

Hilton Garden Inn Indianapolis Downtown Banquets

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10 East Market Street  
Indianapolis, IN 46204



*Hilton  
Garden Inn*  
Everything. Right where you need it®

*Imagine a place, rooted in the past, to begin your future! The historic Benjamin Harrison Ballroom accommodates up to 110 people for your intimate ceremony, reception, or rehearsal Dinner. Appointed with marble columns, carved ceilings and an elegant mezzanine, you will never forget how special this occasion is, and neither will your guests! Located in the Heart of Downtown Indianapolis, our uniquely timeless property offers a distinctive atmosphere for a romantic and memorable occasion. All inclusive and customized packages are available to design the wedding of your dreams.*



*Please contact Brooke Godsey at  
317-405-5708 or [bgodsey@fhginc.com](mailto:bgodsey@fhginc.com)  
to book your wedding event.*

*Hilton Garden Inn  
Indianapolis Downtown  
10 East Market Street  
Indianapolis, IN 46204*



# Daily Meeting Packages

## Additions

- Turkey Sausage \$3
- Eggs Benedict \$3
- Breakfast Tacos \$2
- Breakfast Sandwiches \$2
- English Muffin or Biscuit
- Egg Whites \$3
- Bacon or Sausage \$2.50
- Breakfast Potatoes \$2
- Scrambled Eggs \$3
- Sliced Fruit \$3
- Whole Fruit \$2

## Upgrades

- Turkey Sausage \$2
- Egg Whites \$2



## JAMES WHITCOMB RILEY

### EARLY MORNING

*(1 hour Service)*

Assorted Danish, Pastries Muffins and Breakfast Breads  
 Bagels and Cream Cheese, Jellies and Butter  
 Seasonal Sliced Fruit Display  
 Columbian Coffee, Decaffeinated Coffee, and Hot Tea Service

### MID MORNING BREAK

*(1 hour Service)*

Individual Fruit Yogurts  
 Assortment of Granola Bars  
 Columbian Coffee, Decaffeinated Coffee, and Hot Tea Service

### AFTERNOON BREAK

*(1 hour Service)*

Assortment of Freshly Baked Cookies, Brownies  
 and Chex Mix  
 Columbian Coffee, Decaffeinated Coffee, and Hot Tea Service

\$28.95/person

## BENJAMIN HARRISON

### EARLY MORNING

*(1 hour Service)*

Danish, Pastries Muffins and Breakfast Breads  
 Bagels and Cream Cheese, Jellies and Butter  
 Individual Fruit Yogurts  
 Columbian Coffee, Decaffeinated Coffee, and Hot Tea Service

### MID MORNING BREAK

*(1 hour Service)*

Seasonal Sliced Fruit Display  
 Assortment of Granola Bars  
 and Candy Bars  
 Or Choose from page 7

### LUNCH

*(1.5 hour Service)*

Please Choose from one of the following Lunch buffets:

Listed on page 12 and 13

Choose from page 14 for an additional \$5

\*Please see lunch buffet for full details\*

### AFTERNOON BREAK

*(1 hour Service)*

Tri-Colored Tortilla Chips and Garden Salsa  
 Vegetable Crudités with Ranch Dip  
 Or Choose from page 7

\$40.95/person

*Minimum 10 guests for all buffets*

*If guest count is below 10 guests, please add \$3 per person.*

*All food and beverage prices are subject to change without notice. Prices are subject to a 22% service charge and applicable taxes.*

# Breakfast Buffets

## Additions

- Turkey Sausage \$3
- Eggs Benedict \$
- Breakfast Tacos \$2
- Breakfast Sandwiches \$2
- English Muffin or Biscuit
- Egg Whites \$3
- Bacon or Sausage \$2.50
- Breakfast Potatoes \$2
- Scrambled Eggs \$3
- Sliced Fruit \$3
- Whole Fruit \$2

## Upgrades

- Turkey Sausage \$2
- Egg Whites \$2
- \*Premium Gluten Free Granola bars \$4 on consumption



## Executive Continental

An Assortment of Fresh Baked Muffins, Donuts, Pastries and Breakfast Breads, Bagels with Cream Cheese, Fresh-Sliced Fruit Display, Low Fat Yogurts, Variety of Cereals, Pitchers of Orange Juice and Apple Juice. Freshly-Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas  
\$19.95

## Country Breakfast

Biscuits and Home-Style Sausage Gravy, Fluffy Scrambled Eggs with Cheese, Country Potatoes and choice of ham or Bacon, and a fruit Tray. Pitchers of Orange Juice and Apple Juice. Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas  
\$19.95

## Simply Sweet

The perfect cure for that early morning sweet tooth! Big, warm and yummy Cinnamon Rolls and Fresh-Sliced Fruit Display, Pitchers of Orange Juice and Apple Juice. Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas  
\$12.95



## Health Beat

Assorted Low Fat Yogurt, Granola Bars, Spinach Egg White Fritata, Fresh Fruit Display, Assorted Bagels with Cream Cheese, Pitchers of Orange Juice and Apple Juice. Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas  
\$16.95

## Garden Continental

An Assortment of Fresh Baked Muffins, Donuts, Pastries, and Bagels with Cream Cheese, Jams and Fresh Sliced Fruit Display, Pitchers of Orange Juice and Apple Juice. Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas  
\$17.95

## Grab N' Go

Breakfast Biscuit or English Muffin Sandwiches, choice of Sausage, Bacon, Ham, or assortment, Granola Bars, Whole Fresh Fruit, Assorted Bagels with Cream Cheese Assorted Low Fat Yogurt and a Variety of Cereals, Pitchers of Orange Juice and Apple Juice. Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas  
\$18.95

## American

All the morning essentials consisting of Scrambled Eggs, Bacon Strips, Sausage Links, Potatoes O'Brien, Breakfast Breads with Butter, Muffins, Pastries, Bagels with Cream Cheese and Jams, Low Fat Yogurt, Assorted Cereals, Cold Milk and a Fresh-Sliced Fruit Display, Pitchers of Orange Juice and Apple Juice. Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas  
\$21.95

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# Breakfast Buffets

## Sunrise

The morning essentials consisting of Scrambled Eggs, Bacon Strips, Sausage Links, Potatoes O'Brien, Assorted Sliced Fruit Display, Breakfast Breads with Butter, Pastries, Bagels with Cream Cheese and Assorted Jams. Choice of Pancakes or French Toast with Warm Syrup. Pitchers of Orange Juice and Apple Juice. Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas  
\$20.95

## Monument

Make it a Monumental start to the day with Scrambled Eggs, Bacon Strips, Sausage Links, Potatoes O'Brien, Fresh Donuts and Pastries, Bagels and Cream Cheese, Low Fat Yogurts, Assorted Cereals, Biscuits and Homemade Gravy, Silver Dollar Pancakes and Warm Syrup, and a Fresh Sliced Fruit Display, Pitchers of Orange Juice and Apple Juice. Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas  
\$27.95



### ASSORTED JUICES

Carafes of Cranberry, Tomato or Grapefruit Juices are also available for \$16 per carafe.  
Individual Bottled Juices are available for \$3 per bottle.

## A la Carte/Enhancements

Assorted Breakfast Pastries, Muffins and Donuts	\$34	dozen
Assorted Bagels with Cream Cheese and James	\$34	dozen
Fresh Seasonal Fruit Display	\$4.50	person
Assorted Fruit Yogurt: Regular and Low Fat	\$3	each
Assorted Cereals	\$4	person
Hearty Oatmeal w/Assorted Toppings	\$4	person
Breakfast Biscuit Sandwiches	\$4	person
Hearty Oatmeal w/ Assorted Toppings	\$4	person
Fresh Baked Cinnamon Rolls	\$4	person
Scrambled Eggs	\$3	person
Sausage or Bacon	\$3	person
French Toast or Pancakes	\$3	person
Assorted Soft Drinks	\$3	person
Hot Chocolate	\$4	person
Milk: Whole, 2% or Skim 1/2 pints	\$3	consumption
1/2 Day Hot Beverage Station (Regular, Decaf, Hot Tea)	\$55	1/2 day
All Day Hot Beverage Station (Regular, Decaf, Hot Tea)	\$105	day

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# Brunch

Start with our Basic Brunch menu and create your own Brunch according to the taste of you and your guests!

## Brunch Enhancements

Add one of the following to your brunch

Omelet Station, with Chef Attendant  
\$6.95pp

Mimosa or Bloody Mary Bar, with Bartender  
\$9.95pp  
(Available for guests 21 and over, 2 Hour Maximum)

Carving Station, with Chef Attendant (serves approx 30)

Tenderloin of Beef  
\$350  
\*

Prime Rib  
\$300  
\*

Baked Ham  
\$150  
\*

Roasted Turkey Breast  
\$150  
\*

Smoked Salmon Display with Red Onion, Capers, Olives, Greens and served with Bagels and Cream Cheese

\$50 a Pound  
\*

Fried Chicken  
\$4.95

### Classic Brunch

\$24.95 pp

Select Two Items from Menu I and One Item from Menu II

### All American Brunch

\$26.95 pp

Select two Items from Menu I, Two Items from Menu II and One Item from Menu III.

### Monument Brunch

\$28.95 pp

Select Two Items from menus I,II and III

#### All Brunches are Served with:

Scrambled Eggs  
Crispy Bacon  
Sausage Links  
Fried Potatoes' O'Brian  
Assorted Juices  
Regular and Decaffeinated Coffee  
Assorted Hot Teas

#### Menu I

Variety of Donuts, Danish and Pastries

Croissants with Assorted Spreads

Whole Wheat, Rye and White Toast with Spreads

English Muffins and Bagels with Assorted Spreads

#### Menu II

Fresh Sliced Fruit

Assorted Yogurts

Assorted Cereals with Milk

French Toast with Warm Syrup

Silver Dollar Pancakes with Butter and Warm Syrup

#### Menu III

Biscuits and Gravy

Quiche

Traditional Eggs Benedict

Waffles with Apple Cinnamon, Strawberry and Whipped Cream Toppings

Minimum 10 guests for all buffets

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# Take a Break

## The Soda Shop

Assorted Bottle Pops and a variety of bite size candies  
\$10.95 pp

## Formage et Fruit

Assortment of artisanal cheeses with gourmet crackers and crustini with seasonal fruits and spreads  
\$13.95

## Fitness Break

Sliced Fresh Fruit Kabobs with a Honey Yogurt Sauce, Fresh Vegetable Display with Dip, Assorted Granola Bars and Chex Mix  
\$12.95 pp

## Build your own

### Granola yogurt Bar

Assorted dried and fresh fruits served with Vanilla yogurt and Granola  
\$15.95 pp

## Sweet Tooth

Delicious Freshly Baked Chocolate Chip Cookies (Or Variety), Double Chocolate Brownies, Chocolate Covered Strawberries and Assorted Milk.  
\$10.95 pp

## Chip off the Old Block

Fresh Cooked Kettle Potato Chips with French Onion Dip, Tri-Colored Tortilla Chips with Salsa, Guacamole and Nacho Cheese and Pretzels with Ranch Dip.  
\$12.95 pp

## Mediterranean

Fresh made Hummus with Pita Chips and a assortment of Olives, Cheese, Roasted red Peppers, Artichoke Hearts, and Cured Meat  
\$15.95 pp

## Ball Park Special

Freshly Popped Popcorn, Warm Soft Pretzels with Mustard and Nacho Cheese Sauce, Tortilla Chips, Assorted Candy Bars, Cracker Jacks and Peanuts  
\$14.95 pp

## A La Carte Break Items

Fresh baked Chocolate Chip, Oatmeal Raisin, Peanut Butter and White Chocolate Macadamia Nut.	\$30	dozen
Lemon Bars	\$35	dozen
Fresh Baked Chocolate Brownies	\$30	dozen
Freshly Popped Popcorn	\$3	person
Individual bags of Assorted Potato Chips or Pretzels	\$3	bag
Pretzels or Potato Chips with French Onion or Ranch Dip	\$4	per person
Chex Mix	\$3	person
Tri-Colored Tortilla Chips with Garden Salsa and Guacamole	\$5	person
Domestic Cheese Display with Gourmet Crackers	\$5	person
Granola Bars	\$2.50	each
Fresh Fruit Display	\$4.50	person
Assorted Candy Bars	\$2.50	each
Warm, Soft Pretzels with Cheese Sauce and Mustard	\$5	each
Assorted Soft Drinks, Bottled Juices or Bottled Water	\$3	each
Red Bull Energy Drink, Regular or Sugar Free	\$5	each
100% Columbian Coffee, Decaffeinated Coffee and Hot Teas	\$55/105	1/2 Day/All Day

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# Boxed Lunches

Choose The Eco-Friendly option and unbox your boxed lunch for a \$1 less

Choose 2 options for your lunch. Each additional option will be a \$1 extra per person



Served with Pasta Salad, Potato Chips, Pickle Spear, Bottle Water  
Fresh Baked Cookie  
\$19.95

### Italian Sub

Pepperoni, Ham, Banana Peppers, Lettuce, Tomato, Black Olives and Provolone Cheese topped with Italian Dressing and served on a Hoagie Bun

### Turkey Club

Made with Bacon, Ham and Turkey, Lettuce, Tomato, Chipotle Mayonnaise, served on Whole Wheat Bread

### Chicken Caesar Salad Wrap

Sliced Whole Chicken Breast, Romaine Lettuce Tossed in Caesar Dressing and Grated Parmesan all Rolled in a Sun-Dried Tomato Tortilla Wrap

### Roast Beef and Provolone Sub

with Horseradish Mayonnaise, Lettuce, Tomato and Onion on a Sub Bun

### Buffalo Chicken Wrap

Grilled Chicken Tossed in Buffalo Sauce Wrapped in Tortilla with Shredded Lettuce, Cheese, Diced Tomatoes and Ranch Dressing

### Corned Beef

Corned Beef, Cole Slaw and Chipotle Mayonnaise served on Rye Bread (Served Cold)

### Ham Swiss Sub

Thick sliced Ham and Swiss Cheese layered with Lettuce, Tomato, Onion and Mayonnaise served on a Sub Bun

### Chicken or Tuna Salad

Freshly made Tuna or Chicken Salad served on a Croissant with Lettuce and Tomato

### Vegetarian Wrap

Sautéed and Seasoned Squash, Peppers, Mushrooms and Zucchini in a Spinach Tortilla Wrap with Shredded Lettuce, Diced Tomatoes and Ranch Dressing

*Minimum 10 guests for all buffets*

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Choose 2 options for your lunch. Each additional option will be a \$1 extra per person

Add Soup \$2  
 Add Salad \$3  
 Add Chocolate Cake  
 Or  
 Carrot Cake \$4



# Plated Sandwiches

Served with your choice of side  
 Potato Chips, Cottage Cheese, Cole Slaw or Fresh Fruit Cup  
 Brownie for Dessert  
 Columbian Coffee, Decaffeinated Coffee and Iced Tea

## Grilled Chicken Caesar Salad Wrap

Grilled Chicken Strips, Romaine Lettuce and Caesar Dressing, with Croutons and Sprinkled with Parmesan Cheese Wrapped in a Spinach Tortilla  
 \$18.95

## Classic Turkey Club

Sliced Turkey, and Ham Piled High with Lettuce, Tomato, Swiss and Cheddar Cheese, Sliced Bacon Strips, and Chipotle Mayonnaise.  
 Served on Wheat  
 \$18.95

## Tuna or Chicken Salad

Freshly made Tuna or Chicken Salad served on a Croissant and Garnished with lettuce, tomato and onion.  
 \$18.95

## Grilled Barbecue or Sesame Chicken Sandwich

A Seasoned Boneless Breast of Chicken Marinated in BBQ sauce or Sesame Glaze and Flame Grilled.  
 Topped with Sautéed Peppers and Red Onion.  
 Garnished with Lettuce, and Tomato and  
 Served on an Rustic Roll  
 \$18.95

## Pulled Pork Sandwich

Slow Cooked Succulent Shredded Pork Covered in our Sweet Baby Ray's Tangy BBQ Sauce Served on an Rustic Roll  
 \$18.95

## Black Angus Beef Cheeseburger

8 oz. Seasoned Ground Chuck Burger  
 Topped with Cheddar Cheese, Lettuce, Tomato, Red Onion and served on and Rustic Roll.  
 \$18.95

# Savory Salad Entrées

Served with Silver Dollar Rolls with Butter and Brownie for Dessert  
Columbian Coffee, Decaffeinated Coffee and Iced Tea

Choose 2 options  
for your lunch.  
Each additional  
option will be a \$1  
extra per person

Add Soup \$2  
Add Chocolate  
Cake  
Or  
Carrot Cake  
\$4



## Chicken Caesar

Grilled, Marinated Chicken Breast  
Tossed with Crisp Romaine Lettuce in  
our Special Caesar Dressing with  
Croutons and sprinkled with Parmesan  
Cheese  
\$20.95

## Cobb Salad

Breaded or Grilled Chicken Strips,  
Chopped Hardboiled Egg, Bleu Cheese,  
Sliced Tomatoes, Red Onion, Green  
Peppers, Bacon and Blend of Cheddar  
and Monterrey Jack Cheeses on a Bed of  
Fresh Greens  
\$20.95

## Classic Chef Salad

A Familiar Blend of Fresh Vegetables,  
Julienne Ham and Turkey, a Blend of  
Cheddar and Monterrey Jack Cheeses  
with Chopped Hardboiled Egg on a Bed  
of Fresh Greens  
\$20.95

## Fiesta Taco Salad

Choice of Grilled Chicken Strips,  
or Savory Seasoned Taco Beef, on a Col-  
orful Blend of Peppers, Onions and  
Diced Tomato, over a bed of Fresh  
Greens. Garnished with Blended  
Cheeses, Sour Cream, Guacamole, and a  
side of Garden Salsa  
\$20.95

## Chinese Cashew Salad

Marinated Grilled Chicken Strips, Tossed  
with Toasted Cashews,  
Mandarin Orange Segments in our  
House Specialty Peanut Dressing  
\$20.95



## Asian Salmon Salad

Grilled Salmon Steak with Oriental  
Slaw Garnish, Served atop Fresh  
Romaine Tossed in our Garlic Soy Sauce,  
Accented with Wedges of Red Garden  
Tomato  
\$24.95

*Minimum 10 guests for all buffets*

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Choose 2 options for your lunch. Each additional option will be a \$1 extra per person

Add Soup \$2  
Add Chocolate Cake  
Or  
Carrot Cake  
\$4



# Plated Lunch Entrées

Served with Warm, Silver Dollar Rolls and Butter and your choice of Salad for the entire party: Mixed Green, Spring Mix or Caesar  
Columbian Coffee, Decaffeinated Coffee and Iced Tea

## Blackened Chicken Fettuccini Alfredo

Fettuccini Noodles tossed in a Parmesan Garlic Alfredo Sauce, topped with sliced Boneless Chicken Breast blackened with our Cajun Seasonings  
Garlic Bread is substituted for the rolls in this entrée.  
\$22.95

## Sesame Chicken

Whole Boneless Breast of Chicken marinated in Sesame and Grilled to Perfection, served with a Steamed Vegetable Medley and Roasted Red Potatoes  
\$22.95

## Balsamic Glazed Rib Eye

Balsamic Glazed Flat Iron Steak accompanied by Steamed Broccoli and Garlic Mashed Potatoes  
\$28.95

## Herb Seared Salmon Filet

Seared Herb Crusted Filet of Salmon topped with aromatic Lemon Buerre Blanc Sauce, served with Asparagus and Rice Pilaf  
\$26.95

## Roulade of Chicken

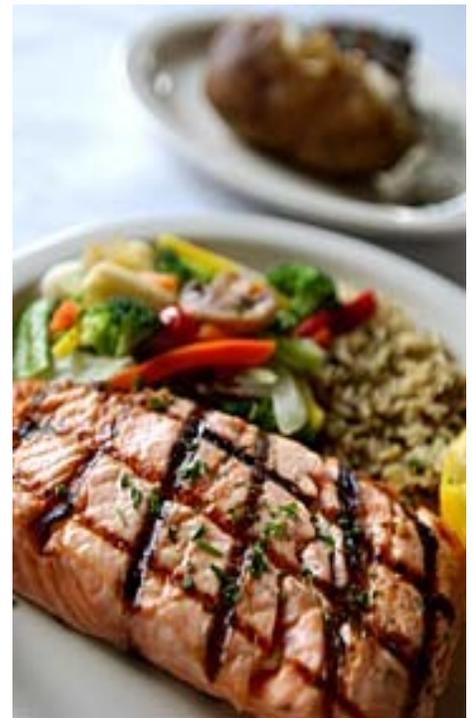
Spinach and Artichoke Hearts rolled into a tender Boneless Breast of Chicken, served With Haricot Verts and Roasted Pepper Risotto  
\$27.95

## Filet of Beef

Broiled 6 oz. Tenderloin of Beef in a Merlot Demi-Glace Sauce, served with Grilled Onion, Sautéed Mushroom Caps and Garlic Mashed Potatoes  
\$30.95

## Grilled Vegetable Tortellini

Tri color Cheese Tortellini tossed with Grilled Vegetables and a white wine pesto sauce  
\$20.95



# Themed Lunch Buffets

Served with Columbian Coffee, Decaffeinated Coffee and Iced Tea

## Garden Inn Executive Deli

Assorted Breads and Selection of Roast Beef, Ham, Turkey and  
 Corned Beef Platters of Swiss and Cheddar Cheeses,  
 and Garnishes Including Lettuce, Tomato, Onions, and Pickle Spears  
 Served with Pasta Salad, and Potato Chips.  
 Fresh Baked Cookies for Dessert.  
 \$20.95



## Milan Experience Deli

Assorted Breads including Hearty Italian Hoagie Bread, and a  
 Selection of Pastrami, Salami, and Turkey, Italian Meatballs in Marinara  
 Sauce Platters of Provolone and Swiss Cheeses, and Garnishes Including  
 Lettuce, Tomato, Onions, Black Olives, and Green Peppers  
 Served with Caprese Salad of Fresh Mozzarella, Plum Tomatoes  
 and Fresh Basil, Rotini Pasta Salad  
 and Mini Assorted Cheesecakes for Dessert.  
 \$26.95



## Soup, Salad and Sandwich

Please Choose **Two** Soup Selections

**Soup:** Chicken Noodle, Baked Potato, Vegetable, Beef Vegetable,  
 Tomato Florentine, Indiana Corn Chowder, Broccoli and Cheese,  
 Vegetarian Black Bean and Chili.

Please Choose **Two** Sandwiches:

**Sandwich:** Turkey and Ham Club, Chicken Caesar Wrap, Italian Sub,  
 Chicken or Tuna Salad on Wheat, Roast Beef and Swiss, Vegetable Wrap, Buffalo Wrap, or  
 Corned Beef Sandwich

*\*Add \$1 per person if you would like to select Chicken Bruschetta sandwich option.*

Please Choose **One** Salad:

**Salad:** Garden Salad, Caesar Salad, Spring Mix Salad, Pasta Salad or Cole Slaw

Buffet also includes assorted crackers, potato chips and assorted  
 Cookies and Brownies for Dessert  
 \$23.95

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 charge and applicable taxes.*

# Themed Lunch Buffets

Served with Columbian Coffee, Decaffeinated Coffee and Iced Tea

## Pizza and Breadstick

Assorted Selection of Pepperoni, Sausage, Vegetable and Cheese Pizzas served with warm breadsticks and spicy cheese sauce or dipping. Also served with your choice of Garden or Caesar Salad and assorted mini-cheesecakes for dessert

\$22.95

## Fourth of July

All Beef Hot Dogs, Hamburgers and Tender Pulled Pork Barbecue with all the Fixings. Swiss and Cheddar Cheese, Lettuce Leaf, Sliced Red Tomato, Onions and Pickle Spears.

Brown Sugar Baked Beans, Potato Chips, Cole Slaw, and Potato Salad. Apple Pie for Dessert. (add Bacon \$3)

\$25.95

## Mexican Fiesta

Seasoned Ground Beef, Chicken Fajita Meat Served with Fresh Flour Tortillas and Tri Colored Chips, Grated Cheddar and Monterrey Jack Cheeses, Diced Tomato, Diced Onion,

Jalapeño Peppers, Seasoned Rice, Refried Beans, Salsa, Guacamole, and Sour Cream. Cinnamon Crisps for Dessert (add or sub shrimp or fish for an additional charge)\$2

\$25.95

## Little Italy

Tortellini, Fettuccini, Alfredo Sauce, Marinara Sauce, Choose 2,(Italian Meatballs, Italian Sausage or Chicken Parmesan.) Roasted Mediterranean Vegetables, Caesar Salad and Garlic Breadsticks.(Sub country rigatoni for tortellini)\$4

Assorted Mini Cheese Cakes for Dessert

\$25.95

## Down Home Country

Hoosier Style Meatloaf and Chicken & Dumplings served with green beans and Mashed Potatoes and Brown Gravy.

Served with Tossed Salad and warm rolls and butter. Carrot Cake for Dessert.

\$28.95

## Oriental

Sesame Chicken, Kung Pao Shrimp, Pineapple curry rice, stir fried vegetables, Lo mien Noodles, egg rolls Asian Coleslaw served with

fortune cookies

\$29.95

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# Themed Lunch Buffets

Served with Coffee, Decaffeinated Coffee and Iced Tea

## Fletcher Trust

Garden Salad with a Selection of Two Dressing Options, Seasonal Fresh Fruit Display, Grilled Salmon and Roasted Tomato Relish, Sliced Roast Beef with Horseradish Sauce, Rice Pilaf, Garlic Mashed Potatoes, and Roasted Vegetable Medley, Served with Silver Dollar Rolls and Butter

Decadent Chocolate Cake for Dessert

\$33.95



## Build Your Own Lunch

### Choose Two Entrées:

Sliced Roast Beef, Sliced Turkey, Seasoned Grilled Chicken Breast, Fried Chicken, Pulled Pork, Baked Pork Loin, Grilled Salmon, Fried Cod or Vegetable Alfredo.

### Choose One Salad:

Caesar, Garden, Spring Mix, Cole Slaw or Potato Salad.

### Choose One Vegetable:

Green Beans, Buttery Golden Corn, Vegetable Medley, Glazed Baby Carrots, Steamed Broccoli, Steam Cauliflower (add cheese sauce for .50 pp)

### Choose One Starch:

Buttery or Garlic Mashed Potatoes, Roasted Red Potatoes, Shredded Cheesy Potatoes, Roasted Red Pepper Risotto, Pasta in a light cream sauce.

(Add \$1.00 pp for two starch selections)

### Choose One Bread:

Assorted Rolls, Garlic Bread or Corn Bread

### Choose One Dessert:

Chocolate Cake, Carrot Cake or an Assortment of Cookies and Brownies.

\$29.95

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# Hors D'Oeuvres

## Cold Hors D'Oeuvres

• Vegetable Crudités Display	\$3	per person
• Assorted Cheese and Cracker Display	\$5	per person
• Fresh Fruit Display	\$4.50	per person
• Finger Sandwiches	\$3	per person
• Bruschetta with Goat Cheese and Fresh Basil	\$3	per person
• Fresh Salsa and Guacamole with Tortilla Chips	\$5	per person
• Antipasto Tray with Crackers	\$5	per person
• Beef Tenderloin Crostini	\$3	per person
• Asparagus Wrapped in Prosciutto	\$3.50	per person
• Shrimp Cocktail	\$4	per person
• Mini Cheesecakes	\$3	per person
• Tuna Tatare	\$5	per person

## Hot Hors D'Oeuvres

• Mini Beef Wellingtons	\$4	per person
• Italian Sausage Mushroom Caps	\$3.25	per person
• Spanakopita	\$3	per person
• Mini Crab Cakes	\$4	per person
• Scallops Wrapped in Bacon	\$4	per person
• Petite Quiche	\$2.75	per person
• Beef Satay	\$3	per person
• Chicken Brochette	\$3	per person
• Vegetable Spring Rolls	\$2.75	per person
• Franks in a Blanket	\$2.50	per person
• Meatballs in Brown Gravy Sauce	\$2.50	per person
• Hot or BBQ Wings	\$3	per person
• Chicken Tenders with Honey Mustard, Ketchup, Ranch and BBQ Sauce	\$3.50	per person



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# Reception Packages

Refreshed for one (1) hour and available for two (2) hours

**Upscale Cocktail Reception**

Cocktails/Beer/Wine, Bruschetta, Shrimp Cocktail, Mini Egg Rolls, Meatballs, Vegetable Crudité, Cheese and Fresh Fruit Displays with Chocolate Covered Strawberries and Mini Cheese Cakes for Dessert!

\$36.95 per person  
(2 Hours Maximum)

**Cocktail Reception**

Domestic Beer/House Wine Meatballs, Gourmet Cheese and Crackers, Vegetable Crudité and Fresh Fruit Displays with Mini Cheese Cakes for Dessert!

\$30.95 per person  
(2 Hours Maximum)

Refreshed for one and one-half (1½) hours and available for three (3) hours

**Cocktail Reception**

Domestic Beer/House Wine Meatballs, Gourmet Cheese and Crackers, Vegetable Crudité and Fresh Fruit Displays with Mini Cheese Cakes for Dessert!

\$38.95 per person  
(3 Hours Maximum)

**Upscale Cocktail Reception**

Cocktails/Beer/Wine, Bruschetta, Shrimp Cocktail, Mini Egg Rolls, Meatballs, Vegetable Crudité, Cheese Display and Fresh Fruit Displays with Chocolate Covered Strawberries and Mini Cheese Cakes for Dessert!

\$42.95 per person  
(3 Hours Maximum)

Time may be extended for an additional \$6 per person, per hour.

*Minimum 10 guests for all buffets  
If guest count is below 10 guests, please add \$3 per person.  
All food and beverage prices are subject to change without notice. Prices are subject to a 22% service charge and applicable taxes.*

# Reception Packages

Refreshed for one (1) hour and available for two (2) hours

<b>Package A:</b>	Two Hot Items & Three Cold Items	\$21.95
<b>Package B:</b>	Three Hot Items & Four Cold Items	\$23.95
<b>Package C:</b>	Four Hot Items & Five Cold Items	\$25.95

- Hot Items**
- Mini Beef Wellingtons
  - Italian Sausage Mushroom Caps
  - Spanakopita
  - Mini Crab Cakes
  - Bacon Wrapped Scallops
  - Petite Quiche
  - Beef Satay
  - Chicken Brochette
  - Vegetable Spring Rolls
  - Franks in a Blanket
  - Meatballs in Brown Gravy
  - Hot or BBQ Wings
  - Chicken Tenders
  - Coconut Fried Shrimp
  - Bread Pudding

- Cold Items**
- Vegetable Crudités with Dip
  - Cheese and Cracker Display
  - Fresh Fruit Display
  - Finger Sandwiches
  - Chips with Fresh Salsa and Guacamole
  - Bruschetta with Goat Cheese
  - Antipasto Tray with Crackers
  - Beef Tenderloin Crostini
  - Asparagus Wrapped in Prosciutto
  - Mini Cheesecakes



For an additional \$3 per person add Shrimp on Ice with Cocktail Sauce

For an additional \$5 per person add Roasted Turkey or Ham Carving Station

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# Plated Dinner Entrées

Entrées include Seasonal Vegetables, Silver Dollar Rolls and Butter, and your choice of salad for the entire party: Mixed Green, Spring Mix or Caesar  
Columbian Coffee, Decaffeinated Coffee and Iced Tea included

## Grilled Shrimp Skewers

Served a Bed of Rice Pilaf  
\$33.95

## Pork Medallions

In a Balsamic Honey Glaze and Roasted Red  
Pepper Risotto  
\$33.95

## Broiled Mahi Mahi

With our citrus Beurre Blanc Sauce and  
Herbed Red Potatoes  
\$36.95

## Rib Eye Steak

Seasoned 12 oz. Steak Paired with Our Classic Mashed Potatoes and Gravy  
\$38.95

## Filet of Beef

8 oz. of Tender Beef in a Demi Sauce, Perfectly Seasoned and Grilled. Served with a Twice  
Baked Potato  
\$41.95

## DUETS

## Filet of Salmon and Breast of Chicken

Both Grilled and Served with a Lemon Beurre Blanc, Rice Pilaf  
\$40.95

## Petit Filet and Shrimp Skewer

Buttery and Lush with Garlic paired with a Creamy Mushroom Risotto  
\$45.95

## Lobster Tail and New York Strip Steak

Served with Clarified Butter and Smoked Gouda Mashed Potatoes  
\$53.95



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# Themed Dinner Buffets

Served with Columbian Coffee, Decaffeinated Coffee and Iced Tea

## Tailgate Party

Hamburgers, Buffalo Chicken Wings and Bratwurst with all the Fixings: Assorted Sliced Cheeses, Lettuce Leaf, Sliced Red Tomato, Onions and Pickle Spears. Brown Sugar Baked Beans, Cole Slaw and Potato Salad, and Carmel Apple Pie  
\$32.95

## Cozumel

Steak Carne Asada, and Grilled Pork Carnitas Served with Fresh Flour and Corn Tortillas, Grated Cheddar and Monterrey Jack Cheeses, Diced Tomato, Diced Onion, Jalapeno Peppers, Cilantro Lime Rice, Black Beans, Roasted Corn Salsa, Guacamole and Sour Cream , Homeade crème Carmel  
\$32.95

## Tuscany Countryside

Baked Chicken Marsala, Italian Meatballs, Spinach and Cheese Ravioli and Penne Pasta served with a choice two Sauces: Marinara, Alfredo or White Clam Sauce. Vegetables Aglio e Olio and Crusty Italian Bread with a Garlic Butter Spread. Antipasto Salad Display includes Fresh Mozzarella, Black Olives, Marinated Roasted Red Peppers, Pepperoncinis and Artichoke Hearts. Tiramisu Trifle  
\$35.95

## Circle City

Garden Salad with a selection of two dressing options, Seasonal Fresh Fruit Display, Baked Chicken Riviera, Sliced Prime Rib with Horseradish Sauce, Rice Pilaf, Garlic Mashed Potatoes and Roasted Vegetable Medley. Served with Silver Dollar Rolls and Butter. Warm Indiana Sweet Cream Pie  
\$40.95

## Southern Backyard Barbecue

Hand Battered and Fried Chicken Pieces and BBQ Baby Back Rib Slabs, Cornmeal Breaded Catfish, Brown Sugar Baked Beans, Buttery Mashed Potatoes, Corn on the Cob, Cole Slaw, Potato Salad and Fresh Biscuits with Jam and Butter.  
Homemade Sweet Potato Pie w/whip cream  
\$41.95

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# Themed Dinner Buffets

Served with Columbian Coffee, Decaffeinated Coffee and Iced Tea

## Build Your Own Dinner

### Choose Two Entrées:

Roast Beef, Sliced Turkey, Roulade of Chicken Breast, Fried Chicken, Baked Pork Loin,  
Grilled Salmon or Vegetable Alfredo  
Add Filet of Beef or Prime Rib for an additional \$4 per person  
Mushroom Stuffed Pork loin additional \$2 per person  
Andouille stuffed Turkey additional \$2 per person

### Choose One Salad:

Caesar, Garden, Spring Mix or Caprese

### Choose One Vegetable:

Haricot Verts, Roasted Vegetable Medley, Glazed Baby Carrots, Steamed Broccoli or  
Steamed Cauliflower  
Add Cheese Sauce for an additional 50¢ per person

### Choose One Starch:

Buttery or Garlic Mashed Potatoes, Twice Baked Potatoes, Shredded Cheesy Potatoes,  
Roasted Red Pepper Risotto, Pasta in a Light White Cream Sauce, Spicy sausage Rigatoni  
Add \$1.00 per person for two selections

### Choose One Bread:

Assorted Rolls, Garlic Bread or Corn Bread

### Choose One Dessert:

Chocolate Cake, Cheese Cake, Carrot Cake, Bread Pudding or Assortment of Cookies and  
Brownies

\$42.95

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# Chef Stations

Chef Stations are an accompaniment to an entrée or buffet; they do not act solely as a meal.

## Stir Fry Station

Sautéed Cuts of Pork, Chicken and Beef  
 Bok Choy, Carrots, Peppers, Mushrooms, Water Chestnuts, Sprouts, Celery and Cashews  
 Asian Noodles and Fried Rice  
 Ginger Teriyaki, Hoi Sin Barbecue and Sweet and Sour Sauces  
 \$12.50

## Fajita Station

Seasoned Carne Asada and Chicken  
 Cilantro Rice and Refried Beans, Grated Cheddar and Jack Cheese, Shredded Lettuce,  
 Diced Tomatoes, Peppers and Onions and Jalapeño Peppers  
 Guacamole, Garden Salsa and Sour Cream  
 \$12.50

## Pasta Station

Penne, Fettuccini and Cheese Tortellini  
 Grilled Chicken and Baby Shrimp. Sliced Mushrooms, Peppers, Onions, Black Olives and  
 Capers  
 Classic Marinara, Creamy Alfredo and White Clam Sauces  
 Grated Fresh Parmesan  
 \$12.50

## Gourmet Coffee Station

100% Columbian Coffee, Decaffeinated Coffee, Hot Teas and Hot Chocolates  
 Assortment of Flavored and Chocolate Syrups  
 Peppermint Sticks, Whipped Cream, Cinnamon,  
 Orange Peel and Chocolate Shavings  
 Biscotti and Coffee Cake  
 \$12.50

## Carving Stations

All Carving Stations include Silver Dollar Rolls and Condiments  
 Serve approximately 30 people

Turkey Breast	\$200
Tenderloin of Beef	\$350
Baked Ham	\$200

All

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# Dessert

Please add \$5.95 per person for your selected Dessert to your Lunch or Dinner Entrée Selection

## **Bread Pudding**

Topped with our Amaretto Sauce and Whipped Cream

## **Carrot Cake**

Zesty and Iced with Whipped Vanilla Cream Cheese

## **Fresh Fruit Cup with Whipped Vanilla Cream Cheese**

Seasonal Sliced Fruit topped with Whipped Vanilla Cream Cheese

## **Cheesecake**

Your choice of Chocolate, Raspberry, Strawberry or Turtle Style with Chocolate, Carmel and Nuts

## **Dutch Apple Pie**

Warm Traditional Apple Pie with Crumb Crust

## **Decadent Chocolate Cake**

Three Layers of Chocolate and Rich Icing

## **Cabernat**

Poached Pear with Mango Cream

### **DESSERT STATIONS**

#### **Chef's Sweet Selections**

A Tiered Display of Chef's Delectable Cakes and Pies, including Petit Fours and Mini Cheese Cakes

\$12.95

#### **Bananas Foster Station**

Bananas Sautéed in Butter and Brown Sugar, Flambéed in Meyer's Dark Rum and Served over Premium Vanilla Bean Ice Cream

With Uniformed Chef

\$9.95

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# Beverage Service

All prices are per person unless otherwise listed.  
 A Bartender Fee of \$50 per bartender will be added  
 The fee will be waived if \$350 minimum is met, per bar.

CASH		HOSTED	
House Brand	\$5.00	House Brand	\$5.00
Call Brand	\$6.00	Call Brand	\$6.00
Premium Brand	\$7.00	Premium Brand	\$7.00
Cordials and Cognacs	\$7.00	Cordials and Cognacs	\$7.00
Specialty Beers	\$5.00	Specialty Beers	\$5.00
Domestic Beer	\$4.00	Domestic Beer	\$4.00
House Wine Glass	\$6.00	House Wine Glass	\$6.00
Select Wine Glass	\$9.00	Soft Drinks	\$3.00
Soft Drinks	\$3.00	Bottled Water	\$3.00
Bottled Water	\$3.00		

HOSTED BEVERAGE PACKAGE	HOUSE	CALL	PREMIUM
Full Hosted Bar—1 Hour	\$16	\$18	\$21
Full Hosted Bar—1½ Hours	\$18	\$20	\$23
Full Hosted Bar—2 Hours	\$21	\$23	\$25
Full Hosted Bar—3 Hours	\$23	\$25	\$29
Full Hosted Bar—4 Hours	\$25	\$27	\$31
Domestic Beer & House Wine—1 Hour	\$16		
Domestic Beer & House Wine—2 Hours	\$18		
Domestic Beer & House Wine—3 Hours	\$23		
Each Additional Hour	\$5	\$6	\$7

Hosted Beverage Package Must Be Purchased with Food

	HOUSE	CALL	PREMIUM
<b>Vodka:</b>	Smirnoff	Absolute	Grey Goose
<b>Gin:</b>	Seagrams	Tanqueray	Bombay Sapphire
<b>Rum:</b>	Cruzan	Captain Morgan	Captain Morgan Private Stock
<b>Tequila:</b>	Jose Cuervo	Jose Cuervo	Cazadores
<b>Whiskey:</b>	Jim Beam	Jack Daniels	Makers Mark

All banquet bars include choice of:

- Three Domestic Beer Selections
- One Import/Premium Beer Selection
- One Non-Alcoholic Beer



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# Audio / Visual

LCD Projector (In House)	\$100
LCD Projector (Outsourced)	\$250
Bring Your Own Projector Package	\$25
32" Screen Television with DVD or VCR	\$80
2 Speakers, 4-Channel Mixer and Wired Microphone	\$150
Standing Podium with Microphone	\$75
Conference Speaker Phone	\$75
Flip Chart with 4 Colored Markers	\$25
Dry Erase White Board with 4 Colored Markers	\$15
Power Strips	\$5 per strip
Wireless Internet	Complimentary
Dance Floor	\$450

*Rental rates are per day.*

*If additional audio/visual rentals are needed, which require rental through a*



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# General Information

## EVENT ROOM ASSIGNMENT AND RENTAL

Event rooms are assigned in accordance with anticipated attendance and set-up agreements. Revisions in attendance and/or set-up requirements may necessitate reassignment to a more suitable function room. Our schedule of room rental fees is contingent upon factors pertaining to total food and beverage purchased.

## BEVERAGE SERVICE

The Hotel is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Indiana State Liquor Commission's regulations. Therefore, in compliance with state law, all liquor, wine and beer must be supplied and served by the Hotel.

## MENU SELECTION

All food and beverage items served at the Hotel must be supplied by the Hotel. The enclosed menus for your consideration are sample-suggested menus. We welcome the opportunity to design a menu to suit your particular needs. Pricing is listed per person, unless otherwise noted. Menu prices, taxes and service charges are subject to change without prior notification.

## GUARANTEES

To insure a smooth event, it is important that we receive confirmed attendance by 2:00pm three (3) business days in advance of the event or the expected attendance will become the final guarantee and is not subject to reduction. Charges will be based upon your guaranteed attendance or the actual attendance, whichever is greater.

## SERVICE CHARGE AND TAXES

Meeting room and audio-visual rentals are subject to state tax (currently 7%) and a service charge of 22%. Food and beverage charges are subject to state tax and food and beverage tax (total 9%) and service charge of 22%. If your organization is exempt from Indiana state tax, please provide your Sales Manager and/or Catering Sales Manager with your tax exempt form.

## DECORATIONS

Arrangements for floral centerpieces, specialty linen, and theme props may be made through your Banquet Manager, or the Food and Beverage Director. All decorations must be approved prior to the event. No signs, posters, or printed materials may be pinned, taped or affixed in any way to doors, walls or ceilings in function rooms. Our Hotel Banquet Staff is available to professionally hang banners; a \$25 per banner fee will apply.

## SECURITY

The Hotel does not assume liability or responsibility for damage or loss of personal property left in any event room prior, during or after an event. The hotel may require a Security Officer for certain events. Only Hotel approved security companies may be used. Upon request, a Hold Harmless Agreement and Certificate of Insurance may be required to be on file with your Banquet Manager, to be received no later than seven (7) days in advance of your event.

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