

# Banquets

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Welcome...and thank you for your interest in The Beiger Mansion Inn. The Beiger is one of the most unique Mansions in Indiana. Built in 1903, the Mansion today still reflects the grandeur of the turn of the century. The Mansion with its large scaled rooms are a perfect back drop for that special event. The interiors of the Mansion are embellished in a blend of old and new all carefully chosen to reflect the eclectic mix of its original owners taste.

The dining rooms open on to each other to accommodate up to 150 sit down guests for dinner or 200 stand-up cocktail. Whether celebrating in one of our three dining rooms, dancing in The East Reception Room, enjoying summer jazz on The Verandah, let The Beiger assist you in Planning that special event. The Beiger can create "an affair to remember!".  
Special Services

The Beiger offers the following services DJ Services

This service includes equipment, room charge, DJ, lights and music selection of your choice. This is for 3-4 hours. \$700.00, Friday and Saturday nights. Floral Design Services

Our floral design service is available by quote and appointment. Our staff can create from the simple to the outrageous. Imagination is the key. Table Design Services

The Beiger can assist you in creating a special table setting for your party with rental accessories. Mirror plates, candle sticks, napkin folds, service plates are just a few of the items available. Event Planning Services

The Beiger can assist in all aspects of your event. Just tell us the basics and we will handle the rest.  
Bar Service

The Beiger Mansion Inn can provide full bar service for your party. You have the choice of offering beer, wine, mixed drinks or any combination. Open bar (host pays) or cash bar options (guests pay) are available. Any bar bill for any function that does not exceed \$350.00 will incur a \$40.00 bar set-up fee. Bar bills are typically billed by the bottle of beer, by the bottle of wine and by the mixed drink. A \$75.00 bartender fee is assessed for any function with bar service.

If you choose to do a full well bar "by the hour" the following charges will be billed. \$10.00 per guest for the first hour. Each additional hour will be billed at \$3.50 per guest per hour. 4th hour of bar service drops to \$2.00 per person. For call brand liqueurs, cordials and premium wines, please add \$2.00/person/hour. The Beiger only pours top shelf brands all the time. Please note: No beer, wines, champagne or alcohol can be brought in from another source outside the Beiger for use during your reception. The Beiger must provide all beverages served. The Beiger does not make a "last call" and we do not offer "shots". The bar will close 15 minutes before the scheduled end of your event.  
Things to know . . .

The Beiger is completely non-smoking.

We have 6 Guest Suites and 1 Master Suite located on the second floor.

The Mansion is not handicapped accessible.

The State Dining Room can seat 40 guests.

The Solarium can seat 30 guests.

The Music Room 80 guests.

The Verandah can seat up to 50 guests in the summer season.

Our Great Hall can be used for Wedding Ceremony's accommodating 75 standing guests, the music room can accommodate 100 seated guests.

Dancing and DJ are available in the East Reception Room.

The Pub can be booked privately for smaller get together.

#### State Dining Room

##### Dinner Entrees

Beef STUFFED FILET OF BEEF \$3232. With spinach, pine nuts and blue cheese rolled and sliced. Served medium rare to medium. No individual temperature choice. MUSTARD CRUSTED FILET OF BEEF \$2828. Tender filet of beef seasoned with whole mustard, char grilled and with a red wine sauce. ROASTED PRIME RIB \$2626. 10 ounce cut of prime rib slow roasted. BEEF WELLINGTON<sup>29</sup>. Medium rare tenderloin with burgundy wine mushroom sauce wrapped in light layers of puff pastry Chicken CHICKEN WELLINGTON<sup>28</sup>. Breast of chicken stuffed with mushroom duxelle wrapped and baked in puff pastry, served with a mushroom sauce. CHICKEN OSCAR<sup>28</sup>. Sautéed breast of chicken topped with crab and asparagus, served on a bed of wild rice and topped with hollandaise sauce. There are no other "side" choices associated with this entree. CHICKEN PICATTA<sup>24</sup>. Sautéed breast of chicken garlic lemon wine sauce served with artichokes, mushrooms, and capers atop rice pilaf. There are no other "side" choices associated with this entree. MARINATED CHICKEN <sup>24</sup>. Brine cured chicken breast, char grilled and served with a tomato-basil sauce. CHICKEN MARSALA <sup>24</sup>. Sautéed chicken in a Marsala mushroom Wine sauce. Fish FRESH TUNA STEAK <sup>32</sup>. Grilled tuna steaks topped with fresh tomato basil sauce. GRILLED ATLANTIC SALMON<sup>27</sup>. With lemon dill sauce. SHRIMP SCAMPI<sup>28</sup>. Large fresh shrimp sautéed in lemon, garlic and wine sauce. Served with pasta.

With filet of beef (smaller portions of both).

Add 4.

Custom menus and vegetarians selection available on request. Dinner Accompaniments.

Dinner entrees include a soup or salad course, one vegetable choice and one starch choice. . An extra course can always be added back in at an additional cost. If you are offering your guests more than one choice of entree, the vegetable will be the same for all entrees. You may offer up to two starches such as rice with fish and potatoe with meat. Coffee, tea and ice tea are included with the meal. SIDE SALADSMansion wild mixed green saladSpinach citrus saladCaesar saladWith cucumber, tomatoes and red onion. With citrus sections, red onion and sesame seeds. With our own house dressing and garlic croutons.

(add \$1.00 per person when choosing this salad. VEGETABLES & STARCHHoney glazed carrotsGreen beans provencalGreen beans with walnut dill sauce.Asparagus (in season) Julianne of vegetables Au gratin potatoes Parsleyed new potatoesWild riceBasmati riceGarlic mashed potatoesRoasted new potatoes with fresh rosemary DESSERTS

Desserts are prepared in house and vary with the season. If you are serving a large group we suggest a dessert buffet. We will put out a dessert selection of at least 3 different mini desserts with something chocolate, lemon and fruity. Cost is \$5.50 per person. Creme Burleé can be added for \$1.25 extra. If you are having a wedding function and wish to bring in a professionally made wedding cake, we will charge \$1.50 per person. In accordance with the Indiana Food Code 410 IAC 7-20 Item 06 Section 118(b) "Food prepared in a private home may not be used or offered for human consumption in a retail food establishment". No other food/desserts and/or beverages are allowed to be brought into the Mansion.

##### APPETIZER SELECTIONS

Some item pricing depends on the time of year and availability of foods. Shrimp cocktail \$ market priceGrilled portabello crostini. \$ 1.25ea. Whole salmon gravlox with sliced brown bread and herbed butter. \$ 2.50/person Smoked salmon and rice pancakes. \$ 1.50/person Mussels with Dijon mustard wine sauce. \$1.25ea. Bruschetta with tomato, basil and garlic. \$1.75/person Chicken wings with caramel-ginger glaze. \$1.25ea. Ginger-pickled salmon on sizzling rice cakes. \$2.00/person Provencal filo cups, with eggplant, anchovies, and olives. \$1.25ea. Our own Chicken Meatball in spicy citrus pepper. \$1.45/person Mini beef wellingtons en coute with duxelle. \$2.75ea Phyllo wrapped asparagus. \$1.95ea Cherry tomatoes stuffed with goat cheese or guacamole topped with caviar. \$1.65ea. Jalapenos stuffed with picadillo. \$1.10/person Pork or chicken satay skewers with peanut dipping sauce or grilled plum chutney\$1.75/personSzechwan chicken wonton cups. \$1.45ea Quesadillos with brie and grilled pineapple. \$1.25/person Shrimp toast on baguettes \$1.50ea Quiche in any flavor. \$1.50/person Pan pizza, cut in small pieces with any topping. \$1.50/person Pesto torte served with fresh sourdough bread \$1.35/person Fresh fruit platter. (Add gourmet cheese selection add \$2.00/person) \$2.25/person Our own seafood puffs-crab and shrimp with melted cheese atop sourdough \$1.50 ea. Crudities with your choice of dip \$1.65 ea. Stuffed mushrooms with choice of crabmeat, sausage or vegetarian \$1.35 ea. Mini assorted sandwiches \$1.95/person Stuffed new potatoes with baby shrimp and goat cheese or sour cream and caviar \$1.65 ea. Lunch MenuLunch menu is the same as our dinner menu.

##### Brunch Selections

AT \$26.00 PER PERSON PLUS T&T. MINIMUM 30 BETWEEN THE HOURS OF 10:00AM -1:00PM.ENTREES pick two.

ROASTED AND CARVED PRIME RIB CHICKEN roasted with herbs or in a tomato sauce. HERB CURED PORK LOIN  
WHOLE ROASTED SALMON WITH LEMON AND DILL . Add \$1.50/ person with this selection

BREAKFAST/BRUNCH pick 2 BAKED UPSIDE DOWN FRENCH TOAST BACON/SAUSAGE EGG  
CASSEROLE/FRITTATA EGGS BENEDICT SCRAMBLED EGGS FRUIT CREPES with seasonal fruit.

SIDES pick 3 SWEET POTATO HASH BROWNS ROASTED NEW POTATOES WITH ROSEMARY BAKED AU  
GRATIN POTATOES GREEN BEANS WITH WALNUT DILL MIXED JULIANNE VEGETABLES. FRESH FRUIT  
PLATTER with seasonal fruit available.

INCLUDED ITEMS with brunch. DANISH COFFEE, ORANGE JUICE ROLLS  
Afternoon Tea at the Beiger

SAVORIES: BAKED BRIE WITH APRICOTS AND PECANS ROSEMARY CHICKEN QUICHE SCONES WITH  
PRESERVES

INTERMEDIATE:

ASSORTED TEA SANDWICHES CUCUMBER WALNUT PÂTÉ BABY SHRIMP SALAD HERBED CREAM CHEESE

SWEETS: SHORT BREADS FRUIT TARTLETS CHOCOLATE DIP STRAWBERRIES LEMON TARTS

COST IS \$26.00 PER PERSON INCLUDES ASSORTED GOURMET TEAS. DOES NOT INCLUDE 20% OR 7% TAX.

MINIMUM 30 GUESTS

Policy Statement

1. A \$500.00 non- refundable deposit is required to guarantee and hold any event with an estimated balance due of \$5,000.00 or less. Evnets with an estimated balance of \$5000.00 or greater require a non-refundable deposit of \$1,000.00. This deposit is not transferable to any other event, date change or rooms in the INN. This deposit will be applied toward your final bill due. One half of the estimated balance due is payable 2 weeks prior to the event. Full balance due same day as the event.
2. We only guarantee prices for a function for up to 12 months in advance.
3. All food and beverage items are subject to 7% sales tax and 20% gratuity.
4. Number of guests estimated at time of booking may not decrease by over 20%. Should this happen, you will be charge 80% of the original guest estimate regardless of final guest count. Final guests numbers are due 4 working days prior to the event. That number will be the minimum number you will be billed. Last minute increases in guest numbers must not exceed 8%. Minimum charge for a dinner function do apply depending on the date of event, number of guests and room(s) used. Minimum charge for a dinner function is \$1000.00 weekdays, \$2,500.00 Fridays and Saturdays \$3,500.00. These minimums are based on food and beverage only and in force May through December. Please note there are exceptions to every rule.
5. You are allowed to make up to 3 different food selections from our menu. If you make more than one choice for everyone, you must provide us with a count of each item and place cards at the table so we know where the food is to be served. Vegetarian meals count toward your 3 selections ( please see event planning). We do not offer a "children's" menu.
6. The Beiger Mansion Inn assumes no responsibility for injury or personal property damage during a function. Host for the function assumes responsibility for any damage to property and/or furnishings of The Beiger Mansion Inn and it's surroundings arising from actions of self or others attending the function. The Beiger Mansion Inn, listed on the National Registry of Historic Places, is not handicapped accessible and should be considered when planning a function. We are a completely non-smoking facility. At the discretion of The Beiger Mansion, groups of 80 or more will be billed for \$125.00 for the addition of a security guard. Security will be based on the 4 hour duration of your event. This is for your protection and ours. Guests appearing under the age of 27 will be required to show ID for alcohol berverage service. At the mansions discretion, guests may be "cut off" from beverage service at any time and asked to leave the event.

7. Luncheon functions are based on 3 hours and dinner functions 4 hours. Your group will be billed \$150.00 and \$350.00/hour, respectively, for each additional hour made by prior arrangement.

Doors will be unlocked 20 minutes prior to scheduled event time start. Guests will not be allowed in earlier.

8. All prices and policies are subject to change without notice.

9. All food remaining from any event is considered property of The Beiger Mansion Inn.

10. A Wedding ceremony may be performed at The Beiger Mansion in conjunction with the reception at a cost \$700.00 for the wedding itself. Onsite ministers and/or music are available at an additional charge. We offer the bride a room to get ready for the wedding. (see 10a) A rehearsal may be held the day before at a pre-arranged time. Weddings held on the grand staircase may accommodate up to 75 standing guests. Weddings held in the music room may accommodate up to 100 seated guests with an additional charge of \$1.00 per person for setup. Weddings may also be held on the front steps of the mansion under tent or poolside at additional charge. Either accomodating up to 150 seated guests. Wedding held around the pool can accomodate 100 guests. With the exception of a flower girl or ring bearer, children are absolutely prohibited around the pool. Cocktails served around the pool will be in plastic.

10a. This room is for the Bride and her attendants only. We ask that family and guests restrict themselves to the public areas. The groom and groomsmen should come dressed to the event as there are no area offered for them to get ready. If the groom wishes to get ready at the mansion, with prior arrangments, there will be an additional charge incurred for cleaning the room. We ask that family and guests refrain from going to the second level of the mansion. This is to ensure the safety and privacy of other guests.

11. Photographers, videographers and musicians not contracted by The Beiger are your responsibility and subject to the policies of The Beiger. The Beiger has an in-house DJ, sound system and lighting for dancing. No other such service can be brought into the mansion.

11a. Photo sessions before or after your event schedule must be cleared with management at the Beiger and may incur a room charge.

12. The Beiger assesses a flat facility charge for every event. This is for set-up, use of room, standard linens, tables, chairs, standard dinner service and clean up. Room charges are based on the date of your event, number of guests and rooms used.

13. The Mansion has carefully been designed and embellished to reflect the style of the residence. There is no moving of furnishings or altering of any space without prior discussion and consent of management.

14. No other food or beverage, including dessert with exception of a wedding cake, may be brought into the mansion for use at your function.

Please make an appointment for any discussion pertaining to your event. We cannot accomodate "drop-byes". This will allow us more time to prepare ourselves and better help you in planning your event. We look forward to working with you!

Floor Plans [Click to Enlarge Image](#)

First Floor

Second Floor DENNIS SLADE & RON MONTANDON PRIVATE PARTIES AND EVENT COORDINATORS 574-255-6300