



2025-2026

SUITE ADVANCE MENU





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Welcome

WELCOME TO THE 2025-2026 SEASON!

Our Premium Seating team and Aramark are excited to kick off another great year at the Allen County War Memorial Coliseum as your exclusive food service provider.

We're committed to meeting your premium needs and delivering high quality food and service. Enjoy new and fun menu items alongside classic arena favorites.

Whether you're hosting family, friends, clients, or coworkers, we're here to help with every detail. From the first greeting to the final buzzer or closing song, we are here to make each visit feel special and memorable.

Contact

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Director of Premium Seating
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All options serve 8 people unless otherwise noted

Packages

ALLEY-OOP | \$300

Vegetable platter, hummus with pita chips, garden salad, chicken Caesar wraps, fruit platter, and popcorn

BBQ-58 | \$325

BBQ bourbon glazed smoked beef brisket, BBQ pulled pork sliders, BBQ chicken salad, white cheddar mac & cheese, and assorted brownies

CORNER DELI | \$280

Turkey, ham, roast beef, capicola and salami with artisan breads, select sliced cheeses, assorted condiments, lettuce, tomato, onion, and pickles. Served with Coliseum chips, honey ranch pasta salad, and garden salad with a variety of dressings on the side.

FAN FAVORITES | \$300

Boneless Buffalo wings, BBQ meatballs, Coliseum chips & dip, gourmet filled pretzels, fruit platter, chocolate chip cookies and popcorn

HAT TRICK | \$200

Pepperoni pizza, boneless Buffalo wings, Italian sausage, Coliseum chips & dip, assorted brownies and popcorn

KIDS' JUMP SHOT SAMPLER | \$150

Seasonal fruit, white cheddar mac & cheese, chicken tenders, mini corn dogs, chocolate chip cookies and popcorn

PENALTY BOX | \$220

Grilled beef sliders, fruit platter, Coliseum chips & dip, white cheddar mac & cheese, chocolate chip cookies and popcorn



Gluten-Free **GF** / Vegetarian **VEG**

Prices subject to additional fees and taxes.

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.



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Hot Appetizers

BONELESS WINGS | \$80

Breaded white meat with traditional BBQ sauce, Buffalo sauce, teriyaki, or served plain with celery, carrots, and ranch

BUFFALO CAULIFLOWER WINGS | \$85 **VEG**

Fried cauliflower tossed in Buffalo sauce with celery, carrots and ranch

BUILD YOUR OWN TACOS DELUXE | \$110

Seasoned beef and chicken with soft mini tortillas served with shredded cheese, lettuce, diced tomatoes, sour cream and salsa along with guacamole, refried beans, Spanish rice, and chips & queso

Gluten-free tortillas available upon request

BUILD YOUR OWN TACOS | \$85

Your choice of seasoned beef or chicken with soft mini tortillas served with shredded cheese, lettuce, diced tomatoes, sour cream and salsa

Gluten-free tortillas available upon request

CHICKEN TENDERS | \$85

Breaded white meat chicken served with a variety of sauces on the side

FRIED PICKLE SPEARS | \$75 **VEG**

Beer battered pickles served with ranch

GRILLED BEEF SLIDERS | \$88

Grilled Angus beef with cheese on slider buns served with pickles

JALAPEÑO POPPERS | \$80 **VEG**

Crispy cream cheese filled jalapeños served with ranch

MEATBALLS | \$75 **GF**

Meatballs served with your choice of BBQ, Italian, Swedish, or sweet-n-sour

MINI CORN DOGS | \$80

Mini franks battered and golden fried and served with honey mustard





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Assorted Snacks

BAVARIAN SOFT PRETZELS | \$70 VEG

Served with nacho cheese

COLISEUM CHIPS | \$50 VEG

Served with onion dip

COLISEUM DIP SAMPLER | \$70 VEG

Tortilla and pita chips served with spinach dip, queso, and hummus

Gluten-free chips available upon request

HUMMUS | \$60 VEG

Hummus served with pita chips, celery and carrots

POPCORN | \$30 GF / VEG

TORTILLA CHIPS VEG

With Salsa | \$40

With Queso | \$54

With Salsa and Queso | \$60

Chilled Platters

CHARCUTERIE | \$90 GF

Assorted premium deli meats with imported and domestic cheese and pickled garnishes

CHILLED SHRIMP WITH SPICY COCKTAIL SAUCE | \$80 GF

Garnished with lemon wedges

FRESH FRUIT PLATTER | \$75 GF / VEG

Seasonal assortment of fresh fruit served with yogurt dip

FRESH VEGETABLE PLATTER | \$70 GF / VEG

Seasonal veggies served with ranch



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Entrée Salads

BBQ CHICKEN SALAD | \$70 GF

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

COLISEUM CAESAR SALAD | \$65 GF / VEG

Fresh greens topped with shredded parmesan, tomatoes and traditional Caesar dressing
With Chicken | \$70

GARDEN SALAD | \$60 VEG

Fresh greens topped with tomatoes, red onions, cucumbers, hard-boiled eggs and a cheddar cheese blend with croutons and a variety of salad dressings on the side
With Chicken | \$65

HONEY RANCH PASTA SALAD | \$55

Cavatappi pasta, ranch, honey, seasonal vegetables, pepperoni and cheddar cheese

The Classics

ALL-BEEF HOT DOGS | \$65

ULTIMATE HOT DOG BAR | \$70

All-beef hot dogs served with chili, cheese, relish and onions

ITALIAN SAUSAGE | \$75

Italian sausage with sautéed onions and peppers

THREE POINT SAMPLER | \$125

Grilled beef sliders with cheese, BBQ pulled pork sliders, and mini chicken sliders

WHITE CHEDDAR MAC & CHEESE | \$45 VEG

Classic white cheddar mac & cheese served with a crispy crust





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Sandwiches

Gluten-Free buns and wraps available upon request

BBQ PORK SANDWICH | \$85

Pulled pork tossed in traditional BBQ sauce

BUFFALO CHICKEN WRAP | \$99

Breaded chicken tossed in Buffalo sauce with lettuce, shredded cheese, tomatoes and ranch

CHICKEN CAESAR WRAP | \$99

Grilled chicken with shredded lettuce, tomatoes, shredded parmesan cheese and Caesar dressing

CLASSIC CHEESEBURGER | \$96

Premium blend burger with cheese, lettuce, tomatoes, onions, and pickles on the side
With Bacon | \$111

GRILLED CHICKEN CLUB | \$99

Grilled chicken topped with Swiss cheese, bacon, lettuce and tomato

PHILLY CHEESESTEAK SANDWICH | \$115

Philly beef with onions and peppers smothered in classic cheese sauce and served with an Italian bun

PORK TENDERLOIN SANDWICH | \$99

Fried pork tenderloin with cheese and pickles

VEGGIE WRAP | \$99 VEG

Flour tortilla with roasted vegetables and chopped romaine



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Pizza

HOUSE CREATIONS | \$45

BBQ CHICKEN

BBQ base topped with diced chicken, roasted onions, diced peppers, and a cheddar cheese blend

CHEESEBURGER

Specialty burger sauce base topped with ground beef, shredded cheese, and pickles

CHICKEN BACON RANCH

Ranch base topped with diced chicken, bacon, and shredded mozzarella cheese

CLASSIC MARGHERITA VEG

Light tomato base with fresh mozzarella, tomatoes, and basil

TRADITIONAL

PEPPERONI | \$37

CHEESE | \$36 VEG

MEAT | \$40

Italian sausage, bacon, ham, and pepperoni

THE WORKS | \$40

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

BUILD YOUR OWN PIZZA | \$40

Includes 3 toppings | Additional toppings \$1.25 each

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





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Desserts

ASSORTED BROWNIES | \$55 **VEG**

CHOCOLATE CHIP COOKIES | \$50 **VEG**

CHOCOLATE FILLED CHURROS | \$55 **VEG**

ICE CREAM SUNDAE BAR | \$70 **GF / VEG**

Top off your sundae with an assortment of toppings and sauces

With Hot Fudge and Fresh Baked Brownies | \$100

MACARONS | \$60 **GF / VEG**

Assorted flavors

Contains tree nuts (Almonds)

MINI DESSERT BARS | \$55 **VEG**

A variety of assorted selections



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

Soft Drinks & More

SOFT DRINKS | \$18

Pepsi, Pepsi Zero, Mountain Dew,
Dr. Pepper, Orange Crush,
Grape Crush, Starry

COFFEE | \$16 (By the pot)

BOTTLED DRINKS

Bottled Water (6-Pack) | \$18
Gatorade | \$6 each
Pure Leaf Tea | \$6 each
Lemonade | \$6 each

Beer

Please see our beer list for current selections

DOMESTIC BEER | \$32

PREMIUM BEER | \$45



Wine

Provided by Country Heritage Winery

PREMIUM WINES | \$55

Brianna
Cabernet Sauvignon
Frontenac Blanc

CLASSIC HERITAGE WINES | \$35

Heritage Red
Heritage Rose
Heritage White

SUITE WINE PACKAGES

Includes a bottle of wine from listed category
and a charcuterie assortment

Premium | \$180

Classic Heritage | \$150





Liquor (750 ml bottles)

BLEND

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

GIN

- Bombay Sapphire | \$99

SCOTCH

- Johnnie Walker Black | \$99

VODKA

- Tito's | \$82

RUM

- Bacardi Light | \$60
- Captain Morgan | \$69

TEQUILA

- Patrón | \$109

WHISKEY

- Jack Daniels | \$95

Mixers

ORANGE OR CRANBERRY JUICE | \$5

10 oz. bottle

BLOODY MARY MIX | \$16

1 liter bottle

TONIC OR CLUB SODA | \$10

1 liter bottle

LEMON, LIME OR ORANGE | \$2.25



Dietary Index

GLUTEN-FREE GF

Build Your Own Tacos Deluxe*
Build Your Own Tacos*
Coliseum Dip Sampler*
Popcorn
Charcuterie
Chilled Shrimp with
 Spicy Cocktail Sauce
Fresh Fruit Platter
Fresh Vegetable Platter
BBQ Chicken Salad
Coliseum Caesar Salad
BBQ Pork Sandwich*
Buffalo Chicken Wrap*
Chicken Caesar Wrap*
Classic Cheeseburger*
Grilled Chicken Club*
Meatballs
Philly Cheesesteak Sandwich*
Pork Tenderloin Sandwich*
Veggie Wrap*
Ice Cream Sundae Bar
Macaroons

VEGETARIAN VEG

Buffalo Cauliflower Wings
Fried Pickle Spears
Jalapeño Poppers
Bavarian Soft Pretzels
Coliseum Chips
Coliseum Dip Sampler
Hummus
Popcorn
Tortilla Chips with Salsa and/or Queso
Fresh Fruit Platter
Fresh Vegetable Platter
Coliseum Caesar Salad
Garden Salad
White Cheddar Mac & Cheese
Veggie Wrap
Classic Margherita Pizza
Cheese Pizza
Assorted Brownies
Chocolate Chip Cookies
Chocolate Filled Churros
Ice Cream Sundae Bar
Macaroons
Mini Dessert Bars

* Indicates a menu item that offers a Gluten-Free bun, tortilla, or chip alternative.

Please note, the Memorial Coliseum is not a nut-free facility and we cannot guarantee the absence of cross-contamination. However, our staff takes extra care when preparing foods to avoid potential risks as much as possible.

This guide is intended to be used as a reference only.

Contact the premium seating office when placing your order or to a supervisor on event day should you have any questions.



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.

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. Event day orders will incur a 5% upcharge.





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. No cash accepted.

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.

