



## Welcome to the Matterhorn

The Matterhorn has been hosting the areas finest receptions, banquets, reunions, meetings, fundraisers, and seminars for 35 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 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 Indiana toll road (80/90) Exit # 92, on S.R. 19, Cassopolis St., Elkhart.

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

Kurt Janowsky – Owner  
Melissa Barenie – 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	\$ 300.00
	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	\$ 600.00
	Sunday – Friday	\$ 200.00
West and Oak Rooms – up to 350 guests (310 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, votives, candles, and hurricane chimneys is also included.

Use of all our available A/V equipment is included in room rental. Hi-speed Internet access is also available.

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

### Saturday room minimums

The Matterhorn requires a minimum inclusive of food, beverage (except for cash bars), room rental and gratuity for use of our 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 service charge.

East and Oak Room	\$4,000.00 for a Saturday*
West Room	\$4,000.00 for a Saturday*
West and Oak Room	\$8,000.00 for a Saturday*

**\*Off Season Rates:** Negotiable depending on the time, size of the group and other booked events, contact us for more information

### Additional Accessories

Risers for head table or stage are available to rent. A riser for a head table for up to 12 guests is \$350.00

For up to 16 guests \$450.00. Chair covers are also available. Prices range from \$4.25 - \$6.00 each.



## Hors d'oeuvres

Many selections may be butler passed or displayed, please contact the Matterhorn for suggestions

### Cold Selections

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

### Hot Selections

- Sesame Orange Chicken      Cajun Chicken Bites  
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 *toasted baguette with sausage, pomodoro sauce and smoked provolone*  
Scallops Wrapped in Bacon

### Signature Hors d'oeuvres

*Additional charges apply*

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

### Hors d'oeuvres only

(in lieu of dinner)

6 items      \$13.99 per person  
Add \$1.00 for each additional item

### Hors d'oeuvres Before Dinner

(not available without dinner)

2 items      \$3.99 per person  
Add \$1.00 for each additional item



## 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, 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    *Chicken Vesuvio* with roasted tomato and artichoke hearts  
*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 Bourguignon* with red wine 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 Mostaccioli* 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  
*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*    *Herb Roasted Yukon Gold Potatoes*    *Toasted Orzo*  
*Au Gratin Potatoes*    *Matterhorn Rice* long grain rice with mushrooms, almonds, spinach and parmesan cheese

### Buffet Vegetables

*Green Beans* with julienne red bell peppers    *Squash Medley*    *Glazed Carrots*    *California Medley*    *Grilled Vegetables*  
 with Portobello mushrooms, asparagus, yellow squash, red bell pepper and red onion \*add \$1.00 per person

### Buffet Packages

Two Entrees, One Starch, One Vegetable	\$15.99
Three Entrees, One Starch, One Vegetable	\$17.99
Each Additional Entrée	add \$2.00
Each Additional Starch or Vegetable	add \$1.00

### Theme Buffets

<i>Polish Dinner</i> Includes Sausage, Baked Chicken, Mashed Potatoes & Gravy, Sweet & Sour Cabbage, Green beans, Kluski Noodles, Salad Bar, Rolls & Butter	\$15.99
<i>Italian Buffet</i> Lasagna, Fettuccine Alfredo, Lemon Garlic Chicken, Roasted Red Potatoes, Green Beans with Parmesan, Caesar Salad, Salad Bar, Garlic Bread	\$16.99



## 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.

### Salads

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

### Entrees

#### Chicken

<b>Chicken Vesuvio</b> <i>Breast of chicken topped with artichoke hearts, sun-dried tomatoes, olives, scallions, and a garlic wine sauce</i>	\$15.49
<b>Stuffed Chicken Florentine</b> <i>Filled with spinach, breadcrumbs, and asiago cheese, crowned with a light veloute</i>	\$16.49
<b>Chicken Ambassador</b> <i>Chicken breast topped with a sun-dried tomato cream sauce</i>	\$15.49
<b>Chicken Marsala</b> <i>with sweet wine and mushrooms</i>	\$15.49
<b>Chicken Piccata</b> <i>Sautéed with lemon butter sauce and capers</i>	\$15.49

#### Beef

<b>Prime Rib</b> <i>Slow roasted with an herb crust, served au jus</i> 9 oz 18.99 / 12 oz 20.99	
<b>Filet Mignon</b> <i>8 oz grilled medium rare to medium with a port wine demi-glace</i>	\$24.99
<b>New York Strip</b> <i>12 oz certified Angus beef with maitre d' butter</i>	\$22.99
<b>Ribeye</b> <i>12 oz grilled to perfection</i>	\$22.99
<b>Top Sirloin</b> <i>10 oz</i>	\$17.99
<b>Steak Au Poivre</b> <i>Twin tenderloin medallions seared with cognac, shallots, cream, and peppercorns</i>	\$24.99

#### Seafood

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

#### Pork

<b>Roast Pork Loin</b> <i>Slow roasted with an herb crust, with apples and calvados sauce</i>	\$16.49
<b>Pork Chop</b> <i>Double cut pork chop with apple compote</i>	\$17.99

#### Duets

<b>Filet Mignon &amp; Chicken</b> <i>Grilled filet &amp; lemon garlic chicken</i>	\$23.99
<b>Filet Mignon &amp; Salmon</b> <i>With béarnaise sauce</i>	\$24.99
<b>Filet Mignon &amp; Shrimp</b> <i>Tender filet and grilled shrimp</i>	\$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 1 week prior to the event.  
All dinners should have same salad and potato choice.



## Bar Packages

### Standard Open Bar

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

*5 hours - \$14.00 per person*

### Premium Open Bar

*Standard bar from above plus Absolut vodka, Tanqueray gin, Bacardi, Captain Morgan, Dewar's, Seagrams 7-Crown, Jim Beam, Jack Daniels and domestic bottled beers.*

*5 hours - \$16.00 per person*

### Executive Open Bar

*Premium bar from above plus Grey Goose and Stolichnaya vodkas, Bombay Sapphire gin, Crown Royal and V.O., Makers Mark, Kahlua, Baileys, Chivas, Johnnie Walker Black, Patron Tequila and all domestic beer, imported Beer and craft beer.*

*5 hours - \$19.50 per person*

### Beer and Wine Bars

*Draft beer, house wine, and soft drinks – 5 hours - \$10.00 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, water*

*5 hours - \$3.95*

### Open Bars on Consumption

*We will charge per drink ordered*

*Draft beer - \$3.00; domestic beer - \$3.00; imported beer - \$4.00; wine - \$5.00;  
well brand mixed drinks - \$4.00; call brand mixed drinks - \$5.00 - \$6.00; sodas - \$1.50*

### Cash Bars

*\$75.00 set up charge*

*All open bars are 5 consecutive hours*

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

*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 \$18.00 per gallon*

*Punch or Champagne fountain Rental \$65.00*



## Kids Meals

*For Children ages 4-11. Children under 4 are not charged*

**Chicken Fingers** *Served with Fries and Corn \$7.99 per child*

**Same Buffet as adults** \$8.99 per child

**Same Served Meal as adults** *price of adult meal less \$7.00 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* \$3.49

**Deep Dish Apple Pie** *With caramel sauce* \$3.29 *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 Tables

**Assorted Pies** *Apple, lemon meringue, French silk, and pecan* \$2.99 per person

**Variety Table** *Assorted pies, chocolate cake, and cheesecake* \$3.99 per person

**Dessert Bars** *Lemon bars, chocolate pecan bars, brownies, and cappuccino bars* \$3.49 per person

**Miniature Desserts Table** *Chefs selection of assorted miniature desserts* \$4.99 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* \$2.99 per person

## Late Night Snacks

*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* \$12.00 per pizza

**Nacho Station** *Tortilla chips with your guests 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*



## **Looking for Something Different?**

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

## **Catering**

*Off premise catering 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.*

**Banquet rooms are available 7 days a week; 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.**