



Banquet Guide

2019



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 or rehearsal dinners, business luncheons, class reunions and anything in between!

Our professional staff is ready to provide an amazing venue, attentive service along with delicious food and beverages!

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

When calling with questions about an event, please have a date and an estimated number of people attending. Just ask for Emily and she can help walk you through the rest!

The number is (270) 842-0041.



Business Meeting Amenities

Our ballroom can be divided into three different sizes 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.

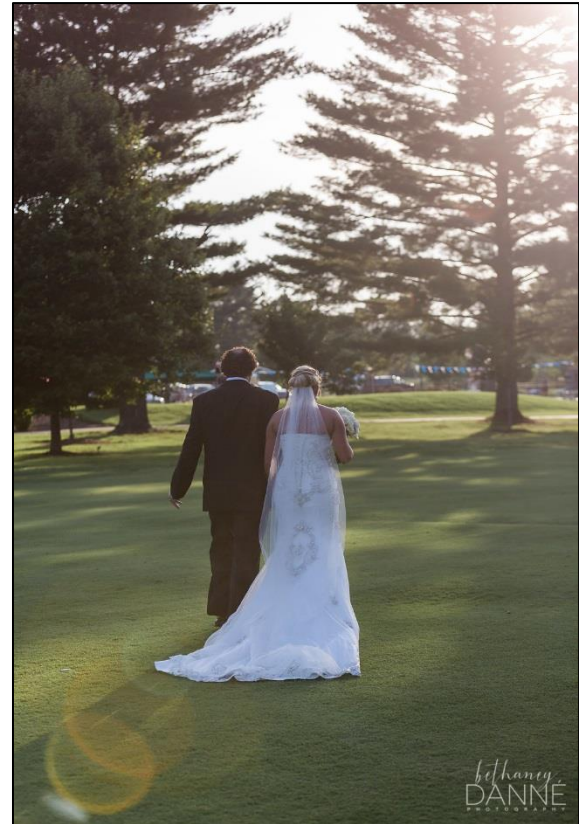




Rehearsal Dinners, Wedding Receptions & Other Formal Events

Our staff at Indian Hills Country Club is experienced with over 15 years in hosting Wedding Receptions, Rehearsal Dinners and all other events in between. We are eager to work with you to make planning your special event a breeze.

The Event Coordinator at Indian Hills Country Club, Emily Robbins, is passionate about not only making your event visually appealing to your guests, but also ensuring it is everything you have dreamed of. From the food to the décor, we have you covered!



Indian Hills Country Club





Room Rental Rates

Business Meetings & Luncheons

One Ballroom: \$100

Two Ballrooms: \$200

All Ballrooms: \$250

Ballroom Rental for Wedding Receptions and Parties

Starts at \$1500 (170 Expected Guests or Less)

Over 170 Guests Expected \$2000

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

Additional Fees

Misc.	Staffed Action Stations	Linens
Lighted Curtain \$50	(carving station, cake cutting, plated, passed, etc.)	White, Pink Silk or Black Floor Length \$10 each
Wedding Ceremony Fee \$1000	1-99 guests \$50 100 + guests \$100	Chair Length \$7 each
		Chair Covers White \$2 each (Discount available)
		Colored Overlays \$3 per

Additional Cleaning Policy:

IHCC has the right to enforce an additional fee for events leaving excessive cleaning



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 Event Coordinator, Emily, can help you find the best fit for your event.

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 station
\$2 per person

Beverage Service including water and tea
set up on tables, soda and juice available
upon request
\$3 per person

Wine

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

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.

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

\$10

Bacon and Sausage

Biscuits and Gravy

Scrambled Eggs

Home Fried Potatoes

Breakfast Buffet #2

\$12

Bacon and Sausage

Biscuits and Gravy

Scrambled Eggs

Home Fried Potatoes

French Toast and Pancakes

Fruit



Brunch Buffet

\$15

Bacon and Sausage
Biscuits and Gravy
Scrambled Eggs
Fruit
Home Fried Potatoes
French Toast and Pancakes
Champagne Chicken
Green Beans
Mashed Potatoes
Green Salad

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 \$12

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 \$15

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

Picnic Buffet \$15

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

Soup and Grilled Cheese

Display \$10

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.

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 \$10

Seasoned ground beef, cheese, flour tortillas, 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 \$10

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 **\$20 per plate**

Entrée/Protein

Salmon (Lemon Dill or Blackened)
Catfish (Fried or Blackened)
Shrimp (Garlic Butter or Herb)

Champagne Chicken
Grilled Chicken Breast
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.

Starts at \$25 per plate (All Market Priced)

Entrée/Protein

(All Market Price)

Prime Rib
Beef Tenderloin
Ribeye Steak
NY Strip
Filet Mignon

Lobster Tail
Crab cakes
Oysters
Redfish
Swordfish
Mahi
Grouper

Airline Chicken Breast

Add Protein \$\$\$

Split Two Proteins \$\$\$

Add Veg or Starch \$3

Split Two Veg or Starch \$1.50

Vegetable Sides

Corn Maque Choux
Asparagus
Ratatouille
Creamed Kale
Roasted portabella

*Vegetable from the casual buffet
menu may be substituted*

Starch Sides

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

(Priced accordingly)

Low Country Boil

Catfish Fry

Turkey Fry

Pig Roast

Oyster Shuck

Pancake Breakfast

Brunch

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**



Memorandum of Understanding

Payment, Cancellation & Responsibility Policies

- \$500 deposit is to be paid upon booking and is refundable up to 30 days prior to event
- Payment for food, beverages, rental, and associated fees is due the day of the event; non-refundable
- Menu and final numbers must be committed to 1 week prior to 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
- IHCC has the right to enforce an additional cleaning fee for events leaving excessive cleaning due to vomit, inebriated guest messes/damages, etc.

Event Date: _____ Estimated Guest Count: _____

Booking Date: _____ Type of Event: _____

Signature: _____