



EVENT DAY MENU

All food orders serve 12 people

STARTERS

- BOTTOMLESS POPCORN**   30
Basket of Freshly Popped and Seasoned Popcorn
- RANCH KETTLE CHIPS & GREEN CHILI ONION DIP**   35
Fresh-Made Kettle Chips & House-Made Dip
- SWEET & SALTY SNACK MIX**   45
Blend of Nuts, Chocolate, and Dried Fruits
- CHIPS & SALSA TRIO***    50
Tri-Colored Tortilla Chips and House-Made Salsas
- CHIPS & QUESO**   50
Tri-Colored Tortilla Chips served with Green Chili Queso Dip
ADDITIONAL SIDE OF QUESO \$16

APPETIZERS

- VEGGIE STICKS & DIPS**   65
Assorted Fresh Vegetables, Grilled Asparagus, Crostinis, and Pita Bread Served with Red Pepper Hummus, Ranch, and Garlic Parmesan Dip
- SIDEWINDER FRENCH FRIES**   50
Served with Ketchup and Zesty Pub Sauce
- BAVARIAN PRETZEL STICKS**  12 PIECES 60
Salted and Served with Beer Cheese Dip
ADDITIONAL BEER CHEESE DIP AVAILABLE FOR \$20
- CHICKEN TENDERS** 160
Served with Ranch and BBQ Dipping Sauce
- HOUSE-SMOKED WINGS**  190
Bone-In Chicken Wings Tossed in a Choice of Buffalo, BBQ, or Sweet Chili Sauce. Served with Carrot Sticks, Celery Sticks, Ranch, and Blue Cheese Dipping Sauce

PRICES DO NOT INCLUDE TAX.

ALL FRIED FOODS ARE COOKED IN SHARED FRYERS & MAY CONTAIN ALLERGENS & ANIMAL PRODUCTS.

THE FOLLOWING MAJOR FOOD ALLERGENS MAY BE USED AS INGREDIENTS: MILK, EGG, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOY, AND SESAME.
PLEASE NOTIFY OVG HOSPITALITY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.

 VEGETARIAN  GLUTEN FREE  DAIRY FREE  CONTAINS NUTS

SALADS

- HEIRLOOM CAESAR SALAD** 50
Chopped Romaine, Shaved Parmesan Cheese, Heirloom Tomatoes. Served with Garlic-Herb Croutons and Caesar Dressing
- THE RANCH GARDEN SALAD**   60
Mixed Greens, Heirloom Tomatoes, Red Onions, Cucumbers, Carrots, Sunflower Seeds, Cheddar Jack Cheese, and Ranch Dressing

BURGERS & DOGS

- NATHAN'S ALL-BEEF HOT DOGS**  125
Served with Onions, Sauerkraut, Condiments, and Buns
- CATTLEMAN'S ALL-BEEF GRILLED HAMBURGERS** 12 PIECES 185
Served with Lettuce, Tomato, Onions, Pickles, Cheddar Cheese, Brioche Buns, and Condiments
MAY SUBSTITUTE VEGGIE BURGERS UPON REQUEST

DESSERTS

- ASSORTED FRESH-BAKED COOKIES**   24 PIECES 45
Mix of M&M, Double Chocolate, and Chef's Choice Cookies
*GLUTEN FREE COOKIES AVAILABLE UPON REQUEST FOR AN ADDITIONAL \$2.00 EACH
- COOKIE & BROWNIE PLATTER**   24 PIECES 65
Assorted Fresh-Baked Cookies, Fudge Brownies, and Blondie Bars
- CENTER ICE CANDY CRUSH**  70
Skittles, Starburst, Hershey's Kisses, Plain & Peanut M&Ms

BEVERAGES

ZERO PROOF

WATER 6 PACK 16OZ CANS 35
Aquafina

POPPI 6 PACK 16OZ CANS 38

SOFT DRINKS 6 PACK 12OZ CANS 22

Pepsi, Diet Pepsi, Starry, Dr. Pepper, Mountain Dew

BEER 6 PACK 12OZ CANS 32

Heineken 0.0, Athletic Brewing Co. Upside Dawn
Golden Ale, Athletic Brewing Co. Run Wild IPA

BEER

DOMESTIC BEER 6 PACK 12OZ CANS 32

Coors Light, Coors Banquet, Miller Lite, Michelob Ultra

PREMIUM BEER 6 PACK 12OZ CANS 42

Modelo, Voodoo Ranger IPA, Mountain Time

SELTZERS & COCKTAILS

36&OAK BOXED COCKTAIL 6 PACK 250ML BOXES 54

Margarita, Paloma, Vodka Cranberry, Vodka Lemonade

TRULY 6 PACK 12OZ CANS 42

Wild Berry, Fruit Punch

WHITE CLAW 6 PACK 12OZ CANS 42

Wild Berry, Fruit Punch

SUN CRUISER 6 PACK 12OZ CANS 54

Classic Vodka Iced Tea

HIGH NOON 6 PACK 12OZ CANS 50

LIQUOR

VODKA

Four Carat 125
New Amsterdam 130
Tito's 130
Grey Goose 200

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New Amsterdam 80
Hendricks 180

TEQUILA

Milagro Blanco 110
Casamigos Blanco 190
Casamigos Reposado 210
Casamigos Anejo 230

SCOTCH

Glenfiddich 12 Year 200
Balvenie 12 Year 280

WHISKEY & BOURBON

Jack Daniels 125
Bulleit 125
Pendleton 180
Tullamore Dew Irish 180
Crown Royal 180
Garrison Brothers 230

RUM

Bacardi Silver 80
Parrot Bay 115

OWEN'S CRAFT MIXERS 4 PACK 8OZ CANS 25

Margarita, Ginger Beer, Classic Lemonade,
Sparkling Cranberry, American Tonic, Club Soda

WINE

HOUSE WINE 6 PACK CANS 110

Red Blend, Chardonnay

PRICES DO NOT INCLUDE TAX.

PAYMENT METHODS

A credit card is required for all orders. All charges will be incurred at the end of the event through OVG Hospitality onto the provided credit card.

If you feel that exceptional service was delivered you are welcome to add a gratuity for your Suite Attendant, as menu prices do not include gratuity.

SALES TAX

Suite menu pricing does not include tax. A tax of 6.7% will be added to your total bill.

SUITE CABINET AND REFRIGERATOR ACCESS

Suite cabinets & refrigerators may be unlocked only at the request of a suite holder or an authorized guest. Please contact the OVG Hospitality Premium Services Manager to confirm or update your list of authorized guests.

SECURITY

Please remove all personal property from the suite when leaving. OVG Hospitality is not responsible for any misplaced property left unattended in your suite.

CONTACT INFORMATION

Sena Hagen | Premium Services Manager
Sena.Hagen@oakviewgroup.com

Britany Nachtrieb | Food & Beverage Operations Manager
Britany.Nachtrieb@oakviewgroup.com

ALCOHOLIC BEVERAGES

At OVG Hospitality we encourage the responsible consumption of wines, spirits, & beers in moderation. It is the responsibility of the suite holder or host to monitor & control alcoholic beverage consumption within the suite.

- State ordinance prohibits alcoholic beverages from entering or leaving the facility grounds.
- Minors under the age of 21 are not permitted to consume alcoholic beverages at any time within Blue Federal Credit Union Arena or on The Ranch property.
- Your suite comes with a refrigerator & cabinets for your beverage service. Purchased product that is leftover after an event will be locked in the refrigerator or cabinet until the suite holder or authorized guest returns & requests these be unlocked.
- Ask the Premium Services Manager about specialty bar packages. A perk of being a suite holder is the ability to set a standard beverage par that will be filled for every event unless otherwise noted.
- All events within Blue Federal Credit Union Arena have last calls & alcohol service cut off times. At alcohol cutoff, all alcohol within the suite will be returned to the refrigerator and/or cabinet & locked. Alcohol service cutoff time varies with each event. Please refer to your Suite Attendant for last-call times.
- Alcoholic beverages may not be taken outside of the venue at any time.
- Be a team player – DRINK RESPONSIBLY

