



Broadmoor Country Club
2015 Special Event Packet

Event Rental Information

Our spacious, full service clubhouse is the perfect choice for your business meeting, wedding reception, holiday party, luncheon or dinner party. Our friendly, courteous staff specializes in organizing all types of functions and is capable of designing an event to match any style and budget. With indoor seating up to 250 in our Banquet Room, seating of 75 in the Fairway Room, seating of 48 in the Living Room and seating of 40 in the Donald Ross Room, we are pleased to offer you first-rate accommodations with the finest amenities.

Contact

Dana Lancaster – *Event Coordinator* 317.251.9444 X239 | dlancaster@broadmoorcc.com
Matt Vaught – *Food & Beverage Director* 317.251.9444 X214 | mvaught@broadmoorcc.com

Food and Beverage Guidelines

All food and beverage consumed on site must be purchased through the Broadmoor Country Club with exception to specialized desserts such as wedding cakes, birthday cakes and mints. Due to health regulations, leftovers may not leave the premises. *All Indiana State liquor laws, including but not limited to drinking age, will be observed and enforced, and the BCC staff reserves the right to refuse service to anyone on the basis of such laws. Furthermore, any guest(s) attempting to serve alcohol in violation of the liquor laws or the BCC policies will be asked to leave the premises. Our policy prohibits alcoholic beverages from being brought on or removed from the BCC premises. No alcoholic beverages served without valid I.D. Only one drink may be served per person at any one time.*

Any person attempting to serve an alcoholic beverage to a minor will be asked to leave the premises. The consumption of alcoholic beverages by a minor is a serious violation of state and federal laws and will be treated as a crime. Our staff is fully trained to ask for age identification from any person who appears to be under the age of 21 and is trying to obtain alcohol. We ask that you inform any guests who may be under the legal drinking age of our policy.

Guarantee and Cancellations

A guaranteed minimum of \$5,000 in food and beverage purchases for an event hosted on Saturday nights from May-October is required. For all events hosted on a Friday, Sunday, or a Saturday in the off-season, a \$2,000 food and beverage minimum will be imposed. A deposit of \$1,000 as well as a signed contract is required to guarantee your requested event date. All deposits are non-refundable and non-transferable. Menu selections and Final Headcount must be submitted 2 weeks prior to each event to insure the availability of desired menu items. Applicable sales tax as well as a 20% service charge will be applied to all food and beverage purchases. The final bill based on the final count given by the host will be due two (2) business days prior to your event. We accept Cash, Checks, Visa, MasterCard and American Express. Prepayment installments are welcome as long as total payment is received prior to the two business days. Any incidentals or additional charges that occur on the date of the event will be due upon completion of the event.

Facility Rental Fees

Ballroom: \$2000
Fairway Room: \$1000
Fairway Terrace \$500
Living Room: \$500
Donald Ross Room: \$500
President's Room \$250

Rental fees include the following:

Tables and Chairs	Use of China, Glassware, Silverware
Formal Set-up and Clean-up services	Service Personnel
Tablecloths, Skirting, and Linen Napkins	Coffee, Tea, and Water Accommodations

Decorations and Linens

Broadmoor Country Club is pleased to offer a variety of linen selections for your event. To avoid damage to the facility, we do not allow taping, tacking or the attachment of any written material to walls or doors. The use of glitter or confetti is prohibited in the facility. If you choose to decorate with glitter or confetti, a clean-up charge of \$200 will be incurred. Our Event Coordinator must approve all decorations prior to the event. You may decorate for your event 2 hours prior to the scheduled start time of the event unless otherwise approved.

Entertainment

Our preferred DJ can be provided for your event at the cost of \$1,000. All other Musicians and DJs can be booked by the host in charge of the event and will be their responsibility. We reserve the right to control volume and content.

Other Enhancements

We can arrange to have chair covers with sashes and premium linens that add to a more elegant atmosphere for your special day. There is an additional fee if you choose to have chair covers or premium linens. Tent Rentals may be arranged through the club at the expense of the event host. Wedding favors, Room Decorators, Wedding Planners, Centerpieces, Photographers and Videographers will be the responsibility of the host. If you wish to see a Preferred Vendors List, please see Event Coordinator.

Dance Floor - 15x15 \$200 per event

White Resin Padded Chairs - \$3.50 per person

Chair Covers - \$3.00 per person

Coat Attendant - \$100 per event

Ice Sculptures - are available for decoration or a focal point for food displays.
Clam Shell Ice Sculpture for a seafood display is \$400. A custom Ice Sculpture starts at \$500.

PA System - \$200 per event

Wireless Lavalier Microphone - \$50 per event

Projector Rental- \$100 per event

Screen Rental- \$25 per event

Large Screen TV - \$150 per event

DVD Rental - \$50 per event

Bar & Liquor Options

A Service Charge of 20% as well as a 9% sales tax will be applied to all Food and Beverage purchases

Champagne Toast

\$2 per person

Cash Bar

Individual guests pay for all beverages. This is an attractive option if there are only a few guests that prefer to consume alcoholic beverages.

\$100 bartender fee

Base Bar

Guests drink unlimited non-alcoholic fountain beverages, Water, Juices, Coffee and Tea without any cost to them.

\$4.00 per person

Modified Open Bar

The Modified Open Bar includes the Base Bar as well as Bottled Domestic Beer and House Wines. Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

\$7 per person for the first hour
\$4 per person for each additional hour

Deluxe Open Bar

This Selection offers the next level and includes unlimited domestic beer, wine and soft drinks as well as Name Brand Liquor selections (Dewar's, Seagram's, Bacardi, Jim Beam and Smirnoff). Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

\$10 per person for the first hour
\$6 per person for each additional hour

Premium Open Bar

This bar option can be referred as the "Top Shelf" selection and includes unlimited domestic and premium beer, house wine and soft drinks as well as Premium Liquor selections (Glenlivet, Tanqueray, Crown Royal, Jack Daniels and Ketel One). Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

\$12 per person for the first hour
\$7 per person for each additional hour

Banquet Menu Options

Breakfast Options

A minimum of 15 guests are required for buffets. All prices are per person.
A Service Charge of 20% as well as a 9% sales tax will be applied to all Food and Beverage purchases.

Broadmoor Continental

Chilled Fruit Juices, Regular and Decaf Coffee, Sliced Fresh Fruit, Assorted berries, & Assorted Pastries
\$10

Sunrise Breakfast

Scrambled Eggs, Bacon, Sausage, Hash Browns Assorted Danishes & Fresh Sliced Fruit, Regular and Decaf Coffee
\$14

N.Y. City Breakfast

Scrambled Eggs, Eggs Benedict, Cheese Blintz, Bacon, Sausage, Hash Browns, Bagels with sliced Cucumber, Tomatoes & Smoked Salmon, Toast with Fruit Jams & Fresh Sliced Fruit, Regular and Decaf Coffee
\$18

Omelet Station

(Maximum of 50 guests)

Fresh Whipped Egg White and Yolk, Ham, Bacon, Bell Pepper, Onion, Tomato, Shredded Cheese, Mushroom and Baby Spinach
\$12

Hors D' Oeuvres Options

A minimum of 30 people for all Hors D' Oeuvres Options

A Service Charge of 20% as well as a 9% sales tax will be applied to all Food and Beverage purchases.

Seasonal Fresh Fruit Display

\$5 per person

Fresh Vegetable Platter

with Ranch Dip

\$5 per person

Gourmet Cheese & Cracker Display

\$5 per person

Fruit, Cheese, Crudités Display

Seasonal Fresh Fruit, Gourmet Cheese and Crackers,
Vegetable Platter with Ranch Dip

\$13 per person

Additional Items

The following items may be added for \$5 per selection

Cold Selections

Endive with Goat Cheese & Walnuts
Rye Sticks w/ Smoked Salmon Crème Fraiche
Fresh Melon & Prosciutto Skewers
Fresh Mozzarella & Tomato Basil Skewers
English Cucumber & American Chicken Salad
Asparagus Bundles w/Prosciutto
Bruschetta
Crab Salad on Toasted French Bread
Shrimp & Cucumber with Dill Sauce

Hot Selections

Fried BBQ Ribs w/ Bleu Cheese Crumble
Mushrooms w/ Bacon, Spinach and Feta
Rosemary Marinated Lamp Pops w/Sauce
Coconut Shrimp
Tiny Meatballs in Almond Sauce
Flaky Spinach & Feta Spanakopita
Pulled Pork Sliders
Prime Rib Sliders
Duck Bacon & Sweet Corn Wonton

Hors D' Oeuvre Upgrades

The following are available as Enhancements to any of the Hors D' Oeuvre Options

Peking Duck Spring Roll \$6
Bacon Wrapped Scallops \$7
Oysters on the Half Shell \$7
BBQ Shrimp \$7
Shrimp Cocktail on Ice \$7
Ahi Tuna Shots \$7
Miniature Maryland Crabcake with
Mustard Aoli \$7

Food Station Options

A minimum of 30 people for all Food Station Options

A Service Charge of 20% as well as a 9% sales tax will be applied to all Food and Beverage purchases.

Food Station Option One

Fresh Fruit & Cheese Bar on Mirrored Display

Assorted Fresh Fruits/Domestic Cheeses/Crackers & Flatbreads

Fan Favorites

Endive with Goat cheese and Walnuts
English Cucumber with American Chicken Salad
Mushrooms with Vermont White Cheddar Cheese
Fried BBQ Ribs with Bleu Cheese Crumbles
Barbeque Shrimp with Lime and Oregano
Mini Pork Barbeque Sliders

Assorted Pizzas

Italian, BBQ Chicken, Wild Mushroom & Pepperoni

Shrimp Cocktail on Ice

\$27 per person

Food Station Option Four

Mediterranean Bar

Hummus, Olive Tapenade, Red Bell Pepper Dip,
Curried Almonds, Grilled Herbed Vegetables Served
with Pita Bread

Fresh Fruit & Cheese Bar on Mirrored Display

Assorted Fresh Fruits/Domestic Cheeses/Crackers & Flatbreads

Fresh Mozzarella Bar

Tomato, Olives, Prosciutto, Green Tomato Marmalade
with Balsamic, Capers & Red Onion

Fan Favorites

Fresh Melon & Prosciutto Skewers
Fresh Seasonal Canapés
English Cucumber with American Chicken Salad
Endive with Goat Cheese
Grilled Rye Sticks with Smoked Salmon Crème
Fraiche
Bruschetta
Italian Sausage Sliders
Mini Prime Rib Sliders w/ Horseradish Sauce
Meatballs Stroganoff Style or BBQ Style
Mushrooms w/Bacon, Spinach, & Feta Cheese
Rosemary Marinated Grilled Lamb Pops w/Jalapeno
Jelly Yogurt
Fried BBQ Ribs w/ Bleu Cheese Crumbles
Barbeque Shrimp with Lime & Oregano

Assorted Pizzas

Italian, BBQ Chicken, Wild Mushroom & Pepperoni

Shrimp Cocktail & Ahi Tuna Shots on Ice

\$42 per person

Food Station Option Two

Fresh Mozzarella Bar

Tomato, Olives, Prosciutto, Green Tomato Marmalade
with Balsamic, Capers, & Red Onion

Fan Favorites

Fresh Seasonal Canapés
Endive with Goat Cheese and Walnuts
English Cucumber with American Chicken Salad
Prosciutto and Asparagus Bundles
Mushrooms with Spinach and Feta Cheese
Rosemary Marinated Grilled Lamb Pops w/Jalapeno
Jelly Yogurt
Barbeque Shrimp with Lime & Oregano
Mini Prime Rib Sliders with Horseradish Sauce

Assorted Pizzas

Italian, BBQ Chicken, Wild Mushroom & Pepperoni

Shrimp Cocktail on Ice

\$32 per person

Food Station Option Three

Mediterranean Bar

Hummus, Olive Tapenade, Red Bell Pepper Dip,
Curried Almonds, Grilled Herbed Vegetables Served
with Pita Bread

Fan Favorites

Fresh Melon & Prosciutto Skewers
Fresh Mozzarella & Tomato Basil Skewers
Fresh Seasonal Canapés
Endive with Goat Cheese
Grilled Rye Sticks with Smoked Salmon Crème
Fraiche
Bruschetta
Italian Sausage Sliders
Meatballs Stroganoff Style or BBQ Style
Mushrooms w/Bacon, Spinach, & Feta Cheese
Rosemary Marinated Grilled Lamb Pops w/Jalapeno
Jelly Yogurt
Fried BBQ Ribs w/ Bleu Cheese Crumbles
Assorted Pizzas
Italian, BBQ Chicken, Wild Mushroom & Pepperoni
Shrimp Cocktail & Ahi Tuna Shots on Ice
\$37 per person

Plated Dinner Entrée Options

One selection per event unless preordering, if pre-ordered, two selections maximum. All prices are per person.
A Service Charge of 20% as well as a 9% sales tax will be applied to all Food and Beverage purchases.

Chicken Picatta

Pan Seared Chicken Breast in a white wine lemon butter sauce topped with mushrooms and capers and served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$23

Chicken Parmesan*

Hand-Breaded Chicken Breast Topped with Mozzarella Cheese and Marinara paired with Alfredo Pasta and served with your choice of Salad and Vegetable with Warm Rolls and Butter

\$23

Pan Seared Salmon

Atlantic Salmon Pan Seared with a Tomato Caper Lemon Butter Sauce and served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$27

New York Strip

Grilled and seasoned to perfection, 12 ounce New York Strip Smothered with Sautéed Onion and served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$36

Filet Mignon

Charbroiled 6 oz. Filet Mignon and served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$34

Surf & Turf

Grilled 6oz Beef Tenderloin and 3 sautéed Tempura Shrimp with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$35

Herb-Brined Pork Prime Rib Roast

Pork Prime Rib topped with natural ju served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$22

Oven Roasted Prime Rib

Seasoned Oven-Roasted Prime Rib of Beef. Topped with Rosemary au jus & Horseradish Cream and served with your choice of Salad and Garlic Bread

\$22

Seafood Stuffed Flounder

Flounder stuffed with Crab Meat, Crawfish, Shrimp, Peppers, Onions, Parmesan, and Parsley, topped with a Lemon Butter Sauce served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$26

Veal Marsala

Veal topped with crimini mushrooms, Marsala Wine Ju, and crisp Pancetta, served with your choice of Salad and Warm Rolls and Butter

\$25

Vegetarian Selections

Vegetarian Lasagna*

served with your choice of Salad with Warm Rolls and Butter

\$18

Pasta Primavera*

Cappellini Pasta with Artichoke, Tomato, Red Onion, Broccoli, Sweet Basil and Garlic tossed with Lemon, Olive Oil & White Wine served with your choice of Salad and Warm Rolls and Butter

\$18

*Starch not included with selection

Accompaniments

The following selections are included with all dinner selections unless otherwise specified.
Please choose one Salad, one Vegetable and one Starch.

Salad Selections

Garden Salad

Mixed Green, Tomato, Cheddar Cheese,
Red Onion Served with your choice of dressing

Caesar Salad

Crisp Romaine Lettuce, Freshly Grated
Parmesan Cheese, Garlic Croutons and
Creamy Caesar Dressing

Broadmoor Salad

Bacon, Egg, Tomato, Cucumber and Croutons
Tossed in our Signature Broadmoor Dressing,
Topped with Crumbled Blue Cheese, Grated
Parmesan Cheese

The "Classic Wedge" Salad

Crisp Iceberg Lettuce Topped with Blue Cheese
Crumbles, Applewood Smoked Bacon, Homemade
Garlic Croutons, Diced Tomato & Blue Cheese
Dressing

Vegetable Selections

Green Bean Almandine
Green Beans With Bacon
Southwest Corn Casserole
Candied Baby Carrots
Steamed California Medley

Starch Selections

Herb Roasted Baby Red Potato
Whipped Potato
Boursin Whipped Potato
Twice Baked Potato
Alfredo Pasta
Herbed Orzo
Wild Rice Pilaf

Dinner Buffet Options

A minimum of 30 guests are required for buffets. All prices are per person.
A Service Charge of 20% as well as a 9% sales tax will be applied to all Food and Beverage purchases.

Custom Buffet

Create your own Dinner Buffet from our Entrées or items in the Buffet Menu. You Can Mix and Pair Items that Excite Your Palate!

Prices based on selections

Backyard BBQ

Grilled Hamburgers and Grilled Chicken with Potato Salad, Creamy Cole Slaw, Kettle Chips, Sliced Cheddar, Swiss & Pepper Jack Cheeses & Condiments
\$18

Prime Crab-Stuffed Beef Tenderloin

Whole Prime Beef Tenderloin Prepared Medium Rare and stuffed with Crab served with your choice of Grille Garden Salad or Caesar Salad, Vegetable and Starch with Warm Rolls and Butter
\$35

Italian Buffet

Traditional Spaghetti and Meat Balls in a Marinara Sauce, Chicken Alfredo in a Garlic Cream Sauce, Italian Vegetables, choice of Garden Grille Salad or Caesar Salad and Warm Rolls and Butter
\$24

Pan Seared Chicken Buffet

Lightly Seasoned Pan Seared Chicken Breast in Pan Jus and our Famous Thai BBQ Chicken served with your choice of Grille Garden Salad or Caesar Salad, Vegetable and Starch with Warm Rolls and Butter
\$22

Bourbon Street Buffet

Louie's Crab Salad, Delicious Homemade Shrimp and Chicken Jambalaya paired with Red Beans and Rice, Cajun Beer Barbeque Shrimp, Fried Oysters, Fried Okra and French Bread
\$29

The Caribbean

Tropical Fruit Salad, Pineapple and Coconut Rice Pilaf, Sweet Potato and Squash Stew, Jamaican Jerked Chicken, Seasonal Fresh Fish, Pineapple Ginger Sauce and Pork Butt with Mint Sauce
\$30

Prime-Rib Buffet

A House Favorite, Slow Roasted Prime Rib Carving Station complete with Au Jus and Creamy Horseradish served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter
\$34

Flank Steak Buffet

Marinated Medium Rare Flank Steak Thinly Sliced, served with your choice of Grille Garden Salad or Caesar Salad, Vegetable and Starch with Warm Rolls and Butter
\$24

Mesquite Smoked BBQ

Slow Smoked Ribs or Pulled Pork and Grilled Chicken Breast paired with Baked Beans, Corn Cobbettes, Coleslaw, Cornbread Muffins, Warm Rolls and Butter
\$20

Mexican Buffet

Seasoned Ground Beef and Chicken with Taco Shells and Flour Tortillas served with Cheddar Cheese, Guacamole, Sour Cream, Salsa, Lettuce, Diced Tomatoes, Jalapeños, Diced Onions and Black Olives. Beef and Cheese Enchiladas served with Refried Beans, Spanish Rice and Chips and Salsa
\$18

Steak & Seafood Buffet

Marinated Flank Steak and Linguini with Clams, Salmon or Scallops served with your choice of Grille Garden Salad or Caesar Salad, Vegetable and Starch with Warm Rolls and Butter
\$35

The Barbecue Buffet

Slow Smoked Ribs, Pulled Pork or Brisket, Cocktail Buns paired with Baked Beans, Corn Cobbettes, Coleslaw, Mashed Potatoes and Homemade Gravy, Cornbread Muffins, Warm Rolls and Butter
\$26

The Seafood Buffet

Homemade Clam Chowder, Salad Nicoise, Rice Pilaf, Cocktail Shrimp, Lemon Dill Baked Perch Filets, Fried Oysters, Grilled Tuna with Balsamic Onions and Peppers and Warm Rolls and Butter
\$32

Corporate Offerings

All prices are per person unless otherwise marked.

A Service Charge of 20% as well as a 9% sales tax will be applied to all Food and Beverage purchases.

"Create Your Own" Deli Sandwich Buffet

Your Choice of three of the following entrees –

Sliced Virginia Ham, Roast Turkey, Chicken Salad, Egg Salad, Ham Salad, and Tuna Salad.

Accompanied by Assorted Cheeses, Lettuce, Tomatoes, Pickles, Assorted Breads, Condiments,
Fresh Fruit Salad and Homemade Potato Chips.

\$13

Cold Italian Buffet

Deli Cuts of Ham, Genoa Salami, Mortadella, Cappicola, Roast Beef, Provolone and Mozzarella Cheeses.

Served with Lettuce, Tomatoes, Pickles, Assorted Breads and Condiments.

Also accompanied by Grille Garden Salad, Fresh Fruit Salad, and Homemade Potato Chips

\$15

A Taste of New York Hot Buffet

Chef Carved Beef Brisket, Sliced Turkey Pastrami, Sautéed Onions, Warm Sauerkraut, and Grille Garden Salad included.

Served with Assorted Breads, Homemade Potato Chips, Kosher Deli Pickles, and Brown and Grain Mustards.

\$17

Soups

Our homemade soups are available to add onto any buffet package! Options include:

Tomato Bisque | New England Clam Chowder | Creamy Chicken Noodle | Minestrone

Creamy Wild Mushroom | Potato Leek with Crispy Bacon | Roasted Corn Chowder | Beef Barley with Mushroom

\$3

Dessert Options

Assorted Cookies

\$18/dozen

Assorted Bars & Brownies

\$20/dozen

Break-Out Options

Assorted Dry Snacks

Includes American Blend Snack Mix, Creole Snack Mix,
and Mini Pretzels

\$2

Homemade Tortilla Chips & Homemade Potato Chips

Accompanied by Salsa and Smoky Ranch Dip

Add Guacamole for \$2

\$2

Fresh Vegetable Platter with Dip

\$5

Whole Fresh Fruit Platter

\$5