

TAVERN ON SOUTH

EVENT GENERAL INFORMATION

Whether entertaining family and friends or meeting with esteemed colleagues, TAVERN ON SOUTH is the perfect place to plan your next special event! Able to accommodate 15 to 350 guests, our culinary and service staff is dedicated to ensuring that your event is memorable and that your every need is attended to.

Our second level meeting room accommodates up to 24 guests. With a view of the downtown skyline, it is a unique and comfortable setting. This room features a 60" flatscreen television and WiFi capability.

The 60-seat second level outdoor deck has a beautiful view of the downtown skyline from every seat! Our newly installed, retractable awning helps protect your event from the weather. It is also heated for the winter months.

For larger events, we can offer either the entire second level and deck (150-200 ppl) or the entire restaurant (250-350 ppl).

For more information please contact Steve Geisler or Kenny Gardner at 317-602-3115 or sdgeisler@gmail.com

SERVICE CHARGE & SALES TAX All food and beverage sales are subject to a recommended service charge of 20% and a sales tax of 9%.

GUARANTEES The final guarantee number of guests is due by 12:00pm, three (3) business days before the start of your event. The guarantee may not be lowered after this time. Final billing is based on the guarantee or actual attendance, whichever is greater.

PROVISIONS OF FOOD & BEVERAGE To ensure the safety of our diners, all food & beverage must be purchased from our facility. Any non-consumed food & beverage items may not be removed from the facility. Specialty cakes may be brought in with prior approval.

ALCOHOLIC BEVERAGES ***ALL GUESTS MUST BE 21 YEARS OF AGE TO CONSUME ALCOHOLIC BEVERAGES.*** The restaurant's alcoholic beverages license require the restaurant to (1) request proper identification (photo ID) of any person of questionable age and (2) refuse alcoholic beverage service to any person who, in the restaurant's judgment appears intoxicated.

PARKING Tavern On South has a limited amount of complimentary parking for its' dining guests. The availability of parking is not guaranteed and is based on the availability of spaces in the parking lot. In the event that spaces are not available, guests are directed to park in the City Centre Parking Garage (fee based) that is located directly behind the restaurant.

TAX EXEMPTION Only "fund-raising" events are exempt from Indiana sales tax with respect to food and beverage. A copy of the tax-exempt certificate (ST-105) and proof that the event is a fundraiser (invitation/ticket original or copy) must be provided to the restaurant before the event.

MINIMUMS & DEPOSITS Tavern On South does not have any room rental fees, only Food & Beverage Minimums that must be met to utilize any of our private event space. All food & beverage revenue goes towards meeting the minimum. Tax and gratuity is not applied toward the minimum. A deposit is required to confirm a private event reservation. The amount of the deposit is typically between \$100 - \$1000 depending upon the amount of space reserved, date, etc. The deposit is non-refundable if the event is cancelled within 45 days of the event.

CAPACITIES

Upstairs Meeting Room			
-Seated Meal/Meeting-multiple tables		24 people	
-Seated Meal/Meeting-one table		20 people	
-Meeting-"u" shape table utilizing flat screen TV		14 people	
Entire Upstairs Dining Area			
-Seated Meal	85 people	-Reception Style	125 people
Second Level Deck			
-Seated Meal	64 people	-Reception Style	90 people
Half of Second Level Deck			
-Seated Meal	32 people	-Reception Style	40 people
Entire Restaurant			
-Seated Meal	185 people (inside) 70 people (deck)	-Reception Style	250 people (inside) 100 people (deck)

FOOD & BEVERAGE MINIMUMS

Upstairs Meeting Room	Lunch-\$350 (\$400 in Dec.)	Dinner-\$800 (\$1000 in Dec.)
Entire Upstairs-Monday thru Thursday (inside)	Lunch-\$1000 (\$1250 in Dec.)	Dinner-\$2300 (\$3000 in Dec.)
Entire Upstairs-Friday (inside)	Lunch-\$1000 (\$1250 in Dec.)	Dinner-\$3400 (\$5000 in Dec.)
Entire Upstairs-Saturday (inside)	Lunch-\$1000 (\$1250 in Dec.)	Dinner-\$2300 (\$5000 in Dec.)
Upstairs Deck	Lunch-\$1300	Dinner-\$2500
Half of Upstairs Deck	Lunch-\$750	Dinner-\$1400
Entire Restaurant-Please inquire		

*Deposits are required to confirm event reservations and are **non-refundable if event is cancelled with less than 45 day notice.**

*Please note that rates may vary for December and other Colts games and special event dates.

ANCILLARY CHARGES

Portable P.A. System	\$50
Solo Acoustic Guitar/Vocalist	Please Inquire
Disc Jockey	Please inquire

DINNER BUFFET MENUS

For group sizes of 20-250

Starters

- 7 Field** with field greens, dried cherries, goat cheese, red onion, carrot and red wine vinaigrette **GF**
Caesar Salad with herb crostini and roasted garlic dressing
Garden Salad with romaine, tomato, cucumber, carrot, red onion, black olive, white cheddar, choice of dressings **GF**
Greek Salad with mixed greens, red onion, black olives, sun dried tomato, feta and greek herb vinaigrette **GF**
Spinach Salad with red onion, Indiana peppered bacon, bleu cheese, balsamic vinaigrette
Soup du Jour **Mediterranean Pasta Salad** **Creamy Jalapeno Cole Slaw**

Gold Entrees

- Pasta Puttanesca** with linguine, asparagus, artichokes, mushrooms and lemon caper sauce **GF pasta available**
(can add grilled chicken, lump crab or broiled shrimp to pasta)
Grilled Chicken Caprese with buffalo mozzarella, fresh basil, balsamic glaze & toasted pine nuts **GF**
Lemon Chicken with lemon, lump crab, asparagus & lemon beurre blanc **GF**
Chargrilled Beef Tenderloin with burgundy reduction, bleu cheese and crispy onions
Prime N.Y. Strip Loin - with natural jus and chimichurri sauce **GF**
4 oz. Beef Tenderloin Medallions with corkscrew shrimp & tomato horseradish jus
Grilled Mahi Mahi Medallions with sweet corn & crab remoulade **GF**
Blackened Ahi Tuna Medallions with mango & avocado salsa
Lump Crab Cakes with shrimp remoulade

Two Selections - \$52 per person

Three Selections - \$59 per person

(\$75 fee for each carver)

Silver Entrees

- Pasta Puttanesca** with linguine, asparagus, artichokes, mushrooms and lemon caper sauce **GF pasta available**
Chili Garlic Linguine with Grilled Tofu or Grilled Chicken and bell peppers, carrots, snow peas, green onion & cilantro
Parmesan Chicken with creamy garlic sauce & mushrooms
Bourbon & Peach Glazed Pork Loin
Southwest Chicken with salsa verde, tomatoes, queso fresco and fried tortilla strips **GF**
Peppercorn Crusted NY Strip Loin with parmesan cream sauce & crispy onions **GF**
Herb Crusted Sliced Beef Tenderloin with natural jus **GF**
Grilled Mahi Mahi with tropical fruit salsa **GF**
Blackened Salmon with pineapple salsa **GF**
Asiago Crusted Atlantic Salmon with lemon herb cream **GF**

Two Selections - \$45 per person

Three Selections - \$52 per person

Bronze Entrees

Pasta Verdura with linguine, asparagus, tomato, white wine, olive oil, fresh herbs & shaved parmesan GF pasta available

Cajun Chicken Pasta with linguine, cajun rubbed chicken, peppers, mushrooms, parmesan & zesty cream sauce

Sliced Roasted Pork Loin with port wine reduction and mushrooms GF

Smoked Pork Loin with caramelized apples & cider reduction GF

Chicken Breast "Picatta" with white wine sauce, lemon & capers

Chicken Roma with smoked tomato jus, Indiana goat cheese, tomatoes & crispy basil GF

Tuscan Chicken topped with mushrooms, sun dried tomato, feta cheese and parmesan pesto cream GF

Broiled or Blackened Atlantic Salmon with herb & garlic cream sauce GF

Bourbon & Orange Glazed Atlantic Salmon GF

Broiled or Blackened Whitefish with creole remoulade GF

Two Selections - \$35 per person

Three Selections - \$43 per person

All buffets served with choice of 2 starters, chef's selection of starch, vegetable and assorted desserts.

Coffees and teas are also included.

All prices exclusive of 9% sales tax and gratuity.

Prices subject to change.

Minimum of 25 guests.

LUNCH BUFFET MENU

recommended for group sizes of 20-250

Starters

7 Field – field greens, dried cherries, nuts, goat cheese, onion, carrot, and red wine vinaigrette

Caesar Salad with herb crostini and roasted garlic dressing

Garden Salad with mixed greens, tomato, cucumber, carrot, red onion, black olive, cheddar, choice of dressings **GF**

Tuscan Salad with mixed greens, red onion, pepperoni, black olives, roasted red pepper, feta, red wine vinaigrette **GF**

Spinach Salad with red onion, Indiana peppered bacon, bleu cheese and balsamic vinaigrette

Mediterranean Pasta Salad **Soup du Jour** **Creamy Jalapeno Cole Slaw** **GF**

Entrees

Chargilled Beef Burger with fresh buns, cheeses & accompaniments

Marinated Grilled Chicken Breast with buns and accompaniments

“Grilled” Chicken Italiano with house marinara, fresh grated parmesan & crispy basil **GF**

Smoked Pork Loin with caramelized apples & cider reduction **GF**

Pasta Verdura with linguine, asparagus, tomato, mushrooms, fresh herbs,

olive oil, white wine & grated parmesan **GF pasta available**

Baked Meat Lasagna OR Spinach & Mushroom Lasagna

Chili Garlic Linguine with Grilled Tofu or Grilled Chicken and bell peppers, carrots, snow peas, green onion & cilantro

Chicken Fajitas with grilled peppers and onions and flour tortillas with Indiana salsa, sour cream & jalapenos

Vegetarian Fajitas with grilled peppers, onions, asparagus, mushrooms and corn with Indiana salsa, sour cream & jalapenos

Grilled Mahi Mahi with sweet corn remoulade (additional \$5 p.p.)

Bourbon & Orange Glazed Atlantic Salmon **GF** (additional \$3 p.p.)

Broiled or Blackened Whitefish with creole remoulade **GF**

Sliced Beef Tenderloin with house demi glace & blue cheese & fried onion **GF** (additional \$10 p.p.)

All buffets served with choice of 2 starters, chef’s selection of starch or kettle chips (if applicable, vegetable, buns & condiments (if applicable) & assorted cookies & brownies. Coffees & Teas also included.

Two Selections - \$23 per person Three Selections - \$29 per person

Minimum of 25 guests.

CONTINENTAL BREAKFAST BUFFET MENU

Freshly Brewed Coffee & Decaf, Fresh Squeezed Orange Juice, Iced Tea & Water

Assorted Fresh Breakfast Bakeries

Sliced Fresh Fruit & Berries

\$16.00 per person

Minimum of 10 guests.

The following items may be added to enhance the continental breakfast buffet:

Croissant Sandwich with Egg, White Cheddar & Mariah’s Indiana Peppered Bacon \$4.50 per person

Breakfast Burrito with Egg, Pepper Jack, Indiana Salsa & Mariah’s Peppered Bacon in a Wheat Tortilla \$5.00 per person

Scrambled Eggs, Mariah’s Indiana Peppered Bacon & Breakfast Potatoes \$6.00 per person

Smoked Salmon, Toasted Bagels, Cream Cheese, Onion, Capers & Egg \$7.50 per person

All prices exclusive of 9% sales tax and gratuity. Prices subject to change.

HORS D'OEUVRES & DISPLAYS

Hors d'oeuvres are priced per piece unless a per person price is noted.

A minimum of 25 pieces per item is required.

COLD

Gulf Shrimp with a Duo of Cocktail & Horseradish Pesto Sauces GF	4.50
Crostini with Tomato and Goat Cheese Bruschetta	3.00
Crisp Wonton with Chinese Chicken Salad	3.50
Seared Tuna on Wonton Crisp with Napa Slaw, Teriyaki Glaze, Sriracha & Sesame Seeds	4.00
Herb Roasted Beef Tenderloin Crostini with Bleu Cheese & Horseradish Mousse	4.00
Crostini w/ herb cheese & tomato bruschetta	3.50
“Caprese Cup” with Tomato, Mozzarella & Fresh Mozzarella in phyllo cup w/ balsamic glaze	\$3.50
Roasted Vegetable Skewer with Teriyaki Soy Glaze	3.50
Charcuterie Display with Assorted Cured Meats, Cheeses & Marinated Vegetables	12.00 per person (25 person minimum)
Fresh Vegetable Display with Roasted Garlic Hummus & Ranch Dips GF	4.00 per person (15 person minimum)
(add pita crisps 1.00 per person)	
Domestic Cheese Display with assorted crackers	5.50 per person (15 person minimum)
Import Cheese Display with assorted crackers	7.50 per person (15 person minimum)
Fresh Fruit Display with Yogurt Dip GF	5.00 per person (15 person minimum)
Assorted Cookies & Brownies & Cheesecake Squares	2.25

HOT

Bacon Wrapped Scallops with Soy Glaze	4.50	Mini Crab Cake with Lemon Aioli	4.75
Vegetable Quesadilla Coronet with House Salsa	4.00	Vegetable Egg Roll with Sweet n' Sour Sauce	3.75
Jerk Chicken Skewer with Green Goddess Dip GF	4.00	Chicken Quesadilla Coronet with House Salsa	4.00
Mini Beef Wellington with Tavern Demi Glace	4.50	Teriyaki Chicken Skewer w/ Sweet n Sour Sauce	4.00
Bacon Wrapped BBQ Shrimp with Pineapple Vinaigrette GF	5.50	Spinach & Feta Phyllo Triangle with Cucumber Cream	4.00
2 oz. Beef Meatballs with choice of teriyaki glaze or house bbq or tavern demi glace 4.50			
Vegetable Potsticker w/ Sweet Thai Chili Sauce	3.75	Crab Rangoon w/ Chili Garlic Sauce	4.00
Stuffed Mushroom with Italian Sausage GF	4.00	Warm Brie & Raspberry Crostini with Berry Puree	4.00
Pork Tenderloin Sliders on Pretzel Rolls	5.00	Cheeseburger Sliders	4.00 (GF buns add .75 ea)
Assorted Flatbread Pizzas (bbq chicken, margherita, mediterranean, pepperoni & cheese) 20.00 ea. (GF crust add 3.00)			

MORE SNACKS.....

Tortilla Chips with Smoked Tomato Salsa GF or Kettle Chips with Roasted Garlic Aioli & Roasted Red Pepper Sauce GF	
\$35 per pound	
Warm Pretzel Bites with Plum Tomato Marinara & House Queso Sauce	
\$3.50 per person (15 person minimum)	
Fried Mushrooms with Chile Aioli & Green Goddess Dips	
\$4.50 per person (15 person minimum)	
Fried Buffalo Cauliflower with House Bleu Cheese & Green Goddess Dips	
\$4.50 per person (15 person minimum)	
Corkscrew Fried Shrimp in Sriracha Aioli GF	5.00 pp (3 pc. per person)
(15 person minimum)	
Crispy Chicken Bites with buffalo and ranch dips	6.00 (3 pc. per person)
(15 person minimum)	

FOOD STATIONS

(all food stations require a 35 person minimum and are priced as accompaniments for heavy hors d'oeuvre receptions that have a minimum of 6 pieces per person of hors d'oeuvres)

CARVED MEATS

Herb Crusted Beef Tenderloin w/ multi grain bun, horseradish mousse & grainy mustard aioli \$15 per person

New York Strip Loin w/ wheat roll, roasted garlic aioli & bearnaise sauce \$12 per person

Roast Turkey w/ wheat roll, cranberry relish & herb aioli \$9 per person

Smoked Pork Loin w/ pretzel roll, caramelized onion jam & dijon aioli \$9 per person

Baked Virginia Ham w/ mini croissants, herbs de provence aioli & spicy brown mustard \$9 per person
(carver fee of \$100 if applicable)

PASTA

Choice of Two Pastas – Penne, Farfalle, Spaghetti, Fettucine

Choice of Two Sauces – Marinara, Alfredo, Pesto, Creamy Parmesan Pesto

Accompaniments – roasted peppers, mushroom, asparagus, red onion, bacon, grated parmesan, red pepper, black pepper
\$10 per person

(add house made mini meatballs & Italian sausage - additional \$3 per person)

MAC N' CHEESE

Choice of 2 Mac N' Cheese Varieties – Traditional Cheddar or Smoked Gouda or Creamy Gorgonzola or Creamy Parmesan
Elbow Macaroni

Accompaniments – Indiana bacon, ham, scallions, mushrooms, jalapenos, broccoli, asparagus, black pepper
\$10 per person

(Add Shrimp & Crabmeat – additional \$5 per person)

NACHOS & TACOS

Choice of Two Fillings – Seasoned Ground Beef, Grilled Chicken, Corkscrew Shrimp, Marinated Grilled Steak, Roasted Vegetables

Accompaniments – crispy taco shells, flour tortillas, house made tortilla chips, lettuce, tomato, shredded cheese,
white cheddar & jalapeno cheese sauce, fresh jalapenos, sour cream, guacamole, salsa
\$10 per person

NACHOS ONLY (with seasoned beef) **GF** \$8 per person

SALAD STATION

Choice of Two Greens – Romaine or Spinach or Field Greens or Iceberg

Accompaniments - tomato, cucumber, carrot, broccoli, red onion, black olive, celery, sun dried tomato, chickpeas
croutons, bacon, egg, blue cheese, feta cheese, cheddar, parmesan,
roasted garlic dressing, ranch, blue cheese dressing, red wine vinaigrette, olive oil & balsamic vinegar

\$7 per person **GF**

DESSERT

Make Your Own Deluxe Brownie Sundae Bar – fresh brownies, vanilla & chocolate ice cream, hot fudge, caramel, strawberry sauce,
whipped cream, pecans, slivered almonds, m&m's, oreos, chocolate chips, peanut butter chips, fresh strawberries & raspberries
\$10 per person

Fresh Crisp & Cookies – peach or berry crisp w/ vanilla ice cream, fresh cookies & brownies
\$8 per person

ALCOHOLIC BEVERAGES

TAVERN ON SOUTH will be glad to provide a variety of billing methods for your alcoholic beverages.

OPEN BAR - you will be billed by actual consumption for all drinks.

TICKETS – we provide tickets that you will distribute to your guests and you will be billed by actual consumption for all drinks.

DOLLAR AMOUNT TAB – you let us know the maximum amount you would like to spend and we will run a tab up to this amount.

CASH BAR – your guests pay cash for whatever drinks they consume.

BAR PACKAGES – see below

BAR PACKAGES

Bar packages require a 50 person minimum. Please note that alcohol “shots”, bombs, etc. are not included with Bar Packages.

PREMIUM PACKAGE PRICING

Premium Liquors, House Wines, Domestic and Import Bottled Beers, Soft Beverages

1 Hour - \$20 per person 2 Hours - \$28 per person 3 Hours - \$32 per person 4 Hours - \$36 per person

BUD LIGHT BUDWEISER MICHELOB ULTRA MILLER LITE COORS LIGHT
MODELO STELLA ARTOIS STELLA ARTOIS CIDRE HOEGAARDEN WHITE BUDWEISER ZERO

CHARDONNAY CABERNET SAUVIGNON PINOT NOIR
SAUVIGNON BLANC PINOT GRIGIO WHITE ZINFANDEL

DEEP EDDY VODKA TANQUEREY GIN CRUZAN RUM CAPTAIN MORGAN RUM JACK DANIELS WHISKEY
MAKERS MARK BOURBON FAMOUS GROUSE SCOTCH MILAGRO SILVER TEQUILA LUXARDO AMARETTO

BEER & WINE PACKAGE

House Wines, Domestic & Import Bottled Beers, Soft Beverages

1 Hour - \$20 per person 2 Hours - \$26 per person 3 Hours - \$30 per person 4 Hours - \$34 per person

***TAVERN ON SOUTH DOMESTIC, LOCAL & REGIONAL CRAFT BEERS
on Tap and by the Bottle may be added to either of these packages for \$6 per person.***

LOCAL & REGIONAL CRAFT BEERS ON DRAFT INCLUDING MICHELOB ULTRA, GOOSE ISLAND,
BELL’S, METAZOA AND MORE.....

BOTTLED CRAFT BEERS INCLUDE SOME OF THE FOLLOWING
FOUNDERS ALL DAY IPA SUN KING PACHANGA LAGER BELL’S TWO HEARTED IPA
BRECKENRIDGE VANILLA PORTER RHEINGEIST BUBBLES CIDER

PRICES ARE EXCLUSIVE OF STATE SALES TAX AND GRATUITY. PRICES ARE SUBECT TO CHANGE.