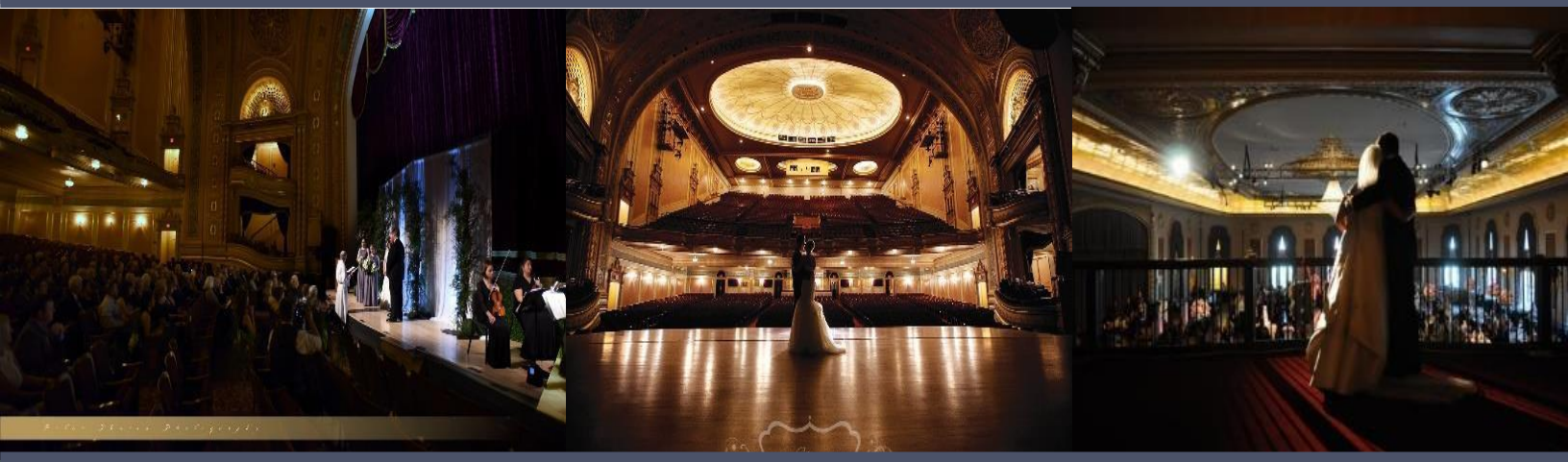


EST. 1922

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

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

Deposits and Billing

Upon reserving Palais Royale, the room rental rate is due to reserve the space. 50% of estimated bill is due 90 days in advance, 25% of estimated bill is due 30 days in advance. The balance of is due 7 days prior to the event date with final count. These amounts are non-refundable.

Cancellations

In the event a cancellation is necessary, 50% of this deposit is refundable if event is canceled in writing more than 6 months prior to the event date, any services rendered will be deducted from refund. Deposit is non-refundable if event cancels less than 6 months before event date.

Menu Deadline

Menus, an approximate head count as well as any bar arrangements must be submitted at 30 days prior to the function date.

Final Guest Count and Payment

A final guest count is required 7 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 balance is due when the attendance guarantee is given.

Tax and Service Charge

7% sales tax and 20% service charge will be added to all items purchased.

Tax Exempt Events

If your event is tax exempt, please furnish a signed tax-exempt certificate prior to the event.

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.

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

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)



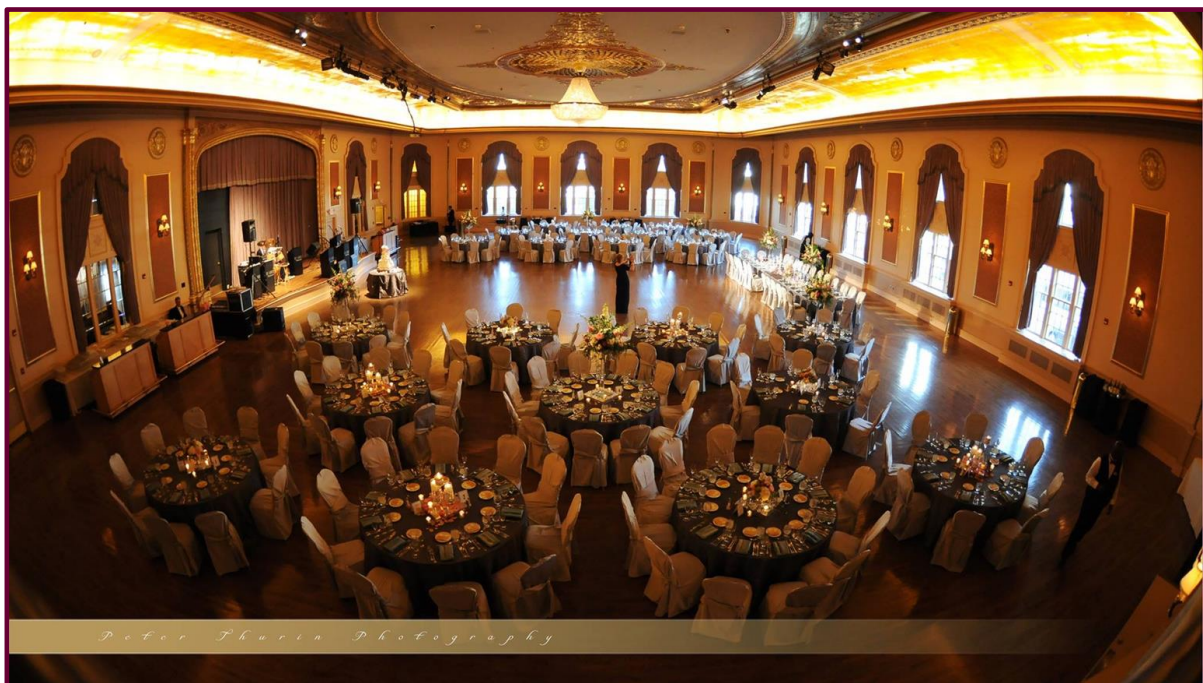
Room Rental Rates

(with Food and Beverage service)

| Day | Sunday-Thursday | Friday | Saturday |
|---------------|-----------------|---------|----------|
| Ballroom | \$750 | \$1,500 | \$2,950 |
| F & B Minimum | \$4,000 | \$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

Smoked Salmon
smoked Salmon, dill crème, chive,
pumpnickel

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, pumpnickel, 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

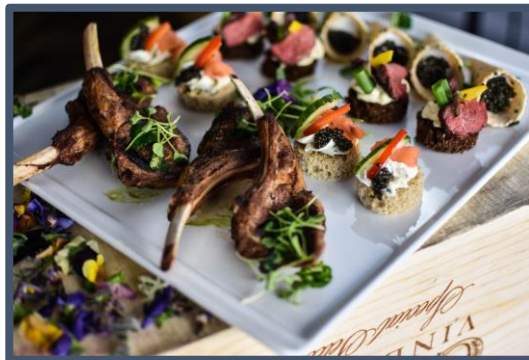
Vegetable Tart
seasonal vegetables, herbed brie

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

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 \$5 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

Stationary Hors d'oeuvres Cont.

Grazing Table

A bountiful display of charcuterie, imported and domestic cheeses, marinated olives, hummus, traditional and exotic fruits, berries, dried fruits, honey, vegetable crudité, grilled naan, farmhouse breads, tortilla chips, hot cheese and artichoke dip and hot bacon jam

One (1) hour with/before dinner & additional two appetizers
\$15

One (1) hour with/before dinner, stand alone
\$20

Two (2) hour in lieu of dinner – must accompany six (6) appetizers
\$18

Add floral centerpiece
\$150



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

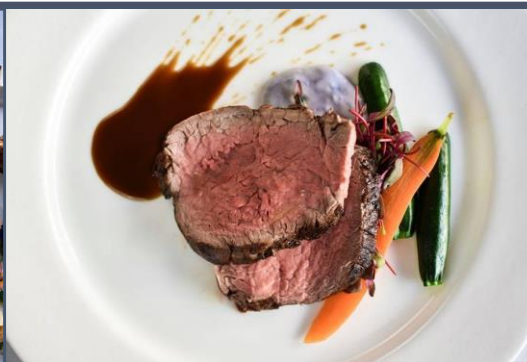
Filet Mignon, GF
grilled served with cabernet demi-glace
\$46

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

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 (cabernet, chardonnay, pinot grigio, moscato, pinot noir), brand-name spirits (rum, vodka, gin, whiskey, bourbon, scotch, tequila, amaretto), 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, Shannon Ridge cabernet sauvignon, Knotty Vines pinot noir, Beringer pinot grigio, Seaglass sauvignon blanc, 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, amaretto), 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 (cabernet, 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, Shannon Ridge cabernet sauvignon, Knotty Vines pinot noir, Beringer pinot grigio, Seaglass sauvignon blanc, 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

Cabernet
Chardonnay
Pinot Grigio
Moscato
Pinot Noir

Premium Open Bar Package

Silver Gate Chardonnay
Shannon Ridge 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

Per Indiana state law we cannot serve anyone who appears intoxicated

Wine List

Red

- Shannon Ridge Cabernet, Lake County California \$25
- Arrogant Frog, France Pinot Noir, \$26
- Red Diamond Malbec, California, \$26
- 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 \$50
- Rombauer Cabernet, Napa Valley CA \$82
- Gallo Signature Cabernet, Napa Valley \$75
- Jordan Cabernet Sauvignon, Alexander Valley, CA \$92
- 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
- Sea Glass Riesling, California \$25
- Ten Span Chardonnay, Washington State \$23
- Seaglass Pinot Grigio, California \$25
- Seaglass, Sauvignon Blanc, California \$26
- 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 allie@navarrehospitalitygroup.com or call us at **574.235.5582**.

We look forward to hearing from you!