



SUITE MENU

2025-2026



PACKAGES

ALL PACKAGES SERVE APPROXIMATELY 12 GUEST

HUSKY PACKAGE

\$565

FRESHLY POPPED POPCORN GF VG

VEGETABLE STICKS & DIP PLATTER GF V
seasonal vegetables and buttermilk ranch dip

KETTLE CHIPS & BBQ RANCH DIP V

CHEESE & SAUSAGE BOARD
local cheeses, sausages, spreads
gherkins & garlic crostini

SWEET & SALTY TRAIL MIX GF V

WARM PRETZEL BITES V
warm beer cheese dip

ITALIAN RING SANDWICH
cut in 12, shredded lettuce, tomato, salami, turkey,
ham, provolone cheese & oregano red vinaigrette

PRE GAME PACKAGE

\$585

TERRA VEGETABLE CHIPS GF VG

VERMONT CHEDDAR CHEESEBURGER SLIDERS
vermont cheddar, potato bun, cornichon,
crispy onion, signature sauce

KETTLE CHIPS & BBQ RANCH DIP V

VEGETABLE STICKS & DIP PLATTER GF V
seasonal vegetables and buttermilk ranch dip

ALL BEEF HOT DOGS

CLASSIC CAESAR SALAD GF V
romaine lettuce, parmesan cheese,
garlic croutons [CONTAINS GLUTEN]

LOADED POTATO SALAD GF
red bliss potatoes, applewood bacon,
shredded cheddar & scallions



PACKAGES

ALL PACKAGES SERVE APPROXIMATELY 12 GUEST

SOUTHWEST PACKAGE

\$595

BUILD YOUR OWN TACO

avocado salsa fresca, shredded cheddar jack cheese, shredded lettuce, soft flour tortillas

GRILLED ANCHO CHICKEN ^{GF}

marinated & chopped

BIRRIA ^{GF}

braised & pulled beef brisket

SAUTEED VEGETABLES ^{GF VG}

zucchini, golden squash, bell peppers, tomatoes & garlic

SPANISH RICE, ARROZ ROJO ^{GF}

cooked in chicken broth & tomato juice, corn kernels, parsley & a hint of cumin

TORTILLA CHIPS & DIP ^{GF VG}

queso blanco

WATERMELON & MINT PLATTER ^{GF VG}

seedless wedges & hand-picked leaves

BBQ PACKAGE

\$625

BRAISED BEEF BRISKET ^{GF}

thinly sliced, pan roasting juice, caramelized onions, signature BBQ sauce

BBQ PULLED PORK ^{GF}

soft potato rolls [CONTAINS GLUTEN]

gluten-free buns available upon request

MAC & CHEESE ^V

smoked gouda, white & aged yellow cheddar, baked au gratin, topped with breadcrumbs

CREAMY RAINBOW SLAW ^{GF V}

colorful greens, buttermilk ranch vinaigrette

LOADED POTATO SALAD ^{GF}

red bliss potatoes, applewood bacon, shredded cheddar & scallions.

BAKED NAVY BEANS ^{GF}

slow cooked stew, with hardwood smoked bacon, soft onions & molasses

GRILLED PINEAPPLE DISCS ^{GF VG}



SNACKS

ALL ITEMS SERVE APPROXIMATELY 12 GUESTS

FRESH POPPED POPCORN GF VG	\$16
SWEET & SALTY SNACK MIX	\$16
KETTLE CHIPS V house made potato chips, bbq ranch dip	\$25
WARM QUESO BLANCO DIP V queso blanco	\$31
SALSA SAMPLER V salsa roja, pico de gallo, salsa verde, tortilla chips	\$40

SALADS

ALL ITEMS ARE APPROXIMATELY OF 12 GUESTS

TRADITIONAL CAESAR SALAD V	\$48	CAVATAPPI PASTA AL PESTO	\$54
romaine lettuce, parmesan cheese, garlic croutons [CONTAINS GLUTEN]		halved cherry tomatoes, kalamata olives, fire roasted peppers, shredded parmesan cheese	
HOUSE SALAD V	\$48	GREEN BEAN & SWEET CORN SALAD GF VG	\$54
mixed field greens, tomato, cucumber, carrots, red onion, balsamic vinaigrette		lemon vinaigrette	



APPETIZERS

ALL ITEMS SERVE APPROXIMATELY 12 GUEST

COOL OPTIONS

VEGETABLE STICKS & DIP PLATTER ^{GF V} \$55

seasonal vegetables and buttermilk ranch dip

SLICED FRUIT PLATTER ^{GF V} \$65

cantaloupe, pineapple, honeydew, watermelon, strawberries & blueberries; honey cinnamon greek yogurt

CHEESE & SAUSAGE BOARD \$82

local cheeses, sausages, spreads, gherkins, garlic crostini

WARM OPTIONS

SOFT PRETZEL BITES ^V \$38

warm beer cheese dip

BUFFALO CHICKEN DIP ^{GF} \$72

warm naan bread

SPINACH & ARTICHOKE DIP ^{GF} \$72

warm naan bread

PREMIUM CHICKEN TENDERS \$135

battered & fried to crisp, honey mustard dip

TOSSED BUFFALO WINGS ^{GF} \$165

blue cheese dip, celery & carrot sticks

WING BAR ^{GF} \$215

crispy fried wings, tossed in three sauces: garlic parmesan, buffalo & house bbq, blue cheese dip, celery & carrot sticks



SANDWICHES, BURGERS DOGS & PIZZA

ALL ITEMS SERVE APPROXIMATELY 12 GUEST

ALL BEEF HOT DOGS

\$108

SPINACH & MOZZARELLA STROMBOLI

\$110

individual, baked pizza dough pocket,
marinara dip

ITALIAN RING SANDWICH, CUT IN 12

\$125

shredded lettuce, tomato, salami, turkey,
ham, provolone cheese & oregano red
vinaigrette

VERMONT CHEDDAR

CHEESEBURGER SLIDERS

\$135

RANDY'S WOOSTER

STREET PIZZA

cheese or pepperoni

\$42 | PER PIZZA

DESSERTS

ALL ITEMS SERVE APPROXIMATELY 12 GUEST

CHOCOLATE CHUNK COOKIES

\$42

WARM CINNAMON SUGAR

DOUGHNUT BITES

\$48

CANNOLI DIP

cannoli chips & filling dip

\$58

ASSORTED MINI WHOOPIE PIES

vanilla, raspberry, espresso, caramel sea salt

\$90

CELEBRATE CAKE

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BRING YOUR OWN CAKE

\$2.75 PER PERSON CAKE CUTTING FEE WILL BE
CHARGED FOR ALL OUTSIDE DESSERTS
complementary 1 sauce: chocolate, melba,
caramel or vanilla

BEVERAGES

BEER

Priced per 6-pack

COORS LIGHT	\$54
BUD LIGHT	\$54
BUDWEISER	\$54
MICHELOB ULTRA	\$54
SAMUEL ADAMS	\$60
SAMUEL ADAMS SEASONAL	\$60
CORONA EXTRA	\$60
TWO ROADS TWOCONN	\$60
TWO ROADS LIL HEAVEN IPA	\$60
HUSKY HOPS IPA	\$60
URBAN LODGE	\$60
WHITE CLAW	\$60
SUN CRUISER	\$60
ATHLETIC BREWING (NON-ALCOHOLIC)	\$60

NON-ALCOHOLIC BEVERAGES

Priced per 6-pack

SOFT DRINKS & WATER

PEPSI	\$24
DIET PEPSI	\$24
STARRY	\$24
GINGER ALE	\$24
BOTTLED WATER	\$30
TONIC WATER	\$12
CLUB SODA	\$12

COFFEE & TEA

REGULAR COFFEE	\$28
DECAFFEINATED COFFEE	\$28
HOT TEA	\$28

JUICES

CRANBERRY JUICE	\$15
ORANGE JUICE	\$15
PINEAPPLE JUICE - 60Z CAN	\$15

WINE

CABERNET

WOODBIDGE	\$34
WILLIAM HILL ESTATE	\$38

MERLOT

DARK HORSE	\$38
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PINOT NOIR

WOODBIDGE	\$34
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CHARDONNAY

WOODBIDGE	\$34
WILLIAM HILL ESTATE	\$38

SAUVIGNON BLANC

WOODBIDGE	\$34
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PINOT GRIGIO

ECCO DOMANI	\$38
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WHITE ZINFANDEL

BERINGER	\$37
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LIQUOR

VODKA

TITO'S	\$100
GREY GOOSE	\$120

TEQUILA

CASAMIGOS	\$125
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HENDRICKS	\$100
BOMBAY SAPPHIRE	\$120

RUM

BACARDI	\$100
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WHISKEY

JACK DANIELS	\$120
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BOURBON

BUFFALO TRACE	\$100
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SCOTCH

GLENFIDDICH	\$125
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POLICIES & PROCEDURES

PERSONALIZED SERVICES

During events, a suite attendant will be assigned to deliver your food and beverage orders, take additional orders, and periodically assist in maintaining your suite. Should you desire a dedicated suite attendant to remain exclusively in your suite for an event, please contact the suite office at PeoplesBankSuites@OakviewGroup.com and allow 72-hours advance notice to ensure your request can be accommodated. The cost for this private suite attendant is \$130 per event.

EXCLUSIVE PROVIDER

OVG Hospitality is the exclusive catering partner for Peoples Bank Arena. No outside food or beverage products are allowed in Peoples Bank Arena, including in the Event Area.

SUITE PRE-ORDERING PROCEDURES

To provide the freshest and highest quality of food service, we request that all food and beverage orders be placed at least seven (7) business days prior to each event. For your convenience you may place your food order by email, PeoplesBankSuites@OakviewGroup.com.

DELIVERY OF ADVANCE ORDERS

To provide the best experience for you and your guests, unless otherwise requested, we will deliver your pre-order when gates open, so your guests never have to wait for your order. All cold beverages will be stocked in your suite fridge along with any room temperature beverages on the countertop of your suite. A suite attendant will be assigned to provide service to you and your guests throughout the event. This service includes suite set-up, greeting early guests, delivering food and beverage products, and personal attention for you and your guests.

SPECIALIZED ITEMS

OVG Hospitality will endeavor to fulfill special menu requests, including gluten-free, vegetarian and vegan meals whenever possible.

ALLERGEN NOTICE

We take great care to accommodate dietary needs and strive to provide a safe and enjoyable experience for all guests. While we follow best practices to minimize cross-contact, we cannot guarantee that any item is completely free of allergens due to shared preparation environments and equipment. Please inform your OVG Hospitality suite representative in advance of any food allergies so we can best serve you and your guests.

PAYMENT METHODS

For all pre-orders, we require a credit card on file via our online ordering platform. All pre-order charges will be processed at the end of the event by OVG Hospitality. For all event day orders, a credit card is required to be presented at time of order. If you feel that exceptional service was delivered, please add gratuity for your suite attendant accordingly, as the menu prices do not include gratuity.

EVENT DAY ORDERING

A less extensive event day menu will also be available in your suite for last-minute arrangements and additional requests. Orders may be placed with your suite attendant. Event-day ordering is convenient for you and your guests; however, it is meant to supplement your advance order, not replace it. Your cooperation is sincerely appreciated. Please allow 45 minutes for the delivery of event day orders.

MANAGEMENT CHARGE AND TAXES

All orders are subject to a 22% management charge and the current and applicable state taxes of 7.35%

ALCOHOLIC BEVERAGES

As the provider of alcoholic beverages at the stadium, OVGH takes very seriously its responsibilities under the law concerning the service of alcohol. It is not permitted to bring in or leave the facility with alcoholic beverages. Connecticut state law prohibits the consumption of any alcoholic beverages by any person under the age of 21. Anyone under that age is legally prohibited from possessing or purchasing alcohol. OVGH reserves the right to refuse service to persons who appear to be intoxicated. The consumption of alcoholic beverages by intoxicated persons or by persons who appear to be intoxicated is also prohibited. You must ensure that all persons who consume alcoholic beverages in your suite are 21 years of age or older. Please request appropriate identification to ensure that your guests are of legal age. OVGH, for example, requires identification from anyone appearing to be under the age of 40; you may wish to adopt a similar policy in your suite.

CANCELLATION POLICY

Guests can use the Tapin2 portal link to cancel an order completely OR remove specific items up until the order cut-off date of 7 days prior for pre-orders. Any orders that are Day of Event orders (or the menu that is given after cut off, but before game day) will need to be canceled/edited by management.