

VENUE RENTAL INFORMATION

MEETING

Room rental pricing is based on a four and a half hour rental. Included in room rental are microphone, podium, tables and chairs, and easels. All rooms have access to a private bar.

BALLROOM

Friday/Saturday - \$950 Sunday-Thursday - \$650

Our Ballroom has elegant decor and furnishings available for large parties, fundraisers, receptions, or reunions.

Size: 60' x 90' Maximum Capacity: 350

Special Considerations: Stage, Dance Area, Separate Entrance, Video Projectors, and Private Bar

GAME ROOM

Friday/Saturday - \$175 Sunday-Thursday - \$125

Our Game Room can accommodate up to 50 people for small parties, bridal shower, or luncheon. There is a flat screen TV and two billiard tables to keep everyone entertained. Game Room has direct access to outdoor space.

Size: 26' x 35' Maximum Capacity: 50

DINING ROOM

Friday/Saturday - \$450 Sunday-Thursday - \$300

Our Dining Room is great for a dinner service, presentations, business meetings, banquets or parties.

Size: 54' x 54' Maximum Capacity: 150

Special Considerations: Fully carpeted and an outdoor patio with beautiful lake view.

SMALL MEETING ROOM

Friday/Saturday - \$100 Sunday-Thursday - \$50

Our Small Meeting Room can accommodate up to 25 people for small intimate dinners, business meetings, or luncheons.

Size: 18' x 24' Maximum Capacity: 25

COUNCIL ROOM

Friday/Saturday - \$350* Sunday-Thursday - \$200*

Our Council Room can accommodate up to 80 people for smaller events, intimate parties, conferences, or meetings.

Size: 40' x 51' Maximum Capacity: 80

Special Considerations: Dance Area, and an outdoor patio with beautiful lake view.

OUTSIDE GROUNDS

Friday/Saturday - \$225 Sunday-Thursday - \$175

Our outside grounds lend to a perfect venue for team building, corporate picnics, family reunions or wedding ceremonies. Also available to make your event special is the rental of our outdoor pool.

Maximum Capacity: 200

Special Considerations: Beautiful lake view, outdoor seating, and landscaping.

Our Dining and Council Room are joined by a removable partition and can be rented together to accommodate up to 230 people.

*Pricing for combining Dining and Council Room is Friday/Saturday \$700 or Sunday-Thursday \$400.

MISCELLANEOUS ITEMS

Table Linens: (White, Black, & Ivory Available)	\$8.00/table
Table Skirting: (White or Black Available)	\$14.00/table
Chair Covers: (White, Black, & Ivory Available)	\$4.00/chair
Chair Sashes: (Variety of Colors Available)	\$2.00/sash
Linen Napkins: (Variety of Colors Available)	\$.75/per person

SPECIAL

CATERING PACKAGES

DINNER BUFFET

50 Guest Minimum

All dinners include china, silverware, fresh rolls, coffee, and iced tea. All Buffet choices include one entree, one starch, one vegetable and two salads. Custom menu options available.

**Additional entree may be added from the Royal Buffet for \$6.00 per person or the Grand Buffet for \$8.50 per person.*

ROYAL BUFFET \$17.00 per person

Sautéed Chicken Dijon served with a Savory Mustard and Mushroom Sauce

Teriyaki Grilled Chicken Breast

Slow roasted Pork Loin with Apple Chutney

Chicken Piccata with a Lemon Caper Sauce

Orange Glazed Tilapia

Chicken Cordon Bleu

Filet of Tilapia with a Lemon Crust

Flank Steak with a Balsamic Reduction

Roast Beef served with a Wine and Mushroom Sauce

Gourmet Lasagna, vegetarian option available

GRAND BUFFET \$24.50 per person

Braised Beef with Hollandaise Sauce

Baked or Pan Seared Salmon with a Lemon Butter Sauce

Seared Beef Tenderloin with choice of a Balsamic Demi Glaze or Hollandaise Sauce

Slow Roasted Prime Rib with Aus Jus

SIDES

Choice of One Starch:

Cous Cous
Rice Pilaf
Lyonnais Potatoes
Garlic Smashed Potatoes
Mashed Sweet Potatoes
Yukon Potato Cakes
Roasted Red Potatoes
Au Gratin Potatoes
Scalloped Potatoes

Choice of One Vegetable:

Honey-Glazed Carrots
Green Bean Almondine
Sautéed Spinach
Steamed Green Beans
Steamed Broccoli w/ Cheese
Seasonal Roasted Vegetables
Steamed Sugar Snap Peas
California Blend

Choice of Two Salads:

Mixed Greens with Tomatoes and Cucumbers
Iceberg Lettuce with Carrots, Tomatoes, Cucumbers, Olives and Bell Peppers
Spinach Salad with Hot Bacon Dressing
Caesar Salad

MISCELLANEOUS CATERING SERVICES

Cake Plate Rental without service: \$50.00
Includes Glass Plates and Silverware

Cake Service: \$150.00
Includes Cake Plates, Silverware, Cutting, Clean-Up, and Boxing of Cake

LUNCHEON BUFFET

50 Guest Minimum

PICNIC BUFFET \$10.95 per person

Includes Iced Tea, Lemonade, Potato Chips and Gourmet Cookies

Choice of: Hamburger and Hotdogs or BBQ Pulled Pork Only

Choice of: Baked Beans, Pasta Salad or Potato Salad

DELI MEAT BUFFET \$12.95 per person

Includes Coffee, Iced Tea, Tossed Salad with Two Dressings and Gourmet Cookies

Assortment of Fresh Sliced Deli Meats – Turkey, Ham, Roast Beef

Choice of: Baked Beans, Pasta Salad or Potato Salad

ITALIAN PASTA BUFFET \$9.00 per person

Includes Ice Tea, Lemonade, Breadsticks and Tossed Salad

Choice of Penne Pasta or Fettuccini

Choice of two sauces: Marinara, Meat Marinara, Garlic Alfredo, Pesto Alfredo

Add a dessert for \$.75 per person

SOUTHERN FRIED CHICKEN BUFFET \$11.50 per person

Includes Southern Fried Chicken, Mashed Potatoes with Gravy, Green Beans, & Tossed Salad.

Add a dessert for \$.75 per person

TACO BAR \$10.00 per person

Includes Hard and Soft Shells, Beef and Chicken, Fixings, Refried Beans, and Chips and Salsa,

Add Guacamole \$.75 per person Add Queso \$.75 per person

BREAKFAST CHOICES

25 Guest Minimum

*Coffee and Juice Service Only Available Upon Request.***CONTINENTAL BREAKFAST** \$8.50 per person

Includes Juice and Coffee
 Fresh Pastries, Muffins and Assorted Yogurt
 Fresh Seasonal Fruit

BREAKFAST BUFFET \$11.50 per person

Includes Juice and Coffee
 Scrambled Eggs (*two types*)
 Hash browns
 Choice of Sausage or Bacon
 Fresh Seasonal Fruit
 Biscuits and Gravy
 Choice of Muffins or Bagels

HORS D' OEUVRES BUFFET 50 Guest Minimum

All Hors D' Oeuvres include china, silverware, coffee, and iced tea.

PACKAGE A \$14.25 per person

Your choice of a combination of 7 different hot and/or cold items.

PACKAGE B \$12.25 per person

Your choice of a combination of 5 different hot and/or cold items.

PACKAGE C \$.95 per person per item

Snacks & Desserts Only.

HOT ITEMS

Vegetable Egg Rolls	Pork Egg Rolls
Chicken Drumettes	Swedish Meatballs
BBQ Meatballs	Sweet and Sour Meatballs
BBQ Smoked Sausage Links	Buffalo Chicken Dip
Chicken Fingers	Jumbo Wings with Choice of Sauce

COLD ITEMS

Vegetable Tray with Ranch Dip
 Gourmet Cheese and Crackers
 Seasonal Fruit Tray with Cream Cheese Dip
 5 Layer Mexican Dip with Tortilla Chips
 Finger Sandwiches (Assorted Deli Meats)
 Bruschetta with Flatbread
 Hummus with Pita Chips

SPECIALTY ITEMS *\$300.00 per 100 Pieces

*Available in quantities of 100
 Peeled Shrimp with Cocktail Sauce
 Mini Crab Cakes
 Bacon Wrapped Scallops
 Brie with Raspberries Wrapped in Phyllo
 Hibachi Beef or Chicken Skewers
 Water Chestnuts in Bacon
 Mini Chicken Quesadillas

SNACKS

Potato Chips and Pretzels
 Mixed Nuts
 Tortilla Chips and Salsa

DESSERTS

Vanilla or Chocolate Cake
 Chocolate Brownies
 Carrot Cake
 Gourmet Cookies:
 Chocolate Chip Oatmeal Raisin
 Macadamia Nut Peanut Butter
 Homemade Apple Cobbler

The Northside Events and Social Club must provide all catering and bar service, set up, and items related to each event. Any remaining food and/or beverage items may not be removed from the facility at the conclusion of the event. All prices and menu selections are subject to change at any time prior to your event contract being signed and returned to our office. Any changes needed after the signing of the contract can be made through the catering coordinator. A guaranteed attendance figure is required 30 days prior to the date of the event.

Room rental is not to exceed four and a half hours unless previously discussed with management. An additional charge of \$100.00 an hour will be added to the total rental charge if event exceeds allocated time. Prices are subject to change depending on the character of the event.

BILLING

To guarantee availability a deposit equal to the rental fee and 7% sales tax is required to make a reservation. All charges will be based upon the guaranteed or actual attendance, if greater.

Deposits are non-refundable if cancellation is made less than 120 days before the scheduled event. Final payment must be received no later than seven days prior to event.

SERVICE CHARGE/GRATUITY

There is a 20% service charge as well as a 9% sales tax on all food and beverage items. A 7% state tax is added to the rental fee charge. There will also be a 3% processing charge on all credit card payments.

MENUS

Gourmet in-house catering and full bar service are available in all rooms. Outside catering is not permitted in our facility. Our catering menus are suggested items and may be customized to meet your specific needs. Menu selection and room arrangements should be finalized one month prior to scheduled function.

BAR BEVERAGE PACKAGES

Host Bar is open for a four hour time period. Price includes bartender and set up.

PACKAGE #1 \$12.00 per person

Includes: Domestic keg beer of choice, casks of wine, and soft drinks.

PACKAGE #2 \$15.00 per person

Includes: Domestic keg beer of choice, bottled wine, call liquor, and soft drinks.

PACKAGE #3 \$18.00 per person

Includes: Domestic keg beer of choice, bottled wine, premium liquor, and soft drinks.

PACKAGE #4 \$19.00 per person

Includes: Domestic bottled beer, bottled wine, call liquor, and soft drinks.

PACKAGE #5 \$21.00 per person

Includes: Domestic bottled beer, bottled wine, premium liquor, and soft drinks.

Premium Liquor: Belvedere, Crown Royal Whiskey, Jameson, Patron Tequila, Makers Mark, Bombay Sapphire Gin, Grey Goose Vodka, Bailey's Irish Cream

MISCELLANEOUS BEVERAGE OPTIONS

Champagne \$20.00 per bottle

House Wine \$22.00 per bottle
Includes: Chardonnay, Cabernet, Merlot, Pinot Grigio, Moscato, Sauvignon Blanc and White Zinfandel

Cask of Wine \$48.00 per cask
Includes: Chardonnay, Cabernet, Merlot, Pinot Grigio, Moscato, and White Zinfandel

Domestic Keg of Beer \$215 per keg
Includes: Miller Light, Coors Light, Budwiser and Bud Light

Import Keg of Beer \$315 per
*Additional craft beers available upon request

NON-ALCOHOLIC BEVERAGES

Fruit Punch \$12.00 per gallon

Lemonade \$12.00 per gallon

Iced Tea \$10.00 per gallon

Fresh Brewed Coffee \$7.00 per pot

Soft Drinks \$4.00 per two-liter

BAR SERVICES

Cash Bar Set-Up Fee: \$75.00

Bartender Fee: \$20.00 per hour

Call Liquor: Absolut Vodka, Bacardi Rum, Captain Morgan, Spiced Rum, Tanquarey Gin, Titos, Jim Beam, Jack Daniels, Dewars Scotch, Jose Quervo Tequila



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