



**EATING IS NOT
A SPECTATOR
SPORT**

 @levy.restaurants

 Levy

e-levy



PACKAGES

All Packages Served 10-12 guests

DETROIT’S BARBECUE

The perfect complement to a great day at the stadium **665**

CHERRY SMOKED PEPPER BRISKET AVG

All beef, house smoked and bathed in sauce

SMOKED PULLED PORK SANDWICHES

Smoked barbecue pork in our homemade barbecue sauce. Served hot with coleslaw and fresh rolls

THREE CHEESE MAC V

Cavatappi pasta in a creamy sauce made from three cheeses

BAKED BEANS AVG

Slow-cooked baked beans with mustard brown sugar, onions and smoked bacon

GARDEN SALAD V AVG

Cherry tomatoes, cucumber, red onion, shredded carrots with a buttermilk ranch dressing

BANANA PUDDING V

A classic favorite dessert to round out this tasty package

MOTOWN PACKAGE **565**

CRISPY PEPPER TATER TOTS V

Served with Franks hot sauce and ranch

TRICOLOR ROASTED POTATO SALAD AVG

Diced red skin, Yukon Gold and sweet potatoes, green onion and chopped herbs with red wine bacon mustard vinaigrette

DETROIT TACO SALAD V AVG

Romaine iceberg mix, diced tomato, red onion, pinto beans, shredded cheddar, Doritos chips and Catalina dressing

SOUTHWEST PORK TACOS

Roasted pork carnita, grilled cabbage slaw, pickled red onion, and salsa Verde served with fresh flour tortilla shells

CRISPY CHICKEN TENDERS

Served with barbeque and ranch dipping sauces

CONEY ISLAND DOGS

Grilled hot dogs, Detroit-style Coney Island chili, diced onions, assorted mustards, and potato chips

V **VEGETARIAN**

V² **VEGAN**

AVG **AVOIDING GLUTEN**

BRUNCH PACKAGE **590**

HOUSE SMOKED SALMON

Minced red onion, capers, dill cream cheese, heirloom tomato and assorted bagels

ARTISANAL BOARD

Smoked Whitefish dip with prosciutto stuffed peppers, assorted olives, an assortment of domestic and imported cheeses and meats and pickled vegetables

EGG STRATA V

Baked cage free eggs with mozzarella, bell peppers and spinach

LOCALLY BAKED BAGELS V

Served with house whipped cream cheese, fruit preserves and butter

ALL AMERICAN PACKAGE

The ultimate day at the event starts with the perfect package of fan favorites and our signature dishes **535**

FRESHLY POPPED POPCORN V

WING TOSS AVG

Our house-made seasoned crispy fried chicken wings, celery and carrots with traditional spicy buffalo, sesame apricot habanero, sweet and smoky barbecue sauces

MOZZARELLA & HEIRLOOM TOMATOES V

Sliced heirloom tomatoes, grilled eggplant and sliced baguette served with olive oil, balsamic vinegar, sea salt and Basil pesto

BLT SALAD

Romaine, bacon, cheddar cheese and tomatoes with buttermilk dressing and homemade croutons

MVP

This package scores big points with every fan! **510**

FRESHLY POPPED POPCORN V

WING TOSS AVG

Our house-made seasoned crispy fried chicken wings, celery and carrots with traditional spicy buffalo, sesame apricot habanero, sweet and smoky barbecue sauces

SALSA AND GUACAMOLE SAMPLER V V² AVG

Fresh guacamole, cowboy caviar salsa and ghost pepper salsa roja with crisp house-made tortilla chips

THE SNACK ATTACK V

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

CINNAMON FRENCH TOAST CASSEROLE V

Cinnamon and vanilla custard soaked local brioche bread, baked and topped with powdered sugar and maple syrup served with a side of fresh berries

BLT WAFFLE SANDWICHES

Waffles, black pepper bacon, heirloom tomato, leaf lettuce and bourbon maple syrup aioli

BRUNCH ENTRÉE BOARD

Trio of breakfast meats including balsamic chicken breast, herb crusted beef tenderloin and maple glazed pork belly

STEAKHOUSE BEEF TENDERLOIN

Black pepper seared, chilled, thick slices served with red onion, tomatoes and blue cheese crumbles
Accompanied with cherry pepper relish, horseradish sauce, Dijon mustard, and mini buns

HOT DOGS

Served with all the traditional condiments and potato chips

Upgrade your package by replacing the hot dogs with your choice of Kosher hot dogs for 18.00 or smoked kielbasa for 22.00

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese with a honey-mustard vinaigrette

CLASSIC CAESAR SALAD V

Crisp romaine served with Caesar dressing, Parmesan cheese and garlic croutons

HOT DOGS

Served with all the traditional condiments and potato chips

Upgrade your package by replacing the hotdogs with your choice of Kosher hot dogs for 18.00 or smoked kielbasa for 22.00

SMOKED PULLED PORK SANDWICHES

Smoked barbecue pork in our homemade barbecue sauce. Served hot with coleslaw and fresh rolls

Meet your Chef:

EXECUTIVE CHEF TIMOTHY HENDREN

Chef Tim got his first taste of the culinary world at the age of 13, working for a family friend in a Caribbean restaurant where he fell in love with cooking. His interest in the kitchen continued to develop after experiencing the fast paced atmosphere of sports bars, the elegance of small French bistros and the flair of New Orleans-style restaurants. After working in different restaurants and resorts all over the country, Chef Tim joined the Ford Field family as our Executive Chef in 2018 where he continues to elevate our cuisine in all areas of the stadium.

Say hi and follow on social media!



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Levy



À LA CARTE

APPETIZERS

All appetizers serve 10-12 guests unless otherwise noted

EASTERN MARKET DIPS AND VEGGIES V AVG 115

Fresh, crisp, farmstand vegetables with red pepper hummus, garlic Parmesan and French onion dips

CHILLED SHRIMP BUCKET AVG 145 for 30 pieces

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail sauce with fresh cut lemons

Or upgrade to display your shrimp in a custom branded ice carving – The Detroit lion logo or your company’s logo. 275.00

MICHIGAN CHEESE BOARD V 115

A sampling of cheeses with assorted flatbreads, crackers and honeys

MOZZARELLA & HEIRLOOM TOMATOES V 125

Sliced heirloom tomatoes, grilled eggplant and sliced baguette served with olive oil, balsamic vinegar, sea salt and basil pesto

SEASONAL FRESH FRUIT V AVG 125

In-season fruits, Greek yogurt agave orange dip

BUILD YOUR OWN NACHO V AVG 100

TRADITIONAL Oven-roasted tortilla chips with nacho cheese sauce, sour cream, cilantro, ghost pepper salsa roja and guacamole

Add ancho-marinated chicken AVG 140.00

Add southwest pulled pork AVG 150.00

QUESADILLA TRIO 142

- ANCHO-MARINATED CHICKEN Served with cilantro and Monterey Jack cheese
- CARNE ASADA With braised brisket, chopped onions Oaxaca cheese and poblano peppers
- VEGETABLE V Served with spinach, mushroom, onions and pepper Jack cheese. All accompanied by avocado crema and a smoky tomato salsa

POTATO SKINS AVG 105

Applewood smoked bacon, cheddar cheese, green onions, sour cream, and fresh sliced jalapeños

CRISPY CHICKEN TENDERS 145

Served with barbeque and ranch dipping sauces

GREENS

All greens serve 10-12 guests unless otherwise noted

TRICOLOR ROASTED POTATO SALAD AVG 80

Diced red skin, Yukon Gold and sweet potatoes, green onion and chopped herbs with red wine bacon mustard vinaigrette

CLASSIC CAESAR SALAD V 90

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our Signature Caesar dressing

Add grilled chicken 36.00

DETROIT TACO SALAD V AVG 90

Romaine iceberg mix, diced tomato, red onion, pinto beans, shredded cheddar, Doritos chips and Catalina dressing

Add grilled chicken 36.00

ITALIAN CHOPPED SALAD 95

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese with a honey-mustard vinaigrette

GARDEN SALAD V AVG 75

Cherry tomatoes, cucumber, red onion, shredded carrots with a buttermilk ranch dressing

BERRY SPINACH SALAD V AVG 90

Michigan blueberries, goat cheese, strawberries, toasted pecans served with balsamic vinaigrette

BLT SALAD 90

Romaine, bacon, cheddar cheese and tomatoes with buttermilk dressing and homemade croutons

CLASSICS

All classics serve 10–12 guests

MEATBALL BAR 155

A selection of our handcrafted meatballs served hot with fresh rolls.

- TRADITIONAL BEEF with marinara sauce
- CHICKEN with green chile verde sauce
- THAI PORK with ginger-soy barbecue sauce

STEAKHOUSE BEEF TENDERLOIN 239

Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with cherry pepper relish, horseradish sauce, Dijon mustard, and mini buns

WING TOSS AVG 140

Our house-made seasoned crispy fried chicken wings, celery and carrots with traditional spicy buffalo, sesame apricot habanero, sweet and smoky barbecue sauces

THREE CHEESE MAC V 90

Cavatappi pasta in a creamy sauce made from three cheeses

PASTA BAR 209

Cavatappi pasta served with Michigan grass fed beef bolognese, roasted garlic chicken alfredo and sofrito red sauce with shredded parmesan, basil pesto, crushed red pepper, mild giardiniera and breadsticks

Cart will be delivered to the suite at the start of the event.

STEAK AND CHICKEN TACO ACTION CART 259, serves 12

Queso fresco, fresh limes, avocado crema, house-made salsas with flour tortillas, guacamole and crispy tortilla chips

Cart will be brought to the suite at the start of the event and the chef will only be reserved for a thirty minute time period.

GRILLED ENTRÉE BOARDS

Our Executive Chef has built several new grilled entrée boards that are fired hot from our kitchen and delivered to your suite by the start of the event

All Entrée boards serve 10–12 guests

CHAR-GRILLED BEEF TENDERLOIN AVG 265

Olive oil garlic & herb marinated, charred and carved over heirloom tomatoes served with smoky paprika vinaigrette

BACKYARD FIRE ROASTED LOCAL SAUSAGES 205

In-house smoked and served with our bourbon barbecue glaze. Accompanied by three cheese macaroni and homemade vegetable coleslaw

OVEN ROASTED LEMON CHICKEN AVG 200

All-natural marinated and grilled chicken. Served with little gem potatoes and grilled vegetables

- V **VEGETARIAN**
- V **VEGAN**
- AVG **AVOIDING GLUTEN**



À LA CARTE

SNACKS

HOUSE-MADE WARM BELGIAN PRETZELS V 130, serves up to 12 guests

- Jumbo Belgian Buttered Pretzels (3)
- Jumbo Belgian Cinnamon Sugar Pretzels (3)

Pretzels will be dropped after the start of the event.

SALSA AND GUACAMOLE SAMPLER V V² AVG 90 per order

House-made fresh guacamole, cowboy caviar salsa and ghost pepper salsa roja with house-made tortilla chips

BOTTOMLESS SNACK ATTACK V 59 per order

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

BOTTOMLESS FRESHLY POPPED POPCORN V 35 per order

DRY-ROASTED PEANUTS V 20 per order

CRANBERRY POWER MIX V 35 per order

Omega-3 fortified cranberries, pomegranate infused cranberries, almonds, dark chocolate chunks, and natural yogurt peanuts

POTATO CHIPS AND GOURMET DIPS V 49 per order

Kettle-style potato chips with roasted garlic Parmesan, French onion and tarragon and dill dips

SANDWICHES, FLATBREADS AND WRAPS

All sandwiches and flatbreads serve 10-12 guests

CHICKEN FLATBREAD SANDWICH 125

Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens

TRIO WRAP SAMPLER 130

- CUBAN WRAP
- CHILEAN CHICKEN WRAP
- SPICY SHRIMP WRAP

Ham, pulled pork, Swiss cheese, pickle, and mustard aioli

Guajillo pepper spiced chicken, jalapeno romaine slaw and queso fresco with guajillo aioli

Popcorn shrimp tossed in a spicy Sriracha BBQ sauce with Asian slaw

ITALIAN SUPER HERO SANDWICH 135

Salami, ham, white American cheese, lettuce, tomato and cherry pepper relish

GRILLED CAPRESE FLATBREAD SANDWICH V 120

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad

CHEETOS POPCORN V 40 per order

Our house-made popcorn paired with warm, cheesy Cheetos flavor and Crunchy Cheetos

AVOIDING GLUTEN SNACK BASKET V AVG 32 per basket, serves 1-2 guests

There’s something for everyone on Game-Day! Enjoy a selection of avoiding gluten snacks including: Cherry Larabar, Food Should Taste Good Olive Tortilla Chips, Caramel and Cheddar Popcorn, Eden Organic Berry Mix, NuGo Free Dark Chocolate Bar

Levy is just one call away and a Culinary or Guest Relations Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

MINI TURKEY BLT SANDWICH 125

Smoked turkey breast, spinach, avocados, Swiss cheese, turkey bacon, stone ground mustard on multigrain rolls

SMOKED PULLED PORK SANDWICHES 130

Smoked barbecue pork in our homemade barbecue sauce. Served hot with coleslaw and fresh rolls

VEGETARIAN MEATBALL GRINDER V 125

Toasted baguette, marinara sauce, fresh mozzarella and grated Reggiano

Plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.

BLT WAFFLE SANDWICHES 125

Waffles, black pepper bacon, heirloom tomato, leaf lettuce and bourbon maple syrup aioli

CRISPY CHICKEN SANDWICH 135

Crispy chicken with apple slaw and paprika aioli on a pretzel bun

BURGERS AND DOGS

All burgers and dogs serve 10–12 guests. Gluten-free buns available upon request

CHEDDAR CHEESE BURGER 150, 2 burgers per guest

Topped with bacon onion jam, and red wine aioli on toasted brioche bun

PARM-STYLE CHICKEN SLIDER 145, 2 sliders per guest

Lightly breaded chicken breast, marinara, mozzarella, fresh basil on a toasted brioche bun

HOT DOGS 92

Grilled hot dogs served with all the traditional condiments and potato chips

KOSHER DOGS 105

Grilled hot dogs served with all the traditional condiments and potato chips

CONEY ISLAND DOGS 119

Grilled hot dogs, Detroit-style Coney Island chili, diced onions, assorted mustards, and potato chips

SMOKED KIELBASA 110

Smoked sausage with local made pretzel buns, caramelized onions and house-made mustard sauce

SWEET SPOT

All of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends

LET THEM EAT CAKE! V

CHICAGO-STYLE CHEESECAKE 75 per order

Traditional Chicago-style cheesecake in a butter cookie crust

SIX LAYER CARROT CAKE 85 per order, serves 14

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and toasted pecans

LOCAL CAKE SAMPLER 115

Lemon Paradise, Mocha Luscious, Carrot Cake, Snickers Cake

SALTED MAPLE POUND CAKE 90

Salted maple pound cake with Grand Marnier soaked berries and fresh whipped cream

GOURMET COOKIES AND BROWNIES 112

A sweet assortment of gourmet cookies and brownies

GOURMET DESSERT BARS 150

An assortment of our specialty dessert cart bars

CHEF SPECIALTY CAKES

Our in-house Pastry Chef will create a custom; homemade personalized, decorated layer-cake for your next celebration—birthdays, anniversaries, graduations, etc

All specialty cake orders must be submitted three business days before event.

1/4 Sheet 100.00 (Serves about 20 guests)

9" Round 95.00 (Serves about 10 guests)

- V VEGETARIAN
- V² VEGAN
- AVG AVOIDING GLUTEN



DETROIT LIONS MERCHANDISE



2019 QUICK ORDER CATALOG



NIKE MATTHEW STAFFORD

Home Game Jersey (blue)
115.00
Small | Medium | Large
X-Large | 2XL | 3XL



NIKE MATTHEW STAFFORD

Color Rush Limited Jersey (grey)
165.00
Small | Medium | Large
X-Large | 2XL | 3XL



NIKE DARIUS SLAY JR

Home Game Jersey (blue)
115.00
Small | Medium | Large
X-Large | 2XL | 3XL



NIKE DARIUS SLAY JR

Color Rush Legend
Sublimated Jersey (grey)
99.99
Small | Medium | Large
X-Large | 2XL



12OZ CAN COOLIE FOOTBALL PRINT

5.99



\$50.00 GIFT CARD

@ The Stadium Collection
Good anytime of the year!
Open Monday-Friday
10:00am-6:00pm



FOAM CLAW BLUE

12.00



FLAT FOAM FINGER - (BLUE)

4.99



PENNANT STRIPE PRIMARY 12X30

5.00



FOOTBALL SIGNATURE SERIES

Fullsize w/autograph sharpie
39.99



CAP MVP WOOL CLASSIC (BLACK)

47Brand - Adjustable
25.00



CAP 4TH DOWN (BLUE)

New Era Adjustable
25.00



SWEATSHIRT HOODED SIGNATURE LC (BLUE)

69.00

Medium | Large | X-Large |
2XL



HEART & SOUL COTTON T-SHIRT (GREY)

35.00

Small | Medium | Large |
X-Large



LADIES FULL ZIP HOODED SWEATSHIRT (BLUE)

59.00

Medium | Large



LADIES CAP MIATA BLACK

Adjustable

29.00



LADIES T-SHIRT S/S FOIL FLASH SPLIT NECK

35.00

Small | Medium | Large |
X-Large | 2XL



CLEAR REUSABLE BAG

12.00



PLUSH BEAR - 8" ATTITUDE

9.99



BOW TIE

25.00



DETROIT LIONS MERCHANDISE



2019 QUICK ORDER CATALOG



HELMET MINI REPLICA
¼ scale version
39.99



WOODEN TICKET
SIGN 6X12
15.00



SURVIVAL PARACORD
KEYCHAIN
5.00



LANYARD WITH
KEYRING - BLUE
9.99



PINT GLASS
SPIRIT 16OZ
15.00



WATER BOTTLE
PLAYER
BIG SIP 16oz
25.00



STAINLESS STEEL
TUMBLER W/STRAW
17oz Tumbler 24.99



TERVIS TUMBLER 24OZ
"Through the Years"
29.00



3D SPORT MAGNET -
3X3 WOOD
10.00



SHOT GLASS
GAMEDAY 2.0OZ
10.00



DECAL 5X6
CHROME LOGO
4.99



MOSCOW MULE
MUG 16OZ
29.99



DECAL SHORT
SPORT 3X4
3.00



BEVERAGES

SPECIALTY DRINKS

All of our cocktail packages
serve 10-12 guests

- BLOODY MARY PACKAGE**

120 per order

Premium vodka and Bloody Mary mix served with beef straws, pickles, green olives, cheese cubes and pepperoncini
- THE MIMOSA BAR**

95 per order

La Marca Prosecco and a trio of fruit juices served with an assortment of fresh fruit and berries

- HAND CRAFTED MOSCOW MULE**

225 per order

With Tito's vodka, ginger beer, and 4 Detroit Lions souvenir copper mugs

LOCAL AND CRAFT BEER

- Founder's Solid Gold

34
- Virtue Michigan Apple Cider

34
- Bell's Porter

34
- Bell's Two Hearted (16oz. 4 pack)

34
- Old Nation M43 (16oz. 4 pack)

36

- GRAB A GROWLER**

64oz of your favorite brew delivered to your suite in a Lions souvenir growler!
(Available pre-order only) 60 per order

- BELL'S OFFICIAL HAZY IPA
- DARK HORSE AMBER ALE
- SHORT'S SOFT PARADE
- BLUE MOON MANGO WHEAT
- LEINENKUGEL SEASONAL



BEER, ALES AND ALTERNATIVES

- Miller Lite

32
- Budweiser

32
- Bud Light

32
- Coors Light

32
- Labatt Blue

32
- Labatt Blue Light

32
- Michelob Ultra

32
- Michelob Ultra Pure Gold

34
- Modelo Especial

34
- Corona Extra

34
- Corona Premier

34
- Fat Tire

34
- Goose Island IPA (14.9 oz. 4 Pack)

34
- Blue Moon Belgian White Ale

34
- Stella Artois (14.9 oz. 4 Pack)

34
- Shock Top

34
- Redbridge Gluten-Free Sorghum Beer

34
- Sierra Nevada

34
- Henry's Strawberry Kiwi Hard Sparkling Water (16 oz. 4 pack)

34

LIQUOR (750mL)

BAR PACKAGE

Bacardi Superior, Ketel One, Maker's Mark, cranberry juice, orange juice, stuffed olives, lemons and limes 295

VODKA

- Ketel One

95
- Ketel One Botanicals**

95

Peach & Orange Blossom

Cucumber & Mint

Grapefruit & Rose
- RUM
- Captain Morgan

59
- Bacardi Superior

50
- Bacardi Limón

50
- Bacardi 8

58
- Malibu

53

- Smirnoff

78
- Svedka

70
- Tito's Handmade

90
- Absolut

88
- Absolut Citron

88
- TEQUILA
- Jose Cuervo Especial

68
- El Jimador Reposado

58
- 1800 Silver

76
- Patrón Silver

125

SCOTCH

- Johnnie Walker Black

87
- Dewar's 'White Label'

65
- Chivas Regal

85
- The Glenlivet 12

90
- CORDIALS
- Fireball Cinnamon Whiskey

76
- Cointreau

90

GIN

- Bombay Sapphire

104
- Beefeater

94
- Hendrick's

138

COGNAC/BRANDY

- Hennessey VS

150

WHISKEY/BOURBON

- Crown Royal

108
- Jack Daniel's

100
- Woodford Reserve

100
- Jim Beam

85
- Knob Creek

118
- Knob Creek Rye

110
- Maker's Mark

108
- Jameson Irish

74
- Wild Turkey 101

65

Did you Know!

FORD FIELD'S DESIGN INCORPORATES A FORMER HUDSON'S WAREHOUSE WHICH WAS CONSTRUCTED IN THE 1920'S. THE ADAMS STREET CONCOURSE WAS ONCE AN ACTUAL STREET ALLOWING ACCESS TO THE WAREHOUSE.

Share your knowledge on social media and tag us!



@levy.restaurants



Levy



BEVERAGES

CHILL

Sold by 6-pack unless otherwise indicated

WATER AND SOFT DRINKS

Aquafina Bottled Water	24
LIFEWTR (4 pk.)	24
Pepsi	18
Diet Pepsi	18
Pepsi Zero Sugar	18
Sierra Mist	18
Diet Sierra Mist	18
Pure Leaf Tea (4 pk.)	18
Mug Root Beer	18
Mountain Dew	18
Brisk Lemonade (4 pk.)	18
Bubly Lime	18
Bubly Raspberry	18
Schweppes Ginger Ale	18

JUICES, MIXERS AND BAR SUPPLIES

Ocean Spray Cranberry Juice	14
Tropicana Grapefruit Juice	14
Tropicana Orange Juice	14
Tomato Juice	14
Bundaberg Ginger Beer	20
Schweppes Tonic Water	15
Schweppes Club Soda	15
Bloody Mary Mix	18
Sour Mix	18
Margarita Mix	18
Lime Juice	18
Lemons and Limes	6
Stuffed Olives	8
Tabasco Sauce	8
Worcestershire	8

GOURMET COFFEE SERVICE

Includes a personal Keurig machine, assorted coffees, teas and hot chocolate pods 75

WHITE WINE

BUBBLY

La Marca Prosecco, Italy	60
Korbel Brut, California	47
Domaine Chandon Brut, California	68
Veuve Clicquot 'Yellow Label' Brut, Reims, France	187

BRIGHT AND BRISK

Santa Margherita Pinot Grigio, Italy	62
Ecco Domani Pinot Grigio, California	41

FRESH AND FRUITY

Chateau St. Michelle Riesling, Washington State	40
Seven Daughters Moscato, California	50

TART AND TANGY

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	54
Markham Sauvignon Blanc, California	56

RED WINE

RIPE AND RICH

The Federalist Honest Red Blend, California	62
Mark West Pinot Noir, California	46
Estancia Pinot Noir, California	50
Mieomi Pinot Noir, California	58
14 Hands Merlot, Washington State	44
19 Crimes Red Blend, Australia	50
Dreaming Tree 'Crush' Red Blend, California	50
The Prisoner Red Blend, Napa Valley, California	150

SPICY AND SUPPLE

Alamos Malbec, Argentina	50
Jacob's Creek Shiraz, Australia	30

CREAMY AND COMPLEX

Kendall-Jackson 'Vintner's Reserve' Chardonnay, California	60
La Crema Chardonnay, California	62
Sonoma-Cutrer Chardonnay, Sonoma Coast, California	64
Stag's Leap Wine Cellars Karia Chardonnay, California	72
Celani Family Vineyards Chardonnay, Napa Valley, California	115

REFRESHING ROSÉS

Kim Crawford Rose, Hawkes Bay, New Zealand	52
Darkhorse Rose, California	40
Beringer White Zinfandel, Napa, California	36

BIG AND BOLD

Columbia Crest 'Grand Estates' Cabernet Sauvignon, Columbia Valley, Washington	41
Louis Martini Cabernet Sauvignon, Sonoma, California	55
Simi Cabernet Sauvignon, Alexander Valley, California	68
Chimney Rock Cabernet Sauvignon, Napa Valley, California	150
Celani Family Vineyards Tenacious Proprietary Red, Napa Valley, California	160

WINE ENHANCEMENTS



LIONS ETCHED
STEMLESS WINE
GLASSES
79/set of 4



LIONS STAINLESS
STEEL TUMBLERS
99/set of 4

Did you Know!

A LARGE PORTION OF OUR STAFF HERE AT FORD FIELD IS COMPRISED OF VOLUNTEER GROUPS ON GAME DAY. OVER \$760,000 IS DISTRIBUTED ANNUALLY TO NONPROFIT ORGANIZATIONS AS PART OF THIS PROGRAM AT THE STADIUM.

Share your knowledge on social media and tag us!



@levy.restaurants



Levy



THE SCOOP

BE A TEAM PLAYER DRINK RESPONSIBLY

The Detroit Lions and Levy are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Ford Field a safe and exciting place for everyone.

BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury Suite.

1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.)

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 313-262-2175 and they can help you make your selections.

2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 2:00 p.m. EST three business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Guest Relations Representative at Ford Field. Orders can also be received via e-mail at fordfieldsuites@LevyRestaurants.com, and for licensed suite holders to order online www.e-levy.com/fordfield.

HOURS OF OPERATION

Location Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections.

For licensed suite holders, online ordering is now available at www.e-levy.com/fordfield.

To reach a Representative, dial: 313-262-2175 or e-mail: fordfieldsuites@LevyRestaurants.com.

QUICK REFERENCE LIST

Levy Guest Relations Representative
313-262-2175

Ford Field Leased Suite Holders
www.e-levy.com/fordfield

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. EST, three business days prior to each event.

If for any reason a game is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the game is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. EST the BUSINESS day prior to the event will not be charged.

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite tablet.

To maintain compliance with the rules and regulations set forth by the State of Michigan, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Ford Field.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service.

In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day.

If a credit card is not charged on event day and pre-approved by Levy, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Ford Field, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT FORD FIELD

Your favorite team's turf becomes the backdrop for an unforgettable gathering. From gourmet feasts on the field to stadium favorites made just for you, your guests will feel like they're in a league of their own.

Great Spaces for Corporate Meetings and Events, Weddings, Bat and Bar Mitzvahs, Management Retreats, Holiday Parties, Fundraising Galas, Team Building Events or any other event ranging from 10 to over 1000 guests.

Contact our Group Sales department today to learn more. 313-262-2260, ext. 1.
<http://www.detroitlions.com/ford-field/event-booking.html>