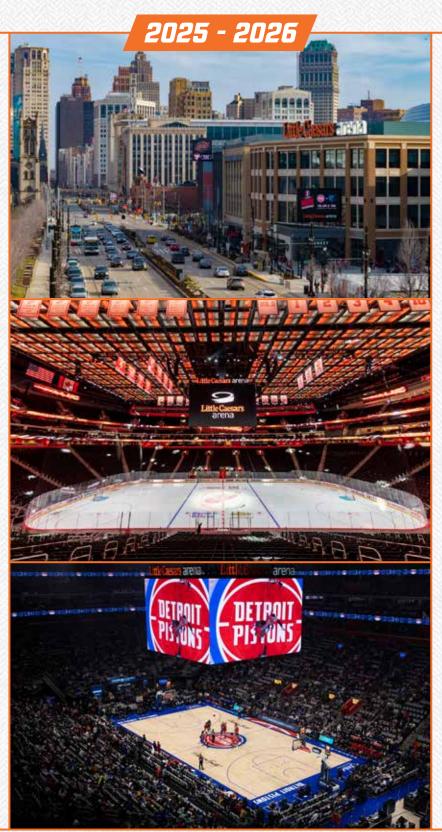
LITTLE CAESARS ARENA

SUITE MENU

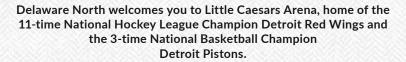


LITTLE CAESARS ARENA / PREORDER MENU



WE'RE GLAD YOU'RE HERE!





The Little Caesars Arena mindset is all about the fans, and our core value system at Delaware North is all about serving the fans. That is why our associates are trained to embrace GuestPath®, our award-winning customer service program. As such, we continually strive to exceed your expectations – creating special experiences, one guest at a time, for over 100 years!

With locations on four continents serving half a billion guests a year, it's not easy to come up with a simple phrase that captures all we do. Yes, we're world leaders in culinary and hospitality. We're specialists in serving up what fans crave and at making travelers and visitors feel right at home. But here's how we'd like you to really think of us — we're a team of 60,000 strong. Our role is to work behind the scenes to create world-class experiences, and our spirit, our passion, is to go beyond your expectations.

We have worked hard to be recognized as a leader in premium food and beverage services. Our team of chefs haS selected only the finest foods, beverages and amenities to serve you and your guests. We have added several regional tastes to further enhance your food experience at Little Caesars Arena.

We look forward to an exciting year of providing the finest in foods, beverage and service to you, the Suite holder, and your guests. The following information is provided to assist you when placing your food and beverage order.

At Little Caesars Arena, we set the stage for great moments that combine sustainable and nourishing cuisine with passion for a great culinary experience. Chef Douglas Gruenwald has worked with and absorbed knowledge from great chefs all over the world and brings that to you right here in Detroit. His adventure with Little Caesars Arena started in 2018 as Executive Chef and comes with over 30 years of experience.

"Our team is incredibly excited to make the time you spend with us memorable, fun and delicious. I'm thrilled to have you here and hope to connect with you all throughout the season."

Thank you, Chef Douglas Gruenwald







ORDERING PROCEDURES POLICIES



ORDERING PRIOR TO THE EVENT

For your convenience, food and beverage orders can be made from our 2025-2026 menu up to two (2) business days prior to the event. If you miss the preorder deadline, you may place your order from the Game Day Menu.

Unless otherwise requested by you, the Suite holder, or your designate, all cold and dry food will be delivered prior to the start of the event. In ensuring the highest level of presentation, service and quality, some time- and temperature-sensitive items will be delivered after doors are open.

The Suite Temptations cart can be requested to stop by your Suite when placing your Advance Order or on the event day. We can only offer the cart for Pistons and Red Wings games. All food and beverage service will end promptly at the beginning of the 4th quarter for basketball events and with ten (10) minutes remaining in the 3rd period for hockey events.

ORDERING OPTIONS PRIOR TO THE EVENT

Please contact the office at Lcasuites@delawarenorth.com

ORDERING DURING THE EVENT

Most of the items on the Suite Menu are available after the ordering deadline, including during the event. These orders will be accepted through the beginning of the 4th quarter for basketball and ten (10) minutes remaining in the 3rd period for hockey. A credit card on file with the Delaware North Suite Office must be provided to the Suite Attendant for payment of all Game Day Menu orders. We strongly encourage you to order at least two (2) business days in advance. Not only will you pay pre-event prices, but you will also have a larger selection of choices. Game Day ordering is provided as a convenience to our guests; however, it is meant to supplement the pre-event order, not replace it. Game Day orders may be placed with the Suite Attendant overseeing your Suite the day of your event. Please allow approximately 45 minutes for all Game Day orders.

METHOD OF PAYMENT

Option 1: Credit Card on File

All Suite holders will set up an account with Delaware North Sportservice Suite Office with a major credit card. Your business's contact person will be referred to as a Suite Administrator. The Delaware North Sportservice Suite Office will keep this information on file for its authorized use. All food and beverage orders will be charged to this account unless otherwise specified. The Suite Administrator is responsible for any orders placed for their Suite. Unless otherwise instructed, at the end of an event the Suite host will be presented with an itemized bill detailing all food and beverage purchases charged to the account for that event. A Suite guest may also use their personal credit card for payment of food and beverage orders. At the end of the event, the Suite Attendant will present an itemized bill to the owner of the credit card. The methods of payment accepted are MasterCard, Visa, American Express and Discover.

Option 2: Escrow Account

An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, a check is sent to Delaware North Sportservice Suite Office to be deposited in the escrow account. You will receive copies of the Customer Summary from each event itemizing all charges. An escrow can be initiated with a minimum balance of \$2,000; however, we recommend \$5,000 for the initial payment. When the escrow drops below \$1,000, you will be asked to replenish your account; if the account balance reaches \$0, you will be asked to provide a credit card for all charges until the escrow account is funded.

CANCELLATIONS

Should you need to cancel a food or beverage order, please contact our Suites Coordinator at (313) 471-7781 at least 24 hours prior to your event. Full price will be charged to the bill for all cancellations within 24 hours of the event date.

ORDERING DEADLINE

All food and beverage orders are due by Noon.

Event Day	Due by Noon
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Sat Sun Mon	Thursday
Tuesday	Friday

Please contact Delaware North Sportservice for all your food and beverage service needs.

SUITE MANAGEMENT TEAM

Cierra Conley Suites Concierge (313) 471-7781 LCASuites@delawarenorth.com

Kristi Trudell
Suites Manager
Ktrudell@delawarenorth.com

Kti dden@deiawarenoi tii.com

Suites Assistant Manager zhaar@delawarenorth.com





WOODWARD \$375

(1) 4-pack each of Budweiser, Bud Light, Labatt Blue Light, Modelo Especial, Bell's Rotating Wheat, Samuel Adams Boston Lager, Bell's Two Hearted Ale

(1) 6-pack each of: Coca-Cola, Diet Coke, Sprite, Dasani Water

THE CHAMPION \$635

(1) 4-pack each of: Bell's Two Hearted Ale, Stella Artois, Atwater Dirty Blonde, Modelo Especial, Labatt Blue Light, Samuel Adams Boston Lager, High Noon Seasonal, Long Drink

(1) 6-pack each of: Coca-Cola, Diet Coke, Sprite

(1) bottle each of: Le Crema Pinot Noir, Franciscan Chardonnay

(2) 6-packs each: Dasani Water

THE AMBASSADOR \$945

(1) bottle each: Grey Goose Vodka, Patrón Silver Tequila, Woodford Reserve Bourbon, Santa Margherita Pinot Grigio, Decoy by Duckhorn

(2) 4-packs each: Budweiser, Bud Light

(1) 4-pack each: Atwater Dirty Blonde, Bell's Two Hearted Ale, Cranberry Juice, Pineapple Juice

(1) 4-pack each: Soda Water, Tonic Water





VODKA

NEW AMSTERDAM | \$80 TITO'S HANDMADE | \$120 GREY GOOSE | \$125

GIN

NEW AMSTERDAM | \$80 TANQUERAY | \$85 HENDRICK'S | \$120

RUM

MALIBU COCONUT | \$80 BACARDÍ SUPERIOR | \$80 CAPTAIN MORGAN ORIGINAL SPICED | \$85

TEQUILA

PATRÓN SILVER | \$180 CASAMIGOS REPOSADO | \$195 CASAMIGOS AÑEJO | \$220

SCOTCH

DEWAR'S WHITE LABEL | \$90

CANADIAN WHISKY

J.P. WISER'S 10-YR | \$95 WISER'S CROWN ROYAL APPLE | \$105 CROWN ROYAL | \$105

IRISH WHISKEY

JAMESON | \$100

COGNAC

HENNESSY V.S | \$145

LIQUEUR

BAILEYS IRISH CREAM | \$80

BOURBON/WHISKEY

JIM BEAM | \$80

JACK DANIEL'S | \$95

MAKER'S MARK | \$110

WOODFORD RESERVE | \$155

LITTLE CAESARS BARREL SELECT PROGRAM

These hand-selected bottles were chosen by Little Caesars Arena Food and Beverage Team to capture the spirit of Detroit and the Sports Teams.

BUFFALO TRACE | \$185 ELIJAH CRAIG | \$130 OLD FORESTER | \$185







SOFT DRINKS

COCA-COLA \$22.50 DIET COKE \$22.50 COKE ZERO SUGAR \$22.50 SPRITE \$22.50 GINGER ALE \$22.50 LEMONADE (4-pack) \$30 ICED TEA (4-pack) \$30

WATERS
DASANI \$30

TOPPERS/ADD-INS

ORANGES \$6
MARASCHINO CHERRIES \$5
QUEEN OLIVES \$5
LEMONS \$5
LIMES \$5
AROMATIC BITTERS \$25

HOT BEVERAGES

TIM HORTONS K-CUP SERVICERegular or Decaf (12 servings) \$40

JUICES/MIXERS

All served in a 4-pack, unless otherwise noted OWEN'S AMERICAN TONIC \$25 OWEN'S CLUB SODA \$25 ORANGE JUICE \$20 CRANBERRY JUICE \$20 APPLE JUICE \$20 GRAPEFRUIT JUICE (6-7.2 oz. cans) \$20 PINEAPPLE JUICE (6-7.2 oz. cans) \$20

ZING ZANG BLOODY MARY MIX (750 mL bottle) \$30 OWEN'S MARGARITA MIX (750 mL bottle) \$32 OWEN'S GINGER BEER \$35 OWEN'S ESPRESSO MARTINI MIX \$45











AMERICAN PREMIUM

BUD LIGHT \$40 BUDWEISER \$40 MICHELOB ULTRA \$40 MILLER LITE \$40 COORS LIGHT \$40

CANNED COCKTAILS/SELTZER

NÜTRL ASSORTED LEMONADE \$54 HIGH NOON SEASONAL \$54 LONG DRINK \$54 TWISTED TEA \$54

NA BEVERAGES

(6-pack, 12 oz.)

BUD LIGHT 0.0 \$40 **ATHLETIC UPSIDE DAWN GOLDEN** \$51 **ATHLETIC RUN WILD IPA \$51**

IMPORT/CRAFT

LABATT BLUE \$40 LABATT BLUE LIGHT \$40 MODELO ESPECIAL \$48 HEINEKEN \$48 SAMUEL ADAMS BOSTON LAGER \$48 STELLA ARTOIS \$48

MICHIGAN CRAFT BEERS

ATWATER DIRTY BLONDE \$54
BELL'S TWO HEARTED ALE \$54
BELL'S ROTATING WHEAT \$54









CHAMPAGNE/SPARKLING

CAPOSALDO, PROSECCO VENETO, ITALY | \$60

CHEURLIN BRUT SPÉCIALE CHAMPAGNE, FRANCE | \$120

VEUVE CLICQUOT BRUT CHAMPAGNE, FRANCE | \$150

MOSCATO

MIRASSOU | CALIFORNIA | \$60

RIESLING

CHATEAU STE. MICHELLE COLUMBIA VALLEY | \$55

PINOT GRIGIO

SANTA MARGHERITA ITALY | \$90

CHARDONNAY

HESS "SHIRTAIL RANCHES" CALIFORNIA | \$60

FRANCISCAN ESTATE CALIFORNIA | \$75

SAUVIGNON BLANC

KIM CRAWFORDMARLBOROUGH, NEW ZEALAND | \$80

DUCKHORN | NAPA VALLEY | \$90





PINOT NOIR

MURPHY-GOODE | CALIFORNIA | \$60

LA CREMA | MONTEREY | \$90

MERLOT

DECOY BY DUCKHORNNAPA VALLEY, CALIFORNIA | \$100

CABERNET SAUVIGNON

DAOU | PASO ROBLES | \$80

BONANZA | CALIFORNIA | \$120

QUILT | NAPA VALLEY, CALIFORNIA | \$140

THE WINE CELLAR RESERVED

RED SCHOONER VOYAGE MALBEC ARGETINA | \$150

ORIN SWIFT ABSTRACT RED BLEND CALIFORNIA | \$185

RENATO RATTI BAROLO MARCENASCO, ITALY | \$150

CAYMUS CABERNET SAUVIGNON NAPA VALLEY | \$200

CAKEBREAD CHARDONNAY NAPA VALLEY | \$160







ZEN BITES BUNDLE

All items are included with the package and serve 10 guests.

PEAR SALAD

Frisée, arugula, radicchio, pear, grape tomatoes, goat cheese, honey ginger vinaigrette

SPRING ROLLS

A crispy spring roll wrapper encases a mix of crunchy vegetables, as well as intense flavors from chili, ginger, soy & citrus zest

TAKUSHI TUNA

Spicy Ahi Tuna tacos mixed with Kewpie mayo, cilantro salad & tobiko in a wonton shell

ORANGE CHICKEN

Deep-fried chicken thighs and breasts tossed in a sweet orange chili sauce served with garlic rice noodles

SUSHI

Assorted rolls & nigiri

CRAB BANH MI ROLLS (3)

Creamy crab meat tossed in herbs & spices on top of cucumbers served on a baguette

ROASTED GINGER LEMON CARROTS

Heirloom baby carrots glazed with fresh lemon, honey & ginger. Slow-roasted until tender & full of flavor

FIVE-SPICE CHICKEN WINGS

Traditional fried wings tossed in a blend of mirin and five-spice seasoning. Served with sriracha aioli

DIM SUM DONUTS

Our signature donut fusion with vanilla mousse, fresh berries & powdered sugar















FAN FAVORITE PACKAGE

All items are included with the package and serve 10 guests.

CLASSIC POPCORN ()

Endless supply of butter-flavored popcorn in a souvenir bucket

CHIPS & DIP U

Kettle chips with house-made French onion dip

FRESH FRUIT 🕝 🔱 💙

Pineapple, grapes, strawberries, cantaloupe, honeydew & blackberries

WING WHEEL

A trio of sauced wings: Hot Honey, Kickin' Bourbon & Sweet Chili

MICHIGAN SALAD (1) (1)

Arcadian blend greens with sun-dried cherries, blue cheese crumbles, candied walnuts, grape tomatoes, cucumbers, wild berry vinaigrette

CLASSIC LITTLE CAESARS CHEESE PIZZA 🔱

Italian tomato sauce, mozzarella cheese, oregano, basil



SAUSAGE SAMPLER

Polish & Italian served with grilled peppers, onions & sauerkraut with 12 bakery fresh buns

MAC & CHEESE **

Cavatappi with white cheddar cheese & panko bread crumbs

COOKIES

Daily fresh baked cookies

BEVERAGE PACK

(6-pack each)

COKE, DIET COKE, SPRITE & DASANI

















THE PICNIC BASKET

All items are included with the package and serve 10 guests.

TRADITIONAL CAESAR SALAD 🕐

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing

CHARCUTERIE BOARD (1)

Cured meats, regional cheeses, dried fruits, gourmet nuts & crackers

FRESH FRUIT (1) (1)

Pineapple, grapes, strawberries, cantaloupe, honeydew & blackberries

CHIPS & DIP (1)

Kettle chips with house-made French onion dip

MAC & CHEESE **()**

Cavatappi with white cheddar cheese & panko bread crumbs

MASHED POTATOES ()

Red skins, sour cream, butter & topped with chives

THE ITALIAN

Salami, ham, capicola, provolone cheese, giardiniera topped with pesto mayo on focaccia

BABA'S CHICKEN

Ilitch family's chicken recipe fried to a crispy golden brown

CORNBREAD MUFFINS

Jalapeño, cheddar & honey

CHEF SELECTED DESSERTS

Seasonal favorites





















313 BBQ

All items are included with the package and serve 10 guests.

SOUVENIR SNACKS 🕕

Popcorn, snack mix, peanut butter-filled pretzels

CANDY SHOP (7 (1)

Assorted classic candies

TRADITIONAL PRETZELS 🔱

Warm pretzels topped with Little Caesars garlic butter & Parmesan cheese. Served with whole grain mustard & gueso blanco cheese

BBQ CHICKEN WINGS ()

Served with celery sticks, blue cheese & ranch dressing

MICHIGAN WEDGE SALAD

Baby iceberg lettuce, house-made blue cheese dressing, smokey bacon & heirloom cherry tomatoes

MASHED POTATOES ()

Red skins, sour cream, butter and topped with chives

BBQ BURNT ENDS

Beef burnt ends tossed in BBQ sauce served with beer braised Brussels sprouts

BBQ PULLED PORK

Slow-roasted pork topped with BBQ sauce & kale coleslaw on a brioche bun

MAC & CHEESE (1)

Cavatappi with white cheddar cheese & panko bread crumbs

CORNBREAD MUFFINS

Jalapeño, cheddar & honey

CHEF SELECTED DESSERTS

Seasonal favorites











THE CENTENNIAL

All items are included with the package and serve 10 guests.

CHIPS & DIPS **

Kettle chips with homemade french onion dip

ARTISAN CHEESE & CHARCUTERIE (1)

Cured meats, regional cheese, dried fruits, gourmet nuts & crackers

FRUIT TRAY (1) (1)

Pineapple, grapes, strawberries, cantaloupe, honeydew & blackberries

SHRIMP COCKTAIL (1)

36 pieces of poached shrimp, horseradish cocktail sauce, remoulade & lemon wedge

MOTOR CITY WEDGE

Baby iceberg lettuce, house-made blue cheese dressing, smokey bacon & heirloom cherry tomatoes

BEEF TENDERLOIN

Creamy braised leeks, roasted mushrooms in a cabernet zip sauce

CENTENNIAL COOKIE JAR

24 fresh baked cookies in a souvenir Centennial logo cookie jar

ONLY AVAILABLE FOR RED WING GAMES

















Action Carts may have limited availability and are guaranteed on a first-come, first-served basis. All Action Carts must be preordered by calling 313-471-7781, and carts stay in suite for approximately 45 minutes to 1 hour.

MEXICANTOWN GUACAMOLE CART

Hand-mashed avocados with roasted poblano rajas, cotija cheese, cilantro, jalapeños & Tajín seasoning, grape tomatoes, red onions & salsa roja \$300

TACO CART

Shredded chicken in adobo sauce, chili & onion-braised beef chunks, served with cotija cheese, salsa verde, pico de gallo, jalapeños, cilantro & steamed flour tortillas \$600

SHORT RIB CARVING CART

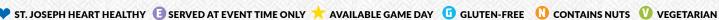
Short rib accompanied with beer braised Brussels sprouts, pickled red onions, roasted wild mushrooms, zip sauce & brioche dinner rolls \$500

PASTA CART

Chef-prepared pasta with a choice of shrimp, chicken or Italian sausage, served with seasonal vegetables, grape tomatoes, wild mushrooms, shaved parmesan cheese & garlic marinara or pesto cream, bakery fresh rolls \$550

PRIME RIB CARVING CART

Impress your guests with your own personal chef carving station. Accompanied by roasted wild mushrooms & onions, smoked creamed spinach, Cabernet reduction & fresh baked rolls \$900













SNACKS

CLASSIC POPCORN *0

Endless supply of butter-flavored popcorn in a souvenir bucket \$35

GOURMET NUTS 🛨 🛈 🕡 🐦

Pistachios, honey roasted peanuts, cashews \$50

SOUVENIR SNACKS 🛨 🕕

Popcorn, snack mix, peanut butter-filled pretzels

THE CANDY SHOP \star 0 0 0

Assorted classic candies \$65

CHIPS & DIP ***

Kettle chips with housemade French onion dip \$42

SALSA TRIO & CORN TORTILLA CHIPS * 0 0 *

Pico de gallo, salsa verde, salsa roja \$65

Upgrade your trio

Add nacho cheese \$20 Add guacamole \$30 Add chorizo queso \$59



STARTERS

TAKUSHI TUNA TACOS

Spicy tuna mixed with Kewpie mayo, cilantro salad & tobiko in a wonton shell \$99

TRADITIONAL PRETZELS 🔱

Warm pretzels Topped with Little Caesars Garlic Butter & Parmesan cheese, Served with Whole Grain Mustard & Queso Blanco Cheese \$90

CHINESE DUMPLINGS ***

Vegetable dumplings, served with sweet chili sauce \$90

CHICKEN TENDERS >

Hand breaded and served with your choice of BBQ or ranch \$149

CHICKEN WINGS * 0

Choice of:

Traditional Buffalo sauce Traditional BBQ sauce Lemon pepper dry rubbed Plain

Served with your choice of two: celery sticks, blue cheese or ranch dressing \$139

CHILLED SHRIMP COCKTAIL 6

36 pieces of poached shrimp, horseradish cocktail sauce, remoulade, lemon wedge \$160

FRESH FRUIT * 1 U *

Pineapple, grapes, strawberries, cantaloupe, honeydew & blackberries \$80

FARMERS MARKET CRUDITÉS * 10 0 •

Grape melody tomatoes, baby carrots, broccolini, purple cauliflower, baby corn, roasted vegetable dip & snap peas \$85

ARTISAN CHEESE & CHARCUTERIE 🕦

Cured meats, regional cheeses, dried fruits, gourmet nuts & crackers \$155



All selections serve approximately 10 guests, unless otherwise noted.





ALL-BEEF HOT DOGS *

12 beef franks \$90

SAUSAGE SAMPLER *

Polish & Italian served with grilled peppers & onions, sauerkraut, bakery fresh buns \$100

Top Your Dogs >

Add side of chili & shredded cheese \$20

ITALIAN SANDWICH

Salami, ham, capicola, Provolone cheese, giardiniera topped with pesto mayo on focaccia \$120

BAKED HAM SLIDERS 🗡

Honey roasted ham, gruyere cheese, & tomatoes with a honey mustard glaze on a pretzel bun topped with poppy seeds \$129

PULLED PORK SLIDERS *

Slow-roasted pork topped with BBQ sauce and kale coleslaw on a brioche bun \$120

BUFFALO CHICKEN SLIDERS *

Slow-roasted chicken thigh tossed with Buffalo sauce on a brioche bun \$120

FAIRWAY SMASH BURGER (3)

American cheese, onions, served on a potato bun with a side of burger sauce & pickles \$140 No modifications allowed

STREET TACOS

Shredded chicken in adobo sauce, poblano pepper & onion braised beef chunks, served with cotija cheese, salsa verde, pico de gallo, jalapeños, cilantro & steamed flour tortillas \$190

CRAB BANH MI ROLLS (3)

Creamy crab meat tossed in herbs & spices on top of cucumbers served on a baguette \$139



CHOICE OF TRADITIONAL ROUND WITH 8 SLICES OR SQUARE-CUT THIN CRUST. ALL PIZZAS WILL BE DELIVERED AT EVENT TIME ONLY.

LITTLE CAESARS CLASSIC CHEESE * 0

Italian tomato sauce, mozzarella cheese, oregano, basil \$21

LITTLE CAESARS VEGGIE * 0

Classic cheese pizza, peppers, onions, mushrooms, black olives \$21

LITTLE CAESARS PEPPERONI 🛨

Classic cheese pizza, spicy pepperoni \$21

LITTLE CAESARS THREE MEAT *

Classic cheese pizza, spicy pepperoni, sausage, bacon \$21

LITTLE CAESARS DEEP DISH CHEESE BREAD * 0 \$15



MICHIGAN SALAD 🛨 🛈 🕡 💙

Arcadian blend greens with sun-dried cherries, blue cheese crumbles, candied walnuts, grape tomatoes, cucumbers, wild berry vinaigrette \$70

TRADITIONAL CAESAR SALAD 🛨 🕕

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$70

MICHIGAN WEDGE SALAD

Baby iceberg lettuce, house-made bleu cheese dressing, smokey bacon & heirloom cherry tomatoes \$70

Enhance Your Salads

Add blackened chicken 🜟 \$20 Add poached shrimp \$40



















THE MAIN **EVENT**

PREMIUM MAC & CHEESE * U \$110

Add Buffalo chicken \$20 Add pulled pork \$20

MEDITERRANEAN CHICKEN KABOBS (1)

Marinated chicken, peppers, onions & squash skewered and grilled. Served with citrus herbed quinoa \$149

BABA'S CHICKEN

llitch family's chicken recipe fried to a crispy golden brown \$120

MUSHROOM RAVIOLI **

Mushroom-filled ravioli pasta, wild mushroom cream sauce & fried basil leaves \$159

STEAK TIPS

Steak tips with a Detroit zip sauce, mashed potatoes and broccolini \$250

HERB-CRUSTED BEEF TENDERLOIN

Creamy braised leeks, roasted wild mushrooms and a cabernet zip sauce \$425

SIDES

ROASTED SEASONAL VEGETABLES (1) (1)

Oven-roasted, marinated vegetables with rosemary, oregano & roasted garlic \$40

MASHED POTATOES * 0

Red skins, sour cream, butter and topped with chives \$40











LET'S TALK ABOUT DESSERT

FRESHLY BAKED COOKIES * 00 0 24 freshly baked chocolate chip cookies \$72

HOMEMADE ICE CREAM SANDWICHES

12 freshly baked cookies with Mackinac fudge ice cream \$90

100TH ANNIVERSARY COOKIE JAR

Souvenir Jar \$75 18 freshly baked cookies in souvenir cookie jar \$120

FRESHLY BAKED BROWNIES * 0 0 \$70

MINI DESSERT PLATTER 🛨 🛈 🕐

Assorted mini desserts hand made by Cakes by Stephanie \$70





Our signature donut fusion with vanilla mousse, fresh berries & powdered sugar \$70

SUITE TEMPTATION CART

Wow your guests by ending on a high note! Complete your luxury experience with our Chef's selection of signature desserts, candies, fresh fruits & cordials. Not available during concerts. Price based on items purchased.





POLICIES PROCEDURES



ADMINISTRATIVE CHARGE, TAX AND GRATUITY

An administrative charge of 20 percent of your food and beverage order will be added to your invoice; of this, 10 percent will be distributed to the associate providing your service. The remainder will be retained by District Detroit Sportservice to provide more competitive wages to our staff. If you feel your Suite Attendant has provided a service that is of the highest quality, and you would like to reward your server, additional gratuity may be added. Please feel free to speak to a manager for further clarification. If at any time you require an item not offered on the Suite Menu, please feel free to contact the Suite Coordinator.

We will do everything possible to accommodate your special requests. Delaware North Sportservice would like to thank all of our Suite holders. Your enjoyment during events at Little Caesars Arena is our success.

PAR STOCKING SYSTEM

For your convenience, Delaware North Sportservice offers a par stock system in your Suite. This system benefits your Suite in the following ways:

- Ensures beverages in your Suite without the hassle of ordering these items for every event
- Allows beverages to be locked/unlocked at your discretion
- Provides automatic replenishment

The Suite Administrator establishes a par stock and submits it to the Suite Office. Delaware North Sportservice places your par stock in your Suite, making it available for every event. When placing your food order, the Suite Administrator indicates whether they would like the beverages locked/unlocked. This is done on the website or over the phone.

If guests will be attending the game but no food order is being placed, please contact the Suite Office to indicate if the fridge should be open. Delaware North Sportservice will not open the par stock without permission from an authorized user. After each event, the Suite Attendant will assess consumption and will replenish the beverages according to the par stock information.

ALCOHOLIC BEVERAGES

To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Michigan and Little Caesars Arena, no alcoholic beverages may be brought into or removed from the premises. It is the Suite holder's responsibility to secure all alcoholic beverages in the locked cabinets provided. No one under the age of twenty-one (21) can consume or possess any alcohol at any time. Delaware North Sportservice reserves the right to check for proper identification and refuse service to people who appear to be intoxicated.

