

RATHSKELLER SPECIAL EVENTS



IN THE HISTORIC ATHENÆUM BUILDING
401 E. MICHIGAN STREET
INDIANAPOLIS, IN 46204
317-636-0396
WWW.RATHSKELLER.COM

BUFFET OR FAMILY STYLE DINNER GENERAL INFORMATION

Item	Suggested Amount
Hors D'oeuvres	1 – 3
Salad	1
Bread	1
Entrees	2 - 3 (minimum 2)
Potato or Starch	1
Vegetable Side Dish	1
Fresh Fruit	1
Dessert	1

MENU GUIDELINE

Listed above is a suggested menu guideline for your buffet or family style dinner. The options listed are suggestions. As you look through the attached menu for buffet or family style, you will notice each item has a price next to it. Simply choose the items you would like to serve (use the above guideline to help you), then add up the prices next to each item. This amount will be your price per person for a buffet style dinner. Family style dining is subject to additional charges to accommodate the necessary additional staffing, china, and flatware required for this style of meal service.

FOOD POLICIES

Prices are based on a minimum order of \$24.00 per person and are subject to change. Menu items are priced in an ala carte fashion and may not be split.

CHILDREN'S PRICING

0 through 3- N/C

4 through 8- 1/2 price

9 and above- full price

SALES TAX

9% Indiana sales tax will be added.

SERVICE CHARGE

20% service charge will be added to the aggregate bill.

EVENT PLANNING

The Rathskeller provides full event planning services to all our clients at no additional charge. During the planning session, first, the layout of the room is determined, then the agenda for the event is set, then the food menu is designed, and finally all beverages are selected. We make a fully itemized proposal as well as room diagram at this same time.

We recommend planning your event as soon as possible as much useful information is learned during the planning process.

DEPOSIT / FINAL PAYMENT

Once the food and beverage proposal is accepted, we ask that a copy be signed and returned along with a 50% deposit on the event total. Final payment is due upon conclusion of the function. Cash, check, and charges are accepted.

HOT HORS D'OEUVRES

CHEESE FONDUE.....\$4.00

Mellow cheddar and baby Swiss cheese sauces served with apples, celery, carrots, grapes, cold cheese and a variety of toasted bread cubes.

OYSTERS ROCKEFELLER.....\$6.00

Plump, juicy oysters baked with a special spinach, bacon, and cheddar cheese topping.

MEATBALLS IN BBQ OR MUSHROOM GRAVY.....\$3.00

Seasoned homemade meatballs in Teriyaki BBQ sauce or simmering in rich mushroom gravy.

BRAT 'N KRAUT BALLS.....\$4.50

A delicious combination of beef, sausage, bratwurst, sauerkraut, onions, and seasonings deep-fried in spicy breading. Served with three unique sauces for dipping pleasure.

CLASSIC FRENCH BREAD PIZZA\$3.50

A zesty combination of sausage, ground beef, pepperoni, onions, green peppers, mushrooms, and black olives atop garlic herb French bread. Topped with melted provolone cheese.

SPINACH ARTICHOKE DIP.....\$3.00

A delicious blend of cheese, spinach, and artichoke hearts. Served with multi-colored tortilla chips.

9 LAYER VEGETARIAN NACHO DIP.....\$3.50

A layered dip made of refried beans, fresh salsa, grated cheddar jack cheese, guacamole, black olives, jalapenos, sour cream, tomatoes, and green onions. Served with multi-colored tortilla chips. Add Cajun chicken.....\$1.00.

4 LAYER NACHO DIP.....\$3.25

A delicious combination of Mexican seasoned ground beef, refried beans, melted cheddar and Monterey jack cheese, and fresh sour cream. Served with multi-colored tortilla chips.

SOUTHWESTERN CORN BREAD.....\$3.00

Homemade corn bread topped with fresh salsa, cheddar jack cheese, and sliced jalapenos. Spicy, spicy!!!!

STUFFED MUSHROOMS.....\$3.25

One of our signature items! Mushroom caps filled with a cream cheese, bacon bits and chives stuffing. Topped with melted provolone and parmesan cheese.

FLORENTINE STUFFED MUSHROOMS.....\$3.25

Mushroom caps filled with delicious Florentine stuffing. Topped with red pepper slices for a bright presentation.

CHICKEN CORDON BLUE FINGERS.....\$4.50

Juicy chicken breast wrapped in ham and Swiss cheese then fried to golden perfection. Served with honey mustard sauce.

BAKED BRIE.....\$4.00

Rich and flavorful imported Danish brie topped with toasted buttered almonds. Served with French bread, seedless grapes, and apple slices.

RUMAKI.....\$3.75

Chicken livers and whole water chestnuts wrapped in bacon and oven baked.

CAJUN STEAK FINGERS.....\$4.50

Tasty slices of charbroiled sirloin in a secret Cajun sauce.

GRILLED CHICKEN FINGERS.....\$4.50

Tasty grilled chicken breast fingers served with honey mustard and teriyaki BBQ dipping sauces. Also available BBQ, Cajun or lemon pepper.

ROASTED VEGGIE PIZZA.....\$3.50

Grilled onions, mixed peppers, mushrooms, zucchini, artichoke hearts, yellow squash, eggplant, and sun dried tomatoes atop garlic herb French bread. Topped with sun-dried tomato pesto and garlic herb feta, provolone and parmesan cheese.

ARTICHOKE AND PARMESAN DIP.....\$3.75

A hot dip blended from artichoke hearts, parmesan cheese, mayonnaise, and seasonings. Served with assorted crackers. Great with crab meat added.....\$1.00 extra.

CAJUN CHICKEN POPPERS.....\$4.50

If you're a fan of poppers...we make ours from scratch with our own special seasoned cream cheese and diced Cajun chicken. Crispy fried in spicy Mexican style breading and served with cool a Creole mayonnaise dipping sauce.

CHILI CON QUESO.....\$2.75

A delicious Monterey jack cheese sauce accented with green chili peppers, refried beans and tomatoes. Served with multi-colored tortilla chips.

ONION DILL BREAD WITH CHEESE.....\$3.00

A unique bread that we brush with olive oil, basil, and fresh garlic then top with provolone cheese and baked to perfection.

SOFT BAVARIAN PRETZELS.....\$1.75

A Rathskeller favorite! A mini version of our piping hot soft pretzels served with spicy beer & brat mustard or homemade cheese sauce. Add both sauces for \$.50.

CRAB STUFFED MUSHROOMS.....\$3.75

Large mushroom caps filled with a delicious crabmeat stuffing. Topped with melted provolone and parmesan cheese.

ASIAN PORK SKEWERS.....\$4.25

Lean pork marinated in ginger, soy sauce, garlic & other spices, then gently grilled.

REUBEN DIP.....\$3.00

Tender bits of corned beef, combined with sauerkraut, Swiss cheese and a special Reuben dressing. Served with rye cocktail breads.

COLD HORS D'OEUVRES

SMOKED SALMON WITH DILL SAUCE.....\$5.50

An absolute delicacy (fresh from northern Minnesota) with perfect smoked flavor. Served whole for a fabulous presentation.

SHRIMP TOPPERS.....\$6.50

Chilled steamed shrimp, Roma tomato slices and special garlic dressing all sitting atop melba toast. Simply delicious!

SMOKED SALMON SPREAD ON CUCUMBERS.....\$3.50

Tasty fresh smoked salmon in a delicious cream cheese spread atop cucumber slices garnished with fresh dill.

SHRIMP AND SNOW CRAB SPREAD.....\$3.50

Shrimp & Snow Crab blended with cream cheese and secret seasonings and served with assorted gourmet crackers.

ASSORTED VEGETABLES AND DILL DIP\$2.75

Fresh broccoli, cauliflower, mushrooms, carrots, and celery pleasantly arranged and served with dill dipping sauce. (Other vegetables available cost permitting.)

MARINATED MUSHROOMS.....\$2.75

Fresh mushrooms and thin sliced red peppers tossed with our special vinaigrette dressing.

HEARTS OF PALM WRAPPED IN HAM.....\$3.50

A unique tropical vegetable wrapped in smoked ham. Served with honey mustard dipping sauce.

FRENCH ONION DIP.....\$2.50

Our tasty homemade French onion dip served with potato chips.

FRESH FRUIT PLATTER.....\$3.25

Fresh cantaloupe, pineapple, strawberries, bananas, grapes, and kiwi beautifully arranged and garnished. Add yogurt dip...\$0.50 Extra

MOZZERELLA STUFFED TOMATOES.....\$3.25

Cherry tomatoes stuffed with mozzarella cheese and drizzled with basil aioli.

BRUSCHETTA.....\$3.50

Seasonal diced tomatoes, fresh basil, olive oil, garlic and red onions, accompanied by focaccia bread.

MINIATURE STUFFED TOMATOES.....\$3.25

Our tasty tuna salad stuffed into ripe cherry tomatoes.

SHRIMP COCKTAIL.....\$7.50

Five tasty gulf shrimp, steamed in beer and seasonings, chilled and served with zesty cocktail sauce. (Pricing is set at 5 shrimp per guest)

COLD EPICURIAN SAMPLER.....\$5.25

A variety platter of smoked sausage, smoked pork tenderloin, German pâté, and imported cheese. Served with crackers, old world breads and spicy mustards.

LIVER PÂTĚ.....\$3.50

Tasty chicken liver pâté served with assorted gourmet crackers.

SHRIMP DIP.....\$3.00

A delicious dip made from gulf shrimp, cream cheese, beer, and seasonings. Served with potato chips.

ASSORTED CHEESE AND CRACKERS.....\$3.50

Gouda, Swiss and cheddar cheese served with assorted crackers.

FROSTED GRAPES.(21 and over- contains alcohol)...\$2.75

Plump, juicy red seedless grapes marinated in sweet red wine, then lightly frosted with sugar.

ASPARAGUS WRAPPED IN HAM.....\$3.50

Chilled steamed fresh asparagus spears wrapped in smoked ham slices. Served with honey mustard dipping sauce.

CHIPS & SALSA.....\$2.50

Multi-colored tortilla chips served with our zesty homemade garden salsa.

SPICY TAMARILLOS.....\$2.50

A spicy blend of cream cheese, jalapenos, red pepper, and seasonings rolled up into flour tortillas. Awesome with Cajun chicken...\$1.00 extra.

DEVILED EGGS.....\$2.25

From a wonderful family recipe.

HOMEMADE SCRAPPLE.....\$2.00

Our variation of Chex mix- truly a party favorite. Great for bar snacks!

Entrée Choices

BEEF

ROAST PRIME RIB AUJUS.....\$7.00
Tender sliced prime rib of beef served Au jus with a horseradish and sour cream sauce. Served at Carving Station.....**\$1.00 per person plus \$60.00 Carving Fee**

STEAK DIANE.....\$6.75
Tender slices of choice sirloin sautéed in a special sauce with piping hot onions, green peppers, mushrooms, and water chestnuts. (contains small amount of oyster sauce) Fabulous!

BEEF BURGUNDY.....\$5.25
Tender sirloin tips in a rich mushroom and burgundy sauce. Served over piping hot egg noodles.

BBQ BEEF RIBS.....\$6.00
Tender and tasty prime rib bones basted with our homemade spicy BBQ sauce.

GRILLED FILET MIGNON MEDALLIONS.....\$8.00
Slowly char-grilled for extra flavor. Topped with a unique mushroom cabernet wine sauce.

TERIYAKI BEEF.....\$6.00
Tender chunks of choice sirloin marinated in teriyaki and fruit juices and charbroiled. Topped with teriyaki glaze and fresh pineapple. (Add White Rice for \$.75)

GRILLED TOP SIRLOIN STEAK.....\$6.25
U.S.D.A choice top sirloin steaks grilled with special seasonings. Topped with a light beef broth to keep moist and flavorful.

BEEF STEW OVER NOODLES.....\$5.25
Hearty chunks of beef, carrots, onion, celery and potatoes in a nicely seasoned broth. Served over egg noodles.

CHICKEN AND TURKEY

CHICKEN DIANE.....\$6.25
Grilled chicken breast sautéed in a special sauce with piping hot onions, green peppers, mushrooms, and water chestnuts (contains small amount of oyster sauce) Fabulous!

SANTA FE CHICKEN BREAST.....\$6.75
Chicken breasts grilled with light Cajun spices and topped with fresh salsa, grated cheddar and Monterey jack cheese, sour cream, tomatoes, black olives, and green onions. (Add Tex-Mex Rice for \$.75)

HAWAIIAN MARINATED CHICKEN & WILD RICE\$6.25
Chicken breast fillet marinated in teriyaki and fruit juices. Charbroiled to perfection and served atop a bed of our specially seasoned wild rice.

GRILLED CHICKEN BREAST & WILD RICE\$6.00
Grilled seasoned chicken breast fillets atop a bed of our special wild rice.

LEMON PEPPER CHICKEN & WILD RICE.....\$6.25
Chicken breasts marinated in olive oil, lemon juice and fresh garlic then seasoned with lemon pepper as they are gently grilled. Served over a bed of delicious wild rice.

CHICKEN MARSALA.....\$6.00
Juicy chicken breast in a savory sauce of mushrooms, garlic, and marsala wine.

ROAST TURKEY WITH DRESSING.....\$6.50
A traditional favorite in all its' juicy splendor. Served with our own homemade dressing and plenty of gravy.

CHICKEN MONTEREY.....\$6.75
Chicken breast fillet stuffed with shrimp, crab, celery, onion, and Monterey jack cheese. Accented with a light chicken broth glaze to keep moist and tender.

CONNEMARA CHICKEN.....\$6.75
Delicately breaded chicken breast stuffed with garlic herb cheese and smoked Canadian bacon. Served with two wonderful sauces: cranberry orange and cream leek.

NAPA VALLEY STUFFED CHICKEN BREAST....\$6.75
Seasoned chicken breasts stuffed with broccoli, wild rice, mushrooms, onions, and sharp cheddar cheese. Accented with a light chicken broth glaze.

CAJUN CHICKEN OVER RED BEANS & RICE....\$6.25
Chicken breast fillets grilled with zesty Cajun spices and served Louisiana style over spicy red beans and rice.

CHICKEN BREAST PRIMAVERA.....\$6.75
Fillets of chicken breast stuffed with delicious seasoned vegetable stuffing (contains small amount of oyster sauce). (Serve over a bed of Wild Rice for \$.75)

CHICKEN STROGANOFF OVER EGG NOODLES.....\$5.25
Tender chicken breast in a delightful sauce of mushrooms, onions and a hint of sour cream. Served over piping hot egg noodles.

PORK

PORK TENDERLOIN MEDALLIONS.....\$6.00

Lean pork tenderloin slow roasted to keep moist.
Served warm with teriyaki BBQ and Dijon horseradish
sauces.

BBQ PORK RIBS.....\$7.00

Pork baby back ribs cooked in our own special process
to insure tenderness and full flavor. Topped with a spicy
homemade barbecue sauce.

BAKED SMOKED HAM WITH RAISIN SAUCE....\$5.25

Mellow boneless ham slices served warm with a raisin
dipping sauce on the side.

HUNGARIAN PORK ROLLS.....\$6.25

Tender curried ground beef, potatoes and onions rolled
in a center cut pork tenderloin. Flash Fried & Slow
Baked to perfection and topped with a zesty gravy.

SEAFOOD

ORANGE ROUGHY FLORENTINE.....\$7.25

Succulent fillets of orange roughy stuffed with a special
mixture of spinach, mushrooms, celery, onion, cream and
Monterey jack cheese. Baked in lemon garlic butter.

GRILLED YELLOWFIN TUNA.....\$7.00

A unique mild flavor enhanced with gentle charbroiling.
Served with Dijon mayonnaise dipping sauce. Also
available Cajun style. (Add Red Beans & Rice or Wild
Rice for \$.75).

GRILLED SWORDFISH.....\$7.75

Beautiful center-cut steaks char-broiled for extra flavor.
Served with Dijon mayonnaise dipping sauce. Alouette
cheese sauce accent, a wonderful addition \$.75

RED SNAPPER.....\$7.00

Gulf red snapper fillets available grilled with Cajun spices
or baked in lemon garlic butter with parmesan cheese.
(Add Red Beans & Rice or Wild Rice for \$.75)

SCALLOPS ST. JOHN.....\$8.50

Sweet sea scallops atop toasted breadcrumbs. Baked in
a delicious spinach cheese sauce.

BAKED HADDOCK.....\$6.50

Tender, flaky white fish marinated with lemon garlic
butter and baked with seasoned breadcrumbs.

GRILLED SALMON.....\$7.75

Tender fillet of imported Alaskan salmon basted with
lemon dill butter and grilled to perfection. Topped with a
Dill/Lemon Caper Sauce.
(Add Primavera White Rice for \$.75)

BAKED STUFFED SHRIMP.....\$9.00

Three large gulf shrimp accented with lobster and crab-
meat stuffing. Gently baked in butter, white wine, and
herbs.

PECAN ENCRUSTED BAKED SEA BASS.....Market

Delicate sweet white fish rolled in chopped pecans and
coarse breadcrumbs baked crispy on the outside. Drizzled
with a sweet accent glaze and served over Mashed Sweet
Potatoes and Sautéed Spinach.

SHRIMP OR SCALLOPS WRAPPED IN BACON . \$9.00

4 large gulf shrimp or sweet sea scallops wrapped in
bacon & accented with toasted almonds.

SEAFOOD STUFFED WHITE TILAPIA.....\$7.25

Flavorful south pacific fish stuffed with a delicious mixture
of shrimp, crab and seasoned breadcrumbs. Accented
with a zesty lobster sauce.

SHRIMP DEJONGE.....\$8.50

Gulf shrimp topped with seasoned breadcrumbs. Baked
in white wine, garlic and herbs.

BAKED ORANGE ROUGHY.....\$6.75

Fillets of orange roughy seasoned with lemon pepper
and baked to perfection in lemon garlic butter.

GRILLED FLORIDA GROUPER.....\$7.75

Tasty Florida grouper fillets grilled with either lemon
pepper seasoning or zesty Cajun seasonings.
(Add Red Beans & Rice or Wild Rice for \$.75)

LAMB

ROAST LEG OF LAMB.....\$7.50

Boneless leg of lamb gently seasoned with fresh garlic, lemon juice, and rosemary slow charcoal roasted until tender. We slice into medallions and serve with mint sauce.

PASTA

LASAGNA.....\$5.50

Layers of fresh noodles, ground beef, sausage, onion, green pepper, mushrooms, fresh spinach, tomato sauce, ricotta, and provolone cheese baked piping hot.

VEGETARIAN LASAGNA.....\$5.50

Layers of fresh noodles, onions, green pepper, eggplant, mushrooms, zucchini, carrots, fresh spinach, ricotta, and provolone cheese baked piping hot. This lasagna is available with a light, mellow white sauce or flavorful red sauce.

MOSTACCIOLI.....\$5.25

A hearty dish with rich meat sauce and plenty of melted provolone cheese.

LINGUINI WITH SUN-DRIED TOMATO PESTO.....\$5.50

Linguini pasta tossed in a unique pesto sauce made of fresh basil, sun-dried tomatoes, pine nuts, fresh garlic and olive oil. Topped with garlic herb feta cheese. Delightful with grilled chicken (add \$1.00).

SHRIMP AND PASTA.....\$5.50

Gulf shrimp sautéed with celery, onion, mushrooms, and black olives tossed in piping hot spinach and egg noodles.

PENNE PASTA DIABLO.....\$6.00

Gulf shrimp, penne rigate, sun-dried tomatoes, red bell peppers, portabella mushrooms and fresh garlic sautéed in a spicy tomato cream sauce.

STUFFED SHELLS.....\$5.50

Pasta shells filled with spinach, asparagus, cream and ricotta cheese topped with marinara sauce and baked with provolone cheese.

PASTA WITH ROASTED VEGETABLES.....\$5.50

Linguini pasta combined with roasted variety peppers, celery, onion, black olives, artichoke hearts, zucchini and yellow squash and eggplant tossed with olive oil, fresh garlic, feta cheese and crunchy crouton sprinkles. Delightful with grilled chicken (add \$1.00).

VEGETARIAN MOSTACCIOLI.....5.25

A tasty blend of assorted vegetables, homemade red sauce, mostaccioli noodles and melted provolone cheese.

PASTA PRIMAVERA.....\$5.00

Fettuccine noodles and fresh vegetables lightly seasoned and blended with creamy parmesan sauce. Delightful with grilled lemon pepper chicken breast.....\$1.00 extra.

FETTUCCHINE ALFREDO.....\$4.25

Fettuccini noodles in a smooth, rich parmesan cream sauce.

VEGETARIAN GREEK PASTA.....\$5.50

Gemelli pasta with fresh spinach, kalamata olives, grilled portabella mushrooms, eggplant, zucchini, pine nuts and garlic herb feta cheese. Tossed in a wonderful warm olive oil and fresh garlic sauce. (Add Grilled Chicken..... \$1.00).

GERMAN DISHES

SCHNITZEL.....\$6.25

Center cut pork loin cutlet pan fried in our own special breading. Topped with lemon slices. And served with a lemon dipping sauce on the side.

SCHNITZEL PARMESAN.....\$6.75

Our famous schnitzel topped with zesty marinara, melted provolone and parmesan cheese.

MIXED WURST.....\$6.25

A combination of beer steamed Bratwurst, Bockwurst, Kielbasse and German Weiner served over a bed of sauerkraut and accompanied with a variety of mustards.

SAUERBRATEN.....\$6.25

Beef roast marinated 5 days in our unique marinade slow roasted and served with brown gravy. Accented with tones of currants and ginger.

KASSLER RIPCHEN.....\$7.00

Center cut pork chops, hardwood smoked and served with a unique sauce made with apples, golden raisins, walnuts and select herbs.

JAEGERSCHNITZEL.....\$6.75

Our famous schnitzel topped with a wonderful sauce of wild mushrooms and fresh herbs, accented with sour cream.

SCHNITZEL CORDON BLEU.....\$6.75

Ham, Swiss cheese, and sautéed mushrooms make this schnitzel a delightful trip across the border to France.

CHICKEN SCHNITZEL.....\$6.25

Juicy chicken breast with a flavorful breading, gently pan fried.

Choose Jaeger, Parmesan or Cordon Bleu.....\$6.75

ROULADEN.....\$6.50

Beef rollup filled with bacon, onions, spicy mustard and tart pickle wedge slowly cooked for tenderness and topped with homemade brown gravy.

BAVARIAN STEW.....\$5.25

An old world recipe made with mixed sausages, carrots, celery, potatoes, and onions in a wonderful broth.

VEGETARIAN & ASSORTED

EGGPLANT PARMESAN.....\$4.50

Tender slices of fresh eggplant, celery, and onion sautéed in garlic and olive oil then topped with a rich tomato sauce and melted provolone and parmesan cheese.

CHICKEN & SAUSAGE JUMBALAYA.....\$5.75

A zippy Louisiana style dish made with Cajun chicken and sausage and plenty of peppers, onions, tomatoes, okra, and wild rice.

CHINESE STIRFRY.....\$6.25

Authentic Chinese vegetables sizzled with tasty bits of chicken, shrimp or beef (combinations available).

CABBAGE BUNDLES.....\$5.50

Tender cooked cabbage stuffed with ground beef and pork, rice and special seasonings baked in a delightful tomato sauce.

VEGETARIAN CHILI.....\$4.50

A delightful recipe with a variety of peppers, onions, mushrooms, zucchini, yellow squash, carrots, celery, potatoes, eggplant, pinto beans, chili beans and black beans in a zesty chili gravy.

BEEF OR CHICKEN TACOS.....\$6.00

A fun set-up for guests: make your own taco bar. You choose either seasoned Mexican beef or chicken and we supply plenty of toppings.

FAJITIAS.....\$6.00

Available in beef, chicken, or vegetarian; we serve them up with plenty of flour tortillas and all of the condiments.

HEARTY BEEF CHILI.....\$4.50

Homemade beef chili served with oyster crackers.

SANDWICHES

COLD CUTS FOR SANDWICHES.....\$5.50

A variety of mini sandwiches with turkey, ham, roast beef, Swiss and American cheese on freshly baked rolls. Accompanied by lettuce, tomatoes, red onions, pickles, mayonnaise, and mustard.

TUNA SALAD.....\$4.75

Mild light tuna salad made with chopped celery, onion, hard-boiled egg, pickles, and our special dressing. Perfect for sandwiches. Served with rolls and condiments for sandwich making (croissants \$1.75extra).

COLD ROAST PORK TENDERLOIN.....\$5.25

Lean pork tenderloin slow roasted to keep moist. Thin sliced and served with teriyaki BBQ and a cold cucumber sauce, rolls and condiments (croissants \$1.75 extra).

BBQ BEEF OR PORK\$5.50

Tender sliced roast beef or center cut pork tenderloin slowly simmered in teriyaki BBQ sauce. Served with rolls for sandwich making.

SUBMARINE SANDWICHES.....\$5.50

Turkey, ham, roast beef, beef salami, cheese, lettuce, tomatoes, red onion, pickles and special dressings piled high on freshly baked Ciabatta bread. This is a great sandwich!!

CHICKEN SALAD.....\$5.00

Chilled chicken breast tossed with celery, red and green onion, Mandarin oranges, walnuts, and special dressing. Served with rolls and condiments for sandwich making (croissants \$1.75 extra).

ITALIAN ROAST BEEF SANDWICHES.....\$5.75

Loads of thinly sliced prime rib of beef, green peppers, onions, and tomatoes simmered in Italian seasoned Au jus. Served open faced on garlic herb French bread topped with melted provolone cheese.

GERMAN BRATWURST.....\$6.00

Authentic German brats slowly simmered in beer for extra flavor. Served with French bread buns, sauerkraut and spicy mustard.

BREAKFAST

FRENCH TOAST CASSEROLE.....\$3.75

Thick French bread covered in butter, cinnamon & sugar, then baked until golden brown. Yummy!

HOMEMADE QUICHE.....\$5.00

Design your own unique quiche using up to 4 fresh ingredients and we will make it from scratch the old fashioned way.

SCRAMBLED EGGS.....\$3.75

Available Regular or Western.

SAUSAGE.....\$4.25

Available in links or patties.

Choose Two.....\$7.95

Mini Muffins, Bagels, Pastries, Scones or Fruit Breads served with Coffee & Assorted Juices.

FRESH FRUIT PLATTER.....\$3.25

Fresh cantaloupe, pineapple, strawberries, bananas, grapes, and kiwi beautifully arranged and garnished. Great with yogurt dip....\$.50 extra.

HASH BROWN POTATOES.....\$2.00

Our red potatoes with peppers and onions seasoned and oven roasted until crispy.

BACON.....\$4.25

The classic hickory smoked crispy bacon.

BREADS

FRESHLY BAKED ROLLS & BUTTER.....\$2.00

Ciabatta, rye, and wheat rolls with butter.
(Add warm Mini Bavarian Pretzels for \$1.00)

GARLIC FRENCH BREAD.....\$2.25

Garlic herb French baguettes brushed with seasoned olive oil and toasted with parmesan cheese.

WARM CROISSANTS & BUTTER.....\$2.75

Authentic handmade all butter croissants warmed and served with honey butter.

WARM GREAT HARVEST BREAD & BUTTER....\$2.75

Still the best bread in our eyes...served with butter.
(Add warm Mini Bavarian Pretzels for \$1.00)

CIABATTA ROLLS.....\$2.50

Chicago area favorite, warm ciabatta rolls served with olive oil.

PESTO FRENCH BREAD.....\$2.75

Garlic herb French baguettes topped with fresh pesto and baked crispy with provolone and parmesan cheese.

BUFFET SALADS

(Buffet salads and bread are available plated and served tableside for \$1.00 per person extra)

RED POTATO SALAD.....\$3.00

An age-old family recipe. Mom's potato salad is the best.

LAYERED LETTUCE SALAD.....\$3.00

As appealing to the eye as to the taste buds- layers of lettuce, shredded carrots, cauliflower buds, and peas. Topped with tasty bacon parmesan dressing.

WALDORF SALAD.....\$3.00

Apples, walnuts, celery, and raisins tossed with a light lemon and mayonnaise dressing.

RED ONION AND TOMATO SALAD.....\$3.00

Slices of Bermuda onions and tomatoes tossed with vinaigrette dressing and bleu cheese crumbles.

MARINATED VEGETABLE SALAD.....\$3.00

Broccoli, cauliflower, mushrooms, tomatoes, celery, onion, zucchini, carrot, and red and green pepper tossed with vinaigrette dressing.

FRESH SPINACH.....\$3.25

Fresh leaves of spinach topped with bacon, cheese, tomato, mushroom, and hardboiled egg. Served individually plated and topped with hot bacon dressing.

TOSSED SALAD.....\$3.00

Variety lettuce tossed with colorful vegetables. Served with homemade croutons and your choice of two dressings. *Choice of Dressings: Ranch, Fat Free Ranch, French, Fat Free French, Honey Mustard, Thousand Island, Hot Bacon, Bleu Cheese, Poppyseed, Parmesan Vinaigrette, Balsamic Vinaigrette or Raspberry Vinaigrette.*

GERMAN LEAF LETTUCE & CUCUMBERS.....\$3.00

Green Leaf Lettuce, radishes, cucumbers & green onions tossed with a creamy dill buttermilk dressing.

ANTIPASTO SALAD.....\$3.25

Our pasta salad combined with beef salami, ham, and mixed cheese wedges.

PASTA SALAD.....\$3.00

Chilled rotini pasta noodles tossed with celery, onion, tomatoes, black olives, broccoli, red pepper, artichoke hearts, and vinaigrette dressing.

CREAMY ROTINI PASTA SALAD.....\$3.00

Chilled rotini noodles tossed with celery, onion, red pepper, black olives, and wonderful Parmesan dressing.

COLE SLAW.....\$3.00

Minced cabbage and carrots tossed with our homemade dressing.

CAESAR SALAD.....\$3.25

Crisp romaine lettuce, tomatoes, sliced mushrooms, and red onions tossed with our delicious homemade caesar dressing and croutons.

RED LEAF LETTUCE & HEARTS OF PALM SALAD ...\$3.50

A tasty blend of red leaf lettuce, tomatoes, and hearts of palm tossed in Dijon vinaigrette. Served individually plated and topped with bleu cheese crumbles.

STRAWBERRY FIELDS ON SPINACH.....\$3.50

A delightful summer salad made with sliced strawberries, Granny Smith apples, dried cranberries, pecans, and bleu cheese crumbles all atop a generous bed of fresh spinach leaves. Served individually plated and topped with our Raspberry Vinaigrette dressing.

HOMEMADE SOUPS

YOUR CHOICE \$4.00

Cream of Broccoli

Harvest Beef Vegetable

Chicken Noodle

Homemade Vegetable

New England Clam Chowder (add \$.50)

Cream of Cauliflower

Beef Barley

Chicken & Dumpling

Ham & Bean

Cream of Potato

Beef Noodle

Chicken Creole

Split Pea & Ham

Seafood Chowder (add \$.50)

Cream of Mushroom

Beef Lentil

Chicken Velvet

Potato Cheese

(These are a few of our favorites, but feel free to ask for our full list of homemade soups)

STARCHES

TWICE BAKED POTATO.....\$2.50

Baked Idaho potatoes accented with bacon, chives, sour cream, and cheddar cheese- re-baked piping hot.

BAKED IDAHO POTATO.....\$2.25

The American favorite served with butter and sour cream.

ROASTED GARLIC & PARMESAN POTATOES..\$2.50

A truly delicious accent to our wonderful mashed potatoes.

WASABI MASHED POTATOES.....\$2.50

Our homemade mashed potatoes with a kick! Fantastic with Prime Rib!

RED BEANS & RICE.....\$2.50

Authentic Louisiana style rice with a little extra zip.

WILD RICE.....\$2.25

Our special recipe with mushrooms, onions and seasonings.

BRATKARTOFFELN.....\$2.25

Seasoned thin sliced potatoes deep-fried extra crispy combined with our famous onion strings.

SPAETZLE.....\$2.50

German dumpling noodles topped with brown gravy.

BAKED RED POTATOES.....\$2.00

Sweet red Irish potatoes tossed with butter, parsley, and special seasonings.

MASHED POTATOES WITH GRAVY.....\$2.25

Hearty homemade mashed potatoes served with brown gravy.

ROASTED RED POTATOES & VARIETY PEPPERS...\$2.50

Tasty sweet red potatoes seasoned and oven roasted until crispy. Tossed with colorful grilled variety peppers.

ROASTED YUKON GOLD POTATOES.....\$2.25

Lightly seasoned oven roasted Yukon gold potatoes.

GERMAN POTATO SALAD.....\$2.25

Authentic warm red German potato salad with just the right seasonings.

SKIN ON MASHED POTATOES.....\$2.50

Buttery flavored Yukon Gold potatoes prepared in a hearty mashed potato style.

MASHED SWEET POTATOES.....\$2.50

Make any day Thanksgiving with our slightly sweet mashed sweet potatoes.

MEXICAN RICE.....\$2.50

Lightly seasoned, perfectly prepared traditional Mexican rice.

POTATO PANCAKES.....\$3.00

A true German classic served with applesauce on the side

VEGETABLES

SUGAR SNAP PEAS.....\$2.50

A Rathskeller Restaurant favorite- lightly buttered and seasoned.

CAULIFLOWER & CHEESE SAUCE.....\$2.75

Steamed cauliflower with mellow cheddar cheese sauce.

BUTTERED CORN.....\$2.25

Sweet corn seasoned just right with butter and salt.

SAUTÉED ZUCCHINI.....\$2.25

Thinly sliced and sautéed with onions.

STEAMED ASPARAGUS ALMONDINE.....\$3.00

The classic...perfectly steamed and accented with butter sauce and toasted sliced almonds.

FRESH VEGETABLE MEDLEY.....\$2.25

Broccoli, cauliflower, carrots, zucchini, yellow squash, corn, and sugar snap peas lightly buttered and seasoned.

SAUERKRAUT.....\$2.25

Imported weinkraut with a hint of bacon and onion.

BRITTANY BLEND VEGETABLES.....\$2.25

A flavorful blend of green beans, wax beans & baby carrots topped with parmesan cheese.

RED CABBAGE.....\$2.25

A tasty recipe made with applesauce and cider vinegar.

GLAZED BABY CARROTS.....\$2.25

Steamed baby carrots in seasoned honey butter.

BROCCOLI CASSEROLE.....\$2.75

Fresh broccoli, mushrooms and onions combined with our very special cheddar cheese sauce and then baked.

BROCCOLI & CHEESE SAUCE.....\$2.75

Steamed broccoli with mellow cheddar cheese sauce.

MEXICAN ROASTED CORN & PEPPERS.....\$2.25

A colorful blend of roasted sweet corn, variety peppers and special seasonings.

BRUSSELS SPROUTS.....\$2.50

Wonderful nutty flavor buttered and seasoned.

SAUTÉED MUSHROOMS.....\$2.50

Fresh mushrooms sautéed in butter, white wine, and garlic.

GREEN BEANS WITH BACON.....\$2.25

Fresh garden green beans slowly simmered with bacon and southern style seasonings.

ZUCCHINI PARMESAN.....\$2.50

Zucchini and onion slices sautéed in olive oil topped with marinara sauce and melted provolone and Parmesan cheese.

CREAMED SPINACH.....\$2.50

A German tradition from a wonderful family recipe

GREEN BEAN CASSEROLE.....\$2.75

Traditional green bean casserole with homemade cream of mushroom soup.

DESSERTS

CHOCOLATE FONDUE.....\$4.50

Fresh strawberries, bananas, pineapple, marshmallows, and pound cake served with rich hot fudge.
Add pretzels bites for \$.25

SNICKER'S ICE CREAM PIE.....\$4.50

Pecan Praline ice cream with a ground Snicker bar center and Oreo cookie crust. Topped with whipped cream, hot fudge, and caramel.

PECAN CINNAMON CRISPS.....\$3.25

A crisp cinnamon sugar pastry accented with chopped pecans.

HOMEMADE COOKIES.....\$2.75

Several varieties are available soft baked.

****Combination of Cookies & Brownies.....\$3.00**

ICE CREAM.....\$3.00

From a family owned Indiana dairy, choose vanilla, chocolate, or caramel pecan praline.

FRESH FRUIT WITH YOGURT DIP.....\$3.75

Fresh cantaloupe, pineapple, strawberries, oranges, grapes, and kiwi beautifully arranged and garnished. Served with a delightful yogurt dipping sauce.

RASPBERRY BREAD PUDDING.....\$4.75

Delicious white chocolate and red raspberry bread pudding served with vanilla sauce.

SACHER TORTE.....\$4.75

Rich layered chocolate raspberry cake served with Chambord raspberry sauce.

RATHSKELLER DESSERT PLATTERS.....\$5.00

An assortment of our famous desserts!

BLACK CAKE.....\$3.50

Moist black chocolate cake topped with a delicious whipped white butter frosting.

STRAWBERRIES & FRESH WHIPPED CREAM....MARKET

Juicy ripe strawberries served with homemade fresh whipping cream (liqueur flavored whipped cream \$.25 extra).

FRUIT TARTS.....\$4.00

Choose from a variety of fresh baked fruit tarts.

SHERBET WITH FRESH FRUIT.....\$3.75

Your choice of orange or raspberry sherbet garnished with fresh fruits.

BROWNIES.....\$2.75

Rich double fudge brownies soft baked. Add ice cream and fudge for a truly decadent treat (\$1.00 extra).

VARIETY DESSERT PLATTERS.....\$6.00

Design your own platter of decorative mini desserts and French pastries by choosing **three** of the following: fruit tarts, chocolate éclairs, pecan diamonds, lemon curd bars, chocolate ducat, mini cherry cheesecakes.

APPLE STRUDEL.....\$4.25

Tart apples, walnuts and golden raisins with a hint of cinnamon in a flaky crust served with vanilla sauce.

BUILD YOUR OWN SUNDAE BAR.....\$4.25

Chocolate, Vanilla & Strawberry Ice Creams with a variety of toppings to build your own masterpiece.

BLACK FOREST CAKE.....\$4.50

Layers of chocolate cake with a brandied cherry center accented with light fluffy icing.

HOMEMADE CHEESECAKE \$3.50

Our signature dessert available in:

Plain	Plain with Cherries
Plain with Raspberries	Plain with Strawberries
White Chocolate	Chocolate Mint
Bailey's Irish Cream	Kahlua
Mint Chocolate Chip	Southern Pecan
Butterscotch	Coconut
Maple Walnut	Raspberry Almond Swirl
German Chocolate	

Plain with Blueberries
Chocolate Velvet
Chocolate Caramel
Irish Nut
Caramel
Lemon
Rocky Road

Plain with Blackberries
Chocolate Swirl
Chocolate Peanut Butter
Grand Marnier
Pumpkin
Banana
Smores

RATHSKELLER RESTAURANT

PLATED CATERING MENU

NOTE: Sit down dinner entree prices include homemade soup or salad, choice of two side dishes, and freshly baked rolls and butter. Also reflected are all china, flatware and additional staffing necessary for a plated dinner. Pasta dishes are served with salad and garlic French bread only.

A special menu is available for children under the age of 12.

Additional plated menu options are available. Please ask your banquet coordinator for pricing.

DIE DEUTSCHE KARTE

SAUERBRATEN.....\$29.95

Beef roast marinated 5 days in our unique marinade slow roasted and topped with brown gravy accented with tones of currants and ginger.

MIXED WURST PLATTE.....\$30.95

A combination platter of Klemm's own Bratwurst, Kielbasse, Bockwurst, and German Wiener beer steamed, then grilled piping hot. Served over a bed of sauerkraut and accompanied with a variety of mustards.

SCHNITZEL.....\$28.50

Center cut pork loin cutlet pan fried in our own special breading. Topped with lemon slices and served with a special lemon dipping sauce.

SCHNITZEL PARMESAN.....\$30.95

Our famous schnitzel topped with zesty marinara and melted provolone and parmesan cheeses.

KASSLER RIPCHEN.....\$32.95

Two center cut pork chops, hardwood smoked and served with a unique sauce made with apples, golden raisins, walnuts and select herbs.

ROULADEN.....\$30.50

Beef rollup filled with bacon, onions, spicy mustard and tart pickle wedge slowly cooked for tenderness and topped with homemade brown gravy.

SCHLACHT PLATTE.....\$30.95

Smoked center cut pork chop topped with a unique sauce made of apples, golden raisins, walnuts and select herbs combined with a grilled Klemm's Bockwurst.

JAEGERSCHNITZEL.....\$30.50

Our famous schnitzel topped with a wonderful sauce of wild mushrooms, fresh garlic, and red wine and select herbs.

SCHNITZEL CORDON BLEU.....\$30.50

Ham, Swiss cheese, and sautéed mushrooms make this schnitzel a delightful trip across the border to France.

BEEF ENTREES

FILET MIGNON.....\$38.95

The classic, grilled to perfection and topped with sautéed mushrooms.

(Also available Jaegerart \$39.95)

STEAK DAINE.....\$38.95

Tender New York strip, in a secret sauce, grilled and topped with piping hot sautéed onions, green peppers, water chestnuts and mushrooms. Fabulous!

GRILLED RIBEYE.....\$38.95

An awesome cut of choice prime rib of beef, seasoned and char-grilled. Topped with sautéed mushrooms.

STUFFED FILET.....\$41.95

A unique twist, our delightful filet stuffed with potatoes, mushrooms, onions and Boursin cheese grilled to perfection with a bacon wrap. Truly delicious!

GRILLED NEW YORK STRIP.....\$36.95

Only the finest choice New York strip steak closely trimmed, gently seasoned and charbroiled.

(Also available Jaegerart \$39.95)

ROAST PRIME RIB.....\$37.95

Tender boneless prime rib of beef slowly roasted for added juiciness and flavor. Served with Au jus and plenty of horseradish and sour cream dipping sauce.

*Note - Beef Entrees are all prepared to the same temperature.

PORK ENTREES

GRILLED PORK TENDERLOIN\$28.95
Center cut lean pork loin grilled with wonderful seasonings and served with Teriyaki BBQ and Dijon Horseradish sauces.

PORK CHOPS.....\$28.95
Two center cut chops seasoned and charbroiled for extra flavor. Topped with a light mushroom sauce.

POULTRY ENTREES

GRILLED LEMON PEPPER CHICKEN OVER WILD RICE.....\$27.95
Chicken breasts marinated in olive oil, lemon juice and fresh garlic then lightly seasoned with lemon pepper as they are gently grilled. Served over a bed of our delicious wild rice.

CONNEMARA CHICKEN.....\$31.95
Delicately breaded chicken breast stuffed with garlic herb cheese and smoked Canadian bacon. Served with wonderful cranberry orange or cream leek dipping sauce.

NAPA VALLEY STUFFED CHICKEN.....\$30.95
Seasoned chicken breasts stuffed with broccoli, wild rice, mushrooms, onions, and sharp cheddar cheese. Accented with a light chicken broth glaze.

CHICKEN DIANE.....\$29.50
Grilled chicken breasts topped with piping hot sautéed onions, green peppers, water chestnuts and mushrooms. Fabulous!

GRILLED CHICKEN BREAST OVER WILD RICE.....\$27.50
For the little less adventuresome, grilled chicken breasts with mild seasonings atop a delicious wild rice and vegetable mixture.

CHICKEN MONTEREY.....\$30.95
Chicken breast filets stuffed with shrimp, crab, celery, onion, and Monterey jack cheese. Accented with a light chicken broth glaze.

SEAFOOD ENTREES

GRILLED YELLOWFIN TUNA.....\$31.95

One of today's most popular fresh fish. A unique mild flavor gently grilled and served with a Dijon mayonnaise dipping sauce. Also available Cajun style for those who like it hot!

GRILLED FRESH SALMON.....\$34.95

Tender fillet of imported Scottish salmon basted with lemon dill butter and grilled to perfection. Topped with a Dill/Lemon/Caper Sauce.
(Add Primavera White Rice for \$.75)

SMOKED RED KING SALMON.....\$34.95

Beautiful pink salmon steak hardwood smoked to accent its gentle flavor. Served with dill dipping sauce.

BAKED STUFFED SHRIMP.....\$36.95

Large gulf shrimp accented with a lobster and crabmeat stuffing. Gently baked in butter, white wine, and herbs.

ORANGE ROUGHY FLORENTINE.....\$34.95

Succulent fillets of orange roughy stuffed with a special mixture of spinach, mushrooms, celery, onion, cream and Monterey Jack cheese. Gently seasoned with lemon pepper and baked in lemon garlic butter.

CREOLE SNAPPER OVER SEVEN BEAN SUCCOTASH..... \$34.95

Beautiful Gulf red snapper fillet marinated in Creole mustard and char-grilled with zesty seasonings. Served with a lively seven-bean succotash.

RAINBOW TROUT ALMONDINE.....\$34.95

Fresh Idaho rainbow trout dredged in seasoned flour, slowly sautéed and topped with toasted sliced almonds.

BAKED ORANGE ROUGHY.....\$31.95

Very sweet and delicate in flavor, this popular fish is baked in lemon garlic butter and seasoned with lemon pepper.

PASTA

PENNE PASTA DIABLO.....\$27.95

Gulf shrimp, penne rigate, sun-dried tomatoes, red bell peppers, portabella mushrooms and fresh garlic sautéed in a spicy tomato cream sauce. Served with a side salad and garlic French bread.

(If you prefer grilled chicken...\$26.95)

LINGUINI WITH SUN-DRIED TOMATO PESTO AND FETA.....\$23.95

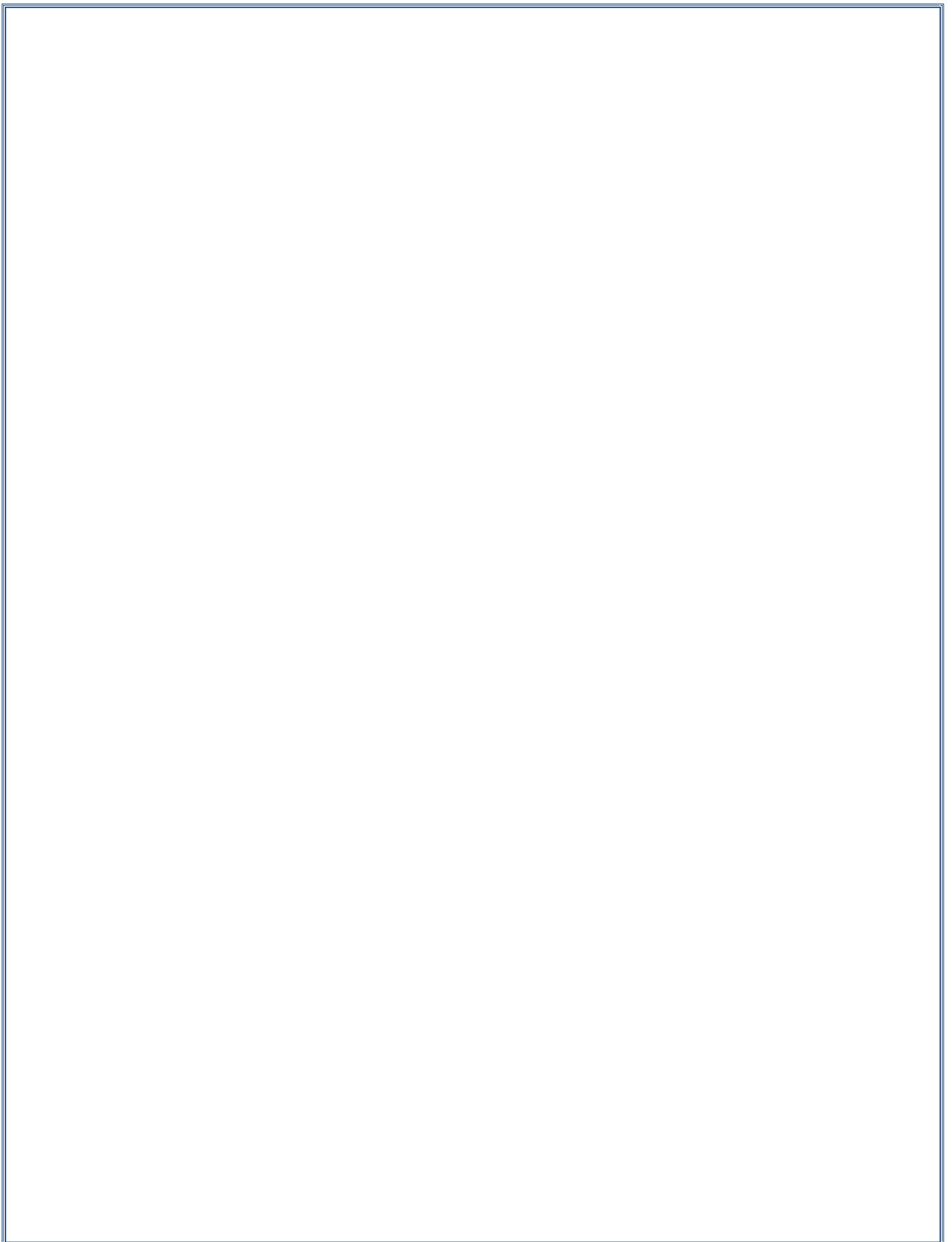
Linguini pasta tossed in a unique pesto sauce made of fresh basil, sun-dried tomatoes, pine nuts, fresh garlic and olive oil. Topped with garlic herb feta cheese and served with garlic French bread and a side salad. Delightful with grilled chicken (add \$25.95)

VEGETARIAN GREEK PASTA.....\$23.95

Gemelli pasta with fresh spinach, Kalamata olives, grilled portabella mushrooms, eggplant, zucchini, pine nuts and garlic herb feta cheese. Tossed in a wonderful warm olive oil and fresh garlic sauce. Served with a side salad and garlic French bread. (Add grilled chicken... \$25.95).

SHRIMP SCAMPI\$27.95

Succulent Gulf shrimp sautéed in butter, Riesling wine, fresh garlic and secret herbs tossed with linguini pasta and lightly sprinkled with fresh parmesan cheese. Served with garlic French bread and a fresh garden salad.



RATHSKELLER RESTAURANT
 401 E. Michigan St, Indianapolis, IN 46204
 (317) 636-0396 Fax: (317) 636-2013

CONTRACTING RATES

Room	Contracting Rates	Capacity	Saturday Times	Deposit Required
<i>Grand Kellersaal</i>	\$1200 for 5 hours	400 w/dance floor	Open	\$1200
<i>Upper Ballroom</i>	\$1000 for 5 hours	200 w/dance floor	Open	\$1000
<i>Athenaeum Theater</i>	\$2000 for 5 Hours	300 w/dance floor	Open	\$2000
<i>Damenverein Room</i>	\$100 per hour	90 people seated	Open	\$250
<i>Willkie Blue Room</i>	\$75 per hour	60 people seated	Open	\$250
<i>Max Kade Room</i>	\$75 per hour	50 people seated	Open	\$250
<i>Veterans Rooms</i>	\$40 per hour	40 people seated	Open	\$100
<i>Vonnegut Room</i>	\$30 per hour	25 people seated	Open	\$100
<i>Biergarten</i>	\$600 for 5 Hours	500 people seated	N/A	\$600

*Biergarten Rental Sunday, Monday, or Tuesday only, and is subject to availability. Adult minimums for rooms may apply.

Contracting Rates include service ware necessary for a buffet style dinner including china appetizer, salad, dessert and dinner plates, basic flatware, water pitchers on the tables, and glass water goblets as well as tables, chairs, white linen table cloths, white linen napkins and set-up & cleaning fees. Additional charges may apply for dinner styles other than buffet.

Decoration & Entertainment

All room decorations will be the responsibility of the client. We reserve the right to not allow certain types of decoration. Table confetti, bubbles, and wall taping or nailing are prohibited. All candles are to be enclosed. We will be happy to assist you in recommending or arranging for event entertainment. Due to other business considerations, entertainment may have to be curtailed for periods of time.

Damage Deposit

The Rathskeller reserves the right to add a damage deposit of \$250 to your final bill upon conclusion of your function. This deposit will be fully refundable within one week once good condition of facility has been verified. If any outside alcohol is brought into the facility, the client will forfeit the entire damage deposit.

Deposit and Payment Requirements

Fifty percent down is due upon acceptance of your proposal, or no later than 6 months prior to your event.

Payment of the remaining balances for food, beverage and room services are **due at the conclusion of the function**.

Payments will be accepted in cash, check or charge. A \$25 returned check fee would be assessed for checks returned by your bank for any reason.

Food & Beverage Policies

Prices are based on a minimum order of \$24.00 per person for food. The final bill will have 9% Indiana Sales Tax and 20% service charge added. All prices are subject to change. Buffet menu items are priced in an ala carte fashion per person and may not be split. Indiana State Board of Health dictates that The Rathskeller must dispose of all leftover food. Any beverages not purchased at the Rathskeller may not be brought in to the facility.

Final Guest Count

Client agrees to provide the Rathskeller with a guaranteed final guest count no later than the previously agreed upon date. The client will be billed for the actual number of meals served, which will be no less than the guaranteed final guest count.

Cancellation

Room deposits are non-refundable.

In the event of cancellation, a full refund of food & beverage deposits will be made to Client if cancellation is made six months prior to the event.

If cancellation is made three to six months prior to the event, a fifty percent refund of food & beverage deposits will be given.

For cancellations made less than three months prior to the event, no refund of food & beverage deposits will be given.

If cancellation is made two weeks (or less) prior to event, client is liable for entire proposed bill.

BEVERAGE INFORMATION

Option 1: Open Bar

4 Hour House Open Bar.....\$22.50 per person (min. 50 guests)

Provided in this price will be up to 2 domestic draft beers, house liquors, bottled Rathskeller wine and soft drinks

4 Hour Premium Open Bar.....\$26.00 per person (min. 50 guests)

Provided in this price will be up to 2 imported draft beers, premium liquors, bottled Rathskeller wine and soft drinks

**Charges for Open Bar Packages apply to all adults (equal to the number of adults provided with final food count).

**Plasticware is provided at no charge. Add \$3.00 per person for glassware.

Option 2: Hosting Beer and/or Wine

Beer

Domestic Draft Beer.....\$325 (Standard Keg, ~124 16oz./~165 12oz)

Specialty Imported/Craft Draft Beer.....Market (Starting at \$450)

Bottled Domestic Beer 16 oz.\$5.00 each

Standard Imported Bottled Beer 12 oz.\$5.50 each

Specialty Imported Bottled Beer.....Market

Wine

Bottled Rathskeller Label Wine (Chardonnay, Cabernet, Merlot & White Zinfandel) \$26 (750 ml bottle, ~4.5 glasses)

Champagne.....\$26 (750 ml bottle, ~10 toaster cups)

Adding a Cash Bar for Mixed Drinks:

An aggregate of \$500 in beer, wine and cocktails is required.

*Note: Beer & wine purchased by the client will apply toward the \$500 minimum.

Option 3: Straight Cash Bar

There is \$500 minimum in sales required for a cash bar to be set-up. If sales minimum is not met, the difference will be added to the final client bill.

Guests are charged on a per drink basis at the normal restaurant pricing.

Bartending Services

Bartending (1 for every 100 guests, 3 hour minimum).....\$35 per hour

** All events serving alcoholic beverages will require the use of a Bartender.

Glassware

Glassware.....\$3.00 per person

*Note: Plasticware is provided at no charge.

SERVICES AND ACCESSORIES PRICE LIST

NON-ALCOHOLIC BEVERAGES

Pricing is per person – Choose from the following:

Coffee (with sugar, sweetener and cream)

Iced Tea (with sugar, sweetener and lemon)

Lemonade

Soda (Coke, Diet Coke, Sprite – some special order items available)

Select Two.....	\$2.00
Select Three.....	\$2.50

NON-ALCOHOLIC PUNCH

Sherbet and Soft Drink punch (per glass).....	\$1.00
Sparkling Juice with Fresh Assorted Fruit.....	\$1.50
Cranberry Ginger Ale.....	\$1.50

CHINA / GLASSWARE

Additional china and glassware not included in the room rent can be quoted at market price.

DISPOSABLE PLATES / GLASSWARE

A variety of disposable ware will be quoted as needed.

LINENS

White table linen and white linen napkins are included in your room rental.

Chair Covers, Table Linens and Linen Napkins in assorted colors available at Market Price.

The Rathskeller skirts all food and beverage tables relating to our product at no charge.

Additional table skirting is charged as needed. *(Table Examples: gift, placecard, DJ, registration, cake)*

Table Skirting (white).....	\$15.00
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TABLES AND CHAIRS

A variety of tables (including cocktail tables) and chairs can be quoted as desired at market price.

CAKE CUTTING

Cutting and Wrapping of Top.....	\$75.00
Cake Knife and Server Rental.....	\$20.00
Service to Guest Tables <i>(includes cutting & storage of top)</i>	\$2.50 per person

ADDITIONAL CHARGES

Additional charges will be in effect for Family Style Dinners

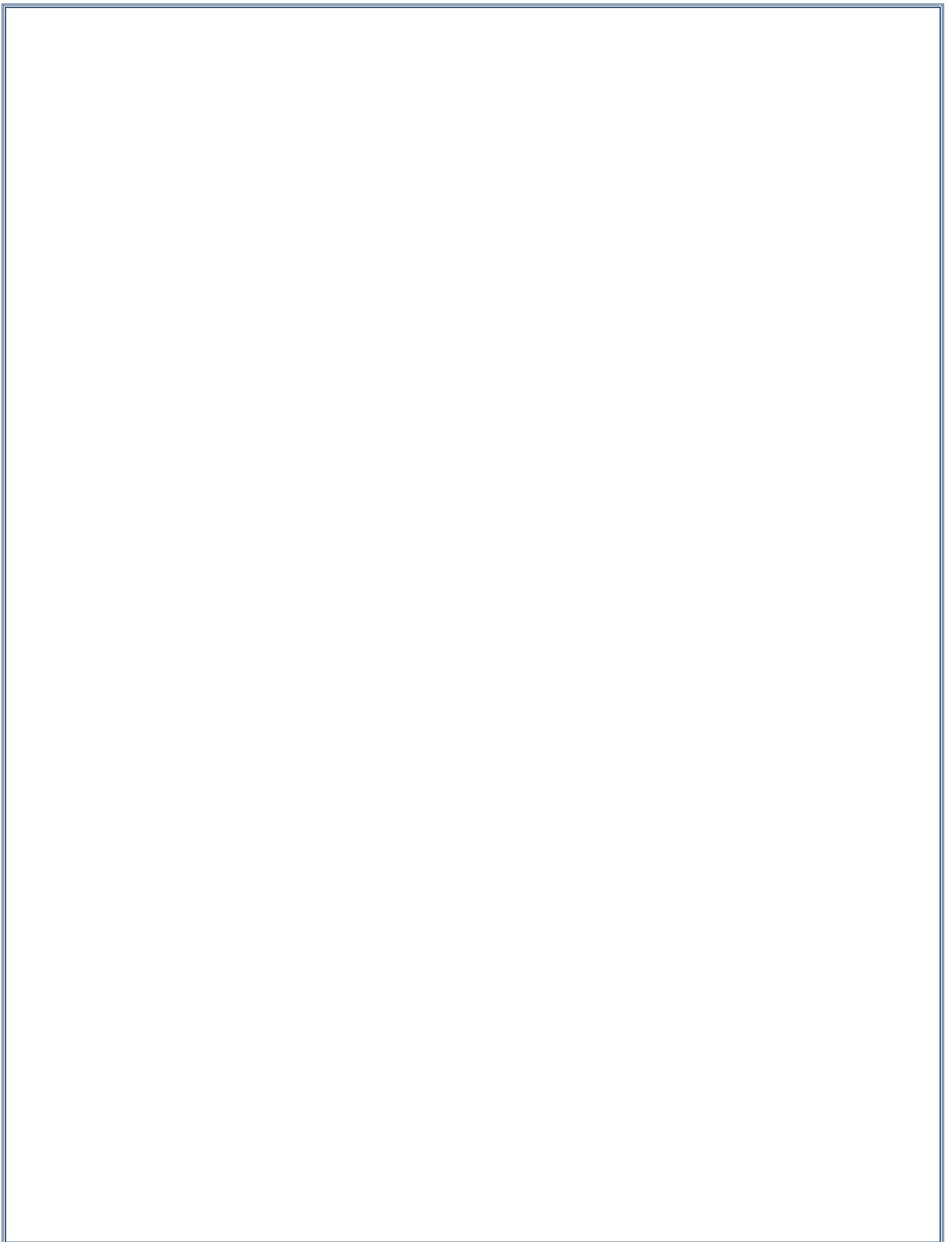
which will include all china, flatware and additional staffing as needed.

(Price does not reflect service ware for wedding cake supplied by client.)

Family Style.....Subject to Additional Charges

MISCELLANEOUS

Table Number Stands.....	\$2.00 each
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Rathskeller Vendor Recommendations

Cakes/Cup Cakes and More:

Taylor's Bakery: 251-9575
The Flying Cupcake: 396-2696
Heavenly Sweets: 770-9399
Amazing Cakes: 782-0660
Gigi's Cupcakes: 254-2253
Ruby's Sweet Treasures 222-0398

Event Coordinators:

Marie Frey: 862-6931
A Touch of Elegance: 873-5821

Florist:

Our Backyard Florist: 783-2265
My Fair Flora: 219-5507
Andrew's Florist: 800-291-2234
Kathy's Kloset: 291-7767
JP Parker Florist: 624-0500
Indy Urban Acres: 646-2300

DJ's:

DJ's Direct: 295-3548
AMS Entertainment: 578-3548
Event One DJ's: 757-6926
Lakeside Entertainment: 987-4899
Grapevine: 852-3353

Photographers:

Troy Hill: 431-7400
Bella Pictures: 888-556-7590
Erin Hession: 382-5264
Brenda Staples: 626-5644
Indy Visual: 598-4336

Ceremony Sites:

Zion Evangelical: 639-5411
Roberts Park: 635-1636

Hotels:

Hilton Garden Inn: 405-5711
Spring Hill Suites: 808-3043
Homewood Suites: 636-7992
Nestle Inn: 610-5200
Yellow Rose Inn: 636-7673
Residents Inn by Marriott: 822-0840
Hilton: 972-0600
Conrad: 713-5000
Crowne Plaza: 631-2221
Hyatt Regency: 632-1234
Marriott: 822-3500
Omni Hotel: 634-6664
Westin: 262-8100

Live Music:

First Time Caller Band: 786-0179
Zanna Doo: 251-1072
Possum: 765-641-0063
Harpist: Stephanie: 445-8529

Transportation:

Antique Limo: 417-7783
Carey Limo: 241-7100
Indy Go: 635-3344
Executive Limo (John): 507-5703

Fun Additions:

NBE Event Group 765-730-4533
Elite Casino Productions: 784-3596
Indy Photo Booths: 508-4508
Comedy Sportz: 951-8499

AV Equipment:

Markey's: 783-1155
PSAV: 632-1234

Available Parking Map



Historic Sites & Worship



Parking



Entertainment & Theaters



Government & Services



The Rathskeller does not provide parking for guests. Metered parking is located on all 4 streets surrounding the building. Meters run from 7:00am to 9:00pm Mon-Sat and free on Sundays. There are ample pay lots in the area that your guests are welcome to use. Feel free to contact them directly to make parking arrangements.

Athenaeum Foundation
 (Lot to East of Rathskeller)
 Newport Parking 317-255-PARK

Lot to South of Rathskeller
 Newport Parking 317-255-PARK

Zion Evangelical Union Church of Christ
 416 E. North Street
 Office: 317-639-5411

Murat Temple Parking Lot
 510 N. New Jersey Street
 Denison Parking-Joe Smith
 317-275-4170 or 317-281-2081