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.

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
LILIES’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 ORIGINAL FRIED CHICKEN SANDWICH
Fried chicken strips, candied jalapeño 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**

Fresh, crisp farm stand vegetables and focaccia crostini with red pepper hummus, garlic parmesan and French onion dips

**CHILLED SHRIMP BUCKET**

Poached shrimp, zesty cocktail sauce with horseradish, and lemons

**FLATBREAD SQUARES SAMPLER**

- 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**

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

## 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 mustard and tangy barbecue sauces

**QUESADILLA DUO**

- **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

**LIGHTLIFE™ TENDERS**

12.75 PER PERSON

Plant based tenders breaded and served with honey mustard and barbecue dipping sauces

**SUSHI**

**SUNDA SUSHI**

48 OR 96 PIECES

**CLASSIC PLATTER**

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, shiitake, oshinko, avocado, asparagus, spring mix, ponzu), Cucumber, Asparagus, and Garden (basil, mango mizuna, avocado, asparagus, cucumber, Ponzu) Maki

## 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

**CARNE ASADA AND POLLO AL CARBON**

17.50 PER PERSON

Grilled skirt steak topped with peppers, onions, and queso fresco

**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

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

CHEF SPECIALTY ENTRÉES

These entrées are created to savor in your suite. All entrées 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 with spinach and grilled 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.

THREE CHEESE MAC 7 PER PERSON
Cavatappi pasta in a creamy sauce made from three cheeses.

BRUSSELS SPROUTS 6.75 PER PERSON
Roasted with bacon and shallots.

MAC AND CHEESE 8 PER PERSON
A little sports fan favorite! Tossed in a cheddar cheese sauce.

TASTE CLUB KIDS MEAL

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

MAC AND CHEESE

CHICKEN TENDERS

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.

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.

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.

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.

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.
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

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

DRIED 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

SWEET SPOT

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

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

CARRETT 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.

CHEOCOCAL 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

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

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)

<table>
<thead>
<tr>
<th>Local and Craft</th>
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<tbody>
<tr>
<td>3 Floyds Zombie Dust Pale Ale</td>
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<tr>
<td>Bell’s Lager of the Lakes Pilsner</td>
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<tr>
<td>Blue Moon Belgian-Style Ale</td>
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<tr>
<td>Elysian Space Dust IPA</td>
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<td>Goose Island 312 Urban Wheat</td>
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<td>Haymarket Hazy is Lazy IPA</td>
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<td>Speakerswagon Pilsner</td>
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<tr>
<td>Spiteful IPA</td>
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<td>Budweiser American Lager</td>
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<tr>
<td>Bud Light American Lager</td>
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<tr>
<td>Michelob Ultra Pale Lager</td>
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<tr>
<td>Budweiser Zero (Non-Alcoholic)</td>
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<td>Amstel Light Lager</td>
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<tr>
<td>Corona Extra Lager</td>
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<td>Corona Light Lager</td>
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<tr>
<td>Corona Premier</td>
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<td>Heineken Lager</td>
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<tr>
<td>Modelo Especial Pilsner</td>
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<tr>
<td>Stella Artois Pale Lager</td>
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### Ciders and Seltzers

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<tr>
<td>Budweiser Hard Seltzer Black Cherry</td>
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<td>Budweiser Hard Seltzer Mango</td>
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<tr>
<td>Corona Hard Seltzer (12-PK) Assorted Flavors</td>
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<td>Virtue Cider</td>
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### Liquor

#### Vodka

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<td>Ketel One</td>
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<td>Ketel One Citroen</td>
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<td>Ketel One Orange</td>
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<tr>
<td>Ketel One Botanicals</td>
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Grapefruit and Rose  
Cucumber and Mint  
Peach and Orange Blossom

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<td>Hendrick’s</td>
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<td>Nolet’s</td>
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#### Tequila (750 mL)

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<td>Don Julio Anejo</td>
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#### Whiskey

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<td>Crown Royal</td>
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<td>Jack Daniel’s</td>
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<td>George Dickel</td>
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<tr>
<td>Tullamore Dew</td>
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<td>Seagram’s 7 Crown</td>
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#### Rum

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<td>Captain Morgan Spiced</td>
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<td>Captain Morgan White</td>
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<td>Ron Zacapa 23yr</td>
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#### Cordials

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<td>Baileys Irish Cream</td>
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<tr>
<td>Disaronno Amaretto</td>
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<tr>
<td>Mr. Black’s Cold Brew</td>
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#### Scotch

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<td>Johnnie Walker Red</td>
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<td>Johnnie Walker Black</td>
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<td>Johnnie Walker Blue 750ml 275</td>
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<td>The Macallan 12 Year 750ml</td>
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<td>Oban 14 Year 750ml</td>
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<td>J &amp; B</td>
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### Bourbon

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<tr>
<td>Bulleit Rye</td>
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<td>Few (750ml)</td>
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### Cognac

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<tr>
<td>Ciroc V.S.</td>
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**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
- JJ 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**
- TAUTINGER 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**
- NON-ALCOHOLIC COCA-COLA 18
- DIET COKE 18
- COKE ZERO 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 DECAFTEINATED 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!
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 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 or your Guest Relations Representative or via e-mail at UCSuiteEats@LevyRestaurants.com, and for licensed suite holders to order online www.e-levy.com/UnitedCenter.

2. ORDERING BY EVENT
You may also place a beverage order when you place your food orders, by 2:00 p.m. CST two business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Guest Relations Representative or via e-mail at UCSuiteEats@LevyRestaurants.com, and for licensed suite holders to order online www.e-levy.com/UnitedCenter.

FOOD AND BEVERAGE ORDERING
In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, two business days prior to each event.

If for any reason a game is cancelled (cold, snow, rain, etc.) and the game 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 invoice with 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.