

SUITEMENU



WINNING COMBOS

SEASON LINE-UP

DAY OF EVENT

CHEERS

THE SCOOP

PLEASE JOIN US FOR A MEMORABLE SEASON FILLED WITH GREAT ENTERTAINMENT AND DELICIOUS FOOD.

Our team of chefs have prepared a formidable line-up featuring game-day classics as well as some inspiring new creations. We invite you to order your favorites and try some of the new options from our kitchen. A few features that deserve mention are our Grilled Trio of Shrimp, Guacamame and Chips, Italian Beef and Sausage Combo and The Natural Submarine Sandwich. We'd also like to highlight the Farm to Fork package featuring fresh, natural, and local flavors of the season.

Please keep an eye out for an e-mail coming your way that includes your 2009-2010 pre-order forms and a list of upcoming specials. Keep in mind, that the order deadline is two full business days prior to all events. When calling with questions or placing orders, please call our Guest Relations team at 312-455-7419 or 312-455-7420. Those preferring to fax orders may do so at 312-455-7436 or e-mail eheldenreich@levyrestaurants.com or jojones@levyrestaurants.com.

We look forward to seeing you throughout the 2009-2010 arena season. In the meantime, please do not hesitate to contact me directly at 312-455-7424 with any questions or comments.

Levy Restaurants

Lisa Siragusa
Director of Executive Suites
Levy Restaurants 2009-2010 Suite Menu

WINNING COMBOS

HALL OF FAME

ALL-AMERICAN

FARM TO FORK

Our Executive Chef has created the perfect packages by designing menu combinations to enjoy from the first play to the final buzzer, one delicious bite at a time. So take it easy and make your next suite experience a big success when you choose one of Levy's Winning Combinations.

HALL OF FAME

Dig in to major flavor with our Hall of Fame package featuring these classics.

FRESHLY POPPED POPCORN

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo.

THE SNACK ATTACK

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

SPICY CHICKEN WINGS

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

BLT SALAD

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

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing.

KOSHER STYLE HOT DOGS

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

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and cheddar cheeses, sliced red onion, crisp lettuce, tomatoes and homemade dressing. Served on a whole-wheat baguette.

500.00. Served for a minimum of twelve people.

ALL-AMERICAN

A perfect complement to a great day at the arena, this All-American package scores big every time!

FRESHLY POPPED POPCORN

POTATO CHIPS AND GOURMET DIPS

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

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo.

SPICY CHICKEN WINGS

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

MUSTARD POTATO SALAD

Red potatoes tossed in a Dijon mustard dressing.

BLT SALAD

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

ITALIAN BEEF AND SAUSAGE COMBO

Italian beef and sausage with sweet red and green peppers, onions, giardiniera and zesty jus. Served with Italian hoagie rolls and traditional condiments.

TUSCAN FLATBREAD SANDWICH

Grilled chicken with roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread.

KOSHER STYLE HOT DOGS

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

575.00. Served for a minimum of twelve people.

FARM TO FORK

Our Farm to Fork package features natural and locally grown specialties with homemade dishes showcasing the flavors of the region.

HOMEMADE HONEY CRUNCH GRANOLA

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp farm stand vegetables with focaccia crostini, red pepper hummus, garlic Parmesan, roasted eggplant, sun-dried tomato basil and French onion dips.

FRISÉE, GRANNY SMITH APPLE AND ENDIVE SALAD

Citrus vinaigrette.

COUS COUS SALAD

Tomato, cucumber, red onion with mint and basil in a lemon vinaigrette.

MARKET FRESH FRUIT

FARMSTEAD CHEESES

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

CANNELLINI BEANS, ROAST CHICKEN & FENNEL

Fresh basil, white beans, fennel & pulled roast chicken with a sun-dried tomato dressing.

FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary in an organic white bean cassoulet.

525.00. Served for a minimum of twelve people.

SEASONLINE-UP

COOL STARTERS	WARM-UPS	FIELD OF GREENS	CLASSIC SIDES
LEVY CLASSICS	SANDWICHES	DOGS AND MORE	KIDS' TASTE CLUB
CHEER OF THE CROWD	CHEF CARVERY CARTS	SUITE SWEETS	

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 game day classics and new signature items that will make every event an experience to savor.

COOL STARTERS

CLASSIC BRUSCHETTA

Focaccia crostini with: tomato basil salad, herb-roasted wild mushrooms and olive tapenade. 8.00 per person

NORWEGIAN SMOKED SALMON

Rosettes of smoked salmon served with red onions, plum tomatoes, diced egg, sour cream, and brioche Melba toast. 135.00. Serves eight

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. 110.00 for 30 pieces

MARKET FRESH FRUIT

9.00 per person

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys. 9.00 per person

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing. 8.00 per person

APPETIZER TRIO

A sampling of Asian lettuce wraps, bruschetta and guacamole freshly prepared in your suite. 15.95 per person

ANTIPASTI PLATTER

Sopressata, coppa, prosciutto, mozzarella ciliegine, marinated olives, artichokes and roasted peppers with focaccia crostini and herbed flatbread. 7.95 per person. Serves eight



GUACAMAME AND CHIPS

Edamame guacamole served with corn tortilla chips and salsa rojo. 8.50 per person

GRILLED TRIO OF SHRIMP

Basil pesto shrimp paired with lemon aioli, Jamaican jerk with a pineapple jalapeño coulis, and red chili jumbo shrimp served with chimichurri sauce. 120.00 for 30 pieces

All items listed above, unless otherwise indicated, are prepared to serve either six or twelve people. Items do not include sales tax.

WARM UPS

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing. 10.25 per person

CHICKEN TENDERS

Tender strips of chicken coated in country breading served with honey mustard and tangy barbecue sauces. 10.75 per person

BUILD YOUR OWN WINGS

Choose from classic Buffalo, sweet chili and zesty barbecue sauce. 10.50 per person

CRAB CAKES

Served with mustard sauce and zesty lemon aioli. 11.75 per person

QUESADILLAS

- **Pulled Pork**
With Chihuahua cheese and caramelized onions.
 - **Ancho-Marinated Chicken**
With cilantro and Monterey Jack cheese.
- Accompanied by avocado crema. 9.95 per person

VEGETABLE QUESADILLA

Spinach, mushroom, onions and pepper Jack cheese.
Accompanied by avocado crema. 7.95 per person

WARM ARTICHOKE SPINACH DIP

Accompanied by focaccia crostini, tortilla chips and herbed cracker bread. 5.95 per person. Serves 8

All items listed above, unless otherwise indicated, are prepared to serve either six or twelve people. Items do not include sales tax.

FIELD OF GREENS

CLASSIC CAESAR SALAD

A game day classic. 7.50 per person
Add grilled chicken, steak or shrimp. 11.00 per person

CHINESE CHICKEN SALAD

Grilled chicken breast with romaine lettuce, spinach, napa cabbage, radicchio and wonton strips in an Asian dressing. 6.95 per person

MACARONI SALAD

A creamy classic with bacon, egg, onion and tomato. 4.95 per person

CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola with red wine vinaigrette. 6.95 per person

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion, and Gorgonzola cheese, tossed in honey mustard vinaigrette. 7.95 per person

★ BARLEY, PEARS, CHICKEN & WALNUTS

Black barley tossed in a natural chicken jus with crisp pears and walnuts. Drizzled with a light ginger-honey vinaigrette. 7.95 per person

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 4.95 per person

BLT SALAD

Romaine lettuce, bacon, cheddar cheese and tomatoes tossed with buttermilk dressing and homemade croutons. 6.95 per person

All items listed above, unless otherwise indicated, are prepared to serve either six or twelve people. Items do not include sales tax.

CLASSIC SIDES

CLASSIC MASHED POTATOES

4.95 per person

THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses. 4.95 per person

HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven roasted with fresh rosemary, thyme and garlic. 4.95 per person

ROASTED YUKON GOLD POTATOES

4.95 per person

GRILLED ASPARAGUS

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

MUSTARD BAKED BEANS

4.95 per person

All items listed above, unless otherwise indicated, are prepared to serve either six or twelve people. Items do not include sales tax.

LEVY CLASSICS

★ FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary in an organic white bean cassoulet. 16.50 per person

LOBSTER MAC & CHEESE

Maine lobster with cavatappi pasta with cheddar and Gruyere cheese. 13.95 per person

★ CLASSIC BEEF TENDERLOIN

Black pepper seared tenderloin of beef, chilled, then sliced and presented with red onion and Beefsteak red and yellow tomatoes. Accompanied by miniature twist rolls, horseradish sauce, Dijon mustard and homemade potato salad. 18.25 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 with salsa cruda, guacamole, sour cream and warm tortillas. 14.00 per person

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SANDWICHES

★ TUSCAN FLATBREAD SANDWICHES

- **GRILLED CHICKEN**
Roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread.
- **GRILLED SIRLOIN**
Boursin cheese with caramelized onion jam on grilled rosemary focaccia bread. 13.95 per person

SMOKED PORK SANDWICHES

Smoked barbecued pork in our own barbecue sauce. Served with coleslaw and onion rolls. 10.00 per person

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw. 10.00 per person

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and cheddar cheeses, sliced red onion, crisp lettuce, tomatoes and homemade dressing. Served on a whole-wheat baguette. 8.95 per person. Serves 10

★ TOMATO AND MOZZARELLA BRUSCHETTA SANDWICHES

Served on grilled focaccia bread. 8.95 per person

SMOKED TURKEY SANDWICHES

Ciabatta bread, Brie cheese and spicy fruit chutney. 8.95 per person

★ TURKEY MEAT BALL HOAGIE

Seasoned turkey simmered in a San Marzano marinara sauce accompanied with hoagie rolls and vegetable chips. 9.95 per person

CHICKEN BRUSCHETTA WRAP

Grilled marinated chicken, tomato basil salad and lettuce on a soft flatbread with pesto aioli. 8.95 per person

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DOGS AND MORE

NIMAN RANCH SAUSAGE SAMPLER

Featuring apple Gouda, chipotle cheddar and spicy Italian sausages. 10.95 per person

BRATWURST AND SAUERKRAUT

Grilled bratwurst served on a bed of sauerkraut with fresh rolls and whole grain mustard. 9.00 per person

KOSHER-STYLE HOT DOG

Grilled hot dog served with all the traditional condiments and potato chips. 9.25 per person

With chili and cheddar cheese. 10.75 per person

GUILT-FREE HOT DOG

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

ITALIAN BEEF

Roast beef slowly simmered in a traditionally seasoned au jus topped with grilled peppers and onions. Served with fresh baked Italian hoagie rolls and spicy giardiniera. 9.75 per person

ITALIAN BEEF AND SAUSAGE COMBO

Italian beef and sausage with sweet red and green peppers, onions, giardiniera and zesty jus. Served with Italian hoagie rolls and traditional condiments. 10.75 per person

All items listed above, unless otherwise indicated, are prepared to serve either six or twelve people. Items do not include sales tax.

TASTE CLUB

Taste Club kids' meals are accompanied by fresh fruit, carrot and celery sticks with ranch dip, granola bar and a souvenir. 5.95 per player

HOT DOG

With all the favorite fixings.

CHICKEN TENDERS

Served with a barbecue dipping sauce.

MAC AND CHEESE

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

TURKEY AND CHEDDAR SANDWICH

On whole-wheat bread.

GRILLED CHICKEN TENDERS

Served with honey mustard dipping sauce.

Our Taste Club menu is reserved for players twelve years and under with all-star appetites.



CHEER OF THE CROWD

SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists, cashews and kettle-style potato chips. 37.00

FRESHLY POPPED POPCORN

12.00 per basket

GARRETT GOURMET POPCORN

Caramel crisp and cheese corn mix. 50.00. Serves 6-8

CASHEWS

16.00 per basket

DRY-ROASTED PEANUTS

13.75 per basket

SNACK MIX

12.00 per basket

HONEY-ROASTED PEANUTS

13.75 per basket

PRETZEL TWISTS WITH POMMERY MUSTARD DIP

11.50 per basket

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo. 25.00

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips. 15.00 per basket



BEER CHEESE AND PRETZELS

Pretzel rods and grilled pretzel bread served with an ale cheddar dip. 31.00 per basket. Serves 8.

CHEF CARVERY CARTS

These entrées are created for you and your guests to savor in your suite as our expert chefs serve to order.

APPLEWOOD-SMOKED BREAST OF TURKEY

Served with roasted garlic thyme aioli and dried cherry chutney. Accompanied by bistro-roasted vegetables and organic white bean cassoulet. 29.95 per person

HICKORY-SMOKED BRISKET OF BEEF

In-house smoked and served with our bourbon barbecue glaze. Served with three cheese macaroni and sweet potato casserole. 28.95 per person

BASIL GARLIC SHRIMP

Chef prepared basil garlic shrimp with lemon aioli and roasted corn salsa. Accompanied by a field green salad with white balsamic vinaigrette and grilled in-season local vegetable. 31.95 per person

STEAKHOUSE GRILL

Chef carved aged strip steak accompanied by homemade classic mashed potatoes, creamed spinach and a steak sauce bar including: horseradish cream, homemade steak sauce and wild mushroom demi-glace. 42.95 per person

FARFALLE WITH SHRIMP AND PANCETTA

Bowtie pasta with shrimp, pancetta, asparagus, tomatoes and basil in a pesto cream sauce. Accompanied by grilled focaccia bread with roasted garlic butter. 36.95 per person

All items listed above, unless otherwise indicated, are served for a minimum of twelve people. Items do not include sales tax.

A private chef is included with above packages.

SUITE SWEETS

GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and rockslide brownies. 6.95 per person. Served for a minimum of 6 people.

CUSTOMIZED DESSERTS

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

G'IMME SMORE CAKE

75.00 serves 12

CHOCOLATE PARADIS' CAKE

50.00 serves 12

BALANCED GOODNESS SWEET GRANOLA BARS

32.00 serves 12

CHOCOLATE BANANA STACK CAKE

52.00 serves 12

SIGNATURE SIX-LAYER CARROT CAKE

58.00 serves 14

COCONUT LOPEZ CAKE

55.00 serves 12

DAY OF EVENT

Our Day of Event features an array of appetizers, side salads, snacks, hot dogs and sandwiches that can be ordered on game day. You can make selections straight from this portion of the menu during the game with your suite attendant.

DAY OF EVENT

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings. Served with blue cheese dressing. 10.25 per person

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. 110.00 for 30 pieces

CHICKEN TENDERS

Tender strips of chicken coated in country breading served with honey mustard and tangy barbecue sauces. 10.75 per person

CLASSIC CAESAR SALAD

A game-day classic. 7.50 per person

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 4.95 per person

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing. 8.00 per person

MARKET FRESH FRUIT

9.00 per person

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and cheddar cheeses, sliced red onions, crisp lettuce, tomatoes and homemade dressing. Served on a whole-wheat baguette. 8.95 per person. Serves 10.

KOSHER-STYLE HOT DOGS

Grilled hot dog served with all the traditional condiments and potato chips. 9.25 per person

SMOKED PORK SANDWICHES

Smoked barbecued pork in our own barbecue sauce. Served with coleslaw and onion rolls. 10.00 per person

SMOKED TURKEY SANDWICHES

Ciabatta bread, Brie cheese, and a spicy fruit chutney. 10.00 per person

ITALIAN BEEF

Roast beef slowly simmered in a traditionally seasoned au jus topped with grilled peppers and onions. Served with fresh baked Italian hoagie rolls and spicy giardiniera. 9.75 per person

All items listed above, unless otherwise indicated, are prepared to serve either six or twelve people. Items do not include sales tax.

CHEERS

WINES

LIQUOR

**SPECIALTY
BEVERAGES & BEER**

CHILL

**BEVERAGE
REPLENISHMENT**

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.

WHITE WINE AND CHAMPAGNE

CHAMPAGNE

Taittinger Blanc de Blancs Reims, France 289.00

Taittinger Brut La Francaise Reims, France 99.00

SPARKLING WINE

Korbel Extra Dry, Sonoma County 44.00

Domaine Carneros by Taittinger, Napa Valley 60.00

Mumm Cuvee, Napa Valley 53.00

St. Julian Non-Alcoholic Sparkling Wine, Paw Paw, Michigan 30.00

CHARDONNAY

St. Francis, Sonoma County 46.00

Sonoma Cutrer, Sonoma County 53.00

Cakebread Cellars, Napa Valley 74.00

Sterling Vintner's Collection, Central Coast 44.00

OTHER WHITES

Kenwood Sauvignon Blanc, Sonoma County 46.00

New Harbor Sauvignon Blanc, New Zealand 37.00

Santa Margherita Pinot Grigio, Italy 56.00

Louis Jadot Pouilly Fuisse, Beaune, France 57.00

Trimbach Pinot Gris Reserve, Alsace, France 49.00

Echelon Pinot Grigio, Central Coast 42.00

Beaulieu Vineyard Riesling, Napa Valley 32.00

BLUSH WINES

Coastal Ridge White Zinfandel, Lodi 35.00

RED WINE

MERLOT

- Benziger, Sonoma County 49.00
- Jekel, Monterey 47.00
- Beaulieu Vineyard, Napa Valley 46.00
- Dynamite, North Coast 51.00
- Sterling Vineyards Three Palms, Napa Valley 100.00

PINOT NOIR

- Echelon, Central Coast 46.00
- Benziger, Sonoma County 45.00
- Chalone, Monterey County 48.00
- "A" by Acacia, Sonoma County 36.00
- La Crema Anderson Valley, Anderson Valley 64.00

CABERNET SAUVIGNON

- Rodney Strong, Sonoma County 42.00
- Dynamite, North Coast 54.00
- Beaulieu Vineyard, Napa Valley 47.00
- Beaulieu Vineyard Georges de Latour Private Reserve, Napa Valley 159.00
- Provenance Rutherford, Napa Valley 76.00
- Sequoia Grove, Napa Valley 73.00

OTHER REDS

- Michele Chiarlo Barbaresco, Italy 74.00
- Rodney Strong Knotty Vines Zinfandel, Sonoma County 42.00
- Opus One, Napa Valley 234.00
- Nozzole Chianti Classico Riserva, Italy 70.00
- Archetype Shiraz, Barossa Valley, Australia 44.00
- Wakefield Shiraz, Australia 44.00
- BV Tapestry, Napa Valley 96.00

LIQUOR

VODKA

Smirnoff 44.00
Ketel One 65.00
Ketel One Citroen 65.00
Grey Goose 72.00
Effen 54.00
Effen Black Cherry 54.00
Ciroc 74.00

GIN

Tanqueray 55.00
Tanqueray No. Ten 75.00
Tanqueray
Rangpur Specialty 67.00
Bombay Sapphire 62.00
Hendrick's 65.00

RUM

Captain Morgan 59.00
Bacardi 49.00
Parrot Bay 48.00
Myers's 52.00
Tommy Bahama White Rum 60.00

TEQUILA

Jose Cuervo Gold 52.00
Jose Cuervo Tradicional 49.00
Cuervo Black Medallion 52.00
Don Julio Reposado 85.00
Don Julio Blanco 80.00

SCOTCH

J & B 64.00
Famous Grouse 50.00
Dewar's 65.00
Johnnie Walker Red 69.00
Johnnie Walker Black 76.00
Johnnie Walker Gold 110.00
Johnnie Walker Blue 255.00
Macallan (12 years) 81.00
Talisker 100.00
Singleton (12 years) 80.00

WHISKEY

Seagram's VO 45.00
Seagram's 7 40.00
Bushmills 67.00
Black Bush 73.00
Crown Royal 73.00
Crown Royal Reserve 115.00

BOURBON

Jack Daniels Black 65.00
Bulleit 67.00
Ridgemont Reserve 1792 59.00

VERMOUTH

Stock Sweet/Dry 17.00

MIXERS

Bloody Mary Mix 6.25
Sweet & Sour Mix 6.25
Margarita Mix 6.25

SPECIALTY MIXERS

Stirrings Simple
Pomegranate Martini 20.00
Stirrings Simple
Green Apple Martini 20.00
Stirrings Simple
Cosmopolitan 20.00
Stirrings Simple
Bloody Mary 20.00

CORDIALS

Amaretto Di Saronno 55.00
Kahlúa 47.00
Sambuca Romana 55.00
Grand Marnier 68.00
Baileys® Irish Cream 57.00
Baileys® Caramel 57.00
Baileys® Mint Chocolate 57.00
Cointreau 77.00
Frangelico 79.00
Jägermeister 81.00
Rémy Martin VS 68.00
Rémy Martin VSOP 87.00
Godiva White Chocolate 60.00
Godiva Dark Chocolate 60.00
Fonseca Porto Bin 27 47.00
Jacopo Poli Grappa
Amorosa di Cabernet 130.00

SPECIALTY BEVERAGES & BEER

MARGARITA BAR

Try a taste of Baja with our distinctive hand shaken Margaritas! One liter bottle of Jose Cuervo Gold, 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 and carrot sticks, salami slices, green olives, celery salt and limes are included. 155.00

The packages listed above include the appropriate bar supplies and will be prepared for you by your suite attendant.

MAI TAI

49.00

BEER (Sold by the six-pack)

Budweiser 28.50

Bud Light 28.50

Bud Select 28.50

O'Douls (non-alcoholic) 28.50

Heineken 31.50

Amstel Light 31.50

Corona 31.50



SOFT DRINKS

- Coca Cola Classic 14.00
- Diet Coke 14.00
- Sprite 14.00
- Sprite Zero 14.00
- Barq's Root Beer 14.00
- Club Soda 14.00
- Tonic Water 14.00
- Ginger Ale 14.00
- Sparkling Mineral Water 15.00
- Hinckley Springs Water 16.00
- Gold Peak Iced Tea; 16oz. Bottle 5.75 each

JUICES

- Orange 11.50
- Grapefruit 11.50
- Tomato 11.50
- Cranberry 11.50
- Coffee – Regular 7.75
- Coffee – Decaffeinated 7.75

Sold by six-pack unless otherwise indicated.

BEVERAGE REPLENISHMENT

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

1. AUTOMATIC REPLENISHMENT BEVERAGE RESTOCK PROGRAM

The most convenient way is to order a par of beverages to be kept in your suite at all times. After each event, our staff will assess what was consumed during the event and 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 Classic and Diet Coke
- (1) six-pack each: Sprite, Sprite Zero, Hinckley Springs Water, tonic water, etc.
- (1) bottle each of white, red and blush wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) 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 p.m. Central, on the order deadline day for a specific 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 or faxed to 312-455-7436.

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.

THESCOOP



THE SCOOP

HOURS OF OPERATION

United Center Guest Relations Representatives are available from 9 a.m. to 5 p.m. Central, Monday through Friday, to assist you in your food and beverage selections. To reach a representative, dial: 312-455-7401, e-mail eheidenreich@levyrestaurants.com or jojones@levyrestaurants.com or send a fax to 312-455-7436.

QUICK REFERENCE LIST

Levy Restaurants General Information	312-455-7401
Levy Restaurants Guest Relations Representative	312-455-7419 or 312-455-7420
Levy Restaurants Accounting Department	312-397-6982
Levy Restaurants Catering Fax	312-455-7436
United Center Premium Seating	312-455-4000
United Center Box Office	312-455-4500
United Center Rental Suites Sales Manager	312-455-4119

THE SCOOP

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

Orders can also be received via fax at 312-455-7436 or e-mailed to eheldenreich@levyrestaurants.com or jojones@levyrestaurants.com. 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 a game is cancelled for any reason and the arena does not open, you will not be charged for your food and beverage order. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. the business day prior to the event will not be charged.

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

Additional beverages may be purchased during the game through your suite attendant. To maintain compliance with the rules and regulations set forth by the State of IL, 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.

THE SCOOP

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three working 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, cocktail and dinner napkins, glasses, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment. Liquor cabinets will be LOCKED unless we are advised otherwise.

SECURITY

Please be sure to remove all personal property, Levy Restaurants and the United Center 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 Executive Suites at the United Center, guests are prohibited from bringing personal food or beverages without proper authorization. Any such items will be charged to the suite holder at our normal retail price.

SMOKING POLICY

In accordance with Illinois law, the United Center is a smoke-free facility.

PERSONALIZED SERVICES

If you would like a private host/hostess, bartender or chef in your suite, Levy Restaurants will be happy to provide you with the necessary staff. This service requires an additional charge. Please call your Guest Relations Representative two business days prior to the event to arrange for these special services.



THE SCOOP

PARTIES AT THE UNITED CENTER

Come out and play where the Chicago Blackhawks and Chicago Bulls 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, call our Event Planner at 312-455-7412.

A signature of Levy Restaurants