

SUITE MENU

Online Ordering | suiteeats.com/unitedcenter



PACKAGES

All packages serve minimum 12 guests unless otherwise noted



CHICAGO CLASSICS PACKAGE

75 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 Butter, Honey Mustard

Italian Chopped Salad

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

Seasonal Fresh Fruit V VP 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

63 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

Chef's Garden Vegetables V AVG

Farmstand Vegetables, Hummus, Buttermilk Ranch

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

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 V 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 53 PER GUEST

Vienna All-Beef Chicago-Style Hot Dogs

Tomatoes, Onions, 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,
Toasted Breadcrumbs

Chef's Garden Vegetables V AVG

Farmstand Vegetables, Hummus,
Buttermilk Ranch

Potato Chips & Gourmet Dips 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 AVG

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

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

Chef's Garden Vegetables V AVG

11.50 PER GUEST

Farm Stand Vegetables, Hummus, Buttermilk Ranch

Jalapeño Artichoke Dip

12.50 PER GUEST

Cream Cheese, Pickled Jalapenos, Artichoke Hearts, Parmesan Cheese, Tortilla Chips

WARM APPETIZERS

Chicken Tenderloin Strips

15.75 PER GUEST

Country Breaded Chicken Strips, Honey Mustard, Tangy Barbecue Sauce

Spicy Wings AVG

14 PER GUEST

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing



Three Cheese Mac V

9.25 PER GUEST

Cavatappi Pasta, Three Cheese Sauce, Toasted Breadcrumbs

Vegetable Quesadillas V

13.50 PER GUEST

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

Southwest Nacho Bar

12.50 PER GUEST

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

À LA CARTE

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SALADS

Italian Chopped Salad

12.25 PER GUEST

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

BLT Salad

12.25 PER GUEST

Crisp Romaine, Crispy Bacon, Grape Tomatoes, Cheddar Cheese, Garlic Parmesan Croutons, Ranch Dressing

Greek Salad V AVG

12.25 PER GUEST

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

Classic Caesar Salad

12.25 PER GUEST

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

Upgrade Your Caesar Salad: Grilled Chicken, Shrimp **ADD 3 PER GUEST**

Bocconcini Tomato & Cucumber Salad V AVG

12.25 PER GUEST

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

CHEF SPECIALTY ENTRÉES

Grilled Peppercorn Beef Tenderloin AVG

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

Char-Grilled Lemon Chicken Board AVG

152.50 PER ORDER, SERVES 10

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

Mozzarella & Heirloom Tomato Board V AVG

122.50 PER ORDER, 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

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 PER GUEST

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



The Authentic

13.25 PER GUEST

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

The Italian

12.75 PER GUEST

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

13.50 PER GUEST

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

Vienna Maxwell Street Polish

13.50 PER GUEST

Caramelized Onions, Yellow Mustard, Fresh Rolls

À LA CARTE

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SNACKS

Potato Chips & Gourmet Dips 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, PER ORDER

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

Pretzel Twists V

16.25, SERVES 12

Pommery Mustard Dip

Snack Mix

16, 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

93 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 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 • 55

Goose Island IPA • 55

**Goose Island
Blackhawks Pale Ale** (16oz, 4-pack) • 55

**Goose Island Bull & Goose
West Side Ale** (16oz, 4-pack) • 55

Goose Island Hazy Beer Hug IPA • 55

Elysian Space Dust IPA • 55

Amstel Light • 52

Stella Artois • 52

Corona Extra • 52

Corona Light • 52

Modelo Especial • 52

Blue Moon Belgian Style Ale • 52

Budweiser • 48

Bud Light • 48

Budweiser Zero (non-alcoholic) • 48

Michelob ULTRA • 48

**Corona Hard Seltzer
Assorted Flavors** (12-pack) • 96

**Bud Light Hard Seltzer
Black Cherry • 48**

Local Brewery Showcase

(six-pack, 16oz) • 65

- 18th Street Brewery Best Patio Pils
- Hunter Stout
- Candy Crushable

Hoppy Days IPA Package

(six-pack, 12oz) • 55

- 3 Floyds Zombie Dust
- Elysian Space Dust
- Goose Island Hazy Beer Hug

Goose Island Package

(six-pack, 12oz) • 52

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

High Noon Vodka & Soda

(four-pack, 16oz) • 45

- Black Cherry
- Grapefruit
- Pineapple
- Watermelon

BEVERAGES



WHITE WINES SOLD BY THE BOTTLE

SPARKLING / CHAMPAGNE

Veuve Clicquot 'Yellow Label' • 150
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
Côtes 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

Duckhorn • 75
Napa Valley, California

Saint Clair • 75
Marlborough, New Zealand

CHARDONNAY

Rombauer • 125
Carneros, Napa Valley, California

Sonoma-Cutrer • 75
Sonoma, California

Clos Du Bois • 65
Sonoma County, California

William Hill Estate • 57
Central Coast, California

BEVERAGES



RED WINES 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

Rombauer • 199

Napa Valley, California

Frank Family • 104

Napa Valley, California

Quilt • 82

Napa Valley, California

Smith and Hook Reserve • 79

Paso Robles, California

Frei Brothers Reserve • 77

Napa Valley, California

William Hill Estate • 64

Central Coast, California

RED BLENDS

The Prisoner • 99

Napa Valley, California

Don Miguel Gascon Malbec • 54

Mendoza, Argentina

BEVERAGES



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

SPECIALTY DRINKS

Don Julio Margarita

187 • SERVES 12

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

Ketel One Bloody Mary

172 • SERVES 12

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

Tito's Handmade Moscow Mule

142 • SERVES 12

Tito's Handmade Vodka (1 liter), Barritt's Ginger Beer, Lime Wedges

Ketel One Espresso Martini

142 • SERVES 12

Ketel One Vodka (1 liter), Owen's Espresso Martini Mix

BEVERAGES



LIQUOR SOLD BY THE LITER BOTTLE UNLESS NOTED

VODKA

- Cîroc • 110
- Cîroc Passion • 110
- Tito's Handmade • 103
- Ketel One • 99
- Ketel One Citroen • 99
- Ketel One Oranje • 99
- Ketel One Botanicals • 99
 - Grapefruit and Rose
 - Cucumber and Mint
 - Peach and Orange Blossom
- Smirnoff • 90

GIN

- Nolet's (750mL) • 103
- Hendrick's • 99
- Tanqueray #10 • 99
- Tanqueray • 94
- Aviation Gin • 94

RUM

- Ron Zacapa
23 Year (750mL) • 118
- Captain Morgan Spiced • 85
- Captain Morgan White • 85

TEQUILA

- Don Julio 1942 (750mL) • 299
- Cincoro Anejo (750mL) • 250
- Casamigos Anejo • 144
- Casamigos Reposado • 137
- Casamigos Blanco • 130
- Don Julio Añejo (750mL) • 123
- Don Julio
Reposado (750mL) • 120
- Don Julio Blanco • 117
- Astral Blanco (750mL) • 97

BOURBON

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

SCOTCH

- Johnnie Walker Blue • 499
- Oban 14 Year (750mL) • 140
- Johnnie Walker Black • 125
- Johnnie Walker Red • 115

WHISKEY

- Crown Royal 12 Year • 129
- Crown Royal • 98
- Crown Royal Apple • 98
- Roe & Co. (750mL) • 98
- Jack Daniel's • 100
- George Dickel 12 Year • 85

COGNAC / BRANDY

- Remy Martin VSOP • 117
- Ciroc VS • 102

CORDIALS

- Baileys Original
Irish Cream (750mL) • 88
- Disaronno
Amaretto (750mL) • 88
- Mr. Black's
Cold Brew (750mL) • 88

READY-TO-DRINK COCKTAILS

- Bulleit
Manhattan (750mL) • 95
- Bulleit
Old Fashioned (750mL) • 95
- Ketel One
Espresso Martini (750mL) • 95
- Ketel One
Cosmopolitan (750mL) • 95
- Crown Royal Black Cherry
Whiskey Sour (750mL) • 95

BEVERAGES



CHILL SOLD BY THE SIX-PACK UNLESS NOTED

Soft Drink • 24

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

Teas • 8.50 PER BOTTLE

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

Water • 26

Culligan

Sparkling • 30

Juices • 18.25

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) • 18.50

Ripe Margarita Mix (750mL) • 18.50

Owen's Espresso Martini Mixers
(four-pack) • 28

Schweppes Club Soda (six-pack) • 19.50

Schweppes Tonic Water (six-pack) • 19.50

Barritt's Ginger Beer (six-pack) • 22

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.