1830 EVENT CENTER

AT TRIPS MEAT MARKET

KINNARD & DRAKE'S
1830
CHOPHOUSE

1830Chophouse.com

111 W. Main Street - Lebanon, IN 46052 (765)764-0764

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"A relaxed, fine dining atmosphere on the beautiful downtown square."

OUR STORY

Welcome to the historic Trips Meat Market. The building was built in 1871 by William Trips, a butcher and property developer. Over the past 150 years, the building has been home to many businesses. Kinnard and Drake's 1830 Chophouse is proud to be among them. In 2020 the building was renovated to allow guests to celebrate special events in this historic setting.

The **William Trips Banquet Hall** is a traditional banquet hall with accommodations for up to 60 people. With striking views of the Courthouse Square and it's exposed original brick wall, it highlights the historic atmosphere of our building while offering modern amenities.

Our prestigious **Peter Trips Lounge** offers comfortable seating, TVs, a cozy fireplace, and a fully stocked bar with some of our more unique and rare spirit selections. This lounge can accommodate up to 24 guests for a seated meal. The room can accomodate more for a more relaxed, mingling cocktail party style event.

Each of our rooms has a rental fee of $100 Monday through Thursday, and carries a food and beverage minimum of $500. For our Friday and Saturday events, the room rental is $250 with a food and beverage minimum of $700. All events are subject to a 6% service fee and a 20% gratuity.

BREAKFAST AND LUNCH

- Continental - A Selection of fresh fruit, pastries, and yogurt $9/person (Minimum 10 people)
- All American Buffet - Scrambled eggs, breakfast potatoes, and choice of bacon or sausage $16/person (Minimum 20 people)
- French Toast - Amaretto French toast with choice of bacon or sausage $14/person (Minimum 10 people)
- Biscuits and Sausage Gravy - $14/person (Minimum 10 people)

- 1830 Burger - Choice of cheddar, provolone, or pepper jack cheese $14
- Pesto Chicken Sandwich - Topped with tomato-bacon compote $14
- Filet Sliders - 3 sliders topped with caramelized onion $17
- Smoked Turkey Club - Smoked turkey breast layered with bacon, lettuce, tomato, and Dijon mayonnaise $15
- Seared Sirloin Caesar - Romaine lettuce, shaved parmesan, house made croutons, and our classic Caesar dressing topped with a 6 oz sirloin grilled to order $16
- Blackened Chicken Cobb - Romaine lettuce, egg, house made croutons, bacon-tomato compote, and mustard thyme vinaigrette topped with seared blackened chicken $16

SOUP & SALAD

- House Salad - Artisan lettuce with cucumber, red and green onion, grape tomatoes, parmesan cheese, and house-made croutons. Choice of 2 dressings placed on the tables $6 per person
- Caesar Salad - Creamy caesar dressing, romaine lettuce, shaved parmesan, and house-made croutons $6 per person
- Personal Cobb - A smaller version of our classic Cobb $8
- Soups - Clam Chowder or Loaded Potato (1 choice per party) $7

****Prices are subject to change based on varying vendor pricing.*

HORS D'OEUVRES

**Portions meant to serve 20-30 people*

- Oysters (50 per order) -
  - *Raw* - served with lemons, horseradish, and cocktail sauce $125
  - *Baked* - thyme butter, parmesan, and crouton crumbs $150
- Shrimp Cocktail - Served with our house-made cocktail sauce and lemon in quantities of 50 shrimp $100
- Maryland Crab Dip with Pita Chips - Maryland flavor packed into this rich and savory dip with large chinks of crab $125
- Spinach Artichoke Dip - Our house-made dip served with parmesan kettle chips and baguettes $85
- Stuffed Mushrooms - Stuffed with bacon and boursin cheese on a bed of sherry cream $110
- Crudité - An assortment of vegetables served with roasted red pepper hummus and our house-made ranch dressing $85
- Pot Stickers - Your choice of duck or pork, served with a wasabi soy glaze, 50 per order $85
- Kabobs (50 per order) -
  - *Beef* - A smaller version of our skewers served with horseradish cream sauce $145
  - *Chicken* - seared with our teriyaki glaze and topped with pineapple salsa 100
- Smoked Salmon Display - A side of cold-smoked salmon served with all the accompaniments **Market Price
- Charcuterie Display - A selection of three meats from Smoking Goose Meatery and three artisan cheeses $90
- Bruschetta - Fire roasted tomatoes and aged balsamic vinegar highlight the flavors of this dish. Served with toast points $80
- Baked Goat Cheese - baked on a bed of sun dried tomato marinara and served with pesto crostini $85
- Fruit Display - A variety of fresh fruit served with strawberry yogurt $85
- Meatballs (50 per order) - Choice of BBQ or Swedish style $80

**Heavy Hors d'oeuvres Buffet option in Buffet section*

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ENTREES

Choose up to 2 for 1-20 people, choose up to 3 for 20+

- Tortellini Primavera - Sautéed vegetables in a parmesan cream sauce with cheese tortellini $23
- Pappardelle Ragu - Spicy Italian sausage and a roasted tomato sauce with pappardelle pasta $24
- Stuffed Chicken - Stuffed with spinach, bacon, and provolone and topped with chicken veloute $24
- Available Steaks cooked with black pepper thyme butter:
  - 8 oz Filet $42
  - 12 oz New York Strip $40
  - 14 oz Ribeye $46
- Prime Rib - Slow roasted and served with horseradish cream sauce and au jus 10 oz $35/ 16 oz $48
- Stuffed Pork Loin - Stuffed with sundried tomato and spinach and slow roasted, served with red pepper cream sauce $27
- Seared Scallops - 5 jumbo scallops seared with Cuban mojo and topped with roasted pineapple salsa $37
- Scottish Salmon - Seared and served with a lemon beurre blanc $35
- Flank Steak - Marinated in our London Broil marinade and seared to lock in flavor, then sliced and served with chimichurri $31
- Chicken Cordon Bleu - Stuffed with smoked ham and gruyere cheese and breaded, served with dijon cream sauce $33

All entrees (excluding pasta) are plated with 2 sides. All guests will receive the same 2 sides. The host has their choice of 1 starch and 1 vegetable from the following options: Roasted baby Yukon potatoes, garlic mashed potatoes, cherry-almond rice pilaf, mashed sweet potatoes, broccoli gratin, green beans almondine, and roasted root vegetables

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DESSERTS

The 1830 Chophouse is proud to offer an assortment of desserts for your group. If you are looking for something special, we would be happy to arrange it!

Sliced dessert options - $7/slice

- Carrot Cake
- NY Cheesecake with caramel topping
- Chocolate Torte with raspberry coulis (*gluten free)
- Bread Pudding

Parties with 1-20 guests, may choose 1 option. Parties with more than 20 guests, may choose 2 options.

Chocolate Chunk Brownies - $36/dozen
Cookies - $36/dozen

- Sugar
- Chocolate Chip
- Peanut Butter

***Cake Cutting/Plating Fee** - If guests bring their own dessert, it must be from a licensed bakery. Homemade items are not permitted. There will be a $1.50 plating fee per person. If you would like our staff to cut and serve the dessert, there will be an additional fee of $1 per person.

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BUFFET-STYLE

Our buffet service is priced per person and is tailored for groups of 25 or more.

Each package comes with choice of 2 sides and rolls.

1 ENTREE $22 — **2 ENTREES $28**

- Chicken Fettucine Alfredo
- Cajun or Parmesan Crusted Haddock
- Skirt Steak
- Jerk Chicken With Pineapple Salsa
- Tortellini Primavera
- Stuffed Chicken (spinach, bacon, and cheese served with chicken veloute)

~PREMIUM TIER~

Each Premium buffet package comes with choice of 2 sides, salad and rolls.

1 ENTREE $38 — **2 ENTREES $44**

- Grilled Faroe Island Salmon with a Lemon Beurre Blanc
- Bacon Wrapped Pork Loin (stuffed with Sundried Tomatoes and Spinach served with a Red Pepper Cream Sauce)
- Crab Stuffed Shrimp with a Red Pepper Cream Sauce
- Chicken Portabella Fettucine
- Shrimp Scampi over Linguine
- Beef Medallions with a Port Demi Glace
- Chicken Marsala

SIDES

Roasted Baby Yukon Potatoes
Garlic Mashed Potatoes
Mashed Sweet Potatoes
Broccoli Gratin
Cherry-Almond Rice Pilaf
Green Beans Almondine
Roasted Root Vegetables

HEAVY HORS D'OEUVRES BUFFET $14

This option includes Crudite, Fruit Tray and choice of 2 of the following:

Beef Kabobs - Chicken Kabobs - Bruschetta - Spinach Artichoke Dip - Stuffed Mushrooms - Meatballs

STATIONS - $50 Set up fee, $11 per person *price may vary depending on size of party

- **Carving Station -** Choice of Beef Round, Prime Rib, Smoked Turkey, or Molasses Bourbon Glazed Ham
- **Action Station -** Let your guests create what they want and be part of the action! A pasta station or an omelet station for our breakfast events will be a hit!

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BEVERAGES AND BAR SERVICES

***Priced per person**

Non-Alcoholic Beverage Choices:

- Coke Products, Bottled Water, Lemonade, Iced Tea, Coffee..... $2.95
- Infused Waters (Cucumber, Citrus, or Fresh Berries)..... $3.50

Alcoholic Beverage Choices:

- Champagne Toast..... $5.00
- Mimosa Bar - Champagne served with orange, pineapple, cranberry juices, and peach and berry puree..... $9.00
- Hot Chocolate Bar - Hot chocolate served with an assortment of marshmallows, candy canes, and other additions..... $4.00

BAR SERVICES

All bar service is subject to a $50 bar set-up fee. All packages based on 4-hour event time and service will stop 30 minutes prior to event conclusion.

Beer & Wine Open Bar Selections

- **Domestic Package - $19**
  - Choose 4 domestic bottled beers and 4 wines
- **Import Package - $24**
  - Choose 3 domestic and 3 import bottled beers and 4 wines

Full Open Bar Selections

- **1830 House Package - $28**
  - Choose 3 domestic bottled beers and 2 wines. Package includes fruit, mixers, Jack Daniels Whiskey, Deep Eddy Vodka, Tanqueray Gin, Monkey Shoulder Scotch, Exotico Blanco Tequila, Bacardi Rum, and Captain Morgan Spiced Rum
- **1830 Premium Package - $34**
  - Choose 2 domestic and 2 import bottled beers and 4 wines. Package includes fruit, mixers, Buffalo Trace Bourbon, Grey Goose Vodka, Hendricks Gin, Deanston Virgin Oak Scotch, Bacardi Rum, Sailor Jerry Spiced Rum, Malibu Coconut Rum

Consumption Bar - Guests may order what they choose and the host will pay for drinks as ordered. The host may set limits on the amount purchased or a time limit. You must select a bar package to use for the event.

Cash Bar - Guests purchase drinks as ordered. Host is still responsible for bar set-up fee.

***Our current beer and wine selections will be given when event is booked.**

CONTACT US

(765)764-0764

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