

'MORE VIBES

SUITE MENU



CFG BANK ARENA

WELCOME

We are excited to host you at the CFG Bank Arena, the new world-class arena in Charm City. This menu was crafted to complement your event experience, featuring bold flavors and regionally inspired favorites from the Chesapeake Bay region.

Our dedicated Culinary Team, Led by Executive Chef Johnny Blackerby are serious when it comes to authentic Maryland cuisine. We are serving up favorites like Maryland Crab and Italian sausages. Chef Johnny and team take pride in sourcing from local bakeries, butchers, purveyors and farmers to provide quality sustainability friendly menu items as part of our mission toward being environmentally conscious.

As part of our sustainability initiatives, we will exclusively be offering environmentally friendly service-wares made from 100% renewable resources and BPI-certified compostables.

We are honored to serve you and deliver a world-class hospitality experience at CFG Bank Arena here in Baltimore.

Enjoy!



PRE-ORDER PACKAGES

Packages designed to serve 16 guests.

B'MORE BBQ BUNDLE

985

SMOKED BBQ BRICK CHICKEN BREAST

char-grilled chicken breast, signature BBQ sauce, sautéed green beans, roasted grape tomatoes

BBQ PULLED PORK

bread & butter pickles, coleslaw on mini potato rolls

TRIPLE MAC N CHEESE

herb breadcrumb topping

CLASSIC ICEBERG WEDGE

blue cheese crumbles, plum tomatoes, crispy bacon, red onions, blue cheese dressing

LOADED POTATO SALAD

red skin potatoes, smoked gouda, applewood bacon, boiled eggs, red onions, scallions, old bay dressing

JALAPENO CHEDDAR CORNBREAD

BOTTOMLESS POPCORN

TINY TWIST CRUNCHY PRETZELS

COOKIES & BROWNIES

CHESAPEAKE FAVORITES

895

CHICKEN WINGS

choice of sweet chili garlic sauce, bbq sauce or hot wing sauce, served with ranch dipping sauce

ALL BEEF HOT DOGS

traditional condiments

CRAB CAKES

old bay aioli & lemon wedge

KETTLE CHIPS & ONION DIP

KALE – BRUSSELS SPROUTS & BABY ROMAINE CAESAR SALAD

garlic croutons, Parmesan cheese & Caesar dressing

BOTTOMLESS POPCORN

TINY TWIST CRUNCHY PRETZELS

WARM CHOCOLATE CHUNK COOKIES



PRE-ORDER PACKAGES

Packages designed to serve 16 guests.

THE CLASSIC SUITES SPREAD

585

BOTTOMLESS POPCORN

TINY TWIST CRUNCHY PRETZELS

KETTLE CHIPS & ONION DIP

CHEESE & CHARCUTERIE BOARD

local cheeses & cured meats, assorted mustards, gherkins, garlic crostini

SEASONAL FRESH VEGETABLE CRUDITE & DIP

seasonal fresh cut vegetables, ranch dip, roasted red pepper hummus

HAND BREADED CHICKEN TENDERS

BBQ sauce, honey mustard

WARM CHOCOLATE CHUNK COOKIES

Prices do not include Sales Tax or Administrative Fee

PACKAGES

SNACKS

APPETIZERS

SALADS

ENTREES

DESSERTS

BEVERAGES

POLICIES



SNACKS

BOTTOMLESS POPCORN	25
TINY TWIST CRUNCHY PRETZELS	15
KETTLE CHIPS & ONION DIP	35
CHEEZY SNACK MIX nacho peanuts, pretzels, rye chips, cheese crackers, cheese wicks, breadsticks: sesame seed, plain & cheesy sesame	35
CHIPS & SALSA ROJA ADD GUACAMOLE 15	35

All Menu Items Designed to Serve 8 guests.
Prices do not include Sales Tax or Administrative Fee



APPETIZERS

COLD OPTIONS

FRESH FRUIT KABOBS**55****CHILLED SHRIMP COCKTAIL****115**

cocktail sauce

CHEESE & CHARCUTERIE BOARD**85**

local cheeses & cured meats, assorted mustards, gherkins, garlic crostini

SEASONAL FRESH VEGETABLE CRUDITE & DIP**65**

seasonal fresh cut vegetables, ranch dip, roasted red pepper hummus

WARM OPTIONS

CHICKEN WINGS**125**

choice of sweet chili garlic sauce, BBQ sauce or hot wing sauce. served with ranch dipping sauce

BEER CHEESE & BAVARIAN PRETZELS**55****WARM CRAB DIP & BAVARIAN PRETZELS****75****HAND BREADED CHICKEN TENDERS****105**

BBQ sauce, honey mustard



PIZZA & SALADS

CHEESE PIZZA	WHOLE PIE 36	CLASSIC ICEBERG WEDGE	45
		blue cheese crumbles, plum tomatoes, crispy bacon, red onions, blue cheese dressing	
PEPPERONI PIZZA	WHOLE PIE 42	LOADED POTATO SALAD	55
		red skin potatoes, smoked gouda, applewood bacon, boiled eggs, red onions, scallions, old bay dressing	
KALE – BRUSSELS SPROUTS & BABY ROMAINE CAESAR SALAD	45		
garlic croutons, Parmesan cheese & Caesar dressing			

All Menu Items Designed to Serve 8 guests. Prices do not include Sales Tax or Administrative Fee



ENTREES

- CHILLED BEEF TENDERLOIN** **185**
 arugula, shaved red onions, beef steak
 tomatoes, tiger sauce, mini potato rolls
- SALMON FILET** **225**
 wild caught salmon filet, soy ginger glaze, rice pilaf, charred lemons
- SMOKED BBQ BRICK CHICKEN BREAST** **155**
 char-grilled chicken breast, signature BBQ sauce, sauteed
 green beans, roasted grape tomatoes

- GOURMET SLIDERS** CHOICES INCLUDE
- CRAB CAKE SLIDER** **165**
 slaw topping, old bay aioli
 - WAGYU BEEF CHEESEBURGER SLIDER** **155**
 lettuce, tomato & pickle on the side
 - PLANT BASED HAMBURGER SLIDER** **155**
 lettuce, tomato & pickle on the side
 - HONEY HOT FRIED CHICKEN SLIDER** **145**
 pickle

SANDWICHES, SAUSAGES & DOGS

- CHEESESTEAKS** **105**
 shaved rib-eye steak, cheese whiz, fried onions, hoagie roll
- ALL BEEF HOT DOGS** **75**
 traditional condiments
- BBQ PULLED PORK** **85**
 signature BBQ sauce, sliced pickles, petite potato rolls

- LOCAL ITALIAN SAUSAGE** **95**
 grilled onions, sweet & spiced relish, hoagie roll
- PLANT BASED SAUSAGE** **105**
 grilled onions, sweet & spicy pepper relish, hoagie roll

All Menu Items Designed to Serve 8 guests. Prices do not include Sales Tax or Administrative Fee



DESSERTS

COOKIES & BROWNIES	55
WARM CHOCOLATE CHUNK COOKIES	36
CHOCOLATE TRUFFLE CUPCAKES	75
RED VELVET TRUFFLE CUPCAKE	75
INDIVIDUAL NY STYLE CHEESECAKES	120

All Menu Items Designed to Serve 8 guests.
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A LA CARTE ALCOHOLIC BEVERAGES

BEER Priced per(6) six pack, unless otherwise noted

DOMESTIC BEER

BUDWEISER	40
BUD LIGHT	40
MICHELOB ULTRA	40
SAM ADAMS BOSTON LAGER	45
MILLER LITE	40
BLUE MOON	45

IMPORT | CRAFT | LOCAL

MODELO ESPECIAL	45
CORONA	45
VOODOO RANGER IPA	55
DOGFISH HEAD 60 IPA	55
GUINNESS BLONDE	50
STELLA ARTOIS	50

HARD SELTZER | COCKTAIL | CIDER

BUD LIGHT SELTZER BLACK CHERRY	50
ANGRY ORCHARD CIDER	50
CUTWATER LONG ISLAND	65
CUTWATER MARGARITA	65
SAGAMORE HONEY	65

WINE Priced per 750mL Bottle

SPARKLING

CUPCAKE PROSECCO	55
MUMM NAPA ROSE	95
MUMM NAPA BRUT	95
PERRIER JOUET BRUT	225

CHARDONNAY

MON FRERE	45
KENDALL JACKSON	55
NAPA CELLARS	65
NEYERS	105
CAKEBREAD	135

PINOT GRIGIO

SEAGLASS	45
BOTTEGA VINAIA	55

SAUVIGNON BLANC

JOEL GOTT	50
ECHO BAY	55

ROSE

YES WAY, ROSE	50
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CABERNET

JOEL GOTT	55
BENZIGER	70
DAOU	95
BLACK STALLION NAPA	150
CAYMUS	245

PINOT NOIR

IMAGERY	45
TRIBUTE	60
LA CREMA	75

RED BLEND

FRANCIS COPPOLA, CLARET - BORDEAUX	70
SALENTEIN, MALBEC	80
DIRECTOR'S CUT, ZINFANDEL	90
CAYMUS, WALKING FOOL, BLEND	130

LIQUOR Priced per 750mL Bottle

VODKA

TITO'S	115
GREY GOOSE	145

RUM

BACARDI SUPERIOR	85
CAPTAIN MORGAN	85
MOUNT GAY	125

GIN

TANQUERAY	105
BOMBAY	125

SCOTCH

JOHNNY WALKER - BLACK	135
GLENLIVET 12 YR	185

BOURBON

MAKER'S MARK	125
WOODFORD RESERVE	165

WHISKEY

JAMESON	105
CROWN ROYAL	125
SAGAMORE RYE	135
SAGAMORE RESERVE 8 YR	295

TEQUILA

MI CAMPO	105
CASAMIGOS BLANCO	165
CASAMIGOS RESPASADO	195
CASAMIGOS ANEJO	225
CASAMIGOS MEZCAL	255
CLASE AZUL	575

MISC.

BAILEY'S IRISH CRÈME	105
HENNESSY	165

Prices do not include Sales Tax or Administrative Fee

PACKAGES

SNACKS

APPETIZERS

SALADS

ENTREES

DESSERTS

BEVERAGES

POLICIES



A LA CARTE BEVERAGES

NON-ALCOHOLIC BEVERAGES Priced per(6) six pack, unless otherwise noted

SOFT DRINKS

PEPSI	22
PEPSI ZERO	22
STARRY	22
BUBLY LIME	25
LEMONADE	25
ICED TEA	25

BOTTLED WATER

PROUD SOURCE NATURAL & SPRING WATER	35
PROUD SOURCE SPARKLING SPRING WATER	40

MIXERS

ORANGE JUICE	25
CRANBERRY JUICE	25
PINEAPPLE JUICE	25
CLUB SODA	25
GINGER ALE	25

PREMIUM MIXERS PER 6 PACK OR BOTTLE

OWEN'S BRAND MARGARITA MIX	35
OWEN'S BRAND GINGER BEER	35
OWEN'S BRAND TONIC WATER	35
OLD BAY BLOODY MARY MIX	35
SWEET & SOUR MIX	35

Prices do not include Sales Tax or Administrative Fee



BEVERAGE PACKAGES

COLD BEVERAGE PACKAGE

- 2 SIX PACKS PEPSI
- 1 SIX PACK PEPSI ZERO
- 1 SIX PACK STARRY
- 3 SIX PACKS PROUD SOURCE WATER

155

HOT BEVERAGE PACKAGE

- COFFEE, HOT TEA & HOT CHOCOLATE
- Single Serve Coffee System Package - Designed for 8 guests
- assorted single pods of regular, decaf, hot chocolate, hot tea
- includes brewing system and traditional condiments.
- ADDITIONAL PODS \$3 EACH

85

CHARM CITY BLOCK PARTY

- 1 SIX PACK BUD LIGHT
- 1 SIX PACK BUD LIGHT SELTZER BLACK CHERRY
- 1 SIX PACK MODELO
- 1 SIX PACK IMPERIAL VOODOO RANGER
- 1 SIX PACK SAM ADAMS BOSTON LAGER

215

INNER HARBOR YATCH CLUB

- 1 SIX PACK MICHELOB ULTRA
- 1 SIX PACK STELLA ARTOIS
- 1 SIX PACK DOGFISH HEAD 60 MIN. IPA
- 1 SIX PACK GUINNESS BLONDE
- 1 BOTTLE TITOS VODKA
- 1 BOTTLE MUMMS BRUT – SPARKLING WHITE WINE

395

THE SAGAMORE

- 1 SIX PACK DOGFISH HEAD 60 MIN. IPA
- 1 SIX PACK GUINNESS BLONDE
- 1 SIX PACK SAGAMORE HONEY
- 1 SIX PACK SAGAMORE HONEY
- 1 BOTTLE SAGAMORE RYE

355

WINE COUNTRY TOUR

- 1 BOTTLE MUMMS ROSE - SPARKLING WINE
- 1 BOTTLE NAPA CELLARS CHARDONNAY
- 1 BOTTLE LA CREMA NOIR
- 1 BOTTLE FRANCIS COPPOLA, CLARET – BORDEAUX

425

Prices do not include Sales Tax or Administrative Fee

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 catering office at 717-891-9159 and allow 3 days in advance notice to ensure your request can be accommodated. The cost for this private suite attendant is \$100 per event.

ADVANCE ORDERING

Advance ordering is necessary to achieve the utmost in presentation, service, quality, and freshness at the best value. To facilitate this process, we require that advance orders are received no later than 3 business days before the event by 4 pm. Orders placed after the 4 pm deadline will be subject to the selections from the event day menu. Advance orders may be placed through our online customer portal, please visit: <https://preorder.tapin2.co/1059> should you have any additional questions about placing a pre-order for your suite, please contact us directly either by phone: 717-891-9159 or 410-350-1188 or by email at: cfgpremium@oakviewgroup.com

CANCELLATION POLICY

Should you need to cancel your food and beverage order, please contact the suite catering office at 717-891-9159, with your cancellation request, at least 24 hours prior to the event. Suite orders canceled within the 24-hour minimum will be assessed 50% of the invoice on food and beverage and 100% of the private suite attendant fee.

ADMINISTRATION FEE AND TAXES

All catered events are subject to a 20% administration fee and a 6% food and 9% Alcohol MD State sales tax. This administration fee is the sole property of the food/beverage service company or the venue owner, as applicable, and is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip.

The administration fee is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the administration fee will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. Food and beverages are subject to all current and applicable local and state sales tax.

ALCOHOLIC BEVERAGES

It is not permitted to bring in beverages or to leave the facility with leftover beverages. Maryland State law prohibits the consumption of any alcoholic beverages by any person under the age of 21. It is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite. OVG Hospitality reserves the right to refuse service to persons who appear to be intoxicated.

As the provider of alcoholic beverages at CFG Bank Arena, OVG Hospitality takes very seriously its responsibilities under the law concerning the service of alcohol, and we ask that you do the same.

You must ensure that all persons who consume alcoholic beverages in your suite are twenty-one years of age or older. Please request valid and appropriate identification (e.g., a Photo driver's license or a Photo state ID card) to ensure that your guests are of legal age. OVG Hospitality, 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.

The consumption of alcoholic beverages by intoxicated persons or by persons who appear to be intoxicated is also prohibited. OVG Hospitality will supply appropriate signage for you in the bar area of your suite.

CFG BANK CLOSING POLICY

Private Clubrooms and Party suites are to be vacated 30 minutes after the event has ended. Suite Hosts and their guests are required to exit their private suite and the facility 30 minutes after the concert or event has concluded.



**CFG BANK
ARENA**

201 W. Baltimore Street
Baltimore, MD 21201