

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
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

Col Solino Prosecco *Italy*

WHITE

choose one

Hess Sauvignon Blanc “Shirttail” *California*

Hess Chardonnay “Shirttail” *California*

RED

choose one

Hess Pinot Noir “Shirttail” *California*

Hess Cabernet “Shirttail” *California*

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 | \$48

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

SPIRITS

Tito's Handmade Vodka

Woodford Reserve

Botanist Gin

Compoveda 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.*



HORS D'OEUVRES

passed | one hour

BASE

\$15 PER PERSON

Tier One - Select 3

MID

\$20 PER PERSON

Tier One - Select 2

Tier Two - Select 2

VIP

\$25 PER PERSON

Tier One - Select 2

Tier Two - Select 2

Tier Three - Select 2

TIER ONE

Arancini
Pea-Mint Bruschetta
Tomato Tarte Tatin
Summer Rolls
Meatballs
Spanakopita
Crispy Chicken Bites

TIER TWO

Tomato-Fennel- Tartare
Charred Octopus
Fried Oysters
Fava Bean Falafel
Chicken Empanada
Mini Crab Cakes
Smoked Salmon Blini

TIER THREE

King Crab Toast +10
Thai Beef Tartare*
Hamachi Crudo*
NY Strip Crostini*
Shrimp Cocktail
Caviar Blini*

+10 PER GUEST TO ADD À LA CARTE TIER 3 ITEMS TO ANY PACKAGE

ACTION STATIONS

*station minimum 50 guests | two hours
pricing per person | chef attendant rate \$50 per hour*

ASIAN WOK 24

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

ITALIAN 22

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

RAW BAR* MKT

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

SLIDERS 22

caprese, mini wagyu burger,
pulled pork, crab cake +4

CR CARVING 35

choice of one

prime rib or NY Strip

LATIN 24

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

CR PAELLA 24

75 person minimum

chicken, sausage, seafood, or vegetarian
roasted pepper marinated olive,
patas bravas, whipped goat cheese

DESSERT

station minimum 50 guests | two hours | pricing per person

COFFEE AND DOUGHNUTS 14

rum flambé glazed donuts, caramel, coffee ice cream, sea salt

TORCHED 20

marshmallow, crème brûlée, bananas · marinated berries, hazelnut, chocolate

CHEF'S SELECTION OF MINI SWEETS 14



SMALL PLATES

\$42 PER PERSON

*minimum 50 guests | host to choose
menu selections prior to the event*

CRAB CAKE

frisée, local vegetable, remoulade

PORK LOIN* GF

delicata squash, asian pear,
dijon cream, pickled fresno

SCALLOP* GF

meyer lemon, charred fennel,
sweet potato, cauliflower,
fennel seed chili crunch

SALMON* GF

english pea, asparagus,
calabrian chili-orange butter

WAGYU MEATLOAF

loaded mashed potato, stuffing

PORK BELLY

curried rice cake, herb salad

CHILEAN SEABASS +8

farro, baby kale, charred carrot, pistachio,
carrot purée, jalapeño sofrito

NY STRIP* +8

crème fraîche mashed potato,
local vegetable

PACKAGE ENHANCEMENTS

add to any package | priced per person

SHRIMP COCKTAIL GF +11
cocktail sauce · lemon

PETITE +43

Oysters*

Shrimp

Lobster Tail

Crab Ceviche

GRAND +50

Oysters*

Shrimp

King Crab

Lobster Tail

Cocktail Crab Claws

Crab Ceviche

SOUP COURSE +8

Lobster Bisque GF · Seasonal Soup

PLATED LUNCH

BREAD SERVICE, ICED TEA, AND WATER INCLUDED

minimum 25 guests | host to choose menu selections prior to the event

PACKAGE ONE

\$50 PER PERSON

ENTRÉE

choose two

CHICKEN CAESAR*

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

FILET MEDALLIONS* +10

asparagus, bordelaise

SHRIMP + AVOCADO COBB

artisan greens, radish, fennel, celery,
lemon, green goddess dressing

CHICKEN GRAIN BOWL

bok choy, cucumber,
soy-caramel vinaigrette,
sesame-toasted cashew, ancient grain

DESSERT

Selection of Seasonal Desserts

PACKAGE TWO

served with greenhouse salad

\$75 PER PERSON

ENTRÉE

choose two

AIRLINE CHICKEN GF

fried potato, spinach, lemon,
rosemary jus, romesco sauce

ORA KING SALMON* GF

english pea, asparagus,
calabrian chili-orange butter sauce

8 OZ FILET* GF +10

asparagus, bordelaise

DESSERT

Selection of Seasonal Desserts





BUFFET LUNCH

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

\$50 PER PERSON

minimum 25 guests

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

SALAD

CAESAR*

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

ENTRÉES

AIRLINE CHICKEN ^{GF}

fried potato, spinach, lemon,
rosemary jus, romesco sauce

SEASONAL PASTA* ^{GF}

fusilli, seasonal vegetables

DESSERT

Selection of Seasonal Desserts





PLATED DINNER

PACKAGE ONE | \$89 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*

SALAD *choose one*

CAESAR*

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

ROASTED BEET VG

stracciatella cheese, cara cara, tangerine
agrumato, jalapeño, sesame breadcrumb

BABY WEDGE GF

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

ENTRÉE *choose two*

AIRLINE CHICKEN GF

fried potato, spinach, lemon,
rosemary jus, romesco sauce

ORA KING SALMON* GF

english pea, asparagus,
calabrian chili-orange butter sauce

14 OZ GUNTHROP FARMS PORK CHOP* GF

delicata squash, asian pear,
dijon cream, pickled fresno

8 OZ FILET* GF +10

crème fraîche mashed potato,
vegetable, bordelaise

CHILEAN SEABASS +8

farro, baby kale, charred carrot, pistachio,
carrot purée, jalapeño sofrito

DESSERT *choose one*

CHOCOLATE COFFEE SWISS ROLL VG

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

CRÈME BRÛLÉE GF+VG fresh berry



PLATED DINNER

PACKAGE TWO | \$109 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'OEUVES

choose three

Arancini
Pea-Mint Bruschetta
Tomato Tarte Tatin
Summer Rolls
Meatballs
Spanakopita
Crispy Chicken Bites

SALAD

choose one

CAESAR*

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

ROASTED BEET ^{VG}

stracciatella cheese, cara cara, tangerine
agrumato, jalapeño, sesame breadcrumb

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

ALL OPTIONS ARE GLUTEN FREE

choose one from each category below

8 OZ FILET*

AIRLINE CHICKEN

LAMB CHOP*

ORA KING SALMON*

10 OZ FILET* +10

14 OZ RIBEYE* +12

DESSERT

choose one

CHOCOLATE COFFEE SWISS ROLL ^{VG}

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

CRÈME BRÛLÉE ^{GF+VG}

fresh berry



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'OEUVES

choose three

Tomato-Fennel Tartare
Charred Octopus
Fried Oysters
Fava Bean Falafel
Chicken Empanada
Mini Crab Cakes
Smoked Salmon Blini

SALAD

choose one

CAESAR*

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

ROASTED BEET ^{VG}

stracciatella cheese, cara cara, tangerine
agrumato, jalapeño, sesame breadcrumb

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**

8 OZ FILET* ^{GF}

PORK CHOP* ^{GF}

AIRLINE CHICKEN ^{GF}

OR A KING SALMON* ^{GF}

U-10 SCALLOP* ^{GF}

CRAB CAKE

10 OZ FILET* ^{GF} +10

14 OZ RIBEYE* ^{GF} +12

DESSERT

choose one

CHOCOLATE COFFEE SWISS ROLL ^{VG}

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

CRÈME BRÛLÉE ^{GF+VG}
fresh berry

BUFFET DINNER

PACKAGE ONE | \$75 PER PERSON

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

*host to choose menu selections
prior to the event*

FIRST

CAESAR*

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

ENTRÉE

choose two

CARVED CHICKEN ^{GF}

romesco sauce

CARVED FILET* ^{GF} +10

bordelaise

ORA KING SALMON* ^{GF}

calabrian chili-orange butter sauce

SIDES

ALL OPTIONS ARE GF+VG

ROASTED VEGETABLES

CRÈME FRAÎCHE MASHED POTATO

THIRD

Selection of Seasonal Desserts





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

ROASTED BEET ^{VG}

stracciatella cheese, cara cara, tangerine
agrumato, jalapeño, sesame breadcrumb

SIDES

choose two

POTATO GRATIN ^{VG}

CRÈME FRAÎCHE MASHED POTATO

^{GF + VG}

ASPARAGUS ^{VG}

CHARRED BROCCOLI ^{GF + VG}

ENTRÉE

choose two

CARVED CHICKEN ^{GF}

romesco sauce

ORA KING SALMON* ^{GF}

calabrian chili-orange butter sauce

PORK LOIN*

delicata squash, asian pear,
dijon cream, pickled fresno

CARVED FILET* +10 ^{GF}

bordelaise

CHILEAN SEABASS +10

jalapeño sofrito

THIRD

choose one

CHOCOLATE COFFEE

SWISS ROLL ^{VG}

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

ASSORTED MACARONS

GLUTEN FREE

^{GF} · ^{Gluten Free} | ^{VG} · ^{Vegetarian} |  **Commission Row Signature Dish**

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

COMMISSION ROW

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