

Packages

All packages serve 6 guests unless otherwise noted.



All-American Package / 286

Bottomless Freshly Popped Popcorn V

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

Farmers Market Dips & Veggies V
Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Chicken Tenders
Buttermilk Ranch Dressing, Barbecue Sauce

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

The Authentic
Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Hot Dogs
Traditional Condiments, Kettle-Style Potato Chips

MVP / 326

Bottomless Freshly Popped Popcorn V

Potato Chips & Gourmet Dips V
Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Pimento Cheese

Seasonal Fresh Fruit V AVO
In-Season Fruits and Berries

Classic Caesar Salad V
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

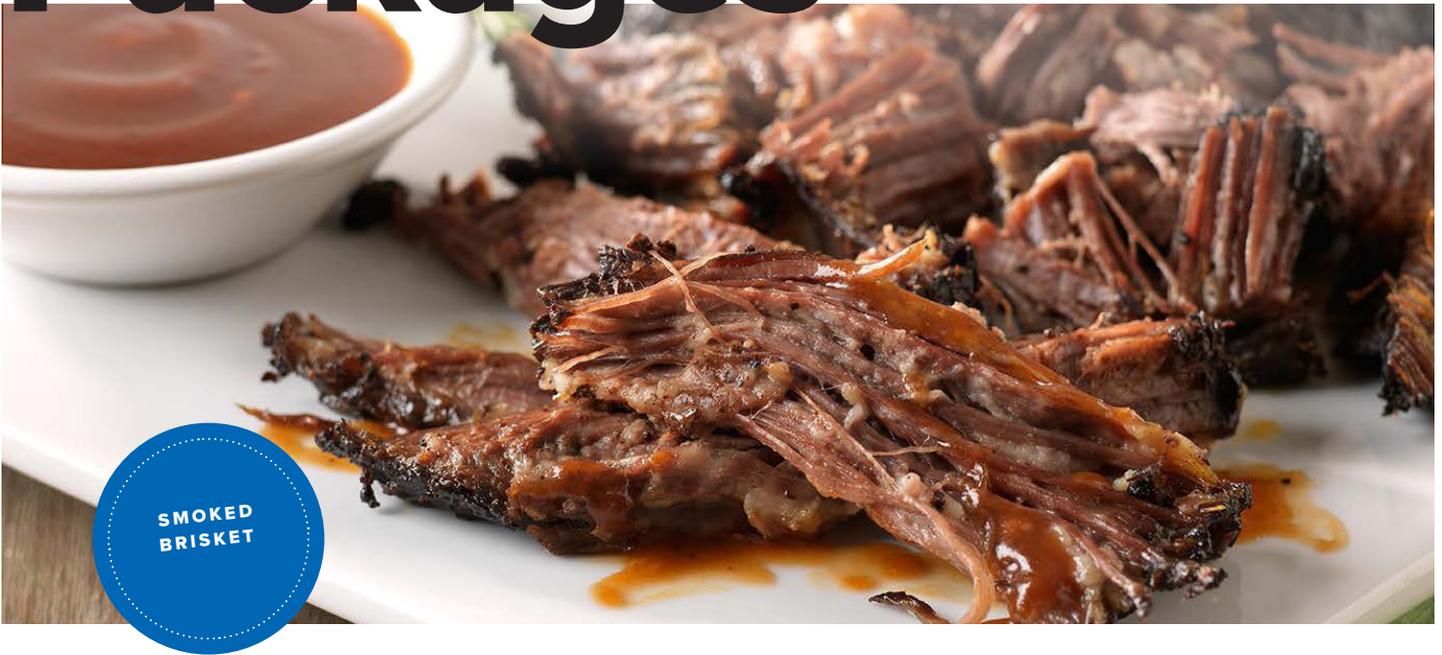
Three Cheese Mac V
Cavatappi Pasta, Three Cheese Sauce

Hot Dogs
Traditional Condiments, Kettle-Style Potato Chips

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

Packages

All packages serve 6 guests unless otherwise noted.



Southern Smoke Package / 390

Barbecue Kettle Chips V

Pimento Cheese Dip

Southern Coleslaw V

Cabbage and Carrot Mix,
Creamy Mayonnaise-Based Dressing

Barbecue Baked Beans V AVG

Barbecue, Brown Sugar, Bacon

Three Cheese Mac V

Cavatappi Pasta, Three Cheese Sauce

Smoked Pork Butt V

Smoked Pork, Dinner Rolls

Smoked Chicken Quarters

Smoked Barbecue Leg and Thigh

Smoked Beef Brisket

12-Hour Smoked Brisket

Assortment of House-Made Barbecue Sauces

- St. Louis-Style
- Cherry Pepsi
- Carolina Vinegar
- Honey Mustard

Gameday Package / 246

Bottomless Freshly Popped Popcorn V

Slider Bar

One Dozen Sliders, Including
Bacon Cheeseburger, Pulled Pork and
Buffalo Chicken Served with Pickles,
Coleslaw, Carolina Mustard Barbecue
and Comeback Sauce

Loaded Nacho Bar AVG

Beef Chili, Nacho Cheese, Sour Cream,
Jalapeño, Guacamole, Pico de Gallo,
Salsa Rojo, White Corn Tortilla Chips

Gourmet Cookies and Brownies V

Gourmet Cookies, Decadent Brownies

À La Carte

FARMERS
MARKET DIPS
& VEGGIES



Cool Appetizers

Orders serve 6 guests
unless otherwise noted

Local Charcuterie Board / 90

Artisan Meats, Cheese,
Dried Fruit, and Chutney

Farmers Market Dips & Veggies / 56

Farmstand Vegetables, Hummus,
Buttermilk Ranch Dressing

Chilled Shrimp Cocktail / 30 pieces / 72

Poached Shrimp, Zesty Cocktail
Sauce, Lemons

Seasonal Fresh Fruit / 42

In-Season Fruits and Berries

GVL Deviled Eggs / 42

Six Each of Classic Southern,
Smoked Bacon, Jalapeño Relish

Warm Appetizers

Orders serve 6 guests unless otherwise noted

Loaded Nacho Bar / 78

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

*Upgrade your Loaded Nacho Bar from
Beef Chili to:*

- **Beef Barbacoa / 90**
- **Chicken Tinga / 84**

Jalapeño Artichoke Dip / 66

Cream Cheese, Artichokes, Jalapeños,
Parmesan Cheese, Tortilla Chips

Chicken Tenders / 60

Buttermilk Ranch Dressing,
Barbecue Sauce

Spicy Wings / 84

Traditional Spicy Buffalo Sauce,
Blue Cheese Dressing

Three Cheese Mac / 42

Cavatappi Pasta, Three Cheese Sauce

Quesadilla Duo / 72

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

Avocado Crema, Salsa Roja

Potstickers & Spring Rolls / 66

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

Jalapeño Poppers / 66

Cream Cheese Poppers,
Ranch Dressing

À La Carte

Greens

Orders serve 6 guests
unless otherwise noted

Chopped Vegetable Salad / 54

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

Classic Caesar Salad / 54

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

- Grilled Chicken / 66
- Shrimp / 72

Bocconcini Tomato & Cucumber Salad / 66

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

BLT Salad / 54

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



BLT
SALAD

Classics

Orders serve 6 guests
unless otherwise noted

Char-Grilled Chicken Board / 66

All-Natural Brinded, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

Smoked Salmon Board / 76

Chilled House Smoked Salmon Filet, Caper Cream Cheese, Roasted Tomato, Pickled Red Onion, Sliced Cucumber, Garlic Bagel Chips

Meatball Sliders / 54

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

Steakhouse Beef Tenderloin / 90

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

Tacos & Tostadas / 84

- **Pork Al Pastor**
Charred Pineapple, Pickled Red Onions
- **Pollo Asada**
Chorizo, Cotija Cheese

Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

Sloppy Joes / 60

Fried Onions, American Cheese, House-Made Pickles, Mini Rolls

Classic Sides

Serves 6 guests
unless otherwise noted

Elote / 36

Fire-Roasted Corn, Street Corn Aioli, Pico de Gallo, Cotija Cheese

ROAST BEEF WALKING STICKS



Handcrafted Sandwiches

Orders serve 6 guests
unless otherwise noted

THE WALKING STICKS

Ham & Swiss / 46

Mustard Butter, Pretzel Baguette

Roast Beef / 51

Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

Roasted Turkey / 48

Apricot Ginger Chutney, Havarti Cheese, Baguette

The Authentic / 54

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Mini Buffalo Chicken Sandwiches / 66

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

Smoked Pork Sandwiches / 72

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

The Italian / 66

Salami, Capicola, Ham, Tomatoes, Onions, Provolone Cheese, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

À La Carte

Burgers, Sausages & Dogs

Serves 6 guests
unless otherwise noted

Traditional Burger Sliders

78 / 2 burgers per guest
Beef Slider, American Cheese,
House-Made Pickles, Mini Bun

IMPOSSIBLE® Mini Burger

66 / 2 burgers per guest
Char-Grilled Plant-Based Burger,
Leaf Lettuce, Vine-Ripened Tomatoes,
Cheddar Cheese, Chipotle Lime Aioli,
Mini Bun

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

Hot Dogs / 54

Traditional Condiments,
Kettle-Style Potato Chips

Revival Butcher's Sausage Board / 84

Old World Italian, Spicy Farmhouse,
Old World Bratwurst, Low Country
Broil, Thai Fried Garlic Sausages,
Pickled Red Onion, Stone Ground and
Dijon Mustard

Snacks

Serves 6 guests
unless otherwise noted

Bavarian Pretzel Board

One Large Pretzel, Three Pretzel Rods,
Eight Pretzel Bites, Beer Cheese Dip,
Stone Ground Mustard

Salsa & Guacamole Sampler

Guacamole, Salsa Verde, Salsa Roja,
Tortilla Chips

The Snack Attack

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

Bottomless Freshly Popped Popcorn

Dry-Roasted Peanuts

Snack Mix

Pretzel Twists

Potato Chips & Gourmet Dips

Kettle-Style Potato Chips,
Roasted Garlic Parmesan,
French Onion, Pimento Cheese

Levy is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.



HOT DOGS
& MINI
BURGERS

À La Carte



CHICAGO-
STYLE
CHEESECAKE

Let Them Eat Cake!

Chicago-Style Cheesecake V

Serves 10 / 125

Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

Red Velvet Cake V

Serves 12 / 140

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

Rainbow Cake V

Serves 12 / 120

Colorful Five-Layered Sponge Cake,
Buttercream Frosting

Six-Layer Carrot Cake V

Serves 14 / 160

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

Chocolate Paradis' Cake V

Serves 12 / 125

Rich Chocolate Génoise, Layered
Chocolate Ganache, Candied Toffee

Lemon Meringue Cake V

Serves 14 / 160

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

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

Suite Sweets

*Suite Sweets are served for a
minimum of 6 guests unless
otherwise noted.*

Gourmet Cookies &

Brownies V / 36

Gourmet Cookies, Decadent Brownies

FUNNEL CAKE STICKS V / 36

Powdered Sugar,
Chocolate and Strawberry Sauce

Beverages



Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

Bud Light Seltzer / 49

**NÜTRL Vodka Seltzer
Variety Pack / 70**

Cutwater Canned Cocktails / 82

Beer, Ales, & Alternatives

Sold by the six-pack

Budweiser / 39

Bud Light / 39

Coors Light / 39

Michelob ULTRA / 42

Miller Lite / 39

Heineken / 49

Stella Artois / 49

Corona Extra / 49

Modelo Especial / 49

Shock Top Wheat / 47

Wicked Weed Fresh Pressed / 55

Wicked Weed Pernicious IPA / 55

New Belgium Voodoo Ranger / 52

New Belgium Fat Tire / 52

Bud Zero / 39

Wine



Sparkling & Rosé

Sold by the bottle

La Marca Prosecco / 70

Veuve Cliquot Brut / 180

La Marca Sparkling Rosé / 80

19 Crimes Cali Rosé / 65

La Fluer de Mer Rosé / 90

White Wine

Sold by the bottle

REISLING

Chateau Ste. Michelle / 55

PINOT GRIGIO

Santa Margherita / 90

SAUVIGNON BLANC

Kim Crawford / 80

CHARDONNAY

Kendall-Jackson
Vintner's Reserve / 80

Sonoma-Cutrer
Russian River Ranches / 95

Stags' Leap Wine Cellars Karia / 125

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi / 85

La Crema / 120

Belle Glos Clark & Telephone / 160

MERLOT

Decoy by Duckhorn / 90

CABERNET SAUVIGNON

Josh Craftsman's Collection / 75

Louis Martini / 160

JUSTIN / 120

RED BLENDS

19 Crimes Red Blend / 70

The Prisoner / 150

Liquor

Sold by the 1 Liter bottle unless otherwise indicated

Vodka

Tito's Handmade / 100

Ketel One / 120

Grey Goose / 150

Gin

Tanqueray / 120

Bombay Sapphire / 140



Rum

Bacardí Superior / 80

Malibu / 80

Captain Morgan Spiced / 90

Tequila & Mezcal

Jose Cuervo Especial / 100

Casamigos Blanco / 180

Patrón Silver / 160

Patrón Resposado / 185

Patrón Anejo / 200

Whiskey & Bourbon

Jim Beam White Label / 90

Crown Royal / 120

Jack Daniel's / 120

Jameson Irish / 140

Buffalo Trace / 160

Maker's Mark / 175

Woodford Reserve / 180

Basil Hayden / 250

Scotch

Dewar's White Label / 100

Johnnie Walker Black / 150

The Glenlivet 12 / 180

Cognac / Brandy

HENNESSY / 180

Cordials

Baileys Irish Cream / 130

Fireball / 120

Grand Marnier / 180

Kahlúa / 140

Martini & Rossi Dry Vermouth / 85

Martini & Rossi Sweet Vermouth / 85

Jägermeister / 155

Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks / 20

Pepsi
Diet Pepsi
Pepsi Zero Sugar
Starry
MTN Dew
Mug Root Beer
Canada Dry Ginger Ale

Water

Aquafina Bottled Water
12oz. / 22

Sparkling

The crisp, fruity bubbles of Bubly Sparkling now have zero calories or sweeteners. Who knew nothing could taste so good.

Bubly Sparking Water Lime / 30
Bubly Sparking Water Seasonal / 30

Langers Juices / 16

Cranberry Juice 32oz.
Grapefruit Juice 32oz.
Orange Juice 32oz.
Pineapple Juice 32oz.



Teas

Pure Leaf Iced Tea Lemon / 30
Pure Leaf Sweet Tea / 30
Pure Leaf Unsweetened Black Tea / 30
Fresh Brewed Sweet or Unsweetened Tea 2.5 gallon dispenser / 30

Miscellaneous Beverages

Fresh-Roasted Regular Coffee / 18
Fresh-Roasted Decaffeinated Coffee / 18
Hot Chocolate / 22

Bar Supplies

Zing Zang Bloody Mary Mix / 16
Finest Call Sour Mix / 16
Finest Call Margarita Mix / 16
Fever Tree Tonic Water 24oz. / 8
Fever Tree Club Soda 24oz. / 8
Lime Juice / 16
Lemons & Limes / 12
Stuffed Olives / 12

The Scoop

Hours of Operation

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at <http://suiteeats.com/bonsecourswellnessarena>

To reach a Representative:
Dial / **312.270.2473** or
E-mail / SuiteEats@LevyRestaurants.com.

Quick Reference List

Levy Premium Specialist Representatives / **312.270.2473**

Levy Accounting Department / **312.664.8200**

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. CST, two business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at <http://suiteeats.com/bonsecourswellnessarena>. Orders can be arranged with the assistance of a Premium Specialist Representatives at **312.270.2473** during normal business hours.

If for any reason an event 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 event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

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

1. Alcoholic beverages cannot be brought into or taken out Bon Secours Wellness Arena.
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 event time to ensure the highest quality.

Specialized Items

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

Smallwares and Supplies

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

Security

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

Payment Procedure and Service Charge

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 20% service charge plus applicable 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 exclusively furnishes all food and beverage products for the suites at Bon Secours Wellness Arena, 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 Bon Secours Wellness Arena

The rich tradition at Bon Secours Wellness Arena 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. Many 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 the Bon Secours Wellness Arena Event Staff at **864-241-3800**.