



EVENT PACKAGES

**5301 Winthrop Avenue
Indianapolis, IN 46220
Banquets@Sahms.com
317-536-1305**

MENUS

Liter House provides complete food and beverage services for your meeting or special event. The following menus are suggested for your convenience and can be customized to meet your specific needs.

All prices listed are per guest.

Vegan & Gluten Free options can be provided upon request.

Menu options may change due to seasonal availability.

MENU GUARANTEES

In order to provide you and your guests the best possible experience the final menu selections are due fourteen (14) business days prior to the event and a guaranteed guest count must be received seven (7) business days prior to the event. Should the final guaranteed count not be received by this time, the previously agreed number of guests will be the basis for the final payment.

MINIMUMS

Minimums are determined by rental space and month/day of the week. Tax and gratuity are not included in package pricing or applied to minimums.

Please contact banquets@sahms.com for more information.

DEPOSITS, PAYMENTS & GRATUITY

In order to officially reserve a date an initial deposit of 25% of the food and beverage minimum is due at the time of contract signing. Your final payment of the remaining balance is due seven (7) business days prior to the event. Deposits are non-refundable but are transferable within specific guidelines.

18% gratuity will automatically be added to your final invoice.

INCLUDED IN RENTAL

All packages at Liter House include guest tables, chairs, china plates, metal flatware and staffing. Set-up and tear-down of guest tables and chairs provided by Liter House staff based on the agreed upon floorplan. Basic AV is available in all banquet spaces. Any additional décor, set-up and tear-down will be the responsibility of the client.

BREAKFAST PACKAGES

CONTINENTAL - \$14

Bagel Breakfast Sandwiches
Choose 2: Egg & Cheese, Bacon, Sausage or Avocado
Fresh Fruit Salad
Sahm's Sour Cream Coffee Cake
Fresh Squeezed Orange Juice
Coffee Service

BRUNCH - \$16

Quiche
Choice of Spinach & Goat Cheese, Ham & Swiss, Loraine, Veggie or Sausage & Cheddar
Fresh Fruit Skewers
Mini Bagels with Lox
Choice of Salad (see selections page #)
Homemade Assorted Pastries

TRADITIONAL - \$18

Egg Casserole
Choice of: Egg & Cheese, Bacon & Cheese or Sausage & Cheese
Herb Roasted Potatoes
Bacon
Biscuits with Gravy, Jam & Butter
Fresh Fruit Salad
Fresh Squeezed Orange Juice
Coffee Service

LUNCH BUFFETS

Available 11am-3pm

SOUP, SALAD & BREAD - \$14

Includes choice of soup, salad and homemade rolls.

Soup

Meat & Bean Chili
Turkey Noodle
Chicken Velvet
Tomato Basil
Broccoli Cheddar
Veggie

Salad

Beet Salad
Caesar Salad
Garden Salad
Seasonal Chop
Simple Greens with Lemon Vinaigrette

TACOS - \$16

Includes Cotija cheese, diced onions, shredded cheese, cilantro, salsa, crema, black beans, verde rice and flour tortillas.

Choice of 2 Meats:

Pulled Chicken, Pulled Pork or Brisket

Choice of 1 Salad:

Garden Salad, Tomato & Onion Salad, Simple Greens with Lemon Vinaigrette, Seasonal Chop or Fresh Fruit Salad

SLIDERS - \$18

Includes choice of 3 sliders, 3 sides, house BBQ Sauces and Homemade Cookies

Pre-Made Sliders

Smoked Pulled Pork
Smoked Pulled Chicken
Smoked Turkey Breast
Veggie Stack
Smoked Brisket (+\$2)

Sides

Potato Salad
Mac & Cheese
Garden Salad
Coleslaw
Fresh Fruit Salad
Chipotle Sorghum Brussel Sprouts
Simple Greens with Lemon Vinaigrette

ENTREE BUFFET PACKAGES

TEXAS BARBEQUE - \$35

Includes house BBQ sauces and pickles.

Choice of 2 Meats from The Smoker:

Pulled Pork, Pulled Chicken, Brisket, Pork Ribs,
Trout, Turkey Breast, Texas Hot Links or Soy Curls

Choice of Sliced White Bread or Cornbread

Choice of 4 Sides

DUAL BUFFET - \$40

Choose 2 Entrees:

Chicken Breast Piccata

Chicken Caprese

Beef Tenderloin with Demi-Glace

Sliced Tri Tip with Mushroom Cream Sauce

Pork Tenderloin with Mustard Gravy

Hoisin Glazed Salmon

Homemade Rolls & Butter

Choice of 4 Sides

CARVING STATION*

Includes house BBQ sauces and pickles.

Choose 1 Smoked Meat:

Turkey - \$30.00

Brisket - \$35.00

Prime Rib - \$40.00

Whole Hog - \$45.00

Choice of Sliced White Bread or Cornbread

Choice of 4 Sides

*minimum of 30 guests

*final counts due 2 weeks out

SIDES

SALADS

Tomato & Onion Salad • Simple Greens with Lemon Vinaigrette
Garden Salad • Seasonal Chop • Caesar • Beet Salad
Fresh Fruit Salad • Coleslaw • Potato Salad • Ranch Pasta Salad

STARCHES

Mac & Cheese • Tater Tots • Mashed Potatoes • Baked Beans
Herb Roasted Potatoes • Penne Alfredo
Twice Baked Potato Casserole • Cilantro Basmati Rice

VEGETABLES

Grilled Asparagus • Collard Greens • Smoked Carrots
Farmhouse Green Beans • Summer Succotash
Chipotle Sorghum Brussel Sprouts • Corn on the Cob (June-October)

DESSERTS

Choose 1: \$3

Choose 2: \$4

Sahm's Sour Cream Coffee Cake • Sahm's Funfetti Coffee Cake
Assorted Homemade Cookies • Seasonal Cobbler
Classic Cheesecake Squares • Lemon Bars
Chocolate or Vanilla Texas Sheet Cake
Carrot Cake Squares • Rice Krispie Squares

We bake all items in house!

Have a special request or craving something else? Let us know and our baker will be glad to create something custom for you!

If outside desserts are approved by your coordinator a fee of \$3 per guest will apply.

APPETIZER PACKAGES

*minimum of 10 guests

HAPPY HOUR PACKAGE - \$16

2 Hot and 2 Cold Stationed Appetizers

RECEPTION PACKAGE - \$24

3 Hot and 3 Cold Stationed Appetizers

HOT APPETIZERS

Pork Schnitzel Sliders
Cheeseburger Sliders
Smoked Pulled Pork Sliders
Dry Rubbed Smoked Chicken Wings
Hoisin Meatballs
Buffalo Chicken Bites
Thai Beef Skewer
Spinach Mushroom Caps
Mac & Cheese Bites
BBQ Bacon Shrimp
Crab Cakes
Mexican Street Corn Skewers
Chicken Satay

COLD APPETIZERS

Pretzel Bites with Mustard
Fresh Fruit Skewer
Crudités with Dips
Texas Caviar Sweet Potato Bites
Pimento Cheese Stuffed Peppers
Smoked Shrimp Cocktail
Bruschetta
Curry Chicken Lettuce Cups
Caprese Skewers
Crab Salad Cups
House Chips, Salsa & Guacamole
Lox Crostini
Grilled Peach Crostini (June-August)

CHARCUTERIE BOARD

An assortment of meats including Smoking Goose, artisan cheeses, crackers, house made pickles, spiced nuts, assorted fruit and spreads

A La Carte: \$16

Appetizer Package Add On: \$8

DIPS & SPREADS

Pimento Cheese Spread, Truffle Dip, Spinach Dip & Garlic Hummus.
Served with Crudité, Pita Chips and Kettle Chips.

A La Carte: \$8

Appetizer Package Add On: \$5

KNOTTED PRETZEL BAR - \$10

Homemade salted knotted pretzels served with an assortment of sweet and savory dips.

BAR PACKAGES

UNLIMITED PREMIUM FULL BAR

2 Hours: \$25 3 Hours: \$30 4 Hours: \$35

Assorted Big Lug Beer & House Wines
Premium Liquors: Tito's Vodka, Ford's Gin,
Cimmaron Blanco Tequila, Plantation Clear and Spiced Rum,
West Fork Whiskey and Bourbon
Fresh Squeezed Juices: Lime, Cranberry, Orange & Pineapple
Vermouth, Grenadine & Bitters
Tonic Water, Soda Water & Assorted Sodas

premium liquors are subject to change

UNLIMITED BEER & WINE BAR

2 Hours: \$20 3 Hours: \$25 4 Hours: \$30

Assorted Big Lug Beer
House Wines
Assorted Sodas

BLOODY MARY BAR - \$18

(pricing includes 2 hours of service, add on additional hours for \$5 per guest)

Our bartenders will make your drinks to order using our house bloody mary mix, hot sauce, horseradish and Worcestershire sauce. A topping bar will be set up for guests to create their own custom skewers. Topping will include sausage, pretzel bites, pepperoncini, olives, cheese and veggies.

MIMOSA BAR - \$16

(pricing includes 2 hours of service, add on additional hours for \$5 per guest)

Our mimosa bar set up includes fresh orange juice, grapefruit juice and pineapple juice plus assorted berries for garnish!

SPECIALTY COCKTAILS

MILK PUNCH

(1 batch serves 25 guests)

New York Sour: Four Roses Yellow Label, Lemon, Angostura Bitters, Earl Grey Tea Milk, topped with a Red Wine Float - \$105 per batch

Gimlet: Luxardo Sour Cherry Gin, Campari, Lime Juice, Orange Spiced Tea, Fruit Loop Infused Milk - \$135 per batch

PUNCHES

(1 batch serves 25 guests)

Gin & Bubbles: Bombay Sapphire, Lemon, Lime, Raspberry, Orange, Pineapple, Orgeat (contains nuts), Brut Champagne - \$125 per batch

Warm Punch: Scarlet Ibis Rum, Plantation Dark Rum, Stone Fruits, Lemon, Pineapple, Baking Spices - \$135 per batch

Rum The Jewels: Plantation 3 Star Rum, Almond, Baking Spices, Lime, Pear, Brut Champagne - \$150 per batch

Zero Proof Punch: Pineapple, Lime, Strawberry, Orange, Lemon, Mint, topped with Sparkling Water - \$95 per batch

CRAFT COCKTAILS

(1 batch serves 25 guests)

Pineapple Daiquiri: Plantation 3 Star Rum, Pineapple Syrup, Fresh Lime Juice - \$115 per batch

Old Fashioned: Old Hamer Blend, Rich Syrup, Angostura Bitters, Orange and Lemon Expression - \$125 per batch

Margarita: Maestro Dobel Tequila, Pierre Ferrand Dry Curacao, Simple Syrup, Fresh Lime Juice - \$125 per batch

Sahm's Mule: Hibiscus and Pink Peppercorn infused Titos, Bundaberg Ginger Beer, Fresh Lime Garnish - \$175 per batch

Zero Proof Sparkling Lemonade: Fresh Lemon Juice, Orgeat (contains nuts), topped with Soda Water, Lemon Swath and Fresh Berries - \$75 per batch

COCKTAILS ON TAP

(2.5 Gallon serves 50, 5 Gallon serves 100)

Carbed Margarita: Maestro Doble Tequila, Lime Liqueur, Acid Solution, Simple Syrup
2.5 Gallon - \$175 5 Gallon - \$325

John Daily: Absolut Citron, Citrus Stock, Chai Tea, Carbonated
2.5 Gallon - \$185 5 Gallon - \$350

Sahm's G&T: Gin Blend infused with Grapefruit, Liter House Custom Bitters,
Hibiscus and Original Tonic
2.5 Gallon - \$315 5 Gallon - \$600

FROZEN DRINKS

(1 batch serves 40 guests)

Strawberry Daiquiri: Plantation 3 Star Rum, Angostura Amaro,
Strawberry Puree, Lime - \$160 per batch

Lemon Shake Up: Absolut Citron, Pierre Ferrand Dry Curacao, Heirloom Crème de Fleur,
Lemon, Vanilla Ice Cream - \$175 per batch

Peanut Butter White Russian: Sqrll Peanut Butter Whiskey, Jameson Cold Brew, Salted
Peanut Orgeat, Vanilla Bean Ice Cream - \$175 per batch

Ramos Gin Fizz: Fords Gin, Luxardo Sour Cherry Gin, Lemon, Lime,
Strawberry Ice Cream - \$200 per batch

Zero Proof Raspberry Tea: Raspberry Sorbet, Green Tea, Lime, Cinnamon
and Mint Syrup - \$120 per batch

LITER HOUSE GUIDELINES

- No outside food or beverage is permitted and may not be brought into Liter House. Exception may apply but must be approved in advance and additional fees may apply.
- No animals, other than those aiding guests with disabilities, are permitted.
- No masking tape, glue, tacks, nails, staples, duct tape, electrical tape, transparent tape or double-sided sticky tape is allowed to attached items to the walls/surfaces.
- All cords must be secured down to the floor by gaffers.
- Candles must be contained in proper globes, cylinders or floating, no open flames are allowed.
- Liter House reserves the right to ask DJs/Bands/Entertainment to decrease volume if disturbing to patrons or neighborhood.
- Rental times will be outlined in the final contract. Access to event space is available only on the day of the event and set up times vary based on event schedule. Access times must be arranged in advance with your coordinator.
- All day access may not be guaranteed depending on venue schedule.
- Tear down must conclude by 12am unless arranged in advance with your coordinator.