



WEDDING RECEPTION PACKAGES

RECEPTION SPACES

2026 RATES

ROOM	MAX CAPACITY	ROOM DEPOSIT	MIN. F&B SPEND*
Conference B	268	\$1,500	\$5,000
Conference C	510	\$1,800	\$8,000
Conference B-C	770	\$2,300	\$11,000
Conference D-E	332	\$1,500	\$5,000
Appleseed Room	328	\$1,200	\$4,000
Half Appleseed	144	\$750	\$2,500
Rooftop Lounge	176	\$1,600	\$4,000
1/4 Expo	350	\$1,300	\$4,500

*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 as the rent for the space.

Capacities include ample space for: dance floor, wedding party head table, DJ booth, cake table, gift table, and bars, buffets & drink stations.

ALL WEDDING PACKAGES INCLUDE:

- 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 in 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

PLATED \$48 | BUFFET \$46

SALAD SELECTION

Choice of 1

ENTRÉE SELECTION

Choice of 1

STARCH SELECTION

Choice of 1

VEGETABLE SELECTION

Choice of 1

Romance

PLATED \$54 | BUFFET \$52

CHOICE OF ONE:

Cheese Platter | Vegetable Platter | Fruit Platter

SALAD SELECTION

Choice of 1

ENTRÉE SELECTION

Choice of 1

STARCH SELECTION

Choice of 1

VEGETABLE SELECTION

Choice of 1

Tuxedo

PLATED \$63 | BUFFET \$61

HORS D'OEUVRES

- Cheese Platter
- Vegetable Platter
- Choice of 2 Appetizers

SALAD SELECTION

Choice of 1

ENTRÉE SELECTION

Choice of 2

STARCH SELECTION

Choice of 1

VEGETABLE SELECTION

Choice of 1

Elegance

PLATED \$68 | BUFFET \$66

HORS D'OEUVRES

- Cheese Platter
- Vegetable Platter
- Choice of 4 Appetizers

SALAD SELECTION

Choice of 1

ENTRÉE SELECTION

Choice of 2

STARCH SELECTION

Choice of 1

VEGETABLE SELECTION

Choice of 1



ALL PACKAGES INCLUDE

Dinner Rolls with Butter and Ice Water on Tables
Iced Tea, Lemonade & Coffee are Stationed in Room

PACKAGE SELECTIONS

HORS D'OEUVRES

HOT SELECTIONS

BRIE AND RASPBERRY EN CROUTE

CHICKEN POTSTICKERS

With teriyaki glaze

CHICKEN QUESADILLA CORNUCOPIA

With salsa verde

FIG & GOAT CHEESE FLATBREAD

GLUTEN FREE MEATBALLS

Choice of BBQ, Italian, or Sweet & Sour

GOUDA MACARONI & CHEESE BITES

MINI CRAB CAKES

With remoulade

PORK POTSTICKERS

With sweet chili sauce

VEGETABLE POTSTICKERS

With sweet chili sauce

VEGETABLE QUESADILLA CONE

With roasted salsa

VEGETABLE SHAO MAI

With teriyaki glaze

VEGETABLE SPRING ROLLS

With sweet & sour sauce

COLD SELECTIONS

ANTIPASTO SKEWERS

ASSORTED DELI PINWHEELS

CALIFORNIA SUSHI ROLLS

CAPRESE SALAD SHOOTERS

DEVEILED EGGS

Traditional, caramelized red onion, bacon jam

FRUIT KABOBS

TOMATO BRUSCHETTA

SMOKED SALMON &

CUCUMBER CANAPE



PACKAGE SELECTIONS

SALAD SELECTIONS

TRADITIONAL CAESAR

Chopped romaine, parmesan cheese, tomatoes, and croutons

GARDEN SALAD

Iceberg blend, carrots, cucumbers, tomatoes, colby jack cheese, and croutons

GREEK SALAD

Chopped romaine, herbs, feta cheese, black olives, and tomatoes

FIELD GREEN SALAD

Spring mix, sunflower seeds, dried cranberries, golden raisins, and apple chips

CALYPSO SALAD

Spring mix, beets, chopped pineapple, feta cheese

COLISEUM SALAD

Spring mix, dried cranberries, shaved red onion, feta cheese, pecans, and tomatoes

ENTRÉE SELECTIONS

SIGNATURE BEEF BRISKET & APPLE BUTTER BARBECUE

BOURBON-MAPLE GLAZED PORK LOIN

PESTO RUBBED SALMON

ZESTY MARINATED CHICKEN BREAST WITH MEON RELISH

ROASTED VEGETABLE WELLINGTON WITH ROASTED TOMATO RAGOUT

CHICKEN FINES HERBES WITH TARRAGON BEURRE BLANC

CHIPOTLE GRILLED CHICKEN WITH MELON RELISH

CORNMEAL DUSTED CATFISH WITH REMOULADE

LONDON BROIL WITH MUSHROOM ONION RELISH



PACKAGE SELECTIONS

JUST FOR KIDS

Served with Choice of 1: Fruit Cup, Applesauce, or Salad | *\$17.00 per meal*

CHICKEN TENDERS WITH MAC & CHEESE

CREAMY ALFREDO • PASTA WITH MARINARA SAUCE

STARCH SELECTIONS

DAUPHINOISE POTATOES

FIVE CHEESE MAC 'N CHEESE

JEWEL RICE PILAF

MAPLE SWEET POTATOES

MUSHROOM RISOTTO

ROASTED FINGERLING POTATOES

ROASTED RED POTATOES

YUKON MASHED POTATOES

VEGETABLE SELECTIONS

BROCCOLINI & BABY CARROT MEDLEY

GLAZED CARROTS

HARICOT VERT WITH BACON

MASHED ROOT VEGETABLES

ROASTED ASPARAGUS & TOMATOES

ROASTED PRIMAVERA VEGETABLES

SQUASH WITH RED ONION & CARROTS

TRI-COLORED CAULIFLOWER
AND BROCCOLI

PACKAGE ENHANCEMENTS

Ask the Sales Manager about additional enhancements, such as premium appetizers, desserts, and late night snacks!

BAR SERVICE

BEVERAGES

Set Up & Tear Down Fee: \$150 per bar

*Bartender Fee: \$75 per bar**

SPIRIT DRINKS Glass \$7

HOUSE WINE Glass \$7 • Bottle \$30

PREMIUM WINE Glass \$9 • Bottle \$40

SPARKLING WINE Glass \$7 • Bottle \$30

DOMESTIC BEER Can \$6

PREMIUM BEER Can \$7

KEG | DOMESTIC BEER \$350 ea

KEG | IMPORT BEER \$500 ea

SPIRITS INCLUDED

Vodka: Tito's, Grey Goose

Rum: Bacardi, Captain Morgan, Malibu

Bourbon/Whiskey: Jack Daniels, Maker's Mark,
Crown Royal, Woodford Reserve

Gin: Bombay Sapphire

Scotch: Dewars, Johnny Walker Black

Tequila: 1800 Silver, Patron

Cognac/Liqueur: Hennessy, Disaronno

WINES INCLUDED

House: Woodbridge Cabernet, Woodbridge
Merlot, Woodbridge Chardonnay,
Yellowtail Moscato

Premium: Country Heritage Winery Seasonal
Selection (options based on availability)

BEERS INCLUDED

Domestic: Budweiser, Bud Light, Miller Light, Coors Light,
Michelob Ultra, Yuengling, Busch Light

Premium: Corona, Stella Artois, Angry Orchard,
Bell's Two-Hearted, White Claw
(upon request, flavors vary)

Soft Drinks & Bottled Water

\$3 per glass/bottle

Pepsi products based on availability



Guest Pay Bar

Guest pay 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/guest pay bar service provided for their event.

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.

**Number of bartenders is determined by catering operations and is based off the projected attendance and style of service for the event.*

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 & 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. 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.

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.

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.

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 20.5% service charge and all applicable state sales tax. The service charge is not intended to be a tip or gratuity for the benefit of employees. However, please note that a percentage of this service charge is distributed to certain service employees as additional wages. Gratuity/tip is at the discretion of the guest.

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 & 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.

CONTACT US

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