



CHARLEY CREEK INN

CATERING

& Banquet Services

VOLUME XII





Hotel Indiana, 1920

In June of 1919 original construction began on our hotel. Construction workers were paid 45 cents an hour and worked ten hour days, six days a week. In just ten short months after construction began the "Hotel Indiana" opened on May 6, 1920. The cost to construct and furnish the hotel in 1919 was \$250,000 – compared to the 2007-2010 renovation and restoration cost of approximately \$15,000,000.

In 1946 the Dekau Family purchased the hotel and renamed the "Red Apple Inn." The Dekau family operated the Inn for sixty years.

In 2007 Wabash resident and philanthropist Richard E Ford purchased the hotel and began a three year, \$15 million dollar renovation and restoration. In May of 2010 the hotel reopened and began a new life as Charley Creek Inn named after the Miami Indian Chief from the area.

Charley Creek Inn is on the National Register of Historic Places and is the recipient of Indiana Landmark's Cook Cup for its impeccable historic restoration. The Cook Cup is prominently featured in the lobby of the hotel.



CHARLEY CREEK INN

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BANQUET GUIDELINES

Multiple Entrée Choices

If you wish to offer your guests a choice of entrées, a maximum of two (2) may be chosen; in addition, CCI will make reasonable accommodations for children's meals and vegetarian, gluten free, and vegan guests. Advance entrée counts are required and **the host/hostess is responsible for providing place cards for his/her guests that indicate entrée choice** in order for CCI to provide proper service. **The same luncheon side, salad, vegetable, starch and/or dessert are served to all guests.**

Final Guest Count

A confirmed guaranteed minimum attendance, including final number of each entrée (if applicable) must be received three (3) business days prior to the event. In the event no timely confirmation is made the last projected number will be used.

Food & Beverage Policies

CCI does not allow food or beverages to be brought into the hotel by event hosts or their guests with the exception of specialty wedding or birthday cakes (and then a \$1 per person dessert fee will be assessed). The hotel's licenses require all other food, beverages and alcohol to be supplied and prepared on-site. Food and beverages may not be removed from the premises after a hors d'oeuvre or buffet event.

Responsible Alcohol Service

Minors will not be served alcohol and we reserve the right to refuse alcohol service to any guest.

Menu Pricing & Availability

All menu items and prices are subject to availability and market price adjustment. Prices are subject to change without notice.

Taxes & Gratuities

All non-service fees (including but not limited to food, beverage, event space rental fees, and equipment rental fees) will be taxed Indiana sales tax of 7%. A minimum gratuity of 20% will be added to the final food and beverage charges.

Tax Exempt Entities

If an organization is tax exempt, a copy of the Tax Exempt Certificate must be received in advance of an event. Once tax is applied to a bill it cannot be reversed. Indiana Department of Revenue regulations now stipulate that only event space rental (under specific conditions) qualify to be tax exempt; food, beverage, and guest rooms can no longer be tax exempt.

Off-Site Catering

CCI will consider offering off-site hors d'oeuvres and beverage catering in the downtown Wabash area based on anticipated business volume at the hotel and typically not on Fridays, Saturdays, and Sundays. Off-site catering requires a minimum of \$1,000 food and \$250 beverage sales; a labor charge of not less than \$250 will also be assessed. Please note that thirty (30) days' notice is required to obtain an off-site alcohol catering permit.

Health Department Statement

Consuming raw or undercooked animal products may increase your risk of food borne illness.



A LA CARTE REFRESHMENTS

MORNING

Assorted bagels (blueberry, cinnamon raisin & plain) & flavored cream cheese \$24 dozen

Assorted donuts \$20 dozen

Assorted muffins \$14 dozen

Assorted Danishes \$20 dozen

Assorted cereal & granola bars
\$2 each

Seasonal fruit cups
\$5 per guest

Assorted individual yogurt
\$3 each

Granola, fruit & yogurt parfaits
\$4 each

AFTERNOON

Popcorn \$8 pound

Tri-color tortilla chips \$9.5 pound

Kettle chips \$12 pound

Mixed nuts \$30 pound

Snack mix \$14 pound

Mini pretzel twists \$7 pound

Candy bars \$3.5 each

Assorted cookies \$19 dozen

Brownies \$26 dozen

French onion dip \$12 pint

Trail mix \$25 pound

Guacamole \$16 pint

Queso \$60 1/2 gallon

Fresh pico de gallo \$14 pint

Salsa \$35 1/2 gallon

Hummus \$9.5 pint

Pita chips \$9.5 pound

Soft pretzels \$25 dozen

BEVERAGES

Executive Beverage Service

Freshly brewed coffee, iced tea & assorted sodas

Half day: \$5 per guest

Full day: \$8 per guest

VIP Meeting Package

Executive beverage service, CCI signature bottled water, polished Granny Smith apples, select hard candies from the Ice Cream & Candy Shoppe \$12 per guest

with a CCI deluxe leatherette embossed folder & pen \$25 per guest

Freshly brewed coffee

\$12 per pot

Assorted sodas \$3 each

Bottled water \$2 each

Chilled fruit juice \$12 per carafe

THEMED MEETING BREAKS

Energy Break

Assorted granola and Nutri-Grain Bars, oatmeal raisin cookies, oranges, bananas, apples, Gatorade™
\$12 per guest

The Chocolate Overload

Chocolate chip cookies, brownies, chocolate covered pretzels, milk chocolate coated candy, assorted mini candy bars, bottled water, assorted sodas \$12 per guest

Fiesta Bar

Tri-colored tortilla, salsa verde, queso, guacamole, pico de gallo, virgin margarita punch \$10 per guest



BREAKFAST

Breakfast is served between 6-11 a.m. Buffets require a minimum of 15 guests.
Breakfast buffets and plated meals include orange juice, coffee, tea and additional juices upon request.

BUFFET

Continental Breakfast

Seasonal fresh fruit, assorted breakfast pastries, assorted cereal and milk, bagels, cream cheese \$13 per guest

Classic Breakfast

Scrambled eggs, hashbrown casserole, assorted breakfast pastries, fruit salad, choice of two: bacon, sausage patties or ham \$18.5 per guest

Country Breakfast

Buttermilk biscuits and sausage gravy, scrambled eggs, grits, choice of two: bacon, sausage patties or ham \$17 per guest

Works Breakfast

Egg bake filled with ham, bell pepper, onion and cheddar cheese; fried potatoes, French toast, biscuits and gravy, fruit salad, assorted breakfast pastries, choice of two: bacon, sausage patties or ham \$22 per guest

PLATED BREAKFAST ADD-ONS

Baked Goods Basket

Assorted breakfast breads and mini pastries with butter and preserves \$12 per table of eight

Yogurt Parfait

Vanilla yogurt, layered with fresh berries, granola and honey. \$5 per guest

Fruit Cups

Individual cups of fresh seasonal fruit \$4.50 per guest

Oatmeal

Steel cut oats cooked with milk and cinnamon, various dried fruit, brown sugar and nuts \$5 per guest

PLATED BREAKFAST

Eggs Benedict

Two poached eggs, Hollandaise sauce, toasted English muffin, seared ham, hashbrown casserole \$10 per guest

Breakfast Sandwich

Scrambled eggs, bacon, Swiss cheese, tomatoes, Hollandaise sauce, Asiago bagel, hashbrown casserole \$10 per guest

Breakfast Wet Burrito

Scrambled eggs, chorizo, cheddar cheese, hash browns, bell peppers, onions wrapped in a flour tortilla and topped with sausage gravy \$10 per guest

Scrambled Egg Breakfast

Scrambled eggs, hashbrown casserole, choice of: bacon, sausage patties or ham \$8 per guest



LUNCH

EXECUTIVE BOXED LUNCHES

Includes bagged chips, fruit, cookie & bottled water.

Turkey & Swiss

Turkey breast and Swiss cheese served on rye bread \$15

Ham & Pepper Jack

Ham and pepper jack cheese served on sourdough bread \$15

Chicken Salad Croissant

House-made chicken salad on a croissant with lettuce and tomato. \$14

Roast Beef & Cheddar

Roast beef and cheddar served on wheat bread \$15

Mediterranean Wrap

Romaine lettuce, feta cheese, tomato, Kalamata olives, cucumber, red onion, balsamic glaze, flour tortilla \$14

PLATED LUNCHEON ENTRÉES

Entrées include rolls & butter, choice of starch, vegetable & salad. Sandwiches and wraps comes with fries, sweet potatoes fries, fruit cup or house salad. Plated entrées are available between 11 a.m.- 4 p.m.

Turkey B.A.L.T. Wrap

Roasted turkey, avocado, lettuce, tomato, sriracha mayonnaise, flour tortilla \$10

Pork Tenderloin

Bread pork loin, bistro sauce, lettuce, tomato, red onion, pickles, brioche bun \$10

Grilled Cheese

Asiago, Parmesan, goat cheese, sun dried tomato pesto, baby spinach, sourdough bread \$9

Chicken Salad Croissant

Chicken salad, lettuce, tomato, croissant \$8

Santa Fe Chicken Sandwich

Crispy chicken, Santa Fe ranch, avocado, lettuce, tomato, pepper jack cheese, Hawaiian bun \$10

Chicken Parmesan

Parmesan crusted chicken, marinara sauce, mozzarella, fettuccine \$14

Walleye

Pretzel crusted walleye, coleslaw, Cajun tartar, lemon, french fries \$14

French Dip

Shaved prime rib, gruyere cheese, caramelized onions, sauteed mushrooms, baguette, au jus \$12





LUNCH BUFFETS

Lunch buffets are available between 10 a.m.- 2 p.m. Buffets require a minimum of 15 guests.

Soup & Salad Bar \$17

- Choice of two soups: Tomato, Vegetable, Chicken Noodle
- Rolls & butter
- Mixed greens & romaine lettuce with assorted dressings
- Salad toppings:
 - tomatoes
 - cheddar cheese
 - croutons
 - hard boiled egg
 - cucumbers
 - carrots
 - red onion
 - kalamata olives
 - bacon bits
 - grilled chicken
 - diced ham

Italian \$20

- Caesar Salad
- Chicken Parmesan
- Baked Penne
- Cheese Tortellini in Alfredo Sauce
- Garlic Breadsticks
- Tiramisu

BBQ Picnic \$18

- Shredded pulled pork & BBQ chicken breast
- Choose 2:
 - potato salad
 - coleslaw
 - pasta salad
 - mac n cheese
 - pecan pie
 - baked beans
 - cornbread

Charley Creek Deli \$18.5

- Potato or pasta salad
- Includes:
 - carved turkey
 - sliced ham
 - shaved prime rib
 - pickles
 - lettuce
 - red onion
 - tomato
 - yellow mustard
 - mayo
 - dijon mustard
- Assorted breads
- Cookies & Brownies
- Potato Chips

Taco Truck \$18

Make your own taco bar:

- shredded chicken
- seasoned ground beef
- refried beans
- shredded lettuce
- diced onions
- jalapeño peppers
- sour cream
- shredded pepper jack cheese
- pico de gallo
- tortilla chips
- Spanish rice
- black beans
- churros
- salsa verde

ENGLISH TEA

English Teas require a minimum of 20 guests and cannot exceed 48 guests.

- Freshly brewed tea
- Lemon slices
- Cubed sugar
- Scones with lemon curd & Devonshire cream
- Fresh strawberries dipped in chocolate
- Petit lemon cookies
- Assorted finger sandwiches (egg salad, cucumber & ham salad)

\$12 per guest



HORS D'OEUVRES

All appetizers are served in increments of 25. Cold appetizers may be presented at a station or waiter passed. If passed, a service charge of \$25 per hour, with a two hour minimum per waiter, applies.

APPETIZERS

Hot Selections

- Mini crab cakes with cajun tartar \$80
- Fried green tomatoes with goat cheese & balsamic \$60
- Bacon wrapped shrimp \$75
- Vegetable spring roll \$60
- Boneless or traditional chicken wings: buffalo, BBQ or teriyaki \$80
- Pork pot stickers with ginger hoisin & sweet chili \$60
- Sausage stuffed mushroom caps \$50
- Teriyaki chicken skewers \$60
- Sliders: burger, BBQ pork, crispy chicken \$75

Cold Selections

- Tomato bruschetta \$45
- Fruit kabobs \$50
- Caprese salad skewers \$50
- Asian chicken lettuce cups \$45
- Genoa salami coronets \$56
- Scallop ceviche shooters \$??
- Greek skewers \$50

Platters (per 50 guests)

- Fruit, Cheese & Crudite Platter: seasonal fruit, assorted cheese and crackers, vegetables with ranch dip \$200
- Antipasto Platter: salami, capicola, prosciutto, parmesan, mozzarella, olives, roasted red peppers, artichoke hearts, bread, crackers \$250
- Shrimp Cocktail: Poached shrimp, cocktail sauce & lemon \$340
- Meatballs: Swedish, BBQ & Italian \$200
- Queso con salsa with tortilla chips \$150
- Crab dip with wonton crisps \$250
- Spinach artichoke dip with pita chips \$150
- Petite sandwich platter \$150

DINNER

PLATED DINNER

All plated entrées include baked rolls & whipped butter, and choice of salad, starch & vegetable.

Prime Rib

with au jus and horsey sauce \$26

Seared Salmon

with citron butter \$25

Top Sirloin

with garlic herb butter or steak sauce \$24

Filet Mignon

with bordelaise sauce or steak sauce \$46

Roasted Airline Chicken Breast

with a pan gravy \$20

Chicken Marsala

in a marsala wine sauce \$22

Asiago Crusted Chicken Breast

Chicken breast dipped in Italian bread crumbs with roasted red pepper sauce \$26

Roasted Pork Loin

with apples and onions \$20

Grilled Pork Chop

with a peach sauce \$22

Parmesan Crusted Cod

with tartar sauce \$24

Shrimp Scampi

in white wine garlic butter sauce \$26

Pair up any two entrees, smaller portions for more variety.
Inquire for pricing.

DINNER BUFFETS

Buffets require a minimum of 25 guests, and includes plated salad or salad bar.

Southern

Fried chicken, smothered pork chops, mashed potatoes with pepper gravy, creamed corn, souther style green beans, cornbread & buttermilk biscuits \$29.5

Seafood

Shrimp scampi, crab cakes, parmesan crusted cod, boiled red potatoes, cauliflower and carrots & dinner rolls \$35

Classic

Roast beef, chicken marsala, roasted red potatoes, green beans & dinner rolls \$31

Surf N Turf

Prime rib, grilled salmon, wild rice pilaf, fingerling potatoes, broccoli and carrots & dinner rolls \$50

South of the Border

Black bean corn salsa, pico de gallo, lime cilantro, sour cream, chipotle rubbed chicken breast, Spanish rice, pinto beans, queso, peppers & onions, flat iron steak, flour tortillas, tortilla chips & cinnamon sugar churros \$23

Taste of Italy

Meat lasagna, linguine primavera, Italian green beans, garlic toast & assorted cannolis \$23



SALAD OPTIONS included for buffet & plated

Greek Salad

Romaine lettuce, Kalamata olives, feta cheese, tomato, cucumber, red onion, lemon dill dressing

Charley Creek Bibb Salad

Bibb lettuce, white cheddar cheese, dried cranberries, strawberries, candied pecans, Fuji Apple dressing

Caesar Salad

Romaine lettuce, croutons, Parmesan cheese, Caesar dressing & Parmesan crisp

House Salad

Mixed greens, grape tomatoes, sliced English cucumbers, croutons, shaved onions & cucumbers

Dressing options (choose two):

- Honey Dijon
- Fuji Apple
- Creamy Caesar
- Italian vinaigrette
- Buttermilk ranch
- Balsamic vinaigrette
- French
- Fat-Free Raspberry vinaigrette

VEGETABLE SELECTIONS

- Sautéed baby green bean
- Steamed broccoli
- Roasted cauliflower
- Sautéed peas & carrots
- Grilled asparagus (Spring only)
- Roasted brussels sprouts (Winter only)
- Grilled zucchini & squash (Summer only)
- Roasted root vegetables (Fall only)

STARCH SELECTIONS

- Baked potatoes
- Loaded baked potato (+\$2)
- Twice baked potato
- Roasted red potatoes
- Whipped potatoes
- Wild rice pilaf
- Roasted fingerling potatoes
- Penne pasta

DESSERT SELECTIONS

- New York Cheesecake with assorted toppings \$7
- Seasonal fruit pies \$6
- Decadent chocolate layer cake \$8
- Candy Bar Pie \$7
- Lemon layer cake \$10
- Carrot cake \$8
- Chocolate spoon cake \$7
- Peanut butter pie with Reese™ \$7.5
- Angel food cake with fresh berries \$5
- Family style platter of cookies & brownies \$4 per guest



BAR SERVICE

MIXED DRINKS

Prices include mixers and garnishes. Specialty drinks that require multiple liquors will be priced accordingly.

Tier 1 \$5 per drink

(Brands subject to change.)

- New Port Blended Whiskey
- Well-Made Gin
- Mr. Boston Vodka
- Clan MacGregor Scotch
- Well-Made Rum
- Juárez Tequila

Tier 2 \$7 per drink

- Canadian Club Whiskey
- Tanqueray Gin
- Absolut Vodka
- Johnny Walker Red Scotch
- Captain Morgan Rum
- Jim Beam Bourbon
- Jose Cuervo Gold Tequila

Tier 3 \$8 per drink

- Crown Royal Whiskey
- Bombay Sapphire Gin
- Gray Goose Vodka
- Glenlivet – 12 Year Scotch
- Bacardi Superior Rum
- Makers Mark Bourbon
- Patron Tequila
- Disaronno Amaretto
- Bailey's Irish Cream
- Kahlúa

WINE

Please inquire about our comprehensive wine list.

House Wine

(Vintners subject to change.)

\$20 per bottle | \$6 per glass

- Jawbreaker Chardonnay, California
- Bon Via Moscato, Italy
- Casa de Campo Cabernet Sauvignon, Argentina
- Grayson Cellars Merlot, California

House Sparkling Wine \$25 per bottle

- Cooks Sparkling Wine, California, NV
- Dolce Rosso (sweet red), Italy, NV

BOTTLED BEER

Domestic \$3 per bottle

- Coors Non-Alcoholic

Domestic \$4 per bottle

- Budweiser
- Bud Light
- Miller Lite
- Coors Light

Imported

- Corona Light \$5
- Blue Moon \$7
- Corona Extra \$5
- Heineken \$5

Craft Please inquire about our current selection.

Charley Creek Inn, as licensee, is responsible for adherence to and enforcement of all regulations set forth by Indiana laws. All alcoholic beverages must be served by authorized agents of the hotel. Service may be withheld from any individual or the entire group based on the judgement of hotel management. No beverage may be brought into the hotel by guests per Indiana beverage laws.

A \$50 bartender fee is assessed to bars with sales of less than \$250. Charley Creek Inn will not serve "shots" of alcohol in a banquet setting.

