suite menu

OAKLAND
ARENA

contents

packages
— 3 —

à la carte
— 5 —

beverages
— 16 —

the scoop
— 23 —

packages

packages

Packages serve 8 guests unless otherwise noted.

All-American

— 800 —

Bottomless Freshly Popped Popcorn (VP) (AVG)

The Snack Attack (V)
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Chicken Tenders
Buttermilk Ranch Dressing, Barbecue Sauce

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

Farmers Market Dips & Veggies (V) (AVG)
Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

The Authentic
Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Hot Dogs
Traditional Condiments

Assorted House-Made Cookies & Brownies (V)

Oaktown BBQ Package

— 850 —

Watermelon Strawberry Caprese Salad (V)
Watermelon, Strawberry, Mozzarella, Basil, Olive Oil

Pineapple Coleslaw (V)
Green & Purple Cabbage, Carrot, Pineapple, Cilantro, Sweet & Tangy Pineapple Dressing

Sweet & Tangy Mac Salad (V)
Cavatappi Pasta, Bacon, Celery, Green & Yellow Onions, Red Bell Pepper, Sriracha Aïoli

Three Cheese Mac (V)
Cavatappi Pasta, Three Cheese Sauce

Corn on the Cob (V) (AVG)
Grilled Petit Corn on the Cob, Garlic Herb Whipped Butter

Barbecue Brisket Burnt Ends (AVG)
Slow Smoked Brisket, Tangy Barbecue Sauce, Brown Sugar

Whiskey Glazed Pork Ribs (AVG)
Slow Smoked Ribs, Whiskey Barbecue Sauce

Red Velvet Cupcakes (V)
Sweet Red Velvet Cupcakes

(V) vegetarian | (VP) vegan | (AVG) avoiding gluten

à la carte

à la carte

Cool Appetizers

Cool Appetizers serve XX guests unless otherwise noted.

Local Charcuterie Board • 135
Hand-Cut Local Cheese, Local Sliced Meats, Mango Chutney, Dijon & Brown Mustard, Sliced Baguette Bread

Farmers Market Dips & Veggies • 100
Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

Chilled Shrimp Cocktail
• 165 / 30 pieces
Poached Shrimp, Lemons, Zesty Cocktail Sauce

Seasonal Fresh Fruit • 120
In-Season Fruits & Berries

Olive & Whipped Feta Platter • 100
Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

Seasonal Root Vegetable & Dips • 120
Seasonal Root Vegetables, Spiced Beetroot Hummus & Goat Cheese, Roasted Carrot Dip, Sweet Pea & Hominy Spread, Grilled Naan

Elote Avocado Chicharron • 80
Cilantro Lime Avocado Mash, Spicy Roasted Corn in Mayonnaise, Cotija Cheese, Fried Chicharron

vegetarian | vegan | avoiding gluten

the chicken tender & sauce zone

à la carte

Warm Appetizers

Warm Appetizers serve 8 guests unless otherwise noted.

Loaded Nacho Bar • 125
Beef Chili, Nacho Cheese, Sour Cream, Pico de Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

- *Chicken Al Pastor 145*

Jalapeño Artichoke Dip • 80
Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

The Chicken Tender & Sauce Zone • 170
Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip

Wing Toss • 170
Deep Fried Buffalo & Barbecue Wings, Buttermilk Ranch Dressing

Three Cheese Mac • 110
Cavatappi Pasta, Three Cheese Sauce

Quesadilla Duo • 150
- *Ancho-Marinated Chicken*
  Cilantro, Monterey Jack Cheese
- *Suadero*
  Braised Brisket, Onions

Oaxaca Cheese, Poblano Peppers, Avocado Crema, Salsa Roja

Blue Buffalo Loaded Mac • 150
Cavatappi Pasta, Three Cheese Sauce, Buffalo Chicken, Blue Cheese Crumble

vegetarian | vegan | avoiding gluten

à la carte

Greens

Greens serve 8 guests unless otherwise noted.

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

Elote Chopped Salad • 110
Romaine, Purple Cabbage, Roasted Corn, Cherry Tomatoes, Jicama, Cotija Cheese, Jalapeños, Cilantro Lime Dressing

veg

char-grilled
chicken board

à la carte

Classics

Classics serve 8 guests unless otherwise noted.

Char-Grilled Chicken Board AVG • 145
All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables

Meatball Sliders • 125
Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin • 195
Black Pepper-Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Tacos & Tostadas • 185
- *Pork Al Pastor*
  Charred Pineapple, Pickled Red Onions
- *Pollo Asado*
  Chorizo, Cotija Cheese

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

Whiskey-Glazed Pork Ribs AVG • 165
Horseradish Cream

Potstickers & Spring Rolls • 100
Lemongrass Chicken Potstickers, Vegetable Spring Rolls, Sweet Chili Sauce, Korean Barbecue Sauce

Burgers, Sausages & Dogs

Burgers, Sausages & Dogs serve 8 guests unless otherwise noted.

Oaktown Sliders • 130
12 Sliders
All-Beef Patty, Barbecue Brisket, Caramelized Onions, White Cheddar Cheese, Slider Bun

IMPOSSIBLE™ Burger VP •
185
Serves 8

1 Burger per guest
Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Vegan Cheese, Chipotle Lime Aïoli, Mini Bun

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

Hot Link • 135
Silva Foot-Long Hot Link, Bell Peppers & Onions, Seeded Rolls

Hot Dogs • 110
Traditional Condiments, Kettle-Style Potato Chips

V vegetarian | VP vegan | AVG avoiding gluten

& tostadas

à la carte

Handcrafted Sandwiches & Flatbread Pizzas

Sandwiches serve 8 guests unless otherwise noted.

The Authentic • 145
Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Mini Buffalo Chicken Sandwiches • 135
Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery & Blue Cheese Slaw

Smoked Pork Sandwiches • 135
Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

Chicharron & Chorizo Colorado Sandwich • 145
Crispy Chicharron, Pork Chorizo, Sweet Potato, Salsa Criolla, Aji Verde Mayonnaise, French Roll

Flatbread Pizza Trio • 135
- Cheese (V)
- Pepperoni
- Buffalo Chicken

Flatbread Veggie Pizza (V) • 145
Seasonal Vegetables

(V) vegetarian | (VP) vegan | (AVD) avoiding gluten

à la carte

Snacks & Sweets

Snacks & Sweets serve 8 guests unless otherwise noted.

Warm Pretzel Bites • 80
Local Pretzel Bites, Hot Nacho Cheese

Salsa & Guacamole Sampler • 70
Salsa Verde, Salsa Roja, Guacamole, Tortilla Chips

The Snack Attack • 50
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Bottomless Freshly Popped Popcorn • 35

Potato Chips & Gourmet Dips • 60
Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Cookies & Brownies • 125

Cupcakes & Bars • 135

Chocolate Paradis Cake • 120

Lemon Meringue Cake • 120

veg

chocolate paradis cake

beverages

beverages

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

Bud Light Hard Seltzer • 55

White Claw Hard Seltzer • 60

Olé Tequila Cocktails • 60

Beer, Ales & Alternatives

Sold by the six-pack

Budweiser •45

Bud Light • 45

Coors Light •45

Modelo Especial • 60

Corona Extra • 60

Stella Artois • 60

Kona Big Wave • 60

Blue Moon Belgian White • 60

805 Blonde Ale • 60

Elysian Space Dust • 60

Bud Zero • 45

Drake's Flyway • 60

Bear Republic Racer 7 • 60

beverages

Sparkling & Rosé

Sold by the bottle

La Marca Prosecco • 70

Schramsberg Mirabelle Brut • 135

Schramsberg Blanc de Blanc • 155

Schramsberg Mirabelle Rosé • 135

White Wine

Sold by the bottle

pinot grigio

Santa Margherita • 95

riesling

Chateau Ste. Michelle • 65

sauvignon blanc

Santa Margherita • 70

chardonnay

House of Brown • 80

McBride Sisters • 80

Sonoma-Cutrer Russian River Ranches • 90

beverages

Red Wine

Sold by the bottle

pinot noir

La Crema • 80

merlot

Decoy by Duckhorn • 100

cabernet sauvignon

Louis Martini • 70

Silver Oak Alexander Valley • 275

red blends

Brown Estate Chaos Theory • 135

The Prisoner • 120

Celebration Package • 250
Schramsberg Mirabelle Brut (1)
Schramsberg Mirabelle Rosé (1)

Toast to Inclusion Package • 260
McBridge Sauvignon Blanc (1)
House of Brown Chardonnay (1)
Brown Estate Chaos Theory Red Blend (1)

bar supplies

beverages

Liquor

Sold by the liter or 750ml

vodka

Smirnoff • 80

Ketel One • 115

Grey Goose • 160

gin

Aviation • 105

Hendrick's • 160

rum

Bacardí Superior • 100

Captain Morgan Spiced • 100

tequila & mezcal

Herradura Blanco • 150

Herradura Reposado • 160

Patrón Silver • 190

El Jimador Añejo • 115

whiskey & bourbon

Jim Beam White Label • 80 Jack Daniel's • 135

Jameson Irish • 140

Maker's Mark • 140 Crown Royal • 160

Woodford Reserve • 160

scotch

Dewar's White Label • 125

Dewar's 12 Year • 140

cognac

Hennessy VS • 195

D'Usse • 300

Margarita Party • 135
El Jimador Añejo *750mL*
Finest Call Margarita Mixer *1 liter*
Salt & Limes

beverages

Chill

Sold by six-pack unless otherwise indicated

soft drinks • 35

Pepsi

Diet Pepsi

Starry

Ginger Ale

water

Aquafina Bottled Water *20oz* • 45

sparkling • 50

San Pellegrino

juices *32oz bottles*

Ocean Spray Cranberry Juice

Ocean Spray Gapefruit Juice

Ocean Spray Orange Juice

Pineapple Juice *6oz 6-pack*

miscellaneous beverages

Keurig Regular Coffee & Tea Service • 60

Served with Creamer & Sugars

bar supplies

Finest Call Mixers • 25
Bloody Mary Mix
Margarita Mix
Sour Mix

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

Food & 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. PST, three business days except Monday and Tuesday which need to be 4 business days prior to each event.

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. However, if the gates to the stadium open for ANY amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. PST 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 California, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Oakland Arena
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

Payment Procedure & 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% 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 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.

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