Dean's

STEAK & SEAFOOD

10 S. WEST STREET — INDIANAPOLIS, INDIANA

PRIVATE DINING

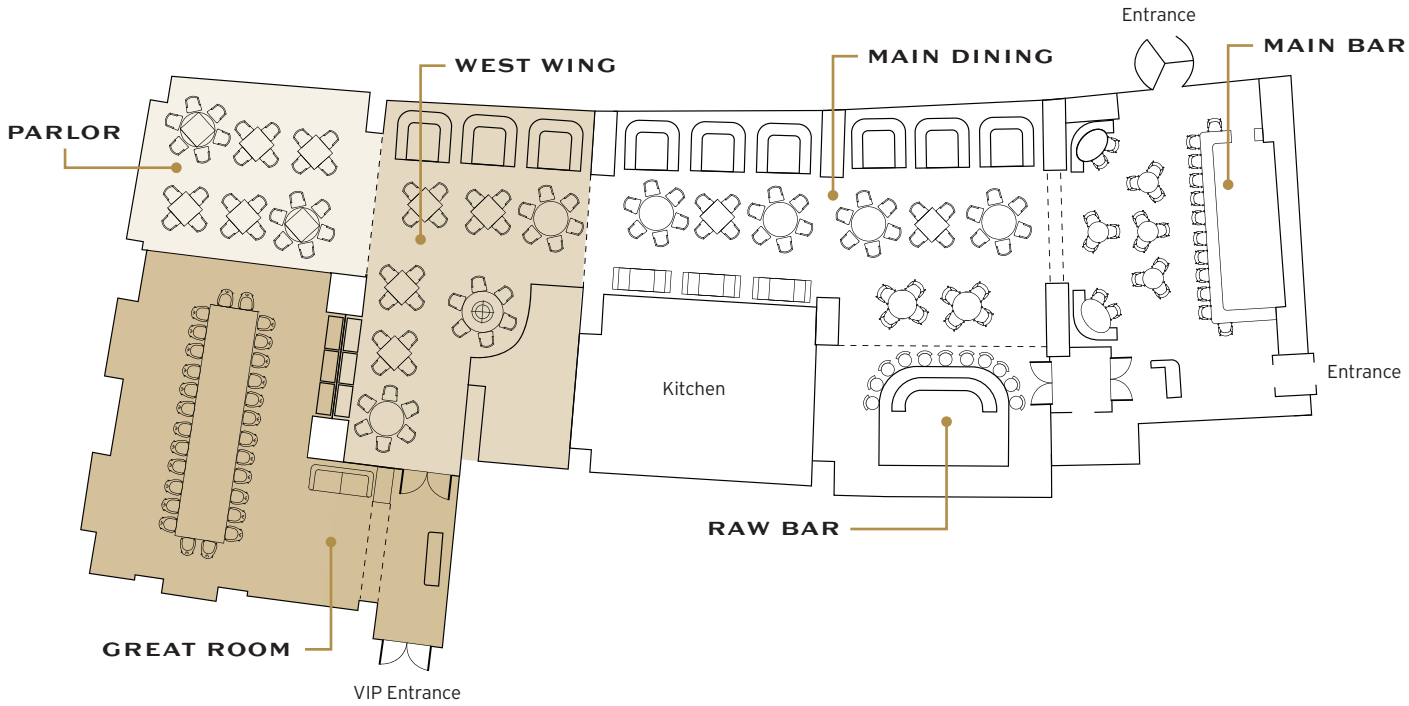
EXCEPTIONAL GATHERINGS BEGIN HERE

Situated in the heart of the JW Marriott Indianapolis, Dean's Steak & Seafood reimagines the steakhouse experience with a refined, yet welcoming, touch. Known for expertly prepared prime cuts, a curated oyster bar, and a wine list of distinction, Dean's offers a setting that combines timeless design with modern culinary artistry. The adjoining lobby bar extends this experience, offering a refined space to unwind with a handcrafted cocktail before and after dinner.

When the occasion calls for something extraordinary, Dean's dedicated VIP entrance and thoughtfully arranged seating come together as the perfect backdrop for celebrations, business dinners, and milestones of every kind. From the first toast to the final course, events unfold with a sense of ease, elevated by impeccable flavors, warm service, and an atmosphere that lingers long after the evening ends.

BRING EVERYONE TOGETHER

When the Parlor, Great Room, and West Wing are opened as one, they transform into a private venue for up to 100 guests. This combined space offers an expansive sense of occasion, perfect for large celebrations and corporate gatherings. Together, these rooms create a unified setting that carries Dean's hallmark warmth and elevated service across a grander scale.



PARLOR

Capacity: 30

Designed for private celebrations, business dinners, and meaningful occasions, the Parlor offers a secluded setting that can accommodate up to 30 guests with rounds or family-style seating.

GREAT ROOM

Capacity: 40

The Great Room offers a versatile setting that balances refinement and ease. Designed to host gatherings of up to 40 guests, its open layout adapts to both relaxed celebrations and formal occasions.

WEST WING

Capacity: 30

A sophisticated space for gatherings that call for a touch of privacy and polish. Available for up to 30 guests, the room's contemporary design complements get-togethers of every kind.

Culinary Experience

At Dean's, the spirit of a true American steakhouse is preserved in every plate. From dry-aged ribeye to Ora King salmon, our menus reflect a respect for culinary tradition while embracing modern technique. Family-style accompaniments and signature sauces echo the conviviality of classic dining rooms, while refined ingredients—add a distinctive touch. Every private event is guided by the same philosophy: hospitality is an art, and every guest should feel cared for in both detail and spirit.

$130 PER PERSON

SEMI-PLATED FAMILY STYLE

FIRST COURSE

Choose One

LITTLE GEM CAESAR
Croutons, Grana Padano, anchovy

HEIRLOOM TOMATO
Stracciatella cheese, basil, extra virgin olive oil, balsamic

SECOND COURSE

Choose Three Including Steaks

HONEY TRUFFLE CHICKEN*
Glazed baby heirloom carrots, white truffle, chive

PAN ROASTED BAJA BASS*
Grilled snap peas, crispy pork belly, pearl onion, corn jus

TRUFFLED BUCATINI
Beurre monté, Pecorino Romano, black truffle

ORA KING SALMON*
Lemon caper butter sauce, asparagus, lemon

Steaks

PETITE FILET*
8 oz.

CENTER CUT NEW YORK STRIP*
(+20 per person)

DRY AGED BONE-IN RIBEYE*
22 oz. (+20 per person)

All steaks served with family-style sauce trio: bourbon peppercorn, chimichurri, truffled béarnaise.

SIDES

Choose Two

WHIPPED YUKON GOLD POTATOES
European butter

CREAMED SPINACH
Parmesan breadcrumb, Mornay sauce

JUMBO ASPARAGUS
Truffled béarnaise

DESSERT

Plated; Choose One

HEAVENLY CHOCOLATE CAKE
14K gold, chocolate ganache, raspberry coulis

NEW YORK CHEESECAKE
Buttered graham crust, blueberry compote

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

$160 PER PERSON

SEMI-PLATED FAMILY STYLE

FIRST COURSE

Choose Two

LITTLE GEM CAESAR
Croutons, Grana Padano, anchovy

HEIRLOOM TOMATO
Stracciatella cheese, basil, extra virgin olive oil, balsamic

STEAKHOUSE WEDGE
Buttermilk dressing, baby heirloom tomato, thick-cut bacon

SECOND COURSE

Choose Four Including Steaks

HONEY TRUFFLE CHICKEN*
Glazed baby heirloom carrots, white truffle, chive

PAN ROASTED BAJA BASS*
Grilled snap peas, crispy pork belly, pearl onion, corn jus

TRUFFLED BUCATINI
Beurre monté, Pecorino Romano, black truffle

ORA KING SALMON*
Lemon caper butter sauce, asparagus, lemon

COLORADO LAMB*
Dijon, rosemary breadcrumb, huckleberry demi-glace

Steaks

PETITE FILET*	BARREL CUT FILET*	CENTER CUT NEW YORK STRIP*	DRY AGED BONE-IN RIBEYE*
8 oz.	10 oz. (+15 per person)	(+20 per person)	22 oz. (+20 per person)

All steaks served with family-style sauce trio: bourbon peppercorn, chimichurri, truffled béarnaise.

SIDES

Choose Three

WHIPPED YUKON GOLD POTATOES
European butter

CREAMED SPINACH
Parmesan breadcrumb, Mornay sauce

JUMBO ASPARAGUS
Truffled béarnaise

GRILLED MUSHROOMS
Red wine jus, garlic butter

DESSERT

Plated; Choose Two

HEAVENLY CHOCOLATE CAKE
14K gold, chocolate ganache, raspberry coulis

NEW YORK CHEESECAKE
Buttered graham crust, blueberry compote

KEY LIME PIE
Toasted meringue, graham cracker

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$225 PER PERSON

SEMI-PLATED FAMILY STYLE

FIRST COURSE

Choose Two

LITTLE GEM CAESAR
Croutons, Grana Padano, anchovy

HEIRLOOM TOMATO
Stracciatella cheese, basil, extra virgin olive oil, balsamic

STEAKHOUSE WEDGE
Buttermilk dressing, baby heirloom tomato, thick-cut bacon

SECOND COURSE

Choose Four Including Steaks

HONEY TRUFFLE CHICKEN*
Glazed baby heirloom carrots, white truffle, chive

ORA KING SALMON*
Lemon caper butter sauce, asparagus, lemon

TRUFFLED BUCATINI
Beurre monté, Pecorino Romano, black truffle

COLORADO LAMB*
Dijon, rosemary breadcrumb, huckleberry demi-glace

Steaks

PETITE FILET*
8 oz.

LINZ HERITAGE USDA PRIME NY STRIP*
14 oz.

LINZ HERITAGE USDA PRIME RIBEYE*
16 oz.

BARREL CUT FILET*
10 oz. (+15 per person)

CENTER CUT NEW YORK STRIP*
(+20 per person)

DRY AGED BONE-IN RIBEYE*
22 oz. (+20 per person)

All steaks served with family-style sauce trio: bourbon peppercorn, chimichurri, truffled béarnaise.

SIDES

Choose Three

WHIPPED YUKON GOLD POTATOES
European butter

CREAMED SPINACH
Parmesan breadcrumb, Mornay sauce

JUMBO ASPARAGUS
Truffled béarnaise

GRILLED MUSHROOMS
Red wine jus, garlic butter

GRILLED BROCCOLI
Citrus aioli

BAKED MAC AND CHEESE
(add lobster +5)

DESSERT

Plated; Choose Two

HEAVENLY CHOCOLATE CAKE
14K gold, chocolate ganache, raspberry coulis

NEW YORK CHEESECAKE
Buttered graham crust, blueberry compote

KEY LIME PIE
Toasted meringue, graham cracker

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$15 PER PERSON
ADD-ONS

FAMILY STARTERS

WAGYU MEATBALLS*
Pomodoro, Grana Padano, rustic bread

CRAB CAKE*
Jumbo lump blue crab, remoulade, lemon

SHRIMP COCKTAIL*
Signature spicy cocktail sauce, horseradish, lemon

GRILLED MADAGASCAR SHRIMP*
Herb marinade, drawn butter, charred lemon

CHARCUTERIE BOARD* +5
Chef's selection of cured meats and cheeses, rustic bread, and accompaniments

PETITE SHELL FISH TOWER* MKT
Serves two to four people
Four U10 shrimp, six oysters, 4 oz. king crab

Event Details & Logistics

VIP ENTRY AVAILABLE

FLEXIBLE LAYOUTS TO ACCOMMODATE GROUPS LARGE AND SMALL

FULL-SERVICE EVENT PLANNING ASSISTANCE

VALET AND SELF-PARKING AVAILABLE

CUSTOM DÉCOR, ENTERTAINMENT, AND A/V ENHANCEMENTS
Available upon request

CUSTOM MENUS
Available upon request

PLAN YOUR EVENT

Whether marking a milestone or gathering with colleagues, Dean's offers an atmosphere made for memorable moments. Our team will tailor every detail—from coursed menus to curated wine pairings—so your occasion feels effortless, elegant, and unmistakably yours.

Contact our events team to begin planning your private dining experience.

- **JW INDY PDR INQUIRIES**
  JWINDYPDRINQUIRES@WHITELODGING.COM

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