

2017 CHICAGO BULLS PLAYOFF PRICING* UNITED CENTER RENTAL SUITES



ROUND ONE CONFERENCE QUARTERFINALS (HOME GAMES A, B, C & D)

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	20-PERSON	40-PERSON	80-PERSON	20-PERSON	20-PERSON CLUB LEVEL
	PENTHOUSE SUITE	PENTHOUSE SUITE	Penthouse suite	Bmo harris club suite	Suite C67
Classic Menu	\$5,850	\$10,400	\$18,000	All-Inclusive	\$10,500
Premium Menu	\$7,450	\$13,000	\$22,250	\$11,000	\$12,100
Catering Attendants	1	2	3-4	1	1
Suite Tickets	20	40	80	20	20
Parking Passes	4	8	16	4	4

ROUND TWO CONFERENCE SEMIFINALS (HOME GAMES A, B, C & D)

	20-PERSON	40-PERSON	80-PERSON	20-PERSON	20-PERSON CLUB LEVEL
	Penthouse suite	PENTHOUSE SUITE	Penthouse Suite	Bmo harris club suite	Suite C67
Classic Menu	\$8,850	\$16,400	\$30,000	All-Inclusive	\$15,000
Premium Menu	\$10,450	\$19,000	\$34,250	\$15,500	\$16,600
Catering Attendants	1	2	3-4	1	1
Suite Tickets	20	40	80	20	20
Parking Passes	4	8	16	4	4

ROUND THREE EASTERN CONFERENCE FINALS (HOME GAMES A, B, C & D)

	20-PERSON	40-PERSON	80-PERSON	20-PERSON	20-PERSON CLUB LEVEL
	Penthouse suite	Penthouse suite	Penthouse Suite	Bmo harris club suite	Suite C67
Classic Menu	\$10,850	\$20,000	\$38,000	All-Inclusive	\$20,000
Premium Menu	\$12,450	\$22,600	\$42,250	\$20,500	\$21,600
Catering Attendants	1	2	3-4	1	1
Suite Tickets	20	40	80	20	20
Parking Passes	4	8	16	4	4

${\bf ROUND}\ {\bf FOUR}\ {\bf NBA}\ {\bf FINALS}\ ({\bf HOME}\ {\bf GAMES}\ {\bf A}, {\bf B}, {\bf C}\ {\bf \&}\ {\bf D})$

	20-PERSON	40-PERSON	80-PERSON	20-PERSON	20-PERSON CLUB LEVEL
	Penthouse suite	PENTHOUSE SUITE	Penthouse Suite	Bmo Harris Club Suite	Suite C67 & C28
Classic Menu	\$15,850	\$30,400	\$58,000	All-Inclusive	\$27,000
Premium Menu	\$17,450	\$33,000	\$62,250	\$27,500	\$28,600
Catering Attendants	1	2	3-4	1	1
Suite Tickets	20	40	80	20	20
Parking Passes	4	8	16	4	4

* RENTAL SUITE PRICING FOR ALL NBA PLAYOFF GAMES IS SUBJECT TO CHANGE BASED ON AVAILABILTY. Dynamic Pricing Will take effect pending the number of suites left to sell per game, per round.

METHOD OF PAYMENT

Cash, Credit Card or Check. Credit Cards accepted are Visa, MasterCard, American Express or Discover. Personal checks will not be accepted within two weeks of the event. Please make checks payable to UNITED CENTER. The purchase of a Day-of-Event Rental Suite is non-refundable. The United Center must receive payment in full to confirm the license of a Day-of-Event Rental Suite. If payment is not received in a timely manner, the Rental Suite may be licensed to another party without notice.

- Even if paying by cash or check, a credit card is needed to hold the reservation.

- Digital tickets and parking passes will be distributed once full payment is received and processed.

- A gratuity is included in your Rental Suite package. Additional gratuities are at the discretion of the Suite Renter.

· Other terms and conditions are detailed in the Rental Suite agreement.

If you have questions or would like to set up a tour, please contact:

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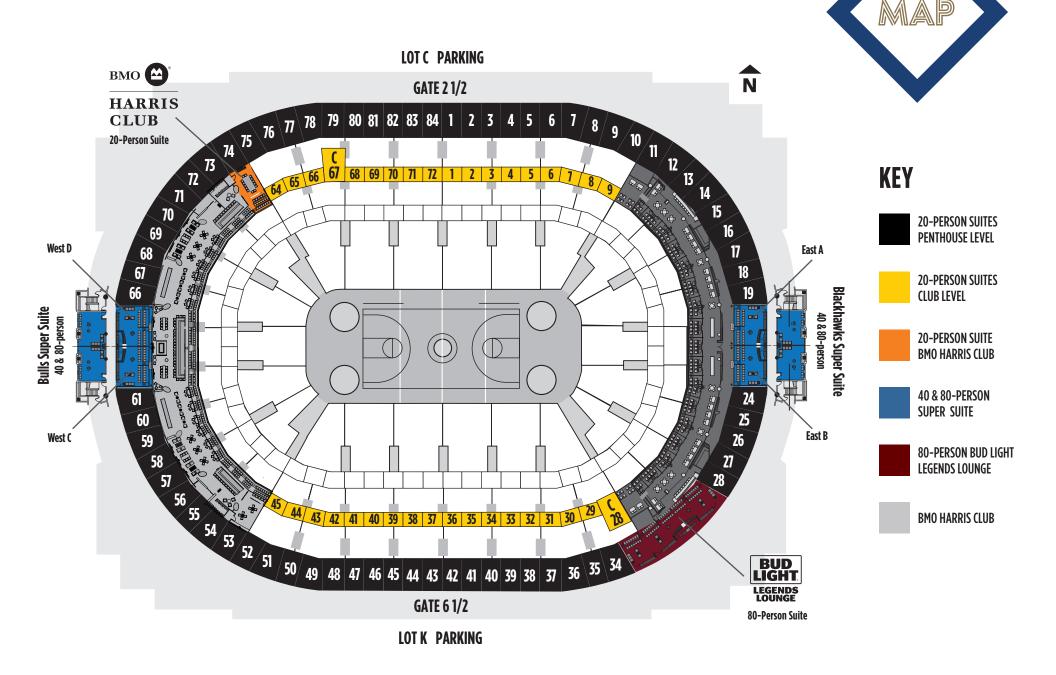
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2017 BULLS PLAYOFFS RENTAL SUITES



CLASSIC MENU

HEART OF CHICAGO

Assorted Snacks

M&M candies, freshly popped popcorn, pretzel twists with pommery mustard dip and kettle-style chips with gourmet dips.

Market Fresh Fruit Assortment of seasonal fruit.

Italian Chopped Salad

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

Grilled Caprese Flatbread Squares

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

Grilled Vegetable Pasta Salad

Cavatappi pasta, grilled zucchini, red onion and red peppers tossed in parsley vinaigrette.

Italian Beef

Traditionally seasoned roast beef simmered in au jus with grilled peppers and onion. Served with spicy giardiniera.

Chicken Tenderloin Strips

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

Hot Dogs

Grilled and served with all the traditional condiments.

CLASSIC BEVERAGE PACKAGE

Premium Beverage Upgrade

Four Hour Open Bar for Bulls & Blackhawks Games and Three Hour Open Bar for Special Events are Included.

Bottled Water

 Coca-Cola® Products 20 people: \$300 (tax included) Coffee (Reg. & Decaf.) 40 people: \$600 (tax included) 80 people: \$1200 (tax included)

 William Hill Merlot William Hill Chardonnay

Budweiser & Bud Light

Substitutions are not available on the Classic Beverage Package or Premium Upgrade. Additional beverages are available for purchase. Select food substitutions may be available for exchange or purchase through your Levy Guest Relations Representative.

THE SECOND CITY

Assorted Snacks M&M candies, freshly popped popcorn, pretzel twists with pommery mustard dip and kettle-style chips with gourmet dips.

Garden Fresh Vegetables Farmstand vegetables served with firecracker ranch.

Caesar Salad

Romaine lettuce served with Caesar dressing. Parmesan cheese and garlic croutons.

Farmstead Cheese

A sampling of local farmstead artisan cheeses with assorted flatbreads. crackers and honevs.

Chicken Flatbread Sandwich

Marinated char-grilled chicken breast Fontina cheese, baby spinach, tomato and lemon garlic aioli on grilled flatbread.

Three Cheese Mac & Cheese Cavatappi pasta in a creamy sauce made from three cheeses.

Italian Beef

Traditionally seasoned roast beef simmered in au jus with grilled peppers and onion. Served with spicy giardiniera.

Hot Doas

Grilled and served with all the traditional condiments

DESSERTS (Not included, credit card required)

Ice Cream Sundae Station (\$14 pp + tax)

Made to order by a member of our culinary staff. Includes a variety of sauces and toppings.

Sweet Endings (\$13 pp + tax)

set up in your suite to enjoy.

Our Famous Dessert Cart (per item)

Our legendary dessert cart is available to stop at your suite and includes favorites like our Chicago-style Cheesecake, Garrett Popcorn, Giant Taffy Apples, and an assortment of cakes, bars, candy, cookies and ice cream.

Levy Restaurants

THE LAKEFRONT

CHOOSE ONE OF THE FOLLOWING PACKAGES:

Assorted Snacks

M&M candies, freshly popped popcorn, pretzel twists with pommery mustard dip and kettle-style chips with gourmet dips.

Garden Fresh Vegetables Farmstand vegetables served with firecracker ranch.

Italian Chopped Salad Chopped lettuce with grilled chicken, bacon,

pasta, tomatoes, red onion and Gorgonzola cheese with honey mustard vinaigrette.

Three Cheese Mac & Cheese Cavatappi pasta in a creamy sauce made from three cheeses.

Grilled Caprese Flatbread Sandwich Fresh mozzarella, plum tomatoes, fresh basil. Kalamata olives and basil aioli on grilled flatbread.

Chicken Tenderloin Strips

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

Smoked Pork Sandwich

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

Italian Beef

Traditionally seasoned roast beef simmered in au jus with grilled peppers and onion. Served with spicy giardiniera.

A variety of cakes, fruit, cookies, brownies and dessert bars

PREMIUM MENU

MADHOUSE ON MADISON

Assorted Snacks

M&M Candies, snack mix, dry-roasted peanuts, pretzel twists and kettle-style chips.

Farmers Market Dips. Veggies and Crostini

Farmstand vegetables and focaccia crostini with red pepper hummus. garlic Parmesan and French Onion dips.

Antipasto Platter

Sopressata, coppa, prosciutto, mozzarella ciliegine, marinated olives, artichokes and roasted peppers served with focaccia crostini.

Crab Cakes Served hot with zesty sauce and lemon aioli.

Caesar Salad Romaine lettuce served with Caesar dressing, Parmesan cheese and garlic croutons.

Hot Dogs Grilled and served with all the traditional condiments.

Steakhouse Beef Tenderloin

Seared black pepper tenderloin slices chilled and served with red onions, tomatoes, crumbled blue cheese, giardiniera, horseradish sauce, mustard, arugula and mini buns.

Faiitas Carne Asada and Pollo Al Carbon

Grilled chicken and skirt steak with gueso fresco, Chihuahua cheese, peppers and onions, Served with salsa cruda, sour cream and warm tortillas.

Farfalle and Penne Pasta*

Selection of seasonal vegetables, shrimp and prosciutto with pesto, marinara and alfredo sauces. Prepared in your suite by a uniformed chef.

* Your chef will arrive in your suite 30 minutes after gates open for the event unless otherwise requested.

PREMIUM BEVERAGE PACKAGE

Four Hour Open Bar Included. Appropriate mixers provided.

- Bottled Water
- ♦ Coca-Cola® Products
- Coffee (Reg. & Decaf.)
- Budweiser & Bud Light
- Heineken Amstel Light
- Goose Island 312 Urban Wheat
- William Hill Merlot William Hill Chardonnay

lack Daniels

Iohnnie Walker Red

Ketel One Vodka

Tangueray Gin

Peligroso Silver Teguila

Captain Morgan Rum

MY KIND OF TOWN

Assorted Snacks

grilled crusty Italian bread.

Farmstead Cheeses

crackers and honeys.

Chilled Shrimp Cocktail

sauces with cut lemons.

Italian Chopped Salad

Antipasto Flatbread Squares

Pasta and Chivalini Sausage

Grilled Peppercorn Tenderloin of Beef*

(With grilled asparagus and classic mashed potatoes)

* Your chef will arrive in your suite 30 minutes after

gates open for the event unless otherwise requested.

Our Famous Dessert Cart (not included, CC required)

Our legendary dessert cart is available to stop at your suite and

includes favorites like our Chicago-style Cheesecake, Garrett Popcorn,

Giant Taffy Apples, and an assortment of cakes, bars, candy, cookies

fresh rolls. Carved in your suite by a uniformed chef.

DESSERTS (Choose one of the following)

Ice Cream Sundae Station

Made to order by a member of our

culinary staff. Includes a variety

of sauces and toppings.

and ice cream.

Hot Dogs

tomato pesto.

M&M Candies, snack mix, dry-roasted peanuts, pretzel twists and kettle-style chips.

Red and yellow grape tomatoes, garlic, basil, extra virgin olive oil on

A sampling of local farmstead artisan cheeses with assorted flatbreads.

Jumbo shrimp chilled and served with zesty cocktail and remoulade

Chopped lettuce with grilled chicken, bacon, pasta, tomatoes, red onion

Sweet Italian sausage made with fennel, aged provolone and parslev over

penne pasta with fresh plum tomatoes, basil, garlic and Parmesan cheese.

Accompanied by a creamy horseradish sauce and Dijon mustard with

Sweet Endings

A variety of cakes, fruit, cookies,

brownies and dessert bars

set up in your suite to enjoy.

and Gorgonzola cheese with honey mustard vinaigrette.

Grilled and served with all the traditional condiments.

Topped with Genoa salami, mortadella, prosciutto, shaved

Parmigianno-Reggiano, roasted red pepper and sun-dried

CHOOSE ONE OF THE

FOLLOWING PACKAGES:

Bruschetta





AMENITIES

-20 tickets (14 stadium-style seats)

- Four reserved parking passes for convenient lots

- Catering by Levy Restaurants with dedicated suite attendant

- Full-service wet bar with a refrigerator

- Two LCD televisions with satellite and in-house video (Bulls and Blackhawks games only)

- High-end finishes and excellent sightlines
- Easy access to private suite level restrooms

Pricing is subject to change based on availability.

For more information, call 312-455-4119 or email cbaddeley@unitedcenter.com





AMENITIES

-20 tickets (12 stadium-style seats)

- Four reserved parking passes for convenient lots

- Catering by Levy Restaurants with dedicated suite attendant

- Full-service wet bar with a refrigerator

- Two LCD televisions with satellite and in-house video (Bulls and Blackhawks games only)

- High-end finishes and excellent sightlines
- Easy access to private suite level restrooms

Pricing is subject to change based on availability.

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PENTHOUSE LEVEL SUPER SUITES



AMENITIES

- 40 tickets (26 stadium-style seats) or 80 tickets (52 stadium-style seats)
- -8 (40 tickets) or 16 (80 tickets) reserved parking passes
- 1,400 sq/ft. suite with a 1,000 sq/ft. private lounge
- Convertible lounge for meeting space
- Catering by Levy Restaurants
- Full-service bar with bartender and suite attendants
- 8 LCD televisions with satellite and in-house video (Bulls and Blackhawks games only)
- Easy access to private suite level restrooms

Pricing is subject to change based on availability.

For more information, call 312-455-4119 or email cbaddeley@unitedcenter.com



BMO HARRIS CLUB PRIVATE SUITE



AMENITIES

- All-inclusive experience, including all food and drinks
- 20 tickets (20 stadium-style seats)
- Four reserved parking passes
- Large boardroom table for meetings, presentations & dining
- Contemporary lounge with LCD televisions and fireplaces
- Three large full-service bars
- Dedicated suite attendant
- Easy access to private suite level restrooms
- Access to billiard table and Nintendo Wii

Pricing is subject to change based on availability.

For more information, call 312-455-4119 or email cbaddeley@unitedcenter.com