



# EVENTS & BANQUETS

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**BRIAR RIDGE**  
*Country Club*

IT'S WHERE YOU WANT TO BE

# BANQUET INFORMATION AND AMENITIES

## DEPOSIT

A \$500 deposit is required for all events under 100 guests. A \$1,000 deposit is required for all events with 100 guests or more. Credit cards accepted for initial deposit only. Deposits are non-refundable.

## PRICE

All prices quoted are subject to 7% sales tax and 18% service charge.

## PAYMENT

**Final payment is due 10 days prior to an event, payable by cashier's check or cash.**

## CANCELLATION

If an event is canceled prior to nine months before the event date, it will be at the discretion of BRCC for potential reimbursement.

## GUEST GUARANTEE

The guaranteed number of guests that will attend an event must be submitted 10 calendar days prior to the function. The final charge will be based on whichever is greater: the initial guest guarantee or the day-of guest count.

## ROOM RENTAL

All of the BRCC rooms are available from 10 am to 4 pm or from 6 pm to 12 am. There is not a room rental fee for any of the rooms. However, food and beverage is required to be purchased through Briar Ridge. Other groups may be scheduled to use the same room prior to or after your event. Unless special permission is granted, your group will be restricted to your designated areas of the facility.

## DRESS CODE

Business-casual attire is permitted throughout the Clubhouse. Halter, short-shorts, cut-offs, bathing suits and t-shirts are not permitted inside the Clubhouse at any time.

## CAKE

BRCC will cut and serve cake for no additional fee.

## VENDORS

BRCC supports the use of outside vendors who follow the Clubhouse rules and regulations. Vendors are not permitted to consume alcoholic beverages on BRCC property, and must act in a courteous and orderly fashion. Entertainers must carry insurance and provide their own sound system. Smoke machines and fireworks are prohibited.

## FOOD & BEVERAGE POLICY

In accordance with the Indiana State Board of Health, all food and beverage must be purchased from BRCC, with the exception of desserts purchased from a licensed bakery. Further, the Indiana State Board of Health required that food and beverage must never be taken from the club.

## ENTRÉE DETAILS

It is the client's responsibility to provide alphabetized place cards and a master list of what each guest has chosen for their meal by table number. If a predetermined food order is altered on the day of an event, client will be responsible for paying the difference of any food accommodation the chef is willing to make.

## ALCOHOL

All bar packages are priced for four hours. The banquet bar will close at 11:30 pm. An additional bar hour is available at \$4 per person. Specialty wines, liqueurs and imported beers can be added to any package for an additional fee. BRCC does not allow shots or double shots. Extra bartenders, customizable cash packages and/or consumption bars are available upon request.

## TABLES

Round tables seating eight guests are customary, but table for ten can be set if space allows. All banquet rooms include: white tablecloths, white skirts, white napkins, chinaware, glassware, banquet chairs and tables.

## DECORATIONS

Special arrangements must be made with the banquet department. Personal, non-damaging decorations are permitted for an event, with the exception of confetti and other small materials. BRCC is not responsible for damage or loss of personal items at any time. Clients may start preparation two hours prior to an event, and all items must be removed by the end of the night.

## AUDIO-VISUAL EQUIPMENT

All equipment and services can be arranged through our banquet department. The following items are available at specified costs:

• Dance floor (16' x 20')	\$150
• Projector	\$25
• Screen	\$25
• Microphone	No charge
• Podium	No charge
• Audio/Speakers	No charge

## ROOM CAPACITY

# BANQUET INFORMATION AND AMENITIES

Briar Ridge banquet rooms are assigned based on availability and the anticipated number of guests that will attend. If the number of guests increase or decrease, we reserve the right to re-assign your event to a room that is more appropriate.

• Main Dining Room	150 guests
• St. Andrews Room	70 guests
• Main/St. Andrews Rooms	225 guests
• North and South Dublin Rooms	50 guests
• Ladies Lounge	50 guests
• Patio	30 guests
• Directors Room	12 guests

## COAT CHECK

Arrangements for a coat check service may be made upon request. BRCC will not be held responsible for lost or stolen items.

## ON-SITE CEREMONY

Indoor or outdoor ceremonies at the price of \$6 per person can be arranged in conjunction with wedding receptions. The per person fee covers: a white garden chair, set-up, take-down, ceremony rehearsal and day of coordination. Specifics can be discussed with the banquet department.

## ADDITIONAL LINEN PRICING

All special linen services can be arranged through our banquet department. The following items are available at specified costs:

• Chair covers with Sash	\$3.50
• Chiavari Chairs	\$6
• Colored Napkins	\$0
• Colored Tablecloths	TBD
• Runners	TBD
• Overlay	TBD
• Ceiling Drapes	\$2,000
• Custom Linens	TBD

# BREAKFAST AND BRUNCH

## THE BASIC | 6

Danish or muffins and coffee

## THE CLASSIC | 8

Danish, croissants, pastries and seasonal fruit

## THE SCRAMBLER | 15

Assorted breakfast pastries, croissants, bagels, seasonal fruits, scrambled eggs, French toast, hash browns, bacon and sausage

## THE BRUNCH | 23

Croissants, seasonal fruit, scrambled eggs, French toast, hash browns, bacon, sausage, assorted salads (pasta salad, macaroni salad, etc.) herb-roasted chicken, baked ham, pasta primavera, vegetable medley and assorted pastries

## INDIVIDUAL

### OMELET STATION | 3 per person

Made to order omelets or crepe station.  
Chef in attendance.

### MIMOSA BAR | 150

The Mimosa Bar includes a variety of different juices, fruits and two bottles of champagne. There is a \$20 fee for any additional champagne and juice. Juices consists of the following: orange, cranberry, peach-mango, pomegranate-blueberry, strawberry-banana. The fruit selection is: blueberries, strawberries, blackberries, raspberries, chunked pineapple.

# LIGHT LUNCH SELECTION

## GRILLED CHICKEN

### BREAST SALAD | 16

Strips of grilled chicken breast layered on a bed of mixed greens with garnished with oranges, cucumbers, tomato wedges and dressed with citrus balsamic vinaigrette

### TRADITIONAL COBB SALAD | 16

Diced chicken served on a bed of mixed greens surrounded by black olives, hard-boiled eggs, bleu cheese, diced tomatoes, avocado and bacon bits

### STUFFED CANTALOUPE | 16

Fresh cantaloupe stuffed with chicken salad or ham salad and served with cottage cheese and seasonal fruit

## PECAN CRUSTED

### CHICKEN SALAD | 16

Strips of pecan crusted chicken breast layered on a bed of greens garnished with mandarin oranges, mushrooms, red peppers, sautéed water chestnuts topped with fried won ton strips, dressed with sesame ginger dressing and served with chopsticks

### TEA PARTY LUNCHEON | 16

Served with cucumber, chicken and egg salad sandwiches, garnished with seasonal fruit

# PLATED WARM LUNCHEON SELECTIONS

All entrée selections include a served mixed green salad with the house balsamic vinaigrette, bread and butter, starch, vegetable and ice cream. Additional dressing is available at an additional \$1 per person. Coffee, water and tea (hot and cold) are included with menu selections.

## PASTA PRIMAVERA | 16

### Breast of Chicken | 18

- Marsala** Served with a mushroom wine sauce  
**Piccata** Served with a lemon garlic caper sauce  
**Franchisee** Egg battered chicken breast with supreme cream sauce  
**Epicurious** Lightly battered chicken breast with chardonnay cream sauce

## GRILLED MESQUITE

### CHICKEN BREAST | 17

Marinated chicken strips over capellini primavera in garlic olive oil sauce

### BROCCOLI CHICKEN CREPES | 16

Crepes rolled with diced chicken and broccoli in a creamy velouté sauce

## BOURSIN STUFFED

### CHICKEN BREAST | 18

Stuffed with Boursin and spinach, served with a chardonnay cream sauce

### ATLANTIC SALMON FILLET | 19

Served with lemon dill beurre blanc

## COMBO PLATE | 20

Slices of beef loin and sautéed chicken breast

## CHILDREN'S PLATE | 9

Chicken fingers, fries, fruit cup (available for children under 10)

## STARCH ACCOMPANIMENTS

Select One

- Bow Tie Pasta with Herbes De Provencal
- Rice Pilaf
- Idaho Baked Potatoes
- Roasted Herb New Potatoes
- Mashed Yukon Gold with Chives
- Mashed Potatoes with Garlic
- Double Baked Potato (additional 2.50)

## VEGETABLE ACCOMPANIMENTS

Select One

- Seasonal Vegetable Medley
- Confetti Corn
- Baby Carrots
- Green Beans with Julienne Carrots
- French Green Beans
- Fresh Asparagus (additional 2.50)
- Grilled Vegetables (additional 2.50)

# TRAYS

## ITALIAN ANTIPASTO | S 75 | M 110 | L 150

An assortment of imported Italian deli meats, cheeses olives and specialties

## SPINACH DIP WITH PITA CHIPS | 60

Creamy spinach dip with roasted pita chips

## HERBED HUMUS WITH PITA CHIPS | 65

Creamed garbanzo beans, cannellini beans, fresh parsley, fresh thyme, garlic and lemon juice served with crispy pita

## ASSORTED CHEESES | S 75 | M 110 | L 150

An assortment of domestic and imported cheeses served with assorted crackers

## FRESH SEASONAL FRUITS

S 75 | M 110 | L 150

An assortment of fresh fruits in season served with a yogurt dip

## FRESH SEASONAL VEGETABLES

S 75 | M 110 | L 150

An assortment of vegetables in season served with a ranch dip

## BRUSCHETTA | S 75 | M 110 | L 150

A bowl of fresh chopped tomato, onion, peppers and basil in balsamic olive oil served with toasted crostini

## CAPRESE | S 75 | M 110 | L 150

Sliced tomato, sliced buffalo mozzarella and fresh basil seasoned with salt and pepper then drizzled with olive oil and balsamic vinegar

# HOT HORS D'OEUVRES

## PER PIECE | 1

- BBQ Meatballs
- Mini Swedish Meatballs
- Mini Italian Meatballs

## PER PIECE | 2

- Honey Sesame Chicken Skewers
- Pizza Stuffed Mushrooms
- Deep Dish Pizza Assortment
- Fried Cheese Ravioli
- Mozzarella Cheese Sticks
- Chicken Hawaiian Brochettes
- Beef Brochettes
- Rumaki - Bacon wrapped water chestnut
- Satay Beef
- Satay Chicken
- Bacon Wrapped Scallops
- Polish Sausage Paté en Croute
- Crab Rangoon
- Vegetable Egg Rolls
- Potstickers with Gyoza Sauce
- Spanikopitas
- Asian BBQ Pork Finger Ribs
- Mushroom Crowns with Crabmeat
- Mushrooms Rockefeller
- Antipasto Brochette
- Mini Croissants
- Deviled Eggs
- Caprese Skewers
- Crab Stuffed Fillo Cups
- Fresh Fruit Skewers

## PER PIECE | 3

- Oysters Rockefeller
- Grilled Baby Lamb Chops
- Chilled Thai BBQ Shrimp
- Chilled Shrimp Cocktail
- Butterfly Coconut Crusted Shrimp

## CHOICE OF FOUR | 9.95 per hour

- Meatballs – Swedish, BBQ, Italian
- Mini Deep Dish Pizza
- Chicken Satay
- Spanakopita
- Egg Rolls
- Toasted Ravioli
- Mozzarella Cheese Sticks
- Chicken Drumsticks
- Deviled Eggs
- Spinach Dip with Pita
- Hummus with Pita

## CHOICE OF FOUR | 10.95 per hour

- Stuffed Mushrooms – Crab, Rockefeller, Pizza
- Beef Brochettes
- Bacon Wrapped Scallops
- Crab Rangoon
- Lollipop Lamb Chops
- Coconut Shrimp
- Mini Quiche
- Chicken Satay
- Potstickers with Gyoza Sauce
- Rumaki – bacon wrapped water chestnut
- Tuscon Skewers

# COLD HORS D'OEUVRES

## GOURMET COLD CANAPES

**ASSORTMENT | PER PIECE | 3**

### DRIED APRICOT WITH RUM CHEESE

California sun ripened apricots topped with a walnut rum flavored cream cheese mousse

### SALAMI CORNETS WITH DIJON CREAM ON CROSTINI

Salami shaped into a cornet and filled with Dijon cream cheese on a crostini

### BOURSIN AND PECANS ON RYE ROUNDS'

French style Boursin cream cheese skillfully piped onto rye bread and sprinkled with pecans

### SHRIMP WITH DILL CREAM CHEESE ON RYE ROUNDS

Cooked shrimp (70/110) and dill cream cheese on rye round with a green olive garnish

### PROFITEROLE WITH TUNA MOUSSE

Light as air French choux pastry filled with a tuna mousse

### SALMON MOUSSE ROSETTE WITH DILL CREAM CHEESE AND CAPER

Salmon mousse with smoked flavoring piped onto rye rounds with dill cream cheese and caper

### TURKEY AND CHEESE ON RYE

Sliced turkey breast meat and sharp Cheddar cheese on rye bread garnished with walnut piece

### BAY SCALLOPS WITH BASIL CREAM CHEESE ON RYE ROUNDS

Poached bay scallops (30/40) with basil flavored cream cheese on rye rounds

## APPETIZER PLATTERS

**S 75 | M 110 | L 150**

- Cheese and Crackers
- Vegetables with Dip
- Caprese
- Fruit
- Bruschetta with Crostini
- Antipasto

# PLATED DINNER SELECTIONS

All entrée selections include a served mixed green salad with the house balsamic vinaigrette, bread and butter, starch, vegetable and ice cream. Additional dressing is available at an additional \$1 per person. Coffee, water and tea (hot and cold) are included with menu selections.

## **PASTA PRIMAVERA | 23**

### **BREAST OF CHICKEN | 26**

- Marsala** Served with a mushroom wine sauce  
**Piccata** Served with a lemon garlic caper sauce  
**Franchisee** Egg battered chicken breast with supreme cream sauce  
**Epicurious** Lightly battered chicken breast with chardonnay cream sauce

### **BOURSIN STUFFED**

#### **CHICKEN BREAST | 28**

Stuffed with Boursin and spinach, served with a chardonnay cream sauce

#### **ATLANTIC SALMON FILLET | 32**

Served with lemon dill beurre blanc

#### **PETITE FILET WITH CHICKEN | 30**

Filet served with Merlot sauce

#### **SLICED NY STRIP WITH CHICKEN | 30**

Served with Bourdeaux mushroom sauce

#### **BASEBALL CUT STEAK | 30**

Served with button mushrooms and Bordeaux sauce

#### **SLOW ROASTED PRIME RIB | 30**

#### **FILET MIGNON | 33**

Filet served with Merlot sauce

## **CHILDREN'S PLATE | 9**

Chicken fingers, fries, fruit cup  
(available for children under 10)

## **STARCH ACCOMPANIMENTS**

Select One

- Bow Tie Pasta with Herbes De Provencal
- Rice Pilaf
- Idaho Baked Potatoes
- Roasted Herb New Potatoes
- Mashed Yukon Gold with Chives
- Mashed Potatoes with Garlic
- Double Baked Potato (additional 2.50)

## **VEGETABLE ACCOMPANIMENTS**

Select One

- Seasonal Vegetable Medley
- Confetti Corn
- Baby Carrots
- Green Beans with Julienne Carrots
- French Green Beans
- Fresh Asparagus (additional 2.50)
- Grilled Vegetables (additional 2.50)

## **DESSERT ACCOMPANIMENTS**

Select One

- Ice Cream
  - Vanilla
  - Chocolate
  - Cinnamon
  - Peppermint
- Raspberry Sorbet

## LUNCH BUFFET SELECTIONS

All buffets must have a minimum of 50 people. Buffet selections include a served mixed green salad with the house balsamic vinaigrette, bread and butter, coffee, water and tea (hot and cold). Additional dressing is available at an additional \$1 per person.

### LIGHT LUNCHEON BUFFET | 20

Herb roasted chicken, roast beef with gravy, cubed fruit, garlic roasted mashed potatoes, grilled vegetables and vanilla ice cream

### COLD CUT BUFFET | 16

Bowl of fresh fruit, homemade potato chips, cream coleslaw, sliced roast beef, turkey breast, Virginia ham, American cheese, Swiss cheese, provolone cheese, lettuce, sliced tomato, condiment, assorted breads, chocolate chip cookies and lemon bars

### SUMMER BARBECUE BUFFET | 26

Cornbread, country-style potato salad, cream dill cucumber salad, coleslaw, BBQ beef brisket, fried chicken, roasted potato wedges, baked beans, corn on the cob and peach cobbler

### BAT/BAR MITZVAH BUFFET | 26

Matzo ball soup, salad bar, lox and bagel station (lox with assorted bagels and cream cheese), NY deli station (beef, corned beef, pastrami, turkey and beef salami), blintz station, assorted desserts with a fruit station

## DINNER BUFFET SELECTIONS

### HOUSE DINNER BUFFET | 28

Fresh fruit, herb roasted chicken, roasted beef in gravy, Chef's choice in seafood, Chef's choice in pasta, Romano chive mashed potatoes, French green beans with herb butter and assorted pastries (lemon bars, mini cheese cakes and brownie bites)

### TASTE OF ITALY BUFFET | 28

Italian bread sticks, Italian sausage, chicken vesuvio with roasted potatoes, four cheese pillow purses with creamy Parmesan sauce, seared salmon with spinach, garlic and virgin olive oil, green beans with peppers and onions and pastries

### CARVED MEATS

All carved meats Chef fee \$50

<b>BEEF TENDERLOIN</b>	5lbs	<b>195</b>
<b>TOP ROUND OF BEEF</b>	20lbs	<b>165</b>
<b>ROAST BREAST OF TURKEY</b>	10lbs	<b>110</b>
<b>HONEY BAKED HAM</b>	10lbs	<b>120</b>
<b>SHOULDER TENDER</b>	10lbs	<b>160</b>

## FAMILY STYLE SELECTION

### OPTION ONE | 28 per person

#### PLATED SALAD OR SOUP

Cheesy broccoli, minestrone, cream of mushroom or chicken noodle

#### ENTRÉE (CHOICE OF THREE)

Herb roasted chicken, fried chicken, Polish sausage and sauerkraut, sliced sirloin of beef, roasted pork loin, Italian sausage and peppers, roasted turkey or penne pasta with meat or marinara sauce

#### STARCH (CHOICE OF ONE)

Mashed potato, garlic mashed potato, rice pilaf, herb roasted baby red potato, baked potato

#### VEGETABLE (CHOICE OF ONE)

Vegetable medley, grilled vegetables, green beans, sautéed zucchini and yellow squash

### OPTION TWO | 33 per person

#### PLATED SALAD OR SOUP

Cheesy broccoli, minestrone, cream of mushroom or chicken noodle

#### ENTRÉE CHOICE OF TWO

Chicken marsala, chicken piccata, beef tenderloin, seared salmon fillet, shrimp scampi

#### STARCH (CHOICE OF ONE)

Mashed potato, garlic mashed potato, rice pilaf, herb roasted baby red potato, baked potato

#### VEGETABLE (CHOICE OF ONE)

Vegetable medley, grilled vegetables, green beans, sautéed zucchini and yellow squash

# INDIVIDUAL DESSERT SELECTIONS

DESSERT SELECTIONS ARE PRICED PER PIECE

**Ice Cream | 2**

Vanilla Chocolate Cinnamon Peppermint

**Chocolate Dipped Strawberries | 2**

**Rainbow Sherbet / Raspberry Sorbet | 3**

**Apricot Puff Squares | 1**

**Fudge Nut Squares | 1**

**Lemon Squares | 1**

**Miniature Cream Puffs | 1**

**Petit Fours | 1**

**Miniature Éclairs | 1**

**Mini Cheese Cakes | 1**

**Miniature Cannoli | 1**

**Apple Pie with Cinnamon Ice Cream | 5**

**Cheese Cake with Raspberry Sauce | 5**

**Cherries Jubilee | 6**

**Bananas Foster | 6**

**Pastry Swan with Mousse | 6**

**Flourless Chocolate Cake | 6**

**Salted Caramel Cream Puff | 6**

## DISPLAY ITEMS

**CHOCOLATE FOUNTAIN | 400**

Includes assorted fruits, cookies and dipping items

**ICE CARVINGS | 350**

Priced per 300 pound block

**PINEAPPLE TREE | 70**

## SNACKS

**Assorted Danishes | 20 per dozen**

**Chocolate Chip Cookies | 12 per dozen**

**Fresh Sliced Fruit | 3 per person**

**Popcorn / Pretzels | 2 per person**

**Orange Juice | 2 per person**

**Grapefruit Juice | 2 per person**

**Canned Soda | 1.50 per can**

**Bottled Water | 2 per bottle**

# BEVERAGE PACKAGES

All bar packages are priced for four hours. An additional bar hour is available at \$1 per person. Specialty wines, liqueurs and imported beers can be added to any package for an additional fee. We do not allow shots or double shots. Extra bartenders are available upon request for \$18 per hour. Cash and/or consumption bars are available upon request and customized specifically.

## BASIC | 14

A champagne toast is included with all liquor packages.

<b>SPIRITS</b>	Phillips Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, Triple Sec, Durango White Tequila, Apricot Brandy, Amaretto, Peach Schnapps, Sweet/Dry Vermouth
<b>BOTTLED BEER</b>	Miller, Coors, Budweiser/Bud Light, MGD/MGD 64, Sam Adams Boston Lager, O'Douls, Michelob Ultra, Old Style
<b>DRAFT BEER</b>	Miller Light, Blue Moon
<b>WINE</b>	Canyon Road Moscato, Cabernet Sauvignon, Merlot, Chardonnay, White Zin, Redwood Creek Sauvignon Blanc, Mirassou Pinot Noir, Gionelli Pinot Grigio, Ruffino Chianti

## PREMIUM | 18

Everything in the Basic Package is available in this option. A champagne toast is included with all liquor packages.

<b>SPIRITS</b>	Jim Beam, Jack Daniels, Dewar's White Label, J&B, Canadian Club, Seagram's V.0/7, Southern Comfort, Bacardi Rum, Captain Morgan, Malibu, Absolut, Stolichnaya, Smirnoff, Ketel One, Kahlua, Bailey's, Beefeater's, Tanqueray, Bombay, Crown Royal
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## EXECUTIVE | 23

Everything in the Basic and Premium Package is available in this option.

A champagne toast is included with all liquor packages.

<b>SPIRITS</b>	Grey Goose, Belvedere Chopin, Bombay, Hendrick's, Hennessy, Courvoisier, Grand Marnier, Johnnie Walker Black/Red, Glenfiddich, Chivas Regal, Patron Silver/Gold, Macallan 12 year, Maker's Mark
<b>IMPORTED BOTTLE BEER CHOICE OF TWO</b>	Amstel Light, Heineken Corona, Stella Artois