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**ONLINE ORDERING**

[suiteeats.com/unitedcenter](https://suiteeats.com/unitedcenter)

# PACKAGES



All packages serve 12 guests unless otherwise noted



## CHICAGO CLASSICS PACKAGE

75 per guest



### Steak Sliders

Steak Medallions, Herb Garlic Butter, Mini Sesame Brioche Buns

### Giordano’s Pizza

Cheese, Sausage, Pepperoni

### Vienna All-Beef Chicago-Style Hot Dogs

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

### HBFC Chicken Strips

Honey Butter, Honey Mustard

### Italian Chopped Salad

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

### Seasonal Fresh Fruit V AVG

In-Season Fruits and Berries

### Popcorn Chicago Mix V AVG

Sweet Caramel Crisp and Savory Cheese Corn

### Potato Chips & Gourmet Dip V

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

## FAN FAVORITES PACKAGE

63 per guest

### Double Double Cheese Burgers

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

### Vienna All-Beef Chicago-Style Hot Dogs

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

### Chicken Tenderloin Strips

Country Breaded Chicken Strips, Honey Mustard, Tangy Barbecue Sauce

### Chef’s Garden Vegetables V AVG

Farmstand Vegetables, Hummus, Buttermilk Ranch

### Classic Caesar Salad V

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

### The Snack Attack V

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

### Buttery Stadium Popped Popcorn V AVG

# PACKAGES



All packages are a minimum of 12 guests unless otherwise noted



## HALL OF FAME PACKAGE

59 per guest



### Chicken Tenderloin Strips

Country Breaded Chicken Strips, Honey Mustard, Tangy Barbecue Sauce

### Vienna All Beef Chicago-Style Hot Dogs

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

### Italian Beef

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

### The Authentic

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

### Seasonal Fresh Fruit V AVG

In-Season Fruits and Berries

### Buttery Stadium Popped Popcorn V AVG

### Potato Chips & Gourmet Dip V

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

## GAME DAY PACKAGE

51 per guest

### Vienna All-Beef Chicago-Style Hot Dogs

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

### Southwest Nacho Bar

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

### Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

### Chef's Garden Vegetables V AVG

Farmstand Vegetables, Hummus, Buttermilk Ranch

### Potato Chips & Gourmet Dip V

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

### Pretzel Twists V

Pommery Mustard Dip

# À LA CARTE



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



## COOL APPETIZERS



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

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

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

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

## SALADS



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

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

**Chopped Vegetable Salad** V<sup>2</sup> V AVG  
**11.75 per guest**  
Romaine, Spinach, Kalamata Olive, Red Onion,  
Cherry Tomato, Garbonzo Beans, Artichoke  
Hearts, Cucumber, Red Wine Vinaigrette

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

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

# À LA CARTE



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## WARM APPETIZERS



### Chicken Tenderloin Strips

14.75 per guest

Country Breaded Chicken Strips, Honey Mustard, Tangy Barbecue Sauce

### Spicy Wings \* AVG

13.75 per guest

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

### Vegetable Quesadillas V

13.25 per guest

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

### Southwest Nacho Bar

12.25 per guest

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

*\*If consumed without dips*

## CHEF SPECIALTY ENTREÉS

Prepared in your suite by a member of our culinary team

### Grilled Peppercorn Beef Tenderloin

51 per guest, minimum 12 guests

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

### Farfalle & Penne Pasta

43 per guest, minimum 12 guests

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

# À LA CARTE



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



## CLASSICS



### GRILLED ENTRÉE BOARDS

#### Char-Grilled Lemon Chicken Board

152.50, Serves 10

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

#### Mozzarella & Heirloom Tomato Board V

122.50, Serves 10

Seasonal Ripe Tomatoes, Grilled Vegetables, Garden Basil Pesto

### Steakhouse Beef Tenderloin

30 per guest

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

### Tacos & Tostadas

21.50 per guest

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

## CLASSIC SIDES

### Three Cheese Mac V

8.25 per guest

Cavatappi Pasta, Three Cheese Sauce

### Elote V AVG

8.25 per guest

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

# À LA CARTE



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## HANDCRAFTED SANDWICHES



### Lillie's Q Pulled Pork Sandwich

15.75 per person

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

### House-Made Italian Beef

14 per guest

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

### The Authentic

13.25 per guest

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

### The Italian

12.75 per guest

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

### The Garden Sandwich

12 per guest

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

## BURGERS, SAUSAGES & DOGS

### MINI HANDCRAFTED BURGERS

#### Steak Sliders

19.75 per guest

Steak Medallions, Herb Garlic Butter, Mini Sesame Brioche Bun

#### Double Double Cheeseburger

17.75 per guest

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

### Vienna All-Beef Chicago-Style Hot Dogs

13 per guest

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

### Vienna Maxwell Street Polish

11.50 per guest

Caramelized Onions, Yellow Mustard, Fresh Rolls

### MINI BURGER

16.95 per person

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

# À LA CARTE



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



## SNACKS



### Potato Chips & Gourmet Dip V

24.50, serves 12

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

### Salsa & Guacamole Sampler V AVG

64, serves 12

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

### Bottomless Snack Attack V 46

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

### Pretzel Twists V

16.25, serves 12

Pommery Mustard Dip

### Snack Mix V

16, serves 12



### Gourmet Popcorn V AVG

57 per gallon, serves 6-8

Sweet Caramel Crisp and Savory Cheese Corn



### Buttery Stadium Popped Popcorn V AVG

21.75, serves 12



# SWEET SPOT



## LET THEM EAT CAKE!

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

### Pink Lemonade Cake V 69, Serves 14

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

### Chocolate Rainbow Cake V 63, Serves 12

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

### Six Layer Carrot Cake 63, Serves 14

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

### Chocolate Paradis' Cake V 56, Serves 12

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

### Chicago-Style Cheesecake V 53, Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

## SUITE SWEETS

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

Gourmet Cookies, Decadent Brownies





## OUR FAMOUS DESSERT CART

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



### Signature Desserts V

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

### Gourmet Dessert Bars V

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

### Gourmet Cookies & Turtles V

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

### Giant Taffy Apples V

- Peanut
- Loaded M&M’s®

### Nostalgic Candies V

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

### Dark Chocolate Liqueur Cups V

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

### Customized Desserts

We will provide personalized, decorated layer-cakes for your next celebration: birthdays, anniversaries, graduations, etc.

*The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.*



## BEER, ALES & ALTERNATIVES

Sold by the six-pack unless otherwise noted

### Local Brewery Showcase

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

### High Noon Vodka & Soda

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

### Hoppy Days IPA package

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

### Goose Island Package

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

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

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

## RESERVE WINES

Sold by the bottle

### CABERNET SAUVIGNON

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

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



## WHITE WINE

Sold by the bottle

### SPARKLING / CHAMPAGNE

**Veve Clicquot ‘Yellow Label’ 130**  
Reims, France

**Moet & Chandon Imperial Brut 122**  
Champagne, France

**Chandon Brut 82**  
Napa Valley, California

**La Marca Prosecco 73**  
Veneto, Italy

### ROSÉ

**Whispering Angel 67**  
Cotes de Provence, France

### PINOT GRIGIO

**Santa Margherita 85**  
Alto Adige, Italy

**Castello Banfi San Angelo 73**  
Tuscany, Italy

### SAUVIGNON BLANC

**Cakebread 97**  
Napa Valley, California

**Saint Clair 75**  
Marlborough, New Zealand

**Duckhorn 75**  
Napa Valley, California

### CHARDONNAY

**Sequoia Grove 98**  
Napa Valley, California

**Sonoma-Cutrer 75**  
Sonoma, California

**Clos du Bois 60**  
Sonoma County, California

**William Hill Estate 57**  
Central Coast, California

## RED WINE

Sold by the bottle

### PINOT NOIR

**Van Duzer 85**  
Willamette Valley, Oregon

**Belle Glos Clark & Telephone 84**  
Santa Barbara County, California

**Louis Jadot 79**  
Burgundy, France

**J Vineyards 74**  
Santa Barbara, California

### MERLOT

**Decoy 62**  
Sonoma County, California

**William Hill Estate 55**  
Central Coast, California

### CABERNET SAUVIGNON

**Frank Family 104**  
Napa Valley, California

**Sequoia Grove 102**  
Napa Valley, California

**Quilt 82**  
Napa Valley, California

**Frei Brothers Reserve 77**  
Napa Valley, California

**William Hill Estate 64**  
Central Coast, California

**Louis Martini 59**  
Sonoma County, California

### OTHER REDS

**Achaval Ferrer Quimera 105**  
Mendoza, Argentina

**The Prisoner 99**  
Napa Valley, California

**Don Miguel Gascon Malbec 54**  
Mendoza, Argentina

# BEVERAGES



## SPECIALTY DRINKS



### Don Julio Margarita

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

### Tito's Handmade Moscow Mule

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

### Ketel One Bloody Mary

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

### Ketel One Espresso Martini

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

## LIQUOR

*Sold by the liter bottle unless otherwise noted*

### VODKA

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

### GIN

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

### RUM

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

### TEQUILA

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

### BOURBON

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

### COGNAC / BRANDY

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

### SCOTCH

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

### WHISKEY

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

### CORDIALS

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

### READY-TO-DRINK COCKTAILS

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

# BEVERAGES



## CHILL

Sold by the six-pack unless otherwise noted

### SOFT DRINKS 19.25

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

### TEAS 7.75 per bottle

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

### WATER 23.25

- Ice Mountain

### SPARKLING 28.25

- Sparkling Water

### JUICES 17.25

- Ocean Spray Cranberry Juice
- Dole Orange Juice

### ENERGY DRINKS 38.00

- Ryse Fuel Sour Blue
- Ryse Fuel Ring Pop® Berry Blast
- Ryse Fuel Baja Cooler

## HOT BEVERAGES

12.25 per carafe

- Fresh-Roasted Regular Coffee

- Fresh-Roasted Decaffeinated Coffee

## BAR SUPPLIES

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

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

# BEVERAGES



## HOURS OF OPERATION

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at [www.SuiteEats.com/UnitedCenter](http://www.SuiteEats.com/UnitedCenter)

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

## QUICK REFERENCE LIST

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

Levy Accounting Department 312-455-7504

## FOOD AND BEVERAGE ORDERING

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

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

If for any reason an event is canceled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the event is canceled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

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

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

## FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

## SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements. It's really one-stop shopping—balloons, floral arrangements, special occasion cakes—all designed to create unique event for you and your guests.

## SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: Knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

## SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

## PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

If a credit card is not charged on event day and pre-approved by Levy, an itemized invoice will be sent to the company address following our 15 day payment policy.

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

## EVENTS AT THE UNITED CENTER

The rich tradition at the United Center is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. For further information and date availability please contact the Director of Sales at 312-455-7412.