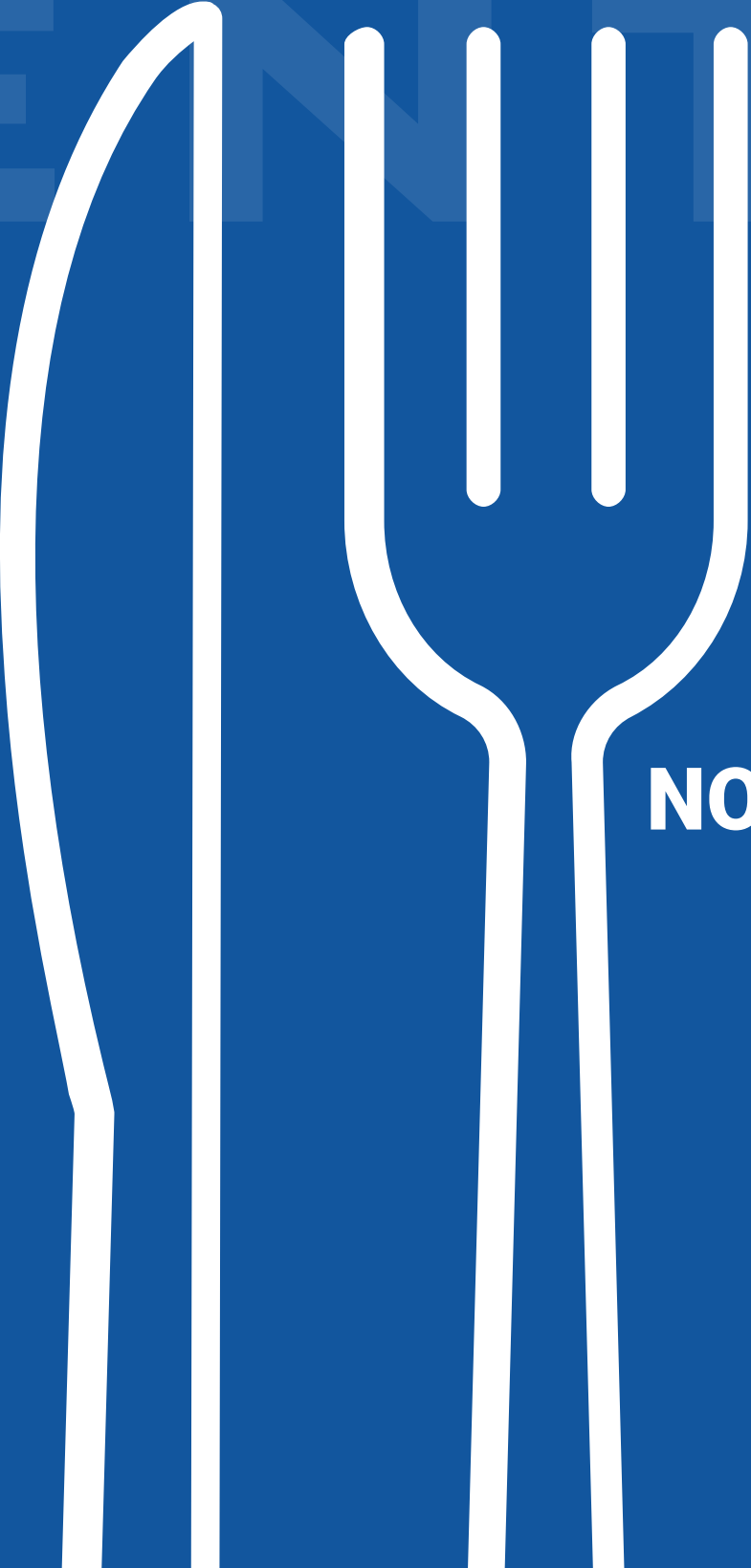




**UNITED
CENTER**



UNITED
CENTER



**EATING IS
NOT A SPECTATOR
SPORT**

 @Execchefreto
 Execchefreto

e-Levy

PACKAGES

All Packages Served for a Minimum of 12 People

FAN-FAVORITES

The ultimate day at the event starts with the perfect package of fan favorites and our signature dishes *53 per person*

STEAKHOUSE BEEF TENDERLOIN

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

VIENNA ALL BEEF CHICAGO STYLE HOT DOGS

Served with all the traditional condiments

CHICKEN TENDERLOIN STRIPS

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

GRILLED CAPRESE FLATBREAD SQUARES

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

CHEFS GARDEN VEGETABLES

Served with buttermilk ranch dressing

ITALIAN CHOPPED SALAD

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

THE SNACK ATTACK

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



Meet your Chef:

EXECUTIVE CHEF RETO FURRER

CHEF RETO FURRER BRINGS A WEALTH OF CULINARY EXPERIENCE AND PASSION TO THE UNITED CENTER BY BRINGING FRESH FLAVORS AND INNOVATIVE TWISTS ON DISHES WHILE KEEPING TRUE TO FAN FAVORITES AND CHICAGO FLAVORS



HONEY BUTTER FRIED CHICKEN

HBFC uses only cage-free, antibiotic-free, humanely raised chickens, Wisconsin honey and cheese and produce sourced from Midwest Farms *43 per person*

THE "OG" FRIED CHICKEN SANDWICH

Fried chicken strips candied jalapeño mayo, crunchly slaw

PIMENTO MAC AND CHEESE

With Wisconsin cheddar and bread crumbs

FRIED CHICKEN STRIPS

With honey butter and honey mustard dipping sauce

KALE AND CABBAGE SLAW

With dried raspberries and Sweet Tea Vinaigrette

HBFC SALAD

Local greens, spiced sunflower seeds, carrot and celery giardiniera with Sweet Tea Vinaigrette

MINI CORN MUFFINS

With honey butter



LILLIE'S Q BARBECUE

Chef Charlie McKenna serves up Southern barbecue that's true to regional traditions while still creating unique, reimagined flavors *51 per person*

PULLED PORK SANDWICH

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

Q SALAD

Mixed greens, southern caviar, tomatoes, avocado, red onion, CB croutons, apple cider vinaigrette, and ranch

TEXAS STYLE SAUSAGE

Traditional hot links stuffed with pimento cheese

SMOKED BAKED BEANS

LILLIE'S Q CAROLINA DIRT BBQ KETTLE CHIPS

BRISKET SANDWICH

Chopped brisket served with brioche rolls and Lillie's Q Smoky, Gold, and E.N.C. sauces

HALL OF FAME

This package scores big points with every fan! *49 per person*

CHICKEN TENDERLOIN STRIPS

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

SEASONAL FRESH FRUIT

POTATO CHIPS AND GOURMET DIPS

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

VIENNA ALL BEEF CHICAGO STYLE HOT DOGS

Served with all the traditional condiments



FONTANINI ITALIAN BEEF

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

CHICKEN FLATBREAD SANDWICHES

Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens

Did you Know!

ACOUSTICS IN THE UNITED CENTER WERE DESIGNED TO AMPLIFY THE NOISE LEVEL TO RECREATE "THE ROAR" OF THE OLD CHICAGO STADIUM

Share your knowledge on social media and tag us!

 @Execchefreto  Execchefreto

À LA CARTE

COOL APPETIZERS

All Cool Appetizers are served for a minimum of 6 people unless noted

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

11 per person

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

CHILLED SHRIMP BUCKET

135, 30 pieces

Poached shrimp, zesty cocktail sauce with horseradish, and lemons

FLATBREAD SQUARES

SAMPLER

10.95 per person

- Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and finished with a house-made pesto dressing
- Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze

SEASONAL FRESH FRUIT

10.50 per person

In-season fruits, Greek yogurt agave orange dip

CHEFS GARDEN VEGETABLES

9.50 per person

Farmers market fresh vegetables, buttermilk ranch dip

FARMSTEAD CHEESES

10.25 per person

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



SUNDA **SUSHI**

SUNDA SUSHI

48 or 96 pieces

CLASSIC PLATTER

115/205

Shrimp Tempura, Negi Hamachi, California and Spicy Tuna Maki

SPECIALTY PLATTER

175/330

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

SUSHI/NIGIRI PLATTER

195/365

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

COMBINATION PLATTER

195/365

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

VEGAN PLATTER

115/205

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

WARM APPETIZERS

All Warm Appetizers are served for a minimum of 6 people

CHICKEN TENDERLOIN STRIPS

12.75 per person

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

QUESADILLA DUO

13.95 per person

- ANCHO-MARINATED CHICKEN
Served with cilantro and Monterey Jack cheese
- CARNE ASADA
With braised brisket, chopped onions, Oaxaca cheese and poblano peppers
All accompanied by avocado crema and smoky tomato salsa

SPICY CHICKEN WINGS

11.25 per person

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

VEGETABLE QUESADILLAS

11.95 per person

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

SOUTHWESTERN NACHO BAR

10.95 per person

Served hot with spicy chili, cheddar cheese sauce, sour cream, salsa cruda and jalapeño peppers

CLASSICS

All Classics are served for a minimum of 6 people unless noted

GRILLED ENTRÉE BOARDS

All boards serve 10 guests

Our executive chef has built several new grilled entrée boards that are fired hot from our kitchen and delivered to your suite by the start of the event

CHAR-GRILLED LEMON CHICKEN BOARD

145

All-natural marinated and grilled chicken served with little gem potatoes and grilled vegetables

MOZZARELLA & HEIRLOOM TOMATOES BOARD

120

Seasonal ripe tomatoes and assorted grilled vegetables with our garden basil pesto

BACKYARD FIRE ROASTED LOCAL SAUSAGE BOARD

150

Fresh assorted butcher handcrafted sausages. Served with our grilled sweet peppers & onions with assorted mustards, Giardiniera relish and hearth baked hoagie rolls

MEATBALL BAR

14.50 per person

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

STEAKHOUSE BEEF TENDERLOIN

22.50 per person

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

'FAJITAS' CARNE ASADA AND POLLO AL CARBON

17.50 per person

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

Served with warm tortillas, salsa cruda and sour cream

CHICKEN KABOBS

13.95 per person

Grilled kabobs served with roasted red peppers sauce on the side

STEAK AND CHICKEN "STREET" TACOS

19.50 per person

Fresh limes, corn tortillas, cilantro and onion. Served with crispy tortilla chips, guacamole and house-made salsa

Did you Know!

STAN MIKITA WAS THE FIRST CHICAGO BLACKHAWK TO HAVE HIS JERSEY NUMBER RETIRED AFTER PLAYING HIS ENTIRE 22 YEAR CAREER WITH THE BLACKHAWKS

Share your knowledge on social media and tag us!



@Execchefreto



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À LA CARTE

CHEF SPECIALTY ENTRÉES

These entrées are created to savor in your suite. All entrees are served hot and freshly prepared by one of our chefs. All Chef Specialty Entrées are served for a minimum of 12 people

GRILLED PEPPERCORN BEEF

TENDERLOIN 47.95 per person

Grilled to perfection and accompanied by a creamy horseradish sauce and Dijon mustard sauce. Served with grilled asparagus and homemade classic mashed potatoes

PRIME GRILLED TOMAHAWK STEAK

54.95 per person

Seasoned prime tomahawk grilled and sliced in your suite to order. Served with roasted gem potatoes and grilled asparagus and accompanied by a chimichurri sauce

GREENS AND GRAINS

All Greens and Grains are served for a minimum of 6 people unless otherwise noted

TABBOULEH SALAD

7 per person

Cucumber, tomato, black olives and red onion tossed in olive oil, lemon juice and oregano.

CHICKEN AND BARLEY

BALANCED GRAINS

129, serves 10

Grilled chicken breast, rocket, artichoke hearts, toasted almonds & barley tossed in a Dijon vinaigrette

CHOPPED VEGETABLE SALAD

8.75 per person

Romaine and spinach with seasonal vegetables, olives, artichokes with a red wine vinaigrette

CLASSIC CAESAR SALAD

9.75 per person

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing
Add grilled chicken or shrimp. 3 per person

BURGERS, SAUSAGES AND DOGS

All Burgers, Sausages, and Dogs are served for a minimum of 6 people

BEER CHEESE BURGER

12.75 per person

Local beer cheese stuffed burger, topped with a sliced dill pickle and tomato on brioche bun

PHILLY CHEESESTEAK

SLIDERS

12.75 per person

Thinly sliced sirloin sautéed with caramelized onions and topped with white American cheese and served with Tuscan rolls

GIBSON SLIDERS

16.95 per person

Gibson's signature center cut filet mignon sliders with shallot butter, served medium rare on a sesame seed brioche bun

IMPOSSIBLE® MINI BURGER

15.95 per person, 2 burgers per person

Chargrilled plant-based burger, leaf lettuce, vine ripe tomato & Cheddar cheese topped with a chipotle lime aioli on a brioche roll

FARFALLE AND PENNE PASTA

39.95 per person

Chef-prepared pasta to order with a variety of options. Farfalle or penne pasta with your choices of shrimp, chicken, prosciutto, asparagus, grape tomatoes, mushrooms, or garlic along with three traditional pasta sauces—marinara, alfredo, or pesto. Served with grilled focaccia bread

GRILLED VEGETABLE

PASTA SALAD

6.50 per person

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

ITALIAN CHOPPED SALAD

9.75 per person

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

BROCCOLI AND SHELLS SALAD

7.75 per person

With feta cheese, chick peas, Roma tomatoes and lemon oregano vinaigrette

GOING GREEN SALAD WITH

FRIED GREEN TOMATO

7.95 per person

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

VIENNA ALL BEEF CHICAGO STYLE

HOT DOGS

11.25 per person

Served with all the traditional condiments

VIENNA MAXWELL STREET

POLISH

11.25 per person

Grilled with caramelized onions, yellow mustard, and fresh rolls

FONTANINI ITALIAN

SAUSAGE

12.25 per person

Grilled and served with sautéed peppers and onions, giardiniera and Italian hoagie rolls



LINKS TAPROOM BRATWURST

11.25 per person

Pork and veal bratwurst served with caramelized beer onions and stout mustard

HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

All Sandwiches, Wraps and Flatbreads are served for a minimum of 6 people unless otherwise noted

CHICKEN FLATBREAD SANDWICH

12.50 per person

Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens

ITALIAN SUB SANDWICH

130, serves 10

Salami, mortadella, prosciutto, capicola, provolone cheese, tomato, lettuce, cherry pepper relish and red wine dressing on French bread

GRILLED CAPRESE FLATBREAD

SANDWICH

11 per person

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad

LILLIE'S Q PULLED PORK

SANDWICH

13.95 per person

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

FONTANINI ITALIAN BEEF

12.25 per person

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

FONTANINI MEATBALL

SANDWICH

12.25 per person

Simmered in marinara sauce and served with Italian hoagie rolls and a blend of shredded provolone, mozzarella, and Parmesan on the side

KRONOS LAMB GYROS

12.95 per person

Traditional gyros served with pita bread, tzatziki sauce, tomato and onion

SPICY SHRIMP WRAP

12.95 per person

Breaded popcorn shrimp wrap tossed with spicy Asian slaw and a spicy Sriracha glaze

IMPOSSIBLE™

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.

Did you Know!

IN THEIR FIRST 2 SEASONS, THE BULLS PLAYED MOST OF THEIR HOME GAMES AT THE INTERNATIONAL AMPHITHEATER BEFORE MOVING TO THE CHICAGO STADIUM.

Share your knowledge on social media and tag us!

 @Execchefreto

 Execchefreto

À LA CARTE

CLASSIC SIDES

All Classic Sides are served for a minimum of 6 people

THREE CHEESE MAC *7 per person*
Cavatappi pasta in a creamy sauce made from three cheeses

GRILLED BROCCOLINI *7 per person*
With balsamic syrup and red pepper flakes

BRUSSELS SPROUTS *6.75 per person*
Roasted with bacon and shallots

EDAMAME *7 per person*
With fresh corn, mango, tomato, red onion and black beans. Tossed in a lime vinaigrette with cilantro.

OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is near. Just listen for the ‘oohs’ and ‘ahs’ as your neighbors line up in enthusiastic anticipation of our signature dessert cart

SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Rainbow Cake, Chocolate Paradis’ Cake, Chicago-Style Cheesecake, Peanut Butter and Chocolate Brownie Stack Cake, and Garrett Mix®

GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Salted Caramel Bar and Marshmallow with Brown Butter and Sea Salt

GOURMET COOKIES AND TURTLES

A sweet assortment of Mindy’s Chocolate Chip Cookie, Mindy’s Snickerdoodle, and Milk Chocolate Turtles

GIANT TAFFY APPLES

Peanut and loaded with M&M’s®

NOSTALGIC CANDIES AND CHOCOLATES

A selection of Gummi® Bears, Swedish Fish, M&M’s®

And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, Mr. Black Cold Brew Coffee liqueur and Godiva Chocolate liqueur

CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc.

The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service

SNACKS

HOUSE-MADE WARM BELGIAN PRETZEL BOX *99.50 per box, serves 10-12 guests*

- Jumbo Belgian Buttered Pretzels (3)
- Jumbo Belgian Cinnamon Sugar Pretzels (3)
- Salted and Buttered Pretzel Knots (10)

Served with whole-grain mustard, beer cheese and cream cheese dips
Box will be dropped after the start of your event

SALSA AND GUACAMOLE SAMPLER *100 per order*
House-made fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp tortilla chips

BOTTOMLESS SNACK ATTACK *41.50 per order*
A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

 **BOTTOMLESS STADIUM BUTTERY POPCORN** *14 per basket*

DRY-ROASTED PEANUTS *14.50 per basket*

SNACK MIX *14.25 per basket*

PRETZEL TWISTS *13.50 per basket*

POTATO CHIPS AND GOURMET DIPS *17 per basket*
Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips

SWEET SPOT

All of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE *50 per order, serves 10*
Traditional Chicago-style cheesecake in a butter cookie crust

SIX LAYER CARROT CAKE *60 per order, serves 14*
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

SUITE SWEETS

GOURMET COOKIES AND BROWNIES *11 per person, served for a minimum of 6 people*
A sweet assortment of gourmet cookies and brownies

 **MIX® (GALLON)** *50, serves 6-8*
CaramelCrisp® and CheeseCorn

CRISPY PORK RINDS *70 per order, serves 10*
Fresh, crispy pork rinds tossed in sour cream & onion, spicy barbecue and chili cheese seasonings. Served with pimento cheese

AVOIDING GLUTEN SNACK BASKET *24.50 per basket, serves 1-2 guests*
There’s something for everyone on Game-Day! Enjoy a selection of gluten-free snacks including chips, bars, and Garrett Mix®

Levy is just one call away and a Culinary or Guest Relations Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

CHOCOLATE PARADIS’ CAKE *53 per order, serves 12*
A rich chocolate génoise, layered with a chocolate ganache and candied toffee

PEANUT BUTTER AND CHOCOLATE BROWNIE CAKE *66 per order, serves 14*
Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips

RAINBOW CAKE *60 per order, serves 12*
Five colorful layers of sponge cake with a buttercream frosting

ICE CREAM SUNDAE BAR *14 per person, served for a minimum of 12*
Vanilla ice cream with a variety of toppings and sauces made to order in your suite

Did you Know!

THE FIRST EVENT HOSTED BY THE UNITED CENTER WAS WWF’S SUMMER SLAM ON AUGUST 29, 1994

Share your knowledge on social media and tag us!

 @Execchefreto  Execchefreto

BEVERAGES

BEER BUNDLES

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

IPA BUNDLE	52
Spiteful IPA + Dogfish 60 Minute IPA + Odell Mountain Standard Hazy IPA	
LOCAL CRAFT BUNDLE	52
Goose Island 312 + BuckleDown Fritzcuffs Pilsner + Haymarket Speakerswagon Pilsner	

BEER, ALES AND ALTERNATIVES

Sold by the 6-pack

LOCAL AND CRAFT

Buckle Down Fritzcuffs Pilsner	47
Deschutes Fresh Squeezed IPA	47
Dogfish Head 60 minute IPA	47
Odell Mountain Standard Hazy IPA	47
Toppling Goliath Pseudo Sue	
Pale Ale (16oz cans)	49
Spiteful IPA	47
Spiteful Radler (16oz cans)	49
Haymarket Speakerswagon Pilsner	47

DOMESTIC

Budweiser American Lager	39
Bud Light American Lager	39
Goose Island 312 Urban Wheat	43
Goose Island So-Lo IPA	43
Goose Island IPA	43
Michelob Ultra Pale Lager	39
Shock Top Belgian White Ale	43
Virtue Cider Rosé	43
O'Douls (non-alcoholic)	39

IMPORT

Amstel Light Lager	43
Barritt's Ginger Beer (non-alcoholic)	39
Corona Extra Pale Lager	43
Corona Light Pale Lager	43
Heineken Lager	43
Stella Artois Pale Lager	43
Stella Artois Cidre	43

LIQUOR

Litre bottles unless otherwise noted

VODKA

Ketel One	80
Ketel One Citroen	80
Ketel One Oranje	80
Ketel One Botanicals	80
Cucumber and Mint	
Grapefruit and Rose	
Peach and Orange Blossom	

Ciroc	89
Ciroc Apple	89
New Amsterdam Pink Whitney	59
Smirnoff	66
Tito's Handmade	79

BOURBON

Bulleit	83
Bulleit Rye	83
FEW Bourbon (750ml)	86
Woodford Reserve Bourbon	95

SCOTCH

Johnnie Walker Red	85
Johnnie Walker Black	90
Johnnie Walker Blue (750ml)	275
The Macallan 12 Yrs Old (750ml)	98
Oban 14 Years Old (750ml)	113
J & B	82

GIN

Tanqueray	75
Tanqueray No. 10	80
Hendrick's	82
Nolet's	92

CHILL

Sold by 6-pack unless otherwise indicated

SOFT DRINKS

Coca-Cola	18
Diet Coke	18
Sprite	18
Sprite Zero	18
Seagram's Ginger Ale	18
Barq's Root Beer	18
Gold Peak Iced Tea, 16oz bottle	6.75

WATER AND CLUB SODA

Ice Mountain Bottled Water	21.50
Perrier Sparkling Water	27.50
Seagram's Club Soda	18
Seagram's Tonic Water	18

WHISKEY

Crown Royal	85
Crown Royal Apple	85
Crown Royal Reserve	116
Jack Daniel's	82
George Dickel	70
Tullamore DEW	85
Seagram's 7 Crown	66

TEQUILA

Don Julio Reposado (750ml)	98
Don Julio Blanco (750ml)	95
Don Julio Anejo (750ml)	102
Don Julio 1942 (750ml)	245
DeLeon (750ml)	79

RUM

Captain Morgan	72
Captain Morgan White	72
Ron Zacapa 23 yr (750ml)	105

COGNAC/CORDIALS

Remy Martin VSOP	101
Ciroc VS	86
Baileys Original Irish Cream (750ml)	70
DiSaronno Amaretto	70
Mr. Black Cold Brew (750ml)	70

MISCELLANEOUS BEVERAGES

Fresh-Roasted Coffee	9.50 per carafe
Fresh-Roasted Decaf Coffee	9.50 per carafe

MIXERS AND GARNISHES

Ocean Spray Cranberry Juice	15.50
Minute Maid Orange Juice	15.50
Finest Call Bloody Mary Mix	9.50
Finest Call Margarita Mix	9.50
Filthy Blue Cheese Olives	12.95

ENERGY DRINKS (sold by the 4-pack)

Red Bull	27
Sugar Free Red Bull	27
Red Bull Yellow Edition (tropical)	27

Did you Know!

THE UNITED CENTER IS THE LARGEST ARENA IN TERMS OF PHYSICAL SIZE IN THE UNITED STATES. IT COVERS 960,000 SQUARE FEET, STANDS 300 FEET TALL AND HAS THE ABILITY SEAT UPWARDS OF 24,000 PEOPLE

Share your knowledge on social media and tag us!

BEVERAGES

RED WINE

CABERNET

Stags Leap Cabernet Sauvignon, Napa Valley, California	98
Sequoia Grove Cabernet Sauvignon, Napa Valley, California	89
Orin Swift Palermo Cabernet Sauvignon, Napa Valley, California	85
Freemark Abbey Cabernet Sauvignon, Napa Valley, California	82
The Hess Collection Allomi Cabernet Sauvignon, Napa Valley, California	72
Oberon Cabernet Sauvignon, Lake County, California	64
Frei Brothers Reserve Cabernet Sauvignon, Napa Valley, California	58
Louis Martini Sonoma County Cabernet Sauvignon, Sonoma, California	57
William Hill Central Coast Cabernet Sauvignon, Central Coast, California	51

MERLOT

Decoy Merlot, Sonoma County, California	
William Hill Central Coast Merlot, Central Coast, California	

PINOT NOIR

Sanford Pinot Noir, Sta. Rita Hills, California	82
Siguri Pinot Noir Willamette, Oregon	60
La Crema Pinot Noir Sonoma Coast, California	56

OTHER REDS

Beringer Quantum Red Blend, Napa Valley, California	78
Department 66 "Others" Grenache Côtes Catalanes, France	60
Federalist Red Blend North Coast, California	53
Don Miguel Gascón Malbec Mendoza, Argentina	50
Fleur de Mer Côtes de Provence Rosé, Provence, France	49

RESERVE

BV Georges De Latour Private Reserve Cabernet Sauvignon, Napa Valley 2015	175
Concha Y Toro, Don Melchor Cabernet Sauvignon, Puente Alto 2016	165
Cakebread Cellars Cabernet Sauvignon, Napa Valley 2016	142
Rodney Strong Brothers Cabernet Sauvignon, Alexander Valley 2015	130

WHITE WINE

CHARDONNAY

Sonoma-Cutrer Russian River Chardonnay, Sonoma, California	69
Migration Chardonnay, Sonoma Coast, California	65
Kendall-Jackson 'Vintner's Collection' Chardonnay, Healdsburg, California	57
William Hill Chardonnay, Central Coast, California	51

SAUVIGNON BLANC

Cakebread Sauvignon Blanc, Napa Valley, California	80
Provenance Sauvignon Blanc, Napa Valley, California	62
Davis Bynum Sauvignon Blanc, Russian River Valley, California	55

OTHER WHITES

Mirassou Moscato, Modesto, California	42
Santa Margherita Pinot Grigio, Alto Adige, Italy	68
Castello Banfi San Angelo Pinot Grigio, Tuscany, Italy	56

SPARKLING

Taittinger Brut La Française, Reims, France	113
Piper Heidsieck Cuvée Brut 1785, Reims, France	92
Bouvet-Ladubay, Brut Rosé, Excellence Loire, France	65
LaMarca Prosecco, Veneto, Italy	65

Did you Know!

BENNY THE BULL WHO WAS NAMED AFTER BEN BENTLEY, THE BULLS FIRST PUBLIC RELATIONS MANAGER AND STADIUM ANNOUNCER IS ONE OF THE LONGEST-TENURED MASCOTS IN THE NBA AND ALL OF PROFESSIONAL SPORTS AND WAS ALSO NAMED THE MOST POPULAR MASCOT BY FORBES MAGAZINE.

Share your knowledge on social media and tag us!



SPECIALTY DRINKS

KETEL ONE BLOODY MARYS *155*

Ketel One vodka, Bloody Mary Mix, celery salt, Tabasco, Worcestershire, salami and celery sticks.



DON JULIO MARGARITAS *165*

Don Julio Blanco tequila, Cointreau, fresh lime juice, agave, lime wedges and salt.



TITO'S MOSCOW MULES *150*

Tito's vodka, Barritt's ginger beer, fresh limes.



MIXOLOGY CART

39 per person based on the number of guests in your suite

Custom cocktails made in your suite by a private attendant. Two signature cocktails will be made for your suite guests--just select 2 types of liquor and we will create the rest.

Three business days notice is required.




Did you Know!

THE TRADITION OF BLACKHAWK FANS CHEERING LOUDLY DURING THE NATIONAL ANTHEM STARTED AT A 1985 CONFERENCE FINAL PLAYOFF GAME AGAINST THE EDMONTON OILERS. THE TEAM WAS DOWN 2-0 AND THE CROWD WAS TRYING TO PUMP THEM UP.

Share your knowledge on social media and tag us!

 @Execchefreto

 Execchefreto

THE SCOOP

BE A TEAM PLAYER DRINK RESPONSIBLY

The United Center and Levy are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make the United Center a safe and exciting place for everyone.

BEVERAGE REPLENISHMENT

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

1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Executive Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly and the charge for the restocked beverages will be added to your bill. We've put together a recommended beverage par to simplify the process even further:

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) Bottle each of whiskey or bourbon, vodka, rum and tequila
- (2) Six-packs each of Coca-Cola and Ice Mountain water
- (1) Six-pack each of Sprite and Diet Coke
- (1) Bottle each of white and red wine
- (4) Six-packs of beer: (2) domestic and (2) import
- (1) Six pack each of mixers (tonic water, club soda, orange or cranberry juice)

Beverages sold by the six pack will be restocked once the six pack is broken. Any open bottles of wine will be restocked and liquor bottles will be restocked when they are at half a bottle or less. If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 312-455-7419, 312-455-7420 or 312-455-7457 and they can help you make your selections.

2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 2:00 p.m. CST two business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Guest Relations Representative or via e-mail at UCSuiteEats@LevyRestaurants.com, and for licensed suite holders to order online www.e-levy.com/UnitedCenter.

HOURS OF OPERATION

Location Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

To reach a Representative, dial: 312-455-7419, 312-455-7420, or 312-455-7457 or e-mail: UCSuiteEats@LevyRestaurants.com.

For licensed suite holders, online ordering is now available at www.e-levy.com/UnitedCenter.

For our Accounting Department please call 312-455-7432.

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, two business days prior to each event.

If for any reason a game is canceled (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 game is canceled (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 canceled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the game through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of Illinois and the United Center, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of the United Center.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.
7. Guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

FOOD AND BEVERAGE DELIVERY

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

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service.

In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements. It's really one-stop shopping balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, and cups and replenished as needed.

SECURITY

Please be sure to remove all personal property when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day.

If a credit card is not charged on event day and pre-approved by Levy, an itemized invoice will be sent to the company address following our 15-day payment policy.

EVENTS AT THE UNITED CENTER

The rich tradition at the United Center is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, holiday parties or receptions. For further information and date availability, please contact the Director of Sales at 312-455-7412.