



# RECEPTION

25 Piece Minimum per Item.

One Hour Reception Recommendation: 3-4 pieces per person

Two Hour Reception Recommendation: 6-8 Pieces per person

Brie Cheese, Sliced Strawberries, Kiwi & Macadamia Nuts on a Toasted Crostini \$5

Brie Cheese on Crostini with Dried Fruit Chutney \$5

Candied Stone Fruit on Walnut Bread, Blue Cheese \$5

Goat Cheese Crostini with Sun-Dried Tomato Pesto \$5

Grilled Asparagus Wrapped in Prosciutto with Sweet Garlic Aioli \$5

Hummus on Pita Crisps with Kalamata Olives \$5

Tomato, Basil & Olive Oil Bruschetta \$5

Artichoke Boursin Beignet \$5

Boursin with Sun-Dried Tomato and Basil Tartlet \$5

Pumpkin Puff with Shallot Jalapeño Fig Jam \$5

Vegetable Spring Rolls with Sweet Thai Chili Sauce \$5

Crisp Wonton with Chinese Style Chicken Salad Curry \$7

Chicken Salad on Crisp Raisin Bread \$7

Chilled Jumbo Gulf Shrimp with Cocktail Sauced \$7

Beef Wellington in Puff Pastry \$7

Crab Rangoon \$7

Coconut-Fried Gulf Shrimp \$7

Grilled Chicken Satay with Spicy Peanut Sauce \$7

Jerked Chicken Skewer with Tropical Fruit Glaze \$7

Shrimp Skewer with Sweet Chili Garlic Sauce \$7

Nutmeg Dusted Pork Tenderloin on Corn Crisp with Confit Apples \$7

Panko Crusted Chicken with Thai Dipping Sauce \$7

Wonton Fried Shrimp with Thai Dipping Sauce \$7

Beef Skewers with Hoisin Glaze \$9

Mini Crab Cakes with Spicy Remoulade \$9

Mini Lamb Shepherd's Pie with Brûlée Roasted Mashed Potatoes \$9

New Zealand Lamb Chop with Mint Cabernet Sauce \$9

Scallops Wrapped in Bacon \$9

Smoked Duck and Brie Cheese with Cinnamon Sweet Potato \$9

Foie Gras Mousse Filled Pate a Choux with Fresh Berry Chutney \$9

Lobster Medallion on Flatbread with Lemon Aioli \$9

Lump Crab and Avocado Relish on Tortilla Crisp \$9

Sesame Mango Tuna Tartar on Wonton \$9

Sliced Beef Tenderloin on Bleu Cheese Crostini with a Port Wine Reduction \$9

Smoked Salmon on a Blini Creme Fraiche and Caviar \$9

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



# PLATED DINNER

Entree Price Includes Soup, 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, Salad, Artisan Rolls & Butter,  
Dessert or Cake Service, and Lavazza Coffees & Tea Leaves.  
An Additional Course is \$6 per person.

## ENTREES

**Sun-Dried Tomatoes, Spinach &  
Boursin Cheese Stuffed Chicken Breast**  
Sherry Cream, Parmesan Risotto \$65

**Caramelized Onion & Wild Mushroom  
Stuffed Chicken**  
Truffle Marsala Cream, Truffle Risotto \$65

**Bacon Marmalade Chicken Breast**  
Herbed Red Skin Potatoes \$65

**Tuscan Braised Chicken Thigh**  
White Wine Tomato Sauce, Mascarpone Polenta  
Cake \$65

**Basil Orange Scented Grouper**  
Papaya Beurre Blanc, Coconut Risotto \$75

**Maple Glazed Salmon**  
Candied Pecans, Wild Rice Pilaf \$75

**Coriander Scented Seared Tuna**  
Miso Ginger Glaze, Jasmine Rice \$75

**Cabernet Braised Short Ribs**  
Parmesan Creme Fraiche Mashed Potatoes \$80

**Roasted Filet of Beef**  
Porcini and Morel Cream, Horseradish Mashed Potatoes \$85

**Herb Crusted NY Strip**  
Shallot Cranberry Demi, Roasted Garlic Mashed Potatoes \$85

---

## VEGETARIAN ENTREES

**Risotto Primavera**  
With Seasonal Vegetables \$55

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

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

---

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

## Ice Cream Station

Haagen-Dazs Ice Cream  
Prepared by an Ice Cream Specialist  
Hot Fudge, Banana Halves, Caramel, Strawberries,  
M&M's, Crushed Cookies, Chopped Pecans, Sprinkles,  
Whipped Cream and Cherries \$25 per person  
(2 Chef Attendants required per 50 people at \$250 each)

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

Must be served in Conrad event space

## BREAKFAST

\$20 per person

### CONTINENTAL

Freshly Squeezed Orange Juice  
Sliced Seasonal Fruits & Berries  
Assorted Individual Flavored Yogurts with Granola  
Lavazza Premium Coffees & Tea Leaves  
English Muffins & Breakfast Bagels with Toaster  
Artisan Butter, Preserves, Marmalade & Cream Cheese  
Freshly Baked Pastries

## LUNCH

\$26 per person

### SALADS (Choose One)

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 Burritos \$10 each

Flour Tortilla Filled with Onions, Peppers, Scrambled Eggs & Cheese with Salsa

### Breakfast Sandwiches \$10 each

Ham, Egg & Cheese Croissant  
Sausage, Egg & Cheese Biscuit

### BEVERAGES

Lavazza Premium Coffee & Tea Leaves \$60 per gallon  
Freshly Squeezed Orange, Grapefruit, Apple or Cranberry Juice \$25 per carafe  
Assorted Coca-Cola Soft Drinks \$4 each  
Conrad Brand Bottled Water \$5 each  
Assorted Energy Drinks \$6 each  
Le Grand Noir Brut \$40 per bottle | Imported Beer \$9 | Domestic Beer \$8

Individual Fruit Flavored Yogurts \$6 Each  
Nature Valley Granola Bars \$4 Each  
Sliced Seasonal Fruits & Berries \$10/Person  
Whole Seasonal Fresh Fruit \$4/piece  
Deluxe Mixed Nuts \$25/pound  
Individual Bags of Assorted \$4 Each  
Chips, Pretzels or Popcorn

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

# BAR MENU

HOURLY PACKAGES/HOSTED BARS

\*\$250 Bartender Fee

## DIAMOND

### Includes:

House Wine & Assorted Beer, Grey Goose Vodka, Belvedere 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, Patron Blanco Tequila, Captain Morgan Rum

|             |      |
|-------------|------|
| One Hour    | \$45 |
| Two Hours   | \$50 |
| Three Hours | \$55 |
| Four Hours  | \$60 |
| Five Hours  | \$65 |

## GOLD

### Includes:

House Wine & Assorted Beer, Ketel One Vodka, Tito's Vodka, Bacardi Silver Rum, Bombay Sapphire Gin, Jack Daniels Whiskey, Crown Royal Blended Whiskey, Makers Mark Bourbon, Dewars Scotch, Milagro Tequila, Captain Morgan Rum

|             |      |
|-------------|------|
| One Hour    | \$35 |
| Two Hours   | \$40 |
| Three Hours | \$45 |
| Four Hours  | \$50 |
| Five Hours  | \$55 |

## SILVER

### Includes:

House Wine & Assorted Beer, Pearl Vodka, DonQ Rum, Tanqueray Gin, Jim Beam Whiskey, Seagram's VO Blended Whiskey, J&B Scotch, Lunazul Tequila

|             |      |
|-------------|------|
| One Hour    | \$30 |
| Two Hours   | \$35 |
| Three Hours | \$40 |
| Four Hours  | \$45 |
| Five Hours  | \$50 |

## BRONZE

### Includes:

Beer, Wine & Soda:  
William HillEstate Chardonnay,  
William HillEstate Cabernet Sauvignon,  
Red Rock Merlot, Imported Beer, Domestic Beer

|             |      |
|-------------|------|
| One Hour    | \$18 |
| Two Hours   | \$25 |
| Three Hours | \$30 |
| Four Hours  | \$35 |
| Five Hours  | \$40 |

## CONSUMPTION BAR

|                         |             |                                |     |
|-------------------------|-------------|--------------------------------|-----|
| Diamond Brand Cocktails | \$14        | Imported Beer                  | \$9 |
| Gold Brand Cocktails    | \$13        | Domestic Beer                  | \$8 |
| Silver Brand Cocktails  | \$12        | Assorted Coca-Cola Soft Drinks | \$7 |
| House Wine              | \$12        | Premium Bottled Water          | \$9 |
| Le Grand Noir Brut      | \$40/bottle |                                |     |

## NON-ALCOHOLIC BEVERAGES

|            |      |
|------------|------|
| Four Hours | \$20 |
| Five Hours | \$25 |

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

