

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. Erin Czajka, 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 luncheon 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.

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THE NEW
INNSBROOK
COUNTRY CLUB

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Director of Operations

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Lunch Banquet

Menus include tossed salad, fresh bread, your choice of wild rice, oven roasted redskin potatoes, or a duchess stack potato and chef's choice of vegetable. Iced tea & coffee service is included. Soups & desserts are a la carte.

Beef & Fish

ALMOND CRUSTED TILAPIA Fresh Tilapia fillet lightly breaded in panko and Parmesan cheese with an orange beurre blanc sauce \$22

ORANGE ROUGHY PROVENCAL Broiled orange roughly topped with a sauté of garlic, tomatoes, parsley, lemon and white wine \$24

BEEF STROGANOFF Sautéed tenderloin tips and mushrooms in a burgundy sauce served with buttered noodles \$22

FILET MIGNON (6oz) with a Cabernet Sauce..... \$38

ROASTED PORK ROULADES Over homemade dressing..... \$24

Poultry

CHICKEN FLORENTINE Boneless breast of chicken stuffed with fresh spinach and Parmesan cheese, wrapped in puff pastry on top of a rich chardonnay cream sauce \$24

CHICKEN MARSALA Sautéed in Marsala wine, fresh mushrooms & garlic \$22

LEMON CHICKEN Boneless breast of chicken sautéed in white wine & garlic with a zesty dash of lemon \$22

TEQUILA LIME CHICKEN Grilled chicken breast marinated in lime juice, tequila, cilantro and garlic, served with rice \$22

CHICKEN CHARDONNAY Boneless chicken breast sautéed and covered in a cream sauce laced with chardonnay \$22

AIRLINE CHICKEN BREAST with homemade apple stuffing. \$23

CHICKEN CREPES Two chicken crepes with a creamy veloute sauce \$19

Lunch Packages

Pasta

ZESTY LEMON PASTA PRIMAVERA Cavatappia and fresh vegetables sautéed in lemon and white wine adding a touch of cream sauce and topped with shaved Parmesan \$17.00

CHEESE & SPINACH RAVIOLI Ravioli smothered in a creamy homemade alfredo sauce or pesto sauce \$17.00

Lighter Fare

Coffee is included with the following items.

HOMEMADE QUICHE Your choice of, broccoli & cheese, bacon & onion or asparagus & ham, accompanied with a cup of soup & fresh fruit. \$17.00

CHICKEN SALAD ON A FLAKY CROISSANT A large scoop of creamy chicken salad with diced pineapple, celery and cranberries served with a display of fresh fruit & pasta salad \$17.00

Homemade Soups

Add soup to any entrée for an additional \$3.50 per guest.

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|-------------------|--------------------------|
| Minestrone | New England clam chowder |
| Green bean & ham | Corn chowder |
| Chicken noodle | Cream of mushroom |
| Chicken & rice | Tomato florentine |
| Chicken dumpling | Tomato basil |
| Chicken pot pie | Gazpacho |
| Cream of broccoli | Potato & leek |

Menu Customizations

If you wish to customize or require additional selections, your event coordinator will be more than happy to assist.

Family or Buffet Style

Buffet ADULTS \$21.95 • CHILDREN (4-11) \$12.95

30 Guest minimum – 2 hour Buffet Service.

Family ADULTS \$22.95 • CHILDREN (4-11) \$12.95

Family or Buffet Style Lunch includes fresh garden salad with a choice of dressings, assorted rolls, coffee service, iced tea and dessert.

Entrées choose 2 items

INNSBROOK'S SIGNATURE ROTISSERIE CHICKEN

FRIED CHICKEN

CHICKEN MARSALA

CHICKEN CHARDONNAY

DEEP FRIED LAKE PERCH

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

Vegetable choose 1 item

HONEY GLAZED CARROTS

VEGETABLE MEDLEY

GREEN BEANS ALMANDINE

Starch choose 1 item

MOSTACCIOLI

MASHED POTATOES & GRAVY

RICE PILAF

OVEN ROASTED REDSKIN POTATOES

Dessert

ICE CREAM Peppermint, Vanilla or Chocolate

Lunch Packages

Deli Buffet

\$19.95 PER GUEST excluding tax and service charge

Deli buffets will be accompanied with coffee & iced tea.

The Deli Board

CHEDDAR CHEESE

SWISS

MONTEREY JACK

PICKLES

SLICED RED ONIONS

LETTUCE & TOMATOES

MUSTARD, KETCHUP & MAYONNAISE

FRESH ROLLS & ASSORTED BREADS

Cold Cuts choose 3 items

ROAST TURKEY BREAST

ROAST BEEF

CORNED BEEF

SLICED HONEY HAM

Sides choose 2 items

PASTA SALAD

POTATO SALAD

COLESLAW

HOMEMADE CHIPS

Dessert

HOMEMADE COOKIES

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

Breakfast & Breakfast Buffets

30 Guest minimum – 1 hour Buffet Service
An additional charge of \$3.00 per guest will be added for groups under thirty.

Breakfast buffets will be accompanied with English muffins, jellies, seasonal fruit display, chilled orange juice, coffee & tea service.

Entrées choose 5 items. \$20.95 per guest

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|-----------------|-----------------------|
| SCRAMBLED EGGS | STUFFED FRENCH TOAST |
| CRISPY BACON | HASH BROWN POTATOES |
| COUNTRY SAUSAGE | BUTTERMILK PANCAKES |
| EGG FRITTATA | POTATOES O'BRIEN |
| HONEY BAKED HAM | CHEESE BLINTZES |
| WAFFLES | FRESHLY BAKED MUFFINS |

Continental Breakfast . . . \$11.95 per guest

- ASSORTED DANISH & MUFFINS with fruit preserves
- FRESH FRUIT DISPLAY
- ORANGE & GRAPEFRUIT JUICE
- FRESH BREWED COFFEE & TEA

Break & Snacks

- ASSORTED DANISH. \$22.00 per dozen
- ASSORTED HOMEMADE COOKIES . . . \$22.00 per dozen
- FRESH SLICED FRUIT \$3.00 per person
- FRESH ORANGE JUICE \$1.75 per person
- CANNED POP. \$2.50 per can
- PARTY SNACK MIX \$18.00 per pound
- BOTTLED WATER. \$2.50 each

Conference Breaks

- COOKIES, BROWNIES,
SODAS & COFFEE \$8.00 per guest
- Themed breaks available upon request.

Lunch Packages

Innsbrook Brunch

\$27.00 PER GUEST excluding tax and service charge
30 Guest minimum – 2 hour Buffet Service.

- CHILLED ORANGE JUICE, COFFEE & TEA SERVICE.
- PANCAKES & SYRUP
- FRESHLY BAKED MINI MUFFINS
- SEASONAL FRUIT DISPLAY
- TOSSED GREEN SALAD with a choice of dressings
- SCRAMBLED EGGS or QUICHE LORRAINE CRISPY BACON & SAUSAGE LINKS

Entrées choose 2 items

- CHICKEN CREPES with a Cream Veloute Sauce
- ROAST BEEF with homemade gravy
- HAM WITH A PINEAPPLE GLAZE
- CHICKEN MARSALA
- CHICKEN CHARDONNAY
- PECAN CRUSTED TILAPIA
- DEEP FRIED LAKE PERCH

Sides choose 2 items

- accompanied with Fresh Vegetable Medley
- ROTINI BOLOGNESE
- PASTA MARINARA
- FETTUCINE ALFREDO
- OVEN ROASTED REDSKIN POTATOES
- RICE PILAF
- POTATOES O'BRIEN

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

Lunch Packages

Enhancements

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\$8.95 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

SEE CONTRACT FOR ROOM PRICING

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.

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.

Cash or Consumption Bar

Fountain soda\$2.50 per guest
Iced tea\$2.50 per guest
Lemonade\$2.50 per guest
Juice \$2.50
Domestic Beer \$4.00
Imported Beer \$5.00
House Wine \$7.00
House Cocktails \$5.00
Call Cocktails \$7.00
Premium Cocktails \$8.00
Champagne Punch Bowl \$85.00
Non-Alcoholic Punch Bowl \$45.00
The punch bowl serves approximately 20/25 guests
Cash Bar Bartender Fee Will Apply

A few delights to serve your guests

CHAMPAGNE BUBBLY BAR\$50 per bottle
minimum of three bottles purchased with 3 juice selections and 3 fruit garnish.

MIMOSA DISPLAY\$85 per pitcher
each pitcher serves approximately 25-30 glasses

ASK ABOUT OUR FLAVORED PUNCH OPTIONS!