

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 gratuity of 21% and a sales tax of 9%.

CREDIT CARD CONVENIENCE FEE All credit card payments are subject to a 3% convenience fee. Pay cash/check and save!

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-\$500 (\$600 in Dec.)	Dinner-\$1000 (\$1200 in Dec.)
Entire Upstairs-Monday thru Thursday (inside)	Lunch-\$1000 (\$1250 in Dec.)	Dinner-\$2300 (\$3000 in Dec.)
Entire Upstairs-Friday (inside)	Lunch-\$1000 (\$1500 in Dec.)	Dinner-\$3400 (\$5000 in Dec.)
Entire Upstairs-Saturday (inside)	Lunch-\$1000 (\$1250 in Dec.)	Dinner-\$2300 (\$5000 in Dec.)
Upstairs Deck (max. 64 guests)	Lunch-\$1300	Dinner-\$2500
Half of Upstairs Deck (max. 32 guests)	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

Tavern Salad with field greens, dried cranberries, shredded gouda, 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 Antipasti Pasta Salad Creamy Jalapeno Cole Slaw

Gold Entrees

South Street Pasta with linguine, asparagus, peppers, onions, mushrooms and lemon-thyme sauce **VEGAN 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 Sliced 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 tomato horseradish jus

Grilled Mahi Mahi Medallions with sweet corn & crab remoulade **GF**

Cashew Crusted Walleye with roasted red pepper sauce **GF**

Grilled Sockeye Salmon with lemon garlic sauce **GF**

Two Selections - \$54 per person

Three Selections - \$62 per person

Silver Entrees

South St. Pasta with linguine, asparagus, peppers, onions, mushrooms and lemon-thyme sauce **GF pasta available**

Curry & Rice with grilled chicken and carrots, sweet potatoes, butternut squash, bell peppers & onion

Bourbon & Peach Glazed Pork Loin

Grilled Parmesan Chicken with creamy garlic sauce & mushrooms

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 Flat Iron Steak with natural jus **GF**

Grilled Mahi Mahi with tropical fruit salsa **GF**

Blackened Atlantic Salmon with pineapple salsa **GF**

Asiago Crusted Atlantic Salmon with lemon herb cream **GF**

Two Selections - \$45 per person

Three Selections - \$53 per person

Bronze Entrees

Tavern Pasta with spaghetti, house red sauce and fresh seasonal vegetables & shaved parmesan VEG GF pasta available

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

Sliced Roasted Pork Loin with red wine reduction and mushrooms GF

Smoked Pork Loin with peach chutney GF

Chicken Breast with spinach & artichoke cream sauce

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 - \$36 per person

Three Selections - \$44 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

- Tavern** – field greens, dried cherries, nuts, shredded gouda, 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
Antipasti 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 peach chutney **GF**
Tavern Pasta with spaghetti, house red sauce and fresh seasonal vegetables & shaved parmesan **VEG GF pasta available**
Baked Meat Lasagna OR Spinach & Mushroom Lasagna
Curry & Rice with grilled chicken and carrots, sweet potatoes, butternut squash, bell peppers & onion
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**
Herb Crusted Flat Iron Steak with natural jus **GF** (additional \$6 p.p.)
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 - \$25 per person Three Selections - \$32 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

*\$18.00 per person
Minimum of 10 guests.*

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

- Croissant Sandwich with Egg, White Cheddar & Peppered Bacon \$5.00 per person
Breakfast Burrito with Egg, Pepper Jack, Indiana Salsa & Peppered Bacon in a Wheat Tortilla \$6.00 per person
Scrambled Eggs, Peppered Bacon & Breakfast Potatoes \$7.00 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
Tomato and Goat Cheese Bruschetta with Crostinis 4.50 per person
Crisp Wonton with Chinese Chicken Salad 4.25 Crostinis with Flatiron Steak & Bleu Cheese-Horseradish Mousse 4.50
Seared Tuna on Wonton Crisp with Napa Slaw, Teriyaki Glaze, Sriracha & Sesame Seeds 4.00
Herb Cheese & Roasted Pepper Bruschetta with Crostinis 4.50 per person
Caprese Bruschetta with Tomato, Mozzarella & Fresh Basil with balsamic glaze and Crostinis 5.50 per person
Roasted Vegetable Skewer with Teriyaki Soy Glaze 4.25
Charcuterie Display with Assorted Cured Meats, Cheeses & Marinated Vegetables 14.00 per person (25 person minimum)
Fresh Vegetable Display with Roasted Garlic Hummus & Ranch Dips **GF** 4.50 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** 5.50 per person (15 person minimum)
Assorted Cookies & Brownies 2.25

HOT

Bacon Wrapped Scallops with Soy Glaze 5.00 Mini Crab Cake with Lemon Aioli 5.00
Vegetable Quesadilla with House Salsa 4.50 Vegetable Spring Roll with Sweet n' Sour Sauce 4.50
Jerk Chicken Skewer with Green Goddess Dip **GF** 4.50 Chicken Quesadilla Coronet with House Salsa 4.00
Beef Empanada w/ Chili Aioli 4.50 Chili Lime Marinated Flat Iron Steak Skewer 5.00
Santa Fe Chicken Phyllo Purse w/ House Salsa 4.50 Vegetable Empanada w/ Chili Aioli 4.00
Grilled Bacon Wrapped 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 glaze 4.50
Vegetable Potsticker w/ Sweet Thai Chili Sauce 4.00 Chicken & Lemongrass Potsticker w/ Teriyaki Sauce 4.50
Stuffed Mushroom with Italian Sausage **GF** 4.00 Mushroom Phyllo Purse w/ Green Goddess Sauce 4.00
Pork Tenderloin Sliders on Pretzel Rolls 5.50 Cheeseburger Sliders 4.50 (GF buns add .75 ea)
Assorted Flatbread Pizzas (bbq chicken, margherita, mediterranean, pepperoni & cheese) 24.00 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 Tavern Mustard & House Queso Sauce
\$3.50 per person (15 person minimum)
Fried Mushrooms with Chile Aioli & Green Goddess Dips
\$5 per person (15 person minimum)
Fried Buffalo Cauliflower with House Bleu Cheese & Green Goddess Dips
\$5 per person (15 person minimum)
Corkscrew Fried Shrimp tossed in Sriracha Aioli **GF** 6.00 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 \$16 per person

New York Strip Loin w/ wheat roll, roasted garlic aioli & bearnaise sauce \$13 per person

Roast Turkey w/ wheat roll, cranberry relish & herb aioli \$11 per person

Smoked Pork Loin w/ pretzel roll, caramelized onion jam & dijon aioli \$11 per person

Baked Virginia Ham w/ mini croissants, herb aioli & spicy brown mustard \$11 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
\$13 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, mushrooms, jalapenos, broccoli, asparagus, black pepper
\$13 per person

(Add Shrimp & Crabmeat – additional \$7 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
\$14 per person

NACHOS ONLY (with seasoned beef) **GF** \$10 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,
croutons, bacon, egg, blue cheese, feta cheese, cheddar, parmesan,
roasted garlic dressing, ranch, blue cheese dressing, red wine vinaigrette, balsamic vinaigrette
\$8 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

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.

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.

TICKETS – we provide tickets that you will distribute to your guests and you will be billed \$8 per ticket. Includes softs beverages, beer, wines and call liquors - \$8 PER TICKET

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/Import Bottled Beers, Limited Draft Beer Soft Beverages

1 Hour - \$20 per person 2 Hours - \$30 per person 3 Hours - \$35 per person 4 Hours - \$40 per person

ASSORTED DOMESTIC BEERS, SELTZERS & CANNED COCKTAILS
IMPORTED BEERS FROM MODELO AND STELLA ARTOIS
DRAFT BEER – MICHELOB ULTRA, GOOSE ISLAND 312 & FOUNDERS ALL DAY IPA

CHARDONNAY CABERNET SAUVIGNON PINOT NOIR
SAUVIGNON BLANC PINOT GRIGIO WHITE ZINFANDEL

CALL BRAND LIQUORS FROM DEEP EDDY, TITOS, TANQUEREY, CRUZAN, CAPTAIN MORGAN, JACK DANIELS,
GOOSE ISLAND, CROWN ROYAL, MAKERS MARK, FAMOUS GROUSE, MILAGRO & MORE

BEER & WINE PACKAGE

House Wines, Domestic & Import Bottled Beers, Soft Beverages

1 Hour - \$20 per person 2 Hours - \$28 per person 3 Hours - \$33 per person 4 Hours - \$37 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 ELYSIAN,
ST. JOSEPH’S, RHEINGEIST, 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.