

# THE COUNTRY CLUB OF TERRE HAUTE

## WEDDING PLANNER

The Country Club of Terre Haute recognizes that every event is special in its own way. This planner has been assembled to assist you in planning your event and to acquaint you with every service the Club provides. Therefore, we provide an experienced staff to assist you in planning and executing a highly memorable event. The Club is happy to assist you in designing an event from what you have found in this planner or to customize a menu and ambiance especially for you. We look forward to helping you create a memorable occasion with a minimum amount of effort for you in the planning and execution.

For further inquiry, please contact the Club.

Office Phone Number:	812-299-1822
Office Fax Number:	812-299-0643
Clubhouse Number:	812-299-2156



## General Guidelines

The board of directors of The Country Club of Terre Haute has established the following guidelines for private functions held at the Club. These guidelines will ensure that both your private function is more enjoyable and the experience of our members and their guests is enjoyable as well.

### **Pricing**

All prices listed are the base price, without service charge and sales tax. A service charge of 20% and sales tax of 7% will be applied to all food and beverage charges. Prices are guaranteed if planned within sixty (60) days prior to your function date. All prices quoted prior to 60 days are subject to change without notice due to price fluctuations in the market.

### **Guarantee**

In order for our staff to effectively plan and execute your function, the final details must be confirmed no later than fourteen (14) days in advance of your reserved date. Your attendance guarantee must be made 72 hours in advance. In the event we do not receive your attendance guarantee 72 hours prior to the event date, the greater expected number of guests will be considered your guarantee. The total food charge is based on the higher of the guarantee or actual number in attendance. Also, a 10% charge will be added to the increased difference between the guaranteed number and the actual number.

### **No Smoking**

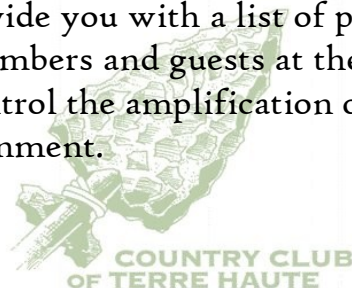
The Board of Directors of the Country Club of Terre Haute has enacted a no smoking policy at the Club: There shall be no smoking inside the building on the main floor including all dining rooms, bar areas and restrooms.

### **Bar Arrangements**

Our management staff is happy to order specially selected wines or design a specialty cocktail for your event to be butler-passed or served at a beverage station. A \$60 fee will be applied to all parties of 30 or more that do not have a hosted bar, thus requiring the services of a cashier to sell tickets to be redeemed for bar drinks.

### **Entertainment**

The club welcomes outside entertainment for your function. The management staff will be happy to provide you with a list of prospects for the event. For the enjoyment of all Members and guests at the club, management reserves the right to control the amplification of the musical entertainment.



### **Ceremony & Amenities**

The Country Club would be happy to host your wedding ceremony as well as your reception. Our Gentlemen's and Ladies' Locker Rooms are available for your wedding party to prepare while enjoying complimentary light snacks and beverages. Your ceremony can be set up in our Parlor or Gold Room or in a variety of picturesque outdoor locations surrounding our 18-hole golf course.

In addition to hosting your ceremony, our event planner is available to assist with coordinating your event for the duration of your ceremony (if held on-site) and reception. Additional services include private tours for unique photo opportunities, party announcements, and cake cutting for a modest fee.

### **Decorations**

Decorations are an important aspect to all events in helping to create ambiance and the right mood for the event. The management staff at the club can assist in helping to make arrangements for florals as well as other decorations. We do ask all decorations be limited to table top or free-standing items that do not require fixation to walls or furniture.

All decorations should be delivered the day of the event and removed immediately following the event. The club will not be held responsible for any items left after the function.

### **Additional Services**

The management staff will be happy to refer you to various local professionals who can provide services such as wedding cakes, photography, specialty lighting, or tent rentals. The Club can also provide specialty linens, chair covers, sashes, or a variety of audio/visual equipment available for your events at a modest cost. Additional equipment arrangements can be made with the management staff and will be charged based on our rental cost plus a 20% handling fee.

The arrangement of your event is handled by our professional staff and includes any of our standard linens, our portable dance floor to be set up in your desired location, and your specially designed reception set up of lounge furniture and food stations. Set up fees are based on the number of guests attending your event.

75 and under	\$100.00
76 - 125	\$125.00
126 - 175	\$175.00
176 - 225	\$225.00
226+	\$300.00



## HORS D'OEUVRES

*All Items Include Appropriate Condiments*

### **Tier One**

Choose One \$3.95pp, Choose Two \$5.95pp, Choose Three \$7.95pp

### COLD

#### **Tea Sandwiches**

*Chicken - Tuna - Ham - Egg Salad*

#### **Chef's Assorted Vegetarian Canapés**

*Our Chef will tailor a selection specific to your party*

#### **Herb Cream Cheese-stuffed Cherry Tomatoes**

#### **Deviled Eggs**

*Available with assorted garniture*

#### **Salami Cornucopias**

*With Horseradish & Creole Mustard Cream Cheese*

#### **Caprese**

*Roma, Fresh Mozzarella, Basil & Balsamic Glaze*

#### **Prosciutto-wrapped Melon**

#### **Tomato & Olive Bruschetta**

### HOT

#### **Hand-made Stuffed Pastry**

*Spinach & Feta - Wild Mushroom - Artichoke & Olive - Ham & Cheddar  
Caramelized Onion & Chèvre - Shrimp & Roasted Red Pepper - Crab Florentine*

#### **Meatballs**

*BBQ - Italian - Swedish - Sweet & Sour - Thai Spice*

#### **Breaded Mushrooms**

*With Dijon Horseradish Sauce*

#### **Classic or Boneless Chicken Wings**

*Mild - Hot - Szechuan - BBQ - Mango-Chipotle BBQ - Sweet & Sour*

#### **Pesto Chicken Bruschetta**

#### **Mushroom Caps Florentine**

#### **Prosciutto-Wrapped Grilled Asparagus**

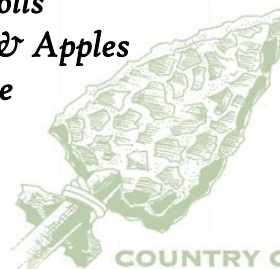
#### **Vegetable Tempura**

#### **Crabmeat Rangoon**

#### **Spicy Pork Egg Rolls**

#### **Bacon-Wrapped Dates & Apples**

#### **Assorted Quiche**



## HORS D'OEUVRES

*(All Items Include Appropriate Condiments)*

### **Tier Two**

Choose One \$4.95pp, Choose Two \$6.95pp, Choose Three \$8.95pp

### COLD

#### **Specialty Tea Sandwiches**

*Cucumber & Candied Pecan - Smoked Salmon & Dill - Tomato Basil*

#### **Delicatessen Pinwheels on Lavosh**

*Turkey Spinach Pesto - Ham & Roasted Red Pepper - Vegetarian*

#### **Mini Bistro Sandwiches**

*Sliced Turkey - Ham - Roast Beef*

#### **Chef's Assorted Seafood Canapés**

*Our Chef will tailor a selection specific to your party*

#### **Crab or Shrimp Salad**

*Served on Artichoke Bottoms, Cherry Tomatoes, Cucumber Boats, or Crostini*

#### **Smoked Salmon Cornucopias**

*With Horseradish & Dill Cream Cheese*

### HOT

#### **Miniature Beef Wellington**

#### **Lobster Wellington**

*Asiago & Sausage-stuffed Mushrooms with Tomato Béchamel*

*Seafood-stuffed Mushrooms with Béarnaise*

*Shrimp or Sea Scallops - Tempura or Breaded*

#### **Thai Wonton Shrimp**

*Bacon-wrapped Scallops or Shrimp*

*Cheese Fondue with Artisan Bread*

*Duckling or Chicken Wings*

#### **Spanakopita**

#### **Coconut Chicken**

#### **Surf & Turf Maki Rolls**

*Marinated & Grilled Satays or Kabobs*

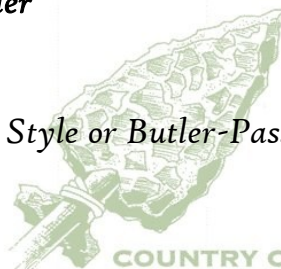
*Pork - Beef - Chicken - Shrimp - Fresh Vegetables*

*Crab Cakes with Citrus Aioli*

*Oysters Rockefeller*

*Clams Casino*

*Hors d'Oeuvres may be served Buffet Style or Butler-Passed*



## CULINARY DISPLAYS

### *Crudités with Ranch Dip*

*\$2.25 per person*

### *Hummus with Fried Lavosh, Grilled Vegetables & Crudités*

*\$3.75 per person*

### *Domestic & Imported Cheese with Crackers*

*\$3.75 per person*

### *Seasonal Fresh Fruit*

*\$4.25 per person*

### *Jumbo Shrimp Cocktail on Ice*

*\$2.75 each piece*

### *Antipasto Platter*

*Italian Meats & Cheeses, Grilled Vegetables, Olives, Tomatoes, Fresh Basil*

*\$3.95 per person*

### *Sliced Smoked Salmon*

*Capers, Horseradish, Dilled Cream Cheese, Crostini*

*\$3.95 per person*

### *Oysters on the Half Shell*

*Lemon, Hot Sauce, Cocktail Sauce, Crackers*

*\$3.95 per person*

### Nacho Bar

#### *Tortilla Chips*

*Salsa - Sour Cream - Guacamole - Corn & Black Bean Salsa*

*Shredded Cheese - Lettuce - Onion - Jalapenos - Black Olives*

*Seasoned Ground Beef & Chicken*

*\$7.95 per person*

*Marinated Steak or Seasoned Shrimp*

*\$9.95 per person*



# COCKTAIL RECEPTION ENHANCEMENTS

## CARVING STATIONS

*Beef Tenderloin*

*\$12.95 per person*

*Oven-roasted Turkey Breast*

*\$4.95 per person*

*Carved selections from our Club Classic Buffet are also available at an “enhancement” price.*

## COOKING STATIONS

### Pasta Bar

*Tossed or Caesar Salad*

*Choose one: Minestrone - Italian Wedding Soup - Tomato Bisque - Tuscan Potato*

*Choose two: Linguine - Penne - Bow Tie - Rotini - Angel Hair*

*A selection of Ravioli and Tortellini are available for an additional charge*

*Marinara - Alfredo - Pesto*

*Grilled Chicken - Sautéed Shrimp or Scallops - Andouille Sausage or Mini Meatballs*

*Chef's selection of fresh vegetables*

*Breadsticks & Parmesan Cheese*

*\$19.95 as main fare - \$10.95 as enhancement*

### Stir Fry Bar

*Tossed Salad or Asian Vegetable Slaw*

*Steak - Chicken - Shrimp*

*Choose two: Teriyaki - Sweet & Sour - Honey Chili - General Tso Sauce*

*Choose one: Steamed Rice - Jasmine Rice - Lo Mein Noodles*

*Chef's selection of seasonal Chinese vegetables*

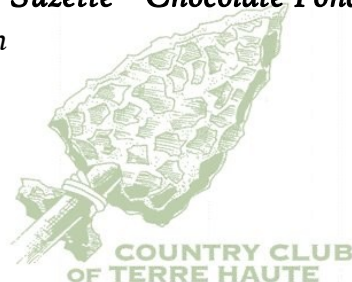
*Choose one: Egg Rolls - Crab Rangoons - Gyoza*

*\$19.95 as main fare - \$10.95 as enhancement*

### Dessert Station

*Bananas Foster - Cherries Jubilee - Crepes Suzette - Chocolate Fondue*

*\$6.95 per person*



## SIT DOWN DINNER SELECTIONS

*Includes Soup or Salad, Vegetable, Starch, Garniture,  
Appropriate Bread Selection and Coffee/Tea Service*

### **Filet Mignon**

6oz \$27.95 - 8oz \$31.95 - 10oz \$35.95

### **Beef Tenderloin Medallions**

*Béarnaise - Bordelaise - Steak Diane*

7oz \$27.95

### **New York Strip Steak**

*Brandied Pearl Onions - Garlic & Herb Boursin - Seasoned Onion Straws*

12oz \$28.95

### **Veal Scaloppini**

*Oscar - Marsala - Picatta - Parmesan - Française*

\$26.95

### **Boneless Chicken Breast**

*Cordon Bleu - Picatta - Florentine - Marsala - Oscar - Kiev - Parmesan*

*Wellington - Saltimbocca - Sherry Béchamel - Normandy*

\$18.95

### **Atlantic Salmon**

*Herb-crusted - Charbroiled - Cajun-seared - Orange Honey Glaze*

\$22.95

### **Sea Scallops**

*Bacon-wrapped & Grilled - Blackened - Coquilles St. Jacques*

\$26.95

### **Jumbo Black Tiger Shrimp**

*Scampi - Chili Garlic - Fried - Lemon Garlic Grilled - Curry Grilled - Cajun*

\$25.95

### **Chef's Catch**

*Swordfish - Orange Roughy - Grouper - Sole - Tilapia - Halibut (in season)*

*Citrus Beurre Blanc - Almandine - Lemon Caper Sauce - Veronique*

\$24.95

### **Lobster Thermidor**

\$29.95



## SIT DOWN DINNER SELECTIONS

### **Chops**

**Lamb** \$26.95 - **Pork** \$17.95 - **Veal** \$28.95

*Charbroiled with Chef's Hunter Sauce*

### **Pork Chateaubriand**

*Roasted & Sliced with Port Wine Sauce*

\$18.95

### **Vegetarian**

*Eggplant Parmesan*

*Linguine Alfredo, Pesto, or Pomodoro*

*Tuscan Ravioli & Roasted Pepper Beurre Blanc*

*Chef's Seasonal Grilled Vegetables*

*Tikka Masala*

\$16.95

### **Entrée Duets**

*4oz Filet Mignon & Chicken Breast*

\$26.95

*4oz Filet Mignon & Pork Medallions*

\$28.95

*Chicken Breast & Pork Medallions*

\$21.95

*Surf & Turf*

*Market Price*

## SIT DOWN SOUP & SALAD STARTERS

*House Salad - Caesar Salad - Field Greens - Cole Slaw*

*Clam Chowder - Chicken Noodle - Cream of Chicken & Rice - Chili - Beef & Noodle*

*Lamb Stew - Chicken Gumbo - Vegetable Beef - White Chili - Broccoli Cheese*

*Corn Velvet - Mushroom & Wild Rice - Wisconsin Beer Cheese - Cream of Potato*

*Mushroom Bisque - Tomato Bisque - Butternut Squash - Cream of Asparagus*

### **Additional \$1.00**

*CCTH Wedge - Greek Salad - Caprese - Fresh Fruit*

*Classic Spinach Salad - Seasonal Spinach Salad*

*French Onion - Lobster Bisque - Crab Bisque - Shrimp & Corn Chowder*



## CLUB BUFFETS

### CLUB CLASSIC BUFFET

*Includes two Buffet Salad Selections, one Carved Item, two Sides,  
Appropriate Bread Selection, and Coffee/Tea Service*

<b>Beef Tenderloin</b>	<b>Honey Baked Ham</b>	<b>Strip Loin</b>
\$26.95	\$17.95	\$22.95
<b>Prime Rib</b>	<b>Brown Sugar Pork Loin</b>	<b>Top Round</b>
\$24.95	\$18.95	\$18.95
<b>Herb-Stuffed Beef Roulade</b>	<b>Turkey Breast</b>	<b>Kobe Round</b>
\$19.95	\$17.95	\$20.95

### GRAND CLUB BUFFET

*Includes three Buffet Salad Selections, one Carved Item, one more Entrée, three Sides,  
Appropriate Bread Selection, and Coffee/Tea Service*

<b>Beef Tenderloin</b>	<b>Honey Baked Ham</b>	<b>Strip Loin</b>
\$30.95	\$21.95	\$26.95
<b>Prime Rib</b>	<b>Brown Sugar Pork Loin</b>	<b>Top Round</b>
\$2.95	\$22.95	\$22.95
<b>Herb-Stuffed Beef Roulade</b>	<b>Turkey Breast</b>	<b>Kobe Round</b>
\$23.95	\$21.95	\$24.95

### DINNER BUFFET ENTRÉE SELECTIONS

#### **Boneless Chicken Breast** \$18.95

*Cordon Bleu - Picatta - Citrus Ginger Marinated - Marsala - Oscar - Parmesan  
Cranberry-Stuffed - Saltimbocca - Sherry Béchamel - Normandy - Kiev*

#### **Atlantic Salmon** \$22.95

*Herb-crusteD - Charbroiled - Cajun-seared - Orange Honey Glaze*

#### **Chef's Catch** \$24.95

*Swordfish - Orange Roughy - Grouper - Sole - Tilapia - Halibut (in season)  
Citrus Beurre Blanc - Almandine - Lemon Caper Sauce - Veronique*

#### **Pork Chateaubriand** \$18.95

*Roasted & sliced with Port Wine Sauce*

#### **Vegetarian** \$16.95

*Eggplant Parmesan - Linguine Alfredo, Pesto, or Pomodoro - Tikka Masala  
Tuscan Ravioli & Roasted Pepper Beurre Blanc - Chef's Seasonal Grilled Vegetables*



## VEGETABLE SELECTIONS

### ***Asparagus***

*Grilled - Hollandaise - Nutmeg & Parmesan - Sautéed - Bacon-wrapped*

### ***Broccoli***

*Au Gratin - Hollandaise - Lemon Butter - Steamed*

### ***Brussel Sprouts***

*Bacon Thyme - Caramelized - Steamed*

### ***Carrots***

*Amaretto - Dilled - Honey Lemon*

### ***Cauliflower***

*Au Gratin - Hollandaise - Parmesan Roasted*

### ***Green Beans***

*Almandine - Bacon & Onion Seasoned - Casserole*

### ***Grilled Vegetable Medley***

*Asparagus, Mushroom, Roasted Peppers, Sweet Onion, Zucchini*

### ***Roasted Vegetable Medley***

*Broccoli, Cauliflower, Asparagus, Carrots, Red Onion, Squash, Zucchini*

### ***Steamed Vegetable Medley***

*Broccoli, Cauliflower, Carrots*

### ***Sugar Snap Peas***

*Au Beurre - Caramelized Onions - Pine Nuts*

## STARCH SELECTIONS

*Baked Potato - Duchess Potatoes - Lemon Herb Roasted Potatoes*

*Cheddar Mashed Potatoes - Mashed Potatoes with Gravy*

*Pomme Dauphinois (Scalloped Potatoes with Parmesan & Cream)*

*Roasted Yukon Gold Potatoes - Rosemary Redskin Potatoes*

*Candied Sweet Potatoes - Twice Baked Potato - Sweet or Savory Croquettes*

*Buttered Noodles - Linguine Alfredo - Penne & Pesto*

*Cranberry Pecan Couscous - Vegetable Couscous*

*Rice Pilaf - Lemon Rice - Saffron Rice*

*Steamed Basmati - Wild Rice Blend*

