CLUB SODA Catering

Single Entrée Choice

Pricing Per Person • Buffet Style • Add $2 for Plated

Pricing is per person. All meals include one starch, one vegetable, and one salad.

Filet — $52
Beef Short Rib with Bordelaise — $36
Chicken Marsala — $30
Stuffed Airline Chicken — $30
Black & Bleu Salmon — $38
Horseradish Chive Crusted Salmon — $38
Mushroom Gruyere Pork Loin — $29
Bacon Wrapped Pork Loin — $29
Ginger Orange Duck Breast — $34
Add a Lump Crab Cake or Shrimp Skewer — $25

Dual Entrée Choice

Pricing Per Person $52 • Buffet Style • Add $2 for Plated

All meals include one starch, one vegetable, and one salad

Choose two from the following:

Two Filet Medallions
Beef Short Ribs with Bordelaise
Chicken Marsala
Stuffed Airline Chicken
Black & Bleu Salmon
Horseradish Chive Crusted Salmon
Mushroom Gruyere Pork Loin
Bacon Wrapped Pork Loin
Ginger Orange Duck Breast
Jumbo Lump Crab Cake

Starches

Aged White Cheddar Mashed Potatoes / Horseradish Mashed Potatoes
Roasted Red Skin Potatoes / Wild Rice Pilaf / Green Chili Mac-n-Cheese / Classic Mac-n-Cheese

Vegetables

Bourbon Glazed Carrots / Green Beans with Red Onion
Halved Brussels Sprouts with Balsamic Glaze / Seasonal Vegetable Medley

Salads

Traditional Caesar Salad (no Anchovies) / House Italian Salad
Spring or Fall Spinach Salad / Garden Salad

Desserts

Ask about our current dessert selections and seasonal offerings.

Prices and menu offerings are subject to change. 10.3.2026

CLUB SODA Catering

Appetizer Options

Prices and portion size are per person.

Fresh Fruit Display — $4.50
Watermelon, Strawberries, Grapes, Cantaloupe, Honeydew, Pineapple

Smoked Salmon Display — $4.50
Capers, Red Onion, Cucumber, Crème Fraîche, Flatbread, Artisan Crackers

Charcuterie Display — $6.50
Imported Meats (Salami Cotto, Prosciutto, Genoa Salami)
Cheeses (Stilton, Smoked Gouda, Aged Cheddar) Artisan Crackers, Flatbread
Marinated Goat Cheese with Basil & Olives, Grapes, Strawberries, Smoked Nuts

Smoked Gouda Dip — $3.75
Creamy Smoked Gouda Dip, Garden Vegetables, House-made Flatbread, Fried Bagels & Pitas

Roasted Red Pepper Hummus — $3.75
Goat Cheese, Marinated Olives, Crudités, Artisan Crackers, Extra Virgin Olive Oil

Crostini (Toasted Artisan Bread) — $3.00

Creamed Spinach & Artichoke with Smoky Bacon

Apricot & Goat Cheese with Pistachio Dust

Strawberry & Brie with Balsamic Glaze

Pear Chutney with Gorgonzola and Candied Pecans

Seasoned Short Rib with Creamy Horseradish

Seasoned Short Rib with Assorted Peppers

Lighter Fare

Caprese Cups — $3.75

Grilled Vegetable Salad with Feta & Balsamic Dressing — $4.00

Tuna Wonton Cups — $5.00

Crab Stuffed Zucchini Bites — $4.50

Hot Mushroom, Bacon, and Gruyere Cups — $3.50

Tuna Sashimi Display — $5.00

Shrimp Cocktail Cups or Display — $5.00 (2 pieces per person)

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CLUB SODA Catering

Appetizer Options (continued)

Hot & Heavy

Beef Tips with Onions and Peppers — $6.50

Rosemary Beef Skewers — $4.50

Teriyaki Beef Skewers — $4.50

Almond-Crusted Walleye Fingers — $6.00 (2 per person)

Mini Jumbo Lump Crab Cakes — $5.50

Twice-Baked Red Skin Potato Bites — $3.75

Chicken Bacon Ranch Egg Roll — $4.00

Asian Duck Spring Roll — $6.00

Meatballs — $3.75 (2 per person)
Beef, Pork or Chicken with:
Buffalo / Apricot Horseradish / Marinara / Teriyaki / BBQ / Swedish

Stuffed Mushrooms — $3.75
Three-Cheese Kale & Spinach / Sausage with Bleu Cheese Glaze
Beef Philly / Chicken Philly

Chicken Lollipop — $4.00
Buffalo / Apricot Horseradish / BBQ / Teriyaki / Dry Rub

Sliders

Classic Chicken Salad with Lettuce and Tomato on Hawaiian Bun — $4.00

Italian Muffuletta Finger Sandwich — $4.00

Grilled or Breaded Chicken Slider on Brioche Bun with Cheese, Lettuce, and Tomato on Side — $5.50

Chicken Philly Slider on Pretzel Bun — $5.50

Cuban Pork Slider on Hawaiian Bun — $4.50

Asian BBQ Pork Slider on Brioche Bun — $5.00

Beef Philly Slider on Pretzel Bun — $5.50

Black & Bleu Filet Slider on Brioche — $9.50

Gouda Bacon Butter Filet Slider on Brioche — $9.50

Butter Burger Slider on Brioche Bun — $5.00
Classic with Cheese, Lettuce & Tomato / Black & Bleu / Gouda Bacon Butter

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CLUB SODA Catering

Bar Service

Flat Rate Open Bar Options

Guests may select a beverage of their choice at no charge to them.
Specialty drink tickets are available with Flat Rate Bar packages for an additional fee.

Beer, Wine and Soft Drinks — $21 per person

Domestic/Craft Bottled Beer, House Wine and Assorted Soft Drinks

Beer, Wine, Well Liquor — $23 per person

Domestic/Craft Bottled Beer, House Wine, Well Liquor and Assorted Soft Drinks

Beer, Wine and Call Liquor — $25 per person

Domestic/Craft Bottled Beer, House Wine, Call Liquor and Assorted Soft Drinks

Beer, Wine and Premium Liquor — $27 per person

Domestic/Craft Bottled Beer, House Wine, Premium Liquor and Assorted Soft Drinks

Open Bar & Cash Bar Combination

The host provides a designated number of drink tickets for each guest. Once the drink tickets have been used, the bar transitions to a cash bar for the remainder of the event.

Cash Bar Option

Club Soda provides the alcohol, and charges guests accordingly.
The host is responsible only for the $200 per-bar set-up charge plus applicable staffing fees.
The set-up charge is waived when an Open Bar package is purchased.

Bartender Staffing & Fees

Please include one hour of set-up and one hour of tear-down.
One bartender is required for every 75 guests.
$25 per hour, per bartender

Bar Service Details

All packages are priced per person, with a two-hour minimum and up to four hours of bar service. Additional time may be booked for an additional fee.

All packages are priced for guests 21 years and older.

Glass bar service is available for an additional fee.

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CLUB SODA Catering

Lunch Catering

Includes one side and choice of soup or salad. Additional sides also available.
Boxed or plattered assorted sandwiches from current lunch menu are also available.

Sliced Turkey Breast with Homemade Gravy — $18

Shaved Beef in Au Jus — $24

Beef & Noodles — $20

Pulled Beef Sandwich on Brioche Bun — $24

Pulled Pork Sandwich on Brioche Bun — $20

Pulled Chicken Sandwich on Brioche Bun — $22

Filet Medallions with Bordelaise — $24

Grilled Chicken Marsala or Piccata — $18

Grilled Blood Orange Chicken — $18

Meat or Vegetable Lasagna — $18

Homemade Meatloaf — $18

1/2 Stuffed Chicken Breast with Creamy Garlic Sherry Sauce — $20

Additional Lunch Options

Salad or Soup not included. Add your choice for an additional $5 per person.

Chicken Stir Fry — $17

Beef Stir Fry — $20

Baked Penne with Meatballs and Mozzarella — $18

Taco Bar — $18
Includes: Fajita Chicken, Shredded Beef, Ground Beef, White Rice, Refried Beans, Shredded Jack Cheese, Guacamole, Diced Tomatoes, Diced Red Onions, Sour Cream and Cilantro

Mashed or Baked Potato Bar — $20
Includes: Steamed Broccoli, Bacon Bits, Green Onions, Shredded Jack Cheese, Sour Cream, Pulled Beef, BBQ Sauce, and Roasted Corn

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CLUB SODA Catering

Planning Details for Your Event

Tell us how you imagine your event—from the guest experience and menu to the bar and overall ambiance. We'll bring our knowledge and planning expertise to help create a memorable event you and your guests will never forget.

Guest Count & Needs

Let's talk about your estimated guest count, including children, dietary restrictions, allergies, accessibility needs, and any other special considerations.

Location

You can host your event in one of Club Soda's in-house spaces or let us provide our services at the venue of your choice.
Some venues may charge rental fees. Remember to include this in your event budget.

Timeline

Set your event date, start and end times, and any important timing details for the day.

Budget

If you have a budget range in mind, we can build from there.
Food and beverages are one part of the overall event cost. We will help you evaluate how your choices affect the overall event cost for your special day.

Theme & Decor Details

Think about your floor plan layout, linen colors, china, and décor details—all of which help create the look and feel of your event.
We will coordinate everything, including rentals, linens, and other finishing touches.

Menu & Bar

Let us know the style of food and beverage service you have in mind.
Our menu and bar service can be tailored to fit your and your guests' needs.

Our menus are flexible. Entrées may be served buffet-style or plated, and portion sizes can be adjusted to suit the event. Offering smaller portions of several items can give guests more variety. Is there a sentimental, cultural, or traditional dish you would like to include, but don't see on the menu? JUST ASK—we can create it. We are happy to modify any of our dishes. All preferences will be tailored to your and your guests' needs. Dessert service is available for a fee of $200, which includes plastic plates, forks, and cocktail napkins. China rental is available for a small fee.

Tastings

Once you have selected items you would like to try, we can arrange a tasting. Tastings are available at no charge after your date has been secured with a deposit. Tastings include up to six items for up to six people. We recommend a tasting with any catering company you are considering.

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CLUB SODA Catering

Supplementary Event Details

Labor & Staffing

Labor is billed at $25 per hour, per staff member, for the duration of your event.
An additional two hours are billed per staff member for set-up and tear-down.
This applies to all catering staff assigned to your event.

China Services & Third-Party Rentals

China service will be tailored to the format and needs of your event. We will coordinate the details.
Any third-party rentals or additional services arranged by Club Soda will be passed along at cost.
Examples include linens, flowers, centerpieces, china, and other specialty rentals.

Service Charge

A 20% service charge applies to all catering costs, excluding state tax.
This charge helps cover the planning, coordination, and behind-the-scenes costs required to support your event beyond the food and beverages themselves. The service charge includes planning-related support such as tastings, walk-throughs, meetings, floor plans, insurance certificates, vehicle fuel costs, and other coordination needs. The invoice you approve will reflect your expected charges—there are no hidden fees. Our goal is to make planning as simple as possible once Club Soda is on board.

Indiana Sales & Food & Beverage Tax

All food and beverage sales are subject to 7% Indiana sales tax and 1% Allen County food and beverage tax. If your organization has tax-exempt status, please provide a copy of your Indiana tax exemption certificate before the event for our files and invoicing purposes.

Credit Card Processing Fee

As of August 18, 2026, a 3% processing fee will apply to all credit card payments.

Scheduling & Final Counts

We recommend securing your date early. You can secure your event date with a $100 non-refundable deposit. The deposit will be applied to the final invoice.

Final guest counts and menu selections are **due two weeks prior** to your event.
Guest counts may be **increased up to seven days prior** to the start of your event.
Decreases in guest count will not qualify for a reduction of the final invoice **if not made at least seven days prior** to the event. All increases and decreases in guest counts must be emailed to Club Soda and confirmed by us. These deadlines ensure that Club Soda has ample time to secure the necessary staff and menu items for your event.

Agreement

A written agreement and credit card guarantee are required to finalize your event.

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Approved Catering Venues

We are proud to be an approved vendor at a variety of esteemed locations.
Additionally, we frequently receive approval to serve as a vendor for most requested venues.
And, of course, Club Soda offers several unique spaces for hosting your event with us.

Allen County Public Library - Downtown
Artlink
Arts United Center
Ash Brokerage
Auburn Cord Duesenberg Automobile Museum
Clyde Theatre
Don Wolf Conference Center (Electric Works/Do it Best)
Electric Works
Embassy Theatre
The Fairfield Wedding and Events
Foellinger-Freimann Botanical Conservatory
Fort Wayne Civic Theatre
FWMoA (Fort Wayne Museum of Art)
Fort Wayne Philharmonic Center
Kaleidoscope Weddings & Events
The History Center
The Lodge at Camp Red Cedar
The Paddock
Paper Mill on The Landing
Parkview Mirro Center Event & Conference Center
The Pearl Event Center & Pearl Arts
PFW (Purdue Fort Wayne)
PFW Alumni Center & International Ballroom
Promenade Park Clubhouse
Sylvan Cellars Event Center & Tasting Room
Timothy May Estate
Union 12
…and more.

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