



Oakridge Country Club

Est. 1956

PRIVATE EVENTS

2023

1492 West Shepard Lane, Farmington, Utah 84025

Telephone: (801) 451-2229, (801) 295-9427 Fax: (801)451-6407

Thank you for considering Oakridge Country Club for your event. This package lists the many different services that we can provide for you in planning all aspects of your event.

Please let us know if you have any special needs or requests that are not covered in our private event packet. Should a custom menu be desired, Executive Chef Peter Villano and I will be happy to design a menu to fit your special needs. We are here to help you create a memorable affair.

To reserve a date, please call us at 801-451-2229.

Mary Lyons
Assistant Manager
Oakridge Country Club

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 processing fee of \$25 for charges up to \$2000 and \$50 for charges of \$2000 or more added to the final total.

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:

- \$500.00 – Banquet Room
- \$250.00 – 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.

Meetings

Oakridge Country Club will provide a professional atmosphere for you and your colleagues for your business meetings or seminars. Set-up prices include four hours use of the room, tables and chairs set according to your specifications, water, notepads and pens. We also have audio-visual equipment available for rent to enhance your presentation.

Our meeting room set-up charges are as follows and do not include sales tax:

Banquet Room \$75.00

Board Room \$50.00

Break #1

Bottled Soft Drinks,
and Coffee
\$5.00 per person

Break #2

Bottled Soft Drinks,
and Coffee,
Cookies and Brownies.
\$7.00 per person

Break #3

Bottled Soft Drinks,
Coffee, and Lemonade.
Cookies and Brownies.
Whole Fresh Fruit.
\$9.50 per person

Equipment and Hardware

If your function includes a presentation or class of any sort, Oakridge has a number of items available for rental to assist you in making an excellent impression. All prices are per function.

Wireless Microphone	Complimentary
Podium with Microphone	Complimentary
Projection Screen	Complimentary
Projector	\$ 75.00
70" Multi-media White Board	Complimentary
Flip Chart and Markers	\$ 25.00
Plaid carpets removed from room	\$ 50.00/rug

Linens

Champagne colored linen is provided at no charge. Burgundy, Forest Green, Navy blue, Gold and Champagne napkins are also available at no charge. Colored linens other than these may be special ordered and must be requested at least three weeks in advance in order to guarantee their availability. Napkins and tablecloths will be charged according to the linen company from which they are ordered.

Although we can't guarantee the availability of a certain color, we will make every effort to obtain it for you.

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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

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

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

Cold Hors d'oeuvres Selections

Shrimp Cocktail - \$220

Jumbo shrimp, cocktail sauce, shredded lettuce, fresh lemon

Bruschetta - \$100

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

Sesame Seared Ahi Tuna - \$225

Sashimi grade ahi tuna, sesame seeds, pickled ginger, wasabi, soy sauce

Cheese Display - \$195

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

Shrimp Ceviche - \$195

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

Vegetable Crudite - \$100

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

Fruit Platter - \$175

Fresh cut fruit & berries, sugared yogurt dip

Antipasto Platter - \$200

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

Thai Chicken Salad - \$100

Grilled chicken breast, shredded carrots, cabbage, red peppers, thai vinaigrette, cucumber rounds

Caprese Skewers - \$125

Fresh mozzarella, grape tomatoes, fresh basil, balsamic reduction

Chicken Salad Croissant - \$125

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

Smoked Trout Crostini - \$135

Toasted baguette rounds, local chevre cheese spread, smoked trout, fresh dill

Oakridge Country Club

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

Hot Hors d' oeuvres Selections

Coconut Shrimp - \$190

Jumbo shrimp, shredded coconut breading, sweet chile dipping sauce

Stuffed Mushrooms - \$125

Large white mushrooms, herbed cream cheese, Dungeness crab

Baked Brie - \$140

French triple cream brie cheese wheel, puff pastry, cranberry sauce, crackers

Chicken Satay - \$140

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

BBQ Beef Skewers - \$140

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

Szechwan Meatballs - \$140

Broiled beef meatballs, spicy Szechwan sauce, shredded carrots

Beef Wellington - \$145

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

Artichoke Beignets - \$140

Marinated artichoke hearts, boursin cheese, parmesan cheese, breadcrumbs, marinara sauce

Spinach Artichoke Dip - \$135

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

Pork Potstickers - \$125

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

Buffalo Chicken Sliders - \$130

Breaded chicken breast, spicy buffalo sauce, minced celery, bleu cheese crumbles

Angus Beef Sliders - \$140

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

Oakridge Country Club

Lunch & Dinner Buffets (Minimum of 25 guests)

Deli Buffet - \$22

House green salad w/ ranch & red wine vinaigrette, Tuscan pasta salad, Sliced smoked turkey, ham, roast beef, Assorted sliced cheeses, Fresh relish tray, Ciabatta buns, Assorted chips. Cookies-lemon bars-brownies

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 - \$27

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 - \$32

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

Pacific Rim - \$33

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

Legacy - \$35

House green salad w/ranch & red wine vinaigrette, Heirloom tomato salad w/local honey vinaigrette, Warm rolls & butter, Pan seared pork tenderloin w/maple-apple reduction, Spinach & artichoke stuffed chicken, Wild rice & quinoa pilaf, Parmesan roasted red potatoes, Fresh vegetables, Chef's selection of assorted desserts

Oakridge - \$45

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

Oakridge Country Club

Plated Lunch & Dinner Meals

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)

Chicken Picatta - \$28

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

Chicken Marsala - \$28

Lightly floured & seared chicken breast, wild mushroom & marsala cream sauce Served w/
mashed red potatoes & fresh vegetables

Teriyaki Chicken - \$28

Two skewers of ginger marinated chicken breast, fresh pineapple, red peppers, & onions
served over jasmine rice w/fresh vegetables & teriyaki glaze

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)

Oakridge Country Club

Breaks & Breakfast Buffets

Break #1 - \$7

Bottled soft drinks & coffee

Break #2 - \$9

Bottled soft drinks & coffee, cookies & brownies

Break #3 - \$12

Bottled soft drinks, coffee & lemonade, cookies & brownies, fresh fruit

Pastry & Fruit Options - \$7.50 (per person) (choose 1)

Assorted danish

Assorted muffins

Bagels & cream cheese

Biscuits & gravy

Sliced fresh fruit

Belgian Waffle Buffet - \$18

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 - \$18

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