## BRIAR RIDGE COUNTRY CLUB

123 COUNTRY CLUB DRIVE I SCHERERVILLE, INDIANA

## BREAKFAST BUFFETS

## CONTINENTAL

selection of freshly baked danishes, mini croissants, muffins, fresh cut fruits, plain \& fruit yogurt, regular and decaf coffee
$\$ 12.00$

## THE SGRAMBLER

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

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## 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

## 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

## CARVING STATIONS

## BEEF TENDERLOIN

price is per tenderloin \& serves approximately 20 people

## WHOLE ROASTED TURKEY

price is per turkey \& serves approximately 30-35 people

## \$175

## $\$ 50.00$ chef fee per station

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

## BONE IN HAM

price is per ham \& serves approximately 40-50 people \$150.00

## PRIME RIB

price is per piece and serves approximately $20-30 \mathrm{ppl}$ (4oz serving)
\$425

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## 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 <br> (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 $B B Q$ beef gravy
meatballs
marinara, bbq or swedish cream sauce
pork scallopini
pan gravy and sautéed apple
roasted salmon
creamed leeks

## VEGETABLES <br> (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\% (non-

## 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 $B B Q$ 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

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## 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

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

## STARCHES <br> (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

## 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

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## PLATED LUNCH \& DINNER ENTREES

includes a simple salad or your choice of soup

## POULTRY SELECTIONS

chicken breast
chicken jus
$\$ 28.00$ per guest
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 guest
vegetable risotto with cherry tomato sauce \$21.00

## DUO SELECTIONS

duet of grilled 6 oz. filet mignon and grilled chicken breast
$\$ 45.00$ per guest
duet of grilled 6 oz. filet mignon and grilled salmon
$\$ 48.00$ per guest
duet of grilled 6 oz. filet mignon and grilled shrimp
$\$ 50.00$ per guest
plus $21 \%$ gratuity (members) / 23\% gratuity (non-members) and $7 \% \operatorname{tax}$

## 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
rice pilaf

## VEGETABLE

roasted baby carrots
green beans almondine
vegetable medley
grilled asparagus
charred broccolini

## DESSERTS

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

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## HORS D'OEUVRES

Hors d'oeuvres can be served butler style or buffet style
$\$ 2.00$

## HOT

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)

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

$$
\$ 4.00
$$

## COLD

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

## HOT

Iollipop Iamb chops
bacon wrapped shrimp
mini crab cake
beef criostini
bacon wrapped scallops
plus 21\% gratuity (members) / 23 (non-
members)
and $7 \%$ sales tax

## APPETIZER TRAYS

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

## BAR PACKAGES

## 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.

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## 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.


## Eunhunements

 Final Jounhes for your Special Everent Custom LinensAll 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

## Rentals

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

## Sate Night Menu

16" Thin Crust Pizza
with your choice of any and all toppings
pepperoni / sausage / olives / green peppers / spinach /
mushrooms / onion / tomato / bacon / ham
(Just cheese - \$20.00)
One Dozen Chicken Wings
Tossed in BBO or Buffalo Sauce served with celery

Fresh Cut French Fries
feeds approximetly 20 guests served with garlic dip, sriracha aioli, and ketchup

One Dozen Beef Sliders
topped with caramelized onions and boursin cheese

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

