EATING IS NOT A SPECTATOR SPORT
# 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 breaded 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.

## 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 jalapeno mayo, crunchy slaw.

**Pimento Mac and Cheese**
With Wisconsin cheddar and bread crumbs.

**Fried Chicken Strips**
With honey butter and honey mustard dipping sauce.

**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.

**Texas Style Sausage**
Traditional hot links stuffed with pimento cheese.

**Brisket Sandwich**
Chopped brisket served with brioche rolls and Lillie’s Q Smoky, Gold, and E.N.C. sauces.

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

**Kale and Cabbage Slaw**
With dried raspberries and Sweet Tea Vinaigrette.

**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 jalapeno mayo, crunchy slaw.

**Pimento Mac and Cheese**
With Wisconsin cheddar and bread crumbs.

**Fried Chicken Strips**
With honey butter and honey mustard dipping sauce.

## Hall of Fame

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

**Chicken Tenderloin Strips**
Tender strips of chicken coated in country breaded served with honey mustard and tangy barbecue sauces.

**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.
## À LA CARTE

### COOL APPETIZERS
All Cool Appetizers are served for a minimum of 6 people unless noted.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person</th>
<th>Serving Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>FARMERS MARKET DIPS, VEGGIES AND CROSTINI</td>
<td>11 per person</td>
<td></td>
</tr>
<tr>
<td>CHILLED SHRIMP BUCKET</td>
<td>135, 30 pieces</td>
<td></td>
</tr>
</tbody>
</table>

### WARM APPETIZERS
All Warm Appetizers are served for a minimum of 6 people.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person</th>
<th>Serving Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN TENDERLOIN STRIPS</td>
<td>12.75 per person</td>
<td></td>
</tr>
<tr>
<td>Tender strips of chicken coated in country bread served with honey mustard and tangy barbecue sauces</td>
<td></td>
<td></td>
</tr>
<tr>
<td>QUESADILLA DUO</td>
<td>13.95 per person</td>
<td></td>
</tr>
<tr>
<td>ANCHO/MARINATED CHICKEN</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Served with cilantro and Monterey Jack cheese</td>
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<td></td>
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<tr>
<td>CHINESE ASADA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>With braised brisket, chopped onions, Oaxaca cheese and poblano peppers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CLASSICS</td>
<td>9.50 per person</td>
<td></td>
</tr>
<tr>
<td>All Classics are served for a minimum of 6 people unless noted</td>
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</tbody>
</table>

### 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 ranch dip

### SUNDAY SUSHI

<table>
<thead>
<tr>
<th>Item</th>
<th>Pieces</th>
<th>Price per Person</th>
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<tbody>
<tr>
<td>SUNDAY SUSHI</td>
<td>48 or 96</td>
<td>115/205</td>
</tr>
<tr>
<td>CLASSIC PLATTER</td>
<td>115/205</td>
<td>Shrimp Tempura, Negi Hamachi, California and Spicy Tuna Rainbow, Crunchy Pig Hidden Lobster and Red Dragon Maki</td>
</tr>
<tr>
<td>SPECIALTY PLATTER</td>
<td>175/330</td>
<td>Spicy &quot;Tail of Two Tunas&quot;, Sunda Rainbow, Crunchy Pig Hidden Lobster and Red Dragon Maki</td>
</tr>
<tr>
<td>SUSHI/NIGIRI PLATTER</td>
<td>195/365</td>
<td>Maguro (tuna), Smoked Salmon, Sake (salmon), Tako (octopus), Hamachi (yellowtail), Suzuki (striped bass), Kani (King crab) and Ebi (shrimp)</td>
</tr>
<tr>
<td>COMBINATION PLATTER</td>
<td>195/365</td>
<td>Sushi/Nigiri with Shrimp Tempura, California, Spicy &quot;Tail of Two Tunas&quot;, and Crunchy Pig Hidden Lobster Maki</td>
</tr>
<tr>
<td>VEGAN PLATTER</td>
<td>115/205</td>
<td>Veggie Q (cucumber, shiitake, oshinko, avocado, asparagus, spring mix, ponzu), Cucumber, Asparagus, and Garden (basil, mango mirumizu, avocado, asparagus, cucumber, Ponzu) maki</td>
</tr>
</tbody>
</table>

### GRILLED ENTRÉE BOARDS
All boards serve 10 guests

- CHICKEN TENDERLOIN TENDERLOIN: 22.50 per person
  - Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with giardiniere, 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

### STEAKHOUSE BEEF TENDERLOIN: 22.50 per person

- "STREET" TACOS: 10.95 per person
  - Fresh limes, corn tortillas, cilantro and onion. Served with crispy tortilla chips, guacamole and house-made salsa

### 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

### TASTE CLUB KIDS MEAL
Our Taste Club Kids Meals are reserved for players twelve years and under with all-star appetites. Accompanied by fresh fruit, carrot and celery sticks with ranch dip, a granola bar and a souvenir 7.25 per player

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAC AND CHEESE</td>
<td>14.25 per person</td>
</tr>
<tr>
<td>A little sports fan favorite! Tossed in a cheddar cheese sauce</td>
<td></td>
</tr>
<tr>
<td>CHICKEN TENDERS</td>
<td>14.25 per person</td>
</tr>
<tr>
<td>Served with a barbecue-dipping sauce</td>
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</tbody>
</table>

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**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 Execchefreto
À LA CARTE

CHEF SPECIALTY ENTREES
These entrees are created to savor in your suite. All entrees are served hot and freshly prepared by one of our chefs. All Chef Specialty Entrees 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.

- **GIBSON SLIDERS** $16.95 per person
  - IPA or Sweet Lemon Lime
  - Topped with caramelized onions, giardiniera and Italian hoagie rolls.

- **PHILLY CHEESESTEAK SLIDERS** $12.75 per person
  Thinly sliced sirloin sautéed with caramelized onions and topped with white American cheese and served with Yorkshire pudding.

- **FONTANINI ITALIAN BEEF SLIDERS** $11.25 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.

- **GRILLED CHICKEN OR SHRIMP WRAP** $12.50 per person
  Breaded popcorn shrimp wrap tossed with spicy coconut oil, potato protein and heme. Ingredients found in nature, including wheat protein, Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.

- **ITALIAN SUB SANDWICH** $13.95 per person
  - Fontanini Italian beef
  - Grilled zucchini, red onion and balsamic vinaigrette
  - Served with Lillie’s Q Smoky, E.N.C. and Gold barbecue sauces.

- **CHICKEN FLATBREAD SANDWICH** $12.50 per person
  Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens.

- **LILLY’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.

- **ITALIAN MEATBALL SANDWICH** $12.25 per person
  Grilled meatball with fontanini beef slowly simmered in marinara sauce and served with an Italian hoagie roll and a blend of shredded provolone, mozzarella, and Parmesan on the side.

- **KRONS 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.

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.

- **CLASSIC CAESAR SALAD** $9.75 per person
  Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing.

- **GOING GREEN SALAD WITH FRIED GREEN TOMATO** $7.95 per person
  Romaine, spinach, green beans, broccoli, cucumber and herbed-champagne dressing.

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 Yorkshire pudding.

- **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.

- **VIANNA 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** $13.95 per person
  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.

- **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.

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**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.

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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 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 Rockslove 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 Bailey’s® Original Irish Cream, Mr. Black Gold 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** $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

**BOTTLMESS STADIUM BUTTER 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

**SUITES SWEETS**

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

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

**PEANUT BUTTER AND CHOCOLATE BROWNIE CAKE** $60 per order, serves 14
Chocolate cake layered with peanut butter French cream, 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

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

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Chocolate cake layered with peanut butter French cream, 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

**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®

**GOURMET DIPS**

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

**SECTION SUGGESTIONS**

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

**Did you Know?**

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)

<table>
<thead>
<tr>
<th>IPA BUNDLE</th>
<th>$5.29</th>
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<tbody>
<tr>
<td>Spiteful IPA + Dogfish 60 Minute IPA + Odell Mountain Standard Hazy IPA</td>
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</table>

<table>
<thead>
<tr>
<th>LOCAL CRAFT BUNDLE</th>
<th>$5.29</th>
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</thead>
<tbody>
<tr>
<td>Goose Island 312 + BuckleDown Fritzzuffs Pilsner + Haymarket Speakerswagon Pilsner</td>
<td></td>
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</table>

#### BEER, ALES AND ALTERNATIVES
Sold by the 6-pack

<table>
<thead>
<tr>
<th>LOCAL AND CRAFT</th>
<th>$4.79</th>
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<tbody>
<tr>
<td>Buckle Down Fritzzuffs Pilsner</td>
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<tr>
<td>Deschutes Fresh Squeezed IPA</td>
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<tr>
<td>Dogfish Head 60 minute IPA</td>
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<tr>
<td>Odell Mountain Standard Hazy IPA</td>
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<tr>
<td>Toppling Goliath Pseudo Sue</td>
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<tr>
<td>Pale Ale (16oz cans)</td>
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<tr>
<td>Spiteful IPA</td>
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<tr>
<td>Spiteful Radler (16oz cans)</td>
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<tr>
<td>Haymarket Speakerswagon Pilsner</td>
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<table>
<thead>
<tr>
<th>DOMESTIC</th>
<th>$4.39</th>
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<tbody>
<tr>
<td>Budweiser American Lager</td>
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<tr>
<td>Bud Light American Lager</td>
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<tr>
<td>Goose Island 312 Urban Wheat</td>
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<tr>
<td>Goose Island So-Lo IPA</td>
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<tr>
<td>Goose Island IPA</td>
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<td>Michelob Ultra Pale Lager</td>
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<td>Shock Top Belgian White Ale</td>
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<tr>
<td>Virtue Cider Rosé</td>
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<tr>
<td>O’Doul’s (non-alcoholic)</td>
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<table>
<thead>
<tr>
<th>IMPORT</th>
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<tbody>
<tr>
<td>Amstel Light Lager</td>
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<tr>
<td>Barritt’s Ginger Beer (non-alcoholic)</td>
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<tr>
<td>Corona Extra Pale Lager</td>
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<tr>
<td>Corona Light Pale Lager</td>
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<tr>
<td>Heineken Lager</td>
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<tr>
<td>Stella Artois Pale Lager</td>
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<tr>
<td>Stella Artois Cidre</td>
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#### LIQUOR
Litre bottles unless otherwise noted

<table>
<thead>
<tr>
<th>BOURBON</th>
<th>$8.39</th>
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<tbody>
<tr>
<td>Bulleit</td>
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<tr>
<td>Bulleit Rye</td>
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</tr>
<tr>
<td>FEW Bourbon (750ml)</td>
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<tr>
<td>Woodford Reserve Bourbon</td>
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<table>
<thead>
<tr>
<th>SCOTCH</th>
<th>$8.99</th>
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<tbody>
<tr>
<td>Johnnie Walker Red</td>
<td></td>
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<tr>
<td>Johnnie Walker Black</td>
<td></td>
</tr>
<tr>
<td>Johnnie Walker Blue (750ml)</td>
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</tr>
<tr>
<td>The Macallan 12 Yrs Old (750ml)</td>
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</tr>
<tr>
<td>Oban 14 Years Old (750ml)</td>
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<tr>
<td>J &amp; B</td>
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<table>
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</tr>
<tr>
<td>Hendrick’s</td>
<td></td>
</tr>
<tr>
<td>Nolet’s</td>
<td></td>
</tr>
</tbody>
</table>

#### CHILL
Sold by 6-pack unless otherwise indicated

<table>
<thead>
<tr>
<th>FRUIT JUICE</th>
<th>$1.89</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca-Cola</td>
<td></td>
</tr>
<tr>
<td>Diet Coke</td>
<td></td>
</tr>
<tr>
<td>Sprite</td>
<td></td>
</tr>
<tr>
<td>Sprite Zero</td>
<td></td>
</tr>
<tr>
<td>Seagram’s Ginger Ale</td>
<td></td>
</tr>
<tr>
<td>Barq’s Root Beer</td>
<td></td>
</tr>
<tr>
<td>Gold Peak Iced Tea, 16oz bottle</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WATER AND CLUB SODA</th>
<th>$2.15</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Mountain Bottled Water</td>
<td></td>
</tr>
<tr>
<td>Perrier Sparkling Water</td>
<td></td>
</tr>
<tr>
<td>Seagram's Club Soda</td>
<td></td>
</tr>
<tr>
<td>Seagram’s Tonic Water</td>
<td></td>
</tr>
</tbody>
</table>

#### WHISKEY

<table>
<thead>
<tr>
<th>Crown Royal</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crown Royal Apple</td>
</tr>
<tr>
<td>Crown Royal Reserve</td>
</tr>
<tr>
<td>Jack Daniel’s</td>
</tr>
<tr>
<td>George Dickel</td>
</tr>
<tr>
<td>Tullamore DEW</td>
</tr>
<tr>
<td>Seagram’s 7 Crown</td>
</tr>
</tbody>
</table>

#### TEQUILA

<table>
<thead>
<tr>
<th>Don Julio Reposado (750ml)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Don Julio Blanco (750ml)</td>
</tr>
<tr>
<td>Don Julio Anejo (750ml)</td>
</tr>
<tr>
<td>Don Julio 1942 (750ml)</td>
</tr>
<tr>
<td>DeLeon (750ml)</td>
</tr>
</tbody>
</table>

#### RUM

<table>
<thead>
<tr>
<th>Captain Morgan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Captain Morgan White</td>
</tr>
<tr>
<td>Ron Zacapa 23 yr (750ml)</td>
</tr>
</tbody>
</table>

#### COGNAC/CORDIALS

<table>
<thead>
<tr>
<th>Remy Martin VSOP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ciroc VS</td>
</tr>
<tr>
<td>Baileys Original Irish Cream (750ml)</td>
</tr>
<tr>
<td>DiSaronno Amaretto</td>
</tr>
<tr>
<td>Mr. Black Cold Brew (750ml)</td>
</tr>
</tbody>
</table>

#### MISCELLANEOUS BEVERAGES

<table>
<thead>
<tr>
<th>Fresh-Roasted Coffee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh-Roasted Decaf Coffee</td>
</tr>
</tbody>
</table>

#### MIXERS AND GARNISHES

<table>
<thead>
<tr>
<th>Ocean Spray Cranberry Juice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minute Maid Orange Juice</td>
</tr>
<tr>
<td>Finest Call Bloody Mary Mix</td>
</tr>
<tr>
<td>Finest Call Margarita Mix</td>
</tr>
<tr>
<td>Filthy Blue Cheese Olives</td>
</tr>
</tbody>
</table>

#### ENERGY DRINKS (sold by the 4-pack)

<table>
<thead>
<tr>
<th>Red Bull</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sugar Free Red Bull</td>
</tr>
<tr>
<td>Red Bull Yellow Edition (tropical)</td>
</tr>
</tbody>
</table>

---

**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
- **Sequoia Grove Cabernet Sauvignon,** Napa Valley, California
- **Orin Swift Palermo Cabernet Sauvignon,** Napa Valley, California
- **Freemark Abbey Cabernet Sauvignon,** Napa Valley, California
- **The Hess Collection Allomi Cabernet Sauvignon,** Napa Valley, California
- **Oberon Cabernet Sauvignon,** Lake County, California
- **Frei Brothers Reserve Cabernet Sauvignon,** Napa Valley, California
- **Louis Martini Sonoma County Cabernet Sauvignon,** Sonoma, California
- **William Hill Central Coast Cabernet Sauvignon,** Central Coast, California

### Merlot
- **Decoy Merlot,** Sonoma County, California
- **William Hill Central Coast Merlot,** Central Coast, California

## Pinot Noir
- **Sanford Pinot Noir,** Sta. Rita Hills, California
- **Siguri Pinot Noir,** Willamette, Oregon
- **La Crema Pinot Noir,** Sonoma Coast, California

## Other Red
- **Beringer Quantum Red Blend,** Napa Valley, California
- **Department 66 “Others” Grenache Côtes Catalanes, France
- **Federalist Red Blend North Coast, California
- **Don Miguel Gascón Malbec Mendoza, Argentina
- **Fleur de Mer Côtes de Provence Rosé,** Provence, France

## Reserve
- **BV Georges De Latour Private Reserve Cabernet Sauvignon,** Napa Valley 2015
- **Concha Y Toro, Don Melchor Cabernet Sauvignon,** Puente Alto 2016
- **Cakebread Cellars Cabernet Sauvignon,** Napa Valley 2016
- **Rodney Strong Brothers Cabernet Sauvignon,** Alexander Valley 2015

## White Wine

### Chardonnay
- **Sonoma-Cutrer Russian River Chardonnay,** Sonoma, California
- **Migration Chardonnay,** Sonoma Coast, California
- **Kendall-Jackson ‘Vintner’s Collection’ Chardonnay,** Healdsburg, California
- **William Hill Chardonnay,** Central Coast, California

### Sauvignon Blanc
- **Cakebread Sauvignon Blanc,** Napa Valley, California
- **Provenance Sauvignon Blanc,** Napa Valley, California
- **Davis Bynum Sauvignon Blanc,** Russian River Valley, California

### Sparkling
- **Taittinger Brut La Francaise,** Reims, France
- **Piper Heidsieck Cuvée Brut 1785,** Reims, France
- **Bouvet-Ladubay, Brut Rosé, Excellence Loire, France
- **LaMarca Prosecco,** Veneto, Italy

## Other Whites
- **Mirassou Moscato,** Modesto, California
- **San Margherita Pinot Grigio,** Alto Adige, Italy
- **Castello Banfi San Angelo Pinot Grigio,** Tuscany, Italy

## 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.

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Share your knowledge on social media and tag us!  
@Execchefreto  
Execchefreto
## SPECIALTY DRINKS

<table>
<thead>
<tr>
<th>Specialty Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>KETEL ONE BLOODY MARYS</strong></td>
<td><strong>$155</strong></td>
</tr>
<tr>
<td>Ketel One vodka, Bloody Mary Mix, celery salt, Tabasco, Worcestershire, salami and celery sticks.</td>
<td></td>
</tr>
<tr>
<td><strong>DON JULIO MARGARITAS</strong></td>
<td><strong>$165</strong></td>
</tr>
<tr>
<td>Don Julio Blanco tequila, Cointreau, fresh lime juice, agave, lime wedges and salt.</td>
<td></td>
</tr>
<tr>
<td><strong>TITO’S MOSCOW MULES</strong></td>
<td><strong>$150</strong></td>
</tr>
<tr>
<td>Tito’s vodka, Barritt’s ginger beer, fresh limes.</td>
<td></td>
</tr>
</tbody>
</table>

## 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.

---
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. 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**

<table>
<thead>
<tr>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottle each of whiskey or bourbon</td>
<td>1</td>
</tr>
<tr>
<td>Rum and tequila</td>
<td>1</td>
</tr>
<tr>
<td>Six packs each of Sprite and Diet Coke</td>
<td>2</td>
</tr>
<tr>
<td>Mountain water</td>
<td>2</td>
</tr>
<tr>
<td>Six packs each of Coca-Cola and Ice</td>
<td>2</td>
</tr>
<tr>
<td>Six packs each of beer:</td>
<td>2</td>
</tr>
<tr>
<td>Domestic and (2) import</td>
<td>2</td>
</tr>
<tr>
<td>Six pack each of mixers (tonic water, club soda, orange or cranberry juice)</td>
<td>2</td>
</tr>
</tbody>
</table>

Beverages sold by the six pack will be restocked once the six pack is broken. Any open bottles of wine will be restocked and any opened bottles will be restocked when left unattended in the suite. If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 312-455-7412, 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.

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.

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.

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.