

INFORMATION >

PLATED LUNCH

LUNCH BUFFET

HIGH TEA

HORS D'OEUVRES

BREAKS & REFRESHMENTS

BEVERAGE SELECTIONS

AV EQUIPMENT

PREFERRED PROFESSIONALS LIST

Important Information

Thank you for your interest in Indian Hills Country Club as your event venue! We are honored to be a part of your celebration!

- Indian Hills is set against the backdrop of our gorgeous, historic golf course. We have both indoor and outdoor event spaces, and depending on the size of your guest list and the vision you have for your event, you may utilize any of our event spaces!
- All packages include tables, chairs, linens, napkins, glassware, dishware, and servers.
- Please respect the club's conservative dress code (no jeans or tee shirts), and all guests must conduct themselves in a respectful manner.
- Final menu selections and guest counts are requested one week prior to the event.
- The club can provide audio-visual equipment for a charge.
- All rooms are subject to a food and beverage minimum based on day of the week and the meal period that the event occurs in.

- Cancellations within 7 days of the event will be charged the agreed food and beverage minimum.
- A site fee is required depending on the event space being used. If you are a member of Indian Hills, this site fee will be waived.
- Indian Hills Country Club member accounts may be charged a maximum of \$2,500 per event; any balance over \$2,500 must be charged to an authorized credit card.
- Indian Hills Country Club reserves the right to make equal substitutions for any items that may be out of stock or unavailable.
- All food and beverage sales will incur a 20% service charge and 6% Georgia state sales tax. A 3% liquor tax will be added where applicable.
- All catering is provided in house, and we would be happy to customize a menu for you!

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All selections must be made two weeks in advance. Host must provide placecards to identify each guest's entrée selection. Maximum of two entrées may be selected.

Priced per person

CUP OF SOUP - \$5

Tomato Basil

Summer Squash Bisque

Chef's Chili

Broccoli And Cheddar Soup

SIDE SALADS - \$7

Caesar Salad

Romaine Lettuce with Shaved Parmesan and Classic House Made Caesar Dressing

Baby Greens Salad

Dried Cranberries, Candied Pecans, Blue Cheese Crumbles, and Roasted Balsamic Vinaigrette

Iceberg Wedge

Blue Cheese Crumbles, Bacon Bits, Boiled Egg, and Tomatoes with Blue Cheese Dressing

PLATED LUNCH ENTRÉES

Chef's Choice of Starch and Vegetable

Herb Roasted Airline Chicken Breast - \$19

Marsala, Piccata, or Roasted Garlic Gravy

Grassfed Beef Meatloaf - \$16

Fire Roasted Tomato Sauce or Mushroom Gravy

Petite Filet - \$25

Served with a Mushroom Jus or Peppercorn Demi Glaze

Herb Crusted Salmon - \$21

DESSERT SELECTIONS

Key Lime Pie with Berry Sauce - \$7

Vanilla Cheesecake with Berry Sauce - \$8

Seasonal Fruit Cobbler with Vanilla Bean Ice Cream - \$8

Carrot Cake with Cream Cheese Icing - \$7

Warm Chocolate Truffle Cake with Vanilla Ice Cream - \$7

Strawberry Shortcake – \$8

Chocolate Mousse With Raspberry Coulis - \$7

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Lunch Buffet

15 Guest minimum

Priced per person

DELI OF MY DREAMS - \$17

Tossed Salad with Croutons and Two Dressings

Macaroni Pasta Salad

Platters of Boar's Head Sliced Ham, Turkey Breast, and Roast Beef

Slices of Swiss, Cheddar, and American Cheese

Relish Tray to Include: Leaf Lettuce, Tomato, Red Onion, Kosher Dill

Pickles, Mayonnaise, Dijon Mustard, and Horseradish

Martin's Potato Buns & Assorted Sliced Breads

House Made Potato Chips

Assorted Fresh Baked Cookies and Brownies

Iced Tea and Lemonade

EAST COBB COOKOUT - \$20

Hamburgers and Hotdogs

Basket of Buns, Assorted Cheeses, Lettuce, Tomato, and Onion

Choice of Salad: Garden Salad or Caesar

Choice of Side: Pasta Salad, Potato Salad, or Cole Slaw

Cookout Condiments

House Made Potato Chips

Assorted Cookies and Brownies

Iced Tea and Lemonade

TEX-MEX GRILL - \$20

Sliced Fresh Fruit and Seasonal Berries

Chips and Homemade Salsa & Cheese Dip

Grilled Chicken and Seasoned Ground Beef

Steamed Flour Tortillas

Refried Beans and Mexican Rice

Grated Cheese, Sour Cream, Shredded Lettuce and Fresh Tomatoes, Grilled Onions

& Peppers

Cinnamon Churros

Iced Tea And Lemonade

Add Guacamole - \$2

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Lunch Buffet

15 Guest minimum

Priced per person

INDIAN HILLS SOUTHERN BUFFET - \$28

Smoked BBQ Chicken and BBQ Pork or Fried Chicken & Fried Catfish

Choose Two Sides:

Baked Beans, Corn on the Cobb, Cole Slaw, Pasta Salad, Loaded Baked Potato Salad, Mac 'n Cheese, Collard Greens, Southern Green Beans, or House Salad

Choice Of: Buttermilk Biscuit or Texas Toast

Banana Pudding or Seasonal Cobbler with Vanilla Ice Cream

Iced Tea and Lemonade

SALAD BAR - \$14

Choice of:

Mixed Greens or Chopped Romaine

Choice of:

Shredded Parmesan, Shredded Cheddar, or Blue Cheese

Carrots, Tomato, Cucumber, Onions, Croutons, and Bacon Bits

Choice of Two Dressings:

Champagne Vinaigrette, Balsamic Vinaigrette, Creamy Ranch, or Blue Cheese

Assorted Cookies and Brownies

Iced Tea and Lemonade

Add: Grilled Chicken \$4 / Grilled Shrimp \$5

Salmon \$5 / Sliced Steak \$5

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High Tea

Includes iced tea, water, and assorted teas – \$30 Minimum \$15 people

Priced per person

FIRST COURSE

Glass of Champagne per Guest

SECOND COURSE

Cucumber & Dill Salad Sandwiches

Fruit Skewer

THIRD COURSE

Spinach & Tomato Quiche

Mixed Green Salad with Seasonal Dressing

Buttermilk Biscuits

FOURTH COURSE

Lemon Squares

Assorted Scones with Lemon Curd, Assorted Jam, and Clotted Cream

Whipped Cream & Strawberries

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Passed Hors d'oeuvres

SILVER - \$2 PER PIECE

Chicken Salad Tartlet

Vegetarian Spring Rolls with Sweet Chili Sauce

Marinated Olive Skewer

Open-faced Mini Chicken Biscuit

Pimento Cheese Sausage Ball

Crispy Pork Rinds with Pimento Cheese

GOLD - \$3 PER PIECE

Coconut Shrimp with Thai Chili Sauce

Brushetta

Picked Shrimp Skewer

Smoke BBQ Pork Crostini

Spanakopita

Mini Chicken Samosa

Watermelon, Feta, Mint Skewers (Seasonal)

PLATINUM - \$4 PER PIECE

Assorted Mini Quiche

Bacon Wrapped Scallops

Mini Beef Wellington

Mini Chicken Wellington

Cuban Spring Rolls

Fried Mac & Cheese Ball

Mini Crab Cakes with Rémoulade

Bacon Wrapped Blue Cheese Meatball

Mini Chicken Empanada

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Dips and Displays

Priced per Person, All Displays Include Assorted Crackers, Bread, and Lavosh

Spinach & Artichoke Dip - \$5

French Onion Dip - \$5

with Sea Salted Potato Chips

Chilled Shrimp Cocktail - \$9

Horseradish Cocktail Sauce, Rémoulade Sauce, and Lemons

Seasonal Fresh Fruit Display - \$6

with Honey Dipping Sauce

Local & Domestic Cheese Board - \$8

Manchego, Blue Cheese, Fontina, Goat Cheese, Yellow Cheddar, Asiago, White Cheddar, Grapes, Assorted Jams, and Artisan Crackers

Antipasti Display - \$10

Roasted Vegetables, Prosciutto, Salami, Capicola, Jams, Pickles, Olives, Served with an Array of Artisan Crackers

Vegetable Crudité - \$5

Colorful Raw Vegetables with Pepper-Cream Dipping Sauce and Hummus

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Beverages & Refreshments

HALF-DAY UNLIMITED BEVERAGE STATION - \$4

Hot Coffee, Hot Tea, Freshly Brewed Iced Tea, Assorted Soft Drinks, Ice Water, Orange Juice

ALL DAY UNLIMITED BEVERAGE STATION - \$8

Hot Coffee, Hot Tea, Freshly Brewed Iced Tea, Assorted Soft Drinks, Ice Water, Orange Juice

COOKIES AND BROWNIES PLATTER - \$15 PER DOZEN

CHEESE PLATTER - \$6

Assortment of Cheeses, Garnished with Grapes and Served with Artisan Crackers

SLICED VEGETABLE & HUMMUS - \$5

GERMAN FONDUE STATION - \$5

Warm Pretzel Bites with Warm Beer Cheese Sauce

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Beverage Selections

PACKAGED BARS

All items are priced per person, plus tax and gratuity.

NON-ALCOHOLIC OR CHILDREN'S OPEN BAR

\$8 per person, for 4 Hours

Pepsi & Coke Products, Iced Tea, and Lemonade

BEER, WINE & SOFT DRINK BAR

\$19 per Hour, \$27 per 3 Hours, \$31 per 4 Hours

House Wines, Select Domestic & Imported Beers, Pepsi & Coke Products

CLUB BAR

\$22 per Hour, \$30 per 3 Hours, \$34 per 4 Hours

House Brands of Bourbon, Scotch, Vodka, Gin, Rum and Tequila, House Wines, Select Domestic & Imported Beers, Pepsi & Coke Products

DELUXE BAR

\$25 per Hour, \$33 per 3 Hours, \$37 per 4 Hours

Tito's Vodka, Beefeater Gin, José Cuervo Tequila, Bacardi Rum, Jack Daniel's and Dewar's Scotch,

Deluxe Wines, Select Domestic & Imported Beers, Pepsi & Coke Products

PREMIUM BAR

\$28 per Hour, \$36 per 3 Hours, \$40 per 4 Hours

Grey Goose Vodka, Tanqueray Gin, Patrón Tequila, Captain Morgan Rum, Bower Hill Whiskey, Knob Creek Bourbon, and Johnnie Walker Red Scotch

Premium Wines, Select Domestic, Imported, & Craft Beers, Pepsi & Coke Products

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CONSUMPTION PRICING

Priced per Drink

Domestic Beer - \$5 Imported Beer - \$6

. Craft Beer - \$7

House Wine - \$7

Deluxe Wine - \$9

Premium Wine - \$11

Club Liquor - \$7

Deluxe Liquor - \$9

Premium Liquor - \$11 Champagne - \$8

Soft Drinks - \$3

CASH BAR PRICING

Priced per Drink

Domestic Beer - \$6

Imported Beer - \$8

Craft Beer - \$9

House Wine - \$9

House Champagne - \$8

Deluxe Wine - \$11

Premium Wine - \$15

Club Liquor - \$9

Deluxe Liquor - \$12.50

Premium Liquor - \$14.50

ADDITIONAL BARS

All additional satellite bars will incur a setup fee, \$75 for beer and wine, \$100 for beer, wine, and liquor. Drink selection and pricing will refer to original package, consumption or cash option selected.

Indian Hills will provide one bartender per 100 guests.

BUTLER PASSED CHAMPAGNE TOAST

\$8 per person

WINE SERVICE

Hosts may elect to include wine service during dinner for a flat rate of \$100. Wine selection and pricing will refer to original package or consumption option selected. Indian Hills will provide two servers per 100 guests.

SPECIALTY BAR SERVICE

Specialty bar services may be upgraded to higher-level products for additional fees. Please see your event coordinator for details. Specialty drinks may be passed for an additional \$50 per server. Specialty bars include one attendant.

Build-Your-Own Bloody Mary Bar - \$15 per person

Mimosa & Fruit Bubbly Bar - \$15 per person

Three Juices, Seasonal Fresh Fruit, Champagne, or Prosecco

Coffee, Hot Chocolate or Hot Cider Station – \$5 per Person

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Audio & Visual Equipment Pricing

Rental prices include tax and service charge.

SMART TV - \$50

PROJECTOR & SCREEN - \$75

FLIP BOOKS & MARKERS - \$20

PODIUM & MICROPHONE - \$20

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4001 Clubland Drive | Marietta, GA 30068 | 770.971.2605 | INDIANHILLSCC.COM

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9HCC Preferred Professionals List

MUSICIANS & BANDS

Harpist, Brenda Street 404 524 4365; Trio, Jim Pearce 770 496 1610; Guitarist, James Patrick Morgan 770 617 0837; East Coast Entertainment (Mark Letalien) (404) 351-2263 Ext 401 www.eastcoastentertainment. com; Elderly Brothers Trio (Dan Partrich); 404 550 3618

ENTERTAINMENT (DJS)

Orlin Entertainment (George Orlin) 770 317 1088 www.orlinentertainment.com; Speer Entertainment (Linda Walker); 770 957 0768 www.speerentertainment.com; Atlanta Entertainment (Dano Blanowski); 770 841 8995 www.djdanoatlanta.com; Fonix Entertainment (Travis Gilbert); 404 803 7731 www.fonixentertainment.com; Du Graze (Sherwin Miller) 917 723 7960

PHOTO & VIDEO

Lisa McGregor (Elle Michelle Photography) 770 590 8555 www.ellemichellephotography.com; 375 Photography (Justin Wojtczak) 770 815 8136 www.375photography.com; Macy O'Connell Photography 404 502 7724 www.macyophoto.com; Far Out Galaxy (Russell Caldwell) 770 876 9248 www.faroutgalaxy.com

PHOTOBOOTHS

Robot Booth by Far Out Galaxy (Russell) 770 876 9248 www.robotbooth.com or www.faroutglalxy.com; Let's Booth It (Brendan) 404 410 6119 www.photoboothrentalga.com

SPECIALTY CAKES

Gabriels Bakery 770 427 9007 www.gabrielsdesserts. com; Cakes by Koeppens (Richard & Judy Koeppen); 678 903 3657 www.cakesbykoeppens.com; Sweet Caroline's (Kimberly Radwick) 770 639 2211 www.sweetcarolinescakes.com; Miss Mamie's Cupcakes 678 439 7257 www.missmamiescupcakes.com

FLORISTS

Blooming Hites (Jacqueline Hites) 770.545.8303 www.bloominghites.com; Gilbert Farms (Jenny Gilbert) 404 863 0061; Chelsea Floral & Event Designs (David Clarke) 678 528 2987 www.chelseafloraldesigns.com

DÉCOR & EVENT RENTALS

Suburban Rental (Nancy & Tim); 678 569 1271 www.suburbanrental.net; The Rented Event (Jennifer & Tanya) 404 914 1800 www.therentedevent.com; Jerry Jean Louis 770 869 5154 www.avconnections.com

TRANSPORTATION

Special Day Limousines (Jack Shelton) 404 992 4881 www.specialdaylimo.com; Top Hat Limo 770 516 9545 www.tophatlimousine.net; Cooper Global Atlanta (Kim Crowder) 770 455 9600 www.cooperglobal.com

LODGING

Windy Hill Road Hyatt Regency 770 659 4037; Hilton Garden Inn; 770 953 8850; Marriott Courtyard; 770 335 2567

Indian Hills Country Club is pleased to provide a vendor list to assist you in your planning. Vendors are placed on our list based on client recommendation, and we receive no fees for recommending them. As it is our desire to provide the best service possible, we welcome your feedback on any of the vendors on our list. Please ask our Wedding Director if you need a recommendation for an item or service not listed.