



PACKAGES

All Packages serve 10-12 guests

DETROIT'S BARBECUE

The perfect complement to a great day at the stadium 665

CHERRY SMOKED PEPPER BRISKET ^{AVG}

All beef, house smoked and bathed in sauce

SMOKED PULLED PORK SANDWICHES

Smoked barbecue pork in our homemade barbecue sauce. Served hot with coleslaw and fresh rolls

FIVE CHEESE MAC

Cavatappi pasta in a creamy sauce made from five cheeses

BAKED BEANS ^{AVG}

Slow-cooked baked beans with mustard brown sugar, onions and smoked bacon

GARDEN SALAD ^V ^{AVG}

Cherry tomatoes, cucumber, red onion, shredded carrots with a buttermilk ranch dressing

BANANA PUDDING ^V

A classic favorite dessert to round out this tasty package

BRUNCH PACKAGE

590

EGG STRATA BAKE ^V

Organic eggs, bell peppers, caramelized onions, shredded mozzarella

CINNAMON FRENCH TOAST CASSEROLE ^V

Cinnamon and vanilla custard soaked local brioche bread, baked and topped with powdered sugar and maple syrup served with maple syrup & fresh berries

BREAKFAST MEAT BOARD

Thick cut Applewood bacon, black forest ham, apple & sage breakfast sausage

BUTTERMILK FRIED CHICKEN

BISCUITS WITH HONEY BUTTER

MASHED POTATO BOWL

With smoked cheddar cheese, roasted corn and gravy

MVP

This package scores big points with every fan! 520

FRESHLY POPPED POPCORN

WING TOSS (GF)

Our house-made seasoned crispy fried chicken wings, celery and carrots with traditional spicy buffalo, sesame apricot habanero, sweet and smoky barbecue sauces

THE SNACK ATTACK ^V

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

BLT SALAD

Romaine, bacon, cheddar cheese and tomatoes with buttermilk dressing and homemade croutons

MOZZARELLA & HEIRLOOM TOMATOES ^V

Sliced heirloom tomatoes, grilled eggplant and sliced baguette served with olive oil, balsamic vinegar, sea salt and basil pesto

SMOKED PULLED PORK SANDWICHES

Smoked barbecue pork in our homemade barbecue sauce. Served hot with coleslaw and fresh rolls

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips
*Can substitute for Kosher Dogs

^V VEGETARIAN

^{V^P} VEGAN

^{AVG} AVOIDING GLUTEN

À LA CARTE

APPETIZERS

All appetizers serve 10-12 guests unless otherwise noted

CHILLED SHRIMP BUCKET 145 FOR 30 PIECES ^{AVG} 275 FOR UPGRADE



An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail sauce with fresh cut lemons. Or upgrade to display your shrimp in a custom branded ice carving.

EASTERN MARKET DIPS AND VEGGIES ^V ^{AVG} 117

Fresh, crisp, farmstand vegetables with red pepper hummus, garlic Parmesan and French onion dips.

MICHIGAN CHEESE BOARD ^V 116

A sampling of cheeses with assorted flatbreads, crackers and honeys.

MOZZARELLA & HEIRLOOM TOMATOES ^V 125

Sliced heirloom tomatoes, grilled eggplant and sliced baguette served with olive oil, balsamic vinegar, sea salt and basil pesto.

SEASONAL FRESH FRUIT ^V ^{AVG} 125

In-season fruits, Greek yogurt agave orange dip.

BUILD YOUR OWN NACHO ^V ^{AVG} 100

TRADITIONAL Oven-roasted tortilla chips with nacho cheese sauce, sour cream, cilantro, ghost pepper salsa roja and guacamole.

Add ancho-marinated chicken ^{AVG} 140

Add southwest pulled pork ^{AVG} 150

QUESADILLA TRIO 142

• ANCHO-MARINATED CHICKEN
Served with cilantro and Monterey Jack cheese.

• CARNE ASADA
With braised brisket, chopped onions, Oaxaca cheese and poblano peppers.

• VEGETABLE ^V
Served with spinach, mushroom, onions and pepper Jack cheese. All accompanied by avocado crema and a smoky tomato salsa.

CRISPY CHICKEN TENDERS 145

Served with barbeque and ranch dipping sauces.

GREENS

All greens serve 10-12 guests unless otherwise noted.

CLASSIC CAESAR SALAD ^V 90

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our Signature Caesar dressing.

Add grilled chicken 36

ITALIAN CHOPPED SALAD 95

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese with a honey-mustard vinaigrette.

GARDEN SALAD ^V ^{AVG} 75

Cherry tomatoes, cucumber, red onion, shredded carrots with a buttermilk ranch dressing.

BLT SALAD 90

Romaine, bacon, cheddar cheese and tomatoes with buttermilk dressing and homemade croutons.

CLASSICS

All classics serve 10-12 guests.

MEATBALL BAR 158

A selection of our handcrafted meatballs served hot with fresh rolls.

- Traditional beef with marinara sauce
- Chicken with green chile verde sauce
- Thai pork with ginger-soy barbecue sauce

WING TOSS ^{AVG} 142

Our house-made seasoned crispy fried chicken wings, celery and carrots with traditional spicy buffalo, sesame apricot habanero, sweet and smoky barbecue sauces.

STEAKHOUSE BEEF TENDERLOIN 240

Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with cherry pepper relish, horseradish sauce, Dijon mustard, and mini buns.

FIVE CHEESE MAC ^V 90

Cavatappi pasta in a creamy sauce made from five cheeses.

GRILLED ENTRÉE BOARDS

Our Executive Chef has built new grilled entrée boards that are fired hot from our kitchen and delivered to your suite by the start of the event. All Entrée boards serve 10-12 guests.

CHAR-GRILLED BEEF TENDERLOIN ^{AVG} 267

Olive oil garlic & herb marinated, charred and carved over heirloom tomatoes served with smoky paprika vinaigrette.

OVEN ROASTED LEMON CHICKEN ^{AVG} 200

All-natural marinated and grilled chicken. Served with little gem potatoes and grilled vegetables.

BACKYARD FIRE ROASTED LOCAL SAUSAGES 205

In-house smoked and served with our bourbon barbecue glaze. Accompanied by three cheese macaroni and homemade vegetable coleslaw.

^V VEGETARIAN

^{V²} VEGAN

^{AVG} AVOIDING GLUTEN

À LA CARTE

SNACKS

HOUSE-MADE WARM BELGIAN PRETZELS **V** 130

- Jumbo Belgian Buttered Pretzels (3)
 - Jumbo Belgian Cinnamon Sugar Pretzels (3)
- Pretzels will be dropped after the start of the event.*

SALSA AND GUACAMOLE SAMPLER **AVG** **V** **VP** 90 PER ORDER

House-made fresh guacamole, Fresh tomato chipotle salsa and ghost pepper salsa roja with house-made tortilla chips

BOTTOMLESS SNACK ATTACK **V** 60 PER ORDER

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

BOTTOMLESS FRESHLY POPPED POPCORN **V** 35 PER ORDER

DRY-ROASTED PEANUTS **V** 20 PER ORDER

POTATO CHIPS AND GOURMET DIPS **V** 49 PER ORDER

Kettle-style potato chips with roasted garlic Parmesan and French onion dips

AVOIDING GLUTEN SNACK BASKET **V** **AVG** 32 PER BASKET, SERVES 1-2 GUESTS

There's something for everyone on Game-Day! Enjoy a selection of avoiding gluten snacks.

Levy is just one call away and a Culinary or Guest Relations Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

SANDWICHES, FLATBREADS AND WRAPS

All sandwiches and flatbreads serve 10-12 guests

CHICKEN FOCACCIA FLATBREAD SANDWICH 125

Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens

TRIO WRAP SAMPLER 130

- CUBAN WRAP **GROBBELS**
Ham, pulled pork, Swiss cheese, pickle, and mustard aioli
- CHILEAN CHICKEN WRAP
Guajillo pepper spiced chicken, jalapeno romaine slaw and queso fresco with guajillo aioli
- SPICY SHRIMP WRAP
Popcorn shrimp tossed in a spicy Sriracha BBQ sauce with Asian slaw

GRILLED CAPRESE FOCACCIA FLATBREAD SANDWICH **V** 120

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad

MINI TURKEY BLT **GROBBELS** SANDWICH 125

Smoked turkey breast, spinach, avocados, Swiss cheese, turkey bacon, stone ground mustard on multigrain rolls

SMOKED PULLED PORK SANDWICHES 130

Smoked barbecue pork in our homemade barbecue sauce. Served hot with coleslaw and fresh rolls

BURGERS AND DOGS

All burgers and dogs serve 10-12 guests. Gluten-free buns available upon request

MINI CHEDDAR CHEESE BURGER 150, 2 BURGERS PER GUEST

Topped with bacon onion jam, and red wine aioli on toasted brioche bun

HOT DOGS 95

Grilled hot dogs served with all the traditional condiments and potato chips

KOSHER DOGS 105

Grilled hot dogs served with all the traditional condiments and potato chips

CONEY ISLAND DOGS 119

Grilled hot dogs, Detroit-style Coney Island chili, diced onions, assorted mustards, and potato chips

SWEET SPOT

All of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends

LET THEM EAT CAKE! **V**

CHICAGO-STYLE CHEESECAKE 75 PER ORDER

Traditional Chicago-style cheesecake in a butter cookie crust

SIX LAYER CARROT CAKE 85 PER ORDER, SERVES 14

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and toasted pecans

HOME-MADE BUMPY CAKE 90

With fresh berries and whipped cream

GOURMET COOKIES AND BROWNIES 112

A sweet assortment of gourmet cookies and brownies

GOURMET DESSERT BARS 150

An assortment of our specialty dessert cart bars

CHEF SPECIALTY CAKES

Our in-house Pastry Chef will create a custom; homemade personalized, decorated layer-cake for your next celebration—birthdays, anniversaries, graduations, etc

All specialty cake orders must be submitted three business days before event.

1/4 Sheet 100 (Serves about 20 guests)

9" Round 95 (Serves about 10 guests)

V VEGETARIAN

VP VEGAN

AVG AVOIDING GLUTEN

DETROIT LIONS MERCHANDISE



2020 Quick Order Catalog



CLEAR REUSABLE BAG
12.00



\$50 GIFT CARD
@ The Stadium Collection
Good anytime of the year!
Open Monday - Friday
10:00am - 6:00pm



NEW ERA CAP
Classic Pro (Blue)
19.99
Unisex, Adjustable



PINT GLASS
GAMEDAY 16 OZ
14.99



12OZ CAN COOLIE
FOOTBALL PRINT
5.99



FOOTBALL
SIGNATURE SERIES
39.99



PLUSH BEAR
#1 FAN - 8.5"
9.99



WINE GLASS
TERVIS 9 OZ
19.99



FLAT FOAM FINGER
4.99



47 BRAND CAP
MVP Classic (Gray)
25.00
Unisex, Adjustable



KEYCHAIN
BOTTLE OPENER
4.99



SHOT GLASS
GAMEDAY 2 OZ
9.99



PENNANT STRIPE
PRIMARY 12X30
4.99



DECAL SHORT
SPORT 3X4
3.00



4.5" VINYL FOOTBALL
4.99



2X3 FORD FIELD
MAGNET
6.99

THE STADIUM COLLECTION - OFFICIAL STADIUM STORE OF THE DETROIT LIONS
VISIT OUR SUITE LEVEL STORE LOCATED ON THE 5TH FLOOR, ACROSS FROM SUITE 512.
OR VISIT OUR MAIN STORE LOCATED ON THE FIRST FLOOR, GATE A ENTRANCE, SECTION 100.
OPEN ALL YEAR LONG! MONDAY-FRIDAY 10:00AM-6:00PM
FACEBOOK & INSTAGRAM @THESTADIUMCOLLECTION

WORK WITH YOUR GUEST RELATIONS REPRESENTATIVE ON ANY SPECIAL REQUESTS.

BEVERAGES

LOCAL CRAFT

Sold by 6-pack unless otherwise indicated

- ATWATER DIRTY BLONDE 36
- BELL'S TWO HEARTED (16OZ 4-PACK) 36
- FOUNDERS DAY ALL DAY IPA 36
- OLD NATION M43 (16OZ 4-PACK) 36

NATIONAL CRAFT

Sold by 6-pack unless otherwise indicated

- BLUE MOON BELGIAN WHITE 36
- BLUE MOON LIGHT SKY 36
- NEW BELGIUM FAT TIRE 36
- SIERRA NEVADA
- HAZY LITTLE THING 36

IMPORT LAGER

Sold by 6-pack unless otherwise indicated

- CORONA EXTRA 36
- CORONA PREMIER 36
- LABATT BLUE 33
- LABATT BLUE LIGHT 33
- MODELO ESPECIAL 36
- STELLA ARTOIS (4-PACK) 36

AMERICAN LAGER

Sold by 6-pack unless otherwise indicated

- BUDWEISER 33
- BUD LIGHT 33
- COORS LIGHT 33
- MICHELOB ULTRA 33
- MILLER LITE 33

SELTZER & CIDER

Sold by 6-pack unless otherwise indicated

- BUD LIGHT SELTZER BLACK CHERRY 34
- BUD LIGHT SELTZER
- STRAWBERRY LEMONADE 34
- VIZZY SELTZER PINEAPPLE MANGO 34
- VIRTUE MICHIGAN APPLE CIDER 36

LIQUOR

VODKA

- SMIRNOFF 82
- ABSOLUT 92
- TITO'S HANDMADE 98
- KETEL ONE 95

GIN

- TANQUERAY 98
- TANQUERAY 10 125
- HENDRICK'S 145

TEQUILA

- JOSE CUERVO ESPECIAL 72
- HORNITOS BLANCO 78
- CASAMIGOS BLANCO 125
- CASAMIGOS REPOSADO 138
- CASAMIGOS ANEJO 155
- PATRON SILVER 130
- DEL MAGUEY VIDA MEZCAL 95

RUM

- BACARDI SUPERIOR 54
- BACARDI 8 78
- CAPTAIN MORGAN 65
- SAILOR JERRY 75

BOURBON / WHISKEY

- JIM BEAM 90
- CROWN ROYAL 110
- BULLIET 108
- KNOB CREEK 120
- KNOB CREEK RYE 115
- BASIL HAYDEN'S 160
- WOODFORD RESERVE 130
- JACK DANIEL'S 104
- JAMESON 78
- JOHNNIE WALKER RED 70
- JOHNNIE WALKER BLACK 87
- SKREWBALL PEANUT BUTTER WHISKEY 100
- THE GLENLIVET 12 145
- THE MACALLAN 12 170

COGNAC

- HENNESSY VS 168

CORDIALS

- GRAND MARNIER 110
- COINTREAU 108
- FIREBALL 78
- APEROL 88

SPECIALTY DRINKS

All of our cocktail packages serve 10-12 guests

THE MIMOSA BAR 100 PER ORDER

La Marca Prosecco and a trio of fruit juices served with an assortment of fresh fruit and berries

BLOODY MARY PACKAGE 120 PER ORDER

Premium vodka and Bloody Mary mix served with beef straws, pickles, green olives, cheese cubes and pepperoncini

HAND-CRAFTED MOSCOW MULE 225 PER ORDER

With Tito's vodka, ginger beer and four (4) Detroit Lions souvenir copper mugs

BEVERAGES

WHITE WINE

CHARDONNAY

KENDALL-JACKSON 52
SONOMA-CUTRER 70
CELANI FAMILY VINEYARDS 115

PINOT GRIGIO

DA VINCI PINOT GRIGIO 50
SANTA MARGHERITA 72

SAUVIGNON BLANC

KONO SAUVIGNON BLANC 48
KIM CRAWFORD 62

REISLING

CHATEAU STE. MICHELLE 40

ROSE

RUFFINO SPARKLING ROSE 50
FLEUR DE MER 60

SPARKLING / CHAMPAGNE

LAMARCA PROSECCO 60
NICOLAS FEUILLATTE BRUT 112
VEUVE CLICQUOT
YELLOW LABEL 190

RED WINE

PINOT NOIR

MEIOMI 68
LA CREMA 58

MERLOT

PARDUCCI MERLOT 48
MURPHY GOODE 54

MALBEC

ALAMOS 52

CABERNET SAUVIGNON

LOUIS MARTINI 60
JOSH CRAFTSMAN'S COLLECTION 65

RED BLENDS

19 CRIMES 46
CONUNDRUM 60
THE PRISONER 150
CELANI FAMILY VINEYARDS
TENACIOUS PROPRIETARY RED 165

BROWN ESTATE WINERY

HOUSE OF BROWN
CHARDONNAY 60
CHAOS THEORY RED BLEND 90

CHILL

Sold by 6-pack unless otherwise indicated

WATER AND SOFT DRINKS

AQUAFINA BOTTLED WATER 30
LIFEWTR (4-PACK) 30
PEPSI 20
DIET PEPSI 20
PEPSI ZERO SUGAR 20
SIERRA MIST 20
DIET SIERRA MIST 20
MOUNTAIN DEW 20
MUG ROOT BEER 20
DOLE LEMONADE (4-PACK) 20
PURE LEAF TEA (4-PACK) 20
BUBLY LIME 20
BUBLY RASPBERRY 20
GATORADE COOL BLUE 32
GATORADE FRUIT PUNCH 32
STARBUCKS UNSWEETENED
COLD BREW (4-PACK) 32
STARBUCKS VANILLA FRAPPUCINO
(4-PACK) 34
SCHWEPES GINGER ALE 20
SCHWEPES DIET GINGER ALE 20

JUICES, MIXERS AND BAR SUPPLIES

OCEAN SPRAY CRANBERRY JUICE 14
TROPICANA GRAPEFRUIT JUICE 14
TROPICANA ORANGE JUICE 14
TOMATO JUICE 14
BUNDABERG GINGER BEER 22
SCHWEPES TONIC WATER 18
SCHWEPES CLUB SODA 18 BLOODY
MARY MIX 18
SOUR MIX 18
MARGARITA MIX 18
LIME JUICE 18
LEMONS AND LIMES 6
STUFFED OLIVES 8
TABASCO SAUCE 8
WORCESTERSHIRE 8

WINE ENHANCEMENTS



LIONS ETCHED
STEMLESS WINE
GLASSES

79/set of four (4)



LIONS STAINLESS
STEEL TUMBLERS

99/set of four (4)

GOURMET COFFEE SERVICE

INCLUDES A PERSONAL KEURIG
MACHINE, ASSORTED COFFEES, TEAS
AND HOT CHOCOLATE PODS 75

THE SCOOP

BE A TEAM PLAYER DRINK RESPONSIBLY

The Detroit Lions and Levy are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Ford Field a safe and exciting place for everyone.

BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury Suite.

1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.)

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 313-262-2109 and they can help you make your selections.

2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 2:00 p.m. EST three business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Guest Relations Representative at Ford Field. Orders can also be received via e-mail at fordfieldsuites@LevyRestaurants.com, and for licensed suite holders to order online www.e-levy.com/fordfield.

HOURS OF OPERATION

Location Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections.

For licensed suite holders, online ordering is now available at www.e-levy.com/fordfield.

To reach a Representative, dial: 313-262-2109 or e-mail: fordfieldsuites@LevyRestaurants.com.

QUICK REFERENCE LIST

Levy Guest Relations Representative
313-262-2109

Ford Field Leased Suite Holders
www.e-levy.com/fordfield

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. EST, three business days prior to each event.

If for any reason a game is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the game is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. EST the BUSINESS day prior to the event will not be charged.

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite tablet.

To maintain compliance with the rules and regulations set forth by the State of Michigan, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Ford Field.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Levy, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Ford Field, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT FORD FIELD

Your favorite team's turf becomes the backdrop for an unforgettable gathering. From gourmet feasts on the field to stadium favorites made just for you, your guests will feel like they're in a league of their own.

Great Spaces for Corporate Meetings and Events, Weddings, Bat and Bar Mitzvahs, Management Retreats, Holiday Parties, Fundraising Galas, Team Building Events or any other event ranging from 10 to over 1,000 guests.

Contact our Group Sales department today to learn more. 313-262-2260, ext. 1.
<http://www.detroitlions.com/ford-field/event-booking.html>