



Indianapolis

INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

WEDDING MENU





Welcome!

Welcome to Indianapolis, a world-renowned destination for sports and family fun — where the thrill of racing and world class sporting events are matched only by the warmth and energy of an exciting community.

Congratulations on your decision to hold your wedding here at the Indiana Convention Center and Lucas Oil Stadium. Our style is collaborative and our Indianapolis team is delighted to work with you to ensure your experience here in Indiana is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

On behalf of Centerplate's entire team of hospitality professionals here in Indianapolis, we are delighted to help you host a memorable reception. We are experts in all aspects of event planning, and we're 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests.

And of course special requests are never a problem. Just ask, and our Chef will work with you to create the perfect special dishes for your celebration.

We're truly excited for the opportunity to help you and your guests have a great time. Here's to a successful event and a truly memorable experience in Indianapolis.

Here's to your successful event in Indianapolis.

Josh Vaught

Josh Vaught, Director of Catering, Centerplate
Indiana Convention Center & Lucas Oil Stadium
100 S. Capitol Avenue, Suite 300, Indianapolis, IN 46225



P: 317.262.2164 | C: 317-469-6566
joshua.vaught@centerplate.com



INDEX

PAGE

CENTERPLATE'S COMMITMENT	5-6
PLATED DINNERS	8-11
DINNER BUFFETS	12-14
HORS D'OEUVRE	16-19
RECEPTION STATIONS	20-25
BEVERAGES	27-32
GENERAL INFORMATION	34-38



Click on any of the INDEX items to jump immediately to that page.

SERVICE DIRECTORY

Centerplate Catering Services	317.262.3500
Centerplate Fax Line	317.634.0541

**Gluten-free Selections**

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten.



CENTERPLATE'S COMMITMENT TO SAFETY

Centerplate, the exclusive caterer at the Indiana Convention Center and Lucas Oil Stadium, is looking forward to welcoming back our guests with an array of new safety and sanitation procedures to ensure the safe delivery of food and beverage services. The safety of our guests, employees, and work associates remains at the forefront of all the Centerplate/Sodexo hospitality venues. Our commitment to safety and sanitation programs continues with our suppliers and vendors to be sure they are placing the same elevated focus on safety that you would expect from us.

Scott Osborn, our Centerplate Hospitality Ambassador, will lead the entire team with the implementation and compliance of CDC and state or local health directives. Our Hospitality Ambassador will work with the local health department, provide continued training on new standards of operation at pre-shift team meetings and interact with our clients to educate everyone on our new safety protocols.

Our culinary team, headed by **Executive Chef Shimelis Adem**, are working to adapt traditional services and menus to work within the "new norm". Emphasis will include modified buffet services, individually packed selections, specialized packaging, and new pricing to accommodate safe and appropriate food and beverage services on behalf of all of the Indiana Convention Center and Lucas Oil Stadium attendees.

Centerplate will provide all our employees with the necessary PPE required to perform their tasks in a safe manner. Here are some of the new policies and procedures to be implemented:

- Three-ply surgical masks and gloves for all team members will be provided
- All staff will go through employee wellness screening upon arrival prior to reporting to their assigned work area
- Employees will receive specialized health and safety training
- Targeted sanitation and cleaning schedules
- Point of sale barriers for guests and cashiers
- Wrapped Flatware
- Only PC condiments to be provided

As your food service partner, Centerplate has always "made it better to be there" for our guests and employees, and as we enter the "new norm", rest assured you can depend on Centerplate to "make it safer to be there as well!"



CENTERPLATE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We support your desire to offer healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh seafood, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish. We look forward to serving you!



DINNER

DINNER

PLATED DINNERS

Prices listed are per guest. Minimum of 30 guests.

Plated Dinner Entrées include choice of salad, bakery fresh rolls with butter, dessert, freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

ENTRÉES

Please select one from the list below:

Locally Raised Roasted Chicken \$45.00

Mushroom risotto and country fresh sherry beurre fondue and roasted Brussels sprouts

Suggested Wine: Bonterra Chardonnay

Horseradish Salmon \$55.00

Horseradish crusted salmon over lemon beurre blanc sauce and bed of calico rice blend. Accompanied by garlic roasted cauliflower and broccoli

Suggested Wine: Bonterra Sauvignon Blanc

Grilled Top Sirloin \$58.00

With cabernet demi-glace, horseradish and white cheddar whipped Yukon gold potatoes, grilled asparagus, roasted baby carrot, acorn squash confit and red pepper

Suggested Wine: 14 Hands Merlot

Stuffed Roast Chicken \$46.00

Stuffed with fig and blue cheese with an apricot pepper relish, roast baby vegetables and a green lentil barley risotto

Suggested Wine: Santa Cristina Pinot Grigio

Surf & Turf \$74.00

Grilled rib eye with roasted pearl onions, Cajun shrimp with fresh lemon thyme whipped butter. With Boursin® mashed potatoes, grilled Brussels sprouts and creamed cauliflower

Suggested Wine: Los Vascos Cabernet

Braised Beef Short Rib \$49.00

Topped with braising essence and served with truffled parsnips and roasted asparagus

Suggested Wine: Chateau St. Jean Cabernet



DINNER

PLATED DINNERS continued**ENTRÉES** continued

Please select one from the list:

Three Peppercorn Roasted**Chicken Breast \$48.00**

Paired with mushroom risotto, glazed baby carrots and sherry reduction

Suggested Wine: 14 Hands Chardonnay

Mustard Encrusted Filet Mignon \$68.00

Beef Tenderloin paired with Parmesan-leek gratin potatoes and tiny string beans, roasted shallots and rosemary

Suggested Wine: Two Vines Cabernet

Pan Fried Chicken \$42.00

Golden brown boneless chicken breast with tomato cream sauce. Served with Parmesan green beans and wild rice

Suggested Wine: A by Acacia Chardonnay

Pork Tenderloin Medallions \$50.00

Topped with a pan gravy and served with braised red cabbage and potato au gratin Dauphinoise

Suggested Wine: Mon Frère Pinot Noir

Pan Seared Crab Cakes \$58.00

Drizzled with basil oil, orzo with pepper confetti and arugula, charred corn and jalapeño cream and fresh baby vegetable medley

Suggested Wine: William Hill Chardonnay

Maple Bacon Grilled Pork Chop \$55.00

Caramelized onion jus, roasted garlic mashed potatoes, creamy braised spinach and zucchini

Suggested Wine: Con Sur Pinot Noir

Grilled Portobello Mushroom and Roasted Vegetable Wellington \$47.00

Tomato-cumin puree, multi-grain pilaf and grilled vegetable medley

Suggested Wine: Casillero Sauvignon Blanc

Little Attendees Plate \$24.00

Available for Children 12 and under

Choice of chicken tenders or grilled cheese, served with french fries, apple sauce and baby carrots



DINNER

PLATED DINNERS continued**SALADS**

Choose one Salad from the following:

Butter Lettuce Salad

Roasted apples and figs, Capriole® goat cheese, candied pecans. Aged sherry vinaigrette

Caesar Salad

Shaved Parmesan, herb croutons, pepper confetti. House-made Caesar dressing

Regional Chefs Garden Vegetables

Tiny greens, smooth artisan Capriole® goat cheese, hand crafted baguette croutons. Aged balsamic and herb oil dressing

Field Green Salad

Roasted artichokes, sweet onions, farm tomatoes, shaved Capriole® goat cheese. Citrus vinaigrette

GF Baby Iceberg Salad

Red and yellow tomatoes, watermelon radish, wild watercress, blue cheese. Smoky bacon and creamy blue cheese dressing

Roasted Baby Carrot and Orange Salad

Baby spinach, arugula, romaine heart with spiced baby carrots, orange segments, crumbled feta cheese, toasted pumpkin seeds and zucchini bread croutons. Champagne honey vinaigrette

Bibb Salad

Oven roasted tomatoes, hearts of palm and manchego cheese. Champagne vinaigrette

Kale, Brussels Sprouts and Romaine Salad

With macerated cherries, pumpkin seeds, local goat cheese and roasted butternut squash. Champagne vinaigrette

Beet Salad

Mixed greens, frisée and chopped romaine with roasted red and gold beets, candied pecans, crumbled goat cheese and croutons. Truffle vinaigrette



DINNER

PLATED DINNERS continued**DESSERTS**

Choose one Dessert from the following:

Cherry Pistachio Bomb

Dulce de Leche Apple Crumble

Coconut Macaroon Cake

Raspberry Macaroon Cake

Lemon Creme Cake

Apple Spice Cake

**Home Style Yellow Chocolate
Fudge Cake**

Carrot Cake

Chocolate Mousse Cake

Death By Chocolate Cake

Pear Almond Tart

Apple Cream Tart

Cherry Almond Tart

Lemon Tart

S'more Entremet

Strawberry Entremet

Cheesecake

- New York Style
- Turtle
- Salted Caramel
- Strawberry Swirl



DINNER

BUFFETS

Prices listed are per guest and include two hours of service. Minimum of 30 guests.
All Dinner Buffets include freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea. Children 12 and under will be charged half-off for buffet meal service.

The Smokehouse \$54.00

- **Frisée Salad**
Pancetta crisps, blue cheese and shallots. Ranch dressing and smoked apple vinaigrette
- **Watermelon Salad**
Cherry tomatoes, fresh basil, feta cheese and balsamic glaze
- **Grilled Marinated Chicken Breast**
With smoked citrus vinaigrette
- **Smoked Beef Brisket**
- **House-made Baked Beans**
- **Smashed Red Potatoes**
- **Roasted Root Vegetables**
- **Savory Corn Spoon Bread**
- **Dinner Rolls and Butter**
- **Sugar Cream Pie**
- **Turtle Cheesecake**

The Heartland \$52.00

- **Iceberg Wedge**
Black peppercorn bacon, blue cheese and grape tomatoes. Green Goddess and gold Italian dressing
- **Three Bean Salad**
With roasted peppers
- **Buttermilk Fried Chicken**
- **Slow Cooked Pot Roast**
- **Cornmeal Crusted Catfish**
With grain mustard remoulade
- **Mashed Potatoes**
With brown gravy
- **Succotash**
Brown butter and chives
- **Corn Bread and Butter**
- **Apple Spice Cake**
- **Home Style Yellow Chocolate Fudge Cake**



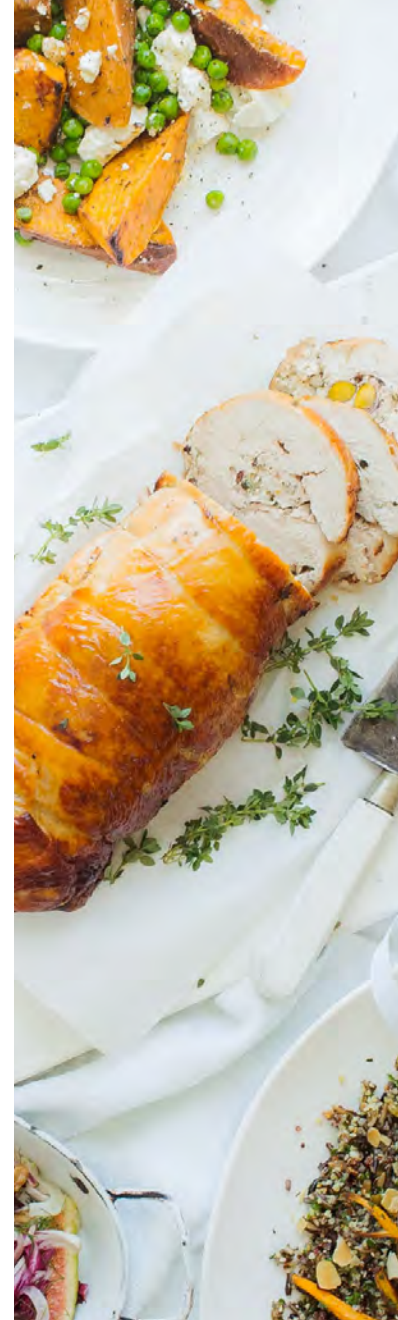
DINNER

BUFFETS continued**Monument Circle** \$62.00

- **Fresh Spinach Salad**
Bacon bits, red onion, chopped egg, chopped tomatoes, cheddar cheese. Ranch and hot bacon dressing
- **Roasted Pork Loin with Stone Ground Mustard Sauce**
- **Grilled Salmon with Creamy Dill Sauce**
- **Grilled Flank Steak with Merlot Demi**
- **Roasted New Potatoes**
- **Roasted Brussels Sprouts**
- **Mixed Long Grain and Wild Rice**
- **Assorted Rolls and Butter**
- **New York Cheesecake**
- **Chocolate Fudge Cake**

Be A Kid Again \$48.00

- **Build Your Own Salad Bar**
Mixed greens, carrot curls, cucumber, grape tomatoes, chopped egg, red onion, radish, cheddar cheese, ranch, French and vinaigrette dressing
- **Fruit Salad**
- **Tomato Soup**
- **Grilled Cheese**
- **Corn Dogs**
- **Peanut Butter and Jelly Uncrustables®**
- **Chicken Tenders**
With ranch and barbeque dipping sauces
- **Tater Tots**
With chef's choice dipping sauces
- **Soft Pretzels Bites**
Classic yellow mustard
- **Assorted Mini Whoopie Pies**
- **Blueberry Flap Jack Cake**
- **Fruit by the Foot®**



DINNER

BUFFETS continued**V Circle City Vegetarian \$50.00**

- **Charred Asparagus Salad**
With crumbled feta cheese and cherry tomatoes.
Tarragon grape seed oil vinaigrette
- **Ancient Grain Salad**
Grilled vegetables, tomato olive oil emulsion
- **Vegetable Minestrone Soup**
- **Roasted Eggplant Lasagna**
- **Impossible® Meatballs**
Maple mustard sauce
- **Braised Spaghetti Squash and
Roasted Butternut Squash**
- **Fresh Seasonal Roasted Baby Vegetables**
- **Carrot Cake**
- **Fresh Fruit Tarts**

Napoli Nights Dinner Buffet \$58.00

- **Fresh Cut Romaine Salad**
Shaved Parmesan and seasoned croutons.
Classic Caesar dressing
- **Pesto Crusted Grilled Chicken**
With sauce Dijonnaise
- **Ricotta Stuffed Conchiglie Pasta Shells**
With a sundried tomato rosé sauce
- **Grilled Bistro Steak**
With roasted petite peppers, caramelized
onions and chianti jus
- **Roasted Garlic Broccolini**
- **Riced Italian Cauliflower**
With chive butter
- **Mini Focaccia Rolls and Butter**
- **Lemon Crème Cake and Cannoli**





RECEPTION

RECEPTION

COLD HORS D'OEUVRE

Prices listed are per piece. Minimum of 100 pieces per selection.

Glazed Thai Chili Shrimp	\$6.25	BLT Cone	\$3.75	Mini New England Lobster Roll	\$5.50
		Lettuce, tomato and smoked bacon		In soft brioche	
Crisp Pork Belly Wonton	\$4.00	Pepper Crusted Beef Tenderloin	\$5.75	GF Antipasto Skewer	\$4.00
With popcorn shoots and fresh cucumber		Garlic crostini and grain mustard		Sundried tomato, artichoke, mozzarella and basil	
GF Caprese Skewer	\$3.50	Tuna Tartar Cone	\$4.50	GF Chilled Jumbo Shrimp	\$4.75
Tomato, basil and mozzarella		With wasabi cream		With spicy cocktail sauce	
Deviled Egg Trio	\$4.00	Fig and Blue Cheese Flatbread	\$3.50	Italian Slider	\$5.25
Traditional, Ancho chili, and roasted red pepper		Shaved fennel and smooth figs		Prosciutto, smoked mozzarella, olive tapenade, roasted red peppers, fresh basil on Italian slider bun	



RECEPTION

COLD HORS D'OEUVRE continued

Prices listed are per piece. Minimum of 100 pieces per selection.

Smoked Duck Tortillas

\$4.50

Thin sliced Indiana smoked duck breast with baby spinach, Boursin® cheese spread in sundried tomato tortilla pinwheel

GF Root Vegetables Tartlet

\$4.00

Roasted rutabaga, parsnips, golden beets, tossed in feta cheese and pine nuts filled in gluten-free tartlet

Mini Charcuterie Cone

\$5.50

Smoking Goose® cured and smoked selected meats with local aged cheese and stone ground mustard vinaigrette

Crab Salad Shooter

\$5.00

Jumbo lump crab, fresh herbs, trio tomato salad shooter

Glazed Pork Belly

\$4.50

Asian style sweet chili glazed pork belly with jicama slaw on toasted mini sesame seed bun

Beef and Brie Bites

\$5.00

Roasted beef sirloin, asparagus tips, brie, arugula stacks



RECEPTION

HOT HORS D'OEUVRE

Prices listed are per piece. Minimum of 100 pieces per selection.

Chicken Quesadilla Trumpets \$4.00
With salsa cream

Cheese Quesadilla Trumpets \$3.50
With salsa cream

Southwestern Spring Roll \$3.50
With avocado cream

Philly Cheesesteak Spring Roll \$4.50
Melted provolone sauce

Barbeque Pork Spring Roll \$5.00
Asian barbeque sauce

Buffalo Chicken Spring Roll \$4.00
Blue cheese sauce

Reuben Spring Roll \$4.50
Russian dressing sauce

Pad Thai Spring Roll \$4.25
Sriracha® soy sauce

Vegetable Spring Roll \$3.50
Soy ginger sauce

Chicken Satay \$4.50
Peanut sauce

Beef Satay \$5.25
Chimichurri sauce

Chicken Skewer \$4.50
Tikka masala sauce

**Maple & Peppercorn
Pork Belly Skewer** \$5.75

Falafel Bites \$4.75
Tomato Tzatziki

Spicy Vegetable Pakora \$3.25
Mint chutney

Vegetable Samosa \$4.25
Tamarind sauce

Vegetable Shaomai \$3.75
Soy ginger sauce

Edamame Potsticker \$3.25
Soy ginger sauce

**Chicken & Vegetable
Soup Dumplings** \$3.50
Soy ginger sauce

Chicken Shaomai \$3.75
Soy ginger sauce

Mini Roasted Pork Bao \$3.75
Soy ginger sauce



RECEPTION

HOT HORS D'OEUVRE continued

Prices listed are per piece. Minimum of 100 pieces per selection.

Mini Cheeseburger Bites	\$4.75	Mini Chicken Cordon Blue Bites	\$6.00	Mini Beef Bourguignon	\$5.00
Crispy Chicken Filet	\$3.50	Dijonnaise sauce		Phyllo Wrapped Coney Island Dog	\$3.75
Honey mustard sauce		Breaded Parmesan Stuffed Peppadew	\$3.75	Slammers	
Mini Deep Dish Pizzas	\$3.75	Feta & Sundried Tomato Phyllo	\$3.25	• Corned Beef Reuben	\$5.25
Sausage, pepperoni, mushroom and cheese		Goat Cheese & Honey Phyllo Triangle	\$4.50	Corned beef, Swiss cheese, sauerkraut, Russian dressing	
Margherita Flatbread Bites	\$4.25	Brie en Croute	\$4.25	• Italian Chicken Parmesan	\$5.25
Fennel Sausage Naan Pizzas	\$3.75	Baked with pears		Mozzarella and marinara	
Pimento & Cheese Mac Fritter	\$3.25	Portobello Puff	\$5.00	• Turkey	\$5.00
Quattro Formaggio Mac N' Cheese Bites	\$3.00	Barbeque Shrimp & Grits Bites	\$5.25	Homestyle stuffing, cranberry sauce	
Rustic red sauce		Mini Shepherd's Pies	\$4.00	• Chicken Cordon Blue	\$5.00
				Gruyère cheese and dijonnaise	
				• Grilled Chicken	\$5.00
				Pepper Jack cheese and chipotle aioli	



RECEPTION

RECEPTION STATIONS

Prices listed are per guest. Minimum of 30 guests.

GF Sliced Seasonal Fruits and Berries Display \$6.50

Farmer's Market Vegetable Crudités \$6.50

With smoked tomato ranch dip

Gourmet Cheese Display \$8.00

Selection of sliced domestic, imported, and local farmstead cheeses, warm baked Capriole cheese, artisan crackers and flatbreads, seasonal fruit spreads and honey

GF Loaded Whipped Potato Bar \$10.00

Roasted garlic whipped Yukon gold potatoes and mashed redskin potatoes with the following toppings: crisp bacon, shredded cheddar and jack cheeses, jalapeños, sour cream and scallions

Gourmet Mac & Cheese Bar \$18.00

Elbow macaroni with creamy four cheese sauce baked with herb gratin topping

Toppings: Diced grilled chicken, applewood smoked bacon, caramelized onions, grilled asparagus, diced fire roasted tomatoes, roasted bell peppers, scallions, jalapeños, pepper jack cheese, cheddar cheese and Parmesan cheese

Nacho Bar \$13.00

Tortilla chips, warm queso sauce, chili con carne, sliced jalapeños, black olives, sour cream, guacamole and pico de gallo

Half-Time \$12.50

Mini hamburgers and "two bite" franks with red bean chili, diced onions, cheddar cheese and condiments

Chili Bar \$14.50

Indiana corn and bacon chili, white vegetarian chili, Midwestern beef and bean chili, Fritos®, onions and cheese



RECEPTION

RECEPTION STATIONS continued

Prices listed are per guest. Minimum of 30 guests.

Pasta Casserole

Our selection of robust pasta dishes

Choose Two: \$13.00

Choose Three: \$14.50

- **Mushroom Ravioli**
With a local cheese and cream sauce
- **Traditional Home-Style Lasagna**
- **Stuffed Rigatoni with Vegetables**
With tomato pomodoro sauce
- **Eggplant Parmesan**
- **Baked Ziti with Italian Sausage**
- **Truffled Macaroni and Local Cheeses**
- **Spinach and Cheese Manicotti**
With sun-dried tomato cream sauce

Meatball Madness \$12.50

Trio of house-made meatballs, beef meatballs with Shagbark Barbeque Sauce, roasted turkey meatballs with tomato basil sauce, and farm raised chicken meatballs with an orange infused golden barbeque sauce

Happy Hour Station \$25.00

- GF** • **Mixed Nuts**
- GF** • **Fresh Vegetable Crudité**
With hummus
- **Soft Pretzel Bites**
With classic yellow and dijon mustard
- **Cheese Quesadilla Trumpets**
- **Jalapeño Poppers**
- **Cheeseburger Spring Rolls**
With chipotle ketchup
- **Buffalo Chicken Wontons**
With ranch and blue cheese

Lets Take a Quick Dip \$22.00

Tortilla chips, pretzel twists, soft pretzel bites and crackers, accompanied with Buffalo chicken dip and bacon and pork belly beer cheese dip



RECEPTION

RECEPTION STATIONS continued

Prices listed are per guest. Minimum of 30 guests.

Slammer Bar

Choice of (2) Two Slammers \$17.00

Choice of (3) Three Slammers \$22.50

- **Corned Beef Reuben**
Corned beef, Swiss cheese, sauerkraut,
Russian dressing
- **Italian Chicken Parmesan**
Mozzarella and marinara
- **Turkey**
Homestyle stuffing, cranberry sauce
- **Chicken Cordon Blue**
Gruyère cheese and dijonaise
- **Grilled Chicken**
Pepper Jack cheese and chipotle aioli

Comes with homemade kettle chips and French onion dip

- GF Served with pickles, pepperoncinis, marinated olives and cornichons

Wing Bar \$26.00

- **Spicy Cajun Snack Mix**
- GF • **Celery & Carrot Sticks**
- GF • **Ranch & Blue Cheese Dressing**
- **Asian Glazed Pork Wings**
- GF • **Traditional Buffalo Drummettes**
- **Indiana Barbeque Wingettes**
- **Crispy Boneless Wings**
With garlic and Parmesan



RECEPTION

RECEPTION STATIONS continued

Prices listed are per guest. Minimum order of 30 guests.

Charcuterie Platter \$25.00

Seven assorted locally produced meats, charred baby carrots, roasted artichokes, locally-produced cheeses, with dried fruit and assorted condiments. Served with Chef's crackers and signature bread basket

Pasta Station \$16.50

Penne rigate, whole wheat pasta, medley of fresh vegetables and mini focaccia rolls

Select two sauces from the following:

- Marinara sauce
- Pesto sauce
- Vodka cream sauce
- Bolognese sauce

Indiana State Fair* \$15.50

Scooped ice cream selections, warm dessert empanadas, shaved chocolate, Oreo® cookie pieces, maraschino cherries, caramel sauce, chocolate sauce and whipped cream

*A \$160+ fee per culinary professional is required.



RECEPTION

ACTION STATIONS

Prices listed are per guest. Minimum of 100 guests per selection.

Braised Short Rib* \$17.00

Country fresh creamy polenta and root vegetables

Midwestern Barbeque Pork Belly* \$16.00

Creamed Husk® corn

Herb Infused Chicken* \$14.00

Toasted pine nuts and eight grain blend with herb reduction

GF Rib Eye Medallion* \$18.00

Truffled mushroom potatoes and chive demi-glace sauce

Stuffed Manicotti Small Plate* \$15.00

Vodka cream sauce with garlic bread sticks

Smoked AAA Beef Brisket* \$16.00

Mini pretzel bun, chipotle mayo, crisp onions, cracked pepper jus, bourbon barbeque sauce

*A \$160+ fee per culinary professional is required.



RECEPTION

CARVED TO ORDER STATIONS

Prices listed are per carved item. All carved items are served with petit rolls and appropriate condiments.

Smoked Turkey Breast* \$250.00

Serves approximately 25 guests

Orange-cranberry sauce, whole grain mustard and mayonnaise

Roasted Indiana Pork Loin* \$375.00

Serves approximately 30 guests

Served with citrus apricot and mango chutney

Smoked Hoosier Style Ham* \$350.00

Serves approximately 20 guests

Served with whole grain mustard and mayonnaise

Coffee Rubbed Prime Rib* \$500.00

Serves approximately 40 guests

Served with horseradish sauce

Peppercorn Rubbed Strip Loin of Beef* \$500.00

Serves approximately 25 guests

Herb and citrus gremolata sauce

Tenderloin of Beef* \$500.00

Serves approximately 20 guests

Served with horseradish sauce, whole grain mustard and mayonnaise

*A \$160+ fee per culinary professional is required.



BEVERAGES

BEVERAGES

HOSTED BEVERAGES

All beverages are purchased by the host. Charges are based on consumption. One bartender per 100 guests is recommended.

Ultra-Premium Spirits \$10.50

By the cocktail

Ketel One Vodka
Bombay Sapphire Gin
Bacardi 10 Rum
Don Julio Tequila
Johnnie Walker Blue Scotch
Woodford Reserve Bourbon
Crown Royal Whiskey
Hennessy XO
Grand Marnier
St. Germain
Chambord

Premium Spirits \$9.00

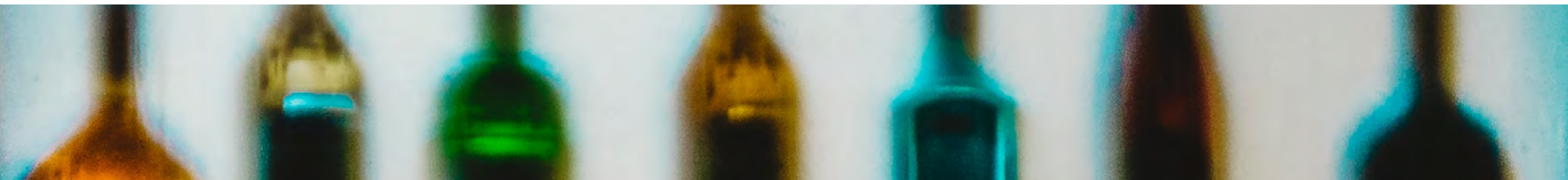
By the cocktail

Tito's Vodka
Tanqueray Gin
Captain Morgan Original Spiced Rum
Camarena Silver Tequila
Johnnie Walker Black
Bulleit Bourbon
Seagram's VO Whiskey
Hennessy V.S.O.P. Cognac
Southern Comfort
Baileys Irish Cream
Fireball
Martini & Rossi Vermouth

Deluxe Spirits \$8.75

By the cocktail

New Amsterdam Vodka
Bombay Original Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewar's White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Whiskey
Hennessy V.S. Cognac
DeKuyper Triple Sec
DeKuyper Peach Schnapps
DeKuyper Blue Curacao



BEVERAGES

HOSTED BEVERAGES continued

Deluxe Wine \$7.50

By the glass

Bonterra, Chardonnay
 Matua, Sauvignon Blanc
 Chateau Ste. Michelle, Riesling
 Mon Frère, Pinot Noir
 Columbia, Merlot
 14 Hands, Cabernet

Imported and Microbrew Beer \$7.00

By the bottle/can

Stella Artois
 Sierra Nevada Pale Ale
 Sam Adams Boston Lager
 Sun King
 Modelo Especial
 White Claw Hard Seltzer
 Blue Moon
 Angry Orchard Hard Cider

American Premium Beer \$6.75

By the bottle

Budweiser
 Bud Light
 Miller Lite
 Coors Light
 Michelob Ultra

Draft Beer By the keg

American Premium	\$475.00
Imported	\$600.00
Premium Craft	\$725.00



CENTERPLATE'S BREW
HOSPITALITY

Premium Craft Beer \$7.50

By the can

Sun King
 Metazoa
 Daredevil
 Two Deep
 Urban Chestnut

*Professional licensed bartenders are required.

A bartender fee of \$160++ per bartender be will applied. Bartender fees are waived if bar sales exceed \$375.



BEVERAGES

CASH BAR SERVICE By the hour

All beverages are purchased using cash or credit card by each guest. One bartender per 150 guests is recommended.

Ultra-Premium Spirits \$11.00

By the cocktail

Ketel One Vodka
Bombay Sapphire Gin
Bacardi 10 Rum
Don Julio Tequila
Johnnie Walker Blue Scotch
Woodford Reserve Bourbon
Crown Royal Whiskey
Hennessy XO
Grand Marnier
St. Germain
Chambord

Premium Spirits \$10.00

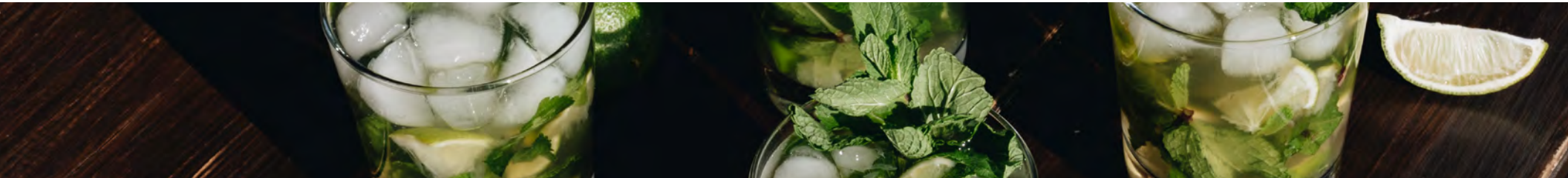
By the cocktail

Tito's Vodka
Tanqueray Gin
Captain Morgan Original Spiced
Camarena Silver Tequila
Johnnie Walker Black
Bulleit Bourbon
Seagram's VO Whiskey
Hennessy V.S.O.P. Cognac
Southern Comfort
Baileys Irish Cream
Fireball
Martini & Rossi Vermouth

Deluxe Spirits \$9.00

By the cocktail

New Amsterdam Vodka
Bombay Original Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewar's White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Whiskey
Hennessy V.S. Cognac
DeKuyper Triple Sec
DeKuyper Peach Schnapps
DeKuyper Blue Curacao



BEVERAGES

CASH BAR SERVICE continued

Deluxe Wine \$8.00

By the glass

Bonterra, Chardonnay

Matua, Sauvignon Blanc

Chateau Ste. Michelle, Riesling

Mon Frère, Pinot Noir

Columbia, Merlot

14 Hands, Cabernet

Imported and Microbrew Beer \$8.00

By the bottle/can

Stella Artois

Sierra Nevada Pale Ale

Sam Adams Boston Lager

Modelo Especial

White Claw Hard Seltzer

Blue Moon

Angry Orchard Hard Cider

American Premium Beer \$8.00

By the bottle

Budweiser

Bud Light

Miller Lite

Coors Light

Michelob Ultra

Premium Craft Beer \$9.00

By the can

Sun King

Metazoa

Daredevil

Two Deep

Urban Chestnut

*Professional licensed bartenders are required.

A bartender fee of \$160++ per bartender will be applied. Bartender fees are waived if bar sales exceed \$375.

Cash prices are inclusive of service charge and state sales tax.



BEVERAGES



WINE

Sparkling

William Wycliff Brut – California \$30.00

Ripe apple and pear are layered with hints of honey and citrus. The fresh cool, fresh stone and tree fruit flavors are balanced with light body and mouthfeel.

Lunetta Prosecco – Veneto, Italy \$50.00

This lovely Prosecco is fragrant, with enticing aromas of apple and peach. Refreshing and dry with crisp fruit flavors.

Sterling Vineyards, Blanc De Blanc – California \$65.00

The aromas of green apple, lemon citrus, pear and lemon cream are distinctive. The palate is fresh with fruit-forward flavors, zippy acidity and a creamy mouth with long, smooth finish.

WHITE WINES

Moscato

Roscato – Lombardy, Italy \$45.00

Pale straw with green highlights. Lush apricot notes with floral and spicy notes. Prevailing sweetness is balanced by crisp acidity.

Pinot Grigio

Principato – Veneto, Italy \$30.00

Appealing fruit aromas mingle with delicate florals notes. Crisp, light and elegant with alluring fruit flavors. A stylish, versatile wine.

Santa Cristina – Venetie, Italy \$50.00

The nose is delicate with aromas of pineapple and green apples along with hints of orange zest. The palate is balanced, soft and savory.

Sauvignon Blanc

Casillero del Diablo – Chile \$35.00

Crisp and clean with fresh citrus notes and hints of tropical fruit and peaches.

Matua, Marlborough – New Zealand \$50.00

Bright aromatic herbal notes of sage and fresh mint, followed by delicious tropical fruits. The palate has vibrant citrus and pineapple flavors with great length and structure.

Chardonnay

14 Hands – Columbia Valley, Washington \$45.00

Light bright aromas of sweet lime and pears with a touch of baking spice. Refined fruit flavors are accentuated by ample acidity that gives way to subtle hints of butter, caramel and vanilla.

William Hill, Central Coast – California \$50.00

Opens with lavish, fruit forward aromas. On the creamy, silky palate, ripe tree fruit notes of peach, pear and baked apple blend seamlessly with fresh-cut citrus character. The long, lingering finish features subtle layers of caramel and nutmeg.

Talbot Kali Hart – California \$60.00

Aromas of vanilla and brioche rise out of the glass to greet you. Ripe and intense notes of Bosc pear, pineapple, tangerine and melon give this wine a luscious, inviting palate.

BEVERAGES

WINE continued

RED WINES

Rosé

Chateau Ste. Michelle
– *Columbia Valley, Washington* \$45.00

Bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon. It is soft and flavorful on the palate with a long crisp finish.

Pinot Noir

Mon Frère – *California* \$40.00

Aromas of cherry, raspberry and plum, with a faint violet hint surrounded by subtle spice from integrated French oak barrel aging. Well-balanced palate with luscious tannins yielding a plush weight.

Erath “Resplendent” – *Oregon* \$60.00

This ruby beauty offers aromas of raspberry jam, strawberries, cherry turnover with vanilla icing and a fragrant hint of orange blossom. The palate is round and gratifying with flavors of plum, loganberry, pomegranate and a “dash of sage”.

Merlot

Sterling Vintner's Collection
– *Central Coast, California* \$50.00

Rich black cherry, cocoa, and brambly berries lay the foundation. Hints of sage and pepper bring layers of varietal interest, joined by subtle oak nuances from 12 months aging.

Bonterra – *Mendocino, California* \$60.00

This medium bodied wine has an elegant and restrained style with nice structure and balance, soft tannins and a long finish. Made with 100% organically grown grapes.

Red Blend

Apothic – *California* \$45.00

Zinfandel leads the blend with generous notes of dark fruit and subtle spice, Syrah adds silkiness and hints of blueberry, while Cabernet Sauvignon and Merlot contribute bold structure and rich characteristics of blackberry, black cherry and plum.

Malbec

Trivento Reserve – *Mendoza, Argentina* \$40.00

Well balanced with blackberry, cherry, vanilla flavors, and a velvety finish. Powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from oak.

Cabernet Sauvignon

Two Vines – *California* \$30.00

Aromas of strawberry, cherry and cola are accompanied by notes of luscious berry sweetness on the soft palate. This wine has moderate tannins and ends with a long silky finish.

Los Vascos, Domaines Baron
Rothschild (Lafite) – *Chile* \$40.00

The nose features aromas of plum, raspberry and cherry as well as savory notes of tobacco, toasted hazelnuts, and dark chocolate. Medium-bodied with a pleasant finish.

Bonterra – *California* \$50.00

Made with 100% organically grown grapes. Good structure and full flavors of dark cherry and currant with a lingering and thoughtful finish.

GENERAL INFORMATION

GENERAL INFORMATION

POLICIES AND SERVICES

Exclusivity

Centerplate maintains the exclusive rights to provide all food and beverage in or at the Indiana Convention Center and Lucas Oil Stadium.

Food and Beverage Pricing

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

Menu Selection

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

Contracts

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to Centerplate prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Centerplate. In addition, full payment for all services must be received in advance of your first event.

Buffet Guest Count Minimum

A minimum number of 30 guests is required for buffet style service. A \$75.00 fee will be assessed on buffets for less than 30 guests.

Service Charge and Tax

A 23% "House" charge or "Administrative" charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food and beverage charges and are subject to applicable tax laws and regulations. The "house" or "administrative" charge of 22% is added to your bill for the catered event/function which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employee providing the services. You are free, but not obligated to add, or give a gratuity directly to your servers. If the customer is an entity claiming exemption from taxation in the State of Indiana, the customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales tax.

Payment Policy

A 90% deposit and signed Food and Beverage contract are due 30 days prior to your event, or upon receipt of the preliminary invoice. The remaining balance will be due five (5) business days prior to the start of your event. Any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer.

GENERAL INFORMATION

POLICIES AND SERVICES continued

China Service

All food and beverage located in the Exhibit Halls and Non-Carpeted areas are accompanied by high-grade disposable ware. If china is preferred, the following fees will apply.

- Breakfast, Lunch, Reception and Dinners: \$2.00++ per person, per meal period.
- Refreshment or Coffee Breaks: \$2.00++ per person, per break.

Linen Service

Centerplate provides its House White, Black or Cream Linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Holiday Service

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following holidays: New Year's Day, Martin Luther King Jr. Day, Memorial Day, Good Friday, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the event(s), Centerplate will notify the customer of estimated labor fees based on the information supplied by the customer.

Delayed or Extended Service

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply.

Should your Event require extended pre or post service or stand by time, often necessitated by high volume functions, an additional labor charge will apply.

Service Times

Meal services are based on the following:

- Breakfast service is based on four (4) hours which includes two (2) hours for banquet set-up, one (1) hour for service and one (1) hour for clean-up.
- Lunch and Dinner services are based on five (5) hours which includes two (2) hours for banquet set-up, two (2) hours for service and one (1) hour for clean-up.
- Reception service is based on five (5) hours which includes two (2) hours for banquet set-up, two (2) hours for service and one (1) hour for clean-up.

In the event that the service period exceeds the above time frame, an additional labor charge of \$35.00 per hour per wait staff will be applied.

Should your Event require extended pre or post service or stand by times or deviation from the standard set, an additional labor charge may apply.

GENERAL INFORMATION

POLICIES AND SERVICES continued

Supplement Staffing Fees

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, provided the guaranteed minimum sales requirements are met. When additional staffing over and above what are normally provided is requested, the following hourly rates will apply. Please note that a four (4) hour minimum, per staff member, applies.

- Attendant, Coat Checker or Additional Server Fee: \$35.00 per hour
- Culinary Professional Fee: \$160.00 per 4 hours
- Bartender: \$40 per hour

Additional fees may apply to orders with guarantees lower than stated minimum requirement of four hours.

Wedding Cake/Cake Cutting

Centerplate permits a wedding cake to be brought into the facility from a outside licensed vendor. A cake cutting fee of \$2.00** per person will be applied to your event bill for a Centerplate staff member to cut your cake.

Security

At the discretion of the Indiana Convention Center, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer's sole expense. Please contact your Event Coordinator for details.

Sustainability

Centerplate at the Indiana Convention Center and Lucas Oil Stadium is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations.

Centerplate actively participates in all Indiana Convention Center's current sustainability programs, including waste reduction, recycling, energy and water conservation, local and regional procurement, and corporate social responsibility. Centerplate sources and utilizes the finest and freshest ingredients to create first class dining experiences. Centerplate supports regional based vendors and farms to incorporate local, seasonal items whenever possible.

Centerplate partners with community based organizations to minimize the waste of leftover items that provide for Central Indiana's under served.

Alcoholic Beverage Guidelines

Centerplate upholds the liquor licenses for the Indiana Convention Center and Lucas Oil Stadium. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

GENERAL INFORMATION

POLICIES AND SERVICES continued

Cancellation Policy

For cancellation of contracted services less than two (2) weeks but more than 72 hours prior to the event, Centerplate is reimbursed for any and all labor and unrecoverable product expenses incurred in conjunction with planning for the event. Any event cancelled less than seventy two (72) business hours prior to the event will forfeit the 90% deposit.

Guarantees

The Customer shall notify Centerplate, no less than five (5) business days (excluding holidays and weekends) prior to the Event, with the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance based on the service selected.

If Customer fails to notify Centerplate of the guaranteed attendance within the time required, Centerplate shall prepare for and provide services to the persons attending the Event on the basis of the estimated attendance specified in the BEO's, and such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 50 meals (the Overage).

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable house charge and sales tax.

- Any food and beverage event requiring a preset menu item above the guarantee number of guests may incur additional food and/or labor charges.
- Should additional persons attend the event in excess of the total of Guaranteed Attendance plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the house charge and local taxes.
- Should the Guaranteed Attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest will apply.

Specialty Events

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Manager and Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events. The guaranteed attendance shall not exceed the maximum capacity of the areas within the Facility which the Event will be held. Guarantees for Specialty Events are due 2 Weeks prior to your first event.





MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl LIV, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

