

The Broadmoor

Wedding & Event Center



2015 Wedding Packages

Banquet Room Information

Our spacious, full service clubhouse is the perfect choice for your wedding ceremony and reception. 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 200 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. We also offer spectacular photo opportunities on our golf course.

Deposits & Minimums

In order to secure your reception date, a \$1,000 deposit along with a signed contract must be received. All deposits are non-refundable and non-transferable. Payments may be made in installments, though the balance must be paid in full by the date of the wedding reception.

In order to host a wedding reception on a Saturday from May to October, all sales must hit a minimum of \$5,000 pre-tax and service charge.

Contact:

Dana Lancaster – *Event Coordinator*
dlancaster@broadmoorcc.com
317.251.9444 ext. 239

www.broadmoorcc.com
www.facebook.com/thebroadmoorweddingandeventcenter

A Service Charge of 20% as well as a 9% state sales tax will be applied to all F&B purchases.

2015 Silver Wedding Package

*\$60 per person**

- Full Use of our Chandelier Ballroom Overlooking the Golf Course
- The Event Coordinator and Food & Beverage Supervisor at your service for the evening
- Complete staffing for the entire event including our professional and knowledgeable wait staff
- Use of Ladies Lounge Room and President's Room for Bridal Party to get ready
- Drink Service for Bridal Party Before the Ceremony & Reception
- Tables and chairs for the reception
- A 15' x 15' Dance Floor
- Standard linens including tablecloths, skirting, and linen napkins
- Full use of China, Glassware, and Silverware
- Square mirrors and votive candles on each table to accent your centerpieces
- Beverage Accommodations including unlimited non-alcoholic fountain beverages, water, juices, coffee, and tea for your guests to enjoy
- A Champagne Toast for Each Invited Guest
- A Deluxe Open Bar
 - Unlimited domestic beer and house wine as well as Name Brand Liquor selections (Dewar's, Seagram's, Smirnoff, Bacardi, Jim Beam)
- Fresh Pre-set Salad Course for All of Your Guests
 - Please see following page for Salad Options
- Two Dinner Entrée Selections as prepared by our Executive Chef
 - Please see following page for included Dinner Entrée Selections
 - Buffet Style or Food Stations are available for an additional charge
- Cake Cutting Service for Your Wedding Cake

All Wedding Packages are based on a per person cost for a five-hour reception.

**A Service Charge of 20% as well as a 9% state sales tax will be applied to all F&B purchases.*

2015 Silver Wedding Package Food Selections

Salad Selections

(Your Choice of One)

- Grille Garden Salad
Mixed Green, Tomato, Cheddar Cheese, and Red Onion. Served with your choice of dressing.
- Caesar Salad
Crisp Romaine Lettuce, Freshly Grated Parmesan Cheese, Garlic Croutons, and Creamy Caesar Dressing.

Vegetable Selections

(Your Choice of One)

- Green Bean Almandine
- Roasted Root Vegetables
- Candied Baby Carrots
- Southwest Corn Casserole

Starch Selections

(Your Choice of One)

- Herb Roasted Baby Red Potatoes
- Herb Whipped Potato
- Herbed or Alfredo Pasta
- Wild Rice Pilaf

Dinner Entrée Selections

(Your Choice of Two; Served with One Vegetable and One Starch as well as Warm Rolls and Butter)

- Pan Seared Chicken Breast
Seasoned Pan Seared Chicken Breast in pan jus.
- Oven-Roasted Prime Rib
Seasoned Oven-Roasted Prime Rib of Beef. Topped with Rosemary au jus & Horseradish Cream.
- Stuffed Pork Loin
Boneless Pork Loin stuffed with Parmesan Cheese, Spinach and Hickory Smoked Ham.
- Home Made Lasagna
Pasta sheets layered with Ricotta cheese, crumbled meatballs, Italian sausage and marinara. Topped with Provolone cheese and marinara.
- Pan Seared Salmon
Atlantic Salmon Pan Seared with a White Wine Lemon Butter Sauce.
- Chicken Parmesan
Hand-Breaded Chicken Breast Topped with Mozzarella Cheese and Marinara Paired with Fettuccine Alfredo.

Vendor Meals Can Be Provided at the Cost of \$30 per person.

**A Service Charge of 20% as well as a 9% state sales tax will be applied to all F&B purchases.*

Broadmoor Country Club | 2155 Kessler Blvd West Drive, Indianapolis, IN 46228 | 317. 251.9444

2015 Gold Wedding Package

*\$85/person**

- Full Use of our Chandelier Ballroom Overlooking the Golf Course
- Private Food Tasting for 6 to Assist You in Choosing Your Menu
- The Event Coordinator & Food and Beverage Supervisor at your service for the evening
- Complete staffing for the entire event including our professional and knowledgeable wait staff
- Use of Ladies Lounge Room and President's Room for Bridal Party to get ready
- Drink Service for Bridal Party Before the Ceremony & Reception
- Tables and chairs for the reception
- A 15' x 15' Dance Floor
- Standard linens including tablecloths, skirting, and linen napkins
- White chair covers with colored sashes
- Full use of China, Glassware, and Silverware
- Square mirrors and votive candles on each table to accent your centerpieces
- Beverage Accommodations including unlimited non-alcoholic fountain beverages, water, juices, coffee, and tea for your guests to enjoy
- A Champagne Toast for Each Invited Guest
- A Deluxe Open Bar
 - Unlimited domestic beer and house wine as well as Name Brand Liquor selections (Dewar's, Seagram's, Smirnoff, Bacardi, Jim Beam)
- Passed Hors D'Oeuvres during Cocktail Hour
 - Your choice of four; please see following page for included options
- A Fresh Fruit, Vegetable, & Cheese Station during Cocktail Hour
 - Includes a buffet display of assorted fresh fruits, vegetables, domestic cheese, and assorted crackers & flatbreads
- Fresh Pre-set Salad Course for All of Your Guests
 - Please see following page for Salad Options
- Two Dinner Entrée Selections as prepared by our Executive Chef
 - Please see following page for included Dinner Entrée Selections
 - Buffet Style or Food Stations are available for an additional charge
- Cake Cutting Service for Your Wedding Cake

All Wedding Packages are based on a per person cost for a five-hour reception.

**A Service Charge of 20% as well as a 9% state sales tax will be applied to all F&B purchases.*

2015 Gold Wedding Package Food Selections

Passed Hors D'Oeuvres Selections

(Your Choice of Three)

- Fresh Seasonal Canapés
- Endive with Goat Cheese & Walnuts
- Rye Sticks w/ Smoked Salmon Crème Fraiche
- Cocktail Frank Wrapped in Puff Pastry
- Fresh Mozzarella & Tomato Basil Skewers
- Crab Salad on Toasted French Bread
- Bruschetta
- Flaky Spinach & Feta Spanakopita
- Mushrooms w/ Bacon, Spinach and Feta
- Meatballs Swedish Style

Salad Selections

(Your Choice of One)

- Grille Garden Salad
Mixed Green, Tomato, Cheddar Cheese and Red Onion. Served with your choice of dressing.
- Broadmoor Salad
Bacon, Tomato, Cucumber, and Croutons Tossed in our Signature Broadmoor Dressing. Topped with Crumbled Blue Cheese and Grated Parmesan Cheese.
- Caesar Salad
Crisp Romaine Lettuce, Freshly Grated Parmesan Cheese, Garlic Croutons, and Creamy Caesar Dressing.
- The “Classic Wedge” Salad
Crisp Iceberg Lettuce Topped with Blue Cheese Crumbles, Bacon Pieces, Homemade Garlic Croutons, Diced Tomato, and Blue Cheese Dressing.

Vegetable Selections

(Your Choice of One)

- Green Bean Almandine
- Green Beans With Bacon
- Southwest Corn Casserole
- Roasted Root Vegetables
- Candied Baby Carrots
- Steamed California Medley

Starch Selections

(Your Choice of One)

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

Dinner Entrée Selections

(Your Choice of Two; Served with One Vegetable and One Starch as well as Warm Rolls and Butter)

- Pan Seared Chicken Breast
Seasoned Pan Seared Chicken Breast in pan jus.
- Stuffed Pork Loin
Boneless Pork Loin stuffed with Parmesan Cheese, Spinach and Hickory Smoked Ham.
- Chicken Parmesan
Hand-Breaded Chicken Breast Topped with Mozzarella Cheese and Marinara Paired with Fettuccine Alfredo.
- Pan Seared Salmon
Atlantic Salmon Pan Seared with a White Wine Lemon Butter Sauce.
- New York Strip
Grilled and Seasoned to Perfection, 14 oz. New York Strip Smothered with Sautéed Onion.
- Oven-Roasted Prime Rib
Seasoned Oven-Roasted Prime Rib of Beef. Topped with Rosemary au jus & Horseradish Cream.
- Home Made Lasagna
Pasta sheets layered with Ricotta cheese, crumbled meatballs, Italian sausage and marinara. Topped with Provolone cheese and marinara.
- Filet Mignon
Charbroiled 8 oz. Filet Mignon.
- Vodka Rigatoni
Garlic Crushed Tomato Sauce, Red Pepper Flakes, Spicy Italian Sausage, Parmesan and Fresh Basil.
- Surf & Turf
Grilled 6 oz. Beef Tenderloin and 3 sautéed Tiger Shrimp.

Vendor Meals Can Be Provided at the Cost of \$30 per person.

**A Service Charge of 20% as well as a 9% state sales tax will be applied to all F&B purchases.*

2015 Platinum Wedding Package

*\$125/person**

- Full Use of our Chandelier Ballroom Overlooking the Golf Course
- Private Food Tasting for 6 to Assist You in Choosing Your Menu
- Entire Clubhouse Closure for your Wedding
- The Event Coordinator & Food and Beverage Supervisor at your service for the evening
- Complete staffing for the entire event including our professional and knowledgeable wait staff
- Use of Ladies Lounge Room and President's Room for Bridal Party to get ready
- Drink Service for Bridal Party Before the Ceremony & Reception
- Access to Golf Carts for On-Course Photo Opportunities
- A Bachelor Party for the Groom & Groomsmen
Includes two foursomes of golf with carts prior to your big day!
- Tables and chairs for the reception
- A 15' x 15' Dance Floor
- Premium linens including tablecloths, skirting, and linen napkins
- White, Ivory, or black chair covers with colored sashes
- Full use of China, Glassware, and Silverware
- Square mirrors and votive candles on each table to accent your centerpieces
- Beverage Accommodations including unlimited non-alcoholic fountain beverages, water, juices, coffee, and tea for your guests to enjoy
- A Champagne Toast for Each Invited Guest
- A Premium Open Bar
Unlimited beer and wine as well as our Top Shelf Selections of Liquor (Glenlivet, Crown Royal, Tanqueray, Ketel One, Jack Daniels)
- Passed Hors D'Oeuvres during Cocktail Hour
Your choice of three; please see following page for included options
- A Fresh Fruit, Vegetable, & Cheese Station during Cocktail Hour
Includes a buffet display of assorted fresh fruits, vegetables, domestic cheese, and assorted crackers & flatbreads
- Fresh Pre-set Salad Course for All of Your Guests
Please see following page for Salad Options
- Two Dinner Entrée Selections as prepared by our Executive Chef
Please see following page for included Dinner Entrée Selections
- Cake Cutting Service for Your Wedding Cake
- A Chocolate Fountain and Accompaniments for Dessert

All Wedding Packages are based on a per person cost for a five-hour reception.

**A Service Charge of 20% as well as a 9% state sales tax will be applied to all F&B purchases.*

2015 Platinum Wedding Package Food Selections

Passed Hors D'Oeuvres Selections

(Your Choice of Four)

- Fresh Seasonal Canapés
- Endive with Goat Cheese & Walnuts
- Rye Sticks w/ Smoked Salmon Crème Fraiche
- Cocktail Frank Wrapped in Puff Pastry
- Fresh Melon & Prosciutto
- Meatballs Swedish Style
- Fresh Mozzarella & Tomato Basil Skewers
- Crab Salad on Toasted French Bread
- Bruschetta
- Bacon Wrapped Scallops
- Flaky Spinach & Feta Spanakopita
- Mushrooms w/ Bacon, Spinach and Feta

Salad Selections

- Grille Garden Salad
Mixed Green, Tomato, Cheddar Cheese, and Red Onion. Served with your choice of dressing.
- Broadmoor Salad
Bacon, Tomato, Cucumber, and Croutons Tossed in our Signature Broadmoor Dressing. Topped with Crumbled Blue Cheese and Grated Parmesan Cheese.
- Caesar Salad
Crisp Romaine Lettuce, Freshly Grated Parmesan Cheese, Garlic Croutons, and Creamy Caesar Dressing.
- The “Classic Wedge” Salad
Crisp Iceberg Lettuce Topped with Blue Cheese Crumbles, Applewood Smoked Bacon, Homemade Garlic Croutons, Diced Tomato, and Blue Cheese Dressing.

Vegetable Selections

(Your Choice of One)

- Green Bean Almandine
- Green Beans With Bacon
- Southwest Corn Casserole
- Roasted Root Vegetables
- Candied Baby Carrots
- Steamed California Medley
- Curried Vegetable and Peanut Sauté

Starch Selections

(Your Choice of One)

- Herb Roasted Baby Red Potato
- Herb Whipped Potato
- Boursin Whipped Potato
- Twice Baked Potato
- Herbed or Alfredo Pasta
- Spanish Style Rice
- Wild Rice Pilaf

Dinner Entrée Selections

(Your Choice of Two; Served with One Vegetable and One Starch as well as Warm Rolls and Butter)

- Pan Seared Chicken Breast
Seasoned Pan Seared Chicken Breast in pan jus.
- Stuffed Pork Loin
Boneless Pork Loin stuffed with Parmesan Cheese, Spinach and Hickory Smoked Ham.
- Chicken Parmesan
Hand-Breaded Chicken Breast Topped with Mozzarella Cheese and Marinara Paired with Fettuccine Alfredo.
- Pan Seared Salmon
Atlantic Salmon Pan Seared with a White Wine Lemon Butter Sauce.
- New York Strip
Grilled and Seasoned to Perfection, 14 ounce New York Strip Smothered with Sautéed Onion.
- Oven-Roasted Prime Rib
Seasoned Oven-Roasted Prime Rib of Beef. Topped with Rosemary au jus & Horseradish Cream.
- Home Made Lasagna
Pasta sheets layered with Ricotta cheese, crumbled meatballs, Italian sausage and marinara. Topped with Provolone cheese and marinara.
- Filet Mignon
Charbroiled 8 oz. Filet Mignon.
- Vodka Rigatoni
Garlic Crushed Tomato Sauce, Red Pepper Flakes, Spicy Italian Sausage, Parmesan and Fresh Basil.
- Surf & Turf
Grilled 6oz Beef Tenderloin and 3 sautéed Tiger Shrimp.

Vendor Meals Can Be Provided at the Cost of \$30 per person.

A 100 person minimum is required for the Platinum Wedding Package.

**A Service Charge of 20% as well as a 9% state sales tax will be applied to all F&B purchases.
If these options do not suit your needs, a la carte pricing is available upon request.*

Broadmoor Country Club | 2155 Kessler Blvd West Drive, Indianapolis, IN 46228 | 317. 251.9444

2015 Food & Beverage Enhancements

Cocktail Hour

Fresh Crudités & Cheese Display with Ranch Dip and Crackers
\$5 per person

Sliced Fresh Fruit Display
\$5 per person

Passed Hors D'oeuvres
\$3 per person per selection

Reception

5-hour Premium Open Bar Upgrade
\$8 per person

Wine Service
Pricing Dependent upon Wine Selection

Chocolate Fountain & Accompaniments
\$500

Late Night Snacks (Choice of 3)
Pulled Chicken Sliders, Mini Hotdogs, Chicken Fingers, Macaroni & Cheese Bites, Pizza, Totchos Bar
\$10 per person

2015 Amenity Enhancements

White Resin Padded Ceremony Chairs
\$3.50 per person

Pianist for Cocktail Hour
\$175

Chair Covers with Colored Sashes
\$3 per person

Full Premium Linen Upgrade
\$6 per person

Coat Attendant
\$100

Valet Service
Outsourced By a Third Party. Please Request Quote.

DJ Service
\$1,000 for Reception Time
\$300 for Ceremony Music/Mic + ½ seating music

Uplighting (in conjunction with DJ Service)
\$250 for 8 LED lights
\$50 for each additional light