

ABOUT US

Ace Catering, the in-house caterer, is a full service catering company with 24 years in business, and takes pride in its experience with providing exceptional service. Our attentive service approach in a small town venue allows us to create an intimate, yet upscale feel for every event.

Let us bring your vision to life with a personalized menu to best suit the event, passionate chefs presenting you with delicious cuisine, along with a diligent serving staff ready to make your night one you'll never forget.

VENUE POLICIES

Minimum requirements:

Friday/Sunday - 50 guests

Saturday - 100 guests

Events have six hour time frames, starting at 4:00 pm and ending at 12:00 am

A final guest count is required 14 days prior to the event date

A final payment is due 14 days prior to the event date

Indiana Sales Tax 7%

Service charge 20% (This is not a gratuity; gratuity is not included)

Includes:

- Linen tablecloths
- Linen napkins
- Table skirting
- Cake service - cut/serve
- Event set up/break down
- Cleaning/sanitation
- Starter China
- Dinner China
- Dessert China
- Flatware
- Glassware

Security fee \$200 - required for all events (130+ guests are subject to 2 security guards)

A signed contract and \$1000.00 deposit are required to secure bookings. The deposit is non-refundable. The deposit is deducted from the final total of the bill.

All payments can be paid via cash, money order, check or credit card. There is a 3% fee applied to all credit card payments.

Prices subject to change



AMENITIES

All events at Cloister in the Woods include exclusive use of our private facility. Including the spacious dance floor, beautiful outside Patio, and our charming Secret Garden. This picturesque space creates a quaint feel for both you and your guests, and a stunning background for all your photography visions.

Having an onsite Venue Manager/Event Coordinator available, all your event needs are sure to be met and executed to the fullest. You will be provided with a complete floor plan, organized event information, and a detailed timeline. Ace's creative catering specialists will design a customized menu to exceed all your desired cravings. Our dedicated staff strive to attend to guests in an efficient manner to ensure the best experience.

The venue provides additional overflow parking with appropriate signage. All vendors will have full access to the venue's Wi-Fi. Guests will have full access to the coatroom.



CLOISTER

in the
Woods

by Ace Catering

Cloister in the Woods is Munster, Indiana's hidden gem. Being surrounded by beautiful glass windows, the scenic view of Bieker Woods creates an exquisite setting and makes this unique location perfect for all event types.

219-838-9900

1101 Park Drive, Munster, IN 46321

acewoodsevents@gmail.com

www.cloisterinthewoods.com

APPETIZERS

HOT OPTIONS

BEEF OPTIONS

Meatballs
Barbeque, Swedish, Sweet-Sour
Hanky Pankies
Beef, Cheddar, Rye Bread
Mini Beef Wellington (\$2)
Beef Tenderloin, Prosciutto, Puff Pastry

CHICKEN OPTIONS

Boneless *Bone-In*
Chicken Bites **Chicken Wings**
Grilled or Breaded Plain or Breaded
Chicken Strips
Grilled or Breaded

Sauce Options: (Choose 2) Barbeque, Buffalo, Teriyaki, Garlic Parmesan, Honey Sriracha
Seasoning Options: 3 Ace's, Lemon Pepper, Cajun, Jerk

PORK OPTIONS

Stuffed Jalapenos
Bacon, Cheddar, Cream Cheese, Berry Glaze
Wrapped Dates
Bacon, Jalapeno, Sweet Glaze
Cajun Sausage
Andouille, Spices, Pineapple
Savory Ribs (\$1)

UNDER THE SEA OPTIONS

Shrimp (\$1)
Sauteed or Breaded - Plain, Buffalo, Coconut
Crab Cakes (\$2)
Mustard, Worcestershire

VEGETARIAN OPTIONS

Spanakopita
Spinach, Feta, Phyllo
Baked Brie
Cranberry, Pistachios, Toasted Cracker

CLASSIC STARTERS

Mixed Veggies **Mini Corn Dogs**
Onion Rings **Mini BBQ Franks**
Pickles **Pigs in a Blanket**
Green Beans **Mini Tacos**
Mozzarella Sticks **Taquitos**
Potato Skins **Empanadas**
Pizza Rolls **Southwest Eggrolls**
Mac N Cheese Bites **Spring Eggrolls**
Breaded Ravioli **Crab Rangoon**

MINI SLIDERS

Hamburger Hot or Cold
Pulled Pork **Ham & Cheese**
Italian Beef **Turkey & Cheese**
Chicken Salad **Roast Beef & Cheese**
Cucumber

DIPS

Salsa **French Onion**
Queso **Roasted Garlic**
Taco **Creamy Spinach**
Street Corn **Buffalo Chicken**
Guacamole (\$1) **Crab** (\$1)

COLD OPTIONS

Caprese Bites
Tomato, Mozzarella, Basil
Ace's Peppers
Marinated sweet peppers, french bread
Hummus
Tomato, Cucumber, Olives, Pita
Mixed Veggies
Broccoli, Cauliflower, Peppers, Tomatoes, Carrots, Celery
Cheese Blocks
Cheddar, Colby, Swiss, Pepperjack
Cured Meats
Ham, Turkey, Salami, Pepperoni
Fruit Cocktail
Strawberry, Grapes, Pineapple, Melon
Shrimp Cocktail (\$1)
Antipasto Skewers (\$2)
Prosciutto, Salami, Mozzarella, Tomatoes, Spinach, Artichokes, Olives
Charcuterie Platter (\$200)
Serves 40 people
Meat, Cheese, Crackers, Nuts, Pickles, Olives, Peppers, Vegetables, Fruit, Chocolate, Spreads

SPECIALTY OPTIONS

BRUSCHETTA
Tomato, Basil, Balsamic
Artichoke, Garlic, Lemon
Goat Cheese, Pear, Honey (\$2)

CREAM CHEESE ROLL UPS
Ham, Pickle
Salami, Green Onion
Turkey, Romaine
Cucumber, Tomato, Greens (\$2)

PINWHEELS
Classic - Ham or Turkey
Southwest - Salsa, Cilantro, Chilies
Italian - Salami, Pepperoni, Mozzarella, Pepperoncini
Cracked - Chicken, Bacon, Cheddar

STUFFED MUSHROOMS
Sausage, Mozzarella
Spinach, Parmesan
Crab, Cream Cheese (\$2)

SKEWERS (\$2)
CHICKEN
• Zucchini, Squash, Peppers, Onion
• Barbeque, Brown Sugar, Bourbon

PORK
• Olive Oil, Lemon
• Pineapple, Verde

SHRIMP
• Garlic, Parsley

TORTELLINI
• Tomato, Mozzarella, Pesto

VEGETABLE
• Zucchini, Squash, Cauliflower, Peppers, Onion

PACKAGES

APPETIZER PACKAGES

Prices are in addition to a Dinner Package
Choose (1) \$2 per person • Choose (3) \$5 per person

DINNER PACKAGES

All packages include water, coffee, artisan bread and whipped butter
All packages are priced per person

Family Style

Two Entrees and Three Sides \$32
Three Entrees and Three Sides \$34

Buffet Style

Two Entrees and Three Sides \$29
Three Entrees and Three Sides \$31

ENTREES

CHICKEN

Chicken Piccata
Wine Sauce, Lemon, Capers
Chicken Marsala
Marsala Wine Sauce, Mushrooms
Grilled Chicken Breast *Boneless*
Garlic Parmesan, Lemon & Herb, Creamy Tuscan
Baked Chicken *Bone-In*
Italian or Greek
Famous Fried Chicken
• Classic Bone-In
• Boneless, add Champagne
Cream Sauce

TURKEY

Roasted Turkey
Rosemary Gravy

PORK

Italian Sausage
Peppers & Onions
Smoked/Fresh Polish
Sauerkraut or Grilled Onions
Pork Tenderloin
Peppercorn Crusted, Apple Glazed, Mango Salsa
Pork Medallions
Dijon Mustard or Brown Sugar Glaze
Honey Baked Ham

UNDER THE SEA

Cod
Baked, Beer Battered
Perch (\$3)
Lightly Fried, Breaded
Shrimp (\$3)
Sauteed, Lemon Butter or Alfredo Sauce
Salmon (\$7)
Baked, Garlic Butter or Lemon Dill Cream Sauce

BEEF

Braised Beef
Eye of Round, Gravy
Slow Roasted Italian Beef
Au Jus, Pepperoncini
Savory Meatballs
Marinara or Cream Sauce
London Broil (\$5)
Flank Steak, Chimichurri
Prime Rib (\$12)
Horseradish
Filet Medallions (\$12)
Garlic Butter

PASTA

Penne
Marinara, Primavera, Vodka Sauce
add Meatballs, Ground Beef, Grilled Chicken, Italian Sausage
Rotini Alfredo
add Broccoli and/or Grilled Chicken
add Shrimp (\$3)
Tuscan Bowtie
add Grilled Chicken or Italian Sausage
Mac N Cheese
add Grilled Chicken or Pulled Pork
Cheese Ravioli
Marinara, 3 Cheese or Meat Sauce
Shrimp Scampi (\$3)

SIDES

VEGETABLES

3 Ace's Green Beans
Green Bean Almondine
Buttered Corn
Baby Carrots
Roasted or Boiled - Sweet or Savory
Steamed Vegetable Medley
Broccoli, Cauliflower, Carrots
Roasted Vegetable Medley (\$1)
Zucchini, Squash, Cauliflower, Peppers, Onions
Roasted Cauliflower (\$1)
Au Gratin (\$1)
Broccoli (\$1)
Brussel Sprouts (\$2)
Maple Bacon or Balsamic
Asparagus (\$2)

POTATOES

Red Potatoes
Mashed, Roasted, Boiled
add Gravy (\$1)
Golden Potatoes
Roasted, Butter & Parsley
Greek Potatoes
Baked, Olive Oil & Lemon

RICE

Wild Rice • Butter & Herb
Garlic Parmesan

PIEROGI

Sweet Cheese • Potato
Sauerkraut

SALADS

House

Iceberg, Tomato, Cucumber, Red Onion with Choice of (1) Dressing
Additional dressing (\$1)
Caesar (\$1)
Romaine, Parmesan, Croutons with Caesar Dressing

Greek

(\$2)
Romaine, Tomato, Cucumber, Green Pepper, Red Onion, Olives, Feta with Greek Dressing
Spinach (\$2)
Berries, Pecans, Goat Cheese with Balsamic Vinaigrette, Raspberry Vinaigrette or Poppyseed Dressing

Dressing Choices:

Italian • Ranch • French • Greek • Balsamic Vinaigrette • House Garlic
Ace's Sweet Italian • Thousand Island • Poppyseed • Raspberry Vinaigrette

SPECIALTY SALADS

Additional \$2.00 per person

Cucumber Tomato (\$2)
Dressed or Creamy
Mediterranean (\$2)
Chickpeas, Tomato, Cucumber, Onion, Olives, Feta

Beet (\$2)
Apples, Walnuts, Goat Cheese
Shrimp (\$2)
Mango, Cucumber, Avocado

DESSERTS

Choose (1) \$2 per person • Choose (3) \$5 per person

Cookies

Chocolate Chip, White Chocolate
Macadamia Nut, M&M, Oatmeal
Cheesecake Bites
Classic, Chocolate Chip, Strawberry
Mini Brownies
Powdered Sugar, Chocolate Sauce
Cake Slices
Chocolate, Coconut, Carrot, Black Forest, Raspberry, Mango

Ice Cream

Chocolate, Vanilla, Strawberry,
Chocolate Chip, Mint Chocolate
Chip, Peppermint, Butter Pecan
Sherbert
Rainbow
Lemon Squares (\$1)

Prices subject to change