



Broadmoor Country Club Wedding Guide



Banquet Room and Facility Information

Broadmoor Country Club offers a spacious full service clubhouse perfect for your wedding ceremony and reception. With over 200 acres surrounding the clubhouse, there are ample opportunities for unique and scenic ceremony sites. Guests will enjoy ample and convenient parking within our gated grounds at no additional expense to the host or guest. We take great pride in the team of professional and accommodating staff members who facilitate all events at the Broadmoor. With indoor seating up to 200 in our Banquet Room, seating of up to 100 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.

Deposits & Minimum Requirements

In order to secure your reception date, a \$1,500 deposit along with a signed contract must be received. All deposits are non-refundable, non-transferable, and will be applied as payment to the final invoice. Additional payments may be made in installments leading up to the event date though the balance must be paid in full two days prior to the wedding date.

In order to host a wedding reception on a Saturday from May to October, all events must meet a minimum of \$7,000 pre-tax and service charge.

Service Charge of 20% and Sales Tax of 9% will be applied to all food & beverage purchases.

Contact: Jennifer Vaught – Food & Beverage Manager
jvaught@broadmoorcc.com (317) 251-9444 ext. 214

www.broadmoorcc.com
www.facebook.com/broadmoorweddingandeventcenter

Platinum Wedding Package

\$125/person*

Entire Clubhouse Closure for your Wedding. 125 person minimum is required for the Platinum Wedding Package. 20% Service Charge and 9% sales tax will be applied to all food & beverage purchases.

- * The Event Coordinator & Food and Beverage Supervisor at your service for the evening
- * Premium Champagne Toast for Bridal Party before the Ceremony / Reception
- * Golf Carts for On-Course Photo Opportunities
- * Groom & Groomsmen Golf round for two foursomes with carts
- * Premium Open Bar Unlimited beer and wine as well as our Top Shelf Selections of Liquor (Glenlivet, Crown Royal, Tanqueray, Ketel One, Captain Morgan, Bulleit)
- * Private Food Tasting for six
- * Passed Hors d' oeuvres during Cocktail Hour
- * A Fresh Fruit, Vegetable, & Cheese Station during Cocktail
- * Complete staffing for the entire event including our professional and knowledgeable wait staff
- * Use of Ladies Lounge Room as Bridal Party dressing room & salon
- * Use of The President's Room for Wedding Party's use prior to grand entrance
- * Tables and chairs for the reception
- * A 15' x 15' Dance Floor
- * Floor length premium linens including tablecloths, skirting, and linen napkins
- * Coordinating chair covers
- * 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, coffee, and tea
- * Champagne Toast
- * Pre-set Salad Course
- * Two Dinner Entrée Selections prepared by Broadmoor's Executive Chef
- * Cake Cutting Service for Your Wedding Cake
- * Chocolate Fountain and Accompaniments for Dessert

Platinum Wedding Package

Food Selections

Passed Hors d'Oeuvres Selections

(Please select four)

- * Roman Crostini - Romano cheese, oil cured tomato, oregano, olive oil drizzle, cracked pepper
- * Endive with ricotta, olive tapenade, parsley
- * Pimento Cheese Toast-sharp cheddar, pimento, mayonnaise, tiny toast
- * Ham&Cheese Pinwheel-smoked ham, cream cheese, pimento, hot sauce, wrapped in tortilla
- * Fresh Mozzarella & Tomato Basil Skewers
- * Crab Rangoon-crabmeat, cream cheese, green onion, wonton
- * Tomato Basil Bruschetta
- * Flaky Spinach & Feta Spanakopita
- * Mushrooms w/ Bacon, Spinach and Feta
- * Grinder Pick-pepperoni, salami, string cheese, pimento stuffed olive

Salad Selections

(Please select one)

Garden Salad

Romaine, Tomato, Cucumber, Carrots, Red Cabbage, Shredded Cheese. (Please select one dressing: Ranch, Blue Cheese, Italian, or Balsamic Vinaigrette)

Caesar Salad

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

Classic Wedge Salad

Crisp Iceberg Wedge with Blue Cheese Crumbles, Bacon Pieces, Homemade Garlic Croutons, Diced Tomato, and Blue Cheese Dressing.

Platinum Wedding Package

Food Selections (continued)

Dinner Entrée Selections (Please select two entrees.)

Pan Seared Chicken Breast

Wild mushroom & pancetta ragout

Stuffed Chicken Breast

Wild mushroom & Boursin cheese stuffing with rosemary cream sauce

Pan Crisped Chilean Sea Bass

Caper, tomato, lemon butter sauce

Cedar Planked Salmon

White Wine Lemon Butter Sauce or Hot-Sweet Dill Sauce

Pan Seared Salmon

White Wine Lemon Butter Sauce

Filet Mignon 8 oz filet, charbroiled, Béarnaise sauce

Oven-Roasted Prime Rib

Au jus & Horseradish Cream

Surf & Turf

Center cut filet mignon, 3 tempura fried gulf shrimp, Béarnaise sauce

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.

Gold Wedding Package

\$89/person*

All wedding packages are based on a per person charge for a five hour reception and include full use of our Chandelier Ballroom overlooking the iconic Donald Ross golf course of Broadmoor Country Club.

*A Service Charge of 20% and Sales Tax of 9% will be applied to all food and beverage purchases.

- * Private Food Tasting for 6
- * 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
- * Complete staffing for the entire event including our professional and knowledgeable wait staff
- * Use of Ladies Lounge Room as Bridal Party dressing room & salon
- * Use of The President's Room for Wedding Party's use prior to grand entrance
- * Tables and chairs for the reception
- * A 15' x 15' Dance Floor
- * Floor length linens including tablecloths, skirting, and linen napkins
- * White or black chair covers
- * 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, coffee, and tea
- * Champagne Toast
- * Deluxe Open Bar
 - Domestic beer, house wine, Call Liquor selections
- * Pre-set Salad Course
 - Please see following page for Salad Options
- * Two Dinner Entrée Selections prepared by Broadmoor's 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

Gold Wedding Package

Food Selections

Passed Hors d'Oeuvres Selections

(Please select three)

- * Roman Crostini - Romano cheese, oil cured tomato, oregano, olive oil drizzle, cracked pepper
- * Endive with ricotta, olive tapenade, parsley
- * Pimento Cheese Toast-sharp cheddar, pimento, mayonnaise, tiny toast
- * Ham&Cheese Pinwheel-smoked ham, cream cheese, pimento, hot sauce, wrapped in tortilla
- * Fresh Mozzarella & Tomato Basil Skewers
- * Crab Rangoon-crabmeat, cream cheese, green onion, wonton
- * Tomato Basil Bruschetta
- * Flaky Spinach & Feta Spanakopita
- * Mushrooms w/ Bacon, Spinach and Feta
- * Grinder Pick-pepperoni, salami, string cheese, pimento stuffed olive

Salad Selections

(Please select one)

Garden Salad

Romaine, Tomato, Cucumber, Carrots, Red Cabbage, Shredded Cheese. (Please select one dressing: Ranch, Blue Cheese, Italian, or Balsamic Vinaigrette)

Caesar Salad

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

Classic Wedge Salad

Crisp Iceberg Wedge with Blue Cheese Crumbles, Bacon Pieces, Homemade Garlic Croutons, Diced Tomato, and Blue Cheese Dressing.

Gold Wedding Package

Food Selections (continued)

Vegetable Selections

(Please select one)

- * Green Bean Almandine
- * Grilled Asparagus
- * Baby Carrots and Snow Peas
- * Parmesan Tomato

Starch Selections

(Please select one)

- * Herb Roasted Baby Potatoes
- * Twice Baked Potato
- * Buttermilk Whipped Potato
- * Parmesan Risotto
- * Wild Rice Pilaf

Dinner Entrée Selections

(Please select two entrees.)

Pan Seared Chicken Breast

Wild mushroom & pancetta ragout

Stuffed Chicken Breast

Wild mushroom & Boursin cheese stuffing with rosemary cream sauce

Oven-Roasted Prime Rib

Au jus & Horseradish Cream

Pan Seared Salmon

White Wine Lemon Butter Sauce

Filet Mignon 6 oz filet, charbroiled, Béarnaise sauce

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

A Service Charge of 20% and 9% state sales tax will be applied to all F & B purchases

2017 Silver Wedding Package

*\$68 per person**

All wedding packages are based on a per person charge for a five hour reception and include full use of our Chandelier Ballroom overlooking the iconic Donald Ross designed golf course of Broadmoor Country Club.

*A Service Charge of 20% and Sales Tax of 9% will be applied to all food and beverage purchases.

- * Complete staffing for the entire event including our professional and knowledgeable wait staff
- * Use of Ladies Lounge Room as Bridal Party dressing room & salon
- * Use of The President's Room for Wedding Party's use prior to grand entrance
- * Tables and chairs for the reception
- * A 15' x 15' Dance Floor
- * Floor length 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, coffee, and tea
- * Champagne Toast
- * Deluxe Open Bar
 - Domestic beer, house wine, Call Liquor selections
- * Pre-set Salad Course
 - Please see following page for Salad Options
- * Two Dinner Entrée Selections prepared by Broadmoor's 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

2017 Silver Wedding Package Food Selections

Salad Selections (Please select one)

Garden Salad

Romaine, Tomato, Cucumber, Carrots, Red Cabbage, Shredded Cheese. (Please select one dressing: Ranch, Blue Cheese, Italian, or Balsamic Vinaigrette)

Caesar Salad

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

Vegetable Selections (Please select one)

- * Green Bean Almandine
- * Grilled Asparagus
- * Baby Carrots and Snow Peas
- * Parmesan Tomato

Starch Selections (Please select one)

- * Herb Roasted Baby Potatoes
- * Buttermilk Whipped Potato
- * Parmesan Risotto
- * Wild Rice Pilaf

Dinner Entrée Selections (Please select two.)

Pan Seared Chicken Breast

Wild mushroom & pancetta ragout

Oven-Roasted Prime Rib

Au jus & Horseradish Cream

Stuffed Chicken Breast

Wild mushroom & Boursin cheese stuffing with rosemary cream sauce

Pan Seared Salmon

White Wine Lemon Butter Sauce.

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

A Service Charge of 20% and 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

2017 Food & Beverage Enhancements

Cocktail Hour Fresh Crudités with Ranch Dip \$5 per person

Cheese and Cracker Display \$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

Dinner Wine Service Pricing Dependent upon Wine Selection

Chocolate Fountain & Accompaniments \$400 plus \$3 per person

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

2017 Amenity Enhancements

White Resin Padded Ceremony Chairs \$3.50 per person + \$80 Delivery Fee

Tent Rental for Ceremony Based Upon Placement and Guest Count. Please Request Quote.

Pianist for Cocktail Hour \$350

Chair Covers (White or Black) \$3 per person

Colored Sashes \$1 per person

Full Premium Linen Upgrade \$8 per person

Coat Attendant \$100

DJ Service \$1,000 for Reception with Up Lighting, \$200 additional for Ceremony provided by DJ Sound Solution

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