

**YOUR FULL SERVICE BANQUET HALL
MAKING YOUR DREAMS COME TRUE**

mirage
BANQUET HALL

REVISED 6/27/2018

Planner/Coordinator
Pam Smith
pam@miragehall.com
260-223-3222

Chef/Owner
Adam Smith
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260-413-6311

www.MIRAGEHALL.com

Buffet Options

\$8.00 Cold Meat Buffet- Deli Style Sandwiches with a variety of meats, sliced cheese, and condiments served on a fresh loaf of French Bread, Choice of (House Salad, Potato Salad, Pasta Salad or Macaroni Salad), Chips and Pretzels

\$9.25 Hot Sandwich Buffet- Choice of Hot Sandwich: Slow Roasted BBQ Pork, BBQ Chicken, Chicken in Bourbon Sauce, Chicken with Pan Gravy, Sugar Baked Ham, with the Choice of 2 (Fresh Vegetables, House Salad, Potato Salad, Pasta Salad, or Macaroni Salad), Chips and Pretzels

\$9.50 Chefs Choice Buffet: Chefs selection of 1 Hors D'oeuvres, 3 Sides, 1 Entree, and Roll. Selection by chef will be made the week prior to the event based off of market prices.

\$10.00 Country Buffet: Fried chicken served with Green Beans, Cole Slaw, Mashed Potatoes and Gravy, as well as delicious Homemade Biscuits with preserves.

\$10.00 Pasta Bar: Choice of 2 Pastas (Bowtie, Rotini, Penne, Fettuccini, Spaghetti), Choice of two sauces (Marinara, Alfredo, Meaty Marinara, Vodka Tomato) Served with Grilled Chicken, Sautéed Mushrooms, Steamed Broccoli, and Meatballs. Includes House Salad and Bread stick. (black table linens only available with this selection)

\$10.25 One Entree Traditional Dinner Buffet: *Choice of Hors D'oeuvre, 3 Sides, and Rolls or Rice)*

\$11.75 Two Entree Traditional Dinner Buffet: *Choice of Hors D'oeuvre, 3 Sides, and Rolls or Rice)*

\$13.25 Three Entree Traditional Dinner Buffet: *Choice of Hors D'oeuvre, 3 Sides, and Rolls or Rice)*

\$18.95 Ultimate Feast : The Ultimate in elegance and style! Five stations placed throughout the reception venue

- **Chef Station (Choice of 2):** Grilled Mini Burgers, Chicken Fried Rice, Ravioli in Classic Marinara, Fettuccini with Seafood and Vegetables, Crab Cakes, Chicken Strips
- **Carving Station Served and Hand cut (Choice of 1 Meat/ 150 Guests):** Slow Roasted Turkey Breast, Roasted Chicken, Smoked Beef Brisket, Prime Rib, Honey Ham
- **Home cooked sides (Choice of 2 hot and 2 cold sides):** See Page 3 for selection
- **Sweet Station:** Fresh fruit with chocolate Fountain. Includes Strawberry, Pineapple, Apples, Crème Puffs, Marshmallow, and Rice Crispy Treats with our homemade chocolate fountain.
- **Beverage Station:** Lighted Punch Fountain or Lemonade, Water, Iced Tea, Regular & Decaf Coffee

Sweet Add-ons

\$8.95/lb Deluxe Mixed Nuts

\$5.95 /lb Pillow Mints

\$5.95/lb Andes Chocolate-Covered Crème de Menthe Mints

\$150.00 Chocolate Fountain (Requires fresh fruit as a side)

\$.50 per serving Soft Served Ice Cream Bar (Includes caramel and chocolate drizzles)

\$2.00 /person Assorted Desserts (Includes Cheese cake, pies, and drop cakes)

\$7.95 /dozen Cupcakes (White or Chocolate sponge with choice of white or chocolate icing)

\$48.00 (Full Sheet Cake) (White or Chocolate sponge with choice of white or chocolate icing) approximately 70 servings.

\$33.00 (1/2 Sheet Cake) (White or Chocolate sponge with choice of white or chocolate icing) approximately 35 servings.

All prices are subject to a 17% service fee and applicable taxes. Prices are subject to change unless guaranteed.

\$25.00 Faux Cake* (Use of our 4 tiered round faux cake. Must supply flowers, ribbons, and/or beads for decoration)

*Available only with the purchase of sheet cakes.

Hall Rental

Midnight Ballroom -Featuring 10,000 square foot of modern elegance and class. With our midnight cathedral ceilings and elegant water fall you won't be disappointed. This ballroom can accommodate up to 600 and still have a spacious dance floor!

Saturday	\$695.00	Sunday-Friday	\$395.00	Additional Ceremony Fee	\$125.00
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(Reservations includes 3 hours of setup time, 5 hours for your event, and 1 hour to vacate the premises, post event. Additional hours are available for setup at \$25.00 per hour. Additional hours during party are \$135.00)

Beverage Packages

\$2.50 Executive Beverage Package: Soft Drinks, Punch, Water, Iced Tea, Regular & Decaf Coffee

\$1.00 Basic Beverage Package: Lighted Punch Fountain, Water, Iced Tea, Regular & Decaf Coffee

\$1.00 Corporate Beverage Package: Lemonade, Water, Sweet and Unsweetened Iced Tea, Regular & Decaf Coffee

Bar Prices

If bar is open, a bartender fee of \$15.00 per hour, per bartender, minimum 4 hours. 300 or more we highly recommend 2 Bar Tenders Please allow half hour for set up and half hour for tear down.

Cocktail Package: (Includes mixers, fruit garnish) House Brand Liquor, House Draft Beer, Wine, & Soft Drinks
5 hours- \$15.00 4 hours- \$13.00 3 hours- \$12.00 2 hours- \$11.00 1 hour- \$10.00

Open Bar Package: Guests may enjoy any beverage of their choosing at no charge to them.
The event host will be charged for all beverages served.

Coors, Coors Lite, Miller and Miller Lite Draft Beer, 16 gal \$190.00

Bud, Bud Light, Busch, Busch Light Draft Beer, 16 gal \$200.00

Spiked Punch (Rum or Vodka), 5 gal \$145.00

Margarita, 5 gal, \$145.00

Wine Slushy, Serves 20-24 ppl, \$64.00

Premium Draft Beer Available

House Champagne or Wine per bottle \$16.00

No Worries Decoration Package \$500

Decorated Wedding Party Tables, Decorated Food Tables, Unique Designer Center Pieces, Custom Lighting Package, Cloth Napkins and Metal Silverware, Ceramic Dinnerware, Upgraded Table Linens from Selection (custom colors will cost additional)

Room Upgrades

\$150.00 Custom Lighting Package

\$50.00 2 Projectors

\$40.00 Microphone System

\$1.00 (ea) Chair Covers

\$2.00 (ea) Upgraded Table Cloth

\$1.00 (ea) Table Runners

\$.50 (ea) Glass Water Goblets

\$.50 (ea) Silverware with Cloth Napkins

\$1.00 (ea) Ceramic Dinnerware \$1.00 (ea)

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Cold Sides

Fresh Fruit: Seasonal fruit piled high.

Vegetable: Piled high or served as shots. Includes carrots, peppers, celery, broccoli, and cucumber served with dip.

House Salad: Romaine tossed with fresh green onions, sprinkled with mozzarella and parmesan cheese in our special Feta Cheese dressing and homemade croutons.

Three-Green Salad: Gourmet lettuce greens, cranberry, mandarin oranges, toasted almonds with raspberry vinaigrette.

Baked Potato Salad: Amish style potato salad with our special sauces of mayonnaise, sour cream, and green onion.

Home-style Macaroni Salad: A creamy blend of macaroni with mayonnaise, peppers, onions, and shredded cheddar cheese.

Fresh Broccoli Salad: A blend of fresh broccoli, red onion, bacon, and mozzarella cheese in our classic sauce.

Hot Side

Classic Baked Beans: Our home-style baked beans with a deep caramel flavor and hand cut bacon.

Cheesy Potato Casserole: A local favorite. Hand shredded potatoes with a Velveeta cheese sauce.

Baked Macaroni and Cheese: Macaroni with a double Velveeta Cheese sauce and more cheese baked on top!

Mashed Potatoes: Home-style mashed potatoes or mashed red skin potatoes. Add cheddar and garlic for a twist.

Mashed Sweet Potatoes: Hand cut sweet potatoes drizzled with Honey.

Roasted Red Skin Potatoes: Hand cut red potatoes covered in a garlic butter and roasted to perfection.

Asparagus: Fresh asparagus seasoned with butter, garlic, and parmesan cheese.

Broccoli Cheese Casserole: A delicious blend of cheese baked over broccoli with crispy bread crumbs.

Green Bean Casserole: Home-style green bean casserole with baked onion crust.

Seasoned Green Beans: Fresh green beans seasoned to compliment main entrée.

Sautéed Carrots: Baby Carrots sautéed in a light caramel sauce to brown and give a mild sweetness.

Corn & Black Bean: Flame roasted corn and red/green peppers blended with black beans and seasoned with Cuban influence of spices.

Normandy Vegetable Blend: This vibrant blend of vegetables includes broccoli, sliced carrots, sliced yellow squash, and sliced zucchini.

Northwest Vegetable Blend: This colorful vegetable blend includes broccoli florets, whole baby carrots, green beans, bias sliced yellow carrots, whole wax beans, and red pepper strips.

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Super Sweet Cob Corn: This Super Sweet Jubilee corn variety is ripened with a uniform light to bright golden color served with Cilantro-Lime Butter.

Roasted Cauliflower & Brussels Sprouts with Bacon: Roasted flavor of the veggies and smoky, crisp bacon

Mashed Cauliflower au Gratin: Unless someone tells you, you might not know you're eating cauliflower. But if you do like cauliflower, you'll love this version. It's buttery, cheesy, creamy and wow

Corn Casserole: Corn baked in a buttery cornbread casserole mix.

Buttery Pasta: Choice of Penne or Linguine with a garlic butter sauce.

Hors D'oeuvres & Dips

Beer Cheddar Fondue: A delicious fondue made with mild cheddar and a taste of beer served with bread slices and tortilla chips.

Seafood Spinach Dip: A blend of fresh spinach, shredded crab, mini shrimp, onion, and a classic mayonnaise dressing served with a sweet roll.

Meatballs: Choose from BBQ, sweet and sour, Swedish or bordelaise mushroom.

Cheese Ball & Crackers: Club crackers served with a choice of 3 cheese balls (Cheddar, Sweet Jalapeno, Bacon, Sweet and Spicy Sriracha, Spinach, or Strawberry served with Grahams)

Hot Spinach Dip: Artichoke and spinach dip blended with multiple cheeses served with assorted breads and crackers.

Spicy Chicken Buffalo Dip: Shredded chicken with cream cheese and our buffalo sauce served with assorted breads and chips.

Toasted Ravioli: Crunch and delicious baked cheese ravioli served with warm marinara sauce.

Cocktail Vegetable Egg Roll: A delicious combination served inside of a crispy spring roll wrapper.

Mini Crab Cakes: A lightly breaded mixture of lump crabmeat and imitation crab seasoned with green, yellow and red bell peppers with a touch of jalapeno peppers and cilantro served with dip.

Assorted Mushroom Caps: Whole, de-stemmed mushroom caps stuffed with a variety of delicious flavors.

Roasted Garlic Buffalo Wings: Slow roasted buffalo wings served with a garlic butter and parmesan sauce.

Shrimp and Aassiago Cheese Dip: Creamy and cheesy and dont forget the mini shrimp served with assorted breads and crackers.

Bacon Guaca-Hummus: A gentle blend of hummus and guacamole with diced bacon served with tortilla chips.

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Entrees

Shredded Chicken: Savory or BBQ shredded chicken. (Served with Sliced buns IPO dinner rolls)

Stuffed Ravioli: Our giant ravioli covered in a delectable 3 cheese sauce with optional lobster bisque.

Smothered Chicken: Sautéed chicken breast with thick cut smoked bacon, onions and cheddar cheese.

Herb Roasted Turkey Breast: Slow roasted turkey breast in a dijon wine reduction.

BBQ Pulled Pork: Slow roasted and lots of flavor. Served shredded with BBQ. (Served with Sliced buns IPO dinner rolls)

Chicken Penne Alfredo: Penne pasta with garlic alfredo sauce and chicken breast.

Chicken Strips & Gravy: Tender strips of chicken with a side of light gravy with fresh mushrooms.

Pork Cacciatore: Tender pork loin sautéed with onions, mushrooms, peppers and garlic in a tomato basil sauce. Lightly topped with fresh mozzarella.

Pasta Primavera: Cheese tortellini, broccoli, cauliflower, carrots, zucchini, and yellow squash in a pesto cream sauce.

Chicken Cordon Bleu: Seasoned chicken breast, rolled with ham and provolone cheese, garnished with a creamy hollandaise sauce.

Bacon Wrapped Pork Filet: A delicious pork filet wrapped in bacon, grilled to perfection.

Beef Au Juse: Roast Beef slow cooked and sliced in natural beef broth with onion and peppers

Grilled Kebabs: Choice of marinated pork or Chicken Kabab grilled to perfection.

Mushroom Asiago Chicken: Chunked chicken baked in a creamy wine and asiago sauce with sliced mushrooms.

Teriyaki Chicken Breast: Diced Chicken breast with sautéed onions, green and red peppers in a sweet, spicy teriyaki. (Served with Rice IPO dinner rolls)

Caribbean Chicken Breast: Slow roasted chicken breast chunks served with a Caribbean glaze. (Served with Rice IPO dinner rolls)

Russian Chicken: Slow roasted chicken breast chunks served with a sweet Russian glaze. (Served with Rice IPO dinner rolls)

Avocado Salsa Chicken: Chicken breasts with Avocado and salsa covered in Monterey Jack Cheese. Garnished with Jalapeno Slices to spice it up!

Chicken Scaloppine: Dredged chicken breast with white wine, kapers, butter, and lemon. Recommended to be served over buttery pasta with asparagus.

Cranberry Coq au Vin: Heavy glazed chicken thighs smothered with brown sugar, cinnamon and cranberries. Recommended to be served with red skin mashed potatoes.

Honey Kissed Pretzel Crusted Pork Chop- Brushed with a spicy honey-mustard mixture, *pork* is coated with crushed *pretzels*, roasted, then served with a drizzle of seasoned butter sauce.

Elite Entrees

Hand Carved Pork Tenderloin (\$0.75 up charge per person): Marinated Pork Tenderloin hand cut at a carving station served with a homemade seasonal jam.

Prime Rib Au Juse (\$1.00 up charge per person): Select top round slow cooked and sliced in natural beef broth with onion and peppers served medium rare.

Oven Roasted Cranberry-Dijon Glazed Ham (\$0.75 up charge per person): Glazed ham with a fresh cranberry compote hand cut at a carving station.

6 Ounce Grilled Top Sirloin(\$4.00 up charge per steak): These expertly and consistently cut top sirloin coulotte steaks are versatile and a good choice for any occasion, with rich beef flavor and a moderately firm bite.

8 Ounce Hanging Tender Beef Steak (\$6.15 up charge per steak): Expertly cut, Butterflied, Trimmed to the Blue and prized for its intense beef flavor, hanger steak is sometimes called "butcher's steak," because meat cutters would often keep this cut as a special treat for their own families rather than offer it for sale.

Lime Garlic Peeled & Deveined Shrimp Skewers(\$3.75 up charge per skewer): 4 Shrimp per Skewer, A mild blend of garlic and lime glazes these skewered, tail-on black tiger shrimp.

Vannamei White Shrimp Skewers (\$2.00 up charge per skewer): 10 Shrimp per Skewer, Farm-raised, grilled, vannamei white shrimp are peeled, deveined, and have the tail on.

Facility Guidelines

- Room setup and clean up is provided by Mirage LLC.
- Standard rental length for a banquet is 5 hours. For each additional hour, a fee of \$135.00 will be charged for room rental, security, and service personnel. This requires a 24 hour advanced notice. Price is subject to a 17% service fee and applicable sales tax.
- Black Linen skirting and tablecloths for: Cake Table, Head Table, Gift Table, Guest Tables, and Food Tables are provided by Mirage LLC.
- Disposable Plates and Silverware are Provided
- Mirage LLC does not provide wedding cakes. However will provide cake cutting service at no additional charge. Set-up time of cake must be coordinated with hall coordinator.
- Entertainment (IE Bands, DJs) is the responsibility of the customer. Set-up and Tear-Down Time(s) of entertainment vendors must be coordinated with hall coordinator.
- Decorations may be rented through Mirage LLC or you may provide your own. Decoration plans for all events are to be approved in advance by hall coordinator.
- Confetti, sand, rice, birdseed, and bubbles are prohibited. Attachment of materials to ANY SURFACE is prohibited (i.e. tape, tacks, string, and nails).
- All food and beverage must be purchased through Mirage LLC.
- Indiana State Law prohibits outside alcoholic beverages to be brought onto premises. This includes the parking lot. Any guest found with alcohol will be asked to remove it from premises before contacting authorities.
- Security is provided by Mirage LLC at a nightly rate of \$50.00 per person. Please ask about requirements based on occupancy.
- All of our clients have the choice of hours they would like to host their event. However, as a courtesy to our neighbors, all events will end Friday and Saturday by 11:00 PM and Sunday- Thursday by 10:30 PM.

Guarantees:

A final guaranteed guest count is required 10 business days prior to your event date. This guaranteed number is the minimum for which you will be charged. Should you need to increase your guarantee, Mirage will accommodate increases up to 24 hours prior to your event. (Note: You may not decrease your guest count after the 10 business day period prior to your event date.)

Room Rental Reservations:

A payment equal to the Room Rental Contract amount is required for guarantee of room rental reservation. Room rental is subject to a 17% service fee and applicable taxes. All deposits and payments are non-refundable.

Prices:

Prices are subject to change unless guaranteed by a signed contract. All food, beverage, labor, and rental items are subject to a 17% service fee and applicable sales tax. If your group is tax exempt, please forward your tax certificate prior to the event.

Liability:

Mirage LLC will not be responsible for damage or loss to any merchandise, decorations, or personal articles left in the banquet facilities prior to, during, or after the event

Mirage LLC Rental Contract

1640 Winchester Street, Decatur IN 46773, Pam Smith, P: 260-223-3222, pam@miragehall.com

I/We agree to rent Mirage LLC for a period commencing on _____ (Month/Day/Year) for the purpose of _____ (Function) .

- 1) Mirage requires a non-refundable deposit of the full hall rental price and must be paid in full to reserve any date.
- 2) Additional hours beyond agreed time frame, is an additional \$135.00 per hour.
- 3) We guarantee all of our pricing for thirty (30) calendar days before your event. Any "estimate" is subject to change; prices are non-binding.
- 4) Final payment must be received 10 business days before your event. Up until 72 hours before your event you may increase the number of people in your party. No decreases will be accepted. Final payment on changes must be paid before the doors are unlocked for the event. All "Tax Exempt" organizations must provide a copy of their tax exempt certificate (ST-105) prior to the event.
- 5) Cancellation policy – Once the date is reserved there is no credit for cancellations. With written consent the date can be advertised as available. If the date is rebooked the original contract will be void and the deposit will be refunded once the new contract is in place.
- 6) No alcoholic beverages may be brought onto the Mirage facility or parking area. Because the State of Indiana regulates our alcoholic beverage sales, we are responsible for complying with the laws regarding these regulations. The law requires that no liquor, beer, wine, or champagne be brought onto the premises during your event. We will refuse service of alcohol to all minor or patrons intoxicated. Valid photo ID is required, when asked, for the consumption of alcoholic beverages, regardless of age.
- 7) Mirage banquet hall is a non-smoking facility. Smoking is strictly prohibited inside the hall.
- 8) No food or beverage items can be brought into banquet hall; exception – Wedding cakes by board of health approved vendors. All food and beverage to be served to your guests must be purchased from Mirage and consumed on premise with the exception of wedding cakes or desserts. No food or beverage will be allowed to leave the Mirage except left over dessert.
- 9) NO CONFETTI, No Piñatas, No glue, nails, thumb tacks, staples or tape allowed to hang pictures, signs or decorations.
- 10) If any Mirage owned centerpieces are missing and or damaged at the conclusion of the event, replacement costs will be added to the final bill and must be paid within 3 business days.
- 11) Mirage is not responsible for any injuries caused during any recreational activity/dancing, etc.
- 12) Mirage is not responsible for damaged or stolen items. We will make suggestions on gift location etc to keep your party safe.
- 13) Bar Policy – *If bar is open, a bartender fee of \$15.00 per hour, per bartender, minimum 4 hours. Additionally Security is provided by Mirage LLC at a nightly rate of \$50.00 per person. Please ask about requirements based on occupancy. Bar will close 15 minutes prior to the end of the reception as to recover all liquor containers and to prevent served alcohol from leaving the premises.*
- 14) Cancellation due to inclement weather – party will be charged in full with the ability to re-book at the next available date at the Mirage banquet hall. Inclement weather includes any form of state of emergency preventing travel to and from the facility locally.
- 15) A minimum total of \$3,000 before sale tax is required for all events scheduled. This includes food, beverage, room rental, decor, and all other services provided by Mirage. We do not have a minimum guest count.
- 16) Wedding ceremonies held on premises may have additional charge. Please discuss this with your wedding planner.
- 17) There is a 17% service charge and State Sales Tax on all events at Mirage that will be added to your total bill.

Down Payment to secure specified date (\$_____.00) Status _____

Mirage Representative: _____ Phone#: 260-223-3222 Date: _____

Renter Signature: _____ Phone#: _____

Address: _____ City/State/Zip: _____ Date _____

Email: _____

All prices are subject to a 17% service fee and applicable taxes. Prices are subject to change unless guaranteed.