



# OAKLAND

## A R E N A



Levy





# Packages

All packages serve 8 people unless otherwise noted

## Bay Area Fiesta Package

South of the border favorites with a gourmet spin. 800



**Salsa & Guacamole Sampler** V AVG  
Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

**BLT Salad**  
Crisp Romaine, Cheddar Cheese, Bacon, Cherry Tomatoes, Buttermilk Ranch, House-Made Croutons

**Cheese Enchiladas** V AVG  
Corn Tortillas, Three Cheese Blend, House-Made Enchilada Sauce, Grilled Jalapeños

**Cantina Fajitas**  
Cilantro Lime Chicken, Spiced Carne Asada, Bell Peppers, Onions, Avocado Crema, Salsa Roja, Flour Tortillas

**Authentic Arroz Rojo** Vp AVG  
Roasted Long Grain White Rice, Seasoned Tomato Sauce, Gilroy Garlic, Tomatoes, Onions

**Ranchero Refried Pinto Beans** V AVG  
Seasoned Hand-Made Refried Beans, Cotija Cheese

**Churros Con Chocolate** V  
Cinnamon & Sugar Dusted Deep Fried Churros, Chocolate Sauce

## Oaktown Barbecue Package

Northern Cali twist on Southern culinary classics 850

**Smoked Barbecue Sliced Brisket**  
Slow Smoked Sliced Beef Brisket, House-Made Tangy Barbecue Sauce

**Slow-Roasted Pulled Buffalo Chicken**  
24-Hour Brined & Slow Roasted Pulled Chicken, Blue Cheese Crumble, Buffalo Sauce, Mini Rolls

**Grilled Louisiana-Style Hot Links**  
Cajun Spiced Hot Links, Sautéed Bell Peppers & Onions, Seeded Hoagie Rolls

**Three Cheese Mac** V  
Cavatappi Pasta, Sharp Cheddar, Monterey Jack, Parmesan Cheese

**Backyard Coleslaw** V  
Green & Purple Cabbage, Bell Peppers, Carrots, Onions, Parsley, Black Pepper Coleslaw Dressing

**Bacon Ranch Potato Salad**  
Red Potatoes, Cheddar Cheese, Green & Yellow Onions, Celery, Parsley, Bacon Bits, Paprika Buttermilk Dressing

**Red Velvet Cupcakes** V  
Gourmet Red Velvet Cupcakes



- V VEGETARIAN
- Vp VEGAN
- AVG AVOIDING GLUTEN



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## “The Town” All American Package

Local delights. 800



**Bottomless Freshly Popped Popcorn** V AVG  
Salted & Buttered

**Potato Chips & Gourmet Dips** V  
Kettle-Style Chips, French Onion & Roasted Garlic Parmesan Dips

**Chef’s California Garden Vegetables** V  
Farmer’s Market Fresh Vegetables, Buttermilk Ranch

**Classic Caesar Salad** V  
Crisp Romaine, Shaved Parmesan Cheese, House-Made Croutons, Classic Caesar Dressing

**Wing Toss**  
Seasoned Grilled & Pancho Wings, Celery & Carrot Sticks, Buffalo Sauce, Barbecue Sauce

**All-Beef Hot Dogs**  
Grilled All-Beef Hot Dogs, Traditional Condiments

**Milanesa Torta Sandwich**  
Breaded Chicken, Kewpie Mayonnaise, Tomatoes, Shredded Lettuce, House-Made Escabeche, Telera Bread

**House-Made Assorted Cookies & Brownies** V  
Gourmet Cookies, Decadent Brownies, Rice Crispy Squares

## Golden State MVP Package

An assortment of fan favorites! 750

**Bottomless Freshly Popped Popcorn** V AVG  
Salted & Buttered

**Potato Chips & Gourmet Dips** V  
Kettle-Style Chips, French Onion & Roasted Garlic Parmesan Dips

**Grilled Vegetable Pasta Salad** V AVG  
Cavatappi Pasta, Grilled Zucchini, Red Onions, Red Peppers, Parsley Vinaigrette

**Classic Caesar Salad** V  
Crisp Romaine, Shaved Parmesan Cheese, House-Made Croutons, Classic Caesar Dressing

**Spicy Buffalo Wings**  
Deep Fried Wings, Buffalo Sauce, Celery & Carrot Sticks, Buttermilk Ranch

**Oaktown Sliders**  
Mini Kobe Style Beef Sliders, Applewood Smoked Bacon, Barbecue Brisket, Sweet Onion Marmalade, Bellwether Farms Crescenza Cheese, Slider Roll

**All-Beef Hot Dogs**  
Grilled All-Beef Hot Dogs, Traditional Condiments

**Cupcakes & Indulgent Bars** V  
Sweet Cupcakes, Indulgent Mini Bars



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# À La Carte

All à la carte serve 8 people unless otherwise noted

## Cool Appetizers

### Butcher, Baker & Cheesemaker 130

Hand-Cut Local Cheeses, Sliced Meats, Mango Chutney, Gourmet Dijon & Brown Mustard, Local Honeycomb, Sliced Baguettes



### Mediterranean Spreads V 60

Traditional Garlic Herb Hummus, Tzatziki Sauce, Cucumber, Carrots, Radishes, Crispy Pita Chips

### Elote Avocado Crostini V 65

Cilantro Lime Avocado Mash, Spicy Roasted Corn in Mayo, Cotija Cheese, Sliced Sourdough

## Warm Appetizers

### Vegetable Spring Rolls V 75

Crispy Spring Rolls, Napa Cabbage, Green Onions, Sweet Chili Sauce, Chinese Hot Mustard Sauce

### Wing Toss 165

Seasoned Grilled & Pancho Wings, Celery & Carrot Sticks, Buffalo Sauce, Barbecue Sauce



### Oaktown Sliders 110

Mini Kobe Style Beef Sliders, Applewood Smoked Bacon, Barbecue Brisket, Sweet Onion Marmalade, Bellwether Farms Crescenza Cheese, Slider Roll

## Greens

### BLT Salad 100

Crisp Romaine, Bacon, Cherry Tomatoes, Shredded Cheddar Cheese, Buttermilk Ranch, House-Made Garlic Croutons

### Classic Caesar Salad V 90

Crisp Romaine, Shaved Parmesan Cheese, House-Made Garlic Croutons, Classic Caesar Dressing

### Kale & Brussel Sprouts Caesar Salad V 100

Baby Arugula, Chopped Green Kale, Shaved Roasted Brussel Sprouts, Parmesan Cheese, Lemon Caesar Dressing

### Grilled Vegetable Pasta Salad V AVG 90

Cavatappi Pasta, Grilled Zucchini, Red Onions, Red Peppers, Parsley Vinaigrette



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## À La Carte

All à la carte serve 8 people unless otherwise noted

### Classics

**Meatball Bar 135**

Traditional Beef Meatballs & Marinara Sauce, Chicken Meatballs & Green Chili Verde Sauce, Mini Rolls

**Cantina Fajitas 160**

Cilantro Lime Chicken, Grilled Carne Asada, Bell Peppers, Onions, Flour Tortillas, Avocado Crema, Salsa Roja

**Quesadilla Duo 150**

- Ancho-Marinated Chicken, Cilantro, Monterey Jack Cheese
  - Grilled Carne Asada, Red Onions, Cotija Cheese, Jalapeño Peppers
- Avocado Crema & Salsa Roja

**Grilled Chicken Board AVG 145**

All-Natural Marinated & Grilled Chicken, Little Gem Potatoes, Grilled Vegetables

**Steakhouse Beef Tenderloin 180**

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



### Handcrafted Sandwiches & Flatbread Pizza

**Slow-Roasted Buffalo Chicken 135**

24-Hour Brined & Slow Roasted Pulled Chicken, Blue Cheese Crumble, Buffalo Sauce, Mini Rolls



**Smoked Pulled Pork 135**

Smoked Barbecue Pulled Pork, House-Made Barbecue Sauce, Backyard Coleslaw, Mini Rolls

**California Hot Chicken Sandwich 145**

Breaded Chicken , House-Made Chili Oil Seasoning, Backyard Coleslaw, Sliced Pickle Chips, Kewpie Mayonnaise, Telera Bread

**Flatbread Pizza Trio 135**

- Cheese
- Classic Pepperoni
- Barbecue Chicken, Monterey Jack Cheese, Ranch Drizzle, Green Onions

**Veggie Flatbread Pizza Trio V 120**

Three Seasonal Vegetable Flatbread Pizzas

### Vegetarian Options

**Fresh Fruit Platter V AVG 120**

In-Season Fresh Fruits



**Chickenless Chicken**

**Nuggets V 165**  
Oven-Roasted Beyond Chicken Tenders, Buttermilk Ranch, Smokey Barbecue Sauce

**IMPOSSIBLE® Burger V 165**

Char-Grilled Plant-Based Burger Patties, Classic Condiments, Lettuce, Tomato, Onion, Pickles, Hamburger Buns

### Desserts

**Cupcakes & Indulgent Bars V 135**

Assorted Sweet Cupcakes, Indulgent Mini Bars

**House-Made Assorted Cookies & Brownies V 130**

Gourmet Cookies, Decadent Brownies, Rice Crispy Squares

**Red Velvet Cake V 100**

8-Inch Red Velvet Birthday Cake



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# Beverages

## Packages

**“TOAST TO INCLUSION” 220**  
McBride Sisters Sauvignon Blanc  
House of Brown Chardonnay  
Brown Chaos Theory Red Blend

**“CELEBRATION” 190**  
Schramsberg Brut Rosé  
Schramsberg Mirabelle

**MARGARITA PARTY 155**  
El Jimador Anejo (750mL)  
Margarita Mix  
Salt & Limes

## Beer, Ales & Alternatives

*Sold by the six-pack unless otherwise noted*

Budweiser 45  
Bud Light 45  
Coors Light 45  
Kona Big Wave Golden Ale 50  
Elysian Space Dust IPA 50  
Blue Moon White Belgium Ale 50  
Stella Artois 50  
Corona Extra 50  
Modelo Especial 50  
Bud Light Seltzer Assorted Flavors 45  
Budweiser Zero (non-alcoholic) 30

## Canned Cocktails

*Sold by the six-pack*

NUTRL Vodka Seltzer 60  
Assorted Cutwater Cocktails 90

## White Wine

*Sold by the bottle*

**REISLING**  
Chateau Ste. Michelle 40

**PINOT GRIGIO**  
Santa Margherita 85

**SAUVIGNON BLANC**  
McBride Sisters 60

**CHARDONNAY**  
McBride Sisters 60  
Brown Estate House of Brown 70  
Sonoma-Cutrer 80

**SPARKLING / ROSÉ**  
La Marca Prosecco 50  
Schramsberg Blanc de Blanc Brut 110  
Schramsberg Mirabelle Brut Rosé 110

## Red Wine

*Sold by the bottle*

**PINOT NOIR**  
La Crema 75

**MERLOT**  
Dark Horse 40  
Duckhorn by Decoy 100

**CABERNET SAUVIGNON**  
Louis Martini 60  
Silver Oak Alexander Valley 250

**RED BLENDS**  
The Prisoner 60  
Brown Estate Chaos Theory 130





# Beverages

## Liquor

Sold by the 750mL bottle

### VODKA

- Finlandia 80
- Tito’s Handmade 90
- Grey Goose 150

### GIN

- Fords 100
- Hendrick’s 140

### RUM

- Bacardi Superior 80
- Captain Morgan 100

### TEQUILA

- El Jimador Anejo 100
- Herradura Blanco 150
- Herradura Reposado 160
- Patron Silver 180
- Don Julio 1942 350

### SCOTCH

- Dewars White Label 120

### WHISKEY

- Jameson Irish 120
- Jack Daniel’s 120
- Crown Royal 160

### WHISKEY & BOURBON

- Jim Beam 70
- Makers Mark 140
- Woodford Reserve 160



### COGNAC / BRANDY

- Hennessey VS 180

### BAR SUPPLIES

- Bloody Mary Mix 25
- Sweet & Sour Mix 25
- Margarita Mix 25
- Lemons 10
- Limes 10
- Olives 10
- Cherries 10

### The Bar Mixer Bundle

50

- Tonic Water (3)
- Club Soda (3)
- Cranberry Juice (32oz)
- Orange Juice (32oz)
- Lemons & Limes

## Chill

Sold by the six-pack unless otherwise noted

### SOFT DRINKS 35

- Pepsi
- Diet Pepsi
- Starry
- Ginger Ale

### WATERS

- Club Soda 25
- Tonic Water 25
- Aquafina 35
- San Pellegrino 45

### JUICES 25

- Cranberry Juice
- Orange Juice
- Pineapple Juice
- Grapefruit Juice

### ENERGY DRINKS 35

- Red Bull
- Red Bull Sugar Free

### COFFEE SERVICE 60

- Includes 8 Oakland Coffee Regular & Oakland Coffee Decaffeinated Pods, Creamer, Assorted Sugars



# The Scoop

**BE A TEAM PLAYER DRINK RESPONSIBLY**

Oakland Arena and Levy Restaurants are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Oakland Arena a safe and exciting place for everyone.

**HOURS OF OPERATION**

Location Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. PST, Monday through Friday, to assist you in your food and beverage selections.

To reach a Representative, e-mail: [inickelberry@levyrestaurants.com](mailto: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 be placed by 2:00 p.m. PST, three business days prior to each event.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the arena does NOT open, you will not be charged for your food and beverage order. If the gates to the arena 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. 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 or by using the in-suite courtesy phone.

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.

**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 start time to ensure the highest quality.

**SMALLWARES AND SUPPLIES**

Suites will be supplied with all of 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 when leaving the premises. Levy Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

**PAYMENT PROCEDURE AND SERVICE CHARGE**

Levy Restaurants will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice 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 Restaurants 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.

