#### **BREAKFAST BUFFETS**

### BRIAR RIDGE Country Club

#### CONTINENTAL

selection of freshly baked danishes, mini croissants, muffins, fresh cut fruits, plain & fruit yogurt, regular and decaf coffee

\$12.00

#### THE SCRAMBLER

selection of freshly baked danishes, mini croissants, muffins, fresh cut fruits, scrambled eggs, hash browns, bacon, sausage, pancakes, with regular and decaf coffee

\$18.00

#### ADD ONS

freshly squeezed orange juice

\$4.00 per guest

plain and fruit yogurts

\$3.00 per guest

steel cut oatmeal served with brown sugar, cinnamon, fresh berries, cream

\$4.00 per guest

lox and bagels with cream cheese

\$6.00 per guest

omelette station

\$8.00 Per Guest

\$50.00 Chef Fee for omelette/crepe station

#### THE BRUNCH

selection of freshly baked danishes and mini croissants, fresh cut fruits, scrambled eggs, french toast, hash browns, bacon, sausage, assorted salad selection (garden, pasta, tomato mozzarella, tomato&cucumber), chicken selection (fried or grilled), pasta choice (marinara, primavera, vodka), vegetable medley, with regular and decaf coffee, and freshly squeezed orange juice

\$30.00

#### MIMOSA BAR

includes one carafe of the following, orange juice, pomegranate juice, mango juice, and cranberry juice. includes fresh seasonal fruit and two bottles of champagne

\$175.00 \$24.00 additional champagne \$12.00 additional juice

#### BLOODY MARY BAR

includes 2 bottles of house vodka, 4 bottles of bloody mary mix, and assorted garnishes

\$225.00

\$30.00 additional house vodka \$15.00 additional bloody mary mix

minimum of 15 guests required for buffets

plus: 21% gratuity (member) / 23% gratuity (non member) and 7% sales tax

#### LIGHT LUNCHES

add a cup of soup to plated selections for an extra \$3.00 per guest

#### COBB SALAD

romaine lettuce, chicken, egg, bacon, avocado, tomato, bleu cheese, and your choice of dressing

\$18.00

#### ANCHO CHICKEN WRAP

roasted chicken, bacon, chipotle ranch, tomato, arugula, avocado, served with french fries or fruit

\$16.00

#### SALAD TRIO

one scoop of chicken salad, tuna salad, and egg salad on a bed of romaine lettuce, with a side of tomato and onion

\$18.00

#### CHICKEN SALAD ON A **CROISSANT**

Home made chicken salad served on a croissant served with french fries or fruit

\$16.00

All light lunches come with your choice of side:

French Fries, Sweet Potato Fries, Coleslaw, House Chips, Cottage Cheese, Fruit, and Orzo Pasta Salad

> plus 21% gratuity (members) / 23% gratuity (non-members) and 7% tax

#### **CARVING STATIONS**

# BRIAR KIDGE Country Club

#### BEEF TENDERLOIN

price is per tenderloin & serves approximately 20 people

\$325

### WHOLE ROASTED TURKEY

price is per turkey & serves approximately 30-35 people

\$175

#### BONE IN HAM

price is per ham & serves approximately 40-50 people

\$150.00

#### PRIME RIB

price is per piece and serves approximately 20-30ppl (4oz serving)

\$425

#### \$50.00 chef fee per station

All Carving Stations are served with bread rolls, horseradish, and mustard

plus 21% gratuity (members) / 23% (nonmembers) and 7% tax



#### STANDARD SELECTION

This option can be served as family style or as a buffet

includes a selection of soup **or** salad, three entrees, one starch, one pasta, and one vegetable

#### SOUP

cream of mushroom boursin cream of chicken rice minestrone chicken noodle

#### SALAD

garden greens
salad greens, cherry tomatoes, cucumber, with your
choice of balsamic or ranch dressings

caesar salad romaine, parmesan, cherry tomatoes, croutons, and caesar dressing

italian salad salad greens, red onion, olives, banana peppers, tomato, crouton, italian dressing

#### PASTA

(choice of one)

penne pasta with woodsmen sauce

pasta primavera

mac & cheese

bowtie ala vodka

penne marinara

#### STARCHES

(choice of one)

mashed potatoes with or without gravy

oven roasted red bliss potatoes with herbs

rice pilaf

au gratin potatoes

#### ENTREES

(choice of three)

buttermilk fried chicken breast

grilled chicken breast dressed in herbed chicken jus

chicken piccata

herb crusted chicken lemon cream

italian sausage served with sautéed peppers and onions

polish sausage sauerkraut cooked with applewood smoked bacon

grilled brats sautéed onions

smoked beef brisket served with BBQ beef gravy

meatballs
marinara, bbq or swedish cream sauce

pork scallopini pan gravy and sautéed apple

roasted salmon creamed leeks

#### VEGETABLES

(choice of one)

broccolini

roasted carrots and parsley

green bean almondine

medley of vegetables

\$36.00 per guest

minimum of 25 guests required

plus 21% gratuity (members) / 23% (nonmembers) and 7% tax

#### PREMIUM SELECTION

this option can be served as family style or as a buffet

includes a selection of soup **or** salad, three entrees, one starch, one pasta, and one vegetable

#### SOUP

cream of mushroom boursin minestrone chicken noodle tomato bisque cream of chicken rice

#### SALAD

garden greens

mesclun greens, cherry tomatoes, cucumber, with your choice of balsamic or ranch dressings

caesar salad romaine, parmesan, cherry tomatoes, croutons, and caesar dressing

italian salad salad greens, red onion, olives, banana peppers, tomato, croutons, italian dressing

#### STARCHES

(choose one)
mashed potatoes with or without gravy
oven roasted red bliss potatoes with herbs
rice pilaf
au gratin potatoes

#### VEGETABLES

(choose one)
broccolini
roasted carrots with parsley
green beans almondine
asparagus
medley of vegetable

#### **PASTA**

(choose one)
penne pasta with marinara sauce
pasta primavera
mac & cheese
penne pasta with woodsman sauce
bowtie ala vodka

#### **ENTREES**

(choice of three)

buttermilk fried chicken breast

grilled chicken breast dressed in herbed chicken jus and julienne veggie garnish

chicken picatta

chicken marsala

sirloin steak red wine gravy

italian sausage served with sautéed peppers and onions

polish sausage sauerkraut cooked with applewood smoked bacon

grilled brats sautéed onions

smoked beef brisket served with BBQ beef gravy

pork scallopini pan gravy and sautéed apple

pork tenderloin medallions mustard tarragon sauce

bbq baby back ribs

grilled salmon
lemon garlic cream sauce

\$45.00 per guest

minimum of 25 guests required

plus 21% gratuity (members) / 23% gratuity (non-members) and 7% tax

#### ROYAL SELECTION

This option can be served as family style or as a buffet

includes a selection of soup **or** salad, four entrees, one pasta, two vegetables, and two starches

#### SOUP

(soups in the standard and premium plus the following) manhattan clam chowder lobster bisque with parmesan croutons

#### SALAD

(salads in the standard and premium plus the following)

berry salad salad greens, berries, red onion, goat cheese, almonds, balsamic dressing

antipasto salad salad greens, roasted red peppers, onion, tomato, artichoke, mozzarella, salami, ham, prosciutto, balsamic drizzle

#### STARCHES

(choice of two)

garlic mashed potatoes twice baked potato roasted fingerling potatoes with fresh herbs basmati rice with fried onions and almonds grilled veggie risotto

#### VEGETABLES

(choice of two)

broccolini green beans grilled asparagus cauliflower mash ratatouille grilled vegetables

#### PASTA

(choice of one)

mac and cheese penne with basil pesto bowtie ala vodka

#### ENTREES

(choice of four)

stuffed chicken breast spinach, ricotta, prosciutto, chicken jus

pan fried atlantic salmon lemon beurre blanc

crab cake tarter sauce

grilled shrimp olive oil, garlic, lemon, parsley

almond crusted grouper
Florida citrus sauce

sliced tenderloin port wine jus

petite prime strip loin herbed jus

\$60.00 per guest

#### **ADDITIONAL CHOICES**

add on additional selection options avaliable for standard, premium, and royal selections

ENTREES \$5.00 per guest STARCHES \$2.00 per guest VEGGIES \$2.00 per guest PASTAS

\$2.00 per guest

minimum of 25 guests required

plus 21% gratuity (members) / 23% (nonmembers) and 7% tax

### PLATED LUNCH & DINNER ENTREES

includes a simple salad or your choice of soup

#### POULTRY SELECTIONS

chicken breast chicken jus \$28.00 per quest

airline chicken (sauteed, piccata, herb crusted) \$30.00 per guest

spinach & boursin stuffed airline chicken \$32.00 per guest

#### FISH SELECTIONS

pan fried salmon \$32.00 per guest

sautéed or fried jumbo shrimp
(six pieces)
\$35.00 per guest

pan fried chilean sea bass \$52.00 per guest

#### BEEF AND PORK SELECTIONS

12 oz. strip steak \$40.00 per guest

6 oz. filet of beef \$42.00 per guest

8 oz filet of beef \$48.00 per guest

12 oz. braised bone in short rib \$40.00

#### **VEGETARIAN SELECTIONS**

penne pasta primavera with olive oil & garlic \$19.00 per guest

vegetarian tofu stir fry in coconut curry with basmati rice \$21.00 per quest

vegetable risotto with cherry tomato sauce \$21.00

#### **DUO SELECTIONS**

duet of grilled 6 oz. filet mignon and grilled chicken breast \$45.00 per quest

duet of grilled 6 oz. filet mignon and grilled salmon \$48.00 per quest

duet of grilled 6 oz. filet mignon and grilled shrimp \$50.00 per guest

> plus 21% gratuity (members) / 23% gratuity (non-members) and 7% tax

# PLATED LUNCH & DINNER ACCOMPAINMENTS

#### SALAD

caesar salad (+3)
house ceasar dressing, cherry tomato,
garlic croutons

berry salad(+4)
salad greens, berries, red onion, goat cheese,
almonds, balsamic dressing

caprese salad (+4)
baby greens, tomato, mozzarella, pesto,
balsamic dressing

wedge salad (+4)
iceberg, tomato, bleu cheese, bacon, balsamic
dressing

#### **STARCH**

double baked potato

garlic mashed potatoes

potato pudding

mac & cheese

mushroom or plain parmesan risotto

rice pilaf

#### **VEGETABLE**

roasted baby carrots

green beans almondine

vegetable medley

grilled asparagus

charred broccolini

plus 21% gratuity (members) / 23% (non-members) and 7% tax



#### **DESSERTS**

Country Club

tiramisu with berries

chocolate mousse cake with whipped cream and berries

salted caramel and vanilla crunch cake

cheesecake with strawberry sauce

apple pie ala mode

double chocolate cake

additional \$6.00 per piece

A LA CART

mini pastries \$5.00

mini cheescakes \$6.00

mini brownie bites \$3.00

dozen of cookies \$15.00

ICE CREAM FLAVORS

vanilla

chocolate

strawberry

raspberry sorbet

additional \$3.00 per scoop

plus 21% gratuity (members) / 23% (nonmembers)

and 7% tax

#### HORS D'OEUVRES

Hors d'oeuvres can be served butler style or buffet style

\$2.00

minimum of 25 hor d'oeuvres per item all prices are noted per piece

#### НОТ

meatballs (BBQ, Swedish, Marinara)
italian chicken saltimbocca meatball
fried raviloi
pork egg roll
mini quiche
boneless chicken wings (BBQ or buffalo)
chicken quesadilla roll up
stuffed mushrooms (spinach, prosciutto,
ricotta)

\$4.00

#### COLD

caprese skewer chicken salad cup bruchetta artichoke croistini tortellini skewers

#### HOT

asparagus in a blanket spanakopita chicken potsticker teriyaki glazed chicken satay coconut crusted shrimp short rib potato pancake mini ruebens raspberry brie phyllo mushroom flatbread

#### COLD

selection of maki rolls salmon tartar croistini antipasto skewer crab ceviche cup grilled asparagus wrapped in prosciutto chilled jumbo shrimp

\$6.00

#### HOT

lollipop lamb chops bacon wrapped shrimp mini crab cake beef criostini bacon wrapped scallops

> plus 21% gratuity (members) / 23 (nonmembers) and 7% sales tax



#### APPETIZER TRAYS

Country Club

italian antipasto tray \$8.95 per person assortment of imported italian deli meats, cheeses, olives and specialties

assorted cheeses \$4.00 per person assortment of domestic and imported cheeses served with an assortment of crackers

fresh seasonal fruits \$4.00 per person assortment of seasonal fresh fruits served with a yogurt dip

fresh seasonal vegetables \$3.00 per person assortment of seasonal vegetables served with a ranch dip

spinach dip with pita chips \$4.00 per person creamy spinach dip with roasted pita chips

herbed hummus with pita chips \$4.00 per person

plus 21% gratuity (members) / 23% (nonmembers) and 7% sales tax

### BAR PACKAGES

# BRIAR RIDGE Country Club

#### BASIC BAR PACKAGE

#### spirits

house vodka, gin, rum, triple sec, durango white tequila, apricot brandy, amaretto, peach schnapps, sweet and dry vermouth

#### bottled beer

miller lite, coors light, budweiser, bud light, MGD, MGD 64, michelob ultra, becks non-alcoholic

#### draft beer

miller lite, blue moon

#### wine

house moscato, cabernet sauvignon, merlot, chardonnay, white zinfandel, pinot grigio, pinot noir

#### \$22.00

#### PREMIUM BAR PACKAGE

everything in the basic package is available in this option

#### spirits

jim beam, jack daniel's, dewar's white label, j&b, canadian club, seagrams vo, seagrams 7, southern comfort, bacardi, captain morgan, malibu, tito's, stolichnaya, smirnoff, kahlua, baileys, beefeater, tanqueray, crown royal

\$27.00

#### EXECUTIVE BAR PACKAGE

everything in the basic and premium packages are available in this option

#### spirits

grey goose, ketel one, hendrick's, hennessey, courvoisier, grand marnier, johnnie walker black, johnnie walker red, glenfiddich, chivas regal, patron silver, maker's mark

#### bottle beer

(choice of two)
amstel light, heineken, corona, seasonal craft beer

\$30.00

#### BEER AND WINE PACKAGE

#### bottled beer

miller lite, coors light, budweiser, bud light, MGD, MGD 64, michelob ultra, becks non-alcoholic

#### draft beer

miller lite, blue moon

#### wine

house moscato, cabernet sauvignon, merlot, chardonnay, white zinfandel, pinot grigio, pinot noir

\$18.00

bar packages are four hours

plus 21% gratuity (members) / 23% (nonmembers)

and 7% tax

#### BANQUET AMENITIES AND INFORMATION

#### Deposits & Room Rental Fees

A deposit is required for all events that take place at our facility. The deposit funds are applied towards your final bill, and guarantee the date and time of your event. All deposits are non-refundable. The deposit amount is based upon room selection. The Room Rental Fees for Briar Ridge Country Club (The Club) are outlined below.

ROOM	SUNDAY-FRIDAY	SATURDAY
Main	\$750.00	\$1,000.00
St. Andrews	\$375.00	\$500.00
Main/St. Andrews	\$1,000.00	\$1,250.00
Hart Room	\$375.00	\$500.00
Powers Office	\$100.00	\$100.00

#### Pricing and Payments

All prices quoted are subject to 7% Indiana Sales Tax and 21% service charge for members of The Club and 23% for non-members. Any payment made by a credit card will be subject to a 2% surcharge. Due to fluctuating wholesale food & beverage costs, menu prices will be guaranteed ninety (90) days prior to the event, when menu choices are selected. Final payment is due ten (10) days prior to the event. At the time of payment all menu choices and final guest count are due. The Club reserves the right to settle any additional charges incurred the day of the event. These charges may include, but are not limited to: a higher guest count than guaranteed, additional rental equipment used, or loss/damage to The Club's property.

#### Cancellation

The client will forfeit the deposit in the event of a cancellation.

#### Food and Beverage Policy

In accordance with the Indiana State Board of Health, it is the policy of BRCC that all food and beverage must be purchased from our facility. BRCC does allow cake and baked items to be brought into the Club. All cakes and baked items must be purchased from a licensed bakery. BRCC has the right and obligation to confiscate any food and beverage brought into the Club. Furthermore, Club policy dictates that food and beverage must never leave the facility after it has been served due to foodborne illness concerns. All bar packages are priced for four hours. The banquet bar will close by 11:30 pm, unless extra time was added for additional fee in advance. BRCC does not allow shots or double shots of liquor. Extra bartenders, satellite bars, and bar packages are avaliable upon request.

#### BANQUET AMENITIES AND INFORMATION

#### Room Set Up

The Club will provide all tables and chairs that are assets of the club. The tables that are provided are round and fit 8 guests. All table set ups and breakdowns are included as well as white table cloths, white or colored napkins, white table skirting, chinaware, glassware, and silverware. The Club can provide specialty linens at your request. Audio/visual equipment can be rented through The Club for an additional fee.

#### **Decorations**

The Club permits non-damaging decorations for any event; with the exceptions of confetti, glitter, feathers, or any other items that could leave permanent damage to the property. Violations will be subject to a \$250.00 cleaning fee. Speak with the Banquet Department to set up appropriate decorating time; these times may depend on other events the club may be hosting. The Club is not responsible for damage or loss of personal items.

#### Vendors

The Club supports the use of outside vendors who must follow the rules and regulations of the Clubhouse. Vendors are not allowed to consume alcoholic beverages and must act in a courteous and professional manner. Smoke machines and fireworks are not allowed.

#### Dress Code

Business casual attire is permitted throughout the Clubhouse. Halters, short shorts, cut offs, or bathing suits are not permitted at anytime in the Clubhouse.

#### On Site Ceremony

Indoor or outdoor ceremonies can be arranged in conjuntion with the wedding reception at a per guest price of \$6.00. This includes white garden chair, set up, take down, ceremony rehearsal and day of coordination. Specifics can be discussed with the Banquet Department.

#### Room Capacity

The Club's Banquet Rooms are assigned on availability and the number of guests attending the event. Room capacity may vary based on floor plan design and specific menu choices. Please speak with the Banquet Department for more information.







# Enhancements

Final Touches for your Special Event

## Custom Linens

All of your specialty linen can be covered through the Banquet Department. Just a few of the items offered are chair coverings, colored table cloths, table runners, overlays, and much more. Custom items can be discussed with the Banquet Department. Pricing is variable.

# Rentals

Available rentals are white garden chairs, chiavari chairs, outdoor tents, draperies, and backdrops.

# Late Night Menn

16" Thin Crust Pizza

with your choice of any and all toppings
pepperoni / sausage / olives / green peppers / spinach /
mushrooms / onion / tomato / bacon / ham
\$30.00 (Just cheese - \$20.00)

One Dozen Chicken Wings

Tossed in BBQ or Buffalo Sauce served with celery \$16.00

Fresh Cut French Fries

feeds approximetly 20 guests served with garlic dip, sriracha aioli, and ketchup

\$25.00

One Dozen Beef Sliders

topped with caramelized onions and boursin cheese \$60.00

Build your own Taco Bar

seasoned ground beef, pulled chicken with poblano peppers, flour tortilla, onion, fire roasted tomato salsa, chihuahua cheese, and lettuce. Serves approximetly 25 guests.

\$150.00