

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 32 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 info@tavernonsouth.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 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.

CAPACITIES

Upstairs Meeting Room				
-Seated Meal/Meeting-multiple tables		32 people		
-Seated Meal/Meeting-one table		20 people		
-Meeting-one table utilizing flat screen TV		14 people		
Entire Upstairs Dining Area				
-Seated Meal	90 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-\$275 (\$325 in Dec.)	Dinner-\$750 (\$1000 in Dec.)
Entire Upstairs-Monday thru Thursday (inside)	Lunch-\$950 (\$1250 in Dec.)	Dinner-\$2000 (\$3000 in Dec.)
Entire Upstairs-Friday (inside)	Lunch-\$950 (\$1250 in Dec.)	Dinner-\$3000 (\$5000 in Dec.)
Entire Upstairs-Saturday (inside)	Lunch-\$950 (\$1250 in Dec.)	Dinner-\$2000 (\$5000 in Dec.)
Upstairs Deck	Lunch-\$1000	Dinner-\$2400
Half of Upstairs Deck	Lunch-\$350	Dinner-\$1300
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

THREE COURSE LIMITED MENUS

recommended for group sizes from 16 to 25

(for groups of 26-32, we are able to offer the three course menu with one salad option & three entrée options)

PREMIERE THREE COURSE MENU

Salad Course

SPINACH – indiana peppered bacon / red onion / bleu cheese / shagbark hickory vinaigrette

Entrée Course

9 oz. FILET MIGNON

YELLOWFIN TUNA

CHICKEN OSCAR

12 oz. NY STRIP

THE SAUCES, VEGETABLE AND/OR STARCH ACCOMPANIMENTS FOR THESE ENTREES VARY SEASONALLY.

CHEF'S SELECTION OF DESSERT

\$49 per person plus sales tax and service charge

STANDARD THREE COURSE MENU

Salad Course

TAVERN – candied asparagus / sweet and spicy walnuts / cucumber / dried cherries
Indiana goat cheese / granny smith apple vinaigrette

Entrée Course

7 oz. FILET MIGNON

ATLANTIC SALMON

THE SAUCES, VEGETABLE AND/OR STARCH ACCOMPANIMENTS FOR THESE TWO ENTREES VARY SEASONALLY.

CHICKEN PICATTA

roasted russet potatoes/ grilled asparagus / lemon caper sauce

PASTA VERDURA

linguine / asparagus / tomato / mushroom / olive oil / white wine / fresh herbs / grated parmesan

May be topped with grilled chicken or shrimp

CHEF'S SELECTION OF DESSERT

\$43 per person plus sales tax and gratuity
prices subject to change

(items are subject to change with the seasonal menu)

FOUR COURSE STANDARD MENU

recommended for group sizes from 16 to 25

(for groups of 26-32, we are able to offer the four course menu with one salad option & one starter options)

Starter Course

CHILLED SMRIMP MARTINI – duo of horseradish pesto and cocktail sauces

LUMP CRAB CAKES – creole remoulade

SOUP DU JOUR

Salad Course

TAVERN – candied asparagus / sweet and spicy walnuts / cucumber / dried cherries

Indiana goat cheese / granny smith apple vinaigrette

Entrée Course

7 oz. FILET MIGNON

ATLANTIC SALMON

(THE SAUCES, VEGETABLE AND/OR STARCH ACCOMPANIMENTS FOR THESE ENTREES VARY SEASONALLY)

CHICKEN PICATTA

roasted russet potatoes/ grilled asparagus / lemon caper sauce

PASTA VERDURA

linguine / asparagus / tomato / mushroom / olive oil / white wine / fresh herbs / grated parmesan

May be topped with grilled chicken or shrimp

Dessert Course

CHEF'S SELECTION OF DESSERT

\$54 per person plus sales tax and gratuity

prices subject to change

(items are subject to change with the seasonal menu)

FOUR COURSE PREMIERE MENU

Starter Course

CHILLED SMRIMP MARTINI – duo of horseradish pesto and cocktail sauces

LUMP CRAB CAKES – creole remoulade

SOUP DU JOUR

Salad Course

SPINACH – indiana peppered bacon / red onion / bleu cheese / shagbark hickory vinaigrette

Entrée Course

9 oz. FILET MIGNON

YELLOWFIN TUNA

CHICKEN OSCAR

12 oz. NY STRIP (this steak option will vary with seasonal menus)

THE SAUCES, VEGETABLE AND/OR STARCH ACCOMPANIMENTS FOR THESE ENTREES VARY SEASONALLY.

CHEF'S SELECTION OF DESSERT

\$59 per person plus sales tax and gratuity

prices subject to change

DINNER BUFFET MENUS

recommended for group sizes of 25-250

Starters

Tavern Salad with candied asparagus, sweet and spicy walnuts, cucumber, dried cherries,
indiana goat cheese and granny smith apple 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**

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 shagbark hickory vinaigrette

Soup du Jour

Roasted Vegetable Salad

Mediterranean Pasta Salad

Southwest Cole Slaw

Gold Entrees

Pasta Puttanesca with linguine, asparagus, artichokes, mushrooms and lemon caper sauce

(can add grilled chicken, lump crab or broiled shrimp to pasta)

Grilled Chicken with walnut pesto, aged gouda & baby arugula **GF**

Chicken Oscar with lump crab, asparagus & hollandaise sauce **GF**

Chargrilled Beef Tenderloin Tournedos with burgundy reduction, bleu cheese and crispy onions

Allen Bros. N.Y. Strip Loin - with natural jus and béarnaise sauce **GF**

Roasted Prime Rib with corkscrew fried shrimp & tomato horseradish jus OR battered mushrooms and natural jus **GF**

Grilled Lamb Chops with whole grain mustard sauce **GF**

Sea Bass Medallions with sweet corn & crab remoulade **GF**

Seared Ahi Tuna Medallions with shagbark teriyaki glaze and sweet & sour napa slaw

Lump Crab Cakes with shrimp remoulade

Two Selections - \$45 per person

Three Selections - \$52 per person

Silver Entrees

- Pasta Puttanesca** with linguine, asparagus, artichokes, mushrooms and lemon caper sauce
Pad Thai Rice Noodles with Grilled Tofu or Grilled Chicken and carrots, ginger & lime with wonton crisps
Tuscan Chicken with artichoke tapenade and caper tomato jus GF
Chicken Breast "Picatta" with white wine sauce, lemon & capers
Jerk Ribeye Tips with jalapeno lime cream and caramelized plantains GF
Herb Crusted Sliced Beef Tenderloin with natural jus GF
Crab Stuffed Whitefish with roasted red pepper cream
Broiled Mahi Mahi with kiwi and mint salsa GF
Asiago Crusted Atlantic Salmon with lemon herb cream GF

Two Selections - \$39 per person

Three Selections - \$45 per person

(\$75 fee for each carver)

Bronze Entrees

- Pasta Verdura** with linguine, asparagus, tomato, white wine, olive oil, fresh herbs & shaved parmesan
Sliced Roasted Pork Loin with port wine reduction and mushrooms GF
Smoked Pork Loin topped with Warm Bartlett Pear Compote GF
Southwest Chicken with salsa verde, tomatoes, queso fresco and fried tortilla strips GF
Chicken Roma with smoked tomato jus, Indiana goat cheese, roma tomatoes & crispy basil GF
Herb Crusted Flat Iron Steak with roasted mushrooms, thyme jus and maître d' butter GF
Bourbon & Orange Glazed Atlantic Salmon GF
Broiled or Blackened Whitefish with creole remoulade GF

Two Selections - \$32 per person

Three Selections - \$39 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 25-100

Starters

Tavern Salad with candied asparagus, sweet and spicy walnuts, cucumber, dried cherries, indiana goat cheese and granny smith apple vinaigrette **GF**

Caesar Salad with herb crostini and roasted garlic dressing

Garden Salad with mixed greens, tomato, cucumber, carrot, red onion, black olive, white 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 shagbark hickory vinaigrette

Mediterranean Pasta Salad **Soup du Jour** **Southwest Cole Slaw** **GF** **Fresh Sliced Fruit & Berries** **GF**

Entrees

Chargilled Beef or Bison Burger with fresh bun & accompaniments

Marinated Grilled Chicken Breast with buns and accompaniments

“Grilled” Chicken Italiano with romesco sauce, fresh grated parmesan & crispy basil **GF**

Pork Tenderloin Medallions with port wine reduction and mushrooms **GF**

Pasta Verdura with linguine, asparagus, tomato, mushrooms, fresh herbs, olive oil, white wine & grated parmesan

Baked Farfalle Pasta with mushrooms, house marinara, mozzarella & shaved parmesan

(may add chicken, meatballs or sausage to pasta)

Vegetarian Lasagna with zucchini, mushrooms, broccoli, red onion with pesto cream sauce **GF**

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

Herb Crusted Flat Iron Steak with roasted mushrooms, thyme jus and maître d’ butter **GF**

Broiled Sea Bass with sweet corn remoulade (additional \$2 p.p.)

Broiled Atlantic Salmon with Indiana salsa **GF**

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

Chargrilled 4 oz. Filet Mignon Medallions with red wine reduction **GF** (additional \$4 p.p.)

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

Two Selections - \$19 per person Three Selections - \$25 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

\$15.00 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 \$2.50 per person

Breakfast Burrito with Egg, Pepper Jack, Indiana Salsa & Mariah’s Peppered Bacon in a Wheat Tortilla \$3.00 per person

Scrambled Eggs, Mariah’s Indiana Peppered Bacon & Breakfast Potatoes \$5.00 per person

Smoked Salmon, Toasted Bagels, Cream Cheese, Onion, Capers & Egg \$4.50 per person

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

HORS D'OEUVRES & DISPLAYS

COLD

- Smoked Salmon on Cucumber with Caper Mousse GF 3.50 Seared Yellowfin Tuna & Napa Cabbage Slaw in Phyllo Cup 3.50
Gulf Shrimp with a Duo of Cocktail & Horseradish Pesto Sauces GF 4.50 Tomato and Goat Cheese Bruschetta 2.50
Crisp Wonton with Chinese Chicken Salad 3.00
Sweet n' Sour Poke Tuna on Wonton Chip with Wasabi Mousse & Black Sesame Seeds 4.00
Herb Roasted Beef Tenderloin Crostini with Bleu Cheese & Horseradish Mousse 3.50
"Antipasti" Brochette with Tomato, Mozzarella, Salami, Pepperoncini & Balsamic Glaze GF 3.25
Baked Brie & Fresh Raspberry in Phyllo Cup 3.25 Phyllo Cup with Mediterranean Whipped Feta 3.25
Roasted Vegetable Skewer with Shagbark Hickory Soy Glaze 3.25
Fresh Vegetable Display with Roasted Garlic Hummus & Ranch Dips GF 3.50 per person (15 person minimum)
(add pita crisps 1.00 per person)
Domestic Cheese Display with assorted crackers 4.50 per person (15 person minimum)
Import Cheese Display with assorted crackers 6.50 per person (15 person minimum)
Fresh Fruit Display with Yogurt Dip GF 4.00 per person (15 person minimum)
Assorted Cookies & Brownies & Cheesecake Squares 1.75

HOT

- Bacon Wrapped Scallops with Shagbark Hickory Soy 3.75 Mini Crab Cake with Lemon Aioli 4.25
Panko Crusted Chicken with Garlic Buffalo Sauce 3.25 Crab Rangoon w/ Sweet n' Sour Sauce 3.50
Jerk Chicken Skewer with Green Goddess Dip GF 3.25 Smoked Chicken Quesadilla with Indiana Salsa 3.00
Mini Beef Wellington with Shagbark Hickory Demi 4.00 Artichoke Rangoon w/ Thai Chili Sauce 3.25
Bacon Wrapped BBQ Shrimp with Pineapple Vinaigrette GF 5.00
Filet Mignon "Meatballs" with choice of shagbark teriyaki glaze or charred tomato bbq or honey-stone ground mustard 4.25
Chicken and Pepper Jack Purse with Chile & Chive Aioli \$3.50
Smoked Gouda & Grilled Vegetable Quesadilla with Indiana Salsa 3.25
Corkscrew Fried Shrimp in Sriracha Aioli GF 3.25 Italian Sausage in Puff Pastry with Plum Tomato Marinara 3.50
Asparagus & Asiago Phyllo Roll with Cucumber Sour Cream 3.00
Fried Pork Potstickers with Thai Chili Sauce 3.50 Vegetable Egg Roll with Sweet n' Sour Sauce 3.25
Potato Cup with Aged Gouda & Mariah's Peppered Bacon with Smoked Onion Sour Cream GF 3.75
Potato Cup with Brie & Grilled Asparagus with Smoked Onion Sour Cream GF 3.75
Pork Tenderloin Sliders on Pretzel Rolls 4.25 Cheeseburger Sliders 3.50
Assorted Wheat Tortilla Crust Pizzas (heartland, mediterranean, pepperoni & cheese) 18.00 ea. (8 slices)

MORE SNACKS.....

- Tortilla Chips with Fresh "Indiana Salsa" GF or Kettle Chips with Roasted Garlic Aioli & Roasted Red Pepper Sauce GF
\$30 per pound
Warm Pretzel Bites with Grainy Mustard Aioli & House Queso Sauce
\$3.50 per person (15 person minimum)
Fried Mushrooms with Chile Aioli & Green Goddess Dips
\$4 per person (15 person minimum)
Fried Buffalo Cauliflower with House Bleu Cheese & Green Goddess Dips
\$4 per person (15 person minimum)

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

A minimum of 25 pieces per item is required.

ACTION STATIONS

(all action stations require a 35 person minimum and are priced as accompaniments for heavy hors d'oeuvre receptions that have a minimum of 7 pieces per person of hors d'oeuvres)

CARVING

Herb Crusted Beef Tenderloin w/ multi grain bun, horseradish mousse & grainy mustard aioli \$12 per person

Roast Turkey w/ wheat roll, chutney & herbs de provence aioli \$8 per person

Smoked Pork Loin w/ pretzel roll, caramelized onion jam & dijon aioli \$8 per person

Baked Virginia Ham w/ mini croissants, herbs de provence aioli & spicy brown mustard \$8 per person

PASTA

Choice of Two Pastas – Penne, Wheat Penne, Farfalle, Angel Hair, Fettucine

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

Accompaniments – sun-dried tomatoes, diced red onion, grated parmesan, red pepper, black pepper, fresh basil
\$8 per person

(add house made mini meatballs & Italian sausage - additional \$3.50 per person)

MASHED POTATO STATION - GF

Choice of Two Mashed Potatoes – Idaho Potato, Sweet Potato, Roasted Garlic, Bleu Cheese

Accompaniments – Indiana bacon, scallions, diced mushrooms, diced jalapenos, cheddar cheese, parmesan cheese, bleu cheese, sour cream, black pepper, kosher salt
\$7 per person

NACHOS & TACOS

Choice of Two Fillings – Seasoned Ground Beef, Grilled Chicken, Marinated Pulled Pork, 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, Indiana salsa
\$9 per person

NACHOS ONLY GF \$7 per person

SALAD STATION

Choice of two Salads:

Tavern Salad with candied asparagus, sweet and spicy walnuts, cucumber, dried cherries, indiana goat cheese and granny smith apple vinaigrette GF

Caesar Salad with herb crostini and roasted garlic dressing

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

Spinach Salad with red onion, Indiana peppered bacon, bleu cheese and shagbark hickory vinaigrette
\$5 per person

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
\$7 per person

Fresh Crisp & Cookies – peach or berry crisp w/ vanilla ice cream, fresh cookies & brownies
\$6 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 simple consumption for all drinks.

TICKETS – we provide tickets that you will distribute to your guests and you will be billed by simple 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 - \$17 per person 2 Hours - \$23 per person 3 Hours - \$28 per person 4 Hours - \$32 per person

BUD LIGHT BUDWEISER MICHELOB ULTRA MILLER LITE COORS LIGHT
MODELO STELLA ARTOIS STELLA ARTOIS CIDRE HOEGAARDEN WHITE BECK’S NON-ALCOHOLIC

CHARDONNAY CABERNET SAUVIGNON PINOT NOIR
SAUVIGNON BLANC PINOT GRIGIO WHITE ZINFANDEL

STOLICHNAYA VODKA BOMBAY SAPPHIRE GIN CRUZAN RUM CAPTAIN MORGAN RUM JACK DANIELS WHISKEY
FAMOUS GROUSE SCOTCH MILAGRO SILVER TEQUILA LUXARDO AMARETTO

BEER & WINE PACKAGE

House Wines, Domestic & Import Bottled Beers, Soft Beverages

1 Hour - \$15 per person 2 Hours - \$21 per person 3 Hours - \$26 per person 4 Hours - \$30 per person

TAVERN ON SOUTH LOCAL & REGIONAL CRAFT BEERS

on Tap and by the Bottle may be added to either of these packages for \$6 per person.

TWELVE LOCAL & REGIONAL CRAFT BEERS ON DRAFT INCLUDING GOOSE ISLAND IPA & 312,
SCARLET LANE STOUT, SUN KING CREAM ALE & WEE MAC AND MORE.....

BOTTLED CRAFT BEERS INCLUDE

CARSON’S RED DAWN AMBER WHEAT BIER PDG PALE ALE
URBAN CHESTNUT ZWICKEL LAGER QUAFF ON BUSTED KNUCKLE PORTER NEW HOLLAND MAD HATTER IPA

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