



Weddings



COLUMBIA CLUB



Historical Elegance

Historical Elegance in the Heart of Downtown Indianapolis

The Columbia Club has been planning special events for Indianapolis members, friends and visitors for more than 130 years. It is perfect both for small rehearsal dinners and large banquet receptions where a degree of sophistication and elegance are desired. Our Clubhouse features more than 20,000 square feet of indoor wedding and social space. We offer a seamless fusion of tradition and style, combined with a passion for uncompromising service, which creates an experience that is truly unforgettable.

The Club has three premier venues—the Grand Lobby, Crystal Terrace and Stardust Ballroom—which are able to host ceremonies, cocktail hours and receptions; along with several smaller meeting rooms for rehearsal dinners and bridal party ready spaces. Each main venue overlooks downtown Indianapolis' Monument Circle, and boasts high ceilings, ornate chandeliers, and original 1920s architectural features.

We invite you to work with our experienced wedding planning team to coordinate the details of your special day.

Our Cuisine

Our culinary team prides themselves on creating memorable food experiences. Menus are able to be customized and tailored to meet your personal preferences. For generations, the Columbia Club has enjoyed a reputation for exceptional fare, warm hospitality and unprecedented service.

Our Services

Prior to your event, your catering sales manager will work with you on details pertaining to custom menus, bar packages, room set-up, décor, and a timeline of events. Clients also receive access to our network of local Indianapolis vendors, including wedding coordinators, photographers, and florists. Once the space has been contracted, your catering sales manager will meet with you to tailor your day to your style and preference.

Our Overnight Guest Rooms & Amenities

We pride ourselves on our all-inclusive services, from boutique overnight guest rooms, to fine-dining restaurants, to elite valet parking. We encourage our wedding clients to reserve an overnight room block for their guests, to have family and friends nearby for the wedding weekend celebrations. Our overnight guest rooms and dining amenities, services, create an exceptional wedding experience for guests and the happy couple.



Wedding Packages

ALL PACKAGES INCLUDE

- Tables, Chairs, China, Stemware, Silverware, House Linen in Black, White, or Ivory
- Silver or Gold Charger Plates
- Votive Tea Candle Holders
- Silver or Gold Table Numbers
- Menu Tasting
- Cake Cutting
- Bartender Fees
- Separate Ready Rooms for Bridal Party and Groom's Party
- Wedding Night Room for Bride and Groom in a Deluxe King Suite
- Reduced Rates on Overnight Room Blocks
- Customized Entrée Options

Upgraded Options Available on Chargers and Table Numbers

HARRISON **\$95++ Per Person**

Cocktail Reception

- Four-Hour House Bar
- Three Stationed Hors d'oeuvres

Dinner Reception

- Salad Choice
- One Entrée Selection

Beverage Service

- Coffee & Tea

Linen

- House Linen

COLUMBIAN **\$110++ Per Person**

Cocktail Reception

- Four-Hour Premium Bar
- Three Passed Hors d'oeuvres

Dinner Reception

- Salad Choice
- Two Entrée Selections

Beverage Service

- Coffee & Tea
- Champagne Toast

Linen

- Floor Length Linen*

PLATINUM **\$155++ Per Person**

Cocktail Reception

- Four-Hour Top Shelf Bar
- Three Passed Hors d'oeuvres

Dinner Reception

- Salad Choice
- Three Entrée Selections

Beverage Service

- Coffee & Tea
- Champagne Toast

Linen

- Floor Length Linen*
- Gold Chiavari Chairs

Parking

- Host Valet

* See your Catering Manager for floor length linen options

Harrison Package

\$95++ PER PERSON

Hors d'oeuvres

Choose Three

Tomato Bruschetta

Fresh tomatoes, onion, garlic and basil served on toasted baguette, drizzled with balsamic reduction

Mediterranean Skewers

Fresh mozzarella, cherry tomatoes, salami and kalamata olives, seasoned with a feta vinaigrette

Fresh Tomato and Mozzarella Bites

Heirloom cherry tomatoes, ciliegine mozzarella and fresh basil drizzled with olive oil and balsamic glaze

Avocado & Shrimp Cucumber Bites

Blackened shrimp served in a cucumber cup with smashed avocado

Parmesan and Smoked Ham Gougeres

French cheese puff filled with smoked ham and green onion cream cheese

Mini Meatballs

Beef meatballs tossed in either Swedish sauce or honey bbq

Fig and Goat Cheese Flatbreads

Balsamic marinated fig, goat cheese, chives and bacon served on a mini flatbread

Chicken Quesadilla Cornucopia

Smoked chicken, Monterey jack cheese, pepper and fresh cilantro rolled in a mini flour tortilla cone. Served with spicy sour cream

Mac and Cheese Bites

Elbow macaroni and creamy cheese lightly breaded and fried

Mini Black Bean Cakes

Black beans, poblano peppers, corn, mushrooms and wild rice wrapped together and seared. Served with chipotle aioli

Salad

Choose One

Caesar Salad

Hearts of romaine tossed with freshly shaved parmesan cheese, baked croutons and housemade creamy Caesar dressing

Garden Salad

Fresh mixed greens with tomatoes, cucumbers, carrots and red onions. Served with your choice of two dressings

Iceberg Wedge

Wedge of baby iceberg with crumbled bleu cheese, tomatoes, red onions and bacon. Served with bleu cheese dressing

Entrée

Choose One

Tuscan Chicken

Herb roasted tuscan chicken breast

Caprese Stuffed Chicken

Italian seasoned chicken breasts stuffed with fresh mozzarella, spinach and tomatoes and drizzled with a balsamic reduction glaze

Pork Chop with Blueberry Chipolte BBQ

Two 4 oz. pork chops seared and topped with blueberry chipotle BBQ sauce

Jamaican Jerk Pork Loin

Roasted pork loin rubbed in jerk seasoning, sliced and topped with freshly made mango chutney

Paired with the Harrison Bar Package



Columbian Package

\$105++ PER PERSON

Hors d'oeuvres

Choose Three

Tomato Bruschetta

Fresh tomatoes, onion, garlic and basil served on toasted baguette, drizzled with balsamic reduction

Mediterranean Skewers

Fresh mozzarella, cherry tomatoes, salami and kalamata olives, seasoned with a feta vinaigrette

Fresh Tomato and Mozzarella Bites

Heirloom cherry tomatoes, ciliegine mozzarella and fresh basil drizzled with olive oil and balsamic glaze

Avocado & Shrimp Cucumber Bites

Blackened shrimp served in a cucumber cup with smashed avocado

Parmesan and Smoked Ham Gougeres

French cheese puff filled with smoked ham and green onion cream cheese

Mini Meatballs

Beef meatballs tossed in either Swedish sauce or honey bbq

Fig and Goat Cheese Flatbreads

Balsamic marinated fig, goat cheese, chives and bacon served on a mini flatbread

Chicken Quesadilla Cornucopia

Smoked chicken, Monterey jack cheese, pepper and fresh cilantro rolled in a mini flour tortilla cone. Served with spicy sour cream

Mac and Cheese Bites

Elbow macaroni and creamy cheese lightly breaded and fried

Mini Black Bean Cakes

Black beans, poblano peppers, corn, mushrooms and wild rice wrapped together and seared. Served with chipotle aioli

Salad

Choose One

Caesar Salad

Hearts of romaine tossed with freshly shaved parmesan cheese, baked croutons and housemade creamy Caesar dressing

Garden Salad

Fresh mixed greens with tomatoes, cucumbers, carrots and red onions. Served with your choice of two dressings

Iceberg Wedge

Wedge of baby iceberg with crumbled bleu cheese, tomatoes, red onions and bacon. Served with bleu cheese dressing

Entrée

Choose Two

Braised Short Rib of Beef

Slowly braised beef short rib, served with a barolo red wine reduction

Tuscan Chicken

Herb roasted tuscan chicken breast

Caprese Stuffed Chicken

Italian seasoned chicken breasts stuffed with fresh mozzarella, spinach and tomatoes and drizzled with a balsamic reduction glaze

Pork Chop with Blueberry Chipolte BBQ

Two 4 oz. pork chops seared and topped with blueberry chipotle BBQ sauce

Jamaican Jerk Pork Loin

Roasted pork loin rubbed in jerk seasoning, sliced and topped with freshly made mango chutney

Grilled Salmon

Seared salmon fillet, seasoned and finished with a lemon caper cream sauce

Grouper Macadamia

Fillet of grouper dredged in a mixture of macadamia nuts and breadcrumbs, served with an orange ginger sauce

Paired with the Columbian Bar Package



Platinum Package

\$150++ PER PERSON

Hors d'oeuvres *Choose Three*

Shrimp Cocktail Shooters

Jumbo shrimp served with spicy cocktail sauce and lemon wedges

Peppered Beef and Horseradish Crostinis

Slices of peppercorn encrusted beef tenderloin and creamy horseradish topped with bleu cheese crumbles and served on toasted herbed ciabatta

Smoked Salmon Mousse and Cucumber

Smoked salmon gravlax and dill whipped together in a cucumber cup

Tomato Bruschetta

Fresh tomatoes, onion, garlic and basil served on toasted baguette, drizzled with balsamic reduction

Mediterranean Skewers

Fresh mozzarella, cherry tomatoes, salami and kalamata olives, seasoned with a feta vinaigrette

Fresh Tomato and Mozzarella Bites

Heirloom cherry tomatoes, ciliegine mozzarella and fresh basil drizzled with olive oil and balsamic glaze

Avocado & Shrimp Cucumber Bites

Blackened shrimp served in a cucumber cup with smashed avocado

Mini Meatballs

Beef meatballs tossed in either Swedish sauce or honey bbq

Parmesan and Smoked Ham Gougeres

French cheese puff filled with smoked ham and green onion cream cheese

Bacon Wrapped Scallops

Sea scallops and smoked bacon topped with hot pepper jelly

Crab Stuffed Mushrooms

Mushroom crowns filled with crab meat and topped with breadcrumbs

Mini Beef Wellingtons

Beef tenderloin and mushroom duxelles wrapped in puff pastry

Fig and Goat Cheese Flatbreads

Balsamic marinated fig, goat cheese, chives and bacon served on a mini flatbread

Chicken Quesadilla Cornucopia

Smoked chicken, Monterey jack cheese, pepper and fresh cilantro rolled in a mini flour tortilla cone. Served with spicy sour cream

Mac and Cheese Bites

Elbow macaroni and creamy cheese lightly breaded and fried

Mini Black Bean Cakes

Black beans, poblano peppers, corn, mushrooms and wild rice wrapped together and seared. Served with chipotle aioli

Salad *Choose One*

Caesar Salad

Hearts of romaine tossed with freshly shaved parmesan cheese, baked croutons and housemade creamy Caesar dressing

Garden Salad

Fresh mixed greens with tomatoes, cucumbers, carrots and red onions. Served with your choice of two dressings

Iceberg Wedge

Wedge of baby iceberg with crumbled bleu cheese, tomatoes, red onions and bacon. Served with bleu cheese dressing

Paired with the Platinum Bar Package

Platinum Package

\$150++ PER PERSON

Entrée Choose Three

Filet Mignon

6 oz. filet, pan seared and served with roasted shallots and finished with a cabernet reduction sauce

Grilled New York Strip

10 oz. prime New York strip steak, pan seared and served with an herbed garlic and butter sauce

Braised Short Rib of Beef

Slowly braised beef short rib, served with a barolo red wine reduction

Tuscan Chicken

Herb roasted tuscan chicken breast

Caprese Stuffed Chicken

Italian seasoned chicken breasts stuffed with fresh mozzarella, spinach and tomatoes and drizzled with a balsamic reduction glaze

Pork Chop with Blueberry Chipolte BBQ

Two 4 oz. pork chops seared and topped with blueberry chipotle BBQ sauce

Jamaican Jerk Pork Loin

Roasted pork loin rubbed in jerk seasoning, sliced and topped with freshly made mango chutney

Grilled Salmon

Seared salmon fillet, seasoned and finished with a lemon caper cream sauce

Grouper Macadamia

Fillet of grouper dredged in a mixture of macadamia nuts and breadcrumbs, served with an orange ginger sauce

Citrus Glazed Flounder - \$44.00 per guest

Fresh flounder dusted in cajun seasonings and lightly sautéed, then topped with a citrus glaze

Paired with the Platinum Bar Package



Bar Packages

FOUR HOUR

Harrison

House Selections Include:

Absolut Vodka, Beefeater Gin, Jim Beam Bourbon, Seagram's VO Whiskey, Captain Morgan White Rum, Captain Morgan Spiced Rum, Sauza Silver Tequila, Dewar's Scotch, Amaretto, Bailey's Irish Cream, Kahlua

House Wines (choose 4)- Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Moscato, Riesling and Rose
Domestic Beers - Budweiser, Bud Light, Coors Light, Miller Lite, O'Doul's (Non-Alcoholic)
Imported Beers - Stella Artois, Heineken, Newcastle Brown Ale
Coca-Cola Brand Sodas

Columbian

Premium Selections Include:

Ketel One Vodka, Tanqueray Gin, Woodford Reserve Bourbon, Jack Daniel's Whiskey, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jose Cuervo Silver Tequila, Dewar's Scotch, Amaretto, Bailey's Irish Cream, Kahlua

House Wines (choose 4)- Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Moscato, Riesling and Rose
Domestic Beers - Budweiser, Bud Light, Coors Light, Miller Lite, O'Doul's (Non-Alcoholic)
Imported Beers - Stella Artois, Heineken, Newcastle Brown Ale
Coca-Cola Brand Sodas

Platinum

Top Shelf Selections Include:

Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Crown Royal Canadian Whisky, Bacardi Superior Rum, Captain Morgan Spiced Rum, Patron Silver Tequila, Johnny Walker Black Scotch, Disaronno Amaretto, Bailey's Irish Cream, Kahlua

House Wines (choose 4)- Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Moscato, Riesling and Rose
Domestic Beers - Budweiser, Bud Light, Coors Light, Miller Lite, O'Doul's (Non-Alcoholic)
Imported Beers - Stella Artois, Heineken, Newcastle Brown Ale
Coca-Cola Brand Sodas

See your Catering Manager for upgraded or extended bar packages



All In One Wedding Package

ALL IN ONE WEDDING PACKAGE INCLUDES

- Tables, Chairs, China, Stemware and Silverware
- Floor Length Linen
- Silver or Gold Charger Plates
- Votive Tea Candle Holders
- Silver or Gold Table Numbers
- Menu Tasting
- Cake Cutting
- Bartender Fees
- Separate Ready Rooms for Bridal Party and Groom's Party
- Two Nights for Bride and Groom in Deluxe King Suite
- Reduced Rates on Overnight Room Blocks
- Customized Entrée Options

FRIDAY

- Rehearsal in Grand Lobby
- Rehearsal Dinner for up to 50 guests
- Overnight Stay in a Deluxe King Suite

Rehearsal Dinner

- Two Hour Premium Bar Service
- Three Passed Hors d'oeuvres
- Salad Choice
- One Entrée Selection to be served to all guests

SATURDAY

- On Site Ready Room for the Bride and Groom
- Lunch Service for Ready Rooms
- Ceremony in Grand Lobby
- Columbian Wedding Package for up to 200 guests
- Overnight Stay in a Deluxe King Suite

Wedding Reception

- Four Hour Premium Bar Service
- Three Passed Hors d'oeuvres
- Salad Choice
- Two Entrée Selections to be offered

SUNDAY

- Day After "I Do" Brunch for up to 50 guests
- Bloody Mary & Mimosa Bar

All In One Columbian Wedding Package

\$42,500 Inclusive for a Wedding Weekend Experience

All In One Wedding Package

MENU SELECTIONS

Friday Rehearsal Hors d'oeuvres Choose Three

Tomato Bruschetta

Fresh tomatoes, onion, garlic and basil served on toasted baguette, drizzled with balsamic reduction

Mediterranean Skewers

Fresh mozzarella, cherry tomatoes, salami and kalamata olives, seasoned with a feta vinaigrette

Fresh Tomato and Mozzarella Bites

Heirloom cherry tomatoes, ciliegine mozzarella and fresh basil drizzled with olive oil and balsamic glaze

Avocado & Shrimp Cucumber Bites

Blackened shrimp served in a cucumber cup with smashed avocado

Mini Meatballs

Beef meatballs tossed in either Swedish sauce or honey bbq

Fig and Goat Cheese Flatbreads

Balsamic marinated fig, goat cheese, chives and bacon served on a mini flatbread

Chicken Quesadilla Cornucopia

Smoked chicken, Monterey jack cheese, pepper and fresh cilantro rolled in a mini flour tortilla cone. Served with spicy sour cream

Mac and Cheese Bites

Elbow macaroni and creamy cheese lightly breaded and fried

Mini Black Bean Cakes

Black beans, poblano peppers, corn, mushrooms and wild rice wrapped together and seared. Served with chipotle aioli

Friday Rehearsal Salad Choose One

Caesar Salad

Hearts of romaine tossed with freshly shaved parmesan cheese, baked croutons and housemade creamy Caesar dressing

Garden Salad

Fresh mixed greens with tomatoes, cucumbers, carrots and red onions. Served with your choice of two dressings

Iceberg Wedge

Wedge of baby iceberg with crumbled bleu cheese, tomatoes, red onions and bacon. Served with bleu cheese dressing

Friday Rehearsal Entrée Choose One

Tuscan Chicken

Herb roasted tuscan chicken breast

Caprese Stuffed Chicken

Italian seasoned chicken breasts stuffed with fresh mozzarella, spinach and tomatoes and drizzled with a balsamic reduction glaze

Pork Chop with Blueberry Chipotle BBQ

Two 4 oz. pork chops seared and topped with blueberry chipotle BBQ sauce

Jamaican Jerk Pork Loin

Roasted pork loin rubbed in jerk seasoning, sliced and topped with freshly made mango chutney

Saturday Ready Room Choose Two

Wrap Selections Served with Housemade Potato Chips

Veggie Wrap

Marinated and grilled portobello mushrooms, zucchini, yellow squash, onions, tomatoes and sweet peppers wrapped in a spinach flour tortilla. Served with balsamic vinaigrette

California Wrap

Grilled vegetables, roasted tomatoes, arugula, Swiss cheese and guacamole rolled in a flour tortilla

Chicken Bacon Ranch Wrap

Seared chicken breast, bacon and spicy ranch with shaved onions, lettuce and tomatoes wrapped in a tomato tortilla

Chicken Cobb Wrap

Grilled chicken, chopped bacon, avocado, lettuce, tomatoes, bleu cheese and mayonnaise wrapped in a whole wheat tortilla

Chicken Teriyaki Wrap

Grilled marinated chicken breast with a hint of teriyaki, green onions, mandarin oranges and cabbage slaw wrapped in a flour tortilla

Turkey Bacon Club Wrap

Turkey, chopped bacon, lettuce, tomatoes, dijonaise and gruyere cheese wrapped in a whole wheat tortilla



All In One Wedding Package

MENU SELECTIONS

Saturday Wedding
Hors d'oeuvres
Choose Three

Tomato Bruschetta

Fresh tomatoes, onion, garlic and basil served on toasted baguette, drizzled with balsamic reduction

Mediterranean Skewers

Fresh mozzarella, cherry tomatoes, salami and kalamata olives, seasoned with a feta vinaigrette

Fresh Tomato and Mozzarella Bites

Heirloom cherry tomatoes, ciliegine mozzarella and fresh basil drizzled with olive oil and balsamic glaze

Avocado & Shrimp Cucumber Bites

Blackened shrimp served in a cucumber cup with smashed avocado

Parmesan and Smoked Ham Gougeres

French cheese puff filled with smoked ham and green onion cream cheese

Mini Meatballs

Beef meatballs tossed in either Swedish sauce or honey bbq

Fig and Goat Cheese Flatbreads

Balsamic marinated fig, goat cheese, chives and bacon served on a mini flatbread

Chicken Quesadilla Cornucopia

Smoked chicken, Monterey jack cheese, pepper and fresh cilantro rolled in a mini flour tortilla cone. Served with spicy sour cream

Mac and Cheese Bites

Elbow macaroni and creamy cheese lightly breaded and fried

Mini Black Bean Cakes

Black beans, poblano peppers, corn, mushrooms and wild rice wrapped together and seared. Served with chipotle aioli

Saturday Wedding
Salad
Choose One

Caesars Salad

Hearts of romaine tossed with freshly shaved parmesan cheese, baked croutons and housemade creamy Caesar dressing

Garden Salad

Fresh mixed greens with tomatoes, cucumbers, carrots and red onions. Served with your choice of two dressings

Iceberg Wedge

Wedge of baby iceberg with crumbled bleu cheese, tomatoes, red onions and bacon. Served with bleu cheese dressing

Saturday Wedding
Entrée
Choose Two

Braised Short Rib of Beef

Slowly braised beef short rib, served with a barolo red wine reduction

Tuscan Chicken

Herb roasted tuscan chicken breast

Caprese Stuffed Chicken

Italian seasoned chicken breasts stuffed with fresh mozzarella, spinach and tomatoes and drizzled with a balsamic reduction glaze

Pork Chop with Blueberry Chipolte BBQ

Two 4 oz. pork chops seared and topped with blueberry chipotle BBQ sauce

Jamaican Jerk Pork Loin

Roasted pork loin rubbed in jerk seasoning, sliced and topped with freshly made mango chutney

Grilled Salmon

Seared salmon fillet, seasoned and finished with a lemon caper cream sauce

Grouper Macadamia

Fillet of grouper dredged in a mixture of macadamia nuts and breadcrumbs, served with an orange ginger sauce

Paired with the Columbian Bar Package



All In One Wedding Package

MENU SELECTIONS

Sunday

Day After "I Do" Brunch

Seasonal Fruit and Berry Display

Baked Fresh Muffins and Coffee Cakes

Scrambled Eggs

Hash Browns

Bacon & Sausage

Choice of Pancakes, French Toast, or Waffles

Apple, Cranberry, Grapefruit and Orange Juice

Coffee, Decaffeinated Coffee, Hot Tea

Bloody Mary & Mimosa Bar



Wedding Pricing & Capacities

	Capacity	Friday F&B Minimum	Saturday F&B Minimum	Sunday F&B Minimum
Grand Lobby* <i>Ceremony Only</i>	250	\$5,000 (\$2,500 with Booked Reception)	\$5,000 (\$2,500 with Booked Reception)	\$5,000 (\$2,500 with Booked Reception)
Crystal Terrace**	150	\$8,000	\$10,000	\$8,000
Stardust Ballroom	250	\$11,500	\$13,500	\$11,500

* Room rental charged for setup, tear down, pipe & drape and audio visual for ceremony (lavalier mics & speakers)

* ** There is a \$1,000 ceremony fee to use the Crystal Terrace for both ceremony and reception

- Venues include tables, chairs, china, stemware, silverware, and house linens in back, white or ivory.
- Décor and other equipment are an additional fee.
- Complimentary ready rooms will be provided for both bride and groom.
- Complimentary Honeymoon Suite in a Deluxe King Suite overlooking Monument Circle included.
- Clients who are neither Club members nor have a Club member sponsor, will be charged an additional \$1,000 Club usage fee.

Service charge (21%) and sales tax (9%) are in addition to Food & Beverage minimums



Weddings Add-Ons & Additional Fees

Wedding Add-Ons & Additional Fees

Service Fees

- Menu Tasting	\$150
- Butler-Passed Hors d'oeuvre Service	\$100
- Cake Cutting & Service	\$100
- Bartender Fee*	\$100
- Silver or Gold Charger Plates	\$1 each
- Glass Charger Plates with Gold Beaded Edge	\$3 each
- Votive Candle Holders with Tea Lights	\$2 each
- Table Numbers & Frames	\$3 each
- Easel	\$20 each
- Band/Performer Stage Risers	\$100 per section
8 8ft. x 6ft. sections – 3-ft. in height	
3 8ft. x 4ft. sections – 1ft. in height	
- Up-Lighting (<i>variety of colors</i>)	\$15 per light
- 60 inch Flat Screen TV	\$150 each
- Piano Rental	
Grand Lobby	\$300
Crystal Terrace	\$100
Stardust Foyer	\$100

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

*Bartender fee is for one bartender for up to three hours. Each hour past three hours will be charged an additional \$25 per hour per bartender. One bartender will be staffed for 100 guests.

Valet Parking Packages

- \$15 per car

Policies & Guidelines

- All events must end by 12:00am at the latest
- Bar service closes 30 minutes before end of event

Preferred Vendors

EXCLUSIVE VENDORS

Orders must go through your Catering and Events Manager

AUDIO VISUAL

Markey's Rental and Staging

LINENS & CHAIRS

A Classic Party Rental

PREFERRED VENDORS

EVENT PLANNERS

Lori Anne Weddings & Events (Annie & Lori)	lorianneevents.com	317.790.9620
Emily Ventura Designs (Emily Foster)	emilyventuradesigns.com	317.403.5035
All In The Details (Sarah Farthing)	detailsindy.com	
Plum & Poppy Weddings (Sarah Keeker)	plumandpoppy.com	317.732.1998

DJ/MUSIC

Jim Cerone	jimcerone.com	317.845.0749
Synthesis Entertainment (Steve Johnson)	synthesisent.com	317.800.2821
Track Seven DJ (Joel Nowacki)	track7dj.com	317.473.7669
DJ Sound Solution	djsoundsolution.com	765.618.6098
TLW Entertainment, Inc. (Terry Wilson)	tlwentertainment.com	317.818.1859

PHOTOGRAPHY | VIDEOGRAPHY

The Siners Photography (Nathan & Ashley Siner)	thesiners.com	317.697.0403
604 Studios (Micala & Jordan McClain)	sixohfourstudios.com	317.695.0488
Ian Borgerhoff	ianbphotography.com	317.522.6626
Crowe's Eye Photography (Joslyn & John Crowe)	croweseyephotography.com	317.924.8144
Dauss Foto (Dauss Miller)	daussfoto.com	317.445.6266
Indy Visual	indyvisual.com	317.598.4336

FLORIST

McNamara Florist	mcnamaraflorist.com	317.579.7000
Posh Petals	poshpets.org	317.923.6000
Violets Are Blue	vabindy.com	317.292.2336
A Bride's Choice Florist	abridesflorist.com	317.496.7858
Post Road English Garden	postroadenglishgarden.com	317.898.6863

BAKERY

Classic Cakes	classiccakescarmel.com	317.844.6901
Taylor's Bakery	taylorbakery.com	317.251.9575
Gwendolyn Lee Cakery	gwendolynleecakery.com	317.760.5833



Preferred Vendors

CALLIGRAPHY & INVITATIONS

La Papeterie Design	lapapeteriedesign.com	317.771.138
Louella's Paperie	louellaspaperie.com	317.500.4852
Pickle Prints	pickleprints.com	888.745.5778

EVENT DESIGNER

Atmospheres Indy	atmospheresindy.com	317.804.9656
Indiana Wedding Decorators	indianaweddingdecorators.com	317.590.3166

HAIR/MAKEUP

A Do for I Do	laurasnyderhair.com	317.271.9104
MUA (Mindy Kennen)	mjkennen@gmail.com	317.294.7263
OnellOne Salon		317.761.7522

TRANSPORTATION

Advanced Limousines	317limousines.com	317.761.1201
Indy Trolley	indytrolley.com	317.776.2121
Yellow Rose Carriages	indycarriage.com	317.634.3400

WEDDING DRESS BOUTIQUES

The Wedding Studio Carmel	theweddingstudios.net	317.815.2000
The Wedding Studio Greenwood	theweddingstudiosgw.com	317.743.8000