

Matterhorn Conference Center Banquets • Catering

2041 Cassopolis Street
Elkhart, Indiana 46514

Phone: 574.262.1509

Fax: 574.262.2610

Visit Us Online, at...
www.matterhornbanquets.com

Welcome to the Matterhorn

The Matterhorn has been hosting the areas finest receptions, banquets, reunions, meetings, and seminars for 36 years. We will do everything possible to ensure that your event surpasses your expectations.

At the Matterhorn, we feature outstanding food, friendly and professional service, and a beautiful facility that can accommodate up to 500 guests.

Our many amenities include ample parking, P.A. and A/V equipment, high- speed wireless Internet access, 2 full service bars, and a large dance floor.

The Matterhorn has three (3) banquet rooms which can be combined, so whatever size group you have you can be sure you will be comfortable.

We are conveniently located 1.5 miles south of the toll road (80/90) on S.R. 19, Cassopolis St., Elkhart.

Thank you for choosing The Matterhorn! We look forward to serving you.

Kurt Janowsky – Owner
Deena Chamberlin – Event Coordinator
Matthew Jay – Executive Chef

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Wedding and Special Event General Information

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.

Food and Beverages

All food and beverages must be purchased from the Matterhorn. No outside food or beverages may be brought in, with the exception of specialty cakes.

Menus must be submitted at least 2 weeks prior to the function date. An approximate head count is required at that time. Bar service arrangements are also due 2 weeks prior to the function.

Guarantees

A guaranteed attendance figure is required 5 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.

Deposits and Billing

Upon reserving the Matterhorn, a \$1000.00 deposit is required. For Sun-Fri events and groups less than 100, the deposit is \$500.00. **In the event a cancellation is necessary**, 50% of this deposit is refundable if event is canceled in writing more than 6 months prior to the event date. Deposit is non-refundable if event cancels less than 6 months before event date. **A change in the date from the original contract**, after 48 hours, will forfeit 50% of the deposit and require a full deposit for the new date. **50% of the estimated bill for the event is due 30 days prior to the event.** This amount is non-refundable. **The balance is due when the attendance guarantee is given.**

Tax and Service Charge

7% sales tax and 18% service charge will be added to all items purchased. If your event is tax exempt, please furnish a signed tax- exempt certificate prior to the event.

Security

The Matterhorn reserves the right to require security for any event. Security officers will be supplied by the Matterhorn and charged to the client. Attendance guarantee will determine number of officers required for event.

Room Rents (with food and beverage service)*

East Room – up to 150 guests (110 w/ dance floor)	Saturday	\$ 300.00
	Sunday – Friday	\$ 100.00
Oak Room – up to 100 guests	Saturday	\$ 200.00
	Sunday – Friday	\$ 100.00
West Room – up to 250 guests (225 w/ dance floor)	Saturday	\$ 600.00
	Sunday – Friday	\$ 200.00
East and Oak Rooms – up to 250 guests (225 w/ dance floor)	Saturday	\$ 500.00
	Sunday – Friday	\$ 200.00

West and Oak Rooms – up to 350 guests (310 w/ dance floor)	Saturday Sunday – Friday	\$ 800.00 \$ 300.00
East, Oak and West Rooms – up to 500 guests (450 with dance floor)	Saturday Sunday – Friday	\$ 1,000.00 \$ 400.00

Saturday Room Minimums

East and Oak Rooms	150 guests
West Room	150 guests
West and Oak Rooms	250 guests
East, Oak, and West Rooms	350 guests

If your function falls below the minimum, you will be charged for the minimum number of guests.

* Ask the Banquet coordinator for a quote for room rents with no food and beverage service.

Room Rental Includes

All table linens, podium and microphone, dance floor, cake cutting and serving, all china, glassware, and flatware. The use of our mirrors, votives, candles, and hurricane chimneys is also included.

You may use any of our available audio/visual (A/V) equipment and hi-speed Internet access.

Additional Accessories

Risers for head table or stage are available to rent.

Riser/stage for head table:

Up to 12 guests:	\$ 350.00
Up to 16 guests	\$ 450.00

Chair covers are also available at prices ranging from \$ 4.25 - \$ 6.00 each.

Are You Looking for Something Different?

We can create specialty menus and themed buffets for any occasion. Just ask our banquet coordinator!

Banquet rooms available 7 days a week for breakfast, lunch or dinner!

Call to have a breakfast or lunch menu sent to you. We have meeting space for up to 600 people – over 12,000 square feet of space for banquets, trade shows, or fundraisers.

Catering Services: Off-premise catering is available to any location. You may use this menu as a guide or we can customize a menu just for you. Prices may vary according to number of guests and location.

Our Restaurant: In addition to the Matterhorn Conference Center, we own & operate one of the area's finest restaurants; DOC PIERCE'S RESTAURANT in nearby Mishawaka, Indiana... www.docpierces.com

Gift Cards: Our Gift Cards are an exceptional value as they never expire and are good at both locations. You may purchase Gift Cards at either establishment or online at... www.docpierces.com/giftcards.htm

All published terms and prices subject to change without notice

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Hors d'oeuvres

Cold Selections

- Selection of Imported and Domestic Cheese, Assorted Crackers and Fruit Garnish
- Fresh Vegetable Platter with dipping sauce
- Antipasto Platter
- Cocktail Sandwiches with Dijon Mayo
- Bruschetta
- Fresh Seasonal Fruit
- Asparagus Wrapped in Prosciutto
- Pesto Cream Cheese Stuffed Cherry Tomatoes
- Rolled Sirloin with Horseradish on Pumpernickel

Hot Selections

- Asian Chicken Strips
- Scallops Wrapped in Bacon
- Teriyaki Chicken Strips
- Spicy Chicken Strips
- BBQ Meatballs
- Swedish Meatballs
- Crab Stuffed Mushrooms
- Spring Rolls
- Buffalo Chicken Wings
- Coconut Chicken with raspberry sauce
- Chicken Drumettes
- Spinach and Artichoke Dip with toasted French bread or tortilla chips
- Potato Skins with smoked bacon, cheddar, scallions, and sour cream
- Stuffed Artichoke Hearts with spinach, sun-dried tomatoes, and asiago cheese
- Sausage, Tomato and Cheese Bread

Signature Hors d'oeuvres (Additional charges apply)

- **Stuffed Baby Potato Cups** with gorgonzola and walnuts + \$1.00 per person
- **Mango Chutney Tarts** with goat cheese + \$1.00 per person
- **Smoked Salmon** with dill cream cheese, capers, chopped egg, and pumpernickel points +\$1.00 pp
- **Jumbo Chilled Cocktail Shrimp** with zesty sauce and lemon +\$1.25 each
- **Maryland Crab Cakes** with Dijon mustard sauce +\$1.00 per person
- **Seared Scallops** with curry aioli +\$1.00 per person
- **Smoked Chicken Quesadilla Horns** +\$1.00 per person
- **Wild Mushroom Puffs** +\$1.00 per person
- **Oysters on the Half Shell** on ice **or Rockefeller** +\$1.25 per person
- **Maryland Crab Puffs** +\$1.00 per person
- **Grilled Lamb Chops** +\$2.00 per person
- **Grilled Shrimp** +\$1.25 each
- **Beef Tenderloin Carpaccio** +\$1.50 per person
- **Gourmet Cheese and Bread Cascade** with fruit and crackers +\$1.00 per person (min 100 people)

Hors d'oeuvres only
 (In lieu of dinner)

3 Hot & 3 Cold items	\$ 11.99
3 Hot & 4 Cold	\$ 12.99
4 Hot & 3 Cold	\$ 13.49
4 Hot & 4 Cold	\$ 14.49
4 Hot & 5 Cold	\$ 15.49
5 Hot & 4 Cold	\$ 15.99
5 Hot & 5 Cold	\$ 16.99

Hors d'oeuvres Before Dinner
 (Only available with dinner)

1 Cold item	\$ 1.99
2 Cold	\$ 3.79
3 Cold	\$ 4.99
2 Cold & 1 Hot	\$ 5.49
2 Cold & 2 Hot	\$ 5.99
3 Cold & 2 Hot	\$ 6.99
3 Cold & 3 Hot	\$ 7.99

NOTE: An 18% service charge and 7% sales tax added to all items. All published prices are subject to change.

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Buffet Dinners

All buffets include our bountiful salad bar, which includes a mixed greens salad, fresh vegetable toppings, sunflower seeds, raisins, croutons, cottage cheese, fresh fruit, pasta salad, red skin potato salad, and house-made dressings.

Buffets also include freshly baked rolls & butter, coffee, hot or iced tea, and milk.

Buffet Entrees

- Chicken Breast with sun-dried tomato cream sauce
- Grilled Chicken Breast with garlic and basil
- Chicken Picatta with lemon butter and capers
- Chicken Marsala with sweet wine and mushrooms
- Herb Roasted Chicken on the bone, slow roasted with herbs and spices
- Pork Loin with apples and calvados sauce
- Baked Ham with brown sugar and pineapple glaze
- Beef Stroganoff with sour cream and egg noodles
- Yankee Pot Roast with vegetables and rich gravy
- Roast Beef au jus, chef carved if over 100 guests
- Fettuccine Alfredo
- Seafood Fettuccine Alfredo
- Baked Mostaccoli with marinara, sausage, ham, Italian cheeses (can be made meatless)
- Baked Cod with lemon cream sauce
- Broiled Salmon with capers, herbs, and olive oil
- Prime Rib slow roasted, chef carved, au jus / add \$ 3.00 per person
- Beef Tenderloin grilled, chef carved with 2 sauces / add \$ 6.00 per person

Buffet Starches

- Garlic Mashed Potatoes
- Au Gratin Potatoes
- New Red Potatoes
- Dauphette Potatoes whipped with onions & cheese
- Kluski Noodles polish noodles with chicken stock
- Confetti Rice long grain rice with scallions & red peppers
- Ranch Potatoes fried wedges with garlic & Parmesan

Buffet Packages

- Two Entrees, One Starch, One Vegetable \$ 13.99
- Two Entrees, Two Starches, One Vegetable \$ 14.99
- Two Entrees, Two Starches, Two Vegetables \$ 15.99
- Three Entrees, One Starch, One Vegetable \$ 15.99
- Three Entrees, Two Starches, One Vegetable \$ 16.99
- Three Entrees, Two Starches, Two Vegetables \$ 17.99
- Each Additional Entrée add \$ 2.00

Theme Buffets

Polish Dinner

Includes Sausage, Baked Chicken, Mashed Potatoes & Gravy, Sweet & Sour Cabbage, Green beans, Kluski Noodles, Salad Bar, Rolls & Butter \$ 13.99

Seafood Buffet

Crab Legs, Salmon, Seafood Fettuccine, New Red Potatoes, Vegetable, Peel & Eat Shrimp, Salad Bar, Rolls & Butter \$ 21.99

Prime Rib and Seafood \$ 24.99

Italian Buffet

Lasagna, Fettuccine Alfredo, Lemon Garlic Chicken, Roasted Red Potatoes, Green Beans with Parmesan, Caesar Salad, Salad Bar, Garlic Bread \$ 15.99

*** Buffet Minimum 40 Guests or Surcharge May Apply***

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Plated Dinners

All dinner entrees include a mixed green salad, new red potatoes, vegetable, freshly baked rolls & butter and coffee, tea, or milk. See additional salad choices below.

Salads

Caesar crisp romaine, traditional dressing, croutons and Parmesan cheese	\$ 1.99
Spinach baby spinach leaves with chopped egg, bacon, mushrooms, and sweet & sour dressing	\$ 1.99
Spring Greens a beautiful medley of baby greens with balsamic vinaigrette	\$ 1.99
Matterhorn House baby spring greens with golden raisins, Danish blue cheese, toasted pine nuts, wonton strips, and a light wine and honey dressing	\$ 2.99

Entrees

Chicken

Chicken Vesuvio Breast of chicken topped with artichoke hearts, sun-dried tomatoes, olives, scallions, and a garlic wine sauce	\$ 13.99
Stuffed Chicken Florentine Filled with spinach, breadcrumbs, and asiago cheese, crowned with a light veloute	\$ 13.99
Chicken Ambassador Chicken breast topped with a sun-dried tomato cream sauce	\$ 13.99
Lemon Garlic Chicken Grilled with olive oil and basil	\$ 13.99
Chicken Piccatta Sautéed with lemon butter sauce and capers	\$ 13.99

Beef

Prime Rib Slow roasted with an herb crust, served au jus	9 oz. / 12 oz.	\$ 17.99
		/ 20.99
Filet Mignon 8 oz grilled medium rare to medium with a port wine demi-glace		\$ 24.99
New York Strip 12 oz certified Angus beef with maitre d' butter		\$ 22.99
Ribeye 12 oz grilled to perfection		\$ 19.99
Chicken Piccatta Sautéed with lemon butter sauce and capers		\$ 12.99
Top Sirloin. 10 oz.		\$ 16.99
Steak Au Poivre Twin tenderloin medallions seared with cognac, shallots, cream & peppercorns		\$ 23.99

Seafood

Grilled Salmon Served with a creamy dill sauce	\$ 14.99
Baked Tilapia Butter pecan topping, lemon cream sauce	\$ 13.99
Scampi Jumbo shrimp with garlic and herb butter, served on rice	\$ 14.99

Pork

Roast Pork Loin Slow roasted with an herb crust, with apples and calvados sauce	\$ 13.99
Pork Chop Thick 12 oz chop with apple compote	\$ 15.99

Plated Dinners (Continued)

Duets

Filet Mignon & Chicken Grilled filet & lemon garlic chicken	\$ 23.99
Filet Mignon & Salmon With béarnaise sauce	\$ 24.99
Filet Mignon & Shrimp Tender filet and scampi	\$ 25.99
Prime rib may be substituted for filet mignon	Subtract \$ 2.00

Baked potato may be substituted for the entire party.

If you plan to offer your guests a choice of two entrees, we need the number of each entrée one (1) week prior to the event.

Groups larger than 150 should be one (1) entrée only. All dinners should have same salad and potato choice.

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Dessert Menu

Desserts (per person)

Crème Brulee	\$ 3.99
Chocolate Mousse	\$ 3.99
Triple Chocolate Cake 3 layers of rich chocolate cake with double fudge icing	\$ 3.99
New York Style Cheesecake with raspberry sauce	\$ 3.49
Deep Dish Apple Pie with caramel sauce	\$ 3.29
Deep Dish Apple Pie with caramel sauce, with Vanilla Ice Cream	\$ 3.99
Chocolate Mousse Rich and creamy	\$ 2.99
Lemon Cake With fresh berries	\$ 3.99
Fresh Strawberries With whipped cream or Romanoff sauce	\$ 2.99
French Silk Pie	\$ 2.99
Ice Cream or Sherbet	\$ 1.79

Dessert Table (per person)

Assorted Pies Apple, lemon meringue, French silk, and pecan	\$ 2.99
Variety Table Assorted pies, chocolate cake, and cheesecake	\$ 3.99
Dessert Bars Lemon bars, chocolate pecan bars, brownies, and cappuccino bars	\$ 3.49

Chocolate Fountain

Premium Belgium melted chocolate with fresh strawberries, pineapple, pretzels, cookies, marshmallows, and whatever else we can think to dip in chocolate!

Fountain attended for two (2) hours, up to 150 guests	\$ 500.00
Each additional guest	\$ 1.50

Chocolate Fondue

Same as above without the fountain, price per person	\$ 2.99
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Bar Packages

Standard Open Bar

Well brand vodka, gin, rum, scotch, whiskey, bourbon, tequila, peach schnapps, amaretto, vermouth, triple sec, draft beer, house wine, soft drinks, mixers, juice, garnishes.

5 hours - \$ 12.50 per person

Premium Open Bar

Standard bar from above plus Smirnoff vodka, Tanqueray and Beefeater gin, Bacardi, Captain Morgan, and Malibu rums, Dewar's and J&B scotches, Seagrams 7-Crown, Jim Beam, Southern Comfort, Cuervo Gold and all schnapps.

5 hours - \$14.00 per person

Executive Open Bar

Premium bar from above plus Absolut and Stolichnaya vodkas, Bombay gin, Crown Royal, Canadian Club, V.O., Makers Mark, Jack Daniel's, Kahlua, Baileys, Chivas, Johnnie Walker Black and all domestic beer

5 hours - \$ 16.00 per person

Top Shelf Open Bar

Executive bar from above plus Glenlivet, Grey Goose, Amaretto DiSaronno, B&B, Drambuie, Courvoisier, Grand Marnier, Tia Maria, ice cream drinks, coffee drinks and Imported beer

5 hours - \$ 19.50 per person

Beer and Wine Bars

Draft beer, house wine and soft drinks

5 hours - \$ 9.00 per person

Domestic beer, draft beer, house wine and soft drinks

5 hours - \$ 12.00 per person

Domestic and imported beer, house wine and soft drinks

5 hours - \$ 14.00 per person

Non-Alcoholic Bars

Soft drinks, juice, coffee, hot and iced tea and water

5 hours - \$ 4.95 per person

Open Bars on Consumption

We will charge per drink ordered

Draft beer - \$ 2.75	Domestic beer - \$ 3.00	Imported beer - \$ 4.00	House wine - \$ 4.00
Well brand mixed drinks - \$ 4.00	Call brand mixed drinks - \$ 4.50	Sodas - \$ 1.50	

Cash Bars \$75.00 (setup charge)

All open bars are 5 consecutive hours

We reserve the right to not serve anyone we feel may be intoxicated

Guests under 21 are charged the non-alcoholic bar price [\$ 4.95]

Champagne toast \$ 1.50 per person, or \$ 12.00 per bottle

Champagne punch \$ 25.00 per gallon

Fruit punch \$ 15.00 per gallon

Punch or Champagne fountain \$ 65.00

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