



THE ARMORY  
VENUE • KITCHEN • WINERY

*Event Menus*

# Hospitality first

LOCAL · TRUSTED · RESPECTED · RELIABLE

**Navarre Hospitality Group is proud to introduce our newest venue.** For over 30 years we have dedicated ourselves to hospitality at the highest level. High-quality seasonal ingredients. Unique presentation. Attention to detail. All these combine to make your celebration distinct and truly memorable.

The following menus are merely suggestions of our most popular items. We can customize menus for virtually any style of event. We will work closely with you to fit the needs of your guests, your style and your budget.

We go the extra mile to ensure your event is one you'll never forget.

For additional information or to book your event  
please call 574.323.7640.



# General Information

## **Food and Beverages**

All food and beverages must be purchased from the Armory. No outside food or beverages may be brought in, with the exception of specialty cakes (See Vendors section).

## **Security**

The Armory requires 1 security guard for every 200 guests. Security guards are \$35.00 per guard per hour. Please be aware that if your event takes place after 5pm, security will most likely be required.

## **Early Entry Information**

When booking The Armory you and your vendors are granted access at 9am on the day of the event. All items must be removed following event.

## **Decorating**

The Armory does not allow confetti, balloons. The Armory reserves the right to inspect any banquet function and remove items that may potentially damage or harm the facility.

## **Vendors**

The Armory reserves the right to approve all vendors to ensure the vendor is able to supply us with appropriate liability insurance and permits to work in our facility.

The Armory requires all wedding cakes to be made by a licensed baker.



# Room Rental Rates

(with Food and Beverage service)

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	Sunday-Thursday	Friday	Saturday
Multi-Purpose Room	\$900.00	\$1950.00	\$2950.00

Room rentals include all standard table linens, podium and microphone, dance floor, cake cutting and serving, all china, glassware, and flatware. Use of all our available A/V equipment is included in room rental. Hi-speed Internet access is also available.

## Food & Beverage Minimums

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Sunday-Thursday	\$2,000.00*
Friday	\$5,000.00*
Saturday	\$10,000.00*

The Armory requires a minimum inclusive of food, beverage (except for cash bars), room rental and service charge for use of banquet facilities. These rates are the **minimum** amount that needs to be spent to have the facility. If the minimum is not spent, the amount will be taken as service charge.

**\*Off Season Rates:** Negotiable depending on the time, size of the group and other booked events, contact us for more information.



# Policies

## **Deposits and Billing**

Upon reserving The Armory, the room rental rate is due to reserve the space, the room rental is non-refundable.

*50% of estimated bill is due 90 days in advance. 25% of the estimated bill for the event is due 30 days prior to the event. These amount's is non-refundable.*

## **Menu Deadline**

Menus, an approximate head count as well as any bar arrangements must be submitted at 30 days prior to the function date.

## **Final Guest Count and Payment**

A final guest count is required 7 days prior to the function date. This figure will be the minimum number of guests for which you will be charged. You may add to that number up to the function date. You will be charged for the guarantee or actual attendance, whichever is greater.

*The balance is due when the attendance guarantee is given.*

## **Tax and Service Charge**

7% sales tax and 20% service charge will be added to all items purchased.

## **Tax Exempt Events**

If your event is tax exempt, please furnish a signed tax-exempt certificate prior to the event.





# Passed Hors d'oeuvres

## Small bites

Crab Cake  
jumbo lump crab, red pepper  
remoulade

Smoked Chicken Quesadillas  
smoked chicken, jalapeno,  
jack cheese

Roasted Tomato Flatbread  
roasted roma tomato, prosciutto  
cream, flatbread

Mini Lobster Roll  
(additional \$18.00 per dozen)  
lobster salad, mini brioche bun

Endive Spoon  
curry chicken, sweet cream cheese,  
grape, pistachio

B.L.T. Cup  
bacon, herbed aioli, baby greens,  
cherry tomato

## Small bites...cont.

Boursin Tomatoes  
cherry tomatoes, boursin, pine nut

Salmon Crudo  
quick cured salmon, mascarpone  
cheese, toasted pistachio on  
cucumber

Empanadas  
braised beef, salsa verde, poblano,  
oaxaca cheese

## Big Bites

Lamb Chop Lollipops (additional  
\$36.00 per dozen)  
rosemary, garlic, olive oil, dijon

Tenderloin Sliders (additional \$36.00  
per dozen)  
Grilled tenderloin, Dijon mayo, pickled  
red onion, brioche bun



# Passed Hors d'oeuvres

## Toasts

Rolled Sirloin Canape  
sirloin, horseradish mousse,  
pumpnickel

Bacon & Leek Crostini  
smoked bacon, caramelized leeks,  
parmesan

Prosciutto Crostini  
blue cheese cream, green apple

## Forks & Sticks

Stuffed Dates  
bacon wrapped, manchego, maple  
balsamic

Chicken Tikka Kabob  
marinated chicken, pineapple,  
peppers, onions

Chicken Satay  
grilled chicken breast, peanut sauce

Beef Kabobs  
marinated sirloin, peppers, onions,  
teriyaki glaze

## Shots

Shrimp Cocktail  
(additional \$18.00 per dozen)  
spicy sauce, lemon, chive

Seasonal Soup Shooter  
please refer to seasonal soup menu



# Passed Hors d'oeuvres

## Tarts, Cups & Cones

Caviar Cones

(additional \$36.00 per dozen)

crème fraiche, sesame cone, hackleback caviar

Tuna Tartare

(additional \$12.00 per dozen)

ahi tuna, cucumber, radish, sesame seeds, wonton

Vegetable Tarts

seasonal vegetables, herbed brie

Mango Chutney Tarts

fresh mango, golden raisins, chevre

Brie & Pear Tarts

brie, pear compote

Mushroom Vol-au-vent

wild mushrooms, cream, sherry

Spinach & Artichoke Tart

cream cheese, artichoke, spinach





# Stationary Hors d'oeuvres

All Passed Hors d'oeuvres may be stationary

Asian Chicken Bites  
sesame crusted, ginger soy

Pot Stickers  
pork, vegetables, soy sauce, scallions

Bruschetta  
tomato, balsamic, EVOO, basil, parmesan, toasted baguette

Pad Thai Spring Rolls  
pad thai noodles, vegetables, shrimp, ginger orange glaze

Spinach & Artichoke Dip  
cream cheese, artichoke, spinach, naan, crostini, tortilla chips

Grilled Shrimp (additional \$18.00 per dozen)  
bbq marinated, mango bbq sauce

Sausage Stuffed Mushrooms  
baby portobello, Italian sausage, marinara

Cocktail Sandwiches  
assorted meats, dijon mayo, brioche



# Hors d'oeuvres Pricing

Reception Hors d'oeuvres  
30-60 minutes prior to dinner

2 Items \$7.50

3 Items \$8.50

4 Items \$9.50

Each additional item \$1.00

Hors d'oeuvres Buffet  
2 Hours – in lieu of dinner

6 Items \$24.00

7 Items \$26.00

8 Items \$28.00

9 Items \$30.00

10 Items \$32.00



# Displayed Hors d'oeuvres

## Cheeses & Breads

manchego, gouda, bleu, aged cheddar, nuts,  
dried & fresh fruit, farmhouse bread

\$6.00

## Spreads & Breads

bacon jam, roasted tomato & goat cheese dip, edamame hummus,  
hummus, tapenade, pita, crostini, naan

\$6.50

## Baja Chips & Dip

chicken rocoto, chorizo, oaxaca cheese dip, guacamole, street corn,  
roasted tomato salsa, black bean & corn salsa, diced onion,  
diced tomatoes, jalapenos, tortilla chips

\$8.50

## Antipasto

salami, capicola, prosciutto, grilled vegetables, hummus,  
mozzarella salad, crostini, naan

\$7.00

## Crudité

local & exotic vegetables, herb crème fraiche

\$5.00

## Fruit & Berries

fresh seasonal & exotic fruit, berries, honey yogurt dip

\$5.00



# Stations Buffet

minimum of 3 stations and/or action stations must be purchased if stations are the meal

## Ramen Station

dashi, noodles, scallions, mushrooms, braised pork, bean sprouts,  
spinach, red pepper  
\$15.00

## Sushi

rolls, nigiri, sashimi, pickled ginger, wasabi, soy sauce  
\$14.00

## Raw Bar

shrimp, crab claws, mussels, oysters, cocktail sauce, remoulade,  
lemon and horseradish  
\$24.50

## Taco Station

carved carne asada, pastor, chili lime braised chicken, pico de gallo, corn salsa,  
salsa verde, jalapenos, onions, cilantro, tomatoes, guacamole, queso fresco,  
oaxaca cheese, corn & flour tortillas  
\$10.00

## Jambalaya

chicken, andouille, shrimp, peppers, onions, rice, corn bread muffins  
\$10.00

## Paella

bomba rice, chicken, shrimp, mussels, chorizo, saffron, peas, peppers  
\$10.00



# Action Stations Buffet

minimum of 3 stations and/or action stations must be purchased if stations are the meal

## Pasta Station

selection of penne or tortellini, marinara or pesto cream, chicken, sausage, beef, baby shrimp, spinach, broccoli, tomatoes, mushrooms, peppers, parmesan  
\$10.00

## Carving Station

roast beef, turkey breast, or smoked ham. served with rolls, horseradish sauce and dijon sauce  
\$8.00

add prime rib and au jus for an additional \$2.00  
add beef tenderloin and demi sauce for an additional \$4.00

## Salad Wall

market greens, radishes, asparagus, heirloom tomatoes, peppers, shaved shallots, cucumber, toasted walnuts, shaved manchego, truffle lemon vinaigrette  
\$10.00

## Tuna Poke´

tuna, salmon, tofu, rice, baby leaf lettuce, sliced jalapeno, diced pineapple, cucumber, mirin, seaweed salad, edamame, ginger, scallion, avocado, wonton strips, macadamia nuts, tobiko, wasabi, soy, sesame oil, spicy aioli, ginger soy, ponzu  
\$12.00

## Stir Fry

choice of two proteins: beef, shrimp, chicken or tofu. broccoli, red pepper, water chestnuts, mushrooms, scallions, bean sprouts, carrots, red cabbage, zucchini, yellow squash  
\$10.00





# Served Dinner Starters

## Soup

Add a soup course for an additional \$4.00

### Cool Months

(October through March)

potato & leek soup (hot)  
butternut squash & bacon soup (hot)

### Warm Months

(April through September)

gazpacho (cold)  
watermelon soup (cold)  
tomato bisque soup (hot)

## Salad

### Navarre

market greens, apples, roasted walnuts, dried cranberries, bleu cheese, white balsamic vinaigrette

### Garden

baby greens, sugar snap peas, watermelon radish, baby carrot, goat cheese, balsamic vinaigrette

## Specialty Salad

add \$4.00

### Steakhouse

romaine, tomatoes, pickled red onion, bacon, parmesan peppercorn dressing

### Spinach & Arugula

bacon, grapes, goat cheese, almonds, sherry vinaigrette

### Caprese (Seasonal)

heirloom tomatoes, fresh mozzarella, basil, EVOO

### Watermelon (Seasonal)

arugula, watermelon, feta, mint, balsamic

## Intermezzo

Lemon, Lime, or Wildberry  
\$3.00



# Served Dinners

all served dinners include navarre or garden salad, rolls and whipped butter. starch selections may be changed, please see our seasonal vegetable options to accompany your selection

## Poultry

Stuffed Amish Chicken Breast  
sun-dried tomatoes, spinach, almonds, parmesan, supreme sauce  
\$26.50

Picatta  
chicken breast, capers, lemon, wine  
\$24.50

Marsala  
chicken breast, marsala wine sauce  
\$24.50

Tuscan  
grilled chicken breast, artichoke hearts, roasted roma tomatoes, basil, garlic  
\$24.50

Citrus  
brined & marinated airline chicken, citrus chicken glaze  
\$24.50

Navarre  
brined & bacon wrapped chicken breast, roasted tomato, chicken demi  
\$26.50

## Pork

Chop  
grilled, mustard bbq rub, apple bbq sauce  
\$24.50

Porchetta  
bacon wrapped pork tenderloin, roasting jus  
\$26.50



# Served Dinners

## Lamb

Rack of Lamb  
mustard crust, Dijon herb cream sauce  
\$38.00

## Seafood

Salmon  
pan seared, vin blanc  
\$28.00

Crab Cakes  
jumbo lump, remoulade  
\$29.00

Sea Bass  
pan seared, lobster blanc  
\$43.00

Crab Stuffed Shrimp  
crab stuffing, lobster blanc  
\$32.50

Corvina  
pan seared, pistachio gremolata  
\$32.50

Market Fish  
chef's preparation  
\$32.50

Roasted Maine Lobster Tail  
grilled, tarragon-shallot butter  
\$42.50



# Served Dinners

## beef

Filet Mignon  
grilled, cabernet demi  
\$38.50

Manhattan  
cast iron seared, compound butter, peppercorn demi  
\$35.00

Top Sirloin  
double r ranch, whiskey peppercorn sauce  
\$28.00

Tenderloin Medallions  
twin seared filet medallions, cognac shallot demi  
\$36.00

Short Rib  
boneless, braising liquid, root vegetables  
\$28.00



# Served Dinners

## duets

Filet & Chicken  
\$35.50

Filet & Corvina  
\$42.50

Filet & Crab Stuffed Shrimp  
\$39.50

Filet & Seabass  
\$49.00

Filet & Salmon  
\$38.50

## vegetarian & vegan

Grilled Vegetable Crepes  
grilled vegetables, mozzarella, lemon cream  
\$21.50

Quinoa Portobello  
quinoa, vegetable, pesto  
\$22.50

Polenta & Roasted Vegetables  
polenta, roasted cauliflower, zucchini, market vegetables, pine nuts, pesto  
\$23.50





# Served Dinners

## kids meals

For Children ages 4-11. Children under 4 are not charged

Served Meal  
chicken fingers, mac & cheese, applesauce  
\$10.50

Buffet Meal  
\$12.00



# Accompaniments

## vegetables

(combine & exclude as you choose)

### Warm Months

(April through September)

grilled vegetables (buffet only)  
baby bok choy  
broccoli  
heirloom carrots  
haricot vert  
asparagus  
red peppers  
sunburst squash

### Cool Months

(October through March)

grilled vegetables (buffet only)  
roasted cauliflower  
brussels sprouts  
broccoli  
haricot vert  
fresno blend

## starch

roasted yukon gold potatoes  
forbidden rice (add \$1.00)  
navarre rice  
himalayan red rice  
polenta

mashed yukon gold potatoes  
dauphinoise potatoes  
purple potato puree (add \$1.00)  
duchess potatoes  
3 grain blend



# Create your own buffet

minimum of 40 guests

## Salad Options

navarre salad, garden salad, caesar salad, fresh fruit salad, pasta salad, steakhouse salad, grain salad, broccoli almond salad

## Entree Options

short ribs  
baked Lasagna with italian sausage  
salmon with vin blanc  
pappardelle bolognese  
citrus chicken  
stuffed chicken  
bistro steak  
chicken marsala  
chicken picatta

tuscan chicken  
porchetta  
navarre chicken  
additional options  
(Minimum of 75 guests)  
chef carved NY Strip loin (add \$7.00)  
chef carved prime rib (add \$6.00)  
chef carved beef tenderloin (add \$8.00)

## Starches

roasted yukon gold potatoes, navarre rice, dauphinoise potatoes, mashed yukon gold potatoes, toasted orzo with sun-dried tomatoes and spinach, white cheddar & chive mashed potatoes, 3 grain blend, creamy barley, brown rice pilaf

## Vegetables

Please see plated vegetable options

**3 Salads, 2 Entrées, 1 Starch, 1 Vegetable \$25.00**

**Additional entrée \$4.50**

**Additional Starch or Vegetable \$2.50**



# Served Sweets

triple chocolate gateaux with crème anglaise and berries  
\$6.00

chocolate truffles, pecans, ganache, berries  
\$7.00

lemon cake with raspberry sauce and fresh berries  
\$6.00

turtle cheesecake  
caramel, pecans and chocolate  
\$5.50

chocolate torte  
flourless cake with raspberry sauce and fresh berries  
\$7.00

red velvet cheesecake  
chocolate garnish  
\$5.50

carrot cake  
caramel sauce  
\$6.00



# Stationary Sweets

## Mini Desserts

### Mini Cupcakes

vanilla  
white almond raspberry  
lemon raspberry  
chocolate  
irish cream  
red velvet  
orange pistachio

### Tarts

vanilla custard with berries  
chocolate mousse  
chocolate hazelnut

### Jars

mini crème brulee  
s'mores  
strawberry shortcake

### Mini Cheesecake

vanilla  
chocolate  
peanut butter  
raspberry swirl  
oreo

### Mini Pies

apple crumb  
key lime  
pumpkin  
berry

### Bars

oreo cookie  
chocolate raspberry  
lemon  
peach cobbler  
pumpkin

Pick 3 selections \$8.00 (minimum 50 guests)

Pick 5 selections \$10 (minimum 100 guests)

Pick 7 selections \$12 (minimum 150 guests)

## Coffee Bar

regular & decaf coffee with assorted sweeteners and cream

\$4.00





# Late Night Snacks

Assorted Sliders  
pulled pork, buffalo chicken and traditional cheeseburger  
\$3.50 each

Nacho Station  
tortilla chips with taco meat, cheese, sour cream & salsa  
\$7.50 per person

Hot Dog Station  
fresh steamed hot dogs with assorted toppings  
\$6.50

Pizza  
delivered hot & fresh from a local pizza parlor  
\$6.00 per person

Fries  
\$8.50 per person

Popcorn  
\$4.00 per box

S'mores Station  
graham crackers, chocolate and marshmallows  
\$7.50



# Open Bar Options

## Standard Open Bar

Domestic Beer (Miller Lite, Bud Light), House Wine (Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet) and Brand-name Spirits (Rum, Vodka, Gin, Jack Daniels, Jim Beam, Amaretto, Seagram 7, Scotch)  
Sparkling Water and Soft Drinks

1st hour \$9.00

Each additional hour \$5.00

## Premium Open Bar

Domestic, Imported and Craft Beer (Miller Lite, Bud Light, Two Hearted Ale, Yuengling), upgraded wine (Charles and Charles Chardonnay, Story Point Cabernet Sauvignon, Ten Span Pinot Noir, Beringer Pinot Grigio, Beringer Moscato, White Zinfandel) and Premium Spirits (Tito's Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Bacardi Rum, Jack Daniels, Makers Mark, Dewers Scotch, Crown Royal Whiskey, Camarena Tequila) Sparkling Water and Soft Drinks

1st hour \$11.00

Each additional hour \$6.00

## Luxury Open Bar

Domestic, Imported and Craft Beer (Miller Lite, Bud Light, Two Hearted Ale, Yuengling), upgraded wine (William Hill Chardonnay, Horse Haven Sauvignon Blanc, Josh Cellars Cabernet Sauvignon, Fleur Pinot Noir, Montevina Pinot Grigio, JJ Muller Reisling, Beringer Moscato, White Zinfandel) and Luxury Spirits (Ketel One Vodka, Bombay Sapphire Gin, Johnny Walker Black Scotch, Plantation Rum, Jack Daniels, Crown Royal Whiskey, Woodford Reserve, Bourbon, Patron Silver Tequila, Amaretto, Di Saronna), Sparkling Water and Soft Drinks

1st hour \$13.00

Each additional hour \$7.00

Per Indiana state law we cannot serve anyone who appears intoxicated



# Open Bar Options Continued

## Beer and Wine Bar

Domestic Beer (Miller Lite, Bud Light) and House Wine (Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet) and Soft Drinks

1st hour-\$8.00

Each additional hour \$4.00

## Premium Beer and Wine Bar

Domestic, Imported and Craft Beer (Miller Lite, Bud Light, Two Hearted Ale, Yuengling), upgraded wine (Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet) and Soft Drinks

1st hour-\$9.00

Each additional hour \$4.50

## Guests under 21/Non-Alcoholic Bar

4 hours-\$7.50

Per Indiana state law we cannot serve anyone who appears intoxicated



# Consumption and Cash Bars

## Consumption Bar Pricing

Premium Brand Mixed Drinks \$8

Brand Name Mixed Drinks \$7

House Wine \$7

Premium Wine \$9

Imported and Craft Beer \$5

Domestic Beer \$4.50

Soft Drinks or Bottled Water \$2.50

Consumption Bar - \$50 per hour per bartender, waived if sales exceed \$500.00 per bar

## Cash Bar Pricing

Premium Brand Mixed Drinks \$8.50

Brand Name Mixed Drinks \$7.50

House Wine \$7.50

Premium Wine \$9.50

Imported and Craft Beer \$6.50

Domestic Beer \$5.50

Soft Drinks or Bottled Water \$3

Cash Bar - \$50 per hour per bartender, waived if sales exceed \$550.00 per bar

Per Indiana state law we cannot serve anyone who appears intoxicated



# Champagne and Wine Options

Sparkling Wine Toast \$3

Champagne Toast \$5

## **Wine Service with Dinner**

### Standard Wines

Story Point Cabernet, California \$25

Ten Span Pinot Noir, California \$24

Mary Hill Riesling, Columbia Valley \$25

Charles n Charles Chardonnay, Washington State \$23

Montevina Pinot Grigio, California \$24

### Sparkling

Poama Cava, Spain \$24

Le Grande Courtage, France \$30

Le Grande Courtage Rose, France \$30

Domain Carneros by Tattinger Brut, Champagne France \$44





# Champagne and Wine Options

## Premium Red Wines

- Louis Martini Cabernet, Alexander Valley CA \$40
- Fleur Pinot Noir, Monterey CA \$30
- La Joya Merlot, Chile \$30
- E. Guigal Cotes du Rhone, Southern Rhone France \$34
- Mahoney Pinot Noir, Carneros CA \$32
- MacMurray Pinot Noir, Russian River CA \$40
- Trinitas Zinfandel, EL Dorado CA \$48
- Duckhorn Merlot, Napa Valley CA \$60
- Molly Dooker Shiraz, South Australia \$46
- Rombauer Cabernet, Napa Valley CA \$75
- Gallo Signature Cabernet, Napa Valley \$70
- Silver Oak Cabernet, Alexander Valley CA \$125

## Premium White

- White Oak Sauvignon Blanc, Russian River CA \$35
- Hugo Gruner Veltiner, Austria \$35
- Chateau Ste. Michelle "Mimi" Chardonnay, Horse Haven Hills WA \$30
- William Hill Chardonnay, California \$30
- Terra d'Oro Pinot Grigio, Santa Barbara \$31
- Domaine Drouhin Chablis, Burgundy France \$35
- D. Chotard Sancerre, Loire Vally France \$42
- Cakebread Chardonnay, Napa Valley CA \$58
- Mac Murray Chardonnay, Russian River CA \$45
- Rombauer Chardonnay, Carneros CA \$60
- D. Chotard Sancerre, Loire Vally France \$42
- Shafer Red Shoulder Ranch Chardonnay, CA \$85
- Jordan Cabernet Sauvignon, Alexander Valley, CA \$90





# Audio Visual Pricing

## **Staging**

4' x 8' Stage \$40 per panel

## **Microphones**

Wireless Microphone: 1 included with the room, each additional microphone \$50

## **Video/Computer Projectors & Screens**

*Please ask your Event Coordinator for Estimate*

Easel \$10

Flipchart with Pads and Pens \$20

Flipchart with post-it pads and pens \$35

Laser Pointer \$10

PowerPoint Clicker \$10

Up Light \$50-70

Custom Colored Drape (call for quote)



*Allow us the opportunity to help...*

We know events....do you have a theme, budget or cuisine you are looking for? These menus are merely a starting point. We love customizing events based on your needs, wants or desires.

**Do you love Pinterest?**

So do we!!! Share your board with your sales person and we will gladly review it with our team to create exactly what you want!

**All the details..**

We know the best events are in the little details. From buffet cards to chalkboards and unique displays...we do that! Give us a direction and we'll do the rest!

**The fun is about to begin..**

Call or e-mail us and we will start working on your event right away! We love what we do and we love making your vision come to life....trust us! We'll be there with you for beginning to end handling everything from start to finish,

*We look forward to working with you...  
thank you!*

