

HUB
STADIUM

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PARTIES & EVENTS

248.946.8888 Ext. 3 | hello@thehubstadium.com

FROM THE KITCHEN

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

\$25

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

\$30

All American

per person pricing

Garden Salad®

Chicken Tenders

Cheeseburger Sliders

Loaded Tater Tots

Chips & Dips®

Guacamole
Queso
Salsa
Spinach & Artichoke

\$35

Ay Caramba

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

\$40

Beale Street BBQ

per person pricing

Cornbread®

Whipped honey butter

Cole Slaw®

Fried Okra

Mac & Cheese

Fried Chicken

House Made BBQ Ribs®

\$50

The New Yorker

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 **\$4/pp**
® Upon Request

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

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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



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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



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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.



Ice Curling



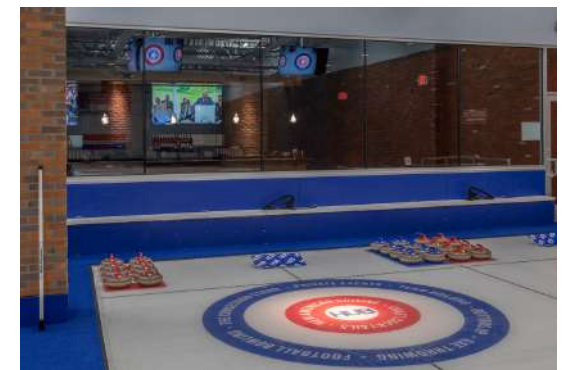
\$200 Per Sheet Per Hour

Maximum 8 players per lane/hr

Ages 18 & Up Only

NEW WAY TO PLAY!

You don't need to be an Olympian to enjoy some friendly competition on the ice! Curling Coaches will be on the ice to teach your team how to play, and instruct your team on safety on the ice.



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



\$40 pp

The Game Day

per person price

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

\$55 pp

The Bad Axe

per person price

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

\$65 pp

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)

\$65 pp

The Ice Breaker

per person price

1 Hour Of Ice Curling
with a trained coach
(2 Hours, plus \$30/guest)

\$100 pp

The All in One

per person price

OUR MOST POPULAR PACKAGE
Experience all the HUB Stadium has to offer with
this complete trio of active entertainment

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 Of Ice Curling
with a trained coach
(2 Hours, plus \$30/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

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NOVI 1ST FLOOR LAYOUT

SAPPHIRE ROOM

1/3 capacity 60
2/3 capacity 100
3/3 capacity 200

AXE DEN

capacity 35

NORTH WING

capacity 570

CONCESSION STAND

lounge capacity 80
dining capacity 100

GAMEROOM BUYOUT

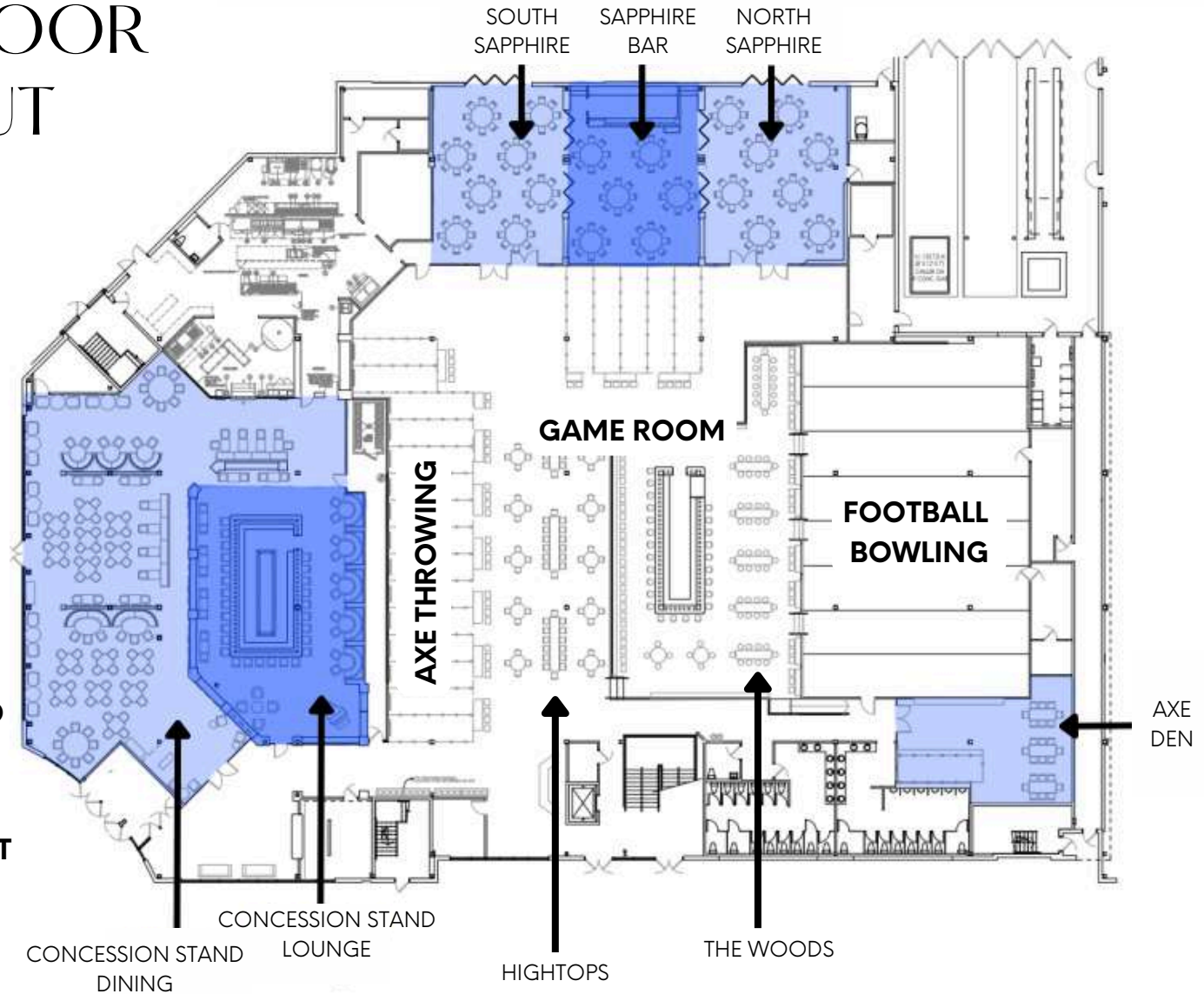
capacity 300

1ST FLOOR BUYOUT

capacity 850

FULL VENUE BUYOUT

winter capacity 1400
summer capacity 1500



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



NOVI 2ND FLOOR LAYOUT

ICE HOUSE
capacity 100

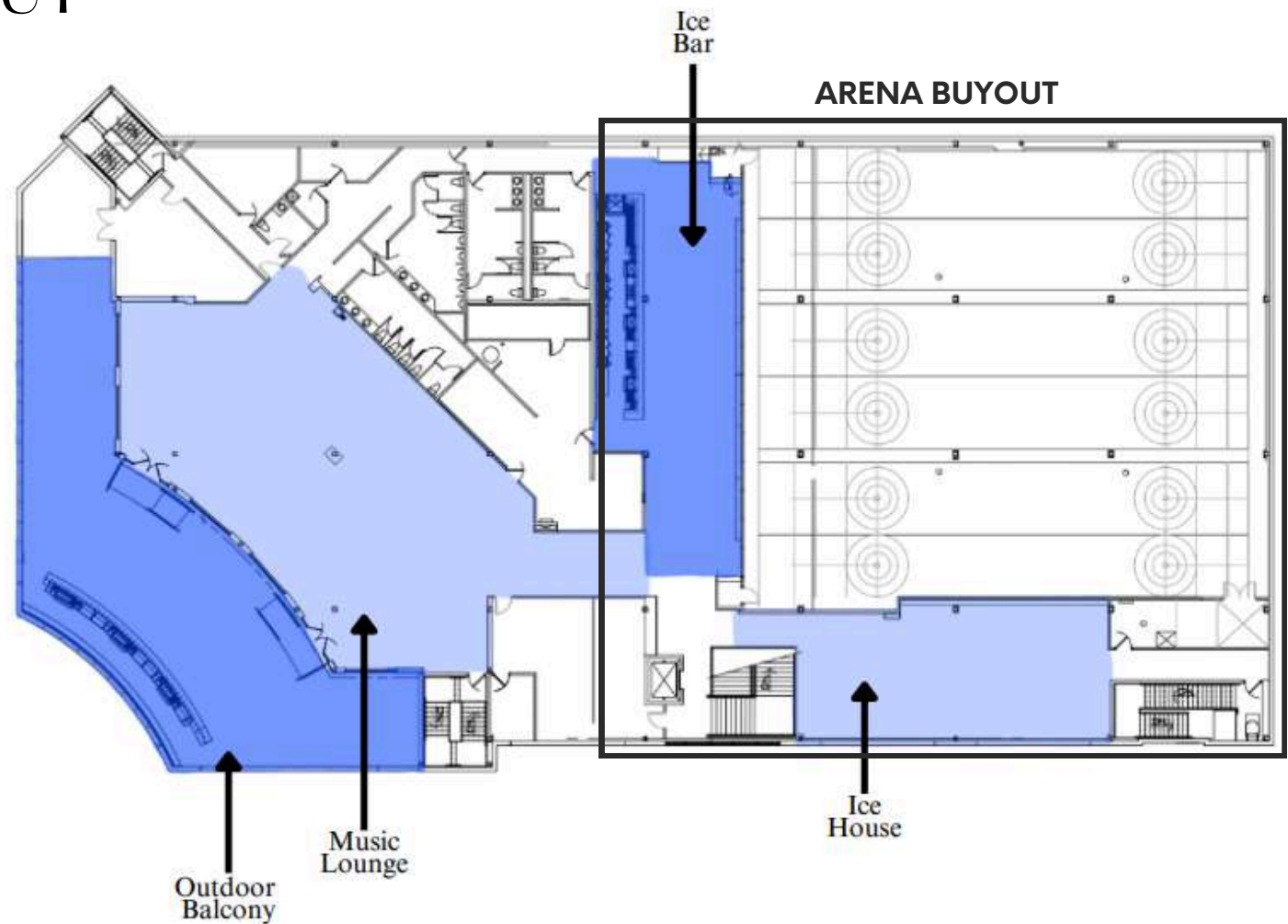
CURLING CLUB
capacity 85

CURLING TABLES
capacity 48

ARENA BUYOUT
capacity 185

MUSIC LOUNGE
capacity 250
BALCONY +75

2ND FLOOR BUYOUT
SUMMER capacity 460
WINTER capacity 385



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**

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