



Dinner Packages

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 220 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 Director of Operations 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 Innsbrook to arrange the first step in overseeing and customizing the needs of your event.

WE LOOK FORWARD TO HEARING FROM YOU.

Table of Contents

Hors d'oeuvres	2
Beverage & Bar Options	3
Plated Dinner Sugesions	4
Family or Buffet Style	5
Additional Items	5



Kate Leto
Director of Operations

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Hors D'oeuvres

Priced per 50 pieces (unless noted). 50 piece minimum.

Ordering Guide

Light hors d'oeuvres 4-6 pieces per guest

Medium hors d'oeuvres 7-9 pieces per guest

Heavy hors d'oeuvres 10+ pieces per guest

Hors d'oeuvres may be passed butler style or displayed.

Allow us to help you select the perfect combination.

COLD OPTIONS

ANTIPASTO TRAY

Italian meats, vegetables & cheese priced per guest \$3

ASSORTED FINGER SANDWICHES \$125

ASSORTED SUSHI \$125

CRAB RANGOON \$90

DEVILED EGGS \$75

DOMESTIC CHEESE DISPLAY

with grapes & crackers priced per guest \$2.50

IMPORTED & DOMESTIC CHEESE DISPLAY

with grapes & crackers priced per guest \$3

FRUIT SALSA TARTLET CANAPÉ \$65

ROASTED RED PEPPER HUMMUS

with Pita Chips \$65

SALMON MOUSSE CANAPÉ \$80

SEARED PEPPERED AHI TUNA

presented rare with wasabi mayo \$130

SEASONAL FRESH FRUIT DISPLAY priced per guest \$2.50

SELECTION OF ASSORTED CANAPÉS \$110

SHRIMP CEVICHE \$85

SHRIMP COCKTAIL \$150

TRADITIONAL BRUSCHETTA \$65

TUSCAN SKEWERS

sun dried tomato, mozzarella & olive \$95

VEGETABLE CRUDITÉS DISPLAY priced per guest \$2.25

WHOLE POACHED SALMON

with capers, onion, eggs,
horseradish cream & crackers \$275

Dinner Packages

HOT OPTIONS

ASPARAGUS WITH ASIAGO CHEESE

wrapped in phyllo \$85

BBQ BABY BACK FINGER RIBS \$125

CHICKEN SATAY with teriyaki dipping sauce \$95

COCONUT CHICKEN SKEWERS

with piña colada dipping sauce \$95

COCONUT SHRIMP \$145

CRAB STUFFED MUSHROOM CAPS \$85

FRANKS IN PUFF PASTRY \$85

HIBACHI BEEF SKEWERS \$85

INDIVIDUAL BRIE EN CROUTE \$85

JUMBO BLACKENED SHRIMP \$145

JUMBO SEA SCALLOPS wrapped in bacon \$145

LAMB CHOP LOLLIPOPS \$150

MEATBALLS

barbeque, marinara or swedish \$75

MINI ASSORTED HOMEMADE QUICHE \$75

MINI BEEF WELLINGTON \$110

MINI CRAB CAKES with cajun remoulade \$125

MINI EGG ROLLS with sweet & sour sauce \$85

PORK POT STICKERS \$85

SPICY CHICKEN WINGS

with blue cheese dipping sauce \$95

THREE CHEESE MUSHROOM CAPS \$85

VEGETABLE QUESADILLAS \$85

All pricing is subject to 7% sales tax and 20% service charge. Prices may subject change without notice.

Plated Dinner Suggestions

All plated dinners are served with salad, bread, butter, starch, vegetable, coffee service and dessert.

Entrées

CHICKEN CHARDONNAY Breast of chicken sautéed and served with a rich white wine, mushroom & tarragon sauce	\$26
CHICKEN FLORENTINE Tender breast of chicken stuffed with a delicious blend of cheese & fresh spinach	\$27
CHICKEN MARSALA Breast of chicken sautéed with mushrooms and sweet marsala wine	\$26
AMARETTO WALLEYE Sautéed walleye with amaretto beurre blanc topped with toasted almonds	\$25
TILAPIA FILLET Parmesan & fresh herb encrusted and topped with sun-dried tomato pesto	\$25
GRILLED SALMON Atlantic salmon grilled and served with a cream dill sauce	\$28
ROASTED PORK LOIN Sliced juicy roasted pork with braised red cabbage	\$24
8 OZ FILET MIGNON Beef tenderloin grilled and served with a Cabernet demi glace	\$38
8 OZ VILLA TOP SIRLOIN STEAK Grilled and served with sun-dried tomato demi glace	\$28
SLICED TENDERLOIN & GARLIC ROASTED SHRIMP Served with a bordelaise sauce	\$42
BOURSIN STUFFED CHICKEN Boneless breast of chicken stuffed with creamy boursin cheese topped with a roasted tomato cream sauce	\$26
CHICKEN WELLINGTON An elegant presentation of boneless breast of chicken with a sauté of mushroom and onion in a flaky puff pastry	\$27
CHICKEN PICCATA Chicken breast sautéed in fresh lemon butter & capers	\$26
TOSCANA CHICKEN Chicken breast stuffed with Roma tomatoes, fresh basil & Provolone cheese topped with marinara sauce	\$26
CHICKEN BREAST MEDALLIONS Medallions of chicken breast stuffed with spinach and jack cheese topped with a cream sauce	\$26

Innsbrook Duets

FILET MIGNON (6oz) accompanied by CHICKEN BREAST (4oz)	\$40
FILET MIGNON (6oz) accompanied by JUMBO SHRIMP	\$42
FILET MIGNON (6oz) accompanied by AUSTRALIAN LOBSTER TAIL (8oz)	Market Price
FILET MIGNON (6oz) accompanied by FRESH ATLANTIC SALMON	\$41

Dinner Packages

Salads choose 1 item

CLASSIC CAESAR SALAD Traditional dressing mixed with romaine lettuce and garnished with baked croûtons and shredded Parmesan cheese

INNSBROOK SALAD A colorful mix of field greens tossed in our own raspberry vinaigrette, topped with candied walnuts and Gorgonzola cheese

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

Starch choose 1 item

TWICE BAKED POTATO	OVEN ROASTED RED POTATOES with Rosemary
WILD RICE PILAF	BABY RED POTATOES tossed in Parslied Butter
PIPED MASHED POTATOES	BAKED POTATO
GARLIC MASHED POTATOES	
DUCHESS POTATO STACK	

Vegetable choose 1 item

VEGETABLE MÉLANGE	ASPARAGUS
BOURBON GLAZED CARROTS	GREEN BEAN ALMANDINE
SAUTÉED ZUCCHINI & YELLOW SQUASH	GREEN BEANS & BABY CARROTS

Dessert choose 1 item

WHITE & MILK CHOCOLATE MOUSSE	PEPPERMINT ICE CREAM
RASPBERRY SORBET	VANILLA BEAN ICE CREAM

Menu Customizations

All menus can be tailored to meet your specific needs. Please let us know if you are interested in something other than what is suggested.

Family or Buffet Style

Buffet ADULTS \$25.95 • CHILDREN (4-11) \$12.95
30 Guest minimum – 2 hour Buffet Service.

Family ADULTS \$26.95 • CHILDREN (4-11) \$12.95

All dinners are served with salad, bread, butter, starch, vegetable, coffee service and dessert.

Entrées choose 3 items

INNSBROOK'S SIGNATURE ROTISSERIE CHICKEN

CHICKEN MARSALA

CHICKEN CHARDONNAY

PECAN BUTTERED TILAPIA

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

GREEN BEANS & BABY CARROTS

HONEY GLAZED CARROTS

VEGETABLE MEDLEY

GREEN BEANS ALMANDINE

Starch choose 1 item

GARLIC MASHED POTATOES

MASHED POTATOES & GRAVY

RICE PILAF

PARSLEY NEW REDSKIN POTATOES

OVEN ROASTED ROSEMARY POTATOES

Dessert choose 1 item

SHERBET Raspberry or Lemon

ICE CREAM Peppermint or Vanilla

CHOCOLATE MOUSSE

Dinner Packages

Additional Items

SOUP OR INTERMEZZO

Added to any entrée \$3.00 per guest

CHOCOLATE FOUNTAIN \$450.00

Attendant and two hour service for 150-175 guests, cream puffs, marshmallows, seasonal fruit, pretzel rods, rice krispy treats, and more

SUMPTUOUS SWEET TABLE

A display of sweets and petite fours \$6.95 per guest

ICE CREAM SUNDAE BAR \$4.95 per guest

Parties of 50 or more
2 flavors of ice cream, hot fudge sauce, Oreo bits, whipped cream, chocolate chips, and more

CARVER FEE for a chef in attendance \$75.00

TABLE LINENS Innsbrook Country Club supplies white or ivory linen dinner napkins and white or ivory table linen cloths. Specialty linens may be contracted for an additional cost. Table linens priced upon size and availability.

CHAIRS COVERS with sash \$3.50 each

BARTENDER FEE cash bar \$75.00

SECURITY OFFICER \$160.00

required for any event over 100 people

VALET PARKING available for an additional charge.

SEE CONTRACT FOR ROOM PRICING.

AN EVENT COORDINATOR will custom design any specialty menus and will be more than happy to recommend local florists, photographers and entertainment. Whether celebrating your wedding reception, bridal or baby shower or other special occasions you may relax knowing that your guests will experience outstanding cuisine and gracious service surpassing your expectations.

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Beverage & Bar Options

No shots will be served.

The packages do not include blended drinks.

Specialty Wines, Champagnes, Cordials & Cognacs available by request.

Bar package intended for parties of 75 and up.

Dinner Packages

Premium Bar Package

2 HOURS OPEN BAR	\$19 per guest
3 HOURS OPEN BAR	\$21 per guest
4 HOURS OPEN BAR	\$23 per guest

Absolute Vodka	Dewar's White	BEER
Stolichnaya Vodka	Label Scotch	Heineken
Tanqueray Gin	Johnny Walker	Miller Lite
Bacardi Rum	Red Label Scotch	MGD
Captain Morgan Spiced Rum	Jim Beam	Bud
Malibu Rum	Jose Cuervo Gold	Bud Light
Seagram's VO	Amaretto Di	WINE
Seagram's 7	Saronno	Chardonnay
Jack Daniels	Southern Comfort	Pinot Grigio
Canadian Club Whiskey	Kahlua	Merlot
	Bailey's	Cabernet
	Christian Brothers Brandy	Assorted Soda's, Mixers etc.

Call Bar Package

2 HOURS OPEN BAR	\$16 per guest
3 HOURS OPEN BAR	\$18 per guest
4 HOURS OPEN BAR	\$20 per guest

Smirnoff Vodka	Canadian Club	BEER
Tito's Vodka	Whiskey	Heineken
Seagrams Gin	Johnny Walker	Amstel Light
Bacardi Rum	Red Label Scotch	Miller Lite
Bacardi Spiced Rum	Amaretto	MGD
Malibu Rum	Kahlua	Bud Light
Seagram's VO	Christian Brothers Brandy	WINE
Jim Beam Bourbon	Southern Comfort	Chardonnay
		Merlot
		Cabernet
		Assorted Soda's, Mixers & Juices

House Bar Package

2 HOURS OPEN BAR	\$13 per guest
3 HOURS OPEN BAR	\$15 per guest
4 HOURS OPEN BAR	\$17 per guest

Smirnoff Vodka	Seagram's VO	WINE
Seagrams Gin	Tequila	Chardonnay,
Seagram's Rum	Peachtree Schnapps	Merlot
Seagram's Seven	BEER	Cabernet
J & B Scotch	Miller Lite	White Zinfandel
Jim Beam	MGD	Assorted Sodas, Mixers & Juices
Amaretto	Bud Light	
	Bud	

Soft Bar Package

2 HOURS OPEN BAR	\$11 per guest
3 HOURS OPEN BAR	\$13 per guest
4 HOURS OPEN BAR	\$15 per guest

Additional 5th hour	\$3 per guest
Champagne Toast	\$3 per guest
Wine poured table side throughout dinner	\$3 per guest
Domestic Beer, Woodbridge, Chardonnay, White Zinfandel, Cabernet Assorted Soda's & Juices	

Cash or Consumption Bar

Fountain Soda	\$2	Call Cocktails	\$7
Juice	\$2	Call Cocktails Rocks/Up ..	\$8
Unlimited Fountain Soda	\$1.50 per guest	Premium Cocktails	\$8
Domestic Beer	\$4	Premium Cocktails Rocks/Up	\$9
Imported Beer	\$5	Champagne	
Woodbridge Wine	\$7	Punch Bowl	\$75
House Cocktails	\$5	Non-Alcoholic	
House Cocktails Rocks/Up	\$6	Punch Bowl	\$45

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