



2018
Catering Menu

From the moment your guests arrive at our Club they will know they are in for something special. Sand Creek is the perfect setting for a luxurious, elegant and unforgettable country club wedding, one-of-a-kind private event or corporate retreat.

1001 Sand Creek Drive South
Chesterton, Indiana 46304
www.sandcreek.com

Breakfast

Available between 7:00 a.m. - 11:00 a.m.

Buffets

(One hour service)

Additional charge of \$3 per person for groups under thirty people for the buffets

Continental Breakfast Buffet

Sweet Breads, Mini Muffins, Fresh Fruit Tray, Yogurt, Granola and Milk

Breakfast Buffet

Sweet Breads, Mini Muffins, Fresh Fruit Tray & Yogurt, Hash Browns, Sausage, Bacon, Scrambled Eggs, French Toast with Maple Syrup, Biscuits and Gravy

Buffet Enhancements

(One hour service)

Additional charge per person for groups under thirty people for the buffets

Omelet Station

A chef attended station with fresh vegetables, cheeses and meats

Carving Station

Country Ham or Tom Turkey

Pork Loin

Prime Rib Market Price

Composed Plates

Served with regular and decaf coffee

Sand Creek Fruit Plate

Fresh seasonal fruit served with sweet bread and berry yogurt

The Creek

Two scrambled eggs, two slices of bacon, two sausage links and two silver dollar pancakes

Beverage Option

Beverage Table

Regular and Decaf Coffee - All Day

Iced Tea and Lemonade - for Lunch

Add Orange Juice to Breakfast for an upcharge

Canned Soda for Lunch for an upcharge

Lunch Buffets

*Available between 11:00 a.m. - 3:00 p.m.
Additional charge per person for groups under thirty people
All buffets are served with coffee, iced tea and lemonade*

Deli Buffet

*Ham, Turkey, Roast Beef, Swiss, Provolone, Cheddar Cheese, Potato Salad, Tuscan Pasta Salad,
Assorted Sliced Breads, Traditional Garnishes, Condiments and Brownies*

Classic Cookout

*Italian Herb Marinated Grilled Chicken Breast, Grilled Angus Burgers, Coleslaw, Potato Salad
Swiss, Provolone, Cheddar Cheese, Kaiser Buns, Traditional Garnishes, Condiments and Brownies*

Pasta Buffet

*Italian Greens Salad with a Red Wine Vinaigrette, Farfalle Pasta with Alfredo Sauce and Vegetables
Baked Penne Pasta with Italian Sausage, Basil Marinara and Mozzarella Cheese, Warm Breadsticks and Tiramisu*

Taco Buffet

*Spiced Ground Beef, Mexican Style Rice, Refried Beans, Warm Tortillas,
Traditional Garnishes and Cinnamon Sugar Churros*

Salad Buffet

Caesar Salad

Garden Green Salad

Asian Salad

Mixed greens, mandarin oranges, bean sprouts, sugar snap peas, shredded carrots, sweet soy-sesame dressing, crispy noodle garnish

Greek Salad

Romaine, Kalamata olives, Roma tomatoes, pepperoncini, crumbled feta, garlic vinaigrette

Heirloom Tomato Salad

Seasonal Heirloom tomatoes, buttermilk bleu cheese, herb vinaigrette

Quinoa Salad

Roasted quinoa, dried cranberries, baby spinach, Granny Smith apples, toasted almond, lemon vinaigrette

Chilled Grilled Chicken

Ladies Luncheon

~First Course~

Sliced Fresh Fruit and Sweet Breads

~Second Course~

*Petite Shrimp Salad, Napa Valley Chicken Salad,
Tuna Salad on a Bed of Lettuce with Mini Croissants*

~Third Course~

Petite Pastries

Add a glass of champagne for an upcharge

Snack Station

Bowl of Mixed Nuts

CheX Mix or Snack Mix

Pretzel Bites with Cheese and Mustard

Traditional Wings

Celery sticks and ranch dressing

Mini Hot Dogs

Mini Burgers

Chips and Salsa

Mini Pulled Pork Sandwiches

Pizzas

Nacho Bar

Lettuce, sour cream, salsa, pickled jalapenos, tortilla chips, taco meat, cheese sauce

Luncheons

Available between 11:00 a.m. - 3:00 p.m.

Soup

Potato Leek

Tomato Bisque

Tuscan Bean and Vegetables

Side Salads

Garden Greens Salad

Mixed greens, hard-boiled egg, tomato wedges, cucumbers, carrots and your choice of dressing

Caesar Salad

Romaine hearts, croutons, parmesan cheese tossed in Caesar dressing

Entrée Salads

All entrée salads are served with rolls and butter, coffee, iced tea and lemonade

Chicken Caesar Salad

Romaine hearts, croutons, parmesan cheese tossed in Caesar dressing; topped with a grilled chicken breast

Trio of Salad

Tuna Salad, Napa Valley Chicken Salad and Shrimp Salad served on a bed of lettuce with a fruit garnish

Lunch Entrées

All entrées are served with rolls and butter, coffee, iced tea and lemonade

Filet Medallion

Four ounce filet medallion with a red wine demi-glace with mashed potatoes and vegetables

Pan Seared Chicken

Pan-seared chicken breast with an orange blossom-honey mustard sauce, mashed potatoes and vegetables

Grilled Chicken

Grilled chicken breast with a roasted garlic tarragon cream, roasted potatoes and vegetables

Boneless Pork Loin Chop

Five ounce grilled pork loin chop with a cranberry-ginger compote, mashed potatoes and vegetables

Pan Seared Salmon

Four ounce pan-seared salmon with a lemon-chive vinaigrette, wild rice pilaf and vegetables

Penne Pasta

Penne pasta tossed in a white wine cream sauce with honey ham and sweet peas

Spicy Szechuan Stir Fry (Vegan)

Carrots, broccoli, red bell pepper, sugar snap peas, bok choy, shiitake mushrooms; tossed with Jasmine rice

Roasted Vegetable Quinoa

Roasted vegetable medley sautéed with fresh garlic, white wine and herbs

Hors d'oeuvres

Displayed Hors d'oeuvres

Seasonal Fruit with Berry Yogurt Dip

Domestic Cheese Board with Crackers

Fresh Vegetables with Ranch Dip

Taverna Tray

Cold Hors d'oeuvres

Tuscan Tartlets

Goat Cheese Tartlet

Shrimp Cocktail with Sauce

Tuna Tartar Spoon

Caprese Spoon

Shrimp Shooters

Hot Hors d'oeuvres

Thai Chicken Skewers

Three Cheese Stuffed Mushroom Caps

Chicken Quesadillas

Spinach Spanakopita

BBQ Meatballs

Pork Potstickers

Vegetable Egg Rolls

Beef Empanadas

Traditional Dinner Buffets

Additional charge per person for groups under thirty people

All buffets are served with rolls and butter, coffee, iced tea and lemonade

Chicken and Pasta

Garden Greens Salad, Vegetables, Mashed Potatoes,

Herb Chicken with Pesto Cream Sauce, Cheese Ravioli with Tomato Basil Sauce

Chicken and Beef

Garden Greens Salad, Vegetables, Mashed Potatoes,

Herb Chicken with a Pesto Cream Sauce, Beef Tips in a Red Wine Mushroom Sauce

Chicken, Pork and Pasta

Garden Green Salad, Vegetables, Mashed Potatoes, Herb Chicken with Pesto Cream,

Boneless Pork Loin with Natural Jus, Cheese Ravioli with Tomato Basil Sauce

Chicken, Beef and Pasta

Garden Green Salad, Vegetables, Mashed Potatoes, Herb Chicken with a Pesto Cream Sauce,

Beef Tips in a Red Wine Mushroom Sauce, Cheese Ravioli with Tomato Basil Sauce

Chicken, Beef and Salmon

Garden Green Salad, Vegetables, Mashed Potatoes, Herb Chicken with a Pesto Cream Sauce,

Beef Tips in a Red Wine Mushroom Sauce, Pan Seared Salmon

Dinners

Dinner service begins at 5:00 p.m.

Soup

Potato Leek

Tomato Bisque

Tuscan Bean and Vegetables

Side Salads

Garden Greens Salad - Included
Mixed greens, hard-boiled egg, tomato wedges,
cucumbers, carrots and your choice of dressing

Caesar Salad

Romaine hearts, croutons, parmesan cheese
tossed in Caesar dressing

Entrées

All plated dinners are served with a garden greens salad, rolls and butter, coffee, iced tea and lemonade

Six Ounce Filet Mignon

Grilled medium and topped with a red wine demi-glace with mashed potatoes and vegetables

Six Ounce Sirloin

Grilled medium and topped with a red wine demi-glace with mashed potatoes and vegetables

Roasted Amish Chicken Breast

Pan-roasted Amish chicken breast with a roasted chicken jus, mashed potatoes and vegetables

Grilled Chicken

Two grilled chicken breast with a roasted garlic tarragon cream with roasted potato hash and vegetables

Eight Ounce Boneless Pork Loin Chop

Grilled pork loin chop with a cranberry-ginger compote with mashed potatoes and vegetables

Scottish Salmon

Six ounce pan-seared salmon with a lemon-chive vinaigrette, wild rice pilaf and vegetables

Roasted Vegetable Quinoa

Roasted vegetable medley sautéed with fresh garlic, white wine and herbs

Spicy Szechuan Stir Fry (Vegan)

Carrots, broccoli, red bell pepper, sugar snap peas, bok choy, shiitake mushrooms; tossed with Jasmine rice

Grilled Sirloin and Amish Chicken Breast

Six ounce sirloin grilled medium topped with a red wine demi-glace accompanied by a
six ounce Amish chicken breast; served with mashed potatoes and vegetables

Grilled Sirloin and Scottish Salmon

Six ounce sirloin grilled medium topped with a red wine demi-glace accompanied by a
four ounce Scottish salmon fillet; served with roasted potato hash and vegetables

Filet Mignon and Amish Chicken Breast

Six ounce filet mignon grilled medium topped with a red wine demi-glace accompanied by a
six ounce Amish chicken breast; served with mashed potatoes and vegetables

Desserts

Individual Desserts

New York Style Cheesecake

Mixed berry compote

Chocolate Flourless Torte (Gluten Free)

Dark chocolate sauce and whipped cream

Lemon Italian Cream

Turtle Mousse Mini

Fresh Fruit Pie (Choice of One)

Cherry, Apple or Seasonal Pie

Served à la mode for an upcharge

Ice Cream (Choice of One)

Chocolate, Vanilla or Peppermint

Sorbet (Choice of One)

Lemon or Raspberry

Cookie or Brownie

Chocolate Fountain

Dipping Items to Include:

*Strawberries, Crispy Treats, Pound Cake,
Pretzels, Marshmallows and Cream Puffs*

Our package includes

Swiss chocolate for up to 1.5 hours

Small serves 50 - 100 guests

Large serves 125 - 200 guests

Pastry Tower

*A twenty-four piece assortment
that includes:*

Éclairs, Cream Puffs and Cookie Bars

S'mores Bar

*Create a traditional S'more by toasting your
marshmallow, then stacking it up on a
graham cracker and chocolate bar!*

*Outside Dessert Fee is applied if bring in
own dessert*

Beverage & Bar Listings

*Packages do not include wine served with dinner
Blended drinks or shots are not available*

Soft Drinks

Coca - Cola, Diet Coke, Ginger Ale, Sprite, Barq's Root Beer

Domestic Beer

Miller Lite, Coors Lite, Genuine Draft, Budweiser, Non - Alcoholic

Imported Beer

Corona and Heineken

Wines

Cabernet, Chardonnay, Merlot, Pinot Gri, White Zinfandel

Premium Liquor

Svedka Vodka, Svedka Vanilla & Orange, Canadian Club, Seagram's 7, Jack Daniels, Captain Morgan, Bacardi Rum, Malibu Rum, Montezuma Tequila, Clan McGregor Scotch, J&B Rare Scotch, Gordon's Gin, Jim Beam, Kahlua, Peach Tree Schnapps, Buttershot Schnapps, Amaretto

Ultra Premium Liquor (in addition to premium liquor selection)

Absolut Vodka, Kettle One Vodka, Crown Royal, Jameson Whiskey, Pyrot XO Rum, Don Julio Silver, JW Red Scotch, Dewar's White Label Scotch, JW Black Scotch, Tanquery Gin, Beefeater Gin, Makers Mark Bourbon, Bailey's, Courvoisier VSOP

Specialty Beverages

*Champagne Punch or Sangria
(40 servings)*

*Non - Alcoholic Punch
(40 servings)*

Champagne Toast

Sparkling Grape Juice

Wine Bottle Service

Beverage Table

Regular and Decaf Coffee

Iced Tea and Lemonade - for Lunch

Add Orange Juice to Breakfast for an upcharge

Add Canned Soda for an upcharge

Mimosa Bar

*Peach, Pomegranate, Strawberry,
Cranberry and Traditional Orange*

Two Hour Package

Three Hour Package

Four Hour Package

Bloody Mary Bar

*Svedka Vodka, Tomato Juice, Celery,
Bacon, Cubed Cheese and Olives*

Two Hour Package

Three Hour Package

Four Hour Package

Banquet Information

Room Deposits/Minimums

While Sand Creek does not charge a room fee to rent a banquet room, an advanced room deposit is required with your signed contract. The following room minimums are required for each room in order to secure and hold a date for your private event. Dates will not be confirmed until a deposit, signed contract and agreement form have been received. This deposit is non-transferable to any other event or date change and will be applied toward your final balance.

Saturday and Sunday Sales

There is a minimum charge for the Grand Ballroom space for all Saturday and Sunday functions. An additional minimum is required to include the Main Bar on a Saturday.

Cancellation Policies

If cancellation of your function is received nine months prior to your scheduled event or wedding reception, your deposit will be reimbursed, otherwise your advance deposit is non-refundable and non-transferable.

Service Charge and Tax

Current sales tax and a 22% service charge is added to all food and beverage charges for all functions. Sales tax must be charged, unless the party incurring the charges is tax exempt. Payment must be made by the tax exempt organization.

Restrictions

- Unless special permission is granted, your group will be restricted to your designated areas of the facility.
- Outside desserts may be brought in with prior approval and a fee will be applied.
- Indiana law requires that all alcoholic beverages must be purchased and consumed in the Club. We have the right to confiscate any alcohol brought onto the premises.
- Sand Creek reserves the right to charge an appropriate damage or cleaning charge if deemed necessary.
- Sand Creek is a non-smoking facility and designated smoking areas are available outside.

Event Attendance Guarantee

Guaranteed guest count is required seven days prior to the function. Your guarantee is the number of guests the Club is required to prepare for and is the minimum number for which you will be billed. Last minute increases in guest numbers will be accommodated to the best of our ability.

Payment Methods

Full payment of your function is required one week in advance. Sand Creek honors member charge, cash, Visa, Master Card, Discover, American Express, cashier's check or personal check.

Time Limitations

The duration of your event will be limited to six hours from the contracted initial service. All events will end by 11:30 p.m. All alcoholic beverage service will end no later than 11:30 p.m. with a maximum of a five hour bar service.

Menu

Enclosed for your consideration are suggested menu selections. All food remaining from any event is considered property of Sand Creek Country Club. All menus must be determined two weeks prior to your function. Prices are subject to change.

Room Arrangements and Set Up

Round tables of ten are customary; however, space permitting, the Club will set tables of eight. The Sand Creek team can assist you in customizing a seating arrangement and room layout for your function. We reserve the right to adjust table sizes or change rooms in the event that the number of guests has changed.

Table Linens, Napkins and Skirting

Sand Creek will provide all skirted tables and your choice of white or ivory tablecloths and a colored napkin for your event.

Wedding Ceremonies

A wedding ceremony may be performed at Sand Creek in conjunction with the reception. We offer the bride and her attendants access to the women's lounge to get ready prior to the ceremony.

Coat Check

An upcharge option. Sand Creek cannot be held responsible for lost or stolen articles.

Menu Tastings

A food tasting may be pre-arranged by the Catering Manager. Menu tastings must be scheduled at least two weeks in advance and the menus are subject to approval.

Photographic Access on Course

A chaperoned six-seater golf cart for photographic access on our golf course is for the bride and groom only.

Dress Code

Business - casual attire is permitted throughout Sand Creek Country Club. Halter, short shorts, cut-offs, bathing suits and t-shirts are not permitted inside the Clubhouse.

Banquet Information

Security

Groups of 100 or more with bar services will incur a security fee. Sand Creek will coordinate a uniformed security officer for your event.

Set Up Charges

Room set up charges are predicated upon factors pertaining to your function. Revision in group counts, times, dates, or meal functions may also necessitate set up charges.

Banquet Sundries Included with the Room

- 14" Square Cake Stand
- 22" Square Cake Stand
- Cake Cutting Knife Set
- 18" Round Mirrors
- Glass Votives with Tea Lights
- Card Box
- Table Number and Holders

Miscellaneous Sundries

- White Chiavari Chairs
- Gold or Silver Charger Plates

Vendors

We would be happy to assist you in organizing your vendors for your event. Included with this packet is our preferred vendor list, but you are not limited to our suggestions.

Technology Features

Wireless internet access is available in our banquet rooms.

Microphones

- 4 - Wireless Microphones
- 2 - Hard Wire Microphones
- 2 - Lapel Microphones

Projection

- 2 - Projectors to be used with a laptop

Screens

- 2 - 150" Motorized Projection Screens
(available in Lake and Creek Rooms)
- 2 - 80" Pull Down Screens
- 1 - 72" Portable Screen

Televisions

- 2 - 60" Mobile Televisions

Miscellaneous Equipment

- 3 - Floor Easels
- 1 - Telephone
- 3 - Flipcharts, Paper and Markers
- 7 - Bistro Tables
- 1 - Presentation Podium
- 2 - AV Carts

Banquet Room Capacities

Room	Seating	Reception
Grand Ballroom (Lake, Creek & Marsh)	300	500
Grand Ballroom with Dance Floor	250	400
Lake Room	60	150
Creek Room	150	250
Marsh Room	60	150
Formal Dining Room	40	75

The Grand Ballroom is approximately 100' Long x 46' Wide
 Dance Floor Measures 32' x 10' Ceiling is 20' High Round Banquet Tables are 6'