

14 West Maryland St.
Indianapolis, IN
46204

Phone: (317) 636-1414
Fax: (317) 636-0650
www.14west.net

Sales & Marketing Manager
Rhiannon Maynard
rmaynard@14west.net

Hotel and Event Manager
Heather Fowler
hfowler@14west.net

General Manager
Tim Hedberg
thedberg@14west.net

Executive Chef
Tracy Lemmonds

**Privately Owned
& Operated!**



Private Dining Information Guide

14 West Private Dining Information

Thank you for inquiring about
an event you'd like to host!
The information below will give you the basics of
how to plan your party at
14 West Restaurant & Suites.

Menu

Any group of more than 20 people is required to preselect a
limited menu from our pre-fixe menu options.
Iced Tea, coffee, soda and water are included beverages.

Bar

Bar products can be purchased in many different ways:

- **Open Bar:** guests may order whatever they would
Like and there is no limit.
- **Limited Bar:** you control cost or control
consumption. Limit either by the number of drinks per
guest or by the type of drink offered.
- **Cash Bar:** your guests pay for any alcoholic beverage.
- **Hourly Bar Package:** please see rates on page 4

Budgeting Needs

Being a locally owned Indianapolis establishment,
we are able to work with budgets.

We are happy to accommodate your event
in the very best way possible.



Private Dining Room Price Guide

“The Fortune Room”

Located on the second floor, The Fortune Room provides an intimate setting for any occasion and is nestled adjacent to our premium wine room that can be observed while dining and holds a maximum capacity of 25 guests
\$1000 food & beverage minimum

“The Murray Room”

Located on the second floor, the Murray Room is a spacious and comfortable private dining hall with a private bar, 4 fifty inch plasma screens with A/V hookup capability and holds a maximum capacity of 100 guests
\$2000 food & beverage minimum

“The Penthouse Suite”

Occupying the entire fourth floor, the Penthouse suite provides an intimate yet deluxe setting with a covered outdoor patio, hardwood floors, open kitchen, dining room, one queen suite, one king suite with luxury bathing accommodations, and an airy lounge like living area
\$2500 food & beverage minimum



Bar Packages

Well Bar*

\$18.99 Per Person (Two Hours)

Domestic Bottled Beer, House Wine, Well Liquor

Unlimited domestic bottled beer, William Hill Chardonnay & Cabernet, and well liquors by Smirnoff, Kokov, Bacardi, Jose Cuervo, Canadian Club, and Tyler & Lloyd

Call Bar*

\$22.99 Per Person (Two Hours)

Domestic Bottled Beer, House Wine, Call Liquor

Unlimited domestic bottled beer, William Hill Chardonnay & Cabernet, and call liquors by Absolut, Tanqueray, Bacardi, Captain Morgan, Jose Cuervo 1800, Crown Royal, and Johnny Walker Red Label

Premium Bar*

\$26.99 Per Person (Two Hours)

Domestic & Imported Bottled Beer, House Wine, Premium Liquor

Unlimited domestic and imported bottled beer, William Hill Chardonnay & Cabernet, and premium liquors by Kettle One, Hendricks, 10 Cane, Don Julio, Makers Mark, and Johnny Walker Black Label



*Open bar or cash bar priced on consumption is available as well

*Menu selections, brands and prices are subject to change without notice

Banquet Menu Guidelines

Our banquet menus are created from our regular seasonal selections and are priced per person. While groups of any size are welcome to use these menus; they are required for groups of twenty or more. Please review the material, feel free to contact me via phone, email, or fax to make your event selections. Your guests will order from a specially printed menu the evening of your event. Your menu will be personalized with either the name of your group or, if you prefer, your logo (please include copy-ready art). We will be happy to answer any questions you may have about either the menu itself or the ordering procedure.

The option of having your party completely pre-order is always available as well. This can be beneficial for very large groups, for audio visual presentations, or if time is a factor in your evening's agenda.

Banquet Menu Options

Banquet Menu A \$50.00 per person

Banquet Menu B \$65.00 per person

Banquet Menu C \$75.00 per person

Banquet Menu D \$85.00 per person



Add lobster tail or crab legs to any entrée ~ Market Price

Banquet Menu A

(Unlimited Pretzel bread, soda, ice tea, and coffee)

Salad

(Please select one)

Chopped Green Salad ~ Cucumber, red onion, bacon, tomato, ranch

Caesar Salad ~ Romaine, traditional Caesar dressing, garlic croutons

Entrée

(Please select three)

Grilled Salmon with Mediterranean Pico

Double Fried Pork Chop with Caramelized Vidalia Onion Gravy

8 oz. Center Cut Filet of Beef

Pan Seared Boneless 1/2 Chicken

Sides

(Please select two)

Roasted vegetables

Whipped potatoes

Asparagus

Pomme Frites

Dessert

Assorted Dessert Platter



Banquet Menu B

Starters

(Please select two)

Served Buffet or Family Style on the dinner tables

Tempura Fried Calamari ~ Spicy apricot chipotle sauce

Meatballs ~ choice of BBQ or teriyaki sauce

Asian Chicken ~ On skewers with sweet chili sauce

Fried Green Tomatoes~ cream corn sauce, bacon, pickled cabbage

Salad

(Please select two)

Chopped Greens ~ Cucumber, red onion, bacon and tomato with homemade ranch

Caesar ~ Romaine, traditional Caesar dressing, garlic croutons

Berry Salad~ Baby greens, seasonal berries, spiced pecans,
goat cheese, raspberry vinaigrette

Entrée

(Please select three)

Grilled Salmon with Mediterranean Pico

Double Fried Pork Chop with Caramelized Vidalia Onion Gravy

8 oz Center Cut Filet of Beef

Pan Seared Boneless 1/2 Chicken

Three Cheese Tortellini– mushroom, spinach,
onion, and roasted red pepper cream sauce (no sides)

Seafood Fettuccine– scallops, shrimp, green onion,
Roma tomatoes, and Parmesan cream sauce (no sides)

Sides

(Please select two)

Brie Mac n Cheese

Mashed Potatoes

Roasted Vegetables

Pomme Frites

Asparagus

Dessert

Assorted Dessert Platter



Banquet Menu C

Starters

(Please select three)

Shrimp Cocktail~ horseradish cocktail sauce

14 West Crab Cake ~ Topped with hollandaise

Asian Beef Rolls~ Marinated skirt steak in Belgian endive with shredded carrots, green onions and peanuts

Chicken Satay ~ On skewers with sweet chili sauce

Fried Green Tomatoes~ cream corn sauce, bacon, pickled cabbage

Salad & Soup

(Please select three)

Caesar ~ Romaine, traditional Caesar dressing, garlic croutons

Spinach Salad ~ kalamata olives, heart of palm, feta cheese, red onion, balsamic vinaigrette

Berry Salad~ Baby greens, seasonal berries, spiced pecans, goat cheese, raspberry vinaigrette

Chicken Orzo Soup~ Chicken broth and pulled chicken, carrots, onions, celery, and orzo noodles

Entrée

(Please select four)

~Kansas City Style New York Strip~

Topped with foie gras butter and served with whipped potatoes

~8 oz Filet of Beef ~

Whipped potatoes, roasted vegetables, demi glace

~Pan Seared Boneless 1/2 Chicken~

Whipped potatoes, green bean casserole, and topped with natural jus

~Three Cheese Tortellini~

Mushroom, onion, spinach, and red pepper cream sauce

~Seared Chilean Sea Bass ~

Wild mushrooms, red wine risotto, basil aioli

~Lamb Pappardelle~

Braised lamb, pappardelle pasta, seasonal vegetables, and shaved Asiago cheese

~Seafood Fettuccini~

Shrimp, scallops, parmesan cream sauce

Dessert

Assorted Dessert Platter



Banquet Menu D

Starters

(Please select four)

Steak Frites~ Pepper crusted prime steak, hand cut frites, truffle aioli

Seared Ahi Tuna~ Seaweed salad, wasabi aioli

Tempura Fried Calamari ~ Spicy apricot chipotle sauce

Shrimp Cocktail~ horseradish cocktail sauce

14 West Crab Cake ~ Topped with hollandaise sauce

Chicken Satay ~ On skewers with sweet chili sauce

Salad

(Please select three)

Caesar ~ traditional Caesar dressing, garlic croutons, parmesan cheese

Spinach Salad ~ kalamata olives, feta, red onion, heart of palm, balsamic dressing

Berry Salad~ Baby greens, seasonal berries, spiced pecans,
goat cheese, raspberry vinaigrette

Chicken Orzo Soup~ Chicken broth and pulled chicken,
carrots, onions, celery, and orzo noodles

Entree

(Please select five)

Double Fried Pork Chop~ Vidalia onion gravy, whipped potatoes, haricot verts

Grilled Salmon ~ Mediterranean pico, Peruvian potatoes, sautéed asparagus

Seared Chilean Sea Bass ~ Wild mushrooms, red wine risotto, basil aioli

Lamb Pappardelle~ Braised lamb, pappardelle pasta,
seasonal vegetables, and shaved asiago cheese

8 oz Center Cut Filet of Beef ~ Mashed potatoes, haricot verts, demi glace

Three Cheese Tortellini~ Mushroom, onion, spinach, and red pepper cream sauce

Pan Seared Boneless 1/2 Chicken~ Whipped potatoes,
green bean casserole, and topped with natural jus

Kansas City Style New York Strip~ Topped with
foie gras butter and served with whipped potatoes

Seafood Fettuccine~ Scallops, shrimp, parmesan cream sauce

Seared Sea Scallops~ Smashed Peruvian potatoes,
fried zucchini, yellow tomato jus

Dessert

Assorted Dessert Platter



Hors D'oeuvre

Each selection includes 50 pieces per order unless otherwise specified

Steak Frites

Pepper crusted flat-iron steak, maitre d butter and fresh cut fries
\$120

Prime Beef Meatballs

Your choice of teriyaki, Italian, marinara, or BBQ
\$80

Vegetable Spring Rolls

Cabbage, carrot, mushroom, rice noodles, sweet chili sauce
\$80

Jumbo Shrimp Cocktail

Beautiful 8-12 per pound Black Tiger shrimp boiled at the restaurant served with a spicy horseradish cocktail sauce.
\$150

Chicken Satay

Skewered white meat chicken with sweet chili sauce
\$80

Fried Green Tomatoes

Cornmeal dusted with cream corn sauce, bacon & pickled cabbage
\$60

14 West Wings

Your selection of buffalo, sweet chili, teriyaki or BBQ
\$60

Miniature Crab Cakes

Red pepper remoulade
\$150

Asian Beef Rolls

Marinated skirt steak served in Belgian endive with carrots, green onion, peanuts, and traditional Vietnamese sauce
\$120



Hors D'oeuvre

Stuffed Mushrooms

Ricotta Stuffed \$80

Crab Stuffed \$120

Coconut Shrimp

Apricot marmalade chili sauce

\$150

Pastry Wrapped Baked Brie

Honey, apricot glaze, fresh fruit, crostinis

1/2 wheel \$50

Miniature Brie Crostinis

French crostini topped with a slice of soft and savory cheese
and seasonal preserves.

\$100

Tempura Fried Calamari

Served with an apricot Thai dipping sauce

\$110 (serves 50 people)

Fresh Fruit

An assortment of fresh fruit to refresh any guest and to lighten up the
spread!

\$80 (serves 50 people)

Cheese Platter

Assorted Cheddar, Swiss and Pepper-jack cheeses

\$80 (serves 50 people)

Vegetable Tray

Seasonal selections served with homemade ranch dressing

\$80 (serves 50 people)

Petit Fours

Assortment of miniature cakes. Perfect for anyone's sweet tooth!

\$80



Proposal

| | |
|-----------------------------|-------|
| Company: | UD |
| Contact: | UD |
| Event: | UD |
| Date: | UD |
| Time: | UD |
| # of Guests: | UD |
| Room: | UD |
| Food & Beverage Minimum: | UD |
| Bar Set-up Fees: | UD |
| Food Cost/person: | UD |
| Total Food Cost: | UD |
| Total Bev Cost: | UD |
| Cost before tax & gratuity: | UD |
| Gratuity: | (21%) |
| Tax: | (9%) |
| Total | UD |



Private Dining Policies and Contract

- **Deposit / Cancellation:** 14 West Restaurant & Suites requires credit card information to be given to hold the event space. In the event of cancellation less than two days before the event, the food and beverage minimum of the contract will be forfeited and charged to the credit card information on file. In the event of cancellation more than one week before the event, there will be no charges. If, however, the event is scheduled during a “peak” season such as Indy 500, Moto GP, Final 4, or any other period deemed “peak” (December) by 14 West Restaurant & Suites, cancellation of any event within a month of the scheduled date will be charged their contracted food and beverage minimum.
- **Guaranteed Guest Count:** The guaranteed guest count is due from the client seven (7) business days in advance of the event. 14 West Restaurant & Suites cannot ensure additional seating should the actual guest count exceed the actual guest count or room capacity. Every attempt will be made to accommodate additional guests on a space-available basis; however, it is possible a guest may not be seated or served. By signing this agreement below, the client affirmatively acknowledges he/she has been made aware of this disclosure. If your party has reduced in numbers without notice you will be required to pay for the guaranteed guest count. If we do not receive notification of your guaranteed guest count seven (7) business days before the event, we will consider the original estimated attendance as your guaranteed number of guests. This number ensures that we have planned perfectly for your event.
- **Dining Availability:** When booking your event you are purchasing a 2 ½ hour block of time. Following that period the client will be charged a minimum of half of the prospected amount of the event per hour. During “peak” business, the client may be charged as much as the full amount of the prospected amount per hour. If the client desires to schedule a block of time larger than 2 ½ hours, a minimum sales guarantee will be in effect .
- **Menu Selection:** We ask that your menu selections be confirmed two weeks in advance. You may use one of our banquet menus or, if you prefer, we will be glad to assist you in designing your own.
- **Authority:** Any person signing an agreement with 14 West Restaurant & Suites in the name of a corporation, association, or society represents to 14 West Restaurant & Suites that he/she is authorized to sign the agreement on behalf of the organization. In addition, the signature on this agreement will act as a signature on file if a credit card is issued as a deposit or final payment; *therefore the cardholder must sign this agreement, along with any other responsible parties.*



Private Dining Policies and Contract (Cont.)

- **Payment:** All payments must be made by: American Express, Visa, MasterCard, Discover, check, money order or cash.
- **Taxes:** Client agrees to pay any and all federal, state, municipal or other taxes imposed on or applicable to event. Groups or organizations claiming exemption from applicable taxes are responsible for providing 14 West Restaurant & Suites with a copy of the organizations exemption certificate; otherwise, applicable taxes will be charged to client.
- **Food and Beverage:** Due to health and safety, and liquor laws of state, all food and beverage must be supplied by 14 West Restaurant & Suites.
- **Security:** 14 West Restaurant & Suites reserves the right to inspect and control all events and may, at its discretion, require security for certain events, particularly those with minors in attendance. The cost of such services will be the client's responsibility. 14 West Restaurant & Suites will not assume any liability for theft or any other type of loss or damage to personal property occurring prior to, during, or after the event.
- **Deliveries:** With prior arrangements, 14 West Restaurant & Suites will accept packages sent no earlier than three (3) business days prior to the event. Any shipments prior to such date, or deemed excessive in size or volume, may be subject to a storage fee.
- **Display and Decoration:** All displays and/or decoration proposed by the client will be subject to prior approval by 14 West Restaurant House Representatives in each instance. Any damage caused to the premises will be the responsibility of the client
- **Alcoholic Beverages:** 14 West Restaurant & Suites strictly adheres to all laws and regulations pertaining to the sale and service of alcoholic beverages, including sales to minors and intoxicated persons. **Our daily drink specials DO NOT apply to parties in our private dining rooms.**
- **Excused Non-Performance:** Client agrees and acknowledges that 14 West Restaurant & Suites shall be excused from performing any obligations under this agreement for so long as such performance is prevented, delayed or hindered by an act of God, fire, flood, or explosion, strikes, labor disputes, liability to procure labor, equipment, materials, or surplus, or any other causes beyond its reasonable control



Private Dining Policies and Contract (Cont.)

Date: ____/____/____

Name: _____

Telephone Number(s): _____

Email Address: _____

Company: _____

Address: _____

Credit Card Type: _____

Credit Card Number: _____

Exp. Date: ____/____ CSC # _____

Date of Event: ____/____/____

Time of Event: _____

Private Dining Room: _____

Food & Beverage Minimum: _____

Number of Guests: _____

Table Configuration: _____

**I hereby agree to abide by all of the Private Dining Policies of
14 West Restaurant & Suites.**

Signature: _____

