

2016-2017

LUXURY

SUITE MENU





ORDER INFORMATION

ORDERS CAN BE PLACED ONLINE AT www.memorialcoliseum.com

Please specify suite number, name and phone number of person placing order, company name, and the date and time of the event. We encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and avoid duplication.

CONTACT INFORMATION

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The online suite catering system is available to suite holders who have set up an account and completed the required suite holder forms. Each account will be setup with a User ID and password. It is designed to allow account users to place orders, print or view customer summaries, track order history plus receive special package announcements.

The suite menu will be available online according to the cut-off schedule listed below. At noon the day of the cut-off, the suite menu will no longer be accessible from the online system. You will be able to order from the event day menu. Any requests should be placed by contacting your suite representative. It is not necessary for suite rentals to order online; orders can be placed through a suite representative.

ADVANCED ORDERING

Advanced day ordering provides you with the opportunity to order from a menu that features much more variety than our standard event day menu. Additionally, all special requests can be easily accommodated.

Event Day Orders are due by 12pm according the following schedule:

MONDAY..... FOR THURSDAY EVENTS

TUESDAY..... FOR FRIDAY EVENTS

WEDNESDAY..... FOR SATURDAY EVENTS

THURSDAY..... FOR SUNDAY EVENTS

FRIDAY..... FOR MONDAY EVENTS

FRIDAY..... FOR TUESDAY EVENTS

FRIDAY..... FOR WEDNESDAY EVENTS

EVENT DAY ORDERING

An event day menu is included in your suite. During an event, orders may be placed through your suite attendant. Event day ordering is provided as a convenience for all guests to have more food available in addition to your existing pre-event orders.

STANDING FOOD ORDERS

Aramark provides each suite holder with the option of having standing food and/or beverage orders. The suite holder has the ability to also set up multiple standing menus which can be rotated during the chosen events. The suite holder would still have the ability to change these orders within the 48 hours time frame to accommodate any requests. Please discuss with your suite manager to determine what would best fit your needs.



BEVERAGE INFORMATION

ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or service liquor, beer and wine at the Allen County War Memorial Coliseum. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Indiana law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21.

Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the suiteholder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Aramark reserves the right to refuse service to any person who appears to be intoxicated. Suite holders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your Aramark suite representative.

LIQUOR CABINETS & REFRIGERATORS

Each suite contains a private liquor cabinet and refrigerator. Please be sure to make the appropriate selections on your suite catering order form or on the online catering website for each event. Any requests to have a closed liquor cabinet or refrigerator opened on an event day must be requested by an authorized signer of the suite account.

UNCONSUMED BEVERAGES

For suites without a par-restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.

ADDITIONAL SERVICES

PERSONALIZED SERVICE

During events, a suite attendant will be assigned to deliver your food and beverage orders, take additional orders and assist in maintaining your suite. Should you desire a dedicated suite attendant to remain exclusively in your suite for the event, please contact the suite catering office and allow 48-hours advance notice to ensure your request can be accommodated. The cost for a private suite attendant is \$75.00 per event.

PRIVATE SUITE ATTENDANT FEE

This private suite attendant fee is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this private suite attendant fee is distributed to employees.

SPECIAL AMENITIES

Aramark can provide a selection of customized items for your suite including personalized napkins, balloons, special occasion décor and party favors. We can also provide a selection of china, smallwares and service ware. Please contact your suite manager for details on rental charges and costs.



ADMINISTRATIVE CHARGES & TAXES

ADMINISTRATIVE CHARGE

There is a 19% service charge and 8% sales tax applied to all food and beverage orders. The service charge is an administrative fee only. The service charge is not a gratuity. Gratuities are sole discretion of suite holders and/or their guests. The Administrative Charge is not intended to be a tip, gratuity, or service charge for the benefit of employees. However, please note that 50% of this Administrative Charge is distributed to certain service employees as additional wages.

PAYMENT OPTIONS

PAYMENT PROCEDURES & POLICIES

Aramark offers three payment options – credit cards, invoicing and pre-payment. All suite holders will be required to provide a credit card to be kept on file for the season. Advance payment is required for all events.

CREDIT CARDS

Aramark accepts American Express, Discover, MasterCard or VISA.

PRE-PAYMENT

You may pre-pay for all charges incurred for advanced orders. This requires no payment settlement at the conclusion of services provided no additional orders are placed during the event. You must provide a signed payment agreement with a valid credit card prior to receiving service. The appropriate signature is required on the food service invoices prepared when services are complete. A credit card will remain on file for additional orders placed during the event.

All orders must also be secured using one of the approved payment methods. We will maintain a credit card on file to secure any outstanding balances that are not covered by your pre-payment.

AUTHORIZED SIGNERS FOR INVOICES AND CREDIT CARD ON FILE

It is Aramark's policy that only authorized signers, designated by the suite holder, are allowed to charge additional food and beverage for the suite during an event to the suite holder's account. If no authorized signers will be present during the event, please notify us prior to the event as to the name of the representative who will be responsible for signing the receipt and authorized to order additional food and beverage. If no authorized signer is present during the event, the guests will not be allowed to charge purchases to the suite holder account. Guests will be responsible to pay by either cash or credit card. Please use the selections on the ordering form to specify permissions.

CANCELLATION POLICY

No charges will be assessed to suite holders for orders cancelled at least 24 hours in advance. Suite orders that are not cancelled within the 24-hour minimum will be assessed 50% of the total food and beverage charge and 100% of the administrative and additional billed labor charges.



GENERAL INFORMATION

FOOD & BEVERAGE DELIVERY

Unless a specific time is indicated, all food and beverage will be delivered to the suites at the opening of doors. In order to ensure the highest level of food quality, certain foods may be delivered to the suites after the guests arrive.

HOURS OF OPERATION

An Aramark representative will be available during regular business hours, Monday through Friday from 9:00am until 5:00pm for all order processing. During an event, please contact your suite attendant or suite supervisor.

LIABILITY

ARAMARK reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The suite holder agrees to accept responsibility for any damage done by their group to the function room or suite, prior to, during or following their event. Aramark cannot assume any responsibility for personal property or equipment brought into the suite and event areas.

OUTSIDE FOOD & BEVERAGE

All food products served in the suites are handled exclusively by Aramark. It is not permissible for guests to bring or remove food to or from the suites. Any food products brought into the suites without prior authorization will be charged to the suite holder at our standard retail price.

SECURITY/LOST & FOUND

Please be sure to remove all personal property in each suite when leaving the premises. Aramark is not responsible for any misplaced property, articles or equipment left unattended in the suites.

SUITE ADMINISTRATOR

Each suite should designate one person as the official contact or “suite administrator.” Your suite administrator should be responsible for all order placement and communication with the suite catering department.

SUITE SET-UP

All suites will be stocked with standard disposable plates, utensils and drinking cups.





All selections serve approximately **8 guests**



SPINACH ARTICHOKE DIP
Pita chips 50

MINI CORN DOGS
Honey mustard 50

BEEF SLIDERS
Pickles, American, bistro sauce 70

MEATBALLS
BBQ, Swedish, sweet & sour 55

LOADED POTATO SKINS
Bacon, colby-jack, scallions, sour cream 60

Add pulled pork or seasoned beef 70



BROASTER BONELESS WINGS

BBQ, Asian ginger or buffalo sauce. served with ranch, bleu cheese, or BBQ for dipping 70

BUFFALO HOT WINGS
Celery, bleu cheese or ranch 70



BROASTER CHICKEN TENDERS

Choice of dipping sauce, BBQ, ranch, honey mustard or buffalo 70

{ assorted snacks }

GIGANTIC FRESHLY BAKED PRETZEL Mustard, queso dip, chipotle ranch 35

SOUTHWEST DIP SAMPLER Salsa verde, queso dip, pico de gallo, tri-colored chips, salsa 40

HUMMUS Tri-colored tortilla chips, seasonal vegetables 25

7 LAYER DIP Tri-color tortilla chips 45

HOUSEMADE POTATO CHIPS Bottomless creamy onion dip 22

SWEET CANDY BASKET M&M's, Gummy Bears, Twizzlers, Skittles, Snickers 30

POPCORN Bottomless, fresh popped 18

SNACK MIX 30

HOUSEMADE PORK SKINS 25

★ CHILLED PLATTERS ★

FARM FRESH VEGETABLE PLATTER
Seasonal veggies, ranch dressing 35

FARM FRESH FRUIT PLATTER
Seasonal assortment of fresh fruit, yogurt dip 40

CHARCUTERIE DISPLAY
Assortment of cured meats, domestic cheeses, pickled vegetables, bread, housemade pork skins 75

ANTIPASTI PLATTER
Italian meats, fresh mozzarella, olives, crostini 65

CHILLED ROASTED VEGETABLE PLATTER
Fresh seasonal roasted vegetables, balsamic glaze, chipotle ranch 50

JUMBO SHRIMP COCKTAIL
House cocktail sauce, sliced lemon 115

CHILLED BBQ SHRIMP
Honey mustard, sweet thai chili sauce 115

ARTISAN CHEESE PLATTER
Assortment of cheese, grapes, candied pecans, dried cranberries, assorted crackers 50



All selections serve approximately 8 guests

SANDWICHES

HARVEST TURKEY WRAP

Honey turkey, lettuce, cranberries, pecans, onions, boursin spread, tomato flatbread 55

PORTOBELLO CAPRESE WRAP

Fried portobello, mozzarella, lettuce, tomato, balsamic glaze, tomato flatbread 55

GRILLED CHICKEN CLUB

Peppered bacon, provolone, spring mix, sun-dried tomato mayo, pretzel bun 80

BBQ PULLED PORK

Bourbon BBQ sauce, coleslaw, onion straws, brioche bun 70

HAM, BACON & SWISS MELT

Lettuce, tomato, onion, honey mustard, pretzel bun 70

ALL-BEEF HOT DOG

Served with condiments 55

Add chili, onion and cheese 10

SAUSAGE SAMPLER

All beef hotdogs, brats, polish sausage, peppers, onions, kraut 70

CLASSIC CHEESE BURGER

Char-grilled beef patty, American, provolone, cheddar or swiss, lettuce, tomato, onion, pickle, brioche roll 75

Add sauteed mushrooms, onions, bacon 15

THE CLASSICS

{ PIZZA }

Featuring House made thin crust

FOUR CHEESE Fresh mozzarella, parmesan, cheddar, asiago 30

PEPPERONI Marinara, pepperoni, mozzarella 30

MEAT Italian sausage, bacon, ham, pepperoni 30

THE WORKS Italian sausage, pepperoni, mushrooms, onion, green pepper, black olive 30

10" GLUTEN FREE FOUR CHEESE Fresh mozzarella, parmesan, cheddar, asiago 15

VEGGIE Seasonal roasted vegetables 30

COLISEUM HOUSE SALAD

Mixed greens, grilled chicken, red onions, sun-dried cranberries, cucumbers, pecans, grape tomatoes 50

DUO TOMATO CAPRESE SALAD

Yellow and red tomatoes, mozzarella, balsamic, olive oil 55

CAESAR SALAD

Romaine, grilled chicken, egg, grape tomatoes, parmesan cheese, croutons 50

ENTRÉE SALADS



All selections serve approximately 8 guests

SIGNATURE ENTRÉES

ITALIAN FEST

Tomato basil bruschetta, pepperoni pizza, baked chicken alfredo, breadsticks with marinara, Caesar salad, mini tiramisu cakes 140

FIESTA FAJITA BAR

Marinated steak with peppers & onions, grilled chicken with peppers & onions, spanish rice, corn and black bean salsa, shredded lettuce, colby jack cheese, jalapeños, salsa, sour cream, pico de gallo, warm flour tortillas, cinnamon sugar churros 165

PICNIC BASKET

Gourmet ham and turkey sub sandwich, Coliseum house salad, hummus with tri-colored chips and seasonal vegetables, house chips and dip, fresh baked cookies 130

PRIME RIB

Carved prime rib, roasted new potatoes, seasonal vegetables medley, rosemary au jus, creamy horseradish, dinner rolls, gourmet cheese cake 300

PACKAGES

Popcorn included with all packages

BBQ-58

Cole slaw, fresh fruit platter, chilled BBQ shrimp, beef brisket with bourbon BBQ sauce, pulled pork sliders, corn bread muffins, mac n' cheese, caramel apple pie 300

FACE-OFF

Spinach artichoke dip, fresh fruit platter, caprese salad, harvest turkey wraps, beef sliders 190

HAT TRICK

Fresh vegetable platter, beef sliders, buffalo wings, harvest turkey wraps, house chips and dip 210

GAME CHANGER

Gigantic baked pretzel, roasted vegetable platter, charcuterie display, fresh fruit platter, chicken wings, pulled pork sandwiches, chocolate covered strawberries 360

FAN FAVORITES

Fresh fruit platter, southwest dip sampler, gigantic baked pretzel, all-beef hot dogs, pepperoni pizza, buffalo wings 250

MUNCHIES

House chips & dip, fresh fruit platter, 7 layer dip, gigantic baked pretzel, southwest dip sampler 135

PENALTY BOX

Beef sliders, seasonal fruit salad, house potato chips and dip, caramel apple pie, macaroni and cheese bar. Toppings include pulled chicken, bacon, green onion, roasted peppers and mushrooms 170

CHOCOLATE DIPPED STRAWBERRIES 20

APPLE FRITTERS Warm glaze for dipping 35

FRESH BAKED CHOCOLATE CHIP COOKIES 25

BROWNIE BITES Whipped cream, caramel sauce 30

ASSORTED CUPCAKES 40

ASSORTED MINI DESSERT BARS 40

ICE CREAM SUNDAE BAR Edys vanilla ice cream, assortment of toppings 50





SOFT DRINKS 12.5

- Pepsi
- Diet Pepsi
- Caffeine-Free Pepsi
- Caffeine-Free Diet Pepsi
- Dr. Pepper
- Mountain Dew
- Diet Mountain Dew
- Sierra Mist
- Diet Sierra Mist
- Mug Root Beer

BOTTLED DRINKS 4 each

- Lipton Green Tea
- Sobe Life Water
- Gatorade

BOTTLED WATER 13

SPARKLING WATER
Flavored 4 each

COFFEE BY THE POT 20

FRUIT SHOOT
Kids juice 2.5 each



CRAFT SODAS 4 each



All soft drinks, beer and bottled water served by the **6 pack**

{beer}

CRAFT & SPECIALTY BEER 30

- Not Your Father's Rootbeer
- Sierra Nevada
- Bell's Two Hearted Ale
- Six Foot Blonde
- Busted Knuckle
- Henry's Hard Sodas
- Blake's Hard Ciders ●
- Mad Anthony Beers
- 3 Floyds Beers
- Redd's Apple Ale
- Angry Orchard ●
- Seasonal Selections
- Bud Light Ritaz
- Rita Splash

● gluten free

DOMESTIC BEER 22

- Budweiser
- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra
- O' Doul's

IMPORT BEER 27

- Modelo
- New Castle
- Blue Moon
- Labatt Blue
- Molson
- Stella Artois
- Corona
- Guinness

{liquor}

750 ml bottles

VODKA

- Absolut 70
- Grey Goose 99

SCOTCH

- Johnny Walker Black 95

GIN

- Bombay Sapphire 80

RUM

- Bacardi Light 60
- Captain Morgan 65

BOURBON

- Jim Beam 60

BLEND

- Crown Royal 95
- Makers Mark 95

MASH

- Jack Daniel's 80

TEQUILA

- Patrón 95

{mixers}

ORANGE, CRANBERRY, OR GRAPEFRUIT JUICE

10 oz. Bottle 3

BLOODY MARY MIX

1 Liter Bottle 9

TONIC OR CLUB SODA

1 Liter Bottle 7.5

LEMON, LIME OR ORANGE 2

{wine}

750 ml bottles

WHITE / BLUSH

- Woodbridge Chardonnay 24
- Woodbridge Moscato 24
- Woodbridge Pinot Grigio 24

- Easley Chardonnay 32
- Estancia Pinot Grigio 38
- Woodbridge White Zinfandel 24

RED

- Woodbridge Cabernet 24
- Woodbridge Merlot 24
- Woodbridge Pinot Noir 24
- Easley Cabernet 32