



Oakdale Golf and Country Club

2019 Banquet Packet



ALL PRICES ARE SUBJECT TO CHANGE
REVISED 1-1-19



Facility and Room Rental Fees

Entire Clubhouse

After 4:00 pm

(Minimum \$3000.00 for members or \$4000.00 non-members

Food and Beverage applies.)

Tuesday, Thursday, Saturday,

Room Charge - \$600.00 for members \$1500.00 non-members

Member's Lounge

Max 25 guests

Tuesday - Sunday anytime \$100.00 - Members No Charge

Half Dining Room

Max 50 guest's (linen extra on all rentals)

Tuesday through Friday \$600.00 - Members \$250.00

Saturday, Between 7am and 4pm \$600.00 - Members \$250.00

Sunday \$600.00 - Members \$250.00

Full Dining Room

Tuesday through Sunday all Day \$1200.00 - Members \$500.00

***All Parties are Allotted a Five-Hour Window.
Additional Hours May be Added with Approval of
Management for \$250.00 per hour***

Wedding Ceremonies

*Take your pictures against the backdrop of the ninth green
and water fountain. We can also offer indoor ceremonies (additional charges
may prevail). Our outside onsite ceremony includes arch and white
folding chairs (up to 300).*

Ceremony Fee \$500.00

Rental Items & Equipment

Special Colored Napkins Available (extra charges apply)

Special Colored Tablecloths (price determined by size)

Full Handheld PA \$75.00

LCD Projector \$125.00

Risers (set up and breakdown) 4ft x 8ft \$95.00 each

Dance Floors of all Sizes \$295.00

Décor

Gold Chargers \$.30 per plate

Crystal Chandelier \$50

Ivory Pinstripe Linens (20 in House) \$11 a piece

We can also rent for you,

Specialty Glass

and Dish Settings

Lounge and Beverage Selections

Non-Member pricing only

Domestic Beer \$5.00 per bottle

Imported and Micro \$6.00 per bottle

Domestic Draft \$5.00 per glass

Imported and Micro Draft \$6.00 per glass

House Wine by the Glass \$7.00

House Wines \$20.00 per bottle

House Champagne \$20.00

Well Drinks \$6.00

Call Drinks \$7.25

Premium Drinks \$8.00

Super Premium \$10.00

*A List of all our Well, Call, Premium and
Super Premium drinks can be provided to
you on request*

Snacks

Assorted Cookies \$15.00 per dozen

Chips and Salsa \$5.00 per basket

Mini Nacho Bar, chips, salsa, nacho cheese, jalapenos \$80.00 (serves 20)

Mini Danish Assortment \$24.00 per dozen

Homemade Potato Chips and Dips \$45.00 (serves 20)

Brownies \$18.00 per dozen

*One Pan of Bread Pudding with Custard and Crème
\$65.00 (serves 24)*

Refreshments

Bottled Water \$2.50

Canned Sodas \$2.50

Assorted Juices \$3.00

Coffee \$3.00

Iced Tea and Hot Tea \$3.00

Soft Drinks from fountain \$2.50

Sports Drinks \$4.00

(Unlimited Non-Alcoholic beverages @\$1.25 per person)

Appetizer Selections

Cold Selections

(All Orders Require a 25 Piece Minimum, Orders per person pricing)

Chilled Jumbo Tiger Prawns \$3.50 ea.

Tomato Bruschetta \$1.00 ea.

Mini Deli Sandwiches \$2.00 ea.

Deviled Eggs \$1.50 ea.

Blue Point Oysters \$2.50 ea.

Mini Feta Herb Phyllo Cup \$1.50 ea.

Smoked Salmon & Béarnaise Cream Cheese Crostini \$2.00 ea.

Goat Cheese Mousse in Phyllo Cups with Dried Fruit \$1.50 ea.

Melon Wrapped in Prosciutto \$2.00 ea.

Hot Selections

Five Spice Chicken Satay \$2.00 ea.

Mini Crab Cakes \$1.50 ea.

Smoked BBQ Chicken Skewers \$2.00 ea.

Chickens Wings \$2.00 ea.

(Zesty BBQ, Buffalo, Garlic Parmesan)

Bacon and Bleu Cheese Stuffed Mushrooms \$1.50 ea.

Braised Meatballs Demi-Glace \$1.00 ea.

Garlic and Spinach Stuffed Mushrooms \$1.50 ea.

New Zealand Lamb Lollipops with Gremolata \$3.50 ea.

Chicken and Feta Sausage with Honey Mustard \$.75 ea.

Trays and Displays

Sliced Seasonal Fruit Trays (35) \$85.00

Domestic Cheese Tray (35) \$95.00

Crudité Vegetable Tray and Dip (35) \$75.00

International and Domestic Cheese Displayed w/Baked Brie Caramelized

Onions, Pepper Jelly and Fruit Compote (50) \$350.00

Baked Brie, Caramelized Onions, Pepper Jelly and Fruit Compote \$90 (serves 15)

Breakfast Buffet Options

Continental Breakfast Buffet \$12.00

Fruit, Assorted Danish and Pastries, Orange Juice and Coffee

Add for additional charge per person:

Scrambled Eggs \$2.00

Bacon or Sausage \$4.00

Country Potatoes or Hash Browns \$3.00

Bagels, Smoked Salmon and Crème Cheese with Condiments \$9.00

French Toast \$3.00

Yogurt and Granola \$2.50

Ham \$3.50

Baked Oatmeal with Condiments \$2.50

Omelet Bar \$4.50

Eggs Benedict \$5.00

Salad Bar \$7.00

Carved Tri-Tip \$6.00

Lunch Buffet Selections

Beverages not included minimum of 30 persons

(Must be served before 2:00pm)

Deluxe Salad Bar \$20.00

Mixed Greens, Spinach, Sliced Turkey, Ham, Chicken, Parmesan, Bleu Cheese, Cheddar, Beets, Cucumber, Tomato, Olives, Hard Boiled Eggs, Red Onion, Broccoli, Dried Cranberries, Sunflower Seeds, Croutons and Bacon Bits.

Choice of 3 Dressings

Basic Pasta Bar \$20.00

*Small Salad Bar with 3 Dressing, Garlic Bread,
2 Types of Pasta, White Sauce and Red Sauce,
Parmesan Cheese, Cookies and Brownies*

Single Entrée Hot Buffet \$25.00

Two Entrees \$28.00

*Includes: Choice of Starch, Seasonal Vegetables, House Made Bread,
Salad Bar and choice of dessert.*

Choice of Main Entrée

Chicken: California, Piccata, Marsala or Florentine

Beef Burgundy, Roasted Pork Loin,

Pasta: Primavera, Marinara, Bolognese

Meatloaf

Tri-Tip (Carved)

Choice of Desserts

*Cookies & Brownies, Cheesecake, Chocolate Mousse,
Bread Pudding or Fruit Cobblers*

Hand Served Luncheons

One Item Served \$22.00

Add an additional \$3.00 per extra item choice

*Served with Micro Salad, Fresh Baked Bread and
Chefs Choice of Dessert
(Beverages not included)*

Entrées

Chicken:

*Piccata, Marsala, Jerusalem, Brie and Apricot
Chutney, Chicken Caesar Salad*

Beef:

Stroganoff, Carved Tip-Tip, Bourguignon, Meatloaf

Pork:

*House Marinated and Carved Pork loin,
Cranberry-Spinach Stuffed Pork Loin*

Atlantic Salmon:

*Citrus Glazed, Maple Glazed, Lemon-Dill Beurre
Blanc, Hollandaise or Béarnaise*

Dinner Buffet Selections

*a 30-Person Minimum Guarantee Applies
Includes Salad Bar and Chefs Choice Dessert
(Beverages Not Included)*

One Entrée Buffet

*\$31.00 Plus Tax and Gratuity
Add \$3.00 Per Person for Each Additional Entrée*

Chicken:

*Piccata, Marsala, California, Cordon Bleu, Fettucine Alfredo,
Brie and Apricot Chutney*

Atlantic Salmon:

*Citrus Glazed, Maple Glazed, Lemon-Dill Beurre Blanc,
Hollandaise or Béarnaise*

Beef:

*Marinated and Carved Tri-Tip,
Boneless Braised Short Ribs, add \$5
Slow Roasted and Carved New York Strip, add \$8,
Prime Rib, add \$10,
Slow Roasted and Carved Beef Tenderloin, add \$12*

Pork:

*House Marinated and Carved Pork Loin
Cranberry-Spinach Stuffed Pork Loin
Housemaid Roast Porchetta, add \$10*

Dinner Buffet Selections Cont.

Seafood:

Atlantic Cod with Herbed Panko and Garlic Butter

Shrimp Scampi with Linguini, add \$5

Steamed PEI Mussels with Lemon-Dill Cream Sauce

Vegetarian:

“Capellini Verde”, Basil pesto, Zucchini, and Roasted Garlic, Penne Pasta

Primavera with Seasonal Vegetables and Olive Oil

Tortellini Ala Vodka, Peas, Tomatoes, Baby Kale, Pink Vodka Sauce

Or Lasagna

*Buffets Include Appropriate Starches
and Vegetables*

Specialty Dinner Buffets

Beverages not included

*A 40-Person Minimum Guarantee Applies
Includes Salad Bar and Chef's Choice Dessert*

BBQ Dinner Buffet \$35.95

*BBQ St. Louis Ribs, Chicken, Beans, Cornbread,
Corn on the Cob and Carved Tri-Tip*

Deluxe Italian Buffet \$29.95

*2 Pastas, 2 Sauces, Meatballs and Sausages,
1 type of Lasagna, Garlic Bread
Caesar Salad Bar or Regular House Salad*

Hand Served Dinner Selection

Beverages not included

A 30-person minimum guarantee applies

All Entrees are served with:

*Choice of: Green Salad, Spinach Salad,
Caesar Salad or Soup*

(A Soup Course can be added for \$4.00 per person)

Appropriate Starches and Seasonal Vegetables,

Homemade Bread and Butter

And Chefs Choice of Dessert

An Appetizer Course can also be added for an Additional Charge

Entrées

Airline Chicken Breast \$29.00

(Piccata, Marsala, Jerusalem, Lemon Pepper)

Chicken Cordon Bleu \$29.00

Chicken Cavatappi Carbonara \$29.00

7oz Filet Mignon \$43.00

Marinated and Carved Tri Tip \$33.00

12oz Grilled New York \$40.00

Slow Roasted Prime Rib \$43.00

Citrus or Maple Glazed Atlantic Salmon \$31.00

Atlantic Salmon with Lemon-Dill Beurre Blanc \$31.00

Bone in Duroc Pork Chop, Cornbread Stuffing, Seasonal Chutney \$33.00

Honey Glazed Carved Pork Loin \$29.00

Baked Atlantic Cod New England Style \$27.00

Penne Pasta Primavera add Chicken \$4.00

Add \$2.00 per person for additional Entrées

Special menus can always be created by our Chefs

Agreement

All events are arranged through the Food and Beverage Department. All events will be guaranteed with a signed contract and a \$500.00 deposit. The deposit is refundable minus \$100.00 administration fee if 90 days' notice of cancellation is given. _____

*All guests entering OGCC must adhere to all dress codes at all times. Persons not in compliance of the dress code may be asked to leave the property. _____
(This includes rehearsals, and day of preparation.)*

*OGCC requires wedding parties pay **50% of the estimated total bill** for Food and Beverage no less than eight weeks prior to the event. The balance of all charges is due at the conclusion of the event. _____*

*A final guest guarantee number is mandatory no less than **7 days prior to the event**. This number is the minimum billing number and not subject to reduction. You will however be charged for the guaranteed number of guests plus any over and above. We prepare for only 5% above the guarantee. _____*

Prices are only honored on the current banquet menu. Prices quoted further out than eight weeks are subject to change because of market conditions. _____

*Please note that an **18% gratuity and current sales tax** will be added to all food and beverage purchases. _____*

All Food and Beverages to be served at your event are to be purchased through OGCC and consumed on the premises. Leftovers remain the property of OGCC and cannot be taken off property. _____

*Exceptions to this provision would be Cakes or Desserts brought in from the outside to be served. A **\$1.50 service** charge per person applies for cake cutting fees. _____*

If you bring in your own wine or champagne, a \$15.00 per bottle (750ml) corkage applies. _____

Non-member functions require a one-day ABC catering license. The charge for the license is \$25.00. _____

OGCC supports responsible drinking. The service of alcohol by OGCC staff and the consumption by the guest attending are subject to all state and local laws and regulations. OGCC will not serve alcoholic beverages to any person under the age of 21 or persons appearing to be intoxicated. Last call is one hour before the scheduled conclusion of the event. You are responsible for all your guests and it is your responsibility to see that those drinking have arranged transportation off the premises at the conclusion of your event. OGCC will not be responsible for actions and behaviors of intoxicated guests. _____

In the event that the OGCC management or security feels that in some way minors are consuming alcohol, and or a percentage of guests are creating alcohol related issues, they may choose to stop all alcohol service for the remainder of the event. Any beverage guarantees will remain in effect. In extreme cases the event may be canceled, and no refunds of any type will be considered, and the responsible parties will pay all charges for contracted food and beverage consumed or not. _____

The person, or persons, in charge of the event are responsible for any damages beyond normal use of the club property or equipment and you are required to pay any damages. _____

Additional Charges:

We will be happy to use our in-house tabletop decorations, or you may provide us with decorations to use at your event. Special decorations that you provide for us to put up will require an hourly charge based on the complexity of the project. The hourly rate is \$24.00 per man hour. _____

Setting out your table top decorations are at no charge. (Limitations apply) You may decorate yourself at no charge. **No glitter, confetti, nails or pins may be used.** Any decorations left after the event has ended may be discarded by OGCC unless other arrangements have been made. Special flowers may be ordered through one of our contacts or yours. You are responsible for your specialty flowers unless other arrangements with us have been made. (Additional charges will apply.) _____

Any rentals are the client's responsibility; this includes delivery and pick-ups, losses and breakage. We can handle this for you although a four-hour minimum charge does apply, and we assume no liability for any losses or breakage. _____

We require all on-site weddings to have a wedding coordinator which controls the flow of the event and makes for a successful event for both the OGCC and the Bride and Groom. We can provide one day wedding coordinator services for \$300.00 _____ should you not have a wedding coordinator. If your wedding coordinator is not up to our standards; the party will be advised, OGCC staff will take over and a \$240.00 fee will be applied.

Agreement Verification

As the individual making the arrangements, I do hereby agree to and understand the terms and conditions set forth above. I will be fully responsible for all estimated and non-estimated charges and expenses that may occur during the course of my event, as well as the actions and behaviors of all persons attending.

Signature of responsible party

Print Name

Date

Signature of responsible party

Print Name

Date

Signature of responsible party

Print Name

Date

Contact Information:

Name: _____

Phone: _____

Secondary Phone: _____

Email: _____

Secondary Email: _____