



## *Welcome to The Matterhorn*

The Matterhorn has been hosting the area's finest receptions, banquets, reunions, meetings and seminars for 35 years.

We will do everything possible to ensure your event surpasses your expectations.

At The Matterhorn, we feature outstanding food with friendly and professional service. Your event is important to us and we strive to make your event an unforgettable experience.

Thank you for choosing The Matterhorn!

We look forward to serving you.

2041 Cassopolis Street

Elkhart, IN 46514

574-262-1509

Fax 574-262-2610

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

## *Wedding and Special Event 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.

### **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.**

### **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 only. 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.

### **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 Minimums**

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

West Room \$3,000.00 for a Saturday

East and Oak Rooms \$3,000.00 for a Saturday

All Rooms \$4,000.00 for a Saturday

## *Wedding and Special Event Information (cont.)*

### **Room Rentals**

With food and beverage service

East Room up to 120 guests (80 w/ dance floor)

Saturday \$300.00

Sunday Friday \$150.00

Oak Room up to 80 guests (40 w/ dance floor)

Saturday \$300.00

Sunday Friday \$150.00

West Room up to 220 guests (180 w/ dance floor)

Saturday \$600.00

Sunday Friday \$200.00

East and Oak Rooms up to 200 guests (150 w/ dance floor)

Saturday \$600.00

Sunday Friday \$200.00

West and Oak Rooms up to 300 guests (250 w/ dance floor)

Saturday \$900.00

Sunday Friday \$300.00

East, Oak and West Rooms up to 500 guests (450 with dance floor)

Saturday \$1,000.00

Sunday Friday \$400.00

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

Ask the Event Coordinator for a quote for room rental with no food and beverage service.

### **Tax and Service Charge**

7% sales tax and 20% 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.

## ***Hors d'oeuvres***

Many selections may be butler passed or displayed,  
please contact your Event Coordinator for suggestions

### **Cold Selections**

Selection of Imported and Domestic Cheese with assorted crackers and fruit garnish  
 Fresh Vegetable Platter with dipping sauce      Fresh Seasonal Fruit  
                                          Antipasto Platter      Bruschetta  
 Rolled Sirloin with Horseradish on Pumpernickel  
 Cocktail Sandwiches with Dijon Mayonnaise  
 Pesto Cream Cheese Stuffed Cherry Tomatoes  
 Asparagus Wrapped in Prosciutto

### **Hot Selections**

Sesame Orange Chicken      Cajun Chicken Bites      Chicken Drumettes  
                                          BBQ Meatballs      Swedish Meatballs  
 Coconut Chicken with Raspberry Sauce      Buffalo Chicken Wings  
                                          Crab Stuffed Mushrooms      Scallops Wrapped in Bacon  
 Spinach and Artichoke Dip with toasted French Bread and Tortilla Chips  
 Stuffed Artichoke Hearts with spinach, sun-dried tomatoes, and asiago cheese  
 Sausage, Tomato and Cheese Bread toasted baguette with sausage,  
                                          pomodoro sauce and smoked provolone

### **Signature Hors d'oeuvres**

#### **Additional charges apply**

Smoked Salmon Platter with dill cream cheese, capers, chopped egg,  
                                          and pumpernickel points      *add \$1.00 per person*  
 Mini Flatbread Pizza with Chevre and Roasted Tomato      *add \$1.00 per person*  
 Jumbo Chilled Cocktail Shrimp with zesty sauce and lemon      *add \$2.00 each*  
 Maryland Crab Cakes with Dijon mustard sauce      *add \$1.00 per person*  
                                          Smoked Salmon Tartare in phyllo shell      *add \$1.00 per person*  
                                          Seared Scallops with curry aioli      *add \$1.00 per person*  
                                          Smoked Chicken Quesadilla Horns      *add \$1.00 per person*  
                                          Wild Mushroom Puffs      *add \$1.00 per person*  
                                          Mango Chutney Tarts with goat cheese      *add \$1.00 per person*  
 Stuffed Baby Potato Cups with Gorgonzola and walnut      *add \$1.25 per person*  
 Oysters on the Half Shell on ice or Rockefeller      *add \$1.25 each*  
                                          Maryland Crab Puffs      *add \$1.00 per person*  
                                          Grilled Lamb Chops      *add \$2.50 each*  
                                          Grilled Shrimp      *add \$1.25 each*  
                                          Beef Tenderloin Carpaccio      *add \$1.50 per person*  
                                          Seared Ahi Tuna Platter      *add \$2.00 per person*  
                                          Assorted Sushi Platter      *add \$2.50 per person*

## *Hors d'oeuvres Pricing*

### **Hors d'Oeuvres Before Dinner** *not available without dinner*

2 items \$4.99 per person  
Add \$1.00 for each additional item

### **Cheese and Crudité Before Dinner** *1 hour, not available without dinner*

\$3 per person

### **Hors d'Oeuvres Before Dinner** *not available without dinner*

4 items \$6.99 per person  
Add \$1.00 for each additional item

### **Hors d'Oeuvres only** *in Lieu of Dinner*

6 items \$16.99 per person  
8 items \$18.99 per person  
10 Items \$20.99 per person

## **Buffet Dinners**

*Minimum of 40 guests or surcharge may apply*

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 and three house-made dressings.

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

### **Buffet Entrees**

Chicken Breast with sun-dried tomato cream sauce

Airline Chicken Breast with citrus glaze

Chicken Piccata 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 Dijon apple glaze

Baked Ham with brown sugar and pineapple glaze

Beef Bourguignon with red wine and egg noodles

Yankee Pot Roast with vegetables and rich gravy

Pasta Primavera

Baked Mostaccoli with marinara, sausage, ham, Italian cheeses (can be made meatless)

Baked Tilapia with lemon cream sauce

Broiled Salmon with peppers, capers, herbs, and olive oil

Roast Beef au jus *chef carved if over 100 guests*

Prime Rib slow roasted, chef carved, au jus *add \$4.00 per person*

Beef Tenderloin grilled, chef carved with 2 sauces *add \$6.00 per person*

### **Buffet Starches**

Mashed Potatoes      Garlic Mashed Potatoes

Herb Roasted Yukon Gold Potatoes      Au Gratin Potatoes

Steamed Redskin Potatoes      Toasted Orzo

Matterhorn Rice - long grain rice with mushrooms, almonds, spinach and parmesan cheese

### **Buffet Vegetables**

Green Beans with julienne red bell peppers      Parmesan Green Beans

Glazed Carrots      California Medley

Grilled Vegetables - asparagus, yellow squash, zucchini, red bell pepper *add \$1 per person*

### **Buffet Packages**

Two Entrees, One Starch, One Vegetable	\$16.99
Three Entrees, One Starch, One Vegetable	\$18.99
Each Additional Entrée	add \$2.00
Each Additional Starch or Vegetable	add \$1.00

## *Theme Buffets*

### **Polish Dinner**

Sausage, Baked Chicken, Mashed Potatoes & Gravy, Sweet & Sour Cabbage, Green Beans,  
Kluski Noodles, Salad Bar, Rolls & Butter \$16.99

### **Italian Buffet**

Lasagna with Italian Sausage, Pasta Alfredo, Chicken Piccata,  
Roasted Yukon Potatoes, Green Beans with almonds,  
Caesar Salad, Salad Bar, Rolls & Butter \$19.99

### **Mexican Buffet**

Grilled Chicken and Steak Fajitas, Pork Carnitas, Spanish Rice,  
Corn off the Cob with fresh Cilantro,  
Flour Tortillas, and Condiments \$19.99

### **Late Night Snacks**

*not available without dinner*

Please see our Hors d'oeuvres page for additional ideas

Assorted Sliders Pulled Pork, Buffalo Chicken and Traditional Hamburger \$2.00 each

Pizza Bar Fresh baked pizzas with assorted toppings \$14.00 per pizza

Nacho Station Tortilla chips with your guest's choice of ground beef,  
cheese, sour cream & salsa \$4.00 per person

Hot Dog Cart Fresh steamed hot dogs with assorted toppings  
served from a traditional cart

\$5.50 per person \*Subject to availability\*

## *Plated Dinners*

All dinner entrees include a mixed green salad, roasted Yukon gold potatoes, vegetable, freshly baked rolls & butter, and coffee, tea, or milk. Additional salad choices below.

All dinners have same salad and potato choice.  
Baked potato may be substituted for the entire party  
If you plan to offer your guests a choice of two entrees,  
we will need the number of each entrée 1 week prior to the event

## **Specialty Salads**

- Matterhorn Salad – Market greens, julienne apples, spiced walnuts, bleu cheese, cranberries and balsamic vinaigrette *add \$2.99 per person*  
Spinach - Baby spinach leaves with tomatoes, mushrooms, toasted almonds, goat cheese and sherry vinaigrette *add \$1.99 per person*  
Caesar – Romaine, traditional dressing, croutons, parmesan cheese *add \$1.99 per person*

## **Entrees**

### **Chicken**

- Chicken Vesuvio Breast of chicken topped with artichoke hearts, sun-dried tomatoes, olives, scallions, and a garlic wine sauce \$16.99  
Stuffed Chicken Florentine Filled with spinach, breadcrumbs, asiago cheese, and sauce supreme \$17.99  
Chicken Ambassador Chicken breast topped with a sun-dried tomato cream sauce \$16.99  
Chicken Marsala with sweet wine and mushrooms \$16.99  
Chicken Picatta Sautéed with lemon butter sauce and capers \$16.99

### **Beef**

- Prime Rib Slow roasted with an herb crust, served au jus 9 oz. \$18.99 12 oz. \$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 \$22.99  
Top Sirloin 10 oz. \$17.99  
Steak au Poivre Twin tenderloin medallions seared with cognac, shallots, cream, and peppercorns \$24.99



## Entrees (cont.)

### Seafood

Grilled Salmon Served with a creamy dill sauce	\$18.99
Baked Tilapia lemon caper sauce	\$16.99
Grilled Shrimp Jumbo shrimp grilled to perfection	\$17.99
Maryland Crab Cake with roasted red pepper sauce	\$18.99

### Pork

Roast Pork Loin Slow roasted with an herb crust and Dijon apple glaze	\$16.99
Pork Chop Double cut pork chop with apple compote	\$17.99

### Vegetarian

Crepes filled with julienne vegetables and served with a lemon cream sauce	\$16.99
----------------------------------------------------------------------------	---------

### Duets

Filet Mignon & Chicken Grilled filet & lemon garlic chicken	\$25.99
Filet Mignon & Salmon with béarnaise sauce	\$27.99
Filet Mignon & Shrimp Tender filet and grilled shrimp	\$25.99

### Kids Meals

For Children ages 4-11      Children under 4 are not charged  
 Same Buffet as adults Half of Adult Pricing  
 Same Served Meal as adults Half of Adult Pricing  
 Chicken Fingers Served with Fries and Corn \$8.99 per child

## *Desserts*

Triple Chocolate Cake 3 layers of rich chocolate cake with double fudge icing	\$3.99
New York Style Cheesecake with raspberry sauce	\$3.99
Deep Dish Apple Pie	\$3.99
Lemon Cake with fresh berries	\$3.99
Fresh Strawberries with whipped cream or Romanoff sauce	\$3.99
French Silk Pie	\$3.99
Ice Cream or Sherbet	\$2.00

## *Dessert Tables*

Assorted Pies Apple, Lemon Meringue, French silk	\$4.00 per person
Variety Table Assorted pies, chocolate cake, and cheesecake	\$5.00 per person
Dessert Bars Lemon bars, chocolate pecan bars, brownies, and cappuccino bars	\$4.00 per person
Miniature Desserts Table Chefs selection of assorted miniature desserts	\$7.00 per person

## *Chocolate Fountain*

Premium Belgium melted chocolate with fresh strawberries, pineapple, pretzels, cookies, marshmallows and whatever else we can think to dip in chocolate	
2 hours, attended, up to 150 guests	\$500.00
each additional guest	\$1.50

## *Chocolate Fondue*

Same as above without the fountain	\$3.99 per person
------------------------------------	-------------------

## *Looking for Something Different?*

We can create specialty menus and themed buffets for any occasion  
Just ask our Event Coordinator

## *Catering*

Off Premise Catering Available to any location  
We work closely with you to  
customize menus  
for virtually any style of event

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

## **Bar Packages**

### **Standard Open Bar**

Well Brand vodka, gin, rum, scotch, whiskey, bourbon, tequila, amaretto, vermouth, triple sec, domestic bottled beer, house wine, soft drinks, mixers, juice, garnishes

4 hours	\$14.00 per person
5 hours	\$16.00 per person

### **Premium Open Bar**

Standard Bar from above plus Three Olives vodka, Beefeater Gin, Light Rum, Captain Morgan, Dewar's, Seagram's 7-Crown, Jim Beam, Jack Daniels and domestic bottled beer

4 hours	\$16.00 per person
5 hours	\$18.00 per person

### **Executive Open Bar**

Premium Bar from above plus Kettle One, Bombay Sapphire gin, Crown Royal, Makers Mark, Kahlua, Baileys, Johnnie Walker Black, Patron Tequila and all domestic, imported and craft beer

4 hours	\$17.50 per person
5 hours	\$19.50 per person

### **Beer and Wine Bars**

Domestic beer, house wine, and soft drinks

4 hours	\$12.00 per person
5 hours	\$14.00 per person

Domestic and imported beer, house wine, and soft drinks

4 hours	\$13.00 per person
5 hours	\$14.00 per person

### **Non-Alcoholic Bars**

Soft drinks, juice, coffee, hot and iced tea, water 5 hours \$4.95

### **Open Bars on Consumption**

We will charge per drink ordered

### **Cash Bars**

\$75.00 set up charge

Guests under 21 are charged the Non-Alcoholic bar price (\$4.95)

Champagne toast \$2.00 per person or \$15.00 per bottle

Champagne punch \$25.00 per gallon

Fruit punch \$10.00 per gallon

Punch or Champagne Fountain Rental \$65.00

*Per Indiana state law we cannot serve anyone who appears intoxicated*