VENUE GUIDE

THE CRANE BAY EVENT CENTER

551 West Merrill St
Indianapolis, Indiana 46225
317-423-2999
thecranebay.com



A Crystal Signature Events Venue



YOUR VISION ◆ OUR EXPERTISE

CRYSTAL

SIGNATURE EVENTS

For nearly 40 years, the team behind Crystal Signature Events has designed unforgettable events for some of the city's biggest celebrations. Crystal offers unrivaled expertise across our full-service catering and event venues, ensuring flawless execution from start to finish.

We are truly passionate about delivering exceptional customer service for every event we're privileged to host. Our team is committed to making the planning process easy by coordinating the timeline, layout, set-up, service, and rental needs for your event. As innovators in the hospitality scene, we believe in imaginative presentations with thoughtful design, giving our clients the opportunity to bring their vision to life and leave a lasting impression on their guests. With the love, creativity, and attention to detail we pour into every event, combined with our high standards for excellence, it's easy to see why brides and event organizers trust Crystal to execute unique, unforgettable experiences.

For generations, hospitality hasn't just been what we do, *it's who we are*.

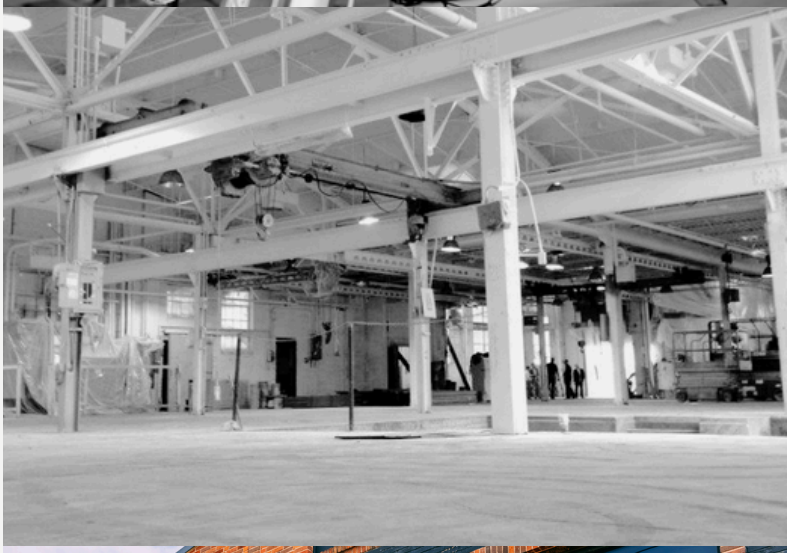
HISTORY OF CRANE BAY

In the 1800's, The Crane Bay Event Center started as a potbelly stove factory. Then in the 1900's, General Motors took over and began manufacturing locomotive engine parts. The cranes within the venue were historically used to maneuver heavy equipment during these factory days. In 2012, Gary Padjen, former NFL Baltimore and Indianapolis Colt, had the vision to transform the vacant warehouse into an edgy event venue for the Rolling Stones Magazine Super Bowl XLVI Party. Shortly after, Crane Bay partnered with Crystal Signature Events as the exclusive caterer and cemented its position as a prominent downtown Indianapolis event venue.

PRESENT

The Crane Bay Event Center is now a chic, modern event venue located steps away from Lucas Oil Stadium with a private outdoor patio that faces the downtown skyline. The décor features a versatile and neutral design that makes for a blank canvas for clients to customize their event. With 15,000 square feet of open space, the in-house draping system helps to create a naturally progressive layout allowing for separate spaces and a seamless flow for guests to move from cocktail reception to dining or dancing with ease. The cranes are still manually operable today and offer unique ways of displaying food, beverage, and decor to make for a great conversation starter. These features combined with the LED lighting system sets us apart as a distinctive event venue.





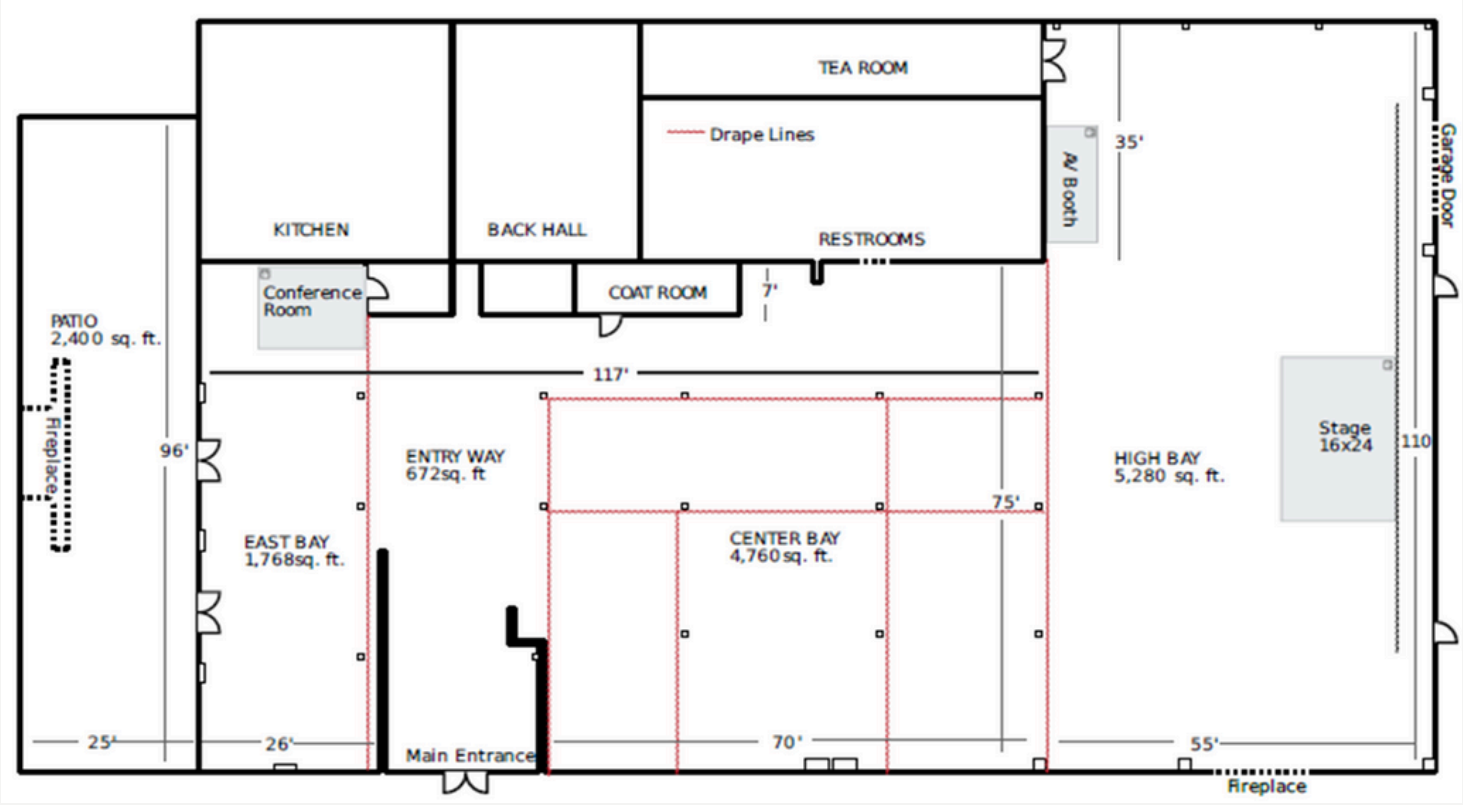




VENUE RATES

DAY OF WEEK	ROOM RENTAL	FOOD & BEVERAGE MINIMUM	A/V BASE FEE
MONDAY-THURSDAY	$2,200-$3,000	$6,000-$12,000	$700
FRIDAY & SUNDAY	$2,500-$3,500	$10,000-$12,000	$700
SATURDAY	$3,000-$4,000	$12,000-$16,000	$700

VENUE LAYOUT



CAPACITY: 650 Seated | 1200 Standing





PATIO

Private Outdoor Patio with Retractable Awning

Lounge Furniture

Fireplace | Firepits | Heating Elements Available

Outdoor Grill

CONFERENCE ROOM

8ft White Lacquer Table

(8) Black Velvet Chairs

Smart LED TV | Mini Fridge | Coat Rack

EAST BAY

(2) White Leather Sectional Couches with White Marble Coffee Tables

(3) Crystal Chandeliers

(1) TV Mirror







CENTER BAY

(2) White Leather Couch & Chair Sets with White Marble Coffee Table
(14) Portable Bar Pieces
(12) Cocktail Tables with 3 Stools Each
LED Columns
(2) TV Mirrors
Coat Check







HIGH BAY

(12) 8x4 Stage Decks

LED Lighted Scene Panel and Perimeter Lighting

160 feet of Gray Draping

House Sound System with Wireless Microphone

Indoor Electronic Fireplace

Garage Door for Easy Load-in Capabilities







AUDIO VISUAL SERVICES

Markey's Rental and Staging is our exclusive audio-visual provider. They have the professional experience and advanced equipment to take any event to the next level. A technician is required for the duration of every event to operate the sound and lights. The items provided with the $700 Technician Fee are listed below under "Inclusions." An additional tech may be required depending upon volume of service selected and is charged at $75 per man hour. Also listed below are upgraded technical enhancements to choose from:

LIGHTS

- Standard (Skinny Beam) Uplights $35 Each
- Premium (Wide Beam) Uplghts $65 Each
- Moving Wash Lights $400 for 24 ($50 Each for Directional Purposes)
- Moving Patterned Light Package $400 ($100 Each for Directional Purposes)
- Custom Gobo $200 (2 Week Lead Time)

SOUND

- DJ Patch Fee $100
- Band Patch Fee $200
- Additional Wireless Mic $135, Each
- Outdoor Patio Speaker $75
- Supplemental Band/DJ Needs (Available Upon Request)

VIDEO

- TV Mirrors $400 Each
- Diamond Screen $200
- 2 Projectors and 2 Screens with Laptops $1500
- Back of Room Screen and Projector $500
- Confidence Monitor (55") $250
- Flat Screen Monitors (55") $175, Each (Plus $200 for Gear, Unless Using Projectors)
- Video Recording, Streaming, and IMAG (Available Upon Request)

BASE FEE INCLUSIONS

Operation of LED Columns, Par Lights, LED Scene Panel, Stage Wash Lights, and House Sound System to Include: Zoning Volume Control and Microphone Needs

38 LED Lights

8hrs. of Technician Labor to Include: 5hrs. of Event Time, 2hrs. of Set-Up and 1hr. of Tear Down (Labor Varies Upon Services Selected)

CONTACT

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MEET OUR TEAM



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SPECIALTY RENTALS



A CLASSIC PARTY RENTAL

We have a partnership with A Classic Party Rentals. If you would like to upgrade from Crane Bay's standard linen and equipment options, you are welcome to visit one of their showrooms or website to place a tentative order, which we will confirm during the planning process.

8020 Zionsville Road
Indianapolis, IN 46268
O-317-251-7368
www.aclassicpartyrental.com







HORS D'OEUVRES

VEGETARIAN

Chili Garlic Fried Brussel Sprout Skewer $3.00

Fried Polenta Cake with Hummus and Olive Tapenade $3.50

Goat Cheese Tartlet $2.50

Spinach and Artichoke Stuffed Mushroom $3.50

Wild Mushroom Risotto Croquette $3.75

Honey Ricotta Crostini topped with Sliced Strawberries $3,25

Fruit and Cheese Kabobs (GF) $2.75

Caprese Skewer with Tomatoes, Basil, Mozzarella & Balsamic $2.50

MEAT

Deviled Egg with Candied Jalapeno and Bacon $3.25

Apple Butter Biscuit Bite with Candied Black Peppered Bacon $3.25

Nashville Hot Chicken Waffle with Maple Bacon Jam $3.75

Mini Buffalo Chicken Egg Roll with Bleu Cheese Aioli $3.75

Pork Taquito Roulade with Honey Lime Chipotle $3.75

Blackened Beef Crostini with Mango Chutney $3.75

Bacon and Cheddar Stuffed Tater Tot with Chive Crema $3.50

Chicken Scallion Cake with Bleu Cheese Aioli & Candied Pepper $3.25

SEAFOOD

Blackened Shrimp Tostada Bite topped with Avocado Crema $3.75

Fried Shrimp & Goat Cheese Croquette with Blood Orange $3.50

Crab Cake topped with Honey Lime Chipotle $4.75

Lobster Mac 'N Cheese Bite $4.25

Crispy Shrimp Wonton with Pineapple Mango Coulis $4.00

Blackened Fish Taco with Corn Salsa and Cilantro Aioli $3.75

Tuna Poke Wonton with Wasabi Aioli, and Pickled Ginger $4.50

Shrimp Shooter in Horseradish Cocktail Sauce $4.75

***Extended Menus Available Upon Request**

FOOD STATIONS

SELF SERVICE STATIONS

GOURMET FLATBREADS - $12.95

BBQ- BBQ Pulled Pork, Red Onions, Smoked Gouda
Mascarpone - Bacon, Mascarpone. Arugula & a Molasses Drizzle
Veggie - Artichokes, Asparagus, Roasted Tomatoes and Pesto

SLIDERS - $12.95

Fried Chicken - Honey Mustard and Pickles
Eggplant Parm - Marinara and Fresh Mozzarella (Vegetarian)
Bacon Bleu - Burger, Bacon, Bleu Cheese Aioli, and Mixed Greens
Served with Garlic & Parsley Fries

SMALL PLATE STATIONS

CRISPY CHICKEN - $14.95/person

Arugula Pickled Onion Champagne Salad
Dried Cherry Goat Cheese Bread Pudding

TOSTADA - $16.95/person

Beef Barbacoa and Cilantro Lime Chicken with Pinto Bean Puree, Cotija Cheese, Pico de Gallo, Guacamole, Shredded Lettuce, Sour Cream, Limes, Chalula Hot Sauce

SMOKED BRISKET - $16.95/person

Pimento Mac & Cheese with Sweet Cabbage Slaw & Texas Toast
Honey BBQ, Carolina BBQ, Brushfire BBQ

ACTION STATIONS

RISOTTO - $10.95/person

Risotto with Chicken, Prosciutto, Butternut Squash, Spinach, Peas, Mushrooms, Shallots and Goat Cheese, Parmesan Cheese

POKE BOWL- $17.95/person

White Rice
Raw Tuna or Cooked Salmon or Shrimp
Avocado, Edamame, Red Pepper, Mangos, Cucumber, Cilantro, Ginger, Wakame, Black Sesame Seeds, Wonton Crisps, Soy Sauce, and Sriracha Mayo



***Extended Menus Available Upon Request**



SALADS

CHOPPED HOUSE

Chopped Mixed Greens, Tomatoes, Red Onions, Cucumbers,
Parmesan, and Mini Croutons with a
Creamy Vinaigrette Dressing

SOUTHWEST

Romaine and Mixed Greens with Black Beans, Seasoned Corn,
Tomatoes, Shredded Sriracha Gouda, and Tortilla Strips with a
Roasted Red Pepper Ranch Dressing

WEDGE

Iceberg Lettuce with Tomatoes, Red Onions, Bacon,
Black Olives, and Bleu Cheese with a
Parmesan Peppercorn Ranch and Toasted Baguette

BEET

Mixed Field Greens, Arugula, Red and Yellow Beets, Toasted
Walnuts, and Goat Cheese with a
Brown Sugar Vinaigrette

CAPRESE

Layers of Red and Yellow Tomatoes, Fresh Mozzarella,
Micro Basil and Artisan Baby Lettuces with a
Balsamic Reduction

MIXED GREENS

Mixed Greens with Mandarin Oranges, Strawberries,
Blueberries, Pecans, and Bleu Cheese with a
Poppyseed Dressing

BUFFET

ITALIAN

$39.95/person

Chicken Parmesan with Tomato Basil Marinara
Beef Osso Bucco with a Tomato Herb Reduction
Orzo Pasta with Sun-Dried Tomatoes, Feta Cheese, and Spinach
Seasonal Vegetable Medley

MEXICAN

$39.95/person

Lime Tequila Marinated Chicken
Tomatillo Garlic Pork Carnitas
Sweet Corn Cilantro Casserole
Southwestern Spiced Squash Medley

INDIANA

$39.95/person

Pickle Brined Fried Chicken
Slow Roasted Indiana Pork with House-Made BBQ
Mustard Scallion Potato Salad, Brown Sugar Baked Beans
Zucchini, Corn, Parmesan Medley

ASIAN

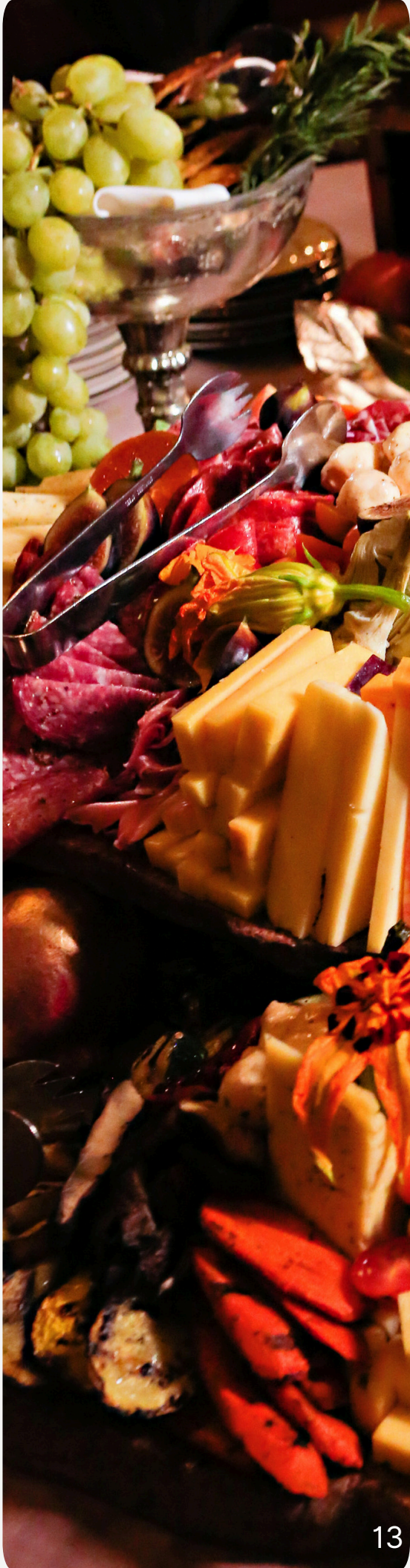
$41.95/person

Chicken Pad Thai with Rice Noodles

Mongolian Beef with Mushrooms, Scallions, Garlic, Sweet Soy Sauce,

Fried Rice, Stir-Fried Vegetables

***Extended Menus Available Upon Request**









PLATED ENTREES

CHICKEN

White Balsamic Chicken Breast with Bruschetta with
Parmesan Parsley Risotto Cake and
Grilled Zucchini and Carrots
$35.95/person

Chili Lime Seasoned Chicken Breast on a Bed of Kale, Corn,
Fried Jalapeno with an Avocado Cilantro Cream with a Corn Masa
Cake and a Chayote Poblano Pepper Medley
$35.95/person

BEEF

Black Pepper Crusted Bistro Medallions with Garlic Herb
Butter with Creamy Chive Mashed Potatoes and
Green Bean, Purple Cabbage, and Onion Medley
$37.95/person

Merlot Braised Short Rib served with Butternut Squash Mashed
Potatoes and Toasted Garlic Haricot Vert
$45.95/person

PORK

Cast Iron Blackened Pork Tenderloin with a Balsamic
Strawberry Gastrique served with Loaded Mashed Potatoes
Roasted Tri-Colored Cauliflower and Sweet Baby Peppers
$36.95/person

SEAFOOD

Smoked Paprika Honey Salmon served with
Saffron Tomato Rice and
Broccolini, Grilled Sweet Peppers, with Olive Almond Crumble
$37.95/person

***Extended Menus Available Upon Request**

DESSERTS

PLATED

$5.95/person

HEATH BAR CAKE

Chocolate Cake with White Chocolate Mousse, Caramel Drizzle, Heath Bar Crumble

LEMON BLUEBERRY CHEESECAKE

Lemon Cheesecake with Fresh Blueberries Garnished with Limoncello Glaze and Fresh Whipped Cream

CHOCOLATE OOZE CAKE (SERVED ONLY)

Decadent Chocolate Cake with a Melted Chocolate Center topped with Raspberry Coulis, Whipped Cream and Mixed Berry Garnish

STATIONARY

$6.95+/person

MAKE YOUR OWN SMORES STATION

Self-Roasted Marshmallows with Milk Chocolate Bars and Honey Graham Crackers

GOURMET DOUGHNUT DISPLAY

House Made Doughnut Holes with Powdered Sugar, Cinnamon Sugar, and Chocolate Sauce Served with Milk

SHOOTERS

$3.50/each

Banana Cream Shooter with Vanilla Wafer Garnish
Salted Caramel Chocolate Ganache Cake with Pretzel Crumble
Key Lime Pie Shooter with Lime Wedge Garnish
Orange Creamsicle Shooter with a Candied Pineapple Garnish
Mint Oreo Cheesecake Shooter with an Andes Mint Chocolate
White Chocolate Godiva Mousse Cake with Chocolate Straw
Pineapple Orange Cake Shooter with Spiced Pecan and Cinnamon
Tiramisu Shooter with a Chocolate Covered Coffee Bean Garnish



***Extended Menus Available Upon Request**



BEVERAGE PRICES

SOFT DRINKS $3
Coke, Diet Coke, Sprite, and Bottled Water

DOMESTIC BEERS $7
Bud Light, Miller Lite, and Michelob Ultra

IMPORT/CRAFT BEERS $8
Corona, Yuengling, and Blue Moon and Rotating: Dark, IPA, Cream Ale and/or Seltzers

HOUSE WINE $8/each, $35/bottle
Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, and Moscato

PREMIUM WINE $10/each, $45/bottle
Unshackled Cabernet and Chardonnay

HOUSE TIER COCKTAILS $7
McCormick's Vodka, Gin, Rum, Whiskey, Tequila

CALL TIER COCKTAILS $8
Skyy Vodka, Bacardi, Captain Morgan, Malibu, Beefeater Gin, Seagram's 7, Jim Beam, Dewar's, Jose Cuervo, Paul Masson Brandy

PREMIUM TIER COCKTAILS $9
Tito's, Tanqueray, Jack Daniels, Russel's Buffalo Trace, Teremana Tequila Blanco, Kahlua, Bailey's Irish Cream

PLATINUM TIER COCKTAILS $10
Ketel One, Crown Royal, Maker's Mark, Jameson, Bombay Sapphire, Teremana Reposado

ULTRA TIER COCKTAILS $11
Grey Goose, Woodford Reserve, Uncle Nearest, Knob Creek, Glen Levit, Hennessey, Johnnie Walker Black, Patron

HOSTED PACKAGES

PACKAGE | PERSON	3 HOUR	4 HOUR	5 HOUR	6 HOUR
BEER & WINE INCLUDES SOFT DRINKS	$25	$28	$31	$34
CALL TIER COCKTAILS	$29	$32	$35	$39
PREMIUM TIER COCKTAILS INCLUDES 1 SPECIALTY DRINK	$32	$36	$40	$48
PLATINUM TIER COCKTAILS INCLUDES 2 SPECIALTY DRINKS	$35	$39	$44	$52

ADDITIONAL INFORMATION

Each Tier Includes Previous Tier

One Bartender Per 75 Guests @ $150 Each is Required

One Bar Set-Up Per 150 Guests







COCKTAILS & MOCKTAILS

SIGNATURE COCKTAILS $9+ EACH

BERRY BOURBON SMASH
Bourbon, Berry Simple Syrup, & Fresh Lemon Juice

CUCUMBER BASIL GIMLET
Gin, Fresh Lime Juice, Simple Syrup, Muddled Basil Leaves & Muddled Cucumber

DRAGON BERRY BOMB
Dragon Berry Rum, Elderflower Simple Syrup & Fresh Lime Juice

SPECIALTY COCKTAILS $9+ EACH

RASPBERRY LIMONCELLO
Rose Prosecco, Limoncello Liquor, Fresh Lemon Juice & Raspberry Simple Syrup

LAVENDER PEAR LEMONADE
Pear Vodka , Lavender Simple Syrup & Fresh Lemon Juice

BOURBON SOUR SMASH
Rye Bourbon, Dark Rum, Amaretto, Cointreau & Fresh Lime Juice

MOCKTAILS $6+ EACH

ROSEMARY GRAPEFRUIT TART
Ruby Red Grapefruit Juice, Rosemary Simple Syrup & Fresh Lemon Juice

MANGO MOCKERITA
Orange Juice, Mango Puree, Carrot Juice, & Fresh Lime Juice

STRAWBERRY BASIL SMASH
Strawberry Simple Syrup, Fresh Lime Juice & Club Soda topped with Basil





WEDDING CEREMONIES

The Cost to Rent The Crane Bay Event Center for Your Ceremony is $750.

INCLUSIONS

6hrs of Access Time
Hour of Rehearsal Time (Depends on Event Schedule)
Rehearsal Coordination
1 Hour of Ceremony Time (To Include Guest Arrival)
Ceremony Coordination
Ceremony Set-Up
Ceremony Breakdown
Light Gray Poly Satin Draping
Altar Lighting

CAPACITIES

CEREMONY

PATIO: 100 ppl
EAST BAY: 150 ppl
CENTER BAY: 220 ppl
HIGH BAY: 440 ppl

RECEPTION

HIGH BAY & CENTER BAY: 600 ppl
CENTER BAY ONLY: 180 ppl
*Depends on # of People Per Table, etc.

WHY WE DO WHAT WE DO...

BEST EVENT YET!

Kathy from MacAllister Machinery

Our event on Friday was DEFINITELY the best one I have been a part of since joining MacAllister 12 years ago! Everything turned out great, and you and the Crane Bay staff are the reason why. Thanks so much for creating such a memorable evening!! Again, thanks for making our CELEBRATION so wonderful!

A PERFECT DAY!

Claire (bride)

June 2nd was a perfect day and all of your help and service was greatly appreciated. John and I felt no stress and that we were well taken care of! Our friends and family raved about the impeccable venue and amazing staff. Thank you for everything and allowing me to be a brideCHILLA instead of a brideZILLA. You all rock!

COMMITMENT TO EXCELLENCE SHONE THROUGH!

Angel from B.L.A.C.K Rose Gala

Your team expertise and professionalism at Crane Bay were instrumental in creating an atmosphere that perfectly complemented the spirit of our event. From ensuring that everything ran smoothly to attending to every detail with precision, your contributions did not go unnoticed. The feedback we've received from attendees has been overwhelmingly positive, and much of that is due to the wonderful venue. Your commitment to excellence truly shone through, and we are immensely grateful for your hard work and dedication.

AMAZING VENUE!

Zicri from Indiana Latino Expo Mayors Breakfast

Our whole planning process with Crane Bay Event Center was absolutely wonderful! You worked with us throughout many last minute changes and assisted us in every aspect we needed. The ILE Mayors Breakfast has been a success for the past couple of years and part of that is due to the amazing venue.










Rolls-Royce
Defense
President's
Awards
Rolls-Royce
President's
Awards 2016






























14




















7
SALAD
MENU
ENTREE
DESSERT



YOUR VISION OUR EXPERTISE

It's not every day that we get the opportunity to come together – to truly celebrate the people, events, causes and commitments that shape our lives. It's not every day that visions become reality and that mere moments in time become lasting memories. These are the moments that matter and are always at the core of Crystal.

Well before the first look and first dance, there's a first walkthrough, first meeting, and first impression. A gut feeling, and, for Crystal clients, a calming balance of excitement and ease, knowing their vision is in the careful and capable hands of Crystal since 1977.

Behind the detailed event plans and decorative tablescapes, behind the craft cocktails and the thoughtful cuisine, behind the spotlight on the speaker raising his glass, there's an ensemble team of event planners, venue managers, chefs, mixologists, and service members, artfully choreographed in expert time to execute each event with precision and poise.

Our full-service, start-to-finish approach doesn't just mean we'll be there, it means we'll be present, attentive to details, anticipating needs and solving problems before they arise. From classic presentations to innovative displays, we empower our team of experts to say 'Yes' to the most imaginative of requests, while never sacrificing quality. Afterall, quality is always on trend.

If our walls could talk, they'd tell stories of love and laughter, song and dance, tears of joy and words of wisdom. They'd share anecdotes of the past and toast to celebrations to come. Accentuated by the Indianapolis skyline, whether Black Tie or Under The Big Top, the walls of our distinctive venues have hosted some of the most important memories in time.

For generations, hospitality hasn't just been what we do, *it's who we are*. As innovators in the Indianapolis culinary scene, Crystal believes in imaginative presentations with flawless execution. And, whether collected across generations or from travel around the globe, our recipes all have one thing in common: love. It's not just the food we source, but the care we take in preparing and serving each guest as though they were seated at our own kitchen table, breaking bread and making memories.

Long after the last plate is cleared, last drink is poured and last song is played, after the lights have gone out and the guests have gone home, the signature memories of your Crystal event will stay with you like cherished keepsakes. Welcome to Crystal, where every event is a signature event. Crystal Signature Events: Your vision. Our expertise.



PRICING
Fill Out Our
Proposal
Questionnaire!

THANK YOU FOR CONSIDERING THE CRANE BAY EVENT CENTER!

— A Crystal Signature Events Venue —

YOUR VISION ◆ OUR EXPERTISE

CRYSTAL
SIGNATURE EVENTS

CRANE BAY ◆ INDIANA ROOF BALLROOM ◆ HEIRLOOM