

# Suite Menu









# All American Package / 55.95 per guest

Bottomless
Freshly Popped Popcorn 

Output

Description:

#### The Snack Attack O

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

#### 

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

#### **Chicken Tenders**

Buttermilk Ranch Dressing, Barbecue Sauce

#### **BLT Salad**

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

#### **The Authentic**

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Wheat Baguette

#### **Hot Dogs**

Vegetarian

Traditional Condiments, Kettle-Style Potato Chips

#### MVP / 55.95 per guest

# Bottomless Freshly Popped Popcorn O

#### Potato Chips & Gourmet Dips O

Kettle-Style Potato Chips, Roasted Garlic Parmesan Dip, French Onion Dip, Dill Pickle Dip



# Loud City

#### Seasonal Fresh Fruit 💯 🐡

In-Season Fruits and Berries

#### Classic Caesar Salad 🔮

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

#### Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

#### **Hot Dogs**

Traditional Condiments, Kettle-Style Potato Chips

#### Mini Buffalo Chicken Sandwiches

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

Avoiding Gluten

Vegan

# **Packages**

#### Fiesta Time / 57.95 per guest

#### **Bottomless Freshly Popped Popcorn** <a>V</a>

Salsa & Guacamole Sampler V © Fresh Guacamole, Salsa Verde, Salsa Roja, House-Fried Tortilla Chips

#### Chips & Queso

House-Fried Tortilla Chips, Queso

#### 

Romaine, Black Beans, Grilled Corn, Grape Tomatoes, Cheddar Cheese, Croutons, Chipotle Ranch

#### Steak & Chicken Fajitas

Chili Garlic Beef, Cilantro Lime Chicken, Peppers, Onions, Salsa Roja, Shredded Lettuce, Shredded Cheese, Sour Cream, Jalapeños, Flour Tortillas

#### Elote 🕐 🍩

Fire-Roasted Corn, Street Corn Aïoli, Pico de Gallo, Cotija Cheese

#### **Charro Beans**





#### Rosie's Kickin' Barbecue / 57.95 per guest

# Bottomless Freshly Popped Popcorn •

#### Barbeque Chicken Thighs 🐵

House-Smoked Chicken Thighs, Barbecue Sauce, Sliced Onions, Pickles

#### **Smoked Brisket**

House-Smoked Brisket, Barbecue Sauce, Sliced Onions, Pickles

#### Three Cheese Mac 💿

Cavatappi Pasta, Three Cheese Sauce

Bacon Ranch Potato Salad 🐵

**Smokehouse Baked Beans** 

Seasonal Fresh Fruit ♥ ♥ In-Season Fruits and Berries

Loud City



#### **Cool Appetizers**

#### **Oklahoma Grazing** Board / 16.95 per guest

Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Assorted Vegetables, Ranch Dip, Crackers

#### Farmers Market Dips & Veggies V / 9.95 per guest

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

#### Chilled Shrimp Cocktail 🐵

180 per order / 30 pieces Poached Shrimp, Zesty Cocktail Sauce, Lemons

#### **Seasonal Fresh**

Fruit @ @ / 9.95 per guest In-Season Fruits and Berries

Chilled Crab Dip @ / 15.95 per guest

House-Fried Chips

#### **Warm Appetizers**

#### Loaded Nacho Bar @ / 15.95 per guest

Taco Seasoned Beef, Queso, Sour Cream, Guacamole, Pico de Gallo, House-Fried Tortilla Chips

#### Jalapeño Artichoke

**Dip 0** 6 / 8.95 per guest

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

#### Chicken Tenders / 11.95 per guest

Buttermilk Ranch Dressing, Barbecue Sauce

#### Spicy Wings / 13.95 per guest

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing, Ranch

#### Three Cheese Mac V / 9.95 per guest Cavatappi Pasta, Three Cheese Sauce

#### **Empanada Duo**

14.95 per guest / 6 of each flavor

- Argentine Beef
  - Ground Beef, Potato, Green Olives, **Red Peppers**
- Adobo Chicken

Braised Chicken, Ancho Chili Pepper, Charred Corn, Chimichurri

#### Chips & Queso V / 7.95 per guest

House-Fried Tortilla Chips, Queso

#### Coconut Shrimp / 14.95 per guest

Orange Marmalade



# À La Carte

#### Greens

#### Fiesta Salad / 89.95 per order

Romaine, Black Beans, Grilled Corn, Grape Tomatoes, Cheddar Cheese, Croutons, Chipotle Ranch

#### **Chopped Vegetable**

Salad v @ / 89.95 per order

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

#### Classic Caesar

#### **Salad 1** / 79.95 per order

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

### **Bocconcini Tomato & Cucumber**

Salad 0 / 84.95 per order

Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

#### BLT Salad / 89.95 per order

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing. House-Made Croutons



#### Classics

#### **Grilled Summer Chicken**

Board 🍩 / 13.95 per guest

#### Delivered at start of event

Barbecue Airline Chicken Breasts, Summer Grilled Vegetables, Squash, Zucchini, Asparagus, Shishito Peppers, Mini Sweet Bell Peppers, Red Onion

#### Marinara Meatballs / 12.95 per guest

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Brioche Rolls

#### Steakhouse Beef

#### Tenderloin / 27.95 per guest

Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

#### Steak & Chicken

#### Fajitas / 22.95 per guest

Chili Garlic Beef, Cilantro Lime Chicken, Peppers, Onions, Salsa Roja, Shredded Lettuce, Shredded Cheese, Sour Cream, Jalapeños, Flour Tortillas

#### Mozzarella & Tomato

#### Board 👽 🐵 / 12.95 per guest

Seasonal Ripe Tomatoes, Mozzarella, Basil, Olives, Kosher Salt, Balsamic Glaze

#### Tacos & Tostadas / 19.95 per guest

#### Pork Al Pastor

Charred Pineapple, Pickled Red Onions

#### · Pollo Asada

Chorizo, Cotija Cheese Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada



#### Classic Sides

Elote V @ / 8.95 per guest

Fire-Roasted Corn, Street Corn Aïoli, Pico de Gallo, Cotija Cheese

#### **Smokehouse Baked**

Beans / 8.95 per guest

Three Cheese Mac V / 9.95 per guest

Cavatappi Pasta, Three Cheese Sauce

#### **Parmesan**

Asparagus V 🐵 / 8.95 per guest

Grilled Asparagus, Parmesan

#### **Loaded Mashed**

Potatoes @ / 8.95 per guest

Bacon, Cheddar, Sour Cream, Green Onion

#### **Handcrafted Sandwiches**

#### THE WALKING STICKS / 11.50 per guest

#### Ham & Swiss

Mustard Butter, Pretzel Baguette

#### **Roast Beef**

Garlic Horseradish Aïoli, Arugula, Maldon Salt, Baguette

#### **Roasted Turkey**

Apricot Ginger Chutney, Havarti Cheese, Baguette

#### The Authentic / 10.50 per guest

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Wheat Baguette

#### Mini Buffalo Chicken

Sandwiches / 10.50 per quest

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

#### Smoked Pork Sliders / 10.50 per guest

Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

# À La Carte

#### **Burgers, Flatbreads** & Dogs

#### **All American**

Burgers / 16.95 per quest

Special Burger Blend, American Cheese, Lettuce, Tomato, Pickles, Traditional Condiments

Upgrade Your All American Burgers: Crispy Bacon, Charred Jalapeños, Grilled Onions / Add 6.95 per guest

#### IMPOSSIBLE Burger **1** / 13.95 per guest

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aïoli

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme.

#### Flatbread Pizzas

Serves 4 to 6 / 2 flatbreads per order

Delivered at start of event

- 2 Cheese / 40 per order
- 2 Pepperoni / 50 per order
- 2 Meat Lovers / 60 per order

Hot Dogs / 13.95 per guest 2 hot dogs per guest Traditional Condiments, Kettle-Style Potato Chips

#### **Snacks**

**Belgian Soft Pretzel** Stick 0 / 84.95 per order

Cool Beer Cheese Dip

Salsa & Guacamole Sampler 👽 🐵 89.95 per order / Serves 12 guests

Guacamole, Salsa Verde, Salsa Roja, House-Fried Tortilla Chips

#### The Snack Attack

71.95 per order / Serves 12 guests Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

**Bottomless Freshly Popped** Popcorn 0 / 35 per order

**Dry-Roasted Peanuts** •

20 per order / Serves 10 guests

Snack Mix V

20 per order / Serves 10 guests

Pretzel Twists V

20 per order / Serves 10 guests

Potato Chips & Gourmet Dips V

85.95 per order / Serves 12 quests Kettle-Style Potato Chips, Roasted Garlic Parmesan Dip, French Onion Dip, Dill Pickle Dip

Loud City Hospitality is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or quarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.



# À La Carte

#### Let Them Eat Cake!

#### Chicago-Style Cheesecake V

**75 / Serves 10 guests**Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

#### Red Velvet Cake

125 / Serves 12 guests

Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

#### Rainbow Cake O

115 / Serves 12 quests

Colorful Five-Layered Sponge Cake, Buttercream Frosting

#### Six-Layer Carrot Cake 🔻

125 / Serves 14 guests

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

#### Chocolate Paradis' Cake O

125 / Serves 12 guests

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

#### Lemon Meringue Cake v

125 / Serves 14 guests

Five-Layer Lemon Cake, Lemon Curd, Vanilla Icing, Sour Lemon Bark, Toasted Mini Marshmallows



#### **Suite Sweets**

All suite sweets are served for a minimum of 12 guests unless otherwise noted.

#### Suite Sundaes / 13.95 per guest

Delivered in the 3rd quarter

Vanilla Ice Cream, Chocolate Ice Cream, Sprinkles, Crushed Oreos, Crushed Nuts, Chocolate Sauce, Caramel Sauce, Souvenir Thunder Bowls

#### Giant Cookies / 72 per order

- · Six Chocolate Chunk
- Six Reese's® Peanut Butter

#### **Gourmet Cookies &**

Brownies 0 / 10.25 per guest

Gourmet Cookies, Decadent Brownies

#### **Our Famous Dessert Cart**

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'aahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

Dessert Cart only available for OKC Thunder Games

#### Signature Desserts 0

Six-Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Chocolate Paradis' Cake, Chicago-Style Cheesecake, Lemon Meringue Cake

#### Gourmet Dessert Bars

Rockslide Brownie, Toffee Crunch Blondie, Chewy Marshmallow Bar

#### Gourmet Cookies And Turtles

Chocolate Chunk, Reese's® Peanut Butter, White and Milk Chocolate Turtles

#### Giant Taffy Apples V

Peanut, Loaded M&M's®

#### **Nostalgic Candies**

Gummi<sup>®</sup> Bears, Jelly Belly<sup>®</sup> Sassy Sours, Mini Sour Worms, Plain M&M's<sup>®</sup>



Beverages

#### Ready to Drink Cocktails & Seltzers

Sold by the six-pack

White Claw Mango 12oz. / 54

White Claw Black Cherry 12oz. / 54

High Noon Black Cherry 12oz. / 72

High Noon Peach 12oz. / 72

Cutwater Strawberry Margarita 120z. / 72

Cutwater Mango Margarita 12oz. / 72



#### **Cocktails on Tap**

Sold by the mini keg, limited availability

#### **Moscow Mule**

**150 / Serves 12 to 14 guests** Made with New Amsterdam Vodka

#### **Strawberry Lemonade**

**150 / Serves 12 to 14 guests**Made with New Amsterdam Vodka

#### **Classic Margarita**

**150 / Serves 12 to 14 guests** Made with El Jimador Tequila



#### **Beer, Ales, & Alternatives**

Sold by the six-pack

Budweiser 16oz. / 60

Bud Light 16oz. / 60

Coors Light 16oz. / 60

Michelob ULTRA 16oz. / 60

Miller Lite 16oz. / 60

Heineken 16oz. / 66

Stella Artois 16oz. / 66

Corona Extra 16oz. / 66

Modelo Especial 16oz. / 66

Blue Moon Belgian White 16oz. / 66

Sierra Nevada

Hazy Little Thing IPA 12oz. / 57

Leinenkugel's Summer Shandy 12oz. / 57

Yuengling Traditional 12oz. / 57

Athletic Brewing Non-Alcoholic 12oz. / 45

#### Made in Oklahoma Ales

Everything Rhymes With Orange 120z. / 57

Coop F5 12oz. / 57

Dead Armadillo IPA 12oz. / 57



### Wine



#### Sparkling & Rosé

Sold by the bottle

La Marca Prosecco / 65

Ferrari Brut / 110

**Veuve Clicquot / 195** 

Mumm Napa Brut Rosé / 65

A to Z Wine Works Rosé / 65

Social Bird Rosé / 85

#### **White Wine**

Sold by the bottle

#### **REISLING**

Chateau Ste. Michelle / 45

#### **PINOT GRIGIO**

Benvolio / 35

Santa Margherita / 70

#### **SAUVIGNON BLANC**

Kim Crawford / 45

Cakebread / 95

#### **CHARDONNAY**

Kendall-Jackson Vintner's Reserve / 50

Sonoma-Cutrer Russian River Ranches / 50

House of Brown / 60

Stags' Leap Winery / 105

#### **Red Wine**

Sold by the bottle

#### **PINOT NOIR**

La Crema / 65

Meiomi / 65

Belle Glos Clark & Telephone / 150

Argyle / 80

#### **MERLOT**

Decoy by Duckhorn / 65

#### **CABERNET SAUVIGNON**

Josh Craftsman's Collection / 40

Louis Martini / 60

**JUSTIN / 80** 

Intercept / 70

#### **RED BLENDS**

Black Girl Magic / 70

Conundrum by Caymus / 75

The Prisoner / 155

#### **Non-Alcoholic Wine**

Mionetto / 45

Giesen 0% Sparkling / 60

# Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks / 14

Coca-Cola

**Diet Coke** 

Coca-Cola Zero Sugar

**Sprite** 

**Sprite Zero Sugar** 

**Barq's Root Beer** 

**Minute Maid Lemonade** 

Pibb Xtra

#### **Waters**

**Dasani Bottled Water** 120z. / 15

Glacéau Smartwater 20oz. / 30

Glacéau Smartwater Sparkling 20oz. / 30

#### Sparkling / 15

Topo Chico Sabores Lime with Mint

Topo Chico Sabores Tangerine with Ginger

#### **Teas** / 24

Gold Peak® Tea – Home Brewed Taste You'll Love at First Sip™

**Gold Peak Unsweetened Tea** 

**Gold Peak Sweet Tea** 

**Gold Peak Lemon Tea** 



#### Miscellaneous Beverages

Service of 6 guests

Fresh-Roasted Regular Coffee / 20

Fresh-Roasted Decaffeinated Coffee / 20

Hot Chocolate / 20



# The Scoop

#### **Hours of Operation**

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at http://suiteeats.com/PaycomCenter

To reach a Representative:
Dial / 405.602.8608 or
E-mail / PaycomSuiteEats@LevyRestaurants.com

#### **Quick Reference List**

Loud City Hospitality Premium Specialist Representatives / 405.602.8608

Loud City Hospitality Accounting Department / PaycomSuiteEats@LevyRestaurants.com

#### **Food and Beverage Ordering**

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections be placed by 5:00 p.m. CST, three business days prior to each event.

Orders can also be received via e-mail at PaycomSuiteEats@LevyRestaurants.com and online at http://suiteeats.com/PaycomCenter. Orders can be arranged with the assistance of a Premium Specialist Representatives at 405.602.8608 during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of Oklahoma, we ask that you adhere to the following:

- Alcoholic beverages cannot be brought into or taken out Paycom Center
- 2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
- 3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.

- 4. It is unlawful to serve alcoholic beverages to an intoxicated person.
- Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups.
- 6. During some events, alcohol consumption may be restricted.

#### **Food and Beverage Delivery**

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

#### **Specialized Items**

Loud City Hospitality will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

# Dietary Restrictions & Allergen Concern

If you or a guest does not feel safe eating or requesting specialty menu items at Paycom Center, please reach out to the premium specialist for individual accommodations.

#### **Smallwares and Supplies**

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.



#### Security

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Loud City Hospitality cannot be responsible for any lost or misplaced property left unattended in the suite.

#### Payment Procedure and Service Charge

Loud City Hospitality will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 18% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Loud City Hospitality furnishes all food and beverage for the suites at Paycom Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

#### **Private Bar Requests**

A private bar inside of your suite can be requested a minimum of 3 business days prior to your event. If a private bar is requested outside of the 3 business day window, no guarantee can be made for the accommodation. A private bar will be an added charge of \$150 and require all charges in the suite to be on one master bill as we cannot accommodate separate tabs. A Maximum of 4 private bars can be requested per event, you will be notified if we can not accommodate.

# Be a Team Player, Drink Responsibly

Paycom Center and Loud City Hospitality are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Paycom Center a safe and exciting place for everyone.