



Greensboro  
Complex

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# SUITE MENU

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Complex

# WELCOME

Thank you for joining us in a suite at the Greensboro Complex. As the exclusive, in-house food and beverage partner for the Greensboro Complex, OVG Hospitality is here to make your suite experience seamless and enjoyable.

Our suite menu features a variety of thoughtfully prepared selections made with quality ingredients and designed for easy sharing with your guests. From familiar favorites to elevated offerings, each item is prepared and presented with care.

From the time you place your order through the conclusion of your event, our team is committed to providing attentive service. We look forward to helping make your visit to the Greensboro Complex a memorable one.

SCAN OR CLICK  
**HERE TO ORDER**



Stacy Ross, 828-289-1471  
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# PACKAGES

## THE SNACK ATTACK

135

### FRESH POPPED POPCORN

#### FLAVOR BUNDLE ADD-ON + 15

Cheesy jalapeño, white cheddar, ranch, salted caramel

### TORTILLA CHIPS & SALSA TRIO

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

### KETTLE CHIPS & FRENCH ONION DIP

### CANDY SHOP

M&M's, Peanut M&M's, Sour Patch Kids

### HOUSE-MADE TRAIL MIX

### GOURMET COOKIES & BROWNIES

## THE MAIN EVENT

430

### FRESH POPPED POPCORN

#### WITH FLAVOR BUNDLE

Cheesy jalapeño, white cheddar, ranch, salted caramel

### KETTLE CHIPS & FRENCH ONION DIP

### CANDY SHOP

M&M's, Peanut M&M's, Sour Patch Kids

### JUMBO CHICKEN WINGS

Served with ranch dressing, Buffalo sauce, and celery sticks

### CHARGRILLED 8 OZ. ANGUS BURGERS

Served with sautéed onions, lettuce, tomato, pickle chips, American and provolone cheeses, appropriate condiments, and fresh-baked buns

### JUMBO NATHAN'S ALL-BEEF HOT DOGS

Served with chili, shredded cheddar cheese, relish, diced red onion, appropriate condiments, and fresh-baked buns

### SEASONED POTATO WEDGES

### HOUSE-MADE COLESLAW

### GOURMET COOKIES & BROWNIES

## SOUTHERN PACKAGE

400

### FRESH POPPED POPCORN

Flavor Bundle Add-On + 15 Cheesy jalapeño, white cheddar, ranch, salted caramel

### HUSH PUPPIES

### CLASSIC CAESAR SALAD

### CHICKEN SANDWICH

Breaded fried chicken served with lettuce, tomato, onions, pickles, and fresh-baked buns

### HICKORY-SMOKED PULLED PORK

Slow-smoked hickory pork lightly tossed in a savory barbecue sauce, served with fresh-baked buns

SUBSTITUTION OPTION:

#### JUMBO CHICKEN WINGS

Served with ranch dressing, Buffalo sauce, and celery sticks

### BANANA PUDDING SHOOTERS

## THE COLISEUM PACKAGE

600

### FRESH POPPED POPCORN

#### WITH FLAVOR BUNDLE

Cheesy jalapeño, white cheddar, ranch, salted caramel

### KETTLE CHIPS & FRENCH ONION DIP

### CANDY SHOP

M&M's, Peanut M&M's, Sour Patch Kids

### CLASSIC CAESAR SALAD

### BEEF BRISKET SLIDERS

Tender, slow-smoked brisket topped with tangy barbecue sauce and crispy onions on warm brioche buns

### BUFFALO-TOSSED JUMBO CHICKEN WINGS

Served with blue cheese dressing, ranch dressing, and celery sticks

### JUMBO SHRIMP COCKTAIL

Jumbo shrimp served with cocktail sauce

### ASSORTED MINI DESSERTS

Chocolate cake, carrot cake, macaroons, and cannoli

ALL PACKAGES SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

ALLERGENS ARE PRESENT IN OUR KITCHEN SO WE CANNOT GUARANTEE DISHES ARE 100% ALLERGEN FREE. BEFORE PLACING YOUR ORDER, PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES.



# SNACKS

|                                                                                                      |           |
|------------------------------------------------------------------------------------------------------|-----------|
| <b>BOTTOMLESS POPCORN</b>                                                                            | <b>25</b> |
| <b>FLAVOR BUNDLE ADD-ON</b>                                                                          | <b>15</b> |
| Cheesy jalapeño, white cheddar, ranch, salted caramel                                                |           |
| <b>KETTLE CHIPS &amp; FRENCH ONION DIP</b>                                                           | <b>28</b> |
| <b>HOUSE-MADE TRAIL MIX</b>                                                                          | <b>30</b> |
| <b>TORTILLA CHIPS &amp; SALSA TRIO</b>                                                               | <b>32</b> |
| Fresh salsa, black bean and roasted corn salsa, and salsa verde served with tri-color tortilla chips |           |

# APPETIZERS

## COLD OPTIONS

|                                                                                                                                                                       |           |                                                                                               |           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------------------------------------------|-----------|
| <b>ARTISAN CHARCUTERIE PLATTER</b>                                                                                                                                    | <b>90</b> | <b>HUMMUS &amp; CHIPS</b>                                                                     | <b>40</b> |
| Cured meats, regional cheeses, fresh fruit, crostini, nuts, and olives                                                                                                |           | Traditional and roasted red pepper hummus served with toasted pita chips, carrots, and celery |           |
| <b>FRESH FRUIT PLATTER</b>                                                                                                                                            | <b>70</b> | <b>PIMENTO CHEESE DIP</b>                                                                     | <b>30</b> |
| Pineapple, grapes, strawberries, cantaloupe, and blueberries                                                                                                          |           | Served with house-made crostini                                                               |           |
| <b>FARMERS' MARKET CRUDITÉS</b>                                                                                                                                       | <b>65</b> |                                                                                               |           |
| A colorful selection of market-fresh vegetables beautifully arranged, featuring crisp carrots, celery, broccoli, cauliflower, cucumber, cherry tomatoes, bell peppers |           |                                                                                               |           |

## HOT OPTIONS

|                                                                                                                                                        |            |                                                                                                                                                                                                                                               |           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>JUMBO CHICKEN WINGS</b>                                                                                                                             | <b>125</b> | <b>LOADED POTATO SKINS</b>                                                                                                                                                                                                                    | <b>70</b> |
| 50 pieces served with ranch dressing, Buffalo sauce, and celery sticks                                                                                 |            | Stuffed with cheddar cheese, bacon, and scallions, served with sour cream                                                                                                                                                                     |           |
| <b>HALF ORDER (25 PIECES)</b>                                                                                                                          | <b>75</b>  | <b>HALF ORDER (12 PIECES)</b>                                                                                                                                                                                                                 | <b>35</b> |
| <b>CHICKEN TENDER FRITTERS</b>                                                                                                                         | <b>115</b> | <b>ULTIMATE BUFFALO CHICKEN DIP</b>                                                                                                                                                                                                           | <b>65</b> |
| 50 breaded chicken breast strips fried until golden brown, served with ranch dressing, barbecue sauce, and honey mustard                               |            | Tender pulled chicken blended with creamy cheeses, zesty buffalo sauce, and ranch seasoning, baked until hot and bubbly. Finished with a drizzle of buffalo sauce and served warm with crisp tortilla chips and fresh vegetables for dipping. |           |
| <b>HALF ORDER (25 PIECES)</b>                                                                                                                          | <b>65</b>  | <b>BUFFALO CAULIFLOWER</b>                                                                                                                                                                                                                    | <b>65</b> |
| <b>KOREAN BARBECUE MEATBALLS</b>                                                                                                                       | <b>85</b>  | 100 pieces of crispy, golden-fried cauliflower florets tossed in zesty Buffalo sauce and served with cool, creamy ranch or blue cheese dressing                                                                                               |           |
| 50 meatballs tossed in a zesty barbecue sauce                                                                                                          |            | <b>HALF ORDER (50 PIECES)</b>                                                                                                                                                                                                                 | <b>35</b> |
| <b>HALF ORDER (30 PIECES)</b>                                                                                                                          | <b>45</b>  |                                                                                                                                                                                                                                               |           |
| <b>VEGETABLE SPRING ROLLS</b>                                                                                                                          | <b>85</b>  |                                                                                                                                                                                                                                               |           |
| 36 golden-fried spring rolls filled with a savory blend of fresh cabbage, carrots, onions, and Asian-inspired seasonings, served with Thai chili sauce |            |                                                                                                                                                                                                                                               |           |

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

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## FAN FAVORITES

### HICKORY-SMOKED CAROLINA PULLED PORK SANDWICH 110

12 servings made with a savory vinegar-based sauce, coleslaw, jalapeños, and mustard barbecue sauce, served on Martin's potato buns

HALF ORDER (6 SERVINGS) 60

### CHARGRILLED 8 OZ. ANGUS BURGERS 105

12 burgers served with sautéed onions, lettuce, tomato, pickle chips, American and provolone cheeses, appropriate condiments, and fresh-baked buns

HALF ORDER (6 BURGERS) 55

### JUMBO NATHAN'S ALL-BEEF HOT DOGS 85

12 hot dogs served with chili, shredded cheddar cheese, relish, diced red onion, appropriate condiments, and fresh-baked buns

HALF ORDER (6 HOT DOGS) 45

### NACHO BAR 80

Freshly fried tortilla chips, jalapeños, pico de gallo, queso, guacamole, sour cream, Southwestern black beans, and chili con carne

### BAKED POTATO BAR 75

12 roasted potatoes served with butter, chives, bacon, chili, shredded cheese, and sour cream

## PIZZA

16-inch pizzas cut into 10 slices

CLASSIC CHEESE 40

PEPPERONI 40

VEGGIE 40

HOT HONEY CHICKEN 45

## SALADS

CLASSIC CAESAR SALAD 40

BERRY SALAD 40

Mixed greens topped with strawberries, raspberries, and blueberries, served with vanilla bean vinaigrette

CHEF'S SALAD 40

Mixed greens topped with julienne ham and turkey, tomatoes, cucumbers, cheddar and Swiss cheeses, and hard-boiled eggs, served with your choice of dressing

GARDEN SALAD 40

Spring mix topped with cucumbers, tomatoes, sliced red onion, shredded carrots, and croutons

ADD ON TO ANY SALAD:

GRILLED MARINATED CHICKEN +15

GRILLED SHRIMP +20

## SWEETS

ASSORTED MINI DESSERTS 75

Chocolate cake, carrot cake, macaroons, and cannoli

GOURMET COOKIES & BROWNIES 40

CANDY SHOP 30

M&M's, Peanut M&M's, Sour Patch Kids

CHEESECAKE PLATTER 140

Assortment of rich, creamy cheesecake slices beautifully arranged for sharing

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

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# BEVERAGES

## NON-ALCOHOLIC

SOLD BY THE 6-PACK

### SOFT DRINKS 12 OZ. CANS 18

Pepsi  
Diet Pepsi  
Starry  
Mountain Dew  
Dr Pepper  
Diet Dr Pepper

### BRISK LEMON ICED TEA 18

### AQUAFINA BOTTLED WATER 16.9 OZ. 20

## HOT BEVERAGES

### K-CUP COFFEE PACKAGE & KEURIG MACHINE 50

12 K-Cups

ADDITIONAL K-CUPS 2.50 EACH

### PREMIUM HOT CHOCOLATE BAR 95

Hot chocolate with peppermint sticks,  
marshmallows, cinnamon sticks, whipped  
cream, and assorted toppings, serves 12

## BEER SOLD BY THE 6-PACK

### DOMESTIC BEER 43

Bud Light  
Coors Light  
Miller Lite  
Yuengling  
Michelob Ultra Zero - Non-Alcoholic

### PREMIUM BEER 48

Michelob Ultra  
Modelo  
Corona  
Heineken

### WICKED WEED 55

Pernicious IPA, 19.2 oz.

## READY-TO-DRINK

### WHITE CLAW 55

Black Cherry, 19.2 oz.

### HIGH NOON SELTZERS 55

### SUN CRUISER 55

Lemonade  
Iced Tea

## SPIRITS SOLD BY THE 750 ML BOTTLE

### VODKA

TITO'S 85

GREY GOOSE 125

### TEQUILA

JOSE CUERVO SILVER 60

JOSE CUERVO GOLD 70

PATRÓN SILVER 125

CASAMIGOS BLANCO 160

### SCOTCH

DEWAR'S 100

JOHNNIE WALKER BLACK 120

### RUM

DON Q 55

CAPTAIN MORGAN 85

### BOURBON & WHISKEY

JIM BEAM 65

JACK DANIEL'S 85

MAKER'S MARK 95

CROWN ROYAL 95

ANGEL'S ENVY 100

BULLEIT BOURBON 110

WELLER SPECIAL RESERVE 135

BASIL HAYDEN 200

WELLER 12 YEAR 225

### GIN

BEEFEATER 65

TANQUERAY 85

### COGNAC

HENNESSY 150

# WINE LIST

SOLD BY THE 750 ML BOTTLE

## WHITE WINES

### PINOT GRIGIO

#### **JOSH CELLARS PINOT GRIGIO 40**

Bright and Brisk – Crisp, refreshing flavors of citrus and green apple

#### **BARONE FINI PINOT GRIGIO 50**

Bright and Brisk – Light-bodied with crisp apple and floral notes

#### **SANTA MARGHERITA PINOT GRIGIO 60**

Bright and Brisk – Fresh pear, citrus, and a clean mineral finish

### SAUVIGNON BLANC

#### **JOSH CELLARS SAUVIGNON BLANC 40**

Tart and Tangy – Vibrant citrus, tropical fruit, and refreshing acidity

#### **MATUA SAUVIGNON BLANC 45**

Tart and Tangy – Classic New Zealand style with bright citrus and tropical fruit

#### **THE CROSSINGS SAUVIGNON BLANC 50**

Tart and Tangy – Zesty grapefruit, passionfruit, and fresh herbs

### CHARDONNAY

#### **JOSH CELLARS CHARDONNAY 40**

Creamy and Complex – Rich vanilla, toasted oak, and ripe orchard fruit

#### **THE CALLING CHARDONNAY 50**

Creamy and Complex – Layers of baked apple, vanilla, and buttery oak

#### **LOUIS JADOT CHARDONNAY 65**

Creamy and Complex – Elegant balance of citrus, oak, and a silky finish

### RIESLING

#### **CHATEAU STE. MICHELLE RIESLING 35**

Fresh and Fruity – Peach, apricot, and crisp acidity with a touch of sweetness

#### **J. BÄUMER RIESLING 55**

Fresh and Fruity – Floral aromas with juicy peach and citrus flavors

### MOSCATO

#### **YOSEMITE ROAD VINEYARDS**

#### **MOSCATO 40**

Bright, Crisp and Sweet – Sweet peach, orange blossom, and tropical fruit

## RED WINES

### PINOT NOIR

#### **JOSH CELLARS PINOT NOIR 35**

Ripe and Rich – Cherry, raspberry, and soft spice with a smooth finish

#### **BELLE GLOS BALADE PINOT NOIR 55**

Ripe and Rich – Silky red berry flavors with subtle earthy notes

### CABERNET SAUVIGNON

#### **JOSH CELLARS CRAFTSMAN CABERNET SAUVIGNON 40**

Big and Bold – Blackberry, dark cherry, and toasted oak

#### **THE CALLING CABERNET SAUVIGNON 50**

Big and Bold – Rich black fruit, cocoa, and smooth tannins

#### **CAYMUS CABERNET SAUVIGNON 180**

Big and Bold – Luxurious layers of blackberry, cassis, vanilla, and velvety tannins

### MERLOT

#### **YELLOW TAIL MERLOT 35**

Ripe and Rich – Plum, blackberry, and soft chocolate notes

#### **J. LOHR MERLOT 60**

Ripe and Rich – Black cherry, mocha, and hints of spice

### RED BLENDS

#### **JOSH CELLARS LEGACY RED BLEND 50**

Smooth and Spicy – Dark berries with warm baking spices and a velvety finish

#### **QUILT RED BLEND 65**

Smooth and Spicy – Rich black fruit layered with cocoa and baking spices

### MALBEC

#### **BODEGAS RENACER PUNTO FINAL MALBEC 30**

Spicy and Supple – Plum, blackberry, and pepper with a smooth finish

### SPARKLING

#### **MOËT & CHANDON IMPÉRIAL BRUT 150**

Elegant and lively with fine bubbles, crisp citrus, and brioche notes

#### **BIANCAVIGNA PROSECCO 50**

Light, refreshing, and bubbly with hints of green apple and pear

# POLICIES & PROCEDURES

## OUTSIDE FOOD AND BEVERAGES

OVG Hospitality maintains the exclusive right to provide all food and beverage service at the Greensboro Complex. 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.

## 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 at least 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 be received no later than three business days before the event. Advance orders may be placed **HERE**, by phone or email: Courtney.Brendle@oakviewgroup.com 336-529-5543 or Stacey.Ross@oakviewgroup.com, 828-289-1471

## MENUS

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

## MANAGEMENT CHARGE AND TAXES

All suite events are subject to a 20% management charge. This management charge is the sole property of the food and beverage service company or the venue owner, as applicable; it 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 taxes.

## BILLING

A 50% deposit may be due upon return of the signed agreement. All events require a completed client information form with a credit card on file. Incidental charges incurred during the event are due at its

conclusion. Outstanding balances may be subject to a delinquent charge of 1.5% per month.

## 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.

Unless otherwise requested, your advance order, serving equipment, and disposable serviceware will be delivered to your suite when gates open. Please note that all fried foods will be delivered when guests arrive to provide the best product possible. All suites will be provided with the necessary holding equipment, serving utensils, and disposable serviceware.

## ALCOHOLIC BEVERAGES

It is not permitted to bring beverages into the facility or remove leftover beverages from the facility. North Carolina law prohibits the consumption of alcoholic beverages by anyone 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 Hospitality reserves the right to refuse service to anyone who appears to be intoxicated.

As the provider of alcoholic beverages at the Greensboro Complex, OVG Hospitality takes its responsibilities under the law concerning alcohol service very seriously, and we ask that you do the same. You must ensure that everyone who consumes alcoholic beverages in your suite is 21 years of age or older. Please request appropriate identification, such as a photo ID or driver's license, to ensure your guests are of legal age. OVG Hospitality requires identification from anyone who appears to be under the age of 40; you may wish to adopt a similar policy in your suite.

The consumption of alcoholic beverages by anyone who is or appears 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 before the event. Suite orders canceled less than 24 hours before the event will be assessed 50% of the food and beverage invoice and 100% of the private suite attendant invoice.

## 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 best practices are followed 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.