

Oak Hills Country Club

Banquet Policies

Room Minimums:

Sunday, Monday or Tuesday Evenings	\$500.00
Saturday Day	\$500.00
Saturday Evening	\$2,500.00

If these minimum dollar amounts are not met, the difference will be added to the final bill.

Above listed minimums do not include gratuity and tax; Rooms are reserved on a 3- 5hour time frame. An additional \$250.00 per hour room rental will apply to any additional hours added.

Food and Beverage:

Menu selections should be submitted to the Catering Office no later than 21 days prior to the scheduled function. Guarantee of exact attendance for all banquet facilities must be made 72 hours in advance. They cannot be reduced.

Minimum charge of 100% of guaranteed number. If the Catering Office receives no guarantee, the Club will assume the guarantee to be the original number reserved.

No food or beverage of any kind will be brought onto the premises, except for the special event cake, any other food or beverage brought in must be board approved.

The Catering Office issues one check with tax and service charge already added. There are no separate checks issued in the private rooms. A service charge of 18% plus tax added to all food and beverage.

Menus and pricing are subject to change on an annual basis. Steak and Seafood items tend to fluctuate and will be subject to market pricing. Please contact our Catering Director for further information.

General Conditions:

The Club does not permit nails, staples, tacks, etc. to be used on the meeting room walls and tables. Any damage to fixtures or furniture will be billed to the host.

Oak Hills Country Club reserves the right to inspect and control all private meetings and receptions held in the Club and Banquet rooms.

Oak Hills Country Club will not assume responsibility for the damage or loss of any merchandise or articles left in the Club prior to, during, or following your function.

Liquor sales are governed by state laws and are strictly followed. Minors found consuming alcohol will be asked to leave the premises. Oak Hills Country Club also reserves the right to decline service to anyone at our discretion.

Oak Hills Country Club reserves the right to move a party to another room or charge a fee for the room, depending on the guaranteed number of people in the party.

Oak Hills Country Club

Banquet Policies continued

Rentals and Fees:

Meal service periods including use of room and service personnel for that period

Breakfast	Lunch	Dinner
3 Hour Maximum	3 Hour Maximum	5 Hour Maximum

If an additional meeting room or time is required beyond the time stated above, there will be an additional \$250.00 per hour minimum charge.

A non-refundable payment of 50% of estimated total is due thirty days prior to the scheduled event. Payment in full is required on or before scheduled event.

Bartenders charge for cash or tab bars..... \$50.00

Deposits:

Weddings (non-members only)..... \$800.00

Weddings (members only)..... \$500.00

Functions under 75..... \$150.00

- Deposits are non-refundable and will be applied to the final balance.

I have read and understand the banquet policies.

Signature

Date

BANQUET DINNER BUFFET

(Minimum 40 Guests for Buffet)

One Entrée

\$14.95

Two Entrees

\$17.95

SALADS

(Choice of Two)

Mixed Green Salad

Caesar Salad

Oak Hills Salad

Pasta Salad

Fruit Salad

VEGETABLES AND STARCHES

(Choice of Three)

Steamed Vegetable Medley

Roasted Vegetable Medley

Baby Carrots

Green Beans Almandine

Rice Pilaf

Mashed Potatoes

Roasted Baby Red Potatoes

Fettuccini Alfredo

ENTREES

Mediterranean Chicken

Chicken Coq A Vin

Chicken Roulade

Roasted Pork Loin

Grilled Mahi Mai

Carved Top Round

BUFFET INCLUDES

Fresh Baked Breads

Coffee and Tea

Add Dessert for \$2.95 per person

Carved Prime Rib as an entrée is available for an additional \$3.95 per guest.

An 18% Service charge and Tax to be added to above prices

BANQUET SIT-DOWN DINNERS

Mediterranean Chicken	\$15.95
Tender Chicken Breast with sautéed served sun dried tomato and parmesan sauce	
Chicken Coq A Vin	\$15.95
Airline chicken breast braised with root vegetables in burgundy wine	
Chicken Roulade	\$15.95
Tender chicken stuffed with spinach and tomatoes with a rosemary cream sauce	
Roasted Pork Loin	\$15.95
Stuffed with queen green olives and roasted garlic with a roasted shallot demi glaze	
Filet Mignon	\$24.95
Tender 8 oz. cut of beef cooked medium and served with peppercorn demi glaze	
Grilled Mahi Mahi	\$14.95
Served with a mango salsa	
Prime Rib	\$18.95
Slow roasted prime rib of beef served with au jus and horseradish sauce	

All Entrees include:

SALADS

(Choice of One)

Mixed Green Salad

Caesar Salad

Oak Hills House Salad

VEGETABLES

(Choice of One)

Steamed Vegetable Medley

Roasted Vegetable Medley

Baby Carrots

Green Beans Almandine

STARCHES

(Choice of One)

Rice Pilaf

Mashed Potatoes

Roasted Baby Red Potatoes

Fettuccini Alfredo

Dinners include Baked Breads, Tea and Coffee

Add Dessert for \$2.95 per person.

There will be a \$1.25 charge for all split menus. No more than 3 selections per banquet.

18% Gratuity and Tax will be added to above prices.

BANQUET HORS D'OEUVRES

A Hot Selections

- Spicy Crab Dip
- Egg Rolls
- Hot Wings
- Stuffed Mushrooms
- Chicken Sate
- Mini Beef Wellington
- Spinach and Artichoke Dip
- Smoked Chicken Quesadillas
- Crab Rangoon

B Cold Selections

- Fresh Fruit Tray
- Vegetable Tray
- Cheese Tray with Crackers
- Antipasto Tray
- Bruschetta
- Finger Sandwiches
- Chicken Liver Pate
- Pin Wheels
- House Cured Ahi Tuna

C Seafood

(Market Price)

- Chilled Shrimp Cocktail
- Crab Claw Cocktail
- Oysters in the Half Shell
- Smoked Seafood Tray
- Oysters Rockefeller

E Pasta

- Gourmet Pasta Station
- Carbonara, Olive Oil
- Grilled Vegetable Marinara
- Includes Chicken, Fresh Vegetables and Fresh Cheeses

- Additional \$3.45 per person

D Deluxe Specialties

- Crab Cakes with Cajun Remoulade..... \$ 2.45 ea.
- Assorted Fruit and Cheese Tray (Serves 35) \$ 50.00
- Fresh Fruit Chocolate Fondue (Serves 35) \$ 100.00

Price per Guest

- Select 3 Hot items from A, Select 1 Cold item from B \$11.95
- Select 4 Hot items from A, Select 2 Cold items from B \$13.95
- Select 6 Hot items from A, Select 3 Cold items from B \$ 15.95
- Select 8 Hot items from A, Select 3 Cold items from B \$16.95

18% Gratuity and Tax will be added to prices above.

Add \$3.45 to all prices that would like a Carving Station.

Banquet Package Bar

(Prices are Per Person)

2 Hour House Brands.....	\$12.95
2 Hour Beer, Wine and Soda	\$11.95
2 Hour Call Brands	\$15.95
4 Hour House Brands	\$14.95
4 Hour Beer, Wine and Soda	\$13.95
4 Hour Call Brands	\$16.95

Any time beyond 4 hours will be calculated by consumption.

Tab Bar Prices

(Prices are Per Drink)

House Brand	\$4.00
Call Brand	\$5.00
Wine	\$4.00
Domestic Beer	\$3.00
Premium Beer	\$4.00
Soda	\$2.00

A \$50.00 bartenders fee will apply to tab bars (1 bartender per 100 people)

Specialty Beverages

Tropical Punch (non-alcoholic)	\$24.00
Per Gallon	
Mimosa	\$35.00
Per Gallon	
Champagne Punch	\$35.00
Per Gallon	
House Champagne.....	\$18.00
Per Bottle	
Domestic Keg	\$250.00

An 18% Service charge and tax to be added to all the above prices.

Oak Hills Country Club reserves the right to refuse service to anyone under the legal drinking age or anyone consuming alcohol in excess.

Banquet Lunch Buffet

(Minimum 30 Guests for Buffet)

One Entrée

\$12.95

Two Entrees

\$14.95

SALADS

(Choice of One)

House Salad

Caesar Salad

Pasta Salad

Fresh Fruit Salad

VEGETABLES

(Choose One) (Choose One)

Steamed Vegetable Medley

Roasted Vegetable Medley

Baby Carrots Rice Pilaf

Mashed Potatoes

Roasted Red Potatoes

STARCHES

ENTREES

Mediterranean Chicken

Roasted Chicken

Chicken Kiev

Roasted Pork Loin

Fried Catfish

Roast Beef with Brown Gravy

BUFFET INCLUDES

Fresh Baked Breads

Coffee or Tea

Add Dessert for \$2.95 per person

18% Gratuity and Tax will be added to above prices.

Banquet Sit-Down Lunch

Salads

(Served with Baked Bread)

Pasta Cobb Salad	\$6.95
Bowtie Pasta tossed with avocado, tomato, onion, egg, bacon and grilled chicken with Cobb dressing	
Chicken Salad and Fruit Plate	\$6.95
Tarragon Chicken Salad, crackers and cube cheese served with a bowl of fresh fruit salad	
Wedge Salad	\$7.95
Wedge of Iceberg lettuce with thin sliced Ribeye, diced tomatoes and fried onions served with Roasted Garlic dressing	
Grilled Chicken Caesar Salad	\$6.95
Fresh Romaine tossed with parmesan, croutons and bacon served with Caesar dressing and grilled chicken	

Sandwiches

(Served with Fries, Chips or Slaw)

Grilled Chicken Club	\$6.95
Grilled chicken breast topped with bacon and Swiss cheese, served on a toasted bun	
Santa Fe Chicken Sandwich	\$6.95
Southwest grilled chicken breast topped with avocado and pepper jack cheese served on a toasted bun	
Chicken Fried Steak Sandwich	\$6.95
Served open faced smothered with country gravy	
Catfish Po' Boy Sandwich	\$7.95
Hand breaded catfish filet served on a hoagie roll with pickles, onion and coleslaw	
Jersey Grinder	\$7.95
Thin chopped steak on a hoagie roll with provolone, lettuce, tomato and topped with vinegar and oil	

Entrees

(Served with House Salad, Starch, Vegetable and Baked Bread)

Petite Filet	\$20.95
Tender 6 oz. cut of beef cooked medium and served with peppercorn or mushroom demi glaze	
8 oz. Ribeye	\$18.95
Hand cut 8 oz. Ribeye seasoned and cooked to medium served with peppercorn or mushroom demi glaze	
Fried Catfish	\$9.95
Golden fried catfish served with hush puppies, coleslaw and tartar sauce	
Roasted Pork Loin	\$10.95
Seasoned slow roasted pork loin topped with a Jezabel sauce	
Mediterranean Chicken	\$10.95
Tender chicken breast with sautéed mushrooms, roasted red peppers, artichokes and basil roasted red pepper pesto topped with melted mozzarella	
Cajun Grilled Chicken Alfredo	\$10.95
Cajun seasoned chicken in our creamy Alfredo sauce tossed with fettuccini pasta	

Lunches include Coffee and Tea

Add dessert for \$2.95 per person.

18% Gratuity and Tax will be added to above prices.

BREAKFAST MENU

Continental Breakfast \$5.95

Pastries, Bagels and Cream Cheese, Muffins and Fruit, Served with Coffee, Tea and Juice.

Breakfast Buffet 1 \$7.95

Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes, Biscuits and Gravy and Fresh Fruit

Breakfast Buffet 2 \$8.95

Ham and Cheese Quiche, Breakfast Potatoes, Bacon or Sausage, Scones and Fresh Fruit

BREAKS

Coffee Break \$1.50

Coffee and Soda Break \$3.00

Coffee and Cookie Break \$4.95

THEME BREAKS

Tee Time Break \$8.95

Deli Tray, Fresh Fruit, Pasta Salad, Bottle Water, Tea, Power Aid

Sweet Tooth Break \$5.95

Bite size Cheesecake, Cookies and Fruit Tray

18% Gratuity and Tax to be added to above prices

\$100.00 room charge for groups under 25 starting before 10:00 a.m.