



# Banquet Guide 2017



## Intro Page

Indian Hills Country Club is not only a golf destination: We are ready to help you plan and host events ranging from business lunches to elaborate formal weddings, and everything in between. Our ballroom can accommodate up to 150 guests, and there are many options available to accommodate even more guests. Our beautifully maintained facility and professional staff is ready to provide an amazing venue, attentive service, and delicious food.

Please use this guide as a starting point for planning an event and work with our Food & Beverage Director and Club Chef to finalize plans for a memorable Event!

Check out our website and Facebook page to see pictures of past events, a diagram of the facility, and our contact info.

Call (270)842-0041 to start the process of booking and planning your event!

## Amenities

Our ballroom can be divided into three different size spaces depending on the type of event and guest count. We will work with you to find the perfect size to suit your needs. Please make use of our fully appointed bar, beautiful fireplace and mantle, and multiple doorways leading to the covered patio. Our Projectors, Speaker System, and WiFi are available to you for videos, slide shows, business presentations, etc. We have podiums, easels, and a wide variety of table and chair configurations to assist you in hosting a business meeting.

Don't forget our most important amenity:

**Gracious Service and Amazing Food!**



## Rates

### Ballroom Rental for Lunch

Please call for lunch rates

### Ballroom Rental for Dinner

25-50 guests	\$275
51-100 guests	\$525
101-150 guests	\$675
151 + guests	\$775

### Ballroom Rental for Receptions and Parties

25-50 guests	\$425
51-100 guests	\$725
101-150 guests	\$1025
151 + guests	\$1525

(\$500 deposit due upon booking, refundable 30 days prior to event)

## Fees

### Set Up and Cleaning

1-25 guests	\$25
26-50 guests	\$35
51-75 guests	\$40
75 + guests	\$50

### Misc.

Lighted Curtain	\$50
Tastings	\$25
Ceremony Fee	\$100

### Staffed Action Stations

(carving station, cake cutting, plated, passed, etc.)

1-99 guests	\$50
100 + guests	\$75

### Linens

White, Floor Length	\$9 per
White, Chair Length	\$7 per
Chair Covers, White	\$3 per
Colored Overlays	\$3 per



## Beverage Service

Our Beverage Service can accommodate a wide variety of requests and be set up many different ways: open bars, cash bars, and everything in between. Our Food and Beverage Manager can help you find the best fit for your party.

All food and beverages are subject to 6% KY Sales Tax and 18% taxable service fee.

All beverages (non-alcohol included) must be supplied by Indian Hills Country Club and must be consumed on IHCC property. No outside beverages of any kind are to be brought onto IHCC property. We are a licensed establishment and abide by all regulations of the KY Department of Alcohol and Beverage Control. Alcoholic beverages shall not be sold to or consumed by any person under the age of 21. Identification cards MUST be presented to our staff upon request. No alcoholic beverages will be served to anyone who appears intoxicated; we reserve the right to cut guests off if they appear intoxicated. If you, as a host, provide alcohol to your guests you must also provide a non-alcoholic option at no cost to your guests (either an open tab for NABs or our per person NAB service)

### Non Alcoholic

coffee, tea, water, sodas, and juices

\$2 per person

### Wine

Woodbridge

Merlot, Cabernet Sauvignon, Pinot Noir,  
Moscato, Pinot Grigio, Chardonnay, and  
White Zinfandel \$25 per bottle

Other wines are available upon request and  
will be priced accordingly.

### Draft Beer

Miller Lite, Coors Light, Bud Light,  
Budweiser, Michelob Ultra  
\$250 per ½ barrel keg

Other draft beers are available upon  
request and will be priced accordingly.

### Individual Pricing

Bottled and Canned Beer

Mixed Drinks

Specialty Drinks



## Breakfast

### Player's Breakfast

**\$ 4**

Sausage on Yeast Roll & Donuts

### Continental Breakfast

**\$ 6**

Fruit

Assorted Muffins, Rolls, and Pastries

Granola and Yogurt

### Breakfast Buffet #1

**\$8**

Bacon and Sausage

Biscuits and Gravy

Scrambled Eggs

Home Fried Potatoes

### Breakfast Buffet #2

**\$10**

Bacon and Sausage

Biscuits and Gravy

Scrambled Eggs

Home Fried Potatoes

French Toast and Pancakes

Fruit

### Display/Station Add-Ons

Fruit Bowl **\$3**

Cheese Tray **\$3**

Mini Cheesecake Display **\$4**

Eggs Benedict **\$5**

Quiche Display **\$4**

Omelet Station **\$4**

Bloody Mary Bar **\$8**

Mimosa Bar **\$5**

Coffee and Juice **\$2**



## Lunch

### Deli Buffet **\$11**

ham, turkey, and chicken salad  
assorted breads, cheeses, and condiments  
lettuce, tomato, onion, and pickles  
kettle chips and potato salad  
cookies and brownies

### Grill Buffet **\$13**

burgers and bratwursts  
buns, assorted cheeses, and condiments  
lettuce, tomato, onion, and pickles  
kettle chips and pasta salad  
cookies and brownies

### BBQ Buffet **\$13**

pulled pork and grilled chicken with sauce  
baked beans, coleslaw, and corncakes  
cookies and brownies

### Salad and Potato Bar **\$9**

fresh garden salad and house-made dressings and hot baked potatoes with plenty of "toppings"

### Fajita Buffet **\$14**

char-grilled skirt steak and chicken  
sautéed peppers and onions  
sour cream, cheddar cheese, and salsa  
flour tortillas, corn tortilla chips, and queso  
soppapillas

### Picnic Buffet **\$14**

fried chicken  
mashed potatoes and gravy  
green beans and coleslaw  
cookies and brownies

### Soup and Grilled Cheese Display **\$9**

choose a couple of our house-made soups and pair them with a variety of grilled cheese sandwiches

### Plated Lunches **\$9 and up**

work with the club chef to come up with a lunch portion of something delicious for your guests



## Appetizers

Prices are per serving. One serving generally consists of 2 pieces/2 oz of food, depending on the item. Sauce, chips, crackers, etc. are included where appropriate. Plate size will be determined by the chef and is based on number of items served. For "between meal period" events like showers and birthday parties 2-4 menu items may be sufficient. Guests tend to eat more at events that are replacing a normal meal for them; appetizer only events that are replacing a meal may need as many as 6-8 menu items. Cold foods are decoratively displayed, hot foods are served in a chaffing dish. Passed appetizers before a dinner are an option.

### Cold

Cheese Torte	3
Cheese Display	3
Fruit Display	3.50
Vegetable Tray	3
Finger Sandwiches	4
Charcuterie Board	5.50
Bruschetta	3
Hummus	3
Red Onion Dip	3.50
Seared Ahi Tuna	6
Salmon Bon Bons	5
Shrimp Cocktail	5

### Hot

Meatballs	3
Pigs in Blankets	3
Spinach Artichoke Dip	3.50
Chicken Tenders	4
Chicken Wings	4
Polenta Cakes	3
Vegetable Spring Rolls	4
Spanakopita	3.50
Stuffed Dates	3.50
Hot Crab Dip	5
Hot Brown Canapes	3.50
Crabcakes	6



## **Add-On Food Stations**

These stations are designed to complement and “bulk up” appetizer buffets to help bridge the gap between cocktail party and dinner (not enough food to serve as a stand-alone offering).

### **Taco Bar \$8**

seasoned ground beef, cheese, and flour tortillas, and corn chips

lettuce, tomatoes, onion, salsa, and sour cream

### **Slider Bar \$8**

2 oz ground beef patties served on house-made egg and butter rolls

cheese, lettuce, tomato, onion, pickles, and condiments

### **Pasta Bar \$9**

Bowtie and penne pastas, marinara and alfredo sauces, Italian sausage and shredded chicken

Assorted vegetables and cheese

### **Hot Dog Bar \$4.50**

Hot dogs, buns, and all the “fixins”

### **Mashed/Baked Potato Bar \$4.50**

Baked or mashed potatoes, butter sour cream, and cheese

Bacon, chives, sweet peas, etc.

### **Salad Bar \$4.50**

Chopped romaine, house made dressings, and traditional salad toppings





## Casual Dinner Buffets

Choose a **Garden or Caesar Salad** and two of our house-made dressings, **Sister Schubert Rolls** or **French Bread**, one entrée, one vegetable, and one starch **\$16**

### Entrée/Protein

Salmon (Lemon Dill or Blackened)  
Catfish (Fried or Blackened)  
Shrimp (Garlic Butter or Herb)  
Champagne Chicken  
Chicken Etouffee  
Chicken Picatta  
Rosemary Pork Loin  
Grilled Pork Tenderloin  
Bourbon Pork Chops  
Roasted Beef  
Roasted Turkey  
Traditional Lasagna

**Add Protein \$4**

**Split Two Proteins \$2**

**Add Veg or Starch \$2**

**Split Two Veg or Starch \$1**

### Vegetable Side

Green Beans  
Mushrooms  
Squash/Zucchini  
Broccoli  
Mixed Vegetables  
Brussels Sprouts  
Glazed Carrots  
Greens

### Starch Side

Scalloped Potatoes  
Baked Potatoes  
Mashed Potatoes  
Mac & Cheese  
Polenta  
Hash Brown Casserole  
Sweet Potatoes  
Rice Pilaf



## Elegant Dinner Buffet

Choose a **Garden, Caesar, Greek, or Spinach Salad**, three of our house-made dressings, **Sister Schubert Rolls or French Bread**, one entrée, one vegetable, and one starch. *All Market \$\$\$*

### Entrée/Protein

Prime Rib \$\$\$

Beef Tenderloin \$\$\$

Ribeye Steak \$\$\$

NY Strip \$\$\$

Filet Mignon \$\$\$

Lobster Tail \$\$\$

Crabcakes \$\$\$

Oysters \$\$\$

Redfish \$\$\$

Swordfish \$\$\$

Mahi \$\$\$

Grouper \$\$\$

**Add Protein \$\$\$**

**Split Two Proteins \$\$\$**

**Add Veg or Starch \$3**

**Split Two Veg or Starch \$1.50**

### Vegetable Side

Corn Maque Choux

Asparagus

Ratatouille

Creamed Kale

Roasted Portobella

*vegetable from the casual buffet menu may be substituted*

### Starch Side

Roasted Red Potatoes

Risotto

Warm Couscous

Smoked Gouda Mac

Warm Orzo Salad

Dauphine Potatoes

*starch side from the casual buffet menu may be substituted*



## Plated Dinners

Allow our chef to prepare a unique and special menu for your guests. We can provide multiple course dinners with table service for up to 50 guests. Prices, of course, can vary greatly depending on the selected menu. This is the way to go if you want to host a memorable, signature event.

## Food Events

Low Country Boil

Catfish Fry

Turkey Fry

Pig Roast

Oyster Shuck

Pancake Breakfast

## Desserts

Cookies, 12 per dozen

Brownies, 12 per dozen

Cake, 16 per half sheet

Lemon Meringue Pie, 18

Derby Pie, 20

Pecan Cobble, 20

Cheesecake, 24

Chocolate Torte, 36

Bananas Foster, 5 each

Snickers Salad, 8 per qt

Truffles, 18 per dozen

Butterscotch Pie, 18

Chocolate Cream Pie, 18

Chocolate Bundt Cake, 18

Apple Cobbler, 20

Peach Cobbler, 20

Crème Brulee, 6 each

Bread Pudding, 24

## Pool Parties

No outside food may be brought in during posted kitchen hours (hours are subject to change), with the exception of birthday cakes and party favors. Prices are per person. All beverages must be purchased from IHCC at all times. Disposable plates, napkins, and cutlery are provided.

- Pizza 8.99-10.99 per pizza
- Hot Dogs 4.50
- Chicken tenders 5.50
- Sliders 8
- Veggie Tray 3
- Fruit Bowl 3.50
- Cheese Display 3
- Chips and Dip 3.50



## Memorandum of Understanding

### *Payment, Cancellation & Responsibility Policies*

- \$500 deposit is to be paid upon booking and is refundable up to 45 days prior to event.
- Payment for food, beverages, rental, and associated fees is due the day before the event; non-refundable.
- Menu and final numbers must be committed to 1 week prior to the event.
- IHCC is not responsible for food shortages due to inaccurate guest count, additional charges may apply and must be paid the night of the event.
- Signer of this agreement is liable for any damages incurred by any guests.
- IHCC Alcohol Policy is strictly enforced.
- IHCC is not responsible for any decorations left behind; please remove decorations after event.
- The gates are locked every night at closing, any cars left behind will be locked in overnight.

Event Date: \_\_\_\_\_ Estimated Guest Count \_\_\_\_\_

Booking Date: \_\_\_\_\_ Type of Event: \_\_\_\_\_

Signature: \_\_\_\_\_