

Special Events
at
Oakwood Country Club





Special Event Information

Established in 1923, Oakwood Country Club is a historically beautiful backdrop for your next event. Whether you are hosting an intimate business meeting or party for 200, extraordinary events don't just happen – they're planned. Let our professional and experienced staff assist in making your next special event memorable and stress-free.

TYPES OF EVENTS HOSTED

Anniversaries
Bridal & Baby Showers
Corporate Events
Golf Outings
Graduations
Reunions
Wedding Ceremonies & Receptions

Our clubhouse can accommodate up to 250 guests and offers a spectacular view of the golf course. Inside you will find our event menus that can be customized to your vision or completely handled by our executive chef – the choice is yours.

GENERAL INFORMATION

All events require a non-refundable deposit to hold the date:
\$500 for weddings and \$100 for all other events, along with a signed contract.

No outside food or beverages are permitted to be brought on the premises, with the exception of wedding or celebration cakes & desserts.

If you would like an item that is not on our menu, please speak with your event coordinator.
We are always happy to customize a menu to fit your needs.



Weddings

Our Wedding package for \$750 includes a Clubhouse Membership at Oakwood Country Club and use of our elegant East Room Banquet room.

Outdoor Ceremony set up fee is an additional \$100

Complimentary Tasting for 4 when selecting a plated meal
Butler Passed Hors D'oeuvres (optional)

Votive Candles
Coat Check
Cake Cutting Service
Full Use of the East Room
Full Length Tablecloths
Napkins
Extra Tables and Skirting
Wooden Dance Floor (15' x 30')
Private Patio Overlooking the Golf Course
Brides Lounge with Lighted Mirrors and Comfortable Seating for Bride and Attendants
Projector and Screen Available
Two Large Screen TV's Available
Wireless Internet Access

A final billing invoice will be sent after the wedding.



Ceremonies



Ceremony Fee | \$100

OCC offers the perfect setting for your outdoor ceremony, with panoramic views of our impeccably manicured golf course. Your family and guests will watch the exchange of vows against the magnificent backdrop of Oakwood Country Club's signature 18th hole.

your ceremony fee includes:

Two Highboy Tables
Seating Capacity for up to 300 Guests (Chairs not Included)
Set-up & Breakdown

ceremony enhancements:

Colonnade Arch	\$125
Ceremony Chairs	Market Price
Chair Covers	\$2.50
Bottled Water Station	\$1pp



Due to limited availability, our outdoor ceremony site is only available to those couples who have contracted their reception with Oakwood Country Club. Oakwood Country Club does not have an alternate indoor space in the event of inclement weather, other than your set ballroom. Please carefully consult with the Director of Banquets regarding Oakwood Country Club's inclement weather policies.



Breakfast

- Continental Breakfast**..... \$11
Selection of chilled fruit juices, fresh coffee, hot tea, fresh pastries, and fresh fruit
- Sunrise Breakfast**..... \$17
Selection of chilled fruit juices, fresh coffee, hot tea, sausage, bacon, home fries, scrambled eggs, and assorted pastries
- Homestead Breakfast**..... \$19
Selection of chilled fruit juices, fresh coffee, hot tea, sausage, bacon, home fries, scrambled eggs, sausage gravy, biscuits, fresh fruit, and assorted pastries

Salads & Mini's

- House Salad**..... \$9
Mixed greens, tomatoes, cucumbers, red onion, and choice of dressing
*Add Chicken for \$6, *Salmon for \$8 or *Ahi Tuna for \$9*
- Classic Caesar Salad**..... \$9
Crisp romaine, Caesar dressing, croutons, and parmesan cheese
*Add Chicken for \$6, *Salmon for \$8 or *Ahi Tuna for \$9*
- Spinach & Strawberry Salad**..... \$10
Fresh spinach, strawberries, goat cheese, and warm bacon dressing
- Spring Berry Display**..... Market Price
Fresh raspberries, blueberries, blackberries, strawberries, and honey yogurt dip
- European Cheese Display**..... \$200/20pp
Port Salut, Boursin
- Finger Sandwiches**..... \$1.25/each
Chicken salad, ham salad, tuna salad, or egg salad
- Charcuterie Board**..... \$200/20pp
Salami, bresaola, prosciutto, mortadella, olives, nuts, and crackers
- Mini Assorted Quiche**..... \$3/each
Ham and bacon & spinach and cheese

Prices are subject to change. All prices plus 20% taxable service charge and 7.75% sales tax

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.*



Lunch

Wrap Platter.....\$16

Assorted wraps, salad, fruit, and brownies or cookies

Luncheon Entrees

Chicken or tuna salad croissant with fruit and chips..... \$16

Oven roasted chicken breast with Madeira sauce, fresh vegetables, side salad, and a roll..... \$18

Boxed Lunches (sandwich or wrap)..... \$15

Ham and Cheese

Turkey Club

Italian

All boxed lunches include apple, chips, cookie, and condiments when applicable

Add a side of fruit for \$3.50

Banquet Buffet Selections

All meals include water and iced tea

Add a side for an additional \$2. Add dessert for an additional \$5

All prices listed are per person, 25 person minimum

Deli Buffet..... \$18

Assorted cold meats, assorted cheeses, tomatoes, lettuce, pickles, assorted deli breads, coleslaw, potato salad or pasta salad, and condiments

Backyard BBQ – Pick Two.....\$17

Choice between *Hamburgers, chicken breasts, brats, and hot dogs. Included are baked beans, potato salad, coleslaw, tomatoes, onions, lettuce, buns, peach or apple cobbler, and condiments

Italian Buffet.....\$17

Tossed salad, lasagna, choice of pasta, marinara and alfredo sauce, green beans and garlic, and garlic bread

Mexican Buffet.....\$16

Shredded chicken and ground beef, salsa, sour cream, cheese, lettuce, guacamole, chips, sautéed peppers and onions, and soft flour tortillas

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Pizza's

10" GLUTEN FREE CAULIFLOWER PIZZA CRUST
- SAME PRICE AS SMALL -

OCC Garlic Bread	Personal - \$5.95	Small - \$10.95	Large \$15.95
One Topping	Personal - \$6.95	Small - \$12.95	Large \$17.95
Two Topping	Personal - \$7.95	Small - \$14.95	Large \$19.95
Three Topping	Personal - \$8.95	Small - \$16.95	Large \$21.95

Toppings...Sausage, Pepperoni, Bacon, Ham, Chicken, Italian Sausage, Onions, Green Peppers, Mushrooms, Black Olives, Banana Peppers, Tomatoes, Red Peppers, Anchovy Filets

Meatlovers	Personal \$8.95	Small \$17.95	Large \$23.95
<i>Sausage, Italian Sausage, Ham, Bacon, Pepperoni</i>			

VeggieLovers	Personal \$7.95	Small \$17.95	Large \$22.95
<i>Green pepper, Olives, Mushrooms, Onions, Tomatoes, Spinach, Banana Peppers</i>			

Supreme	Personal \$9.95	Small \$18.95	Large \$24.95
<i>Sausage, Pepperoni, Green Peppers, Onions, Black Olives, Mushrooms, Banana Peppers</i>			

Taco	Personal \$9.95	Small \$18.95	Large \$24.95
<i>Seasoned Ground Beef, Lettuce, Tomatoes, Taco Chips, Marinara Sauce, Cheddar, Mozzarella (Add Black Olives & Sour Cream for \$2.50)</i>			

BBQ	Personal \$9.95	Small \$17.95	Large \$23.95
<i>Grilled chicken or Sausage, BBQ Sauce, Onions, Mozzarella, Pepper Jack</i>			

Chicken Bacon Ranch	Personal \$9.95	Small \$18.95	Large \$23.95
<i>Chicken, Bacon Bits, Green Onion, Ranch Dressing, Mozzarella</i>			

Hawaiian	Personal \$7.95	Small \$14.95	Large \$19.95
<i>Ham, pineapple</i>			

Buffalo Chicken	Personal \$9.95	Small \$17.95	Large \$23.95
<i>Buffalo Sauce, Chicken, Bleu Cheese, Green Onion, Tomato, Drizzled w/Ranch, Topped w/Mozzarella</i>			

Small Pizza's feed 2-3 people
Large Pizza's feed 5-6 people

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Hors D'oeuvres

Cold Selections

Jumbo Shrimp Cocktail ^{PP}	\$2.00
Prosciutto Wrapped Asparagus ^{PP}	\$3.00
Stuffed Cherry Tomatoes ^{PP}	\$1.00
Fresh Fruit.....	\$4.95
Tomato Basil Bruschetta & Crostini's ^{PP}	\$2.00
Cucumber Sandwiches on Rye Bread ^{PP}	\$2.00
Charcuterie Display.....	\$7.95

Hot Selections

Stuff Mushrooms ^{PP}	Gouda \$2 Crab \$3
Italian or BBQ Meatballs ^{PP}	\$1.00
Chicken Wings with Sauces ^{PP}	\$3.00
Mini Crab Cakes ^{PP}	\$3.50
Traditional Egg Rolls ^{PP}	\$2.00
Hummus.....	\$4.95

^{PP} Priced per piece. All other items are priced per person.

Personalization is encouraged; if you have a special request, please share them with us!

Plated Entrées

Entrées include salad, bread, vegetable, starch, water and iced tea.

All prices listed are per person. Minimum guest count may be required.

Vegetarian

Roasted Vegetable Stuffed Portobello.....	\$17
Pasta Primavera with Garlic Bread.....	\$17

Beef

*Filet Mignon with Bordelaise Sauce.....	\$36
*New York Strip.....	\$33
*Ribeye.....	\$34
*Beef Wellington.....	\$39

Fish

Parm Crusted Pacific Cod with Mojito Butter....	\$22
Teriyaki Salmon With Pineapple papaya Salsa..	\$28
Pan Seared Grouper choice of Sherrone.....	\$30

Pork

*Roasted Pork loin with Grand Marnier Glaze.....	\$17
*Twin Boneless Pork Chops with Escalloped Apples....	\$17

Poultry

Chicken Marsala.....	\$19
Chicken Parmesan.....	\$19
Pecan Encrusted Chicken with Raspberry Sauce.....	\$19

Pasta

Chicken Alfredo	\$21
Penne Rigate with Marinara.....	\$16 w/ Chicken \$22

Kid's Meal

Chicken Fingers, Fries, and apple sauce.....	\$7
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Custom Buffet Selections

Served with house salad, assorted rolls, two sides, water, and iced tea.

Add a side for an additional \$2. Add dessert for an additional \$5.

All prices listed are per person, 25 person minimum.

1 ENTRÉE: \$23 | 2 ENTRÉES: \$28

*Roasted Pork Loin with Rosemary Au Jus

Chicken Marsala

Chicken Piccata in a Lemon Artichoke Sauce

*Roast Beef Au Jus and Horseradish Sauce

*Grilled Salmon with Caper Butter

Crab Topped Barramundi with Lemon Wine Sauce

Farfalle Pasta With Pesto Sauce

Carving Station

Choices below can be added to your selected Banquet Option.

All prices listed are per person, 25 person minimum.

A \$100 Chef Fee will be added

*Slow Roasted Prime Rib Au Jus..... \$18

*Beef Tenderloin with Bordelaise.....\$20

*Strip Loin with Peppercorn and Mushroom Sauce.....\$18

*Ham with Chery & Honey Glazed.....\$16

- Vegetable Options -

Sautéed Fresh Green Beans, Roasted Vegetables, Country Style Green Beans,
Roasted Yukon Gold Potatoes, Zucchini & Yellow Squash Medley, and Wild Rice Pilaf

- Starch Options -

Au Gratin Potatoes, Rice Pilaf, Roasted Yukon Gold Potatoes, Garlic Smashed Potatoes,
Baked Potatoes and Mashed Potatoes

- Dessert Options -

Cheesecake, Brownies, Brown Butter Cake, and Triple Chocolate Cake

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Beverage Selections

WELL SPIRITS

Barton's Vodka, Barton's Gin, Barton's Rum, Barton's Scotch, Barton's Whiskey, Fireball and Ten High

Hosted \$100 per bottle | Cash Bar \$5 per drink

House Spirits Brands may vary

CALL SPIRITS

Absolut, Tito's, Smirnoff, Bombay, Beefeater, Captain Morgan, Malibu, Bacardi, Dewar's, J&B, Seagram's 7, and Jim Beam

Hosted \$120 per bottle | Cash Bar \$7 per drink

PREMIUM SPIRITS

Stolichnaya, Grey Goose, Kettle One, Bombay Sapphire, Jack Daniels, Crown Royal, Jameson, Glenlivet, Tanqueray, Johnny Walker Black, JP Wiser, Maker's Mark and Woodford Reserve

Hosted \$150 per bottle | Cash Bar \$10 per drink

SELECT CLUB WINES

Choose two: Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato and White Zinfandel

Choose two: Cabernet Sauvignon, Merlot and Pinot Noir

Champagne by Request

Hosted \$25 per bottle | Cash Bar \$7 per glass

DOMESTIC BEER

Choose Three: Budweiser, Bud Light, Miller Lite, Coors Light, Busch Light, Michelob Ultra, Malibu Splash, Bud Select, Bud Select 55, Summer Shandy, and Honeyweiss

Hosted \$4 per drink | Cash Bar \$5 per drink

PREMIUM BEER

Choose Three: Corona, Samuel Adam's, Blue Moon, Fat Tire, High Noon, Heineken, Guinness, Amstel Light, and Weihnstephaner

Hosted \$5 per drink | Cash Bar \$6 per drink

ADDITIONAL OPTIONS

Canned Soda

Hosted \$2 | Cash Bar \$3 per drink

Bottled Water

Hosted \$1 | Cash Bar \$2 per drink

Soda Pitchers

\$8 per pitcher

Coffee Station

\$25

Bartender is included with all Host Bar Packages for groups with more than 50 guests. Groups totaling less than 50 guests will be charged a \$75 bartending fee, before applicable charges.

Prices do not include 7.75% sales tax or 20% service charge.

Prices are subject to change until a Signed Agreement is received by the General Manager.



Venue Contacts

General Manager – Paul Block

paul@oakwoodgolf.org | (309) 799-3153

Club House Manager – Kyle Doxstader

kyle@oakwoodgolf.org | (309) 799-3153

Executive Chef – Michael Guerrero

chef@oakwoodgolf.org | (309) 799-3153



