



# Caribbean Cove

## hotel & conference center indianapolis, indiana

### ***Wedding Information/Policies***

#### ***Decorations***

The Caribbean Cove Hotel & Conference Center requests that nothing be posted, nailed, pinned, taped or otherwise attached to the walls, floors, furniture or other parts of the building. Please note that attaching items without proper authorization may result in damage charges. Please ask for assistance if you need items affixed, so that no damage to the building occurs. No confetti of any kind is permitted. If used, a \$500.00 cleaning fee will be assessed.

#### ***Food & Beverage***

It is the policy of the Caribbean Cove Hotel & Conference Center that all food and beverage must be purchased from our facility in compliance with the State of Indiana Liquor Laws and the Indiana Board of Health requirements. We are unable to allow groups or individuals to bring food & beverage items (other than a wedding cake) into any public space. Additionally, we are unable to allow any non-consumed food and beverage items to be taken from the facility.

#### ***Guarantees***

Please notify your sales manager five (5) business days prior to your event by 10:00am with the exact number of guests attending your event. We will consider this number to be the guarantee for which you will be charged even if fewer guests actually attend the event. Final payment and guarantee must be made five (5) days prior to event date.

#### ***Deposits***

A Deposit of \$1,000.00 is due at time of booking. No Event is considered definite until a deposit and signed contract are received. All Deposits are non-refundable. Additionally, cancellation charges will apply to all cancelled bookings. Your contract will indicate a payment and cancellation schedule.

**A 20% service charge and 9% sales tax will apply to all food and beverage items**



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*A Life time of beautiful memories begins at the Caribbean Cove Hotel & Conference Center....*

***Wedding Package includes the following***

Tables, Chairs, Fine China, Flatware and Glassware

White Linen Tablecloths and White Napkins

(Colored linen and napkins available for an extra fee)

Mirrors with Two votive Candles per Banquet Table

Skirted Tables for Place Cards, Gift, Wedding Cake and Head Table

Staging for Head Table, Band or D. J

Dance Floor

Cutting and service of your Wedding Cake

On-Site Banquet Manager

Menu Testing for Bride & Groom

Special Guest Room Block Rates

Overnight accommodations for Bride & Groom with Champagne and Chocolate Covered

Strawberries, Breakfast in the morning for Bride and Groom

***1 Hour Cocktail Reception***

Cheese, Fruit and Vegetable Crudités with dips



## **PLATED MENU OPTIONS**

All dinners include freshly baked rolls and butter, salad, chef's entrée accompaniments include starch and vegetable, Coffee, Decaf, herbal tea, iced tea, lemonade and cutting and serving your wedding cake for dessert

### ***Salad***

#### **Tossed Garden Salad**

Fresh chopped iceberg lettuce topped with Julienned radish, carrot curls, tomato wedges and cucumbers served with choice of 2 dressings

#### **Caesar Salad**

Fresh Romaine lettuce, shaved parmesan cheese, croutons and Caesar dressing

### ***Entrees***

**Seared Filet Mignon** – 8 oz. filet, pan seared and topped with asparagus & a seafood Mornay sauce  
Garlic mashed potatoes, & a medley of zucchini, yellow squash, fresh carrots & red peppers

**\$42**

**Bruschetta Chicken** – A tomato thyme cream sauce over a chicken breast stuffed with tomatoes, buffalo mozzarella & Focaccia served with garlic mashed potatoes & a medley of zucchini, yellow squash, fresh carrots & red peppers

**\$32**

**Wild Mushroom Chicken** – Wild rice & mushroom stuffed chicken with a garlic cream sauce served with a medley of zucchini, yellow squash, fresh carrots & red peppers

**\$32**

**Bourbon Glazed Pork Chops** – Two pork chops brushed with a bourbon & cola glaze, served with a twice baked potato, and a medley of zucchini, yellow squash, fresh carrots & red peppers

**\$32**

**Medallions of Veal** – Stuffed with a lobster, asparagus & a black truffle demi, served with herbed orzo pasta & a medley of zucchini, yellow squash, fresh carrots & red peppers

**\$45**

**Chicken Parmesan** – parmesan breaded chicken breast topped with marinara sauce & melted mozzarella cheese served over a bed of linguini and a medley of zucchini, yellow squash, fresh carrots & red peppers

**\$30**

**Children's Dinner (10 and under)** – chicken Tenders & French Fries or Grilled Hamburger with French Fries

**\$10.95**



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### **Buffet Menu Options**

All Buffets include freshly baked rolls and butter, choice of two salads, one starch & one vegetable and two or three entrees.  
Coffee, decaf, herbal tea, iced tea and lemonade along with cutting and serving you wedding cake for dessert

#### **Salad – choice of Two**

Tossed Garden Salad

Caesar Salad

Tortellini Salad

Potato Salad

Caribbean Fruit Salad

#### **Starches – Choice of One**

Garlic Mashed Potatoes, Whipped Potatoes, Wild Rice, Rosemary Roasted Potatoes, Roasted New Potatoes

#### **Vegetables – Choice of One**

Herb roasted Vegetables, Vegetable Medley, Green Beans Almandine, grilled Asparagus, buttered Baby Carrots

#### **Entrees – choice of Two or Three**

Sautéed Chicken with Artichokes & Sun Dried Tomatoes

Filet of Sole stuffed with Spinach

Wild Mushroom Chicken stuffed with wild rice & mushrooms with a garlic cream sauce

Hsu's Seared Salmon in a roasted garlic & thyme white wine butter sauce

Roasted Pork Loin slow roasted with Wild Mushroom sauce

Sliced Sirloin with Shitake Mushroom sauce

Vegetable Penne

Chicken Roulade grilled chicken breast stuffed with wild rice cornbread and topped with a red wine reduction sauce

Two Entrée - \$32    Three Entrée - \$35    Children 10 and under \$10.95



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### ***Hors D'Oeuvres***

All a la carte hors d'oeuvres require a minimum of 50 pieces.

All hors d'oeuvres are available on a buffet or butler passed. A waiter fee of \$75 will apply for each hour of butler passing

#### **Hot Hors d'oeuvres**

\$6 per piece

Coconut Stuffed Shrimp

Beef Wellington

Mini Crab Cakes

\$5 per piece

Seafood Stuffed Mushrooms

Crab Rangoon

Scallops wrapped in Bacon

\$4 per piece

Sausage Stuffed Mushrooms

Chicken Quesadillas

Swedish Meatballs

Spanikopita

#### **Cold Hors d'oeuvres**

Jumbo Shrimp Cocktail (buffet only) - \$225/ per 50 pieces

Fruit & Cheese Skewers \$4 per piece

Bruschetta \$4 per piece

Toasted Baguette with Filet of Beef \$6 per piece

Black Bean & Chicken Southwestern Spring Roll \$5 per piece

#### ***Carving Stations***

*Honey Glazed Ham \$6 per person*

*Smoked Turkey Breast \$6 per person*

*Prime Rib \$8 per person*

*A \$50 carving fee per station will apply*



### **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
Call Brands	\$5.75
Premium Brands	\$6.25

Domestic Beer	\$4.25/btl
Imported Beer	\$4.50/btl
House Wine	\$4.50/glass
Soft Drinks	\$2.50/ea

House Wine	\$25.00
House Champagne	\$25.00

Domestic Keg	\$395.00/ea
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