



SUITE MENU

2026-27

WELCOME



Thank you for joining us at Mortgage Matchup Center.

OVG Hospitality is the exclusive, in-house food and beverage partner for Mortgage Matchup Center, providing a seamless experience from pre-order through event-day service. Our team is dedicated to delivering high-quality food and attentive service for you and your guests.

Whether you are cheering on the Phoenix Suns or Phoenix Mercury or attending another arena event, this suite menu offers a variety of food, beverage and package options designed for sharing. We are happy to accommodate a variety of dietary needs. Please contact your suite administrator in advance so we can best serve you and your guests.

We look forward to serving you.



PACKAGES

HALL OF FAME

1,995

Serves 16 guests

APPETIZER SELECT ONE

- QUESABIRRIA TACOS
- KOREAN BBQ CAULIFLOWER BITES
- BEER-BRAISED BRAT DOG
- PIZZA OR FLATBREAD BAR
- BEYOND MINI SLIDERS
- WARM PRETZEL BITES
- CHICKEN TENDERS
- VEGAN BLACK BEAN CAKE MINI SLIDERS

À LA CARTE SELECT THREE

- AZ DESERT TACOS
- PARMESAN TRUFFLE TOTS
- LOCAL CURED MEAT AND CHEESE BOARD
- BABY KALE SALAD
- COWBOY NACHOS BAR
- FRESH VEGETABLE STICKS AND DIPS
- LOADED PESTO PASTA SALAD
- MOLE SHORT RIBS
- ST. LOUIS BABY BACK RIBS

DESSERT

Signature Dessert Platter included: an assortment of chef-curated desserts

WINE SELECT ONE RED OR WHITE

RED

Daou Cabernet Sauvignon; J Vineyards Pinot Noir; Caymus Cabernet Sauvignon; Seven Falls Merlot; The Prisoner Red Blend

WHITE

La Crema Chardonnay; Daou Sauvignon Blanc; Kendall-Jackson Sauvignon Blanc; Rombauer Chardonnay; Santa Margherita Pinot Grigio

SPIRITS SELECT TWO BOTTLES

- TITO'S HANDMADE VODKA
- GREY GOOSE VODKA
- CASAMIGOS BLANCO TEQUILA
- CASAMIGOS REPOSADO TEQUILA
- MAKER'S MARK BOURBON
- JAMESON IRISH WHISKEY
- JOHNNIE WALKER BLACK LABEL SCOTCH
- HENDRICK'S GIN

TRIPLE DOUBLE

475

Select two food items and three beverage selections.
Serves 8-10 guests

FOOD SELECT TWO

- QUESABIRRIA TACOS
- BEER-BRAISED BRAT DOG
- PIZZA OR FLATBREAD BAR
- KOREAN BBQ CAULIFLOWER BITES
- BEYOND MINI SLIDERS
- CHICKEN TENDERS
- WARM PRETZEL BITES
- VEGAN BLACK BEAN CAKE MINI SLIDERS

BEER SELECT ONE 6-PACK

- COORS LIGHT
- HEINEKEN
- STELLA ARTOIS
- CORONA EXTRA
- MODELO ESPECIAL
- LAGUNITAS IPA
- FOUR PEAKS WOW WHEAT

LIQUOR SELECT ONE

- TITO'S HANDMADE VODKA
- BACARDI 750 ML
- HORNITOS PLATA 750 ML
- JIM BEAM 750 ML

WINE SELECT ONE 750 ML BOTTLE

- LA CREMA SAUVIGNON BLANC
- KIM CRAWFORD SAUVIGNON BLANC
- KENDALL-JACKSON CHARDONNAY
- LA CREMA PINOT NOIR

BACKBOARD & BOTTLE

174

Select one board and one bottle.
Petite presentation serves 2-4 guests

BOARD SELECT ONE

- FRESH CRUDITÉ BOARD
- PRETZEL BOARD
- CHARCUTERIE BOARD

WINE SELECT ONE BOTTLE

- LA CREMA SAUVIGNON BLANC
- KIM CRAWFORD SAUVIGNON BLANC
- KENDALL-JACKSON CHARDONNAY
- LA CREMA PINOT NOIR

APPETIZERS & BOARDS

SERVES 8-12 GUESTS



GOURMET SEAFOOD TOWER ^{GF} MARKET PRICE

72-hour preorder required

JUMBO SHRIMP & SNOW CRAB COCKTAIL ^{GF} 275

FRESH CRUDITÉ BOARD ^{V, GF} 165

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

SMOKED MEATS BOARD 572

Smoked pork riblets, brisket, kielbasa, pulled pork and smoked chicken, BBQ sauces, toast, coleslaw, mac and cheese and warm German potato salad

FRESH FAVORITES BOARD 193

Arancini, breaded shrimp, mozzarella sticks, jalapeño poppers, zucchini coins and pot stickers with assorted dipping sauces

ASSORTED SUSHI BOARD (75 PIECES) 523

Assorted rolls, sashimi, nigiri, wasabi and ginger

PRETZEL BOARD ^V 248

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

CHARCUTERIE BOARD ^{GF} 303

Prosciutto, Brie, ciliegine mozzarella, goat cheese, salumi, marinated vegetables, olives, breads, crackers, tapenade, dried fruits and local fruits

FRESH FRUIT BOARD ^{V, GF} 198

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

GAME DAY BOARD 330

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

SMOKED AND GRILLED VEGETABLE BOARD ^{V, GF} 275

Smoked and grilled seasonal vegetables served with hummus and tzatziki sauce

À LA CARTE

SERVES 12 GUESTS



AZ DESERT TACOS 352

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

QUESABIRRIA TACOS GF 149

Cilantro and onions, pickled red onions, cabbage and consommé dip

VEGAN SLOPPY JOE NACHOS VG, GF 281

Vegan cheddar cheese and vegan sour cream

BEER-BRAISED BRAT DOG 165

Dijon mustard and warm sauerkraut

HOUSE-SMOKED ST. LOUIS BABY BACK RIBS 300

Dijon BBQ, classic BBQ and chipotle BBQ sauces

PIZZA OR FLATBREAD BAR V 130

Choice of pizza or flatbread with custom toppings. Vegan and vegetarian options available upon request

KOREAN BBQ CAULIFLOWER BITES V, GF 121

Sesame ranch and creamy scallion bleu cheese

BEYOND MINI SLIDERS V 165

Caramelized onions, ancho Thousand Island dressing, mini brioche bun

CHICKEN TENDERS 165

WARM PRETZEL BITES V 105

VEGAN BLACK BEAN CAKE MINI SLIDERS VG 143

Vegan black bean cakes, roasted red pepper, vegan chipotle aioli, mini slider buns

DESSERTS

SERVES 12 GUESTS



RICE KRISPIES TREAT FINGERS WITH TAJÍN CHOCOLATE CHIP DIP 176

Served at halftime or upon request

CELEBRATION CAKE V MARKET PRICE

48-hour pre-order required

WARM CHURROS V 99

SIGNATURE DESSERT PLATTER V 165

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

EXPERIENCES

SERVES 12 GUESTS



ITALIAN PARMESAN WHEEL CART ^V 770

Penne and fettuccine pasta or Arborio risotto finished to order in a Parmesan wheel with shallots, garlic, cream, white wine and Parmesan

CURED MEATS CART 1,320

Cinco Jotas Ibérico ham, salami, capocollo, assorted cheeses, crackers and breads. Cured meats sliced to order

MEXICAN MOLCAJETE CART ^{V, GF} 715

Salsas and guacamole made to order in traditional molcajetes with fire-roasted tomatoes, tomatillos, peppers, onions, citrus, cilantro and dried chiles

FRENCH CRÊPE CART 800

Savory and sweet crêpes rolled to order: creamy chicken à la king, smoked tomato and seafood or berry compote

KIDS NIGHT 1,155

Your in-suite attendant hosts ice cream sundaes with candies, flavored popcorn, an event-themed mocktail bar, cotton candy, quesadillas and customizable PB&J bites



BEVERAGES



INCLUDED SUITE BEVERAGES

THE FOLLOWING BEVERAGES ARE PROVIDED WITH YOUR SUITE AT NO ADDITIONAL CHARGE:

BEER AND SELTZER

MICHELOB ULTRA
BUD LIGHT
DOS EQUIS
BUD LIGHT SELTZER

NON-ALCOHOLIC

COCA-COLA
DIET COKE
SPRITE
COCA-COLA ZERO SUGAR
SPRITE ZERO SUGAR
DASANI WATER

WINE LIST

CHAMPAGNE & SPARKLING

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

PINOT GRIGIO

SANTA MARGHERITA	70
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ROSÉ

KENDALL-JACKSON VINTNER'S RESERVE	40
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SAUVIGNON BLANC

DOMAINE LA BARBOTAINNE SANCERRE	108
KIM CRAWFORD, NEW ZEALAND	66
KENDALL-JACKSON VINTNER'S RESERVE	36

CHARDONNAY

FRANK FAMILY, NAPA	108
KENDALL-JACKSON VINTNER'S RESERVE	57

RIESLING

CHATEAU STE. MICHELLE, WASHINGTON	90
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PINOT NOIR

LA CREMA, MONTEREY	75
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CABERNET SAUVIGNON

CAYMUS, NAPA	360
ORIN SWIFT PALERMO, NAPA	294
JUSTIN, PASO ROBLES	114
KENDALL-JACKSON VINTNER'S RESERVE	96

ADDITIONAL WHITES AND REDS

THE PRISONER RED BLEND, CALIFORNIA	199
AUTEUR SONOMA COAST CHARDONNAY	120
AUTEUR RUSSIAN RIVER VALLEY PINOT NOIR	120

BEVERAGES



BEER

ALL ITEMS SOLD BY THE 6-PACK
UNLESS OTHERWISE SPECIFIED

AMERICAN PREMIUM

MICHELOB ULTRA	INCLUDED
BUD LIGHT	INCLUDED
COORS LIGHT	38
CHURCH MUSIC	55
MICHELOB ULTRA ZERO	33

CIDER & SELTZER

196 VODKA SELTZER 4-PACK	60
Choice of strawberry, lemon, grapefruit	
GIN AND JUICE	60
Variety	
BUD LIGHT SELTZER	INCLUDED

IMPORT & CRAFT

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

NON-ALCOHOLIC

ALL ITEMS SOLD BY THE 6-PACK
UNLESS OTHERWISE SPECIFIED

SOFT DRINKS, WATER & SPARKLING

COCA-COLA	INCLUDED
COCA-COLA ZERO SUGAR	INCLUDED
DIET COKE	INCLUDED
DR. PEPPER	25
SPRITE	INCLUDED
SPRITE ZERO SUGAR	INCLUDED
SCHWEPPE'S GINGER ALE	25
MINUTE MAID LEMONADE	25
GOLD PEAK® SWEET TEA 4-PACK	30
DASANI® WATER	INCLUDED
TOPO CHICO BLUEBERRY	40
TOPO CHICO SPARKLING WATER	40
MONSTER ENERGY OR ZERO SUGAR	70

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
MICHELADA	25
ESPRESSO MARTINI	25
TRANSFUSION	25

BARTESIAN

Bring the craft cocktail experience into your suite with Bartesian, an easy-to-use cocktail system that prepares bar-quality drinks on demand. Simply insert a cocktail capsule, select the spirit strength and enjoy a freshly mixed cocktail in under 30 seconds.

Choose from the Classic or Premium Package below. Each package includes four bottles of liquor and 24 cocktail capsules. Additional liquor selections include six capsules of your choice. Additional capsules are available for \$45 per 6-pack, plus applicable tax and service charge.

THE BARTESIAN HANDS ON BEVERAGE EXPERIENCE

Engage with your guests, while enjoying your next event & experiencing on-demand craft cocktails.

Mixing hand-crafted cocktails is as **EASY AS 1-2-3!**

1 PICK YOUR PRODUCT PACKAGE

CLASSIC - \$560

Grey Goose
Hornitos Plata
Still Gin
Jim Beam

24 capsules of your choice

PREMIUM - \$785

Tito's
Casamigos Blanco
Still Gin
Knob Creek

24 capsules of your choice

Additional liquor options are available in the Bottle Service section.
Scan the QR code to watch a demonstration.

2 INCLUDES THE FOLLOWING COCKTAILS

AVAILABLE COCKTAILS:

- Old Fashioned
- Rum Breeze
- Cosmopolitan
- Spicy Margarita
- Blackberry Margarita
- Sex On The Beach
- Mai Tai
- Whiskey Sour

3 PRESS TO MIX

Bartesian is a premium, capsule based system that crafts bar quality cocktails at the touch of a button. Simply insert capsule, select spirit strength and serve cocktail in under 30 seconds.



WATCH DEMO



PHX-ARENA
PRE-ORDER MENU

PLEASE CONTACT YOUR SUITE ADMINISTRATOR FOR ADDITIONAL
INFORMATION ABOUT OUR CURATED OFFERINGS.*

*Limited quantities, Bartesian orders are not guaranteed.

BOTTLE SERVICE

1 LITER, UNLESS OTHERWISE SPECIFIED



VODKA

GREY GOOSE	180
GREY GOOSE 375ML	108
TITO'S HANDMADE	175
HAKU	150

RUM

BACARDI	120
MALIBU	110
SAILOR JERRY	88

GIN

HENDRICK'S	200
STILL GIN	180
STILL GIN 375ML	108

TEQUILA

1942 DON JULIO 750ML	950
CLASE AZUL REPOSADO 750ML	800
EL TESORO REPOSADO	300
EL TESORO BLANCO	180
CASAMIGOS BLANCO	275
CASAMIGOS REPOSADO	275
HORNITOS REPOSADO	150
HORNITOS PLATA	140
HORNITOS PLATA 375ML	80

SCOTCH

JOHNNIE WALKER BLUE	825
JOHNNIE WALKER BLACK	250

WHISKEY & RYE

HIBIKI	500
SUNTORY WHISKY TOKI	220
JAMESON IRISH	180
CROWN ROYAL	180
JACK DANIEL'S	165

BOURBON

BASIL HAYDEN 750ML	275
KNOB CREEK	215
KNOB CREEK RYE	175
MAKER'S MARK 750ML	180
MAKER'S MARK 375ML	105
JIM BEAM	150
JIM BEAM 375ML	90

COGNAC

HENNESSEY	275
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CORDIALS

GRAND MARNIER	220
KAHLÚA	185
APEROL	160

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 three business days before the event by 4 p.m. Advance orders may be placed via <http://preorder.tapin2.colfootprint-center?guestaccount> or email at phx-suites@oakviewgroup.com. Orders placed after the 4 p.m. deadline will be subject to the selections from the event-day 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 24 hours of the event will be assessed 50% of the food and beverage invoice 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.

OUTSIDE FOOD AND BEVERAGE

OVG Hospitality maintains the exclusive right to provide all food and beverage service at Mortgage Matchup Center. Food and beverages may not be brought into or removed from the venue without prior written approval from the General Manager.

LEFTOVER FOOD AND BEVERAGE

Due to the length of time food may be displayed during an event and food safety considerations, leftover food may not be taken from the premises. Unopened beverages may not be removed from the suite or venue unless expressly authorized by OVG Hospitality.

ALCOHOL BEVERAGE SERVICE

OVG Hospitality offers a selection of beer, wine, spirits and non-alcoholic beverages to complement your suite experience. As the licensed alcohol provider at Mortgage Matchup Center, OVG Hospitality is responsible for the service and regulation of alcoholic beverages at the venue. Alcoholic beverages may not be brought onto or removed from the premises without prior written approval from the General Manager. In compliance with state and local liquor laws, OVG Hospitality reserves the right to request proper identification and to refuse alcohol service to guests who are underage or appear intoxicated.

MANAGEMENT CHARGE TAXES

All food and beverage orders are subject to applicable sales tax and a [XX]% Management Charge. The entirety of the Management Charge is the sole property of the food and beverage service company or venue owner or operator, as applicable. It is used to cover costs and expenses associated with the suite order and the administration of food and beverage service, excluding employee tips, gratuities and wages. The Management Charge is not a tip or gratuity for any employee who provides service to guests, and no portion of the Management Charge will be distributed to such employees as a tip, gratuity or otherwise.

Option 2: USE THIS VERSION IF A PORTION IS DISTRIBUTED AS TIPS OR GRATUITIES

All food and beverage orders are subject to applicable sales tax and a [XX]% Management Charge. Of the Management Charge, [XX]% is distributed as tips or gratuities to employees who provide service to guests. The remaining [XX]% is the sole property of the food and beverage service company or venue owner or operator, as applicable. The remaining portion is used to cover costs and expenses associated with the suite order and the administration of food and beverage service, excluding employee tips, gratuities and wages. That remaining portion is not a tip or gratuity for any employee who provides service to guests and will not be distributed to such employees as a tip, gratuity or otherwise.

BILLING

All suite orders require a completed client information form and an approved payment method on file. Charges for advance orders, event-day additions and other incidental purchases will be applied to the suite account or payment method on file. Any outstanding balance is due at the conclusion of the event unless alternative billing arrangements have been approved in writing by OVG Hospitality. Outstanding balances may be subject to a delinquent charge of 1.5% per month.

