

BRIAR RIDGE COUNTRY CLUB
123 COUNTRY CLUB DRIVE / SCHERERVILLE, INDIANA

BREAK STATIONS

BRIAR RIDGE
Country Club

WAKE UP

assorted freshly baked cookies, regular and decaf coffee, (add fresh squeezed orange juice \$2 per person)

\$8.00

THE VIENNESE

selection of coffee cakes, regular and decaf coffee, (add fresh squeezed orange juice \$2 per person)

\$10.00

THE CHICAGOAN

cracker jack, lays potato chips (BBQ and plain), hershey's chocolate candy bar

\$10.00

THE TRAILBLAZER

m&m's, gardetto's snack mix, yogurt covered pretzels, fruit and nut trail mix

\$12.00

THE MIDDLE EASTERN

hummus, roasted eggplant with tahini, grilled pita bread with garlic, olives, celery, carrots, and broccoli with dips

\$14.00

THE WISCONSINER

selection of diced wisconsin cheeses, celery, carrots & broccoli with ranch and bleu cheese dip, assorted crackers, beer brat bites with mustard & assorted rolls

\$16.00

THE ITALIAN

italian meats, salami, mortadella, capicola, provolone cheese, marinated olives, grilled vegetables with olive oil, balsamic reduction & parmesan cheese, parmesan breadsticks

\$25.00

minimum of 15 guests required for buffets
plus 20% gratuity and 7% tax

BREAKFAST BUFFETS



CONTINENTAL

selection of freshly baked danishes, mini croissants, muffins, fresh cut fruits, plain & fruit yogurt, regular and decaf coffee
(add fresh squeezed orange juice \$2 per person)

\$12.00

FARMERS BREAKFAST

selection of freshly baked danishes, mini croissants, muffins, fresh cut fruits, plain & fruit yogurts, steel cut oatmeal (served with brown sugar, cinnamon & cream), scrambled eggs, hash browns, bacon, sausage, pancakes, with regular and decaf coffee
(add fresh squeezed orange juice \$2 per person)

\$18.00

ULTIMATE BREAKFAST

selection of freshly baked danishes, mini croissants, muffins, fresh cut fruits, plain & fruit yogurts, steel cut oatmeal (served with brown sugar, cinnamon, fresh berries & cream), scrambled eggs, hash browns, bacon, sausage, lox & bagels with cream cheese, pancakes & french toast, freshly squeezed orange juice, regular and decaf coffee

\$25.00

THE BRUNCH

selection of freshly baked danishes and mini croissants, fresh cut fruits, scrambled eggs, french toast, hash browns, bacon, sausage, assorted salads, chicken selection (fried, grilled or roasted), baked ham, pasta primavera, vegetable medley, with regular and decaf coffee, and freshly squeezed orange juice

\$27.00

OMELET OR CREPE STATION

\$8.00 Per Guest
\$50.00 Chef Fee

MIMOSA BAR

includes a selection of five different juices along with an assortment of seasonal fruits and two bottles of champagne, any additional juice or champagne added are at an additional cost

\$150.00

BLOODY MARY BAR

includes 2 bottles of house vodka, 4 bottles of bloody mary mix, and assorted garnishes

\$225.00

minimum of 15 guests required for buffets
plus 20% gratuity and 7% tax

LIGHT LUNCHES

SALAD AND PROTEIN BAR

includes soup of the day

caesar salad

romaine, cherry tomatoes, croutons, parmesan cheese, dressed with caesar dressing

market salad

mixed greens, carrots, onions, parsley, goat cheese, tomatoes, dressed with balsamic vinaigrette

japanese salad

mixed greens, sprouts, pickled ginger, mushrooms, daikon, sesame seeds, wasabi, dressed with a lemon vinaigrette

included three warm proteins on the side to customize salads:

grilled chicken breast, shrimp, and beef tenderloin medallions

mini cheesecakes and brownie bites

\$26.00

PLATED SELECTIONS

add a cup of soup to plated selections for an extra \$3.00 per guest

COBB SALAD

romaine lettuce, chicken, egg, bacon, avocado, tomato, bleu cheese, and your choice of dressing

\$12.00

SOUTH OF THE BORDER SHRIMP SALAD

romaine lettuce, shrimp, corn, beans, onion, tomato, avocado, dressed with a chipotle ranch dressing

\$14.00

SALAD TRIO

one scoop of chicken salad, tuna salad, and egg salad on a bed of romaine lettuce, with a side of tomato and onion

\$12.00

HOUSE FLATBREAD

roasted market mushrooms, pesto, goat cheese, arugula, and fresh herbs

\$12.00

TORTIGLIONI BOLOGNESE

pasta, ragu of grass fed beef and milk braised pork, fresh ricotta with herbs and parmesan cheese

\$15.00

VEGETABLE STIR FRY

mushrooms, broccolini, sweet peppers, celery, ginger garlic soy sauce, jasmine rice, and tofu

\$14.00

CUBAN HAM AND CHEESE

ham, swiss cheese, gruyere cheese, house mustard, house pickles served on a ciabatta roll with a side of fresh cut fries

full size \$12.00 half size \$7.00

ANCHO CHICKEN WRAP

roasted chicken, bacon, chipotle ranch, tomato, arugula, avocado, served with fresh cut fries

full size \$12.00 half size \$7.00

minimum of 15 guests required for buffets
plus 20% gratuity and 7% tax

BRIAR RIDGE COUNTRY CLUB
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PLATED LUNCHESES

each plated option comes with your choice of salad, sauce, choice of one starch, choice of one vegetable, and choice of dessert to create a perfect pairing

SALADS

caesar
romaine lettuce, parmesan, tomato, croutons, dressed with caesar dressing

boston bibb wedge
caramelized walnuts and goat cheese

simple
romaine, tomato and cucumber

ENTREE PROTEINS

roasted frenched amish chicken breast
\$22.00

whole roasted cornish game hen
\$25.00

grilled atlantic salmon
\$27.00

grilled prime sirloin steak
\$32.00

SAUCES

bordelaise

mushroom gravy

asiago cheese

lemon butter

pesto

STARCHES

garlic mashed potatoes

roasted red potatoes

rice pilaf

penne with fire roasted tomato sauce

potato au gratin

moroccan cous cous

VEGETABLE

vegetable medley with butter fondue

garlic green beans

candied carrots with parsley

steamed broccolini

roasted acorn squash

grilled zucchini and yellow squash with thyme and garlic

DESSERTS

apple pie with cinnamon ice cream

double chocolate cake with whipped cream

french silk pie with strawberries

cream puffs with chocolate and caramel

tiramisu with candied amarena cherries

plus 20% gratuity and 7% tax

BRIAR RIDGE COUNTRY CLUB
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**LUNCH AND DINNER
BUFFETS**

minimum of 15 guests required for buffets
plus 20% gratuity and 7% tax

THE PICNIC

caesar salad, creamy potato salad, coleslaw, pulled pork with BBQ sauce and brioche buns, fried chicken, italian sausage with onions and peppers served with hot dog buns and mustard, roasted red potatoes with herbs, corn on the cobb, apple pie

\$25.00-Lunch / \$30.00-Dinner

WOK 'N ROLL

crunchy ramen noodle salad
asian salad with chinese broccoli, mustard greens, arugula, shredded vegetables, ginger miso vinaigrette, mongolian beef with scallions garnished with crispy rice noodles, korean BBQ chicken, fried vegetable brown rice, spicy green beans, lemon berry cream cake and coconut pie

\$30.00-Lunch / \$35.00-Dinner

MIDWEST DELICATESSEN

chopped city salad with gorgonzola, bacon bits, ditalini pasta, green onions, cubed chicken, chopped tomato and creamy italian dressing
relish tray to include pickle spears, assorted pickled vegetables, olives, carrots, celery sticks with ranch dressing and hummus
creamy potato salad with dill, pickles, and chopped egg
roast beef, honey smoked turkey, albacore tuna salad
provolone cheese, wisconsin cheddar and pepperjack cheese
shredded lettuce, sliced tomato and shaved red onions
assorted rolls and sliced bread, mayo and dijon mustard, potato chips, apple pie and german chocolate cake

\$28.00-Lunch / \$33.00-Dinner

BORN IN THE USA

heirloom tomato salad with frisee, basil, and balsamic vinaigrette
crunchy carrot, romaine, fennel, and pea salad
smoked beef brisket, peach glazed BBQ chicken, roasted new potatoes with brown butter and parsley
grilled portabello mushrooms and asparagus
blueberry crumble pie and double chocolate cake

\$30.00-Lunch / \$35.00-Dinner

SOUTH OF THE BORDER

quinoa salad with mixed greens, cilantro, corn, black beans, red onions, oranges, avocado, with a orange and lime dressing
roasted sweet potato and black bean salad, chili seared salmon with prickly pear and pineapple salsa, achioite-orange rubbed flank steak, roasted veracruz vegetables, mashed jalapeño cilantro potatoes, flourless chocolate cake and lemon meringue pie

\$30.00-Lunch / \$35.00-Dinner

LITTLE ITALY

panzanella salad
grilled eggplant, zucchini, bell peppers with olive oil, balsamic reduction and parmesan cheese
three cheese meat lasagna, pepperoni and sausage pizza, chicken vesuvio with roasted garlic and oregano potatoes, shrimp scampi with spaghetti, tiramisu and lemon berry mascarpone cake

\$30.00-Lunch / \$35.00-Dinner

CARVING STATIONS

\$50.00 chef fee per station

beef tenderloin with bordelaise
\$150.00 per tenderloin approximately 5-6 lbs

new york strip with bordelaise
\$225.00 per striploin approximately 15-17 lbs

whole roasted turkey with gravy
\$60.00 per whole turkey approximately 10-12 lbs

bone in ham with mustard and horseradish
\$110.00 per whole ham approximately 19-22lbs

BRIAR RIDGE COUNTRY CLUB
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FAMILY STYLE

BRIAR RIDGE
Country Club

STANDARD SELECTION

includes a selection of either soup or salad, three entree choices, one starch choice, and one vegetable choice

SOUP

cream of mushroom
corn chowder
minestrone

SALAD

garden greens
mesclun greens, cherry tomatoes, cucumber, with your choice of balsamic or ranch dressings

caesar salad

romaine, parmesan, cherry tomatoes, croutons, and caesar dressing

ENTREES

fried chicken
lightly battered white and dark meat

grilled chicken breast

dressed in herbed chicken jus

italian sausage

served with sauteed peppers and onions

polish sausage

sauerkraut cooked with applewood smoked bacon

smoked beef brisket

served with BBQ beef gravy

petit sirloin filet

served with mushroom gravy

pasta primavera

marinara sauce (vegetarian)

STARCHES

mashed potatoes

oven roasted red bliss potatoes with herbs

rice pilaf

penne pasta with marinara sauce

VEGETABLES

green beans with carrots and zucchini drizzled with olive oil and parsley

roasted carrots with parsley

green beans almondine

steamed broccoli

\$36.00

minimum of 25 guests required for family style selections

plus 20% gratuity and 7% tax

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FAMILY STYLE

BRIAR RIDGE
Country Club

PREMIUM SELECTION

includes a selection of either soup or salad, three entree choices, one starch choice, and one vegetable choice

SOUP

bouillabaisse with saffron aioli crouton
poblano corn chowder with spiced popcorn
tomato bisque with tomato and cheese crouton

SALAD

japanese salad
mixed greens, sprouts, mushrooms, pickled ginger, daikon, sesame seeds, yuzu, dressed with wasabi vinaigrette

caesar salad

baby gem, red romaine, parmesan cheese, grilled focaccia, dressed with caesar dressing

market salad

market greens, shaved vegetables, pickled herbs, goat cheese, heirloom tomato, dressed with balsamic and herb vinaigrette

ENTREES

roasted airline chicken breast
dressed in a shiitake chicken jus

chicken thigh parmesan

italian bread crumb encrusted boneless thigh, topped with marinara and mozzarella

apple and fennel stuffed chicken breast

served with merlot reduction

petit beef tenderloin

served with port wine jus

smoked beef brisket

served with BBQ beef gravy

bone in pork chop

served with apple chutney

grilled salmon

served with dill beurre blanc

tofu stir fry

jasmine rice, green beans, carrots, green peas, ginger and soy sauce (vegetarian)

STARCHES

garlic mashed potatoes

roasted yukon gold potatoes with fresh herbs

sweet and idaho potato napoleon

basmati rice with fried onions and almonds

cheese ravioli with marinara sauce

VEGETABLES

green beans with carrots and zucchini drizzled with olive oil and parsley

broccolini and carrots with butter fondue

grilled asparagus

roasted cauliflower au gratin

ratatouille

\$46.00

minimum of 25 guests required for family style selections

plus 20% gratuity and 7% tax

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FAMILY STYLE

BRIAR RIDGE
Country Club

ROYAL SELECTION

includes a selection of either soup or salad, four entree choices, two starch choices, and two vegetable choices

SOUP

manhattan clam chowder
beef consomme with sliced herb crepes and root vegetables
lobster bisque with pistachio and parmesan crouton

SALAD

ahi tuna poke
seaweed, sriracha aioli, cucumber and daikon

crab cake caesar salad
petit crab cake, baby gem, red romaine, parmesan cheese, grilled focaccia dressed with caesar dressing

antipasti barcelona
roasted peppers, onion, eggplant, parsley, goat cheese and grilled asparagus

ENTREES

roasted airline chicken breast
with portabella stuffing and au jus

grouper with olive tapenade
served with lemon beurre blanc

shrimp scampi
olive oil, lemon, garlic, and parsley

pesto and parmesan crusted atlantic salmon
served with roasted tomato tapenade

asparagus and mozzarella stuffed chicken
chicken breast wrapped in prosciutto served with merlot reduction

petit beef tenderloin
served with port wine jus

petit prime striploin
served with herbed jus

grilled veal sirloin
served with morel cream sauce

vegetarian bamee noodles with tofu
spicy or regular

pasta primavera
marinara sauce

STARCHES

garlic mashed potatoes

roasted fingerling potatoes with fresh herbs

sweet and idaho potato napoleon

basmati rice with fried onions and almonds

cheese ravioli with marinara sauce

angel hair pasta

VEGETABLES

green beans with carrots and zucchini drizzled with olive oil and parsley

broccolini and carrots with butter fondue

roasted green bean and bacon bundles

grilled asparagus

roasted cauliflower au gratin

ratatouille

sauteed mushroom medley

\$58.00

minimum of 25 guests required for family style selections

plus 20% gratuity and 7% tax

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PLATED DINNERS

SALADS

select one of the following

vegetable and mushroom escabeche
baby lettuce and sherry vinaigrette

caesar salad
*baby gem, red romaine, parmesan cheese,
tomato, grilled focaccia dressed with caesar
dressing*

boston bibb lettuce wedge
*tomato, mozzarella, pesto, croutons dressed with
aged balsamic vinaigrette*

simple salad
*romaine, tomato, cucumber, carrot dressed with
balsamic vinaigrette*

canadian lobster salad
*homemade mayonnaise, peppers, shallots, celery,
cucumber carpaccio, frisee and herb salad
(additional \$8.00)*

CHICKEN SELECTIONS

grilled 6 oz. chicken breast served with garlic
smashed potatoes, vegetable medley and
bordelaise sauce
(this selection comes with the simple salad)

\$25.00

roasted airline chicken breast and fried chicken
drum, served with boursin mashed potatoes,
seasonal vegetables and bordelaise sauce

\$30.00

chicken breast with spinach and boursin cheese
filling served with an artichoke risotto, roasted
heirloom carrots and a bordelaise sauce

\$30.00

FISH SELECTIONS

grilled salmon served with smashed purple
potatoes, roasted seasonal vegetables with a
lemon beurre blanc

\$36.00

pesto brushed chilean sea bass served with
porcini mushroom risotto, broccolini and grilled
tomatoes

\$45.00

BEEF AND VEAL SELECTIONS

filet of beef served with potato mushroom gratin,
seasonal vegetables and a bordelaise sauce

\$38.00

10 oz. black angus strip steak served with
a twiced baked potato with cheese, seasonal
vegetables and a madagascar peppercorn sauce

\$38.00

8 oz. veal strip steak served with fettuccine,
broccolini and carrots in a butter herb fondue with
a mushroom medley cream sauce

\$38.00

plus 20% gratuity and 7% tax

PLATED DINNERS



DUO SELECTIONS

duet of grilled 6oz. new york strip steak and breaded chicken breast served with whipped yukon gold potatoes with green onion, vegetable medley and a port wine reduction sauce

\$36.00

duet of grilled 6oz. new york strip and grilled salmon served with leek potato napoleon, roasted fennel, green bean bundle wrapped in bacon with a port wine reduction sauce

\$40.00

duet of grilled 6oz. filet mignon and blue crab cake served with mashed potatoes, broccolini, roasted heirloom carrots and a mushroom bordelaise sauce

\$43.00

DESSERTS

tiramisu sponge cake with toasted hazelnuts and blueberry compote

chocolate mousse cake with whipped cream

salted caramel and vanilla crunch cake

warm apple blossom with vanilla sauce

additional \$5.00 per guest

tiramisu
mascarpone cream, lady fingers, espresso

imperial chocolate cake
chocolate sponge, chocolate mousse, chocolate ganache, and a chocolate cookie crust

harvest fruit pie
apples, rhubarb, strawberry, raspberry and blackberry

additional \$7.00 per guest

plus 20% gratuity and 7% tax



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HORS D'OEUVRES

minimum of 25 hors d'oeuvres per item
all prices are noted per piece

\$1.50

BBQ or swedish meatballs
fried ravioli with marinara sauce
fried mushrooms with tartar sauce
breaded macaroni and cheese wedges
pigs in a blanket served with mustard

\$3.00

assorted maki rolls, soy sauce, wasabi and pickled ginger
asparagus and asiago phyllo roll
avocado spring roll
antipasto skewer
spanakopita
chicken pot sticker with soy sauce
cashew chicken tenders with BBQ sauce
mini sausage pizza
chicken satay with peanut butter sauce
chicken empanadas with roasted tomato salsa
chicken sesame tempura with soy sauce
chilled jumbo shrimp

\$4.00

duck spring roll with sweet and sour sauce
coconut shrimp with apricot dipping sauce
bacon wrapped scallop
bacon wrapped shrimp
shrimp pot sticker with sweet chili sauce
shrimp shao mai with soy sauce
lamb chops with mint aioli
moroccan beef phyllo cigar
beef empanada with roasted tomato salsa
cheeseburger puff with ketchup
hibachi beef skewer with soy sauce

APPETIZER TRAYS

italian antipasto tray **S \$90 M \$130 L \$185**
*assortment of imported italian deli meats,
cheeses, olives and specialties*

assorted cheeses **S \$80 M \$120 L \$175**
*assortment of domestic and imported cheeses
served with an assortment of crackers*

bruschetta **S \$75 M \$120 L \$150**
*bowl of fresh chopped tomato, onion, peppers,
and basil in balsamic olive oil served with toasted
crostini*

fresh seasonal fruits **S \$75 M \$120 L \$150**
*assortment of seasonal fresh fruits served with a
yogurt dip*

fresh seasonal vegetables **S \$75 M \$120 L \$150**
*assortment of seasonal vegetables served with a
ranch dip*

spinach dip with pita chips **\$60.00**
creamy spinach dip with roasted pita chips

plus 20% gratuity and 7% tax

BRIAR RIDGE COUNTRY CLUB
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BAR PACKAGES



BASIC BAR PACKAGE

spirits
house vodka, gin, rum, triple sec, durango white
tequila, apricot brandy, amaretto, peach
schnapps, sweet and dry vermouth

bottled beer
*miller lite, coors light, budweiser, bud light, MGD,
MGD 64, michelob ultra, becks non-alcoholic*

draft beer
miller lite, blue moon

wine
*house moscato, cabernet sauvignon, merlot,
chardonnay, white zinfandel, pinot grigio, pinot
noir*

\$18.00

PREMIUM BAR PACKAGE

everything in the basic package is available in
this option

spirits
*jim beam, jack daniel's, dewar's white label, j&b,
canadian club, seagrams vo, seagrams 7,
southern comfort, bacardi, captain morgan,
malibu, tito's, stolichnaya, smirnoff, kahlua,
baileys, beefeater, tanqueray, crown royal*

\$22.00

EXECUTIVE BAR PACKAGE

everything in the basic and premium packages are
available in this option

spirits
*grey goose, ketel one, hendrick's, hennessey,
courvoisier, grand marnier, johnnie walker black,
johnnie walker red, glenfiddich, chivas regal,
patron silver, maker's mark*

bottle beer
(choice of two)
*amstel light, heineken, corona, seasonal craft
beer*

\$26.00

bar packages are four hours and include
champagne toast and appropriate number of
bartenders
plus 20% gratuity and 7% tax

BANQUET AMENITIES AND INFORMATION

Deposits & Room Rental Fees

A deposit is required for all events that take place at our facility. The deposit funds are applied towards your final bill, and guarantee the date and time of your event. All deposits are non-refundable. The deposit amount is based upon room selection. The Room Rental Fees for Briar Ridge Country Club (The Club) are outlined below.

ROOM	SUNDAY-FRIDAY	SATURDAY
Main	\$750.00	\$1,000.00
St. Andrews	\$375.00	\$500.00
Main/St. Andrews	\$1,000.00	\$1,250.00
Dublin	\$150.00	\$250.00
Directors Room	\$100.00	\$50.00
Powers Office	\$100.00	\$50.00

Pricing and Payments

All prices quoted are subject to 7% Indiana Sales Tax and 20% service charge. Any payment made by a credit card will be subject to a 2% surcharge. Due to fluctuating wholesale food & beverage costs, menu prices will be guaranteed ninety (90) days prior to the event, when menu choices are selected. Final payment is due ten (10) days prior to the event. At the time of payment all menu choices and final guest count are due. The Club reserves the right to settle any additional charges incurred the day of the event. These charges may include, but are not limited to: a higher guest count than guaranteed, additional rental equipment used, or loss/damage to The Club's property.

Cancellation

The client will forfeit the deposit in the event of a cancellation.

Food and Beverage Policy

In accordance with the Indiana State Board of Health, it is the policy of BRCC that all food and beverage must be purchased from our facility. BRCC does allow cake and baked items to be brought into the Club. All cakes and baked items must be purchased from a licensed bakery. BRCC has the right and obligation to confiscate any food and beverage brought into the Club. Furthermore, Club policy dictates that food and beverage must never leave the facility after it has been served due to foodborne illness concerns. All bar packages are priced for four hours. The banquet bar will close by 11:30 pm, unless extra time was added for additional fee in advance. BRCC does not allow shots or double shots of liquor. Extra bartenders, satellite bars, and bar packages are available upon request.

BANQUET AMENITIES AND INFORMATION

Room Set Up

The Club will provide all tables and chairs that are assets of the club. The tables that are provided are round and fit 8 guests. All table set ups and breakdowns are included as well as white table cloths, white or colored napkins, white table skirting, chinaware, glassware, and silverware. The Club can provide specialty linens at your request. Audio/visual equipment can be rented through The Club for an additional fee.

Decorations

The Club permits non-damaging decorations for any event; with the exceptions of confetti, glitter, feathers, or any other items that could leave permanent damage to the property. Violations will be subject to a \$250.00 cleaning fee. Speak with the Banquet Department to set up appropriate decorating time; these times may depend on other events the club may be hosting. The Club is not responsible for damage or loss of personal items.

Vendors

The Club supports the use of outside vendors who must follow the rules and regulations of the Clubhouse. Vendors are not allowed to consume alcoholic beverages and must act in a courteous and professional manner. Smoke machines and fireworks are not allowed.

Dress Code

Business casual attire is permitted throughout the Clubhouse. Halters, short shorts, cut offs, or bathing suits are not permitted at anytime in the Clubhouse.

On Site Ceremony

Indoor or outdoor ceremonies can be arranged in conjunction with the wedding reception at a per guest price of \$6.00. This includes white garden chair, set up, take down, ceremony rehearsal and day of coordination. Specifics can be discussed with the Banquet Department.

Room Capacity

The Club's Banquet Rooms are assigned on availability and the number of guests attending the event. Room capacity may vary based on floor plan design and specific menu choices. Please speak with the Banquet Department for more information.