



Our **East** and **West Ballrooms** can accommodate up to 420 guests for dinner, menu 330 guests with a dance floor. In addition, we have other rooms and an outdoor terrace available for smaller parties and wedding ceremonies.

The **Woodside Terrace** offers an unmatched wooded view for outdoor dining. The terrace can host table seating for up to 150 guests. Wedding ceremony seating can accommodate up to 220 guests with white garden chairs.

Spacious but still intimate, the **Picasso Room** provides space for 100 guests dining or a maximum of 80 w/ a dance floor. Theatre style capacity is 130.

Our **Monet Room** theatre style capacity is 50 and 40 for a dinner.

## OUR DINING ROOMS

1040  
RIDGE ROAD  
MUNSTER, IN 46321  
PHONE EXT 2  
219-836-1930  
FAX  
219-836-1233  
★ WEBSITE  
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## BREAKFAST MENU

**CONTINENTAL** – Trays of Danish Donuts and Muffins, with Fresh Seasonal Fruit selection, Fresh Brewed Arabica and Robusta Coffee blend, Orange Juice, assorted Hot Tea Choice and Milk. **\$10.00**

**CONTINENTAL SUPREME** – Trays of Danish, Donuts, and Muffins, with Fresh Seasonal Fruit selection. Hard Boiled Eggs, Bagels with Cream Cheese, Yogurt and Granola. Fresh Brewed Arabica and Robusta Coffee Blend, Orange Juice, assorted Hot Tea Choice and Milk. **\$12.00**

**PLATED BREAKFAST** – Scrambled Eggs, Sausage, Bacon or Ham, Hash Browns, Fruit Kabob, Toast, Juice, Coffee and Tea. **\$14.00**

**FAMILY STYLE** – Selections include all of the following: Scrambled Eggs, Pork sausage, Baked Ham, Hash Brown Potatoes, Toast, Coffee Cake, Orange Juice, Coffee and Tea. **\$18.00**

**DELUXE BREAKFAST BUFFET** – Scrambled Eggs, Pork Sausage, Ham, Hash Brown Potatoes, French Toast, Syrup, Cheese Blintz, Bagels with Cream Cheese, Nova Scotia Lox, Coffee Cake, Cinnamon Raisin Toast, Orange Juice, Fresh Fruit, Tea, and Milk. **\$19.00**

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18% Gratuity. 7% Sales Tax applied to all food and beverage costs.



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## LIGHT LUNCHES

Served with Choice of Soup or Salad, and Ice Cream or Sherbet

### SANDWICHES

**CHICKEN SALAD CROISSANT** – Flaky butter croissant filled with all white meat chicken salad, pineapple, grapes, and walnuts. **\$16.00**

**FRENCH DIP** – Slices of slow roasted USDA inside round beef served tender and juicy on a crusty French roll au jus. Served with sweet potato fries. **\$14.00**

**GRILLED VEGETABLE SANDWICH** – An assortment of grilled garden vegetables marinated in a balsamic glaze, and served on a ciabatta roll with pesto mayonnaise. Served with Roasted Potato Wedges. **\$15.00**

**“TIJUANA” BURGER** – 8oz fresh ground round topped with chili and pepper jack cheese, pico de gallo and avocado. **\$14.00**

**BEEF SANDWICH** – Lean slices of tender beef served on a grilled Romano cheese country roll with Swiss cheese, and horseradish cream sauce. Served with natural skin fries. **\$15.00**

**ITALIAN SUB** – Piled High with Capicola, Genoa Salami, American and Provolone cheeses, roasted red peppers, chopped red onion, and pickles served on old world bread with potato chips. **\$12.00**

### SALADS

**COLD TERIYAKI CHICKEN SALAD** – Asian Marinated Chicken and fresh vegetables tossed with noodles on Bibb lettuce and served with a fruit garnish. **\$16.00**

**NICOISE SALAD** – Grilled Ahi Tuna on hearts blend lettuce, fresh green beans, hardboiled egg, olives, boiled potato with an herbed Champagne vinaigrette. **\$19.00**

**GREEK SALAD** – Romaine salad blend with Feta, Kalamata olives, cucumber, tomato, fuji apples with a lemon herb vinaigrette. Served with toasted Pita chips. **\$16.00**

**COBB SALAD** – American blend lettuce with chopped chicken, hardboiled egg, tomato, cucumber. Served with choice of dressing. **\$15.00**

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**BEEF TIPS WITH NOODLES** –

Braised Sirloin beef in a rich red wine sauce, onions, and fresh mushrooms, on fettuccini pasta. \$16.00

**ROAST BEEF** – Slow roasted aged inside round of beef sliced and served with Chasseur Sauce. \$18.00

**PRIME RIB** – Slow roasted USDA aged cut from the Ribeye, served with au jus. \$24.00

**ROAST TURKEY** – Roasted turkey breast sliced over traditional stuffing, gravy and cranberry chutney. \$18.00

**TURKEY DIVAN** – Tender sliced turkey breast on toast points. Served with Broccoli, aged Cheddar Cheese Sauce and cranberry peach half. \$16.00



HEARTY  
LUNCHES

Served with Soup and Salad, Chef's choice of Vegetable, Starch and Dessert

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**ROAST LOIN OF PORK** – Tender young roast loin of pork with apple dressing and pan gravy. \$17.00

**ITALIAN STYLE BAKED CHICKEN** – Herb and Garlic seasoned half of roasted chicken with savory dressing and sherry supreme sauce. \$18.00

**CHICKEN POMODORO** – Italian marinated grilled 6 oz chicken breast on angel hair pasta with a pesto cream sauce. \$17.00

**STIR-FRY CHICKEN** – Boneless Breast of Chicken marinated with soy, sesame seed oil, and sautéed with crisp Asian vegetables over fried rice with crispy wontons. \$16.00

**CHICKEN TETRAZZINI** – Marinated white meat chicken, creamy Parmesan & Romano sauce, with mushrooms over linguine pasta with choice of vegetable. \$17.00

**GRILLED SALMON** – Fresh farm raised Atlantic salmon, grilled with herb dill butter, with choice of potato and vegetable. \$21.00

**TILAPIA** – Boneless skinless fillet features a flaky white fish baked with au gratin topping, tartar sauce, with choice of potato and vegetable. \$17.00

**COD** – 6 oz. loin of baked Icelandic cod with dill butter and chef's version of mousseline sauce. \$18.00

**VEGETARIAN LASAGNA** – Noodles layered with fresh zucchini, crookneck squash, carrot, onion, spinach, ricotta and mozzarella in a velvety Romano and Parmesan Cream Sauce. \$17.00

**MANICOTTI** – Two light Italian pasta crepes. One filled with meat and spinach, one filled with Ricotta cheese Marinara, and rich Bechamel. \$16.00

**PASTA PRIMAVERA** – Light cream sauce and fresh grilled vegetables with Linguine pasta. \$15.00

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## FAMILY STYLE BUFFET BOXED LUNCHES

FAMILY STYLE / BUFFET / BOXED LUNCHES  
Includes Soup or Salad & Dessert

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FAMILY STYLE – Choice of (2) meats: Roast sirloin of beef, Turkey, Ham, Pork, Italian Sausage, Polish Sausage, Mostaccioli with Marinara. Included with choice of potato, vegetable, and rich pan gravy served on platters. **\$24.00**

LUNCHEON BUFFET – (50 guests or more) Baked or Fried Chicken, Mostaccioli and Italian sausage, duchess potato, vegetable, tossed salad bowl with choice of dressings, cheese cucumber, tomatoes, and croutons. Garden fresh crudité with dip, assortment of cheeses, jello with fruit garnish, homemade coleslaw, kidney bean salad, cottage cheese and pickled beets.

**\$24.00**

DELI BUFFET – Sliced meat tray including tender roast beef, baked ham, salami, pepperoni, American and Swiss cheeses. Assortment of Breads with Potato or Pasta salad, lettuce, tomato, chips, and assorted condiments.

**\$18.00**

BOXED LUNCH – Piled high deli meat sandwiches on Kaiser roll with chips, cookie, condiments and pickle. Choice of turkey, ham or beef. Perfect for the no frills, serve yourself luncheon or meeting.

**\$10.00**

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## HORS D'OEUVRES

### CHEF'S PROMISE

Our chef Joe Trama is certified by the American Culinary Federation. Together with his culinary staff, he provides the highest quality food and classical preparations available. Our menu is a representation of some of his most proven menu concepts. We encourage you to share your ideas and let us design a custom menu to make your event truly special. The chef is available for consultation.

### HORS D'OEUVRES

All hors d'oeuvres are 50 pieces unless otherwise noted. They are served attractively with appropriate theme, sauces and garnishes. If you choose to serve hors d'oeuvres instead of a dinner or luncheon entrée, you will be charged for room rental.

#### HOT

B.B.Q. Pork Ribs	\$84.00
B.B.Q. Wings	\$65.00
Bacon Wraps	\$74.00
Beef Empanada	\$80.00
Brie & Apricot Purse	\$96.00
Broiled Artichoke Crostini	\$80.00
Bruschetta - Traditional	\$78.00
Chicken Wings	\$63.00
Chicken Sate	\$93.00
Chicken Tenders	\$83.00
Chinese Egg Rolls	\$88.00
Cocktail Franks	\$58.00
Crab Cakes	\$100.00
Ice Luge	\$500.00 AND UP

Fried Cheese and Veggies	\$82.00
Fried Stuffed Green Olives	\$93.00
Italian or Swedish Meatballs (100 pieces)	\$72.00
Italian Stuffed Mushrooms	\$82.00
Quesadilla Cornucopias Shrimp	\$86.00
Brochette	\$92.00
Salmon Wonton	\$92.00
Spanokopita	\$97.00
Stuffed Jalapenos	\$92.00
Teriyaki Beef Brochettes	\$92.00
Tomato Bread	\$72.00
Olives, Roasted Peppers & Capicola	\$120.00

#### COLD

Caprese Skewers	\$97.00
Cubed Cheese Tray	\$92.00
Deviled Eggs	\$63.00
Finger Sandwiches	\$92.00
Fresh Fruit Tray (small)	\$135.00
Fresh Fruit Tray (large)	\$250.00
Vegetable Tray	\$72.00
Shrimp Bowl (iced)	\$275.00
Spinach Tortilla Pinwheels	\$92.00
Stuffed Celery	\$63.00
Stuff Cherry Tomatoes	\$63.00
Stuffed Pea Pods	\$74.00
Sushi	\$110.00
Sweet Trays	\$100.00

#### SEASONAL

Fig and Turkey	\$94.00
Ice Carvings Available	\$400.00 AND UP

.....  
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**BAR  
 SERVICE**

Liquor packages are served before or after your meal. Complimentary wedding champagne is included at no additional charge. Packages include standard house liquors and the listed top brands. Premium brands are available at an additional cost upon request.

**BAR PACKAGE** 4 HOURS AT \$18/PERSON  
 5 HOURS AT \$20/PERSON

<i>Liquors:</i>	<i>Wines:</i>	<i>Beer (on tap):</i>
Beefeater's Gin	Cabernet	Miller Lite
Canadian Club	Merlot	Yuengling
Christian Brother	Pinot Noir	
Southern Comfort	Chardonnay	
J&B	Pinot Grigio	
Kahlua	Moscato	
Rum	White Zinfandel	
Seagram's 7 Crown		
Seagram's V.O.		
Smirnoff Vodka Spice		
Rum		

**PREMIUM BAR PACKAGE** 4 HOURS AT \$20/PERSON  
 5 HOURS AT \$22/PERSON

<i>Liquors:</i>			<i>Beer:</i>
Absolut	Crown Royal	Jim Beam	Corona
Amaretto	Dewar's Hennessy	Jose Cuervo Gold	Dogfish
Bacardi	Jameson Johnny	Makers Mark	
Bailey's Irish Crème	Walker	Malibu Rum	
Captain Morgan	Black Jack Daniels	Tanqueray	
		Tito's	

**OTHER SERVICES AVAILABLE:**

House Champagne	\$18.00/bottle
Punch (non-alcoholic)	\$38.00/gallon - serves 25
Alcoholic Punch	\$45.00/gallon - serves 25
Champagne Punch	\$45.00/gallon
Mimosa Bar	\$18/champagne bottle
	\$12/carafe juice
	\$25/3 bowls of seasonal fruit
Unlimited Soda Package	\$3.50/per person
Beer, Wine, Soda (4hrs.)	\$16.00/per person
Coffee Service	\$35.00/gallon

Bartender fee included in package price. Upgrades to be discussed with event planner. Additional charge may be added. Trama Catering will determine the number of security personnel required. \$175 security fee for parties of 50 guests or more. \$75 bartender fee for cash and tab bars.



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CASH  
**BAR**  
 SERVICE

DRINK	DRAFT	CALL BRAND	PREMIUM
Beer	\$3.00	\$4.00	\$5.00
Wine	-	\$8.00	
Bottle Wine	\$18.00		
Champagne/bottle	\$18.00		
Soft Drinks	\$ 1.50		
Mixed Drinks	-	\$7.50	\$8.00
Martini	-	\$8.00	\$8.50
Manhattan	-	\$8.00	\$8.50
Cream Drinks	-	\$7.50	\$8.00
Black Russian	-	\$8.00	\$8.50
Cordials	-	\$8.00	\$8.50

CALL BRAND	PREMIUM
SMIRNOFF	ABSOLUT
BEEFEATERS	TANQUERAY
	TITO'S

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 Trama Catering, INC will determine the number of security personnel required. \$175 Security fee for parties of 50 guests or more. \$75 bartender fee. 1 bartender per 100 guests.





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## BEEF

**TUSCAN FLAT-IRON STEAK** – Aged beef cut from the shoulder chuck, olive oil, garlic, and rosemary char-grilled with roasted tomato butter. **\$33.00**

**PRIME RIB** – Generous slice of slow roasted USDA choice beef, au jus. **\$35.00**

**GRILLED FILET** – 6 oz **\$33.00**  
8 oz **\$36.00** both served with Sautéed Mushrooms.

**ROAST TENDRLOIN** – Special spice blend, USDA choice aged tenderloin served with chef's choice of sauce. **\$37.00**

**STEAK & CHICKEN** – Center cut 6 oz. filet, along with 5 oz. boneless skinless chicken breast prepared to your liking. **\$34.00**



# DINNER MENU

ALL DINNER SELECTIONS INCLUDE: Choice of soup, garden salad with choice of dressings, potato or rice, vegetable and dessert. Custom designed menu choices are available to accommodate your budget. **COFFEE, TEA AND WATER INCLUDED.**

## CHICKEN

**ROAST CHICKEN** – One half of marinated roasted chicken, traditional celery stuffing, served with creamy sherry wine supreme sauce. **\$26.00**

**CHICKEN PICCATA** – Lightly floured and sauté boneless tender 6oz chicken breast lemon, wine, caper butter sauce. **\$23.00**

**HERB CHICKEN** – Fresh herb and fresh bread crumbs, shallots, garlic, Dijon mustard, sauté crispy boneless breast with White Zinfandel sauce. **\$29.00**

**CHICKEN TENDERS** – 3 breaded crispy boneless chicken tenders and French fries. **\$18.00**

**CHICKEN PARMESAN** – Garlic, Italian herbs, Parmesan cheese, and bread crumbs coated boneless breast, sauté to golden brown. Pomodoro sauce and shaved Asiago. **\$23.00**

**SPINACH MOUSSE CHICKEN** – 5 oz Boneless Chicken Breast stuffed with our signature spinach mousse, pan seared with sundried pesto cream. **\$29.00**

## SEAFOOD

**PETIT FILET AND SKEWERED SHRIMP**  
Center cut USDA aged filet of beef tenderloin paired with seasoned grilled shrimp **\$41.00**

**GRILLED NORWEGIAN SALMON** – Herb marinated fresh salmon, grilled, finished with pure maple syrup, orange and butter glaze. **\$30.00**

**COD LOIN** – 6 oz loin of Icelandic cod, fresh dill, roasted cherry tomato herb butter. **\$22.00**

**TILAPIA** – Farm-raised boneless skinless fillet features a flaky white flesh which can be enhanced with your choice of citrus beurre blanc or cilantro mango salsa. **\$22.00**

## PORK

**ROAST PORK LOIN** – Tender, juicy slow roasted boneless loin of pork with Golden Delicious apples, walnuts, raisin dressing, rich pan gravy. **\$24.00**

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## DINNER MENU CONT.

## HEARTY LUNCHES DINNER MENU ACCOMPANIMENTS

**FAMILY STYLE DINNER** – Roast Sirloin of beef, baked chicken and dressing and a choice of Italian sausage and mostacioli or Polish sausage and sauerkraut. **\$29.00**

### VEGETARIAN

**GRILLED SEASONAL VEGETABLES** Fresh assortment of garden vegetables with garlic, balsamic vinegar, and olive oil marinade seared on a hot grill and served with roasted tomato butter sauce. **\$20.00**

**VEGETARIAN LASAGNA** – Noodles layered with fresh zucchini, crookneck squash, carrots, and onions, ricotta, mozzarella in a velvety Romano and Parmesan cream sauce. **\$19.00**

**ORECCHIETTE PASTA** – With grilled vegetables enveloped in a rich vodka tomato pesto cream sauce. **\$19.00**

**BUTTERNUT SQUASH RAVIOLI** – wilted spinach and sherry cream sauce. **\$25.00**

**MEDITERRANEAN COUSCOUS, RATATOUILLE** (GF). **\$25.00**

**GRILLED PORTABELLA MUSHROOM** – with Tuscan bean salad (GF). **\$25.00**

**GRILLED SEASONAL SQUASH** – with rice (GF). **\$25.00**

**ROASTED ROOT VEGETABLE** – with quinoa blend (GF). **\$25.00**

### SOUPS:

Chicken Noodle  
Cream of Broccoli  
French Onion  
Lemon Rice  
Minestrone  
Chicken Tortellini

### SALADS:

Garden fresh greens  
*Choice of three dressings:*  
Ranch  
Poppy seed  
Italian  
Garlic  
French

### VEGETABLES:

Corn  
Glazed carrots  
Green beans almondine  
Italian mixed vegetables  
Peas and carrots  
Italian green beans

### POTATOES:

Traditional baked  
Mashed red Bliss  
House fluted duchess  
Fresh herb new potatoes  
Rice pilaf

### DESSERTS:

Chocolate raspberry cake  
Pineapple or strawberry  
whipped cream cake  
Vanilla, chocolate,  
strawberry, spumoni,  
peppermint ice cream  
Rainbow or orange sherbet

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# FOOD STATIONS

## MEXICAN STATION

\$11.75

### QUESADILLAS WITH CHOICE OF:

- Two cheeses
- Roasted Poblano Chili's
- Salsa Verde
- Mushrooms
- Green Onions
- Sour Cream
- Pico de Gallo

Guacamole Bar with Tortilla Chips

Mango Salsa

## PASTA STATION

\$11.50

### CHOICE OF TWO PASTA:

- Tortellini
- Capellini
- Farfalle
- Linguine
- Spaghetti
- Fettucini

### CHOICE OF 3 SAUCES:

- Marinara
- Pesto
- Alfredo
- Vodka
- Bolognese

Served with Garlic Bread

Chef charge \$85

## STIR FRY STATION

\$12.25

### STIR FRY CHOICES:

- Beef
- Chicken
- Bok Choy
- Red Pepper
- Mushrooms
- Zucchini
- Fried Rice
- Pork & Vegetable Egg Rolls
- Flavoring Sauce made with Soy Sauce, Sesame Oil, Garlic & Ginger

## CARVING STATION

\$11.75

- Beef
- Pork
- Pretzel Rolls
- Horseradish Sauce
- Mustard Sauce
- Sweet Potato Fries

## THE BRASS TAVERN STATION \$12.75

- Buffalo Chicken Wings with Blue Cheese Dressing
- Jalapeño Poppers
- Tomato Bread
- Stuffed Potato Skins
- Sub Sandwiches

.....  
 50 person minimum for Food Stations.

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# FUNERAL LUNCHEON MENU

ALL ENTREES COME WITH: Choice of soup, salad, vegetable, starch and dessert

**ROAST SIRLOIN OF BEEF:**

Slow roasted ages USDA top round inside of beef sliced and served with sauce Chausseur.

**\$18.00**

**ROAST LOIN OF PORK:**

Tender young roast loin of pork with apple stuffing and rich pan gravy.

**\$17.00**

**ITALIAN STYLE BAKED HALF CHICKEN:**

Herb and garlic seasoned half of roasted chicken with savory dressing, sherry supreme sauce.

**\$18.00**

**CHICKEN POMODORO:**

Marinated grilled 6 ounce boneless chicken breast on angel hair pasta with a pesto cream sauce.

**\$17.00**

**TILAPIA:**

Boneless, skinless filet features a flaky mild white fish, baked with dill grantee topping, sauce mousseline.

**\$17.00**

**LUNCHEON BUFFET: (50 GUESTS OR MORE)**

Baked or fried chicken, mostacioli and italian sausage, duchess potato, vegetable, tossed salad bowl with choice of dressings, cheese, cucumber, tomatoes and croutons. Vegetable tray, coleslaw, cottage cheese and pickled beets.

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## DESSERT BUFFET

The dessert and fruit buffet is custom designed to suit client needs for special events. Rather than individual pricing, we suggest the client pick a minimum of five selections. The Catering Manager will work with clients to suggest amounts needed to satisfy parties from 50 to 450 persons. Fruit and desserts may be combined. \$100/60 pieces.

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### DESSERTS

(Choose 5)  
Cheesecake  
Raspberry Cookies  
Eclaires  
Peanut Butter Bars  
Lemon Bars  
Mint Brownie  
Regular Brownie  
Pecan Bar

### FRUIT TRAY

Watermelon  
Cantaloupe  
Honeydew Melon  
Strawberries  
Red Grapes  
Pineapple  
Berries in season

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# SNACKS

## SNACKS

Potato chips-1oz bag	\$1.00
Pretzels-1oz bag	\$1.00
Granola Bars Assort.	\$1.00
Trail Mix	\$1.00
Veggie Tray	\$72.00
Brownies/Cookies-5oz bag	\$1.00
Water	\$2.00
Pop	\$1.50

## LATE NIGHT SNACKS (50 PIECES)

Italian Antipasto Tray w/ Bread, Salami, Pepperoni, Fontinella,	
Chicken Wings	\$63.00
Poppers	\$88.00
Tomato Bread	\$70.00
Mini Burgers	\$64.00
Sub Sandwiches	\$92.00
Potato Skins	\$70.00
Chicken Tenders	\$83.00
Cheese Burger Ravioli	\$62.00
Smoked Pulled Pork	\$75.00
Mini Black Angus Dogs	\$75.00
Mac & Cheese Bites	\$63.00

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## ROOM RENTAL FEES

ALL RENTALS ARE FOR A THREE HOUR MINIMUM.

### UPPER LEVEL: RENTAL RATE

East Dining Room	\$150.00/HR.
West Dining Room	\$150.00/HR.
Entire Dining Room	\$300.00/HR.
Brass Tavern	\$80.00/HR.
Monet Room	\$80.00/HR.
Theatre	\$750.00/DAY
Art Gallery	\$650.00/DAY

### LOWER LEVEL:

Picasso Room	\$80.00/HR.
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## EQUIPMENT DAILY RENTAL

*CVPA is not responsible for equipment brought into the facility by lessee.*

EQUIPMENT:	RENTAL RATE
Flipchart on Easel with Pad of Paper and Markers	\$30.00
70" Front Projection Screen	\$20.00
10' X 10' Front or Rear Projection Screen with Skirt	\$70.00
Digital Slide Projector	\$150.00
Large Screen TV	\$250.00
Wired Microphone ( <i>stand, handheld, lavalier</i> )	\$25.00
Wireless Microphone ( <i>lavalier</i> )	\$25.00
Followspot ( <i>personnel not included in rental price</i> )	\$50.00
Piano ( <i>tuning included</i> )	\$150.00
Lavalier	\$25.00
Headset	\$50.00

## VENDOR TABLE RENTAL FEES

1 -7 Tables clothed and skirted - <i>Complimentary with room rental</i>
8 -12 Tables clothed and skirted-\$50.00
13 -20 tables clothed and skirted-\$100.00
21 -25 tables clothed and skirted-\$150.00
26 -30 tables clothed and skirted-\$200.00

## TAXES

7% Indiana sales tax will be added to all rental charges.



**THE CENTER**  
FOR VISUAL AND  
PERFORMING ARTS

1040

RIDGE ROAD  
MUNSTER, IN 46321

PHONE EXT 2

219-836-1930

FAX

219-836-1233

\* WEBSITE

CVPA.ORG

EVENTS  
-WITHOUT-  
CATERING

#### ROOM RESERVATIONS:

No more than 90 days from day of event

#### DINING ROOM RENTAL:

Charges include room set up, house linen and wait staff. Food function required.

**FRIDAY/SATURDAY**

**MONDAY THRU THURSDAY - \$300 PER HOUR**

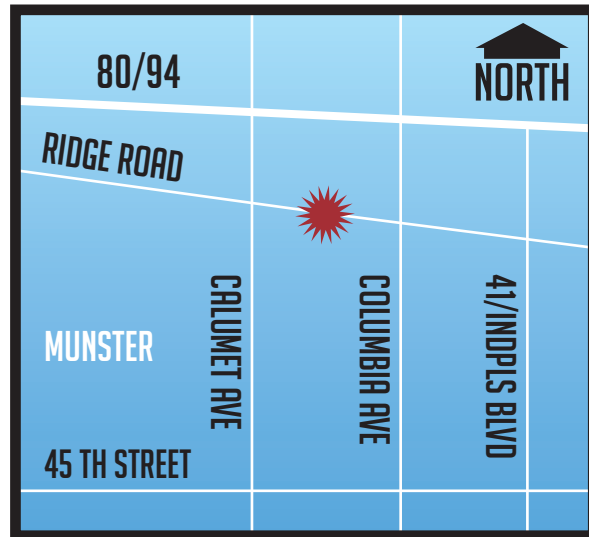
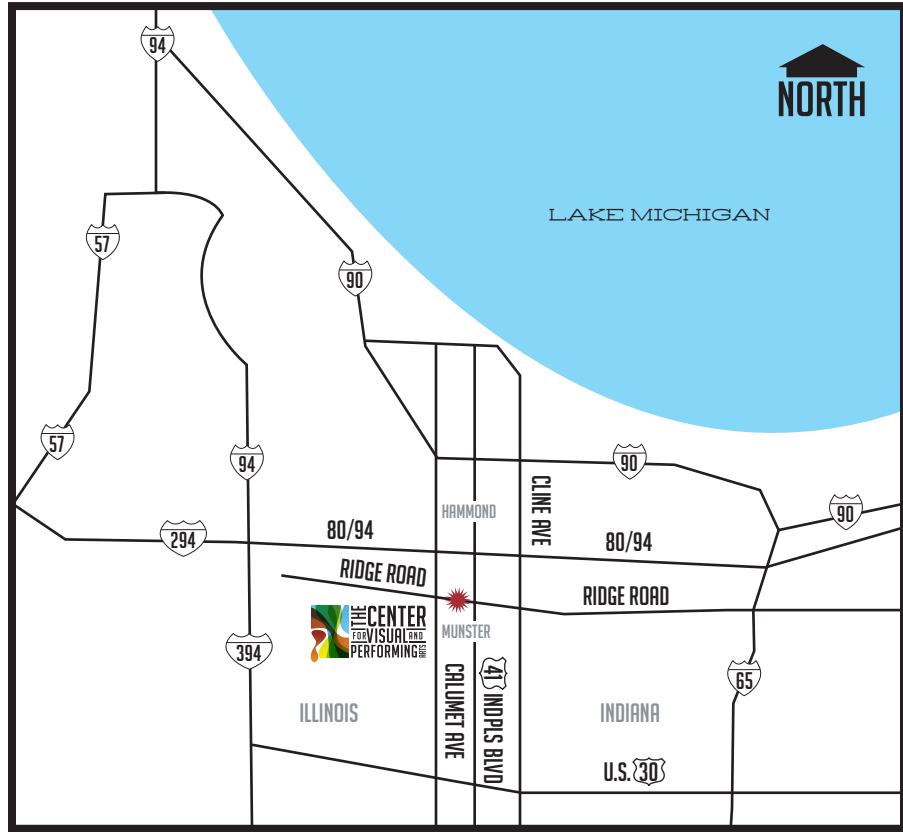
#### BAR SERVICE:

If alcohol is requested, it must be purchased through The Center for Visual and Performing Arts and served by our bartenders.

#### DETAILS:

- Seven days prior to event customer must give guaranteed number of guests which will be used to determine final billing. This number may increase but not decrease.
- Customer will be required to sign a waiver for any food brought in by an outside caterer. i.e. Wedding Cakes
- Once bar times are established they cannot be changed on the day of the function.





**1 0 4 0**  
RIDGE ROAD  
MUNSTER, IN 4 6 3 2 1

CATERING MANAGER  
**219-836-1930**  
**EXT. 2**