Wedding Packages







Your Happy Ever After Begins at Orchard Ridge Country Club

Congratulations on your engagement and thank you for considering
Orchard Ridge Country Club for your wedding celebration!
Orchard Ridge Country Club is open for members and to the public to utilize our banquet facility for wedding ceremonies and receptions. Member sponsorship or affiliation is not required.

Getting ready for your big day gives you enough to think about.

Orchard Ridge Country Club lessens the worry of wedding planning with special wedding packages, all easily tailored to your dream of nuptial perfection.

Orchard Ridge Country Club is the perfect location when looking for stunning scenery.

Our veranda overlooking the 18th hole is considered to be one of the best views in Fort Wayne.

Orchard Ridge Country Club is the perfect location when looking for a stunning backdrop.

The breathtaking views of the professionally manicured golf course,
the quaint covered bridge, and numerous water features throughout the property,
you are guaranteed to fall in love with the scenery.

Four hours open bar (Silver Package)

Complimentary HORS D'OEUVRES CHOICE OF THREE

(Served Butler Style)
Spanakopita | Asparagus Parmesan Phyllo Rolls
Tuscan Pepper Bruschetta | Salmon Rosettes
Raspberry Brie Phyllo Cups | BBQ or Swedish Meatballs
Spring Rolls | Mini Four Cheese Pizzas
Turkey & Cream Cheese Spinach Roll-Ups

- PLUS -

Champagne or Wine Toast for Bridal Party
Complimentary Cake Cutting Charge
Continental Coffee Station
Choice of Colored Napkins
Skirted Head, Cake, Place-Card and Gift Tables
Complimentary Tasting for Bride and Groom
Self-Service Coat Room
On-Site Parking



Plated Entrée Menu BEEF & PORK

Filet Mignon

Center cut with demi-glace and red wine reduction sauce \$68 | F/Su \$65

Grilled Ribeye

Choice cut with

truffled demi-glace \$68 | F/Su \$65

Prime Rib

Served with au jus and creamy horsey sauce \$65 | F/Su \$62

Steak Diane Filet Medallions

Mushrooms, Garlic Brandy Dejon Mustard Sause

\$68 | F/Su \$62

Herb Roasted Pork Loin

Served with caramelized apple demi \$55 | F/Su \$50

Marinated Flank Steak

Served in fresh thyme

au jus \$58 | F/Su \$55

Upgrading from Silver Beverage Package to Gold its \$7:00 more per person and to Upgrade from Silver Beverage Package to Platinum its additional \$12:00 more per person

CHEF'S RECOMMENDATION

Combo Plate

Filet Medallions and Choice of Chicken Breast \$62 | F/Su \$58

CHICKEN

Herb Chicken (G.F.)

Boneless chicken breast, white wine herb butter \$55 | F/Su \$52

Chicken Vesuvio

Boneless chicken breast, white wine garlic herb sauce \$58 | F/Su \$55

Creamy Chicken Florentine

Boneless chicken breast, creamy garlic sauce \$58 | F/Su \$55

Boursin Chicken

Boneless chicken breast, boursin cheese cream sauce \$58 | F/Su \$55

Grilled Chicken Bruschetta (G.F.)

Boneless chicken breasted topped with bruschetta and lemon vinaigrette \$55 | F/Su \$52

SEAFOOD

Seared Mahi

with lobster cream sauce \$58 | F/Su \$55

PASTA

Rigatoni

Your choice of marinara, alfredo or vodka sauces topped with fresh ricotta cheese and basil \$48 | F/Su \$45

Black and Blue Salmon Filet

with dill cream sauce \$58 | F/Su \$55

VEGETARIAN

Pasta Primavera

Capellini pasta tossed with fresh seasonal vegetables, garlic and olive oil \$48 | F/Su \$45

Portobello Steak

Tomato relish, chimichurri balsamic glaze \$48 | F/Su \$45



STARTER CHOOSE ONE

Choose both soup and salad, additional \$3 per guest

SOUP

Chicken with Wild Rice | Beef Vegetable | Corn Chowder | Italian Wedding Cream of Potato | Broccoli Cheddar | Chili | Tomato Basil

SALAD

Garden Salad

Spring mix, tomatoes, carrots, cucumber, and croutons with ranch or balsamic vinaigrette dressing

Classic Caesar

Crisp romaine, fresh parmesan, croutons drizzled with Caesar dressing Wedge Salad +\$2 per guest
Wedge of iceberg lettuce
topped with bleu cheese
crumbles, bacon crumbles
and tomatoes drizzled
with bleu cheese dressing

Vegetable CHOOSE ONE

Brown Sugar Baby Carrots
Green Beans
Whole Green Beans with Bacon
Roasted Broccoli
Roasted Summer Squash Medley

Starch CHOOSE ONE

Traditional Whipped Potatoes
Whipped Sweet Potatoes
Roasted Garlic Whipped Potatoes
Roasted Red Potato
Roasted Tri-Color Potatoes
Baked Potato
Wild Rice Pilaf



Hors D'oeuvres

Your choice of up to 3 hot selections with 3 cold selections, up to 6 pieces per guest

FRESH HOT HORS D'OEUVRES

Mushroom Caps stuffed with Italian Sausage
Mini Vegetable Spring Rolls with Sweet Chili Sauce
Chicken Mango Spring Rolls with Sweet Chili Sauce
Chicken Teriyaki Skewers
Coconut Shrimp
Cocktail Meatballs, BBQ or Swedish
Spinach Artichoke Dip Popper
Spanakopita
Raspberry Brie Phyllo Cups
Portobella Arancini
Bacon Wrapped Scallops with Peach BBQ

FRESH COLD HORS D'OEUVRES

Traditional Bruschetta
Ahi Tuna Poke with Wasabi Slaw
Antipasto Skewers of salami, cheese tortellini, tomatoes and Kalamata olives
Mini Smoked Salmon Lox
Filet Canapé with Hollandaise
Caprese Skewers

GUEST FAVORITE

Jumbo Shrimp Cocktail Tray

Market Price

\$19 per guest



Sweet Arrangements

MINI PASTRIES

Tiramisu | Apple Pie Tartlets | Carrot Cake | Éclairs Lemon Squares | Assorted Cheesecakes | Cannoli Cup | Caramel Brownies

50 pieces, one option per tray, \$150

HAND DIPPED MILK CHOCOLATE COVERED STRAWBERRIES

\$2.50 per piece

DECADENT DONUT STATION

Assortment of large donuts

\$85 per tray of 50 pieces

Late Night Snacks

MINI TRAYS

BBQ Pork Sliders | Buffalo Chicken Sliders | Burger Sliders
Mini Taquitos | Chicken Tenders | Soft Pretzels
Served with appropriate condiments

\$100 per tray



Children

Ages 10 & under Ages 4 and under are complimentary

TWO OPTIONS

Children's Entrees \$12.95 per person or 10% off Adult Menu Pricing

ENTRÉES CHOOSE ONE

Pasta with Marinara Sauce
Pasta with Butter
Hamburger or Cheeseburger with French Fries
Chicken Tenders and Tater Tots

Children also receive the same first course as adult guests

Please choose the same child's menu option for all children in attendance

Notes



OUTDOOR PAVED PATIO SITE

Our Veranda overlooks the 18th hole offering breathtaking views of our professionally manicured course. The Veranda can seat up to 200 people comfortably and is considered one of the best views in Fort Wayne.

Veranda \$1200

Includes ceremony fee, white fan-back chairs & triangular or fabric draped arch

INDOOR CEREMONIES

Overlook package \$1100

Includes ceremony fee, white fan back chairs & fabric draped arch

PACKAGES INCLUDE

Rehearsal

Ceremony Arch

Guest Chairs

Set-up and Breakdown

Unity Table



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OVERLAYS OR RUNNERS

HIGH BOY PACKAGE

SPECIALTY LIGHTING

Bar Packages

SILVER

Vodka

Bellows

Rum

Bellows

Gin

Bellows

Scotch

Bellows

Brandy

Christian Brothers

Whiskeys

Bellows, Jim Beam

Wine

Cabernet, Chardonnay, White Zinfandel

Beer - Bottles & Cans

(choose 2)

Budweiser, Bud Light, Coors Light, MGD,

Miller Lite, Non-alcoholic Beer

GOLD

Vodka

Tito's or Absolut

Rum

Bacardi, Captain Morgan

Gin

Beefeater, Tanqueray

Scotch

J&B or Dewars

Brandy

Christian Brothers

Whiskeys

C.C. and Jack Daniels

Wine

Cabernet, Chardonnay, White Zinfandel, Pinot Grigio

Beer - Bottles & Cans

(choose 3)

Budweiser, Bud Light, Coors Light, MGD, Miller Lite, Non-alcoholic Beer

PLATINUM

Vodka

Ketel One or Grey Goose

Rum

Malibu or Myers

Gin

Hendricks or Bombay

Scotch

Johnnie Walker Red or

Chivas Regal

Brandy

Christian Brothers

Whiskeys

Crown Royal, Maker's Mark, Jameson Cordials

Baileys, Kahlua, Disaronno,

Southern Comfort

Wine

Cabernet, Chardonnay, White Zinfandel, Pinot Grigio Beer - Bottles & Cans

Budweiser, Bud Light, Coors Light, MGD,

Miller Lite, O'Doul's

(choose 1)
Heineken, Corona,
Stella Artois

	SILVER	GOLD	PLATINUM	BEER, POP & WINE ONLY
Four Hour Open Bar	\$28	\$35	\$40	\$18
Three Hour Open Bar	\$22	\$30	\$35	\$15
Two Hour Open Bar	\$18	\$27	\$30	\$12
One Hour Open Bar	\$12	\$22	\$25	\$10

LIQUOR LIABILITY - In accordance with liquor laws governing Indiana and the Country of Allen, a guest must be 21 years or older to consume alcoholic beverages.

Orchard Ridge Country Club also reserves the right to exercise our legal responsibility and social obligation in refusing further service to any guest we feel has had enough to drink.

Outside alcohol is not allowed anywhere on the property of Orchard Ridge Country Club and will be confiscated it discovered.