



At Levy Restaurants, we have a passion for food and enthusiasm for creating stellar dining experiences. The excitement inspires us to create equally exciting menus to enjoy throughout the whole day. The mouthwatering options are endless and include the finest ingredients and playful presentations designed to make your visit to The Palace of Auburn Hills a great one!

From appetizers to entrées we are proud to present you
with an all-star culinary line-up.

BON APPÉTIT!

Your Team at

Levy Restaurants

GAME-DAY LINE-UP

Our Game-Day Line-Up features an array of appetizers, side salads, snacks, hot dogs and sandwiches that can be ordered on game day. You can make selections straight from this portion of the menu during the game by contacting your Suite Attendant.

01 // PALACE DAY OF EVENT PACKAGE

02 // APPETIZERS AND SALADS

03 // ENTRÉES, SANDWICHES AND DOGS

04 // SNACKS

05 // AVOIDING GLUTEN

06 // SUITE SWEETS

PALACE DAY OF EVENT PACKAGE

SERVED FOR A MINIMUM OF TWELVE GUESTS. 42.00 PER PERSON

Dig into major event-day flavor with these snacks, sandwiches and classics.

BOTTOMLESS FRESHLY POPPED POPCORN

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing.

SALSA AND GUACAMOLE SAMPLER

Housemade fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp tortilla chips.

BOTTOMLESS SNACK ATTACK

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

MARKET FRESH VEGETABLES

Served with firecracker ranch dressing.

STEAK FLATBREAD SANDWICH

Garlic and black pepper crusted short rib, horseradish aioli red onion, vine ripe tomato, blue cheese and field greens.

PALACE HOT DOGS

Everyone's favorite! Served with potato chips and your favorite hot dog condiments: relish, shredded cheddar cheese, diced onion, mustard, and ketchup.

MACARONI SALAD

A creamy classic with bacon, eggs, onion and tomatoes.

UPGRADE YOUR HOTDOGS TO KOSHER DOGS FOR JUST 1.00 MORE PER PERSON!
43.00 PER PERSON

APPETIZERS AND SALADS

SERVES 10-12 GUESTS UNLESS OTHERWISE NOTED

CHILLED SHRIMP COCKTAIL

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail and rémoulade sauces with fresh cut lemons.

130.00 for 30 pieces

MARKET FRESH FRUIT

An assortment of seasonal fresh fruit from our local produce provider.

65.00

MARKET FRESH VEGETABLES

An assortment of seasonal fresh vegetables from our local produce provider. Served with firecracker ranch dressing.

55.00

CLASSIC CAESAR SALAD

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

65.00

Add grilled chicken, steak or shrimp.

85.00

ITALIAN CHOPPED SALAD

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

85.00

BLT SALAD

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

75.00

HIGH PROTEIN VEGETARIAN SALAD

Mixed greens, kale, tofu, chickpeas, grilled corn and assorted vegetables and a chia seed vinaigrette. 85.00

LOADED POTATO SALAD

Bacon, cheddar cheese, scallions and sour cream. 65.00

COLESLAW

Crisp cabbage in a sweet and sour dressing. 35.00

BAKED BEANS

Slow-cooked baked beans with mustard brown sugar, onions and smoked bacon. 40.00

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings served with blue cheese dressing.

60 wings per order 80.00

CRISPY CHICKEN TENDERS

Everyone's favorite! Served with honey mustard, barbeque, and ranch dipping sauces.

48 pieces per order 60.00

FRENCH FRIES

An arena favorite! 45.00

NACHO FIESTA BAR

Served hot with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers.

65.00 per order

ENTRÉES, SANDWICHES AND DOGS

SERVES 6-8 GUESTS UNLESS OTHERWISE NOTED

THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses.

70.00

CHICKEN AND STEAK FLATBREAD SANDWICH DUO

Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens. Garlic and black pepper crusted short rib, horseradish aioli red onion, vine ripe tomato, blue cheese and field greens.

90.00

Serves six people.

GRILLED CAPRESE FLATBREAD SANDWICH

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

80.00

SMOKED PORK SANDWICHES

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

90.00

PALACE HOT DOGS

Everyone's favorite! Served with potato chips and your favorite hot dog condiments: relish, shredded cheddar cheese, diced onion, mustard, and ketchup. 2 hotdogs per person.

55.00

KOSHER DOGS

Made with 100% beef grilled to juicy perfection and served hot with all the traditional condiments and potato chips. 2 hotdogs per person.

65.00

GUILT-FREE HOT DOGS

Low-fat turkey hot dogs with condiments and baked potato chips.

2 hotdogs per person.

55.00

VEGGIE BURGERS

Black bean, brown rice and oat bran burgers served on mini wheat buns.

85.00

BARBECUE BURGER

Artisan Cheddar, Levy barbecue sauce and topped with crisp bacon on toasted brioche bun.

85.00

SNACKS

SERVES 10-12 GUESTS UNLESS OTHERWISE NOTED

SALSA AND GUACAMOLE SAMPLER

Housemade fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp tortilla chips.
35.00 per order

BOTTOMLESS SNACK ATTACK

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

PRETZEL CROSTINI AND SPREADS

Accompanied by beer cheese and deviled egg spread.
42.00 per basket

BOTTOMLESS FRESHLY POPPED POPCORN

25.00 per basket

DRY-ROASTED PEANUTS

13.00 per basket

SNACK MIX

14.00 per basket

PRETZEL TWISTS

13.00 per basket

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips.
24.00 per basket

AVOIDING GLUTEN

SERVES 1-2 GUESTS. 21.95 PER BASKET

AVOIDING GLUTEN SNACK BASKET

There's something for everyone on Game-Day! Enjoy a selection of avoiding-gluten snacks which may include the following items:

- Cherry Lärabar
- Food Should Taste Good Olive Tortilla Chips
- Caramel and Cheddar Popcorn
- Eden Organic Berry Mix
- NuGo Free Dark Chocolate Bar

SUITE SWEETS

SERVES 6-8 GUESTS UNLESS OTHERWISE NOTED

GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies
and brownies.
60.00

CARAMEL CORN

Housemade in our pastry shop, the finest
you'll ever have!
26.00
For a little indulgence add chocolate!
29.00

CHEERS

Levy Restaurants is proud to offer you a wine list that boasts the top rated wines from Wine Spectator's 'Top 100 Wines of the Year.' We offer wines with a variety of characters, styles and bold flavors, providing you with the ultimate pairings for your savory food selections. Thirsty for a cocktail? Choose from our extensive list of premium liquors, beer, mixers and soft drinks.

08 // SPECIALTY DRINKS

09 // BEER FLIGHTS

10 // BEER

11 // WHITE WINE

13 // RED WINE

15 // WINE CONTINUED

16 // LIQUOR

18 // CHILL

19 // THE SCOOP

SPECIALTY DRINKS

SERVES 6 GUESTS UNLESS OTHERWISE NOTED

CHERRY LIMEADE COOLER

Midori liqueur, Torani Cherry Lime,
housemade limeade, lime and
maraschino cherries.
80.00 per pitcher

SPICY WILDBERRY BREW

Stoli Hot, Finest Call Wildberry Puree,
Torani Salted Caramel Syrup, ginger beer
and rosemary.
60.00 per pitcher

TEXAS MARGARITA

El jimador Tequila, Cointreau, lime juice
and simple syrup.
60.00 per pitcher

BEER FLIGHTS

Not sure which beer to pick for your group?
Why not try a variety with our flight package.
Our Beer Flight package includes an assorted
6 pack of 3 different beers (2 bottles of each).
Let your group Taste, Discover and Enjoy a
few options and your suite attendant will be
happy to bring you additional six-packs of
your favorites throughout the event.

PERFECT BUNDLE

Bud Light
Labatt Blue
Miller Lite
38.00

TRIPLE THREAT

Bells Two Hearted Ale
Founders Dirty Bastard
Atwater Dirty Blonde
41.00

EUROPEAN LINE UP

Stella Artois
Heineken
Amstel Light
41.00

BEER IN MEXICO FLIGHT

Corona Extra
Dos Equis
Modelo Especial
41.00

LOCAL CRAFT FLIGHT

A selection of Local Michigan Craft Beers.
41.00

BEER

SOLD BY THE SIX-PACK UNLESS OTHERWISE NOTED

Budweiser 33.00
Bud Light 33.00
Miller Lite 33.00
Coors Light 33.00
Labatt 36.00
Labatt Light 36.00
Heineken 36.00
Heineken Premium Light 36.00
Michelob Ultra 33.00
Corona Extra 36.00
Corona Light 36.00
Guinness Pub Draft (4-pack) 36.00
Sam Adams 33.00
Sam Adams Rebel IPA 33.00
Sam Adams Seasonal 33.00
Angry Orchard 'Crisp Apple' Cider 33.00
Blue Moon White Belgium Ale 36.00
Stella Artois 33.00
Shock Top Belgian White Ale 33.00
Dos Equis 36.00
Modelo Especial 36.00
Leinenkugel Shandy 33.00
Lagunitas IPA 33.00

WHITE WINE

MADRIA WHITE SANGRIA

A delicious blend of Moscato wine with hints of orange, peach and apple, this white sangria has the right amount of sweetness and refreshment to enliven your summer cocktails.

40.00 per pitcher.

Serves six people.

BUBBLY

Lunetta Prosecco, Veneto, Italy

Fragrant, with enticing aromas of apple and peach. A refreshingly dry sparkler with fine bubbles and crisp fruit flavors.

40.00

Korbel Brut, California

Lively aromas of citrus and cinnamon roll leading to crisp flavors of orange, lime, vanilla and a hint of strawberry.

38.00

Domaine Chandon Brut, California

Complex flavors of apple and pear accented by citrus spice and notes of almond and brioche that build on the crisp finish.

70.00

Veuve Clicquot 'Yellow Label'

Brut, Reims, France

Perhaps the most famous of all Champagnes, fresh and fragrant with a soft, creamy texture balanced by cleansing acidity.

125.00

BRIGHT AND BRISK

Little Black Dress Pinot Grigio, California

Apple, pear and lemongrass aromas lead to flavors of crisp notes of citrus blossom and tangerine.

38.00

Maso Canali Pinot Grigio, Italy

Ripe nectarine and light citrus flavors are enhanced by a body that is round and juicy.

50.00

FRESH AND FRUITY

New Age White Blend, San Rafael, Argentina

A blend of Torrontes and Sauvignon blanc that is a bit fruity, a bit dry, a bit fizzy and a whole lot of fun. An instant classic.

45.00

Covey Run Riesling, Washington

Scents of white jasmine blossoms wet with rain and minerality. On the palate, fresh kaffir lime, stone fruit (think nectarines and apricots) with well balanced, refreshing acidity.

45.00

Seven Daughters Moscato, California

Fresh and fruity with sweet apricot, peach and tropical fruit cocktail flavors. If you prefer a sweeter wine, this one is for you.

38.00

Roscato, Rosso Dolce, Italy (Sweet Red)

An irresistible, delicately sweet, gently fizzy red wine from northern Italy.

45.00

WHITE WINE

TART AND TANGY

*Kim Crawford Sauvignon Blanc,
Marlborough, New Zealand*

Pink grapefruit, key lime, passion fruit and pineapple leap from the glass and tempt your senses. A classic fan favorite.

45.00

*Markham Sauvignon Blanc,
Napa Valley, California*

Flavors of apricot, honeydew melon and ruby grapefruit are full on the palate with a bright, clean finish.

50.00

CREAMY AND COMPLEX

Storypoint Chardonnay, California

Our smooth and aromatic Chardonnay was sourced from Sonoma County, Mendocino County and Lake County resulting in a luscious, silky wine. Storypoint Chardonnay embraces the variety's incredible fruit character with bright aromas and flavors and a rich palate.

50.00

*Kendall-Jackson 'Vintner's Reserve'
Chardonnay, California*

A classic hall of fame selection, tropical flavors such as pineapple, mango, and papaya explode on your palate.

45.00

LaCrema Chardonnay, Monterey, California

Bright pineapple and exotic floral tones with a round, rich and creamy texture.

A guaranteed winner.

45.00

*Sonoma-Cutrer Chardonnay,
Sonoma Coast, California*

Bosc pear and white peach are accented with toasted nuts, oak spice, a hint of vanilla, and a touch of butter.

An all-star chardonnay.

57.00

*Cakebread Cellars Chardonnay,
Napa, California*

Luxuriously fragrant aromas ripe pear, apple, and guava are complemented by hints of honeysuckle, mineral, and toasted oak.

95.00

RED WINE

MADRIA RED SANGRIA

Ruby red, infused with orange, lemon and lime, Madria Sangria Tradicional adds a lively citrus zing to any get-together.
40.00 per pitcher

Serves six people.

RIPE AND RICH

Mark West Pinot Noir, California

Generous flavors of cherries, red berries, dark fruit, and a hint of baking spices.
37.00

MacMurray Central Coast Pinot Noir, California

Ripe, fruit forward flavors with a crisp acidity are characteristic of this vintage in the glass.
50.00

Meiomi Pinot Noir, California

Rich cherry flavors are complemented by notes of cedar, raspberry, and strawberry. A definite MVP candidate.
41.00

14 Hands Merlot, Washington State

Round and mellow with expressive flavors of black cherries and blackberries are joined by subtle nuances of mocha and spice.
33.00

Dreaming Tree 'Crush' Red Blend, California

Aromas and flavors of juicy raspberry and mixed berries emerge from this soft and approachable wine with caramel oak notes.
50.00

SPICY AND SUPPLE

Gascón Malbec, Mendoza, Argentina

Full-bodied wine with a deep violet color, displaying characteristics of blackberry, blueberry, plum, dark cherry, and a hint of mocha.
50.00

Frescobaldi 'Nippozzano' Chianti, Ruffina, Italy'

Dense black cherry flavors prevail over hints of spice, with a touch of rustic old world flavors that make it a classic Chianti.
62.00

Edna Valley Vineyard Cabernet Sauvignon, California

Medium-bodied red wine in a classic style with ripe dark fruit flavors complemented by hints of dusty vanilla, leather, anise and cocoa powder.
50.00

RED WINE

BIG AND BOLD

Columbia Crest 'Grand Estates' Cabernet Sauvignon, Columbia Valley, Washington

A mellow expression of Cabernet with chocolate covered cherry and cassis flavors, with a soft finish.

38.00

Rancho Zabaco Sonoma Heritage Vines Zinfandel, California

Capturing jammy blackberry and spicy black pepper flavors, demonstrating the classic and distinctive characteristics of Zinfandel. With caramelized flavors and toasty notes complementing the dark, rich fruit flavors and approachable mouthfeel.

60.00

Louis Martini Cabernet Sauvignon, Sonoma, California

Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla.

55.00

Simi Cabernet Sauvignon, Alexander Valley, California

Aromas of baking spices, hints of cedar, chocolate and toasty oak notes frame bright fruit of red cherry, black plum, and cranberry.

67.00

Chimney Rock Cabernet Sauvignon, Napa Valley, California

Rich, ripe, and extracted flavors of currant, cedar, blackberry, and mineral linger joyfully on a long, elegant finish.

97.00

Celani Tenacious, Napa Valley, California

Deep and full-bodied, Tenacious is a proprietary red wine that is nearly as popular now as Cabernet Sauvignon, but with more softness and less tannin to please the plates of those who favor these traits. Estate-grown and bottled, Tenacious matures unfinned and unfiltered for 22 months in new French Oak. You will not see "Reserve" on the label of this wine because it was built to be enjoyed today.

160.00

Saldo Zinfandel Northern California

Saldo is the prototypical Zinfandel, produced from a blend of some of California's most renowned Zinfandel vineyards and regions. Our select growers include historic vineyards in Napa, Sonoma, Lake Amador, Mendocino, and Contra Costa counties. The word "Saldo" is of Latin origin often referring to "from here and there" or in this case, representing our sourcing of Zinfandel from regions "here and there" across Northern California. This rich wine displays aromas of black fruits and baked blueberry pie with a dense concentration of flavor and smooth tannins with a peppery finish.

77.00

Prisoner Zinfandel Napa Valley, California

The wine is a blend of Zinfandel, Cabernet Sauvignon, Syrah, Petite Sirah and Charbono. The wine features enticing aromas of bing cherry, espresso, and roasted fig. Persistent flavors of ripe raspberry, pomegranate and wild berry linger harmoniously for a smooth and luscious finish.

77.00

WINE CONTINUED

HOUSE WINE

Copper Ridge, California - Chardonnay
30.00

Beringer, California - White Zinfandel
30.00

Copper Ridge, California - Merlot
30.00

*Copper Ridge, California -
Cabernet Sauvignon*
30.00

MICHIGAN WINE

*Leelanau Cellars Moscato
'Tall Ship', Michigan*

Sweet and crisp with notes of peach,
apricot and citrus.
35.00

Comet Riesling, Old Mission Peninsula

A perfect expression of northern Michigan
Riesling. This medium dry classic shows
aromatic and rich stone fruit, with hints of
green apple and citrus and nice minerality.
35.00

*Chateau Grand Traverse Pinot Grigio,
Old Mission Peninsula*

This dry white wine displays bright acidity
and beautiful mineral qualities with
wonderful fruit.
35.00

*Chateau Grand Traverse Silhouette
'Red Blend', Old Mission Peninsula*

Silhouette is an off-dry style, premium
red wine blend of Cabernet Franc, Gamay
Noir, Merlot, Pinot Noir, Pinot Meunier and
Dornfelder. It is fruity and rich in body with
subtle mellowing from aging for 22 months
in new and seasoned French and American
oak barrels.
35.00

LIQUOR

VODKA

Tito's Handmade 70.00
Absolut 66.00
Absolut Citron 66.00
Grey Goose 90.00
Grey Goose L'Orange 90.00
Grey Goose La Poire 90.00
Grey Goose Le Citron 90.00
Grey Goose Cherry Noir 90.00
Stolichnaya 65.00
Ciroc 90.00
Ciroc Red Berry 90.00
Sea Vodka Peach 70.00
Sea Vodka Dark Berry 70.00
Sea Vodka Platinum 70.00

SCOTCH

Dewar's 68.00
Dewar's 12 Year 95.00
The Macallan 12 Year Old 110.00
Glenmorangie 90.00
Chivas Regal 80.00
Johnnie Walker Black 85.00
Johnnie Walker Red 65.00

WHISKEY

Jack Daniel's 65.00
Woodford Reserve 90.00
Jim Beam 68.00
Knob Creek 85.00
Knob Creek Rye 85.00
Canadian Club 50.00
Maker's Mark 90.00
Crown Royal 70.00
Seagram's V.O. 50.00
Jameson Irish 60.00
Gentleman Jack 95.00

GIN

Bombay 50.00
Bombay Sapphire 65.00
Beefeater 60.00
Tanqueray 60.00
Hendrick's 90.00

LIQUOR

TEQUILA

Jose Cuervo Gold 65.00
Jose Cuervo Tradicional 75.00
El Jimador Resposado 65.00
1800 Tequila 80.00
Patrón Silver 110.00
Maestro Dobel Platinum 105.00

RUM

Bacardi Superior 50.00
Bacardi Gold 50.00
Bacardi Limón 45.00
Malibu 58.00
Captain Morgan 50.00

COGNAC / BRANDY

Christian Brothers Brandy 65.00
Hennessey VS 105.00
Courvoisier VSOP 105.00

CORDIALS

Chambord 80.00
Bailey's Original Irish Cream 68.00
Cointreau 79.00
Grand Marnier 85.00
Disaronno Amaretto 70.00
Kahlúa 68.00
Jägermeister 68.00
Fireball Cinnamon Whiskey 40.00
RumChata 68.00
Martini & Rossi Dry Vermouth
(375mL) 20.00
Martini & Rossi Sweet Vermouth
(375mL) 20.00

SOLD BY THE SIX-PACK UNLESS OTHERWISE NOTED

SOFT DRINKS

Coca-Cola 16.00
Diet Coke 16.00
Caffeine Free Diet Coke 16.50
Sprite 16.00
Sprite Zero 16.50
FUZE Iced Tea 16.50
Ginger Ale 16.50
Barq's Root Beer 16.50
Minute Maid Lemonade 16.00
Fanta Orange 16.00

JUICES

Cranberry Juice 13.00
Grapefruit Juice 13.00
Orange Juice 13.00
Pineapple Juice 13.00
Apple Juice 13.00
V8 13.00

WATER AND CLUB SODA

Palace Bottled Water 10.00
Smart Water Bottled Water 16.50
Tonic Water 16.50
Club Soda 16.50
Perrier Water (4-pack) 20.00

MISCELLANEOUS BEVERAGES

Fresh-Roasted
Regular Coffee 18.00

Fresh-Roasted
Decaffeinated Coffee 18.00

Hot Chocolate 18.00

BAR SUPPLIES

Bloody Mary Mix 10.00
Sour Mix 10.00
Margarita Mix 10.00

BAR SUPPLIES - COMPLEMENTARY

Lemons and Limes
Stuffed Olives
Cocktail Onions
Tabasco Sauce
Worcestershire

THE SCOOP

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/thepalace.

To reach a Representative, dial: 248-377-8313
or e-mail: suitecatering@palacenet.com.

QUICK REFERENCE LIST

Levy Restaurants Guest Relations Representative 248-377-8313
Levy Restaurants Suite Catering General Manager 248-377-8450
Palace Leased Suite Holders: www.e-levy.com/thepalace

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 8:00 p.m. EST, two business days prior to each event.

Orders can also be received via e-mail at suitecatering@palacenet.com, and for Licensed Suiteholders to order online at www.e-levy.com/thepalace. Orders can be arranged with the assistance of a Guest Relations Representative at 248-377-8313 during normal business hours.

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.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

THE SCOOP

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

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 The Palace of Auburn Hills.
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 Restaurants 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. It's really one-stop shopping balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

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.

THE SCOOP

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 Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants 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 Restaurants, 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 19% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees, however, service employees in Suites and In-Seat Service areas do receive a sales commission. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at The Palace of Auburn Hills, 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 THE PALACE

The rich tradition at The Palace of Auburn Hills is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Over nine great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the Palace Event Staff at 248-377-8467.