

# 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 19<sup>th</sup> 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 60 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 x 203

## RENTAL ITEMS, SERVICES, AND FEES

Votive Holders and Candles - **\$0.50 Each**

Square Mirror Tiles - **\$1.00 Each**

Eiffel Tower Vases - **\$10.00 Each**

Double Table Linen - **\$5.00 Per Table**

Bud Vases - **\$1.00 Each**

Projection Screen - **\$15.00**

Podium and Microphone - **\$25.00**

CCI Stereo/CD Player - **\$25.00**

### ADDITIONAL FEES

Chair Cover Placement - **\$2.50 Per Chair**

(Placement Only, CCI Does Not Own Chair Covers)

Butler Passed Hors D'oeuvres - **\$95.00**

Reception Overtime - **\$500.00 Per Hour**

Painted Dessert Plates - **\$1.00 Each**

CCI Base Plates - **\$1.00 Each**

Bartender Fee - **\$50.00 Each**

Bar Set Up Fee - **\$50.00** (sales under \$300.00)

Small Party Fee - **\$35.00** (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 - **\$7.00 Per Person**

Additional Cart Rental - **\$36.00 Each**

# **BREAKFAST OPTIONS**

## **CONTINENTAL BREAKFAST**

Regular and Decaf Coffee  
Fresh Orange, Cranberry and Grapefruit Juice  
Fresh Muffins, Bagels with Cream Cheese and Fruit Pastries  
***\$6.95 Per Person***

## **GOURMET CONTINENTAL BREAKFAST**

Regular and Decaf Coffee  
Fresh Orange, Cranberry and Grapefruit Juice  
Fresh Muffins, Bagels with Cream Cheese and Fruit Pastry  
Fresh Sliced Fruit  
Cereals with Chilled Milk  
***\$8.95 Per Person***

## **CADDIES CHOICE**

**(Served)**

Fresh Fruit Cup  
Scrambled Eggs with Cheddar Cheese  
Crisp Bacon  
Sautéed Potatoes and Onions  
Baskets of Pastries and Muffins  
Orange Juice and Coffees  
***\$9.95 Per Person***

## **BREAKFAST BUFFET**

**(Minimum of 25 People)**

Fluffy Scrambled Eggs  
Crisp Bacon & Country Sausage Links  
Breads & English Muffins  
Home Fries  
Freshly sliced Fruit Tray  
Jellies, Preserves & Butter  
Coffee, Decaf, Hot Tea  
Orange Juice  
***\$11.95 Per Person***

# REFRESHMENTS

Fresh Orange, Cranberry or Grapefruit Juice  
**\$18.95 Per Gallon**

Assorted Canned Soft Drinks  
**\$2.00 Each**

Regular and Decaffeinated Coffee  
**\$13.95 Per Pot**

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

Iced Tea  
**\$13.95 Per Pitcher**

Sports Drinks  
**\$3.00 Each**

Assorted Fresh Baked Cookies or Brownies  
**\$14.95 Per Dozen**

Snack Mix, Pretzels or Chips  
**\$10.95 Per Pound**

Club Baked Breakfast Pastries  
**\$17.95 Per Dozen**

Assorted Bagels and Cream Cheese  
**\$19.95 Per Dozen**

Mixed Nuts  
**\$16.95 a Pound**

Spiced Chips and Salsa  
**\$2.00 Per Person**

# LUNCH PRE-FIXE MENUS

Available 10:00 am until 2:00 pm and Served with Rolls and Butter, Coffee, Decaffeinated Coffee and Tea  
**Please make ONE selection for your guests.**

## **Crete Island Salad**

Tomato Bisque  
Tender Hearts of Romaine with Grilled Chicken, Kalamata Olives, Roasted Tomatoes,  
Sweet Peppers and Cucumber with a Balsamic-Oregano Vinaigrette Dressing  
Sue Welch Lemon Meringue Pie  
**\$17.95 Per Person**

## **Grilled Chicken Caesar Salad**

Hearty Classic Minestrone  
Grilled Chicken Caesar Salad with Croutons and Shredded Parmesan  
Nestled Atop Crisp Romaine Lettuce  
Lemon Raspberry Torte  
**\$17.95 Per Person**

## **Roast Pork Chop**

Tossed Salad with Your Choice of Two Dressings  
Roast Pork Chop with Cinnamon Braised Apples, Sage Stuffing and Green Beans Almandine  
Spice Cake with Fresh Vanilla Whipped Cream  
**\$17.95 Per Person**

## **Spinach Salad**

Creamy Tomato Basil Soup with Wild Rice  
Spinach Salad with Poached Chicken, Sliced Apples, Candied Pecans and Gorgonzola Cheese Crumbles  
Served with an Apple Cider Vinaigrette Dressing  
Cinnamon Ice Cream with a Pecan Dimple Cookie  
**\$16.95 Per Person**

## **Amish Chicken Sauté**

Tossed Salad with Your Choice of Two Dressings  
Amish Roasted Chicken atop Tomato Risotto, Served with Seared Broccoli  
Warm Apple Cobbler with Vanilla Ice Cream  
**\$15.95 Per Person**

## **Home-style Meatloaf**

Tossed Salad with Your Choice of Two Dressings  
Whipped Mashed Potatoes and CCI Green Beans  
Hot Fudge Nut Ball with Whipped Cream and a Cherry  
**\$15.95 Per Person**

## **Chicken Crepes**

Field Green Salad with Mandarin Oranges, Sliced Almonds and a Raspberry Vinaigrette Dressing  
Chicken Crepes Served with Fresh Steamed Green Beans and Champagne Rice Pilaf  
with a Sherry Cream Sauce  
Raspberry Sorbet with a Cookie Garnish and Fresh Sprig of Mint  
**\$15.95 Per Person**

# CLASSIC SANDWICHES AND BOX LUNCHES

Available 10:00 am until 2:00 pm

**Please Make ONE selection for your guests.**

## SANDWICHES

All Wraps are Served with Homestyle Chips or French Fries, Coffee, Decaf Coffee, and Iced Tea  
*Soup or Salad May be Added to Your Order for an Additional \$2.00 Per Person*

### Dagwood

Sliced Dark Rye Bread with Salami, Shaved Ham and Turkey, Sliced Swiss and Cheddar Leaf Lettuce, Sliced Tomato and Pickle, Mustard and Mayo, Topped with an Olive

**\$10.95 Per Person**

### Greek Grilled Chicken

Grilled Breast of Chicken Marinated in Olive Oil and Oregano Served on a Ciabatta Bread Topped with Red Onion, Sliced Tomato, Shredded Romaine and Feta Cheese

**\$9.95 Per Person**

### Smokehouse Angus Burger

8 oz. Handmade Patty on a Toasted Kaiser Bun, Side of Lettuce, Red Onion and Tomato

**\$9.95 Per Person**

### Exceptional Club Sandwich

Three Slices of Either White, Wheat or Rye Bread  
Crisp Lettuce, Bacon, Tomato, Shaved Ham and Turkey with Mayonnaise

**\$8.95 Per Person**

### Classic BLT

Homemade Artisan Bread, Nueske Black Pepper Bacon, Crisp Lettuce and Beefsteak Tomatoes

**\$8.95 Per Person**

## BOX LUNCHES

Available 10:00 am – 2:00 pm – Served in Disposable Containers  
Served with Coffee, Decaf and Iced Tea in To-Go Cups

### Cold Fried Chicken

Served with Cole Slaw and Potato Salad, Homemade Roll, and Fresh Baked Brownie

**\$11.95 Per Person**

### Deli Sandwich

An Assortment of Turkey and Swiss, Ham and Cheese and Roast Beef with Lettuce, Tomato and Chef's Selection of Bread, Pasta Salad, Pickle Spear, Potato Chips and Fresh Baked Brownie

**\$10.00 Per Person**

### Italian Sub

6" Submarine Sandwich with Smoked Ham, Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato and Red Onion Served with Pasta Salad, Pickle Spear, Potato Chips and a Fresh Baked Cookie

**\$11.00 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

# LUNCHEON ENTREES

Available 10:00 am until 2:00 pm

All Entrees are Served with a Tossed Salad, Rolls and Butter, Coffee, Decaf and Iced Tea

**Please select ONE entrée for your guests.**

## **Grilled Ribeye Steak**

Ribeye Steak Grilled to Perfection with Sautéed Mushrooms  
Served with Crushed Potatoes and a Stuffed Tomato

**\$19.95 Per Person**

## **Pork Roulades**

Pork Roulades with Grilled Apple and Pecan Dressing  
Served with Baby Carrots and a Potato Pancake

**\$18.95 Per Person**

## **Roast Chicken Duchess**

Classic Roast Chicken Duchesse Served with Crushed Potatoes, Grilled Asparagus  
Garnished with Fresh Spinach, Watercress and Oven Roasted Tomatoes

**\$17.95 Per Person**

## **Herb Crusted Tilapia**

Baked Tilapia with a Fresh Herb Crust Served with Champagne Wild Rice Pilaf  
and Buttered Broccoli

**\$16.95 Per Person**

## **Beef Tips**

Tenderloin Tips of Beef and Noodles in a Burgundy Wine Sauce with Fresh Mushrooms  
Served with Carrots and Green Beans

**\$14.95 Per Person**

## **Grilled Vegetable Strata**

Traditional Egg Strata with Grilled Vegetables, Fresh Fruit and Rosemary Potatoes

**\$14.95 Per Person**

## **Traditional Lasagna**

Traditional Lasagna or Vegetable Lasagna  
Served with Cheddar-Garlic Bread and Vegetable du jour

**\$12.95 Per Person**

# THEMED LUNCHEON BUFFETS

Available 10:00 am until 2:00 pm

*All Luncheon Buffets Are Served with Coffee, Decaf and Iced Tea*

## **Tuscan Bistro**

**Minimum of Twenty-Five People**

Caesar Salad Bowl

Fresh Fruit Display

**Choice of Two:**

Traditional Lasagna

Baked Ziti with Meatballs

Ricotta Stuffed Cannelloni with Marinara Sauce

Pasta Primavera with Alfredo Sauce

**Served with:**

Pesto Grilled Chicken Breast

Garlic Seared Green Beans with Oven Roasted Tomatoes

Herbed Focaccia Breads

Tiramisu Parfaits

Gourmet Regular and Decaffeinated Coffees and Iced Tea

**\$19.95 Per Person**

## **French Connection**

**Minimum of Twenty-Five People**

Fresh Garden Salad with Herbs de Provence Vinaigrette

Fresh Fruit Display

Nicoise Potato Salad

Quiche Lorraine

Chicken and Mushroom Crepes

Florentine Rice Pilaf

Broccoli Florettes

Crusty French Breads

Petite Cheesecakes and Assorted Petite Fours

Gourmet Regular and Decaffeinated Coffees and Iced Tea

**\$19.95 Per Person**

## **New York Deli Buffet**

**Minimum of Fifteen People**

Sliced Deli Meats to Include Roast Beef, Turkey, Ham and Salami

American, Swiss and Provolone Cheeses

Sliced Tomatoes, Onions, Lettuce and Pickles

Mustard and Mayonnaise

Assorted Breads

Fresh Fruit Salad

Potato Salad

Cole Slaw

Fresh Baked Cookies and Brownies

Gourmet Regular and Decaffeinated Coffees and Iced Tea

**\$16.95 Per Person**

All Prices are Subject to 22% Service Charge and 9% Sales Tax.  
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# STYLED LUNCHEON BUFFETS

Available 10:00 am until 2:00 pm

*All Luncheon Buffets Are Served with Coffee, Decaf and Iced Tea*

## Hoosier Traditions Lunch Buffet

**Minimum of Twenty-Five People**

Tossed Garden Greens with Assorted Toppings and Dressings  
Fresh Fruit Display  
Trio of Culinary Salads  
Sliced Sirloin of Beef  
Southern Fried or Grilled Chicken  
Sliced Virginia Ham  
Mashed Potatoes with Pan Gravy  
Buttered Green Beans  
Buttered Corn

Chef's Sweet Table to Include:

Sue Welch Cream Pies, Apple and Berry Cobblers with Vanilla Ice Cream and German Chocolate Cake

Homemade Rolls and Butter

Gourmet Regular and Decaffeinated Coffees and Iced Tea

**\$22.95 Per Person**

## Country Club Classic Lunch Buffet

**Minimum of Twenty-Five People**

Tossed Garden Greens with Assorted Toppings and Dressings  
Fresh Fruit Display  
Trio of Culinary Salads  
Fresh Vegetable Medley  
Rotisserie Baked Chicken  
Beef Stroganoff with Egg Noodles

Chef's Sweet Table to Include:

Cobblers, Bread Pudding, Cakes, Cream Pies and Cheesecakes

Homemade Rolls and Butter

Gourmet Regular and Decaffeinated Coffees and Iced Tea

**\$19.95 Per Person**

## Champions Lunch Buffet

**Minimum of Twenty-Five People**

Caesar Salad Display  
Fresh Fruit Display  
Trio of Culinary Salads  
Sautéed Chicken Diane  
Basil Rubbed Pork Loin  
Green Beans Almandine  
Cheddar and Chive Mashed Potatoes

Chef's Sweet Table to Include:

Layer Cakes, Fruit Pies, Cheesecakes, Cookies and Mousses

Homemade Rolls and Butter

Gourmet Regular and Decaffeinated Coffees and Iced Tea

**\$19.95 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.

# CLASSIC DESSERTS

*A Scoop Of Ice Cream May be Added to Your Order for an Additional Charge of \$1.00 Per Person*

**Please Make ONE Selection for Your Guests**

**CCI Original Carrot Cake**

**\$3.95 Per Person**

**German Chocolate Cake**

**\$3.95 Per Person**

**New York Style Cheesecake with Fresh Fruit Topping**

**\$3.95 Per Person**

**Lemon Raspberry Torte**

**\$3.95 Per Person**

**Key Lime Pie**

**\$3.95 Per Person**

**Sue Welch Cream Pies – Coconut, Banana or Chocolate**

**\$3.95 Per Person**

**Sue Welch Lemon Meringue Pie**

**\$3.95 Per Person**

**Bread Pudding**

Served with Warm Vanilla Custard

**\$3.95 Per Person**

**Hot Fudge Nut Ball**

French Vanilla Ice Cream Rolled in Toasted Pecans and Topped with Hot Fudge and Whipped Cream

**\$3.25 Per Person**

**Plate of Tea Cookies**

Served on Each Table

**\$8.95 Per Dozen**

**Ice Cream**

Your Choice of any Traditional Flavor Finished with Whipped Cream

**\$2.00 Per Person**

**Chef Brown's Frankly Fabulous Flourless Chocolate Cake**

Winner of Numerous Chocolate Competitions Garnished with Fresh Raspberries and Raspberry Sauce

**\$4.95 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

**\$8.95 Per Person**

## **OUTDOOR BARBEQUE BUFFETS**

Perfect Under Our Tent, For Your Golf Outing or Even Inside!  
*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  
Potato Chips and Pretzels

Cookies and Brownies  
Coffee, Lemonade and Iced Tea

**\$15.95 Per Person**

**Add a \$100.00 Charge for a Live Chef at our BBQ Pit**

### **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  
Chips and Pretzels

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

**\$18.95 Per Person**

**Add a \$100.00 Charge for a Live Chef at our BBQ Pit**