

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 300 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 (250-300 ppl). For more information, please contact ***Carlos Harrington at c_los3332@yahoo.com or 317-750-7061***

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-\$300 (\$500 in Dec.) | Dinner-\$750 (\$1000 in Dec.) |
| Entire Upstairs-Monday thru Thursday (inside) | Lunch-\$750 (\$1000 in Dec.) | Dinner-\$2000 (\$2750 in Dec.) |
| Entire Upstairs-Friday (inside) | Lunch-\$800 (\$1250 in Dec.) | Dinner-\$3000 (\$5000 in Dec.) |
| Entire Upstairs-Saturday (inside) | Lunch-\$1000 (\$1250 in Dec.) | Dinner-\$3000 (\$5000 in Dec.) |
| Upstairs Deck (max. 64 guests) | Lunch-\$500 | Dinner-\$1750 |
| Half of Upstairs Deck (max. 32 guests) | Lunch-\$300 | Dinner-\$1000 |
| Entire Restaurant-Please inquire | | |

*Deposits are required to confirm event reservations and are **non-refundable if event is cancelled with less than 21-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 20-200

Starters

Tavern Salad with field greens, dried cranberries, shredded cheddar, red onion, carrot and choice of Dressing **GF**

Caesar Salad with herb crostini and roasted garlic dressing

Garden Salad with romaine, tomato, cucumber, carrot, red onion, shredded 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 **GF**

Lemon Chicken with lemon, 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 Horseradish sauce **GF**

4 oz. Beef Tenderloin Medallions with a green Peppercorn au jus

Grilled Mahi Medallions with a Pineapple Cilantro Salsa **GF**

Cornmeal Crusted Walleye with an Almond, Lemon Beurre Blanc **GF**

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

Two Selections - \$58 per person

Three Selections - \$68 per person

Silver Entrees

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

Bourbon & Peach Glazed Pork Loin our Chef's favorite

Classic Parmesan Chicken with marinara garlic sauce & mozzarella

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 with Pineapple, cilantro salsa **GF**

Blackened Atlantic Salmon with cajun cream sauce

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

Idaho Rainbow Trout with a lemon, caper almond sauce **GF**

Two Selections - \$52 per person

Three Selections - \$63 per person

Bronze Entrees

Tavern Pasta with spaghetti, house alfredo 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**

Mediterranean Chicken topped with spinach, tomato, olives and artichoke, lemon butter sauce **GF**

Broiled or Blackened Atlantic Salmon with dill & Chablis cream sauce **GF**

Grilled Atlantic Salmon with a Cajun Hollandaise **GF**

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

Two Selections - \$42 per person

Three Selections - \$49 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 20-200

Starters

- Tavern** – field greens, dried cherries, nuts, shredded cheddar, onion, carrot, and house 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
Tuscan Salad with mixed greens, artichoke red onion, pepperoni, black olives, red pepper, feta, choice of **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, Grandma’s Recipe
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 \$7 p.p.)
Atlantic Salmon with Cajun Hollandaise **GF** (additional \$ 8p.p.)
Broiled or Blackened Mahi with creole remoulade (additional 7p.) **GF**
Herb Crusted New York Strip Steak with natural jus **GF** (additional \$ 9 p.p.)
Sliced Beef Tenderloin with house demi glace & blue cheese & fried onion **GF** (additional \$12 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 - \$30 per person Three Selections - \$37 per person

Minimum of 25 guests.

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 spicy Cocktail Sauce **GF** 5.00 per person

Tomato and Goat Cheese Bruschetta with Crostini 4.50 per person

Crisp Wonton with Chinese Chicken Salad 4.50 **Crostini with New York Steak & Bleu Cheese-Horseradish Mousse** 5.00

Seared Tuna on Wonton Crisp with Napa Slaw, Teriyaki Glaze, Sriracha & Sesame Seeds 4.00

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 aioli & Ranch Dips **GF** 5 per person (25 person minimum)

(add pita crisps 1.00 per person)

Domestic Cheese Display with fruit assorted crackers 5.50 per person (25 person

Imported Cheese Display with fruit assorted crackers 8.50 per person (25 person minimum)

Fresh Fruit Display with Yogurt Dip **GF** 6.50 per person (25 person minimum)

Assorted Cookies & Brownies 4.00

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 Sriracha Dip **GF** 4.50 **Chicken Quesadilla** with House Salsa 4.00

Beef Empanada with Chili Aioli 4.50 **New York strip skewers** with Chili Lime Marinated 5.00

Santa Fe Chicken Phyllo Purse with House Salsa 4.50 **Vegetable Empanada** with Chili Aioli 4.00

Grilled Bacon Wrapped Shrimp with Pineapple Vinaigrette **GF** 5.50 **Spinach & Feta Phyllo Triangle** with Cucumber Cream 4.00

Giant Beef Meatball with choice of teriyaki glaze or house BBQ or sweet chili sauce 4.50

Vegetable Potsticker with sweet Thai chili sauce 4.00 **Stuffed mushroom** with Italian sausage **GF** 4.00

Pork Tenderloin Sliders on Pretzel Rolls 5.50 **Cheeseburger Sliders** 5.00 (GF buns add .75 ea)

Assorted Flatbread Pizzas (BBQ chicken, margherita, mediterranean, pepperoni & cheese) 18.00 ea. (GF crust add 3.00)

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 & \$5 per person (15 person minimum)

Fried Buffalo Cauliflower with House Bleu Cheese \$5 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 with multi grain buns, horseradish mousse & grainy mustard aioli \$20 per person

New York Strip Loin with wheat roll, roasted garlic aioli & bearnaise sauce \$16 per person

Roast Turkey with wheat roll, cranberry relish & herb aioli \$12 per person

Smoked Pork Loin with pretzel roll, caramelized onion jam & Dijon aioli \$12 per person

Baked Virginia Ham with mini croissants, herb aioli & spicy brown mustard \$12 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
\$15 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
\$15 per person

(Add Shrimp & Crabmeat – additional \$8 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
\$15 per person

NACHOS ONLY (with seasoned beef) **GF** \$12 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,
croutons, bacon, egg, blue cheese, feta cheese, cheddar, parmesan,
honey mustard dressing, ranch, blue cheese dressing, house 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 - \$32 per person 2 Hours - \$41 per person 3 Hours - \$49 per person 4 Hours - \$57 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 - \$25 per person 2 Hours - \$29 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 SUBJECT TO CHANGE.*