



Oakwood Country Club
Banquet Menu Guide



Updated 6/15/19

Our Banquet Menu Guide allows our clients to discover some of our menu options to see what Oakwood Country Club has to offer. Please feel free to inquire about the availability of any item(s) that you do not see listed. Our Director of Events and our Chefs love to work together to make sure that each menu is personalized for each event.

Prices are subject to change with market value. Please review our “OCC Banquets Overview” packet for more information as well.

Menu Contents

3	Non-Alcoholic Beverage Options
4	Appetizers
6	Brunch Buffet
7	Lunch (Salads)
8	Lunch (Soups & Sandwiches)
9	Hot Lunch Options
10	Dinner (Salad)
11	Dinner (Bread & Soup)
12	Dinner (Entrées)
15	Vegetable & Starch Sides
16	Food Bars
17	Food Stations
18	Desserts
21	Alcohol Options
23	Contact Information

Non-Alcoholic Beverage Options

Traditionally, Oakwood Country Club places glasses with ice water at each place setting for your guests to enjoy at no charge to you. To accommodate their guests, many clients choose to include a beverage station available throughout all or part of their event. This is a wonderful solution when thinking about what your guests may be doing when they arrive.

All beverages are priced per person and do not include tax and service charge.

Coffee, Iced Tea, and Water (our most popular combination)	\$1.75
Iced Tea (Sweet and/or Unsweetened)	\$1.00
Coffee* (Regular and Decaffeinated)	\$1.25
Lemonade	\$1.00
Canned Sodas	\$1.25
Juice (Choices are up to you!)	\$1.50
Non-alcoholic punch or signature drink	\$1.75

**Oakwood will provide hot tea available to any guests who request it.*



Appetizers

Choosing to have appetizers during the beginning of your event will give your guests a taste of the delicious food that they can expect for their upcoming meal. Appetizers come in quite a variety, and we suggest choosing them from the different categories.

To give you a better idea concerning how many food items each guest will be “allotted” per platter, most platters will provide for 2-3 items per guest.

All appetizers are priced per platter and do not include tax and service charge.

	50	100	150	200
<i>Assorted Trays:</i>				
Vegetable Platter**	\$95	\$165	\$210	\$250
Fruit Tray**	\$115	\$205	\$270	\$320
Artisan Cheese Platter**	\$100	\$175	\$225	\$265
Charcuterie Platter	\$130	\$235	\$315	\$370
Mixed Crostini Tray*	\$120	\$220	\$295	\$345
Ham Biscuits*	\$125	\$225	\$300	\$350
Assorted Mini Quiche*	\$105	\$185	\$240	\$270
<i>Poultry, Beef, & Pork:</i>				
Chicken Kabobs, with Dipping Sauce	\$140	\$255	\$345	\$410
Pan-Fried Chicken Pot Stickers	\$125	\$225	\$300	\$350
Meatballs (options include BBQ, Italian, Sweet & Sour, or Swedish)	\$95	\$165	\$210	\$250
Sliders (Burger, Chicken, or Cheesy)	\$150	\$275	\$375	\$450
<i>*Items are perfect for Oakwood servers to pass and serve to your guests</i>				
<i>**Combining 2-3 of these trays will cost \$20, rather than being charged individually</i>				



Appetizers, continued...



	50	100	150	200
<i>Seafood:</i>				
Mini Crab Cakes*	\$205	\$385	\$540	\$670
Hot Crab Dip	\$185	\$345	\$480	\$590
Fried Virginia Oysters, with lemon-pepper aioli	\$195	\$365	\$510	\$630
Oysters, on the half shell, with fresh lemon & cocktail sauce	\$185	\$345	\$480	\$590
Shrimp Cocktail Platter	\$205	\$385	\$540	\$670
Shrimp Skewers, with dipping sauce	\$210	\$395	\$555	\$690
Shrimp Spring Rolls	\$160	\$295	\$405	\$490
<i>Vegetarian:</i>				
Stuffed OR Fried Mushrooms*	\$90	\$160	\$205	\$240
Vegetable Spring Rolls	\$95	\$165	\$210	\$245
Artichoke Fritters, with lemon-pepper aioli	\$135	\$245	\$330	\$390
Hummus & Flatbread	\$85	\$185	\$260	\$310
Fried Green Tomatoes	\$120	\$240	\$335	\$405
Spinach & Artichoke Dip	\$145	\$265	\$360	\$430
Buffalo Battered Cauliflower	\$130	\$250	\$345	\$415
<i>*Items are perfect for Oakwood servers to pass and serve to your guests</i>				

Brunch Buffet

(not recommended as plated)

Who doesn't love brunch??? We have had quite a few events that would prefer to begin, or even to end, their day at Oakwood with a satisfying breakfast. Keep in mind that the brunch options available below may be served at any time of day. Brunch can be a great idea to consider, and they help when it comes to staying within a budget. Be sure to check out page 17 if you'd like to consider having a made-to-order omelet station for your event!

All items are priced per person and do not include tax and service charge.

Oakwood Brunch Buffet

\$12.00

Includes scrambled eggs, biscuits, one starch, and one meat. You are more than welcome to add additional starches, meats, and other items!

<i>Starch Options:</i>	<i>Meat Options:</i>
Shredded hash browns	Bacon or Canadian ham
Home-fried potatoes	Sausage links or patties
Assorted varieties of toast	Country or Honey-roasted ham slices
Grits <i>(cheese option- \$0.50)</i>	Steak <i>(add \$4.00)</i>
<i>To add more than one, add \$1.00</i>	<i>To add more than one, add \$2.00</i>

Additional Items {these may be added to the buffet or requested separately}:

Yogurt	\$1.75	Fresh fruit	\$2.00
Bagels with spreads	\$2.00	Country ham biscuits	\$3.00
Cinnamon buns	\$2.50	Assorted muffins	\$2.00
Danishes and pastries	\$2.75	Scones	\$2.75
Shrimp & Grits	\$6.00	Biscuits & Gravy	\$4.00
*Chicken Crepes	\$4.50	Seafood Crepes	\$6.00
Waffles, pancakes, or French Toast			\$3.00
Eggs Benedict <i>(poached eggs served on English muffins with Canadian-style bacon and homemade Hollandaise sauce)</i>			\$4.50
*Homemade Quiche <i>(your choice between Quiche Lorraine, Spinach, Four Cheese, and "Farmer's Market" Quiche)</i>			\$4.00

**Chef Recommended*

Lunch Options

All items are priced per person and do not include tax and service charge.

Salads

Salads can be served with our dinner rolls and butter at no extra charge upon request.

Salad options available (we suggest choosing two for your guests): Homemade Ranch, Paris (our tangy House dressing), Blue Cheese, Balsamic Vinaigrette, Honey Mustard, Toasted Sesame Ginger, or Raspberry Vinaigrette

House Salad \$4.00 {side}, \$7.00 {entrée}

{Mixed greens topped with cherry tomatoes, cucumbers, and shredded cheese}

Caesar Salad \$4.00 {side}, \$7.00 {entrée}

{Romaine lettuce topped with fresh parmesan cheese and croutons}

*(Summer) Mixed Green Salad \$4.25 {side}, \$7.50 {entrée}

{Mixed greens tossed with mandarin oranges, dried cranberries, slivered almonds, and tossed in a tangy citrus vinaigrette (if requested)}

Caprese Salad \$5.50 {side-size only}

{Fresh tomatoes, mozzarella cheese slices, fresh basil, olive oil, balsamic vinegar, salt and pepper}

Chicken or Tuna Salad Plate \$12.00 {entrée-size only}

{Served over a bed of mixed greens, with tomato and fresh fruit}

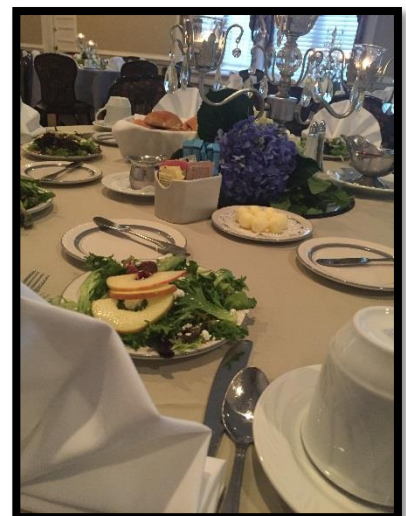
Grilled Ribeye Salad \$14.00 {entrée-size only}

{Chargrilled ribeye served mixed greens, blue cheese crumbles, red onions, and a balsamic glaze}

Add a protein to the House or Caesar salads:

Chicken (\$4.00) Shrimp (\$5.00) Salmon (\$7.00)

**Chef Recommended*



Soup

Many clients and their guests love soup, regardless of the season. As many soup prices begin at \$4.00 per person and do well to either partially or fully satisfy most hunger “pangs”, you may want to consider adding soup as an appetizer or have it alongside a salad or sandwich.



- Butternut Squash
 - She Crab
 - *Tomato Basil
 - French Onion
 - Homestyle Chili
 - Potato & Leek
- *Loaded Potato Soup

Sandwiches & Wraps

Each sandwich plate (or buffet) comes with your choice of potato chips, potato salad, coleslaw, or pasta salad and a dill pickle.

All plated options are \$10.00 per person. For a buffet, prices start at \$12.00 per person, with an extra \$2.00 added for every additional sandwich choice.

Some of our most popular options:

- Oakwood Club on White (or as a wrap)
- Chicken or Egg Salad Croissant
- *Pastrami Reuben on Rye
- Ham & Cheese on White
- Italian Sub
- Garden Vegetable & Hummus Wrap
- The Deli: Build-Your-Own Platter**
- *Pimento Cheese on White
- Tuna Salad (with cheese) on Wheat
- Roast Beef Sandwich
- BLT Wrap (or on white)
- Smoked Turkey Sub



Make it a boxed lunch! Select sandwiches are served with chips, an apple, tangerine or banana, and two cookies for \$13.00/box.

**Chef Recommended*

***Item is not available for plated*

Hot Lunches

Plated Hot Lunch

Starting at \$14/person

Pre-Plated Salad, Bread*, one Entrée, and a Starch** OR a Vegetable***

Buffet Hot Lunch

Starting at \$16/person

Salad, Bread*, one Entree, one Starch**, and one vegetable***

- For additional entrées, add \$4/person per entrée.
- Additional sides are \$2/person per side.

**Additional details are on pages 10 and 11 **Available options are on page 15*

Some of our most popular hot lunch buffet options:

- The Italian \$16/person
 - Caesar Salad, Garlic Bread, vegetable choice, and choice of two entrée options: Baked Spaghetti, Meat Lasagna, Chicken Parmesan, Vegetable Lasagna, Pasta Primavera, or Choice of Pasta with Alfredo or Marinara sauce
- Mexican Feast \$16/person
 - Choice of seasoned ground beef or shredded Southwest chicken, hard and soft taco shells, refried beans, Spanish rice, and taco fixings, including shredded lettuce, sour cream, diced tomatoes, shredded cheese, onions, salsa, and jalapenos.
- Southern-Style Buffet \$18/person
 - Cornbread (muffins), Mashed Potatoes or Baked Macaroni & Cheese, Southern-style green beans (with bacon), Homemade Meatloaf, and Fried Chicken or Fish
- Slider Bar \$16/person
 - Slider Buns, Pulled Pork, Burger (or Chicken) Slider Patties, Baked Beans, Coleslaw, and Dressings

A Tier Options {plated} \$14, {buffet} \$16 One Entrée, \$18 Two Entrées

Found on page 12

B Tier Options {plated} \$20, {buffet} \$22 One Entrée, \$24 Two Entrées

Found on page 13

C Tier Options {plated only} \$26, Page 14

D Tier Options {plated only} \$32, Page 14

Dinner Entrée Options

All items are priced per person and do not include tax and service charge.

Plated Dinners Starting at \$22*/person

Pre-Plated Salad, Bread, one Entrée, Starch, and Vegetable

Buffet Dinners Starting at \$26*/person

Salad, Bread, two Entrees, one Starch and Vegetable

**Pricing details can be found throughout the next few pages*

***You're welcome to add an additional starch or vegetable for \$2/person*

Choice of One Salad:

- House Salad *{Mixed greens topped with cherry tomatoes, cucumbers, and shredded cheese}*
- Caesar Salad *{Romaine lettuce topped with fresh parmesan cheese and croutons}*

We suggest choosing two dressings for your guests:

Homemade Ranch, Paris (our tangy House dressing), Blue Cheese, Balsamic Vinaigrette, Honey Mustard, Sesame Ginger, or Raspberry Vinaigrette

Additional Suggestions:

- Add a protein to the *(plated)* salads:
Chicken (\$4.00) Shrimp (\$5.00) Salmon (\$7.00)
- If you would prefer a more elegant salad, full of items like apples, feta cheese, oranges, etc., we can certainly accommodate you for an additional \$1.25/person.
- We offer pre-plated Caprese salad for \$5.50 per person.



Choice of One Bread:

Bread will be provided in an elegant bowl or basket at the end of a buffet line. For a plated dinner, we will place a basket of bread (along with butter if needed) on each table when the salad or soup is served.

- Dinner Rolls
- *Homemade Yeast Rolls
- Assorted Bread & Rolls
 - *Garlic Bread
 - Cheddar Biscuits



An Additional Idea: Soup!

Soup is a wonderful addition to add as a pre-dinner treat. Since most soup prices begin at \$4.00 per person, you may want to consider adding soup to your buffet or as a plated item prior to the entrée course.

- Butternut Squash
 - She Crab
 - *Tomato Basil
 - French Onion
- Homestyle Chili
 - Potato & Leek
- *Loaded Potato Soup

**Chef Recommended*

Entrée Options

A Tier Options \$22 {plated}, \$26 {buffet}

Poultry

*Chicken Marsala (*topped with mushrooms in a Marsala cream sauce*)

Chicken Piccata (*in a lemon sauce and topped with capers*)

Chicken Pomodoro (*with grape tomatoes and scallions in a white wine sauce*)

Fried Chicken (*Southern-style breaded and fried*)

Roasted Chicken (*chicken marinated in spices and broth and then slow-roasted*)

Chicken **OR Eggplant** Parmesan (*Panko-crusted chicken or eggplant topped with marinara and melted mozzarella cheese*)

*Chicken Florentine (*stuffed with creamed spinach, grilled artichokes, and topped with mozzarella cheese*)

Grilled Chicken Caprese (*topped with fresh tomatoes, fresh mozzarella cheese and basil, and balsamic glaze*)

Grilled Teriyaki Chicken **OR Salmon** (*glazed with teriyaki sauce and topped with grilled pineapple*)

*Hawaiian Ham (*made with pineapple and cherries- a colorful and tropical treat!*)

Seafood

*Baked Salmon Filet (*with the option to add Cajun butter, pesto, or honey*)

Whole Poached Salmon (*buffet only*)

Southern-Fried Catfish

Other Items

Sliced Roast Beef, Pork
Tenderloin, OR Roasted Turkey

Homemade (Mini) Meatloaf

Seasoned and Par-Grilled Pork
Chops

*Chef Recommended



B Tier Options \$28 {plated}, \$32 {buffet}

Poultry

*Cajun Seared Chicken (*topped with jumbo shrimp and Cajun Beurre Blanc*)

Stuffed Chicken (*with prosciutto, cheese, & herbs*)

Chicken Cordon Bleu (*stuffed with ham and Swiss cheese, fried, and topped with velouté sauce*)

Seafood

Fish of Choice/Availability and cooked to preference: Grilled, Seared, Fried, Poached, or Baked (*think Swordfish, Rockfish, Parrot Fish, Tuna, and more!*)

Homemade Crab Cakes

Chargrilled Mahi-Mahi

Beef, Lamb, & Pork

Chargrilled Bone-In Pork Chops (*with roasted apples*)

Grilled Bacon-Wrapped Pork Tenderloin

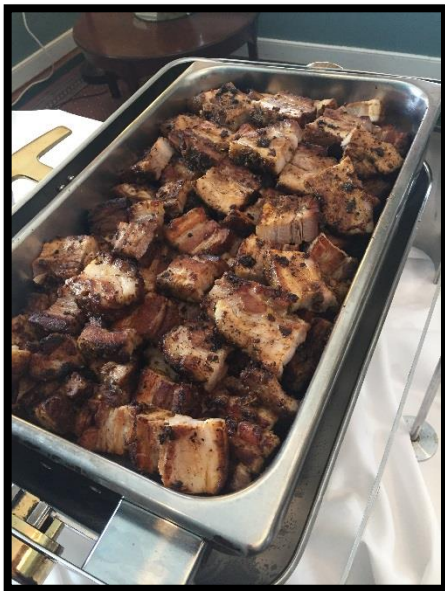
Beef Burgundy

*Grilled Beef Tenderloin with Jack Daniels glaze

*Dijon Lamb Chops

Smoked Short Ribs

**Chef Recommended*



C Tier Options \$34 {plated only}

Beef & Pork

Filet of Beef**

Prime Rib**

*Ribeye**

Center-cut NY Strip Steak (*served with compound butter and a russet potato hay stack*)**

Boursin Strip Steak (*14 oz. strip steak chargrilled and served on a bed of Boursin cheese*)**

Seafood

Roasted Grouper OR Flounder



*D Tier Options \$40
{plated only}*

Sea Bass OR Halibut
(*seasoned and seared*)

Filet Mignon (*Barrel cut filet mignon
seasoned and chargrilled*)**

*Surf & Turf (*Barrel cut filet paired with a
steamed cold-water lobster tail*)**

Seafood Trio (*Steamed cold-water lobster
tail, chargrilled shrimp, and crab cake*)

**Chef Recommended*

***Cooked to your preferred temperature*

Vegetable Options

Buttered Broccoli (*with red peppers*)

Sugar Snap Peas

Fresh Vegetable Medley (*request them julienned for an extra surprise!*)

Green Beans (*optional: add garlic, almonds, or make it Southern with bacon*)

(Lemon) Grilled Asparagus*

Sautéed Mixed Colorful Cauliflower

Roasted Brussels Sprouts

Baked Ratatouille*

Sautéed Garlic Spinach



Starch Options

Cheesy Polenta or Grits

Creamy Risotto*, Rice Pilaf, Saffron Rice*, OR Wild Rice

Scalloped Potatoes

Linguine, Penne, or Fusilli Pasta (*with a light sauce*)

(Sweet Potato) Wedges

Oven-Roasted Red Potatoes

Fingerling Potatoes with Sage or Rosemary

Chargrilled Corn (*Casserole*)

Baked Potato (*with sour cream & butter*)

Flame-Roasted Fuji Apples

Mashed Yukon Gold Potatoes or Sweet Potatoes

Five-Cheese Macaroni & Cheese*

Honey-Roasted Baby Carrots

**items are an additional \$1.00/person*

Food Bars

Some clients prefer a more casual feel to their event and/or they simply love food bars! The following are options that Oakwood has set up and served in the past.

All items are priced per person and do not include tax and service charge.

Baked OR Mashed Potato Bar \$6.00/person

Mashed Yukon Gold potatoes or Russet baked potatoes with many options for toppings, including shredded cheese, bacon, sour cream, chives, butter, gravy, and more. If you would prefer to have the mashed potatoes served via martini glasses, it would certainly add an elegant twist!



Nacho/Taco Bar \$7.00/person

Fresh fried tortilla chips with many topic options, such as taco beef crumbles, shredded lettuce, diced tomatoes, nacho cheese, black olives, shredded cheese, onions, jalapenos, salsa, sour cream, and guacamole.

Tapas Bar *{price varies depending on food selections}*

Each of the chosen items are served from different stations, served as an appetizer size. Please inquire about your food options!

Food Stations

If you would like your guests to have some interaction with our wonderful chefs and to add a more personalized plate per guest, consider having food stations during your event.

(There is a \$50 service/carving fee.)

All items are priced per person and do not include tax and service charge.

Made-to-Order Pasta Station \$12.00/person

Includes three different pastas, three sauces, assorted vegetables, and cheese

To add some protein, consider chicken (\$3.50/person), meatballs (\$3.00/person), sausage (\$4.00/person), or/and shrimp (\$5.50/person)

*We highly suggest adding bread and salad with dressing options for an additional \$4.00/person.

Carving Station

Includes sliced freshly baked rolls, condiments, and sauces

Roast Beef, Top Round Beef, Pork Loin, Ham, and/or Turkey is \$7.00/person. Consider Bacon-Wrapped Pork Loin or Beef Tenderloin Filet for \$8.50/person!

Made-to-Order Omelet Station \$10.00/person

Treat your guests to personalized eggs for their main entree. They can choose to have our chefs cook their eggs to their own preference, anything from sunny-side up to cheesy scrambled eggs to homemade omelets full of ham, spinach, tomatoes, peppers, onions, mushrooms, and cheese.

Dessert Options

Oakwood offers a large selection of desserts, with everything from homemade (mini) cheesecakes to pies of all flavors. Check out some of our favorites:

Mini Delights

\$60 {serves 25}, \$115 {50}, \$165 {75}, \$210 {100}

We now offer the following delicious desserts priced per platter to finish your meal! You're welcome to choose up to three items to complete your dessert tray.

Chocolate Fudge Brownies

Orange Blossoms

Assorted Cookies

Million Dollar Bars

Lemon Tarts

Cheesecakes (with toppings)

All items are priced per person and do not include tax and service charge.

Cakes \$4.00

Carrot Cake, Chocolate Ganache, Pineapple or Apple Upside-Down Cake, Homemade Cheesecakes (inquire about seasonal cheesecake), German Chocolate Cake, Tres Leches, Lemon Cake with Glaze, and Cupcakes!

(Mini) Pies & Cobblers \$4.25

Key Lime, Homestyle Apple Pie, Chocolate Pie, Sweet Potato Pie, Boston or Banana Cream Pie, and any kind of Cobbler imaginable, including Blackberry, Strawberry Crumble, Peach & Pear, and more!



More Dessert Options

Other Delicious Treats

- Bread Pudding \$4.00

{Popular requests include Chocolate Chip, Bananas Foster, White Chocolate & Cranberry, and even Bread Pudding served with a Whiskey Sauce}

- Chocolate Mousse or Chocolate Pot de Crème \$3.50
- Apple Crisp, served with vanilla ice cream \$4.50
- Homemade Crème Brûlée \$4.00
- Ice Cream Sundae Station \$5.00

{1-3 ice cream choices with a variety of toppings including chocolate sauce, wet nuts, whipped cream, cherries, etc., based on your preference}



More Dessert Options

Specialty Cakes

Our amazing chefs can create a one-of-a-kind specialty cake personalized just for you and your guests. All cakes are custom made, and pricing is based on size, filling, frosting, decoration, etc. Many options are listed below, but you are more than welcome to suggest almost any flavor imaginable and we will find a way to make it happen!

Base Pricing: \$4.00/person

❖ Size and Shape

Cakes can range from 6" to 14." Our most popular specialty cakes are round, rectangular, or square, and whether you have tiers will depend entirely on your guest count and your preference.

❖ Cake Flavor Options

Yellow, White, Chocolate, Red Velvet, Lemon, Coconut, Carrot, Marble

If you choose to different flavors for the different tiers, there will be an additional charge; however, think of the possibilities of mixing and matching!

❖ Icing Options

Buttercream, Cream Cheese, Chocolate, Fondant

❖ Filling Options *(additional charges apply)*

Raspberry, Apricot, or Strawberry Jam, Chocolate Ganache, Fresh Strawberries & Buttercream, Lemon Curd



Alcoholic Beverages

All beverages are priced per person and do not include tax and service charge.

We offer both the traditional Open and Cash bars, as well as various combinations of the two options. With an Open bar, the total will be billed based on consumption after your event, though you will be required to pay the estimated bar tab prior to your event. If you would prefer a Cash bar, your guests will appreciate the fact that Oakwood accepts cash, credit card, and even Oakwood member charge.

Wine Options

From your personal collection \$11.00/bottle

While Oakwood has a variety of wines to choose from below, you are more than welcome to bring in your own bottles of wine. There will be a corking fee for every bottle opened, and only Oakwood staff are allowed to open the bottles.

House Wine* \$6.00/glass or \$22.00/bottle

Oakwood offers a variety of wines exclusively from Proverb Winery, in addition to two additional wines (Moscato and White Zinfandel) from Canyon Road. Our white and blush options include Pinot Grigio, Sauvignon Blanc, Chardonnay, and Rosé. Red options include Cabernet Sauvignon, Pinot Noir, and Merlot.

Premium Wine* \$8.00/glass or \$32.00/bottle

<i>Brand</i>	<i>Type</i>	<i>Color</i>	<i>Location</i>
La Crema	Chardonnay	White	California
Ca'Lunghetta	Pinot Grigio	White	Italy
Ponga	Sauvignon Blanc	White	New Zealand
Mimi en Provence	Rosé	Blush	France
Sivas-Sonoma	Cabernet Sauvignon	Red	California
Château Souverain	Merlot	Red	California
Leese-Fitch	Pinot Noir	Red	California
Alamos	Malbec	Red	Argentina

Champagne Punch OR Sangria \$45.00/gallon (serves 20)

Mimosa (*prosecco and orange juice*) \$6.00/glass

Prosecco Toast (*with customizable, Tiffany Blue label*) \$25.00/bottle

**We do suggest choosing 2-3 types of both red and white wine to accommodate your guests.*

Beer Options

Bottled Beer

❖ Domestic Beer \$4.00

Budweiser, Bud Lite, Michelob Ultra, Michelob Lite, Miller Lite, Coors Lite, Yeungling, Sam Adams, Angry Orchard Cider, O'Doul's (*non-alcoholic*)

❖ Import and Premium Beer \$5.00

Heineken, Corona, Corona Lite, Amstel Lite, Guinness, Devil's Backbone Vienna Lager & 8 Point IPA, Blue Mountain Brewery Selections

Draft Beer

This option is only available with open bars. Please know that different beers come in certain barrel sizes, while others may not be available in draft.

Size of Barrel	# of 12 oz. beers	Domestic Price	Import/Premium Price
1/6 Barrel	55	\$110.00	\$165.00
¼ Barrel	82	\$164.00	\$246.00
½ Barrel	165	\$330.00	\$495.00

Liquor Options

House Liquor \$6.00/beverage

Bowman's Vodka, Rum, and Gin, Early Times Bourbon, Clan MacGregor Scotch, and Montezuma Tequila

Call Liquor \$7.00/beverage

Absolut Vodka, Bacardi Silver Rum, Tanqueray Gin, Jack Daniel's Bourbon, Dewars Scotch, and Jose Cuervo Tequila

Premium Liquor \$8.00/beverage

Grey Goose Vodka, Myers Dark Rum, Bombay Sapphire Gin, Maker's Mark Bourbon, Chivas Regal Scotch, and Patron Tequila

This Banquet Menu Guide is to be used as a template when considering what you would like concerning the food and beverage for you and your guests during your event. If you have other ideas, please don't hesitate to contact us so that we can work with you to offer you the menu (and price point) that you are visualizing for your event at Oakwood.

We greatly appreciate your interest in Oakwood Country Club and look forward to working with you in the future!



Contact Us!

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