

# Sheraton Indianapolis City Centre Hotel

CATERING

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Sheraton Indianapolis City Centre Hotel

31 West Ohio Street, Indianapolis, Indiana, USA

13176352000

[marriott.com/indsc](https://marriott.com/indsc)



## Breakfast

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### Breakfast Buffet

All Continental Breakfast selections and Breakfast Tables are served with chilled orange, cranberry & grapefruit juices and freshly-brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas. Maximum of 90 minutes of service.

Minimum of 20 guests unless otherwise noted.

#### Classic Continental | \$32.00 per person

Fresh Sliced Seasonal Fruit  
Greek Yogurt with Granola and Fresh Berries  
Assortment of Fresh Baked Muffins & Croissants  
Assorted Breakfast Pastries  
Variety of Breakfast Cereals with Cold Milk

#### Hoosier Style | \$40 per person

Assorted Breakfast Pastries  
Freshly Baked Muffins & Croissants  
Fresh Sliced Seasonal Fruit  
Fluffy Scrambled Eggs  
Applewood Smoked Bacon & Pork Sausage Links  
Roasted Breakfast Potatoes

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### The Bagel Shop | \$34.00 per person

Assorted Bagels

Select Three Cream Cheese:

- Regular
- Low Fat Vegetable
- Fresh Herb Scallion
- Smoked Salmon
- Sundried Tomato

Smoked Salmon, Sliced Tomatoes, Thin Red Onions,  
Capers, Hardboiled Eggs  
Fresh Sliced Seasonal Fruit

*\*Eggs & Bacon Station Available for an additional  
\$6 per person*

### It's A Wrap | \$36 per person

Fresh Sliced Seasonal Fruit  
Roasted Breakfast Potatoes  
Salsa Bar

Select Two:

- Eggs, Bacon, Cheddar, Avocado & Black Bean in Tomato Wrap
- Eggs, Spinach, Tomato and Feta in Whole Wheat Wrap
- Eggs, Chorizo, Oaxaca Cheese, Roasted Vegetables and Salsa in Plain Wrap
- Eggs, Ham and Gruyere in Spinach Wrap

### Healthy Kick | \$36.00 per person

(Low-fat, Low-cholesterol)

Low Fat Bran Muffins

Plant Butter & Fruit Preserves

Fresh Sliced Seasonal Fruit

Granola, Honey and Yogurt Parfaits

Wild Berry Smoothies and Green Shots

Chicken & Apple Sausage

Select One:

- Tomato, Spinach & Egg Beater Scramble
- Egg White Frittata, Asparagus, Caramelized Onion

*\*Steel Cut Oatmeal, Brown Sugar, Dried Fruit & Nuts  
for an additional \$6 per person*

### Breakfast "On the Go" | \$35 per person

Whole Seasonal Fruit

Individual Organic Plain & Flavored Yogurts  
Granola Bars

Select One Hot Breakfast Sandwich

- Bacon, Egg & Cheese Croissant
- Egg, Pepper Jack, Potato Breakfast Burrito w/ guacamole, salsa
- Ham, Egg & Cheese, Whole Wheat English Muffin

Select One Bottled Beverage

- Orange Juice
- Cranberry Juice
- Bottled Water

## The Brickyard | \$45 per person

(Minimum 30 guests)

Fresh Sliced Seasonal Fruit

Assorted Croissants, Muffins & Danish (*Butter, Honey and Fruit Preserves*)

Steel Cut Oatmeal (*Brown Sugar, Dried Fruit & Nuts*)

Orange, Grapefruit & Cranberry Juices

Freshly Brewed Starbucks Coffee & Decaffeinated Coffee

Variety of Tazo Teas

### Select One Egg Dish

- Scrambled Eggs with Chives and Aged Cheddar
- Scrambled Egg Whites
- Spanish Frittata, Egg Whites or Whole Eggs
- Eggs Benedict | \$5 per person

### Select One Potato Dish

- Hash Browns
- Country Style New Potatoes, Peppers & Onions
- Sweet Potato Hash, Peppers, Onions & Chorizo

### Select Two Proteins

- Apple Wood Smoked Bacon
- Country Pork Sausage Links
- Ham Steak
- Turkey Bacon
- Chicken Apple Sausage

### Select One Griddle Item

- Biscuits & Country Sausage Gravy
- Buttermilk Pancakes\*
- Belgian Waffles\*
- Brioche French Toast\*

*\*served with local maple syrup, chocolate chips, macerated berries & whipped cream*

## Buffet Enhancements

**Homemade Smoothies | \$6 per person**

Wild Berry | Green Shots

**Buttermilk Pancakes | \$6 per person**

Whipped Cream, Maple Syrup

*\*Add Fresh Fruit, Berries or Chocolate Chunks for \$2*

**Biscuits & Gravy | \$6 per person**

Buttermilk Biscuits, Country Sausage Gravy

**Brioche French Toast | \$6 per person**

Citrus Mascarpone Whip, Maple Syrup

**Breakfast Sandwich | \$8 per person**

Two Eggs, Cheese and choice of Ham, Bacon or Sausage on Ciabatta

**Mini Puff Pastry Quiche | \$8 per person**

Smoked Turkey, Wild Mushrooms, Asparagus and Roasted Tomatoes

**Breakfast Burrito | \$8 per person**

Egg, Chorizo, Peppers, Onions and Salsa Fresca

**Steel Cut Oatmeal | \$6 per person**

Brown Sugar, Dried Fruit & Nuts

## Plated Breakfast

**In The Heartland | \$32 per person**

Basket of Assorted Pastries & Breakfast Breads

Fluffy Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Bacon OR Pork Sausage Links

Chilled Orange Juice

Freshly Brewed Starbucks® Coffee, Decaffeinated

Coffee and Tazo® Teas

**Great Lakes Classic | \$35 per person**

Basket of Assorted Pastries & Breakfast Breads

Scrambled Eggs with Chives and Aged Cheddar

Country Style New Potatoes, Peppers & Onions

Applewood Smoked Bacon OR Pork Sausage Links

Silver Dollar Pancakes, Butter and Maple Syrup

Chilled Orange Juice

Freshly Brewed Starbucks® Coffee, Decaffeinated

Coffee and Tazo® Teas

31 West Ohio Street, Indianapolis, Indiana 46204 United States | T: (317) 635-2000 | Sheraton

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### French Connection | \$34 per person

Basket of Fresh Baked Croissants, Butter and Fruit Preserves  
Fluffy Scrambled Eggs  
Brioche French Toast, Pecans, Orange Infused Maple Syrup  
Applewood Smoked Bacon OR Pork Sausage Links  
Chilled Orange Juice  
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

### Vegetarian | \$34 per person

Basket of Assorted Pastries & Breakfast Breads  
Roasted Vegetable Frittata  
Grilled Asparagus  
Chilled Orange Juice  
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

## A La Carte Breakfast

Assorted Fruit and Cream Cheese Danish | \$52 per dozen

Assorted Muffins | \$52 per dozen

Fresh Baked Cinnamon Rolls | \$52 per dozen

Fresh Baked Croissants | \$52 per dozen

Assorted Coffee Cakes | \$52 per dozen

Assorted Bagels with Cream Cheese and Preserves | \$52 per dozen

Assorted Breakfast Cereals | \$5 per person

Assorted Multi Grain and Granola Bars | \$5 each

## A La Carte Beverage

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee | \$90 per gallon

Variety of Tazo Teas and Hot Water | \$90 per gallon

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Hot Cocoa | \$80 per gallon

Freshly Brewed Iced Tea | \$75 per gallon

Lemonade | \$75 per gallon

Assorted Bottled Fruit Juices | \$6 each

Bottled Mineral Waters | \$7 each

Assorted Soft Drinks | \$6 each

Whole, Skim, 2% or Chocolate Milk | \$5 each

Red Bull Energy Drinks | \$8 each

Gatorade | \$7 each

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## Brunch

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Circle City Brunch | \$52 per person

(Minimum 30 guests)

Bread Baskets with Assorted Scones, Croissants and  
Sticky Rolls

Fruit Preserves and Butter

Fresh Sliced Seasonal Fruit

Assorted Miniature Bagels

Plain, Vegetable and Low-Fat Cream Cheese

Granola, Honey and Yogurt Parfaits

Wild Berry Smoothies

Fluffy Scrambled Eggs with Cheddar Cheese

Poached Eggs with Smoked Salmon, Tomato and  
Hollandaise on English muffin

Pancakes with Warm Maple Syrup and Butter

Applewood Smoked Bacon & Country Sausage

Assorted Miniature Pies, Tarts and Cookies

Orange, Grapefruit & Cranberry Juices

Freshly Brewed Starbucks® Coffee, Decaffeinated

Coffee and Tazo® Teas

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## Brunch Enhancements

*The below stations may be added to your buffet selections to enhance your brunch*

*Stand-alone stations are available, pricing will vary dependent upon final menu*

*All stations are manned by a uniformed chef (\$150 chef fee per station)*

**Omelete Station - Prepared to Order | \$12 per person**

(Minimum 30 guests)

Art of Breakfast Salsa Station

Choice of Fresh Eggs or Eggbeaters, Egg Whites

**Belgian Waffle Station | \$12 per person**

(Minimum 30 guests)

Belgian Waffles with Seasonal Berry Compote

Whipped Cream, Sweet Butter, Vermont Maple Syrup

**Pepper Crusted Tenderloin of Beef | \$25 per person**

Served with Béarnaise Sauce, Creamed Horseradish, Rolls

**Honey Glazed Virginia Baked Ham | \$15 per person**

Pineapple Chutney, Sweet Mustard Sauce, Rolls

**Bloody Mary & Mimosa Bar | \$12 per person**

*(bartender fee required)*

### **Bloody Mary Offerings**

Selection of Premium Vodkas

Filthy Bloody Mary Mix

Selection of Bloody Mary Garnishes

### **Mimosa Offerings**

La Marca Prosecco

Orange, Grapefruit & Pineapple Juices, Peach Puree

Selection of Fresh Fruit Garnishes



## Break

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Breaks are based on 30 minutes of continuous service  
Minimum of 25 guests unless otherwise noted

### Rise 'N Shine | \$20 per person

Fresh Sliced Seasonal Fruit  
Assorted Muffins  
Greek Yogurt, Fresh Berries & Granola Parfaits  
Freshly Brewed Starbucks® Coffee, Decaffeinated  
Coffee and Tazo® Teas

### AM Refresh | \$20 per person

Fresh Seasonal Whole Fruit  
Make-Your-Own Parfait Station with Vanilla Yogurt,  
Dried Fruits and Granola  
Granola Bars and Protein Bars  
Assorted Soft Drinks & Mineral Waters

### Breads & Spreads | \$20 per person

Fresh Seasonal Sliced Fruit  
Assorted Breakfast Breads, Butter, Fruit Preserves,  
Cream Cheese  
Fruit Smoothie Shots  
Freshly Brewed Starbucks® Coffee, Decaffeinated  
Coffee and Tazo® Teas

### Good Intentions | \$22 per person

Market Fresh Crudites, Buttermilk Jalapeno Ranch  
Strawberry & Pineapple Skewers, Honey Lime & Mint  
Yogurt Dips  
Assorted Granola & Trail Mix Bars  
Assorted Sodas and Mineral Waters

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**Seventh Inning Stretch | \$25 per person**

Warm Soft Pretzels Served with Yellow & Spicy Mustards  
Mini Pastry Wrapped Hot Dogs  
Tri-Color Tortilla Chips, Warm Cheese Sauce  
Dry Roasted Peanuts, Popcorn & Potato Chips  
Assorted Sodas and Mineral Waters

**Bagel Chips Station | \$24 per person**

Assorted Bagel Chips

Select Four Spreads:

- White Fish Salad
- Salmon Mousse
- Egg Salad
- Tuna Salad
- Mascarpone
- Assorted Honey
- Hummus
- Jalapeno Cream Cheese
- Baba Ghanoush

Assorted Sodas and Mineral Waters

**Chips & Dips | \$20 per person**

Assorted Sodas and Mineral Waters

Select Three:

- Potato Chips with Caramelized Onion Dip
- Tortilla Chips, Guacamole & Fresh Salsa
- "Truffle" Kale Chips with Pecorino
- Taro, Beet, & Plantain Chips with Jalapeno Honey Mustard
- Pita Chips with Roasted Red Pepper Hummus
- Mini Bagel Chips, Smoked Salmon Cream Cheese

**Later That Day | \$20 per person**

Freshly Baked Assorted Cookies  
Brownies, Blondies & Fruit Bars  
Assorted Miniature Candy Bars  
Gummy Bears and M&M's  
Assorted Sodas and Mineral Waters

**Sweet & Salty | \$23 per person**

Select Two "Sweet":

- Assorted Cookies (Chocolate Chip/Oatmeal Raisin/Peanut Butter/White Chocolate Macadamia)
- Mini Frosted Cupcakes
- Chocolate & Vanilla Biscotti
- Chocolate Dipped Strawberries

Select Two "Salty":

- Dark Chocolate Salted Almonds
- Chocolate Trail Mix
- Chocolate Dipped Waffle Chips
- Chocolate Covered Pretzel Twists
- Caramel-Coated "Sea Salted" Popcorn

Assorted Sodas and Mineral Waters

**High Tea | \$28 per person**

Select Two:

- Egg Salad on Pumpernickel
- Smoked Salmon on Rye
- Cucumber on White Bread
- Black Forest Ham and Fontina on 7 Grain

Fresh Seasonal Sliced Fruit  
Fruit Scones with Devonshire Cream  
English Tea Cookies & Shortbread Cookies

## Break Enhancements A La Carte

Chocolate Covered Strawberries | \$60 per dozen

Seasonal Fruit Skewers | \$6 per person

Fresh Sliced Seasonal Fruit | \$7 per person

Whole Fruit Bowl | \$48 per dozen

Fresh Baked Assorted Jumbo Cookies | \$60 per dozen

Decadent Chocolate Brownies | \$60 per dozen

Assorted Miniature Cheesecakes | \$60 per dozen

Chocolate and Vanilla Biscotti | \$60 per dozen

Lemon Bars | \$60 per dozen

Mini Candy Bars | \$6 per person

Soft Pretzels with Ballpark Mustard | \$6 per person

Freshly Popped Popcorn with Seasoning Salts | \$6 per person

“Homemade“ Nutty Trail Mix | \$8 per person

Broad Ripple Potato Chips, Snyder’s Pretzels, Smart Food White Cheddar Popcorn | \$5 per person

Granola Bars and Individual Bags of Trail Mix | \$5 per person

[Edit footnote](#)

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## Beverage Service

### Beverage Station | \$15 per person

(Two hours of service)

Assorted Sodas, Bottled Iced Teas and Mineral Waters

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

Half & Half, Whole Milk & Fat Free Milk

### Half Day Beverage Break | \$22 per person

(Maximum of four hours, refreshed every two hours)

Assorted Sodas, Bottled Iced Teas and Mineral Waters

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

Half & Half, Whole Milk & Fat Free Milk

### All Day Beverage Break | \$30 per person

(Maximum of eight hours, refreshed every two hours)

Assorted Sodas, Bottled Iced Teas and Mineral Waters

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

Half & Half, Whole Milk & Fat Free Milk

## Day Meeting Package

\$50 per person | Minimum of 20 guests

### Classic Continental

*(90 minutes maximum service)*

Fresh Seasonal Fruit and Berries

Fresh Baked Miniature Danish, Butter Croissants and Muffins

Orange, Grapefruit and Cranberry Juices

Freshly Brewed Starbucks Coffee & Decaffeinated Coffee

Variety of Tazo Teas

### Mid Morning Break

*(30 minutes of service)*

Fresh Whole Fruit

Assorted Fruit Yogurts

Assorted Granola Bars

Bottled Water & Soft Drinks

Freshly Brewed Starbucks® Regular & Decaffeinated Coffee

Variety of Tazo Teas

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## Afternoon Break

*(30 minutes of service)*

Fresh Baked Cookies

Individual Bags of Trail Mix

Bottled Water & Soft Drinks

Freshly Brewed Starbucks® Regular & Decaffeinated  
Coffee

Variety of Tazo Teas



## Lunch

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### Lunch Buffets

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### City Market Deli | \$45 per person

Chef Crafted Seasonal Soup  
Pasta & Parmesan Pesto Salad  
Sliced All Natural Deli Meats: Turkey, Salami, Black Forest Ham, Roast Beef  
Sliced Cheddar, Swiss, Provolone  
Brioche Rolls, Kaiser & Seven Grain  
Lettuce, Sliced Tomatoes & Shaved Red Onions, Sliced Dill Pickles  
Mayonnaise, Horseradish Cream, Dijon Mustard  
Broad Ripple Potato Chips  
Black & White Cookies, Mini Cheesecakes  
Freshly Brewed Starbucks Coffee & Decaffeinated Coffee  
Iced Tea

Select One:

- Cage Free Egg Salad
- Tuna Salad
- Free Range Chicken Salad

*\*Build Your Own Hot Pastrami Sandwich: Sauerkraut, Sautéed Onions, Swiss Cheese, Russian Dressing, Grey Poupon, Yellow Mustard (Add \$12 per person)*

*For an additional \$10 per person include Assorted Sodas and Mineral Waters*

### 50-50 Salad & Sandwich Buffet | \$45 per person

*(Minimum 20 guests)*

Orecchiette, Broccoli Rabe, Garlic, Olive Oil  
Harvest Garden Salad  
Marinated Heirloom Cherry Tomatoes, Bucatini  
Mozzarella  
Brownies, Blondies, Assorted Cookies  
Seasonal Sliced Fruit Plate  
Freshly Brewed Starbucks Coffee & Decaffeinated Coffee  
Iced Tea

Select Two Sandwiches:

- All Natural Roasted Turkey and Provolone on Whole Grain Bread
- Grilled Veggie Whole Wheat Wrap with Red Pepper Hummus
- Turkey Avocado Club on Whole Wheat Kaiser
- Roast Beef, Arugula, Tomato & Swiss on Croissant
- Turkey Reuben Panini, Served on Hot Griddled Marble Rye

*For an additional \$10 per person include Assorted Sodas and Mineral Waters*

## Executive Sandwich Board | 48 per person

*(Minimum 20 guests)*

### Select Three Sandwich and Wrap Choices:

- Chicken Salad, Apple, Walnuts, Herb Mayonnaise
- Pan Bagnat
- Beefsteak Tomato, Arugula, Fresh Mozzarella
- Roast Beef, Horseradish Crème Fraiche, Caramelized Onions
- Pesto Grilled Chicken, Arugula, Mozzarella
- Sliced Turkey, Swiss cheese, Tomato, Herb Mayonnaise
- Salami, Provolone, Mustard
- Ham and Emmental
- Grilled Chicken Caesar Wrap
- Turkey Club Wrap with Tomato, Lettuce, Avocado and Bacon
- Portobello Mushroom, Roasted Red Peppers, Arugula, Goat Cheese and Balsamic Wrap
- Southwest Chicken Club Wrap with Jack Cheese, Black Beans, Avocado and Corn
- Greek Salad Wrap

### Select One Leafy Salad Choice:

- Garden Tossed Salad
- Sweet Gem Caesar Salad
- Chopped Salad
- Tri-Color Salad - Endive, Arugula, Radicchio, Balsamic Vinaigrette

### Select One Market Vegetable Salad Choice:

- Marinated Cherry Tomatoes, Bucatini Mozzarella
- Soba Noodle Salad
- Mediterranean Couscous
- Gluten Free Tuscan Pasta Salad
- Orecchiette, Broccoli Rabe, Garlic, Olive Oil Salad

Brownies, Blondies, Assorted Cookies

Seasonal Sliced Fruit Plate

Freshly Brewed Starbucks Coffee & Decaffeinated Coffee

Iced Tea

*For an additional \$10 per person include Assorted Sodas and Mineral Waters*

**Simply Salad: Create Your Own Salad Bar | \$42  
per person**

*(Minimum 20 people)*

Seasonal Sliced Fruit Plate

Cookies and Brownies

Freshly Brewed Starbucks Coffee & Decaffeinated  
Coffee

Iced Tea

Select One Soup:

- Tomato Basil Soup
- Chef Crafted Seasonal Soup

Select Three Greens:

- Endive
- Frisee
- Romaine
- Radicchio
- Baby Spinach
- Mixed Greens

Select Six Garnishes:

- Baby Beets
- Hard Boiled Eggs
- Heirloom Cherry Tomatoes
- Cucumbers
- Carrot Sticks
- Broccoli
- Walnuts
- Candied Pecans
- Bell Peppers
- Grilled Chicken
- Poached Shrimp

Select Three Dressings:

- Buttermilk Ranch
- French
- Italian Parmesan
- Blue Cheese
- Thousand Island
- Oil & Vinegar
- Balsamic Vinaigrette
- Citrus Vinaigrette

*For an additional \$10 per person include Assorted  
Sodas and Nestle Waters*

## Sheraton Lunch Buffet | \$52 per person

*(Minimum 30 guests)*

### Salads

Select Two:

- Harvest Garden Salad, Mixed Greens, Tomatoes, Cucumber, Carrots
- Classic Caesar Salad, Herb Croutons, Parmesan Cheese
- Baby Spinach, Pickled Onions, Carrots, Cucumbers, Bacon, Champagne Vinaigrette
- Seasonal Fresh Fruit and Berries
- Tuscan Rotini Pasta Salad with Kalamata Olives

### Entrees

Select Two:

- Sautéed Chicken Breast Cutlet, Deglazed with Vodka, Tomato Cream Sauce
- Grilled Chicken Breast, Lemon Caper Sauce
- Grilled Salmon Filet, Creamy Dill Sauce
- Grilled Flank Steak, Merlot Demi
- Oven Roasted Pork Loin, Stone Ground Mustard Sauce
- Penne Pasta, Sun-Dried Tomatoes, Basil, Garlic, Broccoli, White Wine Cream Sauce

### Vegetables

Select One:

- Zucchini and Yellow Squash Medley
- Broccoli & Cauliflower Medley
- Green Beans with Shallots

### Starch

Select One:

- Mixed Long Grain and Wild Rice
- Roasted New Potatoes
- Yukon Gold Mashed Potatoes

### Dessert

Select Two:

- New York Cheesecake
- Chocolate Cake
- Carrot Cake
- Decadent Chocolate Brownies
- Classic Sweet Lemon Bars
- Freshly Brewed Starbucks Coffee & Decaffeinated Coffee
- Iced Tea

*For an additional \$10 per person include Assorted Sodas and Mineral Waters*

## Themed Buffets

### Southwestern Buffet | \$49 per person

*(Minimum 20 guests)*

Southwestern Garden Salad  
Romaine Lettuce, Tomatoes, Red Onion, Bell Peppers, Cucumber, Black Olives, Monterey Jack Cheese, Tortilla Chips, Ranch Salsa  
Black Bean, Corn and Tomato Salad, Honey Lime Vinaigrette  
Chicken Fajitas with Grilled Onions & Peppers  
Beef Barbacoa  
Flour Tortillas  
Shredded Lettuce, Cheddar Cheese, Black Olives, Jalapeños, Tomato Cilantro Salsa, Guacamole, Sour Cream  
Refried Beans  
Spanish Style Rice  
Tortilla Chips with Warm Cheese Sauce  
Apple Flan  
Freshly Brewed Starbucks Coffee & Decaffeinated Coffee  
Iced Tea

*For an additional \$10 per person include Assorted Sodas and Mineral Waters*

### Tuscan Tavern | \$49 per person

*(Minimum 20 guests)*

Oregano & Cannellini Bean Soup  
Vine-Ripened Tomatoes & Buffalo Mozzarella  
Basil Olive Oil, Cracked Pepper, Balsamic Modena Drizzle  
Sautéed Broccoli with Parmesan, Roasted Peppers & Olives

#### Select Two Entrées:

- Chicken Piccata
- Gnocchi Bolognese – Meatballs, Pancetta, Vegetable
- Eggplant Rollatini with Caramelized Onions and Tomato Confit

Miniature Cannoli, Tiramisu  
Freshly Brewed Starbucks Coffee & Decaffeinated Coffee  
Variety of Tazo Teas

*For an additional \$10 per person include Assorted Sodas and Mineral Waters*

### The Burger Bar | \$48 per person

*(Minimum 20 guests)*

Tuscan Rotini Pasta Salad with Kalamata Olives  
Creamy Mustard Potato Salad  
Angus Burgers | Grilled Chicken Breast  
Ciabatta & Sesame Kaiser Rolls, Lettuce, Tomato,  
Red Onion, Pickles  
Cheddar, Swiss, American and Pepper Jack Cheese  
Grilled Mushrooms, Grilled Onions, Bacon  
Ketchup, Mustard, Mayonnaise  
Traditional Baked Beans  
Toffee Caramel Chocolate Cake  
Freshly Brewed Starbucks Coffee & Decaffeinated  
Coffee  
Iced Tea

*For an additional \$10 per person include Assorted  
Sodas and Mineral Waters*

### Island Breeze | \$50 per person

*(Minimum 20 guests)*

Mini Jalapeno Crab Cake  
Fireside Lobster Rolls  
Arugula, Endive, and Radicchio with Papaya Seed  
Vinaigrette

Select Two:

- Pulled Pork Cubano Bites
- Spiced Roast Chicken with Tomatillo Pico de Gallo
- Red Snapper with a Lemon Panko Crust and Asparagus

Plantain & Taro Chips with Mojo Sauce  
Pigeon Pea Rice  
Mango Panna Cotta with Sliced Pineapple  
Chocolate Mousse Cup with Coconut  
Freshly Brewed Starbucks Coffee & Decaffeinated  
Coffee  
Iced Tea

*For an additional \$10 per person include Assorted  
Sodas and Mineral Waters*

[Edit footnote](#)

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**Caesar Salad and Baked Potato Bar | \$45 per person**

Chef Crafted Seasonal Soup  
Fresh Seasonal Fruit Salad  
Pesto Penne Salad  
Caesar Salad with Sliced Grilled Chicken Breast  
Build your own Baked Potato Bar with Cheddar Cheese, Sour Cream, Bacon, Chives and Butter  
Warm Dinner Rolls with Butter  
Lemons Bars, Blondies & Fudge Brownies  
Freshly Brewed Starbucks Coffee & Decaffeinated Coffee  
Iced Tea

*For an additional \$10 per person include Assorted Sodas and Mineral Waters*

**Indiana BBQ Buffet | \$49 per person**

*(Minimum 20 guests)*

Apple Fennel Cole Slaw  
Harvest Garden Salad  
Southern Style Fried Chicken  
Barbecue Pulled Pork, Fresh Baked Rolls  
Southern Style Mac & Cheese  
Roasted Red Bliss Potatoes  
Fresh Steamed Green Beans  
Freshly Baked Buttermilk Biscuits with Apple Butter  
Warm Fruit Cobblers  
Freshly Brewed Starbucks Coffee & Decaffeinated Coffee  
Iced Tea

*For an additional \$10 per person include Assorted Sodas and Mineral Waters*



## Healthy Living | \$48 per person

*(low-fat, low-cholesterol, carb-conscious) (Minimum 20 guests)*

Carrot & Ginger Soup

Individual Vegetable Crudit  Pepper Cups, Lite Ranch

Deluxe Salad Bar:

- Spinach, Field Greens & Arugula
- Tomato, Carrots, Cucumbers, Onions, Peppers, Sprouts
- Raspberry Vinaigrette, Basil Balsamic Vinaigrette, Lemon Poppy Vinaigrette

Red Bean & Rice Salad with Cilantro Chipotle Vinaigrette

Quinoa, Wheat Berry & Brown Rice Pilaf

Grilled Salmon, Shiitake Mushrooms & Asparagus Hash, fresh grilled lemon

Grilled Chicken with Roasted Corn & Poblano Salsa

Poached Seasonal Fruit and Berry Shooters with Granola Crumble

Freshly Brewed Starbucks Coffee & Decaffeinated Coffee

Iced Tea

*For an additional \$10 per person include Assorted Sodas and Nestle Waters*

## Plated Lunch

*Selection of one salad, one entr e and one dessert and includes iced tea & coffee service*

## Salads

- Chopped Salad
- Heirloom Jersey Tomatoes, Buffalo Mozzarella, Basil Olive Oil & Cracked Pepper, Balsamic Modena Drizzle
- Field Greens, Goat Cheese, Cashews & Poached Anjou Pears. Champagne Vinaigrette
- Arugula, Taleggio Cheese, Pignoli Nuts & Roasted Yellow Peppers, Balsamic Vinaigrette
- Hearts of Romaine, Parmigiano-Reggiano, Focaccia Croutons, Caesar Dressing

## Entrées

All entrées include chef's selection of starch & farm fresh seasonal vegetables

- Oven Roasted Half Chicken with Roasted Garlic Pan Gravy | \$52
- Grilled Free Range Chicken Breast, Charred Pepper & Goat Cheese Puree | \$52
- Seared Salmon with Lemongrass Vinaigrette | \$56
- Roasted Red Snapper | \$56
- Grilled Teres Major Steak with Sautéed Vidalia Onions & Shiitake Mushrooms | \$58
- Arugula, Heirloom Tomato, Broccolini & Porcini Mushroom Ragu | \$48 (vegetarian)
- Stuffed Quinoa Pepper on Arugula, Heirloom Tomato, Broccolini and Porcini Mushroom Ragu | \$50 (vegetarian)

*\*Choice of two entrees for an additional \$20*

## Desserts

- Chocolate Mousse Cake Trio
- Fireside Crème Brulee
- Creamy New York Cheesecake
- Fresh Fruit Tart, Crème Anglaise
- Apple Tarte Tatin, Cinnamon Ice Cream
- Fresh Berries in Chocolate Tulip, Homemade Whipped Cream

## Boxed Lunch

\$40 per person

Served in to-go box with whole fruit, potato chips, condiments and bottled water or soft drink

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#### Select Up to Three Sandwiches

- Tuna Salad - cucumber, croissant
- Roasted Turkey Breast - bacon, lettuce, tomato, Swiss cheese, whole wheat wrap
- Roast Beef - arugula, creamy horseradish, pickled red onion, Vermont cheddar, French baguette
- Chicken & Granny Smith Apple Salad - bibb lettuce, croissant
- Grilled Vegetables - hummus, sundried tomato aioli, focaccia bread
- Italian- salami, pepperoni, capicola ham, pickled onions, provolone, roasted pepper aioli, focaccia bread
- Chicken Caesar- romaine, parmesan, caesar dressing, spinach wrap

#### Select One Salad

- Caprese- fresh basil
- Potato Salad
- Pasta Salad - black olives, roasted peppers, oregano-feta vinaigrette

#### Select One Dessert

- Chocolate Chip Cookie
- Oatmeal Cookie
- Double Chocolate Brownie
- Granola Bar

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## Reception

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### Reception Display Stations

Based on two hours of service

#### Circle City Charcuterie Board | \$25 per person

Local Charcuterie, Salami, English Farmhouse Cheddar, Regional Blue Cheese, Regional Brie, Basil Marinated Bocconcini, Herb Crusted Chevre  
Pickled Vegetables, Olives  
Grilled Baguettes & Lavosh Gourmet Crackers

#### Artisanal Cheese Display | \$20 per person

English Farmhouse Cheddar, Regional Blue, Regional Brie, Basil Marinated Bocconcini, Herb Crusted Chevre  
Grilled Baguettes & Lavosh Gourmet Crackers

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**Slider Station | \$28 per person | \$50 per person**

*(Minimum 20 guests)*

Mini Burgers  
Portobello Burgers  
Seared Ahi Sandwiches  
House-made Sriracha Ketchup, Lemon Mint  
Vinaigrette, Red Pepper Pesto

**Yukon Gold Mashed & Sweet Potato Bar | \$26 per person**

*(Minimum 20 guests)*

Warm Creamed Potatoes and Smashed Sweet Potatoes  
American Caviar, Bacon, Sour Cream, Cheddar  
Roasted Peppers, Chopped Herbs, Caramelized Onions, Scallions  
Goat Cheese  
Bleu Cheese Roasted Garlic & Shallots  
Chipotle Butter, Brown Sugar & Maple Syrup  
Mini Marshmallows

**Garden Vegetable Display | \$12 per person**

Baby Carrots, Celery, Peppers, Asparagus, Broccolini, Ranch Dip

## Passed Hors d'Oeuvres

Based on One Hour Service

3 Hot and 3 Cold Hors D'oeuvres \$38 per person

4 Hot and 4 Cold Hors D'oeuvres \$48 per person

*\$20 per person for each additional hour*

**Bruschetta Station | \$15 per person**

Toasted Baguette Croutons Brushed with Garlic Olive Oil

Served with the Following:

Prosciutto, Charred Pepper & Goat Cheese

Walnut, Gorgonzola & Caramelized Onion

Vine-Ripened Tomato, Basil, Onion & Roast Garlic

**From the Ocean | \$50 per person**

*(Minimum 20 guests/ 7 pieces per person)*

Crab Legs

Jumbo Iced Shrimp

Snow Crab Claws

Bloody Mary Crab Shooters

Oysters & Clams Presented on Ice

Cocktail Sauce, Horseradish & Lemon Wedges

## Cold

Tomato Basil Bruschetta  
Cherry Tomato Guacamole  
Mini Lobster Rolls (\$4 surcharge)  
Ham and Gruyere Pretzel Bites  
Smoked Salmon with Asparagus  
Duck Liver Mousse Brioche Blini with Sour Cream  
and Tobiko Fig  
Prosciutto, Mascarpone, Cranberry Honey Crostini  
Jumbo Shrimp Cocktail with Lemon & Cocktail  
Sauce (\$4 surcharge)  
Mediterranean Vegetable Bites  
Polenta Grilled Vegetable Triangle  
Filet Mignon, Horseradish Cream, Crostini  
Sesame Tuna Tataki Spoons

## Hot

Maryland Crabcakes Aioli  
Grilled Tequila Lime Shrimp  
Scallops Wrapped in Bacon  
Coconut Shrimp with Mango Salsa  
Honey Sriracha Glazed Chicken Meatballs  
Chorizo Sausage en Croute  
Lobster Arancini  
Buffalo Chicken Empanadas with Blue Cheese Dip  
Mushroom Tarts  
Parmesan Artichoke Bites  
Mini Beef or Turkey Sliders  
Philly Cheese Steak Rolls  
Mini Tacos (vegetarian, chicken or beef)  
Mini Lamb Chops (\$4 surcharge)

## Shareable's

Substitute any 4 Shareables  
Philly Cheese Steak Rolls  
Beef or Turkey Sliders  
Boneless Chicken Wings  
Drunken Chicken Quesadilla  
Surf Tacos  
Mini Jalapeno Crab Cakes  
Truffle Pecorino Tater Tots

## Reception Enhancements

*The below stations may be added to your hors d'oeuvres selections to enhance your reception*

*Stand-alone stations are available, pricing will vary dependent upon final menu*

*\*All stations are manned by a uniformed chef (\$175 chef fee per station)*

### Carved Roast Tenderloin of Beef | \$25 per person

Served with Béarnaise Sauce, Creamed  
Horseradish, Rolls

### Carved Cedar Plank Salmon | \$20 per person

Caramelized Shallot, Asparagus & Shiitake  
(Low-fat, carb-conscious)

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**Carved Herb Crusted Turkey | \$20 per person**

Homemade Giblet Gravy, Served with Cranberry  
Mayonnaise, Rolls

**Carved Local Heirloom Tomato Tasting  
(Seasonal) | \$15 per person**

Carved Heirloom Tomatoes, Fresh Buffalo  
Mozzarella, Basil Olive Oil & 12 Year Old Balsamic  
Modena

**Meatball Station / Grits Station | \$20 per person**

Select Three Meatballs:

- Teriyaki Chicken Meatballs
- Buffalo Bleu Cheese Chicken Meatballs
- Cajun Style Beef Meatballs
- Parmesan & Basil Meatball

Buttermilk Grits  
Shredded Cheese  
Grilled Shrimp

**Pasta Station | \$26 per person**

Select Two:

Cavatappi Sautéed with Italian Sausage, Prosciutto,  
Arugula & Garlic  
Fire Roasted Tomato Basil Ragu, Rigatoni  
Garganelli in a Lobster Armagnac Sauce  
Tortellini with Broccolini & Portobello Mushroom  
Penne Parmigiano Reggiano & Artichoke Lemon  
Pesto

**Market Street Taco Stand | \$26 per person**

Griddled Flour & Corn Tortillas  
Seasoned Grilled Chicken, Pulled Pork, Marinated  
Grilled Flank Steak  
Tomato Cilantro Salsa, Corn & Black Bean Salsa,  
Cilantro Lime Slaw, Oaxaca Cheese  
Guacamole, Sour Cream, House-made Poblano  
Sauce

**Stir Fry Station | \$24 per person**

Select Two Proteins: Chicken Breast, Beef Sirloin,  
Jumbo Shrimp  
Broccoli Florets, Carrots, Snow Peas, Bell Peppers,  
Bean Sprouts, Mushrooms, Green Onion  
Steamed White Rice

**Sushi Bar | \$40 per person**

Artistic Display of Sushi, Hand Rolls & Sashimi  
Wasabi & Pickled Ginger





## Dinner

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### Plated Dinner

Selection of One Appetizer, One Entrée and One Dessert and Includes Iced Tea & Coffee Service

*\* Duet entree for an additional \$20 per person*

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## Appetizers

- Boston lettuce, Maple Bacon, Teardrop Tomatoes, Red Onions with Creamy Gorgonzola
- Hearts of Romaine, Parmigiano-Reggiano, Focaccia Croutons, Caesar Dressing
- Wild Mushroom, Spinach & Goat Cheese Tort, Charred Pepper Puree
- Prosciutto Di Parma & Sweet Melon, Balsamic Modena Drizzle
- Arugula, Taleggio Cheese, Pignoli Nuts & Roasted Yellow Peppers, Balsamic Vinaigrette
- Roasted Eggplant & Spinach in Lemon Basil Vinaigrette
- Grilled Vegetables & Burrata Cheese, Lemon, Olive Oil, Garlic & Oregano Dressing
- Citrus Shrimp with Micro Greens, Grilled Lemon & Horseradish Cocktail (add \$6)
- Jumbo Lump Crab Cake over Quinoa & Grilled Corn Succotash, Champagne Chive Sauce (add \$8)
- Crab, Lobster & Avocado Salad Served in a Martini Glass (add \$8)
- Mongolian Barbecued Glazed Shrimp Over Green Papaya Slaw (add \$6)
- Pan Seared Diver Scallops, Parmesan Risotto with Jerez Drizzle (add \$9)

## Desserts

- Crème Brûlée
- Chocolate Mousse Cake Trio
- Creamy New York Cheesecake
- Fresh Fruit Tart, Crème Anglaise
- Apple Tarte Tatin, Cinnamon Ice Cream
- Chocolate Tulip with Fresh Berries, Homemade Whipped Cream (gluten free)

## Dinner Buffet

## Entrée

*All entrées include chef's selection of starch & seasonal vegetables*

- New York Strip Steak with Sautéed Wild Mushrooms & Caramelized Onions | \$75
- Filet Mignon with Vintage Port Demi-Glace | \$80
- Bronzed French Breast of Chicken with Roasted Garlic Pan-Gravy | \$65
- Grilled Salmon with Pinot Grigio Fennel Sauce | \$66
- Pan-Seared Red Snapper with Ginger Kaffir Lime Broth | \$66
- Hickory Smoked BBQ Glazed Chicken with Sautéed Jersey Peach, Chipotle Ragout | \$66
- Broccoli Rabe, Roasted Eggplant and Portobello Mushroom Rolled in Smoked Tomato and Grilled Scallion Purée | \$62

## Sheraton Dinner Buffet I \$75 per person

(Minimum 30 guests)

### Appetizers

Select One:

- Tomato Basil Bruschetta
- Filet Mignon, Horseradish Cream, Crostini
- Asparagus Wrapped with Prosciutto & Parmesan
- Grilled Tequila Lime Shrimp (\$4 surcharge)
- Coconut Shrimp with Mango Salsa (\$4 surcharge)
- Mini Crab Cakes with Red Pepper Aioli (\$4 surcharge)

### Entrees

Select Two:

- Spinach Stuffed Chicken Breast, Champagne Cream Sauce
- Chicken Picatta, Lemon Caper Sauce
- Apple Brandy Pork Loin, Brandy Apple Butter Sauce
- Grilled Salmon, Wilted Spinach, White Wine Cream Sauce
- Marinated Grilled Flank Steak, Merlot Demi
- Slow Roasted Prime Rib, Natural Jus, Horseradish Cream (\$10 surcharge)
- Roasted Beef Tenderloin, Mushroom Duxelles, Peppercorn Cabernet Sauce (\$15 surcharge)
- Vegetables en Croute, Pomodoro Sauce

### Vegetable

Select One:

- Steamed Green Beans, Caramelized Shallots
- Grilled Vegetable Medley
- Steamed Asparagus, Julienne Red Pepper

### Salads

Select Two:

- Harvest Garden Salad, Mixed Greens, Tomato, Cucumber, Carrots
- Field Greens, Cucumber, Mandarin Oranges, Toasted Walnuts, Goat Cheese, White Balsamic Vinaigrette
- Hearts of Romaine, Parmigiano-Reggiano, Focaccia Croutons, Caesar Dressing
- Baby Spinach, Candied Walnuts, Strawberries, Gorgonzola, Champagne Vinaigrette
- Mozzarella Caprese, Extra Virgin Olive Oil, Aged Balsamic
- Tuscan Rotini Pasta Salad, Kalamata Olives

### Starch

Select One:

- Smashed Redskin Potatoes with Horseradish
- Roasted New Potatoes
- Dauphinoise Potatoes
- Long Grain & Wild Rice

### Desserts

Select Two:

- Flourless Chocolate Torte
- Italian Lemon Cake
- Salted Caramel Vanilla Crunch Cake
- New York Style Cheesecake, Berry Coulis
- Tiramisu

## Top of the Town | \$145 per person

(Minimum 30 guests)

### Salads

Select Two:

- Market Salad with Ricotta Salata, Baby Beets and Buttermilk Dressing
- Asparagus Salad with Red Cress, Celingini and Truffle Honey Vinaigrette
- Heirloom Tomatoes with Fresh Mozzarella, Basil and Aged Balsamic
- Hearts of Romaine, Parmigiano-Reggiano, Focaccia Croutons, Caesar Dressing
- Hydro Spinach & Frisee Salad with Roasted Pears, Stilton Cheese and Cranberry Honey Vinaigrette
- Kale Couscous with Carrot, Mango, Radish and Mustard Dressing

### Appetizers

Select Two:

- Filet Mignon, Horseradish Cream, Crostini
- Oysters Rockefeller
- Shrimp and Crabmeat Cocktail with Avocado Puree, Frisee and Endive
- Braised Short Rib Ravioli with Sundried Tomato and Citrus Ricotta and Micro Basil
- Mediterranean Vegetable Napoleon with Almond Tuile and Mascarpone Grits

### Entrees

Select Three:

- Seared Sea Bass with Asian Vegetables, Shitake Mushrooms with Black Forbidden Rice and Soya Glaze
- Pan Roasted French Chicken Breast with Asiago Polenta, Tri Colored Carrots and Chicken Madeira Jus
- Grilled Filet Mignon with Sweet Potato Smashed Brulee, Truffled Asparagus and Green Peppercorn Sauce
- Grilled Norwegian Salmon on Baby Brussels Sprouts, Purple Potatoes and Miso Butter Sauce
- NY Strip Steak with Morel Ragout, Braised Cipollini Onions and Double Stuffed Yukon Potatoes
- Standing Beef Short Rib
- Vegetable Wellington with Roasted Bell pepper Coulis and Petit Basil
- Cremini and Portobello Ravioli with Tomato Confit, Fresh Grilled Asparagus and Madeira Cream Sauce

### Desserts

Select Two:

- Wild Berry Soup in Chocolate Tulip and Tahitian Vanilla Cream
- NY Style Cheesecake with Berry Coulis
- Warm Chocolate Fondue Cake, Espresso Cream (gluten free)
- Vanilla Crème Brulee with Wafer Stick and Raspberries
- Chocolate Dipped Waffle with Fresh Strawberries and Mint
- Tiramisu with Hazelnut Sauce and Micro Mint



## Bar and Wine

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### Beverages

#### Premium Brands

Vodka: Titos Handmade  
Gin: Bombay Sapphire  
Rum: Diplomatico Mantuano  
Tequila: Espolon Blanco  
Bourbon: Makers Mark  
Whiskey: Crown Royal  
Scotch: Johnny Walker Black  
Triple Sec: Dekuyper  
Sweet Vermouth: Carpano Classico Sweet  
Dry Vermouth: Carpano Classico Dry

#### Call Brands

Vodka: New Amsterdam  
Gin: New Amsterdam  
Rum: Cruzan Aged Light  
Tequila: Sauza Hacienda Silver  
Bourbon: Jim Beam White  
Scotch: Johnny Walker Red  
Triple Sec: Dekuyper  
Sweet Vermouth: Carpano Classico Sweet  
Dry Vermouth: Carpano Classico Dry

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### Event Wine

Chardonnay: Canyon Road  
Pinot Grigio: Canyon Road  
Moscato: Canyon Road  
Cabernet Sauvignon: Canyon Road  
Merlot: Canyon Road  
Pinot Noir: Canyon Road  
Sparkling: One Hope Sparkling

### Event Beer & Seltzer

Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra  
Sam Adams Boston Lager  
Goose Island Hazy IPA  
Corona Extra  
Bud Zero (Non Alcoholic)  
Truly Wild Berry Hard Seltzer  
High Noon Pineapple Hard Seltzer

### Event Non Alcoholic

Q Mixers- Ginger Beer, Ginger Ale, Club Soda,  
Spectacular Tonic  
Pepsi, Diet Pepsi, Starry Lemon-Lime, Mountain Dew

## Bar Packages

### Call Brands Hosted Bar

1 Hour | \$24 per person  
2 Hours | \$32 per person  
3 Hours | \$40 per person  
Additional Hours | \$8 per person

### Beer, Wine & Soda Hosted Bar

1 Hour | \$20 per person  
2 Hours | \$26 per person  
3 Hours | \$32 per person  
Additional Hours | \$6 per person

### Premium Brands Hosted Bar

1 Hour | \$28 per person  
2 Hours | \$38 per person  
3 Hours | \$48 per person  
Additional Hours | \$10 per person

## Hosted Consumption Bar

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(Priced per drink)

Call Brand Cocktails | \$10

Premium Brand Cocktails | \$12

Domestic Bottled Beer | \$7

Imported Bottled Beer | \$8

House Wine (per glass) | \$10

Bottled Mineral Waters | \$7

Soft Drinks | \$6

## Cash Bar

(\$400 minimum sales requirement per bar)

Call Brand Cocktails | \$11

Premium Brand Cocktails | \$13

Domestic Bottled Beer | \$8

Imported Bottled Beer | \$9

House Wine (per glass) | \$11

Bottled Mineral Waters | \$7

Soft Drinks | \$6

Bartender Fee: \$175 per Bartender

(Three hours of service, additional hours \$75 per hour)

(1 bar per 75 guests recommended)



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(Three hours of service, additional hours \$75 per hour)

(1 bar per 75 guests recommended)

## Bar Enhancements

### Bourbon Bar | \$15 per drink

- Makers Mark
- Knob Creek
- Angel's Envy
- Old Fashioned
- Manhattan
- Large Ice Cubes

### Premium Cordial Bar | \$15 per drink

- Bailey's Irish Cream
- Disaronno Amaretto
- Grand Marnier
- Kahlua
- Sambuca Romano

### Bubbles Bar | \$15 per drink

- One Hope Sparkling Wine
- La Marca Prosecco, Veneto, Italy
- French 75
- Sparkling Cocktail, Seasonal Inspiration

### Tablesides Wine Service | \$10 per person

- Maximum of 2 wine selections (1 Red & 1 White)
- Select from our House Wines
- Includes a maximum of 2 pours of wine with dinner
- Custom Wine choices available for an additional fee

SHERATON INDIANAPOLIS CITY CENTRE HOTEL

31 West Ohio Street, Indianapolis, Indiana, USA

 [Visit Website](#)

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