



OAK HILLS COUNTRY CLUB



EVENT BANQUET MENU

Events at Oak Hills Country Club

Planning a special event or business meeting is easy at Oak Hills Country Club. When using our resources to coordinate your event, you'll have a great experience at a great value.

Our full-service venue provides a fresh setting, while our attentive staff can help plan the details. Our staff will be at your service every step of the way, from set up and menus, to the décor and all other details.

Your special event is bound to be memorable. From meetings and conferences, to birthdays or anniversaries, Oak Hills has the location, the staff and everything else you need to ensure a successful event.

We have experience with both large and small group events, which means you'll always be in good care.

Special event types:

- Birthday parties
- Anniversary parties
- Reunions
- Baby showers
- Bridal showers
- Graduation parties
- Cocktail receptions
- Holiday parties
- Pool parties
- Business meetings
- Business luncheons
- Conferences
- Luncheons
- Weddings
- Celebrations of life



Our Services

Oak Hills Country Club realizes every event is different, and we can help plan and execute any type of event. Our full-service clubhouse features more than 8,000 square feet of event space to host events big and small.

This banquet menu provides options for hors d'oeuvres, plated dinners and buffets. If you don't find exactly what you're looking for, we can create a custom menu for your event.

When you book your event at Oak Hills, you'll receive:

- A professional Event Manager to assist with event planning
- Extensive culinary options
- Professional bar and service staff
- Tables and chairs for your event
- All set-up and clean-up services
- In-house banquet linens, skirting, and linen napkins
- All dinner and serviceware
- Votive candles on each table

Facility Rental Fees

As a member of Oak Hills you have the ability to use any of the Club's banquet facilities at no rental charge. Non-members can rent any of the banquet facilities and are charged the following room rental fees. All events are charged tax and a 22 percent service charge.

Linden Terrace	\$500
The Balcony	\$200
The Bunker	\$200
Ceremony & Reception	3,000 (Non-Members)
\$750 (Member Price for Outside Venue)	



Important Details

Food and Beverage Guidelines

All food and beverage consumed on site must be purchased through Oak Hills Country Club except themed desserts such as wedding cakes, birthday cakes and mints. **Left-over food may not leave the premises.**

All Nebraska state liquor laws, including, but not limited to drinking age, will be observed and enforced. 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 will be 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 you inform any guests who may be under the legal drinking age of our policy.

Guarantee and Cancellation

A signed contract is required to secure your event date, and a deposit may also be required. A cancellation within 120 days of a Friday or Saturday event or 90 days of a Sunday through Thursday event will forfeit the deposit if it was paid. If a cancellation occurs within 30 days of the event, the event host is responsible for and charged 25 percent of the event's projected cost.

Final menu selections and an estimated guarantee number must be submitted two weeks prior to the event to insure the availability of desired menu items. The final guarantee number is due one week prior to event. This number is the minimum number your event will be charged. If we don't receive a final count, we will charge according to your preliminary count. Applicable sales tax, as well as a 22 percent service charge is applied to all food and beverage purchases.

Payment will be based on the final guaranteed number and is due the evening of the event. We accept cash, check, Visa, MasterCard, Discover and American Express (3% fee).

Decorations

To avoid damage to the facility, **we do not allow taping, tacking or the attachment of any written material to walls or doors. No confetti or glitter.** The Events Manager must approve all decorations prior to the event.

Breakfast and Breaks

All prices are per person. Breakfast station is for 60-minutes. **Menu not available for wedding receptions.**

Breakfast Options

Continental Breakfast

\$16

Fresh fruit display, assorted breakfast pastries, served with assorted fruit juices and coffee.

Breakfast Buffet

\$21

Fresh fruit display, scrambled eggs, breakfast potatoes, bacon and sausage, served with assorted fruit juices and coffee.

Deluxe Breakfast Buffet

\$22

Fresh fruit display, scrambled eggs, breakfast potatoes, bacon and sausage, choice of pancakes or French toast with syrup, served with assorted fruit juices and coffee.

Breakfast Add-Ons *(Add-on items for the above Breakfast Options.*

Prices are per person.)

Omelette Station

\$8

Berry Crepes

\$9

Biscuits and gravy

\$8

Eggs Benedict

\$8

Parfait with granola and fresh fruit

\$8

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Lunch Entrées

All prices are per person. Each entrée is served with coffee and iced tea. **Menu not available for wedding receptions.**

Thunderbird Salad

\$19

House-made Thunderbird dressing served over fresh salad greens, bacon, eggs, tomatoes, cheese and croutons with grilled chicken.

Caesar Salad

\$19

A classic romaine salad tossed with lively garlic Caesar dressing, Asiago cheese and croutons with grilled chicken.

BLT Sliders

\$15

Three mini sliders (per person) served with fresh fruit

Reuben Sliders

\$15

Three mini sliders (per person) served with fresh fruit

Pesto Chicken Sliders

\$20

A grilled chicken breast topped with basil pesto, mozzarella cheese and sun dried tomatoes, served with a lemon-basil aioli on a slider bun, served with a side of fresh fruit.

Grilled Chicken Fettucini

\$21

Fettuccini pasta with grilled chicken, peppers, mushrooms and black olives tossed in voka sauce. Served with a house salad.

Jerusalem Chicken

\$22

6 oz. Grilled chicken breast topped with a light, lemon cream sauce with artichokes, capers and mushrooms, served with mixed vegetables and rice pilaf. Served with a house salad.

Steak Stir Fry

\$25

Onions, peppers, & mushrooms with light soy & sesame sauce, over fried rice with vegetables, served with house salad.

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Lunch Buffets

All prices are per person. A minimum of 20 people is required for a lunch buffet. **Menu not available for wedding receptions.**

Taco Buffet

\$19

Flour and corn taco shells, corn tortilla chips served with ground taco beef, queso, sour cream, guacamole, salsa, cheese, lettuce, olives and tomatoes. Brownies or cookies for dessert.

Pasta Buffet

\$20

Choice of house salad with two dressings or Caesar salad, grilled chicken, two kinds of pasta, red sauce and Alfredo sauces and garlic bread. Brownies or cookies for dessert.

Asian Buffet

\$25

Garden green salad with two dressings, teriyaki steak stir-fry, sweet and sour chicken and steamed white rice. Brownies or cookies for dessert.

Deli Buffet

\$25

Choice of sliced ham and turkey or roast beef, served with assorted breads and cheeses, with the choice of chicken noodle soup or potato salad. Brownies or cookies for dessert.

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Monday Outing Lunch Options

These options are only available for **Monday Golf Outings**. All lunch options include a bag of chip and a fountain soda, iced tea or lemonade, and a chocolate chip cookie.

Lunch off the Grill

\$16

6oz. burgers, hot dogs, & brats with cheese, tomato, lettuce, pickles, onions, relish, & pepper chilies. Add grilled chicken for \$3

Deli

\$16

Wheat or white bread turkey, ham, american cheese, havarti cheese, lettuce, tomato, pickle, onion, & mayo

Boxed Lunch

\$16

Jr. Club Sandwich

Liquor and Bar

Cash Bar

Individual guests pay for all beverages. There is no additional charge to the host of the event.

On Consumption

Fountain Sodas (free refill on fountain soda)

Pepsi, Diet Pepsi, Dr. Pepper, Starry, Lemonade

\$3

Well Liquors

Dewar's Scotch, Tanqueray Gin, Wheatley Vodka, Bacardi Rum, Jim Beam Bourbon, Sauza Tequila, Captain Morgan Rum

\$7

Call Liquors

Bombay Sapphire Gin, Crown Royal Whiskey, Tito's Vodka, Jack Daniels Whiskey, Patron Tequila

\$8

Premium Liquors

Grey Goose Vodka, La Gritona Tequila, Bulliet Bourbon, Chivas Scotch

House Wine

Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, and Cabernet

\$9

House Wine Bottles

\$27

Champagne Bottles

\$32

Domestic Bottled Beer

\$5

Specialty or Import Beer

\$6

Hosted Keg Beer

Domestic Beer (Busch Light or Michelob Ultra)

\$300 per keg

Specialty or Import Beer

\$350 per keg

**Once the pre-determined time limit for a hosted bar has been reached, a Cash Bar will go into effect and the guests are responsible for their beverages on an individual basis. *Substitutions available upon request. Additional charges may apply.*

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.

Hosted Beverage Bar

The Hosted Beverage Bar includes fountain sodas, coffee, iced tea and lemonade.

**\$5 per person
for the entire event**

Beer, Wine and Soda Bar*

The Beer, Wine and Soda Bar includes fountain sodas, domestic beer and house wines.

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

**\$8 per person
each additional hour**

Deluxe Open Bar*

The Deluxe Open Bar includes fountain sodas, domestic beer, house wines and well liquor selections.

**\$16 per person
per hour** for the first two hours

**\$12 per person
for each additional hour**

Premium Open Bar*

The Premium Open Bar includes fountain sodas, domestic beer, house wines, well and premium liquor selections.

**\$18 per person
per hour** for the first two hours

**\$14 per person
for each additional hour**



Hors D'oeuvres

Price is per person unless otherwise listed. A minimum of 20 people for all hors d'oeuvres options.

Seasonal Fresh Fruit Display	\$7
Gourmet Imported Cheese and Cracker Display	\$10
Vegetable Crudités with Ranch Dip	\$7
Chips with Salsa and Guacamole	\$8
Charcuterie Board	\$10
Bruchetta Basil, mozzarella, tomato, and red onion	\$8
Spinach and Artichoke Dip with Baguette	\$8
Caprese Pesto Skewers	\$8

Teriyaki Chicken Skewers with Sweet Chili Sauce	\$7
Chicken Wings (Sauces: BBQ, Buffalo, Ranch, and Blue Cheese)	\$12
Swedish Meatballs	\$9
Shrimp Cocktail (with Cocktail Sauce)	\$15
Coconut Shrimp	\$9
Boursin stuffed Mushrooms	\$8
Carved Ham	\$8
Carved Tenderloin with Slider Buns	\$21
Mini BLT Sliders	\$9
Mini NY Strip Sliders	\$19

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Dinner Entrées

All prices are per person. Each entrée is served with a House salad and your choice of vegetable and starch served with warm rolls and butter, coffee and iced tea. Substitute the House salad for a Classic Caesar, Thunderbird or seasonal salad for an additional \$3 per person.

Teriyaki Chicken

\$29

A grilled chicken breast basted in a teriyaki sauce and topped with a charred pineapple salsa.

Caprese Chicken

\$29

A grilled chicken breast with tomato, mozzarella, basil, balsamic

Seared Salmon

\$35

A piccata-style Atlantic salmon served with a lemon and caper butter sauce.

Maple Glazed Salmon

\$35

A grilled Atlantic salmon topped with a maple glaze.

Filet Mignon

\$38

A 6-ounce charbroiled filet mignon topped with a mushroom demi-glace.

Pork Loin

\$29

A 8oz. Dijon crusted peppercorn pork loin

Grilled Rib Eye

\$45

A 16-ounce hand-cut grilled rib eye steak finished with a blue cheese port demi-glace.

New York Strip

\$34

A grilled 14-ounce New York strip steak topped with a brandy peppercorn sauce.

Filet Mignon

\$42

An 8-ounce charbroiled filet mignon topped with a mushroom demi-glace.

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Pasta Entrées

All prices are per person. Each entrée is served with a House salad with warm rolls and butter, coffee and iced tea. Substitute the House salad for a Classic Caesar, Thunderbird or seasonal salad for an additional \$3 per person. Gluten free, vegan & vegetarian options can be made available.

Chicken Parmesan and Fettuccine

\$24

A hand-breaded chicken breast topped with mozzarella cheese and red sauce over fettuccine pasta.

Chicken Pesto Alfredo Pasta

\$23

Grilled chicken, alfredo sauce and basil pesto

Pasta Bolognese

\$24

Fettuccine pasta tossed in a rich tomato sauce of beef, Italian sausage and mirepoix vegetables, topped with fresh herbs and shredded cheese.

Mushroom Risotto

\$22

A large mushroom marinated in a honey-balsamic vinaigrette, grilled and stuffed with a vegetable risotto and mozzarella cheese.

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Custom Dinner Buffet

All prices are per person. A minimum of 30 people is required for a dinner buffet and service is for two (2) hours. A dinner buffet includes a garden green salad with assorted dressings and freshly baked rolls with whipped butter, coffee and iced tea.

One Entrée Dinner Buffet

Select one entrée, one starch, one vegetable and one dessert from the following lists.

Additional entrée, priced per entrée per person	\$10
Additional vegetable, priced per entrée per person	\$5
Additional starch, priced per entrée per person	\$5
Additional dessert, priced per entrée per person	\$5

Entrée Options

8oz. Pork Loin Dijon crusted	\$40
Caprese Chicken	\$40
Chicken Marasla or Chicken Jerusalem	\$40
14oz. NY Strip	\$51
Herb Crusted Salmon	\$46

Starch Options

Mashed Potatoes and Gravy
Garlic and Herb-Roasted Potatoes
Rice Pilaf
Fingerling Smashed

Carving Stations

All prices are per person and includes the meat and chef to carve.

Slow-roasted Prime Rib	\$48
Roasted Beef Tenderloin	\$50

Vegetable Options

Green Beans
Broccolini
Seasonal Vegetables
Malibu Glazed Carrots

Dessert Options Additional \$9

Peach Cobbler
Cherry Cobbler
Apple Crisp

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Themed Dinner Buffets

All prices are per person. A minimum of 30 people is required for a dinner buffet and service is for two (2) hours. A dinner buffet includes a garden green salad with assorted dressings and freshly baked rolls with whipped butter, coffee and iced tea.

South of the Border

\$30

Beef enchiladas and chicken fajitas, served with Spanish rice, refried beans, tortillas, fresh pico de gallo and house-made guacamole.

Italian

\$33

Beef Lasanga, Italian seasoned grilled chicken, fettuccini Alfredo, seasonal grilled vegetables, garlic cheese bread.

Barbeque

\$34

Slow-roasted ribs, and pulled pork, served with cocktail buns, brown sugar glazed beans, corn on the cobb, mashed potatoes and gravy and cornbread muffins.

Asian Stir Fry

\$28

Orange chicken, steak stir fry, fried rice and steamed rice

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Desserts

All desserts are \$9 are per person.

Chocolate Mousse

Cherry Cobbler

Carrot Cake

Peach Cobbler

New York-Style Cheesecake

Topped with fresh berries.

Apple Crisp

Triple Layer Chocolate Cake

German Chocolate Cake

Ice Cream Sundae Bar

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.

