



# ENJOY AN UNFORGETTABLE FESTIVE SEASON

This holiday season, let us treat you like royalty at Brick Street Inn and Auberge Restaurant. There is something for everyone this Christmas and New Year at Brick Street Inn and Auberge Restaurant. Located on Main Street, we're tucked into the heart of Zionsville Village, one of the area's most picturesque settings. The idyllic town and country surroundings provide the perfect setting for a holiday party, festive meal, or extended getaway like no other.

Inside, you'll find warm firesides and rooms beautifully decorated for Christmas. Our Chef, Craig Lewis and his team will be busy creating delicious delights for a yuletide feast. Escape outside for an enchanting after-dinner village stroll or an extended countryside walk through Elm Street Green and through the woods of Creekside Park along the banks of Eagle Creek.



# EAT, DRINK & BE MERRY

Toast the season with a glass of mulled wine, your favorite red, or one of our signature winter cocktails, a perfect pairing for a cozy, festive evening.



# FESTIVE PRIVATE LUNCHES

Leave the office behind and join us to celebrate with colleagues. Enjoy a festive holiday lunch or brunch in one of our private dining rooms. We can create custom private dining menus for 8-50 guests.













# CHRISTMAS IN THE VILLAGE

The village of Zionsville comes alive during the holidays with activities almost every night and festive holiday lighting displays along Main Street. Join us for lunch or dinner, then extend your visit to shop Main Street, see Santa Claus, or spend a cozy night at Brick Street Inn.





## PRIVATE PARTIES

If you wish to arrange a private party, we'll be delighted to help customize your event in one of our private dining rooms. (Seated dinners for up to 50 guests).





# Plated Holiday Menu



Available for dinner between Thanksgiving and New Year's Eve.

All items are available à la carte • Other menu options available

#### AMUSE-BOUCHE

Duck Parfait on Toast Point with Cranberry Compote Cheese Gougère filled with Gruyère Mornay

#### ENTRÉE (STARTER)

French Onion Soup Gratinée

or

Salade Lyonnaise – Frisée, poached egg, lardons, Dijon vinaigrette

#### POISSON (FISH COURSE)

 $\label{lem:continuous} Filet \ de \ Saumon \ \grave{a} \ la \ Champagne - Pan-seared \ salmon, \ Champagne \ beurreblanc, spinach \ and \ fennel$ 

#### PLAT PRINCIPAL (MAIN COURSE)

Confit de Canard – Crisp duck leg, Pommes Purée, orange-cognac glaze or

 $\label{lem:bourguignon-Slow-braised-beefin-Burgundy-wine with lardons and pearlonions$ 

#### DESSERT

Crème Brûlée à la Vanille

or

**Tarte Fine aux Pommes** 

#### CAFÉ ET PETITES MADELEINES

Choice of espresso or tea

Five Courses for \$85 | Add wine pairings for an additional price

## STAY WITH US

We offer special rates to guests who stay with us overnight following your Christmas Party, or book our Culinary Destination Dinner, Bed and Breakfast package. The number of rooms may be limited, so please book early to ensure availability.





# FESTIVE WEDDINGS

Festive weddings at Brick
Street Inn and Auberge
Restaurant are magical, and
tailored to suit your wedding
dream - beautiful location,
romantic firesides, and
maybe even a sprinkling
of snow.





### VALENTINE'S DAY

Saturday, February 14

### EASTER WEEKEND

Friday, April 3 - Sunday, April 5

### MOTHER'S DAY BRUNCH

Sunday, May 10

### FATHER'S DAY BRUNCH

Sunday, June 21

## CHAMPAGNE BRUNCH

**Every Saturday and Sunday** 

Book ahead to ensure availability of special rates on overnight packages. Visit our website brickstreetinn.com for details of our special offers.

