

2016



SUITE MENU

Levy Restaurants



WELCOME

TO THE 2016 -2017 SEASON AT THE THE PALACE OF AUBURN HILLS

Welcome to the 2016 season at the Palace of Auburn Hills! We look forward to creating a memorable experience for you and your guests. Our team of chefs, led by Executive Chef Lamar Nolden, has created a complete menu, featuring a selection of chef designed packages and à la carte menu items.

The menu features classic game-day fare and all your favorites along with some new items including Roasted Green Chili & Cheese Mac and Queso Flameado to name a few.

Chad Gregory
Director of Operations

E-LEVY.COM/THEPALACE



CHEF LAMAR NOLDEN

Chef Lamar Nolden started his career with Levy Restaurants in 1999, in St. Louis, Missouri. In 2002, he jumped at the chance to move to Motor City and joined the team at the newly opened Ford Field, where he led the premium dining culinary team. Chef Lamar soon took over daily operations and production at seven NASCAR race tracks, and served as Executive Chef at Atlanta Motor Speedway. In 2014, Lamar jumped at the chance to return to his home state of Michigan as the Executive Chef at The Palace of Auburn Hills, DTE Music Theatre, Meadow Brook Amphitheatre, and Freedom Hill.

Throughout his Levy career, he has been involved with various events, including countless NASCAR races, the Kentucky Derby, NFL Playoffs, and the US Open tennis tournament. He has received numerous awards and was named St. Louis "Chef of the Year." His approach is to use only the freshest and most flavorful ingredients with time-tested cooking techniques.



FOLLOW CHEF LAMAR ON INSTAGRAM:
[@PALACECHEF](https://www.instagram.com/palacechef)



FOLLOW CHEF LAMAR ON TWITTER:
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e-levy
GAME-DAY SPECIALS

WINE & BEER
SPECIALS

PREVIEW
NEW ITEMS

EMAIL
UPDATES

BEVERAGE
PAIRINGS

AND SO MUCH MORE!

PACKAGES

OUR EXECUTIVE CHEF, LAMAR NOLDEN, has designed several game day menus with the perfect blend of flavors to make ordering easy. In addition to the classic barbecue and traditional game-day favorites, you'll see a Michigan Table package featuring local, free-range, vegetarian and vegan samplers to complement your selections.

- MAPLEWOOD BBQ**
- THE MICHIGAN TABLE**
- PALACE CHICKEN SHACK**
- LITTLE ITALY**
- ITS SHOWTIME**
- THE BAD BOY PACKAGE**
- THE LAYUP**

MAPLEWOOD BBQ PACKAGE

Detroit knows BBQ and serves up everything with a kick, from traditional BBQ items to fresher fare; we think you're going to love it.

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
49.95 PER PERSON

SANDWICHES

Served with potato chips

PULLED CHICKEN

**SMOKED BARBECUE
PORK**

**18 HOUR SMOKED
BEEF BRISKET**

SIDES

**SMOKEHOUSE
BAKED BEANS**

**HONEY CHEDDAR
CORNBREAD**

HORSERADISH SLAW

THREE CHEESE MAC

HOUSE SAUCES

SWEET VINEGAR BBQ

SMOKING HOT & SWEET

3 MUSTARD

THE MICHIGAN TABLE

Each of our homemade Farm to Fork selections feature fresh, natural and local flavors of the season.

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
56.95 PER PERSON

**EASTERN MARKET DIPS,
VEGGIES AND CROSTINI**

**"CLASSIC" DETROIT
GREEK SALAD**

**LOCAL MARKET FRESH
FRUIT**

**DETROIT'S CORRIDOR
SAUSAGE SAMPLER**

**CORNED BEEF
FLATBREAD SANDWICH**

FARMSTEAD CHEESES

**LEGENDARY MAURICE
SALAD**

PALACE CHICKEN SHACK PACKAGE

Come on in and step up to the Palace shack and try our new mini chicken package featuring house made fried and roasted chicken specialties.

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
30.00 PER PERSON

CHICKEN

CRUNCHY CORN
FLAKE FRIED CHICKEN
SANDWICH

ROASTED CHICKEN
“LOLLIPOPS” TRIO

BUCKET OF
FRIED CHICKEN

SIDES

HONEY BUTTER
SPICY PICKLES
CORN SPOON BREAD
ORANGE SODA SLAW

LITTLE ITALY PACKAGE

This fun filled package takes classic arena food and elevates it with a subtle twist.

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
41.95 PER PERSON

CHICKEN VESUVIO

SAUSAGE AND PEPPERS

ITALIAN SUPER HERO SANDWICH

FRESHLY BAKED GARLIC PARMESAN MONKEY BREAD

ROASTED CAULIFLOWER

BROCCOLI & SHELLS SALAD

ITALIAN CAESAR SALAD



IT'S SHOWTIME PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
43.00 PER PERSON

ITALIAN SAUSAGE
COLOSSAL MEATBALL
SEASONED BOTTOMLESS POPCORN
PRETZEL BITES WITH ASSORTED DIPS

TWISTED TATER CHIPS
GRINDER SANDWICH
GRILLED CHICKEN WEDGE SANDWICH

PALACE HOT DOGS
Upgrade your Hot Dogs with Detroit inspired toppings which include: Coney chili, grilled onions, spicy mustard & shredded cheddar cheese.

UPGRADE IS
4.50 PER PERSON

FRESHLY POPPED POPCORN

WING SAMPLER

POTATO CHIPS AND GOURMET DIPS

THE SNACK ATTACK

GRILLED CAPRESE FLATBREAD SQUARES

MARKET FRESH VEGETABLES

CHOPPED "ICEBOX" SALAD

STEAKHOUSE BEEF TENDERLOIN

HOT DOGS

Upgrade your Hot Dogs with Detroit inspired toppings which include: Coney chili, grilled onions, spicy mustard & shredded cheddar cheese.

UPGRADE IS
4.50 PER PERSON

THE LAYUP

This package scores big points with every fan!

SERVED FOR A MINIMUM OF TWELVE PEOPLE.
44.00 PER PERSON

FRESHLY POPPED POPCORN

WING SAMPLER

SALSA AND GUACAMOLE SAMPLER

THE SNACK ATTACK

MACARONI SALAD

CLASSIC CAESAR SALAD

PALACE HOT DOGS

MINI BUFFALO CHICKEN SANDWICHES

SOUTHWEST DETROIT PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 49.95 PER PERSON

SALSA AND GUACAMOLE SAMPLER

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

MEXICAN TOWN FAMOUS SALAD

Lettuce topped with tomatoes, green peppers, onions, olives, cheese and house dressing.

MEXICAN TOWN'S TACO SALAD

Seasoned taco beef with lettuce, Chihuahua cheese, pico de gallo, and chipotle dressing with a crispy flour tortilla bowl.

ROASTED GREEN CHILI AND CHEESE MAC

Roasted hatch green chilies with cavatappi pasta and creamy cheddar cheese sauce.

TOSTADA BAR

Chili-rubbed chicken and smoked pulled pork served with crisp corn tortillas, refried beans, crema, Pico de Gallo, sliced jalapeños, cilantro, shredded lettuce and queso fresco.

STREET CORN

Grilled corn topped with sour cream, mayonnaise, fresh lime and Tajin spice.

QUESO FLAMEADO

Spicy chorizo, lots of gooey melted cheese, enchilada sauce, served with tomatillo ranch, pickled jalapeños and freshly made flour tortillas.

UPGRADE WITH A MARGARITA PITCHER!

Made with El Jimador tequila, margarita mix and finished with Cointreau. Rimmed with salt and garnished with fresh limes.

Serves 6 60.00 per pitcher



A LA CARTE

WINE CHEESE & CHARCUTERIE EXPERIENCE

COOL APPETIZERS

WARM APPETIZERS

GREENS

CLASSICS

CLASSIC SIDES

**HANDCRAFTED SANDWICHES,
WRAPS AND FLATBREADS**

**BURGERS, SAUSAGES
AND DOGS**

TASTE CLUB KIDS MEALS

SNACKS

**VEGETARIAN
AND VEGAN OPTIONS**

SWEET SPOT

WINE, CHEESE & CHARCUTERIE EXPERIENCE

These exclusive wine and charcuterie experiences offer a fun and delectable pairing of two wines and some of our chef selected local and regional meats and cheeses. We have already completed all the work for you - all wine and food selections have been paired by our culinary team - so sit back, relax and enjoy the event!

**14 HANDS MERLOT &
MARKHAM SAUVIGNON
BLANC: WINE, CHEESE AND
CHARCUTERIE EXPERIENCE**

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

250.00 SERVES 10-12 GUESTS

**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.

**MARKHAM SAUVIGNON BLANC,
NAPA VALLEY, CALIFORNIA**

Flavors of apricot, honeydew melon and ruby grapefruit

**14 HANDS MERLOT & MASO
CANALI PINOT GRIGIO: WINE,
CHEESE AND CHARCUTERIE
EXPERIENCE**

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

250.00 SERVES 10-12 GUESTS

**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.

**MASO CANALI PINOT GRIGIO,
ITALY**

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



WINE, CHEESE & CHARCUTERIE EXPERIENCE

cont'd

LOUIS MARTINI CABERNET SAUVIGNON & LACREMA CHARDONNAY: WINE, CHEESE AND CHARCUTERIE EXPERIENCE

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

250.00 SERVES 10-12 GUESTS

LOUIS MARTINI CABERNET SAUVIGNON, SONOMA, CALIFORNIA

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

LACREMA CHARDONNAY, MONTERREY, CALIFORNIA

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

SIMI CABERNET SAUVIGNON & LACREMA CHARDONNAY: WINE, CHEESE AND CHARCUTERIE EXPERIENCE

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

250.00 SERVES 10-12 GUESTS

SIMI CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA

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

LACREMA CHARDONNAY, MONTERREY, CALIFORNIA

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



COOL APPETIZERS

ALL APPETIZERS SERVE 10-12 UNLESS OTHERWISE NOTED.

BUTCHER, BAKER AND CHEESE MAKER

Hand cut cheeses and sliced meats with artisan chutneys, mustards and local honeys with warm baguettes.

135.00 SERVES 10-12

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

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

90.00 PER ORDER

CLASSIC SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons.

120.00 FOR 30 PIECES

MICHIGAN REGIONAL AND ARTISAN CHEESE BOARD

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

65.00 SERVES 10-12

FLATBREAD SQUARES SAMPLER

Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and finished with a house made pesto dressing.

Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze.

80.00 PER ORDER

MARKET FRESH FRUIT 60.00 PER ORDER

MARKET FRESH VEGETABLES

Served with firecracker ranch dressing.

50.00 PER ORDER

SUSHI PLATTER

Tuna, salmon, and California rolls. 36 pieces. Served with soy sauce, wasabi and pickled ginger.

130.00 PER ORDER. SERVES 8-12

DELUXE SUSHI PLATTER

Tuna nigiri, salmon nigiri, shrimp nigiri, spicy tuna, spicy salmon and other assorted rolls. 36 pieces. Served with soy sauce, wasabi and pickled ginger.

180.00 PER ORDER. SERVES 8-12

GREEKTOWN HUMMUS SAMPLER

Traditional chickpea, white bean, edamame hummus and served with crispy pita.

70.00 PER ORDER

WARM APPETIZERS

ALL WARM APPETIZERS SERVE 10-12 UNLESS OTHERWISE NOTED.

EASTSIDE STREET CORN NACHOS

Montejo Chihuahua cheese sauce with fire roasted corn, cilantro lime chicken and pork chorizo sausage. With crisp tortilla chips, queso fresco, limes and fresh cilantro.

120.00 PER ORDER

PORK BELLY SLIDERS

Brookwood Farms pork belly cooked low and slow topped with a Syrah house made barbecue sauce, sliced thin pickle on buttered and toasted rolls.

65.00 PER ORDER. SERVES 6.

NACHO FIESTA BAR

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

60.00 PER ORDER

WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces.

80.00 PER ORDER

CRISPY CHICKEN TENDERS

Lightly breaded chicken strips served with our signature barbecue sauce, honey mustard and ranch dressing.

50.00 PER ORDER

CRAB CAKES

Served hot with mustard sauce and zesty lemon aioli.

130.00 PER ORDER

QUESADILLA TRIO

ANCHO-MARINATED CHICKEN

Served with cilantro and Monterey Jack cheese.

BEEF MACHACA

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

VEGETABLE

Served with spinach, mushroom, onions and pepper Jack cheese.

All accompanied by avocado crema and a smoky tomato salsa.

100.00 PER ORDER

SPICY CHICKEN WINGS

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

70.00 PER ORDER

QUESO FLAMEADO

Spicy chorizo, lots of gooey melted cheese, enchilada sauce, served with tomatillo ranch, pickled jalapeños and freshly made flour tortillas.

120.00 PER ORDER

GREENS

ALL GREENS SERVE 10-12 PEOPLE UNLESS OTHERWISE NOTED.

CHAR SUI CHICKEN NOODLE SALAD

Soy pineapple dressing. 110.00 PER ORDER

BLUE CHEESE WEDGE SALAD

Served individually with green goddess dressing, spicy pumpkin seeds, tomatoes and fried onion rings.

95.00 PER PERSON

HIGH PROTEIN VEGETARIAN SALAD

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

80.00 PER ORDER

CHOPPED "ICEBOX" SALAD

Salami, mortadella, Swiss cheese, tomato, cucumber, red onion, oyster cracker croutons, corkscrew pasta, hard-boiled eggs and black olives with pickle-brine dressing.

90.00 PER ORDER

CLASSIC CAESAR SALAD

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

60.00 PER ORDER



BLT SALAD

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

70.00 PER ORDER

COLESLAW

Crisp cabbage in a sweet and sour dressing.

30.00 PER ORDER

CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette. 70.00 PER ORDER

LEGENDARY MAURICE SALAD

There's just something about sweet pickles, a bed of mixed greens, hard-boiled eggs, roasted turkey, sweet ham and tangy Swiss cheese, tossed in a creamy dressing that makes a tasty experience. 90.00 PER ORDER

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion, and Gorgonzola cheese. Served with a honey-mustard vinaigrette. 75.00 PER ORDER



CLASSICS

ALL CLASSICS SERVE 10-12 UNLESS OTHERWISE NOTED.

MEATBALL BAR

A selection of our handcrafted meatballs served hot with fresh rolls. 110.00 PER ORDER

Traditional beef with marinara sauce.

Chicken with green chile verde sauce.

Thai pork meatball with ginger-soy barbecue sauce.

GRILLED KABOBS

Marinated chicken, grilled beef and Italian sausage kabobs served hot with Thai chile and spicy barbecue sauces.

145.00 PER ORDER

STEAKHOUSE BEEF TENDERLOIN

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

150.00 PER ORDER

GRILLED FAJITAS

Grilled skirt steak topped with peppers, onions and queso fresco.

Grilled chicken with chorizo and Chihuahua cheese.

Served hot with ghost pepper salsa rojo, charred jalapeño crema and warm tortillas.

125.00 PER ORDER

TOSTADA BAR

Chili-rubbed chicken and smoked pulled pork served with crisp corn tortillas, refried beans, crema, Pico de Gallo, sliced jalapeños, cilantro, shredded lettuce and queso fresco.

130.00 PER ORDER



CLASSIC SIDES

ALL CLASSIC SIDES SERVE 6-8 UNLESS OTHERWISE NOTED

ROASTED VEGETABLES AND RED QUINOA

Roasted cauliflower, sweet corn, zucchini, beans, vine ripe cherry tomatoes, avocado with apricot chardonnay vinaigrette.

50.00 PER ORDER

THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses.

60.00 PER ORDER

GRILLED ASPARAGUS

Char-grilled chilled asparagus accompanied by lemon aioli.

40.00 PER ORDER

HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic.

50.00 PER ORDER

PORTOBELLO MUSHROOM STACK

Layered with spaghetti squash, asparagus, oven roasted tomato, drizzled with pesto, served with garlic country bread.

50.00 PER ORDER

WILD MUSHROOM AND LEEK BREAD PUDDING

Served with creamy rosemary thyme sauce and topped with chopped parsley.

55.00 PER ORDER

CRISPY FRENCH FRIES

An arena favorite!

35.00 PER ORDER



HANDCRAFTED SANDWICHES, WRAPS & FLATBREADS

ALL SANDWICHES, WRAPS AND FLATBREADS SERVE 6-8 UNLESS OTHERWISE NOTED.

CHICKEN AND STEAK FLATBREAD SANDWICH DUO

CHICKEN FLATBREAD

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

STEAK FLATBREAD

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

75.00 PER ORDER Serves a minimum of 6

STONE FIRED FLATBREAD SAMPLER

DUNGENESS CRAB FLATBREAD

Crab with a lemon mayo, butter lettuce and tomato.

ALL- AMERICAN FLATBREAD

Shaved turkey, roast beef and salami piled high with sliced tomatoes, butter lettuce, and shaved red onion. Served with deli pickles.

TEXAS SMOKEHOUSE FLATBREAD

Smoked ham, shaved smoked brisket, and Applewood bacon with lettuce, tomato and barbecue spice.

120.00 PER ORDER Serves a minimum of 9

SANDWICH WRAP DUO

KOREAN STEAK

Kalbi-marinated beef, quinoa, kale, Napa cabbage, roasted corn, carrots, tomato and Asian Louie dressing in a whole wheat wrap.

GRECIAN

Grilled chicken breast, quinoa, housemade hummus, Kalamata olives, feta cheese, cucumbers, tomato, red onion and Greek vinaigrette in a whole wheat wrap.

110.00 PER ORDER

GRILLED CAPRESE FLATBREAD SANDWICH

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

70.00 PER ORDER

'ZLT' FLATBREAD SANDWICH

Grilled zucchini, romaine, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto on grilled flatbread.

70.00 PER ORDER

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our homemade Buffalo-style hot sauce, served warm and accompanied by mini soft rolls and cool celery blue cheese slaw.

80.00 PER ORDER

SMOKED PORK SANDWICHES

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

80.00 PER ORDER

BURGERS, SAUSAGES & DOGS

ALL BURGERS, SAUSAGES AND DOGS SERVE 6-8 UNLESS OTHERWISE NOTED.

MINI HAND CRAFTED BURGERS

MINI LEVY SIGNATURE HOUSEMADE VEGGIE BURGERS

Black bean, brown rice and oat bran burgers served on mini wheat buns. 75.00 PER ORDER

BARBECUE BURGER

Artisan Cheddar, Levy barbecue sauce and topped with crisp bacon on toasted brioche bun. 75.00 PER ORDER



SHOCK TOP BRATS

Three regular and three spicy char-grilled pork brats made with Belgian White Shock Top, served with caramelized onions and assorted mustards.

59.95 PER ORDER

DON'T FORGET... SHOCK TOP BELGIAN WHITE ALE
32.00 PER SIX-PACK

THE D DOG!

Coney hot dogs with Detroit inspired toppings which include: Coney chili, grilled onions, spicy mustard.

65.00 PER ORDER

DELI DOG

Sauerkraut, Thousand Island dressing and shredded Swiss cheese.

59.95 PER ORDER

TACO DOG

Yep it's all your favorite taco toppings on a dog.

59.95 PER ORDER

THE BIG KID DOG

Gooey mac and cheese goodness topped with Fritos.

59.95 PER ORDER

HOT DOGS

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

45.00 PER ORDER

KOSHER DOGS

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

55.00 PER ORDER

GUILT-FREE HOT DOGS

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

45.00 PER ORDER



TASTE CLUB KIDS MEALS

OUR TASTE CLUB KIDS MEALS ARE RESERVED FOR PLAYERS TWELVE YEARS AND UNDER WITH ALL-STAR APPETITES.

TASTE CLUB KIDS MEALS

Taste Club Kids Meals are accompanied by fresh fruit, carrot and celery sticks with ranch dip, and a granola bar.

6.95 PER PLAYER

HOT DOG

With all their favorite fixings.

MAC AND CHEESE

A little sports fan favorite! Tossed in a cheddar cheese sauce.

CHICKEN TENDERS

Served with a barbecue dipping sauce.

GRILLED CHICKEN TENDERS

Served with a honey-mustard dipping sauce.

TURKEY AND CHEDDAR SANDWICH

Served on whole-wheat bread.



SNACKS

ALL SNACKS SERVE 10-12 UNLESS OTHERWISE NOTED

HOUSE MADE WARM BELGIAN PRETZEL BOX

Jumbo Belgian Buttered Pretzels
Jumbo Belgian Cinnamon Sugar Pretzels

Salted and Buttered Pretzel Knots

Served with whole grain mustard, beer cheese, and cream cheese dips.

120.00 PER ORDER SERVES UP TO 12 GUESTS

Box will be dropped after the start of your event.

SEASONED BOTTOMLESS POPCORN

Three flavors of tasty popcorn: traditional buttered, spicy buffalo with blue cheese, green onions and zesty chili lime. **43.00 PER ORDER**

HOUSE MADE CHIP DIP

A light fresh dip made with tarragon and fresh dill served with crisp kettle potato chips. **25.00 PER BASKET**

SALSA AND GUACAMOLE SAMPLER

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

33.00 PER ORDER

*Pair this with a pitcher of fresh house made El Jimador Margarita's with fresh limes! **60.00 PER PITCHER. SERVES 6.***

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 FRESHLY POPPED POPCORN

22.00 PER ORDER

DRY-ROASTED PEANUTS **11.00 PER BASKET**

SNACK MIX **12.00 PER BASKET**

PRETZEL TWISTS **11.00 PER BASKET**

POTATO CHIPS AND GOURMET DIPS

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

23.00 PER BASKET



VEGETARIAN & VEGAN OPTIONS

ALL SERVED FOR A MINIMUM OF SIX PEOPLE.

MINI LEVY SIGNATURE HOUSE MADE VEGGIE BURGERS

Black bean, brown rice and oat bran burgers served on mini wheat buns. 75.00 PER ORDER

PICO DE GALLO MAC-N-CHEESE

Housemade pico de gallo with cavatappi pasta, Chihuahua cheese sauce and crispy fried tortillas. 80.00 PER ORDER

SUMMER VEGETABLE AND TOFU FLATBREAD

Grilled zucchini, romaine, vine-ripe tomatoes, marinated and seared tofu, chipotle veganaise and sun-dried tomato pesto on grilled flatbread.

70.00 PER ORDER

GOING GREEN SALAD WITH FRIED GREEN TOMATO

Romaine, spinach, green beans, broccoli, cucumber and herbed-champagne dressing. 70.00 PER ORDER

SLOPPY JANE

A riff on a classic! Tempeh, peppers and onions with molasses and brown sugar barbecue sauce tastes meaty enough for the carnivores! 75.00 PER ORDER

GLUTEN FREE SNACK BASKET

Which may include the following items:

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

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

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



**AVOIDING
GLUTEN?**

SWEET SPOT

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust. 49.00 PER ORDER. SERVES 10

FLUFFERNUTTER PIE

Rich cake-like peanut butter blondie packed with peanuts and peanut butter chips. Topped with creamy peanut butter filling, marshmallow topping and chopped peanut butter cups. 75.00 PER ORDER. SERVES 10

RED VELVET CAKE

4-layer red velvet recipe with white chocolate cream cheese icing. Finished with red velvet crumb and chocolate drizzle. 75.00 PER ORDER. SERVES 12.

CHOCOLATE MOCHA CAKE

Layers of chocolate and espresso and topped with chocolate pearls. 75.00 PER ORDER. SERVES 12.

SIX LAYER CARROT CAKE

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

140.00 PER ORDER. SERVES 14

CHOCOLATE PARADIS CAKE

A rich chocolate génoise, layered with a chocolate ganache and candied toffee.

70.00 PER ORDER. SERVES 12

PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips.

70.00 PER ORDER. SERVES 14

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

SUITE SWEET'S

GOURMET COOKIES AND BROWNIES

A SWEET ASSORTMENT OF GOURMET COOKIES AND BROWNIES. 55.00 PER ORDER. SERVES 10-12.

CAKE POPS

Delightful little cakes on a stick that are hand dipped in our own pastry shop. Your order will come with an assortment of carrot cake, chocolate brownie and yellow chiffon cake pops. 45.00 PER ORDER. SERVES 12.

CARAMEL CORN

Housemade in our pastry shop.

25.00 PER ORDER. SERVES 12.

ADD CHOCOLATE FOR A LITTLE INDULGENCE!

28.00 PER ORDER.

BEVERAGES

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.

SPECIALTY DRINKS AND BEER

BEER FLIGHTS

BEER, ALES, AND ALTERNATIVES

WHITE WINE

RED WINE

MICHIGAN WINES HOUSE WINES

LIQUOR

CHILL

SPECIALTY DRINKS AND BEER

WATERMELON CHERRY LIMEADE COOLER

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

80.00 per pitcher. Serves 6

SPICY WILDBERRY BREW

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

60.00 per pitcher. Serves 6

TEXAS MARGARITA

El Jimador Tequila, Cointreau, Lime Juice and Simple Syrup.

60.00 per pitcher. Serves 6



BEER FLIGHTS

Not sure which beer to pick for your group? Why not try a variety with our beer flight packages. Our beer flights include an assorted 6 pack of 3 different beers (2 cans 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 per six pack



TRIPLE THREAT

- Bells Two Hearted Ale
 - Founders Dirty Bastard
 - Atwater Dirty Blonde
- 41.00 per six pack



EUROPEAN LINE UP

- Stella Artois
 - Heineken
 - Amstel Light
- 41.00 per six pack



BEER IN MEXICO

- Corona Extra
 - Dos Equis
 - Modelo Especial
- 41.00 per six pack



MICHIGAN CRAFT FLIGHT

- A selection of Local Michigan Craft Beers
- 41.00 per six pack



BEER, ALES, AND ALTERNATIVES

(Sold by six-pack)



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
Premium Light
36.00



MICHELOB
33.00
ULTRA
36.00



CORONA
36.00
EXTRA
36.00



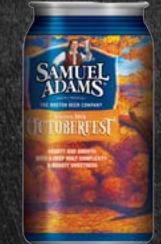
CORONA
36.00
LIGHT
36.00



GUINNESS
PUB DRAFT
(Sold as a
4 pack)
36.00



SAM ADAMS
33.00



SAM ADAMS SEASONAL
33.00



SAM ADAMS REBEL IPA
33.00



BLUE MOON
BELGIUM ALE
33.00



STELLA ARTOIS
33.00



SHOCK TOP
BELGIAN WHITE ALE
33.00



DOS EQUIS
36.00



MODELO
ESPECIAL
36.00



LEINENKUGEL
SUMMER SHANDY
33.00



ANGRY ORCHARD
'CRISP' APPLE' CIDER
33.00



AMSTEL
LIGHT
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 6

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

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 a 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**

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. **35.00**

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, Monterrey, 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 6**

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, Monterey, 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 California Cabernet Sauvignon

is 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**

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 captures 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 palates of those who favor these traits. Estate-grown and bottled, Tenacious matures 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 aroma 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

This wine is a blend of Zinfandel, Cabernet Sauvignon, Syrah, Petite Sirah and Charbono. It 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**

MICHIGAN WINES

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 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

HOUSE WINES

Copper Ridge Chardonnay

30.00

Beringer White Zinfandel

30.00

Copper Ridge Merlot

30.00

Copper Ridge Cabernet Sauvignon

30.00



LIQUOR

750 mL

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

TEQUILA

Jose Cuervo Gold	65.00
Jose Cuervo Traditional	75.00
El Jimador Reposado	65.00
1800 Reposado	80.00
Patrón Silver	110.00
Maestro Dobel Platinum	105.00

RUM

Bacardi Superior	50.00
Bacardi Gold	50.00
Bacardi Limón	45.00
Bacardi Oakheart Spiced Rum	46.00
Bacardi 8	65.00
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
Baileys	68.00
Original Irish Cream	68.00
Cointreau	79.00
Grand Manier	85.00
DiSaronno Amaretto	70.00
Kahlúa	68.00
Jagermeister	68.00
Fireball Cinnamon Whisky	40.00
RumChata	68.00
Martini & Rossi Dry Vermouth (375ml)	20.00



CHILL

(Sold by six-pack unless otherwise indicated)

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, WATER, AND CLUB SODA

CRANBERRY JUICE

13.00



GRAPEFRUIT JUICE

13.00



ORANGE JUICE

13.00



PINEAPPLE JUICE

13.00



APPLE JUICE

13.00



V8

13.00



DASANI BOTTLED WATER

10.00



SMART WATER BOTTLED WATER

16.50



SCHWEPPES TONIC WATER

16.50



SCHWEPPES CLUB SODA

16.50



PERIER WATER

(4-Pack)
20.00

CHILL

(Sold by six-pack unless otherwise indicated)

MISCELLANEOUS BEVERAGES

REGULAR COFFEE	18.00
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
OLIVES
COCKTAIL ONIONS
TABASCO SAUCE
WORCESTERSHIRE

BEVERAGE REPLENISHMENT

YOU MAY CHOOSE BETWEEN TWO OPTIONS TO REPLENISH THE BEVERAGES IN YOUR LUXURY SUITE.

1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) liter each of Bloody Mary Mix and Margarita Mix
- (2) six-packs each of Coca-Cola and Diet Coke
- (1) six-pack each of Sprite/Diet Sprite, Bottled Water, Tonic Water, etc.
- (1) bottle each of white and red wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) six-pack each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 248.377.8313 and they can help you make your selections.

2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 8:00 p.m. EST two business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Guest Relations Representative at 248.377.8313. Orders can also be received via e-mail at suitecatering@palacenet.com, and for licensed suite holders to order online www.e-levy.com/thepalace.

BE A TEAM PLAYER DRINK RESPONSIBLY

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



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

Guest Relations Representative: 248.377.8313

Suite 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.

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 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

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.

EVENTS AT THE PALACE OF AUBURN HILLS

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 9 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.

2016



SUITE MENU

Levy Restaurants