA

BUILD YOUR OWN | 360

CLASSIC POPCORN
PRETZEL STICKS AND BEER CHEESE
CHIPS AND QUESO DIP
CHOOSE 3:
SLIDER TYPE
pulled pork, cheeseburger, hot honey chicken,
fried green tomato
PIZZA
HOT DOGS
FRUIT PLATTER
VEGGIE PLATTER
STRAWBERRY CHOCOLATE BROWNIE TRIFLE
6 PACK DOMESTIC BEER
6 PACK BOTTLED WATER

A LA CARTE MENU

ALL SELECTIONS SERVE APPROXIMATELY 6 PEOPLE UNLESS NOTED OTHERWISE

SNACKS

CLASSIC POPCORN ^{GF V} | 30

Endless supply of butter-flavored popcorn

SWEET & SPICY SNACK MIX ^{V N} | 20

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

BOTTOMLESS SNACK ATTACK ^{V N} | 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

Baba Ghanoush

Tabouli

Pico de gallo

Salsa rojo

Black bean salsa

House-made guacamole

Hummus

ADD PRETZEL STICKS | 15.95

KNOT YOUR AVERAGE FLIGHT | 65

A trio of favorites: classic petite twists, cinnamon-sugar nuggets, and savory cheese & pepperoni sticks, served with beer cheese, marinara, and vanilla icing for dipping

COLD APPETIZERS

CRUDITÉS ^{GF V}

SMALL 30 | LARGE 65

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

FRESH FRUIT ^{GF V}

SMALL 40 | LARGE 75

Pineapple, grapes, strawberries, cantaloupe, blueberries

CHEF'S BOARD ^N

SMALL 45 | LARGE 85

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

SALADS

CAESAR SALAD ^V | \$45

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

CLASSIC PASTA SALAD | \$50

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

GRILLED VEGETABLE

SALAD ^{GF V} | \$60

Romaine with grilled carrots, cauliflower, broccoli, red onions, and zucchini, drizzled with balsamic glaze

ENHANCE YOUR SALAD

Served cold

ADD GRILLED CHICKEN | \$20

ADD GRILLED SHRIMP | \$40

WARM APPETIZERS

BAVARIAN SOFT PRETZELS STICKS ^V | 40

Served warm with signature beer cheese sauce

STICKY FRIED SMOKED SPARE RIBS | 65

Sweet and spicy BBQ sauce

CHICKEN WINGS ^{GF} | 75

Freshly fried chicken wings served with celery sticks and buttermilk ranch, choose your sauce: buffalo, BBQ, garlic parmesan, or honey hot

CHICKEN TENDERS | 80

BBQ sauce & buttermilk ranch dressing

FRITA FIESTA PLATTER | 90

CHOOSE ANY 5

Onion rings, jalapeño poppers, mac and cheese bites, chicken tenders, mozzarella sticks, spicy cauliflower, fried green tomatoes, French fries

BUILD YOUR OWN SLIDERS | 100

Create your perfect trio! Served with Martin's potato slider buns. Choose up to three proteins from the following:

BBQ PORK WITH PICKLE

CLASSIC CHEESEBURGER

HOT HONEY CHICKEN

SMOKED SHORT RIB

FRIED GREEN TOMATO

SAVORY CRAB CAKES

GLUTEN FREE SLIDER BUNS AVAILABLE
WITH ADVANCE REQUEST

NACHO BAR ^{GF} | 80

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 \$20

THE ARENA PLATTER | 99



Spicy and rich tomato-based infused with onion and peppers, vibrant and southern classic.

PIZZA

CLASSIC CHEESE ^V | 15 8" 40 16"

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

PEPPERONI | 18 8" 45 16"

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

BUILD YOUR OWN | 18 8" 45 16"

Toppings: Italian sausage, peppers and onions, mushrooms, olives and pepperoni

A LA CARTE MENU

ALL SELECTIONS SERVE APPROXIMATELY 6 PEOPLE UNLESS NOTED OTHERWISE

HOT ENTREES

ALL ENTREES SERVED WITH BABY CARROTS, GREEN BEANS AND YOUR CHOICE OF CAROLINA RICE OR ROASTED POTATOES

GRILLED RIBEYE STEAKS ^G | 250

Served with a house made garlic herb butter sauce

ROASTED TENDERLOIN ^G | 250

Served with country style brown gravy

BRAISED SHORT RIB ^G | 175

Slow cooked in a pho reduction, served a peppercorn demi-glace

SMOKED BRISKET ^G | 150

Smoked to perfection rich and beefy flavor with our house made BBQ sauce

SEARED SALMON ^G | 120

Served with a creamy lemon pepper butter sauce with dill and fresh lemon garnish

CREOLE SHRIMP ^G | 120

Served with a creamy lemon pepper butter sauce with dill and fresh lemon garnish

HOT HONEY FRIED CHICKEN | 95

Sweet with subtle heat finished with an orange blossom honey drizzle

DOG HOUSE

BEST OF WURST | 50

Jalapeño cheddar smoked sausage, caramelized onions, bakery-fresh buns

HOT DOGS | 45

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

TOPPINGS BAR ^V | 25

Toppings offered include chili, giardiniera, diced tomatoes, diced onion and choice of queso, beer cheese or cheddar cheese sauce



SANDWICHES

COLD SANDWICHES

SERVED ON 22" BREAD WITH LETTUCE AND TOMATOES, OIL AND VINEGAR AND ONIONS SERVED ON THE SIDE

ROAST BEEF | 55

Horseradish aoli, balsamic onion jam, shaved beef

SPICY ITALIAN COMBO | 55

Salami, pepperoni, spicy capicola sliced paper thin

CHICKEN CLUB BLT | 50

Crispy bacon, sliced tomatoes, fresh butter lettuce

TURKEY | 50

Fresh sliced smoked turkey, poblano ranch spread

CHICKEN SALAD | 45

Family chicken salad recipe, mayo based with herbs and spices

TOMATO MOZZARELLA | 45

Sliced tomatoes, fresh mozzarella, pesto and balsamic reduction

HOT SANDWICHES

SERVED ON 22" BREAD WITH PICKLED RED ONION, GIARDINIERA, PEPPERONIS

CHICAGO STYLE BEEF | 60

Provolone, au jus, shaved beef

BARBACOA TORTA | 60

Barbacoa, avocado, queso

MEATBALL | 50

Italian meatballs, marinara, mozzarella

CHICKEN PARMESAN | 50

Fried chicken cutlets, marinara mozzarella

SWEETS

COOKIE PLATTER ^V | 35

12 freshly baked cookies

BANANA PUDDING TRIFLE ^V | 48

Creamy vanilla pudding layered with fresh bananas, Nilla wafers, and whipped topping - a nostalgic Southern favorite

CHURROS ^V | 50

Bourbon milk jam and cinnamon chocolate dipping sauce

STRAWBERRY CHOCOLATE BROWNIE TRIFLE | 55

Layers of fresh strawberries, rich brownie, strawberry sauce, whipped cream, and chocolate crunchy pearls

COOKIE & BROWNIE COMBO ^V | 60

Freshly baked cookies and brownies

CANDY SHOP | 60

Sweet goodies for the sweet tooth

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

TWISTED TEMPTATIONS | 65

Cinnamon-sugar nuggets, served with your choice of dipping sauce: vanilla icing, caramel, or Nutella

BEVERAGES

AVAILABLE IN 6-PACK, UNLESS OTHERWISE NOTED

BEER

AMERICAN PREMIUM BEER | 30

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

IMPORT/CRAFT BEER | 40

MODELO
CORONA
RALLY POINT PILSNER
WICKED WEED PERNICIOUS
COMPASS ROSE IPA

NON-ALCOHOLIC

CORONA | 30

HARD SELTZERS & READY-TO-DRINK | 40

TRULY HARD PINEAPPLE
TRULY HARD WILD BERRY
JACK AND COKE
CUTWATER VARIETY
NUTRLS
GREEN MONKEY | 45

COCKTAIL TRAYS

ALL REQUIRE PRE-ORDER TO ENSURE
GARNISHES AND SUPPLIES

MARGARITA | 95 PACKAGE | 180

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

BLOODY MARY | 130 PACKAGE | 145

TITO'S
KETEL ONE
Ketel One, bloody mary mix, Tabasco, celery
salt, salami, celery sticks

MOSCOW | 145 MULE | 170

TITO'S
GREY GOOSE
Tito's, 6 ginger beer, mint, lime wedges,
comes with muddler

MIMOSA BAR | 80

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

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*

NON-ALCOHOLIC

SODAS & WATERS | 20

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

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
CLASSIC MARGARITA MIX | 20
STRAWBERRY MARGARITA MIX | 20
GOLD PEAK SWEET TEA | 32
GOLD PEAK UNSWEET TEA | 32



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
MOET & CHANDON CHAMPAGNE
BRUT IMPERIAL | 152
JACK DANIEL'S SINGLE BARREL
SELECT (ENGRAVED BOTTLE) | 164

THE MACALLAN 12YR | 240
CLASE AZUL, ULTRA PREMIUM
REPOSADO TEQUILA | 372
DOM PERIGNON CHAMPAGNE
BRUT VINTAGE | 640
THE MACALLAN 18YR | 984