



SUITE MENU

2025-26

PACKAGES

EACH PACKAGE SERVES 12 GUESTS



FAN FAVORITE

980

DOS EQUIS SOAKED CHICKEN WINGS

Classic Buffalo, sweet Thai chili, Korean Buffalo sauce, lemon pepper dry-rub

SONORAN HOT DOG COMBO

Bacon wrapped all beef hot dog, ancho pickle relish, cilantro, onion, pepita ranch sauce

CHIPOTLE BBQ SMOKED PORK SLIDERS

SALSA SAMPLER ^{VG, GF}

Salsa roja, salsa verde, tropical salsa, tortilla chips

SOUTHWESTERN CAESAR SALAD ^V

Grilled chicken, romaine hearts, fire roasted corn, avocado, black bean, Cotija, red and gold bell peppers, spiced pepitas, chipotle Caesar dressing

LOADED PASTA SALAD ^V

WING FLIGHT

650

DOS EQUIS SOAKED CHICKEN WINGS

Classic Buffalo, sweet Thai chili, Korean Buffalo sauce, lemon pepper dry-rub

RAW VEGETABLES

Carrots and celery

RANCH & BLEU CHEESE DIPPING SAUCES

HOUSE-MADE MAC AND CHEESE

LOADED POTATO SKINS

Bacon, chives, cheese, sour cream

VALLEY SLIDER

750

Roasted artichokes, broccolini, sun dried tomato, parmesan, crushed red pepper

ANGUS VALLEY SLIDERS

Roasted hatch chiles, caramelized onions, chipotle cilantro aioli

BUFFALO CHICKEN SLIDER

Seared Hawaiian rolls, gorgonzola slaw

BEYOND MINI SLIDERS ^{VG}

Caramelized onion, mini brioche bun, ancho thousand island dressing

PAPA LOCA BAR

Baked potato, carne asada, salsa roja, salsa verde, Mexican crema, guacamole, chihuahua cheese

SALSA SAMPLER ^{VG, GF}

Salsa roja, salsa verde, tropical salsa, tortilla chips



APPETIZERS & BOARDS

SERVES 8-12 GUESTS



GOURMET SEAFOOD TOWER

72-hour preorder required

MARKET PRICE

JUMBO SHRIMP & SNOW CRAB COCKTAIL ^{GF}

250

FRESH CRUDITÉ BOARD ^{VG, GF}

150

Baby carrots, celery, asparagus, cucumbers, sweet baby peppers, sesame seed ranch dip, broccoli florets, lemon toasted curry ricotta hummus

CHILLED BUTCHER BOARD ^{GF}

520

50oz chilled beef tenderloin, tri tip roast, grilled vegetables, balsamic glazed cipolini onions, herb garlic Campari tomato, hollandaise chimichurri, roasted potatoes

BRUSCHETTA BOARD

175

Classic tomato and mozzarella, Buffalo chicken, creamy ricotta and chorizo, wild mushroom, tapenade

ASSORTED SUSHI BOARD (75 PIECES)

475

Fresh made in house, assorted rolls, sashimi, nigiri, wasabi, and ginger

PRETZEL BOARD

225

Jumbo soft pretzels, pretzel sticks, cinnamon sugar pretzel bites, served with beer cheese sauce, spicy mustard sauce, and cream cheese icing

CHARCUTERIE BOARD ^{GF}

275

Sliced prosciutto, brie, ciliengine mozzarella, goat cheese, salumi, marinated artichokes, roasted peppers, olives, roasted mushrooms, breads, crackers, tapenade, dried fruits, local fruits

FRESH FRUIT BOARD ^{VG, GF}

180

Assorted fruits and berries, cream cheese dip, berry yogurt and honey

GAME DAY BOARD

300

Classic Buffalo wings, ranch, bleu cheese, celery, tortilla chips with queso, kettle chips and onion dip

PAPA LOCA BOARD

250

Baked potato, carne asada, salsa roja, salsa verde, Mexican crema, guacamole, chihuahua cheese

À LA CARTE

SERVES 12 GUESTS



AZ DESERT TACOS

Skirt steak adobado, chipotle lime chicken thigh, seared lemon garlic shrimp, fiesta rice, mini flour tortillas

320

HATCH CHICKEN ENCHILADAS

135

VEGAN SLOPPY JOE NACHOS ^{VG}

Vegan cheddar cheese, vegan sour cream

255

SONORAN HOT DOGS

150

HATCH GREEN CHILE FLAUTAS ^V

Salsa roja, guacamole, salsa verde

130

KOREAN BBQ CAULIFLOWER BITES ^{VG, GF}

Sesame seed ranch, creamy scallion's bleu cheese

110

BEYOND MINI SLIDERS ^{VG}

Caramelized onions, mini brioche bun, ancho thousand island dressing

150

CHICKEN TENDERS

150

WARM PRETZEL BITES

95

DESSERTS

SERVES 12 GUESTS



PLATTER OF WARM CHOCOLATE CHIP COOKIE BOWLS WITH VANILLA ICE CREAM ^V

Served at half time or upon request

160

CELEBRATION CAKE

48-hour pre order required

MARKET PRICE

WARM CHURROS

90

SIGNATURE DESSERT PLATTER

Heath pretzel cookies, caramel mocha tarts, horchata panna cotta shooters, assorted cheesecake pops

150

EXPERIENCES

SERVES 12 GUESTS



HALF TIME CHEF FLAMBE CAR

700

Chef curated dessert cart with classic flambe treats including cherries jubilee, bananas foster, and horchata cakes

HALF TIME CAVIAR & CHAMPAGNE

1200

Our Sommelier will come to the suite with a selection of premium champagne and sparkling wines to accompany selected caviar, raw bar, and smoked meats

BRATS & BEERS

650

Selection of local brats from our Schreiners sausage, paired with a selection of local craft beers; served with all the toppings and pretzels and cheese

HOSTED MIMOSA & BLOODY MARY BAR

1250

Let your in suite bartender pour while you enjoy! Includes sparkling wine, assorted juices and fresh berries, one (1) bottle Absolut vodka, one (1) flavored vodka, and a buffet of bloody mary toppings for you to build your perfect drink

KIDS NIGHT

1050

Let your in-suite attendant host throughout the event with a selection of ice cream sundaes topped with candies, flavored popcorn, event theme mocktail bar, cotton candy, quesadillas, and customizable PB&J bites



BEVERAGES



WINE LIST

CHAMPAGNE & SPARKLING

VEUVE CLICQUOT, FRANCE	336
TAITINGER, NV	180
HENRIOT, NV, FRANCE	200
BENVOLIO PROSECCO	93

PINOT GRIGIO

SCARPETTA, ITALY	78
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ROSÉ

AIX, FRANCE	90
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SAUVIGNON BLANC

DOM. LA BARBOTAINNE SANCERRE	108
LA CREMA, CALIFORNIA	75
KIM CRAWFORD, NEW ZEALAND	66

CHARDONNAY

FRANK FAMILY, NAPA	108
LA CREMA, SONOMA COAST	85
KENDALL JACKSON VR	57
CLOTILDE DAVENNE CHABLIS, FRANCE	130

RIESLING

CHATEAU STE. MICHELLE, WASHINGTON	90
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PINOT NOIR

LA CREMA, MONTEREY	75
LAETITIA ESTATE, CALIFORNIA	90

CABERNET SAUVIGNON

CAYMUS, NAPA	360
ORIN SWIFT PALERMO, NAPA	294
QUILT, NAPA	228
JUSTIN, PASO ROBLES	114
KENDALL JACKSON VR	96

OTHER REDS

THE PRISONER RED BLEND, CALIFORNIA	199
MARQUES DE CACERES RIOJA, SPAIN	90
COMTESSE DE MALET	
ROUQUEFORT BORDEAUX, FRANCE	72
HEDGES RED BLEND, WASHINGTON	63
MONTERAPONI CHIANTI CLASSICO, ITALY	135
TILIA MALBEC, ARGENTINA	65

BEVERAGES



BEER

ALL ITEMS SOLD BY THE 6-PACK
UNLESS OTHERWISE SPECIFIED

AMERICAN PREMIUM

BUD LIGHT	38
MICHELOB ULTRA ZERO	33
MICHELOB ULTRA	42
COORS LIGHT	38
MILLER LIGHT	38
DESERT DAYDREAM IPA	44

CIDER & SELTZER

VARIETY REMOVE TATTINGER CHAMPAGNE	44
ANGRY ORCHARD	55
196 VARIETY FLAVORS	60
TWISTED TEA	60
GIN AND JUICE	60

IMPORT & CRAFT

DOS EQUIS	44
HEINEKEN	44
HEINEKEN 0.0	44
STELLA ARTOIS	44
CORONA EXTRA	44
MODELO ESPECIAL	44
LAGUNITAS IPA	44
FOUR PEAKS WOW WHEAT	44
HEINEKEN SILVER	44

NON-ALCOHOLIC

ALL ITEMS SOLD BY THE 6-PACK
UNLESS OTHERWISE SPECIFIED

SOFT DRINKS, WATER & SPARKLING

COCA-COLA	25
COCA-COLA ZERO SUGAR	25
DIET COKE	25
DR. PEPPER	25
SPRITE	25
SPRITE ZERO SUGAR	25
SCHWEPES GINGER ALE	25
MINUTE MAID LEMONADE	25
GOLD PEAK® SWEET TEA 4-PACK	30
DASANI® WATER	35
TOPO CHICO BLUEBERRY	40
TOPO CHICO ORANGE	40
GHOST ORIGINAL	35

JUICES & MIXES

SEAGRAM'S CLUB SODA	25
SEAGRAM'S TONIC WATER	25
GINGER BEER	25
CRANBERRY JUICE	25
GRAPEFRUIT JUICE	25
PINEAPPLE JUICE	25
BLOODY MARY MIX 750ML	25
MARGARITA MIX 750ML	25

BARISTA

Upgrade your suite by adding a Bartisian. Every bottle of liquor purchased will come with six (6) pods of guests choice. Additional pods can be purchased for 45.00 + tax and service charge.

BOTTLE SERVICE

1 LITER, UNLESS OTHERWISE SPECIFIED



VODKA

GREY GOOSE	180
TITO'S HANDMADE	175
ABSOLUT	150

RUM

CAPTAIN MORGAN SPICED	140
BACARDI	120
MALIBU	110

GIN

HENDRICK'S	200
BOMBAY SAPPHIRE	180

TEQUILA

HORNITOS PLATA	140
HORNITOS REPOSADO	150
EL TESORO BLANCO	180
EL TESORO REPOSADO	300
CASAMIGOS BLANCO	275
CASAMIGOS REPOSADO	275
CLASE AZUL REPOSADO 750ML	800
1942 DON JULIO 750ML	950

SCOTCH

BUCHANAN'S	220
THE GLENLIVET 12 YR 750ML	245
JOHNNIE WALKER BLACK	250
JOHNNIE WALKER BLUE	825

WHISKEY & RYE

JAMESON IRISH	180
CROWN ROYAL	180
JACK DANIELS	165
SUNTORY WHISKY TOKI	220
HIBIKI	500

BOURBON

JIM BEAM	150
MAKER'S MARK 750ML	180
MAKERS 46	215
KNOB CREEK	215
KNOB CREEK RYE	175
BASIL HAYDEN 750ML	275

COGNAC

HENNESSEY	275
DUSSE	260

CORDIALS

GRAND MARNIER	220
BAILEY'S IRISH CREAM	185
APEROL	160
MARTINI & ROSSI DRY VERMOUTH 375ML	35
MARTINI & ROSSI SWEET VERMOUTH 375ML	35

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 phx-suites@oakviewgroup.com and allow 72 hours advance notice to ensure your request can be accommodated. The cost for this private suite attendant is \$250 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. Advance orders may be placed via preorder.tapin2.colfootprint-center?guestaccount or email: phx-suites@oakviewgroup.com. Orders placed after the 4 pm deadline will be subject to the selections from the event weekday menu.

CANCELLATION POLICY

Should you need to cancel your food and beverage order, please contact the suite catering office at (602) 762-2512, 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.

SALES TAX

All catered events at Mortgage Matchup Center are charged the current 9.1% sales tax rate in Phoenix.

There is no applicable special tax.

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 representative in advance of any food allergies so we can best serve you and your guests.

