



Courtesy of Vilma Maria Photographer



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

ROOM	MAX CAPACITY	ROOM DEPOSIT 2023 / 2024	MINIMUM FOOD & BEVERAGE SPEND FOR RETURN OF DEPOSIT
			2023 / 2024
ROOFTOP LOUNGE	176	\$1,000 / \$1,200	\$3,000 / \$3,500
HALF APPLESEED	144	\$700 / \$750	\$3,000
APPLESEED ROOM	328	\$1,100 / \$1,200	\$4,000
1/4 EXPO	350	\$825 / \$1,000	\$4,000 / \$4,500
CONFERENCE B	268	\$1,200 / \$1,300	\$4,500
CONFERENCE C	510	\$1,600 / \$1,700	\$7,500
CONFERENCE B-C	770	\$2,200 / \$2,300	\$10,500
CONFERENCE D-E	332	\$1,200 / \$1,300	\$4,500

CAPACITIES INCLUDE

- Space for dance floor
- Gift table
- Cake table
- Wedding party head table
- DJ booth
- Bars, buffets & drink stations

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

* When Food & Beverage Spend is exceeded, the room deposit is returned with the final bill after the event. If an event uses an approved outside caterer, the room deposit is retained by the Coliseum is the rent for the space.

LABOR CHARGES

SECURITY (only required with alcohol service):

2023: \$55.00 per hour, with 4-hour minimum

2024: \$58.00 per hour, with 4-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

Head Table Stage Rental:

2023 & 2024: \$10.00 per 4' x 8' section

Carpet for 1/4 Expo: \$500

Wedding Packages

First Dance

PLATED \$39 • BUFFET \$37

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

PLATED \$45 • BUFFET \$43

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 \$52 • BUFFET \$47

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 \$59 • BUFFET \$55

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

PORK SHUMAI
With sweet chili sauce

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

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

Package Selections

ENTRÉE SELECTIONS

PANKO BREADED ORANGE ROUGHY
With lemon dill cream sauce

PAN-FRIED CATFISH
Seafood etouffee

ROASTED SALMON
With braised fennel and onion

ALMOND CRUSTED SALMON
With cherry bourbon sauce

GRILLED CHICKEN BREAST
With bacon-leek fondue and garlic cream sauce

SOUTHERN FRIED CHICKEN
With country gravy

ASIAGO CRUSTED CHICKEN
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

GRILLED HANGER STEAK
(\$1 upcharge for First Dance Package)
Marinated grilled steak with shallot demi-glace

PETITE FILET MIGNON
(\$5 upcharge for First Dance Package)
Char-grilled with merlot demi-glace

ROASTED BEEF TENDERLOIN
\$3 upcharge for First Dance Package)
With port wine demi-glace

HERB ROASTED RIBEYE
(Market Price upcharge for all packages)
Horseradish cream and shallot demi-glace

BBQ BEEF BRISKET
12 hour smoked beef brisket with bourbon barbecue sauce

SLICED ROAST BEEF
Tender roast beef with au jus

BRAISED SHORT RIBS
(\$2 upcharge for First Dance Package)
With horseradish mushroom and pearl onion relish

HERB ROASTED PORK LION
With bourbon maple glaze

BBQ PULLED PORK
Slow-cooked, pulled in barbecue sauce

ROASTED DUCK BREAST
(\$3 upcharge for First Dance Package)
Mission fig demi-glace

ROASTED VEGETABLE WELLINGTON
Roasted tomato ragout

Package Selections

STARCH SELECTIONS

TRUFFLE CAULIFLOWER MASH
MACARONI & CHEESE
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 MAC & CHEESE 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 BEER 5.75

PREMIUM BEER 6.25

DOMESTIC KEG OF BEER 315 / each • 5.25 / per glass

IMPORT KEG OF BEER 400

CRAFT KEG OF BEER Special Order 475

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.

CASH BAR

Cash bar services are available. Individual drink prices are available upon request from the Aramark Catering Sales Manager. Hosts may choose to have a combination host/ cash bar service provided for their event.

SOFT DRINKS

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper & Mug Rootbeer 2.75 / glass
Bottled Water 2.75 / bottle



MEMORIALCOLISEUM.COM/WEDDINGS 260-482-9502

EMAIL: 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. 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. 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, fourteen (14) days prior to the event 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 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

Catering Event Orders must be on file, with signatures, with the catering sales manager 21 days prior to the event date, otherwise items and prices cannot be guaranteed and a 10% surcharge can be incurred to the subtotal. 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 a catering order must be sent in writing to your Aramark Catering Sales Professional. Cancellation received after product has been purchased for your event will result in cancellation fees, up to 100% of the original charges.

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 fourteen (14) 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.