

What is VIP Tailgating?

It's the latest new trend in Tailgating. It's a commercial event that combines the sports' world with high quality menu options planned and prepared by celebrity chefs. It offers the entire packet of a tailgating experience from music, drinks, foods, and fun activities. It's like attending a huge party full of friendly people, where everyone is having a good time.

About the Bullseye Event Group and VIP Tailgating

The Bullseye Event Group has created a connecting bridge between the worlds of sports hospitality and culinary expertise. They are recognized as being an industry leader in the sports hospitality world on a national level and are now broadening their scope.

They are opening a new event center across from the Lucas Oil Stadium in Indianapolis Indiana, which will offer breathtaking views of the Indianapolis city skyline as well as Lucas Oil Stadium and will offer VIP Tailgating Events for every Colts' Game.

We were very fortunate to be able to interview Karin Gorman, an administrator of the Bullseye Event Group. She told us about their events and vision for expanding these services. Rick Demulling, a former NFL football player, who was originally drafted by the Indianapolis Colts and played 7 years in the NFL, acts as a liaison with active and former players and is a group sales representative for BEG.

INTERVIEW with Karin Gorman and Rick Demulling
Re: Bullseye Event Group activities

Attending a VIP Tailgate

The Cincinnati Bengals vs Indianapolis Colts game was being held in Indianapolis, and we bought tickets to attend the first Colts Pre-Game Tailgate at the Crane Bay Event Center in Indianapolis. It gave us the opportunity to experience a VIP Tailgate.

It was very impressive to see the delicious dishes at a slider table, salad bar, and taco station. On another side of the large room was a brunch bar overflowing with French toasted waffles and toppings along with chefs preparing egg dishes. Tempting dessert shelves were filled with chocolate covered strawberries and lemon tarts. The most popular station was crowded with people, who were filling their plates with grilled steaks. served with golden potatoes and string beans dotted with sliced almonds. There were plenty of tables, bars to order drinks, soft comfortable chairs, computers for fun, and lively music filled the room. Creating a festive atmosphere.

INTERVIEW: Chef Aaron May – Celebrity Chef from Bullseye Event Group