



Banquet Guide 2018



Intro Page



Indian Hills Country Club is not only an oasis for relaxing on the golf course, we specialize in hosting wonderful events! Our ballrooms are beautifully crafted and perfect for wedding receptions, business luncheons, class reunions and anything in between!

Our ballroom can accommodate up to 150 guests, and there are many options available to accommodate even more guests. Our professional staff is ready to provide an amazing venue, attentive service, and delicious food and beverages!

Please use this guide as a starting point for planning an event and work with Dorian and Emily to finalize plans for a memorable Event!

Check out our website (www.Indianhills-bgky.com) and Facebook page to see pictures of past events, a diagram of the facility and to access our contact info.



Amenities

Our ballroom can be divided into three different size venues 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 stocked bar, beautiful fireplace and mantle, and multiple doorways leading to the covered patio.

Our Projectors, Speaker System, and Wi-Fi are available 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:

Wonderful service and amazing food!



Rental Rates

Ballroom Rental for Receptions and Parties

25-50 guests \$500

51-100 guests \$750

101-150 guests \$1000

151 + guests \$1500

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

Fees

Miscellaneous

Lighted Curtain \$50

Tastings \$25

Ceremony Fee \$300

Staffed Stations

(Carving station, cake cutting, plated, passed, additional bars set up, etc.)

1-99 guests \$50

100 + guests \$100

Linens

Floor Length Tablecloth \$9

Chair Length Tablecloth \$7

Chair Covers \$3 per

Colored Overlays \$3 per

We have an array of decorative items available for your use for a onetime fee of \$100



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. Dorian, 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 and water
\$2 per person

Including Juice & Soda
\$3 per person

Draft Beer

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

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

Wine

House Wine: Woodbridge

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

Other wines 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
sopapillas

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**
- Crab cakes **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 of the appropriate toppings

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 \$\$\$

Crab cakes \$\$\$

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 portabella

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



Special Food Events

Low Country Boil

Catfish Fry

Turkey Fry

Pig Roast

Oyster Shuck

Pancake Breakfast

Desserts

Cookies **1**

Brownies **1**

Sheet Cake **2**

Lemon Meringue Pie **2.50**

Derby Pie **3.50**

Pecan Cobbler **2.50**

Cheesecake **4**

Chocolate Torte **5**

Bananas Foster **5**

Snickers Salad **2**

Butterscotch Pie **2.50**

Chocolate Cream Pie **2.50**

Chocolate Bundt Cake **2**

Apple Cobbler **2.50**

Peach Cobbler **2.50**

Crème Brule **5**

Bread Pudding **2.50**



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 until 5:30 am.

Event Date: _____ Estimated Guest Count: _____

Booking Date: _____ Type of Event: _____

Signature: _____