



LUXURY

SUITE

ADVANCE MENU



Hot Appetizers



BROASTER BONELESS WINGS | \$77

Tossed in BBQ sauce, Buffalo sauce, Asian Ginger or plain served with house chips



BROASTER CHICKEN TENDERS | \$77

Breaded white meat chicken and fries served with BBQ sauce, ranch, honey mustard or Buffalo sauce

GRILLED BEEF SLIDERS | \$99

Grilled angus beef with cheddar cheese and bistro sauce on mini brioche buns served with fries

GOUDA MAC & CHEESE BITES | \$72

Battered and fried gouda mac & cheese with bacon served with marinara and house chips

LOADED NACHOS | \$88

Tortilla chips topped with seasoned beef or chicken, Colby jack cheese, pico de gallo, jalapeños, sour cream sauce and salsa verde

MINI CORN DOGS | \$72

Mini beef and pork franks battered and golden fried served with honey mustard and house chips

PULLED PORK SLIDERS | \$99

House smoked pork tossed in sweet BBQ sauce with bacon jam on mini brioche buns served with artisan pickles and fries

STREET TACOS | \$75

Seasoned beef or chicken, soft mini tortillas, queso fresco, lettuce, pico de gallo and sour cream sauce

Assorted Snacks

BAVARIAN SOFT PRETZELS | \$56

Served with beer cheese and sweet mustard

ENDLESS POPCORN BOX | \$25

Freshly popped and replenished throughout the event

HOUSE FRIED KETTLE CHIPS | \$44

Served with caramelized onion dip

SWEET CANDY BASKET | \$40

Ask your server for today's selection

TORTILLA CHIPS & SALSA | \$25

Continuous servings upon request

TORTILLA CHIPS & WHITE CON QUESO | \$44

Continuous servings upon request



Chilled Platters

CHARCUTERIE & ARTISAN CHEESES | \$80

Individual presentations of imported and local "Amish" cheese and prepared meats with accoutrement

THE WELCOME SAMPLER | \$54

An assortment of vegetable crudite, fresh fruit and artisan cheeses served with crackers and crostini

All selections serve 8 guests and are individually packaged

Contact premium seating office for a list of items that can be made gluten free (within 48 hour notice).

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

Entrée Salads

Each salad served individually with choice of dressing on the side

HOOSIER FIELD SALAD | \$10

Artisan greens with smoked chicken, candied bacon crumbles, sweet potato “matchsticks,” dried cranberries, pepitas and farmer’s cheese

SOUTHWESTERN CHICKEN SALAD | \$12

Chopped iceberg and romaine blend with grilled chicken, bell peppers, diced tomatoes, black olives, queso fresco and fried tortilla strips

Dressings

- Ranch
- Poppyseed
- Bleu Cheese
- Fat Free Raspberry Vinaigrette
- Classic Italian
- Gluten-Free Chef’s Choice Salad Dressing - Available Upon Request
- Royal Red (French)
- Honey Dijon



Sandwiches

Gluten-Free buns available upon request

All selections serve 8 guests and are individually packaged

BRAT BURGERS | \$80

Grilled brat burgers with beer cheese, caramelized onions, sauerkraut and sweet mustard on a pretzel bun served with house chips

BUFFALO CHICKEN WRAP | \$92

Breaded chicken tossed in Buffalo sauce, lettuce, Colby-Jack cheese, tomato and ranch in a sun-dried tomato wrap with house chips

CLASSIC CHEESEBURGER | \$96

Freshly grilled beef patty on brioche bun with American cheese, lettuce, tomatoes, onions and pickles served with house chips

GRILLED CHICKEN CLUB | \$96

Grilled chicken, peppered bacon, provolone blend, arcadian lettuce mix and sun-dried tomato aioli on brioche bun served with house chips

PORK TENDERLOIN SANDWICH | \$95

Our version of the Indiana original with pickled onions, dressed slaw and butter pickles with house chips

TURKEY CLUB WRAP | \$88

Smoked turkey, peppered bacon, arcadian lettuce, tomatoes and honey dijon in a sun-dried tomato wrap with house chips



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10" Personal Pizza

\$15 each

Featuring a garlic herb crust, herbed tomato sauce and a cheese blend

PEPPERONI

CHEESE

MEAT SWEATS

Italian sausage, candied bacon, ham and pepperoni

THE WORKS

Italian sausage, pepperoni, red onions, mushrooms and mixed peppers

Additional Toppings

- Pepperoni
- Italian Sausage
- Ham
- Candied Bacon
- Red Onions
- Mushrooms
- Mixed Peppers
- Jalapeños

The Classics

All selections serve 8 guests and are individually packaged

ALL-BEEF HOT DOGS | \$64

Served on a premium sausage roll with house chips

THREE POINT SAMPLER | \$70

Angus beef sliders with cheddar, house smoked pork sliders and grilled bratwurst sliders with house chips

TRADITIONAL CHILI | \$45

Served with shredded cheddar, diced onions and oyster crackers

Signature Entrées

All selections serve 8 guests and are individually packaged

Hoosier Fusion

Regional themed menus inspired and sourced through the Indiana Trailways!

AMISH CROSSROADS | \$160

Braised short ribs and creamy chicken noodles over mashed potatoes and vegetables

EAST MEETS MID-WEST | \$150

Heartland stir-fried beef, Amish chicken or combination with vegetables in an Asian Maker's Mark teriyaki sauce accompanied by steamed rice and Kim Chi egg rolls

GILL & GRILL | \$200

Duet of grilled salmon and semi-boneless chicken breasts served with saffron barley salad, chimichurri and chicken demi

SOUTHERN CHARM | \$144

Chicken fried chicken with tasso gravy served with dumplings and green beans

THE ITALIAN TRAIL | \$170

Baked lasagna bolognese and chicken alfredo with garlic mozzarella toast, grilled asparagus and caprese salad garnish

THE Q | \$160

Duet of smoked pulled pork and sliced beef brisket with bourbon barbecue sauce served with cheddar potatoes and corn casserole



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Desserts

ARTISAN DESSERT SHOOTERS | \$45

Assorted hand crafted dessert shots



ASSORTED BROWNIES | \$44

GOURMET COOKIES | \$44

GOURMET SUITE DESSERTS | \$7.50

Ask your suite attendant to stop by with our dessert cart. Selections vary with each event.
Gluten-Free options available upon request.

ICE CREAM SUNDAE | \$60

Select from assorted toppings and sauces

MINI ASSORTED DESSERT BARS | \$38

Oreo dream bars, caramel apple grannies, lemonberry, and marble-truffle

SOPAPILLAS WITH LOCAL HONEY | \$30

Warm fried pastry dusted in cinnamon sugar



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

Soft Drinks & More

SOFT DRINKS | \$13

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

COFFEE | \$15 (By the pot)

BOTTLED DRINKS

- Aquafina (16.9 oz) | \$3 each
- Gatorade | \$4.50 each
- Pure Leaf Tea | \$4.50 each
- Fruit Shoot | \$2.50 each

Beer

CRAFT BEER & SPECIALTY DRINKS | \$35

- 3 Floyds' Gumball Head
- 3 Floyds' Lazer Snake
- 3 Floyds' Zombie Dust
- Angry Orchard
- Bell's Two Hearted Ale
- Bud Light Seltzer Lemonade
- Jack Daniels Country Cocktails
- Metazoa's Hoppopotamus
- Metazoa's Puppy Slumber Party
- Sierra Nevada's Hazy Little Thing
- White Claw

DOMESTIC BEER | \$27

- Budweiser
- Budweiser Zero (nonalcoholic)
- Bud Light
- Coors Light
- Miller Lite
- Michelob Amber Bock
- Michelob Ultra
- Yuengling Traditional Lager

IMPORT BEER | \$32

- Blue Moon
- Corona
- Guinness
- Labatt Blue
- Stella Artois

Wine | \$26 (750 ml bottles)

WHITE & BLUSH

- Woodbridge Chardonnay
- Woodbridge Moscato
- Woodbridge Pinot Grigio
- Woodbridge White Zinfandel

RED

- Woodbridge Cabernet
- Woodbridge Merlot
- Woodbridge Pinot Noir



Liquor (750 ml bottles)

BLEND

- Crown Royal | \$98
- Makers Mark | \$99

BOURBON

- Jim Beam | \$63

GIN

- Bombay Sapphire | \$88

RUM

- Bacardi Light | \$58
- Captain Morgan | \$68

SCOTCH

- Johnny Walker Black | \$95

TEQUILA

- Patrón | \$99

VODKA

- Stolichnaya | \$77
- Grey Goose | \$99

WHISKEY

- Jack Daniels | \$83

Mixers

ORANGE OR CRANBERRY JUICE | \$3

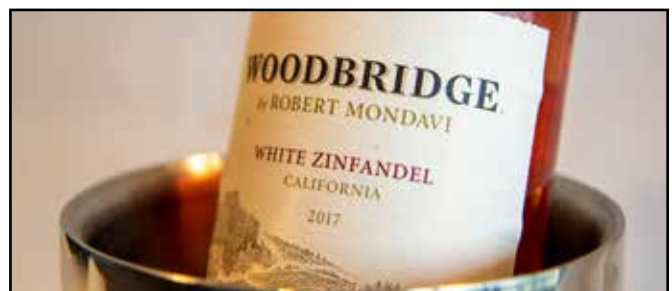
10 oz. bottle

BLOODY MARY MIX | \$12

1 liter bottle

TONIC OR CLUB SODA | \$7.50

1 liter bottle



Wine | \$7.75 (275 ml bottles)

- Stella Rosa | Rosso
- Stella Rosa | Moscato

General Information

DIETARY RESTRICTIONS & ACCOMMODATIONS

For specific information or requests regarding dietary accommodations and/or restrictions, please contact the Premium Seating Office.

HOURS OF OPERATION

The Premium Seating staff will be available during regular business hours, Monday through Friday from 9:00am to 5:00pm. The Premium Seating office is open two hours before any event.

LIABILITY

Aramark reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The suite owner 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 the 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 owner at our standard retail price.

SECURITY / LOST & FOUND

Please be sure to remove all personal property in each suite when leaving the premises. Aramark and the Allen County War Memorial Coliseum are not responsible for any misplaced property, articles or equipment left unattended in the suites. If found all lost items will be sent to the Administrative Office.

SUITE SET-UP

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

Recycling containers can be found in the cabinet under the sink.

CONTACT INFORMATION

Chelsea Leitch
Director of Premium Seating
Office: (260) 480-2186
Fax: (260) 484-1637
cleitch@memorialcoliseum.com



Placing Your Order

ADVANCED ORDERING

Advanced ordering provides you with the opportunity to order from a menu that features more variety and in a larger quantity. Additionally, all special requests can be easily accommodated by contacting the Premium Seating Office.

Advanced ordering is encouraged.

Orders can be placed online at www.memorialcoliseum.com.

We encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and avoid duplication.

The online suite catering system is available to suite owners who have set up an account. Each account will be set up using a User ID and password. For username and password information, contact the Premium Seating Office at (260) 480-2186.

Advanced Orders are due by 12pm, 4 business days prior to each event.

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 guests arrive.

Cancellation Policy

No charges will be assessed to suite owners for orders cancelled at least 48 hours in advance. Suite orders that are not cancelled within the 48 hour minimum will be assessed 50% of the total food and beverage charge, 100% of the administrative fee and additional billed labor charges.

Standing Orders

Aramark provides each suite owner with the option of having a standing food and/or beverage order. The suite owner has the ability to setup standing menu items which can be rotated during the chosen events. The suite owner would still have the ability to change these orders within the 48 hour timeframe to accommodate any requests. Please contact the Premium Seating Office to determine what would best fit your needs.

EVENT DAY ORDERING

A Club Seat menu will be available in your suite. During an event, orders may be placed through your suite attendant. Event day ordering is limited to the Club Seat menu only. It is provided as a convenience for all guests and to have more food available in addition to your existing pre-orders.

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 venue. 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 suite owner 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 owners may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact the Premium Seating Office.

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 when ordering online for each event. Any requests to have a 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-stocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverage at the end of each event and to restock certain items to subsequent events. 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 Premium Seating Office and allow 48 hours advance notice to ensure your request can be accommodated. The cost for a private suite attendant is \$100 per event. 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 with advance notice. We can also provide a selection of china, small wares and service ware. Please contact the Premium Seating Office for details on rental charges and costs.



Payment Procedures & Policies

Aramark offers three payment options: credit cards, invoicing and pre-payment.

CREDIT CARDS

Aramark accepts American Express, Discover, MasterCard or Visa.

AUTHORIZED INVOICE SIGNATURES & CREDIT CARDS ON FILE

It is Aramark's policy that only authorized signers, designated by the suite owner, are allowed to charge additional food and beverage for the suite during an event to the suite owner's account. If no authorized signers will be present during the event, please notify the Premium Seating Office 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 owner's account. Guests will be responsible to pay either cash or credit card. Please use the selections on the ordering form to specify permissions.

ADMINISTRATIVE CHARGE

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