

Suite Menu



Packages

All packages serve 8 guest unless otherwise noted.



THREE
CHEESE MAC

All packages serve 8 unless otherwise noted

All-American Package / 800

Bottomless

Freshly Popped Popcorn V

The Snack Attack V

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

Farmers Market Dips & Veggies V

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 Italian

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

Hot Dogs

Traditional Condiments, Kettle-Style Potato Chips

House-Made Assorted Cookies & Brownies V

Gourmet Cookies, Decadent Brownies

Oaktown Barbecue Package / 850

Sweet & Tangy BBQ Brisket Burnt Ends

Slow Smoked Brisket, Brown Sugar, Honey, Tany BBQ Sauce

Peach Chipotle Pork Ribs

Slow Smoked Ribs, Peach Chipotle BBQ Sauce

BBQ Baked Beans V

Navy Beans, Onions, Garlic, Bell Peppers, Jalapenos, BBQ Sauce

Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

Bacon Jalapeno Corn Salad

Applewood Smoked Bacon, Roasted Corn, Roasted Jalapeno, Red Bell Pepper, Cilantro, Cream Cheese, Cheddar Cheese

Watermelon Strawberry Caprese Salad V AVG

Watermelon, Strawberry, Mozzarella, Basil, Olive Oil

Classic Potato Salad V

Gold & Red Potatoes, Green & Yellow Onions, Celery, Relish, Classic Dijonnaise

Red Velvet Cupcakes V

Sweet Red Velvet Cupcakes

Fiesta Package / 850

Salsa & Guacamole Sampler V VP AVG

Salsa Roja, Salsa Verde, Guacamole, Tortilla Chips

Curtido Cabbage Slaw V VP AVG

Napa Cabbage, Red Onion, Carrot, Jalapeno, Oregano, White Vinegar

Yuca Con Chicharron AVG

Fried Yuca, Fried Pork Belly, Tomato Radish Chímol

Bean & Cheese Pupasas V

House Made Corn Pupasas, Refried Beans, Mozzarella Cheese

Creamy Eloté Dip V

Roasted Corn, Red Onion, Jalapeno, Cotija Cheese, Lime Mayo, Tajin, Tortilla Chips

Tacos & Tostadas

- Suadero Beef, Cilantro, Onion
- Pollo Asado, Cotija Cheese
- Mexican Crema, Corn Tortillas, Corn Tostadas

Shrimp Tamarindo Aguachilé AVG

Shrimp, Red Onion, Tomato, Cucumber, Jalapeno, Cilantro, Tamarindo Lime Sauce

Arróz Con Leche Parfait V

Sweet Rice Pudding, Tres Leche Sponge Cake, Strawberries, Cinnamon, Brown Sugar

À La Carte

FARMERS
MARKET DIPS
& VEGGIES



Cool Appetizers

Local Charcuterie Board / 130

Hand-Cut Local Cheeses, Local Sliced Meats, Mango Chutney, Dijon & Brown Mustard, Herb Garlic Crostini

Farmers Market

Dips & Veggies / 100

Farmstand Vegetables, Buttermilk Ranch Dressing

Mediterranean Spreads / 70

Traditional Garlic Herb Hummus, Creamy Tzatziki Sauce, Cucumber, Carrot, Red Radish, Grilled Pita Bread

Seasonal Fresh Fruit / 120

In-Season Fruits

Warm Appetizers

Northern Cali Chicken Nachos / 140

Al Pastor Shredded Chicken, Nacho Cheese, Pico de Gallo, Sour Cream, Corn Tortilla Chips

Jalapeño Artichoke Dip / 80

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

Chicken Tenders / 145

Buttermilk Ranch Dressing, Barbecue Sauce

Wing Toss / 165

Tossed Deep Fried Wings, Buffalo Sauce, BBQ Sauce, Buttermilk Ranch Dressing

Quesadilla Duo / 150

- **Ancho-Marinated Chicken**
Cilantro, Monterey Jack Cheese

- **Braised Brisket**
Onions, Oaxaca Cheese, Poblano Peppers

Avocado Crema, Salsa Roja

Potstickers & Spring Rolls / 90

Chicken Lemongrass Potstickers, Vegetable Spring Rolls, Sweet Chili Glaze, Korean Soy BBQ Sauce, Hot Chinese Mustard

Buffalo Chicken Potato Skins / 80

Potato Skins, Buffalo Chicken, Shredded Cheddar, Blue Cheese, Sour Cream, Green Onion

À La Carte

Greens

Avocado Bean Salad / 100

Cherry Tomato, Black Beans, Garbanzo Beans, Roasted Corn, Jicama, Bell Pepper, Red Onion, Avocado, Creamy Avocado Dressing

Chopped Vegetable Salad / 100

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

Classic Caesar Salad / 90

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

- **Grilled Chicken / 110**

Bocconcini Tomato & Cucumber Salad / 120

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

BLT Salad / 110

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



Classics

Char-Grilled

Chicken Board / 145

All-Natural Brinded, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

Meatball Sliders / 125

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

Steakhouse Beef Tenderloin / 195

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

Tacos & Tostadas / 185

- **Suadero Beef**
Brisket, Red Onion
- **Pollo Asada**
Chorizo, Cotija Cheese

Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

Classic Sides

Three Cheese Mac / 110

Cavatappi Pasta, Three Cheese Sauce

Oaktown Brisket Mac / 150

Cavatappi Pasta, Three Cheese Sauce, BBQ Smoked Brisket

Handcrafted Sandwiches & Pizza

The Italian / 145

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

Deconstructed Mini Buffalo Chicken Sandwiches / 135

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

Cali Smoked Chicken Sandwich / 145

Smoked Chicken, Applewood Smoked Bacon, Tomato, Avocado, Melted Cheddar & Monterey Jack Cheese, Lemon Garlic Aioli, Sourdough Bread

Flatbread Pizza Trio / 135

Cheese Pizza, Pepperoni Pizza, BBQ Brisket Pizza

Vegetable Pizza Trio / 145

Seasonal Vegetable Pizza

À La Carte

Burgers, Sausages & Dogs

Oaktown Sliders / 130

Serves 8 / 12 sliders per order
Mini Beef Sliders, Applewood Smoked Bacon, BBQ Brisket, Sweet Onion Marmalade, Provolone Cheese, Slider Roll

IMPOSSIBLE® Burger v / 165

1 burger per person

Char-Grilled Plant-Based Burgers Patties, Classic Condiments, Lettuce, Tomato, Red Onion, Pickles, Hamburger Bun

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

Hot Dogs / 110

Traditional Condiments

Hot Links / 135

Cajun-Spiced Hot Links, Sauteed Bell Peppers & Onions, Seeded Hoagie Rolls

Snacks

Warm Pretzel Bites v / 80

Soft Mini Pretzel Bites, Nacho Cheese

Salsa & Guacamole

Sampler v avo / 60

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

The Snack Attack v / 50

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

Bottomless

Freshly Popped Popcorn v / 35

Potato Chips &

Gourmet Dips v / 60

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

Desserts

Cookies & Brownies / 130

Assorted Cookies, Brownies, Blondies

Cupcakes & Bars / 135

Red Velvet Cupcakes, Assorted Indulgent Bars

Red Velvet Cake / 100

Lemon Meringue / 110

Levy 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 guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.



Beverages



Ready to Drink Cocktails & Seltzers

Sold by the six-pack

Nutri Vodka soda seltzer / 70

Bud light Seltzer / 55

Cutwater Canned Cocktails / 80

Beer, Ales, & Alternatives

Sold by the six-pack

Budweiser / 45

Bud Light / 45

Coors Light / 45

Stella Artois / 60

Corona Extra / 60

Modelo Especial / 60

805 / 55

Bud Zero / 45

Elysian space dust / 60

Kona Big Wave / 55

Blue Moon Belgian White / 55

Wine



Sparkling & Rosé

Sold by the bottle

La Marca Prosecco / 65

Schramsberg Blanc de Blanc / 150

Schramsberg Mirabelle Brut / 130

Schramsberg Mirabelle Rosé / 130

White Wine

Sold by the bottle

REISLING

Chateau Ste. Michelle / 60

PINOT GRIGIO

Santa Margherita / 90

SAUVIGNON BLANC

McBride Sisters / 70

CHARDONNAY

**McBride Sisters,
Chardonnay / 80**

**Sonoma-Cutrer
Russian River Ranches / 90**

House of Brown / 80

Red Wine

Sold by the bottle

MERLOT

Duckhorn by Decoy / 100

PINOT NOIR

La Crema / 80

CABERNET SAUVIGNON

Louis Martini / 70

Silver Oak Alexander Valley / 275

RED BLENDS

The Prisoner / 120

Brown Estate Ciaos Theory / 130

Toast to inclusion / 260

McBride Sauvignon Blanc (1)

House of Brown Chardonnay (1)

**Brown Estates Chaos Theory
Red blend (1)**

Celebration Package / 250

Schramsberg Mirabelle Rosé

Schramsberg Mirabelle Brut

Liquor

Sold by the 750mL bottle unless otherwise indicated

Vodka

Finlandia / 80

Tito's Handmade / 110

Grey Goose / 160

Gin

Hendrick's / 160

Ford's / 100



Rum

Bacardí Superior / 100

Captain Morgan Spiced / 100

Tequila & Mezcal

Herradura Blanco / 150

Herradura Reposado / 160

El Jimador Anejo / 110

Patrón Silver / 190

Whiskey & Bourbon

Crown Royal / 160

Jack Daniel's / 135

Jameson Irish / 140

Jim Beam White Label / 80

Maker's Mark / 140

Woodford Reserve / 160

Scotch

Dewar's White Label / 125

Dewar's 12 year / 140

Cognac / Brandy

Hennessy VS / 190

Margarita Party / 135

El Jimador Anejo (750mL)

Margarita mixer (1 Litre)

Salt & Limes

Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks / 35

Pepsi
Diet Pepsi
Starry
Ginger ale

Water

Aquafina Bottled Water
20oz. / 45

Sparkling

San Pellegrino / 50

Juices / 25

Cranberry Juice
32oz.
Grapefruit Juice
32oz.
Orange Juice
32oz.
Pineapple Juice
6oz. (sold in 6 pack)



Miscellaneous Beverages

Keurig Regular Coffee/Tea / 60
Served with creamer & an assortment
of sugars- service for 8

Bar Supplies

Finest Call Bloody Mary Mix / 25
Finest Call Sour Mix / 25
Finest Call Margarita Mix / 25
Tonic Water / 40
Club Soda / 40
Lemons & Limes / 10
Stuffed Olives / 10
Cherries / 10

Bar Mixer Bundle / 75

Tonic Water
Club Soda
Orange Juice
Cranberry Juice
Lemons & Limes

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.

To reach a Representative:
Dial / XXX-XXX-XXXX or
E-mail / inickelberry@levyrestaurants.com

Quick Reference List

Levy Premium Specialist Representatives /
inickelberry@levyrestaurants.com

Food and Beverage Ordering

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, two business days prior to each event.

Orders can also be received via e-mail at Orders can be arranged with the assistance of a Premium Specialist Representatives at inickelberry@levyrestaurants.com 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 CA, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out Building Name.
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.
5. 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. Please note, however, that no drinks may leave the suite level.
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

Levy 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.

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. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

Payment Procedure and Service Charge

Levy 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 20% Administration fee 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 Levy exclusively furnishes all food and beverage products for the suites at Oakland Arena, 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.

Events at Building Name

The rich tradition at Building Name is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Over ## great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the "ASM Oakland Arena" Event Staff at **510-569-2121**.