



The Crane Bay Event Center

E-BROCHURE





The Crane Bay is over 18,000 Square Feet with a 1,500 Person Capacity!

General Information



The Crane Bay is a truly **unique event facility** located steps away from the **Lucas Oil Stadium** in **Downtown, Indianapolis**. The décor features an urban, edgy, and industrial atmosphere that can be transformed to meet the needs of any event! The walls of the facility are painted white; a **blank canvas** so to speak, that will allow you to adjust the **LED lighted columns** to any color to match your event.

Perhaps the most remarkable feature of Crane Bay is the **private outdoor patio** that faces the **downtown skyline**. On a chilly evening, the **fireplace** and heating elements will keep you warm while you cozy up on the comfortable **lounge furniture**. Another aspect to note is the wide open indoor space that can be kept or divided using our draping system. This **naturally progressive layout** allows you to surprise your guests with a “**room reveal**” and move from cocktail reception, to dining or dancing with ease.

The building itself has been in existence since the 1800's, but was taken over and transformed for the **Rolling Stones Magazine Super Bowl XLVI Party**. With the investment of time, capital, and the partnership of **Crystal Catering**, The Crane Bay has become quite the event venue. In the pages to follow you will learn more about the customizable menus, technical abilities, and various amenities that The Crane Bay has to offer...



ADDRESS: 551 West Merrill Street
Indianapolis, IN 46225

Contact Information-(Catering/Venue/Audio/Visual)

Every event is different at The Crane Bay! Our **experienced staff** is here to help guide you along through the **planning process** and assist with creating the most **memorable** event. For your convenience we have listed contact information for all of the individuals that will be contributing to your **success**.



CATERING AND VENUE

Sales & Facility Manager
Amanda Van Der Moere
amanda@thecranbay.com
O-317-423-2999

AUDIO VISUAL

Markey's Rental & Staging
Kevin Stewart
kstewart@markeys.com
D-317-780-3955



Contact Information (Rentals/Hotels)



SPECIALTY RENTALS

We have an **exclusive partnership** with **A Classic Party Rentals** and **Best Rentals**. So, should you choose to **upgrade** from The Crane Bay's standard linen and equipment options, you may feel free to visit one of their showrooms to place a tentative order, which we will confirm during the planning process. **Crane Bay will manage your rental order** from delivery to return and as changes occur. A prevailing service charge and tax will apply.

Best Rentals

1625 Southeastern
Avenue
Indianapolis, IN 46201
O-317-638-3515

A Classic Party Rental

1333 East 86th Street
Indianapolis, IN 46240
O-317-251-7368
aclassicpartyrental.com

HOTELS

We have also established an agreement with our neighboring hotels to offer rooms at their **best available rate** for Crane Bay guests.

Comfort Suites

515 West Street
Indianapolis, IN 46225
O-317-631-9000

Staybridge Suites

535 West Street
Indianapolis, IN 46225
O-317-536-7500



Facility Rental Rates & Minimums

The cost to rent The Crane Bay for your event varies depending on several factors: **type of event, day and time of event, and the need for catered services.** Minimums are based on hosted services. Food and beverage is subject to a 22% service charge and 9% sales tax.

Day of Week	Facility Rental	Food & Beverage Minimum	Technical Services
Sunday-Thursday	\$1,500-\$2,500	\$5,000	\$350
Friday	\$2,500-\$3,500	\$8,000	\$350
Saturday	\$3,500-\$5,000	\$12,000	\$350

***Please ask your sales representative for rate reducing factors or dates with rate flexibility.**
**** Pricing Subject to Change Based on Blackout Dates and Special Event Rates**

Facility Amenities

The following list shows all of the amenities included in the facility rental charge:

(50) 5' Round Guest Tables
500 Modern Padded Chairs
(12) 6' Rectangle Banquet Tables
(4) 8' Rectangle Banquet Tables
11 Stand-Up Cocktail Tables with
20 Stools

(14) 4' Glass Front Shelved Bar Units
24 Sections of White Leather Couch Seating
12 Piece Patio Furniture Set
Basic Linens in Black/White/Ivory & 160ft of
Gray Draping
Patio Fireplace

15 LED Lighted Columns
House LED Ceiling Lights
16'X24' Stage; (12) 8X4 Decks
House Sound System
Wireless Microphone/Acrylic Podium



Technical Upgrades

Markey's Rental and Staging is our exclusive audio visual provider. A general technician is required for every event at The Crane Bay to **ensure the quality** of the sound and lights, hence the \$350 base AV charge, any additional general tech fees are charged at \$45 per man hour. Markey's has the professional experience and advanced equipment to take any event to the next level. Below is a partial list of **technical enhancements** to choose from:

LIGHTS

- Pin Spots \$15 each
- Uplights \$25-\$75 each
- Moving Lights \$200-\$400
- Gobo \$120

SOUND

- Additional Wireless Mic \$95
- Upgraded Sound Package \$350
- DJ Package \$100
- Band Package \$200 and up

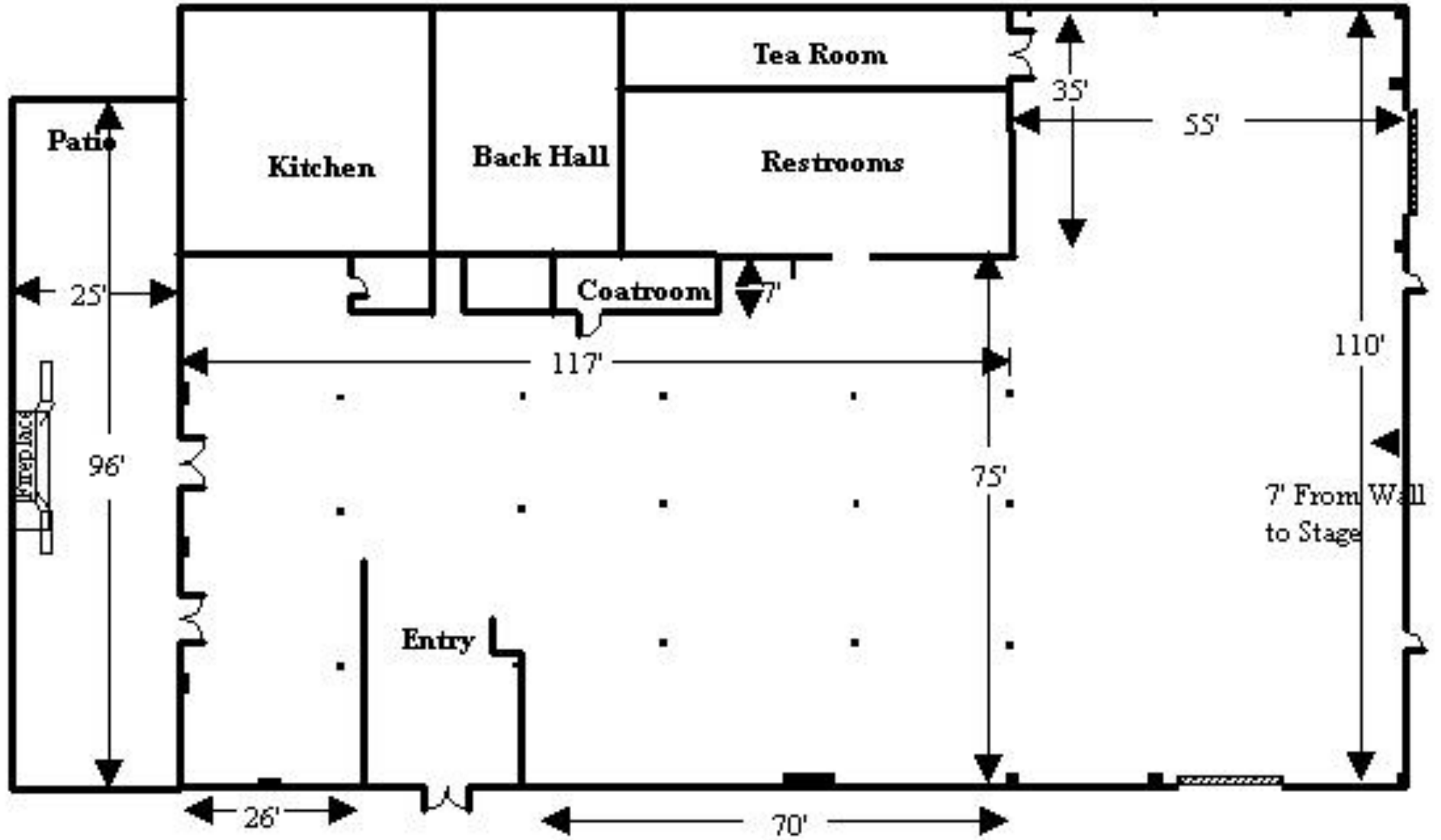
VIDEO

- Video Services (additional upon request) IMAG
- Projector w/ Screen \$500-\$1200
- Flat Screen Monitors (32"-80") \$185 and up-each
- Wii or Xbox 360 Video Game Console and Monitor (32"-65") \$225-\$575





Room Diagram



Food & Beverage - Hors d'oeuvres (100 piece minimum)

Crystal Catering is the exclusive caterer for The Crane Bay. The following pages will describe their culinary capabilities. They are not limited to the menus provided and are happy to **create and customize items** to fit a diverse set of needs.



PASSED HORS D'OEUVRES

VEGETARIAN

- Balsamic Roasted Brussel Sprout Skewer \$2
- Spinach Stuffed Mushroom \$2.25
- Corn Cake w/ Spicy Mango Salsa \$2.5
- Potato Pancake with Boursin Cheese \$3
- Caprese Baguette \$3
- Sundried Tomato, Pesto & Brie Baguette \$3.5
- Brie Tartlet with Blackberry Jam \$3.5

MEAT

- Honey Chicken Crostini with Maple Bacon Jam \$2.5
- Bacon Mascarpone Flatbread with Molasses Drizzle \$3.5
- Short Rib Shooter atop a Sweet Potato Puree \$3.50
- Breadless Grape Tomato BLT \$3
- Pulled Pork Slider with Tangy Slaw \$4.25
- Beef Crostini w/Roasted Pepper Chutney \$3.5
- Mini Beef Wellington \$3.5

SEAFOOD

- Fried Shrimp and Goat Cheese Croquette \$3
- Smoked Salmon with Chopped Bacon \$3.5
- Crab Cake w/ Honey Lime Chipotle \$3.5
- Tuna Tartar w/ Wasabi Aioli \$4.25
- Lobster Mac 'N Cheese Bite \$3.50
- Shrimp Shooter w/ Bloody Mary \$4.75
- Scallop Ceviche Mojito Shooter \$5.5

Food & Beverage – Carving & Appetizer Stations

CARVING STATIONS

LIVE ACTION: Honey Baked Ham

Carved to Order served with Mustard Grain on a Pretzel Bun

\$6.95/person

LIVE ACTION: Brazilian Carving Station

Gaucha Style Carved to Order Sirloin or Striploin with Chimichurri
Sauce served on Flat Bread

\$9.95-11.95/person

LIVE ACTION: Bacon Wrapped Pork Tenderloin

Carved to Order with Raspberry Chipotle BBQ sauce served with
Corn Bread

\$12.50/person

**Live Action Stations require One Chef Attendant
per 100 people at \$75 each*



APPETIZER STATIONS

Small Bite Appetizer Station (displayed on Appetizer Wall)

Select Three: Breadless BLT's, Caesar Salad in a Parmesan Cup,
Waldorf Salad in a Waffle Cup, Corn Cake w/ Mango Salsa,
Cucumber Cup w/ Bleu Cheese, and/or Tuna Tartar

\$8.95/person

LIVE ACTION! : Risotto Station

Made to Order Risotto with Grilled Chicken and
Toppings of: Parmesan Cheese, Butternut Squash, Peas and
Prosciutto, Goat Cheese, Mushrooms, Shallots and Spinach

\$8.95 per person

Gourmet Flatbread Station

Select Three: California, Hawaiian, Bacon Mascarpone, Margherita,
BBQ Pulled Pork, Grilled Veggie

\$10.95/person

Slider Station

Select Three: Pulled Pork, Buffalo Chicken, Cheeseburger, Hawaiian Ham,
Shredded Beef Brisket, and /or French Dip
Accompanied with Sweet Potato and Garlic Fries

\$8.95/person

Grilled Kabob Station

Select Three: Teriyaki Chicken, Cilantro Shrimp, Balsamic Roasted Brussel Sprout,
Steak and Potato, Beef Hibachi and/or Veggie

\$9.95 per person

**For a Complete List of our Food Station Options, Please Consult your Sales Manager.*

Food & Beverage – Salads

INCLUDED

Chopped House Salad Romaine and Red Leaf Lettuce with Wedged Tomatoes, Sliced Cucumbers, and Red Onions with Italian Dressing and Parmesan Cheese

Southwestern Salad Romaine and Mixed Greens with Black Beans, Corn, Tomatoes, Shredded Cheddar and Tortilla Strips with a Roasted Red Pepper Ranch

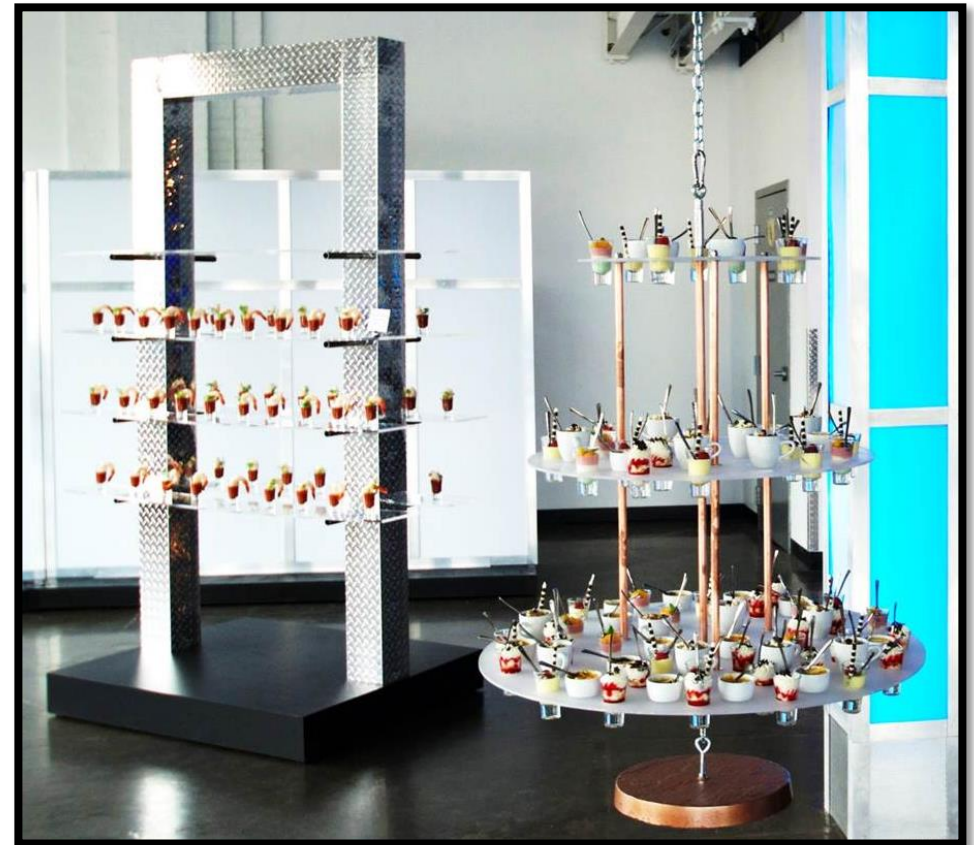
Wedge Salad Iceberg Lettuce with Tomatoes, Red Onions, Bacon, Black Olives, and Bleu Cheese Crumbles, with a Parmesan Peppercorn Ranch Dressing

Greek Salad with Tomatoes, Cucumbers, Red Onion, Kalamata Olives, Artichoke Hearts and Crumbled Feta Cheese with a Balsamic Vinaigrette Dressing

Caprese Salad with layers of Basil, Fresh Mozzarella and Roma Tomatoes with a Balsamic Reduction

Mixed Greens Salad with Mandarin Oranges, Strawberries, Blueberries, Toasted Pecans, and Crumbled Bleu Cheese with a Poppyseed Dressing

Asian Salad with Shredded Cabbage, Edamame Beans, Roasted Red Peppers, Green Onions, and Crispy Wontons with Sesame Ginger Vinaigrette Dressing



To the Left: Appetizer Wall; To the Right: Dessert Chandelier

SINGLE PROTEIN ENTREES

CHICKEN

Pan Seared **Chicken** Breast with a Roasted Shallot Cream Sauce accompanied by Tri-Colored Garlic **Roasted Potatoes**, and **Roasted Root Vegetables**
\$28.95

Chicken Picatta with a Lemon Caper Sauce, served **Garlic Mashed Potatoes** and **Brocollini**
\$28.95

Frenched **Chicken** Breast infused with a Maple Bourbon Glaze topped with **Apple Mostarda** served with **Sweet Potato Mash** and **Asparagus**
\$29.95

Caramelized Apple Stuffed **Chicken Breast** with Fruited **Wild Rice** Pilaf and **Carrot Soufflé**
\$30.95

Proscuitto and Goat Cheese Stuffed **Chicken Breast** with a Wild Mushroom Demi-Glace accompanied by Fingerling Potatoes and Bundled **Green Bean**
\$30.95

BEEF

Beef Osso Bucco with Tomato Herb Reduction served with **Potatoes** Dauphin Oise and Parmesan Crusted **Zuchini**
\$32.95

Beef Tenderloin Medallions with a Parmesan Peppercorn Demi-Glace accompanied by **Creamy Chive Mashed Potatoes** and **Squash Medley**
\$36.95

Pan Seared **Fillet of Beef** topped with Caramelized Onions Reduced in Aged Balsamic Vinegar accented with Crumbled Gorgonzola accompanied by Wild Mushroom and White Truffle **Risotto Cake** and Baby Rainbow **Carrots**
\$42.95

Slow Roasted Barbeque Braised **Short Rib** with **Creamy Horseradish Mashed Potatoes** and **Asparagus**
\$44.95

SEAFOOD

Fennel Crusted **Salmon** with a Champagne Cream Sauce over Saffron Infused Israeli **Couscous** served with **Asparagus**
\$33.95

Grilled Cajun Shrimp Kabobs marinated in Cajun Spices, skewered with Bell Peppers and Red Onions served on a Bed of **Cilantro Infused Rice** and **Asparagus**
\$33.95

Pan-seared **Chilean Sea Bass** topped with Cucumber-Mango Salsa on a Bed of **Cilantro Infused Rice** and **Asparagus**
Market Price

Food & Beverage – Duet Entrées/Plated Desserts

DUET ENTREES

Grilled **Chicken Breast** and Seared **Salmon** with a Chile Soy with
Stir Fried Rice with **Spicy Green Beans**

\$38.95

Balsamic Glazed Petite **Filet of Beef** and Prosciutto and Sage Leaf
wrapped **Chicken Breast** with a Roasted Shallot Cream Sauce
served **with Potatoes Au Gratin** and Seasonal **Grilled Vegetable**

Stack
\$41.95

Roasted Tenderloin of **Beef Medallion** with a Port Wine Demi-
Glace, **Shrimp and Scallop** Brochette brushed with a Lemon Herb
Butter served with **Potatoes Dauphinoise** and **Asparagus**

\$45.95

FAMILY STYLE PLATED DESSERTS

Classic Dessert Platter \$12.95 (Choose Four):

Assorted Cookies, Brownies, Cheesecake, Lemon Bars, Strawberry or
Cheese Danish

Gourmet Dessert Platter \$18.95 (Choose Four):

White Chocolate Godiva Mousse Cake, Chocolate Covered
Strawberries, Assorted Petit Fours, and Fruit Tarts with Mixed Berries,
Pineapple Bread Pudding and/or Apple Cobbler

PLATED DESSERTS

Berry Napoleon

Layers of Puff Pastry, Pastry Cream, Creme An Glaise with fresh
berries and candied pecans

\$6

Layered Mousse Parfait

Layers of White Chocolate Mousse, Dark Chocolate Mousse
and Pistachio Mousse

\$5

Bourbon Pecan Cheesecake

With Whipped Cream and Caramel Drizzle

\$6.50

Lemon Torte

White Cake with Lemon Mousse Filling

\$7.95

White Chocolate Godiva Mousse Cake

With Whipped Cream and Raspberry Coulis

\$7.95

Bete Noir

Ganache covered Flourless Chocolate Cake

\$8.50

Food & Beverage – Dessert Stations / Family Style Desserts

DESSERT STATIONS

Hanging Desserts Station

Choose Four Miniature Desserts to be displayed on Dessert Chandeliers and/or Appetizer Walls

\$7.95

S'mores Station (Shown Below)

Make your own S'mores on our Indoor Fire Pits with Graham Crackers, Marshmallows, Dark and Milk Chocolate, and Cherries

\$7.95



MINI DESSERTS - \$2.50 EACH

White Chocolate Godiva Mousse Cake Shooter

Dark Chocolate Chip Brownie Shooter with Mandarin Orange Garnish

Mini Crème Brulee served in Shortbread Dish

Key Lime Pie Shooter

Lemon Posset Shooter with Raspberry Caviar

Chocolate Covered Strawberries

**For a Full Menu of our Miniature Desserts Please Consult your Sales Manager*



Food & Beverage – Buffet Options

ALL BUFFETS SERVED WITH SALAD AND BREAD

Traditional

Sautéed Chicken Breast with a Lemon Picatta Glaze
Sliced Beef with Au Jus
Roasted Garlic or Horseradish Mashed Potatoes
Seasonal Vegetable Medley

\$30.95

Italian Inspired

Three Cheese stuffed Chicken Breast or Prosciutto and Sage
wrapped Chicken Breast
Marinated Meat Balls or Flat Bread Pizza
Penne and Elbow Pasta w/ Marinara and Roasted Shallot Alfredo
Broccoli, Zucchini, Squash and Carrot Medley
Garlic Breadsticks

\$31.95

Comfort Style

Beef Brisket or Chicken and Noodles
Miniature Meat Loafs or Fried Chicken
Gourmet Mac N' Cheese
Mashed Potatoes with Gravy
Country Style Green Beans

\$32.95

Hearty

Frenched Chicken Breast with Maple Bourbon Glaze
Beef Osso Bucco with a Tomato Herb Reduction
Mashed Potatoes
French Style Green Beans

\$34.95

Caribbean Inspired

Grilled Jerk Chicken with Cranberry Chipotle Salsa
Chili Lime Salmon Poached in White Wine
Caribbean Rice Tossed with Mandarin Oranges and Pineapple
Roasted Root Vegetables

\$34.95

Asian Inspired

Five Spice Marinated Flank Steak
Seared Chicken Breast Marinated in Sesame Oil, Soy Sauce and
Sherry with Grilled Tofu, Shitake Mushrooms, Pickled Ginger,
Edamame, Orange Zest and Fresh Cilantro in a Natural A Jus
Roasted Sesame and Ginger Sweet Potatoes
Asian Stir Fried Vegetables

\$36.95

Food & Beverage – Beverages A La Carte



SOFT DRINKS, BEER, & WINE

Soft Drinks - \$3

Coke, Diet Coke, Sprite and Bottled Water

Domestic Beer - \$7

Bud Light, Miller Lite, and /or Coors Lite

Premium Beer - \$8

Corona, Fat Tire, and /or Blue Moon

White Wine - \$7 / Bottle \$30

Chardonnay, Pinot Grigio, and Moscato,

Red Wine - \$7 / Bottle \$30

Merlot and Cabernet Sauvignon

Bartender Fees - \$150 per Bartender if Cash bar

-Fee Waived with Selection of a Hosted Package

-One Bartender is required per 75 guests.

LIQUOR

House Brand Cocktail - \$6

McCormicks: Vodka, Gin, Rum, Whiskey, Scotch

Call Brand Cocktail - \$7

Pearl Vodka, Bacardi Rum, Captain Morgan, Malibu
Rum, Bombay, Seagrams 7, Jim Beam Bourbon,
Dewar's Scotch, Jose Quervo

Premium Brand Cocktail - \$8

Titos Vodka, Tanqueray Gin, Jack Daniels, Kaluha,
Bailey's Irish Cream

Platinum Brand Cocktail - \$9

Grey Goose, Crown Royal, Maker's Mark, Johnny
Walker, Disaronno

Food & Beverage – Bartender Fees / Bar Packages



HOSTED BAR PACKAGES-PER PERSON (3 HOURS)

- Beer & Wine Package - \$19
- House Brand Liquor Package- \$21
- Call Brand Liquor Package- \$23
- Premium Brand Liquor Package - \$26
- Platinum Brand Liquor Package - \$30

HOSTED BAR PACKAGES-PER PERSON (4 HOURS)

- Beer & Wine Package - \$20
- House Brand Liquor Package- \$22
- Call Brand Liquor Package- \$26
- Premium Brand Liquor Package - \$30
- Platinum Brand Liquor Package - \$34

**Call and Premium Liquor Package Includes One Specialty Drink, Platinum Liquor Includes Two Specialty Drinks*

All food and beverage subject to 22% service charge and 9% sales tax



Food & Beverage – Bartender Fees / Bar Packages Continued...



HOSTED BAR PACKAGES-PER PERSON (5 HOURS)

Beer & Wine Package - \$23

House Brand Liquor Package- \$25

Call Brand Liquor Package- \$29

Premium Brand Liquor Package - \$32

Platinum Brand Liquor Package - \$36



HOSTED BAR PACKAGES-PER PERSON (6 HOURS)

Beer & Wine Package - \$27

House Brand Liquor Package- \$29

Call Brand Liquor Package- \$33

Premium Brand Liquor Package - \$36

Platinum Brand Liquor Package - \$40





**THANK YOU FOR CONSIDERING
CRANE BAY
WHERE EDGY MEETS SOPHISTICATION
FOR AN EXPERIENCE THAT WILL CREATE
MEMORIES TO LAST A LIFETIME!**

