

General Information

Room Charge

Trinity Hall requires a fee of \$250 for the Chandelier Room with a deposit of \$100 and \$1200 for the Main Banquet facility with a deposit of \$350. The deposit is payable at contract signing and secures your date. Hall is available to everyone.

Hall Rentals are a maximum of 6 hours.

All events must end by 11:30 PM

Deposits

A 20% deposit of the estimated food and alcohol bill will lock in current pricing. Two weeks prior to the event you are required to pay the remaining balance and provide an accurate head count. You will be charged for the confirmed number of guests or the total number of guests that arrive, whichever is greater.

Cancellation

Refunds will not be given for cancelled events.

Minimums

There is a minimum required for the rental of Trinity Hall on Saturdays of 150 guests May thru October. Minimums may apply on some menu selections.

Payment Methods

Cash or check will be accepted.

All prices subject to change without notice.

Trinity Banquet Hall
640 N. Calumet Road
Chesterton, IN 46304
www.stpatsparish.org

TABLE SERVICE

OR

CUSTOM MENUS

If you wish to do a custom menu or plated table service we encourage you to meet with one of our trained Chefs. Choices will depend on season, budget, number of guests and guest preferences. Choices can range from custom pastas, to fresh sea food, steaks, chops, chicken dishes (on or off the bone), vegetarian dishes to even combination platters. Soups, salads, vegetables and sides can be customized along with the above for that perfect marriage of flavors. Most of the above mentioned will cost in the area of \$24.95 to \$32.95 per person.

Other

Our experienced staff & event coordinator will gladly make any special arrangements necessary to ensure that every event is as enjoyable for the host as well as the invited guest. We offer a full array of banquet services to suit your individual needs. Our Chef can also customize any type of menu to make your event a success.

Linens

Linen services are available in various colors

Napkins .20

Table Cloth 3.50

Table Skirt 15.00

Chair Covers 3.75

Coat Check

\$10 per hour fee will apply for coat check attendant. Coat room is available at no charge for guest use.

Family Style

\$19.50 pp 2 meat/ Add \$1.50 pp 3rd meat

Children 6 & under 1/2 off

Includes

Rolls/butter, salad, choice of 2 or 3 meats, choice of 2 sides, pasta course

Salads

Mixed Field Greens w/ seasonal garnish,
Tossed Italian Salad w/dressing on
Caesar, House \$1.50pp extra
(bleu cheese, candied walnuts, apple)

Dressings: Ranch*Italian*Balsamic*Creamy Garlic*French
Thousand Island, Herb Oil w/bread .25 pp extra

Side

Garlic Smashed Potatoes, Mashed Potatoes/Gravy, Rice Pilaf,
Roasted Baby Reds, Italian Green Beans, Glazed Carrots
Fresh Zucchini Medley w/garlic & basil
Double Baked Potato add .75 pp

Pasta Course

Penne, Bowtie, Rigatoni, Tortellini .25 pp extra
Marinara, Pomodoro or Bolognese Sauces

Meats

(Any Beef item add \$1.50 pp)

Polish Sausage & Sauerkraut, Italian Sausage & Peppers, Chicken
Parmesan, Chicken Diablo, Herb Baked Chicken, Chicken Epicurean,
Fried Chicken, Chicken Romano, Roast Turkey, Baked Ham,
Roast Beef, Pot Roast, Kentucky Bourbon Glazed Short Ribs(Beef),
Roasted Pork Tenderloin w/Cherry Bourbon Sauce

WEDDING PACKAGES

TRADITIONAL \$45.75 PP Includes

5 Hour Open Bar using call products

1 Hour Hors d' oeuvres (Choose 3 Hors d' oeuvres)

Champagne Toast

2 Meat Family Style
(Any Beef item add \$1.50 pp)

Coffee/Sweet Table (Assortment of 3 Sweet items)

BLACK TIE PACKAGE \$47.75 PP Includes

5 Hour Open Bar using Premium and Call products

1 Hour Hors d' oeuvres (Choose 5 Hors d' oeuvres)

Champagne Toast

3 Meat Family Style
(Any Beef item add \$1.50 pp)

Coffee Bar (flavored syrups)/Sweet Table(Assortment of 5 Sweet items)

(Prices are inclusive of all food & beverage but do not include items such as
hall rental, linens, taxes and gratuities.)

A cake cutting fee of \$.50 per guest will apply on all wedding cakes.

HOR D'OEUVRES

Buller Style

Chicken Phyllo Cups
Peppadew w/Cream Cheese & Prosciutto
Fried Ravioli w/ Marinara
Philly Beef Wonton
Pin Wheel Eggplant
Stuffed Mushroom Caps
Mini Beef Wellingtons
***Domestic Cheese Tray**
Shitake Mushroom Tapenade with Toasted Rounds
Meatballs, w/Raspberry Chipotle or Honey BBQ
Spinach Artichoke Dip with Toasted Rounds
Mini Double Baked Potatoes
Boneless Chicken Wings w/Honey, Buffalo or BBQ
Bruschetta on Toasted Rounds
***Fresh Vegetables with Ranch Dressing**
***Fresh Fruit with Dip**
(*Served on Bar Top only)

Shrimp available @3.person

Taditional Package Choose 3
Black Tie Package Choose 5

Late Night Hor d'oeuvre @ 3.person
(choose 1)

Mini Cheese Burgers
Mini Sandwiches
Boneless Wings

SWEETS AND SUCH

\$3.50 pp

**Saute Station Bananas Foster, Peaches Flamba, Cherries Jubilee
(add to Sweet Table \$75 plus \$1.50 pp)**

Assortment of whole cakes on pedestals add \$1.25 pp

After Dinner Sweet Table

(choices 5)

Lemon Burst Square

Tiramisu

Bread Pudding

Mini Neapolitan

Mini Carrot Cake

Chocolate Dipped Strawberries

Seasonal Fruit

Ricotta Square

Salted Caramel Square

Brownies

Mini Eclairs

Assorted Dessert Bars

Assorted Cookies

Handmade & Gourmet

Table Service Platter

\$3.00 pp

**One platter presented to each table with a variety of miniature
desserts**

Luncheons

50 person minimum
(Includes Ice Tea & Coffee)

Cold

(15.00 pp buffet style)

Assortment of Cold Cuts, Artisan Breads, Pretzel Rolls, Croissants
Assortment of Condiments
Salad, Fresh Fruit
Dessert bars/Cakes/Cookies

Hot

(\$16.00 pp Buffet Style)

(Choice of 2 Meats, add 3rd Meat for \$1.50 pp)

Salad, Vegetable, Bread

Broasted Chicken, Roast Beef, Chicken Piccata, Chicken Florentine,
Lasagna
(Any Beef item add \$1.50pp)

Dessert bars/Cakes/Cookies

On The Lighter Side

(\$16.00 pp Table Service)

(Choice of 2)

Pecan Crusted Chicken Salad, Lemon Chicken over Rice Pilaf,
Chicken Florentine, Tuna Salad Croissant w/Fruit
(above items served with cup of soup)

Plus Choice of
Ice Cream, Spumoni, Chocolate Mousse

Cocktails

Bar Packages

Cash Bar

Pay at bar or put on tab.

Bottled Domestic Beer \$3.00

Bottled Import Beer \$4.00

Mixed \$6.00

Wine \$6.00

Juice Drinks add .25 Pop, Tea, Coffee \$2.00

Minimum \$200 bar bill required plus \$15 per hour for bartender

1 bartender per 75 people

Open Bar

Premium Package

\$8.75 for 1st hour and \$3.25 per person every hour after. Choice of 2 domestic beers, 1 import beer, call and premium liquor. White Zinfandel, Chardonnay, Cabernet. Also included pop, lemonade & coffee.

Other

Signature Cocktails for additional cost

Wine or Champagne at Table \$15 per bottle.

Champagne Toast \$15 per bottle (free with Premium package)

Soft drink only service \$3 per person includes Pepsi products,
Lemonade, and Coffee custom Package Available

Portable Bars are available for remote bar service. Small fees may apply.

Indiana law requires the use of a security guard, cost is \$45 per hour payable directly to the Officer. We have the right to refuse alcohol service to any person who appears intoxicated. We require proper identification (photo ID) of any person of questionable age. No shots served.