

The Columns

230 W. Main Street
Greenwood, IN 46142

Food presented by
Frank Tiano
(Executive Chef)

Louie Annee (Manager)
Rhea Annee (Event Coordinator)
Deanna Foreman (Event Coordinator)

230 W. Main Street
Greenwood, IN 46142
317-887-6631

www.thecolumnsballroom.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

Choice of One Vegetable

Choice of One Potato

Choice of Two Salads

Dinner Rolls w/ Butter

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

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 Columns 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, balloons, or any other tiny objects are allowed in the building. Any violation of this policy will result in a \$200 fine.

Room rentals have a four (4) hour time limit. This 4 hour time limit must fall within the following hours:

11:00 pm - 4:00 pm or 5:30 pm - Midnight. Additional hour may be purchased for \$150 as long as it falls within these specified times. The 6-hour block may fall between noon-midnight.

The Columns is a non-smoking facility. Two covered smoking areas are located outside each door.

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.

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 Columns 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 Columns shall be entitled to all damages suffered, together with attorney fees for customer breach of contract.

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 Columns, the following charges apply during the following periods: 31-90 days prior to the event: 20% of expected revenue from rentals, food and beverage services. 15-30 days prior to the event: 50% 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.

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

\$1500 food purchase minimum required for Saturday afternoon and evening events. \$3000 food purchase minimum for 6-hour block.

Special Pricing

Room Rental:

Sunday - Friday	None
Saturday Afternoon	\$150
Saturday Evening	\$500
Saturday (6 hour block)	\$800
Ceremony Fee	\$300
Bartender Fee (Sunday-Friday)\$75

Saturday Room Rental includes:

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

Cake Cutting Package:

Includes attendant to cut and plate cake, plates, forks, mints, nuts, and one bottle of Champagne - \$100

Security Available Upon Request

There is a 19% House Service Fee on all food and beverages and applicable Sales Tax

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

Prices on menu are subject to change.

The Colonnade Room

(Rehearsal Dinners, Showers, Business Mtgs.)

Located downstairs from the Columns, The Colonnade Room is the perfect setting for smaller groups of up to 60 people. Its smaller size and beautiful decor make it the perfect place to hold intimate family, social or business gatherings. Please ask about The Colonnade Room's special pricing and menus!

Gourmet Hors D'oeuvre Table

\$14.95 Per Person

Choice of Three:

- 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 4 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

Choice of One Vegetable

Choice of One Potato

Choice of One Salad

Rolls & Butter

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

Deli Classic Supreme

(not available after 1:00 pm)

\$13.95 Per Person

Assorted Petite Sandwiches

(stuffed with Turkey, Ham, Roast Beef

& Assorted Cheeses)

Choice of Two Salads

Includes: Fresh Vegetable Tray with Dip

Pretzels & Chips

***Ask about our Special
Monday-Thursday Menus!!!***

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

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

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.

Luncheon Buffets

(not available Saturdays or after 1:00 pm)

Chef's Choice

\$10.95 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

The Light Side

\$8.95 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

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
Chees 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 \$1.50 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 \$3 for Cold Hors d'oeuvre Spectacular)

Ladies' Plated Luncheon

\$10.95 Per Person

Fruit Cup

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!

Latino Menus available upon request.