

Oak Hills Country Club



2015

Special Event Packet

12325 Golfing Green Drive, Omaha, NE 68137

Ph. 402-895-3636 * Fx. 402-895-0652

candy@oakhills.omhcoxmail.com * www.oakhillscountryclub.org

BANQUET ROOM INFORMATION

Welcome to Oak Hills Country Club! Our spacious, full service clubhouse is the perfect choice for your business meeting, wedding reception, holiday party, and luncheon or dinner party. Our friendly, courteous staff specializes in organizing all types of functions and is capable of designing an event to match any style and budget. With indoor seating up to 250 in our formal dining room overlooking our beautiful golf course, we are pleased to offer you first-rate accommodations with the finest amenities. We offer spectacular photo opportunities on our golf course. Additional outdoor seating is available including an area for tents.

FACILITY RENTAL FEES

Formal Dining Room: \$1000

Event Lawn: \$350

Bunker: \$200

Balcony: \$100

Oak Room: \$75

Rental fees include all of the following:

Tables and Chairs for seating up to 250
Assisting in Decorating, Formal set-up and all clean-up services
Tablecloths, Skirting, and Linen Napkins in a variety of in-house colors
Use of China, Glassware, Silverware and Chafers
Votive Candles on each table
Complimentary Cake Cutting
Professional Event Coordinator to assist in event planning

A Service Charge of 20% as well as appropriate taxes will be applied to all Food & Beverage Purchases

DECORATIONS AND LINENS

Oak Hills Country Club is pleased to offer a variety of linen selections for your event. To avoid damage to the facility, we do not allow taping, tacking, or the attachment of any written material to walls or doors. Our Special Events Manager must approve all decorations prior to the event.

OTHER UP-CHARGE ENHANCEMENTS

We can arrange to have Chair Covers with Sashes that add to a more elegant atmosphere for your special day. There is an additional fee if you choose to have chair covers. We offer a few different centerpiece options that you may use. Tent Rentals may be arranged through the club at the expense of the event host. Wedding favors, Photographers and Videographers will be the responsibility of the host.

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ENTERTAINMENT

Musicians and DJs will be booked by the host in charge of the event and will be their sole responsibility. We do, however, reserve the right to control volume and content.

FOOD AND BEVERAGE GUIDELINES

All food and beverage consumed on site must be purchased through Oak Hills Country Club with exception to "Themed" desserts such as wedding cakes, birthday cakes and mints. Due to health regulations, leftovers may not leave the premises.

All Nebraska State liquor laws, including but not limited to drinking age, will be observed and enforced, and the Oak Hills Country Club staff reserves the right to refuse service to anyone on the basis of such laws. Our policy prohibits alcoholic beverages from being brought on or removed from the Oak Hills Country Club premises. No alcoholic Beverages served without valid I.D. Only one drink may be served per person at any one time.

Any person attempting to serve an alcoholic beverage to a minor will be asked to leave the premises. The consumption of alcoholic beverages by a minor is a serious violation of state and federal laws and will be treated as a crime. Our staff is fully trained to ask for age identification from any person who appears to be under the age of 21 and is trying to obtain alcohol. We ask that you inform any guests who may be under the legal drinking age of our policy.

GUARANTEE AND CANCELLATIONS

A deposit of \$ 1000 as well as a signed contract is due within two weeks of booking your event to guarantee the requested date. Cancellation within 120 days for Friday and Saturday events and within 90 days for Sunday through Thursday events will result in the forfeiture of your deposit. If cancellation of event occurs within thirty (30) days of the event, the Event Host will be responsible for and charged twenty-five percent (25%) of the Event's projected cost.

Final Menu selections and Second Headcount must be submitted 2 weeks prior to each event to insure the availability of desired menu items. Final Headcount is due 1 week prior to event. This number is the minimum number that your event will be charged. If we do not receive a final count we will charge according to your preliminary count. Applicable sales tax as well as a 20% service charge will be applied to all food and beverage purchases.

The final bill based on the final count given by the host will be due two (2) business days prior to your event. We accept Cash, Checks, Visa, MasterCard, Discover and American Express. Prepayment installments are welcome as long as total payment is received prior to the day of the event. Any incidentals or additional charges that occur on the date of the event will be due upon completion of the event.

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BAR & LIQUOR OPTIONS

CASH BAR

Individual guests pay for all beverages. There is no additional charge to the host of the event. This is an attractive option if there are only a few guests that prefer to drink.

BASE BAR

Guests drink non-alcoholic beverages (Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Bottled Water, Juices, Coffee and Tea) without any cost to them. Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

\$4.00 per person for the evening

MODIFIED OPEN BAR

The Modified Open Bar includes the Base Bar as well as Draft Beer, Bottled Beer and House Wines (Chardonnay, Pinot Grigio, Pinot Noir, White Zinfandel and Cabernet. Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

\$9 per person per hour, for the first two hours

\$4 per person for each additional hour

DELUXE OPEN BAR

This Selection offers the next level and includes unlimited beer, wine and soft drinks as well as our Premium Well Liquor selections (Dewar's, Bombay, Effen, Cruzan Rum, Jim Beam, and Sauza Tequila). Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

\$12 per person per hour, for the first two hours

\$8 per person for each additional hour

PREMIUM OPEN BAR

This bar option can be referred as the "Top Shelf" selection and includes unlimited beer, wine and soft drinks as well as Premium Liquor selections (Chivas Regal, Crown Royal, Tanqueray, Absolut, Kahlua, Jack Daniels, Grand Marnier and Premium Cordials). Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

\$14 per person per hour, for the first two hours

\$9 per person for each additional hour

KEG OPTIONS

\$300 – Domestic Beer

\$350 – Specialty and Import Beer

BANQUET MENU OPTIONS

HORS D'OEUVRES

A minimum of 20 people for all Hors D' Oeuvres Options

Seasonal Fresh Fruit Tray **\$4 per person**
Gourmet Cheese and Crackers
Domestic **\$4 per person**/ Imported **\$6 per person**
Vegetable Platter with Ranch Dip **\$3 per person**
Swedish Meatballs **\$3 per person**
Buffalo Chicken Wings **\$5 per person**
Crab & Artichoke Rangoon **\$6 per person**
Spinach and Artichoke Dip **\$4 per person**

Teriyaki Chicken Skewers **\$4 per person**
Chicken Salad Puffs **\$3 per person**
Chips, Salsa, Black bean dip and Guacamole **\$4 per person**
Jalapeno Poppers **\$4 per person**
Italian Sausage with Onion and Peppers **\$5 per person**
Caprese Pesto Skewers **\$3 per person**
Bacon & Blue Cheese Stuffed Mushrooms **\$4 per person**
Shrimp Cocktail **\$7 per person**

HORS D'OEUVRE UPGRADES

The following are available as Enhancements to any of the Hours D' Oeuvre Options

Carving Stations

Slow Roasted Prime Rib **\$Market**
Roasted Beef Tenderloin
\$Market

Baron of Beef **\$7**

Roasted Pork Loin **\$6**
Baked Ham **\$5**
Smoked Turkey **\$5**

Seafood Selections

Bacon Wrapped Scallops **\$10**
Oysters on the Half Shell
\$25 per dozen

Bacon Wrapped Shrimp **\$8**

Lox Style Cured Salmon **\$6**

House Specialties

Assorted Crostinis **\$6**
(Tuna, Beef, Hummus & Salsa Cruda, goat
cheese & cucumber, Chicken salad
, Boursin and Smoked Salmon)

Miniature Beef or Chicken Wellington
\$7

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DINNER ENTRÉES

One selection per event unless preordering. All prices are per person.
Dual Protein options are available and pricing varies based on selections.

Teriyaki Chicken

Basted in Homemade Teriyaki Sauce, and Completed with a charred Pineapple and red pepper salsa. Served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$23

Bacon wrapped Stuffed Chicken

Bacon-Wrapped Chicken Breast Stuffed with A house made soft cheese and accompanied by a Dijon cream sauce. Served with your choice of Salad Vegetable and Starch with Warm Rolls and Butter

\$24

Chicken Parmesan and Fettuccine

Hand-Breaded Chicken Breast Topped with Mozzarella Cheese and Marinara Paired with Alfredo, and Fettuccine Pasta and served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$22

Bone-In Pork Loin

Roasted Bone-in Chimichurri Pork Loin with Apple and Fennel Slaw served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$26

Salmon

Atlantic Salmon Steak. Done in your choice of three different ways. Togarashi dusted, with a citrus Chile glaze, Piccata style with a lemon caper butter sauce, or grilled and topped with a Raspberry BBQ glaze. Served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$26

White fish

Your choice of either Sea bass, Halibut, or Haddock, with a lobster tomato cream, or Vera Cruz sauce served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

Haddock \$24

Halibut \$32

Sea bass \$38

New York Strip

Grilled and Seasoned to Perfection, 12 ounce New York Strip topped with a Brandy Peppercorn sauce. Served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$28

Grilled Rib-Eye

Hand Cut and Grilled to Perfection, 14 ounce Choice Rib Eye finished with a blue cheese Port Demi glaze. Served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$32

Filet Mignon

Charbroiled, 8 oz. Filet Mignon topped with a mushroom Demi glaze sauce. Served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter

\$36

Flatiron

8oz. Fire grilled Flatiron steak; finished with a beef reduction. Served with your choice of Salad, Vegetable and Starch with Warm Rolls and Butter.

\$24

**Add grilled garlic shrimp to any steak for \$6.*

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VEGETARIAN SELECTIONS

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Mushroom with Risotto

Large Portabella Mushroom Marinated in a Honey Balsamic Vinaigrette Grilled and Stuffed with a Vegetable Risotto and Topped with Mozzarella with warm rolls and butter

\$18

Eggplant Parmesan

Eggplant Filets Breaded in Japanese Bread Crumbs Topped with Fresh Bruschetta and Melted Mozzarella Served with Your Choice of Salad and Warm Rolls and Butter

\$18

Thai Vegetarian Stir Fry

Seasonal Fresh Vegetables Sautéed in a Mild Curry Cream Sauce on Top of a Bed of Rice Served with Your Choice of Salad with Warm Rolls and Butter

\$18

Pesto-Alfredo Ravioli

Jumbo Cheese Stuffed Ravioli Smothered in Homemade Pesto-Alfredo Sauce Served with Your Choice of Salad and Warm Rolls and Butter

\$18

DINNER BUFFETS

A minimum of 30 guests are required for buffets.

\$28 per person

CHOOSE ONE PROTEIN, STARCH AND SIDE FROM THE OPTIONS BELOW:

All dinner buffets include: crisp green salad with assorted dressings, freshly baked rolls with whipped butter.

You may add additional proteins and sides for \$6 per protein and \$3 per side or starch.

Proteins

(Carving Station)

- *Slow-roasted Choice Prime Rib of Beef Au-Jus
- *Slow-roasted Turkey with Pecan Stuffing
- *Baked Ham with Apricot-Honey Glaze

(Carved or Buffet Style)

- *Roasted Bone-in Chimichurri Pork Loin with Apple and Fennel Slaw
- *Herbed cheese stuffed, bacon wrapped Breast of Chicken
- *Sautéed Chicken Piccata with Lemon Capers Buerre Blanc

Sides

- *Grand Marnier Baby Carrots
- *Country-style Green Beans
- *Parsley-buttered Corn
- *Roasted Broccoli, Cauliflower and Peppers

Starches

- *Fresh Mashed Potatoes & Gravy
- *Garlic & Herb-roasted Potatoes
- *Twice Baked Potatoes
- *Butter and Herb Orzo Pasta
- *Rice Pilaf Almandine

ACCOMPANIMENTS

A la Carte Menu choices, buffets and Vegetarian will be served with our House Garden salad and a choice of dressings. With the exception of Vegetarian dishes and Themed Buffets; please choose one, Vegetable and Starch choice from the following.

(Alternative Salad Choices are a upcharge of \$2 per person)

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THEME BUFFETS

A minimum of 30 guests are required for buffets. All prices are per person.

South of the Border

Beef, Chicken, or Pork Enchiladas
Served with Spanish Rice, Black Bean puree,
Tortillas, Fresh Pico de Gallo,
& Homemade Guacamole.

\$22

The Barbecue

Slow Smoked Ribs, Pulled Pork or Brisket, Cocktail
Buns Paired with Baked Beans, Corn Cobbettes,
Coleslaw, Mashed Potatoes and Homemade Gravy,
Cornbread Muffins, Warm Rolls and Butter

\$22

The Italian

Chicken Piccata, Andouille sausage with
Peppers and Onions, Fresh Marinara,
Alfredo Sauce, Linguini, Penne Pasta,
And Grilled Vegetables

\$24

The Seafood Buffet

Homemade Clam Chowder, (Manhattan, or New
England) Rice Pilaf, Cocktail Shrimp, Lemon Dill White
fish, Grilled Swordfish with Balsamic Onions and
Peppers and Warm Rolls and Butter.

\$MKT

Salad Selections

House Garden Salad

Mixed Green, Tomato, Cheddar Cheese,
Red Onion, Olives and our House
Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce, Freshly Grated
Parmesan Cheese, Garlic Croutons and
Creamy Caesar Dressing

Summer Berry Salad

Refreshing Salad Mix with Fresh Strawberries,
Almonds, Mandarin Orange Slices Served with
Raspberry Vinaigrette

Winter Salad

Chilled Lettuce with Cranberries, Candied
Pecans, Apple wood Smoked Bacon, Crumbled
Bleu Cheese Served with Balsamic Vinaigrette

Thunderbird Salad

Our house made thunderbird dressing tossed
with fresh greens, bacon, eggs, tomatoes,
shredded Asiago and croutons.

Eagle Salad

Mixed greens tossed in balsamic, topped with bleu
cheese crumbles, pears, candied walnuts, shaved
asparagus and red onions.

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Vegetable Selections

Green Bean Almandine
Green Beans With Bacon
Honey Glazed Baby Carrots
Roasted Italian Vegetables
Roasted Root Vegetables
Candied Baby Carrots
Steamed California Medley

Custom choices upon request

Starch Selections

Herb Roasted Baby Red Potato
Herb Whipped Potato
Duchess Potatoes
Wild Rice Pilaf
Loaded Romano Potato
Baked Potato
Twice baked potato
Au gratin potatoes
Risotto
Creamy Polenta
Spanish Style Rice
Lynaise Potatoes

Desserts

Black Forest Cake

Decadent layers of dark chocolate, whipped cream and maraschino cherries. Topped with bittersweet chocolate shavings. \$4

Lithuanian Torte

A delicate combination of eight wafer layers with butter creams of vanilla and orange.
\$5

Crème Brulee

French Classic; vanilla baked custard served chilled and finished with caramelized sugar.
\$5

New York Cheese Cakes

Individual New York Cheesecakes topped with Fresh Fruit.
\$5

Chocolate Almond Toffee Mousse

Dark chocolate mousse on an Almond Praline Crust, served with Chocolate and Caramel Sauce \$4

Pear Williams Cake

Moist spice cake and sliced Brandied poached pears and a brown butter cream frosting.
\$5

Opera Cake

Layers of Almond Sponge cake, chocolate Ganache, coffee butter cream and a chocolate glaze. \$5

Carrot Cake

Moist carrot and brown sugar cake, layered with a toasted coconut and cream cheese frosting. Garnished with toasted pecan pieces. \$4

Red Velvet Cake

Moist Cacao cake in that classic color, layered with a Citrus cream cheese frosting and garnished with toasted almonds. \$4

White Chocolate Raspberry Mousse with Lemon poppy seed Shortbread

French style raspberry and white chocolate mousse piped onto a lemon poppy seed shortbread cookie with a fruit puree. \$4

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