

UNITED  CENTER

SUITE MENU

Online Ordering | suiteeats.com/unitedcenter

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

**HONEY BUTTER
FRIED CHICKEN** 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 VG
In-Season Fruits and Berries

Garrett Popcorn Garrett Mix® V VG
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 VG

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

In-Season Fruits and Berries
- Garrett Stadium Buttery Popped Popcorn
- Potato Chips & Gourmet Dips

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

Cavatappi Pasta, Three Cheese Sauce, Toasted Breadcrumbs
- Seasonal Root Vegetables & Dips

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

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

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 AVG

142.50 PER ORDER • 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce

Seasonal Fresh Fruit VP AVG

12.25 PER GUEST

In-Season Fruits and Berries

Seasonal Root Vegetables & Dips V

15.25 PER GUEST

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

Butcher, Baker & Cheese Maker

15.25 PER GUEST AVG

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 AVG

14.75 PER GUEST

Traditional Spicy Buffalo Sauce,
Blue Cheese Dressing

Elote Quesadilla V

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

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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 or 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

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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

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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 Aioli, 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

V Vegetarian

Vp Vegan

AVG Avoiding Gluten

À LA CARTE

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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 G noise, 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



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
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BEVERAGES



WHITE WINES SOLD BY THE BOTTLE

SPARKLING / CHAMPAGNE

Veuve Clicquot 'Yellow Label' • 153
Reims, France

Moet & Chandon Imperial Brut • 125
Champagne, France

Chandon Brut • 85
Napa Valley, California

La Marca Prosecco • 76
Veneto, Italy

ROSÉ

Whispering Angel • 70
Côtes de Provence, France

PINOT GRIGIO

Santa Margherita • 88
Alto Adige, Italy

Castello Banfi San Angelo • 76
Tuscany, Italy

SAUVIGNON BLANC

Cakebread • 100
Napa Valley, California

Duckhorn • 85
Napa Valley, California

Saint Clair • 78
Marlborough, New Zealand

CHARDONNAY

Rombauer • 130
Carneros, 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

- 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

- Decoy • 65**
Sonoma County, California
- William Hill Estate • 58**
Central Coast, California

CABERNET SAUVIGNON

- 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

- The Prisoner • 102**
Napa Valley, California
- Don Miguel Gascon Malbec • 57**
Mendoza, Argentina

BEVERAGES



RESERVE WINES SOLD BY THE BOTTLE

CABERNET SAUVIGNON

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

Tito's Handmade Moscow Mule
169 • SERVES 12
Tito's Handmade Vodka (1 liter), Barritt's Ginger Beer, Lime Wedges

BEVERAGES



LIQUOR

SOLD BY THE LITER BOTTLE UNLESS NOTED

VODKA

- Cîroc • 112
- Tito's Handmade • 105
- 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

GIN

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

RUM

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

TEQUILA

- 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

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

SCOTCH

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

WHISKEY

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

COGNAC / BRANDY

- Remy Martin VSOP • 119
- Ciroc VS • 105

CORDIALS

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

READY-TO-DRINK COCKTAILS

- 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

- Apple Juice
- Dole Cranberry Juice
- Dole Orange Juice

RYSE Fuel Energy Drink • 44

- Baja Cooler
- Ring Pop Berry Blast
- Sour Blue

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 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.