



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, a portable bar, and can accommodate à la carte dining, as well as private parties up to 50 guests.

Capacity: 50 guests seated, 60 guests cocktail



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



THE COCKTAIL LOUNGE

This area is located near the bar but can accommodate up to 18 guests seated and is family friendly! This area is not private but perfect for casual dining or cocktail events! We cannot prevent guests from walking through this space since it is not private. Tables cannot be rearranged or moved.

Capacity: 18 guests seated, 22 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 passed, buffet, or station style for your event.
Please specify how you would like to have your appetizers served.

SEASONAL FLATBREAD

\$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

BRÛLÉE BRIE

WHIPPED BRIE CREAM, HONEY PISTACHIO DUST,
LUXARDO CHERRY, 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

SERVED WITH LEMON, MIGNONETTE, COCKTAIL SAUCE, TABASCO,
AND CLARIFIED BUTTER

SMALL: 3 OYSTERS, 3 JUMBO SHRIMP, 3oz TUNA, 3oz CRUDO, HALF POUND CRAB LEGS \$95

LARGE: 6 OYSTERS, 6 SHRIMP, 6oz TUNA, 6oz CRUDO, ONE POUND CRAB LEG \$175

FAMILY STYLE DINING PACKAGE

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

Choice of 3 shareable entrées per table: \$85 per guest

◆ HOUSE BAKED BREAD ◆

FRESH ARTISAN STYLE BREAD WITH CINNAMON HONEY WHIPPED BUTTER

◆ 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

WAGYU MEATLOAF

HOUSE-MADE WAGYU BEEF AND PORK MEATLOAF, HERB BROWN GRAVY

LEMON CHICKEN

LASAGNA (VEGETARIAN)

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

BROILED KING ORA SALMON

SPAGHETTI & MEATBALLS

VEAL & PORK MEATBALLS, HOUSE-MADE RED SAUCE, MANCHEGO CHEESE,
GRILLED BREAD

CARVED BEEF TENDERLOIN◆

SERVED WITH AU JUS & CREAMY HORSERADISH SAUCE

CARVED PRIME RIB◆

SERVED WITH CREAMY HORSERADISH SAUCE

FRIED CHICKEN

CRISPY BREADED CHICKEN THIGHS, HERB BROWN GRAVY OR HOT HONEY

◆ SIDE DISH CHOICES ◆

CHOOSE TWO SIDES TO BE SHARED TABLESIDE FOR THE GROUP

WHIPPED POTATOES • BRUSSELS SPROUTS • MAC N CHEESE
ROASTED CAULIFLOWER • 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 ◆

FRESH ARTISAN STYLE BREAD WITH CINNAMON HONEY WHIPPED BUTTER

◆ 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

WAGYU MEATLOAF (\$55 PER PERSON)

SERVED WITH WHIPPED POTATOES & BROCCOLINI

LEMON CHICKEN (\$55 PER PERSON)

AIRLINE BREAST, SQUASH HASH, ARUGULA CITRUS SALAD,
LEMON RICOTTA, HERB SAUCE

LASAGNA (VEGETARIAN, \$45 PER PERSON)

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

PRIME RIB (\$70 PER PERSON)

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

SALMON (\$65 PER PERSON)

SKIN ON VERLASSO SALMON, SQUASH PUREE, GARBANZO HASH, CITRUS SALAD

HANGER STEAK (\$60 PER PERSON)

TAMARIND AND CHIMICHURRI MARINATED 8oz STEAK, CAULIFLOWER 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: \$90

◆ HOUSE BAKED BREAD ◆

FRESH ARTISAN STYLE BREAD WITH CINNAMON HONEY WHIPPED BUTTER

◆ 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 ENTREES: \$85 PER PERSON

WAGYU MEATLOAF

HOUSE-MADE WAGYU BEEF AND PORK MEATLOAF, HERB BROWN GRAVY

LEMON CHICKEN

SPAGHETTI & MEATBALLS

VEAL & PORK MEATBALLS, HOUSE-MADE RED SAUCE, MANCHEGO CHEESE

BROILED KING ORA SALMON

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

CRISPY BREADED CHICKEN THIGHS, HERB BROWN GRAVY OR HOT HONEY

◆ SIDE DISH CHOICES ◆

CHOOSE TWO

WHIPPED POTATOES • BRUSSELS SPROUTS • MAC N CHEESE
ROASTED CAULIFLOWER • 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.

\$28 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: \$24 per guest

Choice of 3 Shareable Brunch Entrees: \$30 per guest

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

◆ SHAREABLE BRUNCH ENTRÉES ◆

CHICKEN & WAFFLES

MALTED BELGIAN WAFFLES, CRISPY CHICKEN, HOT HONEY, LEMON MAPLE SYRUP

FRENCH TOAST

BRIOCHE, CARMEL GANACHE, FRESH BERRIES, LEMON MAPLE SYRUP

CHICKEN BISCUITS

BUTTERMILK BISCUITS, CRISPY FRIED CHICKEN, HOT HONEY

BREAKFAST SANDWICHES

THICK CUT SLAB BACON, SCRAMBLED EGGS, CHEDDAR CHEESE

ROASTED VEGETABLE FRITTATA

FRESH CRACKED EGGS, SEASONAL FRESH ROASTED VEGGIES

CHEESY CHORIZO FRITTATA

FRESH CRACKED EGGS, FISCHER FARMS TURKEY CHORIZO, MIXED ARTISAN CHEESES

◆ SHAREABLE BRUNCH SIDES ◆

BREAKFAST POTATOES

FRESH FRUIT

DESSERTS

DESSERT PLATTER

ASSORTED PLATTER OF CAKES, BROWNIES, AND PASTRIES

\$10 PER PORTION, \$120 PER PLATTER (SERVES 10-15)

GELATO (VEGAN)

\$7 PER PORTION (ASK ABOUT OUR CURRENT FLAVORS)

APPLE CRISP

CINNAMON ROASTED APPLES, BROWN SUGAR STREUSEL

HALF PAN \$80 (SERVES 8-12), FULL PAN \$125 (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)



BEVERAGE PACKAGES

◆ HOUSE BEER & WINE PACKAGE ◆

\$25 PER PERSON FOR TWO HOURS OPEN BAR, \$10 PER PERSON PER ADDITIONAL HALF HOUR,
\$18 FOR TWO DRINKS PER PERSON, \$24 FOR THREE DRINKS PER PERSON

BEER CHOICES

BUDWEISER, BUD LIGHT, MILLER LITE, COORS LIGHT,
MICHELOB ULTRA, YUENGLING LAGER

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,
\$24 FOR TWO DRINKS PER PERSON, \$30 FOR THREE DRINKS PER PERSON

BEER CHOICES

BLUE MOON, GUINNESS, CORONA, DAREDEVIL IPA

PREMIUM WINES

ASK FOR OUR CURRENT SELECTION OF PREMIUM WINES

◆ PRIVATE EVENT BASE SPIRITS PACKAGE ◆

\$40 PER PERSON FOR 2 HOURS, \$15 PER PERSON PER ADDITIONAL HALF HOUR,
\$25 FOR TWO DRINKS PER PERSON, \$32 FOR THREE DRINKS PER PERSON

SPIRITS PACKAGES INCLUDE THE HOUSE BEER AND WINE PACKAGE.
UPGRADING TO PREMIUM BEER AND WINE DOES HAVE ADDITIONAL COST

SPIRITS AVAILABLE

CAMARENA TEQUILA, JIM BEAM BOURBON, JACK DANIELS TENNESSEE WHISKEY,
WHEATLEY VODKA, BACARDI SILVER RUM, BOMBAY SAPPHIRE GIN

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,
\$28 FOR TWO DRINKS PER PERSON, \$35 FOR THREE DRINKS PER PERSON

PREMIUM SPIRITS AVAILABLE

WOODFORD RESERVE BOURBON, KNOB CREEK RYE WHISKEY,
CROWN ROYAL CANADIAN WHISKEY, JOHNNIE WALKER BLACK SCOTCH,
GREY GOOSE VODKA, TITO'S VODKA, DON JULIO BLANCO TEQUILA,
BACARDI SILVER RUM, BOMBAY SAPPHIRE GIN, HENDRICK'S GIN

◆ SPECIALTY COCKTAILS ◆

WE CAN CUSTOMIZE YOUR PACKAGE TO INCLUDE ANY OF OUR SPECIALTY AND/OR YOUR SIGNATURE
COCKTAILS TO ANY OF OUR PROGRAMS. OUR PRIVATE EVENT COORDINATOR WILL BE HAPPY TO
HELP YOU THROUGH THIS PROCESS

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 our projector & screen, or you are welcome to bring your own equipment for which we will offer our screen at no charge.

ACCESSIBILITY

ADA compliant restrooms are located on the first floor.