

Weddings & EVENTS



Contact Tonya Moore
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WE'VE GOT YOUR BIG DAY COVERED!

The Pointe Special \$5,247

Wedding & Reception Package for 150 Guests

This special package for 150 guests, includes a FREE round of golf for the groom and discounted rates for wedding party, a spectacular golf course view while your guests celebrate your special day, and the following first class services.

WEDDING & RECEPTION

- 4-hour rental of banquet rooms
- Use of golf carts for photos, if desired
- Ceremony and reception setup, breakdown and clean up
- White linen tablecloths
- Black table skirting for cake, buffet, gift and guest registration tables
- Choice of white or black linen napkins
- Bone china and silverware
- Cake plates, forks, napkins

FOOD & BEVERAGE

- Appetizer of choice
- Traditional fried chicken dinner
- Use of Champions Pointe cake cutting utensils
- Cake cutting
- Fresh brewed iced tea, lemonade and water
- Licensed bartender & servers

* This Pointe Special Wedding Package includes all taxes and gratuity. This special packages saves approximately \$1,000 if all services are ordered a la carte. We can accommodate groups smaller than 150.

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HOSTING A SPECIAL EVENT?

Champions Pointe offers several options to hold your special event, all with a beautiful view of the golf course.

OUR BANQUET & SPECIAL EVENT PACKAGES INCLUDE:

- Use of golf carts for photos, if desired
- Event set up, break down and clean up
- Food planning, preparation and service
- Professional wait staff
- China and silverware
- Tables and chairs
- White linen tablecloths
- Choice of color linen napkins
- White chairs for patio
- Fresh brewed iced tea, lemonade and water
- Special Event Bonus: 100 high quality resin chairs

BANQUET ROOM RENTAL RATES

Our rental room rates will be based on the size of your group and the room(s) where your event will be held. There are indoor and outdoor seating options, as well as combinations of both. Call for more information or to schedule a tour of your facility.

ADDITIONAL SERVICES & SPECIAL REQUESTS

Room Rental	\$500 (4 hours)
Additional Rental Time	\$100 per hour
Cake Cutting Service	\$50
Ceremony	\$50
Linen Fee	\$50 (100 people or less), \$100 (100-200 people)

Appetizer Menu Choices

GOLD APPETIZER PACKAGE

\$25/person

- Choice of 3 Cocktail Sandwiches: *Ham, Turkey, Roast Beef, Chicken Salad or Tuna Salad*
- Vegetable Tray
- Fruit Tray
- Cheese Tray
- Chips and Queso
- Meatballs
- Crab Cakes

SILVER APPETIZER PACKAGE

\$20/person

- Choice of 3 Cocktail Sandwiches: *Ham, Turkey, Roast Beef, Chicken Salad or Tuna Salad*
- Vegetable Tray
- Fruit Tray
- Chips and Salsa
- Meatballs
- Chicken Tenders

Champions Pointe Classic Choices

THE CHAMPIONS POINTE \$35/person

Choice of 1 entrée, 2 vegetables & 1 starch**
Includes dinner rolls, fresh brewed iced tea,
lemonade and water*

Grilled 12 oz New York Strip Seasoned, fire grilled and served with balsamic reduction

Lemon Dill Salmon Pan-seared salmon filet with a lemon-dill cream sauce

Slow-Roasted Prime Rib Seasoned, slow-roasted and carved to order

THE CHAMPION \$25/person

Choice of 1 entrée, 2 vegetables & 1 starch**
Includes dinner rolls, fresh brewed iced tea,
lemonade and water*

Slow-Roasted Beef Bordelaise Slow-cooked and served with traditional gravy

Dijon Pork Roast Roasted pork loin with a honey-Dijon cream sauce

Sautéed Chicken Breast Seasoned and sautéed until moist and tender

VEGETABLE CHOICES*

Asparagus
Grilled Zucchini & Squash
California Vegetable Medley
Southern Style Green Beans
Green Bean Almondine
Honey Glazed Carrots
Sugar Snap Peas
Roasted Corn

Champions Pointe Traditional Favorites \$20/person

Chicken Penne Alfredo Tender chicken breast served with mixed vegetables, penne pasta and creamy alfredo sauce

Traditional Fried Chicken Dinner Served with mashed potatoes, Southern style green beans, buttermilk biscuits and pepper gravy

Pasta Dinner Pasta with marinara and penne with alfredo sauce, served with tossed salad and garlic bread sticks

All dinners are served buffet style; please add \$5.00 per person for plated and served dinners.

Note: Food prices are subject to change prior to receiving a deposit. Menu prices are listed per person and do not include 7% sales tax or 20% service charge. Our culinary staff can also tailor specialty menu creations upon your special needs or requests. These are priced at current market rates. Menu items and food prices are subject to change.

STARCH CHOICES**

Au-Gratin Potatoes
Baked Potatoes
Macaroni & Cheese
Mashed Potatoes & Gravy
Roasted New Potatoes
Seasonal Risotto
Wild Rice Pilaf