

# CRG Event Center

- parking available ●
- all inclusive packages ●
- tailored event planning ●
- minutes from IND airport ●
- conveniently located near shuttle-service hotels ●
- operated & catered exclusively by CRG ●

VIP members earn and use points at  
CRG Event Center



# CRG Event Center

[crgeventcenter.com](http://crgeventcenter.com) | 317.204.7117

## Cunningham Event Center

opened in the Fall of 2017 to bring the Plainfield and greater Indianapolis communities a place to gather and dine.

With a passion for service and menu items selected from across all locations, you and your guests will receive the best of what CRG hospitality has to offer.

Book your big day with us and confidently create a memorable experience for your guests.



# RECOMMENDED VENDORS

## Wedding Planners

Plum & Poppy  
plumandpoppy.com | 317.732.1998

All In The Details  
DetailsIndy.com | 317.821.7526

Design the Day  
designthedayevents.com | 206.571.9515

## Florists

Plainfield Florist  
plainfieldflorist.com | 317.839.2866

Enflora  
enflora.com | 317.913.9300

## Photographers

Nate Crouch Photography  
natecrouch.com | 317.209.4406

Molly Connor  
mollyconnor.com | 317.903.8111

## Entertainment

AMS Entertainment  
amsindiana.com | 317.578.3548

Jim Cerone  
jimcerone.com | 317.507.1049

## Audio Visual

Atmospheres Indy  
atmospheresindy.com | 317.804.9656

Evans Audio Visual  
evansav.com | 317.889.6969

## Cakes

Classic Cakes  
classiccakescarmel.com | 317.844.6901

Basically Buttercream  
basicallybuttercreamandcafe.com |  
317.607.2019





## Planning

- Dynamic package options available
- Service staff cost included
- Experienced event planner
- Tailored service



## Food & Beverage

Chef-driven menu with items from your favorite CRG locations

### Package Options Include

- Hors d'oeuvres*
- Plated Service*
- Buffet Service*
- Late Night Menu*



*\*please see event coordinator for more information*



## SPACE

1600 square foot space  
Seating for up to 300  
Standing room for up to 800  
Full Service Packages  
Dance Floor



# FULL OPEN BAR

glassware included

## Tier One Liquor

Canadian Club Whiskey  
Jim Beam Bourbon  
J & B Scotch  
Hangar 1 Vodka  
Pinnacle Gin  
Matusalem Rum  
Jose Cuervo Tequila

## Tier Two Liquor

Crown Royal Whiskey  
Jack Daniel's Bourbon  
Dewar's Scotch  
Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Maestro Dobel Tequila

## Beer

Coors Light  
Budweiser  
Bud Light  
Blue Moon  
Corona  
Yuengling  
Sun King Osiris  
Stella Artois  
Sun King Wee Mac

## Wine

Cabernet Sauvignon  
Chardonnay  
Moscato  
Pinot Noir

### Bar Packages

Tier One Liquor 26 *per person*  
*includes beer & wine*

Tier Two Liquor 34 *per person*  
*includes beer & wine*

Beer & Wine Only  
24 *per person*

Prices shown for five hours of open  
bar service. Additional charge for  
added time.



## Menu Notes

Menu items derive from our Indianapolis locations including Charbonos, Boulder Creek and Stone Creek.

Descriptions of menu items are subject to change as our menus grow.

Our event team will work with you on the perfect menu for your guests.

*Please inform our team of any allergies.*

## Venue Fees\*

Weekdays 250 | Weeknights 750

Fridays 1500 | Saturdays 2500

*\*see Event Coordinator for additional information*



# SIGNATURE PLATED PACKAGE

salad + entrée | salad + two entrées

## Salad Course

**House Salad** basil tomato, onion, sprouts, cheese, sunflower, choice of dressing

**Sriracha Caesar Salad** parmesan, house crouton, sriracha drizzle

**Seven Field Salad** cranberry, spiced pecan, bleu cheese, blackberry-balsamic vinaigrette

**Mesh Salad** mesclun, walnut, quinoa, golden beet, goat cheese, tarragon vinaigrette

## Entrée Course

**Chicken Scaloppini** prosciutto sherry cream, bleu cheese, mashed potato, asparagus

**Smothered Chicken** bacon, mushroom, honey mustard, cheddar, mozzarella

**Kimchi Meatloaf** thai ketchup, apple-yuzu jam, garlic mashed potatoes

**Chicken Italiano** mushroom, pancetta, marinara, mozzarella

**Horseradish Salmon** creamy brussels sprouts, marinated mushroom, roasted red pepper

**BBQ Meatloaf** smoked cheddar mashed potatoes, green beans, housemade bbq

**Shrimp & Grits** wild gulf shrimp, heirloom grits, oyster mushroom + tasso ham gravy

**Pork Pastor** onion, pineapple, green cabbage, corn cake, lime crema

**Pork Chop** scallion, apricot-onion marmalade

### Signature Plated Package

Full China Included

Salad + One Entrée 30 *per person*

Salad + Two Entrées 33 *per person*

# PREMIUM PLATED PACKAGE

salad + entrée | salad + two entrées

## Salad Course

**House Salad** basil tomato, onion, sprouts, cheese, sunflower, choice of dressing

**Sriracha Caesar Salad** parmesan, house crouton, sriracha drizzle

**Seven Field Salad** cranberry, spiced pecan, bleu cheese, blackberry-balsamic vinaigrette

**Mesh Salad** mesclun, walnut, quinoa, golden beet, goat cheese, tarragon vinaigrette

## Entrée Course

**Chicken** prosciutto, mushroom, red pepper sofrito, sherry cream

**Roasted Pork Chop** barbecue rub, sweet potato, baked bean purée, bacon vinaigrette

**Orange Miso Salmon** ginger-soy sauce, sticky rice, leek, spinach, asparagus, scallion

**Baby Back Ribs** housemade barbecue sauce, mashed potatoes, chef's vegetables

**12 oz. Prime Rib** herb roasted prime rib, au jus

**Filet Medallions with Lobster Risotto** beef tenderloin medallions, demi-glace, asparagus-lobster risotto, tomato, parmesan

**Roasted Chicken** rosemary sweet potato, brussels sprouts, trumpet mushroom, chili-balsamic gastrique

**Skirt Steak** chipotle dry rub, polenta, roasted carrot, chipotle butter

**6 oz. Filet Mignon** demi-glace, herb butter +4

### Premium Plated Package

Full China Included

Salad + One Entrée 36 *per person*

Salad + Two Entrées 39 *per person*

## ADDITIONAL OPTIONS

### Late Night Snacks

**Roasted Jalapeño Mac & Cheese** andouille sausage, shrimp, cavatappi pasta

**Soft Pretzels** beer cheese, spicy mustard

**Nacho / Taco Bar** black bean, choice of meat, flour and corn tortilla, toppings

### Dessert

Cranberry-Golden Raisin Bread Pudding

Strawberry Cheesecake

Carrot Cake with Cream Cheese Icing

Peach Bread Pudding

Assorted Seasonal Cheese Cake

Orange-Brown Sugar Cheesecake

#### Late Night Snacks

prices based on guest count

#### Dessert

5-6 *per person*

prices differ per item

\*wedding cakes to be  
arranged with certified vendor.  
see recommended vendor list



# HORS D'OEUVRES

## Displayed

**Seasonal Fruit and Cheese Platter**

**Seasonal Vegetable Platter** red pepper hummus and naan

**Seasonal Meat and Cheese Board**

**Triple Dip** spinach artichoke dip, spicy quinoa hummus, guacamole, tortilla chips, grilled flatbread

## Passed

**Guacamole with Tortilla Chips**

**Spinach Artichoke Dip with Tortilla Chips**

**Spicy Quinoa Hummus with Grilled Flatbread**

**Fresh Mozzarella** herb focaccia crostini, basil & chervil pesto, balsamic, olive oil

**Brussels Sprouts Au Gratin** gruyere, shallot, olive oil, sea salt crostini, bacon

**Herbed Goat Cheese** naan bread, marinated vegetables

**Ahi Tuna** sesame, napa slaw, spicy sweet mustard, horseradish cream, pickled ginger, wasabi

**Short Rib Potsticker** asian bbq sauce, seaweed salad, housemade sweet chili sauce

**Ceviche** shrimp, onion, scallion, radish, tomato, citrus

**Spicy Garlic Shrimp** chili-garlic sauce, scallion, grilled french bread

**Cauliflower** shishito verde, pepitas, amarillo gastrique, fresno chilis

**Shrimp Cocktail** horseradish cocktail sauce, lemon

**Veal & Pork Meatball** bell pepper, onion, marinara, basil pesto

**Medjool Dates** tequila spiked chorizo, bacon, peruvian pepper sauce

**Gnocchi** arugula, crema, pickled red onion, roasted piquillo pepper, charred cauliflower

### Hors d'oeuvres

prices differ per item &  
will be discussed upon booking

Displayed 3-5 *per person*

Passed 2-4 *per person*

# PREMIUM BUFFET PACKAGE

salad + one or two entrées + two sides

## Salad Course

**House Salad** basil tomato, onion, sprouts, cheese, sunflower, choice of dressing

**Sriracha Caesar Salad** parmesan, house crouton, sriracha drizzle

**Seven Field Salad** cranberry, spiced pecan, bleu cheese, blackberry-balsamic vinaigrette

**Mesh Salad** mesclun, walnut, quinoa, golden beet, goat cheese, tarragon vinaigrette

## Entrée Course

**Chicken Scaloppini** prosciutto sherry cream, bleu cheese, mashed potato, asparagus

**Smothered Chicken** bacon, mushroom, honey mustard, cheddar, mozzarella

**Orange Miso Salmon** ginger-soy sauce, sticky rice, leek, spinach, asparagus, scallion

**Kimchi Meatloaf** thai ketchup, apple-yuzu jam, garlic mashed potatoes

**Chicken Italiano** mushroom, pancetta, marinara, mozzarella

**Shrimp & Broccoli Penne** bruschetta tomato, garlic herb-white wine butter sauce

**BBQ Meatloaf** smoked cheddar mashed potatoes, green beans, housemade barbecue

**12 oz. Prime Rib** herb roasted prime rib, au jus

**Spaghetti & Meatballs** beef & pork meatball, spaghetti, marinara, parmesan

**Pork Pastor** onion, pineapple, green cabbage, corn cake, lime crema

**Beef Short Ribs** mustard glaze

**Pork Chop** scallion, apricot-onion marmalade

**Filet Beef Tips** mushroom-bourbon demi-glace

## Sides

Mashed Potatoes

Roasted Asparagus

Red Pepper Cole Slaw

Livery Brussels Sprouts

Dirty Wild Rice with Bacon

Roasted Red Potatoes

Premium Buffet  
Package

Full China  
Included

Salad + One or Two Entrées +  
Two Sides 30 per person





YOUR DAY  
YOUR SPACE  
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