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INDYPLACE


JW MARRIOTT


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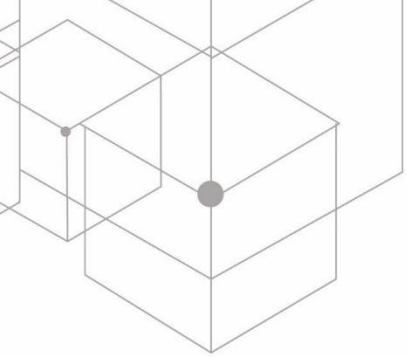
EVENT MENUS

MARRIOTT INDYPLACE

10 S. West St

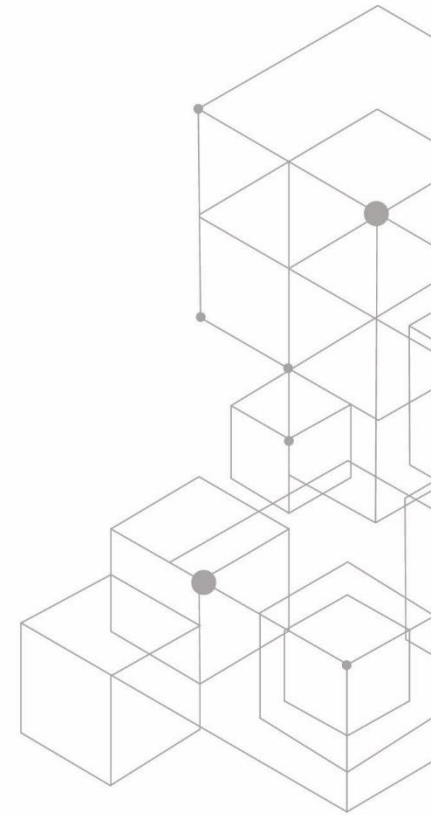
Indianapolis, IN 46204

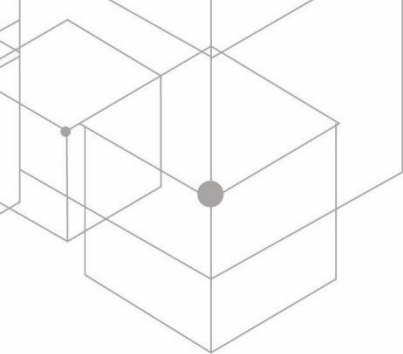
MarriottIndyPlace.com



WELCOME TO MARRIOTT INDYPLACE!

Just 15 minutes from Indianapolis International Airport, in the heart of downtown, Marriott IndyPlace surrounds your travelers with vibrant nightlife, sports, arts and entertainment and some of the best dining options in the country. And with a direct connection to the Indiana Convention Center, creativity engineers to inspire your agenda, and a single point of contact to simplify the process, it all stacks up to travel success.





Breakfast

Continental Breakfast

Continental Breakfasts include Orange Juice, Cranberry Juice, Skim Milk, 2% Milk, Coffee, Decaffeinated Coffee and a Selection of Hot Teas

Healthy Start | \$34

Fresh Fruit and Yogurt Bar
Whole Fruit
Oatmeal, Dried Fruit, Nuts, Brown Sugar
Homemade Granola
Assorted Cereals with Milk
Assorted Muffins
Assorted Breakfast Bread

IndyPlace Continental | \$38

Individual Flavored Yogurts
Whole Fruit
Assorted Cereals
Housemade Granola
Oatmeal, Dried Fruit, Nuts, Brown Sugar
Assorted Muffins, Pastries and Breakfast Bread
Bagels with Light, Regular and Flavored
Cream Cheese, Butter, Preserves and Honey

Local Continental | \$41

Cranberry and Local Honey Granola
Individual Flavored Yogurts
Scones, Croissants and English Muffins
Local Bakery Breakfast Breads
Seasonal Whole Fresh Fruit
Oatmeal, Dried Fruit, Nuts, Brown Sugar
Whipped Butter, Preserves, Peanut Butter

May we suggest?

Scrambled Eggs | \$8
Hickory Smoked Bacon Strip | \$8
Sausage Links | \$8
Potatoes | \$8
Buttermilk Pancakes, Maple Syrup and Vanilla Butter | \$8
Belgian Style Waffles, Maple Syrup | \$8
Sausage Medley | \$8

Prices are per guest. A customary 25% taxable service charge and sales tax will be added to prices. All Continental Breakfasts will be available for 1 hour and 30 minutes. Additional charge will apply for more time.

Breakfast

Plated Breakfast

Select 1 item from each area for **\$33** per person
Price includes Orange Juice, Regular and Decaf Coffee

Add Breakfast Breads and Pastries for **\$3**

One

- Yogurt, Granola Parfait
- Fresh Fruit Salad
- Yogurt, Granola, Berry Mason Jar
- Fruit Smoothie with Energizing Enhancements

Two

- Scrambled Eggs
- Scrambled Eggs with Mix-ins - Mushrooms, Spinach, Ham, Onions, Feta & Cheddar, Chives
- French Toast with Maple Syrup
- Roasted Vegetable Frittata
- Banana & Walnut Baked Pancake
- Blueberry & Granola Baked Pancake

Three

- Hickory Smoked Bacon
- Pork Sausage Links
- Pork Sausage Patties
- Turkey Sausage Links
- Canadian Bacon
- Pulled Chicken Hash

POTATO OF THE DAY

- Monday: Hash Brown Casserole
 - Tuesday: Lyonnaise Potatoes
 - Wednesday: Sautéed Potatoes with Peppers
 - Thursday: Roasted Red Potatoes
 - Friday: Crispy Griddled Hash Browns
 - Saturday: Home Fries
 - Sunday: Breakfast Potato Tostones
- Additional \$3 per person for non-potato of the day*



Breakfast

Grab N Go Breakfast

Price includes Diced Fruit Salad – Pineapple, Watermelon, Cantaloupe, Honeydew, Strawberries (Season Permitting)

Grab N Go Breakfast I \$42

Pick One

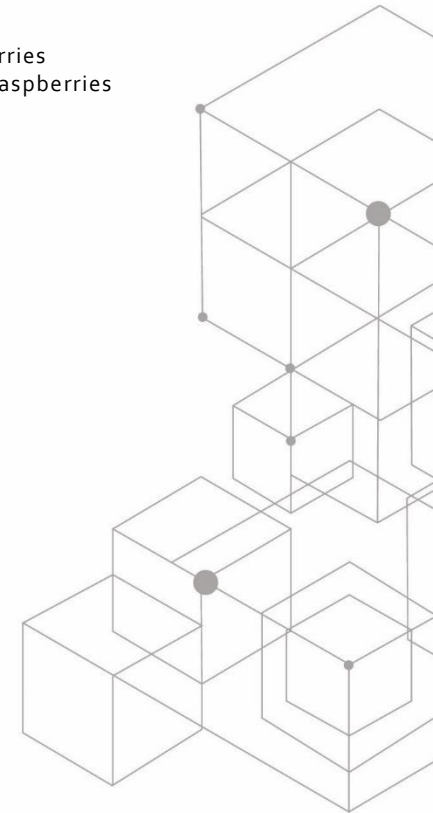
- Yogurt Parfait – Strawberry Coulis, Vanilla Yogurt, Dried Cranberry & Local Honey Granola, Mixed Berries
- Strawberry Banana Yogurt Parfait – Strawberry Yogurt, Dried Cranberry & Local Honey Granola, Sliced Bananas/Blueberries
- Raspberry Chocolate Yogurt Parfait – Raspberry Sauce, Vanilla Yogurt, Dried Cranberry & Local Honey Granola, Fresh Raspberries

Pick Two

- Breakfast Sandwich – Bacon, Egg, Cheddar, English Muffin
- Breakfast Sandwich – Sausage, Egg, Cheddar, Buttermilk Biscuit
- Breakfast Sandwich – Ham, Egg, Cheese, Croissant

Pick Two

- Assorted Danish
- Assorted Bagels – Cream Cheese, Strawberry Cream Cheese, Butter
- Donut Holes – Individually Bagged, 4 Each per Bag
- House Made Blueberry, Banana, Raisin Bran Muffins
- Assorted Breakfast Breads – Lemon Poppy, Orange Walnut, Blueberry



Breakfast

Breakfast Buffet

Breakfast Buffets include Orange Juice, Cranberry Juice and Apple Juice, Coffee, Decaffeinated Coffee, Selection of Hot Teas and Milk

Indianapolis | \$44

Seasonal Fruits and Berries
Assorted Cereals with Milk
Breakfast Pastries, Muffins and Coffee Cakes
Bagels with Cream Cheese, Lite Cream Cheese, Butter and Preserves
Oatmeal with Dried Fruit, Nuts, Brown Sugar, Raisins and Granola
Buttermilk Biscuits with Country Sausage Gravy
Scrambled Eggs with Cheese and Chives
(Egg Beaters and Egg Whites available upon request)
Hickory Smoked Bacon Strips
Breakfast Sausage Links
Potato of the Day

IndyPlace | \$56

Seasonal Fruits and Berries
Assorted Cereals with Milk
Breakfast Pastries, Muffins and Breads
Bagels with Cream Cheese, Lite Cream Cheese, Butter and Preserves
Oatmeal with Dried Fruit, Nuts, Brown Sugar, Raisins and Granola
French Toast, Fresh Berries, Maple Bourbon Crème Anglaise, Syrup
Farm Fresh Scrambled Eggs
Hickory Smoked Bacon Strips
Potato of the Day
Create Your Own Yogurt Studio:
• Vanilla, Strawberry Mango, Blueberry Honey
Dried Cranberry and Local Honey Granola
House Made Corned Beef Hash
40 Egg Omelet – **Choose 3 Ingredients:**
• Slow Cooked Pork, 6 Hour Short Rib, Amish Brick Chicken, Neuske Bacon, Forest Mushrooms, Sweet Onion, Spinach, Cheddar Cheese, Swiss Cheese
Add \$3 Per Person for Each Additional Ingredient

Breakfast

Breakfast Buffet

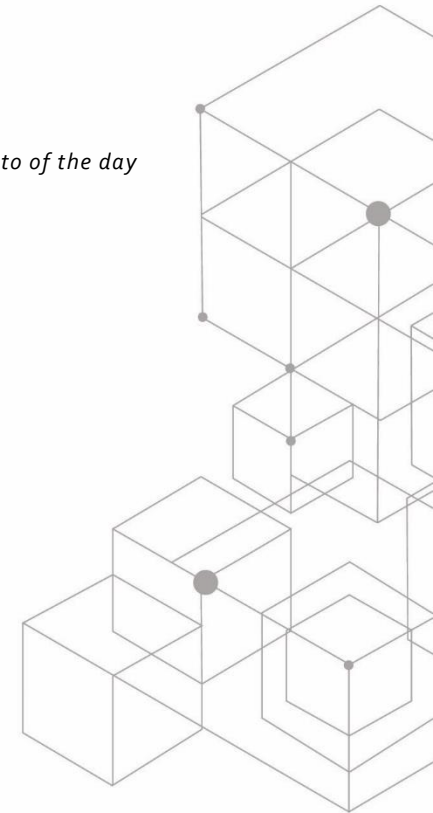
Indiana Breakfast Table I \$60

Orange, Cantaloupe, Watermelon, Honeydew Juices
Vine and Tree Ripened Fruits, Melons and Berries
Assorted Locally Prepared Breakfast Breads
Dried Cranberry and Local Honey Granola
Greek Yogurt
Whole Milk, Chocolate Milk
Euro Style Low Fat Yogurt, Whole Milk Yogurt, Banana
Mango Yogurt, Wild Berry Yogurt
Pecan, Sundried Cherry, Maple Steel Cut Oatmeal Brulee
Flatbread, Smoked Salmon, Eggs, Goat Cheese, Spinach,
Tomato, Mushrooms
Pasture Raised Slow Cooked Pork, Sweet Potatoes, Poached
Eggs, Green Chili Hollandaise
Braised Beef Short Rib Skillet, Yukon Potatoes, Fried Eggs
Amish Chicken Hash, Melted Swiss Cheese, Individual Waffle
and Horseradish Cream
Carved Rope Style Breakfast Sausage and Local Slab Bacon

Minimum 25 guests. **A \$175 charge will apply for groups under 25 guests.**
A customary 25% taxable service charge and sales tax will be added to prices.
All buffets will be available for 1 hour and 30 minutes.
Additional charge will apply for more time.

Potato of the Day

- Monday: Hash Brown Casserole
 - Tuesday: Lyonnaise Potatoes
 - Wednesday: Sautéed Potatoes with Peppers
 - Thursday: Roasted Red Potatoes
 - Friday: Crispy Griddled Hash Browns
 - Saturday: Home Fries
 - Sunday: Breakfast Potato Tostones
- Additional \$3 per person for non-potato of the day*



Breakfast

Enhancements for Breakfast Buffet

Breakfast Station Enhancements | \$8 each

A La Carte | \$12 each

- Breakfast Donut Sandwich – Hickory Bacon, Fried Egg, American Cheese
- Ham & Swiss French Toast Panini
- Chicken & Waffle Sandwich Maple Drizzle – Crispy Fried Chicken, Cinnamon Maple Glaze, Waffle Bean Sandwich
- Griddled Table Bread, Fried Egg, Bacon, Cheddar Cheese Breakfast Sandwich
- Smoked Brisket Biscuit – Smoked Biscuit, Cheddar Cheese, Horseradish Cream, Scrambled Egg, Fresh Baked Biscuit
- The Ultimate Breakfast Sandwich – Plain Bagel, Sausage Patties, Neuske Bacon, Crispy Hash browns, Pepper Gravy, Fries Egg



Breakfast

Action Stations

Minimum of 3 stations

If less than 3 stations are chosen, each station must be included as an enhancement to a full breakfast buffet or continental breakfast

Crepe Station | \$12

Chef Attendant Fee of \$175 per Chef Will Apply

- Banana Nutella
- Strawberry Cream
- Cheese Bacon, Egg and Cheese

Breakfast Taco Station | \$12

Chef Attendant Fee of \$175 per Chef Will Apply

- Cheesy Eggs
- Slow Cooked Pork
- Amish Brick Chicken
- 6 Hour Short Rib
- Salsa Roja, Salsa Verde, Cheddar Cheese, Pico de Gallo, Sour Cream

Juice Bar Action Station | \$12 (Max 300)

Create Your Own Fresh Squeezed Juice Blend With the Following

Ingredients:

- **Fruits:** Watermelon, Pineapple, Strawberry, Honeydew, Cantaloupe, Grapes, Apples, Oranges, Pears, Kiwi, Lime, Grapefruit
- **Vegetables:** Ginger, Fresh basil, Baby Spinach, Kale, Carrots, Cucumber

Prices are per guest. Chef Attendant of \$175 per chef will apply
A customary 25% taxable service charge and sales tax will be added to prices.

Breakfast Bruschetta | \$12

Chef Attendant Fee of \$175 per Chef Will Apply

- S'mores
- Peanut Butter and Jelly
- Captain Crunch

Omelet Station | \$15

Chef Attendant Fee of \$175 per Chef Will Apply

Choose your Ingredients:

Farm Fresh Eggs, Ham, Bacon, Sausage, Tomatoes, Mushrooms, Red and Green Bell Peppers, Jalapenos, Onion, Salsa and Shredded Cheese (Egg Beaters and Egg Whites Available upon Request)

Hot off the Griddle

Chef Attendant Fee of \$175 per Chef Will Apply

Select 1 - \$11 | 2 - \$12 | 3 - \$14

- Pancakes, Waffles or French Toast
- Strawberry, Blueberries, Maple Syrup, Blueberry Syrup, Banana Foster Sauce, Whipped Cream, Chocolate Chips, Powdered Sugar

Composed Breakfast Plates | \$14

(Individually Plated)

- Basted Egg, Farro, Flageolet, Emulsified Tomato, Pea Tendril
- Compressed Short Rib Hash, Basted Egg, Sweet Potato/Demi
- Ditalini Pasta, Italian Sausage, Tomato Basil Fondue, Basted Egg

Breakfast Display

Minimum of 3 stations

If less than 3 stations are chosen, each station must be included as an enhancement to a full breakfast buffet or continental breakfast

Baked Pancake and Sausage | \$14

Select 2 flavors

- Banana & Walnut Baked Pancake
- Blueberry and Granola Baked Pancake
- Sausage Trio

Choice of Flavored Syrups to Include: Blueberry, Strawberry, Maple & Chocolate

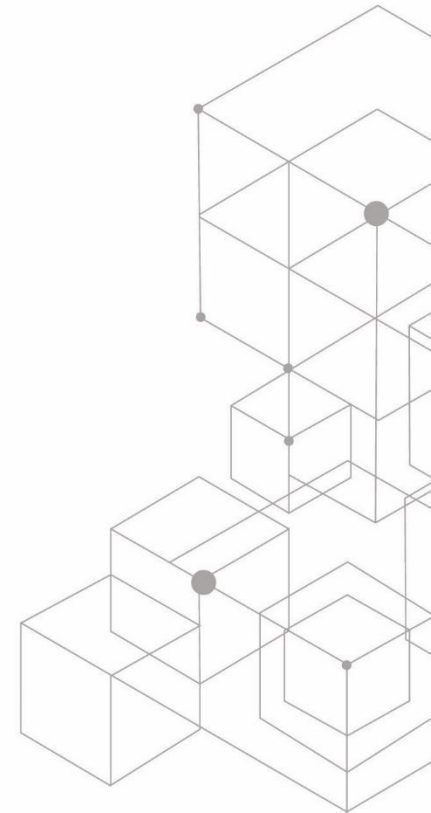
Scrambled Egg Flatbread

Select 1 Flavor - \$11 | 2 - \$12 | 3 - \$14

- Short Rib, Oaxaca Cheese
- Pulled Chicken, Aged Cheddar Cheese
- Bacon, Mozzarella Cheese
- Chorizo, Green Onions, Swiss Cheese
- Egg White, Spinach, Tomato, Provolone Cheese

Prices are per guest.

A customary 25% taxable service charge and sales tax will be added to prices.



Breakfast

A la Carte/Morning Beverages

A la Carte/Morning Beverages

Freshly Brewed Coffee | \$105 per gallon

Decaffeinated Coffee | \$105 per gallon

Hot Tea Selections | \$105 per gallon

Deluxe Coffee and Tea Station | \$110 per gallon

With Whipped Cream, Sugared Stir Sticks, Chocolate Straws, Cinnamon Sticks, Orange and Lemon

Twists, Flavored Creams and Chocolate Shavings

Fresh Orange and Grapefruit Juices | \$92 per gallon

Apple, Tomato, Cranberry and V-8 Juices | \$92 per gallon

Assorted Tropicana Bottled Fruit Juices | \$8 each

Chilled Starbucks Frappuccino | \$8 each

Coffee, Mocha or French Vanilla

Whole, Skim and Chocolate Milk by the Carafe | \$36 per carafe

One-Hour Smoothie Station | \$9 per guest

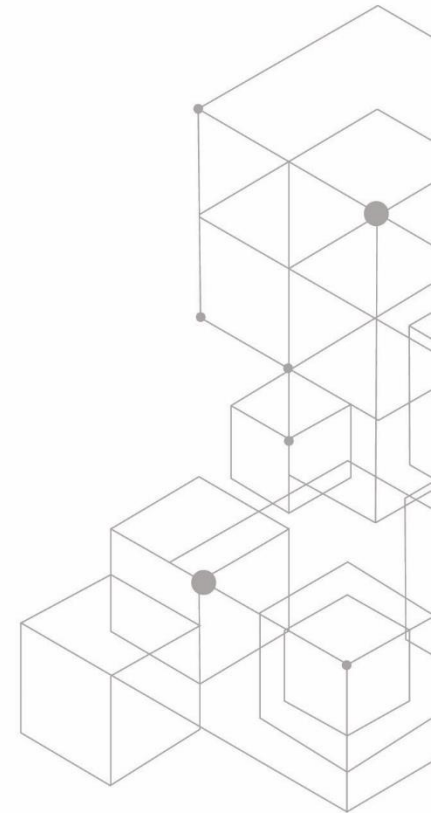
Mango Strawberry, Blueberry Kale, Pineapple Banana

Attendant Required | \$175

Coconut Water | \$7 per bottle

Vitamin Water | \$7 per bottle

A customary 25% taxable service charge and sales tax will be added to prices.



Breakfast

A la Carte/Morning Beverages

Beverage Packages Beverage Service featuring Coffee, Decaffeinated Coffee, Selection of Hot Teas, Assorted Pepsi Products and Bottled Spring Water

All Day Hot & Cold Beverage Service

\$36 (Maximum 8 Hours)

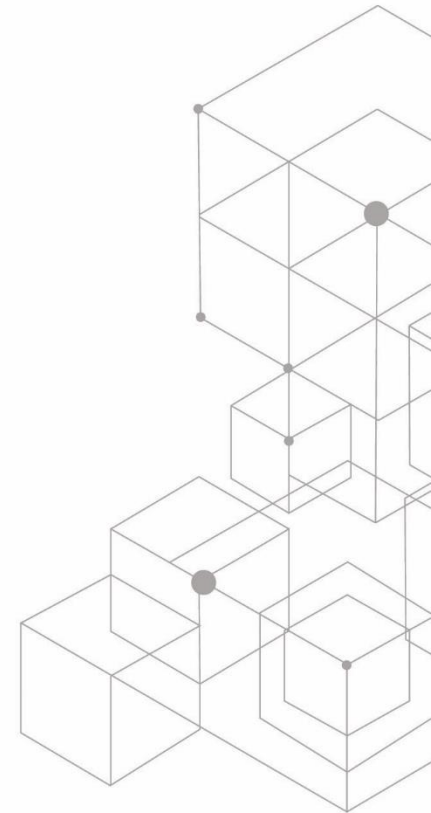
Half Day Hot & Cold Beverage Service

\$28 (Maximum 4 Hours)

All Day Hot Chocolate Station | \$20 per person

Marshmallows, Crumbled Double Chocolate Chunk Cookies, Sliced Strawberries, Whipped Cream, Bourbon Whipped Cream, Hazelnut Syrup, Vanilla Syrup and Nutella

Prices are per guest. Add \$3 per person for each additional hour.
A customary 25% taxable service charge and sales tax will be added to prices.



Breaks

A la Carte/Breakfast Bakeries

A la Carte/Breakfast Bakeries

Flaky Croissants | \$60 per dozen

Assorted House Made Muffins (Blueberry, Bran, Banana Nut) | \$60 per dozen

Danish of the Day | \$60 per dozen

Assorted Coffee Cakes | \$60 per dozen

House Made Scones | \$60 per dozen

Breakfast Breads: Lemon Poppy Seed, Blueberry or Orange Walnut Bread | \$60 per dozen

Warm Caramel Pecan Sticky Buns | \$60 per dozen

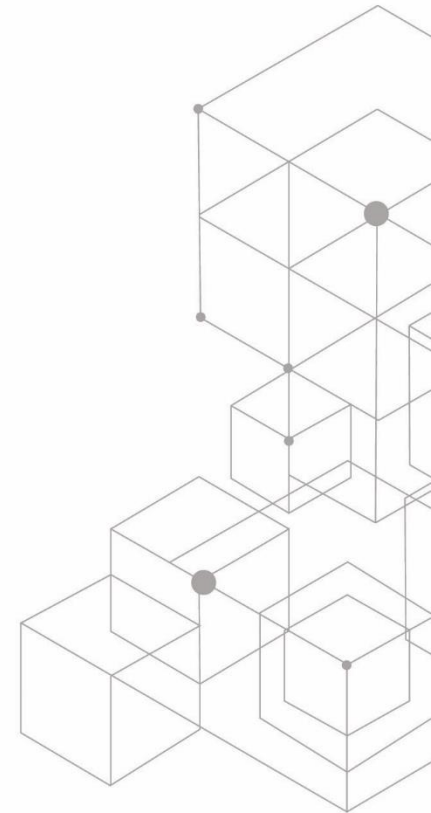
Assorted Fresh Bagels with Flavored Cream Cheese | \$60 per dozen

Pull Apart Croque Monsieur | \$65 per dozen

Griddled Egg Battered Ham, Cheese and Egg

Assorted Donuts From Local General American Donut Company | \$60 per dozen

A customary 25% taxable service charge and sales tax will be added to prices.



Breaks

A la Carte/Fruits and Snacks

A la Carte/Fruit and Snacks

Seasonal Whole Fresh Fruit | \$50 per dozen

Fresh Fruit Skewers with Minted Citrus Agave Yogurt | \$52 per dozen

Fresh Sliced Fruit Market Display | \$11 per guest

Fruit Flavored Individual Yogurts | \$6 each

Greek Yogurts | \$7 each

Assorted Multi Grain Bars: Granola Bars and Nutri-Grain Bars | \$5 each

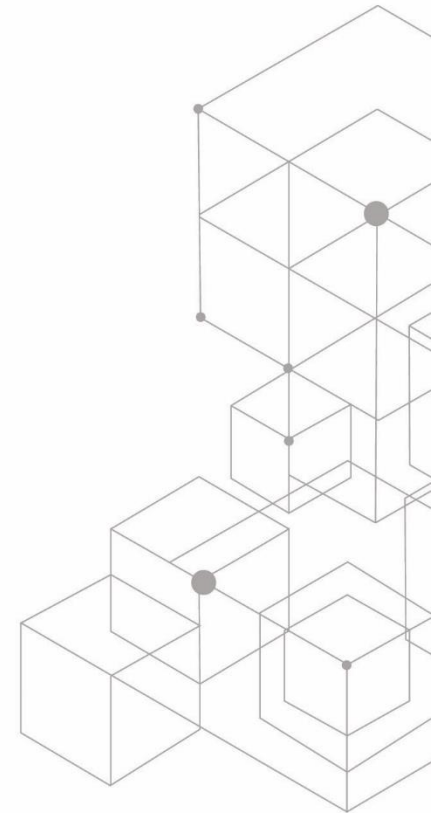
Energy and Protein Bars | \$6 each

Individual Cereals with Milk and Fresh Seasonal Berries | \$7 each

Hard Boiled Eggs | \$52 per dozen

Individually Packaged Seasonally Fresh Fruit | \$7 each

A customary 25% taxable service charge and sales tax will be added to prices.



Breaks

A la Carte/Afternoon Beverages

A la Carte/Afternoon Beverages

Assorted Pepsi Soft Drinks | \$6 each
Regular, Diet and Caffeine Free

Bottled Spring Water | \$6 each

Aquafina Bottled Water | \$7 each

Fiji Bottled Water | \$8 each

Assorted Energy Drinks | \$8 each

Powerade, Sobe, Rockstar, Coconut Water | \$8 each

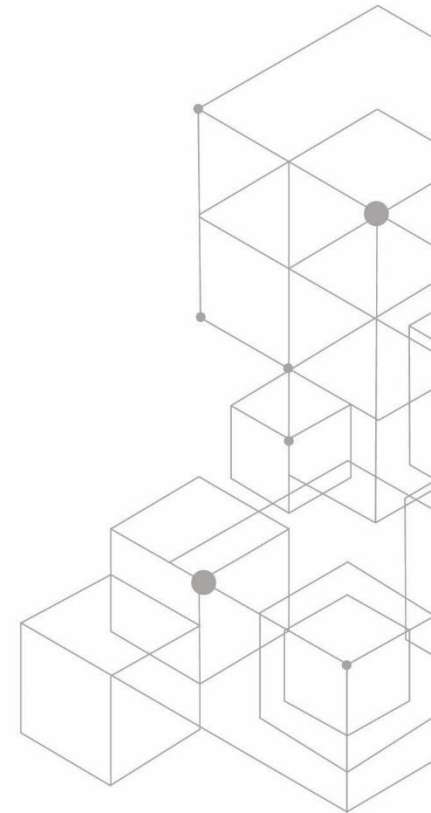
Assorted Vitamin Waters | \$8 each

Assorted Hansen's All Natural Soft Drinks | \$7 each

Lemonade | \$85 per gallon

Freshly Brewed Iced Tea | \$85 per gallon

A customary 25% taxable service charge and sales tax will be added to prices.



Breaks

Pre-made

Breaks will be available for 30 minutes only. Add \$10 per person for each additional 30 minutes. Minimum 25 Guests.

Morning Break | \$24

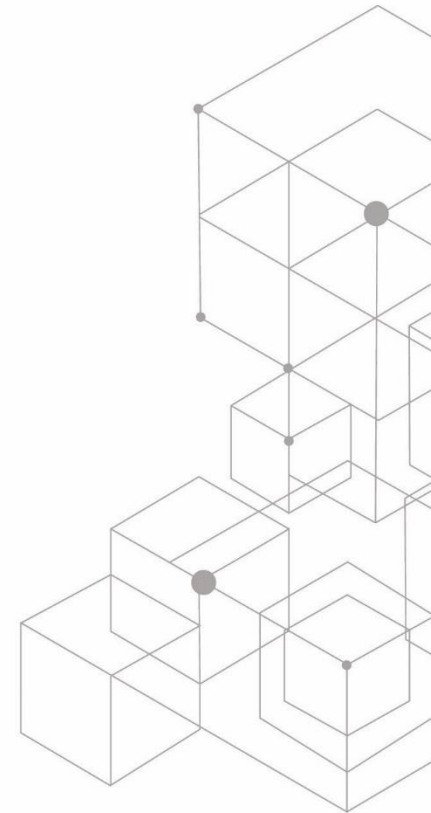
Whole Fruit
House made Granola Snack
Build Your Own Parfait Station to include: Yogurt and Berries
Warm Cinnamon Rolls
Assorted Pepsi Products and Bottled Water

Savory Afternoon Break | \$24

Baked Pita Chips with Sundried Tomato
Hummus & Roasted Garlic Hummus
Vegetable Crudité with Ranch Dip and Tzatziki
Power Bars and Kind Bars
Whole Fruit
Assorted Pepsi Products and Bottled Water

Sweet Afternoon Break | \$24

Assorted Freshly Baked Cookies – Chocolate Chips, Oatmeal
Raisin, Peanut Butter, Sugar
Jayne Hanson's Snack Mix
S'more & Fruity Pebbles Rice Krispy Treats
Assorted Pepsi Products and Bottled Water



Breaks

Build Your Own Break Mix & Match up to 4 items

Breaks will be available for 30 minutes only. Add \$10 per person for each additional 30 minutes. Minimum 25 Guests

Build Your Own Break "Up to 4 Items" \$26

Sweet

Assorted Freshly Baked Cookies:

- Chocolate Chip, Oatmeal Raisin, Sugar, Peanut Butter, White Chocolate Macadamia

White & Dark Chocolate Truffle Pops

Dark Chocolate Bark

Cinnamon Sugared Churros

JW Rice Krispy: S'mores, Peanut Butter, White Chocolate

Savory

Charcuterie Board with Hearth Baked Breads

Local Cheeseboard with Hearth Baked Breads

Chicken & Cheese Quesadillas with Sour Cream and Fire

Roasted Salsa

Buffalo Chicken Dip with Tortilla Chips

Mini Corn Dogs

Assorted Pepsi Products & Bottled Water Included

Prices are per guest.

A customary 25% taxable service charge and sales tax will be added to prices.

Salty

House Chips with Pimento Cheese Dip & French Onion Dip

Tortilla Chips with Salsa & Guacamole

Salty Snack Mix

Jumbo Soft Pretzels with Mustard & Jalapeno Cheese Sauce

Freshly Popped Popcorn

Healthy

Hummus with Baked Pita Chips

Vegetable Crudit  with Ranch Dip and Tzatziki

Gourmet Build Your Own Nut Bar

Whole Fruit

Market Style Fruit Display

Breaks

A la Carte/Sweet Snacks

A la Carte/Sweet Snacks

White Chocolate Blondies | \$60 per dozen

Brownies | \$60 per dozen

Chocolate Chip, Peanut Butter, White Chocolate Chip, Oatmeal Raisin and Sugar Cookies | \$60 per dozen

Gluten Free Chocolate Chip Cookie | \$60 per dozen

Gluten Free Brownie | \$60 per dozen

Assorted Cheesecake Squares | \$60 per dozen

Lemon Bars | \$60 per dozen

Cinnamon Sugared Churros | \$60 per dozen

Chocolate-Dipped Strawberries | \$60 per dozen

Ice Cream Sandwiches and Frozen Fruit Bars | \$6 each

Haagen Dazs Ice Cream Bars | \$9 each

Jeni's Ice Cream Cups | \$7 each

Local Nicey Treat Ice Pops (Available Seasonally) | \$7 each

Jayne Hanson's Snack Mix | \$7 per person

Chocolate Truffle Pops | \$65 per dozen

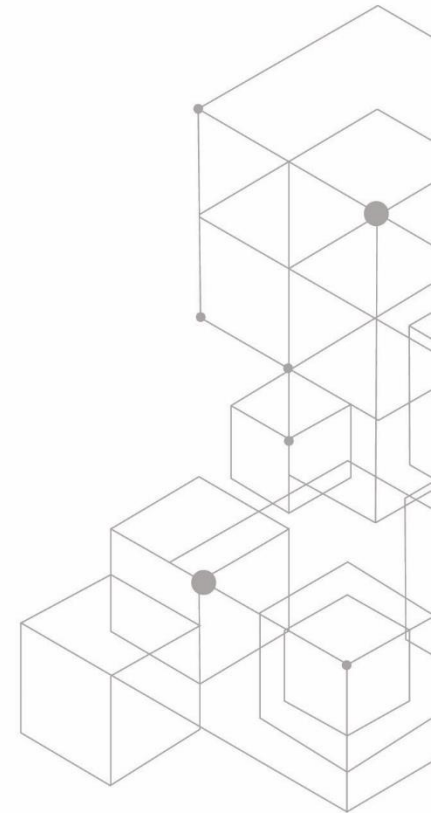
Rice Krispie Treats | \$65 per dozen

- Peanut Butter
- White Chocolate
- S'mores

Pecan Chocolate Chunk Bars | \$65 per dozen

Chocolate Coconut Dessert Bars | \$65 per dozen

A customary 25% taxable service charge and sales tax will be added to prices.



Breaks

A la Carte/Salty Snacks

A la Carte/Salty Snacks

House Potato Chips with Fair Oaks Aged Cheddar and Pimento Dip, Neuske Bacon Caramelized Onion Dip | \$8

Pretzel Bites with Jalapeno Aged Cheddar Sauce and Stone Ground Mustard | \$10

Craft Your Own Trail Mix with Dried Cranberries, Individual Variety Nuts, Almonds, Chocolate Chips, Butterscotch Chips, Raisins, M&M's, Toasted Pumpkin Seeds, Sunflower Seeds | \$8

Warm Pita & Naan Bread with Roasted Garlic Hummus and Sundried Tomato Hummus | \$9

Freshly Popped Buttered Popcorn | \$5

Gourmet Build Your Own Nut Bar - Pecans, Peanuts, Salted Almonds, Roasted Almonds, Walnuts, Pistachios, Hazelnuts | \$10

Prices are per guest.

A customary 25% taxable service charge and sales tax will be added to prices.



Authentic Lunch Menus

Daily Lunch Buffet

Lunch Buffet includes Coffee, Decaffeinated Coffee and Selection of Hot Teas.
Add \$5 per guest to change buffet to different day. Add Iced Tea or Lemonade for \$3 per guest.

Minimum 25 guests. \$175 charge will apply for groups under 25.

Deli I \$56 (Available Daily)

Soup of the Day
Baby Spinach and Bibb Lettuce Salad, Garlic Croutons, Lychee Vinaigrette
Red Bliss Potato Salad
Orzo Pasta Salad, Roasted Vegetables, Lemon Oregano Vinaigrette
Assorted Artisan Breads
Three Salads: Chicken, Tuna, Egg
Boars Head Turkey, Roast Beef, Ham, Salami, Provolone, Cheddar, Swiss Cheeses
Romaine Lettuce, Beefsteak Tomatoes, Bermuda Onions, Dill Pickles
Mayonnaise, Horseradish Mayonnaise, Dijon Mustard
Assorted Individual Bags of Chips
Vanilla Crispy Bread Pudding Bites, Blondies

BBQ \$56 (Available Daily)

Poppy seed Dressed Slaw, Deviled Egg Potato Salad, Mac and Cheese Salad
BBQ Baked Beans
Char-Grilled Hamburgers
Grilled Chicken Breast
Bratwurst and Sauerkraut with Smoked Bacon
Sliced Cheddar, Swiss and American Cheeses
Lettuce, Tomatoes, Shaved Red Onion, Relish, Dill Pickles
Ketchup, Dijon Mustard, Mayonnaise
Pretzel Hamburger, Hot Dog Buns
Blondies & Brownies



Buffets will be available for 1 hour 30 minutes. Prices are per guest.
A customary 25% taxable service charge and sales tax will be added to prices.

Authentic Lunch Menus

Daily Lunch Buffet

Monday | \$56

Tossed Green Salad, Chef's Selection of Dressings
Roasted Vegetable and Orzo Salad
Pan Seared Salmon, Citrus Chardonnay Sauce
Roasted New York Strip Loin, BBQ Demi, Bourbon Glazed
Mushroom
Roasted Red Bliss Potatoes, Cheddar
Sautéed Squash, Zucchini, Julienned Carrot
Artisan Rolls, Butter
Carrot Cake, Triple Chocolate Cake, Apple Cheesecake

Tuesday | \$56

Crisp Romaine Lettuce, Parmesan Cheese, Focaccia Croutons,
Roasted Red Pepper Caesar Dressing
Bocconcini with Ripe Tomatoes, Basil and Extra Virgin Olive Oil
Herb Seared Chicken Breasts, Mushroom Marsala Sauce, Shaved
Romano Cheese
Pistachio Crusted Pork Loin, Chardonnay and Artichoke Cream
Sauce
Spinach and Cheese Tortellini tossed with Baby Spinach,
Tomatoes, Garlic, Alfredo Sauce
Broccolini with Garlic Chips
Artisan Rolls, Butter
Tiramisu, Cannolis, Italian Cream Cake

Wednesday | \$56

Chopped Romaine, Feta, Kalamata Olive, Red Onion, Lemon
Oregano Vinaigrette
Vine Ripe Tomato, Seedless Cucumber, Shallot, Parsley,
Mediterranean Dressing
Farro, Quinoa, Barley Composition, Baby Kale, POM Vin
Balsamic Grilled Flank Steak, Ciopolini Onion, Demi
Thyme Seared Chicken Breast, Roasted Red Pepper Cream, Salted
Asparagus
Olive Oil Roasted Fingerling Potatoes, Parsley, Garlic Chips
Sautéed Squash, Zucchini, Carrot, Sweet Peppers
Baklava, Macaroons, Caramel Apple Bars
Assorted Rolls with Butter

Thursday | \$56

Chicken Tortilla Soup, Tortilla Strips, Fresh Cilantro
Hearts of Romaine, Queso Fresco, Avocado Cilantro Dressing
Roasted Corn, Bean and Poblano Salad
Grilled Fajita with Cilantro Marinated Skirt Steak and Chicken
Tortilla Chips, Pico de Gallo, Sour Cream, Jalapeno, Diced
Tomatoes, Guacamole, Diced Red Onions, Shredded Lettuce, Jack
Cheese, Tortillas
Baked Four Cheese Enchiladas
Rice and Black Beans
Cast Iron Jalapeno Corn Bread
Mexican Flan, Churros, Tres Leches Cake

Authentic Lunch Menus

Daily Lunch Buffet

Friday | \$56

Pear and Brie Composition with Chopped Romaine, Salted Cashew and Cranberry Vinaigrette
Romaine Napa Salad with Crispy Noodle, Carrot, Edamame, Red Pepper, Sesame Ginger Dressing
Three Bean Salad - Red Kidney, Garbanzo Bean, Pickled Northern Bean and Herb Vinaigrette
Grilled Hangar Steak with Mushroom Cream Demi, Crimini Shiitake Ragout and Parsley
Grilled Swordfish with Pepper Tomato Sauce, Roasted Red Pepper and Parsley
Cheddar Au Gratin Potato
Grilled Zucchini, Squash and, Carrots
Lemon Twist Cake, Strawberry Sensation Cake, Apple Martini with Ice Cream Mousse and Buttered Toasted Brioche

Saturday | \$56

Indiana Pork and Bean Soup
Market Style Salad
Studio Pancetta and Leek Potato Salad
Grilled Reuben
Oven Roasted Beef with Brie and Arugula on Rustic Bread
Smoked Turkey with Muenster Cheese, Basil Mayonnaise and Sweet Onion on Tomato Focaccia Bread
Albacore Tuna with Heirloom Tomato and Romaine Salad in Spinach Tortilla Wrap
Chef's Choice Flatbread of the Day
Caramel Apple Bars, Macaroons, Chocolate Pate Cake

Sunday | \$56

Green Bean Salad
Roasted Corn Salad and Sweet Corn Vinaigrette
Iceberg Wedge Salad and Smoked Ranch Dressing
Buttermilk Fried Chicken
Memphis BBQ Meatloaf
Braised Greens
Yukon Mashed Potatoes
Artisan Rolls and Butter
Assorted Mason Jar Fruit Crisps

Authentic Lunch Menus

Box Lunches

Box Lunches include Choice of Sandwich, Salad, Potato Chips, Whole Fruit, Dessert and Beverage.
Salads, Snacks, Dessert and Beverage must be consistent with all Boxed Lunches .

Box Lunches | \$49

Sandwich – Choice of 2

- Roast Turkey with Leaf Lettuce, Tomatoes, Muenster Cheese, Pesto Mayo on Focaccia
- Roast Beef with Provolone Cheese, Tomato, Arugula, Horseradish Cream on Artisan Bread
- Chicken Salad with Dried Cranberries and Toasted Almonds Wrap
- Spiced Chickpea Wrap with Romaine, Tzatziki Sauce, Shaved Red Onion, Flour Tortilla
- Roasted Cauliflower Wrap with Black Bean Spread, Mesclun Mix, Pico de Gallo, Pickled Jalapenos, Queso Fresco

Salad

- Fingerling Potato, Indiana Bacon, Dijon Aioli or
- Penne Pasta, Roasted Vegetables, Balsamic Vinaigrette

Snack

- Gourmet Chips
OR
- Whole Fresh Fruit

Dessert

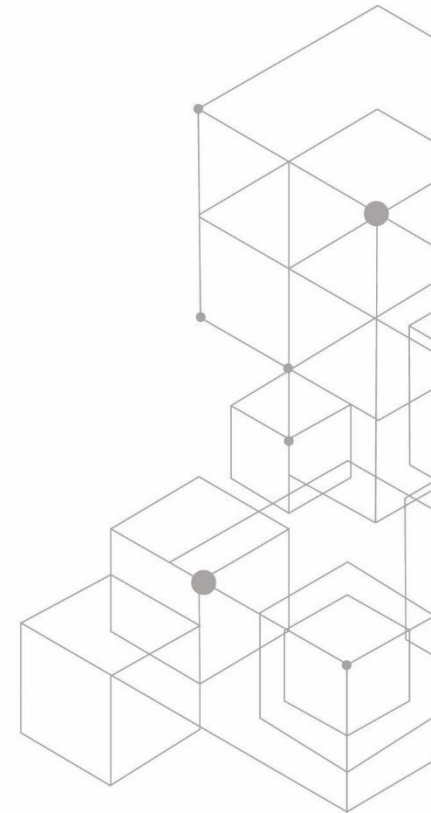
- Fresh Baked Chocolate Chip Cookie
OR
- Chocolate Chunk Brownie

Beverage

- Assorted Pepsi Products OR Bottled Water

Prices are per guest.

A customary 25% taxable service charge and sales tax will be added to prices.



Authentic Lunch Menus

Grab N Go Lunch

Grab N Go Lunch includes Individual Bagged Potato Chips , Whole Fruit and Beverage

Grab N Go Lunch I \$59

Sandwich – Choice of 2 (Sandwiches served in halves, wrapped in paper)

- Baby Dagwood – Turkey, Ham ,Roast Beef, Hickory Smoked Bacon, Muenster Cheese, Green Leaf Lettuce, Sliced Tomato & Red Onion, Mayonnaise, Sour Dough
- Italian Hero – Salami, Capicola, Ham, Pepperoncini, Lettuce, Tomato, Oil and Vinegar, Oregano, Hoagie Roll
- Roast Beef Pita Pocket – Feta Crumble, Olive Tapenade, Shredded Lettuce, Diced Tomato, Diced Cucumber
- The Hawaiian – Ham, Pineapple, Swiss Cheese, Leaf Lettuce, Pickle, Dijon Mayonnaise, Whole Grain Sliced Bread
- Bahn Mi Veggie – Mushroom, Daikon Radish, Cucumber, Cilantro, Pickled Carrot, Sweet Chili Mayonnaise, Telera Roll
- Caprese Sandwich – Sliced Tomato, Fresh Mozzarella, Basil Leaves, Balsamic Mayonnaise

Pick One

- Ancient Grain Composed Salad – Farro , Barley, Quinoa, Arugula, Dried Cherry, Honey Shallot Vinaigrette
- Red Bliss Potato Salad – Dijon Dressing, Crumbled Bacon, Green Onion, Chopped Egg
- Garden Salad – Assorted Greens, Carrot, Cucumber, Tomato, Crouton, Smokey Ranch Dressing
- Caesar Salad – Romaine, Cherry Tomato, Focaccia Crouton, Shaved Parmesan, Creamy Caesar Dressing

Pick One

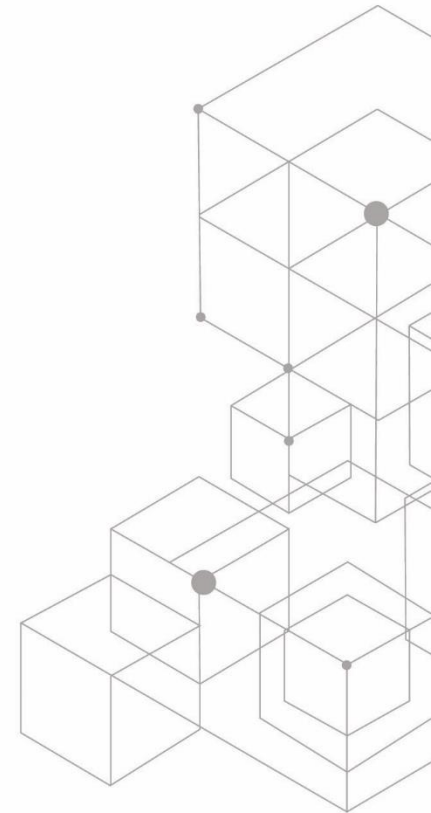
- Chocolate Chip Jumbo Cookie
- Blondies
- Macaroons
- Strawberry Short Cake in a Cup

Beverage

- Assorted Pepsi Products OR Bottled Water

Prices are per guest.

A customary 25% taxable service charge and sales tax will be added to prices.



Authentic Lunch Menus

Working Market Lunch

When you just can't take a break/discreetly placed at your seat, presented in wooden farmers crates (Maximum 40 Guests). Arnold Palmer Beverage included.

Spring/Summer Selections – April - August

- Soup of the Day
- Water Melon , Feta Cheese, Jalapeno, Micro Basil
- Mixed Greens, Strawberry, Goat Cheese, Sunflower Seeds, Hearts of Palm, Strawberry Vinaigrette
- Mason Jar Sugar Cream Pie

Fall/Winter Selections – September - March

- Soup of the Day
- Roasted Cauliflower Salad, Pomegranate Infused Balsamic, Toasted Pumpkin Seed, Queso Fresco
- Shaved Brussels Sprout Salad, Greens, Dried Cranberry, Fennel, Toasted Pecans, Apple Vinaigrette
- Mason Jar Apple Crisp

Two Half Sandwiches Wrapped in Deli Paper from Selections Below:

\$52

All Natural Turkey, Monterey Jack Cheese, Lettuce, Tomato, Avocado Spread, Focaccia Bread

Roast Beef, Provolone Cheese, Lettuce, Tomato, Whole Grain Mustard Aioli, Ciabatta Bread

\$56

Chipotle Rock Shrimp Salad, Spinach, Avocado, Fresh Citrus, Tortilla Wrap

Shaved Rib Eye of Beef, Smoked Gouda Cheese, Crispy Onions, Lettuce, Tomato, Horseradish Aioli

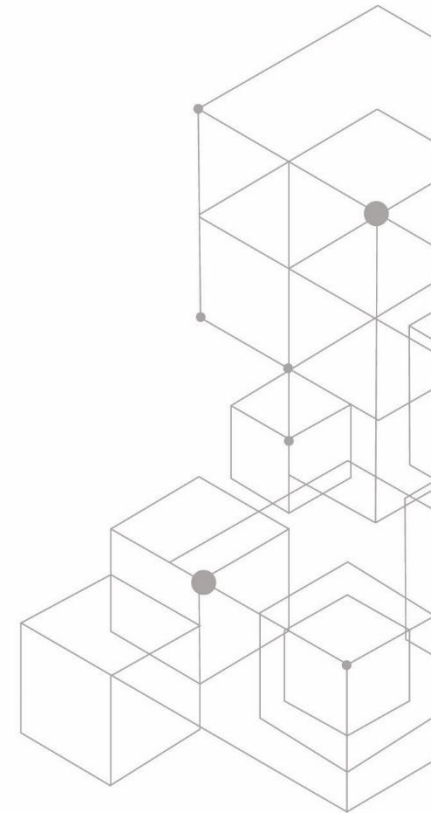
\$59

Poached Atlantic Lobster, Asparagus Tips, Indiana Corn, Heirloom Tomatoes, Mache, Truffle Aioli, Soft Roll

Roasted Beef Tenderloin, Caramelized Onions, Potato Planks, Merlot Boursin Spread, Grilled Rustic Bread

Prices are per guest.

A customary 25% taxable service charge and sales tax will be added to prices.



Lunch Salad Entree

Lunch includes Coffee, Decaffeinated Coffee and Selection of Hot Teas & Assorted Breads.
Add Iced Tea or Lemonade for \$3 per guest.

Herb Marinated Shrimp Salad | \$49

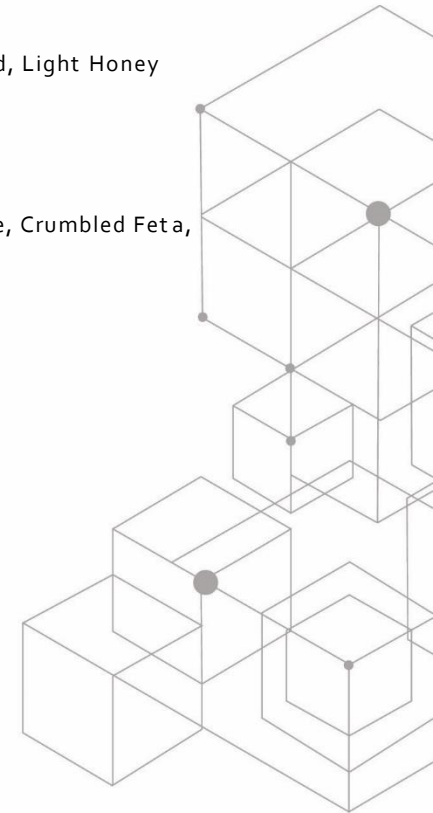
Grilled Romaine Wedge, Blue Cheese, Candied Pecans, Dried Cranberry, Honey Shallot Vinaigrette

Honey Dijon Salmon Salad | \$49

Indian Harvest Tuxedo Barley, Roasted Cauliflower, Arugula, Dried Cherry, Herb Marinated Garbanzo Beans, Pumpkin Seed, Light Honey Dressing

Greek Salad | \$49

Lemon-Oregano Marinated Breast of Chicken, Hearts of Romaine, Mesclun Mix, Tomato Wedge, Artichoke, Kalamata Olive, Crumbled Feta, Peppadew Peppers



Prices are per guest.

A customary 25% taxable service charge and sales tax will be added to prices.

Lunch & Dinner

Plated Appetizers

Entrees include Coffee, Decaffeinated Coffee and Selection of Hot Teas & Artisan Breads, Assorted Breads and Butter.
Add Iced Tea or Lemonade for \$3 per guest.
Preset fee \$3 each

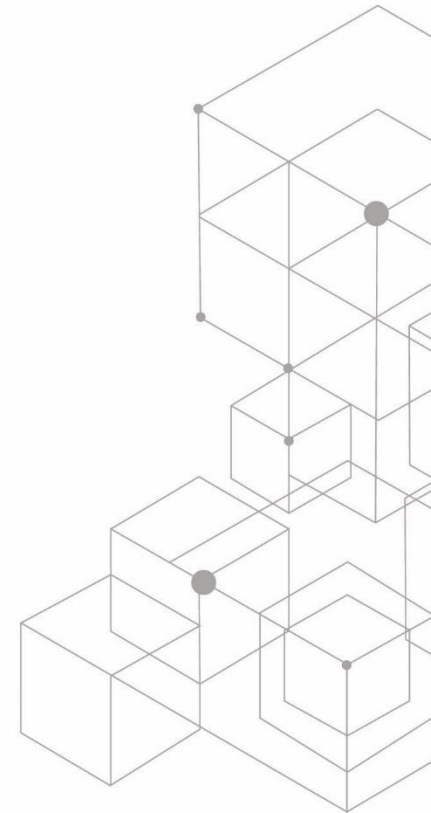
1st Course – Cold Appetizer

- The Gazpacho Salad – Strawberry, Balsamic, Kale, Blueberry **\$11.00**
 - Strawberry Gazpacho Dressing
- Roasted Brussels Sprouts – Prosciutto Chips, Candied Walnuts, Feta Crumble, Balsamic/Micro Arugula **\$12.00**
 - Red Pepper Agave Puree
- Roasted Red Beets – Toasted Pistachio, Crostini/Micro Parsley **\$13.00**
 - Honey Pear Puree

1st Course – Hot Appetizer

- Brown Sugar Braised Pork Belly – Sweet Potato Puree, Apple-Cherry Compote **\$13.00**
- Compressed Boneless Fried Chicken – Parsnip, Lemon Aioli, Oven Dried Tomato **\$13.00**
- Seared U-10 Scallop – Corn Nage, Asparagus, Bacon, Micro Herb **\$15.00**

Prices are per guest.
A customary 25% service charge and sales tax will be added to prices.



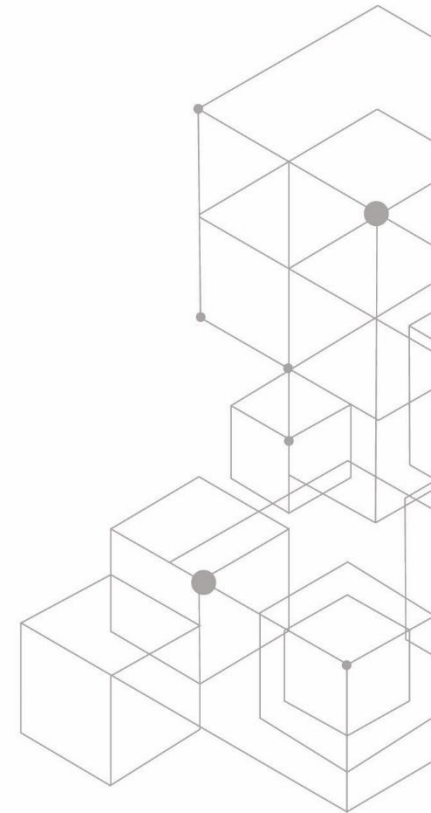
Lunch & Dinner

Soup

Soups

- Tomato Basil – Pesto, Micro Basil, Toasted Pine Nut **\$10.00**
- Sweet Corn – Charred Corn, Smoked Paprika Oil, Micro Parsley **\$11.00**
- Chickpea & Tahini Soup – Crispy Garbanzo Bean, Olive Oil, Paprika **\$11.00**
- Baked Potato Soup – Green Onion, Sour Cream, Bacon **\$12.00**
- Butternut Squash Soup – Maple Cream, Cranberry, Salted Pumpkin Seed **\$13.00**
- Lobster Bisque – Lobster Meat, Crème Fraiche, Green Onion **\$15.00**

Prices are per guest.
A customary 25% service charge and sales tax will be added to prices.



Lunch & Dinner

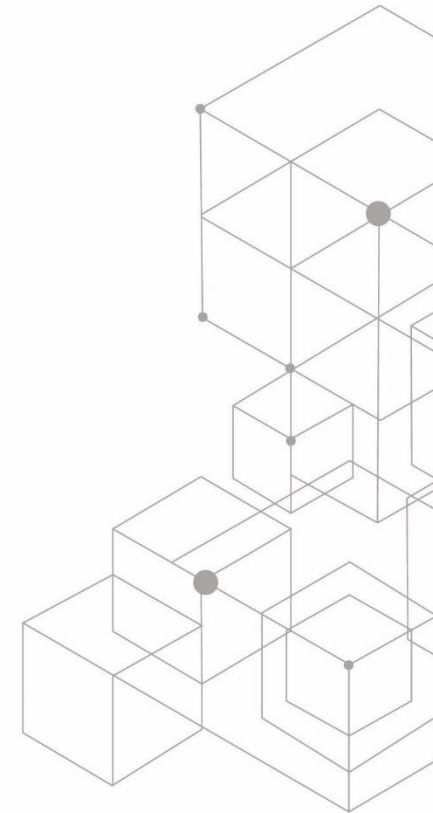
Salad

Salads

- Mixed Green Salad – Cucumber, Tomato, Carrot, Crouton
 - Red Wine Vinaigrette **\$10.00**
- Baby Spinach & Arugula – Toasted Pumpkin Seeds, Lychee, Blueberry, Fennel
 - Lychee Vinaigrette **\$12.00**
- Hearts of Romaine – Shaved Parmesan Cheese, Focaccia Croutons
 - Caesar Dressing **\$12.00**
- Mesclun Mix Salad – Sliced Apple, Toasted Almond, Dried Cranberry, Crumbled Bleu Cheese
 - Candy Apple Vinaigrette **\$12.00**
- Spinach and Fennel – Plump Cherries, Feta Crumble, Pine Nut, Cucumber, Orange Segment, Shaved Red Onion
 - Cucumber Dill Vinaigrette **\$12.00**
- Exploded Cucumber – Mesclun Mix, Roasted Cauliflower, Red and Yellow Tomato, Honey Roasted Almonds, Popcorn Shoots
 - Creamy Herb Dressing **\$13.00**
- Romaine, Frisee, Baby Kale – Pine Nut, Raspberry, Shaved Fennel, Baby Pear, Micro Arugula
 - Fennel Pear Vinaigrette **\$13.00**
- Baby Iceberg Wedge – Cucumber, Bleu Cheese, Focaccia Crouton, Cherry Tomato, Bacon
 - Smoked Ranch Dressing **\$14.00**
- Panzanella Salad – Peas, Ciabatta, Bacon, Pea Shoot, Egg, Tomato Confit, Micro Basil, Cucumber, Red Onion
 - Honey Shallot Vinaigrette **\$15.00**
- The Big Crouton – Chopped Romaine, Mesclun Mix, Cucumber, Tomato, Carrot, Focaccia Sheet, Egg
 - Ranch Dressing **\$15.00**
- Antipasto Salad – Romaine/ Frisee/ Mesclun Mix, Salami, Provolone Cheese, Artichoke, Kalamata Olive, Oven Roasted Tomato
 - White Balsamic Vinaigrette **\$16.00**

Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.



Plated Entrees

Lunch & Dinner

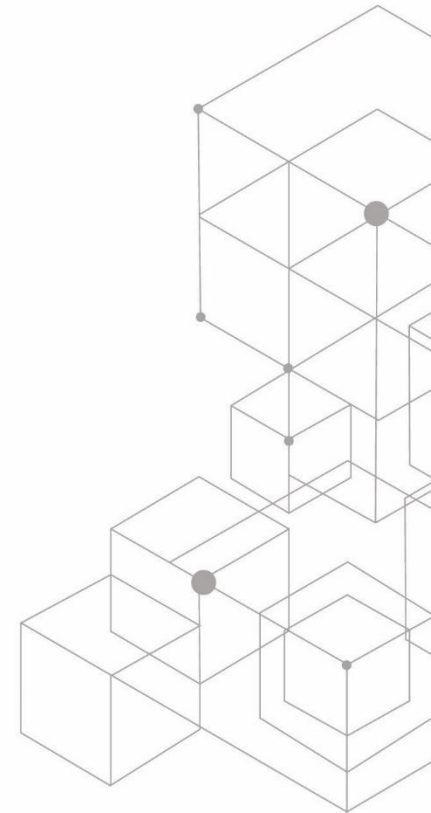
* Gluten Free ** Gluten & Dairy Free

Chicken Entrees

- Grilled Chicken Breast, Tomato Fondue * **\$36.00**
- Grilled Chicken Breast Hunter's Style, Mushroom Beurre Blanc * **\$36.00**
- Breaded Chicken Cutlet, Pepper Cream Gravy **\$36.00**
- Honey Shallot Grilled Chicken Breast, Sweet Onion Cream * **\$36.00**
- White Balsamic Grilled Chicken Breast, Piquillo Pepper Cream **\$36.00**
- Parsley Thyme Grilled Chicken Breast, Parsley Cream * **\$36.00**
- Honey Teriyaki Grilled Chicken Breast, Pineapple Teriyaki Sauce **\$36.00**
- Tuscan Grilled Chicken Breast, Sauce Chianti ** **\$36.00**
- Lime Cilantro Grilled Chicken Breast, Chimi Demi ** **\$38.00**
- 3 Hour Compressed Chicken Thigh, Natural Demi* **\$38.00**
- Grilled Chicken Breast Bacon Ragout, Balsamic Reduction ** **\$38.00**
- Compressed Boneless Fried Chicken, Brown Roux Demi **\$40.00**
- Mozzarella, Spinach, Sundried Tomato Stuffed Chicken Breast, Tomato Fondue **\$40.00**
- Grilled Chicken Breast, Truffle Demi Glace ** **\$42.00**

Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.



Plated Entrees

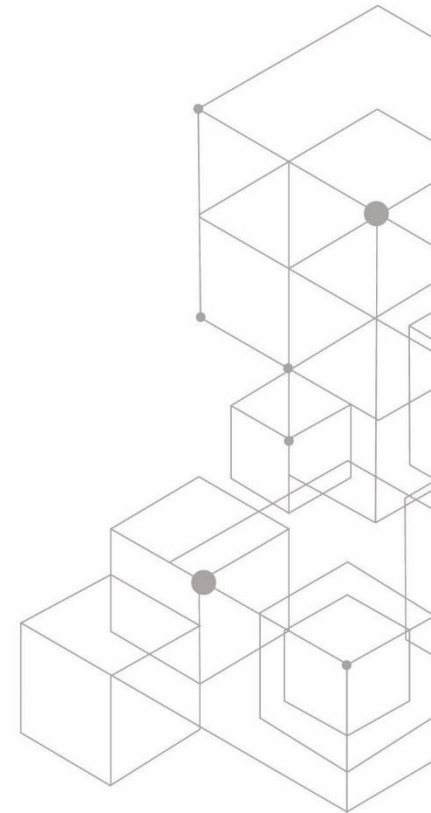
Lunch & Dinner

* Gluten Free ** Gluten & Dairy Free *** Dairy Free

Beef Entrees

- Chimichurri Grilled Skirt Steak, Chimi Demi ** \$40.00
- House Marinated Grilled Flat Iron, Steak sauce *** \$42.00
- House Marinated Grilled Flat Iron, Sautéed Mushroom Ragout *** \$42.00
- Flame Grilled Hanger Steak, Garlic Cream Demi * \$44.00
- 8 Hour Beef Short Rib, Natural Demi ** \$63.00
- Bone-In Prime New York Striploin, Beurre Monte * \$65.00
- Grilled Beef Tenderloin, Butter Basted/Burgundy Demi * \$68.00
- Flame Grilled Ribeye, Compound Butter * \$68.00
- Deconstructed Grilled Eye of Prime Rib, Braised Cap, Natural Demi ** \$72.00
- Grilled Beef Tenderloin, Lobster Compound Butter * \$74.00

Prices are per guest.
A customary 25% service charge and sales tax will be added to prices.



Plated Entrees

Lunch & Dinner

* Gluten Free ** Gluten & Dairy Free

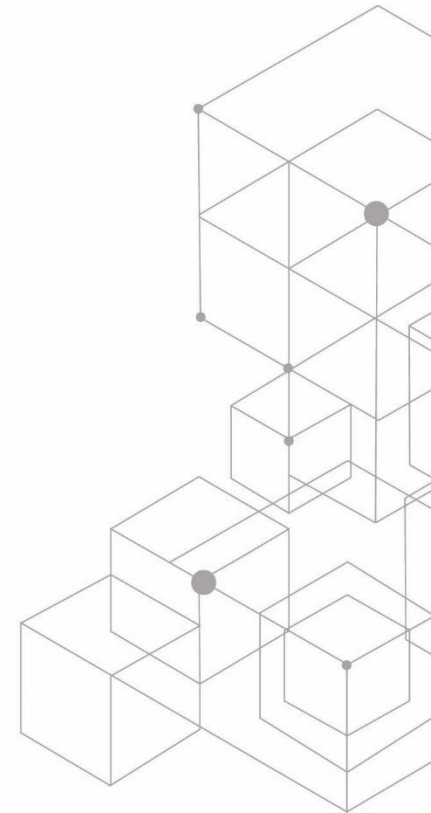
Fish Entrees

- Herb Seared Salmon, Leek Cream * **\$35.00**
- Mahi Mahi Vera Cruz, Roasted Cumin Tomato Ragout ** **\$37.00**
- Coriander Grilled Sword Fish, Lemon Beurre Blanc ** **\$48.00**
- Roasted Jumbo Gulf Shrimp, Oven Dried Tomato Chutney * **\$62.00**
- Jumbo Prawns Scampi Style, Parsley Butter * **\$66.00**
- Pan Seared Sea Bass, Citrus Reduction * **\$68.00**
- Sous Vide Cold Water Lobster Tail, Emulsified Chive Butter * **\$70.00**

Pork Entrees

- Indiana Breaded Tenderloin, Pepper Cream Gravy **\$34.00**
- Compressed Pork Shoulder, Seared Crisp, Natural Demi * **\$42.00**
- Applewood Bacon Wrapped Pork Tenderloin, Apple Cider Demi ** **\$58.00**
- Durac Bone-In Grilled Chop, Currant Demi ** **\$60.00**
- A Study in Pork – Tenderloin, Belly, Cheeks – Pork Demi * **\$65.00**

Prices are per guest.
A customary 25% service charge and sales tax will be added to prices.



Plated Entrees

Lunch & Dinner

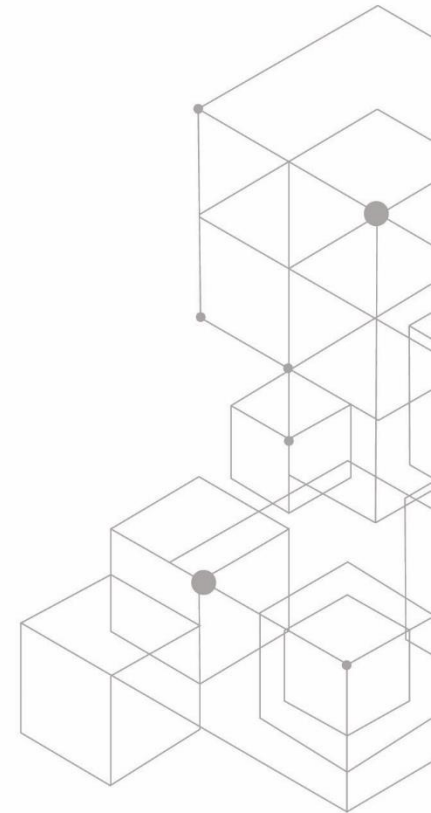
* Gluten Free

Duo Entrees

- Honey Shallot Grilled Chicken Breast with Herb Seared Salmon, Sweet Onion Cream* **\$60.00**
- House Marinated Grilled Skirt Steak with Honey Shallot Grilled Chicken Breast **\$62.00**
- 8 Hour Short Rib with Honey Shallot Grilled Chicken Breast, Natural Demi Steak sauce* **\$63.00**
- House Marinated Flat Iron with Honey Shallot Grilled Chicken Breast, Steak sauce Sweet Onion Cream **\$63.00**
- House Marinated Flat Iron with Pan Flashed Salmon, Steak sauce, Leek Cream **\$64.00**
- House Marinated Flat Iron with Sautéed Jumbo Shrimp, Balsamic Demi **\$65.00**
- 3 Hour Compressed Chicken Thigh and Sautéed Jumbo Shrimp, Natural Demi * **\$65.00**
- Grilled Beef Tenderloin with Honey Shallot Grilled Chicken Breast, Garlic Demi * **\$66.00**
- 8 Hour Short Rib with Jumbo Gulf Prawns, Natural Demi* **\$66.00**
- Grilled Hangar Steak with Seared U-10 Scallop, Tasso Ham Cream Sauce * **\$66.00**
- Herb Seared Sea Bass and Truffle Grilled Chicken Breast/Citrus Sauce , Truffle Demi* **\$70.00**
- Grilled Beef Tenderloin with Scampi, Parsley Butter* **\$70.00**
- Grilled Beef Tenderloin with Bacon Wrapped Prawns, Woodford Reserve Demi* **\$72.00**
- Grilled Beef Tenderloin with Citrus Seared Sea Bass, Red Demi Wine, Citrus Sauce* **\$80.00**
- Grilled Beef Tenderloin with Sous Vide Lobster Tail, Herb Compound Butter* **\$86.00**

Prices are per guest.

A Customary 25% service charge and sales tax will be added to prices.



Plated Entrees

Lunch & Dinner

* Gluten Free ** Gluten & Dairy Free

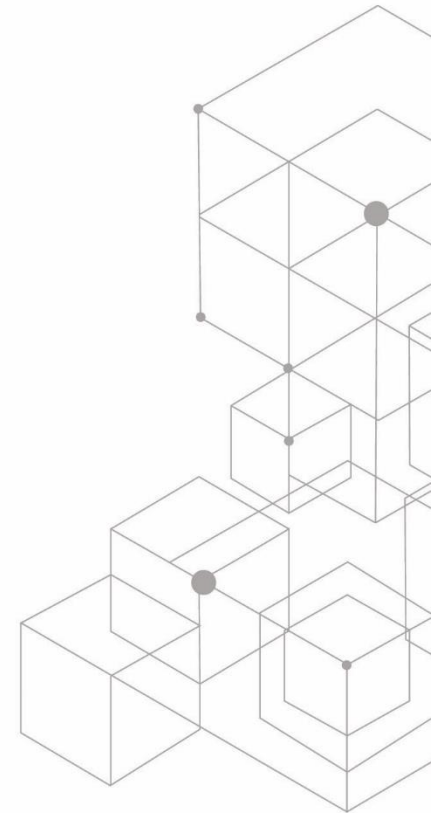
Lamb/Buffalo/Duck/Veal Entrees

- Sliced Duck Breast with Duck Leg Confit/Cherry Balsamic Reduction * **\$60.00**
- Breaded Veal Cutlet/Lemon Caper Sauce **\$62.00**
- Double Cut Lamb Chop/Orange Rosemary Sauce * **\$68.00**
- Sous Vide Lamb Loin/Blackberry Reduction * **\$70.00**
- Grilled Veal Striploin/Compound Butter * **\$70.00**
- Buffalo Grilled Tenderloin/Red Wine Demi * **\$80.00**

Vegetarian/Vegan Entrees

- Grilled Vegetable Wellington (Vegan)/Tomato Coulis **\$32.00**
- Spiced Chick Pea Phyllo, Cumin Spiced Tomato Sauce, Steamed Rice * **\$33.00**
- Crimini Mushroom Ravioli/Garlic Cream Sauce **\$34.00**
- Northern Bean Ragout/Grilled Zucchini & Eggplant/Balsamic Glace **\$36.00**

Prices are per guest.
A customary 25% service charge and sales tax will be added to prices.



Plated Entrees

Lunch & Dinner

Starches

• Skin on Mashed Potato	Included
• Rice Pilaf	Included
• Roasted Red Potatoes	\$3.00
• Saffron Rice Pilaf	\$3.00
• Charred Corn & Tomato Stewed Rice	\$3.00
• Pueblo Rice	\$3.00
• Indiana Harvest Grain	\$4.00
• Whipped Yukon Potatoes	\$4.00
• Horseradish Mashed Potatoes	\$4.00
• Cauliflower Whipped Yukon	\$5.00
• Creamed Farro	\$5.00
• Barley Risotto	\$5.00
• Cheddar Grits	\$5.00
• Roasted Russet Potato Wedges	\$5.00
• Roasted Fingerling	\$5.00
• Sweet Potato Hash	\$5.00
• Fondant Potatoes	\$5.00
• Pressed Risotto	\$6.00
• Seared Polenta	\$6.00
• Grilled Potato Plank	\$6.00
• Andouille Potato Hash	\$6.00
• Root Vegetable Hash	\$6.00
• Truffle Roasted Home Fries	\$7.00
• Compressed Au Gratin	\$7.00
• Lobster Mashed Potatoes	\$8.00
• Foie Gras Risotto	\$8.00
• Bacon Layered Compressed Potato	\$8.00
• Chorizo Compressed Potato	\$8.00
• Truffle Compressed Potato	\$9.00

Plated Entrees

Dessert

Plated Dessert

- Triple Chocolate Cake – Fresh Berry, Whipped Cream **\$10.00**
- New York Style Cheesecake – Fresh Berry, Whipped Cream **\$10.00**
- Tiramisu Parfait – Espresso Chocolate Sauce, Whipped Cream, Chocolate Croquant **\$10.00**
- Seasonal Mason Jar Fruit Crisp – Braised Fruit Oatmeal Crisp, Whiskey Cream **\$10.00**
- Ghirardelli Brownie Stack – Cookies and Cream Mousse, Whipped Cream, Strawberry **\$11.00**
- Strawberry Cheesecake Martini – Whipped New York Cheesecake, Fresh Strawberry, Graham Cracker Crumb, Strawberry Dust, Pistachio **\$11.00**
- Individual S'mores Tart – Chocolate Nutella, Graham Cracker Tart, Strawberry Compote, House Made Marshmallow Fluff **\$12.00**
- Pistachio Crème Brulee – Strawberry Champagne Cream **\$12.00**
- Layered Bananas & Cream – Chocolate Ganache, Graham Cracker Crumb, Banana Fluff **\$12.00**
- Vanilla Bean Panna Cotta – Seasonal Berries, Crushed Hazelnut, Micro Mint **\$12.00**
- Cinnamon Kahlua Martini – Chocolate Fudge Cake, Cinnamon, Whip, Raspberry, Candied Pecan **\$13.00**
- Upside Down Banana Split – Strawberry Compote, Chocolate Mousse, Crumbled Peanut Butter Cookie, Banana Whip, Chocolate Covered Cherry, Banana Chip **\$13.00**
- Individual Chocolate Decadent Cake **\$14.00**

Dinner

Build Your Own Dinner Buffet

Minimum 25 guests. \$175 charge will apply for groups under 25.

Dinner includes Coffee, Decaffeinated Coffee and Selection of Hot Teas and Assorted Breads.
Add Iced Tea or Lemonade for \$3 per guest.

Craft Your Own Dinner Buffet

2 Items from Each Category	\$74 per guest
3 Items from Each Category	\$86 per guest
Add an Additional Salad	\$7 per guest
Add an Additional Protein	\$12 per guest
Add an Additional Starch	\$6 per guest
Add an Additional Vegetable	\$5 per guest
Add an Additional Dessert	\$6 per guest

Salad

Grilled Asparagus with Goat Cheese and Romanesco Sauce

Roma Tomatoes with Buffalo Mozzarella, Basil and Extra Virgin Olive Oil

Panzanella Salad with Greens, Cucumber, Red Onion and Honey Shallot Vinaigrette

Spinach and Fennel Salad with Duck Confit, Plump Cherries, Feta Cheese and Herb Vinaigrette

Tossed Local Greens Salad with Creamy Herb Dressing

Cultivated Greens Salad with Roasted Corn, Sunflower Seeds, Seasonal Crudités and Herb Vinaigrette

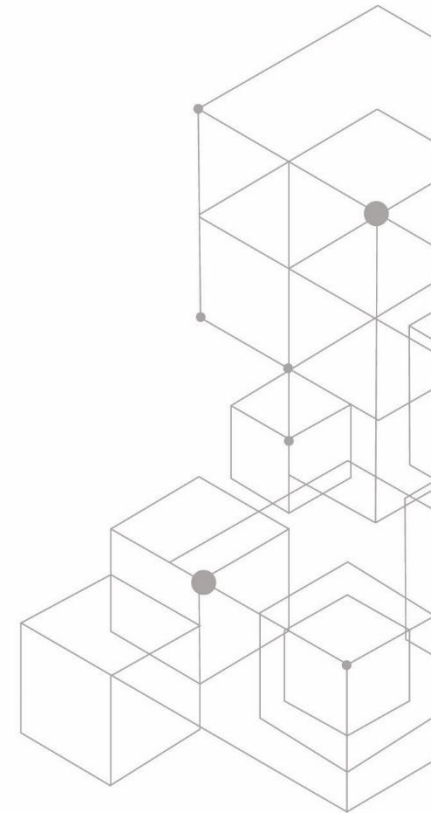
Deviled Egg Potato Salad

Traditional Caesar Salad

Roasted Beet Salad with Goat Cheese, Frisee and Sweet Sherry Vinaigrette

Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.



Dinner

Build Your Own Dinner Buffet

Protein

Grilled Flat Iron Steak with Steak Sauce
Chicken Parmesan with Tomato Basic Sauce
Amish Brick Chicken with Chardonnay Artichoke Cream
6 Hour Braised Short Rib
BBQ Brisket with Onion Straws
Breaded Pork Tenderloin with Creamy Gravy
Roasted Pork Loin with Garlic Jus
Grilled Salmon with Leeks
Seared Swordfish
Bacon Smothered Chicken
Sliced Strip Loin, Bleu Demi, Caramelized Onion
Balsamic Grilled Portobello Mushroom & Beet Composition, Pearl Onions, Fresh Herb*
Roasted Cauliflower Steaks, Tahini Dill Sauce, Toasted Pine Nuts,
Oven Dried Tomato*
Black Bean Quinoa Blend, Spiced Cumin Lentil Sauce*

Starch

Buttered Mashed Potatoes
Gouda Au Gratin Potatoes
Toasted Pecan Rice Pilaf
Saffron Rice
Truffle Roasted Fingerling Potatoes
Penne Pasta with Mushroom Marsala Sauce

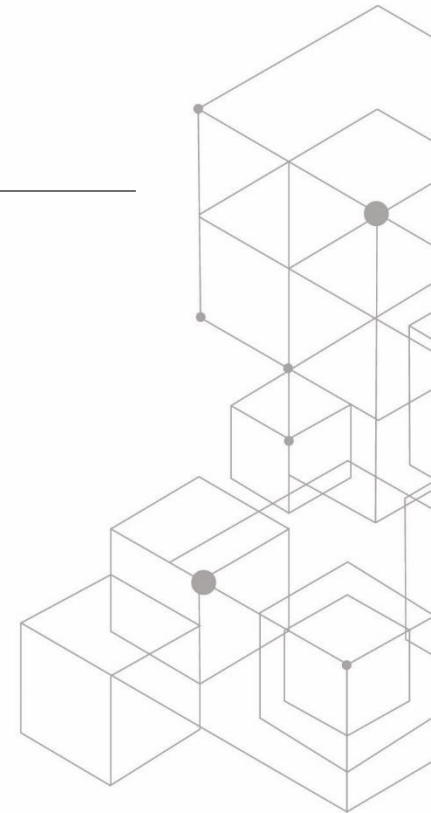
Prices are per guest. * indicates Plant Based Proteins A customary 25% service charge and sales tax will be added to prices.
Available for 1 hour 30 minutes.

Vegetable

Roasted Root Vegetables
Cauliflower and Broccoli in Brown Butter
Grilled Zucchini, Squash and Carrot
Broccolini with Garlic Chips
Crispy Pan-Fried Brussel Sprouts with Bacon
Tomato Stewed Green Beans
Corn and Flageolet Bean Succotash

Dessert

Seasonal Fruit Cobbler Served in a Cast Iron Pan
Crispy Bread Pudding Bites with Crème Anglaise
Triple Chocolate Cake
White Chocolate Raspberry Cake
Pecan Torte
Double Apple Caramel Cake
Last Harvest Sabayon with Berries
Tiramisu Martini



Family Style Dinner

Dinner includes Coffee, Decaffeinated Coffee, a Selection of Hot Teas & Artisan Rolls and Breads with Butter
Add Ice Tea or Lemonade for \$3 each
Maximum 500 guests.

Craft Your Own Family Style Dinner

2 Items from each category	\$75 per guest
3 Items from each category	\$92 per guest
Add Additional Salad	\$7 per guest
Add Additional Protein	\$12 per guest
Add Additional Starch	\$6 per guest
Add Additional Dessert	\$6 per guest

Salads

Chickpea Composition
Onion, Cucumber, Tomato, Olive, Peppadew Peppers, Dill Vinaigrette
Greens Salad
Mesclun Mix, Dried Cherry, Sunflower Seed, Feta Crumbles, Shallot Vinaigrette
Indian Harvest Grain Caviar Medley
Roasted Cauliflower & Broccoli, Hazelnuts, Sweet Drop Peppers, Sweet Herb Vinaigrette

Proteins

Herb Marinated Chicken Thigh
Piquillo Pepper Cream, Sea Salted Asparagus
Pan-Flashed Salmon
Sweet Onion Cream, Caramelized Pearl Onion
Balsamic Marinated Flat Iron
Steak Sauce, Sautéed Mushrooms
Roasted Cauliflower Steaks
Tahini-Dill Sauce, Toasted Pine Nuts, Oven Dried Tomato

Starch

Yukon Whipped Potatoes
Truffle Roasted Fingerling Potatoes
Indian Harvest Grain Jewel Blend

Desserts "Seasonal Trifle"

Spring – Ghirardelli Brownie Trifle, Cookies & Cream Mousse
Summer – Pineapple Trifle, Genoise Cake, Pineapple Mousse, Fresh Pineapple, Cherry
Fall – Pumpkin Spiced Trifle, Maple White Chocolate Mousse, Pumpkin Seed Brittle
Winter – Carrot Cake, Spiced Whip, Candied Walnuts

Prices are per guest.
A customary 25% service charge and sales tax will be added to prices.

Dinner

Dinner Buffet

Dinner Buffets include Coffee, Decaffeinated Coffee, a Selection of Hot Teas & Artisan Rolls and Breads with Butter
Minimum 25 guests. \$175 charge will apply for groups under 50.

Indiana Farm Inspired Dinner Buffet | \$86

Salads

Roasted Red Beets with Crumbled Goat Cheese, Frisee, Grilled Green Onions and a Shallot Vinaigrette
Corn Salad with Sweet Corn Kernels, Sautéed Green Peppers, Red Onion, Cilantro and Sherry Dressing
Blanched Seasoned Green Beans with Fresh Tomatoes and a Red Wine Vinaigrette
Mixed Local Green Salad with Condiments and Assorted Dressings

Mains

Amish Brick Chicken with Chardonnay Artichoke Cream Sauce
Breaded Pork Tenderloin with Creamy Gravy
Seared Halibut with Citrus Veloute and Shaved Fennel

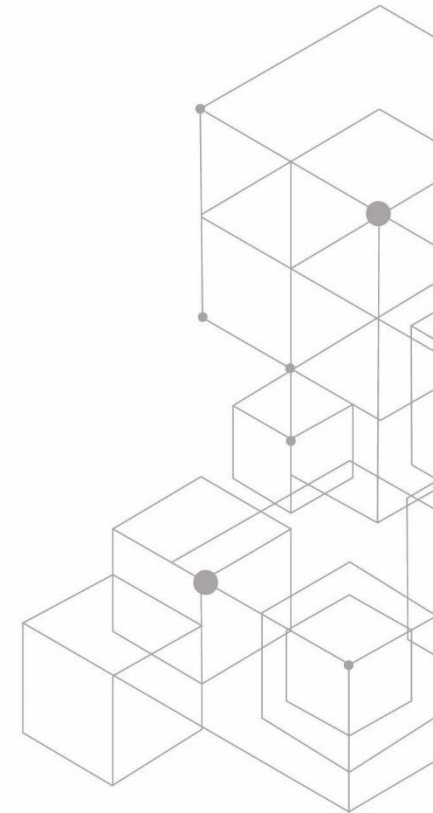
Accompaniments

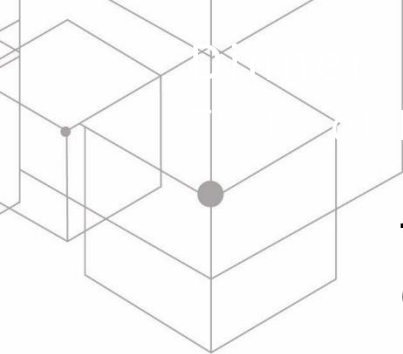
Fresh Indiana Corn on the Cob
Sautéed Broccoli , Cauliflower with Extra Virgin Olive Oil, and Fried Garlic Chips
Roasted Red Bliss Potatoes with Grated Parmesan and Chopped Herbs

Desserts

Warm Apple Cobbler with a Local Maple Syrup Bourbon Glaze
Triple Chocolate Mousse Cake
Wick's Sugar Cream Pie
Pecan Torte

Prices are per guest. A customary 25% service charge and sales tax will be added to prices.
Available for 1 hour 30 minutes.





Dinner

Taste of Marriott IndyPlace

Taste of the Marriott IndyPlace | \$99 Choice of 4 stations

Taste from JW Lobby

- Mini Lobby Burger
 - Cheese, Lettuce, Tomato, House Ketchup
- Bacon and Eggs
 - Deviled Egg, Neuske Bacon, Pepper Bacon, Caramel Glazed Bacon
- Tacos
 - 6 Hour Short Rib, Corn Tortilla, Zesty Slaw, Cotija Cheese

Taste from High Velocity

- Beer Battered Chicken Tenders
 - BBQ Sauce, Sweet Chili Mustard
- Cobb Salad
 - Mixed Greens, Smoked Turkey/Tomato, Cucumber, Avocado, Applewood Smoked Bacon, Hardboiled Egg, Red Onion, Bleu Cheese, Smokey Ranch
- Mini Grilled Ribeye
 - Garlic Mashed, Seasonal Vegetables

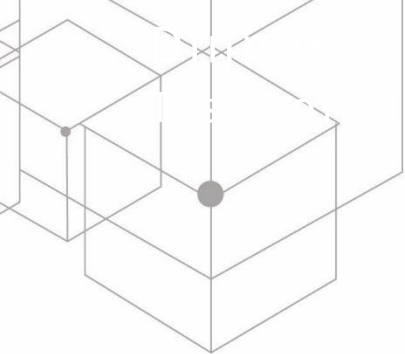
Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.

Available for 1 hour 30 minutes.

Taste from OP Italian

- Tomato Caprese
 - Tomatoes, Fresh Mozzarella, Basil
- Chicken Parmesan
 - Parmesan Crusted Chicken Breast, Mozzarella Cheese
- Baked Spaghetti and Meatballs
 - House Made Tomato Sauce, Classic Italian Meatballs, Basil/Parmesan



Dinner

Taste of Marriott IndyPlace

Taste of the Marriott IndyPlace | \$99 Choice of 4 stations

Taste from Rye Bar

- Classic Hummus
 - Vegetable Crudité and Flatbread
- Lump Crab Hushpuppies
 - Sweet Corn, Jalapeno, Pepper Jack, Citrus Aioli
- Spicy Tuna Poke
 - Baby Bell Pepper, Cucumber, Snap Pea, Rainbow Carrot, Toasted Sesame Seed, Ginger Dressing

Taste from Loaf + Vine

- House Made Soup of the Day
- Italian Grinder
 - Prosciutto, Genoa Salami, Smoked Ham, Provolone, Hot Giardiniera
- Grilled Chicken Brioche
 - Green Goddess Aioli, Roasted Tomato, Havarti Cheese

Taste from Conner's Kitchen + Bar

- Kale Caesar
 - Romaine Hearts, Greek Yogurt Dressing, Lemon, Migas Croutons
- Grilled Filet Mignon
 - French Fries, Garlic Herb Butter
- Grilled Salmon
 - Brown Butter Mustard Glaze, Snap Pea, Quinoa Pilaf

Sweets from House Kitchen (Choose 4)

- S'mores Tart - Nutella Chocolate Mouse, Graham Cracker Tart, Strawberry Compote
- Vanilla Panna Cotta - Macerated Berries
- PB&J - Peanut Butter Whip, Grape Gastrique, Buttered Brioche Crumble
- "Everything" Cake Donuts – Powdered Sugar, Hot Fudge
- Goopy Butter Cake – French Vanilla Ice Cream
- Loaded Hot Fudge Sundae – 12 Mix-Ins, French Vanilla & Chocolate Ice Cream, Whipped Cream Add \$10 per person – Attendant fee \$175

Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.

Available for 1 hour 30 minutes.

Reception

Hors D'oeuvres

Chilled Hors d'Oeuvres | \$8 per piece

(Butler Style or Station)

Esquites Corn, Queso Fresco, Micro Cilantro
Shrimp Puttanesca Shooter
Chicken Oreganata
Asian Chicken Salad on Sweet Potato Latke
Smoked Beef Tenderloin Crostini
Cous-cous Salad, Minted Yogurt, Cucumber, Olive
Crab & Seasonal Melon Shooter
Bacon Deviled Eggs
Duck Confit Flatbread Bite, Fava Bean Hummus, Pecorino Cheese
Buffalo Chickpea Salad, Bleu Cheese Crumble, Micro Celery
Crispy Polenta, Piquillo Pepper Mojo, Muenster Cheese
Pea and Bacon Panzanella Bite
Heirloom Tomato Ceviche
Lobster Salad, Heirloom Tomato, Sweet Corn/Pea Tendrils

Heated Hors d'Oeuvres | \$8 per piece

(Station Only)

Pulled Short Rib, Potato Puree, Salted Cashew
Braised Hand Breaded Chicken, Fresh Mozzarella, Prosciutto
Shrimp & Cheddar Grits, Tomato Relish
Deconstructed Chicken Parmesan
Portobello Pot-au-feu/Cannellini Bean
Barbecue Meatloaf/Creamed Corn/Pee-Wee Potato
Pimento Mac & Cheese, Chicken Confit
Fried Chicken Bite, Skin-on Mash, Gravy
Short Rib Mac & Cheese Bite
Thai Peanut Chicken Tenderloin Skewer
Grant's Grilled Flank Steak Sate
Cauliflower Composition, Roasted Cauliflower, Pine Nuts, Raisin
Chicken Pot Pie, Puff Pastry Crisp
Seared Filet Mignon/Truffle Whipped Potato/Asparagus Tip/Demi
Lobster Corn Dog, Lemon

Minimum order of 25 pieces.
A customary 25% service charge and sales tax will be added to prices.



Reception Displays

Reception displays are offered for a maximum of two hours.

Simply Elegant

Cut Seasonal Fruit, Midori Yogurt | \$12

Market Style

Vegetable, Ranch Dip House Herb Dip and Hummus | \$12

Domestic and International Cheese Offerings

Hearth Baked Breads | \$18

Antipasto | \$18

Grilled Marinated Vegetables to include Grilled Eggplant and Asparagus, Roasted Peppers, Artichokes and Zucchini – Featuring Goose the Market Sopressata
Italian Cured Meat to include Prosciutto, Salami, Pepperoni and Mortadella
Marinated Olives
Artisan Breads

Sushi Display | Minimum 2 Dozen Each

Vegetarian Roll | \$72 per dozen
Shrimp Roll | \$92 per dozen
Salmon Roll | \$84 per dozen
Spicy Tuna Roll | \$92 per dozen
California Roll | \$72 per dozen
Wasabi, Soy, Pickled Ginger and Mango Sauce
Minimum order of 2 dozens/selection

A customary 25% service charge and sales tax will be added to prices.

Chilled Seafood Display | \$37

Shrimp Cocktail
Alaskan King Crab Claws, Crab Legs, Clams, Oysters
(Menu Based on 5 pieces per person)

Bruschetta Display | \$16

Pesto Goat Cheese Spread
Vine Ripe Tomato, Onion, Garlic and Basil Truffle
White Bean Hummus
Portobello with Gorgonzola, Drizzled with Balsamic Vinegar and Olive Oil
Grilled Ciabatta, Roasted Flatbread, Grilled Baguettes

Dessert | \$65/dozen

Minimum 1 dozen per item

PB&J
S'more
Strawberry Shortcake
Panna Cotta – Seasonal
Cannoli
Truffle Pop
Macaroons
Crème Brulee Tart
Butter Scotch & Salted Caramel
Chocolate Banana
Chocolate Raspberry

Reception

Action Stations

Wing Station I \$72/Dozen

Over-Size Fresh Chicken Wings

Wing Styles

- Grilled
- Fried
- Smoked
- Dry Rubbed

Sauces

- Buffalo Sauce
- Bourbon Barbecue Sauce
- Sesame Ginger
- Parmesan Herb Butter

Over-size Celery Stick

Smokey Ranch/Bleu Cheese

Edible Cookie Dough I \$21 per person

Assorted Mix-ins to include:

Chocolate Chips

Peanuts, Pretzels, Sprinkles, Brownie Bites and Cashews

2 Attendants required per Station

Boozy Milkshakes I \$26 per person

Choose 2 flavors:

Sticky Chewy Chocolate/Crème de Cocoa

Cookies and Cream/Kahlua

Bourbon Mint Chocolate Chip

Vanilla Vodka Cotton Candy

Butter Brickel Butterscotch

1 Attendant required per station for 100 guests

Chef Attendant Fees of \$175 per chef will apply.

A customary 25% service charge and sales tax will be added to prices.

Station will be available 1 hour 30 minutes.

Reception

Action Stations

(Minimum of 3 Stations and 25 Guests)

Minimum of 3 Stations and 25 Guests per Station

Build a Salad Garden | \$18

Mixed Lettuces, Cucumbers, Olives, Tomatoes, Croutons, Pumpkin Seeds, Jicama, Radishes, Carrots, Fresh Citrus, Hearts of Palm, Artichokes
Green Goddess Ranch, Honey Shallot Vinaigrette, Roasted Red Pepper Caesar
Shaved Parmesan, Feta, Queso Fresco

Add Protein | \$6 each

- Grilled Chicken Breast
- Shrimp
- Grilled Steak

Ultimate Wedge Bar | \$18

Baby Iceberg/Heart of Romaine
Neuske Bacon, Prosciutto Chips
Crater Lake Bleu Cheese, Cave Aged Cheddar
Cucumber, Tomato, Carrot, Chopped Egg, Ciabatta Crouton
Piquillo Pepper/ Peppadew
Candied Pecans
Popcorn Shoots, Pea Tendrils
Smokey Ranch, Caesar, Balsamic Vinaigrette

Chef Attendant Fees of \$175 per chef will apply.
Prices are per guest.
A customary 25% service charge and sales tax will be added to prices.
Station will be available 1 hour 30 minutes.

Mac N Cheese | \$21

Cavatappi, Gemelli, Orecchiette, Penne
8 Hour Short Rib
Butter Poached Lobster
Roasted Chicken
Peas, Bacon, Mushroom, Caramelized Onions, Green Onions, Mixed Herbs
Boursin Cheese Sauce, Sherry Port Salute Cheese Sauce, Merlot Cheddar Cheese Sauce

Street Tacos | \$21

Pork, Chicken, Vegetables
Guacamole, Salsa Verde, Salsa Roja, Pico de Gallo, Mexican Crème
Pickled Jalapenos, Radishes, Lime Wedges, Vegetable Slaw, Pickled Carrots
Warm Corn and Flour Tortillas
House Made Tortillas

Pasta | \$21

Gemelli, Cavatappi, Penne
Indiana Italian Sausage, Meatballs, Pulled Rotisserie Chicken
Baby Squash, Leaf Spinach, Grape Tomatoes, Mushrooms, Kale, Pearl Onions
House Made Tomato Sauce and Alfredo Sauce
Parmesan, Gorgonzola, Ricotta Salata

Reception

Action Stations

(Minimum of 3 Stations and 25 Guests)

Rice and Noodles | \$21

BBQ Pork, Chicken, Shrimp
Onion, Broccoli, Mushrooms, Bok Choy, Sprouts, Green Onions,
Carrots, Baby Corn, Napa Cabbage
Basil, Mint, Cilantro Soy Sauce, Light Soy Sauce, Sriracha,
Peanuts, Hot Mustard, Chop Sticks
Thin Noodles
Steamed Rice

Mashed Potatoes | \$21

Whipped Sweet Potatoes
Mashed Yukon
8 Hour Short Ribs
Creole Shrimp
Carolina Pulled Pork
Pancetta, Mushrooms, Caramelized Onions, Tillamook Cheddar,
Parmesan, Sour Cream, Roasted Garlic, Spinach, Green Onions,
Jalapenos, Marshmallows, Grilled Vegetable Ratatouille

Melted | \$21

Short Rib & Gouda
Roast Pork, Oaxaca & Pineapple
Three Cheeses
Roasted Tomato Basil Bisque

Mexican Street Corn (Elote) | \$19

Cotija & Parmesan Cheeses
Green Chili Chorizo Queso
Chipotle Aioli, Assorted Chili Powders
Lime Wedges
House Tortilla Chips

House Made Ice Cream Sandwich | \$18

Vanilla Ice Cream, Chocolate Chip Cookie
Chocolate & Caramel Sauce

Fondue | \$23

Local Beer & Cheddar Fondue
Cauliflower Bites, Sourdough, Ciabatta
Potato Tostones, Pork Belly
Tempura Asparagus, Artisan Sausage

Chef Attendant Fees of \$175 per chef will apply.

Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.

Station will be available 1 hour 30 minutes.

Reception

Carving Stations

(Minimum of 3 Stations and 25 Guests)

Offerings include Salted Pretzel Dinner Rolls. All Starch is provided to accompany amount of carved items ordered only.

Boneless Breast of Turkey Confit | \$16

Sweet Potato Hash, Pan Gravy

Peppercorn-Dusted New York Strip Loin | \$20

Cheddar Hash Brown Potato, Cabernet Sauce

Herb Crusted Tenderloin of Beef | \$23

Horseradish Mashed Potatoes, Balsamic Reduction

Brown Sugar and Ginger Ale Cured Virginia Ham | \$15

Bacon Roasted Brussels Sprouts, Cider Demi

Dry Rubbed Indiana Pork Steamship | \$15

Indiana Bacon Cheddar Cream Corn

BBQ Brisket | \$19

Cast Iron Corn Bread, Mac & Cheese, Bourbon BBQ Sauce

Argentina Mixed Grill | \$22

Marinated Skirt Steak & Chicken Thigh

Charred Corn, Tomato Braised Rice

Chimichurri Demi

Carved Tomahawk Ribeye | \$25

Steak Beurre Fondue, Fingerling Lyonnaise, Caesar Salad

Carved Porchetta | \$19

Farro Risotto, Tomato Basil Salad, Pork Demi

1 carver required per 100 guests. Carver Fees of \$175 per carver will apply. Station will be available 1 hour 30 minutes

Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.

Beverage

Bar Selections

Deluxe Liquor Selection

New Amsterdam Vodka, Pinnacle Gin, Grants Scotch, Cruzan Rum, Jim Beam Bourbon, Canadian Club Whiskey, Souza Gold Tequila

Premium Liquor Selection

Tito Vodka, Bombay Gin, Dewar's White Label Scotch, Bacardi Rum, Maker's Mark Bourbon, Jack Daniel's Whiskey, Tres Generationes Tequila

Super Premium Liquor Selection

Grey Goose Vodka, Tanqueray Gin, Johnny Walker Black Scotch, Bacardi 8 Year Rum, Knob Creek Bourbon, Crown Royal Whiskey, Patron Silver Tequila

Imported Beer Selection

Hotel to select 2 of the following:
Amstel Light, Corona Extra, Corona Light, Guinness Draught, Heineken, Stella Artois, Modelo

Domestic Beer Selection

Hotel to select 2 of the following:
Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Light

American Craft Beer

Hotel to select 1 of the following:
Blue Moon Belgian White, Samuel Adams Boston Lager, Oaken Barrel-Indiana Amber

Wine

Greystone Chardonnay, Greystone Cabernet , Greystone Sauvignon Blanc, Greystone Merlot

Beverage

Hosted and Cash Bar

Hosted Bar

• Deluxe Liquor	\$11
• Premium Liquor	\$13
• Super Premium Liquor	\$15
• Imported Beer	\$9
• Domestic Beer	\$8
• American Craft Beer	\$9
• House Wine by the glass	\$11
• House Wine Premium by the glass	\$13
• Soft Drinks	\$6
• Bottled Waters	\$6
• Cordials (upon request only)	\$10 and up

Cash Bar

• Deluxe Liquor	\$13
• Premium Liquor	\$15
• Super Premium Liquor	\$18
• Imported Beer	\$11
• Domestic Beer	\$10
• American Craft Beer	\$11
• House Wine "Glass Mountain"	\$12
• House Wine "Greystone"	\$14
• Soft Drinks	\$6
• Bottled Waters	\$6
• Cordials (upon request only)	\$10 and up

A customary 25% taxable service charge and sales tax will be added to Host Bar Pricing.

Beverages are sold on a cash bar basis and are inclusive of service charge and tax and \$1000 minimum revenue required per bar.

Cash Bar Pricing is inclusive of service charge and tax.

Bartender Fee of \$250 per bartender will apply for a maximum of 3 hours.

Beverage Package Bar

1 Hour Bar

Deluxe | \$24
Premium | \$28
Super Premium | \$32

3 Hour Bar

Deluxe | \$38
Premium | \$44
Super Premium | \$49

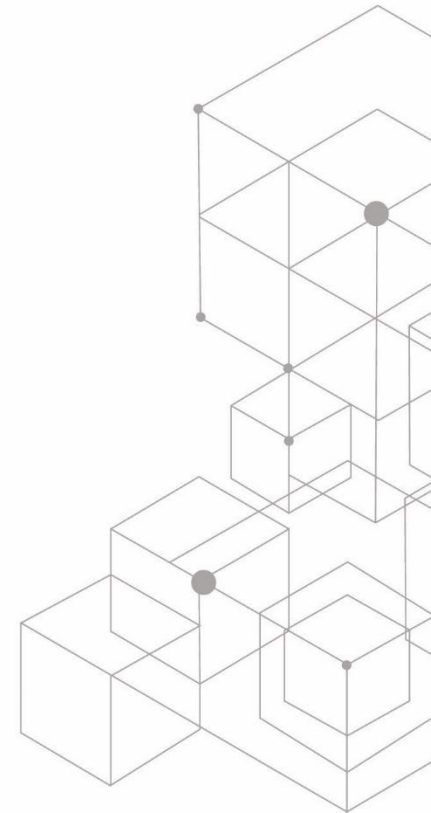
Additional Hours on Package

Deluxe | \$10
Premium | \$12
Super Premium | \$14

Bartender Fee of \$250 per bartender will apply for a maximum of 3 hours.
Additional hours of service will be \$75 per bartender per hour.

Prices are per guest.

A customary 25% taxable service charge and sales tax will be added to prices.



Technology

Meeting Room Packages

Data Projection Package I \$510

(3000-3500 Lumens) XGA Data Projector
25' VGA Extension Cable
Tripod Screen with Bottom Skirt
Skirted Cart 2 – A/C Extension Cords and Power Strip
15-amp Electrical Service

Bring Your Own Projector Package I \$205

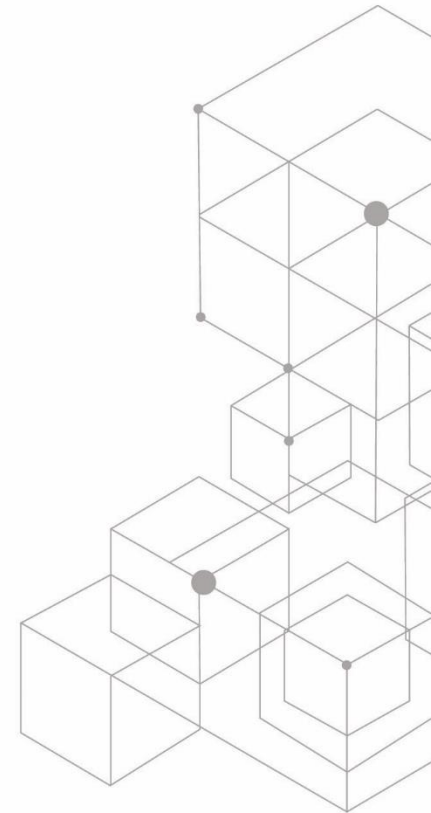
Skirted Cart
Tripod Screen with Bottom Skirt
25' VGA Extension Cable
AC Extension Cord and 10 Amp Power

Stage Enhancement Package I \$690

30' of Drape
6 - Small LED Lights

Technical Assistance to Set Up Your Equipment I \$75 per call

Max 30 Minutes and the Hourly Rate Would Apply After the First 30 Minutes of Assistance



Technology

Projection, Computer and Video

Screens and Dress

Kits 6', or 8' Tripod | \$75
6.75' X 14' Frame Screen with Dress Kit | \$150
8' X 12' Frame Screen with Dress Kit | \$200
9' X 16' Frame Screen with Dress Skirt | \$375
11' X 20' Frame Screen with Skirt | \$600

Projectors

LCD Data Projector (14000 Lumens) | \$2200
LCD Data Projector (7000 Lumens) | \$1000
XGA Data Projector (2200-3200 Lumens) | \$400
Large Show Level Projectors Available Upon Request
DLP, HD, 12-16K

Computers

Laptops, I-Pads, Desktops, Printers and Networking are all available. Call for Consultation.

Laptop with Office | \$200
Desktop PC w/20" Monitor | \$165
HP LaserJet B/W Printer | \$200
HP LaserJet Color Printer | \$250

LCD Monitors

65" HDTV Monitor with Stand | \$750
55" HDTV Monitor with Stand | \$400
43" HDTV Monitor w/Stand | \$350
Additional LED and LCD Monitors Available Upon Request

Video Equipment

Basic Video/Data Switcher | \$375
DVD Player | 75
Wireless PowerPoint Remote | \$55
Digital Recorders Available Upon Request
Flash Memory Camcorder with Tripod | \$350
Additional High End Cameras Available Upon Request



Technology

Lighting and Draping

Lighting and Draping

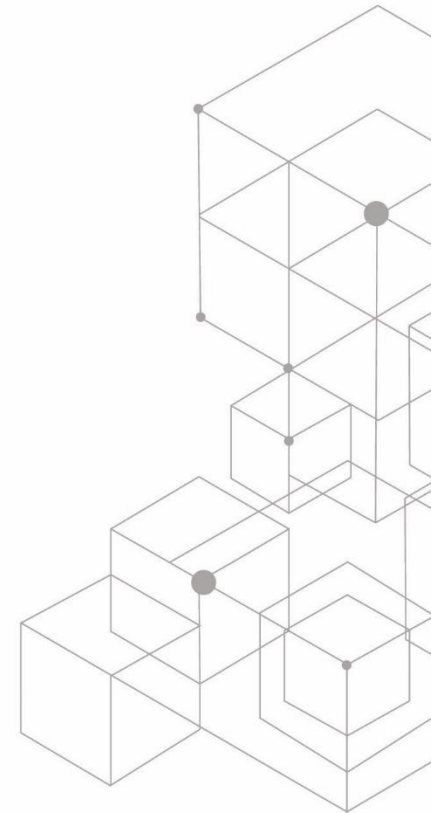
LED Cyc Light I \$75

Battery Powered LED I \$50

Chauvet Slim Par 56 Light I \$35

9' – 16' Velour Drape I \$14 per linear foot (black or gray)

Additional Intelligent/Robotic Lighting Systems & Special Effect Lighting Systems Available Upon Request



Technology

Audio Equipment

Audio Equipment

Shure SM-58 Microphone | \$75

UHF Wireless Microphone System (Handheld or Lavalier) | \$160

Wireless Microphone System with Countryman Headset Mic | \$245

Mackie 1202 Mixer with Equalizer | \$75

Mackie 16-Channel Mixer | \$125

Audio Console and Snake | \$350

Mackie Powered Speaker with Stand | \$100

JBL VP7210 Powered Speaker with Stand | \$150

CD Player | \$70

Marantz CD and MP3 Recorder | \$170

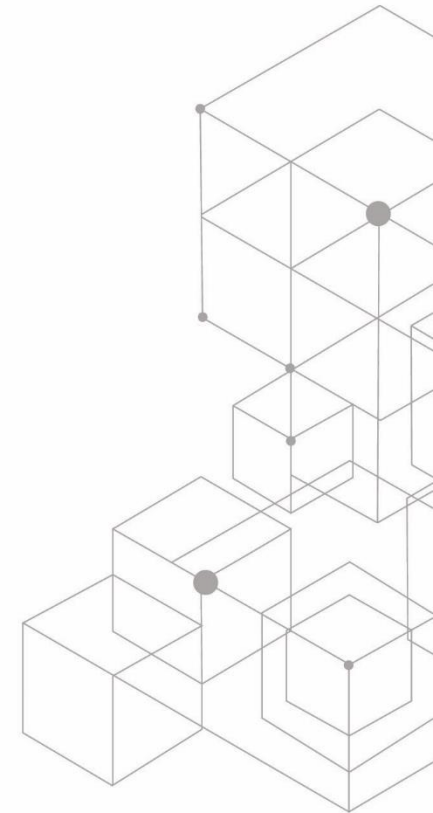
Computer Audio Patch | \$70

Mult/Press Pool Box | \$100

Polycom and Phone Line | \$250

House Sound Patch | \$75

Complete Ballroom and Concert Audio Systems Available Upon Request



Technology

Miscellaneous

Miscellaneous AV

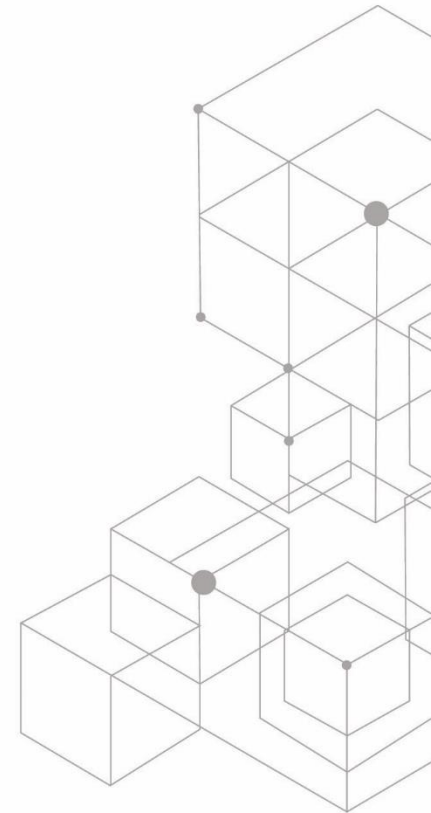
- 30" or 40" Cart with Skirt | \$25
- 4' X 6' Whiteboard (marker, eraser and easel) | \$50
- Corkboard with Stand | \$50
- Flipchart Stand | \$30
- Flipchart Set (stand, pad and 2 markers) | \$50
- Post-it Style Flipchart | \$60
- Sign Easel-A-Frame | \$10
- 25' VGA Extension Cable | \$30
- 25' Extension Cord or Q-tap | \$15
- 25' AC Cord and Power Strip | \$30

Labor

- Set-up/Strike | \$70
- Camera Operator/Projectionist | \$85
- Audio/Video/Lighting Engineer | \$85
- Lead Technician/Technical Director | \$90
- Rigging Labor (4 hour minimum) | \$95
- Labor Rates are Listed Per Hour with a Three Hour Minimum

Hours

- Monday – Friday 6:00am – 6:00pm (Regular Time)
- Weekend and 6:00pm-12:00am (Time and a Half)
- Holidays and 12:00am-6:00am (Double Time)
- Meal breaks are required. Technicians must have one (1) 30 minute meal break before the first eight hours of their shift is complete.



Technology

Terms and Conditions

Volume discounts are available for large conferences

Tap Fee - For customers not using Markey's for use of the facility sound system, a \$75 fee will be charged per room / per day

Equipment rates reflect a daily charge

Basic equipment will be set one time each day at no charge

If equipment needs to be struck and reset the same day, it will be subject to labor charges

Technical labor is only required on specialty set-ups and high-end operation

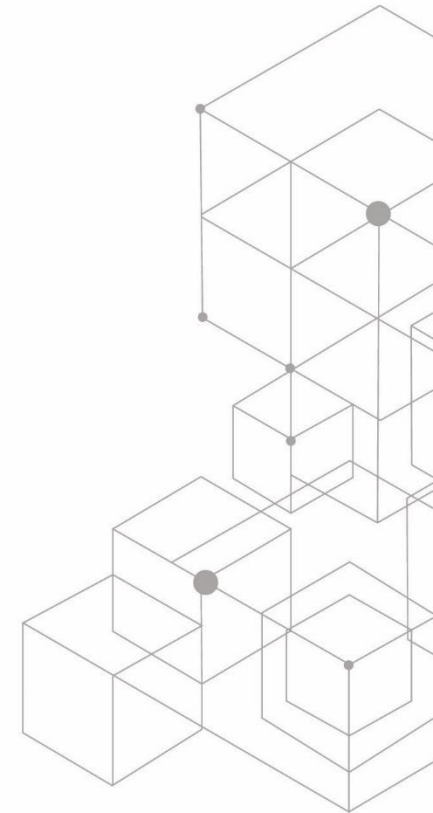
The renter is responsible for the equipment during the rental duration.

Any damage or loss or loss to the equipment is the full responsibility of the person(s) renting the equipment

Cancellation of equipment or services with less than 36 hours notice will result in a 50% charge of fees

Cancellation of equipment or services after the scheduled meeting has begun is subject to full price charge

There is a 25% service charge for all audio visual equipment rental



Technology

General Information

Service Charges and Sales Tax All food and beverage is subject to a 25% service charge, plus a 9% sales tax.

Audio Visual charges and room rental are subject to a 24% service charge and a 7% sales tax.

Pricing Unless a specified menu with pricing is contracted, all standard menu prices are subject to change and can be confirmed no more than six months before the function date. Confirmation of the menu prices will be made by our Event and Sales Managers.

Guarantees The final guarantee number of guests is due by 12:00pm, three (3) business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Banquet Event Order will be considered your minimum guarantee and may not be lowered.

Provisions of Food & Beverage To ensure the safety of our guests, all food & beverage must be purchased from our facility. Any non-consumed food & beverage items may not be removed from the facility.

Security All security personnel must be supplied by a Hotel approved guard or security agency. Please contact your event manager for assistance with these arrangements.

Alcoholic Beverages If alcoholic beverages are to be served on the Hotel premises, the Hotel will require that only Hotel bartenders and / or servers dispense beverages. The Hotel's alcoholic beverages license require the Hotel to (1) request proper identification (photo ID) of any person of questionable age and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment appears intoxicated.

Tax Exemption Only "fund-raising" events are exempt from Indiana sales tax with respect to food and beverage. A copy of the tax-exempt certificate (ST-105) and proof that the event is a fundraiser (invitation/ticket original or copy) must be provided to the hotel before the event.

Signage Signs may not be placed in the main lobby or outside the hotel. Your event manager will specify appropriate locations for signs throughout the building. Under no circumstances are any items to be posted, nailed, taped, screwed or otherwise attached to walls, floors or other parts of the building or furniture.

Shipping and Receiving Should you be shipping boxes for your event, shipping instructions are available through your Event Manager.

Parking Parking facilities will be provided for those functions in which the event will be held at the Marriott IndyPlace. The availability of parking is not guaranteed and is based on the availability of spaces in the parking garage. In the event that spaces are not available, guests will be directed to the nearest public parking lots.

Banners The Audio Visual Department must hang all signs and banners in all meeting space. Service charges will vary based on the size and number of banners that you wish to hang. Please contact your Event Manager to make arrangements.

Electrical, Telephone, & Internet The Hotel does charge for electrical, telephone and Internet hook-ups. For current price information, please contact the Event Manager handling your function.

Electronic Bidding Systems Hotel requires notification of intent to use any electronic bidding systems a minimum of 90 days prior to group arrival. Group should contact event manager for approval. Some electronic bidding systems may not be compatible and may require wireless access which involves special set-up and may cause conflicts with wireless access for hotel guests. Additional labor and usage fees may apply if group is approved for usage. Group should ask vendor for technical and cabling requirements required for venue to determine if additional costs are required.

