

Breakfast Offerings

Buffets

Continental Breakfast \$15.00

Assorted baked breakfast pastries and muffins, sliced fruit

Breakfast Buffet \$22.00

Assorted baked muffins and breakfast pastries,

fresh sliced fruits, hash browns

Select Two:

Scrambled eggs

Denver scramble (peppers, onions, ham)

Cheese scramble

Eggs benedict

Select Two:

Applewood smoked bacon

Breakfast sausage

Sliced ham

Pancakes

French Toast

Waffle

Brunch Buffet \$34.00

Assorted baked muffins and breakfast pastries, fresh cut fruit, scrambled eggs, french toast, hash browns, bacon, sausage, vegetable medley

Assorted Salad Selection (Choose 2):

Garden salad, Pasta salad, Tomato mozzarella

salad, Tomato cucumber salad

Pasta Choice (Choose 1):

Vodka, Primavera, Marinara

Chicken Selection (Choose 1):

Grilled or Fried

- Includes coffee, water, hot tea, and iced tea
- Prices noted are per person
- Plus 21% gratuity (members) OR
- Plus 23% (non members)
- Plus 7% Indiana sales tax

Plated

Includes basket of breakfast pastries for each table Egg Beaters are available

Breakfast Burrito Plate

\$17.00

Pepper, tomato, and pepper jack cheese breakfast burrito, fresh sliced fruit, hash browns

Eggs Benedict and Quiche

\$19.00

Eggs benedict and quiche, fresh sliced fruit, hash browns

Breakfast Beverage Options

Mimosa Bar

\$175.00

2 Bottles of Champagne, fresh seasonal fruit, and Includes one carafe of:

Orange Juice

Pomegranate Juice

Mango Juice

Cranberry Juice

Additional Champagne: \$30.00 Additional Juice Carafes: \$15.00

Bloody Mary Bar

\$225.00

2 bottles of wheatly vodka, 4 bottles of bloody mary mix, and chef choice assorted garnishes

Additional Bottles of Vodka: 35.00

Additional Bottles of Bloody Mary Mix: 15.00

Non-Alcoholic Sherbet Punch Champagne Sherbet Punch \$60.00 \$100.00

Breakfast Buffet Enhancements

Assorted Juices (+3.00)

One carafe of each: orange juice, cranberry juice, apple juice, and tomato juice

Lox and Bagels (+6.00)

with cream cheese

Omelette Station (+8.00)

Chef prepared omelettes with chef choice toppings

Plus \$75.00 Chef Fee



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Business Meeting Break Options

Beverage Break

\$7.00

chilled cranberry and orange juice, assorted canned sodas, bottled water (billed on consumption, **\$3.50 per bottle**)

Coffee Cake & Roll Break

\$7.00

homemade assortment of coffee cakes and cinnamon rolls

Cookie Break

\$8.00

freshly baked cookies and homemade brownies

Afternoon Break

\$12.00

cheese and sausage with crackers, assorted cookies, granola bars, and assorted snack mix

- Includes coffee, water, hot tea, and iced tea
- · Prices noted are per person
- Prices are per 1.5 hours
- Plus 21% gratuity (members) OR
- Plus 23% (non members)
- Plus 7% Indiana sales tax



Plated Entrées

Chicken

Herbed Grilled Chicken Breast	\$40.00
with Madeira shallot juice	
Goat Cheese and Spinach Stuffed Chicken	\$45.00
Goat cheese and spinach with chicken demi	
glace cream sauce	
Prosciutto and Mozzarella Stuffed Chicken	\$48.00
Prosciutto, fresh mozzarella, and sun dried	
tomatoes with white wine cream sauce	

Fish

Grilled Atlantic Salmon	\$40.00
with lemon basil cream sauce	
Crab Crusted Halibut	\$58.00
with reasted hell penner coulis	

Beef

Hand Carved 6oz Sliced Tenderloin	\$58.00
with red wine sauce	
Twin Medallions of Pepper Crusted Beef	\$58.00
two 4oz medallions in caramelized onion jus	
Grilled 12oz New York Strip Steak	\$60.00
in balsamic demi-glace	
Herb Crusted 6oz. Filet Mignon	\$65.00
in red wine sauce	

- Chicken, Fish, Beef, and Duo Entrees include: a salad (House or Caesar) OR your choice of soup, one starch, one vegetable, and bread basket
- Vegetarian and Vegan Entrees include salad (House or Caesar) and bread basket
- Includes: coffee, water, hot tea, and iced tea
- Priced noted are per person
- Plus 21% gratuity (members) OR
- Plus 23% (non members)
- Plus 7% Indiana sales tax

Duo Plates

60z Filet of Beef & Grilled Chicken Breast	\$63.00
with whole grain mustard sauce and tomato fondue 4oz Filet of Beef & Seared Atlantic Salmon with peppercorn parsley sherry butter sauce	\$65.00
4oz Filet of Beef & Grilled Jumbo Shrimp	
with parsley lemon butter	\$68.00
<u>Vegetarian</u>	
Sweet Pea Ravioli	\$38.00
with lemon parsley cream sauce	
Stuffed Portabella	\$38.00
with baby garden vegetables and wild rice, in white	e
wine sauce	
Pappardelle Pasta	\$38.00
with local seasonal vegetables, in roasted tomato	
sauce	
<u>Vegan</u>	
Oven Roasted Tomatoes & Artichoke Hearts	\$38.00
with quinoa and tomato reduction	
Wok Charred Stir Fry	\$38.00
with rice noodles in coconut milk and peanut sauce	
Vegetable Curry	
with white rice	\$38.00
Kid's Menu	
ages 3-12 (Under 3 is complimentary)	
served with fresh seasonal fruit cup	

Chicken Fingers with French Fries

Hamburger with House Chips

Mac and Cheese with Broccoli



\$15.00 \$15.00

\$15.00



Plated Entrée Accompaniments

Salad

House Salad

Greens, Tomato, Cucumbers, Red Onion, Carrots, your choice of dressing or trio of dressing at each table

Traditional Caesar

Romaine, homemade focaccia croutons, aged parmesan

Bibb Lettuce (+3.50)

Hearts of palm, avocado, tomato, champagneherb vinaigrette

Fresh Mozzarella (+3.50)

Vine ripened tomatoes, roasted peppers, basil oil, and balsamic drizzle

Baby Spinach Salad (+3.50)

Wild mushrooms, bacon, sherry vinaigrette

Mesclun Greens (+4.00)

Goat cheese fritter, toasted pine nuts, lemon vinaigrette

<u>Soup</u>

Potato Leek Soup

Topped with chives

Black Bean Soup

with avocado and cilantro cream

Cream of Chicken & Wild Rice

Garden Vegetable

with chickpeas

Roasted Tomato

with basil pesto

Wild Mushroom Bisque

Chicken Noodle

Broccoli Cheddar

- Chicken, Fish, Beef, and Duo Entrees include: a salad (House or Caesar) OR your choice of soup, one starch, one vegetable, and bread basket
- Vegetarian and Vegan Entrees include salad (House or Caesar) and bread basket
- Includes: hot tea, and iced tea, bread basket
- Upgrade prices are noted are per person
- Plus 21% gratuity (members) OR
- Plus 23% (non members)
- Plus 7% Indiana sales tax

Starch

Yukon Gold Potato, Lemon, and Thyme Cakes Soufflé Potatoes

Oven Roasted Red Skin Potatoes

with rosemary & garlic

Twice Baked Potatoes (+3.50)

with cheddar cheese, bacon, sour cream

Duchess Potatoes

Wild Rice Medley

Toasted Orzo-Saffron Rice Pilaf

Garlic Mashed Potatoes

Vegetable

Asparagus Bundle

Vegetable Medley

Green Bean Bundle

Gingered Baby Carrots

with honey

Desserts

White Chocolate Bread Pudding (+5.50)

Sweet brioche bread, milk chocolate ganache, fresh whipped cream

Apple Tartlet (+5.50)

Oat crumb topping, local Michigan apples, rum soaked raisins, sea salted caramel sauce

Chocolate Crunch Bar (+5.50)

Wonderfully crunchy bottom made of imported wafers and praline topped with a silky chocolate mousse

Tiramisu Strip (+5.50)

Ladyfingers soaked with coffee liquor, filled with mascarpone mousse



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Themed Buffets

BBQ Buffet

\$35.00

Coleslaw

Smoked Potato Salad

Black Angus Burgers

All-Beef Hot Dogs

BBQ Amish Burgers

Relish Tray

Corn-on-the-cob

House-made Potato Chips

Trio of Brownies

Homemade Cookies

Add on BBQ Ribs (+7.50)

Southwest Buffet

\$46.00

Chicken Tortilla Soup

Southwestern Ranch Salad

black beans, pico de gallo, romaine and iceberg lettuce, jack cheese

Chef Choice Vegetable

Pork Carnitas

with blistered Serrano chiles and brown onions

Barbacoa de Carne

with tomatillo herb salsa

Roasted Poblano Rice

Cinnamon and Sugar Flour Tortillas

with vanilla ice cream

Caramel and Assorted Tropical Fruit Flan

- Includes coffee, water, hot tea, and iced tea
- · Includes bread presentation
- Plus 21% gratuity (members) OR
- Plus 23% (non members)
- Plus 7% Indiana sales tax
- All buffets require a minimum of 25 guests
- · Buffets will be replenished for 1.5 hours
- Any leftover food from buffets cannot be taken off BRCC premises

Italian Buffet

\$47.00

Antipasto Salad

Caesar Salad

Chef Choice Vegetable

Ricotta Tortellini Margarita

with grilled chicken breast

Homemade Vegetable OR Meat Lasagna

Roasted Chicken Vesuvio

with potato wedges

Tiramisu

Cheesecake

with assorted fruit and chocolate sauce

Garlic Bread

Traditional Buffet

\$47.00

Garden Salad

mixed greens, tomato, carrots, cucumbers, your choice of dressings

Ranch Potato Salad

bacon, ranch spices, red potatoes, celery, chives, sweet peppers

Chef Choice Vegetable

Pasta Primavera

with fresh vegetables and pomadoro sauce

Roasted Basil and Olive Oil Marinated Chicken

with roasted chicken jus

Herb and Parmesan Crusted Salmon

with lemon-herb cream sauce

Roast Sirloin of Prime Beef

with veal demi glace

Sundae Bar

with vanilla and chocolate ice cream and chef choice toppings



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Buffet Enhancements

Chef Manned Action Stations

- Includes coffee, water, hot tea, and iced tea
- Prices noted are per person
- Plus 21% gratuity (members) OR
- Plus 23% (non members)
- Plus 7% Indiana sales tax
- All buffet enhancements require a minimum of 25 guests
- All buffet enhancements must be in addition to a plated meal or a buffet
- All buffet enhancements require a \$75.00 additional chef fee

Chef Manned Carving Stations

Roasted Tenderloin Roasted Tenderloin of Peppered Beef	\$25.00
with horseradish sauce and veal demi glace	
Roasted Top Round of Beef	\$18.00
with dijon and whole grain mustard and	veal
demi glace	
Roasted Leg of Lamb	\$19.00
with mint pesto and lamb reduction	. ,
Roasted Turkey Breast	\$14.00
with cranberry chutney and gravy	
Honey Glazed Country Ham	\$16.00
with pear chutney and country biscuits	





Shower Menu

Buffets

Salads & Sandwiches

\$32.00

Seasonal Local Fruit Display Grilled Chicken Salad

Apples, mixed greens, bleu cheese, pine nuts, house dressing

Baby Mixed Greens Salad

Heirloom cherry tomatoes, red onions, carrots, cucumbers, your choice dressings

Pasta Salad

Olives, tomatoes, sweet peppers, parmesan cheese, balsamic dressing

Chicken Panini

Fresh mozzarella, plum tomatoes, basil pesto

Deli Station

Ham, turkey, roast beef, artisan breads and spreads

Vegetarian Buffet

\$30.00

Seasonal Local Fruit Display Chopped Salad

Iceberg lettuce, red cabbage, crumbled bleu cheese, cheddar cheese, quinoa, hard boiled eggs, tomatoes, green onions, your choice of dressings

Baby Mixed Greens Salad

Heirloom cherry tomatoes, red onion, carrots, cucumbers, your choice dressing

Grilled Vegetable Lasagna

Baby eggplant, zucchini, roasted peppers, portabella mushroom, three cheese and roasted tomato sauce

Risotto Stuffed Bell Peppers

Creamed pecorino cheese risotto, and pomodoro tomato sauce

Provencal Vegetable Gratin

Roasted vegetables and mozzarella cheese

Sorbet Station

House Made Cookies

- · Includes coffee, water, hot tea, and iced tea
- Prices noted are per person
- Plus 21% gratuity (members) OR
- Plus 23% (non members)
- Plus 7% Indiana sales tax

Plated Salad Entrees

Includes soup and bread basket See Plated Entree Accompainment Page for salad and soup choices

Chef's Salad \$19.00

Romaine, endive, radicchio, peppered beef, smoked turkey, honey baked ham, ricotta, shaved parmesan, kalamata olives, and oregano vinagrette

Raw Baby Kale Salad \$23.00

Cabbage, carrot, crispy tempura shrimp, cilantro, maple sesame vinaigrette

Asian Chicken Salad \$21.00

Local soy glazed Amish chicken, crispy wontons, napa cabbage, cucumbers, sweet peppers, carrots, mandarin oranges, sesame ginger vinagrette

Plated Sandwich Entrees

Includes choice of one side House chips, fruit salad, pasta salad

Grilled Chicken Bruschetta Sandwich \$22.00

Marinated tomatoes and fresh mozzarella, served on herbed focaccia

Grilled Vegetable Panini \$24.00

Local vegetables, lemon parsley aioli

Turkey BLT Wrap \$20.00

Spring greens, bacon, cheddar, tomato, basil aioli

Plated Hot Entrees

Includes choice of salad (simple OR caesar) OR soup, and bread basket

Salad upgrades are available See Plated Entree Accompainment Page for salad and soup choices

Grilled Asparagus Quiche \$23.00

Swiss cheese, grilled asparagus, smoked tomato cream sauce, fresh fruit salad

Homemade Crepes \$24.00

One chicken crepe, one mushroom and spinach crepe, lemon scented rice

Lemon Chicken \$28.00

White wine herbed lemon jus, roasted potatoes, roasted seasonal vegetables





Hors D'oeuvres

HOT All priced noted are per piece

All priced noted are per piece		
Meatballs	\$2.00	
choice of: swedish, marinara, bbq		
Fried Ravioli	\$2.00	
with marinara		
Assorted Mini Quiche	\$2.00	
Vegetable Spring Rolls	\$2.25	
with sweet 'n sour		
Boursin Stuffed Mushrooms	\$2.50	
Sausage Stuffed Mushroom Caps	\$2.50	
Artichoke Fritters	\$2.50	
with lemon aioli		
Spanakopita	\$2.50	
Goat Cheese Wild Mushroom Tarte	\$2.50	
Wild Mushroom Risotto Fritters	\$2.50	
with tomato basil sauce		
Cashew Chicken Spring Rolls	\$2.75	
with sweet chili Sauce		
Coconut Crusted Shrimp	\$3.00	
with sweet chili sauce		
Mini Quesadilla Roll Ups	\$3.00	
Assorted Mini Deep Dish Pizza	\$3.00	
Crab Rangoon	\$3.00	
with sweet and sour sauce		
Chicken Satay	\$3.00	
spicy peanut coconut sauce		
Petite Chicken Wellington	\$3.00	
Petite Beef Wellington	\$3.50	

- Can be served butler style of buffet style
- Minimum of 25 pieces per item
- All prices are noted per piece
- Plus 21% gratuity (members) OR
- 23% (nonmembers)
- Plus 7% Indiana sales tax

COLD

All prices noted are per piece

Proscuitto Wrapped Melon	\$2.00	
with balsamic drizzle	•	
Brie Cheese and Honey Pear Bruschetta	\$2.25	
Bruschetta	\$2.25	
with fresh mozzarella, tomatoes, and basil		
Croistini of Herbed Goat Cheese	\$2.50	
with sundried tomato pesto	A	
Caprese Tomato Bites	\$2.50	
with EVOO and balsamic drizzle	Ó	
Fresh Strawberries	\$2.50	
filled with boursin cheese	Ó	
Sesame Beef & Asparagus Rolls	\$3.00	
with honey ginger soy sauce	Ċo	
Smoked Duck Breast	\$3.50	
on garlic crostini with orange aioli	Ċo	
Shrimp Sesame Canapes	\$3.50	
Peppered Beef Tenderloin	\$3.50	
with toasted baguette and horseradish sauce		

Displayed Platters

Imported & Domestic Cheese Display

with fresh seasonal fruit, assorted breads & crackers \$100 (Serves 25) | \$200 (Serves 50)

Seasonal & Tropical Fresh Fruit Display

\$75 (*Serves 25*) | \$150 (*Serves 50*)

Antipasto Display

with traditional and seasonal accompaniments

\$125 (Serves 25) | \$250 (Serves 50)

Crudités of Seasonal Vegetables

with assorted dips

\$75 (Serves 25) | \$150 (Serves 50)





Bar Packages

- Includes coffee, water, hot tea, and iced tea, juice, and soda
- Prices noted are per person
- All bar packages are 4 hours
- Plus 21% gratuity (members) OR
- Plus 23% (non members)
- Plus 7% Indiana sales tax

Beer and Wine Package

\$24.00

Bottled Beer

Miller lite, coors lite, bud lite, michelob ultra, yuengling, corona, hard seltzer

Draft Beer

Miller lite, Blue Moon, 2 rotational craft beers

Wine

Cabernet sauvignon, pinot noir, merlot, rose, moscato, chardonnay, sauvignon blanc, pinot grigio, sparkling wine

<u>Premium Bar Package</u>

\$30.00

Bottled Beer

Miller lite, coors lite, bud lite, michelob ultra, yuengling, corona, hard seltzer

Draft Beer

Miller lite, Blue Moon, 2 rotational craft beers **Wine**

Cabernet sauvignon, pinot noir, merlot, rose, moscato, chardonnay, sauvignon blanc, pinot grigio, sparkling wine

Spirits

benchmark bourbon, jack daniels, dewars, paul masson brandy, seagrams 7, canadian club, seagrams v.o., southern comfort, bacardi, captain morgan, mi campo tequilla, wheatley vodka, smirnoff vodka, tanqueray gin, kahlua, baileys, amaretto, peach schnapps

Executive Bar Package

\$37.00

Bottled Beer

Miller lite, coors lite, bud lite, michelob ultra, yuengling, corona, hard seltzer

Draft Beer

Miller lite, Blue Moon, 2 rotational craft beers **Wine**

Cabernet sauvignon, pinot noir, merlot, rose, moscato, chardonnay, sauvignon blanc, pinot grigio, sparkling wine

Spirits

Everything in the premium package PLUS:

Grey goose, titos, hendricks gin, crown royal, johnnie walker red, johnnie walker black, woodford, makers mark, patron silver, casamigos, hennessey, malibu rum, jameson

Bar Package Enhancements

Additional Bar Hour (+6.00 per person) Additional Bar 30 Minutes (+3.00 per person) Full Satellite Bar (+250, one time fee) Beer and Wine Satellite Bar (+100, one time fee)





General Information

Deposits and Room Rental Fees

Deposits

A deposit is required for all events that take place at BRCC. The deposit funds are applied toward your final invoice and gurantee the date and time of your event. All deposits are non-refundable, but transferrable to another date.

Room Rental Fees

All private nonmember sponsored events are subject to an additional room rental fee. The Room Rental Fee for BRCC are outlined below.

Room S	<u> Sunday-Friday</u>	<u>Saturday</u>
Main	\$750	\$1,000
St. Andrews	\$375	\$500
Main & St. Andrey	ws \$1,000	\$1,250
Hart Room	\$375	\$500

Pricing and Payments

All prices quoted are subject to 7% Indiana Sales Tax and 21% for member sponsored events, and 23% for non-member sponsored events. A 2.5% processing fee will be applied to payments made by a debit card or credit card. Due to fluctuating wholesale food & beverage costs, menu prices will be guaranteed 90 days prior to the event. Final payment and final count is due 10 days prior to your event. At the time of payment all menu choices an final guest counts are due. BRCC reserves the right to settle any additional charges incurred the day of the event. These charges may include, but are not limited to: a higher guest count than guaranteed, additional rental equipment used, or loss/damage to BRCC property.

- All private non-member events are subject to an additional room rental fee
 - Ask about member sponsor events with our private event office
- All prices are plus 21% gratuity (members) OR Plus 23% (non - members), and 7% Indiana sales tax
- All food and beverage must be purchased through BRCC, with the exception of wedding cakes and desserts from a licensed and insured bakery
- No unused food or beverage is allowed to be taken off of BRCC premises
- \$4,000 Event Minimum for all PM SATURDAY events in the Main room only

Food and Beverage Policy

In accordance with the Indiana State Board of Health, it is the policy of BRCC that all food and beverage must be purchased from our facility. BRCC does allow cake and baked items to be brought in. All cakes and baked items must be purchased from a licensed bakery. BRCC has the right and obligation to confiscate any food and beverage brought in. Furthermore, BRCC policy states that food and beverage must not leave the facility after it has been served due to foodborne illness concerns. All Bar Packages are priced for four hours. The banquet bar will close by 11:30pm, unless extra time was added for an additional fee in advanced, and approved by BRCC. BRCC does not allow shots or double shots of liquor. Extra bartenders, satellite bars, are available upon request.

Cancellation

The client will forfeit the deposit in the event of a cancellation

Dress Code

Business casual attire is permitted in the Clubhouse. Halters, short shorts, cargo pants, graphic tee's, cut off's, or bathing suits are not permitted at any time





General Information

Room Set Up

BRCC will provide all tables and chairs that are assets of the Club. All table set ups and breakdowns are included as well as white table cloths, and a napkin color of your choice. Table skirting, chinaware, glassware and silverware are also provided. The Club can provide specialty linens at your request.

Decorations

BRCC permits non-damaging decorations for any event; with the exceptions of confetti, glitter, feathers, or any other items that could leave permanent damage to the property. Violations will be subject to a \$250.00 cleaning fee. Speak with the Private Event Office to set up an appropriate decorating time; these times may depend on other events the Club may be hosting. Candles are permitted as long as they are in a vessel of some sort. The Club is not responsible for damage or loss of personal items. Smoke machines and fireworks are not allowed.

Vendors

BRCC supports the use of outside vendors who follow the rules and regulations of the Clubhouse. Vendors are not allowed to consume alcoholic beverages and must act in a courteous and professional manner.

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Room Capacity

BRCCs private event spaces are assigned on availability and the number of guests attending the event. Room capacity may vary based on floor plan design and specific menu choices. Please speak with our Private Event Office for more information.

Upgrades

BRCC is happy to assist you with any upgrades for your event. Please inquire with the Private Event Office for more information.

