



# SUITE MENU

# PACKAGES

All packages serve minimum 12 guests unless otherwise noted



## CHICAGO CLASSICS PACKAGE ..... 77 PER GUEST

### Steak Sliders

Steak Medallions, Herb Garlic Butter, Mini Sesame Brioche Bun

### *Giordano's* Deep Dish Pizza

Cheese, Sausage, Pepperoni

### Vienna All-Beef

#### Chicago-Style Hot Dogs

Tomatoes, Onions, Relish, Sport Peppers, Pickle Spears, Celery Salt, Mustard, Poppy Seed Bun



### HBFC Chicken Strips

Honey Mustard

### Italian Chopped Salad

Chopped Lettuce, Grilled Chicken, Crispy Bacon, Pasta, Tomatoes, Red Onions, Gorgonzola Cheese, Honey-Mustard Vinaigrette

### Seasonal Fresh Fruit V AVG

In-Season Fruits and Berries

### *Garrett* Popcorn Garrett Mix® V AVG

Sweet CaramelCrisp and Savory CheeseCorn

### Potato Chips & Gourmet Dips V

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

## FAN FAVORITES PACKAGE ..... 67 PER GUEST

### Double Double Cheeseburger

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

### Vienna All-Beef

#### Chicago-Style Hot Dogs

Tomatoes, Onions, Relish, Sport Peppers, Pickle Spears, Celery Salt, Mustard, Poppy Seed Bun

### Chicken Tenderloin Strips

Country Breaded Chicken Strips, Honey Mustard, Tangy Barbecue Sauce, Buttermilk Ranch Dressing, Bang Bang Sauce, CopyCat Sauce, Garlic Parmesan, Cajun Spice Seasoning

### Seasonal Root Vegetables & Dips V

Spiced Beetroot & Goat Cheese Hummus, Roasted Carrot Dip, Naan Bread

### Classic Caesar Salad

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

### The Snack Attack V

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

### *Garrett* Stadium Buttery

#### Popped Popcorn V AVG

# PACKAGES All packages serve minimum 12 guests unless otherwise noted



## HALL OF FAME PACKAGE ..... 61 PER GUEST

**Chicken Tenderloin Strips**  
Country Breaded Chicken Strips, Honey Mustard, Tangy Barbecue Sauce, Buttermilk Ranch Dressing, Bang Bang Sauce, CopyCat Sauce, Garlic Parmesan, Cajun Spice Seasoning

**Vienna All-Beef Chicago-Style Hot Dogs**  
Tomatoes, Onions, 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, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Harvest Wheat Baguette

**Seasonal Fresh Fruit** VP AVG  
In-Season Fruits and Berries

**Garrett Stadium Buttery Popped Popcorn** V AVG

**Potato Chips & Gourmet Dips** V  
Kettle-Style Potato Chips, Roasted Garlic Parmesan Dip, French Onion Dip

## GAME DAY PACKAGE ..... 55 PER GUEST

**Vienna All-Beef Chicago-Style Hot Dogs**  
Tomatoes, Onions, Relish, Sport Peppers, Pickle Spears, Celery Salt, Mustard, Poppy Seed Bun

**Three Cheese Mac** V  
Cavatappi Pasta, Three Cheese Sauce, Toasted Breadcrumbs

**Seasonal Root Vegetables & Dips** V  
Spiced Beetroot & Goat Cheese Hummus, Roasted Carrot Dip, Naan Bread

**Pretzel Twists** V  
Pommery Mustard Dip

**Loaded Nacho Bar**  
Beef Barbacoa, Tomato and Green Chile Cheese Sauce, Sour Cream, Salsa Cruda, Jalapeño Peppers, Tortilla Chips



Add Chicken Tinga:  
**4 PER GUEST**

**Potato Chips & Gourmet Dips** V  
Kettle-Style Potato Chips, Roasted Garlic Parmesan Dip, French Onion Dip

# À LA CARTE

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



## COOL APPETIZERS

### Chilled Shrimp Cocktail <sup>AVG</sup>

142.50 PER ORDER • 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce

### Seasonal Fresh Fruit <sup>VP</sup> <sup>AVG</sup>

12.25 PER GUEST

In-Season Fruits and Berries

### Seasonal Root Vegetables & Dips <sup>V</sup>

15.25 PER GUEST

Spiced Beetroot & Goat Cheese Hummus,  
Roasted Carrot Dip, Naan Bread

### Butcher, Baker & Cheese Maker

15.25 PER GUEST <sup>AVG</sup>

Hand-Cut Cheeses, Sliced Meats,  
Artisan Chutneys, Mustards, Local Honey,  
Sliced Baguettes

## WARM APPETIZERS

### Chicken Tenderloin Strips

17.75 PER GUEST

Country Breaded Chicken Strips,  
Honey Mustard, Tangy Barbecue Sauce,  
Buttermilk Ranch Dressing, Bang Bang Sauce,  
CopyCat Sauce, Garlic Parmesan,  
Cajun Spice Seasoning

### Loaded Nacho Bar

13 PER GUEST

Beef Barbacoa, Tomato and Green Chile  
Cheese Sauce, Sour Cream, Salsa Cruda,  
Jalapeño Peppers, Tortilla Chips

Add Chicken Tinga: 4 PER GUEST

### Spicy Wings <sup>AVG</sup>

14.75 PER GUEST

Traditional Spicy Buffalo Sauce,  
Blue Cheese Dressing

### Three Cheese Mac <sup>V</sup>

9.50 PER GUEST

Three Cheese Sauce, Toasted Bread Crumbs

### Elote Quesadilla <sup>V</sup>

17.75 PER GUEST

Smoky Tomato Salsa, Avocado Crema

### Quesadilla Duo

17.75 PER GUEST

Beef Barbacoa, Ancho-Marinated Chicken,  
Salsa Cruda, Avocado Crema

# À LA CARTE

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



## SALADS

### Italian Chopped Salad

12.50 PER GUEST

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

### Greek Salad V AVG

12.50 PER GUEST

Chopped Romaine Hearts, Heirloom Cherry Tomatoes, Cucumber, Kalamata Olives, Fresh Herbs, Crumbled Feta Cheese, Red Onions, Oregano Vinaigrette

### Classic Caesar Salad

12.50 PER GUEST

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

*Upgrade Your Caesar Salad: Grilled Chicken, Shrimp* **ADD 4 PER GUEST**

### Bocconcini Tomato & Cucumber Salad V AVG

12.50 PER GUEST

Mozzarella, English Cucumbers, Grape Tomatoes, Red Wine Vinegar, Balsamic Glaze, Fresh Basil

## CHEF SPECIALTY ENTRÉES

### Grilled Peppercorn Beef Tenderloin AVG

53 PER GUEST, MINIMUM 12 GUESTS

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

### Farfalle & Penne Pasta

45 PER GUEST, MINIMUM 12 GUESTS

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

# À LA CARTE

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



## CLASSICS

### Mini Soft Twist Pretzel Board V

15.25 PER GUEST

Beer Cheese, Raspberry Mustard

### Mozzarella & Heirloom Tomato Board V AVG

122.50 PER ORDER, SERVES 10

Seasonal Ripe Tomatoes, Grilled Vegetables,  
Garden Basil Pesto

### Char-Grilled Lemon Chicken Board AVG

152.50 PER ORDER, SERVES 10

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

### Steak Frites Board

25 PER GUEST, MINIMUM 10 GUESTS

Wet-Aged Ribeye Prepared Medium,  
Maldon Sea Salt, Horseradish Cream,  
Potato Shoestrings, Grilled Asparagus

### Whiskey-Glazed Char Grilled Short Ribs

50 PER GUEST, MINIMUM 10 GUESTS

Horseradish Cream

### 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

22 PER GUEST

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

Substitute Jackfruit V

# À LA CARTE

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



## HANDCRAFTED SANDWICHES

### Lillie's Q Pulled Pork Sandwich

14.75 PER GUEST

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

### House-Made Italian Beef

14.75 PER GUEST

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

### The Italian

12.75 PER GUEST

Salami, Capicola, Ham, Tomatoes, Onions, Provolone Cheese, Lettuce, Giardiniera, Red Wine Vinaigrette, Olive Oil, Sesame Baguette

### The Authentic

13.25 PER GUEST

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



### The Garden Sandwich V

12 PER GUEST

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

## BURGERS, SAUSAGES & DOGS

### Steak Sliders

20.25 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

### IMPOSSIBLE® Mini Burger V

16.95 PER GUEST

Char-Grilled Plant-Based Burger, Leaf Lettuce, Vine Ripe Tomatoes and Cheddar Cheese, Chipotle Lime Äoli, Brioche Roll

### Vienna All-Beef

### Chicago-Style Hot Dogs

13.75 PER GUEST

Tomatoes, Onions, Relish, Sport Peppers, Pickle Spears, Celery Salt, Mustard, Poppy Seed Bun

### Vienna Maxwell Street Polish

13.75 PER GUEST

Caramelized Onions, Yellow Mustard, Fresh Rolls

# À LA CARTE

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



## SNACKS

### Potato Chips & Gourmet Dips V

25 PER GUEST, SERVES 12

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

### Salsa & Guacamole Sampler V AVG

64 PER ORDER, SERVES 12

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

### Bottomless Snack Attack V

46 PER ORDER

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

### Pretzel Twists V

16.25 PER GUEST

Pommery Mustard Dip

### Snack Mix

16 PER GUEST, SERVES 12

### *Garrett* Popcorn Garrett Mix V AVG

57 PER GALLON, SERVES 6 TO 8

Sweet CaramelCrisp and Savory CheeseCorn

### *Garrett* Stadium Buttery

### Popped Popcorn V AVG

21.75 PER ORDER, 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.

### Rainbow Cake v

**63 PER ORDER, SERVES 12**

Five Bright and Colorful Layers of Vanilla Cake, Rich Chocolate Ganache Frosting, Rainbow Sprinkles

### Lemon Meringue Cake

**69 PER ORDER, SERVES 14**

Five-Layers of Lemon Cake, Lemon Curd, Vanilla Icing, Dried Marshmallows, Lemon Bark

### Six-Layer Carrot Cake v

**63 PER ORDER, SERVES 14**

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

### Chocolate Paradis' Cake v

**56 PER ORDER, SERVES 12**

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

### Chicago-Style Cheesecake v

**53 PER ORDER, SERVES 10**

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

## SUITE SWEETS

### Gourmet Cookies & Brownies v

**13.50 PER GUEST, MINIMUM 12 GUESTS**

Gourmet Cookies, Decadent Brownies



### The Cookie Collection

**• 49 PER BOX**

We turned your favorite cakes into jumbo gourmet cookies:

- Red Velvet
- Lemon Meringue
- Carrot Cake
- Chocolate Paradis'

Each designer box includes one of each – devour solo or slice and share!

# SWEET SPOT



## 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
- Rainbow Cake
- Chocolate Paradis' Cake
- Chicago-Style Cheesecake
- Lemon Meringue 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 AVG

- Gummi® Bears
- 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
- Ketel One Espresso Martini

### Customized Desserts

We will provide personalized, decorated layer-cakes for your next celebration: birthdays, anniversaries, graduations, and more! 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



## BEERS, ALES & ALTERNATIVES

*Sold by the six-pack unless otherwise noted*

**3 Floyds Zombie Dust IPA • 59**

**Goose Island 312 Urban Wheat • 57**

**Goose Island IPA • 57**

**Goose Island  
Blackhawks Pale Ale** (16oz, 4-pack) • 57

**Goose Island Bull & Goose  
West Side Ale** (16oz, 4-pack) • 57

**Goose Island Hazy Beer Hug IPA • 57**

**Amstel Light • 55**

**Stella Artois • 55**

**Blue Moon Belgian Style Ale • 55**

**Corona Extra • 55**

**Corona Light • 55**

**Modelo Especial • 55**

**Budweiser • 51**

**Bud Light • 51**

**Michelob ULTRA • 51**

**Michelob ULTRA Zero • 51**

**Bud Light Hard Seltzer • 51**

Black Cherry

**High Noon Vodka Seltzer** (4-pack) • 46

Black Cherry, Grapefruit, Pineapple, Watermelon

### **Goose Island Package**

(six-pack, 12oz) • 55

- 312 Urban Wheat Ale
- Hazy Beer Hug IPA
- Full Pocket Pilsner

### **High Noon Vodka Seltzer**

(four-pack, 16oz) • 46

- Black Cherry
- Grapefruit
- Pineapple
- Watermelon

# BEVERAGES



## WHITE WINES SOLD BY THE BOTTLE

### SPARKLING / CHAMPAGNE

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**Taittinger Blanc de Blanc  
Champagne • 350**

Reims, France

**Veuve Clicquot 'Yellow Label' • 153**

Reims, France

**Taittinger La Francaise Brut • 150**

Reims, France

**Moet & Chandon Imperial Brut • 125**

Champagne, France

**Chandon Brut • 85**

Napa Valley, California

**La Marca Prosecco • 76**

Veneto, Italy

### ROSÉ

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**Taittinger Cuvee Prestige • 185**

Reims, France

**Whispering Angel • 70**

Côtes de Provence, France

### PINOT GRIGIO

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**Santa Margherita • 88**

Alto Adige, Italy

**Castello Banfi San Angelo • 76**

Tuscany, Italy

### SAUVIGNON BLANC

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**Cakebread • 100**

Napa Valley, California

**Duckhorn • 85**

Napa Valley, California

**Saint Clair • 78**

Marlborough, New Zealand

### CHARDONNAY

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**Rombauer • 130**

Carneros, Napa Valley, California

**Sonoma-Cutrer • 77**

Sonoma, California

**Clos Du Bois • 67**

Sonoma County, California

**William Hill Estate • 59**

Central Coast, California

# BEVERAGES



## RED WINES SOLD BY THE BOTTLE

### PINOT NOIR

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**Van Duzer • 88**

Willamette Valley, Oregon

**Belle Glos Clark & Telephone • 87**

Santa Barbara County, California

**Louis Jadot • 81**

Burgundy, France

**J Vineyards • 77**

Santa Barbara, California

### MERLOT

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**Decoy • 65**

Sonoma County, California

**William Hill Estate • 58**

Central Coast, California

### CABERNET SAUVIGNON

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**Sequoia Grove • 105**

Napa Valley, California

**Quilt • 85**

Napa Valley, California

**Smith and Hook Reserve • 80**

Paso Robles, California

**Frei Brothers Reserve • 80**

Napa Valley, California

**William Hill Estate • 67**

Central Coast, California

### RED BLENDS

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**The Prisoner • 102**

Napa Valley, California

**Don Miguel Gascon Malbec • 57**

Mendoza, Argentina

# BEVERAGES



## RESERVE WINES SOLD BY THE BOTTLE

### CABERNET SAUVIGNON

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**Chimney Rock Elevage • 205**

Napa Valley, California

**Rombauer • 202**

Napa Valley, California

**Caymus • 186**

Napa Valley, California

**Silver Oak • 179**

Napa Valley, California

**Cakebread Cellars • 159**

Napa Valley, California

## SPECIALTY DRINKS

**Don Julio Margarita**

**189 • SERVES 12**

Don Julio Blanco (1 liter), Ripe Margarita Mix, Agave, Lime Wedges, Salt

**Ketel One Bloody Mary**

**175 • SERVES 12**

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

**Dutch Mule**

**169 • SERVES 12**

Ketel One Vodka (1 liter), Barritt's Ginger Beer, Lime Wedges

# BEVERAGES



## LIQUOR SOLD BY THE LITER BOTTLE UNLESS NOTED

### VODKA

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- Ketel One • 105
- Ketel One Citroen • 105
- Ketel One Oranje • 105
- Ketel One Botanicals • 105
  - Grapefruit and Rose
  - Cucumber and Mint
  - Peach and Orange Blossom
- Smirnoff • 95
- Ciroc • 112
- Tito's Handmade • 105

### GIN

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- Hendrick's • 99
- Tanqueray #10 • 99
- Tanqueray • 96
- Aviation • 96
- Nolet's (750mL) • 105

### RUM

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- Ron Zacapa 23 Year (750mL) • 120
- Captain Morgan Spiced • 87
- Captain Morgan White • 87

### TEQUILA

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- Don Julio 1942 (750mL) • 299
- Cincoro Añejo (750mL) • 255
- Don Julio 1942 (375mL) • 160
- Casamigos Añejo • 145
- Casamigos Reposado • 140
- Casamigos Blanco • 133
- Don Julio Añejo (750mL) • 125
- Don Julio Reposado (750mL) • 122
- Don Julio Blanco • 117
- Astral Blanco (750mL) • 100

### BOURBON

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- Bulleit • 103
- Bulleit Rye • 103
- Woodford Reserve • 115
- Few • 101

### SCOTCH

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- Johnnie Walker Blue • 499
- Oban 14 Year (750mL) • 143
- Johnnie Walker Black • 129
- Johnnie Walker Red • 119

### WHISKEY

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- Crown Royal 12 Year • 129
- Crown Royal • 102
- Crown Royal Apple • 102
- Roe & Co. (750mL) • 100
- George Dickel 12 Year • 89
- Jack Daniel's • 102

### COGNAC / BRANDY

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- Ciroc VS • 105
- Remy Martin VSOP • 119

### CORDIALS

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- Baileys Original Irish Cream (750mL) • 90
- Disaronno Amaretto (750mL) • 90
- Mr. Black's Cold Brew (750mL) • 90

### READY-TO-DRINK COCKTAILS

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- Ketel One Espresso Martini (750mL) • 98
- Ketel One Cosmopolitan (750mL) • 98
- Bulleit Manhattan (750mL) • 98
- Bulleit Old Fashioned (750mL) • 98
- Crown Royal Black Cherry Whiskey Sour (750mL) • 98

# BEVERAGES



## CHILL SOLD BY THE SIX-PACK UNLESS NOTED

### Soft Drink • 24.50

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

### Teas • 9.25 PER BOTTLE

Lipton Pure Leaf Sweet Tea  
Lipton Pure Leaf Unsweetened Iced Tea  
Lipton Pure Leaf Raspberry Iced Tea

### Water

Culligan Canned Water • 26.50

### Sparkling • 30.50

### Juices • 18.50

Dole Cranberry Juice  
Dole Orange Juice

### RYSE Fuel Energy Drink • 44

Cherry Limeade  
Cotton Candy  
Sour Apple

## HOT BEVERAGES

**Fresh Roasted Regular Coffee**  
13 PER CARAFE

**Fresh Roasted Decaffeinated Coffee**  
13 PER CARAFE

## BAR SUPPLIES

**Ripe Bloody Mary Mix** (750mL) • 18.75

**Ripe Margarita Mix** (750mL) • 18.75

**Schweppes Club Soda** (six-pack) • 19.75

**Schweppes Tonic Water** (six-pack) • 19.75

**Barritt's Ginger Beer** (six-pack) • 24.75

# THE SCOOP

## 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 <http://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](mailto:UCSuiteEats@LevyRestaurants.com) and online at <http://SuiteEats.com/UnitedCenter>. Orders can be arranged with the assistance of a Guest Relations 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 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 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 for 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 312-455-7424.