

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 19th 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 - **\$1.50 Each**

Square Mirror Tiles - **\$2.50 Each**

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

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

Round Mirror Tiles - **\$2.50 Each**

Bud Vases - **\$2.00 Each**

Projection Screen - **\$15.00**

Podium \$15.00 /Microphone - **\$25.00**

DVD Player - **\$25.00**

ADDITIONAL FEES

Chair Cover Placement - **\$3.50 Per Chair**

(Placement Only, Chair Cover rental is separate)

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 - **\$100.00 Each**

Bar Set Up Fee - **\$100.00** (sales under \$300.00)

Small Party Fee - **\$100.00** (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
\$9.00 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
\$11.00 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
\$12.00 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
\$16.00 Per Person

REFRESHMENTS

Fresh Orange, Cranberry or Grapefruit Juice
\$20.00 Per Gallon

Assorted Bottled Soft Drinks
\$3.00 Each

Regular and Decaffeinated Coffee
\$15.00 Per Pot

Bottled Water (Still)
\$3.00 Each

Iced Tea
\$15.00 Per Pitcher

Sports Drinks
\$3.00 Each

Assorted Fresh Baked Cookies or Brownies
\$16.00 Per Dozen

Snack Mix, Pretzels or Chips
\$12.00 Per Pound

Club Baked Breakfast Pastries
\$18.00 Per Dozen

Assorted Bagels and Cream Cheese
\$21.00 Per Dozen

Mixed Nuts
\$16.00 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
\$21.00 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
\$21.00 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
\$22.00 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
\$18.00 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
\$18.00 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
\$17.00 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
\$18.00 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

\$11.00 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

\$11.00 Per Person

Smokehouse Angus Burger

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

\$12.00 Per Person

Exceptional Club Sandwich

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

\$12.00 Per Person

Classic BLT

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

\$10.00 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

\$15.00 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

\$12.00 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

\$14.00 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

\$21.00 Per Person

Pork Roulades

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

\$20.00 Per Person

Roast Chicken Duchess

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

\$19.00 Per Person

Herb Crusted Tilapia

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

\$20.00 Per Person

Beef Tips

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

\$16.00 Per Person

Grilled Vegetable Strata

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

\$16.00 Per Person

Traditional Lasagna

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

\$15.00 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

\$22.00 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

\$23.00 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

\$19.00 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.

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

\$25.00 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

\$21.00 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

\$22.00 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.

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

\$4.50 Per Person

German Chocolate Cake

\$4.50 Per Person

New York Style Cheesecake with Fresh Fruit Topping

\$4.50 Per Person

Lemon Raspberry Torte

\$4.50 Per Person

Key Lime Pie

\$4.50 Per Person

Sue Welch Cream Pies – Coconut, Banana or Chocolate

\$4.50 Per Person

Sue Welch Lemon Meringue Pie

\$4.50 Per Person

Bread Pudding

Served with Warm Vanilla Custard

\$4.00 Per Person

Hot Fudge Nut Ball

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

\$3.50 Per Person

Plate of Tea Cookies

Served on Each Table

\$9.00 Per Dozen

Ice Cream

Your Choice of any Traditional Flavor Finished with Whipped Cream

\$3.00 Per Person

Chef Brown's Frankly Fabulous Flourless Chocolate Cake

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

\$6.00 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

\$9.00 Per Person

Special Occasion Cakes Available Upon Request

All Prices are Subject to 22% Service Charge and 9% Sales Tax.
All Prices and Menu Selections are Subject to Change without Notice

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

\$18.00 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

\$24.00 Per Person

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