

The image shows the interior of a lounge and bar. The back wall is made of exposed brick and features a large wooden shelf system. The top shelf holds several vinyl records. The middle shelf is filled with stacks of vinyl records and a small bust. The bottom shelf displays various vintage hi-fi components, including a turntable, tuner, and speakers. A circular light fixture is mounted on the wall between the middle and bottom shelves. The seating area consists of a long, dark, tufted sofa with blue and patterned cushions. In front of the sofa are several tables: a large rectangular one and two smaller round ones. Each table is set with a green glass, an orange napkin, and a small lamp with a pleated shade. The floor is covered with a black and white checkered tile. The overall atmosphere is warm and nostalgic, with a focus on music and vintage aesthetics.

THE ***PRETENDER*** HI-FI LOUNGE & BAR

818 Logan Street, Noblesville, IN
THEPRETENDER.COM

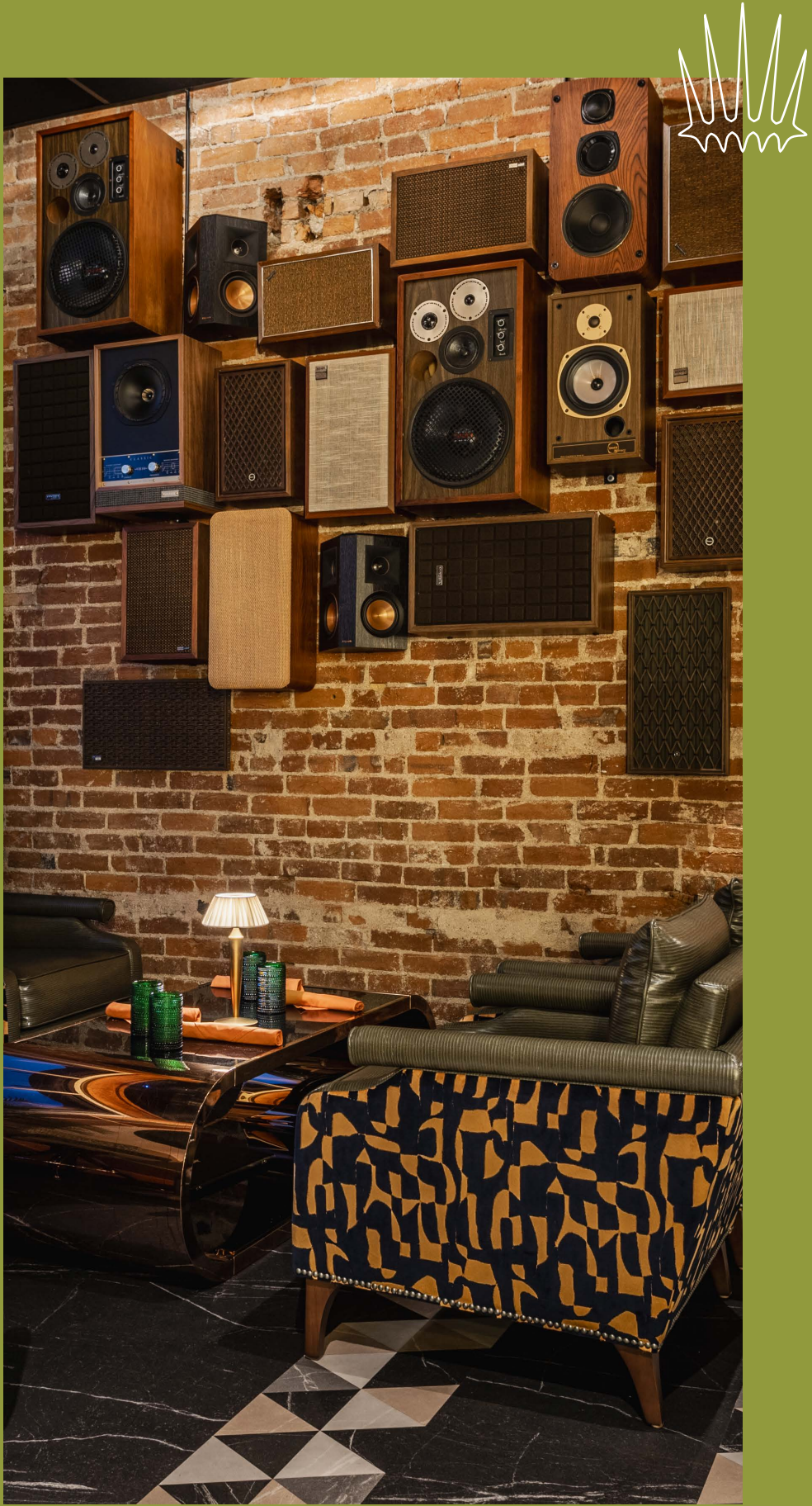
NOBLESVILLE'S HI-FI SANCTUARY

Inspired by the timeless tradition of Japanese kissa listening lounges, The Pretender is an intimate hi-fi cocktail lounge where music takes center stage. Featuring carefully curated vinyl selections, handcrafted cocktails, and chef-driven fare, The Pretender invites guests to slow down, connect, and experience the simple joy of gathering around great sound, conversation, and hospitality.

Whether you're celebrating a milestone, hosting clients, or gathering friends for a memorable evening, The Pretender is available for full venue buyouts. Offering an intimate setting, exceptional food and cocktails, and a one-of-a-kind hi-fi listening experience, our space provides the perfect backdrop for private dinners, cocktail receptions, corporate events, and special occasions. From curated menus by Executive Chef Ricky Martinez to personalized music selections and attentive service, every event is thoughtfully designed to create an unforgettable experience for your guests.



SPACE CAPACITY: 50 SEATED, 60 COCKTAIL



BEVERAGE PACKAGES

A-SIDE PACKAGE

\$55/person for two hours

\$75/person for three hours

Beer & Canned Cocktails

Miller Lite, Kirin Ichiban Japanese Lager, Guinness Stout, 3 Floyds Alpha King Pale Ale, Upland Wheat Ale, Sun King Grapefruit Jungle IPA, Modelo Negra, Sam Adams Just The Haze NA IPA, Lucky One Lemonade, High Noon Pineapple Vodka.

Wine by the Glass & Sake by the Pour

Ask about our current house offerings of chardonnay, sauvignon blanc, pinot grigio, merlot, pinot noir, cabernet sauvignon, and sake.

House Spirits

Includes our house brand pours of vodka, gin, rum, tequila, bourbon, whiskey, and scotch.

Soft Drinks & Cocktail Mixers Available

Coke, Diet Coke, Coke Zero, Sprite, Iced Tea, Cranberry Juice, Orange Juice, Soda Water, Tonic, Ginger Ale.

Looking to add your own Signature Cocktails?

Choose up to three cocktails from our current menu or work with our private events team on your special request for an additional fee.





BEVERAGE PACKAGES

B-SIDE PACKAGE

\$75/person for two hours

\$100/person for three hours

Beer & Canned Cocktails

Miller Lite, Kirin Ichiban Japanese Lager, Guinness Stout, 3 Floyds Alpha King Pale Ale, Upland Wheat Ale, Sun King Grapefruit Jungle IPA, Modelo Negra, Sam Adams Just The Haze NA IPA, Lucky One Lemonade, High Noon Pineapple Vodka.

Premium Wine by the Glass & Sake by the Pour

Ask about our premium offerings of sparkling wine, chardonnay, sauvignon blanc, pinot grigio, merlot, pinot noir, cabernet sauvignon, and sake.

Premium Spirits

Includes our premium brand pours of vodka, gin, rum, tequila, bourbon, whiskey, and scotch.

Soft Drinks & Cocktail Mixers Available

Coke, Diet Coke, Coke Zero, Sprite, Iced Tea, Cranberry Juice, Orange Juice, Soda Water, Tonic, Ginger Ale.

Looking to add your own Signature Cocktails?

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FOOD PACKAGES

TRAY PASSED

served by the dozen, minimum of two dozen per item

Pigs in a Blanket **50**
smoked sausage links, puff pastry, honey mustard crema

Deviled Eggs **30**
jalapeño bacon jam, crispy rice noodles

Wagyu Burger Sliders **75**
maytag blue cheese crust, bacon jam, garlic aioli

Impossible Sliders **75**
impossible meat burger sliders, garlic aioli

Ham & Brie Sliders **75**
smoked ham, brie, jalapeño bacon jam, dijon, pickles

Roasted Turkey Sliders **75**
roasted turkey, bacon, gruyere, avocado, remoulade

Steak Skewers **75**
marinated bites or new york strip steak

Grilled Chicken Skewers **60**
grilled chicken breast bites, kabayaki sauce





FOOD PACKAGES

FOOD STATIONS

Snack Station (serves 10-15)	75	Cheese Fondue Station (serves 10-15)	150
hand-cut beef tallow fries		served with toasted pretzels, croutons, apples,	
served with garlic aioli & tomato jam		grilled steak, texas hot links	
truffle sea salt kettle chips			
served with garlic ailoi			
chef's snack mix		White Chocolate Fondue Station	150
assorted blend or nuts, crackers, and dried fruits		(serves 10-15)	
		served with assorted fresh fruits, cookies,	
		and desserts	
Brie Brûlée Station (serves 10-15)	100		
honey whipped brie, caramelized cane sugar,			
pistachio dust, rustic grilled bread			
Seafood Station (serves 10-15)	250		
rock shrimp			
fried, sweet & spicy sriracha, fresno peppers,			
sesame seeds, chives			
shrimp ceviche			
rock shrimp, cucumber, cilantro, citrus,			
avocado, wonton chips			

FOOD PACKAGES

PLATED DINNER

\$65/person – choice of entrée below served with parker house rolls and choice of soup or salad

Steak & Potatoes

16oz ny strip, peppercorn sauce, smashed potatoes, roasted vegetables

Pork Tenderloin

fig jam glaze, braised apples & cabbage

Chicken Marsala

roasted airline breast, gnocchi, baby mushrooms, marsala sauce

Snapper Veracruz

seared red snapper, zesty tomato veracruz sauce, steamed rice

Short Ribs Risotto

butternut squash risotto, slow-roasted bone-in short rib, red wine demi-glaze

DESSERTS

Flourless Chocolate Tart 12/ea
vanilla ice cream, chocolate sauce

Ube Sorbet 8/ea
topped with candied pumpkin seeds

White Chocolate Fondue (serves 2-4) 18/ea
served with assorted fresh fruits, cookies, and desserts

Want to Bring Your Own Dessert?

We permit you to bring your own dessert given advance notice. We will charge a fee of \$3 per guest to properly store, cut and serve your dessert. Without advance notice we will not allow any other outside desserts.



RENTAL RATES & MINIMUMS

Available booking times are 4pm-7pm or 7pm-10pm (8pm-11pm on weekends).
Any other requested times will be treated as a full buyout for the entire evening.

SUN THRU THURS	RENTAL FEE	FOOD & BEVERAGE MINIMUM
4PM-7PM	\$150/hr	\$4,500
7PM-10PM	\$150/hr	\$4,500
PRIME-TIME	\$750 total	\$8,000
FRI, SAT, SPECIAL EVENTS	RENTAL FEE	FOOD & BEVERAGE MINIMUM
4PM-7PM	\$250/hr	\$5,500
8PM-11PM	\$250/hr	\$5,500
PRIME-TIME	\$1,000 total	\$11,000

ADDITIONAL INFORMATION

MENUS

Menu prices are subject to change at any time due to seasonality and product availability. In order to serve the freshest ingredients, all menu items may change up to 24 hours prior to your event without notice. Menu prices are exclusive of any beverages, tax, or gratuity. We will print food and beverage menus for your event and you may customize your menu with a title or logo upon request.

ALLERGIES & DIETARY RESTRICTIONS

We will accommodate almost all dietary/allergy restrictions or preferences to the best of our ability (including but not limited to: vegetarian, vegan, gluten-free, non-seafood eaters, and nut allergies). Chef will make individual modifications/substitutions to portions of any dish that requires altering due to the needs of the guest (so everyone can participate without having to alter the menu for everyone in your party). To best serve your guests, please let us know ahead of time if there are any dietary/allergy needs in your group. Due to seasonality and product availability, all changes will be confirmed no earlier than the night of the event with your guest.

FINAL GUEST COUNT

The final guaranteed guest count is due no later than 72 hours prior to your event. This is the minimum number of meals that you will be financially responsible for, regardless of actual attendance. It will not be subject to reduction after the 72 hour deadline. In the event of an increase to your final guaranteed guest count we will do our best to accommodate, but we cannot guarantee staffing and product availability for more than 5% after the 72 hour deadline. Guest count increases over 5% of the guarantee must be approved by The Pretender management. Any increases communicated to the restaurant after the 72 hour deadline will become the new guaranteed guest count, regardless of actual attendance.

AUDIO VISUAL

The cost to use our A/V equipment is \$100, which includes access to our microphone and use of the TV screen available in the bar. You are also welcome to bring your own equipment at no additional charge.

LIVE DJ

The host may request a DJ for the evening for an additional fee. The DJ will operate the venue's available sound system for the duration of the event.

BRING YOUR OWN VINYL

Guests who prefer their own vinyl experience are welcome to bring their own vinyl records for the DJ to incorporate into the evening's music selection. Vinyl records should be brought in appropriate protective cases and clearly labeled. The DJ will make reasonable efforts to accommodate requested records and selections based on the flow and timing of the event.

FURNITURE REMOVAL

Table arrangements are limited, and removal of furniture would be subject to additional fees based on the scope of the request. Please contact the Event Sales Team for a quote based on the necessary setup and arrangements.

ACCESSIBILITY

The entire location is on one floor so all areas of the building including all entries and restrooms are currently accessible.

CLANCY'S

HOSPITALITY®

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VISIT [THEPRETENDER.COM](https://thepretender.com) FOR MORE INFORMATION