

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

GARRETT BUTTERY POPPED POPCORN

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

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 fontina cheese, baby spinach, tomato, and lemon aioli

SEASONAL FRESH FRUIT

GARRETT BUTTERY POPPED POPCORN

POTATO CHIPS AND GOURMET DIP

Kettle-style potato chips with French onion dip

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 our favorite Lillie's Q barbecue sauces

TEXAS STYLE SAUSAGE

Traditional hot links stuffed with pimento cheese

BRISKET SANDWICH

Chopped smoked brisket served with brioche rolls

Q SALAD

Mixed greens, southern caviar, tomato, avocado, red onions, CB croutons, apple cider vinegar, and ranch

MAC & CHEESE

LILLIES'S Q ASSORTED KETTLE CHIPS

HONEY BUTTER FRIED CHICKEN

HBFC uses only cage free, antibiotic free, humanely raised chickens, Wisconsin honey and cheese and produced sourced from Midwest farms. 43 per person

THE "OG" FRIED CHICKEN SANDWICH

Fried chicken strips, candied jalapeno mayo, crunchy slaw

PIMENTO MAC & CHEESE

Made with Wisconsin cheddar and topped with bread crumbs

FRIED CHICKEN STRIPS

With honey butter and honey mustard dipping sauce

KALE AND CABBAGE SLAW

With freeze-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

À LA CARTE

COOL APPETIZERS

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

FARMERS MARKET DIPS, VEGGIES AND CROSTINI 11 PER PERSON
Fresh, crisp farm stand 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 crackers and honeys

SUSHI

SUNDA SUSHI 48 OR 96 PIECES

CLASSIC PLATTER 125/225
Shrimp Tempura, Negi Hamachi, California and Spicy Tuna Maki

SPECIALTY PLATTER 185/350
Spicy “Tail of Two Tunas”, Sunda Rainbow, Crunchy Pig-Hidden Lobster and Red Dragon Maki

SUSHI/NIGIRI PLATTER 205/385
Maguro (tuna), Smoked Salmon, Sake (salmon), Tako (octopus), Hamachi (yellowtail), Suzuki (striped bass), Kani (king crab) and Ebi (shrimp)

COMBINATION PLATTER 205/385
Sushi/Nigiri with Shrimp Tempura, California, Spicy “Tail of Two Tunas”, and Crunchy Pig-Hidden Lobster Maki

VEGAN PLATTER 125/225
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.

SOUTHWESTERN NACHO BAR 10.95 PER PERSON
Served hot with spicy chili, tomato and green chile cheese sauce, sour cream, salsa cruda and Jalapeno peppers.

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

LIGHTLIFE TENDERS 12.75 PER PERSON
Plant based tenders breaded and served with honey mustard and barbecue dipping sauces

LIGHTLIFE™
Lightlife™ plant-based meat is made from simple ingredients found in nature, including pea protein, coconut oil, and beet powder.

CLASSICS

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

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 tzatziki 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



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

FARFALLE AND PENNE PASTA 39.95 PER PERSON

Prepared to order with selections that include seasonal vegetables, shrimp, chicken and pancetta. Served with marinara, alfredo, or garlic & oil and accompanied by tomato herb focaccia bread.

SMOKED PRIME RIB OF BEEF 45.95 PER PERSON

Slow smoked prime rib served with gem potatoes and Brussels sprouts. Accompanied by horseradish, Bordelaise sauce and assorted rolls

GREENS AND GRAINS

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

TABBOULEH SALAD 8.00 PER PERSON

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

CHOPPED VEGETABLE SALAD 8.75 PER PERSON

Romaine and spinach with season vegetables, olives, and artichoke hearts 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

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

CLASSIC SIDES

All Classic Sides are served for a minimum of 6 people.

BUFFALO CAULIFLOWER 7 PER PERSON

Roasted and tossed in a spicy buffalo sauce

BRUSSELS SPROUTS 6.75 PER PERSON

Roasted with bacon and shallots

THREE CHEESE MAC 7 PER PERSON

Cavatappi pasta in a creamy sauce made from three cheeses

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

MAC AND CHEESE

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

CHICKEN TENDERS

Served with a barbecue dipping sauce

HANDCRAFTED SANDWICHES AND FLATBREADS

All Sandwiches and Flatbreads are served for a minimum of 6 people.

CHICKEN FLATBREAD SANDWICH 12.50 PER PERSON

Grilled marinated chicken, fontina cheese, baby spinach, tomato, and lemon aioli

ITALIAN SUB SANDWICH 13.00 PER PERSON

Grilled Caprese Flatbread Sandwich. Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread.

GRILLED CAPRESE FLATBREAD SANDWICH 11 PER PERSON

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread.

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

LILLIES 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 and Gold barbecue sauces

GRILLED CHICKEN SANDWICH 13 PER PERSON

With caramelized onions, melted Monterey jack cheese, and honey mustard aioli on a ciabatta roll

À LA CARTE

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 a brioche roll

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

LIGHTLIFE MINI BURGER 15.95 PER PERSON

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



Lightlife™ plant-based meat is made from simple ingredients found in nature, including pea protein, coconut oil, and beet powder.

VIENNA ALL BEEF CHICAGO STYLE HOT DOGS 11.25 PER PERSON

Served with all the traditional condiments

VIENNA MAXWELL STREET POLISH 10.25 PER PERSON

Grilled with caramelized onions, yellow mustard, and fresh rolls

FONTANINI BRATWURST 10.25 PER PERSON

Served with sauerkraut and mustard

FONTANINI ITALIAN SAUSAGE 12.25 PER PERSON

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

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 60 PER ORDER

House made fresh guacamole and salsa rojo with crisp tortilla chips

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

GARRETT BUTTERY POPCORN 14 PER BASKET

DRY-ROASTED PEANUTS 14.50 PER BASKET

SNACK MIX 14.25 PER BASKET

PRETZEL TWISTS 13.50 PER BASKET

With pommery mustard dip

POTATO CHIPS AND GOURMET DIP 17 PER BASKET

Kettle-style potato chips with French onion dip

GARRETT GOURMET POPCORN (GALLON) 50, SERVES 6-8

Caramel crisp and cheese mix

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 caramel and cheddar popcorn

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.

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

RAINBOW CAKE 60, SERVES 12

Five colorful layers of sponge cake with a buttercream frosting

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

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 STACK CAKE

66 PER ORDER, SERVES 14

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips

À LA CARTE

SUITE SWEETS

GOURMET COOKIES AND BROWNIES
11 PER PERSON, SERVED FOR
A MINIMUM OF 6 PEOPLE

A sweet assortment of gourmet cookies and brownies

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

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 and Peanut Butter and Chocolate Brownie Stack Cake

GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownies, Lemon Bars, and Marshmallow Bars with Brown Butter and Sea Salt

GOURMET COOKIES AND TURTLES

A sweet assortment of Chocolate Chip Cookies, Peanut Butter Cup Cookies, 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, DiSaronno® Amaretto 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



BEVERAGES

BEER BUNDLES

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

IPA BUNDLE 52
Elysian Space Dust IPA, Haymarket Hazy is Lazy IPA, Spiteful IPA

LOCAL CRAFT BUNDLE 52
Goose Island 312 Urban Wheat, 3 Floyds Zombie Dust Pale Ale, Bell's Lager of the Lakes Pilsner

BEER, ALES & ALTERNATIVES

(sold by the 6-pack)

LOCAL AND CRAFT

3 FLOYDS ZOMBIE DUST PALE ALE 47

BELL'S LAGER OF THE LAKES PILSNER 47

BLUE MOON BELGIAN-STYLE ALE 43

ELYSIAN SPACE DUST IPA 47

GOOSE ISLAND 312 URBAN WHEAT 43

GOOSE ISLAND IPA 43

HAYMARKET HAZY IS LAZY IPA 47

HAYMARKET
SPEAKERSWAGON PILSNER 47

SPITEFUL IPA 47

DOMESTIC

BUDWEISER AMERICAN LAGER 39

BUD LIGHT AMERICAN LAGER 39

MICHELOB ULTRA PALE LAGER 39

BUDWEISER ZERO
(NON-ALCOHOLIC) 39

IMPORT

AMSTEL LIGHT LAGER 43

CORONA EXTRA LAGER 43

CORONA LIGHT LAGER 43

CORONA PREMIER 43

HEINEKEN LAGER 43

MODELO ESPECIAL PILSNER 43

STELLA ARTOIS PALE LAGER 43

CIDERS AND SELTZERS

BUDWEISER HARD SELTZER
BLACK CHERRY 39

BUDWEISER HARD SELTZER
MANGO 39

VIRTUE CIDER 43

LIQUOR

VODKA

KETEL ONE 80

KETEL ONE CITROEN 80

KETEL ONE ORANJE 80

KETEL ONE BOTANICALS 80
Grapefruit and Rose
Cucumber and Mint
Peach and Orange Blossom

CIROC 89

CIROC APPLE 89

SMIRNOFF 66

TITO'S HANDMADE 79

GIN

TANQUERAY 75

TANQUERAY No.10 80

HENDRICK'S 80

NOLET'S 82

TEQUILA (750 ML)

DON JULIO REPOSADO 98

DON JULIO ANEJO 102

DON JULIO BLANCO 95

DON JULIO 1942 245

DELEON BLANCO 79

COGNAC

REMY MARTIN V.S.O.P. 101

CIROC V.S. 86

BOURBON

BULLEIT 83

BULLEIT RYE 83

FEW (750ML) 86

WOODFORD RESERVE 95

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

RUM

CAPTAIN MORGAN SPICED 72

CAPTAIN MORGAN WHITE 72

RON ZACAPA 23YR 105

CORDIALS

BAILEY'S IRISH CREAM 750ML 70

DISARONNO AMARETTO 70

MR. BLACK'S COLD BREW 750ML 70

SCOTCH

JOHNNIE WALKER RED 98

JOHNNIE WALKER BLACK 90

JOHNNIE WALKER BLUE 750ML 275

THE MACALLAN 12 YR 750ML 98

OBAN 14YR 750ML 113

J & B 82



BEVERAGES

RED WINE

CABERNET

- FRANK FAMILY CABERNET 91
Napa Valley, California
- SEQUOIA GROVE CABERNET 89
Napa Valley, California
- ORIN SWIFT PALERMO
CABERNET 85
Napa Valley, California
- THE HESS COLLECTION ALLOMI
CABERNET 72
Napa Valley, California
- OBERON CABERNET 64
Lake County, California
- FREI BROTHERS RESERVE
CABERNET 58
Napa Valley, California
- LOUIS MARTINI CABERNET 57
Sonoma, California
- WILLIAM HILL CABERNET 51
Central Coast, California

PINOT NOIR

- SANFORD PINOT NOIR 82
Sta Rita Hills, California
- LOUIS JADOT PINOT NOIR 62
Burgundy, France
- J VINEYARDS BLACK PINOT NOIR 57
Santa Barbara, California

MERLOT

- DECOY MERLOT 58
Sonoma County, California
- WILLIAM HILL MERLOT 51
Central Coast, California

OTHER REDS

- PARADUXX PROPRIETARY
RED BLEND 69
Napa Valley, California
- FEDERALIST RED BLEND 53
North Coast, California
- DON MIGUEL GASCON MALBEC 50
Mendoza, Argentina

RESERVE CABERNET
SAUVIGNON

- CHIMNEY ROCK "ELEVAGE"
CABERNET 200
Napa Valley, California
- CAYMUS CABERNET 170
Napa Valley, California
- STAG'S LEAP "THE LEAP"
CABERNET 167
Napa Valley, California
- SILVER OAK CABERNET 162
Alexander Valley, California
- CAKEBREAD CELLARS
CABERNET 142
Napa Valley, California

WHITE WINE

CHARDONNAY

- SONOMA CUTRER RUSSIAN RIVER
CHARDONNAY 69
Sonoma, California
- WILLIAM HILL CHARDONNAY 51
Central Coast, California
- RAMEY CHARDONNAY 73
Sonoma, California
- FRANCISCAN CHARDONNAY 58
Napa Valley, California

SAUVIGNON BLANC

- CAKEBREAD SAUVIGNON BLANC 80
Napa Valley, California
- PROVENANCE
SAUVIGNON BLANC 62
Napa Valley, California
- DUCKHORN SAUVIGNON BLANC 58
Napa Valley, California

OTHER WHITES

- SANTA MARGARITA PINOT GRIGIO 68
Alto Adige, Italy
- AIX ROSE 60
Provence, France
- COPPO MONCALVINA
MOSCATO D'ASTI 58
Piedmont, Italy
- CASTELLO BANFI
SAN ANGELO PINOT GRIGIO 56
Tuscany, Italy

SPARKLING

- TAITTINGER BRUT LA FRANCAISE 113
Reims, France
- PIPER HEIDSIECK
CUVEE BRUT 1785 92
Reims, France
- SCHRAMSBERG MIRABELLE
BRUT ROSE 70
North Coast, California
- LAMARCA PROSECCO 65
Veneto, Italy

CHILL

Sold by 6-pack unless otherwise indicated

NON-ALCOHOLIC

- 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

ICE MOUNTAIN BOTTLED
WATER 21.50

ICE MOUNTAIN SPARKLING WATER
27.50

- SEAGRAM'S SELTZER 18
- SEAGRAM'S TONIC WATER 18

ENERGY DRINKS

(sold by the 6-pack)

- CINTRON CLASSIC 36
- CINTRON CRANBERRY 36
- CINTRON CLASSIC SUGAR FREE 36

MISCELLANEOUS
BEVERAGES

- FRESH-ROASTED REGULAR COFFEE
9.50 PER CARAFE
- FRESH-ROASTED DECAFFEINATED
COFFEE 9.50 PER CARAFE

MIXERS AND
GARNISHES

- OCEAN SPRAY CRANBERRY JUICE 15
- MINUTE MAID ORANGE JUICE 15
- BARRITT'S GINGER BEER 39
- FINEST CALL BLOODY MARY MIX
LITER BTL 9.50
- FINEST CALL MARGARITA MIX
LITER BTL 9.50



SPECIALTY DRINKS

KETEL ONE BLOODY MARYS 150

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 145

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



TRY ONE TODAY!

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 suiteholders 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 cancelled (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 game is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

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 Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants 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.

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.