



Executive Suites Menu



PeoplesBank
ARENA

WELCOME

Welcome to the Executive Suites at PeoplesBank Arena.

OVG Hospitality is the exclusive, in-house food and beverage partner for PeoplesBank Arena. Our suite menu features thoughtfully prepared dishes, premium ingredients and elevated takes on event-day favorites, all designed for sharing with your guests.

We are happy to accommodate a variety of dietary needs to ensure an inclusive experience for all guests. We look forward to helping you select menu options that make your suite experience memorable from start to finish.



Packages

All Packages serve approximately 12 guests

SMOKEHOUSE BBQ — 790

12-HOUR HOUSE-SMOKED BEEF BRISKET

Crispy onion straws, signature barbecue sauce

TENNESSEE DRY-RUBBED PULLED PORK

Mini onion rolls

TRIPLE CHEDDAR MACARONI AND CHEESE

Breadcrumb topping

BROADWAY BBQ CHICKEN SALAD

Crisp romaine, red cabbage, red onion, black beans, diced tomato, grilled corn and cilantro with avocado dressing

LOADED PASTA SALAD

Smoked Gouda, cheddar, applewood-smoked bacon, scallions and hard-boiled eggs

CREAMY CUCUMBER-DILL SALAD

Crisp garden cucumbers, fresh dill and red onions tossed in a cool, creamy herb dressing with a touch of tang

SEEDLESS WATERMELON & MINT PLATTER

Sweet, chilled watermelon wedges layered with fresh mint and finished with a delicate citrus drizzle

CORNBREAD MUFFINS

EVENT-DAY FAVORITES — 790

BOTTOMLESS POPCORN

SWEET AND SALTY SNACK MIX

SMOKED WING BAR

Smoked wings with sweet chili-garlic sauce, barbecue, Nashville hot sauce and blue cheese dipping sauce

ALL-BEEF HOT DOGS

Traditional condiments

BBQ PULLED PORK

Sweet barbecue sauce, mini onion rolls and sliced pickles

SALSA SAMPLER

Salsa roja, salsa verde, pico de gallo and fresh tortilla chips

KALE & BRUSSELS SPROUT CAESAR SALAD

Garlic croutons and Parmesan

LOADED PASTA SALAD

Smoked Gouda, cheddar, applewood-smoked bacon, scallions and hard-boiled eggs



TEX-MEX STREET FAIR — 540

BLACK BEAN & ROASTED CORN SALAD

Tomato, smoked chili and cilantro-lime vinaigrette

JICAMA-ORANGE SLAW

Blistered peppers, lime, mint, navel orange, coriander and pomegranate-molasses vinaigrette

CHIPS, QUESO & SALSA

Chili-lime white corn tortilla chips, warm Hatch white queso, salsa roja, salsa verde and guacamole

CHICKEN TINGA TACO BAR

Chicken tinga, avocado crema, queso fresco, pickled red onions and flour tortillas

ELOTE CORN & BLACK BEAN QUESADILLA

Pepper Jack, cilantro, pico de gallo and avocado crema

MARKET-FRESH MELON JARS

Cantaloupe, honeydew, watermelon and pineapple



NEW ENGLAND — 890

CLAM CHOWDER

New England style creamy chowder with tender clams, potatoes, onions and fresh herbs

LOBSTER ROLLS

Chilled Maine lobster tossed lightly with lemon and herbs, served in a toasted butter roll

YANKEE POT ROAST

Slow braised beef with fresh root vegetables and onions, finished with a savory pan gravy

GREEN BEAN & SWEET CORN SALAD

Crisp green beans and sweet corn tossed with fresh herbs and a light bright vinaigrette

NATIVE SUCCOTASH

A classic New England combination of sweet corn, white beans and seasonal vegetables simply seasoned to highlight the natural flavors

BAKED WHOLE APPLES

Whole apples baked until tender with warm cinnamon and brown sugar, creating a rustic New England style dessert

MAINE WHOOPIE PIES

Assorted caramel, vanilla, raspberry and coffee flavors

FAN FAVORITES — 480

BOTTOMLESS POPCORN

SWEET AND SALTY SNACK MIX

SALSA SAMPLER

Salsa roja, salsa verde, pico de gallo and fresh tortilla chips

CHEESE & SAUSAGE BOARD

Local cheeses, sausages, assorted mustards, gherkins and garlic crostini

KETTLE CHIPS & ONION DIP

GRILLED VEGETABLES & CILIEGINE

MOZZARELLA CHEESE BOARD

Balsamic vinegar and extra-virgin olive oil

FRESH VEGETABLE STICKS & DIPS

Carrots, celery, asparagus, cucumbers, scallions and peppers with ranch dip, roasted red pepper hummus and roasted garlic-Parmesan dip

SMOKED WING BAR

Smoked wings with sweet chili-garlic sauce, barbecue, Nashville hot sauce and blue cheese dipping sauce

MINI CHEDDAR CHEESEBURGERS

Crispy onion straws and cornichon pickle slices on a petite potato bun

SNACKS

BOTTOMLESS POPCORN — 16

KETTLE CHIPS & ONION DIP — 18

SWEET & SALTY SNACK MIX — 16

Blend of nuts, chocolate and Chex Mix

SALSA SAMPLER — 20

Salsa roja, salsa verde, pico de gallo and fresh tortilla chips

FRESH GUACAMOLE — 20

Fresh tortilla chips

WARM QUESO BLANCO — 31

Fresh tortilla chips



SALADS

KALE & BRUSSELS SPROUT CAESAR SALAD — 35

Garlic croutons and Parmesan

CLASSIC ICEBERG WEDGE SALAD — 35

Blue cheese, grape tomatoes, crispy bacon, red onion and blue cheese vinaigrette

CREAMY RAINBOW SLAW — 30

Colorful greens and horseradish dressing

BLACK BEAN & ROASTED CORN SALAD — 45

Tomato, smoked chili, cilantro-lime vinaigrette

JICAMA-ORANGE SLAW — 45

Blistered peppers, lime, mint, navel orange, coriander and pomegranate-molasses vinaigrette

LOADED PASTA SALAD — 40

Smoked Gouda, cheddar, applewood-smoked bacon, scallions and hard-boiled eggs





COOL APPETIZERS

MARKET FRESH MELON JARS — 50

CHEESE & SAUSAGE BOARD — 125

Local cheeses, sausages, assorted mustards, gherkins and garlic crostini

POACHED SHRIMP COCKTAIL — 165

Horseradish cocktail sauce

ANTIPASTI — 125

Fire roasted vegetables, wood roasted mushrooms, white beans and basil, parmigiano, blue cheese, shaved prosciutto, salami and focaccia crostini all centered around fresh mozzarella and burrata

FRESH VEGETABLE STICKS & DIPS — 40

Carrots, celery, asparagus, cucumbers, scallions and peppers with ranch dip, roasted red pepper hummus and roasted garlic-Parmesan dip

WARM APPETIZERS

SMOKED WING BAR — 165

Smoked wings with sweet chili-garlic sauce, barbecue, Nashville hot sauce and blue cheese dipping sauce

BUFFALO HOT WINGS — 155

Smoke wings tossed in traditional buffalo sauce served with blue cheese, celery and carrots

SOUTHWESTERN NACHO BAR — 85

Chili, warm Hatch white queso, sour cream, jalapeños and house-made salsa roja

WARM PRETZEL NUGGETS — 38

Beer cheese dip

ELOTE CORN & BLACK BEAN QUESADILLA — 110

Pepper Jack, cilantro, pico de gallo and avocado crema

ANCHO CHICKEN QUESADILLAS — 110

Grilled ancho-seasoned chicken, melted cheese, roasted peppers and onions folded in a crisp flour tortilla served with fresh salsa

CRISPY CHICKEN TENDERS — 175

Selection of dipping sauces

ENTRÉES

CHILLED BEEF TENDERLOIN — 275

Arugula, beefsteak tomatoes, horseradish sauce and petite butter rolls

CHICKEN TINGA TACO BAR — 125

Chicken tinga, avocado crema, queso fresco, pickled red onions and flour tortillas

12-HOUR HOUSE-SMOKED BEEF BRISKET — 160

Crispy onion straws, signature barbecue sauce

TRIPLE CHEDDAR MACARONI & CHEESE — 85

Breadcrumb topping

HOMESTYLE PIZZAS

CHEESE PIZZA — 42

PEPPERONI — 47

GRILLED VEGETABLE — 47

SANDWICHES, SAUSAGES & HOT DOGS

ALL-BEEF HOT DOGS — 108

Traditional condiments

GRILLED CHICKEN FLATBREAD SANDWICH — 105

Baby greens, plum tomato and pesto aioli

MINI CHEDDAR CHEESEBURGERS — 165

Crispy onion straws and cornichon on a petite potato bun

ALL-AMERICAN SUB SANDWICH — 85

Roast turkey, honey ham, cheddar, Swiss, lettuce and tomato

BBQ PULLED PORK SLIDERS — 145

Sweet barbecue sauce, mini onion rolls and sliced pickles

PLANT-BASED BURGER BAR — 135

Plum tomatoes, butter lettuce, red onions and house-made pickles

GRILLED VEGETABLE FLATBREAD — 75

Fresh herbs, olive oil and red pepper hummus spread

DESSERTS

COOKIES & BROWNIES — 65

Chocolate chunk cookies, triple-chocolate fudge brownies and toffee blondies

WARM CHOCOLATE CHUNK COOKIES — 42

Let your server know when you are ready for them

NEW YORK-STYLE CHEESECAKE — 125

BANANA PUDDING — 125

SALTED CARAMEL CRACKER JACK BEIGNETS — 40

Powdered sugar, salted caramel sauce and Cracker Jack topping



NON-ALCOHOLIC BEVERAGES

SOFT DRINKS & WATER

Priced per 6-pack

PEPSI — 30

DIET PEPSI — 30

STARRY — 30

GINGER ALE — 30

BOTTLED WATER — 36

TONIC WATER — 15

CLUB SODA — 15

COFFEE & TEA

REGULAR COFFEE — 28

DECAFFEINATED COFFEE — 28

HOT TEA — 28

JUICES

CRANBERRY JUICE — 15

ORANGE JUICE — 15

PINEAPPLE JUICE — 15

BEVERAGES

BEER

Priced per 6-pack

COORS LIGHT — 54

BUD LIGHT — 54

BUDWEISER — 54

MICHELOB ULTRA — 54

SAMUEL ADAMS — 60

SAMUEL ADAMS SEASONAL — 60

CORONA EXTRA — 60

TWO ROADS LIL HEAVEN IPA — 60

HEADWAY IPA — 60

WHITE CLAW — 60

SUN CRUISER — 60

ATHLETIC BREWING — 60

Non-alcoholic

WINE

CABERNET

CALLAWAY — 40

DAOU — 85

MERLOT

DAOU RESERVE-- 85

PINOT NOIR

LA CREMA --70

CHARDONNAY

CALLAWAY — 40

LACREMA — 70

SAUVIGNON BLANC

DAOU — 75

PINOT GRIGIO

LACREMA — 70

ROSE

DAOU — 85

LIQUOR

VODKA

TITO'S — 100

GREY GOOSE — 120

TEQUILA

MILAGRO — 175

LALO -- 200

GIN

NEW AMSTERDAM — 100

HENDRICK'S — 175

RUM

BACARDI — 100

PARROT BAY — 125

WHISKEY

JACK DANIEL'S — 150

TULLAMORE D.E.W — 175

BOURBON

JIM BEAM — 125

BUFFALO TRACE — 125



POLICIES & PROCEDURES

OUTSIDE FOOD AND BEVERAGES

OVG Hospitality maintains the exclusive right to provide all food and beverage service at PeoplesBank Arena. Food and beverages may not be brought into the arena or removed from the premises. Any exceptions require prior written approval from the General Manager.

LEFTOVER FOOD & BEVERAGES

Due to the length of time food may be displayed during an event and food safety considerations, leftovers may not be taken off the premises at any time.

MENU SELECTIONS & ORDERING

Menu items are priced per suite and portioned to serve 12 guests unless otherwise noted. To ensure the best selection, please place your order at least one week before your event. Orders placed less than one week in advance, but no later than 72 hours before doors open, will be limited to selections from our curated Event-Day Menu. All orders and modifications are subject to product availability.

DIETARY CONSIDERATIONS

OVG Hospitality is happy to accommodate special dietary requests for individual guests with at least 96 hours' advance notice.

ALLERGEN NOTICE

OVG Hospitality takes great care to accommodate dietary needs and strives 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.

ALCOHOL BEVERAGE SERVICE

OVG Hospitality offers a full selection of beer, wine, spirits and non-alcoholic beverages to complement your Executive Suites experience. As the licensed alcohol provider at PeoplesBank Arena, OVG Hospitality is responsible for the service and regulation of alcoholic beverages at the venue. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent from the General Manager. In compliance with state and local liquor laws, we reserve the right to request proper identification and to refuse alcohol service to intoxicated or underage guests.

SERVICEWARE & LINENS

Standard serveware are included with Executive Suites food and beverage service. Linens available for additional charge. For special requests, please contact your OVG Hospitality representative in advance.

MANAGEMENT CHARGE & TAXES

Please note that all catered events are subject to a 22% Management Charge and 7.35% Sales Tax. The Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities and wages), and is not charged in lieu of a tip or gratuity. The Management Charge 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 part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

BILLING

A valid credit card must be on file before the event. Food and beverage orders, applicable taxes, management charges and any incidental purchases made during the event will be charged in accordance with the suite holder's agreement or event order. Outstanding balances may be subject to a delinquent charge of 1.5% per month.

CANCELLATIONS

Cancellations or reductions received more than 72 hours before doors open may be subject to 50% of the estimated charges. Cancellations or reductions received within 72 hours of doors opening may result in charges up to 100% of the affected food and beverage order. All cancellations and order changes must be submitted by email or in writing to your OVG Hospitality representative.