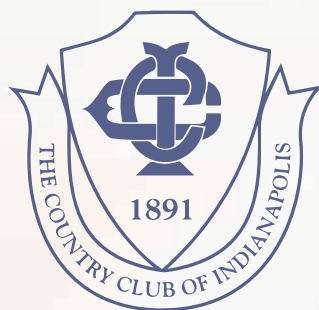


THE COUNTRY CLUB OF INDIANAPOLIS

Be Our Guest

PRIVATE EVENTS & MEETINGS
CATERING MENU



THANK YOU FOR CONSIDERING

The Country Club of Indianapolis

TO HOST YOUR EVENT

Welcome to The Country Club of Indianapolis, a hidden gem nestled in the Westside. We're thrilled that you are considering us as your event venue. At CCI, we're committed to crafting an unforgettable experience from the initial planning stages right through to the culmination of your event. Our seasoned team of professionals is dedicated to assisting you every step of the way, ensuring a seamless and stress-free experience.

Blending the best of traditional country club charm with contemporary event amenities, CCI offers a unique setting for any occasion. Our picturesque grounds and versatile spaces provide the perfect backdrop for events of all sizes and styles. Whether you're organizing an intimate business meeting for ten, a grand gala for 225, or anything in between, our venue is equipped to exceed your expectations.

At CCI, we take great pride in our culinary offerings. Our talented chefs are passionate about creating exceptional dishes that not only tantalize the taste buds but also leave a lasting impression on you and your guests. From hors d'oeuvres to main courses to decadent desserts, each culinary creation is carefully crafted with the finest ingredients and utmost attention to detail.

We eagerly anticipate the opportunity to welcome you and your guests to CCI, where we'll work tirelessly to ensure your day is nothing short of perfection, reflecting all your desires and aspirations. Let us help you create cherished memories that will last a lifetime.

Warmest Regards,

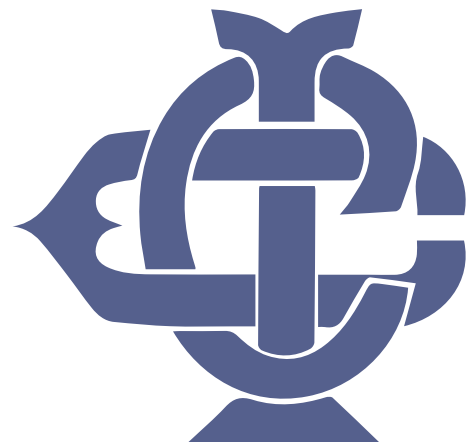


JEFFREY PARSONS

General Manager

317-291-9771

jparsons@ccindianapolis.com





MEET THE
*Hospitality
Team*



TOMMY THOMPSON

Executive Chef



AUDREY STEVENS

Director of Sales



MARISSA BRUTON

Banquet Manager

About the Clubhouse

Established in 1891, The Country Club of Indianapolis has consistently earned recognition as an esteemed club, dedicated to meeting the diverse needs of families and businesses with un-paralleled professionalism. CCI members relish the camaraderie of family, friends, and colleagues in an environment thoughtfully crafted to enhance their lifestyles and interests.

Conveniently situated near Eagle Creek Reservoir, CCI stands as a retreat for leisure, entertainment, and recreation. Nestled away from the chaos of downtown on our spectacular tree-adorned rolling hills that provide a picturesque backdrop for all events.

Boasting amenities such as golf, exquisite dining, engaging social activities, and outstanding banquet and meeting facilities, CCI is committed to surpassing expectations at every turn.

GENERAL POLICIES

The Club is dedicated exclusively to providing pleasure and enjoyment for our Members, their families, and guests in an atmosphere of privacy and exclusivity. As a private club, we waive room rental fees for events hosted by members. A member-hosted event is defined as one where the member is either hosting or sponsoring, and the member need not be present for it to qualify. However, the member needs to contact our Director of Sales to make the introduction. Any event not hosted or sponsored by a current clubhouse member is considered a non-member function.

DRESS CODE

All members and their guests must adhere to the dress code, ensuring appropriate attire. For men, the dress code mandates collared shirts and slacks. Women are expected to wear dresses or slacks of appropriate length, along with collared shirts, with or without sleeves. Tasteful denim is permitted, excluding any items with holes or tears. Gentlemen are kindly reminded to remove their headwear when inside the clubhouse.

CLUBHOUSE HOURS

The club will conclude operations by midnight, and bar services must cease 30 minutes before the conclusion of any event. Bar services are not permitted beyond 11:15PM.

SMOKING

Smoking is not permitted in any area of the club that is under roof regardless of whether it is inside or outside. Smoking is not permitted within 8 feet of any entrance of the clubhouse.







MEETINGS & CONFERENCES WEEKDAY RENTALS

Pricing is applicable to events occurring Tuesday–Friday that conclude before 5:00PM.
Not included is a 22% service charge and 9% tax.

BALLROOM	seating capacity: 180–200	\$750, non-refundable
PARLOR	seating capacity: 40–60	\$125, non-refundable
FOUNDERS ROOM	seating capacity: 40–50	\$250, non-refundable
19th HOLE	seating capacity: 40–50 cocktail capacity: ~60	\$500, non-refundable
 VERANDA	seating capacity: 20	\$250, non-refundable
 LOWER PATIO	seating capacity: 40	\$250, non-refundable
TV RENTAL	\$75	
PRINTING FEE	\$50	
STAFFING	\$75*, 7:00AM for 8:00AM meeting start \$50*, 8:00AM for 9:00AM meeting start	

**Per attendant; no charge for meetings starting after 9:30AM. Staffing needs determined by CCI.*

ROOMS & EVENTS FRIDAY–SUNDAY WEEKEND RENTALS

Included in pricing are standard house linen and napkins, tables and chairs, China, flatware and glassware, room set-up, 2-hour pre-event access for set-up, and event staffing. Not included is a 22% service charge and 9% tax.

BALLROOM	seating capacity: 150–180 cocktail capacity: 250+	\$2000, non-refundable
PARLOR	seating capacity: 40–60 cocktail capacity: ~80	\$250, non-refundable
FOUNDERS ROOM	seating capacity: 40–50 cocktail capacity: ~80	\$500, non-refundable
19th HOLE	seating capacity: 40–50 cocktail capacity: ~60	\$500, non-refundable
 VERANDA	seating capacity: 20 cocktail capacity: 20	\$250, non-refundable
 LOWER PATIO	seating capacity: 40 cocktail capacity: 40	\$250, non-refundable



BREAKFAST & BRUNCH

Includes beverage station with water, lemonade, tea, and coffee.

Minimum of 25 guests. Priced per guest.

RISE N' SHINE BUFFET	22.00	CONTINENTAL BUFFET	15.00
Farm Fresh Scrambled Eggs		Seasonal Fruit & Berries	
Hash Browns		Croissants	
Applewood Smoked Bacon		Muffins & Assorted Pastries	
Breakfast Sausage		Jellies & Butters	
Fresh Fruit Display			
Banana Bread			

PREMIUM ENHANCEMENTS: Priced per guest.

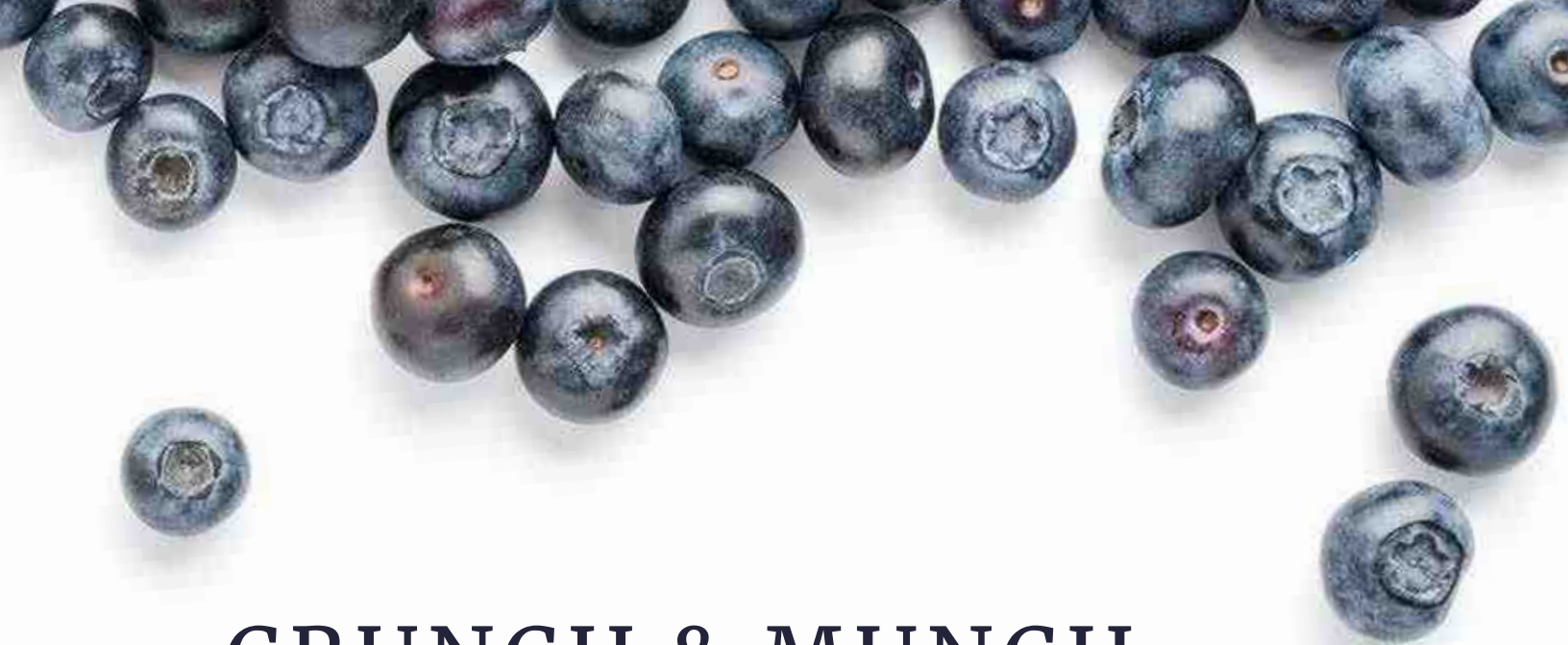
Pancakes	+5.00	Waffle Station with toppings	+8.00
Biscuit & Gravy	+8.00	Additional Chef Attendant Fee	+150
Eggs Benedict	+9.00	Omelet Station	+10.00
Chipped Beef Gravy on Toast	+9.00	Additional Chef Attendant Fee	+150

SODA PACKAGE	5.00	JUICE PACKAGE	4.00
Canned Pepsi or Coke Products		Orange, Cranberry, and Grapefruit	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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CRUNCH & MUNCH

Priced per guest.

CHIPS & DIPS 4.00

Freshly made tortilla chips and kettle chips served with salsa, guacamole, and French onion dip

HEALTH BREAK 6.00

Freshly cut vegetable crudité and grilled pita bread served with hummus and ranch

GRAB & GO SNACKS 6.00

Individual bags of granola bars, trail mix, and assorted chips

FRUIT & YOGURT REFRESHMENT 10.00

Individual Greek yogurts, granola, and fresh fruit skewers

À LA CARTE ADD-ONS

Movie Theater Popcorn 75.00
serves 20 guests

Cookies & Brownie Tray 72.00
two dozen

1st & 10 Tee Bars 4.00 ea

Candy Bars *assorted* 3.00 ea

Sandwich Crackers *assorted* 3.00 ea

Fruit Snacks 2.00 ea

HALF-DAY BEVERAGE PACKAGE (1-4 hours) 10.00

Water, lemonade, tea, coffee, and sodas

FULL-DAY BEVERAGE PACKAGE (4 hours) 15.00

Water, lemonade, tea, coffee, and sodas



HORS D'OEUVRES

Passed Appetizers Upgrade: \$100 per 50 people.

Minimum of two dozen per hors d'oeuvres choice. Priced per piece.

JUMBO SHRIMP COCKTAIL GF	4.25
TOMATO BRUSCHETTA V	2.50
CAPRESE SKEWERS GF V	3.50
SMOKED SALMON CROSTINI	4.00
TUNA WONTON	4.00
MINI BEEF WELLINGTON	5.25
CHICKEN CORDON BLEU BITS	3.50
BBQ MEATBALLS	2.50
MINI CHICKEN QUESADILLA	3.00
MINI CRAB CAKES	4.00
FRIED RAVIOLI	2.50
BACON-WRAPPED BAY SCALLOP GF	4.75
SPINACH ARTICHOKE CROQUETTE V	3.50

Displayed Appetizers. Priced per guest.

SEASONAL FRUIT & BERRIES GF V	5.50	IMPORTED & DOMESTIC CHEESE	6.50
served with yogurt dip		fine cheeses served with jams and accoutrements	
VEGETABLE CRUDITÉ GF V	5.00	CHARCUTERIE	10.00
served with ranch and French onion dips		featuring Smoking Goose meats and fine cheeses with jams and accoutrements	
ROASTED VEGETABLES GF V	5.50		
served with ranch and French onion dips			

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GLUTEN-FREE



VEGETARIAN



VEGAN

LUNCHEON BUFFET

Includes beverage station with water, lemonade, tea, and coffee.

Minimum of 15 guests. Priced per guest.

SOUP & SALAD 19.00

Chef’s Salad Bar with assorted toppings and dressing, warm rolls and butter, plus your choice of two soups:

Corn & Poblano Chowder, Vegetable, Loaded Potato, Broccoli Cheddar, Tomato Bisque, CCI Chili +3.00, or Chicken Velvet +3.00

ENHANCEMENTS: Priced per guest.

Grilled Cheese Sandwich +4.00

NEW YORK DELICATESSEN 22.00

Greens Salad Display with dressings, assortment of smoked ham and turkey breast, house roasted beef, white, wheat and rye bread, crisp lettuce, sliced tomato, red onion, pickle spears, condiments, chips

HOT OFF THE GRILL 23.00

Greens Salad Display with dressings, all-beef hot dogs, grilled hamburgers, buns, cheddar cheese, Swiss cheese, American cheese, crisp lettuce, sliced tomato, red onion, pickle spears, condiments, chips

ENHANCEMENTS: Priced per guest.

Four Ounce Wagyu Burgers	+8.00	Six Ounce Bison Burgers	+10.00
Two Ounce Wagyu Sliders	+5.00		

LUNCHEON BUFFET ADD-ON SIDES: Priced per guest.

Potato Salad	+3.00	Macaroni Salad	+3.00
Cole Slaw	+3.00	Loaded Potato Salad	+4.00

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PLATED LUNCH

Select up to three options below. Served with two accompaniments (see page 17).

Includes beverage station with water, lemonade, tea, and coffee. Priced per guest.

SIX OUNCE FILET	45.00	PASTA	28.00
CHICKEN	28.00	Creamy Cajun Chicken	
Picatta		Shrimp Primavera	
Marsala GF		Chicken Tortellini	
Garlic & Herb GF		VEGETARIAN & VEGAN	26.00
Parmesan		Stuffed Pepper GF 	
SALMON	35.00	Pasta Primavera GF 	
Honey-Ancho GF		½ SOUP & ½ SANDWICH	18.00
Lemon Thyme Butter GF		SOUP: Wagyu Chili, Ham & Bean,	
Blackened Sea Salt Honey Glazed GF		Broccoli Cheddar, or Clam Chowder	
		SANDWICH: The Roast Beef Swing,	
		The Turkey Trot, or The Ham Jive	

BOXED LUNCH

Served with whole fruit, bag of chips, and homemade cookie. Minimum of 12 guests.

Priced per guest.

THE ROAST BEEF SWING	21.00	THE HAM JIVE	21.00
Tender slow-roasted beef,		Shaved honey ham, Swiss cheese,	
provolone cheese, lettuce, onion,		lettuce, onion, pickle, tomato,	
pickle, tomato, wheat berry bread,		sourdough bread, mayonnaise	
mayonnaise packet, mustard packet		packet, mustard packet	
THE TURKEY TROT	21.00	JUNIOR CHA CHA CLUB	23.00
Shaved smoked turkey breast,		Smoked turkey breast, cured honey	
Cheddar cheese, lettuce, onion,		ham, applewood smoked bacon,	
pickle, tomato, wheat berry bread,		Swiss cheese, cheddar cheese,	
mayonnaise packet, mustard packet		lettuce, tomato, wheat berry bread,	
		mayonnaise packet, mustard packet	



PLATED DINNER

Select up to three entrée options. Served with choice of two accompaniments and choice of one starter salad. Includes pre-set waters and beverage station with water, lemonade, tea, and coffee. Priced per guest.



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ENTRÉE *select up to three*

BEEF

Six Ounce Filet 	48
Eight Ounce Filet 	58
Braised Beef Short Ribs 	45
Ten Ounce Prime Rib 	58

SMOKED PORK CHOP

Orange & Thyme Glaze 	40
Wild Mushroom Duxelles 	

CHICKEN

Honey Mustard	34
Creamy Chipotle	
Creamy Mushroom & Parmesan	

SALMON

Honey-Ancho 	38
Blackened Sea Salt Honey Glazed 	

VEGETARIAN & VEGAN

Wild Mushroom Risotto  	24
Stuffed Pepper  	
Pasta Primavera  	

BUILD-YOUR-OWN DUO PLATE

Five Ounce Filet	45
Four Ounce Salmon	25
Four Ounce Chicken	22
Two Jumbo Shrimp	22
Crab Cake	25
Six Ounce Lobster Tail	MP

STARTER SALADS *select one*

Pre-set with family style, rolls, and butter.

1891 HOUSE

Arcadian & herb mixed greens,
tomato, cucumber, croutons,
choice of two dressings

CAESAR CRUNCH

Romaine lettuce, Parmesan,
garlic crumble, Caesar dressing

SEASONAL CCI SALAD +3.00*

Ask Sales Manager for current
seasonal options

ACCOMPANIMENTS *select up to two*

YUKON GOLD MASHED POTATOES

HERB-ROASTED POTATOES

RICE PILAF

AU GRATIN POTATOES +3.00

LOADED BAKED POTATO +3.00

BAKED SWEET POTATO

BACON BRUSSELS SPROUTS +3.00

BUTTERED GREEN BEANS

GRILLED ASPARAGUS

SEASONAL VEGETABLE MEDLEY

DINNER BUFFET

Served with house salad with rolls & butter. Includes pre-set waters and beverage station with water, lemonade, tea, and coffee. Minimum of 25 guests. Priced per guest.

CHOICE OF 2 ENTRÉES & 2 SIDES 40

CHOICE OF 3 ENTRÉES & 3 SIDES 55

ENTRÉES

Herb-Roasted Chicken
with Rosemary Beurre Blanc
Creamy Mushroom Parmesan Chicken
Slow Roasted Beef with Au Jus
Smoked Pork Chops
Honey-Ancho Salmon +3.00

CARVING STATION

Substitute for One Entrée
Additional Chef Attendant Fee
Prime Rib +MKT
Beef Tenderloin +MKT
Ham +8.00
Turkey +8.00

STARCH

Yukon Gold Mashed Potatoes
Herb Roasted Potatoes
Rice Pilaf
Au Gratin Potato +2.00
Macaroni & Cheese +2.00

VEGETABLE

Buttered Green Bean
Seasonal Vegetable Medley
Grilled Asparagus

KIDS MENU

Served with fruit cup. Ages 10 & under. Priced per child.

BURGER 14.00
American cheese and French fries

BREADED 14.00
CHICKEN TENDERS
French fries

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SPECIALTY BUFFET

Includes pre-set waters and beverage station with water, lemonade, tea, and coffee.

Minimum of 15 guests. Priced per guest.

TASTE OF ITALY 29.00

Caesar or House Salad Display

Meat & Cheese Lasagna

Garlic Bread Sticks

Alfredo with Roasted Chicken

Lemon Broccolini

ENHANCEMENTS: Priced per guest.

Pasta Action Station +10.00

Includes two types of pasta, onions, bell peppers, olives, spinach, mushrooms, tomatoes, marinara meat sauce, and Alfredo sauce. Additional Chef Attendant Fee +150.

Traditional Tiramisu or Canolis +4.00

SOUTHWEST FIESTA 30.00

Corn & Flour Tortillas

Shredded Lettuce

Tortilla Chips & Warm Queso

Diced Tomatoes

Ground Beef Taco

Shredded Cheese

Chicken Tinga

Sour Cream

Refried Beans

Fresh-made Salsa

Mexican Rice

ENHANCEMENTS: Priced per guest.

Carne Asada +5.00

House-made Guacamole +4.00

El Pastor Pork +5.00

Sopapillas & Honey +5.00

Mahi Mahi +6.00

Cinnamon Sugar Churros +4.00

Veggie Satlitos +4.00

BACKYARD BBQ 31.00

Greens Salad Display with Dressings

Pulled Pork

Cornbread & Butter

BBQ Grilled Chicken Strip Loins

Cole Slaw

BBQ Sauces

Baked Beans

Lettuce, Tomato, Onion, Pickles

Mashed Potatoes

Buns

ENHANCEMENTS: Priced per guest.

Bone-in Split Grilled Chicken Breasts & Thighs +3.00

Fried Chicken +2.00 Beef Ribs +8.00

BBQ Baby Back Ribs +6.00 Cookies and Brownies +3.00

Sliced House-Smoked Brisket +8.00 Banana Pudding +4.00





HOUSE DESSERT

Individually Plated Desserts. Available with catered meal only.

Minimum of 25 guests per dessert choice. Priced per guest.

CARROT CAKE	8.00
TRIPLE CHOCOLATE MOUSSE CAKE	8.00
NEW YORK STYLE CHEESECAKE with strawberries	8.00
CRÈME BRÛLÉE CHEESECAKE	8.00
FLOURLESS CHOCOLATE TORTE GF	8.00
TIRAMISU	8.00
BREAD PUDDING	8.00
BANANA PUDDING	8.00
COBBLER	8.00
ICE CREAM à la mode	2.00

Displayed Desserts. Priced per guest.

COOKIES & BROWNIES TRAY	3.00
DESSERT FLIGHT	8.00
Includes Chef's Selection of three Miniature Desserts	
CHEF'S SWEETS TABLE	9.00
Includes New York Style Cheesecake with Fresh Fruit, Assorted Cakes, Pies, Cookies, and Brownies	

Please Note: there is a \$100 cake-cutting fee for outside desserts.

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BAR SERVICE

\$100 Bartender Fee per 75 guests. \$100 One-time Set-up Fee. Priced per guest.

PREMIUM OPEN BAR PACKAGE

5 hours of service	44.00
4 hours of service	38.00
1-3 hours of service	36.00

Kettle One Vodka
Bacardí Superior Rum
Hendrick's Scottish Gin
Tanqueray London Dry Gin
Maker's Mark Kentucky Bourbon Whisky
Crown Royal Canadian Whiskey
Dewar's Blended Scotch Whisky
Patrón Silver Tequila
Plus the *Wine, Beer & Soda Package*

PREMIUM ENHANCEMENT per guest
Woodford Reserve Bourbon +2.00

CALL OPEN BAR PACKAGE

5 hours of service	39.00
4 hours of service	33.00
1-3 hours of service	29.00

New Amsterdam Vodka
Bacardí Silver Rum
Captain Morgan Spiced Rum
New Amsterdam Stratusphere Gin
Benchmark Bourbon Whiskey
Jack Daniel's Tennessee Whiskey
Camarena Tequila
Plus the *Wine, Beer & Soda Package*

CALL ENHANCEMENT per guest
Fireball Cinnamon Whisky +2.00

CASH BAR

Includes Premium Liquors

BEER, WINE & SODA PACKAGE

5 hours of service	30.00
4 hours of service	26.00
1-3 hours of service	22.00

Bud Light Miller Lite
Coors Light Michelob Ultra

ENHANCEMENT per guest
Craft Beer +3.00 High Noon +3.00
Import Beer +4.00 Heineken +4.00
Guinness +4.00

House Chardonnay
House Pinot Grigio
House Pinot Noir
House Cabernet Sauvignon

Wine upgrades available. See sales associate.

Pepsi or Coke Products

MIMOSA BAR 8.00

Includes one garnish and two juices

BLOODY MARY BAR 8.00

Custom upgrades available

CALL TICKET BAR per ticket

Beer & Wine 8.00
Call Liquor 10.00

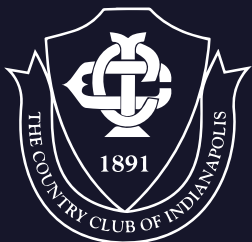
PREMIUM TICKET BAR per ticket

Beer & Wine Upgraded 10.00
Premium Liquor 15.00

SODA PACKAGE 5.00

NON-ALCOHOLIC PACKAGE

Water, lemonade, tea, sodas
1-4 non-alcoholic beverages 10.00
4+ non-alcoholic beverages 15.00



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