



Events by JW Marriott



Breakfast

Continental Breakfast

Continental Breakfasts include Orange Juice, Cranberry Juice, Skim Milk, 2% Milk, Coffee, Decaffeinated Coffee and a Selection of Hot Teas

Healthy Start | \$29

Fresh Fruit and Yogurt Bar

Whole Fruit

Oatmeal, Dried Fruit, Nuts, Brown Sugar

Homemade Granola

Assorted Cereals with Milk

Assorted Muffins

Assorted Breakfast Bread

JW Continental | \$31

Individual Fruit Flavored Yogurts

Whole Fruit

Assorted Cereals

Housemade Granola

Oatmeal, Dried Fruit, Nuts, Brown Sugar

Assorted Muffins, Pastries and Breakfast Bread

Bagels with Light, Regular and Flavored

Cream Cheese, Butter, Preserves and Honey

Local Continental | \$32

4 Birds Bakery

- Chocolate Banana Granola

- Pineapple Coconut Granola

- Traditional Granola

Traders Point Individual Yogurts

Scones, Croissants and English Muffins

Local Bakery Breakfast Breads

Seasonal Whole Fresh Fruit

Oatmeal, Dried Fruit, Nuts, Brown Sugar

Whipped Butter, Preserves, Peanut Butter

May we suggest?

Scrambled Eggs | \$6

Hickory Smoked Bacon Strip | \$6

Sausage Links | \$6

Potatoes | \$6

Buttermilk Pancakes, Maple Syrup and Vanilla Butter | \$7

Belgian Style Waffles, Maple Syrup | \$7

JW Sausage Medley | \$7

Prices are per guest.

A customary 24% taxable service charge and sales tax will be added to prices.

All Continental Breakfasts will be available for 1 hour and 30 minutes.

Additional charge will apply for more time.



Breakfast

Plated Breakfast

Select 1 item from each area for \$31 per person
Price includes Orange Juice, Regular and Decaf Coffee

Add Breakfast Breads and Pastries for \$3

One

- Yogurt, Granola Parfait
- Fresh Fruit Salad
- Yogurt, Granola, Berry Mason Jar
- Fruit Smoothie with Energizing Enhancements

Two

- Scrambled Eggs
- Scrambled Eggs with Mix-ins - Mushrooms, Spinach, Ham, Onions, Feta Cheese, Cheddar Cheese, Chives
- French Toast with Maple Syrup
- Roasted Vegetable Frittata
- Banana & Walnut Baked Pancake
- Blueberry & Granola Baked Pancake
- S'mores Baked Pancake

Three

- Hickory Smoked Bacon
- Pork Sausage Links
- Pork Sausage Patties
- Turkey Sausage Links
- Canadian Bacon
- Pulled Chicken Hash

POTATO OF THE DAY

- Monday: Hash Brown Casserole
 - Tuesday: Lyonnaise Potatoes
 - Wednesday: Sautéed Potatoes with Peppers
 - Thursday: Roasted Red Potatoes
 - Friday: Sautéed Sweet Potato Hash
 - Saturday: Home Fries
 - Sunday: Breakfast Potato Tostones
- Additional \$3 per person for non-potato of the day*



Breakfast

Breakfast Buffet

Breakfast Buffets include Orange Juice, Cranberry Juice and Apple Juice, Coffee, Decaffeinated Coffee, Selection of Hot Teas and Milk

Indianapolis I \$39

Seasonal Fruits and Berries
Assorted Cereals with Milk
Breakfast Pastries, Muffins and Coffee Cakes
Bagels with Cream Cheese, Lite Cream Cheese, Butter and Preserves
Oatmeal with Dried Fruit, Nuts, Brown Sugar, Raisins and Granola
Buttermilk Biscuits with Country Sausage Gravy
Scrambled Eggs with Cheese and Chives
(Egg Beaters and Egg Whites available upon request)
Hickory Smoked Bacon Strips
Breakfast Sausage Links
Potato of the Day

JW I \$46

Seasonal Fruits and Berries
Assorted Cereals with Milk
Breakfast Pastries, Muffins and Breads
Bagels with Cream Cheese, Lite Cream Cheese, Butter and Preserves
Oatmeal with Dried Fruit, Nuts, Brown Sugar, Raisins and Granola
French Toast, Fresh Berries, Maple Bourbon Crème Anglaise, Syrup
Farm Fresh Scrambled Eggs
Hickory Smoked Bacon Strips
Potato of the Day
Create Your Own Yogurt Studio:
• Vanilla, Strawberry Mango, Blueberry Honey
• 4 Birds Bakery – Chocolate Banana Granola, Pineapple Coconut Granola, Traditional Granola
House Made Corned Beef Hash
40 Egg Omelet – **Choose 3 Ingredients:**
• Slow Cooked Pork, 6 Hour Short Rib, Amish Brick Chicken, Neuske Bacon, Forest Mushrooms, Sweet Onion, Spinach, Cheddar Cheese, Swiss Cheese
Add \$3 Per Person for Each Additional Ingredient



Breakfast

Breakfast Buffet

Indiana Breakfast Table | \$52

Orange, Cantaloupe, Watermelon, Honeydew Juices
Vine and Tree Ripened Fruits, Melons and Berries
Assorted Locally Prepared Breakfast Breads
4 Birds Bakery Gourmet Granola

- Traditional Granola
- Chocolate Banana
- Pineapple Coconut

Traders Point Dairy
Whole Milk, Chocolate Milk
Euro Style Low Fat Yogurt, Whole Milk Yogurt, Banana Mango
Yogurt, Wild Berry Yogurt
Pecan, Sundried Cherry, Maple Steel Cut Oatmeal Brulee
Flatbread, Smoked Salmon, Eggs, Goat Cheese, Spinach, Tomato,
Mushrooms
Pasture Raised Slow Cooked Pork, Sweet Potatoes, Poached Eggs,
Green Chili Hollandaise
Braised Beef Short Rib Skillet, Yukon Potatoes, Fried Eggs
Amish Chicken Hash, Melted Swiss Cheese, Individual Waffle and
Horseradish Cream
Carved Rope Style Breakfast Sausage and Local Slab Bacon

Minimum 25 guests. **A \$175 charge will apply for groups under 25 guests.**
A customary 24% taxable service charge and sales tax will be added to prices.
All buffets will be available for 1 hour and 30 minutes.
Additional charge will apply for more time.

Potato of the Day

- Monday: Hash Brown Casserole
 - Tuesday: Lyonnaise Potatoes
 - Wednesday: Sautéed Potatoes with Peppers
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Breakfast

Enhancements for Breakfast Buffet

Breakfast Station Enhancements | \$7 each

- Family Style Donut Holes with Raspberry Coulis
- Breakfast Donut Sandwich – Hickory Bacon, Fried Egg, American Cheese
- JW Breakfast Hot Pocket – Smoked Ham, Cheddar Cheese
- Ham & Swiss French Toast Panini
- Chicken & Waffle Sandwich Maple Drizzle
- Griddled Table Bread, Fried Egg, Bacon, Cheddar Cheese Breakfast Sandwich



Breakfast Action Stations

Minimum of 3 stations

If less than 3 stations are chosen, each station must be included as an enhancement to a full breakfast buffet or continental breakfast

Crepe Station | \$10

Chef Attendant Fee of \$175 per Chef Will Apply

- Banana Nutella
- Strawberry Cream
- Cheese Bacon, Egg and Cheese

Breakfast Taco Station | \$10

Chef Attendant Fee of \$175 per Chef Will Apply

- Cheesy Eggs
- Slow Cooked Pork
- Amish Brick Chicken
- 6 Hour Short Rib
- Salsa Roja, Salsa Verde, Cheddar Cheese, Pico de Gallo, Sour Cream

Breakfast Bruschetta | \$10

Chef Attendant Fee of \$175 per Chef Will Apply

- S'mores
- Peanut Butter and Jelly
- Captain Crunch

Omelet Station | \$12

Chef Attendant Fee of \$175 per Chef Will Apply

Choose your Ingredients:

Farm Fresh Eggs, Ham, Bacon, Sausage, Tomatoes, Mushrooms, Red and Green Bell Peppers, Jalapenos, Onion, Salsa and Shredded Cheese (Egg Beaters and Egg Whites Available upon Request)

Hot off the Griddle

Chef Attendant Fee of \$175 per Chef Will Apply

Select 1 - \$10 | 2 - \$11 | 3 - \$13

- Pancakes, Waffles or French Toast
- Strawberry, Blueberries, Maple Syrup, Blueberry Syrup, Banana Foster Sauce, Whipped Cream, Chocolate Chips, Powdered Sugar

Prices are per guest.

A customary 24% taxable service charge and sales tax will be added to prices.



Breakfast Action Stations

Baked Pancake and Sausage | \$12

Select 2 flavors

- Banana & Walnut Baked Pancake
- Blueberry and Granola Baked Pancake
- S'mores Baked Pancake

JW Sausage Trio

Choice of Flavored Syrups to Include: Blueberry, Strawberry,
Maple & Chocolate

Scrambled Egg Flatbread

Select 1 Flavor - \$9 | 2 - \$10 | 3 - \$12

- Short Rib/Oaxaca Cheese
- Pulled Chicken/Aged Cheddar Cheese
- Bacon/Mozzarella Cheese
- Chorizo/Green Onions/Swiss Cheese
- Egg White/Spinach/Tomato/Provolone Cheese

Composed Breakfast Plates | \$12

(Individually Plated)

- Basted Egg/Farro/Flageolet/Emulsified Tomato/Pea Tendril
- Compressed Short Rib Hash/Basted Egg/Sweet Potato/Demi
- Ditalini Pasta/Italian Sausage/Tomato Basil Fondue/Basted Egg

Prices are per guest.

A customary 24% taxable service charge and sales tax will be added to prices.



Breaks

A la Carte/Morning Beverages

A la Carte/Morning Beverages

Freshly Brewed Coffee | \$95 per gallon

Decaffeinated Coffee | \$95 per gallon

Hot Tea Selections | \$95 per gallon

Deluxe Coffee and Tea Station | \$98 per gallon

With Whipped Cream, Sugared Stir Sticks, Chocolate Straws, Cinnamon Sticks, Orange and Lemon Twists, Flavored Creams and Chocolate Shavings

Fresh Orange and Grapefruit Juices | \$85 per gallon

Apple, Tomato, Cranberry and V-8 Juices | \$85 per gallon

Assorted Tropicana Bottled Fruit Juices | \$7 each

Chilled Starbucks Frappuccino | \$7 each

Coffee, Mocha or French Vanilla

Whole, Skim and Chocolate Milk by the Carafe | \$33 per carafe

One-Hour Smoothie Station | \$7 per guest

Mango Strawberry, Blueberry Kale, Pineapple Banana

Coconut Water | \$6 per bottle

Vitamin Water | \$7 per bottle

Prices are per guest. Add \$3 per person for each additional hour.
A customary 24% taxable service charge and sales tax will be added to prices.



Breaks

A la Carte/Morning Beverages

Beverage Packages Beverage Service featuring Coffee, Decaffeinated Coffee, Selection of Hot Teas, Assorted Pepsi Products and Bottled Spring Water

All Day Hot & Cold Beverage Service

\$29 (Maximum 8 Hours)

Half Day Hot & Cold Beverage Service

\$21 (Maximum 4 Hours)

Two-Hour Hot & Cold Beverage Service

\$16 (Maximum 2 Hours)

Hot Chocolate Station | \$18 per person

Marshmallows, Crumbled Double Chocolate Chunk Cookies, Sliced Strawberries, Whipped Cream, Bourbon Whipped Cream, Hazelnut Syrup, Vanilla Syrup and Nutella

Prices are per guest. Add \$3 per person for each additional hour.
A customary 24% taxable service charge and sales tax will be added to prices.



Breaks

A la Carte/Breakfast Bakeries

A la Carte/Breakfast Bakeries

Flaky Croissants | \$55 per dozen

Assorted House Made Muffins (Blueberry, Bran, Banana Nut) | \$55 per dozen

Danish of the Day | \$55 per dozen

Assorted Coffee Cakes | \$55 per dozen

House Made Scones | \$55 per dozen

Breakfast Breads: Lemon Poppy Seed, Blueberry or Orange Walnut Bread | \$57 per dozen

Warm Caramel Pecan Sticky Buns | \$57 per dozen

Assorted Fresh Bagels with Flavored Cream Cheese | \$57 per dozen

Pull Apart Croque Monsieur | \$60 per dozen

Griddled Egg Battered Ham, Cheese and Egg

Pull Apart Croque Madame | \$60 per dozen

Griddled Egg Battered Ham and Cheese

A customary 24% taxable service charge and sales tax will be added to prices.



Breaks

A la Carte/Fruits and Snacks

A la Carte/Fruit and Snacks

Seasonal Whole Fresh Fruit | \$48 per dozen

Fresh Fruit Skewers with Minted Citrus Agave Yogurt | \$52 per dozen

Fresh Sliced Fruit Market Display | \$9 per guest

Fruit Flavored Individual Yogurts | \$5 each

Traders Point Individual Yogurts | \$6 each

Assorted Multi Grain Bars: Granola Bars and Nutri-Grain Bars | \$5 each

Energy and Protein Bars | \$6 each

Individual Cereals with Milk and Fresh Seasonal Berries and Bananas | \$5 each

Hard Boiled Eggs | \$48 per dozen

Individually Packaged Seasonally Fresh Fruit | \$6 each

A customary 24% taxable service charge and sales tax will be added to prices.



Breaks

A la Carte/ Afternoon Beverages

A la Carte/Afternoon Beverages

Assorted Pepsi Soft Drinks | \$6 each
Regular, Diet and Caffeine Free

Bottled Spring Water | \$6 each

Aquafina Bottled Water | \$7 each

Fiji Bottled Water | \$8 each

Assorted Energy Drinks | \$8 each

Powerade, Sobe, Rockstar, Coconut Water | \$8 each

Assorted Vitamin Waters | \$8 each

Assorted Hansen's All Natural Soft Drinks | \$7 each

Lemonade | \$80 per gallon

Freshly Brewed Iced Tea | \$80 per gallon

A customary 24% taxable service charge and sales tax will be added to prices.



Breaks

Break Menus

Breaks will be available for one hour only. Minimum 25 Guests.

Sports Town | \$22

Mini Corn Dogs
Nachos with Salsa
Bags of Cracker Jacks and Bags of Roasted Peanuts
Soft Jumbo Pretzels with a Variety of Mustards and Warm
Cheese Sauce
Frozen Snicker Bars
Freshly Popped Popcorn
Assorted Pepsi Products and Bottled Water

Energize | \$22

Power Bars
Whole Fresh Fruit
Baked Pita Chips with Hummus
Sweet and Salty Trail Mix
Vegetable Crudités with Light Dip
Rockstar Energy Drinks and Starbucks Double Shot
Assorted Pepsi Products and Bottled Water

Cookies and Milk | \$22

Dark Chocolate Bark
Awake Energy Granola Bar
Freshly Baked Chocolate Chip Cookies, Snicker Doodles,
Peanut Butter and Oatmeal Raisin Cookies
Oreo and Packaged Snackwell Cookies
2% Milk, Skim Milk and Chocolate Milk
Assorted Pepsi Products and Bottled Water

Green | \$22

Apple Chips and Sun Chips from Compostable Bags
Kind Plus Bars
Assorted Fresh Fruit
Assorted Organic Teas
Flavored Yogurts
Citrus-Infused Water
Coffee, Decaffeinated Coffee, Selection of Hot Teas, Assorted
Pepsi Products and Bottled Water



Breaks

Break Menus

Sugar Rush | \$22

Assorted Jelly Bellies, Peanut M&M's, Good N Plenty, Strawberry Licorice, Mini Snicker Bars, Butterfingers, Hershey's Chocolate Kisses, Gummi Bears, Junior Mints, Mini Reese's Peanut Butter Cups, Sugar Free Hard Candy and Laffy Taffy
Assorted Pepsi Products and Bottled Water

Fruit and Granola | \$22

Whole Fresh Fruit
Individual Smoothie Shots
Assorted Granola Bars
Make-Your-Own Parfait Station with Vanilla Yogurt, Granola and Fresh Fruit
Trail Mix
Bottled Green Tea
Coffee, Decaffeinated Coffee, Selection of Hot Teas, Assorted Pepsi Products and Bottled Water

Pops | \$22

Birthday Cake and Chocolate Chunk Cake Pops
Assorted Lollipop Favorites
Carmel and Cheddar Popcorn
Cherry, Orange and Grape Ice Pops
Strawberry Pop Tarts
Sprecher's Cherry Cola, Orange and Cream Soda Pop

Local | \$22

Assorted Just Pop In Popcorn
Best Chocolate in Town
Cookies and Brownies from Local 4 Birds Bakery
Goose the Market Sausage
Traders Point Cheeses
Hearth Baked Flat Breads

Latin | \$22

Salsa and Guacamole, Roasted Salsa, Tomatillo Salsa, House Made Guacamole, Corn Salsa, Pico de Gallo, Corn Tortilla Chips, White Queso Dip

Prices are per guest.

A customary 24% taxable service charge and sales tax will be added to prices.



Breaks

A la Carte/Sweet Snacks

A la Carte/Sweet Snacks

White Chocolate Blondies | \$55 per dozen

Brownies | \$55 per dozen

Chocolate Chip, Peanut Butter, White Chocolate Chip, Oatmeal Raisin and Sugar Cookies | \$55 per dozen

Assorted Cheesecake Squares | \$55 per dozen

Lemon Bars | \$55 per dozen

Cinnamon Sugared Churros | \$55 per dozen

Chocolate-Dipped Strawberries | \$55 per dozen

Ice Cream Sandwiches and Frozen Fruit Bars | \$5 each

Dove Ice Cream Bars | \$6 each

Jeni's Ice Cream Cups | \$6 each

Local Nicey Treat Ice Pops (Available Seasonally) | \$6 each

Chocolate Truffle Pops | \$55 per dozen

Rice Krispie Treats | \$55 per dozen

- Peanut Butter
- White Chocolate
- S'mores

Assorted Macaroons | \$55 per dozen

Assorted Desert Bars | \$55 per dozen

A customary 24% taxable service charge and sales tax will be added to prices.



Breaks

A la Carte/Salty Snacks

A la Carte/Salty Snacks

House Potato Chips with Parmesan Dip, Roasted Red Pepper Ranch | \$7

Warm Soft Pretzels with Stone Ground Mustard, Cheese Sauce and Diced Jalapenos | \$8

Craft Your Own Trail Mix with Sweet and Savory Treats | \$8

Toasted Pita Chips, Crackers and Flatbreads with Roasted Garlic, Sun-Dried Tomato and Sriracha Hummus and Roasted Vegetable Dip | \$9

Freshly Popped Buttered Popcorn | \$5

Gourmet Build Your Own Nut Bar | \$7

Jayne Hanson's Snack Mix | \$6 per person

Prices are per guest.

A customary 24% taxable service charge and sales tax will be added to prices.



JW Authentic Lunch Menus

Plated Lunch Soups & Salads

Entrees include Soup or Salad, Artisan Rolls with Butter, Dessert with Coffee Service and Preset Water on Tables

Add \$2 per guest for pre-set Salad

Add Iced Tea and Lemonade for \$3 per guest.

Soups

Hoosier Corn Bisque

Indiana Pale Ale and Cheddar Soup

Chicken Tortilla Soup with Avocado, Cilantro and Crispy Tortilla Strips

Tomato Basil

Salads

Hearts of Romaine, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing

Baby Spinach and Arugula Salad – Toasted Pumpkin Seeds, Lychee Blueberry, Fennel, Lychee Vinaigrette

Exploded Cucumber – Cucumber, Mesclun Mix, Cherry Tomato, Focaccia Crouton, Honey Shallot Vinaigrette

Iceberg Wedge Salad – Cucumber, Bleu Cheese, Focaccia Crouton, Cherry Tomato, Bacon, Smoked Ranch Dressing

Prices are per guest.

A customary 24% taxable service charge and sales tax will be added to prices.



JW Authentic Lunch Menus

Plated Lunch

Entrees include Seasonal Vegetables

Poultry | \$42

Seared Chicken Breast, Mushroom Beurre Blanc, Truffle Roasted Home Fries
Oven Roasted Breast of Chicken with Balsamic Shiitake Mushrooms, Bacon Ragout and Whipped Potatoes
Grilled Chicken Breast, Persimmon Demi Glaze, Roasted Red Potatoes
Lime Cilantro Grilled Chicken Breast, Chimi Demi, Charred Corn Stewed Rice, Sautéed Sweet Peppers

Fish | \$45

Herb Seared Salmon, Citrus Butter, Creamy Cous-Cous
Grilled Mahi Mahi Veracruz Style, Puebla Rice
Grilled Potato Plank, Sea Salted Asparagus, Caramelized Onion and Chive

Pork | \$45

Indiana Breaded Tenderloin, Creamy Gravy, Skin-On Whipped Yukon Potato, Grilled Zucchini, Squash, Carrot, Oven Dried Tomato
Compressed Pork Shoulder, Natural Jus, Roasted Potato Wedges, Sweet Corn and Flageolet Bean, Diced Sweet Potato

Prices are per guest.
A customary 24% taxable service charge and sales tax will be added to prices.



JW Authentic Lunch Menus

Plated Lunch

Beef I \$48

Seared Chicken Breast, Mushroom Beurre Blanc, Truffle Roasted Home Fries

8 Hour Beef Short Ribs, Rustic Pan Jus, Creamy Soft Potatoes

Chimichurri Marinated Grilled Skirt Steak/Chimi Demi, Whipped Chef's Potatoes, Grilled Peppers and Onion

Marinated Flat Iron Steak, Cilantro Cream Demi Glaze, Piquillo Pepper, Baked Jamon Corn and Potato Pudding

Salad Entrée I \$39

Grilled Chicken Caesar Salad, Shaved Parmesan Cheese, Cherry Tomato, Focaccia Croutons, Sundried Tomato Caesar Dressing

Chimichurri Marinated Steak Salad, Romaine Lettuce, Roasted Corn, Pickled Red Onion, Queso Fresco, Crispy Tortilla, Tomatoes, Avocado Lime Dressing

Salmon Salad, Spinach, Kale, Frisee Lettuce Blend, Carrots, Marinated Artichokes, Oven Dried Tomatoes, Toasted Sunflower Seeds, Quinoa, Pomegranate Vinaigrette

Prices are per guest.

A customary 24% taxable service charge and sales tax will be added to prices.



JW Authentic Lunch Menus

Plated Lunch Desserts

Choice of Dessert (Included in Menu Price)

Layered Mason Jar Peach Crisp – Braised Peaches, Oatmeal Crisp, Whiskey Cream

Tiramisu Parfait, Chocolate Sauce – Whipped Cream, Chocolate Croquant

Strawberry Flourless Chocolate Torte – Fruit Coulis, Whipped Cream

Ghirardelli Brownie Stack, Cookies Cream Mousse

Strawberry Cheesecake Martini – Whipped New York Cheesecake, Fresh Strawberry, Graham Cracker Crumbs, Strawberry Dust, Pistachio

Brulee'd Upside Down Banana Split – Strawberry Compote, Chocolate Mousse, Crumbled Peanut Butter Cookie, Banana Whip, Chocolate Covered Cherry, Banana Chip

Prices are per guest.

A customary 24% taxable service charge and sales tax will be added to prices.



JW Authentic Lunch Menus

Daily Lunch Buffet

Lunch Buffet includes Coffee, Decaffeinated Coffee and Selection of Hot Teas.

Add \$5 per guest to change buffet to different day. Add Iced Tea and Lemonade for \$3 per guest.

Minimum 25 guests. \$175 charge will apply for groups under 25.

Deli (Available Daily) | \$47

Soup of the Day

Baby Spinach and Bibb Lettuce Salad, Garlic Croutons, Lychee

Vinaigrette

Red Bliss Potato Salad

Orzo Pasta Salad, Roasted Vegetables, Lemon Oregano Vinaigrette

Assorted Artisan Breads

Three Salads: Chicken, Tuna, Egg

Turkey, Roast Beef, Ham, Salami, Provolone, Cheddar, Swiss Cheeses

Romaine Lettuce, Beefsteak Tomatoes, Bermuda Onions, Dill Pickles

Mayonnaise, Horseradish Mayonnaise, Dijon Mustard

Assorted Individual Bags of Chips

Vanilla Crispy Bread Pudding Bites, Blondies

BBQ | \$47 (Available Daily)

Poppy seed Dressed Slaw, Deviled Egg Potato Salad,

Mac and Cheese Salad

BBQ Baked Beans

Char-Grilled Hamburgers

Grilled Chicken Breast

Bratwurst and Sauerkraut with Smoked Bacon

Sliced Cheddar, Swiss and American Cheeses

Lettuce, Tomatoes, Shaved Red Onion, Relish, Dill Pickles

Ketchup, Dijon Mustard, Mayonnaise

Pretzel Hamburger, Hot Dog Buns

Blondies & Brownies

Buffets will be available for 1 hour 30 minutes. Prices are per guest.

A customary 24% taxable service charge and sales tax will be added to prices.



JW Authentic Lunch Menus

Daily Lunch Buffet

Monday | \$47

Tossed Green Salad, Chef's Selection of Dressings
Roasted Vegetable and Orzo Salad
Grilled Chicken, Sundried Tomatoes, Caramelized Scallions,
Tomato Fondue
Pan Seared Salmon, Citrus Chardonnay Sauce
Roasted New York Strip Loin, BBQ Demi, Bourbon Glazed Mushroom
Roasted Red Bliss Potatoes, Cheddar
Sautéed Squash, Zucchini, Julienned Carrot
Artisan Rolls, Butter
Carrot Cake, Triple Chocolate Cake, Apple Cheesecake

Tuesday | \$47

Crisp Romaine Lettuce, Parmesan Cheese, Focaccia Croutons,
Roasted Red Pepper Caesar Dressing
Bocconcini with Ripe Tomatoes, Basil and Extra Virgin Olive Oil
Herb Seared Chicken Breasts, Mushroom Marsala Sauce, Shaved
Romano Cheese
Pistachio Crusted Pork Loin, Chardonnay and Artichoke Cream Sauce
Spinach and Cheese Tortellini tossed with Baby Spinach, Tomatoes,
Garlic, Alfredo Sauce
Orecchiette Pasta with Shrimp, Leeks, Fra Diavolo Sauce
Broccolini with Garlic Chips
Artisan Rolls, Butter
Tiramisu, Cannolis, Italian Cream Cake

Wednesday | \$47

Chopped Romaine, Feta, Kalamata Olive, Red Onion, Lemon Oregano Vinaigrette
Vine Ripe Tomato, Seedless Cucumber, Shallot, Parsley, Mediterranean Dressing
Farro, Quinoa, Barley Composition, Baby Kale, POM Vin
Balsamic Grilled Flank Steak, Ciopolini Onion, Demi
Thyme Seared Chicken Breast, Roasted Red Pepper Cream, Salted Asparagus
Olive Oil Roasted Fingerling Potatoes, Parsley, Garlic Chips
Sautéed Squash, Zucchini, Carrot, Sweet Peppers
Baklava, Macarons, Caramel Apple Bars
Assorted Rolls with Butter

Thursday | \$47

Chicken Tortilla Soup, Tortilla Strips, Fresh Cilantro
Tequila Lime Shrimp Salad, Hearts of Romaine, Queso Fresco, Avocado Cilantro
Dressing
Roasted Corn, Bean and Poblano Salad
Grilled Fajita with Cilantro Marinated Skirt Steak and Chicken
Tortilla Chips, Pico de Gallo, Sour Cream, Jalapeno, Diced Tomatoes, Guacamole,
Diced Red Onions, Shredded Lettuce, Jack Cheese, Tortillas
Baked Four Cheese Enchiladas
Rice and Black Beans
Jalapeno Corn Muffins
Mexican Flan, Churros, Tres Leches Cake



JW Authentic Lunch Menus

Daily Lunch Buffet

Friday | \$47

White Bean Minestrone with Pesto
Shepherd Salad with Crumbled Feta Cheese and Red Wine Vinaigrette
Hummus, Eggplant and Tzatziki with Grilled Pita Bread
Spinach and Kale Salad, Coconut Oil Shrimp, Pomegranate Vinaigrette
Israeli Cous Cous Salad, Cucumber, Red Onion, Kalamata Olives,
Lemon Oregano Dressing
Herb and Garlic Chicken with Red Pepper Coulis
Seared Salmon with Citrus Chardonnay Sauce
Grilled and Roasted Vegetables with Balsamic Glaze
Basmati Rice, Red Wine Soaked Raisin, Mint, Sunflower Seeds
Artisan Rolls, Butter
Chocolate Angel Trifle, Blood Orange Bavarian Cream Fruit Tart

Saturday | \$47

Indiana Pork and Bean Soup
Market Style Salad
Studio Pancetta and Leek Potato Salad
Grilled Reuben
Oven Roasted Beef with Brie and Arugula on Rustic Bread
Smoked Turkey with Muenster Cheese, Basil Mayonnaise and Sweet
Onion on Tomato Focaccia Bread
Albacore Tuna with Heirloom Tomato and Romaine Salad in Spinach
Tortilla Wrap
Chef's Choice Flatbread of the Day
Caramel Apple Bars, Macaroons, Chocolate Pate Cake

Sunday | \$47

Green Bean Salad
Roasted Corn Salad, Sweet Corn Vinaigrette
Iceberg Wedge Salad, Smoked Ranch Dressing
Buttermilk Fried Chicken
Memphis BBQ Meatloaf
Slow Cooked Baby Back Ribs
Braised Greens
Yukon Mashed Potatoes
Artisan Rolls, Butter
Assorted Mason Jar Fruit Crisps



JW Authentic Lunch Menus

Box Lunches

Box Lunches include Choice of Sandwich, Salad, Potato Chips, Whole Fruit, Dessert and Beverage.
Salads, Snacks, Dessert and Beverage must be consistent with all Boxed Lunches .

Box Lunches I \$41

Sandwich – Choice of 2

- Roast Turkey with Leaf Lettuce, Tomatoes, Muenster Cheese, Pesto Mayo on Focaccia
- Roast Beef with Provolone Cheese, Tomato, Arugula, Horseradish Cream on Artisan Bread
- Chicken Salad with Dried Cranberries and Toasted Almonds Wrap
- Grilled Vegetables with Red Peppers, Onions and Peperonata, Traders Point Feta, Wrap

Salad

- Fingerling Potato, Indiana Bacon, Dijon Aioli or
- Mini Penne Pasta, Roasted Vegetables, Balsamic Vinaigrette

Snack

- Gourmet Chips
- OR
- Whole Fresh Fruit

Dessert

- Oatmeal Maple Pecan Cookie from Local 4 Birds Bakery
- OR
- Chocolate Chip Cookie from Local 4 Birds Bakery

Beverage

- Assorted Pepsi Products
- OR
- Bottled Water

Prices are per guest.

A customary 24% taxable service charge and sales tax will be added to prices.



JW Authentic Lunch Menus

Working Market Lunch

Working Market Lunch

When you just can't take a break/discreetly placed at your seat, presented in wooden farmers crates (Maximum 40 Guests)

Spring/Summer Selections – April - August

- Soup of the Day
- Fresh Mozzarella, Tomatoes, Basil, White Balsamic Glaze
- Mixed Greens, Blueberry, Fennel, Peach Vinaigrette
- Strawberry Shortcake & Cheesecake Mason Jar

Fall/Winter Selections – September - March

- Soup of the Day
- Butternut Squash, Cauliflower, Quinoa Salad
- Beet & Feta Salad
- Pumpkin Bread Mason Jar, Cream Cheese Icing

Two Half Sandwiches Wrapped in Deli Paper from Selections Below:

\$47

All Natural Turkey, Monterey Jack Cheese, Lettuce, Tomato, Avocado Spread, Focaccia Bread

Roast Beef, Provolone Cheese, Lettuce, Tomato, Whole Grain Mustard Aioli, Ciabatta Bread

\$49

Chipotle Rock Shrimp Salad, Spinach, Avocado, Fresh Citrus, Tortilla Wrap

Shaved Rib Eye of Beef, Smoked Gouda Cheese, Crispy Onions, Lettuce, Tomato, Horseradish Aioli

\$54

Poached Atlantic Lobster, Asparagus Tips, Indiana Corn, Heirloom Tomatoes, Mache, Truffle Aioli, Soft Roll

Roasted Beef Tenderloin, Caramelized Onions, Potato Planks, Merlot Boursin Spread, Grilled Rustic Bread

Prices are per guest.

A customary 24% taxable service charge and sales tax will be added to prices.



Dinner

Plated Dinner Salads & Starters

Dinner entrees include Salad, Artisan Rolls with Butter and Dessert, Coffee, Decaffeinated Coffee, a Selection of Hot Teas and Ice Water. Add Iced Tea and Lemonade for \$3 per guest.

Salad – Included in Menu Price

Beef Carpaccio – Sliced Apple, Agave, Walnut, Micro Arugula, Crumbled Goat Cheese, Sherry Vinaigrette

The Exploded Cucumber – Greens, Roasted Cauliflower, Red and Yellow Tomato, Honey Roasted Almonds, Popcorn Shoots, Creamy Herb Dressing

Spinach and Fennel – Plump Cherries, Feta Cheese, Pine Nuts, Cucumber, Orange Segments, Shaved Red Onion, Cucumber Dill Vinaigrette

Panzanella Salad (NOT AVAILABLE AS PRE-SET OPTION) – Peas, Ciabatta, Bacon, Pea Shoots, Egg, Tomato Confit, Micro Basil, Cucumber, Red Onion, Honey Shallot Vinaigrette

Antipasto Salad (NOT AVAILABLE AS PRE-SET OPTION) – Romaine, Frisee, Mesclun Blend, Salami, Provolone Cheese, Artichoke, Kalamata Olive, Oven Roasted Tomatoes, Focaccia

Crouton, Roasted Red Pepper, Red Wine Vinaigrette

Family Style Antipasto (NOT AVAILABLE AS PRE-SET OPTION) – Grilled Zucchini and Eggplant Ribbons, Roasted Red Peppers, Artichokes, Balsamic Marinated Mushrooms, Fresh Mozzarella, Red Wine Vinaigrette

Starter Soups

Sweet Corn Bisque with Crostini | \$8

Lobster Bisque | \$10

Wild Mushroom with Prosciutto Crisp | \$9

*Upgrade your soup to En Croute \$5

Starter Appetizers | \$11

Butternut Squash Ravioli with Sage Cream, Caramelized Onions

Tuna Nicoise – Seared Tuna, Fingerling Potato, Haricort Vert, Tomato

Jumbo Lump Crab Cake – Parsnip Puree, Roasted Tomato Aioli

Seared U-10 Scallop – Corn Nage, Asparagus, Bacon, Micro Herb

Prices are per guest.

A customary 24% service charge and sales tax will be added to prices.



Dinner

Plated Dinner

Chicken I \$56

Grilled Chicken, Parsnip Puree, Root Vegetable Hash, Asparagus, Parsley Cream Sauce

Spinach and Mozzarella Stuffed Chicken Breast, Indiana Butter and Chive Polenta, Tomato Fondue

Pan-Seared Breast of Chicken, Mushroom Fricassee and Artichoke with Yukon Gold Potato Mash

6 Hour Compressed Chicken Thigh, Natural Demi, Whipped Yukon, Roasted Baby Vegetables, Tomato Confit

Fish I \$59

Seared Salmon, Seasonal Vegetables, Citrus Chardonnay Sauce

Seared Swordfish, Pervian Mashed Potato, Seasonal Vegetables

Roasted Shrimp, Scampi Style Stone Ground Grits, 5 Year Aged Cheddar Cheese Fondue

Pork I \$60

A Study in Pork – Pork Tenderloin, Pork Belly and Pork Cheek, Cheesy Home Fried Chorizo Pressed Potato

Beef I \$76

8 Hour Beef Short Rib with Burgundy Reduction, Buttered Whipped Yukon Potatoes, Tomato Confit

Flame Grilled Beef Tenderloin, Red Wine Demi, Truffle Roasted Fingerling Potatoes

Deconstructed Prime Smoked Eye of Ribeye, Pulled Ribeye Cap, Mashed Baked Potato, Jumbo Asparagus

Duets I \$80

Center-Cut Filet Mignon and Bacon Wrapped Prawns, Woodford Reserve Demi, Barley Risotto

Grilled Filet Mignon and Herb Seared Chicken Breast, Mushroom and Leek Ragout, Garlic Demi, Cauliflower Mash, Chardonnay Vin Blanc

8 Hour Short Ribs and Jumbo Gulf Prawns, Root Vegetable Gratin

House Marinated Flat Iron Steak and Pan Flashed Salmon, Local Cheese Potato Casserole, JW Steak Sauce

Prices are per guest.

A customary 24% service charge and sales tax will be added to prices.



Dinner

Plated Dinner Desserts

Choice of Dessert – Included in Menu Price

Individual Chocolate Decadent Cake

Individual JW S'more Tart – Chocolate Nutella, Graham Cracker, Strawberry Compote, House Made Marshmallow Fluff

Pistachio Crème Brulee – Strawberry Champagne

Layered Bananas & Cream, Chocolate Ganache, Graham Cracker Crum, Banana Fluff

Vanilla Bean Panna Cotta, Seasonal Berries, Crushed Hazelnut, Micro Mint

Prices are per guest.

A customary 24% taxable service charge and sales tax will be added to prices.



Dinner

Build Your Own Dinner Buffet

Craft Your Own Dinner Buffet

2 Items from Each Category: \$66 per guest

3 Items from Each Category: \$78 per guest

Add an Additional Salad: \$5 per guest

Add an Additional Protein: \$10 per guest

Add an Additional Starch: \$6 per guest

Add an Additional Vegetable: \$5 per guest

Add an Additional Dessert: \$6 per guest

Salad

Grilled Asparagus with Goat Cheese and Romanesco Sauce

Roma Tomatoes and Buffalo Mozzarella with Basil and Extra Virgin Olive Oil

Panzanella Salad with Greens, Cucumber, Red Onion and Honey Shallot Vinaigrette

Spinach and Fennel Salad with Duck Confit, Plump Cherries, Feta Cheese and Herb Vinaigrette

Tossed Local Greens Salad with Creamy Herb Dressing

Cultivated Greens Salad with Roasted Corn, Sunflower Seeds, Seasonal Crudités and Herb Vinaigrette

Deviled Egg Potato Salad

Traditional Caesar Salad

Roasted Beet Salad with Goat Cheese, Frisee and Sweet Sherry Vinaigrette

Prices are per guest.

A customary 24% service charge and sales tax will be added to prices.



Dinner

Build Your Own Dinner Buffet

Protein

Grilled Flat Iron Steak with JW Steak Sauce
Chicken Parmesan with Tomato Basic Sauce
Amish Brick Chicken with Chardonnay Artichoke Cream
6 Hour Braised Short Rib
BBQ Brisket with Onion Straws
Breaded Pork Tenderloin with Creamy Gravy
Roasted Pork Loin with Garlic Jus
Grilled Salmon with Leeks
Seared Swordfish
Bacon Smothered Chicken
Sliced Strip Loin, Bleu Demi, Caramelized Onion

Starch

Buttered Mashed Potatoes
Gouda Au Gratin Potatoes
Toasted Pecan Rice Pilaf
Saffron Rice
Truffle Roasted Fingerling Potatoes
Penne Pasta with Mushroom Marsala Sauce

Vegetable

Roasted Root Vegetables
Cauliflower and Broccoli in Brown Butter
Grilled Zucchini, Squash and Carrot
Broccolini with Garlic Chips
Crispy Pan-Fried Brussel Sprouts with Bacon
Tomato Stewed Green Beans
Corn and Flageolet Bean Succotash

Dessert

Seasonal Fruit Cobbler Served in a Cast Iron Pan
Crispy Bread Pudding Bites with Crème Anglaise
Triple Chocolate Cake
White Chocolate Raspberry Cake
Pecan Torte
Double Apple Caramel Cake
Last Harvest Sabayon with Berries
Tiramisu Martini

Prices are per guest.

A customary 24% service charge and sales tax will be added to prices.

Available for 1 hour 30 minutes.



Dinner

Dinner Buffet

Dinner Buffets include Coffee, Decaffeinated Coffee, a Selection of Hot Teas and Iced Tea, Artisan Rolls and Breads with Butter

Indiana Farm Inspired Dinner Buffet | \$76

Salads

Roasted Red Beets with Crumbled Goat Cheese, Frisee, Grilled Green Onions and a Shallot Vinaigrette

Corn Salad with Sweet Corn Kernels, Sautéed Green Peppers, Red Onion, Cilantro and Sherry Dressing

Blanched Seasoned Green Beans with Fresh Tomatoes and a Red Wine Vinaigrette

Mixed Local Green Salad with Condiments and Assorted Dressings

Mains

Amish Brick Chicken with Chardonnay Artichoke Cream Sauce

Breaded Pork Tenderloin with Creamy Gravy

Seared Halibut with Citrus Veloute and Shaved Fennel

Accompaniments

Fresh Indiana Corn on the Cob

Sautéed Broccoli and Cauliflower with Extra Virgin Olive Oil and Fried Garlic Chips

Roasted Red Bliss Potatoes with Grated Parmesan and Chopped Herbs

Desserts

Warm Apple Cobbler with a Local Maple Syrup Bourbon Glaze

Triple Chocolate Mousse Cake

Wick's Sugar Cream Pie

Pecan Torte

Prices are per guest.

A customary 24% service charge and sales tax will be added to prices.

Available for 1 hour 30 minutes.



Reception

Hors d'Oeuvres

Chilled Hors d'Oeuvres | \$7 per piece

(Butler Style or Station)

Shrimp Puttanesca Shooter
Chicken Oreganata
Asian Chicken Salad on Sweet Potato Latke
Smoked Beef Tenderloin Crostini
Beef Tartare/Truffle Whipped Ricotta
Constructed Quinoa/Crème Fraiche
Crab and Seasonal Melon Shooter
Bacon Deviled Eggs
Duck Confit Flatbread Bite/Fava Bean Hummus/Pecorino Cheese
Jamon Tomato Salad
Crispy Polenta/Piquillo Pepper Mojo
Pea and Bacon Pancanella Bite
Tuna Ceviche & Cucumber
Heirloom Tomato Ceviche
Lobster Salad, Vine Ripe Tomato, Sweet Corn, Pea

Heated Hors d'Oeuvres | \$7 per piece

(Station Only)

Pulled Short Rib/Potato Puree/Salted Cashew
Porcini Seared Beef Tenderloin/Mushroom Ragout/Fried Egg
Braised Hand Breaded Chicken/Fresh Mozzarella/Prosciutto
Pork and Beans – Neuske Bacon/Bacon Glacage
Deconstructed Chicken Parmesan
Portobello Pot-au-feu/Cannellini Bean
Barbecue Meatloaf/Creamed Corn/Pee-Wee Potato
Bacon Popcorn Bite/Bacon Caramel Sauce
Saffron Shrimp Risotto
Short Rib Mac & Cheese Bite
Thai Peanut Chicken Tenderloin Skewer
Grant's Grilled Flank Steak Sate
Brazilian Skirt Steak, Charred Corn, Micro Cilantro
Chimichurri Grilled Chicken Thigh, Charred Corn, Micro Cilantro
Seared Filet Mignon, Truffle Whipped Potato, Asparagus Tip, Demi
Slow Cooked Neuske Bacon, Demi Braised Pinto Beans, Bacon

Minimum order of 25 pieces.

A customary 24% service charge and sales tax will be added to prices.



Reception Displays

Reception displays are offered for a maximum of two hours.

Simply Elegant

Cut Seasonal Fruit, Midori Yogurt | \$12

Market Style

Vegetable, Ranch Dip House Herb Dip and Hummus | \$12

Domestic and International Cheese Offerings

Hearth Baked Breads | \$18

Antipasto | \$18

Grilled Marinated Vegetables to include Grilled Eggplant and Asparagus, Roasted Peppers, Artichokes and Zucchini – Featuring Goose the Market Sprassetta
Italian Cured Meat to include Prosciutto, Salami, Pepperoni and Moradella
Marinated Olives
Artisan Breads

Sushi Display | Minimum 2 Dozen Each

Vegetarian Roll | \$72 per dozen
Shrimp Roll | \$92 per dozen
Salmon Roll | \$84 per dozen
Spicy Tuna Roll | \$92 per dozen
California Roll | \$72 per dozen
Wasabi, Soy, Pickled Ginger and Mango Sauce
Minimum order of 2 dozens/selection

A customary 24% service charge and sales tax will be added to prices.

Chilled Seafood Display | \$33

Shrimp Cocktail
Alaskan King Crab Claws, Crab Legs, Clams, Oysters
(Menu Based on 5 pieces per person)

Bruschetta Display | \$14

Pesto Goat Cheese Spread
Vine Ripe Tomato, Onion, Garlic and Basil Truffle
White Bean Hummus
Portobello with Gorgonzola, Drizzled with Balsamic Vinegar and Olive Oil
Grilled Ciabatta, Roasted Flatbread, Grilled Baguettes

JW Dessert Display | \$19

Choose 4 | \$19

Choose 6 | \$22

Chef's Choice of the Following Assortment:

PB&J

JW S'more

Strawberry Shortcake - Seasonal

Panna Cotta

Cannolis

Assorted Cake Pops

Truffle Pop

Macaroons

Crème Brulee Tart

Butter Scotch & Salted Caramel

Chocolate Banana

Chocolate Raspberry

Coffee, Decaffeinated Coffee and a Selection of Teas



Reception

Action Stations (Minimum of 3 Stations and 25 Guests)

Minimum of 3 Stations and 25 Guests per Station

Build a Salad Garden | \$16

Mixed Lettuces, Cucumbers, Olives, Tomatoes, Croutons, Pumpkin Seeds, Jicama, Radishes, Carrots, Fresh Citrus, Hearts of Palm, Artichokes
Green Goddess Ranch, Honey Shallot Vinaigrette, Roasted Red Pepper Caesar
Shaved Parmesan, Feta, Queso Fresco

Add Protein | \$6 each

- Grilled Chicken Breast
- Shrimp
- Grilled Steak

Pasta | \$19

Gemelli, Orecchiette, Cavatappi, Penne
Indiana Italian Sausage, Meatballs, Pulled Rotisserie Chicken
Baby Squash, Leaf Spinach, Grape Tomatoes, Mushrooms, Kale, Pearl Onions
House Made Tomato Sauce and Alfredo Sauce
Parmesan, Gorgonzola, Ricotta Salata

Mac N Cheese | \$21

Cavatappi, Gemelli, Orecchiette, Penne
8 Hour Short Rib
Butter Poached Lobster
Roasted Chicken
Peas, Bacon, Mushroom, Caramelized Onions, Green Onions, Mixed Herbs
Boursin Cheese Sauce, Sherry Port Salute Cheese Sauce, Merlot Cheddar Cheese Sauce

Street Tacos | \$20

Pork, Chicken, Vegetables
Guacamole, Salsa Verde, Salsa Roja, Pico de Gallo, Mexican Crème
Pickled Jalapenos, Radishes, Lime Wedges, Vegetable Slaw, Pickled Carrots
Warm Corn and Flour Tortillas
House Made Tortillas

Chef Attendant Fees of \$175 per chef will apply.

Prices are per guest.

A customary 24% service charge and sales tax will be added to prices.

Station will be available 1 hour 30 minutes.



Reception

Action Stations (Minimum of 3 Stations and 25 Guests)

Rice and Noodles | \$20

BBQ Pork, Chicken, Shrimp
Onion, Broccoli, Mushrooms, Bok Choy, Sprouts, Green Onions,
Carrots, Baby Corn, Napa Cabbage
Basil, Mint, Cilantro Soy Sauce, Light Soy Sauce, Sriracha, Peanuts,
Hot Mustard, Chop Sticks
Thin Noodles
Steamed Rice

Mashed Potatoes | \$20

Whipped Sweet Potatoes
Mashed Yukon
8 Hour Short Ribs
Creole Shrimp
Carolina Pulled Pork
Pancetta, Mushrooms, Caramelized Onions, Tillamook Cheddar,
Parmesan, Sour Cream, Roasted Garlic, Spinach, Green Onions,
Jalapenos, Marshmallows, Grilled Vegetable Ratatouille

Melted | \$18

Short Rib & Gouda
Roast Pork, Oaxaca & Pineapple
Three Cheeses
Roasted Tomato Basil Bisque

Mexican Street Corn (Elote) | \$16

Cotija & Parmesan Cheeses
Chipotle Aioli, Assorted Chili Powders
Lime Wedges

House Made Ice Cream Sandwich | \$18

Vanilla Ice Cream, Chocolate Chip Cookie
Chocolate & Caramel Sauce

Fondue | \$23

Local Beer & Cheddar Fondue
Cauliflower Bites, Sourdough, Ciabatta
Potato Tostones, Pork Belly
Tempura Asparagus, Artisan Sausage

Chef Attendant Fees of \$175 per chef will apply.
Prices are per guest.
A customary 24% service charge and sales tax will be added to prices.
Station will be available 1 hour 30 minutes.



Reception

Roasted and Carved for You

Offerings include Salted Pretzel Dinner Rolls. All Starch is provided to accompany amount of carved items ordered only.

Boneless Breast of Turkey Confit | \$16

Pecan and Cranberry Stuffing, Pan Gravy

Peppercorn-Dusted New York Strip Loin | \$20

JW Cheddar Hash Brown Potato, Cabernet Sauce

Herb Crusted Tenderloin of Beef | \$23

Mushroom Potato Hash, Balsamic Reduction

Brown Sugar and Ginger Ale Cured Virginia Ham | \$15

Biscuits and Apple Butter, Marshmallow Demi-Glace

Dry Rubbed Indiana Pork Steamship | \$15

Indiana Bacon Cheddar Cream Corn

BBQ Brisket | \$19

House Made Corn Bread, Mac & Cheese

Argentina Mixed Grill | \$22

Marinated Skirt Steak & Chicken Thigh

Charred Corn, Tomato Braised Rice

Carver Fees of \$175 per carver will apply.

Prices are per guest.

A customary 24% service charge and sales tax will be added to prices.



Beverage

Bar Selections

JW Deluxe Liquor Selection

Pinnacle Vodka, Pinnacle Gin, Grants Scotch, Cruzan Rum, Jim Beam Bourbon, Canadian Club Whiskey, Souza Gold Tequila

JW Premium Liquor Selection

Tito Vodka, Bombay Gin, Dewar's White Label Scotch, Bacardi Rum, Maker's Mark Bourbon, Jack Daniel's Whiskey, Tres Generaciones Tequila

JW Super Premium Liquor Selection

Grey Goose Vodka, Tanqueray Gin, Johnny Walker Black Scotch, Bacardi 8 Year Rum, Knob Creek Bourbon, Crown Royal Whiskey, Patron Silver Tequila

Imported Beer Selection

2 Selections from the Following List:

Amstel Light, Corona Extra, Corona Light, Guinness Draught, Heineken, Stella Artois, Modelo

Domestic Beer Selection

2 Selections from the Following List:

Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Light

American Craft Beer

1 Selection from the Following List:

Blue Moon Belgian White, Samuel Adams Boston Lager, Oaken Barrel-Indiana Amber

Wine

Greystone Chardonnay, Greystone Cabernet , Greystone Sauvignon Blanc, Greystone Merlot



Beverage

Hosted and Cash Bar

Hosted Bar

• Deluxe Liquor	\$9
• Premium Liquor	\$11
• Super Premium Liquor	\$13
• Imported Beer	\$8
• Domestic Beer	\$7
• American Craft Beer	\$8
• House Wine "Glass Mountain"	\$9
• House Wine "Greystone"	\$12
• Soft Drinks	\$5
• Bottled Waters	\$5
• Cordials (upon request only)	\$9 and up

Cash Bar

• Deluxe Liquor	\$10
• Premium Liquor	\$12
• Super Premium Liquor	\$14
• Imported Beer	\$9
• Domestic Beer	\$8
• American Craft Beer	\$9
• House Wine "Glass Mountain"	\$9
• House Wine "Greystone"	\$12
• Soft Drinks	\$6
• Bottled Waters	\$6
• Cordials (upon request only)	\$10 and up

A customary 24% taxable service charge and sales tax will be added to Host Bar Pricing.

Beverages are sold on a cash bar basis and are inclusive of service charge and tax and \$500 minimum revenue required per bar.

Cash Bar Pricing is inclusive of service charge and tax.

Bartender Fee of \$250 per bartender will apply for a maximum of 3 hours. Additional hours of service will be \$75 per bartender per hour.

Bartender Fees will be waived with \$1000 minimum per bartender (exclusive of service charge and tax).



Beverage Package Bar

1 Hour Bar

Deluxe | \$20
Premium | \$23
Super Premium | \$27

3 Hour Bar

Deluxe | \$34
Premium | \$38
Super Premium | \$44

Additional Hours on Package

Deluxe | \$8
Premium | \$9
Super Premium | \$10

Bartender Fee of \$250 per bartender will apply for a maximum of 3 hours.
Additional hours of service will be \$75 per bartender per hour.
Bartender Fees will be waived with \$1000 minimum per bartender (exclusive of service charge and tax).

Prices are per guest.

A customary 24% taxable service charge and sales tax will be added to prices.



Chef Brendon's Menu

Chef Brendon's Menu | \$160

Poached

Vanilla Butter Lobster Parfait
Parsnip/Parsley/Potato Foam/Crushed Peanut

Molecular

Pea
Sphere
English Pea/Mint/Black Lava Salt

Cultured

Rouge Creamery Smoked Bleu Cheese
Grafton Cave Aged Cheddar
Traders Point Brick Street
Tomme Cowgirl Creamy Inverness

Smoked/Cured/Exotic

Iberico Pork/Ostrich/Antelope/Black Chicken/Berkshire

Harvested

Ancient
Grain
Quinoa/Farro/Cous Cous/Local Cheddar/Cardamom Roasted
Cauliflower/Arugula

Risotto

Saffron Arborio Rice
Chanterelle/Porcini/Condensed
Tomato

Cultivated

Baby Steakhouse Wedge
MiniIceberg/Applewood Bacon/Local Bleu

Simmered

Pot Eau Feu
Lime Air/Roasted Petite Vegetable/White Bean Ragout



Chef Brendon's Menu

Frozen

Frozen Raspberry Lemonade

Pressured

8 Hour Veal Cheek

Rhubarb/Strawberry/Cinnamon

Basil/Pistachio

Sous Vide

Indiana Pork Tenderloin

Coriander/Liquid Beet/Haricort

Vert

Confit

Chicken

Thigh

Carrot Concentrate/Whipped Yukon/Roasted Asparagus

Braised

Prime

Cap

Duck Fat Shallot/Piquillo Pepper/Black Pepper Crostini/Queso Mahon

Creperie

Strawberry/Chcocolate/Nutella

Confectionary

Deconstructed PB & J/JW S'mores/Passion Fruit Panna Cotta



Locally Inspired Menu

Indiana Farm Inspired Dinner Buffet I \$73

Dinner Buffet includes Coffee, Decaffeinated Coffee, Selection of Hot Teas and Iced Tea

Salads

Roasted Red Beets with Crumbled Goat Cheese, Frisee, Grilled Green Onions and Shallot Vinaigrette
Corn Salad with Sweet Corn Kernels, Sautéed Green Peppers, Red Onion, Cilantro and Sherry Vinaigrette
Blanched Seasonal Green Beans with Fresh Tomatoes and Red Wine Vinaigrette
Mixed Local Green Salad with Condiments and Assorted Dressings

Mains

Amish Brick Chicken with Chardonnay Artichoke Cream Sauce
Breaded Pork Tenderloin with Creamy Gravy
Seared Halibut with Citrus Veloute and Shaved Fennel

Accompaniments

Fresh Indiana Corn on the Cob
Sautéed Broccoli and Cauliflower with Extra Virgin Oil and Fried Garlic Chips
Roasted Red Bliss Potatoes with Grated Parmesan and Chopped Herbs

Desserts

Warm Apple Cobbler with a Local Maple Syrup
Bourbon Glaze Triple Chocolate Mousse Cake
Wick's Sugar Cream Pie
Pecan Torte

Prices are per guest.

A 24% service charge and sales tax will be added to prices.



Technology

Meeting Room Packages

Data Projection Package I \$510

(3000-3500 Lumens) XGA Data Projector

25' VGA Extension Cable

Tripod Screen with Bottom Skirt

Skirted Cart

2 – A/C Extension Cords and Power Strip

15-amp Electrical Service

Bring Your Own Projector Package I \$200

Skirted Cart

Tripod Screen with Bottom Skirt

25' VGA Extension Cable

AC Extension Cord and 10 Amp Power

Stage Enhancement Package I \$690

30' of Drape

6 - Small LED Lights

Technical Assistance to Set Up Your Equipment I \$75 per call

Max 30 Minutes and the Hourly Rate Would Apply After the First 30 Minutes of Assistance



Technology

Projection, Computer and Video

Screens and Dress

Kits 6', or 8' Tripod | \$75

5.6' X 10' Frame Screen with Dress Kit | \$100

6.75' X 12' Frame Screen with Dress Kit | \$150

9' X 16' Frame Screen with Dress Skirt | \$375

11' X 20' Frame Screen with Skirt | \$6000

Projectors

LCD Data Projector (7000 Lumens) | \$1000

XGA Data Projector (3000-3500 Lumens) | \$375

10K Lumen DLP Projector | \$1500

14K DLP Projector | \$2200

Large Show Level Projectors Available Upon Request

Computers and Printers

Laptops, I-Pads, Desktops, Printers and Networking are all available. Call for Consultation.

LCD Monitors

55" Monitor with Stand | \$375

42" Monitor with Stand | \$325

32" Flat Screen | \$270

Additional LED and LCD Monitors Available Upon Request

Video Equipment

Basic Video/Data Switcher | \$375

DVD Player | 75

Wireless PowerPoint Remote | \$55

Digital Recorders Available Upon Request

Flash Memory Camcorder with Tripod | \$350

Additional High End Cameras Available Upon Request



Technology

Audio Equipment

Audio Equipment

Shure SM-58 Microphone | \$75

UHF Wireless Microphone System (Handheld or Lavalier) | \$160

Wireless Microphone System with Countryman Headset Mic | \$245

Mackie 1202 Mixer with Equalizer | \$75

Mackie 16-Channel Mixer | \$125

Audio Console and Snake | \$350

Mackie Powered Speaker with Stand | \$100

JBL VP7210 Powered Speaker with Stand | \$150

CD Player | \$70

Marantz CD and MP3 Recorder | \$170

Computer Audio Patch | \$70

Mult/Press Pool Box | \$100

Polycom and Phone Line | \$250

House Sound Patch | \$75

Complete Ballroom and Concert Audio Systems Available Upon Request



Technology

Lighting and Draping

Lighting and Draping

LED Cyc Light | \$75

Battery Powered LED | \$50

Chauvet Slim Par 56 Light | \$35

9' – 16' Velour Drape | \$14 per linear foot (black or gray)

Additional Intelligent/Robotic Lighting Systems & Special Effect Lighting Systems Available Upon Request



Technology Miscellaneous

Miscellaneous AV

30" or 40" Cart with Skirt | \$25

4' X 6' Whiteboard (marker, eraser and easel) | \$50

Corkboard with Stand | \$50

Flipchart Stand | \$30

Flipchart Set (stand, pad and 2 markers) | \$50

Post-it Style Flipchart | \$60

Sign Easel-A-Frame | \$10

25' VGA Extension Cable | \$30

25' Extension Cord or Q-tap | \$15

25' AC Cord and Power Strip | \$30

Labor

Set-up/Strike | \$65

Camera Operator/Projectionist | \$85

Audio/Video/Lighting Engineer | \$85

Lead Technician/Technical Director | \$90

Rigging Labor (4 hour minimum) | \$95

Labor Rates are Listed Per Hour with a Three Hour Minimum

Hours

Monday – Friday 6:00am – 6:00pm (Regular Time)

Weekend and 6:00pm-12:00am (Time and a Half)

Holidays and 12:00am-6:00am (Double Time)

Meal breaks are required. Technicians must have one (1) 30 minute meal break before the first eight hours of their shift is complete.



Technology Terms and Conditions

Volume discounts are available for large conferences

Tap Fee - For customers not using Markey's for use of the facility sound system, a \$75 fee will be charged per room / per day

Equipment rates reflect a daily charge

Basic equipment will be set one time each day at no charge

If equipment needs to be struck and reset the same day, it will be subject to labor charges

Technical labor is only required on specialty set-ups and high-end operation

The renter is responsible for the equipment during the rental duration.

Any damage or loss or loss to the equipment is the full responsibility of the person(s) renting the equipment

Cancellation of equipment or services with less than 36 hours notice will result in a 50% charge of fees

Cancellation of equipment or services after the scheduled meeting has begun is subject to full price charge

There is a 24% service charge for all audio visual equipment rental



General Information

Service Charges and Sales Tax All food and beverage is subject to a 24% service charge, plus a 9% sales tax. Audio Visual charges and room rental are subject to a 24% service charge and a 7% sales tax.

Pricing Unless a specified menu with pricing is contracted, all standard menu prices are subject to change and can be confirmed no more than six months before the function date. Confirmation of the menu prices will be made by our Event and Sales Managers.

Guarantees The final guarantee number of guests is due by 12:00pm, three (3) business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Banquet Event Order will be considered your minimum guarantee and may not be lowered.

Provisions of Food & Beverage To ensure the safety of our guests, all food & beverage must be purchased from our facility. Any non-consumed food & beverage items may not be removed from the facility.

Security All security personnel must be supplied by a Hotel approved guard or security agency. Please contact your event manager for assistance with these arrangements.

Alcoholic Beverages If alcoholic beverages are to be served on the Hotel premises, the Hotel will require that only Hotel bartenders and / or servers dispense beverages. The Hotel's alcoholic beverages license require the Hotel to (1) request proper identification (photo ID) of any person of questionable age and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment appears intoxicated.

Tax Exemption Only "fund-raising" events are exempt from Indiana sales tax with respect to food and beverage. A copy of the tax-exempt certificate (ST-105) and proof that the event is a fundraiser (invitation/ticket original or copy) must be provided to the hotel before the event.

Signage Signs may not be placed in the main lobby or outside the hotel. Your event manager will specify appropriate locations for signs throughout the building. Under no circumstances are any items to be posted, nailed, taped, screwed or otherwise attached to walls, floors or other parts of the building or furniture.

Shipping and Receiving Should you be shipping boxes for your event, shipping instructions are available through your Event Manager.

Parking Parking facilities will be provided for those functions in which the event will be held at the JW Marriott Indianapolis. The availability of parking is not guaranteed and is based on the availability of spaces in the parking garage. In the event that spaces are not available, guests will be directed to the nearest public parking lots.

Banners The Audio Visual Department must hang all signs and banners in all meeting space. Service charges will vary based on the size and number of banners that you wish to hang. Please contact your Event Manager to make arrangements.

Electrical, Telephone, & Internet The Hotel does charge for electrical, telephone and Internet hook-ups. For current price information, please contact the Event Manager handling your function.

Electronic Bidding Systems Hotel requires notification of intent to use any electronic bidding systems a minimum of 90 days prior to group arrival. Group should contact event manager for approval. Some electronic bidding systems may not be compatible and may require wireless access which involves special set-up and may cause conflicts with wireless access for hotel guests. Additional labor and usage fees may apply if group is approved for usage. Group should ask vendor for technical and cabling requirements required for venue to determine if additional costs are

