Caribbean Cove Hotel & Conference Center

We are a complete full service hotel facility incorporating the finest in guest rooms, meeting and banquet accommodations as well as a complete on-premise indoor recreation center. Your guests may choose to enjoy a swim in our heated pool or take advantage of our many other indoor recreation center features: Jacuzzi, billiards, ping pong, putting green as well as a wide screen TV. There is ample pool side space for lounging, gathering to discuss a recent workshop or catching up on paperwork.

The hotel is home to Caribbean Cove Indoor Water Park. Housed separately but attached to the hotel, Caribbean Cove Indoor Water Park is a 50,000 tropical explosion of splashtacular fun for hotel water park guests. Highlights include flume and aqua whiz tube slides, lazy river, an interactive kiddie pool with slide, game arcade and family friendly café. Please visit CaribbeanCoveHotel.com for more detailed information.

Guest Amenities

We have 344 guest rooms including rooms with a queen, king or two double beds. Some rooms face the hotel's indoor recreation center. Each room is nicely appointed with some located pool side. All rooms feature complimentary high speed wireless Internet access, in-room coffee makers, irons/ironing boards, hair dryers, cosmetic mirrors and voice mail. The hotel also offers an Executive Level with business class rooms featuring business-friendly desks and speaker phones. Additionally, we have twelve (12) accessible rooms and all of our guest rooms are nonsmoking.

Banquets

Your receptions and banquets will be afforded the expert attention of our superb Catering Staff. We are proud of our fine reputation in food service and are pleased to offer outstanding creativity and flexibility in menu planning.

Should you have any ideas not included in the meeting planner kit, our Catering Staff will be pleased to tailor a menu to your specifications.

Restaurants and Lounges

From Cafe St. Paul to Indy Sports Grille to Calypso Cafe, we offer many food and beverage options for your convenience. Whether you're hungry for a quick sandwich or a leisurely meal, you'll find it all under one roof at the Caribbean Cove Hotel & Water Park. Look for *Tilted Kilt* Restaurant and Bar coming soon to the Caribbean Cove Hotel & Conference Center

Other Information

Caribbean Cove Hotel & Water Park is conveniently located at I-465 North & U.S. 421 North, in the Northwest corner of the city near the Pyramids. We are 20 miles north of the Indianapolis International Airport and 12 miles north of downtown. We are conveniently located to several major shopping areas and fine dining establishments.



Catering General Information

Menu Selection

All food Items are subject to a 9% Sales Tax and 20 % Service Charge

Menu selection, room arrangements and all other information pertaining to the success of your event is required by the Catering Department 10 business days prior to your event date.

Food & Beverage

All food and beverage must be purchased through the hotel. Prices quoted do not reflect a service charge and applicable Indiana state sales tax.

Banquet/Meeting Rooms

Rooms are assigned according to the anticipated number of attendees. Should your numbers decrease or increase, we respectfully reserve the right to assign a room more appropriate for your group. As other groups may be utilizing the same room or rooms as you (prior to or following your event), please follow the agreed time schedule.

Guarantee

A confirmation of attendees, or guarantee, is required 3 business days prior to your function. In the event no guarantee is given, the estimated number as listed on the banquet event order will be used as the guarantee.

Billing/Deposits

Payments for all events must be made in advance unless Direct Bill status has been approved. If Direct Bill has not been established, a deposit or credit card may be required with a signed contract.

Cancellation

Caribbean Cove Hotel & Conference Center reserves the right to assess a cancellation charge based on current rental rates on all function room space guaranteed and then cancelled.



Complete Meeting Package

Embassy Package

Minimum of 40 People Required \$50.00 Per Person

Assorted Pastries, Bagels & Cream Cheese, Whole Seasonal Fruit, Chilled Orange Juice, Freshly Brewed Coffee, Decaf and Herbal Teas

Mid-Morning
Assorted Sodas & Refresh of Coffee, Decaf & Herbal Teas
Luncheon Selection \$17.95 per person Maximum)

Afternoon Break Warm Soft Pretzels with Spicy Mustard Freshly Popped Popcorn, Cracker Jacks Assorted Sodas & Bottled Water

Audio Visual to include a Wireless Lavaliere Microphone,
Appropriate Size Screen
AV Cart with Extension Cord and Power Strip

Executive Package

Minimum of 30 People Required \$45.00 Per Person

Assorted Pastries, Whole Seasonal Fruit, Chilled Orange Juice, Freshly Brewed Coffee, Decaf and Herbal Teas

Mid-Morning Refresh of Coffee, Decaf & Herbal Teas

Luncheon Selection \$16.95 per person Maximum)

Afternoon Break Freshly Baked Cookies & Assorted Sodas

Audio Visual to include a Wireless Lavaliere Microphone Appropriate Size Screen AV Cart with Extension Cord & Power Strip

Business Package

Minimum of 25 People Required \$40.00 Per Person

Assorted Pastries, Freshly Brewed Coffee, Decaf & Herbal Teas

Mid-Morning Refresh Coffee, Decaf & Herbal Tea

Luncheon Selection (\$16.95 per person Maximum)

Afternoon Break Assorted Sodas

Audio Visual to include a Podium Microphone, Appropriate Size Screen AV Cart including an Extension Cord and Power Strip

Break Selections

Heart Healthy

Seasonal Fruit Salad Individual Yogurts, Granola Bars, Bottled Water, Coffee, Decaf, Herbal Teas Chilled Orange Juice \$11.95 per person

Continental Breakfast

Assorted Danish & Muffins Chilled Orange Juice Coffee, Decaf & Herbal Teas \$9.95 per person

The Executive Continental

Chilled Orange Juice Seasonal Fruit Salad Individual Yogurts, Bagels with Cream Cheese Assorted Danish & Muffins Coffee, Decaf and Herbal Teas \$13.95 per person

Theme Breaks

15pp minimum

Fiesta Break

Tortilla Chips with Salsa Chili con Queso, Beef & Chicken Quesadillas Warm Cinnamon Crisps, Assorted Sodas & Bottled Water \$8.95

7th Inning Stretch

Peanuts, Cracker Jacks & Popcorn Warm, Soft Pretzels with Spicy Mustard Nachos with Jalapeno Cheese Sauce Assorted Sodas, Coffee, Decaf & Herbal Teas \$10.95 per person

Ice Cream Castles

(Attendant provided for 1 hour)
Chocolate, Vanilla & Strawberry Ice Creams
Toppings: Chocolate, Strawberry & Butterscotch Sauce
Chocolate Sprinkles, Maraschino Cherries, Sliced Bananas,
Chopped Nuts & Whipped Cream
Coffee, Decaf & Herbal Teas
\$13.95 per person

Sweet Tooth

Assorted Homemade Cookies, Fudge Brownies, Assorted Sodas, Coffee, Decaf & Herbal Teas \$8.95 per person

Fitness Break

Seasonal Sliced Fruit Salad Granola Bars, Whole Fruit, Energy Drinks, Bottled Water & Assorted Gatorade \$12.95 per person

Junk Food Break

Assorted Candy Bars, Cracker Jacks, Freshly Baked Cookies Assorted Sodas, Bottled Water, Coffee, Decaf & Herbal Teas \$9.50 per person

Circle City Break

Buffalo Chicken Wings with Bleu Cheese and Ranch Dip Potato Chips with Dip, Pretzels with Dip Freshly Baked Cookies Assorted Sodas, Bottled Water, Coffee, Decaf & Herbal Teas \$13.95 per person

All Day Break Packages

20pp minimum

Executive Break - Tier 1

Early Morning

Assorted Breakfast Danish
Assortment of Juices
Freshly Brewed Coffees and a Selection of Tazo Herbal Teas

Mid-Morning

Seasonal Fresh Fruit Salad Refresh of Early Morning Beverages

Afternoon

Freshly Baked Cookies
Freshly Brewed Coffees, Lemonade and Iced Tea
\$15.25 / person

Executive Break - Tier II

Early Morning

Breakfast Pastries and Flavored Yogurts

Blueberry, Banana Nut and Chocolate Chip Muffins

Orange, Grapefruit, Tomato and Cranberry Juices

Freshly Brewed Coffees and a Selection of Tazo Herbal Teas

Mid-Morning

Seasonal Sliced Fruit Display, Granola Bars Refresh of Early Morning Beverages

Afternoon

Domestic Cheese Display with Crackers

Petit Fours and Mixed Nuts

Freshly Brewed Coffees, Iced Tea and Lemonade

\$19.95 / person

Ala Carte

Assorted Sodas \$2.50

Bottled Water \$2.50

Red Bull \$3.25

Whole Fruit \$1.75

Coffee, Decaf & Herbal Teas \$4.20 Or \$35.00 per Gallon

> Assorted Cookies \$27.00 per dz

Assorted Brownies \$28.00 per dz

Assorted Danishes/Muffins \$27.00 per dz

Carafe of Orange Juice, Cranberry or Apple Juice \$16.95 per carafe

> Iced Tea or Lemonade \$28.00 per gallon

> > Energy Drinks \$6.25

Assorted Mini French Pastries \$34.00 per dz

> Mini Éclairs \$34.00 per dz

Assorted Donuts \$26.00 per dz

Assortment of Bagels with Cream Cheese \$29.00 per dz

Perrier \$4.25

Assorted Yogurt \$3.25

Potato Chips w/ Dip \$15.95 per lb

Pretzels with Dip \$15.95 per lb

Tortilla Chips with Salsa \$19.95 per lb

Trail Mix \$17.95 per lb

Yogurt Parfaits \$6.95 each

Plated Breakfast

Monte Carlo Breakfast

Scrambled Eggs w/ cheese
Crisp Bacon or Sausage Patties
Home Style Potatoes and Buttermilk Biscuits
\$11.95 / person

Cinnamon Supreme French Toast

Cinnamon French Toast Grilled to a Golden Brown.

Served with Warm Maple Syrup and

Smoked Bacon or Sausage Links

\$10.95 / person

Heart Healthy Breakfast

Egg Beaters, Turkey Bacon or Turkey Sausage
Fresh Fruit Cup or Yogurt with Berries
and Whole Wheat Toast
\$15.95 / person

Circle City Breakfast

Scrambled Eggs w/Cheese Bacon & Sausage Patties Pancakes with Maple Syrup Hash Browns \$13.95/ person

Served with Chilled Fresh Orange Juice

Freshly Brewed Coffees and a Selection of Tazo Herbal Teas.

Breakfast Buffets

Hoosier Breakfast Buffet

30 person minimum

Seasonal Fruit Salad

Scrambled Eggs, Home Style Breakfast Potatoes, Buttermilk Biscuits and Gravy

Crisp Bacon, Sausage Patties

Served with Assorted Juices, Coffee, Decaf & Herbal Teas

\$15.95 / per person

Circle City Breakfast Buffet

30 person minimum

Pancakes with Maple Syrup

Sliced Fresh Fruit, Assorted Pastries

Scrambled Eggs, Crisp Bacon, Sausage Patties, Breakfast Potatoes

Served with Assorted Juices, Coffee, Decaf & Herbal Teas

\$16.95 per person

Build Your Own Omelet Action Station

\$50 Chef fee per station applies

Chilled Fresh Fruit Juices, Home Style Breakfast Potatoes and Buttermilk Biscuits
Fillings include Cheese, Ham, Onion, Pepper, Mushroom, Chopped Bacon, Tomatoes and Spinach
\$15.95 / person

Add assorted box cereals \$1.50 each

Buckeye Brunch Buffet

30 person minimum

Omelet Station, Chef Carved Honey Baked Ham, Fresh Fruit Salad, Crisp Bacon, Sausage Patties
Fruit Stuffed Crepes, Lemon Baked Cod
Sautéed Chicken with Artichokes & Mushrooms
Assorted Bagels with Cream Cheese, Assorted Pastries
Scrambled Eggs
Coffee, Decaf and Herbal Teas
\$23.95 per person

Plated Lunch

All entrees include salad or soup Chef's Choice of potato or rice, vegetable & dessert Coffee, Decaf, Herbal Tea, Iced Tea or Lemonade

Soups

Tomato Basil New England clam chowder Chicken with Wild Rice Beef Vegetable

Salads

Traditional Garden Salad Caesar Salad Greek Salad

Entrees

London Broil... \$17.95

Marinated flank steak served with Roasted Shallot mushroom sauce

Sautéed Chicken... \$16.95 A Sautéed Chicken Breast topped with a creamy mushroom sauce

> **Lemon Baked Cod...**\$17.95 Filet of Cod with baked in a lemon butter sauce

Chicken Verde...\$16.95 Sautéed chicken with spinach and asiago cream sauce

Pork Medallion...\$16.95 Roasted loin of pork topped with a dried cranberry merlot demi glaze

> **Hsu's Seared Salmon...**\$17.95 In a roasted garlic & thyme white wine butter sauce

Staten Island Rib-Eye...\$17.95 6oz rib-eye with roasted garlic butter drizzled with a sweet balsamic glaze

Bruschetta Chicken...\$16.95 A tomato thyme cream sauce over a chicken breast stuffed with tomatoes & mozzarella cheese

Romano Crusted Chicken...\$17.95
Parmesan Romano Breaded Boneless Breast of Chicken, topped with a sherry cream sauce

Served with Freshly Brewed Coffee, a Selection of Tazo Herbal Teas, Iced Tea or Lemonade.

Lunch Buffets

Minimum 25 guests on all lunch buffets

Executive Sandwich Bar...\$19.95

Pre-made Sandwiches to include:
Grilled Chicken Caesar Wrap
Sliced Roast Beef on Focaccia Bread
Smoked Turkey & Bacon on a Croissant
Relish Tray, including Olives & Pickles
Pasta Salad – Seasonal Sliced Fruit Display
Individual Bags of Potato Chips
Chef's choice of Freshly Baked Cookies or Fudge Brownies
Coffee, Decaf, Herbal Tea, Iced Tea & Lemonade

Soup & Salad Buffet...\$16.95

Soup Du Jour
Tossed Salad
Fresh Fruit Salad
Potato Salad
Sliced Turkey, Ham & Roast Beef
Swiss and Cheddar Cheeses
Lettuce, Tomatoes, Onions
Chef's Choice of Dessert
Coffee, Decaf, Herbal Tea, Iced Tea & Lemonade

Little Italy Buffet...\$19.95

Antipasti Salad – Caesar Salad
Sautéed Chicken with a Sage Prosciutto Demi
Sausage & Peppers
Pasta with Thyme-Roma Tomato Sauce
Garlic Bread
Chef's choice of Dessert
Coffee, Decaf, Herbal Tea, Iced Tea & Lemonade

Circle City Buffet...\$19.95

Tossed Salad, Fruit Salad, Pasta Salad Sautéed Chicken with Artichokes and Sun Dried Tomatoes Chef's Choice of Vegetable, Potato or Rice and Dessert Coffee, Decaf, Herbal Tea, Iced Tea & Lemonade

Southwest Buffet...\$19.95

Build your own Fajitas- Sliced Grilled Chicken and Steak
Spanish rice, Refried Beans
Flour Tortillas
Sour Cream, Guacamole, Salsa, Diced tomatoes, Black Olives, Shredded Cheeses
Chef's Choice of Dessert
Coffee, Decaf, Herbal Tea, Iced & Lemonade.

Sandwiches

All Sandwiches are served with Pasta Salad, individual bag o Potato Chips, Dill Pickle and Chef's Choice of Dessert

All American...\$14.95

Sliced Turkey, Crisp Bacon, Swiss cheese Fresh Tomato & Lettuce served on a Jumbo Croissant

Classic Rueben...\$14.95

Thinly sliced Corn Beef & Sauerkraut Thousand Island dressing on Rye Bread

Grilled Rachelle.... \$13.95

Thinly Sliced Turkey Breast & Sauerkraut Thousand Island dressing on Rye Bread

Smothered Chicken...\$14.95

Lightly Blackened Chicken Breast covered with Provolone Cheese, Served on a Kaiser Roll with Bleu Cheese Dressing on the side

Southwest Chicken...\$14.95

Marinated Grilled Chicken Breast Topped with Chipotle Salsa, Avocado & Jack Cheese Served on a Kaiser Roll

B-L-T...\$9.95

Crisp Bacon Strips, Fresh Lettuce and Sliced Tomato

Salads

All Salads are served with warm rolls Dressing & Chef's Choice of Dessert

Chicken Caesar...\$14.95

Shaved Parmesan & Tender Grilled Chicken Served with Crispy Romaine

Chef Salad...\$14.95

Turkey, Ham, Swiss, Tomato, Eggs & Croutons Served on Field Greens

Caprese Salad...\$14.95

Thick Slices of Beef Steak, Tomato Fresh Buffalo Mozzarella & French Basil

Circle City Salad...\$14.95

Garden Fresh Tossed Salad with Diced Turkey
Bacon, Tomato, Cheddar Cheese
& Garlic Croutons

Cobb Salad...\$14.95

Fresh Baby Spinach served with Grilled Chicken Breast, Egg Avocado, Bleu Cheese & Bacon

Includes Freshly Brewed Coffees, a Selection of Tazo Herbal Teas, Iced Tea or Lemonade and Chef's Choice Dessert.

**All prices are subject to applicable sales tax and a 20% service charge.

Hors D'Oeuvres

Buffalo Chicken Wings

\$225.00 per 100

Spanikopita

\$170.00 per 100

Chicken Tenders

\$180.00 per 100

Swedish Meatballs

\$190.00 per 100

Seafood Stuffed Mushrooms

\$250.00 per 100

Chicken Quesadillas

\$200.00 per 100

Water Chestnuts Wrapped in Bacon

\$160.00 per 100

Mini Crab Cakes

\$250.00 per 100

Crab Rangoon

\$250.00 per 100

Scallops Wrapped in Bacon

\$255.00 per 100

Beef Wellington

\$250.00 per 100

Coconut Crusted Shrimp

\$350.00 per 100

Sausage Stuffed Mushrooms

\$200.00 per 100

Jumbo Shrimp Cocktail

\$400.00 per 100

Fruit & Cheese Skewers

\$200.00 per 100

Deli Finger Sandwiches

\$195.00 per 100

Deviled Eggs

\$125.00 per 100

Caribbean Sunburst Fruit Display

\$325.00 serves 100pp

Garden Fresh Vegetables with Dip

\$285.00 serves 100pp

International Cheese Display

\$350.00 serves 100pp

Bruschetta

\$120.00 serves 100pp

7-Layer Taco Dip with Tortilla Chips

\$120.00 serves 100pp

Antipasti Platter

\$290.00 serves 100pp

Toasted Baguette with Filet of Beef

\$325.00 per 100

Mini Egg Rolls

\$200.00 per 100

Black Bean & Chicken Southwestern Spring Roll

\$275.00 per 100

Dinner Entrees

All entrees served with Garden Salad, Fresh Seasonal Vegetable, Potato or Rice, Oven Baked Rolls with Butter Coffee, Decaf, Hot Tea, Iced Tea or Lemonade & Chef Choice of Dessert

Hsu's Seared Salmon...\$24.95

In a roasted garlic & thyme white wine butter sauce

Wild Mushroom Chicken...\$24.95

Wild Rice, Mushroom Stuffed Chicken, Garlic Cream Sauce

Seared Filet Mignon...\$36.95

Pan Seared topped with asparagus & a seafood Mornay sauce

Pecan Crusted Salmon - \$26.95

Over a Julienne of zucchini squash, heirloom tomatoes & scallions

Bruschetta Chicken...\$24.95

A tomato thyme cream sauce over a chicken breast stuffed with tomatoes, buffalo mozzarella & Focaccia

Roast Prime Rib...\$29.95

10oz. of Marinated slow roasted prime rib, au jus & horseradish sauce

Bourbon Glazed Pork Chops...\$24.95

Two Pork Chops brushed with a Bourbon & cola glaze and grilled to perfection

Fusil Pasta...\$20.95

Sautéed Chicken, Artichokes & Tomato Cream Sauce

Medallions of Veal...\$38.95

Stuffed with Maine Lobster, asparagus & a black truffle Demi

Chicken Parmesan...\$22.95

Parmesan breaded chicken breast topped with marinara sauce & melt3ed mozzarella cheese Served over a bed of linguini

Chicken Roulade...\$24.95

Grilled chicken breast stuffed with wild rice cornbread stuffing topped with a red wine reduction sauce

Roasted Pork Loin...\$24.95

Slow roasted pork loin with wild mushroom sauce

Chicken Marsala...\$23.95

Boneless breast of chicken lightly sautéed with Marsala and mushrooms

Dinner Buffet Selections

Salads Choice of two

Fresh Garden Salad, Potato Salad, Tortellini Salad, Marinated Vegetable Salad
Cole Slaw, Seasonal Fruit Salad, Waldorf salad, Pasta Salad, Caesar Salad,
Caprese Salad, Three Bean Salad, Pasta Chicken Salad with Pesto

Sides Choice of two

Mixed Garden Vegetables, Honey Glazed Carrots, Rosemary Roasted Potatoes, Garlic Whipped Potatoes

Roasted New Potatoes, Candied Yams, Wild Rice, Fresh Linguini, Herb Roasted Vegetables, Green Beans

Almondine, Grilled Asparagus

Entrees

Sautéed Chicken, Wild Mushroom Chicken, Southern Roasted Chicken, Chicken Parmesan, Beef Bordelaise,
Swiss steak Jardinière, Sliced Sirloin, Roasted Pork Loin, Pulled Pork BBQ, Fried Chicken, St. Louis Style
Pork Ribs, Vegetable Lasagna, Meat Lasagna

One Entrée \$26.95

Two Entrees \$35.95

Three Entrees \$42.95

All Buffets include Assorted Cakes and Pies, Coffee, Decaf, Herbal Tea, Iced Tea & Lemonade

Theme Buffets

Mexican Buffet...\$21.95

Minimum 25 guests

Seasoned Taco Meat, Fajita Style Chicken Sautéed Peppers & Onions Soft Tortillas & Taco Shells, Refried Beans, Spanish rice Tortilla Chips with Salsa, Shredded cheese, Chopped tomatoes Onions, Sliced Jalapenos, Guacamole & Sour Cream

Down Home Buffet...\$21.95

Minimum 25 guests

Fried chicken, Pulled Pork BBQ
Macaroni & Cheese,
Mashed Potatoes & Gravy
Corn, Green Beans,
Cole Slaw & Potato Salad
Served with oven baked rolls & butter
& Corn Bread

Italian Buffet...\$21.95

Minimum 25 guests

Chicken Parmesan over Linguini Penne Primavera Oven Roasted Potatoes Assorted Grilled Vegetables Caesar & Pasta Salad Cheesy Garlic Bread

American Picnic Buffet...\$17.95

Minimum 25 guests

Grilled Black Angus Burgers
Beef Hot Dogs, Potato Salad
Baked Beans, Corn-on-the-Cob
Potato chips
Leaf Lettuce, Sliced Tomatoes, Sliced Red Onion
Mayonnaise, Mustard, Ketchup and Assorted Bakery Buns

All Theme Buffets include Chef Choice of Dessert Coffee, Decaf, Hot Tea, Iced Tea & Lemonade

Dessert Stations

Minimum 20 guests

Coffee & Pie...\$8.50

Cherry Pie, Apple Pie & Peach Pie Our Freshly Brewed Coffees, & Tazo Herbal Teas

Venetian Table...\$9.50

Cream Puffs, Mini Éclairs, Mini Cheese Cakes & Mini Napoleons Our Freshly Brewed Coffees, & Tazo Herbal Teas

Sweet Tooth...\$10.95

Mini Éclairs, Mini Cheese Cakes, Triple Chocolate Cake, Cheesecake with Strawberries
Tiramisu Torte & Snickers Pie
Our Freshly Brewed Coffees & Tazo Herbal Teas

Beverage Packages

Minimum of 30 guests Maximum 4 hours

Premium Brands Package

First Hour...\$12.50

Second Hour...\$9.50

Third Hour...\$7.50

Fourth Hour...\$5.50

Call Brands Package

First Hour...\$10.90

Second Hour...\$7.90

Third Hour...\$5.90

Fourth Hour...\$3.90

House Brands Package

First Hour...\$9.00

Second Hour...\$6.00

Third Hour...\$4.00

Fourth Hour...\$2.00

Wine & Beer

| House Brands | \$5.00/ea | House Wines | \$25.00/btl. |
|----------------|--------------|--------------------|--------------|
| Call Brands | \$5.75/ea | House Champagne | \$25.00/btl. |
| Premium Brands | \$6.25/ea | Domestic Beer Keg | \$395.00/keg |
| Domestic Beer | \$4.25/ btl. | Imported Beer Keg | \$425.00/keg |
| Imported Beer | \$4.50/btl. | Specialty Beer Keg | \$450.00/keg |
| House Wine | \$4.50/ ea | | |

Per Drink Selection

\$2.50 /ea

Soft Drinks

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 All prices are subject to applicable sales tax and 20% service charge

 $3850 \; De Pauw \; Boulevard - Indianapolis, \; IN \; 46268 - (317) \; 872 - 9790 - Fax \; (317) \; 871 - 5642 - www. Caribbean Cove Hotel.com \\ - Garage Garage$