

# 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](mailto: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

Scarpetta Prosecco  
Italy

### WHITE

*choose one*

Hess Sauvignon Blanc "Shirtail" California  
Hess Chardonnay "Shirtail" California

### RED

*choose one*

Hess Pinot Noir "Shirtail" California  
Hess Cabernet "Shirtail" 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*

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## **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, 🌶️ 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, filet 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

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# 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\***

broccolini, green tomato chow-chow

### **SCALLOP\***

salame piccante, patty pan squash,  
tomato, zucchini soffrito,  
romesco sauce

### **SALMON\***

tomato, asparagus,  
calabrian chili-orange butter sauce

### **WAGYU MEATLOAF**

loaded mashed potato, stuffing

### **PORK BELLY\***

curried rice cake, herb salad

### **SEABASS\* +8**

truffle fondue, potato pave,  
charred broccolini, salsa verde

### **NY STRIP\* +8**

crème fraîche mashed potato,  
local vegetable

## PACKAGE ENHANCEMENTS

*add to any package | priced per person*

### **SHRIMP COCKTAIL +11**

cocktail sauce · lemon

### **PETITE +43**

Oysters\*

Shrimp

Lobster Tail

Chili Marinated Crab and Mussel Conserva

### **GRAND +50**

Oysters\*

Shrimp

King Crab

Lobster Tail

Cocktail Crab Claws

Chili Marinated Crab and Mussel Conserva

### **SOUP COURSE +8**

Lobster Bisque · 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\***

confit 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

brick style, fried potato, spinach,  
romesco sauce

#### **ORA KING SALMON\*** GF

tomato, asparagus,  
calabrian chili-orange butter sauce

#### **8 OZ FILET\* +10** GF

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\***

confit tomato, crushed croutons,  
parmesan, caesar dressing

## **ENTRÉES**

### **AIRLINE CHICKEN** <sup>GF</sup>

brick style, fried potato, spinach,  
romesco sauce

### **SEASONAL PASTA\*** <sup>GF</sup>

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\***

confit tomato, crushed croutons,  
parmesan, caesar dressing

### **STRAWBERRY** GF + VG

artisan greens, frisee, candied squash,  
spiced pecan, feta,  
blood orange vinaigrette

### **BABY WEDGE** GF

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

## **ENTRÉE**

*choose two*

### **AIRLINE CHICKEN** GF

brick style, fried potato, spinach,  
romesco sauce

### **ORA KING SALMON\*** GF

tomato, asparagus,  
calabrian chili-orange butter sauce

### **14 OZ GUNTHROP FARMS PORK CHOP\***

broccolini, green tomato chow-chow

### **8 OZ FILET\*** GF

crème fraîche mashed potato,  
vegetable, bordelaise

### **CHILEAN SEABASS +8**

truffle fondue, potato pave,  
charred broccolini, salsa verde

## **DESSERT**

*choose one*

### **CHOCOLATE COFFEE SWISS ROLL** VG

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

### **CRÈME BRÛLÉE** GF + VG

hazelnut, 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

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## SALAD

*choose one*

### CAESAR\*

confit tomato, crushed croutons,  
parmesan, caesar dressing

### STRAWBERRY GF + VG

artisan greens, frisee, candied squash,  
spiced pecan, feta,  
blood orange 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

ALL OPTIONS ARE GLUTEN FREE

*choose one from each category below*

### 8 OZ FILET\*

### AIRLINE CHICKEN

### LAMB CHOP\*

### ORA KING SALMON\*

### 10 OZ FILET\* +8

### 14 OZ RIBEYE\* +10

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## DESSERT

*choose one*

### CHOCOLATE COFFEE SWISS ROLL VG

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

### CRÈME BRÛLÉE GF + VG

hazelnut, 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

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## SALAD

*choose one*

### CAESAR\*

confit tomato, crushed croutons,  
parmesan, caesar dressing

### STRAWBERRY GF + VG

artisan greens, frisee, candied squash,  
spiced pecan, feta,  
blood orange 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**

ALL OPTIONS ARE GLUTEN FREE

**8 OZ FILET\***

**PORK CHOP\***

**AIRLINE CHICKEN**

**ORA KING SALMON\***

**U-10 SCALLOP\***

**CRAB CAKE**

**10 OZ FILET\* +8**

**14 OZ RIBEYE\* +10**

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## DESSERT

*choose one*

### CHOCOLATE COFFEE SWISS ROLL VG

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

### CRÈME BRÛLÉE GF + VG

hazelnut, 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\*

confit tomato, crushed croutons,  
parmesan, caesar dressing

## ENTRÉE

*choose two*

### CARVED CHICKEN <sup>GF</sup>

romesco sauce

### CARVED FILET\* +10 <sup>GF</sup>

bordelaise

### OR A KING SALMON\* <sup>GF</sup>

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\*

confit tomato, crushed croutons,  
parmesan, caesar dressing

### STRAWBERRY GF + VG

artisan greens, frisee, candied squash,  
spiced pecan, feta,  
blood orange vinaigrette

## 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 GF

broccolini, green tomato chow-chow

### CARVED FILET\* +10 GF

bordelaise

### SEABASS +10

truffle fondue · potato pave

## THIRD

*choose one*

### CHOCOLATE COFFEE

### SWISS ROLL VG

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

### ASSORTED MACARONS

GLUTEN FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# COMMISSION ROW

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