



# Celebrate at Orinda Country Club

Special occasions are defined by distinct moments in time and remarkable places - an intimate wedding reception, a golden 50th wedding anniversary, a high-level corporate retreat. Momentous events such as these deserve a setting that rises to the occasion. The Clubhouse at the Orinda Country Club is the ideal setting for hosting a wide variety of special gatherings.

# The Historic Setting

Orinda Country Club's historic Spanish Mediterranean-style Clubhouse, with its hand-carved beam ceilings, ornate mahogany balconies, and contemporary furnishings create an atmosphere of timeless beauty and elegance. The Club's terrace offers sweeping views from the 1st tee out across the San Pablo Valley and Orinda hills, providing a magnificent setting for occasions both large and small.

The exclusive 250-acre property, a natural preserve for Alders, Bays and Oaks, is a fitting stage for your social or corporate event.

# Stepping Inside

Arriving at the Orinda Country Club is, in-itself, an event. Part movie set, part getaway, it is a secluded retreat with a warm Mediterranean welcome. The Main Floor places the accent on grand with its high ceilings, chandeliers, balcony, and fireplace. Our gracious Library, Loggia, and Orinda rooms lend an elegant mood to smaller gatherings. Whether the invitation includes just your dearest friends or an entire corporation, our professionally-trained staff will take care of every detail. Our cellar boasts some of Napa Valley's finest vintages, and a full bar awaits in the Fairway Lounge.

# Special Events

Our private country club offers our venue to the public for hosting special events. Let our Executive Chef create remarkable custom menus and wine pairings for your gathering; we are also happy to accommodate any special dietary requirements. Our Catering team will make sure that "the time of your lives" and "happily ever after" begins upon arrival. Every detail will be handled with the exceptional care and personalized service that is the hallmark of our Club.





### **\$5,000 Site Fee Includes:**

Tables, chairs, and standard house linen Flatware, china, and glassware Cake cutting Coffee, tea and infused water One-hour rehearsal Complimentary tasting for two

All packages require a \$7,500 food & beverage minimum \* Events are based on a 5 hour event time. \*Additional hours of event time are available at \$750 per hour



# ຯ <u>Passed Hors d'Oeuvres</u> ≪

Mini Cheese Quesadilla Guacamole

> **Classic Bruschetta** *Tomato, Basil, Crostini*

**Old-Fashioned Deviled Eggs** *Mustard, Chive, Smoked Paprika* 

Boneless Buffalo Wings Bleu Cheese Dip

Crispy Fried Vegetable Spring Roll Sweet Chili Sauce

**Fresh Spring Rolls** *Rice Paper, Cilantro, Napa Cabbage* 

Korean Beef Skewers Sweet Soy, Ginger, Sesame

Mediterranean Canape Artichoke, Tomato, Olive Fresh Mozzarella Petite Curried Chicken Tacos Coconut, Sesame, Peanuts

> Stuffed Red Potato Bacon, Cheddar, Chive

Mini Chicken Quesadilla Chicken, Guacamole, Salsa

Smoked Chicken Empanada Avocado-Tequila Sauce

> Asian Pork Potstickers Soy Dipping Sauce

#### **Boursin-Stuffed Mushrooms**

**Brie, Orange & Almond Canape** *House Marmalade, Candied Almonds* 

#### Asian or Swedish-Style Meatballs

Herb-Seared Lamb Piquillo Pepper Sauce Petite Crab Cake Ancho Chile Aioli

**Tuna Poke Tacos** Onion, Avocado, Wasabi

**Smoked Salmon Canapes** *Capers, Pickled Onion, Dill* 

**Tenderloin Bruschetta** *Caramelized Onion, Horseradish* 

**Caprese Skewer** Cherry Tomato, Fresh Basil, Mozzarella, Balsamic Drizzle

#### Grilled & Chilled Shrimp Cocktail Chipotle

Polenta Croustade Sundried Tomato Ragu Herb Aioli







# ∽ <u>Displayed Hors d'Oeuvres</u> ≪

## Imported & Domestic Cheese Display

House Jams, Candied Nuts, Berries Assorted Crackers

## Antipasti Display

Assorted Meats, Cheeses, Italian Vegetables, Crackers & Crostini

**Crudité Display** Assorted Mixed Raw Vegetables with Ranch Dipping Sauce

## Old Bay Jumbo Shrimp Cocktail

Cocktail Sauce & Lemons (3 per person)

## **Quesadilla Station**

Chicken, Pork, Steak or Vegetarian Chips, Salsa, Guacamole

## Mediterranean Display

Hummus, Baba Ghanoush, Olive Tapenade, Chipotle Garbanzo Spread Pita, Crostini

## **Grilled Vegetable Platter**

Asparagus, Mushroom, Zucchini Yellow Squash, Onion, Eggplant, Endive Cherry Tomato, Balsamic Reduction

## Spinach & Artichoke Dip

Crostini, Assorted Crackers

## Pork, Chicken or Shrimp Empanadas

Avocado Tequila Sauce



# 🧇 <u>Plated Dinner Packages</u> ⋞

# **The Watson**

# Hors d'Oeuvres

Choice of Two PASSED Hors d'Oeuvres ~and~ One Displayed Appetizer

# Salad Selections

Choose One

### **Classic Caesar**

Crisp Romaine, Parmesan, Garlic Crouton House Made Caesar Dressing

### Orinda Greens

Mixed Greens, Balsamic Glazed Apple, Candied Pecan Red Onion, Carrot, Honey Herb Vinaigrette

# **Entree Selection**

Package Includes Two Entrée Selections Vegetarian Entrée Available at No Additional Price Entrées Are Served with Seasonal Vegetables and your Choice of Starch

## Pan Seared Salmon

Bay Shrimp, Tomato, Dill

### **Chicken Francaise**

Artichoke, Capers, Mushroom

### **Roasted Prime Rib**

English Horseradish, Au Jus



# 🧇 <u>Plated Dinner Packages</u> ⋞

# **The Cascade**

## Hors d'Oeuvres

Choice of Four PASSED Hors d'Oeuvres ~and~ Two Displayed Appetizers

# Salad Selections

Choose One

### **Classic Caesar**

Crisp Romaine, Parmesan, Garlic Crouton House Made Caesar Dressing

#### **Orinda** Greens

Mixed Greens, Balsamic Glazed Apple, Candied Pecan Red Onion, Carrot, Honey Herb Vinaigrette

## **Entree Selection**

Package Includes Two Entrée Selections Vegetarian Entrée Available at No Additional Price Entrées Are Served with Seasonal Vegetables and your Choice of Starch

### Grilled Canadian Salmon

Bay Shrimp, Tomato, Dill

**7 oz Filet Mignon** *Pearl Onions in Red Wine* 

**Surf and Turf** *Filet and Jumbo Prawns* 

### Wild Mushroom Truffle-Stuffed Chicken Merlot Reduction



# 🧇 <u>Buffet Dinner Packages</u> ⋞

All buffet packages served with house made rolls and sweet cream butter. All dietary restrictions can be accommodated.

#### 1<sup>st</sup> Tee

Orinda Greens, Julienne Carrot, Grape Tomatoes, Cucumbers, Red Onion, White Balsamic Vinaigrette Baby Spinach Salad, Apple Smoked Bacon, Chopped Egg, Red Onion, Goat Cheese, Mushroom, Apple Cider Vinaigrette Mediterranean Pasta Salad Olives, Feta, Artichokes, Peppers, Onions, Herbs, Oregano Vinagrette Herb Roasted Potatoes or Buttermilk Mashed Potato In Season Vegetables French Style Breast of Chicken, Capers, Lemon & Italian Parsley Roasted Tri Tip of Beef with Red Wine Sauce

#### 9<sup>th</sup> Tee

Orinda Greens, Julienne Carrot, Grape Tomatoes, Cucumbers, Red Onion, White Balsamic Vinaigrette Baby Spinach Salad, Apple Smoked Bacon, Chopped Egg, Red Onion, Goat Cheese, Mushroom, Apple Cider Vinaigrette Mediterranean Pasta Salad Olives, Feta, Artichokes, Peppers, Onions, Herbs, Oregano Vinaigrette Herb Roasted Potatoes or Buttery Garlic Mashed Potato In Season Vegetables French Style Breast of Chicken, Capers, Lemon & Italian Parsley Roasted Tri Tip of Beef, Red Wine Sauce Grilled Salmon, Bay Shrimp, Tomato, Dill

#### 18<sup>th</sup> Tee

Orinda Greens, Julienne Carrot, Grape Tomatoes, Cucumbers, Red Onion, White Balsamic Vinaigrette Baby Spinach Salad, Apple Smoked Bacon, Chopped Egg, Red Onion, Goat Cheese, Mushroom, Apple Cider Vinaigrette Mediterranean Pasta Salad Olives, Feta, Artichokes, Peppers, Onions, Herbs, Oregano Vinaigrette Herb Roasted Potatoes or Buttery Garlic Mashed Potato In Season Vegetables, choice of two different seasonal vegetables French Style Breast of Chicken, Capers, Lemon & Italian Parsley Roasted Prime Rib, Red Wine Sauce Grilled Salmon, Bay Shrimp, Tomato, Dill

Passed Hors d'Oeuvres: Choice of Two - , Choice of Three - Displayed Hors d'Oeuvres: Each Display -







, Choice of Four -



# 🎐 <u>Desserts</u> ⋞

### All desserts are created in-house by our own Pastry Chef.

#### ASSORTED COOKIES

- (Choose 2)
- Chocolate Chip
- Oatmeal
- Snickerdoodle

#### ASSORTED COOKIES & BROWNIES

- Original 3 Cookies, M&M Cookie,
  - Coconut Rocher (Choose 2)
- Brownie or Blondie

#### COOKIES, BARS, AND POPS

(Parties of 50 or more guests)

- Assorted Cookies (*Choose 1*)
- Brownies
- Blondie, Lemon Bar (*Choose 1*)
- Seasonal Flavor Cheesecake Pop

#### **SMALL BITES** (family/buffet-style)

Vanilla or Chocolate Cheesecake Bites, Fruit Tarts, Lemon Meringue Tarts, Seasonal Flavored Cheesecake Pop, Chocolate Tart, Chocolate Hazelnut Crunch Bar, Moon Pie Cookies, French Macaroons, Orinda Oreos, Crème Brulee Tarts, Assorted Mini Cupcakes

### **PLATED DESSERTS**

Chocolate Ganache Tart, Chocolate Layer Cake, Tiramisu, Strawberry Shortcake, Black Forest Cake, Crème Brulee (Chocolate, Vanilla, or Seasonal Fruit), Cheesecake (Vanilla, Chocolate, Oreo, Dulce De Leche), Hazelnut Crunch Bar, Caramel Mousse Bombe, Fruit Mousse Cake, Key Lime Pie, Almond Tart, Strawberry-Pistachio Tart, Lemon Meringue Tart

### CAKES

Our Pastry Chef will make custom cakes for your special occasion and would like to have a discussion with you to discuss your event needs.







# 🎐 <u>Beverage Packages</u> ⋞

(All Packages are for Four Hours)

## **COFFEE & TEA STATION**

Regular and Decaffeinated Coffee Assortment of Hot Tea or Iced Tea Cream and Sugar

## PACKAGE A

Domestic and Imported Beers House Red, White Wines and Sparkling Wines Assorted Non-Alcoholic Beverages

### PACKAGE B Includes Package A PLUS Well Cocktails

**PACKAGE C** Includes Packages A & B PLUS Call Cocktails Passed Lunch or Dinner Wine Service

PACKAGE D Includes Packages A, B & C PLUS Premium Cocktails

## NO HOST BAR PACKAGE

One Bartender Per 60 Guests Corkage Fee Portable Bar Fee

# CONSUMPTION BAR

One Bartender Per 60 Guests





# Severage Selection ≪

#### WINE SELECTIONS

#### Sparkling Wines/Champagne

Villa Sandi, Prosecco Treviso, NV Roederer Estate, Brut Alexander Valley, NV Collet, Brut Rose Champagne, NV Veuve Clicquot, Brut Champagne, NV

#### Rose

Chateau Gassier Cote de Provence 2016

#### White Wines

Greywacke, Sauvignon Blanc Marlborough 2016 Honig, Sauvignon Blanc Napa Valley 2017 J. Lohr, Chardonnay Monterey 2016 Sonoma-Cutrer, Chardonnay Sonoma County 2016

#### **Red Wines**

Talbott "Kali Hart", Pinot Noir Monterey 2016
J. Lohr "Los Osos," Merlot Paso Robles 2014
Seghesio, Zinfandel Sonoma County 2015
Joel Gott "815," Cabernet Sauvignon California 2015
Silver Oak, Cabernet Sauvignon Alexander Valley 2013

#### **BEER SELECTIONS**

**Domestic** Sierra Nevada Pale Ale Budweiser Bud Light Coors Coors Light

#### Imported

Amstel Light Anchor Steam Corona Stella Heineken Pacifico

**Non Alcoholic Selections** Buckler O'Doul's

*In the Fairway, draft beer is available upon request for an additional charge.* 







# ∽ <u>Spirits Selection</u> ≪

#### **BOURBON**

Canadian Club Crown Royal Gentleman Jack Jack Daniels Jameson Knob Creek Makers Mark Seagram's 7 Seagram's VO Southern Comfort Woodford Reserve

### BRANDY

Christian Brothers Courvoisier

### GIN

Beefeater Bombay Bombay Sapphire Citadelle Gordon's Tanqueray Tanqueray 10

## LIQUOR

Bailey's Compari Grand Marnier Kahlua Midori



#### **RUM**

Bacardi Bacardi Dark Captain Morgan Meyers Mt. Gay

### SCOTCH

Chivas Regal Dewars Glenlivet Johnny Walker Black Johnny Walker Red Laphroaig Macallan Stuart Talisker

### **TEQUILA**

Don Julio Anejo Don Julio Silver El Jimador Herradura Jose Cuervo Patron Silver

## VODKA

Absolut Absolut Citron Absolut Mandarin Absolut Ruby Red Belvedere Chopin Gilbey's Grey Goose Hanger 1 Hanger 1 Hanger 1 Mandarin Ketal 1 Smirnoff Stoli Tito's ORINDA COUNTRV CLUB

# Orinda Country Club General Information

All private party reservations will be guaranteed by signing the private party contract, receipt of appropriate deposit and by receiving a member sponsorship letter if needed.

Fifty percent of estimated charges (less the deposit) will be due thirty days prior to event and the final estimated balance is due seven days prior to event.

A non-refundable deposit of \$5000.00 is required within two weeks after the date the contract is sent. All event dates that do not receive a deposit within this time frame will be released. Events are limited to 5 hours in length and not to extend past 11pm.

Vegetarian requests and dietary restrictions will be accommodated with appropriate advanced notice. The Club cannot assume responsibility for damage or loss of articles left unattended. Flowers, gifts, prizes, etc. that are provided by the hosts of a function, must be removed immediately following the event.

The Orinda Country Club asks that no birdseed, rice, confetti or flower petals be thrown inside or outside the club at any time. If this occurs, there will be an automatic cleaning charge of \$500 added to the final bill.

Smoking is not allowed in the reception areas. Guests are welcome to smoke on the balcony or in the front of the Clubhouse twenty feet away from the front entrance.

A 20% service charge will be added to all non-member and member sponsored events. In addition, local sales tax will be added to all food and beverage sales and service charge.

### Food and Beverage

Menu selections must be finalized two weeks prior to your event.

We are eager to create a memorable event for you. We will make every effort to ensure that prices and policies herein are current and fair; however, both prices and policies are subject to change. Orinda Country Club will guarantee prices and menus 45 days prior to the event.

Food or beverage is not permitted to be brought into the Club, with the exception of wine, champagne and wedding cakes/pastries. Additionally, no food or beverage purchased may leave the Club premises.

A corkage fee of \$20 per 750mL will be charged for wine or champagne brought into the Club. Service charge and sales tax will be added to all services provided.

The consumption of alcoholic beverages by persons under the age of 21 is not permitted. The Club reserves the right to refuse service to guests who appear to be intoxicated. Alcoholic beverages are not to be consumed outside the clubhouse.

#### Guarantees

Orinda Country Club requires a guaranteed attendance number be provided to the Club no later than 12pm seven days preceding the function.

Your event will be billed according to the guaranteed number of guests should less than the guaranteed number attend. Additional guest attendance or additional food requested over the final guaranteed number will be billed accordingly.

## Music, Decorations and Flowers

Orinda Country Club can provide you with professional referrals in order to assist you with arranging for music, props, flowers and specialty cakes. It is the responsibility of the host to inform the Club when deliveries will be made and when entertainment will be setting up. It is also appreciated if the Club is provided with the names and numbers of the vendors being used.

Orinda Country Club has a "good neighbor" policy with the surrounding homes in the area. Due to this policy, bands or disc jockeys may not play past 11 pm. Guests are expected to respect the noise level when entering or leaving the club. No posters, banners, signs, thumbnails, tacks or adhesives can be affixed to the premises without approval of Club

## Dress Code

The event host is responsible for advising any and all guests and event vendors of Orinda Country Club's dress code. Blue jeans and/or denim of any kind are not permitted in the Clubhouse at any time. Men should refrain from wearing hats in the Clubhouse.