



# WINGS EVENT CENTER



## 2024-2025 SEASON MEETING & EVENT GUIDE

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## *Contents*

Breakfast	3
Themed Breaks	4
Boxed Lunches	5
Hors d'Oeuvres	6
Dinner	7
Bar & Beverage Service	8
Audio Visual	9
Event Enhancements	10
Private Event Spaces	11
Frequently Asked Questions	13





# BREAKFAST

**30 person minimum**

**\$17**  
per person

## *Breakfast Buffet*

**1 ½ hours service time**

- Scrambled Eggs
- Sausage & Applewood Smoked Bacon
- Freshly Cut Seasonal Fruit
- Vanilla Yogurt Bar with Fresh Berries & Granola
- English Muffin Station with Jams & Nut Butters
- Fresh Baked Muffin
- Regular & Decaf Coffee
- Apple & Orange Juice

**\$14**  
per person

## *Beverage Service*

**Up to 8 Hours**

- Coffee Bar with Creamers & Sweeteners
- Assorted Herbal Teas
- Bottled Water
- Assorted Soft Drinks

*Coca-Cola*



# THEMED BREAKS

**1 ½ Hour Service Time**  
**Minimum of 30 people**

**\$17**  
*per person*

## *Dip Station*

- Fresh Vegetable Display
- Warm Beer Cheese
- Warm Spinach & Artichoke Dip
- French Onion Dip
- Roasted Red Pepper Hummus
- Ranch Dip
- Kettle Chips
- Soft Pretzels

**\$14**  
*per person*

## *At the Game*

- Hot Dogs
- Gourmet Popcorn:  
Arena, Cheddar & Caramel Popcorn
- Soft Cheddar Pretzels bites with Creamy Ranch
- Assorted Cookies

**\$14**  
*per person*

## *Take a Break*

- Assorted Cheese & Crackers
- Vegetable Display with Pita Bread & Roasted Red Pepper Hummus, Ranch
- Assorted Cookies
- Trail Mix

30 Person Minimum

All prices are subject to a 22% service charge and an applicable Michigan sales tax.







# BOXED LUNCHES

**All Box Lunches include a Sandwich as described below, a choice of Whole Fruit, Fresh Fruit, or Pasta Salad. Kettle Chips, and a Chocolate Chip Cookie.**

**Add Assorted Soda or Bottled Water**

**\$3**  
per person

**\$16**  
per person

## *Roast Beef & Cheddar*

Roast Beef on a Brioche Bun with Lettuce, Tomato, Red Onion and Cheddar

**\$15**  
per person

## *Buffalo Chicken Wrap*

Buffalo Chicken on a Flour Tortilla with Ranch, Cheddar Cheese, Lettuce, Tomato & Red Onion

**\$15**  
per person

## *Turkey Club*

Brioche Bun topped with Sliced Turkey, Bacon, Provolone, Avocado Mayo, Lettuce, Tomato & Onion

**\$13**  
per person

## *Greek Veggie Wrap*

Spinach Wrap filled with Fresh Sliced Cucumbers, Tomato, Red Onion, Pepperoncini, Kalamata Olives, Feta & Greek Dressing

**\$3**

**Add Chicken**

**\$15**  
per person

## *Chicken Caesar Wrap*

Spinach Wrap filled with Sliced White Chicken Breast, Parmesan, Romaine & Caesar Dressing

**\$16**  
per person

## *Chicken Salad Croissant*

Fresh made Chicken Salad on a Croissant with Lettuce & Tomato

Minimum order is 30 Box Lunches. Please choose a maximum of two types of sandwiches for orders under 50. All sodas or water, if ordered, will be served cold. Orders must be made a minimum of 1 week in advance.  
All prices are subject to a 22% service charge and an applicable Michigan sales tax.





# HORS D'OEUVRES

## *Hors d'Oeuvres Selection*

**Each Order Contains 25 pieces**

\$60	Fresh Mozzarella, Grape Tomatoes & Basil Skewers with Balsamic Glaze
\$45	BBQ Meatballs
\$50	Soft Pretzel Sticks & Beer Cheese
\$65	Pork Pot Stickers with Hoisin Glaze
\$65	Boneless Wings with Ranch or Blue Cheese, Celery, BBQ & Buffalo Sauces
\$45	Mini Corn Dogs with Ketchup & Mustard
\$60	Southwest Egg Rolls with Sriracha Ranch
\$55	Jalapeño Poppers with Ranch
\$40	Kettle chips with French Onion Dip
\$80	Coconut Shrimp with Orange Horse Radish Sauce
\$65	Hot Dog Station with Ketchup & Mustard
\$60	Assorted Dessert Bites
\$3.75/each	Assorted Frosted Cupcakes
\$2/each	Assorted Cookies ( <i>Chocolate Chunk, Sugar, Oatmeal Raisin/Walnut, Peanut Butter, Etc</i> )

## *Hors d'Oeuvres Displays*

**Each Display Serves 25 Guests**

**1 ½ hour Service Time**

### *MEAT & CHEESE BOARD \$295*

- A Selection of Cheeses
- Apple & Sage Corridor Sausage
- Genoa Salami
- Dried Fruits, Jams and Stone Ground Mustard with Assorted Crackers

### *GRILLED & RAW VEGETABLE BAR \$250*

- Assorted Grilled and Chilled Vegetables with Balsamic Drizzle
- Assorted Fresh Vegetables with Ranch
- Roasted Red Pepper Hummus

### *DIP ZONE \$185*

- Spinach Artichoke
- Buffalo Chicken
- Beer Cheese
- Tortilla Chips
- Grilled Pita Bread

### *MARINATED FLANK STEAK WITH SOFT PITA \$325*

- Sliced Flank Steak with Garlic Balsamic Reduction
- Pickled Red Onions
- Arugula
- Grilled Pita Bread



# Buffets

All Buffets Served with Lemonade & Water Service  
1 ½ Service Time | Minimum 30 People | Per Person Pricing  
All Buffets are Half Price for Kids 10 Years of Age and Younger

## PIZZA PARTY

\$22

- Hungry Howie's Assorted Pizzas
- Three Cheese Howie Bread with Sauces
- Caesar Salad
- Broccoli & Carrots with Ranch Dip
- Assorted Cookies



## ITALIAN STALLION

\$27

- Chicken Parmesan
- Buttered Noodles
- Italian Sausage & Peppers
- Garlic Green Beans & Mushrooms
- Caesar Salad
- Garlic Bread
- Tiramisu

## HOT WING BAR

\$26

- Selection of Grilled, Fried Bone-In or Boneless Wings (Plant-based chicken available) Variety of Hot Sauces, BBQ, & Garlic Parmesan
- Blue Cheese & Ranch
- Celery
- Mac & Cheese
- Caesar Salad
- Assorted Cookies

## SMOKEHOUSE

\$29

- Smoked Pulled Pork with Assorted BBQ Sauces
- Smoked Beef Brisket
- Macaroni & Cheese
- Hawaiian Rolls
- Pit Style Green Beans
- Kettle Chips with House-Made French Onion Dip
- Assorted Cookies

## TACO BAR

\$24

### Pick Two:

- Fire Braised Shredded Chicken
- Season Ground Beef
- Fajita Veggies
- Chorizo
- Tofu

### Included:

- Tortilla Chips
- Soft Shell Flour Tortillas
- Queso
- Shredded Cheese
- Shredded Lettuce
- Salsa
- Sour Cream
- Churros

## THE TAILGATER

\$22

- Grilled Hamburgers
- Winters Hot Dogs
- Coney Chili Sauce
- Tomatoes, Lettuce, Onions, American Cheese, Relish, Pickles, Ketchup, Mustard, Mayonnaise
- Sour Cream Macaroni Salad
- Kettle Chips with House-Made French Onion Dip
- Assorted Cookies

## THE MITTEN

\$28

- Pork Loin with Goat Cheese, Dried Cherries & Grits
- Grilled Skewered Chicken with Michigan Honey & Thyme Glaze
- Mixed Greens with Kiln Dried Cherries, Red Onions & Bleu Cheese with Balsamic Vinaigrette
- Roasted Asparagus
- Baked Apple Crisp

Coke products available  
at \$3/bottle

only applicable to buffets

# Plated Meal

30 Person Minimum

## 3 Course Menu Served with Dinner Rolls & Butter

**House Salad** - Mixed Field Greens, Carrot, Cucumber, Tomato, served with Ranch & Balsamic Vinaigrette.

**Entree** - Choice of One:

- Filet - 6oz Filet, Red Wine Demi Glace, Roasted Garlic Whipped Potatoes, Chef Choice Vegetable (GF)
- Salmon - 6 oz Salmon Fillet, Lemon Dill Cream Sauce, Wild Rice Pilaf, Chef Choice Vegetable (GF)
- Chicken - 7 oz Chicken Breast, Rosemary Thyme Glaze, Rosemary Thyme Roasted Potatoes, Chef's Choice Vegetable (GF/DF)

**Dessert** - New York Style Cheesecake with Raspberry Sauce

**\$33**  
per person



# BAR & BEVERAGE SERVICE

Restrictions May Apply

## *Full Beverage Service*

Up To 8 Hours of Service

**\$14**  
per person

Coffee Bar with a Selection of Creamers & Sweetners  
Assorted Herbal & Organic Teas  
Bottled Water  
Assorted Soft Drinks

*Coca-Cola*

## *Bar Service*

### *HOUSE BRANDS*

Tito's  
Bacardi Rum  
Captain Morgan Spiced Rum  
Jack Daniel's Whiskey  
Cuervo Gold/Silver Tequila  
Tanqueray Gin

### *PREMIUM BRANDS*

Ketel One  
Crown Royal Whiskey  
Bombay Sapphire  
Woodford  
Patrón Tequila

## *Hosted & Cash Bar Service*

**SPECIAL REQUESTS, TOP SHELF BRANDS & CASH BARS AVAILABLE**

### *HOST AND CASH BARS*

#### **PRICING PER DRINK/GLASS**

HOUSE BRANDS \$10  
PREMIUM BRANDS \$12  
HOUSE WINE \$9  
DOMESTIC BEER \$8  
CRAFT BEER \$9

### *DRAFT BEER*

#### **PRICING PER KEG**

Keg = Approx 124 16oz. drafts  
DOMESTICS START AT \$450/ ½ bbl  
IMPORTS START AT \$500/ ½ bbl  
SPECIALTY & CRAFT START AT \$600/ ½ bbl

\*Host Beer is served in Cans. Draft Beer is available,  
full keg must be purchased see Draft Beer options.

\*Bartender fees \$175 charge unless \$375 in sales host or cash





# AUDIO VISUAL

*Please inform your sales manager of any cabling needs*

**Prices listed per day, up to 8 hours unless otherwise noted**

Packages – Available for most catering spaces

**\$400**

## **DISPLAY & SOUND PACKAGE I**

- TV Cart and Portable PA System;
- 72" High Definition TV on Cart with Blu-Ray Player & HDMI
- 2 Behringer Speakers on Legs
- 1 Four Channel Mixer
- 1 Wired Microphone
- 1 Auxiliary Connector for Guest's Media Device

**\$300**

## **DISPLAY & SOUND PACKAGE II**

- Projector & Screen and Portable PA System
- Projector Cart & Screen
- 2 Behringer Speakers on Legs
- 1 Four Channel Mixer
- 1 Wired Microphone
- 1 Auxiliary Connector for Guest's Media Device

**\$600**

## **DISPLAY, LIGHTING & SOUND PACKAGE I**

- TV Cart, Portable PA System, and Full Uplighting
- 72" High Definition TV on Cart with Blu-Ray Player & HDMI
- 2 Behringer Speakers on Legs
- 1 Four Channel Mixer
- 1 Wired Microphone
- 1 Auxiliary Connector for Guest's Media Device
- 12 Uplights Displayed Around Room in Guest's Color Choice

**\$500**

## **DISPLAY, LIGHTING & SOUND PACKAGE II**

- Projector & Screen, Portable PA System, and Full Uplighting
- Projector Cart and Screen
- Behringer Speakers on Legs
- 1 Four Channel Mixer
- 1 Wired Microphone
- 1 Auxiliary Connector for Guest's Media Device
- 12 Uplights Displayed Around Room in Guest's Color Choice

## **SUPPORTING A/V EQUIPMENT**

- 72" high definition tv on cart with blu-ray and HDMI **\$250**
- Projector and Screen **\$200**
- Projector Only **\$125**
- Screen Only **\$75**
- Portable PA System **\$200**
- Wireless Microphone **\$75**
- Wired Microphone **\$35**
- Lavalier Microphone **\$120**
- 1 Uplight **\$25**
- 208/110 amp Power Drop **\$250**
- 3 Phase Power for Distro **\$600**

Special Cabling ask for pricing

**LIVE STREAMING** **\$200 per day**

**FULL VIDEO/GRAPHIC PRODUCTION** **\$200 per day**

## **DEDICATED TECHNICIAN**

Dedicated Event Technicians are available upon request to assist with all of your audio and visual needs. Dedicated Event Technicians are working exclusively on your event to ensure that your meeting runs smoothly.

**8AM - 11PM MONDAY – FRIDAY**

**\$90 per hour minimum 2 hours**

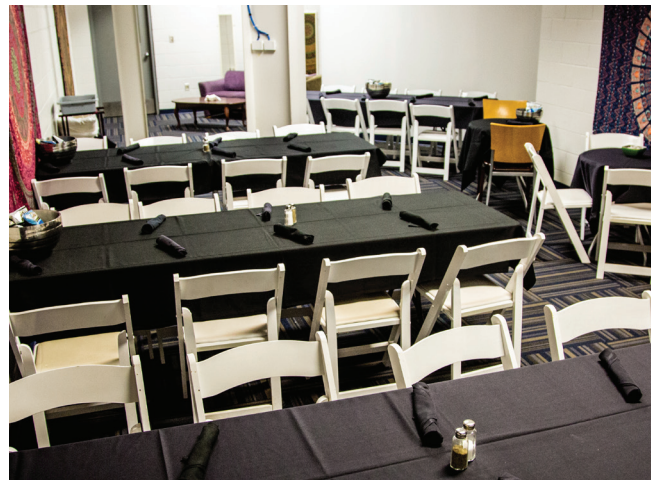
**8AM - 11PM SATURDAY – SUNDAY**

**\$125 per hour minimum 2 hours**

# EVENT ENHANCEMENTS

## *Prices listed per day*

\$10 ea	8'x30' Table
\$12 ea	High Top Table Linen
\$1.75 ea	Chair
\$12 ea	Table Linen
\$25 ea	8 ft Pipe & Drape
\$20 ea	3 ft Pipe & Drape
\$15 ea	Bike Rack
\$25 ea	Podium
\$10 ea	Floor Lamp
\$50 ea	Cornhole Game Set
\$300 ea	Shuffleboard Game Set
\$75 ea	Upright Cooler
\$35 ea	Ice Bin Filled with Ice







THE NEST



BAR 242

**THE NEST** 80 GUESTS, \$1200 or \$600 with a minimum catering order of \$2000

Plan your next event with us in this intimate hangout, The Nest. From birthdays to team building and life celebrations, this private venue offers a flexible space to cater to your needs and also features a dedicated full bar service.

**BAR 242** 110 GUESTS, \$1200 or \$600 with a minimum catering order of \$2000

Located inside The Main Arena at Wings Event Center with direct access to the stands, Bar 242 is a popular choice for corporate and group outings to get the full entertainment experience while staying connected to the game. The sports bar features four flat screen TVs and a full bar service with high top seating perfect for mingling or networking.

**THE OVERLOOK** 350 GUESTS, \$1600 or \$800 with a minimum catering order of \$2000

The Overlook is our largest private venue with flexible event space no matter the occasion, seating up to 350 guests. We are able to provide world class catering with full service that can be customized to your event needs. From butler-passed Hors d'Oeuvres to chef-attended buffet stations and more.

**THE STAGE** 80 GUESTS, \$1200 or \$600 with a minimum catering order of \$2000

Just inside door 7, this venue has quick access to all three rinks, is perfect for a classroom style meeting, team building or networking. Whether hosting a meeting with associates or hosting a corporate outing, this space is versatile to handle whatever your needs might be.



THE OVERLOOK



THE STAGE



# PRIVATE EVENT SPACE



SPACE	LENGTH (FT)	WIDTH (FT)	HEIGHT (FT)	SQ FEET	Classroom	U Shape	Banquet	Cocktail
The Nest	62	20	9	1,200	80	36	80	120
Bar 242	44	34	8	1,500	60	40	110	160
The Overlook	105	137	8	5,300	350	100	450	600
The Stage	105	97	8.5	1,500	80	36	100	160
Penalty Box	22	18	10	375			35	40
Heritage Hall	47	15	9.7	700	30	20	50	50
Birthday Room	25	17	10	425			35	40
Coaches Room	23	23	8.5	525	30	36	50	60



# FREQUENTLY ASKED QUESTIONS

## *When is my final guest count due?*

The final guest count is due 10 days prior to the event.

## *Can you accommodate vegetarians or vegans?*

Yes!

## *What type of food allergies can you accommodate?*

Our Executive Chef and catering managers will work with you to accommodate any food allergies and special dietary needs. We routinely design menus to eliminate top allergens like tree nuts, peanuts, wheat, shellfish, etc.

## *Do you allow me to provide my own food and beverage in the meeting room?*

To ensure safety and comply with state and local health regulations, Wings Event Center is the only authorized licensee to sell, serve or furnish food, liquor, beer, and wine on the Stadium premises. If you are looking to purchase a “buy out”, please let your sales rep know.

## *When are my details (set up, menu, audio visual, etc) due?*

In order for our staff to ensure your meeting runs smoothly, we require the final details of your event 10 days prior to the date of your arrival.

## *Is there an additional service charge?*

All pricing is subject to an additional 22% service charge and applicable Michigan sales tax.

## *Is there a minimum number of guests required to order food and beverage?*

Menus that have a minimum number of guests are identified throughout. Otherwise, there is no minimum required.

## *Is gratuity included?*

Gratuities are additional and at your discretion based on the quality of service provided.

## *What if I decide to cancel my event?*

If you need to cancel for any reason, there is no charge up to 7 business days before your event. If you need to cancel after *7 business days you will be charged 50% of your event total.*

## *What if I want my food delivered at a certain time?*

We can accommodate whatever time you decide you would like your food delivered, just let your sales rep know!