

BANQUET & PRIVATE EVENT MENU

FACILITY LAYOUT

AXE CONFERENCE ROOM (PRIVATE*) accommodates up to 14 guests at one table

BOMBOWL BOARD ROOM (PRIVATE*) accommodates up to 18 quests at one table

KITCHEN TABLE accommodates up to 16 guests at one table

TRI - BOMB accommodates up to 20 guests at three tables

SIDE LINES accommodates up to 48 guests at one or more tables

BOMB TABLE accommodates up to 20 guests at one table

HUB LODGE (PRIVATE*) accommodates up to 50 guests in private room

BACK - BOMB accommodates up to 28 guests at one table

HUBANQUET ROOM (PRIVATE*) accommodates up to 120 quests in private room

THE EAST WING (PRIVATE*)

accommodates up to 325 guests

Includes private bar and 5 Axe-throwing lanes, may include adjacent bombowling lanes.

All private rooms include use of A/V equipment

FACILITY BUYOUT

ACCOMMODATES UP TO 800 GUESTS WITH FULL STADIUM ACCESS

- TWO BARS
- 10 AXE-THROWING LANES
 - 8 BOMBOWLING LANES
 - ARCADE



SILVER BRUNCH MENU

Monday—Friday 7am-10am
Saturday & Sunday 9am-2pm
\$22 per Person (excluding tax, gratuity & administration fee)
Soft drinks, coffee and tea included.

STARTERS

(choose 3, \$4 each additional)

Granola, Yogurt, & Berries

Fresh Cut Fruit Salad

Fresh Cut Fruit

Bagels & Cream Cheese, Smoked Salmon, Tomato, Red Onion, & Capers

Assortment of Fresh Juices

Fresh Baked Muffins

Fresh In House Made Cider Mill Donuts

Fresh Baked Danish & Croissants

Oatmeal & Accoutrements

Fresh Baked Biscuits & Accoutrements

MAIN EVENTS

(Choose 2, \$6 each additional)

Chilaquiles Con Huevos

Fresh Scrambled Eggs and Breakfast Meats

Breakfast Pizza

Bananas Foster French Toast

Chef Carved Baked Ham (add \$4)



PLATINUM BRUNCH MENU

Monday—Friday 7am-10am
Saturday & Sunday 9am-2pm
\$26/Person (excluding tax, gratuity & administration fee)
Soft drinks, coffee and tea included.

STARTERS

(choose 3, \$4 each additional)

Granola, Yogurt, & Berries

Fresh Cut Fruit Salad

Fresh Cut Fruit

Bagels & Cream Cheese, Smoked Salmon, Tomato, Red Onion, & Capers

Assortment of Fresh Juices

Fresh Baked Muffins

Fresh In-house Made Cider Mill Donuts

Fresh Baked Danish & Croissants

Oatmeal & Accoutrements

Fresh Baked Biscuits & Accoutrements

Any of our fresh salad selections

MAIN EVENTS

(Choose 2, \$6 each additional)

Eggs Benedict

Chilaquiles Con Huevos

Fresh Scrambled Eggs & Breakfast Meats

Chicken & Waffles

Shrimp & Grits

Breakfast Pizza

Bananas Foster French Toast

Chef Carved Baked Ham (add \$4)



A minimum group size of 10 people is required. Taxes, gratulities, and service charges are not included in the prices above. Be aware that buffets are portioned per guest based on the confirmed quest count and are replenished for 90 mins after stat time. Amounts of food is finite will not be replenished beyond our set quantities. Further charges will apply if additional food is requested and will be subject to availability. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poutly, and seafood - shellfish or eggs may increase your if foodbornel illness. Please inform your sales associate of any person in your party with food allergies. Due to health code standards and for your safety, it is the policy of The HUB Stadium that no event food shall be provided to "take home" for consumption later."

SILVER LUNCH MENU

Monday-Friday 11am-3pm \$24/Person (excluding tax, gratuity & administration fee) Soft drinks, coffee and tea included.

STARTERS

(Choose 2, \$4 each additional)

New England Clam Chowder

Chicken Tortilla Soup

Fresh Cut Fruit

Caesar Salad

Traverse City Salad

Chicken & Dumplings

Greek Salad

Antipasto Salad

Thin Crust Pizza

Pizza Box Nachos

MAIN EVENTS

(Choose 2, \$6 each additional)

Cajun Chicken Pasta Alfredo

Nashville Hot Chicken

Lasagna (Bolognese or Vegetarian)

Fish & Chips

Club Sandwich

Tuscan Chicken

Entrees to be accompanied by 2 entrée-appropriate chef-selected sides



PLATINUM LUNCH MENU

Monday-Friday 11am-3pm \$32/Person (excluding tax, gratuity & administration fee) Soft drinks, coffee and tea included.

STARTERS

(Choose 3, \$4 each additional)

New England Clam Chowder

Chicken Tortilla Soup

Fresh Cut Fruit

Caesar Salad

Traverse City Salad

Shrimp Cocktail

Chicken Fingers

Chicken & Dumplings

Greek Salad

Antipasto Salad

Thin Crust Pizza

Wood Grilled Veggies

MAIN EVENTS

(Choose 2, \$6 each additional)

Chicken Piccata

Red Wine-Braised Short Ribs

Shrimp Scampi Over Spaghetti

Cajun Pasta Alfredo with Chicken or Shrimp

BBQ Baby Back Ribs

Grilled Salmon with Pesto Butter

Entrees to be accompanied by 2 entrée-appropriate chef-selected sides



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SILVER DINNER MENU

\$45/Person (excluding tax, gratuity & administration fee)
Soft drinks, coffee and tea included.

SAI ADS

STARTERS

(Choose 2, \$4 each additional) (Choose 1, \$4 each additional)

Pizza Box Nachos Antipasto Salad
Quesadillas Caesar Salad
Chicken Fingers Caprese Salad
Pretzel Bites Garden Salad
Wood Grilled Veggies Greek Salad

Chips & Salsa Trio Traverse City Salad

MAIN EVENTS

(Choose 2, \$6 each additional)

Cajun Pasta Alfredo with Chicken or Shrimp

Nashville Hot Chicken

Lasagna (Bolognese or Vegetarian)

Fish & Chips

BBQ Baby Back Ribs

Entrees to be accompanied by 2 entrée-appropriate chef-selected sides

DESSERTS

(Choose 1, \$4 each additional)

Carrot Cake

Churros with Warm Chocolate

Raspberry Cheesecake

Coconut Cake



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GOLD DINNER MENU

\$55 per Person (excluding tax, gratuity & administration fee)
Soft drinks, coffee and tea included.

STARTERS

SALADS

(Choose 2, \$4 each additional) (Choose 1, \$4 each additional)

Charcuterie Tray

Shrimp Cocktail

Caesar Salad

Chicken Fingers

Caprese Salad

Shrimp Tetonka

Garden Salad

Wood Grilled Veggies

Greek Salad

Chips & Salsa Trio Traverse City Salad

Thin Crust Pizza Veggie Tray

MAIN EVENTS

(Choose 2, \$8 each additional)

Coq au Vin (Chicken Braised in Red Wine)

Red Wine-Braised Short Ribs

Shrimp Scampi over Spaghetti

Cajun Pasta Alfredo with Chicken or Shrimp

Grilled Salmon with Pesto Butter

Tuscan Chicken

Entrees to be accompanied by 2 entrée-appropriate chef-selected sides

DESSERTS

(Choose 1, \$4 each additional)

Carrot Cake

Churros with Warm Chocolate

Raspberry Cheesecake

Coconut Cake



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PLATINUM DINNER MENU

\$65 per Person (excluding tax, gratuity & administration fee) Soft drinks, coffee and tea included.

STARTERS

(Choose 3, \$4 each additional)

Charcuterie Tray

Shrimp Cocktail

Chicken Fingers

Shrimp Tetonka Wood Grilled Veggies

Chips & Salsa Trio

Thin Crust Pizza **Pretzel Bites**

SAI ADS

Includes Bread & Butter

(choose 1, \$4 each additional)

Antipasto Salad

Caesar Salad

Caprese Salad

Garden Salad

Greek Salad

MAIN FVFNTS

(Choose 2, \$6 each additional)

Chicken Piccata with Rice Pilaf

Prime Rib Au Jus

Shrimp Diane with Mexican Rice

Cajun Pasta Alfredo with Chicken or Shrimp

Grilled Salmon with Pesto Butter

Entrees to be accompanied by 2 entrée-appropriate chef-selected sides

DESSERTS

(Choose 1, \$4 each additional)

Carrot Cake

Churros with warm chocolate

Raspberry Cheesecake

Coconut Cake

Devils Food Cake

Assorted Petit Fors



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COCKTAIL PARTIES

May be added to any banquet menu or food bar selection

3 snacks \$10 per person / \$3 per person each additional snacks

START WITH SNACKS

Chips & Salsa Trio

Pretzel Bites

Fancy Nuts

Fruit Tray

Potato Chips & Dip

Tapanade & Crostini

Crudité Platter

Hummus & Pita Platter

Spinach Artichoke Dip

Smoked Salmon Dip

HUB Pepper Cheese Dip

Pimento Cheese & Crackers

ADDITIONAL TRAYS

Shrimp Cocktail

\$80/5 dozen

Jumbo shrimp with cocktail sauce

Chicken Tenders

\$50/25 pcs

Crispy premium chicken tenders with assorted dipping sauces

Cheeseburger Sliders

\$50/2 dozen

Traditional sliders with grilled onion, pickle chip and mustard

Crispy Chicken Sliders

\$50/2 dozen

Chicken breast with lettuce, tomato, pickle chip, and HUB sauce

Veggie Burger Sliders

\$50/2 dozen

House-made veggie slider grilled over wood with ginger glaze and jack cheese

Wood-Grilled Veggie Platter

\$50/platter

Assorted Vegetables grilled over wood fire (feeds 8-10 people)

Wood-Grilled Shrimp

\$75/2 dozen

Jumbo Shrimp grilled over wood fire and basted with garlic wine-butter

Tacolalos (House Favorite)

\$36/dozen

Steak, chicken, shrimp, or veggies

Charcuterie & Cheese Platter

\$100/Platter

Assorted Meats, Cheese and Accoutrements (feeds 8-12 people)

SALAD BOWLS

Medium Salad Bowl Large Salad Bowl \$40 Feeds 8-12

rge Salad Bowl \$80 Feeds 20-24

Options: Antipasto, Caesar, Garden, Greek, Traverse City



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PACKAGE ADD ONS

Add soft drinks, coffee and tea for \$3 per person

NACHO BAR \$12 PER PERSON

Picadillo Beef, Chicken Tinga, and chopped wood-grilled veggies, with grated cheeses, warm chile con queso, refried beans, lettuce, pico de gallo, guacamole, sour cream, salsa and crema with fresh-made corn chips.

TACO BAR \$12 PER PERSON

Picadillo Beef, Chicken Tinga, and chopped wood-grilled veggies, with grated cheeses, lettuce, pico de gallo, guacamole, sour cream, salsa and crema with soft corn and flour tortillas and crispy corn tortilla shells. Includes beans & rice.

PIZZA BAR S15 PER PERSON

Includes Pizzas and choice of Salad
Pizza: Cheese, Margherita, Meat Lover.

Salad: Antipasto, Caesar, Garden, Greek, Traverse City

MAKE ANY ADD ON A CHEF-MANNED BAR FOR \$100. REQUIRES A MINIMUM OF 35 GUESTS

STREET TACO BAR \$16 PER PERSON

Carne asada, pollo asado, roasted veggies and with soft corn tortillas, chopped onions and cilantros and assorted house-made salsas.

GRILLED CHEESE AND TOMATO SOUP BAR \$17 PER PERSON

Includes a selection of cheeses and ingredients. Serve it with a cup of Tomato Basil Bisque.

MAC AND CHEESE BAR \$18 PER PERSON

Start with one of two basic mac and cheeses and have our chef add any of the additions you select including bacon, tomatoes, jalapenos, chicken, steak, shrimp, ham, pepperoni, salmon, or anything else you request.

GRILLED TENDERLOIN BAR \$18 PER PERSON

Wood grilled Certified Angus Beef whole tenderloin with crostini and a number of sauces and accoutrements.

FAJITA BAR \$22 PER PERSON

Wood grilled marinated skirt steak, chicken breast, shrimp, and portabella mushrooms with peppers and onions served with flour tortillas, grated cheese, pico de gallo, guacamole, sour cream, and salsa



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BAR PACKAGES

DOMESTIC BEER & HOUSE WINE PROGRAM

\$10/per person/per hour Draft Beer: Domestic Bottle Beer: Domestic

Wine: House Chardonnay and Cabernet Sauvignon

PREMIUM BEER & WINE PROGRAM

\$12/per person/per hour

Draft Beer: All Bottle Beer: All

Wine: Choice of three white and three reds

SILVER BAR PACKAGE (includes Domestic Beer & House Wine Program)

\$15/per person/per hour

Spirits: Titos Vodka, Jim Beam Bourbon, Bacardi Rum, Dewar's Scotch Includes Sliver Beer & Wine Program / Excludes Shots & Doubles

GOLD BAR PACKAGE (includes Premium Beer & Wine Program)

\$20/per person/per hour

Spirits: All Premium Liquors (Does Not Include Top Shelf Liquors)
Includes Gold Beer & Wine Program / Excludes Shots & Doubles
Special Wines may be selected with advanced notice

CONSUMPTION BAR

All drinks consumed by your party will be rang on a tab that may be limited by time and/or amount as long as it meets the event minimum.

CASH BAR

Each guest is responsible for their own tab.

TICKETS

You may purchase tickets from us that may be redeemed by your guests for a predetermined price of certain drinks. Prices will depend on the beverages you wish to offer.



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THE RED TAPE

MINIMUM REVENUE COMMITMENT – Your entire party must reach the agreed upon room minimum set forth above in banquet food, beverage, and meeting room rental during your function. This minimum does not include service charges, tax, or any other miscellaneous charges incurred.

FOOD & BEVERAGE - The HUB Stadium must provide all food and beverage, with the exception of special occasion cakes, which must come from a commercial bakery with ingredient label present. Please inform your event coordinator of any food allergies at least 1 week prior to your event. If this information is not communicated, The HUB Stadium is not liable.

EVENT CANCELLATION – All booked events require food package and a 50% deposit due at time of booking. Should the client need to cancel event 14 or more days prior to the event date, then a full refund will be granted. If cancellation is less than 14 days prior, client will be given the option to reschedule based on availability before the end of the calendar year or given a gift card based on the amount of the deposit received. In the event of a cancellation within 24 hours of any event, client will not be granted full deposit. Full stadium buyouts and partial buyouts require a 30 day notice of cancellation for a refund.

GRATUITY & SALES TAX – A twenty two percent (22%) service charged will be applied to all food and beverage minimums. A six percent (6%) sales tax (or current tax rate) will be applied to all food and non-alcoholic charges. In addition, there will be a twenty percent (20%) coach gratuity added to all axe throwing reservations. Groups requesting a tax exemption must submit a 501 (C) (3) tax exempt certificate 7 days prior to event, or tax will be applied to final bill and will not be refunded. (Further information will be supplied to our tax-exempt customers).

FUNCTION SPACE GUARANTEE - To confirm function space on a definite basis, the group must provide The Hub Stadium with written authorization on The HUB Stadium Contract. The HUB Stadium reserves the right to release function space which has not been confirmed in writing and/or for which no deposit has been received. 50% deposits on packages are required to hold the space, with full payment received within 72 hours before date of scheduled event.

MENU SELECTIONS – All menu selections shall be considered definite and not subject to changes seven (7) working days prior to function date. Items listed on our menus are by no means the only items available. The HUB Stadium will be most willing to discuss alternate menu options specifically requested for your event. Replenished food packages (buffets) are strictly consumed on premise, with no option of carry-out boxes for unconsumed food.

LIQUOR SERVICE – Bar Packages: Premium and Deluxe bar packages do not include shooters (shots) of any spirit. Products listed are consumed with mixers or in cocktails. Open Bar: All charges incurred in relation to bar sales will be the responsibility of the group or individual hosting the event. The HUB Stadium reserves the right to refuse service to any minor, or person who cannot provide proof of age, per Michigan State Law. The HUB Stadium, at its own discretion, may discontinue beverage service if Michigan State Laws are not obeyed. The HUB Stadium reserves the right to refuse alcohol to any persons who may seem disorderly or intoxicated.

ACTS OF GOD – If, for reason beyond our control, including but not limited to, labor strikes, accidents, government restrictions or regulation on travel, acts of war or acts of god, The HUB Stadium is unable to perform its obligations, then such non-performance is excused with no other liability upon return of deposit. In no event shall The HUB Stadium be liable for consequential damages for any



PLAY AT YOUR OWN RISK

The HUB Stadium activities "Urban Bowling and Axe Throwing" are play at your own risk sports. The participation in said games are voluntary and subjects guests to the inherent risks of said activities including but not limited to possibility of physical injury and loss of or damage to personal property. Safety waivers are required to participate in Axe Throwing. Should any of the listed be incurred during any activity, The HUB Stadium is not held liable.







ACTIVE ENTERTAINMENT

If there is anything that can bring a crew of people together, it's The HUB stadium. We offer something much more exciting than your typical event venue. At The HUB stadium, you can choose Bombowling, Axe Throwing or Arcade to take your party to the next level.

BOMBOWLING Must be 12+ to play

Bombowling is our spin on one of the newest sporting/entertainment concepts in Michigan; Integrating the rules of Horseshoes and Cornhole while using the equipment of American Football and Bowling.

SUNDAY-THURSDAY \$80/HOUR

FRIDAY & SATURDAY \$100/HOUR

AXE THROWING Must be 18+ to play. *Waiver Required*

Channel your inner lumberjack with Axe Throwing! Axe Throwing is the latest sport that combines the rules of darts with axes! This international sport is quickly gaining popularity all across the country and The Hub Stadium is the first location to bring this exciting activity to Michigan. Your group will be given your very own coach who will train you and your guests to safely throw an axe, lead you through the many games, and act as your host for the entirety of your visit.

AXE THROWING \$100/HOUR

AXE THROWING VIP \$125/HOUR

HUB ARCADE

Our newest entertainment package is our HUB Arcade! Groups and individuals can compete or co-op arcade hits, including Connect 4 Hoops, Skee-Ball, Galaxy Collision 4 player air hockey, and many more!

1 HOUR UNLIMITED PLAY \$20 (PER GUEST) 2 HOUR UNLIMITED PLAY \$30 (PER GUEST)

GAME CARDS ONLY VALID THE DAY OF THE EVENT. PLAY TIME ACTIVATES AT FIRST SWIPE.

PRESET DOLLAR AMOUNT ARCADE CARDS ARE AVAILABLE.



Minors must be accompanied by a parent or Legal guardian.

No minors after 8pm *Closed toe shoes required*