



SAVOR...

SUITE MENU

Van Andel Arena

[PACKAGES](#) [SNACKS](#) [SUSHI](#) [COLD STARTERS](#) [HOT STARTERS](#) [BETWEEN THE BREADS](#) [PIZZA](#) [SALADS](#) [ENTRÉE SELECTIONS](#) [SWEETS](#) [REFRESH](#) [SUITE INFORMATION](#)



Packages

All items serve 10-14 guests. Popcorn included with all Packages. Due to supply and demand some items may be substituted or not available.

Add Kettle Chips & Dip 25

Seafood Boil

Crawfish, Jumbo Shrimp, Mussels, Andouille Sausage, Corn, and Baby Red Skin Potatoes served in a Lemon-Creole Sauce. Accompanied by country style Green Beans, Jalapeno Corn Bread, and Hot Honey Butter **325**

Concessions Sampler

All of our Concessions favorites right in your suite. Snack on Fresh Popcorn, Hot Pretzels with Craft Beer Cheese and SAVOR Tortilla Chips with Nacho Cheese Sauce. Also comes with Crispy Chicken Tenders, Wisconsin Bratwurst, and All Beef Mini Hot Dogs with Peppers and Onions. Finish with Hand Spun Cotton Candy **305**

Wraps and Salad Board

A platter of Assorted Wraps including our Southwest Black Bean Wrap, Club Wrap, and Chicken Caesar Wrap. Served with a Garden-Fresh Salad, Market Fresh Fruit Platter, Chilled Spinach Dip with Fresh Vegetables, Pita Chips and SAVOR Kettle Chips & Dip. Enjoy Fresh Baked Cookies as Dessert **305**

• Available for Event Day Ordering | **GF** Gluten Free Items

MORE PACKAGES ➔



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Add Kettle Chips & Dip 25

Family Favorites

A platter of Seasonal Fresh Fruit along with Hot Pretzel Sticks with Craft Beer Cheese, Chicken Tenders, Beef Burger Sliders and All Beef Mini Hot Dogs. Finish with Fresh Baked Cookies and Brownies. Accompaniments include Ranch, Ketchup, Mustard, Sliced Cheese, Diced Onions and Dill Pickle Shreddies **305**

The Pizzeria

Choose any 3 of our fresh made Peppino's Pizzas: Classic Cheese, Pepperoni, Garden Fresh, Hawaiian, Meat Lovers or The Works. Includes Cheesy Breadsticks with Marinara Dipping Sauce, Kettle Chips with French Onion Dip, Vegetable Crudit  and Candy Bites **305**

The Blue Line

Chilled Spinach Dip served with Fresh Vegetables and Pita Chips. Barbecue Chicken Drummies, Hamburger and Pulled Pork Sliders served with Cheese Slices, Dill Pickle Shreds, Barbecue Sauce, Honey Mustard, Ranch dressing and Assorted Cookies and Brownies for Dessert **245**

• Available for Event Day Ordering | **GF** Gluten Free

Items **MORE PACKAGES** ➔



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Add Kettle Chips & Dip 25

The Greek Package

A build your own Gyro package served with Traditional Lamb, Chicken and Falafel served with Pita and Naan Bread. Also includes a Greek Salad, Mini Dessert Bars, Feisty Feta Dip with Fried Pita Chips and all the traditional toppings: Red Onion, Tzatziki, Feta, Tomatoes and Pepperoncini's **305**

Asian Package

Tangerine Orange Chicken, Teriyaki Chicken, Veggie Pot Stickers, Veggie Spring Rolls with White Rice. Chop Sticks, To-Go-Boxes and Fortune Cookies **305**

Taco Bar

Dip into our SAVOR Salsa with our House made Tortilla Chips and Jalapeño Chicken Poppers. Then enjoy the made-from-scratch Chicken Adobo and Braised Chili Beef on Flour Tortillas with Fresh Made Toppings. Accompanied with Cinnamon Dusted Churro Chips and Chocolate Dipping Sauce **305**

- Available for Event Day Ordering | **GF** Gluten Free Items
- MORE PACKAGES ➔



Vegan Enhancements

Popcorn included with all Packages. Due to supply and demand some items may be substituted or not available

Indian Package

Alu Chole (Indian Stew made with Potatoes and Garbanzo Beans in a Spicy Onion Tomato Sauce) comes with Basmati Rice, and served with Pakoras (Indian Fritters with a Crispy Exterior and a Soft Veggie Inside) and Samosas (Pastry filled with Seasoned Potatoes, Peas and Herbs). **Serves 6-8 guests 170**

Nature's Own Package

Char-grilled Beyond Burger sliders, Sweet Italian Vegan Sausage, Vegan Chicken Tenders, Mediterranean Farro Salad, and accompanied with vegan pudding parfaits. **Serves 6-8 guests 200**

• Available for Event Day Ordering | **GF** Gluten Free Items

[PACKAGES](#) [SNACKS](#) [SUSHI](#) [COLD STARTERS](#) [HOT STARTERS](#) [BETWEEN THE BREADS](#) [PIZZA](#) [SALADS](#) [ENTRÉE SELECTIONS](#) [SWEETS](#) [REFRESH](#) [SUITE INFORMATION](#)



Snacks

All items serve 10-14 guests. Due to supply and demand some items may be substituted or not available

- **Cinnamon Dusted Churro Chips** **GF**
Yukon Crinkle Cut Chips tossed brown sugar and cinnamon served with a side of Mexican dipping sauce 25
- **Griffin’s Chow** **GF**
Chex Cereal tossed with peanut butter, chocolate, and powdered sugar 25
- **Tortilla Chips**
Served with Fresh Salsa 29
- **Sweet & Salty**
Kettle chips with French Onion Dip, Endless Popcorn, Assorted Cookies and Brownies 48
- **Premium Mixed Nuts**
Assortment of Cashews, Almonds, Pecans and Peanuts 39
- **Kettle Cooked Chips**
Served with French Onion Dip 36
- **Bottomless Popcorn**
Fresh popped and never runs out 24

• Available for Event Day Ordering | **GF** Gluten Free Items Available Upon Request



Anu Sushi

Enjoy sushi from Anu Sushi, a Grand Rapids distributor of freshly made sushi, delivered to your suite. Along with your selection, you will also receive chopsticks and fortune cookies for all to enjoy. 10 pieces per roll

Chicken Gyoza 18	Vegetable Spring roll 28
Vegetable Gyoza 18	Crunchy Crab Roll 28
Seaweed Salad 18	Philadelphia Roll 28
Squid Salad 18	Flaming Crab Roll 30
Veggie Roll 20	California Combo 30
Tempura Shrimp Roll 25	Crunchy Shrimp Roll 30
California Roll 25	Seafood Spring Roll 30
Spicy Tuna roll 28	Ocean Roll 35



Cold Starters

All items serve 10-14 guests. Due to supply and demand some items may be substituted or not available

- **Eloté Dip** GF
Charred fresh Sweet Corn tossed with Red Peppers, Cilantro, Cotija and Mexican Crema. Accompanied with Fresh Garden Vegetables and Lime-Pepper seasoned Tortilla chips **45**
- **Mexican Layer Dip**
Layers of Refried Beans, Salsa, Fire Roasted Corn, Black Beans, a blend of Cheeses, Lettuce and Tomato. Accented with Fresh Sour Cream and accompanied by Tortilla Chips **45**
- **Chilled Spinach Dip**
Traditional Spinach Dip served with Pita Chips and Vegetable Dippers **43**
- **Market Fresh Fruit** GF
Artistically displayed Seasonal Fresh Cut Fruit **52**

• Available for Event Day Ordering | GF Gluten Free Items
[MORE STARTERS ➔](#)



Cold Starters

All items serve 10-14 guests. Due to supply and demand some items may be substituted or not available

Charcuterie Display

Cured and Smoked Meats, Pickled Vegetables, Cheese, Condiments and Toast Points **122**

- **Artisan Cheese Board**

A hand-crafted assortment of Gourmet Cheeses and Crackers **57**

- **Vegetable Crudité** **GF**

Fresh cut Garden Vegetables, Herb-Ranch Dressing and Red-Pepper Coulis **44**

- **Jumbo Shrimp Cocktail** **GF**

Served with House-made Cocktail Sauce and Lemon Wedges **79**

- **Chilled Beef Tenderloin**

Seasoned and grilled to perfection, chilled and sliced, served with Silver Dollar Rolls and Horseradish Cream Sauce **167**

- Available for Event Day Ordering | **GF** Gluten Free Items

[MORE STARTERS ➔](#)



Hot Starters

All items serve 10-14 guests. Due to supply and demand some items may be substituted or not available

- **Chicken Drummies**
A large selection of Crispy Fried Chicken Drummies tossed in your choice of sauce (Buffalo, Garlic-Parmesan, Barbecue or Nashville Hot sauce) or enjoy them Plain **56**
- **Chicken Tenders**
Crispy Tenders served with Honey Mustard, Ranch and Barbecue Sauce for dipping **95**
- **Gluten Free Chicken Tenders** **GF**
Gluten free Crispy Chicken Tenders served with Honey Mustard, Ranch and Barbecue Sauce for dipping. **Serves 4 to 6 guests 52**
- **Jalapeño Chicken Poppers**
Chicken Poppers stuffed with Jalapeño Cheddar Cheese served with Roasted Poblano and Avocado Ranch Dressing on the side **52**
- **BBQ Meatballs**
Homestyle Meatballs smothered in Barbecue Sauce **38**

• Available for Event Day Ordering | **GF** Gluten Free Items

MORE STARTERS ➔



Hot Starters

All items serve 10-14 guests. Due to supply and demand some items may be substituted or not available

- **Loaded Potato Dippers**

Crispy Stealth Fries Potato Dippers, Melted Cheddar-Jack Cheese, Smoked Bacon Bits and Fresh Green Onions served with Sour Cream and Ranch Dressing **57**

- **Soft Pretzels**

Bavarian style served with Mustard and Craft Beer Cheese for dipping **42**

- **Spinach Artichoke Dip**

A warm and creamy combination of Braised Artichokes and Baby Spinach with blend of Italian Cheeses served with Tortilla Chips **46**

- **Buffalo Chicken Dip**

Buffalo Chicken Dip served with Tortilla Chips **45**

• Available for Event Day Ordering | **GF** Gluten Free Items



Between the Breads

All items serve 10-14 guests. Due to supply and demand some items may be substituted or not available

HOT

Braised Short Rib Slider

Tender portions of Smoked braised Short Rib served with Barbecue Sauce, Dill Pickle Shreddies and Sweet Mini Rolls 150

Pulled Pork Sliders

House smoked and Slow-cooked Pork served with Barbecue Sauce 76

- **Bratwurst Minis**

Miniature Johnsonville Brats served with Beer Braised Peppers and Onions 68

- **Gourmet Burgers**

Angus Beef Sliders, Diced Onions, Dill Pickle Shreddies, Aged Cheddar Cheese served with Fresh Buns, Mustard, Ketchup and Mayonnaise 84

- **Hot Dogs**

All Beef Minis, Diced Onion, Mustard, Ketchup and Fresh Buns 68

- **Chicken Sliders**

Mini Breaded Chicken Sliders with Garlic Aioli, Nashville Hot Sauce and Sliced Pickles 76

- Available for Event Day Ordering | **GF** Gluten Free Items



Between the Breads

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COLD

The Van Andel Sub

A Swiss Oval Baguette layered with Swiss & Cheddar Cheeses, Smoked Ham, Oven Roasted Turkey, Genoa Salami and topped with Lettuce and Tomato. Shaved Red Onion, Banana Peppers, Mayonnaise and Mustard are served on the side **85**

- **Southwest Spicy Wraps**

Black Bean Crumbles, Spanish Rice, Chipotle Ranch, Salsa and Shredded Cheddar **80**

- **Chicken Caesar Wraps**

Grilled Chicken, Romaine, Shredded Parmesan, Caesar Dressing, wrapped in a **Flour Tortilla 80**

- **Club Wraps**

Black Forest Ham, Oven Roasted Turkey, Smoked Bacon, Lettuce, Tomato and Mayonnaise in a Flour Tortilla **85**

- Available for Event Day Ordering | **GF** Gluten Free Item



Pizza

- **Cheese**

Three Cheese Blend 33

- **Pepperoni**

Cheese and Pepperoni 38

- **Hawaiian**

Cheese, Pineapple and Ham 38

- **Garden**

Cheese and Fresh Vegetables 38

- **The Works**

Cheese, Pepperoni, Sausage, Onions, Mushrooms and Peppers 38

- **Meat Lovers**

Cheese, Pepperoni, Ham, Bacon and Sausage 38

- **Cheesy Bread**

Flavored with Garlic and Butter. Topped with Melted Cheese and served with a side of Marinara Sauce 16

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PACKAGES

SNACKS

SUSHI

COLD STARTERS

HOT STARTERS

BETWEEN THE BREADS

PIZZA

SALADS

ENTRÉE SELECTIONS

SWEETS

REFRESH

SUITE INFORMATION



Salads

All items serve 10-14 guests. All salads served with assorted individual dressings on the side. Due to supply and demand some items may be substituted or not available

- **Chef's Salad**

Chopped Romaine lettuce topped with Bacon, Ham, Turkey, Matchstick Carrots, Red Onions, Tomato with Cheddar and Swiss Cheese. **52**

- **Garden House**

Baby Field Greens, Tomato, Sliced Red Onion, Cucumbers **36**

- **Caesar Salad**

Fresh Romaine Lettuce, Parmesan Cheese and House made Croutons served with Creamy Caesar Dressing **42**

Add Grilled Chicken to any salad 20

Available for Event Day Ordering | **GF** Gluten Free Items

[PACKAGES](#)

[SNACKS](#)

[SUSHI](#)

[COLD STARTERS](#)

[HOT STARTERS](#)

[BETWEEN THE BREADS](#)

[PIZZA](#)

[SALADS](#)

[ENTRÉE SELECTIONS](#)

[SWEETS](#)

[REFRESH](#)

[SUITE INFORMATION](#)



Entrée Selections

All items serve 10-14 guests. Due to supply and demand some items may be substituted or not available

Chicken Marsala

Pan-seared Boneless Chicken Breast topped with Sautéed Mushrooms, Garlic and Marsala Wine Cream Sauce. Accompanied by Smashed Red Skin-Chive Potatoes, Haricot Verts, Fresh Rolls and Butter **135**

Atlantic Salmon

Pan Seared Wild-Caught Atlantic Salmon, topped with a Lemon-Caper-Dill Sauce and accompanied with Wild Rice Pilaf, Grilled Asparagus, Fresh Rolls and Butter **145**

Beef Tenderloin

Seasoned and grilled to perfection, Red Wine Demi-Glace, Roasted Fingerling Potatoes, Roasted Brussel Sprouts and Horseradish Cream Sauce, Fresh Rolls and Butter **221**

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PACKAGES SNACKS SUSHI COLD STARTERS HOT STARTERS BETWEEN THE BREADS PIZZA SALADS ENTRÉE SELECTIONS SWEETS REFRESH **SUITE INFORMATION**



Sweets

All items serve 10-14 guests. Due to supply and demand some items may be substituted or not available

- **Mini Cheesecake Chimichanga’s**
Mini Raspberry cheesecakes wrapped in a crispy wonton and drizzled with a raspberry syrup and served with a side of Mexican chocolate dipping sauce **45**
- **Candy Bar Bites**
Assortment of Mini Candy Bites **20**
- **Cake Pops**
Enjoy a dozen Assorted Cake Pops **32**
- **Assorted Pudding Parfait** **GF**
Chef’s assortment of pudding cups **42**



Sweets

All items serve 10-14 guests. Due to supply and demand some items may be substituted or not available

- **Southern S'mores**

Sweet potato tater tots tossed with caramel corn and finished with toasted marshmallow cream and chocolate drizzle **38**

- **Gourmet Cookies**

House made, served by the dozen **39**

- **Triple-Chocolate Brownies**

Creamy and delicious, served by the dozen **39**

- **Gourmet Cookies & Triple-Chocolate Brownies**

By the Dozen **39**

- **Dessert Bar Sampler**

An assortment of petite dessert bites **50**

Special Occasion Cakes

Customized for your special day. Please consult with your Suite Catering Manager to place your order.

• Available for Event Day Ordering | **GF** Gluten Free Items

PACKAGES

SNACKS

SUSHI

COLD STARTERS

HOT STARTERS

BETWEEN THE BREADS

PIZZA

SALADS

ENTRÉE SELECTIONS

SWEETS

REFRESH

SUITE INFORMATION



Refresh

Soft Drinks

6 Pack: Pepsi, Diet Pepsi, Twist Mist, Mountain Dew, Ginger Ale, Mug Root Beer, Orange Crush, 21

Aquafina Water

6 Pack 17

Bubly Sparkling Water

6 Pack: Assorted flavors. Ask your suite server 19

Domestic Beer

6 Pack: Budweiser, Bud Light, Coors Light, Miller Lite, Bud Zero 29

Premium Domestic Beer

6 Pack: Labatt Blue, Michelob Ultra 29

Import Beer

6 Pack: Corona, Heineken 32

6 Pack: Stella Artois 41

Craft Beer

6 Pack: Bell's Two Hearted IPA, Perrin Black, Blue Moon, Fat Tire, Founder's All Day IPA, Shorts Local Light, Shorts Soft Parade 40

Party Pack

6 Pack of Michigan Craft Beers 43

Cider Beer

Angry Orchard, Blakes Triple Jam Cider 38

R.T.D. Ready to Drink

4 Pack: The Mulligan-John Daly 42

4 Pack: Two Chicks Citrus Margarita 48

4 Pack: New Holland Blue/Gin/Lemonade 37

4 Pack: Long Road Polish Falcon Mule, Vodka Lemonade Raspberry Fizz 50

Seltzers

6 pack: Twisted Tea 40

6 Pack: White Claw Black Cherry, Mango 42

6 Pack: Truly Strawberry/Lemonade 42

6 Pack: Odd Side Seltzer: Pink Lemonade, Fruit Punch 42

4 Pack: Ranch River Water: Original, Ruby Red Grapefruit, Spicy 42

[PACKAGES](#)

[SNACKS](#)

[SUSHI](#)

[COLD STARTERS](#)

[HOT STARTERS](#)

[BETWEEN THE BREADS](#)

[PIZZA](#)

[SALADS](#)

[ENTRÉE SELECTIONS](#)

[SWEETS](#)

[REFRESH](#)

[SUITE INFORMATION](#)

WHITES

Salt of the Earth Moscato

Madera, California 38

A still Moscato that has cool stream of citrus and peaches to tickle your tongue and enliven your evening.

Château Grand Traverse Semi Dry Riesling 🇺🇸

Old Mission, MI 43

Flavors of citrus and fresh fruit abound, balanced with crisp acidity and a lasting finish.

Canyon Road Pinot Grigio

Modesto, CA 33

This medium-bodied wine has hints of crisp green apple, citrus, white peach and floral blossom.

Bowers Harbor Pinot Grigio 🇺🇸

Old Mission, MI 46

The aromas reveal citrus and tropical fruits with subtle white flower nuances. A fresh and lively mouth feel gives way to a finish of grapefruit, pineapple and wet stone.

Rodney Strong Sauvignon Blanc

Sonoma, CA
Fresh bright and crisp. Leading with zesty citrus notes of grapefruit, Meyer Lemon and a light grassiness. This wine gives way to tropical fruit and melon characteristics. 38

Babich Black Label Sauvignon Blanc

New Zealand 41

Bouquet is an inviting mix of tropical and passion fruit aromas with notes of musk and box hedge. Palate entry is luscious and bursting with red currant, gooseberry and passion fruit rounding off with a hint of capsicum.

Canyon Road Chardonnay

Modesto, CA 33

Medium-bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice.

Kendal Jackson Chardonnay

Sonoma, CA
Beautifully integrated tropical flavors such as pineapple, mango and papaya with citrus notes that explode in your mouth 46

Cakebread Chardonnay

Napa Valley, CA 106

Rich and mouth-filling on the palate, its smooth, beautifully balanced, yellow apple, nectarine and honeydew melon flavors segue into a long, succulent finish enhanced by refreshing mineral and spicy oak tones.

Hanzell Vineyard Chardonnay

Sonoma, CA 130

“Lifted floral aromas of orange blossom and honeysuckle complement the pear, golden delicious apple, white peach, kumquat and pink grapefruit fruit aromas. The flavors on the palate echo the nose, with the addition of lemon zest, wet graphite and a slight tropical note. The entry on the palate is broad and rich, balanced by bright acidity.”.

Domaine Eugene Carrel, Jongieux Rose

Savoy, France 41
A rose with silver highlights fives a wine with a long-lasting and will hints of grape juice and finishing with a mineral touch.

La Spinetta Moscato d'Asti Bricco Quaglia

Piedmont, Italy 76

La Spinetta’s Bricco Quaglia was the first ever single vineyard Moscato d'Asti produced. Aroma of honeysuckle and fresh white peach puree.

MORE REFRESH ➡

REDS

Canyon Road Merlot

Modesto, CA 33

With a soft and elegant mouth feel, this wine has deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice.

Sebastiani Merlot

Sonoma County, CA 66

The wine has black cherry, ripe cranberry and raspberry pie fruit aromas mixed with graphite pencil shavings and black tea. The flavors are delicious, fruit forwardcherries and cranberries coupled with baker's chocolate and vanilla from the oak presence. Overall, a riper style, richer style of Merlot than in the past withenough tannin to frame in the generous fruit flavors.

Canyon Road Pinot Noir

Modesto, CA 33

Rich, fruit forward cherry flavors, soft tannins, a medium body and a smooth velvety finish.

Mark West Pinot Noir

Williamette Valley, CA 40

Enticing aromas of strawberry-rhubarb pie, raspberry preserves, and cranberry, with barrel notes of vanilla cream and baking spices. Easy drinking Pinot perfect for any dining occasion

Robert Mondavi Cabernet Sauvignon Private Selection

California 47

Bold floral red fruit character that distinguishes California’s finest Cabernets. Its smoky oak and burgundy barrel roundness invigorate the palate while providing a lasting finish.

Trapiche Broquel Malbec

Los Arboles, Tunuyan, Uco Valley 59

This Malbec shows pure blackberry fruit with plummy and white pepper notes.The palate is lush with ripe, dense, pure fruit and some savory, mineral notes.

Kendal Jackson Cabernet Sauvignon

Sonoma, CA 58

Aromas of lush black cherry, blackberry, and cassis draw you in. Round rich tannins provide a robust backbone and supple mid-palate. Notes of cedar, vanilla and a hint of mocha linger on the finish.

Justin Cabernet Sauvignon

Paso Robles, CA 98

Crafted with artisanal techniques this classic wine has cherry fruit and baking spice flavors on the entry. Sweet tobacco notes arrive on the mid palate. Beautifully balanced tannins support the wine through its clean finish.

Faust Cabernet Sauvignon

Napa Valley, California 130

A rich, full entry on the palate gives way to savory dark fruit, rustic tannins and a lingering finish.

Rabble Red Blend

Paso Robles, CA 64

The vibrant nose opens with black cherry, cocoa, and rustic rhubarb. Flavors of red berries, warm spice and leather dance across the palate from a lively blend of Zinfandel, Merlot and Syrah.

Whiplash Red Blend

California 40

Fruit -forward, aromas of blackberry, blueberry, dark cherry, flavors of nutmeg and allspice. Medium-bodied with bright acidity, juicy tannins, oak-filled finish. (30% Zinfandel, 22% Malbec, 20% Sangiovese, 18% Tempranillo 10% Syrah)

MORE REFRESH ➔

Vodka

Grey Goose
130

Ketel One
100

Tito's
82

Smirnoff
58

Rum

Captain Morgan Spiced
65

Bacardi Superior
55

Flavored
Whiskey

Jack Daniel's Fire

93

Jacke Daniel’s Apple

93

Jack Daniel’s Honey

93

Crown Royal Apple

101

Fireball

73

Bourbon

Woodford
Reserve
160

Old Forester
100

Maker's Mark
105

Jim Beam
77

Gin

Bombay Sapphire
85

Tanqueray
Sevilla Orange
84

Tanqueray
77

Whiskey

Jack Daniel's
93

Crown Royal
101

Seagram's 7
55

Scotch

Johnny Walker Black
175

Dewar's
90

Tequila

Herradura Blanco
168

Familia Camarena Silver
106

Sauza
66

Pints

El Jimador
42

Jack Daniel's
52

Bombay Sapphire
52

Tito's
47

Jose Cuervo Gold
45

Captain Morgan Spiced
38

Mixers

By the Bottle

Energy Drinks
4 Pack 33

Ginger Beer
6 Pack 32

Coffee Carafe
20

Soda Water
15

Tonic Water
15

Cranberry Juice
14

Orange Juice
14

Cut Lemons/Limes

9

MORE REFRESH ➡



Batch Cocktails

Served in 90 oz glass pitcher, serves 6-8 guests.

Captain Punch

Captain Morgan White and Coconut Rums, Orange Juice, Pineapple Juice and a splash of Grenadine **7 6**

Moscow Mule

Smirnoff Vodka, Fresh Mint, Mint Simple Syrup, Ginger Beer, Lime Juice, Limes, Fresh Ginger **7 6**

Pink Margarita

Tequila, Triple Sec, Margarita Mix and Cranberry Juice **7 6**

Electric Lemonade

Raspberry Vodka, Blue Curacao, Sour Mix and Sierra Mist **7 6**

Jack Apple Mule

Jack Daniel's Apple, Fresh Diced Apples, and Ginger Beer **7 6**

Orange Gin Mule

Tanqueray Sevilla Orange Gin, Ginger Beer, with Fresh Oranges **7 6**

Traditional Sangria

Well balanced, fruity and refreshing **6 0**

Batch of the Day

Ask your server for details



Suite Information

Advance Ordering

Food and beverage orders may be placed with our suite catering manager by calling (616) 742-6231, during daily business hours from 9 am to 4 pm. To avoid confusion, please **specify suite number, suite owner, date and time of the event** for which you are ordering, as well as the name and phone number of the party placing the order.

We encourage you to appoint one person to place all orders to develop more effective communications and to avoid duplication of orders. **To ensure that SAVOR will satisfy all of your food and beverage requirements, we request that you place your orders by 12 Noon, Two (2) days prior to the event.**

Any orders placed after this time can only be ordered from the Event Day Menu.

Event Day Menu

A separate event day menu is provided in each suite for your review. Orders may be placed with your suite attendant. Event day ordering is provided as a convenience to your guests; however, it is meant to supplement your pre-event order, not to replace it. If you are in need of your suite attendant, please dial the Suite Pantry at 5282. Please allow 30-45 minutes for event day orders. Last call for Food and Beverage will vary based on each event at the arena. Your suite attendant will notify you of the time. Your cooperation is sincerely appreciated.

[MORE SUITE INFORMATION ➔](#)

[PACKAGES](#) [SNACKS](#) [SUSHI](#) [COLD STARTERS](#) [HOT STARTERS](#) [BETWEEN THE BREADS](#) [PIZZA](#) [SALADS](#) [ENTRÉE SELECTIONS](#) [SWEETS](#) [REFRESH](#) [SUITE INFORMATION](#)

Personalized Services

On event days, a suite attendant will be assigned to your luxury suite. The attendant is there to take your food and beverage orders, and assist in your suite experience. These attendants are responsible for a group of suites.

Payment Procedures

Information provided upon placement of your order determines the payment method for each suite. All suite holders will receive a computer-generated check at the conclusion of each event. A credit card of Visa, Mastercard, Discover, or American Express must be provided with your order to be processed. For your convenience, a credit card number and list of authorized signers can be placed on file in our Suite Catering Office and used to settle your bill for future events. Please notify the Suite Catering Office at (616) 742-6231 if you would like to complete this form.

Administration Charges and Taxes

All food and beverage charges are subject to an 18 percent (18%) Administrative Fee. The Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

Cancellations and Substitutions

Due to National Supply Chain Shortages, certain menu items may not be available. We will notify you in advance if and when this occurs.

Cancellations

Should you need to cancel your event order, please contact our suite catering office at (616) 742-6231. If your cancellation request is made at least 24 hours prior to the event, you will incur no charges. If the request is not made within the 24-hour minimum, a 50% charge will be assessed on food and beverage invoices and 100% of the attendant fee.

Alcoholic Beverages

SMG Food and Beverage LLC, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the laws and regulations of the State of Michigan. Therefore, in compliance with these laws, all alcoholic beverages must be supplied by SAVOR. Alcoholic beverages are not permitted to be brought into or out of the Van Andel Arena. Although it is the responsibility of the suite holder to monitor alcohol consumption, SAVOR Management has the right to check for proper identification and refuse service to persons who appear intoxicated.

Michigan 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.

Pre-ordered alcohol will be put in your suite prior to your arrival. Any leftover beverages from the event will be locked up and must stay in the suite for future events.

Contact Us

Suite Catering Manager: (616) 742-6231. We look forward to serving you at the Van Andel Arena.