FISHERS BANQUET & CONFERENCE CENTER





Fishers Premier Wedding Venue

9775 N. by Northeast Blvd. Fishers, IN 46037

Just East of the 96th Street Exit 203 on I-69

General Manager, Sheryl Babb 317-712-3475 Event Manager Holly Green (317)712-3475 Marketing & Sales, Cami O'Herren (317) 201-6359













Room Size	Room Rate	Food & Beverage Minimum
	Friday	
2/3 Ballroom	\$1000	\$2,500
Full Ballroom	\$1,500	\$3,500
	Saturday	
Saturday Ballroom	\$1,800	\$4,500
	Sunday	
2/3 Ballroom	\$1000	\$2,500
Full Ballroom	\$1,500	\$3,500



Prosciutto Wrapped Asparagus









Vegetable Crudité



Sausage Stuffed Mushrooms

Chilled Jumbo Shrimp Cocktail

Bruschetta







Hors d'Oeuvres

50-piece quantities/or serves 50

Cold Hors d'Oeuvres

Vegetable Crudité with Choice of Hummus or Ranch	\$ 3.00 per person
Cheese Ball and Gourmet Cracker Tray (serves 50)	\$ 55.00 per platter
Horseradish Cheddar Cheese Dip with Crackers	\$ 55.00 per platter
Potato Chip with Dip	\$ 95.00 per bowl
Tortilla Chip and Salsa Tray	\$ 80.00 per bowl
Fresh Fruit Display	\$ 3.00 per person
Trio Bruschetta	\$2.95 per person
Chilled Jumbo Shrimp Cocktail	Market price
Mini Ham/Turkey Sandwiches	\$85.00 per 50pc
Prosciutto Wrapped Asparagus	\$ 75.00 per 50pc
Domestic Cheese Platter	\$ 3.00 per person
Charcuterie Extravaganza	\$5.95 per person

Hot Hors d'Oeuvres

Smoked Salmon with Condiments (serves 30)	\$155.00 per platter
Sweet & Sour Meatballs	\$ 75.00 per 50pc
Chicken Wings (Buffalo, BBQ, Teriyaki)	\$ 85.00 per 50pc
Spinach & Artichoke Jalapeno dip with Chips	\$2.75 per person
Chicken Satay Brochettes	\$ 50.00 per 50pc
Chicken Tenders (Plain or Buffalo)	\$ 85.00 per 50pc
Mozzarella Sticks with Marinara Sauce	\$100.00 per 50pc
Sausage Stuffed Mushrooms	\$100.00 per 50pc
Sea Scallops Wrapped w/ Bacon	\$150.00 per 50pc
Smoked Chicken Quesadilla Cornucopia	\$100.00 per 50pc
Spanakopita	\$100.00 per 50pc
Teriyaki Beef Brochettes	\$ 75.00 per 50pc
Vegetable Egg Roll w/ Sweet & Sour Sauce	\$ 75.00 per 50pc
Baked Brie with Pesto & Pine Nuts & Crackers	\$120.00 per round
Buffalo Chicken Dip with Chips	\$ 75.00 serves 50
Individual Beef Wellington	\$ 75.00 per 50
Mini Sliders	\$ 75.00 per 50

Wellington Buffet Meals

All meals accompanied with choice of salad, choice of two sides and choice of fresh baked garlic bread or rolls with whipped butter

Buffet Entrée Meals

The Chicken Buffet

Grilled Chicken in Citrus Cream Sauce or Chicken Marsala

\$17.95 per person

The Italian Buffet

Choice of Meat or Vegetable Lasagna and Fettuccine Alfredo or Spaghetti with Marinara

\$18.95 per person

The Stuffed Chicken Buffet

Chicken Cordon Blu Chicken Saltimbocca

Stuffed Chicken with Boursin Cheese

Chicken Mediterranean

\$19.95 per person

Sides

Choose Two

Fresh Steamed Broccoli

Fresh Steamed Green Beans with Bacon

Seasonal Mixed Vegetable Medley

Yukon Gold Whipped Potatoes

Herb Garlic Roasted Potatoes

Buffet Salads

Choose One

Field Greens Salad

Mixed Greens Salad with Tomatoes, Assorted Toppings & Choice of Dressing

Caesar Salad

Caesar Salad with Romaine Spears, Fresh Parmesan Cheese, Garlic Croutons and Caesar Dressing

Other buffet menus available upon request or customizable to meet your needs.

Add salmon or roasted pork for \$4.95 per person.

Wellington Plated Meals

All meals served with choice of salad, choice of two sides and choice of fresh baked garlic bread or rolls with whipped butter

The Wellington Italian Dinner

Choice of:

Vegetable Lasagna Made with Fresh Red & Yellow Peppers, Ricotta, Mozzarella, & Romano Cheese

or

Meat Lasagna Made with Generously Layered Noodles with a Zesty Red Sauce, Fresh Mozzarella & Ground Beef Flavored with Burgundy

and

Pasta Primavera Made with Fresh Pasta & Seasonal Vegetables Tossed with Garlic, Diced Tomatoes & Parmesan Cheese

\$22.95 per person

The Wellington Citrus Chicken Dinner

Locally Raised Seared Chicken with a Citrus Cream Sauce A Wellington Favorite!

\$22.95 per person*

*Add Salmon or Roast Pork \$4.95 per plate

Sides

Choose Two

Fresh Steamed Broccoli

Fresh Steamed Green Beans with Bacon

Seasonal Mixed Vegetable Medley

Yukon Gold Whipped Potatoes

Herb Garlic Roasted Potatoes

Plated Salads

Choose One

Field Greens Salad

Mixed Greens Salad with Tomatoes, Assorted Toppings & Choice of Dressing

Caesar Salad

Caesar Salad with Romaine Spears, Fresh Parmesan Cheese, Garlic Croutons and Caesar Dressing

Wellington Plated Meals

All meals served with choice of salad, choice of two sides and choice of fresh baked garlic bread or rolls with whipped butter.

The Wellington Pork Roast Dinner

Roast Pork Loin with Apple Butter Demi

\$27.95 per person



The Wellington Chicken Dinner

Organic Range Chicken with Wild Mushroom Risotto and Sweet Pepper Cream

\$27.95 per person



Individual Beef Wellington Plated Dinner

Beef with Mushroom Duxelle Wrapped in Puff Pastry Drizzled with Horseradish Demi Glaze

\$29.95 per person

Sides

Choose Two

- Fresh Steamed Broccoli
- Fresh Steamed Green Beans with Bacon
- Seasonal Vegetables
- Fresh Asparagus
- Yukon Gold Whipped Potatoes
- Mushroom Potatoes
- Herb Garlic Roasted Potatoes
- Mashed Sweet Potatoes with Maple Syrup

Salads

Choose One

Field Greens Salad

Mixed Greens Salad with Tomatoes, Assorted Toppings & Choice of Dressing

Caesar Salad

Caesar Salad with Romaine Spears, Fresh Parmesan Cheese, Garlic Croutons and Caesar Dressing

Spinach Salad

Baby Spinach Leaves with Applewood Smoked Bacon, Oven Roasted Tomatoes, Blue Cheese Crumbles and Balsamic Vinaigrette

Caprese Salad

Tomato, Mozzarella & Basil

Wellington Plated Meals

All meals served with choice of salad, choice of two sides and choice of fresh baked garlic bread or rolls with whipped butter.

The Wellington Grilled Salmon Dinner

Grilled Salmon with Citrus Mango Relish

\$35.95 per person



The Wellington Beef Plated Dinner

Filet of Beef with Merlot Shallot Sauce

\$40.95 per person

Sides

Choose Two

- Fresh Steamed Broccoli
- Fresh Steamed Green Beans with Bacon
- Seasonal Vegetables
- Fresh Asparagus
- Yukon Gold Whipped Potatoes
- Mushroom Potatoes
- Herb Garlic Roasted Potatoes
- Mashed Sweet Potatoes with Maple Syrup

Salads

Choose One

Field Greens Salad

Mixed Greens Salad with Tomatoes, Assorted Toppings & Choice of Dressing

Caesar Salad

Caesar Salad with Romaine Spears, Fresh Parmesan Cheese, Garlic Croutons and Caesar Dressing

Spinach Salad

Baby Spinach Leaves with Applewood Smoked Bacon, Oven Roasted Tomatoes, Blue Cheese Crumbles and Balsamic Vinaigrette

Caprese Salad

Tomato, Mozzarella & Basil



THE WELLINGTON STATIONS:

Add a station for a late-night snack or to your dinner buffet Stations only, price may vary

BAKED POTATO AND SALAD STATION:

Assorted Lettuce, Shredded Cheddar Cheese, Bacon, Garden Fresh Salsa, Sour Cream, Cucumbers, Sautéed Mushrooms, Broccoli, Tomatoes, Sautéed Peppers, Chives, Whipped Butter, Ranch Dressing, Chipotle Dressing: Add Homemade Soup for \$1pp \$6.95 per person

MASHED POTATO STATION:

Garlic Mashed Potatoes, Buttery Whipped Potatoes, Savory Sweet Potatoes, Sautéed Mushrooms and Shallots, Scallions, Shredded Cheddar Cheese, Bacon, Whipped Butter, Seasoned Herb Butter, Brown Sugar, and Marshmallows
\$5.95 per person

FAJITAS STATION:

Marinated Chicken or Chef Paul's Secret Marinated Flank Steak, Warm Tortillas, Grilled Onions and Peppers, Shredded Cheese, Fresh Garden Salsa, Cilantro Lime Cole Slaw, Sour Cream, Seasoned Spanish Rice, Lime and Lemon Wedges
\$8.50 per person

SLIDER STATION:

Mini Hamburgers or Pulled Pork, Fresh Cole Slaw or Chipotle Cole Slaw, Pickled Jalapenos, Potato Chips, Tomatoes, Lettuce, Cheese, Pickles and Condiments \$6.95 per person

MAC AND CHEESE STATION:

Cheesy Mac and Cheese, Jalapenos, Bacon, Garden Fresh Salsa, Crumbled Flaming Hot Cheetos, Shredded Spicy Buffalo Chicken, Chef Paul's Famous Chili \$6.95 per person



THE WELLINGTON STATIONS:

POTATO CHIP BAR:

Homemade Tortilla Chips and Potato Chips, Sour Cream Onion Dip, Garden Fresh Salsa, Corn and Black Bean Salsa, Buffalo Chicken Dip, Pulled Pork with Beans, Queso Fountain, Artichoke Jalapeno Dip, Pickled Jalapenos
\$9.95 per person

MIXED GRILLED STATIONS:

Skewered Chicken Kabobs with Cilantro, Marinated Skirt Steak Kabobs, and Blackened Sea Food Kabobs with Mango Salsa. All Kabobs Served with Assorted Vegetables \$12.95 per person

TACO BAR:

Mini Pan Seared Fish Tacos, Mini Chicken Tacos, Mini Beef Tacos, Cilantro Lime Cole Slaw, Mango Salsa, Pico De Gallo, Seasoned Spanish Rice, Limes, Lemons, Shredded Lettuce, Tomatoes, Shredded Cheese, Assorted Sauces
\$10.95 per person

LETTUCE WRAPS:

Seasoned Chicken with Water Chestnuts, Spicy Beef, Kung Pao Sauce, Hoisin Sauce, Mae Ploy, Soy Sauce, and Siracha Served with Crispy Boston Bibb Lettuce \$5.95 per person

FRENCH FRY BAR:

Seasoned Waffle and Traditional Fries with Warm Cheese, Shredded, Shredded Cheese, Bacon, Tomatoes, Onions, Chives, Ketsup and Malt Vinegar \$2.75per person

DESSERT STATIONS AVAILABLE ON REQUEST

Bar Service/Beverage Service

Three Hour Open Bar Service

Non-Alcoholic Drink Package: \$4.95 per person

(Coke, Diet Coke, Sprite, Lemonade, or Iced Tea or Coffee)

Host Bar I: \$18.95 per person

(Beer, House Wine & Non-alcoholic Beverages)

Host Bar II: \$19.95 per person

(Beer, Craft Beer, House Wine & Non-alcoholic Beverages)

Host Bar III: \$23.95 per person

(Beer, House Wine, Mixed Drinks & Non-alcoholic Beverages)

Host Bar IV: \$25.95 per person

(Beer, House Wine, Premium Mixed Drinks & Non-alcoholic Beverages)

Cash Bar: Minimum \$750*

(Beer, House Wine & Non-alcoholic Beverages) Water Station included Table Water Service during dinner \$1.50 per person

Dinner Wine Service \$21.95 per bottle
Champaign \$21.95 per bottle
Espresso Machine \$2.00 per serving



Bar Service Continued

Bar Drink Selections:

Domestic and Imported Bottled Beer

Coors Light, Miller Lite, Blue Moon, Corona & Sun King

White Wines

Moscato, Chardonnay

Red Wines

Pino Noir, Cabernet

Non-alcoholic Drinks

Coke, Diet Coke, Sprite, Coffee

*Bartender & Bar Setup Fee \$250 per Bar *Additional Hour of Bar Service \$3.95 per person/per hour



Wedding Equipment & Services

Cake Cutting Service Includes Cake Knife plates, napkins, and forks	\$2.00 per person
Portable Dance Floor Dance Floor	\$365.00
Portable Staging	
12' x 8'	\$250.00
20' x 8'	\$350.00
24' x 8'	\$500.00



House Rules and Regulations

- 1. All purchases of alcoholic beverages **MUST** stay in the building (an Indiana State ABC regulation).
- 2. If any outside food or alcoholic beverage is brought onto the premises, (with the exception of approved specialty cakes) a \$500.00 fine will be added to the final bill.
- 3. Décor Rules:
 - a. No holes are to be put in the walls or doors; only the use of Scotch® Magic Tape, masking tape or 3M® Brand removable hooks are permissible.
 - b. No open flame candles can be used, unless completely covered.
- 4. All pricing excludes additional rentals, sales tax, food & beverage tax and service & gratuity; these items will be added to the final billing.
- 5. If paying by credit card there will be a 4% service charge.

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