



# WINGS EVENT CENTER



## MEETING & EVENT GUIDE

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# ALL DAY MEETING PACKAGE

**\$29**  
per person

*Includes All of the Following  
and One Themed Break*

## *Breakfast Buffet*

**1 ½ hours service time**

- Scrambled Eggs with Chives
- Sausage & Maple Smoked Bacon
- Freshly Cut Seasonal Fruit
- Vanilla Yogurt with Fresh Berries and Granola
- Apple and Orange Juice
- Assorted Bagels with a Trio of Cream Cheeses

## *Beverage Service*

**Up to 8 Hours**

- Freshly Brewed Coffee
- Decaffeinated Coffee
- Assorted Herbal and Organic Teas
- Bottled Water
- Assorted Soft Drinks

# THEMED BREAKS

## *Please Select one*

**1 ½ Hour Service Time**

**\$14**  
*per person*

### *Puck Drop*

- Pita Chips
- Pretzel Rods
- Fresh Vegetable Crudit 
- Warm Smoked Cheddar and Bacon Dip
- Warm Spinach and Artichoke Dip
- Roasted Red Pepper Hummus
- Creamy Ranch Dip

**\$13**  
*per person*

### *At the Game*

- Gourmet Popcorn:  
Stadium Popcorn, White Cheddar, Sriracha, and Caramel
- Soft Cheddar Pretzels bites with creamy ranch

**\$13**  
*per person*

### *Mid Day Snack*

- Assorted Candy Bars
- Goldfish and Cheetos
- House Made Chocolate Chip Cookies

**\$14**  
*per person*

### *Take a Break*

- Assorted Gourmet Cheeses and Crackers
- Vegetable Crudit  with Roasted Red Pepper Hummus
- Creamy Ranch Dip
- House Made Chocolate Chip and Oatmeal Cookies





# BREAKFAST

## *1 1/2 Hour Service Time*

**\$12**  
*per person*

### *Morning Start Buffet*

**(Same as Page 3)**

*Includes Freshly Brewed Coffee, Decaffeinated Coffee, Orange Juice and Apple Juice, and Bottled Water*

- Scrambled Eggs with Chives
- Sausage & Maple Smoked Bacon
- Freshly Cut Seasonal Fruit
- Vanilla Yogurt with Fresh Berries and Granola
- Apple and Orange Juice
- Assorted Bagels with a Trio of Cream Cheeses

**\$9**  
*per person*

### *Omelet Station*

*One Chef per 50 Guests at \$100 per Chef*

- Fresh Eggs or Egg Whites Cooked-To-Order with
- Diced Ham, Bacon Crumbles, Bell Peppers, Onions, Tomatoes, Sliced Mushrooms and Shredded Cheddar.



# DINNER

## Buffets

Per Person Pricing

### TACO BAR

\$24

**Pick Two:**

- Fire Braised Shredded Chicken
- Season Ground Beef
- Sautéed Fajita Style Chickpeas  
Mushrooms, Bell Pepper  
& Onion

**Included:**

- Spanish Rice
- Tortilla Chips
- Soft Shell Flour Tortillas
- Queso
- Shredded Cheese
- Shredded Lettuce
- Salsa
- Sour Cream
- Guacamole
- Fresh Lemonade & Iced Tea

### PIZZA PARTY

\$21

- Hungry Howie's Assorted Pizzas
- Three Cheese Howie Bread  
with Sauces
- Caesar Salad
- Broccoli & Carrots with Ranch Dip
- Assorted Dessert Bars
- Fresh Lemonade & Iced Tea

### DELI BUFFET

\$23

- Fresh Sliced Roast Beef & Turkey
- Chicken Salad
- Lettuce, Tomatoes, Onions  
& Pickles
- Sliced Cheddar
- Provolone
- Mustard, Mayonnaise &  
Horseradish Mayo
- Assorted Breads
- Broccoli Cheddar Soup
- Kettle Chips
- Assorted Cookies
- Fresh Lemonade & Iced Tea

### THE MITTEN

\$25

- Grandpa's Yooper Pasties
- Grilled Skewered Chicken with  
Michigan Honey & Thyme Glaze
- Mixed Greens with Kiln Dried  
Cherries, Red Onions &  
Bleu Cheese with White  
Balsamic Vinaigrette
- Roasted Asparagus
- Baked Apple Crisp
- Fresh Lemonade & Iced Tea

### THE TAILGATER

\$22

- Grilled Hamburgers
- Winters Hot Dogs
- Coney Chili Sauce
- Baked Beans
- Sliced Swiss
- Cheddar
- Tomatoes, Lettuce, Onions,  
Relish & Pickles, Ketchup,  
Mustard, Mayonnaise
- Sour Cream Macaroni Salad
- Kettle Chips
- Assorted Cookies
- Fresh Lemonade & Iced Tea

### SMOKEHOUSE

\$25

- Old Burdick's Pulled Pork  
With Assorted BBQ Sauces
- Smoked Beef Brisket
- Macaroni & Cheese
- Hawaiian Rolls
- Kettle Chips
- Assorted Cookies
- Fresh Lemonade & Iced Tea

**Pepsi products available  
at \$2.75/person**

*only applicable to buffets*

## Plated Meal

25 Person Minimum

### 3 Course Menu Served with Dinner Rolls and Butter

**House Salad** - Mixed Field Greens, Carrot, Cucumber, Tomato, served with Ranch and Balsamic Vinaigrette.

**Entree** - Choice of:

- Filet - 6oz Filet, Red Wine Demi Glace, Roasted Garlic Whipped Potatoes, Chef Choice Vegetable (GF)
- Salmon - 6 oz Salmon Fillet, Lemon Dill Cream Sauce, Wild Rice Pilaf, Chef Choice Vegetable (GF)
- Chicken - 7 oz Chicken Breast, Rosemary Thyme Glaze, Rosemary Thyme Roasted Potatoes, Chef's Choice Vegetable (GF/DF)

**Dessert** - New York Style Cheesecake with Raspberry Coulis

Custom menus available upon request.

All prices are subject to a 22% service charge and an applicable Michigan sales tax.



**\$33**  
per person





# HORS D'OEUVRES

## *Hors d'Oeuvres Selection*

**Each Order Contains 25 pieces**

\$75	Smoked Salmon Crostini with Lemon Dill Aioli
\$50	Fresh Mozzarella, Grape Tomatoes and Basil Skewers with Balsamic Glaze
\$75	Shrimp Cocktail
\$40	BBQ Meatballs
\$50	Soft Pretzel Stick & Cheese Dip
\$65	Pork Pot Stickers with Hoisin Glaze
\$75	Bacon and Shrimp with Cream Cheese on a Roasted Jalapeno
\$50	Grilled Chicken Bites - Sweet Habanero Glazed, Tzatziki or Buffalo
\$45	Bacon Wrapped Water Chestnuts with Hoisin Glaze
\$55	Boneless Wings with Ranch or Blue Cheese, Celery and Assorted Sauces
\$55	Bone-In Wings with Assorted Sauces
\$35	Mini Corn Dogs with Mustard and Ketchup

## *Hors d'Oeuvres Displays*

**Each Display Serves 25 Guests  
2 hour service time**

### *MEAT & CHEESE BOARD \$195*

- A selection of Cheeses
- Corridor Sausage
- Genoa Salami
- Seasonal Fruit Selection and Crackers

### *DIP ZONE \$175*

- Spinach Artichoke
- Buffalo Chicken
- Beer Cheese
- Tortilla Chips
- Grilled Pita Bread and Pretzel Rods

### *GRILLED & RAW VEGETABLE BAR \$175*

- Assorted Grilled and Chilled Vegetables with Balsamic Drizzle
- Assorted Fresh Vegetables with Ranch
- Roasted Red Pepper Hummus

### *MARINATED FLANK STEAK WITH SOFT PITA \$185*

- Sliced Flank Steak with Garlic Balsamic Reduction
- Pickled Red Onions
- Arugula
- Grilled Pita Bread

Minimum 25 people.  
Custom menus available upon request.  
All prices are subject to a 22% service charge and an applicable Michigan sales tax.





# BAR & BEVERAGE SERVICE

Restrictions May Apply

## Full Beverage Service

Up To 6 Hours of Service

**\$12**  
per person

- Freshly Brewed Coffee
- Decaffeinated Coffee
- Assorted Herbal and Organic Teas
- Bottled Water
- Assorted Soft Drinks

## Bar Service

### HOUSE BRANDS

- Absolut Vodka
- Bacardi Rum
- Captain Morgan Spiced Rum
- Dewar's White Label Scotch
- Jack Daniel's Whiskey
- Seagrams 7 Whiskey
- Cuervo Gold Tequila

### PREMIUM BRANDS

- Titos Vodka
- Johnnie Walker Red Scotch Whiskey
- Crown Royal Whiskey
- Patrón Silver Tequila
- Maker's Mark Bourbon
- Tanqueray Gin

## Hosted & Cash Bar Service

### HOST AND CASH BARS

#### PRICING PER DRINK/GLASS

- HOUSE BRANDS \$7/\$9
- PREMIUM BRANDS \$8/\$10
- HOUSE WINE \$8/\$9
- DOMESTIC BEER \$5.50 /\$6.50
- IMPORTED BEER \$7.50/\$ 8.50
- SPECIALTY & CRAFT BEER \$7.50/ \$8.50

### DRAFT BEER

#### PRICING PER KEG

- Keg = Approx 124 16oz. drafts
- DOMESTICS START AT \$395/ ½ bbl
- IMPORTS START AT \$550/ ½ bbl
- SPECIALTY & CRAFT START AT \$550/ ½ bbl

### SPECIAL REQUESTS, TOP SHELF BRANDS & CASH BARS AVAILABLE

\*Host Beer is served in bottles and Cans. Draft Beer is available, full keg must be purchased see Draft Beer options.

\*Bartender fees \$150 charge unless \$350 in sales host or cash





# AUDIO VISUAL

*Please inform your sales manager of any cabling needs*

Prices listed per day, up to 8 hours unless otherwise noted

Packages – Available for most catering spaces

\$400

## **DISPLAY & SOUND PACKAGE I**

- TV Cart and Portable PA System;
- 72' High Definition TV on Cart with Blu-Ray Player & HDMI
- 2 Behringer Speakers on Legs
- 1 Four Channel Mixer
- 1 Wired Microphone
- 1 Auxiliary Connector for Guest's Media Device

\$300

## **DISPLAY & SOUND PACKAGE II**

- Projector & Screen and Portable PA System
- Projector Cart & Screen
- 2 Behringer Speakers on Legs
- 1 Four Channel Mixer
- 1 Wired Microphone
- 1 Auxiliary Connector for Guest's Media Device

\$600

## **DISPLAY, LIGHTING & SOUND PACKAGE I**

- TV Cart, Portable PA System, and Full Uplighting
- 72' High Definition TV on Cart with Blu-Ray Player & HDMI
- 2 Behringer Speakers on Legs
- 1 Four Channel Mixer
- 1 Wired Microphone
- 1 Auxiliary Connector for Guest's Media Device
- 12 Uplights Displayed Around Room in Guest's Color Choice

\$500

## **DISPLAY, LIGHTING & SOUND PACKAGE II**

- Projector & Screen, Portable PA System, and Full Uplighting
- Projector Cart and Screen
- Behringer Speakers on Legs
- 1 Four Channel Mixer
- 1 Wired Microphone
- 1 Auxiliary Connector for Guest's Media Device
- 12 Uplights Displayed Around Room in Guest's Color Choice

## **SUPPORTING A/V EQUIPMENT**

- 72" high definition tv on cart with blu-ray and HDMI \$250
- Projector and Screen \$200
- Projector Only \$125
- Screen Only \$100
- Portable PA System \$150
- Wireless Microphone \$75
- Wired Microphone \$35
- Lavalier Microphone \$120
- 1 Uplight \$25
- 208/110 amp Power Drop \$250
- 3 Phase Power for Distro \$600

Special Cabling ask for pricing

## **DEDICATED EVENT INTERNET**

Wireless 3 MB Up & Down, 50 Devices additional speed and connections available *\$150 Max.*

Wired 3MB Up & Down, One Connection additional speed and connections available *\$50*

## **DEDICATED TECHNICIAN**

Dedicated Event Technicians are available upon request to assist with all of your audio and visual needs. Dedicated Event Technicians are working exclusively on your event to ensure that your meeting runs smoothly.

### **8AM - 11PM MONDAY – FRIDAY**

*\$90 per hour minimum 2 hours*

### **8AM - 11PM SATURDAY – SUNDAY**

*\$125 per hour minimum 2 hours*

All prices are subject to a 22% service charge and an applicable Michigan sales tax.



# EVENT ENHANCEMENTS

## *Prices listed per day*

\$8 ea	8'x30' Table
\$8 ea	30" High Top Table
\$1.50 ea	Chair
\$7 ea	Table Linen
\$15 ea	Centerpieces
\$15 ea	8 ft Pipe & Drape
\$15 ea	3 ft Pipe & Drape
\$15 ea	Bike Rack
\$25 ea	Podium
\$25 ea	Easel
\$10 ea	Floor Lamp
\$15 ea	Cornhole Game Set
\$15 ea	Shuffleboard Game Set
\$50 ea	Upright Cooler
\$35 ea	Ice Bin Filled with Ice







***THE NEST*** 80 GUESTS \$750 or \$350 w/catering

Plan your next event with us in this intimate hangout, The Nest. From birthdays to team building and life celebrations, this private venue offers a flexible space to cater to your needs and also features a dedicated full bar service.

***BAR 242*** 110 GUESTS \$750 or \$350 w/catering

Located inside The Main Arena at Wings Event Center with direct access to the stands, Bar 242 is a popular choice for corporate and group outings to get the full entertainment experience while staying connected to the game. The sports bar features four flat screen TVs and a full bar service with high top seating perfect for mingling or networking.

***THE OVERLOOK*** 350 GUESTS \$1000 or \$500 w/catering

The Overlook is our largest private venue with flexible event space no matter the occasion, seating up to 350 guests. We are able to provide world class catering with full service that can be customized to your event needs. From butler-passed Hors d'Oeuvres to chef-attended buffet stations and more.

***THE STAGE*** 60 GUESTS \$750 or \$350 w/catering

Just inside door 7, this venue has quick access to all three rinks, is perfect for a classroom style meeting, team building or networking. Whether hosting a meeting with associates or hosting a corporate outing, this space is versatile to handle whatever your needs might be.





# PRIVATE EVENT SPACE



## GUEST MAP

- A Ticket Office
- B Main Lobby
- C Hockey Services
- D Hockey Offices
- E Bar 242 Entrance
- F The Nest
- G Special Events Offices
- H Kingfisher Cafe
- I Security / Concession Offices
- J Heritage Hall
- K The Stage
- L The Overlook
- Ⓢ ATM
- ♿ Restrooms
- ⬆ Elevator
- # Facility Doors

SPACE	LENGTH (FT)	WIDTH (FT)	HEIGHT (FT)	SQ FEET	Classroom	U Shape	Banquet	Cocktail
The Nest	62	20	9	1,200	80	36	80	120
Bar 242	44	34	8	1,500	60	40	110	160
The Overlook	105	137	8	5,300	350	100	450	600
The Stage	105	97	8.5	1,500	80	36	100	160
Penalty Box	22	18	10	375			35	40
Heritage Hall	47	15	9.7	700	30	20	50	50
Birthday Room	25	17	10	425			35	40
Coaches Room	23	23	8.5	525	30	36	50	60





# FREQUENTLY ASKED QUESTIONS

## *When is my final guest count due?*

The final guest count is due 5 days prior to the event.

## *Can you accommodate vegetarians or vegans?*

Yes!

## *What type of food allergies can you accommodate?*

Our Executive Chef and catering managers will work with you to accommodate any food allergies and special dietary needs. We routinely design menus to eliminate top allergens like tree nuts, peanuts, wheat, shellfish, etc.

## *Do you allow me to provide my own food and beverage in the meeting room?*

To ensure safety and comply with state and local health regulations, Wings Event Center is the only authorized licensee to sell, serve or furnish food, liquor, beer, and wine on the Stadium premises. If you are looking to purchase a “buy out”, please let your sales rep know.

## *When are my details (set up, menu, audio visual, etc) due?*

In order for our staff to ensure your meeting runs smoothly, we require the final details of your event 10 days prior to the date of your arrival.

## *Is there an additional service charge?*

All pricing is subject to an additional 22% service charge and applicable Michigan sales tax.

## *Is there a minimum number of guests required to order food and beverage?*

Menus that have a minimum number of guests are identified throughout. Otherwise, there is no minimum required.

## *Is gratuity included?*

Gratuities are additional and at your discretion based on the quality of service provided.

## *What if I decide to cancel my event?*

If you need to cancel for any reason, there is no charge up to 7 business days before your event. If you need to cancel after *7 business days you will be charged 50% of your event total.*

## *What if I want my food delivered at a certain time?*

We can accommodate whatever time you decide you would like your food delivered, just let your sales rep know!