

INDIANAPOLIS COLTS



SUITE MENU

2023

LUCAS OIL STADIUM



WELCOME TO THE 2023 SEASON!

It's going to be a fantastic year for entertaining at Lucas Oil Stadium.

We are thrilled to welcome our fans this season and thank you for your continued support of the Indianapolis Colts. We are dedicated to ensuring our hospitality services add to your unforgettable memories of this Colts' season enjoyed together with family, friends and colleagues.

From traditional fan-favorite foods, to on-trend locally sourced regional specialties, everything we prepare is meant to create and enrich the time you spend together with your guests. We believe in the power of hospitality to help people connect in meaningful ways so you can make the most of every moment.

In keeping with our commitment to your satisfaction, we are honored to host your event and we welcome special requests.

Please let me know how we may help create special dishes that are perfect for your celebration. My contact information is listed below for your convenience. Please call!

Here's to the Colts, and to great times at Lucas Oil Stadium. Welcome and thanks for joining us! Cheers!

Raymond Rains

Raymond Rains
Assistant Director of Catering, Lucas Oil Stadium



LUCAS OIL
STADIUM

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MEET EXECUTIVE CHEF JON



In many ways, food can be thought of as a representation of our glorious cultural diversity, and we're always excited to celebrate and explore local connections to place, region, and history through the lens of cuisine.

"We're one team with one vision, with one ultimate goal. It's fun to take people a little bit out of their comfort zone and change the narrative of what game-day food looks like. I mean, it can still be a hot dog, but let's make it a unique, Indiana-style hot dog."

— Chef Jon W.

The local favorites throughout this menu are inspired by recipes and techniques that have been part of cooking traditions in Indianapolis for generations. Adapted by **Executive Chef Jon Wanland** especially for Lucas Oil Stadium, all of these delicious dishes include locally sourced ingredients and the fine work of artisan purveyors. Enjoy!

SERVICE DIRECTORY

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The Suite Catering Department is available during the Indianapolis Colts season from 9:00am to 5:00pm, Monday through Friday to assist with your food and beverage needs.

Please place your order by 5:00pm EST, three (3) business days prior to your game at lucasoilstadium.ezplanit.com.

LUCAS OIL STADIUM



Game Day Menu

Look for this Game Day icon for items available through the middle of the third quarter. (See page 21 for more information.)



Local Indiana Selections

Look for this icon for locally-sourced food suppliers.

Gluten Free Selections (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do 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 and common allergens such as nuts.

Vegan Selections (VG)

Vegetarian (V)

These vegan and vegetarian selections have been developed by our Chef to offer quality choices for the widest range of preferences.

INDIANAPOLIS COLTS



SUITE PACKAGES

Serves approximately 12 guests.

TAILGATE PACKAGE

830

Gutwein® Freshly Popped Popcorn (GF)

Kettle Chips with Dill Pickle Dip

Creamy dip made with crunchy pickles and freshly picked dill

Tyson® Chicken Tenders

Served with house-made ranch dip and locally owned John Tom's BBQ Sauce

Baked Potato Salad

Baked Idaho potatoes, cheddar cheese, bacon, sour cream dressing and green onions

Local's Only Mac & Cheese

Cavatappi pasta with local cheese blend, dusted with a crispy Panko Parmesan crust

Kayem® Hot Dogs

All beef grilled hot dogs with freshly baked buns, diced sweet onions, relish, ketchup and mustard

Blue's Burger Bar

Grilled beef patties, freshly baked buns, sliced beefsteak tomato, dill pickles, crisp red onion, butter lettuce and sliced cheese

Cookies & Brownies

Freshly baked assorted cookies and assorted brownies



SUITE PACKAGES continued

Serves approximately 12 guests.

BUILD YOUR OWN PACKAGE 985

Suite Holders hand pick their own package by selecting items broken out by quantity and category below:

Choose One (1): Hot Appetizer

Choose One (1): Cold Appetizer

Choose One (1): Salad

Choose One (1): Sharable Platter

Choose Two (2): Entrees

Choose One (1): Side

Choose One (1): Dessert

ORDER EXAMPLE

Hot Appetizer: *Spinach Artichoke Dip*

Cold Appetizer: *Seasonal Fruit Display*

Salad: *Baked Potato Salad*

Sharable Platter: *Colt's BBQ Board*

Entrees: *Kayem Hot Dogs, Sweet Tea Fried Chicken*

Side: *Local's Only Mac & Cheese*

Dessert: *Monkey Bread*



HOT APPETIZERS

Serves approximately 12 guests.

	Buffalo Chicken Dip Pulled chicken with local cream cheese, cheddar cheese, Gorgonzola, with buffalo and garden herbs. Served with Tostito's® Tortilla Chips	75		Tyson® Chicken Tenders Served with house-made ranch dip and locally owned John Tom's BBQ Sauce <i>Pairs well with Roederer Estate Brut Sparkling</i>	135
	Roasted Corn Queso Fundido Grilled corn, flame-roasted peppers, Mexican cheese fondue. Served with Tostito's® Tortilla Chips	90		Tyson® Chicken Wings Served with Buffalo sauce, house-made ranch dip and celery sticks <i>Pairs well with Lucien Albrecht Cremant d'Alsace Brut Rosé</i>	155
	Spinach Artichoke Dip Rich, creamy, cheesy loaded with sautéed baby spinach and artichoke hearts. Served with Tostito's® Tortilla Chips	85		Nashville Hot Tenders Served with house-made ranch dip	140
				Warm Pretzels Rods Soft, and salted served with Elysian IPA beer cheese	85



COLD APPETIZERS

Serves approximately 12 guests.

	Kettle Chips with Dill Pickle Dip	65	Individual 7-Layer Dip	90	
	Creamy dip made with crunchy pickles and freshly picked dill		Refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives, and green onions. Served with Tostito's® Tortilla Chips		
	Dip Trio	85		Smoked Pork Rinds	65
	Dill pickle, ranch and French onion dips served with kettle chips		Served with pimento cheese dip		
	Salsa Sampler	65	Loaded Deviled Eggs	45	
	Mild salsa verde , salsa roja, and freshly prepared guacamole, served with Tostito's® Tortilla Chips		Topped with candied bacon, spices, and micro cilantro		
	Seasonal Fruit Display	95		Freshly Popped Gutwein® Popcorn	52
	Combination of fresh domestic and exotic fruits			Indiana's Own Home-Made Caramel Corn	80
	Garden Fresh Crudité	125	Hand-crafted by Just Pop In!®		
	Chef's selection of locally grown seasonal vegetables. Served with hummus and house made ranch dip				



SHAREABLE PLATTERS

Serves approximately 12 guests.

Mediterranean Mezze Platter

185

Tzatziki, hummus, marinated feta cheese, garden fresh vegetables, fire-kissed pita, pickled olives, assorted nuts

BBQ Smoked Chicharróns

90

Smoked pork belly candied with local John Tom's BBQ sauce

Meatball Skillet

150

Marinara stewed meatballs, topped with melted mozzarella cheese and fresh basil. Served with mini baguette rolls

Pairs well with Katherine Goldschmidt Cabernet Sauvignon

Colts' BBQ Board

200

Smoked pulled pork, BBQ brisket, jalapeño cheddar sausage and St. Louis ribs, accompanied with buttered corn cobb, jalapeño cheddar corn bread, pickles, onions, and a trio of locally-owned John Tom's BBQ sauces.

Dessert Charcuterie Board

190

Consisting of chocolate and caramel popcorn, peanut brittle, chocolate bark, pretzels, pirouettes, wafer crisps, creamy brie, Nutella dip, ganache, apple slices and candied oranges



Artisan Cheese & Charcuterie

160

Selection of local bleu, Gouda, Jarlsberg, Havarti, white cheddar, and cheddar porter with Genoa salami, coppa, capocola, sopressata, prosciutto, fruit preserve, crostini and crackers

Chilled Jumbo Shrimp

200

Poached white shrimp served with St. Elmo® horseradish cocktail sauce and lemon wedges (48 count)

Brisket Burnt End Nachos

205

Smoked pepper queso, avocado crema, pickled red onion, cotija cheese, green onion, and tajin



PIZZA & SANDWICHES

Serves approximately 12 guests.

 **HotBox® Pizza** (each)

- Cheese 55
- Pepperoni 55
- Sausage 55

 **HotBox® Breadsticks**

Served with cheese and marinara. 24 per order 65

Delicatessen Board 190

Assortment of pre-made sandwiches consisting of Italian, turkey, ham, roast beef, and roasted vegetables. Accompanied with assorted mustards, pickles, sliced cheeses and pickled peppers

 **Local Pork Fritter Sandwich** 150

Indiana grown, hand-breaded pork fritters, with horseradish pickles, house-made chow chow slaw and whole grain mustard aioli. Served on freshly baked brioche slider buns

Pairs well with Cakebread Chardonnay



 **Grilled Chicken Caprese Sandwich** 150

Indiana grown chicken marinated in pesto and grilled. Topped with oven roasted tomatoes, basil, and drizzled with balsamic vinegar. Served with freshly baked French roll



SALADS







Serves approximately 12 guests.

 Caesar Salad	75	 Baked Potato Salad	65
Hearts of romaine, house-made Caesar dressing, rendered pancetta, grilled crostini and shaved parmesan		Baked Idaho potatoes, cheddar cheese, bacon, sour cream dressing and green onions	
Harvest Cobb Salad	125	Roasted Jalapeño Apple Slaw	65
Blend of baby kale, arugula, and romaine, topped with bacon, pulled chicken, apples, pears, candied pecans, raisins, goat cheese and hard boiled eggs. Served with poppy seed vinaigrette		Shredded cabbage, pickled apples, fire-roasted jalapeños with a sweet and tangy dressing	
Classic Wedge Salad	150	Hoosier Corn & Edamame Salad	65
Crisp baby iceberg, crumbled Gorgonzola, bacon, heirloom tomatoes and shallots. Served with house-made Gorgonzola dressing		Red quinoa, edamame, sweet golden corn, baby purple kale, bell pepper, cilantro and black beans served with lemon dijon vinaigrette	



ENTRÉES




Serves approximately 12 guests.

 Kayem® Hot Dogs	120	 Three Little Piggies Sliders	140
All beef grilled hot dogs with freshly baked buns, diced sweet onions, relish, ketchup and mustard		Roasted pork loin, tender pork belly and smoked pulled pork with pickled red onions and charred jalapeños, accompanied with a trio of locally-owned John Tom's BBQ sauces	
• Add Coney Chili	+35	<i>Pairs well with Lange Willamette Valley Pinot Noir</i>	
 Blue's Burger Bar	195	 Grilled Sausage Trio	150
Grilled beef patties, freshly baked buns, sliced beefsteak tomato, dill pickles, crisp red onion, butter lettuce and sliced cheese		Locally sourced jalapeño cheddar, bratwurst and spicy Italian sausages with caramelized peppers and onions and mustard seeded sauerkraut. Served with freshly baked sausage rolls and traditional condiments	
<i>Pairs well with Buehler Napa Cabernet Sauvignon</i>		Hoosier Street Tacos	200
 BYO Smoked Pork Sliders	130	Grilled beef carne asada, shredded pork carnitas, sour cream, salsa roja, salsa verde, guacamole and served with flour tortillas	
Smoked pork shoulder with shoestring fried onions, jalapeño apple slaw and a trio of John Tom's BBQ sauces			
 Sweet Tea Fried Chicken	90		
Sweet tea brined, locally-raised chicken, hand-breaded and fried golden			



SIDES

Serves approximately 12 guests.

	Ranch Style Beans	60
	Pinto beans stewed with tomatoes, chili and spices	
	Locals Only Mac & Cheese	100
	Cavatappi pasta with local cheese blend, dusted with a crispy Panko Parmesan crust	
	Loaded Twice Baked Potatoes	125
	Loaded with bacon, green onion, sour cream and butter	
	Roasted Harvest Vegetables	85
	Local and seasonal vegetables roasted with garlic and olive oil	

GLUTEN-FREE / VEGAN

Serves approximately 12 guests.

	Gluten-Free Mac & Cheese (GF)	100
	Gluten-free penne pasta, local cheese fondue	
	Vegan “Chicken” Tenders (VG)	82
	Served with vegan ranch and BBQ sauce	
	Vegan “Chicken” Fajitas (VG)	82
	Vegan chicken grilled and topped with flame roasted peppers over riced cauliflower. Served with salsa roja, salsa verde, vegan sour cream, guacamole and vegan tortillas	



DESSERTS

Serves approximately 12 guests.



Cookies & Brownies

Freshly baked assorted cookies and assorted brownies

70

Assorted Dessert Bars

Assortment of cookies & cream, apple cream cheese, brownie turtle and raspberry

70



Flying Cupcakes

Fan favorite 12-pack to include Red Velvet Elvis, Pretty in Pink, Here Comes The Bride, Happy Birthday to Me, Vanilla, Salted Chocolate Caramel and Peanut Butter Black Out

155

Gluten-Free Brownies (GF)

Double fudge with made with gluten-free rice flour

100

Monkey Bread

Chunks of buttery, gooey dough coated with cinnamon and sugar glaze

55

Gluten-Free Raspberry Almond Dessert Bars (GF)

Raspberry shortbread made with gluten-free rice flour

80

BEVERAGE PACKAGES

HOME TEAM PACKAGE

735

Soft Drinks

Coca Cola (1 six-pack)

Diet Coke (1 six-pack)

Sprite (1 six-pack)

Dasani Bottled Water (1 six-pack)

Club Soda (1 six-pack)

Tonic Water (1 six-pack)

Mixers

Orange Juice (1 six-pack)

Cranberry Juice (1 six-pack)

Bloody Mary Mix (1 bottle)

Sweet & Sour Mix (1 bottle)

Garnish Tray

American Premium Beers

Choice of 4 six-packs

Spirits

New Amsterdam Vodka

Dewar's White Label Scotch

Seagram's 7 Whisky

New Amsterdam Gin

Bacardi Silver Rum

FIRST AND TEN PACKAGE

300

Soft Drinks

Coca Cola (2 six-packs)

Diet Coke (2 six-packs)

Sprite (2 six-packs)

Dasani Bottled Water (2 six-packs)

American Premium Beers

Choice of 2 six-packs

Imported and Microbrew Beers

Choice of 2 six-packs

HAIL MARY PACKAGE

220

Tito's Vodka

Bloody Mary Mix (3 bottles)

Tabasco Sauce

Worcestershire Sauce

Bloody Mary Garnish Tray

(Limes, lemons, horseradish, pepperoncini, olives, pickles and celery sticks)

MIMOSA/BELLINI BAR PACKAGE

154

12 Champagne Flutes

Adami dei Casel Valdobbiadene

Prosecco (3 bottles)

Orange Juice (1 six-pack)

Peach Purée/Nectar

Fruit Garnish





BEVERAGES

SPIRITS (by the 750 ml bottle)

Vodka

Grey Goose	126
Ketel One	98
Tito's	88
New Amsterdam	70

Scotch

Johnnie Walker Black	122
Johnnie Walker Red	105
Dewar's White Label	94

Rum

Bacardi 10	82
Captain Morgan Original Spiced	82
Bacardi Superior	66

Bourbon & Whiskey

Woodford Reserve	121
St. Elmo® Bourbon	121
Bulleit	110
Maker's Mark	80
Jack Daniel's	88
Sweetens Cove, Kennessee Bourbon	198

Canadian Whisky

Crown Royal	110
Seagram's VO	74
Seagram's 7	66

Tequila

Patrón Silver	154
Herradura Silver	99
Camarena Silver Tequila	77

Gin

Bombay Sapphire	105
Tanqueray	92
Bombay Original	77

Cognac & Cordials

Hennessy V.S.O.P.	165
Hennessy V.S.	105
Grand Marnier	94
Baileys Irish Cream	83
Fireball	83
DeKuyper Triple Sec	33
DeKuyper Blue Curacao	33
DeKuyper Peach	33
Martini & Rossi Vermouth	17

BEVERAGES continued

Beer / Other (six-pack)

Budweiser	33
Bud Light	33
Michelob Ultra Pure Gold	33
Coors Light	33
Miller Lite	33
Michelob Ultra	33
Budweiser Zero (non-alcoholic)	33
Heineken	38
Modelo Especial	38
Blue Moon	38
Sam Adams Boston Lager	38
Goose Island IPA	38
Goose Island 312	38
Golden Road Mango Cart	38
Sierra Nevada Pale Ale	38
Angry Orchard Cider (GF)	38
Bud Light Seltzer (GF) (four-pack) (16 oz. cans) Black Cherry, Mango	38
Elysian Space Dust	38
Kona Big Wave	38
Four Day Ray-Blood Orange Blonde	38
Rhinegeist Truth	30

Sun King Cream Ale	38
Sun King Wee Mac	38
Sun King Osiris	38
Redbridge Lager (GF)	38
Metazoa Hoppopotamus (four-pack)	42

Soft Drinks (six-pack) 22

Coke	
Diet Coke	
Coke Zero	
Sprite	
Powerade	
Dasani Bottled Water (20 oz)	
Ginger Ale (10 oz)	
Tonic Water (10 oz)	
Club Soda (10 oz)	
Gold Peak Sweet & Unsweet Tea (six-pack)	30
Red Bull (four-pack)	33
Ghost Energy (four-pack)	33
Blue Raspberry, Redberry or Sour Watermelon	

Hot Beverages 33

12 Assorted Keurig K-Cups and Individual Brewer	
French Roast	
Hazelnut	
Decaf	
English Tea	
Hot Cocoa	
Java House Cold Brew (Dual-use Liquid Pods - use hot or cold)	

Mixers (by the quart) 20

Sweet and Sour Mix	
Margarita Mix	
Lime Juice	
Grenadine	
Bloody Mary Mix	28
Orange Juice (six-pack)	24
Cranberry Juice (six-pack)	24
Garnish Tray (Limes, lemons, cherries and olives)	22
Bloody Mary Garnish Tray (Limes, lemons, horseradish, pepperoncini, olives, pickles, and celery sticks)	28
Lime, Lemon or Orange Slices	9
Peach Puree	20

GAMEDAY CELLAR SELECTIONS

Each bottle from our Gameday Cellar Selections includes a set of four Souvenir Colts Wine Glasses

WHITE WINES

Chardonnay

2017 Jayson — *Napa, California* 99
Captivating aromas of dried apricot, wild honey, and toast are lifted by notes of gardenia and orange zest.

Cakebread — *Napa, California* 89
A true first-team selection, Cakebread has crafted exceptional quality wines, a true leader in California chardonnay production.

Sauvignon Blanc

2021 Twomey — *Napa, California* 69
Tropical fruit flavors of guava and papaya derived from Napa with a fresh crisp minerality that is classic Sonoma County.

Pinot Grigio

2020 Maso Canali — *Trentino, Italy* 55
A dry fruit forward white wine that offers bright acidity and lingering finish.

White Blend

Oliver Winery, Creekbend Collection — *Indiana* 39
Delightful, tropical aromas combine with flavors of grilled pineapple, pear and a hint of vanilla.

RED WINES

Cabernet Sauvignon

Caymus — *Napa, California* 129
The “GOAT” of Napa Valley Cabernets. Shows a ripeness and unique aromas and flavors.

2019 The Hess Collection — *Napa, California* 99
Layered flavors of juicy black fruit, most notably black cherry and plum.

2018 Frank Family — *Napa, California* 99
A blend of dark berry, generous oak notes, clove and nutmeg.

Starmont — *North Coast, California* 55
On the nose, blackberry and boysenberry leap out of the glass with graphite and cedar adding complexity.

Merlot

Emmolo by Caymus — *Napa, California* 69
Juicy cherry carries over from the nose, along with bright pomegranate and the warmth of baking cocoa.

Pinot Noir

2020 Migration by Duckhorn — *Sonoma Coast, California* 69
This alluring Pinot Noir reveals inviting layers of ripe cherry, strawberry, rose petal, caraway and plum.

Red Blend

Intercept Red Blend by Charles Woodson — *Paso Robles, California* 49
Petite Sirah and Zinfandel are at the heart of this blend with aromas of berry cobbler, savory herbs and caramelized sugar.

BUBBLES

2018 Schramsberg Blanc de Blanc — *North Coast, California* 69
Bright aromas of fresh apples, lemon-lime and wheat toast, intermingled with hints of baked pineapple and toasted almonds.

Wine List Curated by



WINE by the bottle

SPARKLING

Roedere Estate Brut —
Anderson Valley, California 80

Crisp and elegant with complex pear, spice and hazelnut flavors. It is fresh and lightly fruity with depth of flavor.

Lucien Albrecht Cremant
d'Alsace Brut Rosé — *France* 60

Flavors display nice strawberry and wild cherry fruit, with a touch of richness. Dry, crisp acidity with a creamy texture.

Adami dei Casel Valdobbiadene
Prosecco — *Italy* 49

Extra Dry. Creamy mousse and delicate, long lasting bead. Aromas of generous fruit, hints of apples, peaches and tropical fruit.

Oliver Winery, Beanblossom
Hard Cider — *Indiana* (500 ml bottle) 20

Crafted from the juice of gently-pressed apples. Available in original apple flavor and juicy peach.

Wine List Curated by



WHITE WINES

Pinot Grigio
Banfi San Angelo — *Italy* 54

Estate grown by Castello Banfi in the Tuscan hills, San Angelo offers ripe fruit and a balanced minerality in every sip.

Oliver Winery — *Indiana* 43
Peach and citrus on the nose give way to subtle flavors of pear and apple, and a long, clean finish.

Santa Cristina — *Italy* 43
Aromas of pineapple and green apples along with hints of orange zest.

Sauvignon Blanc
La Petite Perriere — *France* 36

On the nose, there is an explosion of very ripe, yellow and exotic fruit aromas. Clean and refreshing on the palate with notes of melon and a mineral frame.

Stoneleigh — *New Zealand* 42
Renowned for its ripe tropical fruit flavors. Evolving notes of tangerine and vanilla are buoyed by a mineral base.

Whitehaven — *New Zealand* 48
Smooth and zesty on the palate with classic characteristics of fresh-snipped greens, white peach and pear blends with hints of tropical fruit.

White Zinfandel
Canyon Road — *California* 43

Light-bodied with hints of strawberry, cherry, and watermelon flavors and a smooth crisp finish.

Chardonnay
2018 Fess Parker, Ashley's Vineyard —
Sta. Rita Hills, California 87

Bright apple, pear and citrus fruit flavors complemented by attractive mineral notes with vanilla and toasty oak notes from French oak aging.

Joseph Drouhin Saint-Veran — *France* 49
The aromas are reminiscent of the ripe Chardonnay grape, with subtle notes of musk. A pleasant roundness coats the palate.

Chateau St. Michelle — *Washington* 43
Crafted in a fresh, soft style with bright apple and sweet citrus fruit character with subtle spice and oak nuances.

Canyon Road — *California* 32
Aromas of ripe stonefruit layered with balanced oak notes, caramelized vanilla, and browned caramel.

Moscato
Oliver Winery — *Indiana* 38
Bright flavors of tropical fruit highlighted by a sweetness and a hint of spritz adds a crisp finish.

WINE continued

RED WINES

Rosé

Miraval Rosé — *France* **65**

Beautifully fresh, it exudes aromas of fresh fruit, currants and fresh rose with a zest of lemon.

Oliver Winery, Colts Collection — *Indiana* **43**

Hints of strawberry and citrus followed by a delightful, crisp finish.

Merlot

2019 Chelsea Goldschmidt — *Alexander Valley, California* **63**

Black cherry and plum in the nose. The mouth follows with rich, dark fruits of plum, blackberry and some chocolate texture.

Clos du Bois — *California* **43**

Aromas of ripe black cherry, brown spice and lightly toasted oak. Rich in texture with notes of concentrated black fruit and mocha.

Malbec

Trivento Reserve Malbec — *Argentina* **54**

Powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from the oak.

Pinot Noir

Lange — *Willamette Valley, Oregon* **60**

Balanced and brimming with fruit reminiscent of raspberry and currant jam. Spices open up the mid-palate with a touch of vanilla and mint to finish.

Casillero Diablo — *Chile* **50**

Notes of strawberry, raspberry and a hint of cedar. On the palate it has a lively acidity together with berry notes..

Mark West — *California* **33**

Scents of dark berry and cassis with notes of sweet baking spice and savory oak. The core reveals a pleasing mix of black cherry, cola, strawberry, plum, and soft tannins

Red Blend

Oliver Winery, Colts Collection — *Indiana* **43**

Berry aromas, rich flavors of currant and spice, subtle tannins and a lasting finish.

Apothic Red Blend — *California* **43**

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.

Cabernet Sauvignon

2018 Starmount — *North Coast, California* **87**

Layers of blackberries, cassis, bramble and dark chocolate.

2017 Torres, Gran Coronas — *Spain* **76**

Intensely fruity, blueberries and cassis, with delicate spicy black pepper and balsamic notes.

2019 Buehler Vineyard — *Napa, California* **76**

Rich and full bodied brimming with plums, blackberry and black currant.

2020 Katherine Goldschmidt — *Alexander Valley, California* **59**

Lush, ripe cherries and ripe blueberries on the front of the tongue. The mid-mouth is all about power and richness, comprised of dark plum and hints of chocolate.

Frontera — *Chile* **42**

Fresh red fruits, together with toasted notes highlighting coffee and chocolate. Harmonic tannins, medium body, good aftertaste.

Wine List Curated by



PLACING YOUR ORDER

ORDERING ONLINE IS EASY!

Click on 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 **Raymond Rains**, raymond.rains@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.
12. An itemized copy of your order will be emailed for approval. Please sign and return via email to: raymond.rains@sodexo.com.
- 13 For changes or questions about your order please contact **Raymond Rains** at **317.262.3555**.

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 5:00pm, three (3) 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 "**Game Day**" menu of freshly prepared items.



The Game Day Menu is always available until the middle of the 3rd quarter on game day. Last call for beverages from the Game Day menu is the beginning of the 4th quarter.

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



THE FINE PRINT

Game Day Suite Hours of Operation

The suites are open for guest arrival two (2) hours prior to game time.

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.

Service of Alcohol

To maintain compliance with rules and regulations set forth by the local laws, we ask that you adhere to the following:

- It is the responsibility of the Suite Holder or their representative to monitor and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating
- By law, alcoholic beverages cannot be brought into or taken out of Lucas Oil Stadium



THE FINE PRINT continued

Suite Holder Responsibilities

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and our Food and Beverage representative.

Delivery

We strive to deliver your order to your suite with premium freshness and with highest quality. Some items may be delivered just prior to kick-off to ensure freshness. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

Special Event Catering

The Lucas Oil Stadium Clubs and meeting rooms are available throughout the year for events, meetings, weddings, award banquets, and parties. Spacious and beautifully decorated, the Lucas Oil Stadium Clubs are an ideal location for any event, any time of day or night. Our Sodexo Live! catering staff will work with you to provide all of your food and beverage needs, as well as floral and party themes. From fun stadium fare right out of the concession stands to continental breakfast service, buffet lunches and action stations to elegant dinner service, we provide solutions to all of your event needs. For more information on private events and a complete catering menu package, please us at 317-262-3504.

Suite Staffing

A team of Suite Attendants staff the Suite Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional Private Suite Attendants and Bartenders are also available for a fee of \$175 per attendant. Please let us know if you need private attendants or bartenders at least three (3) business days prior to the event.

Thanks to Our Partners and Local Suppliers:





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