

WEDDING RECEPTION PACKAGES



- ELEGANCE** \$52 plated / \$50 buffet
CELEBRATION \$43 plated / \$40 buffet
TUXEDO \$42 plated / \$39 buffet
ROMANCE \$36 buffet
FAIRY TALE \$30 buffet
FIRST DANCE \$28 buffet

Prices are per person and include sales tax and administrative charges.

PACKAGES INCLUDE

Reception Space*
Parking for All Guests
On-Site Catering & Event Management Team
Set Up & Tear Down
Round Tables with Chairs
Meals Served with China & Glassware
Cake Table, Gift Table & DJ Table

1/4 Length Table Linens in White or Black
Linen Napkins, Your Choice of Colors
Custom Designed Raised Head Table**
Icicle Lights Under Head Table & Cake Table
Champagne or Sparkling Cider Toast for Head Table
Cake Cutting with China Service
Dance Floor

** When Minimum Food & Beverage Spend For the Space is Met, the Room Deposit is returned with the final bill **after** the event.*

*** In Conference Center, Appleseed or Expo Center spaces.*

For More Information...

email: catering@memorialcoliseum.com
call: (260) 482-9502
visit: www.memorialcoliseum.com/weddings

WEDDING RECEPTION PACKAGES

ELEGANCE

\$52 per person plated / \$50 per person buffet

Inclusive of sales tax and administrative charges

Includes Coffee Station, as well as, Iced Tea & Water pitchers on tables.

SALADS

All salads served with freshly baked rolls & butter

Choose one

COLISEUM HOUSE SALAD
CAESAR SALAD

CHEF'S GARDEN SALAD
CHEF'S SEASONAL SALAD

HORS D'OEUVRES

Garden vegetable crudité
Domestic cheese display & assorted crackers

Cold Selections

Choose two

Tomato Caponata Bruschetta
Genoa Salami Coronets
Fresh Fruit Kabobs
Turkey Pesto Pinwheels
Smoked Salmon Cucumber Tea Sandwich

Hot Selections

Choose two

BBQ, Swedish, or Italian Meatballs
Buffalo Style Chicken Wings
Smoked Chicken Quesadillas
Fennel Sausage Mushroom Caps
Spanakopita
Chicken Satay
Crab Rangoon

ENTRÉE SELECTIONS

Choose two

Entrées from Celebration & Tuxedo packages also available

PETITE FILET MIGNON
Char-grilled six ounce filet

FRENCHED PORK CHOP
Char-grilled, apple cider demi-glace

GARDEN HERB ROASTED RIBEYE
Sliced ribeye, shiitake & shallot demi-glace

SCOTTISH SALMON
Bronzed salmon fillet, tomato basil caper
cream sauce

PAN-SEARED HALIBUT
Halibut fillet served with a carrot reduction

CHICKEN MILANESE
Pan-seared chicken breast, garlic, parsley,
lemon butter sauce

VEGETABLE SELECTIONS

Choose one

Steamed Green Beans & Rainbow Carrots
Roasted Primavera Vegetables
Broccolini & Baby Carrots
Grilled Squash Medley
Steamed Asparagus & Red Pepper Ribbons
Ratatouille
Bourbon & Maple Baby Carrots

STARCH SELECTIONS

Choose one

Caramelized Shallot Whipped Idaho Potatoes
Yellow Rice Pilaf
Lyonnais Potatoes
Parsley & Garlic Linguini
Oven Roasted Red Potatoes
Dauphinoise Potatoes
Au Gratin Potatoes

Wedding Reception Packages updated October 2016

WEDDING RECEPTION PACKAGES

CELEBRATION

\$43 per person plated / \$40 per person buffet

Inclusive of sales tax and administrative charges

Includes Coffee Station, as well as, Iced Tea & Water pitchers on tables.

SALADS

All salads served with freshly baked rolls & butter

Choose one

CAESAR SALAD

CHEF'S GARDEN SALAD

CHEF'S SEASONAL SALAD

HORS D'OEUVRES

Garden vegetable crudité

Domestic cheese display & assorted crackers

Cold Selections

Choose one

Tomato Caponata Bruschetta
Genoa Salami Coronets
Fresh Fruit Brochettes
Turkey Pesto Pinwheels

Hot Selections

Choose one

BBQ, Swedish, or Italian Meatballs
Fennel Sausage Mushroom Caps
Smoked Chicken Quesadillas
Spanakopita
Shiitake Spring Rolls

ENTRÉE SELECTIONS

Choose two

Entrées from Tuxedo package also available

BRONZED SIRLOIN

Pan-seared sirloin steak, chimichurri sauce

CHICKEN MILANESE

Pan-seared chicken breast, garlic, parsley,
lemon butter sauce

MICHIGAN CHICKEN

Pan-seared chicken breast, sun dried cherry
demi-glace

BRAISED SHORT RIBS

Mirepoix demi-glace

PAN-SEARED HALIBUT

Halibut fillet served with a carrot reduction

HERB ROASTED PORK LOIN

Pork loin coated in Dijon & fresh herbs,
cider gravy

VEGETABLE SELECTIONS

Choose one

Steamed Green Beans & Rainbow Carrots
Roasted Primavera Vegetables
Broccolini & Baby Carrots
Grilled Squash Medley
Steamed Asparagus & Red Pepper Ribbons
Ratatouille
Bourbon & Maple Baby Carrots

STARCH SELECTIONS

Choose one

Caramelized Shallot Whipped Idaho Potatoes
Yellow Rice Pilaf
Lyonnais Potatoes
Parsley & Garlic Linguini
Oven Roasted Red Potatoes
Dauphinoise Potatoes
Au Gratin Potatoes

WEDDING RECEPTION PACKAGES

TUXEDO

\$42 per person plated / \$39 per person buffet

Inclusive of sales tax and administrative charges

Includes Coffee Station, as well as, Iced Tea & Water pitchers on tables.

SALADS

All salads served with freshly baked rolls & butter

Choose one

CAESAR SALAD

CHEF'S GARDEN SALAD

CHEF'S SEASONAL SALAD

HORS D'OEUVRES

Garden vegetable crudité

Domestic cheese display & assorted crackers

ENTRÉE SELECTIONS

Choose two

BRAISED SHORT RIBS

Mirepoix demi-glace

HERB ROASTED PORK LOIN

Pork loin coated in Dijon & fresh herbs,
cider gravy

GRILLED MARINATED SHRIMP

With a Moscato beurre blanc sauce

CHICKEN MILANESE

Pan-seared chicken breast, garlic, parsley,
lemon butter sauce

GARDEN HERB ROASTED RIBEYE

Sliced ribeye, shiitake & shallot demi-glace

MICHIGAN CHICKEN

Pan-seared chicken breast, sun dried cherry
demi-glace

VEGETABLE SELECTIONS

Choose one

Steamed Green Beans

Roasted Primavera Vegetables

Broccolini & Baby Carrots

Grilled Squash Medley

Steamed Asparagus & Red Pepper Ribbons

Ratatouille

Bourbon & Maple Baby Carrots

STARCH SELECTIONS

Choose one

Caramelized Shallot Whipped Idaho Potatoes

Yellow Rice Pilaf

Lyonnais Potatoes

Parsley & Garlic Linguini

Oven Roasted Red Potatoes

Dauphinoise Potatoes

Au Gratin Potatoes

WEDDING RECEPTION PACKAGES

ROMANCE

\$36 per person buffet

Inclusive of sales tax and administrative charges

Includes Coffee Station, as well as, Iced Tea & Water pitchers on tables.

SALADS

All salads served with freshly baked rolls & butter

Choose one

CAESAR SALAD

CHEF'S GARDEN SALAD

COLISEUM SALAD

ENTRÉE SELECTIONS

Choose two

CLASSIC LONDON BROIL

Peppercorn demi-glace

GARDEN HERB ROASTED RIBEYE

Sliced ribeye, shiitake & shallot demi-glace

BOURBON GLAZED SALMON

Oven roasted filet, sweet & spicy demi-glace

HERB ROASTED PORK LOIN

Pork loin coated in Dijon & fresh herbs,
cider gravy

CHICKEN MILANESE

Pan-seared chicken breast, garlic, parsley,
lemon butter sauce

MICHIGAN CHICKEN

Pan-seared chicken breast, sun dried
cherry demi-glace

VEGETABLE SELECTIONS

Choose one

Steamed Green Beans

Roasted Primavera Vegetables

Broccolini & Baby Carrots

Grilled Squash Medley

Steamed Asparagus & Red Pepper Ribbons

Ratatouille

Bourbon & Maple Baby Carrots

STARCH SELECTIONS

Choose one

Caramelized Shallot Whipped Idaho Potatoes

Brown Rice Pilaf

Lyonnais Potatoes

Parsley & Garlic Linguini

Oven Roasted Red Potatoes

Whipped Butternut Squash

Au Gratin Potatoes

WEDDING RECEPTION PACKAGES

FAIRY TALE

\$30 per person buffet

Inclusive of sales tax and administrative charges

Includes Coffee Station, as well as, Iced Tea & Water pitchers on tables.

SALADS

All salads served with freshly baked rolls & butter

Choose one

CAESAR SALAD

CHEF'S GARDEN SALAD

FRESH FRUIT SALAD

ENTRÉE SELECTIONS

Choose one

SAUTEÉD CHICKEN BREAST

With blush beurre blanc sauce

GRILLED FRENCH PORK CHOP

With apple butter demi-glace

BEEF BRISKET

Slow, smoked beef brisket

STUFFED CHICKEN BREAST ROULADE

Filled with gouda cheese, roasted red peppers & spinach

SCOTTISH SALMON

Bronzed salmon fillet, tomato basil caper cream sauce

BEEF POT ROAST

With root vegetable au jus

VEGETABLE SELECTIONS

Choose one

Green Beans with Onions & Bacon

Roasted Cauliflower & Rainbow Carrots

Roasted Primavera Vegetables

Broccoli & Carrots

Steamed Asparagus

Sauteed Brussel Sprouts

STARCH SELECTIONS

Choose one

Herb Roasted Red Skin Potatoes

Creamy Italian Risotto

Whipped Yukon Gold Potatoes

Wild Rice Pilaf

Garlic Butter Linguine

Tri-colored Spud Medley

WEDDING RECEPTION PACKAGES

FIRST DANCE

\$28 per person buffet

Inclusive of sales tax and administrative charges

Includes Coffee Station, as well as, Iced Tea & Water pitchers on tables.

SALADS

All salads served with freshly baked rolls & butter

Choose one

COLESLAW

POTATO SALAD

CHEF'S GARDEN SALAD

ENTRÉE SELECTIONS

Choose one

GRILLED CHICKEN

With leeks & applewood smokedbacon
in cream sauce

MINI SLIDER TRIO

Mini-sliders of BBQ pulled chicken,
BBQ pulled pork, and Angus burgers

BBQ PULLED PORK

Slow-cooked pulled pork in
delicious BBQ sauce

SLICED ROAST BEEF

Tender roast beef served with au jus

FRIED CHICKEN

Southern style fried chicken

LEMON PEPPER TILAPIA

Pan-fried or grilled farm-raised tilapia

VEGETABLE SELECTIONS

Choose one

Green Beans with Bacon & Onions

Corn on the Cob

Gouda Green Bean Casserole

Mixed Southern Style Greens

Roasted Primavera Vegetables

Broccoli & Cheese

STARCH SELECTIONS

Choose one

Mac & Cheese

Baked Beans

Buttermilk Smashed Potatoes

Wild Rice Pilaf

Baked Sweet Potato Chunk

Potato Casserole

WEDDING RECEPTION PACKAGES

BEVERAGES

OPTIONAL BEVERAGE PACKAGES

Prices are per person and inclusive of sales tax and administrative charges.

SOFT DRINKS ONLY

Pepsi, Diet Pepsi
Mountain Dew,
Sierra Mist, Dr. Pepper
& Mug Root Beer

4 Hours: \$5.50
6 Hours: \$7.50

BEER, WINE & SOFT DRINKS

House Wine
Domestic Draft Beer
Soft Drinks

1 Hour: \$12
2 Hours: \$17
3 Hours: \$22
4 Hours: \$28

HOUSE FULL BAR

House Brand Liquor
House Wine
Domestic Draft Beer
Soft Drinks

1 Hour: \$13
2 Hours: \$18
3 Hours: \$23
4 Hours: \$28

CALL FULL BAR

Call Brand Liquor
House Wine
Domestic Draft Beer
Soft Drinks

1 Hour: \$14
2 Hours: \$19
3 Hours: \$24
4 Hours: \$29

PREMIUM FULL BAR

Premium Brand Liquor
House Wine
Domestic Draft Beer
Soft Drinks

1 Hour: \$15
2 Hours: \$20
3 Hours: \$25
4 Hours: \$30

HOSTED A LA CARTE BEVERAGES

Prices are subject to sales tax and administrative charges.

House Wine (Per Glass)	\$6.00
Premium Wine (Per Glass)	\$8.00
House Wine (Per Bottle)	\$21.00
Premium Wine (Per Bottle)	\$30.00
Champagne (Per Bottle)	\$20.00
Asti Spumante (Per Bottle)	\$30.00
Domestic Bottled Beer (Per Bottle)	\$5.00
Premium Bottled Beer (Per Bottle)	\$6.00
Domestic Kegs	\$295
Import Kegs	\$350
Craft Kegs (Special Order)	\$395
Soft Drinks (Pepsi Products)	\$2.50
Bottled Water (AquaFina)	\$2.50

Bartender: \$20/hour (waived with minimum \$350 bar spend)

Aramark is the exclusive provider of alcohol at the Memorial Coliseum. Clients and/or guests are not permitted to bring alcohol into the building.

Uniformed security guard is required with all events that serve alcohol, billable at published Memorial Coliseum rate.

ASK US ABOUT ADDITIONAL HOR D'OEUVRES & DESSERT OPTIONS

Wedding Reception Packages updated October 2016