

ABOVE

EVENT CENTER



PRIVATE DINING

ABOVE EVENT CENTER AT COMMISSION ROW



The Commission Row experience at Above Event Center provides our guests with the components to create a culinary journey through the menu, engaging service to guide the way, and an extensive wine list to delight the night.

From the strong foundations of our menu and service, we offer you an artistic and creative approach to menu and dining experience.

We look forward to serving you and your guests!

BOOK YOUR PRIVATE EVENT

Please Contact our
Senior Sales Manager,
Mallory Jackson
mjackson@commissionrow.com

BAR PACKAGES

priced per guest unless stated otherwise

WINE & BEER PACKAGE

3 HOURS | \$44

+ \$10 each additional hour
bartender fee \$50 per hour

SPARKLING

Prosecco Italy

WHITE

choose one

Sauvignon Blanc

Chardonnay

RED

choose one

Pinot Noir

Cabernet

BEER

Miller High Life · Coors Light

Sun King Cream Ale · Taxman Deduction

NON-ALCOHOLIC BEVERAGES

priced per consumption

Canned Pepsi Products +4

Bottled Water +4

Acqua Panna +5

San Pellegrino +5

Hubbard & Cravens Coffee +6

Assorted Hot Teas +4.5

FULL BAR PACKAGE

3 HOURS | \$50

+ \$10 each additional hour
bartender fee \$50 per hour

SPIRITS

Tito's Handmade Vodka

Woodford Reserve

Botanist Gin

Codigo Blanco

Plantation Rum

Glenlivet 12 year

Aperol

WINE & BEER

Selections Noted on the
Wine & Beer Package

NON-ALCOHOLIC BEVERAGES

priced per consumption

Canned Pepsi Products +4

Bottled Water +4

Acqua Panna +5

San Pellegrino +5

Hubbard & Cravens Coffee +6

Assorted Hot Teas +4.5

*Full wine menu, table service, and à la carte
beverage menus available upon request.*

COCKTAIL PACKAGE

priced per guest unless stated otherwise

BASE

\$24 PER PERSON

Select 3

MID

\$32 PER PERSON

Select 4

VIP

\$40 PER PERSON

Select 6

FEATURED COCKTAILS

Margarita
Espresso Martini
Lemon Drop Martini
Seasonal Spritz
Negroni
Whiskey Sour
Daiquiri
Cosmopolitan
Mojito
Amaretto Sour

ADD-ONS

Custom Ice Cubes
Custom Beverage Napkins
Valet
Welcome Cocktails





HORS D'OEUVRES

passed or stationed | one hour

BASE

\$18 PER PERSON

Tier One - Select 3

VIP

\$25 PER PERSON

Tier One - Select 3

Tier Two - Select 3

TIER ONE

Arancini *vg*
Summer Rolls *gf+vg*
Meatballs
Spanakopita
Beet Skewers *gf+vg*
Chicken Empanadas
Chicken & Waffle Bites
Shrimp Aquachile Cups* *gf*
Crispy Chicken Bites
Oysters Rockefeller

TIER TWO

Tuna Tartare* *gf*
Hamachi Crudo* *gf*
NY Strip Crostini*
Shrimp Cocktail *gf*
Crab Ceviche Cups *gf*
Charcuterie Cups
King Crab Toast +10
Crab Claws +10 *gf*

+10 PER GUEST TO ADD ON OPTIONS TO ANY TIER

GF · Gluten Free | VG · Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Inform us of allergy concerns.

ACTION STATIONS

pricing per person

ASIAN WOK 24

noodles, chinese chicken salad,
chicken teriyaki bao buns,
wonton crisps, thai tomato salsa

CR CARVING 35

*chef attendant rate \$50
choice of one*

prime rib or NY Strip

RAW BAR* MKT

oysters, snow crab claw,
jumbo shrimp, hot sauce,
remoulade, cocktail sauce, lemon

CRUDITÉS 24

seasonal vegetables

SLIDERS 22

caprese, mini wagyu burger,
nashville hot chicken, crab cake +4

ITALIAN 22

penne, grilled chicken,
parmesan cream,
roasted pepper, rigatoni,
meatballs, spinach, tomato

LATIN 24

charro beans, spanish rice,
tortilla chips, salsa trio, chicharrón,
chicken tacos, or steak tacos +10

CHARCUTERIE 24

assorted meat & cheeses

DESSERT

two hours | pricing per person

COFFEE AND DOUGHNUTS 14

rum flambé glazed donuts, caramel, ice cream, sea salt, coffee (regular or decaf)

TORCHED 20

marshmallow, crème brûlée, marinated berries, chocolate

CHEF'S SELECTION OF MINI SWEETS 14

chef's selection of mini sweets | *vegan options available upon request*

PACKAGE ENHANCEMENTS

SHRIMP COCKTAIL GF +11

cocktail sauce, lemon

SOUP COURSE +8

Lobster Bisque GF or Seasonal Soup

PETITE TOWER +43

Oysters*

Shrimp

Lobster Tail

Crab Ceviche

GRAND TOWER +50

Oysters*

Shrimp

King Crab

Lobster Tail

Cocktail Crab Claws

Crab Ceviche

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PLATED LUNCH

BREAD SERVICE, ICED TEA, AND WATER INCLUDED

PACKAGE ONE

\$50 PER PERSON

ENTRÉE

choose two

GREENHOUSE + SHRIMP SALAD*

artisan greens, endive, radish,
fennel, celery, carrot, herbs,
caramelized-shallot balsamic vinaigrette

AIRLINE CHICKEN ^{GF}

fried potato, spinach,
romesco sauce

FILET MEDALLIONS* +10

crème fraîche mashed potatoes,
asparagus, bordelaise

DESSERT

selection of seasonal desserts
(vegan options available upon request)

PACKAGE TWO

served with greenhouse salad

\$75 PER PERSON

ENTRÉE

choose two

AIRLINE CHICKEN ^{GF}

fried potato, spinach,
romesco sauce

ORA KING SALMON* ^{GF}

bourbon glaze, haricots verts,
heirloom tomato confit,
crispy serrano, charred peach

8 OZ FILET* ^{GF} +10

crème fraîche mashed potatoes,
asparagus, bordelaise

DESSERT

selection of seasonal desserts
(vegan options available upon request)

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BUFFET LUNCH

**BREAD SERVICE, ICED TEA,
AND WATER INCLUDED**

\$50 PER PERSON

minimum 25 guests

*groups of 50 or more,
pre-selection is required*

SALAD

choose one

CAESAR*

romaine, baby kale, roasted tomato,
crushed croutons, parmesan,
caesar dressing

GREENHOUSE GF+VG

artisan greens, endive, radish,
fennel, celery, carrot, herbs,
caramelized-shallot balsamic vinaigrette

ENTRÉES

AIRLINE CHICKEN GF

romesco sauce

SEASONAL PASTA* GF

fusilli, seasonal vegetables

CARVED TENDERLOIN* MKT GF

bordelaise

DESSERT

selection of seasonal desserts
(vegan options available upon request)

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PLATED DINNER

PACKAGE ONE | \$89 PER PERSON

**BREAD SERVICE, ICED TEA,
AND WATER INCLUDED**

*groups of 50 or more,
pre-selection is required*

SALAD *choose one*

CAESAR*

romaine, baby kale, roasted tomato,
crushed croutons, parmesan,
caesar dressing

GREENHOUSE GF+VG

artisan greens, endive, radish,
fennel, celery, carrot, herbs,
caramelized-shallot balsamic vinaigrette

BABY WEDGE GF

iceberg, danish bleu cheese,
tomato, warm bacon lardon,
candied red onion,
bleu cheese dressing

ENTRÉE

served with crème fraîche,
mashed potato, vegetable

*choose two
vegetarian and vegan options available upon request*

AIRLINE CHICKEN GF

romesco sauce

ORA KING SALMON* GF

bourbon glaze

14 OZ GUNTHROP FARMS

PORK CHOP* GF

honey glazed peaches

8 OZ FILET* GF +10

bordelaise

CHILEAN SEA BASS +8

tomato beurre blanc

DESSERT

*choose one
(vegan options available upon request)*

CHOCOLATE COFFEE SWISS ROLL

coffee-cocoa nib chiffon cake,
chocolate ganache,
dark chocolate mousse

CRÈME BRÛLÉE GF+VG

fresh berry

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eggs may increase your risk of foodborne illness. Inform us of allergy concerns.



PLATED DINNER

PACKAGE TWO | \$109 PER PERSON

BREAD SERVICE, ICED TEA, AND WATER INCLUDED

groups of 50 or more, pre-selection is required

HORS D'OEUVRES

*choose three
passed or stationed*

Arancini VG
Summer Rolls GF+VG
Beet Skewer GF+VG
Meatballs
Spanakopita
Crispy Chicken Bites
Shrimp Cocktail GF

SALAD

choose one

CAESAR*

romaine, baby kale, roasted tomato,
crushed croutons, parmesan,
caesar dressing

GREENHOUSE GF+VG

artisan greens, endive, radish,
fennel, celery, carrot, herbs,
caramelized-shallot balsamic vinaigrette

BABY WEDGE GF

iceberg, danish bleu cheese,
tomato, warm bacon lardon,
candied red onion,
bleu cheese dressing

ENTRÉE

served with crème fraîche,
mashed potato, vegetable

*choose two
vegetarian and vegan options available upon request*

8 OZ FILET* GF

AIRLINE CHICKEN GF

LAMB CHOP* GF

ORA KING SALMON* GF

10 OZ FILET* GF +10

14 OZ RIBEYE* GF +12

DESSERT

*choose one
(vegan options available upon request)*

CHOCOLATE COFFEE SWISS ROLL VG

coffee-cocoa nib chiffon cake,
chocolate ganache,
dark chocolate mousse

CRÈME BRÛLÉE GF+VG

fresh berry

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PLATED DINNER

PACKAGE THREE | \$129 PER PERSON

BREAD SERVICE, ICED TEA, AND WATER INCLUDED

*host to choose menu selections prior to the event
groups of 50 or more, pre-selection is required*

HORS D'OEUVRES

*choose three
passed or stationed*

Beet Skewers GF+VG
Chicken Empanada
Mini Crab Cakes
Crab Ceviche Cups GF
Tuna Crudo* GF
NY Strip Crostini*

SALAD

choose one

CAESAR*

romaine, baby kale, roasted tomato,
crushed croutons, parmesan,
caesar dressing

GREENHOUSE GF+VG

artisan greens, endive, radish,
fennel, celery, carrot, herbs,
caramelized-shallot balsamic vinaigrette

BABY WEDGE GF

iceberg, danish bleu cheese,
tomato, warm bacon lardon,
candied red onion,
bleu cheese dressing

DUET PLATE

served with vegetable,
crème fraîche mashed potato

CHOOSE TWO TO CREATE

A CUSTOMIZED DUET PLATE

vegetarian and vegan options available upon request

8 OZ FILET* GF

PORK CHOP* GF

AIRLINE CHICKEN GF

ORA KING SALMON* GF

U-10 SCALLOP* GF

10 OZ FILET* GF +10

14 OZ RIBEYE* GF +12

DESSERT

*choose one
(vegan options available upon request)*

CHOCOLATE COFFEE SWISS ROLL VG

coffee-cocoa nib chiffon cake,
chocolate ganache,
dark chocolate mousse

CRÈME BRÛLÉE GF+VG

fresh berry

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BUFFET DINNER

PACKAGE ONE | \$75 PER PERSON

**BREAD SERVICE, ICED TEA,
AND WATER INCLUDED**

FIRST

choose one

CAESAR*

romaine, baby kale, roasted tomato,
crushed croutons, parmesan,
caesar dressing

GREENHOUSE GF+VG

artisan greens, endive, radish,
fennel, celery, carrot, herbs,
caramelized-shallot balsamic vinaigrette

ENTRÉE

choose two

vegetarian and vegan options available upon request

CARVED CHICKEN GF

romesco sauce

CARVED FILET* +10 GF

bordelaise

ORA KING SALMON* GF

bourbon glaze

SIDES

SEASONAL VEGETABLES GF+VG

CRÈME FRAÎCHE MASHED POTATO GF+VG

THIRD

selection of seasonal desserts
(vegan options available upon request)



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BUFFET DINNER

PACKAGE TWO | \$115 PER PERSON

**BREAD SERVICE, ICED TEA,
AND WATER INCLUDED**

*host to choose menu selections
prior to the event*

FIRST

choose one

CAESAR*

romaine, baby kale, roasted tomato,
crushed croutons, parmesan,
caesar dressing

GREENHOUSE GF VG

artisan greens, endive, radish,
fennel, celery, carrot, herbs,
caramelized-shallot balsamic vinaigrette

SIDES

choose two

POTATO GRATIN VG

CRÈME FRAÎCHE MASHED POTATO GF + VG

ASPARAGUS VG

CHARRED BROCCOLINI GF + VG

ENTRÉE

choose two

vegetarian and vegan options available upon request

CARVED CHICKEN GF

romesco sauce

ORA KING SALMON* GF

bourbon glaze

PORK LOIN*

potato & celery root gratin,
fermented garlic & honey glazed peaches

CARVED FILET* +10 GF

bordelaise

PRIME RIB* +10 GF

THIRD

choose one

(vegan options available upon request)

CHOCOLATE COFFEE

SWISS ROLL VG

coffee-cocoa nib chiffon cake,
chocolate ganache,
dark chocolate mousse

ASSORTED MACARONS GF

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COMMISSION ROW

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