



2018/19 SUITE MENU

EXECUTIVE CHEF, CHRISTOPHER ALBANO

With a deep passion for great food and hospitality, Chris is excited to bring new tastes, local flavors and game day favorites to the fans at Bankers Life Fieldhouse.

PACKAGES

CIRCLE CITY SMOKE 450.00, Serves 10 people

“EIGHT TO EIGHT” PULLED PORK

Spice rubbed with our pit masters blend and smoke roasted over smoldering hickory wood and post oak. Our succulent pork is hand pulled and bathed in sweet vinegar sauce and served with bakery fresh rolls and house-made sriracha pickles.

ROADSIDE RIB TIPS

A Midwest favorite, double smoked and hand chopped. Toss'em with choice of our house-made sauces.

HOOSIER HOT LINK

Indiana Kitchen smoked andouille sausage grilled and sliced, topped with melted cheddar, roasted corn and poblano peppers. Served with spicy mustard and XXX Root Beer onion jam.

SIDES

KRUNCHERS! KETTLE COOKED POTATO CHIPS

SMOKEHOUSE BAKED BEANS

Sugar, spice and 6 hours in the smoker!

HONEY CHEDDAR CORNBREAD

Grilled sweet corn, sharp cheddar cheese and honey.

HORSERADISH SLAW

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

CLASSIC YELLOW MAC & CHEESE

Cavatappi pasta in a gooey blend of three cheeses.

OUR HOUSE-MADE SAUCES

ARKANSAS SWEET VINEGAR

Tomatoes, distilled vinegar, brown sugar, onions, Worcestershire and cracked black pepper.

MUSTARD TRIO

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

FARMHOUSE FAVORITES 425.00, Serves 10 people

CRUNCHY PRETZEL NUGGETS

Dusted with Buffalo-ranch spice.

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

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

SMOKING GOOSE FLATBREAD SQUARES

Coppa, Sopressata and Coppacola, hand crafted 2 miles away on Dorman Street. Layered with provolone, tomato jam, giardinera and pickled onion.

INDIANA CREAMERY SAMPLER

A selection of cheese from local dairy farms with dried fruit, honey crackers and Sun King Beer Cheese Spread.

CITY MARKET CHOPPED SALAD

Fresh from the market veggies including grilled zucchini, asparagus, roasted peppers, tomatoes, carrots, red onion and cauliflower tossed with our honey Dijon vinaigrette.

SMOKED PORK LOIN SANDWICH

Hickory smoked pork loin with caramelized sweet onions, lettuce, vine-ripe tomatoes and our signature steak sauce on toasted focaccia bread.

GRILLED MILLER FARMS LEMON CHICKEN

Marinated and grilled Amish chicken served with little gem potatoes and grilled vegetables.

BACKYARD FIRE ROASTED LOCAL SAUSAGE

Fresh assorted butcher crafted sausages. Served with our grilled sweet peppers & onions with assorted mustards, house-made spicy garden relish and hearth baked hoagie rolls.

ALL-AMERICAN

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

475.00, Serves 10 people

FRESHLY POPPED POPCORN

WING TOSS

Our house-made seasoned and grilled and crispy fried chicken wings, celery and carrots with traditional spicy Buffalo, sesame apricot habanero, sweet and smoky barbecue sauces.

KETTLE CHIPS AND GOURMET DIPS

Krunchers! Kettle cooked potato chips with roasted garlic Parmesan and French onion.

GRILLED CAPRESE FLATBREAD SQUARES

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives, fresh basil and finished with a house-made pesto dressing.

CHEFS GARDEN VEGETABLES

Farmers market fresh vegetables, buttermilk ranch dip.

BLT SALAD

Romaine, Indiana Kitchen thick cut bacon, sharp cheddar cheese and tomatoes tossed with buttermilk dressing and house-made croutons.

FOCACCIA PIZZA SQUARES

PEPPERONI & CHEESE

Shredded mozzarella, tomato sauce with sliced and diced pepperoni with a sprinkle of oregano.

THREE CHEESES

Mozzarella, provolone and parmesan with rustic Pomodoro sauce.

HEBREW NATIONAL JUMBO DOGS

Lightly grilled and served with all the traditional condiments, fresh buns and kettle chips

Upgrade your menu package by adding chili and cheese sauce to make your best chili cheese dog! Add 3.00 per person

HOOSIER

375.00, Serves 10 people

FRESHLY POPPED POPCORN

THE SNACK ATTACK

An assortment of great snacks, including our signature snack mix, dry-roasted peanuts and pretzel twists.

BLT SALAD

Romaine, bacon, cheddar cheese and tomatoes tossed with buttermilk dressing and house-made croutons.

CLASSIC YELLOW MAC & CHEESE

Cavatappi pasta in a gooey blend of three cheeses.

LOADED RED SKIN TATERS

Topped with melted cheddar and Indiana Kitchen bacon. Served with scallion sour cream.

CRISPY CHICKEN TENDERS

Served with barbecue sauce and classic ranch.

HEBREW NATIONAL JUMBO DOGS

Lightly grilled and served with all the traditional condiments, fresh buns and Kettle Chips.

Upgrade your menu package by adding chili and cheese sauce to make your best chili cheese dog! Add 3.00 per person

COOL APPETIZERS

All appetizers serve 10

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp farmstand vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips. 95.00

CHILLED SHRIMP BUCKET

Perfectly poached shrimp, St. Elmo Very Hot Cocktail Sauce and lemons. 140.00, 30 pieces

FLATBREAD SQUARES SAMPLER 110.00

- Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and finished with a house-made pesto dressing.
- SMOKING GOOSE Coppa, Sopressata and Coppacola, hand crafted 2 miles away on Dorman Street. Layered with provolone, tomato jam, giardinera and pickled onion.

MOZZARELLA & HEIRLOOM TOMATO BOARD

Seasonal ripe tomatoes and assorted grilled vegetables with our garden basil pesto. 125.00

HEARTLAND MEAT AND CHEESE SELECTION

An assortment of locally crafted meat and cheese served with dried fruit, cornichon, grain mustard, honey, crackers and flat bread. 160.00

SEASONAL FRESH FRUIT

In-season fruits, orange Greek yogurt dip. 120.00

CHEFS GARDEN VEGETABLES

Farmers market fresh vegetables, buttermilk ranch dip. 80.00



GREENS/ GRAINS

All salads serve 10

BALANCED GRAIN BOWL

Quinoa & bulgur wheat tossed with cherry tomatoes, fresh mozzarella and roasted sweet corn tossed in a chimichurri dressing. *80.00*

CLASSIC CAESAR SALAD *70.00*

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing. Top it with grilled chicken, steak or shrimp. *110.00*

CITY MARKET CHOPPED SALAD

Fresh from the market veggies including grilled zucchini, asparagus, roasted peppers, tomatoes, carrots, red onion and cauliflower tossed with our honey Dijon vinaigrette *75.00*

INDIANA FARM HOUSE SALAD

Smoked Turkey, Bacon, roasted corn, red pepper, tomato, red onion, blue cheese crumbles and mixed greens our honey Dijon vinaigrette *85.00*

BLT SALAD

Romaine, Indiana kitchen bacon, Fair Oaks Cheddar and tomatoes tossed with buttermilk dressing and house-made croutons. *80.00*

GOING GREEN SALAD WITH FRIED GREEN TOMATO

Romaine, spinach, green beans, broccoli, cucumber and herbed-champagne dressing *80.00*

CLASSIC SIDES

All sides serve 10

CLASSIC YELLOW MAC & CHEESE

Cavatappi pasta in a gooey blend of three cheeses. *55.00*

ROASTED BISTRO STYLE VEGETABLE

Tossed with garlic, herbs and olive oil *60.00*

LOADED RED SKIN TATERS

Smothered with melted cheddar cheese and Fisher Farms Bacon. Served with scallion sour cream *50.00*

TASTE CLUB KIDS MEAL

Accompanied with All natural fruit leather, seasonal vegetables with ranch dip, granola bar and a souvenir. *9.00 Per player*

- Uncrustable PB&J
- Sliced Turkey on whole Wheat
- Baby Corn Dogs

(OUR TASTE CLUB KIDS MEALS ARE RESERVED FOR PLAYERS TWELVE YEARS AND UNDER WITH ALL-STAR APPETITES.)

SNACKS

serve 10

WARM BELGIAN PRETZEL BOX *90.00*

- 3 Jumbo Belgian Style Buttered and Salted Twists
 - 3 Jumbo Belgian Style Cinnamon Sugar Pretzels
 - 10 Hand Rolled Buttered and Salted Knots
 - Served with whole-grain mustard, Sun King beer cheese and cream cheese dips
- Box will be dropped after the start of your event.

JUST POP IN GOURMET POPCORN BUCKET

Indy mix of caramel and cheddar flavored popcorn *120.00*

SALSA AND GUACAMOLE SAMPLER

House-made fresh guacamole, salsa verde and salsa roja with crisp tortilla chips. *75.00*
Pair this with our HAND-CRAFTED MARGARITA The world's best-selling cocktail just got better! Hand-crafting at its finest with our signature blend of lime-based margarita mix, Casamigos Blanco tequila, Cointreau Orange Liqueur and finish with a squeeze of a fresh lime. *130.00 per tray. serves 10-20 guests*

SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips. *50.00*

DRY-ROASTED PEANUTS *11.25 per basket*

SNACK MIX *12.00 per basket*

PRETZEL TWISTS *10.00 per basket*

BOTTOMLESS FRESHLY POPPED POPCORN

Served with assorted flavor shakes *45.00*

KETTLE CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan and French onion. *40.00*

WARM APPETIZERS

BAJA NACHO PLATTERS

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

TRADITIONAL NACHO PLATTER

Oven-roasted tortilla chips topped with warm queso blanco, sour cream, avocado, diced tomato, green onions, and cilantro and salsa roja. *80.00*

PULLED PORK NACHO PLATTER

Southern pulled pork on oven-roasted tortilla chips topped with warm queso blanco, sour cream, avocado, diced tomato, green onions, cilantro and salsa roja. *110.00*

WING TOSS

Our house-made seasoned and grilled and crispy fried chicken wings, celery and carrots with traditional spicy Buffalo, sesame apricot habanero, sweet and smoky barbecue sauces. *140.00*

CHICKEN TENDERS

Served with barbecue sauce and classic ranch. *90.00*

MEATBALL BAR *150.00*

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

- Traditional beef with marinara sauce
- Chicken with green Chile Verde sauce
- Thai pork meatball with ginger-soy barbecue sauce

STREET TACOS *160.00*

A trio of marinated and grilled meats and seafood.

- Shrimp ala plancha
- Chicken Asada
- Skirt Steak Arrachera

Served with corn and flour tortillas, assorted salsas, queso fresco, limes, onions, cilantro and charred Jalapeños.

GROWLER AND GRUB - THE SUN KING DUO *120.00*

A growler of seasonal brew and our Pale Ale Cheese Fondue

Served with warm pretzel bites, local summer Sausage, crisp apples and veggies.

CHEF CRAFTED ENTREES

Each entrée selections will be accompanied with our CITY MARKET CHOPPED SALAD *All entrees serve 10*

CIRCLE CITY BBQ PLATTER

Smoked pulled pork, dry rubbed chicken wings, chopped rib tips and sliced hot links. Served with pickled onions, sriracha pickles, creamy slaw and bakery fresh rolls. *220.00*

GRILLED MILLER FARMS LEMON CHICKEN

Marinated and grilled Amish chicken served with little gem potatoes and grilled vegetables. *220.00*

BACKYARD GRILLED SAUSAGE BOARD

Fresh assorted butcher handcrafted sausages. Served with our grilled sweet peppers & onions with assorted mustards, giardiniera relish and hearth baked hoagie rolls. *180.00*

GRILLED BLACK-ANGUS TOMAHAWK RIBEYE

Charred and carved over heirloom tomatoes served with smoky paprika vinaigrette. *550.00*

HANDCRAFTED SANDWICHES AND FLATBREADS

All sandwiches serve 10

CHICKEN AND STEAK FLATBREAD SANDWICH DUO *120.00*

- CHICKEN FLATBREAD
Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens.
- STEAK FLATBREAD
Garlic and black pepper crusted short rib, horseradish aioli red onion, vine-ripe tomato, blue cheese and field greens.

GRILLED CAPRESE FLATBREAD SANDWICH

Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and finished with a house-made pesto dressing. *90.00*

MINI BUFFALO CHICKEN SANDWICHES

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. *105.00*

"EIGHT TO EIGHT" PULLED PORK

Spice rubbed with our pit masters blend and smoke roasted over smoldering hickory wood and post oak. Our succulent pork is hand pulled and bathed in sweet vinegar sauce and served with Bakery fresh rolls, house-made sriracha pickles and horseradish slaw. *110.00*

MINI PUB BURGER

Sun King Beer Cheese, bacon, and caramelized onion on toasted pretzel roll. *120.00*

IMPOSSIBLE® MINI BURGER

Chargrilled plant based burger, leaf lettuce, vine ripe tomato & cheddar cheese topped with a chipotle lime aioli on a toasted brioche roll. *140.00*

HAND CRAFTED DOGS

All hot dogs serve 10

HEBREW NATIONAL HOT DOGS

Lightly grilled and served with all the traditional condiments, fresh buns and kettle chips. *80.00*



THE HICKORY DOG

Top your dog with warm cheese, BBQ pulled pork and crispy onions. *100.00*

CHILI CHEESE DOG

Top your dog with warm cheese, spicy chili and crunchy Fritos. *100.00*

AVOIDING GLUTEN SNACK BASKET

There's something for everyone on Game-Day!
Enjoy a selection of gluten-free snacks including:
Cherry Larabar
Popchips
Eden Organic Berry Mix
NuGo Free Dark Chocolate Bar
21.95 per basket, Serves 1-2 guests

Levy Restaurants is just one call away and a Culinary or Guest Relations 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.

OUR FAMOUS DESSERT CART

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

SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, 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, Salted Caramel Bar and Marshmallow with Brown Butter and Sea Salt.

GOURMET COOKIES AND TURTLES

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

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 Kahlua.

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.

SUITE SWEETS

GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies and brownies. 100.00 per order, Serves 10

DESSERT CART SAMPLER BOARD

A chef selected sampling of sweet treats from our signature dessert cart. 150.00 per order, Serves 10

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE

Traditional Chicago-style cheesecake in a butter cookie crust. 50.00 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. 80.00 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. 80.00 per order. Serves 12.

RAINBOW CAKE

Five colorful layers of sponge cake with a buttercream frosting. 85.00, 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. 80.00 per order, Serves 14

CHOCOLATE PARADIS' CAKE

A rich chocolate génoise, layered with a chocolate ganache and candied toffee. 85.00 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. 90.00 per order, Serves 14

(ALL OF OUR SIGNATURE DESSERTS CAN BE PACKAGED TO TAKE WITH YOU TO ENJOY AFTER THE EVENT WITH YOUR FAMILY AND FRIENDS.)

HANDCRAFTED COCKTAIL TRAYS

Have you enjoyed a professionally crafted cocktail and just not sure how to reconstruct that very same drink yourself? We are proud to bring you that very opportunity here in your suite! We have carefully curated some of the best cocktails the world has to offer, while masterfully selecting the finest ingredients and techniques to enable you to prepare our signature Moscow Mule, Hand-crafted Margarita, Bloody Mary and two excellent Prohibition-Style cocktails, the Old Fashioned and Manhattan. Each tray includes the ingredients, tools, recipes and a virtual training by our Master Mixologist and National Director of Beverage, Nick Arenas, whom will walk you through step-by-step to craft your perfect cocktail. Each tray serves approximately 10-20 guests

BLOODY MARY

A truly engaging and customizable experience. Our signature tangy Bloody Mary based with Tito's vodka and farm full of garnishes hand-selected by our chefs for each and every tray. 100.00 per tray

HAND-CRAFTED MARGARITA

The world's best-selling cocktail just got better! Hand-crafting at its finest with our signature blend of lime-based margarita mix, Casamigos Blanco tequila, Cointreau Orange Liqueur and finish with a squeeze of a fresh lime. 130.00 per tray

PROHIBITION-STYLE

Celebrate the resurgence of classic cocktails with two favorites in one tray, The Manhattan and Old Fashioned. Makers Mark whiskey, served with sweet vermouth, fresh orange peels, delicious cherries, simple syrup and the tools you need to craft these great libations. 125.00 per tray

MOSCOW MULE

A signature approach to a rising classic. Fresh-squeezed lime meets Tito's vodka and blended with mildly spicy ginger beer. Three simple ingredients, one great drink. 100.00 per tray



BEER BUNDLES

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

PERFECT BUNDLE Blue Moon White Belgium Ale + Goose Island IPA + Samuel Adams Boston Lager (36.00 per bundle)

SUN KING - INDIANAPOLIS, INDIANA CRAFT BUNDLE (16oz) Sun King Osiris Pale Ale + Sun King Sunlight Cream Ale + Sun King Wee Mac Brown Ale (60.00 per bundle)

BEER, ALES AND ALTERNATIVES

(Sold by the six-pack, unless otherwise noted)

Budweiser 25.00
Bud Light 25.00
Miller Lite 25.00
Coors Light 25.00
Heineken (16oz, 4-pack) 32.00
Heineken Premium Light (16oz, 4-pack) 32.00
Michelob Ultra 25.00
Corona Extra 27.00
Corona Light 27.00
Modelo Especial 27.00
Goose Island IPA (16oz, 4-pack) 32.00

Samuel Adams 32.00
Sam Adams Seasonal 32.00
Blue Moon White Belgium Ale 27.00
Stella Artois (14.9oz, 4-pack) 38.00
Angry Orchard 'Crisp Apple' Cider (16oz, 4-pack) 32.00
Sierra Nevada Pale Ale (16oz, 4-pack) 32.00
Fat Tire 27.00
Spiked Seltzer Lime (16oz, 4-pack) 32.00
O'doul's (non-alcoholic) 25.00

LOCAL 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

LIQUOR

(Sold by the liter, unless otherwise noted)

VODKA

Svedka 56.00
Stoli 60.00
Tito's Handmade 84.00
Absolut 60.00
Absolut Citron 60.00
Grey Goose 70.00
New Amsterdam 42.00
Effen 135.00
Pinnacle Habanero 60.00

Evan Williams 72.00
Maker's Mark 75.00
Jameson Irish 60.00
Gentleman Jack 116.00
Southern Comfort 80 Proof 125.00
Basil Hayden 180.00
Uncle Nearest 1856 165.00

GIN

Aviation 150.00
Bombay Sapphire 65.00
Beefeater 50.00
Hendrick's 115.00

TEQUILA

Jose Cuervo Especial 50.00
Jose Cuervo Tradicional 85.00
El Jimador Resposado 78.00
1800 Silver 96.00
Patrón Silver (750 mL) 120.00
Avion Reposado 135.00
Casamigos Blanco 130.00
Casamigos Resposado 145.00
Casamigos Anjeo 160.00
Hornitos Plata 135.00

RUM

Bacardi Superior 46.00
Bacardi Limón 45.00
Bacardi Oakheart Spiced Rum 47.00
Bacardi 8 76.00
Malibu Coconut 50.00
Mount Gay Eclipse 56.00
Sailor Jerry 75.00

COGNAC/BRANDY

Christian Brothers Brandy 34.00
Hennessy VS 80.00
Courvoisier VSOP 163.00

CORDIALS

Aperol (750 mL) 60.00
Chambord (750 mL) 86.00
Cointreau 106.00
DiSaronno Amaretto 65.00
Grand Marnier 80.00
Kahlúa 55.00
Jagermeister 58.00
Fireball Cinnamon Whisky 65.00
RumChata 74.00
Martini & Rossi Dry Vermouth (375 mL) 12.00
Martini & Rossi Sweet Vermouth (375 mL) 12.00

SCOTCH

Dewar's 60.00
Dewar's 12 95.00
The Macallan 12 (750 mL) 110.00
Glenmorangie 12 120.00
The Glenlivet 12 96.00
Chivas Regal 70.00
Glenfiddich 12 175.00

WHISKEY & BOURBON

Jack Daniel's 65.00
Woodford Reserve 75.00
Jim Beam 45.00
Knob Creek 88.00
Knob Creek Rye (750 mL) 87.00
Canadian Club 47.00

CHILL

(Sold by six-pack unless otherwise indicated)

SOFT DRINKS

Pepsi 13.00
Diet Pepsi 13.00
Pepsi Zero Sugar 13.00
Sierra Mist 13.00
Diet Sierra Mist 13.00
Mountain Dew 13.00
Diet Mountain Dew 13.00
Mug Root Beer 13.00
Dr Pepper 13.00
Minute Maid Lemonade 13.00
Brisk Lemon Ice Tea 13.00
Schweppes Ginger Ale 15.00

TEAS

Lipton Iced Tea is a delicious taste that refreshes your body and mind. Enjoy the taste of sunshine from Lipton Iced Tea!
Pure Leaf Iced Tea Lemon - 18.5oz. (4-pack) 35.00
Pure Leaf Sweet Tea - 18.5oz. (4-pack) 35.00
Pure Leaf Unsweetened Black Tea - 18.5oz. (4-pack) 35.00

SPARKLING

The crisp, fruity bubbles of Aquafina Sparkling now have zero calories or sweeteners. Who knew nothing could taste so good.
Aquafina Sparkling Black Cherry Dragonfruit - 12oz. 14.00
Aquafina Sparkling Lemon Lime - 12oz. 14.00
Aquafina Sparkling Orange Grapefruit 12oz. 14.00

JAVA HOUSE COLD BREW COFFEE

Pure Black Columbian Coffee (10oz, 4-pack) 32.00
Vanilla Frappe Coffee (10oz, 4-pack) 32.00

JUICES

Tropicana Cranberry Juice 15.00
Tropicana Grapefruit Juice 15.00
Tropicana Orange Juice 15.00

WATER

Kinetico® Bottled Water 16.00
LIFEWTR Purified PH Balanced Water - 23.7oz (4-pack) 25.00
Schweppes Tonic Water 15.00
Schweppes Club Soda 15.00

MISCELLANEOUS BEVERAGES

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

BAR SUPPLIES

Finest Call Loaded Bloody Mary Mix 10.00
Finest Call Sour Mix 10.00
Finest Call Margarita Mix 10.00
Lime Juice 10.00
Lemons and Limes 5.00

ENERGY DRINKS

Red Bull (4-pack) 32.00
Red Bull Sugar Free (4-pack) 32.00
Red Bull Cranberry (4-pack) 32.00
Red Bull Blueberry (4-pack) 32.00
Red Bull Tropical (4-pack) 32.00

MONIN MONIN FLAVORED SODA BAR

A selection of four high-quality syrups that can instantly transform any soda from ordinary to extraordinary.
Each self-serve soda bar comes with the following pumped syrups in a rack, club soda and garnishes to top your drink. 50.00 (Syrups come displayed in a rack and will serve up to 100 guests per event).

Monin Cherry
Monin Vanilla
Monin Strawberry
Monin Blackberry

WHITE WINE

BESO DEL SOL WHITE SANGRIA

100% Natural blend of Airén white Spanish grapes, lemon, peach and mango juices.
40.00 per pitcher, Serves 6

BUBBLY

Korbel Brut, California 39.00
Veuve Clicquot 'Yellow Label' Brut, Reims, France 165.00
Domaine Chandon Brut, California 68.00
La Marca Prosecco, Italy 62.00

BRIGHT AND BRISK

Ecco Domani Pinot Grigio, Italy 35.00
Little Black Dress Pinot Grigio, California 35.00

FRESH AND FRUITY

Chateau St. Michelle Riesling, Washington State 40.00
Seven Daughters Moscato, California 48.00

TART AND TANGY

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand 66.00
Markham Sauvignon Blanc, Napa Valley, California 48.00

CREAMY AND COMPLEX

Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 44.00
Sonoma-Cutrer Chardonnay, Sonoma Coast, California 89.00
LaCrema Chardonnay, Monterey, California 68.00
Greystone Chardonnay, California 35.00
Stag's Leap Wine Cellars Karia Chardonnay, California 95.00

REFRESHING ROSÉS

M. Chapoutier Belleruche Rosé (Côtes du Rhône), Rhone, France 55.00
Kim Crawford Rosé, Hawkes Bay, New Zealand 66.00
Darkhorse Rose, California 30.00
Beringer White Zinfandel, Napa, California 29.00

RED WINE

BESO DEL SOL RED SANGRIA

100% Spanish Tempranillo wine blended with natural citrus juices and a touch of cinnamon.
40.00 per pitcher, Serves 6

RIPE AND RICH

The Federalist Honest Red Blend, California 60.00
Mark West Pinot Noir, California 38.00
Meiomi Pinot Noir, California 89.00
Estancia 'Pinnacles Ranches' Pinot Noir, Monterey, California 42.00
14 Hands Merlot, Washington State 35.00
19 Crimes Red Blend, Australia 45.00
Dreaming Tree 'Crush' Red Blend, California 38.00

SPICY AND SUPPLE

Alamos Malbec, Argentina 42.00
Jacobs Creek Classic Shiraz, Southeastern Australia 36.00
Cline Cellars 'Ancient Vine' Zinfandel 49.00

BIG AND BOLD

Columbia Crest 'Grand Estates' Cabernet Sauvignon, Columbia Valley, Washington 33.00
Louis Martini Cabernet Sauvignon, Sonoma, California 40.00
Simi Cabernet Sauvignon, Alexander Valley, California 59.00
Chimney Rock Cabernet Sauvignon, Napa Valley, California 181.00

BE A TEAM PLAYER DRINK RESPONSIBLY

The Pacers 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.

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 and Diet Pepsi
- (1) six-pack each of Mist Twist/Diet Mist Twist, Kinetico 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
- (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. 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 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.

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

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. CST, three business days prior to each event.

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.

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, floral arrangements, 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.

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 invoice 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 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

Party where the pros play! Easy access, state-of-the-art technology, award-winning cuisine and the finest selection of amenities and services make Bankers Life Fieldhouse a perfect destination for work and play. Make the unique surroundings, comfort, and old-time charm of Bankers Life Fieldhouse the location for your next event and you'll score major points—at home or away. Whether you're planning a luncheon meeting for 10 or a conference for 18,000, Bankers Life Fieldhouse can handle any business need.

Contact our sales team at 317.917.3560