PRIVATE DINING

HIGH VELOCITY

Eat. Drink. Sports.

JW MARRIOTT INDIANAPOLIS

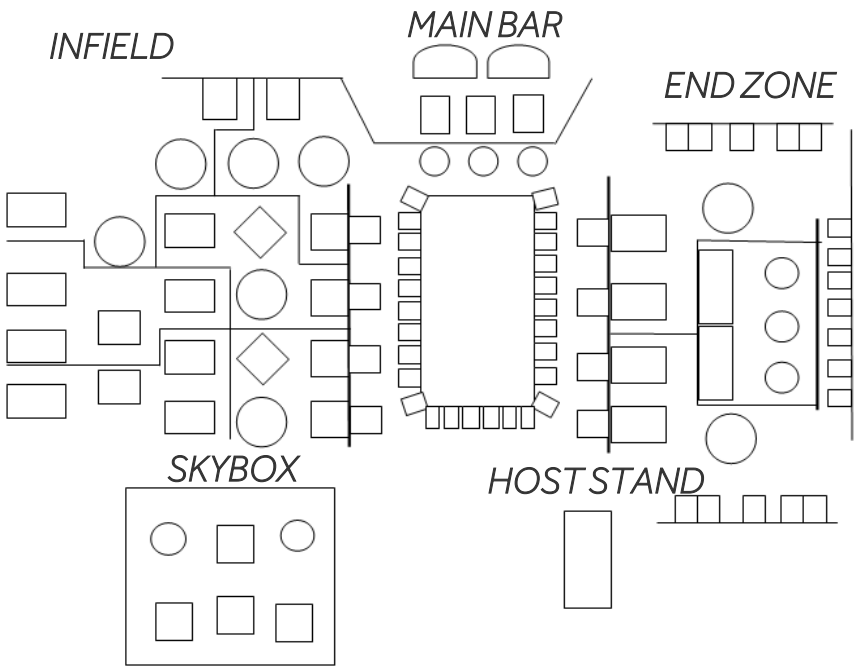
JW MARRIOTT INDIANAPOLIS | LOBBY LEVEL

10 S. WEST ST. | INDIANAPOLIS, IN 46204

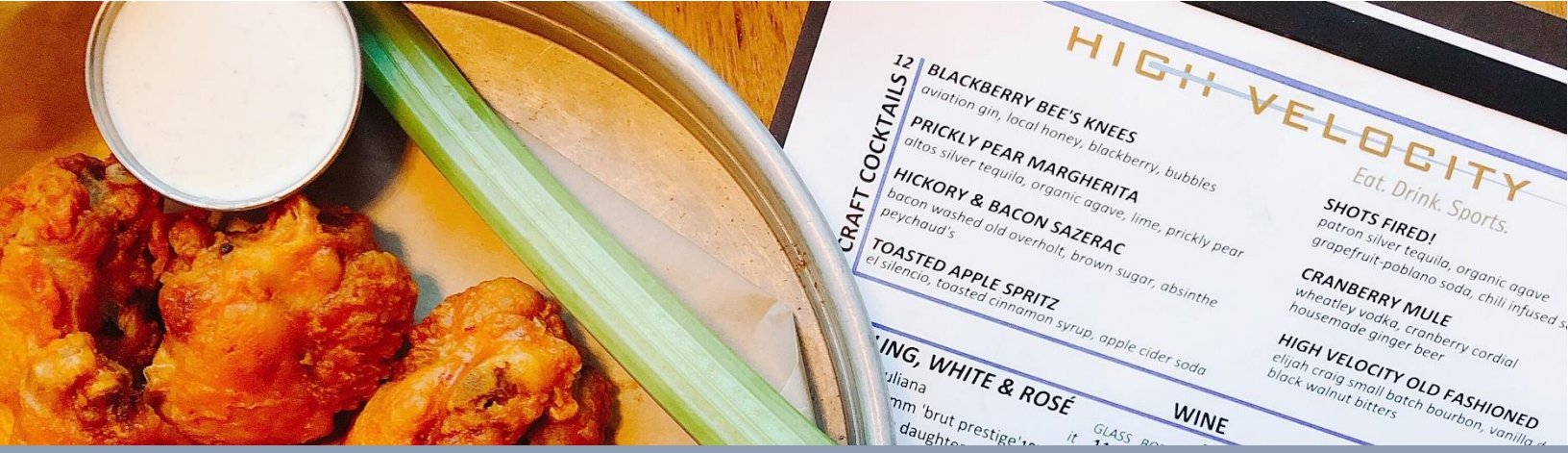
Highvelocityindy.com

High Velocity has a variety of event spaces that can accommodate a wide range of parties.Skybox is ideal for groups of up to 26 or host your larger party in our End Zone, perfect for up to 100 people. With a fantastic media wall featuring large plasma TVs, friendly service and mouth-watering menu options, High Velocity is the ideal location to host your next event!

High Velocity	Capacity * Potential furniture removal fee starting at $200++			
Private Dining	Seated	Buffet	Reception	Size (sq. ft.)
The Skybox	26	20	30	600
The End Zone	70	60	100	1,500
The Infield	120	100	150	2,000



HIGH VELOCITY



Appetizer Buffet (15 person minimum)

FAN FAVORITES

JUMBO CHICKEN WINGS
Choice of sauce: Classic, Cajun or Asian Honey

HUMMUS
Fresh vegetables, feta cheese, pita bread

QUESADILLA
Roasted corn, refried beans, cilantro with jack and cheddar cheeses

COUNTRY STYLE CHICKEN TENDERS
BBQ and honey mustard sauce

CLASSIC CHEESE NACHOS
Green onion, salsa, sour cream, guacamole, cheddar,
fresh jalapeños, jack and smoked gouda cheeses

MINI CHEESEBURGERS
All natural beef, cheddar cheese

VEGETABLE CRUDITÉS'
Fresh seasonal vegetables with ranch dressing

CHEESE DISPLAY
Domestic cheeses and crackers

SALSA VERDE CORN DIP
Indiana corn, cherry tomatoes,
monterey jack cheese, poblano peppers

MINI DESSERT JARS
Chocolate Peanut Butter Brownie
Toffee Blondie
Chocolate Cake

Choose Three	$34 per person
Choose Four	$44 per person
Choose Six	$59 per person

(all prices exclude taxable 22% service charge and 9% state tax)

Prices are based on 2 pieces of each item selected per person.

Soft drinks, tea and coffee are included in price per person.

$15 per person to add an additional piece of each item selected

STARTING LINEUP

Mini Appetizer Plates

JUMBO CHICKEN WINGS — $6 per piece
Choice of sauce: Classic, Cajun or Asian Honey

SALSA VERDE CORN DIP — $5 per piece
Indiana corn, cherry tomatoes, monterey jack cheese,
poblano peppers

HUMMUS — $5 per piece
Fresh vegetables, feta cheese, pita bread

QUESADILLA — $5 per piece
Roasted corn, refried beans, cilantro, jack and cheddar cheeses
Add Chicken + 2

MINI CHEESEBURGERS — $6 per piece
All natural beef, cheddar cheese

COUNTRY STYLE CHICKEN TENDERS — $6 per piece
BBQ sauce and honey mustard sauce

CLASSIC CHEESE NACHOS — $5 per boat
Green onion, salsa, sour cream, cheddar, fresh jalapeños
jack and smoked Gouda cheeses

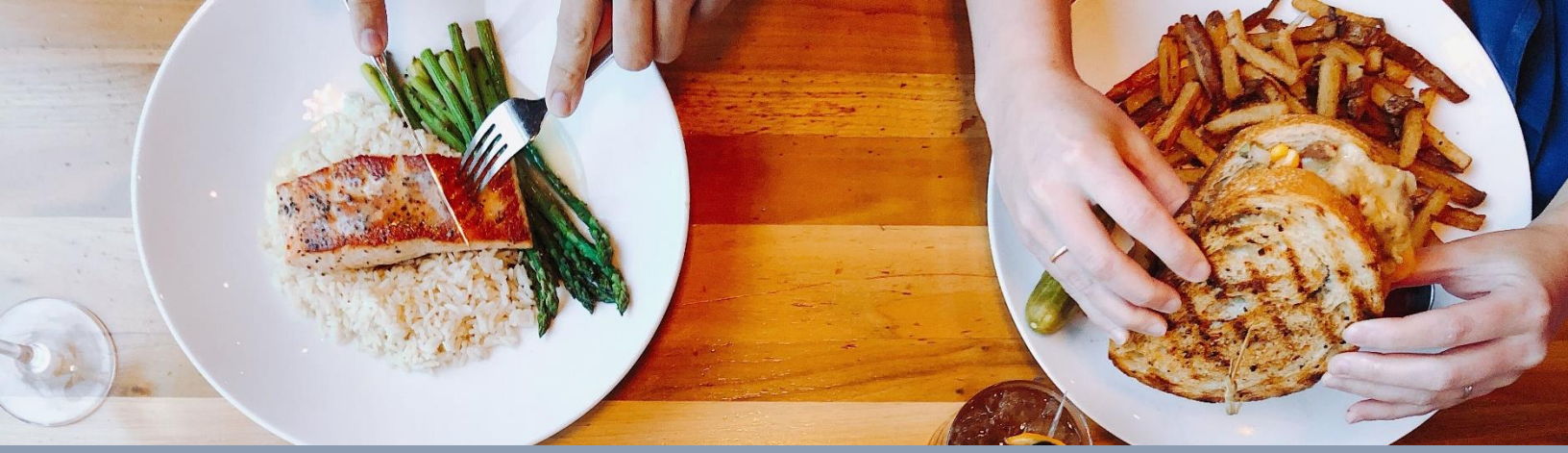
Add Chicken +2

Add Chili +3

Add Beef +3

MINI DESSERT JARS — $5 per jar
Chocolate Peanut Butter Brownie

Toffee Blondie
Chocolate Cake



BUFFET DINNER MENU

15 person minimum

APPETIZER *Choose one*
(additional selections add $7 per person)

CLASSIC JUMBO CHICKEN WINGS
Blue cheese, carrots, celery

HUMMUS
Fresh vegetables, feta cheese, pita bread

CLASSIC CHEESE NACHOS
Green onion, salsa, sour cream
fresh jalapeños, jack and cheddar cheeses

SALAD *Choose one*
(additional selections add $5 per person)

HOUSE SALAD
Mixed greens, tomato, cucumber, red onions, carrots, jack and cheddar cheese

CAESAR
Romaine lettuce, parmesan cheese and croutons

MEDITERRANEAN
Mixed greens, kalamata olives, cucumbers, red onion, tomato, artichokes, feta cheese, chickpeas, naan bread, Mediterranean dressing

ENTRÉE *Choose two*
(additional selections add $7 per person)

CHICKEN
Roasted half chicken, country gravy

SALMON
Grilled Atlantic salmon, lemon butter sauce

ALL AMERICAN BURGER
l.t.o., cheddar cheese

FILET
7oz pan seared, mushroom demi

LENTIL SHEPARD'S PIE
Pastry crust, mashed potatoes, lentil, peas

SIDES *Choose two*
(Additional sides available add $3 per person)

MASHED POTATOES
SEASONAL VEGETABLE
ASPARAGUS
STEAMED RICE
CREAMED CORN
FINGERLING POTATOES

DESSERT JARS *Choose one in advance*
(additional selections add $5 per person)

Chocolate Peanut Butter Brownie
Toffee Blondie
Chocolate Cake

$52 per person

(all prices exclude 22% service charge and 9% tax)
Soft drinks, tea and coffee included in price per person

PLATED DINNER

For parties up to 30

SALAD *Choose one in advance*

(additional selections add $5 per person)

HOUSE SALAD
Mixed greens, tomato, cucumber, red onions carrots, jack and cheddar cheese

MEDITERRANEAN
Mixed greens, kalamata olives, cucumbers, red onion, tomato, artichokes, feta cheese, chickpeas, naan bread, Mediterranean dressing

WEDGE
Iceburg lettuce, nueske's bacon lardons, bleu cheese crumbles, tomato, red onion, ranch dressing

CAESAR
Romaine lettuce, parmesan cheese and croutons

ENTRÉE *Guest Choice Tableside*

CHICKEN
Roasted half chicken, country gravy

SALMON
Grilled Atlantic salmon, lemon butter sauce

FILET
7oz pan seared, mushroom demi

LENTIL SHEPARD'S PIE
Pastry crust, mashed potatoes, lentil, peas

SIDES *Choose two in advance*

(additional selections add $3 per person)

MASHED POTATOES
SEASONAL VEGETABLE
ASPARAGUS
STEAMED RICE
CREAMED CORN
FINGERLING POTATOES

DESSERT JARS *Choose one*

(additional selections add $5 per person)

Chocolate Peanut Butter Brownie
Toffee Blondie
Chocolate Cake

$45 per person

(all prices exclude 22% service charge and 9% tax)

Soft drinks, tea and coffee included in price per person

LUNCH BUFFET MENU

15 person minimum

APPETIZER
Add one for $7 per person

CLASSIC JUMBO CHICKEN WINGS
Blue cheese, carrots, celery

HUMMUS
Fresh vegetables, feta cheese, pita bread

CLASSIC CHEESE NACHOS
Green onion, salsa, sour cream, cheddar, fresh jalapeños, jack and smoked Gouda cheeses

SEASONALLY INSPIRED SOUP

SALAD *Choose one*
(additional selections add $5 per person)

HOUSE SALAD
Mixed greens, tomato, cucumber, red onions, carrots, jack and cheddar cheese

CAESAR
Romaine lettuce, parmesan cheese and croutons

MEDITERRANEAN
Mixed greens, kalamata olives, cucumbers, red onion, tomato, artichokes, feta cheese, chickpeas, naan bread, Mediterranean dressing

ENTRÉE *Choose two*
(additional selections add $7 per person)
paired with french fries & a pickle

CHICKEN BLT WRAP
Grilled chicken breast, romaine, tomato, jalapeno, coleslaw, applewood smoked bacon, basil Mayonnaise, flour tortilla

FRIED COD
Sun King Wee Mac beer battered cod, lemon caper tartar sauce jalapeño coleslaw

ALL AMERICAN BURGER
l.t.o., cheddar cheese

COUNTRY STYLE CHICKEN TENDERS
BBQ and honey mustard sauce

MAC & CHEESE
Nueske's bacon lardons, carmelized red onions, baby spinach, cavatappi pasta, white cheddar and asiago cheese sauce

REUBEN
House roasted pastrami, thousand island dressing, sauerkraut, swiss cheese, rye bread

DESSERT JARS *Choose one*
(additional selections add $5 per person)

Chocolate Peanut Butter Brownie
Toffee Blondie
Chocolate Cake

$30 per person

(all prices exclude 22% service charge and 9% tax)
Soft drinks, tea and coffee included in price per person

PLATED LUNCH MENU

For parties up to 30

SALAD *Choose one in advance*
(additional selections add $5 per person)

HOUSE SALAD
Mixed greens, tomato, cucumber, red onions carrots, jack and cheddar cheese

MEDITERRANEAN
Mixed greens, kalamata olives, cucumbers, red onion, tomato, artichokes, feta cheese, chickpeas, naan bread, Mediterranean dressing

WEDGE
Iceburg lettuce, nueske's bacon lardons, bleu cheese crumbles, tomato, red onion, ranch dressing

CAESAR
Romaine lettuce, parmesan cheese and croutons

ENTRÉE *Guest choice of one tableside*
Paired with french fries & a pickle

REUBEN
House roasted pastrami, thousand island dressing, sauerkraut, swiss cheese, rye bread

CHICKEN CAESAR
Romaine lettuce, parmesan cheese, crispy croutons, housemade caesar dressing

ALL AMERICAN BURGER
l.t.o., cheddar cheese

FRIED COD
Sun King Wee Mac beer battered cod, lemon caper tartar sauce jalapeño coleslaw

DESSERT JARS *Add one for $5 per person*
Chocolate Peanut Butter Brownie
Toffee Blondie
Chocolate Cake

$27 per person
(all prices exclude 22% service charge and 9% tax)
Soft drinks, tea and coffee included in price per person

ACTION STATIONS

GOURMET GRILLED CHEESE STATION

- Creamy brie & caramelized pear
- Mojo pulled pork, avocado, swiss, pickles, jicama, pickled onion and mango slaw
- Tomato, caramelized onion, swiss and cheddar cheese
- Bacon jam, double smoked bacon and aged white cheddar
- Portabella mushroom, prosciutto and Mozzarella

All on farmers bread

$20 per person

POUTINE STATION

- Build your own signature poutine bowls
- BBQ pulled pork, short rib, sautéed mushrooms, bruschetta, cheese curds, house made gravy, caramelized onions and fresh herbs

$18 per person

SOFT PRETZEL BAR

Fresh soft baked pretzels with assorted mustards, chutneys and hot cheese

$16 per person

15 person minimum per station
(all prices exclude 22% service charge and 9% tax)
Chef attendant fee is included in price per person

BEVERAGE PACKAGES

HIGH VELOCITY CONSUMPTION BAR

Charged per drink ordered. Includes complimentary cocktail servers.

HIGH VELOCITY BEVERAGE PACKAGE

Includes all Premium cocktails and martinis
House red and white wine,
Local, imported, and domestic beers
Soft drinks, tea and Coffee

1 HOUR	$28 per person
2 HOURS	$40 per person

CELEBRATORY TOAST

Tasting pour of sparkling wine	$6 per person

*Cash bar does not count toward contracted food and beverage minimum.

Beverage package exclude ultra premium and various specialty spirits.
Beverage selections are to the discretion of the restaurant.

PLATED DINNER MENU

Crafted for Pharmaceutical Dinners

SALAD *Choose one in advance*
(additional selections add $5 per person)

HOUSE
Mixed greens, tomato, cucumber, red onions carrots, jack and cheddar cheese

MEDITERRANEAN
Mixed greens, kalamata olives, cucumbers, red onion, tomato, artichokes, feta cheese, chickpeas, naan bread, Mediterranean dressing

WEDGE
Iceburg lettuce, nueske's bacon lardons, bleu cheese crumbles, tomato, red onion, ranch dressing

CAESAR
Romaine lettuce, parmesan cheese and croutons

ENTRÉE *Guest choice of one tableside*

CHICKEN
Roasted half chicken, country gravy

SALMON
Grilled Atlantic salmon, lemon butter sauce

FILET
7oz pan seared, mushroom demi

LENTIL SHEPARD'S PIE
Pastry crust, mashed potaotes, lentil, peas

SIDES *Choose two in advance*
(additional selections add $3 per person)

MASHED POTATOES
SEASONAL VEGETABLE
ASPARAGUS
STEAMED RICE
CREAMED CORN
FINGERLING POTATOES

DESSERT JARS *Choose one in advance*
(additional selections add $5 per person)

Chocolate Peanut Butter Brownie
Toffee Blondie
Chocolate Cake

BEVERAGES

DOMESTIC BEER
HOUSE RED AND WHITE WINE
SOFT DRINKS, TEA AND COFFEE

$60 per person
(all prices exclude 22% service charge and 9% tax)

PRIVATE DINING
GENERAL INFORMATION

SERVICE CHARGES AND SALES TAX
All food and beverage is subject to a 22% service charge, plus a 9% sales tax. Audio Visual charges and room rental are subject to a 24% service charge and a 7% sales tax.

PRICING
Unless a specified menu with pricing is contracted, all standard menu prices are subject to change and can be confirmed no more than six months before the function date. Confirmation of the menu prices will be made by our Private Dining Room Manager.

GUARANTEES
The final guarantee number of guests is due by 12:00pm, three (3) business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Event Order will be considered your minimum guarantee, may not be lowered and will be the minimum number of persons charged.

PROVISIONS OF FOOD AND BEVERAGES
To ensure the safety of our guests, all food & beverage must be purchased from our facility unless restaurant approval. Any non-consumed food & beverage items may not be removed from the facility. If you have concerns regarding food allergies, please alert Private Dining Room Manager. Consumption of raw or undercooked meats, seafood or shellfish may increase the risk of foodbourne illness.

ALCOHOLIC BEVERAGES
If alcoholic beverages are to be served on the Restaurant premises, the Restaurant will require that only Restaurant bartenders and / or servers dispense beverages. The Restaurant's alcoholic beverages license require the Restaurant to (1) request proper identification (photo ID) of any person of questionable age and (2) refuse alcoholic beverage service to any person who, in the Restaurant's judgment appears intoxicated.

TAX EXEMPTION
Only "fund-raising" events are exempt from Indiana sales tax with respect to food and beverage. A copy of the tax-exempt certificate (ST-105) and proof that the event is a fundraiser (invitation/ticket original or copy) must be provided to the hotel before the event.

SIGNAGE
Signs may not be placed in the main lobby or outside the hotel. Your event manager will specify appropriate locations for signs throughout the building. Under no circumstances are any items to be posted, nailed, taped, screwed or otherwise attached to walls, floors or other parts of the building or furniture.

PARKING
Parking facilities will be provided for those functions in which the event will be held at the JW Marriott Indianapolis. The availability of parking is not guaranteed and is based on the availability of spaces in the parking garage. In the event that spaces are not available, guests will be directed to the nearest public parking lots. Guests dining at High Velocity will receive up to 90 minutes complimentary self-parking and up to 3 hours discounted valet parking at $12, based on availability.