

PURGATORY GOLF CLUB



RECEPTIONS & BANQUET MENU

Please Consult Our Food and Beverage Director and In House Executive Chef

Jon Hicks for your Event Needs

12160 E. 216th St.

Noblesville, IN 46060

(317)774-2012 ext. 3

All Items Are Subject to 20% Service Charge and 9% Sales Tax

Prices are Subject to Change

FACILITY RENTAL CHARGES

Room Pricing for Purgatory's Banquet Facility is Per Event.

Room rental includes all set-up, tear-down, standard linens, standard tables and chairs.

Room rental is for a 4 Hour Period, up to 1 additional hour may be purchased for an additional charge

PRICING PER SECTION AND ATTENDANTS

<u>Function Space</u>	<u>Attendants</u>	<u>Rental Price</u>	<u>Food and Beverage Minimum</u>
* Banquet Room	up to 125	\$1000	\$2500
	125-175	\$1000	\$3500
	175-225(max)	\$1000	\$4500
* Patio Rental	200(Ceremony Seating)	\$ 300	\$ 0
* Lounge	50 (Max)	\$ 300	Please Inquire

* Please Consult Food & Beverage Sales Staff for Availability and Information

OUTDOOR EVENTS & WEATHER

We are not responsible for inclement weather on the day of an outdoor event. If you choose to have an event outdoors and inclement weather occurs there may not be space available to move your event indoors. Indoor space may be reserved for your event in the event that the weather is poor.

BANDS & DJ'S

Live Bands and DJ's are welcome at Purgatory

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BREAKFAST BUFFETS

BASIC CONTINENTAL

Assorted Juices, Coffee and Pastries

\$4.95 per person

EXTENDED CONTINENTAL

Assorted Breakfast Pastries, Fresh Sliced Fruit, Fruit Preserves, Butter, Assorted Juices,
Regular and Decaffeinated Coffee and Hot Tea

\$8.95 per person

Add Bagels and Cream Cheese / \$1.00 per person

QUICHE BREAKFAST

Pastry Shell Filled with a Baked Egg Custard and Assorted Fillings including Ham, Spinach, Swiss
and Cheddar Cheeses, Bacon, Mushroom and Onion. Served with a Farmers Greens Salad and
White Balsamic Vinaigrette, Fresh Sliced Fruit and Crispy Herb Scented Potatoes

\$9.95 per person

OLD COUNTRY BREAKFAST

Biscuits and Sausage Gravy, Scrambled Eggs, Hashbrown Casserole, Ham, Bacon, Toast
w/Preserves and Butter, Maple Grits

\$10.95 per person

STEAK AND EGG BREAKFAST

New York Strip Steak (6oz), Scrambled Eggs, Crispy Ranch Potatoes, Buttered Croissants, Biscuits
and Sliced Seasonal Fruit Tray

\$12.95 per person

A LA CARTE BREAKFAST ITEMS

Coffee \$16 per Gallon

Assorted Yogurt \$2 each

Assorted Mini Muffins \$8 dz.

Orange Juice \$16 per Gallon

Bagels and Cream Cheese \$16 dz.

Lemonade/Iced Tea \$16 Gallon

Grapefruit Juice \$16 per Gallon

Assorted Danishes \$16 dz.

Sliced Fresh Fruit \$3.50 per person

Cranberry Juice \$16 per Gallon

Whole Fruit \$1.50 each

Soft Drinks/Bottled Water \$2 each

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HORS D'OEUVRES

COLD SELECTIONS

* All Hors D'oeuvres Sold in Quantities of 50 unless otherwise specified.

Smoked Salmon Platter w/Traditional Toppings	\$110
Crostini's with Olive Tapenade	\$75
Prociutto Wrapped Asparagus w/Balsamic Reduction	\$95
Imported Cheese Display	\$150
Domestic Cheese Display	\$100
Fresh Seasonal Fruit Display	\$75
Shrimp Cocktail w/ Sauce (2.5#s or Approx. 45pc.)	\$125
Seasonal Vegetable Crudite w/Ranch Dip	\$75
Lemon Hummus w/Grilled Pitas, Olives, and Feta	\$75
California Rolls w/Wasabi, Soy and Pickled Ginger	\$75
Antipasto Tray: Assorted Meats, Cheeses and Pickled Vegetables	\$125

HOT SELECTIONS

Chili Con Carne Queso w/ Fried Tortilla Chips	\$85
Southwest Chicken Eggrolls w/ Salsa	\$130
Vegetable Eggrolls w/Soy Sauce	\$90
Buffalo Wings w/Dipping Sauces	\$100
Peanut Chicken Satay	\$100
Chicken Tenders w/BBQ and Ranch	\$100
Crab Cakes w/ Remoulade Sauce	\$150
Jumbo Meatballs: BBQ, Marinara or Beer Jus	\$125
Steamed Mussels w/French Garlic Baguette	\$90
Crispy Fried Jumbo Shrimp w/Remoulade and Lemon	\$150
Hoisin BBQ Pork Spare Ribs	\$110
Sausage Stuffed Mushrooms	\$100
Goat Cheese Stuffed Crimini Mushrooms	\$100

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A NOTE ABOUT OUR SERVICE

These are suggestions and can be customized to meet your specifications. Please note that the menu below lists ingredients not items. As the seasonality of ingredients changes we may offer suggestions to help you pick the finest quality products for your event. The Listed Prices Represent a Buffet Style Service. Plated Service is available for an additional 7% Service Charge.

ENTREES

All dinners include a choice of: 1 Entrée, 1 Salad, 1 Vegetable Selection, 1 Side/Starch, Assorted Dinner Rolls or French Bread and Butter, Coffee and Tea Service. Please See the following pages for a list of recommended Salad, Vegetable and Side Selections.

ENTRÉE SUGGESTIONS

Beef Tenderloin Filet Grilled, Red Wine, Beef Jus, Onion, Garlic	6 oz. \$25
Roasted Ribeye of Beef, Sea salt, Rosemary, Garlic, Au Jus and Horseradish	10 oz. \$24
Crusted Salmon, Mustard, Thyme, Parsley, Chervil	\$23
Stuffed Chicken Supreme, Mushroom, Shallot, Garlic, Thyme, Sage, Sherry, Bacon	\$20
Tilapia, Miso, Soy, Lime, Scallion, Ginger, Chili's	\$19
Pork Loin Chop, Applewood Smoked, Sage, Fennel, Maple, Butter	\$20
New York Strip, Burgundy, Mushrooms, Onions, Beef Glace	\$24
Ribeye Steak, Peppercorn, Shallot, Garlic, Herbs, Brandy	\$24
Grouper, Fennel, Tomato, Parsley, Chives, Olive Oil	\$23
Duck Breast, Thyme, Rosemary, Shiraz Reduction, Balsamic Vinegar	\$22
Pork Tenderloin Roulade, Mushroom, Bacon, Chicken, Carrot, Garlic	\$19
Flank Steak Roulade, Celery, Leek, Carrot, Red Wine, Beef Jus	\$20
Smoked Pork Loin, Apples, Bacon, Brown Sugar, Thyme, Onions	\$19
Smoked BBQ Pork, Pork Butt, Pork Loin, BBQ Sauces, Crispy Onions	\$19
Whole Pig Roast, Pork Butt, Pork Loin, Cooked All Night, w/Accompaniments	\$24

DUET ENTRÉE SUGGESTIONS

(Please Refer to Next Page For Selections When Item States: Chicken)

Tilapia (any preparation, will offer suggestions upon request) and Chicken	\$24
Sirloin Steak Grilled w/ Red Wine Reduction and Chicken	\$24
Roasted Prime Rib w/Sea Salt and Rosemary Crust and Chicken	\$27
Grilled Salmon w/Lemon and Chive Buerre Blanc and Chicken	\$24
Roasted Pork Loin Roulade (Above) and Chicken	\$24
Chicken and Chicken	\$23

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CHICKEN ENTRÉE'S: NOTE FROM THE CHEF

Over the years we continuously find that the chicken breast is the most sought after entrée protein. This is mainly due to its versatility but also because it is so widely accepted by the overall public as a satisfying choice of meat. We are always in search of new ideas and recipes for this chicken breast. Below I have listed many preparations. There are different cooking techniques as well as sauces and accompaniments. So, I hope that you will find the one that you are looking for. If not and you have a preparation that you would like us to try for your event, just let us know and we will be more than happy to accommodate that.

~Cheers, Chef Jon Hicks

GRILLED

- “Lemon Pepper”-Lemon and Zest, Pepper, Parsley, White Wine, Chicken Stock and Garlic
- “Herbed”-Thyme, Sage, Rosemary, Parsley, Onion, Garlic, Chicken Stock
- “Tomato Fennel”- Charred Tomatoes, Fennel, Onion, Garlic, Chicken Stock, White Wine
- “BBQ”- Sweet Baby Rays, Chipotle Peppers, Crispy Fried Onions
- “Hoisin BBQ”- Hoisin Sauce, Scallions, Sesame Seeds, Orange
- “Citrus”- Lemon, Lime, Orange, Grapefruit, Honey, Chive
- “Chili Rubbed”- Mango, Chive, Honey, Cilantro, Black Bean Sauce, Lime Sour Cream
- “El Pollo Loco”- Turmeric, Cumin, Lime, Cilantro, Cayenne, Oregano, Chicken Stock
- “Jerked”- Carribean Jerk, Onions, Red Peppers, Brown Sugar, Vinegar

SEARED

- “Wild Mushroom”- Shitakes, Criminis, Oyster Mushrooms, Garlic, Onion, Sherry
- “Greek”- Kalamata and Green Olives, Artichoke, Oregano, Red Onion, Feta Cheese
- “Pesto”- Basil Pesto, Alfredo Sauce, Parmesan Cheese
- “Vodka”- Spicy Marinara, Garlic, Red Onion, Alfredo Sauce, Vodka
- “Farmhouse”- Celery, Carrots, Onions, Mushrooms, White Wine, Rich Chicken Stock
- “Oscar”- Crab Meat, Asparagus, Hollandaise Sauce
- “Cajun”- Andouille Sausage, Peppers, Onions, Tomatoes, Cream

BREADED AND SAUTEED

- “Picatta”- Capers, Garlic, Parsley, Onion, White Wine, Butter, Chicken Stock
- “Scampi”- Garlic, White Wine, Herbs, Butter, Chicken Stock
- “Marsala”- Mushrooms, Shallots, Garlic, Marsala Wine, Chicken Glace
- “Parmesan”- Marinara, Provolone and Parmesan Cheeses
- “Milannaise”- Parmesan Crusted, Lemon, Parsley
- “Carbonara”- Bacon, Mushroom, Garlic Cream Sauce, Parmesan, Olive Oil
- “Coq Au Vin”- Mushrooms, Red Wine, Bacon, Garlic, Chicken Stock, Pearl Onions

All Chicken Entrée's \$19

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A NOTE ON VEGETABLES AND FRUITS

As we are always trying to maintain the highest level of quality and satisfaction we try to use seasonal and local products when available. We enjoy the opportunity to help you pair the right vegetable or side with your entrée selection in order to create a perfect balance of flavors. Please ask our Culinary Staff to assist you with this. I have arranged the vegetables/fruits below by the season in which they are in their peak of growing and offered popular preparations and accompaniments for these as well. These are not recipes, only pairing suggestions and popular techniques. As with the Entrée's we are available to modify them at your request.

SPRING

Asparagus ~ Steamed or Grilled, Garlic, Lemon, Pepper, Truffle Oil, Balsamic
Carrots ~ Steamed or Roasted, Honey, Ginger, Garlic, Orange, Rosemary
Sugar Snap or Snow Pea ~ Steam or Saute, Mushrooms, Carrots, Butter, Almonds, Soy
Spinach ~ Saute or Braise, Bacon, Cream, Cheese, Butter, Lemon, Vinegar, Olive Oil

SUMMER

Green Beans ~ Steam or Saute, Almonds, Butter, Bacon, Onion, Garlic, Mushrooms, Lemon
Chard or Greens~ Saute or Braise, Lemon, Peppers, Bacon, Onion
Corn ~ Grill/Roast/Saute/Steam, Butter, Cream, Peppers, Onions
Eggplant ~ Saute/Grill/Roast, Garlic, Onion, Olive Oil, Mushrooms, Peppers, Lemon
Mushrooms ~ Saute or Roast, Smoked, Onion, Garlic, Cream, Thyme, Shallot, Tomato
Peaches ~ Poach or Grill, Almonds, Cream, Brandy, Honey
Peppers ~ Grill or Roast, Olive Oil, Tomatoes, Garlic, Onion, Lemon, Basil
Summer Squash/Zucchini ~ Saute/Grill/Roast, Olive Oil, Onion, Garlic, Lemon, Bacon
Tomatoes ~ Grill or Roast, Basil, Olive Oil, Garlic, Shallot, Salt, Vinegar, Mushrooms

FALL & WINTER

Apples ~ Poached or Baked, Cheese, Brown Sugar, Cinnamon, Ginger, Lemon, Pepper, Walnuts
Black Beans ~ Garlic, Ham, Bacon, Goat Cheese, Peppers, Onions, Sour Cream, Cilantro
Cabbage (red or white) ~ Braise or Saute, Apples, Bacon, Walnuts, Vinegar, Onions
Brussel Sprouts ~ Braise or Steam, Bacon, Butter, Cheese, Cream, Onion, Thyme, Mushrooms
Broccoli ~ Steam or Saute, Garlic, Lemon, Butter, Pepper, Almonds, Cheese
Cauliflower ~ Butter, Garlic, Parsley, Lemon, Cheese, Walnuts, Bacon, Cream, Bread Crumbs
Pears ~ Poach or Roast, Honey, Maple, Rosemary, Vanilla, Cheese, Brandy, Walnuts, Black Pepper
Butternut Squash ~ Roast, Maple, Sage, Rosemary, Butter, Parmesan, Pecans

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CHOOSING A SIDE

As with the aforementioned selections, we understand the importance of selecting the "perfect" side/starch for your menu, after all we are in Indiana. Meat and Potato country! That is why we are going to offer you a wide variety of roasted, baked, stuffed, mashed and even twice baked potatoes. Let us know if we can assist you with this selection as well.

POTATOES

ROASTED

"Medley" ~ Yukon Golds, Redskin, Purple Peruvians, Olive Oil, Salt and Pepper

"Herbed" ~ Red Skins, Thyme, Rosemary, Sage, Garlic, Onion, Salt, Pepper

"Parmesan" ~ Yukon Golds, Olive Oil, Thyme, Parmesan, Parsley

"Bacon" ~ Red Skins, Scallions, Butter, Parsley, Cheddar Cheese, Bacon

BAKED & STUFFED

"Classic" ~ Russet, Olive Oil, Salt, Butter, Sour Cream

"Loaded" ~ Russet, Butter, Sour Cream, Scallions, Cheddar Cheese

"Goat Cheese" ~ Russet, Black Pepper, Salt, Olive Oil Crusted, Sour Cream Goat Cheese, Chives

"Bacon Blue Cheese" ~ Russet, Olive Oil, Black Pepper, Blue Cheese, Bacon, Sour Cream

MASHED

"Traditional" ~ Peeled Russet, Butter, Milk, Salt and Pepper

"Rustic" ~ Yukon Golds/Skin On, Butter, Milk

"Parmesan" ~ Peeled Russets, Parmesan Cheese, Butter, Olive Oil, Parsley, Milk

"Celery Root" ~ Peeled Russet, Celery Root, Olive Oil, Thyme, Garlic, Milk, Butter

"Roasted Garlic" ~ Yukon Golds/Skin On, Roasted Garlic, Milk, Butter

"Loaded" ~ Yukon Golds/Skin On, Butter, Bacon, Sour Cream, Scallions, Milk

"Horseradish" ~ Peeled Russet, Horseradish, Sour Cream, Butter, Garlic, Leeks

"Sweet" ~ Sweet Potatoes, Maple Syrup, Butter, Brown Sugar, Vanilla

TWICE BAKED

"Classic" ~ Cheddar Cheese, Bacon, Scallion

"Blue" ~ Blue Cheese, Bacon, Carmelized Red Onion, Jack Cheese

"Cajun" ~ Andouille Sausage, Peppers, Onions, Tomato, Jack Cheese

"Smoked" ~ Bacon, Onions, Smoked Gouda Cheese, Sour Cream, Scallions

"Creamy" ~ Sour Cream, Goat Cheese, Butter, Chive, Thyme

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RICE

“White” ~ Simply Steamed with Salt

“Pilaf” ~ Celery, Carrot, Onion, Chicken Stock

“Green” ~ Green Chilies, Cilantro, Scallions, Parsley, Chicken Stock, Lime

“Orange” ~ Saffron, Orange Juice, Parsley, Vanilla

“Almond” ~ Basmati Rice, Almonds, Chicken Stock, Scallions

“Coconut” ~ Jasmine Rice, Sugar, Coconut Milk, Salt

“Curried” ~ Garlic, Olive Oil, Onion, Curry, Salt, Cayenne

“Rice and Beans” ~ White Rice, Black Beans, Cumin, Cayenne, Olive Oil, Red Pepper, Chicken Stock

“Cabernet” Blended Red Rice, Barley, Long Grain, Cabernet, Beef Stock, Onion, Garlic

“Himalayan” ~ Himalayan Red Rice, Leeks, Chicken Stock,

“Wild” ~ Long Grain Wild Rice Blend, Shitakes, Onions, Carrots, Celery, Beef Stock

PASTA

“Linguini” ~ Olive Oil, Parsley, Garlic, Salt, Parmesan

“Alfredo” ~ Penne Pasta, Creamy Alfredo, Parmesan Cheese

“Marinara” ~ Penne Pasta, Spicy Marinara, Blend of Cheeses

“Mac n Cheese” ~ Macaroni, Velveta Cheese, Milk

“Mac n Goat Cheese” ~ Macaroni, Goat Cheese, Thyme, Chives

“Loaded Mac n Cheese” ~ Macaroni, White American Cheese, Bacon, Scallion, Cheddar Cheese

“Pesto” ~ Penne Pasta, Creamy Pesto Sauce

“Carbonara” ~ Penne Pasta, Creamy Garlic Sauce, Bacon, Parmesan, Onion, Mushroom

“Puttanesca” ~ Fettuccini Pasta, Tomato Sauce, Olives, Onions, Red Pepper, Garlic, Lemon

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SALAD SUGGESTIONS

~Spinach~

Baby Spinach, Goat Cheese, Mushrooms, Onions, Bacon and Balsamic Vinaigrette

~Simple~

Iceberg and Romaine Blended with Tomatoes, Cucumber, Red Onion, Cheddar Cheese, Served with Ranch Dressing and Balsamic Vinaigrette

~Pear~

Field Greens, Pears, Parmesan Cheese, Green Onion, Walnuts, Vanilla Honey White Balsamic Vinaigrette Dressing

~Wedge~

Iceberg Lettuce Wedge, Tomato, Red Onion, Cucumber, Homemade Blue Cheese Dressing, Ranch Dressing, Blue Cheese Crumbles for Topping

~Maple~

Field Greens, Bacon, Red Onion, Mushrooms, Smoked Gouda Cheese, Walnuts, Maple Vinaigrette

~Pacific Rim~

Field Greens, Cucumber, Red Onion, Red Peppers, Carrots, Daikon Radish, Soy and Red Chili Garlic Vinaigrette

DESSERTS

Please Contact us For a Seasonal Dessert Selection

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CARVING STATION OPTIONS

Carved Inside Round	(Serves up to 75) \$350
Pork Loin Roulade w/Mushroom Stuffing	(Serves up to 50) \$250
Seared Beef Tenderloin	(Serves up to 25) \$250
Baked Honey Ham	(Serves up to 50) \$170
Sea Salt and Rosemary Crusted Prime Rib	(Serves up to 25) \$225
Turkey Breast, Smoked and Sage "Cured"	(Served up to 30) \$175

VEGETARIAN OFFERINGS

(Minimum of 5 to order)

Wild Mushroom Risotto \$17

Vegetable Lasagna \$16

Ricotta and Potato Gnocchi with Marinara \$16

Grilled Portabella and Eggplant Napoleon \$16

KIDS MENUS

#1

Chicken Fingers, Mac n Cheese, Apple Sauce \$6

#2

Corn Dogs, French Fries, Mixed Fruit Cup \$6

#3

Cheese Pizza, Breadsticks with Cheese, Chocolate Brownie \$6

CASH BAR PRICING

Premium Brands	\$6.00
Call Brands	\$5.00
Mixed Drinks	\$6/8
Wines by the Glass	\$5.00
Domestic Beer	\$3.25
Imported Beer	\$4.25
Soft Drinks	\$2.00
Bottled Water	\$2.00
Champagne(Bottle)	\$12.00

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HOSTED BEVERAGE PACKAGES

#1 \$12

Domestic Beer, Assorted Soft Drinks

#2 \$14

Domestic Beer, House Wine, Assorted Soft Drinks

#3 \$16

Domestic Beer, House, Assorted Soft Drinks, Call Brands

#4 \$18

Domestic and Import Beer, House Wine, Assorted Soft Drinks, Premium Brands Liquors

Package Prices include bar service for a 4 hour period. The bar package does not include cocktail service during reception periods. There will be an additional charge of \$80 for each bartender for the event and a charge of \$120 for Bar Set-Up.

MISCELLANEOUS FEES AND INFORMATION

Cake Cutting Fee \$1 per person

Dance Floor: 12x12 \$450; 15x15 \$500; 18x18 \$550

Chair covers and sashes: \$5 each, \$6 to place on chairs, Sashes \$1

Pending Purgatory event schedule; A four hour predetermined block the day before or morning of your function will be available for set up when using outside rental companies. A one hour block for removal of all items post event will be included as well. There will an additional \$200 charge for these time periods.

Outside vendors must be preapproved by Purgatory Golf Club.

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PURGATORY'S PREFERRED VENDORS

You are welcome to use your own vendors with Purgatory pre approval; these references are based on our past positive experiences

CAKE

Slice of Heaven Cakery

765-534-3282

Classic Cakes

317-844-6901

DJ'S

DJ's Direct

317-295-3548

DJ Sound Solution

765-618-6098

TRANSPORTATION

Carte Blanche Limo

(317) 873-8600

Red Carpet Taxi

317-770-9334

OUTSIDE RENTAL COMPANIES

Ardvarcks Party Rental

317-773-4478

A Classic Party Rental

317-251-7368

HOTELS

Cambria Suites

317-773-4970

Fairfeild Inn

317-776-9900

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COMPLETE RECEPTION PACKAGES

Minimum of 150 Guests for Packages

Complete Packages Include:

Banquet Room Rental(4 Hour Period), Bar Set Up, 1 Bartender, Complimentary Cake Cutting,
Dance Floor

Complete Packages are prix fixe and may not be altered

#1 \$26

Single chicken entrée selection with a choice of two sides, salad and bread

#2 \$39

Single chicken entrée selection with choice of two sides, salad and bread

Drink package to include domestic beer (budweiser, bud light, miller light, coors light) , house select wines (two red varietals and two white varietals) and spirits (bellows labeled vodka, gin, rum, blend whiskey, scotch whiskey, bourbon whiskey)

#3 \$29

Duet entrée (choice of chicken selection and tilapia, salmon, sirloin, or pork selection) with a choice of two sides, salad and bread

#4 \$42

Duet entrée (choice of chicken selection and tilapia, salmon, sirloin, or pork selection) with a choice of two sides, salad and bread

Drink package to include domestic beer (budweiser, bud light, miller light, coors light) , house select wines (two red varietals and two white varietals) and spirits (bellows labeled vodka, gin, rum, blend whiskey, scotch whiskey, bourbon whiskey)

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