



BLUE CROSS SUITE MENU

2019

WELCOME.

Delaware North welcomes you to Little Caesars Arena, home of the 11-time National Hockey League Champion Detroit Red Wings and the 3-time National Basketball Champion Detroit Pistons.

The Little Caesars Arena mindset is all about the fans, and our core value system at Delaware North is all about serving the fans. That is why our associates are trained to embrace GuestPath®, our award-winning customer service program. As such, we continually strive to exceed your expectations – creating special experiences, one guest at a time, for over 100 years!

With locations on four continents serving half-a-billion guests a year, it's not easy to come up with a simple phrase that captures all we do. Yes, we're world leaders in culinary and hospitality. We're specialists in serving up what fans crave, and at making travelers and visitors feel right at home. But here's how we'd like you to really think of us. We're a team of 60,000 strong. Our role is to work behind the scenes to create world-class experiences, and our spirit, our passion, is to go beyond your expectations.

We have worked hard to be recognized as a leader in premium food and beverage services. Our team of chefs have selected only the finest foods, beverages and amenities to serve you and your guests. We have added several regional tastes to further enhance your food experience at Little Caesars Arena.

We look forward to an exciting year of providing the finest in foods, beverage and service to you, the Suite holder, and your guests. The following information is provided to assist you when placing your food and beverage order.

ALL SELECTIONS SERVE APPROXIMATELY 10 GUESTS, UNLESS OTHERWISE NOTED



POPCORN. NUTS.

CLASSIC POPCORN ★

Endless supply of butter-flavored popcorn
in a souvenir bucket \$32

GOURMET NUTS ★ N V ♥

Pistachios, honey roasted peanuts, cashews \$50

SNACKS. CANDY.

SOUVENIR SNACK ★

Popcorn, pretzels, snack mix in a souvenir tin \$48

THE CANDY SHOP ★ G N

Assorted classic candies \$55

GOURMET SNACKS G V

Crispy carrot chips, seasoned beet chips, sea salt
& garlic kale chips, pepperoni chips, locally sourced
chorizo, Rocky's sesame chips, pickled vegetables,
roasted vegetable dip \$100

DIPS.

MEXICANTOWN CHORI-QUESO DIP G

La Hacienda Chorizo, nacho cheese sauce,
Cotija cheese, pico de gallo, fresh jalapeños,
corn tortilla chips \$11.95 **per person**

CHIPS & DIP ★ V

Kettle chips with housemade French onion dip \$38

SALSA TRIO ★ G V

Pico de gallo, salsa verde, salsa roja \$65

Upgrade your Trio

Add guacamole \$20



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SMALL BITES.

DEVILED EGGS

18 bacon horseradish & 18 curry Dijon
\$5.95 **per person**

PRETZEL BITES ★

Warm pretzels, cheese sauce \$8.95 **per person**

CHINESE DUMPLINGS ★

Pan-fried pork dumplings, served with a ponzu dipping sauce \$8.95 **per person**

VEGETABLE QUESADILLA

Spinach, mushroom, onion, poblano rajas & pepper jack cheese with a smoked jalapeño crema & salsa fresca \$11.95 **per person**

CHICKEN TENDERS ★

BBQ & ranch dipping sauces \$11.95 **per person**

CHICKEN WINGS ★

Traditional Buffalo or BBQ wings, celery, blue cheese & ranch dressings \$11.95 **per person**

QUESADILLA DUO

Adobo-marinated chicken & Chihuahua cheese, adobo-marinated, braised brisket, poblano rojas, green onions, Chihuahua cheese, served with flour tortilla, pico de gallo, smoked pepper crema \$13.95 **per person**

CHILLED SHRIMP BUCKET

36 pieces of poached shrimp, horseradish cocktail sauce, remoulade, lemon \$15.95 **per person**

FRUITS. CHEESES. CRUDITÉS.

MEDITERRANEAN MEZZE

Hummus, roasted red pepper hummus, artichoke hummus, cucumber tomato salad, spicy olive mix, feta, naan bread, smoked paprika pita chips
\$6.95 **per person**

FRESH FRUIT ★

Including pineapple, grapes, strawberries, cantaloupe, blackberries \$7.95 **per person**

FARMERS MARKET CRUDITÉS ★

Teardrop tomatoes, zucchini & yellow squash, heirloom carrots, celery sticks, jicama, red peppers, roasted vegetable dip, hummus \$7.95 **per person**

ARTISAN CHEESE & CHARCUTERIE

Cured meats, regional cheeses, dried fruits & gourmet crackers \$13.95 **per person**

★ AVAILABLE ON EVENT DAY  GLUTEN-FREE  CONTAINS NUTS  VEGETARIAN  ST. JOE'S HEALTHY CHOICE



ALL SELECTIONS SERVE APPROXIMATELY 10 GUESTS, UNLESS OTHERWISE NOTED



SALADS.

MICHIGAN SALAD ★ N V ♥

Sun-dried cherries, blue cheese, candied walnuts, grape tomatoes, cucumbers, wild berry vinaigrette \$5.95 per person

GREEK CHOPPED SALAD V

Romaine, Kalamata olives, cucumbers, grape tomatoes, feta cheese, red onions, pepperoncini, roasted golden beet, Greek dressing \$5.95 per person

FARRO & QUINOA SALAD STUFFED TOMATOES G V ♥

Chickpeas, grape tomatoes, red onions, radicchio, toasted pumpkin seeds, cucumbers, white balsamic vinaigrette \$5.95 per person

TRADITIONAL CAESAR SALAD ★ V

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$6.95 per person

B.L.T. SALAD ★ V

Romaine & iceberg lettuce, cheddar cheese, bacon lardons, grape tomatoes, housemade croutons, buttermilk ranch dressing \$7.95 per person

CAPRESE G V

Grape tomatoes, fresh mozzarella, basil, balsamic reduction \$7.95 per person

ENHANCE YOUR SALADS

Add grilled chicken ★ \$1.95 per person

Add poached shrimp ★ \$3.95 per person

SIDES. PICKLES.

KALE COLESLAW ★ V ♥

Kale, shaved Brussels sprouts, red & napa cabbage, carrots, radicchio, traditional coleslaw dressing \$30

GRILLED & ROASTED SEASONAL VEGETABLES G V ♥

Oven-roasted, marinated vegetables with rosemary, oregano & roasted garlic \$40

POTATO SALAD ★ G

Red bliss potatoes, creamy Creole mustard dressing, chive, bacon, cheddar cheese \$40

HOMEMADE PASTA SALAD ★ V ♥

Cavatappi pasta, garden fresh vegetables, Italian herb vinaigrette \$40

PICKLE BAR G V ♥

Bread-&-butter pickles, spicy garlic pickles, pickled vegetables & pickled cherry peppers \$40



ALL SELECTIONS SERVE 10 GUESTS, UNLESS OTHERWISE NOTED.



DOGS. BRATS. SANDWICHES.

DEARBORN BRAND HOT DOGS ★

12 all-beef franks, traditional rolls & condiments
\$7.95 **per person**

DEARBORN BRAND SAUSAGE SAMPLER ★

Hungarian, Bratwurst & Italian Sausage,
grilled onions, seasoned sauerkraut, traditional
rolls \$9.95 **per person**

ITALIAN BAGUETTE

Soppressata, genoa salami, hot capicola, provolone,
olive oil & oregano seasoned arugula
\$11.95 **per person**

SANDWICH DUO

GRILLED CHICKEN CAESAR: Chicken, romaine,
Roma tomato, red onion, shaved Parmesan,
Caesar aioli;

BEEF TENDERLOIN: Beef tenderloin, roasted
red pepper, fresh basil, red onion jam, provolone
cheese, fresh ciabatta, boursin cheese spread
\$13.95 **per person**

TOP YOUR DOGS ★

Add a side of chili \$20

HOT DOG OR SAUSAGE TOPPINGS BAR **G**

Toppings offered include fresh jalapeños,
shredded cheddar cheese, kosher pickles,
diced tomatoes, spicy giardiniera,
chopped onions \$20

★ AVAILABLE ON EVENT DAY **G** GLUTEN-FREE **N** CONTAINS NUTS **V** VEGETARIAN ❤️ ST. JOE'S HEALTHY CHOICE



ALL SELECTIONS SERVE 10 GUESTS, UNLESS OTHERWISE NOTED.



SLIDERS. WRAPS. TACOS.

CHICKEN SHAWARMA

Marinated chicken, garlic sauce, tomato, naan bread \$9.95 **per person**

BUFFALO CHICKEN SLIDERS ★

Blue cheese dressing, diced celery, brioche roll \$10.95 **per person**

BBQ BEEF BRISKET SLIDERS

Slow-cooked beef brisket, BBQ sauce, brioche roll \$11.95 **per person**

BURGER SLIDERS ★

Cheese, lettuce, tomato, red onion, kosher pickle, brioche roll \$11.95 **per person**

WRAP DUO

Turkey BLT:

honey-roasted turkey, smoked bacon, tomato, pesto mayo, cheddar cheese, honey wheat wrap;

Santa Fe Chicken:

fried chicken, fire-roasted corn, peppers, black beans, pico de gallo, smoked pepper aioli, tomato wrap

\$12.95 **per person**

STREET TACOS

Adobo chicken with chorizo & Chihuahua cheese & carne asada wood-grilled skirt steak with Cotija cheese, served with salsa verde, pickled jalapeños, cilantro, onions, pico de gallo, lime wedges, tomato malcajete salsa, flour tortillas \$18.95 **per person**

★ AVAILABLE ON EVENT DAY **G** GLUTEN-FREE **N** CONTAINS NUTS **V** VEGETARIAN **♥** ST. JOE'S HEALTHY CHOICE



CHOICE OF TRADITIONAL ROUND WITH
8 SLICES OR SQUARE-CUT THIN CRUST

PIZZAS.

LITTLE CAESARS CLASSIC CHEESE ★ V

Italian tomato sauce, mozzarella cheese,
oregano, basil \$21

LITTLE CAESARS VEGGIE ★ V

Classic Cheese pizza, peppers, onions,
mushrooms, black olives \$21

LITTLE CAESARS PEPPERONI ★

Classic Cheese pizza, spicy pepperoni
\$21

LITTLE CAESARS 3 MEAT TREAT ★

Classic Cheese pizza, spicy pepperoni,
sausage, bacon \$21

MAINS. ENTRÉES. MACS.

ALL SELECTIONS SERVE 10 GUESTS,
UNLESS OTHERWISE NOTED.

PREMIUM MAC 'N CHEESE ★ V

\$9.95 per person

Add Buffalo chicken ★ \$10.95 per person

Add braised short rib \$12.95 per person

LEMON CHICKEN ♥

Airline chicken breast, root vegetables, roasted
garlic potatoes, rosemary lemon reductions
\$16.95 per person

BBQ PULLED PORK

BBQ-sauced pulled pork, side of mac 'n cheese,
honey-cheddar jalapeño cornbread muffins,
kale coleslaw \$16.95 per person

SAGE-RUBBED TURKEY BREAST ♥

Sage reduction, sweet potato succotash
\$18.95 per person

BRAISED SHORT RIBS

Slowly braised, Cabernet reduction, polenta cake,
root vegetables, bakery fresh rolls \$24.95 per person

HERB-CRUSTED BEEF TENDERLOIN

Root vegetables, rosemary-Cabernet reduction, creamy
horseradish, bakery fresh rolls \$29.95 per person



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CARTS. STATIONS.

MEXICANTOWN GUACAMOLE CART

Hand-mashed avocados with roasted poblano rajas, Cotija cheese, applewood smoked bacon, grape tomatoes, red onions & pumpkin seeds \$300

ALL AMERICAN BBQ

House-smoked beef brisket, BBQ sauce, seasonal vegetables, mac 'n cheese, honey-cheddar jalapeño cornbread muffins \$500

PASTA CART

Chef-prepared pasta with a choice of shrimp, chicken or Italian sausage, served with seasonal vegetables, grape tomatoes, wild mushrooms & garlic marinara or pesto cream, bakery fresh rolls \$500

SUSHI POKE BOWL

Sticky or brown rice, napa cabbage, crab meat, salmon, tuna, avocados, cucumbers, edamame, carrots, scallions, Sriracha mayo, wasabi cream, soy sauce \$650

SURF & TURF TACO CART

Slow braised bone-in short ribs, cilantro-lime shrimp, Cotija cheese, fresh limes, housemade salsas, charro beans, flour tortillas, pickled red onion \$700

DETROIT 7-POUND PORTERHOUSE STEAK

Impress your guests with your own personal Chef-carved 7-pound porterhouse steak. Accompanied by roasted Yukon potatoes, cipolinni onions, portobello mushrooms, rosemary-Cabernet reduction, bakery fresh rolls \$700

SUITE TEMPTATION CART

Wow your guests by ending on a high note! Complete your luxury experience with our Chef's selection of signature desserts, candies, fresh fruits & cordials.

Pricing based on a la carte selection



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SWEETS. TREATS.

FRESHLY BAKED COOKIES ★ N V

\$4.95 per person

MICHIGAN CHERRY CRISP N V

Fresh Michigan cherries topped with crumble, baked to perfection \$4.95 per person

COOKIE & BROWNIE COMBO ★ N V

Freshly baked cookies & brownies
\$5.95 per person

MINI DESSERT PLATTER ★ N V

Assorted dessert bars \$6.95 per person

FRESHLY BAKED BROWNIES ★ N V

\$6.95 per person

OATMEAL NUTELLA S'MORES

Freshly baked oatmeal cookies, Nutella, marshmallow cream \$6.95 per person

SPECIAL OCCASION CAKE V

Please contact your Suite Administrator to arrange for your custom cake.



ALL SELECTIONS SERVE APPROXIMATELY 10 GUESTS



MEAL BUNDLES.

FAN FAVORITE PACKAGE

\$500

Classic Popcorn
Kettle Chips & Dip
Market Fresh Fruit
Buffalo Chicken Wings
Michigan Salad
Classic Little Caesars Cheese Pizza
Detroit Coney Dog
Premium Mac 'N Cheese
Bakery Fresh Cookies

MADE IN DETROIT

\$650

Gourmet Nuts
Michigan Salad
Pretzel Bites
Farmers Market Crudités
Dearborn Sausage Sampler
Chicken Shawarma Sandwich
M.I.D. Meatloaf
Roasted Red Skins & Root Vegetables
Michigan Cherry Crisp

MEXICANTOWN PACKAGE

\$700

Salsa Trio
Chori-Queso Dip
Seasonal Fruit
Quesadilla Duo
BLT Salad
Street Tacos
Traditional Flan

PIT MASTER BBQ

\$800

Souvenir Snacks
Candy Shop
Pretzel Bites
BBQ Chicken Wings
Caesar Salad
Loaded Potato Salad
Beef Brisket Slider
BBQ Pulled Pork
Mac 'N Cheese
Honey-Cheddar Cornbread Muffin
Kale Coleslaw
Chocolate Pecan Tart

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ALL SELECTIONS SERVE APPROXIMATELY 10 GUESTS



BEVERAGE BUNDLES.

STARTING LINEUP \$350

(1) 4-pack each of:

Budweiser, Bud Light, Labatt Blue Light, Corona Extra, Heineken, Samuel Adams Boston Lager, Bell's Two Hearted Ale

(1) 6-pack each of:

Coke, Diet Coke, Sprite, Dasani

ALL STAR \$550

(1) 4-pack each of:

Budweiser, Bud Light, Miller Lite, Coors Light, Labatt Blue Light, Stella Artois, Magic Hat #9, Samuel Adams Boston Lager, Bon & Viv Spiked Seltzer Grapefruit

(1) 6-pack each of:

Coke, Diet Coke, Sprite

(2) 6-packs each of:

Dasani

(1) bottle each of:

Terlato Vineyards Pinot Grigio, BV Coastal Merlot

HALL OF FAME \$725

(1) 4-pack each of:

Cranberry juice, orange juice

(2) 4-packs each of:

Budweiser, Bud Light, Blue Moon Belgian White

(1) 6-pack each of:

Founders All Day IPA, Coke, Diet Coke, Sprite, soda water, tonic water

(2) 6-packs each of:

Dasani

(1) bottle each of:

Stoli Vodka, Jack Daniel's Tennessee Whiskey, Captain Morgan Original Spiced Rum, Kim Crawford Sauvignon Blanc, Sterling Vintner's Collection Cabernet Sauvignon

Add a Detroit Red Wings or Detroit

Pistons Growler filled with your choice

of our rotating craft selections to any

package for \$60

VINO. BLANCO.

CHAMPAGNE & SPARKLING

LA MARCA, PROSECCO | ITALY

Fresh and clean with ripe citrus, green apple and some toast \$55

MUMM NAPA BRUT ROSÉ | CALIFORNIA

Robust red fruit flavors with an elegant finish, soft texture and fruit forward \$80

VEUVE CLICQUOT BRUT | FRANCE

Hints of toast and biscuit accent lightly honeyed flavors of quince, apple blossom and peach in this fresh and balanced Champagne \$115

ROSÉ

M. CHAPOUTIER 'BELLERUCHE'

CÔTES-DU-RHÔNE

Aromas of red fruit and citrus complemented by notes of exotic fruits \$60

MOSCATO

BERINGER CALIFORNIA COLLECTION

CALIFORNIA

This carefully crafted wine offers immediately pleasing peach-scented and honeysuckle aromas with fresh, sweet flavors of juicy stone fruit, honeydew melon, Fuji apple and ripe pears \$48

RIESLING

CHATEAU STE. MICHELLE

COLUMBIA VALLEY

Crisp apple aromas and flavors with subtle mineral notes \$52

CHATEAU GRAND TRAVERSE | MICHIGAN

Sweet and acidic with abundant flavors of citrus, white peach, cantaloupe and orange blossom honey \$55

PINOT GRIGIO

ECCO DOMANI | ITALY

Light-bodied, with a pleasantly soft palate and a long finish \$55

TERLATO VINEYARDS | FRIULI-COLLI, ITALY

Ripe peach, apricot and pear, with a mouth-filling texture and crisp mineral finish \$70

SANTA MARGHERITA | ALTO ADIGE, ITALY

Fresh, clean bouquet and a crisp, sophisticated flavor brightened with hints of citrus \$75

VINO. BLANCO.

SAUVIGNON BLANC

CHATEAU STE. MICHELLE |

HORSE HEAVEN HILLS, WASHINGTON

Aromas of ripe pear and notes of citrus fruit \$55

TOM GORE | CALIFORNIA

Bright citrus, lime and tangerine aromas that carry through the palate \$60

KIM CRAWFORD | NEW ZEALAND

An exuberant wine brimming with flavors of pineapple and stone fruit with a hint of herbaceousness \$68

CHARDONNAY

PROVERB | CALIFORNIA

Layers of baked apple and pineapple with whispers of vanilla and caramel \$48

CLOS DU BOIS | CALIFORNIA

This bright and juicy Chardonnay beckons with aromas of apple blossom, ripe pear, peach and sweet lemon drop \$60

CHATEAU ST. JEAN | CALIFORNIA

Flavors of apple and pear as well as tropical notes of pineapple topped with lemon and lime zest \$55

ST. SUPÉRY ESTATE OAK FREE |

NAPA VALLEY, CALIFORNIA

Rich tropical aromas of apricot, peach and kiwi, with flavors of apricot, nectarine and mandarin oranges with a lemon zest finish \$65

MEIOMI | CALIFORNIA

Crème brûlée, butterscotch, baked apple, shortbread, roasted marshmallow and spices \$70

CAKEBREAD CELLARS |

NAPA VALLEY, CALIFORNIA

Fresh, lightly buttery, ripe golden apple, pear and citrus aromas, complemented by seductive vanilla and cinnamon scent \$100





VINO. ROSSO.

PINOT NOIR

MARK WEST | CALIFORNIA

Layers of fruit characteristics including fresh cherry, rich strawberry and raspberry notes \$55

ERATH | OREGON

This lustrous beauty showcases aromas of raspberry pie with pleasing hints of mint, citrus and a provocative suggestion of smoke \$65

MACMURRAY ESTATE | CALIFORNIA

Delicate notes of black cherry, raspberry and pomegranate \$70

MERLOT

BV COASTAL ESTATES | CALIFORNIA

Lovely red fruit aromas, complemented by peppery oak notes \$52

TREFETHEN FAMILY VINEYARDS |

NAPA VALLEY, CALIFORNIA

Aromas of black cherry, blackberry and baking spices, with flavors of juicy red fruit, clove and toasty oak \$95

CABERNET SAUVIGNON

PROVERB | CALIFORNIA

Rich blackberries meld with hints of mocha, vanilla and oak \$48

STORYPOINT | CALIFORNIA

Layers of delicious flavor from each region integrate with notes of nutmeg and vanilla \$52

STERLING VINTNER'S COLLECTION | CALIFORNIA

Black berry fruit and ripe cherries leap from the glass, supported by toasty vanilla and cocoa \$55

LOUIS M. MARTINI | SONOMA COUNTY

Complex, juicy flavors of black plum jam and freshly picked blueberry, framed by notes of mocha and toast \$65

BUEHLER VINEYARDS | NAPA VALLEY, CALIFORNIA

Black fruit notes with a layered, savory fruit balance \$85

STAGS' LEAP | CALIFORNIA

Flavors of milk chocolate, toasty oak and a hint of wintergreen \$135

VINO. ROSSO.

MALBEC

DON MIGUEL GASCÓN | ARGENTINA

Flavors and aromas of blackberry, blueberry, plum, dark cherry and a hint of mocha \$55

RED BLEND

19 CRIMES | AUSTRALIA

Bright hues of dark berry fruits accompanied by a strong vanilla aroma \$50

TORMARESCA NEPRICA | PUGLIA, ITALY

Fruity dark cherry and a light spicy aroma with a well-structured and savory minerality and notes of red fruit on a long finish \$60

INTERESTING REDS

RENATO RATTI BAROLO DOCG | ITALY

A bouquet with traces of licorice and tobacco, full-flavored, full-bodied and elegant \$120





AVAILABLE IN A 750 ML BOTTLE

SPIRITS.

VODKA

Smirnoff \$75
Stoli \$75
ABSOLUT \$75
Tito's Handmade \$100
Ketel One \$110
Grey Goose \$115
ABSOLUT Elyx \$120

GIN

Tanqueray \$85
Bombay Sapphire \$95
Hendrick's \$110

TEQUILA

Sauza Silver \$75
Camarena Reposado \$85
Patrón Silver \$140

RUM

Malibu Coconut \$72
BACARDÍ Superior \$75
Captain Morgan Original Spiced \$85
Sailor Jerry Spiced Rum \$85

AMERICAN WHISKEY

Jack Daniel's Tennessee Whiskey \$85
Jack Daniel's Tennessee Fire \$85

BOURBON WHISKEY

Jim Beam \$75
Buffalo Trace \$90
Maker's Mark \$100
Knob Creek \$110
Knob Creek Rye \$110
Woodford Reserve \$130

SCOTCH WHISKY

Dewar's White Label \$90
Johnnie Walker Black Label \$110
The Glenfiddich \$120
The Glenlivet \$125
The Balvenie DoubleWood 12 \$185

IRISH WHISKEY

Jameson \$90
Tullamore D.E.W. \$90

CANADIAN WHISKY

Canadian Club \$75
Crown Royal \$95

COGNAC

Hennessy V.S \$125
Courvoisier VSOP \$130

LIQUEUR

DISARONNO \$80
Baileys Irish Cream \$80
Kahlúa \$85
RumChata \$90
Grand Marnier \$130



BREWS AVAILABLE IN A 4-PACK, UNLESS OTHERWISE NOTED
SODAS & WATERS AVAILABLE IN A 6-PACK, UNLESS OTHERWISE NOTED



BREWS.

AMERICAN PREMIUM

- Budweiser** \$38
- Bud Light** \$38
- Michelob Ultra** \$38
- Miller Lite** \$38
- Coors Light** \$38
- O'Doul's NA** (12 oz. - 6-pack) \$38

IMPORT/CRAFT

- Labatt Blue** \$38
- Labatt Blue Light** \$38
- Corona Extra** \$45
- Heineken** \$45
- Goose Island 312** \$45
- Samuel Adams Boston Lager** \$48
- Stella Artois** \$48
- Blue Moon Belgian White** \$48
- Magic Hat #9** \$51
- Bell's Two Hearted** \$51
- Founders All Day IPA** (12 oz. - 6-pack) \$51
- Atwater Dirty Blonde** \$51

CIDER

- Blake's Flannel Mouth Cider**
(12 oz. - 6-pack) \$51

SELTZER

- Bon & Viv Spiked Seltzer**
- Black Cherry Rosemary, Grapefruit** \$51

BEER GROWLERS \$75

Ask your Suite Attendant about our rotating selections

SODAS. WATERS.

- Coca-Cola** \$20
- Diet Coke** \$20
- Coke Zero Sugar** \$20
- Sprite** \$20
- Ginger Ale** \$20
- Lemonade** (4-pack) \$20
- Iced Tea** (4-pack) \$20
- Dasani** \$30
- Smartwater Sparkling** (4-pack) \$32



MIXERS. JUICES.

Tonic Water \$20

Club Soda \$20

Orange Juice (4-pack) \$20

Cranberry Juice (4-pack) \$20

Apple Juice (4-pack) \$20

Grapefruit Juice (3 – 16 oz. bottles) \$20

Pineapple Juice (3 – 16 oz. bottles) \$20

Grenadine Syrup (750 mL bottle) \$20

Triple Sec (750 mL bottle) \$25

Sweet Vermouth (375 mL bottle) \$25

Dry Vermouth (375 mL bottle) \$25

Margarita Mix (750 mL bottle) \$30

Bloody Mary Mix (750 mL bottle) \$30

Ginger Beer (4-pack) \$30

TOPPERS. ADD-INS.

Oranges \$2

Maraschino Cherries \$2

Queen Olives \$2

Lemons & Limes \$2

Aromatic Bitters \$25

ENERGY.

Energy (4-pack) \$32

Energy Sugar Free (4-pack) \$32

HOT BEVERAGES.

Tim Hortons K-Cup Service (12 servings) \$40

Hot Chocolate (12 servings) \$45

POLICIES. PROCEDURES.

DELAWARE NORTH SPORTSERVICE SUITE INFORMATION

Delaware North Sportservice welcomes you to Little Caesars Arena, home of the Detroit Red Wings and Detroit Pistons. We are pleased to accommodate all of your Premium Suite food and beverage needs. All food and beverage services for the Suites at Little Caesars Arena are provided exclusively by Delaware North Sportservice. We are looking forward to an exciting year of providing the finest in culinary arts, beverages and service to you, the Suite holder, and your guests.

INTRODUCING YOUR 2019 DELAWARE NORTH SPORTSERVICE TEAM

Mark Sandzik

Suites Manager

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Tynissa Harris

Assistant Suites Manager

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Suite Coordinator

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LCASuites@delawarenorth.com

Pastor Jiminez

Executive Chef

Douglas Gruenwald

Suites Chef

(313) 462-8621

dgruenwald@delawarenorth.com

ORDERING PROCESS

Our Delaware North Sportservice Suite Menu has an expansive list of menu offerings and pre-event pricing for orders received before the ordering deadline. Delaware North Sportservice's preferred method of order placement is through our online ordering system, Appetize. Once your order is placed through the Appetize system, your order will be directly entered into our system without any wait time. To ensure we meet your food and beverage requirements, we request all food and beverage orders are placed by 4 p.m. two (2) business days prior to the event.

PRE-EVENT ORDER SCHEDULE

Event Date	Order by 4pm
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Sat Sun Mon	Thursday
Tuesday	Friday

Please note, 4 p.m. is a hard cutoff deadline. If you are in the process of placing an order in Appetize or call in an order after 4 p.m., we will be unable to fulfill any request that is not listed on the Suite Game Day Menu. A Suite game day order form can be emailed to you for your convenience if you miss the cutoff deadline. Please refer to this form after the 4 p.m. cutoff deadline for any game day orders. You may submit a Game Day order form in advance, and it will be processed once the doors open on the event day. You may also opt to order from the Game Day Menu upon arrival in your Suite. We ask that you allow 30 to 45 minutes for preparation and delivery of Game Day Menu items.

POLICIES. PROCEDURES.

Unless otherwise requested by you, the Suite holder, or your designate, all cold and dry food will be delivered prior to the start of the event. In ensuring the highest level of presentation, service and quality, some time- and temperature-sensitive items will be delivered after doors.

The Suite Temptations cart can be requested to stop by your Suite when placing your Advance Order or on the event day. We can only offer the cart for Pistons and Red Wings games. All food and beverage service will end promptly at the beginning of the 4th quarter for basketball events, and with ten (10) minutes remaining in the 3rd period for hockey events.

ADVANCE ORDERING

For your convenience, food and beverage orders can be made from our 2019-2020 menu up to two (2) business days prior to the event. If you miss the pre-order deadline, you may place your order from the Game Day Menu.

ORDERING OPTIONS PRIOR TO THE EVENT

There are three options for placing an order when ordering two (2) days prior to the event.

1. Online website ordering:

- Go to <https://connect.appetizeapp.com/preorders/buildorder/little-caesars-arena>
- Enter your username and password
- Proceed with the online process to place your order

2. Email the Suite Coordinator: LCASuites@delawarenorth.com

3. Call the Suite Coordinator: (313) 471-7780

We strongly encourage all Suite Administrators to order via Appetize. This ensures accuracy and is quick and convenient. Every Suite is assigned a username and unique password for their online ordering. If you have trouble accessing your account, please contact your Suite Coordinator at (313) 471-7780.

ORDERING FOOD DURING THE EVENT

Most of the items on the Suite Menu are available after the ordering deadline, including during the event. These orders will be accepted through the beginning of the 4th quarter for basketball, and ten (10) minutes remaining in the 3rd period for hockey. A credit card on file with the Delaware North Suite Office must be provided to the Suite Attendant for payment of all Game Day Menu orders. We strongly encourage you to order at least two (2) business days in advance. Not only will you pay pre-event prices but you will also have a larger selection of choices. Game Day ordering is provided as a convenience to our guests; however, it is meant to supplement the pre-event order, not replace it. Game Day orders may be placed with the Suite Attendant overseeing your Suite the day of your event. Please allow approximately 45 minutes for all Game Day orders.

NUTRITIONAL INFORMATION

Delaware North Sportservice is proud to be the exclusive caterer at Little Caesars Arena. We are proud to offer a wide variety of items on our menu. Please see the list of specific items that are gluten-free, vegetarian or include nuts throughout the menu. If you have special dietary needs and our menu does not meet your needs, please call the Suite Office at (313) 471-7780. We will work with our chef to ensure you and your guests are provided a meal that meets your dietary needs.

While we cannot 100 percent guarantee that the environment/food is nut-free, we take every precaution to ensure it is. If you or your guests have a nut allergy, please contact the Delaware North Suite Office prior to ordering.

POLICIES. PROCEDURES.

CANCELLATIONS

Should you need to cancel a food or beverage order, please contact our Suite Coordinator at (313) 471-7780 at least 24 hours prior to your event. Full price will be charged to the bill for all cancellations within 24 hours of the event date.

METHOD OF PAYMENT

OPTION 1: Credit Card on File

All Suite holders will set up an account with Delaware North Sportservice Suite Office with a major credit card. Your business's contact person will be referred to as a Suite Administrator. The Delaware North Sportservice Suite Office will keep this information on file for its authorized use. All food and beverage orders will be charged to this account unless otherwise specified. The Suite Administrator is responsible for any orders placed for their Suite. Unless otherwise instructed, at the end of an event the Suite host will be presented with an itemized bill detailing all food and beverage purchases charged to the account for that event. A Suite guest may also use their personal credit card for payment of food and beverage orders. At the end of the event, the Suite Attendant will present an itemized bill to the owner of the credit card. The methods of payment accepted are MasterCard, Visa, American Express and Discover.

OPTION 2: Escrow Account

An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, a check is sent to Delaware North Sportservice Suite Office to be deposited in the escrow account. You will receive copies of the Customer Summary from each event itemizing all charges. An escrow can be initiated with a minimum balance of \$2,000; however, we recommend \$5,000 for the initial payment. When the escrow drops below \$1,000, you will be asked to replenish your account; if the account balance reaches \$0, you will be asked to provide a credit card for all charges until the escrow account is funded.

OPTION 3: Cash

ADMINISTRATIVE CHARGE

A standard 20 percent administrative fee will be applied automatically to all food and beverage orders to cover administrative expenses.

PERSONALIZED SERVICES

During events, Suite Attendants will take additional food and beverage orders. Should you desire a private Suite Attendant or bartender services, we will be happy to provide you with the necessary staff. When ordering a private server or bartender, a 72-hour notification is required. The cost for a private bartender is \$150.00 per event.

If you would like to add a special touch to your Suite event, we would be happy to provide a mixologist for your event for a fee of \$225.00 per event.

ALCOHOLIC BEVERAGES

To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Michigan and Little Caesars Arena, no alcoholic beverages may be brought into or removed from the premises. It is the Suite holder's responsibility for securing all alcoholic beverages in the locked cabinets provided. No one under the age of twenty-one (21) can consume or possess any alcohol at any time. Delaware North Sportservice reserves the right to check for proper identification and refuse service to people who appear to be intoxicated.

PAR STOCKING SYSTEM

For your convenience, Delaware North Sportservice offers a par stock system in your Suite. This system benefits your Suite in the following ways:

- Ensures beverages in your Suite without the hassle of ordering these items for every event
- Allows beverages to be locked/unlocked at your discretion
- Provides automatic replenishment

POLICIES. PROCEDURES.

The Suite Administrator establishes a par stock and submits it to the Suite Office. Delaware North Sportservice places your par stock in your Suite, making it available for every event. When placing your food order, the Suite Administrator indicates whether they would like the beverages locked/unlocked. This is done on the website, order form or over the phone.

If guests will be attending the game but no food order is being placed, please contact the Suite Office to indicate if the fridge should be open. Delaware North Sportservice will not open the par stock without permission from an authorized user. After each event, the Suite Attendant will assess consumption and will replenish the beverages according to the par stock information.

Par stocks conclude at the end of the regular season and do not carry over into the postseason. Beverages are not available for pickup and will not be credited to your account. Special brand requests of liquor, beer, wine or mixers must be ordered six (6) business days in advance to ensure delivery.

Some restrictions or added charges may apply.

EQUIPMENT & DISPOSABLES

All Suites are provided with the necessary service equipment. Replacement fees will be assessed for missing or damaged items. Disposables will be provided at no additional cost.

CATERING

Group and corporate catering opportunities are also available in our special-function facilities. Little Caesars Arena is a unique location for holiday parties, employee gatherings and award dinners. Please contact the Catering Operations Manager at (313) 471-7174 for more information.

EXCLUSIVITY

Delaware North Sportservice is the exclusive caterer for Little Caesars Arena. It is not permissible for Suite holders or their guests to bring food and/or beverages into the Suites. If you have specific dietary restrictions or needs, please let us know. We will provide for any special requests that are made in a timely manner. Any food or beverage product brought into the Suites without proper authorization, through the Delaware North Sportservice Suite Office, will be confiscated and/or charged to the Suite holder at a normal retail price for such items. Prices do not include sales tax.

An administrative charge of 20 percent of your food and beverage order will be added to your invoice; of this, 9 percent will be distributed to the associate providing your service. The remainder will be retained by District Detroit Sportservice to provide more competitive wages to our staff. If you feel your Suite Attendant has provided a service that is of the highest quality, and you would like to reward your server, additional gratuity may be added. Please feel free to speak to a manager for further clarification. If at any time you require an item not offered on the Suite Menu, please feel free to contact the Suite Coordinator.

We will do everything possible to accommodate your special requests. Delaware North Sportservice would like to thank all of our Suite holders. Your enjoyment during events at Little Caesars Arena is our success.

MAINTENANCE REQUESTS

The Little Caesars Arena staff will provide the necessary personnel to address any maintenance issues in your Suite. During games, please contact the concierge staff on duty or let your Suite Attendant or Suites Supervisor know. During regular business hours, please contact Little Caesars Arena Stadium Services. The arena staff will make every effort to complete the repairs in a timely fashion.

POLICIES. PROCEDURES.

APPROPRIATE FAN BEHAVIOR

For the comfort, safety and enjoyment of all our guests, Little Caesars Arena requests that all Suite guests maintain appropriate behavior at all times. The Suite holder will be responsible for the conduct of their guests.

SUITE SIGNAGE/BANNERS

Attaching or displaying signs, notices or advertisements on the interior or exterior of the Suite, other than those approved in advance by Little Caesars Arena, is not allowed. Structural changes to the Suite of any kind are not permitted.

AMENDMENTS

The Detroit Red Wings and Delaware North Sportservice reserve the right to amend Little Caesars Arena Suite Rules and Regulations at any time if deemed necessary. All amendments will be communicated to the Suite Administrator via email or mail.

HOURS OF OPERATION

The doors at Little Caesars Arena will open one-and-a-half hours prior to game time. Suites remain open up to one hour after the conclusion of the event.

LOST & FOUND

We strongly recommend that personal property not be stored in your Suite overnight. The Detroit Red Wings and Delaware North Sportservice are not responsible for the loss, damage or theft of any personal property in your Suite. The Little Caesars Arena staff will inspect the Suite after each game for damage and items that have been left by guests. If an item is found in a Suite, a Suite Services staff member will contact your Suite Administrator the following business day.

HOUSEKEEPING

Complete housekeeping service will be provided after each game. Cleaning, sweeping, vacuuming, trash removal, dusting, glass and window cleaning will be performed. The housekeeping staff will also remove trash during games and is available to attend to any spills, etc.

CONSUMER ADVISORY WARNING

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.