



# Private Events

An Elkhart Tradition Since 2015

505 South Main Street - Elkhart, IN 46617  
Phone: 574.355.3355 Email: [info@artisanelkhart.com](mailto:info@artisanelkhart.com)

# Hors d'oeuvres (*standalone option*)

Option 1: \$20 per person

Artisanal Cheese & Crackers  
Bacon Wrapped Dates  
Chicken Quesadilla Horns  
Fruit Display  
Vegetable Crudité

Option 2: \$30 per person

Bacon Wrapped Dates  
Chicken Quesadilla Horns  
Smoked Salmon Bites  
Spinach & Artichoke Tarts  
Charcuterie Platter  
Fruit Display  
Vegetable Crudité  
Shrimp Cocktail *add \$5*

Option 3: \$46 per person

Ahi Tuna *add \$5*  
Artisan Deviled Eggs  
Smoked Salmon Bites  
Chicken Quesadilla Horns  
Spinach & Artichoke Tarts  
Bacon Wrapped Dates  
Sirloin on Pumpnickel  
Charcuterie Platter  
Fruit Display  
Vegetable Crudité  
Shrimp Cocktail *add \$5*

Option 4: \$50 per person

Ahi Tuna  
Beef Tenderloin Crostini *add \$5*  
Bacon Wrapped Dates  
Chicken Quesadilla Horns  
Smoked Salmon Bites  
Shrimp Cocktail  
Spinach & Artichoke Tarts  
Charcuterie Platter  
Fruit Display  
Vegetable Crudité  
Fresh Shucked Oysters (6 count) *add \$5*

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# Hors d'oeuvres *before dinner*

*(Available for duration of an hour with dinner to follow)*

Option #1: \$10 per person, *select any 3 from below*

Bacon Wrapped Dates  
Chicken Quesadilla Horns  
Meatballs with Marinara  
Smoked Salmon Bites  
Spinach & Artichoke Tarts  
Fruit Display  
Vegetable Crudit 

Option #2: \$16 per person, *select any 4 from below*

Ahi Tuna *add \$2*  
Bacon Wrapped Dates  
Beef Tenderloin Crostini *add \$4*  
Chicken Quesadilla Horns  
Charcuterie Platter  
Crab Cakes *add \$3*  
Fresh Shucked Oysters *add \$3*  
Fruit Display  
Meatballs with Marinara  
Smoked Salmon Bites  
Spinach & Artichoke Tarts  
Shrimp Cocktail  
Vegetable Crudit 

Option #3: Individual Hors d'oeuvres Before Dinner / add on pricing

Ahi Tuna \$7 per person (\$40/doz.)  
Bacon Wrapped Dates \$3.50 per person (\$21/doz.)  
Beef Tenderloin on Brioche \$10 per person (\$65/doz.)  
Charcuterie Platter \$4.50 per person  
Chicken Quesadilla Horns \$3.50 per person (\$21/doz.)  
Fruit Display \$3 per person  
Fresh shucked Oysters \$7 per person (\$40/doz.)  
Meatballs with Marinara \$2 per person (\$12/doz.)  
Mini Crab Cakes \$6 per person (\$35/doz.)  
Sirloin on Pumpnickel \$6 per person (\$35/doz.)  
Smoked Salmon Bites \$4 per person (\$24/doz.)  
Shrimp Cocktail \$6 per person (\$35/doz.)  
Spinach & Artichoke Tarts \$2 per person  
Vegetable crudit  \$3.50 per person

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# Banquet

| 45 per person |

1<sup>st</sup>

## Artisan Salad

seasonal vegetables, manchego cheese,  
marcona almonds, golden raisins, pear vinaigrette

2<sup>nd</sup>

## Amish Chicken

swiss chard, sauteed mushrooms, yukon gold potato,  
sauce barigoule

or

## Fresh Fish

fjord trout, saffron risotto, heirloom cherry tomato,  
pearl onion confit

or

## Seasonal Vegan

market vegetables, sunchoke & almond puree,  
lentil peperonata

or

## Pasta

steak gnudi, tenderloin tips, mushroom, corn velouté

3<sup>rd</sup>

## Chef's Nightly Dessert

Chocolate Mousse (or similar)

*\*\* Events 20 or more are required to pre order entrees, with a temperature indicator on steaks  
Choose 1 Entree per guest; Entrées are paired with seasonal sides*

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# Artisan Experience

| 60 per person |

1<sup>st</sup>

## Artisan Salad

seasonal vegetables, manchego cheese,  
marcona almonds, golden raisins, pear vinaigrette

2<sup>nd</sup>

## Filet Mignon

8 oz, pommes puree, seasonal vegetable,  
cabernet demi-glace

or

## Amish Chicken

swiss chard, sauteed mushroom, yukon gold potato,  
sauce barigoule

or

## Fresh Fish

fjord trout, saffron risotto, heirloom tomato, pearl onion confit

or

## Seasonal Vegan

market vegetables, sunchoke & almond puree,  
lentil peperonata

3<sup>rd</sup>

## Chef's Nightly Dessert: Chocolate Mousse (or similar)

*\*\* Events 20 or more are required to pre order entrees, with a temperature indicator on steaks  
Choose 1 Entree per guest; Entrées are paired with seasonal sides*

# Above & Beyond

| 70 per person |

1<sup>st</sup>

## Seasonal Soup

crème fraiche, curry spiced cashew

2<sup>nd</sup>

## Artisan Salad

seasonal vegetables, manchego cheese,  
marcona almonds, golden raisins, pear vinaigrette

3<sup>rd</sup>

## Filet Mignon

8 oz, pommes puree, seasonal vegetable, cabernet demi-glace

or

## Amish Chicken

swiss chard, sauteed mushroom, yukon gold potato, sauce barigoule

or

## Fresh Fish

fjord trout, saffron risotto, heirloom tomato, pearl onion confit

or

## Seasonal Vegan

market vegetables, sunchoke & almond puree, lentil peperonata

or

## Pasta

steak gnudi, tenderloin tips, mushroom, corn velouté

4<sup>th</sup>

## Chef's Nightly Dessert

Chocolate Mousse (or similar)

*\*\* Events 20 or more are required to pre order entrees, with a temperature indicator on steaks  
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# Beverage

## Wine Service

Please feel free to select from our complete wine list for your event. Our In-house sommelier is happy to assist you in selecting the perfect wine to match your specific tastes & budget.

House red & white wine available at \$45 per bottle

## Bar Service

Please let us know if you would like to include bar service for your event.

*Pricing is based on consumption*

In the event you wish to limit drink pricing and/or brand selections we are happy to assist.

*Per Indiana state law we cannot serve anyone who appears intoxicated, and guests must be 21+ and have a valid ID*

# FAQ's

To answer your questions and ensure the success of your event, we have outlined below our suggestions and policies. We look forward to assisting you in planning your event and to serving you and your guests.

## Deposits and Billing

Upon reserving Brick & Mortar, a food and beverage minimum is required, for all events. For Mon - Thurs events the guarantee is \$750. Contracts are due within 48 hours of distribution. In the event a cancellation is necessary, there is a charge per head that will be less than or equal to the minimum stated earlier, depending on the agreed upon menu and group size.

## Food and Beverages

All food and beverages must be purchased from Brick & Mortar. No outside food or beverages may be brought in apart from specialty cakes. Menus must be submitted at least 1 week prior to the function date. An approximate head count is required at that time. Bar service arrangements are also due 1 week prior to the function. Events of 20 guests or more are required to preorder entrees to ensure accurate and prompt service.

## Guarantees

A guaranteed attendance figure is required 3 business days before the event. 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 with management approval. You will be charged for the guarantee or actual attendance, whichever is greater.

## Room Minimums

Brick & Mortar requires a minimum inclusive of food and beverage of \$750 on weekdays and \$1000 on Friday & Saturdays. These rates are the minimum amount that needs to be spent to have the facility on a given night. If the minimum is not spent, the amount will be taken as room rental. Minimums may be increased at the discretion of a manager based on availability.



### Tax and Service Charge

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

### Linens & Tables

We offer standard white linens for all tables, if you would like specialty linen and/or floor length linens please contact us for additional information and pricing. Our tables are 48" rounds and seat 6 guests per table. We also offer 60" rounds along with 6' and 8' tables for registration, gifts, etc.

### Audio Visual Services

We provide background music for all events in our Brick & Mortar event space at Artisan. Our in-house A.V accommodations are a microphone, sound system, and podium. Please feel free to inquire about any other needs we may be able to source for your special event.

### Early Entry & Decorating

When booking Brick & Mortar all items must be removed immediately following the event. Items such as confetti or any items taped or leaned against the walls are not permitted. Brick & Mortar reserves the right to inspect any banquet function and remove items that may potentially damage or harm the facility. We Brick & Mortar (*dba Artisan*) are not responsible for any lost, stolen or damaged items.

## Hospitality First

Brick & Mortar / Artisan are part of Navarre Hospitality Group. Please Visit our website and other venues to continue to experience our excellence.



[www.navarrehospitalitygroup.com](http://www.navarrehospitalitygroup.com)

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