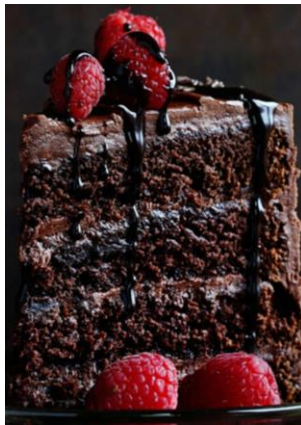




CATERING MENU



CATERING POLICIES

MANAGEMENT CHARGE & TAXES

All catered events are subject to a 22% Management Charge. This Management Charge is the sole property of the food and beverage service company or the venue owner, as applicable, 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 Management Charge 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 Management Charge will be distributed as a tip, gratuity, or otherwise, to any employee who provides service to guests. There will also be a sales tax of 7.5% added to the final bill.

GUARANTEES

A final guarantee of attendance is required **five** business days prior to all food and beverage events. Billing will be based on your final guarantee, even if fewer guests actually attend, or the actual guest count, whichever is greater.

DIETARY CONSIDERATIONS

OVG Hospitality is happy to address special dietary requests for individual guests. Please address any dietary requests with the Event Manager at least five business days prior to the event.

LINENS

OVG Hospitality provides an in-house selection of table linens and napkins at no additional charge. Please see the Event Manager for current list of color options.

CONCESSION SERVICES

OVG Hospitality will provide concession services upon request. A minimum of \$100 in sales is required per hour, per location. If minimum is not met, the shortfall will be added to the event bill.

OUTSIDE FOOD & BEVERAGE

OVG Hospitality maintains the exclusive right to provide all food and beverage, and concession services at The Denny Sanford Premier Center Convention Center. Any exceptions must be requested and obtained by prior written approval of the General Manager. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at OVG's sole discretion.

FOOD AND BEVERAGE SAMPLING

Exhibitors may distribute Food and Beverage samples in authorized space and must not be in competition with products or services offered by OVG Hospitality. Free samples are limited to 4oz of non-alcoholic beverages and bite size for a food sample. Exact descriptions of sample and portion size must be submitted to the OVG Office for written approval 14 days prior to the event. The distribution of alcoholic beverages is strictly prohibited unless provided by OVG Hospitality. Any exhibitor giving away and/or selling food in their booth must have a permit on file with the South Dakota Department of Health.

ALCOHOL POLICIES

BEVERAGE SERVICE

OVG Hospitality reserves the right to regulate all alcoholic beverage services. As a licensee of the South Dakota Alcohol and Beverage Commission, OVG is responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent. If approved to bring outside alcohol onsite, appropriate corking fees will be applied. OVG reserves the right to request the proper identification from patrons for alcoholic beverage service. OVG reserves the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

CASHLESS BAR SERVICE

OVG Hospitality has moved to cashless transactions to help reduce wait times and get you back to your seat faster. The new system gives customers more ways to pay. Tap, Dip or Swipe with ease. Featuring Apple, Samsung, and Google Payments.

BAR MINIMUMS

If a bartender is provided at your event, each bartender must reach \$500 in sales, or an average of \$500 in sales per bartender with multiple bars. If \$500 in sales is not met, the shortfall will be added to the event bill. One bartender is recommended per 150 adults in attendance. No bar minimum is required if you choose to offer a host bar at your event.

ALCOHOL SAMPLES

Exhibitors may distribute their own alcohol samples no greater than 3oz portions of beer and wine, and .25oz portions of liquor. Description of sample and portion size must be submitted to OVG for approval at least two weeks prior to the event date. OVG must provide an ID Checker to ensure proper identification to each patron consuming a sample. Exhibitors will be responsible for any ID Checker rates.

ID CHECKERS

Standard rate for an ID Checker is \$18 per person, per hour. Exhibitors who would like to offer full portions of alcohol in their booth must purchase the alcohol through OVG Hospitality. An OVG employee must be present in the booth to ask each patron for proper identification and to distribute the alcohol to those of age.

KEG BEER

If beer is offered in the form of a keg, a keg station with one server will be provided. Keg beer does not apply to bar minimum amounts.

CONTINENTAL BREAKFAST

Breaks are for one hour and a half of continual service.

INTERNATIONAL

Sliced Fresh Seasonal Fruit
Mini Cinnamon Rolls
Assorted Mini Scones
Strawberry Strudel Bites
Greek Yogurt with Dried Fruit
Chilled Juices
Gourmet Coffee Station

DELUXE

Sliced Fresh Seasonal Fruit
Assorted Muffins and Breakfast Pastries
Yogurt with Granola Topping
Assorted Breakfast Cereals
Chilled Juices
Coffee Station

MORNING HEALTH BREAK

Sliced Fresh Seasonal Fruit
Assorted Muffins and Breakfast Pastries
Chilled Juices
Coffee Station

ADD-ONS

Sausage, Egg & Cheddar Croissants
Gluten Free Muffins
Individual Yogurt Parfaits
Hard Boiled Eggs
Oatmeal with Assorted Toppings

HOT BREAKFAST BUFFET

Minimum of 40 guests for all hot buffets. Fewer than 40 guests will be an additional \$3 per person. Buffets are for one hour and a half of continual service.

SUNRISE

Sliced Fresh Seasonal Fruit
Scrambled Eggs with Cheddar
Buttermilk Biscuits with Sausage Gravy
Country Fried Chicken
Seasoned Breakfast Potatoes
Assorted Muffins and Breakfast Pastries
Chilled Juices
Coffee Station

BURRITO BAR

Warm Flour Tortillas
Scrambled Eggs
Scrambled Eggs with Sausage, Peppers and Onions
Seasoned Breakfast Potatoes
Bacon Crumbles
Chorizo Sausage
Shredded Cheddar & Pepper Jack
Salsa
Sour Cream
Sliced Fresh Seasonal Fruit
Apple Fritters
Chilled Juices
Coffee Station

OLD COUNTRY

Scrambled Eggs with Cheddar
Crisp Apple Wood Smoked Bacon Strips
Grilled Sausage Links
Seasoned Breakfast Potatoes
Assorted Muffins and Breakfast Pastries
Chilled Juices
Coffee Station

ADD-ONS

Chef Attended Omelet Station
Eggs Benedict
Pearl Sugar Waffles with Fruit Toppings and Maple Syrup
Turkey Sausage Links
Scrambled Egg Whites
Buttermilk Biscuits with Sausage Gravy
French Toast with Maple Syrup
Pancakes with Maple Syrup

BREAK SERVICES

Breaks are for one hour and a half of continual service.

YOGURT PARFAIT

Vanilla Yogurt
Strawberry Yogurt
Granola
Whipped Topping
Dried Fruit
Mixed Nuts

PERFECT PAUSE

Sliced Fresh Seasonal Fruit
Assorted Scones
Cinnamon Streusel Coffee Cake

MID-MORNING

Sliced Fresh Seasonal Fruit
Cake Donuts
Assorted Scones

CARAMEL APPLE BAR

Sliced Red and Green Apples
Caramel Sauce
Mini Chocolate Chips
Chopped Nuts
Granola
Marshmallow Topping
Whipped Topping

SWEET TOOTH

Fresh Baked Cookies
Chocolate Fudge Brownies
Assorted Candy Bars
Gourmet Rice Krispy Treats

COOKIES & COOKIE DOUGH

Fresh Baked Cookies
Assorted Cookie Dough

BALLPARK

Pretzel Bites with Warm Cheese Sauce
Mini Corn Dogs
Roasted Peanuts
White Cheddar Popcorn

LIVE-WELL SIOUX FALLS

Whole Fruit
Granola and Trail Mix Bars
Yogurt Cups
Roasted Peanuts

NACHO BAR

Corn Tortilla Chips
Traditional Salsa
Salsa Verde
Guacamole
Queso

CHIPS & DIPS

Kettle Chips
Pita Chips
French Onion Dip
Garlic Feta Dip

DONUT BAR

Donut Holes
Cake Donuts
Glazed Donuts
Apple Fritters

— A LA CARTE REFRESHMENTS —

BEVERAGES

Bottled Fruit Juices
Hot Apple Cider
Assorted Fruit Juices
Dark European Roast Coffee
Hot Chocolate
Old-Fashioned Lemonade
Tropical Fruit Punch
Freshly Brewed Iced Tea
Milk 2%
Bottled Water
Assorted Sodas
Assorted Hot Teas

MORNING SNACKS

Cinnamon Rolls
Assorted Muffins
Assorted Danish
Assorted Scones
Assorted Donuts
Bagels with Cream Cheese
Cinnamon Streusel Coffee Cake
Mini Cinnamon Rolls
Whole Fruit
Yogurt Cups
Sliced Fresh Seasonal Fruit

AFTERNOON SNACKS

Assorted Ice Cream Novelties
Assorted Bars
Assorted Candy Bars
Mixed Nuts
Chocolate Fudge Brownies
Soft Pretzels with Warm Cheese Sauce
Fresh Baked Cookies
Granola and Trail Mix Bars
Individual Bags of Trail Mix
Individual Bags of Pretzels
Individual Bags of Kettle Chips
Individual Bags of White Cheddar Popcorn
Snack Mix
Tortilla Chips with Salsa
Fresh Buttered Popcorn

SANDWICHES & SALADS

Sandwiches and Salads may be served as a plated meal or a boxed lunch to-go.

AMERICAN CLASSIC SANDWICH

Sliced Turkey and Ham
Cheddar and Swiss
Crisp Lettuce and Tomato
Served on a Croissant
Mustard and Mayonnaise
Assorted Chips

TEX MEX CLUB SANDWICH

Sliced Turkey
Bacon
Pepper Jack
Crisp Lettuce and Tomato
Avocado Aioli
Served on a Focaccia Bun
Assorted Chips

ITALIAN CIABATTA SANDWICH

Sliced Ham, Salami and Pepperoni
Fresh Mozzarella
Spinach
Tomato
Italian Aioli
Served on an Italian Ciabatta Roll
Assorted Chips

HUMMUS GRILLED VEGETABLE SANDWICH

Grilled Vegetables
Hummus
Kale
Basil Aioli
Served on Organic Multi-Grain Bread
Assorted Chips

WALDORF CHICKEN SALAD WRAP

Grilled Chicken
Mixed Greens
Dried Fruit
Toasted Pecans
Honey Mayo
Wrapped in a Fresh Tortilla
Assorted Chips

CHICKEN & BACON WRAP

Grilled Chicken
Bacon
Chopped Romaine Lettuce
Shaved Parmesan
Diced Tomato
Sliced Olives
Caesar Dressing
Wrapped in a Fresh Tortilla
Assorted Chips

GRILLED CHICKEN, WALNUT & CRANBERRY SALAD

Spring Mix Blend Lettuce
Grilled Chicken
Dried Cranberries
Mandarin Oranges
Walnuts
Feta
Assorted Choice of Dressing

CHOP SALAD

Spring Mix Blend Lettuce
Julienned Ham and Turkey
Cucumber
Roma Tomato
Hard Boiled Egg
Cheddar and Swiss
Assorted Choice of Dressing

ADD-ONS

Pasta Salad
Granola Bar
Whole Fruit
Cookie

HOT PLATED LUNCHES

All plated lunches accompanied by House Salad, Dinner Rolls with Butter, Chef's Choice Vegetable and Starch.

STEAK MEDALLIONS

Grilled Petite Tenders with *Choice of Sauce

YANKEE POT ROAST

Slow Roasted Braised Beef in a Chasseur Sauce

KALE PESTO CREAM PASTA WITH SAUTEED CHICKEN

Tortellini tossed in Kale Pesto Alfredo with Tuscan Vegetables and Sautéed Chicken

CHICKEN TOPPERS

Grilled Chicken Breast with Choice of Topping:
Balsamic Bruschetta, Spinach & Artichoke,
Prosciutto & Bleu Cheese, Korean Pork, Tex Mex

CHICKEN SAUCERS

Grilled Chicken Breast with *Choice of Sauce

ROASTED PORK LOIN

Slow Roasted Pork Loin with *Choice of Sauce

SPANISH STUFFED PEPPERS

Bell Peppers stuffed with Spanish Rice,
Black Bean & Roasted Corn Blend, Pepper Jack
Topped with Roasted Red Pepper Sauce

CHEF'S CHOICE DESSERT

***CHOICE CHICKEN SAUCES**

Portabella Marsala, Gouda Cream, Bourbon, Scaloppini, Gazpacho, Honey Lime,
Cucumber Salsa, Lingonberry, Margarita

***CHOICE PORK SAUCES**

Dijon Marsala, Korean BBQ, Sweet & Spicy Plum, Chipotle Maple, Apple Brandy

***CHOICE STEAK SAUCES**

Red Wine Demi, Chimichurri, Roasted Shallot, Cabernet, Bourbon BBQ

— LUNCHEON BUFFETS —

Minimum of 40 guests for all hot buffets. Fewer than 40 guests will be an additional \$3 per person. Buffets are for one hour and a half of continual service.

MID-DAY DUET

Choice of Two Entrées

Smoked Gouda Tortellini
Grilled Chicken with *Choice of Sauce
Grilled Pork Loin with *Choice of Sauce
Steak Medallions with *Choice of Sauce

Includes

Mixed Greens with Assorted Dressings
Chef's Choice Starch
Chef's Choice Vegetable
Dinner Rolls with Butter
Assorted Desserts

SLIDER

Beef and Chicken Sliders
Sliced Cheeses
Assorted Condiments
Kettle Chips
Twice Baked Potato Salad
Sliced Fresh Seasonal Fruit
Vegetable Crudité with Dip
Cookies and Brownies

BUILD YOUR OWN PASTA BAR

Cavatappi Pasta
Marinara Sauce
Alfredo Sauce
Grilled Chicken
Italian Sausage
Roasted Vegetables
Classic Caesar Salad
Garlic Bread and Breadsticks
Tiramisu

SPIT PIT

Grilled and Smoked Chicken
with Bourbon BBQ
Pulled Smoked Pork with Tangy BBQ
Fresh Kaiser Buns
Kohlrabi and Brussel Sprout Coleslaw
Pork Belly Mac & Cheese
Bourbon Ranch Baked Beans
Kettle Chips
Apple Pie

SOUTH OF THE RIO GRANDE

Seasoned Beef
Chicken Tinga
Hard Corn Tortilla Shells
Soft Flour Tortilla Shells
Tri-Color Tortilla Chips
Shredded Lettuce
Diced Tomatoes
Refried Beans
Spanish Rice
Jalapeños
Black Olives
Shredded Pepper Jack & Cheddar
Sour Cream
Salsa
Churros

BISTRO

Assortment of Sandwiches and Wraps
Chef's Choice Gourmet Soup
Assorted Kettle Chips
Cookies, Brownies and Assorted Bars

***See PG 8 for Choice of Sauce**

HORS D' OEUVRES

Sizzling and Chilled appetizers available per person or per piece.

SIZZLING

Flatbread Pizza
Chislic with Chipotle Ranch
Spinach & Artichoke Dip
 with Naan & Tortilla Chips
Tortilla Chips & Queso
Walleye Cakes with Citrus Aioli
Midwestern Bison Meatballs
Chicken Satay
 with Peanut Sauce
Meatball Wellington
 with Marinara
Street Taquito
BBQ Bacon Wrapped Shrimp
Pheasant Chowder Shooter
Bacon Wrapped Asparagus
Bacon Wrapped Chicken
Sweet & Salty Pork Belly Bites
Assorted Stuffed Mushrooms
Vegetable Spring Roll
Chorizo Stuffed Yukons
Pulled Pork Sliders
Boneless Buffalo Wings

CHILLED

Charcuterie Board
Cheese & Cracker Display
Vegetable Crudit  with Dips
Shrimp Ceviche Cucumber Cup
Fresh Fruit Kabob with Dip
Antipasti Skewers
Cookie Dough Shooter
Assorted Dessert Shooter
Mini Fruit Pizza
Chocolate Strawberries
Assorted Pin-Wheel Sandwiches
Caprese Wonton Cup
Shrimp with Cocktail Sauces

Appetizer packages are for one hour and a half of continual service.

PLATINUM PACKAGE

Pick any 3 Sizzling items along with
Sliced Fresh Seasonal Fruit
Cheese & Cracker Display
Vegetable Crudit  with Dips
Mashed Potato Bar
Assorted Dessert Display

VIP PACKAGE

Chislic
Boneless Buffalo Wings
Marinara Meatballs
Vegetable Spring Rolls
Street Taquitos
Sliced Fresh Seasonal Fruit
Vegetable Crudit  with Dips
Served with corresponding Condiments

PLATED DINNERS

PRIME RIB

Black Angus Slow Roasted overnight with a Smoked Sea-Salt Rub, served with Cabernet Au Jus

TOP SIRLOIN

Roquefort topped Angus Sirloin finished with Mesa Sauce

STEAK MEDALLIONS

Grilled Petite Tenders with *Choice of Sauce

TRIO PLATE

Grilled Petite Tenders with *Choice of Sauce

Grilled Chicken Breast with *Choice of Sauce

Grilled and Slow Roasted Pork Loin with *Choice of Sauce

DUO PLATE

Grilled Petite Tenders with *Choice of Sauce

Grilled Chicken Breast with *Choice of Sauce

STUFFED CHICKEN

Chicken Breast with stuffed with Choice of:

Quinoa & Brown Rice Medley, Boursin & Prosciutto,

Spinach & Artichokes, Feta & Sun Dried Tomato

Finished with Chardonnay Sauce

BARRAMUNDI

Topped with Vodka Shrimp Sauce

SALMON

Sesame Encrusted Salmon with Siracha Honey Sauce

SOUTH DAKOTA CHOP

Grilled Bone-In Pork Chop with Velouté Sauce and

Caramelized Onions

PORK MEDALLIONS

Grilled and Slow Roasted Pork Tenderloin with *Choice of Sauce

GRILLED CHICKEN

Grilled Chicken Breast with *Choice of Sauce

QUINOA STUFFED ZUCCHINI BOAT

Zucchini stuffed with an Organic Quinoa and Brown Rice Blend,

Grilled Vegetables, Pepper Jack

— PLATED DINNER SIDE OPTIONS —

All plated dinners accompanied by choice of Salad, Vegetable and Starch. Chef's choice Assorted Desserts, Dinner Rolls with Butter, and Coffee Station included.

***CHOICE CHICKEN SAUCES**

Portabella Marsala, Gouda Cream, Bourbon, Scaloppini, Gazpacho, Honey Lime, Cucumber Salsa, Lingonberry, Margarita

***CHOICE PORK SAUCES**

Dijon Marsala, Korean BBQ, Sweet & Spicy Plum, Chipotle Maple, Apple Brandy

***CHOICE STEAK SAUCES**

Red Wine Demi, Chimichurri, Roasted Shallot, Béarnaise, Wild Mushroom, Mesa, Cabernet, Bourbon BBQ

SALAD

Classic House Salad with Tomatoes and Cucumbers

Caesar Salad with Kalamata Olives, Shaved Parmesan, Roma Tomatoes and Croutons

Spinach Salad with Red Onions, Mushrooms, Walnuts and Dried Cranberries

VEGETABLE

Roasted Garlic Green Beans

Roasted Asparagus

Roasted Medley

Brussel Sprouts

Cauliflower

STARCH

Roasted Reds

Roasted Yukons Gold

Roasted Yukons and Yams

Garlic Mashed

Mashed Sweet Potatoes

Midwestern Rice Medley

ASSORTED DESSERTS

Chef's choice based on availability

DESSERT UPGRADE

Italian Lemon Layer Cake

Ultimate Chocolate Layer Cake

Gourmet Three Layer Carrot Cake

Chocolate Peanut Butter Cake

Raspberry Donut Cheesecake

DINNER BUFFETS

Minimum of 40 guests for all hot buffets. Fewer than 40 guests will be an additional \$3 per person. Buffets are for one hour and a half of continual service.

PREMIER

Slow Roasted and Carved Strip Loin
Grilled Chicken with Forestiere Sauce
Baked Barramundi with Lemon Basil
Pheasant Chowder
Duchess Potatoes
White Truffle Asparagus
Kale and Arugula Salad with Mango
Pineapple Dressing
Quinoa Salad with Lime Vinaigrette
Dinner Rolls with Butter
Assorted Decadent Desserts
Coffee Station

LASTING IMPRESSION

Choice of 2 Entrées

Grilled Flank Steak with Wild Mushroom Sauce
Grilled Salmon with Margarita Sauce
Grilled Chicken with *Choice of Sauce
Lobster Mac & Cheese

Includes

Caprese Salad
Classic Caesar Salad
Garlic Mashed Potatoes
Chef's Choice Vegetable
Dinner Rolls with Butter
Assorted Desserts
Coffee Station

PRAIRIE

Beef Pot Roast with Au Jus
Boneless Country Style Ribs
Honey Lime Mesquite Chicken
Mixed Greens with Assorted Dressings
Twice Baked Potato Salad
Kohlrabi and Brussel Sprout Coleslaw
Mashed Sweet Potatoes
Chef's Choice Vegetable
Corn Bread Muffins with Honey Butter
Apple Pie
Coffee Station

FALLS

Choice of 2 Entrées

Garlic and Parmesan Baked Cod
Grilled Pork Loin with *Choice of Sauce
Grilled Chicken with *Choice of Sauce
Tuscan Chicken Tortellini

Includes

Harvest Vegetable Salad
Mixed Greens with Assorted Dressings
Roasted Reds
Chef's Choice Vegetable
Dinner Rolls with Butter
Assorted Desserts
Coffee Station

***See PG 12 for Choice of Sauce**

SPECIALTY STATIONS

Minimum of 40 guests and 4 total stations. Fewer than 40 guests will be an additional \$3 per person, per station. Stations are for one hour and a half of continual service. Single stations may be added on to any dinner buffet.

SHRIMP TRIO

Chilled Jumbo Shrimp with Cocktail Sauce, Shrimp Scampi in Chardonnay Butter and Hand Breaded Coconut Shrimp with Piña Colada Sauce

WING FLING

Traditional Bone-In and Boneless Buffalo Wings
Served with Celery, Bleu Cheese and Ranch

TRADITIONAL

Vegetable Crudit  with Assorted Dips, Cheese & Cracker Display,
Sliced Fresh Seasonal Fruit

DIM SUM

Pork Pot Stickers, Crab Rangoon and Vegetable Spring Rolls
Served with Sweet Chili and Soy Sauce

BBQ

Pulled Pork with Tangy BBQ, Smoked Brisket with Bourbon BBQ,
Slider Buns, Oil & Vinegar Coleslaw

FAJITA

Grilled Chicken with Saut ed Peppers and Onions, Flour Tortillas,
Pepper Jack, Diced Tomatoes, Jalape os, Pico de Gallo,
Sour Cream, Guacamole

FLATBREAD PIZZA

Margherita, Garlic Chicken and BBQ Pork

PASTA EXTRAVAGANZA

Cavatappi Pasta, Alfredo, Basil Marinara, Grilled Chicken,
Italian Sausage, Vegetables, Breadsticks

SLIDER BURGER

Grilled Beef Patties, Slider Buns, Sliced Cheeses,
Assorted Condiments, Twice Baked Potato Salad

INTOXICATING CHICKEN SATAYS

Whiskey BBQ, Tequila Lime and Vodka Bloody Mary Chicken Satays
Served with Garden Rice

SPECIALTY STATIONS

GOURMET MAC & CHEESE

Sautéed Asparagus with Gouda, Pork Belly with Monterey,
Buffalo Chicken with Jalapeño Cheddar

MASHED POTATO

Garlic Mashed Potatoes, Mashed Sweet Potatoes, Shredded Cheddar,
Sour Cream, Green Onions, Bacon Bits, Broccoli Cheese Sauce,
Roasted Shallot Sauce, Whipped Butter

CHOWDER

Pheasant Chowder, Clam Chowder, Corn Chowder,
Oyster Crackers, Sliced French Breads

WARM FRUIT COBBLER

Apple, Cherry and Peach Served with Vanilla Ice Cream

GREENS

Fresh Mixed Greens and Freshly Chopped Romaine Lettuce
Served with Cucumbers, Shredded Carrots, Tomatoes, Kalamata Olives,
Parmesan Cheese, Garlic Herb Croutons, Assorted Dressings

DIPPERS

Seasoned Beef Queso, Buffalo Chicken Dip, Jalapeño Popper Dip,
Naan Bread, Tri-Color Tortilla Chips

GOURMET POPCORN

Choice of 2 Flavors

Rocky Road, Reese's Peanut Butter Cup, Oreo Cookie,
White Chocolate Raspberry, Snickers

S'MORES

Roast your own Marshmallows and layer between Graham Crackers
and Hershey's Chocolate

CHEESECAKE DISPLAY

French Cream Cheesecake with Assorted Fruit Toppings, Nuts, Caramel,
Chocolate, Whipped Topping

ALCOHOL SERVICES

OVG Hospitality has moved to cashless transactions to help reduce wait times and get you back to your seat faster. The new system gives customers more ways to pay. Tap, Dip or Swipe with ease. Featuring Apple, Samsung, and Google Payments.

TOP SHELF LIQUOR SELECTIONS

Selections comparable to Crown Royal Whiskey, Crown Apple Whiskey, Jack Daniel's Whiskey, Jameson Irish Whiskey, Jim Beam Whiskey, Captain Morgan's Rum, Malibu Rum, Bacardi Rum, Jose Cuervo Tequila, Johnny Walker Black Scotch, Kettle One Vodka, Tito's Vodka, Tanqueray Gin

IMPORT BEER/MALT SELECTIONS

Selections comparable to Fernson, Take 16 IPA, White Claw, Mike's Hard Lemonade
Seasonal Selections based on availability

DOMESTIC BEER SELECTIONS

Budweiser, Bud Light, Busch Light, Miller Lite, Coors Light

DOMESTIC KEG BEER *Approximately 128 16oz. servings*

Budweiser, Bud Light, Busch Light, Miller Lite, Coors Light

WINE BY THE BOTTLE

J. Lohr Merlot, Cabernet, Chardonnay, Pinot Noir
Flip Flop Pinot Grigio, Moscato, Riesling
House Copper Ridge Merlot, Cabernet, Chardonnay, White Zinfandel

SPARKLING WINE BY THE BOTTLE

Grand Asti-Spumante
Sparkling Non-Alcoholic Grape Juice

BAR PRICING *\$500 minimum*

Specialty Wine
Top Shelf Liquor
Import Beer/Malt 16oz
Domestic Beer 16oz
House Wine
Bottled Water
Soda

HOST BAR PRICING *No minimum*

Specialty Wine
Top Shelf Liquor
Import Beer/Malt 16oz
Domestic Beer 16oz
House Wine
Bottled Water
Soda