



RENTAL SUITES



2016-17

CHICAGO
BLACKHAWKS
AND BULLS

#### UNITED CENTER RENTAL SUITES

# 2016/17 PRICING





CHICAGO BULLS & BLACKHAWKS HOME GAMES

20-PERSON

CLUB AND PENTHOUSE SUITES ALL-INCLUSIVE PRICING STARTING BETWEEN

\$10,500-\$12,750 CLUB LEVEL \$4,850-\$6,850

PENTHOUSE LEVEL

20-PERSON

BMO HARRIS CLUB PRIVATE SUITE ALL-INCLUSIVE PRICING STARTING BETWEEN

\$11,000-\$13,250

40 & 80-PERSON

PENTHOUSE SUPER SUITES II-INCLUSIVE PRICING STARTING RETWEEN

\$8,900-\$11,900 40-PERSON \$14,500-\$17,500 80-PERSON 80-PERSON

BUD LIGHT LEGENDS LOUNGE ALL-INCLUSIVE PRICING STARTING BETWEEN

\$15,500-\$18,500

### PRICING IS SUBJECT TO CHANGE BASED ON AVAILABILITY.

Go to UnitedCenter.com/RentalSuites for real-time pricing for all Bulls & Blackhawks games. Call 312.455.4119 or email cbaddeley@unitedcenter.com for more information.

# AVAILABLE DISCOUNT PROGRAMS!

**DON'T FORGET TO ASK ABOUT** 

- Even if paying by cash or check, a credit card is required to hold the reservation.
- Tickets and parking passes will be available upon receipt of full payment.
- 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.

### **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.

### IF YOU HAVE QUESTIONS OR WOULD LIKE TO SET UP A TOUR, PLEASE CONTACT:

tertaining!

Plan Suite Holder.

#### **CURTIS BADDELEY**

Senior Director of Rental Suites

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#### AMANDA CRUSE

Rental Suite Coordinator

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#### **EMILY HOLMEN**

Rental Suite Coordinator

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RENTAL SUITE

PRIVILEGE PLAN

By making a one-time investment, the Rental Suite Privilege Plan allows you to reserve rental suites for the events you want.

PRIVILEGE PLAN BENEFITS

Theater Box locations not included).

• With an initial investment of \$35,000, you will

receive a \$40,000 credit towards the use of Day-of-

Event Rental Penthouse and Super Suites at the Unit-

ed Center during a one year period (Club, Lower and

 You will receive the opportunity to reserve Rental Suites before they are offered to the general pub-

lic. Based upon availability, you choose the game or

event, the size of the suite (20-person Penthouse or

40/80-person Super Suite), the food package and save

• All the benefits that come with renting a Day-of-Event Rental Suite: tickets, parking passes, food and

beverage packages, suite attendants, private suite entrances and luxurious accommodations perfect for en-

• Receive a special thank you gift for being a Privilege

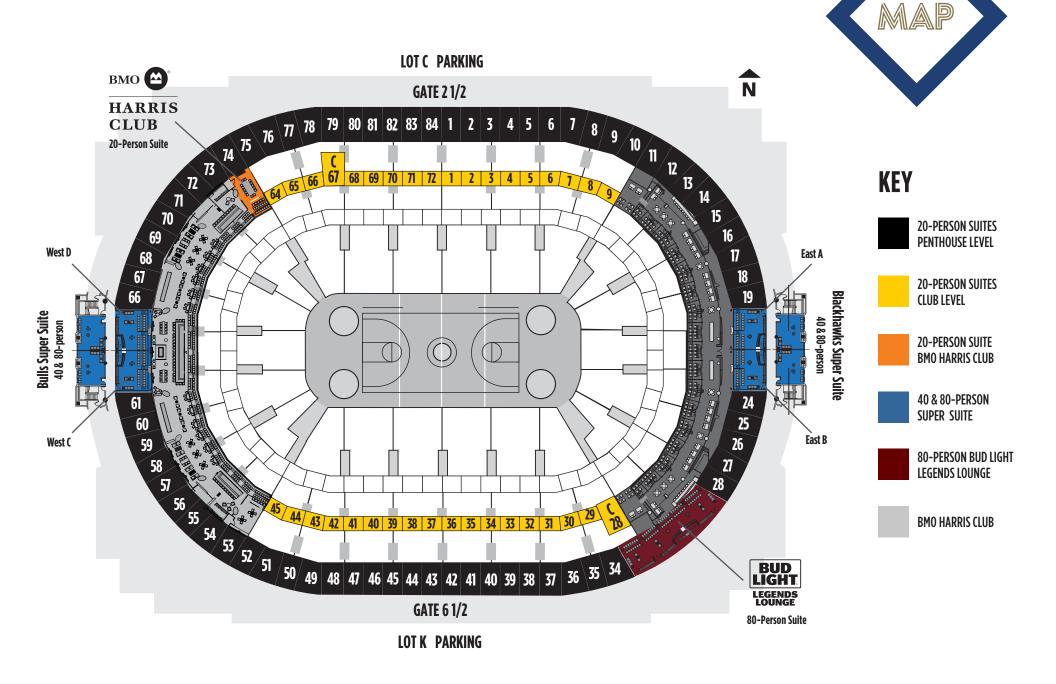
a total of \$5,000 over the course of a full year!

#### NICK SHORR

Rental Suite Account Executive

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## 2016-17 BULLS AND BLACKHAWKS 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

### 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 Dogs**

**Premium Beverage Upgrade** 

20 people: \$300 (tax included)

40 people: \$600 (tax included)

80 people: \$1200 (tax included)

Grilled and served with all the traditional condiments.

### **FOLLOWING PACKAGES:** THE LAKEFRONT

**CHOOSE ONE OF THE** 

#### **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

Cavatanni nasta 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 ius with grilled peppers and onion. Served with spicy giardiniera.

### **CLASSIC BEVERAGE PACKAGE**

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

- Bottled Water
- ◆ Coca-Cola® Products
- ◆ Coffee (Reg. & Decaf.)
- ◆ 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.

### **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)

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



# 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
- lack Daniels
- ◆ Johnnie Walker Red
- ◆ Peligroso Silver Teguila
- Ketel One Vodka
- Captain Morgan Rum
- ◆ Tangueray Gin ◆ William Hill Merlot

#### William Hill Chardonnay

#### MY KIND OF TOWN

#### Assorted Snacks

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

#### Bruschetta

Red and yellow grape tomatoes, garlic, basil, extra virgin olive oil on grilled crusty Italian bread.

**CHOOSE ONE OF THE** 

FOLLOWING PACKAGES:

#### **Farmstead Cheeses**

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

#### Chilled Shrimp Cocktail

Jumbo shrimp chilled and served with zesty cocktail and remoulade sauces with cut lemons.

#### Italian Chopped Salad

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

#### **Hot Dogs**

Grilled and served with all the traditional condiments.

#### Antipasto Flatbread Squares

Topped with Genoa salami, mortadella, prosciutto, shaved Parmigianno-Reggiano, roasted red pepper and sun-dried tomato pesto.

#### Pasta and Chivalini Sausage

Sweet Italian sausage made with fennel, aged provolone and parsley over penne pasta with fresh plum tomatoes, basil, garlic and Parmesan cheese.

#### Grilled Peppercorn Tenderloin of Beef\* (With grilled asparagus and classic mashed potatoes)

Accompanied by a creamy horseradish sauce and Dijon mustard with fresh rolls. Carved 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.

### **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.

A variety of cakes, fruit, cookies, brownies and dessert bars set up in your suite to enjoy.

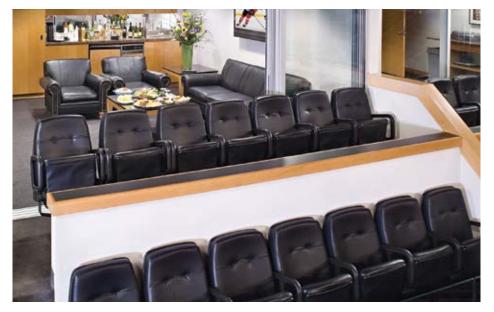
Sweet Endings

#### 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 and ice cream.



# CLUB AND PENTHOUSE SUITES



### AMENITIES

- ◆ 20 tickets (12 or 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

All-inclusive prices starting between

\$10,500-\$12,750

**CLUB LEVEL** 

\$4,850-\$6,850

PENTHOUSE LEVEL



# 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
- ullet 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

All-inclusive prices starting between

\$11,000-\$13,250



# 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

All-inclusive prices starting between

\$8,900-\$11,900

**40 PERSON** 

\$14,500-\$17,500

80 PERSON



# BUD LIGHT LEGENDS LOUNGE



### **AMENITIES**

- ◆ 80 tickets (62 stadium-style seats)
- ◆ 16 reserved parking passes
- ◆ Large buffet area with catering by Levy Restaurants (See menu options on insert)
- ◆ Two full-service bars with dedicated bartenders and suite attendant
- Ten LCD televisions with satellite and in-house video (Bulls and Blackhawks games only)
- ◆ Largest Super Suite in the United Center
- ◆ Prime corner location of the Penthouse Level
- Easy access to private suite level restrooms

All-inclusive prices starting between

\$15,500-\$18,500