



 **MOODY** CENTER



**EVENT DAY MENU**

SUITE LEVEL



# WELCOME

We are excited to host you at Moody Center, the new world-class arena in the Live Music Capital of the World – Austin, Texas. This menu has been crafted to complement your event experience, featuring bold Texas flavors and other regionally-inspired favorites.

Our dedicated Culinary Team is serious when it comes to authentic Texas BBQ. We slow smoke in-house pork ribs, beef brisket, pulled pork, and smoked chicken wings made with housemade signature BBQ rubs and sauces. In addition, Chef and team source from local purveyors and farmers to create specialty menu items to please a variety of guests' tastes.

As part of our green initiatives, we will exclusively be using plates made of 100% renewable resources and BPI-certified compostable.

We are honored to serve you and deliver a world-class hospitality experience at Moody Center. Enjoy!



## THANK YOU TO OUR PARTNERS

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# MOOD BOXES

## **PIZZA** 77.00

8 slices per pizza, Choice of 1

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### **MARGHERITA** <sup>v</sup>

Mozzarella, San Marzano tomato sauce, sun blushed tomatoes, torn basil, balsamic reduction and EVOO

### **PEPPERONI AND SAUSAGE**

Sweet piquillo peppers, San Marzano tomato sauce, mozzarella, spicy Soppressata sausage

### **PESTO AND PROSCIUTTO PIZZA**

San Marzano tomato base, mozzarella, basil pesto, sun blushed tomatoes, shaved prosciutto, parmesan and balsamic reduction

## **SMASHBURGERS** 121.00

8 portions

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Eight (8) portions of our signature smashburgers. Comes with lettuce, tomato, sauteed onions and secret sauce.

## **BIG CHICKEN SANDWICHES** 132.00

8 portions

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Eight (8) portions of Shaq's MDE hand breaded chicken sandwich. It comes with pickles and Shaq sauce.

Prices do not include State Sales Tax or Administration Fee. **GF** gluten free, **v** vegetarian, **VG** vegan



# SNACKS

<b>TINY TWIST CRUNCHY PRETZELS</b> <sup>V</sup>	<b>30</b>	<b>SWEET AND SALTY SNACK MIX</b> <sup>V</sup>	<b>44</b>
<b>BUFFALO STAMPEDE SNACK MIX</b> <sup>V</sup>	<b>44</b>	Dark chocolate chunks, almonds, dried pineapple, cranberries, dark chocolate raisins and chocolate covered espresso beans	
Toasted peanuts, smoked almonds, buffalo nuts, guacamole bites, everything sticks		<b>BOTTOMLESS SOUVENIR POPCORN</b> <sup>V</sup>	<b>48</b>
		<b>ADD SPICEOLOGY POPCORN SEASONING</b>	<b>15</b>
		Apple cinnamon, blue cheese buffalo, s'mores, and truffle parmesan	

# APPETIZERS

<b>BUFFALO CAULIFLOWER BITES</b> <sup>V</sup>	<b>47</b>	<b>WARM PRETZEL NUGGETS</b> <sup>V</sup>	<b>77</b>
Tempura breaded and blue cheese dip		Served with hatch chile queso	
<b>HOUSE KETTLE CHIPS &amp; ONION DIP</b> <sup>V</sup>	<b>50</b>	<b>MINI CORN DOG BITES</b>	<b>77</b>
House made kettle chips and caramelized onion dip		Ketchup and honey mustard	
<b>CRINKLE CUT FRIES</b>	<b>50</b>	<b>ASSORTED FRESH FRUIT PLATTER</b> <sup>VG GF</sup>	<b>88</b>
Served with buttermilk ranch		Mint agave yogurt	
<b>CHIPS &amp; SALSA TRIO</b> <sup>V GF</sup>	<b>60</b>	<b>HATCH CHILE QUESO</b> <sup>V GF</sup>	<b>89</b>
Salsa roja, salsa verde and banana-mango pico		Served with tortilla chips	
<b>CRUDITÉ &amp; HUMMUS PLATTER</b> <sup>VG GF</sup>	<b>70</b>	<b>SOUTHWEST EGG ROLLS (8)</b> <sup>V</sup>	<b>110</b>
Sunburst squash, baby zucchini, watermelon radish, tri-color cauliflower, heirloom carrots, cucumber and hummus		Chicken, pepperjack, poblano ranch and salsa verde	
		<b>TEXAS-STYLE BUFFALO CHICKEN WINGS (32)</b>	<b>132</b>
		Brown-butter buffalo, celery sticks and buttermilk ranch dip	

Serves minimum 8 guests. Prices do not include State Sales Tax or Administration Fee. <sup>GF</sup> gluten free, <sup>V</sup> vegetarian, <sup>VG</sup> vegan



# ENTREES

<b>HOT DOGS (8)</b>	<b>77</b>
Nathan's all beef, Martin's potato bun, sautéed peppers and onions , ketchup, mustard, relish and mayonnaise	
<b>HOT DOG ADD ON</b>	<b>28</b>
House made beef chili and hatch chile queso	
<b>IMPOSSIBLE BURGERS (4) <sup>VG</sup></b>	<b>77</b>
butter lettuce, tomato, caramelized onions and vegan garlic aioli on a vegan bun	
<b>BBQ PORK SLIDERS</b>	<b>130</b>
King's Hawaiian bun, bread & butter pickle and BBQ sauce	
<b>HOMESTYLE CHICKEN TENDERS</b>	<b>140</b>
BBQ sauce, honey mustard and buttermilk ranch	

# DESSERTS

<b>TEXAS SIZE CHOCOLATE CHIP COOKIES <sup>V</sup></b>	<b>40</b>
<b>MINI CHURRO BITES <sup>V</sup></b>	<b>66</b>
Cinnamon sugar and chocolate	
<b>BROWNIES AND BLONDIES <sup>V</sup></b>	<b>83</b>
Triple fudge and toffee	

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# A LA CARTE

**GRILLED VEGETABLE WRAP <sup>V</sup> 15**

Seasonal vegetables, hummus and spinach tortilla wrap. Served with kettle chips

**SOUTHWEST WEDGE SALAD <sup>VG GF</sup> 16**

Baby iceberg lettuce, roasted chipotle corn, marinated tomatoes, avocado, fresh jalapeño and ranch dressing

**PLANT BASED HAMBURGER <sup>VG</sup> 22**

Butter lettuce, tomato, caramelized onions and garlic mushroom spread on a vegan bun. Served with kettle chips

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# BEVERAGES

## VINO

### SPARKLING

LA MARCA PROSECCO <i>Italy 750ML</i>	75
MOËT & CHANDON CHAMPAGNE <i>France 750ML</i>	192
MOËT & CHANDON ROSE CHAMPAGNE <i>France 750ML</i>	212
VEUVE CLICQUOT CHAMPAGNE <i>France 750ML</i>	231
VEUVE CLICQUOT BRUT ROSE CHAMPAGNE <i>France 750ML</i>	245

### ROSÉ

WHISPERING ANGEL <i>Provence France 750ML</i>	82
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### PINOT GRIGIO

PIGHIN <i>Italy 750ML</i>	71
SANTA MARGHERITA <i>Italy 750ML</i>	99

### CHARDONNAY

DECOY <i>California 750ML</i>	75
SONOMA-CUTRER <i>Sonoma California 750ML</i>	83

### SAUVIGNON BLANC

DECOY <i>Sonoma California 750ml</i>	75
DUCKHORN <i>Napa California 750ml</i>	99

### CABERNET SAUVIGNON

DECOY <i>Sonoma California 750ML</i>	75
CANVASBACK RED MOUNTAIN <i>Washington 750ML</i>	80
DUCKHORN <i>California 750ML</i>	116
SILVER OAK <i>Napa California 750ML</i>	410

### PINOT NOIR

DECOY <i>California 750ML</i>	75
MIGRATION <i>Sonoma Coast 750ML</i>	99
GOLDENEYE <i>Anderson Valley California 750ML</i>	99

### MERLOT

DECOY <i>California 750ML</i>	84
DUCKHORN <i>California 750ML</i>	

### RED BLEND

DECOY RED BLEND <i>California 750ML</i>	75
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## BREWS

*Available in a 4-pack, unless otherwise noted*

### AMERICAN PREMIUM

MICHELOB ZERO	43
BUD LIGHT	51
BUDWEISER	51
MICHELOB ULTRA	55

### IMPORT, CRAFT

ESTRELLA JALISCO	59
MCCONAUHAZE	59

LOVE STREET BLONDE	59
STELLA ARTOIS	59
ALTSTADT KÖLSCH <i>19.2oz</i>	67
VOODOO RANGER JUICY IPA <i>19.2oz</i>	67
VOODOO RANGER IMPERIAL IPA <i>19.2oz</i>	67
ELECTRIC JELLYFISH HAZY IPA	79

### CIDER | SELTZER

KARBACH RANCH WATER	59
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AUSTIN EASTCIDERS ORIGINAL DRY <i>19.2oz</i>	69
WHITE CLAW BLACK CHERRY <i>19.2oz</i>	70
WHITE CLAW MANGO <i>19.2oz</i>	70

### SPIKED HARD SELTZERS

NÜTRL PINEAPPLE	70
EPIC WESTERN CHISPA RITA	77
EPIC WESTERN LA PALOMA	77
EPIC WESTERN RANCH WATER	77

## BEVERAGE ADD ONS

*Available in a 6-pack, unless otherwise noted*

### SODA | WATER

COCA COLA	25
COCA COLA ZERO	25
DIET COKE	25
DR. PEPPER	25
SPRITE	25
GOLD PEAK SWEET TEA <i>16oz</i>	30
GOLD PEAK UNSWEETENED TEA <i>16oz</i>	30
RAMBLER SPARKLING WATER	25
RAMBLER LEMON LIME SPARKLING	25
RAMBLER GRAPEFRUIT SPARKLING WATER	25
DASANI WATER <i>20oz</i>	27
SMARTWATER <i>20oz</i>	35

TOPO CHICO MINERAL WATER <i>16oz</i>	46
TOPO CHICO LIME MINERAL WATER <i>16oz</i>	46

### MIXERS

OCEAN SPRAY CRANBERRY JUICE <i>32oz</i>	24
GINGER ALE <i>6 PK</i>	25
GOSLING'S GINGER BEER <i>6 PK</i>	25
TONIC WATER <i>6 PK</i>	25
BLOODY MARY ZING ZANG <i>750ml</i>	26
MINUTE MAID ORANGE JUICE <i>16oz, 6 PK</i>	26
OWENS SPARKLING MARGARITA <i>750ml</i>	26
OWENS SPARKLING CRANBERRY <i>750ml</i>	26
OWENS CUCUMBER MINT <i>750ml</i>	26

OWENS RIO RED GRAPEFRUIT <i>750ml</i>	26
TWISTED ALCHEMY LIME JUICE <i>750ml</i>	40
TWISTED ALCHEMY GRAPEFRUIT JUICE <i>750ml</i>	40
TWISTED ALCHEMY PINEAPPLE JUICE <i>750ml</i>	40
TWISTED ALCHEMY THREE CITRUS MARGARITA JUICE <i>750ml</i>	40
OWENS ESPRESSO MARTINI MIX <i>4 PK</i>	50

### ENERGY

RED BULL <i>4 PK</i>	26
RED BULL SUGAR FREE <i>4 PK</i>	26
HIGH BREW COFFEE MEXICAN VANILLA <i>4 PK</i>	26
HIGH BREW COFFEE DOUBLE ESPRESSO <i>4 PK</i>	26

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# SPIRITS

## BOURBON, WHISKEY

JIM BEAM WHISKEY	115
TULLAMORE D.E.W WHISKEY	140
JIM BEAM BLACK BOURBON 7YR	145
CROWN ROYAL WHISKY	155
MAKER'S MARK BOURBON	155
GARRISON BROTHERS BOURBON	205
BLANTON'S BOURBON	270

## RUM

SAILOR JERRY	80
BACARDI	95
MALIBU	136
FLOR DE CAÑA 12 YR.	140

## VODKA

TITO'S HANDMADE VODKA	140
BELVEDERE	160

## GIN

BOMBAY	115
HENDRICK'S	168

## TEQUILA

MILAGRO SILVER	120
MILAGRO REPOSADO	130
AGUASOL BLANCO	140
AGUASOL REPOSADO	155
LALO BLANCO	170
CASAMIGOS BLANCO	215
CASAMIGOS REPOSADO	230
CASAMIGOS ANEJO	270
CASAMIGOS MEZCAL JOVEN	275
CLASE AZUL PLATA	600
CLASE AZUL REPOSADO	680

## COGNAC

HENNESSY V.S.	195
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## SCOTCH | BRANDY

DEWARS	115
JOHNNIE WALKER BLACK	172
GLENFIDDICH 12YR	220

## LIQUEURS

PAULA'S ORANGE LIQUEUR	100
APEROL APERITIVO	102

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# POLICIES & PROCEDURES

## EVENT DAY ORDERING

The event day menu items are available for last minute arrangements and additional requests. Orders may be placed with your suite attendant. Event day ordering is provided as a convenience to you and your guests; however, it is meant to supplement your pre-event order, not replace it. Your cooperation is sincerely appreciated. Please allow 45 minutes for the delivery of event day orders.

Delivery, equipment and disposable wares unless otherwise requested, will be delivered to your suite when gates open for the event. Please note that all fried foods will be delivered upon arrival in your suite in order to provide the best product possible. All suites will be provided with the necessary holding equipment, serving utensils, and disposable wares.

## MANAGEMENT CHARGE AND TAXES

All catered events are subject to a 23% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity.

The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge 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. Texas 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 Moody Center, 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 appropriate identification (e.g., Photo driver's license) 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.

 **MOODY** CENTER



**SUITE LEVEL**

2001 Robert Dedman Drive  
Austin, Texas 78712

The OVG Hospitality logo features the letters 'OVG' in a large, bold, sans-serif font, with a stylized tree icon integrated into the letter 'O'. To the right of 'OVG', the word 'Hospitality' is written in a smaller, sans-serif font.