

SUITE MENU



WELCOME

Welcome to the University of Illinois and State Farm Center, home of the Fighting Illini!

We at OVG Hospitality are honored to partner with the University in bringing you a unique and memorable gameday experience. Our Executive Chef, Robert Rodrigues, and his team have developed a diverse and authentic menu just for you. We strive to serve the "Best Food in the BIG TEN," and will do whatever it takes to ensure that your gameday experience exceeds all expectations.

We thank you for allowing us to be a part of your gameday experience at State Farm Center.



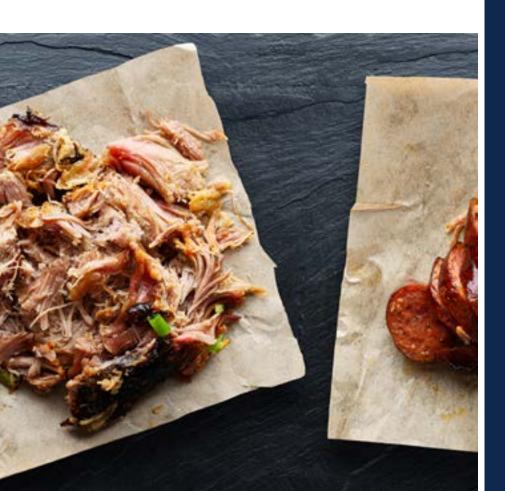




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24 NOVEMBER 2023 [VS WESTERN ILLINOIS]

ORANGE PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST

Sauerkraut and fresh buns

BLUE PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST

Sauerkraut and fresh buns

BEEF BURNT END MAC N CHEESE

Smoked beef burnt ends tossed with cheddar macaroni and cheese with fresh herbs

AUTUMN APPLE SOUASH SALAD GF

Roasted butternut squash mixed with fresh apple, toasted pecans, shaved parmesan, and cranberries tossed with an apple vinaigrette over mixed greens

CONTAINS NUTS

STUFFED PEPPADEW PEPPERS GF

Sweet and tangy Peppadew peppers filled with boursin herb cheese, balsamic glaze drizzle, chives, and oregano

HORSESHOE BAKE

Slider buns topped with fresh beef patties, shoestring fries, smothered in cheese sauce and herbs

GOURMET TOAST POINTS

Grilled bread topped with cranberry, apple, herb cheese, spiced pecans and arugula

SUPER GREEN POWER SALAD GFIDF

Fresh chopped kale, spinach, arugula, carrot sticks, radishes, and sugar snaps tossed in a citrus vinaigrette

GAME DAY ESSENTIALS PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

BONELESS WING BAR

Sweet chili garlic sauce, BBQ, traditional hot wing sauce

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST



17 DECEMBER 2023 [VS COLGATE]

ORANGE PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST

Sauerkraut and fresh buns

SMOKED CHOPPED BRISKET SLIDERS

Smoked chili with pickled red onions and sweet rolls

HORSERADISH COLESLAW GFIDE

Classic coleslaw with a horseradish kick and fresh herbs

CHEESE POPOVERS

Bouchée tart shell filled with pimento cheese spread

BLUE PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST

Sauerkraut and fresh buns

MINI AL PASTOR TORTA

Deep marinated grilled pork topped with grilled pineapple salsa

MEXICAN CORN SALAD GF

Tossed in chipotle mayo, fresh cilantro, jalapenos, fresh garlic, green onions, lime zest, and cotija cheese

7 LAYER DIP

Classic bean dip, guacamole, sour cream, salsa, cheese, pico de gallo, and olives

GAME DAY ESSENTIALS PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

BONELESS WING BAR

Sweet chili garlic sauce, BBQ, traditional hot wing sauce

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST



29 DECEMBER 2023 [VS FAIRLEIGH DICKINSON]

ORANGE PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

BONELESS WING BAR

Sweet chili garlic sauce, BBQ, traditional hot wing sauce

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST

Sauerkraut and fresh buns

SHEPHERD'S PIE GF

Classic pie filled with seasoned ground beef, peas, and carrots topped with scorched mash

WEDGE SALAD

Iceberg lettuce topped with cherry tomatoes, bacon, fried onions, blue cheese crumbles and peppercorn ranch

SMOKED BEEF TRI TIP PINWHEELS

Shaved beef tri-tip, cheddar, shaved red onions, arugula and horseradish cream

BLUE PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

BONELESS WING BAR

Sweet chili garlic sauce, BBQ, traditional hot wing sauce

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST

Sauerkraut and fresh buns

BRAISED BEEF TIPS OVER HERB RICE GF

Braised beef and mushrooms with red wine sauce over a bed of herbed rice

BLT ENDIVES DF

Fresh cherry tomatoes, bacon, and tossed in a fresh herb aioli

SPINACH AND CHEESE STUFFED DOUGH TOWERS

Creamed spinach and cheese dip filled pastry tower

GAME DAY ESSENTIALS PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

BONELESS WING BAR

Sweet chili garlic sauce, BBQ, traditional hot wing sauce

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST



2 JANUARY 2024 [VS NORTHWESTERN]

ORANGE PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, qarlic parmesan dip, ranch dressing

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST

Sauerkraut and fresh buns

SMOKED BRISKET CHILI BAR

Corn chips, sour cream, jalapeños

TEXAS CAVIAR

CHEDDAR CORNBREAD MUFFINS

BLUE PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST

Sauerkraut and fresh buns

ANCHO SPICED CHICKEN QUESADILLAS

BANDERA SALAD

CINNAMON SUGAR DUSTED TORTILLA CHIPS

GAME DAY ESSENTIALS PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

BONELESS WING BAR

Sweet chili garlic sauce, BBQ, traditional hot wing sauce

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST



11 JANUARY 2023 [VS MICHIGAN STATE]

ORANGE PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST

Sauerkraut and fresh buns

DRY RUBBED COUNTRY RIBS

HORSERADISH COLESLAW GF | DF

Classic coleslaw with a horseradish kick and fresh herbs

CHEDDAR CORNBREAD MUFFINS

BLUE PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST

Sauerkraut and fresh buns

BLACKENED SHRIMP & GRITS

FRESH WATERMELON WEDGES

Fresh cut watermelon

SOUTHERN BROCCOLI & CARROT SLAW

GAME DAY ESSENTIALS PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

BONELESS WING BAR

Sweet chili garlic sauce, BBQ, traditional hot wing sauce

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST



14 JANUARY 2024 [VS MARYLAND]

ORANGE PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST

Sauerkraut and fresh buns

PIMENTO CHEESEBURGER SLIDERS

CHOPPED VEGETABLE SALAD

LEMON PESTO CHEESE TORTELLINI PASTA SALAD

BLUE PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST

Sauerkraut and fresh buns

CHICKEN SAUSAGE GUMBO

Served with herbed steamed rice

GRILLED BROCCOLI CAESAR SALAD

CHEDDAR CORNBREAD MUFFINS

GAME DAY ESSENTIALS PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

BONELESS WING BAR

Sweet chili garlic sauce, BBQ, traditional hot wing sauce

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST



21 JANUARY 2024 [VS RUTGERS]

ORANGE PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST

Sauerkraut and fresh buns

TACO BAR

Braised chicken tinga topped with pickled red onions, cilantro, pico de gallo, avo crème and served with flour tortillas

ROASTED GREEN CHILI CORN SALAD GFIDF

Grilled yellow corn, green chiles, cucumbers, red peppers, and red onions tossed in a creamy cilantro lime dressing

TRI COLOR CHIPS WITH SALSAS GFIDF

Includes rojo and verde salsa

BLUE PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, qarlic parmesan dip, ranch dressing

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST

Sauerkraut and fresh buns

CHICAGO STYLE ITALIAN BEEF

Served with a side of shredded mozzarella, spicy giardiniera and mini-hoagies

CAPRESE SALAD

Fresh heirloom cherry tomatoes, mozzarella cheese, basil evoo and balsamic glaze

ANTIPASTI SKEWERS

Marinated artichoke, olives, fresh basil, capicola and cherry tomatoes

GAME DAY ESSENTIALS PACKAGE

BOTTOMLESS POPCORN

HOUSE-MADE KETTLE CHIPS

Served with our homemade onion dip

FRESH VEGETABLE STICKS AND DIPS GF

Carrots, celery, asparagus, cucumbers, roasted red pepper hummus, garlic parmesan dip, ranch dressing

BONELESS WING BAR

Sweet chili garlic sauce, BBQ, traditional hot wing sauce

EISENBERG ALL BEEF HOT DOGS AND BEER BRAISED BRATWURST



PRE-ORDER ONLY [ADD A LITTLE EXTRA TO YOUR MENU]

ONE POUND OF SWEET & SALTY SNACK MIX Blend of nuts, chocolate, and candy, priced per pound	20
HOUSE-MADE KETTLE CHIPS Served with our homemade onion dip	25
FRESH WARM BEIGNETS Powdered sugar and raspberry dipping sauce	60
GARDEN GREEN SALAD Balsamic vinaigrette	60
WARM PRETZEL NUGGETS Served with our homemade beer cheese dip	65
CAESAR SALAD Garlic croutons, Caesar dressing, shaved parmesan	65
COOKIE & BROWNIE PLATTER Chocolate chunk cookies and triple chocolate fudge brownies	65
CHICAGO STYLE CHEESECAKE	75
SOUTHWEST NACHO BAR Chili, queso, sour cream, fresh salsa	135
TEXAS BRISKET CHILI BAR Corn chips, sour cream, jalapeños	180
POACHED SHRIMP COCKTAIL Served with horseradish cocktail sauce	185
BURGER BAR Thick and juicy beef patties, brioche buns, sliced cheeses with lettuce, tomatoes, and onions	190
CHILLED BEEF TENDERLOIN Arugula, beef steak tomatoes, horseradish sauce, petite butter rolls	295
CELEBRATION CAKE Decorated for your special occasion (MARKET PR	(ICE)

GAME DAY MENU [AVAILABLE FOR PURCHASE DURING EVENT]

SWEET & SALTY SNACK MIX Blend of nuts, chocolate, and candy, priced per pound	20	FRESH WARM BEIGNETS Powdered sugar and raspberry dipping sauce	60
HOUSE-MADE KETTLE CHIPS Served with our homemade onion dip	25	WARM PRETZEL NUGGETS Served with our homemade beer cheese dip	65
CAESAR SALAD Garlic croutons, Caesar dressing, shaved parmesan	55	GRILLED ALL BEEF STADIUM DOGS Served with traditional condiments	95
GARDEN GREEN SALAD Balsamic vinaigrette	60	ILLINI BONELESS WING BAR Sweet chili garlic sauce, BBQ, traditional hot wing sauce	130
COOKIE & BROWNIE PLATTER Chocolate chunk cookies and triple chocolate fudge brownies	60		





BEVERAGES

INCLUSIVE OF TICKET PRICE

Sprite
Coca-Cola Zero Sugar Free
Minute Maid Orange Juice
Minute Maid Cranberry Juice
Minute Maid Lemonade

Coca-Cola

Diet Coca-Cola

DOMESTICS (BY THE 6PK) Bud Light Miller Lite Coors Light Michelob Ultra	30	IMPORTS & CRAFTS (BY THE 6PK) Heineken Corona Extra Triptych Dank Meme Riggs Hefeweizen High Noon Twisted Tea	34
WINE BY THE BOTTLE			
La Marca Prosecco - Veneto, Italy Apothic Red Winemaker's Blend - California Decoy Chardonnay - California Whitehaven Sauvignon Blanc - Marlborough, New Zealand Risata Moscato d'Asti - Piedmont, Italy	30 30 40 40 40	Rainstorm Pinot Noir - Willamette Valley, Oregon Decoy Cabernet Sauvignon - Sonoma County, California Decoy Merlot - California Santa Margherita- Trentino - Alto Adige, Italy Rombauer Chardonnay - Carneros, California	40 45 45 65 80
NON-ALCOHOLIC BEVERAGES	10	Hombader onardonnay Carneros, Camornia	00

SPECIALTY NON-ALCOHOLICThirst Mutilator Hop Water | 6PK

34



SPIRITS

SPIRITS 11.

VODKA Tito's Grey Goose	90 115	GIN Tanqueray Hendrick's	95 120	RUM Captain Morgan Spiced Rum Captain Morgan White Rum	85 85
BOURBON/WHISKEY Jack Daniels Woodford Reserve Crown Royal Maker's Mark	90 95 110 120	SCOTCH Johnnie Walker Black	95	TEQUILA Casamigos Blanco Don Julio (750mL)	80 95

MIXERS AND GARNISHES _____

Lemons	6	Triple Sec	15	Club Soda (6pk)	15
Limes	6	Sweet & Sour	15	Ginger Ale (6pk)	15
Cherries	6	Owen's Margarita Mix	15	Owen's American Tonic (4pk)	15
Olives	6	Lime Juice	15	Owen's Ginger Beer (1 L)	15
Bloody Mary Mix	15	Pineapple Juice (6pk)	15	Grenadine	15
Bloody Mary Mix - Extra Spicy	15	Owen's Sparkling Cranberry (4pk)	15		

BEVERAGE PACKAGES ___

HAND-CRAFTED MARGARITA

Don Julio

Margarita Mix

Triple Sec
Limes

100

MOSCOW MULE

Tito's Vodka

Ginger Beer

Fresh Limes

100

POLICIES & PROCEDURES

HOURS OF OPERATION

The Oak View Group (formerly Spectra) Premium Services will be available during regular business hours:

Monday – Friday from 9:00 am – 5:00 pm central standard time OVG Premium Services office: 217-300-5279

PRE ORDER OPTIONS

Please place your suite catering order utilizing the Tapin2 platform. Directions for ordering follow.

A. Go to University of Illinois Preordering (tapin2.co)

B. If you are a new user, create an account. If not, enter your personal login credentials

We strongly encourage all suite administrators to order via the Tapin2 platform as this will ensure accuracy and convenience. Orders submitted by phone or email are guaranteed. Every suite will have a unique login and password. If you have any issues accessing your account, please contact our office.

PRE ORDER DEADLINES

The standard deadline for pre-orders is one week prior to the event at 12 pm.

GAME DAYS & ORDER DEADLINES

- 12/17 Colgate vs. Illinois submit by December 11 at 12 pm
- 12/29 Fairleigh Dickinson vs. Illinois submit by December 11 at 12 pm
- 01/02 Northwestern vs. Illinois submit by December 11 at 12 pm
- 01/11 MIchigan State vs. Illinois submit by January 4 at 12 pm
- 01/14 Maryland vs. Illinois submit by January 7 at 12 pm
- 01/21 Rutgers vs. Illinois submit by January 14 at 12 pm

GAME DAY ORDERING

Game day orders may be placed with the suite attendant and will be accepted through the end of third quarter. Please allow approximately 45 minutes for all game day orders. Please refer to our Gameday Add-Ons page of the suite menu when selecting your game day choices. A credit card must be on file with the OVG office or must be provided to the suite attendant for payment of all game day menu orders.

CANCELLATIONS

Should you need to cancel a food or beverage order, please contact our office at least 48 hours prior to your event. Full price will be charged to the bill for all cancellations within 48 hours of the event date.

PAYMENT METHOD - CARD ON FILE

All suite holders will set up an account through OVG with a major credit card. Your catering contact person will be referred to as your suite administrator. We will keep this information on file for its authorized use. All food and beverage orders will be charged to this account unless otherwise specified. The suite administrator is responsible for any orders placed for their suite. Unless otherwise instructed, at the end of an event the suite host will be presented with an itemized bill detailing all food and beverage purchases charged to the account for that event in addition to an itemized bill to the owner of the credit card. The methods of payment accepted are Mastercard, Visa, American Express and Discover.

MANAGEMENT CHARGE

All additional suite orders beyond the provided menu package are subject to a 15% management charge. This management charge is the sole property of the food/beverage service company or the venue with the catered event (other than employee tips, gratuities, and wages). The management charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the management charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. Gratuity can be added for staff and must be communicated to OVG. Food & beverages are subject to all current and applicable local and state sales tax.

PERSONALIZED SERVICES

During events, suite attendants will take additional food and beverage orders. Should you desire a private suite attendant or bartender services, we will be happy to provide you with the necessary staff. When ordering a private suite attendant or bartender, a five-day notice is required. The cost for a private suite attendant or bartender is \$175.00 per event.

ALCOHOLIC BEVERAGES

To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Illinois and Memorial Stadium, no alcoholic beverages may be brought in or removed from your suite at any time. It is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite. We reserve the right to check for proper identification and refuse service to a person that appears to be intoxicated.

PAR STOCKING SYSTEM

For your convenience, Oak View Group offers a par stock system in your suite. This system benefits your suite by providing automatic replenishment of the beverages in your suite without the hassle of ordering these items for every event and allows your beverages to be locked and unlocked at your discretion.

The suite administrator establishes a par stock and submits it to OVG. We then place your par stock in your suite, making it available for every event. If you do not want your par stock to be replenished and/or made available for a specific game, please notify us before the corresponding pre order deadline to avoid being charged. The following guidelines will be used when restocking a beverage par:

- Spirits 1/2 remaining (unless otherwise requested)
- Wine 1/2 remaining (red) or wine is opened (white)
- Mixers / Juices 1/2 remaining or expiration date is approaching
- Beer / Soda / Water stocked back to original number.

All replenished beverages will be charged onto the pre order for the following game. Unfortunately, predetermined packaging of certain items (i.e. 6-packs) cannot be sold on a per-can or -bottle basis. Pars will not be stocked for the last 2 games unless requested.



POLICIES & PROCEDURES

EXCLUSIVITY

Oak View Group Hospitality is the exclusive caterer for Memorial Stadium. It is not permissible for suite holders or their guests to bring outside food and/or beverages into the suites. If you have specific dietary restrictions or needs, please let us know. We will provide for any special requests that are made in a timely manner. Any food or beverage product brought into the suites without proper authorization, through the OVG premium office, will be confiscated and/or charged to the suite holder at a normal retail price for such items.

TAXES/FEES

Prices do not include sales tax. A management fee of 15% of your food and beverage order will be added to your invoice and will be retained by OVG Hospitality to help provide more competitive wages. If you feel your suite attendant has provided a service that is of the highest quality, and you would like to reward your server, additional gratuity may be added. Please feel free to speak to a manager for further clarification.

SMOKING POLICY

Memorial Stadium is now a smoke-free facility as required by Illinois state law. This includes ALL areas of the stadium (stairwells, concourses, patios, etc.). There are no designated smoking areas inside Memorial Stadium, nor is exit and re-entry permitted for smoking. This policy also applies to smokeless and electronic cigarettes; they are not permitted. Guests who fail to comply with this policy may be removed from the premises or subject to a fine.

APPROPRIATE FAN BEHAVIOR

For the comfort, safety and enjoyment of all our guests, the University of Illinois requests that all suite guests maintain appropriate behavior at all times. The suite holder will be responsible for the conduct of their guests.

SUITE SIGNAGE/BANNERS

Attaching or displaying signs, notices, or advertisements on the interior or exterior of the suite other than those approved in advance by the University of Illinois and Memorial Stadium are not allowed. Structural changes to the suite of any kind are not permitted.

AMENDMENTS

The University of Illinois and Oak View Group Hospitality reserve the right to amend Memorial Stadium suite rules and regulations at any time if deemed necessary. All amendments will be communicated to the suite's administrator via email or mail.

LOST AND FOUND

We strongly recommend that personal property not be stored in your suite overnight. The University of Illinois and Oak View Group Hospitality are not responsible for the loss, damage or theft of any personal property in your suite. To inquire about items possibly left in a suite, contact the Illinois Premium Seating Office at 217-244-7722 or premiumseating@illinois.edu.

Thank you from all of us in the Oak View Group Premium Team. We're looking forward to an exciting season!

Oskee Wow Wow, Illinois!

Marissa Hill, Director of Premium Services Office: 217.300.5279 | Mobile: 217.377.1261 marissa.hill@oakviewgroup.com



