

'MORE VIBES

SUITE MENU



CFG BANK ARENA

WELCOME

We are excited to host you at CFG Bank Arena, the new world-class entertainment venue in Charm City. This menu has been crafted to complement your event experience, featuring bold flavors and regionally inspired favorites.

Our dedicated culinary team is committed to serving authentic Maryland flavors as well as arena classics with a flare. Our team takes pride in sourcing from local purveyors and farmers to create quality menu items to please a variety of guest tastes.

As part of our green initiatives, we will exclusively offer eco friendly service-wares made from 100% renewable resources and BPI-certified compostables.

We are honored to serve you and deliver a world-class hospitality experience at CFG Bank Arena in Baltimore.



PRE-ORDER PACKAGES

Packages designed to serve 8 guests.

THE CLASSIC SUITES SPREAD

420

BOTTOMLESS POPCORN ^{GF V}

TINY TWIST CRUNCHY PRETZELS ^V

SEASONAL VEGETABLE CRUDITE & DIP ^{GF V}

Seasonal fresh cut vegetables, ranch dip, roasted red pepper hummus

CHEESE & CHARCUTERIE BOARD ^{GF}

Local cheeses, cured meats, spicy mustards, assorted crackers, garnish

CHICKEN TENDERS

Fried golden brown served with bbq sauce, honey mustard

ALL BEEF HOT DOGS

Served with chili and traditional condiments

WARM CHOCOLATE CHUNK COOKIES ^V

SOUTHWEST PACKAGE

500

LOADED QUESO DIP ^{GF}

Chorizo sausage, peppers, onions, cilantro with tortilla chips

SOUTHWEST CHOPPED SALAD ^{GF V}

Roasted corn, black bean salsa, grape tomatoes, red onion, fried tortilla strips, avocado ranch dressing

CHICKEN OR STEAK FAJITAS

Marinated skirt steak or chicken thighs, peppers, onions, house-made guacamole, sour cream, pickled whole jalapenos

ARROZ ALA MEXICANA ^{GF}

Long rice, tomatoes, red and green peppers

CHURROS ^V

Cinnamon sugar, dulce de leche

GF - GLUTEN FREE | **V** - VEGETARIAN | **VG** - VEGAN

Prices do not include Sales Tax or Administrative Fee

PRE-ORDER PACKAGES

Packages designed to serve 8 guests.

HEART OF BALITIMORE PACKAGE

510

KETTLE CHIPS & ONION DIP ^V

ROASTED CORN & KALE CAESAR SALAD ^V

Baby kale, sweet corn, shaved parmesan cheese, garlic croutons, house-made caesar dressing

CHICKEN WINGS ^{GF}

Choice of hot honey old bay, honey bbq, buffalo, ranch dressing

HALF SMOKES

Diced onions, cheddar cheese, chili

MARYLAND CRABCAKES

Crabcakes served with a roasted corn remoulade and lemon wedge

BERGER COOKIE ICE CREAM SANDWICHES ^V

SOCIETY PACKAGE

520

CRAB RANGOON DIP

Warm crab and cream cheese dip, ginger scallion oil, sweet chili sauce, crispy wonton chips

WAGYU PIGS IN A BLANKET

Wagyu beef hot dogs, everything spice croissant pastry, spicy ketchup, bavarian mustard

LOADED TATER TOTS ^V

Vegetarian chili, cheddar cheese sauce, crispy jalapenos, scallion sour cream

SPICY CABBAGE SLAW ^V

Trio of cabbage, shaved vegetables, mint, pineapple, thai-style peanut dressing

CRISPY BABY BACK RIBS

Slow cooked & fried pork baby back ribs, honey sesame bbq sauce

TOFFEE CHOCOLATE CHIP COOKIES

Dark chocolate chunks, toffee brittle, sea salt

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PRE-ORDER PACKAGES

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CHARM CITY PACKAGE

620

HOUSEMADE CHIPS & GUACAMOLE, SALSA ROJA ^{VG}

WEDGE SALAD ^{GF}

Applewood bacon, gorgonzola cheese, red onion, heirloom cherry tomatoes, ranch dressing

CHICKEN AND WAFFLES

Red velvet Belgium waffles, buttermilk fried chicken wings with honey butter

FOUR CHEESE MACARONI & CHEESE ^V

Four cheese bechamel sauce and cavatappi pasta

CORNED BEEF RUEBEN SANDWICH

House-made corned beef, thousand island dressing, swiss cheese, coleslaw dressing, Jewish rye bread

NEW YORK CHEESECAKE ^V

Berry compote and local strawberries

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PACKAGES

SNACKS

APPETIZERS

SALADS & LITE

ENTREES

PIZZA

DESSERTS

BEVERAGES

POLICIES



SNACKS

BOTTOMLESS POPCORN ^{GF V}	37
TINY TWIST CRUNCHY PRETZELS ^V	22
CHIPS & SALSA ROJA ^{GF V}	43
Add guacamole 25	
KETTLE CHIPS & ONION DIP ^V	55
SWEET & SALTY SNACK MIX ^V	45
Nacho peanuts, pretzels, rye chips, cheese crackers, cheese wicks, breadsticks: sesame seed, plain, cheesy sesame	

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All Menu Items Designed to Serve 8 guests.
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APPETIZERS

LOADED QUESO DIP ^{GF} **48**
 Chorizo sausage, peppers, onions, cilantro with house-made nacho chips

FRESH FRUIT PLATTER ^{V GF} **70**
 Honeydew, cantaloupe, grapes, pineapple, strawberry, blueberries, blackberries

SEASONAL VEGETABLE CRUDITÉ & DIP ^{V GF} **75**
 Seasonal fresh cut vegetables, ranch dip, roasted red pepper hummus

CHEESE CHARCUTERIE BOARD **90**
 Local cheeses, cured meats, spicy mustards, assorted crackers, garnish

BAVARIAN PRETZELS WITH BEER CHEESE ^V **90**
 Add crab dip 110

NACHO BAR ^{GF V} **105**
 Tortilla chips, queso, black bean, cheddar/jack cheese, pico de gallo, salsa verde, vegetarian chili, sour cream

CHICKEN WINGS ^{GF} **140**
 Choice of hot honey old bay, honey bbq, buffalo, ranch dressing

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SALADS

Designed to Serve 8 guests.

- CLASSIC ICEBERG WEDGE** 55
Blue cheese crumbles, plum tomatoes, crispy bacon, red onions, blue cheese dressing
- PASTA SALAD** ^V 60
Cavatappi pasta, heirloom baby tomatoes, red onion, parsley, spinach, parmesan cheese Italian dressing, cucumber, Italian seasoning
- ROASTED CORN AND KALE CAESAR SALAD** ^V 60
Baby kale, sweet corn, shaved parmesan cheese, garlic croutons, house-made caesar dressing
- SOUTHWEST CHOPPED SALAD** ^{GF V} 60
Roasted corn, black bean salsa, grape tomatoes, red onion, fried tortilla strips, avocado ranch dressing

LITE OPTIONS

Designed to Serve 4 guests.

- CHICKPEA CURRY** ^V 45
Chickpeas, kale, peppers, curry paste, basmati rice
- VEGETABLE LO MEIN** ^V 50
Stir-fry vegetable blend including broccoli florets, julienned carrots, onion strips, red pepper strips, celery, mushrooms, and water chestnuts. Served with lo mein noodles and Kikkoman soy sauce
- CAULIFLOWER TACOS** ^V 65
Red cabbage & white cabbage roasted, red onion, cilantro, sour cream, roasted cauliflower
- VEGETABLE PRIMAVERA** ^V 90
Roasted vegetables, fresh herbs, spinach, marinara over pasta

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ENTREES

CHICKEN AND WAFFLES 130

Red velvet Belgium waffles, buttermilk fried chicken wings with honey butter

BIRRA TACOS ^{GF} 120

Slow braised short rib, yellow corn tortillas, mozzarella cheese, cilantro, white onion

TACO BAR ^{GF} 170

Seasoned beef or cilantro chicken, on corn tortilla taco shells, black beans, cheddar/jack cheese, jalapenos, salsa rojo, pico de gallo, sour cream

CHICKEN TENDERS 120

Honey BBQ sauce, honey mustard

FOUR CHEESE MACARONI & CHEESE ^V 120

Four cheese bechamel sauce, cavatappi pasta

MARYLAND CRAB CAKES 190

Crab cakes served with a roasted corn remoulade, lemon wedge

CHILLED BEEF TENDERLOIN 225

Arugula, shaved red onions, beef steak tomatoes, tiger sauce, mini potato rolls

ROASTED SALMON FILET 220

Harvest couscous, apple fennel slaw

SANDWICHES, SAUSAGES & DOGS

ARTISAN ITALIAN HOAGIE 85

Local Italian cured meats & cheeses, hoagie rolls

ROMA ITALIAN SAUSAGES 105

Grilled peppers & onion, hoagie rolls

ALL BEEF HOT DOGS 115

Served with chili, traditional condiments

CORNED BEEF RUBEN SANDWICH 120

House made corned beef, thousand island dressing, swiss cheese, coleslaw dressing, Jewish rye bread

CHEESESTEAKS 135

Shaved rib-eye steak, cheese whiz, fried onions, hoagie roll

GOURMET SLIDERS ^{CHOICES INCLUDE}

FRIED CHICKEN SLIDER 155

Choose your favorite flavor: original, hot honey, or mambo sauce, bread & butter pickles, smokey aioli

PLANT BASED HAMBURGER SLIDER ^V 170

Bread & butter pickles, grilled onions

ANGUS BEEF CHEESEBURGER SLIDER 170

Smashburger sauce, bread & butter pickles, and grilled onions

CRAB CAKE SLIDER 190

Roasted corn remoulade

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PIZZA

CLASSIC CHEESE PIZZA ^V

40

VEGGIE SUPREME PIZZA ^V

40

Olives, red and green peppers, mushrooms, red onions

PEPPERONI PIZZA

50

Sliced pepperoni

MEAT LOVERS PIZZA

65

Pepperoni, sausage, bacon, salami

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PACKAGES

SNACKS

APPETIZERS

SALADS & LITE

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DESSERTS

FUNNEL CAKE FRIES ^v	59
BLONDIES & BROWNIES ^v	60
WARM CHOCOLATE CHUCK COOKIES ^v	60
LAYER ½ SHEET CAKE ^v Decorated for your special occasion	90
BOURBON PEACH BREAD PUDDING ^v Bourbon glaze	95
NY INDIVIDUAL CHEESECAKE ^v Berry compote, local strawberries	125

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A LA CARTE BEVERAGES

NON-ALCOHOLIC BEVERAGES Priced per(6) six pack, unless otherwise noted

SOFT DRINKS

PEPSI	26
PEPSI ZERO	26
STARRY	26
BUBLY LIME	29
SWEET ICED TEA	29
POPPI STRAWBERRY LEMON	52

BOTTLED WATER

AQUAFINA	39
PROUD SOURCE SPARKLING SPRING WATER	39

BEER Priced per(6) six pack, unless otherwise noted

DOMESTIC BEER

BUDWEISER	48
BUD LIGHT	48
MICHELOB ULTRA	48
MILLER LITE	48
SAM ADAMS BOSTON LAGER	50
BLUE MOON	50

IMPORT | CRAFT | LOCAL

MODELO ESPECIAL	50
CORONA	50
VOODOO RANGER IPA	58
DOGFISH HEAD 60 IPA	58
BOHADACIOUS BLONDE	55
STELLA ARTOIS	53

HARD SELTZER | COCKTAIL | CIDER

NUTRL PINEAPPLE VODKA	69
NUTRL WATERMELON VODKA	69
BUD LIGHT SELTZER BLACK CHERRY	69
CUTWATER MARGARITA	69
SAGAMORE HONEY PALOMA	69
SAGAMORE LEMON FIZZ	69
SUNCRUISER VODKA	69
ANGRY ORCHARD CIDER	53

LIQUOR Priced per 750mL Bottle

TEQUILA

CASAMIGOS BLANCO TEQUILA	173
CASAMIGOS REPOSADO TEQUILA	203
LOBOS 1707 TEQUILA JOVEN PX	113
CLASE AZUL REPOSADO TEQUILA	579
CASAMIGOS ANEJO	229
LOBOS 1707 MEZCAL ARTESANAL	259
LOBOS 1707 REPOSADO TEQUILA	199
DON JULIO 1942 TEQUILA	584
CASAMIGOS MEZCAL JOVEN	255

COGNAC

HENNESSY VS COGNAC	168
REMY MARTIN VSOP	165

GIN

BOMBAY SAPPHIRE GIN	135
HENDRICKS GIN	145
BOTANIST GIN	175
TANQUERAY LONDON DRY GIN	115

RUM

CAPTAIN MORGAN SPICED RUM	88
MOUNT GAY ECLIPSE RUM	125
RON ZACAPA 23 CENTENARIO RUM	195
BACARDI SUPERIOR WHITE RUM	89

VODKA

TITO'S VODKA	125
GREY GOOSE VODKA	155

SCOTCH

MACALLAN 12 YEAR SHERRY OAK SINGLE MALT SCOTCH	285
JOHNNIE WALKER BLUE GLENFIDDICH 12 YEAR OLD SINGLE MALT SCOTCH WHISKEY	575
JOHNNIE WALKER BLACK	185
	179

BOURBON & WHISKEY

MAKER'S MARK BOURBON WHISKEY	175
SAGAMORE RYE	140
WHISTLEPIG 6 YEAR PIGGYBACK BOURBON WHISKEY	180
CROWN ROYAL WHISKEY	135
JAMESON IRISH WHISKEY	113
BASIL HYDEN WHISKY	190

BAR SUPPLIES

CLUB SODA (6PK)	29
GARNISH BAR	21
CRANBERRY JUICE (6PK)	29
GINGER ALE (6PK)	29
OWEN'S TONIC WATER	39
TONIC WATER (6PK)	29
ORANGE JUICE (6PK)	29
PINEAPPLE JUICE (6PK)	29
OWEN'S MARGARITA MIX	39
OWEN'S GINGER BEER	39
OLD BAY BLOODY MARY MIX	39
SWEET & SOUR MIX	39

A LA CARTE WINE

WINE Priced per 750mL Bottle

SPARKLING

COPPOLA PROSECCO, IT	65
MUMM NAPA BRUT ROSÉ, CA	75
MUMM NAPA BRUT CUVEE M. CA	75
DOM PERIGNON CHAMPAGNE, FR	475
MOET & CHANDON IMPERIAL BRUT, FR	200
MOET & CHANDON IMPERIAL ROSÉ CHAMPAGNE, FR	250
VEUVE CLICQUOT YELLOW LABEL BRUT CHAMPAGNE, FR	175

CHARDONNAY

KENDALL JACKSON CHARDONNAY, CA	55
MON FRERE CHARDONNAY, CA	56
ROMBAUER CHARDONNAY, CA	135
CAKEBREAD CHARDONNAY, CA	90

PINOT GRIGIO

BOTTEGA VINAI PINOT GRIGIO, IT	60
SEAGLASS PINOT GRIGIO, CA	56

SAUVIGNON BLANC

ECHO BAY SAUVIGNON BLANC, N	55
LE GARENNE SANCERRE, FR	88
JOEL GOTT SAUVIGNON BLANC, CA	50

ZINFANDEL & ROSE

YES WAY ROSÉ, FR	56
STELLA ROSA PINK MOSCATO, IT	56
TAYLOR PORT, CA	45
DIRECTORS CUT ZINFANDEL	50

CABERNET

CAYMUS CABERNET SAUVIGNON, CA	190
JOEL GOTT CABERNET SAUVIGNON, CA	56
SILVER OAK NAPA CABERNET, CA	275

PINOT NOIR

BOUCHARD VOLNAY CAILERETS 2019, BURGUNDY FR	430
BLACK STALLION PINOT NOIR	56
LA CREMA PINOT NOIR, CA	75

BLENDS & OTHER REDS

CAYMUS WALKING FOOL RED BLEND, CA	90
OPUS ONE RED BLEND, CA	650
GOOSE RIDGE G3 MERLOT, WA	60
COPPOLA CLARET BORDEAUX BLEND, FR	70

ADD ON: GARNISH BAR | 21 fresh cut limes, lemons, oranges and cherries. ~ask your server if you'd like to substitute for cocktail olives or onions
Prices do not include Sales Tax or Administrative Fee



BEVERAGE PACKAGES

COLD BEVERAGE PACKAGE

- 2 SIX PACKS PEPSI
- 1 SIX PACK PEPSI ZERO
- 1 SIX PACK STARRY
- 3 SIX PACKS AQUAFINA

170

CHARM CITY BLOCK PARTY

- 1 SIX PACK BUD LIGHT
- 1 SIX PACK BUD LIGHT SELTZER
- 1 SIX PACK MODELO
- 1 SIX PACK IMPERIAL VOODOO RANGER
- 1 SIX PACK SAM ADAMS BOSTON LAGER

230

INNER HARBOR YATCH CLUB

- 1 SIX PACK MICHELOB ULTRA
- 1 SIX PACK STELLA ARTOIS
- 1 SIX PACK DOGFISH HEAD 60 MIN. IPA
- 1 SIX PACK GUINNESS BLONDE
- 1 BOTTLE TITO'S VODKA
- 1 BOTTLE MUMMS BRUT – SPARKLING WHITE WINE

385

WINE COUNTRY TOUR

- 1 BOTTLE MUMMS ROSE - SPARKLING WINE
- 1 BOTTLE KENDALL JACKSON CHARDONNAY
- 1 BOTTLE LA CREMA PINOT NOIR
- 1 BOTTLE FRANCIS COPPOLA, CLARET – BORDEAUX

255

THE SAGAMORE

- 1 SIX PACK DOGFISH HEAD 60 MIN. IPA
- 1 SIX PACK GUINNESS BLONDE
- 1 SIX PACK SAGAMORE HONEY
- 1 SIX PACK SAGAMORE LEMON FIZZ
- 1 BOTTLE SAGAMORE RYE

355

MARGARITA TOWER

- 1 BOTTLE CASA BLANCO
- 2 BOTTLES OWEN'S MARGARITA MIXERS

185

KEURIG PACKAGE

- COFFEE & HOT TEA
- Single Serve Coffee System Package - Designed for 8 guests
- assorted single pods of regular, decaf, hot tea includes
- brewing system and traditional condiments.

87

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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 717-891-9159 and allow 3 days in advance notice to ensure your request can be accommodated. The cost for this private suite attendant is \$100 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 by 4 pm. Orders placed after the 4 pm deadline will be subject to the selections from the event day menu. Advance orders may be placed through our online customer portal, please visit: <https://preorder.tapin2.co/1059> should you have any additional questions about placing a pre-order for your suite, please contact us directly either by phone: 717-891-9159 or by email at: robin.patty@oakviewgroup.com

CANCELLATION POLICY

Should you need to cancel your food and beverage order, please contact the suite catering office at 717-891-9159, 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 the invoice on food and beverage and 100% of the private suite attendant fee.

ADMINISTRATION FEE AND TAXES

All catered events are subject to a 20% administration fee and a 6% food and 9% Alcohol MD State sales tax. This administration fee is the sole property of the food/beverage service company or the venue owner, as applicable, and 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 administration fee 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 administration fee 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.

ALCOHOLIC BEVERAGES

It is not permitted to bring in beverages or to leave the facility with leftover beverages. Maryland 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 Hospitality reserves the right to refuse service to persons who appear to be intoxicated.

As the provider of alcoholic beverages at CFG Bank Arena, OVG Hospitality 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 valid and appropriate identification (e.g., a Photo driver's license or a Photo state ID card) to ensure that your guests are of legal age. OVG Hospitality, 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 Hospitality will supply appropriate signage for you in the bar area of your suite.

CFG BANK CLOSING POLICY

Private Clubrooms and Party suites are to be vacated 30 minutes after the event has ended. Suite Hosts and their guests are required to exit their private suite and the facility 30 minutes after the concert or event has concluded.



**CFG BANK
ARENA**

201 W. Baltimore Street
Baltimore, MD 21201