



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

Breadded 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
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