

ACTIVE ENTERTAINMENT

10 PEOPLE PER LANE

If there is anything that can bring a crew of people together, it's The HUB stadium.

We offer something much more exciting than your typical event venue. At The HUB stadium, you can choose Bombowling, Axe Throwing or Arcade to take your party to the next level.

BOMBOWLING *Must be 12+ to play*

Bombowling is our spin on one of the newest sporting/entertainment concepts in Michigan; Integrating the rules of Horseshoes and Cornhole while using the equipment of American Football and Bowling.

SUNDAY-THURSDAY \$80/HOUR

FRIDAY & SATURDAY \$100/HOUR

AXE THROWING *Must be 18+ to play. *Waiver Required**

Channel your inner lumberjack with Axe Throwing! Axe Throwing is the latest sport that combines the rules of darts with axes! This international sport is quickly gaining popularity all across the country and The Hub Stadium is the first location to bring this exciting activity to Michigan. Your group will be given your very own coach who will train you and your guests to safely throw an axe, lead you through the many games, and act as your host for the entirety of your visit.

AXE THROWING \$100/HOUR

AXE THROWING VIP \$125/HOUR

HUB ARCADE

Our newest entertainment package is our HUB Arcade!

Groups and individuals can compete or co-op arcade hits, including Connect 4 Hoops, Skee-Ball, Galaxy Collision 4 player air hockey, and many more!

1 HOUR UNLIMITED PLAY \$20 (PER GUEST)

2 HOUR UNLIMITED PLAY \$30 (PER GUEST)

GAME CARDS ONLY VALID THE DAY OF THE EVENT. PLAY TIME ACTIVATES AT FIRST SWIPE.

PRESET DOLLAR AMOUNT ARCADE CARDS ARE AVAILABLE.

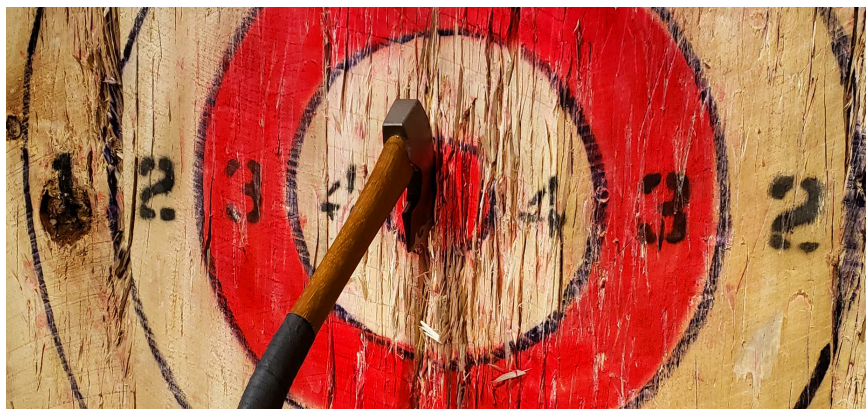
Minors must be accompanied by a parent or Legal guardian.

No minors after 8pm* *Closed toe shoes required



PLAY AT YOUR OWN RISK

The HUB Stadium activities “Urban Bowling and Axe Throwing” are play at your own risk sports. The participation in said games are voluntary and subjects guests to the inherent risks of said activities including but not limited to possibility of physical injury and loss of or damage to personal property. Safety waivers are required to participate in Axe Throwing. Should any of the listed be incurred during any activity, The HUB Stadium is not held liable.



THE RED TAPE

MINIMUM REVENUE COMMITMENT – *Your entire party must reach the agreed upon room minimum set forth above in banquet food, beverage, and meeting room rental during your function. This minimum does not include service charges, tax, or any other miscellaneous charges incurred.*

FOOD & BEVERAGE - *The HUB Stadium must provide all food and beverage, with the exception of special occasion cakes, which must come from a commercial bakery with ingredient label present. Please inform your event coordinator of any food allergies at least 1 week prior to your event. If this information is not communicated, The HUB Stadium is not liable.*

EVENT CANCELLATION – *All booked events require food package and a 50% deposit due at time of booking. Should the client need to cancel an event 30 days prior notice to the event for full buyout, partial buyout, or December events, then a full refund will be granted. If cancellation is less than 14 days prior, client will be given the option to reschedule based on availability before the end of the calendar year or given a gift card based on the amount of the deposit received. In the event of a cancellation within 24 hours of any event, client will not be granted full deposit. Full stadium buyouts and partial buyouts require a 30 day notice of cancellation for a refund.*

GRATUITY & SALES TAX – *A twenty two percent (22%) service charged will be applied to all food and beverage minimums. A six percent (6%) sales tax (or current tax rate) will be applied to all food and non-alcoholic charges. In addition, there will be a twenty percent (20%) coach gratuity added to all axe throwing reservations. Groups requesting a tax exemption must submit a 501 (C) (3) tax exempt certificate 7 days prior to event, or tax will be applied to final bill and will not be refunded. (Further information will be supplied to our tax-exempt customers).*

FUNCTION SPACE GUARANTEE - *To confirm function space on a definite basis, the group must provide The Hub Stadium with written authorization on The HUB Stadium Contract. The HUB Stadium reserves the right to release function space which has not been confirmed in writing and/or for which no deposit has been received. 50% deposits on packages are required to hold the space, with full payment received within 72 hours before date of scheduled event.*

MENU SELECTIONS – *All menu selections shall be considered definite and not subject to changes seven (7) working days prior to function date. Items listed on our menus are by no means the only items available. The HUB Stadium will be most willing to discuss alternate menu options specifically requested for your event. Replenished food packages (buffets) are strictly consumed on premise, with no option of carry-out boxes for unconsumed food.*

LIQUOR SERVICE – *Bar Packages: Premium and Deluxe bar packages do not include shooters (shots) of any spirit. Products listed are consumed with mixers or in cocktails. Open Bar: All charges incurred in relation to bar sales will be the responsibility of the group or individual hosting the event. The HUB Stadium reserves the right to refuse service to any minor, or person who cannot provide proof of age, per Michigan State Law. The HUB Stadium, at its own discretion, may discontinue beverage service if Michigan State Laws are not obeyed. The HUB Stadium reserves the right to refuse alcohol to any persons who may seem disorderly or intoxicated.*

ACTS OF GOD – *If, for reason beyond our control, including but not limited to, labor strikes, accidents, government restrictions or regulation on travel, acts of war or acts of god, The HUB Stadium is unable to perform its obligations, then such non-performance is excused with no other liability upon return of deposit. In no event shall The HUB Stadium be liable for consequential damages for any reason whatsoever.*



FACILITY LAYOUT

AXE CONFERENCE ROOM (PRIVATE*)	accommodates up to 12 guests at one table
BOMBOWL BOARD ROOM (PRIVATE*)	accommodates up to 14 guests at one table
KITCHEN TABLE	accommodates up to 16 guests at one table
TRI - BOMB	accommodates up to 20 guests at three tables
SIDE LINES	accommodates up to 48 guests at one or more tables
BOMB TABLE	accommodates up to 18 guests at one table
HUB LODGE (PRIVATE*)	accommodates up to 50 guests in private room
BACK - BOMB	accommodates up to 28 guests at one table
HUBANQUET ROOM (PRIVATE*)	accommodates up to 120 guests in private room
THE EAST WING (PRIVATE*)	accommodates up to 250 guests Includes private bar and 5 Axe-throwing lanes, may include adjacent bombowling lanes.

All private rooms include use of A/V equipment

FACILITY BUYOUT

ACCOMMODATES UP TO 800 GUESTS WITH FULL STADIUM ACCESS

- TWO BARS
- 10 AXE-THROWING STALLS
- 8 BOMBOWLING LANES
- ARCADE

HUB THROW DOWN MENU

LUNCH 11-3PM DAILY. LUNCH DOES NOT INCLUDE DESSERT

BADA BING ITALIANO

\$22/person lunch
\$27/person dinner

Bruschetta
Crispy Calamari
Antipasto Salad
Bread Sticks
Assorted Pizzas
Tiramisu

AY CARAMBA MEXICANA

\$20/person lunch
\$25/person dinner

Chips & Salsa & Guacamole
Chile con Queso
Taco Bar
Nacho Bar
Mexican Rice & Beans
Churros & Chocolate

WHOLE 9 YARDS AMERICANA

\$24/person all day

Nachos
Crispy Chicken Fingers
Cheeseburger Sliders
(or Veggie Sliders)
Fries
Pretzel Bites
Mini Cupcakes

BEALE STREET BBQ

\$30/person lunch
\$36/person dinner

Nashville Hot Chicken
(or Southern Fried Chicken)
BBQ Baby Back Ribs
Mac and Cheese
Fried Okra
Corn Bread with Whipped Butter
& Honey
Peach Cobbler and Ice Cream

BRUNCH MENU

Monday–Friday 7am–10am
Saturday & Sunday 9am–2pm

SILVER BRUNCH MENU

\$25 per Person (excluding tax, gratuity & administration fee)
soft drinks, coffee and tea included

STARTERS

(choose 3, \$4 each additional)

Granola, Yogurt, & Berries

Fresh Cut Fruit Salad

Fresh Cut Fruit

Bagels & Cream Cheese
(Add Salmon Package \$5)

Fresh In House Made Cider Mill Donuts

Fresh Baked Danish & Croissants

Oatmeal & Accoutrements

Fresh Baked Biscuits & Accoutrements

MAIN EVENTS

(Choose 2, \$6 each additional)

Chilaquiles Con Huevos

Fresh Scrambled Eggs and Breakfast Meats

Bananas Foster French Toast

Chef Carved Baked Ham (add \$4)

GOLD BRUNCH MENU

\$38 per Person (excluding tax, gratuity & administration fee)
soft drinks, coffee and tea included

STARTERS

(choose 3, \$4 each additional)

Granola, Yogurt, & Berries

Fruit Salad

Fresh Cut Fruit

Bagels & Cream Cheese, Smoked Salmon,
Tomato, Red Onion, & Capers

Fresh Baked Muffins

Fresh Made Cider Mill Donuts

Fresh Baked Danish & Croissants

Oatmeal & Accoutrements

Fresh Baked Biscuits & Accoutrements

MAIN EVENTS

(Choose 2, \$6 each additional)

Eggs Benedict

Chilaquiles con Huevos

Fresh Scrambled Eggs and Breakfast Meats

Chicken & Waffles

Shrimp & Grits

Breakfast Pizza

Bananas Foster French Toast

Chef Carved Baked Ham (add \$4)

SILVER MENU

\$25/Person for Luncheon 11-3pm daily (excludes starter and dessert)

\$45 per Person for Dinner (includes starter and dessert)

(excluding tax, gratuity & administration fee)

Soft drinks, coffee and tea included.

STARTERS

Dinner Only (choose 2, \$4 each additional)

Pizza Box Nachos

Quesadillas

Chicken Fingers

Pretzel Bites

Wood Grilled Veggies

Chips & Salsa Trio

SALADS

(choose 1, \$4 each additional)

Antipasto Salad

Caesar Salad

Caprese Salad

Garden Salad

Greek Salad

Traverse City Salad

MAIN EVENTS

(choose 2, \$6 each additional)

Cajun Pasta Alfredo with Chicken or Shrimp

Nashville Hot Chicken

Lasagna (Bolognese or Vegetarian)

Fish & Chips

BBQ Baby Back Ribs

Entrees to be accompanied by 2 entrée-appropriate chef-selected sides

DESSERTS

Dinner Only (choose 1, \$4 each additional)

Carrot Cake

Raspberry Cheesecake

Churros with Warm Chocolate

Coconut Cake



*A minimum group size of 10 people is required. Taxes, gratuities, and service charges are not included in the prices above. Be aware that buffets are portioned per guest based on the confirmed guest count and are replenished for 90 mins after start time. Amounts of food is finite and will not be replenished beyond our set quantities. Further charges will apply if additional food is requested and will be subject to availability. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, and seafood + shellfish or eggs may increase your risk of foodborne illness. Please inform your sales associate of any person in your party with food allergies. Due to health code standards and for your safety, it is the policy of The HUB Stadium that no event food shall be provided to "take home" for consumption later.



GOLD MENU

\$35/Person for Luncheon 11-3pm daily (excludes starter and dessert)

\$55 per Person for Dinner (includes starter and dessert)

(excluding tax, gratuity & administration fee)

Soft drinks, coffee and tea included.

STARTERS

Dinner Only (choose 2, \$4 each additional)

Charcuterie Tray

Shrimp Cocktail

Chicken Fingers

Chips and Salsa Trio

Veggie Tray

Wood Grilled Veggies

SALADS

(choose 1, \$4 each additional)

Antipasto Salad

Caesar Salad

Caprese Salad

Garden Salad

Greek Salad

Traverse City Salad

MAIN EVENTS

(choose 2, \$8 each additional)

Coq au Vin (red wine braised chicken)

Red Wine-Braised Short Ribs

Shrimp Scampi Over Spaghetti

Cajun Pasta Alfredo with Chicken or Shrimp

Grilled Salmon with Pesto Butter

Entrees to be accompanied by 2 entrée-appropriate chef-selected sides

DESSERTS

Dinner Only (choose 1, \$4 each additional)

Carrot Cake

Raspberry Cheesecake

Churros with Warm Chocolate

Coconut Cake

JUST DESSERTS

(1 dozen minimum)

Brownies - \$20/dz

Hot Donuts - \$24/dz (3 dz minimum)

Mini Cupcakes - \$18/dz

Cupcakes - \$30/dz

Cookies - 1 dz - \$20/dz

(sugar, chocolate chip, oatmeal raisin)

Key lime squares - \$24/dz

Cheese Cake Squares - \$24/dz

Churros & Chocolate – \$60 (100pcs)

PIECE OF CAKE

Pick your size

Round 3 layers Square 2 layers

- 9" - 20 ppl - \$55
- Quarter Sheet 30 ppl - \$75
- Half Sheet - 60 ppl - \$100
- Full Sheet- 100 ppl - \$150

Raspberry Cheese Cake – \$60

Pick your Cake Flavor

- Chocolate
- Vanilla
- Red Velvet
- Carrot
- Lemon
- Strawberry
- Confetti
- Coconut

Pick your frosting

- Vanilla
- Chocolate
- Cream Cheese
- Lemon
- Espresso
- Raspberry
- Coconut

Add a message for free!

Cakes must be ordered 1 week in advance.

COCKTAIL PARTIES & ADD-ONS

Shrimp Cocktail **\$80/5 dozen**

Jumbo shrimp with cocktail sauce

Cheeseburger Sliders **\$50/2 dozen**

Traditional sliders with grilled onion, pickle chip and mustard

Veggie Burger Sliders **\$50/2 dozen**

Traditional sliders with grilled onion, pickle chip and mustard

Charcuterie & Cheese Platter **\$55/Platter**

Assorted Meats, Cheese and Accoutrements (feeds 8-12 people)

Chips and Dips - \$40

Fresh Made Corn Tortilla Chips served with plenty of our house made Chile con Queso, Roasted Tomato Salsa, Guacamole and Spinach-Artichoke Dip

Chicken Tenders - \$60

Our famous tender hand-breaded chicken tenders served 3 ways - 8 traditional, 8 BBQ, 8 Nashville Hot. Served with Ranch Dressing, carrot and celery sticks

Chicken Wings - \$70

3 Pounds of Buffalo Wings Served with Ranch & Bleu Cheese with carrot and Celery Sticks

Pizza Box Nachos - \$60

Our Giant Pizza box layered with corn chips, refried beans, Half Picadillo Beef & Half Chicken Tinga, Pico de gallo, crema and avocado drizzles.

Tex Mex Nachos - \$28

Our Deluxe Nachos with Corn Chips, Refried Beans, Cheese and Grilled Shrimp, Grilled Steak & Grilled Chicken, served with fresh made Guacamole, Pico de Gallo, Sour Cream and Pickled Jalapeños

Wood Grilled Shrimp - \$90

18 Jumbo Shrimp grilled to perfection and served with garlic-wine butter

Fried Shrimp - \$90

18 Extra Large Jumbo Fried Butterflied Shrimp with Cocktail and Tartar Sauces, served with Skinny Fries

Shrimp Tatonka - \$80

Gulf shrimp deep-fried and tossed in the traditional buffalo sauce, served with carrot and celery sticks and choice of bleu cheese or ranch dressing

Tacolalos - \$60

12 Tacos made with Crispy-Grilled Corn Tortillas stuffed with cheese with steak, Chicken, or grilled veggies, pico de gallo pickled chilies and chipotle crema

Street Tacos - \$60

12 tacos made with Soft Corn Tortillas Piled High with Grilled Chicken or Steak topped with Chopped Onions and Cilantro and served with Salsa and Limes on the side

PARTY PLATTERS DESIGNED TO SERVE 8-10 PEOPLE

CONTINUED ON PAGE 11



COCKTAIL PARTIES & ADD-ONS CONTINUED

BBQ Ribs - \$70

Two Racks of Our Tender Baby Back Ribs slow Cooked, and Sauced finished on the Wood Grill, then cut into 24 pieces

Quesadillas - \$60

24 pieces. 8 pieces each of Steak, chicken, and shrimp with Sour Cream, Fresh Pico de Gallo and Guacamole

Giant Pretzels - \$48

2 Extra Large pretzels served with cheese dip, mustard and cinnamon-brown sugar cream cheese

Wood Grilled Veggies - \$50

Assorted Grilled Veggies with Bagna Cauda

Fried Combo Platter - \$42

Cauliflower, Pretzel Bites and Hand Cut Fries with dipping sauces

PARTY PLATTERS DESIGNED TO SERVE 8-10 PEOPLE

NACHO BAR \$15 PER PERSON

Picadillo Beef, Chicken Tinga, and chopped wood-grilled veggies, with grated cheeses, warm chile con queso, refried beans, lettuce, pico de gallo, guacamole, sour cream, salsa and crema with fresh-made corn chips.

TACO BAR \$15 PER PERSON

Picadillo Beef, Chicken Tinga, and chopped wood-grilled veggies, with grated cheeses, lettuce, pico de gallo, guacamole, sour cream, salsa and crema with soft corn and flour tortillas and crispy corn tortilla shells. Includes beans & rice.

GRILLED TENDERLOIN \$250 PER TENDERLOIN (UP TO 30 PEOPLE)

Wood grilled Certified Angus Beef whole tenderloin with crostini and a number of sauces and accoutrements.

SALADS

CAESAR, GARDEN, TRAVERSE CITY -

Medium (Up to 12 people) \$40 Large (Up to 25 people) \$80

ANTIPASTO OR GREEK -

Medium (Up to 12 people) \$60 Large (Up to 25 people) \$120



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BAR PACKAGES

SILVER BEER & WINE PROGRAM

\$10/per person/per hour

Draft Beer: Domestic

Bottle Beer: Domestic

Wine: House Chardonnay and Cabernet Sauvignon

GOLD BEER & WINE PROGRAM

\$12/per person/per hour

Draft Beer: All

Bottle Beer: All

Wine: Choice of three white and three reds

SILVER BAR PACKAGE *(includes Domestic Beer & House Wine Program) (2 hour minimum)*

\$15/per person/per hour

Spirits: Titos Vodka, Jim Beam Bourbon, Bacardi Rum, Dewar's Scotch

Includes Silver Beer & Wine Program / Excludes Shots & Doubles

GOLD BAR PACKAGE *(includes Premium Beer & Wine Program) (2 hour minimum)*

\$20/per person/per hour

Spirits: All Premium Liquors *(Does Not Include Top Shelf Liquors)*

Includes Gold Beer & Wine Program / Excludes Shots & Doubles

Special Wines may be selected with advanced notice

CONSUMPTION BAR

All drinks consumed by your party will be rang on a tab that may be limited by time and/or amount as long as it meets the event minimum.

CASH BAR

Each guest is responsible for their own tab.

TICKETS

Ask about our drink ticket options.