SAVOR

SUITE MENU

Wintrust Arena
WINTRUST
ARENA
The Classic

All items serve 12 guests unless otherwise specified. Highlighted items showcase our local selections.

Bottomless Popcorn

Housemade Snack Mix

Kettle Chips and Dip
Served with French Onion Dip

Italian Super Sub
Smoked ham, Genoa Salami, Prosciutto, Giardiniera and House Italian Dressing

Tortellini Pasta Salad
Tri-color Tortellini Pasta, Red Pepper, Onion, Tomato, with a Creamy Tomato Basil Vinaigrette

All Beef Hot Dogs
All Beef Hot Dogs, Neon Green Relish, Sport Peppers, Diced Tomatoes, Diced Onions, Mustard and Fresh Buns

Buffalo Chicken Wings
Traditional Naked Wings Fried Golden Crisp. Tossed in choice of Sauce: Buffalo, BBQ or Sweet Chili Sauce. Served with Carrots, Celery and Bleu Cheese Dipping Sauce

Smoked Pulled Pork Sliders
Housemade BBQ and Dixie Cole Slaw

Market Fresh Fruit Display
Artistically displayed Seasonal Fresh Cut Fruit

Gourmet Cookies
Housemade and served by the Dozen
El Demonio Azul

All items serve 12 guests unless otherwise specified. Highlighted items showcase our local selections.

Bottomless Popcorn

Housemade Snack Mix

Hummus Duo
Roasted Garlic Hummus and Sriracha Hummus with Marinated Olives with Feta and Crispy Pita

Southwestern Chopped Salad
Hearts of Romaine, Tomato, Cheddar Cheese, Scallion, Black Beans and Crispy Tortilla Strips served with Chipotle Ranch Dressing

Smoked Chicken Flautas
With Sour Cream and Pico de Gallo

Griddled Steak and Ancho Chicken Fajitas
Roasted Poblanos, Caramelized Onions served with Flour Tortillas, Pico De Gallo, Salsa and Sour Cream

Market Fresh Fruit Display
Artistically displayed Seasonal Fresh Cut Fruit

Triple-Chocolate Brownies
Creamy and Delicious and served by the Dozen
Snacks

All items serve 10-12 guests unless otherwise specified. Highlighted Items showcase our local selections.
• Available for Event Day Ordering

Housemade Snack Mix •
Pub Cheese & Pretzels •
Premium Mixed Nuts •
1 lb. of an Assortment of Cashews, Almonds, Pecans and Peanuts
Kettle Cooked Chips •
Served with French Onion Dip
Tortilla Chips •
Served with Pico de Gallo
Bottomless Popcorn •
Cold Starters

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**Hummus Duo**
Roasted Garlic Hummus and Sriracha Hummus with Marinated Olives with Feta and Crispy Pita Chips

**Market Fresh Fruit**
Artistically displayed Seasonal Fresh Cut Fruit

**Artisan Cheese Board**
Fine Selection of Local Cheeses, Flat Breads and Crackers

**Farmers Market Crudité**
Fresh Garden Vegetables and Herb Ranch Dressing

**Jumbo Shrimp Cocktail**
Served with Housemade Cocktail Sauce and Lemon Wedges
Hot Starters

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• Available for Event Day Ordering

Smoked Chicken Flautas
With Sour Cream and Pico de Gallo

Chicken Tenders •
Crispy Tenders served with Honey Mustard, Ranch and BBQ Dipping Sauces

Chicken Wings •
Traditional Naked Wings Fried Golden Crisp. Tossed in Choice of Sauce: Buffalo, BBQ or Sweet Chili Sauce. Served with Carrots, Celery and Bleu Cheese Dipping Sauces

Soft Pretzels •
Bavarian Style served with Mustard and Warm Cheese Dipping Sauces
6 per order

Spinach & Artichoke Dip
A Warm and Creamy Combination of Braised Artichokes and Baby Spinach with a Blend of Italian Cheeses served with Pita Chips
Between the Breads

All items serve 10-12 guests unless otherwise specified. Highlighted items showcase our local selections.
• Available for Event Day Ordering

HOT

Italian Beef
Herbed Jus, Pickled Vegetables, Fresh Hoagie Roll

Choose your Classic Slider •
Smoked Pulled Pork Slider with Housemade BBQ and Dixie Cole Slaw
All-Beef Cheeseburger Slider with Caramelized Onion and Sweet Pickle
Chopped BBQ Brisket Slider with Housemade BBQ and Dixie Cole Slaw
12 per Order

Hot Dogs •
All Beef Hot Dogs, Neon Green Relish, Sport Peppers, DICED Tomatoes, DICED Onions, Mustard and Fresh Buns

Bratwurst •
Grilled Bratwurst with Sauerkraut, Yellow and Spicy Mustard and Fresh Buns
Between the Breads

All items serve 10-12 guests unless otherwise specified. Highlighted items showcase our local selections.
• Available for Event Day Ordering

COLD

Italian Super Sub
Smoked Ham, Genoa Salami, Prosciutto, Giardiniera and Housemade Italian Dressing

Chicken Caesar Wraps
Grilled Chicken, Romaine, Shredded Parmesan, Caesar Dressing wrapped in Flour Tortilla

Turkey Club
Roasted Turkey, Smoked Bacon, Lettuce, Tomato and Avocado Mayonnaise
Pizza

Pizzas are 16”
Highlighted Items showcase our local selections.
• Available for Event Day Ordering

Cheese •
Three Cheese Blend

Pepperoni •
Classic

Meat Lovers •
Pepperoni, Ham, Bacon and Sausage

Garden Vegetable •
Mushrooms, Onion, Green Pepper and Black Olives
Salads

All items serve 10-12 guests unless otherwise specified. Highlighted items showcase our local selections.

• Available for Event Day Ordering

Griddled Steak and Ancho Chicken Fajitas
Roasted Poblanos, Caramelized Onions and Peppers served with Flour Tortillas, Pico de Gallo and Sour Cream

Tortellini Pasta Salad
Tri-color Tortellini Pasta, Red Pepper, Onion, Tomato, with a Creamy Tomato Basil Vinaigrette

Southwestern Chopped Salad
Hearts of Romaine, Tomato, Cheddar Cheese, Scallion, Black Beans and Crispy Tortilla Chips served with Chipotle Ranch Dressing

Garden Salad •
Baby Field Greens, Tomato, Sliced Red Onion, Cucumbers, Herbed Crouton with a Housemade Balsamic Vinaigrette

Caesar Salad •
Romaine, Shaved Parmesan, Herbed Croutons with a Classic Caesar Dressing
Sweets

All items serve 10-12 guests unless otherwise specified.
Highlighted items showcase our local selections.
• Available for Event Day Ordering

Eli’s Cheesecake Dippers
Eli’s Original Cheesecake hand dipped in Rich Bittersweet Chocolate and served on a stick

Carrot Cake
Grandma’s Classic

Gourmet Cookies •
Housemade and served by the Dozen

Triple-Chocolate Brownies •
Creamy and Delicious and served by the Dozen

Candy Land •
Plain and Peanut M&M’s, Skittles and Twizzlers

Special Occasion Cakes
Customized for your special day. Please consult with your Premium Manager.
Refresh

Soft Drinks
6 Pack: Pepsi, Diet Pepsi, Twist Mist, Diet Twist Mist, Mountain Dew, Aquafina Water, Ginger Ale, Tonic Water, Club Soda, Perrier

Hot Drinks
Coffee, Decaffeinate Coffee and Hot Water

American Lagers
Coors Light, Miller Lite, Budweiser, Bud Light

Import/Craft Beer
6 Pack: Blue Moon, Leinenkugel's Seasonal, Corona, Heineken, Brickstone McCormick Place Everyday Pale Ale, SOL

Non-Alcoholic Beverage
6 Pack: Sharp's
**White Wine**

- **Chardonnay**
  - Woodbridge Mondavi
  - California
  - Clos Du Bois
  - California

- **Sauvignon Blanc**
  - Woodbridge Mondavi
  - California
  - Kim Crawford
  - New Zealand

**Red Wine**

- **Riesling**
  - Dr. Loosen Riesling
  - Germany

- **Pinot Grigio**
  - Woodbridge
  - California

- **Bubbles**
  - Da Luca Prosecco
  - NV

**Pinot Noir**

- Woodbridge
- California
- Mark West
- California

**Merlot**

- Woodbridge
- California

**Cabernet Sauvignon**

- Woodbridge
- California
- Ravenswood
- California
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<th><strong>Vodka</strong></th>
<th><strong>Tequila</strong></th>
<th><strong>Scotch</strong></th>
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<td>Svedka</td>
<td>Sauza</td>
<td>Johnnie Walker Black</td>
<td>Bloody Mary Mix</td>
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<td>Ketel One</td>
<td>Patron</td>
<td>Johnnie Walker Red</td>
<td>Sweet n Sour Mix</td>
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<td>Orange Juice</td>
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<td><strong>Gin</strong></td>
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<td>Cranberry Juice</td>
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<td>Bombay Sapphire</td>
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<td>Bar Fruit</td>
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<td><strong>Rum</strong></td>
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<td>Lemons, Limes, Olives, Cherries</td>
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<td>Bacardi Silver</td>
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<td><strong>Bourbon</strong></td>
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<td>Woodford Reserve</td>
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Suite Information

Advance Ordering
Food and Beverage order and information may be received by emailing adempz@mccormickplace.com or calling 312-791-6997 during daily business hours from 9am to 4pm. Order forms will be sent and returned via email. On event days, (remove our) staff will be available to assist (remove you) from 9am until the conclusion of the event. To avoid confusion, please specify Suite Number, Suite Owner, date and time of the event for (remove which you are ordering) each order as well as the name and phone number of the party placing the order.

We encourage you to appoint one person to place all orders to develop more effective communication and to avoid duplication of orders. To ensure SAVOR will satisfy all of your food and beverage requirements, we request that all orders be placed by 12 noon three (3) business days prior to the event. Example: Monday for Friday, Tuesday for Saturday. Only the Event Day Menu will be available for orders after this time.

Event Day Menu
A separate event day menu is provided in each suite. Orders may be placed with your Suite Attendant. Event day ordering is providing as a convenience to your guests; however, it is mean to supplement the pre event order, not to replace it. Please allow 45 minutes for event day orders. Event day ordering will conclude during the middle of the 2nd Half or the beginning of intermission for other events. Last call for beverages from the Event day menu is Half Hour prior to the scheduled end of the game or event.
Personalized Services
On event days, a suite attendant will be assigned to your luxury suite. The attendant is there to take care of your food and beverage order and assist with your suite experience. These suite attendants are responsible for a group of suites.

If you desire a dedicated suite attendant or bartender to remain exclusively in your suite for an event, please contact your Premium Suites Manager at eleis@mccormickplace.com. Please allow 5 days notification to ensure your request can be accommodated. There is an additional fee for this service.

Payment Procedure
All suite orders must be paid in full by the end of each event. For your convenience, default credit cards can be assigned and charged each event. Default credit cards and a list of authorized signers can be placed on file in our Premium Suites Manager's office and used to settle your bill for future events.

Please contact eleis@mccormickplace.com to complete this form. This will eliminate the need for guests to provide payment individually. If guests need to provide payment on an event by event basis, they must do so with a credit card (Visa, MasterCard, Discover or American Express are accepted). This payment must be provided when the order is placed. Within 2 business days, final invoices will be emailed to the Admin for each Suite.

Administrative Fees
All food and beverage charges are subject to a 21.5% Administrative Fee. Of this 80.6% is distributed as a gratuity to employees. The remaining 19.4% is retained to defray administrative costs and is taxable.

Cancellation Fee
Should you need to cancel your event order, please contact our Suites Office at 312-791-6997. If your cancellation request is made at least 24 hours prior to your event, you will not be charged. If the request is not made within the 24-hour minimum, a 50% charge will be assessed on food and beverage and 100% of the attendant fee.

Alcoholic Beverages
SMG Food and Beverage LLC, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the laws and regulations of the State of Illinois. Therefore, in compliance with these laws, all alcoholic beverages must be supplied by SAVOR. Alcoholic beverages are not permitted to be brought in to or out of the Wintrust Arena.

Illinois State Law prohibits the consumption of alcoholic beverage by any person under the age of 21. It is the responsibility of the suite holder to ensure no minors or intoxicated persons consume alcoholic beverages in their suite.

Pre-ordered alcohol will be put in your suite prior to your arrival. Any left over beverages from the event will be locked up and must stay in the suite for future events.

Contact Us
Suite Sales 312-791-6997
Alicia Dempz
Premium Suites Manager
adempz@mccormickplace.com

We look forward to serving you at Wintrust Arena.
Gameday Menu

All items serve 10-12 guests unless otherwise specified.

Snacks

Housemade Snack Mix

Pub Cheese & Pretzels

Premium Mixed Nuts
1 lb. of an Assortment of Cashews, Almonds, Pecans and Peanuts

Kettle Cooked Chips
Served with French Onion Dip

Tortilla Chips
Served with Pico de Gallo

Bottomless Popcorn

Cold Starters

Market Fresh Fruit
Artistically displayed Seasonal Fresh Cut Fruit

Artisan Cheese Board
Fine Selection of Local Cheeses, Flat Breads and Crackers

Farmers Market Crudité
Fresh Garden Vegetables and Herb Ranch Dressing
Hot Starters
Chicken Tenders
Crispy Tenders served with Honey Mustard, Ranch and BBQ Dipping Sauces

Chicken Wings
Traditional Naked Wings Fried Golden Crisp. Tossed in choice of Sauce: Buffalo, BBQ or Sweet Chili Sauce. Served with Carrots, Celery and Bleu Cheese Dipping Sauce

Soft Pretzels
Bavarian Style served with Mustard and Warm Cheese Dipping Sauces 6 per order

Between The Breads

Hot Dogs
All Beef Hot Dogs, Neon Green Relish, Sport Peppers, Diced Tomatoes, Diced Onions, Mustard and Fresh Buns

Bratwurst
Grilled Bratwurst with Sauerkraut, Yellow and Spicy Mustard

Choose your Classic Slider
Smoked Pulled Pork Slider with Housemade BBQ and Dixie Cole Slaw
All-Beef Cheeseburger Slider with Caramelized Onion and Sweet Pickle
Chopped BBQ Brisket Slider with Housemade BBQ and Dixie Cole Slaw

12 per Order

Italian Super Sub
Smoked Ham, Genoa Salami, Prosciutto, Giardiniera and Housemade Italian Dressing

Chicken Caesar Wraps
Grilled Chicken, Romaine, Shredded Parmesan, Caesar Dressing wrapped in Flour Tortilla

Turkey Club
Roasted Turkey, Smoked Bacon, Lettuce, Tomato and Avocado Mayonnaise

Pizza
Cheese
Three Cheese Blend
Pepperoni
Classic
Meat Lovers
Pepperoni, Ham, Bacon and Sausage

Garden Vegetable
Mushrooms, Onion, Green Pepper and Black Olives

Salad

Garden Salad
Baby Field Greens, Tomato, Sliced Red Onion, Cucumbers, Herbed Crouton with a Housemade Balsamic Vinaigrette

Caesar Salad
Romaine, Shaved Parmesan, Herbed Croutons with a Classic Caesar Dressing

Sweets

Gourmet Cookies
Housemade and served by the Dozen

Triple-Chocolate Brownies
Creamy and Delicious and served by the Dozen

Candy Land
Plain and Peanut M&M's, Skittles and Twizzlers