COLUMBIA CLUB 2017 HOLIDAY SEASON

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25 Guest Minimum



Choose One Soup

- Butternut squash and ginger
- Loaded potato and scallion

Choose Two Salads

- Baby green leaf garden salad, assorted dressings
- Endive, dried cranberry and pear, crisp pecans and cinnamon, honey thyme dressing
- Tossed spinach and red leaf, heirloom tomatoes, bacon, cucumber, scallion,
- bleu cheese crumbles, red wine vinaigrette

Choose Two Entrees

- Roast buttered turkey breast, stuffed leg, au jus and cranberry orange sauce
- Chicken saltimbocca
- Roast stuffed loin of duroc pork, filled with sweetmeats and sage
- Pan-fried salmon, brown shrimp and soft herb butter sauce

Choose Four Accompaniments

- Whipped buttermilk potatoes
- Baked sweet potato casserole
- Columbia Club dauphinoise
- Creamed corn
- Green bean casserole
- Roasted brussel sprouts and bacon glazed in honey

Choose Two Desserts

- Bourbon pecan pie, caramel sauce
- Red velvet cake
- Warm bread and butter pudding with vine fruits, fresh egg custard
- Chocolate chip and ginger cheesecake

Assortment of club made dinner rolls Regular coffee, decaf coffee, iced tea and iced water

\$35.50 per guest plus tax and gratuity







Choose One

- Butternut squash and ginger soup
- Loaded potato and scallion soup
- Baby green leaf garden salad, assorted dressings
- Tossed spinach and red leaf, heirloom tomatoes, bacon, cucumber, scallion, bleu cheese crumbles, red wine vinaigrette

Choose One Entree

- Chicken saltimbocca \$26.00
- Roast stuffed loin of duroc pork, filled with sweetmeats and sage \$26.00
- Pan-fried salmon, brown shrimp and soft herb butter sauce \$28.00

Choose Two Accompaniments

- Whipped buttermilk potatoes
- Baked sweet potato casserole
- Columbia Club dauphinoise
- Creamed corn
- Green bean casserole
- Roasted brussel sprouts and bacon glazed in honey

Choose One Dessert

- Bourbon pecan pie, caramel sauce
- Red velvet cake
- Warm bread and butter pudding with vine fruits, fresh egg custard
- Chocolate chip and ginger cheesecake

Assortment of club made dinner rolls Regular coffee, decaf coffee, iced tea and iced water

Plus tax and gratuity







Choose One Soup

- Butternut squash and ginger
- Loaded potato and scallion

Choose Two Salads

- Baby green leaf garden salad, assorted dressings
- Endive, dried cranberry and pear, crisp pecans and cinnamon, honey thyme dressing
- Tossed spinach and red leaf, heirloom tomatoes, bacon, cucumber, scallion,
- bleu cheese crumbles, red wine vinaigrette

Choose Two Entrees

- Roast buttered turkey breast, stuffed leg, au jus and cranberry orange sauce
- Roasted stuffed chicken filled with spinach, wild mushroom, bacon and boursin
- Roast stuffed loin of duroc pork, filled with sweetmeats and sage
- Roast rib of prime angus beef, merlot jus, horseradish cream
- Pan-fried salmon, brown shrimp and soft herb butter sauce

Choose Four Accompaniments

- Whipped buttermilk potatoes
- Baked sweet potato casserole
- Columbia Club dauphinoise
- Creamed corn
- Green bean casserole
- Roasted brussel sprouts and bacon glazed in honey

Choose Two Desserts

- Bourbon pecan pie, caramel sauce
- Red velvet cake
- White chocolate mousse in a chocolate cup, fresh raspberry sauce
- Warm bread and butter pudding with vine fruits, fresh egg custard
- Chocolate chip and ginger cheesecake

Assortment of club made dinner rolls Regular coffee, decaf coffee, iced tea and iced water \$65.00 per guest plus tax and gratuity



Dinner Plated



Choose One Starter

- Butternut squash and ginger soup
- Baby green leaf garden salad, assorted dressings
- Endive, dried cranberry and pear, crisp pecans and cinnamon, honey thyme dressing
- Tossed spinach and red leaf, heirloom tomatoes, bacon, cucumber, scallion, bleu cheese crumbles, red wine vinaigrette

Choose One Entree

- Roasted stuffed chicken filled with spinach, wild mushroom, bacon and boursin \$38.00
- Roast prime rib of angus beef, merlot jus, fresh horseradish cream \$54.00
- Pan-fried 6oz filet of prime angus beef, crab stuffed shrimp, pernod shellfish sauce \$52.00
- Grilled fillet of verlasso salmon, brown shrimp and soft herb butter sauce \$44.00

Choose Two Accompaniments

- Whipped buttermilk potatoes
- Baked sweet potato casserole
- Columbia Club dauphinoise
- Creamed corn
- Green bean casserole
- Roasted brussel sprouts and bacon glazed in honey

Choose One Dessert

- Bourbon pecan pie, caramel sauce
- Red velvet cake
- White chocolate mousse in a chocolate cup, fresh raspberry sauce
- Warm bread and butter pudding with vine fruits, fresh egg custard
- Chocolate chip and ginger cheesecake

Assortment of club made dinner rolls Regular coffee, decaf coffee, iced tea and iced water

Plus tax and gratuity



Chilled Hors d'œuvres

Goat cheese and basil croustade, black olive caviar	\$32.00
Smoked salmon on rye, dill caper crème fraiche	\$36.00
Ahi tuna teriyaki, sesame pickled cucumber	\$36.00
Smoked duck, red onion thyme marmalade	\$36.00
Deviled eggs, paprika and baby cilantro	\$32.00
Jumbo shrimp served on crushed ice, horseradish cocktail	\$42.00
Tatare of certified beef filet, mustard mayonnaise	\$39.00
Smoked scallop, scallion nori wrap, wasabi sauce	\$38.00
Asian style lump crab on chicory petals	\$36.00
Bruschetta of prosciutto and sun blush tomatoes, fresh basil	\$32.00
Sashimi of Scottish gravadlax salmon, sweet dill mustard	\$38.00
Wonton of curried chicken, spicy peanut sauce	\$36.00
Eoulade of chicken, wild mushrooms and tarragon	\$34.00

Prices are for 12 pieces



Yars d'aeuvres



Crispy popcorn jumbo shrimp, horseradish cocktail	\$34.00
Spicy pork wontons, Thai dipping sauce	\$34.00
Roast scallops wrapped in bacon, maple glazed	\$39.00
Malay chicken satè, peanut dipping sauce	\$34.00
Lump crab puffs, old bay mayonnaise	\$36.00
Colibiac of wild mushrooms and tarragon	\$32.00
Smoked chicken quesadillas, guacamole	\$32.00
Duck confit croquettes, plum jus	\$36.00
Bacon wrapped medjool dates filled with brie	\$34.00
Parmesan beignets, fresh tomato chutney	\$30.00
Smoked ham and parmesan gougeres	\$34.00
Roulade of seafood, wrapped in crepe, caviar	\$38.00
Deep fried mushrooms filled with bleu cheese fondue	\$34.00
BBQ chipotle glazed chicken wings	\$32.00

Prices are for 12 pieces







Antipasto and Cheese Chef's selection of antipasto and regional specialty meats and cheeses \$20.00 per guest

Seafood Bar

Assortment of fresh oysters, jumbo shrimp on ice, crab claws, smoked scallops, mackerel, trout and mussels served with lemons and mignonette, cocktail and louis sauce \$34.00 per guest

Baked Brie

Brie wrapped in a savory pastry topped with toasted almonds, baked and served with roasted sugar grapes \$220.00 - serves 70 guests \$140.00 - serves 35-40 guests

Mashed Potato Station Whipped potatoes with bacon, broccoli, sour cream, chives and shredded cheese \$9.00 per guest

Sweet Potato Station Sweet potatoes, maple butter and cinnamon served in a martini glasses \$9.00 per guest

Mac and Cheese Station Bite sized chicken and shrimp, crumbled bacon, sausage, bread crumbs, tomatoes and shredded cheese \$12.00 per guest

Dessert Station Chocolate covered strawberries, cannolis and mini desserts \$10.00 per guest



Prices subject to change based upon availability





* Beef Tenderloin \$385.00 (serves approximately 25 guests) Horseradish, natural jus, grainy mustard mayonnaise and silver dollar rolls

* Roasted Smoked Turkey \$295.00 (serves approximately 35 guests) Orange cranberry relish, gravy and mini rye rolls

* **Prime Ribeye of Beef** \$385.00 (serves approximately 35 guests) Roasted with a peppered mesquite rub, sour cream horseradish sauce and silver dollar rolls

* Jamaican Jerk Pork Loin \$250.00 (serves approximately 35 guests) Slow roasted with creole spices and garlic, till tender, served with sticky plum jus

* **Pasta Station** Penne pasta with marinara, alfredo and pesto sauces with chicken, shrimp, sausage, spinach, roasted peppers, broccoli, mushrooms and shredded cheese \$19.00 per guest

* Uniformed attendant required \$100.00







Top Shelf Liquor

Belvedere, bombay sapphire, maker's mark, crown royal, bacardi, captain morgan spiced rum, sauva tequila and johnny walker black \$11.00 per drink

Premium Select Liquor

Ketel one, beefeater, jack daniels, seagram's vo, bacardi, captain morgan spiced rum, jose cuervo silver and dewars \$9.00 per drink

Cordials

Inquire about pricing and selection with your catering sales manager

Wine

Cabernet, pinot noir and chardonnay \$28.00 per bottle Upgraded wine selections priced by the bottle

Domestic Beer

Budweiser, bud light, coors light, miller light and o'doul's amber (non-alcoholic) \$5.00 per bottle

Imported Beer Stella artois, heineken and new castle \$6.00 per bottle

Local Beers Inquire about pricing and selection with your catering sales manager

- Please choose from premium select liquor or top shelf liquor
- Both imported and domestic beer will be stocked unless otherwise specified
- All charges are based on consumption, charges are not subject to dispute
- There is a set-up fee of \$100.00, if sales are less than \$300.00
- Pricing does not include tax and gratuity







Premium Select Liquor

Ketel one, beefeater, jack daniels, seagram's vo, bacardi, capitan morgan spiced rum, jose cuervo silver and dewars \$12.00 per drink

House Liquor

Absolut, bombay, early times, seagram's vo, captain morgan spiced rum, captain white rum and jose cuervo \$10.00 per drink

Cordials

Inquire about pricing and selection with your catering sales manager

Wine Cabernet, pinot noir and chardonnay \$9.00 per glass

Domestic Beer Budweiser, bud light, coors light, miller light and o'doul's amber (non-alcoholic) \$7.00 per bottle

Imported Beer Stella, heineken and new castle \$8.00 per bottle

Assorted Soft Drinks & Bottled Water Coke, diet coke and sprite \$3.00 each

- There is a \$100.00 bartender fee for all cash bars
- All pricing below includes tax & gratuity
- There is a \$100.00 bartender fee if sales, not including tax and gratuity, are less than \$300.00







Beer and Wine Packages

Two Hour \$24.00 per guest Three Hour \$29.00 per guest Four Hour \$34.00 per guest

Premium Select Liquor Packages

Two Hour \$26.00 per guest Three Hour \$33.00 per guest Four Hour \$40.00 per guest

Top Shelf Liquor Packages

Two Hour \$28.00 per guest Three Hour \$36.00 per guest Four Hour \$44.00 per guest

- Bar package prices include the grade of liquor as noted above, house wine selection, domestic & imported beers, corresponding grade of cordials, house champagne & soft drinks
- Bar packages are billed per attendee age 21 & over (no exceptions)
- Soft drink packages are billed per attendee age 20 & under (no exceptions) \$7.00
- Clients may only choose one bar package tier
- Wine served during dinner is a separate cost

Egg Nog Warm Spiced Apple Cider Homemade Potato Chips Fancy Mixed Nuts Snack Mix \$35.00 gallon \$35.00 gallon \$15.00 pound \$22.00 pound \$22.00 pound





CATERING ADD-ONS & ADDITIONAL FEES

Menu Tasting: \$150

Entrees and sides only, desserts and appetizers not available for tasting

Wine or Champagne Pour with Dinner: \$100 includes two servers for one hour pouring service. Wine or champagne bottle pricing available through your catering sales manager.

Butler-Passed Hors d'oeuvre Service: \$100 includes two servers and one hour passing service

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Bar Setup: \$100 if bar tab is less than \$300

Bar Cashiers Fee: \$100 if any portion of bar is cash

Chef Attendant: \$100 Per Food Station Private Server Fee: \$50 Cocktail Server Fee: \$40

Floor Length Table Cloths	\$15 pe
Table Numbers & Frames	, \$3 pe
(variety of styles)	
Hurricane Globes	\$6 ea
Silver Lamps with Battery Operated	\$6 ea
Candles	
Sterling Silver Candelabras	\$50 e
Large Gold Frame (24" x 18")	\$10 ea
Easel	\$20 e
Polycom System	\$75 e
Columbian Parlor Cleaning Fee	\$150
Podium with Microphone	\$70 e
Podium	\$35 e
60 inch Flat Screen TV	\$150
Up-Lighting (variety of colors)	\$25 p
Band/Performer Stage Risers	\$100 [.]
8 8ft. x 6ft. sections – 3ft. in height	
3 8ft. x 4ft. sections – 1ft. in height	
Dance Floor	\$300
Piano Rental	

Grand Lobby	\$300
Crystal Terrace	\$100
Stardust Foyer	\$100

*Please ask about our specialty linen option

*Any specialty linen, chairs and equipment orders must be arranged through your Club catering sales manager



Valet Parkin	g Options:	
51-100	Guest Package	\$550
101-150	Guest Package	\$750
151-200	Guest Package	\$950
201-250	Guest Package	\$1,150
251 +	Guest Package	\$1,350

Host Valet parking is available to your group attendees for \$15 per car with a validated voucher. Valet parking packages do not include overnight parking for guest rooms.

MENUS

Custom Designed Menus

\$1.50 each

ADDITIONAL RENTALS

Centerpiece - High Cocktail Tables	\$8 each
Centerpiece - Tables	\$10 each
Centerpiece - Buffet Tables	\$30 each
Gold or Silver Chargers	\$1 each
Glass Chargers with Gold Beads	\$3 each
Votive Candles	\$2 each



CUSTOMIZED HOLIDAY MENU CARD DESIGNS











Room Name	Food and Beverage Minimum Monday - Thursday 7:00am - 5:00pm	Food and Beverage Minimum Monday - Thursday 5:00pm - 12:00am	Food and Beverage Minimum Friday	Food and Beverage Minimum Saturday	Room Rental Incurred if Minimum is not met	Club Usage Fee Incurred for all non-member sponsored clients
Grand Lobby *Room rental AND minimum charged for Grand Lobby events	\$25.00 / person	\$35.00 / person	\$5,000.00	\$7,000.00	\$3,000.00	\$1,000.00
Amen Corner	\$25.00 / person	\$35.00 / person	\$25.00 / person day \$35.00 / person evening	\$35.00 / person	\$200.00	\$200.00
Library	\$25.00 / person	\$35.00 / person	\$25.00 / person day \$35.00 / person evening	\$35.00 / person	\$300.00	\$200.00
Circle Room	\$25.00 / person	\$35.00 / person	\$25.00 / person day \$35.00 / person evening	\$35.00 / person	\$50.00	\$100.00
Crystal Terrace 80 person minimum	\$25.00 / person	\$35.00 / person			\$2,000.00 [MonThurs.] \$6,500.00 [Friday] \$8,500.00 [Saturday]	\$1,000.00
Tea Room	\$25.00 / person	\$35.00 / person	\$25.00 / person day \$35.00 / person evening	\$35.00 / person	\$50.00	\$100.00
Capehart Room	\$25.00 / person	\$35.00 / person	\$25.00 / person day \$35.00 / person evening	\$35.00 / person	\$150.00	\$150.00
Riley Room	\$25.00 / person	\$35.00 / person	\$25.00 / person day \$35.00 / person evening	\$35.00 / person	\$150.00	\$150.00
Steele Room	\$25.00 / person	\$35.00 / person	\$25.00 / person day \$35.00 / person evening	\$35.00 / person	\$100.00	\$100.00
Board Room	\$25.00 / person	\$35.00 / person	\$25.00 / person day \$35.00 / person evening	\$35.00 / person	\$175.00	\$250.00
Columbian Parlor - 502	\$25.00 / person	\$35.00 / person	\$25.00 / person day \$35.00 / person evening	\$35.00 / person	\$250.00	\$100.00
Stardust Foyer	\$25.00 / per person \$750.00 minimum	\$35.00 / per person \$800.00 minimum	\$3,500.00	*booked with Stardust Ballroom on Saturdays	\$750.00 [MonThurs.] \$3,500 [Friday]	\$300.00
Stardust Ballroom	\$25.00 / per person \$2,000.00 minimum	\$35.00 / per person \$2,500.00 minimum	\$10,000.00 *Minimum includes Stardust Foyer	\$12,000.00 *Minimum includes Stardust Foyer	\$2,000.00 [MonThurs.] \$10,000.00 [Friday] \$12,000.00 [Saturday]	\$1,000.00

Pricing and minimums are subject to change at any time.

All minimums are pre-tax (9%) and pre-service (20%) charges.

Room rental and Club usage fees are not subject to tax and service charges.

Club reserves the right to relocate space based on final headcount

First Floor	Square Footage	Theater	Classroom	Conference	U-Shape	Hollow Square	Cocktail Reception	Banquet Rounds
Amen Corner	396	-	-	25	-	-	40	30
Grand Lobby	2,625	168	-	-	-	-	250	120
Second Floor								
Library	1,060	50	30	25	30	25	150	80
Third Floor								
Circle Room	192	-	-	10	-	-	-	_
Crystal Terrace	3,570	110	70	48	60	64	350	200
Fourth Floor								
Board Room	561	-	-	20	-	-	-	_
Capehart Room	644	50	30	20	24	24	60	40
Capehart/Riley Room	1,344	65	50	-	-	-	120	80
Capehart/Riley/ Steele Room	1,708	90	70	-	-	-	140	110
Riley Room	644	50	30	20	20	24	60	40
Steele Room	420	-	-	10	-	-	-	16
Tea Room	216	-	-	10	-	-	-	-
Fifth Floor								
Columbian Suite 502	665	-	_	16	_	-	50	24
10th Floor								
Stardust Ballroom	4,590	300	200	80	100	104	500	300
Stardust Foyer	1,820	96	30	30	30	30	200	65



121 Monument Circle Indianapolis, IN 46204 columbia-club.org info@columbia-club.org | 317.974.1983 Our highly experienced team is able to plan and arrange all details from a small business meeting to a party or wedding reception for 300.

The Club offers members use of 13 flexible meeting spaces that are able to be transformed to fit the needs of the client totaling more than 20,000 square feet.

Our culinary team, led by Master Chef Rino Baglio, places a strong emphasis on local ingredients and farm fresh flavors. He brings his training to ensure an innovative take on Columbian favorites. Our menus are inspired by seasonal ingredients from the area and are fully customizable.



COLUMBIA CLUB CATERING CONTACTS

Hannah Whiteman Catering & Event Manager 317.761.7521 hwhiteman@columbia-club.org

Ramiro Rincones, Jr. Catering & Event Manager 317.974.1983 rrincones@columbia-club.org

