



## SUITE MENU



# WELCOME TO THE BUDWEISER EVENTS CENTER



We are pleased to present the new and upgraded Suites Menu for the 2022 | 2023 season.

To place an order or if you have any questions, please reach out to us at:

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**LOGAN ELLIS**

Premium Services Manager  
[Logan.Ellis@oakviewgroup.com](mailto:Logan.Ellis@oakviewgroup.com)

**EMILY MEISTER**

Assistant General Manager  
[Emily.Meister@Oakviewgroup.com](mailto:Emily.Meister@Oakviewgroup.com)





# NORDY'S BBQ \$400

Smoked Meat Served with Buns, Kansas City style BBQ Sauce, Pickles, Cornbread



## CHOICE OF TWO:

Nordy's Brisket, Carolina Pulled Pork, Nordy's Ribs

## CHOICE OF TWO:

Mac n' Cheese, Aunt Judy's Beans, Pasta Slaw

## FRESH BAKED CHOCOLATE CHIP COOKIES

# PIZZA PARTY \$325

## BOTTOMLESS POPCORN

Basket of freshly popped and seasoned popcorn

## KRAZY KARL'S PIZZA CHOICE OF TWO

### 7 CHEESE

Marinara, Three Cheese Blend, Cheddar Cheese, Feta, Cream Cheese, Ricotta, and Fresh Basil

### PEPPERONI

Marinara, Three Cheese Blend, Pepperoni

### VEGETARIAN

Marinara, Mushrooms, Tomatoes, Green Peppers, Red Onions, Black Olives, and Artichokes

### THE WORKS

Marinara, Pepperoni, Sausage, Mushrooms, Black Olives, Red Onions & Green Peppers

### MEATY

Pepperoni, Sausage, Ham, Ground Beef, Bacon

### JALAPENO POPPER

Bacon, Jalapeno, Cream Cheese

### CHICKEN BACON RANCH

Ranch, Grilled Chicken, Bacon, and Garlic

## CAESAR SALAD

Romaine, Croutons, Tomatoes, Parmesan, Caesar Dressing

## BONELESS WINGS

Choice of Buffalo, Sweet Chili, BBQ,

Served with Ranch & Blue Cheese Dip and Celery Sticks

## ASSORTED DESSERT BARS

 Gluten-Free  Vegetarian

Pricing is inclusive of all fees and Colorado sales taxes. Gratuities are at the suite holder's discretion.





# THE BARN BURNER \$375

## **BOTTOMLESS POPCORN**

Basket of freshly popped and seasoned popcorn

## **KETTLE CHIPS WITH LOADED POTATO DIP**

Salted Kettle Chips served with House-made Potato Dip (GF/V)

## **VEGGIE STICKS AND DIP**

Assortment of Fresh Seasonal Vegetables served with House Made Hummus, Garlic Parmesan Dip, Ranch, Crostinis

## **CHICKEN TENDERS**

Chicken Tenders served with Ranch Dressing, BBQ Sauce, Honey Mustard

## **NATHANS ALL BEEF HOT DOGS**

Served with Onions, Sauerkraut, Condiments, Buns

## **GRILLED ANGUS BEEF HAMBURGERS**

All Beef Hamburgers served with Lettuce, Tomato, Onion, Pickles, Cheese, Condiments, Buns

## **FRESH BAKED COOKIES**

 Gluten-Free  Vegetarian

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## SNACKS

All items must be ordered at least three (3) business days in advance  
All offerings serve 12 people

**BOTTOMLESS POPCORN**   **\$20.00**  
Basket of freshly popped and seasoned popcorn

**KETTLE CHIPS & ONION DIP** **\$20.00**

**CHIPS AND SALSA TRIO**   **\$38.00**  
Tortilla Chips with Salsa Rojo, Salsa Verde, Pico de Gallo

## SALADS

All items must be ordered at least three (3) business days in advance  
All offerings serve 12 people

**CAESAR SALAD** **\$40.00**  
Garlic Croutons, Parmesan Cheese

**CLASSIC ICEBERG WEDGE SALAD** **\$35.00**  
Blue Cheese, Plum Tomato, Crispy Bacon, Red Onion,  
Blue Cheese Vinaigrette

**CREAMY SOUTHERN RAINBOW SLAW** **\$30.00**  
Colorful Greens, Horseradish Dressing

**LOADED PASTA SALAD** **\$40.00**  
Smoked Gouda, Cheddar, Applewood Bacon, Scallions,  
Hard-Boiled Eggs



# APPETIZERS

All items must be ordered at least three (3) business days in advance. All offerings serve 12 people

## COLD OPTIONS

**FRESH FRUIT** \$50.00

Served with Honey Yogurt Dip

**POACHED SHRIMP COCKTAIL** \$165.00

Served with Horseradish Cocktail Sauce

**CHEESE AND SAUSAGE BOARD** \$55.00

Local cheeses, Sausages, Assorted Mustards, Gherkins, Garlic Crostini

**GRILLED VEGETABLES & FRESH MOZZARELLA CHEESE BOARD** \$35.00

Balsamic Vinegar, Extra Virgin Olive Oil

**FRESH VEGETABLE STICKS AND DIPS** \$40.00

Carrot, Celery, Asparagus, Cucumbers, Scallions, Peppers, Ranch Dip,  
Roast Red Pepper Hummus, Roast Garlic Parmesan dip

## WARM OPTIONS

**SMOKED WING BAR** \$165.00

Smoked Wings, Sweet Chili Garlic Sauce, BBQ, Traditional Hot Wing Sauce, Blue Cheese Dipping Sauce

**CHICKEN TENDERS** \$155.00

Served with BBQ Sauce and Ranch Dressing

**SOUTHWESTERN NACHO BAR** \$85.00

Chili, Queso, Sour Cream, House Made Salsa Rojo

**FRIED CHEESE RAVIOLI** \$65.00

Served with Marinara and Shredded Parmesan

**BAVARIAN PRETZEL STICKS AND BEER CHEESE DIP** \$48.00

# ENTREES

All items must be ordered at least three (3) business days in advance  
All offerings serve 12 people


**CHILLED BEEF TENDERLOIN** **\$275.00**  
Served with Arugula, Beef Steak Tomatoes,  
Horseradish Sauce, Petite Butter Rolls

**SMOKED BEEF BRISKET** **\$160.00**  
Sweet BBQ Sauce, Fried Onion Straws

**GRILLED CHICKEN FLATBREAD SANDWICH** **\$75.00**  
with Pesto Aioli



All pizzas are 14" and cut into 8 pieces

**7 CHEESE PIZZA** **\$30.00**   
Marinara, Three Cheese Blend, Cheddar Cheese, Feta, Cream  
Cheese, Ricotta, Fresh Basil

**PEPPERONI** **\$35.00**  
Marinara, Three Cheese Blend, Pepperoni

**SPECIALTY PIZZA** **\$40.00**

**VEGETARIAN**  
Marinara, Mushrooms, Tomatoes, Green Peppers,  
Red Onions, Black Olives, Artichokes

**THE WORKS**  
Marinara, Pepperoni, Sausage, Mushrooms,  
Black Olives, Red Onions, Green Peppers

**MEATY**  
Pepperoni, Sausage, Ham, Ground Beef, Bacon

**JALAPENO POPPER**  
Bacon, Jalapeno, Cream Cheese



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# SANDWICHES, SAUSAGES & DOGS

## NATHANS ALL BEEF HOT DOGS

Served with Onion, Sauerkraut, Condiments, Buns

**\$110.00**

## ALL AMERICAN SUB SANDWICH

Roast Turkey, Honey Ham, Cheddar, Swiss, Lettuce, Tomato

**\$110.00**

## PLANT BASED BURGER BAR

Plum Tomatoes, Butter Lettuce, Red Onions, House Made Pickles

**\$135.00**

## SMOKED SAUSAGES



Sweet and Spicy Pepper Relish, Rustic Sausage Rolls

**\$100.00**

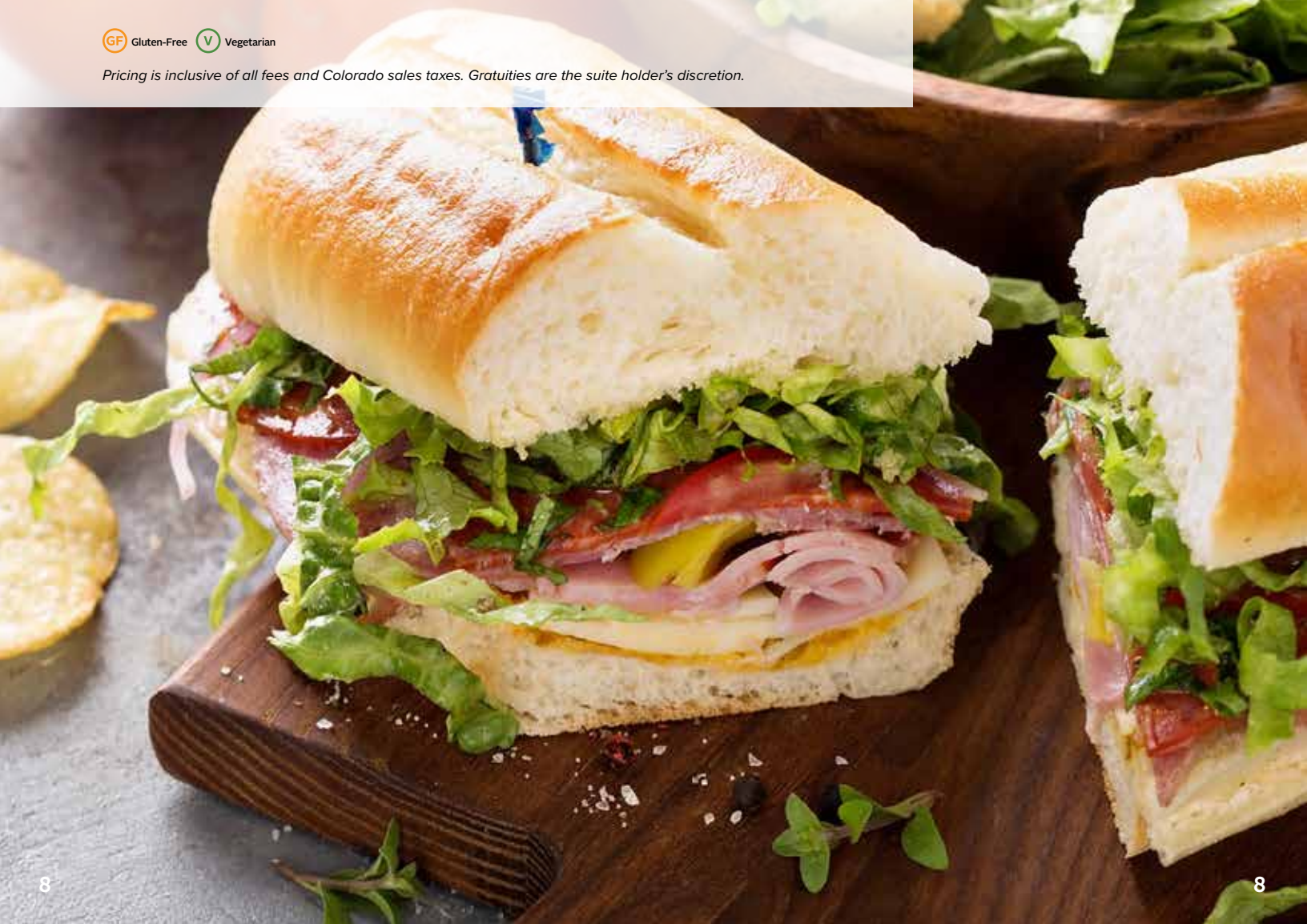
## GRILLED ANGUS BEEF HAMBURGERS

Served with Lettuce, Tomato, Onion, Pickles, Cheese, Condiments, Buns

**\$120.00**

 Gluten-Free  Vegetarian

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## DESSERTS

COLORADO EAGLES COOKIES	\$48.00
COOKIE AND BROWNIE PLATTER	\$65.00
PLATTER OF WARM CHOCOLATE CHUNK COOKIES	\$36.00
CHOCOLATE COVERED PRETZEL RODS	\$30.00
MACKENZIE MUDDY BUDDIES	\$30.00

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# BEVERAGES

CAN BE PREORDERED IN ADVANCE OR ON DAY OF EVENT

## NON-ALCOHOLIC BEVERAGES

### SOFT DRINKS \$18.00

6 pack 12oz cans

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Tonic Water, Soda Water

### BOTTLED WATER \$22.00

6 pack 20oz bottles

Aquafina Bottled Water

### BUDWEISER ZERO \$28.00

6 pack 12oz bottles

## BEER

### DOMESTIC BEER \$28.00

6 pack 12oz cans

Budweiser, Bud Light, Coors Light, Michelob Ultra, Shock Top

### PREMIUM BEER \$38.00

6 pack 12oz cans

90 Shilling, Fat Tire, Dales Pale Ale, Goose Island IPA, Modelo

## SELTZERS & COCKTAILS

### BUD LIGHT SELTZERS \$38.00

6 pack 12oz cans

Black Cherry, Mango

### CUTWATER CANNED COCKTAILS \$60.00

6 pack 12oz cans

Tiki Rum Mai Tai, Lime Margarita, Long Island Iced Tea, Ranch Water

### SIMPLY SPIKED LEMONADE \$40.00

6 pack 12oz cans

Lemonade, Watermelon, Blueberry



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## LIQUOR

### VODKA

FOUR CARAT VODKA	\$120.00
TITO'S	\$120.00
KETEL ONE	\$140.00

### GIN

TANQUERAY	\$110.00
BOMBAY SAPPHIRE	\$120.00

### TEQUILA

JOSE CUERVO GOLD	\$95.00
DON JULIO ANEJO	\$220.00

### WHISKEY

JACK DANIELS	\$130.00
CROWN ROYAL	\$150.00
BULLEIT BOURBON	\$160.00

### RUM

BACARDI SILVER	\$100.00
CAPTAIN MORGAN	\$105.00

### MIXERS

Sweet & Sour Mix	\$20.00
Margarita Mix	
Cranberry Juice	
Orange Juice	

## WINE

750ML BOTTLES

### RED WINE

FRONTERA MERLOT	\$34.00
ELWAY CABERNET SAUVIGNON	\$54.00

### WHITE WINE

FRONTERA SAUVIGNON BLANC	\$34.00
ELWAY CHARDONNAY	\$54.00

### BABE CANNED WINE

6 pack 12oz cans	\$30.00
Rose, Grigio, Red	

 Gluten-Free  Vegetarian

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# FOOD & BEVERAGE SERVICE POLICIES

## ORDERING AND CONTACT INFORMATION

This menu is available for pre-order only. Please refer to the Event Day Menu for all orders less than three (3) days prior to the event. To place an order, please contact OVG Hospitality Premium Services Manager, Logan Ellis, by emailing your order to [Logan.Ellis@OakViewGroup.com](mailto:Logan.Ellis@OakViewGroup.com).

## PAYMENT METHODS

A credit card is required for all pre-orders. All pre-order charges will be incurred at the end of the event through OVG Hospitality onto the provided credit card. All event-day orders require full payment at the conclusion of the event and must be paid via 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.

## FOOD AND BEVERAGE DELIVERY

All pre-ordered food and beverage will be delivered to your suite prior to your arrival, upon doors open, unless otherwise requested or noted. Some items must remain in the kitchen until requested to ensure the highest quality and presentation.

## CANCELLATIONS

In the event you must cancel your order, please notify OVG Premium Services Manager, Logan Ellis, immediately. Orders canceled within less than 48 hours of the scheduled event will be charged 100% of the food and beverage order.

## ALCOHOLIC BEVERAGES

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

- State ordinance prohibits alcohol 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 the venue.
- Your Suite comes with a refrigerator and 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 and requests these be unlocked.
- Ask our Premium Services Manager, Logan Ellis, 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.
- 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

## SUITE CABINET AND REFRIGERATOR ACCESS

Suite cabinets and refrigerators may be unlocked only at the request of a suite holder or an authorized guest. Please contact OVG Hospitality Premium Services Manager, Logan Ellis, to confirm or update your list of authorized guests. Guests of legal drinking age who are not on the authorized guest list are welcome to purchase alcohol, however, they will not have access to already purchased products within the cabinets or refrigerator.

## 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.

