

2025 SUITE MENU



Everyone's
HOMETOWN TEAM

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 9 am to 5 pm, Monday through Friday. Dow Diamond is located at 825 E. Main Street, Midland, MI 48640.

Food & Beverage Business Manager

Our staff is here to make your visit to Dow Diamond not only a memorable event but a fantastic dining experience! Our food and Beverage Business Manager, *Stephanie Tithof*, and F&B Assistant, Zachry Blount will assist you with menu selections and special needs in your suite. If you have a special or unique event, Stephanie and Zachry will make sure the details are handled. For all catering needs, please call Stephanie at 989.837.6132 (days), Zachry at 989.837.6164, 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), Zachry at 989.837.6164, 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, a confirmation email will be sent regarding your order.

Order Online via FanFood

Want to skip the paper form altogether? Place your order through the FanFood Portal (<https://order.fanfoodapp.com/suite>) and Stephanie or Zachry 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 the 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 could take up to at least an 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 Manager, Stephanie, or F&B Assistant, Zachry, must receive notification four hours prior to game time at 989.837.6122 or 989.837.6164.
- 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 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	\$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	\$70
Twelve (12) servings of fresh carrots, celery sticks, broccoli florets, grape tomatoes, and cucumbers, served with ranch. (GF)	
✓ Fruit Tray	\$70
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	\$75
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	\$75
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.	
Sticky Shrimp	\$85
Succulent shrimp tossed in a honey garlic butter glaze, topped with a sprinkle of sesame seeds and fresh herbs for a burst of flavor in every bite. (GF)	
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	\$185
Pit smoked shredded beef brisket (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 Cali chicken bacon ranch pizza.	

Sides

- Loaded Baked Potato Salad** \$40
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** \$40
Creamy cabbage coleslaw, just like Grandma used to make. (GF)
- Rancher Baked Beans** \$40
Calico baked beans, made with three beans, bacon, onion, and sweet & tangy BBQ sauce. (GF)
- Mac & Cheese** \$55
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!
- 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. (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.
*Cannot be ordered day of. Advanced orders only.

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, Blue Moon, Blue Moon Light.	
Craft Beer Bundle	\$96
Twelve (12) craft canned beers. <i>View FanFood for our seasonal selections.</i>	
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

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 of 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