



Kristen Bowen

EITELJORG MUSEUM



KAHN'S CATERING



WELCOME

As your full-service caterer we promise you two things: **great food and great service.**

Everyone on our team shares in this passion. These aren't buzzwords to us, these ideas are integral in everything we do. We believe that all we do should be "worth it" in your eyes, and that after the thank you cards have been sent, and the photos from your reception assembled, you will reflect on the moments and know that entrusting Kahn's Catering was the right choice for you.

For over twenty years Kahn's Catering has been a part of the Indianapolis community and during this time we've had the privilege of hundreds of couples trusting us on their special day. When we meet to plan their reception, they bring with them ideas, photos, hopes and visions. It's our job to listen, understand, and find a way to help create an event that is the perfect celebration of their own personal style.

We know that planning any event can be overwhelming. So allow us to guide and assist you through the planning process, from designing delicious menus, to personalizing all the details, and ultimately delivering a seamless and perfect event.

Thank you for considering Kahn's Catering!





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To schedule a tour, call or send an email to Kahn's Catering.

(317)577-3663
info@kahns catering.com

OUR STORY

It was 1996 when, in the back kitchen of Kahn's Gourmet Marketplace in Carmel, Kahn's Catering was born. Through a love for great food and beverage, Kahn's Catering began as a small boutique caterer providing service for small events and home parties. However, soon after opening we began receiving numerous requests for larger events.

Kahn's Catering spent the next decade perfecting our superior standards, growing our reputation and developing our relationships with Indianapolis' most desirable event venues. With humble roots in a kitchen not much larger than an average home kitchen, Kahn's has grown into the leading caterer in the city.



KAHN'S CATERING

events • weddings • gatherings





VENUE CAPACITY

By Space

TIER ONE -

Clowes Ballroom, Terrace & Eagle Commons Hallway

230 - Seated dinner & dancing
260 - Seated dinner, no dancing
400+ - Cocktail reception

TIER TWO-

Clowes Ballroom, Terrace, Eagle Commons Hallway, Gardens

230 - Seated dinner & dancing
260 - Seated dinner, no dancing
400+ - Cocktail reception

MUSEUM CAFE

40 - Private dining room
120 - Full cafe and terrace

LILY THEATER

120 - Theater style
110 - Classroom style
40 - Boardroom style
80 - Seated meal

THOMPSON BOARD ROOM & RADER LOBBY

30 - Entire Boardroom
15 or less - Rooms A & B only
6 or less - Room A only



TIER ONE

CLOWES BALLROOM, TERRACE & EAGLE COMMONS HALLWAY



Nathaniel Edmunds

CAPACITY

230 - Seated dinner & dancing
260 - Seated dinner, no dancing
400+ - Cocktail reception

DAYTIME PRICING (7a-4p)

	Mon.-Thurs.	Fri. & Sun.	Saturday
Standard Rate	\$1,200	\$1,400	\$1,800
Food & Bev. Min.	\$3,500	\$6,000	\$6,000

AMENITIES

Tables & chairs included
A/V available

EVENING PRICING (5p-11:30p)

	Mon.-Thur.	Fri. & Sun.	Saturday
Standard Rate	\$2,000	\$2,500	\$3,000
Food & Bev. Min.	\$5,000	\$6,000	\$10,000



TIER TWO

CLOWES BALLROOM, TERRACE, EAGLE COMMONS HALLWAY
& GARDENS



CAPACITY

230 - Seated dinner & dancing
260 - Seated dinner, no dancing
400+ - Cocktail reception

EVENING PRICING (5p-11:30p)

	Mon.-Thur.	Fri. & Sun.	Saturday
Standard Rate	\$3,500	\$4,000	\$4,500
Food & Bev. Min.	\$5,000	\$6,000	\$10,000

AMENITIES

Tables & chairs included
A/V & special lighting available

MUSEUM CAFE



Please note: The full cafe and terrace are part of public spaces during regular museum hours. The Cafe Private Dining Room is available for rental during this time.

CAPACITY

40 - Private Dining Room
120 - Full Cafe and Terrace

DAYTIME PRICING (7a-4p) - Cafe Private Dining Room Only

	Mon.-Thur.	Fri. & Sun.	Saturday
Standard Rate	\$400	\$500	\$1,000
Food & Bev. Min.	\$500	\$500	\$2,000

AMENITIES

Tables & chairs included
A/V equipment available

EVENING PRICING (5p-11:30p) - Full Cafe & Cafe Terrace

	Mon.-Thur.	Fri. & Sun.	Saturday
Standard Rate	\$1,000	\$1,200	Unavailable
Food & Bev. Min.	\$1,000	\$1,500	---

LILLY THEATER



Lilly Theater is ideal for wedding ceremonies, banquets, and meetings. The space features a retractable screen, adjustable lighting and built-in sound system.

CAPACITY

120 - Theater style
110 - Classroom style
40 - Boardroom style
80 - Seated meal

DAYTIME PRICING (7a-4p)

	Mon.-Thur.	Fri. & Sun.	Saturday
Standard Rate	\$600	\$800	\$1,000
Food & Bev. Min.	\$800	\$800	\$2,000

AMENITIES

Tables & chairs included
A/V equipment available

EVENING PRICING (5p-11:30p)

	Mon.-Thur.	Fri. & Sun.	Saturday
Standard Rate	\$1,000	\$1,200	\$1,500
Food & Bev. Min.	\$1,000	\$1,500	\$2,000

THOMPSON BOARD ROOM & RADER LOBBY



Celebrate in an open and stunning space featuring a 100-ft ceiling and the locally-inspired "INDIANA" obelisk. Guests can peruse the canal and enjoy the spectacular views of Military Park.

CAPACITY

30 - Entire Boardroom
15 or less - Rooms A & B only
6 or less - Room A only

DAYTIME ONLY (7a-4p)

	Entire Space	A & B	A Only
Standard Rate	\$400	\$300	\$200
Food & Bev. Min.	\$800	---	---

AMENITIES

Desk & office chairs included
A/V equipment available
Retractable 6ft dry erase board



KAHN'S CATERING *Difference*

Our reputation is built on our promise of Great Food & Great Service to every single client and guest. It is the soul of our company and our driving force to providing events that are "worth it" by always putting the quality of our food and service first.

Whole Team of Specialist

An entire team of specialists will be dedicated to your event. Event planners, culinary and pastry teams, food and beverage directors, banquet managers, set-up teams and trained service staff, each have a focused responsibility for the details, ensuring excellent timing and professional execution of your event. Kahn's Catering's infrastructure and depth of talent is unparalleled in Indiana. We pride ourselves in the well-organized and coordinated efforts of our staff - **we raise the standard when it comes to service.**

Outstanding Food & Beverage

Our chefs continually monitor the market for the highest quality produce, beef, seafood, spices and more. We use unique and high-end ingredients that give our meals a special touch. All of our stocks, sauces and dressing are made from scratch, our dishes are fashioned to be as beautiful as they are tasty and our courses are carefully paired for perfection. We take pride in our reputation for having the most delicious food.

Superior Equipment

The same attention we give to our food goes into our selection of catering displays and event equipment. We guarantee premium serve ware at every Kahn's Catering event. From our fine china, stemware and Villeroy & Boch butler passing trays to our polished silver butter dishes and crystal salt and pepper shakers, we are constantly updating and investing in new and inventive pieces that will give your event a trend-setting edge.

Unmatched Expertise

When you hire Kahn's Catering for your event, you are getting a level of expertise unmatched in Indianapolis. It starts with our leaders, with over 50 years combined experience in hospitality. We hire only the most experienced staff accomplished in culinary, creative, service and logistic skills. With experience comes vision and the ability to produce and deliver on a promise. Unsurpassed front-of-house and back-of-house management combined with an in-house trained staff ensures that we will walk into any space and successfully execute a smooth and finessed event for every client.