



Chef Reto Furrer brings a wealth of culinary experience and passion to the United Center by bringing fresh flavors and innovative twists on dishes while keeping true to fan favorites and Chicago flavors. Prior to the United Center Chef Reto worked at the award winning fine dining restaurant Entre Nous at the Fairmont Hotel and the New Stock Exchange in Zurich [execchefreto](#) (Instagram) [@ExecChefReto](#) (Twitter)

## PACKAGES

### FAN-FAVORITES *53.00*

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

#### STEAKHOUSE BEEF TENDERLOIN

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

#### VIENNA ALL BEEF CHICAGO STYLE HOT DOGS

Served with all the traditional condiments and potato chips.

#### CHICKEN TENDERLOIN STRIPS

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

#### GRILLED CAPRESE FLATBREAD SQUARES

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives, fresh basil and finished with a house-made pesto dressing.

#### CHEFS GARDEN VEGETABLES

Served with buttermilk ranch dressing.

#### ITALIAN CHOPPED SALAD

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

#### THE SNACK ATTACK

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

#### GARRETT BUTTERY POPPED POPCORN

### HALL OF FAME *49.00*

This package scores big points with every fan!

#### CHICKEN TENDERLOIN STRIPS

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

#### VIENNA ALL BEEF CHICAGO STYLE HOT DOGS

Served with all the traditional condiments and potato chips.

#### FONTANINI 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.

#### CHICKEN FLATBREAD SANDWICHES

Grilled marinated chicken, lemon aioli, vine-ripe tomato, fontina cheese, and baby spinach.

#### SEASONAL FRESH FRUIT

#### GARRETT BUTTERY POPPED POPCORN

#### POTATO CHIPS AND GOURMET DIPS

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

### WINDY CITY CLASSICS *56.00*

Featuring some of our local favorite offerings.

#### VIENNA ALL BEEF CHICAGO STYLE HOT DOGS

Vienna all beef hot dogs served with all the traditional condiments and potato chips.

#### FONTANINI MEATBALL SANDWICH

Served with Italian hoagie rolls and a blend of shredded provolone, mozzarella, and parmesan on the side.

#### VIENNA MAXWELL STREET POLISH

Grilled and served with caramelized onions, yellow mustard, and fresh rolls.

#### FONTANINI 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.

#### GRILLED CAPRESE FLATBREAD SANDWICHES

Fresh mozzarella, plum tomatoes, Kalamata olives, fresh basil and finished with a housemade pesto dressing. Served with a marinated olive salad.

#### SEASONAL FRESH FRUIT

#### ITALIAN CHOPPED SALAD

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

#### GARRETT BUTTERY POPPED POPCORN

#### PRETZEL TWISTS WITH POMMERY MUSTARD DIP

### CHICAGO PLATE *59.95*

#### GIBSON SLIDERS *(Gibson sliders are delivered after guests have arrived in their suite)*

Center cut filet mignon sliders with shallot butter, served medium rare with housemade chips and Gibson's spicy mayo.

#### BIG STAR CHICKEN TACOS

Housemade corn tortilla, chicken seasoned with guajillo chiles and achiote, pickled red onion, crumbled queso fresco, chopped cilantro and fresh lime.

#### LILLIE'S Q PULLED PORK

6 hour slow smoked pork with housemade coleslaw and toasted brioche buns. Served with Lillie's Q Smoky, E.N.C. and Gold barbecue sauces.

#### LEGHORN ORGANIC KALE SALAD

Organic kale with quinoa, carrots, apples, beets, celery, cucumber, blue cheese crumbles and red wine vinaigrette.

#### BIG STAR CHIPS AND SALSA

House fried corn tortilla chips with salsa verde and salsa chipotle.

#### GARRETT BUTTERY POPPED POPCORN

*(ALL PACKAGES SERVED FOR A MINIMUM OF 12 GUESTS)*

## COOL APPETIZERS

### FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips. *11.00 per person.*

### CHILLED SHRIMP BUCKET

Poached shrimp, zesty cocktail sauce with horseradish, and lemons. *135.00 per 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.*

### SEASONAL FRESH FRUIT

In-season fruits, Greek yogurt agave orange dip. *10.50 per person*

### CHEFS GARDEN VEGETABLES

Farmers market fresh vegetables, buttermilk ranch dip. *9.50 per person*

*(ALL COLD APPETIZERS SERVE A MINIMUM OF 6 GUESTS UNLESS OTHERWISE NOTED)*

## WARM APPETIZERS

### SOUTHWESTERN NACHO BAR

Served hot with spicy chili, cheddar cheese sauce, sour cream, salsa cruda and jalapeno peppers. *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*

### CLASSIC CHIPS, QUESO, CHILI AND SALSA

Tortilla chips, salsa roja, roasted salsa verde with warm Chihuahua cheese sauce. *100.00 per order. Serves 10*

### 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.*

*(ALL WARM APPETIZERS SERVE A MINIMUM OF 6 GUESTS UNLESS OTHERWISE NOTED)*



# GREENS AND SALADS

## STEAKHOUSE WEDGE SALAD

Iceberg wedges with bacon, tomato, sliced red onion and blue cheese crumbles. Served with blue cheese dressing. *10.25 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. *9.75 per person.*

## CLASSIC CAESAR SALAD

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing. *9.75 per person. Add grilled chicken or shrimp. 3.00 per person.*

## GRILLED VEGETABLE PASTA SALAD

Cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette. *6.50 per person.*

## CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette. *8.75 per person.*

## BROCCOLI AND SHELLS SALAD

With feta cheese, chick peas, roma tomatoes and lemon oregano vinaigrette. *7.75 per person.*

*(ALL GREENS AND SALADS SERVE A MINIMUM OF 6 GUESTS UNLESS OTHERWISE NOTED)*

# CLASSICS

## 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.
- 14.50 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 rolls. *22.50 per person.*

## "FAJITAS" CARNE ASADA AND POLLO AL CARBÓN

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

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

*17.50 per person.*

## STEAK AND CHICKEN TACOS

Queso fresco, fresh limes, avocado crema, housemade salsas with flour tortillas, guacamole and crispy tortilla chips. *19.50 per person.*

*(ALL CLASSICS SERVE A MINIMUM OF 6 GUESTS)*

# CLASSIC SIDES

## 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. *7.00 per person.*

## ROASTED CAULIFLOWER TRIO

Purple, white, and orange cauliflower roasted with olive oil and garlic. *6.75 per person.*

## BRUSSEL SPROUTS

Roasted with bacon and shallots. *6.75 per person.*

*(ALL CLASSIC SIDES SERVE A MINIMUM OF 6 GUESTS)*

# SUSHI

## SUNDA SUSHI (48 OR 96 PIECES)

### CLASSIC PLATTER 115/205

Shrimp Tempura, Negi Hamachi, California and Spicy Tuna Maki

### SPECIALTY PLATTER 175/330

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

### SUSHI/NIGIRI PLATTER 195/365

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

### COMBINATION PLATTER 195/365

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

### VEGAN PLATTER 115/205

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



SUNDA

# HANDCRAFTED SANDWICHES AND FLATBREADS

## CHICKEN FLATBREAD SANDWICH

Grilled marinated chicken, lemon aioli, vine-ripe tomato, fontina cheese, and baby spinach. *12.25 per person.*

## ITALIAN SUB SANDWICH

Salami, mortadella, prosciutto, capicola, provolone cheese, tomato, lettuce, cherry pepper relish and red wine dressing on French bread. *130.00 per order. Serves 10*

## GRILLED CAPRESE FLATBREAD SANDWICH

Fresh mozzarella, plum tomatoes, Kalamata olives, fresh basil and finished with a house-made pesto dressing. Served with a marinated olive salad. *11.00 per person.*

## LILLIES Q PULLED PORK SANDWICH

6 hour slow smoked pork with housemade coleslaw and brioche buns. Served with Lillie's Q Smoky, E.N.C. and Gold barbecue sauces. *13.95 per person.*

## FONTANINI 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. *12.25 per person.*

## FONTANINI MEATBALL SANDWICH

Simmered in marinara sauce and served with Italian hoagie rolls and a blend of shredded provolone, mozzarella, and parmesan on the side. *12.25 per person.*

## TURKEY PASTRAMI SANDWICH

Pastrami seasoned turkey with Provolone cheese, roasted red peppers, and pesto aioli on French bread. *120.00 per order. Serves 10*

*(ALL HANDCRAFTED SANDWICHES AND FLATBREADS SERVE A MINIMUM OF 6 GUESTS UNLESS NOTED OTHERWISE)*

# BURGERS, SAUSAGES AND DOGS

## MINI HAND CRAFTED BURGERS AND SLIDERS

### BEER CHEESE BURGER

Local beer cheese stuffed burger, topped with a sliced dill pickle and tomato on toasted brioche roll. *12.75 per person.*

### PHILLY CHEESESTEAK SLIDERS

Thinly sliced sirloin sautéed with caramelized onions and topped with white American cheese and served with Tuscan rolls. *12.75 per person.*

### VIENNA ALL BEEF CHICAGO STYLE HOT DOGS

Vienna all beef hot dogs served with all the traditional condiments and potato chips. *11.25 per person.*

### JOHNSONVILLE BRATWURST AND SAUERKRAUT

Grilled bratwurst served on a bed of sauerkraut with fresh rolls and Dijon mustard. *10.25 per person.*

### VIENNA MAXWELL STREET POLISH

Grilled with caramelized onions, yellow mustard, and fresh rolls. *10.25 per person.*

### FONTANINI ITALIAN SAUSAGE

Grilled and served with sautéed peppers and onions, giardiniera and Italian hoagie rolls. *12.25 per person.*

*(ALL HOT DOGS AND MORE ARE SERVED FOR A MINIMUM OF 6 GUESTS)*

# TASTE CLUB KIDS MEAL

Taste club kids meals are accompanied by fresh fruit, carrot and celery sticks with ranch dip, a granola bar and a souvenir. *7.25 per player*

## MAC AND CHEESE

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

## CHICKEN TENDERS

Served with a barbecue dipping sauce.

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

# CHEF SPECIALTY ENTRÉES

These entrées are created to savor in your suite. All entrees are served hot and freshly prepared by one of our chefs.

## 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. *47.95 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. 39.95 per person*

## APPLEWOOD-SMOKED TURKEY BREAST

Served with traditional turkey gravy and dried cherry chutney. Accompanied by roasted Brussel sprouts and mashed potatoes. *36.95 per person.*

*(ALL CHEF SPECIALTY ENTRÉES ARE SERVED FOR A MINIMUM OF 12 GUESTS)*

# 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 per order. Serves 12.  
Box will be delivered 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. 41.50 per order.

## GARRETT BUTTERY BOTTOMLESS FRESHLY POPPED POPCORN

14.00 per basket.

## DRY-ROASTED PEANUTS

14.50 per basket.

## SNACK MIX

14.25 per basket.

## PRETZEL TWISTS WITH POMMERY MUSTARD DIP

13.50 per basket

## POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips. 17.00 per basket.

## GARRETT GOURMET POPCORN (GALLON)

Caramel crisp and cheese mix.  
50.00 per order. Serves 6-8.

## AVOIDING GLUTEN SNACK BASKET

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

# SPECIALTY DRINKS

## KETEL ONE BLOODY MARYS

Ketel One vodka, Bloody Mary Mix, celery salt, tobasco, worcestershire, salami and celery sticks. 150.00 per order.

## PELIGROSO SILVER MARGARITAS

Peligroso Silver tequila, Cointreau, Margarita Mix, fresh limes and salt. 145.00 per order.

## TITO'S MOSCOW MULES

Tito's vodka, Barritts ginger beer, fresh limes.  
145.00 per order.

# VEGETARIAN AND VEGAN OPTIONS

## PICO DE GALLO MAC-N-CHEESE

Housemade pico de gallo with cavatappi pasta, Chihuahua cheese and crispy fried tortillas. 9.00 per person.

## VEGGIE QUESADILLAS

Served with spinach, mushroom, onions and pepper Jack cheese. Accompanied by avocado crema and a smoky tomato salsa. 11.95 per person.

## GOING GREEN SALAD WITH FRIED GREEN TOMATO

Romaine, spinach, green beans, broccoli, cucumber and herbed-champagne dressing. 7.95 per person.

(ALL VEGETARIAN AND VEGAN OPTIONS SERVE A MINIMUM OF 6 GUESTS)

# SWEET SPOT

## LET THEM EAT CAKE!

### CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust. 50.00 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.

### 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.

### 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. 60.00 per order. Serves 14.

### RAINBOW CAKE

Five colorful layers of sponge cake with buttercream frosting. 60.00 per order. Serves 12.

### CHOCOLATE PARADIS' CAKE

A rich chocolate genoise, layered with a chocolate ganache and candied toffee. 53.00 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. 66.00 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.

## FRANGO® MINTS

Original mint chocolate truffles gift wrapped to take home or enjoy in your suite.  
30 piece box 35.00/56 piece box 54.00

## 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 and Salted Caramel Bar.

## GOURMET COOKIES AND TURTLES

A sweet assortment of Chocolate Chunk Cookies, Reese's® Peanut Butter Cookies, and Milk Chocolate Turtles.

## GIANT TAFFY APPLES

Peanut or loaded with M&M's®.

## NOSTALGIC CANDIES AND CHOCOLATES

A selection of Gummi® Bears, Swedish Fish, M&M's® and Frango® Mints.

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

## CUSTOMIZED DESSERTS

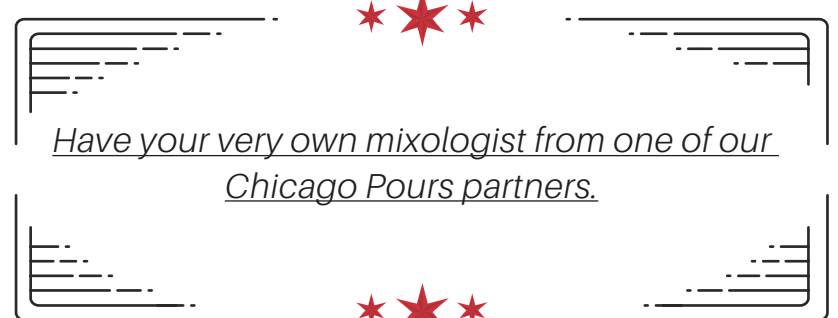
We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc. The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

# Mixology Cart

- A mixologist will prepare two cocktails based on your preference
- Select two spirits and your mixologist will create the signature cocktails for your suite
  - These cocktails will not be featured anywhere else in the United Center
  - Have fun and help your mixologist come up with the names for your cocktails
- The Mixologist will be in your suite from 1 hour before the game until the game ends
- Book your Mixologist no later than two full business days prior to scheduled event

**39.00 PER PERSON**

Based on number of guests in your suite, includes mixologist and gratuity.



FEATURING:

drumBAR

SPILT MILK

SCOFFLAW

LONGMAN & EAGLE

the VIOLETHOUR  
1520 S. South Dearborn Avenue, Chicago 60622

GR

The Drifter

LOST LAKE

BAR deville

6

# BEER BUNDLES

Our beer bundles include an assorted 6 pack of 3 different beers (2 cans of each).

## IPA BUNDLE

Ballast Point Grapefruit Sculpin IPA + Odell IPA + Golden Road Wolf Pup IPA 52.00

## LOCAL BUNDLE

Goose Island Four Star Pils + BuckleDown Fritzcuffs Pilsner + Haymarket Oscar's Pardon Belgian Pale Ale 52.00

# WHITE WINE

## SPARKLING

Taittinger Brut La Française, Reims, France 111.00

Piper Heidsieck 1785, Reims, France 90.00

Gloria Ferrer, Carneros, California 63.00

LaMarca Prosecco, Veneto, Italy 63.00

## CHARDONNAY

Chateau de Meursault Bourgogne Clos du Chateau, Burgundy, France 92.00

Orin Swift Mannequin Chardonnay, Napa Valley, California 72.00

Sonoma-Cutrer Russian River Chardonnay, Sonoma, California 68.00

Talbott Sleepy Hollow Chardonnay, St. Lucia Highlands, California 53.00

Kendall-Jackson 'Vintner's Collection' Chardonnay, Healdsburg, California 55.00

William Hill Chardonnay, Central Coast, California 50.00

## PINOT GRIGIO

Santa Margherita Pinot Grigio, Alto Adige, Italy 68.00

Banfi San Angelo Pinot Grigio, Tuscany, Italy 53.00

## OTHER WHITES

Cakebread Sauvignon Blanc, Napa Valley, California 79.00

Davis Bynum Sauvignon Blanc, Russian River Valley, California 52.00

Trefethen Dry Riesling, Napa Valley, California 48.00

Mirassou Moscato, Modesto, California 40.00

# RED WINE

## CABERNET

Cakebread Cellars Cabernet Sauvignon, Napa Valley, California 140.00

Michael Mondavi "Animo" Cabernet Sauvignon, Napa Valley, California 82.00

Sequoia Grove Cabernet Sauvignon, Napa Valley, California 88.00

Orin Swift Palermo Cabernet Sauvignon, Napa Valley, California 83.00

Freemark Abbey Cabernet Sauvignon, Napa Valley, California 80.00

Stonestreet Cabernet Sauvignon, Alexander Valley, California 65.00

Oberon Cabernet Sauvignon, Lake County, California 62.00

Frei Brothers Reserve Cabernet Sauvignon, Napa Valley, California 56.00

Louis Martini Sonoma County Cabernet Sauvignon, Sonoma, California 55.00

William Hill Central Coast Cabernet Sauvignon, Central Coast, California 48.00

## PINOT NOIR

Resonance Pinot Noir, Willamette Valley, Oregon 82.00

La Crema Pinot Noir, Sonoma Coast, California 53.00

J Vineyards Black Label Pinot Noir, Russian River Valley, California 50.00

## MERLOT

Sabastiani Merlot, Alexander Valley, California 59.00

William Hill Merlot, Central Coast, California 48.00

## OTHER REDS

Chateau de Marsannay Rouge, Burgundy France 82.00

Orin Swift Abstract, Napa Valley, California 78.00

Allegrini Palazzo della torre "Baby Amarone", Veneto Italy 58.00

Gascon Malbec Reserva, Mendoza, Argentina 48.00

Fleur de Mer Rose, Provence France 47.00

Federalist Honest Red Blend, North Coast, California 51.00

# LIQUOR

(Liter bottles unless otherwise noted)

## VODKA

Ketel One 77.00

Ketel One Citron 77.00

Ketel One Oranje 77.00

Ciroc 86.00

Ciroc Apple 86.00

Smirnoff 63.00

Tito's Handmade 75.00

## BOURBON

Bulleit 80.00

Bulleit Rye 80.00

FEW Bourbon 84.00

Woodford Reserve Bourbon 92.00

## SCOTCH

Johnnie Walker Red 82.00

Johnnie Walker Black 88.00

Johnnie Walker Blue 275.00

Buchanans 12 Year 92.00

The Macallan 12 Year Old 95.00

Oban 14 Year 110.00

J & B 79.00

## WHISKEY

Crown Royal 82.00

Crown Royal Apple 82.00

Crown Royal Reserve 113.00

Jack Daniel's 79.00

George Dickel 67.00

George Dickel Rye 67.00

Tullamore DEW 82.00

Seagram's 7 Crown 63.00

Seagram's V.O. 72.00

Fireball Cinnamon Whiskey 65.00

## GIN

Tanqueray 72.00

Tanqueray No. 10 80.00

Hendrick's 80.00

Nolet's 92.00

## TEQUILA

Don Julio Anejo (750ml) 99.00

Don Julio Reposado (750ml) 95.00

Don Julio Blanco (750ml) 93.00

Don Julio 1942 240.00

Peligroso Silver 76.00

## RUM

Captain Morgan 69.00

Captain Morgan White 69.00

Parrot Bay 60.00

Ron Zacapa 23 yr 105.00

## COGNAC / CORDIALS

Remy Martin VSOP 98.00

Baileys Original Irish Cream (750ml) 67.00

DiSaronno Amaretto 67.00

# BEERS

(Sold by the six-pack)

## LOCAL AND CRAFT

Ballast Point Grapefruit Sculpin IPA 46.00

BuckleDown Fritzcuffs Pilsner 46.00

Golden Road Wolf Pup IPA 46.00

Haymarket Oscar's Pardon Belgian Pale Ale 46.00

Odell IPA 46.00

PseudoSue American Pale Ale (16oz cans) 48.00

Spiteful IPA 46.00

## DOMESTIC

Budweiser American Lager 37.00

Bud Light American Lager 37.00

Goose Island 312 Urban Wheat 41.00

Goose Island Four Star Pils 41.00

Goose Island IPA 41.00

Michelob Ultra Pale Lager 37.00

Shock Top Belgian White Ale 41.00

O'Douls (non-alcoholic) 37.00

## IMPORT

Amstel Light Lager 41.00

Barritts Ginger Beer (non-alcoholic) 37.00

Corona Extra Pale Lager 41.00

Corona Light Pale Lager 41.00

Heineken Lager 41.00

Stella Artois Pale Lager 41.00

Stella Artois Cidre 41.00

# CHILL

(Sold by six-pack unless otherwise noted)

## SOFT DRINKS

Coca-Cola 18.00

Diet Coke 18.00

Sprite 18.00

Sprite Zero 18.00

Seagram's Ginger Ale 18.00

Barq's Root Beer 18.00

Gold Peak Iced Tea, 16oz bottle 6.75

## WATER AND CLUB SODA

Ice Mountain Bottled Water 21.50

Perrier Sparkling Water 27.50

Seagram's Club Soda 18.00

Seagram's Tonic Water 18.00

## ENERGY DRINKS (4PK)

Red Bull 27.00

Sugar Free Red Bull 27.00

Red Bull Blue Edition (blueberry) 27.00

Red Bull Yellow Edition (tropical) 27.00

## MISCELLANEOUS BEVERAGES

Fresh-Roasted Regular Coffee 9.50 per carafe

Fresh-Roasted Decaffeinated Coffee 9.50 per carafe

## MIXERS AND GARNISHES

Ocean Spray Cranberry Juice 15.00

Minute Maid Orange Juice 15.00

Finest Call Bloody Mary Mix 9.50

Finest Call Sweet & Sour Mix 9.50

Finest Call Margarita Mix 9.50

Filthy Blue Cheese Olives 12.95

## BE A TEAM PLAYER DRINK RESPONSIBLY

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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.

### 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 and 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
- (2) six-packs each of Coca-Cola and Ice Mountain water
- (1) six-pack each of Sprite and Diet Coke
- (1) bottle each of white and red wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) six pack each of mixers (tonic water, club soda, orange or cranberry juice)

Beverages sold by the six pack will be restocked once the six pack is broken. Any open bottles of wine will be restocked and liquor bottles will be restocked when they are at half a bottle or less. 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 or 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).

### HOURS OF OPERATION

Location Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections. To reach a Representative, dial: 312-455-7419, 312-455-7420, or 312-455-7457 or e-mail:

[UCSuiteEats@LevyRestaurants.com](mailto:UCSuiteEats@LevyRestaurants.com). For licensed suite holders, online ordering is now available at [www.e-levy.com/UnitedCenter](http://www.e-levy.com/UnitedCenter).

For our Accounting Department please call 312-455-7504

### 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.

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.

Additional food and 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 Illinois and the United Center, 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. 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.
7. 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.

### 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 balloons, floral arrangements, 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 and replenished as needed.

### 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.

### 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.