

Weddings at the Crowne Plaza at Historic Union Station

Congratulations on your engagement! On behalf of the Crowne Plaza at Historic Union Station, thank you for considering us to host your special day.

Wedding receptions at our historic facility include the following:

- ◇ Private Cocktail Reception for the Bridal Party*
- ◇ Champagne Toast for the Bride and Groom*
- ◇ Overnight Accommodations for the Bride and Groom*
- ◇ Complimentary Tasting of the wedding menu*
- ◇ Dance Floor*
- ◇ Complimentary Centerpieces – Mirror tile with 3 votive candles*
- ◇ On Site Personal Wedding Coordinator*
- ◇ Complimentary Linens and Napkins with choice of colors*
- ◇ All tables, chairs, china, glass and flatware included*

Items / Services Available at an Additional Charge

- ◇ Guestrooms at a special group rate for your out of town guests*
- ◇ Chair Covers and Floor Length Linens*
- ◇ Wedding Ceremony and Rehearsal Dinner space*
- ◇ Ice Carvings*

Again, thank you for considering the Crowne Plaza at Historic Union Station for your special day. We look forward to helping you make your wedding day the most magical and memorable day of your life!

*Please call the sales and catering office at
317-631-2221 to make an appointment.*

Miscellaneous Fees:

Wedding Ceremony Fee.....	500
Custom Pipe & Drape.....	1000-1500
Cake Cutting Fee.....	50
Power Source Fee.....	45 each
Bartender Fee (1 per 75 guests).....	75 each
Chair Cover Installation Fee.....	1.50/chair
Coat Check Attendant.....	50

7% tax on Room Rental
9% tax on Food & Beverage
22% Service Charge on Food & Beverage

Food & Beverage Minimums Apply to Each Event

Menu Prices are Subject to Change &
are Guaranteed 6 Months Prior to Your Event

Preferred Wedding Vendors

~Band~

Dave & Rae 441-8262
www.daveandrae.com

Endless Summer Band 501-0010
www.endlesssummerband.com

Encore Entertainment 917-8800
www.encoreentertainment.net

~Disc Jockey~

AMS Entertainment 578-3548
www.amsentertainment.com

DJ Brian Whitis 718-9999
www.djbrianwhitis.com

DJs Direct 295-3548
www.djsdirect.net

Jim Cerone 845-0749
www.jimcerone.com

Krista Lee 541-1145

Sunny Moon 776-3666
www.sunnymoonDJ.com

TLW Entertainment 255-1017
www.tlwentertainment.com

~Harpist/Strings~

Jan Aldridge 925-8916
www.janaldridgeclark.com

Joyce Elliott 736-1566

Mary Katherine Wilde 283-6200
Katie10202@aol.com

~Bakery~

Classic Cakes 844-6901
www.classiccakescarmel.com

Heavenly Sweets 770-9399
www.heavenlysweetscakes.com

Indy Cakes 840-1562
www.indycakes.com

Sweet Seductions 856-0628
www.sweetseductions.biz

Taylor's Bakery 251-9575
www.taylorsbakery.com

~Florist~

Enflora 596-1730
www.enflora.com

Circle City Designers 409-0989
www.circlecitydesigners.com

McNamara Florist 579-7900
www.mcnamaraflorist.com

Posh Petals 923-6000
www.poshpetals.org

Royal Creations - Julie Acheson 257-5540
www.byroyalcreations.com

~Pianist~

Dave Hepler 255-3893
www.davehepler.com

Kenneth Fary 466-3744

Sharon Watson 257-2831
www.sharonwatsonmusic.com

Preferred Wedding Vendors

~Transportation~

Carey Indiana 241-6700
www.careyindiana.com

Reeves Transportation 894-7295
www.reevests.com

Yellow Rose Carriages 634-3400
www.indycarriage.com

~Officiant~

Charlie Cash 882-8463

Rev. Marilyn York 490-6380
www.brightbeautifulbeginnings.com

~Wedding Consultant~

April Foster Events (317) 674-8877
www.aprilfosterevents.com

A Touch of Elegance (317) 873-5821
www.atochofelegancelc.com

Casey Scott
caseycscott@aol.com

Circle City Planners (317) 770-4321
www.circlecityplanners.com

Detail & Design (317) 475-0757
www.detailanddesign.com

Eventfull Planning (317) 475-0757
www.eventfullplanning.net

Fashions & Custom Creations, Inc. (317) 862-6931
www.f-c-c-i.com

J.A.Alexandra (317) 979-0773
www.jaalexandra.com

Kim King Smith Events (317) 512-0172
www.kimkingstheevents.com

~Videographer~

Bob Ridge 59-VIDEO
www.indyvisual.com

~Photographer~

Andrew Scalini 726-1203
www.scaliniweddings.com

Dave Cohen 842-0685
www.goldbergphoto.com

Erin Hession 382-5264
www.erinhessionphotography.com

Jennifer Driscoll 595-9745
www.jenniferdriscoll.com

Jessica Strickland 418-0321
www.jessicarstrickland.com

Kevin Swan 414-5339
www.kevinswan.com

Megelaine 308-9269
www.megelaine.com

Morgan Matters 201-9627
www.morganmattersphotography.com

Nathaniel Edmunds 733-8641
<http://nathanieledmunds.com>

Rich Miller 446-1708
www.richweddings.com

~Rentals~

A-Classic 251-7368
www.aclassicpartyrental.com

Linen Show Room
www.linenshowroom.com

America's First Union Station – A Brief History

In 1853, four railroad companies that had before served passengers with individual terminals opened the first “union” station ever built. The Indianapolis Union Station had five tracks running through a brick and frame building that offered passengers the convenience of a central transportation facility. Union Station’s majestic red-brick and granite “headhouse,” recognized as one of the finest Romanesque Revival-styled structures in America, replaced that original building in 1888. Built at a cost of one million dollars, its Grand Hall is one of the finest public spaces in the city.

At the turn of the century, when railroading was king, some 500,000 passengers traveled through Union Station monthly. There were so many trains – almost 200 streamed through daily – that downtown streets were always clogged with traffic. To overcome that problem, as well as the inconvenience to passengers who crossed any number of 12 tracks to board, the Union Railway Company planned a system of elevated tracks in a new two-story train shed.

Construction of the Art-Deco-styled shed and Crowne plaza Union Station was begun in 1913. In 1918 the first train arrived at Union Station on the newly elevated tracks. Passengers waited for trains in the concourse area, appointed with colorful terra-cotta tile, and used six stairwells to reach the track-level above. The shed’s roof was added in 1932 – its construction was delayed by World War I.

The advent of the automobile marked the end of six decades that saw Union Station develop from a small wood and brick framed building with five tracks into one of the busiest passenger transfer points in America. Thomas Edison had worked there in 1861 as a telegraph operator; he was fired for continually devoting time to “useless” experiments. Abraham Lincoln traveled through Union Station in 1861 after being elected President.

Railroad service at Union Station dwindled steadily until 1970, when the structure had become a darkened ghost of its prosperous past. It was threatened with demolition after Amtrak facilities were moved into the concourse area, but a local architect formed the “Committee to Save Union Station” and helped promote an adaptive-use project. In 1982 plans for a “festival marketplace” attraction were approved by the City and the restoration was begun. Union Station again is focus of downtown activity, just as it was when railroading was king.

Train Cars

When the restoration of Union Station began in 1983, the old train shed became the home of the new Crowne Plaza at Union Station. In keeping with this theme, the hotel renovated thirteen 1920’s Pullman cars and converted them into hotel suites. The cars contain two rooms, each with either a king-sized bed or two double beds. The cars are named after prominent personalities of the early 1900’s, including Charlie Chaplin, Louis Armstrong, John Philip Sousa, Benjamin Harrison, Winston Churchill, Greta Gargo, P.T. Barnum, Cole Porter, Diamond Jim Brady, Amelia Earhart, Rudolph Valentino, Lillian Russell and Jean Harlow. They are furnished with a unique blend of traditional and contemporary décor, with wall hangings and specific antique furnishings depicting the lives of these famous individuals. For a tour through one of these cars, see the Concierge.

Crowne Plaza Hotel at Union Station Wedding Information/Policies

Deposits

A deposit equal to the amount of room rental fee is due at the time of booking. No event is considered definite until a deposit and signed contract are received. All deposits are non-refundable. Additionally, cancellation charges apply to all cancelled bookings. Your contract will indicate a payment and cancellation schedule.

Guarantees

Please notify your sales manager within three (3) business days (72 hours) prior to your event by 12:00pm 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. If your guarantee is not received 72 hours in advance of your event, not to include holidays or weekends, we will consider your contracted attendance figure as your guarantee.

Food and Beverage

It is the policy of the Crowne Plaza at Historic Union Station 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 and beverage into any public space. Additionally, we are unable to allow any non-consumed food and beverage item(s) to be taken from the facility.

Banquet Bars

A \$50 bar set-up fee is charged when revenue is less than \$350. A \$75 bartender fee per bartender will also be charged to your bill. The hotel recommends one bartender per 75 guests.

Decorations

The Crowne Plaza at Historic Union Station requests that nothing be posted, nailed, pinned, taped or otherwise attached to the walls, floors, furniture or other parts of the building (this applies to the hotel and conference center). 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 cleaning fee will be assessed.

Audio Visual

Markey's Audio Visual provides all in-house A/V needs, including the use of the hotel public address system. Markey's will coordinate all of your A/V needs. Please inform your sales manager of any requests. Appropriate charges will be added to your bill for items ordered.

Parking

The closest available parking for overnight guests is the Pan Am Plaza Garage located across Louisiana Street directly in front of the hotel. If you wish to pay for your guests' parking, arrangements can be made to bill your account. Valet parking arrangements can also be made.

Valet parking is available for the following prices:

\$14 for event parking / \$27 for overnight parking

All valet pricing is subject to change at any time, without notice.

Cold Hors D'oeuvres

Priced Per 100 Pieces

Asparagus Wrapped in Prosciutto, Drizzled with a Balsamic Reduction.....	225
Assorted Sushi - California Spring Rolls, Spicy Tuna Rolls and Crab Rolls.....	Market
Champagne Poached Lobster Medallions with Caviar Mousse.....	425
Cherry Tomatoes Stuffed with Curried Hummus or Boursin Cheese.....	225
Country Brie and Spiced Apple Chutney in Tri-Colored Phyllo Cups.....	250
Goat Cheese and Olive Tapenade Crostini with Sundried Tomato Garnish.....	295
Grilled Chili Marinated Jumbo Shrimp.....	345
Jumbo Shrimp on Ice with Cocktail Sauce and Lemon Wedge.....	375
Jumbo Shrimp Shooters.....	385
Melon Balls Wrapped in Prosciutto.....	225
Melon Ball Kabobs.....	200
Salami Coronets with Cream Cheese and Dill.....	210
Sliced Beef Tenderloin Crostini with Horseradish Herb Cheese and Roasted Red Pepper Garnish.....	345
Smoked Salmon Tartare on New Potato Slices.....	325
Strawberries Stuffed with Sweet Boursin Cheese.....	225
Traditional Cold Bruschetta.....	250

Hot Hors D'oeuvres

Priced Per 100 Pieces

Almond Stuffed Dates with Bacon.....	325
Applewood Smoked Bacon Wrapped Thai Barbecue Shrimp.....	345
Artichoke Beignet.....	325
Asian Pork Belly in Chinese Spoons.....	295
Bruschetta - Lobster.....	325
Bruschetta - Tuscan.....	200
Buffalo Wings Served with Celery Sticks and Bleu Cheese Dressing.....	325
Chicken Marrakesh.....	395
Chicken Tenders.....	355
Coconut Fried Shrimp with Melba Dipping Sauce.....	320
Herb Marinated Spring Lamb Chops with a Minted Ancho Chutney.....	395
Meatballs - Barbecue or Swedish.....	200
Mini Beef Wellington.....	400
Mini Crab Cakes with Cajun Remoulade.....	310
Mini Deep Dish Pizzas.....	330
Miniature Butternut Squash Bisque with Crème Fraîche and Toasted Pumpkin Seed Garnish.....	250
Pork Pot Stickers with Soy Ginger Sauce.....	225
Potato Leek Soup.....	295
Roasted Fingerling Potatoes Stuffed with Gorgonzola Cheese.....	250
Sea Scallops Wrapped in Applewood Smoked Bacon and Finished with Vermont Maple Butter.....	395
Sesame Grilled Chicken Satays with Peanut Sauce.....	295
Shagbark Hickory Glazed Bacon Wrapped Shrimp.....	375
Smoked Chicken or Black Bean Quesadilla Cornucopia.....	325
Spinach and Feta Cheese Spanakopita.....	300
Stuffed Mushrooms - Sausage or Seafood or Spinach.....	300
Teriyaki Beef Tenderloin Kabobs with Red and Yellow Pepper Strips and Grilled Pineapple.....	355
Thai Shrimp Toast with Wasabi Sauce.....	210
Vegetarian Spring Rolls with Plum Sauce.....	195
Wild Mushroom and Caramelized Onion Tarts with Parmesan Reggiano.....	250

Reception Displays

Priced Per Person

Anti Pasto Display with a Selection of Italian Meats, Cheeses and Marinated Vegetables.....	7.95
Domestic Cheese Display with Crackers.....	5.95
Domestic and Imported Cheese Display with Crackers and Lavosh.....	6.95
Fresh Sliced Fruit Display with Yogurt Dip.....	5.95
Fresh Vegetable Crudités with Roasted Vegetable Dip.....	4.95
Imported Cheese Display and Market Table with Flat Breads and Lavosh (Cheese and Vegetable Combo Tray).....	7.95
Shrimp Cocktail Buffet with Cocktail Sauce.....	9.95
Apricot Glazed Baked Brie En Croûte with Sliced Baguette and Crostini (Serves 50 people).....	195
Whole Poached Salmon with Traditional Garniture (Serves 50 people).....	355

Starter Options

Priced Per Person

Jumbo Shrimp Cocktail with Citron Infused Spicy Cocktail Sauce, Meyer Lemons and Fresh Chives	9.95
Pan Seared Diver Scallops with Chickpea, Frisée Garnish and Red Pepper Tahini Vinaigrette	9.95
Peanut Encrusted Pork Tenderloin Medallions Served over Asian Rice Noodles with a Thai Lemon Grass Peanut Sauce	9.95

Dinner Salads

***All Entrées are Accompanied with the Crowne Plaza House Salad
Additional Gourmet Salad Selections Listed Below and are Priced Per Person***

Crowne Plaza House Salad

Fresh Chopped Romaine and Iceberg Lettuce Stuffed in a Radicchio Cup
Topped with Julienned Radish, Carrot Curls, Tomato Wedges and English Cucumbers
Served with Our Signature Champagne Vinaigrette

Classic Caesar Salad

Fresh Chopped Romaine Hearts Tossed
with our House-Made Caesar Dressing,
Croutons and Grated Parmesan Cheese

2

Baby Spinach Salad

Fresh Baby Spinach Flowing from a Radicchio Cup
Garnished with Mandarin Oranges, Fresh
Sliced Strawberries and Candied Pecans
Finished with a Raspberry Vinaigrette

2.50

Radicchio, Frisée and Arugula

Served with Dried Cranberries, Pine
Nuts, Poached Granny Smith Apples
and Sage Derby Cheese
Finished with a Cranberry Vinaigrette

3.50

Iceberg Lettuce Wedge

Iceberg Lettuce with Tomatoes and Bacon
Finished with a Creamy Bleu Cheese Dressing

2.50

Bow Tie Salad

An English Cucumber Ring Flowing with
Wild Field Greens Garnished with Grape
Tomatoes, Pickled Red Onions, Candied
Pecans and Pomegranate Seeds
Finished with a Pomegranate Vinaigrette

3

Miniature Iceberg Chop Salad

A Miniature Head of Iceberg Lettuce Stuffed with
Chopped Lettuce, Hardboiled Eggs, Red Onions,
Tomatoes, Cucumbers, Bacon and Gorgonzola Cheese
Garnished with Fresh Chives
Topped with Our Signature Champagne Vinaigrette

5

Dinner Soups

Minestrone

Italian-Style Vegetable Soup with
Vegetables, Potatoes, Beans and Pasta
Simmered in a Rich Beef and Tomato Broth

4.50

Roasted Corn and Potato Chowder

Roasted Corn Kernels, Diced Potatoes,
Crisp Bacon Bits and Heavy Cream
Simmered into Rich Chowder

4.50

Beef and Vegetable Barley

Tender Beef and Fresh Vegetables with Barley
Simmered in a Rice Beef and Tomato Broth

4.50

Chicken Velvet

Chunks of Chicken Breast, Diced Potatoes,
Fresh Vegetables and Cream
Simmered into a velvety Soup

5.50

Dinner Entrées

*All Entrées are Accompanied with the Crowne Plaza House Salad with Champagne Vinaigrette,
Freshly Baked Assorted Dinner Breads with Seasonal Flavored Butters,
Chef's Selection of Starch and Vegetable, Coffee, Decaffeinated Coffee and Tea*

Chicken Piccata

Sautéed Boneless, Skinless Chicken Breast
Served with Lemon Butter and Capers

29

Chicken Nola

Boneless Chicken Breast Stuffed
with Julienned Creole Spiced Vegetables
Mixed with Cream Cheese, Breaded and Baked
Finished with a Fresh Basil Cream Sauce

30

Chicken Tuscany

Sautéed Chicken Breast Layered
with Roma Tomatoes, Sautéed Spinach, Garlic,
Shallots and Melted Provolone Cheese
Finished with a Fresh Tomato, Basil and Cream Sauce

32

French Onion Chicken

Sautéed Chicken Breast Topped with Caramelized
Onions, Thyme and Melted Swiss Cheese
Garnished with a Grilled Crostini

32

Mediterranean Chicken

Sautéed Boneless Chicken Breast
Topped with Diced Tomatoes, Fresh Basil,
Artichoke Hearts and Olives
Topped with Hollandaise Sauce

32

Macadamia Encrusted Chicken Breast

Boneless Chicken Breast Encrusted with Chopped Macadamia Nuts,
Roasted until Golden Brown
Topped with a Spiced Apple Chutney

34

Herb Encrusted Top Sirloin Steak

Fresh Herb Encrusted 8 oz. Sirloin Steak
Charbroiled and Adorned with Demi-Glace

38

Beef Tenderloin Medallions

Served with Roasted Shallots
and a Chiffonade of Prosciutto
Topped with a Cabernet-Sauvignon Demi-Glace

44

Prime Rib of Beef Au Jus

Slow Roasted 12 oz. Prime Rib Au Jus
Served with Horseradish Cream

44

Center Cut Filet Mignon

8 oz. Center Cut Filet Mignon
Adorned with Bordelaise Sauce

49

Dinner Entrées

*All Entrées are Accompanied with the Crowne Plaza House Salad with Champagne Vinaigrette,
Freshly Baked Assorted Dinner Breads with Seasonal Flavored Butters,
Chef's Selection of Starch and Vegetable, Coffee, Decaffeinated Coffee and Tea*

Honey Cumin Glazed Pork Loin

Boneless Pork Loin Roasted
Served with a Pommery Mustard Demi-Glace
29

Jamaican Marinated Pork Tenderloin

Topped with Mango Salsa
33

Tilapia Florentine

Boneless Tilapia Filets Stuffed with Spinach,
Garlic, Shallots and Feta Cheese
Finished with a Parmesan White Wine Cream Sauce
30

Grilled Atlantic Salmon

8 oz. Salmon Filet Grilled
Topped with a Roasted Corn and Mushroom Cream Sauce
32

Grilled Mahi-Mahi

8 oz. Boneless Mahi-Mahi Filet
Seasoned and Grilled
Adorned with Mango-Papaya Chutney
32

Chicken Milan

Semi-Boneless Chicken Breast
Stuffed with Goat Cheese and Fresh Basil
With an Orange Sesame Glaze
32

Broiled Jumbo Prawns

Served on Sun-Dried Tomato and Lump Crab
Risotto Cakes with Stewed Tomatoes
36

Children's Meals

Children 12 and Under

Chicken Fingers

Served with French Fries & Fruit Cup
Served with Milk
13

Mini-Cheeseburgers

Two Mini-Cheeseburgers, French Fries
Fruit Cup Served with Milk
13

Combination Dinners

*All Entrées are Accompanied with the Crowne Plaza House Salad with Champagne Vinaigrette,
Freshly Baked Assorted Dinner Breads with Seasonal Flavored Butters,
Chef's Selection of Starch and Vegetable, Coffee, Decaffeinated Coffee and Tea*

Chicken Breast & Salmon Filet

Marinated Chicken Breast

Served with a Mango and Roasted Red Pepper Cream Sauce

Soy Glazed Filet of Atlantic Salmon and Lemon Ginger

39

Top Sirloin & Chicken Piccata

Top Sirloin Adorned with Demi Glace

Grilled Chicken Breast Served with

Lemon Butter and Capers

42

Top Sirloin & Salmon Filet

Top Sirloin Adorned with Demi Glace

Grilled Salmon Filet Topped with a Roasted

Corn and Mushroom Cream Sauce

43

Petite Filet & Chicken Tuscany

Petite Filet Mignon Adorned with Bordelaise Sauce

Sautéed Chicken Breast Layered with Roma Tomatoes, Sautéed Spinach,

Garlic, Shallots and Melted Provolone Cheese

Finished with a Fresh Basil, Tomato and Cream Sauce

48

Petite Filet & Tilapia Florentine

Charbroiled Petite Filet Mignon

Topped with a Rich Demi-Glace

Tilapia Filet Stuffed with a Spinach Mixture

Adorned with a Parmesan Cream Sauce

47

Grilled Filet Mignon &

Tri-Colored Peppercorn Seared Salmon

Grilled Filet Mignon Adorned with Bordelaise Sauce

Tri-Colored Peppercorn Seared Salmon

Topped with a Roasted Corn and Mushroom Cream Sauce

48

Petite Filet & Grilled Shrimp

Petite Filet Mignon Adorned with Bordelaise Sauce

Marinated Grilled Spiced Shrimp

Served with Lemon Beurre Blanc

48

Petite Filet & Mahi-Mahi

Petite Filet Mignon with Garlic Herb Butter

Hazelnut Crusted Mahi-Mahi

48

Prime Rib Au Jus & French Onion Chicken

Slow Roasted Prime Rib Au Jus Served with Horseradish Cream

Sautéed Chicken Breast Topped with Caramelized Onions, Thyme and Melted Swiss Cheese

48

Petite Filet & Lobster Broiled Lobster Tail

Petite Filet Mignon Adorned with Bordelaise Sauce

Broiled Lobster Tail with Drawn Butter

Market Price

Diamond Stations Menu

Salad Station

Spinach Salad
Caesar Salad
Cubed Fruit Salad

Carving Station

Pork Loin Stuffed with spinach and Lobster
Black Oak Smoked Ham
Herb Encrusted Prime Rib of Beef
All Served with a variety of Sauces and Silver Dollar Rolls

Mashed Potato Martini Bar

Chipotle Yukon Gold Mashed Potatoes
Roasted Garlic Red Skinned Mashed Potatoes
White Cheddar Mashed Potatoes
Exotic Toppings Include:
Chopped Scallions, Pancetta Bacon Bits, Shredded Cheeses, Gorgonzola Cheese,
Crispy Ham Bits, Jalapeno Peppers, Sour Cream, Horseradish, Cheese Broccoli Florettes, Spicy Chili,
Whipped Butter, Diced Grilled Chicken and Fried Onions

Stir Fry Station

Chicken, Beef and Shrimp Stir-Fried to Order
Selection of Oriental Vegetables and Lo Mein Noodles or Rice
All Served with Teriyaki Sauces, Sweet and Sour Hoisin or General Tso's

Pasta Station

Penne, Bowtie and Spiral Pastas
Selection of Vegetables
Alfredo, Marinara or Pesto Sauce Served with Garlic Breadsticks

40 Per Person

Chef Attendants are required for each station.
The number of attendants is dependent upon the final guarantee.

Chef Attendant.....45 each

Pearl Stations Menu

Salad Station

Garden Salad
Caesar Salad
Fresh Fruit Salad

Carving Station

Carved, Slow-Roasted Herb-Encrusted Inside Round of Beef
Carved Oven-Roasted Turkey Breast
White Cheddar Yukon Gold Mashed Potatoes
Mixed Vegetables

Chicken Sauté Station

Sautéed Chicken Breast
Served with Piccata, Marsala or Sundried Tomato Basil & Cream Sauce
Blended Wild Rice

Pasta Station

Penne, Bowtie and Spiral Pastas
Julienned Vegetables, Shrimp and Grilled Chicken Breast
Marinara and Alfredo Sauce

34 Per Person

Station Menu Enhancements

Filet Mignon Station

Grilled to Order Filet Mignon with Bordelaise, Bearnaise, and Diane Sauces
\$10 Per Person

Seared Scallop Station

Pan Seared Scallops served with Wasabi Aioli, Ginger Soy, and Peanut Sauce
\$9 Per Person

Risotto Station

Cooked to Order Arborio Rice served with a Brunoise of Vegetables
\$8 Per Person

Chef Attendants are required for each station.

The number of attendants is dependent upon the final guarantee.

Chef Attendant.....45 each

Dinner Buffet

*Served with House Breads with Seasonal Flavored Butters,
Chef's Selection of Vegetables
Iced Tea, Coffee and Decaffeinated Coffee*

Salads

Choice of Two

Fruit Salad

*Cantaloupe, Honeydew, Gold Pineapple,
Watermelon and Berries
Served with Georgia Pecan Glaze*

Iceberg and Romaine Salad

*Tossed with Garden Vegetables
Served with Two Dressings*

Pasta Salad

*Tri-Color Fusilli and Vegetables
Served with Tomato Basil Dressing*

Spinach Salad

*Tossed with Mandarin Oranges,
Strawberries and Toasted Almonds
Served with vanilla Mango Vinaigrette*

Entrées

Choice of Two

33

Choice of Three

37

Lemon and Dill Roasted Filet of Atlantic Salmon

*Served with Tarragon Dijon Cream Sauce and
Red Pepper Coulis*

Grilled Chicken Breast

Served with an Herbed Cream Sauce

Maple Roasted Pork Loin

Served with Cranberry Port Demi-Glace

Italian Meat or Vegetable Lasagna

*Seasoned Ground Beef and Pork Layered with Lasagna Noodles, Ricotta Cheese and Marinara Sauce
or
Grilled vegetables Layered with Lasagna Noodles, Ricotta Cheese and Alfredo Sauce*

Sliced Roast Sirloin Au Jus

Served with Horseradish Sauce

Sliced Roasted Turkey Breast

Served with Sage Dressing and Gravy

Starches

Choice of One

*Rosemary Roasted Red Potatoes, Roasted Garlic Yukon Gold Potatoes,
Au Gratin Potatoes, Mashed Potatoes with Gravy,
Rice Pilaf or Blended Wild Rice*

Executive Dinner Buffet

*Served with House Breads with Seasonal Flavored Butters,
Chef's Selection of Vegetables
Iced Tea, Coffee and Decaffeinated Coffee*

Salads

Choice of Two

Spinach Salad

Fresh Spinach Tossed with Mandarin Oranges,
Strawberries and Toasted Almonds
Served with vanilla Mango Vinaigrette

Garden Salad Niçoise

Romaine Lettuce with Tomatoes, Black
Olives, Green Beans, Hard Cooked Eggs,
Potatoes and Tuna

Antipasto Salad

Selection of Italian Meats, Cheeses and
Marinated vegetables

Seafood Pasta Salad

Shrimp and Crab Tossed with Julienned
vegetables, Spiral Noodles and
Parmesan Peppercorn Dressing

Domestic and Imported Cheese Display

Imported and Domestic Cheeses Cut and
Displayed as a Centerpiece
Served with Assorted Crackers and Lavosh

Vegetable Crudités

Array of Fresh Cut Vegetables
Served with Vegetable Dip

Entrées

Choice of Two

39

Choice of Three

43

Chicken Tuscany

Sautéed Chicken Breast layered with Roma Tomatoes,
Sautéed Spinach, Garlic, Shallots and Melted Provolone Cheese
Finished with Fresh Tomato, Basil and Cream Sauce

Stuffed Beef Tenderloin

With Gorgonzola and Wild Mushrooms

Sliced Prime Rib of Beef Au Jus

Served with Horseradish Sauce

Roasted Pork Loin

Stuffed with Sautéed Apples and Sun-Dried Cherries
Served with a Cabernet Demi-Glace

Shrimp and Linguini Sauté

Served with an Herbed White Wine Butter Sauce

Spinach and Feta Stuffed Tilapia

Served with White Wine Sauce

Starches

Choice of One

White Cheddar and Yukon Gold Mashed Potatoes,
Rosemary and Garlic Roasted Potatoes,
Toasted Tri-Colored Orzo or Rice Pilaf

Theme Buffet

*Served with House Breads with Seasonal Flavored Butters,
Chef's Selection of Vegetables
Iced Tea, Coffee and Decaffeinated Coffee*

Hoosier Buffet

*Garden Salad with 2 Dressings, Pasta Salad,
Fried Chicken and Sliced Roast Beef, Mashed Potatoes with Gravy,
Green Beans, Corn, and Fried Biscuits*

25

Vegetarian Options

*Served with House Breads with Seasonal Flavored Butters,
Chef's Selection of Vegetables
Iced Tea, Coffee and Decaffeinated Coffee*

Eggplant Stack

*Breaded Eggplant Slices Layered with a Fresh Mozzarella and Sliced Beefsteak Tomatoes Served with
Sundried Tomato Polenta and Fresh Vegetable du Jour*

32

Stuffed Roasted Acorn Squash

*Half Roasted Acorn Squash Stuffed with Wild Rice and Dried Cherries
Served with Starch and Fresh Vegetable du Jour*

32

Stuffed Zucchini

*Wild Mushroom Risotto Stuffed into Half of a Roasted Zucchini
Served with Starch and Fresh Vegetable du Jour*

32

Wild Mushroom and Goat Cheese Soufflé

*Served with Roasted Tomato Slices and
Spaghetti Squash and Fresh Vegetable du Jour*

32

Pasta Primavera

*Pasta Primavera with Linguini Noodles, Alfredo Sauce and Julienned Carrots, Zucchini, Yellow
Squash, Red Peppers & Yellow Peppers*

32

Desserts

Priced Per Person

Miniature Dessert Station

Mini Cheesecakes, Dessert Bars, Profiteroles, Truffles, Petit Fours and
Chocolate Dipped Strawberries

9

Gourmet Coffee Station

Seattle's Best[®] Brewed Gourmet Coffee,
Whipped Cream, Shaved Chocolate, Orange Peel Cinnamon Sticks,
Crystal Sugar Swizzle Sticks, Natural and Refined Sugar Cubes
Assorted Coffee Flavorings

10

Coffee Barista

13

(125 person minimum)

Crème Brûlée Chef Attended Station

9

Bananas Foster & Cherry Jubilee Station

9

Sundae Bar

Chocolate & Vanilla Ice Cream
M&M's, Oreo Pieces, Crushed Nuts, Bananas,
Hot Fudge and Strawberry Sauces

10

Cake Plate Enhancements

Priced Per Plate

Drizzle with Sauce of your choice
Served with a side of whipped cream

2

Chocolate Covered Strawberry, Drizzle with Sauce of your choice
Served with a Side of Whipped Cream

5.95

Crème Brûlée Spoon

2.95

Choice of Sauces: Raspberry, Chocolate, White Chocolate,
Caramel, Mango, Kiwi Lime

Late Night Snacks

Coney Island Hot Dogs & Fries

Jumbo All-Beef Hot Dogs
Served with Coney Beef Sauce, Mustard, Relish and Diced Onions
Shoestring French Fries and Ketchup

9

Fruit & Donuts

Fresh Sliced Fruit Display with Dip and Assorted Cake and Yeast Donuts
Served with Hot Chocolate and Coffee

8

Grand Chocolate Fountain

Our Grand Chocolate Fountain Overflowing with Belgium Chocolate
Served with Assorted Cubed Fruit, Strawberries, Cubed Angel Food Cake,
Cubed Pound Cake, Pretzel Bites, Marshmallows and Whipped Cream

13

Mini Angus Hamburgers & Cheese Bites with Fries

Miniature Certified Angus Burgers Grilled
Served on a Petit Hamburger Bun with a Sliced Pickle (1/2 with cheese)
Shoestring French Fries

11

Pizza Party

Assorted 16 inch Pizzas Cut into 8 Slices
Served with Parmesan Cheese and Crushed Red Pepper on the Side

11

Nacho Bar

Tri-Colored Tortilla Chips, Chili Sauce, Shredded Cheese, Hot Melted Cheese, Sour Cream, Onion,
Diced Grilled Chicken and Jalapenos

11

Seasonal Late Night Snacks available upon request

Bar Packages

Priced Per Person

House Beer and Wine

Domestic Beer, House Brand Red and White Wines, Assorted Sodas

Four Hours.....	17.50
Five Hours.....	22.50

Premium Beer and Wine

Imported & Domestic Beer, Premium Brand Red and White Wines, Assorted Sodas

Four Hours.....	22.50
Five Hours.....	27.50

House Brands

Bacardi Rum, Canadian Club, Dewar's, Early Times,
Finlandia, Beefeaters, H.W. Amaretto and Sauza
2 Choices Domestic Keg
House Red Wine & White Wine

Four Hours.....	27.50
Five Hours.....	32.50

Premium Brands

Captain Morgan, Crown Royal, Chivas Regal, Makers Mark, Absolut,
Tanqueray, Amaretto di Saronno and Jose Cuervo
1 Choice Domestic Keg, 1 Choice Imported Keg
Premium Red Wine & White Wine

Four Hours.....	31.50
Five Hours.....	36.50

Platinum Brands

Captain Morgan, Myers Jamaican Dark, Crown Royal, Chivas Regal or
Johnny Walker Black, Makers Mark, Belvedere & Grey Goose,
Tanqueray 10 & Bombay Sapphire and Patron
1 Choice Domestic Keg, 1 Choice Imported Keg
Platinum Red Wine, White Wine and 1 Additional Wine

Four Hours.....	36.50
Five Hours.....	41.50

Wine Selections

House Brands

Canyon Road (Chardonnay, Merlot, Cabernet Sauvignon)
 Copper Ridge (White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon)
 Ecco Domani (Pinot Grigio, Merlot, Chianti)
 Turning Leaf (Riesling)
 26/Bottle

Premium Brands

Dancing Bull (Sauvignon Blanc, Chardonnay, Merlot, Zinfandel, Cabernet Sauvignon)
 McWilliams Estate (Riesling, Chardonnay, Merlot, Shiraz, Cabernet Sauvignon)
 Mirassou (Riesling, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon)
 30/Bottle

Platinum Brands

Aquinas (Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon).....34/bottle
 Frei Brothers (Chardonnay, Pinot Noir, Merlot, Syrah, Cabernet Sauvignon).....36/bottle
 MacMurray Ranch (Pinot Grigio, Pinot Noir).....38/bottle

Additional Bar Services

	<i>Cash Bar</i>	<i>Host Bar</i>
Domestic Beer.....	5.....	4.....
House Brands.....	6.....	5.50.....
House Wine.....	6.....	5.....
Imported Beer.....	5.50.....	4.50.....
Premium Brands.....	7.50.....	6.50.....
Premium Wine.....	7.....	6.....
Liqueurs.....	8.....	7.....
Soft Drinks.....	2.50.....	2.25.....
Bottled Water.....	3.....	3.....
Soda Package (Anyone Under 21 or Pregnant).....		5/person
Champagne Toast.....		26/Bottle

Dinner wine service is also available and requires two bottles of wine per table.
 Wine pricing is listed above under "Wine Selections."

Wedding Brunches

Minimum 75 People

Congratulations & Best Wishes

Choice of two Chilled Juices
Fresh Sliced Fruit and Berries
Freshly Baked Danish, Croissants and Muffins
Mini Bagels with Cream Cheese
Butter and Preserves
French Toast with Maple Syrup
Scrambled Eggs
Hickory Smoked Thick Bacon
Jumbo Grilled sausage Links
Hash Browned Potatoes
Chicken Tetrazzini
Assorted Rolls
Coffee, Decaf and Assorted Teas

23

Happily Ever After

Choice of two Chilled Juices
Fresh Sliced Fruit and Berries
Freshly Baked Danish, Croissants and Muffins
Assorted Bagels with Cream Cheese
Butter and Preserves
Waffles with Maple Syrup
Scrambled Eggs
Carved Black Oak Ham
Hickory Smoked Thick Bacon
Jumbo Grilled Sausage Links
Hash Browned Potatoes
Chicken and Biscuits
Rice Pilaf
Coffee, Decaf and Assorted Teas

25

New Beginnings

Choice of three Chilled Juices
Fresh Sliced Fruit and Berries
Freshly Baked Danish, Croissants and Muffins
Assorted Bagels with Cream Cheese
Butter and Preserves
Assorted Quiche Soufflés
Scrambled Eggs
Sausage Gravy with Buttermilk Biscuits
Carved Black Oak Ham
Hickory Smoked Thick Bacon
Jumbo Grilled Sausage Links
Hash Browned Potatoes
Beef a la Bourguignonne
Blended Wild Rice
Assorted Rolls
Coffee, Decaf and Assorted Teas

26

Bon Voyage

Choice of three Chilled Juices
Fresh Sliced Fruit and Berries
Freshly Baked Danish, Croissants and Muffins
Assorted Bagels with Cream Cheese
Butter and Preserves
Smoked Salmon Display
Assorted Quiche Soufflés
Scrambled Eggs
Sausage Gravy with Buttermilk Biscuits
Hickory Smoked Thick Bacon
Jumbo Grilled Sausage Links
Hash Browned Potatoes
Chicken Veronique
Lemon Herb Tilapia
Rice Pilaf
Carving Station with Black Oak Ham and Herb
Encrusted Prime Rib of Beef Au Jus
Silver Dollar Rolls
Crown Fresh Berry Trifle
Coffee, Decaf and Assorted Teas

32

Wedding Breakfast

The Continental

Fresh Chilled Juices - Choice of Two
Orange, Grapefruit, Cranberry
Apple or Tomato
Assorted Breakfast Pastries
Coffee, Decaffeinated Coffee, Tea
\$14

The Executive Continental

Fresh Chilled Juices - Choice of Two
Orange, Grapefruit, Cranberry, Apple or Tomato
Assorted Breakfast Pastries and Breads, Bagels
Fresh Seasonal Fruit Display
Butter, Preserves and Cream Cheese
Coffee, Decaffeinated Coffee, Tea
\$18

The Deluxe Executive Continental

Fresh Chilled Juices - Choice of Three
Orange, Grapefruit, Cranberry, Apple or Tomato
Assorted Breakfast Pastries, Breads and Bagels
Warm Jumbo Cinnamon Rolls with Cream Cheese Icing
Fresh Fruit Display, Assorted Cereals with Milk
Coffee, Decaffeinated Coffee, Tea
\$20

Breakfast Buffet

Minimum 25 People

The Executive

Fresh Chilled Juices - Choice of Two
Fresh Fruit and Berries, Fluffy Scrambled Eggs
Breakfast Potatoes, Cheese Blintzes with Fruit Sauce
Crispy Bacon and Grilled Sausage (Pork or Turkey)
Croissants and Assorted Bagels
Butter, Preserves and Cream Cheese
Coffee, Decaffeinated Coffee, Tea
\$24

The Americana

Fresh Chilled Juices - Choice of Two
Fluffy Scrambled Eggs
Crispy Bacon and Grilled Sausage (Pork or Turkey)
Breakfast Potatoes, Assorted Dry Cereals and Milk
Assorted Breakfast Pastries
Coffee, Decaffeinated Coffee, Tea
\$22

The Express Train

Fresh Chilled Juices - Choice of Three
Fluffy Scrambled Eggs, French Toast with Maple Syrup
Crispy Bacon and Grilled Sausage (Pork or Turkey)
Sausage Gravy and Buttermilk Biscuits
Breakfast Potatoes, Assorted Breakfast Pastries
Fresh Sliced Fruit Display
Coffee, Decaffeinated Coffee, Tea
\$25

Dressing Room Enhancements

Breakfast Items

Assorted Breakfast Breads.....	\$36 / loaf
Bagels with Cream Cheese.....	\$32 / dozen
Donuts.....	\$32 / dozen
Coffee Cake.....	\$36 / cake
Jumbo Muffins.....	\$32 / dozen
Assorted Yogurts.....	\$3 each
Assorted Chewy Granola Bars.....	\$28 / dozen

Lunches

Minimum of 12 People

Deli Tray.....	\$12 / person	
Ham, Turkey, Roast Beef, Provolone Cheese, Swiss Cheese, Lettuce, Tomatoes, Onions, Pickles, Condiments, Assorted Deli Breads		
Assorted Wraps.....	\$16 / person	
Chicken Caesar Wraps, Turkey Wraps and Ham Wraps with Fruit Salad and Condiments		
Assorted Finger Sandwiches.....	\$15 / person	
Chicken Salad, Tuna Salad and Ham Salad with Vegetable Crudite Display Vegetable and Sliced Fruit Display.....		\$6 / person

Beverages

Assorted Soft Drinks.....	\$3 each
Bottled Juice.....	\$3 each
Fresh Juice (Orange, Grapefruit, or Cranberry).....	\$14 / carafe
Bottled Water.....	\$3 each
Hot Chocolate.....	\$32 / gallon
Seattle's Best Premium Coffee.....	\$50 / gallon
House Coffee.....	\$44 / gallon
Iced/Hot Teas.....	\$32 / gallon
Lemonade/Fruit Punch.....	\$32 / gallon
Milk.....	\$10 / carafe
Milk.....	\$2.5 / half pint