

# SUITES MENU

2025 - 2026

**LUCAS OIL**  
STADIUM



*sodexo*  
**live!**

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## MENU ICON KEY



= New Menu Item



= Improved Menu Item



= Contains Local Ingredients



# WELCOME!

We're excited to welcome you to another unforgettable season of moments shared, memories made, and hospitality experienced from the comfort of your suite at Lucas Oil Stadium.

Our suite menu is crafted to complement every gameday and gathering – bringing people together through bold flavors, elevated presentation, and a genuine passion for service. From fan favorites to premium selections, every item is prepared with care and attention to detail, including locally sourced ingredients and exciting new additions for the season.

Whether you're hosting clients, family, or friends, we are honored to be a part of your experience and are here to ensure every moment is seamless, satisfying, and worth remembering. If you have special requests, our team is happy to accommodate and help make your time with us truly your own.

Here's to great experiences, lasting memories, and a season filled with exceptional food, warm hospitality, and moments worth celebrating – together!

*Brittany Sula*



**Brittany Sula** | Director of Premium Services  
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*Zach Gessner*



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**LUCAS OIL STADIUM GENERAL INFORMATION: (317) 262-8600**

# M E E T THE CHEF

**David Dyrek | Executive Chef**  
Sodexo Live! at Lucas Oil Stadium

Chef David, originally from the suburbs of Chicago, discovered his passion for cooking at a young age alongside his mother and grandmother. His love for the kitchen led him to change course in 2010 away from flight school to begin his culinary career, starting in chain restaurants and quickly working his way up. By 2013, Chef David became the executive chef at a local Irish pub, where he sharpened his leadership and kitchen management skills.

In 2015, he cooked for a private client at a nationally recognized sporting event—a transformative experience that ignited his passion for sports and entertainment culinary work. In 2017, he began as executive sous chef at a major collegiate stadium, supporting six football seasons and contributing to large-scale events at premier sporting venues across the country.

Since 2023, Chef David has been with Sodexo Live! at Lucas Oil Stadium, where he advanced from Executive Sous Chef to Executive Chef. His role at Lucas Oil Stadium combines his dedication to hospitality, high-pressure execution, adrenaline-driven environments, and creating memorable dining experiences for fans and guests alike.

**“Here’s to great food, unforgettable moments, and creating experiences that bring people together – one hot dog at a time!”**  
*-Chef David Dyrek*



# ORDER DEADLINES

## EVENT

### PRESEASON

COLTS VS. PACKERS

**8/11/25**

Mon

### WEEK 1

COLTS VS. DOLPHINS

**9/2/25**

Tue

### WEEK 2

COLTS VS. BRONCOS

**9/9/25**

Tue

### WEEK 5

COLTS VS. RAIDERS

**9/30/25**

Tue

### WEEK 6

COLTS VS. CARDINALS

**10/7/25**

Tue

### WEEK 8

COLTS VS. TITANS

**10/21/25**

Tue

### WEEK 13

COLTS VS. TEXANS

**11/25/25**

Tue

### WEEK 16

COLTS VS. 49ERS

**12/16/26**

Tue

### WEEK 17

COLTS VS. JAGUARS

**12/23/25**

Tue

## ONLINE ORDERING

[lucasoilstadium.ezplanit.com](http://lucasoilstadium.ezplanit.com)

## PRE-ORDERING

Menu selections must be submitted by 12:00PM [Noon] EST at least four [4] business days in advance of the specified function.

Business days do not include Saturday, Sunday, or holidays.

## GAMEDAY ORDERS

Select menu items will be available to order on event days at an adjusted price.

# HOT APPS

Each Order Serves Approximately 12 Guests



**BUFFALO CHICKEN DIP** ..... **\$80**

Pulled Fire-Roasted Chicken, Local Cream Cheese, Cheddar Cheese, Crumbled Gargonzola, Buffalo Sauce  
Fresh Herbs, White Corn Tortilla Chips

**ROASTED CORN QUESO FUNDIDO** ..... **\$90**

Grilled Corn, Flame-Roasted Poblano Peppers, Mexican Cheese Fondue, White Corn Tortilla Chips



**PRETZEL BITES** ..... **\$85**

Soft Pretzel Bites, Elysian Beer Cheese, Horseradish Mustard, Caramel Sauce



**BRISKET JALAPEÑO POPPER TATER TOTS** ..... **\$105**

Smoked Brisket, Shredded Potatoes, Cheddar Cheese, Fire-Roasted Jalapeños, Queso Blanco, Cream Cheese  
Hartwell's Ranch Dip



**TYSON CHICKEN TENDERS** ..... **\$135**

Hartwell's Ranch Dip, Locally Owned John Tom's BBQ Sauce



**SMOKED CHICKEN WINGS** ..... **\$155**

House-Brined Jumbo Wings, Buffalo Sauce, Hartwell's Ranch Dip, Celery Sticks, Carrot Sticks



**PIZZA DIP** ..... **\$90**

Homestyle Marinara, Cream Cheese, Mozzarella, Italian Sausage, Pepperoni  
Fire-Roasted Peppers and Onions, Garlic Knots



**INDIANA HOT CHICKEN TENDERS** ..... **\$140**

Hartwell's Ranch Dip, Celery Sticks

**BRISKET BURNT END NACHOS** ..... **\$210**

Smoked Pepper Queso, Avocado Crema, Pickled Red Onions, Cotija Cheese, Green Onion, Tajin  
White Corn Tortilla Chips

A 23% Service Charge and Applicable Tax Will Be Added To All Orders

# COLD APPS

Each Order Serves Approximately 12 Guests

	<b>FRESHLY POPPED GUTWEIN POPCORN</b> .....	<b>\$55</b>
	Bottomless Popcorn	
	<b>KETTLE CHIPS WITH DILL PICKLE DIP</b> .....	<b>\$65</b>
	Pickles, Fresh Dill, Ranch	
	<b>DIP TRIO</b> .....	<b>\$85</b>
	Ranch, Dill Pickle Dip, Pimento Cheese, Kettle Chips	
	<b>SALSA SAMPLER</b> .....	<b>\$65</b>
	Mild Salsa Verde, Salsa Roja, Fresh Guacamole, White Corn Tortilla Chips	
	<b>SEASONAL FRUIT DISPLAY</b> .....	<b>\$95</b>
	Assortment of Fresh Seasonal Fruits	
	<b>GARDEN FRESH CRUDITÉ</b> .....	<b>\$125</b>
	Chef's Selection of Locally Grown Seasonal Vegetables, Hummus, Hartwell's Ranch Dip	
 	<b>SURF &amp; TURF BOARD</b> .....	<b>\$325</b>
	Smoked Beef Tenderloin, Grilled Black Tiger Shrimp, Baby Arugula, Heirloom Tomato Caramelized Pearl Onion, Lemon Wedges, WG Mustard, Horseradish Chive Cream, Citrus Remoulade Brioche Slider Buns	
	<b>ARTISAN CHEESE &amp; CHARCUTERIE</b> .....	<b>\$165</b>
	Local Assortment of Artisanal Cured Meats and Cheeses, Fruit, Preserves, Honey, Crostini Pickled Vegetables, Assorted Crackers	
 	<b>GRILLED &amp; CHILLED JUMBO SHRIMP COCKTAIL</b> .....	<b>\$200</b>
	Marinated and Grilled Black Tiger Shrimp, St. Elmo's Cocktail Sauce, Lemon Wedges, Fresh Herbs	



A 23% Service Charge and Applicable Tax Will Be Added To All Orders

# PIZZA & SANDWICHES

Each Order Serves Approximately 12 Guests



## PIZZA (Halftime Delivery Only)



**HOT BOX PIZZA** ..... **\$55**

- Cheese
- Pepperoni
- Sausage

## SANDWICHES



**THE TURKEY** ..... **\$150**

Smoking Goose Smoked Turkey, White Cheddar, Butter Lettuce, Heirloom Tomatoes, Honey Mustard Aioli  
Mini Baguette



**THE PAIZANO WRAP** ..... **\$160**

Fresh Mozzarella, Prosciutto, Salami, Pepperoni, Butter Lettuce, Roasted Marinated Tomatoes, Fresh Basil  
Calabrian Chile Aioli, Spinach Tortilla



**PORK FRITTER & WAFFLES** ..... **\$200**

Swayzee Hand-Breaded Pork Tenderloin, Apple Fresno Slaw, Bacon Jam, Sriracha Maple Mustard  
Mini Belgian Waffle



**SMOKED CHICKEN SLIDERS** ..... **\$140**

Sliced Red Onion, Horseradish Pickles, Ranch, John Tom's Original BBQ Sauce, Pretzel Slider Buns

**MEATBALL SKILLET** ..... **\$150**

Rustic Tomato Sauce, Mozzarella Cheese, Fresh Basil, Mini Baguettes

# SALADS

Each Order Serves Approximately 12 Guests



**CAESAR SALAD** ..... **\$60**

Hearts of Romaine, Garlic Herb Crouton Crumbs, Shaved Parmesan, Traditional Caesar Dressing

**Add Grilled Chicken \$24**



**CIRCLE CITY AUTUMN SALAD** ..... **\$75**

Baby Kale, Hearts of Romaine, Bourbon Poached Pears, Dried Blueberries, Fall Spiced Butternut Squash, Toasted Pumpkin Seeds  
Hartwell's Lemon Herb Vinaigrette

**Add Grilled Chicken \$24**



**INDY STEAKHOUSE SALAD** ..... **\$75**

Baby Iceberg, Gorgonzola, Chopped Bacon, Heirloom Grape Tomatoes, Pickled Shallot, Hartwell's Dill Ranch Dressing

**BAKED POTATO SALAD** ..... **\$65**

Baked Red Skin Potatoes, Cheddar Cheese, Bacon, Scallions, Sour Cream Dressing



**CAPRESE PASTA SALAD** ..... **\$75**

Cavatappi Pasta, Fresh Mozzarella, Heirloom Grape Tomatoes, Roasted Red Pepper Pesto, Fresh Basil, Baby Arugula, Balsamic Glaze



A 23% Service Charge and Applicable Tax Will Be Added To All Orders

# ENTREES

Each Order Serves Approximately 12 Guests

**GRILLED GOURMET HOT DOGS** ..... **\$120**

All Beef Dogs, Freshly Baked Poppy Seed Buns, Diced Sweet Onions, Pickle Relish, Ketchup, Yellow Mustard  
Add Chili \$45

 **BLUE'S BURGER BAR** ..... **\$195**

Grilled Local Beef Patties, Freshly Baked Buns, Butter Lettuce, Heirloom Tomatoes, Red Onions, Dill Pickles, Cheddar Cheese

 **WALKING TACO BAR** ..... **\$250**

Beef Barbacoa, Queso Blanco, Lime Crema, Roasted Corn, Pickled Red Onions, Pickled Jalapeños, Pico de Gallo, Pepperjack & Cheddar Cheeses, Lime Wedges  
Salsa Roja, Walking Taco Tostitos® Rounds

  **GRILLED BRAT SLIDERS** ..... **\$160**

Fischer Farms Brat Slider Patties, Beer Cheese, Traditional Sauerkraut, Assorted Mustards, Brioche Slider Buns

 **BYO PORK SLIDERS** ..... **\$130**

16hr Hickory-Smoked Bone-In Pork Shoulder, Tabasco Onions, Apple Fresno Slaw, John Tom's Original BBQ Sauce

  **REUBEN SAUSAGE** ..... **\$130**

Old Major Reuben Sausage, Bacon Sauerkraut, 1000 Island Dressing, Local Folks Food Stone Ground Mustard, Brioche Sausage Rolls

  **BYO BEEF SHORT RIB SLIDERS** ..... **\$225**

House-Smoked, Ranch-Seasoned Fingerling Potatoes, Brioche Slider Buns, Locally Owned John Tom's Original BBQ Sauce

 **HOOSIER STREET TACOS** ..... **\$200**

Grilled Beef Carne Asada & Pork Al Pastor, Sour Cream, Cotija Cheese, Salsa Roja, Grilled Pineapple Pico de Gallo, Guacamole, Flour Tortillas

  **COLTS BBQ BOARD** ..... **\$200**

Smoked Pulled Chicken, Beef Brisket Burnt Ends, Pork Wings, Reuben Sausage, Hot Honey Cornbread, House Pickles, Charred Onions, John Tom's BBQ Sauce

A 23% Service Charge and Applicable Tax Will Be Added To All Orders

# SIDES

Each Order Serves Approximately 12 Guests



**BOURBON MOLASSES BAKED BEANS** ..... **\$50**  
Kentucky Bourbon, Smoked Pork Belly

**LOCALS ONLY MAC & CHEESE** ..... **\$100**  
Cavatappi Pasta, Local Cheese Fondue, Cheese Cracker Herb Crust



**RANCH-SEASONED FINGERLING POTATOES** ..... **\$60**  
Tri-Colored Fingerling Potatoes, Parsley, Scallions



**SPICY MAPLE SWEET POTATO & SHORT RIB HASH** ..... **\$90**  
Calabrian Chili & Maple Glaze, Shallot, Smoked Short Rib, Fresh Herbs



**LOADED HASHBROWN BAKE** ..... **\$85**  
Cheddar Cheese, Bacon, Queso Blanco, Scallion Crema



**ROASTED VEGETABLE MEDLEY** ..... **\$60**  
Local Sourced Seasonal Vegetables, Garlic Herb Oil



**STEAMED GREEN BEANS** ..... **\$70**  
Roasted Shallot Hollandaise

# GLUTEN-FRIENDLY & VEGAN

Each Order Serves Approximately 12 Guests



= GLUTEN-FRIENDLY



= VEGAN

**GLUTEN-FRIENDLY MAC & CHEESE**  ..... \$100

Gluten-Friendly Penne Pasta, Local Cheese Fondue



**GLUTEN-FRIENDLY MEATBALL SKILLET**  ..... \$150

Italian-Style Gluten-Friendly Meatballs, Rustic Marinara, Roasted Tomatoes, Mozzarella, Fresh Basil  
Gluten-Friendly Slider Buns



**VEGAN/GLUTEN FRIENDLY WALKING TACO BAR**   ..... \$225

Al Pastor Marinated Jackfruit, Vegan Queso, Jalapeños, Grilled Pineapple Pico de Gallo, Salsa Roja  
Vegan Sour Cream, Guacamole, Walking Taco Tostitos® Rounds



**VEGAN HOOSIER STREET TACOS**  ..... \$200

Vegan Chorizo & Potatoes, Al Pastor Marinated Jackfruit, Vegan Sour Cream, Vegan Cheddar Cheese  
Salsa Roja, Salsa Verde, Guacamole, Flour Tortillas, Corn Tortillas

# DESSERTS

Each Order Serves Approximately 12 Guests

	<b>COOKIES &amp; BROWNIES</b> .....	<b>\$75</b>
	Freshly Baked Assorted Cookies and Salted Caramel Pretzel Brownies	
	<b>NOTHING BUNDT CAKES - BUNDTINIS</b> .....	<b>\$125</b>
	Assorted Flavors	
	<b>S'MORES CHARCUTERIE</b> .....	<b>\$100</b>
	Graham Crackers, Marshmallow Dip, Hershey's® Chocolate, Strawberries, Peanut Butter Wafer Cookies, Chocolate Sandwich, Cookies	
	<b>BANANA SPLIT MOUSSE CUPS</b> .....	<b>\$150</b>
	Chocolate, Vanilla, & Strawberry Mousse, Caramelized Bananas, Whipped Cream, Maraschino Cherries, Rainbow Sprinkles	
	<b>ASSORTED CAKE POPS</b> .....	<b>\$140</b>
	Chocolate, Birthday Cake, Cookies & Cream	
	<b>CHOCOLATE CHIP COOKIES</b> .....	<b>\$50</b>
	Freshly Baked	
	<b>GLUTEN-FRIENDLY RASPBERRY ALMOND BARS</b>  .....	<b>\$80</b>
	Raspberry Shortbread made with Rice Flour	
	<b>VEGAN &amp; GLUTEN-FRIENDLY BROWNIES &amp; BLONDIES</b>   .....	<b>\$90</b>
	Chocolate Fudge Brownies, Traditional Blondies	
	<b>GLUTEN-FRIENDLY CHOCOLATE CHIP COOKIES</b>  .....	<b>\$30</b>
	Freshly Baked	

A 23% Service Charge and Applicable Tax Will Be Added To All Orders

# PACKAGE

Each Order Serves Approximately 12 Guests

## TAILGATE PACKAGE ..... \$810

### FRESHLY POPPED GUTWEIN POPCORN

Bottomless Popcorn

### BAKED POTATO SALAD

Baked Red Skin Potatoes, Cheddar Cheese, Bacon, Scallions, Sour Cream Dressing

### KETTLE CHIPS WITH DILL PICKLE DIP

Pickles, Fresh Dill, Ranch

### TYSON CHICKEN TENDERS

Hartwell's Ranch Dip, Locally Owned John Tom's BBQ Sauce

### LOCALS ONLY MAC & CHEESE

Cavatappi Pasta, Local Cheese Fondue, Cheese Cracker Herb Crust

### BLUE'S BURGER BAR

Grilled Local Beef Patties, Freshly Baked Buns, Butter Lettuce, Heirloom Tomatoes, Red Onions, Dill Pickles, Cheddar Cheese

### GRILLED GOURMET HOT DOGS

All Beef Dogs, Freshly Baked Poppy Seed Buns, Diced Sweet Onions, Pickle Relish, Ketchup, Yellow Mustard

### COOKIES & BROWNIES

Freshly Baked Assorted Cookies and Salted Caramel Pretzel Brownies



# BEER

[BY THE 6-PACK]

Bud Light .....	\$34	Angry Orchard Cider .....	\$39
Budweiser .....	\$34	Elysian Space Dust .....	\$39
Coors Light .....	\$34	Kona Big Wave .....	\$39
Miller Lite .....	\$34	Sun King Cream Ale .....	\$39
Busch Light .....	\$34	Sun King Osiris .....	\$39
Michelob Ultra .....	\$34	Stella Artois .....	\$39
Michelob Zero .....	\$34	Nütrl Seltzer .....	\$45
Heineken .....	\$39	Pineapple   Black Cherry   Lemonade	
Modelo Especial .....	\$39	Cutwater .....	\$60
Blue Moon .....	\$39	Lime Margarita   Lemon Drop Martini	
Goose Island IPA .....	\$39	Bacardi Canned Cocktails .....	\$60
Golden Road Mango Cart .....	\$39	Rum Punch   Mojito	
Sierra Nevada Pale Ale .....	\$39	Carbliss Canned Cocktails .....	\$60
		Black Raspberry   Lemon Lime	

# SOFT DRINKS & MIXERS

Coca Cola - 6PK .....	\$23	Orange Juice - 6PK .....	\$25
Diet Coke - 6PK .....	\$23	Cranberry Juice - 6PK .....	\$25
Coke Zero - 6PK .....	\$23	Sweet & Sour Mix .....	\$21
Sprite - 6PK .....	\$23	Margarita Mix .....	\$21
Minute Maid Lemonade - 6PK .....	\$23	Lime Juice .....	\$21
Ginger Ale - 6PK .....	\$23	Grenadine .....	\$21
Tonic Water - 6PK .....	\$23	Peach Purée .....	\$21
Club Soda - 6PK .....	\$23	Bloody Mary Mix .....	\$29
Powerade - 6PK .....	\$24	Garnish Tray .....	\$23
Dasani Water - 6PK .....	\$24	Bloody Mary Garnish Tray .....	\$29
Perrier - 4PK .....	\$20	Lime Wedges .....	\$9.5
Gold Peak Sweet Tea - 6PK .....	\$31	Lemon Wedges .....	\$9.5
Gold Peak Unsweet Tea - 6PK .....	\$31	Orange Wedges .....	\$9.5
Red Bull - 6PK .....	\$34		

# SPIRITS

[BY THE BOTTLE]

## VODKA

Titos .....	\$95
Moon Drops .....	\$80
Grey Goose .....	\$135
Ketel One .....	\$108

## RUM

Bacardi Superior .....	\$71
Captain Morgan .....	\$86
Ron Zacapa No.23 .....	\$159

## BOURBON & WHISKEY

Jack Daniels .....	\$95
Jameson .....	\$135
Moon Drops .....	\$140
Makers Mark .....	\$100
Crown Royal .....	\$120
Woodford Reserve .....	\$132
Jeffersons Ocean .....	\$225

## GIN

Bombay Sapphire .....	\$105
Hendrick's .....	\$150

## TEQUILA

Jose Cuervo Tradicional .....	\$105
Herradura .....	\$110
Patron .....	\$165

## OTHER

Hennessy V.S. ....	\$115
Baileys Irish Cream .....	\$92
Fireball .....	\$60
Jägermeister .....	\$110

# RED WINE

[BY THE BOTTLE]

## CABERNET

Franciscan Estate Cabernet .....	\$48
Prati by Louis M. Martini Cabernet.....	\$60
Buehler Vineyard Cabernet .....	\$95
Caymus Vineyards .....	\$130

## PINOT NOIR

Mark West Pinot Noir .....	\$32
J Vineyards Pinot Noir .....	\$60
La Crema Pinot Noir Monterey 2023 .....	\$76

## MERLOT

Napa Cellars Merlot .....	\$66
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## MALBEC

Don Miguel Gascon Malbec .....	\$48
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## RED BLEND

Oliver Winery Colts Collection Red Blend .....	\$40
Unshackled by the Prisoner .....	\$80

# WHITE WINE

[BY THE BOTTLE]

## CHARDONNAY

Chateau St. Michelle Chardonnay .....	\$44
Kendall-Jackson Vinter's Reserve Chardonnay .....	\$66
Cakebread Chardonnay .....	\$90

## SAUVIGNON BLANC

Whitehaven Sauvignon Blanc .....	\$54
Kim Crawford Sauvignon Blanc .....	\$69

## SPARKLING

Wycliff Brut Champagne .....	\$30
La Marca Prosecco .....	\$42
Chandon Brut .....	\$80
Veuve Cliquot Yellow Label .....	\$250

## PINOT GRIGIO

Oliver Winery Pinot Grigio .....	\$44
Jermann Pinot Grigio .....	\$66

## RIESLING

Eroica Riesling .....	\$66
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## MOSCATO

Oliver Winery Moscato .....	\$39
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## ROSE

Oliver Winery Rosé .....	\$44
La Crema Monterey Rosé .....	\$62
Chateau d'Esclans Cotes De Provence .....	\$78
Rosé Whispering Angel 2023	

# PLACING YOUR ORDER

## ORDERING ONLINE:

**Visit:** [lucasoilstadium.ezplanit.com](http://lucasoilstadium.ezplanit.com)

## RETURNING USER?

Login if you have previously placed orders online. You may use the same User Name and Password as you have used in the past.

If you need assistance with re-setting, please contact Zach Gessner, [Zach.Gessner@sodexo.com](mailto:Zach.Gessner@sodexo.com).

## NEW USER?

1. Select your Event by clicking the date of the event on calendar or from event list then click on Place Order link.
2. Select your location/Suite#.
3. Select menu category of choice. You may use the scroll bar to the right to view all available categories.
4. Click on a menu Item to expand and select Add to your cart.
5. You may select Calculate Total to view total charges.
6. Select Submit Order when you have completed your order.
7. If this is your first time ordering, you will be prompted to register. Please fill out required fields to create your account and your User Name & Password. This is done one time only. Please retain your User Name & Password for future use.
8. Select method of payment, enter credit card information or select card on file.
9. Review order, then Enter special requests, authorized guests or timing requests in the Notes section.
10. After you review, confirm your acceptance of the Catering Policy by checking the box, and then Submit your order.
11. You will receive an email confirming your order was placed. Please check your email to verify your order was submitted.

## TIMING

We want you and your guests to be absolutely delighted with your experience at Lucas Oil Stadium. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare food for an entire stadium! So please place the order for your suite by 12:00pm, four (4) business days prior to each game. This gives us the time we need to take good care of you.

If you miss the advance order deadline, don't worry! We also offer a smaller "Gameday" menu of freshly prepared items. The Gameday Menu is always available until the middle of the 3rd quarter on gameday. Last call for beverages from the Game Day menu is the beginning of the 4th quarter.

For your convenience, Gameday orders can be placed with your assigned suite attendant or through the QR code found in your suite via your smart phone.

# GENERAL INFORMATION

## SPECIAL ORDERS

In addition to this Suite Menu, the Executive Chef and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered five (5) business days prior to your event. We have eliminated the use of trans fat in all food service offerings.

## PAYMENT INFORMATION

A 23% house charge and Indiana State sales tax will be added to all orders. We request that you provide us with a list of authorized signers for food and beverages ordered on event days. Anyone placing Day of Event orders must be on the authorized signature list or he/she will be asked to provide a credit card or pay in cash when the order is delivered. If there is no list or no event day host/hostess listed, all Day of Event order charges will be collected during the event. Credit card numbers may be kept on file for all food and beverage charges. These will be charged following the event and a zero-balance summary will be mailed to the suite holder's attention. Alternately, suite holders may choose to provide a credit card to be charged at the event's conclusion.

## SERVICE CHARGE

A "House" or "Administrative" Charge of 23% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

# THANK YOU TO OUR PARTNERS

