Medding Juide



BROADMOOR COUNTRY CLUB





Broadmoor Country Club offers a spacious full-service clubhouse perfect for your wedding ceremony and reception. With over 200 acres surrounding the clubhouse, there are bountiful opportunities for unique and scenic ceremony sites. Guests will enjoy abundant and convenient parking within our gated grounds at no additional expense to the host or guest. We take great pride in the team of professional and accommodating staff members who facilitate all events at Broadmoor. We are pleased to offer you first-rate accommodations with the finest amenities!

SEATED CAPACITY

Indoor

Ballroom: 200 Lounge: 80 Library: 45

Donald Ross Room: 35

Outdoor

Front Lawn: 100+ Back Lawn: 100+

Patio: 150









Included Amenities

- Set-up and clean-up services
- Tables
- Chairs for up to 200 people
- Linens (tablecloths, skirting, napkins)
- China, glassware, and silverware
- Event Planning & Service Personnel
- Food tasting
- Abundant Parking
- Full Service Catering
- Ceremony Rehearsal







Room Options



Ballroom

Capacity: 200

Our lovely and spacious ballroom can accommodate up to 200 guests. It is a wonderful space for large weddings or receptions. Personalize your tables, centerpieces, linens, and more.

Patio

Capacity: 150

Want more time in the sun on your big day? No problem! We offer our outdoor terrace to all guests with that wish. Perfect for up to 150 guests, the beautiful scenery is sure to make for a stunning backdrop.



Lounge

Capacity: 80

Have a small reception or want a cocktail hour close to the bar? The lounge may be the place to be! Our lounge has a gorgeous golf course view and can accommodate up to 80 guests.

Preferred Vendors

All food and beverage must be purchased through Broadmoor with the exception of cake/desserts.

Cake & Desserts

Classic Cakes

317-844-6901 cake@classiccakescarmel.com classiccakescarmel.com

Gallery Pastry Shop

317-820-5526 info@thegallerypastryshop.com gallerypastryshop.com

Heidelberg Haus

317-574-1230 heidelberghaus@indy.net <u>heidelberghaus.com</u>

Rene's Bakery Inc

317-251-2253 Renesbakery.com

Sweet Escape Cake Company

317.840.1562 info@indycakes.com <u>sweetescapecakecompany.com</u>

Hair & Makeup

Blush & Bobby Pins

317-789-5166 <u>blushandbobbypins.com</u>

Hello Gorgeous LLC

hellogorgeousindy@gmail.com hellogorgeousindy.com

Florists

George Thomas Florist

317-426-0904 csr@georgethomas.com georgethomasflorist.com

Posh Petals

317-923-6000 posh-petals.com

Photographers

Danielle Harris Photography

<u>danielleharrisphotography.com</u>

Larry Gindhart Photography

317-253-6246 gindhartphoto.com

Stacy Able Photography

812.552.1007 stacy@stacyable.com <u>stacyable.com</u>

More Joy Photography

morejoyphotography.com



DJs & Bands

Grapevine Productions

317-852-3353 grapevinevinedjs@gmail.com grapevinedj.com

MGS Wedding Djs

317-384-2672 donmasters2@gmail.com <u>mgsweddingdjs.com</u>

Toy Factory

317-250-1015 toyfactorylive.com

DJ Scottie

317-731-2357 <u>tablemannersproductions.com</u>

Videographers

MK Wedding Story

317-752-9489 mk@mkweddingstory.com mkweddingstory.com

The Ewing Studio

317-997-1600 NICK@EWINGPHOTOFILM.COM <u>ewingphotofilm.com</u>

Photo Booths

Top Hat Photo Booths Indy

317.460.2448 tophatphotobooths.com

Grin and Booth It LLC

(317) 279-5065 grinandboothit@gmail.com grinandboothit.com

Wedding Dress & Suite Alterations

Blue House Bridal

317-683-3574 info@bluehousebridal.com bluehousebridal.com

Bridal Rack Indy

317-360-1243 info@bridalrackindy.com <u>bridalrackindy.com</u>

Sophia's Bridal and Tux

317.222.5465 hello@sophiasbridalandtux.com <u>sophiasbridalandtux.com</u>



We offer three wedding packages here at Broadmoor Country Club.

(A 20% Service Charge and 9% sales tax will be applied to all food & beverage purchases)

Platinum Package \$132 per person

Event Manager for the duration of your ceremony & reception

- On-course photo opportunities
- A round of golf for a foursome including carts
- Private food tasting for 6
- Your choice of (4) passed hors d' oeuvres during cocktail hour
- Fresh fruit, vegetable, & cheese station during cocktail hour
- Pre-set salad course
- (3) Dinner Entrée selections prepared by Broadmoor's Executive Chef
- Premium Unlimited Open Bar (see brands on pg. 9)
 - Domestic beer (canned)
 - Craft beer
 - House wine (red, white, rosé)
 - Premium liquor
 - Non-Alcoholic beverages
- Champagne toast for all at your reception
- Complete staffing for the entire event
- Use of Ladies Lounge Room as Bridal Party dressing room & salon
- Use of private room for Groom's Party for dressing room
- 15' x 15' dance floor
- Floor-length premium linens including tablecloths, skirting, and linen napkins
- White or black chair covers
- Full use of china, glassware, and silverware
- · Tables and chairs
- Cake cutting service

Gold Package \$115 per person

- Private food tasting for 6
- Your choice of (3) passed hors d' oeuvres during cocktail hour
- Pre-set salad course
- (2) Dinner Entrée selections prepared by Broadmoor's Executive Chef
- Buffet style or food stations are available for an additional charge
- Deluxe Open Bar (see brands on pg. 9)
 - Domestic beer (canned)
 - House wine (red & white)
 - Call liquor
 - Non-Alcoholic beverages
- Champagne toast for all guests at your reception
- Complete staffing for the entire event
- Use of Ladies Lounge Room as bridal party dressing room & salon
- Use of private room for Groom's Party for dressing room
- 15' x 15' Dance Floor
- Floor-length premium linens including tablecloths, skirting, and napkins
- · White or black chair covers
- White padded resin chairs for wedding ceremony
- Tables and chairs
- Full use of china, glassware, and silverware
- · Cake cutting service

Silver Package \$94 per person

- Private tasting for 2
- Fresh fruit, vegetable & cheese station during cocktail hour
- Pre-set salad course
- (2) Dinner Entrée selections prepared by Broadmoor's Executive Chef
- Modified Open Bar (see brands on pg. 9)
 - Domestic beer (canned)
 - House wine (red & white)
 - House liquor
 - Non-Alcoholic beverages
- Complete staffing for your entire wedding/reception
- Use of Ladies Lounge Room as bridal party dressing room & salon
- Use of private room for Groom's Party for dressing room
- 15' x 15' dance floor
- Floor-length linens including tablecloths, skirting, and napkins
- · White or black chair covers
- Full use of china, glassware, and silverware
- Cake cutting service



Platinum Package Premium Bar Brands:

Unlimited Open Bar

Champagne toast for all at your reception

Non-Alcoholic Beverages

DOMESTIC BEER:

Bud light, Miller Light, Michelob Ultra

CRAFT BEER:

Choice of two

WINE:

Choose four from Cabernet Sauvignon, Pinot Noir, Malbec, Chardonnay, Sauvignon Blanc or Rosé

LIQUOR:

Grey Goose Vodka, Hendricks Gin, Buffalo Trace or Basil Hayden's Bourbon, Crown Royal Whiskey, Captain Morgan Spiced or Bacardi Silver Rum, Casamigos Tequila

Gold Package Deluxe Bar Brands:

Open Bar

Non-Alcoholic Beverages

DOMESTIC BEER

Bud light, Miller Light, Michelob Ultra

CRAFT BEER:

Choice of two

WINE:

Choose three from Cabernet Sauvignon, Pinot Noir, Malbec, Chardonnay, Sauvignon Blanc or Rosé

LIQUOR:

Tito's Vodka, Bombay Gin, Milagro Tequila, Makers Mark Bourbon, Crown Royal Whiskey, Captain Morgan's Spiced Rum

Silver Package House Bar Brands:

Open Bar

Non-Alcoholic Beverages

DOMESTIC BEER

Bud light, Miller Light, Michelob Ultra

WINE:

Choose two from Cabernet Sauvignon, Pinot Noir, Malbec, Chardonnay, Sauvignon Blanc or Rosé

LIQUOR:

Wheatley's Vodka, Beefeater Gin, El Jimador Tequila, Benchmark Bourbon, Jack Daniels Whiskey, Bacardi Silver

Platinum Package: 700/

Passed Hors d Oeuvres (select 4)

Charcuterie Pick

grape tomato, fresh mozzarella & basil, salami

Baked Brie

crescent roll bite with berry compote

Crab Cake

dungeness crab, caper berry, remoulade

Tuna Tartar Crisps

wonton, yuzu, soy ginger vinaigrette

Stuffed Mushrooms

fresh white mushrooms stuffed with housemade spinach & artichoke dip

Bruschetta

tomato, basil, EVOO, 15 year balsamic

Meatballs

choice of BBQ, marinara, or Swedish style

Smoked Salmon Crostini

dill cream cheese, smoked salmon, caper

Salads (select 1)

Caesar Salad

freshly grated parmesan cheese, homemade garlic croutons with creamy Caesar dressing.

Classic Wedge Salad

Blue cheese crumbles, bacon, diced tomato, homemade garlic croutons with blue cheese dressing.

Garden Salad

Tomato, cucumber, carrots, red cabbage, and shredded cheese.

Please select one dressing: ranch, blue cheese, italian or balsamic vinaigrette

<u>Vegetables</u> (select one)

- Grilled asparagus with tarragon butter
- Roasted honey-glazed carrots
- Seasonal vegetable medley
- Garlic green beans

Starches (select one)

- Truffle fries with parmesan and herbs
- Yukon gold whipped potatoes
- Au Gratin potato
- Herb-roasted red skin potatos
- Lobster mac-n-cheese
- Wild rice blend
- Lamb lollipops with mint chimichuri

Entrées (select two)

Roasted Chicken Breast

Wild mushroom, pancetta and red wine reduction

Lemon Drill Atlantic Salmon

Lemon dill sauce

Grilled Filet Mignon

Sauce béarnaise or cognac peppercorn or maître d butter

Filet & Shrimp

4oz / 4oz topped

Gold Package: 700/

Passed Hors d Oeuvres (select 3)

Baked Brie

puff pastry bite with berry compote

Caprese Pick

grape tomato, fresh mozzarella & basil

Bruschetta

tomato, basil, EVOO, 15 year balsamic

Salads (select 1)

Garden Salad

Tomato, cucumber, carrots, red cabbage, and shredded cheese.

Classic Wedge Salad

Blue cheese crumbles, bacon, diced tomato, homemade garlic croutons with blue cheese dressing.

Please select one dressing: ranch, blue cheese, Italian or balsamic vinaigrette

Vegetables (select one)

- Grilled asparagus with tarragon butter
- Roasted carrots
- Seasonal vegetable medley
- Garlic green beans

Starches (select one)

- Truffle Fries with parmesan and herbs
- Garlic whipped yukon gold potatoes
- Herb roasted red skin potatoes
- · Wild rice blend

Entrées (select two)

Roasted Chicken Breast

Wild mushroom, pancetta and red wine reduction

Chicken Marsala

Lightly coated chicken breasts braised with Marsala wine and mushrooms

Lemon Dill Salmon

with lemon dill sauce

Braised Beef Short Rib

Tomato, red wine and veal reduction

Grilled Filet Mignon

Sauce Béarnaise or Cognac Peppercorn or Maître d Butter

Silver Package: 700/

Salads (select 1)

Garden Salad

tomato, cucumber, carrots, red cabbage, and shredded cheese

Caesar Salad

romaine lettuce and croutons, caesar dressing, topped with parmesan cheese, and black pepper Please select one dressing: ranch, blue cheese, italian or balsamic vinaigrette

<u>Vegetables</u> (select one)

- Roasted Whole Baby Carrots
- Seasonal Vegetable Medley
- Steamed green beans, lemon, and almonds

Starches (select one)

- Goat Cheese whipped potatoes
- Au Gratin Potato
- Smashed sweet potato w/ smoked honey butter & cinnamon

Entrées (select two)

Roasted Chicken Breast

Wild mushroom, pancetta and red wine reduction

Chicken Marsala

Lightly coated chicken breasts braised with Marsala wine and mushrooms

Slow Roasted Salmon

Brown butter leek sauce

Braised Beef Short Rib

Tomato, red wine and veal reduction

Optional Enhancements

Food & Beverage

- Fresh crudités with dip
- Cheese and charcuterie display
- Sliced fresh fruit display
- Passed hors d'oeuvres
- Reception 5-hour Premium Open Bar upgrade
- Dinner wine service (pricing determined by wine selection
- Late-night snacks
- Dressing room breakfast or lunch

Amenities

- Colored sashes \$2 per person
- Full premium linen upgrade market price
- White resin padded ceremony chairs market price
- Tent rental for ceremony based upon placement and guest count. Please request a quote
- DJ service. Please request a quote
- Coat attendant \$100
- Valet service outsourced by a third party.
 Please request a quote
- Event coordinator for the duration of your ceremony and reception
- Security for the reception. Please request a quote









How do I check availability dates?

You can guarantee your desired date is free by contacting us at 317-251-9444 ext 214.

Can another client book space on the same day as my event?

We guarantee exclusivity for your event because we are a private club, We will still be operating as normal for club members.

Can my bridal party, groomsmen, and I get ready there?

Absolutely! We have spaces for both the bridal party and the groomsmen to get ready.

Will I have an event coordinator day-of?

If you choose to purchase the platinum package, the day-of coordinator will be present during your ceremony and reception. Otherwise, it is an amenity that you are welcome to add on.

How much parking is offered?

Located around the building we offer up to 150 parking spots.

Can I have my rehearsal dinner there?

Absolutely!

Do you have vendors you recommend?

Yes! We have a preferred vendors list.

Do you offer tours?

Yes! Contact us and we'll set one up for you.

What is the maximum capacity?

Maximum capacity varies from room to room. Ballroom: 200 guests. Outdoor terrace: 150 guests. Lounge: 80 guests. Library: 45 guests. Donald Ross room: 35 guests.

Can we bring in our own flowers and décor?

Yes! We encourage you to make this day your own.

Is there a deposit required for my wedding?

In order to secure your reception date, a \$1,000 deposit along with a signed contract must be received. All deposits are non-refundable, non-transferable, and will be applied as payment to the final invoice. Additional payments may be made in installments leading up to the event date, though the balance must be **paid in full** two days prior to the wedding date. A service charge of 20% and Sales Tax of 9% will be applied to all food & beverage purchases.



Kelle Neibert

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