# HUB STADIUM

## PARTIES & EVENTS

248.364.4000 Ext. 3 | hello@thehubstadium.com

# FROM THE KITCHEN

Served buffet style. Replenished unlimited for 90 minutes. Active Entertainment not included.

## Bada Bing Italiano — $25

per person pricing

**Garden Salad**
**Breadsticks**
**Assorted Pizzas**
Round Thin Crust
Pepperoni, Margherita & Carnivore
**Penne Pasta**
Choice of Sauce:
Marinara
Cajun Alfredo
Meat Sauce

Gluten Free Pizza & Vegan Pasta Available

## All American — $30

per person pricing

**Garden Salad**
**Chicken Tenders**
**Cheeseburger Sliders**
**Loaded Tater Tots**
**Chips & Dips**
Guacamole
Queso
Salsa
Spinach & Artichoke

## Ay Caramba — $35

per person pricing

**Taco & Nacho Option**
Ground Beef, Chicken Tinga, Steak
**Fajita Option, +10**
Chicken, Steak & Portobello
**Chips & Dips**
Salsa
Queso
Guacamole

Corn Tortillas & Chips only

## Beale Street BBQ — $40

per person pricing

**Cornbread**
Whipped honey butter
**Cole Slaw**
**Fried Okra**
**Mac & Cheese**
**Fried Chicken**
**House Made BBQ Ribs**

## The New Yorker — $50

per person pricing

**Premium Salad**
Caesar
Traverse City
House
**Breadsticks**
**Short Ribs of Beef**
**Chicken Marsala**
**Whipped Potatoes**
**Steamed Green Beans**

# MENU SIDES

| | |
|---|---|
| Garden Salad | **$3/pp** |
| Whipped Potatoes | **$3/pp** |
| Green Beans | **$3/pp** |
| Fries | **$3/pp** |

| | |
|---|---|
| Mac & Cheese | **$3/pp** |
| Vegan Pasta | **$3/pp** |
| Penne Pasta | **$3/pp** |

Pasta Sauce Options:
Marinara, Cajun Alfredo or Meat Sauce

| | |
|---|---|
| Traverse City Salad | **$4/pp** |
| Caesar Salad<br>Upon Request | **$4/pp** |

Off menu options may be available on a per basis only. Please ask your event coordinator for more information.
**Please let us know of any allergy or dietary restrictions and we will do our best to accommodate.**

Gluten Free

Taxes, gratuities, and service fees are not included in prices above. Buffets are portioned per guest based on confirmed guest count and replenished unlimited for 90 minutes after start time.
Further charges apply if additional food is requested and is subject to availability. Please inform your event coordinator of any person in your party with food allergies.
Due to health code standards and for your safety, it is policy of The HUB Stadium that no event food shall be provided to "take home" for later consumption.

# MENU ENHANCEMENTS

Available only as addition to menu package. All platters serve 20-24 guests.

## Shrimp Cocktail **$160**

Five dozen large shrimp with scratch made cocktail sauce

## Charcuterie Board **$160**

Selection of meats, artisan cheeses, & accompaniments

## Bruschetta **$120**

Toasted baguette slices topped with ripe tomatoes, fresh basil, garlic, and parmesan





## Cheeseburger Sliders **$120**

Juicy cheeseburger sliders topped with American cheese, pickles, grilled onions and mustard

## Chicken Tenders **$120**

Fresh chicken strips, marinated and breaded to a perfect golden crisp, served with a variety of delicious dipping sauces

## Sliced Beef Tenderloin **$300**

Wood-grilled certified angus beef tenderloin sliced, served with crostini & sauces

**Please no substitutions. Inform your event coordinator of any allergy or dietary restrictions.**

Taxes, gratuities, and service fees are not included in prices above. Buffets are portioned per guest based on confirmed guest count and replenished unlimited for 90 minutes after start time. Further charges apply if additional food is requested and is subject to availability. Please inform your event coordinator of any person in your party with food allergies. Due to health code standards and for your safety, it is policy of The HUB Stadium that no event food shall be provided to "take home" for later consumption.

# SALADS & MORE

Available only as addition to menu package. All platters serve 20-24 guests



## Caesar Salad **$60/$90**

Crisp romaine with house baked croutons, tossed with caesar dressings & parmesan

## Garden Salad **$60/$90**

Fresh mixed greens, cucumbers, tomatoes, onion, croutons & cheese, served with dressing of choice

## Traverse City Salad **$60/$90**

Greens tossed in a house made honey dijon vinaigrette, topped with red onion, roma tomato, candied pecans, dried cranberries and crumbled bleu cheese

## Chips & Dips **$96**

Freshly made corn tortilla chips accompanied by our house-made Chile con Queso, roasted tomato salsa, guacamole, & spinach artichoke dip

## Hummus & Pita **$120**

House-made hummus trio featuring classic hummus, red-pepper hummus, & avocado-cilantro hummus, served with warm grilled pita.

## Vegetable Crudite **$96**

Freshly sliced garden vegetables, served with ranch dressing

## Assorted Fruit **$96**

Arrangement of assorted fresh, seasonal fruits



**Please no substitutions. Inform your event coordinator of any allergy or dietary restrictions.**

Taxes, gratuities, and service fees are not included in prices above. Buffets are portioned per guest based on confirmed guest count and replenished unlimited for 90 minutes after start time. Further charges apply if additional food is requested and is subject to availability. Please inform your event coordinator of any person in your party with food allergies. Due to health code standards and for your safety, it is policy of The HUB Stadium that no event food shall be provided to "take home" for later consumption.

# SWEETS + TREATS

## Dessert Selections

One Selections: Additional $3 per guest
Two Selections: Additional $5 per guest

House Made Carrot Cake

Triple Chocolate Cake

Chocolate Chip Cookies

Double Fudge Brownies

Raspberry Cheesecake

Mini Churros

*the above are individual portion size*

## Custom Cakes

Your choice of chocolate, yellow, white, German Chocolate or carrot cake and your choice of chocolate, butter cream or cream cheese frosting

- 6" layer (4-6 pcs) $30
- 8" layer (8-10 pcs) $40
- 10" layer (12-18 pcs) $50
- Half sheet (30-50 pcs) $80
- Full sheet (80-100 pcs) $150

Cheesecake:

- 10" Round, Vanilla: $40
- Seasonal Flavors: $45

*minimum 72 hours notice required*







Please no substitutions.
**Please inform your event coordinator of any allergy or dietary restrictions.**

Taxes, gratuities, and service fees are not included in prices above. Buffets are portioned per guest based on confirmed guest count and replenished unlimited for 90 minutes after start time. Further charges apply if additional food is requested and is subject to availability. Please inform your event coordinator of any person in your party with food allergies. Due to health code standards and for your safety, it is policy of The HUB Stadium that no event food shall be provided to "take home" for later consumption.




# FROM THE BAR

Please Drink Responsibly. Ages 21 Years & Older Only. No Shots or Doubles Included with Bar Packages.

## SILVER BAR

**All Beer & Wine Options +** House Liquors, Titos, Stoli Flavors, Bacardi, Captain Morgan, Malibu, Beefeater, 1800 Silver, Canadian Club, Seagram's 7, Jim Beam, Crown Royal, Crown Royal Apple, Southern Comfort, Dewars White Label

| | |
|---|---|
| 2 Hours | $22 per guest |
| 3 Hours | $25 per guest |
| Additional Hour | $10 per guest/hr |
| Ticket | $10 per each |

## GOLD BAR

**All Beer & Wine Options +** Silver Bar Package + Ketel One, Grey Goose, Tanqueray, Bombay Sapphire, Hendricks, Jameson, Bulleit Bourbon & Rye, Makers Mark, Woodford Reserve, Knob Creek, Johnny Walker Red, Casamigos Blanco

| | |
|---|---|
| 2 Hours | $27 per guest |
| 3 Hours | $30 per guest |
| Additional Hour | $12 per guest/hr |
| Ticket | $12 per each |

## PLATINUM BAR

**Seasonal Craft Cocktails + All Beer & Wine Options + Silver Bar Package + Gold Bar Package +** Casamigos Reposado, Casamigos Anejo, Don Julio Blanco, Patron Silver, Elijah Craig, Angels Envy, Basil Haden, Eagle Rare, Buffalo Trace, Hennessy VS, Remy Martin VSOP, Johnny Walker Black

| | |
|---|---|
| 2 Hours | $32 per guest |
| 3 Hours | $35 per guest |
| Additional Hour | $14 per guest/hr |
| Ticket | $14 per each |

## BEER & WINE

**All Beer & Wine Options**
Please see website for current tap list and wine selections

| | |
|---|---|
| 2 Hours | $18 per guest |
| 3 Hours | $21 per guest |
| Additional Hour | $8 per guest/hour |
| Ticket | $8 per each |

Consumption & Cash Bar Options Available. Please ask your event coordinator for more information.

Taxes, gratuities, and service fees are not included in prices above. Further charges apply if modifications are made to bar packages and all changes are subject to availability.
For the safety and comfort of all our guests, we reserve the right to limit alcohol service - We appreciate your understanding as we prioritize a safe and enjoyable environment.

# THE FUN STUFF

Active Entertainment is booked by the hour, on the hour.
Liability waiver must be completed to participate. Closed toe shoes required.
Pricing show below available January-October. Please inquire for November-December pricing.

## Football Bowling

$80 Per Lane Per Hour

Maximum 8 players per lane/hr

Ages 12 & Up

Get ready for a fun and energetic twist on traditional bowling!

Throw the football across the lanes to knock over as many pins as you can. First team to knock over all of the opposing team's pins wins!




## Axe Throwing

$80 Per Stall Per Hour

Maximum 4 players per stall/hr

Ages 18 & Up Only

Our staff will provide a brief safety orientation guiding you through the proper techniques and safety procedures. Whether you're a beginner or a seasoned pro, our staff caters to all skill levels, promising an engaging and entertaining experience for all.



## Golf Simulator Suite

$80 Per Bay Per Hour

Maximum 8 players per bay/hr

Ages 12 & Up

Hone your swing on a virtual driving range or challenge yourself on some of the world's most iconic courses, including Augusta and Pebble Beach. Enjoy all of this in a cozy private lounge, complete with top-notch food and beverage service.



Taxes, gratuities, and service fees are not included in prices above.
Further charges apply if modifications are made to active entertainment arrangements and all changes are subject to availability.

# EVENT PACKAGES

Fully customizable combinations of Active Entertainment & our most popular menu.
Event Packages available January–October

## The Game Day — $40 pp

per person price

**1 Hour** of Football Bowling
(2 Hours, plus $10/guest)

## The Bad Axe — $55 pp

per person price

**1 Hour** of Axe Throwing
with a trained coach
(2 Hours, plus $25/guest)

## The Best of Both — $65 pp

per person price

**1 Hour** of Football Bowling
(2 Hours, plus $10/guest)

**1 Hour** Of Axe Throwing
with a trained coach
(2 Hours, plus $25/guest)

## The Hole in One — $65 pp

per person price

**1 Hour** in a
TopGolf Virtual Swing Suite
(2 Hours, plus $10/guest)

## The All in One — $100 pp

**OUR MOST POPULAR PACKAGE**

**Experience all the HUB Stadium has to offer with this complete trio of active entertainment**

per person price

**1 Hour** of Football Bowling
(2 Hours, plus $10/guest)

**1 Hour** of Axe Throwing
with a trained coach
(2 Hours, plus $25/guest)

**1 Hour** in a
TopGolf Virtual Swing Suite
(2 Hours, plus $10/guest)

## Includes

**Bar Packages Available**

Drink Tickets

Cash Bar

Consumption Bar

Three Hours in Reserved Area

Soft Drinks, Coffee, & Tea

Sales Tax, Gratuity & Service Fee

Buffet Replenished Unlimited for 90 Minutes

The Bada Bing Italiano Menu

Assorted Thin Crust Pizzas
Garden Salad
Breadsticks
Penne Pasta
Choice of: Marinara, Meat or Cajun Alfredo Sauce

Buffets are portioned per guest based on confirmed guest count and replenished unlimited for 90 minutes after start time.
Further charges apply if additional food is requested and is subject to availability. Please inform your event coordinator of any person in your party with food allergies.
Due to health code standards and for your safety, it is policy of The HUB Stadium that no event food shall be provided to "take home" for later consumption.

# AUBURN HILLS
## FLOOR LAYOUT




**TRI-BOMB**
capacity 20

**SIDELINES**
capacity 30

**AUBURN ROOM**
capacity 40

**MAGNOLIA ROOM**
capacity 80

**BOMB BOARDROOM**
capacity 16

**AXE BOARDROOM**
capacity 16

**FRONT BOMB TABLE**
capacity 20

**BACK BOMB TABLE**
capacity 30

Please ask your event coordinator about private room rentals and pricing.

# PREFER YOUR PLACE?

## Catering Menu

### $20 Bada Bing Italiano

per person pricing

**Garden Salad**
**Breadsticks**
**Assorted Pizzas**
Round Thin Crust
Pepperoni, Margherita & Carnivore
**Penne Pasta**
Choice of Sauce:
Marinara
Cajun Alfredo
Meat Sauce

### $25 All American

per person pricing

**Garden Salad**
**Chicken Tenders**
**Cheeseburger Sliders**
**Loaded Tater Tots**
**Chips & Dips**
Guacamole
Queso
Salsa
Spinach & Artichoke

### $30 Ay Caramba

per person pricing

**Taco & Nacho Option**
Ground Beef, Chicken Tinga, Steak
**Fajita Option, +10**
Chicken, Steak & Portobello
**Chips & Dips**
Salsa
Queso
Guacamole

### $35 Beale Street BBQ

per person pricing

**Cornbread**
Whipped honey butter
**Cole Slaw**
**Fried Okra**
**Mac & Cheese**
**Fried Chicken**
**House Made BBQ Ribs**

### $45 The New Yorker

per person pricing

**Premium Salad**
Caesar
Traverse City House
**Breadsticks**
**Short Ribs of Beef**
**Chicken Marsala**
**Whipped Potatoes**
**Steamed Green Beans**

## CATERING SIDES

| | |
|---|---|
| Garden Salad | **$3/pp** |
| Whipped Potatoes | **$3/pp** |
| Green Beans | **$3/pp** |
| Fries | **$3/pp** |

| | |
|---|---|
| Mac & Cheese | **$3/pp** |
| Vegan Pasta | **$3/pp** |
| Penne Pasta | **$3/pp** |

Pasta Sauce Options:
Marinara, Cajun Alfredo or Meat Sauce

| | |
|---|---|
| Traverse City Salad | **$4/pp** |
| Caesar Salad | **$4/pp** |

Off menu options may be available on a per basis only. Please ask your event coordinator for more information.
**Please let us know of any allergy or dietary restrictions and we will do our best to accommodate.**

Taxes, gratuities, and service fees are not included in prices above. Buffets are portioned per guest based on confirmed guest count Please inform your sales associate of any person in your party with food allergies.