



ONLINE ORDERING

suiteeats.com/unitedcenter

PACKAGES



All packages serve 12 guests unless otherwise noted



CHICAGO CLASSICS PACKAGE

75 per guest



Steak Sliders

Steak Medallions, Herb Garlic Butter, Mini Sesame Brioche Buns

Giordano’s Pizza

Cheese, Sausage, Pepperoni

Vienna All-Beef Chicago-Style Hot Dogs

Tomato, Onion, Relish, Sport Peppers, Pickle Spears, Celery Salt, Mustard, Poppy Seed Bun

HBFC Chicken Strips

Honey Butter, Honey Mustard

Italian Chopped Salad

Chopped Lettuce, Grilled Chicken, Crisp Bacon, Pasta, Tomatoes, Red Onion, Gorgonzola Cheese, Honey Mustard Vinaigrette

Seasonal Fresh Fruit V AVG

In-Season Fruits and Berries

Popcorn Chicago Mix V AVG

Sweet Caramel Crisp and Savory Cheese Corn

Potato Chips & Gourmet Dip V

Kettle-Style Potato Chips, Roasted Garlic Parmesan Dip, French Onion Dip

FAN FAVORITES PACKAGE

63 per guest

Double Double Cheese Burgers

Beef Patties, American Cheese, Secret Sauce, Pickle, Potato Bun

Vienna All-Beef Chicago-Style Hot Dogs

Tomato, Onion, Relish, Sport Peppers, Pickle Spears, Celery Salt, Mustard, Poppy Seed Bun

Chicken Tenderloin Strips

Country Breaded Chicken Strips, Honey Mustard, Tangy Barbecue Sauce

Chef’s Garden Vegetables V AVG

Farmstand Vegetables, Hummus, Buttermilk Ranch

Classic Caesar Salad V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Parmesan Croutons

The Snack Attack V

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Buttery Stadium Popped Popcorn V AVG

PACKAGES



All packages are a minimum of 12 guests unless otherwise noted



HALL OF FAME PACKAGE

59 per guest



Chicken Tenderloin Strips

Country Breaded Chicken Strips, Honey Mustard, Tangy Barbecue Sauce

Vienna All Beef Chicago-Style Hot Dogs

Tomato, Onion, Relish, Sport Peppers, Pickle Spears, Celery Salt, Mustard, Poppy Seed Bun

Italian Beef

Seasoned Au Jus, Grilled Peppers, Onions, Italian Hoagie Roll, Spicy Giardiniera

The Authentic

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Harvest Wheat Baguette

Seasonal Fresh Fruit V AVG

In-Season Fruits and Berries



Buttery Stadium

Popped Popcorn V AVG

Potato Chips & Gourmet Dip V

Kettle-Style Potato Chips, Roasted Garlic Parmesan Dip, French Onion Dip

GAME DAY PACKAGE

51 per guest

Vienna All-Beef Chicago-Style Hot Dogs

Tomato, Onion, Relish, Sport Peppers, Pickle Spears, Celery Salt, Mustard, Poppy Seed Bun

Southwest Nacho Bar

Spicy Chili, Tomato and Green Chile Cheese Sauce, Sour Cream, Salsa Cruda, Jalapeño Peppers, Tortilla Chips

Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

Chef's Garden Vegetables V AVG

Farmstand Vegetables, Hummus, Buttermilk Ranch

Potato Chips & Gourmet Dip V

Kettle-Style Potato Chips, Roasted Garlic Parmesan Dip, French Onion Dip

Pretzel Twists V

Pommery Mustard Dip

À LA CARTE



All à la carte are for a minimum of 6 guests unless otherwise noted



COOL APPETIZERS



Butcher, Baker & Cheese Maker
14.25 per guest
Hand-Cut Cheeses, Sliced Meats,
Artisan Chutneys, Mustards, Local Honey,
Sliced Baguettes

Chilled Shrimp Cocktail AVG
142.50, 30 pieces
Poached Shrimp, Zesty Cocktail Sauce

Seasonal Fresh Fruit V AVG
12 per guest
In-Season Fruits and Berries

Chef's Garden Vegetables V AVG
11 per guest
Farmstand Vegetables, Hummus,
Buttermilk Ranch

SALADS



Chicken Teppanaki Salad
12 per guest
Char-grilled Chicken Thighs, Lo Mein Noodles,
Snow Peas, Cilantro, Red Pepper,
Napa Cabbage, Carrots, Green Onions,
Soy Ginger Dressing

Italian Chopped Salad V AVG
11.75 per guest
Chopped Lettuce, Grilled Chicken,
Crisp Bacon, Pasta, Tomatoes, Red Onion,
Gorgonzola Cheese, Honey Mustard
Vinaigrette

Chopped Vegetable Salad V² V AVG
11.75 per guest
Romaine, Spinach, Kalamata Olive, Red Onion,
Cherry Tomato, Garbonzo Beans, Artichoke
Hearts, Cucumber, Red Wine Vinaigrette

Greek Salad V AVG
11.75 per guest
Chopped Romaine Hearts, Heirloom Cherry
Tomatoes, Cucumber, Kalamata Olives,
Fresh Herbs, Crumbled Feta Cheese,
Red Onions, Oregano Vinaigrette

Classic Caesar Salad V
11.75 per guest
Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Parmesan Croutons
*Upgrade Your Caesar Salad: Grilled Chicken,
Steak or Shrimp* **Add 3**

À LA CARTE



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WARM APPETIZERS



Chicken Tenderloin Strips

14.75 per guest

Country Breaded Chicken Strips, Honey Mustard, Tangy Barbecue Sauce

Spicy Wings * AVG

13.75 per guest

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Vegetable Quesadillas V

13.25 per guest

Spinach, Mushroom, Onions, Pepper Jack Cheese, Avocado Crema, Smoky Tomato Salsa

Southwest Nacho Bar

12.25 per guest

Spicy Chili, Tomato and Green Chile Cheese Sauce, Sour Cream, Salsa Cruda, Jalapeño Peppers, Tortilla Chips

**If consumed without dips*

CHEF SPECIALTY ENTREÉS

Prepared in your suite by a member of our culinary team

Grilled Peppercorn Beef Tenderloin

51 per guest, minimum 12 guests

Creamy Horseradish Sauce, Dijon Mustard, Grilled Asparagus, Roasted Gem Potatoes

Farfalle & Penne Pasta

43 per guest, minimum 12 guests

Seasonal Vegetables, Shrimp, Chicken, Pancetta, Marinara, Alfredo, Garlic and Oil, Tomato Herb Focaccia

À LA CARTE



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CLASSICS



GRILLED ENTRÉE BOARDS

Char-Grilled Lemon Chicken Board

152.50, Serves 10

All-Natural Marinated and Grilled Chicken, Little Gem Potatoes, Grilled Vegetables

Mozzarella & Heirloom Tomato Board V

122.50, Serves 10

Seasonal Ripe Tomatoes, Grilled Vegetables, Garden Basil Pesto

Steakhouse Beef Tenderloin

30 per guest

Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Fingerling Potatoes, Broccolini, Baby Carrots, Mini Rolls

Tacos & Tostadas

21.50 per guest

Grilled Tenderloin, Citrus Marinade Pollo Asado, Borracho Beans, Salsa Verde, Salsa Roja, Guacamole, Lettuce, Sour Cream, Flour Tortillas, Corn Tostadas

CLASSIC SIDES

Three Cheese Mac V

8.25 per guest

Cavatappi Pasta, Three Cheese Sauce

Elote V AVG

8.25 per guest

Fire-Roasted Corn, Cotjia Cheese Lime, Mayo, Tajín

À LA CARTE



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HANDCRAFTED SANDWICHES



Lillie's Q Pulled Pork Sandwich

15.75 per person

Six-Hour Slow Smoked Pork, House-Made Coleslaw, Mini Brioche Rolls, Lillie's Q Smokey and Gold Barbecue Sauces

House-Made Italian Beef

14 per guest

Seasoned Au Jus, Grilled Peppers, Onions, Italian Hoagie Rolls, Spicy Giardiniera

The Authentic

13.25 per guest

Turkey, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Harvest Wheat Baguette

The Italian

12.75 per guest

Salami, Capicola, Ham, Tomato, Onion, Provolone, Lettuce, Giardiniera, Red Wine Vinaigrette, Olive Oil, Sesame Baguette

The Garden Sandwich

12 per guest

Roasted Peppers, Portobello Mushrooms, Zucchini, Yellow Squash, Hummus, Italian Hoagie Bread

BURGERS, SAUSAGES & DOGS

MINI HANDCRAFTED BURGERS

Steak Sliders

19.75 per guest

Steak Medallions, Herb Garlic Butter, Mini Sesame Brioche Bun

Double Double Cheeseburger

17.75 per guest

Beef Patties, American Cheese, Secret Sauce, Pickle, Potato Roll

Vienna All-Beef Chicago-Style Hot Dogs

13 per guest

Tomato, Onion, Relish, Sport Peppers, Pickle Spears, Celery Salt, Mustard, Poppy Seed Bun

Vienna Maxwell Street Polish

11.50 per guest

Caramelized Onions, Yellow Mustard, Fresh Rolls

MINI BURGER

16.95 per person

Chargrilled Plant-Based Burger, Leaf Lettuce, Vine Ripe Tomato, Cheddar Cheese, Chipotle Lime Aioli, Brioche Roll

À LA CARTE



All à la carte are for a minimum of 6 guests unless otherwise noted



SNACKS



Potato Chips & Gourmet Dip V

24.50, serves 12

Kettle-Style Potato Chips, Roasted Garlic
Parmesan Dip, French Onion Dip

Salsa & Guacamole Sampler V AVG

64, serves 12

Guacamole, Salsa Verde, Salsa Roja,
Tortilla Chips

Bottomless Snack Attack V 46

Snack Mix, Dry-Roasted Peanuts,
Pretzel Twists, Kettle-Style Potato Chips

Pretzel Twists V

16.25, serves 12

Pommery Mustard Dip

Snack Mix V

16, serves 12



Gourmet Popcorn V AVG

57 per gallon, serves 6-8

Sweet Caramel Crisp and Savory Cheese Corn



Buttery Stadium Popped Popcorn V AVG

21.75, serves 12



SWEET SPOT



LET THEM EAT CAKE!

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

Pink Lemonade Cake V 69, Serves 14

Four Layers of Swirled Bright Pink and Mellow Yellow Lemon Flavor Cake with a Vibrant Lemon Curd, Light Lemon Mousse Filling Light Yellow Vanilla Icing, Pink Border and Sprinkles.

Chocolate Rainbow Cake V 63, Serves 12

Five Bright and Colorful Layers of Vanilla Cake, Filled and Frosted with a Rich Chocolate Ganache, Rainbow Sprinkles

Six Layer Carrot Cake 63, Serves 14

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis' Cake V 56, Serves 12

Rich Chocolate G noise, Layered Chocolate Ganache, Candied Toffee

Chicago-Style Cheesecake V 53, Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

SUITE SWEETS

Gourmet Cookies & Brownies V 13 per guest, minimum 6 guests

Gourmet Cookies, Decadent Brownies





OUR FAMOUS DESSERT CART

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



Signature Desserts V

- Six Layer Carrot Cake
- Chocolate Rainbow Cake
- Chocolate Paradis’ Cake
- Chicago-Style Cheesecake
- Pink Lemonade Cake

Gourmet Dessert Bars V

- Rockslide Brownie
- Chewy Marshmallow Bar AVG
- Honduran Chocolate Manifesto Brownie AVG

Gourmet Cookies & Turtles V

- Chocolate Chunk
- Reese’s® Peanut Butter
- Milk Chocolate Turtles

Giant Taffy Apples V

- Peanut
- Loaded M&M’s®

Nostalgic Candies V

- Gummi® Bears AVG
- Plain M&M’s®
- Swedish Fish®
- Jelly Belly Sassy Sours®
- Mini Sour Worms

Dark Chocolate Liqueur Cups V

- Baileys® Original Irish Cream
- Amaretto
- Mr. Black’s Cold Brew 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.



BEER, ALES & ALTERNATIVES

Sold by the six-pack unless otherwise noted

Local Brewery Showcase

(6-pack 16oz) **65**
18th Street Brewery Best Patio Pils,
Candi Crushable, Seasonal Selection

High Noon Vodka & Soda

(4-pack) **60**
Black Cherry, Grapefruit, Pineapple,
Watermelon

Hoppy Days IPA package

(6-pack) **53**
3 Floyds Zombie Dust, Elysian Space
Dust, Goose Island Hazy Beer Hug

Goose Island Package

(6-pack) **49**
312 Urban Wheat, Full Pocket Pilsner, IPA

- Budweiser **45**
- Bud Light **45**
- Budweiser Zero (non-alcoholic) **45**
- Michelob ULTRA **45**
- Corona Extra **49**
- Corona Light **49**
- Modelo Especial **49**
- Stella Artois **49**
- Amstel Light **49**
- Blue Moon Belgian-Style Ale **49**

- Goose Island 312 Urban Wheat **49**
- Goose Island IPA **49**
- Goose Island Blackhawks Pale Ale (16oz) **49**
- Goose Island Bull & Goose West Side Ale (16oz) **49**
- Goose Island Hazy Beer Hug IPA **49**
- 3 Floyds Zombie Dust IPA **53**
- Elysian Space Dust IPA **53**
- Bud Light Hard Seltzer
Black Cherry **45**
- Corona Hard Seltzer Assorted Flavors
(12-pack) **93**

RESERVE WINES

Sold by the bottle

CABERNET SAUVIGNON

- Chimney Rock Elevage **202**
Napa Valley, California
- Caymus **183**
Napa Valley, California

- Silver Oak **176**
Napa Valley, California
- Cakebread Cellars **156**
Napa Valley, California



WHITE WINE

Sold by the bottle

SPARKLING / CHAMPAGNE

Veuve Clicquot ‘Yellow Label’ 130
Reims, France

Moët & Chandon Imperial Brut 122
Champagne, France

Chandon Brut 82
Napa Valley, California

La Marca Prosecco 73
Veneto, Italy

ROSÉ

Whispering Angel 67
Cotes de Provence, France

PINOT GRIGIO

Santa Margherita 85
Alto Adige, Italy

Castello Banfi San Angelo 73
Tuscany, Italy

SAUVIGNON BLANC

Cakebread 97
Napa Valley, California

Saint Clair 75
Marlborough, New Zealand

Duckhorn 75
Napa Valley, California

CHARDONNAY

Sequoia Grove 98
Napa Valley, California

Sonoma-Cutrer 75
Sonoma, California

Clos du Bois 60
Sonoma County, California

William Hill Estate 57
Central Coast, California

RED WINE

Sold by the bottle

PINOT NOIR

Van Duzer 85
Willamette Valley, Oregon

Belle Glos Clark & Telephone 84
Santa Barbara County, California

Louis Jadot 79
Burgundy, France

J Vineyards 74
Santa Barbara, California

MERLOT

Decoy 62
Sonoma County, California

William Hill Estate 55
Central Coast, California

CABERNET SAUVIGNON

Frank Family 104
Napa Valley, California

Sequoia Grove 102
Napa Valley, California

Quilt 82
Napa Valley, California

Frei Brothers Reserve 77
Napa Valley, California

William Hill Estate 64
Central Coast, California

Louis Martini 59
Sonoma County, California

OTHER REDS

Achaval Ferrer Quimera 105
Mendoza, Argentina

The Prisoner 99
Napa Valley, California

Don Miguel Gascon Malbec 54
Mendoza, Argentina

BEVERAGES



SPECIALTY DRINKS



Don Julio Margarita

185, (serves 12)
Don Juilo Blanco (750ml), Ripe Margarita Mix, Agave Syrup, Lime Wedges, Salt

Tito's Handmade Moscow Mule

140, (serves 12)
Tito's Handmade Vodka (1 liter), Barritt's Ginger Beer, Lime Wedges

Ketel One Bloody Mary

170, (serves 12)
Ketel One Vodka (1 liter), Ripe Bloody Mary Mix, Celery Salt, Tabasco, Worcestershire, Salami and Celery Sticks

Ketel One Espresso Martini

140, (serves 12)
Ketel One Vodka (1 liter), Owen's Espresso Martini Mix

LIQUOR

Sold by the liter bottle unless otherwise noted

VODKA

- Ciroc **107**
- Ciroc Passion **107**
- Ketel One **98**
- Ketel One Citroen **98**
- Ketel One Oranje **98**
- Ketel One Botanicals **98**
 - Grapefruit and Rose
 - Cucumber and Mint
 - Peach and Orange Blossom
- Tito's Handmade **97**
- Smirnoff **84**

GIN

- Nolet's (750ml) **101**
- Hendrick's **99**
- Tanqueray #10 **99**
- Tanqueray **94**

RUM

- Ron Zacapa 23 Year (750ml) **116**
- Captain Morgan Spiced **83**
- Captain Morgan White **83**

TEQUILA

- Don Julio 1942 (750ml) **280**
- Cincoro Anejo (750ml) **229**
- Casamigos Anejo **142**
- Casamigos Reposado **135**
- Casamigos Blanco **128**
- Don Julio Anejo (750ml) **120**
- Don Julio Reposado (750ml) **117**
- Don Julio Blanco (750ml) **114**
- Astral Blanco (750ml) **97**

BOURBON

- Woodford Reserve **113**
- Bulleit **101**
- Bulleit Rye **101**
- Few **99**

COGNAC / BRANDY

- Remy Martin VSOP **117**
- Ciroc VS **102**

SCOTCH

- Oban 14 Year (750ml) **136**
- The Macallan 12 Year (750ml) **133**
- Johnnie Walker Black **121**
- Johnnie Walker Red **113**

WHISKEY

- Crown Royal Reserve **129**
- Crown Royal **98**
- Crown Royal Apple **98**
- Roe & Co. (750ml) **98**
- Jack Daniel's **97**
- George Dickel 12 Year **82**

CORDIALS

- Baileys Original Irish Cream (750ml) **86**
- Disaronno Amaretto (750ml) **86**
- Mr. Black's Cold Brew (750ml) **86**

READY-TO-DRINK COCKTAILS

- Bulleit Manhattan (750ml) **93**
- Bulleit Old Fashioned (750ml) **93**

BEVERAGES



CHILL

Sold by the six-pack unless otherwise noted

SOFT DRINKS 19.25

- Pepsi
- Pepsi Zero Sugar
- Diet Pepsi
- Starry
- Mountain Dew
- Mug Root Beer
- Schweppes Ginger Ale
- Dole Lemonade

TEAS 7.75 per bottle

- Lipton Pureleaf Sweet Iced Tea
- Lipton Pureleaf Unsweetened Iced Tea
- Lipton Pureleaf Raspberry Iced Tea

WATER 23.25

- Ice Mountain

SPARKLING 28.25

- Sparkling Water

JUICES 17.25

- Ocean Spray Cranberry Juice
- Dole Orange Juice

ENERGY DRINKS 38.00

- RYSE FUEL Sour Blue
- RYSE FUEL Ring Pop® Berry Blast
- RYSE FUEL Baja Cooler

HOT BEVERAGES

12.25 per carafe

- Fresh-Roasted Regular Coffee

- Fresh-Roasted Decaffeinated Coffee

BAR SUPPLIES

- Ripe Bloody Mary Mix (750ml) 18.50
- Ripe Margarita Mix (750ml) 18.50
- Owen’s Espresso Martini Mixers (4-pack) 28

- Schweppes Club Soda 19
- Schweppes Tonic Water 19
- Barritt’s Ginger Beer 22

BEVERAGES



HOURS OF OPERATION

Location Premium Specialists 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.

Online ordering is available at www.SuiteEats.com/UnitedCenter

To reach a Representative, dial:
312-455-7419,
312-455-7420 or
312-455-7457

QUICK REFERENCE LIST

Levy Premium Specialist Representatives
312-455-7419,
312-455-7420 or
312-455-7457

Levy Accounting Department 312-455-7504

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.

Orders can also be received via e-mail at UCSuiteEats@LevyRestaurants.com and online at www.SuiteEats.com/UnitedCenter. Orders can be arranged with the assistance of a Premium Specialist Representative at 312-455-7419, 312-455-7420 or 312-455-7457.

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

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

1. Alcoholic beverages cannot be brought into or taken out of United Center.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to 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 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, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy Restaurants 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 receipt 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.

Because Levy exclusively furnishes all food and beverage products for the suites at the United Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

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, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. For further information and date availability please contact the Director of Sales at 312-455-7412.