



LUCAS OIL
STADIUM

CATERING MENU

LUCAS OIL STADIUM



ONE WAY
←

STOP

DO NOT
ENTER

ONE WAY

Greetings!

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

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

Melissa Gunn

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Lucas Oil Stadium
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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.

Vegetarian Items (VT)

Vegan Items (VG)



Breakfast Menus



Breakfast

Catering Menu

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 (VT) 18

Freshly baked pastries and muffins, butter and preserves

Fountain Square Continental Breakfast (VT) 22.50

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



Breakfast

Catering Menu

BREAKFAST BUFFETS

Prices listed are per guest. Minimum of 30 guests.

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

American Traditional Breakfast 28

- Seasonal fresh fruits with berries (VG)
- Freshly baked Danishes and muffins (VT)
- Butter and preserves (VT)
- Farm fresh scrambled eggs, aged cheddar and fresh herbs (VT)
- Breakfast potatoes (VT)
- Smoked pork bacon
- Sage sausage Links

Hoosier Breakfast Buffet 32.50

- Seasonal fruit and berries bar
- Freshly baked Danish, muffins and croissants (VT)
- Butter and preserves (VT)
- Choice of garden vegetable or meat lovers frittata
- Breakfast potatoes (VT)
- Smoked pork bacon
- Sage sausage links

**Upgrade your Breakfast Experience with Peach Bellinis
Featuring William Wycliff Brut Sparking Wine*



Breakfast

Catering Menu

Local Favorites Breakfast Buffet

35

Prices listed are per guest. Minimum of 30 guests.

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

- Assorted freshly baked scones, muffins, donuts and warm cinnamon rolls
- Butter and preserves
- Seasonal fruit and berries bar
- Trader's Point Creamery yogurt with Scholar's Inn granola
- Build your Own breakfast sandwiches

Choice of one:

- English muffin
- Biscuit
- Pearl sugar waffle

Choice of one:

- Smoking Goose sausage
- Glazed pork belly
- Crispy chicken tenderloin

All sandwiches include egg, sliced cheese and local Sriracha honey

**Upgrade your Breakfast Experience with a Mimosa Bar featuring Lunetta Prosecco*



Breakfast

Catering Menu

ENHANCE YOUR BREAKFAST

Prices listed are per guest. Minimum of 30 guests.

Yogurt Parfait (VT) 6.50

Granola layered with low fat vanilla yogurt and fresh fruit

**English Muffin
Breakfast Sandwich** 6.25

Egg and cheddar cheese with choice of bacon, sausage or Canadian bacon

Breakfast Burrito 6.25

Scrambled eggs, sausage, potatoes, cheese, peppers, onions and fresh salsa on the side

**Indiana Cinnamon Sugar
Fried Biscuits (VT)** 4.25

With local honey apple butter

**Build Your Own Pancake
or Waffle Station (VT)** 12

Choice of buttermilk pancakes or pearl sugar Belgium waffles with seasonal fruit compote, chocolate syrup, whipped cream, maple syrup and butter

Oatmeal Station (GF) (VT) 6.25

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

Egg and Omelet Station* (GF) (VT) 11

Prepared to order with farm fresh eggs or egg whites, peppers, onions, mushrooms, tomatoes, spinach, bacon, ham, sausage crumbles, shredded Swiss and cheddar cheeses

*A 160+ fee per culinary professional is required.



A la Carte Menu



A la Carte

Catering Menu

BEVERAGES

Freshly Brewed Coffee (gallon) 60

Regular and decaffeinated,
includes sugar, sugar substitute,
creamer and lemon

Hot Water for Herbal Tea 55

Assortment of herbal tea bags, sugar,
sugar substitute, creamer and lemon

Keurig K-Cup® Service 70

(Includes machine rental)

24 K-Cups® with sweeteners, creamers,
cups, lids, sleeves and napkins

Additional K-Cups® (each) 2

Minimum order of 24

Lemonade (gallon) 38

Unsweetened Iced Tea (gallon) 38

Served with lemon wedges

Perrier® (each) 4.50

Bottled Water (each) 4

Individual Assorted Milk (each) 3.75

Assorted Canned Soda (each) 4

Coca-Cola® Products

Assorted Powerade (each) 4.50

Red Bull® (each) 5.50

Monster® Energy Drink (each) 6.50

**Assorted Bottled
Fruit Juices** (each) 4.25

Orange, apple, cranberry, grapefruit

WATER SERVICE

Electric Water Dispenser 65

(Daily Charge)

Five-Gallon Jug of Water 60

Infused Water (3 gallons) 150

Your choice of:

- Strawberry/Basil
- Cucumber/Lime
- Citrus/Mint
- Citrus/Rosemary

A la Carte

Catering Menu

BAKERY

Muffins (VT) (dozen) 47
Chef's choice

Bagels (VT) (dozen) 50
An assortment served with
butter and cream cheese

Assorted Donuts (VT) (dozen) 50

Assorted Pastries (VT) (dozen) 47
Fruit and cheese fillings

**Assorted Local Dessert
Bars (VT)** (dozen) 55
Turtle brownie, lemon, raspberry,
and apple cream cheese blondie

**Assorted Home-Style
Cookies (VT)** (dozen) 45

Brownies (VT) (dozen) 45
Double chocolate fudge

New York Cheesecake (dozen) 72
Vanilla bean, seasonal fruit,
graham cracker crust

Carrot Cake (dozen) 85
Cream cheese frosting,
berry compote

Tiramisu (dozen) 72

Triple Berry Tartlette (dozen) 85

Flourless Chocolate Cake (dozen) (GF) 90

**Chocolate Caramel Toffee
Cake** (dozen) 85



A la Carte

Catering Menu

PANTRY SNACKS

Sliced Seasonal Fruit (GF) (VG) and Berries (per guest) 8

Whole Fresh Fruit (GF) (VG) (each) 3.50

Assorted Yogurt (GF) (VT) (each) 3.75

Fresh Fruit Cup (GF) (VT) (each) 8.50

Assorted Individual Bagged Chips or Pretzels (VT) (each) 3.50

Crunchy Pretzel Twists (GF) (pound) 18

Freshly Popped Popcorn (VG) (pound) 18

Sweet & Spicy Glazed Mixed Nuts (VT) (pound) 35

Individual Bags of Snack Mix (VT) (pound) 3.50

Pretzel Bites (per guest) 4.50
Served with classic yellow mustard

Chewy Granola Bars (each) 4

Full Size Assorted Candy Bars (each) 4.25

Trail Mix (VT) (each) 4
Individual size bag

Smuckers Uncrustables (each) 5
Choice of grape or strawberry

Salsa Sampler (each) 5.50
House-made mild tomatillo, traditional red salsa and fresh pineapple pico de gallo. Served with Tostito's tortilla chips

White Cheddar Popcorn (GF) 3.75
(each) Individual bag

Gluten-Free Snacks (GF) (each) 4
Chef's choice

Freshly Popped Popcorn* (GF) 400
Based on 4 hours of service and includes:
One case of 36 convenient packets of pre-measured popcorn, seasoning salt, and coconut oil

*Attendant included for up to 4 hours.
Additional cases of popcorn are \$100++ per case. Electrical requirements are not included.



Lunch/Dinner Menus



Lunch/Dinner

Catering Menu

BOXED LUNCHES

Prices listed are per guest.

Classic Circle City 26

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

Choose your sandwich or salad:

- Turkey & Cheddar
- Ham & Swiss on Wheat
- Tuscan Italian Wrap
- Garden Salad (VT)

Delicatessen 28

All Boxed Lunches include kettle chips, cookie, condiments and a bottled water.

Choose your sandwich or salad:

- Chicken Salad Croissant
- Turkey Club Sub
- Ham & Dijon on Pretzel Bread
- Mozzarella Salad

Vegan Boxed Lunch (VG) 32

All Boxed Lunches include tabbouleh salad, gourmet vegan cookie, condiments and a bottled water.

Choose one sandwich from the list below:

- Veggie Quinoa Wrap
- Chickpea Wrap
- Falafel Stuffed Pita



Lunch/Dinner

Catering Menu

BOXED LUNCHES continued

Premium Boxed Lunch

35

All Boxed Lunches include potato salad, fruit salad, cheesecake brownies, condiments and a bottled water.

Choose one sandwich from the list below:

- **Smokehouse Turkey**
With smoked cheddar, lettuce, tomato and bacon aioli
- **Seared Chicken Pesto**
Brie spread, oven dried tomato, brioche bun
- **Grilled Steak & Blue**
Baby arugula, soft ciabatta
- **Hoosier Style Muffaletta**
Smoked bacon, corn spread



Lunch/Dinner

Catering Menu

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.

Tailgate Buffet

48

- **Fresh Seasonal Sliced Fruit and Berries (VG)**
- **Roasted Fingerling Potato Salad**
Tossed in whole grain mustard, cider vinegar and local honey, topped with rendered black bacon, bell peppers and chives
- **Sweet Corn & Smoked Bacon Dip**
With tortilla chips
- **Gourmet Hamburger Bar**
With freshly baked buns, lettuce, tomato, onion, mayonnaise, mustard, ketchup and sliced cheddar and Swiss cheeses
- **Johnsonville Bratwurst**
With freshly baked buns, grilled onions and peppers and specialty mustard
- **Chocolate Fudge Brownies & Assorted Gourmet Cookies**

The Italiano

38

- **Garden Salad**
Spring greens, chopped romaine, slivered red onion, marinated cherry tomato, sliced black olives, fresh mozzarella, herb croutons with red wine vinaigrette and buttermilk ranch dressing
- **Baked Ziti with Roasted Vegetables**
Ziti pasta tossed in house red sauce with seasonal roasted vegetables and topped with shredded mozzarella
- **Chicken Piccata**
Garlic herb seared chicken with lemon caper sauce
- **Sunshine Medley Vegetables**
- **Homemade Garlic Bread**
- **Tiramisu**
- **Mini Italian Cannolis**



Lunch/Dinner

Catering Menu

BUFFETS continued

Hacienda Buffet

45

- **Southwest Salad**

Chopped romaine, iceberg and spinach, roasted corn, black beans, tomatoes, peppers and crispy tortilla strips with chipotle lime vinaigrette

- **Flour Tortillas (VT)**

- **Grilled Chicken Strips and Steak Tinga**

- **Cilantro, Salsa, Sour Cream, Shredded Cheddar and Sliced Jalapeños**

- **Seasoned Black Beans (VT)**

- **Street Corn**

Roasted corn, cilantro, lime juice, Cotija cheese and Sriracha aioli

- **Tres Leches**



Lunch/Dinner

Catering Menu

BUFFETS continued

Heartland Buffet

50

- **Farmer's Market Salad**
Fresh romaine, chopped iceberg, marinated cherry tomatoes, cucumbers, brown beech mushrooms, red bell peppers, croutons and shaved Parmesan with ranch dressing and Chef's choice vinaigrette
- **Garlic Lemon and Herb Marinated Chicken**
With garden herb jus
- **Roasted Pork Loin**
With apple and pearl onion demi glace
- **Indiana Signature Mac & Cheese**
Topped with crispy fried onions
- **Buttered Brussels Sprouts**
- **Cinnamon Glazed Carrots with Raisins**
- **Freshly Baked Rolls with Butter (VT)**
- **Triple Berry and Apple Hand Pies**

Farmhouse Buffet

38

- **Baby Spinach Salad**
Baby spinach, smoked bacon crumbles, sliced cucumber, hard boiled egg and candied pecans with mustard vinaigrette
- **Honey Ham**
With mustard brown sugar glaze
- **Grilled Turkey Flank**
Topped with cranberry orange marmalade
- **Sweet Mashed Potatoes (VT)**
- **Creamed Cauliflower**
- **Broccolini with Lemon Zest**
- **Freshly Baked Rolls with Butter (VT)**
- **Carrot Cake with Cream Cheese Frosting**



Lunch/Dinner

Catering Menu

A LA CARTE

Prices listed are per guest unless otherwise noted.

Assorted 16" Party Cut Pizzas (each) 40
Choice of cheese, pepperoni or sausage

Assorted Personal Size Pizzas (each) 8
Choice of cheese, pepperoni or sausage

All Beef Grilled Hot Dogs 7
With freshly baked buns, diced sweet onions, relish, ketchup and mustard

Gridiron Brisket Burgers 10
Grilled brisket blend patties, freshly baked buns, sliced beefsteak tomato, dill pickles, crisp red onion, butter lettuce and sliced cheese

Tyson Jumbo Chicken Wings 9.50
With buffalo sauce and blue cheese dressing

Tyson Chicken Tenders 10.50
With ranch and BBQ sauces

Spicy Fried Cauliflower "Wings" 6.50
Spicy breaded cauliflower, fried and served with smoked chili ranch sauce

Deli Platter 14.75

- Sliced turkey, ham and roast beef
- Sliced Swiss, Pepper Jack and cheddar cheeses
- Assorted sliced bread and buns
- Lettuce, tomato, onion, mayonnaise and mustard

Assorted Pre-Made Deli Sandwiches 9
Choice of turkey and cheddar, ham and Swiss or grilled vegetable with mayonnaise and mustard



Reception Menu



Reception

Catering Menu

COLD HORS D'OEUVRES

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

Caprese Skewers (GF) (VT) 4

Tomato, basil and mozzarella

Chilled Jumbo Shrimp (GF) 4.75

With spicy cocktail sauce

Bacon Wrapped Dates 4

**Whiskey Marinated Shrimp
on Toast** 4.50

With mustard remoulade

Stuffed Smoked Salmon 6.50

With lemon cream and fried capers on English cucumber

Greek Vegetables 4

In a savory tartelette

Steak and Blue Bruschetta 6

With caramelized onion and tomato jam on crostini



Reception

Catering Menu

HOT HORS D'OEUVRE

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

Mini Cheeseburger Bites	5	Vegetable Spring Roll	4
Tandoori Chicken Satay With tikka masala sauce	4.50	Chicken Tortilla Bites	4
Korean Steak Taco Bites	4.75	Jalapeño Bacon Mac & Cheese Bites	4
Shrimp Tartelette Creamed lemon, house cocktail sauce, phyllo cup	5.50	Beef Empanadas	4.50
Candied Apple Pork Belly	4.75	Honey Sriracha Chicken Meatballs	4.25
		Portobello Puffs	5



Reception

Catering Menu

RECEPTION STATIONS

Prices listed are per guest. Minimum of 30 guests.

Sliced Seasonal Fruits and Berries Display (GF) (VT) 8

Farmer's Market Vegetable Crudités (VT) 7
With smoked tomato ranch dip

Gourmet Cheese Display (VT) 10.50
Selection of sliced domestic, imported and local farmstand cheeses, nuts, seasonal berries, crackers and rustic bread

Nacho Bar 12
Tortilla chips, queso blanco, chile con carne, carnita-style shredded chicken, sliced jalapeños, red salsa, salsa verde, shredded cheddar and sour cream

Gourmet Mac & Cheese Bar 19
Elbow macaroni with creamy four cheese sauce baked with herb gratin topping

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

Wing Bar 28

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



Reception

Catering Menu

CARVED TO ORDER STATIONS

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

*A 160+ fee per culinary professional is required.

French Cut Butter Basted Turkey Breast* 325

Serves approximately 25 guests

Orange cranberry chutney, hinge cut rolls

Roasted Pork* 375

Serves approximately 30 guests

Au jus and assorted dinner rolls

Smoked Ham* 350

Serves approximately 20 guests

Dijonaise, pineapple chutney, hinge cut rolls

Cracked Pepper Prime Rib* 750

Serves approximately 40 guests

Horsey, stone ground mustard, hinge cut rolls

Leg of Lamb* 500

Serves approximately 20 guests

Fresh mint sauce and assorted dinner rolls



Beverages



Beverages

Catering Menu

HOSTED BEVERAGES

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

Premium Spirits

9

By the cocktail

Tito's Vodka

Tanqueray Gin

Bacardi 8 Rum

Herradura Silver Tequila

Johnnie Walker Black

Bulleit Bourbon

Seagram's VO Whiskey

Proper No. Twelve Irish Whiskey

Hennessy VSOP

Baileys Irish Cream

Martini & Rossi Vermouth

Deluxe Spirits

8.75

By the cocktail

New Amsterdam Vodka

New Amsterdam Gin

Bacardi Silver Rum

Jose Cuervo Silver Tequila

Dewar's White Label Scotch

Jack Daniel's Whiskey

Seagram's 7 Whiskey

Bushmills Irish Whiskey

DeKuyper Triple Sec

DeKuyper Peach Schnapps

DeKuyper Blue Curacao

Deluxe Wine

7.50

By the glass

Canyon Road Chardonnay

Cavit Pinot Grigio

Frontera Cabernet Sauvignon

Two Vines Merlot

Premium Wine

8

By the glass

Chateau Ste. Michelle Chardonnay

Bonterra Sauvignon Blanc

Los Vascos Cabernet Sauvignon

Apothic Red Blend

Imported and Microbrew Beer

7

By the bottle/can

Stella Artois

White Claw Hard Seltzer

Angry Orchard Hard Cider

American Premium Beer

6.75

By the bottle

Bud Light

Coors Light

Michelob Ultra

Premium Craft Beer

By the can 7.50

A selection of craft brews from local Indiana breweries

Draft Beer

By the keg

American Premium

475

Imported

600

Premium Craft

725

*Professional licensed bartenders are required.

A bartender fee of \$160++ per bartender will applied.

Bartender fees are waived if bar sales exceed \$375.

Beverages

Catering Menu

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.

Premium Spirits 10

By the cocktail

Tito's Vodka

Tanqueray Gin

Bacardi 8 Rum

Herradura Silver Tequila

Johnnie Walker Black

Bulleit Bourbon

Seagram's VO Whiskey

Proper No. Twelve Irish Whiskey

Hennessy VSOP

Baileys Irish Cream

Martini & Rossi Vermouth

Deluxe Spirits 9.75

By the cocktail

New Amsterdam Vodka

New Amsterdam Gin

Bacardi Silver Rum

Jose Cuervo Silver Tequila

Dewar's White Label Scotch

Jack Daniel's Whiskey

Seagram's 7 Whiskey

Bushmills Irish Whiskey

DeKuyper Triple Sec

DeKuyper Peach Schnapps

DeKuyper Blue Curacao

Deluxe Wine 8

By the glass

Canyon Road Chardonnay

Cavit Pinot Grigio

Frontera Cabernet Sauvignon

Two Vines Merlot

Premium Wine 8.50

By the glass

Chateau Ste. Michelle Chardonnay

Bonterra Sauvignon Blanc

Los Vascos Cabernet Sauvignon

Apothic Red Blend

Imported and Microbrew Beer 8

By the bottle/can

Stella Artois

White Claw Hard Seltzer

Angry Orchard Hard Cider

American Premium Beer 8

By the bottle

Bud Light

Coors Light

Michelob Ultra

Premium Craft Beer By the can 9

A selection of craft brews from local Indiana breweries

*Professional licensed bartenders are required.

A bartender fee of \$160++ per bartender will be applied.

Bartender fees are waived if bar sales exceed \$375.

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

Beverages

Catering Menu

SPARKLING/WHITE WINES

Sparkling

William Wycliff Brut - <i>California</i>	30
LaMarca Prosecco - <i>Italy</i>	50
Ferrari Brut Sparkling - <i>Italy</i>	55

Moscato

Roscato - <i>Lombardy, Italy</i>	45
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Pinot Grigio

Bottega Vinaia - <i>Italy</i>	62
Erath Pinot Gris - <i>Oregon</i>	65

Sauvignon Blanc

Concha y Toro, Gran Reserva - <i>Chile</i>	40
Whitehaven - <i>New Zealand</i>	44

Chardonnay

Bonterra - <i>California</i>	45
Patz & Hall Sonoma - <i>California</i>	130
Clos du Bois - <i>California</i>	30

ROSÉ/RED WINES

Rosé

Vanderpump - <i>France</i>	60
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Pinot Noir

Mark West - <i>California</i>	30
Erath "Resplendent" - <i>Oregon</i>	60

Merlot

High Heaven - <i>Washington</i>	48
Bonterra - <i>California</i>	60

Red Blend

1000 Stories Gold Rush Red - <i>California</i>	55
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Malbec

Don Miguel Gascón - <i>Argentina</i>	42
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Cabernet Sauvignon

Casillero del Diablo - <i>Chile</i>	35
Mon Frère - <i>California</i>	45
Franciscan - <i>California</i>	54



General Information



General Info

Policies & Services

Exclusivity

The caterer maintains the exclusive rights to provide all food and beverage in or at 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 catering prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and us. In addition, full payment for all services must be received in advance of your first event.

Buffet Guest Count Minimum

A minimum number of 30 guests is required for buffet style service. A \$75 fee will be assessed on buffets for less than 30 guests.

Service Charge and Tax

A 23% "House" charge or "Administrative" charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food and beverage charges and are subject to applicable tax laws and regulations. The "house" or "administrative" charge of 23% 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 the caterer satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales tax.

Payment Policy

A 90% deposit and signed food and beverage contract are due 30 days prior to your event, or upon receipt of the preliminary invoice. The remaining balance will be due five (5) business days prior to the start of your event. Any additional charges incurred during the event, (the adjusted remaining balance) is required within 15 days following receipt of the final invoice. The caterer 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 are accompanied by high-grade compostable ware. If china is preferred, the following fees will apply.

- Breakfast, Lunch, Reception and Dinners: \$2** per person, per meal period.
- Refreshment or Coffee Breaks: \$2** per person, per break.

General Info

Policies & Services

Linen Service

Catering 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 holidays: New Year's Day, Martin Luther King Jr. Day, Memorial Day, Good Friday, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

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

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 us and Lucas Oil Stadium.

Delayed or Extended Service

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

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

Service Times

Meal services are based on the following:

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

In the event that the service period exceeds the above time frame, an additional labor charge of \$35 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: \$160 per 4 hours
- Bartender: \$40 per hour

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

General Info

Policies & Services

Vouchers and Electronic Cards

The caterer 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 up to the guarantee 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. Catering must approve the design and content of the voucher in advance. Custom artwork available for an additional fee. Charges above the guarantee are based on consumption and a 23% house charge will be added to the final invoice.

Concession Services

Appropriate operation of concession outlets may occur during show hours. We reserve the right to determine which cart/outlets are open for business and hours of operation pending the flow of business.

If client requests certain stands be open, 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 \$1500 is based on a four (4) hour period per cart/outlet. After the initial four (4) hour period an additional \$375 per hour per cart/outlet will be applied.

Security

At the discretion of Lucas Oil Stadium, 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

Catering at Lucas Oil Stadium is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations. We actively participate in all Lucas Oil Stadium's current sustainability programs, including waste reduction, recycling, energy and water conservation, local and regional procurement, and corporate social responsibility. We source and utilizes the finest and freshest ingredients to create first class dining experiences. We support regional based vendors and farms to incorporate local, seasonal items whenever possible. We partner with community based organizations to minimize the waste of leftover items that provide for central Indiana's under served.

Alcoholic Beverage Guidelines

The caterer upholds the liquor licenses for 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, the caterer 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.

General Info

Policies & Services

Guarantees

The customer shall notify the caterer, 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 the caterer of the guaranteed attendance within the time required, we 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.

The caterer will be prepared to serve five percent (5%) above the guaranteed attendance, up to a maximum of 50 meals (the Overage).

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

Specialty Events

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

Food and Non-Alcoholic Beverage Sampling Policy

All food and non-alcoholic beverage samples brought onto the premises of 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) oz 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 the caterer. 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 us.



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