



EVENT DAY MENU



STARTERS

Pricing based on 12 people.

BOTTOMLESS POPCORN

Basket of Freshly Popped and Seasoned Popcorn

25

KETTLE CHIPS & RANCH ONION DIP*

Fresh-Made Kettle Chips & House-Made Dip

25

SWEET & SALTY SNACK MIX*

Blend of Nuts, Chocolate, and Dried Fruits

30

CHIPS & SALSA TRIO*

Tri-Colored Tortilla Chips and House-Made Salsas

44

VEGGIE STICKS & DIPS

Assorted Fresh Vegetables, Grilled Asparagus, Crostinis, and Pita Bread Served with Red Pepper Hummus, Ranch, and Garlic Parmesan Dip

60

APPETIZERS

Pricing based on 12 people.

SIDEWINDER FRENCH FRIES*

Served with Ketchup and Zesty Pub Sauce

47

BAVARIAN PRETZEL STICKS 12 PIECES

Salted and Served with Beer Cheese Dip

70

ADDITIONAL BEER CHEESE DIP AVAILABLE FOR AN ADDITIONAL \$8

CHICKEN TENDERS

Served with Ranch and BBQ Dipping Sauce

160

HOUSE-SMOKED CHICKEN WINGS*

Bone-in Chicken Wings Tossed in a Choice of Buffalo, BBQ, or Seet Chili Sauce Served with Carrot Sticks, Celery Sticks, Ranch, and Blue Cheese Dipping Sauce

170

SALADS

Pricing based on 12 people.

HEIRLOOM CAESAR SALAD

45

Chopped Romain, Shaved Parmesan Cheese, Heirloom Tomatoes. Served with House-Made Harlic-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

Pricing based on 12 people.

NATHAN'S ALL-BEEF HOT DOGS 12 PIECES

125

Served with Onions, Sauerkraut, Condiments, and Buns

CATTLEMAN'S ALL-BEEF GRILLED HAMBURGERS 12 PIECES

165

Served with Lettuce, Tomato, Onions, Pickles, Cheddar Cheese, Potato Buns, and Condiments

MAY SUBSTITUTE VEGGIE BURGERS UPON REQUEST

DESSERTS

Pricing based on 12 people.

ASSORTED FRESH-BAKED COOKIES 24 PIECES

40

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

70

Assorted Fresh-Baked Cookies, Fudge Brownies, and Blondie Bars

ASSORTED DESSERT BARS 16 PIECES

92

Dessert Bar Assortment Includes Seven Layer Bars, Mount Caramel Oatmeal, Raspberry Rhapsody, and Old-Fashioned Lemon



PRICES DO NOT INCLUDE TAX.

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

THE BLUE FEDERAL CREDIT UNION ARENA IS NOT A DEDICATED GLUTEN-FREE FACILITY AND MAY NOT BE SAFE FOR THOSE WITH CELIAC DISEASE.

BEVERAGES

Pricing based on 12 people.

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS 6 PACK 12OZ CANS 18

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

WATER 6 PACK 16OZ CANS 22

Aquafina

COORS EDGE 6-PACK 12OZ CANS 28

Beer

DOMESTIC BEER 6 PACK 12OZ CANS 28

Coors Light, Coors Banquet, Blue Moon, Sam Adams,
Michelob Ultra

PREMIUM BEER 6 PACK 12OZ CANS 38

Modelo, Voodoo Ranger IPA, Fat Tire, 90 Shilling,
SIPPIN' Pretty Fruit Sour, Lagerado Crispy Lager

SELTZERS & COCKTAILS

WHITE CLAW 6 PACK 12OZ CANS 38

Black Cherry, Mango, Strawberry

TWISTED TEA 6 PACK 12OZ CANS 38

LIQUOR

VODKA

Four Carat Vodka 120
Tito's 120
Ketel One 140

GIN

Tanqueray 120
Bombay Sapphire 140
Hendricks 200

TEQUILA

Casamigos Blanco 120
Casamigos Reposado 150
Casamigos Anejo 180

SCOTCH

Dewars 130
Johnny Walker Black 220

WHISKEY & BOURBON

Pendleton 130
Jack Daniels 140
Jameson 160
Crown Royal 175
Bulleit Bourbon 180

RUM

Bacardi Silver 100
Malibu 110
Captain Morgan 110

MIXERS

Sweet & Sour Mi 20
Margarita Mix 20
Cranberry Juice 20
Orange Juice 20

WINE

CANNED WINE 6 PACK 12OZ CANS 38

Ask us about our selection

PRICES DO NOT INCLUDE TAX.

ORDERING INFORMATION



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) business days prior to the event. To place an order, please contact OVG Hospitality Premium Services Manager, Meaghan Becker, by emailing your order to Meaghan.Becker@oakviewgroup.com.

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.

FOOD AND BEVERAGE DELIVERY

All pre-ordered food and beverages 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, Meaghan Becker, 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 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 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, Meaghan Becker, 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 and alcohol service cut off times. At alcohol cutoff, all alcohol within the suite will be returned to the refrigerator and/or cabinet and 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

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, Meaghan Becker, 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.