





LUCAS OIL
STADIUM

HUNTINGTON

WEST GATE

HUNTINGTON GATE

Welcome!



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

Centerplate is a leading global event hospitality company and we are thrilled to be your exclusive hospitality partner 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.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here's to your successful event in Indianapolis.

Josh Vaught

Josh Vaught, Director of Catering, Centerplate
Indiana Convention Center & Lucas Oil Stadium
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SERVICE DIRECTORY

Centerplate Catering Services **317.262.3500**

Centerplate Fax Line **317.634.0541**



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.

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BREAKFAST MENUS



BREAKFAST

CONTINENTAL BREAKFASTS

Prices listed are per guest. Minimum of 30 guests.
All Continental Breakfasts are served with assorted bottled fruit juices, freshly brewed coffee, decaffeinated coffee and herbal teas.

Lockerbie Continental Breakfast \$15.00

Freshly baked pastries and muffins, butter and preserves

Fountain Square Continental Breakfast \$17.50

Seasonal fruit and berry display, freshly baked pastries, muffins and bagels, butter, preserves and cream cheese

ENHANCE YOUR CONTINENTAL BREAKFAST

Biscuits and Gravy \$5.25

Buttermilk biscuits with sausage gravy

Individual Brioche and Smoked Bacon Strata \$4.50

Freshly baked egg soufflé with Gruyère cheese

Biscuit Breakfast Sandwich \$5.25

Buttermilk biscuit topped with egg, cheese and smoked ham

Yogurt Parfait \$5.50

Granola layered with low fat vanilla yogurt and fresh fruit



Cream Grits Bar \$5.50

Smoked bacon, Fair Oaks® cheddar, asiago and whipped butter



Assorted Individual Cereals \$4.25

With milk

Individual Brioche and Spinach Strata \$4.00

Freshly baked egg soufflé with Asiago cheese

English Muffin Breakfast Sandwich \$5.25

Egg, Canadian bacon and cheese

Oatmeal Station \$5.25

Steel cut oats with milk, cinnamon, brown sugar, dried fruits and toasted nuts

BREAKFAST

BREAKFAST BUFFET

Prices listed are per guest. Minimum of 30 guests.

All Breakfast Buffets include assorted fruit juices, freshly brewed coffee, decaffeinated coffee and herbal teas.

Hoosier Sunrise Breakfast Buffet \$22.00

- Seasonal fresh fruit with berries
- Freshly baked pastries, muffins and croissants
- Butter and preserves
- Low fat fruit yogurts with locally made granola
- Assorted bagels
- Whipped cream cheese
- Assorted individual cereals with milk
- Farm fresh scrambled eggs, aged cheddar and fresh herbs
- Breakfast potatoes
- Smoked pork bacon or turkey strips
- Country link sausage or turkey sausage



BREAKFAST

BREAKFAST ENHANCEMENTS

ENHANCE YOUR BREAKFAST BUFFET



Egg and Omelet Station* \$7.00

Prepared to order with farm fresh eggs, mushrooms, onions, tomatoes, grated cheese, baby spinach and diced ham.

Sauces include: tomato fondue, melted cheddar and herb pesto

Muffin Top French Toast \$6.00

Served with honeycomb glaze and warm maple syrup

Breakfast Studio Skillet* \$6.25

Indiana pot roast hash and potatoes, scrambled eggs and cheese fondue

Gourmet Yogurt Bar \$6.00

Vanilla yogurt, toasted granola, golden raisins and seasonal fruit compote

Monumental Patty Melt \$6.25

French toast, Indiana pork sausage, egg, Fair Oaks® havarti



Smoked Salmon with Bagels \$9.25

Cream cheese, hard-boiled eggs, red onions, parsley, tomatoes, capers and a selection of bakery fresh bagels

Pancake Station* \$4.85

Blueberry topping, sautéed cinnamon apples, maple syrup and butter

Oatmeal Station \$5.25

Steel cut oats with milk, cinnamon, brown sugar, dried fruits and toasted nuts

*A \$140+ fee per culinary professional is required.



BREAKFAST

PLATED BREAKFASTS

Prices listed are per guest. Minimum of 30 guests.

All Plated Breakfasts are served with fresh sliced fruit cups, freshly baked breakfast pastries, butter, orange juice, freshly brewed coffee, decaffeinated coffee and hot tea.



American Breakfast \$16.50

Farm fresh scrambled eggs, hickory smoked bacon strips and home-style breakfast potatoes

Savory Baked Egg Custard \$17.00

Served with tomato hollandaise sweet Husk® corn, hickory smoked bacon strips, turkey sausage and signature red potatoes with peppers and onions



Eye Opener Chicken Hash \$20.00

Savory breakfast potatoes and farm fresh scrambled eggs with cheese fondue

Cinnamon Roll French Toast \$16.00

Thickly sliced and dipped in egg batter and grilled. Served with orange glaze, maple syrup and Indiana pork sausage



A LA CARTE MENU



A LA CARTE



BEVERAGES

**Freshly Brewed Coffee,
Decaffeinated Coffee
or Hot Tea** (gallon) **\$48.00**

Includes sugar, sugar substitute,
creamer and lemon

**Freshly Brewed Premium
Coffee, Decaffeinated
Coffee or Hot Tea** (gallon) **\$54.00**

Includes sugar, sugar substitute,
creamer and lemon

Gourmet Coffee Bar (gallon) **\$250.00**
Five gallon minimum

Freshly brewed regular and
decaffeinated coffee
with flavored syrups,
chocolate shavings, nutmeg,
cinnamon, whipped cream,
sugar, sugar substitute,
creamer and lemon



Keurig K-Cup® Service **\$65.00**
(Includes machine rental)
24 K-Cups®

With sweeteners, creamers,
cups, lids, sleeves and napkins

Additional K-Cups® **\$1.75**
Minimum order of 24 per selection

Sparkling Mineral Water (each) **\$3.75**

Lemonade (gallon) **\$34.00**

Unsweetened Iced Tea (gallon) **\$34.00**
Served with lemon wedges

Bottled Vitamin Water® (each) **\$5.75**

Bottled Water (each) **\$3.25**

**Individual Assorted
Carton of Milk** (each) **\$2.95**

Assorted Canned Soda (each) **\$3.00**
Coca-Cola® Products

Assorted Bottled Fruit Juices **\$3.50**
(each)
Orange, apple, cranberry,
grapefruit

Assorted Fruit Juices (gallon) **\$35.00**
Orange, apple, cranberry,
grapefruit

WATER SERVICE

Electric Water Dispenser **\$55.00**
(Daily Charge)

Five-Gallon Jug of Water **\$55.00**

Infused Water (gallon) **\$38.00**
Choice of citrus or
cucumber

A LA CARTE

BAKERY

Muffins (dozen) \$35.00

Bagels (dozen) \$35.00

An assortment served with butter and cream cheese

Danish (dozen) \$35.00

Fruit and cheese fillings

Assorted Sliced Breakfast Breads \$34.00

(12 slices per loaf)

Scones (dozen) \$34.00

Croissants (dozen) \$34.00

Assorted Dessert Squares (dozen) \$33.00

Brownies, blondies and raspberry sammies

Assorted Home-Style Cookies (dozen) \$32.00

GF Stuffed Rice Krispie Treats® (dozen) \$42.00

Lemon Bars (dozen) \$43.00

Lemon curd on buttery shortbread

Cupcakes (dozen) \$34.00

Chocolate, vanilla or red velvet

Brownies (dozen) \$33.00

Double chocolate fudge

Butterscotch Blondies (dozen) \$34.00

Seven Layer Bars (dozen) \$43.00



Half Sheet Cake* (40 slices) \$150
Chocolate or vanilla

Full Sheet Cake* (80 slices) \$250
Chocolate or vanilla

Extra Large Sheet Cake* (96 slices) \$300
Chocolate or vanilla

*Custom artwork available upon request.
Please speak to your Catering Sales Manager.



A LA CARTE

SNACKS FROM THE PANTRY

GF Sliced Seasonal Fruit and Berries (per guest)	\$5.00	Traditional or Spicy Chex® Snack Mix (pound)	\$17.25	White Cheddar Popcorn (each) Individual size bag	\$3.50
GF Whole Fresh Fruit (each)	\$2.50	Pretzel Nuggets (per guest) Served with classic yellow mustard	\$2.85	Freshly Popped Popcorn* Based on 4 hours of service and includes: One case of 36 convenient packets of pre-measured popcorn, seasoning salt, and coconut oil.	\$340.00
GF Assorted Yoplait® Yogurt (each)	\$3.00	Quaker® Chewy Granola Bars (each)	\$3.00		
Assorted Individual Cereals (each) With milk	\$5.00	Kellogg's Nutri-Grain® Bars (each)	\$5.50		
Pretzels, Potato Chips, Corn Chips and Doritos® (each) Individual size bag	\$2.45	Full Size Assorted Candy Bars (each)	\$3.75		
Tortilla Chips (per guest) Served with salsa	\$3.75	Cracker Jack® (each) Individual size bag	\$2.85		
House-Made Potato Chips with Dip (per guest)	\$3.85	Trail Mix (each) Individual size bag	\$3.50		
Crunchy Pretzel Twists (pound)	\$17.25	Honey Roasted Peanuts (pound)	\$28.00		
Roasted Gourmet Cocktail Nuts (pound)	\$24.00	Pita Chips (per person) Served with roasted red pepper hummus	\$3.25		

*Attendant included for up to 4 hours.
Additional cases of popcorn are \$100.00++ per case. Electrical requirements are not included.



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BREAK SERVICE



BREAK SERVICE

BREAK SERVICES

Prices listed are per guest. Minimum of 30 guests.
All Breaks are priced based on an event duration of 30 minutes.

Snack Attack Break \$7.00

House-made potato chips, crunchy pretzel twists, Goldfish®, snack mix, snack size candy bars and assorted home-style cookies and brownies

Ball Park Break \$9.75

Pretzel nuggets with classic yellow mustard, mini hot dogs, honey roasted peanuts and individual bags of white cheddar popcorn

Nostalgic Candy Break \$6.00

Good & Plenty®, Hot Tamales®, Raisinets®, Tootsie Rolls®, red licorice, Dum Dums® and malted milk balls

Sweet Tooth \$8.75

Mini cupcakes, blondies, stuffed Rice Krispie® treats, caramel coated brownies, and assorted cookies



Health Break \$6.50

Individual low-fat yogurts, fresh whole bananas and apples, gluten-free trail mix and granola bars



Indiana Grown \$6.00

Seasonal selection of locally grown vegetables: Cured, roasted, grilled and raw. Served with herb dip, hummus and Husk® corn

Chocolate Lover's Break \$13.25

Chocolate covered Oreo® cookies, chocolate dipped pretzels sticks, chocolate covered strawberries, double fudge brownies and chocolate chip cookies

Milk and Cookies Break \$6.50

Whole fresh fruit basket, assorted home-style cookies, individual half pints of 2% milk and non-fat milk

Energy Break \$6.75

Whole fresh fruit basket, roasted gourmet cocktail nuts, full size candy bars and Cracker Jack®



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LUNCH MENUS



LUNCH



BOXED LUNCHES

Prices listed are per guest.

All Boxed Lunches include an individual bag of chips, whole fruit, gourmet cookie, condiments and a bottled water.

Classic Circle City \$18.25

Choose one sandwich from the list below:

- **Roast beef and Cheddar**
With crisp lettuce, tomato and sweet Vidalia onion spread
- **Turkey and Havarti**
With crisp lettuce and tomatoes
- **Ham and Swiss**
With crisp lettuce and tomatoes
- **Grilled Vegetables**
With sun-dried tomato and hummus spread



Delicatessen \$21.00

Choose one sandwich from the list below:

- **Chicken Waldorf Sandwich**
With fresh apples, toasted walnuts and cranberry spread
- **Smoked Turkey**
With fresh tomatoes, baby gem lettuce and Boursin® spread
- **Italian Hero**
With regionally cured Italian meats, provolone, oregano, lettuce, tomato, oil and red wine vinaigrette
- **GF Grilled Vegetables**
With Capriole® goat cheese on gluten-free bread



LUNCH

BOXED LUNCHES continued**Gourmet Wrap** \$22.00

Choose one sandwich from the list below:

- **Club Salad Wrap**
With greens, turkey, Indiana ham, bacon, lettuce, tomatoes and ranch dressing
- **Thai Chicken Salad Wrap**
With creamy sweet and spicy chicken, iceberg lettuce, shredded cabbage, daikon and crisp carrots
- **Indy Wrap**
With crunchy chicken tenders, shredded cheese, lettuce and salsa
- **Grilled Vegetables**
With sun-dried tomatoes and hummus spread

**Gourmet Salad** \$23.00

Choose one from the list below:

-  • **Cobb Salad**
With crisp romaine lettuce, chicken, applewood smoked bacon, tomatoes, scallions and hard boiled eggs. Buttermilk ranch dressing
- **Classic Chicken Caesar Salad**
With crisp romaine lettuce, grilled chicken breast, Parmesan cheese and garlic croutons. Classic Caesar dressing

Premium Boxed Lunch \$25.00

Choose one sandwich from the list below:

- **Smokehouse-Smoked Turkey**
With smoked Fair Oaks® cheddar, lettuce, tomato and bacon aioli
- **Muffaletta**
Fontantini ham, salami, capicola, provolone, Swiss, red onions, tomatoes and giardiniera
- **Chilled Philly**
Sliced beef, roasted peppers, onions, and house-made white cheddar spread

LUNCH

CHILLED PLATED LUNCHES

Prices listed are per guest. Minimum of 30 guests.

Chilled plated Lunch entrées include choice of bakery-fresh rolls with butter, dessert, freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

Choose one chilled Entrée from the list below:

Chilled Flank Steak Salad \$27.00

Baby greens, caramelized onions and peppers, cheddar cheese and tomatoes. Cilantro cream dressing

Herbed Chicken Salad \$23.00

Jade Blend® grains, wild arugula and dried fruit. Sherry vinaigrette

Italian Grilled Sliced Chicken \$24.00

Mixed greens topped with artichoke hearts, cucumbers, tomatoes, chicken breast, Parmesan curls, Asiago cheese and sun-dried tomatoes. Vinaigrette dressing

Muffaletta Sandwich \$26.00

Fontantini ham, salami, capicola, provolone, Swiss, red onions, tomatoes and giardiniera. Served with roasted vegetable penne pasta salad



LUNCH

CHILLED PLATED LUNCHES continued

Please select one Dessert:

Wick's® Sugar Cream Pie

Served with whipped cream and fresh strawberries

Layered Carrot Cake

With classic cream cheese icing

Banana Split Cake

With cherry compote

Strawberry Shortcake

Angel food cake, fresh strawberries and strawberry sauce, topped with whipped cream



LUNCH

PLATED LUNCHES

Prices listed are per guest. Minimum of 30 guests.

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

ENTRÉES

Choose one Entrée from the list below:


Grilled Herbed Salmon \$32.00

Anasazi bean ragout and artichoke barigoule sauce

Midwest Pork Tenderloin \$30.50

Served with house-made shagbark glaze, Husks® corn succotash and sweet potato mash

Herb Infused Chicken \$29.00

Slow cooked and served with smoked pork and cannellini bean ragout, and thyme reduction


Grilled Breast of Chicken \$30.00

Grilled bone-in breast of chicken with herb lemon vinaigrette and roasted garlic potatoes

Hoosier Pot Roast \$28.00

Tender beef braised with caramelized shallots and natural jus paired with country mashed potatoes

Hand Breaded Chicken Breast \$27.00

Served with risotto style Parmesan orzo, tomato reduction and fresh mozzarella

Roasted Garlic Marinated
Sirloin Steak \$33.00

Topped with red wine reduction and served with dauphinoise potatoes

Smoked Chicken Breast \$26.00

With bourbon butter sauce and roasted sweet potatoes


Artisan Pasta \$23.00

Forest mushrooms, oven-dried tomatoes and herb butter Parmesan sauce

Grilled Indiana Pork Loin Medallion \$26.00

Served with Golden Jewel blend grains and warm shallot vinaigrette

SIDES

- Citrus Marinated Grilled Zucchini and Squash
- Roasted, Garlic Infused Broccolini
- Slow Roasted Root Vegetables
- Buttered Crisp Green and Yellow Wax Beans
- Garden Fresh, Seasonal Vegetables

LUNCH

PLATED LUNCHES continued

SALADS

Please select one Salad from the list below:

**Iceberg Salad**

Baby iceberg, watercress, crumbled blue cheese, tomatoes and cracked hickory smoked bacon. Creamy herb dressing

Napa Salad

Napa cabbage, crisp carrots, jicama, charred scallions and pickled daikon. Thai peanut vinaigrette

Caesar Salad

Romaine lettuce, shaved Parmesan, herbed croutons and pea sprouts. House-made Caesar dressing

Market Street Salad

Baby greens, sliced cucumbers, tomatoes, Indiana Husk[®] corn, radishes and herbed croutons. Citrus vinaigrette

**Mediterranean Salad**

Romaine lettuce topped with pepperoncinis, provolone, olives, petite tomatoes and shaved Parmesan. Italian vinaigrette



LUNCH

PLATED LUNCHES continued**DESSERTS**

Please select one Dessert from the list below:

Apple Cheesecake

Sautéed apples with streusel topping

Turtle Cheesecake

Fudge sauce

Double Decker Blueberry Lemon Meringue Pie

State Fair layered pie

**Tiramisu Cake**

Melted chocolate sauce

Layered Apple Streusel Pie

Salted caramel sauce

**Flourless Chocolate Cake**

Raspberry reduction



LUNCH

BUFFETS

Prices listed are per guest and include two hours of service. Minimum of 30 guests. All Lunch buffets include freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

Deli \$25.00

- **Mixed Field Greens Salad**
With tomatoes, cucumbers, bell peppers and croutons. Creamy ranch and vinaigrette dressings
- **Macaroni and Cheese Salad**
- **Tomato and Cucumber Salad**
With light vinaigrette dressing
- **Heartland Seasoned House-made Kettle Chips**
- **Sliced Deli Meats**
Honey glazed ham, smoked turkey, roast beef and cured Italian meats
- **Sliced Cheeses**
Cheddar, pepper jack, Swiss, provolone and brie
- **Condiments**
Lettuce, tomatoes, onions, dill pickles, hummus, mayonnaise, Dijon and whole grain mustards
- **Assorted Buns and Sliced Breads**
- **Assorted Home-style Cookies**

Light and Healthy \$32.00

- **Mixed Field Greens**
With tomatoes, cucumbers, bell peppers and croutons. Creamy ranch and vinaigrette dressings
- **Marinated and Grilled Vegetable Salad**
- **Five Grain Citrus Quinoa Salad**
- **Curried Chicken Waldorf Salad**
- **Tomato Focaccia Sandwich**
Filled with grilled chicken, roasted yellow peppers and basil
- **Artisan Bread Cones**
Stuffed with smoked turkey, crisp romaine and cranberry Stilton
- **Warm Pork Cuban Sandwiches**
On a pretzel roll
- **Condiments**
Herb tofu aioli, mustard, cured tomato spread, hummus and pesto mayonnaise
- **Assorted Home-style Cookies and Sea Salt Caramel Brownies**



LUNCH

BUFFETS continued**Country Picnic** \$26.50

- **Spring Lettuce Mix**
With red onions, black olives, Roma tomatoes and croutons. Creamy ranch and vinaigrette dressings
- **Mediterranean Pasta Salad**
- **Fruit Salad Bowl**
- **Assortment of Sandwiches**
Assorted meat and vegetarian sandwiches and wraps
- **Condiments**
Hummus, mayonnaise and Dijon mustard
- **Heartland Seasoned House-made Kettle Chips**
- **Brownies**

**Savor Indiana** \$28.00

- **Garden Salad**
Creamy ranch and vinaigrette dressings
- **Garden Harvest Vegetable Crudités**
Crisp seasonal vegetables
- **Five Grain Salad**
With Indiana Husk® corn, pine nuts, dried fruits and fresh herbs, tossed in citrus vinaigrette
- **Slow Roasted Pulled Pork**
Simmered in Sunking™ beer barbeque sauce
- **Grilled Chicken Breast**
Hoosier Husk® corn succotash
- **Sunday Perch Fish Fry**
Tartar sauce and preserved lemons
- **Butter Roasted Sweet Potatoes**
- **Seasonal Butter Basted Vegetables**
- **Freshly Baked Rolls and Butter**
- **Fruit Cobblers**
Choice of peach, apple or blueberry
- **Wick's® Famous Sugar Cream Pie**



LUNCH

BUFFETS continued**Tuscany Buffet** \$30.00

- **Fresh Cut Romaine Salad**
Shaved Parmesan and seasoned croutons served with house-made Caesar and vinaigrette dressings
- **Panzanella Italian Bread Salad**
Fresh tomatoes, cucumbers, roasted red peppers and croutons with red wine vinaigrette
- **Caprese Salad**
Tomatoes, fresh mozzarella, red onions and basil vinaigrette
- **Breast of Chicken Saltimbocca**
With wild mushrooms and porcini cream
- **Steak "Vesuvio"**
Potatoes, peppers, onions, peas and citrus demi-glace sauce
- **Tortellini Pasta**
Seasonal vegetables and vodka cream
- **Stewed Italian Field Squash**
Tomato reduction and fresh basil
- **Focaccia and Assorted Rolls**
Served with butter
- **Traditional Tiramisu**
- **Italian Wedding Cookies**

Hacienda Buffet \$33.00

- **Hearty Green Salad**
Grilled Vidalia onions, Jack cheese, roasted Husks® corn, radishes and lime dressing
- **Sweet Gulf Shrimp**
Cilantro, charred tomatoes and tequila-tomato vinaigrette
- **Tortilla Chips**
Fire roasted red and green salsa
- **Beef Barbacoa**
Slow cooked chili infused shredded beef
- **Indiana Pork Pibil**
Green chiles, black beans and pickled red onions
- **Lime Marinated Chicken Fajita**
Grilled peppers and onions
- **Warm Flour Tortillas**
- **Mexican Rice**
With cilantro, peppers and onions
- **Roasted Husks® Corn, Black Beans and Hominy**
With chili lime reduction
- **Mango Cheesecake**
- **Crispy Tortilla**
Custard filled and dusted with cinnamon
- **House-made Arroz con Leche**
Sweet Spanish rice pudding



LUNCH

BUFFETS continued**Farmhouse Buffet** \$34.00

- **Iceberg Salad**
Watercress, house-made candied nuts, tomatoes, cucumbers and red onions with creamy blue cheese and cider vinaigrette dressings
- **Carrot Salad with Golden Raisins**
- **Indiana Pork Loin**
With grits and roasted apple demi-glace sauce
- **Country Style Meatloaf**
Onions, wild mushrooms and rich brown gravy
- **Lemon Herb Chicken**
With peas and carrots
- **Classic Macaroni and Cheese**
- **Midwest Cheddar Broccoli Gratin**
- **Pretzel Rolls and Daily Baked Cornbread**
Served with butter
- **Assorted State Fair Style Fruit Pie**
Doubled layered
- **Lemon Medley Cake**
- **Grandma's Chocolate Cake**



DINNER MENUS



DINNER

PLATED DINNERS

Prices listed are per guest. Minimum of 30 guests.

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

ENTRÉES

Please select one from the following:

Locally Raised Roasted Chicken \$34.00

Mushroom risotto and country fresh sherry beurre fondue

Pan Seared Chilean Sea Bass \$58.00

Tomato tartine, spinach, Indian Harvest grains and pine nut-pancetta relish

Roasted Strip Loin \$49.00

Loaded baked potato mash, fresh peppers and rosemary demi-glace sauce

Lobster Ravioli \$37.00

Tarragon carbonara sauce



Herb Seared Salmon \$46.00

Mediterranean red lentils and tarragon beurre monte

Braised Beef Short Rib \$40.00

Truffled parsnips and braising essence

Goat Cheese and Corn Stuffed Chicken Roulade \$36.00

Smoked bacon pearled risotto and chive chicken jus lié

Beef Two Ways \$46.00

Black trumpet crusted beef and braised beef short ribs, French buttered potatoes and fortified demi-glace sauce

Petite Ribeye Medallions and Grilled Mahi Mahi \$51.00

Amaranth "polenta", melon salsa and red wine reduction



Smoked Beef Tenderloin and Lobster \$62.00

Baby vegetable ragout and sauce Americane

Braised Beef Short Ribs and Marinated Chicken \$46.00

Indian Harvest grains and leek cream sauce

SIDES

- House-made Au Gratin Zucchini
- Lemon Infused Grilled Asparagus
- Roasted Baby Sunburst Squash
- Parmesan Encrusted Cauliflower
- Creamy Cheddar Baked Broccoli
- Garden Fresh, Seasonal Vegetables

DINNER

PLATED DINNERS continued**SALADS**

Please select one from the following:

Butter Lettuce Salad

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

Caesar Salad

Shaved Parmesan, herb croutons, local Ohio Valley sprouts and house-made Caesar dressing

**Study in Regional Chefs
Garden Vegetables**

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

Field Green Salad

Roasted artichokes, sweet onions, farm tomatoes, shaved Capriole® goat cheese, and citrus vinaigrette

**Baby Iceberg Salad**

Red and yellow tomatoes, garden radishes, watermelon, wild watercress, Maytag blue cheese, smoky Nueske's bacon and creamy blue cheese dressing



DINNER

PLATED DINNERS continued**DESSERTS**

Please select one from the following:

Pumpkin Cranberry Cake

Anglaise sauce

Chocolate Reese's® Peanut Butter Cup Cake

Chocolate whipped cream

Roasted Pistachio Mascarpone Cake

Mango reduction

Harvest Caramel Apple Cake

Cinnamon spiked cream and toasted crumbled streusel

Chocolate Raspberry Duet Cake

Raspberry dust

Lemon Crunch Pie

Whipped cream

Chocolate Truffle Mousse Cake

Chocolate espresso beans

German Chocolate Cake

Caramel sauce



RECEPTION MENU



RECEPTION

COLD HORS D'OEUVRE

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

Shrimp Ceviche With margarita salt	\$4.25	Vietnamese Summer Roll Served with caramelized chili sauce	\$3.00
Crisp Pork Belly Wonton With popcorn shoots and fresh cucumber	\$3.50	Tuna Tartar Cone With wasabi cream	\$4.00
Stuffed Fresh Date Skewer With creamy blue cheese	\$3.00	Fig and Blue Cheese Flatbread Shaved fennel and smooth figs	\$2.95
Burrata Cone Creamy mozzarella with tomatoes and basil pesto	\$2.80	Shrimp Louie Cone With micro greens	\$3.85
Jicama Shrimp Taco Charred Husks® corn slaw and cilantro cream	\$3.50	Mini New England Lobster Roll In soft brioche	\$5.25
BLT Cone Lettuce, tomato and smoked bacon	\$3.25	Antipasto Skewer Sun dried tomato, artichoke, mozzarella and basil	\$3.75
Gyro Taco Lamb, fresh cucumber tzatziki sauce and micro greens	\$3.00	Chilled Jumbo Shrimp With spicy cocktail sauce	\$4.00



RECEPTION

HOT HORS D'OEUVRE

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

Mini Bread Bowl Filled with corn chili	\$2.75	Mini Cheeseburger Bites	\$4.25	Assorted Dim Sum Sweet soy chili dipping sauce	\$3.25
Smoked Chicken Quesadilla With salsa cream	\$3.50	Spider Shrimp Sweet chili sauce	\$4.25	Lump Crab Cake Maryland style rémoulade	\$5.25
Southwestern Spring Roll Avocado cream for dipping	\$3.00	Mac 'n Cheese Bites Tomato fondue	\$2.75	Fire Cracker Shrimp Hand Taco Bacon and Husk corn slaw	\$4.00
Chicken Skewer Tikka masala	\$3.95	Steak and Aged Blue Cheese Arancini Italian rice ball served with shallot jam	\$4.50	Lobster Corn Dog Grain mustard aioli	\$5.25
GF Artichoke Beignet Sun-dried tomato jam	\$4.00	Philly Cheese Steak Spring Roll Melted provolone sauce	\$4.00	Crispy Chicken Filet Honey mustard sauce	\$2.50
Chicken Satay Peanut sauce	\$3.95	Fig and Blue Cheese In phyllo with fig sauce	\$2.95	Brie en Croute Baked with pears	\$3.75
GF Beef Satay Chimichurri sauce	\$4.75				



RECEPTION

RECEPTION STATIONS

Prices listed are per guest. Minimum of 30 guests.

GF **Sliced Seasonal Fruits and Berries Display** \$5.00

Farmer's Market Vegetable Crudités \$5.00

With smoked tomato ranch dip

Gourmet Cheese Display \$6.50

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



Nacho Bar \$10.75

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

Half Time \$9.00

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

Chili Bar \$12.00

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



RECEPTION

RECEPTION STATIONS continued**Pasta Casserole**

Our selection of robust pasta dishes.

Choose Two \$11.00

Choose Three \$12.50

- **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

**Chilled Jumbo Shrimp Display** \$250.00

(50 pieces)

Wild white shrimp served with St. Elmo® cocktail sauce and lemon wedges

Hoosier Slider Station \$14.50

- **Pot Roast with Caramelized Sweet Onions**
- **Buffalo Chicken with Creamy Blue Cheese**
- **Indiana BBQ Pulled Pork with Dill Pickle Chips**
- **Freshly Baked Buns**



RECEPTION

CULINARY ATTENDED ACTION STATIONS

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

Chopsticks* \$8.50

Asian dim sum selection, pork shiu mye, chicken pot stickers, tofu pillows, shrimp shiu mye, sweet soy, sriracha, red vinegar, scallion soy

Fresh Harvested Salad Station* \$6.50

Indiana's favorite garden salads prepared fresh by our culinary professionals. Served with selection of dressings

- **The Local:** Mixed field greens, seasonal vegetables and house vinaigrette
- **The Classic:** Fresh cut romaine, asiago, pea sprouts, croutons and Parmesan Caesar dressing
- **The Steakhouse:** Iceberg, red onion, tomatoes, bacon and blue cheese dressing

Bite Flight* \$12.50

Individual deconstructed tasting of antipasto, local hand-crafted meats, cheeses, roasted peppers, marinated mozzarella, olives, tomatoes, pepperoncini, flatbreads and crackers



Pasta Station* \$13.00

Penne rigati, whole wheat pasta and warm bread sticks

Select two sauces from the following:

- Marinara sauce
- Pesto sauce
- Vodka cream sauce
- Bolognese sauce
- Medley of fresh vegetables

Indiana State Fair* \$11.00

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

*A \$140+ fee per culinary professional is required.



RECEPTION

SMALL PLATE STATIONS

Prices listed are per guest. Minimum of 100 guests per selection.
Each small plate is individually prepared and served.

Braised Short Rib* \$14.50

Country fresh creamy polenta and root vegetables

Midwestern Barbeque Pork Belly* \$13.00

Creamed Husk® corn

Herb Infused Chicken* \$11.00

Toasted pine nut and eight grain blend with herb reduction

GF Rib Eye Medallion* \$15.00

Truffled mushroom potatoes and chive demi-glace sauce

GF Barbeque Grilled Salmon* \$16.00

Bacon flashed swiss chard and candied orange glaze

*A \$140+ 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* \$195.00

Serves approximately 25 guests

Orange-cranberry sauce, whole grain mustard and mayonnaise

Roasted Indiana Pork Loin* \$295.00

Serves approximately 30 guests

Served with citrus apricot and mango chutney

Smoked Hoosier Style Ham* \$300.00

Serves approximately 20 guests

Served with whole grain mustard and mayonnaise

Coffee Rubbed Prime Rib* \$395.00

Serves approximately 40 guests

Served with horseradish sauce

Peppercorn Rubbed Strip Loin of Beef* \$450.00

Serves approximately 25 guests

Herb and citrus gremolata sauce

Tenderloin of Beef* \$430.00

Serves approximately 20 guests

Served with horseradish sauce, whole grain mustard and mayonnaise

*A \$140+ fee per culinary professional is required.



BEVERAGES

LUCAS OIL
STADIUM



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 \$9.00

By the cocktail

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Woodford Reserve Whiskey
Crown Royal Whisky
D'Ussé VSOP Cognac
Grand Marnier
St. Germain
Chambord

Premium Spirits \$7.50

By the cocktail

Ketel One Vodka
Tanqueray Gin
Captain Morgan Original Spice Rum
Camarena Silver Tequila
Dewar's 12 Scotch
Bulleit Bourbon
Seagram's VO Whisky
Hennessy V.S. Cognac
Southern Comfort
Tuaca
Bailey's Irish Cream
Fireball

Deluxe Spirits \$6.75

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 Crown Whisky
Hennessy V.S. Cognac
Martini & Rossi Vermouth
Bols Triple Sec
Bols Peach
Bols Blue Curacao



BEVERAGES

HOSTED BEVERAGES continued

Premium Wine By the glass **\$6.75**
 Bonterra, Mendocino, Chardonnay
 Chateau St. Jean, Cabernet Sauvignon
 Casillero del Diablo, Merlot
 Ecco Domani, Delle Venezie, Pinot Grigio

Deluxe Wine By the glass **\$6.25**
 Canyon Road, Chardonnay
 Beringer, Cabernet Sauvignon
 Fetzer, Eagle Peak, Merlot
 Placido, Pinot Grigio



Imported and Microbrew Beer **\$5.50**

By the bottle/can
 Heineken
 Stella Artois
 Sam Adams Boston Lager
 Corona
 Flat 12

American Premium Beer **\$5.25**

By the bottle
 Budweiser
 Bud Light
 Miller Lite
 Coors Light
 O'Doul's Amber (non-alcoholic)



Draft Beer By the keg

American Premium **\$400.00**
 Imported **\$500.00**

*Professional licensed bartenders are required.

A bartender fee of \$140+ per bartender will be 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 \$9.50

By the cocktail

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Woodford Reserve Whiskey
Crown Royal Whisky
D'Ussé VSOP Cognac
Grand Marnier
St. Germain
Chambord



Premium Spirits \$8.00

By the cocktail

Ketel One Vodka
Tanqueray Gin
Captain Morgan Original Spice Rum
Camarena Silver Tequila
Dewar's 12 Scotch
Bulleit Bourbon
Seagram's VO Whisky
Hennessy V.S. Cognac
Southern Comfort
Tuaca
Bailey's Irish Cream
Fireball

Deluxe Spirits \$7.25

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 Crown Whisky
Hennessy V.S. Cognac
Martini & Rossi Vermouth
Bols Triple Sec
Bols Peach
Bols Blue Curacao



BEVERAGES

CASH BAR SERVICE continued

Premium Wine \$7.00

By the glass

Bonterra, Mendocino, Chardonnay
 Chateau St. Jean, Cabernet Sauvignon
 Casillero del Diablo, Merlot
 Ecco Domani, Delle Venezie, Pinot Grigio

Deluxe Wine \$6.50

By the cocktail

Canyon Road, Chardonnay
 Beringer, Cabernet Sauvignon
 Fetzer, Eagle Peak, Merlot
 Placido, Pinot Grigio



Imported and Microbrew Beer \$6.00

By the bottle/can

Heineken
 Stella Artois
 Sam Adams Boston Lager
 Corona
 Flat 12

American Premium Beer \$5.75

By the bottle

Budweiser
 Bud Light
 Miller Lite
 Coors Light
 O'Doul's Amber (non-alcoholic)



*Professional licensed bartenders are required.

A bartender fee of \$140+ 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

Chandon Brut, Sparkling Wine **\$41.00**
– *California*

Hints of brioche, an almond and caramel bouquet and fruit apple and pear flavors

Banfi Rosa Regale, Sparkling Wine **\$74.00**
– *Italy*

Captivating festive, cranberry hue in color. Aromatic strawberries, raspberries, and rose petals

WHITE WINES

Pinot Grigio

Castello Banfi, San Angelo, Pinot Grigio **\$35.00**
– *Italy*

Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality finish

Riesling

Pacific Rim Organic, Riesling **\$55.00**
– *Washington*

Bouquet of jasmine, pear and apple followed by apricot and ripe apple on the palate

Sauvignon Blanc

Whitehaven, Sauvignon Blanc **\$44.00**
– *New Zealand*

Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish

Sterling Vineyards, Napa, Sauvignon Blanc **\$24.00**
– *California*

Bright grapefruit, lemon blossom and pineapple aromas with rich citrus, lemon oil, golden apples, guava and hints of passion fruit

Alternative White

Bonterra, Viognier – *California* **\$60.00**
Aromas of peaches and cream, citrus blossom and apricot

Stags' Leap Winery, Viognier – *California* **\$48.00**

Elegant and complex, driven by delicate rose and citrus bloom aromas. Juicy apricot and nectarine dominate the palate with a subtle blend of passion fruit, melon and honeysuckle

Chardonnay

A by Acacia, Chardonnay **\$36.00**
– *California*

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya

Ghost Pines, Chardonnay **\$54.00**
– *California*

Baked apple, pear and lemon cream flavors. Elegant finish of sweet vanilla

Jekel Vineyards Gravelstone, Chardonnay – *California* **\$53.00**

Baked apples and rich vanilla, not overly oaked

William Hill Estate Winery, Chardonnay – *California* **\$34.00**

Ripe tropical and stone fruit complemented by notes of caramel, brown spice and toasted oak

Huber, Chardonnay – *Indiana* **\$56.00**

Mineral laden notes and aromas of sweet pineapple

Easley, Chardonnay – *Indiana* **\$30.00**

Fruit forward nature and crisp citrus flavor

BEVERAGES

WINE continued

RED WINES

Merlot

Chateau St. Jean, Merlot **\$39.00**
– *California*

Spicy oak and polished tannins even the balance in this lush, rich Merlot that pulls up bittersweet chocolate and finishes with cedar and black cherry fruit notes

Beaulieu Vineyards, Napa Valley, Merlot – *California* **\$60.00**

Dark red fruit expression of bing cherry, plum and black raspberry hints of red rose petal, chocolate cherry truffle and vanilla

Malbec

Trivento Golden Reserve **\$72.00**
– *Argentina*

Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful with velvety tannins

Alternative Red

Fetzer Crimson, Red Blend **\$25.00**
– *California*

Aromas of black cherry, allspice and vanilla. Raspberries and plums on the palate

Pinot Noir

Edna Valley, Pinot Noir **\$42.00**
– *California*

Rose petal, cola, earth and black cherry on the nose. Baked blackberry pie and bramble. Full mouthfeel. Elegant tannins

Rainstorm, Pinot Noir **\$58.00**
– *Oregon*

Soft and elegant with flavors of bright cherry, pomegranate and red berries

Bonterra Organic, Pinot Noir **\$64.00**
– *California*

This wine is rich with nice soft tannins and flavors of berries, vanilla and spice that fade into a lovely long finish

MacMurray Ranch Estate Vineyards, Pinot Noir **\$52.00**
– *California*

Pomegranates, cherries, boysenberry and lavender. Smooth, rich with hints of vanilla and baking spice

Cabernet Sauvignon

Bonterra Organic, Cabernet Sauvignon – *California* **\$60.00**

Crafted from certified organically grown grapes. Flavors of cherry and currant. A lingering finish

Jekel Vineyards, Cabernet Sauvignon – *California* **\$60.00**

This wine is medium to full-bodied, with chewy tannins and a lingering finish

Ghost Pines, Cabernet Sauvignon – *California* **\$34.00**

Dark fruit flavors, round tannins. Enduring finish. Sweet vanilla and savory notes

Silver Totem, Cabernet Sauvignon – *Washington* **\$28.00**

Silky ruby red portraying aromas of cherry, cedar and violet with lush flavors of currant and blackberry

Huber, Cabernet Sauvignon **\$35.00**
– *Indiana*

Rich fig and currant flavors, significant notes of spice

Easley, Cabernet Sauvignon **\$30.00**
– *Indiana*

Light-style balances tart cherry undertones



INFORMATION



GENERAL INFORMATION



POLICIES AND SERVICES

Exclusivity

Centerplate maintains the exclusive rights to provide all food and beverage in 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.

Service Charge and Tax

A 21% "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 21% 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.

GENERAL INFORMATION



POLICIES AND SERVICES continued

Payment Policy

A 90% deposit and signed Food and Beverage contract is 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.

China Service

All food and beverage located in the Exhibit Halls and Non-Carpeted areas with the exception of plated meals, 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 in house 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 federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, Memorial Day, 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.

GENERAL INFORMATION



POLICIES AND SERVICES continued

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 four (4) hours which includes two (2) hours for banquet set-up, one (1) hour for service and one (1) hour for clean-up.

In the event that the service period exceed the above time frame, an additional labor charge of \$30.00 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.

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 per hour
- Culinary Professional Fee: \$40 per hour
- Bartender: \$35 per hour

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

Vouchers and Electronic Cards

Centerplate requires a guarantee for all hosted retail vouchers and electronic cards. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers/cards to be distributed. The vouchers /cards will be charged at full face value regardless of the actual purchase amount. The guarantee will be detailed on a banquet event order, with the charges included, as part of the banquet contract.

The client must also agree to provide payment for any additional retail vouchers/cards redeemed beyond the guarantee number. Centerplate must approve the design and content of the voucher in advance.

GENERAL INFORMATION



POLICIES AND SERVICES continued

Concession Services

Appropriate operation of Concession Outlets may occur during show hours. Centerplate reserves the right to determine which cart/outlets are open for business and hours of operation pending the flow of business.

A minimum guarantee in sales is required per cart/outlet or Customer will be responsible for the difference in sales per cart/outlet. The Minimum Sales Guarantee of \$1000 is based on a four (4) hour period per cart/outlet. After the initial four (4) hour period an additional \$250.00 per hour per cart/outlet will be applied.

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.

Centerplate offers full china service or appropriate compostable and recyclable service ware at every food and beverage event. Certain parameters shall apply for specific event locations, including additional costs if necessary.

GENERAL INFORMATION



POLICIES AND SERVICES continued

Alcoholic Beverage Guidelines

Centerplate is the sole holder of 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.

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 30 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.

GENERAL INFORMATION



POLICIES AND SERVICES continued

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.

Food and Non-Alcoholic Beverage Sampling Policy

All food and non-alcoholic beverage samples brought onto the premises of the Indiana Convention Center and Lucas Oil Stadium must have written approval prior to the event and adhere to the following guidelines:

- A company/organization may only distribute samples for food and non-alcoholic beverage products, that the company/organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
- Food and non-alcoholic beverage samples are limited to two (2) ounce portions.
- A written authorization request that details the product and portion size to be sampled, must be submitted a minimum of thirty (30) days prior to the event to Centerplate. Approval of sampling arrangements to the sampling company/organization will be provided in writing only.

- Show Management and applicant are responsible for securing all applicable City and State permits for the distribution of sampling items including applicable Marion County Health Permits.
- Food and beverage items used as traffic promoters (i.e. coffee, popcorn, sodas, bar service, ice, etc.) must be purchased from Centerplate.

Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from the consumption of their products and shall waive any and all liability against Centerplate and the Indiana Convention Center and Lucas Oil Stadium.







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 50, 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.

