




THE LIBRARY
RESTAURANT & PUB

Banquet
Information
Guide

The Library Restaurant & Pub
2610 S Lynhurst Dr
Indianapolis, Indiana 46241
Phone: (317) 243 0299
Fax: (317) 383 0606
www.TheLibrary-indy.com

Rooms & Policies

	Dimension	Ceiling	Sq Ft L x W	Max Capacity of Guests	Rental Fee (Up to 4 hours)	Early Open Fee	Late Close Fee
							
Main Dining Room	33' x 40'	12'	1320	76	\$2500.00 (\$8000 F&B Min)	\$60/hr	\$100 /hr
Banquet Room	28' x 35'	9'	1000	46	\$250 (\$1000 F&B MIN)	\$60/hr	\$100 /hr
Board Room	11' x 35'	9'	470	18	\$100 (\$800 F&B MIN)	\$60/hr	\$100 /hr
Versailles Room	16' x 29'	12'	464	32	\$125	\$60/hr	\$100 /hr
Conference Room	12' x 19'	9'	230	8	\$75	\$60/hr	\$100 /hr

Guarantees on Number of Guests:

Food, beverage, and add-on item charges are based on the guest's final guarantee. Final guest counts are due no later than 48 business hours before the date of the event. If no final guest count is received, we will use the number of guests listed on the signed event contract. We will make every effort to accommodate any last-minute increases in the guest count.

Food & Beverage:

To book the Main Dining Room, there is a minimum Food and beverage cost of \$8000.

For all events featuring our signature prime rib, an advanced deposit of 50% of total food costs is required upon booking due to the limited quantity available.

Events consisting of 20 or more guests are required to order off a limited menu that will be created to the contact's discretion.

Deposit & Cancellation Policy:

An advanced deposit of 50% of the total contracted amount, and total room rental amount, is required to confirm the booking of all events for groups over 20 guests.

A credit card is also required to be on file for the deposit.

The Credit Card Authorization Form will be presented upon booking.

Cancellation Policy:

Notice over 30 days prior to the event – full refund of deposit and room rental

Notice 10-30 days prior to the event – 50% refund of deposit, No refund of room rental

Notice less than 10 days prior to the event – no refund of deposit or room rental

Notice less than 2 days prior to the event – no refund of deposit or room rental and credit card is charged for the remainder of the total contracted amount

Service Charge and Taxes:

A 25% service charge, and applicable local tax, currently 9%, will be applied to the total bill amount.

(18% of the service charge goes to our service staff, and 5% goes to upkeep and support staff)

Final Payment:

The total remaining estimated balance is due immediately upon the conclusion of the event.

Host Bar Packages

All bar packages are subject to a \$150 set-up fee and a \$50 an-hour fee for a private bartender.

All packages require a minimum of \$200 Or twenty guests.

Must be purchased for every guest of legal age if selected for the event.

Private Bar

House Liquor Brands, Domestic & Craft Beer

House Wines, Assorted Soft Drinks

This option can be an open bar, cash bar, or drink tickets.

(please ask for more information when booking)

Package #1

Domestic Beer, House Wines, Assorted Soft Drinks

\$30 per guest for 2 hours

+\$8 per guest every additional hour

Package #2

House Liquor Brands, Domestic & Craft Beer,

House Wines, Assorted Soft Drinks

\$35 per guest for 2 hours

+\$10 per guest every additional hour

Package #3

Premium & House Liquor Brands, Domestic & Craft Beer,

House Wines, Assorted Soft Drinks

\$45 per guest for 2 hours

+\$12 per guest every additional hour

Bring Your Own Wine

The corkage fee applies to each bottle

\$15 per bottle

Non-Alcoholic Packages

Assorted Soft Drinks

\$3 per guest

Coffee, Hot Tea

\$3 per guest

Iced Tea

\$3 per guest

All Food & Beverage is subject to 25% service charge and applicable local taxes, currently 9%

Buffet Style Hors D'oeuvres

Cheese Tray

Full—\$150

Brie, Swiss, Yellow Cheddar, and Monterey Jack cheeses served with red grapes and a variety of premium crackers. (Feeds around 30 guests)

Vegetable Tray

Full—\$90

Fresh cut seasonal vegetables served with ranch dressing. (Feeds around 30 guests)

Premium Fruit

Full—\$130

Fresh sliced pineapple, cantaloupe, honeydew melon, strawberries, red grapes, blueberries, raspberries, kiwis, and oranges. (Feeds around 30 guests)

Potato Skin Tray

Half (24 pieces) - \$50 Full (48 pieces) - \$90

Crispy potato skins topped with melted Cheddar and Monterey Jack cheeses, fresh bacon, and scallions. Served with house made ranch dressing and sour cream.

Meatballs

Half (25 pieces) - \$60 Full (50 pieces) - \$120

Juicy Italian meatballs served in your choice of teriyaki, barbeque, or Swedish sauce.

Chicken Wings

Half (24 pieces) - \$50 Full (48 pieces) - \$100

Chicken wings served in your choice of hot buffalo, mild buffalo, teriyaki, barbeque, or garlic parmesan sauces and accompanied by celery and your choice of ranch or blue cheese dressing.

Italian Stuffed Mushrooms

Half (24 pieces) - \$50 Full (48 pieces) - \$96

Mushroom caps stuffed with Italian sausage, a white wine cream cheese, and topped with melted Monterey Jack cheese.

Signature Stuffed Shrimp

Half (16 pieces) - \$65 Full (32 pieces) - \$120

Jumbo butterflied shrimp stuffed with a blend of cheeses, bacon, fresh jalapeño, and smothered with melted Monterey Jack cheese.

Petite Salmon Cakes

Half (16 pieces) - \$65 Full (32 pieces) - \$120

House made fresh Atlantic salmon cakes served with a remoulade sauce and lemon.

Shrimp Cocktail

Half (30 pieces) - \$80 Full (60 pieces) - \$160

Poached, chilled, and served with our house made cocktail sauce and lemon.

All Food & Beverage is subject to 25% service charge and applicable local taxes, currently 9%

Buffet Style Hors D'oeuvres

Shrimp Cocktail Individual Shooters

Half (30 pieces) - \$120 Full (60 pieces) - \$240

Poached, chilled, and served with our house-made cocktail sauce and lemon.

Pulled pork sliders

Full (24 pieces) - \$90

Slow smoked Pulled pork, Hawaiian roll, pepper jack, sweet and tangy barbecue sauce.

Hot honey fried chicken sliders

Full (24 pieces) - \$90

Country Fried chicken tender, House-made hot honey sauce, Hawaiian roll, dill pickle chips.

The Library deviled eggs


Half (24 pieces) - \$30 Full (48 pieces) - \$60

All Food & Beverage is subject to 25% service charge and applicable local taxes, currently 9%

Personalized Lunch Menus

Please pick up to 5 entrees to be featured on your menu.
please choose 3 side options from the list below to be offered to your guest.

Sides

 All sides are gluten-free

| Potato Salad | Cucumber Salad | Pineapple Cottage Cheese | Kettle Chips | Hearty Garden Slaw |

Library Signature Salads

 Iceberg Wedge Salad • 10

| Iceberg Wedge | Gorgonzola | Tomatoes | Bacon | House-made Bleu Cheese Dressing |

Large Caesar Salad • 10

| Romaine Lettuce | Croutons | Caesar Dressing | Parmesan |

 The Library Cobb • 10

| Chopped Romaine Lettuce | Cheddar Jack | Tomato | Green Onion |
| Egg | Bacon | Hot Bacon Dressing |

Protein

Add a protein to our signature salads please choose up to Three options for your menu

Grilled Chicken • 6

***Beef Tips • 18**

Vegan Grilled Chicken • 10

Fried Chicken • 6

***Grilled Salmon • 16**

Vegan Fried Chicken • 10

Cocktail Shrimp • 14

Sandwiches & Wraps

All hamburgers, sandwiches, and wraps come with a pickle spear and your choice of one side
Gluten-Free Buns Available +\$2.5

The Library French Dip • 16

| Shaved Steak | Provolone | Ruby Port Au Jus | Hoagie Bun |

The Library Grilled Chicken Sandwich • 15

| Grilled Chicken Breast | Bacon | Sautéed Mushrooms | Provolone | Honey Mustard | Toast |

Club Sandwich • 15

| Turkey | Ham | Bacon | Lettuce | Tomato | Swiss Cheese | American | Mayonnaise | Toast |

Breaded Tenderloin Sandwich • 14

| Pork Tenderloin | Lettuce | Tomato | Onion | Pickle Chips | Brioche Bun | Add American cheese +\$1 |

1/2 lb BLT • 15

| Bacon | Lettuce | Tomato | Mayonnaise | Toast |

Buffalo Chicken Wrap • 15

| Fried Chicken | Bacon | Lettuce | Tomato | Buffalo Sauce | House-made Ranch | plain tortilla |

Chicken Bacon Ranch Wrap • 15

| Grilled or Fried Chicken | Bacon | Lettuce | Tomato | Cheddar Jack | Ranch Dressing | plain tortilla |

* Items with this symbol are gluten free.


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Personalized Lunch Menus

Please pick up to 5 entrees to be featured on your menu.
please choose 3 side options from the list below to be offered to your guest.

Sides



 All sides are gluten-free

| Potato Salad | Cucumber Salad | Pineapple Cottage Cheese | Kettle Chips | Hearty Garden Slaw |

Steakburgers



All steakburgers, sandwiches, and wraps come with a pickle spear and your choice of one side
Gluten-Free Buns Available +\$2.5

***Steakburger • 14**

All steakburgers are cooked Midwell and served with Lettuce, Tomato, Onion, and Pickle Chips on the side

| Fresh 8 oz Steakburger | Charbroiled | Lettuce | Tomato | Pickle Chips | Onion | Brioche Bun |

Add American cheese +\$1

***Patty Melt • 16**

All steakburgers are cooked Midwell

| Steakburger | Swiss Cheese | Sautéed Onions | Thousand Island | Marble Rye |

Vegan & Vegetarian



All steakburgers, sandwiches, and wraps come with a pickle spear and your choice of one side
Gluten-Free Buns Available +\$2.5

Vegetarian Burger • 16

| Portobello Mushroom | Spinach Cake with Red Onion | Provolone | Sautéed Onions | Brioche Bun |

Vegan Chicken Philly • 17

| Vegan Chicken | Red and Green Peppers | Onions | Mushrooms | Spicy Vegan Mayo | Hoagie Bun |

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Personalized Menus

Please pick up to 6 entrees to be featured on your menu. All beef and pork entrees automatically come with green beans and baked potato. All chicken and seafood entrées automatically come with green beans and rice pilaf.

*PRIME RIB

ONLY SOLD AS A FULL 12 LB ROAST. MUST HAVE 48 HR NOTICE AND BE PAID FOR IN ADVANCE

NO REFUNDS AVAILABLE \$520

ONE ROAST MAKES

14 each -8 oz 12 each-12 oz 9 each-16 oz

| House-Aged Prime Rib | Chef's Herb Spice Rub |

| 18-Hour Slow Cook | Demi-glace | Peppery Watercress | Taylor Fladgate Ruby Port Au Jus |

| Creamy Horseradish | Baked Potato | Green Beans |

HAND CUT STEAKS

All steaks are aged and hand cut in house and served on demi-glace with peppery watercress and served with a baked potato and green beans.

***12 oz Ribeye - 42**

***12 oz New York Strip - 44**

***8 oz Filet Mignon - 46**

Filet Stuffed Portobello Mushroom - 52

| 8 Oz Filet Mignon | Portobello Mushroom |

| Port Wine and Shallot Reduction | Demi-glace |

| Peppery Watercress |

| Crispy Onion Strings | Baked Potato | Green Beans |

SEAFOOD

Baked Walleye - 30

| Walleye Filet | Seasoned Bread Crumbs |

| Lemon White Wine Butter Sauce |

| Fresh Parsley | Lemon Wedge |

| Rice Pilaf | Green Beans |

Stuffed Shrimp - 32

| Butterflied Shrimp | Jalapeño | Bacon |

| Herbs and Cheese Blend | White Monterey Jack |

| Fresh Parmesan | Parsley | Rice Pilaf | Green Beans |

***Grilled Atlantic Salmon - 34**

| Atlantic Salmon Filet | Garlic and Herb Butter |

| Fresh Parsley | Rice Pilaf | Green Beans |

SALADS

Chicken Caesar Salad - 26

| Chopped Romaine | House-made Croutons |

Parmesan | Creamy Caesar Dressing | Grilled, Seasoned Chicken Breast |

Salmon Caesar Salad - 32

| Chopped Romaine | House-made Croutons |

| Parmesan | Creamy Caesar Dressing |

| Roasted Atlantic Salmon Filet |

Large Caesar Salad - 15

| Chopped Romaine | House-made Croutons | Parmesan |

| Creamy Caesar Dressing |

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Personalized Menus

Please pick up to 8 entrees to be featured on your menu. All beef and pork entrees automatically come with green beans and baked potato. All chicken and seafood entrées automatically come with green beans and rice pilaf.

POULTRY & PORK

Chicken Marsala - 29

| Lightly Breaded Chicken Breasts |
| Cremini Mushrooms |
| House-made Marsala Wine Sauce |
| Fresh Parmesan |
| Rice Pilaf | Green Beans |

*Grilled Pork Chop - 30

| 10 Oz Bone-in Frenched Pork Chop |
| Baked Potato | Green Beans |

*Maple Bourbon Pork Chop - 32

| 10 Oz Bone-in Frenched Pork Chop |
| Maple and Bourbon Reduction |
| Baked Potato | Green Beans |

*Half Rack Slow Braised

Barbeque Ribs - 26

| Tender, Fall-off-the-Bone Pork Ribs |
| Chef's Braise Juice & Spice Rub |
| Sweet and Tangy Barbecue Sauce |
| Baked Potato | Green Beans |

PASTA

All pasta dishes can be made gluten free by substituting with chickpea pasta +3

Chicken Fettuccini Alfredo - 28

| Grilled Chicken Breast |
| House-made White Wine Alfredo Sauce |
| Fettuccine | Fresh Parmesan | Parsley |

Cajun Grilled Chicken Alfredo - 30

| Cremini Mushrooms | Roasted Red Peppers |
| Fresh Baby Spinach | Linguini |
| Spicy White Wine Alfredo Sauce |
| Fresh Parmesan | Parsley |

Chicken Parmigiana - 28

| Hand Breaded Herb Infused Fried Chicken Breast |
| Linguini | Marinara |
| Topped with Provolone and Parmesan Cheese |

Penne Vodka - 28

| Spicy Italian Sausage |
| Tito's Handmade Vodka-Tomato Cream Sauce |
| Cremini Mushrooms | Spanish Onions | Penne Pasta |
| Fresh Parmesan | Basil |

Penne Pasta Primavera - 28

Artichoke Hearts	Cremini Mushrooms	
Spanish Onions	Roasted Red Peppers	
Extra Virgin Olive Oil	Fresh Garlic	Penne Pasta
Parmesan	Pesto	Fresh Parsley

*Vegan Puttanesca - 32

Cremini Mushrooms	Artichoke Hearts	
Kalamata Olives	White Wine	Fire Roasted Tomatoes
Shallots	Capers	Lemon Juice
House-made Marinara	Chickpea Pasta	
Red Pepper Flakes		

Cajun Shrimp Alfredo - 32

| Cajun Sautéed Shrimp | Cremini Mushrooms |
| Roasted Red Peppers | Fresh Baby Spinach | Linguini |
| Spicy White Wine Alfredo Sauce |
| Fresh Parmesan | Fresh Parsley |

Beef Tenderloin Gorgonzola - 36

Beef Tenderloin	Spanish Onion
Roasted Red Peppers	Fresh Baby Spinach
House-made White Wine Alfredo Sauce	Gorgonzola
Fresh Parsley	Fettuccine

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Dinner Buffet Options

Buffets are recommended for groups of 25 guests or more.

Buffets are served with your guests' choice of Ice Tea, Coffee, and Ice Water. Fresh baked French bread will be served with your choice of entrees and your choice of two side dishes.

Side options include: Green Beans, Rice Pilaf, Smashed Potatoes, and House Salad

Single Entrée - \$39 Double Entrée - \$45 Triple Entrée - \$52

Chicken Fettuccine Alfredo

Fettuccine tossed in the Chef's very best white wine Alfredo sauce, topped with grilled chicken breasts and parmesan cheese.

Penne Vodka

Spicy Italian sausage, mushrooms, and penne pasta, tossed in a vodka-tomato cream sauce.

Penne Pasta Primavera

Spinach, artichoke hearts, mushrooms, onions, diced tomatoes sautéed with basil pesto, olive oil, garlic are tossed with penne pasta and topped with parmesan cheese.

Chicken Marsala

Lightly breaded chicken breasts smothered in our house-made Marsala mushroom wine sauce and topped with a sprinkle of parmesan cheese.

Chicken Parmigiana

Hand-breaded herb infused strips of fried chicken breast served over linguini with house-made marinara sauce and topped with provolone and parmesan cheese.

Lemon Herb Roasted Cod

Herb seasoned cod filets brushed with butter and topped with lemon slices and oven roasted.

Roasted Salmon

Salmon fillets roasted to perfection and complete to with drizzled clarified butter.

Beef Gorgonzola Alfredo

Tenderloin steak tips and gorgonzola cheese topping fettuccine, roasted red peppers, onions, and spinach tossed in our chef's best white wine Alfredo sauce.

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