



*Bar / Bat Mitzvah  
Package*

*Have a Splash at your Bash with us at  
the Caribbean Cove Hotel & Conference  
Center*

*Caribbean Cove Hotel  
& Conference Center*



## *Bat and Bar Mitzvah Venue*

Our staff at the Caribbean Cove Hotel & Conference Center in Indianapolis, Indiana, works diligently to ensure that your vision for this special day becomes a reality.

From the moment your family and friends walk through our doors, to the moment they leave, they are treated to exquisite hors d'oeuvres, a three-course meal, delectable desserts, and the highest level of service.

For parties up to 400 guests, the Monte Carlo Ballroom offers a luxurious space with 14-foot ceilings, crystal chandeliers and a dance floor. For a more intimate gathering, the Grimaldi Room provides seating for up to 160 guests.

### **Full-Service Bat and Bar Mitzvah Packages**

Allow our expert catering professionals to create the perfect memories for your upcoming Bat or Bar Mitzvah celebration in style.

### **Hotel Packages Include:**

- Banquet Hall from 5pm to 1am
- Visual projector with 10' screen
- Floor-length white table linens
- Soda and sundae bars for young adults
- Complimentary overnight stay for the immediate family
- Complimentary breakfast for the immediate family
- Special \$89 overnight rates for your guests

# *Bar/Bat Mitzvah Packages*

## **HORS D'OEUVRES**

(select three)

- Fruit display
- Mozzarella sticks w/ marinara sauce
- Potato latkes with applesauce & sour cream
- Mini vegetable spring rolls with sweet & sour sauce
  - Chicken taquitos
  - Swedish or bbq meatballs
- Cheese and mushroom quesadilla
  - Mini grilled cheese
  - Coconut chicken skewers
- Mushroom caps stuffed with spinach and fontina cheese
  - Spanikopita
  - Parmesan artichoke hearts
  - Brie en croute
- Roasted red pepper & garlic hummus pita
  - Falafel

## **Salad**

(select one)

### **Classic Caesar Salad**

*Romaine lettuce, croutons, and dressing*

### **Traditional Tossed Garden Salad**

*Mixed Field Greens with Walnuts and fruit in a Cherry Balsamic Vinaigrette*

### **Iceberg Lettuce Wedge**

*with Grape Tomatoes, and Maytag Bleu Cheese*

### **Pickled Shabbat Salad**

*Toss salad with pepper, radishes, and cabbage in a light vinegar dressing*

## **Entrees**

**(Choice of two – guest selects from a custom printed menu)**

### **Chicken marsala**

*Oven roasted chicken in a creamy marsala sauce*

### **Chicken tagine**

*Boneless breast with cinnamon and ginger, simmered with dates, garbonzo beans and slivered almonds served over mushroom cous cous*

### **Eggplant Parmesan**

*Breaded and baked eggplant with melted mozzarella and tomato sauce*

### **Pita with grilled apricot balsamic schnitzel**

*Filled with grilled apricots and balsamic glazed schnitzel with pickled red onions*

### **Olives and peppers pasta**

*Chef's choice of pasta tossed with kalamata olives, bell peppers, and onions in a light tomato sauce*

### **Noodle Kugel**

*Savory noodle kugel baked to perfection*

### **Pan Roasted Halibut with a creamy Black Olive Tapenade**

*Beautifully roasted halibut served with a salty yet savory tapenade sauce*

### **Salmon with avocado salsa**

*Lightly browned salmon served with a fresh and light yogurt and avocado salsa*

### **Prime Rib ( add \$5.00 per person)**

*Roasted to perfection and served Au Jus*

### **Grilled Filet Mignon (add \$7.00 per person)**

*Served with chefs Cabernet Sauce*

### **Baby Lamb Chops (add \$12.00 per person)**

*Grilled chops to your desire, served with a crispy rosemary mixture.*

**All Entrees are served With Fresh Vegetables and Rice, Grilled and Roasted Vegetables, Potato, or Couscous**

**Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas**

## **Desserts**

**(select Two)**

**Tiramisu**  
**Chocolate Rasp Chambord Torte**  
**Chocolate Lava Cake**  
**Pie Apple Caramel**  
**Creamy Lemon Layered Cake**  
**Carrot Cake**  
**Cheesecake with Strawberries**  
**Turtle Cheesecake**

**\$49 per person plus 9% tax and 20% service charge**  
**Minimum of 50 guests**

## Beverage Packages (optional)

### *Bar Packages* Priced per person

#### *Beer, Wine & Soft Drinks*

Imported & Domestic Beer, Copper Ridge Brand Merlot, White Zinfandel, Cabernet and Chardonnay, Assorted Sodas

Three Hours.....15.00  
Four Hours.....22.50

#### *House Brand Bar*

Barton Brand Liquors, Copper Ridge Brand Merlot, White Zinfandel, Cabernet and Assorted Sodas, 2 Choices of Domestic Kegs

Three Hours.....22.50  
Four Hours.....27.50

#### *Call Brand Bar*

Smirnoff Vodka, Beefeater's Gin, Bacardi Rum, Captain Morgan Spiced Rum, Seagram's 7, Jim Beam Bourbon, Dewar's White Label Scotch, Jose Cuervo Tequila, Amaretto, Copper Ridge Merlot, Chardonnay, White Zinfandel & Cabernet, 1 Choice of Domestic Keg and 1 Choice Imported Keg

Three Hours.....26.50  
Four Hours.....31.50

#### *Premium Brand Bar*

Absolut Vodka, Tangqueray Gin, Bacardi Sliver Rum, Captain Morgan Spiced Rum, Crown Royal Whiskey, Jack Daniel's Bourbon, Johnny Walker Red Label Scotch, Jose Cuervo Gold Tequila, Baileys Amaretto, Copper Ridge Merlot, Chardonnay, White Zinfandel & Cabernet, 1 Choice of Domestic Keg and 1 Choice Imported Keg

Three Hours.....31.50  
Four Hours.....36.50

#### *Cash Bar*

*Individual guests pay for each drink ordered*

|                 |         |               |              |
|-----------------|---------|---------------|--------------|
| House Brands    | \$5.00  | Domestic Beer | \$4.25/btl   |
| Call Brands     | \$5.75  | Imported Beer | \$4.50/btl   |
| Premium Brands  | \$6.25  | House Wine    | \$4.50/glass |
|                 |         | Soft Drinks   | \$2.50/ea    |
| <br>            |         |               |              |
| House Wine      | \$25.00 | Domestic Keg  | \$395.00/ea  |
| House Champagne | \$25.00 | Imported Keg  | \$425.00/ea  |

One Hour minimum on all bars

\$100 bartender fee is waived with a minimum of \$400 in beverage sales/ bar set up includes bar mixers & garnishes