



## *Wedding Reception Packages*

Extraordinary wedding receptions don't just happen. They are planned. From the smallest detail, to the grandest event, we've got it covered.



ALLEN COUNTY WAR

**MEMORIAL COLISEUM**



## WEDDING RECEPTION SPACES

ROOM	CAPACITY (Plus Head Table)	DEPOSIT/ RENT	FOOD & BEVERAGE (Incentive to Spend*)
Rooftop Lounge	176 guests	\$500	\$1,500
Expo Lobby	175 guests	\$500	\$2,000
Half Appleseed	144 guests	\$600	\$2,000
Appleseed Room	328 guests	\$900	\$3,000
Upper Rotunda	240 guests	\$500	\$2,000
1/4 Expo	350 guests	\$525*	\$2,000
Conference B	268 guests	\$900	\$3,000
Conference C	510 guests	\$1,200	\$5,000
Conference B-C	770 guests	\$1,800	\$8,000
Conference D-E	332 guests	\$900	\$3,000

Capacities include space for dance floor, wedding party head table, cake table, gift table, DJ booth, bar and round tables of 8 seats each, except Expo Center, Upper Rotunda, and Conference Center, which use rounds of 10 each.

### ALA CARTE RENTAL ITEMS

Dance Floor Rental 27' x 30': \$175 per event day

Raised Head Table Stage Rental: \$7.00 per 4' x 8' section

\*Carpet for 1/4 Expo: \$250

### LABOR CHARGES

Security (Alcohol Service): \$42.00 per hour, with 3-hour minimum

Bartender Fee: \$25.00 per hour, per bartender, with 3-hour minimum

(Waived with \$350 sales per bartender)

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

## Complete Packages

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

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

## All Packages Include

Reception Space*	1/4 Length Table Linens in Black or White
Dance Floor	Linen Napkins, Your Choice of Color
Parking for All Guests	Custom Designed, Raised Head Table**
Set Up & Tear Down	Icicle Lights Under Head Table & Cake Table
Round Tables with Chairs	Champagne or Sparkling Juice for Head Table
China and Glassware Meal Service	Cake Cutting with China Service
Cake Table, Gift Table & DJ Table	On-Site Catering & Event Management Team

\*When Minimum Food & Beverage Spend for the Space is Met, with Aramark, the Room Deposit is returned as a credit on the final bill *after* the event.

\*\*In Conference Center, Appleseed or Expo Center Spaces.

# ELEGANCE

## SALADS

*All salads served with freshly baked rolls or croissants & butter  
Choose One from Attached List*

## HORS D'OEUVRES

Garden Vegetable Crudité  
Domestic Cheese Display & Assorted Crackers

### Cold Selections

*Choose Two from Attached List*

### Hot Selections

*Choose Two from Attached List*

## ENTRÉE SELECTIONS

*Choose Two  
(Entrees from Celebration, Tuxedo and Romance Packages also Available)*

### Petite Filet Mignon

Char-grilled six ounce filet

### Frenched Pork Chop

Char-grilled, apple cider  
demi-glace

### Scottish Salmon

Bronzed salmon fillet, tomato  
basil caper cream sauce

## VEGETABLE SELECTION

*Choose One from Attached List*

## STARCH SELECTION

*Choose One from Attached List*

*Includes:*

*Coffee Station*

*Lemonade or Iced Tea and Water Pitchers at Tables*

# CELEBRATION

## SALADS

*All salads served with freshly baked rolls or croissants & butter  
Choose One from Attached List*

## HORS D'OEUVRES

Garden Vegetable Crudité  
Domestic Cheese Display & Assorted Crackers

### Cold Selections

*Choose One from Attached List*

### Hot Selections

*Choose One from Attached List*

## ENTRÉE SELECTIONS

*Choose Two  
(Entrees from Tuxedo and Romance Packages also Available)*

### Bronzed Sirloin

Pan-seared sirloin steak with  
chimichurri sauce

### Pan-Seared Halibut

Halibut fillet served with  
carrot reduction

## VEGETABLE SELECTION

*Choose One from Attached List*

## STARCH SELECTION

*Choose One from Attached List*

*Includes:*

*Coffee Station*

*Lemonade or Iced Tea and  
Water Pitchers at Tables*





# TUXEDO

## SALADS

*All salads served with freshly baked rolls or croissants & butter  
Choose One from Attached List*

## HORS D'OEUVRES

Garden Vegetable Crudité  
Domestic Cheese Display & Assorted Crackers

## ENTRÉE SELECTIONS

*Choose Two (Entrees from Romance Package also Available)*

**Grilled Marinated Shrimp**  
Moscato beurre blanc sauce

**Braised Short Ribs**  
Mirepoix demi-glace

## VEGETABLE SELECTION

*Choose One from Attached List*

## STARCH SELECTION

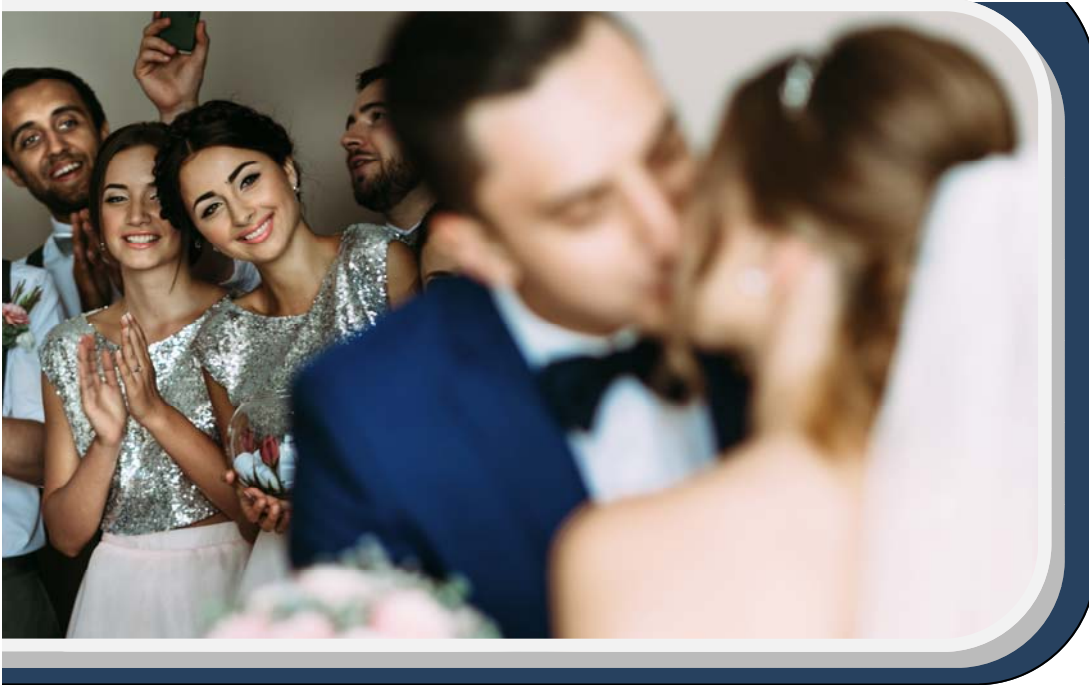
*Choose One from Attached List*

*Includes:*

*Coffee Station*

*Lemonade or Iced Tea and  
Water Pitchers at Tables*





# ROMANCE

## SALADS

*All salads served with freshly baked rolls or croissants & butter*

*Choose One from Attached List*

## ENTRÉE SELECTIONS

*Choose Two*

### Classic London Broil

Moscato beurre blanc sauce

### Herb Roasted Ribeye

Sliced ribeye, shiitake & shallot demi-glace

### Michigan Chicken

Pan-seared chicken breast, sundried cherry demi-glace

### Chicken Milanese

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

### Bourbon Glazed Salmon

Oven roasted filet with a sweet & spicy demi-glace

### Herb Roasted Pork Loin

Pork loin coated in Dijon & fresh herbs, cider gravy

## VEGETABLE SELECTION

*Choose One from Attached List*

## STARCH SELECTION

*Choose One from Attached List*

*Includes:*

*Coffee Station*

*Lemonade or Iced Tea and Water Pitchers at Tables*



# SELECTIONS FOR ELEGANCE, CELEBRATION, TUXEDO AND ROMANCE PACKAGES

## SALADS

Coliseum House Salad  
Caesar Salad

Chef's Garden Salad  
Chef's Seasonal Salad

## HORS D'OEUVRES

### Cold Selections

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

### Hot Selections

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

## VEGETABLE SELECTIONS

Steamed Green Beans with Bacon and Onion  
Oven Roasted Primavera Vegetables  
Broccolini & Baby Carrots  
Grilled Squash Medley  
Steamed Asparagus & Red Pepper Ribbons  
Ratatouille  
Bourbon and & Maple Baby Carrots

## STARCH SELECTIONS

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

# Fairy Tale

## SALADS

*All salads served with freshly baked rolls or croissants & butter*

*Choose One*

**Chef's Garden Salad**

**Caesar Salad**

**Fresh Fruit Salad**

## ENTRÉE SELECTIONS

*Choose One*

**Sautéed Chicken Breast**

Blush buerre blanc sauce

**Grilled French Pork Chop**

With apple butter demi-glace

**Beef Brisket**

Slow, smoked beef brisket

**Stuffed Chicken**

**Breast Roulade**

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

**Scottish Salmon**

Bronzed salmon filet, tomato basil caper cream

**Beef Pot Roast**

With root vegetable au jus

## VEGETABLE SELECTION

*Choose One*

Green Beans with Bacon and Onion

Roasted Cauliflower & Rainbow Carrots

Roasted Primavera Vegetables

Broccoli & Carrots

Steamed Asparagus

Sautéed Brussel Sprouts

## STARCH SELECTION

*Choose One*

Herb Roasted Red Skin Potatoes

Creamy Italian Risotto

Whipped Yukon Gold Potatoes

Wild Rice Pilaf

Garlic Butter Linguine

Tri-Colored Spud Medley

*Includes:*

*Coffee Station*

*Lemonade or Iced Tea and Water Pitchers at Tables*

# FIRST DANCE

## SALADS

*All salads served with freshly baked rolls or croissants & butter*

*Choose One*

**Cole Slaw**

**Chef's Garden Salad**

**Potato Salad**

## ENTRÉE SELECTIONS

*Choose One*

### **BBQ Pulled Pork**

Slow-cooked pulled pork in housemade BBQ sauce

### **Grilled Chicken**

With leeks & applewood smoked bacon in cream sauce

### **Mini Slider Trio**

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

### **Sliced Roast Beef**

Tender roast beef served with au jus

### **Lemon Pepper**

### **Tilapia**

Pan-fried or grilled farm raised tilapia

### **Fried Chicken**

Southern style fried chicken

## VEGETABLE SELECTION

*Choose One*

Green Beans with Bacon and Onion

Corn on the Cob

Gouda Green Bean Casserole

Mixed Southern Style Greens

Roasted Primavera Vegetables

Broccoli & Cheese

## STARCH SELECTION

*Choose One*

Macaroni and Cheese

Baked Beans

Buttermilk Smashed Potatoes

Wild Rice Pilaf

Baked Sweet Potato Chunk

Potato Casserole

*Includes:*

*Coffee Station*

*Lemonade or Iced Tea and Water Pitchers at Tables*



# BEVERAGES

## OPTIONAL BEVERAGE PACKAGES

*Prices are per person and inclusive of sales tax and administrative charge.*

### 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 and Soft Drinks

Domestic Draft Beer  
House Wine  
Soft Drinks

1 Hour: \$12.00  
2 Hours: \$17.00  
3 Hours: \$22.00  
4 Hours: \$28.00



### House Full Bar

House Brand Liquor  
Domestic Draft Beer  
House Wine  
Soft Drinks

1 Hour: \$13.00  
2 Hours: \$18.00  
3 Hours: \$23.00  
4 Hours: \$28.00

### Call Full Bar

Call Brand Liquor  
Domestic Draft Beer  
House Wine  
Soft Drinks

1 Hour: \$14.00  
2 Hours: \$19.00  
3 Hours: \$24.00  
4 Hours: \$29.00

### Premium Full Bar

Premium Brand Liquor  
Domestic Draft Beer  
House Wine  
Soft Drinks

1 Hour: \$15.00  
2 Hours: \$20.00  
3 Hours: \$25.00  
4 Hours: \$30.00

## HOSTED ALA CARTE BEVERAGES

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 of Beer	\$295.00
Import Kegs of Beer	\$350.00
Craft Kegs of Beer — Special Order	\$395.00
Soft Drinks (Pepsi Products)	\$2.50
Bottled Water (Aquafina)	\$2.50

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 Memorial Coliseum rate.

# GUIDELINES

## GENERAL

The following catering policies and procedures were established to assist you in arranging your function at the Allen County War Memorial Coliseum (ACWMC). They are intended to ensure the highest level of quality in your food and beverage services and to assist you from the initial planning stages of your event through to a successful completion. Please read them carefully. Your banquet coordinator will be happy to answer any questions you may have. All proposals, quotes and arrangements for food and beverage service shall be made solely through an authorized Aramark catering representative.

## FOOD AND BEVERAGE REQUIREMENTS

The Client or any of the client's guests may not bring food or beverages into the Facilities without written permission from the ACWMC. Aramark is the preferred food and beverage provider for the ACWMC. Catering Event Order(s) must be on file, with signatures, in the catering sales office 21 days prior to the event date, otherwise items and prices cannot be guaranteed and a 10% surcharge will be incurred to the subtotal. We wish to serve and display the highest quality of food for your function. Timeliness of the event is very important. Presentation and food quality will begin to deteriorate if it is not served and consumed within certain time frames. Our staff recommends 2 hours (120 minutes) as the maximum length of time that food is exposed to a buffet or hors d'oeuvre environment. Additional labor fees will be incurred if requested service time exceeds the recommended 120 minutes. Additionally, to safeguard against health and liquor liability, food and beverage items cannot be brought into or taken out of the facility. This policy protects you, as well as, Aramark and the ACWMC.

## BEVERAGE/ALCOHOL REQUIREMENTS

We offer a complete selection of beverages to compliment your function. Bartender fees are \$25.00 per hour, with 3 hours minimum. Fees are waived if sales of \$350 are met per bartender. An hourly security charge will be assessed if any bar service is contracted. Please note that alcoholic beverage sales and service are regulated by the state of Indiana. Aramark, as a licensee, is responsible for the administration of these regulations. Therefore, it is our responsibility to administer and abide to the following rules: 1. No alcoholic beverages may be brought into or carried out of the Allen County War Memorial Coliseum facility by any person or outside service. 2 Aramark employees must dispense all alcoholic beverages. 3. If at any time alcoholic beverages not purchased from Aramark are found in the facilities, the ACWMC has the right to confiscate such alcoholic beverages. Confiscated alcohol remains the property of ACWMC. 4. If any person other than Aramark brings in additional alcoholic beverages, then Aramark also reserves the right to discontinue all alcoholic beverage services. 5. It is illegal to serve alcoholic beverages to a minor less than 21 years of age. 6. All patrons, regardless of age, must have valid photo identifications, otherwise service may be refused.

# GUIDELINES CON'T

## **GUARANTEES**

To ensure the highest level of quality in your food and beverage services, final guarantees for your event must be received before 12:00 noon, five (5) business days prior to the function date. This count is not subject to reduction. Aramark will be prepared to serve a maximum of 5% above guarantee number for plated meals. If guarantee is above four hundred persons, Aramark shall be prepared to serve the guarantee plus twenty (20). Menus for these meals will be at the discretion of Aramark and are normally prepared as vegetarian. The aforementioned time frames are strictly enforced and it is the clients' responsibility to call guarantees in by specified times. Otherwise, the estimated attendance will be used as the guarantee and charged accordingly.

## **PRICING**

Prices are subject to change without notice. However, we will guarantee pricing thirty (30) days before the function. All prices are subject to a 19% service charge and all applicable state sales tax, except where all-inclusive package prices are noted.

## **CONTRACTS**

Prior to your event you will receive a contract outlining your food and beverage service. This form must be signed and returned to our office before any food and beverage confirmations will be made. This is a legal document, which is standard in the industry and should be examined fully before signing.

## **CANCELLATION POLICY**

Cancellation of any booked event must be sent in writing to your Aramark Sales Professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee to Aramark equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

## **SERVICE AND LABOR CHARGES**

Depending on the amount of bar sales for your function, you may be charged for bartender service. While on the premises during your event, any changes with food and beverage, or the pre-arranged set up of these events, will be subject to additional charges that will be determined at the time of the requested change. Our standard service is for preset salad/dessert. Additional labor charges could be incurred based on timing of event.

## **DEPOSITS & PAYMENTS**

100% of all estimated charges is payable in full prior to your event date. An initial deposit of 75% is required for all events within 30 days of booking. The balance is due no less than two (2) weeks prior to the event. Please make all checks for food and beverage payable to Aramark. Payment or deposit may be made via cash, check, American Express, Visa, Discover or MasterCard credit cards. Aramark does not extend direct billing payment unless credit association has been submitted and approved.

## **LIABILITY**

The Allen County War Memorial Coliseum will not assume any responsibility for the damage or loss to any merchandise or articles left in the center prior to, during or following an event.

## **FOOD TASTINGS**

The Allen County War Memorial Coliseum will gladly offer one (1) food tasting per contracted event, subject to availability. If event is not contracted, a fee of \$50 will be charged for a maximum of four (4) people. The tasting fee will be applied as a credit to your food and beverage total if the event is contracted after tasting date.