

UNITED  CENTER

SUITE MENU 2013

UNITED  CENTER

GATE 7

GATE 6

Levy Restaurants

WELCOME

TO THE 2013 SEASON AT THE UNITED CENTER!

EXECUTIVE CHEF MICHAEL ARCOMONE WELCOMES YOU TO THE 2013-14 SEASON AT THE UNITED CENTER! WE LOOK FORWARD TO A MEMORABLE SEASON FILLED WITH GREAT EVENTS AND DELICIOUS FOOD. OUR TEAM OF CHEFS HAS CREATED A MENU FEATURING A SELECTION OF CHEF-DESIGNED PACKAGES INCLUDING REGIONAL AND LOCAL FAVORITES.

Of course you'll find your favorite and classic event day fare, but we'd love to tempt your taste buds with some of our newest creations including the brunch package that is perfect for early events or a late day fun feast, the steakhouse package and a steak and chicken taco cart, along with new locally sourced items on the Farm To Fork menu. Looking to add a nosh everyone will cheer for? Try the meat and cheese basket, or pepper-glazed goat cheese spread to start the festivities.

Looking for other event ideas? Hop online for chef specials, beverage pairing recommendations and more.

Visit us online at www.e-levy.com/UnitedCenter to pre-order. Of course, you may also contact your Guest Relations Representative with any questions by calling 312-455-7419 or 312-455-7420 or sending an e-mail to UCSuiteEats@levyrestaurants.com.

Before we begin the new season, please check out "The Scoop" section in the back of the menu where you'll find all the information you need to make your suite dining experience an exceptional one.



We look forward to seeing you throughout the 2013 season. In the meantime, please don't hesitate to contact me directly at 312-455-7424 with any questions or comments.

LISA SIRAGUSA
DIRECTOR OF EXECUTIVE SUITES

CHEF
DESIGNED

EVENT DAY MENUS



CHAMPIONSHIP
BRUNCH PACKAGE
STEAKHOUSE PACKAGE
SMOKED BARBECUE
FAN FAVORITES
MVP PACKAGE
ALL-AMERICAN
FARM TO FORK
WINDY CITY CLASSICS
VEGETARIAN SAMPLER
VEGAN SAMPLER

OUR EXECUTIVE CHEF, MICHAEL ARCOMONE, HAS DESIGNED SEVERAL EVENT-DAY MENUS WITH THE PERFECT BLEND OF FLAVORS TO MAKE ORDERING EASY. IN ADDITION TO THE CLASSIC BARBECUE AND TRADITIONAL EVENT-DAY FAVORITES, YOU'LL SEE A FARM TO FORK PACKAGE FEATURING LOCAL, SUSTAINABLE ITEMS, ALONG WITH VEGETARIAN AND VEGAN SAMPLERS TO COMPLEMENT YOUR SELECTIONS.

CHAMPIONSHIP

BRUNCH

PACKAGE



An assortment of hand-selected brunch items to enjoy for early events.

BANANA WALNUT FRENCH TOAST

French toast stuffed with bananas and mascarpone and coated with cinnamon sugar with warm maple syrup on the side

EGG FRITTATA

Spinach, feta cheese and roasted red pepper

SLOW-SMOKED BRISKET HASH

Slow-smoked brisket with roasted potatoes

SEASONAL VEGETABLE HASH

Roasted in-season vegetables

GRIDDLED BREAKFAST MEATS

Grilled chicken sausage, ham and thick-cut bacon

ASSORTED BREAKFAST PASTRIES

Danish, cinnamon rolls and warm flaky croissants with sweet cream butter and raspberry jam

FRESH SEASONAL FRUIT

BLUEBERRY PANCAKE STACK CAKE

Blueberries, sweet cream and maple glaze

FRESH SQUEEZED ORANGE JUICE

FRESH SQUEEZED GRAPEFRUIT JUICE

SERVED FOR A MINIMUM OF TWELVE PEOPLE 40.95 PER PERSON

STEAKHOUSE PACKAGE



A classic steakhouse package featuring prime filet, colossal baked potatoes and traditional creamed spinach.

CHILLED JUMBO SHRIMP COCKTAIL

Classic, "old school" cocktail sauce with horseradish

FILET MIGNON

Herb oil-marinated and grilled, served with classic béarnaise sauce

SPICY BBQ'D NIMAN RANCH PORK CHOP

Housemade apple sauce and grilled Italian-style peppers

CHOPPED STEAKHOUSE SALAD

Red onion, pulled chicken, Italian salami, Gulf shrimp, Kalamata olives, artichoke hearts, iceberg lettuce and roasted red peppers, tossed with an herb vinaigrette

COLOSSAL, DOUBLE-STUFFED BAKED POTATO

Enormous Idaho potato hollowed out and stuffed with buttery, green onion mashed potatoes and topped with cheddar cheese

CREAMED SPINACH

Fresh chopped spinach in a fennel béchamel sauce

SERVED FOR A MINIMUM OF TWELVE PEOPLE 54.95 PER PERSON

SMOKED

BARBECUE



The perfect complement to a great day at the arena.

SLOW-SMOKED SHORT RIBS

Slowly smoked short ribs in our Signature Levy barbecue rub

SOUTHERN CRUNCHY FRIED CHICKEN

Marinated in buttermilk and dusted in seasoned flour then fried until crisp

SMOKED BARBECUE CHICKEN SALAD

Crisp romaine, radicchio, spinach, red onion, tomato and beans tossed in a baked bean vinaigrette with cornbread croutons and topped with barbecue chicken breast and fresh grilled corn

SWEET AND SOUR SLAW

Crisp shaved cabbage tossed with Vidalia onions and distilled vinegar finished with sea salt and parsley

SMOKED BAKED BEANS

Pinto beans placed in the smoker and finished with Applewood-smoked bacon, tomatoes, honey and molasses

HONEY CHEDDAR CAST IRON SKILLET CORNBREAD

WARM BLACK-EYED PEA SALAD

Black-eyed peas, peppers, onions, green onions in a red wine vinaigrette

PULL-APART BUNS

TRIO OF BARBECUE SAUCES

Mustard, spicy vinegar and sweet

SERVED FOR A MINIMUM OF TWELVE PEOPLE 41.95 PER PERSON

FAN

FAVORITES



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

FRESHLY POPPED POPCORN

WING SAMPLER

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

POTATO CHIPS AND GOURMET DIPS

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

THE SNACK ATTACK

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

GRILLED CAPRESE FLATBREAD SQUARES

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives and fresh basil leaf, finished with a housemade pesto dressing. Served with a marinated olive salad

MARKET FRESH VEGETABLES

Served with firecracker 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

STEAKHOUSE BEEF TENDERLOIN

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

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips

SERVED FOR A MINIMUM OF TWELVE PEOPLE 45.95 PER PERSON

MVP

PACKAGE



This package scores big points with every fan!

FRESHLY POPPED POPCORN

WING SAMPLER

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

SALSA AND GUACAMOLE BAR

Housemade fresh guacamole, salsa verde and salsa cruda with crisp tortilla chips

THE SNACK ATTACK

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

MACARONI SALAD

A creamy classic with bacon, eggs, onion and tomatoes

CLASSIC CAESAR SALAD

Crisp romaine lettuce served with Caesar dressing, Parmesan cheese and garlic croutons

SMOKED PORK SANDWICHES

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

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw

SERVED FOR A MINIMUM OF TWELVE PEOPLE 41.95 PER PERSON

ALL

AMERICAN



This package serves up fond memories from decades and events of past. Enjoy some of our arena favorites that are sure to make you smile.

FRESHLY POPPED POPCORN

SPICY CHICKEN WINGS

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

SALSA AND GUACAMOLE BAR

Housemade fresh guacamole, salsa verde and salsa cruda with crisp tortilla chips

THE SNACK ATTACK

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

BABY BACK RIB SAMPLER

Sweet and spicy, Thai and classic mustard baby back ribs accompanied by a trio of sauces, Southern-style sweet cornbread and sweet coleslaw

BLT SALAD

Romaine, bacon, cheddar cheese and tomatoes tossed with buttermilk ranch dressing and homemade croutons

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips

CHICKEN FLATBREAD SANDWICH

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

SERVED FOR A MINIMUM OF TWELVE PEOPLE 50.95 PER PERSON

FARM

TO FORK

Each of our homemade Farm To Fork packages features fresh, natural and local flavors of the season.

HOMEMADE HONEY CRUNCH GRANOLA

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

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

OUR GARDEN PICKS

Our Chef has selected a fresh assortment of asparagus, zucchini, sweet peppers and more!

MARKET FRESH FRUIT

NIMAN RANCH SMOKED PORK LOIN SANDWICH

Specialty smoked and sliced pork loin with caramelized sweet onions, lettuce, vine-ripe tomatoes and our Signature steak sauce on toasted focaccia bread

FARMSTEAD CHEESES

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

TOMATO, BASIL AND MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar

GRILLED VEGETABLE PASTA SALAD

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

NIMAN RANCH SAUSAGE SAMPLER

Featuring apple and Gouda cheese, chipotle cheddar and spicy Italian sausages. Served with Dijon, whole-grain and yellow mustards, sautéed peppers and onions with apple cabbage slaw

FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent rosemary chicken with roasted potatoes

SERVED FOR A MINIMUM OF TWELVE PEOPLE 44.95 PER PERSON



WINDY CITY

CLASSICS



Featuring some of our local favorite offerings.

FRESHLY POPPED POPCORN

PRETZEL TWISTS WITH POMMERY MUSTARD DIP

MAXWELL STREET STYLE POLISH

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

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

TOMATO BASIL AND MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar

MARKET FRESH FRUIT

GREEK CHOPPED SALAD

Romaine, cucumber, tomato, Kalamata olives, chickpeas, pepperoncini, feta cheese and fresh oregano with a red wine vinaigrette topped with crispy pita strips

LEMON-GARLIC SHRIMP KABOBS

Herb marinated shrimp, lemon-garlic sauce with a garnish of grilled lemons, scallions and roasted red peppers

ITALIAN MEAT STROMBOLI

Baked with pepperoni, sopressata, capicola, prosciutto, Fontinella and Provolone cheese

SERVED FOR A MINIMUM OF TWELVE PEOPLE 49.95 PER PERSON

VEGETARIAN

SAMPLER



A customized package even a carnivore could love.

GOING GREEN SALAD WITH FRIED GREEN TOMATO

Romaine, spinach, green beans, broccoli, cucumber and herbed champagne dressing

MINI LEVY SIGNATURE HOUSEMADE VEGGIE BURGERS

Black bean, brown rice and oat bran burgers served on mini wheat buns

PICO DE GALLO MAC-N-CHEESE

Housemade pico de gallo with cavatappi pasta, Chihuahua cheese sauce and crispy fried tortillas

SLOPPY JANE

A riff on a classic! Tempeh, peppers and onions with molasses and brown sugar barbecue sauce—tastes meaty enough for the carnivores!

ZLT FLATBREAD

Grilled zucchini, romaine, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto on grilled flatbread

SERVED FOR A MINIMUM OF SIX PEOPLE 24.95 PER PERSON

VEGAN

SAMPLER



Veg out on these seasonal standouts.

GOING GREEN SALAD WITH FRIED GREEN TOMATOES

Romaine, spinach, green beans, broccoli, cucumber and herbed champagne dressing

SLOPPY JANE

A riff on a classic! Tempeh, peppers and onions with molasses and brown sugar barbecue sauce—tastes meaty enough for the carnivores!

SUMMER VEGETABLE AND TOFU FLATBREAD

Grilled zucchini, romaine, vine-ripe tomatoes, marinated and seared tofu, chipotle vegenaïse and sun-dried tomato pesto on grilled flatbread

APP TRIO

Housemade fresh guacamole, white bean hummus and spicy salsa served with pita and crisp tortillas

SERVED FOR A MINIMUM OF SIX PEOPLE 21.95 PER PERSON

À LA CARTE MENUS



APPETIZERS
WARM APPETIZERS
GREENS
LEVY CLASSICS
CHEF SPECIALTY ENTRÉES
CLASSIC SIDES
HAND-CRAFTED SANDWICHES,
WRAPS AND FLATBREADS
BURGERS, SAUSAGES AND DOGS
TASTE CLUB KIDS MEALS
SNACKS
GLUTEN FREE
SWEET SPOT
OUR FAMOUS DESSERT CART

AT LEVY RESTAURANTS, WE HAVE A PASSION FOR FOOD AND A GENUINE ENTHUSIASM FOR SHOWING YOU OUR HEARTFELT HOSPITALITY. WE HOPE YOU ENJOY THIS YEAR'S CULINARY LINE-UP, FEATURING EVENT-DAY CLASSICS AND NEW SIGNATURE ITEMS THAT WILL MAKE EVERY EVENT AN EXPERIENCE TO SAVOR.

APPETIZERS



MOZZARELLA TASTING BAR

Mozzarella di bufala, marinated bocconcini and burrata, confit plum tomatoes, marinated olives, basil pesto and toasted crostini 130.00 per order Serves 10

MEAT AND CHEESE BASKET

Hard salami, Vienna smoked sausage beef sticks, housemade beer cheese spread, smoked almond bacon dip, marinated mozzarella, olives and lavosh 95.00 per order Serves 10

MEDITERRANEAN SPREADS

Eggplant caponata, rosemary goat cheese, whipped feta, tomato jam with crisp cucumbers and pita chips 90.00 per order Serves 10

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips 10.25 per person

CHILLED SHRIMP COCKTAIL

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail and rémoulade sauces with fresh cut lemons 125.00 for 30 pieces

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys 10.00 per person

HUMMUS AMONG US

Traditional chickpea, white bean and edamame hummus with crispy pita 9.95 per person

GRILLED CAPRESE FLATBREAD SQUARES

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives and fresh basil leaf, finished with a housemade pesto dressing. Served with a marinated olive salad 8.50 per person

ANTIPASTI FLATBREAD SQUARES

Grilled open-face flatbread with Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze 8.50 per person

WILD MUSHROOM AND BRIE FLATBREAD

Topped with whipped and sliced Brie, roasted seasonal mushrooms and roasted pecans 8.50 per person

MINI STUFFED TINKERBELL PEPPERS

Stuffed with herb ricotta filling 8.00 per person

MARKET FRESH FRUIT

9.95 per person

MARKET FRESH VEGETABLES

With firecracker ranch dressing 8.75 per person

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

WARM APPETIZERS



CHICKEN AND SHRIMP SKEWERS

Rubbed with housemade island seasonings and served with mango salsa and red cabbage slaw dressed in habañero vinaigrette 10.95 per person

SOUTHWESTERN NACHO BAR

Served hot with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers 9.95 per person Add pulled pork 3.00 per person

PEPPER-GLAZED GOAT CHEESE SPREAD

Served hot with pita chips and crostini 9.95 per person

WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces 11.00 per person

HONEY-LEMON CHICKEN TENDERS

Farm-raised fresh chicken tenders marinated and roasted with honey, lemon, garlic and fresh herbs. Served with an herb ranch dip 10.95 per person

DIM SUM SAMPLER

Shrimp shumai, seared chicken pot stickers and steamed buns filled with Asian marinated pork. Served with sweet soy, hoisin BBQ and sweet chili dipping sauces 9.95 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

CRAB CAKES

Served hot with mustard sauce and zesty lemon aioli 12.95 per person

QUESADILLA DUO

- ANCHO-MARINATED CHICKEN

Served with cilantro and Monterey Jack cheese

- CARNE ASADA

With braised brisket, chopped onions, Oaxaca cheese and poblano peppers Each accompanied by avocado crema and a smoky tomato salsa 11.50 per person

VEGETABLE QUESADILLA

Spinach, mushroom, onions and pepper Jack cheese accompanied by avocado crema 8.25 per person

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings served with blue cheese dressing 11.00 per person

CHICKEN TENDERLOIN STRIPS

Tender strips of chicken coated in country breading and served with honey mustard and tangy barbecue sauces 12.25 per person

ALL WARM APPETIZERS ARE SERVED FOR A MINIMUM OF SIX PEOPLE.

GREENS



OLÉ BOWLÉ

Smoked tomato-marinated beef, Tuscan kale, romaine, Napa cabbage, spinach, black beans, queso fresco, tomato, roasted corn, tart dried cherries and quinoa tossed with smoked tomato vinaigrette 12.95 per person

CEDAR-PLANKED HONEY MUSTARD SALMON

Full side of cedar plank-roasted salmon, served with arugula, spinach, green and yellow beans, grape tomatoes and honey-mustard vinaigrette 120.00 serves 10

TURKEY COBB SALAD

Herb-roasted turkey breast, romaine, cucumber, bacon, blue cheese and hard-cooked egg with blue cheese dressing 9.95 per person

GREEK SALAD

Romaine, cucumber, tomato, Kalamata olives, chickpeas, pepperoncini, feta cheese and fresh oregano with a red wine vinaigrette topped with crispy pita strips 8.95 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 8.75 per person

GRILLED STEAK SALAD

Marinated and grilled skirt steak, tomatoes, onions, blue cheese crumbles, Parmesan cheese, garlic croutons, spinach, radicchio and romaine served with a smoked tomato vinaigrette 9.25 per person

CLASSIC CAESAR SALAD

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our Signature Caesar dressing 8.75 per person
Add grilled chicken, steak or shrimp 3.00 per person

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing 5.25 per person

GRILLED VEGETABLE PASTA SALAD

Cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette 5.25 per person

COLESLAW

Crisp cabbage in a sweet and sour dressing 4.95 per person

BLT SALAD

Romaine, bacon, cheddar cheese and tomatoes tossed with buttermilk ranch dressing and homemade croutons 7.50 per person

THAI NOODLE SALAD

Egg noodles with pea pods, carrots, red pepper, basil and mint tossed in an Asian vinaigrette 7.95 per person

CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette 7.50 per person

CLUB HOUSE SALAD

Niman Ranch roasted turkey breast, crispy smoked bacon, Swiss cheese, tomatoes, avocados, spinach, radicchio and romaine served with a creamy tomato vinaigrette and toast point croutons 9.25 per person

ALL GREENS 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

12.95 per person

EGGPLANT PARMIGIANA

Oven baked, topped with mozzarella and served in a tomato basil sauce 9.95 per person

GRILLED KABOBS

Marinated chicken, grilled beef and Italian sausage kabobs served hot with Thai chile and spicy barbecue sauces 13.50 per person

CHICKEN PICCATA

Lightly breaded and served hot with a lemon caper sauce 11.95 per person

CHARRED AND CHILLED SALMON

Served on a green bean and snap pea salad with pickled red onions and black sesame vinaigrette 12.95 per person

STEAKHOUSE BEEF TENDERLOIN

Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied by giardiniera, horseradish sauce, mustard, arugula and mini buns 21.95 per person

CHICKEN POT PIE

Tender chicken with carrots, celery, onion and parsley and topped with a flaky crust 12.95 per person

ITALIAN SAUSAGE AND TOMATO PASTA

Italian sausage and tomato pasta served hot with roasted peppers, kale, crushed tomatoes, olives and parsley 13.25 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 15.50 per person

FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary served hot with roasted potatoes 17.00 per person

ALL CLASSICS ARE SERVED FOR A MINIMUM OF SIX PEOPLE.



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

STEAK AND CHICKEN TACO CART

Queso fresco, fresh limes, avocado crema, housemade salsas with flour and corn tortillas, guacamole and crispy tortilla chips 240.00 per cart Serves 12

GRILLED PEPPERCORN BEEF TENDERLOIN

Grilled to perfection and accompanied by creamy horseradish and Dijon mustard sauces. 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

BASIL-GARLIC SHRIMP

Chef-prepared basil-garlic shrimp with lemon aioli and roasted corn salsa. Accompanied by a field green salad with a white balsamic vinaigrette and grilled in-season local vegetables 34.95 per person

APPLEWOOD-SMOKED TURKEY BREAST

Served with roasted garlic thyme aioli and dried cherry chutney. Accompanied by bistro-roasted vegetables and an organic white bean cassoulet 34.95 per person

STEAKHOUSE GRILL

Chef-carved aged strip steak accompanied by homemade classic mashed potatoes, creamed spinach and a steak sauce bar 43.95 per person

ALL CHEF SPECIALTY ENTRÉES ARE SERVED FOR A MINIMUM OF TWELVE PEOPLE.



CLASSIC SIDES



THREE-CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses
5.50 per person

GRILLED ASPARAGUS

Char-grilled chilled asparagus accompanied by lemon aioli 5.95 per person

BAKED BEANS

Slow-cooked baked beans with mustard brown sugar, onions and smoked bacon
5.25 per person

HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic 5.25 per person

CLASSIC MASHED POTATOES

Yukon Gold potatoes whipped and served with chives 5.25 per person

STEAKHOUSE-STYLE CREAMED SPINACH

6.95 per person

CREAMED BUTTERNUT SQUASH HASH

Diced butternut squash, butter, white wine, sautéed onions and brown sugar
5.95 per person

TOASTED QUINOA

Tossed with dried apricots, sour cherries and crunchy almonds 5.95 per person

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

**HAND
CRAFTED**

SANDWICHES

**WRAPS &
FLATBREADS**

SIGNATURE HANDCRAFTED WRAP TRIO

- **KOREAN STEAK**
Kalbi-marinated beef, quinoa, kale, Napa cabbage, roasted corn, carrots, tomato and Asian Louie dressing in a whole wheat wrap
- **GRECIAN**
Grilled chicken breast, quinoa, housemade hummus, Kalamata olives, feta cheese, cucumbers, tomato, red onion and quinoa and Greek vinaigrette in a whole wheat wrap
- **BUFFALO CHICKEN**
Grilled chicken tossed in Buffalo hot sauce with Tuscan kale, baby spinach, Napa cabbage, romaine, carrots, tomato, celery, red onion and blue cheese dressing in a whole wheat wrap

13.95 per person

DOUBLE PRETZEL-CRUSTED CHICKEN SANDWICH

Dijon and crushed pretzel-coated chicken with provolone, Dijon aioli and frisée on a pretzel roll 9.95 per person

MEGA STACK

Mortadella, salami, smoked ham, provolone and artichoke sun-dried tomato relish on round muffaletta bread 109.50 Serves 10

CHICKEN TORTA SANDWICH

Roasted chicken breast with spicy aioli, chipotle Jack cheese, lettuce, cilantro and tomato 9.95 per person

SKIRT STEAK SANDWICH

Marinated and grilled skirt steak sliced and brushed in our Signature steak sauce with creamed horseradish, tomatoes and caramelized onions on focaccia bread 10.25 per person

CHICKEN FLATBREAD SANDWICH

Marinated char-grilled chicken breast, Fontina cheese, baby spinach, tomato and lemon garlic aioli on grilled flatbread 10.25 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 9.50 per person

'ZLT' FLATBREAD SANDWICH

Grilled zucchini, romaine, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto on grilled flatbread 9.95 per person

Continued on next page

**HAND
CRAFTED**

SANDWICHES

**WRAPS &
FLATBREADS**

TUSCAN FLATBREAD SANDWICHES

- **GRILLED CHICKEN**

Served with roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread

- **GRILLED SIRLOIN**

Served with Boursin cheese and caramelized onion jam on grilled rosemary focaccia bread

13.95 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 10.50 per person

SMOKED PORK SANDWICHES

Smoked barbecue pork in our homemade barbecue sauce. Served hot with coleslaw and fresh rolls 11.00 per person

SLOW-SMOKED BRISKET SANDWICHES

Smoked brisket with three barbecue sauces: Signature, spicy vinegar and tangy mustard. Served warm and accompanied by sweet and sour slaw and miniature onion rolls 10.95 per person

ITALIAN BEEF

Italian beef slowly simmered in a traditionally seasoned au jus and topped with grilled peppers and onions. Served with Italian hoagie rolls and spicy giardiniera 11.00 per person

ALL SANDWICHES, WRAPS AND FLATBREADS ARE SERVED FOR A MINIMUM OF SIX PEOPLE UNLESS OTHERWISE NOTED.

BURGERS

SAUSAGES & DOGS



NIMAN RANCH SAUSAGE SAMPLER

Featuring apple and Gouda cheese, chipotle cheddar and spicy Italian sausages. Served hot with Dijon, whole-grain and yellow mustards, sautéed peppers and onions, and apple cabbage slaw 12.95 per person

MINI HANDCRAFTED BURGERS

BEER CHEESE BURGER

Local beer cheese stuffed burger, topped with a sliced dill pickle and tomato on toasted brioche roll 11.95 per person 2 burgers per person

BARBECUE BURGER

Artisan cheddar and Levy barbecue sauce, topped with crisp bacon on toasted brioche bun 11.95 per person 2 burgers per person

MAXWELL STREET STYLE POLISH

Grilled with caramelized onions, yellow mustard and fresh rolls 9.50 per person

ITALIAN SAUSAGE

Grilled and served with sautéed peppers and onions, giardinera and Italian hoagie rolls 11.00 per person

BRATWURST AND SAUERKRAUT

Grilled bratwurst served with sauerkraut, fresh rolls and whole grain mustard 9.25 per person

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips 10.25 per person

GUILT-FREE HOT DOGS

Low-fat turkey hot dogs with condiments and baked potato chips 6.95 per person

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

TASTE CLUB

KIDS MEALS

Taste Club Kids Meals are accompanied by fresh fruit, carrot and celery sticks with ranch dip, a granola bar and a souvenir 5.95 per player

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 barbecue and honey mustard dipping sauces

GRILLED CHICKEN TENDERS

Served with barbecue and honey mustard dipping sauces

TURKEY AND CHEDDAR SANDWICH

Served on whole-wheat bread

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



SNACKS



BOTTOMLESS SNACK ATTACK

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips 38.75 per order

BOTTOMLESS BBQ SNACK BASKET

Ranch corn nuts, hot 'n spicy peanuts, barbecue corn stix and barbecue kettle-style potato chips 38.75 per order

SALSA AND GUACAMOLE BAR

Housemade fresh guacamole, salsa verde and salsa cruda with crisp tortilla chips 90.00 per order

CRUNCHY VEGETABLE CHIPS

Served with a lemon tarragon dip 21.00 per basket

PRETZEL CROSTINI AND SPREADS

Accompanied by beer cheese and deviled egg spread 39.00 per basket

BOTTOMLESS FRESHLY POPPED POPCORN

12.25 per basket

BEER AND BACON MIXED NUTS

Peanuts, corn nuts and almonds with beer bacon caramel 23.00 per basket

SMOKED ALMONDS

16.00 per basket

DRY-ROASTED PEANUTS

14.25 per basket

SNACK MIX

12.50 per basket

PRETZEL TWISTS WITH POMMERY MUSTARD DIP

12.25 per basket

GARRETT GOURMET POPCORN (GALLON)

Caramel crisp and cheese corn mix 50.00 serves 6-8

HONEY-ROASTED PEANUTS

14.00 per basket

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips 15.75 per basket

HEALTHY SNACK BASKET

Chomp and cheer with a variety of healthy options to balance your menu—from Pop Chips® and dried mangos, to dark chocolate and Luna® Bars 89.95 per order

ALL SNACKS SERVE TWELVE PEOPLE.

GLUTEN FREE

GLUTEN-FREE SNACK BASKET

There's something for everyone on Event 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

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 a gluten-free 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.

21.95 PER BASKET SERVES 1-2 GUESTS



SWEET SPOT

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust 47.00 per order Serves 10

ROOT BEER CAKE

Marbled layers of vanilla root beer cake with root beer syrup, root beer custard, pop crisps and milk chocolate glaze and vanilla cream icing 70.00 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 58.00 per order Serves 14

CHOCOLATE PARADIS' CAKE

A rich chocolate génoise, layered with a chocolate ganache and candied toffee 50.00 per order Serves 12

PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE

Chocolate cake layered with peanut butter French crème and chocolate brownies and topped with gourmet peanut butter chips 65.00 per order Serves 14

SALTED CARAMEL POPCORN CAKE

Vanilla cake layered with salted caramel crunch, creamy custard and topped with soft caramel, vanilla butter cream and caramel popcorn 65.00 per order Serves 14

ALL OF OUR SIGNATURE DESSERTS CAN BE PACKAGED TO TAKE WITH YOU TO ENJOY AFTER THE EVENT WITH YOUR FAMILY AND FRIENDS.

SUITE SWEETS

GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies 7.50 per person

SERVED FOR A MINIMUM OF SIX PEOPLE.



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, Chocolate Paradis' Cake, Chicago-Style Cheesecake, Peanut Butter and Chocolate Brownie Stack Cake, and Salted Caramel Popcorn Cake

GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Luscious Lemon and Blueberry Bars

GOURMET COOKIES AND TURTLES

A sweet assortment of Chocolate Chunk, Reese's® Peanut Butter, 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®

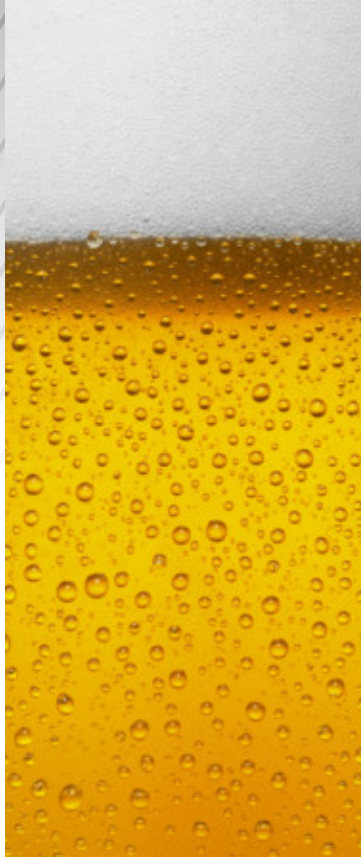
And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, Disaronno® Amaretto or Godiva Dark Chocolate

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.

CHEERS



SPECIALTY DRINKS AND BEER

WINES

LIQUOR

CHILL

LEVY RESTAURANTS IS 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



SPECIALTY DRINKS

CAPTAIN MORGAN ISLAND PUNCH

54.00 per pitcher

MARGARITA BAR

Try a taste of Baja with our distinctive hand-shaken Margaritas! One liter bottle of Camarena Silver, two bottles of Margarita mix, a shaker, limes and kosher salt are included 165.00

BLOODY MARY BAR

Make any get together more enjoyable with this sports fan's favorite! One liter bottle of Smirnoff vodka, two bottles of Bloody Mary mix, Worcestershire and Tabasco sauces, pickle spears, celery sticks, salami slices, green olives, celery salt and limes are included 155.00

BEER

Sold by the six pack

Goose Island 312 Urban Wheat Ale, Chicago, IL 36.00

Brooklyn IPA, Brooklyn, NY 36.00

Shock Top Belgian White, St. Louis, MO 36.00

Budweiser 33.00

Bud Light 33.00

O'Doul's (non-alcoholic) 33.00

Heineken 36.00

Amstel Light 36.00

Corona Extra 36.00

Stella Artois 36.00

WHITE WINE

BUBBLY

Taittinger Brut La Française, Reims, France 102.00
Domaine Carneros by Taittinger, Napa Valley 65.00
Rose 'N' Blum Pink Moscato, California 43.00

LIGHT AND CRISP

New Harbor Sauvignon Blanc, New Zealand 42.00
Craggy Range Sauvignon Blanc, New Zealand 58.00
Santa Margherita Pinot Grigio, Italy 61.00
Caposaldo Pinot Grigio, Tuscany, Italy 44.00
San Angelo Pinot Grigio, Tuscany, Italy 45.00

CREAMY AND ELEGANT

Sonoma-Cutrer Chardonnay, Sonoma County 58.00
Cakebread Cellars Chardonnay, Napa Valley 80.00
Waterbrook Chardonnay, Pacific Bay 41.00
Sterling Vintner's Collection Chardonnay, Central Coast 49.00
Kendall-Jackson 'Vintner's Collection' Chardonnay, California 46.00
Louis Jadot Pouilly-Fuissé, Beaune, France 62.00

SWEET AND SMOOTH

Coastal Ridge White Zinfandel, Lodi 39.00
Beaulieu Vineyard Riesling, Napa Valley 36.00



RED

WINE

RIPE AND RICH

Beaulieu Vineyard Merlot, Napa Valley 51.00
Bonterra Merlot, Mendocino County 43.00
La Crema Pinot Noir, Sonoma Coast 45.00
Dynamite Merlot, North Coast 56.00
Provenance Merlot, Napa Valley 100.00

SPICY AND SASSY

Trivento Reserve Pinot Noir, Mendoza, Argentina 46.00
Chalone Pinot Noir, Monterey County 53.00
'A' by Acacia Pinot Noir, Sonoma County 41.00
Ponzi Tavola Pinot Noir, Willamette, Oregon 57.00
Rodney Strong Knotty Vines Zinfandel, Sonoma County 47.00
Spellbound Petite Sirah, Lodi 40.00
Murphy-Goodé Homefront Red, Appellations 44.00
Alamos Mendoza Malbec, Mendoza, Argentina 45.00
Uppercut Cabernet Sauvignon, Napa Valley 56.00

BIG AND BOLD

Rodney Strong Cabernet Sauvignon, Sonoma County 47.00
Dynamite Cabernet Sauvignon, North Coast 59.00
Beaulieu Vineyards Cabernet Sauvignon, Napa Valley 52.00
Beaulieu Vineyards 'Georges de LaTour Private Reserve' Cabernet Sauvignon, Napa Valley 164.00
Provenance Rutherford Cabernet Sauvignon, Napa Valley 81.00
Sequoia Grove Cabernet Sauvignon, Napa Valley 78.00
Beaulieu Vineyard Tapestry, Napa Valley 101.00
'M' by Michael Mondavi, Napa Valley 260.00



Liquor

Liter unless otherwise noted.

VODKA

Smirnoff 49.00
Ketel One 70.00
Ketel One Citroen 70.00
Ketel One Oranje 70.00
Grey Goose 77.00
Grey Goose La Poire 77.00
Grey Goose Cherry Noir 77.00
Cîroc 78.00
Chambord (750mL) 68.00
Tito's Handmade 69.00

SCOTCH

J & B 67.00
Famous Grouse 53.00
Dewar's 'White Label' 70.00
Johnnie Walker Red 73.00
Johnnie Walker Black 80.00
Johnnie Walker Gold III.00
Johnnie Walker Green 195.00
Johnnie Walker Blue 255.00
Macallan 12 Year Old (750ml) 86.00
Talisker (750ml) 101.00
Singleton 12 Year Old 81.00

WHISKEY

Seagram's V.O. 48.00
Seagram's 7 43.00
Bushmills 70.00
Black Bush 76.00
Crown Royal 78.00
Crown Royal Maple 78.00
Crown Royal Reserve (750ml) 121.00
George Dickel Rye 62.00
Jack Daniel's 69.00
Jack Daniel's Honey 69.00
Bulleit 69.00
Bulleit Rye 69.00
Ridgemont Reserve 1792 (750mL) 60.00

GIN

Tanqueray 59.00
Tanqueray No. Ten 79.00
Tanqueray Rangpur Specialty 71.00
Bombay Sapphire 66.00
Bombay Sapphire East 79.00
Hendrick's 69.00

TEQUILA

Camarena Reposado 58.00
Camarena Silver 58.00
Don Julio Reposado (750mL) 90.00
Don Julio Blanco (750mL) 85.00

RUM

Bacardi 54.00
Bacardi Limón 54.00
Captain Morgan Spiced Rum 63.00
Parrot Bay by Captain Morgan 51.00
Myers's 56.00

MISCELLANEOUS

Disaronno Amaretto 56.00
Kahlúa 48.00
Sambuca Romana 56.00
Sweet Vermouth 18.00
Dry Vermouth 18.00
Grand Marnier 69.00
Bailey's Irish Cream (750mL) 60.00
Bailey's Caramel (750mL) 60.00
Bailey's Mint Chocolate (750mL) 60.00
Cointreau 78.00
Frangelico 80.00
Rémy Martin VS 70.00
Rémy Martin VSOP 91.00
Godiva Dark Chocolate (750mL) 61.00
Godiva White Chocolate (750mL) 61.00
Taylor Fladgate Ruby (750mL) 48.00



CHEERS

Sold by six-pack unless otherwise indicated.

SOFT DRINKS

Coca-Cola 16.00
Diet Coke 16.00
Sprite 16.00
Sprite Zero 16.00
Barq's Root Beer 16.00
Ginger Ale 16.00
Gold Peak Iced Tea, 16oz. bottle 6.25

JUICES

Cranberry Juice 13.50
Grapefruit Juice 13.50
Orange Juice 13.50
Tomato Juice 13.50

WATER AND CLUB SODA

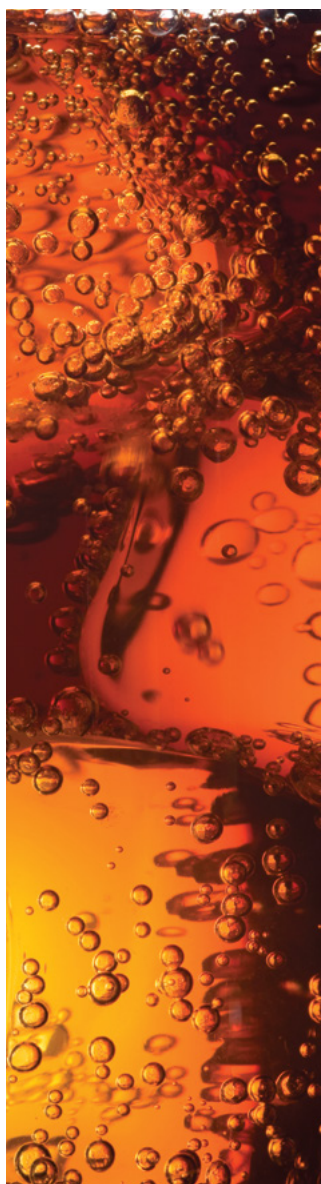
Culligan Bottled Water 18.00
Sparkling Mineral Water 17.00
Tonic 16.00
Club Soda 16.00

MISCELLANEOUS BEVERAGES

Fresh-Roasted Regular Coffee 8.75 per carafe
Fresh-Roasted Decaffeinated Coffee 8.75 per carafe

BAR SUPPLIES

Bloody Mary Mix 7.00 per liter
Sweet & Sour Mix 7.00 per liter
Margarita Mix 7.00 per liter
Lime Juice 7.00 per liter
Stirrings Simple Pomegranate Martini 20.00 per liter
Stirrings Simple Green Apple Martini 20.00 per liter
Stirring Simple Cosmopolitan Martini 20.00 per liter
Stirring Simple Bloody Mary 20.00 per liter



BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Executive Sheet.

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 event, 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/Sprite Zero, Culligan Bottled Water, tonic water, etc.
- (1) bottle each of white and red wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) six-pack each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 312-455-7419 or 312-455-7420 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 5:00 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 or 312-455-7420. Orders can also be received via email at UCSuiteEats@LevyRestaurants.com, and for Licensed Suite Holders online at 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.

HOURS OF OPERATION

United Center 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.

For Licensed Suite Holders, online ordering is available at www.e-levy.com/unitedcenter.

To reach a Representative, dial: 312-455-7419 or 312-455-7420 or email: UCSuiteEats@LevyRestaurants.com.

QUICK REFERENCE LIST

United Center General Information 312-455-7401

Levy Restaurants Guest Relations Representative 312-455-7419 or 312-455-7420

Levy Restaurants Accounting Department 312-455-7432

United Center Premium Seating 312-455-4000

United Center Box Office 312-455-4500

United Center Rental Suite Sales 312-455-4119

United Center Licensed Suite Holders 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 5:00 p.m. CST, two business days prior to each event. Please place all Saturday, Sunday and Monday event orders by 2:00 p.m. on Thursday.

Orders can also be received via email at UCSuiteEats@LevyRestaurants.com, and for Licensed Suite Holders online at www.e-levy.com/unitedcenter. Orders can be arranged with the assistance of a Guest Relations Representative at 312-455-7419 or 312-455-7420 during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the arena does NOT open, you will not be charged for your food and beverage order. If the gates to the arena open for ANY amount of time and the event 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 Restock 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 event through your Suite 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. 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.

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 event 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. 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

Levy Restaurants will bill the suite holders twice per month. The suite holder will receive an itemized invoice outlining all charges in detail. There is no pre-payment necessary, provided Suite Holders comply with the 15-day net agreement, which is explained on each invoice.

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.

PARTIES AT THE UNITED CENTER

Come out and play where the Chicago Bulls and Chicago Blackhawks play! The United Center provides the perfect setting for one-of-a-kind corporate outings and social events, enhanced by the expert service and fine cuisine of Levy Restaurants.

For more information on private events at the United Center please call our Director of Sales at 312-455-7412.
