



Greensboro  
Complex

2025-2026  
SUITE MENU



# PACKAGES

ALL PACKAGES SERVE 12 GUESTS



## THE SNACK ATTACK | 125

**POPPED POPCORN**

**TORTILLA CHIPS  
& SALSA TRIO**

**KETTLE CHIPS &  
ONION DIP**

**ASSORTED CHIPS**  
pre packaged

**CANDY SHOP**

m&m, peanut m&m, reese's  
pieces

**PRE PACKAGED TRAIL MIX**

**GOURMET COOKIES  
& BROWNIES**

## THE FIESTA | 550

**POPPED POPCORN**

**KETTLE CHIPS &  
ONION DIP**

**FRESH GUACAMOLE**  
served with salsa fresca and  
tri-color tortilla chips

**CANDY SHOP**  
m&m, peanut m&m, reese's  
pieces, skittles

**SEASONED RICE**  
house made rice seasoned  
with fresh herbs and spices

**REFRIED BEANS**

**STREET TACOS**  
chicken tinga, Beef  
Barbacoa, cotija cheese,  
salsa verde, shredded  
cabbage, cilantro, pico de  
gallo, roasted sweet corn  
served with corn and flour  
tortillas

**CHURROS**  
fried fresh, dusted in  
cinnamon sugar and  
powdered sugar

## THE MAIN EVENT | 400

**POPPED POPCORN**

**KETTLE CHIPS &  
ONION DIP**

**CANDY SHOP**  
m&m, peanut m&m, reese's  
pieces

**CREAMY SOUTHERN  
COLESLAW**

**TRIO OF SALSA**  
salsa fresca, black bean and  
roasted corn, salsa verde  
served with tri-color tortilla  
chips

**JUMBO CHICKEN  
WINGS- 36 PIECES**  
served with ranch dressing,  
buffalo sauce, celery sticks

**CHARGRILLED 6 OZ  
ANGUS BURGERS - 12**  
served with sautéed onions,  
lettuce, tomato, pickle chips,  
american and provolone  
cheeses, accompanied with  
appropriate condiments and  
fresh baked rolls

**JUMBO NATHAN'S ALL-  
BEEF HOT DOGS - 12**  
served with chili, cheddar  
cheese, relish, diced red  
onions, and accompanied by  
appropriate condiments and  
fresh baked buns

**GOURMET COOKIES  
& BROWNIES**

## THE COLISEUM PACKAGE | 650

**POPPED POPCORN**

**KETTLE CHIPS &  
ONION DIP**

**ASSORTED CANDY BOWLS**  
**CANDY SHOP**  
m&m, peanut m&m, reese's  
pieces, skittles

**CLASSIC CAESAR SALAD**

**GOURMET CHEESE  
PLATTER**  
a sampling of domestic and  
imported cheeses, variety  
of crackers, garnished with  
grapes and berries

**JUMBO SHRIMP COCKTAIL**  
jumbo shrimp with cocktail  
and remoulade sauce

**ROSEMARY & GARLIC  
SCENTED SLICED  
TENDERLOIN BEEF SLIDERS**  
served with fresh grilled  
onions, lettuce, sliced  
tomatoes, horseradish  
sauce, whipped boursin  
cheese, fresh baked rolls for  
buns

**BUFFALO TOSSED JUMBO  
CHICKEN WINGS**  
served with bleu cheese and  
ranch dressing, celery stick

**ASSORTED MINI DESSERT  
PLATTER**  
chocolate cake, carrot cake,  
macaroons, cannoli



# A LA CARTE MENU

ALL SELECTIONS SERVE APPROXIMATELY 12 PEOPLE UNLESS NOTED OTHERWISE

## SNACKS

**BOTTOMLESS POPCORN | 25**

**KETTLE CHIPS & ONION DIP | 28**

**TRAIL MIX | 30**

**GOURMET MIXED NUTS | 35**

**SALSA TRIO | 32**

salsa fresco, black bean and roasted corn, and salsa verde, served with tri-color tortilla chips

## COLD APPETIZERS

**ARTISAN CHEESE  
CHARCUTERIE PLATTER | 90**

cured meats, regional cheeses, fresh fruits, crostini, nuts and olives

**FRESH FRUIT PLATTER | 70**

including pineapple, grapes, strawberries, cantaloupe, blueberries

**FARMERS MARKET CRUDITÉS | 65**

fresh, crisp vegetables served with ranch dipping sauce

**HUMMUS AND CHIPS | 45**

traditional and roasted red pepper hummus, served with toasted pita chips, carrots and celery

**BRUSCHETTA | 40**

a combination of diced roma tomatoes, red onions, garlic, fresh basil, balsamic vinegar, virgin olive oil served with parmesan crostini's

**PIMENTO CHEESE DIP | 35**

house made crostini and pimento cheese dip

## SWEETS

**MINI DESSERT PLATTER | 75**

**COOKIES & BROWNIES | 40**

**CANDY SHOP | 30**

m&m, peanut m&m, reese's pieces, gummy bears

## SALADS

**CLASSIC CAESAR SALAD | 40**

ADD GRILLED MARINATED CHICKEN | 15

ADD GRILLED SHRIMP | 20

**STRAWBERRY SALAD | 40**

mixed greens, fresh strawberries, sliced red onion, toasted pecans, and crumbled goat cheese

**ASIAN CHOPPED SALAD | 40**

shaved red and green cabbage, shredded carrot, snap pea, red pepper, green onion, cilantro, sesame seeds and crispy noodles served with an Asian dressing

## WARM APPETIZERS

**JUMBO CHICKEN WINGS | 100**

50 pieces served with bleu cheese and ranch dressing, buffalo sauce, celery sticks

HALF ORDER (25 PIECES) | 50

**CHICKEN TENDER FRITTERS | 85**

50 pieces breaded strips of chicken breast, fried to a delicate, crunchy golden brown and served with with ranch, barbeque and honey mustard

Sauce HALF ORDER (25 PIECES) | 40

**ULTIMATE BUFFALO DIP | 65**

shredded chicken, cream cheese, blue cheese, texas pete served with tortilla chips, celery, carrots

**KOREAN BARBEQUE  
MEATBALLS | 85**

50 meatballs tossed in a zesty barbeque sauce

HALF ORDER (30 PIECES) | 40

## FAN FAVORITES

**HICKORY SMOKED CAROLINA  
PULLED PORK TACOS | 110**

made with a savory vinegar-based sauce, served with shredded cabbage, jalapenos, sala fresca and sweet and mustard barbeque sauces served with flour and corn tortillas

**CHARGRILLED 8 OZ  
ANGUS BURGERS | 105**

12 burgers served with sautéed onions, lettuce, tomato, pickle chips, american and provolone cheeses, accompanied with appropriate condiments and fresh baked rolls

HALF ORDER (6 PIECES) | 55

**JUMBO NATHAN'S ALL-BEEF  
HOT DOGS | 85**

served with chili, cheddar cheese, relish, diced red onions, and accompanied by appropriate condiments and fresh baked buns

HALF ORDER (6 PIECES) | 45

**NACHO BAR | 80**

Fresh fried tortilla chips, jalapenos, pico de galo, queso, guacamole, sour cream, southwestern black beans, chili con carne

**BAKED POTATO BAR | 65**

roasted potatoes and sweet potatoes served with butter, chives, bacon, chili, cinnamon sugar, cheese, sour cream

## PIZZA

16" CUT INTO 10 SLICES

**CLASSIC CHEESE PIZZA | 40**

**PEPPERONI PIZZA | 40**

# BEVERAGES

## BEER

SOLD BY THE 6-PACK

### DOMESTIC BEER | 40

BUDWEISER  
BUD LIGHT  
COORS LIGHT  
MILLER LITE  
YUENGLING

### PREMIUM BEER | 46

MICHELOB ULTRA  
SUN CRUISER LEMONADE | TEA  
MODELO  
HEINEKEN  
STELLA ARTOIS

### WICKED WEED | 55

PERNICIOUS 19.20Z

### WHITE CLAW | 55

VARIETY 19.20Z

## NON-ALCOHOLIC

SOLD BY THE 6-PACK

### SODAS DRINKS | 18

BY THE SIX PACK | 120Z CAN

PEPSI  
DIET PEPSI  
STARRY  
MOUNTAIN DEW  
DR. PEPPER

### BOTTLED WATER | 18

BY THE SIX PACK | 16.90Z BOTTLE

AQUAFINA WATER

### HOT BEVERAGES

K CUP PACKAGE

MACHINE | 50  
EXTRA K-CUPS | 2.50

## LIQUOR

AVAILABLE IN A 750 ML BOTTLE

### VODKA

TITO'S | 85  
GREY GOOSE | 125

### TEQUILA

JOSE CUERVO SILVER | 60  
JOSE CUERVO GOLD | 70  
PATRON SILVER | 125  
CASAMIGOS BLANCO | 160

### BOURBON

MAKER'S MARK | 95  
ANGELS ENVY | 100  
BULLEIT BOURBON | 110

### WHISKEY | BOURBON

JACK DANIELS | 85  
JIM BEAM | 65  
CROWN ROYAL | 95  
BASIL HAYDEN | 200

### SCOTCH

DEWARS | 100  
JOHNNIE WALKER BLACK | 120

### RUM

DON Q | 55  
CAPTAIN MORGAN | 85

### GIN

BEEFEATER | 65  
TANQUERAY | 85

### COGNAC

HENNESSY | 150



## WINE

SOLD BY THE BOTTLE

### BRIGHT & BRISK

JOSH CELLARS PINOT GRIGIO CALIFORNIA	40
JOEL GOTT PINOT GRIGIO OREGON	50
SANTA MARGHERITA PINOT GRIGIO ITALY	60

### TART & TANGY

MATUA NEW ZEALAND	40
THE CROSSINGS NEW ZEALAND	50
ECHO BAY NEW ZEALAND	55

### SPICY & SUPPLE

RUTA 22 MALBEC ARGENTINA	30
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### CREAMY & COMPLEX

JOSH CELLARS CHARDONNAY CALIFORNIA	40
JOEL GOTT CHARDONNAY CALIFORNIA	50
LOUIS JADOT CHARDONNAY FRANCE	65

### BUBBLY

LUNETTA ITALY	40
BENVOLIO ITALY	50

### BIG & BOLD

JOSH CELLARS CRAFTSMEN CABERNET SAUVIGNON CALIFORNIA	40
JOEL GOTT '815' CABERNET SAUVIGNON CALIFORNIA	50

### FRESH & FRUITY

CHATEAU ST.MICHELLE REISLING WASHINGTON	35
TRIMACH REISLING FRANCE	55

### RIPE & RICH

14 HANDS MERLOT WASHINGTON	35
JOEL GOTT PINOT NOIR CALIFORNIA	50
JOSH CELLARS LEGACY RED BLEND CALIFORNIA	50
MEOMI PINOT NOIR CALIFORNIA	55

# 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 Courtney.Glass@oakviewgroup.com and allow 72 hours advance notice to ensure your request can be accommodated. The cost for this private suite attendant is \$150 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. Advance orders may be placed by phone or by email. Email Courtney.Glass@oakviewgroup.com Stacey.Ross@oakviewgroup.com

## MENUS

As the exclusive caterer of Greensboro Coliseum Complex, OVG is committed to the highest standards of quality and service. Our staff has customized food packages featuring regional favorites consisting of everything from appetizers, salads, and sandwiches to delightful desserts. Packages are designed to accommodate 8 guests, and as your order depletes, you can replenish from our event day menu at an additional charge. All food is prepared and delivered fresh to your suite from our kitchen.

## MANAGEMENT CHARGE AND TAXES

All suite events are subject to a 20% management charge. This management charge is the sole property of the food/beverage service company or the venue owner, as applicable, 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 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 no part of the management charge 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.

## EVENT DAY ORDERING

A less extensive "event day menu" will also be available in your suite for last minute arrangements and additional requests. Orders may be placed with your suite attendant. Event day ordering is provided as a convenience to you and your guests; however, it is meant to supplement your pre-event order not replace it. Your cooperation is sincerely appreciated. Please allow 45 minutes for the delivery of event day orders.

Delivery, equipment and disposable wares unless otherwise requested, will be delivered to your suite when gates open for the event. Please note that all fried foods will be delivered upon arrival in your suite in order to provide the best product possible. All suites will be provided with the necessary holding equipment, serving utensils, and disposable wares.

## ALCOHOLIC BEVERAGES

It is NOT permitted to bring in beverages or to leave the facility with leftover beverages. North Carolina 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 reserves the right to refuse service to persons who appear to be intoxicated.

As the provider of alcoholic beverages at Greensboro Coliseum Complex, OVG 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 appropriate identification (e.g., Photo driver's license) to ensure that your guests are of legal age. OVG, 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.

## CANCELLATION POLICY

Should you need to cancel your food and beverage order, please contact the suite catering office, 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 invoice on food and beverage and 100% of the guest attendant invoice.

