

Table of Contents

Welcome & Introduction	Pg. 2
Event Policies	Pg. 2-4
Room Rental & Seating Capacities	Pg. 5
Room Rental & Services	Pg. 6
Enhancement Rental & Services	Pg. 6
Hors d'Oeuvres	
Appetizers	Pg. 7
Hot Hors d'Oeuvres	Pg. 7
Cold Hors d'Oeuvres	Pg. 8
Platters	Pg. 8
Carved Selections	Pg. 8
Event Menu	
Soups & Salads	Pg. 9
Entrees ~ Beef & Veel	Pg. 10
Entrees ~ Lamb & Pork	Pg. 10
Entrees ~ Seafood	Pg. 11
Entrees ~ Poultry	Pg. 11
Entrees ~ Pastas	Pg. 11
Desserts	Pg. 12
Bar	
Liquor Pricing	Pg. 13
Wine List	Pg. 14
Champagne & Sparkling	Pg. 15
Port & Dessert Wine	Pg. 15
Beer	Pg. 15
Hand Crafted Classic Cocktails	Pg. 16
Spirits	Pg. 17
Recommended Vendors	Pg. 18
Wedding Packages	Request



Tippecanoe Place Restaurant Event Policies

Thank you for choosing Tippecanoe Place Restaurant (“Tippe”) for your hospitality needs. We look forward to helping make your Event the very best. At Tippecanoe Place, you will find our professional staff is specially trained and experienced in the highest standards of service and attention to detail. From intimate receptions to large receptions, experience Tippecanoe Place fine dining and sophisticate cuisine. Whether you are planning an intimate private party, a special graduation dinner or a large wedding reception, our historic atmosphere is sure to enhance your event. Our dedicated Banquet Manager on staff will handle all the details and customize a package to suit both your good taste and budget. Reserving Tippecanoe Place is the beginning in making your Event a lifetime of memories.

Events

Tippecanoe Place Restaurant and Banquet Facility has a full-service Catering Department for your Events. Your Banquet Coordinator will assist you with Menu Selections, Timeline, Room Layouts and any additional details pertaining to the success of your Event. It is necessary that the Banquet Coordinator be in receipt of the Menu Selections, Room Layout requirements and all other specific arrangements no later than one month prior to the Event. Tippecanoe Place does offer Tastings for weddings after the initial deposit.

Space Reservations

Tippecanoe Place has Function space available for Events up to 300 guests indoors and 500 outdoors. Event Reservations may be made up to 12 months prior to the Event. To confirm your Banquet Contract, for parties of 100 or more, a \$1500.00 non-refundable Deposit or more is due within 72 hours of the time of your booking. If the deposit amount is not received within 72 hours of said booking, Tippecanoe Place shall view said booking as a contingent reservation. Until said deposit is received, Tippecanoe Place shall maintain the right to book another event for said time and date at their sole discretion.

Minimum Deposit per Party Size

Less than 50: \$100 | 50-99: \$10 per person | 100+: \$1500

Payment Terms

The initial deposit is paid to confirm your reservation and will be applied to the total bill due. The balance of your expenses is due the date of your event. All payments are non-refundable. We accept all major credit cards. Personal checks are **not** accepted.

Cancellation

Deposits are non-refundable. Cancellation of Event is subject to 100% of the initial deposit.

Guarantee & Minimums

In arranging private functions, the total number of individuals attending the function must be specified at least (3) business days prior to your Event. This number will be considered a guarantee and is not subject to reduction. If a guarantee is not provided by time, we will consider the last estimated number as the guarantee for the event. If attendance is above the guarantee, charges will be applied for the actual number of guests. We reserve the right to charge for every person served. All events are considered tentative until the specified non-refundable deposit is received by your event coordinator, unless specified otherwise by your contract. Requested deposits will be presented by your banquet coordinator. Tippecanoe Place will be prepared to accommodate 5% above the guaranteed number. A 20% Service Charge and 7% Indiana Sales Tax will be applied to all charges associated with food and beverage. The 20% Service Charge is applied to all private events and it is a mandatory charge.

No Smoking

No smoking is allowed inside Tippecanoe Place.

Menus

Although we have a full range of menus and wedding packages available, our management team and chef's are always happy to meet with you to discuss personalized options. Menu pricing is subject to change, unless specified by a contract.

Food and Beverage

All Food and Beverage must be purchased through Tippecanoe Place. Due to our availability pertaining to specialized desserts (i.e. Wedding Cakes, Cupcakes, etc.) we do allow professionally catered desserts from off-site; however, the professional establishment must possess a food license. Any dessert brought into the venue, Tippecanoe will charge a \$2 per person service fee based on the final attendance of said booking. The State of Indiana **does not** permit any alcohol to be brought onto the premises of Tippecanoe Place. All alcohol must be purchased through our licensed establishment. Violation of this policy is subject to dismissal of the premises.

Private Rooms

Tippecanoe Place reserves the right to make changes to your desired room assignments if your actual attendance or food and beverage utilization differs substantially from the original anticipated levels. The client agrees to be responsible for any damages done to the facility during the time his or her guests are under his or her controls or that independent contractor hired by the client. Tippecanoe Place assumes no responsibility for any damages to equipment or property of the client or his/her guests. The rental party agrees to hold Tippecanoe Place harmless, and indemnify Tippecanoe Place for any personal injury, property damage or liability relating to its use of the room, except for liabilities arising from the negligence or misconduct of Tippecanoe Place.

Decorations

Upon request, your banquet coordinator will assist you with any decorative desires. This includes recommended services from local vendors and physical placement of requested decorations during the time of your event. Decorations brought onto the premises by the guest or decorator must be approved by management and meet all local fire codes and ordinances. The use of staples, tacks, nails, tape, glitter, confetti and/or sand is prohibited. Tippecanoe Place offers projection screens and tables based on the availability of the requested items. Tippecanoe Place does not offer any audio or visual equipment pertaining to projectors and/or sound. All private events are supplied with complimentary linen and napkins with a variety of color options. Tippecanoe Place utilizes ivory table clothes and matching room napkins unless specified by the client. You may arrange alternative options with your coordinator. Specialized linens are additional based on the client's requests. Any private event with 50 or more guests is automatically subject to a \$1.50 Set-Up Fee per person.

Hours of Use

The amount of time for your event must not exceed the length of the contracted hours. Should your event last longer than the time allotted, you will be charged additional fees. Any event on the premises exceeding 12:01 a.m. is subject to an additional charge of \$200/hr, unless specified on your contract.

Service Charges

A 20% Service Charge and 7% Indiana Sales Tax will be applied to all charges associated with food and beverage. The 20% Service Charge is applied to all private events and it is a mandatory charge.

Menu Selections

Tippecanoe Place is bound to providing exceptionally polished service. Our facility has a set standard in which our staff can perform at its highest standards. We value your opinion and menu selection flexibility is always an option; however, this policy is applied to all private events and larger parties when deciding how your guests will select their entrées. All private events less than 40 guests include a custom limited menu provided by Tippecanoe Place. A custom limited menu is an option for less than 20 guests. Any private event exceeding this limit of 20, but no more than 40, must opt to a limited menu. This event guide features selections from both our regular dinner menu and specialized preparations that require “counts in advance”. Limited menus cannot feature anything requiring *CIA*.

<u>1-20 Guests</u>	<u>May order off the regular dinner menu.</u>
<u>21-40 Guests</u>	<u>Limited menu up to 4 selections.</u>
41+	Must have menu selections in advance.

Wedding Packages are available. Ask your Event Coordinator for more information.

Confirmation

Menu selections for all private events, large or small, must be retained at least (2) weeks prior to the event date. In arranging private functions, the total number of individuals attending the function must be specified at least (3) business days prior to your Event. This number will be considered a guarantee and is not subject to reduction. If a guarantee is not provided by time, we will consider the last estimated number as the guarantee for the event. If attendance is above the guarantee, charges will be applied for the actual number of guests. We reserve the right to charge for every person served. Changes to your confirmation, including menu selections or total number of individuals attending the event after the specified deadlines, are subject to additional charges. To avoid additional charges, please provide a final confirmation with the deadlines specified, respectfully.

Pricing

Pricing is subject to change unless specified on your contract by your event coordinator. All contracts must be approved by both Tippecanoe Place and the Host to secure the stated pricing listed within the agreement. This policy only applies to contracts with stated pricing, including but not limited to, rental, food, beverage and decorative enhancements.

Outsmart Escape Rooms

We've proudly partnered with Outsmart Escape Rooms; leasing three of our rooms within the mansion for a separated operation from the restaurant. One on the lounge level and two on the Ballroom level. When renting rooms within the lounge level or the Ballroom, please keep in mind that other guests could be going to and from the escape rooms throughout your event. The escape rooms primarily operate Thursdays – Sundays but are subject to additional dates and hours. The escape rooms cannot be closed during your event; however, many groups incorporate them. Book your escape room experience at www.outsmartescapes.com

Room Rental and Seating Capacities

Ballroom Level

Level IV

Room Name	Capacity	Rental Charge
Ballroom	80	\$120
Butlers Room	N/A	Escape Room
Guest Room	N/A	Escape Room
Ballroom Level	90	

Lounge Level

Level III

Room Name	Capacity	Rental Charge
George and Ada's Suite	N/A	Escape Room
Nursery	30	\$60
Master Bedroom	35	\$60
Studebaker Brewing Co.	N/A	N/A
Entire Lounge Level	N/A	N/A

Main Level

Level II

Room Name	Capacity	Rental Charge
Drawing Room	70	\$120
Library	34	\$60
Family Sitting Room	24	\$60
Sun Porch	40	\$60
Mr. Studebaker's Den	12	\$50
Entire Main Level	200	\$400

Lower Level

Level I

Room Name	Capacity	Rental Charge
State Dining Room	56	\$120
Family Breakfast Room	34	\$60
Wine Room Bar	~	\$100
Outdoor Patio	28	\$100
Entire Lower Level	~	\$250

Room Rental and Services

Rental Services	Cost	Rental Description
Private Room Rental	\$120	Ballroom/State Dining Room/Drawing Room
Private Room Rental	\$60	All Other Rooms
Private Level	\$400	Level II
Private Level	\$250	Level I (Does Not Include Patio)
Private Buffet Set-Up	\$100	Includes Set-Up of Private Buffet (Offered with Parties of 50 or More)
Set-Up Fee	\$1.50 Per Person	For Private Events of 50 or More. Please refer to "Decorations" Policy
Wedding Ceremony	\$200	House Grounds or Foyer. House Grounds must include Chiavari Chair Rental charge unless provided from off-site vendor. A Foyer Ceremony is only available between 2:30 – 4:30
Off-Site Dessert Service	\$2 Per Person	Includes Cutting and Serving of any dessert brought from Off-Site. Must be provided from a distributor with a food license. Pricing based on full service events including food and beverage.
Private Bar Set-Up	\$100	Includes Set-Up of Private Custom Bar on any Level or room that does not already contain a bar for use.
Private Bartender	\$100	Full Service Bar Attendant (Bartender Never Leaves the Bar)
Private Lower Level Wine Bar	\$100	Lower Level Wine Room Bar (Includes Bartender)
Main Bar (Lounge Level) Studebaker Brewing Co.	N/A	Studebaker Brewing Co. on the Lounge Level cannot be rented privately. The brewery is open daily to the public.
Foyer Toast	\$100	Toast Hosted on the Grand Staircase and Foyer. Only available between 2:30 – 4:30
House Grounds	\$200	House Grounds are Private for your event
Studebaker Patio	\$100	Studebaker Patio is Private for your event
House Grounds & Patio	\$250	Includes usage of Studebaker Patio and House Grounds

Enhancement Rental and Services

Event Rental Enhancements	Cost	Rental Description
Gold Chiavari Chairs	\$2 Each	Up to 175
Gold Chargers	\$1 Each	Up to 200
Charisma Tri-Hurricane Centerpieces	\$12 Per Set	Up to 12 Sets
Hurricane Glass 16' Cylinders	\$3 Each	Up to 24
Projector Screens	\$25 Each	Up to 3
50' HD TV w/ Portable Stand	\$50	Up to 1

Private Event Menu

The Event Guide features a direct reflection of our regular dinner menu with sides automatically paired with each selection. Various selections require counts in advance (CIA) and cannot be presented on a limited menu to select the day of your event. Any event occupying the majority of a room or are requesting it to be private are required to select from the event guide and abide by each listed policy.

~ Appetizers ~

Lobstercakes Tippecanoe	\$15
Champagne mustard cream sauce, snap pea and sweet pepper salad	
Spinach Artichoke Dip	
Rich, hot, creamy spinach artichoke mixture, grilled flatbread	
Regular.....	\$9
Crab.....	\$15
Baked Brie en Crouete	\$14
French brie baked in a puff pastry, seasonal accompaniments	
Caprese Salad	\$10
Tomato, fresh mozzarella, basil	
Clements Spicy Shrimp	\$12
Thai chile aioli sauce	
Edwardian Pork Belly	\$12
Chef's preparation	
Classic Shrimp Cocktail	\$12

~ Hot Hors d'ouerves ~

(Minimum Order of 25)

CIA Assorted Petite Quiche.....	\$45/25
CIA Chicken Drummettes.....	\$50/25
(Choice of Spicy, BBQ, or Plain)	
CIA Large Mushrooms stuffed with Crab and Spinach.....	\$60/25
CIA Large Mushrooms stuffed with Italian Sausage.....	\$50/25
CIA Large Wheel of Brie (2 kg) baked in Puff Pastry.....	\$60 ea
CIA Roasted New Zealand Lamb "lollipops" with Pinot Noir Demi Glace.....	\$125/25
CIA Petite Lobster Cakes with Lemon Aioli.....	\$125/25
CIA Chicken Satay with Peanut Sauce.....	\$50/25
CIA Beef Tenderloin Skewer with Strawberry Balsamic Glaze.....	\$65/25
CIA Vegetable Spring Rolls with Sweet Chili Sauce.....	\$45/25
CIA Grilled Vegetable Skewer with Balsamic Reduction.....	\$45/25

~ Cold Hors d'ouerves ~

(Minimum Order of 25)

<i>CIA</i>	Large Chilled Shrimp (16/20) with Cocktail Sauce and Lemon	\$65/25
<i>CIA</i>	Mini Caprese Skewers.....	\$50/25
<i>CIA</i>	Seared Tuna on Crispy Won Ton with Wasabi Aioli.....	\$65/25
<i>CIA</i>	Bruschetta <i>Fresh Tomato and Fresh Basil</i>	\$40/25
<i>CIA</i>	Jumbo Asparagus wrapped in Prosciutto with Balsamic Reduction.....	\$50/25
<i>CIA</i>	Spears of Belgian Endive <i>Crab Salad</i>	\$65/25
	<i>Smoked Chicken Salad</i>	\$50/25

~ Platters ~

(Minimum Order of 25)

Silver Dollar Sandwiches	\$6 Per Person
Served with lettuce, sliced tomato, sliced onion, whole grain mustard and mayonnaise	\$6.50 w/ Cheese
Roast Beef	
Smoked Ham	
Smoked Chicken Salad	
Roasted Vegetables	
Fresh Seasonal Fruit	\$7 Per Person
Assortment of Fresh Fruit with Yogurt Dip	
Fresh Seasonal Crudités	\$5 Per Person
Assortment of fresh raw vegetables with dill crème fraîche dip	
Imported and Domestic Cheeses	\$7 Per Person
An assortment of hard and soft gourmet cheeses served with a variety of crackers	
Imported and Domestic Cured Meats and Charcuterie	\$10 Per Person
An assortment of hams, sausages, and terrines served with whole grain mustard, cornichons, and toasted sliced baguette.	

~ Carved Selections ~

(\$75 Carver Fee)

Prime Rib with Au Jus and Horseradish Sauce	Serves 25-35	\$250 ea
Beef Tenderloin with Mushroom Demi Glace	Serves 15-20	\$225 ea
Leg of Lamb with Wholegrain Mustard Jus	Serves 20-25	\$150 ea
Top Round with Horseradish Sauce	Serves 40-50	\$160 ea
Spiral Cut Ham with Honey Mustard Sauce	Serves 15-20	\$150 ea

**All items served with an appropriate Sauce or Condiment

~ Dinner ~

Soups

	Soup of the Day	\$5
	<i>Chef's daily creation</i>	
	French Onion	\$6
	<i>A Tippecanoe tradition</i>	
CIA	Tomato Bisque with Fresh Basil	\$6
	Grilled tomatoes, onions, herbs and chicken stock.	
CIA	New England Clam Chowder	\$7
	Onion, celery, bacon, clams and a cream base. Available without bacon.	
CIA	Gazpacho (Seasonal Late Spring-August).....	\$6
	Cold soup of tomatoes, onions, celery, bread, extra virgin olive oil and red wine vinegar.	
CIA	Butternut Squash (Seasonal October-March).....	\$6
	Squash roasted with onions, spices, simmered in chicken stock and cream then puréed.	

Salads

	Caesar Salad	\$5
	Romaine lettuce, parmesan cheese, croutons and Caesar dressing.	
	Spinach Salad	\$6
	Spinach, roasted apples, toasted almonds, dried cherries and honey mustard dressing.	
	Chopped Salad	\$6
	Chopped iceberg lettuce, Nueske's bacon lardons, green onion, carrot, cucumber and blue cheese crumbles with our house made Green Goddess dressing.	
CIA	Garden Salad	\$5
	Mixed greens with cucumber, cherry tomato, and carrot with balsamic vinaigrette.	
CIA	Arugula Salad	\$6
	Sundried tomatoes, red onion, Shaved Manchego cheese and roasted garlic and scallion vinaigrette.	

Entrées ~ Beef and Veal

Oven Roasted Prime Rib

Served with roasted garlic mashed potatoes, broccolini, Au Jus and our homemade creamy horseradish sauce.

Traditional Cut 12 Oz.....	\$31
Studebaker Cut 16 Oz.....	\$37

Filet Mignon

Broccolini, roasted garlic mashed potatoes and herb butter.

7 Oz.....	\$31
10 Oz.....	\$41

<i>New York Strip 14 Oz.....</i>	\$39
---	-------------

Broccolini, roasted garlic fingerling potatoes and herb butter.

<i>Prime Rib Eye 18 Oz.....</i>	Market Price
--	---------------------

Broccolini, roasted garlic mashed potatoes and crispy onion straws

<i>Trotter 8 Oz.....</i>	\$29
---------------------------------	-------------

Broccolini, roasted garlic mashed potatoes and garlic butter.

<i>CIA Osso Bucco.....</i>	\$33
-----------------------------------	-------------

Braised veal shank with herb risotto and gremolata.

<i>CIA Grilled 14oz Veal Chop.....</i>	\$39
---	-------------

Polenta, sautéed spinach, gorgonzola cream sauce.

Entrées ~ Lamb and Pork

<i>Herb Crusted Rack of Lamb.....</i>	\$37
--	-------------

New Zealand rack of lamb, roasted garlic mashed potatoes, sautéed spinach and veal pinot noir demi-glace.

<i>Tomahawk Pork Chop.....</i>	\$31
---------------------------------------	-------------

Roasted garlic mashed potatoes, sautéed apples and onions with a Dijon mustard cream sauce.

<i>CIA Red Wine Braised Lamb Shank.....</i>	\$31
--	-------------

Honey roasted carrots, polenta and natural jus.

<i>CIA Roasted Pork Loin.....</i>	\$23
--	-------------

Cipollini onion compote and roasted garlic jus.

Entrées ~ Seafood

	Atlantic Salmon	\$26
	Oven roasted, sautéed spinach and a lemon thyme beurre blanc.	
	Scallop Risotto	\$32
	Sautéed snap peas, crisp bacon and shallots on a bed of risotto	
CIA	Grilled Atlantic Swordfish	\$36
	Mashed potatoes, citrus salsa and beurre blanc.	
CIA	Seared Ahi Tuna	Market
	Cucumber salad, wasabi aioli and soba noodles.	Price
CIA	Crabmeat Stuffed Shrimp	\$33
	White wine sauce, jasmine rice and asparagus.	
CIA	Roasted 6 oz Cold Water Lobster Tail	Market
	Herb roasted fingerling potatoes, asparagus, drawn butter and lemon.	Price

Entrées ~ Poultry

	Indiana Duckling	\$28
	Oven roasted, basil risotto, broccolini, raspberry sauce and dried cherries	
	Chicken Florentine	\$24
	Roasted Frenched chicken breast, spinach, white wine cream sauce	
	Chicken Marsala	\$24
	Roasted Frenched chicken breast, broccolini, marsala wine mushroom sauce	
	Chicken Oscar	\$26
	Roasted Frenched chicken breast with asparagus, crab meat and béarnaise	
CIA	Chicken Piccata	\$24
	Roasted fingerling potatoes, asparagus and a sauce of lemon, capers and white wine.	
CIA	Stuffed Chicken Breast	\$26
	Roasted garlic mashed potatoes, broccolini, stuffed with smoked ham, Swiss cheese and a pesto sauce.	

Entrées ~ Pasta

	Lobster Mac & Cheese	\$27
	Sautéed lobster, truffle cream sauce, bread crumbs, parmesan cheese.	
	Boursin Chicken Broccoli	\$25
	Boursin cheese sauce, chicken breast, broccoli.	
	Wild Mushroom Pasta	\$25
	Wild mushrooms, asparagus, red onions, mushroom cream sauce.	
	Pomodoro Pasta	\$22
	Fresh rustic tomato sauce, basil, extra virgin olive oil.	
	Pasta Primavera	\$22
	Seasonal vegetables, extra virgin olive oil, garlic, white wine and fresh herbs.	
CIA	Roasted Vegetable Lasagna	\$26
	Roasted seasonal vegetables layered with a house made Pomodoro sauce, ricotta and parmesan cheese and herbs.	

~ *Desserts* ~

<i>Mousse</i>	\$7
Hazelnut	
Chocolate	
<i>NY Style Cheese Cake with Fresh Strawberry</i>	\$7
<i>Cheesecake Selections:</i>	
<i>Bailey’s Irish Cream, Lemoncello, Key Lime, NY, Nutella, Pumpkin, White Chocolate</i>	\$7
<i>Macadamia Nut</i>	
<i>Key Lime Cheese Cake</i>	\$7
<i>Carrot Cake</i>	\$7
<i>German Chocolate Cake</i>	\$7
<i>Apple Tart in Puff Pastry</i>	\$7
<i>Crème Brulee/Chocolate Crème Brulee</i>	\$7
<i>Toasted Almond Chocolate Layer Cake</i>	\$7
<i>OMG Chocolate Cake</i>	\$7
<i>Flourless Chocolate Torte with Raspberry Sauce</i>	\$7
<i>Cupcakes:</i>	
<i>Chocolate, vanilla, red velvet with buttercream frosting</i>	\$35/
	Dozen
 <i>Presentation of Dessert Tray</i>	 \$7
(Chef’s selection).....	
(Up to 40 Guests)	



Liquor Pricing

	Well	Call	Premium	Super Premium	Ultra Premium
	\$6.50	\$7.00	\$8.00	\$9.00	\$10.00
Vodka	New Amsterdam	Absolut	Tito's	Grey Goose	Belvedere
Gin	Greenalls	Tanqueray	Beefeater	Bombay Sapphire	Hendricks
Rum	Plantation 3 Star	Bacardi	Cap't Morgan	Pussers	
Tequila	Camarena	Cuervo Gold	Cuervo 1800	Patron	
Bourbon	Cody Road	Jim Beam	Seagrams V.O. CC or "7"	Crown Royal	Knob Creek Woodford Res
Whiskey	Bird Dog	Jack Daniels	Makers Mark	Wild Turkey	
Scotch	Label 5	JW Red	Dewars	JW Black	Glenlivet

- Banquet Wine: Canyon Road Label – \$24 / Bottle
(Chardonnay, Pinot Grigio, White Zinfandel, Moscato Cabernet Sauvignon, Merlot, Pinot Noir)
- Domestic, Import and Local Beers \$3.50 - \$4.50
 - Bud Light, Miller Light, Coors Light, Michelob Ultra, Kaliber (Non-Alcoholic)
 - Blue Moon, Corona, Stella, Angry Orchard
 - Local Breweries: Bells, Round Barn, Upland and Goose Island

Wine and Spirits List Available on Pg. 12-15
(Private Bars Available | All Alcohol Charged Per Consumption)

Wine List

WHITE WINE

	<u>GLS</u>	<u>BTL</u>
Chardonnay Berringer Luminous, Napa Valley	110	
Chardonnay Far Niente, Napa Valley.....	110	
Chardonnay Frank Family,Carneros	75	
Chardonnay Rombauer, Carneros	70	
Chardonnay Talbott Kali Hart,..... Monterey	52	
Chardonnay Laguna, Russian River Valley.....	12	46
Chardonnay A by Acacia, California	10	38
Chardonnay William Hill, Central Coast	8	39
Pinot Grigio Jermann, Venezia Guilia, Italy.....	54	
Pinot Grigio Cabbiano, Veneto, Italy.....	8	29
Sauvignon Blanc Whitehaven, Marlborough, New Zealand ..	40	
Sauvignon Blanc Sileni, Marlborough, New Zealand	8	29
Rose Champs de Provence, Cotes de Provence, France.....	40	
Rose Rosehaven, California.....	8	29
Riesling Muller, Pflaz, Germany.....	7	27
Moscato Canti d'Asti, Pavia, Italy	7	27

RED WINE

	<u>GLS</u>	<u>BTL</u>
Cabernet Silver Oak, Alexander Valley.....		110
Cabernet Mirror Winery, Napa Valley		98
Cabernet Jordan, Sonoma		90
Cabernet Stags Leap, Napa Valley.....		125
Cabernet Beringer, Knights Valley, Napa.....	14	54
Cabernet Frei Brothers, Alexander Valley.....		49
Cabernet Fisticuffs, Napa Valley	13	48
Cabernet Louis M. Martini, Sonoma	10	36
Cabernet Dark Horse, California.....	8	29
Cabernet Blend J Lohr, Cuvee "E"		70
Cabernet Blend Donati, Immagrant.....		70
Zinfandel Blend Ghost Pines Winemaker Red Blend	12	44
California		
Merlot Duckhorn, Napa.....		90
Merlot Chateau St Jean, California.....	8	29
Shiraz Penfold, Koonunga Hills, South Australia.....	9	34
Petite Syrah Blend Orin Swift Machete, California,		67
Super Tuscan Brancaia, Italy		55
Malbec Finca Las Moras, Argentina	7	27
Valpolicella Allegrini DOCG, Italy.....		105
Pinot Noir Talbot Vineyards, Sanata Lucia Highlands		70
Pinot Noir J Vineyards Black, Multi App	13	49
Red Blend Allegrini Palazzo delle Torre, Veneto, Italy		27

Champagne & Sparkling

	<u>GLS</u>	<u>BTL</u>
Perrier-Jouet 'Fleur de Champagne', Epernay, France.....		280
Dom Perignon, Epernay, France		240
Moet & Chandon Imperial, Epernay, France		75
Brut Classic Chandon, Napa Valley.....		40
Prosecco Lamarca, Italy	8	30
Asti Spumante Gionelli, Asti, Italy.....		20
Brut Wycliff, California		19
Sparkling Juice N/A.....		18

Port & Dessert Wine

	<u>GLS</u>	<u>BTL</u>
Graham's Six Grape.....	8	
Porto Cruz Tawny Port.....	8	
Sandeman Founders Reserve	10	
Graham's 20 Year Port.....	10	
Graham's 10 Year Port.....	12	

Beer

DOMESTIC

Miller Lite Bud Light
 Coors Lite Michelob Ultra
 Kailber N/A

SPECIALTY

Angry Orchard Blue Moon
 Corona Stella

SEASONAL LOCAL BREWS

Bells Round Barn
 Upland Goose Island

Hand Crafted Classic Cocktails

AVANTI DIRTY MARTINI

Prairie Organic Vodka, Dry Vermouth, Olive Brine

TIPPE COSMOPOLITAN

New Amsterdam Citron Vodka, Pierre Ferrand
Dry Curacao, Cranberry Juice, Fresh Lime Juice

LARK MANHATTAN

Cody Road Bourbon, Sweet Vermouth, Trinity Bitters,
Orange Peel, Maraschino Cherries

COMMANDER NEGRONI

Brokers Gin, Campari, Sweet Vermouth,
Orange Twist, Prosecco

PRESIDENT SPEEDSTER MARGARITA

Camarena Reposado Tequila, Caballero Liqueur,
House Made Sour, Agave Syrup, Orange Bitters

STARLINER SIDECAR

Pierre Ferrand 1840 Cognac, Pierre Ferrand
Dry Curacao, Lemon Juice

LAND CRUISER JULEP

Bird Dog Bourbon, Powdered Sugar, Mint Leaves

GOLDEN HAWK 75

Citadelle Gin, Simple Syrup, Fresh Lemon Juice,
Lamarca Prosecco

DAYTONA HIBISCUS DAIQUIRI

Plantation 3 Star Rum, Hibiscus Tonic, Lime Juice

VESPER 21K

Brokers Gin, New Amsterdam Citron Vodka,
Dry Sauvignon Blanc, Grapefruit Twist

STUDEBAKERHOUSE PUNCH

Plantation 3 Star & Dark Rum, Cabellero Orange
Liqueur, Lemon Juice, Cranberry Juice, Orange Juice, KINKY[®] Gold Liqueur, Jamaican #2 Bitters

Spirits

VODKA

New Amsterdam (Plain and Lemon)

Prairie Organic

Absolut

Tito's

Ketel One

Belvedere

Grey Goose

RUM

Plantation 3 Star

Plantation Dark

Bacardi

Captain Morgan

Bacardi Limon

Rumhaven Coconut

SCOTCH

Label 5

McCallen

Johnnie Walker Black

Dewar's

Chivas Regal

Jonnie Walker Red

Cragganmore

Cutty Shark

Glenfiddich 12yr

Glenlivet 12yr

Glenlivet 18yr

Glenmorangie 10yr

Highland Park

Oban 14yr

GIN

Greenalls

Opihr

Tangueray

Beefeater

Bombay

Bombay Sapphire

Hendricks

BOURBON & WHISKEY

KENTUCKY

Bird Dog

Cody Road

Jim Bean

Wild Turkey

Southern Comfort

Maker's Mark

Knob Creek

TENNESSEE

Jack Daniels

Gentlemen Jack

AMERICAN

Southern Comfort

Seagram's 7

IRISH

Wolfhound

Jameson

Bushmills

CANADIAN

Pendleton 1910

Canadian Club

Crown Royal

Seagram's VO

TEQUILA

Camarena Reposado

Cuervo 1800

Cuervo Gold

Patron

COGNAC

Pierre Ferrand 1840

Courvoisier VS

Courvoisier VSOP

Hennessy VS

Klet Petra

Martel VS

Martel VSOP

Remy VSOP

CORDIALS

E&J Brandy

Amaretto DiSaronno

Irish Crème

Pierre Ferrand Dry Curacao

Cabellero Orange Liqueur

Frangelico

Galiano

Kahlua

Ouzo

Sambuca

Jagermeister

Recommended Vendors

MONICA BRAZIER
PHOTOGRAPHY

Wedding Photography

120 S Taylor St Suite B
South Bend, IN 46601

(574) 309-0786

www.monicabrazier.com



Rental Service

3003 S 11th St,
Niles, MI 49120

(269) 687-1700

www.mtrental.com



DJ Service

606 Stickler Ave.
Mishawaka, IN 46544

(574) 258-9484

www.intunedj.com



Entertainment

620 W Washington St.
South Bend, IN 46601

(269) 262-4389

www.outsmartescapes.com



Entertainment Murder Mystery Dinners

(269) 223-2330

www.bkweb.com/murder



C'est La Vie Cakes

52832 Hill Trail,
South Bend, IN 46628

(574) 220-6438

www.southbendweddingcakes.com



Macri's Italian Bakery

214 N Niles Ave.
South Bend, IN 46617

(574) 282-1010

www.macrisbakery.com

Snapdragon-
Designs
574-276-6199



Michael Angelos Event Decor

4261 Ralph Jones Ct,
South Bend, IN 46628

(574) 271-7440

www.michaelangelosevents.com



Attire

South Bend, Mishawaka, Elkhart

(574) 272-2486

www.louiestuxshop.com



Wedding & Event Planning

Event Planner

460 Stull St.
South Bend, IN 46601

(574) 855-1274

www.bellebehindtheball.com