

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 x203

RENTAL ITEMS, SERVICES, AND FEES

Votive Holders and Candles - \$1.50 Each	Bud Vases - \$2.00 Each
Square Mirror Tiles - \$2.50 Each	Projection Screen - \$15.00
Eiffel Tower Vases - \$10.00 Each	Podium \$15.00 and Microphone - \$25.00
Double Table Linen - \$5.00 Per Table	DVD Player - \$25.00
Round Mirror Tiles - \$2.50 Each	

ADDITIONAL FEES

Chair Cover Placement - \$3.50 Per Chair (Placement Only, Chair Cover rental is separate)	Bar Set Up Fee - \$100.00 (sales under \$300.00)
Butler Passed Hors D'oeuvres - \$95.00	Small Party Fee - \$100.00 (parties of 35 or less)
Reception Overtime - \$500.00 Per Hour	Locker Room Rental - \$200.00 (includes men's and women's – not private)
Painted Dessert Plates - \$1.00 Each	Outside Tent Rental - \$200.00
Bartender Fee - \$50.00 Each	

GOLF OUTINGS

Golf Cart Rental - \$20.00 Each	Bag Handling Fees - \$3.00 Per Person
Greens Fees - \$70.00 Per Person	Prize Fund - \$7.00 Per Person
Range Fees - \$3.00 Per Person	Additional Cart Rental - \$35.00 Each

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

BANQUET BEVERAGE SERVICE

Please select Cash, Host Package or Host Consumption Bar Service.

CASH BAR SERVICE

There is a \$50.00 fee for each bartender (1 bar per 100 guests).
There is a \$50.00 set up fee if sales, not including tax and gratuity are less than \$300.00.
Cash bars will be stocked with both Premium and Call brand liquor.

Soft Drinks	\$3.00
Domestic Beer	\$5.00
Import Beer	\$6.00
House Wine	\$6.00
Call Drink	\$6.00
Premium Drink	\$7.00

HOSTED CONSUMPTION BAR

There is a \$50.00 fee for each bartender (1 per 100 guests).
Please choose Call or Premium brand liquors to stock your bar.
Please select either House Wines or something from our featured monthly list to stock your bar.
Both Imported and Domestic beer will be stocked on your bar unless otherwise specified.
There is a set-up fee of \$50.00 if sales, not including tax and gratuity, do not exceed \$300.00.
All charges are based on consumption. Charges are NOT subject to dispute.

CALL BRAND LIQUOR

Smirnoff, Ron Rico, Jim Beam, Bombay Sapphire, Beefeater, Cutty Sark, Canadian Club,
El Chico and Caroline's Irish Cream
\$6.00 Per Drink

PREMIUM BRAND LIQUOR

Absolute, Bacardi Light, Jack Daniel's Black Label, Tanqueray, Dewars, Crown Royal,
Jose Cuervo and Bailey's Irish Cream
\$7.00 Per Drink

WINE and CHAMPAGNE

Whispering Peaks (House Pour)
Available in White Zinfandel, Chardonnay, Shiraz and Cabernet
\$24.00 Per Bottle

House Champagne
\$26.00 Per Bottle

Please Request our Wine List for Additional Items

BEER

Domestics
\$4.50 Per Bottle
Imports
\$5.00 Per Bottle

ASSORTED BEVERAGES

Assorted Soft Drinks — **\$3.00 Each**
Bottled Water (Still) — **\$3.00 Each**
Fruit Punch — **\$25.00 Per Gallon**
Champagne Punch — **\$40.00 Per Gallon**

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

HORS D'OEUVRES

*Hors d'oeuvre Selections May be Served Tabled or Butler Passed.
There is a \$95.00 Service Fee for Butler Passed Hors d'oeuvres.*

COLD SELECTIONS

Jumbo Shrimp Cocktail
\$3.00 Per Piece

Antipasto Skewers
\$30.00 Per Dozen

Herbed Cream Cheese and Radish on Cucumber Slice
\$14.00 Per Dozen

Cherry Tomatoes with Boursin Cheese
\$16.00 Per Dozen

Curried Chicken Salad in Endive Boats
\$15.00 Per Dozen

Crostini with Roma Tomato, Chevre and Chunky Olive Tapenade
\$14.00 Per Dozen

Cambozola Cheese and Sun-dried Cranberry Toasts
\$17.00 Per Dozen

Traditional Crusty Bruschetta
\$14.00 Per Dozen

Crostini with Pulled Pork and Spicy Peach BBQ
\$14.00 Per Dozen

Crostini with Blackened Tenderloin and Shrimp
\$28.00 Per Dozen

Innovative Miniature Wraps
\$20.00 Per Dozen

Assorted Salad Tea Sandwiches
\$18.00 Per Dozen

DISPLAYS

Savory Cheesecakes Served with Assorted Crackers, Crostini and Lavosh
Your Choice of:

Caprese with Fresh Basil, Wood Roasted Tomatoes and Toasted Garlic
Creamy Capriole Farms Chevre with Boursin

Mushroom Duxelle, St. Andrews Triple Crème, Port Salut, Roquefort and Parmesan
\$45.00 Each (Serves 15) or \$120.00 For All Three

Hummus with Assorted Pita Chips
\$2.00 Per Person

Grilled Flat Bread with Tapenade and Romesco Dips
\$2.00 Per Person

Domestic Cheese and Cracker Display
\$5.25 Per Person

Fresh Vegetable Display with Dip
\$3.50 Per Person

Fresh Fruit Display
\$4.50 Per Person

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HORS D'OEUVRES

CONTINUED

*Hors d'oeuvre Selections May be Served Tabled or Butler Passed.
There is a \$95.00 Service Fee for Butler Passed Hors d'oeuvres.*

HOT SELECTIONS

Meatballs: BBQ, Swedish, Sweet n Sour, Bourbon BBQ or Sesame
\$13.00 Per Dozen

Hibachi Beef or Chicken Skewers with Roasted Peppers
\$22.00 Per Dozen

Artichoke Beignets with Boursin Cheese
\$26.00 Per Dozen

Raspberry Brie en Croute
\$32.00 Per Dozen

Assorted Miniature Quiche
\$18.00 Per Dozen

Stuffed Mushroom Caps (Florentine, Sausage, or Crab)
\$18.00 Per Dozen

Scallops Wrapped in Bacon
\$28.00 Per Dozen

Coney Island Frank-n-Blanket
\$22.00 Per Dozen

Portabella Puffs
\$28.00 Per Dozen

Fried Ravioli with Marinara
\$16.00 Per Dozen

Mini Kobe Bacon Burger with Gorgonzola
\$34.00 Per Dozen

Miniature Crab Cakes with Remoulade Sauce
\$23.00 Per Dozen

Chicken and Lemongrass Potstickers with Ponzu Sauce in Asian Soup Spoons
\$18.00 Per Dozen

Shrimp "Chopstick" Spring Rolls
\$28.00 Per Dozen

Wild Mushroom Bruschetta with Goat Cheese and Herbs
\$14.00 Per Dozen

Greek Spanikopita
\$16.00 Per Dozen

Spinach and Artichoke Dip with Pita Crisps
\$3.00 Per Person

Chicken Tenders
\$24.00 Per Dozen

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DINNER

All Dinner Entrees are Served with Homemade Rolls and Butter
Coffee, Decaf and Iced Tea
*Please Select Only **ONE** Entrée For Your Guests*

SOUP OF THE DAY

Cup **\$2.50 each**

Bowl **\$4.50 each**

SPECIALTY DINNER SALADS

May be Added to Your Dinner Selection for an Additional Charge

WEDGE OF ICEBERG LETTUCE

\$2.50 Per Person

TRADITIONAL CAESAR SALAD

\$3.00 Per Person

SPINACH SALAD

\$3.00 Per Person

GOURMET BIBB LETTUCE SALAD

With a Truffle Oil Vinaigrette

\$3.50 Per Person

SPECIALTY BREAD SERVICE

Homemade Artisan Breads May be Added to Your Order for an Additional

\$2.00 Per Person

A Homemade Artisan Bread Course with Three Dips May be Added to Your Order for an
Additional

\$4.00 Per Person

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FEATURED DINNER ENTREES

All Dinner Entrees are Served with a Tossed Salad, Chef's Freshest Vegetables, Homemade Rolls and Butter
Coffee, Decaf and Iced Tea

Please Select Only *ONE* Entrée for Your Guests

Filet Mignon

8 oz. Petite Filet of Beef Served with Fluted Mushrooms and a Demi Glace,
White Cheddar Marquis Potatoes
\$36.00 Per Person

Grilled New York Strip Steak

With Horseradish Potato Mash and a Cabernet Reduction Sauce
\$36.00 Per Person

Pan Roasted Sea Bass

Served on a Sliced New Potato Medley and Garnished with Toasted Capers and Basil Crushed Tomatoes
\$29.00 Per Person

Norwegian Salmon

Served on Rustic Risotto and Garnished with Toasted Capers, Tomato Concasse and Artichokes
\$28.00 Per Person

(All Fish entrees can substitute Tilapia)

Pork Loin

Savory Rubbed Pork Loin Served over Mushroom Risotto and a Parsley Pan Sauce
Accented with Madeira Wine
\$27.00 Per Person

Stuffed Breast of Chicken

Goat Cheese, Fresh Herbs and Sun-dried Tomatoes Served with Lemon-Basil Orzo
\$28.00 Per Person

Herb Crusted Breast of Chicken

Served with a Chardonnay Butter Sauce and a Wild Rice Pilaf
\$26.00 Per Person

Grilled Chicken

Served with a Pesto Cream Sauce served over your choice of starch
\$26.00 Per Person

Chicken Forestier

Sautéed Chicken with a Mushroom Demi Glace Served Boneless and Lightly Breaded
with a Champagne Rice Pilaf
\$28.00 Per Person

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DINNER COMBINATION ENTREES

All Dinner Entrees are Served with Tossed Salad, Chef's Freshest Vegetables, Homemade Rolls and Butter,
Freshly Brewed Coffee, Decaf and Iced Tea
Please Select Only *ONE* Entrée for Your Guests

Filet and Sea Bass

Petite Filet and Sea Bass Mixed Grill with Mushroom Port Jus and Grilled Tomato Relish
Served with Asiago Potato Gratin

\$38.00 Per Person

Filet and Shrimp

Petite Filet and Grilled Shrimp with a Blackberry Merlot Sauce and an Aromatic Maitre d' Butter
Served with Duchess Potatoes

\$38.00 Per Person

Filet and Chicken

Petite Filet and Chicken Diane Sautéed with Onions and Mushrooms and Braised in Herbs and Spices
Served with Porcini Mushroom Mashed Potatoes

\$32.00 Per Person

Poultry Surf and Turf a la Scampi

One Served on top of a Wild Rice Risotto and the other on top of Seasoned Grilled Veggies

\$32.00 Per Person

VEGETARIAN ENTREES

Available Upon Advance Request

CHILDREN'S ENTREES

Available Upon Advance Request

All Prices and Menu Selections are Subject to Change without Notice

STYLED DINNER BUFFETS

All Dinner Buffets Are Served with Coffee, Decaf and Iced Tea

OPTION ONE

Minimum of 25 People

Tossed Garden Greens with Assorted Toppings and Dressings
Fresh Fruit Display
Trio of Culinary Salads
Buttered Green Beans
Fresh Vegetable Medley
Boneless Baked Chicken with Lemon and Basil
Wine Braised Beef Tips
Egg Noodles
Garlic Roasted New Potatoes

Chef's Sweet Table to Include:

Cobblers, Bread Pudding, Cakes, Cream Pies and Cheesecakes

Assortment of Club Baked Rolls and Butter

Gourmet Regular and Decaffeinated Coffees and Iced Tea

\$28.00 Per Person

OPTION TWO

Minimum of 25 People

Tossed Salad with Assorted Toppings and Dressings
Traditional Caesar Salad Display
Fresh Fruit Showcase
Trio of Culinary Salads
Sautéed Chicken Diane
Basil Rubbed Pork Loin
Green Beans Almandine
Glazed Carrots
Wild Rice Pilaf
Cheddar and Chive Mashed Potatoes

Chef's Sweet Table to Include:

Layer Cakes, Fruit Pies, Cheesecakes, Cookies and Mousses

Assortment of Club Baked Rolls and Butter

Gourmet Regular and Decaffeinated Coffees and Iced Tea

\$30.00 Per Person

BUFFET ADDITIONS

The Following Items May be Added To Any Buffet Order for an Additional Charge:

Homemade Artisan Bread **\$2.00 Per Person**

Carving Stations

Ham **\$3.75 Per Person**

Turkey **\$3.75 Per Person**

Prime Rib **\$5.50 Per Person**

Beef Tenderloin **\$6.75 Per Person**

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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 Rib

Pulled Pork Shoulder

Beef Brisket

Grilled 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

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CLASSIC DESSERTS

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

Please Make Only ONE Selection for Your Guests

CCI Original Carrot Cake

\$4.50 Per Person

German Chocolate Cake

\$4.50 Per Person

New York Style Cheesecake

\$4.50 Per Person

Lemon Raspberry Torte

\$4.50 Per Person

Sue Welch Lemon Meringue

\$4.50 Per Person

Sue Welch Cream Pies

\$4.50 Per Person

Key Lime 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.

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