

1933 LOUNGE

BY ST. ELMO



PRIVATE DINING GUIDE

1933 LOUNGE by ST. ELMO
9707 NORTH DISTRICT DRIVE
SUITE 1120
FISHERS, IN 46037

CONTACT OUR PRIVATE EVENTS MANAGER
AMANDA DESCHEPPER
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Our private dining room and semi-private dining areas create a warm atmosphere, while professional servers attend to all your guests' needs.

Please note, our lounge is open to those 21 years of age and older.

All bookings are made on a first come, first serve basis, and booked through the Private Events Manager. A tentative reservation can be held for 3 days. Receipt of the electronically signed contract and credit card submission will act as confirmation for the reservation.

A tentative reservation is released if the contract and credit card information are not received within 3 days of making the reservation. If a tentative reservation is made less than 3 days prior to the planned event, the signed contract and credit card submission are due within 24 hours of making the reservation. All confirmed reservations will be notified via Gather.



THE BOARDROOM



Closed off by leather doors, unwind in the 1933 Lounge's exclusive, fully private dining room featuring one long, rectangular table surrounded by cool-toned textured walls.

This room has audiovisual accommodations.

Capacity: 16 guests

LOUIS MEYER



This semi-private space is tucked in a corner behind our see-through wine cooler, brimming of elegant and defined textures and lighting, including two large beaded chandeliers.

Capacity: 8 guests

THE LOUNGE

This semi-private space features relaxed lounge seating surrounded by dark walls lined with lighting, and an electric fireplace for an eccentric cocktail party.

Capacity: 15 - 20 guests



THE PATIO



Our all-seasons patio is temperature-controlled, fully enclosed with retractable walls, and features wicker-woven chairs, plush banquet seating and multi-level tables for an unforgettable cocktail reception.

Capacity: 32 guests
Reception: 40 guests

BROKERS TIP

Alongside the bar, this semi-private space is contained by three brick walls, including an electric fireplace and gorgeous light fixtures, perfect for intimate diners that still love to be near the action.

Capacity: 10 guests



THE BOOTLEGGER

INCLUDES TEA & SODA. DOES NOT INCLUDE COFFEE \$75/person



FIRST COURSE

CAESAR

Romaine, shaved Parmigiano-Reggiano, herb croutons.

HOUSE WEDGE

Peppered bacon locally sourced from Smoking Goose, tomatoes, creamy Gorgonzola.

ST. ELMO NAVY BEAN SOUP

SECOND COURSE

FILET MIGNON

8 oz. tender, center-cut, prepared medium.

SASHIMI YELLOWFIN TUNA

#1 grade ahi tuna, sushi rice, traditional accoutrements.

ROASTED CHICKEN BREAST

Airline-cut, heirloom rainbow carrots, asparagus, wild mushroom demi-glace.

THIRD COURSE

(select one)

COCONUT CREAM PIE

Whipped cream, toasted coconut.

BOURBON BUTTER CAKE

Maker's Mark bourbon anglaise, vanilla bean ice cream, bacon.

CHOCOLATE MOUSSE PIE

Espresso crème anglaise & toffee crumbles.

THE CRUSADER

INCLUDES TEA & SODA. DOES NOT INCLUDE COFFEE

\$95/person



FIRST COURSE

SHRIMP COCKTAIL

4 jumbo shrimp served without spicy, signature cocktail sauce.

SECOND COURSE

CAESAR

Romaine, shaved Parmigiano-Reggiano, herb croutons.

HOUSE WEDGE

Peppered bacon locally sourced from Smoking Goose, tomatoes, creamy Gorgonzola.

THIRD COURSE

FILET MIGNON

8 oz. tender, center-cut. Prepared medium.

PRIME RIB

12 oz. of flavorful balanced marbling, slow roasted.

SASHIMI YELLOWFIN TUNA

#1 grade ahi tuna, sushi rice, traditional accoutrements. Prepared rare.

ROASTED CHICKEN BREAST

Airline-cut, heirloom rainbow carrots, asparagus, wild mushroom demi-glace.

ST. ELMO NAVY BEAN SOUP

DESSERT

(select one)

COCONUT CREAM PIE

Whipped cream, toasted coconut.

BOURBON BUTTER CAKE

Maker's Mark bourbon anglaise, vanilla bean ice cream, bacon.

CHOCOLATE MOUSSE PIE

Espresso crème anglaise & toffee crumbles.

THE REPEAL

INCLUDES TEA & SODA. DOES NOT INCLUDE COFFEE \$105/person



FIRST COURSE

SHRIMP COCKTAIL

4 jumbo shrimp served without spicy, signature cocktail sauce.

THIRD COURSE

FILET MIGNON

8 oz. tender, center-cut. Prepared medium.

USDA PRIME STRIP STEAK

60-day dry-aged. 12 oz. flavorful strip with a mid-range of marbling.

GRILLED SALMON OSCAR STYLE

Sourced from the Bay of Fundy, topped with Alaskan king crab, asparagus and bearnaise.

ROASTED CHICKEN BREAST

Airline-cut, heirloom rainbow carrots, asparagus, wild mushroom demi-glace.

SECOND COURSE

CAESAR

Romaine, shaved Parmigiano-Reggiano, herb croutons.

HOUSE WEDGE

Peppered bacon locally sourced from Smoking Goose, tomatoes, creamy Gorgonzola.

ST. ELMO NAVY BEAN SOUP

LOBSTER BISQUE

Rich and creamy with succulent lobster.

DESSERT

(select one)

WHITE CHOCOLATE BLUEBERRY BREAD PUDDING

Vanilla bean ice cream, Maker's Mark bourbon anglaise.

BOURBON BUTTER CAKE

Maker's Mark bourbon anglaise, vanilla bean ice cream, bacon.

CHOCOLATE MOUSSE PIE

Espresso crème anglaise & toffee crumbles.



ADDITIONAL ITEMS

SHRIMP COCKTAIL 16.95

4 jumbo shrimp served with our spicy, signature cocktail sauce.

SOUTH AFRICAN LOBSTER TAIL 26

Succulent cold water lobster tail.

SEAFOOD TOWER

small 70 / medium 105 / large 140

Alaskan king crab, oysters, South African lobster tail, St. Elmo Shrimp Cocktail.

SIDES TO SHARE

KING CRAB MAC N' CHEESE 24

CRÈME CORN BRULEE 12

SKILLET MUSHROOMS 11

ROASTED CAULIFLOWER 11

HEIRLOOM RAINBOW CARROTS 10

ROASTED ASPARAGUS 10

STEAK ENHANCEMENTS

(\$4/person add-on price)

HORSERADISH GORGONZOLA BUTTER

BEARNAISE

BOURBON PEPPERCORN SAUCE

RECEPTION APPETIZERS

(All items served a la carte)



ST. ELMO SHRIMP COCKTAIL 4 pieces - \$16.95.

Jumbo shrimp served with our spicy, signature cocktail sauce. Platters priced per piece.

WAGYU BEEF MEATBALL 16

Tomato sauce, ricotta, grilled polenta bread.

SEAFOOD TOWERS small 70 / medium 105 / large 140

Alaskan king crab, oysters, South African lobster tail, St. Elmo shrimp cocktail.

PRINCE EDWARD ISLAND MUSSELS 20

White wine curry cream sauce, grilled polenta bread.

SLICED BEEF PLATTER 65

French baguette, caramelized onions, tomatoes, creamy horseradish.
Choice of 2 proteins: PRIME RIB, FILET MIGNON, PRIME STRIP.

SUSHI ROLLS

Elmo Roll - Tempura fried spicy shrimp, signature cocktail sauce, daikon radish. 14

Izzy Roll - Alaskan king crab, cucumber, avocado, unagi sauce, spicy mayo. 20

1902 Roll - #1 grade ahi tuna, avocado, ponzu glaze, spicy mayo. 17

SEARED TUNA 20

Sesame crusted #1 grade ahi, ponzu glaze, Asian cucumber salad.

GRILLED SLAB BACON 15

Locally sourced from Smoking Goose, root beer maple glaze.

SPINACH & ARTICHOKE DIP 14

Artisanal four cheese blend.

CALAMARI 15

Lightly hand-breaded, sweet chili sauce.

OYSTERS ROCKEFELLER 26

Brandy, Pernod, baby spinach, Parmigiano-Reggiano.

FRESH SHUCKED OYSTERS mkt.

Shallot mignonette, signature cocktail sauce.

SLIDERS 6 ea.

Filet

Shrimp Po' Boy

Wagyu Beef

BEVERAGE OPTIONS

(Choose the beverage option that works best for your party)



OPEN BAR -

All drinks are tallied on one tab with a complete range of cocktails, beer and wine available to your guests unless restrictions have been noted. Drinks will be charged based on consumption.

BEER & WINE ONLY -

Guests are welcome to order any beer and a variety of wines offered by the glass. Any liquor drinks would be considered a cash bar for your guests and billed on individual tabs. This is a great option to assist in controlling cost and maintain the feel of an open bar atmosphere. Drinks will be charged based on consumption.

TICKET BEVERAGE -

Our ticket beverage option allows you to limit and budget for your event by allowing tickets for drinks. Your guests will be able to use the tickets provided to them for the alcoholic beverages you have determined. Once the tickets are used, the guests will be asked to pay for any additional drinks. The tickets are good for alcoholic beverages only. Drinks will be charged based on consumption.

PRESELECTED WINE -

You may preselect wines to be served at your event. Wines can be selected from our current wine list. We work closely with our distributors to ensure consistent availability of each wine, but please make a 1st and 2nd choice of each wine you would like to offer. Preselected wines must be determined 7 days prior to the date of the event. You are only charged for the number of bottles opened.