



VENUE FAQ

WHAT ARE THE CAPACITY LIMITS FOR DIFFERENT SPACES?

Our spaces can accommodate:

- Lodge: Approx. 100 guests per level (two levels)
- Pavilion: Approx. 50 guests (open outdoor space)
- Amphitheater: Approx. 250 guests (open outdoor space)

IS THE FACILITY ACCESSIBLE?

Yes, we offer:

- Ground-level entry to main floor of lodge
- Elevator from main level to lower level
- Elevator access to back patio/amphitheater seating
- Yurt location is 0.25 miles away via hiking trail (port-a-potty and hand washing station available)
- Changing tables in main level restrooms (men's/women's)

WHAT TABLES AND FURNITURE ARE AVAILABLE?

We provide:

- 60" round guest tables (seats 8 people each)
- Cocktail tables
- 6' rectangular tables
- 8' rectangular tables
- Lounge furniture in lodge (couches, chairs, tables)

ARE LINENS PROVIDED?

Linens are available for an additional charge:

- \$5 per table
- Color options: Black or ivory for round tables
- Black only for rectangular food tables and cocktail tables

WHAT ARE THE RENTAL TIME ALLOWANCES?

Timing is flexible and arranged during booking. Rental includes:

- 1 hour before event for setup
- 30 minutes after event for cleanup
- Custom event duration based on your needs

WHO HANDLES THE SETUP, TAKE DOWN, AND CLEANING?

Our team will:

- Set up all tables and chairs before your arrival
- Take down all tables and chairs after your departure
- Perform all deep cleaning before and after your event

Clients are responsible for:

- Removing all personal items
- Gathering trash and placing it in provided trash cans

DO YOU PROVIDE FOOD SERVICE OR CATERING?

No, we do not provide food service. Clients must:

- Arrange their own catering
- Bring in their own food
- Food trucks permitted with advance notification to our team

WHAT KITCHEN FACILITIES ARE AVAILABLE?

We provide a prep kitchen on the main level with:

- Storage space
 - Microwave
 - Standard kitchen refrigerator
- Note: Designed for minimal prep and storage only

CAN WE SERVE ALCOHOL AT OUR EVENT?

Yes, you have two options for alcohol service:

1) Purchase our beer/wine add-on package. We handle the licensing & server, you bring the sealed beer, wine, & malt beverages. Package allows an Indiana ATC certified member of our staff to serve:

- Beer
- Wine
- Malt Beverages: White Claw, Truly, Bud Light Seltzer, Mike's Hard Lemonade, Twisted Tea, Smirnoff Ice, Seagram's Escapes, etc.

Note: No spirits or spirit-based drinks (including canned cocktails and spirit-based seltzers) are permitted under this license. Examples include but are not limited to: High Noon Seltzers, Canned Cocktails such as Crown Royal, Cutwater, Ranch Water, etc.

2) Hire a bartender with a valid 3-way catering license in Indiana & send contact info & license number to Triangle Hills staff for verification.

- To find a bartender with these credentials:
- Visit this website: <https://mylicense.in.gov/everification>
- Put "Catering" as the license type and "Active" as the status
- Search Crown Point or other local areas

WHAT ARE THE DECORATION GUIDELINES?

You may decorate the space with these requirements:

- Only painters tape may be used for securing decorations
- No confetti, glitter, or similar materials allowed
- For cake smashes, you must provide and use floor covering