

THE COUNTRY CLUB OF INDIANAPOLIS

Be Our Guest

PRIVATE EVENTS & MEETINGS

CATERING MENU



HOSTING YOUR EVENT AT

The Country Club of Indianapolis

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

The Country Club of Indianapolis

317-291-9771

jparsons@ccindianapolis.com





MEET THE
*Hospitality
Team*



SILVANO MARTINEZ

Executive Chef



ELI JACKSON

Front of House 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 unparalleled 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

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

BALLROOM	seating capacity: 200–225 \$750, non-refundable	VERANDA <i>seasonal</i>	seating capacity: 20 \$125, non-refundable
PARLOR	seating capacity: 40–60 \$125, non-refundable	19th HOLE	seating capacity: 40–50 \$250, non-refundable
FOUNDERS ROOM	seating capacity: 40–50 \$250, non-refundable	LOWER PATIO <i>seasonal</i>	seating capacity: 40 \$125, 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 & EVENT

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: 200–225 cocktail capacity: ~400 \$2000, non-refundable	VERANDA <i>seasonal</i>	seating capacity: 20 cocktail capacity: 20 \$250, non-refundable
PARLOR	seating capacity: 40–60 cocktail capacity: ~80 \$250, non-refundable	19th HOLE	seating capacity: 40–50 cocktail capacity: ~60 \$500, non-refundable
FOUNDERS ROOM	seating capacity: 40–50 cocktail capacity: ~80 \$500, non-refundable	LOWER PATIO <i>seasonal</i>	seating capacity: 40 cocktail capacity: 40 \$250, non-refundable

BREAKFAST & BRUNCH

includes coffee, decaf & iced tea

minimum of 25 guests per guest

CONTINENTAL 12

Seasonal Fruit & Berries

Croissants

Muffins & Assorted Pastries

Jellies & Butters

RISE N' SHINE BUFFET 18

Farm Fresh Scrambled Eggs

Hash Browns

Applewood Smoked Bacon

Breakfast Sausage

Fresh Fruit Display

PREMIUM ENHANCEMENTS

Pancakes +5

Biscuit & Gravy +5

Waffle Station +7

additional chef attendant fee +150

Omelet Station +10

additional chef attendant fee +150

NON-ALCOHOLIC PACKAGE

5 hours of service 15

4 hours of service 10

1-3 hours of service 6

This package is for any non-drinking members of your event and includes canned Pepsi products.

JUICE PACKAGE 4

Orange, Cranberry, Grapefruit

CRUNCH & MUNCH

per guest

CHIPS & DIPS 8

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

HEALTH BREAK 8

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

GRAB & GO SNACKS 6

Individual bags of trail mix, granola bars, and an assortment of chips

FRUIT & YOGURT REFRESHMENT 10

Individual Greek yogurts, granola, and fresh fruit skewers

À LA CARTE ADD-ONS

Movie Theater Popcorn 75
serves 20 guests

Cookies & Brownie Tray 30
two dozen

Assorted Candy Bars 3 ea

1st & 10 Tee Bars 6 ea

Assorted Sandwich Crackers 3 ea

Fruit Snacks 2 ea

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

ALL PRICES ARE SUBJECT TO A 22 % SERVICE CHARGE AND 9% SALES TAX.

ALL PRICES AND MENU OFFERINGS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



HORS D'OEUVRES

cold and hot passed appetizers

minimum of two dozen per choice	per dozen
JUMBO SHRIMP COCKTAIL	44
TOMATO BRUSCHETTA	26
CAPRESE SKEWERS	36
SMOKED SALMON CROSTINI	44
TUNA WONTON	42
MINI BEEF WELLINGTON	65
CHICKEN CORDON BLEU BITS	72
BBQ MEATBALLS	24
MINI CHICKEN QUESADILLA	42
MINI CRAB CAKES	52
FRIED RAVIOLI	25
BACON WRAPPED BAY SCALLOP	50
SPINACH ARTICHOKE CROQUETTE	42

small serves 25 | large serves 50

	per display
SEASONAL FRUIT & BERRIES	
small	125
large	250
VEGETABLE CRUDITÉ	
small	125
large	250
ROASTED VEGETABLES	
small	150
large	300
IMPORTED & DOMESTIC CHEESE	
small	150
large	300
CHARCUTERIE	
small	250
large	450

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PLATED LUNCH

select up to three
served with two accompaniments
(see page 11)

	per guest
FIVE OUNCE FILET	45
CHICKEN	25
Picatta	
Marsala ^{GF}	
Garlic & Herb ^{GF}	
Parmesan	
SALMON	32
Maple Glazed ^{GF}	
Lemon Thyme Butter ^{GF}	
Blackened Bruschetta ^{GF}	
PASTA	24
Creamy Cajun Chicken	
Shrimp Primavera	
Chicken Tortellini	
VEGETARIAN & VEGAN	20
Stuffed Pepper ^{GF} 	
Pasta Primavera ^{GF} 	

BOXED LUNCH

served with whole fruit,
bag of chips, and homemade cookie

minimum of 12 guests	per guest
THE TURKEY TROT	21
Shaved smoked turkey breast, cheddar cheese, lettuce, onion, pickle, tomato, wheat berry bread, mayonnaise packet, mustard packet	
THE HAM JIVE	21
Shaved honey ham, Swiss cheese, lettuce, onion, pickle, tomato, sourdough bread, mayonnaise & mustard packet	
THE ROAST BEEF SWING	21
Tender slow-roasted beef, provolone cheese, lettuce, onion, pickle, tomato, wheat berry bread, mayonnaise packet, mustard packet	
JUNIOR CHA CHA CLUB	23
Smoked turkey breast, cured honey ham, applewood smoked bacon, Swiss cheese, cheddar cheese, lettuce, tomato, wheat berry bread, mayonnaise packet, mustard packet	

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PLATED DINNER

entrées are served with two accompaniments and a starter salad

ENTRÉE

per guest

select up to three:

BEEF

Five Ounce Filet ^{GF} 48

Eight Ounce Filet ^{GF} 58

Braised Beef Short Ribs ^{GF} 45

PORK TENDERLOIN

32

Orange & Thyme Glaze ^{GF}

Wild Mushroom Duxelles ^{GF}

CHICKEN

28

Honey Mustard

Creamy Chipotle

Creamy Mushroom & Parmesan

SALMON

37

Dill Lemon Caper ^{GF}

Miso Glazed ^{GF}

VEGETARIAN & VEGAN

24

Wild Mushroom Risotto ^{GF} ✓

Stuffed Pepper ^{GF} ✓

Pasta Primavera ^{GF} ✓

BUILD-YOUR-OWN DUO PLATE

Five Ounce Filet 45

Four Ounce Salmon 20

Four Ounce Chicken 15

Two Jumbo Shrimp 15

Crab Cake 21

Six Ounce Lobster Tail MP

STARTER SALAD

served with rolls & butter, select one:

1891 HOUSE

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

CLASSIC CAESAR

romaine lettuce, shredded Parmesan,
garlic croutons, Caesar dressing

SEASONAL CCI SALAD +3 per guest

ask your Sales Manager about
seasonal options

ACCOMPANIMENTS

YUKON GOLD MASHED POTATOES

HERB-ROASTED NEW POTATOES

RICE PILAF

AU GRATIN POTATOES +3

PARMESAN RISOTTO +3

BUTTERED GREEN BEANS

GRILLED ASPARAGUS

SEASONAL VEGETABLE MEDLEY

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DINNER BUFFET

served with house starter salad,
rolls & butter, and dessert

minimum of 25 guests	per guest
choice of 2 entrées & 2 sides	38
choice of 3 entrées & 3 sides	49

ENTRÉES

Herb-Roasted Chicken with Rosemary Beurre Blanc	
Slow Roasted Beef with Au Jus	
Mustard Crusted Pork Loin	
Dill Lemon Caper Salmon	+8

CARVING STATION

substitute for 1 entrée	
additional chef's charge +150	
Prime Rib	+MKT
Beef Tenderloin	+MKT
Ham	+8
Turkey	+8

STARCH

Yukon Gold Mashed Potatoes	
Herb Roasted Potatoes	
Rice Pilaf	
Au Gratin Potato	+2

VEGETABLE

Buttered Green Bean	
Seasonal Vegetable Medley	
Grilled Asparagus	



KID'S MENU

served with fruit cup
(ages 10 & under)

	per child
BURGER	14
American cheese and French fries	
BREADED CHICKEN TENDERS	14
French fries	

SPECIALTY DINNER BUFFET

minimum of 15 guests per guest

TASTE OF ITALY 26

- Caesar Salad Display
- Seasonal Fruit Display
- Garlic Bread
- Buttered Green Beans
- Fettuccini Alfredo with Grilled Chicken
- Meaty Baked Ziti
- Traditional Tiramisu +4
- Pasta Action Station +10
- additional chef's charge +150
- Includes two types of pasta, onions, bell peppers, green olives, spinach, mushrooms, tomatoes, classic marinara, alfredo, and pesto cream sauce

FAJITA FIESTA 28

- Corn & Flour Tortillas
- Tortilla Chips
- Chipotle Chicken
- Carne Asada
- Fajita Vegetables
- Mexican Rice
- Refried Beans
- Warm Queso
- Sour Cream
- Shredded Cheese
- Diced Tomatoes
- Shredded Lettuce
- Pork Carnitas +6
- House-made Guacamole +3
- Cinnamon Sugar Churros +3

minimum of 15 guests per guest

BACKYARD BBQ 28

- Greens Salad Display with Dressings
- Bread & Butter
- Cole Slaw
- Baked Beans
- Mac & Cheese
- Pulled Pork
- BBQ Grilled Chicken
- BBQ Sauces
- Lettuce
- Tomato
- Onion
- Pickles
- Dill Pickles
- Pickled Onions
- Brioche Buns
- BBQ Baby Back Ribs +6
- Sliced House-Smoked Brisket +8
- Brisket Burnt Ends +8
- Cookies and Brownies +3

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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GLUTEN-FREE



VEGETARIAN



VEGAN

LUNCHEON BUFFETS

includes coffee, decaf & iced tea

minimum of 15 guests per guest

SOUP & SALAD 19

Chef's Salad Bar with assorted toppings and dressing, warm rolls and butter plus choice of two soups: Corn & Poblano Chowder, Vegetable, Loaded Potato, Broccoli Cheddar, Tomato Bisque, CCI Chili +3, or Chicken Velvet +3
Enhance with Grilled Cheese +4

NEW YORK DELICATESSEN 22

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

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

ADD ON SIDES

Potato Salad +3
Cole Slaw +3
Macaroni Salad +3
Loaded Potato Salad +4

HOUSE DESSERT

available with catered meal only

minimum of 25 guests per choice per guest

CARROT CAKE 8

TRIPLE CHOCOLATE MOUSSE CAKE 8

NEW YORK STYLE CHEESECAKE 8 with strawberries

FLOURLESS CHOCOLATE TORTE ^{or} 8

TIRAMISU 8

ASSORTED PIES 8

BREAD PUDDING 8

small serves 25 | large serves 50

per display

COOKIES & BROWNIES

small 100
large 200

DESSERT FLIGHT

small 150
large 250

Includes Chef's Selection of three Miniature Desserts

CHEF'S SWEETS TABLE

small 275
large 450

Includes New York Style Cheesecake with Fresh Fruit, Assorted Cakes, Pies, Cookies, and Brownies





BAR SERVICE

PREMIUM OPEN BAR PACKAGE

	per guest
5 hours of service	42
4 hours of service	36
1-3 hours of service	32

Tito's Vodka
 Bacardí Superior
 Captain Morgan
 Tanqueray
 Maker's Mark
 Crown Royal
 Dewar's
 Patrón Silver
 Wine, Beer & Soda Package

CALL OPEN BAR PACKAGE

	per guest
5 hours of service	39
4 hours of service	33
1-3 hours of service	29

New Amsterdam Vodka
 Bacardí Silver
 Captain Morgan
 New Amsterdam Gin
 Benchmark Bourbon
 Jack Daniel's
 Camarena Tequila
 Wine, Beer & Soda Package

BEER, WINE & SODA PACKAGE

	per guest
5 hours of service	28
4 hours of service	24
1-3 hours of service	20

Proverb Chardonnay
 Proverb Pinot Grigio
 Proverb Pinot Noir
 Proverb Cabernet Sauvignon
 Wine upgrades available. See sales associate.

Bud Light Miller Lite
 Coors Light Michelob Ultra
 Local Beer +3 High Noon +3

Pepsi Products

CASH BAR

Includes Premium Liquors
 +100 Bartender Fee per 75 guests
 +100 One-time Set-up Fee

PREMIUM TICKET BAR

	per ticket
Beer & Wine	8
Premium Liquor	12
+100 Bartender Fee per 75 guests	
+100 One-time Set-up Fee	

CALL TICKET BAR

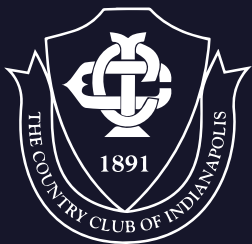
	per ticket
Beer & Wine	8
Call Liquor	10
+100 Bartender Fee per 75 guests	
+100 One-time Set-up Fee	

NON-ALCOHOLIC PACKAGE

	per guest
5 hours of service	15
4 hours of service	10
1-3 hours of service	6

This package is for any non-drinking members of your event and includes canned Pepsi products.

GUESTS MUST BE 21 OR OLDER TO CONSUME ALCOHOL.
 PLEASE DRINK RESPONSIBLY.



2801 Country Club Road
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