

M E N U

F E E L S

2015

2016

BANKERS LIFE FIELDHOUSE

COMING UP...



Pacers	35	9:31	Heat	31
1st	10		1st	8
2nd	12		2nd	10
3rd	10		3rd	10
4th	3		4th	3
Total	35		Total	31



Levy Restaurants



WELCOME

TO THE 2015/2016 SEASON AT BANKERS LIFE FIELDHOUSE!

We look forward to creating a memorable experience for you and your guests. Whether you are looking for a fine-dining experience, or good old-fashioned comfort food – we've got you covered. In fact, we've been doing this for over 30 years! Levy Restaurants pioneered the idea that restaurant quality food doesn't need to be confined to a restaurant. We're bringing you all of your favorites, right to your suite.

Our Executive Chef, David Harvie, has searched the area and found the best local and sustainable ingredients for a one of a kind experience. Be sure to check out the Indiana Chicken Shack package - it takes comfort food to the next level with new twists on old favorites. We've also stepped up our barbecue game with Rosie's Kickin' Q package that showcases our chops with smoked short ribs and fire roasted mac & cheese along with our housemade barbecue sauces.

Not only have we amped up our food menu, but we have gone over the top with beverage. Get everything you need for the perfect drink with our new cocktail trays. Mix it up with a Tito's Handmade Vodka Bloody Mary, a Svedka Cosmopolitan, a Stoli Moscow Mule or others – or better yet, try them all! Looking for beer? Try a beer flight!

Need other inspiration for your event? Hop online for chef specials, beverage pairing recommendations and more. Visit us online at www.e-levy.com/bankerslifefieldhouse to place your order. Of course, you may also contact your Guest Relations Representative with any questions by calling 317.917.3555 or sending an e-mail to SuiteEats@levyrestaurants.com. Also, be sure to check out "The Scoop" section in the back of the menu for all the information you need to make your suite dining experience an exceptional one.

We look forward to seeing you throughout the 2015 season. In the meantime, please don't hesitate to contact me directly at 317.917.3570, with any questions or comments.

Mike Scott

General Manager of Suites



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e-*Levy*

AS A VALUED E-LEVY USER YOU'LL RECEIVE EXCLUSIVE BENEFITS AND OFFERS INCLUDING:

WINE+BEER
SPECIALS

PREVIEW
NEW ITEMS

EMAIL
UPDATES

BEVERAGE
PAIRINGS

+ MUCH MORE





PACKAGES



OUR EXECUTIVE CHEF, DAVID HARVIE,
has designed several game day menus with the perfect blend
of flavors to make ordering easy.

Try one today!

- // INDIANA CHICKEN SHACK PACKAGE
- // IT'S SHOWTIME PACKAGE
- // ROSIE'S KICKIN Q' BARBECUE PACKAGE
- // STEAKHOUSE PACKAGE
- // FAN FAVORITES
- // MVP
- // HOOSIER
- // FIELDHOUSE
- // FARM TO FORK
- // VEGETARIAN AND VEGAN GAME-DAY SAMPLERS
- // WINE, CHEESE AND CHARCUTERIE EXPERIENCE

PACKAGES

A LA CARTE

CHEERS

THE SCOOP



INDIANA CHICKEN SHACK PACKAGE

SERVED FOR A MINIMUM ORDER OF TWELVE PEOPLE. 29.95 PER PERSON

Come on in and step up to the Indiana shack and try our new mini chicken package featuring housemade fried and roasted chicken specialties.

CHICKEN

CRUNCHY CORN FLAKE FRIED CHICKEN SANDWICHES

Crunchy corn flake fried chicken sandwich on mini ciabatta bread, tossed in Nashville hot sauce.

ROASTED CHICKEN “LOLLIPOPS” TRIO

Buffalo, Barbecue and Teppanyaki chicken drumstick lightly tossed and served hot.

BUCKET OF FRIED CHICKEN

Bucket of salt-brined buttermilk fried chicken.

SIDES

HONEY BUTTER

SPICY PICKLES

CORN SPOON BREAD

Individual sweet corn pudding.

ORANGE SODA SLAW

Cabbage, carrots and onion tossed in a sweet and tangy orange soda vinaigrette.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP



IT'S SHOWTIME PACKAGE

SERVED FOR A MINIMUM ORDER OF TWELVE PEOPLE. 40.95 PER PERSON

ITALIAN ROPE SAUSAGE

Carve as much or as little as you choose of this fire-roasted Italian sausage. Served with giardiniera, hoagie rolls, grilled peppers and onions and spicy mustard.

COLOSSAL MEATBALL

Softball sized meatballs, simmering in housemade marinara and served with shaved Parmesan.

SEASONED BOTTOMLESS POPCORN

Three flavors of tasty popcorn: traditional buttered, spicy Buffalo with blue cheese and green onions (and some celery sticks to munch on!) and zesty chili lime.

PRETZEL BITES WITH ASSORTED DIPS

Warm salted pretzel nuggets with four tempting dips: smoked bacon, cheddar and chive; spiced stout mustard; jalapeño beer cheese; chocolate peanut butter.

TWISTED TATER CHIPS

Twisty, turny, crunchy housemade chips with fried onion dip.

GRINDER SANDWICH

Salami, mortadella and provolone topped with olives, red onion, artichokes, garbanzo beans and red peppers with red wine vinaigrette.

GRILLED CHICKEN WEDGE SANDWICH

Grilled chicken breast with iceberg lettuce wedge, tomato, red onion, bacon and blue cheese.

ENDLESS GAME-DAY HOT DOGS

We'll keep bringing them as long as you keep eating them. Served with your favorite hot dog condiments.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

05
FIVE



ROSIE'S KICKIN Q' BARBECUE PACKAGE

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 46.95 PER PERSON

Rosie knows Barbecue and serves up everything with a kick, from traditional Barbecue items to fresher fare; we think you're gonna love it.

SANDWICHES

SERVED WITH POTATO CHIPS

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

SHORTY LONG BONE

Colossal bone-in short rib hand rubbed with our house dry rub, slow-smoked and glazed with our sweet vinegar Barbecue sauce.

SIDES

SMOKEHOUSE BAKED BEANS

Sugar, spice and six 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 & sour horseradish dressing.

FIRE ROASTED MAC & 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 & 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.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP



STEAKHOUSE PACKAGE

SERVED FOR A MINIMUM ORDER OF TWELVE PEOPLE. 57.95 PER PERSON.

A classic steakhouse package featuring filet of beef, colossal baked potatoes and traditional creamed spinach.

CHILLED JUMBO SHRIMP COCKTAIL

An American classic! Jumbo shrimp steamed, chilled and proudly served with St. Elmo Steak House® world-famous cocktail sauce and housemade rémoulade sauce with fresh cut lemons.

FILET MIGNON

Herb oil-marinated and grilled, served with classic béarnaise sauce.

SPICY BBQ'D NIMAN RANCH PORK CHOP

Housemade apple sauce and grilled Italian-style peppers.

CHOPPED STEAKHOUSE SALAD

Red onion, pulled chicken, Italian salami, Gulf shrimp, kalamata olives, artichoke hearts, iceberg lettuce and roasted red peppers, tossed with a herb vinaigrette.

COLOSSAL, DOUBLE-STUFFED BAKED POTATO

Enormous Idaho potato hollowed out and stuffed with buttery, green onion mashed potatoes and topped with Cheddar cheese.

CREAMED SPINACH

Fresh chopped spinach in a fennel béchamel sauce.

THIS CLASSIC STEAKHOUSE PACKAGE PAIRS WELL WITH EITHER ONE OF THESE BOLD RED WINES.

Simi Cabernet Sauvignon, Alexander Valley, California

Aromas of baking spices, hints of cedar, chocolate and toasty oak notes frame bright fruit of red cherry, black plum, and cranberry. 59.00

Chimney Rock Cabernet Sauvignon, Napa Valley, California

Rich, ripe, and extracted flavors of currant, cedar, blackberry, and mineral linger joyfully on a long, elegant finish. 181.00

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

07
S E V E N



FAN FAVORITES

SERVED FOR A MINIMUM OF TWELVE PEOPLE. 43.95 PER PERSON

The ultimate day at the game starts with the perfect package of fan favorites and our signature dishes.

FRESHLY POPPED POPCORN

WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces.

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.

GRILLED CAPRESE FLATBREAD SQUARES

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives, fresh basil and finished with a housemade pesto dressing.
Served with a marinated olive salad.

MARKET FRESH VEGETABLES

Served with firecracker ranch dressing.

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion, and Gorgonzola cheese tossed in a honey mustard vinaigrette.

STEAKHOUSE BEEF TENDERLOIN

Black pepper seared, chilled, thick slices served with red onion, tomatoes and blue cheese crumbles. Accompanied with giardiniera, horseradish sauce, Dijon mustard, arugula and soft rolls.

HOT DOGS

Served with all the traditional condiments and potato chips.

*Upgrade your menu package by replacing the Hot Dogs with the Niman Ranch All-Natural 100% Angus Beef Hot Dogs.
Add 1.00 per person*

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

08
EIGHT



MVP

SERVED FOR A MINIMUM ORDER OF TWELVE PEOPLE. 40.95 PER PERSON

This package scores big points with every fan!

FRESHLY POPPED POPCORN

WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces.

SALSA AND GUACAMOLE SAMPLER

Housemade fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo 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.

MACARONI SALAD

A creamy classic with bacon, eggs, onion and tomatoes.

CLASSIC CAESAR SALAD

Crisp romaine served with Caesar dressing, Parmesan cheese and garlic croutons.

HOT DOGS

Served with all the traditional condiments and potato chips.

Upgrade your menu package by replacing the Hot Dogs with the Niman Ranch All-Natural 100% Angus Beef Hot Dogs.

Add 1.00 per person

MINI BUFFALO CHICKEN SANDWICHES

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

PACKAGES

A LA CARTE

CHEERS

THE SCOOP



HOOSIER

SERVED FOR A MINIMUM ORDER OF TWELVE PEOPLE. 33.95 PER PERSON

FRESHLY POPPED POPCORN

THE SNACK ATTACK

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

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda and ghost pepper salsa rojo.

BLT SALAD

Romaine, bacon, cheddar cheese and tomatoes tossed with buttermilk dressing and housemade croutons.

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing.

CHILI CHEESE DOGS

Grilled hot dogs served with spicy chili and Cheddar cheese sauce with all the traditional condiments.

SMOKED PORK SANDWICHES

Smoked barbecue pork in our housemade barbecue sauce. Served with coleslaw and fresh rolls.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

10
TEN



FIELDHOUSE

SERVED FOR A MINIMUM ORDER OF TWELVE PEOPLE. 23.95 PER PERSON

FRESHLY POPPED POPCORN

THE SNACK ATTACK

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

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese tossed in a honey-mustard vinaigrette.

THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses.

SMOKED PORK SANDWICHES

Smoked barbecue pork in our housemade barbecue sauce. Served with coleslaw and fresh rolls.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

11
ELEVEN



FARM TO FORK

SERVED FOR A MINIMUM ORDER OF TWELVE PEOPLE. 45.95 PER PERSON

Each of our housemade Farm to Fork packages feature fresh, natural and local flavors of the season.

HOUSEMADE HONEY CRUNCH GRANOLA

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips.

OUR GARDEN PICKS

Our Chef has selected a fresh assortment of asparagus, zucchini, sweet peppers and more!

MARKET FRESH FRUIT

PORK TENDERLOIN SLIDERS

Tender breaded pork tenderloin served with soft mini rolls, American cheese, sweet onions, pickles and roasted garlic mayonnaise.

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys.

TOMATO, BASIL AND MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar.

KALE AND DUCK SALAD

Maple Leaf Farm's duck presented with Tuscan kale, Granny Smith apples, red lentils, dried cherries and green goddess dressing.

NIMAN RANCH SAUSAGE SAMPLER

Featuring apple and Gouda cheese, chipotle cheddar and spicy Italian sausages. Served with Dijon, whole-grain and yellow mustards, sautéed peppers and onions with apple cabbage slaw.

FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent rosemary chicken with roasted potatoes.

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

12
TWELVE



VEGETARIAN AND VEGAN EVENT-DAY SAMPLERS

VEGETARIAN

A CUSTOMIZED PACKAGE
EVEN A CARNIVORE COULD LOVE.

MINI LEVY SIGNATURE HOUSEMADE VEGGIE BURGERS

Black bean, brown rice and oat bran burgers
served on mini wheat buns.

PICO DE GALLO MAC-N-CHEESE

Housemade pico de gallo with cavatappi
pasta, Chihuahua cheese sauce and crispy
fried tortillas strips.

*Served for a minimum order of six people.
15.95 per person*

VEGAN

VEG OUT ON THESE SEASONAL STANDOUTS.

SUMMER VEGETABLE AND TOFU FLATBREAD

Grilled zucchini, romaine, vine-ripe tomatoes,
marinated and seared tofu, chipotle veganaise
and sun-dried tomato pesto on grilled flatbread.

APP TRIO

Handmade guacamole, white bean hummus and
spicy salsa served with pita and crisp tortillas.

*Served for a minimum order of six people.
14.95 per person*

ADD-ON'S

GOING GREEN SALAD WITH FRIED GREEN TOMATO

Romaine, spinach, green beans, broccoli,
cucumber and herbed-champagne dressing. 7.95 per person

SLOPPY JANE

A riff on a classic! Tempeh, peppers and onions with
molasses and brown sugar barbecue sauce...tastes meaty
enough for the carnivores! 8.95 per person

PACKAGES

A LA CARTE

CHEERS

THE SCOOP



WINE, CHEESE AND CHARCUTERIE EXPERIENCE

These exclusive wine and charcuterie experiences offer a fun and delectable pairing of two wines and some of our chef selected local and regional meats and cheeses. We have already completed all the work for you – all wine and food selections have been paired by our culinary team – so sit back, relax and enjoy the event!

14 HANDS MERLOT & MARKHAM SAUVIGNON BLANC: WINE, CHEESE AND CHARCUTERIE EXPERIENCE

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

14 Hands Merlot, Washington State

Round and mellow with expressive flavors of black cherries and blackberries are joined by subtle nuances of mocha and spice.

Markham Sauvignon Blanc, Napa Valley, California

Flavors of apricot, honeydew melon and ruby grapefruit are full on the palate with a bright, clean finish.

126.00 per order. Serves 10

14 HANDS MERLOT & MASO CANALI PINOT GRIGIO: WINE, CHEESE AND CHARCUTERIE EXPERIENCE

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

14 Hands Merlot, Washington State

Round and mellow with expressive flavors of black cherries and blackberries are joined by subtle nuances of mocha and spice.

Maso Canali Pinot Grigio, Italy

Ripe nectarine and light citrus flavors are enhanced by a body that is round and juicy.

108.00 per order. Serves 10

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

14
FOURTEEN



WINE, CHEESE AND CHARCUTERIE EXPERIENCE

ESTANCIA PINOT NOIR & MASO CANLI PINOT GRIGIO: WINE, CHEESE AND CHARCUTERIE EXPERIENCE

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

*Estancia 'Pinnacles Ranches' Pinot Noir,
Monterey, California*

A medium-bodied wine with elegantly smooth flavors of cherry and raspberry.

Maso Canali Pinot Grigio, Italy

Ripe nectarine and light citrus flavors are enhanced by a body that is round and juicy.

110.00 per order. Serves 10

LOUIS MARTINI CABERNET SAUVIGNON & LA CREMA CHARDONNAY: WINE, CHEESE AND CHARCUTERIE EXPERIENCE

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

Louis Martini Cabernet Sauvignon, Sonoma, California

Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla.

La Crema Chardonnay, Monterey, California

Bright pineapple and exotic floral tones with a round, rich and creamy texture. A guaranteed winner.

148.00 per order. Serves 10

SIMI CABERNET SAUVIGNON & LA CREMA CHARDONNAY: WINE, CHEESE AND CHARCUTERIE EXPERIENCE

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

Simi Cabernet Sauvignon, Alexander Valley, California

Aromas of baking spices, hints of cedar, chocolate and toasty oak notes frame bright fruit of red cherry, black plum, and cranberry.

La Crema Chardonnay, Monterey, California

Bright pineapple and exotic floral tones with a round, rich and creamy texture. A guaranteed winner.

170.00 per order - Serves 10

PACKAGES

A LA CARTE

CHEERS

THE SCOOP

15
FIFTEEN



À LA CARTE



AT LEVY RESTAURANTS, we have a passion for food and a genuine enthusiasm for showing you our heartfelt hospitality. We hope you enjoy this year's culinary line-up, featuring Game-Day Classics and new Signature Items that will make every event an experience to savor.

// APPETIZERS _____

// WARM APPETIZERS _____

// GREENS _____

// CLASSICS _____

// CHEF SPECIALTY ENTRÉES _____

// CLASSIC SIDES _____

// HANDCRAFTED SANDWICHES,
WRAPS & FLATBREADS _____

// BURGERS, SAUSAGES & DOGS _____

// TASTE CLUB KIDS MEALS _____

// SNACKS _____

// AVOIDING GLUTEN _____

// SWEET SPOT _____

// OUR FAMOUS DESSERT CART _____

- PACKAGES
- À LA CARTE
- CHEERS
- THE SCOOP



APPETIZERS

ALL APPETIZERS ARE SERVED FOR A MINIMUM ORDER OF SIX PEOPLE UNLESS OTHERWISE NOTED.

BUTCHER, BAKER AND CHEESE MAKER

Hand cut cheeses and sliced meats with artisan chutneys, mustards and local honeys with warm baguettes.

145.00 per order. Serves 10

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips.

9.75 per person

CHILLED SHRIMP COCKTAIL

An American classic! Jumbo shrimp steamed, chilled and proudly served with St. Elmo Steak House® cocktail sauce and housemade rémoulade sauce with fresh cut lemons.

125.00 for 30 pieces

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys.

9.75 per person

FLATBREAD SQUARES SAMPLER

- Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and finished with a housemade pesto dressing.
- Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze.

12.95 per person

MARKET FRESH FRUIT

8.25 per person

MARKET FRESH VEGETABLES

Served with firecracker ranch dip.

7.75 per person

GRILLED BRIE

Topped with raspberry compote and toasted almonds. Served with garlic crostinis, lavosh and flatbreads.

75.00 per order. Serves 10

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

17
SEVENTEEN



WARM APPETIZERS

ALL WARM APPETIZERS ARE SERVED FOR A MINIMUM ORDER OF SIX PEOPLE UNLESS OTHERWISE NOTED.

MACARONI AND CHEESE-STUFFED BAKED POTATO

Served with a side of scallion sour cream and smoked bacon.
7.95 per person.

PRETZEL BITES WITH ASSORTED DIPS

Warm, salted pretzel nuggets with four tempting dips: smoked bacon, cheddar and chive, spiced stout mustard, jalapeño beer cheese and chocolate peanut butter.
75.00 per order. Serves 12

SOUTHWESTERN NACHO BAR

Served hot with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers.
9.95 per person
Add pulled pork. 3.00 per person

WING SAMPLER

A trio of chicken wings tossed with traditional Buffalo, sweet chili and zesty barbecue sauces.
11.25 per person

HEARTY CHILI TRIO

- CLASSIC BEEF SIMMERED IN BEER, BEAN, TOMATOES AND SPICES
- SPICY TURKEY, ROASTED TOMATILLO AND WHITE BEAN
- TEMPEH, TOMATOES, CHIPOTLE AND SWEET PEPPERS
Top your chili with cheese curds, sour cream, jalapeños, scallions and cornbread croutons.
120.00 per order. Serves 10

CRAB CAKES

Served hot with mustard sauce and zesty lemon aioli.
13.50 per person

QUESADILLA TRIO

- ANCHO-MARINATED CHICKEN
Served with cilantro and Monterey Jack cheese.
- CARNE ASADA
With braised brisket, chopped onions, Oaxaca cheese and poblano peppers.
- VEGETABLE
Served with spinach, mushroom, onions and pepper Jack cheese.
All accompanied by avocado crema and a smoky tomato salsa.
14.95 per person

SPICY CHICKEN WINGS

Everyone's favorite!
Traditional Buffalo-style chicken wings served with blue cheese dressing.
9.95 per person

CRISPY CHICKEN TENDERS

Served with barbecue and honey-mustard dipping sauce.
9.25 per person

MAC-N-CHEESE SAMPLER

- BUFFALO CHICKEN MAC
Our signature macaroni and cheese tossed with spicy Buffalo pulled chicken, topped with blue cheese and scallions.
- SPINACH AND ARTICHOKE MAC
A traditional macaroni and cheese with baby spinach and sautéed artichokes.
- CRUSTED CHEETO MAC
Our classic baked macaroni and cheese topped with fun and crunchy Cheeto crust.
85.00 per order. Serves 10

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

18
E I G H T E E N



GREENS

ALL GREENS ARE SERVED FOR A MINIMUM ORDER OF SIX PEOPLE.

MEDITERRANEAN SALAD

Tandoori chicken, mixed greens, Feta cheese, white beans, olives, artichoke hearts, tomatoes with red wine vinaigrette.

12.00 per person

HIGH PROTEIN VEGETARIAN SALAD

Mixed greens, kale, tofu, chickpeas, grilled corn and assorted vegetables and a chia seed vinaigrette.

9.00 per person

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion, and Gorgonzola cheese tossed in a honey mustard vinaigrette.

8.95 per person

CLASSIC CAESAR SALAD

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

7.95 per person

*Add grilled chicken, steak or shrimp.
3.00 per person*

GRILLED VEGETABLE PASTA SALAD

Cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette.

5.95 per person

COLESLAW

Crisp cabbage in a sweet and sour dressing.

4.95 per person

BLT SALAD

Romaine, bacon, cheddar cheese and tomatoes tossed with buttermilk dressing and housemade croutons.

7.75 per person

CHOPPED VEGETABLE SALAD

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

7.25 per person

KALE AND DUCK SALAD

Maple Leaf farm's duck presented with Tuscan kale, Granny Smith apples, red lentils, dried cherries and green goddess dressing.

12.00 per person

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

19
NINETEEN



CLASSICS

ALL CLASSICS ARE SERVED FOR A MINIMUM ORDER OF SIX PEOPLE UNLESS OTHERWISE NOTED.

MEATBALL BAR

A selection of our handcrafted meatballs served hot with fresh rolls. 13.95 per person

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

GRILLED KABOBS

Marinated chicken, grilled beef and Italian sausage kabobs served hot with Thai chile and spicy barbecue sauces. 12.95 per person

CHARRED AND CHILLED SALMON

Served on a green bean and snap pea salad with pickled red onions and black sesame vinaigrette. 13.95 per person

STEAKHOUSE BEEF TENDERLOIN

Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, mustard, arugula and mini buns. 22.95 per person

GRILLED FAJITAS

- Char-grilled chile garlic short rib
- Cilantro lime chicken

Served with warm tortillas, peppers, onion, charred jalapeño crema sauce and ghost pepper salsa rojo. 14.95 per person.

FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary served hot with roasted potatoes. 16.95 per person

TURKEY POT PIE

Roasted turkey breast and seasonal vegetables slow simmered in a rich turkey gravy, topped with a flaky pastry and baked. Served with mashed potatoes. 70.00 per order. Serves 10

PACKAGES
 À LA CARTE
 CHEERS
 THE SCOOP



CHEF SPECIALTY ENTRÉES

ALL CHEF SPECIALTY ENTRÉES ARE SERVED FOR A MINIMUM ORDER OF TWELVE PEOPLE UNLESS OTHERWISE NOTED.

These entrées are created to savor in your suite. All entrées are served hot and freshly prepared by one of our chefs.

STEAK AND CHICKEN TACO CART

Queso fresco, fresh limes, avocado crema, housemade salsas with flour and corn tortillas, guacamole and crispy tortilla chips.
240.00 per cart. Serves 12

GRILLED PEPPERCORN BEEF TENDERLOIN

Grilled to perfection and accompanied by a creamy horseradish sauce and Dijon mustard sauce. Served with grilled asparagus and housemade classic mashed potatoes.
35.25 per person

HICKORY-SMOKED BEEF BRISKET

In-house smoked and served with our bourbon barbecue glaze. Accompanied by three cheese macaroni and housemade vegetable coleslaw.
23.95 per person

BASIL GARLIC SHRIMP

Chef-prepared basil garlic shrimp with lemon aioli and roasted corn salsa. Accompanied by a field green salad with a white balsamic vinaigrette and grilled in-season local vegetables.
31.95 per person

APPLEWOOD-SMOKED TURKEY BREAST

Served with roasted garlic thyme aioli and dried cherry chutney. Accompanied by bistro-roasted vegetables and an organic white bean cassoulet.
27.95 per person

STEAKHOUSE GRILL

Chef-carved aged strip steak accompanied by housemade classic mashed potatoes, creamed spinach and a steak sauce bar including horseradish cream, housemade steak sauce and wild mushroom demi-glaze.
39.95 per person

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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T W E N T Y O N E



CLASSIC SIDES

ALL CLASSIC SIDES ARE SERVED FOR A MINIMUM ORDER OF SIX PEOPLE.

THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses.
8.75 per person

BUFFALO CHICKEN MAC

Our signature macaroni and cheese is tossed with spicy buffalo pulled chicken, topped with blue cheese and scallions and baked to perfection.
9.95 per person

SPINACH AND ARTICHOKE MAC

A traditional macaroni and cheese with baby spinach and sautéed artichokes baked and topped with fresh spinach.
9.95 per person

GRILLED ASPARAGUS

Char-grilled chilled asparagus accompanied by lemon aioli.
5.95 per person

HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic.
5.75 per person

TOASTED QUINOA

Tossed with dried apricots, sour cherries and crunchy almonds.
5.95 per person

CORN CASSEROLE

Baked with local butterkase cheese, cream and pieces of Southern-style sweet cornbread.
6.95 per person

CLASSIC MASHED POTATOES

Yukon gold potatoes whipped and served with chives.
5.50 per person

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

22
T W E N T Y T W O



HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

ALL SANDWICHES, WRAPS AND FLATBREADS ARE SERVED FOR A MINIMUM ORDER OF SIX PEOPLE UNLESS OTHERWISE NOTED.

GRINDER SANDWICH

Salami, mortadella and provolone topped with olives, red onion, artichokes, garbanzo beans and red peppers tossed with red wine vinaigrette.

90.00 per order. Serves 10

CHICKEN FLATBREAD SANDWICH

Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens.

10.95 per person.

STEAK FLATBREAD SANDWICH

Garlic and black pepper crusted short rib, horseradish aioli, red onion, vine ripe tomato, blue cheese and field greens.

12.95 per person.

SIGNATURE HANDCRAFTED WRAP TRIO

- **KOREAN STEAK**
Kalbi-marinated beef, quinoa, kale, Napa cabbage, roasted corn, carrots, tomato and Asian Louie dressing in a whole wheat wrap.
- **GRECIAN**
Grilled chicken breast, quinoa, housemade hummus, Kalamata olives, feta cheese, cucumbers, tomato, red onion and Greek vinaigrette in a whole wheat wrap.
- **BUFFALO CHICKEN**
Grilled chicken tossed in Buffalo hot sauce with Tuscan kale, baby spinach, Napa cabbage, romaine, carrots, tomato, celery, red onion and blue cheese dressing in a whole wheat wrap.
13.95 per person.

GRILLED CAPRESE FLATBREAD SANDWICH

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad.

9.25 per person

'ZLT' FLATBREAD SANDWICH

Grilled zucchini, romaine, vine-ripe tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto on grilled flatbread.

10.25 per person

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

23
T W E N T Y T H R E E



HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

ALL SANDWICHES, WRAPS AND FLATBREADS ARE SERVED FOR A MINIMUM ORDER OF SIX PEOPLE UNLESS OTHERWISE NOTED.

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our housemade Buffalo-style hot sauce, served warm and accompanied by mini soft rolls and cool celery blue cheese slaw.
10.25 per person

SMOKED PORK SANDWICHES

Smoked barbecue pork in our housemade barbecue sauce. Served hot with coleslaw and fresh rolls.
11.25 per person

PORK TENDERLOIN SLIDERS

Crispy breaded pork tenderloin served with mini soft rolls, American cheese, sweet onions, pickles and roasted garlic mayonnaise.
10.95 per person

SUGAR CURED HAM SANDWICHES

Thin sliced ham piled high on telera bread with grilled fresh pineapple, pepper Jack cheese and spicy aioli.
10.95 per person

THREE PIG PORK CHOP SANDWICH

Hand breaded boneless pork chop, topped with grilled ham, onion bacon jam, pepper Jack cheese and jalapeño coleslaw and served between two pieces of toasted Telera bread.
10.95 per person

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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T W E N T Y F O U R



BURGERS, SAUSAGES AND DOGS

ALL HOT DOGS AND MORE ARE SERVED FOR A MINIMUM ORDER OF SIX PEOPLE.

NIMAN RANCH SIGNATURE SAUSAGE AND ANGUS BEEF HOT DOGS

- NIMAN RANCH SAUSAGE SAMPLER
Featuring apple and Gouda cheese, chipotle cheddar and spicy Italian sausages. Served hot with Dijon, whole-grain and yellow mustards, sautéed peppers and onions, and apple cabbage slaw.
13.95 per person
- NIMAN RANCH ALL-NATURAL 100% ANGUS BEEF HOT DOGS
Made with 100% Angus beef grilled to juicy perfection and served hot with all the traditional condiments and potato chips.
7.75 per person

MINI HAND CRAFTED BURGERS

- TURKEY BURGER
Sun-dried tomato pesto, sautéed mushrooms and Swiss cheese on toasted brioche roll.
11.95 per person.
2 burgers per person
- BARBECUE BURGER
Artisan Cheddar, Levy barbecue sauce and topped with crisp bacon on toasted brioche bun.
11.95 per person.
2 burgers per person

HOT DOGS

Grilled hot dogs served with all the traditional condiments and potato chips.
6.25 per person

GUILT-FREE HOT DOGS

Low-fat turkey hot dogs with condiments and baked potato chips.
5.75 per person

CHILI CHEESE DOGS

Grilled hot dogs served with spicy chili and Cheddar cheese sauce with all the traditional condiments.
9.75 per person

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

25
T W E N T Y F I V E



TASTE CLUB KIDS MEALS

7.25 PER PLAYER

Taste Club Kids Meals are accompanied by fresh fruit, carrot and celery sticks with ranch dip, a granola bar and a souvenir.

Our Taste Club Kids Meals are reserved for players twelve years and under with all-star appetites.

HOT DOG

With all their favorite fixings.

MAC AND CHEESE

A little sports fan favorite! Tossed in a cheddar cheese sauce.

CHICKEN TENDERS

Served with a barbecue dipping sauce.

GRILLED CHICKEN TENDERS

Served with a honey-mustard dipping sauce.

TURKEY AND CHEDDAR SANDWICH

Served on whole-wheat bread.

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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T W E N T Y S I X



SNACKS

ALL SNACKS SERVE TWELVE PEOPLE.

SALSA AND GUACAMOLE SAMPLER

Housemade fresh guacamole, cowboy caviar salsa and ghost pepper salsa rojo with crisp tortilla chips.

90.00 per order.

BOTTOMLESS SNACK ATTACK

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

59.00 per order

BOTTOMLESS BBQ SNACK BASKET

Ranch corn nuts, hot 'n spicy peanuts, barbecue corn stixs and barbecue kettle-style potato chips.

59.00 per order

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and ghost pepper salsa rojo.

32.50 per order

PRETZEL CROSTINI AND SPREADS

Accompanied by beer cheese and deviled egg spread.

39.00 per basket

BOTTOMLESS FRESHLY POPPED POPCORN

18.00 per basket

DRY-ROASTED PEANUTS

11.25 per basket

SNACK MIX

12.00 per basket

PRETZEL TWISTS

10.00 per basket

POTATO CHIPS AND GOURMET DIPS

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

24.00 per basket

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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T W E N T Y S E V E N



AVOIDING GLUTEN

21.95 PER BASKET. SERVES 1-2 GUESTS

AVOIDING GLUTEN SNACK BASKET

THERE'S SOMETHING FOR EVERYONE ON GAME-DAY!
ENJOY A SELECTION OF AVOIDING GLUTEN SNACKS INCLUDING:

Cherry Lärabar

Pop Chips

Eden Organic Wild Berry Mix

NuGo Free Dark Chocolate Bar

Levy Restaurants is just one call away and a Culinary or Guest Relations Representative will gladly offer recommendations and/or honor special requests towards an avoiding gluten 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.

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

T W E N T Y 2 8 E I G H T



SWEET SPOT

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

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust.

55.00 per order. Serves 10

FLUFFERNUTTER PIE

Rich cake-like peanut butter blondie packed with peanuts and peanut butter chips. Topped with creamy peanut butter filling, marshmallow topping and chopped peanut butter cups.

85.00 per order. Serves 10

RED VELVET CAKE

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

98.00 per order. Serves 12.

CHOCOLATE MOCHA CAKE

Layers of chocolate and espresso and topped with chocolate pearls.

96.00 per order. Serves 12.

SIX LAYER CARROT CAKE

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.

65.00 per order. Serves 14

CHOCOLATE PARADIS' CAKE

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

65.00 per order. Serves 12

PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE

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

89.00 per order. Serves 14

SUITE SWEETS

GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies.

10.50 per person

Served for a minimum order of six people.

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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T W E N T Y N I N E



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, Chocolate Mocha Cake, Red Velvet Cake, Fluffernutter Pie, 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, Chewy Marshmallow Bar, Peanut Butter and Jelly Bar and Salted Caramel Bar.

GOURMET COOKIES AND TURTLES

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

GIANT TAFFY APPLES

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, RumChata and Kahlúa.

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.

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

30
THIRTY



CHEERS



LEVY RESTAURANTS is proud to offer you a wine list that boasts the top rated wines from Wine Spectator's 'Top 100 Wines of the Year.' We offer wines with a variety of characters, styles and bold flavors, providing you with the ultimate pairings for your savory food selections. Thirsty for a cocktail? Choose from our extensive list of premium liquors, beer, mixers and soft drinks.

// SPECIALTY DRINKS AND BEER

// COCKTAIL TRAYS

// BEER

// WINES

// LIQUOR

// CHILL

PACKAGES
A LA CARTE
CHEERS
THE SCOOP



SPECIALTY DRINKS AND BEER

SPECIALTY DRINKS

WATERMELON LEMONADE COOLER

Bombay gin, Torani watermelon syrup, housemade lemonade, watermelon and lemon.

60.00 per pitcher. Serves 6

CHERRY LIMEADE COOLER

Midori liqueur, Torani Cherry Lime, housemade limeade, lime and maraschino cherries.

60.00 per pitcher. Serves 6

MAPLE RUM ROOTBEER FLOAT

Your sweet tooth's new best friend is a twist on a nostalgic oldie, but goodie! Rum, cream, vanilla, cinnamon, maple syrup and root beer are balanced to bring out the best in the best sport season of all - the Fall.

60.00 per pitcher. Serves 6

BEER FLIGHTS

Not sure which beer to pick for your group? Why not try a variety with our flight package. Our Beer Flight package includes an assorted 6 pack of 3 different beers (2 cans of each). Let your group taste, discover and enjoy a few options and your suite attendant will be happy to bring you additional six-packs of your favorites throughout the event.

EUROPEAN FLIGHT

Stella Artois
Heineken
Amstel Light
32.00

SUN KING – INDIANAPOLIS, INDIANA CRAFT FLIGHT (16 OZ)

Sun King Osiris Pale Ale
Sun King Sunlight Cream Ale
Sun King Wee Mac Brown Ale
60.00

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

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THIRTY TWO



COCKTAIL TRAYS

Try something different today! You choose and we deliver a tray directly to your suite complete with the spirits, accoutrements and recipes. Shaken, stirred and mixed however you like it as the choice is yours. No need to worry about left over product as we will gladly secure the product for your next event and continue the party. Your suite attendant will lock and store the tray for you at the conclusion of each event.

Cheers!

**TITO'S HANDMADE VODKA
BLOODY MARY TRAY**

114.00

**KNOB CREEK KENTUCKY STRAIGHT
BOURBON WHISKEY TRAY**

118.00

**GREY GOOSE VODKA
COSMOPOLITAN TRAY**

100.00

**SVEDKA VODKA
COSMOPOLITAN TRAY**

85.00

**PATRÓN TEQUILA
MARGARITA TRAY**

142.00

STOLI MOSCOW MULE PACKAGE

90.00

**PACKAGES
A LA CARTE
CHEERS
THE SCOOP**

THIRTY THREE



BEER

LOCAL AND CRAFT BEER

- Sun King Osiris Pale Ale
[16oz, 4-pack] 40.00
- Sun King Sunlight Cream Ale
[16oz, 4-pack] 40.00
- Sun King Wee Mac Brown Ale
[16oz, 4-pack] 40.00

BEER

(Sold by the six-pack unless otherwise noted)

- Budweiser 25.00
- Bud Light 25.00
- Miller Lite 25.00
- Coors Light 25.00
- Michelob Ultra 25.00
- Heineken 27.00
- Heineken Premium Light 27.00
- Amstel Light 27.00
- Corona Extra 27.00
- Corona Light 27.00
- Blue Moon White Belgium Ale 27.00
- Stella Artois [14.9oz, 4-pack] 28.00
- Guinness Pub Draft [16oz, 4-pack] 28.00
- Sam Adams 32.00
- Angry Orchard 'Crisp Apple' Cider 32.00
- Goose Island 312 Urban Wheat
[16oz, 4-pack] 32.00
- Dos Equis [16oz, 4-pack] 32.00
- Leinenkugel's Seasonal Shandy
[16oz, 4-pack] 32.00

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

THIRTY FOUR



WHITE WINE

BUBBLY

Lunetta Prosecco, Veneto, Italy

Fragrant, with enticing aromas of apple and peach. A refreshingly dry sparkler with fine bubbles and crisp fruit flavors.

42.00

Korbel Brut, California

Lively aromas of citrus and cinnamon roll leading to crisp flavors of orange, lime, vanilla and a hint of strawberry.

39.00

Domaine Chandon Brut, California

Complex flavors of apple and pear accented by citrus spice and notes of almond and brioche that build on the crisp finish.

68.00

Veuve Clicquot 'Yellow Label' Brut, Reims, France

Perhaps the most famous of all Champagnes, fresh and fragrant with a soft, creamy texture balanced by cleansing acidity.

165.00

BRIGHT AND BRISK

Little Black Dress Pinot Grigio, California

Apple, pear and lemongrass aromas lead to flavors of crisp notes of citrus blossom and tangerine.

35.00

Maso Canali Pinot Grigio, Italy

Ripe nectarine and light citrus flavors are enhanced by a body that is round and juicy.

30.00

FRESH AND FRUITY

New Age White Blend, San Rafael, Argentina

A blend of Torrontes and Sauvignon blanc that is a bit fruity, a bit dry, a bit fizzy and a whole lot of fun. An instant classic.

38.00

Chateau St. Michelle Riesling, Washington State

A versatile wine with sweet lime and peach flavors with subtle mineral notes that pairs well with just about anything.

40.00

Seven Daughters Moscato, California

Fresh and fruity with sweet apricot, peach and tropical fruit cocktail flavors. If you prefer a sweeter wine, this one is for you.

48.00

Roscato, Rosso Dolce, Italy (Sweet Red)

An irresistible, delicately sweet, gently fizzy red wine from northern Italy.

42.00

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

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THIRTY FIVE



WHITE WINE

TART AND TANGY

*Kim Crawford Sauvignon Blanc,
Marlborough, New Zealand*

Pink grapefruit, key lime, passion fruit and pineapple leap from the glass and tempt your senses. A classic fan favorite.

66.00

*Markham Sauvignon Blanc,
Napa Valley, California*

Flavors of apricot, honeydew melon and ruby grapefruit are full on the palate with a bright, clean finish.

48.00

CREAMY AND COMPLEX

Greystone Chardonnay, California

Delicate pear and crisp apple flavors finishing with a lush, creamy texture. A portion of sales benefit the Culinary Institute of America.

35.00

*Kendall-Jackson 'Vintner's Reserve'
Chardonnay, California*

A classic hall of fame selection, tropical flavors such as pineapple, mango, and papaya explode on your palate.

44.00

La Crema Chardonnay, Monterey, California

Bright pineapple and exotic floral tones with a round, rich and creamy texture. A guaranteed winner.

68.00

*Sonoma-Cutrer Chardonnay,
Sonoma Coast, California*

Bosc pear and white peach are accented with toasted nuts, oak spice, a hint of vanilla, and a touch of butter. An all-star chardonnay.

89.00

*Cakebread Cellars Chardonnay,
Napa, California*

Luxuriously fragrant aromas ripe pear, apple, and guava are complemented by hints of honeysuckle, mineral, and toasted oak.

99.00

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

36
THIRTY SIX



RED WINE

RIPE AND RICH

Mark West Pinot Noir, California

Generous flavors of cherries, red berries, dark fruit, and a hint of baking spices.

38.00

Estancia 'Pinnacles Ranches' Pinot Noir, Monterey, California

A medium-bodied wine with elegantly smooth flavors of cherry and raspberry.

42.00

Meiomi Pinot Noir, California

Rich cherry flavors are complemented by notes of cedar, raspberry, and strawberry. A definite MVP candidate.

89.00

14 Hands Merlot, Washington State

Round and mellow with expressive flavors of black cherries and blackberries are joined by subtle nuances of mocha and spice.

35.00

Dreaming Tree 'Crush' Red Blend, California

Aromas and flavors of juicy raspberry and mixed berries emerge from this soft and approachable wine with caramel oak notes.

38.00

SPICY AND SUPPLE

Gascón Malbec, Mendoza, Argentina

Full-bodied wine with a deep violet color, displaying characteristics of blackberry, blueberry, plum, dark cherry, and a hint of mocha.

38.00

Frescobaldi 'Nipozzano' Chianti, Ruffina, Italy'

Dense black cherry flavors prevail over hints of spice, with a touch of rustic old world flavors that make it a classic Chianti.

88.00

Cline Cellars 'Ancient Vine' Zinfandel

An intense, full-bodied expression of dusty raspberry, blackberry, white pepper and spice, finishing with coffee and chocolate notes.

49.00

PACKAGES
À LA CARTE
CHEERS
THE SCOOP

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THIRTY SEVEN



RED WINE

BIG AND BOLD

*Columbia Crest 'Grand Estates' Cabernet Sauvignon,
Columbia Valley, Washington*

A mellow expression of Cabernet with chocolate covered cherry and cassis flavors, with a soft finish.
33.00

*Avalon Cabernet Sauvignon,
Napa, California*

Fruit-forward notes of vanilla, dark cherry, and black raspberry, with lighter accents of plum and blackberry.
42.00

*Louis Martini Cabernet Sauvignon,
Sonoma, California*

Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla.
40.00

*Simi Cabernet Sauvignon,
Alexander Valley, California*

Aromas of baking spices, hints of cedar, chocolate and toasty oak notes frame bright fruit of red cherry, black plum, and cranberry.
59.00

*Chimney Rock Cabernet Sauvignon,
Napa Valley, California*

Rich, ripe, and extracted flavors of currant, cedar, blackberry, and mineral linger joyfully on a long, elegant finish.
181.00

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

THIRTY EIGHT



LIQUOR

(SOLD BY THE LITER, UNLESS OTHERWISE NOTED)

VODKA

Svedka 56.00
Tito's Handmade 84.00
Absolut 60.00
Absolut Citron 60.00
Grey Goose 70.00
Grey Goose L'Orange 115.00
Grey Goose La Poire 115.00
Grey Goose Le Citron 115.00
Grey Goose Cherry Noir 115.00
Stolichnaya 60.00
Finlandia 60.00

SCOTCH

Dewar's 60.00
Dewar's 12 Year 95.00
The Macallan 12 Year Old
(750mL) 110.00
Glenmorangie 120.00
Chivas Regal 70.00

WHISKEY

Jack Daniel's 65.00
Woodford Reserve 75.00
Jim Beam 45.00
Knob Creek 88.00
Knob Creek Rye (750mL) 87.00
Canadian Club 47.00
Maker's Mark 75.00
Crown Royal 78.00
Seagram's V.O. 48.00
Jameson Irish 60.00
Gentleman Jack 116.00

GIN

Bombay 55.00
Bombay Sapphire 65.00
Beefeater 50.00
Tanqueray 60.00
Hendrick's 115.00

TEQUILA

Jose Cuervo Gold 50.00
Jose Cuervo Tradicional 85.00
El Jimador Reposado 78.00
1800 Tequila 96.00
Patrón Silver
(750mL) 120.00
Maestro Dobel Platinum
(750mL) 65.00

RUM

Bacardi Superior 46.00
Bacardi Gold 47.00
Bacardi Limón 45.00
Bacardi Oakheart Spiced Rum 47.00
Bacardi 8 76.00
Malibu 50.00
Mount Gay Eclipse 56.00

COGNAC / BRANDY

Christian Brothers Brandy 34.00
Hennessey VS 80.00
Courvoisier VSOP 163.00

CORDIALS

Aperol (750mL) 60.00
Frangelico 72.00
Chambord (750mL) 86.00
Bailey's Original Irish Cream 58.00
Cointreau 106.00
DISARONNO Amaretto 65.00
Kahlúa 55.00
Jägermeister 58.00
Fireball Cinnamon Whiskey 65.00
RumChata 74.00
Martini & Rossi Dry Vermouth
(375mL) 12.00
Martini & Rossi Sweet Vermouth
(375mL) 12.00

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

THIRTY NINE



CHILL

[SOLD BY SIX-PACK UNLESS OTHERWISE INDICATED]

SOFT DRINKS

- Pepsi 13.00
- Diet Pepsi 13.00
- Sierra Mist 13.00
- Diet Sierra Mist 13.00
- Mountain Dew 13.00
- Diet Mountain Dew 13.00
- Dr Pepper 13.00
- Brisk Lemon Ice Tea 13.00
- Mug Root Beer 13.00
- Lemonade 13.00

JUICE AND GINGER ALE

- Cranberry Juice 15.00
- Grapefruit Juice 15.00
- Orange Juice 15.00
- Ginger Ale 15.00

WATER AND CLUB SODA

- Kinetico® Bottled Water 16.00
- Tonic Water 15.00
- Club Soda 15.00

MISCELLANEOUS BEVERAGES

[Sold per carafe, serves 8]

- Fresh-Roasted Regular Coffee 25.00
- Fresh-Roasted Decaffeinated Coffee 25.00
- Hot Chocolate 25.00

BAR SUPPLIES

- Bloody Mary Mix 10.00 per liter
- Sour Mix 10.00 per liter
- Margarita Mix 10.00 per liter
- Lemons and Limes 5.00

PACKAGES
A LA CARTE
CHEERS
THE SCOOP

40
FORTY



BEVERAGE REPLENISHMENT

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 game, 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 even 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 Pepsi, Diet Pepsi and Kinetico®
- [1] six-pack each of Sierra Mist, tonic water, club soda, etc.
- [1] bottle each of white and red wine
- [1] bottle of sparkling wine
- [4] six-packs of beer: [2] domestic and [2] import
- [1] six-pack each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 317.917.3555 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 2:00 p.m. EST 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 Guest Relations Representative at 317.917.3555. Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for licensed suite holders to order online www.e-levy.com/bankerslifefieldhouse.

BE A TEAM PLAYER DRINK RESPONSIBLY

The Indiana Pacers, Indiana Fever and Levy Restaurants 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 Bankers Life Fieldhouse a safe and exciting place for everyone.

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CHEERS
THE SCOOP

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FORTY ONE



THE SCOOP

HOURS OF OPERATION

Location Guest Relations 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.

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

To reach a Representative, dial: 317.917.3555 or e-mail: SuiteEats@LevyRestaurants.com.

QUICK REFERENCE LIST

Bankers Life Fieldhouse General Information 317.917.2500

Levy Restaurants General Manager of Suites 317.917.3570

Levy Restaurants Guest Relations Representative 317.917.3555

Levy Restaurants Accounting Department 317.917.3586

Bankers Life Fieldhouse Leased Suite Holders www.e-levy.com/bankerslifefieldhouse

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. EST, three business days prior to each event. Please place Saturday, Sunday and Monday event orders by Wednesday, Tuesday event orders by Thursday and Wednesday event orders by Friday prior to the weekend.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for licensed suite holders to order online at www.e-levy.com/bankerslifefieldhouse. Orders can be arranged with the assistance of a Guest Relations Representative at 317.917.3555 during normal business hours.

If for any reason a game is cancelled (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 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.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program 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.

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FORTY TWO



THE SCOOP

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 Indiana, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Bankers Life Fieldhouse.
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 Restaurants 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 and special occasion cakes—all designed to create a 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.

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FORTY THREE



THE SCOOP

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 Restaurants 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 Restaurants, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to an 18% service charge plus applicable 9% sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at Bankers Life Fieldhouse, 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 BANKERS LIFE FIELDHOUSE

Come out and play where the Indiana Pacers and Indiana Fever play! Bankers Life Fieldhouse provides the perfect setting for one-of-a-kind corporate outings and social events, enhanced by the expert service and fine cuisine of Levy Restaurants.

Legends presented by Bright House Networks: Legends is an exclusive area on the south end of Bankers Life Fieldhouse. Overlooking the main floor of the Fieldhouse, it offers a perfect view of all events and a great atmosphere for entertaining guests. Basketball fans will reminisce about Indiana Pacers history with photos of past stars including Roger Brown, Mel Daniels and George McGinnis. Capacity up to 150 guests.

Varsity Club presented by UPS: Provides an upscale and spirited atmosphere. Located on the Krieg DeVault Level, The Varsity Club overlooks the arena floor and the Entry Pavilion. Capacity up to 400 guests.

The Locker Room Restaurant: A basketball lover's dream! Located next to the Pacers' locker room, The Locker Room Restaurant provides a sports atmosphere featuring memorabilia of many sports heroes and coaches. Capacity up to 400 guests

Bankers Life Fieldhouse has meeting spaces and event areas available for any size group.

For more information on private events at Bankers Life Fieldhouse please call our event planner at 317.917.3560.

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FORTY FOUR