



**at Prairie View**

## **Wedding Packages**

**Prairie View  
7000 Longest Drive  
Carmel, IN 46033**

**Sahm's Banquets  
[banquets@sahms.com](mailto:banquets@sahms.com)  
317-536-1305**



## Menus

Sahm's at Prairie View provides complete food and beverage service for your special event. The following menus are suggested for your convenience and can be customized to meet your specific needs. Sahm's requires all food and beverage to go through them. No outside food or beverage may be brought in unless previously arranged with your sales contact. Sahm's does allow wedding desserts (cake, cupcakes, etc.) to be brought in as long as they are from a licensed bakery.

## Menu Guarantee

In order to provide you and your guests the best possible experience your guaranteed guest count must be received seven (7) business days prior to your event by noon. Should the final guarantee not be received by this time, the agreed number of guests will be the basis for the final payment.

## Minimum

Minimums are determined by month and day of the week. Please contact Sahm's for more information. Service charges are included in package pricing. Taxes and gratuity are not included in package pricing or applied to minimums.

## Deposits, Payment & Gratuity

An initial deposit of 25% of the food and beverage minimum is due at the time of contract signing. A second deposit of fifty (50) percent of the remaining balance is due ninety (90) days prior to your event. Your final payment of your remaining balance is due seven (7) business days prior to your event by noon. Deposits are non-refundable. An automatic 20% gratuity will be applied to your final contract.

## Complimentary Items

All packages at Sahm's at Prairie View includes room rental, guest tables and chairs, crushed shimmer or poly floor length guest linens and napkins in your choice of color, surface lot parking, cake cutting and a menu tasting. China and glassware will be provided for buffet, dessert and guest tables. Scrollware will be provided for the bar and hors d' oeuvres. A service fee is already included in the package prices.



## Dinner Packages

### Package One

\$60.00 per guest

4 Hot and 5 Cold Stationed Hors D'oeuvres

4 Hour Unlimited Premium Bar

### Package Two

\$75.00 per guest

One Hot and One Cold stationed Hors D'oeuvres

Buffet Style Dinner which includes 2 Entrees,

1 Vegetables, 1 Starches, 1 Pre-Set Salad, Rolls & Butter

4 Hour Unlimited Premium Bar

### Package Three

\$90.00 per guest

Package Two + 2 Embellishments

\*Plated Dinner – Additional \$10.00 per guest\*

\*Under 21 years old – Subtract \$15.00 per guest\*

### Children's Meals - \$12.99 per guest

Children 12 and under only

Plated Chicken Fingers and Mac and Cheese

With Unlimited Soda & Bottled water

(4 high chairs included in rental, additional \$12 each)

### Premium Bar

Domestic & Big Lug Beers, House Wines,

Premium Liquors (vodka, rum, gin, whiskey, scotch, tequila, amaretto)

Coke, Diet Coke, Sprite, Bottled Water and Mixers



## Embellishment Descriptions

Carving Station: Substitute one of your entrees for a carving station with either Prime Rib with Au Jus and Horseradish Sauce or Steamship Round served with Cilantro Chipotle and Dijon Mustard Sauce.

*\*To add a carving station as an additional entrée is \$8 per guest.*

Bubbly Toast: Prosecco served in glass flutes for all guests of age.

Dessert Bar: An assortment of Sahm's Sour Cream Coffee Cake, Tollhouse Squares, Cheesecake Bites, Carrot Cake Squares, Key Lime Bars and Lemon Bars.

Late Night Snack: Choose one of the below snack options:

- Slider Bar: Choose Two: cheeseburgers, buffalo chicken or BBQ pulled pork sliders. Served with pickles, mustard, ketchup, mayonnaise, and potato wedges.
- Nacho Bar: Homemade tortilla chips, ground beef, white queso dip, fresh salsa, guacamole, lettuce, pico de gallo and refried beans.
- Rockstone Pizza Bar: A variety of Rockstone pizzas sliced in party bites served with breadsticks and marinara & cheese dipping sauces.
- Soft Pretzel Bar: Pretzel bites with cheese sauce and spicy mustard for dipping.



## Hors D'oeuvre Selections

### Hot Selections

Unsinkable Grilled Cheese Bites  
Cream Cheese Wontons  
Spinach Stuffed Mushroom Caps  
Homemade Meatballs in Burgundy Sauce  
Classic or Buffalo Breaded Chicken Bites  
Spinach Artichoke with Crostini  
Bacon Wrapped Kielbasa  
Scallop Rumaki  
Barbecue Bacon Wrapped Shrimp  
Crab Stuffed Mushroom Caps  
Teriyaki Sesame Pork Kabobs  
Steak Kabobs  
Stuffed Beef Sirloin Rolls  
Shrimp Cigars with Sesame Teriyaki Sauce  
Mini Crab Cakes  
Thai Beef Kabobs  
Hawaiian Chicken Kabobs

### Cold Selections

Fresh Fruit Kabobs  
Veggie Shooters  
Artisan Cheese & Crackers  
Finger Sandwiches  
Antipasto Skewer  
Cherry Tomato & Salami Bites  
Bruschetta  
Tortellini Caprice Kabobs  
Gorgonzola Dip with Flatbread Crisps  
Roasted Red Pepper & Goat Cheese Bruschetta  
Bleu Crab Dip with Flatbread Crisps  
Beef Tenderloin Pesto Crostini  
Mediterranean Flatbread  
Sirloin Vera Cruz  
Shrimp Cocktail  
Gorgonzola Stuffed Tomatoes

### **Charcuterie & Cheese Platter** - \$10 per guest

Served with homemade crostini, assorted cheese and crackers,  
herb cream cheese, Smoking Goose Capocollo, Genoa Salami and  
2 rotating Smoking Goose Sausages.

Assorted House and Premium Cheeses



## Entrées

Herb Crusted Pork Loin • Chicken Marsala • Chicken Piccata  
London Broil with Mushroom Bordelaise • Top Sirloin with Sautéed Herb Mushrooms •  
Chicken Cordon Bleu • Pork Tenderloin with Shallot Bordelaise  
Mediterranean Chicken • Tropical Mahi Mahi • Chicken Parmesan  
Herb Stuffed Chicken Breast • Salmon Béchamel with Spinach  
Chicken Bruschetta • Asiago & Parmesan Crusted Chicken  
Spinach & Gorgonzola Stuffed Chicken

## Starches

Penne Alfredo • Mashed Potatoes  
Rice Pilaf • Twice Baked Potato Casserole • Roasted Redskin Potatoes  
Gourmet Baked Macaroni & Cheese • Roasted Sweet Potatoes

## Vegetables

Green Bean Almondine • Roasted Carrots  
Asparagus • Brussel Sprouts • Roasted Root Vegetables • Two-Tone Squash  
• Broccoli

## Salads

Mixed Greens • Caprese • Cranberry Poppyseed • Caesar  
Spring Mix Bruschetta • Wedge  
Strawberry Spinach Salad

\*Vegetarian and Special Dietary/Allergies meals can be accommodated with advance notice.



## Sahm's at Prairie View Terms & Conditions

- No outside food or beverage may be brought into Sahm's at Prairie View unless provided by a licensed baker and is approved in advance by Sahm's
- Final menu selections must be made one month prior to event
- No remaining food or beverage shall be removed from the premises
- Sahm's reserves the right to refuse service of alcohol to anyone in its discretion
- Minors are the responsibility of the group, and if minors are found in possession of alcohol the immediate cancellation of the function may occur
- The management and staff may refuse to continue to serve anyone who has consumed an amount of alcohol deemed excessive
- No animals, other than those providing assistance to guests with disabilities, are permitted
- No masking tape, glue, tacks, nails, staples, duct tape, electrical tape, transparent tape or double sided sticky tape is allowed.
- **No loose glitter or confetti are allowed.** Peddles (real or fake) can only be used inside and have to be cleaned up immediately after use. Extensive cleanup of décor may result in a fee.
- All cords must be taped down to the floor by drafting tape
- Candles must be contained in a proper globes, cylinders or floating, no open flames are allowed
- Overnight parking is permitted but Sahm's at Prairie View is not responsible for any stolen or damaged items