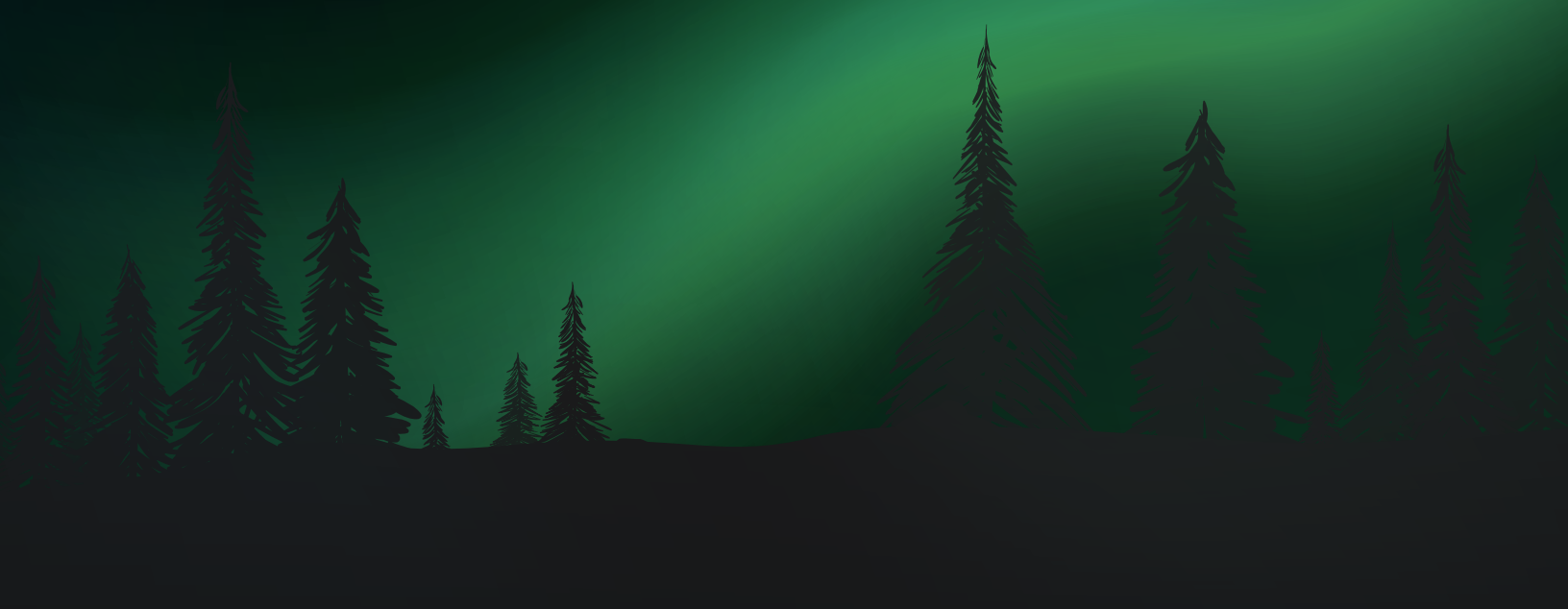


2023 Suite Menu



General Information

The Great Lakes Loons work to accommodate all of their suite patrons with the best menu and most delicious favorites in town! We have a full service kitchen to accommodate all tastes, budgets, and dietary requests.

The team offices are located at Dow Diamond. Office hours are 9AM to 5PM, Monday through Friday. Dow Diamond is located at 825 E. Main Street, Midland, MI 48640.

Food & Beverage Business Coordinator

Our staff is here to make your visit to Dow Diamond not only a memorable event but a fantastic dining experience too! Our food and beverage business coordinator, *Stephanie Tithof*, is here to assist you with menu selections and special needs in your suite. If you have a special event or an unique client, Stephanie will make sure the details are handled. For all catering needs please call Stephanie at 989.837.6132 (days) or the Suite Office Line at 989.837.6122 (during games).

Advanced Ordering Procedures

In order to provide the freshest food and highest quality food service possible, we request that all food and beverage orders be placed three business days in advance. For your convenience, you may place your food order in either of the following ways:

Call

You can always reach Stephanie at 989.837.6132 (days) or the Suite Office Line at 989.837.6122 (during games). If you prefer, call and place your order right over the phone!

Email

To place your suite order email catering@loons.com. Once your order has been sent, Stephanie will send a confirmation email regarding your order.

Order Online via FanFood

Want to skip the paper form altogether? Place your order through FanFood Portal (<https://order.fan-foodapp.com/suite>) and Stephanie will confirm the order once it is placed.

Delivery of Advance Orders

In order to provide you and your guests with the finest service, we will deliver your advance order at the time you request. Hot food will be kept in chafing dishes in your suite. Cold food will be refrigerated in our kitchen up to your requested delivery time. Our suite servers will assist with final touches and preparation. While in your suite, a suite server will be assigned to cater to your needs throughout the event. This service includes setup of your suite, greeting early guests, delivering food and beverage products and personal attention for you and your guests.

Day of Game Orders

If you are unable to place an advance order, we welcome you to order when you arrive. Simply contact your suite server to place your order. *Please be aware that game time orders may take up to one hour for delivery.*

Shoreline Box & Pier 47 Orders

Our Shoreline Box and Pier 47 group areas offer a unique experience that puts you and your guests right in the game. Being so unique and distant from our suite level, we request all orders be placed *72 hours in advance*. This allows us adequate time for staffing and set-up to ensure you and your guests have the best experience possible.

Payment

Payment options for all food and beverage orders include Visa, MasterCard, American Express, and Discover. A credit card number and expiration date will be required at the time the order is placed to guarantee your order.

Inclement Weather

In the event that a game is canceled due to inclement weather, please be aware of the following policies:

- If you choose to cancel your food order for any reason, the Food and Beverage Business Coordinator, Stephanie, must receive notification four hours prior to game time at 989.837.6122.
- In the event that a game is canceled prior to gates opening, the suite holder will not be held responsible for food orders. In this situation, you will be contacted by a Great Lakes Loons representative.
- If a game is delayed prior to or during play, food will be delivered to your suite as planned unless your food order is canceled four hours prior to game time.

If you cancel your food order you may still order from the suite menu when you arrive at the game. It will be delivered to your suite one hour after ordering.

Sales Tax & Service Charge

All sales are subject to 6% sales tax and a 20% service charge. Additional tip is encouraged for exceptional service provided by your suite server.

Dessert Cart

We provide a variety of treats for you to choose from on our dessert cart. After your main course has been served, the suite server will ask if you would like the dessert cart brought into your suite. Cheesecakes, specialty cakes, Grand Traverse pies, cookies and brownies will be available as well as Biggby's Best Coffee and nightly specials. Each item is available for individual purchase. If you do not wish to have the dessert cart brought to your suite, please notify your suite server.

Appetizers

Boneless Chicken Wings	\$150
Five (5) pounds of boneless chicken wings covered with your favorite sauce, served with buttermilk ranch and celery sticks. Choose one sauce: buffalo, BBQ, teriyaki, or sweet chili glaze.	
Falafel	\$55
A vegetarian favorite, two dozen (24) fried fritters of seasoned ground chickpeas, served with tzatziki sauce.	
Buffalo Chicken Rangoons	\$90
Two dozen (24) all white meat chicken blended with three cheeses and buffalo sauce wrapped in wonton shells, fried to golden perfection, served with buttermilk ranch.	
✓ Vegetable Tray	\$70
Twelve (12) servings of fresh carrots, celery sticks, broccoli florets, grape tomatoes, and cucumbers, served with ranch.	
✓ Fruit Tray	\$70
Twelve (12) servings of fresh seasonal fruit, with pineapple, strawberries, grapes, and watermelon.	
 “Big Stick” Tray	\$172
A three (3) pound big beef summer sausage stick served with cheddar cheese and crackers. Great for snacking, garnished with grape tomatoes.	
 Batting Practice	\$65
A one (1) pound beef summer sausage served with cheddar cheese and crackers, garnished with grape tomatoes.	
Shrimp Scampi	\$130
Two (2) pounds of shrimp scampi served with garlic toast points.	
Giant Pretzel (24 oz.)	\$75
An out of the park take on our concession hot pretzel served with warm queso dip.	
Spinach Artichoke Dip	\$80
A hot four cheese dip blended with spinach and loaded with chunks of artichoke hearts, served with tortilla chips.	
Pork Potstickers	\$75
Twenty-four (24) potstickers filled with diced pork and vegetables, seasoned with garlic & ginger, rolled in a paper thin wrapper, served with sweet chili glaze.	
Vegetable Potstickers	\$75
Twenty-four (24) potstickers filled with diced vegetables and bean vermicelli, seasoned with ginger & lemongrass, rolled in a spinach & basil infused wrapper, served with sweet chili glaze.	
✓ Pita Chips & Hummus	\$65
A duet of classic and red pepper hummus. Each is a zesty blend of garbanzo beans, sesame Tahini, and savory spices, served with pita chips. A great companion for our vegetable tray!	
The Mound	\$99
Our version of the nine layer dip, made to mimic the pitcher’s mound, served with tortilla chips.	
Pretzel Franks	\$75
An unexpected twist on America’s most popular appetizer! A curveball if you will, twenty-four (24) all beef cocktail franks wrapped in pretzel dough and baked to perfection; served with mustard for dipping.	

Combo Meals

Stadium BBQ Meal \$300
Enjoy delicious pulled pork & pulled BBQ chicken served with BBQ sauce and buns for twenty-four (24) sandwiches. Accompanied with Rancher baked beans and creamy coleslaw. Serves 24 people.

Ballpark Classic \$300
Enjoy our stadium favorites; twelve (12) grilled burgers, twenty-four (24) all beef hot dogs, buns, condiments, Rancher baked beans, and loaded baked potato salad. Serves 24 people.

Gourmet Hot Dog Meal \$275
Calling all dog lovers! You will get twenty-four (24) all beef hot dogs, twelve (12) of our grilled brats, buns, condiments, Rancher baked beans, and loaded baked potato salad. Serves 24 people.



Pizza Party \$275
Host the ultimate pizza party with six (6) 14" pizzas (8 slices in each pizza), a garden salad, and garlic parmesan bread bites straight from Domino's. Includes two (2) ultimate pepperoni, two (2) Wisconsin 6 cheese, and two (2) Cali chicken bacon ranch pizzas. Serves 20-24 people.

Street Taco Bar \$425
Marinated carne asade and fiesta lime chicken, served with black beans, corn con queso, and spanish rice, paired with tortilla chips, flour and corn tortillas, pineapple salsa, pico de gallo, chimichurri, mango habanero salsa, and fire roasted salsa.

Entrees

Stadium Hot Dogs \$85
Twelve (12) grilled all-beef hot dogs served with diced onions, pickle slices, sauerkraut, ketchup, and mustard.



Grilled Brats \$150
Twelve (12) grilled brats served with diced onions, pickle slices, sauerkraut, ketchup, and mustard.

Burgers \$175
Twelve (12) grilled angus beef burgers served with cheddar cheese, tomato, red onion, pickle slices, leaf lettuce, ketchup, mustard, and mayonnaise.

BBQ Pulled Chicken Sandwiches \$150
BBQ pulled chicken to make twelve (12) sandwiches, served with BBQ sauce.

Pulled Pork Sandwiches \$150
Pulled pork to make twelve (12) sandwiches, served with BBQ sauce.

Impossible™ Burgers \$90
Six (6) Impossible™ burgers served with cheddar cheese, tomato, red onion, pickle slices, and leaf lettuce.

Sides

- Loaded Baked Potato Salad** \$40
Loaded baked potato salad with bacon, cheddar cheese, onion, red pepper, in a sour cream and mayonnaise dressing.
- ✓ **Caesar Salad** \$50
Fresh romaine lettuce, caesar dressing, croutons, and parmesan cheese.
- ✓ **Garden Salad** \$50
Fresh spring mix, grape tomatoes, cucumbers, croutons; served with ranch and balsamic vinaigrette dressing.
- ✓ **Caprese Salad** \$75
Fresh mozzarella, grape tomatoes, and balsamic vinaigrette.
- Coleslaw** \$30
Creamy cabbage coleslaw, just like Grandma used to make.
- Rancher Baked Beans** \$32
Calico baked beans, made with three beans, bacon, onion, and sweet & tangy BBQ sauce.
- Mac & Cheese** \$55
Our famous house made mac & cheese. We use curly cavatappi noodles, five cheese special blend, and all the love we can muster up!

Snacks




- Cracker Jacks (6)** \$26
A baseball staple, enjoy a mixture of caramel corn and peanuts, with a prize in every bag!
- Great Lakes Kettle Chips (6)** \$18
An assortment of kettle chips from our friends at Great Lakes Potato Chip Company in Traverse City
- Chocolate & Peanut Trail Mix (6)** \$18
- Popcorn Boxes (12)** \$48
- ✓ **Tortilla Chips and Pico de Gallo** \$30

Desserts

- Freshly Baked Cookies** \$60
Twelve (12) chocolate chunk and twelve (12) salted caramel cookies.
- Brown Butter Rice Crispy Treats** \$66
Twelve (12) gluten-free rice crispy treats individually wrapped.
- Brownies** \$80
Twelve (12) intense Peruvian chocolate brownies, dense, & fudgy.
- Assorted Dessert Tray** \$76
An assortment of desserts including six (6) chocolate chunk cookies, six (6) salted caramel cookies, three (3) brown butter rice crispy treats individually wrapped (GF), and four (4) brownies.
- Grand Traverse Pies** \$24
Choose from Apple Crumb, Blueberry Crumb, Old Mission Cherry, or Lou E. Loon's favorite ...
Loons Pie - a mixture of peach, blueberry, and strawberry with a flaky crust.



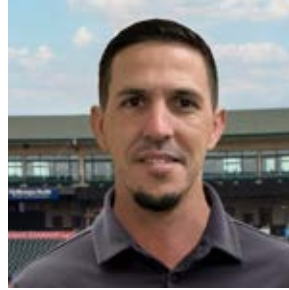
Beverages

 Coffee Carafe	\$15
 Soda Bundle	\$36
An assortment of twelve (12) Pepsi canned beverages; Pepsi, Diet Pepsi, Starry, Wild Cherry Pepsi, Mt. Dew, Diet Mt. Dew, Mug Root Beer, Dole Lemonade, Caffeine Free Diet Pepsi	
 Water (12-Pack)	\$48
Pure Leaf Tea Bundle	\$27
An assortment of six (6) bottled teas; Tea with Lemon, Sweetened Tea, Unsweetened Tea	
Domestic Beer Bundle	\$72
An assortment of twelve (12) - 16 oz. canned domestic beers; Coors Light, Miller Lite, Miller High Life, Blue Moon, Blue Moon Lightsky	
Craft Beer Bundle	\$96
An assortment of twelve (12) - craft canned beers; Norm's Raggedy IPA, Atwater Dirty Blonde, Mr. Blue Sky, Griffin Claw el Rojo, Leinenkugel Summer Shandy, Leinenkugel Juicy Peach	
Seltzers & Hard Lemonade	\$72
A twelve (12) count variety of flavored seltzers and hard lemonade; White Claw, Vizzy, Mikes Hard Lemonade, Topo Chico	
Canned Cocktails	\$96
Try Carbliss, vodka cocktail in a can (Ø carbs, Ø sugar, 100 cal., and gluten free), Long Drink citrus gin soda, order a variety pack of twelve cocktails.	
SLRRRP! Malt Based Gelatin Shot Bucket (12-pk)	\$24

Contacts



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If you're looking for a unique venue, Dow Diamond offers an alternative to conventional meeting spaces. Located in downtown Midland, Dow Diamond is a non-traditional destination for entertaining clients, celebrating your wedding or any one of your professional or personal gatherings. The Tri-Star Club is located on the third floor and accommodates groups up to 200, with an elegant bar offering panoramic, all-star stadium views. Events on our second floor concourse can seat over 500 and provide a great view of the field and our state-of-the-art high-definition video board.

The sleek and elegant rooms speak for themselves. Stunning architectural details, plush appointments and spectacular views give you a first-class hospitality experience in a diamond setting. Dull does not apply to this world-class, award-winning sports venue.

Corporate Events
Trade Shows
Holidays
Retirements
Dinners
Business Luncheons
Seminars

Private Parties
Weddings
Anniversaries
Reunions
Luncheons
Proms
Bereavements

To find out more about Dow Diamond Events, contact Dave Gomola, General Manager of Dow Diamond Events, at 989.837.6146 or dgomola@loons.com

www.dowdiamondevents.com