

2026 SUITE MENU



Everyone's
HOMETOWN TEAM

Ordering Procedures & Policies

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.

Our team is dedicated to making your visit to Dow Diamond both a memorable event and an outstanding dining experience. Our Food & Beverage Business Manager, Stephanie Tithof, along with F&B Assistant Jack Barringer, are available to assist with menu selections and any special requests for your suite. Planning a special or unique event? Stephanie and Jack are here to ensure every detail is taken care of.

For all catering needs, please contact Stephanie at 989.837.6132 (days), Jack at 989.837.6164, or the Suite Office at 989.837.6122 during games.

Catering Team

Stephanie Tithof *Food and Beverage Business Manager*
989.837.6132 (day) 989.837.6122 (games)
tithof@loons.com

Jack Barringer *Food & Beverage Assistant*
989.837.6164
catering@loons.com

Carlos Valles *Director of Food & Beverage*
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Lakkia Cooper *Executive Chef*
989.837.6131
lcooper@loons.com

Rebecca Buszka *Sous Chef*
rbuszka@loons.com

Advanced Ordering

To ensure the freshest food and highest quality service, we ask that all food and beverage orders be placed at least three business days in advance. For your convenience, suite catering orders can be placed in any of the following ways:

Call

You can reach Stephanie at 989.837.6132 (days), Jack at 989.837.6164, or the Suite Office at 989.837.6122 (during games).

Email

Send your catering order to catering@loons.com. Once your order is received, you will receive a confirmation email.

Order Online via FanFood

Place your order through the FanFood Portal at www.order.fanfoodapp.com/suite. We will review and confirm your order once it has been submitted.

Order Delivery

To provide you and your guests with the finest service, your advance order will be delivered to your suite at the time you request. Hot items will be presented in chafing dishes, while cold items will be kept refrigerated in our kitchen until your scheduled delivery time. Our suite servers will handle the final preparation and presentation in your suite.

Throughout the event, a dedicated suite server will be assigned to assist you and your guests. This service includes preparing and setting up the suite, welcoming early-arriving guests, delivering food and beverages, and providing attentive, personalized service for the duration of your event.

Day of Game Orders

If you are unable to place an advance order, you are still welcome to order upon arrival. Simply notify your suite server and they will be happy to assist you with placing your order. Please note that *game-time orders may take up to one hour or more for delivery*, depending on kitchen volume.

Appetizers

Boneless Chicken Wings	\$158
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.	
Corn Fritters	\$70
Two dozen (24) golden crispy corn fritters, perfectly fried to a light crunch on the outside while staying fluffy and sweet on the inside. Served with a jalapeno aioli.	
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, and served with buttermilk ranch.	
 Vegetable Tray	\$80
Twelve (12) servings of fresh carrots, celery sticks, broccoli florets, grape tomatoes, and cucumbers, served with ranch. (GF)	
 Fruit Tray	\$80
Twelve (12) servings of fresh seasonal fruit. (GF)	
“Big Stick” Tray	\$172
A three (3) pound 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.	
Pretzel Bites	\$75
Golden pretzel bites, crispy on the outside, warm and fluffy on the inside. Served with a side of 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. (GF)	
Pork Potstickers	\$80
Twenty-four (24) potstickers filled with diced pork and vegetables, seasoned with garlic & ginger, rolled in a paper-thin wrapper, and served with a sweet chili glaze.	
Vegetable Potstickers	\$80
Twenty-four (24) potstickers filled with diced vegetables and vermicelli bean, 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. (GF)	
Frankfurter Kolaches	\$75
Two dozen (24) classical frankfurters wrapped in a flaky puff pastry, served with mustard.	
Meatballs	\$80
Savory meatballs fried to a perfect golden brown, then smothered in rich marinara sauce. Served with crispy crostini for dipping and a delightful crunch with every bite.	

Combo Meals

- Stadium BBQ Meal** \$400
Enjoy delicious pulled pork (GF) & pulled BBQ chicken (GF) served with BBQ sauce and buns for twenty-four (24) sandwiches. Accompanied with mac & cheese and creamy coleslaw (GF). Serves 24 people. Twelve (12) assorted Pepsi products and twelve (12) Aquafina bottled waters.
- Ballpark Classic** \$400
Enjoy our stadium favorites; twelve (12) grilled burgers, twenty-four (24) all beef hot dogs, buns, condiments, rancher baked beans (GF), and loaded baked potato salad. Serves 24 people. Twelve (12) assorted Pepsi products and twelve (12) Aquafina bottled waters.
- Gourmet Hot Dog Meal** \$350
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 (GF), and loaded baked potato salad (GF). Serves 24 people. Twelve (12) assorted Pepsi products and twelve (12) Aquafina bottled waters.
- Asian Wok** \$475
Indulge in a vibrant selection of classic Asian favorites! Start with fluffy white rice or savory fried rice, then enjoy orange chicken, flavorful beef & broccoli, top it all off with some sizzling peppers & onions, or edamame for the perfect balance. Twelve (12) assorted Pepsi products and twelve (12) Aquafina bottled waters.
- Nacho Bar** \$400
Create your perfect nacho masterpiece with a variety of mouthwatering toppings! Start with crispy tortilla chips and layer on either seasoned ground beef, tender chicken, or hearty black beans. Top it off with melted queso dip, fresh pico de gallo, cool sour cream, crisp lettuce, and spicy jalapenos. Twelve (12) assorted Pepsi products and twelve (12) Aquafina bottled waters.

Entrees

- Stadium Hot Dogs** \$85
Twelve (12) grilled all-beef hot dogs served with diced onions, pickle slices, sauerkraut, ketchup, and mustard.
- Grilled Brats** \$125
Twelve (12) grilled brats (GF) served with diced onions, pickle slices, sauerkraut, ketchup, and mustard.
- Beef Brisket Burnt Ends** \$185
Pit smoked beef burnt ends (GF) to make twelve (12) sandwiches, served with BBQ sauce.
- Burgers** \$175
Twelve (12) grilled angus beef burgers (GF) served with cheddar cheese, tomato, diced onion, pickle slices, leaf lettuce, ketchup, mustard, and mayonnaise.
- BBQ Pulled Chicken Sandwiches** \$150
BBQ pulled chicken (GF) to make twelve (12) sandwiches, served with BBQ sauce.
- Pulled Pork Sandwiches** \$150
Pulled pork (GF) to make twelve (12) sandwiches, served with BBQ sauce.
- Black Bean Burgers** \$150
Twelve (12) black bean burgers (GF) served with cheddar cheese, fresh tomatoes, diced onion, pickle slices, and leaf lettuce.
-  **Pizza** \$100
Host the ultimate pizza party with four 14" pizzas (8 slices in each pizza). Includes three Wisconsin six-cheese pizza or ultimate pepperoni pizza, and one Memphis BBQ Chicken pizza.

Sides

- Loaded Baked Potato Salad** \$45
Loaded baked potato salad with bacon, cheddar cheese, onion, and red pepper, in a sour cream and mayonnaise dressing. (GF)
-  **Caesar Salad** \$50
Fresh romaine lettuce, caesar dressing, croutons, and parmesan cheese. (GF)
-  **Garden Salad** \$50
Fresh spring mix, grape tomatoes, cucumbers, and croutons; served with ranch and balsamic vinaigrette dressing. (GF)
-  **Coleslaw** \$45
Creamy cabbage coleslaw, just like Grandma used to make. (GF)
- Rancher Baked Beans** \$45
Calico baked beans, made with three beans, bacon, onion, and sweet & tangy BBQ sauce. (GF)
- Mac & Cheese** \$85
Our famous house-made mac & cheese. We use curly cavatappi noodles, a 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!
-  **Kettle Chips (6)** \$18
An assortment of kettle chips from our friends at Great Lakes Potato Chip Company in Traverse City.
- Popcorn Boxes (12)** \$48
-  **Tortilla Chips and Pico de Gallo** \$35
-  **Pretzels (6)** \$24
An assortment of pretzels from our friends at American Gourmet of Snacks in Essexville.

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. (GF)
- 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.
*Must be ordered in advance

Beverages

 Coffee Carafe	\$15
 Soda Bundle	\$36
An assortment of twelve (12) Pepsi canned beverages; Pepsi, Diet Pepsi, Starry, Wild Cherry Pepsi, Mtn. Dew, Diet Mtn. Dew, Mug Root Beer, Caffeine Free Pepsi.	
 Water (12-Pack)	\$48
Pure Leaf Tea Bundle	\$26
An assortment of six (6) bottled teas.	
Domestic Beer Bundle	\$72
An assortment of twelve (12) - 16 oz. canned domestic beers; Coors Light, Miller Lite, Yuengling, & Yuengling Black & Tan.	
Craft Beer Bundle	\$96
Twelve (12) craft canned beers.	
Seltzers & Hard Lemonade	\$72
A twelve (12) count variety of flavored seltzers and hard lemonade. <i>View FanFood for our selections.</i>	
Canned Cocktails	\$96
A Carbliss, vodka cocktail in a can (Ø carbs, Ø sugar, 100 cal., and gluten-free), Long Drink citrus gin soda, Surfside vodka tea, order a variety pack of twelve (12) cocktails.	
Lemonade Carafe	\$15

Procedures & Policies

Payment

We accept Visa, MasterCard, American Express, and Discover for all food and beverage orders. A valid credit card number and expiration date are required at the time of ordering to guarantee your request.

Inclement Weather

In the event a game is postponed or delayed due to inclement weather, please note the following policies:

- **Order Cancellation:** If you wish to cancel your food order for any reason, please notify Food & Beverage Business Manager Stephanie or F&B Assistant Jack *at least four hours prior to game time* by calling 989.837.6122 or 989.837.6164.
- **Game Postponed Before Gates Open:** If a game is postponed before gates open, the suite holder will not be responsible for food orders. Your Great Lakes Loons ticket representative will contact you with details.
- **Game Delays:** If a game is delayed before first pitch or during play, food will be delivered to your suite as scheduled unless the order is canceled four hours prior to the original game time.
- **Ordering After Cancellation:** Even if you cancel your advance order, you may still place an order from the suite menu upon arrival. Delivery will occur approximately one hour after the order is placed.

Sales Tax & Service Charge

All sales are subject to 6% sales tax and a 20% service charge. Ten percent of the service charge is distributed to suite servers and pantry assistants as additional wages. Additional tip is encouraged for exceptional service provided by your suite server.

Dessert Cart

We offer a variety of delicious treats on our dessert cart for you and your guests to enjoy. After your main course has been served, your suite server will ask if you would like the dessert cart brought to your suite. Options include cheesecakes, specialty cakes, Grand Traverse pies, cookies, brownies and nightly specials, all available for individual purchase.

If you prefer not to have the dessert cart brought to your suite, simply let your suite server know.

Alcoholic Beverages

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





Host Your Next Event at Dow Diamond

Looking for a venue that stands out? Dow Diamond offers a one-of-a-kind setting in downtown Midland, perfect for both professional gatherings and special celebrations.

The Tri-Star Club on the third floor accommodates up to 200 guests and features an elegant bar with panoramic stadium views. Planning something bigger? Our second-floor concourse can host over 500 guests and provides a spectacular view of the field and high-definition video board.

From corporate meetings and trade shows to weddings, reunions, and holiday parties, our modern event spaces combine stunning architecture with first-class hospitality to create an unforgettable experience.

Corporate Events • Trade Shows • Holiday Parties • Business Luncheons • Seminars

Weddings • Anniversaries • Reunions • Proms • Private Parties

To book your next special event contact Dave Gomola at 989.837.6146 or dgomola@loons.com.

www.dowdiamondevents.com