

Weddings



AT BRIAR RIDGE COUNTRY CLUB
123 COUNTRY CLUB DRIVE
SCHERERVILLE, IN 46375
(219) 322.3660

FEBRUARY 2025



Welcome to Briar Ridge Country Club

"IT'S WHERE YOU WANT TO BE..."

At Briar Ridge Country Club, we are dedicated to making your wedding day seamless, elegant, and unforgettable. With breathtaking views, exquisite dining, and a dedicated team by your side, we ensure every detail is thoughtfully handed so you can focus on celebrating.

Our venue offers both indoor and outdoor ceremony spaces, accommodating between 80-150 people. The beautifully designed reception space can host up to 200 guests, creating the perfect setting for a night to remember. We offer three different wedding packages crafted with exceptional quality and care, with your needs in mind. Throughout your planning journey, our experienced team will be there to guide you, offering support and expertise to bring your dream wedding to life.

Briar Ridge Country Club is more than just a venue - it's the place where cherished memories begin. We would be honored to be a part of your special day!

General Information

- **Room Rental Fees & Minimums**
Fridays & Sundays:
\$1000 Rental Fee / No F&B Minimum
Saturdays:
\$1250 Rental Fee / \$4,000 F&B Minimum
- A non-refundable deposit of \$1,000 and a signed contract will secure your date
- All prices are plus 7% Indiana Sales Tax and plus service charge (21% Members or Member Sponsored, 23% Non-Members)
- Reception rental includes 5.5 hours, with an additional 30 minutes reserved for the ceremony
- All Food and Beverage must be provided by Briar Ridge Country Club, with the exception of desserts. Desserts must be provided by a licensed and insured vendor.



What's Included

- Venue space and access to our Clubhouse
- All day access to our private bridal suite
- Complimentary Tasting for Two & Anniversary Dinner
- Staffing
- Set up of Tableware
- Black or White table linen with choice of napkin color
- Golf cart



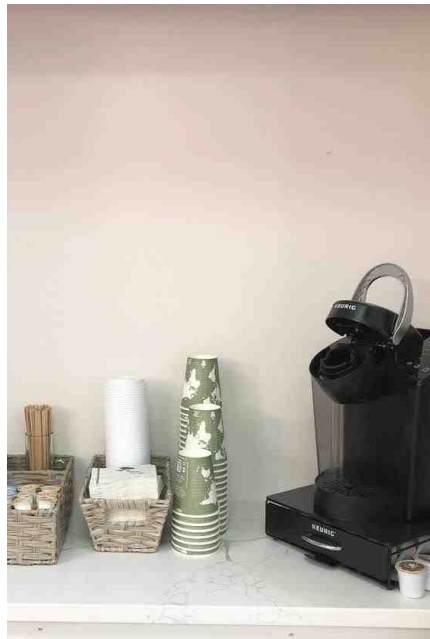
Bridal Suite

WELCOME TO OUR BRIDAL SUITE

When you book your wedding with us you will have full all-day access to our brand new bridal suite. Fitted with a four seat vanity to have all of your bridal party's makeup and hair done. Each station has its own outlet with USB port, so there is plenty of room to have multiple stylists working at the same time. A complimentary fully-stocked mini fridge and snack bar is yours throughout the entire day. Our full length mirror is a great addition to check your final look before you walk down the aisle and a great place to have an impromptu photoshoot with you and your friends! Our bridal suite is also a secure place for you and your bridal party to keep your personal belongings safe.

STAPLES

- All-Day Access
- 4-Person Vanity with Outlets
- Snack and Coffee Bar
- Secure Place to Store Personal Items
- Photo Opportunities





Ceremonies

CREATING BEAUTIFUL MEMORIES

With indoor and outdoor ceremony options at Briar Ridge Country Club, you are sure to have a beautiful backdrop for your "I Do's".

Outdoor ceremony space will offer view of our golf course and can accommodate up to 150 guests.

Indoor ceremony space will offer floor to ceiling windows with views of our golf course and can accommodate up to 80 guests.

\$6.50 PER GUEST

Includes white garden chair rental and rehearsal walk through

Classic

INCLUDES THE FOLLOWING:

- One hour of butler-passed appetizers
- Four hours of our Beer and Wine Bar Package
- Champagne toast
- Cake cutting service
- Custom monogram projection

PRICING

Chicken Entrees ||

Herb Grilled Chicken Breast

\$72.00 Per Guest

Pan Roasted Chicken Breast

\$72.00 Per Guest

Airline Chicken Breast with Spinach and Goat Cheese Filling

\$77.00 Per Guest

Fish Entrees ||

Roasted Salmon

\$72.00 Per Guest

Crab Crusted Halibut

\$90.00 Per Guest

Beef Entrees ||

6 oz. Herb Crusted Filet of Beef

\$97.00 Per Guest

12 oz. Grilled New York Strip Steak

\$92.00 Per Guest

Duo Entrees ||

6 oz. Filet of Beef and Grilled Chicken Breast

\$100.00 Per Guest

4 oz. Filet of Beef and Roasted Salmon

\$97.00 Per Guest

4 oz. Filet of Beef and Grilled Jumbo Shrimp

\$95.00 Per Guest

Vegetarian Entrees ||

Stuffed Portabella

\$70.00 Per Guest

Pappardelle Pasta

\$70.00 Per Guest

Vegan Entrees ||

Wok Charred Stir Fry

\$70.00 Per Guest

Vegetable Curry

\$70.00 Per Guest



Elite

INCLUDES THE FOLLOWING:

- One hour of butler-passed appetizers
- Four hours of our Premium Bar Package
- Champagne toast
- Cake cutting service
- Chiavari Chairs for Reception
- Custom monogram projection

PRICING

Chicken Entrees ||

Herb Grilled Chicken Breast

\$86.00 Per Guest

Pan Roasted Chicken Breast

\$86.00 Per Guest

Airline Chicken Breast with Spinach and
Goat Cheese Filling

\$91.00 Per Guest

Fish Entrees ||

Roasted Salmon

\$86.00 Per Guest

Crab Crusted Halibut

\$104.00 Per Guest

Beef Entrees ||

6 oz. Herb Crusted Filet of Beef

\$111.00 Per Guest

12oz. Grilled New York Strip Steak

\$106.00 Per Guest

Duo Entrees ||

6 oz. Filet of Beef and Grilled Chicken Breast

\$109.00 Per Guest

4 oz. Filet of Beef and Roasted Salmon

\$111.00 Per Guest

4 oz. Filet of Beef and Grilled Jumbo Shrimp

\$114.00 Per Guest

Vegetarian Entrees ||

Stuffed Portabella

\$84.00 Per Guest

Pappardelle Pasta

\$84.00 Per Guest

Vegan Entrees ||

Wok Charred Stir Fry

\$84.00 Per Guest

Vegetable Curry

\$84.00 Per Guest



Luxe

INCLUDES THE FOLLOWING:

- One hour of butler-passed appetizers
- Four hours of our Executive Bar Package
- Champagne toast
- Cake Cutting Service
- Draping and uplighting in the Main and St. Andrews event space
- Chiavari Chairs for Reception
- Custom monogram projection

PRICING

Chicken Entrees ||

Herb Grilled Chicken Breast

\$100.00 Per Guest

Pan Roasted Chicken Breast

\$100.00 Per Guest

Airline Chicken Breast with Spinach and

Goat Cheese Filling

\$135.00 Per Guest

Fish Entrees ||

Roasted Salmon

\$100.00 Per Guest

Crab Crusted Halibut

\$118.00 Per Guest

Beef Entrees ||

6 oz. Herb Crusted Filet of Beef

\$125.00 Per Guest

12oz. Grilled New York Strip Steak

\$120.00 Per Guest

Duo Entrees ||

6 oz. Filet of Beef and Grilled Chicken Breast

\$123.00 Per Guest

4 oz. Filet of Beef and Roasted Salmon

\$125.00 Per Guest

4 oz. Filet of Beef and Grilled Jumbo Shrimp

\$128.00 Per Guest

Vegetarian Entrees ||

Stuffed Portabella

\$98.00 Per Guest

Pappardelle Pasta

\$98.00 Per Guest

Vegan Entrees ||

Wok Charred Stir Fry

\$98.00 Per Guest

Vegetable Curry

\$98.00 Per Guest





Menu

APPETIZERS

Butler-passed appetizers for your cocktail hour

Choose four

Meatballs (your choice of marinara, swedish, or BBQ)

Boursin Stuffed Mushrooms

Fried Ravioli

with marinara sauce

Vegetable Spring Rolls

with sweet and sour sauce

Assorted Mini Quiche

Sausage Stuffed Mushroom Caps

Artichoke Fritters

with lemon aioli

Spinach Phyllo Triangles

Assorted Mini Deep Dish Pizzas

Peppered Beef Tenderloin

with toasted baguette and horseradish

Bruschetta

with fresh mozzarella, tomatoes, or basil

Brie Cheese and Honey Pear Bruschetta

Appetizer Enhancements Displayed Platters

Imported & Domestic Cheese Display

with fresh seasonal fruit, assorted breads and crackers

\$8.00 per person

Seasonal & Tropical Fresh Fruit Display

\$6.00 per person

Antipasto Display

with traditional and seasonal accompaniments

\$10.00 per person

Seasonal Vegetables and Assorted Dips

\$7.00 per person

Plated Selections

CHICKEN SELECTIONS

Herb Grilled Chicken Breast
with merida shallot jus

Pan Roasted Chicken Breast
with roasted garlic lemon sauce

Stuffed Airline Chicken Breast
with goat cheese, spinach, and
chicken demi glace cream sauce

FISH SELECTIONS

Roasted Salmon
with lemon cream sauce

Crab Crusted Halibut
with roasted bell pepper coulis

BEEF SELECTIONS

6oz. Herb Crusted Filet Mignon
with red wine sauce

12oz. Grilled New York Steak
with balsamic demi glace

DUO SELECTIONS

6oz. Filet of Beef and Grilled Chicken
with whole grain mustard & tomato
fondue

4oz. Filet of Beef and Roasted Salmon
with peppercorn parsley sherry butter
sauce

4oz. Filet of Beef and Grilled Shrimp
with parsley lemon butter

VEGETARIAN SELECTIONS

Stuffed Portabella
with baby garden vegetables and
herb wild rice, white wine sauce

Pappardelle Pasta
with seasonal vegetables in a
roasted plum tomato sauce

VEGAN SELECTIONS

Wok Charred Stir Fry
with rice noodles in coconut milk and
peanut sauce

Vegetable Curry
served over white rice



Plated Selections

Accompainments

Chicken, Fish, Beef, and Duo Entrees include: a salad (House or Caesar) OR soup, one starch, one vegetable, and bread basket
Vegetarian and Vegan Entrees include salad (House or Caesar) OR soup and bread basket



SOUP

- cream of Chicken with wild rice
- Garden Vegetable with chickpeas
- Roasted Tomato topped with basil pesto
- Chicken Noodle
- Cheddar Broccoli

SALAD

- House Salad greens, cherry tomatoes, cucumber, red onions, and carrots
- Caesar Salad romaine, parmesan, croutons, house caesar dressing
- Bibb Lettuce (+4) bibb lettuce, hearts of palm, avocado, tomato, with champagne-herb vinaigrette
- Caprese Salad (+4) fresh mozzarella, tomatoes, roasted peppers, basil oil, and balsamic drizzle
- Roasted Asparagus-Hearts of Palm (+4) with orange vinaigrette
- Mesclun Greens (+5) with goat cheese fritter, toasted pine nuts, and lemon vinaigrette
- Baby Spinach Salad (+4) with wild mushrooms, bacon, sherry vinaigrette

VEGETABLE

- Asparagus Bundle
- Green Bean Bundle
- Gingered Baby Carrots with Honey
- Vegetable Medley

STARCH

- Yukon Gold Potato, Lemon & Thyme Cakes
- Potato Au Gratin
- Oven Roasted Red Potatoes with Rosemary & Garlic
- Wild Rice Medley
- Toasted Orzo-Saffron Rice Pilaf
- Mashed Potatoes

Bar Packages

Bar packages are **four** hours and include champagne toast

BEER AND WINE

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, merlot, pinot noir, rose, moscato, chardonnay, sauvignon blanc, pinot grigio

PREMIUM

bottled beer

miller lite, coors lite, bud lite, michelob ultra, yuengling, corona, high noon

draft beer

miller lite, blue moon, 2 rotational craft beers

wine

cabernet sauvignon, merlot, pinot noir, rose, moscato, chardonnay, sauvignon blanc, pinot grigio

spirits

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

EXECUTIVE

Everything in the Premium Package is available in this option PLUS the following:

spirits

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

Bar Enhancement

Dinner Wine

2 Bottles of House Wine at each table
additional \$12.00 per person





Late Night Menu

AFTER DINNER SNACKS FOR YOUR GUESTS

16" Thin Crust Pizza

with your choice of any and all toppings

pepperoni / sausage / olives / green peppers / spinach / mushrooms / onion / tomato / bacon / ham

\$34.00 (Cheese - \$22.00)

One Dozen Chicken Wings

Tossed in BBQ or Buffalo Sauce served with celery

\$25.00

French Fries

feeds approximately 20 guests served with garlic dip, sriracha aioli, and ketchup

\$20.00

One Dozen Beef Sliders

topped with caramelized onions and boursin cheese

\$60.00

Build your own Taco Bar

seasoned ground beef, pulled chicken with poblano peppers, flour tortilla, onion, fire roasted tomato salsa, chihuahua cheese, and lettuce. Serves approximately 25 guests.

\$150.00



Additions

ADDING EXTRA
TOUCHES

Additions

Ask us about any other additions even if they are not listed, we would love to help you locate them! If you can dream it, we can help you find it.

CHAIRS

Ghost Chairs

\$8.00 per chair

Chiavari Chairs

(White, Gold, Silver, Black, Fruitwood, & Crystal)

\$6.50 per chair

Chair Covers

Satin or Spandex with your choice of sash color & tie style

\$4.00 per chair

CUSTOM LINENS

All linen pricing is to be determined on material and size. Please ask BRCC Event Office for exact pricing.

LIGHTING

Outdoor String Lighting

\$500.00

Lighting Inside Drapery

\$42.00 per strand

Uplights

\$25 per light (8 in each room plus 4 in lobby)

DECOR

Custom Ceiling Drapery

Main

\$600.00

Main and St. Andrews

\$1,100.00

Main, St, Andrews, & Lobby

\$1,400.00

Backdrops

All backdrop pricing is to be determined on pattern. Please ask BRCC Private Event Office for exact pricing.

Charger Plates

Plastic (various colors)

\$2.00 per plate

Glass (various colors and styles)

\$6.50 per plate

Napkin Rings

\$2.00 and up

