2025 SUITE MENU





General Information

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 10:00 am. on Tuesday for Saturday and Sunday matches.

Orders can be received via e-mail at Deana.Payne@compass-usa.com or order online Indy Eleven Suite Menu. Orders can be placed with the assistance of our catering team at 317.231.0210 during normal business hours.

Additional food and beverages may be purchased during the game (Day of Match Menu) until the completion of half time through your Suite Attendant or by using the courtesy texting service.

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

- 1. Alcoholic beverages cannot be brought into or taken out of Carroll Stadium.
- 2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
- 3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
- 4. It is unlawful to serve alcoholic beverages to an intoxicated person.

ONLINE ORDERING INSTRUCTIONS

- 1. To place an order online, click here and sign in to your account.
- 2. Once you have signed in, click on Account at the top of the screen and Create New Order.
- 3. Select Indy Eleven 2025 and proceed through the order process.

SPECIALIZED MENUS

Chartwells will endeavor to fulfill custom menus, dietary and allergy menu requests. We appreciate seven business days' notice for this service.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accourrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

HOURS OF OPERATION

Catering team members are available from 9:00 a.m. to 4:00 p.m. EST, Monday through Friday to assist you in your food and beverage selections.

HIGHER ED

General Information

CANCELLATION

Orders cancelled by 10:00 am. EST two business days prior to the event will not be charged.

INCLEMENT WEATHER

If for any reason a game is canceled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the game is canceled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 10:00 am. EST the business day prior to the event will not be charged.

PAYMENT PROCEDURE AND SERVICE CHARGE

Chartwells will charge the Suite Holder's designated credit card one business day prior to the event. Charges associated with the day of the event will be charged on the business day following.

The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on the business day following the event day.

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Chartwells exclusively furnishes all food and beverage products for the suites at Carroll Stadium, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

QUICK REFERENCE LIST

Catering Department 317.231.0210
Accounting Department 317.231.0208
Courtesy Texting Service 317.653.6810

DAY OF EVENT CONTACTS

Catering
Deana Payne 317.640.2661
Concessions
Stephanie Boyd 317.223.7994
Courtesy Texting Service 317.653.6810



PACKAGES

All packages served for a minimum of 12 guests

KICKOFF

\$23 per person

ALL-BEEF HOT DOGS

served with the traditional condiments

Upgrade your hot dogs to chili dogs,

includes chili and nacho cheese

add \$3 per person

CHEESEBURGER SLIDER

served with the traditional condiments

and cheddar cheese

Upgrade your <mark>chees</mark>eburger to a bacon

cheeseburger add \$2 per person

PASTA SALAD

SEASONAL FRESH FRUIT

HOUSE-MADE CHIPS

AVOIDING GLUTEN BUNS add \$3 per

item

HAT TRICK

\$27 per person

ALL-BEEF HOT DOGS

served with the traditional condiments

Upgrade your hot dogs to chili dogs, includes chili and nacho cheese

add \$3 per person

CHEESEBURGER SLIDER

served with the traditional condiments

and cheddar cheese

Upgrade your cheeseburger to a bacon

cheeseburger

add \$2 per person

BEER BRATWURST

served with the traditional condiments

and caramelized onions

PASTA SALAD

SEASONAL FRESH FRUIT

HOUSE-MADE CHIPS

AVOIDING GLUTEN BUNS add \$3 per

item



PACKAGES

All packages served for a minimum of 12 guests

VICTORY

\$41 per person

WING SAMPLER

served with spicy buffalo and smoky barbeque sauce along with celery, carrots, ranch and blue cheese

CHEESEBURGER SLIDER

served with the traditional condiments and cheddar cheese

Upgrade your cheeseburger to a bacon cheeseburger add \$2 per person

BEER BRATWURST

served with the traditional condiments and caramelized onions

FRESHLY POPPED POPCORN

HOUSE-MADE CHIPS + GOURMET DIPS roasted garlic parmesan, French onion and blue cheese dip

SNACK ATTACK

dry-roasted peanuts, pretzel twists and our savory snack mix

GARDEN SALAD

spring mix, cucumbers, carrots and grape tomatoes, served with ranch and balsamic dressing

AVOIDING GLUTEN BUNS add \$3 per item

MVP

\$48 per person

WING SAMPLER

served with spicy buffalo and smoky barbeque sauce along with celery, carrots, ranch and blue cheese

ALL-BEEF HOT DOGS served with the traditional condiments

Upgrade your hot dogs to chili dogs, includes chili and nacho cheese add \$3 per person

CHEESEBURGER SLIDER served with the traditional condiments and cheddar cheese

Upgrade your cheeseburger to a bacon cheeseburger add \$2 per person

FRESHLY POPPED POPCORN

BEER BRATWURST

serv<mark>ed with the</mark> traditional condiments and caramelized onions

HOUSE-MADE CHIPS + GOURMET DIPS roasted garlic parmesan, French onion and blue cheese dip

SNACK ATTACK

dry-roasted peanuts, pretzel twists and our savory snack mix

MACARONI + CHEESE

GARDEN SALAD

spring mix, cucumbers, carrots and grape tomatoes, served with ranch and balsamic dressing

AVOIDING
GLUTEN BUNS
add \$3 per item



PACKAGE

All packages served for a minimum of 12 guests

KICKIN TACO

\$31 per person

SHREDDED CHICKEN

SEASONED GROUND BEEF

REFRIED BEANS

TORTILLA CHIPS

FLOUR TORTILLAS

SHREDDED CHEESE BLEND

SHREDDED LETTUCE

SOUR CREAM

JALAPENO

SALSA + GUACAMOLE SAMPLER

Pico de Gallo, guacamole, and black

bean corn salsa

Upgrade your salsa and guacamole

sampler by adding Queso

\$3 per person

MINI CHURROS

served with chocolate and caramel

dipping sauce



A LA CARTE

COLD APPETIZERS

CIRCLE CITY CHARCUTERIE \$200 serves 12 charcuterie featuring Smoking Goose meat, Tulip Tree Creamery cheese and 4 Birds Spent Sun King grain crackers. SEASONAL FRESH BERRY CUP \$7 per item

HOT APPETIZERS

MEATBALLS \$6 per person choice of 1 – barbeque, marinara or sweet and sour 6 per portion

WING SAMPLER \$13 per person served with spicy buffalo and smoky barbeque sauce along with celery, carrots, ranch and blue cheese

QUESADILLA CHICKEN CARNITAS \$7 per person served with avocado crema and salsa CHICKEN TENDERS \$10 per person served with barbeque and honey mustard dipping sauce 4 per portion

\$12 per person served with vegan barbeque sauce 4 per portion

QUESADILLA SQUASH AND PEPPERS \$5 per person served with avocado crema and salsa



A LA CARTE

SNACKS

HOUSE-MADE CHIPS + GOURMET DIPS \$7 per person ranch dip, French onion and blue cheese dip

FRESHLY POPPED POPCORN \$5 per person

MARKET SQUARE POPCORN 6oz bag \$5 16oz bag \$10

SNACK ATTACK \$7 per person dry-roasted peanuts, pretzel twists and our savory snack mix

\$7 per person
Pico de Gallo, guacamole, and black bean corn salsa

Upgrade your salsa and guacamole sampler by adding Queso \$3 per person

BAVARIAN STICKS \$4 per person served with house beer cheese made with local beer

BEER BRATWURST \$8 per item
Served with traditional condiments and caramelized onions

ALL-BEEF HOT DOGS \$6 per item served with the traditional condiments

CHEESEBURGER \$8 per item served with traditional condiments, lettuce, tomato, onion, American cheese

MACARONI + CHEESE \$6 per person, minimum of 12 white cheddar macaroni + cheese crusted with panko

SWEET SPOT

HOUSE-MADE FUDGE BROWNIE \$37 per dozen

GOURMET DESSERT BARS \$40 per dozen

GOURMET COOKIES \$37 per dozen

INDY ELEVEN LOGO COOKIE *Local Taylor's Bakery \$6 per item

*Indy Eleven preferred brand

MINI CHEEESECAKE ROUNDS \$37 per dozen

MINI CHURRO \$37 per dozen served with caramel and chocolate dipping sauce

AVOIDING GLUTEN SNICKERDOODLE COOKIES \$60 per dozen Individually wrapped

VEGAN COOKIES \$40 per dozen



BEVERAGES

SOFT DRINKS

\$5 per bottle
COKE
DIET COKE
CHERRY COKE
COKE ZERO
SPRITE
POWERADE

TEA

\$5 per bottle
GOLD PEAK UNSWEET
GOLD PEAK SWEET

WATER

priced per bottle DASANI \$5 SMART WATER \$6

COFFEE

priced per gallon REGULAR \$31 DECAF \$31

HOT CHOCOLATE

\$31 per gallon

WINE

\$30 per bottle

*DANIELS RACING RED

*DANIELS WINTER WHITE

*DANIELS ROSE

\$50 per bottle

FOODIES CHARDONNAY

Extensive wine list and additional liquor brands available upon request

FOODIES CABERNET

TEQUILA

\$130 per bottle
MILAGRO TEQUILA SILVER
OR TEQUILA REPOSADO
served with limes

WHISKEY

\$95 per bottle 450 NORTH WHEAT 450 NORTH RYE TULLAMORE DEW

BOURBON

\$154 per bottle EZRA BROOKS 99 served with oranges

VODKA

\$105 per bottle
REYKA
served with lemons and
limes

RUM

\$95 per bottle SAILOR JERRY served with limes

GIN

\$155 per bottle HENDRICKS

MIXERS

\$5 priced per item TONIC WATER CLUB SODA GINGER ALE ORANGE JUICE PINEAPPLE JUICE CRANBERRY JUICE

BEER + ALTERNATIVES

DOMESTIC \$TBD per 6-pack COORS LIGHT MILLER LITE *PBR

CRAFT BEER \$TBD per 6-pack SUN KING CREAM ALE SUN KING WEE-MAC

\$TBD per 6-pack
*ASH + ELM

CANNED COCKTAIL

\$TBD per 6-pack

*DANIELS VINEYARD

*PBR EL JIMADOR

*JACK DANIEL'S

COUNTRY COCKTAIL

HIGH NOON

WHITE CLAW

BAR SUPPLIES

priced per item
BLOODY MARY MIX \$22
SOUR MIX \$22
MARGARITA MIX \$22
LIME JUICE \$14
LEMONS AND LIMES \$12
STUFFED OLIVES \$20
TABASCO SAUCE \$10
WORCESTERSHIRE \$10



BEVERAGES

COCKTAIL TRAYS

Have you enjoyed a professionally crafted cocktail and just not sure how to reconstruct that very same drink yourself? We are proud to bring you that very opportunity here in your suite! Each tray includes the ingredients, tools, and recipe card that will walk you through step-by-step to craft your perfect cocktail. Each tray serves approximately 10-20 guests and is complemented with garnishes hand-selected by our chefs.

BLOODY MARY \$179 PER TRAY

A truly engaging and customizable experience.
Our signature tangy Bloody Mary base with Vodka.

ELEVEN-RITA \$179 PER TRAY

The world's best-selling cocktail just got better! Hand-crafting at its finest with our signature blend of sweet and sour, simple syrup and Tequila, and finish with a squeeze of a fresh lime.

LEW'S DEW \$179 PER TRAY
Celebrate a classic cocktail of Whiskey and ginger ale.

