

# mirage

## BANQUET HALL

### Address

1640 Winchester Street  
Decatur, IN 46733

### Contacts

Website: [miragehall.com](http://miragehall.com)  
Email: [pam@miragehall.com](mailto:pam@miragehall.com)  
Phone: 260-223-3222



# Midnight Ballroom

Featuring 10,000 square foot of modern elegance and class. With our midnight cathedral ceilings and elegant water fall you won't be disappointed. This ballroom can accommodate up to 600 and still have a spacious dance floor!

## \$895.00

Reservations include:

3 hours setup before the event

5 hours for your event

1 hour to vacate.

Additional hours during party are \$135.00

Includes: black linen table coverings, black fitted buffet linens with skirting, round tables, banquet chairs, preparation and setup of room pre-event, and clean up post event as well as our spectacular lighted waterfall.



All prices are subject to a 17% service fee and applicable taxes. Prices are subject to change with or without notice.

## Room Upgrades

### Custom Light Package \$150.00

Includes Colored Downlights Around Perimeter of Room, Dance Lights on Dance Floor, Fiber Optic Lighting in Ceiling, Lighted Swags on Dance Floor and Above Bridal Table.  
(included in No Worries Decor Pkg)

### 2 Projectors \$25.00

2 Video Projectors On Wall. Must supply DVD during walkthrough to verify compatibility.  
(included in No Worries Decor Pkg)

### Microphone System \$25.00

Basic Speaking Microphone System with Speakers  
\*Must be requested at time of final booking meeting. Not available the **day of.**  
(included in No Worries Decor Pkg)

### Chair Covers \$3.00 (ea)

Black or white fitted chair cover

### Upgraded Table Cloth \$2.00 (ea)

Upgraded Colored Table Linens from Selection. Many colors to choose from.  
(included in No Worries Decor Pkg)

### Chair Sashes & Table Runners \$1.50 (ea)

Colored Table Runners from Selection. Many colors to choose from.  
(Table Runners included in No Worries Decor Pkg)

### Glass Water Goblets \$1.00 (ea)

Glass water goblets, table will also receive pitchers of water.

### Silverware & Cloth Napkin \$.50(ea)

Rolled silverware with Black Cloth Napkins  
(included in No Worries Decor Pkg)

### Ceramic Dinnerware \$1.00(ea)

Rounded Square Dinnerware Plates for meal service.  
(included in No Worries Decor Pkg)



## No Worries Decoration Package \$500.00

- Unique Designer Center Pieces
- Custom Lighting Package
- Cloth Napkins
- Metal Silverware
- Ceramic Dinnerware
- Use of Projectors and Microphone Systems
- Upgraded Table Linens from Selection
- No Charge for Table Runners

Buffet Options

Country Buffet

**\$12** / head

Ham & Fried chicken served with Green Beans, Cole Slaw, Mashed Potatoes and Gravy, as well as delicious Homemade Biscuits with preserves.

Fajita Buffet

**\$13.25** / head

Fajita bar with soft tortillas, Fajita beef and chicken, sauted onions and peppers, shreaded cheese, lettuce, sour cream, and spanish rice. Served with a chip station featuring refried beans, salsa, guacamoli, and tortilla chips.

Breakfast Buffet

**\$13** / head

Hors D'oeuvre of Fresh fruit piled high served with a marshmellow cream dip.

Choice of 2 meats (Sausage Links, Sausage Patties, or ham), Homemade Biscuits and Gravy, Spanish Egg Caserole, Scrambled Eggs, and Hashbrowns

Taco Bar

**\$12.75** / head

Soft and hard shell Tacos. Served with ground beef, cheese, lettuce, sour cream, and spanish rice. Served with a chip station featuring salsa, queso cheese, and torilla chips.

Cold Meat Buffet

**\$9.50** / head

Deli Style Sandwiches with a variety of meats, sliced cheese, and condiments served on a fresh loaf of French Bread, Choice of 2 (Coleslaw, House Salad, Potato Salad, Pasta Salad or Macaroni Salad) plus Chips and Pretzels

Summer Cookout

**\$12** / head

Add extra entrée for \$2.00

Choice of 1 Entree: Slow Roasted BBQ Pork, BBQ Chicken, Chicken in Bourbon Sauce, Chicken with Pan Gravy, Sugar Baked Ham

Choice of Meatballs or Cheeseballs

Choice of 2 Sides: Macaroni & Cheese, Sauerkraut, Sweet Corn Casserole, Fresh Vegetables, Coleslaw, House Salad, Potato Salad, Pasta Salad

Includes: Chips and Pretzels with Dinner Roll/Bun

Pasta Bar

**\$13** / head

Choice of 1 Baked: Red Meaty Lasagna, White Chicken Lasanga, Vegetarian Lasanga,

Choice of 1 Pasta:

Penne served with grilled sausage in a vodka tomato sauce.

Fettuccini served with alfredo, mushrooms, chicken, and broccoli. Spaghetti served with meaty marinara and meatballs.

Includes House Salad and Bread stick.

(white linens not available with this selection)

Baked Potato Bar

**\$11** / head

Giant Baked Potatoes with toppings: Broccoli, Cheddar Fondue, Shredded Cheese, Jalapenos, Chives, Bacon, BBQ Pork, Sour Cream, Ranch, and Butter .

**Chefs Choice  
Traditional Buffet**

**\$12.50** / head

Chefs selection of 1 Hors  
D'oeuvres, 3 Sides, 1  
Entree, and Roll. Selection  
by chef will be made the  
week prior to the event  
based off of market prices.

**One Entree Traditional  
Buffet**

**\$13.25**  
/ head

Choice of Hors D'oeuvre

One Entree

3 Sides (Hot or Cold)

Dinner Rolls or Rice

**Two Entree Traditional  
Buffet**

**\$15.25** / head

Choice of Hors D'oeuvre

Two Entree

3 Sides (Hot or Cold )

Dinner Rolls or Rice

**Ultimate Feast**

**\$22.95** /

head

Chef Station (Choice of 2):

Grilled Mini

Burgers, Chicken Fried  
Rice, Ravioli in Classic  
Marinara, Fettuccini with  
Seafood and Vegetables,  
Crab Cakes, Chicken  
Strips

Home cooked sides  
(Choice of 2 hot and 2  
cold sides): See Page 3 for  
selection

**The Ultimate in elegance and style!  
Five stations placed throughout the  
reception venue.**

Carving Station Served  
and Hand cut (Choice of 1  
Meat/ 150 Guests): Slow  
Roasted Turkey Breast,  
Roasted Chicken, Smoked  
Beef Brisket, Prime Rib,  
Honey Ham

Sweet Station: Fresh fruit  
with chocolate Fountain.

Includes Strawberry,  
Pineapple, Apples, Crème  
Puffs, Marshmallow, and  
Rice Crispy Treats with  
our homemade chocolate  
fountain.

Beverage Station: Lighted  
Punch Fountain or  
Lemonade, Water, Iced  
Tea, Regular & Decaf  
Coffee

**Non Alcoholic Drink Options**

**Unlimited Soda \$1.25**

Coke, Diet Coke, Sprite, Lemonade, and Unsweetened Iced  
Tea, Regular & Decaf Coffee

**Basic Beverage Package \$1.00**

Lemonade, Water, Sweet and Unsweetened Iced Tea, Regular &  
Decaf Coffee

(Lighted Punch Fountain available at no extra charge)

## Alcoholic Drink Options

If bar is open, a bartender fee of \$12.00 per hour, per bartender, minimum 4 hours.  
250 or more we highly recommend 2 Bar Tenders . \$50.00 bar setup fee includes security waiver.

<p><b>Cocktail Package</b></p> <p>Cocktail Package: (Includes mixers, fruit garnish) House Brand Liquor, House Draft Beer, Wine, &amp; Soft Drinks</p> <p>5 hours- \$15.00 4 hours- \$13.00 3 hours- \$12.00 2 hours- \$11.00 1 hour- \$10.00</p>	<p><b>Open Bar Package</b></p> <p>Guests may enjoy any beverage of their choosing at no charge to them. -The event host will be charged for all beverages served.</p>	<p><b>Cash Bar</b></p> <p>Guests have access to full bar but will pay per drink as they order.</p>
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## Prepurchased Add-Ons

<p><b>Kegs</b> <span style="float: right;"><b>\$200</b></span></p> <p>Budweiser, Bud Light, Busch, Busch Light , Coors, Coors Lite, Miller and Miller Lite 16 gal \$200.00</p>	<p><b>Premieum Kegs</b> <span style="float: right;"><b>\$ varies</b></span></p> <p>Pricing Available Upon Request of Flavor</p>
<p><b>Spiked Punch</b> <span style="float: right;"><b>\$165</b></span></p> <p>Spiked Punch (Rum or Vodka), 5 gal</p>	<p><b>Frozen Drinks</b> <span style="float: right;"><b>\$145-\$285</b></span></p> <p>Frozen Wicked Wine Slushie, Blue Waters, Margarita, or Daiquiri available in 2 or 4 gal</p>
<p><b>Alcohol Free Champaign</b> <span style="float: right;"><b>\$10</b></span></p> <p>Easley Winery Sparkling Alcohol Free Champagne</p>	<p><b>Champaign or Wine</b> <span style="float: right;"><b>\$17</b></span></p> <p>House Champagne or Wine per bottle</p>
<p><b>Open Bar by Bottle</b> <span style="float: right;"><b>\$40-\$90</b></span></p> <p>Well \$40.00 Mid Shelf \$70.00 Top Shelf \$90.00 (includes glassware, ice, mixers &amp; garnishes)</p>	<p><b>Bottle Beer</b> <span style="float: right;"><b>\$4-\$50</b></span></p> <p>Budweiser, Bud Light, Busch, Busch Light , Coors, Coors Lite, Miller and Miller Lite Available by bottle or case of 24</p>

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## Sweet Add Ons

**Deluxe Mixed Nuts**

\$8.95/lb

Budweiser, Bud Light, Busch, Busch Light,  
Coors, Coors Lite, Miller and Miller Lite  
16 gal \$200.00

**Pillow Mints**

\$5.95/lb

Pricing Available Upon Request of Flavor

**Andes Chocolate**

\$5.95/lb

Covered Crème de Menthe Mints

**Chocolate Fountain**

\$150.00

Requires fresh fruit as a menu side.

**Soft Served Ice Cream Bar**

\$.75/person

Includes caramel and chocolate drizzles

**Champaign or Wine**

\$17

House Champagne or Wine per bottle

**Assorted Desserts**

\$2.75/person

Includes Cheese cake, pies, and drop cakes

**Cupcakes**

\$8.95/Doz

White or Chocolate sponge with choice of  
icing.**Full Sheet Cake**

\$48.00

Choice of sponge with white or chocolate  
icing with approximately 70 servings.**1/2 Sheet Cake**

\$33.00

Choice of sponge with white or chocolate icing  
with approximately 35 servings.**Faux Cake Rental Fee**

\$25.00

Use of our 4 tiered round faux cake. Must  
supply flowers, ribbons, and/or beads for  
decoration

## Hors D'oeuvres

**Beer Cheddar Fondue**

A delicious fondue made with mild cheddar and a taste of beer served with bread slices and tortilla chips

**Seafood Spinach Dip**

A blend of fresh spinach, shredded crab, mini shrimp, onion, and a classic mayonnaise dressing served with a sweet roll.

**Meatballs**

Choice of BBQ, Sweet and Sour, Swedish or Bordelaise Mushroom.

**Cheese Ball & Crackers**

Choice of 3 cheese balls Cheddar, Sweet Jalapeno, Bacon, Sweet and Spicy Sriracha, Spinach, or Strawberry.

**Hot Spinach Dip**

Artichoke and spinach dip blended with multiple cheeses served with assorted breads and crackers.

**Spicy Chicken Buffalo Dip**

Shredded chicken with cream cheese and our buffalo sauce served with assorted breads and chips.

**Toasted Ravioli**

Crunch and delicious baked cheese ravioli served with warm marinara sauce.

**Cocktail Vegetable Egg Roll**

A delicious combination served inside of a crispy spring roll wrapper.

**Mini Crab Cakes**

A breaded crabmeat seasoned bell peppers and cilantro served with dip.

**Assorted Mushroom Caps**

Whole, de-stemmed mushroom caps stuffed with a variety of delicious flavors.

**Garlic Buffalo Wings**

Hand breaded and Fried buffalo wings tossed in a garlic butter and parmesan sauce.

**Shrimp and Aassiago Cheese Dip**

Creamy and cheesy and dont forget the mini shrimp served with assorted breads and crackers.

**Bacon Guaca-Hummus**

A gentle blend of hummus and guacamole with diced bacon served with tortilla chips.

**Smoked Chicken Quesadilla**

A combination of shredded chicken, mild cheddar & Monterey Jack cheese, diced jalapeno peppers, tomatoes, cilantro, & onion all wrapped in a flour tortilla.



## Hot Sides

**Classic Baked Beans**

Our home-style baked beans with a deep caramel flavor and hand cut bacon.

**Mashed Sweet Potatoes**

Creamy smashed sweet potatoes drizzled in honey.

**Green Bean Casserole**

Home-style green bean casserole with baked onion crust.

**Normandy Vegetable Blend**

Includes broccoli, sliced carrots, sliced yellow squash, and sliced zucchini.

**Mashed Cauliflower**

Unless someone tells you, you might not know you're eating cauliflower. But if you do like cauliflower, you'll love this version. It's buttery, cheesy, creamy and wow

**Cheesy Potato Casserole**

A local favorite. Hand shredded potatoes with a creamy cheese sauce.

**Roasted Red Skin Potatoes**

Hand cut red potatoes covered in a garlic butter and roasted to perfection.

**Seasoned Green Beans**

Fresh green beans seasoned to compliment main entrée.

**Northwest Vegetable Blend**

Includes broccoli, baby carrots, green beans, wax beans, and red pepper strips.

**Corn Casserole**

Corn baked in a buttery cornbread casserole mix.

**Baked Macaroni and Cheese**

Macaroni with a double Velveeta Cheese sauce and more cheese baked on top!

**Asparagus**

Fresh asparagus seasoned with butter, garlic, and parmesan cheese.

**Sautéed Carrots**

Baby Carrots sautéed in a light caramel sauce to brown and give a mild sweetness.

**Super Sweet Cob Corn**

This Super Sweet Jubilee corn variety is ripened with a uniform light to bright golden color served with Cilantro-Lime Butter.

**Mashed Potatoes**

Creamy mashed potatoes. Add cheddar and garlic for a twist.

**Broccoli Cheese Casserole**

A delicious blend of cheese baked over broccoli with crispy bread crumbs.

**Corn & Black Bean**

Flame roasted corn and red/green peppers blended with black beans and seasoned with Cuban influence of spices.

**Roasted Cauliflower & Brussels Sprouts with Bacon**

Roasted flavor of the veggies and smoky, crisp bacon

**Buttery Pasta**

Choice of Penne or Linguine with a garlic butter sauce.

## Cold Sides

### Fresh Fruit Pile

Seasonal fruit piled high.

### Vegetable Pile

Piled high vegetables include: carrots, peppers, celery, broccoli, olives, mushrooms, cauliflower and cucumber served with dip.

### Veggie Shot

Individual shot glass served with dip in the base overflowing with fresh vegetables.

### House Salad

Romaine tossed with fresh green onions, sprinkled with mozzarella and parmesan cheese in our special Feta Cheese dressing and homemade croutons.

### Three-Green Salad

Gourmet lettuce greens, cranberry, mandarin oranges, toasted almonds with raspberry vinaigrette.

### Potato Salad

Amish style potato salad.

### Home-style Macaroni Salad

A creamy blend of macaroni with mayonnaise, peppers, onions, and shredded cheddar cheese.

### Pasta Salad

Colorful pasta served tossed in a zesty italian sauce with peppers, cherry tomatoes, red onion, black olive, and parmesan cheese.

### Broccoli Salad

A blend of fresh broccoli, red onion, bacon, and mozzarella cheese in a lite creamy sauce.

### Brussels Sprouts n' Kale Salad

Shredded brussel sprouts and kale, craisins, and crunchy pecans, all dressed in a maple vinaigrette.

### Cole Slaw

A sweet yet zesty fresh cole slaw.



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## Entrees

**Shredded Chicken**

Savory or BBQ shredded chicken. (Served with Sliced buns IPO dinner rolls)

**Stuffed Ravioli**

Our giant ravioli covered in a delectable 3 cheese sauce or optional lobster bisque.

**Smothered Chicken**

Sautéed chicken breast with thick cut smoked bacon, onions and cheddar cheese.

**Herb Roasted Turkey Breast**

Slow roasted turkey breast in a dijon wine reduction.

**BBQ Pulled Pork**

Slow roasted and lots of flavor. Served shredded with BBQ. (Served with Sliced buns IPO dinner rolls)

**Chicken Penne Alfredo**

Penne pasta with garlic alfredo sauce and chicken breast.

**Chicken Strips & Gravy**

Tender strips of chicken with a side of light gravy with fresh mushrooms.

**Pork Cacciatore**

Tender pork loin sautéed with onions, mushrooms, peppers and garlic in a tomato basil sauce. Lightly topped with fresh mozzarella.

**Pasta Primavera**

Cheese tortellini, broccoli, cauliflower, carrots, zucchini, and yellow squash in a pesto cream sauce.

**Chicken Cordon Bleu**

Seasoned chicken breast, rolled with ham and provolone cheese, garnished with a creamy hollandaise sauce.

**Bacon Wrapped Pork Filet**

A delicious pork filet wrapped in bacon, grilled to perfection.

**Beef Au Juse**

Roast Beef slow cooked and sliced in natural beef broth with onion and peppers

**Grilled Kebabs**

Choice of marinated pork or Chicken Kabab grilled to perfection.

**Mushroom Asiago Chicken**

Chunked chicken baked in a creamy wine and asiago sauce with sliced mushrooms.

**Teriyaki Chicken Breast**

Diced Chicken breast with sautéed onions, green and red peppers in a sweet, spicy teriyaki. (Served with Rice IPO dinner rolls)

**Caribbean Chicken Breast**

Slow roasted chicken breast chunks served with a Caribbean glaze. (Served with Rice IPO dinner rolls)

## Entrees

### Avocado Salsa Chicken

Chicken breasts with Avocado and salsa covered in Monterey Jack Cheese. Garnished with Jalapeno Slices to spice it up!

### Chicken Scaloppine

Dredged chicken breast with white wine, kapers, butter, and lemon. Recommended to be served over buttery pasta with asparagus.

### Cranberry Coq au Vin

Heavy glazed chicken thighs smothered with brown sugar, cinnamon and cranberries. Recommended to be served with red skin mashed potatoes.

### Honey Kissed Pretzel Crusted Pork Chop

Brushed with a spicy honey-mustard mixture, pork is coated with crushed pretzels, roasted, then served with a drizzle of seasoned butter sauce.

### Honey Glazed Ham

Choice butcher ham with our special glaze.

### Swiss Steak

Cube steak with sauteed mushrooms, onions and peppers in a homemade brown gravy.

### Lasagna

Layers of pasta, ricotta and parmesan cheese, seasoned ground beef, Italian sausage, marinara sauce and mozzarella cheese.

### Roasted Vegetable Lasagna

Fresh grilled garden vegetables within layers of pasta with classic ricotta and mozzarella cheese.

### Beef Burgundy Tips

Round steak tips simmered in beef broth and red wine, served with fresh mushrooms and onions on a bed of fettuccini noodles.

### Whiskey Peppercorn Flank Steak

Marinated and grilled flank steak, topped with our own whiskey peppercorn sauce.

### Hawaiian Chicken

Breast strips in a sweet Hawaiian demi glaze with onion, red pepper, and pineapple. Served with steamed white rice IPO rolls.

## Elite Entrees

**Hand Carved Pork Tenderloin**  
(\$0.75 charge/person)

Marinated Pork Tenderloin hand cut at a carving station served with a homemade seasonal jam.

**Prime Rib Au Juse**

Select top round slow cooked and sliced in natural beef broth with onion and peppers served medium rare.

**6 Ounce Grilled Top Sirloin**  
(\$4.00 charge/person)

Select top round slow cooked and sliced in natural beef broth with onion and peppers served medium rare.

**8 Ounce Hanging Tender Beef Steak**  
(\$6.15 charge/person)

Butterflied, Trimmed to the Blue and prized for its intense beef flavor, hanger steak is sometimes called "butcher's steak," because meat cutters would often keep this cut as a special treat for their own families rather than offer it for sale.

**Lime Garlic Peeled & Deveined Shrimp Skewers**  
(\$3.75 charge/skewer)

4 Shrimp per Skewer, A mild blend of garlic and lime glazes these skewered, tail-on black tiger shrimp.

**Vannamei White Shrimp Skewers**  
(\$2.00 charge/skewer)

10 Shrimp per Skewer, Farm-raised, grilled, vannamei white shrimp are peeled, deveined, and have the tail on.



## Mirage LLC. Facility Guidelines

- Room setup and clean up is provided by Mirage LLC.
- Standard rental length for a banquet is 5 hours. For each additional hour, a fee of \$135.00 will be charged for room rental, security, and service personnel. This requires a 24 hour advanced notice. Price is subject to a 17% service fee and applicable sales tax.
- Black Linen skirting and tablecloths for: Cake Table, Head Table, Gift Table, Guest Tables, and Food Tables are provided by Mirage LLC.
- Disposable Plates and Silverware are Provided
- Mirage LLC, upon request, will provide cake cutting service at no additional charge. Set-up time of cake must be coordinated with hall coordinator.
- Entertainment (IE Bands, DJs) is the responsibility of the customer. Set-up and Tear-Down Time(s) of entertainment vendors must be coordinated with hall coordinator.
- Decorations may be rented through Mirage LLC or you may provide your own. Decoration plans for all events are to be approved in advance by hall coordinator.
- Confetti, sand, rice, birdseed, and bubbles are prohibited. Attachment of materials to ANY SURFACE is prohibited (i.e. tape, tacks, string, and nails).
- All food and beverage must be purchased through Mirage LLC.
- Indiana State Law prohibits outside alcoholic beverages to be brought onto premises. This includes the parking lot. Any guest found with alcohol will be asked to remove it from premises before contacting authorities.
- Bar Setup and security waiver is at a rate of \$50.00 per evening event that bar is open.
- All of our clients have the choice of hours they would like to host their event. However, as a courtesy to our neighbors, all events will end Friday and Saturday by 11:00 PM and Sunday- Thursday by 10:30 PM.

### Guarantees:

A final guaranteed guest count is required 10 business days prior to your event date. This guaranteed number is the minimum for which you will be charged. Should you need to increase your guarantee, Mirage will accommodate increases up to 72 hours prior to your event. (Note: You may not decrease your guest count after the 10 business day period prior to your event date.)

### Room Rental Reservations:

A payment equal to 1/2 the Room Rental Contract amount is required for guarantee of room rental reservation. Room rental is subject to a 17% service fee and applicable taxes. All deposits and payments are non-refundable.

### Prices:

Prices are subject to change unless guaranteed by a signed food agreement and paid in full. All food, beverage, labor, and rental items are subject to a 17% service fee and applicable sales tax. If your group is tax exempt, please forward your tax certificate prior to the event or tax will be charged.

### Liability:

Mirage LLC will not be responsible for damage or loss to any merchandise, decorations, or personal articles left in the banquet facilities prior to, during, or after the event .

All prices are subject to a 17% service fee and applicable taxes. Prices are subject to change with or without notice.

**Mirage LLC Rental Contract**

1640 Winchester Street, Decatur IN 46733, Pam Smith, P: 260-223-3222, pam@miragehall.com

I/We agree to rent Mirage LLC for a period commencing on \_\_\_\_\_ (Month/Day/Year) for the purpose of \_\_\_\_\_ (Function) .

- 1) Mirage requires a non refundable payment equal to 1/2 the Room Rental Contract or \$450.00 whichever is greater is required for guarantee of room rental reservation.
- 2) Additional hours beyond agreed time frame, is an additional \$135.00 per hour plus bartender charges.
- 3) We guarantee all of our pricing for thirty (30) calendar days before your event. Any "estimate" is subject to change; prices are non-binding.
- 4) Final payment must be received 14 days before your event. Up until 72 hours before your event you may increase the number of people in your party. No decreases will be accepted. Final payment on changes must be paid before the doors are unlocked for the event. All "Tax Exempt" organizations must provide a copy of their tax exempt certificate (ST-105) prior to the event.
- 5) Cancellation policy – Once the date is reserved there is no credit for cancellations. With written consent the date can be advertised as available. If the date is rebooked the original contract will be void and the deposit will be refunded once the new contract is in place.
- 6) No alcoholic beverages may be brought onto the Mirage facility or parking area. Because the State of Indiana regulates our alcoholic beverage sales, we are responsible for complying with the laws regarding these regulations. The law requires that no liquor, beer, wine, or champagne be brought onto the premises during your event. We will refuse service of alcohol to all minor or patrons intoxicated. Valid photo ID is required, when asked, for the consumption of alcoholic beverages, regardless of age. We have a zero tolerance policy for underage consumption and will contact authorities accordingly.
- 7) Mirage banquet hall is a non-smoking facility. Smoking is strictly prohibited inside the hall.
- 8) No food or beverage items can be brought into banquet hall; exception – Wedding cakes by board of health approved vendors only. All food and beverage to be served to your guests must be purchased from Mirage and consumed on premise with the exception of wedding cakes or desserts. No food or beverage will be allowed to leave the Mirage except left over dessert not requiring refrigeration.
- 9) NO CONFETTI, No Piñatas, No glue, nails, thumb tacks, staples or tape allowed to hang pictures, signs or decorations.
- 10) If any Mirage owned centerpieces are missing and or damaged at the conclusion of the event, replacement costs will be added to the final bill and must be paid within 3 business days.
- 11) Mirage is not responsible for any injuries caused during any recreational activity/dancing, etc.
- 12) Mirage is not responsible for damaged or stolen items. We will make suggestions on gift location etc to keep your party safe.
- 13) Bar Policy – *If bar is open, a bartender fee of \$12.00 per hour, per bartender, minimum 4 hours. \$50.00 bar setup fee includes security waiver. Please ask about requirements based on occupancy. Bar will close 15 minutes prior to the end of the reception as to recover all liquor containers and to prevent served alcohol from leaving the premises.*
- 14) Cancellation due to inclement weather – party will be charged in full with the ability to re-book at the next available date at the Mirage banquet hall. Inclement weather includes any form of state of emergency preventing travel to and from the facility locally.
- 15) A minimum total of \$3,000 before sale tax is required for all events scheduled. This includes food, beverage, room rental, decor, and all other services provided by Mirage. We do not have a minimum guest count.
- 16) Wedding ceremonies held on premises may have additional charge. Please discuss this with your wedding planner.
- 17) There is a 17% service charge and State Sales Tax on all events at Mirage that will be added to your total bill.

Down Payment to secure specified date (\$\_\_\_\_\_.00) Status \_\_\_\_\_

Mirage Representative: \_\_\_\_\_ Phone#: 260-223-3222 Date: \_\_\_\_\_

Renter Signature: \_\_\_\_\_ Phone#: \_\_\_\_\_

Address: \_\_\_\_\_ City/State/Zip: \_\_\_\_\_ Date \_\_\_\_\_

Email: \_\_\_\_\_

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