

Suite Menu



SUITE INFORMATION

We are just a quick call or email away. To make it easy for you, we've put together a list of essential phone numbers and important information to assist with your Executive Suite dining experience at Joe Louis Arena. Please don't hesitate to call on us with any special requests.

Hours of Operation

The Executive Suites Hospitality staff is available from 9:00am – 5:30pm, Monday through Friday to assist you in your Food & Beverage Selections. Dial 313-396-7472 to reach our Catering Assistant or fax your order to 313-396-7536.

To order F & B on the day of the event and one hour prior to the event, please call 313-396-7472.

Hospitality Contact Information

Mike Berend

Director of Hospitality

313-396-7921 or Mike.Berend@olyent.com

Julie Kruschinska

Suites Hospitality Manager

313-396-7439 or Julie.Kruschinska@olyent.com

Suites Chef

313-396-7419

Cindy Wexel

Suites Catering Assistant

313-396-7472 or JLASuites@olyent.com

ORDERING PRIOR TO AN EVENT

To ensure that the Executive Suites Hospitality Department can meet all of your Food & Beverage needs, we request that you place your orders 48 hours in advance. If an event falls on a Saturday or Sunday, we ask that the orders are placed by 5:00pm on Thursday.

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.

PAYMENT PROCEDURE

Suite holders may pay for their Food & Beverage purchases with a major Credit Card (Mastercard, Visa and American Express), check or cash. Also, Suite holders have the option of starting up an Escrow Account. To start up an Escrow Account, please contact the Hospitality Manager at 313-396-7439.

PERSONALIZED SERVICES

The Suites Hospitality Department will endeavor to fulfill special menu requests, including Kosher, gluten free and vegetarian meals, whenever possible. We appreciate three working days' notice for this service. Special brand requests of liquor and wine must be ordered at least five business days in advance to ensure product delivery.

MENU PACKAGES

Portioned to serve approximately sixteen guests

IN THE NET

\$425

You can't go wrong with this all inclusive combination of Black Angus hamburgers, Dearborn hot dogs, chicken tenders, hot hors d'oeuvres assortment, Detroit Eastern Market display of fresh fruits, vegetables and cheeses, seasoned potato wedges, cole slaw, Better Made potato chips & French Onion dip.

THE PLAYOFF PACKAGE

\$435

Chicken tenders, loaded potato skins, beer-battered tempura shrimp, barbeque meatballs, three foot Italian sub, Mexicali dip, tri-colored tortilla chips & salsa, Better Made potato chips & French Onion dip, fresh vegetable tray with buttermilk Ranch dip, honey roasted peanuts and mixed nuts.

BACKYARD BBQ

\$475

Ribs, chicken, Black Angus hamburgers, Dearborn hot dogs, potato salad, Sicilian pasta salad, Detroit Eastern Market display of fresh fruits, vegetables and cheeses, Better Made potato chips & French Onion dip, cole slaw and a cookie & brownie tray for dessert.

EXECUTIVE ENTERTAINER*

\$570

This package features some of our finer menu items to add that touch of class to your day. Included are: chilled bay shrimp cocktail, beef Tenderloin platter, cedar plank Atlantic salmon, Detroit Eastern Market display of fresh fruits, vegetables and cheeses, spinach artichoke dip, barbeque meatballs, hot hors d'oeuvres assortment, assorted nuts and snack mix.

POWERPLAY

\$175

A combination of chicken tenders, Dearborn hot dogs and hamburgers. Served with all the appropriate condiments, buns & garnishes (mustard, ketchup, relish, onion, lettuce, tomato & cheese, honey mustard, barbeque sauce & buttermilk Ranch dressing).

BREAKAWAY SNACK PACK

\$100

Our snack package includes Better Made potato chips & French Onion dip, pretzels, honey roasted peanuts, Stanley Mix and features our Detroit Red Wing souvenir popcorn tin.

*All Food Packages require at least 24 hours notice

A Service Charge of eighteen (18%) percent plus six (6%) percent Michigan Sales tax will be added to the Food & Beverage charges.

HOT HORS D'OEUVRES

Portioned to serve approximately eight guests

HORS D'OEUVRES PLATTER

\$115

A combination of our chicken wings, Indonesian spring rolls, breaded mozzarella cheese bites, broasted potato wedges and tempura shrimp.

KETTLE FRIED CHICKEN WING TRIO

Full order

\$125

Half order

\$65

Tossed in honey chipotle, Kentucky bourbon and Frank's hot sauce.

PLAIN KETTLE FRIED CHICKEN WINGS

Your choice of sauce.

\$125

INDONESIAN SPRING ROLLS

\$65

Vegetarian spring rolls filled with cabbage, carrots, bamboo shoots and oriental mushrooms. Served with Asian ginger dipping sauce.

TEMPURA SHRIMP

\$55

Gulf shrimp cooked in golden batter nestled with crispy wonton wrappers. Served with cocktail sauce and mango chili sauce.

CHICKEN TENDERS & LOADED POTATO SKINS

\$75

Lightly breaded chicken tenders paired with Idaho Potato skins, loaded with Cheddar cheese, scallions and bacon. Served with smoky barbecue sauce and buttermilk Ranch dressing.

LOADED POTATO SKINS ONLY

\$45

CHICKEN TENDERS ONLY

\$80

ARTICHOKE SPINACH DIP

\$45

Fresh spinach, artichokes, Parmesan cheese and Italian herbs. Served with a basket of tri-colored tortilla chips.

LAYERED CHILI CHEESE DIP

\$45

A combination of cheeses layered around hot beef chili. Served with a basket of tri-colored tortilla chips.

BBQ MEATBALLS

\$50

Hearty all beef meatballs basted in sweet & tangy barbecue sauce.

COLD HORS D'OEUVRES

Portioned to serve approximately eight guests

BEEF TENDERLOIN PLATTER*

\$80

Spice rubbed beef tenderloin roasted to a perfect medium of doneness. Chilled, sliced and presented on a platter with fresh Italian bread and a unique assortment of condiments.

JUMBO SHRIMP COCKTAIL

Jumbo Gulf Shrimp served on a bed of ice, accompanied by tangy cocktail sauce and lemon wedges.

30 shrimp

\$90

MEXICALI DIP

\$65

Nine irresistible layers of refried beans, salsa, sour cream, guacamole, Cheddar cheese, scallions, tomatoes, black olives & jalapenos. Served with tri-colored tortilla chips for dipping.

HUMMUS PLATTER

\$75

Garlic hummus, roasted red pepper hummus and spicy feta dip. Served with pita chips.

DETROIT EASTERN MARKET-DISPLAY

\$115

A full array of fresh fruits, vegetables and cheeses selected from local markets.

Gourmet Meat and Cheese Platter

\$70

Fresh Vegetable Tray

\$45

Seasonal Fruit Assortment with raspberry fruit dip

\$45

Mon Jin Lau SUSHI* \$72

Requires 24 hour notice.

A combination of popular Maki sushi rolls. 48 pieces total!

California, Shrimp,

Spicy Tuna, Cucumber,

Philadelphia and Buddha rolls

Served with wasabi, soy and pickled ginger.

Contact our Executive Suites office for custom sushi orders.

*** Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.*

• **requires at least 24 hours notice**

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ENTREES

Portioned to serve approximately eight guests

FIESTA IN THE 'D'

\$110

Build your own tacos and nachos with seasoned beef and chicken, nacho cheese, and our layered chili cheese dip, flour tortillas, taco shells, cheese, lettuce, tomatoes, black olives, jalapenos, sour cream & salsa.

BAKED PENNE WITH MEATBALLS

\$50

Penne Pasta tossed with meatballs, fire roasted plum tomato sauce, topped with an Italian cheese mixture.

CEDAR PLANK SALMON*

\$110

Fresh Atlantic salmon fillet, oven roasted on cedar wood plank with stone ground mustard glaze. Accompanied by seasonal vegetables and roasted baby potatoes.

SOUTHWEST CHICKEN OR BEEF FAJITAS

\$75

Grilled seasoned chicken breast or sirloin beef fajitas bordered with pinto beans, rice, sautéed peppers and onions. Served with traditional condiments. *Make it a combination for the same price!*

GRILLED QUESADILLA SAMPLER TRIO

\$65

A combination of three different quesadillas: grilled seasoned chicken breast, marinated beef strips and melted cheese. Each one is folded in a flour tortilla with shredded cheddar cheese, peppers & onions. Served with traditional condiments.

RIB & CHICKEN COMBO*

\$80

Tender baby back ribs and an assortment of white and dark meat chicken, slow roasted served with potato wedges & cole slaw.

RIB PLATTER*

\$90

Baby back ribs slow roasted with a generous amount of seasoned rub served with potato wedges and cole slaw.

BROASTED CHICKEN

\$60

A mix of white and dark pieces lightly breaded and fried to perfection, served with seasoned potato wedges and cole slaw.

SAUSAGE TRIO

\$85

Italian sausage with peppers and onions, Kielbasa with sauerkraut and Bratwurst over hot pepper relish. One full pound of each served with rolls and condiments.

PETITE FILET MIGNON*

\$80

The finest Black Angus beef tenderloin filets. Grilled and served with balsamic glaze and topped with crumbled Bleu cheese and served medium well.

GRILLED LAMB CHOPS*

\$80

Tender New Zealand lamb chops dressed in a classic Mediterranean marinade of garlic, lemon & olive oil. Char-grilled and served with roasted potatoes and seasonal vegetables.

• **requires at least 24 hours notice**

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SANDWICHES

Portioned to serve approximately eight guests

HAMBURGERS

\$70

Eight Black Angus burgers served with appropriate toppings and seasoned potato wedges.

DEARBORN HOT DOGS

\$45

(Kosher available upon request)

A traditional favorite served with all the fixings.

DETROIT CONEY PACKAGE

\$60

This deluxe hot dog package includes Dearborn hot dogs served with Detroit Chili, shredded cheddar cheese, diced onions and seasoned potato wedges.

BUFFALO CHICKEN

\$70

Chicken breasts breaded, deep fried and tossed in buffalo sauce. Served with rolls and condiments.

THREE FOOT ITALIAN SUB

\$70

Our traditional Italian sub with fresh sliced imported meats and cheeses and then layered on a fresh baked Italian roll.

TURKEY CLUB WRAP

\$55

With fresh lettuce and tomato rolled in an assortment of flavored flat breads.

BEEF AND CHEDDAR

\$60

Thin sliced choice prime rib stacked high on a soft pretzel rolls with Cheddar cheese and served with pesto aioli or honey chipotle barbeque sauce.

PULLED PORK SANDWICH

\$55

Juicy slow roasted pork on onion rolls served with sweet or traditional barbeque sauce.

- **requires at least 24 hours notice**

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PIZZAS, CALZONES & JUNIOR WINGS

Each item will feed three to four people

LITTLE CAESAR'S PIZZA

(8 slices per Pizza)

CHEESE	\$15
TRADITIONAL	\$15
Cheese and pepperoni	
HAMMER	\$17
Cheese, pepperoni, mushrooms and ham	
HAT TRICK	\$17
Cheese, pepperoni, mushrooms, green peppers and onions	
VEGGIE	\$17
Mushrooms, green peppers and onions	
PLAYMAKER	\$19
Cheese, pepperoni, ham, Italian sausage, ground beef and bacon	

INDIVIDUAL OVEN -BAKED CALZONES (one dozen) **\$30**

Each calzone is made from hand-folded pizza dough, stuffed with pepperoni, tomato sauce and Provolone cheese and baked to a golden brown.

JUNIOR WINGS

"Menu for the Little Sports Fans!" **\$14**

Each meal includes a bag of chips, fruit cup, drink box and souvenir Detroit Red Wings lunch box.

Please choose from: Hot Dog or Chicken Tenders

SALADS & SIDES

Portioned to serve approximately eight guests

PASTA SALAD

\$40

Cavatappi pasta spirals tossed with Roma tomatoes, black olives, broccoli, red onions and Cheddar jack cheese in herb vinaigrette.

CAESAR SALAD

\$30

Fresh Romaine lettuce and croutons tossed in our house-made Caesar dressing and topped with fresh shredded Parmesan cheese.

GARDEN SALAD

\$32

Romaine and spring mix topped with cucumber, cherry tomatoes, sweet red onions and pine nuts. Served with balsamic vinaigrette.

ANTIPASTO SALAD

\$44

Fresh greens tossed with shaved Italian meats, red onion, pepperoni, tomatoes, and Mozzarella cheese Roma tomatoes. Served with Italian dressing.

GREEK SALAD

\$38

Fresh greens topped with feta cheese, beets, red onions, black olives and pepperocini peppers. Served with house-made Greek dressing.

ADD GORGONZOLA BLEU CHEESE CRUMBLES TO ANY SALAD \$8

ADD GRILLED CHICKEN BREAST TO ANY SALAD \$16

ADDITIONAL DRESSINGS \$3

Dressing choices include: buttermilk Ranch, Italian vinaigrette, balsamic vinaigrette, creamy poppy seed, Greek, bleu cheese, honey mustard and fat-free Ranch.

SIDES ITEMS

STEAMED SEASONAL VEGETABLES \$30

SEASONED POTATO WEDGES \$15

COLESLAW \$9

GUACAMOLE \$10

FRENCH ONION CHIP DIP \$7

SALSA \$6

DETROIT CHILI \$5

SNACKS

Portioned to serve approximately eight guests

BETTER MADE POTATO CHIP COMBO \$18
A full pound of fresh, crisp, potato chips. Served with house-made French Onion dip.

BETTER MADE POTATO CHIPS \$12

TORTILLA CHIP COMBO \$24
A full two pounds of tri-colored tortilla chips; served with Guacamole and Salsa.

TORTILLA CHIPS \$14

PRETZEL TWISTS \$10

GARDETTO'S PARTY MIX \$10

STANLEY MIX \$18

GERMACK NUTS (Serving bowls of one pound)

JUMBO CASHEWS \$22

FANCY MIXED NUTS \$18

HONEY ROASTED PEANUTS \$12

DETROIT RED WING SOUVENIR TIN
FILLED WITH POPCORN \$30

GIANT SOFT PRETZEL \$15

A large hand twisted pretzel weighing one and half pounds and measuring one foot square! Served with both honey and yellow mustard.

SUITE ENDINGS

MAKE YOUR LAST CHOICE THE BEST!

Choose from our elaborate dessert carts strolling through the hallways, overflowing with delicious cheesecakes, pies, tortes and other tempting specials.

BAKED FRESH DAILY

Cookies **\$38**
24 cookies. When you pre-order please specify chocolate chip, oatmeal raisin or assorted

Brownies **\$32**
24 Brownies

Combo Tray **\$35**
12 brownies & 12 assorted cookies

DOUBLE CHOCOLATE BROWNIE BITES **\$36**
Bite sized pieces of brownie with a crispy outside and warm chocolate center.

BANANAS FOSTER BITES **\$36**
Cake bites with banana, cinnamon and caramlized sugar mixed throughout.

WHOLE CAKES*

Carrot Cake **\$45**
Cheesecake **\$45**
Chocolate Cake **\$45**

SPECIAL OCCASION CAKES*

Custom cakes for birthdays, anniversaries or any occasion you would like to celebrate. Please call 24 hours in advance (events on Saturday and Sunday require 48 hours) and we will help you order and design a special cake for that special someone!

Quarter Sheet (approx. 20 pieces) **\$40**
Half Sheet (approx. 40 pieces) **\$65**

• **Whole Cakes require at least 24 hours notice**

*Please note that any SPECIAL REQUESTS require at least 48 hours notice.

BAR PACKAGES

All of our packages are designed to be crowd pleasers; we have selected some of our most popular combinations to save you the effort.

MVP PACKAGE \$450

Domestic Beer, your choice	72 cans
Import Beer, your choice	12 cans
Absolut Vodka	1 bottle
Jack Daniels Whiskey	1 bottle
Captain Morgan's Spiced Rum	1 bottle
Coke	12 cans
Diet Coke	12 cans
Cranberry Juice	6 bottles
Orange Juice	6 bottles
Tonic Water	6 bottles

CROWD PLEASER PACKAGE \$375

Domestic Beer, your choice	24 cans
Coke	12 cans
Diet Coke	12 cans
Sprite	6 cans
Dasani Spring Water	6 bottles
Absolut Vodka	1 bottle
Canadian Club Whiskey	1 bottle
Bacardi Light Rum	1 bottle
Orange Juice	6 bottles
Tonic Water	6 bottles
Clos du Bois Chardonnay	1 bottle
Red Rock Merlot	1 bottle

CENTER ICE PACKAGE \$275

Domestic Beer, your choice	48 cans
Mike's Hard Lemonade	6 bottles
Coke	12 cans
Diet Coke	6 cans
Sprite	6 cans
Dasani Spring Water	6 bottles

CHAMPIONSHIP PACKAGE \$525

Grey Goose Vodka	1 bottle
Dewars White Label	1 bottle
Appleton Estate Rum	1 bottle
Bombay Sapphire Gin	1 bottle
Jameson Irish Whiskey	1 bottle
Coke	6 cans
Diet Coke	6 cans
Cranberry Juice	6 bottles
Orange Juice	6 bottles
Tonic Water	6 bottles
Club Soda	6 bottles
Domestic Beer, your choice	36 cans

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MALT AND BARLEY PACKAGE

\$89

24 cans of your choice beer and our enormous soft pretzel served warm with honey and yellow mustards. Limit to two flavors.

Miller Lite

Bud Lite

Budweiser

Michelob Ultra

CRAFT AND PREMIUM BEER PACKAGE

\$132

Six bottles of each brand and our enormous soft pretzel served warm with honey and yellow mustards.

Bell's Amber Ale and Two Hearted India Pale Ale, Goose Island and Mad Hatter.

BEVERAGES

NON-ALCOHOLIC	<i>Sold in 6 packs</i>
Coke	\$10
Diet Coke	\$10
Sprite	\$10
Diet Sprite	\$10
Squirt	\$10
Ginger Ale	\$10
Club Soda	\$10
Tonic Water	\$10
Dasani Spring Water	\$14
Apple Juice	\$18
Orange Juice	\$18
Tomato Juice	\$18
Cranberry Juice	\$18
Grapefruit Juice	\$18
Pineapple Juice	\$18

MIXERS

Bloody Mary Mix	\$20
Lime Juice	\$10
Grenadine	\$10
Sweet & Sour Mix	\$10

DOMESTIC BEER	<i>Sold in 6 packs</i>
Miller Lite	\$24
MGD	\$24
Coors Light	\$24
Budweiser	\$24
Bud Lite	\$24
Bud Lime	\$24
Michelob Ultra	\$24

IMPORT BEER	<i>Sold in 6 packs</i>
Molson Canadian	\$24
Molson Ice	\$24
Heineken	\$26
Corona	\$25
Stella Atois (4 Pack)	\$32

NON-ALCOHOLIC BEER	<i>Sold in 6 packs</i>
O'Douls	\$20

MALT BEVERAGES	<i>Sold in 6 packs</i>
Mike's Hard Lemonade	\$30
Mike's Hard Cranberry	\$30

TIM HORTONS COFFEE

Regular / Decaf	\$12
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SPIRITS & LIQUEURS

VODKA

Absolut	\$65
Absolut Citron	\$65
Absolut Mandarin	\$65
Absolut Peppar	\$65
Absolut Raspberi	\$65
Grey Goose	\$85
Ketel One	\$75
Stolichnaya	\$70

RUM

Bacardi	\$50
Malibu	\$45
Malibu Black	\$48
Captain Morgan Spiced	\$55
Sailor Jerry Spiced	\$55

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Beefeater	\$60
Bombay Sapphire	\$70
Tanqueray	\$65

WHISKEY / BOURBON

Canadian Club	\$42
Crown Royal	\$70
Jack Daniels	\$65
Jameson Irish	\$65
Jim Beam	\$43
Makers Mark	\$65

SCOTCH

Chivas 12 year	\$85
Dewars White Label	\$65
Glenlivet 12 year	\$90
Johnny Walker Red	\$65
Johnny Walker Black	\$85

TEQUILA

Avion	\$80
Jose Cuervo Gold	\$55
Milagro Silver	\$78

BRANDY, COGNACS & CORDIALS

Bailey's Irish Crème	\$65
Cointreau	\$90
DiSaronno Amaretto	\$70
Grand Marnier	\$90
Jagermeister	\$60
Kahlua	\$65
Southern Comfort	\$43
Peach Schnapps	\$30
Apple Pucker	\$30
Triple Sec	\$20
Dry or Sweet Vermouth	\$15

Wines

Red Wines

Stags Leap Cabernet Sauvignon Napa	\$92
Clos du Bois Cabernet Sauvignon Sonoma	\$45
Rodney Strong Cabernet Sauvignon Sonoma	\$44
Estancia Cabernet Sauvignon Central Coast	\$38
Louis M. Martini Cabernet Sauvignon Sonoma	\$30
Duckhorn Merlot Napa	\$85
Le'Cole #41 Merlot Columbia Valley	\$50
Rodney Strong Merlot Sonoma	\$44
Red Rock Merlot Central Coast	\$30
Ruffino Ducale Reservo Chianti Tuscany	\$60
Golden Eye Pinot Noir Anderson Valley	\$80
Aquinas Pinot Noir Napa	\$40
Penfolds Bin 128 Shiraz Australia	\$52

White Wines

Cakebread Chardonnay Napa	\$68
Simi Chardonnay Sonoma	\$48
Kendall Jackson Chardonnay California	\$43
Clos du Bois Chardonnay Sonoma	\$33
Sutter Home White Zinfandel 4 pack California	\$25
Maso Canali Pinot Grigio Italy	\$40
Chateau Grand Traverse Semi Dry Reisling Michigan	\$38
Kim Crawford Sauvignon Blanc New Zealand	\$45
Champagne	
Veuve Clicquot Brut Yellow Label France	\$85
Taittinger Brut La Francais France	\$70
Chandon Blanc de Noir California	\$45

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