

# BAR MENU

HOURLY PACKAGES/HOSTED BARS  
\*\$250 Bartender Fee | One Bartender Per 50 Guests

## DIAMOND

### Includes:

House Wine & Assorted Beer, Ketel One Vodka,  
Tanqueray 10 Gin, Bacardi Silver Rum, Jack Daniels  
Whiskey, Crown Royal Blended Whiskey, Knob Creek  
Single Barrel Bourbon, Johnnie Walker Black Blended  
Scotch, Glenlivet 12 Single Malt Scotch, Casamigos  
Blanco Tequila, Captain Morgan Rum

Two Hours	\$52
Three Hours	\$57
Four Hours	\$62

## GOLD

### Includes:

House Wine & Assorted Beer, Tito's Vodka, Bacardi  
Silver Rum, Bombay Sapphire Gin, Jack Daniels  
Whiskey, Bulleit Bourbon, 1800 Tequila, Johnny Walker  
Black Scotch

Two Hours	\$40
Three Hours	\$45
Four Hours	\$50

## CONSUMPTION BAR

Diamond Brand Cocktails	\$15	Imported Beer	\$9
Gold Brand Cocktails	\$14	Domestic Beer	\$8
House Wine	\$12	Assorted Coca-Cola Soft Drinks	\$7
Le Grand Noir Brut	\$42/bottle	Conrad Bottled Water	\$7

## NON-ALCOHOLIC BEVERAGES

Four Hours	\$20
Five Hours	\$25

\* A 25% service charge & applicable sales tax will be added to all prices.



# RECEPTION

25 Piece Minimum per Item.

One Hour Reception Recommendation: 3-4 pieces per person

Two Hour Reception Recommendation: 6-8 Pieces per person

## ENCHANTING

\$6 Per Piece

Brie Cheese, Sliced Strawberries, Kiwi & Macadamia Nuts on a Toasted Crostini

Brie Cheese on Crostini with Dried Fruit Chutney

Candied Stone Fruit on Walnut Bread, Blue Cheese

Goat Cheese Crostini with Sun-Dried Tomato Pesto

Grilled Asparagus Wrapped in Prosciutto with Sweet Garlic Aioli

Hummus on Pita Crisps with Kalamata Olives

Tomato, Basil & Olive Oil Bruschetta

Artichoke Boursin Beignet

Boursin with Sun-Dried Tomato and Basil Tartlet

Pumpkin Puff with Shallot Jalapeño Fig Jam

Vegetable Spring Rolls with Sweet Thai Chili Sauce

## ELEGANT

\$7.50 Per Piece

Crisp Wonton with Chinese Style Chicken Salad

Curry Chicken Salad on Crisp Raisin Bread

Chilled Jumbo Gulf Shrimp with Cocktail Sauce

Beef Wellington in Puff Pastry

Crab Rangoon

Coconut-Fried Gulf Shrimp

Grilled Chicken Satay with Spicy Peanut Sauce

Jerked Chicken Skewer with Tropical Fruit Glaze

Shrimp Skewer with Sweet Chili Garlic Sauce

Nutmeg Dusted Pork Tenderloin on Corn Crisp with Confit Apples

Panko Crusted Chicken with Thai Dipping Sauce

Wonton Fried Shrimp with Thai Dipping Sauce

## EXQUISITE

\$9 Per Piece

Beef Skewers with Hoisin Glaze

Mini Crab Cakes with Spicy Remoulade

Mini Lamb Shepherd's Pie with Brûlée Roasted Mashed Potatoes

New Zealand Lamb Chop with Mint Cabernet Sauce

Scallops Wrapped in Bacon

Smoked Duck and Brie Cheese with Cinnamon Sweet Potato

Foie Gras Mousse Filled Pate a Choux with Fresh Berry Chutney

Lobster Medallion on Flatbread with Lemon Aioli

Lump Crab and Avocado Relish on Tortilla Crisp

Sesame Mango Tuna Tartar on Wonton

Sliced Beef Tenderloin on Bleu Cheese Crostini with a Port Wine Reduction

Smoked Salmon on a Blini Creme Fraiche and Caviar

A 25% service charge & applicable taxes will be added to all prices.



# PLATED DINNER

Entree Price Includes Soup or Salad, Artisan Rolls & Butter,  
Dessert or Cake Service, and Lavazza Coffees & Teas  
An Additional Course is \$12 per person.

## SALADS

### Hearts of Romaine

Pancetta, Parmesan Crisp, Grape Tomatoes, Classic Housemade Caesar Dressing

### The Indy Wedge

Pear Tomatoes, Red Onion, Cucumber, Bacon Bleu Cheese Crostini, White Balsamic Vinaigrette

### Poached Pear on Boston Bibb Lettuce

Bleu Cheese Crostini, Crispy Sweet Potatoes Candied Pecans, Port Wine Vinaigrette

### Lola Rosa and Frisee with Goat Cheese Crostini

Mandarin Oranges, Dried Cranberries, Candied Pecans Champagne Vinaigrette

### Caprese

Sliced Tomatoes, Mozzarella, Pancetta Crisp, Fresh Basil, Balsamic Glaze

### Organic Mixed Greens with Parmesan Cheese Crostini

Crispy Sweet Potatoes, Grape Tomatoes, Sliced Cucumber, White Balsamic Vinaigrette

## SOUPS

### Tomato Basil Bisque

Grilled Cheese Crouton

### Conrad Lobster Bisque

Pernod Cream +\$3.00

### Potato Leek Soup

Brie Cheese Crostini

### Indiana Corn "Cappuccino"

Truffle Foam & Porcini Dust

## DESSERTS

### Tiramisu

Chocolate-Dipped Biscotti

### White Chocolate Cheesecake

Seasonal Fruit Compote and Chocolate Sticks

### Chocolate Truffle Mousse Cake

Brandy Snap with Fresh Berries

### Italian Cream Cake

Caramel and Candied Pecans

### Passion Fruit Bavarian

Vanilla Bean and Exotic Fruit Compote

### Opera Torte

Chocolate Sauce and Espresso Anglaise

### Fresh Fruit Tart

Sweet Butter Crust, Mango Cream, Fresh Fruit

A 25% service charge & applicable taxes will be added to all prices.



# PLATED DINNER

Entree Price Includes Soup or Salad, Artisan Rolls & Butter,  
Dessert or Cake Service, and Lavazza Coffees & Tea Leaves.  
An Additional Course is \$12 per person.

## ENTREES

**Sun-Dried Tomatoes, Spinach &  
Boursin Cheese Stuffed Chicken Breast**  
Sherry Cream, Parmesan Risotto \$68

**Caramelized Onion & Wild Mushroom  
Stuffed Chicken**  
Truffle Marsala Cream, Truffle Risotto \$68

**Bacon Marmalade Chicken Breast**  
Herbed Red Skin Potatoes \$68

**Tuscan Braised Chicken Thigh**  
White Wine Tomato Sauce, Pearl Cous Cous \$68

**Basil Orange Scented Grouper**  
Papaya Beurre Blanc, Coconut Risotto \$78

**Maple Glazed Salmon**  
Candied Pecans, Wild Rice Pilaf \$78

**Coriander Scented Seared Tuna**  
Miso Ginger Glaze, Jasmine Rice \$78

**Cabernet Braised Short Ribs**  
Parmesan Creme Fraiche Mashed Potatoes \$84

**Roasted Filet of Beef**  
Porcini and Morel Cream, Horseradish Mashed Potatoes \$88

**Herb Crusted NY Strip**  
Shallot Cranberry Demi, Roasted Garlic Mashed Potatoes \$88

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## VEGETARIAN ENTREES

**Risotto Primavera**  
With Seasonal Vegetables \$58

**Spicy Thai Eggplant**  
With Jasmine Rice and Red Curry Sauce \$58

**White Bean & Potato Cakes**  
Red Pepper Coulis, Sautéed Kale and Mushrooms \$58

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A 25% service charge & applicable taxes will be added to all prices.  
Offering choice of entree selections will incur additional fees. Please consult with your Event Manager.



# LATE NIGHT SNACKS

## Pizza Station

Pepperoni, Sausage and Cheese Pizzas  
Warm Garlic Breadsticks with Hot Marinara Sauce, Cheese  
and Ranch Dressing \$25 per person

## Chips & Dips Station

Housemade Tortilla Chips  
Salsa, Guacamole and Queso Borracho  
Cumin Black Bean Dip \$15 per person

## Breakfast Bites Station

Mini Sausage, Egg and Cheese Burritos, Mini Chicken and  
Country Ham Biscuits \$20 per person

## Breadsticks & Sauces Station

Breadsticks  
Hot Marinara, Cheese and Ranch Dressing \$15 per person

## Slider Station

Mini-Cheeseburgers and Mini-Pork Tenderloin Sandwiches  
French Fries and Assorted Condiments \$25 per person

## Chicken Finger Station

Deep-Fried Chicken Fingers, Kettle Chips and  
Onion Rings with Assorted Dipping Sauces \$25 per person

## French Fry Station

Truffle Fries, Spicy Sweet Potato Fries,  
Curried French Fries \$15 per person

## Popcorn Station

Assorted Flavors: Truffle, Caramel, Basil, Butter,  
Ancho and Cheddar \$15 per person

A 25% service charge & applicable taxes will be added to all prices. Buffets require a minimum of 25 people.  
Groups less than 25 must guarantee for 25 people. Prices are based on 60 minutes of service.

# WEDDING PARTY

Available From 6:00 a.m. - 2:00 p.m. & Must Be Served in Conrad's Second Floor Event Spaces

## BREAKFAST

### CONTINENTAL - \$30 PER PERSON

Freshly Squeezed Orange Juice  
Sliced Seasonal Fruits & Berries  
Assorted Individual Flavored Yogurts with Granola  
Freshly Baked Danishes, Croissants & Muffins  
English Muffins & Breakfast Bagels with Toaster Artisan Butter, Preserves, Marmalade & Cream Cheese  
Freshly La Colombe Premium Blend Coffees & Artisan Teas

### CLASSIC AMERICAN - \$45 PER PERSON

Freshly Squeezed Orange Juice  
Sliced Seasonal Fruits & Berries  
Free Range Scrambled Eggs with Cheddar Cheese & Chives  
Applewood Smoked Bacon & Pork Sausage Links (Turkey sub. available)  
Roasted Yukon Gold Potatoes with Peppers & Onions  
Freshly Baked Danishes, Croissants & Muffins  
Artisan Butter, Preserves, Marmalade & Cream Cheese  
La Colombe Premium Blend Coffees & Artisan Teas

## LUNCH

\$40 per person

### SALADS (Choose Two)

Mixed Organic Green Leaf & Herb Salad with two Vinaigrette Dressings  
Pasta Salad with Assorted Seasonal Grilled Vegetables  
Sliced Seasonal Fruits & Berries

### SANDWICHES (Choose Three)

Greek Wrap - Sliced Grilled Chicken Breast, Kalamata Olives, Tomatoes, Cucumbers & Feta Cheese  
Roast Beef Wrap - Sliced Roast Beef, Lettuce, Onion, Tomatoes & Horseradish Cream Sauce  
Italian Wrap - Sliced Capicola Ham, Salami, Provolone Cheese with Tomatoes  
Veggie Wrap - Portobello Mushrooms, Roasted Peppers, Avocado & Hummus Spread in a Spinach Wrap  
Ham, Pepperoni & Salami with Provolone on a Kaiser Roll  
Smoked Turkey Breast with Swiss in a Spinach Wrap  
Roasted Beef & Cheddar with Horseradish Mayonnaise on Sourdough  
Grilled Vegetables with Pesto on Focaccia Bread

### INCLUDES:

Assorted Chips & Pretzels  
Freshly Baked Assorted Cookies  
Conrad Bottled Water

## A LA CARTE

### BREAKFAST SANDWICHES - \$15 EACH

Ham, Egg & Cheese Croissant  
Sausage, Egg & Cheese Biscuit  
Flour Tortilla Filled with Onions, Peppers, Scrambled Eggs & Cheese with Salsa

### BEVERAGES

La Colombe Premium Coffee & Artisan Teas \$70 per gallon  
Freshly Squeezed Orange, Grapefruit, Apple or Cranberry Juice \$25 per carafe  
Assorted Coca-Cola Soft Drinks \$5 each  
Conrad Brand Bottled Water \$5 each  
Assorted Energy Drinks \$7 each  
Le Grand Noir Brut \$40 per bottle | Imported Beer \$8 | Domestic Beer \$7

Individual Fruit Flavored Yogurts \$7 Each  
Nature Valley Granola Bars \$4 Each  
Sliced Seasonal Fruits & Berries \$12/Person  
Whole Seasonal Fresh Fruit \$5/piece  
Deluxe Mixed Nuts \$25/pound  
Individual Bags of Assorted Chips, Pretzels or Popcorn \$4 Each