



TYSON EVENTS CENTER

Fleet  Farm Arena

SUITE MENU

WELCOME

Oak View Group Hospitality welcomes you to the 2022/2023 Season at Tyson Event Center | Fleet Farm Arena! These last couple of years have brought new challenges to the Food and Beverage Industry. We will try our best to accommodate your requests while keeping your safety our top priority.

We look forward to an action-packed year.

As the exclusive provider of food and beverage for Tyson Event Center | Fleet Farm Arena, we are committed to the highest standards of quality and service. We eagerly await the opportunity to create new and incomparable experiences each time you visit your Executive Suite. We believe in the quality of your experience, the finest food and beverage complimented by efficient and gracious service.

Additionally, if you have any dietary restrictions or seek a custom menu please let us know and we can help tailor a menu to fit your guests' needs. Our suite menu features a wide array of foods from appetizers to full meals, salads, sandwiches, entrees, decadent desserts and complete beverage service.

To place orders or for questions, please contact:

Kathleen Vondrak, General Manager
kathleen.vondrak@oakviewgroup.com
712-279-4909

Suites Catering
712-224-6481 M-F 1-4pm
missy.austin@oakviewgroup.com



PACKAGES

PUCK DROP SNACK PACK \$30 PER PERSON

BOTTOMLESS BASKET OF JOLLY TIME POPCORN ^{GF}

Basket of freshly popped and lightly seasoned corn

POTATO CHIPS AND DIP ^{GF}

House made kettle chips served with creamy garlic onion dip

FRESH FRUIT AND VEGETABLE PLATTER ^{GF}

Fresh seasonal fruits and berries paired with garden fresh vegetables served with ranch dipping sauce

MINI SOFT PRETZELS

Served with beer cheese dip

CHICKEN TENDERS

Breaded strips of chicken tenders fried to a delicate, crunchy golden brown and served with ranch, BBQ, and honey mustard dipping sauces

BBQ PICNIC PACKAGE \$44 PER PERSON

BOTTOMLESS BASKET OF JOLLY TIME POPCORN ^{GF}

Basket of freshly popped and lightly seasoned corn

TRADITIONAL COLESLAW ^{GF}

Creamy coleslaw made fresh with cabbage, carrots & onion

MAC & CHEESE

Blend of cheeses, roasted garlic and cavatappi pasta

SLOW ROAST SANDWICH BAR

Build your own BBQ sandwich with BBQ pulled pork and smoked chicken served with brioche buns

ASSORTED COOKIES AND GOURMET BROWNIES

Freshly baked assorted cookies and gourmet brownies

ALL-STAR \$40 PER PERSON

KETTLE CHIPS & GARLIC ONION DIP ^{GF}

Basket of house made kettle chips and fresh garlic dip

CAESAR SALAD

Hand tossed crisp hearts of romaine lettuce served with Caesar dressing, shaved parmesan, & garlic croutons

BAKED BEANS

Traditional brown sugar baked beans

CLASSIC ARENA FLARE

Beef burgers and grilled hot dogs served with traditional accompaniments; lettuce, tomato, onion, pickles, cheddar cheese, ketchup, mustard, relish, brioche buns & hot dog buns

ASSORTED COOKIES AND GOURMET BROWNIES

Freshly baked assorted cookies and gourmet brownies

ALL CATERED EVENTS ARE SUBJECT TO A 18% MANAGEMENT CHARGE AND STATE SALES TAX.

* item is available on our event day menu with different pricing. GF item is gluten free.



SNACKS

All items serve approximately 6 people unless otherwise noted.

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| *BOTTOMLESS FRESHLY POPPED JOLLY TIME POPCORN ^{GF} | \$20.00 PER BASKET |
| *KETTLE CHIPS AND GARLIC ONION DIP ^{GF} | \$21.00 PER BASKET |
| *CHIP & SALSA TRIO ^{GF}
Tortilla chips with house red salsa, verde salsa and corn salsa
<i>Add Queso for additional \$10 Add Guacamole for additional \$12</i> | \$22.00 PER BASKET |

APPETIZERS

All items serve approximately 6 people unless otherwise noted.

COLD OPTIONS

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| FRESH FRUIT PLATTER ^{GF} \$26.00
The freshest fruit and berries of the season | SPREAD SAMPLER \$30.00
Pita chips served with creamy spinach artichoke dip, roasted red pepper hummus spread, and traditional hummus |
| VEGETABLE PLATTER ^{GF} \$23.00
Crisp, fresh vegetables served with ranch dipping sauce | |

HOT OPTIONS

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| *CHICKEN TENDERS \$32.00
Breaded strips of chicken tenders fried to a delicate, crunchy golden brown and served with ranch, BBQ, and honey mustard dipping sauces | STREET TAQUITOS \$36.00
Smoked cilantro chicken with cheddar cheese
Roasted red pepper, onions and cilantro with shredded pepper jack served with salsa & sour cream |
| *CHICKEN WINGS \$38.00
Crispy fried wings served with bleu cheese & ranch dressing accompanied by celery & carrot sticks.
Choice of buffalo, bbq or sweet chili | *MINI SOFT PRETZELS \$35.00
Served with beer cheese dip |
| MEATBALLS \$32.00
Ground beef meatballs seasoned lightly and tossed with BBQ Sauce | NACHO BAR ^{GF} \$58.00
Make your own nacho grande with a basket of tortilla chips and an array of toppings: southwest diced chicken, cheddar cheese sauce, and refried and black bean blend. Finish with garnishes: guacamole, house red salsa, green onions, sour cream, black olives, and jalapeño peppers |

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SALADS

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CLASSIC CAESAR SALAD ^{GF}	\$25.00
Crisp romaine lettuce, parmesan cheese and garlic croutons served with creamy Caesar dressing	
MIXED GREEN SALAD ^{GF}	\$27.00
Mixed greens with tomatoes, cucumbers, shaved red onions, raisins and shredded carrots. Served with balsamic vinaigrette	

ADD GRILLED CHICKEN | \$20

PIZZA

CHEESE PIZZA	\$28.00	CANADIAN BACON & PINEAPPLE	\$32.00
Mozzarella & provolone		Canadian bacon, pineapple & extra mozzarella	
VEGETARIAN	\$30.00	SUPREME	\$36.00
Green peppers, mushrooms, cherry tomatoes, onions, black olives, mozzarella		Pepperoni, mushrooms, onions, green peppers, italian sausage, mozzarella	
PEPPERONI	\$32.00		
Classic pepperoni			

SWEETS

*CANDY PACKAGE	\$22.00
Assortment of your favorite candies	
*CHURROS	\$25.00
Fried pastry dusted in cinnamon sugar served with caramel sauce	
ASSORTED COOKIES AND GOURMET BROWNIES	\$28.00
Assortment of freshly baked cookies and assorted blonde, double fudge and classic brownies	
SEASONAL COBBLER	\$30.00
Mixed berry topped with brown sugar granola crumble	

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BEVERAGES

NON-ALCOHOLIC

COFFEE OR HOT TEA SERVES 6 PEOPLE

\$18.00

BOTTLED WATERS

Dasani

\$4.00

SODA DRINKS

Coke, Diet Coke, Sprite, Barq's Root Beer, Ginger Ale

\$3.00

MIXERS

Orange Juice, Cranberry Juice, Pineapple Juice, Tonic Water, Soda Water

\$2.00

BEER

DOMESTIC 16oz BEERS

\$7.00

Michelob Ultra
Bud Light
Budweiser
Coors Light
Busch Light

PREMIUM 16oz CRAFT BEER

\$8.00

Mike's Hard Lemonade
Smirnoff Red, White & Berry
White Claw Black Cherry
White Claw Mango
Modelo
Kona Big Wave
Marto American Girl
Marto IPA

PREMIUM 12oz SPECIALTIES

\$7.00

Carbliss Black Raspberry
Carbliss Lemon Lime
Caymon Jack Margaritas

NON ALCOHOLIC

\$6.00

Budweiser Zero

LIQUOR

LIQUOR BOTTLES

Tito's Vodka	\$75.00
Bombay Gin	\$75.00
Captain Morgan Coconut Rum	\$65.00
Bacardi Rum	\$75.00
Captain Morgan Rum	\$75.00
Jack Daniels Whiskey	\$85.00
Templeton Rye Whiskey	\$85.00
Dewar's Scotch	\$75.00
Fireball	\$65.00
Grey Goose Vodka	\$100.00
Patron Tequila	\$115.00
Crown Royal	\$100.00
Knob Creek Bourbon	\$115.00

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WINE

*SPARKLING WINE

ST JEAN BLANC DE BALANCE	\$38.00
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*WHITES

COPPER RIDGE CHARDONNAY	\$26.00
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DARK HORSE PINOT GRIGIO	\$32.00
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HOGUE RIESLING	\$34.00
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RISATA MOSCATO D'ASTI	\$34.00
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*INTERESTING REDS

COPPER RIDGE MERLOT	\$26.00
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CANYON RIDGE CABERNET	\$28.00
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DARK HORSE RED BLEND	\$34.00
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FOOD & BEVERAGE POLICIES

Tyson Event Center | Fleet Farm Arena along with OVG Hospitality, strives to provide the best quality food and customer service to our suite guests. To ensure a high level of success, please review the following procedures.

ADVANCE MENU ORDERING

Advanced food and beverage orders must be placed a minimum of 4 business days prior to the event day to ensure item availability and the highest level of presentation, service, and quality. Orders can be placed via phone at 712-279-4909 (M-F 1pm-3pm) or via email at kathleen.vondrak@oakviewgroup.com

For the additional questions please contact our General Manager.

Below is a list of our deadlines for placement of advanced order:

DAY OF EVENT	ORDER BY 12PM
Monday & Tuesday	Thursday
Wednesday & Thursday	Monday
Friday	Tuesday
Saturday & Sunday	Wednesday

EVENT DAY ORDERING

An Event Day Menu is available with a limited selection of items and with an additional convenience charge included in the item pricing. Please note that this ordering option intended to supplement your pre order and should not replace it. Please allow up to 45 minutes for orders placed on event day. Orders may be placed with your suite attendant.

MANAGEMENT FEE

A 18% management fee and applicable sales tax will be applied all suite food and beverage orders. This charge is the sole property of the food/beverage service company or the venue owner as applicable and is used to cover such party's expenses in connection with the suite event (other than employee tips, gratuities & wages). The management charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this Management Charge is distributed to employees.

UNCONSUMED FOOD AND BEVERAGE

Tyson Event Center adheres to state and local health guidelines which dictate that food items may not be taken off the premises. Accordingly, all food and beverage must be consumed during the specific event and may not be taken off property.

OUTSIDE FOOD AND BEVERAGE

Outside food or beverage is strictly prohibited at the Tyson Event Center. All food and beverage must be ordered through OVG Hospitality.

GENERAL SUITE INFORMATION

SUITE STAFFING

Suite Attendants staff the Suite Level and one will be available to you throughout your event. It is their responsibility to set up and execute your pre-order as well as any day of event requests.

SUITE HOLDER RESPONSIBILITIES

The suite holder is requested to identify the main contact for the suite for each event. The main contact will be the person that OVG Hospitality will go to should there be any food and beverage issues. All communication regarding suite food and beverage orders will occur between the main contact and OVG Hospitality.

SERVICE OF ALCOHOL, ALCOHOL CONSUMPTION AND SMOKING POLICY

Tyson Event Center | Fleet Farm Arena sets alcohol service policies to abide within Iowa State Liquor Board regulations and to ensure the safety of all guests. These policies include:

Tyson Event Center | Fleet Farm Arena reserves the right to cease alcohol service at any time during the event for violation of these policies.

- It is the responsibility of the suite holder or main contact to monitor and control alcoholic consumption in the suite
- Minors (those under 21) by law, are not permitted to consume alcoholic beverages
- Arena staff has the right to check for proper identification and refuse service to any persons who are underage or who appear intoxicated.
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating. Liquor cannot leave your suite or the upstairs level
- All alcoholic beverage service must end at least thirty (30) minutes prior to the scheduled event end time.
- Alcoholic beverages may not be removed from the premises.
- No outside alcohol is permitted inside the building without prior written consent from OVG Hospitality.
- Smoking is permitted in a designated smoking area outside the SE doors. Please extinguish all smoking materials 25 feet from the entrance as indicated. E-cigarettes are also prohibited.



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