



Courtesy of Gem Photography



# 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.*

# Reception Spaces

<b>ROOM</b>	<b>CAPACITY</b>	<b>DEPOSIT/RENT</b> 2020/2021	<b>FOOD &amp; BEVERAGE MINIMUM*</b> 2020/2021
ROOFTOP LOUNGE	176 GUESTS	\$750	\$2,000
HALF APPLESEED	144 GUESTS	\$600	\$2,000
APPLESEED ROOM	328 GUESTS	\$900	\$3,000
1/4 EXPO	350 GUESTS	\$625	\$3,000
CONFERENCE B	268 GUESTS	\$900/\$1,000	\$3,000/\$4,000
CONFERENCE C	510 GUESTS	\$1,200/\$1,300	\$5,000/\$6,000
CONFERENCE B-C	770 GUESTS	\$1,800/\$1,900	\$8,000/\$9,000
CONFERENCE D-E	332 GUESTS	\$900/\$1,000	\$3,000/\$4,000

\* When Food & Beverage Spend for the Space is exceeded, the room deposit is returned with the final bill after the event.

## CAPACITIES INCLUDE

- Space for dance floor
- Gift table
- Cake table
- Wedding party head table
- DJ booth
- Bar and round tables of 8 seats each, (except Expo Center, and Conference Center, which use rounds of 10 each)

## LABOR CHARGES

**SECURITY** (Alcohol Service):  
2020: \$47.00 per hour, with 3-hour minimum  
2021: \$49.00 per hour, with 3-hour minimum

**BARTENDER FEE:**  
\$25.00 per hour, per bartender, with 3-hour minimum (Waived with \$350 sales per bartender)

## ALA CARTE RENTAL ITEMS

Dance Floor Rental: \$200 per event day  
Raised Head Table Stage Rental: \$7.00 per 4' x 8' section  
Carpet for 1/4 Expo: \$250

## ALL WEDDING PACKAGES INCLUDE:

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

# Wedding Packages

## First Dance

BUFFET ONLY \$35

### SALAD SELECTION

INCLUDES FRESHLY BAKED ROLLS OR CROISSANTS & BUTTER

### ENTRÉE SELECTION

CHOICE OF 1

### VEGETABLE SELECTION

CHOICE OF 1

### STARCH SELECTION

CHOICE OF 1

## Romance

BUFFET ONLY \$42

### CHOICE OF ONE:

• CHEESE PLATTER • VEGETABLE PLATTER • FRUIT PLATTER

### SALAD SELECTION

INCLUDES FRESHLY BAKED ROLLS  
OR CROISSANTS & BUTTER

### ENTRÉE SELECTION

CHOICE OF 1

### VEGETABLE SELECTION

CHOICE OF 1

### STARCH SELECTION

CHOICE OF 1

## Tuxedo

PLATED \$49 • BUFFET \$46

### HORS D'OEUVRES

- INCLUDES GARDEN VEGETABLE CRUDITE
- DOMESTIC CHEESE DISPLAY & ASSORTED CRACKERS
- CHOICE OF DIP

CHOICE OF 1 COLD SELECTION

CHOICE OF 1 HOT SELECTION

### SALAD SELECTION

INCLUDES FRESHLY BAKED ROLLS  
OR CROISSANTS & BUTTER

### ENTRÉE SELECTIONS

CHOICE OF 2

### VEGETABLE SELECTION

CHOICE OF 1

### STARCH SELECTION

CHOICE OF 1

## Elegance

PLATED \$56 • BUFFET \$53

### HORS D'OEUVRES

- INCLUDES GARDEN VEGETABLE CRUDITE
- DOMESTIC CHEESE DISPLAY & ASSORTED CRACKERS
- CHOICE OF DIP

CHOICE OF 2 COLD SELECTIONS

CHOICE OF 2 HOT SELECTIONS

### SALAD SELECTION

INCLUDES FRESHLY BAKED ROLLS  
OR CROISSANTS & BUTTER

### ENTRÉE SELECTIONS

CHOICE OF 2

### VEGETABLE SELECTION

CHOICE OF 1

### STARCH SELECTION

CHOICE OF 1

### THIS PACKAGE ONLY

INCLUDED IN ENTRÉE CHOICES

- PETITE FILET MIGNON
- FRENCHED PORK CHOP
- SCOTTISH SALMON

### ALL PACKAGES INCLUDE

COFFEE STATION

LEMONADE OR ICED TEA & WATER PITCHERS AT TABLES

# Package Selections

## HORS D'OEUVRES

### HOT HORS D'OEUVRES

#### MINI CRAB CAKES

Handmade with remoulade sauce

#### PETITE BEEF WELLINGTON

#### DUCK SPRING ROLLS

Served with asian ginger sauce

#### CHICKEN TANDOORI SKEWERS

#### ARTICHOKE BEIGNETS

Served with french onion dip

#### VEGETABLE SAMOSA

#### SAUSAGE STUFFED MUSHROOM CAPS

#### SMOKED CHICKEN QUESADILLAS

Served with sour cream and salsa

#### ASSORTED GOURMET FLATBREAD PIZZAS

#### ASSORTED FLAVORED MINI QUICHE

#### VEGETABLE SPRING ROLL

Served with sweet and sour sauce

#### GOUDA MACARONI & CHEESE BITES

### COLD HORS D'OEUVRES

#### JUMBO SHRIMP COCKTAIL

#### CHILLED BBQ SHRIMP

#### ANTIPASTO SKEWERS

#### ARTISAN DEVEILED EGGS TRIO

Crab filled, bacon jam, traditional

#### CAPRESE SALAD SHOOTERS

#### CALIFORNIA SUSHI ROLLS

Fresh hand rolled sushi

#### TOMATO BRUSCHETTA

#### FRUIT KABOBS

#### BLT STUFFED CHERRY TOMATOES

#### ANTI PASTA TARTS

#### SMOKED SALMON CROSTINI

## SALADS

#### CHEF'S GARDEN SALAD

#### POPPYSEED COLE SLAW

#### SEASONAL FRUIT SALAD

#### LOADED POTATO SALAD

#### CHEF'S CAESAR SALAD

#### COLISEUM SALAD

### CHEF SEASONAL SALAD (\$3 upcharge)

#### DUO BEET SALAD

Mixed greens with red and gold beets, grilled white onion, goat cheese, toasted pecans, blood orange vinaigrette

#### SUMMER SALAD

Field greens and romaine, mandarin oranges, feta cheese, seasonal berries, red onion, toasted almonds and raspberry vinaigrette

#### FALL SALAD

Spring mix and iceberg, roasted butternut squash, dried cranberries, feta cheese, red onions, spiced almonds and mustard maple vinaigrette

#### WINTER SALAD

Spinach and field greens, yellow tomatoes, mushroom croutons, gouda cheese, red onions, teardrop sweet red peppers, warm apple bacon vinaigrette



# Package Selections

## ENTRÉE SELECTIONS

### PANKO BREADED ORANGE ROUGHY

Hand breaded in panko, with lemon dill cream sauce

### PAN SEARED CRAB

(\$1 upcharge for First Dance Package)

Roasted red pepper sauce

### PAN-FRIED CATFISH

Seafood etouffee

### MARINATED GRILLED SHRIMP

(\$2 upcharge for First Dance Package)

Moscato buerre blanc sauce

### BOURBON GLAZED SALMON

Baked filet, glazed with tangy bourbon sauce

### ALMOND CRUSTED SALMON

With cherry bourbon sauce

### GRILLED GROUPEL

(\$1 upcharge for First Dance Package)

Wild caught, with carrot & maple reduction

---

### GRILLED HANGER STEAK

(\$1 upcharge for First Dance Package)

Marinated grilled steak with shallot demi-glace

### PETITE FILET MIGNON

(\$2 upcharge for First Dance Package)

Char-grilled with merlot demi-glace

### SEARED SLICED ANGUS BEEF TENDERLOIN

(\$3 upcharge for First Dance Package)

Served with gorgonzola butter

### HERB ROASTED RIBEYE

(\$3 upcharge for First Dance Package)

Horseradish cream and shallot demi-glace

### BBQ BEEF BRISKET

12 hour smoked beef brisket with bourbon bbq sauce

### SLICED ROAST BEEF

Tender roast beef with Au jus

### BRAISED SHORT RIBS

(\$2 upcharge for First Dance Package)

Served with a mirepoix demi-glace

### GRILLED CHICKEN BREAST

With bacon, leeks and cream sauce

### SOUTHERN FRIED CHICKEN

Brined airline chicken, with country gravy

### CHICKEN PICCATA

Chicken breast with a lemon caper sauce

### STUFFED CHICKEN SALTIMBOCCA

(\$1 upcharge for First Dance Package)

Sautéed chicken breast, prosciutto, sage, provolone and white wine sauce

### STUFFED CHICKEN BREAST

(\$1 upcharge for First Dance Package)

Rolled chicken breast with spinach, red roasted pepper and gouda cheese dipped in panko

### ASIAGO CRUSTED CHICKEN BREAST

Chicken breast dipped in Italian bread crumbs with roasted tomato cream sauce

### CHICKEN MARSALA

Heirloom mushroom sauce

### CHICKEN AND MUSHROOM EN CROTE

(\$1 upcharge for First Dance Package)

Wrapped in puff pastry with sherry cream sauce

### CHICKEN TANDOORI

Bone-in leg quarter, cilantro coconut milk sauce

---

### HERB ROASTED PORK LION

Herb rubbed pork, with balsamic and honey reduction

### FRENCHED PORK CHOP

(\$2 upcharge for First Dance Package)

Served with apple butter demi-glace

### BBQ PULLED PORK

Slow-cooked, pulled in blueberry bbq sauce

---

### ROASTED DUCK BREAST

(\$1 upcharge for First Dance Package)

Mission fig demi-glace

# Package Selections

## STARCH SELECTIONS

TRUFFLE CAULIFLOWER MASH  
FIVE CHEESE MACARONI  
BIRYANI RICE  
MAPLE GLAZED SWEET POTATOES  
ROASTED RED PEPPER POLENTA  
TRI-COLORED ORZO PILAF  
ROASTED BUTTERNUT SQUASH  
ROASTED YUKON GOLD POTATOES  
BUTTERMILK SMASHED POTATOES  
HERB ROASTED FINGERLING POTATOES  
CURRY POTATOES  
FRIED RICE

BABY BAKED POTATOES  
TRI-COLORED SPUD MEDLEY  
SAFFRON WILD RICE PILAF  
CREAMY ITALIAN RISOTTO  
POTATO CASSEROLE  
GNOCCHI IN ROASTED TOMATO SAUCE  
DAUPHINOISE GOUDA LACED POTATOES  
PIPED DUCHESS SWEET POTATO  
MEDITERRANEAN COUS COUS  
LYONNAISE POTATOES  
AU GRATIN POTATOES  
KETTLE COOKED BEANS

## VEGETABLE SELECTIONS

BROCCOLINI & PEPPER RIBBONS  
BLACKENED MEXICAN STREET CORN  
ASPARAGUS WITH CANDIED CASHEWS  
SOUTHERN STYLE CORN PUDDING  
RATATOUILLE VEGETABLES  
SNOW PEA & WAX BEAN MEDLEY  
MIXED GREEN & SMOKED TURKEY  
OVEN ROASTED PRIMAVERA  
GRILLED SQUASH MEDLEY  
CITRUS ASPARAGUS & RAINBOW CARROT MEDLEY

BOURBON & MAPLE BABY CARROTS  
OVEN ROASTED CAULIFLOWER & RAINBOW CARROTS  
STEAMED GREEN BEANS & CARROTS  
BRUSSEL SPROUTS & MAPLE PEPPER BACON  
WOK PREPARED ASIAN VEGETABLES  
GRILLED BACON WRAPPED ASPARAGUS  
EDAMAME & CORN SUCCOTASH  
SAUTÉED RAINBOW CHARD  
BABY GREEN BEANS WITH ONION & BACON

# Package Enhancements

## COLD PLATTERS

Per 50 guests

**DOMESTIC CHEESE**  
With gourmet crackers 150

**SEASONAL FRUIT**  
Fresh cut seasonal fruit 150

**VEGETABLE**  
With ranch dip 150

**OVEN ROASTED VEGETABLE TRAY**  
With chipotle ranch 150

**CHEESE, FRUIT & VEGETABLE DISPLAY**  
Variety of fresh cut fruit, vegetables and domestic cheese, with gourmet crackers 185

## VEGETARIAN

Package substitution options

**ROASTED VEGETABLE RISOTTO** Gluten-free

**MEDITERRANEAN QUINOA** Vegan and Gluten-free  
With Heirloom Vegetable

**BUTTERNUT SQUASH COUS COUS** Vegan  
With Winter Vegetables

## DESSERT

**DESSERT SHOOTERS**  
Assorted 300 / per 100

**FILLED COOKIES PLATTER**  
Freshly baked 31 / per dozen

**CHOCOLATE COVERED STRAWBERRIES**  
Hand dipped 13 / per dozen

## KIDS

Choice of 1: fruit salad, apple sauce or garden salad

**CHICKEN TENDERS WITH FIVE CHEESE MAC** 16 / each

**GRILLED CHICKEN ALFREDO** 16 / each

**BAKED ZITI WITH SAUCE** 16 / each

**HAMBURGER SLIDERS & TATER TOTS** 16 / each

Prices are per person and inclusive of sales tax and administration charge.

## AFTER DINNER SNACKS

**POPCORN** Serves 8-10 guests  
Fresh popped popcorn 8 / per 1 lb.

**HOUSEMADE TORTILLA CHIPS**  
Serves 8-10 guests 9.50 / per 1 lb.

**HOUSEMADE PARMESAN HOUSE CHIPS**  
Serves 8-10 guests 9.50 / per 1 lb.

**FRENCH ONION DIP**  
Serves 4-6 people 14 / per pint

**MILD SALSA**  
Serves 18-30 guests 35 / per 1/2 gallon

**MEATBALLS**  
Swedish, BBQ, Italian, Sweet & Sour 200 / per 100

**BEEF SLIDERS OR BBQ PORK SLIDERS**  
Grilled served on brioche bun with gherkins & bistro slider sauce 300 / per 100

**BONELESS OR TRADITIONAL CHICKEN WINGS**  
Plain, BBQ, buffalo, asian ginger 325 / per 100

**ASSORTED MINI CROISSANT SANDWICHES** 150 / per 100

# Beverages

## HOSTED A LA CARTE

HOUSE WINE 21 / bottle • 6 / glass

PREMIUM WINE 30 / bottle • 8 / glass

CHAMPAGNE 20 / bottle • 3 / glass

ASTI SPUMANTE 30 / bottle • 4 / glass

DOMESTIC BOTTLE BEER 5.50 / bottle

PREMIUM BOTTLE BEER 6 / bottle

DOMESTIC KEGS OF BEER 315 / each • 5 / per glass

IMPORT KEGS OF BEER 370

CRAFT KEGS OF BEER Special Order 445

Aramark is the exclusive provider of alcohol at the Memorial Coliseum.

Clients and / or guests are not permitted to bring alcohol into the building.

Security is required with all events that serve alcohol, billable at Memorial Coliseum rate.

## OPTIONAL BEVERAGE PACKAGES

### BEER, WINE & SOFT DRINKS

Domestic Draft Beer

House Wine

Soft Drinks

1 Hour: 13.50

2 Hours: 19.00

3 Hours: 24.00

4 Hours: 29.00

### HOUSE FULL BAR

House 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

### CALL FULL BAR

Call 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

### PREMIUM FULL BAR

Premium Brand Liquor

Domestic Draft Beer

House Wine

Soft Drinks

1 Hour: 16.00

2 Hours: 21.00

3 Hours: 26.00

4 Hours: 31.00

### LIQUOR CASH

Tier 1: 6.75 • Tier 2: 7.25 • Tier 3: 7.75

SOFT DRINKS ONLY 4 Hours: 4.00 • 6 Hours: 6.00

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper & Mug Rootbeer 2.50 / glass

Bottled Water 2.50 / bottle



[MEMORIALCOLISEUM.COM/WEDDINGS](http://MEMORIALCOLISEUM.COM/WEDDINGS) 260-482-9502

EMAIL: [CATERING@MEMORIALCOLISEUM.COM](mailto:CATERING@MEMORIALCOLISEUM.COM)



# 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 hour 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.

## 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.

## 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. 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.

## 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 are payable in full ten (10) days prior to the event date. 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 application 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 \$75 will be charged for a maximum of six (6) people. The tasting fee will be applied as a credit to your food and beverage total if the event is contracted after tasting date.