

A Wedding Celebration You'll *Savor*

Make your wedding reception a testament to your love and a party to remember!

With our Special Occasion Packages, our dedicated Event Specialists are sure to make your wedding event a thoroughly delicious affair.

Simply select your reception space, customize the Special Occasion Package of your choice, choose linens and enjoy your celebration.

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Our Promise

As your full-service caterer we promise you two things: **great food and great service.** Everyone on our team shares in this passion. These aren't buzzwords to us, these ideas are integral in everything we do. We believe that all we do should be "worth it" in your eyes, and that after the thank you cards have been sent, and the photos from your reception assembled, you will reflect on the moments and know that entrusting Kahn's Catering was the right choice for you.

For over twenty years Kahn's Catering has been a part of the Indianapolis community and during this time we've had the privilege of hundreds of couples trusting us on their special day. When we meet to plan their reception, they bring with them ideas, photos, hopes and visions. It's our job to listen, understand, and find a way to help create an event that is the perfect celebration of their own personal style.

We know that planning any event, let alone your wedding reception, can be overwhelming. So allow us to guide and assist you through the planning process, from designing delicious menus, to personalizing all the details, and ultimately delivering a seamless and perfect wedding reception for you and your loved ones.

Thank you for considering Kahn's Catering for what is about to be one of the most extraordinary days of your life.



Special Occasion Packages

Included with every Special Occasion Package:

Open Bar

Each package includes four (4) hours of service with one of our included bar packages.

Hors d'oeuvres

Prior to dinner, enjoy one (1) hour of hors d'oeuvres. Packages include either stationary or butler passed options.

Meal Service

Our packages include plated meals, buffet or stations. Plated meals include choice of salad, plated entree, starch, and vegetable.

Custom Butter Cream Wedding Cake

Indulge on a custom butter cream wedding cake made in your favorite flavor with decor to your specifications by our professional pastry chef.

Package prices are subject to tax and service charge. Prices subject to change without notice. Packages require a minimum of 25 guests.



Montage

Ian Bergerhoff

Each Special Occasion Package includes four (4) hours of open bar service during your event. Elevate your package with beverage add-ons such as additional service time, signature drinks, passed wine with dinner or specialty bars - or upgrade the included bar to another level.

The Bar



VINEYARD BAR

included with packages one & two

House red wine, house white wine, house blush wine, coor's light, heineken, soft drinks, club soda, bottled nantucket juices, and bottled water



KAHN'S BAR

included with packages three & four

Svedka vodka, beefeater gin, cruzan light rum, jose cuervo tequila, jim beam, johnnie walker red, canadian club, amaretto di saronno, kahlua, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, peachtree schnapps, triple sec, coor's light, heineken, amstel light, house red wine, house white wine, house blush wine, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, fruit garnish, including Kahn's house-made sweet black cherries



CONNOISSEUR CLUB

included with packages five & six

Belvedere vodka, tanqueray 10 gin, johnnie walker black, maker's mark bourbon, jack daniels, jameson, crown royal, olmeca blanco tequila, bacardi silver, captain morgan, amaretto di saronno, kahlua, bailey's irish cream, martini & rossi dry vermouth, martini & rossi sweet vermouth, peachtree schnapps, triple sec, coor's light, heineken, amstel light, house red wine, house white wine, house blush wine, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, fruit garnish, including Kahn's house-made sweet black cherries, mixed bar nuts and spiced olives



PACKAGE ONE

\$67 per person

Sample Menu

Beverage
Vineyard Bar (4 hours)

Hors d'oeuvres
Two (2) stationary hors d'oeuvres from selection (1 hour)

First Course
Your choice of salad

Second Course
Plated chicken entree with starch and vegetable

Third Course
Custom butter cream wedding cake

Stationary Hors d'oeuvres Display

Crudités of Vegetables Display: Baby carrots, cauliflower florets, broccoli florets, squash, zucchini, snow peas, julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with choice of spinach or artichoke parmesan dip

Fruit Display: Fresh cantaloupe, grapes, berries, pineapple, orange, kiwi, and strawberry grand marnier dip

First Course

Quartered hearts of romaine, grape tomatoes, basil garlic crostini, shaved parmesan, caesar dressing

Assorted breads and lemon rosemary flatbread with french butter balls and sun dried tomato butter

Second Course

Chicken saltimbocca, prosciutto, fontina cheese, sage cream sauce

*Garlic white cheddar & chipotle mashed potatoes
Asparagus, red & yellow bell peppers*

Third Course

Vanilla cake, raspberry coulis, vanilla buttercream filling

House blend and decaffeinated coffee

What should I budget?

	50 Guests	125 Guests	200 Guests
Food & Beverage	\$3,350.00	\$8,375.00	\$13,400.00
25% Service Charge	\$837.00	\$2,093.75	\$3,350.00
9% F&B Sales Tax	\$301.50	\$753.75	\$1,206.00
Est. Catering Total	\$4,489.00	\$11,222.50	\$17,956.00

Estimated catering total is for the cost of food & beverage only. It does not include venue fee, linens or rentals.

Package prices are subject to tax and service charge. Prices subject to change without notice. Packages require a minimum of 25 guests.

PACKAGE TWO

\$74 per person



Beverage
Vineyard Bar (4 hours)

Hors d'oeuvres
Three (3) butler passed hors d'oeuvres from selection (1 hour)

First Course
Your choice of salad

Second Course
Plated chicken entree with starch and vegetable

Third Course
Custom butter cream wedding cake

What should I budget?

	50 Guests	125 Guests	200 Guests
Food & Beverage	\$3,700.00	\$9,250.00	\$14,800.00
25% Service Charge	\$925.00	\$2,312.50	\$3,700.00
9% F&B Sales Tax	\$333.00	\$832.50	\$1,332.00
Est. Catering Total	\$4,958.00	\$12,395.00	\$19,832.00

Estimated catering total is for the cost of food & beverage only. It does not include venue fee, linens or rentals.

Package prices are subject to tax and service charge. Prices subject to change without notice. Packages require a minimum of 25 guests.

Sample Menu

Butler Passed Hors d'oeuvres

Shrimp cocktail shooter, Kahn's signature cocktail sauce

BLT cherry tomato

Fingerling potatoes, alouette herb cheese, smoked bacon

First Course

Summer greens, avocado, red onion, oven roasted tomatoes, parmesan crisp, champagne vinaigrette

Assorted breads and lemon rosemary flatbread with french butter balls and sun dried tomato butter

Second Course

Mushroom & boursin stuffed breast of chicken, herb cream sauce

*Roasted sweet baby golden potatoes, fresh thyme butter
Stem-on honey glazed marble carrots*

Third Course

Almond cake, amaretto buttercream filling

House blend and decaffeinated coffee



PACKAGE THREE

\$85 per person

Sample Menu

Beverage
Kahn's Bar (4 hours)
Prosecco Toast

Hors d'oeuvres
Six (6) butler passed hors d'oeuvres (1 hour)

First Course
Your choice of salad

Second Course
Plated chicken entree with starch and vegetable

Third Course
Custom butter cream wedding cake

Butler Passed Hors d'oeuvres

- Avocado deviled eggs, smoked paprika, micro herb*
- Filet of beef, scallions, gorgonzola garlic mousse rosettes, mini toast*
- Shrimp cocktail shooter, kahn's signature cocktail sauce*
- Fingerling potatoes, alouette herb cheese, smoked bacon*
- Crab cakes, creole remoulade sauce*
- Brie, dried pineapple & caramelized onion quesadillas*

First Course

- Mixed field greens, blue cheese, ginger spiced almonds, raspberries, raspberry vinaigrette dressing*
- Assorted dinner rolls and lemon rosemary flatbread with french butter balls and sun dried tomato butter*

Second Course

- Garlic & herb marinated breast of chicken, lemon butter sauce, citrus basil relish*
- Brie & fennel dauphinoise potatoes*
- Haricot vert, stem on-carrots*

Third Course

- Almond cake, almond cream filling, apricot buttercream filling*
- House blend and decaffeinated coffee*

What should I budget?

	50 Guests	125 Guests	200 Guests
Food & Beverage	\$4,250.00	\$10,625.00	\$17,000.00
25% Service Charge	\$1,062.50	\$2,656.25	\$4,250.00
9% F&B Sales Tax	\$382.50	\$956.25	\$1,530.00
Est. Catering Total	\$5,695.00	\$14,237.50	\$22,780.00

Estimated catering total is for the cost of food & beverage only. It does not include venue fee, linens or rentals.

Package prices are subject to tax and service charge. Prices subject to change without notice. Packages require a minimum of 25 guests.



PACKAGE FOUR

\$95 per person

Sample Menu

Beverage
Kahn's Bar (4 hours)
Prosecco toast

Hors d'oeuvres
Six (6) butler passed hors d'oeuvres (1 hour)

First Course
Your choice of salad

Second Course
Plated beef entree with starch and vegetable

Third Course
Custom butter cream wedding cake

Butler Passed Hors d'oeuvres
Eggplant "cannelloni", boursin, pine nuts, red pepper basil relish
Prosciutto wrapped asparagus, lemon oil
Shrimp cocktail shooter, kahn's signature cocktail sauce
Fingerling potatoes, alouette herb cheese, smoked bacon
Wild mushroom phyllo satchels
Moroccan chicken satay, ginger mango chutney

First Course
Kahn's salad, candied almonds, onion confit, tomatoes,
roasted red pepper vinaigrette

Second Course
Kahn's pepper spiced filet of beef, peppercorn demi-glace
Roasted garlic mashed potatoes
Stem-on carrots, asparagus tips, julienne bell pepper

Third Course
Chocolate cake, nutella cream, hazelnut buttercream filling
House blend and decaffeinated coffee

What should I budget?

	50 Guests	125 Guests	200 Guests
Food & Beverage	\$4,750.00	\$11,875.00	\$19,000.00
25% Service Charge	\$1,187.50	\$2,968.75	\$4,750.00
9% F&B Sales Tax	\$427.50	\$1,068.75	\$1,710.00
Est. Catering Total	\$6,365.00	\$15,912.50	\$25,460.00

Estimated catering total is for the cost of food & beverage only. It does not include venue fee, linens or rentals.

Package prices are subject to tax and service charge. Prices subject to change without notice. Packages require a minimum of 25 guests.



PACKAGE FIVE

\$109 per person

Sample Menu

Beverage
 Connoisseur Club Bar (4 hours)
 Prosecco toast
 House wine service with dinner

Hors d'oeuvres
 Six (6) butler passed hors d'oeuvres
 (1 hour)

Amuse Bouche
 Your choice of amuse bouche

First Course
 Your choice of salad

Second Course
 Duo plated chicken and beef entree
 with starch and vegetable

Third Course
 Custom butter cream wedding cake

Butler Passed Hors d'oeuvres
 Golden beets, pistachio goat cheese mousse,
 citrus cranberry jam, crostini
 Prosciutto wrapped asparagus, lemon oil
 Tuna tar tare spoons, cilantro avocado crème, crispy rice paper
 Jumbo lump crab imperial tart, smoked paprika
 Portabella risotto aroncini, smoked tomato chutney
 Rosemary and garlic marinated lamb chops, chipotle adobo sauce

Amuse Bouche
 White and green asparagus soup, crispy prosciutto

First Course
 Field Greens, hazelnut crusted goat cheese, sweet pickled golden beets,
 orange segments, dijon mustard vinaigrette

Assorted breads and lemon rosemary flatbread with french butter
 balls and sun dried tomato butter

Second Course
 Porcini crusted filet of beef, pink peppercorn demi-glace
 Stuffed breast of chicken, basil-roasted tomatoes, spinach,
 marsala demi-glace

Gruyere & leek potato gratin
 Asparagus, pine nuts, sundried tomato butter

Third Course
 Chocolate cake, pistachio buttercream, dark chocolate
 ganache, pistachios

House blend and decaffeinated coffee

What should I budget?

	50 Guests	125 Guests	200 Guests
Food & Beverage	\$5,450.00	\$13,625.00	\$21,800.00
25% Service Charge	\$1,362.50	\$3,406.25	\$5,450.00
9% F&B Sales Tax	\$490.00	\$1,226.25	\$1,962.00
Est. Catering Total	\$7,303.00	\$18,257.50	\$29,212.00

Estimated catering total is for the cost of food & beverage only. It does not include venue fee, linens or rentals.

Package prices are subject to tax and service charge. Prices subject to change without notice. Packages require a minimum of 25 guests.



PACKAGE SIX

\$118 per person

Sample Menu

Butler Passed Hors d'oeuvres

Strawberry goat cheese bruschetta with basil balsamic reduction
Beef carpaccio crostini with crispy capers, truffled honey, arugula
Blackened tuna nigiri, wasabi aioli, tobiko
Apricot brie strudel, candied ginger, apple compote
Confit duck wellington, sweet cherry bordelaise
Lobster claw, vanilla bean butter

Amuse Bouche

Tuna tar tare, wasabiko, avocado mousse, micro cilantro,
lotus wonton cup

First Course

Micro greens, goat cheese mousse, baby beets, orange segments,
candied pistachios, basil blood orange vinaigrette Assorted breads
and lemon rosemary flatbread with french butter balls
and sun dried tomato butter

Second Course

Garlic and fresh herb crusted filet of beef, sherry wine demi-glace
Bronzed chilean sea bass, fennel vermouth butter sauce

Green pea & spinach, parmesan risotto
Stem-on carrots, asparagus tips, julienne bell pepper

Third Course

Almond cake, blackberries, goat cheese buttercream filling
House blend and decaffeinated coffee

Beverage
 Connoisseur Club Bar (4 hours)
 Premium toast
 Tier 2 wine service with dinner

Hors d'oeuvres
 Six (6) butler passed hors d'oeuvres
 (1 hour)

Amuse Bouche
 Your choice of amuse bouche

First Course
 Your choice of salad

Second Course
 Duo plated chicken and beef entree
 with starch and vegetable

Third Course
 Custom butter cream wedding cake

What should I budget?

	50 Guests	125 Guests	200 Guests
Food & Beverage	\$5,900.00	\$14,750.00	\$23,600.00
25% Service Charge	\$1,475.00	\$3,687.50	\$5,900.00
9% F&B Sales Tax	\$531.00	\$1,327.50	\$2,124.00
Est. Catering Total	\$7,906.00	\$19,765.00	\$31,264.00

Estimated catering total is for the cost of food & beverage only. It does not include venue fee, linens or rentals.

Package prices are subject to tax and service charge. Prices subject to change without notice. Packages require a minimum of 25 guests.



BUFFET OR STATIONS

\$96 per person

Sample Menu

Butler Passed Hors d'oeuvres

Red curry cashew chicken salad, crispy lotus flower cup, cilantro
 Smoked salmon mousse, cucumber cup, salmon roe, chive stick
 Golden beet, pistachio goat cheese mousse, citrus cranberry jam, crostini
 Fingerling potatoes, camembert, truffle oil, scallion
 Singapore beef satay, sesame chili dipping
 Crab cakes, creole remoulade sauce

Salad & Platter Station

Artisan lettuce, brie, petite french pear, candied walnuts,
 pomegranate vinaigrette
 Heirloom tomato caprese, mozzarella, basil, balsamic and pesto
 Fruit display: fresh melon, grapes, berries, pineapple, orange, kiwi and strawberry
 grand marnier dip
 Served with assorted breads, lemon rosemary flatbread, sundried tomato herb
 butter and french butter balls

Mac n' Cheese Station

Elbow quattro fromage with white truffle oil
 Orecchiette, lobster, bacon and white cheddar sauce
 Trottolo florentine, sautéed spinach, wild mushrooms medley,
 parmesan pesto cream sauce
 Penne pasta, smoked chicken, roasted green chilies, gouda cream sauce
 Toppings: toasted herb bread crumbs, shredded parmesan and chopped scallion

Entrée Carving Station

Seared Jail Island atlantic salmon, citrus basil reduction
 Kahn's pepper spiced beef tenderloin, roasted shallot demi-glace,
 horseradish cream
 Served with petite brioche rolls

Third Course

Almond cake, amaretto latte buttercream filling
 House blend and decaffeinated coffee

Beverage
 Kahn's Bar (4 hours)
 Prosecco toast

Hors d'oeuvres
 Six (6) butler passed hors d'oeuvres (1 hour)

Meal Service
 Two-choice buffet
 OR
 Three station party

Includes custom butter cream wedding cake

What should I budget?

	50 Guests	125 Guests	200 Guests
Food & Beverage	\$4,800.00	\$12,000.00	\$19,200.00
25% Service Charge	\$1,200.00	\$3,000.00	\$4,800.00
9% F&B Sales Tax	\$432.00	\$1,080.00	\$1,728.00
Est. Catering Total	\$6,432.00	\$16,080.00	\$25,728.00

Estimated catering total is for the cost of food & beverage only. It does not include venue fee, linens or rentals.

Package prices are subject to tax and service charge. Prices subject to change without notice. Packages require a minimum of 25 guests.

Montage Amenities



Complimentary Parking



Flexible Room Layouts



Handicap Accessible



Consultations with Event Manager to Plan Catering & Event Logistics



Exclusive Catering, Bartending and Rental Services



Day-of Event Team



Event Set Up & Breakdown



Convenient Access to Highways and Local Hotels

Included with Every Montage Event



- 60" & 72" Round Tables
- 6' & 8' Banquet Tables
- Decorative Banquet Chairs
- China, Glassware & Silverware
- Tall & Short Cocktail Tables
- Simple Silver Centerpieces
- Dance Floor*
- Easel for Escort Boards*

**Included with Montage weddings only.*

Venue Enhancements

An additional fee applies.

- Coat Check Service
- Audio/Visual
- Additional Staging & Event Decor
- Chiavari Chairs
- Linens *required for all events*



Frequently Asked Questions

Do we have to use your caterer?

Yes. Montage is owned and operated exclusively by Kahn's Catering. They provide all food and beverage for events. A tasting can be scheduled after your event is contracted.

What is service charge?

Our inclusive 25% service charge covers the cost of servers, set up and tear down, operations team, and culinary prep work. There are no additional labor costs.

Do we have to use your cake?

No. However, should you choose to supply your own cake it must come from a licensed baker and is subject to Kahn's Catering's approval. A cake credit and cake cutting fee is assessed per guest. We do not offer cake storage prior to or following an event.

Can I provide my own linens?

No. Kahn's Catering is the exclusive linen provider for all exclusive venues. Linens are required for all events.

Will you hold a date?

No. We are unable to hold a date without a signed contract and non-refundable deposit.

What is your payment schedule?

To book an event a signed contract and non-refundable event deposit is required. An additional 50% payment of the estimated total is due 120 days prior to the event, with the final event balance due five business days before the event.



Rental Review

Pricing is for individual rooms, unless specified otherwise.

CHAMPAGNE & CHARDONNAY ROOMS

	Rental	Catering Min.
Monday - Thursday	\$500	\$2,000
Friday & Sunday (11a-4p)	\$500	\$2,000
Friday & Sunday (6p-11p)	\$500	\$3,000
Saturday	Trio Only	
Champagne & Chardonnay Room Pairing Friday & Sunday (11a-4p)	\$500	\$5,000

CABERNET ROOM

	Rental	Catering Min.
Monday - Thursday (11a-4p)	\$400	\$2,000
Monday - Thursday (6p-11p)	\$400	\$3,000
Friday & Sunday (11a-4p)	\$500	\$2,000
Friday & Sunday (6p-11p)	\$750	\$7,000
Saturday (11a-4p)	\$750	\$7,000
Saturday (6p-11p)	Trio Only	

RIESLING ROOM

	Rental	Catering Min.
Monday - Thursday (11a-4p)	\$500	\$2,000
Friday & Sunday (11a-4p)	\$500	\$2,000
Friday & Sunday (6p-11p)	\$500	\$5,000
Saturday	\$750	\$6,000

THE TRIO

Combination of Cabernet, Chardonnay, and Champagne Rooms.

	Rental	Catering Min.
Friday & Sunday	\$750	\$8,500
Saturday	\$1,500	\$10,000

FULL FACILITY

Includes ceremony space and wedding suites.

	Rental	Catering Min.
Monday - Thursday	\$750	\$8,500
Friday & Sunday	\$750	\$10,000
Saturday	\$1,500	\$12,000

CEREMONY GARDENS

Includes 200 white resin ceremony chairs.

	Rental
Friday, Saturday & Sunday	\$500
Add Wedding Suites to Trio Rental	\$1,000