

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 x203

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 \$15.00 and Microphone - **\$25.00**

DVD 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**

Bartender Fee - **\$50.00 Each**

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

Room Flip Labor Fee - **\$100.00** (parties of 35
or less)

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**

REFRESHMENTS

Fresh Orange, Cranberry or Grapefruit Juice
\$20.00 Per Gallon

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

BANQUET BEVERAGE SERVICE

Please select Cash, Host Drink Tickets or Host Consumption Bar Service

All bar packages include mixers and fruit garnishes

Mixers

Orange juice, Cranberry juice, Pineapple juice, Bloody Mary mix, Sweet and Sour mix, Grenadine, Lime grenadine, Creamer, Soda water, Tonic water and Tap water

Red Bull can be purchased upon request

CASH BAR SERVICE

There is a \$50.00 fee for each bartender (1 bar per 120 guests).

There is a \$100.00 set up fee if sales, not including tax and gratuity are less than \$300.00.

Cash bars will be stocked with both Premium and Call brand liquor.

Soft Drinks	\$2.00
Domestic Beer	\$5.00
Import Beer	\$5.00
House Wine	\$6.00
Call Drink	\$6.00
Premium Drink	\$7.00
Call Double	\$8.00
Prem. Double	\$9.00

BANQUET BAR SERVICE

CONTINUED

HOSTED CONSUMPTION BAR

There is a \$50.00 fee for each bartender (1 per 100 guests).

Please choose Call or Premium brand liquors to stock your bar.

Please select either House Wines or something from our featured monthly list to stock your bar.

Both Imported and Domestic beer will be stocked on your bar unless otherwise specified.

There is a set-up fee of \$50.00 if sales, not including tax and gratuity, do not exceed \$300.00.

All charges are based on consumption. Charges are **NOT** subject to dispute.

CALL BRAND LIQUOR

Smirnoff vodka, Ron Rico rum, Jim Beam bourbon, Bombay white label gin, Clan McGregor scotch, Canadian Club Whiskey, Giro Tequila, cordials and Bailey's Irish Cream

\$6.00 Per Drink

PREMIUM BRAND LIQUOR

Absolut vodka, Bacardi Light rum, Jack Daniel's Bourbon, Tanqueray gin, Dewars Scotch, Crown Royal whiskey, Jose Cuervo Tequila, cordials and Bailey's Irish Cream

\$7.00 Per Drink

Other Liquor Brands can be available upon Request

WINE

C.K. Mondavi (House Pour)

Available in White Zinfandel, Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon

\$26.00 Per Bottle

House Champagne

\$28.00 Per Bottle

Please Request our Wine List for Additional Items

BEER

Domestics – Budweiser, Bud Light, Coors Light, Miller Light

\$4.00 Per Bottle

Imports

\$5.00 Per Bottle

ASSORTED BEVERAGES

Assorted Soft Drinks — **\$2.75 Each**

Bottled Water (Still) — **\$3.00 Each**

Fruit Punch — **\$25.00 Per Gallon**

Champagne Punch — **\$45.00 Per Gallon**

HORS D'OEUVRES

Hors d'oeuvre Selections May be Served Tabled or Butler Passed.

There is a \$120.00 Service Fee for Butler Passed Hors d'oeuvres.

COLD SELECTIONS

Jumbo Shrimp Cocktail	\$3.00 Per Piece
Antipasto Skewers	\$30.00 Per Dozen
Herbed Cream Cheese and Radish on Cucumber Slice	\$14.00 Per Dozen
Cherry Tomatoes with Boursin Cheese	\$16.00 Per Dozen
Culinary Endive Boats – Chicken Salad	\$18.00 Per Dozen
Culinary Endive Boats – Grilled Ahi Tuna	\$24.00 Per Dozen
Culinary Endive Boats – Lobster Tail	\$30.00 Per Dozen
Crostini with Roma Tomato, Chevre and Chunky Olive Tapenade	\$14.00 Per Dozen
Wild Mushroom Bruschetta with Goat Cheese and Herbs	\$14.00 Per Dozen
Traditional Crusty Bruschetta	\$14.00 Per Dozen
Crostini with Pulled Pork and Spicy Peach BBQ	\$14.00 Per Dozen
Crostini with Blackened Tenderloin and Shrimp	\$28.00 Per Dozen
Innovative Miniature Wraps	\$20.00 Per Dozen
Chicken Salad Tea Sandwiches	\$18.00 Per Dozen
Shrimp Salad Tea Sandwiches	\$22.00 Per Dozen

DISPLAYS

Savory Cheesecakes

Served with Assorted Crackers, Crostini and Lavosh. Your Choice of:

-Caprese with Fresh Basil, Wood Roasted Tomatoes and Toasted Garlic

-Creamy Capriole Farms Chevre with Boursin

-Mushroom Duxelle, St. Andrews Triple Crème, Port Salut, Roquefort and Parmesan

\$45.00 Each (Serves 20) or \$120.00 For All Three

Hummus with Assorted Pita Chips	\$2.00 Per Person
Antipasto Display	\$5.25 Per Person
Domestic Cheese and Cracker Display	\$4.25 Per Person
Fresh Vegetable Display with Dip	\$3.00 Per Person
Fresh Fruit Display	\$4.00 Per Person

All Prices are Subject to 22% Service Charge and 9% Sales Tax.
All Prices and Menu Selections are Subject to Change without Notice

HORS D'OEUVRES

Hors d'oeuvre Selections May be Served Tabled or Butler Passed.

There is a \$120.00 Service Fee for Butler Passed Hors d'oeuvres.

HOT SELECTIONS

Meatballs: BBQ, Swedish, Sweet n Sour, Bourbon BBQ	\$18.00 Per Dozen
Hibachi Beef or Chicken Skewers with Roasted Peppers	\$28.00 Per Dozen
Artichoke Beignets with Boursin Cheese	\$26.00 Per Dozen
Raspberry Brie en Croute	\$32.00 Per Dozen
Assorted Miniature Quiche	\$20.00 Per Dozen
Stuffed Mushroom Caps (Florentine, Sausage, or Crab)	\$18.00 Per Dozen
Scallops Wrapped in Bacon	\$28.00 Per Dozen
Coney Island Frank-n-Blanket	\$22.00 Per Dozen
Portabella Puffs	\$28.00 Per Dozen
Fried Ravioli with Marinara	\$18.00 Per Dozen
Mini Kobe Bacon Burger with Gorgonzola	\$34.00 Per Dozen
Miniature Crab Cakes with Remoulade Sauce	\$26.00 Per Dozen
Chicken and Lemongrass Pot Stickers with Ponzu Sauce	\$21.00 Per Dozen
Shrimp "Chopstick" Spring Rolls	\$26.00 Per Dozen
Phyllo Wrapped Asparagus with Dip	\$22.00 Per Dozen
Greek Spanikopita	\$16.00 Per Dozen
Spinach and Artichoke Dip with Pita Crisps	\$3.50 Per Person
Chicken Tenders	\$26.00 Per Dozen
Mini Chicken Pot Pies	\$28.00 Per Dozen
Macaroni and Cheese Wedges	\$24.00 Per Dozen
Passed Risotto Parfaits	\$24.00 Per Dozen
Chimichurri Beef Roll Ups with Avocado Sauce	\$28.00 Per Dozen
Chimichurri Chicken Roll Ups with Avocado Sauce	\$26.00 Per Dozen

DINNER SPECIALTY ITEMS

SOUP OF THE DAY

Cup	\$3.00 each
Bowl	\$5.00 each

SPECIALTY DINNER SALADS

May be Added to Your Dinner Selection for an Additional Charge

Wedge of Iceberg Lettuce	\$3.00 Per Person
Traditional Caesar Salad	\$3.00 Per Person
Spinach Salad With a Hot Bacon Dressing	\$4.00 Per Person
Gourmet Bibb Lettuce Salad With a Truffle Oil Vinaigrette	\$4.00 Per Person
Small Old House Salad	\$4.00 Per Person

SPECIALTY BREAD SERVICE

Homemade Artisan Breads May be Added to Your Order for an Additional
\$2.00 Per Person

ACTION STATIONS

Pasta Station

Pasta made to order with a selection of assorted noodles, Marinara, Alfredo sauce or a White wine sauce with an assortment of sautéed vegetables and choice of grilled chicken or Beef

\$12.00 Per Person

With Shrimp \$13.00 Per Person

Stir Fry Station

Asian Stir Fry made to order with traditional Vegetables, choice of meat and all tossed in an Asian glaze and served over white or brown rice

\$12.00 Per Person

With Shrimp \$13.00 Per Person

Slider Station

Select three choices of Sliders. Silver dollar buns, Assorted Toppings and Hot Chips will be included

Deli Meat (hot or cold) (Ham, Turkey, Tuna Salad, Chicken Salad)	\$3.00 Each
Chicken (grilled or breaded)	\$4.00 Each
Pork Tenderloin (grilled or Breaded)	\$4.50 Each
Thinly Sliced Prime Rib	\$6.00 Each
Thinly Sliced Filet of Beef	\$6.00 Each

**For Seafood Sliders are available upon request*

FEATURED DINNER ENTREES

All Dinner Entrees are Served with a Tossed Salad, Chef's Freshest Vegetables, Homemade Rolls and Butter Coffee, Decaf and Iced Tea

No more than TWO Entrée choices can be picked for your Guests

Filet Mignon

8 oz. Petite Filet of Beef Served with Fluted Mushrooms and a Demi Glace,
White Cheddar Marquis Potatoes

\$36.00 Per Person

Grilled New York Strip Steak

10 oz Strip with Horseradish Potato Mash and a Cabernet Reduction Sauce

\$36.00 Per Person

Pan Roasted Sea Bass

Served on a Sliced New Potato Medley and Garnished with Toasted Capers and Basil Crushed Tomatoes

\$29.00 Per Person

Norwegian Salmon

Served on Rustic Risotto and Garnished with Toasted Capers, Tomato Concasse and Artichokes

\$28.00 Per Person

(All Fish entrees can substitute Tilapia)

Pork Loin

Savory Rubbed Pork Loin Served over Mushroom Risotto and a Parsley Pan Sauce
Accented with Madeira Wine

\$27.00 Per Person

Stuffed Breast of Chicken

Goat Cheese, Fresh Herbs and Sun-dried Tomatoes Served with a mushroom risotto

\$28.00 Per Person

Herb Crusted Breast of Chicken

Served with a Chardonnay Butter Sauce and a Wild Rice Pilaf

\$26.00 Per Person

Grilled Chicken

Served with a Pesto Cream Sauce served over your choice of starch

\$26.00 Per Person

Sautéed Shrimp Pasta

Sautéed Shrimp tossed with Spinach, Roasted Tomatoes, Artichokes, and Toasted Pine Nuts in a white wine
Sauce

\$28.00 Per Person

With Chicken \$26.00 Per Person

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DINNER COMBINATION ENTREES

All Dinner Entrees are Served with Tossed Salad, Chef's Freshest Vegetables, Homemade Rolls and Butter,
Freshly Brewed Coffee, Decaf and Iced Tea
Please Select Only *ONE* Entrée for Your Guests

Filet and Sea Bass

Petite Filet and Sea Bass Mixed Grill with Mushroom Port Jus and Grilled Tomato Relish

Served with Asiago Potato Gratin

\$40.00 Per Person

Filet and Shrimp

Petite Filet and Grilled Shrimp with a Blackberry Merlot Sauce and an Aromatic Maitre d' Butter

Served with Duchess Potatoes

\$38.00 Per Person

Filet and Chicken

Petite Filet and Chicken Diane Sautéed with Onions and Mushrooms and Braised in Herbs and Spices

Served with Porcini Mushroom Mashed Potatoes

\$36.00 Per Person

VEGETARIAN ENTREES

Vegetable and Grain

Portobella Mushroom stuffed with Toasted Barley or Rissotto atop baby Spinach with Pesto Oven Roasted Tomatoes

\$22.00 Per Person

Pasta Primavera

Pasta with Broccoli, Cauliflower, Asparagus and Mushrooms tossed in a Marinara sauce and topped with Parmesan cheese

\$18.00 Per Person

CHILDREN'S ENTREES

Chicken Fingers or a Cheeseburger served with a fruit cup and French fries

\$12.00 Per Child

CARVING STATIONS

Ham	\$3.75 Per Person
Turkey	\$4.00 Per Person
Roast Beef	\$5.00 Per Person
Prime Rib	\$6.00 Per Person
Beef Tenderloin	\$6.75 Per Person

DINNER BUFFET OPTIONS

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

\$28.00 Per Person

COLD SELECTION

Please Select a Salad Option and 2 culinary Salads

Tossed Salad with Assorted toppings and dressings

Caesar Salad with Croutons, Parmesan Cheese and Caesar Dressing

Cole Slaw

Potato Salad

Marinated Vegetable Salad

Macaroni Salad

VEGETABLES

Please Select One

Buttered Green Beans

Green Beans Almandine

Buttered Corn

Fresh Vegetable Medley

Corn Pudding

Honey Glazed Carrots

Braised Asparagus (**add \$1.00 charge per person**)

STARCHES

Please Select Two

Wild Rice Pilaf

Mashed Potatoes

Garlic Roasted New Potatoes

Cheddar and Chive Mashed Potatoes

Cheesy Au Gratin Potatoes

Mushroom Risotto (**add \$1.00 charge per person**)

ENTREES

Please Select Two

Wine Braised Beef Tips with Egg Noodles

Garlic and Herb Roasted Chicken

Boneless Baked Chicken with a Lemon Basil Sauce

Basil Rubbed Pork Loin

Sautéed Chicken Diane

Seared Tilapia with an Artichoke Picata Sauce (**add \$1.00 charge per person**)

Homemade Lasagna (meat or Vegetarian)

DESSERT

Please choose 4 choices

New York Cheesecake

Grandma's Chocolate Cake

Apple or Peach Pie

Bread Pudding with Anglaise sauce

CCI Original Carrot Cake

Apple or Cherry Cobbler

Cream Pies – choice of banana, coconut or chocolate

Red Velvet Cake

Individual mousses – chocolate, raspberry or vanilla

Chef Browns Flourless Chocolate Cake (**add \$1.00 charge per person**)

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
Homemade Hot Chips

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
Seasoned Hot Chips

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

\$24.00 Per Person

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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 a maximum of TWO selections for your Guests
\$5.00 per person

CCI Original Carrot Cake

German Chocolate Cake

New York Style Cheesecake

Lemon Raspberry Torte

Lemon Meringue Pie

Cream Pies-choice of chocolate, coconut or banana

Key Lime 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 Per Dozen

Ice Cream

Your Choice of any Traditional Flavor Finished with Whipped Cream

\$3.00 Per Person

Chef Brown's Frankly Fabulous 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.