



**EATING IS
NOT A
SPECTATOR
SPORT**

e-levy



PACKAGES

All Packages 55.00 Per Person. Served for a Minimum of 12 People

ROSIE’S KICKIN Q’ BARBECUE PACKAGE

Rosie knows barbecue and serves up everything with a kick, from traditional barbecue items to fresher fare; you’re gonna love it.

SANDWICHES

- PULLED CHICKEN
Brined and slow-smoked, hand-pulled and tossed in sweet vinegar barbecue sauce
- PULLED PORK
Hand-rubbed with our house dry rub and slow-smoked for 14 hours over smoldering hickory wood with fresh rolls

Served with potato chips and fresh rolls

SLOW SMOKED BRISKET

Choice beef brisket rubbed with our blend of spices smoked overnight to perfection

SMOKEHOUSE BAKED BEANS

Sugar, spice and 6 hours in the smoker

HONEY CHEDDAR CORNBREAD

Grilled sweet corn, sharp cheddar cheese and honey

HORSERADISH SLAW

Shaved green cabbage, carrots and green onions tossed in a sweet-and-sour horseradish dressing

FIRE ROASTED MAC AND CHEESE

Creamy blend of sharp cheddar and American cheeses with a little crunch on top

HOUSE SAUCES

- ARKANSAS SWEET VINEGAR
Tomatoes, distilled vinegar, brown sugar, onions, Worcestershire and cracked black pepper
- SMOKING HOT AND SWEET
Tomatoes, distilled vinegar, Sriracha, onions, brown sugar, fresh navel oranges and cracked black pepper
- 3 MUSTARD
Dijon, stone-ground and yellow mustards, distilled vinegar, onions, brown sugar and cracked black pepper

MADE IN MINNESOTA

An updated take on some of the fun food Chef Kyle grew up with at family gatherings and potlucks. It’s comfort food meets nostalgia; an ode to family and good home cooking!

TACO DIP

Creamy taco spiced dip with shredded lettuce, tomatoes, black olives and shredded cheddar, served with Doritos for dipping

CHEFS GARDEN VEGETABLES

Farmers market fresh vegetables, buttermilk ranch dip

WALDORF SALAD

Fresh apples, grapes, celery and walnuts tossed in a creamy dressing

PAT’S BROCCOLI SALAD

Crisp broccoli tossed with bacon, cranberries, red onion, tomato, cheddar cheese in a sweet and tangy dressing

CHICKEN AND WILD RICE SOUP

Roasted chicken, carrots, onion, celery, wild rice and fresh herbs. A Minnesota mainstay

FAN FAVORITES

FRESHLY POPPED POPCORN

SALSA AND GUACAMOLE SAMPLER

House-made fresh guacamole, cowboy caviar salsa and roja ghost pepper salsa with crisp tortilla chips

THE SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

CHEFS GARDEN VEGETABLES

Farmers market fresh vegetables, buttermilk ranch dip

CLASSIC CAESAR SALAD

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing

FRAN’S CHEESEY POTATOES

Chef Kyle’s grandma called it “dairy bake”... hopefully they stack up to yours

CHICKEN POT PIE

Shredded chicken, carrots, peas, and rich gravy tucked under a buttery, flaky, delicious crust in a big cast iron skillet

BEVERLY’S POT ROAST

Roast beef, onions, carrots, potatoes and fresh herbs cooked overnight and served right out of the crock pot

PRETZEL SALAD

Jell-O and fresh whipped cream layered on top of a salty, buttery and crunchy pretzel crust

DEBBIE’S PEANUT BRITTLE

A family recipe, old fashioned salty and sweet candy

SPICY CHICKEN WINGS

Everyone’s favorite! Traditional Buffalo style chicken wings served with blue cheese dressing

CHAR GRILLED BURGERS

Juicy, half pound hamburgers with sauteed mushrooms and onions. Served with leaf lettuce, tomatoes, red onions, smoked cheddar, Pepper Jack and Swiss cheeses, fresh kosher pickles, mayonnaise, ketchup, whole grain mustard and freshly baked buns

HOT DOGS

Served with traditional condiments and potato chips

Meet your Chef:

EXECUTIVE CHEF KYLE BOWLES

Chef Kyle was raised in Minnesota, a long culinary journey has brought him to the Xcel Energy Center. Playing on local favorites Kyle’s Italian heritage shines through. A passionate hockey fan, Kyle’s talents are right at home in the arena.

Say hi and follow on social media!



@bowlesatlarge



PACKAGES

All Packages 55.00 Per Person. Served for a Minimum of 12 People

ITALIAN PIZZETTE PACKAGE

Mini Pizzette, Calzonnetto and Pie Hand-crafted, baked and served warm.

MARGHERITA PIZZETTE

Fresh Mozzarella, tomato, basil (5 each)

FOUR SEASONS PIZZETTE

Two cheese blend, prosciutto, marinated artichoke, roasted mushroom, sun-ripened olives (5 each)

BABY SPINACH AND THREE CHEESE PIE

Spiced ricotta, Romano cheese (5 each)

TRADITIONAL CHEESE CALZONNETTO

Tomato basil sauce (5 each)

CHARGRILLED ROPE ITALIAN SAUSAGE

Caramelized sweet peppers and onions

ROSEMARY FOCACCIA

Olive oil

SICILIAN OLIVE SALAD

Roast garlic, red onion, orange zest, parsley

BABY FENNEL AND TOMATO SALAD

Apple cider vinaigrette

FRESH MOZZARELLA AND VINE RIPENED TOMATO

Lemon basil oil, balsamic

VIVA MN

Fresh ingredients curated from our bodega. Hand-crafted salsa and guacamole. We put together a sampling of some of our favorites to help bring a little zip in to your suite.

FRESHLY POPPED POPCORN

SOUTHWESTERN NACHO BAR

Fresh house-made tortilla chips, queso blanco, chili con carne, sour cream, jalapenos, fresh made salsas and guacamole

WHOLE GRAIN SALAD

Quinoa, brown rice, corn, arugula, grape tomatoes and chimichurri

CAESAR SALAD

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing

QUESADILLA TRIO

- ANCHO-MARINATED CHICKEN
Cilantro and Monterey Jack cheese
- CARNE ASADA
Braised brisket, chopped onions, jack cheese and poblano peppers
- VEGETABLE
Spinach, mushrooms, onions and Pepper Jack cheese

All accompanied by avocado crema and salsa roja

PAJARITO STREET TACOS

A trio of Pajarito's famous tacos served with warm tortillas

- Tinga Poblano, chicken simmered in a chipotle and tomato sauce with chorizo and oregano
- Beef Barbacoa, slow roasted beef, arbol salsa and roasted red peppers
- Pork Guisado, pork braised in a tomatillo salsa with cilantro and crema



À LA CARTE

COOL APPETIZERS

All appetizers are served for a minimum of 6 people unless otherwise noted.

BUTCHER, BAKER AND CHEESE MAKER *145, serves 10-12*
Hand-cut cheeses and sliced meats with artisan chutneys, mustards and local honeys with warm baguettes

SEASONAL FRESH FRUIT *11 per person*
In season fruits, greek yogurt agave orange dip

CHILLED SHRIMP COCKTAIL *145, 30 pieces*
Poached shrimp, zesty cocktail sauce with horseradish and lemons

OCTO SEAFOOD TOWER *300, serves 12*
From Octo located in Lowertown we are proud to offer a luxurious tower of fresh seafood! Mussels, lobster, prawns, king crab, oysters and everything else you would need to wow your guests

BRUSCHETTA TRIO *14 per person*
• Tomato basil
• Kalamata olive tapenade
• Marinated mozzarella
Served with toasted crostini

CHEFS GARDEN VEGETABLES *10 per person*
Farmers market fresh vegetables, buttermilk ranch dip

- AVG = AVOIDING GLUTEN**
- V = VEGETARIAN**
- VP = VEGAN**

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

WARM APPETIZERS

All warm appetizers are served for a minimum of 6 people unless otherwise noted.

TRADITIONAL NACHO PLATTER *9 per person*
Oven-roasted tortilla chips, topped with Chihuahua cheese sauce, sour cream, avocados, diced tomatoes, green onions, cilantro and salsa roja

PULLED PORK BAJA NACHO PLATTER *13 per person*
Southern pulled pork on oven-roasted tortilla chips, topped with Chihuahua cheese, sour cream, avocado, diced tomato, green onions, cilantro and salsa roja.

Nacho platters are served hot and delivered to your suite upon request or by the start of the event

WING SAMPLER *13.95 per person*
Our house-made crispy fried chicken wings, celery and carrots with traditional spicy Buffalo, sesame apricot habanero and sweet and smoky barbecue sauces

CRAB CAKES *18.50 per person*
Served hot with mustard sauce and zesty lemon aioli

CHICKEN TENDERS *17 per person*
Served with Buffalo sauce, buttermilk ranch and barbecue sauce

GREENS

All greens are served for a minimum of 6 people unless otherwise noted.

WHOLE GRAIN SALAD *10.95 per person*
Quinoa, brown rice, corn, rocket, grape tomato and chimichurri
Add grilled chicken 6 per person

CHOPPED VEGETABLE SALAD *9.95 per person*
Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette

CLASSIC CAESAR SALAD *10 per person*
Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing
Add grilled chicken, steak or shrimp 6.00 per person

QUESADILLA TRIO *15 per person*

- ANCHO-MARINATED CHICKEN
Cilantro and Monterey Jack cheese
- CARNE ASADA
Braised brisket, chopped onions, jack cheese and poblano peppers
- VEGETABLE
Spinach, mushrooms, onions and Pepper Jack cheese

All accompanied by avocado crema and salsa roja

REVIVAL BUTTER RIBS *225, serves 12*
A pile of pork ribs. Dry rub, smoke, spiked butter and chives

ASIAN APPETIZER DUO IMPOSSIBLE™ *17.50 per person, serves 10*

- PAN FRIED POT STICKERS
Ginger, scallions, cabbage and sesame with soy chili dipping sauce
- CRISPY SPRING ROLLS
Napa cabbage, onions with ginger jalapeño marmalade and Chinese hot mustard sauce

GRILLED VEGETABLE PASTA SALAD *10 per person*
Cavatappi pasta, grilled zucchini, red onions and peppers tossed with parsley vinaigrette

BLT SALAD *10.50 per person*
Romaine, bacon, cheddar cheese and tomatoes tossed with buttermilk dressing and house-made croutons



À LA CARTE

CLASSICS

All classics are served for a minimum of 6 people unless otherwise noted.

CHAR-GRILLED LEMON CHICKEN BOARD AVG 145, serves 10

All-natural marinated and grilled chicken served with gem potatoes and grilled vegetables

MOZZARELLA & HEIRLOOM TOMATOES BOARD V AVG 120, serves 10

Seasonal ripe tomatoes and assorted grilled eggplant with our garden basil pesto

BACKYARD FIRE ROASTED SHEBOYGAN SAUSAGE BOARD 150, serves 10

Sheboygan sausages. Served with our grilled sweet peppers and onions with assorted mustards, giardiniera relish and hearth baked hoagie rolls

PAJARITO STREET TACOS 17.95 per person

A trio of Pajarito’s famous tacos served with warm tortillas

- Tinga Poblano, chicken simmered in a chipotle and tomato sauce with chorizo and oregano
- Beef Barbacoa, slow roasted beef, arbol salsa and roasted red peppers
- Pork Guisado, pork braised in a tomatillo salsa with cilantro and crema

MEATBALL BAR 15.95 per person

A selection of our handcrafted meatballs served hot with fresh rolls

- Traditional beef with marinara sauce
- Chicken with green chile verde sauce
- Thai pork with ginger-soy barbecue sauce

STEAKHOUSE BEEF TENDERLOIN 27.95 per person

Black pepper seared and chilled tenderloin slices served with onions, tomatoes and crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, mustard, arugula and mini buns

MUCCI LASAGNA VERDE 200, serves 12

A twist on some of St. Paul’s best pasta! Rich béchamel, bolognese, spinach walnut pesto and fresh nutmeg make this lasagna a must try

HANDCRAFTED HANDHELDS

All sandwiches are served for a minimum of 6 people unless otherwise noted.

HERBIE’S WALLEYE ROLL 18.95 per person

Walleye, Old Bay Dijon aioli, fresh dill, pickled onion and bibb lettuce on a split top bun

THE BIG ITALIAN 145, serves 10

Salami, pepperoni capicola, provolone, giardiniera, lettuce, red onion and tomatoes on an Italian hoagie bun

MINI BUFFALO CHICKEN SANDWICHES 16 per person

Pulled chicken tossed in our house-made, Buffalo-style hot sauce. Served warm and accompanied by mini soft rolls and cool celery blue cheese slaw

Add chicken wild rice soup 7 per person

BURGERS, SAUSAGES AND DOGS

All burgers, sausages and dogs are served for a minimum of 6 people.

BACON CHEESE MINI BURGER 18.95 per person, 2 sliders per person

Crispy bacon and cheddar cheese on a toasted brioche roll

MINI BURGER IMPOSSIBLE V 15.95 per person 2 burgers per person

Chargrilled plant-based burger, leaf lettuce, vine ripe tomatoes & cheddar cheese topped with a chipotle lime aioli on a toasted brioche roll

SHEBOYGAN HOT DOGS 12.95 per person

Grilled Sheboygan hot dogs served with traditional condiments and potato chips

TASTE CLUB KIDS MEAL

Our Taste Club Kids Meals are reserved for players 12 years and under with all-star appetites. 9.50 per player

Accompanied by fresh fruit, carrot and celery sticks with ranch dip and a souvenir

SHEBOYGAN HOT DOG

CHICKEN TENDERS

Served with barbecue dipping sauce

SMOKED PORK SANDWICHES 17 per person

Smoked barbecue pork in our house-made barbecue sauce. Served hot with coleslaw and fresh rolls

CRISPY CHICKEN SANDWICH 9.95 per person

Hand-bread crispy chicken served with warm, house-made pretzel rolls and accompanied by crispy apple coleslaw and spicy paprika aioli

SPICY SHRIMP WRAP 12.95 per person

Breaded popcorn shrimp wrap tossed with spicy Asian slaw and a spicy Sriracha glaze. Served with noodle salad and assorted condiments

BURGER BAR 22.95 per person

Juicy half-pound hamburgers with sautéed mushrooms and onions. Served with leaf lettuce, tomatoes, red onions, cheddar, Pepper Jack and Swiss cheeses, fresh kosher pickles, mayonnaise, ketchup, whole-grain mustard and freshly baked buns

THE MINNESOTA BRATWURST 11.95 per person

Sheboygan Bratwurst, wild rice bun, apple bacon kraut

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V^P = VEGAN



À LA CARTE


SNACKS

HOUSE-MADE WARM BELGIAN PRETZEL BOX 120 per box, serves 10-12 guests



- Jumbo Buttered Pretzels (3)
- Jumbo Cinnamon Sugar Pretzels (3)
- Salted and Buttered Pretzel Knots (10)

Served with whole-grain mustard, beer cheese and cream cheese dips

Box will be dropped after the start of your event

POTATO CHIPS AND GOURMET DIPS  31 per basket

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips

SALSA AND GUACAMOLE SAMPLER   65 per order

House-made fresh guacamole, cowboy caviar salsa and ghost pepper salsa roja with crisp tortilla chips

Pair this with a fresh house-made Margarita tray

180 per tray

BOTTOMLESS SNACK ATTACK  55 per order, serves 12

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

BOTTOMLESS FRESHLY POPPED POPCORN  25 per basket

DRY-ROASTED PEANUTS  22 per basket

SNACK MIX  22 per basket

PRETZEL TWISTS  22 per basket

A LA CARTE GOURMET DIPS 10.95 per selection

- Roasted Garlic Parmesan
- French Onion
- Blue Cheese

CRISPY PORK RINDS 70 per order, serves 10

Fresh, crispy pork rinds tossed in sour cream and onion, spicy barbecue and chili cheese seasonings. Served with pimento cheese

AVOIDING GLUTEN SNACK BASKET 45.95 per basket, serves 1-2 guests

There’s something for everyone on game-day! Enjoy a selection of gluten-free snacks

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

SWEET SPOT

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE 100 per order, serves 10

Traditional Chicago-style cheesecake in a butter cookie crust

LEMON MERINGUE CAKE 100 per order, serves 10

Layers of light, buttery lemon cake are filled with a fresh, tart lemon curd. Topped with whipped meringue and toasted to perfection

RED VELVET CAKE 100 per order, serves 12

4-layer red velvet recipe with white chocolate cream cheese icing. Finished with red velvet crumb and chocolate drizzle

RAINBOW CAKE 100, serves 12

Five colorful layers of sponge cake with buttercream frosting

SUITE SWEETS

Served for a minimum of 6 people unless otherwise noted.

GOURMET COOKIES AND BROWNIES 13.50 per person

A sweet assortment of gourmet cookies and brownies

APPLE CRISP 175, serves 12-15

Roasted Fuji apples with classic crispy topping and whiskey butter sauce served hot in a cast iron skillet

OUR FAMOUS DESSERT CART

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

SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Lemon Meringue Cake, Chocolate Paradis’ Cake, Chicago-Style Cheesecake and Peanut Butter and Chocolate Brownie Stack Cake

GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Toffee Crunch Blondie, Salted Caramel Bar and Marshmallow with Brown Butter and Sea Salt

GOURMET COOKIES AND TURTLES

A sweet assortment of Chocolate Chunk, Reese’s® Peanut Butter and White and Milk Chocolate Turtles

SIX LAYER CARROT CAKE 103 per order, serves 14

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and toasted pecans

CHOCOLATE PARADIS’ CAKE 103 per order, serves 12

A rich chocolate génoise, layered with a chocolate ganache and candied toffee

PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE 103 per order, serves 14

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips

J&R’S COOKIE DOUGH SAMPLER 100, serves 12

An indulgent sampler of ready-to-eat cookie dough including: chocolate chip, cake batter, cookies n’ cream and monster cookie

GIANT TAFFY APPLES

Plain, Peanut and loaded with M&M’s®

NOSTALGIC CANDIES

A selection of Gummi® Bears, Jelly Belly®, Malted Milk Balls and M&M’s®. And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, DiSaronno® Amaretto, Rum Chata and Kahúla

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

SPECIAL OCCASIONS

Do you have an extra special event or occasion you want to celebrate in your suite? We offer custom made ice sculptures to really take your event over the top!

These are custom made to suit your needs so the sky is the limit, some of the options we have done in the past include:

- Seafood towers
- Sushi presentations
- Exotic fruit displays
- Interactive drink stations

Please feel free to contact our guest service coordinators to discuss size, logos, colors, themes and pricing. We would be happy to help you plan an extra special event with us!

Premium Specialist – 651-726-8397
Premium Specialist – 651-726-8382

Please note these are custom made projects and will need several days notice to be able to accommodate your needs properly

-  = AVOIDING GLUTEN
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BEVERAGES

BEER BUNDLES

Our beer bundles include an assorted 6-pack of 3 different beers (2 cans of each)

PERFECT BUNDLE	50.50	MINNESOTA CRAFT BUNDLE	50.50
Blue Moon White Belgium Ale + Goose Island IPA + Sierra Nevada Hazy Little Thing		Bent Paddle Golden IPA + Indeed B Side Pilsner + Bauhaus Stargazer	

LIQUOR

750mL

VODKA

Svedka	60
Wheatley	75
Tito’s Handmade	80
Absolut	86
Grey Goose	120
Pinnacle	60

SCOTCH

Dewar’s	76
Monkey Shoulder	150
The Glenlivet 12	130
The Macallan 12	175

WHISKEY AND BOURBON

Jack Daniel’s	96
Makers Mark	110
Knob Creek	100
Knob Creek Rye	100
Basil Hayden’s	130
Woodford Reserve	96
Jameson Irish	90
Jim Beam	66
Gentleman Jack	145
Crown Royal	110
2 Gingers	78
Windsor Canadian	46

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Bombay	65
Bombay Sapphire	84
Hendrick’s	105

CHILL (Sold by six-pack unless otherwise indicated)

SOFT DRINKS

Coca-Cola	21.00
Diet Coke	21.00
Coca Cola Zero Sugar	21.00
Caffeine Free Diet Coke	21.00
Sprite	21.00
Sprite Zero	21.00
Seagram’s Ginger Ale	21.00
Barq’s Root Beer	21.00
Minute Maid Lemonade	21.00

TEAS 18.5 oz (Sold by the 6-pack)

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

Gold Peak Unsweetened Tea	52.00
Gold Peak Sweet Tea	52.00

JUICES (Minute Maid)

Cran-Grape Juice	30.00
Orange juice	30.00
Apple Juice	30.00

TEQUILA

Jose Cuervo Especial	60
Hornitos Plata	75
Casamigos Blanco	150
Casamigos Reposado	175
Casamigos Anejo	210
Del Maguey VIDA Mezcal	125
Patron Silver	115

RUM

Bacardi Superior	60
Bacardi Limon	55
Bacardi 8	80
Malibu Coconut	65
Sailor Jerry Spiced	75
Captain Morgan	77

COGNAC AND BRANDY

E & J Brandy	50
Hennessey VS	80

CORDIALS

Aperol	90
Cointreau	95
Grand Marnier	130
Fireball Cinnamon Whiskey	66
Martini & Rossi Dry Vermouth (375mL)	21
Martini & Rossi Sweet Vermouth (375mL)	21

WATER 20 oz

Dasani Bottled Water	33.00
Dasani Sparkling lime	33.00
Glacéau Smartwater	42.00
Glacéau Smartwater Sparkling	42.00

Tonic Water & Club Soda 12 oz.

Seagram’s Tonic Water	26.00
Seagram’s Club Soda	26.00

MISCELLANEOUS BEVERAGES

Caribou Fresh-Roasted Regular Coffee	38.00, serves 12
Caribou Fresh-Roasted Decaffeinated Coffee	38.00, serves 12
Hot Chocolate	5.00 per serving
Hot Tea	5.00 per serving

BEER, ALES AND ALTERNATIVES

Sold by the 6-pack

Budweiser	38
Bud Light	38
Bud Light Lime	38
Michelob Golden Draft Light	38
Michelob Ultra	38
Goose Island IPA	47.50
Grain Belt Nordeast	47.50
312 Urban Wheat	47.50
Stella Cidre	47.50
Shock Top	47.50
Miller Lite	38
Coors Light	38
Summit EPA	47.50
Heineken	47.50
Corona Extra	47.50
Corona Premier	47.50
Modelo Especial	47.50
Stella Artois	47.50
Blue Moon Belgian White Ale	47.50
Lagunitas IPA	47.50
Fat Tire	47.50
Bon & Viv Clementine Hibiscus Spiked Seltzer	47.50
Founder’s All Day IPA	47.50
Sierra Nevada Hazy Little Thing	47.50
Leinenkugel’s Seasonal	47.50
Virtue Michigan Apple Cider	47.50
O’Doul’s (non-alcoholic)	38
Redbridge Gluten-Free Sorghum Beer	47.50

BAR SUPPLIES

Finest Call Loaded Bloody Mary Mix	21
Finest Call Sour Mix	21
Finest Call Margarita Mix	21
Lime Juice	20
Lemons	7
Limes	7
Tabasco Sauce	10
Worcestershire	10



BEVERAGES

WHITE WINE

BUBBLY

Nicolas Feuillatte Brut, France	110
Veuve Clicquot ‘Yellow Label’ Brut, Reims, France	120
Domaine Chandon Brut, California	69
Chandon Rose, California	80

BRIGHT AND BRISK

Love Story Pinot Grigio, Italy	45
Santa Margherita Pinot Grigio, Italy	90

FRESH AND FRUITY

Chateau St. Michelle Riesling, Washington State	40
Chankaska 2016 Creekside White, Minnesota	40
Chankaska 2015 Riesling, Minnesota	40
Beringer White Zinfandel, Napa, California	32

TART AND TANGY

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	77
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CREAMY AND COMPLEX

Kendall-Jackson ‘Vintner’s Reserve’ Chardonnay, California	46
Sonoma-Cutrer Chardonnay, California	100
Chankaska 2017 Chardonnay, Minnesota	40

REFRESHING ROSÉS

Fluer De Mer, France	60
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RED WINE

RIPE AND RICH

La Crema Pinot Noir, California	55
Meomi Pinot Noir, California	60
Murphy Goode Merlot, California	54
19 Crimes Red Blend, Australia	40
The Prisoner Red Blend, California	140
Caymus Conundrum, California	75
Chankaska 2016 Creekside Red, Minnesota	40

SPICY AND SUPPLE

Alamos Malbec, Argentina	38
Chankaska 2016 Reserve Marquette	90

BIG AND BOLD

Josh Craftsman’s Collection Cabernet Sauvignon, California	54
Louis Martini Cabernet Sauvignon, California	53

COCKTAIL TRAYS

Have you enjoyed a professionally crafted cocktail and you're just not sure how to reconstruct that very same drink yourself? We are proud to bring you that very opportunity here in your suite! We have carefully curated some of the best cocktails the world has to offer, while masterfully selecting the finest ingredients and techniques to enable you to prepare our signature Moscow Mule, Hand-crafted Margarita, Bloody Mary and two excellent Prohibition Style cocktails; the Old Fashioned and Manhattan. Each tray includes the ingredients, tools, recipes and a virtual training by one of our mixologists who will walk you through, step by step, to craft a perfect cocktail. Each tray serves approximately 10 guests.

BLOODY MARY 150 per tray

A truly engaging and customizable experience. Our signature tangy Bloody Mary base with premium Vodka and full of garnishes hand-selected by our chefs for each and every tray.



HAND-CRAFTED MARGARITA 180 per tray

The world's best-selling cocktail just got better! Hand-crafting at its finest with our signature blend of lime-based margarita mix, tequila, Cointreau orange liqueur and finished with a squeeze of a fresh lime.



PROHIBITION-STYLE 165 per tray

Celebrate the resurgence of classic cocktails with two favorites in one tray; The Manhattan and Old Fashioned. Whiskey, served with sweet vermouth, fresh orange peels, delicious cherries, simple syrup and the tools you need to craft these great libations.



MOSCOW MULE 150 per tray

A signature approach to a rising classic. Fresh-squeezed lime meets your choice of top-quality vodka and blended with mildly spicy ginger beer. Three simple ingredients, one great drink.



Try one today!





THE SCOOP

BEVERAGE REPLENISHMENT

(reserved for our season long leased suite holders only)

You may choose between two options to replenish the beverages in your Luxury Suite.

1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each event, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process further:

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) Bottle each of whiskey or bourbon, vodka, rum and tequila
 - (1) Liter each of bloody mary mix and margarita mix
 - (2) Six-packs each of Coca Cola and Diet coke
 - (1) Six-pack each of Sprite/Diet Sprite, Dasani bottled water, tonic water, etc.
 - (1) Bottle each of white and red wine
 - (1) Bottle of sparkling wine
 - (4) Six-packs of beer: (2) domestic and (2) import
- If you would like to participate in the Beverage Restock Program, please contact your Premium Specialist at 651-726-8397 and they can help you make your selections.

2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 12:00 p.m. CST two business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Premium Specialist at 651-726-8397. Orders can also be received via e-mail at wildsuites@LevyRestaurants.com, and for licensed suiteholders to order online www.e-levy.com/xcelenergycenter.com.

BE A TEAM PLAYER DRINK RESPONSIBLY

The Minnesota Wild and Levy are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Xcel Energy Center a safe and exciting place for everyone.

HOURS OF OPERATION

Location Premium Specialist 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.

For licensed suite holders, online ordering is now available at www.e-levy.com/xcelenergycenter

To reach a Premium Specialist, dial: 651-726-8397 or e-mail: wildsuites@LevyRestaurants.com

QUICK REFERENCE LIST

Premium Specialist – 651-726-8397
Xcel Energy Center Leased Suite Holders
www.e-levy.com/xcelenergycenter

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 for Licensed Suiteholders to order online at www.e-levy.com/xcelenergycenter. Orders can be arranged with the assistance of a Premium Specialist at 651-726-8397 during normal business hours.

If for any reason a game 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 game 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.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Premium Specialist to sign up for our Beverage Restocking program (leased suite holders only) to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite courtesy phone.

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 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 Premium Specialist can assist you with many other arrangements. It's really one-stop shopping floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

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 invoice outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 21% service charge (6.25% is property of Levy, and 14.75% is distributed to service employees) plus applicable sales tax. This service charge is not a tip or gratuity. 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.