



 **MOODY** CENTER



SUITE 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





PACKAGES

#IN THE MOOD 395.00

All packages serve 8 guests

BOTTOMLESS POPCORN ^V

TINY TWISTS CRUNCHY PRETZELS ^V

CHIPS & SALSA SAMPLER ^{V GF}

Salsa rojo, salsa verde and banana – mango pico

FARMERS MARKET BOX ^{V GF}

Sunburst squash, baby zucchini, watermelon radish, tri-color cauliflower, heirloom carrots, cucumber and hummus

ARTISAN CHEESE BOARD ^V

Honey sea salt cheddar, hatch Chile gouda, drunken goat cheese, truffle brie, pickled okra, cornichons, crackers, dried fruit, Marcona almonds

BONELESS BUFFALO CHICKEN WINGS

Celery sticks and buttermilk ranch

BROWNIES ^V

Triple chocolate chip

TACO TRUCK PACKAGE 450.00

All packages serve 8 guests

CHIPOTLE CHICKEN AL PASTOR ^{GF}

Pineapple, adobo, chicken thigh and signature al pastor

SLOW COOKED BEEF BARBACOA ^{GF}

Short rib, onions, oregano, dried chiles, consommé

BORRACHO REFRIED FRIJOLES ^{V GF}

Sour-lime Mexican lager, black beans and pico de gallo

CATALINA RED RICE ^{V GF}

Lime butter, Cuban sofrito and fresh herbs

ELOTE CUPS (8) ^V

Roasted sweet street corn, lime mayo, coriander, cotija cheese and tajin

LOADED GUACAMOLE

Pomegranate seeds, teardrop tomatoes, red onion, cilantro and corn tortilla chips

MINI CHURRO BITES ^V

Cinnamon sugar and chocolate

Prices do not include State Sales Tax or Administration Fee. ^{GF} gluten free, ^V vegetarian, ^{VG} vegan

LONE STAR SMOKEHOUSE PACKAGE 475.00

All packages serve 8 guests

SHOTGUN SHELLS

Manicotti shell, bacon, cheddar cheese, pork, beef and BBQ

TEXAS STYLE BBQ CHICKEN WINGS (32) ^{GF}

Signature BBQ spiced, cherry jalapeno BBQ, celery sticks and buttermilk ranch dip

12 HOUR SMOKED PULLED PORK SLIDERS (16)

Potato bun, pickled red onions and apple cider coleslaw

HATCH CHILE MAC AND CHEESE ^V

White queso blanco, cavatappi, salt and vinegar kettle chips and fresh herbs

BABY WEDGE SALAD

Roasted teardrop tomatoes, Nueske's bacon, tobacco onions, blue cheese crumbles and buttermilk ranch dip

SWEET YOGURT CORNBREAD ^V

Powdered honey whipped butter

MOODY SOCIETY PACKAGE 500.00

All packages serve 8 guests

CRAB RANGOON DIP

Ginger scallion oil, sweet chili sauce and crispy wonton chips

WAGYU PIGS IN A BLANKET

Wagyu beef hot dogs, everything spice croissant pastry, spicy ketchup and bavarian mustard

LOADED TATER TOTS ^V

Vegetarian chili, hatch chili queso, crispy jalapeños and scallion sour cream

SPICY CABBAGE SLAW ^V

Trio of cabbage, shaved vegetables, mint, pineapple and Thai style peanut dressing

CRISPY BABY BACK RIBS ^{GF}

Slow cooked & fried pork baby back ribs and honey-sesame BBQ sauce

TOFFEE CHOCOLATE CHIP COOKIES ^V

Dark chocolate chunks, toffee brittle and sea salt

CHEF'S SELECT PACKAGE 500.00

All packages serve 8 guests

OLIVE TAPENADE CROSTINI ^V

Goat cheese and red pepper jam

PESTO AND PROSCIUTTO PIZZA

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

FARMERS MARKET BOX ^{V GF}

Sunburst squash, baby zucchini, watermelon radish, tri-color cauliflower, heirloom carrots, cucumber and hummus

MILLIONAIRE POTATOES ^{GF}

Nueske's candied bacon, Gruyère cheese, crème fraîche and chimichurri

PRIME RIB CHEESESTEAK

French baguette, boursin bechamel, mushroom duxelle, grilled red onions, pickled peppers and red wine aioli

BASIL INFUSED PANNA COTTA (8) ^{V GF}

Raspberry passionfruit compote

Prices do not include State Sales Tax or Administration Fee. ^{GF} gluten free, ^V vegetarian, ^{VG} vegan



MOOD BOXES

PIZZA 70.00

8 slices per pizza, Choice of 1

MARGHERITA ^v

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 110.00

8 portions

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

BIG CHICKEN SANDWICHES 110.00

8 portions

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

TINY TWIST CRUNCHY PRETZELS ^V	25
BOTTOMLESS SOUVENIR POPCORN ^V ADD GOURMET SEASONINGS	40 10
BUFFALO STAMPEDE SNACK MIX ^V Toasted peanuts, smoked almonds, buffalo nuts, guacamole bites and everything sticks	45
SWEET AND SALTY SNACK MIX ^V Dark chocolate chunks, almonds, dried pineapple, cranberries, dark chocolate raisins and chocolate covered espresso beans	50
KETTLE CHIPS AND ONION DIP ^{V GF} House made kettle chips and caramelized onion dip	55
CHIPS & SALSA SAMPLER ^{V GF} Salsa rojo, salsa verde and banana –mango pico	60
LOADED GUACAMOLE & CHIPS ^{VG GF} Pomegranate seeds, teardrop tomatoes, red onion, cilantro, and corn tortilla chips	75

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



APPETIZERS

MILLIONAIRE POTATOES

Nueske's candied bacon, Gruyère cheese, crème fraîche and chimichurri

ELOTE CUPS (8) ^V

Roasted sweet street corn, lime mayo, coriander, cotija cheese and tajin

WARM PRETZEL NUGGETS ^V

Served with hatch chile queso

ASSORTED FRESH FRUIT PLATTER ^{VG GF}

Mint agave yogurt

HATCH CHILE QUESO ^{V GF}

Served with tortilla chips

MINI CORN DOG BITES

Ketchup and honey mustard

BONELESS BUFFALO CHICKEN WINGS

Celery sticks, buttermilk ranch

70	SHOTGUN SHELLS (8) Manicotti shell, bacon, cheddar cheese, pork, beef and BBQ	100
70	SOUTHWEST EGG ROLLS (8) Chicken, pepperjack, poblano ranch and salsa verde	100
70	CHICKEN QUESADILLA POCKETS (16) Pulled chipotle chicken, roasted cactus, cheddar jack cheese, black bean and corn relish and ancho aioli	115
80	TEXAS STYLE BBQ CHICKEN WINGS (32) Signature BBQ spiced, cherry jalapeno BBQ, celery sticks and buttermilk ranch dip	120
85	TEXAS-STYLE BUFFALO CHICKEN WINGS (32) Brown-butter buffalo, celery sticks, buttermilk ranch dip	120
85	ARTISAN CHEESE BOARD ^V Honey sea salt cheddar, hatch chile gouda, drunken goat cheese, truffle brie, pickled okra, cornichons, crackers, dried fruit, Marcona almonds	145
90		

Serves minimum 8 guests. Prices do not include State Sales Tax or Administration Fee. ^{GF} gluten free, ^V vegetarian, ^{VG} vegan



LIGHT FARE

- CAPRESE SKEWERS (8)** ^{V GF} **35**
Heirloom baby tomatoes, buffalo mozzarella, fresh basil and balsamic reduction
- BUFFALO CAULIFLOWER BITES** ^V **45**
Tempura breaded and blue cheese dip
- GRILLED VEGETABLE WRAPS (4)** ^V **45**
Seasonal vegetables, hummus and spinach tortilla wrap
- CACTUS QUESADILLA POCKETS (12)** **45**
Roasted cactus, cheddar jack cheese, black bean and corn relish, chipotle aioli
- FARMERS MARKET BOX** ^{VG GF} **65**
Sunburst squash, baby zucchini, watermelon radish, tri-color cauliflower, heirloom carrots, cucumber and hummus
- IMPOSSIBLE BURGERS (4)** ^{VG} **72**
butter lettuce, tomato, caramelized onions and vegan garlic aioli on a vegan bun

Serves minimum 4 guests. Prices do not include State Sales Tax or Administration Fee.
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SALADS

TEX-MEX CAESAR SALAD ^{VG} **50**
Romaine, buttermilk biscuit crouton, grape tomato, pumpkin seeds, cotija and chipotle caesar

STRAWBERRY SPINACH SALAD ^{VG GF} **50**
Local strawberries, smoked pecans, feta and balsamic dressing

GREEK SALAD ^{VG GF} **50**
Artisan mixed, cucumber, tomato, kalamata olive, feta, sweet peppers, red onion and oregano vinaigrette

BABY WEDGE SALAD **60**
Roasted teardrop tomatoes, Nueske's bacon, tobacco onions, blue cheese crumbles and buttermilk ranch dip

Serves minimum 8 guests. Prices do not include State Sales Tax or Administration Fee. ^{GF} gluten free, ^V vegetarian, ^{VG} vegan



ENTREES

<p>HATCH CHILE MAC AND CHEESE White queso blanco, cavatappi, salt and vinegar kettle chips and fresh herbs</p>	<p>50</p>	<p>BBQ PORK SLIDERS (16) King's hawaiian bun, red cabbage coleslaw, bread and butter pickle</p>	<p>120</p>
<p>HOT DOGS (8) Nathan's all beef, Martin's potato bun, sauteed peppers and onions, ketchup, mustard, relish and mayonnaise</p>	<p>70</p>	<p>FULLY LOADED NACHO ^{GF} Chipotle chicken al pastor, hatch chili queso, tortilla chips, banana-mango pico, salsa rojo, guacamole, sour cream and jalapeño</p>	<p>140</p>
<p>HOT DOG ADD ON House made beef chili and hatch chile queso</p>	<p>35</p>	<p>COWBOY BURGER BITES (16) Bacon onion jam, arugula, provolone and BBQ aioli</p>	<p>175</p>
<p>BYO TOSTADAS (8) ^V Corn tostada, borracho refried frijoles, shredded lettuce, pickled jalapeno, cotija cheese, salsa rojo, sour cream and banana-mango pico</p>	<p>80</p>	<p>STREET TACO Chipotle chicken al pastor, slow cooked beef barbacoa, banana-mango pico, salsa rojo, limes and flour tortillas</p>	<p>180</p>
<p>HOMESTYLE CHICKEN TENDERS BBQ, honey mustard and buttermilk ranch</p>	<p>100</p>	<p>PRIME RIB CHEESESTEAK French baguette, Boursin Béchamel, mushroom duxelle, grilled red onions, pickled peppers and red wine aioli</p>	<p>200</p>

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DESSERTS

CHOCOLATE CHIP COOKIES ^{VG}	35	BLONDIES AND BROWNIES ^V	75
		Triple fudge and toffee	
TOFFEE CHOCOLATE CHIP COOKIES (8) ^V	55	BASIL INFUSED PANNA COTTA (8) ^{VG}	100
dark chocolate chunks, toffee brittle, sea salt		Raspberry passionfruit compote	
MINI CHURRO BITES ^V	60	VOODOO DONUTS	100
Cinnamon sugar and chocolate		Bakers dozen assorted	
LOVE AND COOKIES ATX ^V	70	CELEBRATION CAKE 8" ^V	200
Caramel pretzel, triple chocolate and sprinkle			
"SWEET STREET" CUPCAKES	75		
Assorted eclectic variety of cupcakes			

Serves minimum 8 guests. Prices do not include State Sales Tax or Administration Fee. ^{GF} gluten free, ^V vegetarian, ^{VG} vegan



BEVERAGE PACKAGES

OG BREWS *4PK EACH*

BUD LIGHT
MICHELOB ULTRA
WHITE CLAW BLACK CHERRY
ESTRELLA JALISCO
STELLA ARTOIS

LONE STAR BREWS *4PK EACH*

MCCONAUHAZE
ELECTRIC JELLYFISH
AUSTIN EASTCIDERS ORIGINAL
LOVE STREET BLONDE
ALTSTADT KOLSCH

GRAPES & GROOVES

DECOY CABERNET SAUVIGNON *1 BOTTLE 750ML*
DECOY SAUVIGNON BLANC *1 BOTTLE 750ML*
WHISPERING ANGEL ROSE *1 BOTTLE 750ML*

220 THE HEADLINER COLLECTION

DECOY CHARDONNAY
DECOY SAUVIGNON BLANC
DECOY CABERNET SAUVIGNON
DECOY PINOT NOIR
WHISPERING ANGEL

290 THE BACKSTAGE COLLECTION

DUCKHORN CABERNET SAUVIGNON *1 BOTTLE 750ML*
WHISPERING ANGEL ROSE *1 BOTTLE 750ML*
GOLDENEYE ANDERSON PINOT NOIR *1 BOTTLE 750ML*
SANTA MARGHERITA PINOT GRIGIO *1 BOTTLE 750ML*
DUCKHORN SAUVIGNON BLANC *1 BOTTLE 750ML*

200 MOODY MARGARITA PACKAGE

LALO TEQUILA *1 BOTTLE 750ML*
MILAGRO REPOSADO *1 BOTTLE 750ML*
PAULA'S TEXAS ORANGE LIQUEUR *1 BOTTLE 750ML*
TWISTED ALCHEMY THREE CITRUS MARGARITA JUICE *2 BOTTLES 750ML*
TWISTED ALCHEMY LIME JUICE *1 BOTTLES 750ML*
TOPO CHICO *6 BOTTLES 16OZ*
TOPO CHICO LIME *6 BOTTLES 16OZ*
agave nectar, jalapenos, limes, olives, oranges, tajin, sea salt

375

450

575

FIRST TIME #INTHEMOOD

LALO TEQUILA *1 BOTTLE 750ML*
TITO'S HANDMADE VODKA *1 BOTTLE 750ML*
GARRISON BROTHERS BOURBON *1 BOTTLE 750ML*
MICHELOB ULTRA *4PK*
STELLA ARTOIS *4PK*
LOVE STREET BLONDE *4PK*
MCCONAUHAZE *4PK*
WHITE CLAW BLACK CHERRY *4PK*
DECOY SAUVIGNON BLANC *1 BOTTLE 750ML*
DECOY CABERNET SAUVIGNON *1 BOTTLE 750ML*
LA MARCA PROSECCO *1 BOTTLE 750ML*
DASANI WATER *6PK*
COCA COLA *6PK*
DIET COKE *6PK*
SPRITE *6PK*
GOSLING'S GINGER BEER *6PK*
TONIC WATER *6PK*
RAMBLER SPARKLING *6PK*
RAMBLER LIME SPARKLING *6PK*
CRANBERRY JUICE *1 BOTTLE 32OZ*
TWISTED ALCHEMY THREE CITRUS MARGARITA JUICE *1 BOTTLE 750ML*
TWISTED ALCHEMY PINEAPPLE JUICE *1 BOTTLE 750ML*

1100

Prices do not include State Sales Tax or Administration Fee.

PACKAGES

SNACKS

APPETIZERS

LIGHT FARE

SALADS

ENTREES

DESSERTS

BEVERAGES

POLICIES

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

Prices do not include State Sales Tax or Administration Fee.



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

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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

Prices do not include State Sales Tax or Administration 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 private bartender to remain exclusively in your suite for an event, please contact the suite catering office at amanda.castillo@oakviewgroup.com and allow 72 hours' advance notice to ensure your request can be accommodated. The cost for the private suite bartender is \$350 per event, which includes a \$175 gratuity for the bartender.

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. Advance orders may be placed via moodycenteratx.com/suite-catering, by phone: 860.948.8903, or email amanda.castillo@oakviewgroup.com.

CANCELLATION POLICY

Should you need to cancel your food and beverage order, please contact the suite catering office at amanda.castillo@oakviewgroup.com or jailene.viera@oakviewgroup.com, with your cancellation request, at least 24 hours prior to the event.

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' is the word 'Hospitality' in a smaller, sans-serif font.