



PACKAGES

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

ST PAUL SMOKE BARBECUE

St Paul Smoke 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

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

COLESLAW

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

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
- 3 MUSTARD
Dijon, stone-ground and yellow mustards, distilled vinegar, onions, brown sugar and cracked black pepper

PICKLES

- DILL GREEN TOMATO
- BREAD AND BUTTER
- SPICY GREEN BEAN

FAN FAVORITES

FRESHLY POPPED POPCORN

POTATO CHIPS AND GOURMET DIPS

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

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

CHICKEN TENDERS

Served with Buffalo sauce, buttermilk ranch and barbecue sauce

CITY BURGERS

Our famous house-made burgers topped with melted American cheese, tangy pickles on fresh baked buns. Individually wrapped and served with kettle chips

HOT DOGS

Served with traditional condiments

VIVA MN

FRESHLY POPPED POPCORN

SALSA AND GUACAMOLE SAMPLER

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

SOUTHWESTERN NACHO BAR

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

VIVA MN GRAIN BOWL

Romaine hearts, quinoa, brown rice, roasted corn, black beans, cherry tomatoes, scallions, Cheddar, roasted chicken, tortilla strips and chipotle-agave dressing

QUESADILLA TRIO

Accompanied by avocado crema and salsa roja

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

GRILLED FAJITAS

Char-grilled chile garlic short rib and cilantro lime chicken served with warm tortillas, peppers, onions, charred jalapeno crema sauce and ghost pepper salsa

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 served with crackers and warm baguettes

SEASONAL FRESH FRUIT V Vp AVG

12 PER PERSON

In season fruits, greek yogurt agave orange dip

CHILLED SHRIMP COCKTAIL AVG

145, 30 PIECES

Poached shrimp, zesty cocktail sauce with horseradish and lemons

CHEFS GARDEN VEGETABLES V AVG

10 PER PERSON

Farmers market fresh vegetables, buttermilk ranch dip

WARM APPETIZERS

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

SOUTHWESTERN NACHO BAR

13 PER PERSON

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

CHICKEN TENDERS

17 PER PERSON

Served with Buffalo sauce, buttermilk ranch and barbecue sauce

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

GARLIC PARMESAN PRETZEL POPPERS 10 PER PERSON V

Fresh baked Bavarian pretzel bites tossed with garlic, Parmesan, herbs and served with house marinara dipping sauce

GREENS

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

COLESLAW 11 PER PERSON V

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

CHOPPED VEGETABLE SALAD V AVG 10 PER PERSON

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette

PARMESAN AND PEPPERCORN PASTA SALAD V

11 PER PERSON

Pasta shells, tomatoes, cucumber and bell pepper in a creamy Parmesan dressing

CLASSIC CAESAR SALAD 10 PER PERSON

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

Add grilled chicken 6.00 per person

GRILLED VEGETABLE PASTA SALAD V Vp 10 PER PERSON

Cavatappi pasta, grilled zucchini, red onions and peppers tossed with parsley vinaigrette

CLASSICS

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

GRILLED FAJITAS 19 PER PERSON

Char-grilled chile garlic short rib and cilantro lime chicken served with warm tortillas, peppers, onions, charred jalapeno crema sauce and roja ghost pepper salsa

CITY BURGER 20 PER PERSON

Our famous house-made burgers topped with melted American cheese, tangy pickles on fresh baked buns. Individually wrapped and served with kettle chips

STEAKHOUSE BEEF TENDERLOIN 30 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

SHEBOYGAN HOT DOGS 13 PER PERSON

Grilled Sheboygan hot dogs served with traditional condiments

THE MINNESOTA BRATWURST 14 PER PERSON

Sheboygan Bratwurst, wild rice bun, apple bacon kraut

SIGNATURE SANDWICHES

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

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

ADOBO CHICKEN WRAPS 17 PER PERSON

Grilled chicken, romaine lettuce, roasted corn, black beans and chipotle aioli wrapped in a spinach tortilla

SMOKED PORK SANDWICHES 17 PER PERSON

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

ROASTED CHICKEN CLUB WRAP 17 PER PERSON

Crispy bacon, Cheddar cheese, leaf lettuce, red onion, honey mustard on a whole wheat wrap

TASTE CLUB KIDS MEAL

Our Taste Club Kids Meals are reserved for players 12 years and under with all-star appetites. 10 per player

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

SHEBOYGAN HOT DOG

CHICKEN TENDERS

Served with barbecue dipping sauce

À LA CARTE

SNACKS

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

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

AVOIDING GLUTEN SNACK BASKET 46 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.

SUITE SWEETS

GOURMET COOKIES AND BROWNIES 14 PER PERSON, SERVED FOR A MINIMUM OF 6

A sweet assortment of gourmet cookies and brownies

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.

*Please note that dessert cart options will vary by event. See below for some of the delicious options

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 COOKIES AND TURTLES

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

NOSTALGIC CANDIES

A selection of Gummi® Bears, Jelly Belly®, Malted Milk Balls and M&M's®.

GOURMET DESSERT BARS

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

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



BEVERAGES

BEER, ALES AND ALTERNATIVES

BUDWEISER 38
BUD LIGHT 38
MICHELOB GOLDEN
DRAFT LIGHT 38
MICHELOB ULTRA 38
MILLER LITE 38
COORS LIGHT 38
SUMMIT EPA 48
STELLA ARTOIS 48
HEINEKEN 48
CORONA EXTRA 48
CORONA PREMIER 48
MODELO 48
LAGUNITAS IPA 48
ALL DAY IPA 48
BLUE MOON 48
FAT TIRE 48
HAZY LITTLE THING IPA 48
KONA BIG WAVE 48
STELLA CIDRE 48
BUD LIGHT BLACK CHERRY
SELTZER 48
O'DOUL'S 38

LIQUOR

VODKA

SVEDKA 60
PINNACLE 60
TITO'S HANDMADE 80
ABSOLUT 86
GREY GOOSE 120
NEW AMSTERDAM 60

GIN

BOMBAY DRY 65
HENDRICK'S 105

TEQUILA

JOSE CUERVO ESPECIAL 60
HORNITOS 75 CASAMIGOS
BLANCO 150 CASAMIGOS
REPOSADO 175 CASAMIGOS
ANEJO 210 PATRON SILVER
115
DEL MAGUEY VIDA 125

RUM

BACARDI SUPERIOR 60
BACARDI 8 80
SAILOR JERRY 75
MALIBU 65
CAPTAIN MORGAN 77

BOURBON / WHISKEY

JIM BEAM 66
MAKER'S MARK 110
KNOB CREEK 100
KNOB CREEK RYE 100
BASIL HAYDEN'S 130
WOODFORD RESERVE 96
JACK DANIEL'S 96
JAMESON 90
DEWAR'S WHITE LABEL 76
MONKEY SHOULDER 150
THE GLENLIVET 12 130
THE MACALLAN 12 175
CROWN ROYAL 110
2 GINGERS 78
WINDSOR CANADIAN 46

COGNAC

HENNESSY VS 80

CORDIALS

GRAND MARNIER 130
COINTREAU 95
FIREBALL 66
SCREWBALL 90
MARTINI & ROSSI DRY
VERMOUTH (375ML) 21
MARTINI & ROSSI SWEET
VERMOUTH (375ML) 21

BEVERAGES

WHITE WINE

CHARDONNAY

KENDALL-JACKSON 46
SONOMA-CUTRER 100
CHANKASKA 40

PINOT GRIGO

DA VINCI 45
SANTA MARGHERITA 90

SAUVIGNON BLANC

KIM CRAWFORD 77

RIESLING

CHATEAU STE. MICHELLE 40
CHANKASKA 40
CHANKASKA CREEKSIDE
WHITE 40

ROSE

FLEUR DE MER 60
RUFFINO SPARKLING 45

SPARKLING / CHAMPAGNE

LA MARCA PROSECCO 50
NICOLAS FEUILLATTE BRUT 110
VEUVE CLICQUOT
YELLOW LABEL 120

RED WINE

PINOT NOIR

MEIOMI 60
LA CREMA 55

MERLOT

MURPHY GOODE 54

MALBEC

ALAMOS 38
CHANKASKA MARQUETTE 40

CABERNET SAUVIGNON

JOSH CRAFTSMAN'S
COLLECTION 54
LOUIS MARTINI 53

RED BLEND

19 CRIMES 40
CONUNDRUM 75
THE PRISONER 140
CHANKASKA CREEKSIDE
RED 40

CHILL

*Sold by six-pack unless otherwise
indicated*

SOFT DRINKS

COCA-COLA 22
DIET COKE 22
COCA COLA ZERO SUGAR 22
SPRITE 22
SEAGRAM'S GINGER ALE 22
BARQ'S ROOT BEER 22
MINUTE MAID LEMONADE 22

JUICES

(Minute Maid)

CRAN-GRAPE JUICE 30
ORANGE JUICE 30
APPLE JUICE 30

WATER

20 oz

DASANI BOTTLED WATER 33
DASANI SPARKLING LIME 33

TONIC WATER & CLUB SODA

12 oz.

SEAGRAM'S TONIC WATER 26
SEAGRAM'S CLUB SODA 26

MISCELLANEOUS BEVERAGES

FRESH-ROASTED
REGULAR COFFEE
40, SERVES 12
FRESH-ROASTED
DECAFFEINATED COFFEE
40, SERVES 12
HOT CHOCOLATE, 6 PER SERVING
HOT TEA, 6 PER SERVING

BAR SUPPLIES

FINEST CALL
BLOODY MARY MIX 22
FINEST CALL SOUR MIX 22
FINEST CALL MARGARITA MIX 22
FINEST CALL LIME JUICE 22
LEMONS 7
LIMES 7
TABASCO SAUCE 10
WORCESTERSHIRE 10



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.) Beverage restocks will be by the six-pack. Replenishment will happen when your six-pack is consumed to three or less cans, while liquor bottles will be replenished when they reach half consumed. 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/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 651-726-8382 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 three 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 651-726-8382. 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: 651-726-8382 or e-mail: wildsuites@LevyRestaurants.com

QUICK REFERENCE LIST

Premium Specialist - 651-726-8382

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, three 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 651-726-8382 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 five 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% is property of Levy, and 15% 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.