

O A K R I D G E
C O U N T R Y
C L U B

Est. 1956

P r i v a t e E v e n t s
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1493 West Shephard Lane, Farmington, Utah 84025
Telephone: (801) 451-2229, (801) 295-9427 Fax: (801) 451-6407



We appreciate your interest in hosting your event at Oakridge Country Club. Enclosed, you will find a comprehensive package detailing the array of services we offer to ensure the seamless planning of every aspect of your special occasion.

If you have specific requirements or unique requests not covered in our private event packet, please do not hesitate to inform us. Executive Chef Peter Villano and I are more than willing to collaborate with you in crafting a custom menu tailored to meet your individual preferences. Our dedicated team is committed to assisting you in creating a memorable and distinctive affair. For date reservations and any further inquiries, please feel free to reach us at 801-451-2229.

Thank you for considering Oakridge Country Club, and we look forward to the opportunity of hosting your exceptional event.

Warm regards,

Mary Lyons

Assistant Manager, Oakridge Country Club

Equipment and Hardware

For events featuring presentations or classes at Oakridge, we have a selection of items to enhance your experience:

- Wireless Microphone
- Podium with Microphone
- Projection Screen
- Projector
- 70" Multi-media White Board
- Flip Chart and Markers
- Plaid Carpets Removed from Room
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Linens:

Champagne-colored linen is complimentary. Burgundy, Forest Green, Navy Blue, Gold, and Champagne napkins are also provided at no charge. Special orders for linens other than these colors require a three-week advance request for guaranteed availability. Napkins and tablecloths will incur charges based on the linen company.

While we cannot guarantee the availability of specific colors, we are committed to making every effort to accommodate your preferences

Terms and Conditions

Procedure

It is important that you read and understand all the information contained in this packet to ensure that your event is as successful as possible. We prefer to work with one person in the planning of your event. The events coordinator must be notified of meal selection, approximate number of guests, room arrangements, time parameters, equipment requests, and all details no less than two weeks prior to your event.

Menu Selection

Please, remember to submit your menu selection at least two weeks prior to your event. For plated meals you may select one item off of the menu for your entire group. If you choose to select more than one option, a fee of \$2.00 per meal will be added for each additional meal choice. If you have any children under age 11 attending the event a kids menu is available.

Final Count

Oakridge Country Club must be notified of the exact number of guests attending an event at least three business days prior to your event. This number will be considered the guarantee, and may not be reduced after this time. Please note that you will be charged for the number of guests given as your final count, even if the actual attendance is lower. We will prepare 5% above the guaranteed number of guests. If no guarantee is received by the events coordinator three business days prior to your event, we will consider your last indication of expected guests to be your guarantee. If the number of guests exceeds the guarantee plus the 5% allowance, you will be charged at 1-1/2 times the per-person cost of the event for the "additional" guests. We reserve the right to substitute other available food and services, if necessary, when the guarantee plus the 5% number of guests is exceeded.

Buffets & Hors D'Oeuvres

In order to ensure that the cuisine you select is pleasing to both the palate and the eye, all selections are priced per person. All buffets and hors d'oeuvres will be satisfying from the first patron through the last. For this reason and to comply with health regulations, no food may be taken from the premises.

Price Quotations

Price quotations, verbal or written, are subject to change due to fluctuation in costs. Confirmed prices will be established only when the menu has been set. There is a food minimum of \$15.00 per person.

Payment

A service charge of 20% and the applicable sales tax will be added to your final bill. The service charge is used to cover costs including set-up, server wages, linens, dishes and other items. Payment must be made in full at the end of your function. Oakridge Country Club accepts checks, Visa, Master Card or American Express. In the case that a credit card is used there will be a 3% processing fee.

Gratuity

While not mandatory, the servers at Oakridge greatly appreciate gratuity. This helps boost morale and motivation to maintain the high standards of service practiced by those employed at Oakridge Country Club.

Closing

All bands and other entertainers must finish their last set by 12:00 midnight. Outdoor entertainment must finish by 10:00 p.m. All banquet rooms must be vacated by 12:30 a.m. We reserve the right to control all events held on club premises, and to discontinue service of alcoholic beverages at any time, if, in the judgment of club management, it would be in the club's best interest.

Damages

Oakridge Country Club does not allow the affixing of anything to the walls, floors, furnishings, or ceilings of rooms with nails, tape, staples, or any other substances. It is important to note that even the smallest of damage may require the painting of an entire wall. The club member who serves as host or sponsor of an event will be responsible for any damage or loss of property that occurs in the function room or other areas of the club that is caused by his or her guest, invitees, or independent contractors affiliated with the function. It is the host's responsibility to ensure that guests, invitees, and independent contractors affiliated with the event (particularly those held in the Banquet and Dining rooms) **remain off the golf practice areas, and any area of the golf course.**

Property

Oakridge does not have the space available to store personal property, equipment, or supplies belonging to or rented to a member or an event host. All such items must be removed from the club at the end of the function. Oakridge will not assume or accept responsibility for damage to or loss of personal articles or rented equipment left in the club prior to, during, or following any event.

Club Facilities

Oakridge has rooms with varying seating capacities available for private functions. These rooms are reserved based upon estimates given at the time of the initial booking. We reserve the right to relocate any function to an alternate room within the club.

Please be advised that changes in the room arrangements within 72 hours of your event may result in additional labor charges. If you require any extraordinary room set-up you will be given a written proposal including layout and pricing for your approval.

The grill area of the club is reserved for exclusive use by our members. It may not be reserved for private parties. If guests from your event enter the grill area they will be asked to return to the room in which their event is being held.

Dress Code

Event hosts, guests, and invitees are expected to be in appropriate attire for the activity they are participating in at the club. Torn, tattered or obscene clothing will not be tolerated. Shoes must be worn at all times. Denim is prohibited at the club. Club management will have final determination as to the appropriateness of dress and reserves the right to deny access to the facility. We suggest notifying your guests of our policy. We reserve the right to allow or deny services based on our dress code.

General

Events must be held during normal hours of operation. Parties held during times that the club is normally closed (i.e., Mondays) must meet certain minimum requirements and may be subject to a surcharge. All events must be sponsored by a current Oakridge member, or current member of a reciprocal club. No event may be held without the completion and filing of a sponsorship form.

Christmas Events

December's menus, policies and prices are subject to change on a yearly basis. December events book quickly and are further limited by Oakridge annual events, so we encourage booking Holiday events as early as possible with at least 60 days advanced notice.

Deposits

All deposits must be received within 15 days of booking in order to reserve and confirm your event date. All bookings are considered tentative until the required deposit is paid in full. For member events, there is no room charge. Anyone who is not a member of the club, will pay a room fee to use the facility.

Member-sponsored/non-member hosted banquet events require the following deposits:

\$1000.00 – Banquet Room

\$500.00 – Dining Room

\$50.00 – Board Room

\$50.00 – Card Room

Cancellations

Cancellations made between January and November must be made at least two weeks prior to the event. If a cancellation is not made at least two weeks prior to the event and the area is not rebooked, the member will be responsible for a cancellation fee equal to 50% of the anticipated food charges. December cancellations must be made sixty (60) days prior to the event.

Wedding Ceremonies and Receptions

A room rental fee of \$750.00 will be assessed for all member-sponsored/non-member hosted events. There is a \$400.00 ceremony fee only for all weddings, which includes set up for the ceremony and a rehearsal prior to the actual event. For a ceremony with a reception there is a \$200.00 ceremony fee. No outside food is allowed onto club premises. Oakridge Country Club will cater the complete menu with the exception of a wedding cake. The service staff will cut and serve the wedding cake in addition to a dessert selection if one is made. A cake cutting fee of \$1.00 per person will be charged.

O A K R I D G E C O U N T R Y C L U B

Wedding Packages - Priced per person

Wedding Package #1 - \$18

Choice of 3 cold hors d'oeuvre selections, Choice of 2 dessert selections, Water station

Wedding Package #2 - \$19

Choice of 2 cold hors d'oeuvre selections, Choice of 1 hot hors d'oeuvre selection,
Choice of 3 dessert selections, Water station

Wedding Package #3 - \$20

Choice of 4 cold hors d'oeuvre selections, Choice of 3 dessert selections, Water station

Wedding Package #4 - \$21

Choice of 2 cold hors d'oeuvre selections, Choice of 2 hot hors d'oeuvre selections,
Choice of 3 dessert selections, Water station

Wedding Package #5 - \$22

Choice of 2 cold hors d'oeuvre selections, Choice of 3 hot hors d'oeuvre selections,
Choice of 3 dessert selections, Water station

An additional \$3 per person will be charged if the following items are chosen: Shrimp cocktail, Sesame seared ahi tuna, Coconut shrimp

Dessert Buffet - \$16

Chef's assortment of beautifully displayed gourmet & home style desserts water station

Chocolate Fountain - \$10

Indulge in the sweet elegance of our chocolate fountain display, a captivating centerpiece for your wedding celebration. Surrounding the fountain, an array of dipping options awaits. An additional \$300 set-up fee will be included.

Fondue Dessert Buffet - \$22

Bite size cake, cookies, brownies, fresh fruit, berries, pretzels, & marshmallows Served w/warm chocolate fondue for dipping or drizzling, water station

Dessert selections:

Gourmet brownies – Lemon bars – Fresh fruit tarts – Cookies – Cheesecake – Eclairs
Fresh berry trifle – Tiramisu – Carrot cake – Red velvet cake – Chocolate ganache torte
Bread pudding – Chocolate mousse

-Add house punch to any package for \$1 per person-Cake cutting fee of \$1 per person applies to any cut & served wedding cake

O A K R I D G E C O U N T R Y C L U B

*All hors d'oeuvres are priced at 50
pieces/portions*

Cold Hors d'oeuvres Selections

Shrimp Cocktail - \$230

Jumbo shrimp, cocktail sauce, shredded lettuce, fresh lemon

Bruschetta - \$105

Roma tomatoes, garlic, shallots, fresh basil, olive oil, balsamic vinegar,
toasted baguette rounds

Hummus - \$110

Classic hummus, pita bread, fresh vegetables

Cheese Display - \$205

Gourmet selection of local Utah & international favorite cheeses, served
w/crackers & olives

Shrimp Ceviche - \$205

Bay shrimp, cucumbers, tomatoes, onions, jalapenos, spicy tomato broth,
tortilla chips

Vegetable Crudité - \$105

Assortment of fresh, grilled, & pickled vegetables, ranch dip

Fruit Platter - \$185

Fresh cut fruit & berries, sugared yogurt dip

Antipasto Platter - \$210

Assortment of cured salamis & sliced meats, olives, vegetables, toasted
baguette rounds

Guacamole Dip - \$175

Fresh tortilla chips, salsa

Caprese Skewers - \$135

Fresh mozzarella, grape tomatoes, fresh basil, balsamic reduction

Chicken Salad Croissant - \$135

Diced chicken breast, chopped pecans, mayo, celery, dried cranberries, red
onions

Tortilla Pinwheels - \$135

Chipotle tortilla, green chile cream cheese, ripe olives, scallions, tomato

O A K R I D G E C O U N T R Y C L U B

*All hors d'oeuvres are priced at 50
pieces/portions*

Hot Hors d'oeuvres Selections

Coconut Shrimp - \$200

Jumbo shrimp, shredded coconut breading, sweet chile dipping sauce

Stuffed Mushrooms - \$135

Large white mushrooms, herbed cream cheese, Dungeness crab

Baked Brie - \$150

French triple cream brie cheese wheel, puff pastry, cranberry sauce,
crackers Chicken Satay - \$150

Skewered & seared chicken strips, Thai peanut sauce, sesame seeds

BBQ Beef Skewers - \$150

Marinated sirloin beef skewers, sweet & spicy BBQ sauce, smoked bacon
crumbles

Szechwan Meatballs - \$150

Broiled beef meatballs, spicy Szechwan sauce, shredded carrots

Beef Wellington - \$155

Mini tenderloin filets, puff pastry, rich demi glaze, bleu cheese crumbles

Fried Cauliflower - \$135

soy-chili dipping sauce

Spinach Artichoke Dip - \$145

Cream cheese, parmesan cheese, spinach, artichoke hearts, pita chips

Pork Potstickers - \$135

Chinese spiced ground pork, carrots, cabbage, Thai peanut sauce

Beef Empanadas - \$135

Corn masa stuffed with shredded spiced beef, chipotle dipping sauce

Angus Beef Sliders - \$140

Char-broiled beef patties, cheddar cheese, Oakridge fry sauce

O A K R I D G E C O U N T R Y C L U B

Lunch & Dinner Buffets (Minimum of 25 guests)

Deluxe Deli Buffet - \$25

House green Salad w/ ranch & red wine vinaigrette, Tuscan Pasta Salad, Caesar Salad, Fresh fruit tray, Assorted cold sandwiches & wraps, Fresh relish tray, Soup of the day, Assorted chips, NY cheesecake

The Greek - \$35

Greek salad w/balsamic vinaigrette, Antipasto salad, Warm pita bread, Pork souvlaki, Lemon roasted chicken quarters, Carved gyro meat w/cucumber sauce, Lemon rice, Roasted potatoes, Fresh vegetables, Chef's selection of assorted desserts

Naples - \$35

Classic Caesar salad, Caprese salad, Warm rolls & butter, Rosemary chicken saltimbocca, Pesto crusted Atlantic salmon, Pancetta & basil cheese tortellini, Penne marinara, Herb roasted vegetables, Chef's selection of assorted Italian desserts

Optional action pasta station including various types of pasta, array of sauces, protein options like grilled chicken, shrimp, beef, or vegetarian, All tossed together by our chefs

Pacific Rim - \$35

Thai salad w/sesame vinaigrette, Snow pea & baby corn salad, Wasabi beef stir-fry, Sesame ginger Chicken, Kung pao pork, Jasmine fried rice, Lo mein noodles, Tepanyaki vegetables, Chef's selection of assorted desserts

Mexican Style - \$35

Nopales salad mixed with tomatoes, onions, and cilantro, Mexican rice flavored with tomatoes, onions, and spices, Refried beans topped with cheese, Chicken or Beef Fajitas sauteed with bell peppers, onions, and Mexican spices, served with tortillas, Street Corn (Elote) coated with mayo, cheese, chili powder and lime. Chefs choice

Mexican style desserts

Optional action station upon request

Oakridge - \$50

House green salad w/ranch & red wine vinaigrette, Tuscan pasta salad, Warm rolls & butter, Wild rice & quinoa pilaf, Buttermilk mashed red potatoes, Fresh Vegetables, Caramelized salmon w/lemon cream sauce & balsamic reduction, Herb grilled chicken breast, Carved slow roasted prime rib w/creamy horseradish & au jus, Chef's selection of gourmet desserts

O A K R I D G E C O U N T R Y C L U B

P l a t e d L u n c h & D i n n e r S e r v i c e

Chicken Picatta - \$30

Flour dredged breast of chicken, pan seared & finished w/lemon-caper-cream pan sauce
Served w/mashed red potatoes & fresh vegetables

Alternative chicken sauces include teriyaki, marsala, baked pesto, or grilled parmesan

Rosemary Roasted Pork Tenderloin - \$30

Pan seared pork tenderloin medallions, fresh rosemary, garlic, rich pan jus Served
w/roasted red potatoes & fresh vegetables

Blackened Shrimp & Scallop Penne Alfredo - \$35

Blackened jumbo shrimp & sea scallops, penne pasta, house alfredo sauce, asiago cheese

Ribeye - \$40

12 oz. choice Angus beef, char-broiled w/house steak seasoning, herb butter Served
w/mashed red potatoes & fresh vegetables

Filet Au Poivre - \$42

8 oz. choice Angus beef, charbroiled w/house steak seasoning, creamy peppercorn demi
glaze, served w/mashed red potatoes & fresh vegetables

Caramelized Salmon - \$33

Sugar crusted Atlantic salmon fillet, lemon cream sauce, aged balsamic glaze, fresh
lemon, Served w/Jasmine rice & fresh vegetables

Halibut - \$45 8 oz. seared wild Alaskan halibut, house citrus seasoning, cured lemon
butter

Served w/wild rice pilaf & fresh vegetables

Kids meals - \$11 (for those 11 years of age and under)

Small fruit plate to start, Choice of Mini corn dogs, Ham/cheeseburger, grilled cheese,
chicken fingers, spaghetti, penne alfredo, mac & c cheese. Corn dogs, chicken fingers and
sandwiches served with fries

Dessert Selections \$8

NY Cheesecake – Raspberry Sorbet – Fresh Berry Trifle – Chocolate Mousse – Tiramisu
Carrot Cake – Chocolate Ganache Torte – Red Velvet Cake – Bread Pudding Choice of
one dessert (may choose up to two desserts for an additional \$1.00 per person)

All plated meals include house green salad, and warm rolls & butter

*(Choose up to two entrees for an additional \$2.00 per person or three entrees for an additional
\$3.00 per person)*

O A K R I D G E C O U N T R Y C L U B

B r e a k s & B r e a k f a s t B u f f e t s

Break #1 - \$12

Assorted Fresh Fruit Platter including sliced melons, berries, pineapple, and citrus fruits served as a refreshing and healthy option.

Break #2 - \$12

Yogurt Parfaits of layered Greek yogurt, granola, and fresh berries or sliced fruits. Drizzle honey for added sweetness.

Break #3 - \$13

Mini Pastries and Croissants; a selection of bite-sized pastries, croissants, and danishes with various fillings like chocolate, fruit, or almond.

Break #4 - \$13

Assorted Sliced Bagels and Muffins served with cream cheese and displayed assortment of muffins (blueberry, banana, chocolate chip)

Coffee and Tea Station with a variety of coffee options, tea bags, creamers, and sweeteners can be setup for flat fee of \$25 upon request

Belgian Waffle Buffet - \$20

Belgian waffles w/maple syrup, whipped cream, fruit topping, scrambled eggs, bacon or sausage, hash browns, assorted pastries, seasonal fruit, coffee, tea & hot chocolate, cranberry & orange juice

Continental Breakfast - \$13

Assorted fresh baked danish, muffins & coffee cake, sliced fresh fruit, yogurt & granola parfaits, coffee, & an assortment of juices (cranberry, apple, orange juice)

The Pro Shop Breakfast - \$16

Assorted fresh baked danish, muffins & coffee cake, sliced fresh fruit, scrambled eggs, applewood smoked bacon or sausage links, breakfast potatoes, coffee & an assortment of juices (cranberry, apple, orange juice)

Tee Off Breakfast - \$20

Assorted fresh baked danish, muffins & coffee cake, sliced fresh fruit, scrambled eggs, applewood smoked bacon or sausage links, breakfast potatoes, buttermilk pancakes or french toast, whipped butter & maple syrup, coffee & an assortment of juices (cranberry, apple, orange juice)

Omelet Station - \$16

Fresh eggs, cheese, ham, onions, mushrooms, tomatoes, peppers, bacon, salsa, & sour cream
additional charges will be added dependent on staffing