

# 2016

UNITED  
CENTER ®

SUITE

**MENU**

*Levy Restaurants*



UNITED  
CENTER



# WELCOME

## TO THE 2016 SEASON AT THE

# UNITED CENTER

We look forward to creating a memorable experience for you and your guests. Our team of chefs, lead by Executive Chef Mike Arcomone, has created a complete menu, featuring a selection of chef designed packages and à la carte menu items.

The menu features classic game-day fare and all your favorites along with some new items including our Chicago Plate Package which showcases our local partners' specialty items.

Lisa Siragusa  
Director of Executive Suites



## CHEF MIKE ARCOMONE

Chef Mike Arcomone brings a wealth of culinary experience and passion to the United Center. He is thrilled to lead the kitchen of the "Madhouse on Madison" and strives to bring fresh flavors and innovative twists on dishes while keeping true to fan favorites and Chicago flavors. Chef Mike has participated in several high profile facility openings for Levy including Pepsi Center, Consecro Fieldhouse and Churchill Downs, home of the Kentucky Derby. He has also had the privilege of supporting at a number of major events including the NBA and MLB All Star Games, World Series, Super Bowls, Ryder Cup and 3 Stanley Cup Finals.

Prior to joining Levy, Chef Mike spent time in the kitchen at Harry Caray's and Rosewood restaurant in Rosemont, IL. Originally from Philadelphia, he has made Chicago his home for the last 27 years.

e-Levy

GAME-DAY SPECIALS

WINE & BEER

## SPECIALS

PREVIEW

## NEW ITEMS

EMAIL

## UPDATES

BEVERAGE

## PAIRINGS

AND SO MUCH MORE!

[E-LEVY.COM/UNITEDCENTER](http://E-LEVY.COM/UNITEDCENTER)



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# PACKAGES

OUR EXECUTIVE CHEF, MIKE ARCOMONE, has designed several game day menus with the perfect blend of flavors to make ordering easy. In addition to the classic barbecue and traditional game-day favorites, you'll see a Farmer's Market package featuring local, free-range, vegetarian and vegan samplers to complement your selections.

- PITMASTER BARBECUE
- FARMER'S MARKET
- IT'S SHOWTIME
- LITTLE ITALY
- WINDY CITY CLASSICS
- HALL OF FAME
- CHICAGO'S PLATE
- FAN-FAVORITES

## PITMASTER BARBECUE

A sampling of our favorite BBQ fare from across the country.

SERVED FOR A MINIMUM OF 12 PEOPLE.  
54.95 PER PERSON.

- KC BABY BACK RIBS
- NORTH CAROLINA PULLED PORK
- TEXAS SLOW COOKED BEEF BRISKET
- SMOKY LINKS

### SIDES

- SMOKEHOUSE BAKED BEANS
- HONEY CHEDDAR CORNBREAD
- CAROLINA SLAW

### HOUSE SAUCES

- NORTH CAROLINA BARBECUE SAUCE
- KANSAS CITY BARBECUE SAUCE
- SOUTH CAROLINA MUSTARD BARBECUE SAUCE

## FARMER'S MARKET

Each of our homemade Farmer's Market packages feature fresh, natural and local flavors of the season.

SERVED FOR A MINIMUM OF 12 PEOPLE.  
50.00 PER PERSON.

- GRILLED KABOBS
- FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN
- CHICKEN FLATBREAD SANDWICH
- FARMSTEAD CHEESES
- OUR GARDEN PICKS
- MARKET FRESH FRUIT
- FARMERS MARKET DIPS, VEGGIES AND CROSTINI
- CHOPPED VEGETABLE SALAD



For full item descriptions and to place your order, please go to [E-LEVY.COM/UNITEDCENTER](http://E-LEVY.COM/UNITEDCENTER)



# IT'S SHOWTIME

SERVED FOR A MINIMUM OF 12 PEOPLE.  
45.00 PER PERSON.

ITALIAN ROPE  
SAUSAGE

COLOSSAL MEATBALL

GRILLED CHICKEN  
WEDGE SANDWICH

ITALIAN GRINDER  
SANDWICH

CHICAGO STYLE  
HOT DOGS

BOTTOMLESS FRESHLY  
POPPED POPCORN

PRETZEL BITES WITH  
ASSORTED DIPS

HOUSEMADE POTATO  
CHIPS

# LITTLE ITALY

SERVED FOR A MINIMUM OF 12 PEOPLE.  
40.95 PER PERSON.

CHICKEN VESUVIO

SAUSAGE & PEPPERS

ITALIAN SUPER HERO  
SANDWICH

FRESHLY BAKED  
GARLIC PARMESAN  
MONKEY BREAD

ROASTED  
CAULIFLOWER

BROCCOLI & SHELLS  
SALAD

CLASSIC CAESAR  
SALAD





# Windy City CLASSICS

Featuring some of our local favorite offerings.

SERVED FOR A MINIMUM OF 12 PEOPLE.  
55.00 PER PERSON.

CHICAGO STYLE  
HOT DOGS

MAXWELL STREET  
POLISH

ITALIAN BEEF

GRILLED CAPRESE  
FLATBREAD SQUARES

MARKET FRESH FRUIT

CHICAGO CHOPPED  
SALAD

STEAKHOUSE WEDGE  
SALAD

FRESHLY POPPED  
POPCORN

PRETZEL TWISTS WITH  
POMMERY MUSTARD DIP



# HALL OF FAME

This package scores big points with every fan!

SERVED FOR A MINIMUM OF 12 PEOPLE.  
47.00 PER PERSON.

CHICKEN TENDERLOIN  
STRIPS

CHICAGO STYLE HOT  
DOGS

ITALIAN BEEF

CHICKEN FLATBREAD  
SANDWICHES

MARKET FRESH FRUIT

FRESHLY POPPED  
POPCORN

POTATO CHIPS AND  
GOURMET DIPS





# CHICAGO'S PLATE

We've curated a collection of Chicago's best dining options highlighting some of the city's best loved and exclusive items.

SERVED FOR A MINIMUM OF 12 PEOPLE.  
79.95 PER PERSON.

BIG STAR STEAK AND  
CHICKEN TACOS

LILLIE'S Q PULLED PORK

LEGHORN CHICKEN  
TENDERS

JAKE MELNICK'S  
WINGS

LEGHORN ORGANIC  
KALE SALAD

BIG STAR GUACAMOLE

NUTS ON CLARK  
POPCORN

BIG FAT COOKIES

SWEET MANDY B'S  
CUPCAKES



# FAN-FAVORITES

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

SERVED FOR A MINIMUM OF 12 PEOPLE.  
51.00 PER PERSON.

STEAKHOUSE BEEF  
TENDERLOIN

CHICAGO STYLE  
HOT DOGS

CHICKEN TENDERLOIN  
STRIPS

GRILLED CAPRESE  
FLATBREAD SQUARES

GARDEN FRESH  
VEGETABLES

ITALIAN CHOPPED  
SALAD

THE SNACK ATTACK

FRESHLY POPPED  
POPCORN





# A LA CARTE

COOL APPETIZERS

WARM APPETIZERS

SUSHI

GREENS

CLASSICS

CHEF SPECIALTY ENTREES

CLASSIC SIDES

HANDCRAFTED SANDWICHES,  
WRAPS & FLATBREADS

BURGERS, SAUSAGES & DOGS

TASTE CLUB KIDS MEAL

SNACKS

VEGETARIAN &  
VEGAN OPTIONS

SWEET SPOT

SUITE SWEETS

## COOL APPETIZERS

ALL APPETIZERS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

### ANTIPASTO PLATTER

*Sopresatta, coppa, prosciutto, mozzarella ciliegine, marinated olives, artichokes and roasted peppers with focaccia crostini and herbed ciabatta rolls.*

10.95 PER PERSON

### FARMERS MARKET DIPS, VEGGIES AND CROSTINI

*Fresh, crisp, farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips.*

11.00 PER PERSON

### CHILLED SHRIMP COCKTAIL

*An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons.*

135.00 FOR 30 PIECES

### FARMSTEAD CHEESES

*A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys.*

10.25 PER PERSON

### FLATBREAD SQUARES SAMPLER

*Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and finished with a housemade pesto dressing.*

*Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze.*

10.95 PER PERSON

### MARKET FRESH FRUIT

10.50 PER PERSON

### GARDEN FRESH VEGETABLES

*Served with firecracker ranch dressing.*

9.50 per person

For full item descriptions and to place your order,  
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# WARM APPETIZERS

ALL APPETIZERS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

## MONTEJO STREET CORN NACHOS

Montejo Chihuahua cheese sauce with fire roasted corn, cilantro lime chicken and pork chorizo sausage. With crisp tortilla chips, queso fresco, limes and fresh cilantro. 11.95 PER PERSON

## PORK BELLY SLIDERS

Berkshire pork belly cooked low and slow topped with a Syrah house made barbecue sauce, sliced thin pickle on buttered and toasted rolls. 10.95 PER PERSON

## CHICKEN TENDERLOIN STRIPS

Tender strips of chicken coated in country breading served with honey mustard and tangy barbecue sauces 12.75 PER PERSON

## SOUTHWESTERN NACHO BAR

Served hot with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers. 10.95 PER PERSON  
Add pulled pork. 3.00 PER PERSON

## WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces. 11.50 PER PERSON

## CRAB CAKES

Served hot with mustard sauce and zesty lemon aioli. 12.95 PER PERSON

## QUESADILLA TRIO

ANCHO-MARINATED CHICKEN  
Served with cilantro and Monterey Jack cheese.

CARNE ASADA  
With braised brisket, chopped onions, Oaxaca cheese and poblano peppers.

VEGETABLE  
Served with spinach, mushroom, onions and pepper Jack cheese.

All accompanied by avocado crema and a smoky tomato salsa. 13.95 PER PERSON

## SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings served with blue cheese dressing. 11.25 PER PERSON

# SUSHI



## CLASSIC PLATTER

Shrimp Tempura, Negi Hamachi, California and Spicy Tuna Maki. 150.00 SERVES 10

## SPECIALTY PLATTER

Spicy "Tail of Two Tunas", Sunda Rainbow, Crunchy Pig-Hidden Lobster and Red Dragon Maki. 240.00 SERVES 10

## SUSHI/NIGIRI PLATTER

Maguro (tuna), Smoked Salmon, Sake (salmon), Tako (octopus), Hamachi (yellowtail), Suzuki (striped bass), Kani (king crab) and Ebi (shrimp). 300.00 SERVES 10

## COMBINATION PLATTER

Sushi/Nigiri with Shrimp Tempura, California, Spicy "Tail of Two Tunas", and Crunchy Pig-Hidden Lobster Maki. 300.00 SERVES 10

## VEGAN PLATTER

Veggie Q (cucumber, shitake, oshinko, avocado, asparagus, spring mix, ponzu), Cucumber, Asparagus, and Garden (basil, mango mizuna, avocado, asparagus, cucumber, Ponzi) maki. 150.00 SERVES 10



# GREENS

ALL GREENS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

**CHAR SUI CHICKEN NOODLE SALAD**

Soy pineapple dressing. 10.95 PER PERSON

**STEAKHOUSE WEDGE SALAD**

Iceberg wedges with chopped bacon, tomato, sliced red onion and blue cheese crumbles. Served with blue cheese dressing. 9.95 PER PERSON

**HIGH PROTEIN VEGETARIAN SALAD**

Mixed greens, kale, tofu, chickpeas, grilled corn and assorted vegetables and a chia seed vinaigrette. 7.95 PER PERSON

**ITALIAN CHOPPED SALAD**

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese tossed in a honey-mustard vinaigrette. 9.50 PER PERSON

**CLASSIC CAESAR SALAD**

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our Signature Caesar dressing. 9.50 PER PERSON

Add grilled chicken, steak or shrimp. 3.00 PER PERSON

**GRILLED VEGETABLE PASTA SALAD**

Cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette. 6.00 PER PERSON

**COLESLAW**

Crisp cabbage in a sweet and sour dressing. 5.50 PER PERSON

**CHOPPED VEGETABLE SALAD**

Romaine and spinach with seasonal vegetables, olives, artichokes, pasta and Gorgonzola cheese with a red wine vinaigrette.. 8.50 PER PERSON





# CLASSICS

ALL CLASSICS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

## MEATBALL BAR

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

- Traditional beef with marinara sauce.
- Chicken with green chile verde sauce.
- Thai pork meatball with ginger-soy barbecue sauce.

13.95 PER PERSON

## STEAKHOUSE BEEF TENDERLOIN

Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, mustard, arugula and assorted rolls. 21.95 PER PERSON

## GRILLED KABOBS

Marinated chicken, grilled beef and Italian sausage kabobs served hot with Thai chile and spicy barbecue sauces. 14.00 PER PERSON

## “FAJITAS” CARNE ASADA AND POLLO AL CARBÓN

- Grilled skirt steak topped with peppers, onions and queso fresco.
- Grilled chicken with chorizo and Chihuahua cheese.

Served hot with salsa cruda, sour cream and warm tortillas. 17.00 PER PERSON

## FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary served hot with roasted potatoes. 17.25 PER PERSON

## FISH AND CHIPS

Beer battered cod fried to golden brown. Served with waffle-cut fries, tarter sauce, and malt vinegar. 16.95 PER PERSON

## STEAK AND CHICKEN TACOS

Queso fresco, fresh limes, avocado crema, housemade salsas with flour and corn tortillas, guacamole and crispy tortilla chips. 19.00 PER PERSON





# CHEF SPECIALTY

THESE ENTRÉES ARE CREATED TO SAVOR IN YOUR SUITE. ALL ENTREES ARE SERVED HOT AND FRESHLY PREPARED BY ONE OF OUR CHEFS. ALL CHEF SPECIALTY ENTRÉES ARE SERVED FOR A MINIMUM OF TWELVE PEOPLE.

## GRILLED PEPPERCORN BEEF TENDERLOIN

Grilled to perfection and accompanied by a creamy horseradish sauce and Dijon mustard sauce. Served with grilled asparagus and homemade classic mashed potatoes. 44.95 PER PERSON

## HICKORY-SMOKED BEEF BRISKET

In-house smoked and served with our bourbon barbecue glaze. Accompanied by three cheese macaroni and homemade vegetable coleslaw. 34.95 PER PERSON

## NIMAN RANCH PORK LOIN

Smoked and Chef-carved with roasted corn and poblano salad, herb-roasted potatoes, apricot and cherry chutney, and barbecue sauce. 33.95 PER PERSON

## FARFALLE AND PENNE PASTA

Chef-prepared pasta to order with a variety of options. Farfalle or penne pasta with your choices of shrimp, chicken, prosciutto, asparagus, grape tomatoes, mushrooms, or garlic along with three traditional pasta sauces—marinara, alfredo, or pesto. Served with grilled focaccia bread. 38.95 PER PERSON

## APPLEWOOD-SMOKED TURKEY BREAST

Served with traditional turkey gravy and dried cherry chutney. Accompanied by bistro-roasted vegetables and mashed potatoes. 34.95 PER PERSON

## STEAKHOUSE GRILL

Chef-carved aged strip steak accompanied by homemade classic mashed potatoes, creamed spinach and a steak sauce bar including horseradish cream, homemade steak sauce and wild mushroom demi-glace. 43.95 PER PERSON

# CLASSIC SIDES

ALL CLASSIC SIDES ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

## ROASTED VEGETABLES AND RED QUINOA

Roasted cauliflower, sweet corn, zucchini, beans, vine ripe cherry tomatoes, avocado with apricot chardonnay vinaigrette. 7.95 PER PERSON

## THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses. 6.50 PER PERSON

## GRILLED ASPARAGUS

Char-grilled chilled asparagus accompanied by lemon aioli. 6.25 PER PERSON

## HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic. 5.50 PER PERSON



# HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

ALL SANDWICHES ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

## CHICKEN AND STEAK FLATBREAD SANDWICH DUO

### CHICKEN FLATBREAD

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

### STEAK FLATBREAD

Garlic and black pepper crusted short rib, horseradish aioli, red onion, vine ripe tomato, blue cheese and field greens.

12.00 PER PERSON *Also available ala carte*

## STONE FIRED FLATBREAD SAMPLER

### DUNGENESS CRAB FLATBREAD

Crab with a lemon mayo, butter lettuce and tomato.

### ALL-AMERICAN FLATBREAD

Shaved turkey, roast beef and salami piled high with sliced tomatoes, butter lettuce, and shaved red onion. Served with deli pickles.

### TEXAS SMOKEHOUSE FLATBREAD

Mesquite turkey, shaved smoked brisket, and Applewood bacon with lettuce, tomato and barbecue spice.

12.95 PER PERSON.

## SANDWICH WRAP DUO

### KOREAN STEAK

Kalbi-marinated beef, quinoa, kale, Napa cabbage, roasted corn, carrots, tomato in a whole wheat wrap.

### GRECIAN

Grilled chicken breast, quinoa, housemade hummus, Kalamata olives, feta cheese, cucumbers, tomato, red onion and Greek vinaigrette in a whole wheat wrap.

12.95 PER PERSON

## GRILLED CAPRESE FLATBREAD SANDWICH

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad. 10.00 PER PERSON

## MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our homemade Buffalo-style hot sauce, served warm and accompanied by mini soft rolls and cool celery blue cheese slaw. 10.75 PER PERSON

## SMOKED PORK SANDWICHES

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

12.00 PER PERSON

## ITALIAN BEEF

Italian beef slowly simmered in a traditionally seasoned au jus topped with grilled peppers and onions. Served with Italian hoagie rolls and spicy giardiniera.

12.00 PER PERSON





# BURGERS, SAUSAGES & DOGS

ALL HOT DOGS AND BURGERS ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

## MINI HAND CRAFTED BURGERS

### TURKEY BURGER

Sun-dried tomato pesto, sautéed mushrooms and Swiss cheese on toasted brioche roll.

12.50 PER PERSON. 2 BURGERS PER PERSON

### BEER CHEESE BURGER

Local beer cheese stuffed burger, topped with a sliced dill pickle and tomato on toasted brioche roll.

12.50 PER PERSON. 2 BURGERS PER PERSON

### CHICAGO STYLE HOT DOGS

Hot dogs served with all the traditional condiments and potato chips. 11.00 PER PERSON

### BRATWURST AND SAUERKRAUT

Grilled bratwurst served on a bed of sauerkraut with fresh rolls and whole grain mustard. 10.00 PER PERSON

### MAXWELL STREET POLISH

With caramelized onions, yellow mustard, and fresh rolls. 10.00 PER PERSON

### ITALIAN SAUSAGE

Served with sautéed peppers and onions, giardiniera and Italian hoagie rolls. 12.00 PER PERSON

# TASTE CLUB KIDS MEALS

OUR TASTE CLUB KIDS MEALS ARE RESERVED FOR PLAYERS TWELVE YEARS AND UNDER WITH ALL-STAR APPETITES.

### HOT DOG

With all their favorite fixings.

### MAC AND CHEESE

A little sports fan favorite! Tossed in a cheddar cheese sauce.

### CHICKEN TENDERS

Served with a barbecue dipping sauce.

### GRILLED CHICKEN TENDERS

Served with a honey-mustard dipping sauce.

### TURKEY AND CHEDDAR SANDWICH

Served on whole-wheat bread.

TASTE CLUB KIDS MEALS ARE ACCOMPANIED BY FRESH FRUIT, CARROT AND CELERY STICKS WITH RANCH DIP, A GRANOLA BAR AND A SOUVENIR. 6.95 PER PLAYER



# SNACKS

**HOUSE MADE WARM BELGIAN PRETZEL BOX**

*Jumbo Belgian Buttered Pretzels (3)  
Jumbo Belgian Cinnamon Sugar Pretzels (3)  
Salted and Buttered Pretzel Knots (6).*

**99.50 SERVES UP TO 12 GUESTS**

*Box will be dropped after the start of your event.*

**SALSA AND GUACAMOLE SAMPLER**

*Housemade fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp housemade tortilla chips. 100.00 PER ORDER*

**BOTTOMLESS SNACK ATTACK**

*A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips. 41.00 PER ORDER*

**PRETZEL CROSTINI AND SPREADS**

*Satisfy savory and sweet with beer cheese and chocolate peanut butter spreads. 39.00 PER BASKET*

**BOTTOMLESS FRESHLY POPPED POPCORN**

**13.50 PER BASKET**

**DRY-ROASTED PEANUTS**

**14.25 PER BASKET**

**SNACK MIX**

**14.00 PER BASKET**

**PRETZEL TWISTS**

*Served with pommery mustard dip. 13.00 PER BASKET*

**POTATO CHIPS AND GOURMET DIPS**

*Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips. 16.50 PER BASKET*

**GARRETT GOURMET POPCORN (GALLON)**

*Caramel crisp and cheese corn mix. 50.00 SERVES 6-8*

**AVOIDING GLUTEN  
SNACK BASKET**

*There's something for everyone on Game-Day! Enjoy a selection of gluten-free snacks including:*

**CHERRY LARABAR**

**FOOD SHOULD TASTE GOOD  
OLIVE TORTILLA CHIPS**

**CARAMEL AND CHEDDAR POPCORN**

**EDEN ORGANIC BERRY MIX**

**NUGO FREE DARK CHOCOLATE BAR**

**24.50 PER BASKET SERVES 1-2 GUESTS**

*Levy Restaurants 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.*



**AVOIDING  
GLUTEN?**



# VEGETARIAN & VEGAN

ALL SERVED FOR A MINIMUM OF SIX PEOPLE.

**MINI SIGNATURE HOUSEMADE VEGGIE BURGERS**

Black bean, brown rice and oat bran burgers served on mini wheat buns. 8.95 PER PERSON

**PICO DE GALLO MAC-N-CHEESE**

Housemade pico de gallo with cavatappi pasta, Chihuahua cheese sauce and crispy fried tortillas. 8.95 PER PERSON

**SUMMER VEGETABLE AND TOFU FLATBREAD**

Grilled zucchini, romaine, vine-ripe tomatoes, marinated and seared tofu, chipotle veganaise and sun-dried tomato pesto on grilled flatbread. 9.95 PER PERSON

**GOING GREEN SALAD WITH FRIED GREEN TOMATO**

Romaine, spinach, green beans, broccoli, cucumber and herbed-champagne dressing. 7.95 PER PERSON

# SWEET SPOT

OUR SIGNATURE DESSERTS CAN BE PACKAGED TO TAKE WITH YOU TO ENJOY AFTER THE EVENT.

**LET THEM EAT CAKE!**

**CHICAGO-STYLE CHEESECAKE**

Traditional Chicago-style cheesecake in a butter cookie crust. 49.00 PER ORDER SERVES 10

**FLUFFERNUTTER PIE**

Rich cake-like peanut butter blondie packed with peanuts and peanut butter chips. Topped with creamy peanut butter filling, marshmallow topping and chopped peanut butter cups. 60.00 PER ORDER SERVES 10

**CHOCOLATE PARADIS' CAKE**

A rich chocolate génoise, layered with a chocolate ganache and candied toffee. 52.00 PER ORDER SERVES 12

**RED VELVET CAKE**

4-layer red velvet recipe with white chocolate cream cheese icing. Finished with red velvet crumb and chocolate drizzle. 60.00 PER ORDER SERVES 12

**PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE**

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips. 65.00 PER ORDER SERVES 14

**SIX LAYER CARROT CAKE**

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. 59.00 PER ORDER SERVES 14





# SUITE SWEETS

## GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies.  
11.00 PER PERSON, SERVED FOR A MINIMUM OF 6

## ICE CREAM SUNDAE BAR

Vanilla ice cream with a variety of toppings and sauces made to order in your suite.  
14.00 PER PERSON, SERVED FOR A MINIMUM OF 12

## OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is near. Just listen for the ‘oohs’ and ‘ahs’ as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

## SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Fluffernutter Pie, Chocolate Paradis’ Cake, Chicago-Style Cheesecake and Peanut Butter and Chocolate Brownie Stack Cake.

## GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Marshmallow, Peanut Butter and Jelly and Salted Caramel Bar.

## GOURMET COOKIES AND TURTLES

A sweet assortment of Chocolate Chunk, Reese’s® Peanut Butter, Smiley Face Cookies and White and Milk Chocolate Turtles.

## GIANT TAFFY APPLES

Peanut or loaded with M&M’s®.

## NOSTALGIC CANDIES

A selection of Gummi® Bears, Malted Milk Balls and M&M’s®.

And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, DiSaronno® Amaretto, and Godiva Chocolate liqueur.

## CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc.

The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.





# BEVERAGES

We are proud to offer you a wine list that boasts the top rated wines from Wine Spectator's 'Top 100 Wines of the Year.' We offer wines with a variety of characters, styles and bold flavors, providing you with the ultimate pairings for your savory food selections. Thirsty for a cocktail? Choose from our extensive list of premium liquors, beer, mixers and soft drinks.

## SPECIALTY DRINKS

## BEER BUNDLES

## LOCAL AND CRAFT BEERS

## BEERS, ALES, AND ALTERNATIVES

## WINES

## LIQUOR

## CHILL

## BEVERAGE REPLENISHMENT

# SPECIALTY DRINKS

### CAPTAIN MORGAN MOJITO

Captain Morgan White Rum, Stirrings Simple Mojito Mox, club soda, fresh mint, and limes.  
130.00 PER ORDER

### KETEL ONE BLOODY MARY

Ketel One vodka, Stirrings Simple Bloody Mary Mix, celery salt, tobasco, Worcestershire, salami and celery sticks.  
140.00 PER ORDER

### PELIGROSO SILVER MARGARITA

Peligroso Silver tequila, Stirrings Simple Margarita Mix, fresh limes and salt.  
135.00 PER ORDER

### TITO'S MOSCOW MULE

Tito's vodka, Barritt's Ginger Beer, fresh limes.  
135.00 PER ORDER

### BULLEIT BOURBON MANHATTANS AND OLD FASHIONEDS

Bulleit bourbon, sweet and dry vermouth, club soda, cherries, orange slices, bitters, and sugar cubes.  
170.00 PER ORDER



For full item descriptions and to place your order, please go to [E-LEVY.COM/UNITEDCENTER](https://www.e-levy.com/unitedcenter)



# BEER BUNDLES

Not sure which beer to pick for your group? Why not try a variety with our bundle package. Our Beer Bundle package includes an assorted 6 pack of 3 different beers (2 cans of each). Let your group Taste, Discover and Enjoy a few options and your suite attendant will be happy to bring you additional six-packs of your favorites throughout the event.

## IPA BUNDLE

Goose Island IPA  
Ballast Point Grapefruit  
Sculpin IPA  
4 Hands  
Incarnation IPA  
52.00 per bundle



## MEXICAN BUNDLE

Corona Extra  
Estrella Jalisco  
Modelo Especial  
47.00 per bundle



## EUROPEAN BUNDLE

Stella Artois  
Bitburger  
Heineken  
47.00 per bundle



## LOCAL BUNDLE

Goose Island 312 Urban  
Wheat  
Buckle Down Belt and  
Suspender IPA  
Revolution  
"Anti-Hero" IPA  
52.00 per bundle





# LOCAL & CRAFT BEERS

*Sold by the 6-pack*



**GOOSE ISLAND 312 URBAN WHEAT**  
41.00



**GOOSE ISLAND IPA**  
41.00



**GOOSE ISLAND MATILDA BELGIAN PALE ALE**  
20.00  
(756ml bottle)



**REVOLUTION ANTI-HERO IPA**  
46.00



**BUCKLE DOWN BELT AND SUSPENDER IPA**  
46.00



**BALLAST POINT GRAPEFRUIT SCULPIN IPA**  
46.00



**BALLAST POINT GRUNION PALE ALE**  
46.00



**4 HANDS INCARNATION IPA**  
46.00



**BLUE MOON BELGIAN WHITE**  
46.00



**CORONADO ORANGE AVE WIT**  
46.00



**SHORTS SOFT PARADE FRUITED RYE ALE**  
46.00



**SHOCK TOP BELGIAN WHITE ALE**  
46.00





# BEER, ALES AND ALTERNATIVES

*Sold by the 6-pack*



**BUDWEISER**  
37.00



**BUD LIGHT**  
37.00



**MICHELOB  
ULTRA**  
37.00



**O'DOULS**  
37.00  
(non-alcoholic)



**AMSTEL  
LIGHT**  
41.00



**BARRITT'S  
GINGER  
BEER**  
37.00



**BITBURGER  
PILSNER**  
41.00



**CORONA  
EXTRA**  
41.00



**CORONA  
LIGHT**  
41.00



**ESTRELLA  
JALISCO**  
41.00



**GUINNESS  
STOUT**  
41.00



**HEINEKEN**  
41.00



**MODELO  
ESPECIAL**  
41.00



**STELLA  
ARTOIS**  
41.00



**STELLA  
ARTOIS  
CIDRE**  
41.00



# WHITE WINE

## SPARKLING

*J Winery Cuvée Brut, Russian River Valley, California*

Gracefully opening up with crisp lemon peel, honeysuckle and delicate yeast aromas, these notes are followed by a mix of Fuji apple, grapefruit and a sweet hint of angel food cake for a lush finish. 92.00 per bottle

*Piper Heidsieck Brut Rosé, Champagne, France*

Wild Rose resulting in a bold, deep-hued rosé and a palate that is structured, full-bodied, and yet distinctly elegant, a juicy Champagne which simultaneously offers black cherry, blackberry, pink grapefruit and blood orange notes. 90.00 per bottle

*Taittinger Brut La Française, Reims, France*

Beautifully elegant, delicate flavors of poached apple, blackberry, and lemon underscored by final hints of toast and spice. 111.00 per bottle

*LaMarca Prosecco, Veneto, Italy*

Pale and golden straw in color the flavor is fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast. The finish is light, refreshing, and crisp. 60.00 per bottle

## PINOT GRIGIO

*San Angelo Pinot Grigio, Tuscany, Italy*

Refreshingly fruity and crisp, with notes of pear, peach, anise and honey. 52.00 per bottle

*J Winery Pinot Gris, Russian River Valley, California*

A delightful bouquet of pear, lemon and tropical fruit enticed with lush flavors of ripe pear and sweet orange blossom honey. 74.00 per bottle

*MacMurray Ranch Pinot Gris, Russian River Valley, California*

Layered aromas of white flowers, Asian pear and baked apple, ending in notes of white peach, ginger and dried fig on the palate. 43.00 per bottle

## CHARDONNAY

*Kendall-Jackson 'Vintner's Collection' Chardonnay,*

*Santa Rosa, California*

Beautifully integrated tropical flavors of pineapple, mango, and papaya with citrus notes. A hint of toasted oak and butter rounds out to a long, lingering finish. 53.00 per bottle

*Sonoma-Cutrer Russian River Chardonnay,*

*Sonoma Coast, California*

Bosc pear and white peach are accented with toasted nuts, oak spice, a hint of vanilla, and a touch of butter. An all-star chardonnay. 67.00 per bottle

*William Hill Chardonnay, Central Coast, California*

Aromas and flavors of ripe tree fruit give way to subtle hints of brown spice. Citrus and tropical notes frame this well-balanced wine with its crisp acidity and creamy mouthfeel. 48.00 per bottle

*Cakebread Cellars Chardonnay, Napa Valley, California*

Luxuriously fragrant aromas of ripe pear, apple, and guava are complemented by hints of honeysuckle, mineral, and toasted oak. 89.00 per bottle

*Talbott Sleepy Hollow Chardonnay, Monterey County, California*

Aromas of pear and green apple, complemented by French oak and toasty brioche notes. Lush and elegant, with a creamy mouthfeel and flavors of white peach and pear. 53.00 per bottle

*Storypoint Chardonnay, Sonoma, California*

Flavors and aromas of ripe yellow apple, pear and white peach are enriched on a plush palate. Subtle hints of vanilla and toasted oak linger on the silky and refreshing finish. 42.00 per bottle

## OTHER WHITES

*St. Supery Sauvignon Blanc, Napa Valley, California*

Hints of grapefruit, green lime, caper, and citrus tones couple with a vibrant note of lychee. Subtly culminates with palatable aromas of lime and lemon zest. 46.00 per bottle

*Whitehaven Sauvignon Blanc, Marlborough, New Zealand*

A full flavored, medium-bodied wine, with an abundance of vibrant currants and gooseberry flavors that linger with a dry, clean finish. 42.00 per bottle

*Waterbrook Reisling, Columbia Valley, Washington*

Honeysuckle aromatics introduce a beautiful apricot and white nectarine flavors with abundant mineral notes of wet stone and flint. Its round mouthfeel offers lingering flavors of key lime and peach pie balanced by brilliant acids. 58.00 per bottle

*Laurenz V Singing Grüner Veltliner, Kremstal, Austria*

A very attractive fruit bouquet yields apple, peach and citrus aromas along with a typical Veltliner spiciness and a touch of white pepper. The soft and juicy palate is supported by fine acidity. 52.00 per bottle

*Pieropan Soave, Veneto, Italy*

Fresh, delicate bouquet with notes of vine blossoms, cherry blossoms and elderberry. Fresh and flavorful on the palate, very appealing and well balanced, pleasing finish. 45.00 per bottle



# RED WINE

## CABERNET

*Louis Martini Alexander Valley Cabernet Sauvignon, Sonoma, California*

Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla. 52.00 per bottle

*Sequoia Grove Cabernet Sauvignon, Napa Valley, California*

A seamless arc of flavor hinting aromas of blackberry, black cherry, and clove, with background notes of coffee and vanilla. 87.00 per bottle

*Gallo Signature Series Estate Cabernet Sauvignon, Napa Valley, California*

A vivid display of currant, cassis, dark fruit, chocolate and cherry on the palate. Velvety tannins meld with hints of warm oak to create a long, supple finish. 72.00 per bottle

*Ghost Pines Cabernet Sauvignon, Napa Valley, California*

Bold and intensely flavored aromas of dark fruit flavors, round tannins and an enduring finish featuring sweet vanilla. 46.00 per bottle

*Storypoint Cabernet Sauvignon, San Joaquin County, California*

Rich and intense, this highly aromatic Cabernet Sauvignon features subtle spice characters and layers of dark fruit flavors and toffee notes. 43.00 per bottle

*Oberon Cabernet Sauvignon, Napa Valley, California*

Classic Napa Valley with deep, rich color and concentrated black fruit character. Lush, dark berry and cassis flavors complemented by 12 months of French oak barrel aging and a supple tannin structure. 61.00 per bottle

*Trefethen Cabernet Sauvignon, Napa Valley, California*

Vibrant and deep ruby in color. The nose offers enticing aromas of blackberries, black cherries and currants; while the oak adds clove, cedar and toffee notes. The palate is greeted by fine tannins and finishes round and silky. 105.00 per bottle

*Frei Brothers Reserve Cabernet Sauvignon, Alexander Valley, California*

Lusciously opens with aromas of cassis and crushed berries, coupled with flavors of blackberry and raspberry, culminating into a long, elegant finish. 54.00 per bottle

*William Hill Cabernet Sauvignon, Central Coast, California*

Dark fruit flavors, with subtle hints of caramel and cocoa. Ripe blackberry and black cherry flavors round into a palatable finish. 42.00 per bottle

## PINOT NOIR

*La Crema Pinot Noir, Sonoma Coast, California*

Lovely, vibrant hints of cherry pie and sassafras, supported by subtle earth tones of rose petal and vanilla. 51.00 per bottle

*Loveblock by Kim Crawford Pinot Noir, Central Otago, New Zealand*

Aromatic bouquet of intense dark fruit, Black Doris plum, blueberry, cloves and spices, finishing with dark fruit sweetness. 71.00 per bottle

*Sonoma-Cutrer Russian River Pinot Noir, Sonoma Coast, California*

Deep, dark fruit aromas of cola and cassis, followed by a touch of cedar wood complexity accented with hints of cola, tobacco, licorice, and baking spices. Classic red fruit flavors of Bing cherry and wild strawberry greet the palate, followed by barrel spice and dark chocolate. 69.00 per bottle

*Talbott Kali Hart Pinot Noir, Central Coast, California*

Bright fruit aromas of cranberry, currant and plum, as well as hints of vanilla. The finish is long with lush fruit and hints of vanilla and French oak. 51.00 per bottle

*Edna Valley Pinot Noir, Edna Valley, California*

A rich expression of sandalwood, and cherry cola with nuances of vanilla. Flavors of black cherry and cranberry create a soft, silky mouthfeel. 43.00 per bottle

*MacMurray Ranch Pinot Noir, Russian River Valley, California*

Opens with aromas of lavender and boysenberry, giving way to flavors of dark cherry, pomegranate and vanilla. This luscious wine has a silky mouthfeel, framed by subtle hints of oak from barrel aging. 48.00 per bottle



# RED WINE

## MERLOT

*William Hill Merlot, Central Coast, California*

Aromas of blackberry, black cherry and toasty oak set the stage for a palate of decadent black cherry, pepper and chocolate. 46.00 per bottle

*Sabastiani Merlot, Alexander Valley, California*

Distinctive aromas of bergamot tea along with cassis, black cherry, and mocha. A seductive palate filled with notes of blackberry, forest floor and dried herbs coupled with dust and minerality. 58.00 per bottle

*Whitehall Lane Merlot, Napa Valley, California*

This impressively soft Merlot balances plush red cherry, spiced berry and sweet oak flavors. The Cabernet Sauvignon in the blend gives underlying structure and length to the wine while Syrah enhances the aromas and mid-palate texture. 66.00 per bottle

*Souverain Merlot, North Coast, California*

Bright and vivid aromas of roasted coffee, vanilla and baking spices meet elegant layers of black cherry and plum flavors. 44.00 per bottle

## OTHER REDS

*Concha Y Toro Gran Reserva Malbec, Central Valley, Chile*

Deep purple-red hue with intense aromas of black plum, blueberries and dark chocolate. Concentrated black fruit flavors on the palate show good structure with soft sweet tannins and a rich full body. 47.00 per bottle

*Alamos Sellecion Malbec, Los Alamos, Argentina*

Ripe plum and blackberry notes with hints of brown spice and black pepper. Full bodied with a deep, luscious finish. 46.00 per bottle

*St. Francis "Old Vines" Zinfandel, Sonoma County, California*

A classic old vine Zinfandel, this wine pays tribute to its heritage with great structure, concentrated flavor and a long, luscious finish. 55.00 per bottle

*Rodney Strong Symmetry Meritage, Alexander Valley, California*

A luxurious bouquet of blackberries, currants, cassis and crushed lavender which unfold on the palate with silky layers of black fruits, dark chocolate covered espresso beans and baking spices. This wine is rich, harmonious and elegant with a long, lingering finish. 95.00 per bottle

*Brancaia Toscana Tre Red Blend, Tuscany, Italy*

Blends hints of prunes, cassis, sweet spice and cedar tones, coupled with a glossy palate of red, black and blueberry notes. 46.00 per bottle

*Don Miguel Gascon Red Blend, Mendoza, Argentina*

A full-bodied blend of Malbec, Bonarda, Syrah and Cabernet Sauvignon. Complex flavors of blackberry, ripe plum and dark cherry meld with hints of oak, chocolate and mint to create an epic wine. 46.00 per bottle

*Allegrini Palazzo della torre "Baby Amarone", Veneto, Italy*

Dense and deep ruby red in color, this wine is loaded with luscious aromas of currant, blackberry and licorice, followed by hints of raisins and plums. 58.00 per bottle

*Brancaia Chianti Classico Reserva, Tuscany, Italy*

Tropical and black fruit aromas, with notes of nut and almond on the palate culminates with a dense, ruby-red color and a long, aromatic finish. 72.00 per bottle

*Poggio al Tesoro Sondaia, Tuscany, Italy*

Intense ruby red, this wine has subtle hints of exotic spices and ripe red fruit on the nose. On the palate it is plush, warm and full, with persistent silky and ripe tannins in the finish. 95.00 per bottle

*Renato Ratti Langhe Nebbiolo, Piedmont, Italy*

A fine, delicate and persistent bouquet with characteristic trace scents of strawberry and raspberry. Pleasantly velvety, elegant and full. 51.00 per bottle

## RESERVE WINES

*Banfi Brunello di Montalcino, Montalcino, Italy*

Aromas of violets and vanilla, with hints of licorice, refresh a velvety palate with tart-cherry flavors and traces of spice. 135.00 per bottle

*Tenuta L'Illuminata Barolo Tebavio 2009, Piedmont, Italy*

Its bouquet is ample and complex, with notes of violet and pleasant hints of cinnamon, clove, vanilla and cherry. 122.00 per bottle

*Masi Costasera Amarone della Valpolicella Classico DOC 2010, Veneto, Italy*

Ripe dark fruit, nutmeg, clove and tobacco aromas lead the nose on this bold and balanced wine. The rich palate delivers black plum, raisin, cinnamon, black pepper and licorice supported by velvety tannins and fresh acidity. 132.00 per bottle

*La Jota Howell Mountain Cabernet Sauvignon, Napa Valley, California*

Savory aromas of anise, blackberry and a touch of sage are followed by a lush palate of blueberry, mocha toast and that signature Howell Mountain minerality. 132.00 per bottle



# LIQUOR

(1 liter bottles unless otherwise indicated.)

## VODKA

Tito's Handmade	70.00
Smirnoff	58.00
Ketel One	72.00
Ketel One Citron	72.00
Ketel One Oranje	72.00
Ciroc	84.00
Ciroc Red Berry	84.00
Death's Door (750ml)	80.00

## BOURBON

Bulleit	76.00
Bulleit Rye	76.00
Buffalo Trace	72.00
FEW (750ml)	82.00
High West	
American Prairie	95.00

## SCOTCH

Johnnie Walker Red	78.00
Johnnie Walker Black	84.00
Johnnie Walker Blue	275.00
The Macallan	
12 Year Old (750ml)	93.00
J & B	77.00
Oban 14 Year	220.00
Buchanan's 12 Year	92.00

## WHISKEY

Jack Daniel's	76.00
Jack Daniel's Honey	76.00
Jack Daniel's	
Tennessee Fire	76.00
Fireball Cinnamon	62.00
George Dickel	65.00
George Dickel Rye	65.00
Crown Royal	79.00
Crown Royal Apple	79.00
Crown Royal	
Reserve (750ml)	110.00
FEW	93.00
Tullamore DEW	80.00
Templeton Rye	78.00
Seagram's 7 Crown	58.00
Seagram's V.O.	68.00

## GIN

Tanqueray	68.00
Tanqueray No. 10	80.00
Hendrick's	77.00
Nolet's (750ml)	92.00
Death's Door	
(750ml)	68.00
FEW (750ml)	76.00
Langley's (750ml)	69.00

## TEQUILA

Don Julio Reposado	
(750ml)	95.00
Don Julio Blanco	
(750ml)	89.00
Don Julio 1942	
(750ml)	240.00
Peligroso Silver	72.00
Peligroso Reposado	77.00

## RUM

Captain Morgan	66.00
Captain Morgan	
White	66.00
Captain Morgan	
Cannon Ball (750ml)	70.00
Parrot Bay	55.00
Myers's	68.00

## COGNAC / BRANDY

Remy Martin VSOP	98.00
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## CORDIALS

Bailey's Original Irish	
Cream (750ml)	65.00
Cointreau	78.00
DiSaronno Amaretto	65.00
Grand Marnier	80.00
Romana Sambuca	60.00
Godiva White	
Chocolate Liqueur	
(750ml)	61.00
Godiva Dark	
Chocolate	
Liqueur (750ml)	61.00
Gallo Dry	
Vermouth (750ml)	19.00
Gallo Sweet	
Vermouth (750ml)	19.00

# CHILL

(Sold by six-pack, unless noted.)

## MISCELLANEOUS BEVERAGES

Fresh-Roasted Regular Coffee	9.50 per carafe
Fresh-Roasted Decaffeinated Coffee	9.50 per carafe

## MIXERS AND GARNISHES

Finest Call Bloody Mary Mix (1 liter)	9.00
Finest Call Sweet & Sour Mix (1 liter)	9.00
Finest Call Margarita Mix (1 liter)	9.00
Stirrings Simple Bloody Mary Mix (750ml)	20.00
Stirrings Simple Margarita Mix (750ml)	20.00
Stirrings Simple Mojito Mix (750ml)	20.00
Filthy Black Cherries (8oz jar)	12.95
Filthy Blue Cheese Olives (8oz jar)	12.95





CHILL

(sold by the 6-pack unless noted)

SOFT DRINKS

18.00



COCA-COLA



DIET COKE



COKE ZERO



SPRITE



SPRITE ZERO



SEAGRAM'S  
GINGER ALE



BARO'S ROOT  
BEER



GOLD PEAK  
ICED GREEN TEA  
6.75  
16oz bottle



OCEAN SPRAY  
CRANBERRY



OCEAN SPRAY  
GRAPEFRUIT



MINUTE MAID  
ORANGE JUICE

WATER AND CLUB SODA



CULLIGAN  
BOTTLED  
WATER  
21.50



Q TONIC  
WATER  
50.00



Q CLUB  
SODA  
50.00



SEAGRAM'S  
TONIC WATER  
18.00



SEAGRAM'S  
CLUB SODA  
18.00



PERRIER  
SPARKLING  
WATER  
27.50



RED BULL



RED BULL  
SUGAR FREE



RED BULL  
YELLOW  
EDITION  
(TROPICAL)



RED BULL  
BLUE EDITION  
(BLUEBERRY)

ENERGY DRINKS (4-PACK)

27.00



# 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 Executive 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.) We've put together a recommended beverage par to simplify the process even further:

### RECOMMENDED BEVERAGE RESTOCK PAR

- (1) bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) liter each of Bloody Mary Mix and Margarita Mix
- (2) six-packs each of Coca-Cola and Diet Coke
- (1) six-pack each of Sprite/Diet Sprite, Culligan bottled water, tonic water, etc.
- (1) bottle each of white and red wine
- (4) six-packs of beer: (2) domestic and (2) import or craft beer
- (1) six pack each of orange and cranberry juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 312-455-7419, 312-455-7420 or 312-455-7457 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. CST two 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 312-455-7419, 312-455-7420 or 312-455-7457. Orders can also be received via e-mail at [UCSuiteEats@LevyRestaurants.com](mailto:UCSuiteEats@LevyRestaurants.com), and for licensed suiteholders to order online [www.e-levy.com/UnitedCenter](http://www.e-levy.com/UnitedCenter).

## BE A TEAM PLAYER DRINK RESPONSIBLY

The United Center and Levy Restaurants 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 the United Center a safe and exciting place for everyone.





# THE SCOOP

## QUICK REFERENCE LIST

Levy Restaurants Guest Relations Representatives  
312-455-7419, 312-455-7420 or 312-455-7457

Levy Restaurants Accounting Department  
312-455-7432

United Center Leased Suite Holders  
[www.e-levy.com/UnitedCenter](http://www.e-levy.com/UnitedCenter)

## 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. CST, two business days prior to each event.

Orders can also be received via e-mail at [UCSuiteEats@LevyRestaurants.com](mailto:UCSuiteEats@LevyRestaurants.com), and for Licensed Suiteholders to order online at [www.e-levy.com/UnitedCenter](http://www.e-levy.com/UnitedCenter). Orders can be arranged with the assistance of a Guest Relations Representative at 312-455-7419, 312-455-7420 or 312-455-7457 Monday through Friday, 9:00 a.m. to 5:00 p.m. CST

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. CST the BUSINESS day prior to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game by using the in-suite tablet or with your attendant.

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

1. Alcoholic beverages cannot be brought into or taken out of the United Center.
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. During some events, alcohol consumption may be restricted.



# THE SCOOP

## 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 Restaurants 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. It's really one-stop shopping from balloons, floral arrangements to special occasion cakes. All designed to create a unique event for you and your guests.

## SMALLWARES AND SUPPLIES

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

## SECURITY

Please be sure to remove all personal property, when leaving the premises. Levy Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

## PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants 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 Restaurants, an itemized invoice will be sent to the company address following our 15-day payment policy.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at the United Center, 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 THE UNITED CENTER

The rich tradition at the United Center is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, holiday parties or receptions. For further information and date availability, please contact the Director of Sales at 312-455-7412.



# 2016

UNITED  
CENTER ®

SUITE

**MENU**

*Levy Restaurants*