

SUITE MENU



WELCOME

WELCOME TO STORMONT VAIL EVENTS CENTER

We are pleased to present the Suite Menu for the 2024 Season.

To place an order please reach out to us at:
stormont.suiteorder@oakviewgroup.com

KELLEN SEITZ | General Manager
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MICHELLE ROSE | Director of Partnerships
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PACKAGES

Pricing based on 8 guests

BBQ

284.00

Smoked Meats Served with Buns, Kansas City Style BBQ Sauce, and Pickles

SMOKED MEATS CHOICE OF TWO GF DF

Brisket
Carolina Pulled Pork
Ribs

SIDE OPTIONS CHOICE OF TWO

Macaroni & Cheese
Baked Beans GF DF
Pasta Slaw
Cornbread with Honey & Butter

FRESH BAKED CHOCOLATE CHIP COOKIES V

ALL AMERICAN

267.00

BOTTOMLESS POPCORN GF V

Basket of Freshly Popped and Seasoned Popcorn

KETTLE CHIPS & RANCH ONION DIP* GF V

Fresh-Made Kettle Chips & House-Made Dip

VEGGIE STICKS & DIPS GF V

Assorted Fresh Vegetables, Grilled Asparagus, Crostinis, and Pita Bread Served with Red Pepper Hummus, Ranch, & Garlic Parmesan Dip

CHICKEN TENDERS

20-30 Pieces Served with Ranch and BBQ Dipping Sauces

ALL-BEEF HOT DOGS

8 Pieces Served with Onions, Sauerkraut, Condiments, and Buns

CATTLEMAN'S ALL-BEEF GRILLED HAMBURGERS

Served with Lettuce, Tomato, Onions, Pickles, Cheddar Cheese, Potato Buns, and Condiments

ASSORTED FRESH-BAKED COOKIES

Mix of M&M, Double Chocolate, and Chef's Choice Cookies

TACO TRUCK

168.00

CHICKEN TINGA & ANCHO GARLIC SHRIMP GF DF

Chipotle Marinated Chicken & Ancho Seasoned Shrimp Served with Warm Flour & Corn Tortillas, Sour Cream, Cheddar Jack Cheese, and Lime Wedges

STREET CORN SALAD GF

Fire Roasted Corn, Jalapenos, and cotija Cheese Mixed with Creamy Cilantro-Lime Dressing

BORRACHO BEANS GF DF

Beer-braised Pinto Beans with Onions, Tomatoes, Jalapenos, and Chorizo

CHIPS & SALSA TRIO* GF V DF

Tri-Colored Tortilla Chips and House-Made Salsas

FRESH FRUIT & YOGURT DIP GF V

Seasonal Fresh Fruit Served with Honey-Orange Yogurt Dip

OLD FASHIONED CINNAMON & SUGAR CAKE DONUTS

Served with Warm Coffee-Caramel Sauce

GF Gluten-Free V Vegetarian DF Dairy Free

PRICES DO NOT INCLUDE TAX.

*ALL FRIED FOODS ARE COOKED IN SHARED FRYERS & MAY CONTAIN ALLERGENS & ANIMAL PRODUCTS.
THE STORMONT VAIL EVENTS CENTER IS NOT A DEDICATED GLUTEN-FREE FACILITY AND MAY NOT BE SAFE FOR THOSE WITH CELIAC DISEASE.



PACKAGES

Pricing based on 8 guests

PIZZA PARTY

275.00

BOTTOMLESS POPCORN GF V

Basket of Freshly Popped and Seasoned Popcorn

HEIRLOOM CAESAR SALAD

Chopped Romaine, Shaved Parmesan Cheese, Heirloom Tomatoes, House-Made Garlic-Herb Croutons, and Caesar Dressing

BONELESS WINGS* DF

Boneless Breaded Chicken Tossed in Choice of Buffalo, BBQ, or Sweet Chili Sauce. Served with Carrot Sticks, Celery Sticks, Ranch, and Blue Cheese Dipping Sauce

ASSORTED DESSERT BARS V

Dessert Bar Assortment Includes Fudge Brownie, Chocolate Chip, and Old Fashioned Lemon

PIZZA CHOICE OF TWO

All Pizzas are 14" and Cut into 10 Pieces

GLUTEN FREE PIZZA IS AVAILABLE FOR AN ADDITIONAL \$5.00

CHEESE PIZZA V

Marinara and Three-Cheese Blend

PEPPERONI

Marinara, Three-Cheese Blend, and Pepperoni

VEGETARIAN V

Marinara, Three-Cheese Blend, Mushrooms, Tomatoes, Green Peppers, Red Onions, Black Olives, and Artichoke Hearts

THE WORKS

Marinara, Three-Cheese Blend, Pepperoni, Sausage, Mushrooms, Black Olives, Red Onions, and Green Peppers

MEATY

Marinara, Three-Cheese Blend, Pepperoni, Sausage, Ham, Ground Beef, and Bacon

JALAPENO POPPER

Marinara, Three-Cheese Blend, Bacon, Jalapenos, and Cream Cheese

CHICKEN BACON RANCH

Ranch Base, Three-Cheese Blend, Grilled Chicken, Bacon, and Garlic

SNACK PACK

175.00

ASSORTED BAGGED CHIPS & CRACKER JACKS V

Eight Assorted Bags of Lays, Doritos, Fritos, Cheetos, and Cracker Jacks

HONEY ROASTED PEANUTS GF V DF

Eight Bags of Planters Honey Roasted Bagged Peanuts with Sea Salt

LOCALLY SOURCED BEEF JERKY GF DF

Eight Individually Wrapped Beef Sticks Raised without Antibiotics

ASSORTED CUBED CHEESE & CRACKER TRAY

Three Types of Assorted Cubed Cheeses with Crackers and Grapes

HERSHEY'S KISSES GF V

Classic Foil-Wrapped Candy Served by the Pound

ASSORTED COOKIES V

Assorted Chocolate Chip, Sugar, Peanut Butter and Chef's Choice

GF Gluten-Free V Vegetarian DF Dairy Free










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SNACKS

Pricing based on 8 guests

BOTTOMLESS POPCORN  	20	SWEET & SALTY SNACK MIX*  	25
Basket of Freshly Popped and Seasoned Popcorn		Blend of Nuts, Chocolate, and Dried Fruits	
KETTLE CHIPS & RANCH ONION DIP*  	20	CHIPS & SALSA TRIO*   	38
Fresh-Made Kettle Chips & House-Made Dip		Tri-Colored Tortilla Chips and House-Made Salsas	

SALADS

Pricing based on 8 guests

HEIRLOOM CAESAR SALAD	40	ITALIAN CHOPPED SALAD 	60
Chopped Romaine, Shaved Parmesan Cheese, Heirloom Tomatoes. Served with House-Made Garlic-Herb Croutons and Caesar Dressing		Chopped Romaine, Heirloom Tomatoes, Red Onions, Black Olives, Salami, Pepperoni, and Four-Cheese Blend. Served with Champagne Vinaigrette	
THE RANCH GARDEN SALAD  	55		
Mixed Greens, Heirloom Tomatoes, Red Onions, Cucumbers, Carrots, Sunflower Seeds, Cheddar Jack Cheese, and Ranch Dressing			

 Gluten-Free  Vegetarian  Dairy Free

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COLD APPETIZERS

Pricing based on 8 guests

VEGGIE STICKS & DIPS   **41**
 Assorted Fresh Vegetables, Grilled Asparagus, Crostinis, and Pita Bread Served with Red Pepper Hummus, Ranch, and Garlic Parmesan Dip


FRESH FRUIT & YOGURT DIP   **52**
 Seasonal Fresh Fruit Served with Honey-Orange Yogurt Dip

CHARCUTERIE BOARD **96**
 Assorted Cheeses, Bison Sausage, Salami, and Gherkin Pickles Served with Whole Grain Mustard, Crackers, Crostinis, and Lavash Bread

HOT APPETIZERS

Pricing based on 8 guests


FRENCH FRIES*   **35**
 Served with Ketchup and Zesty Pub Sauce

MOZZARELLA STICKS*  **35 PIECES** **55**
 Real Wisconsin Mozzarella Cheese Breaded and Fried to Golden Brown. Served with Warm Marinara and Shaved Parmesan Cheese.

BAVARIAN PRETZEL STICKS  **8 PIECES** **50**
 Salted and Served with Beer Cheese Dip
ADDITIONAL BEER CHEESE DIP AVAILABLE FOR AN ADDITIONAL \$8

SOUTHWESTERN NACHO BAR **90**
 Tri-Colored Tortilla Chips, Chili Con Carne, and Queso Blanco Served with Jalapenos, Sour Cream, and House-Made Salsa Roja

CHICKEN TENDERS **115**
 Served with Ranch and BBQ Dipping Sauce

HOUSE-SMOKED CHICKEN WINGS*  **125**
 Bone-in Chicken Wings Tossed in a Choice of Buffalo, BBQ, or Seet Chili Sauce Served with Carrot Sticks, Celery Sticks, Ranch, and Blue Cheese Dipping Sauce

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SANDWICHES, BURGERS & DOGS

Pricing based on 8 guests


ALL-BEEF HOT DOGS 8 PIECES **80**
Served with Onions, Sauerkraut, Condiments, and Buns

CATTLEMAN'S ALL-BEEF GRILLED HAMBURGERS 8 PIECES **98**
Served with Lettuce, Tomato, Onions, Pickles, Cheddar Cheese, Brioche Buns, and Condiments
MAY SUBSTITUTE VEGGIE BURGERS UPON REQUEST


PHILLY CHEESE STEAKS 8 PIECES **191**
Seasoned Beef Served with Mushrooms, Peppers, and Onions Smothered in your choice of either Cheese Whiz or Pepper Jack Cheese Sauce

PIZZA

All Pizzas are 14" and Cut into 10 Pieces

CHEESE PIZZA  **25**
Marinara and Three-Cheese Blend

PEPPERONI **30**
Marinara, Three-Cheese Blend, and Pepperoni

VEGETARIAN  **35**
Marinara, Three-Cheese Blend, Mushrooms, Tomatoes, Green Peppers, Red Onions, Black Olives, and Artichoke Hearts

THE WORKS **35**
Marinara, Three-Cheese Blend, Pepperoni, Sausage, Mushrooms, Black Olives, Red Onions, and Green Peppers

MEATY **35**
Marinara, Three-Cheese Blend, Pepperoni, Sausage, Ham, Ground Beef, and Bacon

JALAPENO POPPER **35**
Marinara, Three-Cheese Blend, Bacon, Jalapenos, and Honey Sracha Drizzle

CHICKEN BACON RANCH **35**
Ranch Base, Three-Cheese Blend, Grilled Chicken, Bacon, and Garlic

 Gluten-Free  Vegetarian  Dairy-Free

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DESSERTS

OLD FASHIONED CINNAMON & SUGAR CAKE DONUTS  12 PIECES **34**

Served with Warm Coffee-Caramel Sauce

ASSORTED FRESH-BAKED COOKIES  12 PIECES **24**

Mix of M&M, Double Chocolate, and Chef's Choice Cookies.

*GLUTEN FREE COOKIES AVAILABLE UPON REQUEST FOR AN ADDITIONAL \$2.00 EACH

COOKIE & BROWNIE PLATTER  12 PIECES **32**

Assorted Fresh-Baked Cookies, Fudge Brownies, and Blondie Bars

ASSORTED DESSERT BARS  12 PIECES **44**

Dessert Bar Assortment Includes Lemon Bars, Brownies, Chocolate Chip, and Chef's Choice

 Gluten-Free  Vegetarian  Dairy Free

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OVG
Hospitality



BEVERAGES

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS 6 PACK 12OZ CANS **12**
Pepsi, Diet Pepsi, Starry, Doc, LaCroix, Bublr

WATER 6 PACK 20OZ BOTTLES **18**
Aquafina

BEER

COORS EDGE 6-PACK 16OZ CANS **42**

DOMESTIC BEER 6 PACK 16OZ CANS **42**
Coors Light, Miller Lite, Mich Ultra, Busch Light

SEASONAL BEER 6 PACK 12OZ CANS **42**
Ask us about our selection

HAPPY BASSET 64OZ GROWLER **32**
Ask us about our selection

SELTZERS & COCKTAILS

WHITE CLAW 6 PACK 12OZ CANS **42**
Black Cherry, Mango, Strawberry

LIQUOR

VODKA
Tito's 120

GIN
Bombay Sapphire 120

TEQUILA
Casamigos Blanco 120

SCOTCH
Johnny Walker Black 160

WHISKEY & BOURBON
Jack Daniels 120
Jameson 120
Crown Royal 120

RUM
Bacardi Silver 120
Malibu 120
Captain Morgan 120

MIXERS
Sweet & Sour Mix 20
Margarita Mix 20
Cranberry Juice 20
Orange Juice 20
Pineapple Juice 20

WINE

CANNED WINE 6 PACK 12OZ CANS **54**
Ask us about our selection

BOTTLE WINE AVAILABLE UPON REQUEST. PRICE BASED ON SELECTION

HAVE A SPECIAL OCCASION? ASK US ABOUT OUR CHAMPAGNE OPTIONS.

Gluten-Free Vegetarian Dairy Free

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ORDERING INFORMATION

ORDERING AND CONTACT INFORMATION

This menu is available for pre-order only. Please refer to the Event Day Menu for all orders less than three (3) business days prior to the event. To place an order, please email stormont.suiteorder@oakviewgroup.com.

PAYMENT METHODS

A credit card is required for all orders. All charges will be incurred at the end of the event through OVG Hospitality onto the provided credit card. If you feel that exceptional service was delivered you are welcome to add a gratuity for your Suite Attendant, as menu prices do not include gratuity.

SALES TAX

Suite menu pricing does not include tax. A tax of 9.35% will be added to your total bill.

FOOD AND BEVERAGE DELIVERY

All pre-ordered food and beverages will be delivered to your suite prior to your arrival, upon doors open, unless otherwise requested or noted. Some items must remain in the kitchen until requested to ensure the highest quality and presentation.

CANCELLATIONS

In the event you must cancel your order please email stormont.suiteorder@oakviewgroup.com immediately. Orders canceled within less than 48 hours of the scheduled event will be charged 100% of the food and beverage order.

SUITE CABINET AND REFRIGERATOR ACCESS

Suite cabinets and refrigerators may be unlocked only at the request of a suite holder or an authorized guest. Please contact OVG Hospitality Food and Beverage Event Manager, Shelly Dingman, to confirm or update your list of authorized guests. Guests of legal drinking age who are not on the authorized guest list are welcome to purchase alcohol, however, they will not have access to already purchased products within the cabinets or refrigerator.

SECURITY

Please remove all personal property from the suite when leaving. OVG Hospitality is not responsible for any misplaced property left unattended in your suite.

ALCOHOLIC BEVERAGES

At OVG Hospitality we encourage the responsible consumption of wines, spirits, and beers in moderation. It is the responsibility of the suite holder or host to monitor and control alcoholic beverage consumption within the suite.

- State ordinance prohibits alcoholic beverages from entering or leaving the facility grounds.
- Minors under the age of 21 are not permitted to consume alcoholic beverages at any time within The Stormont Vail Event Center property.
- Your suite comes with a refrigerator and cabinets for your beverage service. Purchased product that is leftover after an event will be locked in the refrigerator or cabinet until the suite holder or authorized guest returns and requests these be unlocked.
- Ask OVG Hospitality about specialty bar packages by emailing stormont.suiteorder@oakviewgroup.com. A perk of being a suite holder is the ability to set a standard beverage par that will be filled for every event unless otherwise noted.
- All events within The Stormont Vail Event Center have last calls and alcohol service cut off times. At alcohol cutoff, all alcohol within the suite will be returned to the refrigerator and/or cabinet and locked. Alcohol service cutoff time varies with each event. Please refer to your Suite Attendant for last-call times.
- Alcoholic beverages may not be taken outside of the venue at any time.
- Be a team player – DRINK RESPONSIBLY

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