



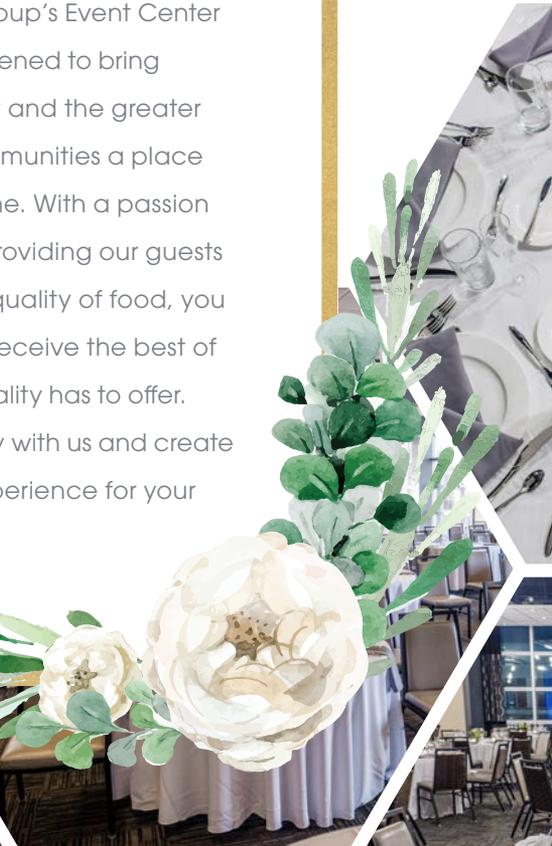
CUNNINGHAM RESTAURANT GROUP

**EVENT CENTER**

*Wedding Guide*



Cunningham Restaurant Group's Event Center opened to bring Hendricks County and the greater Indianapolis communities a place to gather and dine. With a passion for service and providing our guests with the highest quality of food, you and your guests receive the best of what CRG hospitality has to offer. Book your big day with us and create a memorable experience for your guests.





**7500 SQUARE FOOT SPACE**

**SEATING FOR UP TO 300**

**STANDING ROOM FOR UP TO 800**

**FULL SERVICE PACKAGES**

**DANCE FLOOR**

**COMPLETE BAR**

**PARKING AVAILABLE**

**VIP MEMBERS EARN AND USE  
POINTS AT THE EVENT CENTER**

**PLEASE CONTACT:**

**317.204.7117**

**CRGEVENTCENTER.COM**

AND *Laura*  
*matthew benedict*  
INVITE YOU TO SHARE  
IN THE JOY OF THEIR MARRIAGE  
*saturday, the second of september*  
SIX O'CLOCK IN THE EVENING

This brochure will serve as a guide for you in making great food and beverage selections however, please know that our event team is here to help you design the perfect menu for your most special of days. We can also help tailor your menu to meet any budget. Furthermore, have a guest with special dietary needs or allergens? Our chefs are highly trained and will handle these requests with the utmost care and attention. We highly encourage hosts to communicate any of these requests to us in the initial stages of booking the event so that we may make the best accommodations possible.

## PLANNING

DYNAMIC PACKAGE OPTIONS AVAILABLE  
EXPERIENCED EVENT PLANNER  
TAILORED SERVICE

## FOOD & BEVERAGE

CHEF-DRIVEN MENU SELECTIONS  
PACKAGE OPTIONS INCLUDE:

- HORS D'OEUVRES
- PLATED SERVICE
- BUFFET SERVICE
- LATE NIGHT MENU

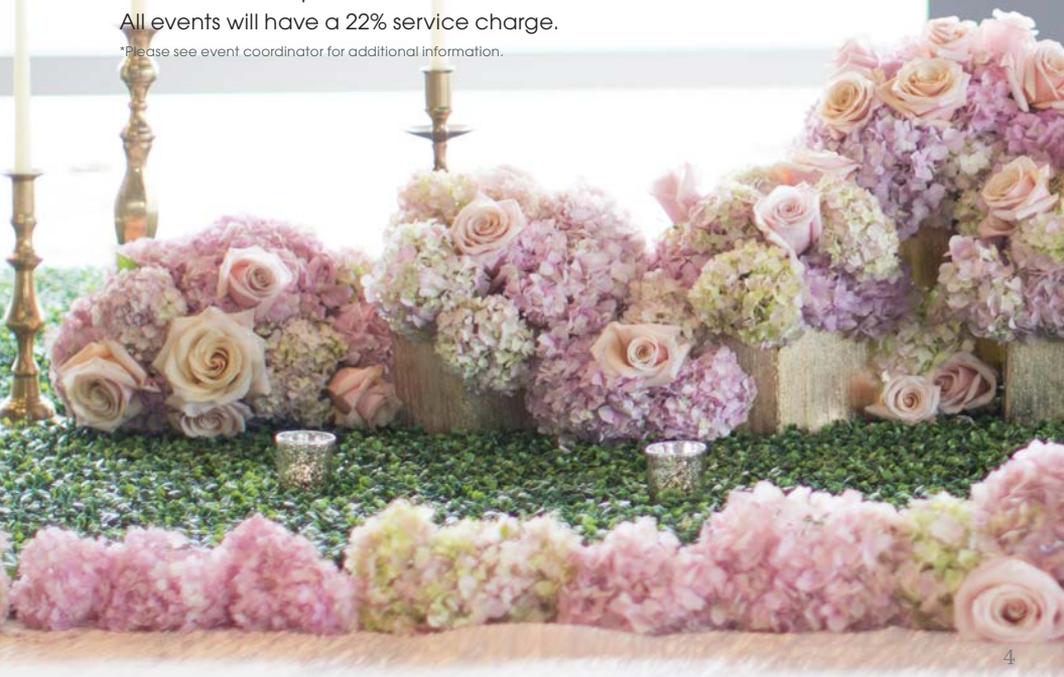
## VENUE FEES\*

WEEKDAYS **250** | WEEKNIGHTS **750**

FRIDAYS **1500** | SATURDAYS **2500**

All events will have a 22% service charge.

\*Please see event coordinator for additional information.



## FULL OPEN

# Bar

### TIER ONE LIQUOR

27/person • includes beer and wine

Canadian Club Whiskey  
Hangar 1 Vodka  
J & B Scotch  
Jim Beam Bourbon  
Jose Cuervo Tequila  
Matusalem Rum  
Pinnacle Gin

### TIER TWO LIQUOR

35/person • includes beer and wine

Bacardi Rum  
Bombay Sapphire Gin  
Crown Royal Whiskey  
Dewar's Scotch  
Grey Goose Vodka  
Jack Daniel's Bourbon  
Maestro Dobel Tequila

### BEER & WINE

25/person

#### BEER *(choose 4)*

Blue Moon  
Bud Light  
Budweiser  
Coors Light  
Corona  
Stella Artois  
Sun King Osiris  
Sun King Wee Mac  
Yuengling

#### WINE

Cabernet Sauvignon  
Chardonnay  
Moscato  
Pinot Noir

Prices shown for five hours  
of open bar service.  
Additional charge for added time.



## H O R S

# d'Oeuvres

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### DISPLAYED

*priced per person*

<b>Salsa Trio</b> <i>v</i>	<b>3</b>
charred corn & black bean, avocado, blistered tomato, chips	
<b>Triple Dip</b> <i>vg</i>	<b>5</b>
spinach artichoke dip, guacamole, roasted garlic hummus	
<b>Fruit &amp; Vegetable Platter</b> <i>vg pwg</i>	<b>4</b>
avocado ranch dip, red pepper hummus, brown sugar yogurt dip	
<b>Salmon Lox</b>	<b>6</b>
egg, minced onion, capers, herbed cream cheese, crostini	
<b>Meat and Cheese Board</b>	<b>6</b>
assorted variety	
<b>House-Made Meatballs</b>	<b>10</b>
choice of marinara, barbeque, or teriyaki	
<b>Shrimp Cocktail Display</b> <i>pwg</i>	<b>11</b>
<b>Chilled Seafood Display</b> <i>pwg</i>	<b>Market Price</b>
shrimp cocktail, stone crab claws, oyster on the half shell, cocktail sauce, lemon, mignonette	

## HORS

# d'Oeuvres

### PASSED

*priced per person | 25 piece minimum*

<b>Caprese Skewers</b> <i>v pwg</i> tofu mockzarella, cherry tomato, balsamic reduction, basil pesto	<b>3</b>	<b>Tenderloin Crostini</b> bleu cheese mousse, cranberry jam, black-pepper candied pecan, fresh herbs	<b>4</b>
<b>Chickpea Fritter</b> <i>v, pwg</i> cauliflower raita, curried pickle, smoked tomato chutney	<b>3</b>	<b>Satay</b> <i>pwg</i> Thai-style chicken, chili peanut sauce	<b>3</b>
<b>Arancini</b> <i>vg</i> goat cheese risotto croquette, smoked tomato jam, basil chip	<b>3</b>	<b>Steak Sliders</b> porcini crusted tenderloin, sweet onion jam, blackberry-basil mayo, brioche	<b>5</b>
<b>Curried Chicken Salad Canape</b> golden raisin compote, butter toasted brioche, fresh herb	<b>3</b>	<b>Salmon Deviled-Eggs</b> <i>pwg</i> cage-free eggs, flying fish roe, house-cured salmon, fresh dill	<b>5</b>
<b>Chicken "Club" Canape</b> avocado mayo, tomato, bibb, pepper candied bacon, toasted brioche	<b>3</b>	<b>Crab Cakes</b> Dijon cream, charred poblano-corn relish, fresh herb salad	<b>6</b>
<b>Pork Belly Bites</b> <i>pwg</i> orange candied sweet potato, caramelized apple	<b>3</b>	<b>Shrimp Cocktail</b> <i>pwg</i> poached shrimp, cocktail sauce, lemon	<b>5</b>
<b>Chicken Roulade</b> <i>pwg</i> prosciutto, goat cheese, apricot jam	<b>4</b>	<b>Coconut-Crusted Shrimp</b> raspberry-chipotle sauce	<b>6</b>
<b>Asian-Style Turkey Meatballs</b> <i>pwg</i> red-curry coconut cream	<b>4</b>		

## SIGNATURE

# Plated Package

### SALAD COURSE

**House** *vg pwg*

basil tomato, onion, sprouts,  
cheese, sunflower seeds,  
cranberry-poppypseed dressing

**Caesar** *vg*

romaine, parmesan,  
house crouton, Caesar dressing

### ENTRÉE COURSE

**Napa Valley Chicken**

pan seared chicken breast,  
roasted grape,  
spinach-mushroom brie cream

**Smothered Chicken** *pwg*

bacon, mushroom, honey mustard,  
cheddar, mozzarella

**Grilled Shrimp** *pwg*

raspberry-chili glaze

**Filet Medallions** *pwg*

cabernet espresso jus

**Stuffed Pork Medallions**

date-golden raisin stuffing,  
bourbon maple glaze

**Grilled Salmon** *pwg*

harissa honey butter glaze

**Penne** *vg*

asiago garlic cream, baby  
spinach, confit tomato, balsamic  
reduction

**Seared Tofu Scallops** *v pwg*

Yukon potato-vegetable pave,  
charred corn + cauliflower,  
smoked tomato jam

### SIDES (CHOOSE TWO)

Broccoli with Herb Butter *vg pwg*

Rice Pilaf *v pwg*

Garlic Mashed Potatoes *vg pwg*

Green Beans *v pwg*

Grilled Asparagus *v pwg*

Roasted Baby Carrots *v pwg*

White Cheddar Au Gratin Potatoes *vg*

FULL CHINA INCLUDED  
*Salad + Two Entrées 29/person*

## PREMIUM

# Plated Package

### SALAD COURSE

**House** *vg pwg*  
basil tomato, onion, sprouts,  
cheese, sunflower seeds,  
cranberry-poppysseed dressing

**Caesar** *vg*  
romaine, parmesan,  
house crouton, Caesar dressing

**Seven Field** *vg pwg*  
cranberry, spiced pecan,  
bleu cheese,  
blackberry-balsamic vinaigrette

**Valencia** *vg pwg*  
mixed greens, avocado,  
Mandarin orange,  
Marcona almond, quinoa,  
red onion, goat cheese,  
white balsamic-orange vinaigrette

**Caprese Salad** *vg pwg*  
greens, fresh mozzarella,  
tapenade tomato,  
balsamic reduction,  
basil dressing

### ENTRÉE COURSE

**Porcini Crusted Chicken** *pwg*  
roasted wild mushroom, pancetta,  
sherry cream

**Pan Seared Salmon** *pwg*  
charred corn-edamame relish,  
peach beurre blanc

**12 oz. Prime Rib** *pwg*  
herb roasted prime rib, au jus

**6 oz. Filet Mignon** *pwg*  
herb butter

**Stuffed Pork Medallions**  
date-golden raisin stuffing,  
bourbon maple glaze

**Blackened Mahi-Mahi** *pwg*  
black bean cucumber salsa,  
cilantro crema

**Penne** *vg*  
asiago garlic cream, baby spinach,  
confit tomato, balsamic reduction

**Seared Tofu Scallops** *v pwg*  
Yukon potato-vegetable pave,  
charred corn + cauliflower,  
smoked tomato jam

### SIDES (CHOOSE TWO)

Garlic Mashed Potatoes *vg pwg*  
Broccoli with Herb Butter *vg pwg*  
Rice Pilaf *v pwg*  
Green Beans *v pwg*

Grilled Asparagus *v pwg*  
Roasted Baby Carrots *v pwg*  
White Cheddar Au Gratin Potatoes *vg*

FULL CHINA INCLUDED  
*Salad + Two Entrées 42/person*

## SIGNATURE

# Buffet Package

### SALAD COURSE

**House** *vg pwg*  
basil tomato, onion, sprouts,  
cheese, sunflower seeds,  
cranberry-poppyseed dressing

**Caesar** *vg*  
romaine, parmesan,  
house crouton, Caesar dressing

**Seven Field** *vg pwg*  
cranberry, spiced pecan,  
bleu cheese,  
blackberry-balsamic vinaigrette

### ENTRÉE COURSE

**Napa Valley Chicken**  
pan seared chicken breast,  
roasted grape,  
spinach-mushroom brie cream

**Smothered Chicken** *pwg*  
bacon, mushroom,  
honey mustard, cheddar,  
mozzarella

**Grilled Shrimp** *pwg*  
raspberry-chili glaze

**Filet Medallions** *pwg*  
cabernet espresso jus

**Stuffed Pork Medallions**  
date-golden raisin stuffing,  
bourbon maple glaze

**Grilled Salmon** *pwg*  
harissa honey butter glaze

**Blackened Shrimp Pasta**  
sautéed spinach, peppers,  
broccoli, Cajun cream sauce

### SIDES (CHOOSE TWO)

Garlic & Fresh Herb Roasted  
Red Potatoes *v pwg*  
Cauliflower Gratin *vg*  
Broccoli with Herb Butter *vg pwg*  
Rice Pilaf *v pwg*

Garlic Mashed Potatoes *vg pwg*  
Green Beans *v pwg*  
Grilled Asparagus *v pwg*  
Roasted Baby Carrots *v pwg*  
White Cheddar Au Gratin Potatoes *vg*

FULL CHINA INCLUDED  
*Salad + Two Entrées 32/person*



# ADDITIONAL *Options*

## LATE NIGHT SNACKS

*minimum of 25 guests, priced per person*

### **Mac & Cheese Bar**

**6**

cavatappi pasta, cheddar béchamel

**toppings:** roasted mushroom, sautéed peppers & onions, broccoli, peas, bacon, goldfish crackers

add: chicken +3pp | grilled steak +5pp

### **Nacho Bar**

**10**

choice of chicken, pork, or beef served with tortilla chips

**toppings:** black beans, queso, jalapeño, lettuce, pico, sour cream, guacamole

### **Buttermilk Chicken Tenders**

**5**

house barbeque sauce, ranch, ketchup

### **Soft Pretzels** *vg*

**4**

beer cheese, spicy mustard

### **Steamed Bao Buns (2)**

**9**

choose one

**beef bulgogi** chili macerated cucumber, house kimchi, cilantro aioli

### **Gunthorp Farms pork banh mi-style**

chili macerated cucumber, carrot daikon slaw, cilantro aioli

**impossible bao** *v* no-"bulgogi" meatball,

chili macerated cucumber, house kimchi, steamed bun, cilantro cauliflower "mayo"



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# ADDITIONAL *Options*

## BAR SNACKS

**House-Made Kettle Chips** 2

choose two flavors:

truffle parmesan herb *vg*, hickory barbeque *v*

lemon herb gremolata *v*

**Mixed nuts** *v pwg* 3

**Praline Candied Bacon** *pwg* 3

## DESSERT TABLE

*priced per person*

**Bread Pudding** *vg* 3

white chocolate, cherry, bourbon sauce

**Carrot Cake with Cream Cheese Icing** *vg* 4

**Cheesecake** *vg* 5

assorted seasonal

**Chocolate Terrine** *vg* 6

**Assorted Cookies** 14 p/dz

chocolate chip, oatmeal-raisin,

white chocolate macadamia, sugar

**Chocolate Iced Brownies** 16 p/dz

**Cheesecake Bars** 18 p/dz

*Wedding cakes to be arranged with certified vendor.*



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## RECOMMENDED

# Vendors

### WEDDING PLANNERS

#### Lori Anne Weddings & Events

lorianneevents.com  
317.790.9620 • 518.852.2615

#### Plum & Poppy

plumandpoppy.com  
317.732.1998

### FLORISTS

#### Eufloric Events

eufloricevents.com  
812.617.1105

#### Plainfield Florist

plainfieldflorist.com  
317.839.2866

### PHOTOGRAPHERS

#### Captured by Allison

capturedbyallisonphoto.com

#### Nate Crouch Photography

natecrouch.com  
317.209.4406

### PHOTO BOOTH

#### Happy Snaps

happysnapsphotobooth.com  
317.268.2098

#### Magic Mirror Photobooth

mirrorphotoboothindianapolis.com  
317.291.8111

### ENTERTAINMENT

#### AMS Entertainment

amsindiana.com  
317.578.3548

#### Grapevine Productions

Mark Beecher  
grapevinedj.com  
317.852.3353

### DÉCOR & ACCENTS

#### Atmospheres Indy

atmospheresindy.com  
317.804.9656

#### Indiana Wedding Decorators

indianaweddingdecorators.com  
317.349.4588

### CAKES

#### Heavenly Sweets

heavenly\_sweets@msn.com  
317.770.9399

#### Joy's Cakery

joyscakery.com  
317.742.7858

#### Molly's Sociable Sweets

sociablesweets.com

#### Nothing Bundt Cakes

nothingbundtcakes.com  
317.973.7716

welcome to indy  
CUNNINGHAM RESTAURANT GROUP  
STONE CREEK DINING  
BURGER  
DIVISION  
CREEK DINING



**TAILORED EVENT PLANNING**

**MINUTES FROM IND AIRPORT**

**PARKING AVAILABLE**

**OPERATED & CATERED EXCLUSIVELY  
BY CUNNINGHAM RESTAURANT GROUP**

**VIP MEMBERS EARN AND USE POINTS  
AT THE EVENT CENTER**

**HOTEL WITHIN WALKING DISTANCE**

