



FROM THE KITCHEN

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

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

🖲 Gluten Free Pizza & Vegan Pasta Available

All American

per person pricing

Garden Salad® Chicken Tenders Cheeseburger Sliders Loaded Tater Tots Chips & Dips®

Guacamole

Queso Salsa

Spinach & Artichoke

Ay Caramba

per person pricing

Taco & Nacho Option

Ground Beef, Chicken Tinga, Steak

Fajita Option, +10

Chicken, Steak & Portobello

Chips & Dips®

Salsa

Queso

Guacamole

⑥ Corn Tortillas & Chips only

Beale Street BBQ

per person pricing

Cornbread ®
Whipped honey butter

Cole Slaw ®

Fried Okra

Mac & Cheese

Fried Chicken

House Made BBQ Ribs®

The Sew Yorker

per person pricing

Premium Salad

Caesar Traverse City® House

Breadsticks

Short Ribs of Beef®

Chicken Marsala

Whipped Potatoes

Steamed Green Beans

MENU SIDES

\$3/pp Garden Salad® Mac & Cheese \$3/pp Traverse City \$4/pp Salad® Whipped Potatoes® \$3/pp Vegan Pasta® \$3/pp Caesar Salad \$4/pp Green Beans® \$3/pp Penne Pasta \$3/pp Upon Request \$3/pp Fries Pasta Sauce Options: Marinara, Cajun Alfredo

or Meat Sauce

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



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.



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, quacamole, & spinach artichoke dip

Hummus & Pita

\$120

House-made hummus trio featuring classic hummus, redpepper 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.



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.



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 \$1

\$10 per guest/hr

Hour

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

Hour

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 guest3 Hours \$35 per guestAdditional \$14 per guest/hr

Additional S

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 \$8 per guest/hour

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.





\$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

\$60 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 topnotch food and beverage service.





EVENT PACKAGES

Fully customizable combinations of Active Entertainment & our most popular menu.

Event Packages available January-October



The Game Day

per person price

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

\$65

The Bad Axe

per person price

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

The Best of Both

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)

\$100

The Hole in One

per person price

1 Hour in a TopGolf Virtual Swing Suite (2 Hours, plus \$10/guest) The All in One

per person price

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

OUR MOST POPULAR PAGKAGE

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

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

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

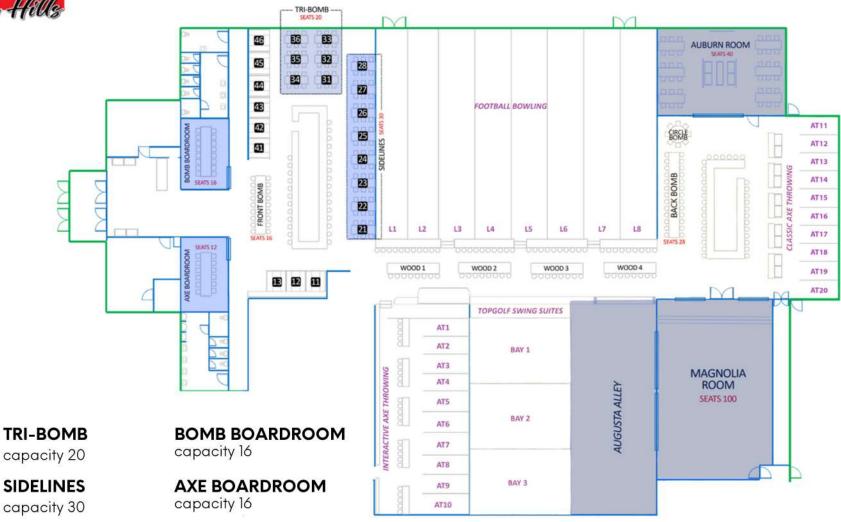
Assorted Thin Crust Pizzas Garden Salad Breadsticks Penne Pasta

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.

Auburn Hills

AUBURN HILLS FLOOR LAYOUT



AUBURN ROOM

capacity 40

MAGNOLIA ROOM

capacity 80

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

Bada Bing Italiano

\$20

per person pricing

Garden Salad Breadsticks

Assorted Pizzas

Round Thin Crust Pepperoni, Margherita & Carnivore

Penne Pasta

Choice of Sauce: Marinara Cajun Alfredo Meat Sauce All American

per person pricing

Garden Salad Chicken Tenders Cheeseburger Sliders Loaded Tater Tots

\$25

Chips & Dips
Guacamole

Queso

Salsa

Spinach & Artichoke

Ay Caramba

per person pricing

Taco & Nacho Option

\$30

Ground Beef, Chicken Tinga, Steak

Fajita Option, +10

Chicken, Steak & Portobello

Chips & Dips

Salsa

Queso

Guacamole

Beale Street BBQ

\$35

per person pricing

Cornbread Whipped honey butter

Cole Slaw

Fried Okra

Mac & Cheese

Fried Chicken

House Made BBQ Ribs

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

\$3/pp Garden Salad Mac & Cheese \$3/pp Traverse City \$4/pp Salad Whipped Potatoes \$3/pp Vegan Pasta \$3/pp Caesar Salad \$4/pp Green Beans \$3/pp Penne Pasta \$3/pp \$3/pp Fries Pasta Sauce Options: Marinara, Cajun Alfredo or Meat Sauce

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.