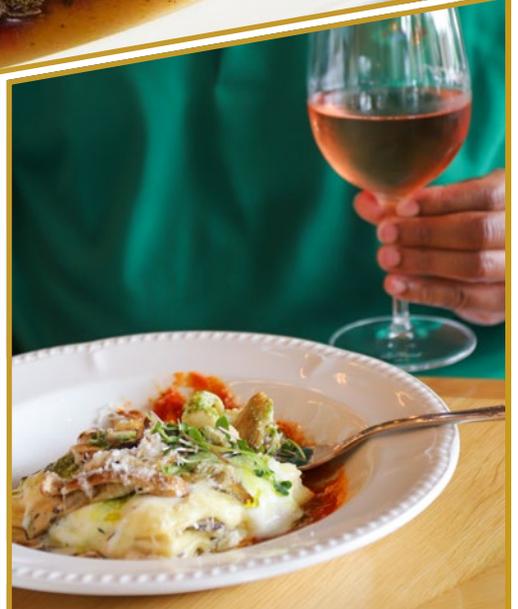


# THE FOUNTAIN ROOM

PRIVATE EVENTS GUIDE



**830 Massachusetts Ave Suite 1480**  
Indianapolis, IN 46204 ♦ 463.238.3800

# UNIQUE SPACES



## THE YUNKER BROTHERS ROOM

Welcome to The Yunker Brothers Room, your new destination for elevated private dining located on our second floor mezzanine overlooking Massachusetts Avenue. The Yunker Brothers Room features A/V hookup and can accommodate à la carte dining, as well as private parties up to 50 guests.

**Capacity:** 50 guests seated, 60 guests cocktail

**\*AREA IS ONLY ACCESSIBLE VIA STAIRS,  
NO ELEVATOR AVAILABLE**



## THE PEMBERTON ROOM

Welcome to The Pemberton Room, located on the main level at The Fountain Room. This room is a semi-private space with lofty wood ceilings and expansive windows that overlook Carrollton Avenue. The Pemberton Room can accommodate à la carte dining, as well as private parties up to 40 guests in an exclusive setting.

**Capacity:** 40 guests seated, 45 guests cocktail



## FULL BUYOUT

The Fountain Room restaurant and bar may be reserved for groups up to 160 guests seated or 180 guests reception style. Please inquire for further details.

**Capacity:** 160 guests seated, 180 guests cocktail

# APPETIZERS & HORS D'OEUVRES

Packages can be served buffet or stationed style for your event.  
Please specify how you would like to have your appetizers served.

## GUACAMOLE

SMASHED AVOCADO, QUESO FRESCO, TORTILLA CHIPS  
\$4 PER PORTION, \$80 PER PLATTER, SERVES 15-20

## LOBSTER & CRAB DIP

CRAB & LOBSTER MEAT, CREAM CHEESE, CHEDDAR, GARLIC,  
ONION, CELERY, CROSTINI  
\$4 PER PORTION, \$100 PER PLATTER, SERVES 10-12

## RELISH TRAY

CHEF'S SECTION OF ARTISAN MEATS, CHEESES, AND SPREADS,  
HOUSE-PICKLED VEGETABLES, BREAD CRISPS  
\$125 PER PLATTER, SERVES 15-20

## SHRIMP COCKTAIL

WINE-POACHED JUMBO SHRIMP, FIERY COCKTAIL SAUCE  
\$4 PER PORTION, \$100 PER PLATTER, SERVES 10-12

## BRIE BRÛLÉE

WHIPPED BRIE CREAM, HONEY PISTACHIO DUST,  
ONION JAM, CROSTINI  
\$4 PER PORTION, \$100 PER PLATTER, SERVES 10-12

## OYSTERS ON THE HALFSHELL

CHEF'S CHOICE, MIGNONETTE, COCKTAIL SAUCE  
\$4 PER PORTION, \$100 PER PLATTER, SERVES 10-12

## PRIME RIB SLIDERS

SHAVED PRIME RIB, FONTINA, HORSERADISH CREAM  
\$6 PER PORTION, \$120 PER PLATTER, SERVES 10-12

## PLANT-BASED SLIDERS

IMPOSSIBLE BEEF SLIDERS, AGED WHITE CHEDDAR, ONION JAM  
\$6 PER PORTION, \$120 PER PLATTER, SERVES 10-12

## WAGYU BURGER SLIDERS

AGED WHITE CHEDDAR, SLAB BACON, ONION JAM  
\$6 PER PORTION, \$120 PER PLATTER, SERVES 10-12

## SEAFOOD TOWER

OYSTERS, SHRIMP COCKTAIL, TUNA CRUDO, HAMACHI, JUMBO SNOW  
CRAB CLAWS, SERVED WITH LEMON, MIGNONETTE, COCKTAIL SAUCE,  
TABASCO AND CLARIFIED BUTTER  
SMALL \$95, SERVES 2-4    LARGE \$175, SERVES 4-6

# FAMILY STYLE DINING PACKAGE

Choice of 2 shareable entrées per table: \$70 per guest

Choice of 3 shareable entrées per table: \$90 per guest

## ◆ HOUSE BAKED BREAD ◆

### ◆ SALAD ◆

CHOOSE ONE OF THE FOLLOWING

#### CHOPPED SALAD

ROMAINE, RED ONION, ORANGE, FENNEL, CHERRY TOMATO, CUCUMBER,  
SHAVED PARMESAN, PEPPERONCINI, SMOKING GOOSE SALAMI

#### CAESAR SALAD

HEARTS OF ROMAINE, SHAVED PARMESAN, CAESAR DRESSING

### ◆ ENTRÉES ◆

CHOOSE TWO ENTRÉES TO BE SHARED TABLESIDE FOR THE GROUP

#### MEATLOAF

SERVED WITH HERB BROWN GRAVY

#### ROASTED CHICKEN

ROTISSERIE-STYLE AIRLINE CHICKEN BREAST, CHICKEN JUS

#### LASAGNA (VEGETARIAN)

BECHAMEL, GOAT CHEESE, MANCHEGO, MUSHROOM CONFIT,  
TOMATO GLAZE, PESTO

#### SALMON

BROILED VERLASSO SALMON FILET

#### CARVED BEEF TENDERLOIN◆

SERVED WITH AU JUS & CREAMY HORSERADISH SAUCE

#### CARVED PRIME RIB◆

SERVED WITH CREAMY HORSERADISH SAUCE

#### FRIED CHICKEN

SERVED WITH HERB BROWN GRAVY

### ◆ SIDE DISH CHOICES ◆

CHOOSE TWO SIDES TO BE SHARED TABLESIDE FOR THE GROUP

WHIPPED POTATOES • BRUSSELS SPROUTS  
HAND CUT FRIES • MAC N CHEESE • BROCCOLINI

◆ Beef dishes served at medium temperature unless otherwise instructed

# PLATED DINING PACKAGE

We limit our plated dinner packages to groups of 20 or less. We politely ask anything over that size to choose from our family style or buffet packages. We also ask to please refrain from any modifications unless there are specific dietary restrictions. Plated dinner service includes bread service, choice of soup or salad, choice of entrée, and soft beverage service. Specialized menus we will print specifically for each event. The list of items can be limited upon request for each specific event.

## ◆ HOUSE BAKED BREAD ◆

### ◆ SOUP OR SALAD ◆

CHOICE OF ONE PER PERSON

#### CHOPPED SALAD

ROMAINE, RED ONION, ORANGE, FENNEL, CHERRY TOMATO, CUCUMBER,  
SHAVED PARMESAN, PEPPERONCINI, SMOKING GOOSE SALAMI

#### CAESAR SALAD

HEARTS OF ROMAINE, SHAVED PARMESAN, CAESAR DRESSING

#### FRENCH ONION SOUP

CARAMELIZED ONION, HERBED BEEF STOCK, CROSTINI, GRUYÈRE

#### LOBSTER BISQUE

HOUSE-MADE LOBSTER STOCK, SHERRY, AMARETTO, CREAM, LOBSTER CLAW MEAT

## ◆ ENTRÉES ◆

PLEASE LIMIT YOUR CHOICES TO A MAXIMUM OF FOUR OPTIONS

#### MEATLOAF (\$55 PER PERSON)

HOUSE GROUND ANGUS BEEF TOPPED WITH HERB BROWN GRAVY,  
SERVED WITH WHIPPED POTATOES AND ROASTED VEGETABLES

#### ROASTED CHICKEN (\$55 PER PERSON)

ROTISSERIE-STYLE AIRLINE CHICKEN BREAST, CHICKEN JUS,  
SERVED WITH WHIPPED POTATOES AND ROASTED VEGETABLES

#### LASAGNA (VEGETARIAN, \$50 PER PERSON)

BECHAMEL, GOAT CHEESE, MANCHEGO, MUSHROOM CONFIT,  
TOMATO GLAZE, PESTO

#### PRIME RIB (\$75 PER PERSON)

12oz CUT SERVED WITH WHIPPED POTATOES, AU JUS, CREAMY HORSERADISH  
SAUCE & ROASTED VEGETABLES

#### SALMON (\$65 PER PERSON)

ROASTED SALMON SERVED WITH WHIPPED POTATOES AND ROASTED VEGETABLES

#### HANGER STEAK (\$65 PER PERSON)

MARINATED 8oz STEAK, ROOT VEGETABLE PUREE, ROASTED PEPPERS & APPLES,  
CRISPY POTATOES

#### FRIED CHICKEN (\$50 PER PERSON)

CRISPY BREADED CHICKEN THIGHS, WHIPPED POTATOES, HERB BROWN GRAVY

# BUFFET-STYLE DINING PACKAGE

Buffet-style meals will be served with bread service on the tables and the salad, entrees, and side dishes served buffet style. Kids meals available upon request and charged separately. Soft drink beverage service is included.

Two entrées: \$75    Three entrées: \$95

## ◆ HOUSE BAKED BREAD ◆

### ◆ SALAD ◆

CHOOSE ONE OF THE FOLLOWING

#### CHOPPED SALAD

ROMAINE, RED ONION, ORANGE, FENNEL, CHERRY TOMATO, CUCUMBER, SHAVED PARMESAN, PEPPERONCINI, SMOKING GOOSE SALAMI

#### CAESAR SALAD

HEARTS OF ROMAINE, SHAVED PARMESAN, CAESAR DRESSING

### ◆ ENTRÉES ◆

CHOICE OF TWO ENTRÉES: \$70 PER PERSON, CHOICE OF THREE ENTRÉES: \$85 PER PERSON

#### MEATLOAF

SERVED WITH HERB BROWN GRAVY

#### ROASTED CHICKEN

ROTISSERIE-STYLE AIRLINE CHICKEN BREAST, CHICKEN JUS

#### SALMON

BROILED VERLASSO SALMON FILET

#### LASAGNA (VEGETARIAN)

BECHAMEL, GOAT CHEESE, MANCHEGO, MUSHROOM CONFIT, TOMATO GLAZE, PESTO

#### CARVED BEEF TENDERLOIN◆

SERVED WITH AU JUS & CREAMY HORSERADISH SAUCE

#### CARVED PRIME RIB◆

SERVED WITH CREAMY HORSERADISH SAUCE

#### FRIED CHICKEN

SERVED WITH HERB BROWN GRAVY

### ◆ SIDE DISH CHOICES ◆

CHOOSE TWO

WHIPPED POTATOES • BRUSSELS SPROUTS  
HAND CUT FRIES • MAC N CHEESE • BROCCOLINI

◆ Beef dishes served at medium temperature unless otherwise instructed

# BRUNCH PACKAGES

## ◆ BRUNCH BUFFET ◆

Buffet includes scrambled eggs, thick cut bacon, breakfast sausage, brioche french toast, brunch potatoes, buttermilk biscuits (add gravy for \$4 more per person), and fresh fruit. Coffee, tea, and soft drinks are included in the buffet price.

**\$30 per guest**

## ◆ FAMILY STYLE BRUNCH ◆

Recommended for groups of 12 or more. Water service, coffee, tea, and soft drinks are included in the price.

**Choice of 2 Shareable Brunch Entrees: \$28 per guest**

**Choice of 3 Shareable Brunch Entrees: \$35 per guest**

includes **BISCUIT BASKET** – buttermilk biscuits served with whipped butter and strawberry jam

## ◆ SHAREABLE BRUNCH ENTRÉES ◆

### CHICKEN & WAFFLES

MALTED BELGIAN WAFFLES, CRISPY CHICKEN, KOREAN CHILI GLAZE

### FRENCH TOAST

BRIOCHE, FRESH BERRIES, MAPLE SYRUP

### CHICKEN BISCUITS

BUTTERMILK BISCUITS, CRISPY FRIED CHICKEN, HOT HONEY

### BREAKFAST SANDWICHES

THICK CUT BACON, SCRAMBLED EGGS, CHEDDAR CHEESE

### ROASTED VEGETABLE FRITTATA

FRESH CRACKED EGGS, SEASONAL FRESH ROASTED VEGGIES

### CHEESY CHORIZO FRITTATA

FRESH CRACKED EGGS, CHORIZO, MIXED ARTISAN CHEESES

## ◆ SHAREABLE BRUNCH SIDES ◆

### BREAKFAST POTATOES

### FRESH FRUIT

# DESSERTS

## DESSERT PLATTER

ASSORTED PLATTER OF CAKES, BROWNIES, AND PASTRIES  
\$12 PER PORTION, \$145 PER PLATTER (SERVES 12-15)

## SORBET (VEGAN)

\$8 PER PORTION (ASK ABOUT OUR CURRENT FLAVORS)

## APPLE CRISP

CINNAMON ROASTED APPLES, BROWN SUGAR STREUSEL  
HALF PAN \$100 (SERVES 8-12), FULL PAN \$150 (SERVES 13-20)

## CINNAMON SUGAR CHURRO BITES

FRIED BISCUIT DOUGH, CINNAMON SUGAR, SALTED CARAMEL  
& CHOCOLATE GANACHE DIPPING SAUCES  
45ct \$60 (SERVES 8-12), 90ct \$100 (SERVES 13-20)



## BRINGING YOUR OWN DESSERT?

We permit you to bring your own dessert permitting advance notice.  
We will charge a fee of \$3 per guest to properly store,  
cut and serve your dessert.



# BEVERAGE PACKAGES

## ◆ HOUSE BEER & WINE PACKAGE ◆

\$25 PER PERSON FOR TWO HOURS OPEN BAR, \$10 PER PERSON PER ADDITIONAL HALF HOUR,  
\$9 PER DRINK TICKET, WHICH CAN BE DISTRIBUTED TO BEST FIT YOUR EVENT'S NEEDS

### BEER CHOICES

SEE OUR CURRENT MENU FOR LIST OF DOMESTIC BEER OFFERINGS

### WHITE WINE BY THE GLASS

PINOT GRIGIO, SAUVIGNON BLANC, CHARDONNAY

### RED WINE BY THE GLASS

CABERNET SAUVIGNON, MERLOT, PINOT NOIR

## ◆ PREMIUM BEER & WINE PACKAGE ◆

\$35 PER PERSON FOR TWO HOURS, \$15 PER PERSON PER ADDITIONAL HALF HOUR,  
\$12 PER DRINK TICKET, WHICH CAN BE DISTRIBUTED TO BEST FIT YOUR EVENT'S NEEDS

### BEER CHOICES

SEE OUR CURRENT MENU FOR LIST OF DOMESTIC BEER OFFERINGS

### PREMIUM WINES

ASK FOR OUR CURRENT SELECTIONS OF PREMIUM WINES  
INCLUDING SPARKLING WINE

## ◆ PRIVATE EVENT BASE SPIRITS PACKAGE ◆

\$40 PER PERSON FOR 2 HOURS, \$15 PER PERSON PER ADDITIONAL HALF HOUR,  
\$12 PER DRINK TICKET, WHICH CAN BE DISTRIBUTED TO BEST FIT YOUR EVENT'S NEEDS

SPIRITS PACKAGES INCLUDE THE HOUSE BEER AND WINE PACKAGE.

UPGRADING TO PREMIUM BEER & WINE DOES INCLUDE AN ADDITIONAL \$2 PER PERSON FEE

### SPIRITS AVAILABLE

INCLUDES OUR CURRENT HOUSE OFFERINGS OF VODKA, RUM, GIN,  
TEQUILA, BOURBON, WHISKEY, AND SCOTCH

### MIXERS AVAILABLE

COCA-COLA, DIET COKE, SPRITE, CRANBERRY JUICE, ORANGE JUICE,  
SODA WATER, TONIC WATER, GINGER ALE

## ◆ PREMIUM SPIRITS PACKAGE ◆

\$50 PER PERSON FOR 2 HOURS, \$20 PER PERSON PER ADDITIONAL HALF HOUR,  
\$14 PER DRINK TICKET, WHICH CAN BE DISTRIBUTED TO BEST FIT YOUR EVENT'S NEEDS

### PREMIUM SPIRITS AVAILABLE

INCLUDES OUR CURRENT PREMIUM OFFERINGS OF VODKA, RUM, GIN,  
TEQUILA, BOURBON, WHISKEY, AND SCOTCH. LIMITATIONS MAY APPLY.  
PLEASE INQUIRE ABOUT SPECIFIC SPIRITS BY REQUEST

## ADDING SPECIALTY COCKTAILS TO ANY SPIRITS PACKAGE

We can customize your spirits package to include any of our signature house cocktails and/or your special cocktail requests. Our Private Event Coordinator can help guide you through this process.

There will be an additional \$5 per person fee on top of regular spirits package price for this service. Two specialty selections included. \$2 additional for every cocktail added after two. \$16 per Drink Ticket for Specialty Cocktail Spirits Packages

# 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 Fountain Room 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 screens available in select areas of the restaurant. You are also welcome to bring your own equipment at no additional charge.

## ACCESSIBILITY

The Yunker Brothers Room is accessible only by stairs. There is no elevator available. ADA compliant restrooms are located on the first floor.