

Event Guide

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 specialized 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 our Fairway Room, seating of 48 in our Living Room, and seating of 40 in our Donald Ross Room, we are pleased to offer you first-rate accommodations with the finest amenities.

FOOD & BEVERAGE GUIDELINES

All food and beverage consumed on-site must be purchased through 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. 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 bought on or removed from the BCC premises. No alcoholic beverages served without valid I.D. Only one drink may be served per person at 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

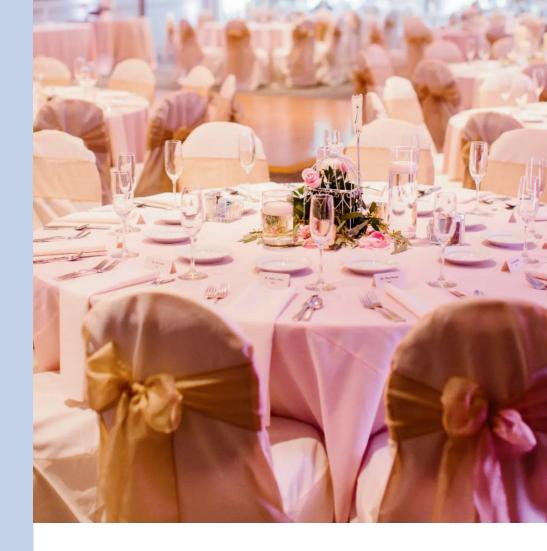
A guaranteed minimum of \$5000 in food and beverage purchases for an event hosted on Saturday nights from May-October is required. For all events hosted on a Friday, Saturday or Sunday in the off-season, a \$2000 food and beverage minimum will be imposed. A deposit of \$1000 as well as a signed contract is required to guarantee your requested date. All deposits are non-refundable and non-transferrable. Menu selections and final headcount must be submitted 2 weeks prior to each event to ensure the availability of desired menu items. Applicable sales tax and 20% service charge will be applied to all food and beverage purchases. The final bill based on the final head 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. Any incidentals or additional charges that occur on the date 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:

- Formal Set-Up
- Clean-Up Services
- Tables
- Chairs
- Tablecloths
- Skirting
- Napkins
- Use of China
- Glassware
- Silverware
- Service Personnel



Facility Rental Fees

DECORATIONS & 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.

PARKING LOT SECURITY

All events hosted at Broadmoor will be monitored by our uniformed security service. Uniformed officers in marked vehicles will offer a high visibility security presence on premise during contracted hours of your event. \$225 will be added to the final invoice unless the host chooses to opt our of this service.

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 vendor list, please see our event coordinator.

- Dance Floor 15x15 \$200 per event
- White Resin Padded Chairs \$3.50 per person + \$80 delivery fee
- Chair Covers \$3.00 per person / Chair Sashes \$1 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 seafood display \$400
 - Custom Ice Sculpture starts at \$600
- PA System \$200 per event / Wireless Lavaliere Microphone \$50 per event
- LCD Projector Rental \$100 per event / Screen Rental \$25 per event



Bar Packages

All bar options include a \$100 setup fee

BASIC BEVERAGES - \$4 / PERSON

• Coffee, tea, lemonade

GOLD BAR PACKAGE

House Beer, House Wine, Smirnoff Vodka, Beefeater Gin, Bacardi Superior Rum, Canadian Club Whiskey, Johnny Walker Red Scotch, Jim Beam Bourbon

- 1 Hour \$18 per person
- Additional Hours \$13 per person per hour

SILVER BAR PACKAGE

House Beer, House Wine, Ketel One Vodka, Tanqueray Gin, Jack Daniels Bourbon, Captain Morgan Spiced Rum, Johnny Walker Black Scotch

- 1 Hour \$20 per person
- Additional Hour \$14 per person per hour

PLATINUM BAR PACKAGE

House Beer, Import Beer, House Wine, Grey Goose Vodka, Bombay Gin, Crown Royal Whiskey, Jack Daniels Bourbon, Glenlivet Scotch, Captain Morgan Spiced Rum

- 1 Hour \$22 per person
- Additional Hour \$17 per person per hour

THE CONTINENTAL - \$12

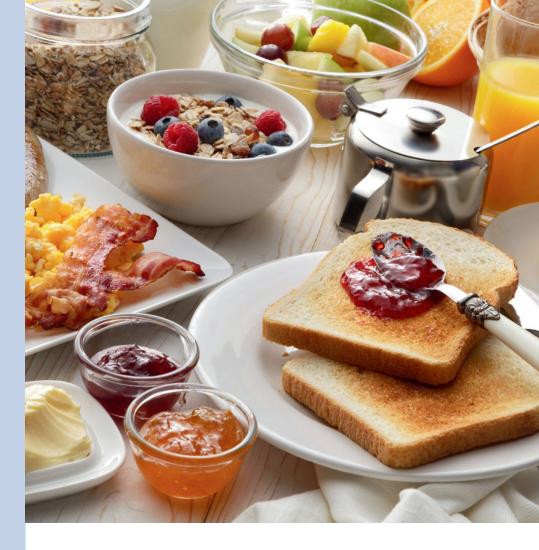
- Freshly chilled juices: choice of 2
 - o orange, grapefruit, apple, tomato
- Assorted breakfast pastry
- Freshly brewed coffee

BROADMOOR CONTINENTAL - \$14

- Freshly chilled juices: choice of 2
 - o orange, grapefruit, apple, tomato
- Assorted breakfast pastry
- Sliced Fresh Fruit
- Freshly brewed coffee

HEART & HEALTHY - \$16

- Freshly chilled juices: choice of 2
 - o orange, grapefruit, apple, tomato
- Assorted breakfast pastry
- Sliced Fresh Fruit
- Yogurt with Granola
- Assorted Bagel and Cream Cheese
- Freshly brewed coffee



Continental Breakfast

THE BROADMOOR - \$20

- Freshly chilled juices: choice of 2
 - o orange, grapefruit, apple, tomato
- Fluffy scrambled eggs
- Crispy Bacon and Grilled Sausage
- Assorted pastries
- Fresh fruit displays
- Breakfast Potato
- Freshly brewed coffee

DOWN HOME - \$22

- Freshly chilled juices: choice of 2
 - o orange, grapefruit, apple, tomato
- Fluffy scrambled eggs
- Crispy Bacon and Grilled Sausage
- Biscuits and Gravy
- Assorted Pastries
- Fresh fruit displays
- Breakfast Potato
- Freshly brewed coffee



Breakfast Buffet

THE DONALD ROSS -\$16

- Fluffy Scrambled Eggs
- Crispy Bacon or Grilled Sausage
- Breakfast Potato
- Breakfast Pastry on table
- Freshly brewed coffee

DOWN HOME BREAKFAST - \$18

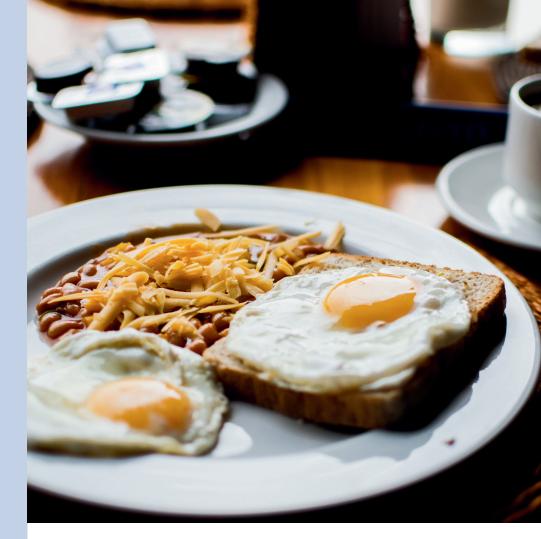
- Grilled Sirloin Steak
- Fluffy Scrambled Eggs
- Served with Breakfast Potato
- Choice of Crispy Bacon or Grilled Sausage
- Freshly Brewed Coffee
- Breakfast Pastry on Table

EGGS BENEDICT - \$16

- Poached Eggs served on a toasted English muffin, topped with Hollandaise sauce
- Served with Breakfast Potatoes
- Freshly Brewed coffee
- Breakfast Pastry on Table

FRENCH TOAST <u>YOUR</u> WAY -\$14

- French Toast with Blueberries, Strawberries or Cinnamon Swirl
- Grilled to golden brown served with warm maple syrup
- · Served with crispy bacon or grilled sausage
- Freshly Brewed coffee



Plated Breakfast



Themed Breaks

Please note BCC kitchen is neither a gluten free nor nut free environment.

Consuming raw or undercooked meats, or eggs may increase your risk of food borne illness

Prices are subject to change. All prices are subject to 20% service charge and 9% IN tax

JUNK FOOD BREAK - \$12

- Cracker Jack
- Dessert Bars
- Assorted candy bars
- Potato Chips with Dip
- Assorted sodas
- Popcorn
- Freshly brewed coffee

FITNESS BREAK - \$14

- Assorted sliced fresh fruit
- Granola Bars
- Yogurt and Granola (with dried fruit options)
- Bottled water
- Energy Drinks
- Freshly brewed coffee

ICE CREAM BREAK - \$14

- Chocolate, Vanilla or Strawberry Ice Cream
- Toppings include: Strawberry or Butterscotch sauce, chocolate sprinkles, maraschino cherries, sliced bananas, chopped walnuts and whipped cream
- Freshly Brewed coffee

BAKE BREAK - \$14

- Assortment of homemade cookies
- Chocolate fudge brownies
- Mini eclairs
- Assorted sodas
- Freshly brewed coffee

THE BROADMOOR- \$16

- Choice of Croissant or Fresh Baguette
- With choice of the following
 - · Ham ,turkey, chicken or tuna salad
 - o Monterey Jack or American cheese
- Homemade potato salad
- Sliced fresh fruit
- Choice of cup of soup
- Served with Cookies

THE DELI SUB - \$17

- Sliced turkey breast, shaved ham, accompanied with swiss cheese, sliced tomato, lettuce, onion on a deli sub
- Served with cole slaw and chips
- Served with a choice of cup of soup
- Served with cookies

CHICKEN CAESAR WRAP - \$17

- Diced Chicken, Romaine lettuce, Parmesan cheese,
 Light Caesar dressing, Wrapped in soft tortilla
- Served with homemade potato salad or chips
- Choice of cup of soup
- Comes with choice of drink: coffee, tea, lemonade
- Served with cookies

CLUB WRAP - \$17

- Turkey, ham, bacon, swiss cheese, Topped with lettuce, tomato, Wrapped in a soft tortilla
- Served with homemade potato salad or chips
- Choice of cup of soup
- Comes with choice of drink: coffee, tea, lemonade
- Served with cookies



Light Luncheon

Soup Options: Beef Vegetable, Chicken Velvet, Vegetable Soup

Please note BCC kitchen is neither a gluten free nor nut free environment.

All Plated Luncheon options include: choice of house or caesar salad, Assorted cookies, and choice of drink: Freshly brewed coffee, lemonade, tea, Vegetable choices: Green beans, vegetable medley, honey glazed carrots

MEAT LASAGNA - \$20

 Pasta layered with meat sauce, ricotta, and mozzarella cheese

ROASTED TURKEY BREAST -\$22

- Sliced roasted turkey breast
- Served with mashed potato and turkey gravy
- Add vegetable

ROASTED PORK LOIN- \$20

- Slow roasted pork loin with wild mushroom sauce
- Served with wild rice
- Add vegetable

GRILLED FLANK STEAK - \$28

- Flank steak sauteed with pepper and onion
- In mushroom sauce
- Served with new potato

CHICKEN MARSALA - \$23

 Boneless chicken breast sauteed with marsala served with roasted new potato

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Plated Luncheon

All buffet options are served with Choice of Soup: Beef Vegetable, Chicken Velvet or Vegetable Soup and assorted cookies

DELI BUFFET -\$22

- Choice of 3 meats: Smoked turkey, ham, roast beef, chicken salad, or tuna salad
- Choice of 3 Cheeses: American, cheddar, pepper jack, provolone
- Served with choice of potato salad or cole slaw
- Includes Assorted Condiments: Tomato, Onion, Lettuce, mayonnaise, mustard,

AMERICAN BUFFET -\$22

- Choice of 2: Beef Burger, chicken breast, hot dog, or bratwurst
- Served with pasta or garden salad
- chips

HOT BUFFET -(2- \$25, 3-\$30)

- Romano Crusted Chicken
- Fried Chicken
- Chicken Pasta Primavera
- Roasted Chicken
- Meat Lasagna
- Pulled Pork BBQ
- Spaghetti and Meatballs
- Served with choice of pasta, potato salad, fresh seasonal vegetables, oven baked rolls
- Choice of drinks
- Assorted cookies

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Luncheon Buffet



Themed Buffet

Minimum of **30** guests required

Includes: Freshly brewed coffee, tea, lemonade, assorted cookies

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ITALIAN - \$28

- Parmesan Chicken or Chicken Marsala
- Lasagna
- Italian Sausage
- Peppers, Onions, Green Beans
- Oven roasted potato
- Caesar or pasta salad

MEXICAN - \$24

- Seasoned taco meat
- Fajita style chicken
- Sautéed peppers and onion
- Soft tortillas and taco shells
- Refried beans and Spanish rice
- Tortilla chips and salsa
- Includes: Lettuce, tomato, sour cream

DOWN HOME - \$28

- Fried Chicken
- BBQ Brisket
- Macaroni and Cheese
- Mashed Potato with Gravy
- Corn and Green Beans
- Cole slaw or potato salad

ALL AMERICAN - \$24

- Grilled Black Angus Beef
- All beef hot dog
- Potato salad
- Baked Beans
- Corn on the cob

All dinner options are served with choice of one vegetable and one starch Salad Included

CHICKEN MARSALA – \$35

CHICKEN PICCATA – \$35

OVEN ROASTED SALMON – \$46

FILET MIGNON – \$52

ROASTED PORK LOIN – \$32

ROASTED CHICKEN – \$35

GRILLED NEW YORK STRIP STEAK – \$56

<u>VEGETABLE OPTIONS</u>

- Green Bean Almandine
- Green Beans with Bacon
- Steamed Vegetable Medley
- Candid Baby Carrots
- Saluted Mushrooms
- Grilled Asparagus (Add- \$2)

STARCH OPTIONS

- Herb Roasted Potatoes
- Whipped Potatoes
- Wild Rive Pilaf

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Dinner Entrée

All combination dinner options are served with house salad, choice of one vegetable and one starch, oven baked rolls, dessert priced separately

FILET MIGNON & BAKED SALMON – \$58

FILET MIGNON & GRILLED SHRIMP – \$56

FILET MIGNON & GRILLED CHICKEN – \$54

ROASTED PORK LOIN & CHICKEN BREAST – \$48

MAHI-MAHI & FILET – \$56

VEGETABLE OPTIONS

- Green Bean Almandine
- Green Beans with Bacon
- Steamed Vegetable Medley
- Candid Baby Carrots
- Saluted Mushrooms
- Grilled Asparagus (Add-\$2)

STARCH OPTIONS

- Herb Roasted Potatoes
- Whipped Potatoes
- Wild Rive Pilaf

Combination Dinners

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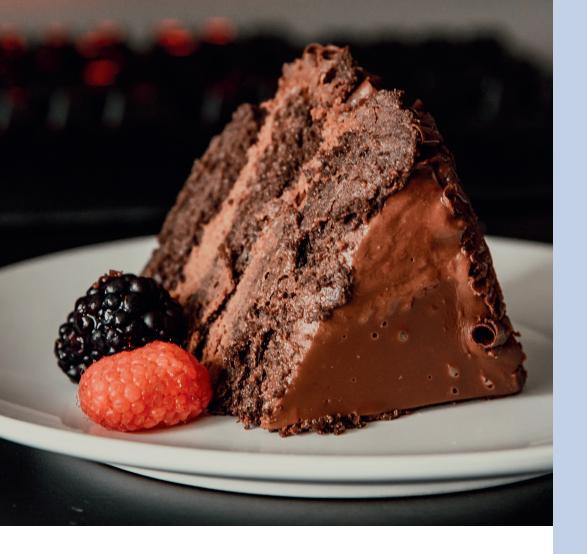
Vegetarian Choices

POWER BOWL - \$28

- Brown rice
- Quinoa
- Arugula
- Carrots
- Cabbage
- Broccoli
- Cauliflower

GRILLED VEGETABLES - \$32

- Portabella Mushrooms
- Asparagus
- Red Pepper
- Tomato
- Zucchini



Dessert Options

Dinner dessert options are priced separately

SEASONAL FRUIT PIES – \$5
CHEESECAKE WITH FRESH FRUIT – \$6
CARROT CAKE – \$6
ASSORTED CAKES – \$6

- Carrot
- Chocolate
- Caramel
- Apple
- Strawberry
- Toasted Coconut

TIRAMISU – \$6 CREME BRULEE – \$6 SHOOTERS – \$6

- Key Lime
- Cheesecake
- Chocolate Mousse

LAVA CAKE A LA MODE- \$6 ICE CREAM - \$5

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Prices are per 100 pieces

MINI CRAB CAKES - \$400 SEAFOOD OR SAUSAGE STUFFED MUSHROOMS -\$350 SWEDISH OR BBQ MEATBALLS-\$250 SPANAKOPITA - \$300 **MARINATED BEEF KABOBI'S -\$400 CHINESE EGG ROLLS – \$280 BUFFALO WINGS - \$350** FRESH CHICKEN TENDERS - \$400 **CHICKEN SESAME SATAYS - \$300 POT STICKERS WITH GINGER SAUCE - \$280** SLIDERS (PORK OR CHICKEN) - \$400 **VEGETABLE SPRING ROLLS – \$300 LOADED POTATO SKINS - \$280** STEAMED BUNS (CHICKEN, BBQ, PORK) - \$350 **MOZZARELA CAPRESE CROSTINI – \$300 MINI BURGERS - \$350** FILET BITES - \$400

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Hot Hors D'Oeuvres

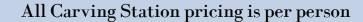
Prices are per 100 pieces Small - Serves 40-50, Large - Serves 100

JUMBO SHRIMP WITH COCKTAIL SAUCE - \$380 JUMBO SHRIMP SHOOTER - \$400 BOURSIN STUFFED CHERRY TOMATOES - \$190 DEVILED EGGS - \$250 FRUIT AND CHEESE SKEWERS - \$280 SEASONAL FRUIT DISPLAY (SMALL) -\$180 SEASONAL FRUIT DISPLAY (LARGE) -\$300 IMPORTED & DOMESTIC CHEESE (SMALL) - \$190 **IMPORTED & DOMESTIC CHEESE (LARGE) - \$325 GARDEN VEGETABLES WITH DIP (SMALL) - \$180** GARDEN VEGETABLES WITH DIP (LARGE) - \$325 **DELI FINGER SANDWICHES - \$190 TOMATO BRUSCHETTA ON CROSTINI - \$190 SMOKED SALMON ON CROSTINI (SMALL) - \$250 SMOKED SALMON ON CROSTINI (LARGE) - \$350** TUNA ON CROSTINI - \$400



Cold Hors D'Oeuvres

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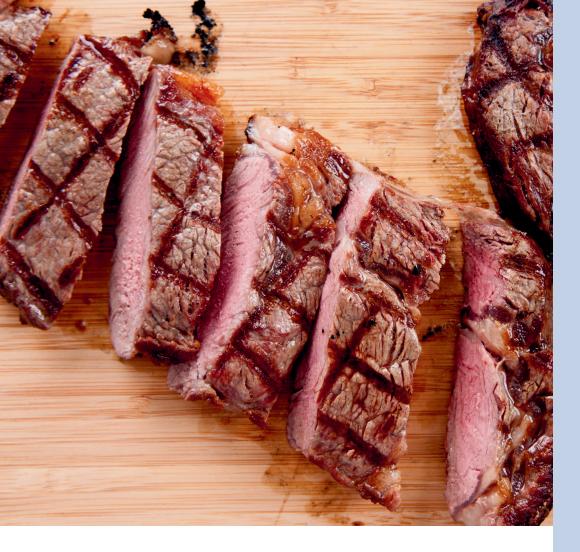


HONEY GLAZED TURKEY BREAST- \$7 ROASTED TENDERLOIN- \$10 PRIME RIB - \$12 HONEY BAKED HAM- \$6

ROASTED PORK LOIN - \$6

ALL STATIONS INCLUDE COCKTAIL ROLLS AND CONDIMENTS

Carving Station attendant charge -\$50



Carving Station