



MetroCentre

ROCKFORD
METROCENTRE

2008
Suite Menu



Centerplate

Welcome

Centerplate catering welcomes you and your guests to the Rockford MetroCentre. We are committed to providing food and beverage service that will compliment any event. Our goal is to create something special.

The Centerplate Catering Staff has customized an extensive menu for MetroCentre guests, including original recipe appetizers, tempting entrées and indulgent desserts.

Due to exclusivity rights, outside food and beverages are not permitted within the Rockford MetroCentre. If you have special dietary restrictions or needs, please do not hesitate to contact our Catering Manager.

Suite life

Experience world-class entertainment at a whole new level of comfort and service.

ORDERING INFORMATION

To place orders, please contact Kristin Lindvall
at 815.968.4075 or
kristin.lindvall@centerplate.com



Centerplate



Custom Suite Packages

For your convenience and special enjoyment, Centerplate has designed three (3) Custom Packages for the season, each offering a unique dining experience for you and your guests.

All Custom Packages serve 12 guests and include the Centerplate Pre-Event Package.

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CENTERPLATE CUSTOM PACKAGES

THE BACKYARD BARBECUE PACKAGE

\$300 • Serves 12 guests

INCLUDES THE CENTERPLATE PRE-EVENT PACKAGE:

- **Roasted peanuts in the shell**
- **Bottomless bucket of freshly popped popcorn**
- **Mrs Fisher's® potato chips with buttermilk herb dip**
- **Assorted gourmet cookies and chocolate frosted brownies**

Metro Garden Salad

Baby lettuce, tomato wedges, sliced cucumber, seasoned croutons with buttermilk ranch dressing

Creamy Cole Slaw

Shredded cabbage tossed in a creamy dressing

Lightly Breaded Chicken Breast Strips

(24 pieces) Served with barbecue sauce and ranch dressing

Barbecue Pork Baby Back Ribs

(5) Full slabs of slowly cooked pork ribs in Centerplate's spicy barbecue sauce

CENTERPLATE CUSTOM PACKAGES

DOWNTOWN FIESTA PACKAGE

\$275 • Serves 12 guests

INCLUDES THE CENTERPLATE PRE-EVENT PACKAGE:

- **Roasted peanuts in the shell**
- **Bottomless bucket of freshly popped popcorn**
- **Mrs Fisher's® potato chips with buttermilk herb dip**
- **Assorted gourmet cookies and chocolate frosted brownies**

Rockford Nachos

Crisp tortilla chips topped with spicy chili, jalapeño cheese sauce, sliced jalapeños, diced tomatoes, sliced black olives, chopped green onions, salsa sour cream and guacamole

Quesadillas

Grated cheese, diced tomatoes, diced onions, chopped jalapeños in a chipotle sauce grilled in a flour tortilla, served with salsa and sour cream

Chicken Fajitas

Tender, spicy chicken with peppers and onions, served with tortillas and traditional toppings

An 18% service charge and current sales tax (9.25%) will be added to all food, beverage and labor fees.

CENTERPLATE CUSTOM PACKAGES

THE ARENA PICNIC PACKAGE

\$225 • Serves 12 guests

INCLUDES THE CENTERPLATE PRE-EVENT PACKAGE:

- **Roasted peanuts in the shell**
- **Bottomless bucket of freshly popped popcorn**
- **Mrs Fisher's® potato chips with buttermilk herb dip**
- **Assorted gourmet cookies and chocolate frosted brownies**

Metro Garden Salad

Baby lettuce, tomato wedges, sliced cucumber, seasoned croutons with buttermilk ranch dressing

Baked Red Skin Potato Salad

New potatoes, sour cream, stone-ground mustard, bacon and green onions

All-Beef Hot Dog Bar

(8) 1/4-pound Hebrew National™ hot dog with onions, tomatoes, relish, ketchup, mustard, sport peppers, cheese and chili

Gourmet Burger Bar

(8) 1/3-pound burgers, grilled to perfection and served with all the trimmings, fresh buns, lettuce, tomatoes, onions, mustard, ketchup and sliced American cheese

An 18% service charge and current sales tax (9.25%) will be added to all food, beverage and labor fees.

A LA CARTE

SNACKS

Freshly Popped Popcorn (bottomless) \$25

Gourmet Mrs. Fisher's® Potato Chips (pound) \$20

With creamy herb and onion dip

Snack Mix (pound) \$20

Roasted Peanuts in the shell (pound) \$15

Crisp Tortilla Chips (pound) \$15

With Mexican salsa

Crispy Pretzel Sticks (pound) \$15

An 18% service charge and current sales tax (9.25%) will be added to all food, beverage and labor fees.

APPETIZERS

Serve 12 guests

Barbequed Rib Tips \$180

Tender pork rib ends baked in a spicy barbeque sauce

Crispy Chicken Wings \$120

Served with celery sticks and buttermilk herb dip

Crispy Breaded Chicken Breast Strips \$120

With barbeque sauce and honey mustard

Smoked Salmon Platter \$100

Served with flavored cream cheese, capers, thinly sliced onion, tomato and chopped parsley accompanied by toast points and mini bagels

Rockford Nachos \$96

Crisp tortilla chips topped with spicy chili, jalapeño cheese sauce, sliced jalapeños, diced tomatoes, sliced black olives, chopped green onions, salsa, sour cream and guacamole

Regional and Imported Cheese Display \$85

With gourmet crackers and fresh fruit garnish

Meatballs \$60

Slow-cooked all-beef meatballs with savory marinara sauce or creamy Swedish sauce

Garden Vegetable Crudités \$50

With buttermilk herb dip

Bruschetta \$40

Vine-ripened tomatoes, basil, garlic and extra-virgin olive oil, served with garlic rubbed and toasted French bread

Jumbo Shrimp Cocktail \$1.25 per piece

With zesty cocktail sauce and lemons

A LA CARTE

SALADS AND SIDES

Serve 12 guests

Chili Con Carne \$96

Served with grated Cheddar cheese, diced onions, jalapeños, hot pepper sauce and saltine crackers

Pasta Salad \$48

Tri-color fusilli, tomatoes, onions, cucumber, black olives, green peppers tossed in a golden Italian dressing

Classic Caesar Salad \$40

With crisp romaine lettuce, garlic croutons, Parmesan cheese and traditional Caesar dressing

Metro Garden Salad \$35

Baby lettuce, tomato, cucumber, sprouts, seasoned croutons with ranch and Italian dressing

Vine Ripe Tomato and Cucumber Salad \$35

Tomato wedges, sliced cucumber, fresh basil, olive oil and black pepper

Baked Red Skin Potato Salad \$30

New potatoes, sour cream, stone-ground mustard, bacon and green onions

Molasses Baked Beans \$25

Creamy Coleslaw \$21

Chopped cabbage tossed in a creamy dressing

An 18% service charge and current sales tax (9.25%) will be added to all food, beverage and labor fees.

SANDWICHES AND GRILL SPECIALTIES

Serve 12 guests

MetroCentre Sausage Sampler \$120

Spicy Italian, bratwurst and smoked kielbasa sausages served with sauerkraut, onions, tomatoes, specialty mustards and fresh-baked hoagie rolls

All-Beef Hot Dog Bar \$96

1/4-pound Hebrew National™ hot dogs with onions, tomatoes, relish, ketchup, mustard, sport peppers, cheese and chili

Roasted Vegetable Wraps \$84

Roasted marinated vegetables, sweet peppers, sun-dried tomatoes, baby lettuces and grated Parmesan cheese in a tomato tortilla

Italian Roast Beef Sandwich \$84

Thinly sliced marinated sirloin with peppers, onions and mozzarella cheese on a crusty Italian roll

Gourmet Angus Hamburger Bar \$75

1/3-pound Black Angus burgers, grilled to perfection and served with all the trimmings

Beer Braised Bratwurst Bar \$72

With sauerkraut, onions, specialty mustards and fresh-baked hoagie rolls

Barbecue Pulled Pork Sandwich \$72

Slow-cooked in a tangy barbeque sauce with onions, pickles, and fresh-baked Kaiser rolls

Low Country Muffaletta \$36 each

Smoked ham, salami and provolone cheese with sweet pepper and olive salad on a fresh baked pistolette

Giant Sub Sandwiches • 24" Bread**American • \$30 each**

Turkey, ham, roast beef, lettuce, tomato, onion, mayo, mustard, American cheese

Italian • \$25 each

Salami, mortadella, ham, mozzarella, lettuce, tomato, onion, Italian dressing

Vegetarian • \$25 each

Spinach, tomato, red onion, cucumber, sprouts, green pepper rings, basil mayo

A LA CARTE

HOT ENTRÉES

Serve 12 guests

Barbecue Pork Baby Back Ribs \$324

Served with molasses baked beans and creamy cole slaw

Braised B.B.Q. Short Ribs \$204

Served with sharp Cheddar au gratin potatoes and baby vegetables

Plank Roasted Pork Tenderloin \$120

Served with roasted red skin potatoes, fresh vegetables and spicy plum sauce

Grilled Breast of Chicken \$96

Served with spinach fettuccini, baby vegetables and oven-roasted red pepper cream sauce

Pan Roasted Salmon Filet • Market Price

Served with herb roasted potatoes, seasonal vegetables and grilled corn and black bean relish

CARVED TO ORDER

Serve 12 guests

Prime Rib • Market Price

With herb-roasted potatoes, mixed fresh vegetables, creamy horseradish sauce and mushroom demi-glace

An 18% service charge and current sales tax (9.25%) will be added to all food, beverage and labor fees.

SWEET SELECTIONS

Serve 12 guests

Apple Crisp \$65

Cheese Cake \$65

Cookies and Brownies Combo \$54

Assorted cookies and chocolate frosted brownies

Chocolate Torte \$45

Ice Cream Novelties \$31.50

Cupcakes \$31.50

Cookies \$27

Chocolate chip, peanut butter and white macadamia assortment

BEVERAGES

PREMIUM LIQUORS

ASK FOR CURRENT PRICING

VODKA

ABSOLUT

ABSOLUT Raspberri

Grey Goose

GIN

Bombay Sapphire

Tanqueray

RUM

Bacardi Superior

Captain Morgan Spiced

WHISKEY • BOURBON

Crown Royal

Jack Daniel's

Maker's Mark

SCOTCH

Dewar's White Label

Johnnie Walker Black

TEQUILA

1800 Silver

Patrón Silver

COGNAC

Hennessy V.S

CORDIAL

Baileys Irish Cream

Dekuyper Triple Sec

DiSaronno Amaretto

Kahlúa

A Bartender Fee of \$75 will apply if a minimum guarantee of \$500 in sales per bar is not met.

Double bars are counted as two bars with two guarantees.

Customization of all liquor, beer and wine available upon request.

An 18% service charge and current sales tax (9.25%) will be added to all food, beverage and labor fees.

WINE

By the bottle

WHITE VARIETAL

Ecco Domani Pinot Grigio \$26

Stone Cellars Chardonnay \$24

RED VARIETAL

BV Century Cellars Cabernet Sauvignon \$34

Copperidge Cabernet Sauvignon \$24

Stone Cellars Merlot \$24

BEER

12 oz. bottles • per six-pack

AMERICAN PREMIUM BEER

Budweiser \$18

Bud Light \$18

Bud Select \$18

Coors Light \$18

Michelob Ultra Amber \$18

O'Doul's Amber (non-alcoholic) \$15

IMPORTED BEER

Heineken \$24

Corona Extra \$24

Corona Light \$24

Stella Artois \$24

SOFT DRINKS

Per six-pack

Klarbrunn Water \$15

Pepsi \$12

Diet Pepsi \$12

Sierra Mist \$12

Mountain Dew \$12

HOT BEVERAGES

Serves 12

Coffee • Regular and Decaf, Tea \$36

GAME DAY MENU

SNACKS

Freshly Popped Popcorn (bottomless) \$25

Gourmet Mrs. Fisher's® Potato Chips (pound) \$20

Roasted Peanuts in the shell (pound) \$15

Crisp Tortilla Chips (pound) \$15

APPETIZERS

Serve 12 guests

Crispy Breaded Chicken Breast Strips \$120

With barbeque sauce and honey mustard

Crispy Chicken Wings \$120

Served with celery sticks and buttermilk herb dip

Rockford Nachos \$96

Crisp tortilla chips topped with spicy chili, jalapeño cheese sauce, sliced jalapeños, diced tomatoes, sliced black olives, chopped green onions, salsa, sour cream and guacamole

SALADS AND SIDES

Serve 12 guests

Baked Red Skin Potato Salad \$30

New potatoes, sour cream, stone-ground mustard, bacon and green onions

Creamy Coleslaw \$21

Chopped cabbage tossed in a creamy dressing

An 18% service charge and current sales tax (9.25%) will be added to all food, beverage and labor fees.

GAME DAY MENU

SANDWICHES AND GRILL SPECIALTIES

Serve 12 guests

All-Beef Hot Dog Bar \$96

1/4-pound Hebrew National™ hot dogs with onions, tomatoes, relish, ketchup, mustard, sport peppers, cheese and chili

Gourmet Angus Hamburger Bar \$75

1/3-pound Black Angus burgers, grilled to perfection and served with all the trimmings

Beer Braised Bratwurst Bar \$72

With sauerkraut, onions, specialty mustards and fresh baked hoagie rolls

Barbecue Pulled Pork Sandwich \$72

Slow cooked in a tangy barbeque sauce with onions, pickles, and fresh baked Kaiser rolls

SWEET SELECTIONS

Serve 12 guests

Cookies and Brownies Combo \$54

Assorted cookies and chocolate frosted brownies

Cookies \$27

Chocolate chip, peanut butter and white macadamia assortment

An 18% service charge and current sales tax (9.25%) will be added to all food, beverage and labor fees.

GENERAL INFORMATION

FOOD AND BEVERAGE ORDERING

To ensure the best quality, presentation and service, we ask that all orders be received by noon five (5) business days prior to each game. All items serve 12 guests unless otherwise noted.

Orders placed after this time will be available from the Day of Game Menu only. Please contact Centerplate Suite Services with your requests at 815.968.4075, fax 815.968.4077 or visit us on the web for easy online ordering at www.ezplanit.com.

Please notify us as soon as possible of any cancellations. Orders cancelled by noon two (2) business days prior to the event will not be charged.

FOOD AND BEVERAGE DELIVERY

Your selections will be delivered to your suite when you arrive. Some items may be delivered closer to game time to ensure the highest product quality.

PAYMENT POLICY

The suite holder will receive an itemized invoice detailing all pre-orders and day of game orders after the second period. Beverage restock charges will be added to your check after the game. An 18% service charge and 9.25% state sales tax will be included.

Billings may be charged to your credit card on file or cash may be used at time of service. All invoices must be paid in full by end of event.

HOURS OF OPERATION

The suites are open for guest arrival one (1) hour prior to the game. All other events are subject to gate time.

GAME DAY ORDERING

Suite service begins one (1) hour prior to the event. During the event, additional food and beverage orders may be placed through your suite attendant. Please note that game day orders supplement advanced orders. game day food menu items are available through the end of the second period. Please see the game day menu for item availability.

Please note that Centerplate is the exclusive provider of food and beverages throughout the suites at the Rockford MetroCentre. It is expressly forbidden by contract to bring food or beverage items into the suites from outside the arena. Thank you for observing this policy.

An 18% service charge and current sales tax (9.25%) will be added to all food, beverage and labor fees.

GENERAL INFORMATION

SPECIAL REQUESTS

Centerplate will make every effort to fulfill special requests, including kosher and vegetarian meals, a favorite brand of liquor, beer or wine.

We appreciate five (5) working days notice for these services.

Our Centerplate staff will work with you to create a unique experience for you and your guests.

PAR STOCKING OF BEVERAGES

It is our recommendation that each suite establish a par standard beverage inventory level. Our staff will inventory these items at the end of each event and replenish as necessary. Replenishment charges for beverages will be charged to your account.

Recommended Par Inventory Level:

(1) bottle of each vodka, gin, rum, tequila, Scotch, blended whiskey and bourbon; (1) bottle each of preferred cordials, (1) bottle each white wine and red wine; (24) assorted beers; (1) bottle each Bloody Mary mix, sweet & sour mix, orange juice, cranberry juice; (6) cans each Pepsi, Diet Pepsi and Sierra Mist, Klarbrunn bottled water, soda water and tonic water.

BE A TEAM PLAYER - DRINK RESPONSIBLY!

The Rockford MetroCentre, IceHogs, Raptors, Rampage and Centerplate are proud to promote both enjoyment and safety for our clients and their guests. Therefore, we ask that you please refrain from drinking and driving. We appreciate your efforts to keep the MetroCentre an exciting and safe venue for everyone.

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

1. It is the suite holder's or its representative's responsibility to monitor and control alcohol consumption within the suite.
2. Minors (those under age 21), by law, are not permitted to consume alcoholic beverages.
3. Alcoholic beverages cannot be brought into or taken out of the arena.
4. It is unlawful to serve alcohol beverages to an intoxicated person.
5. Suite guests are not permitted to take glass bottles or cans outside of the suite. Drinks taken out of the suite must be poured into a disposable cup.
6. Suite attendants and bartenders are available to monitor and serve alcohol within your suite at your request.

GENERAL INFORMATION

A built-in bar and refrigerator are provided for your beverage needs. Please consult with Centerplate to stock your bar and set par levels with a selection of recognized, quality brand-name products, including liquors, beer, wine and soft drinks. Please refer to the above recommendations.

Should you prefer beverages that are not in our menu, please let us know and we will do our best to fulfill your requests.

Additional beverages may be purchased during the game and are available through the end of the second period or half-time. Orders may be placed with your suite attendant.

SUITE STAFFING

The Rockford MetroCentre suite level is staffed with suite attendants. It is their responsibility to ensure that your suite food and beverage pre-orders are delivered, and to stock and replenish the appropriate items for your suite. Further, they will assist you with your game day requests.

Should you require a higher level of service, suite attendants and bartenders are available to assist with the greeting of your guests, bartending and personalized attention to the needs of you and your guests. Please notify Centerplate of your request two (2) business days prior to the event. Private suite attendants and bartenders are available for a fee of \$100 plus 9.25% sales tax per game for each attendant.

SUITE CLEANING AND MAINTENANCE

Your suite will be cleaned after each event. Please be sure to secure or remove all personal items when exiting your suite.

If your suite requires any maintenance or repair, please contact the MetroCentre Suite Services Department. Damages other than normal wear and tear may be charged to the suite holder in accordance with your Suite License Agreement.

LOST AND FOUND

If you should discover any personal items lost, stolen or missing during an event, please contact the Rockford MetroCentre immediately. During regular business hours you may contact Guest Services Lost and Found at 815.968.5600. The Rockford MetroCentre and Centerplate are not responsible for any personal items lost, missing or stolen from your suite.

An 18% service charge and current sales tax (9.25%) will be added to all food, beverage and labor fees.

GENERAL INFORMATION

GUEST COMMENTS

For your continued satisfaction, suite evaluation forms will be included with each event day guest check presented to the authorized suite contact. Please take a moment to share your comments and rate your event day experience.

SPECIAL EVENTS CATERING

For additional suite tickets and any 'non-food or beverage' questions or comments regarding your suite or services, please call 815.968.5600.



Centerplate