

# *suite* **menu**



*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

### The Snack Attack

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

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

## Oaktown BBQ Package

— 850 —

### Watermelon Strawberry Caprese Salad

Watermelon, Strawberry, Mozzarella,  
Basil, Olive Oil

### Pineapple Coleslaw

Green & Purple Cabbage, Carrot,  
Pineapple, Cilantro, Sweet & Tangy  
Pineapple Dressing

### Sweet & Tangy Mac Salad

Cavatappi Pasta, Bacon, Celery,  
Green & Yellow Onions, Red Bell  
Pepper, Sriracha Aioli

### Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

### Corn on the Cob

Grilled Petit Corn on the Cob,  
Garlic Herb Whipped Butter

### Barbecue Brisket Burnt Ends

Slow Smoked Brisket,  
Tangy Barbecue Sauce, Brown Sugar

### Whiskey Glazed Pork Ribs

Slow Smoked Ribs,  
Whiskey Barbecue Sauce

### Red Velvet Cupcakes

Sweet Red Velvet Cupcakes

# 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

*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



## 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

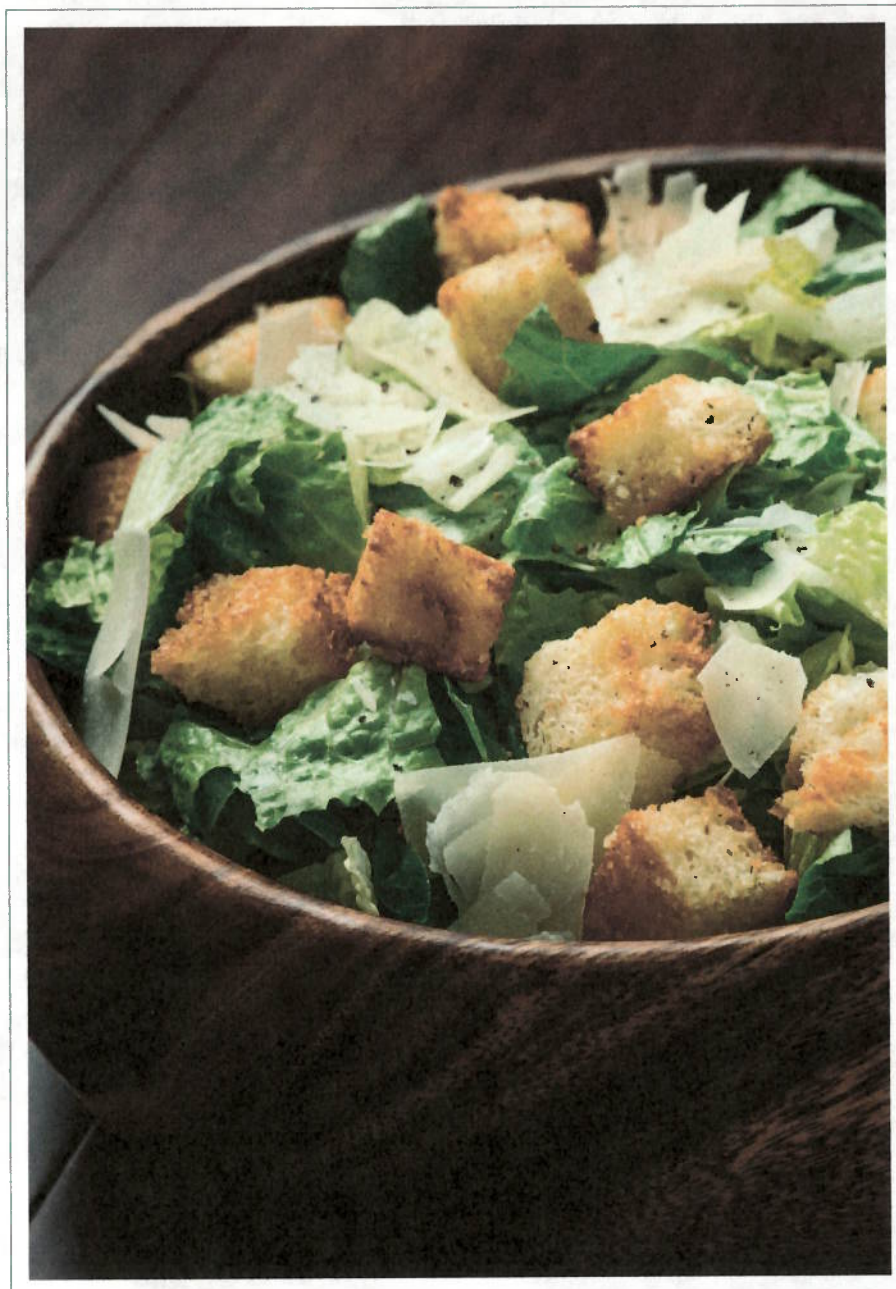
Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

### 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





*char-grilled  
chicken board*

## à la carte

## Classics

Classics serve 8 guests unless otherwise noted.

**Char-Grilled Chicken Board** 🍷 • 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** 🍷 • 165

Horseradish Cream

**Potstickers & Spring Rolls** • 100

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

## Burgers, Sausages &amp; 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** 🌱 • 185

Serves 8

**1 Burger per guest**

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Vegan Cheese, Chipotle Lime Aioli, Mini Bun

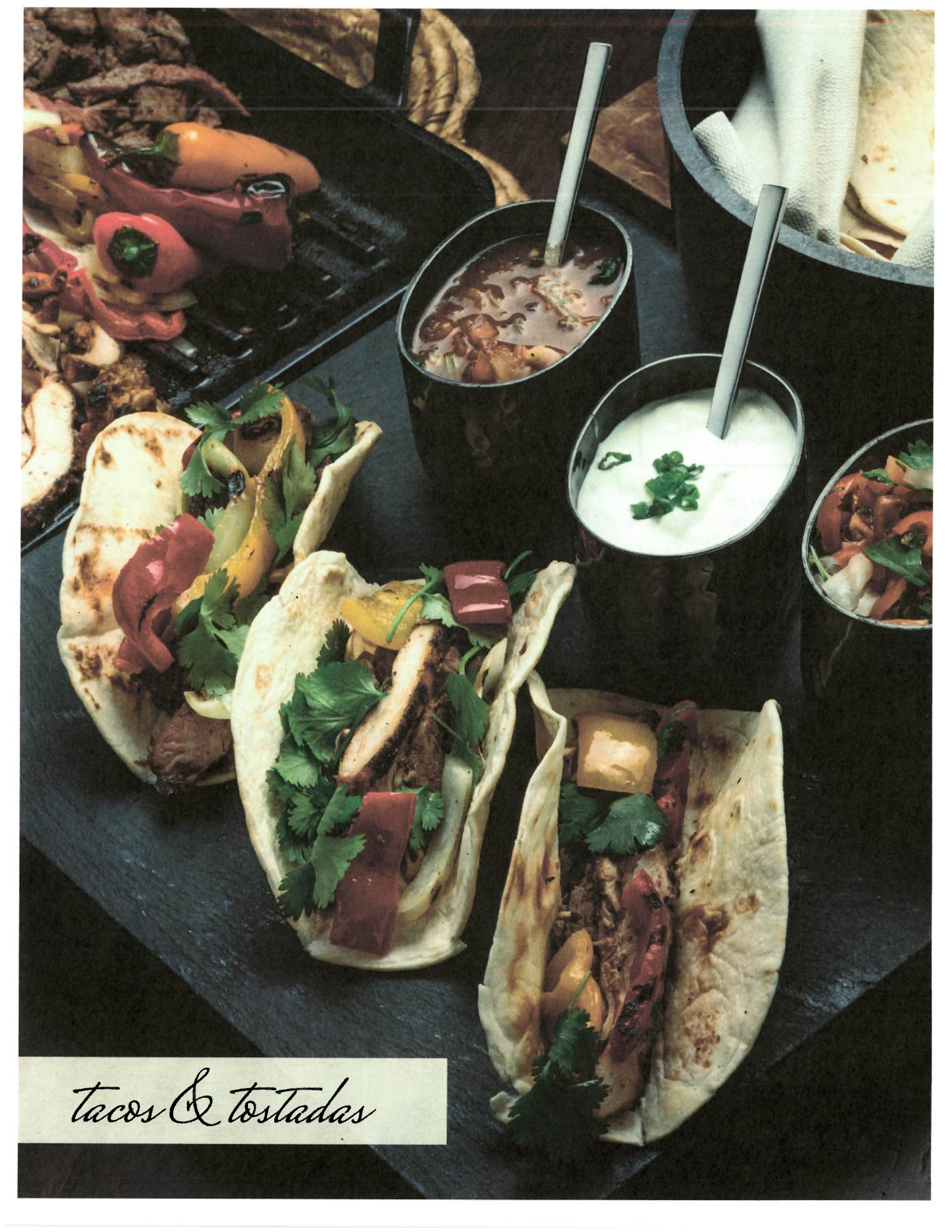
*Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.*

**Hot Link** • 135

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

**Hot Dogs** • 110

Traditional Condiments, Kettle-Style Potato Chips



*tacos & 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 
- Pepperoni
- Buffalo Chicken

## **Flatbread Veggie Pizza • 145**

Seasonal Vegetables



*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

*chocolate paradisi 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 Flyaway • 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

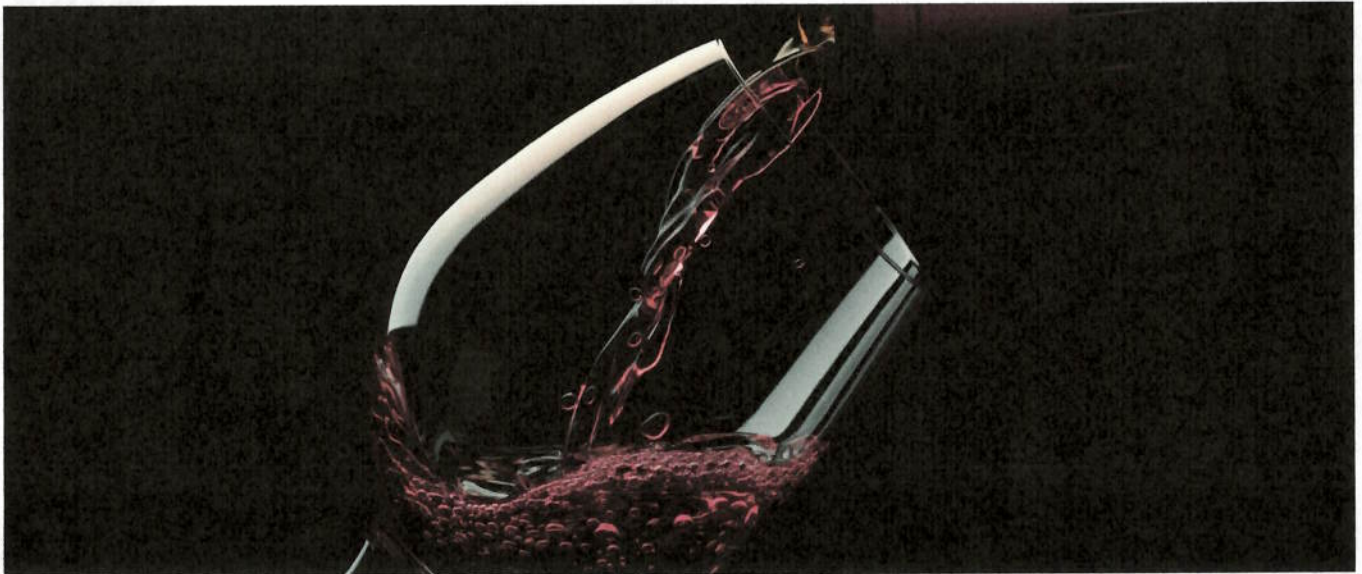
The Prisoner • 120

#### **Celebration Package • 250**

Schramsberg Mirabelle Brut (1)  
Schramsberg Mirabelle Rosé (1)

#### **Toast to Inclusion Package • 260**

McBride 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 Grapefruit 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

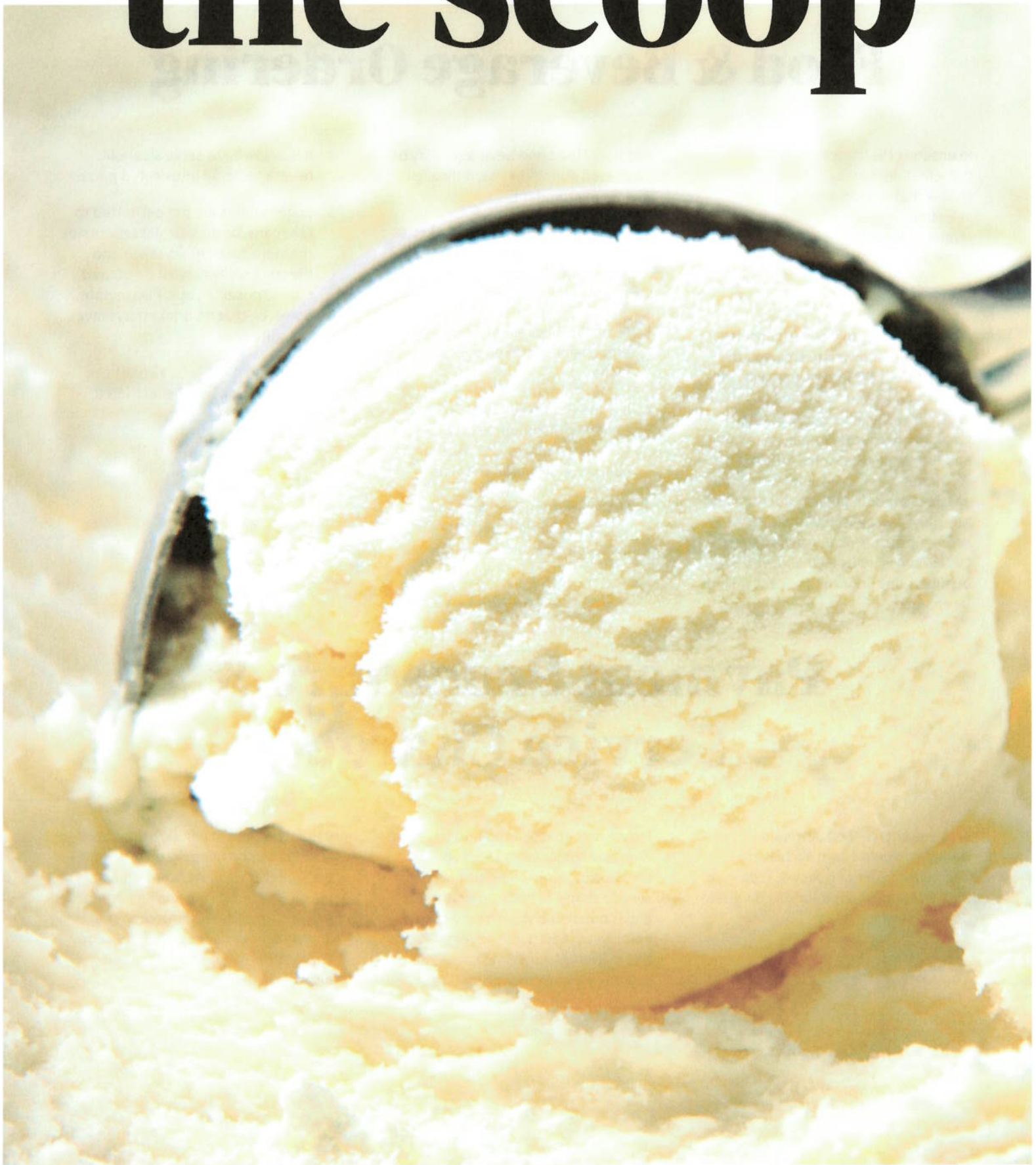
Stuffed Olives • 10

Cherries • 10

### Bar Mixer Bundle • 75

Tonic Water  
Club Soda  
Orange Juice  
Cranberry Juice  
Lemons & Limes

# the scoop



## *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.

# Arena Sponsors



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2025  
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