# Packages

All packages are for a minimum of 12 people unless otherwise noted

---

**Honey Butter Fried Chicken Package**

Take a tasty tour through the vibrant local food scene  **$1 per person**

- **Honey Butter Fried Chicken Package**
  - Take a tasty tour through the vibrant local food scene
  - 51 per person

  - HBFC uses only cage free, antibiotic free, humanely raised chickens, Wisconsin honey and cheese and produce sourced from Midwest farms

  - The Original Fried Chicken Sandwich
    - Fried Chicken Strips, Candied Jalapeño Mayo, Crunchy Slaw

  - Honey Butter Fried Chicken Package
    - HBFC uses only cage free, antibiotic free, humanely raised chickens, Wisconsin honey and cheese and produce sourced from Midwest farms

  - Pimento Mac & Cheese
    - Wisconsin Cheddar, Bread Crumbs

  - Fried Chicken Strips
    - Honey Butter, Honey Mustard Dipping Sauce

  - Kale and Cabbage Slaw
    - Freeze-Dried Raspberries, Sweet Tea Vinaigrette

  - HBFC Salad
    - Local Greens, Spiced Sunflower Seeds, Carrot and Celery Giardiniera, Sweet Tea Vinaigrette

  - Mini Corn Muffins
    - Honey Butter

---

**Fan Favorites Package**

The ultimate day at the event starts with the perfect package of fan favorites and our signature dishes **$6 per person**

- **Steakhouse Beef Tenderloin**
  - Black Pepper Seared, Red Onion, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula Assorted Rolls

- **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

- **Grilled Caprese Flatbread Squares**
  - Grilled Open-Face Flatbread, Fresh Mozzarella, Plum Tomatoes, Kalamata Olives, Fresh Basil, House-Made Pesto Dressing

- **Chefs Garden Vegetables**
  - Buttermilk Ranch Dressing

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

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

- **Garrett Buttery Stadium Popped Popcorn**

---

**HALL OF FAME PACKAGE**

This package scores big points with every fan! **$56 per person**

- **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

- **Fontanini Italian Beef**
  - Seasoned Au Jus, Grilled Peppers, Onions, Italian Hoagie Rolls, Spicy Giardiniera

- **Chicken Flatbread Sandwiches**
  - Grilled Marinaded Chicken, Fontina Cheese, Baby Spinach, Tomato, Lemon Aioli

- **Seasonal Fresh Fruit**
  - In-Season Fruits, Greek Yogurt Agave Orange Dip

- **Garrett Buttery Stadium Popped Popcorn**

- **Potato Chips and Gourmet Dip**
  - Kettle-Style Potato Chips, French Onion Dip

---

VEGETARIAN

VEGAN

AVOIDING GLUTEN
À La Carte
All à la carte are for a minimum of 6 people unless otherwise noted

**Cool Appetizers**

- **Butcher, Baker & Cheese Maker**
  13 per person
  Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Sliced Baguettes

- **Mediterranean Spreads**
  11.50 per person
  Traditional Garlic Herb Hummus, Tzatziki Sauce, Smoked Eggplant, Seasonal Vegetables, Crispy Pita Chips

- **Sushi**
  48 pieces
  Classic Platter 120
  Specialty Platter 180
  Sushi/Sashimi Platter 250
  Vegan Platter 120

- **Seasonal Fresh Fruit**
  11 per person
  In-Season Fruits, Greek Yogurt, Agave Orange Dip

- **Chef’s Garden Vegetables**
  10 per person
  Farmer’s Market Fresh Vegetables, Buttermilk Ranch

- **Chilled Shrimp Bucket**
  140, 30 pieces
  Poached Shrimp, Zesty Cocktail

**Warm Appetizers**

- **Spicy Wings**
  12.50 per person
  Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

- **Chicken Tenderloin Strips**
  13.75 per person
  Country Breaded Chicken Strips, Honey Mustard, Tangy Barbecue Sauce

- **Vegetable Spring Rolls**
  12.50 per person
  Napa Cabbage, Green Onion, Ginger, Jalapeño Marmalade, Chinese Hot Mustard Sauce

- **Southwestern Nacho Bar**
  11.50 per person
  Spicy Chili, Tomato and Green Chile Cheese Sauce, Sour Cream, Salsa Cruda, Jalapeño Peppers

- **Vegetable Quesadillas**
  12.50 per person
  Spinach, Mushroom, Onions, Pepper Jack Cheese, Avocado Crema, Smoky Tomato Salsa

- **Lightlife Tenders**
  13.75 per person
  Plant Based Breaded Tenders, Honey Mustard, Barbecue Sauce

**Greens**

- **Italian Chopped Salad**
  10.50 per person
  Chopped Lettuce, Grilled Chicken, Crisp Bacon, Pasta, Tomatoes, Red Onion, Gorgonzola Cheese, Honey Mustard Vinaigrette

- **Greek Salad**
  10.50 per person
  Chopped Romaine Hearts, Heirloom Cherry Tomatoes, Cucumber, Kalamata Olives, Fresh Herbs, Crumbled Feta Cheese, Red Onions, Oregano Vinaigrette

- **Charred Carrot & Pomegranate Salad**
  10.25 per person
  Baby Arugula, Chèvre Goat Cheese, Toasted Sunflower Seeds, Champagne Vinaigrette

- **Chopped Vegetable Salad**
  9.50 per person
  Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

- **Classic Caesar Salad**
  10.50 per person
  Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons
  Upgrade Your Caesar Salad: Grilled Chicken, Steak or Shrimp Add 3.00

---

**VEGETARIAN**

**VEGAN**

**AVOIDING GLUTEN**
### À La Carte

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

#### Classics

<table>
<thead>
<tr>
<th>GRILLED ENTRÉE BOARDS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Char-Grilled Lemon Chicken Board 150, Serves 10  All-Natural Marinated &amp; Grilled Chicken, Little Gem Potatoes, Grilled Vegetables</td>
</tr>
<tr>
<td>Mozzarella &amp; Heirloom Tomatoes Board 120, Serves 10  Seasonal Ripe Tomatoes, Grilled Vegetables, Garden Basil Pesto</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Steakhouse Beef Tenderloin</th>
</tr>
</thead>
<tbody>
<tr>
<td>25 per person  Black Pepper  Seared &amp; Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese  Crumbs, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Steak and Chicken Street Tacos</th>
</tr>
</thead>
<tbody>
<tr>
<td>21.50 per person  Fresh Limes, Corn Tortillas, Cilantro, Onion, Crispy Tortilla Chips, Guacamole, House-Made Salsa</td>
</tr>
</tbody>
</table>

| Fajitas Carne Asada and Pollo Al Carbon 19.50 per person  *Grilled Flank Steak, Peppers, Onions, Queso Fresco, Grilled Chicken, Chorizo, Chihuahua Cheese* |

### Classic Sides

| Three Cheese Mac 7.75 per person  Cavatappi Pasta, Three Cheese Sauce |
| Elote 7.75 per person  Fire Roasted Corn, Cotija Cheese, Lime, Mayo, Tajin |
| Buffalo Cauliflower 7.75 per person  Roasted Cauliflower, Spicy Buffalo Sauce |

### Chef Specialty Entrees

Prepared in your suite by a member of our culinary team

<table>
<thead>
<tr>
<th>Grilled Peppercorn Beef Tenderloin 48.95 per person, minimum of 12  Creamy Horseradish Sauce, Dijon Mustard, Grilled Asparagus, Roasted Gem Potatoes</th>
</tr>
</thead>
</table>

| Farfalle and Penne Pasta 40.95 per person, minimum of 12  Seasonal Vegetables, Shrimp, Chicken, Pancetta, Marinara, Alfredo, Garlic & Oil, Tomato Herb Focaccia Bread |

### Handcrafted Sandwiches & Flatbreads

<table>
<thead>
<tr>
<th>Milanesa Torta Sandwich 13 per person  Breaded Chicken, Kewpie Mayonnaise, Tomatoes, Shredded Lettuce, House-Made Escabeche, Telera Bread</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Fontanini Meatball Sandwich 13 per person  Marinara Sauce, Italian Hoagie Rolls, Shredded Provolone, Mozzarella, Parmesan</th>
</tr>
</thead>
</table>

| Grilled Caprese Sandwich 11.75 per person  Fresh Mozzarella, Plum Tomatoes, Fresh Basil, Kalamata Olives, Basil Aioli, Telera Bread |

<table>
<thead>
<tr>
<th>Lillie’s Q Pulled Pork Sandwiches 14.75 per person  6 Hour Slow Smoked Pork, House-Made Colestlaw, Mini Brioche Rolls, Lillie’s Q Smoky and Gold Barbecue Sauces</th>
</tr>
</thead>
</table>

| Chicken Flatbread Sandwich 13 per person  Grilled Marinated Chicken, Fontina Cheese, Baby Spinach, Tomato, Lemon Aioli |

- VEGETARIAN
- VEGAN
- AVOIDING GLUTEN
**Snacks**

**À La Carte**  
All à la carte are for a minimum of 6 people unless otherwise noted

**Burgers, Sausages & Dogs**

- **Lightlife Mini Burger** 16.95 per person  
  Chargrilled Plant-Based Burger, Lettuce, Vine Ripe Tomato, Cheddar Cheese, Chipotle Lime Aioli, Mini Brioche Bun

- **Johnsonville Bratwurst** 11 per person  
  Sauerkrout, Mustard, Brat Bun

- **Fontanini Italian Sausage** 12.75 per person  
  Sautéed Peppers and Onions, Giardiniera, Italian Hoagie Rolls

- **Vienna Maxwell Street Polish** 10.75 per person  
  Caramelized Onions, Yellow Mustard, Fresh Rolls

**MINI HAND-CRAFTED BURGERS**

- **Steak Slider** 18.95 per person  
  Steak Medallions, Herb Garlic Butter, Mini Sesame Brioche Bun

- **Double Double Cheeseburger** 16.95 per person  
  Beef Patties, American Cheese, Secret Sauce, Pickle, Brioche Bun

**Snack Mix, Dr. Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips**

- **Pretzel Twists with Pommery Mustard Dip** 15.50, Serves 12  
  Tomato, Onion, Relish, Sport Peppers, Pickle Spears, Celery Salt, Mustard, Poppy Seed Bun

**Healthy Snack Basket** 27, Serves 1-2  
Healthy & Avoiding Gluten Snack Options

**Gourmet Popcorn (Gal.)** 55, Serves 6-8

**Salsa & Guacamole Sampler** 62.50, Serves 12  
Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

**Bottomless Snack Attack** 44  
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

**Dry-Roasted Peanuts** 15.00, Serves 12

**Snack Mix** 15.25, Serves 12

**Pretzel Twists with Pommery Mustard Dip** 15.50, Serves 12

**Butterly Stadium Popcorn** 20, Serves 12

**Potato Chips & Gourmet Dip** 22, Serves 12  
Kettle-Style Potato Chips, French Onion Dip

**MINI HAND-CRAFTED BURGERS**

**VEGETARIAN**

**VEGAN**

**AVOIDING GLUTEN**

Levy Restaurants is just one call away and a Culinary or Premium Specialists 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.
Let Them Eat Cake!

**Chicago-Style Cheesecake**
50, Serves 10
Traditional Chicago-Style Cheesecake, Butter Cookie Crust

**Rainbow Cake**
60, Serves 12
Colorful Five-Layered Sponge Cake, Buttercream Frosting

**Six Layer Carrot Cake**
60, Serves 14
Our Signature Layered Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

**Chocolate Paradis' Cake**
53, Serves 12
Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

**Peanut Butter & Chocolate Brownie Stack Cake**
66, Serves 14
Chocolate Cake, Layered Peanut Butter French Crème, Chocolate Brownies, Gourmet Peanut Butter Chips

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

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**
- Six Layer Carrot Cake
- Rainbow Cake
- Chocolate Paradis' Cake
- Chicago-Style Cheesecake
- Peanut Butter & Chocolate Brownie Stack Cake

**Gourmet Dessert Bars**
- Rockslide Brownie
- Chewy Marshmallow Bar
- Honduran Chocolate Manifesto Brownie

**Gourmet Cookies & Turtles**
- Chocolate Chunk
- Reese’s® Peanut Butter
- Milk Chocolate Turtles

**Giant Taffy Apples**
- Peanut
- Loaded M&M’s®

**Nostalgic Candies**
- Gummi® Bears
- Plain M&M’s®
- Swedish Fish®

**Dark Chocolate Liqueur Cups**
- 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 candies will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

Suite Sweets

**Gourmet Cookies & Brownies**
11.75 per person, minimum of 6
Gourmet Cookies, Decadent Brownies

**Vegetarian**
- R

**Vegan**
- V

**Avoiding Gluten**
- A
### Beer, Ales & Alternatives

*Sold by the six-pack unless otherwise noted*

<table>
<thead>
<tr>
<th>Beer/Alternative</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td>42</td>
</tr>
<tr>
<td>Bud Light</td>
<td>42</td>
</tr>
<tr>
<td>Budweiser Zero (non-alcoholic)</td>
<td>39</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>42</td>
</tr>
<tr>
<td>Corona Extra</td>
<td>46</td>
</tr>
<tr>
<td>Corona Light</td>
<td>46</td>
</tr>
<tr>
<td>Corona Premier</td>
<td>46</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>46</td>
</tr>
<tr>
<td>Modelo Especial</td>
<td>46</td>
</tr>
<tr>
<td>Amstel Light</td>
<td>46</td>
</tr>
<tr>
<td>Blue Moon Belgian-Style Ale</td>
<td>46</td>
</tr>
<tr>
<td>Goose Island 312 Urban Wheat</td>
<td>46</td>
</tr>
<tr>
<td>Goose Island IPA</td>
<td>46</td>
</tr>
<tr>
<td>Goose Island Blackhawks Pale Ale</td>
<td>46</td>
</tr>
<tr>
<td>Goose Island Neon Beer Hug IPA</td>
<td>46</td>
</tr>
<tr>
<td>3 Floyds Zombie Dust Pale Ale</td>
<td>50</td>
</tr>
<tr>
<td>Elysian Space Dust IPA</td>
<td>50</td>
</tr>
<tr>
<td>Haymarket Hazy is Lazy IPA</td>
<td>50</td>
</tr>
<tr>
<td>Bud Light Hard</td>
<td>42</td>
</tr>
<tr>
<td>Seltzer Black Cherry</td>
<td>42</td>
</tr>
<tr>
<td>Bud Light Hard</td>
<td>42</td>
</tr>
<tr>
<td>Seltzer Cherry Limeade</td>
<td>42</td>
</tr>
<tr>
<td>Corona Hard Seltzer (12-PK) Assorted Flavors</td>
<td>90</td>
</tr>
<tr>
<td>Virtue Cider Michigan Brut</td>
<td>46</td>
</tr>
</tbody>
</table>

### White Wine

*Sold by the bottle*

**SPARKLING / CHAMPAGNE**
- **Veuve Clicquot Yellow Label**: Reims, France
- **Moët & Chandon Imperial Brut**: Champagne, France
- **Chandon Brut**: Napa Valley, California
- **LaMarca Prosecco**: Veneto, Italy

**ROSE**
- **Whispering Angel**: Côtes de Provence, France

**CHARDONNAY**
- **Sonoma-Cutrer**: Sonoma, California
- **Clos du Bois**: Sonoma County, California
- **William Hill**: Central Coast, California

**PINOT GRIGIO**
- **Santa Margherita**: Alto Adige, Italy
- **Castello Banfi San Angelo**: Tuscany, Italy

**SAUVIGNON BLANC**
- **Cakebread**: Napa Valley, California
- **Duckhorn**: Napa Valley, California

### Red Wine

*Sold by the bottle*

**PINOT NOIR**
- **Belle Glos Clark & Telephone**: Santa Barbara County, California
- **Louis Jadot**: Burgundy, France
- **J Vineyards**: Santa Barbara, California

**MERLOT**
- **Decoy**: Sonoma County, California
- **William Hill**: Central Coast, California

**CABERNET SAUVIGNON**
- **Frank Family**: Napa Valley, California
- **Sequioa Grove**: Napa Valley, California
- **Quilt**: Napa Valley, California
- **Frem Brothers Reserve**: Central Coast, California
- **Louis Martini**: Sonoma County, California

**RED BLENDS**
- **The Prisoner**: Napa Valley, California
- **Don Miguel Gascon Malbec**: Mendoza, Argentina

### Reserve Wines

- **Chimney Rock Elevage Cabernet Sauvignon**: Napa Valley, California
- **Caymus Cabernet Sauvignon**: Napa Valley, California
- **Silver Oak Cabernet Sauvignon**: Napa Valley, California
- **Cakebread Cellars Cabernet Sauvignon**: Alexander Valley, California
### Liquor

_Vodka_  
- Tito’s Handmade 94  
- Ketel One 95  
- Ketel One Citroen 95  
- Ketel One Oranje 95  
- Ketel One Botanicals 95  
  - Grapefruit and Rose  
  - Cucumber and Mint  
  - Peach and Orange Blossom  
- Ciroc 104  
- Ciroc Passion 104  
- Smirnoff 81  

_Gin_  
- Hendrick’s 96  
- Tanqueray 91  
- Tanqueray #10 96  
- Nolet’s (750ml) 98  

_Rum_  
- Captain Morgan Spiced 79  
- Captain Morgan White 79  
- Ron Zacapa 23yr (750ml) 112  

_Tequila_  
- Don Julio Blanco (750ml) 110  
- Don Julio Reposado (750ml) 113  
- Don Julio Añejo (750ml) 117  
- Don Julio 1942 (750ml) 275  
- Astral Blanco (750ml) 94  
- Cincoro Añejo (750ml) 225  

_SCotch_  
- Johnnie Walker Red 110  
- Johnnie Walker Black 118  
- The Macallan 12yr (750ml) 130  
- Oban 14yr (750ml) 133  

_WHiskey_  
- Jack Daniel’s 94  
- Crown Royal 95  
- Crown Royal Apple 95  
- Crown Royal Reserve 126  
- Roe & Co. (750ml) 116  
- George Dickel 12yr 80  

_Bourbon_  
- Woodford Reserve 110  
- FEW Bourbon (750ml) 96  
- Bulleit 98  
- Bulleit Rye 98  

### Cognac / Brandy

- Remy Martin VSOP 115  
- Ciroc VS 100  

### Cordials

- Baileys Original Irish Cream (750ml) 84  
- Disaronno Amaretto (750ml) 84  
- Mr. Black’s Cold Brew (750ml) 84  

### Ready To Drink Cocktails

- Bulleit Manhattan (750ml) 90  
- Bulleit Old Fashioned (750ml) 90  

### Specialty Drinks

**Don Julio Margaritas 180**  
Don Julio Blanco, Cointreau, Fresh Lime Juice, Agave, Lime Wedges, Salt  

**Ketel One Bloody Marys 165**  
Ketel One, Bloody Mary Mix, Celery Salt, Tabasco, Worcestershire, Salami and Celery Sticks  

**Tito’s Handmade Moscow Mule 160**  
Tito’s, Barritt’s Ginger Beer, Lime Wedges
### Beverages

#### Chill

<table>
<thead>
<tr>
<th>SOFT DRINKS</th>
<th>18.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepsi</td>
<td></td>
</tr>
<tr>
<td>Pepsi Zero Sugar</td>
<td></td>
</tr>
<tr>
<td>Diet Pepsi</td>
<td></td>
</tr>
<tr>
<td>Starry</td>
<td></td>
</tr>
<tr>
<td>Mountain Dew</td>
<td></td>
</tr>
<tr>
<td>Mug Root Beer</td>
<td></td>
</tr>
<tr>
<td>Schweppes Ginger Ale</td>
<td></td>
</tr>
<tr>
<td>Dole Lemonade</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TEAS</th>
<th>7.25/btl</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lipton Pure Leaf Brewed Tea, Sweet</td>
<td></td>
</tr>
<tr>
<td>Lipton Pure Leaf Brewed Tea, Unsweetend</td>
<td></td>
</tr>
<tr>
<td>Lipton Pure Leaf Brewed Tea, Raspberry</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SPARKLING</th>
<th>27.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Origin Sparkling Water</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>JUICES</th>
<th>16.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ocean Spray Cranberry Juice</td>
<td></td>
</tr>
<tr>
<td>Dole Orange Juice</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WATER</th>
<th>22.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Mountain</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ENERGY DRINKS</th>
<th>37</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cintron Classic</td>
<td></td>
</tr>
<tr>
<td>Cintron Cranberry</td>
<td></td>
</tr>
<tr>
<td>Cintron Sugar Free</td>
<td></td>
</tr>
</tbody>
</table>

#### Miscellaneous Beverages

<table>
<thead>
<tr>
<th>Fresh-Roasted Regular Coffee</th>
<th>11.50/carafe</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh-Roasted Decaffeinated Coffee</td>
<td>11.50/carafe</td>
</tr>
</tbody>
</table>

#### Mixers

<table>
<thead>
<tr>
<th>Ripe Bloody Mary Mix (750ml)</th>
<th>18</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ripe Margarita Mix (750ml)</td>
<td>18</td>
</tr>
<tr>
<td>Schweppes Club Soda (6pk)</td>
<td>18.50</td>
</tr>
<tr>
<td>Schweppes Tonic Water (6pk)</td>
<td>18.50</td>
</tr>
<tr>
<td>Barritt's Ginger Beer (6pk)</td>
<td>42</td>
</tr>
</tbody>
</table>

*Sold by the six-pack unless otherwise noted*
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.e-levy.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 UCSuiteteats@LevyRestaurants.com and online at www.e-Levy.com/UnitedCenter.

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 event 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 Premium Specialist Representatives can assist you with many other arrangements.

SMALLWARES AND SUPPLIES
Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, 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 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 Restaurants 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.