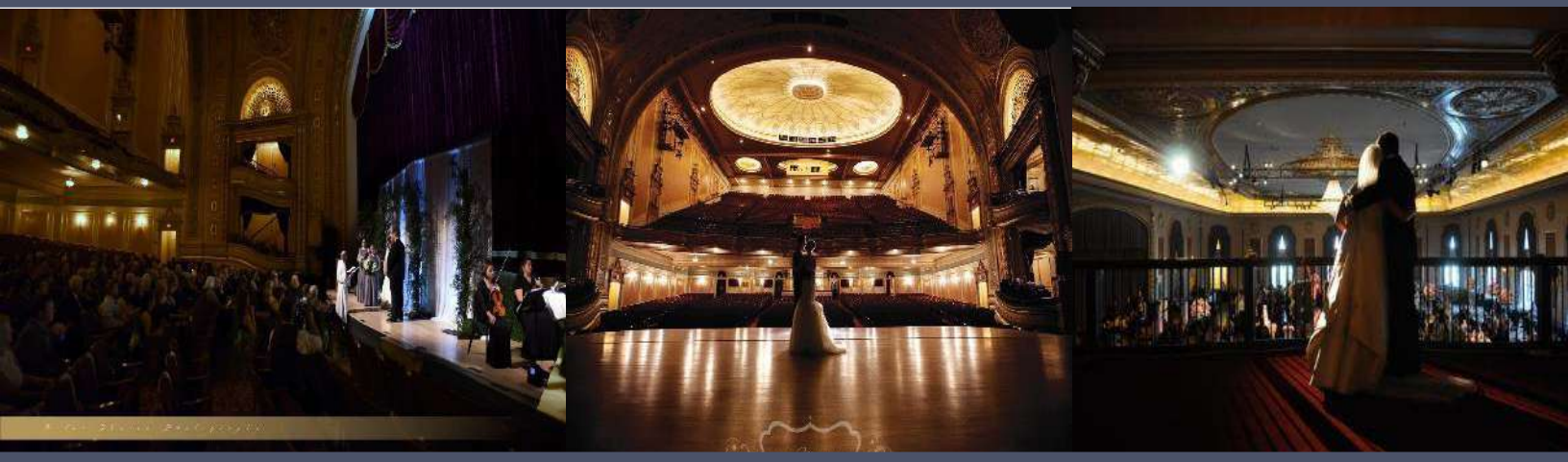


EST. 1922

# PALAIS ROYALE

HISTORIC BALLROOM



# Hospitality First

LOCAL · TRUSTED · RESPECTED · RELIABLE

*Navarre Hospitality Group is proud to be the exclusive caterer for the Palais Royale Ballroom at The Morris Performing Arts Center*

Navarre Hospitality is renowned for its impeccable service, truly delectable cuisine and superb selection of menus that can be customized to any event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, Navarre Hospitality's chefs will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests. From first course to last.

Navarre Hospitality is committed to providing crave able experiences with rave able results. In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your catering sales professional to assist you in pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

We will go the extra mile to ensure your event is one you'll never forget.

For additional information or to book your event please call 574.235.5582 or visit [palaisroyale.org](http://palaisroyale.org)

# General Information

## **Food and Beverage**

All food and beverages must be purchased from the Navarre Hospitality. No outside food or beverages may be brought in, with the exception of specialty cakes. Menus must be submitted at least one (1) month prior to the function date. An approximate head count is required at that time. Bar service arrangements are also due one (1) month prior to the function.

## **Delayed or Extended Service**

Should your event require extended pre or post service or stand by time, an additional labor charge may apply.

## **Decorating**

The Morris and Palais Royale do not allow confetti, balloons or any items taped or leaned against the walls. The Morris reserves the right to inspect any banquet function and remove items that may potentially damage or harm the facility. The use of glitter, rice and/or confetti is not allowed. No tape or adhesives of any type, hooks, nails, push pins allowed on walls, windows, etc. Nothing that will leave a permanent mark is allowed. Candles must be glass enclosed. Flower petals are permitted in ballroom area only.

## **Vendors**

Navarre Hospitality reserves the right to approve all vendors to ensure the vendor is able to supply us with appropriate liability insurance and permits to work in our facility. Vendors are guaranteed set up two hours in advance of the event.

## **Linen Service**

Navarre Hospitality provides standard linen for all meal functions. Additional linen fees will apply for specialty linens or linens needed beyond normal requirements. Your catering sales professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

# Policies

## Deposit

Navarre Hospitality Group and The Morris Performing Arts Center requires the room rental and catering deposit to be paid upon confirmed execution of the contract. A date is not considered booked until receipt of the room rental and a signed contract.

## Guarantees

A guaranteed attendance figure is required 7 business days prior to the function date. This figure will be the minimum number of guests for which you will be charged. You may add to that number up to the function date. You will be charged for the guarantee or actual attendance, whichever is greater.

The client shall notify Navarre Hospitality, not less than 7 business days (excluding holidays and weekends) prior to the event; the minimum number of persons the client guarantees will attend the event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance.

If client fails to notify Navarre Hospitality of the guaranteed attendance: Navarre Hospitality shall prepare for and provide services to persons attending the event on the basis of the estimated attendance specified in the BEO's and such estimated attendance shall be deemed to be the guaranteed attendance.

**Except where otherwise noted, prices are on a per person basis. All prices subject to 7% Indiana state sales tax, 2% historic preservation fee, and 20% service charge.**

**Prices are subject to change due to fluctuating market rates; however the food and beverage deposit does lock in the pricing at the time deposit is paid**

# Policies

*continued*

## **Service Charge, Sales Tax, Historic Preservation Fee**

A 20% service charge will apply to all food, beverage, and equipment charges. Current state, local, and historic preservation taxes will apply to all food, beverage, room rental and equipment rentals and are subject to applicable tax laws and regulations.

## **Tax Exempt Events**

If the client is an entity claiming exemption Indiana Sales Tax, the Client must deliver to Navarre Hospitality satisfactory evidence of such exemption 30 days prior to the event in order to be relieved of its obligation to pay state and local taxes.

## **Payment Policy**

90% of the estimated event charges is due 30 days prior to your event, or upon receipt of the preliminary invoice. The remaining balance will be due 7 business days prior to your event. Navarre Hospitality collection and enforcement of the contracted services will be the responsibility of the Client.

Any additional charges incurred during the function will be due upon completion of the event. Any additional charges incurred after final payment will be billed to the credit card on file. We require a credit card authorization form for all events and will be destroyed after all events.

## **Cancellation Policy**

In the event of cancellation, the following schedule applies:

6 Months in advance 50% of Rent will be Returned. Inside of 6 Months Rent will be forfeited. 6 Months in advance, Food and Beverage Deposit Returned minus any services rendered. Inside of 6 Months,, Food and Beverage Deposit is forfeited. Inside of 30 days, 90% of estimated event charges are retained by Navarre Hospitality Group

# Items and Services

The Palais Royale is proud to be a facility where you are in control of your very special event. This makes us one of the few places where you can customize your options from all that we have to offer. Every event at The Palais Royale is personal and unique. We pride ourselves on our diversity, excellence and providing no less than a spectacular ballroom, sensational cuisine and superb service.

Spacious Ballroom with 30 Foot Ceilings  
Audio-Visual Equipment

Bridal Suite and Vendor Room Available On-Site

Ivory/White/Black Linens, White China, Flatware & Stemware

Gold banquet chairs & 72" Round Tables as well as 6' Square Tables

Wood Dance Floor, Stage for Band or DJ, Retractable Screen for Slide Show Round  
Tables, Half Moon, Sweetheart Tables, Long Head Tables

Extensive Wine & Champagne List

Butler Passed or Stationary Hors d'oeuvres

Vegetarian, Vegan & Children's Entrees Available

Fully Trained Bartending & Wait Staff

Coat Check

Bartenders for Hosted Bar (1 per 75)



# Room Rental Rates

(with Food and Beverage service)

Day	Sunday-Thursday	Friday	Saturday
Ballroom	\$750	\$1,500	\$2,950
F & B Minimum	\$2,500	\$5,000	\$12,500

Holidays and day before holidays \$12,500 F&B Minimum, \$2,950 Room Rental

**\*Off Season Rates:** Negotiable depending on the time, size of the group and other booked events. Contact us for more information.



# Hors d'oeuvres Pricing

Reception Hors d'oeuvres  
30-60 minutes prior to dinner

3 Items \$8.50  
Each additional item \$1

Hors d'oeuvres Buffet  
Up to 2 Hours – in lieu of dinner

8 Items \$32  
Additional items \$2 each

DF = Dairy Free

GF = Gluten Free

VV = Vegan

\*Can be made GF or DF





# Passed Hors d'oeuvres

*All passed appetizers can be stationary*

## Seafood

Crab Cake, DF  
jumbo lump crab, red pepper  
remoulade

Tuna Tartare\*, DF  
ahi tuna, pineapple salsa, wasabi cup

Smoked Salmon  
smoked Salmon, dill crème, chive,  
pumpernickel

Shrimp Cocktail Shooter GF, DF  
(Add \$2 per guest)  
spicy sauce, chive, lemon

Charred Shrimp Cucumber Cup  
ancho shrimp, pico

Lobster Arancini  
fried risotto, lobster, romesco

## Chicken

Smoked Chicken Quesadillas  
smoked chicken,  
pepper jack cheese

Endive Spoon, GF  
maui chicken, avocado, pineapple  
coconut, endive

Sesame Bourbon Chicken Skewer, DF  
bourbon glaze, sesame seeds, scallion

Asian Chicken Bites  
five spice marinade, teriyaki

## Beef

Tenderloin Canape  
charred tenderloin, horseradish  
mousse, pumpernickel, chive

Steak Tartare on focaccia  
tenderloin, capers, truffle oil,  
Parmesan, focaccia

Beef Kabobs, DF  
marinated sirloin, peppers, onions,  
teriyaki glaze

Beef Wellington  
tenderloin, pastry, mushroom duxelle

Mac Short Rib Bite  
fried mac and cheese with pulled  
short rib

## Pork/Lamb

Lamb Chops GF, DF (Add \$2/piece)  
grilled, chimichurri

Bacon and Leek Crostini  
smoked bacon, caramelized leeks,  
parmesan

Bacon Jam Bouchée  
bacon jam, brie, bouchée shell

Bacon Wrapped Dates, GF  
with orange blossom honey

Pork Belly Bite, GF, DF  
braised pork belly, pickled cucumber

# Passed Hors d'oeuvres Cont

## Vegetarian

Roasted Tomato Flat Bread  
roma tomato, chevre, flat bread, basil

Caramelized Peach Compote  
fresh peaches, sweet chevre, baby  
kale, phyllo

Stone Fruit Bruschetta  
fresh fruit, balsamic, basil , crostini

Crudit  Cone GF, DF  
hummus, fresh vegetables, lemon,  
olive oil, dill

Spinach and Artichoke Tart  
spinach, artichokes, cream cheese,  
herbs

Vegetable Tart  
seasonal vegetables, herbed brie

Greek Salad Cucumber Cup GF  
olives, tomatoes, basil, feta, balsamic

Roasted Cauliflower Cup GF, DF, VV  
roasted cauliflower, romesco

Bruschetta  
tomatoes, onions, basil, parmesan,  
crostini

Grilled Cheese and Tomato Soup  
mini grilled cheese, traditional tomato  
soup



# Hors d'oeuvres Cont

## Tacos

Tuna Crudo  
tuna, diced pineapple, Napa slaw,  
chipotle aioli

Grilled Chicken  
ancho chicken, street corn, cilantro

Carne Asada  
grilled flank, cilantro, lime, onion

Grilled Shrimp  
chili lime shrimp, Pico, Napa slaw

Roasted Cauliflower  
roasted cauliflower, salsa verde,  
shredded oaxaca

## Sliders

Beef Tenderloin  
dijon mayo, pickled onion

Pork Belly  
Napa cabbage, chili aioli

Pulled Pork Biscuit  
smoked pork, BBQ

Roasted Turkey  
cranberry compote, Dijon mayo

Bistro Steak  
chimichurri aioli

Grilled Chicken  
balsamic, bruschetta



# Stationary Hors d'oeuvres

## Bruschetta

tomato, balsamic, EVOO, basil, parmesan, toasted baguette

## Grilled Vegetable Display GF, DF

asparagus, zucchini, yellow squash, portobella, bell peppers, carrots, cauliflower, balsamic reduction, olive oil

## Spinach & Artichoke Dip

cream cheese, artichoke, spinach, naan, crostini, tortilla chips

## Bacon Jam

rich brie, topped with sweet bacon, naan, crostini, tortilla chips

## Guacamole Bar

(Add \$3 per guest)

house-made guacamole, bacon, cheddar, grape tomato, smoked salmon, capers, Crostini, tortilla chips

## Meatballs

marinara, Swedish, Asian or BBQ

## Grilled Shrimp Skewer (additional \$4/piece)

Chili Lime rubbed



# Stationary Hors d'oeuvres Cont

## Crudité GF

local & exotic vegetables, herb crème fraiche

## Fruit & Berries GF

fresh seasonal & exotic fruit, berries, honey yogurt dip

## Cheeses & Breads

manchego, gouda, bleu, aged cheddar, nuts,  
dried & fresh fruit, farmhouse bread

## Spreads & Breads

(Add \$2 per guest)

bacon jam, roasted tomato & goat cheese dip, roasted carrot hummus,  
hummus, , naan and farmhouse breads

## Baja Chips & Dip

(Add \$2 per guest)

chorizo, oaxaca cheese dip, guacamole,  
roasted tomato salsa, pico de gallo, jalapenos, tortilla chips

## Shrimp Cocktail

(Add \$5 per guest)

jumbo shrimp, spicy cocktail sauce, lemons

## Antipasto DF

salami, capicola, prosciutto, pickles, olives, artichokes, naan

# Action Stations

minimum of 3 stations and/or action stations must be purchased if stations are the meal; stations may be ordered individually when combined with hors d'oeuvres buffet. 50 person minimum. All stations include a \$100 chef fee per station

## Pasta Station

selection of penne or tortellini, marinara or pesto cream, chicken, sausage, beef, baby shrimp, spinach, broccoli, tomatoes, mushrooms, peppers, parmesan

\$12

## Palermo Pasta Station

**Choose 2 pastas** – tortellini, penne, rotini, cheese ravioli, gnocchi, conchiglie

**Choose 2 sauces** – marinara, vodka, pesto cream, pesto, alfredo

**Choose 5 vegetables** – Broccoli, cauliflower, spinach, arugula, red peppers, heirloom tomato, red onion, gourmet mushrooms, olives, capers, eggplant, zucchini, yellow squash, peas

**Choose 3 proteins** – Sausage, grilled chicken, shrimp, mini meatballs, bacon, shredded short ribs

\$16

## Mashed Potato Station

**Choose 2 types of potatoes** – buttermilk mashed, garlic mashed, sweet potato mashed, smashed red potatoes, mashed yukon gold

**Includes following sides** – Bacon, caramelized onions, shredded cheddar cheese, scallions, sour cream, chicken gravy, herb truffle butter, fried onions

\$12

## Macaroni and Cheese Station

Traditional macaroni and cheese with selection of bratwurst, bacon, grilled chicken, broccoli, peppers, mushrooms, spinach, tomatoes, green onion, herb parmesan bread crumb

\$12

Add lobster for \$5 per guest

# Action Stations Cont.

minimum of 3 stations and/or action stations must be purchased if stations are the meal; stations may be ordered individually when combined with hors d'oeuvres buffet. 50 person minimum

## Salad Wall

market greens, radishes, asparagus, heirloom tomatoes, peppers, pickled shallots, cucumber, toasted walnuts, shaved manchego, shaved carrot, truffle lemon vinaigrette

\$12

Add fresh sliced mozzarella or burrata for \$4

## Tuna Poke´

tuna, tofu, rice, baby leaf lettuce, sliced jalapeno, diced pineapple, cucumber, edamame, ginger, scallion, avocado, wonton strips, wasabi, soy, spicy aioli, ginger soy

\$12

## Stir Fry

**choice of two proteins:** beef, shrimp, chicken or tofu

**all include the following sides:** broccoli, red bell pepper, water chestnuts, mushrooms, scallions, bean sprouts, snap peas, carrots, red cabbage, zucchini, soy sesame sauce

\$12

## Carving

New York Strip with Au Jus and Horseradish \$11

Prime Rib with Au Jus and Horseradish \$10

Beef Tenderloin with Demi-glace and Dijon Mayo \$13

Roast Beef with Au Jus and Horseradish \$8

Turkey Breast with Cranberry Compote and Gravy \$9

Carved Ham with Pineapple Sauce \$8

Allspice Rubbed Flank Steak with Chimichurri \$8

# Served Dinner Starters

## Soup

Add a soup course for an additional \$6.00

### Cool Months Warm Months

(October through March) (April through September)

potato & leek soup (hot) gazpacho (cold)

butternut squash & bacon soup (hot) watermelon soup (cold)

mushroom bisque (hot) tomato bisque soup (hot)

## Salad

### Navarre GF

market greens, apples, candied walnuts, dried cranberries, bleu cheese, white balsamic vinaigrette

### Garden GF

baby greens, sugar snap peas, heirloom grape tomatoes, watermelon radish, shaved carrot, cucumber, goat cheese, balsamic vinaigrette

### Steakhouse GF

Baby iceberg, bleu cheese, tomatoes, bacon, pickles onions, shaved carrots, ranch

### Strawberry Salad GF

Baby kale, arugula, market greens, quinoa, strawberries, almonds, shaved gouda, balsamic reduction, olive oil

### Caprese (available July-October) GF

(\$2 additional charge)

heirloom tomatoes, fresh mozzarella, greens, basil, balsamic reduction EVOO

### Baby Greens GF

Market greens, arugula, baby spinach, bacon, goat cheese, almonds, diced pineapple, piquillo peppers, citrus vinaigrette

### Roasted Salad GF

Romaine, roasted carrots, roasted red peppers, pine nuts, feta cheese, roasted garlic vinaigrette



# Served Dinners

all served dinners include salad, rolls and butter  
Additional \$3 per guest for choice of two entrees.  
\$2 per guest for each additional choice

## Poultry

### Stuffed Amish Chicken Breast

sun-dried tomatoes, spinach, almonds, parmesan, wild mushroom supreme sauce

\*Can also be prepared GF and NF

\$29

### Piccata, DF

chicken breast, capers, lemon, wine

\$27

### Marsala

chicken breast, mushrooms, marsala wine sauce

\$27

### Tuscan, DF, GF

grilled chicken breast, artichoke hearts, roasted Roma tomatoes, basil, garlic

\$27

### Citrus, DF, GF

brined & marinated Amish chicken, citrus pan jus

\$27

## Pork

### Chop, DF, GF

grilled Indiana pork chop with apple BBQ

\$28

### Porchetta, GF

mushroom stuffed pork loin with roasting jus

\$26

# Served Dinners

## Seafood

Salmon, GF

pan seared, vin blanc or grilled with dill cream

\$30

Crab Cakes

jumbo lump with red pepper coulis

\$32

Chilean Sea Bass

pan seared, tarragon vin blanc

\$58

Crab Stuffed Shrimp

crab stuffing, lemon vin blanc

\$35

Corvina, DF, GF

pan seared, pistachio gremolata

\$35

Pacific Striped Bass

pan seared with Romesco sauce

\$32

# Served Dinners

## Beef

Filet Mignon, GF  
grilled served with cabernet demi-glace  
\$46

Manhattan, GF  
pan seared with mushroom demi-glace  
\$42

Top Sirloin, GF  
angus prime grilled sirloin with peppercorn demi-glace  
\$38

Beef Tenderloin, GF  
grilled and sliced tenderloin with sauce Diane  
\$46

Short Rib  
fork tender boneless, braising liquid  
mashed potato is preferred starch  
\$34



7% sales tax, 2% historical fee and 20% service charge will be added to all items purchased

# Served Dinners

## Duets

Filet & Stuffed Chicken

\$42

Filet & Seabass

\$60

Filet & Crab Stuffed Shrimp

\$48

Filet & Salmon

\$45

## Vegetarian & Vegan

Grilled Vegetable Crepes

grilled vegetables, mozzarella, lemon cream

\$24

Polenta & Roasted Vegetables, GF

creamy polenta, roasted cauliflower, zucchini, market vegetables,  
pine nuts, pesto

\$27

Vegan Quinoa Red Pepper DF, GF

quinoa, vegetable, pistou

\$27

Vegan Stir Fry, DF

fresh vegetables, fried tofu, rice, soy, sesame

\$27

Spaghetti Puttanesca

traditional preparation

\$27

# Accompaniments

## Vegetables

haricot vert with red pepper and baby stem on carrot  
haricot vert and toasted almonds  
asparagus with red pepper  
broccolini with Red pepper  
broccolini with Sesame Seeds  
baby bok choy and pecans  
baby bok choy with blistered grape tomato

## Starch

roasted yukon gold potatoes, GF

forbidden rice with brunoise  
vegetables, DF, GF

navarre rice, GF, spinach,  
mushrooms, pine nuts, parmesan

brown rice pilaf, GF

cheddar grits, GF

mashed yukon gold potatoes, GF

dauphinoise potatoes, GF

steamed Red potato with Parsley

duchess potatoes, GF

toasted farro and quinoa with  
vegetables

white cheddar & chive mashed  
potatoes, GF

roasted Garlic Mashed potato

# Served Dinners

## Kid's Meals

Served Meal  
(up to 11 years of age)  
chicken fingers, mac & cheese, applesauce  
\$12

Buffet Meal  
Same as adults

# Create Your Own Buffet

minimum of 50 guests

## Pricing

Two Entrees, one starch, one vegetable, three salads \$30

Each additional entrée \$3

Each Additional side \$2

## Salad Options

### Navarre GF

market greens, apples, candied walnuts, cranberries, bleu cheese, balsamic vin

### Garden GF

market greens, shaved carrots, tomato, cucumber, snap peas,  
watermelon radish, goat cheese, balsamic dressing

### Caesar

romaine, croutons, parmesan, traditional dressing

### Tomato and Cucumber GF

Roma tomato, cucumber, feta, shaved onions, dark balsamic dressing

### Pasta

olives, sun-dried tomato, feta, green onion, Italian dressing

### Power Green Slaw GF, DF

shredded greens with carrots, mandarin oranges, almonds, quinoa and citrus vin

### Potato GF, DF

shaved red onion, bacon, celery, fine herbs, Dijon vinaigrette

### Couscous

Israeli couscous, tomatoes, feta, green onion, olives  
parsley, roasted garlic vin

### Panzanella

croutons, tomatoes, cucumbers, basil, shaved radish, fresh mozzarella  
chickpeas, balsamic and olive oil

## Vegetables

### Cold Months

Broccolini, butternut squash, brussel sprouts, onions, peppers

### Warm Months

Haricot Vert, edamame, baby carrots, grape tomatoes, cauliflower, peppers

### Grilled Vegetables

Asparagus, zucchini, yellow squash, portobella, peppers, cauliflower, carrots

Create your own blend by combining any ingredients listed above

7% sales tax, 2% historical fee and 20% service charge will be added to all items purchased

# Create Your Own Buffet

minimum of 50 guests

## Starches

roasted yukon gold potatoes, navarre rice, dauphinoise potatoes, mashed yukon gold potatoes, orzo with sun-dried tomatoes and pesto cream, white cheddar & chive mashed potatoes, mac-n-cheese, tortellini pesto cream, penne alfredo, brown rice pilaf

## Entrees

### **Short Ribs GF**

(add \$3)

Fork tender with braising jus

### **Caprese Chicken GF**

grilled chicken, tomato, mozzarella, basil

### **Lasagna**

vegetarian or with sausage

### **Grilled Salmon GF**

choice of Mediterranean Sauce or Vin Blanc

### **Beef Bourguignonne**

red wine, mushrooms, carrots, onions, rich gravy

### **Stuffed Chicken**

sun-dried tomatoes, spinach, almonds, parmesan, supreme sauce

### **Bistro Steak GF, DF**

grilled with chimichurri

### **Chicken Marsala**

chicken breast, mushrooms, marsala wine sauce

### **Chicken Piccata**

chicken breast, capers, lemon, wine

### **Roasted Pork Loin GF, DF**

candied Walnuts and cherry BBQ

### **Tuscan Chicken GF, DF**

grilled chicken, artichoke, tomato, basil

### **Herb roasted Chicken GF, DF**

bone-in chicken, herb marinated and roasted

### **Stir fry DF**

choice or vegetarian, beef or chicken with fresh vegetables and rice



# Served Sweets

Triple Chocolate Gateaux  
crème anglaise and berries  
\$7

Chocolate Truffles  
pecans, ganache, berries  
\$8

Lemon Cake  
raspberry sauce and fresh berries  
\$7

Turtle Cheesecake  
caramel, pecans, chocolate  
\$6

Chocolate Torte, GF  
flourless cake, raspberry sauce, fresh berries  
\$8

Red Velvet Cake  
chocolate garnish  
\$8

Vegan Panna Cotta  
Coconut milk, vanilla, berries  
\$8

Deconstructed Smore  
Rich chocolate, marshmallow brulee, graham cracker, raspberry  
\$8

Tiramisu  
Traditional Tiramisu served in a stemless martini-glass  
\$9

Coppa Crème Brulee  
Served in a rocks glass, caramel sauce topping  
\$9

7% sales tax, 2% historical fee and 20% service charge will be added to all items purchased

# Stationary Sweets

## Mini Desserts

### Tarts

vanilla custard with  
berries  
chocolate mousse  
chocolate hazelnut  
orange pistachio tart

### Jars

mini crème brulee  
s'mores  
strawberry shortcake  
peach cobbler  
apple cobber

### Mini Cheesecakes

vanilla  
chocolate  
peanut butter  
raspberry  
oreo

### Mini Pies

apple crumb  
key lime  
pumpkin  
blueberry

### Bars, Brownies & Cookies

turtle brownie  
chocolate raspberry  
lemon bars  
pumpkin bars  
macaroons



Pick 3 selections \$8 (minimum 50 guests)  
Pick 5 selections \$10 (minimum 100 guests)  
Pick 7 selections \$12 (minimum 150 guests)  
Plated 2 selections for \$6  
Plated 3 Selections for \$9

## Coffee Bar

regular & decaf coffee with assorted sweeteners and cream  
\$4

# Late Night Snacks

## Assorted Sliders

Pick three sliders from appetizer list  
\$4 per slider

## Nacho Station

tortilla chips with taco meat, cheese, sour cream & salsa  
\$6

## Pizza

delivered hot & fresh from a local pizza parlor  
\$6

## Popcorn

\$3

## S'mores Station

graham crackers, chocolate and marshmallows  
\$7

If you see any items from appetizer list, you would like for late nights feel free to discuss with your event specialist



# Open Bar Options

## Standard Open Bar

domestic beer (miller lite, bud light), wine (chardonnay, pinot grigio, moscato, pinot noir), brand-name spirits (rum, vodka, gin, whiskey, bourbon, scotch, tequila), mixers, juices, still and sparkling water, and soft drinks

1st hour \$9  
each additional hour \$5

## Premium Open Bar

domestic, imported and craft beer (miller lite, bud light), upgraded wine (Silver Gate chardonnay, Knotty Vines cabernet sauvignon, Knotty Vines pinot noir, Beringer pinot grigio, Beringer moscato, Campuget rosé), premium spirits (tito's vodka, tanqueray gin, captain morgan spiced rum, bacardi rum, jack daniels, makers mark bourbon, dewers scotch, crown royal whiskey, camarena tequila), mixers, juices, still and sparkling water, and soft drinks

1st hour \$11  
each additional hour \$6

## Luxury Open Bar

domestic, imported and craft beer (miller lite, bud light), luxury wine (Arrogant Frog chardonnay, Louis Martini cabernet sauvignon, Arrogant Frog pinot noir, Seaglass pinot grigio, Seaglass sauvignon blanc, Campuget rosé), and luxury spirits (ketel one vodka, bombay sapphire gin, johnny walker black scotch, plantation rum, jack daniels, crown royal whiskey, woodford reserve bourbon, jameson irish whiskey, patron silver tequila, amaretto, di saronna, baileys irish cream, gran marnier), mixers, juices, still and sparkling water, and soft drinks

1st hour \$13  
Each additional hour \$8

sparkling wine toast, cava \$3

Per Indiana state law we cannot serve anyone who appears intoxicated

# Open Bar Options

*Continued*

## Standard Beer and Wine Bar

domestic beer (miller lite, bud light), wine (chardonnay, pinot grigio, moscato, pinot noir) and soft drinks

1st hour-\$8.00

Each additional hour \$4.00

## Premium Beer and Wine Bar

domestic, imported and craft beer (miller lite, bud light), upgraded wine (Silver Gate chardonnay, Knotty Vines cabernet sauvignon, Knotty Vines pinot noir, Beringer pinot grigio, Beringer moscato, Campuget rosé), still and sparkling water, juices, and soft drinks

1st hour-\$9.00

Each additional hour \$4.50

## Guests under 21/Non-Alcoholic Bar

4 hours-\$7.50

## Better Wine

see our wine options, or ask your event specialist about other available wines

## Better Spirits

have a favorite not listed? if available we will get it for you

Per Indiana state law we cannot serve anyone who appears intoxicated

# Bar Package Wines

## Standard Open Bar Packages

Chardonnay  
Pinot Grigio  
Moscato  
Pinot Noir

## Premium Open Bar Package

Silver Gate Chardonnay  
Knotty Vines Cabernet  
Knotty Vines Pinot Noir  
Beringer Pinot Grigio  
Beringer Moscato  
Campuget Rose

## Luxury Bar Package

Louis Martini Cabernet  
Arrogant Frog Chardonnay  
Arrogant Frog Pinot Noir  
Seaglass Pinot Grigio  
Seaglass Sauvignon Blanc  
Campuget Rose

# Bar Package Beers

## Consumption Bars

Bud Light  
Miller Lite  
Yuengling Lager  
Bells Two Hearted IPA

## All Other Bars

Bar packages all include:

Bud Light  
Miller Lite

Client to choose two additional beers:

Coors Light  
Budweiser Lager  
Bells Two Hearted IPA  
Yuengling Lager  
Corona Extra  
Heineken Pale Lager  
White Claw (Assorted)  
Blue Moon Belgian White  
Three Floyds Alpha King Pale Ale  
Non-Alcoholic Beer Option

# Signature Drinks

## You + Me G & T

classic gin and tonic

## The Cape Cobber

vodka, club soda, and cranberry juice

## Amaretto Cranberry Kiss

amaretto, vodka, and cranberry on the rocks with an orange wedge

## Bourbon Old Fashion

bourbon, bitters, cherry, and orange

## Whiskey Smash

bourbon whiskey, simple syrup, lemon, and fresh mint

## Paloma

tequila blanc, lime, grapefruit, and simple syrup

\$3

## French 75

gin, lemon juice, simple syrup, and prosecco

\$3

## Mojito

light rum, simple syrup, club soda, lime, and fresh mint

\$2

## Moscow Mule

vodka, lime juice, ginger beer, and fresh mint

\*Served in a rocks glass

\$2

## Sparkling Spanish Cava

\$2



# Consumption and Cash Bars

## Consumption and Cash Bar Pricing

Brand Name Mixed Drinks \$7  
Premium Brand Mixed Drinks \$8  
Luxury Brand Mixed Drinks \$9  
House Wine \$7  
Premium Wine \$9  
Imported and Craft Beer \$6  
Domestic Beer \$5  
Soft Drinks \$3  
Bottled Water \$2  
Sparkling water \$3

\$50 per hour per bartender, waived if sales exceed \$500.00 per bar

Per Indiana state law we cannot serve anyone who appears intoxicated

# Wine List

## Red

- Story Point Cabernet, California \$25
- Ten Span Pinot Noir, California \$24
- Louis Martini Cabernet, Alexander Valley CA \$35
- Fleur Pinot Noir, Monterey CA \$30
- La Joya Merlot, Chile \$30
- E. Guigal Cotes du Rhone, Southern Rhone France \$34
- Mahoney Pinot Noir, Carneros CA \$32
- MacMurray Pinot Noir, Russian River CA \$40
- Trinitas Zinfandel, EL Dorado CA \$48
- Duckhorn Merlot, Napa Valley CA \$60
- Molly Dooker Shiraz, South Australia \$46
- Rombauer Cabernet, Napa Valley CA \$75
- Gallo Signature Cabernet, Napa Valley \$70
- Jordan Cabernet Sauvignon, Alexander Valley, CA \$90
- Silver Oak Cabernet, Alexander Valley CA \$125

## Sparkling and White

- Segura Viudas Brut Cava, Spain \$24
- Le Grande Courtage, France \$30
- Le Grande Courtage Rose, France \$30
- Mumm Napa Brut, Prestige, California \$38
- Mary Hill Riesling, Columbia Valley \$25
- Ten Span Chardonnay, Washington State \$23
- Montevina Pinot Grigio, California \$24
- Whitehaven Sauvignon Blanc, New Zealand \$35
- Hugo Gruner Veltiner, Austria \$35
- Chateau Ste. Michelle "Mimi" Chardonnay, Horse Haven Hills WA \$30
- William Hill Chardonnay, California \$30
- Terra d'Oro Pinot Grigio, Santa Barbara \$31
- Domaine Drouhin Chablis, Burgundy France \$35
- D. Chotard Sancerre, Loire Valley France \$42
- Cakebread Chardonnay, Napa Valley CA \$58
- Rombauer Chardonnay, Carneros CA \$60
- Shafer Red Shoulder Ranch Chardonnay, CA \$85

*Allow us the opportunity to help...*

We know events...do you have a theme, budget or cuisine you are looking for?  
These menus are merely a starting point. We love customizing events based on  
your needs, wants or desires.

**Do you love Pinterest?**

So do we!!! Share your board with your salesperson and we will gladly review it with  
our team to create exactly what you want!

**All the details..**

We know the best events are in the little details. From buffet cards to chalkboards  
and unique displays...we do that! Give us a direction and we'll do the rest!

**The fun is about to begin..**

Call or e-mail us and we will start working on your event right away! We love what  
we do and we love making your vision come to life....trust us! We'll be there with  
you for beginning to end handling everything from start to finish,

**We look forward to working with  
you...and thank you!!**

# Contact us

We can't wait to help you plan your event! We understand that budget is important. Please remember, we will do our best to customize to your preferred budget. We will be happy to make inspired recommendations sure to fit your needs.

Please Contact [at melissa@navarrehospitalitygroup.com](mailto:melissa@navarrehospitalitygroup.com)  
or call us at 574.235.5582.

We look forward to hearing from you!