



Quality 🌸 *Elegance* 🌸 *Tradition*

Welcome to Innsbrook Country Club - the exclusive golf club that provides tradition, experience, service, quality and professionalism. Located just 45 minutes southeast of Chicago in the heart of Northwest Indiana, Innsbrook Country Club combines the elements of a world-class facility and championship golf course. Innsbrook features a newly remodeled clubhouse and ballroom plus several versatile private rooms. It is the perfect venue to host a wedding celebration, rehearsal dinner, shower or corporate event.

The elegantly designed ballroom ,can accommodate up to 235 to 250 guests. Our floor to ceiling windows capture the meticulously manicured 18 hole golf course. Whether you are looking for a Wedding, big or small, or a corporate event, Innsbrook Country Club will meet your needs and exceed your expectations. The staff at Innsbrook believes the only way to host an event is to provide a professional on site support staff throughout the planning process as well as on the day of the event. Kate Leto, the Banquet sales director, and her staff know the importance of forming long term relationships with clients. We are aware that what we do today affects the return of our clients in the future.

The enclosed banquet package will give you an overview of what we have to offer. An event coordinator will work closely with you to custom design any specialty menus. Upon signing a contract we will be happy to supply you with a list of local vendors, such as florists, DJ's, musicians and bakeries. All pricing is subject to change and does not include 7% sales tax and 20% service charge. Please refer to the contract for terms and conditions.

Please call Kate to arrange the first step in overseeing and customizing the needs of your event. We look forward to hearing from you.

6701 Taft Street, Merrillville, IN 46410

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INNSBROOK WEDDING *packages*

SILVER WEDDING PACKAGE-STARTING AT \$37 PER PERSON

- ◇ Facility Rental of newly renovated Grand Ballroom with panoramic views of the greens
- ◇ 3 Course Meal: Salad & Bread, Entrée with Starch, Vegetable, and Dessert
- ◇ 5 Hour Call Bar (Bar can be divided 1 hour before dinner and 4 hours after dinner)
- ◇ Champagne toast family style. Adults guests only.
- ◇ Tabletop: White linen tablecloths & napkins, white skirting for the head table, gift and cake table.
- ◇ Cake cutting and plating included White Glove Service.
- ◇ Full-Service Food & Wine Tasting for the bridal couple 3 months prior to wedding

GOLD WEDDING PACKAGE-STARTING AT \$45 PER PERSON

- ◇ Facility Rental of newly renovated Grand Ballroom with panoramic views of the greens
- ◇ 3 Course Meal: Salad & Bread, Entrée with Starch, Vegetable, and Dessert
- ◇ Red & White Wine poured during dinner and a Champagne toast. Adult guests only.
- ◇ 5 Hour Call Bar (Bar can be divided 1 hour before dinner and 4 hours after dinner)
- ◇ Tabletop: White linen tablecloths & napkins, white skirting for the head table, gift and cake table.
- ◇ Chair Covers & Sash in colors of your choice. Subject to availability.
- ◇ Cake cutting and plating included. White Glove Service.
- ◇ Full-Service Food & Wine Tasting for the bridal couple 3 months prior to wedding

PLATINUM WEDDING PACKAGE-STARTING AT \$55 PER PERSON

- ◇ Facility Rental of newly renovated Grand Ballroom with panoramic views of the greens
- ◇ Selection of Hors D'oeuvres, served butler style, white glove service.
- ◇ Four Course Meal: Salad & Bread, Soup, Entrée with Starch, Vegetable, and Dessert
- ◇ Red & White Wine Poured during dinner. Adult guests only.
- ◇ 5 Hour Premium Bar (Bar can be divided 1 hour before dinner and 4 hours after dinner)
- ◇ Champagne toast, served family style. Adult guests only.
- ◇ Tabletop: White linen tablecloths & napkins. Skirting for the head table, gift and cake table
- ◇ Chair Covers & Sash in colors of your choice. Subject to availability.
- ◇ Cake cutting and plating included. White Glove Service.
- ◇ Elegant Chocolate Fountain with dippables, Fresh Fruit, Rice Crispy Treats, Marshmallows, Pretzel Rods, Cream Puffs & Assorted Cookies and more.
- ◇ Full-Service Food & Wine Tasting for the bridal couple 3 months prior to wedding.

PACKAGE PRICE PER PERSON

	Silver	Gold	Platinum
Chicken Entree	\$37	\$45	\$56
Seafood Entrée	\$39	\$47	\$58
Sirloin Entree	\$39	\$47	\$58
Filet Mignon	\$47	\$55	\$68
Filet & Chicken Entree	\$49	\$57	\$70
Filet & Salmon Entrée	\$49	\$57	\$70
Filet & Shrimp Entrée	\$50	\$59	\$70
Family Style	\$39	\$47	\$58

* All prices are subject to 20% service charge & 7% sales tax



HORS D'OEUVRES *selections*

HOT OPTIONS

PRICED PER 50 PIECES

- *Sausage-stuffed mushroom caps \$75
- *Three cheese stuffed mushroom caps \$75
- *Roasted Garden Vegetable Triangles \$75
- *Asparagus with Asiago Cheese & Phyllo \$85
- *Salmon mousse vol au vents \$100
- *Hibachi Beef Skewers \$85
- *Chicken Satay with Teriyaki Dipping sauce \$85
- Mini Beef Wellington \$95
- *Mini assorted quiche \$75
- *Meatballs (BBQ, Marinara, or Swedish) \$75
- *Mini Egg Rolls with Sweet & Sour Sauce \$75
- *Quesadillas \$75

COLD OPTIONS

PRICED PER 50 PIECES

- *Bruschetta \$75
- *Tuscan Skewers \$75
- *Antipasto Skewers \$75
- *Cucumber Crostinis \$75
- *Assorted Canapes \$110
- Jumbo Shrimp Cocktail \$145
- Whole Smoked Salmon \$255.00

You may choose to upgrade with the following:

- \$2.25 per person
- Antipasto Display
- Domestic and imported Cheese Display
- Assortment of seasonal Fresh Fruit

* Indicated that this item is included in the Platinum Package

SALAD *selections*

INNSBROOK SALAD-Fresh field greens tossed in our very own raspberry vinaigrette, topped with candied walnuts, cranberries & gorgonzola cheese

BISTRO SALAD-Fresh field greens, diced tomatoes, toasted pine nuts, sliced mushrooms, shredded radishes, & carrots served with Balsamic vinaigrette

INNSBROOK CLASSIC-Tossed greens served with cherry tomatoes, sliced cucumber, and shaved carrots. Served with a trio of dressings.

SOUP *selections*

Creamy Chicken & Rice
Chicken & Dumpling
Cream of Broccoli
Cream of Mushroom
Tomato Florentine
Tomato Basil

Potato & Leek
Minestrone
Chicken Noodle
Gazpacho
Green Bean & Ham
Cheddar Potato

New England Clam Chowder
Corn Chowder
Chicken Pot Pie
Chili
Black Bean & Rice
Split Pea Soup

INTERMEZZO *selections*

LEMON, RASPBERRY, OR MINT SORBET

BEEF *entrees*

FILET MIGNON- 8 oz beef tenderloin grilled & served with a Cabernet demi glaze.

VILLA TOP SIRLOIN STEAK- 8 oz grilled sirloin, served with a sun-dried tomato demi glaze

CHICKEN *entrees*

CHICKEN CHARDONNAY-Boneless breast of chicken sautéed and served with a rich white wine, mushroom, and tarragon sauce.

CHICKEN FLORENTINE-Tender breast of chicken stuffed with a delicious blend of cheese and fresh spinach wrapped in a puff pastry.

CHICKEN MARSALA-Boneless breast of chicken sautéed in a sweet Marsala wine and topped with mushrooms.

BOURSIN STUFFED CHICKEN-Boneless breast of chicken stuffed with creamy Boursin cheese and topped with a roasted tomato cream sauce.

CHICKEN WELLINGTON-An elegant presentation of boneless breast of chicken with a sauté of mushroom and onion, wrapped in a flakey puff pastry.

CHICKEN PICCATA-Boneless breast of chicken sautéed in fresh lemon, butter, and capers.

TOSCANA CHICKEN-Boneless breast of chicken stuffed with Roma tomatoes, fresh basil, and Provolone cheese. Topped with marinara sauce.

CHICKEN BREAST MEDALLIONS-Medallions of chicken breast stuffed with spinach, Monterey Jack cheese, topped with a cream sauce.

CHICKEN BRIOCHE-Boneless breast of chicken with spinach, Asiago cheese, sun-dried Tomatoes, and sourdough bread en croute.

SEAFOOD *entrees*

GRILLED SALMON-Atlantic Salmon grilled and served with a cream dill sauce.

AMARETTO WALLEYE-Sautéed Walleye with Amaretto Buerre Blanc and topped with toasted almonds.

TILAPIA FILET-Parmesan and fresh herb encrusted tilapia topped with a sun-dried tomato pesto.

VEGETARIAN *entrees*

PORTOBELLO PENNE RIGATE-Portobello mushrooms thinly sliced and sautéed with plum tomatoes and garlic tossed in penne pasta.

THREE CHEESE TORTELLINI-Three cheese tortellini tossed in vodka cream sauce.

PENNE MARINARA-Penne Pasta served with sliced onions, red and green peppers tossed in a marinara

DUET *entrees*

FILET MIGNON (6OZ) ACCOMPANIED BY A CHICKEN BREAST (4OZ)
(Your choice of Chicken Chardonnay, Chicken Marsala, or Chicken Piccata)

FILET MIGNON (6OZ) ACCOMPANIED BY FRESH ATLANTIC SALMON

FILET MIGNON (6OZ) ACCOMPANIED BY JUMBO ROASTED GARLIC SHRIMP

FILET MIGNON (6OZ) ACCOMPANIED BY AN AUSTRALIAN LOBSTER TAIL (8OZ)

SIDE *selections*

STARCH

Twice-Baked Potato

Baked Potato

Garlic Mashed Potato

Oven Roasted Red Potatoes with Rosemary

Baby Red Potatoes tossed in Parsley Butter

Wild Rice Pilaf

VEGETABLE

Vegetable Medley

Bourbon Glazed Carrots

Parmesan Asparagus

Sautéed Zucchini & Yellow Squash

Green Beans Almandine

Green Beans & Baby Carrots

DESSERT *selections*

ICE CREAM-Chocolate, Peppermint, Strawberry, or Vanilla

SORBET-Lemon, Orange, Rainbow, or Raspberry

MOUSSE-Chocolate or White Chocolate

MENU *customizations*

Please note that the menu selections above are not an exclusive list. If you desire a menu item not specifically listed in our package options, do not hesitate to let us know. Our Clubhouse Manager and Executive Chef are ready and willing to accommodate your vision.

FAMILY STYLE *options*

All family style entrees are served with an Innsbrook Classic Salad a trio of dressings and fresh dinner rolls.

ENTREES *choose 3 items*

INNSBROOK'S SIGNATURE ROTISSERIE CHICKEN
CHICKEN MARSALA OR CHICKEN CHARDONNAY
POLISH SAUSAGE WITH SAUERKRAUT
ITALIAN SAUSAGE WITH PENNE PASTA ~ MEAT SAUCE OR MARINARA
ROAST SIRLOIN OF BEEF WITH HOMEMADE GRAVY
ROAST PORK SERVED OVER TRADITIONAL DRESSING WITH GRAVY
BAKED HAM WITH A PINEAPPLE GLAZE
ROAST TURKEY WITH HOMEMADE DRESSING AND GRAVY

VEGETABLE *choose 1 item*

VEGETABLE MEDLEY
BOURBON GLAZED CARROTS
SAUTÉED ZUCCHINI & YELLOW SQUASH
GREEN BEANS ALMANDINE
GREEN BEANS & BABY CARROTS

STARCH *choose 1 item*

GARLIC MASHED POTATOES
MASHED POTATOES
RICE PILAF
PARSLEY NEW REDSKIN POTATOES
OVEN ROASTED ROSEMARY POTATOES

DESSERT *choose 1 item*

ICE CREAM-Chocolate, Peppermint, Strawberry, or Vanilla
SORBET-Lemon, Orange, Rainbow, or Raspberry
MOUSSE-Chocolate Mousse or Chocolate and white chocolate mousse.

CALL *bar*

Smirnoff Vodka	Christian Brother's Brandy	Miller Lite	<i>Wines</i>
Stoli Vodka	Peachtree Schnapps	MGD	Cabernet
Beefeater Gin	Amaretto	Bud Light	Chardonnay
Canadian Club	Kahula	Budweiser	Merlot
Bacardi Rum	Seagram's Seven	Heineken	Pinot Grigio
Captain Morgan	Seagram's VO	Amstel Light	Moscato
Malibu Rum	Jim Beam		
Southern Comfort	Jack Daniels	Choice of 3 Domestic	
Cuervo Gold	Johnny Walker Red Label	and 1 Imported beer	
	Scotch		

PREMIUM *bar*

Stoli Vodka	Christian Brother's Brandy	Miller Lite	<i>Wines</i>
Absolute Vodka	Peachtree Schnapps	MGD	Cabernet
Tanqueray Gin	Amaretto Di Sarrono	Coors Light	Chardonnay
Bacardi Rum	Kahula	Bud Light	Merlot
Captain Morgan	Seagram's Seven	Budweiser	Pinot Grigio
Malibu Rum	Seagram's VO	Heineken	Moscato
Southern Comfort	Jim Beam	Amstel Light	
Dewar's White Label	Jack Daniels	Choice of 3 Domestic	
Cuervo Gold	Bailey's Irish Cream	And 1 Imported beer	
	Jose Cuervo Gold		

ADDITIONAL BAR *information*

All bars include an assortment of soda pop, juices, and mixers. Specialty alcohol can be added upon request, but may carry an additional charge. The above bar packages are intended for 75 guests or more. No shots or blended drinks will be served. We do not offer cash bars for wedding events.

ADDITIONAL *items*

- ◇ CHILDREN 3 YEARS AND UNDER ARE FREE 4 TO 11 YEARS OF AGE
\$15.95 SILVER \$20.95 GOLD \$23.95 PLATINUM
- ◇ THE BALLROOM REQUIRES A MINIMUM OF 100 GUESTS FOR SATURDAY BOOKINGS.
- ◇ THIS WEDDING PACKAGE IS DESIGNED FOR EVENTS OF 100 PLUS GUESTS.
- ◇ BRIDES ROOM AVAILABLE.
- ◇ SECURITY OFFICER (REQUIRED FOR ANY EVENT OVER 100 PEOPLE)...\$145.00
- ◇ BAR UPGRADE...\$4.00 PP
- ◇ WEDDING CEREMONY ON THE GROUNDS.— SEE EVENT COORDINATOR FOR PRICING
- ◇ FLOOR LENGTH TABLE LINENS PRICED UPON SIZE AND AVAILABILITY
- ◇ SOUP OR INTERMEZZO...\$2.00 PP
- ◇ CHOCOLATE FOUNTAIN...\$375.00 INCLUDES ATTENDANT AND DIPPABLES. TWO HOUR SERVICE.
SERVES 150 TO 175. \$2.00 PER ADDITIONAL PERSON
- ◇ ICE CREAM SUNDAE BAR...\$2.50 PP SWEETS TABLE...\$4.95 PP
- ◇ AUDIOVISUAL EQUIPMENT AVAILABLE.
- ◇ PLEASE REFER TO CONTRACT FOR TERMS AND CONDITIONS.