



SUITE MENU



Online Ordering
SuiteEats.com/XcelEnergyCenter

Packages

All packages serve 12 guests



SPICY WINGS

MVP / 600

Bottomless

Freshly Popped Popcorn v

Potato Chips & Gourmet Dips v

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dips

Seasonal Fresh Fruit v avg

In-Season Fruits and Berries

Classic Caesar Salad v

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac v

Cavatappi Pasta, Three Cheese Sauce

Sheboygan Hot Dogs

Grilled Sheboygan Hot Dogs, Traditional Condiments, Potato Chips

Spicy Wings

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Nordy's Lodge / 700

Bottomless

Freshly Popped Popcorn v

Farmers Market Dips & Veggies v

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Maple & Bacon Baked Beans

Smoked Pork Belly, Brown Sugar, Yellow Mustard

Grilled Chicken Wings

Smoky Barbecue Dry Rub

Steak Kabobs

Sirloin Steak, Fingerling Potatoes, Bell Peppers, Red Onions

Fire Roasted Corn & Chickpea Salad

Sweet Corn, Chickpeas, Feta, Red Onions, Cherry Tomatoes, Fresh Herbs, Lemon Vinaigrette

Walleye Rolls

Fresh Walleye Salad, Chives, Miniature Grilled Split Top Buns

1ST INTERMISSION SNACK

S'Mores Dip

Chocolate, Caramelized Marshmallows, Berries, Graham Crackers

Pig's Eye Tavern / 675

Bottomless

Freshly Popped Popcorn v

French Onion Caviar Dip

Caramelized Onions, Sour Cream, Paddle Fish Roe, Potato Chips

Cobb Salad

Iceberg, Tomatoes, Bacon, Avocados, Bleu Cheese, Red Wine Vinaigrette

Potato Skins

Idaho Potatoes, Cheddar Cheese, Bacon, Chives, Seasoned Sour Cream

Dry Rub Wings

Fried Chicken Wings, Buffalo Sauce, Ranch Dressing

Bavarian Pretzels

Pub Mustard, White Cheddar Cheese Sauce

Sliced Whole Brisket

Smoked Brisket, Bread and Butter Pickles, Smoky Barbecue Sauce, Mini Rolls

1ST INTERMISSION SNACK

Fried Pickles

Dill Buttermilk Dipping Sauce

Packages

All packages serve 12 guests

Saint Paul Hospitality / 675

**Bottomless
Freshly Popped Popcorn** v

Pimento Cheese Dip v
Ritz Crackers, Bell Peppers,
Carrots, Celery

Chopped Cabbage Coleslaw v
Cabbage, Carrots,
Creamy Horseradish Dressing

Fresh Baked Biscuits
Honey Butter, Blackberry Jam

Baked Sweet Potatoes
Butter, Toasted Marshmallows, Chives

Picnic-Style Fried Chicken
Honey, Bread and Butter Pickles

Roasted Turkey Sandwiches
Apricot Ginger Chutney,
Havarti Cheese, Baguette

1ST INTERMISSION SNACK

Fried Green Tomatoes
Cajun Dill Buttermilk Dressing



**PICNIC-
STYLE FRIED
CHICKEN**



**CALIFORNIA
ROLL**

Rolls & Goals / 675

**Bottomless
Freshly Popped Popcorn** v

Cucumber & Peanut Salad v
Sesame Oil, Soy Sauce, Honey,
Toasted Chillies, Roasted Peanuts

Edamame Salad
Shelled Edamame, Shaved Carrots,
Cucumbers, Scallions,
Sesame Ginger Tamari Dressing

California Roll
Crab, Cucumbers, Avocado

Spicy Tuna Roll
Spicy Tuna, Cucumbers, Avocado,
Spicy Mayo

Tempura Shrimp Roll
Tempura Shrimp, Cucumbers, Avocado,
Sushi Sauce, Tempura Crunch

Crispy Dill Pickle Roll
Fried Pickle Spears, Cream Cheese,
Shaved Ham, Dill Buttermilk Sauce

Salmon Avocado Minnesota Roll
Smoked Salmon, Wild Rice,
Cream Cheese

Fried Rice
Onions, Scallions, Ginger, Garlic,
Soy Sauce

Teriyaki Chicken Skewers
Chicken Thighs, Soy Ginger Marinade,
Scallion Salad

1ST INTERMISSION SNACK

Shrimp Tempura
Tempura Battered Fried Shrimp

À La Carte

All à la carte items serve 12 guests
unless otherwise indicated



Cool Appetizers

Minnesota Nosh / 165

Locally Sourced Hand-Cut Cheeses, Sliced Meats, Artisan Chutney, Mustard, Local Honey

Farmers Market

Dips & Veggies v / 115

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Chilled Shrimp Cocktail avg

170 / 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Seasonal Fresh Fruit v avg / 130

In-Season Fruits and Berries

Cheddar Bacon Scallion Dip / 100

Cream Cheese, Cheddar Cheese, Bacon, Scallions, Potato Chips

Warm Appetizers

Loaded Nacho Bar avg / 145

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

- Beef Barbacoa / 35
- Chicken Tinga / 35

Chicken Tenders / 195

Buttermilk Ranch Dressing, Barbecue Sauce

Spicy Wings / 195

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Three Cheese Mac v / 130

Cavatappi Pasta, Three Cheese Sauce

Quesadilla Duo / 215

- Ancho-Marinated Chicken
Cilantro, Monterey Jack Cheese
- Carne Asada
Braised Brisket, Onions,
Oaxaca Cheese, Poblano Peppers

Avocado Crema, Salsa Roja

Potstickers & Spring Rolls / 180

Chicken Potstickers, Vegetable Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustard

Summit EPA Beer Cheese Dip / 100

Classic Creamy Beer Cheese Dip, Toasted Soft Pretzels

À La Carte

All à la carte items serve 12 guests unless otherwise indicated

Greens

Apple Farro Harvest Salad / 130

Granny Smith Apples, Farro, Arugula, Goat Cheese, Toasted Almonds, Dried Cranberries, Apple Cider Vinaigrette

Chopped Vegetable Salad / 130

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad / 125

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

- Grilled Chicken / 60

Bocconcini Tomato & Cucumber Salad / 120

Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad / 125

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons



BLT SALAD

Classics

Smokehouse Barbecue Board / 300

Smoked Chicken, Brisket, Market House Jalapeño and Cheese Curd Sausage, Pickled Red Onions, Carolina Gold Barbecue Sauce, Bread and Butter Pickles

Meatball Sliders / 180

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin / 500

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

Pajarito Street Tacos / 300

- **Beef Barbacoa**
Slow Roasted Beef, Roasted Red Peppers
- **Pork Cochinita Pibil**
Tomatillo Salsa Braised Pork

Crispy Tortillas, Cilantro, Lime, Queso Fresco, Pickled Red Onions, Salsa Verde, Salsa Arbol

Classic Sides

Colossal Double-Staffed Baked Potatoes / 300

Stuffed Idaho Potatoes, Butter, Green Onions, Mashed Potatoes, Cheddar Cheese

MINI BUFFALO CHICKEN SANDWICHES



Handcrafted Sandwiches

THE WALKING STICKS

Ham & Swiss / 180

Mustard Butter, Pretzel Baguette

Roast Beef / 180

Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

Roasted Turkey / 180

Apricot Ginger Chutney, Havarti Cheese, Baguette

Mini Buffalo Chicken Sandwiches / 185

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

Smoked Pork Sandwiches / 185

Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

Italian Beef Sandwiches / 180

Shaved Top Round, Gravy, Giardiniera, Mini French Rolls

À La Carte

All à la carte items serve 12 guests unless otherwise indicated

Burgers, Sausages & Dogs

Wild Onion Burgers / 300

Caramelized Onions, American Cheese, Dill Pickles, Mustard

IMPOSSIBLE® Mini Burgers v / 350

2 burgers per guest

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Buns

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme.

Sheboygan Hot Dogs / 180

Grilled Sheboygan Hot Dogs, Traditional Condiments, Potato Chips

Market House Jalapeño & Cheese Curd Sausages / 200

Pub Mustard, Caramelized Onions

Snacks

Big Win Pretzel Serves 4 to 6 / 75

16oz Jumbo Pretzel, Pub Mustard Beer Cheese Sauce

Salsa & Guacamole

Sampler v avg / 80

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

The Snack Attack v / 70

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

Bottomless

Freshly Popped Popcorn v / 40

Potato Chips &

Gourmet Dips v / 50

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dips

Dot's Homestyle Pretzels / 35

Original, Honey Mustard, Cinnamon Sugar

Pearson's Nut Rolls v / 40

St Paul's Own! Vanilla Nougat, Golden Caramel, Roasted Peanuts

Levy is just one call away and a Culinary or Premium Specialists 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.



POTATO
CHIPS &
GOURMET
DIPS

À La Carte

Let Them Eat Cake!

Chicago-Style Cheesecake v

Serves 10 / 115

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake v

Serves 12 / 130

Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake v

Serves 12 / 130

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six-Layer Carrot Cake v

Serves 14 / 130

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

Chocolate Paradis' Cake v

Serves 12 / 130

Rich Chocolate Gênoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake v

Serves 14 / 160

Five-Layer Lemon Cake, Lemon Curd, Vanilla Icing, Sour Lemon Bark, Toasted Mini Marshmallows

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

Suite Sweets

Suite Sweets serve 12 guests

Gourmet Cookies & Brownies v / 175

Gourmet Cookies, Decadent Brownies



CHICAGO-
STYLE
CHEESECAKE

Our Famous Dessert Cart

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

Signature Desserts v

Six-Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Chocolate Paradis' Cake, Chicago-Style Cheesecake, Lemon Meringue Cake

Gourmet Dessert Bars v

Rockslide Brownie, Toffee Crunch Blondie, Chewy Marshmallow Bar, Honduran Chocolate Manifesto Brownie avg

Gourmet Cookies And Turtles v

Reese's® Peanut Butter, Triple Chocolate Chunk, White and Milk Chocolate Turtles

Giant Taffy Apples v

Peanut, Loaded M&M's®

Nostalgic Candies v

Gummi® Bears, Jelly Belly® Sassy Sours, Mini Sour Worms, Peanut M&M's®, Plain M&M's®

Dark Chocolate Liqueur Cups v

Baileys® Original Irish Cream, Disaronno® Amaretto, Skrewball® Peanut Butter Whiskey, Kahlúa®

Customized Desserts

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

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

Beverages



Ready to Drink Cocktails & Seltzers

Sold by the six-pack

NÜTRL Orange / 62

NÜTRL Lime / 62

White Claw Raspberry / 62

Stilly Peach / 62

High Noon Pineapple / 62

High Noon Watermelon / 62

Cutwater Vodka Mule / 97

Cutwater Lime Margarita / 97

Cutwater Lemon Drop Martini / 97

Beer, Ales, & Alternatives

Sold by the six-pack

Budweiser / 46

Bud Light / 46

Michelob Golden Light / 46

Busch Light / 46

Miller Lite / 46

Coors Light / 46

Michelob ULTRA / 57

Summit EPA / 57

Heineken / 57

Stella Artois / 57

Corona Extra / 57

Modelo Especial / 57

Blue Moon Belgian White / 57

Sierra Nevada Hazy Little
Thing IPA / 57

Kona Big Wave / 57

Stone Delicious IPA / 57

New Belgium Voodoo Ranger IPA / 57

Leinenkugel's Summer Shandy / 57

Athletic Brewing Upside Dawn
Non-Alcoholic / 57

Wine



Sparkling & Rosé

Sold by the bottle

La Marca Prosecco / 62

Ferrari Brut / 72

Nicolas Feuillatte Brut / 65

Mumm Napa Brut Rosé / 72

Wycliff Brut Rosé / 48

La Fleur de Mer Rosé / 80

A to Z Wine Works Rosé / 75

White Wine

Sold by the bottle

REISLING

Chateau Ste. Michelle / 62

PINOT GRIGIO

Benvolio / 62

Woodbridge / 55

Proverb / 50

SAUVIGNON BLANC

Cakebread / 95

Kim Crawford / 82

7 Vines True North Blanc / 80

CHARDONNAY

Stags' Leap / 110

House of Brown / 82

Sonoma-Cutrer
Russian River Ranches / 82

Kendall-Jackson
Vintner's Reserve / 65

Woodbridge / 55

Proverb / 50

Red Wine

Sold by the bottle

PINOT NOIR

Belle Glos Clark & Telephone / 142

Argyle / 80

La Crema / 77

Meiomi / 72

MERLOT

Decoy by Duckhorn / 82

Murphy Goode / 60

Woodbridge / 55

CABERNET SAUVIGNON

Intercept / 100

JUSTIN / 90

Louis Martini / 72

Josh Craftsman's Collection / 65

Woodbridge / 55

Proverb / 50

RED BLENDS

The Prisoner / 142

Black Girl Magic / 95

Conundrum by Caymus / 82

7 Vines True North Red / 80

Liquor

Sold by the 750mL bottle unless otherwise indicated

Vodka

Grey Goose / 132

Ketel One / 102

Tito's Handmade / 102

New Amsterdam / 65

Gin

The Botanist / 150

Hendrick's / 130

Beefeater / 102

Bombay Sapphire / 100



Rum

Captain Morgan Spiced / 78

Bacardí Superior / 67

Tequila & Mezcal

Casamigos Anejo / 220

Casamigos Reposado / 180

Casamigos Blanco / 152

Hornitos Plata / 87

Patrón Silver / 140

Jose Cuervo Tradicional / 65

Whiskey & Bourbon

Uncle Nearest 1856 / 240

Basil Hayden's / 160

Buffalo Trace / 132

Crown Royal / 122

Jack Daniel's / 122

Jameson Irish / 122

Maker's Mark / 122

Woodford Reserve / 115

Jim Beam White Label / 80

Scotch

The Glenlivet 12 / 160

Johnnie Walker Black / 150

Dewar's White Label / 87

Cognac / Brandy

D'USSE / 160

Cordials

Amaro Nonino / 210

Aperol / 100

Baileys Irish Cream / 100

Campari / 125

Cointreau / 140

Fireball / 77

Grand Marnier / 130

Kahlúa / 115

Disaronno Amaretto / 115

Carpano Bianco Vermouth
375mL / 35

Carpano Classico Vermouth
375mL / 35

Carpano Antica Formula Vermouth
375mL / 40

Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks / 29

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Sprite Zero Sugar

Seagram's Ginger Ale

Barq's Root Beer

Minute Maid Lemonade

Water

Dasani Water 20oz. / 42

Glacéau Smartwater
20oz. / 48

Seagram's Tonic Water / 35

Seagram's Club Soda / 35

Sparkling / 48

Topo Chico Sabores are made with real fruit juice with a hint of herbal extracts, paired with the signature minerality & exceptional effervescence for an elevated taste on a healthier indulgence

Topo Chico Tangerine

Topo Chico Blueberry

Topo Chico Lime

Juices / 42

Minute Maid Cranberry Grape

Minute Maid Orange



Tea / 29

Gold Peak® Tea – Home Brewed Taste
You'll Love at First Sip™

Gold Peak Unsweetened (4-pack)

Miscellaneous Beverages

Fresh-Roasted Regular Coffee / 46

Fresh-Roasted Decaffeinated
Coffee / 46

Hot Chocolate / 46

Bar Supplies

Lovejoy's Bloody Mary Mix / 50

Owen's Ginger Beer (4-pack) / 32

Owen's Sparkling Cranberry
(4-pack) / 32

Owen's Margarita Mix (4-pack) / 32

Owen's Rio Red Grapefruit
(4-pack) / 32

Red Bull (4-pack) / 30

Red Bull Sugar Free (4-pack) / 30

Red Bull Red Edition Watermelon
(4-pack) / 30

Lemons / 8

Limes / 8

Tabasco Sauce / 12

Worcestershire / 15

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/XcelEnergyCenter>

To reach a Representative:
Dial / **651-726-8382** or
E-mail / wildsuites@Levyrestaurants.com

Quick Reference List

Levy Premium Specialist Representatives
/ **651-726-8382**

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 12:00 p.m. CST, two business days prior to each event.

Orders can also be received via e-mail at wildsuites@Levyrestaurants.com and online at <http://suiteeats.com/XcelEnergyCenter>. Orders can be arranged with the assistance of a Premium Specialist Representatives at **651-726-8382** during normal business hours.

If for any reason an event is cancelled (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 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 beverage may be purchased during the event through your Suite Attendant as well as through mobile ordering utilizing the QR code in your suite.

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

1. Alcoholic beverages cannot be brought into or taken out of Xcel Energy 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. 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 event 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 five business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

Smallwares and Supplies

Suites will be supplied with all 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 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.

Please note that all food, beverage and related items are subject to a 22% service charge (6.25% is the property of Levy and 15.75% is distributed to service employees) plus applicable sales tax. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Xcel Energy 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 Xcel Energy Center

The rich tradition at Xcel Energy 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. Over 8 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact our sales department at **651-726-8809**.