

GENERAL CATERING INFORMATION

MENU SELECTION

The Country Club of Indianapolis is proud to offer a variety of meal choices for meetings, luncheons, special events and receptions. The menus provided to you are compiled from our most frequently requested items and current culinary trends. A custom menu can be developed at your request. Final menu selections must be received no later than 14 days in advance to the Catering Office. **Due to Health Board Regulations and State of Indiana Liquor Laws, the Country Club of Indianapolis must provide all food and beverage items.** Food minimums are determined on an individual contract basis and solely at the discretion of management. All prices and menu selections are subject to change without notice. Prices may be confirmed 30 days prior to the event.

BEVERAGES

The Indiana Alcohol Beverage Commission strictly regulates the sale and service of all alcohol. As a licensee, the Country Club of Indianapolis is responsible for the administration of these regulations. The Club reserves the right to limit and control the amount of alcoholic beverages consumed by Club guests. Proper identification is required. *All* beverages both alcoholic and non alcoholic must be supplied by and purchased from Country Club of Indianapolis.

ROOM RENTAL AND SERVICE FEES

Room rental will be assigned according to requested room and length of use. Rooms will be assigned according to anticipated number of guests. If the number of guests fluctuates it may be necessary for us to reassign the room. In any event, the Parlor will not be available during daytime hours and the 19th Hole is not available at any time. Wedding Reception blocks are for a maximum of 5 hours. After a 5-hour period overtime charges will be assessed of \$500.00/hour. Overtime must be scheduled in advance of the event. Unless otherwise approved by the General Manager, all events will end at midnight.

The club reserves the right to charge a service fee or additional labor charges for special menus, additional service, late room set changes, set-up of meeting rooms and special events with extraordinary requirements, as well as housekeeping fees associated with obvious abuse to the facility. The Country Club of Indianapolis is not responsible for any property left on the premises. If any damages occur to the premises, charges will be assessed to the member or host making the arrangements. The Country Club of Indianapolis reserves the right to inspect and control all functions.

SERVICE CHARGES AND SALES TAX

Twenty-two percent (22%) will be added to the patron's bill for food and beverage service. Indianapolis has a nine percent (9%) sales tax which is added to all food and beverage as well as service charges. The Indiana Department of Revenue takes the position that only fundraising events are tax exempt, with respect to food and beverage.

GUARANTEE

The guaranteed number of guests must be communicated to our office by noon three (3) business days prior to your event and you may not decrease your guaranteed number once it has been given. All charges will be based on your guarantee. If no guarantee is received, you will be charged for the highest estimated attendance figure, or for the number of actual guests in attendance, whichever is greater. Cancellations for all groups (with the exception of Golf Outings, Wedding Receptions and Holiday Parties) will be accepted without charge 72 hours prior to the scheduled function date or 30 days prior for groups of 50 or more, less deposits and payments.

DEPOSITS, PAYMENTS AND CANCELLATION POLICY

A non-refundable deposit is required for all events. A payment of fifty percent of the estimated balance is due 30 days in advance of the event. The remaining balance for the event is due in full one week prior to the scheduled date. Services will not be provided without this payment. Golf Outing Tournament billing is also subject to approval with a 50% net (7) day balance due. A service charge of 1 ½% per month or 18% per annum will be applied to all balances 15 days past due. Payment must be made in the form of cash, certified bank check only or prior receipt of pre-approved purchase order. All deposits and payments are NON-REFUNDABLE. All deposits will be credited to your final payment. Personal checks, cashier's checks, and cash are accepted. In the special event industry, our most perishable asset is time and space. For this reason, should the need arise that an event must be cancelled, the agreed policy will be as follows: If the cancelled event is more than 180 days away from its scheduled date, all deposits will be returned to the contractor only upon the condition that the date is resold; if the event is 179-45 days away from the scheduled date, the deposit will be retained by the club, and 50% of the required food and beverage minimum expenditure & greens fees must be paid by the contractee to the club; if the cancelled event is less than 45 days from its scheduled date, all deposits will be retained and 100% of the required food and beverage minimum expenditure & greens fees must be paid by the contractee to the club. In all cancellations the estimated food and beverage revenue will be based on the specified minimum contractual requirements or the flat sum of \$1000 whichever is greater. In addition, any fees, rentals, expenses or charges incurred by the club on behalf of the contractee and any expenses related to the recovery of monies, collection, attorneys fees, court cost will also be owed to the club. Cancellation expenses are due 7 days upon cancellation.

**Jeans are not permitted in the Clubhouse. Thank You.*

ROOM RENTAL AND MINIMUMS

Please Contact the Catering Sales Department for
Room Rentals and Minimums
(317) 291-9770 x 203

RENTAL ITEMS, SERVICES, AND FEES

Votive Holders and Candles - **\$1.50 Each**

Square Mirror Tiles - **\$2.50 Each**

Eiffel Tower Vases - **\$10.00 Each**

Double Table Linen - **\$5.00 Per Table**

Round Mirror Tiles - **\$2.50 Each**

Bud Vases - **\$2.00 Each**

Projection Screen - **\$15.00**

Podium and Microphone - **\$25.00**

CCI Stereo/CD Player - **\$25.00**

ADDITIONAL FEES

Chair Cover Placement - **\$3.50 Per Chair**

(Placement Only, Chair Cover rental is separate)

Butler Passed Hors D'oeuvres - **\$95.00**

Reception Overtime - **\$500.00 Per Hour**

Painted Dessert Plates - **\$1.00 Each**

CCI Base Plates - **\$1.00 Each**

Bartender Fee - **\$100.00 Each**

Bar Set Up Fee - **\$100.00** (sales under \$300.00)

Room Flip Labor Fee - **\$100.00**

Locker Room Rental - **\$200.00**

(Includes men's and women's – not private)

Outside Tent Rental - **\$200.00**

GOLF OUTINGS

Golf Cart Rental - **\$20.00 Each**

Greens Fees - **\$70.00 Per Person**

Range Fees - **\$3.00 Per Person**

Bag Handling Fees - **\$3.00 Per Person**

Prize Fund - **\$10.00 Per Person**

Additional Cart Rental - **\$50.00 Each**

BREAKFAST OPTIONS

CONTINENTAL BREAKFAST

Regular and Decaf Coffee
Fresh Orange, Cranberry and Grapefruit Juice
Whole Fruit Basket
Fresh Muffins, Bagels with Cream Cheese and Fruit Pastries
\$9.00 Per Person

GOURMET CONTINENTAL BREAKFAST

Regular and Decaf Coffee
Fresh Orange, Cranberry and Grapefruit Juice
Fresh Muffins, Bagels with Cream Cheese and Fruit Pastry
Fresh Sliced Fruit
Cereals with Chilled Milk
\$11.00 Per Person

CADDIES CHOICE

(Served)
Fresh Fruit Cup
Scrambled Eggs with Cheddar Cheese
Crisp Bacon
Sautéed Potatoes and Onions
Baskets of Pastries and Muffins
Orange Juice and Coffees
\$13.00 Per Person

BREAKFAST BUFFET

(Minimum of 25 People)
Fluffy Scrambled Eggs
Crisp Bacon & Country Sausage Links
Breads & English Muffins
Home Fries
Freshly sliced Fruit Tray
Jellies, Preserves & Butter
Coffee, Decaf, Hot Tea
Orange Juice
\$16.00 Per Person

BREAKFAST BOXES

All Boxes include a pastry and an apple

Breakfast Burrito

Ham or Bacon, Egg and Cheddar cheese wrapped in flour tortilla

Croissant Sandwich

Ham, Bacon or Sausage, Egg and American cheese

Biscuit Sandwich

Sausage or Bacon, Egg and American cheese

\$10.00 Per Person

All Prices are Subject to 22% Service Charge and 9% Sales Tax.
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BREAKFAST BUFFET ENHANCEMENTS

Live Omelet Station

Chefs prepare made to order Eggs and omelets for your guests. Choices of ingredients are: Shredded cheese, Sliced Mushrooms, Spinach, Diced Tomatoes, Onion, Ham, Bacon Bits, Salsa and Green Peppers.

*Beaters and Egg White available

\$10.00 Per Person

Live Waffle Station

Chefs prepare freshly made Waffles served with Fresh Berries, Whipped Cream, Warm Maple Syrup, Jellies and Preserves

\$9.00 Per Person

REFRESHMENTS

Fresh Orange, Cranberry or Grapefruit Juice

\$16.00 Per Dozen

Assorted Bottled Soft Drinks

\$2.75 Each

Regular and Decaffeinated Coffee

\$18.00 Per Pot

Bottled Water (Still)

\$3.00 Each

Iced Tea

\$18.00 Per Pitcher

Sports Drinks

\$3.00 Each

Assorted Fresh Baked Cookies or Brownies

\$20.00 Per Dozen

Snack Mix, Pretzels or Chips

\$12.00 Per Pound

Club Baked Breakfast Pastries

\$18.00 Per Dozen

Mixed Nuts

\$16.00 Per Pound

Spiced Chips and Salsa

\$2.50 Per Person

Freshly Popped Popcorn

\$12.00 Per Pound

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LUNCH PRE-FIXE MENUS

Available 10:00 am until 2:00 pm and Served with Rolls and Butter, Coffee, Decaffeinated Coffee and Tea
Please make ONE selection for your guests.

Mediterranean Salad

Tomato Bisque

Tender Hearts of Romaine with Grilled Chicken and Topped with Calamata Olives, Diced Tomatoes, Red Pepper, Artichoke Hearts, Feta Cheese and Drizzled with Balsamic Dressing

Lemon Meringue Pie

\$18.00 Per Person

Grilled Chicken Caesar Salad

Hearty Classic Minestrone

Grilled Chicken Caesar Salad with Croutons and Shredded Parmesan

Nestled Atop Crisp Romaine Lettuce

Lemon Raspberry Torte

\$18.00 Per Person

Blackened Tilapia

Tossed Salad with Your Choice of Two Dressings

Pan Seared Tilapia topped with a Sundried Tomato Butter and Served with Crushed Red Potatoes and The Season's Freshest Vegetable Medley

Spice Cake with Fresh Vanilla Whipped Cream

\$21.00 Per Person

Grilled Chicken Penne Pasta

Creamy Tomato Basil Soup with Wild Rice

Penne Pasta with Grilled Chicken, Asparagus Tips, Mushrooms, Sun Dried Tomatoes and Artichokes

Tossed with a Chunky Marinara. Served with Garlic Bread

New York Style Cheesecake and a Raspberry Drizzle

\$18.00 Per Person

Free Range Chicken Sauté

Tossed Salad with Your Choice of Two Dressings

Amish Roasted Chicken atop Tomato Risotto, Served with Seared Broccoli

Warm Apple Cobbler with Vanilla Ice Cream

\$20.00 Per Person

Ground Sirloin Meatloaf

Tossed Salad with Your Choice of Two Dressings

Whipped Mashed Potatoes and CCI Green Beans

Hot Fudge Nut Ball with Whipped Cream and a Cherry

\$20.00 Per Person

Stuffed Breast of Chicken

Field Green Salad with Mandarin Oranges, Sliced Almonds and a Raspberry Vinaigrette Dressing

Baked Chicken stuffed with Goat Cheese, Fresh Herbs and Sun Dried Tomatoes. Served with a mushroom risotto and fresh vegetables

Raspberry Sorbet with a Cookie Garnish and Fresh Sprig of Mint

\$25.00 Per Person

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CLASSIC SANDWICHES AND BOX LUNCHES

Available 10:00 am until 2:00 pm

Please Make ONE selection for your guests.

SANDWICHES

Served with Home-style Chips or French Fries, Coffee, Decaf Coffee, and Iced Tea
Soup or Salad May be Added to Your Order for an Additional \$2.00 Per Person

All sandwiches are \$12.00 each

Dagwood

Sliced Dark Rye Bread with Salami, Shaved Ham and Turkey, Sliced Swiss and Cheddar Leaf Lettuce, Sliced Tomato and Pickle, Mustard and Mayo, Topped with an Olive

Greek Grilled Chicken

Grilled Breast of Chicken Marinated in Olive Oil and Oregano Served on a Ciabatta Bread Topped with Red Onion, Sliced Tomato, Shredded Romaine and Feta Cheese

Smokehouse Angus Burger

8 oz. Handmade Patty on a Toasted Kaiser Bun, Side of Lettuce, Red Onion and Tomato

Exceptional Club Sandwich

Three Slices of Either White, Wheat or Rye Bread
Crisp Lettuce, Bacon, Tomato, Shaved Ham and Turkey with Mayonnaise

CCI BLT

Homemade Artisan Bread, Nueske Black Pepper Bacon, Crisp Lettuce and Beefsteak Tomatoes

BOX LUNCHES

Available 10:00 am – 2:00 pm – Served in Disposable Containers
Served with Coffee, Decaf and Iced Tea in To-Go Cups

Cold Fried Chicken

Served with Cole Slaw and Potato Salad, Homemade Roll, and Fresh Baked Brownie
\$15.00 Per Person

Deli Sandwich

An Assortment of Turkey and Swiss, Ham and Cheese and Roast Beef with Lettuce, Tomato and Chef's Selection of Bread, Pasta Salad, Pickle Spear, Potato Chips and Fresh Baked Brownie
\$12.00 Per Person

Italian Sub

6" Submarine Sandwich with Smoked Ham, Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato and Red Onion Served with Pasta Salad, Pickle Spear, Potato Chips And a Fresh Baked Cookie
\$14.00 Per Person

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LUNCHEON ENTREES

Available 10:00 am until 2:00 pm

All Entrees are served with a Tossed Salad, Rolls and Butter, Coffee, Decaf and Iced Tea

Please select ONE entrée for your guests.

*These do not include a dessert

The Meat Market

Your choice of Steak Grilled to Perfection with Sautéed Mushrooms

Served with Crushed Potatoes and a Stuffed Tomato

Rib eye \$24.00 Per Person

NY Strip \$26.00 Per Person

Petite Filet \$30.00 Per Person

Pork Roulades

Pork Roulades with Grilled Apple and Pecan Dressing

Served with Baby Carrots and a Potato Pancake

\$20.00 Per Person

Roast Chicken Duchess

Classic Roast Chicken Duchesse Served with Crushed Potatoes, Grilled Asparagus

Garnished with Fresh Spinach, Watercress and Oven Roasted Tomatoes

\$19.00 Per Person

Herb Crusted Tilapia

Baked Tilapia with a Fresh Herb Crust Served with Champagne Wild Rice Pilaf

And Buttered Broccoli

\$20.00 Per Person

Beef Tips

Tenderloin Tips of Beef and Noodles in a Burgundy Wine Sauce with Fresh Mushrooms

Served with Carrots and Green Beans

\$19.00 Per Person

Teriyaki Chicken or Beef Stir Fry

Chicken or Beef Stir Fried with Crisp Vegetables and Teriyaki Sauce

Served over White Rice

\$18.00 Per Person

Traditional Lasagna

Traditional Lasagna or Vegetable Lasagna

Served with Cheddar-Garlic Bread and Vegetable du jour

\$16.00 Per Person

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THEMED LUNCHEON BUFFETS

Available 10:00 am until 2:00 pm

All Luncheon Buffets Are Served with Coffee, Decaf and Iced Tea

Tuscan Bistro

Minimum of Twenty-Five People

Caesar Salad Bowl

Fresh Fruit Display

Choice of Two:

Traditional Lasagna

Baked Ziti with Meatballs

Pasta Primavera with Alfredo Sauce

Served with:

Pesto Grilled Chicken Breast

Garlic Seared Green Beans with Oven Roasted Tomatoes

Herbed Focaccia Breads

Tiramisu Parfaits

Gourmet Regular and Decaffeinated Coffees and Iced Tea

\$24.00 Per Person

South of the Border

Minimum of Twenty-Five People

Fresh Garden Salad with Taco Salad Toppings

Chicken Tortilla Soup

Tortilla Chips and Salsa

Spanish Rice

Black Beans or Refried Beans

Corn Mixed with Stewed Tomatoes

Basket of Corn and Flour Tortillas

Grilled Chicken and Seasoned Ground Beef

Tres Leches Cake and Mexican Wedding Cakes

Gourmet Regular and Decaffeinated Coffees and Iced Tea

\$24.00 Per Person

Delicatessen Delight

Minimum of Fifteen People

Sliced Deli Meats to Include Roast Beef, Turkey, Ham and Salami

American, Swiss and Provolone Cheeses

Sliced Tomatoes, Onions, Lettuce and Pickles

Mustard and Mayonnaise

Assorted Breads

Fresh Fruit Salad

Potato Salad

Cole Slaw

Potato Chips

Fresh Baked Cookies and Brownies

Gourmet Regular and Decaffeinated Coffees and Iced Tea

\$19.00 Per Person

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BUILD A LUNCH BUFFET

Available 10:00 am until 2:00 pm

All Buffets Are Served with Rolls, butter, Coffee, Decaf and Iced Tea

\$25.00 Per Person

CULINARY SALADS

Please select a salad set up or three culinary salads

Garden Green Salad with Assorted toppings and Dressings

Caesar Salad with Parmesan Cheese, Croutons and Caesar Dressing

Potato Salad

Cole Slaw

Fresh Fruit Salad

Macaroni Salad

Marinated Vegetable Salad

STARCHES

Please Select One

Wild Rice Pilaf

Mashed Potatoes with White Gravy

Cheddar and Chive Mashed Potatoes

Garlic Roasted Potatoes

Cheesy Au Gratin Potatoes

VEGETABLES

Please Select One

Buttered Green Beans or Garlic Green Beans

Buttered Corn

Fresh Vegetable Medley

Honey Glazed Carrots

Chef's Vegetable Du Jour

ENTREES

Please select two choices

Sliced Sirloin of Beef drizzled with Au Jus

Southern Fried Chicken

Rotisserie Baked Chicken

Sliced Virginia ham

Basil Rubbed Pork Loin

Beef Stroganoff with Egg Noodles

Baked Tilapia with a Lemon Pepper Sauce

DESSERTS

Please choose four choices

New York Style Cheesecake

Grandma's Chocolate Cake

Apple Pie

Bread Pudding with Anglaise

Fresh Baked Cookies and Brownies

CCI Original Carrot Cake

Cream Pie – choice of banana, coconut or chocolate

Pecan Pie

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CLASSIC DESSERTS

A Scoop Of Ice Cream May be Added to Your Order for an Additional Charge of \$1.00 Per Person

Please Make ONE Selection for Your Guests

\$5.00 Per Person

CCI Original Carrot Cake

German Chocolate Cake

New York Style Cheesecake with Fresh Fruit Topping

Lemon Raspberry Torte

Key Lime Pie

Cream Pies – Coconut, Banana or Chocolate

Lemon Meringue Pie

Bread Pudding

Served with Warm Vanilla Custard

Hot Fudge Nut Ball

French Vanilla Ice Cream Rolled in Toasted Pecans and Topped with Hot Fudge and Whipped Cream

Plate of Tea Cookies

Served on Each Table

\$9.00

Ice Cream

Your Choice of any Traditional Flavor Finished with Whipped Cream

\$3.00 Per Person

Chef Brown's Famous Flourless Chocolate Cake

Winner of Numerous Chocolate Competitions Garnished with Fresh Raspberries and Raspberry Sauce

\$6.00 Per Person

Triple Dipped Stem on Strawberries

\$2.00 Each

Chef's Sweet Table

Assorted Cakes and Pies, New York Style Cheesecake with Fresh Fruit Topping, Homemade Cobbler, Assorted Mousses, Cookies and Brownies

\$9.00 Per Person

Decadent Dessert Flight

Chef Brown's choice of 3 mini desserts with innovative plate presentation and organic chocolate morsels

\$8.50 Per Person

Special Occasion Cakes Available Upon Request

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OUTDOOR BARBEQUE BUFFETS

Perfect For Your Golf Outing or Any Event!

Buffets Are Served with Coffee, Decaf, Iced Tea and Lemonade

PERFECT PICNIC

Grilled Hamburgers, Hot Dogs and Chicken Breasts
Grilled Portabella Mushroom Caps and Vegetables
Sandwich and Hot Dog Buns
Lettuce, Tomato, Sliced Pickles and Relish, Sliced and Diced Onions
Mustard, Mayonnaise and Ketchup

Fresh Fruit Salad
Potato Salad and Cole Slaw
Potato Chips and Pretzels

Cookies and Brownies
Coffee, Lemonade and Iced Tea

\$20.00 Per Person

BARBEQUE HEAVEN

Pork or Beef Ribs
Pulled Pork Shoulder
Beef Brisket
Gilled Chicken Breasts
Grilled Portabella Mushroom Caps and Vegetables

Tomato, Barbeque and Vinegar Sauces
Sandwich Buns
Lettuce, Sliced Tomatoes and Onions

Assorted Culinary Salads Including Cole Slaw
Baked Beans
Corn on the Cob
Chips and Pretzels

Homemade Strawberry Shortcake (In Season)
Coffee, Lemonade and Iced Tea

\$24.00 Per Person

POOL PARTY BUFFET

*Intended for children
Fresh Fruit Salad
Hot Chips with Cheese Sauce
Walking Taco's
Cheese and Pepperoni Pizzas
Chicken Tenders with Honey mustard
Ice Cream Sundae Station

\$16.00 Per Person