

SAVOR...
THE EXPERIENCE.

SUITE MENU

Van Andel Arena



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.


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 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 & 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 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 & SUBSTITUTIONS

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

SAVOR...
VAN ANDEL ARENA

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

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.



SAVOR...
VAN ANDEL ARENA

A group of young adults are socializing in a dimly lit room. A woman in the center holds a beer bottle and a slice of pizza, looking towards the camera. Other people are in the background, some holding drinks and food, creating a lively social atmosphere. The scene is set against a dark, textured background on the left side of the image.

A SUITE FEAST FOR YOUR EVENT.

PACKAGES • SNACKS & STARTERS • SANDWICHES •
PIZZA • SALADS • ENTRÉES • SWEETS



THE COMPLETE PARTY! **PACKAGES.**

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

SOUTHERN COMFORT PACKAGE | 325

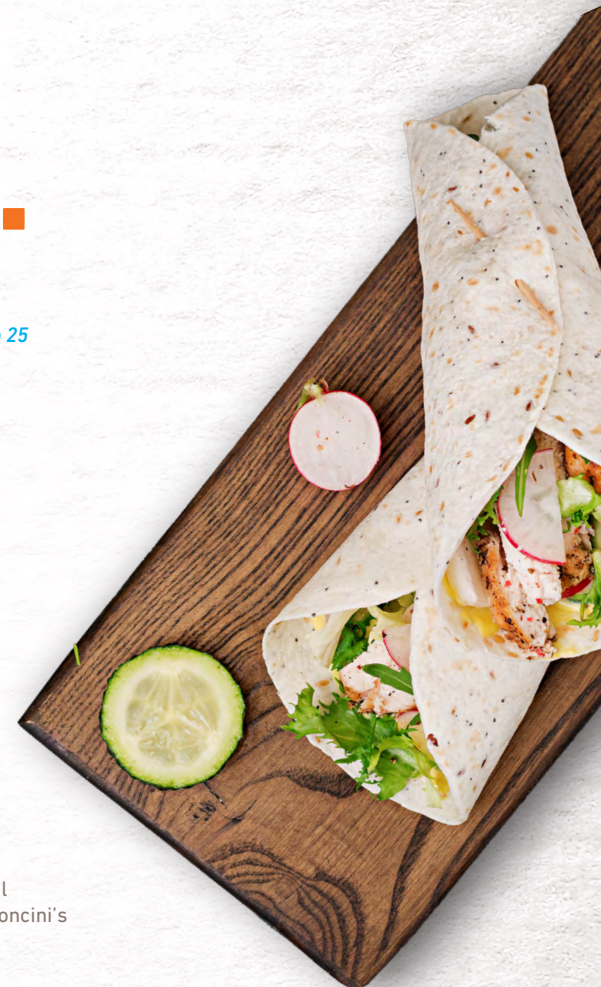
Andouille sausage, Shrimp, and Chicken mixed with a house-made Jambalaya sauce over Red Beans and Rice. Served with Fried Green Tomatoes, fresh baked Cheddar Biscuits, and assorted Cookies and Brownies

WRAPS AND SALAD BOARD | 325

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

THE GREEK PACKAGE | 325

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



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PACKAGES, cont.

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

TACO BAR | 325

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 freshly made Sopapilla's and Chocolate Dipping Sauce

CONCESSIONS SAMPLER | 325

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

FAMILY FAVORITES | 325

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



THE PIZZERIA | 325

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 Crudit  and Candy Bite

THE BLUE LINE | 260

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

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VEGAN PACKAGES

Popcorn included with all Packages.

INDIAN PACKAGE | 180 (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 | 215 (serves 6-8 guests)

Char-grilled Beyond Burger sliders, Sweet Italian Vegan Sausage, Vegan Chicken Tenders, Mediterranean Farro Salad, and accompanied with vegan pudding parfaits



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GET THE PARTY GOING!

SNACKS & STARTERS.

• SNACKS

All items serve 10-14 guests unless stated otherwise.

• Available for Event Day Ordering •  Gluten Free

• SWEET & SALTY | 52 •

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

• PREMIUM MIXED NUTS | 42 •

Assortment of Cashews, Almonds, Pecans & Peanuts

• SNACK MIX | 33 •

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

• KETTLE COOKED CHIPS | 40 •

Served with French Onion Dip

• TORTILLA CHIPS | 32 •

Served with Fresh Salsa

• BOTTOMLESS POPCORN | 26 •

Fresh popped and never runs out

• GRIFFIN'S CHOW | 28 •

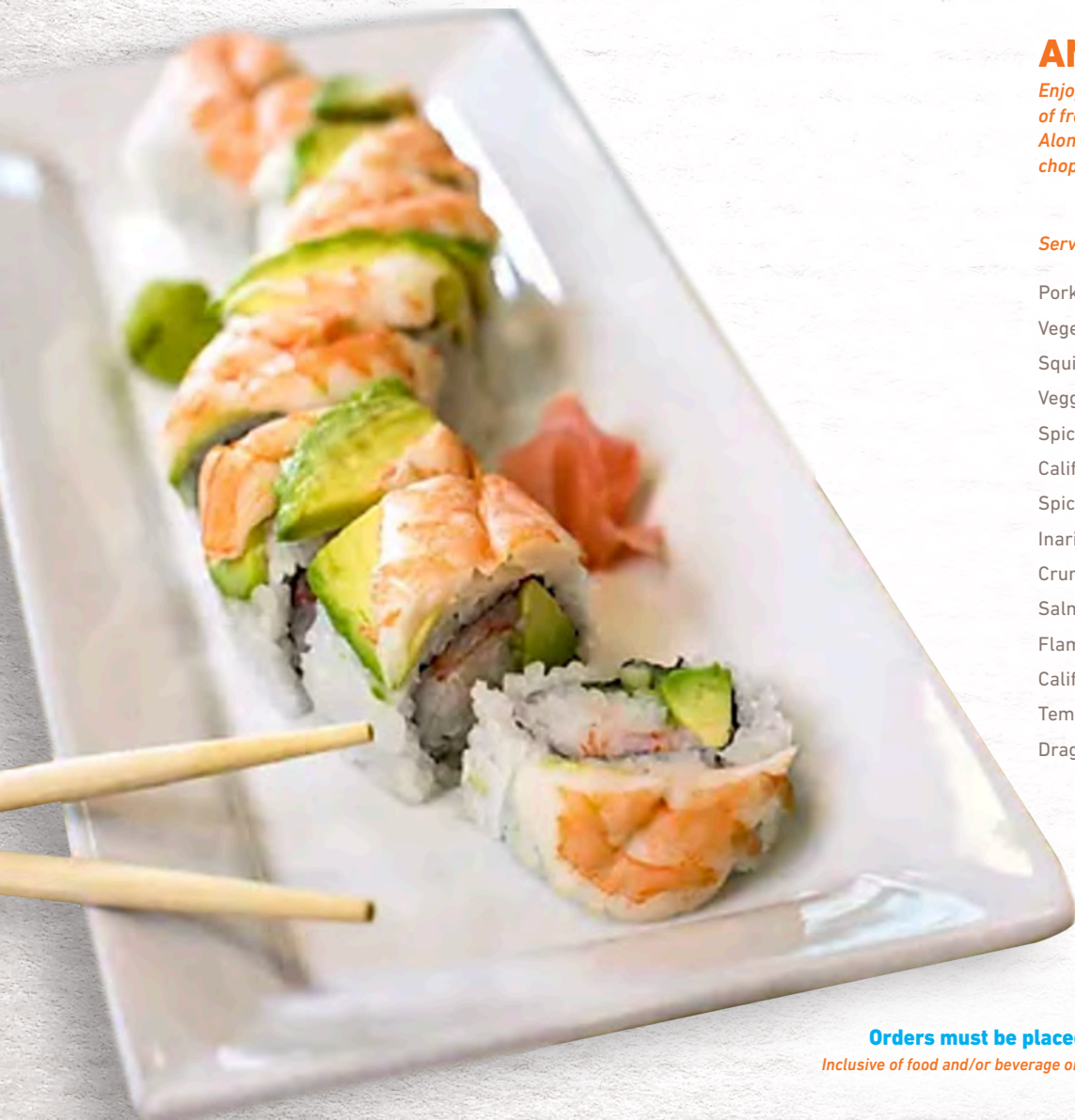
Chex Cereal tossed with peanut butter, chocolate,
and powdered sugar



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ANU SUSHI

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

Served 10 pieces per roll.

- Pork Gyoza | 22
- Vegetable Gyoza | 22
- Squid Salad | 22
- Veggie Roll | 24
- Spicy Shrimp Roll | 21
- California Roll | 30
- Spicy Tuna roll | 32
- Inari | 22
- Crunchy Crab Roll | 32
- Salmon Avocado Roll | 32
- Flaming Crab Roll | 34
- California Combo | 34
- Tempura Shrimp Roll | 30
- Dragon Salmon Roll | 40



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COLD STARTERS

All items serve 10-14 guests unless stated otherwise.

• Available for Event Day Ordering •  *Gluten Free*

MEXICAN LAYER DIP | 48 •

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 | 48 •

Traditional Spinach Dip served with Pita Chips and Vegetable Dippers

MARKET FRESH FRUIT | 56 •

Artistically displayed Seasonal Fresh Cut Fruit

ELOTE DIP | 48 •

Charred fresh sweet corn tossed with red peppers, cilantro, cotija and Mexican crema. Accompanied with fresh garden vegetables and lime-pepper seasoned tortilla chips

ARTISAN CHEESE BOARD | 62 •

A hand-crafted assortment of Gourmet Cheeses and Crackers

CHARCUTERIE DISPLAY | 130

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

VEGETABLE CRUDITÉ | 48 •

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



JUMBO SHRIMP COCKTAIL | 85 •

Served with House-made Cocktail Sauce and Lemon Wedges

CHILLED BEEF TENDERLOIN | 175

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

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HOT STARTERS

All items serve 10-14 guests unless stated otherwise.

• Available for Event Day Ordering 🍴 Gluten Free

CHICKEN DRUMMIES | 60 •

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

CHICKEN TENDERS | 95 •

Crispy Tenders served with Honey Mustard, Ranch and Barbecue Sauce for dipping

GLUTEN FREE CHICKEN TENDERS | 56 • 🍴

Gluten free Crispy Chicken Tenders served with Honey Mustard, Ranch and Barbecue Sauce for dipping. *Serves 4 to 6 guests*

JALAPEÑO CHICKEN POPPERS | 56 •

Chicken Poppers stuffed with Jalapeño Cheddar Cheese served with Roasted Poblano and Avocado Ranch Dressing on the side

BBQ MEATBALLS | 40

Homestyle Meatballs smothered in Barbecue Sauce

STUFFED MUSHROOMS | 50 • 🍴

Cremini Mushrooms stuffed with Italian Sausage, Bacon, Spinach and cream cheese. Finished with a balsamic glaze



SOFT PRETZELS | 46 •

Bavarian style served with Mustard and Craft Beer Cheese for dipping

LOADED POTATO DIPPERS | 61 •

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 | 50 •

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

BUFFALO CHICKEN DIP | 50 •

Buffalo Chicken Dip served with Tortilla Chips

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BETWEEN THE BREADS.

HOT

All items serve 10-14 guests unless stated otherwise.

• *Available for Event Day Ordering*

PULLED PORK SLIDERS | 82

House smoked and Slow-cooked Pork served with Barbecue Sauce

BRATWURST MINIS | 74 •

Miniature Johnsonville Brats served with Beer Braised Peppers and Onions

GOURMET BURGERS | 90 •

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

HOT DOGS | 74 •

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

BRAISED SHORT RIB SLIDER | 160

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

CHICKEN SLIDERS | 90 •

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 | 91

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

SOUTHWEST SPICY WRAPS | 86 •

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

CHICKEN CAESAR WRAPS | 86 •

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

CLUB WRAPS | 91 •

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

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AN ARENA FAVORITE!

PIZZA.

• Available for Event Day Ordering

CHEESE | 37 •

Three Cheese Blend

PEPPERONI | 42 •

Cheese and Pepperoni

GARDEN | 42 •

Cheese and Fresh Vegetables

THE WORKS | 42 •

Cheese, Pepperoni, Sausage, Onions, Mushrooms and Peppers

MEAT LOVERS | 42 •

Cheese, Pepperoni, Ham, Bacon and Sausage

CHICKEN RANCH | 45 •

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 | 45 •

Tasty chunks of chicken breast, riding atop of premium Wisconsin mozzarella cheese, with a base of Tangy BBQ Sauce

CHEESY BREAD | 19 •

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



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FRESH & LIGHT! **SALADS.**

- All items serve 10-14 guests unless stated otherwise.
- Available for Event Day Ordering

TACO SALAD BAR | 140

Build your own Taco Salad! Toppings include, 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. Finish it off with your choice of Adobo Beef, Chicken, or Black Bean Crumbles

CHEF'S SALAD | 57 •

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

GARDEN HOUSE | 40 •

Baby Field Greens, Tomato, Sliced Red Onion, Cucumbers

CAESAR SALAD | 45 •

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

GREEK SALAD | 43 •

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

Add Chicken to any salad for \$20

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SAVOR...
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KEEP THE PARTY GOING!

ENTRÉE SELECTIONS.

- All items serve 10-14 guests unless stated otherwise.
- Available for Event Day Ordering

CHICKEN MARSALA | 150

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

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



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A FITTING FINALE!

SWEET TREATS.

- All items serve 10-14 guests unless stated otherwise.
- Available for Event Day Ordering

CANDY BAR BITES | 22 •

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 | 35 •

Enjoy a dozen Assorted Cake Pops

MINI CHEESECAKE CHIMICHANGA'S | 50 •

Mini Raspberry cheesecakes wrapped in a crispy wonton and drizzled with a raspberry syrup and served with a side of Mexican chocolate dipping sauce

ASSORTED PUDDING PARFAIT | 45 • 🍷

Chef's assortment of pudding cups

GOURMET COOKIES | 45 •

House made, served by the dozen



TRIPLE-CHOCOLATE BROWNIES | 45 •

Creamy and delicious, served by the dozen

GOURMET COOKIES & TRIPLE-CHOCOLATE BROWNIES | 45 •

By the Dozen

DESSERT BAR SAMPLER | 55 •

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.

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BEVERAGES **TO CELEBRATE WITH.**

SOFT DRINKS • WATER • BEER • WINE • LIQUOR • BATCH COCKTAILS



REFRESHING!

BEVERAGES.

SOFT DRINKS & WATER

SOFT DRINKS | 25 (6 pack)

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

AQUAFINA WATER | 22 (6 pack)

BUBLY SPARKLING WATER | 25 (6 pack)

BEER

DOMESTIC & PREMIUM BEER | 32 (6 pack)

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

IMPORT BEER | 34 (6 pack)

Corona, Heineken

CRAFT BEER | 44 (6 pack)

Bell's Two Hearted IPA, Perrin Black, Blue
Moon, Fat Tire, Founder's All Day IPA, Shorts
Local Light, Founders Solid Gold, The Mitten:
Triple Crown Brown, Kona Big Wave Golden Ale

PARTY PACK | 48 (6 pack)

Variety of Michigan Craft Beers

GLUTEN FREE | 60 (6 pack)

Angry Orchard Cider 40

Pulsar Dry Cider 48

Brewery Nyx 100% Gluten Free Blonde Ale 60 (4 pack)

READY TO DRINK

Jose Cuervo Sparkling Lime Margarita 47 (4 pack)

Crown Royal Canned Cocktail Peach Tea 55 (4 pack)

Cutwater Gin and Tonic 48 (4 pack)

Bacardi Rum Punch 45 (4 pack)

Tommy Bahama Vodka Sparkler Hibiscus Lime 38 (4 pack)

SELTZERS

Twisted Tea 40 (6 pack)

White Claw—Black Cherry, Mango 46 (6 pack)

Truly Strawberry/Lemonade 46 (6 pack)

Odd Side Seltzer—Pink Lemonade, Fruit Punch 46 (6 pack)

Nutrl Hard Seltzer Pineapple 56 (6 pack)

Ranch River Water—Original, Rita 45 (6 pack)

Traverse City Whiskey Co. Classic Highball Seltzer 47 (4 pack)

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WHITE WINE *Served by the Bottle*

VINO MOSCATO | 40

Washington

Vino Moscato is elderberry blossom and wisteria perfume that rises from the glass leading to a mouthful of apricot, orange blossom, honeysuckle, boysenberry and ripe peach.

CHÂTEAU GRAND TRAVERSE SEMI DRY RIESLING | 47

Old Mission, MI

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

CANYON ROAD PINOT GRIGIO | 38

Modesto, CA

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

BOWERS HARBOR PINOT GRIGIO | 50

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 | 40

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 | 45

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 | 38

Modesto, CA

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

KENDAL JACKSON CHARDONNAY | 51

Sonoma, CA

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

CAKEBREAD CHARDONNAY | 114

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.

HANZELL VINEYARD CHARDONNAY | 137

Sonoma, CA

Aromas of orange blossom and honeysuckle complement pear, golden delicious apple, white peach, kumquat and pink grapefruit fruit aromas. The flavors on the palate include lemon zest, wet graphite and a slight tropical note. Broad and rich, balanced by bright acidity.

LA JOLIE FLEUR ROSE | 60

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).

KIM CRAWFORD PINOT GRIGIO | 60

Marlborough, New Zealand

A fresh and crisp white wine with vibrant, fruity flavors, this bottled wine features the delicious taste of Braeburn apples, along with lingering flavors of crisp pear, honeysuckle, and warm spices.

MONIKER CHARDONNAY LA RIBERA VINEYARD | 60

Mendocino County, CA

This wine is Vegan, peach, tropical fruit, vanilla, and toasted coconut on the nose lead to a full bodied wine rich white peach and tropical flavors. A bold Chardonnay that can hold up to richer foods.

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RED WINE *Served by the Bottle*

CANYON ROAD MERLOT | 38

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.

SEBASTIANI MERLOT | 71

Sonoma County, CA

Black cherry, ripe cranberry and raspberry pie fruit aromas mixed with graphite pencil shavings and black tea. Fruit forward with cherries and cranberries coupled with baker's chocolate and vanilla.

CANYON ROAD PINOT NOIR | 38

Modesto, CA

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

MARK WEST PINOT NOIR | 45

Willamette Valley, CA

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 | 51

California

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 | 62

Los Arboles, Tunuyan, Uco Valley

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 | 63

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 | 105

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 | 140

Napa Valley, CA

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

RABBLE RED BLEND | 69

Paso Robles, CA

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 | 42

California

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).

PARDUCCI SMALL LOT PINOT NOIR | 55

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.

Orders must be placed by 10 am, two (2) business days prior to the event.
Inclusive of food and/or beverage only, plus 18% Administrative Fee and 6% Tax. Prices subject to change.

SAVOR...
VAN ANDEL ARENA



LIQUOR

Served by the Bottle

VODKA

Grey Goose | 137
Ketel One | 106
Tito's | 87
Smirnoff | 63

RUM

The Real McCoy | 134
Captain Morgan Spiced Rum | 70
Bacardi Superior | 60

FLAVORED WHISKEY

Jack Daniel's Fire | 98
Jack Daniel's Apple | 98
Jack Daniel's Honey | 98
Crown Royal Apple | 106
Fireball | 79

BOURBON

Woodford Reserve | 169
Old Forester | 106
Maker's Mark | 111
Jim Beam | 83

WHISKEY

Jack Daniels | 98
Crown Royal | 106
Seagram's 7 | 60
Jameson | 125

SCOTCH

Johnny Walker Black | 180
Dewar's | 95

GIN

Bombay Sapphire | 95
Tanqueray Sevilla Orange | 89
Tanqueray | 87

TEQUILA

Patron | 212
Herradura Blanco | 178
Familia Camarena Silver | 112
Sauza | 71

PINTS

Jack Daniel's | 57
Bombay Sapphire | 57
Tito's | 50
José Cuervo Gold | 50
Captain Morgan Spiced Rum | 44

MIXERS *by the Bottle*

Energy Drinks | 35 *4 pack*
Ginger Beer | 35 *6 pack*
Coffee Carafe | 22
Soda Water | 17
Tonic Water | 17
Cranberry Juice | 17
Orange Juice | 17
Cut Lemons/Limes | 10

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SAVOR...
VAN ANDEL ARENA

ENOUGH TO SHARE!

BATCH COCKTAILS.

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

• **CAPTAIN PUNCH | 85**

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

• **MOSCOW MULE | 85**

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

• **PINK MARGARITA | 85**

• Tequila, Triple Sec, Margarita Mix and Cranberry Juice

• **ELECTRIC LEMONADE | 85**

• Raspberry Vodka, Blue Curacao, Sour Mix and Sierra Mist

• **JACK APPLE MULE | 85**

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

• **ORANGE GIN MULE | 85**

• Tanqueray Sevilla Orange Gin, Ginger Beer, with Fresh Oranges

• **TRADITIONAL RED OR WHITE SANGRIA | 70**

• Well balanced, fruity and refreshing!

• **KIDDIE COCKTAIL**

• Ask your server for details.



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SAVOR...
VAN ANDEL ARENA



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.

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

Inclusive of food and/or beverage only, plus 18% Administrative Fee and 6% Tax.
Prices subject to change.

SAVOR...
VAN ANDEL ARENA



CONTACT INFORMATION

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SAVOR...