



Anderson Country Club
Weddings & Events



Brian Garrett

PGA General Manager/Director of Golf
email | brian@andersoncountryclub.net
phone | 765-642-0100, option 3

Laura Sexton

Event Coordinator/Asst. General Manager
email | laura@andersoncountryclub.net
phone | 765-642-0100, option 4

address | 602 Northshore Blvd., Anderson, IN 46012
web | www.andersoncountryclub.net

Banquet Info

BANQUET ROOM ASSIGNMENT - Banquet room arrangements, menu selections and all other information pertinent to the success of your event will be required fourteen (14) days prior to the function date along with deposit and contract. Beginning and ending times for use of banquet rooms must be accurate. Access to room will be day of event and based on availability. All events must be concluded no later than midnight.

DEPOSIT - A \$500 non-refundable deposit is required for all events. Date of event will not be secured until deposit is received. Final payment for the event is due seven (7) days prior to the event.

MENU SELECTION - Your menu selection should be submitted to us no later than fourteen (14) days prior to your scheduled event. Alternate menus are available upon request for guests with dietary restrictions. Our staff will assist you in suggestions for alternate menus. Food and beverages are subject to change without notice.

Group Sizes

- 14 or less may order from the dining room a la carte menu.
- 15-50 may select up to two entrée items and provide counts for each entrée. The host is to provide place cards designating guest selections.
- Over 50 must select same entrée unless a buffet has been selected.

All groups larger than 15 guests will be served the same starch and vegetable. Menus can be tailored to meet your and your guest's specific needs with a 24-hour notice.

GUARANTEE - All guarantees must be given seven (7) days in advance. The guarantee is not subject to reduction. If we do not receive a guarantee, we will assume the guarantee to be the maximum number of expected guests per signed contract. Increase in guest's counts may be subject to additional charge.

FOOD & BEVERAGE SERVICE - No food or beverage may be brought into the facility by the patron or any guest without prior approval. Food items cannot be removed from the premises, as proper food handling techniques cannot be guaranteed. All alcoholic beverages consumed in the Club shall be purchased from Anderson Country Club in compliance with the laws of the State of Indiana and the City of Anderson. No person under the age of 21 shall be served alcoholic beverages under any circumstances. No leftover food is allowed to be taken off premise with the exception of wedding cakes.

WEDDING TASTING - Entrée tastings are conducted at the availability of the Chef and Culinary Staff after the couple has selected their wedding menu. We will prepare a tasting menu featuring a sampling of the salad, entrée(s) and sides. This sampling is designed to share, and for up to four people.

MEMBER ONLY AREAS – Anderson Country Club is a private country club reserved for members, including the main bar, dining rooms, golf course and surrounding areas. Wedding pictures are permitted on the golf course but shouldn't interfere with golf play. No heels are permitted on tee boxes or putting greens as heels will aerate the greens causing damage.

DECORATIONS - All decorations must meet the approval of Anderson Country Club. Confetti, glitter, rice, birdseed, sparklers or balloon release is not allowed. Additional fees may result if brought onsite. Nails, tacks, pins, staples or other devices are not allowed to affix any decorations on walls or ceilings. Any candles must be enclosed with no open flames.

DONATIONS - Any product or alcohol donations are strictly prohibited unless approved by the General Manager prior to the event. All donations will be subject to service/corkage fee.

TAX EXEMPT - Groups must present their tax exempt certificate prior to the event.

Banquet Spaces

SAGAMORE/CRYSTAL

\$1200 Friday-Sunday

Two rooms open into one large room that includes beautiful crystal chandeliers, large windows with a scenic view of the golf course with large mature trees. This space can accommodate up to 200 guests with a dance floor or up to 300 guests for a cocktail open house reception.

SAGAMORE

\$700 Friday-Sunday

Space overlooks the golf course with large windows and a crystal chandelier that can accommodate up to 80 guests for a sit-down dinner. Open house/cocktail reception style can accommodate up to 125 guests.

STILWELL

*\$500 Tuesday-Thursday / \$800 Friday-Sunday / \$1100 Ceremony***

Large space that is cozy & intimate with a fireplace, crystal chandelier & oak paneled walls. This space can accommodate up to 150 guests with a dance floor, 200 guests without dance floor. Open house/cocktail reception can accommodate up to 300 guests.

CRYSTAL

\$250 Tuesday-Thursday / \$500 Friday-Sunday

Room includes a large chandelier with windows overlooking the golf course. Patio is accessible from this banquet room for an additional fee. This room can accommodate up to 100 guests, depending on setup requirements.

DIRECTORS

\$125 Tuesday-Thursday / \$200 Friday-Sunday

This room has two small windows with a crystal chandelier and seats up to 50 guests.

LADIES CARD ROOM

\$50 Tuesday-Thursday / \$100 Friday-Sunday

This room has one window with three small chandeliers and a French door entrance. This room can accommodate three round tables or one large rectangular table seating of 20-24 people.

PATIO

*\$150 Tuesday-Thursday / \$300 Friday-Sunday / \$700 Ceremony***

PORCH

\$150 Tuesday-Thursday / \$300 Friday-Sunday

Banquet space for up to 60 guests seated. Space has limited availability.

**Rental rates are subject to change if NO food service is required.*

*** Includes ceremony chairs up to 200, use of men's and women's locker rooms and a ceremony rehearsal prior to wedding day.*

Equipment Rental & Other Services

COMPLIMENTARY SERVICES

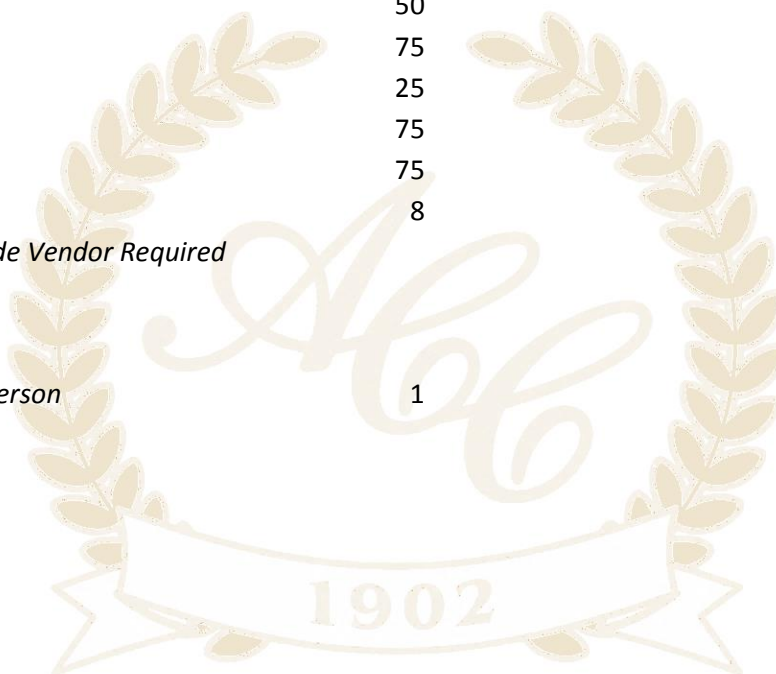
White table linens, tables, chairs, dishware & silverware are complimentary. Additional fees will be passed on to client should it be necessary to rent additional equipment from outside vendors.

EQUIPMENT & SUPPLIES

Black Pin-tuck Tablecloths, <i>Limited Availability</i>	\$ 15
Chair Covers, <i>White Spandex</i>	3
Cocktail Table, <i>includes Black Tablecloth</i>	25
Colored Napkins	.25
Dance Floor	250
Decorative Floor Easel	10
Podium & Microphone	50
Projector	75
Screen, <i>Small</i>	25
Screen, <i>Large</i>	75
Stage Sections, <i>per section</i>	75
Tablecloth, <i>Ivory or Black</i>	8
Tent Rental 40' x 60', <i>Outside Vendor Required</i>	

OTHER SERVICES

Cake Cutting Service, <i>per Person</i>	1
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* Prices do not include 7% sales tax.

Breakfast Options

BRUNCH BUFFET \$32

30 Guests Minimum

French Toast Crème Brûlée
Scrambled Eggs
Potato Casserole
Bacon & Sausage
Sliced Beef Tenderloin
Boneless Chicken Breast with Lemon Caper Beurre Blanc
One Starch & One Vegetable
Dinner Rolls
Regular & Decaf Coffee, Orange Juice

BUFFET ENHANCEMENTS

For Groups of 50 or more

Omelet Station - \$4 per person
Carving Station - \$150 Attendant Fee

SUNRISE BUFFET \$12

Scrambled Eggs
Potato Casserole
Bacon & Sausage
Fresh Fruit
Assorted Muffins
Regular & Decaf Coffee, Orange Juice
Add French Toast Crème Brûlée \$2 per person

CONTINENTAL BREAKFAST \$8

Breakfast Pastries
Fresh Fruit
Regular & Decaf Coffee, Orange Juice

GRAB 'N GO \$6

Assorted Donuts
Regular & Decaf Coffee, Orange Juice

**Prices do not include 8% sales/food & beverage tax, 10% set up fee & 18% service charge. Prices are subject to change without notice.*

Hors d'oeuvre Options

RECEPTION DISPLAYS

Cheese Display & Vegetable Crudité - \$6 per Person

Domestic Cheese Cubes & Crackers, Fresh Vegetable Crudité with Ranch Dip, Garnished with Fresh Fruit

Charcuterie Board - \$12 per person (more than 24 people; ask for price)

Prosciutto, Pastrami, Pecan Wood Smoked Sausage, Cheddar, Fontina, Gouda, Havarti Cheese, Fresh Berries, Peppadews, Kalamata Olives, Pickles & Gourmet Crackers

Jumbo Peeled Shrimp – Market Price

Displayed with Lemon Wedges & Spicy Cocktail Sauce

COLD & HOT HORS D'OEUVRES

Estimate for Cocktail Hour 3-4 pieces /Heavy Hors d'oeuvres without Meal 16-20 pieces per person

TIER 1 - \$100 per 50 pieces

Bacon wrapped Water Chestnuts
Barbecue Meatballs
Bruschetta Baguette
Candied Bacon
Cheese Puffs
Deviled Eggs
Fried Ravioli with Marinara Sauce
Stuffed Mushrooms (Boursin Cheese or Sausage)
Vegetable Spring Rolls
Vidalia Onion Croustade

TIER 2 - \$150 per 50 pieces

Buffalo Wings with Bleu Cheese & Ranch
Fruit Skewers
Grape Tomato, Basil, Mozzarella Skewer
Pork Pot Stickers

TIER 3 - \$200 per 50 pieces

Bacon wrapped BBQ Shrimp or Scallops
Chicken Strips with Dipping Sauces
Coconut Shrimp with Key Lime Dipping Sauce
Mini Crab Cakes Remoulade

SNACKS

Mixed Nuts	\$11 per pound
Potato Chips & French Dip	\$ 4 per person
Pretzel Baskets	\$ 3 per basket
Salsa & Tortilla Chips	\$ 3 per person
Spinach Artichoke Dip & Tortilla Chips	\$ 4 per person

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Plated Entrées

Served with a Garden Salad & Assorted Dressings, Starch, Vegetable, Dinner Rolls. Coffee & Iced Tea Included.

ENTRÉE CHOICES

BEEF - PORK

Twin 3 oz. Filet Medallions \$26
Demi, Mushroom Demi or Seasoned
Bacon Wrapped 6 oz. Filet \$30
8 oz. Cut Prime Rib Au Jus \$24
with Horseradish Cream
Slow Roasted Short Ribs \$20
Herb Crusted Pork Loin \$20
with Dijon Cream
Pork Ribeye \$20
Smothered or Apple Demi

POULTRY

Baked Boneless Chicken Breast \$18
Dijon Cream, Lemon Caper Beurre Blanc or Marsala
Maple Bacon Glazed Chicken Breast \$20
Chicken Florentine \$18
Italian Breaded Chicken with Tomato Basil Cream \$22

SEAFOOD

Grilled Salmon \$20
(Citrus Cream, Lemon Dill or Lemon Beurre Blanc)
Blackened Mahi Mahi with Pineapple Salsa \$19
Potato Crusted Grouper \$19
Shrimp Scampi over Angel Hair Pasta \$19

PASTA

Bowtie Pasta Primavera \$18
Chicken Alfredo \$18
Spaghetti & Meatballs \$17

VEGETARIAN SELECTIONS

Roasted Vegetable Napoleon *with Balsamic Drizzle* \$18
Vegetable Stir Fry *served over Rice Pilaf* \$15

CHILD OPTION

Chicken Fingers with French Fries \$9

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Plated Duo Entrées

Served with a Garden Salad & Assorted Dressings, Starch, Vegetable, Dinner Rolls. Coffee & Iced Tea Included.

ENTRÉES

Two Entrée Choices \$26

BEEF & PORK

3 oz. Beef Tenderloin Medallion + \$2

(Demi, Mushroom Demi or Seasoned Only)

Braised Pot Roast

Herb Crusted Pork Loin

Pork Ribeye

(Smothered or Apple Demi)

POULTRY

Maple Bacon Glazed Chicken

Chicken Florentine

Chicken Marsala

Chicken Piccata with Lemon Caper Beurre Blanc

Dijon Chicken

Italian Breaded Chicken with Tomato Basil Cream Sauce

SEAFOOD

Blackened Mahi Mahi with Pineapple Salsa

Coconut Shrimp with Key Lime Sauce

Potato Crusted Grouper

Grilled Salmon *(Citrus Cream, Lemon Dill, Lemon Beurre Blanc, Bourbon Glazed)*

Shrimp Scampi over Angel Hair Pasta

SIDES

Choice of Starch & Vegetable

Starches

Au Gratin Potatoes

Parsley Buttered Potatoes

Roasted Potato Trio

Whipped Potatoes

Mashed Sweet Potatoes

Roasted Garlic Mashed Potatoes

Roasted Red Skin Potatoes

Wild Rice

Macaroni & Cheese

Rice Pilaf

Scalloped Potatoes

Vegetables

Asparagus

Brussel Sprouts

Country Style Green Beans

Broccoli Florets

Buttered Corn

Green Beans Almandine

Broccolini

California Medley

Honey Glazed Carrots

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Buffet Options

Served with Garden Salad & Assorted Dressings, Starch, Vegetable, Dinner Rolls, Coffee & Iced Tea. Minimum of 30 People.

LUNCH One Entrée \$16
Two Entrées \$21

DINNER One Entrée \$21
Two Entrées \$26

BEEF

Beef Tenderloin Medallions + \$4
Seasoning Only or Demi-Glace
Beef Stroganoff
Braised Pot Roast

PORK

Herb Crusted Pork Loin
Pork Ribeye with Apple Demi
Roasted Pork Loin with Fried Apples
Smothered Pork Ribeye

POULTRY

Maple Bacon Glazed Chicken
Chicken Florentine
Chicken Piccata with Lemon Caper Beurre Blanc
Chicken Marsala
Dijon Chicken

SEAFOOD

Blackened Mahi Mahi with Pineapple Salsa
Grilled Salmon
Citrus Cream, Lemon Dill or Bourbon Glaze

THEME BUFFETS

PASTA BAR \$15

Garden Salad with Assorted Dressings
Penne Pasta
Diced Chicken & Meatballs
Alfredo Sauce & Marinara Sauce
Broccolini
Garlic Cheese Bread

TASTE OF ITALY \$18

Garden Salad with Assorted Dressings
Choice of Two Entrées: Chicken Alfredo, Chicken
Parmesan, Chicken Marsala, Chicken Piccata or
Lasagna
Broccolini
Garlic Cheese Bread

HOME-STYLE BUFFET \$18

Garden Salad with Assorted Dressings
Choice of Two Entrées: Beef & Noodles,
Chicken & Noodles, Chicken Fried Steak,
Meatloaf or Pot Roast
Mashed Potatoes
Country Style Green Beans
Dinner Rolls

SOUTHWEST TACO BAR \$15

Tortilla Chips
Hard & Soft Taco Shells
Chicken Carnita & Taco Meat
Refried Beans
Spanish Rice
Taco Toppings

SIDES - Choice of Starch & Vegetable

Starches

Au Gratin Potatoes
Parsley Buttered Potatoes
Roasted Potato Trio
Whipped Potatoes

Mashed Sweet Potatoes
Red Skin Mashed Potatoes
Roasted Red Skin Potatoes
Wild Rice

Macaroni & Cheese
Rice Pilaf
Scalloped Potatoes

Vegetables

Asparagus
Brussel Sprouts
Country Style Green Beans

Broccoli Florets
Buttered Corn
Green Beans Almandine

Broccolini
California Medley
Honey Glazed Carrots

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Outing Buffets

WHOLE HOG ROAST - Market Price

Based on Availability, Minimum of 75 Guests

Tossed Garden Salad

Whole Seasoned Hog

Assorted Barbecue Sauces

Dinner Rolls or Cornbread

Choice of Two Sides: Baked Beans, Cole Slaw,

Corn on Cob (Seasonal), Fresh Fruit, Macaroni Salad, Pasta

Salad or Potato Salad

BALL PARK CLASSIC GRILL - \$15

Choose Two: Brats, Hamburgers, Hot Dogs or Pulled Pork

Baked Beans, Macaroni & Cheese

Choice of Cole Slaw, Macaroni Salad, Pasta Salad

or Potato Salad

Potato Chips & Assorted Cookies

BACKYARD GRILL OUT - \$20

Salad Bar

Choice of Two: Barbecue Chicken, Barbecue Ribs, Grilled
Salmon, Pork Ribeye

Roasted Red Skin Potatoes

Baked Beans, Corn on the Cob, Macaroni & Cheese

Grilled Asparagus

DELI SANDWICH BUFFET - \$14

Assortment of Deli Meat & Cheese

Tuna & Chicken Salad

Choice of Cole Slaw, Pasta Salad or Potato Salad

Fruit Bowl

Bread & Condiments

Potato Chips & Assorted Cookies

BOXED LUNCH - \$12

Ham, Turkey or Roast Beef Sandwich or Wrap

on Choice of White or Wheat Bread or Flour Tortilla

American, Swiss or Pepper-Jack Cheese

Choice of Cole Slaw, Pasta Salad or Potato Salad

Potato Chips, Cookie & Bottled Water

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Desserts

CAKES, PIES & MORE

CAKES

Carrot Cake \$7
Chocolate Molten Cake &
Vanilla Ice Cream \$7
Red Velvet Cake \$6
Tiramisu \$6

CHEESECAKES \$7

Chocolate Triple
Crème Brûlée
New York Style
Turtle

CREAM PIES \$5

Banana
Chocolate
Coconut
Lemon Meringue
Peanut Butter

DESSERT BARS & COOKIES

Assorted Cookies \$10 Dozen
or \$1 Each
Brownies & Lemon Bars \$5

ASSORTED MINI DESSERT TABLE

Choice of 3 - \$8, Each Additional \$2

Assorted Mini Cheesecakes

Includes Seven Varieties

Brownies

Chocolate Chunk or Chocolate & Caramel Salted with Pretzel Crust

Cakes

*Chocolate Blackout, Chocolate Peanut Butter,
Chocolate Truffle or Lemon Blueberry*

Fruit Pies

Apple or Cherry

Lemon Bars

FRUIT PIES \$5

Apple
Apple Dutch
Blueberry
Cherry
Peach

ICE CREAM

Brownie Sundae *with
vanilla ice cream* \$6
Raspberry Sorbet *with
Sugar Cookie* \$5

TARTS \$6

Key Lime
Lemon
Pecan
Turtle
Vanilla Crème

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Bar Service

CASH BAR - Setup Fee \$150

Includes one bartender up to four hours, each additional hour \$75

Cash bar is priced per drink and guests pay for their own drinks.

CASH BAR PRICES

Sodas	\$2	Craft Beer	\$5	Call Cocktails	\$7-9
Domestic Beer	\$3	House Wine	\$6	Premium Cocktails	\$9-11
Import Beer	\$4	House Cocktails	\$5-7		

BAR PACKAGES

Packages are limited to four hours of bar service. Package price will be reduced \$1 per person per hour for any open bar service less than four hours. All packages include domestic & imported beer, Douglas Hill house wine & Coca-Cola products.

Beer, Wine & Soda - \$20 per person

Bud, Bud Light, Coors Light, Corona, Michelob Ultra, Miller Lite
Cabernet, Merlot, Pinot Noir, Chardonnay, Moscato, Pinot Grigio,
Coca-Cola, Diet Coke & Sprite

Call Brand Package - \$24 per person

Absolut, Tito's, Bombay, Tanqueray, Bacardi, Captain, Malibu, Cuervo, Canadian Club, Jack Daniels, Jim Beam, Jameson, Seagrams 7, Amaretto & Long Island

Premium Brand Package - \$28 per person

Grey Goose, Belvedere, Ketel One, Bombay Sapphire, Patron, Glenlivet 12, Johnny Walker Black, Crown Royal, Knob Creek, Makers Mark, Woodford Reserve

BEVERAGE STATION

Coffee, Iced Tea & Water - \$2 per person
Lemonade - Add \$1 per person
Sodas - Add \$2 per person

KEGS

Approximately 165 servings
Domestic Beer \$300
Imports & Craft Beer \$350 & up

WINE & CHAMPAGNE

House Wine by Bottle \$20
Champagne Toast \$28

EDUCATIONAL WINE TASTING EXPERIENCE

\$1200, up to 24 people in Crystal Room

Taxes, service charge and room rental fees included

This is an ideal event for special corporate events and evenings before the main event (i.e. customer appreciation, customer's mixer, outings, private parties and bachelorette/bachelor parties.)

Welcome White Wine, followed by 6 Flights, 3 oz. Tastings: Washington Chardonnay, California Chardonnay, Washington Blend, Washington Cabernet and California Cabernet

Includes large Charcuterie Board with Cheese & Crackers and Warm Rolls

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