



# Wedding 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

Plated Dinner Selections . . . . .	2-3
Family Style Selection . . . . .	4
Additional Items . . . . .	4
Bar Information . . . . .	5



**Kate Leto**  
Director of Operations

Office (219) 980-9060 | Cell (219) 798-1163  
Fax (219) 980-9182  
kleto@innsbrookcc.com

# Hors D'oeuvres

**HOT OPTIONS** priced per 50 pieces

- SAUSAGE-STUFFED MUSHROOM CAPS . . . . . \$85
- THREE CHEESE STUFFED MUSHROOM CAPS . . . \$85
- 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
- COCONUT CHICKEN SATAY  
with Pina Colada Sauce . . . . . \$85
- MINI BEEF WELLINGTON . . . . . \$110
- MINI ASSORTED QUICHE . . . . . \$75
- MEATBALLS BBQ, Marinara, or Swedish . . . . . \$75
- MINI EGG ROLLS with Sweet & Sour Sauce . . . . . \$85
- VEGETABLE QUESADILLAS . . . . . \$75

**COLD OPTIONS** priced per 50 pieces

- BRUSCHETTA . . . . . \$65
- TUSCAN SKEWERS . . . . . \$95
- ANTIPASTO SKEWERS . . . . . \$75
- CUCUMBER CROSTINI'S . . . . . \$75
- ASSORTED CANAPÉS . . . . . \$110
- JUMBO SHRIMP COCKTAIL . . . . . \$150
- WHOLE SMOKED SALMON . . . . . \$275

**YOU MAY CHOOSE TO UPGRADE WITH THE FOLLOWING:**

- ANTIPASTO DISPLAY . . . . . \$2.50 per guest
- DOMESTIC CHEESE DISPLAY . . . . . \$2.25 per guest
- ASSORTMENT OF  
SEASONAL FRESH FRUIT . . . . . \$2.25 per guest
- FRESH VEGETABLE CRUDITE . . . . . \$2.25 per guest

# Wedding Packages

## Salads

**SALAD IS INCLUDED WITH ALL DINNER ENTRÉES**

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

**SUMMER SALAD** Fresh field greens tossed in a light vinaigrette, topped with candied pecans, dried cranberries, crisp Bartlett pears, & 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

## Soups

\$3 per guest

- |                       |                 |
|-----------------------|-----------------|
| Creamy Chicken & Rice | Potato & Leek   |
| Chicken & Dumpling    | Minestrone      |
| Cream of Broccoli     | Chicken Noodle  |
| Cream of Mushroom     | Gazpacho        |
| Tomato Florentine     | Cheddar Potato  |
| Tomato Basil          | Chicken Pot Pie |

## Sides

**STARCH**

**VEGETABLE**

- |  |  |
|--|--|
| Twice-Baked Potato                         | Vegetable Medley                                     |
| Duchess Stack of Potato                    | Bourbon Glazed Carrots                               |
| Garlic Mashed Potato                       | Parmesan Asparagus                                   |
| Oven Roasted Red Potatoes with Rosemary    | Roasted Carrots & Parsnips Julienne with Herb Butter |
| Baby Red Potatoes tossed in Parsley Butter | Green Beans Almandine                                |
| Wild Rice Pilaf                            | Green Beans & Baby Carrots                           |

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

## Beef entrées

FILET MIGNON 8 oz Beef tenderloin grilled & served with a Cabernet demi glaze. . . . .	\$38
TOP SIRLOIN STEAK 8oz Grilled Sirloin, served with a sun-dried tomato demi glaze. . . . .	\$28

## Chicken entrées

CHICKEN CHARDONNAY Boneless breast of chicken sautéed and served with a rich white wine, mushroom, and Tarragon sauce. . . . .	\$26
CHICKEN FLORENTINE Tender breast of chicken stuffed with a delicious blend of cheese and fresh spinach wrapped in puff pastry. . . . .	\$27
CHICKEN MARSALA Boneless breast of chicken sautéed in a sweet Marsala wine and topped with mushrooms. . . . .	\$26
BOURSIN STUFFED CHICKEN Boneless breast of chicken stuffed with creamy Boursin cheese and topped with a roasted tomato cream sauce. . . . .	\$26
CHICKEN WELLINGTON An elegant presentation of boneless breast of chicken with a sauté of mushrooms and onions, wrapped in flakey puff pastry. . . . .	\$27
CHICKEN PICCATA Boneless breast of chicken sautéed in fresh lemon, butter, and capers. . . . .	\$26
TOSCANA CHICKEN Boneless breast of chicken stuffed with Roma tomatoes, fresh basil, and Provolone cheese and topped with marinara sauce. . . . .	\$26
CHICKEN BREAST MEDALLIONS Medallions of chicken breast stuffed with spinach, Monterey Jack cheese, topped with a cream sauce. . . . .	\$26
CHICKEN SCALOPPINE Boneless breast of chicken sautéed in olive oil, white wine, garlic powder and Italian seasonings. . . . .	\$26

## 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.

# Wedding Packages

## Seafood entrées

GRILLED SALMON Norwegian Salmon grilled and served with a cream dill sauce . . . . .	\$28
AMARETTO WALLEYE Sautéed Walleye with Amaretto Buerre Blanc and topped with toasted almonds. . . . .	\$28
TILAPIA FILET Parmesan and fresh herb encrusted tilapia topped with a sun-dried tomato pesto . . . . .	\$26

## Vegetarian entrées

PORTOBELLO PENNE RIGATE Portobello mushrooms thinly sliced and sautéed with plum tomatoes and garlic tossed in penne pasta. . . . .	\$24
THREE CHEESE TORTELLINI Three cheese tortellini tossed in vodka cream sauce . . . . .	\$24
ZESTY LEMON PASTA PRIMAVERA Cavatappi pasta, fresh vegetables and lemon sautéed in a light cream sauce and basil . . . . .	\$24

## Duet entrées

FILET MIGNON (6oz) accompanied by CHICKEN BREAST (4oz) . . . . .	\$40
Choice of Chicken Chardonnay, Chicken Marsala, or Chicken Piccata	
FILET MIGNON (6oz) accompanied by FRESH ATLANTIC SALMON. . . . .	\$41
FILET MIGNON (6oz) accompanied by JUMBO ROASTED GARLIC SHRIMP. . . . .	\$42
FILET MIGNON (6oz) accompanied by AUSTRALIAN LOBSTER TAIL (8oz) . . . . .	Market Price

## Desserts

ICE CREAM Chocolate, Peppermint, Strawberry, or Vanilla
SORBET Lemon, Orange, Rainbow, or Raspberry
CHOCOLATE MOUSSE with White Chocolate Shavings

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

# Family Style

FAMILY STYLE ENTRÉE \$26.95 includes 3 meat choices

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

## Entrées choose 3 items

INNSBROOK'S SIGNATURE ROTISSERIE CHICKEN

CHICKEN MARSALA

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, or Vanilla

SORBET Lemon, Orange, Rainbow, or Raspberry

CHOCOLATE MOUSSE with white chocolate shavings

# Wedding Packages

## Additional Items

CHILDREN'S MEAL . . . . . \$15.95  
4 years to 11 years of age (3 years and under are free)

THE BALLROOM REQUIRES A MINIMUM  
OF 100 GUESTS for Saturday bookings  
May through September

BRIDE'S ROOM available

SECURITY OFFICER . . . . . \$160.00  
required for any event over 100 people

WINE SERVICE with dinner . . . . . \$3.00 per guest

CHAIR COVER with sash . . . . . \$3.50 per guest  
Table linen dressing is an additional cost per table  
Floor length table linens priced upon size and availability

CHOCOLATE FOUNTAIN . . . . . \$450.00  
includes attendant, dippables and two hour service  
for 150 guests \$2.00 per additional person

Ice Cream sundae Bar . . . . . \$3.95 per guest  
Parties 100 or more

Sweets Table . . . . . \$6.95 per guest  
Parties 100 or more

AUDIOVISUAL EQUIPMENT AVAILABLE

TERMS AND CONDITIONS please refer to contract

CEREMONY on the Grounds (100 people) . . . . . \$1,000.00  
Over 100 people, please add \$4.00 per guest

A room charge of \$275 is applicable.

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

# 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 bar packages below are intended for 75 guests or more.

No shots or blended drinks will be served.

We do not offer cash bars for wedding events.

Children 4-11 years of age add \$5.00 soda charge.

# Wedding Packages

## Call Bar

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

Smirnoff Vodka	<b>BEER</b>
Stoli Vodka	Miller Lite
Beefeater Gin	MGD
Canadian Club	Bud Light
Bacardi Rum	Budweiser
Captain Morgan	Heineken
Malibu Rum	Amstel Light
Southern Comfort	Choice of
Cuervo Gold	3 Domestic &
Christian Brother's Brandy	1 Import Beer
Peachtree Schnapps	
Amaretto	<b>WINE</b>
Seagram's 7	Cabernet
Seagram's VO	Chardonnay
Jim Beam	Merlot
Johnny Walker	Pinot Grigio
Red Label Scotch	Moscato

## Premium Bar

3 HOURS OPEN BAR .....	\$20 per guest
4 HOURS OPEN BAR .....	\$22 per guest
5 HOURS OPEN BAR .....	\$25 per guest

Stoli Vodka	<b>BEER</b>
Absolut Vodka	Miller Lite
Tanqueray Gin	MGD
Bacardi Rum	Coors Light
Captain Morgan	Bud Light
Malibu Rum	Budweiser
Southern Comfort	Heineken
Dewar's White Label	Amstel Light
Cuervo Gold	Choice of
Christian Brother's Brandy	4 Domestic &
Peachtree Schnapps	1 Import Beer
Amaretto Di Sarrono	<b>WINE</b>
Kahlua	Cabernet
Seagram's Seven	Chardonnay
Seagram's VO	Merlot
Jim Beam	Pinot Grigio
Jack Daniels	White Zinfandel
Bailey's Irish Cream	Moscato

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