



TAX & SERVICE CHARGE • Menu pricing does not include a 7% Indiana state tax and 20% service charge.

DEPOSIT • \$1,000 deposit is required for the Venezia or Roma rooms, and a \$500 deposit for the Palermo room.

FINAL PAYMENTS & ARRANGEMENTS • Food and beverage selection must be made 30 days prior to event. Final payment, guest count and floor plan information must be finalized 14 days prior to event, with the exception of funeral events. Any changes within 14 days of standard events will not be guaranteed. There will be a 3% surcharge on all credit card payments.

CANCELLATION • Deposits in connection with bookings are 100% non-refundable and non-transferable. If an event is canceled between ninety (90) days prior and ten (10) days prior to the event date, the Client shall be liable for paying the guest minimum as stated in the contract. If an event is canceled less than ten (10) days prior to the event, the Client shall be liable for ALL payments associated with the final guest count as stated in the contract.

PACKAGES

family-style

bread & butter + coffee & tea + linens

Emerald

46

house salad + two sides + pasta + two entrées

Diamond

55

house salad + two sides + pasta + two entrées

4.5-hour standard bar + champagne toast

Platinum

64

house salad + two sides + pasta + two entrées

4.5-hour standard bar + champagne toast +

choice of four hors d'oeuvres + chair covers

Entrées

chicken – vesuvio • parmigiana • epicurean romano • piccata • oven roasted herb • fried

beef – braised • kentucky bourbon brisket

pork – oven roasted tenderloin • italian sausage + peppers • polish sausage + sauerkraut

fish – baked white • fried white

vegetarian – eggplant parmigiana • lasagna

pasta – alfredo • marinara • diablo

additional entrée 5

Sides

garlic smashed potatoes • mashed potatoes
• roasted red potatoes • green beans + bacon + onions • broccoli + carrots + cauliflower • zucchini + squash + red peppers + olive oil + garlic + basil

Hors D'oeuvres

28

choice of 5

hot – stuffed mushrooms • meatballs • fried ravioli

- potato kegs • boneless wings • cheese curds • chicken pot stickers • spinach artichoke dip + toasted bread

cold – domestic cheese platter • vegetable platter

- fruit platter • bruschetta • peppadew

add up to 4 to a package 6.50

BAR PACKAGES

Beer, Wine & Pop

15

miller lite + yuengling draft + red & white wine

Standard

18

spirits + miller lite + yuengling draft + wine

Call

23

spirits + miller lite + yuengling draft + wine

Top Shelf

27

spirits + draft + wine + two bottled beers

add two bottled beers to a package 2 • craft 3

add outdoor bar for cocktail hr (beer + wine) 200

MORE OPTIONS

punch bowl (serves 35) 60 • pop bar 5 • bottle of house wine 15 • carafe of pop 6 • of coffee 12

bartender fee (cash bar only) 100

Luncheon

28

Brunch Buffet

28

Plated Dinners

bread + house salad + two sides + top shelf bar

roasted pork tenderloin 59

chicken piccata 59

chicken romano 59

chicken epicurean 59

red wine-braised short ribs 62

beef tenderloin + chicken 76

MISCELLANEOUS

security fee 225

chair covers + sash 5

chiavari chairs 8

ceremony gazebo rental + chairs 1,200

patio heater 100

BRIDAL SUITE 750

KIDS

ages 6-11 half price

ages 5 & under free

we can also prepare personalized and custom menus that fit you and your guests' desires

MENU OPTIONS

Chicken

Vesuvio – roasted chicken in a lemon, garlic & white wine sauce

Parmigiana – italian breaded chicken topped with marinara & mozzarella cheese

Epicurean – egg battered chicken breast sautéed & glazed with white wine, finished with a cream sauce

Romano – parmesan & romano breaded chicken breast served on a bed of marinara & drizzled with alfredo sauce

Piccata – seared chicken breast with white wine, lemon & capers

Oven Roasted Herb – bone-in chicken tossed in olive oil & italian seasoning

Fried – battered & deep fried

Beef

Braised – slow roasted shoulder cut

Kentucky Bourbon Brisket – slow braised brisket in a bourbon barbecue sauce

Pork

Oven Roasted Tenderloin – whole pork loin thinly sliced, roasted with fresh herbs & topped with a demi-glaze

Italian Sausage + Peppers – mildly seasoned sausage with bell peppers

Polish Sausage + Sauerkraut – seared kielbasa sausage and tangy sauerkraut

Fish

Baked White – served with lemon dill butter or tartar sauce

Fried White – served with lemon dill butter or tartar sauce

Vegetarian

Eggplant Parmigiana – italian breaded eggplant steak topped with marinara & mozzarella cheese

Lasagna – baked pasta layered with marinara & mozzarella cheese

Pasta

Diablo – cajun seasoning, mushrooms, bowtie pasta in a cheesy cream sauce

LUNCHEON OPTIONS

Brunch Buffet

Ham Sandwiches on Pretzel Rolls, Chicken Salad on Mini Croissants, Fresh Fruit Display, Garden Salad with Choice of Dressing, Breakfast Sausage, Bacon, Scrambled Eggs, Western Omelet, Choice of Chicken (Fried or Baked) or Pasta Dish

Plated

Includes plated salad, sliced Italian bread, and coffee/hot tea

Entrees (Choose One) | Potato (Choose One) | Vegetable (Choose One)

Family-Style or Buffet

Includes plated salad, sliced Italian bread, and coffee/hot tea

Entrees (Choose Two) | Potato (Choose One) | Vegetable (Choose One)

Entrees: Roast Beef with Gravy, Braised Beef, Chicken (Baked or Fried), Baked or Fried White Fish, Roasted Pork Tenderloin, Polish Sausage with Sauerkraut, Italian Sausage with Peppers & Mostaccioli, Chicken Bowtie Diablo Pasta

Potatoes: Mashed, Garlic Mashed, Italian Style, Roasted Baby Reds, Risotto

Vegetables: Green Beans with Bacon & Onions, Glazed Carrots, California Blend, Broccoli