

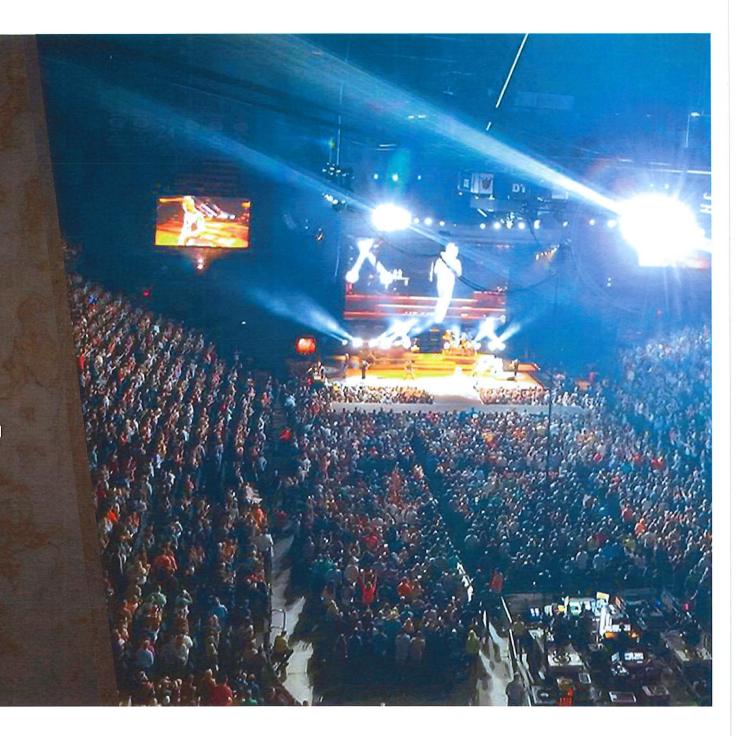
# WELCOME

Welcome back! It has been a while, but we are thrilled to once again open the doors and welcome you back to the Van Andel Arena.

Our SAVOR... staff is confidently committed to providing a safe and enjoyable return to live events.

We are in the business of creating experiences and memories that last a lifetime, and we have long awaited the opportunity do that again.









### THE COMPLETE PARTY! PACKAGES.

All items serve 10-14 quests unless stated otherwise. Popcorn included with all Packages. Add Kettle Chips & Dip 25

#### SOUTHERN COMFORT PACKAGE 360

Andouille Sausage, Shrimp, and Chicken Mixed with a House-Made Jambalaya Sauce Over Red Beans and Rice. Served with BBQ Rib Tips, Fried Green Beans, Fresh

Baked Cheddar Biscuits, and Assorted Cookies and Brownies

#### WRAPS AND SALAD BOARD 360

A platter of Assorted Wraps including our Grilled Vegetagble 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

#### ASIAN LETTUCE WRAPS 360

Build Your Own Lettuce Wraps! Crisp Romaine Leaves, Marinated Diced Chicken with Green Onions and Bell Peppers, Crushed Peanuts, Fried Wanton Strips, Peanut Sauce and Soy Sauce. Served with Vegetable Spring Rolls, Mushroom Potstickers, and a Fresh Asian Noodle Salad. Finish Off Your Meal with Fresh Baked Cookies & Brownies

#### THE GREEK PACKAGE 360

A build your own Gyro package served with Traditional Lamb, Chicken, and Falafel. Also includes Pita and Naan Bread, Greek Salad, Mini Dessert Bars, Feisty Feta Dip with Fried Pita Chips and all the Traditional Toppings: Red Onion, Tzatziki, Feta, Tomatoes and Pepperoncinis

Orders must be placed by 10 am, two (2) business days prior to the event.





### PACKAGES, cont.

All items serve 10-14 guests unless stated otherwise. Popcorn included with all Packages. Add Kettle Chips & Dip 25

#### TACO BAR 360

Dip into our SAVOR Salsa with our House made Tortilla Chips and Jalapeño Poppers. Then enjoy the made-from-scratch Chicken Adobo and Braised Chili Beef on Flour Tortillas with Fresh Made Toppings. Accompanied with freshly made Sopapilla's and Chocolate Dipping Sauce

#### CONCESSIONS SAMPLER | 360

All of our Concessions favorites right in your suite.
Snack on Fresh Popcorn, Bavarian Pretzel Bites
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 Candy Bar Bites

#### FAMILY FAVORITES | 360

A platter of Seasonal Fresh Fruit along with Bavarian Pretzel Bites 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

#### THE PIZZERIA 360

Choose any 3 of our fresh made B.C. Pizzas: Classic Cheese, Pepperoni, Garden Fresh, Meat Lovers or The Works. Includes Cheesy Breadsticks with Marinara Dipping Sauce, Kettle Chips with French Onion Dip, Vegetable Crudité and Candy Bites

#### THE BLUE LINE 360

Chilled Spinach Dip served with Fresh Vegetables and Pita Chips. Barbecue Chicken Wings, 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







#### **VEGAN PACKAGES**

Popcorn included with all Packages.

#### INDIAN PACKAGE | 240 (serves 8-10 guests)

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)

#### NATURE'S OWN PACKAGE | 275 (serves 6-8 guests)

Introducing our new all plant based line, Wicked Kitchen! Char-grilled Wicked Jalapeno Burger slider, Wicked Chorizo Sausage, Vegan Chicken Tenders, Harvest Salad, and accompanied with Assorted Cookies

Orders must be placed by 10 am, two (2) business days prior to the event.





**GET THE PARTY GOING!** 

# SNACKS & STARTERS.

#### **SNACKS**

All items serve 10-14 guests unless stated otherwise.

• Available for Event Day Ordering ① Gluten Free

#### SWEET & SALTY | 58 •

Kettle chips with French Onion Dip, Endless Popcorn, Assorted Cookies and Brownies

#### PREMIUM MIXED NUTS 46 .

Assortment of Cashews, Almonds, Pecans & Peanuts

#### SNACK MIX 37 .

A house blend of Rice Chex, Mini Pretzel Twists, Garlic Bagel Chips and Salted Peanuts.

#### KETTLE COOKED CHIPS 44 •

Served with French Onion Dip

#### TORTILLA CHIPS 35 •

Served with Fresh Salsa

#### BOTTOMLESS POPCORN 29 •

Fresh Popped and Never Runs Out

#### GRIFFIN'S CHOW 31 • ()

Chex Cereal Tossed with Peanut Butter, Chocolate, and Powdered Sugar

#### CHORIZO QUESO DIP 45 •

Served with Tortilla Chips

Orders must be placed by 10 am, two (2) business days prior to the event.





#### **COLD STARTERS**

All items serve 10-14 quests unless stated otherwise. Available for Event Day Ordering Gluten Free

#### MEXICAN LAYER DIP | 54 •

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

#### CHILLED SPINACH DIP 54 •

Traditional Spinach Dip served with Pita Chips and Vegetable Dippers

#### MARKET FRESH FRUIT | 62 • (9)

Artistically displayed Seasonal Fresh Cut Fruit

#### ELOTE DIP 54 .

Charred Fresh Sweet Corn Tossed with Red Peppers, Cantro, Cotija and Mexican Crema. Accompanied with Fresh Garden Vegetables and Lime-Pepper Seasoned Tortilla Chips

#### ARTISAN CHEESE BOARD 70 .

A hand-crafted assortment of Gourmet Cheeses and Crackers

#### CHARCUTERIE DISPLAY | 150

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

#### VEGETABLE CRUDITÉ | 54 • (1)

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

#### JUMBO SHRIMP COCKTAIL 94 • (1)

Served with House-made Cocktail Sauce and Lemon Wedges

#### FRUIT FONDUE 65 •

Fresh Cut Pineapple and Strawberries, Marshmallow's, Rice Krispie Pieces, and Pretzels Accompanied with Warm Chocolate Fondue Sauce





#### **HOT STARTERS**

All items serve 10-14 guests unless stated otherwise.

• Available for Event Day Ordering ① Gluten Free

#### CHICKEN WINGS | 67 •

A Large Selection of Crispy Fried Chicken Wings Tossed in Your Choice of Sauce (Buffalo, Garlic-Parmesan, Barbecue or Nashville Hot sauce) or Enjoy Them Plain

#### APPETIZER TRIO 70 •

Fried Green Beans, Loaded Tator-tots, and Crispy Fried Chicken Wings. Served with Celery Sticks, Ranch, BBQ and Buffalo Sauce

#### CHICKEN TENDERS | 105 •

Crispy Tenders Served with Honey Mustard, Ranch and Barbecue Sauce for Dipping

#### GLUTEN FREE CHICKEN TENDERS | 62 • (9)

Gluten Free Crispy Chicken Tenders Served with Honey Mustard, Ranch and Barbecue Sauce for Dipping. Serves 4 to 6 guests

#### JALAPEÑO POPPERS | 62 •

Jalapeno Halves Stuffed With a Creamy Cheddar Cheese, Breaded and Fried. Served with Roasted Poblano and Avocado Ranch Dressing on the Side

#### BBQ MEATBALLS 45

Homestyle Meatballs Smothered in Barbecue Sauce

#### STUFFED MUSHROOMS | 56 ()

Cremini Mushrooms Stuffed with Italian Sausage, Bacon, Spinach and Cream Cheese. Finished with a Balsamic Glaze

#### SOFT PRETZEL BITES 51 .

Bavarian Pretzel Bites Tossed with Butter and Salt and Served with Mustard and Craft Beer Cheese for Dipping

#### LOADED POTATO DIPPERS | 68 •

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

#### SPINACH ARTICHOKE DIP | 56 •

A Warm and Creamy Combination of Braised Artichokes and Baby Spinach with Blend of Italian Cheeses Served with Tortilla Chips

#### BUFFALO CHICKEN DIP 55 •

Buffalo Chicken Dip Served with Tortilla Chips

Orders must be placed by 10 am, two (2) business days prior to the event.





# BETWEEN THE BREADS.

#### HOT

All items serve 10-14 guests unless stated otherwise.

• Available for Event Day Ordering

#### PULLED PORK SLIDERS 91

House smoked and Slow-cooked Pork served with Barbecue Sauce

#### BRATWURST MINIS | 82 •

Miniature Johnsonville Brats served with Beer Braised Peppers and Onions

#### GOURMET BURGERS | 100 •

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

#### HOT DOGS | 82 •

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

#### PHILLY CHEESESTEAK SLIDERS | 75

Tender Braised Beef Tossed with Sauteed Peppers and Onions and Jalapeno Queso Sauce. Served with Mini Hot Dog Buns and Seasoned Potato Dippers

#### CHICKEN SLIDERS 100 •

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

#### COLD

All items serve 10-14 guests unless stated otherwise.

• Available for Event Day Ordering

#### THE VAN ANDEL SUB | 100

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

#### GRILLED VEGETABLE WRAP | 85 •

Seasonal Vegetables Marinated in a Balsamic Vinaigrette and Char-Grilled, Feisty Feta Spread and Baby Spinach in a Flour Tortilla

#### CHICKEN CAESAR WRAPS 96 .

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

#### CLUB WRAPS | 100 •

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

Orders must be placed by 10 am, two (2) business days prior to the event.





# AN ARENA FAVORITE!

# PIZZA.

Available for Event Day Ordering

CHEESE | 42 ·

Three Cheese Blend

PEPPERONI 47 •

Cheese and Pepperoni

GARDEN 47 •

Cheese and Fresh Vegetables

THE WORKS 47 •

Cheese, Pepperoni, Sausage, Onions, Mushrooms and Peppers

MEAT LOVERS 49 •

Cheese, Pepperoni, Ham, Bacon and Sausage

CHICKEN RANCH 49 •

Tasty Chunks of Chicken Breast, with Hardwood Smoked Bacon, Riding atop of Premium Wisconsin Mozzarella Cheese, with a Base of B.C. Pizzas Creamy White Sauce

BBQ CHICKEN 49 •

Tasty Chunks of Chicken Breast, Riding atop of Premium Wisconsin Mozzarella Cheese, with a Base of Tangy BBQ Sauce

CHEESY BREAD 21 •

Flavored with Garlic and Butter. Topped with Melted Cheese and Served with a Side of Marinara Sauce

Orders must be placed by 10 am, two (2) business days prior to the event.





# FRESH & LIGHT! SALADS.

All items serve 10-14 guests unless stated otherwise.

• Available for Event Day Ordering

#### TACO SALAD BAR | 125

Build your own Taco Salad! Toppings include, Adobo Chicken and Black Bean Crumbles. Fresh chopped Romaine Lettuce, Shredded Cheddar-Jack cheese, Diced Tomatoes, Fresh sliced Jalapenos, Diced Onions, Corn & Black Bean Salsa, Salsa, Guacamole, Sour Cream, Poblano Ranch Dressing, and seasoned Tortilla Strips.

#### CHEF'S SALAD 63 •

Chopped Romaine Lettuce Topped with Bacon, Ham, Turkey, Matchstick Carrots, Red Onions, Tomato with Cheddar and Swiss Cheese

#### GARDEN HOUSE 45 .

Baby Field Greens, Tomato, Sliced Red Onion, and Cucumbers

#### CAESAR SALAD 50 .

Fresh Romaine Lettuce, Parmesan Cheese and House Made Croutons Served with Creamy Caesar Dressing

#### GREEK SALAD 48 •

Romaine Topped with Sliced Red Onion, Mixed Olives, Cucumbers, Banana Peppers and Feta Cheese. Accompanied with Greek Dressing

#### HARVEST SALAD | 55 •

Baby Field Greens, Dried Cranberries, Sliced Apples, Chopped Walnuts, Strawberries and Rasberry Vinaigrette

#### Add Chicken to any salad for \$20

Orders must be placed by 10 am, two (2) business days prior to the event.

Inclusive of food and/or beverage only, plus 20% Administrative Fee and 6% Tax. Prices subject to change.





KEEP THE PARTY GOING!

# ENTRÉE SELECTIONS.

All items serve 10-14 guests unless stated otherwise.

Available for Event Day Ordering

#### ASIAGO CHICKEN | 150

Italian Breaded Chicken Breast Topped with an Asiago Cream Sauce and Served with Fettucine Alfredo, Vegetable Medley and Fresh Rolls and Butter

#### ATLANTIC SALMON | 180

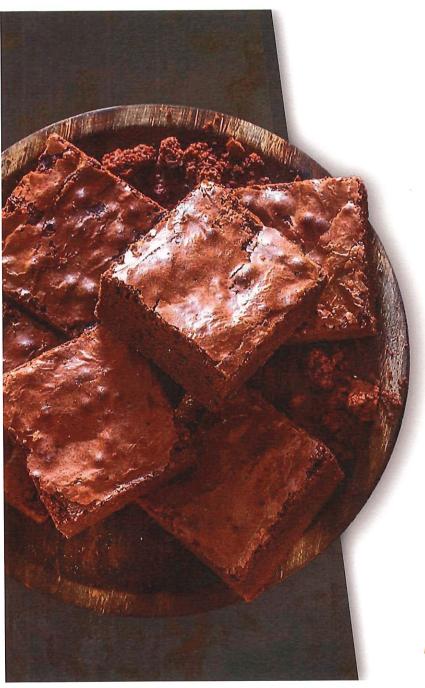
Pan Seared Wild-Caught Atlantic Salmon, Topped with a Lemon-Caper-Dill Sauce and Accompanied with Wild Rice Pilaf, Grilled Asparagus, Fresh Rolls and Butter

#### BEEF TENDERLOIN 240

Seasoned and Grilled to Perfection, Red Wine Demi-Glace, Roasted Fingerling Potatoes, Roasted Brussel Sprouts and Horseradish Cream Sauce, Fresh Rolls and Butter

Orders must be placed by 10 am, two (2) business days prior to the event.





### A FITTING FINALE!

# **SWEET** TREATS.

All items serve 10-14 guests unless stated otherwise.

· Available for Event Day Ordering

#### CANDY BAR BITES | 25 .

Assortment of Mini Candy Bites

#### SOPAPILLA'S 25 .

Lightly Fried Dough Tossed in Cinnamon Sugar. Served with a Side of Chocolate Dipping Sauce

#### CAKE POPS | 40 .

Enjoy a Dozen Assorted Cake Pops

#### THE BAKE SHOP | 50 •

Lemon Leche, Red Velvet Cake, Strawberry Cream Cake, Tiramisu, Chocolate Cake Finished with Assorted Mini Treats

#### HOT FROM THE OVEN 45 • ()

Assorted platter of Bear Claws, Danishes and Mini Muffins

#### FRUIT PARFAITS 60 • 60 W

Plant Based Yogurt Accompanied with Fresh Berries and Granola

#### GOURMET COOKIES | 50 .

House Made, Served by the Dozen

#### TRIPLE-CHOCOLATE BROWNIES 50 •

Creamy and Delicious, Served by the Dozen

#### **GOURMET COOKIES &**

#### TRIPLE-CHOCOLATE BROWNIES | 50 •

By the Dozen

#### DESSERT BAR SAMPLER 61 •

An Assortment of Petite Dessert Bites

#### SPECIAL OCCASION CAKES

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

Orders must be placed by 10 am, two (2) business days prior to the event.







### REFRESHING!

# BEVERAGES.

#### **SOFT DRINKS & WATER**

SOFT DRINKS 28 (6 pack)

Pepsi, Diet Pepsi, Twist Mist, Mountain Dew, Ginger Ale, Mug Root Beer, Orange Crush

AQUAFINA WATER | 25 (6 pack)

BUBLY SPARKLING WATER | 28 (6 pack)

#### BEER

DOMESTIC & PREMIUM BEER 34 (6 pack)

Budweiser, Bud Light, Coors Light, Miller Lite, Bud Zero, Labatt Blue, Michelob Ultra

IMPORT BEER 37 (6 pack)

Corona, Heineken, Heineken Zero

CRAFT BEER 48 (6 pack)

Bell's Two Hearted IPA, Perrin Black, Blue Moon, Founder's All Day IPA, Shorts Local Light, Kona Big Wave Golden Ale, VooDoo Ranger Juice Force

**BREWERY NYX 100%** GLUTEN FREE BLONDE ALE 60 (4 pack)

M-43 16 OZ. 58 (4 pack)

MICHIGAN PARTY PACK | 52 (6 pack)

Variety of Michigan Craft Beers

SHORTS BREWERY PARTY PACK 50 (6 pack)

Variety of Shorts Brewery Beer and Ciders

CIDER () (6 pack)

Angry Orchard Cider 44 Pulsar Dry Cider 52 Blakes Triple Jam Cider 44

#### **READY TO DRINK**

High Noon Vodka Seltzer: Grapefruit and Peach 50 (4 pack)

Long Road Lemonade & Lavender 55 (4 pack)

Good Boy John Daly 50 (4 pack)

White Claw Vodka Soda Wild Cherry 55 (4 pack)

Nutrl Vodka Soda Pineapple 55 (4 pack)

Bacardi Bahama Mama 50 (4 pack)

Cutwater Mai Tai 57 (4 pack)

READY TO DRINK PACK | 75 (6 pack)

Variety of RTD

#### **SELTZERS**

White Claw—Black Cherry, Mango 48 (6 pack) Truly Strawberry/Lemonade 49 (6 pack)

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SAVOR...



### WHITE WINE Served by the Bottle

#### SALT OF THE EARTH MOSCATO 40

#### Madeia, California

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 52

#### Old Mission, MI

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

#### CANYON ROAD PINOT GRIGIO 43

#### Modesto, CA

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

#### BOWERS HARBOR PINOT GRIGIO | 55

#### Old Mission, MI

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 | 44

#### 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.

#### BABICH BLACK

#### LABEL SAUVIGNON BLANC 50

#### New Zealand

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 43

#### Modesto, CA

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

#### KENDAL JACKSON CHARDONNAY 57

#### Sonoma, CA

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

#### CAKEBREAD CHARDONNAY 125

#### Napa Valley, CA

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.

#### LA JOLIE FLEUR ROSE 66

#### France

'The pretty flower', is a delicate expression of the South of France, full of freshness and minerality. Aromas of fresh grapefruit, peach, and passion fruit to be appreciated year-round (48% Grenache, 34% Caladoc, 18% Syrah ).

#### DOC ITALIAN PROSECCO 55

Beautifully balanced and approachable Merlot with expressive notes of rich plum, dark cherry and sweet baking spice. Soft and easy drinking, chocolate and sweet vanilla notes delight on the finish.

#### STONELEIGH SAUVIGNON BLANC 50

#### Marlborough, New Zealand

Zesty and bright with nothes of grapefruit and passion fruit.

#### KENDALL JACKSON LOW CALORIE CHARDONNAY | 65

#### California

Bright and balanced. Displays flavors of grapefruit, pineapple and creamy lemon meringue, highlighted by delicate notes of white flower. 85 Calories. Carbs. 3g Fat O Protein O per 5oz

#### FLOWERS CHARDONNAY | 150

#### Sonoma Coast

Delicate aromas of white flower and coastal minerality frame a beautiful nose on this Chardonnay. Hints of kaffir lime lead, fresh herbs, and elements of citrus amplify the bright savory character.





### RED WINE Served by the Bottle

#### CANYON ROAD MERLOT 43

#### Modesto, CA

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.

#### CANYON ROAD PINOT NOIR 43

#### Modesto, CA

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

#### ROBERT MONDAVI CABERNET SAUVIGNON PRIVATE SELECTION 66

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.

#### BIG MOMMA MELLOW RED WINE 40

#### Sand Lake, MI

Thunder Acres presents Big Momma Mellow Red Wine. This local Michigan made wine is semi-sweet and fruit forward. Big Momma is so spectacular delivering award winning wine in every glass.

#### NOBLE VINES PINOT NOIR | 50

#### California

Light bodied, with aromas of red fruit, earth, and a touch of vanilla.

#### PARDUCCI SMALL LOT PINOT NOIR 65

#### Mendocino County, CA

This wine is Vegan, medium bodied, easy drinking wine with a long fruity finish. Pomegranate, red plum, and leather lead to bright fruit flavors of red cherry and rhubarb with hints of toasty oak and cranberry.

#### THREE FINGER JACK CABERNET 60

#### Lodi, California

Bold and rich, notes of plum, blackberry, cocoa, and a touch of oak.

#### KENDAL JACKSON CABERNET SAUVIGNON 71

#### Sonoma, CA

Aromas of lush black cherry, blackberry, and assis 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 117

#### Paso Robles, CA

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 | 155

#### Napa Valley, CA

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

#### WHIPLASH RED BLEND 46

#### California

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

Orders must be placed by 10 am, two (2) business days prior to the event.

SAVOR...



### **LIQUOR**

Served by the Bottle
VODKA
Grey Goose   156
Ketel One 116
Tito's 95
Smirnoff 69
RUM
The Real McCoy   152
Captain Morgan Spiced Rum   77
Bacardi Superior   66
EL AVODED WHICKEY

#### FLAVORED WHISKEY

Jack Daniel's Fire | 107 Jack Daniel's Apple | 107 Jack Daniel's Honey 107 Crown Royal Apple | 116 Fireball 86

#### BOURBON

Woodford Reserve 179 Old Forester | 116 Maker's Mark | 122 Jim Beam 91 Angel's Envy | 200

WHISKEY
Jack Daniels 107
Crown Royal 116
Seagram's 7 66
Jameson 137
SCOTCH
Johnny Walker Black   188
Dewar's 104
GIN
Bombay Sapphire 104
Tanqueray Sevilla Orange   95
Tanqueray 95
TEQUILA
Patron 223
Herradura Blanco   195
Familia Camarena Silver   123
Adictivo Doble Reposado   233
Rock-n-Roll Strawberry Tequila   170

Rock-n-Roll Mango Tequila | 170

PINTS	
Jack Dani	el's 62
Bombay S	Sapphire 62
Tito's 5	5
José Cuer	vo Gold 55
Captain M	organ Spiced Rum   48
On The Ro	ocks: Cosmo   55
On The Ro	ocks: Espresso Martini   55
Heublein	1792 Old Fashioned 55
Heublein	1792 Manhattan   55
MIXERS b	y the Bottle
Energy Dr	rinks 39 4 pack
Ginger Be	er 39 6 pack
Coffee Car	rafe 26
Soda Wate	er   19
Tonic Wate	er   19
Cranberry	Juice 19

Orange Juice | 19

Cut Lemons/Limes | 10

Shorts Thurst Mutilator Hop Water | 30





### **ENOUGH TO SHARE!**

# BATCH COCKTAILS.

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

#### CAPTAIN PUNCH 95

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

#### MOSCOW MULE 95

Smirnoff Vodka, Fresh Mint, Mint Simple Syrup, Ginger Beer, Lime Juice, Limes, and Fresh Ginger

#### PINK MARGARITA 95

Tequila, Triple Sec, Margarita Mix and Cranberry Juice

#### ELECTRIC LEMONADE | 95

Raspberry Vodka, Blue Curacao, Sour Mix and Sierra Mist

#### JACK APPLE MULE | 95

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

#### ORANGE GIN MULE | 95

Tanqueray Sevilla Orange Gin, Ginger Beer, with Fresh Oranges

#### TRADITIONAL RED OR WHITE SANGRIA | 80

Well Balanced, Fruity and Refreshing!

#### KIDDIE COCKTAIL

Ask your server for details.

Orders must be placed by 10 am, two (2) business days prior to the event.





**INTRODUCING!** 

# UTAP Cocktail Kegs

Want to impress your guests?!! We now offer the fun and innovative **UTAP COCKTAIL KEG!** 

How does it work? You pick 1 drink from our Batch Cocktail menu and we will prepare the UTAP Cocktail Keg for you.

Your UTAP Cocktail Keg will be in your suite when you and your guests arrive. Just pour and enjoy!

Want to impress your guests even more?
Purchase the UTAP Cocktail Keg and we'll wrap
your company logo on your keg. Plus, we'll keep
it stored and ready to fill for your next event!

### \$130

Includes one (1) Batch Cocktail.

### \$300

Includes your first Batch Cocktail, company logo, 10% off each refill and keg storage.

• Each keg serves 18 cocktails. All cocktails are good for one (1) event.

Prices subject to change.

Orders must be placed by 10 am, two (2) business days prior to the event.

Inclusive of food and/or beverage only, plus 20% Administrative Fee and 6% Tax.

SAVOR...
VAN ANDEL ARENA

## **SUITE INFORMATION.**

As the exclusive in-house catering service for the Van Andel Arena, SAVOR... provides our suite holders with premier food and beverage selections for all events. All food is prepared on-site by the SAVOR... culinary team and our Executive Chef. The following is a guide to our policies and procedures for the suites.

#### **ADVANCE ORDERING**

Food and beverage orders may be placed online at www.vandelarenasuites.order. bypassmobile.com. 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. Feel free to call the suites manager for any questions at 616.742.6231

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 & beverage requirements, we request that you place your orders by 10am, two (2) business days prior to the event.

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

#### **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 30-40 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.

#### 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 FEES & TAXES**

All food and beverage charges are subject to a 20 percent (20%) 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 & SUBSTITUTIONS**

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. Due to market instability, prices may vary or items may be substituted. Will advise customer when order is placed.

#### ALCOHOLIC BEVERAGES

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 our Suite Catering Manager at (616) 742-6231

We look forward to serving you at the Van Andel Arena.



### **CONTACT INFORMATION**

Cathy M. Burns
Suites Manager
cburns@grsavor.com
616-742-6231

SAVOR...