

SAVOR...

THE EXPERIENCE.

SUITE MENU



WELCOME TO A SUITE EVENT!

We are thrilled to open the doors and welcome you to Fishers Event Center.

Our SAVOR... staff is confidently committed to providing exciting and memorable live events. We are in the business of creating experiences and memories that last a lifetime, and look forward to providing an incredible experience for you. Step inside and savor all we have to offer!

Please contact the Fishers Event Center Premium Services Team at jvaught@asmfishers.com



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Welcome to SAVOR **EXPERIENCES & SUSTAINABILITY**

Our Mission

Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking, and breaking bread together.

At SAVOR, we aspire to design a visitor experience so aligned, so delicious, and so indelible that it will live as your signature food offering for years to come.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We seek out partnerships with local vendors, producers and farmers, who will help us shape a singular dining experience known only at your venue, set within the unique backdrop of your community.

We showcase who we are by focusing on where we are and customizing experiences.

Sustainability

Our sustainability initiatives aimed at minimizing our carbon footprint include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.



A SUITE FEAST FOR YOUR EVENT.

EVENT PACKAGES • SNACKS & STARTERS • SALADS • HANDHELDS • SWEETS

PACKAGES.

Serves approximately 12 guests. No substitutions.

THE DISTRICT PACKAGE | 300

- Popcorn  
Salted and Bottomless
- Crudité  
Carrots, Spring Onion, Rainbow Bell Peppers, Broccoli, Radish, Tri-Color Cauliflower.
Served with a Caramelized Onion Dip
- Pretzel Bites 
Served with Nacho Cheese and Bavarian Mustard
- All Beef Hot Dogs
Served with Shredded Cheese, Onions, Relish, Ketchup, Mustard
- Dessert Shooter Platter
Strawberry, Chocolate, Espresso, Lemon

NICKEL PLATE TRAIL PACKAGE | 580

- Popcorn  
Salted and Bottomless
- Fruit Board  
Seasonal Fruit, Melons, Berries, Wildflower Honey, Vanilla Yogurt, Caramel Dipping Sauce
- Chicken Wings 
Served with Celery and Carrot Sticks and bottles of the following sauces:
 - Buffalo
 - Sweet BBQ
 - Honey Dijonnaise
 - Geist Sauce (sweet and spicy jalapeno sauce)
 - Launch (spicy Caribbean Jerk)
 - Alabama White BBQ Sauce
- Signature Meatballs  **Fischer Farms**
Buttery Beef Meatballs with a Creamy Sauce steeped with rich earthy Indian Spices
Meat Substitute Option Available
- Pulled Pork Sliders
Tossed in JohnTom's Sneaky Hot BBQ Sauce, layered with House Made Slaw and Pickles
- Cheese Pizza 
Served 30 Minutes Prior to the Start of the Event
- Variety Cake Pops 






Chef Curated in Corroboration with Fischer's Farms:
Fischer Farms

Items with a dot '•' are available for game day ordering.
All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

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HAMILTON SOUTHEASTERN PACKAGE | 895

- Popcorn  
Salted and Bottomless
- The Big Cheese Snackmix
Nacho Peanuts, Cheese Pretzel Gems, Rye Chips, Sesame Seed and Plain Breadsticks, Cheese Crackers, Cheese Wicks, and Cheese Sesame Sticks
- Nosh Board 
Selection of Chef-curated Artisan Cheeses, Dried Fruit, Fresh Fruit, Olives and Crackers
- Shrimp Cocktail 
Cocktail Sauce and Fresh Lemons
- High Steaks Burger **Fischer Farms**
Served Fresh Prior to the Start of the Event
Signature 1/2lb Beef Patty, Fresh Baked Turano Brioche Bun, Cheddar Cheese, Lettuce, Tomatoes, Red Onions, Dill Pickle Chips, Aioli
- German Loaded Bratwurst
Old Major Beer Bratwurst served with Sauerkraut, Caramelized Onions, Beer Cheese and Pretzel Rolls 
- Mini Cheesecake and Macaron Platter
Individual Vanilla Cheesecakes, served with Strawberry, Blueberry, and Raspberry Compotes, Chocolate Ganache and assorted French Macarons

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SNACKS & STARTERS.

Serves approximately 12 guests.

COLD

BOTTOMLESS POPCORN | 25 • • •

Upgrade your popcorn with shaker flavors. White Cheddar, Ranch, Spicy, Churro \$20

VEGETABLE CRUDITÉ | 60 • • •

Chef's Selection of Seasonal Vegetables. Served with a Caramelized Onion Dip

FRESH FRUIT BOARD | 85 • • •

Seasonal Fruit, Melons, Berries, Wildflower Honey, Vanilla Yogurt, Caramel Dipping Sauce

SHRIMP COCKTAIL | 120 •

With Cocktail Sauce and Lemons

NOSH BOARD | 215 •

Chef-curated Artisan Cheeses, Dried Fruit, Fresh Fruit, Olives, Crackers

PREMIUM CHARCUTERIE BOARD | 350

Chef-curated Artisan Meats, Local Jams, Olives, Edible Flowers, Cornichons

TARTARES

- Beef—Black Garlic Truffle Aioli, Shallot, Capers, Quail Yoke, Vinegar Kettle Chips, Chervil | 150 **Fischer Farms**
- Ahi Tuna—Avocado, Mango, Gochujang Mayo, Yuzu Pearls, Wasabi Tobiko, Crispy Wonton Chips | 125

BUTTER BOARD | 65

- Grassfed Butter, variety Salts, Micro Herbs, Edible Flowers, Artisan Breads
- Grassfed Butter, Sea Salt, Local Jams, Micro Herbs, Edible Flowers, Artisan Breads
- Grassfed Butter, Variety Honeys, Cinnamon, Sugar, Edible Flowers, Artisan Breads

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Serves approximately 12 guests.

HOT

CHICKEN WINGS OR CHICKEN TENDERS | 120 •

Served with Celery and Carrot Sticks and bottles of the following sauces:

- Buffalo
- Sweet BBQ
- Honey Dijonnaise
- Geist Sauce (sweet and spicy jalapeno sauce)
- Launch (spicy Caribbean Jerk)
- Alabama White BBQ Sauce

PORK BELLY

CINNAMON ROLLS | 105 🌱 *Fischer Farms*

Fresh Pork Belly butterflied and filled with Brown Sugar and earthy Spices. Rolled and smoked to perfection, then glazed with a Sweet and Savory Horseradish Icing

PRETZEL BITES | 55 • 🌱

Served with Nacho Cheese and Bavarian Mustard

PIMENTO MAC N' CHEESE FRITTERS | 115 • 🌱

Served with a Harissa Peppadew Jam

NACHO UP | 65

Choice of Chili Lime Steak, Chipotle Adobo Chicken or Marinated Black Beans
Fresh Tortilla Chips, Queso Blanco, Pico de Gallo, Blistered Jalapeno and Poblano Relish, Cotija Cheese, Cilantro

Meat Substitute Option Available

SIGNATURE MEATBALLS | 120 *Fischer Farms*

Buttery Beef Meatballs with a Creamy Sauce steeped with rich earthy Indian Spices

Meat Substitute Option Available

C-3PO (CRUSTY CRAB CAKE) | 200

Premium Chunk Crab, House Aioli, Fresh Herbs and Spices, Panko, Orange

DIABLO DIP N SHRIMP | 100

Cajun Shrimp, Spicy Harissa Cream Sauce with Grilled Crostini, Charred Citrus

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SALADS.

Serves approximately 12 guests.

FENNEL & CITRUS SALAD | 75

Red Beet, Mandarin, Grapefruit, Fennel, Fennel Prawns, Spring Onion, Chili Powder, Citrus and Olive Oil Drizzle

FRESH GARDEN SALAD | 65

Crisp Baby Gem Leaves, Cucumber, Radish, Cherry Tomato, Shaved Onion, Black Pepper and Shaved Parmesan, Lemon Vinaigrette

SMOKED CAPRESE | 125

Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Ying Yang Balsamic Glaze, Smoked Sea Salt Flakes

CHILLED PASTA SALAD | 65

Spiralini Pasta with Mediterranean Vinaigrette, Black Olives, Red Bell Peppers, Olive Oil, Herbs Feta Cheese

DEVEILED EGG POTATO SALAD | 65

Potato, Crisp Celery, Chopped Red Bell Pepper, Hard-cooked Eggs, and White Onion tossed in a Rich, Creamy Mayonnaise Dressing

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HANDHELD FAVORITES.

Serves approximately 12 guests.

SIGNATURE

SLOPPY JOE BAR | 105 *Fischer Farms*

- Nacho Face Joe—Red Wine Braised Beef, Cheese, Jalapenos, Crispy Onion Straws
- Phillie Joe—Peppers, Caramelized Onions, Sautéed Mushrooms
- Chef's Rotating Sloppy Joe

HOT DOGS | 75 •

With Shredded Cheese, Onions, Relish, Ketchup, Mustard

HIGH STEAKS BURGER | 220 • *Fischer Farms*

Served Fresh Prior to the Start of the Event

Signature 1/2lb Beef Patty, Fresh Baked Turano Brioche Bun, Cheddar Cheese, Lettuce, Tomatoes, Red Onions, Dill Pickle Chips, Grandiose Sauce

GERMAN

LOADED BRATWURST | 190



Old Major Beer Bratwurst Served with Sauerkraut, Caramelized Onions, Beer Cheese, Pretzel Rolls

SLIDERS TRIO | 175

- Signature Beef Sliders with Caramelized Onion, Pickle, Grandiose Sauce, Cheddar Cheese, Herbed Brioche Bun *Fischer Farms*
- Pulled Pork with JohnTom's Sneaky Hot BBQ Sauce, Slaw, and Pickles
- Crispy Chicken with Spicy Buffalo, Blue Cheese Crumble and Dill Pickle

Meat Substitute Option Available

PORK TENDERLOIN SANDWICH | 160

Fresh pounded Pork Loin fried crispy *Fischer Farms* and served with a Honey Apple Dijon Sauce, Lettuce, Tomato and Pickle

PIZZA •

Served 30 Minutes Prior to the Start of the Event

- 3 Cheese | 30
- Pepperoni | 35
- Sausage | 35
- Veggie | 30

CHEF'S ROTATING PIZZA OFFERINGS | 45

Chef Curated in Corroboration with Fischer's Farms: *Fischer Farms*

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SWEET TREATS.

Serves approximately 12 guests.

COOKIE & BROWNIE PLATTER | 80 • 🌱

Assorted 1/4lb Cookies and Chocolate Fudge Brownies

DESSERT SHOOTER SAMPLER | 125 🌱

Strawberry, Chocolate, Espresso, Lemon

MACARON PLATTER | 60 🌱

Assorted French Macarons

CAKE POPS | 75 🌱

Variety Chef's Choice

MINI CHEESECAKES | 85 🌱

Individual Vanilla Cheesecakes, served with Strawberry, Blueberry, and Raspberry Compotes, Chocolate Ganache

MINI FRENCH PASTRY ASSORTMENT | 125 🌱

Chocolate Ducat, Chocolate Eclairs, Lemon Curd Bars, Pecan Diamonds, and Mini Fruit Tarts

COOKIE CAKE | 125 🌱

Curated from Little Miss Cupcake

10-inch Chocolate Chip Cookie Cake

ASSORTED GOURMET CUPCAKES | 60 🌱

Curated from Little Miss Cupcake

Chocolate, Vanilla, Red Velvet, PB Cookie Monster, Cookies N Cream, Strawberry Shortcake

Specialty items such as celebration cakes and logo cookies are available upon request and require a 5 day lead time.

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BEVERAGES TO CELEBRATE WITH.

BEVERAGE PACKAGES • SOFT DRINKS • WATER • BEER • HARD SELTZERS •
READY TO DRINK COCKTAILS • BATCHED COCKTAILS • LIQUOR • WINE

BEVERAGE PACKAGES.

HOME TEAM PACKAGE | 850

• 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
- Sweet & Sour Mix
- Garnish Tray

• Premium Beers

- Choice of 4 six packs

• Spirits

- New Amsterdam Vodka
- New Amsterdam Gin
- Four Roses Bourbon
- Captain Morgan Spiced Rum
- Dewars White Label Scotch

THE CLUTCH PACKAGE | 325

• Soft Drinks

- Coca Cola (1 six pack)
- Diet Coke (1 six pack)
- Sprite (1 six pack)
- Dasani Bottled Water (1 six pack)

• Premium Beers

- Choice of 4 six packs



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BEVERAGES.

Non Alcoholic

Priced per 6-pack.

COKE | 24

DIET COKE | 24

COKE ZERO | 24

SPRITE | 24

GINGER ALE | 24

CUTWATER GINGER BEER | 30

BOTTLED DASANI WATER | 24

OWENS TONIC WATER | 30

OWENS CLUB SODA | 30

GOLD PEAK ICED TEA | 32

MONSTER ENERGY DRINK | 48

KEURIG PACKAGE | 45

Brewer and 12 Pods Included

Beer & Hard Seltzer

Priced per 6-pack.

IMPORTED BEER | 39

Stella Artois
Modelo

CRAFT BEER | 39

King Jugg
Black Dog Indy Fuel Pale Ale
Elysian Space Dust
Four Day Ray
Kona Big Wave
Sun King
Metazoa

DOMESTIC BEER | 34

Bud Light
Michelob Ultra

NON ALCOHOLIC BEER | 39

Bud Zero
Sun King Hopopolis IPA

CIDER | 39

Angry Orchard

READY-TO-DRINK COCKTAILS | 45

BeatBox
Hi & Mighty
High Noon
Absolut Ocean Spray

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BATCHED COCKTAILS.

Each Batched Cocktails comes with 2 souvenir carafes and 8 souvenir cocktail glasses .

CRANBERRY FIZZ | 125

Hendricks Gin
Cranberry Juice
Sparkling Wine

FOUR ROSES BOURBON LEMONADE | 135

Four Roses Bourbon
Simple Syrup
Lemon Juice
Orange Juice
Splash of Club Soda

PATRON PERFECT MARGARITA | 135

Patron Silver
Orange Liqueur
Fresh Lime Juice
Simple Syrup
Container of Limes
Rimmer with Salt

TITOS GRAPEFRUIT MULE | 135

Tito's Vodka
Ginger Beer
Grapefruit Juice
Lime Juice
Agave

DRAGONS FIRE | 130

Fireball
Bourbon
Rum
Cranberry Juice
Peach Juice
Grenadine

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LIQUOR & MIXERS.

Liquor

• Rum

- Bacardi 8 | 115
- Captain Morgan Spiced Rum | 85
- Bacardi Superior | 85

• Vodka

- New Amsterdam | 60
- Tito's | 95
- Grey Goose | 145

• Scotch

- Johnnie Walker Black | 160
- Dewar's White Label | 99

• Bourbon & Whiskey

- Four Roses | 75
- Buffalo Trace | 120
- Jim Beam | 105
- Jack Daniels | 125
- Horse Soldier | 150

• Tequila

- Patron Silver | 175
- Cazadores | 130

• Gin

- New Amsterdam | 54
- Tanqueray | 105
- Hi & Mighty | 96

• Cognac & Cordials

- Grand Marnier | 135
- Five Farms Irish Cream | 95
- Fireball | 75
- Triple Sec | 35
- Blue Curacao | 35
- Peach Schnapps | 35
- Vermouth | 40
- Amaretto | 35

Mixers

- Sweet & Sour Mix | 25
- Margarita Mix | 40
- Paloma Mix | 40
- Lime Juice | 30
- Grenadine | 30
- Bloody Mary Mix | 40
- Orange Juice | 46
- Owens Sparking Cranberry Juice | 30
- Garnish Tray—Limes, Lemons, Cherries and Olives | 30
- Bloody Mary Garnish Tray—Limes, Lemons, Horseradish, Pepperoncini, Olives, Pickles, and Celery Sticks | 30
- Lime, Lemon or Orange Slices | 10

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WINE.

Priced and served by the bottle.

• **Chardonnay**

Proverb | 30

Decoy | 50

J Vineyards | 70

Cakebread | 85

• **Sauvignon Blanc**

Infamous Goose | 55

White Haven | 70

• **Pinot Grigio**

Santa Margherita | 85

• **Moscato**

Oliver Winery Moscato | 30

• **Red Blend**

Apothic | 45

Smith & Hook | 75

Oliver Dry Red Blend | 30

Orin Smith 8 Years in the Desert | 112

• **Pinot Noir**

Mark West | 40

Wines by Joe | 65

J Vineyards | 68

Migration | 75

• **Cabernet Sauvignon**

Dark Horse | 40

Decoy | 75

Smith & Hook | 75

Caymus | 130

Duckhorn | 130

• **Rosé**

Maison no 9 | 60

• **Sparkling**

Wyclift | 30

LaMarca Proseco | 52

J Vineyards Brut | 135

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SUITE INFORMATION.

As the **Fishers Event Center's** exclusive caterer, SAVOR... is renowned for its world class service, cutting edge cuisine and a wide variety of menus that can be customized to any event or special occasion. SAVOR's culinary team uses the freshest, seasonal, and locally sourced ingredients to create unique and memorable dining experience for you and your guests. To assist you with every detail and facilitate your planning, a dedicated premium manager will assist you from start to finish to ensure a seamless event.

MENUS

As the exclusive caterer of the Fishers Event Center, SAVOR... is committed to the highest standards of quality and service. All food is prepared and delivered fresh to your suite from our kitchen. In addition to our In Suite Dining Selections, we frequently have seasonal food and beverage selections available. We also offer menu customization for any occasion. Please contact our Premium department for more information.

ADVANCED ORDERING

Food & Beverage orders may be placed with our Online Catering Portal provided by our Premium Service Manager. To avoid confusion, when calling for portal or questions about ordering or the portal, please specify suite number, suite owner and date of your event you are calling about, as well as name and phone number of the party inquiring.

To ensure that SAVOR... will meet your food and beverage requirements, we request that you place your orders by **12 NOON, THREE (3) DAYS PRIOR TO YOUR EVENT.**

EXAMPLE: Sunday for Wednesday, Tuesday for Friday, Wednesday for Saturday, and Thursday for Sunday.

Any orders placed after this time will have to be ordered from our Event Day menu upon your arrival to your suite.

EVENT DAY MENU

A separate Event Day Menu is provided in each suite for your review. Orders may be placed with your suite attendant. Event day ordering is provided as a convenience for your guests; however, it is meant to supplement your pre-event order, not to replace it. Please allow 30-40 minutes for every event day order. Last call for food and beverage will vary based on each event at the center. Your suite attendant will notify you of the time.

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 the start of the event to ensure freshness. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

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.

PAYMENT PROCEDURES

Information provided upon placement of order determines the payment method for each suite. All suite holders will receive a computer generated check at the conclusion of each event. A valid credit card of Visa, MasterCard, Discover, or American Express must be provided with your order for it to be processed. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority. For your convenience, a credit card number and list of authorized signers can be placed on file in our catering office and used to settle your bill for future events. You may also choose to have an automatic % gratuity added to any bills that are charged to the credit card on file for your suite.

ADMINISTRATIVE FEE

All food and beverage charges are subject to an 22 percent (22%) Administrative Fee. This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity, or service charge and will not be distributed to employees.

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 Fishers Event Center.

FOOD SAFETY

Our Sales Team, Chefs and Managers have all taken and passed a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

ALLERGIES & ALLERGENS

SAVOR... facilities are not certified Gluten-Free, Vegan or Vegetarian. We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.

We are focused on providing an inclusive environment to all our attendees. Whether your guests have a food allergy, food intolerance or dietary preference our teams are trained to meet your needs.

Speak with your Sales Representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.

ADDITIONAL SERVICES

Dedicated Suite Attendant
\$225.00

Private Suite Bartender
\$225.00

SPONSORS

We'd like to thank our food and beverage sponsors.



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CONTACT INFORMATION

During event weeks, our premium food and beverage team's hours will vary. Contact them via email, phone, or text to ask any questions and they will promptly respond with additional information.

Josh Vaught

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Anthony Stepp

Executive Chef
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