



**WELCOME**  
TO THE SUITES AT THE PALACE OF AUBURN HILLS







CHEF DESIGNED

# GAME-DAY LINEUP

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Our Game-Day Lineup 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.

DAY OF EVENT PACKAGE

APPETIZERS & SALADS

SANDWICHES & DOGS

SNACKS

SWEETS





# PALACE DAY OF EVENT

## PACKAGE

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**

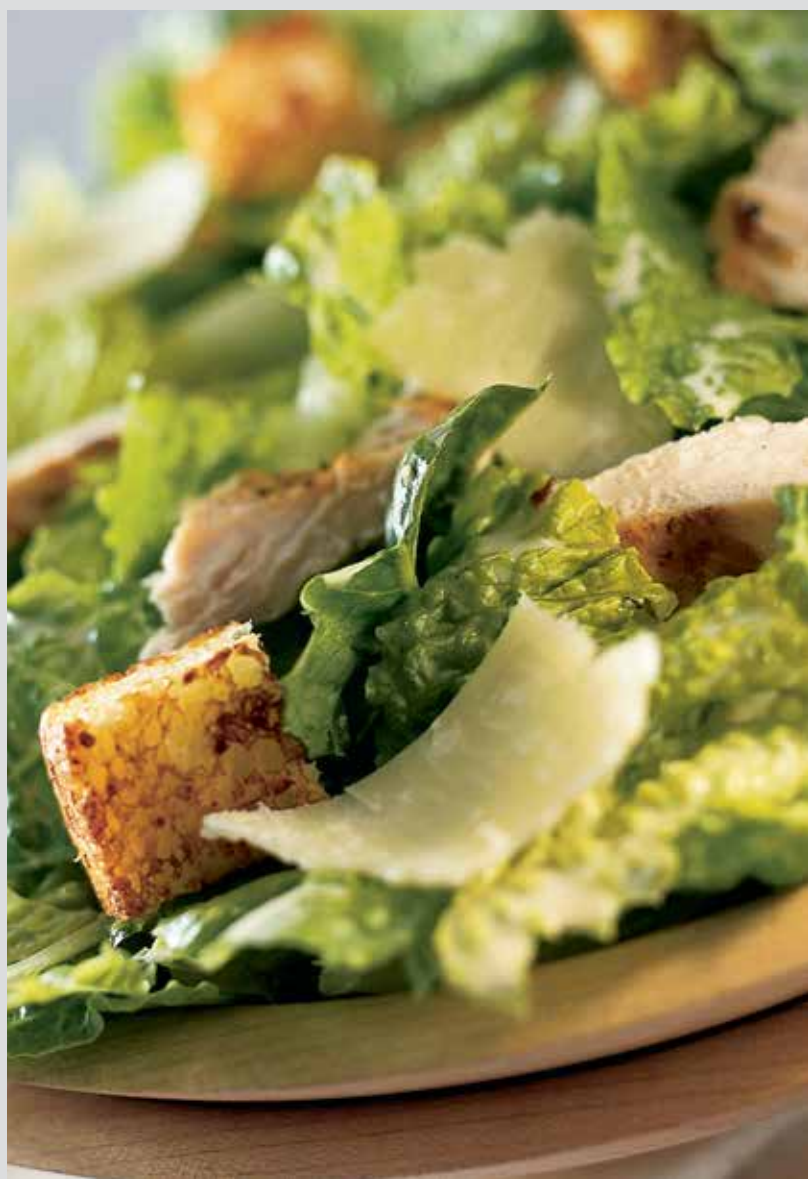
A creamy classic with bacon, eggs, onion and tomatoes.

*Served for a minimum of twelve people.*

*39.95 per person*

*Upgrade your hot dogs to kosher dogs: 40.95 per person*







# APPETIZERS & SALADS

Serves 10–12 unless  
otherwise noted.

## **CHILLED SHRIMP COCKTAIL**

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade 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*

## **MEDITERRANEAN SALAD**

Tandoori chicken, mixed greens, Feta cheese, white beans, olives, artichoke hearts, tomatoes with red wine 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*

## **SPICY POPCORN CHICKEN**

Crispy popcorn chicken accompanied by our housemade Buffalo-style hot sauce and blue cheese dressing. *70.00*

## **SPICY CHICKEN WINGS**

Traditional Buffalo-style chicken wings served with blue cheese dressing. *80.00*

## **CRISPY CHICKEN TENDERS**

Everyone's favorite! Served with honey mustard, barbeque, and ranch dipping sauces. *60.00*

## **SOUTHWESTERN NACHO BAR**

Served hot with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers. *65.00 per platter. Add pulled pork: 85.00*

## **CRISPY FRENCH FRIES**

An arena favorite! *45.00*





# ENTREES, SANDWICHES & DOGS

Serves 6–8 unless  
otherwise noted.

## ITALIAN SAUSAGE AND TOMATO PASTA

Italian sausage and tomato pasta served hot with roasted peppers, kale, crushed tomatoes, olives and parsley. *120.00*

## THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses. *70.00*

## CHICKEN FLATBREAD SANDWICH

Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens. *80.00*

## STEAK FLATBREAD SANDWICH

Garlic and black pepper crusted short rib, horseradish aioli red onion, vine ripe tomato, blue cheese and field greens. *90.00*

## 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 per order*

## PALACE HOT DOGS

Everyone's favorite! 2 hotdogs per person. Served with potato chips and your favorite hot dog condiments: relish, shredded cheddar cheese, diced onion, mustard, and ketchup. *55.00*

## KOSHER DOGS

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

*2 hot dogs per person 65.00*

## GUILT-FREE HOT DOGS

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

*2 hot dogs per person. 55.00 per order*

## NIMAN RANCH SAUSAGE SAMPLER

Featuring apple and Gouda cheese, chipotle cheddar and spicy Italian sausages. Served hot with Dijon, whole-grain and yellow mustards, sautéed peppers and onions, and apple cabbage slaw. *110.00*

## TURKEY BURGER

Sun-dried tomato pesto, sautéed mushrooms and Swiss cheese on toasted brioche roll. *2 burgers per person. 85.00*

## BARBECUE BURGER

Artisan Cheddar, Levy barbecue sauce and topped with crisp bacon on toasted brioche bun. *2 burgers per person. 85.00*







# SNACKS

Serves 10–12 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*

## **BOTTOMLESS BBQ SNACK BASKET**

Ranch corn nuts, hot 'n spicy peanuts, barbecue corn stixs and barbecue 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*

## **HEALTHY SNACK BASKET**

Chomp and cheer with a variety of healthy options to balance your menu—from Pop Chips and dried cherries, to dark chocolate and Luna Bars. *85.95 per order*

## **AVOIDING GLUTEN SNACK BASKET**

There's something for everyone on Game-Day! Enjoy a selection of gluten-free snacks including:

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

*21.95 per basket. Serves 1–2 guests*







# SUITE SWEETS



Let them eat cake! Try one of our signature desserts you are sure to love! As always, all of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

## **GOURMET COOKIES AND BROWNIES**

A sweet assortment of gourmet cookies and brownies.

*Serves 8. 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*

## **KEY LIME PIE**

Our famous key lime pie in a graham cracker crust topped with whipped cream, lime segments and toasted coconut.

*Serves 8. 32.00*





# CHEERS

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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.

## CRAFTHOUSE COCKTAILS

## SPECIALTY DRINKS & BEER FLIGHTS

## BEER

## WHITE WINE

## RED WINE

## HOUSE WINES

## LIQUOR

## CHILL





# CRAFTHOUSE COCKTAILS



All natural crafted cocktails in a bottle. Designed by award winning mixologist Charles Joly who won and was named the 2013 U.S. Tales of the Cocktail Champion and 2014 World's Best Bartender.

## **CRAFTHOUSE COCKTAIL TRAY**

Two hand-crafted cocktails: Moscow Mule and Paloma accompanied by fresh lime, cane sugar, sliced fresh grapefruit, classic cocktail glassware, shaker and ice bucket. *130.00 per tray*

## **MOSCOW MULE**

The quintessential, classic vodka cocktail combining our perfectly spiced, house-made ginger beer, bright citrus and beautifully distilled Midwest vodka. *57.00 per bottle*

## **PALOMA**

Like peeling a fresh grapefruit for a very adult breakfast! Lightly effervescent, fresh citrus with a base of the best Blanco Tequila from the heart of Jalisco. Perfectly balanced- you may never drink a margarita again. *57.00 per bottle*

## **SOUTHSIDE**

A vibrant marriage of refreshing mint, lively citrus and expertly distilled gin make this cocktail sure to lift spirits. A touch herbaceous and entirely exhilarating. *57.00 per bottle*







# SPECIALTY DRINKS & 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.

## SPECIALTY DRINKS

*80.00 per pitcher. Serves 6*

### **WATERMELON LEMONADE COOLER**

Bombay gin, Torani watermelon syrup, housemade lemonade, watermelon and lemon.

### **CHERRY LIMEADE COOLER**

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

### **CITRUS HIGHBALL**

Bright citrus fruits, exotic ginger and mellow bourbon.

## BEER FLIGHTS

*35.00 per flight*

### **SAM ADAMS FLIGHT**

Sam Adams Rebel IPA

Sam Adams Seasonal (Summer Ale or Oktoberfest)

Sam Adams Boston Lager

### **BEER IN MEXICO FLIGHT**

Corona Extra

Dos Equis

Modelo Especial

### **LOCAL CRAFT FLIGHT**

A selection of Local Michigan Craft Beers.





# BEER

Sold by the six-pack  
unless otherwise noted.

<b>BUDWEISER</b>	28.00
<b>BUD LIGHT</b>	28.00
<b>MILLER LITE</b>	28.00
<b>COORS LIGHT</b>	28.00
<b>LABATT</b>	28.00
<b>LABATT LIGHT</b>	28.00
<b>HEINEKEN</b>	30.00
<b>HEINEKEN PREMIUM LIGHT</b>	30.00
<b>AMSTEL LIGHT</b>	30.00
<b>MICHELOB ULTRA</b>	28.00
<b>CORONA EXTRA</b>	28.00
<b>CORONA LIGHT</b>	28.00
<b>GUINNESS PUB DRAFT (4-PACK)</b>	30.00
<b>SAM ADAMS</b>	30.00
<b>SAM ADAMS REBEL IPA</b>	30.00
<b>SAM ADAMS SEASONAL</b>	30.00
<b>ANGRY ORCHARD 'CRISP APPLE' CIDER</b>	30.00
<b>BLUE MOON WHITE BELGIUM ALE</b>	30.00
<b>STELLA ARTOIS (4-PACK)</b>	30.00
<b>SHOCK TOP</b>	28.00
<b>DOS EQUIS</b>	30.00
<b>MODELO ESPECAL</b>	30.00
<b>LEINENKUGAL SHANDY</b>	30.00
<b>LAGUNITAS IPA</b>	30.00



# WHITE WINE



## BUBBLY

### **LUNETTA PROSECCO, VENETO, ITALY** ..... 40.00

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

### **KORBEL BRUT, CALIFORNIA** ..... 35.00

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

### **DOMAINE CHANDON BRUT, CALIFORNIA** ..... 70.00

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

### **VEUVE CLICQUOT 'YELLOW LABEL' BRUT, REIMS, FRANCE** .. 120.00

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

## BRIGHT AND BRISK

### **LITTLE BLACK DRESS PINOT GRIGIO, CALIFORNIA** ..... 35.00

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

### **MASO CANALI PINOT GRIGIO, ITALY** ..... 45.00

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

## FRESH AND FRUITY

### **NEW AGE WHITE BLEND, SAN RAFAEL, ARGENTINA** ..... 40.00

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.

### **CHATEAU ST. MICHELLE RIESLING, WASHINGTON STATE** .... 45.00

A versatile wine with sweet lime and peach flavors with subtle mineral notes that pairs well with just about anything.

### **SEVEN DAUGHTERS MOSCATO, CALIFORNIA** ..... 35.00

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

### **ROSCATO, ROSSO DOLCE, ITALY (SWEET RED)** ..... 45.00

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



# WHITE WINE

## TART AND TANGY

### **KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND** ..... 40.00

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

### **MARKHAM SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA** ..... 45.00

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

## CREAMY AND COMPLEX

### **GREYSTONE CHARDONNAY, CALIFORNIA** ..... 30.00

Delicate pear and crisp apple flavors finishing with a lush, creamy texture. A portion of sales benefit the Culinary Institute of America.

### **KENDALL-JACKSON 'VINTNER'S RESERVE' CHARDONNAY, CALIFORNIA** ..... 40.00

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

### **LACREMA CHARDONNAY, MONTERREY, CALIFORNIA** ..... 41.00

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

### **SONOMA-CUTRER CHARDONNAY, SONOMA COAST, CALIFORNIA** ..... 50.00

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.

### **CAKEBREAD CELLARS CHARDONNAY, NAPA, CALIFORNIA** ..... 90.00

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



# RED WINE



## RIPE AND RICH

**MARK WEST PINOT NOIR, CALIFORNIA** ..... 35.00

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

**ESTANCIA 'PINNACLES RANCHES' PINOT NOIR, MONTEREY, CALIFORNIA** ..... 45.00

A medium-bodied wine with elegantly smooth flavors of cherry and raspberry.

**MIEOMI PINOT NOIR, CALIFORNIA** ..... 36.00

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

**14 HANDS MERLOT, WASHINGTON STATE** ..... 30.00

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

**DREAMING TREE 'CRUSH' RED BLEND, CALIFORNIA** ..... 45.00

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

## SPICY AND SUPPLE

**GASCÓN MALBEC, MENDOZA, ARGENTINA** ..... 45.00

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

**FRESCOBALDI 'NIPPOZZANO' CHIANTI, RUFFINA, ITALY'** .... 55.00

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

**CLINE CELLARS 'ANCIENT VINE' ZINFANDEL** ..... 51.00

An intense, full-bodied expression of dusty raspberry, blackberry, white pepper and spice, finishing with coffee and chocolate notes.



# RED WINE

## BIG AND BOLD

### **COLUMBIA CREST 'GRAND ESTATES' CABERNET SAUVIGNON, COLUMBIA VALLEY, WASHINGTON . . 35.00**

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

### **AVALON CABERNET SAUVIGNON, NAPA, CALIFORNIA . . . . . 45.00**

Fruit-forward notes of vanilla, dark cherry, and black raspberry, with lighter accents of plum and blackberry.

### **LOUIS MARTINI CABERNET SAUVIGNON, SONOMA, CALIFORNIA . . . . . 50.00**

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

### **SIMI CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA . . . . . 60.00**

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

### **CHIMNEY ROCK CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA . . . . . 90.00**

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

### **CELINI TENACIOUS, NAPA VALLEY, CALIFORNIA . . . . . 156.00**

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.

### **SALDO ZINFANDEL NORTHERN CALIFORNIA . . . . . 70.00**

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.

### **PRISONER ZINFANDEL NAPA VALLEY, CALIFORNIA . . . . . 70.00**

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.





# HOUSE WINES

## HOUSE WINE – COPPER RIDGE

Copper Ridge Wine is a brand that comes from the Gallo Winery and is a special brand that is sold only through restaurants. We are happy to offer Copper Ridge as our house wine.

**COPPER RIDGE, CALIFORNIA - CHARDONNAY . . . . . 30.00**

**COPPER RIDGE, CALIFORNIA - WHITE ZINFANDEL . . . . . 30.00**

**COPPER RIDGE, CALIFORNIA - MERLOT . . . . . 30.00**

**COPPER RIDGE, CALIFORNIA - CABERNET SAUVIGNON . . . . . 30.00**

## MICHIGAN WINE

**LEELANLAU CELLARS MOSCATO ‘TALL SHIP’, MICHIGAN . . . . 35.00**

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

**COMET RIESLING, OLD MISSION PENINSULA . . . . . 35.00**

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.

**CHATEAU GRAND TRAVERSE PINOT GRIGIO,  
OLD MISSION PENINSULA . . . . . 35.00**

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

**CHATEAU GRAND TRAVERSE SILHOUETTE ‘RED BLEND’,  
OLD MISSION PENINSULA . . . . . 35.00**

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.



# LIQUOR

## VODKA

<b>SVEDKA</b>	68.00
<b>TITO'S HANDMADE</b>	70.00
<b>ABSOLUT</b>	66.00
<b>ABSOLUT CITRON</b>	66.00
<b>GREY GOOSE</b>	90.00
<b>GREY GOOSE L'ORANGE</b>	90.00
<b>GREY GOOSE LA POIRE</b>	90.00
<b>GREY GOOSE LE CITRON</b>	90.00
<b>GREY GOOSE CHERRY NOIR</b>	90.00
<b>STOLICHNAYA</b>	65.00
<b>CIROC</b>	90.00
<b>CIROC RED BERRY</b>	90.00

## SCOTCH

<b>DEWAR'S</b>	68.00
<b>DEWAR'S 12 YEAR</b>	95.00
<b>THE MACALLAN 12 YEAR OLD</b>	110.00
<b>GLENMORANGIE</b>	90.00
<b>CHIVAS REGAL</b>	80.00
<b>JOHNNIE WALKER BLACK</b>	85.00
<b>JOHNNIE WALKER RED</b>	65.00



# LIQUOR

## WHISKEY

<b>JACK DANIEL'S</b>	65.00
<b>WOODFORD RESERVE</b>	90.00
<b>JIM BEAM</b>	68.00
<b>KNOB CREEK</b>	85.00
<b>KNOB CREEK RYE</b>	85.00
<b>CANADIAN CLUB</b>	50.00
<b>MAKER'S MARK</b>	90.00
<b>CROWN ROYAL</b>	70.00
<b>JAMESON IRISH</b>	60.00
<b>GENTLEMAN JACK</b>	95.00

## GIN

<b>BOMBAY</b>	50.00
<b>BOMBAY SAPPHIRE</b>	65.00
<b>BEEFEATER</b>	60.00
<b>TANQUERAY</b>	60.00
<b>HENDRICK'S</b>	90.00

## TEQUILA

<b>JOSE CUERVO GOLD</b>	65.00
<b>JOSE CUERVO TRADICIONAL</b>	75.00
<b>EL JIMADOR RESPOSADO</b>	65.00
<b>1800 TEQUILA</b>	80.00
<b>PATRÓN SILVER</b>	110.00
<b>MAESTRO DOBEL PLATINUM</b>	105.00

## RUM

<b>BACARDI SUPERIOR</b>	50.00
<b>BACARDI GOLD</b>	50.00
<b>BACARDI LIMÓN</b>	45.00
<b>MALIBU</b>	58.00

## COGNAC / BRANDY

<b>CHRISTIAN BROTHERS BRANDY</b>	65.00
<b>HENNESSEY VS.</b>	105.00
<b>COURVOISIER VSOP</b>	105.00

## CORDIALS

<b>CHAMBORD</b>	80.00
<b>BAILEY'S ORIGINAL IRISH CREAM</b>	68.00
<b>COINTREAU</b>	79.00
<b>GRAND MANIER</b>	85.00
<b>DEKUYPER PEACH SCHNAPPS</b>	40.00
<b>DEKUYPER SOUR APPLE PUCKER</b>	40.00
<b>DEKUYPER WATERMELON PUCKER</b>	40.00
<b>DEKUYPER TRIPLE SEC</b>	40.00
<b>DISARONNO AMARETTO</b>	70.00
<b>KAHLÚA</b>	68.00
<b>JAGERMEISTER</b>	68.00
<b>FIREBALL CINNAMON WHISKEY</b>	40.00
<b>RUMCHATA</b>	68.00
<b>MARTINI &amp; ROSSI</b>	
<b>DRY VERMOUTH (375mL)</b>	20.00
<b>MARTINI &amp; ROSSI</b>	
<b>SWEET VERMOUTH (375mL)</b>	20.00





# MISCELLANEOUS



## BAR SUPPLIES

<b>BLOODY MARY MIX</b>	10.00
<b>SOUR MIX</b>	10.00
<b>MARGARITA MIX</b>	10.00

## BAR SUPPLIES - COMPLEMENTARY

<b>LEMONS AND LIMES</b>	
<b>OLIVES</b>	
<b>COCKTAIL ONIONS</b>	
<b>TABASCO SAUCE</b>	
<b>WORCESTERSHIRE</b>	

## COFFEE & HOT CHOCOLATE

<b>FRESH-ROASTED REGULAR COFFEE</b>	18.00
<b>FRESH-ROASTED DECAFFEINATED COFFEE</b>	18.00
<b>HOT CHOCOLATE</b>	18.00





# CHILL

Sold by six-pack unless  
otherwise noted.

## SOFT DRINKS

<b>COCA-COLA</b>	15.00
<b>DIET COKE</b>	15.00
<b>CAFFEINE FREE DIET COKE</b>	15.00
<b>SPRITE</b>	15.00
<b>SPRITE ZERO</b>	15.00
<b>FUZE ICED TEA</b>	15.00
<b>VERNORS GINGER ALE</b>	15.00
<b>BARQ'S ROOT BEER</b>	15.00
<b>MINUTE MAID LEMONADE</b>	15.00
<b>FAYGO REDPOP</b>	15.00
<b>FAYGO ORANGE</b>	15.00
<b>FAYGO ROOT BEER</b>	15.00
<b>FAYGO GRAPE</b>	15.00
<b>FAYGO CRÈME SODA</b>	15.00
<b>FAYGO ROCK N' RYE</b>	15.00

## ENERGY DRINKS

<b>RED BULL / SUGAR FREE RED BULL (4-PACK)</b>	25.00
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## JUICES

<b>CRANBERRY JUICE</b>	13.00
<b>GRAPEFRUIT JUICE</b>	13.00
<b>ORANGE JUICE</b>	13.00
<b>PINEAPPLE JUICE</b>	13.00
<b>APPLE JUICE</b>	13.00
<b>V8 VEGETABLE JUICE</b>	13.00

## WATER AND CLUB SODA

<b>PALACE BOTTLED WATER</b>	10.00
<b>FIJI BOTTLED WATER</b>	15.00
<b>TONIC WATER</b>	15.00
<b>CLUB SODA</b>	15.00
<b>PERRIER WATER (4-PACK)</b>	18.00

# 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](http://www.e-levy.com/thepalace).

To reach a Representative, dial: 248-377-8450 or e-mail: [suitecatering@palacenet.com](mailto:suitecatering@palacenet.com).

## QUICK REFERENCE LIST

Levy Restaurants Guest Relations Representative  
248-377-8450

Levy Restaurants Suite Catering General Manager  
248-377-8213

Palace Leased Suite Holders:  
[www.e-levy.com/thepalace](http://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](mailto:suitecatering@palacenet.com), and for Licensed Suiteholders to order online at [www.e-levy.com/thepalace](http://www.e-levy.com/thepalace). Orders can be arranged with the assistance of a Guest Relations Representative at 248-377-8450 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.

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.



# THE SCOOP

## 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.

## 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. 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.

