

The Columns

3143 E. Thompson Rd.
Indianapolis, IN 46227

Food presented by
Frank Tiano
(Executive Chef)

Louie Annee (Manager)
Rhea Annee (Event Coordinator)

3143 East Thompson Road
Indianapolis, IN 46227
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www.theatriuminc.com

Royal Wedding Package

\$21.95 Per Person

(An all-inclusive wedding package)

Cold Hors D'Oeuvre Spectacular

Royal Dinner Buffet

Choice of two entrees:

Prime Roast Beef

Chicken Marsala

Fettuccine Alfredo (available with chicken)

Italian Sausage with Green Peppers and Onions

Roasted Red Pepper Ziti

Herbed Lemon Chicken

Encrusted Baked Cod

Chicken Chardonnay

Pesto Pasta

Roast Beef in Burgundy Wine Sauce

Tuscan Chicken

Baked Ziti in a Cheese or Meat Sauce

Vegetarian Lasagna

Lemon Chiffon Chicken

Choice of One Vegetable

Choice of One Potato

Choice of Two Salads

Dinner Rolls w/ Butter

(Boneless Chicken Breast - Add \$1.00 per person)

Full Service Wedding Cake Package:

Wedding Cake (You Design Your Own Cake
with Our Baker!)

Cake Attendant (Cuts & Plates Your Cake)

Plates, Forks

Mixed Nuts

Mints

One (1) Bottle of Champagne

The Columns Policies:

We will not release any leftover food to you or your guests due to the extended food temperature and holding conditions.

No confetti, glitter, birdseed, rice, bubbles, balloons, or any other tiny objects are allowed in the building. Any violation of this policy will result in a \$200 fine.

Room rentals have a four (4) hour time limit. This 4 hour time limit must fall within the following hours:

Noon - 5:00 pm or 6:30 pm - Midnight. Additional hour may be purchased for \$150 as long as it falls within these specified times. The 6-hour block may fall between noon-midnight.

The Columns is a non-smoking facility. Two covered smoking areas are located outside each door.

No food or beverages may be brought onto the premises. Alcohol brought onto the premises is against the law. Any violation may result in event cancellation.

Tax-exempt certificate must be on file with us in order to use this privilege.

Final bill is to be paid in full fourteen (14) days prior to event. We will send you a final invoice after the event if there is any unpaid balance due to charges incurred during the event. Any balance is due within 30 days following your event. The Columns shall be entitled to interest on delinquent amounts at the rate of 18% annually, or the maximum rate permitted by law, together with attorney fees and other costs of collection. Customer agrees that The Columns shall be entitled to all damages suffered, together with attorney fees for customer breach of contract.

Cancellation: Deposits are transferable, but non refundable. In the event of your cancellation of this agreement or transfer of date, through no fault of The Columns, the following charges apply during the following periods: 31-90 days prior to the event: 20% of expected revenue from food and beverage services. 15-30 days prior to the event: 50% of expected revenue from food and beverage services. Within 14 days prior to the event 100% of expected revenue from food and beverage services.

A room deposit must be made in order to secure your event space and date.

In-house equipment is available on a first-come, first-serve basis.

\$1500 food purchase minimum required for Saturday afternoon and evening events. \$3000 food purchase minimum for 6-hour block.

Special Pricing

Room Rental:

Sunday - Friday	None
Saturday Afternoon	\$300
Saturday Evening	\$600
Saturday (6 hour block)	\$900
Ceremony Fee	\$250

Room Rental includes:

All table linens, linen napkins, and table skirting, setup, cleanup, cash bar setup, one (1) bartender and centerpieces. Additional bartenders are \$50.00 each.

Cake Cutting Package:

Includes attendant to cut and plate cake, plates, forks, mints, nuts, and one bottle of Champagne - \$100

Security Available Upon Request

There is an 18% House Service Fee on all food and beverages and 7% Sales Tax

The Columns will work hard to
customize any menu in order
to meet your needs!

Prices on menu are subject to change.

The Colonnade Room

(Rehearsal Dinners, Showers, Business Mtgs.)

Located downstairs from the Columns, The Colonnade Room is the perfect setting for smaller groups of up to 60 people. Its smaller size and beautiful decor make it the perfect place to hold intimate family, social or business gatherings. Please ask about The Colonnade Room's special pricing and menus!

Gourmet Hors D'oeuvre Table

\$14.95 Per Person

Choice of Three:

Swedish or Hawaiian Meatballs
Bruschetta Bites
Petite Quiches
Crab Cakes
Mini-Egg Rolls
Popcorn Shrimp
Cheeseball & Assorted Crackers
Rumaki
Stuffed Mushrooms (Crab, Cheese or Sausage)
Chicken Wings (Hot or Mild)
Baked Brie
Lightly Breaded Vegetables

(Based on 4 Pieces each item per serving)
Includes a Fresh Vegetable Tray with Dip

Cold Hors D'oeuvre Spectacular

\$7.95 Per Person

(Add to Any Buffet for \$3.95 per person)

Assorted Cheeses
Fresh Fruit
Fresh Vegetables w/ Dip
Assorted Gourmet Crackers
Gourmet Cheese Ball
Mini Summer Sausages

(Based on 3 pieces each item per serving)

Simple Elegance Buffet

\$14.95 Per Person

Choice of Two Entrees:

Prime Roast Beef Au Jus
Baked Chicken or Southern Fried Chicken
Fettuccine Alfredo
Hawaiian Ham with Pineapple
Baked Ziti in a Cheese or Meat Sauce

Choice of One Vegetable

Choice of One Potato

Choice of Two Salads

Rolls & Butter

(Boneless Chicken Breast - Add \$1 per person)

Deli Classic Buffet

\$12.95 Per Person

Assorted Petite Sandwiches
(stuffed with Turkey, Ham, Roast Beef
& Assorted Cheeses)

Choice of Three Salads

Includes: Fresh Vegetable Tray with Dip
Pretzels, Chips & Dip

Deli Classic Supreme

\$14.95 Per Person

Our Deli Classic Buffet with the
Cold Hors D'oeuvre Spectacular
(Add Hot Hors D'oeuvres for \$1.00 per person per item)

Sunrise Breakfast Buffet

\$10.95 per person

Sausage Links
Bacon Strips
Scrambled Eggs
Biscuits & Gravy
Country Style Potatoes
Assorted Pastries
Bagels w/ Cream Cheese
Juices (Orange, Tomato & Cranberry)
Coffee & Hot Tea

Vegetable Selections:

Green Beans Almondine
Bourbon Baby Carrots
Caribbean Blend
California Blend
Sicilian Vegetables
Malibu Vegetable Blend
Green Bean Medley
Italian Seasoned Green Beans

Potato Selections:

Au Gratin
Scalloped
Red Skin Mashed
Mashed
Rice Pilaf
Garlic Mashed
Buttered Parsley New
Roasted New
Paris Fried

Salad Selections:

Italian Tomato Salad
Traditional Tossed
Romaine Garden
Homemade Potato
Italian Pasta
Marinated Vegetable
Medley
Fruit Salad
Italian Antipasta
Classic Caesar
Spinach Salad

Dessert Selections

Cannoli \$1.95 ea.
Assorted Cakes & Cream Pies \$1.95 ea.
Assorted Cheesecake w/ Fruit Topping . \$3.95 ea.
Strawberry Shortcake \$2.50 ea.
Chocolate Dipped Strawberries \$1.00 ea.
Sherbet Cup \$1.50 ea.
Cookie/Brownie \$1.25 ea.

Luncheon Buffets

(not available Saturdays)

Chef's Choice ***\$10.95 Per Person***

Fettucine
Baked Ziti
Garlic Mashed Potato
Italian Seasoned Green Beans
Traditional Tossed Salad
Rolls w/ Butter

The Light Side ***\$8.95 Per Person***

(not served after 4:00 p.m.)

Cocktail Sandwiches
Fresh Vegetable Tray
Choice of Salad
Chips, Pretzels & Dip
(add a pasta for \$1.00 per person)

Continental Breakfast

\$5.95 per person

Assorted Pastries
(Danish, Donuts, Mini-Muffins)
Bagels w/ Cream Cheese
Assorted Fresh Fruit
Juices (Orange, Tomato & Cranberry)
Coffee & Hot Tea

French Country Buffet

\$15.95 Per Person

Choice of two entrees:

Tuscan Chicken
Prime Roast Beef Au Jus
Chicken Marsala
Chicken Chateau
Roast Beef in Burgundy Wine Sauce
Lemon Chiffon Chicken
French Country Meatballs
Stuffed Chicken Breast*
Baked, Seasoned Cod Fillets
Chicken Wellington*

Choice of Two Vegetables

Choice of One Potato

Choice of Two Salads

Dinner Rolls w/ Butter

(*Boneless Chicken Breast - Add \$1 per person)

Grand Dinner Buffet

\$16.95 per person

Choice of two entrees:

Teriyaki Chicken Breast*
Rosemary Chicken Breast*
Chicken Breast With Wild Rice Stuffing*
Southwest Spiced Pork Loin or Chicken
Barbecued Ribs
Bourbon Grilled Pork Chops
Roast Pork Medallions w/ Apple BBQ Sauce
Prime Roast Beef

Choice of Two Vegetables

Choice of One Potato

Choice of Two Salads

Dinner Rolls w/ Butter

(*Boneless Chicken Breast - Add \$1.00 per person)

Italian Buffet

\$14.95 Per Person

Choice of Two:

Pasta with Italian Sausage and Cheese

Fettuccine Alfredo

Rigatoni w/ Tomato Sauce

Baked Mostaccioli

Pasta Primavera

Roasted Red Pepper Ziti

Pesto Pasta

Choice of One:

Italian Meatballs

Italian Sausage w/ Green Pepper & Onion

Chicken Marsala

Chicken Cacciatore

Italian Roast Beef

Chicken Parmesan*

Roasted Red Pepper Chicken

Choice of One Vegetable

Choice of Two Salads

Dinner Rolls or Bread w/ Butter

(*Boneless Chicken Breast - Add \$1 per person)

Beverages:

Iced Tea, Water, and Coffee served with all our buffets.

Host bar available upon request

Host soft drinks \$1.50 person

Host Domestic Beer \$175 per keg

Host Wine \$16.95 per 1.75 Liter Btl.

House Champagne \$14.95 per Bottle

Sparkling Grape Juice \$7.95 per Bottle

The Elite!

\$20.95 Per Person

Choice of Two Entrees:

Pasta Elite with Scallops and Shrimp in Garlic Wine Sauce

Chicken Cordon Blue

Chicken Kiev

Chicken Saltimbocca

Stuffed Pork Chops

Carved Roast Beef Station*

Veal Marsala

Roast Pork Medallion w/ Apple BBQ Sauce

Stuffed Pork Roast with Port Wine Sauce

Choice of Two Vegetables

Choice of Two Potatoes

Choice of Two Salads

Dinner Rolls w/ Butter

(*Add \$1 for carving station)

(Add \$3 for Cold Hors d'oeuvre Spectacular)

Ladies' Plated Luncheon

\$10.95 per person

Fruit Cup

Toasted Pecan Chicken Salad

Croissant or Dessert Breads

Chocolate Dipped Strawberries

Choice of One Salad

Cheese and Cracker Basket