



2023-2024

LUXURY

SUITE

ADVANCE MENU



Hot Appetizers

BROASTER BONELESS WINGS | \$80

Tossed in Sweet Baby Ray's BBQ sauce, Buffalo sauce, Asian Ginger or plain served with celery, carrots and ranch dressing

BROASTER CHICKEN TENDERS | \$85

Breaded white meat chicken served with Sweet Baby Ray's BBQ sauce, ranch dressing, honey mustard and Buffalo sauce

BUILD YOUR OWN TACOS | \$80

Seasoned beef or chicken, soft mini tortillas, queso fresco, lettuce, pico de gallo and sour cream sauce
For both beef and chicken | \$85

GOUDA MAC & CHEESE BITES | \$65

Battered and fried gouda mac & cheese with bacon served with marinara sauce

GRILLED BEEF SLIDERS | \$88

Grilled beef patties with cheddar cheese, pickles and bistro sauce on mini brioche buns

JALAPEÑO BACON TATER KEGS | \$72

Served with nacho cheese and jalapeño jelly

MEATBALLS | \$75

Choice of BBQ, Italian, Swedish, or Sweet-N-Sour sauces
Gluten-Free

MINI CORN DOGS | \$72

Mini franks battered and golden fried served with honey mustard



Assorted Snacks

BAVARIAN SOFT PRETZELS | \$66

Served with nacho cheese

BOTTOMLESS HOUSE FRIED KETTLE CHIPS | \$47

Served with house onion dip

BOTTOMLESS POPCORN | \$30

Replenished throughout the event

BOTTOMLESS TORTILLA CHIPS & SALSA | \$40

Replenished throughout the event

BOTTOMLESS TORTILLA CHIPS & QUESO BLANCO | \$54

Replenished throughout the event

BOTTOMLESS TORTILLA CHIPS WITH SALSA & QUESO BLANCO | \$60

Replenished throughout the event

COLISEUM DIP SAMPLER | \$65

Spinach artichoke dip, hummus, queso, and salsa served with tortilla chips and pita chips

GOURMET FILLED PRETZELS | \$95

One dozen assorted jalapeño or cream cheese filled pretzels served with marinara or ranch

All selections serve approximately 8 guests

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.

Chilled Platters

CHARCUTERIE PLATTER | \$84

Assorted craft meats with imported and domestic cheeses, dried fruits and pickled garnishes

CHILLED SHRIMP WITH SPICY COCKTAIL SAUCE | \$80

Garnished with lemon wedges

FRESH FRUIT PLATTER | \$55

Seasonal assortment of fresh fruit

FRESH VEGETABLE PLATTER | \$50

Seasonal veggies served with ranch dressing



Entrée Salads

BBQ CHICKEN SALAD | \$70

Mixed romaine and spinach tossed with grilled chicken, roasted red onions, diced peppers, corn salsa, and a cheddar cheese blend topped with BBQ drizzle and served with ranch dressing

COLISEUM CHICKEN CAESAR SALAD | \$65

Crisp romaine topped with grilled chicken, shredded parmesan, cherry tomatoes with traditional Caesar dressing

GARDEN SALAD | \$60

Fresh greens topped with cherry tomatoes, red onions, cucumbers, hard-boiled eggs, and a cheddar cheese blend with croutons on the side
A variety of dressing will be offered on the side



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Sandwiches

CAPRESE CHICKEN WRAP | \$99

Grilled chicken with fresh mozzarella, tomatoes, basil, spinach, and pesto spread served with a side of balsamic reduction

CLASSIC CHEESEBURGER | \$96

Freshly grilled beef patty on a brioche bun with American cheese, lettuce, tomatoes, onions and pickles
Add bacon | \$15

TURKEY CLUB WRAP | \$96

Smoked turkey, bacon, shredded romaine, tomatoes and honey mustard



Pizza | \$35

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

PEPPERONI

CHEESE

MEAT

Italian sausage, bacon, ham and pepperoni

THE WORKS

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

Additional Toppings

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

The Classics

ALL-BEEF HOT DOGS | \$65

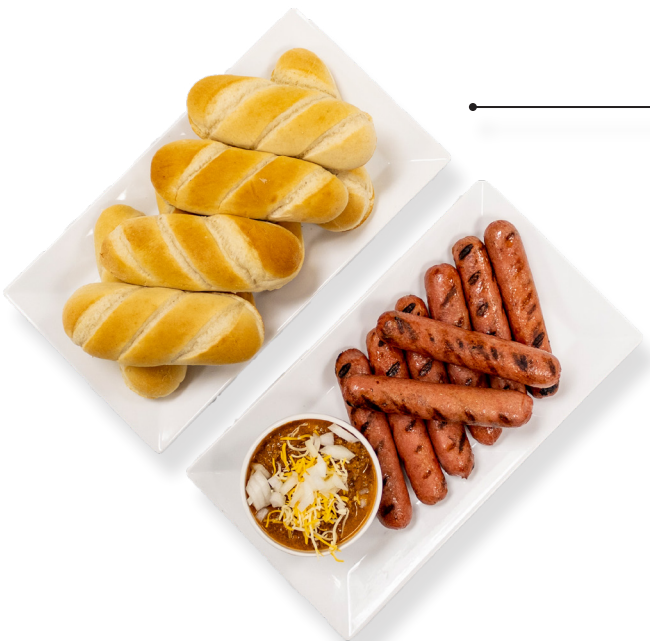
Served on a premium sausage roll
Add chili sauce, diced onion and cheddar cheese blend | \$70

BRATWURST | \$66

Traditional bratwurst served with sauerkraut on a premium sausage roll

THREE POINT SAMPLER | \$84

Beef sliders with cheddar, house smoked pork sliders and mini brats



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Packages

BBQ-58 | \$325

BBQ chicken salad, bourbon BBQ glazed smoked beef brisket, pulled pork sliders, poppyseed coleslaw, pickled corn relish, baked white cheddar mac and assorted brownies

Served with a 6-pack of BBQ sauces

- Sweet Baby Ray's
- Citrus BBQ
- Memphis BBQ
- Local Bourbon Honey
- KC-Vinegar
- Jerk BBQ

BAKED POTATO BAR | \$210

Baked potatoes served with chopped bacon, diced chicken, cheese sauce, broccoli, whipped butter, sour cream, shredded cheese, and green onions

FAN FAVORITES | \$300

Boneless Buffalo wings, Swedish meatballs, jalapeño-bacon tater kegs, gourmet filled pretzels, fruit salad and mini chocolate hazelnut beignets

FIESTA FAJITA BAR | \$315

Marinated steak and grilled chicken with peppers & onions served with Spanish rice, shredded lettuce, cheddar blend cheese, sour cream, salsa, pico de gallo, mini flour tortillas and chocolate filled churros

HAT TRICK | \$250

Pepperoni pizza, boneless Buffalo wings, bratwurst, snack mix and an ice cream sundae bar

MARDI GRAS SAMPLER | \$350

French Quarter salad, shrimp and sausage gumbo, muffaletta wedges, bourbon chicken, steamed rice, cajun pork drumsticks, and king cake



MUNCHIES | \$190

Boneless Buffalo wings, house chips & dip, vegetable crudité with ranch dressing and gourmet filled pretzels

PENALTY BOX | \$220

Beef sliders, seasonal fruit salad, house chips & dip, macaroni & cheese bar (toppings include bacon, mushrooms, roasted red peppers, scallions, chicken, pico de gallo and crispy fried onions) and chocolate chip cookies

VEGETARIAN LOVERS | \$235

Sriracha brussel sprouts, Buffalo cauliflower, vegetarian spring rolls with sweet chili sauce, celery & carrots with ranch dip, toasted pita chips with red pepper hummus and fruit kabobs with yogurt dip



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Desserts

ARTISAN DESSERT SHOOTERS | \$50



ASSORTED BROWNIES | \$55

CANNOLI CHIPS & CHOCOLATE CHIP CREAM DIP | \$60

Deconstructed cannoli-sugar dusted chips served with a rich Italian chocolate chip cannoli cream



CHOCOLATE COVERED STRAWBERRIES | \$96

CLASSIC NEW YORK CHEESECAKE BAR | \$70

Top off your New York Style cheesecake with an assortment of toppings and sauces

FLOURLESS CHOCOLATE TORTE | \$65

Gluten-Free

GOURMET COOKIES | \$48

ICE CREAM SUNDAE BAR | \$70

Top off your sundae with an assortment of toppings and sauces
Add fresh baked cookies or brownies | \$30



MINI CHOCOLATE HAZELNUT BEIGNETS | \$50

MINI DESSERT BARS | \$42

A variety of assorted selections



WHOLE CAKES | \$75

Each serves 12

- Carrot Cake
- Chocolate Cake
- Lemon Cake
- Red Velvet Cake
- Rustic Gingerbread Cake

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

Soft Drinks & More

SOFT DRINKS | \$18

Pepsi products

COFFEE | \$16 (By the pot)

BOTTLED DRINKS

- Bottled Water | \$3.25
- Fruit Shoot | \$2.75 each
- Gatorade | \$4.75 each
- Pure Leaf Tea | \$4.75 each

Beer

Please see our beer list for current selections.

DOMESTIC BEER | \$30

PREMIUM BEER | \$42

Wine *G*

PROVIDED BY COUNTRY HERITAGE WINERY

ELITE WINES | \$99

Available only by Advance Order

- Marquette 2020
- Vinter's Cuvee

PREMIUM WINES | \$69

- Brianna
- Cabernet Sauvignon
- Cranberry Riesling
- Frontenac Blanc
- Country Heritage Seasonal

CLASSIC HERITAGE WINES | \$55

- Heritage Red
- Heritage Rose
- Heritage White

SUITE WINE PACKAGES

Includes 2 bottles of wine from listed category and a charcuterie board

- Elite | \$275
- Premium | \$200
- Classic Heritage | \$185

Liquor (750 ml bottles)

BLEND

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

GIN

- Bombay Sapphire | \$99

SCOTCH

- Johnnie Walker Black | \$99

VODKA

- Grey Goose | \$99
- Tito's | \$82

BOURBON

- Jim Beam | \$69

RUM

- Bacardi Light | \$59
- Captain Morgan | \$72

TEQUILA

- Patrón | \$99

WHISKEY

- Jack Daniels | \$95

BARTESIAN

BEVERAGE EXPERIENCE \$200

**A Bartesian Machine loaded with
Vodka, Tequila, Rum and Whiskey**

- Includes 12 capsule cocktails
- Additional capsules available for \$14 each

CHOOSE FROM:

- Whiskey Sour
- Old Fashioned
- Margarita
- Lemon Drop
- Amaretto Sour
- Rum Breeze

Limited Availability

Mixers

ORANGE OR CRANBERRY JUICE | \$3.75

10 oz. bottle

BLOODY MARY MIX | \$16

1 liter bottle

TONIC OR CLUB SODA | \$8

1 liter bottle

LEMON, LIME OR ORANGE | \$2.25

General Information

DIETARY RESTRICTIONS & ACCOMMODATIONS

Aramark and the Allen County War Memorial Coliseum are not liable for any injury or sickness as a result of consuming the suggested items. Aramark does not process nor manufacture food products.

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 a wider variety of food items than our standard Event Day Menu. It now also allows you to take advantage of a discounted rate on menu items that is not seen on the Event Day Menu. Additionally, all special requests can be easily accommodated by contacting the Premium Seating Office.

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.

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

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 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.

SPECIALIZED MENUS

Are you looking to make your night in the suite extra special? Reach out to the Premium Seating Office to learn more about custom food and beverage packages. A two-week advance notice is required to ensure your request can be fulfilled.



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. Gratuity/tip is at the discretion of the guest.