



CUNNINGHAM RESTAURANT GROUP

E V E N T C E N T E R

Wedding Guide

CRGEVENTCENTER.COM | 317.204.7117



C

unningham 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**

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

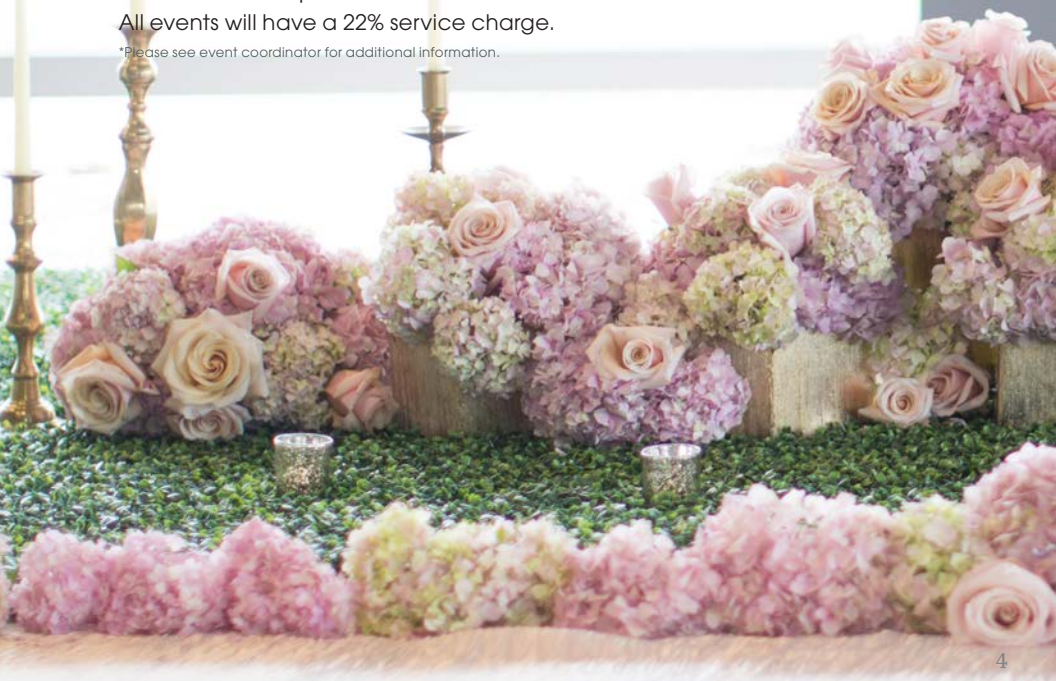
VENUE FEES*

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

DISPLAYED

priced per person

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

H O R S

d'Oeuvres

PASSED

priced per person | 25 piece minimum

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

SIGNATURE

Plated Package

SALAD COURSE

House *vg pwg*

basil tomato, onion, sprouts,
cheese, sunflower seeds,
cranberry-poppyseed 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-poppyseed 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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EVENT CENTER**
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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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EVENT CENTER**

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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

