

The Atrium

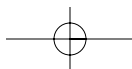
Food presented by
Frank Tiano
(Executive Chef)

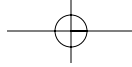
Louie Annee (Manager)
Rhea Annee (Event Coordinator)

3143 E. Thompson Rd.
Indianapolis, IN 46227

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Indianapolis, IN 46227
317-782-4467

www.theatriuminc.com





Royal Wedding Package

\$22.95 Per Person

(An all-inclusive wedding package)

Cold Hors D'Oeuvre Spectacular

Royal Dinner Buffet

Choice of two entrees:

Prime Roast Beef

Chicken Marsala

Fettuccine Alfredo (available with chicken)

Italian Sausage with Green Peppers and Onions

Roasted Red Pepper Ziti

Herbed Lemon Chicken

Encrusted Baked Cod

Chicken Chardonnay

Pesto Pasta

Roast Beef in Burgundy Wine Sauce

Tuscan Chicken

Baked Ziti in a Cheese or Meat Sauce

Lemon Herbed Tilapia

Lemon Chiffon Chicken

(Boneless Chicken Breast - Add \$1.00 per person)

Choice of One Vegetable

Choice of One Potato

Choice of Two Salads

Dinner Rolls w/ Butter

Full Service Wedding Cake Package:

Wedding Cake (You Design Your Own Cake
with Our Baker!)

Cake Attendant (Cuts & Plates Your Cake)

Plates, Forks

Mixed Nuts

Mints

One (1) Bottle of Champagne

*Full Service Wedding Cake Package can be
added to any other menu for \$2.95 per slice!*

The Atrium Policies:

We will not release any leftover food to you or your guests due to the extended food temperature and holding conditions.

No confetti, glitter, birdseed, rice, bubbles, or any other tiny objects are allowed in the building. Any violation of this policy will result in a \$200 fine.

Saturday room rentals have a five (5) hour time limit, Sunday - Friday events have a four (4) hour time limit. Anything beyond this time period must be approved by the Atrium Management.

Decorating is limited to centerpieces and free standing objects only.

The Atrium is a non-smoking facility. Two covered smoking areas are located outside.

No food or beverages may be brought onto the premises. Alcohol brought onto the premises is against the law. Any violation may result in event cancellation.

Room assignments will be made the week before your event based on final guaranteed count.

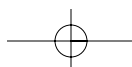
Tax-exempt certificate must be on file with us in order to use this privilege.

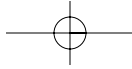
Final bill is to be paid in full fourteen (14) days prior to event. We will send you a final invoice after the event if there is any unpaid balance due to charges incurred during the event. Any balance is due within 30 days following your event. The Atrium shall be entitled to interest on delinquent amounts at the rate of 18% annually, or the maximum rate permitted by law, together with attorney fees and other costs of collection. Customer agrees that the Atrium shall be entitled to all damages suffered, together with attorney fees for customer breach of contract.

A room deposit must be made in order to secure your event space and date.

Cancellation: Deposits are transferable one time within one (1) year from Rental Agreement Signature Date, but non-refundable. In the event of your cancellation of this agreement, or transfer of date, through no fault of The Atrium, the following charges apply during the following periods: 31-90 days prior to the event: 50% of expected income from rentals, food and beverage services; 15-30 days prior to the event: 75% of expected revenue from rentals, food and beverage services. Within 14 days prior to the event: 100% of expected revenue from rentals, food and beverage services.

In-house equipment is available on a first-come, first-serve basis.





Special Pricing

Room Rental:

Sunday - Friday None
Saturday \$450

Saturday Room Rental includes:

All table linens, linen napkins, and table skirting, setup, cleanup, cash bar setup, one (1) bartender. Additional bartenders are \$50.00 each.

Bartender Fee (Sunday - Friday) \$75.00

Risers are available for \$175
(Seating up to sixteen (16) people)

Cake Cutting Package:

Includes attendant to cut and plate cake, plates, forks, mints, nuts, and one bottle of Champagne - \$150

Discounts are available at the Holiday Inn Express on Thompson and US 31 to any Atrium Customer.

There is a 20% House Service Fee on all food and beverages and applicable Sales Tax.

Methods of Payment: Cash, Check, Money Order

The Atrium will work hard to
customize any menu in order
to meet your needs!

Prices on menu are subject to change.

Gourmet Hors D'oeuvre Table

\$14.95 Per Person

Choice of Four:

- Swedish or Barbeque Meatballs
- Petite Quiches
- Mini-Egg Rolls
- Popcorn Shrimp
- Cheeseball & Assorted Crackers
- Stuffed Mushrooms (Crab, Cheese or Sausage)
- Chicken Wings (Hot, Mild, or Plain)
- Lightly Breaded Vegetables
- Cocktail Franks

(Based on 3 Pieces each item per serving)
Includes a Fresh Vegetable Tray with Dip

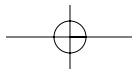
Cold Hors D'oeuvre Spectacular

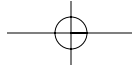
\$7.95 Per Person

(Add to Any Buffet for \$3.95 per person)

- Assorted Cheeses
- Fresh Fruit
- Fresh Vegetables w/ Dip
- Assorted Gourmet Crackers
- Gourmet Cheese Ball
- Mini Summer Sausages

(Based on 3 pieces each item per serving)





Simple Elegance Buffet

\$14.95 Per Person

Choice of Two Entrees:

- Baked Chicken or Southern Fried Chicken
- Fettuccine Alfredo
- Hawaiian Ham with Pineapple
- Baked Ziti in a Cheese or Meat Sauce
- Pasta with Italian Sausage or Meatballs
- (Boneless Chicken Breast - Add \$1 per person)

- Choice of One Vegetable
- Choice of One Potato
- Choice of One Salad
- Rolls & Butter

Southwest Flair

\$15.95 Per Person

Choice of Two Entrees:

- El Grande Pork
(pulled pork over white rice)
- Acapulco Fish
(4 oz. tilapia served over spanish rice w/
a tomato, green olive sauce)
- Monterey Chicken
(grilled chicken strips served over spanish rice and queso)
- Beef Tamale wrapped in a Corn Husk
Beef & Bean Burritos
(served over spanish rice, shredded cheese & lettuce)
- Chicken Chimichanga
(served over spanish rice, shredded cheese & lettuce)
- Tortillas
- Chips & Salsa
(Queso dip, jalapeno peppers - add .50 per person)

Ask about our Bowling Banquet
& School Specials!!

Sunrise Breakfast Buffet

\$10.95 per person

- Sausage Links or Bacon Strips
- Scrambled Eggs
- Biscuits & Gravy
- Country Style Potatoes
- Assorted Pastries
- Bagels w/ Cream Cheese
- Juices (Orange, Tomato & Cranberry)
- Coffee & Hot Tea

Vegetable Selections:

- Green Beans Almondine
- Bourbon Baby Carrots
- Bahama Blend
- California Blend
- Spring Vegetable Blend
- Country Style Green Beans
- Mexicali Blend
- Refried Beans

Potato Selections:

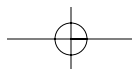
- Au Gratin
- Scalloped
- Red Skin Mashed
- Mashed
- Rice Pilaf
- Garlic Mashed
- Buttered Parsley New
- Roasted New

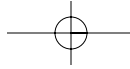
Salad Selections:

- Italian Tomato Salad
- Traditional Tossed
- Romaine Garden
- Homemade Potato
- Italian Pasta
- Fruit Salad
- Italian Antipasta
- Classic Caesar
- Spinach Salad

Ala Carte Items:

- Vegetable, Potato or Salad75 per person
- Macaroni & Cheese150 per person
- Roast Beef au jus150 per person
- Bone-in Chicken150 per person
- Boneless Chicken250 per person
- Chips/Pretzels/Snack Mix75 per person
- Cheese & Cracker Trap150 per person
- Vegetable Tray & Dip125 per person
- Fruit Tray150 per person
- Pasta100 per person





Luncheon Buffets

(not available Saturdays or after 1:00 pm)

Chef's Choice

\$11.95 Per Person

(can be used as a Dinner Buffet Sun. - Fri. at 12.95 per person)

- Fettucine
- Baked Ziti
- Garlic Mashed Potato
- Seasoned Green Beans
- Traditional Tossed Salad
- Rolls w/ Butter

(Ask about adding or substituting a meat entree)

The Light Side

\$9.95 Per Person

- Cocktail Sandwiches
- Fresh Vegetable Tray
- Choice of Salad
- Chips, Pretzels & Dip

(add a pasta for \$1.00 per person)

Continental Breakfast

\$5.95 Per Person

- Assorted Pastries
(Danish, Donuts, Mini-Muffins)
- Bagels w/ Cream Cheese
- Assorted Fresh Fruit
- Juices (Orange, Tomato & Cranberry)
- Coffee & Hot Tea

Dessert Selections

- Cannoli \$1.95 ea.
- Assorted Cakes & Cream Pies \$1.95 ea.
- Cheesecake w/ Fruit Topping \$2.95 ea.
- Strawberry Shortcake \$2.50 ea.
- Chocolate Dipped Strawberries \$1.00 ea.
- Sherbet Cup \$1.50 ea.
- Hot Cobblers \$1.95 ea.
- Cookie/Brownie Trays \$1.50 ea.

French Country Buffet

\$16.95 Per Person

Choice of two entrees:

- Tuscan Chicken
- Prime Roast Beef Au Jus
- Chicken Marsala
- Roast Beef in Burgundy Wine Sauce
- Lemon Chiffon Chicken
- French Country Meatballs
- Stuffed Chicken Breast*
- Baked, Seasoned Cod Fillets

Choice of Two Vegetables

Choice of One Potato

Choice of Two Salads

Dinner Rolls w/ Butter

(*Boneless Chicken Breast - Add \$1 per person)

Grand Dinner Buffet

\$17.95 Per Person

Choice of two entrees:

- Teriyaki Chicken Breast*
- Asian Grilled Chicken Breast*
- Chicken Breast With Wild Rice Stuffing*
- Southwest Spiced Pork Loin or Chicken
- Barbecued Ribs
- Bourbon Grilled Pork Chops
- Roast Pork Medallions w/ Apple BBQ Sauce
- Prime Roast Beef
- Glazed Mahi Mahi

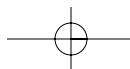
Choice of Two Vegetables

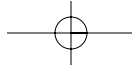
Choice of One Potato

Choice of Two Salads

Dinner Rolls w/ Butter

(*Boneless Chicken Breast - Add \$1.00 per person)





Italian Buffet

\$15.95 Per Person

Choice of Two:

- Fettuccine Alfredo
- Rigatoni w/ Tomato Sauce
- Baked Mostaccioli
- Pasta Primavera
- Roasted Red Pepper Ziti
- Pesto Pasta
- Cheese Ravioli

Choice of One:

- Italian Meatballs
- Italian Sausage w/ Green Pepper & Onion
- Chicken Marsala
- Chicken Cacciatore
- Italian Roast Beef
- Chicken Parmesan*
- Roasted Red Pepper Chicken

- Choice of One Vegetable
- Choice of Two Salads

Dinner Rolls or Bread w/ Butter

(*Boneless Chicken Breast - Add \$1 per person)

Beverages:

Iced Tea, Water, and Coffee served with all our buffets.
Host bar available upon request

- Host soft drinks \$1.25 person
- Host Domestic Beer \$190 per keg
- Host Wine \$16.95 per 1.75 Liter Btl.
- House Champagne \$15.95 per Bottle
- Sparkling Grape Juice \$7.95 per Bottle

Tableside water service included with all \$15.95 & up menus.

The Elite!

\$21.95 Per Person

Choice of Two Entrees:

- Pasta Elite with Scallops and Shrimp in Garlic Wine Sauce
- Chicken Cordon Blue
- Grilled Salmon
- Chicken Saltimbocca
- Stuffed Pork Chops
- Carved Roast Beef Station
- Roast Pork Medallion w/ Apple BBQ Sauce
- Stuffed Pork Roast with Port Wine Sauce

- Choice of Two Vegetables
- Choice of Two Potatoes
- Choice of Two Salads

Dinner Rolls w/ Butter

(Add \$2.95 for Cold Hors d'oeuvre Spectacular)

Ladies' Plated Luncheon

\$10.95 Per Person

- Toasted Pecan Chicken Salad
- Croissant or Dessert Bread
- Chocolate Dipped Strawberries
- Choice of One Salad

Vegetable, Cheese & Cracker Tray can be added for \$1.50 per person!

