



# SAVOR...

## SUITE MENU

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### Van Andel Arena

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



# Packages

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

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

## Taco Bar

Dip into our SAVOR Salsa with our Housemade Tortilla Chips and Jalapeño Chicken Poppers. Then enjoy the made-from-scratch Chicken Adobo and Braised Chili Beef on Flour or Corn Tortillas with Fresh Made Toppings. Accompanied with Cinnamon Dusted Churros and Chocolate and Caramel Dipping Sauces. 205

## Concessions Sampler

All of our Concessions favorites right in your suite. Snack on Fresh Popcorn, Hot Pretzels with Cheese Sauce and SAVOR Tortilla Chips with Nacho Cheese Sauce. Also comes with Crispy Chicken Tenders and our Stadium Sampler with Italian Sausage, Wisconsin Bratwurst and Smoked Kielbasa, all braised in Beer with Peppers and Onions. Finish with Hand Spun Cotton Candy. 205

## Wraps and Salad Board

A platter of Assorted Wraps including Veggie, Beef Tenderloin and Chicken Caesar Wraps, served with a Garden Fresh Salad, Market Fresh Fruit Platter, Chilled Spinach Dip with Fresh Vegetables and Pita Chips and SAVOR Kettle Chips & Dip. Enjoy Fresh Baked Cookies as Dessert. 205

[MORE PACKAGES ▶](#)





# Packages

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## Family Favorites

A platter of Seasonal Fresh Fruit along with Hot Pretzel Sticks with Warm Cheese Dip, Chicken Tenders, Beef Burger Sliders and All Beef Mini Hot Dogs. Finish with Fresh Baked Cookies and Brownies. Condiments include Ranch, Ketchup, Mustard, Sliced Cheese, Diced Onions and Dill Pickle Shreddies. 205

## The Pizzeria

Choose any 3 of our fresh made Peppino's Pizzas: Classic Cheese, Pepperoni, Garden Fresh, Hawaiian, Meat Lovers or The Works. Includes Cheesy Breadsticks with Marinara Dipping Sauce, Kettle Chips with French Onion Dip, Vegetable Crudite and Candy Bites. 205

## The Blue Line

Chilled Spinach Dip served with Fresh Vegetables and Pita Chips. Barbecue Chicken Drummies, Hamburger and Pulled Pork Sliders served with Cheese Slices, Dill Pickle Shreds, Condiments, Barbecue Sauce and Assorted Cookies and Brownies for Dessert. 200

MORE PACKAGES ►



# Packages

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

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

## Mac & Cheese Bar

Fresh made Macaroni and Cheese with Shaved Tenderloin, Broccoli and Bacon to top it off. Includes Dessert Bars. 150

## The Greek Package

A build your own Gyro package with three choices of proteins: Traditional Gyro Meat, 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 Pepperoncinis. 205

## Asian Package

Tangerine Orange Chicken, Teriyaki Chicken, Veggie Pot Stickers, Veggie Spring Rolls with White Rice. Chop Sticks, To-Go-Boxes and Fortune Cookies. 205

MORE PACKAGES ►



# Vegan Package

All items serve 4-6 guests. Popcorn included with all Packages.

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

## Indian Package

Alu Chole (Indian Stew made with Potatoes and Garbanzo Beans in a Spicy Onion Tomato Sauce) comes with Basmati Rice, served with Pakoras (Indian Fritters with a Crispy Exterior and a Soft Veggie Inside), Samosas (Pastry filled with Seasoned Potatoes, Peas and Herbs). 125





# Snacks

All items serve 10-14 guests.

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

## **Sweet & Salty •**

Kettle chips with French Onion Dip, Endless Popcorn,  
Assorted Cookies and Brownies 44

## **Premium Mixed Nuts •**

Assortment of Cashews, Almonds, Pecans and Peanuts 36

## **Kettle Cooked Chips •**

Served with French Onion Dip 33

## **Tortilla Chips •**

Served with Fresh Salsa 27

## **Bottomless Popcorn •**

Fresh popped and never runs out 22



# Anu Sushi

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

**Chicken Gyoza**  
18

**Vegetable Gyoza**  
18

**Seaweed Salad**  
18

**Squid Salad**  
18

**Veggie Roll**  
20

**Tempura Shrimp Roll**  
25

**California Roll**  
25

**Spicy Tuna roll**  
28

**Vegetable Spring roll**  
28

**Crunchy Crab Roll**  
28

**Philadelphia Roll**  
28

**Flaming Crab Roll**  
30

**California Combo**  
30

**Crunchy Shrimp Roll**  
30

**Seafood Spring Roll**  
30

**Ocean Roll**  
35



# Cold Starters

All items serve 10-14 guests.

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

## **Mexican Layer Dip •**

Layers of Refried Beans, Salsa, Fire Roasted Corn, Black Beans, a blend of Cheeses, Lettuce and Tomato. Accented with Fresh Sour Cream and accompanied by Tortilla Chips 42

## **Pita Dip Trio •**

3 Homemade Dips (Traditional and Sun-dried Tomato Hummus and Ranch Dressing) with Grilled Pita and Veggies 38

## **Chilled Spinach Dip •**

Traditional Spinach Dip served with Pita Chips and Vegetable Dippers 40

## **Market Fresh Fruit **GF** •**

Artistically displayed Seasonal Fresh Cut Fruit 48

[MORE STARTERS ▶](#)





# Cold Starters

All items serve 10-14 guests.

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

## **Artisan Cheese Board •**

A hand-crafted assortment of Gourmet Cheeses and Crackers 53

## **Charcuterie Display**

Cured and Smoked Meats, Pickled Vegetables, Cheese, Condiments and Toast Points 113

## **Vegetable Crudité **GF** •**

Fresh cut Garden Vegetables, Herb-Ranch Dressing and Traditional Hummus 41

## **Jumbo Shrimp Cocktail **GF****

Served with House-made Cocktail Sauce and Lemon Wedges 73

## **Chilled Beef Tenderloin**

Seasoned and grilled to perfection, chilled and sliced, served with Silver Dollar Rolls and Horseradish Cream Sauce 155

[MORE STARTERS ▶](#)



# Hot Starters

All items serve 10-14 guests.

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

## Chicken Drummies •

A large selection of Crispy Fried Chicken Drummies tossed in your choice of sauce (Buffalo, Garlic or Barbecue) or enjoy them Plain 52

## Chicken Tenders •

Crispy Tenders served with Honey Mustard, Ranch and Barbecue Sauce for dipping 88

## Gluten Free Chicken Tenders **GF** •

Gluten free Crispy Chicken Tenders served with Honey Mustard, Ranch and Barbecue Sauce for dipping. Serves 4 to 6 guests 48

## Jalapeño Chicken Poppers •

Chicken Poppers stuffed with Jalapeño Cheddar Cheese served with Roasted Poblano and Avocado Ranch Dressing on the side 48

## BBQ Meatballs •

Homestyle Meatballs smothered in Barbecue Sauce 35

[MORE STARTERS ▶](#)



# Hot Starters

All items serve 10-14 guests.

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

## **Soft Pretzels •**

Bavarian style served with Mustard and Warm Cheese for dipping 39

## **Potato Skins •**

Oven roasted Idaho Potato Skins, Melted Aged Cheddar Cheese, Smoked Bacon Bits and Fresh Green Onions served with Sour Cream and Ranch Dressing 53

## **Spinach Artichoke Dip •**

A warm and creamy combination of Braised Artichokes and Baby Spinach with blend of Italian Cheeses served with Tortilla Chips 43

## **Buffalo Chicken Dip •**

Buffalo Chicken Dip served with Tortilla Chips 42





# Between the Breads

All items serve 10-14 guests.

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

## HOT

### **Pulled Pork Sliders**

House smoked and Slow-cooked Pork served with Barbecue Sauce 70

### **Bratwurst Minis** •

Miniature Johnsonville Brats served with Beer Braised Peppers and Onions 63

### **Gourmet Burgers** •

Angus Beef Sliders, Diced Onions, Dill Pickle Shreddies, Aged Cheddar Cheese served with Fresh Buns, Mustard, Ketchup and Mayonnaise 78

### **Hot Dogs** •

All Beef Minis, Diced Onion, Mustard, Ketchup and Fresh Buns 63

### **Stadium Sampler** •

(4) of each: Bratwurst, Kielbasa and Italian Sausage, served with Sauerkraut, Sautéed Peppers and Onions, Yellow Mustard, Fresh Buns 68

### **Sliced Beef Brisket**

Smoked low and slow served with Barbecue Sauce, Dill Pickle Shreddies and Sweet Mini Rolls 85

### **Chicken Sliders** •

Mini Breaded Chicken Sliders with Garlic Aioli and Sliced Pickles 70



# Between the Breads

All items serve 10-14 guests.

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

## COLD

### **The Van Andel Sub •**

A Swiss Oval Baguette layered with Swiss & Cheddar Cheeses, Smoked Ham, Oven Roasted Turkey, Genoa Salami and topped with Lettuce and Tomato. Shaved Red Onion, Banana Peppers, Mayonnaise and Mustard are served on the side 79

### **Southwest Spicy Wraps •**

Black Bean Crumbles, Spanish Rice, Chipotle Ranch, Salsa and Shredded Cheddar 48

### **Chicken Caesar Wraps •**

Grilled Chicken, Romaine, Shredded Parmesan, Caesar Dressing, Flour Tortilla 48

### **Chicken Club Wraps •**

Grilled Chicken, Smoked Bacon, Lettuce, Tomato and Avocado Mayonnaise 58





# Pizza

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

## **Cheese •**

Three Cheese Blend 31

## **Pepperoni •**

Cheese and Pepperoni 35

## **Hawaiian •**

Cheese, Pineapple and Ham 35

## **Garden •**

Cheese and Fresh Vegetables 35

## **The Works •**

Cheese, Pepperoni, Sausage, Onions, Mushrooms and Peppers 35

## **Meat Lovers •**

Cheese, Pepperoni, Ham, Bacon and Sausage 35

## **Cheesy Bread •**

Flavored with Garlic and Butter. Topped with Melted Cheese and served with a side of Marinara Sauce 13





# Salads

All items serve 10-14 guests.

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

## **Chef's Salad •**

Chopped Romaine lettuce topped with Bacon, Ham, Turkey, Matchstick Carrots, Red Onions, Tomato with Cheddar and Swiss Cheese. Ranch and Fat Free Italian Dressings are served on the side 48

## **Garden House •**

Baby Field Greens, Tomato, Sliced Red Onion, Cucumbers, Herbed Croutons, House-made Balsamic Vinaigrette 33

## **Caesar Salad •**

Fresh Romaine Lettuce, Parmesan Cheese and Housemade Croutons served with Creamy Caesar Dressing 39

## **Greek Salad •**

Romaine topped with sliced Red Onion, Mixed Olives, Cucumbers, Banana Peppers and Feta Cheese. Accompanied with Greek Dressing 38

## **Add Grilled Chicken**

20



# Entrée Selections

All items serve 10-14 guests.

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

## **Chicken Marsala**

Pan-seared Boneless Chicken Breast, Sautéed Mushrooms, Garlic and Marsala Wine, Smashed Red Skin-Chive Potatoes, Haricot Verts, Fresh Rolls and Butter 125

## **Atlantic Salmon**

Wild-Caught, baked, Lemon-Caper-Dill Sauce, Wild Rice Pilaf, Grilled Asparagus, Fresh Rolls and Butter 135

## **Beef Tenderloin**

Seasoned and grilled to perfection, Red Wine Demi-Glace, Roasted Fingerling Potatoes, Creamed Spinach and Horseradish Cream Sauce, Fresh Rolls and Butter 205





# Sweets

All items serve 10-14 guests.

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

## **Flourless Chocolate Cake** **GF** •

Four pieces of Flourless Chocolate Cake. A rich dense finish to a great evening 29

## **Candy Bar Bites** •

Assortment of Mini Candy Bites 18

## **Over the Top Riches**

An individual piece of Traverse City Cheesecake Company's Traditional and Cherry Swirl Cheesecakes, accompanied by Sweet Street's Rich Choc'late Lovin' Spoon Cake and Brilliant Red Velvet Cake. Topped off with a half dozen hand dipped Chocolate Covered Strawberries 53

## **Gluten Free Dessert Shooters** **GF** •

Cappuccino, Salted Caramel and Raspberry Lemon Shooters 46

## **Cake Pops** •

Enjoy a dozen Assorted Cake Pops 30

## **Blue Bunny Ice Cream Load'd Sundaes** •

Choose from Chocolate Brownie Bomb, Bunny Tracks or Mint Chocolate Chunk 8

**MORE SWEETS** ▶





# Sweets

All items serve 10-14 guests.

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

## **Sweet Street Dessert Sampler**

GMO and additive free Cookies (Chocolate Chunk with Pretzel and Salted Caramel Crunch) accompanied by individual slices of Assorted Cheesecake 46

## **Gourmet Cookies •**

Housemade, served by the dozen 36

## **Triple-Chocolate Brownies •**

Creamy and delicious, served by the dozen 36

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

By the Dozen 36

## **Dessert Bar Sampler •**

An assorted, petite dessert platter including: Pecan Bars, Caramel Flan Bars, Raspberry Macaroon Bars and Chocolate Swirl Bars 46

## **Cinnamon Dusted Churros •**

With Chocolate and Caramel Dipping Sauces 25

## **Special Occasion Cakes**

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



# Refresh

**GF** Gluten Free Items

**Soft Drinks**

6 Pack: Pepsi, Diet Pepsi, Twist Mist, Mountain Dew, Ginger Ale, Mug Root Beer, Orange Crush, Brisk Lemonade 18

**Aquafina Water**

6 Pack 16

**Bubly Sparkling Water**

6 Pack: Mango, Lemon, Raspberry, Strawberry 16

**Domestic Beer**

6 Pack: Budweiser, Bud Light, Coors Light, Miller Lite, O'Doul's 26

**Premium Domestic Beer**

6 Pack: Labatt Blue, Michelob Ultra 26

**Import Beer**

6 Pack: Corona, Heineken 28

6 Pack: Stella Artois 37

**Craft Beer**

6 Pack: Bell's Two Hearted IPA, Deschutes Fresh Squeezed IPA, Founders Solid Gold, Perrin Black, Blue Moon, Fat Tire, Founder's All Day IPA 35

**Seasonal Craft Beer**

Ask your server for details

**Cider Beer**

6 Pack: Angry Orchard **GF** 32

6 Pack: Octorock **GF** 34

**Mike's Hard Flavors**

6 Pack: Mike's Hard Lemonade, Mike's Black Cherry 28

**White Claw**

6 Pack: Black Cherry, Mango 38

**Party Pack**

6 Pack of Michigan Craft Beers 40

MORE REFRESH ►

## WHITES

### Canyon Road Chardonnay

Modesto, CA 28

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

### Canyon Road Pinot Grigio

Modesto, CA 28

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

### Babich Black Label Sauvignon Blanc

New Zealand 39

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.

### Château Grand Traverse Semi Dry Riesling 🇺🇸

Old Mission, MI 40

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

### Kendall Jackson Chardonnay

Sonoma, CA 43

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

### Bowers Harbor Pinot Grigio 🇺🇸

Old Mission, MI 43

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.

### Willamette Valley Riesling

Willamette Valley, OR 52

This semi-sweet wine opens with vibrant aromatics of citrus, stonefruit and tropics that leap from the glass. The mouthfeel is juicy and luscious with bright acidity that activates the palate for beautiful movement and highlights flavors of peach, tangerine, pear and honeysuckle. The finish is wonderfully persistent with balance of sweetness and refreshing crispness.

### Fleurs de Prairie Rose

Cotes de Provence, France 46

Crafted in the traditional Provencal style, Fleurs de Prairie is a pale salmon color with delicate flavors of strawberry, rose petals, and herbs. Its bright, refreshing acidity makes it a perfect companion with a meal or as an aperitif.

### Cakebread Chardonnay

Napa Valley, CA 100

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.

### Far Niente Chardonnay

Napa Valley, California 125

Opens with light tropical aromas alongside melon, juicy citrus and a layer of toasted oak and mineral. The silky entry introduces bright melon and citrus notes complementary to the nose, then progresses to a creamy, structured mid palate.

### Salt of the Earth Moscato

Madera, California 35

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

### La Spinetta Moscato d'Asti Bricco Quaglia

Piedmont, Italy 72

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

### Kim Crawford Pinot Grigio

Marlborough, New Zealand 68

Aromas of apple, pear and ginger, then picks up some citrusy flavors on the palate before ending on a note of orange zest. It's medium in weight, with a dry, silky feel as it glides across the palate.

MORE REFRESH ►



REDS

Canyon Road Merlot

Modesto, CA 28

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

Modesto, CA 28

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

Robert Mondavi Cabernet Sauvignon Private Selection

California 43

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

Kendall Jackson Cabernet Sauvignon

Sonoma, CA 54

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

Calista Pinot Noir

Sonoma, Monterey and Mendocino Counties, CA 52

Dark and velvety, it has aromas of cherry pie and baking spice followed by flavors of rhubarb, ripe cherry, plum and cranberry.

Sebastiani Merlot

Sonoma County, CA 60

The color is immediately striking with a dark garnet red hue. The wine has black cherry, ripe cranberry and raspberry pie fruit aromas mixed with graphite pencil shavings and black tea. The flavors are delicious, fruit forward cherries and cranberries coupled with baker's chocolate and vanilla from the oak presence. Overall, a riper style, richer style of Merlot than in the past with enough tannin to frame in the generous fruit flavors.

Trapiche Broquel Malbec

Los Arboles, Tunuyan, Uco Valley 55

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.

Kim Crawford Pinot Noir: South Island

New Zealand 68

Rich, ripe fruit aromas of read and black berries, complimented by hints of licorice and spice, with subtle oak influences.

Justin Cabernet Sauvignon

Paso Robles, CA 93

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

Faust Cabernet Sauvignon

Napa Valley, California 125

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

Rabble Red Blend

Paso Robles, CA 60

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.

Kaiken Estate Malbec

Mendoza, Argentina 60

The youth of our Malbec Estate 2018 can be appreciated in its vivid purplish red color. Red fruit aromas like plum and blackberries supplement notes of chocolate and tobacco. In the palate, this wine reveals an extraordinary freshness and soft tannins.

MORE REFRESH ▶

Vodka

Belvedere  
Lake BartezeK  
145

Belvedere  
Smogory Forest  
145

Grey Goose  
125

Ketel One  
95

Belvedere  
77

Tito's  
77

Smirnoff  
53

Rum

Captain Morgan Spiced  
60

Bacardi Superior  
52

Bourbon

Coppercraft  
180

Maker's Mark  
100

Jim Beam  
73

Gin

Coppercraft  
110

Bombay Sapphire  
85

Tanqueray  
77

Whiskey

Crown Royal  
96

Crown Royal Apple  
96

Jack Daniel's  
88

Fireball  
68

Seagram's 7  
52

Scotch

Johnny Walker Black  
170

Dewar's  
85

Tequila

Don Julio 1942  
325

Familia Camarena Silver  
100

Sauza  
63

Pints

Don Julio Blanco  
80

Jack Daniel's  
49

Bombay Sapphire  
47

Tito's  
44

Jose Cuervo Gold  
42

Captain Morgan Spiced  
35

Mixers

By the Bottle

Energy Drinks  
4 Pack 29

Ginger Beer  
6 Pack 28

Coffee Carafe  
17

Soda Water  
13

Tonic Water  
13

Cranberry Juice  
13

Orange Juice  
13

Cut Lemons/Limes  
7

MORE REFRESH ▶





# Batch Cocktails

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

## **Captain Punch**

Captain Morgan White and Coconut Rums, Orange Juice, Pineapple Juice and a splash of Grenadine 70

## **Moscow Mule**

Smirnoff Vodka, Fresh Mint, Mint Simple Syrup, Ginger Beer, Lime Juice, Limes, Fresh Ginger 70

## **Strawberry Basil Ritas**

Limeade, Water, Camarena Silver Tequila, Sliced Strawberries and Basil 70

## **Electric Lemonade**

Raspberry Vodka, Blue Curacao, Sour Mix and Sierra Mist 70

## **Mojito**

Lemons, Mint Leaves, Water, Sugar, Svedka 70

## **Traditional Sangria**

100% high quality Spanish Tempranilla blended with Lemon, Orange and a touch of Cinnamon. Well balanced, fruity and refreshing 50

## **Batch of the Day**

Ask your server for details



# Suite Information

## Advance Ordering

Food and beverage orders may be placed with our suite catering manager by calling (616) 742-6231, during daily business hours from 9 am to 4 pm. On event days, our staff will be available to assist you from 9 am until the conclusion of the event. To avoid confusion, please specify suite number, suite owner, date and time of the event for which you are ordering, as well as the name and phone number of the party placing the order. We encourage you to appoint one person to place all orders to develop more effective communications and to avoid duplication of orders. **To ensure that SAVOR will satisfy all of your food and beverage requirements, we request that you place your orders by 12 Noon, one (1) day prior to the event.** Example: Thursday for Friday, Friday for Saturday, Sunday, and Monday, etc. Any orders placed after this time can only be ordered from the Event Day Menu.

## Event Day Menu

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

[MORE SUITE INFORMATION ►](#)

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**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.

If you desire a dedicated suite attendant or bartender to remain exclusively in your suite for an event, please contact the Suite Catering Office at (616) 742-6231. Please allow 5 days notification to ensure your request can be accommodated.

**Payment Procedures**

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

**Administration Charges And Taxes**

All food and beverage charges are subject to a 18 percent (18%) Administrative Fee. 2.75 percent (2.75%) of the total amount of this Administrative Fee is distributed to the employees. 15.25 percent (15.25%) 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**

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

**Alcoholic Beverages**

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

Michigan State Law prohibits the consumption of any alcoholic beverages by any person under the age of 21. It is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite.

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

**Contact Us**

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