



ORANGE COUNTY
NATIONAL
Golf Center and Lodge

Catering Menu



Orange County National Golf Center and Lodge
16301 Phil Ritson Way, Winter Garden FL, 34787
www.ocngolf.com
407-656-2626

Thank you for considering Orange County National for your special occasion! We understand how important this event is and our experienced staff will work with you to make sure it is everything you want. Our chefs have prepared a menu to meet every taste but we also have the availability to create custom menus. We look forward to the privilege of working with you on this special occasion!



General Information

Meeting Room* \$300 *capacity of 40 people*

Orange83 Room* \$900 *capacity of 200 people*

Executive Board Room* \$300 *capacity of 20 people*

Lodge Lawn* \$700 *capacity of 150 people*

Clubhouse Lawn* \$500 *capacity of 100 people*

Tent *price varies based on size and style*

Additional Hours \$250 *per hour*

Complimentary Linen *white, ivory or black*

Complimentary Parking

Complimentary Cake Cutting

Complimentary A/V

Specialty Linen *priced upon request*

Chair Sashes *priced upon request*

Chiavari Chairs *priced upon request*

**rental up to four hours*

**Room rental included with Golf Outing package*

*All food and beverage must be provided by Orange County National
with the exception of specialty cakes.*

Breakfast

All Breakfasts are served with Freshly Brewed Coffee, Decaffeinated Coffee and Orange Juice

Continental Breakfast

\$8.95++ per person

Choose three items:

Bagels with Cream Cheese, Assorted Danishes,
Assorted Muffins, Yogurt, Granola Bars, or
Fresh Whole Fruit

Additional items are \$2.00 per item

Brunch

\$22.95++ per person

Scrambled Eggs
Breakfast Potatoes
Applewood Smoked Bacon
Sausage Links
French Toast with Warm Maple Syrup
Marinated Grilled Chicken
Rice Pilaf
Vegetable Medley
Cornbread
Mixed Garden Salad
Fresh Cut Seasonal Fruit
(only available for groups over 50)

Breakfast Sandwiches

\$10.95++ per person

Assortment of Breakfast Sandwiches
Including Bacon, Ham or Sausage with Egg and
Cheese on a Toasted English Muffin
Fresh Whole Fruit

Mimosa Bar (per hour)

\$9.95++ per person

Champagne and your choice of Orange,
Cranberry, or Pineapple Juice

Bloody Mary Bar (per hour)

\$9.95++ per person

Topping bar includes Tabasco,
Worcestershire, Olives, Lemons,
and Limes

Hot Breakfast Buffet

\$15.95++ per person

Assorted Pastries
Scrambled Eggs
Applewood Smoked Bacon & Sausage Links
Breakfast Potatoes
French Toast with Maple Syrup
Fresh Cut Seasonal Melons and Berries

Additional Option:

Omelet Station

\$5.95++ per person

Chef will build the omelet of your
choice as you wait.
Selections include: diced ham, bacon,
sausage, cheese, tomatoes, onions,
and peppers

\$100 Chef Attendant Fee Applies

Lunch

*All Buffets include Freshly Brewed Unsweet Tea and Water Station
Lunch Buffets are only available from 11:00 am to 3:00 pm*

Picnic Basket Buffet

\$14.95++ per person

Build your own Sandwich
Assortment of Sliced Deli Meats and Cheese
Sliced Tomatoes, Lettuce, Onions
Fresh Hoagie Rolls
Mustard and Mayonnaise
Italian Pasta Salad
Potato Chips
Fresh Baked Cookies

Fiesta Fare

\$16.95++ per person

Build your own Tacos with Pulled Pork and
Ground Beef toppings include
Shredded Cheese, Salsa, Sour Cream,
Diced Onions and Jalapenos
Rice and Black Beans
Chips and Salsa
Cinnamon Sugar Churros

Taste of Italy

\$17.95++ per person

Classic Caesar Salad
Grilled Chicken
Fettuccini Alfredo
Penne A La Vodka
Italian Broccoli
Garlic Breadsticks
Cannoli with Chocolate Chips

Classic American

\$18.95++ per person

Pure Ground Beef Hamburgers
All Beef Hot Dogs
Sliced Tomatoes, Lettuce and Onions
Assorted Cheese
Ketchup, Mustard, & Mayonnaise
Red Skin Potato Salad
Cole Slaw
Fresh Baked Cookies

Southern BBQ

\$19.95++ per person

Barbecue Chicken
BBQ Pulled Pork
Cornbread
Classic Coleslaw
Baked Beans
Mac n Cheese
Broccoli Salad
Fresh Baked Cookies

Boxed Lunch

\$16.95++ per person

Perfect for Business Meetings & Tournaments
Includes Bottle Water, Chips,
Cookie, and Fruit.
Choice of:
Roast Beef with Cheddar Cheese,
Turkey Breast with American Cheese, or
Ham with Swiss Cheese
Served on a Hoagie Roll
Vegetarian Wrap available upon request

Dinner Menu

Includes rolls and butter and choice of one salad or soup, one vegetable, and one starch.

Served buffet style. Plated meals are available at an additional \$5++ per person..

Second entrée is available at an additional cost

Beef/Pork \$15++pp, Poultry \$10++pp or Seafood \$12++pp.

All Buffets are served with Freshly Brewed Unsweet Tea and Water Station.

Beef/Pork

Italian Meatballs in Marinara \$23.95pp

Beef Tenderloin Tips in Burgundy Reduction \$27.95pp

Pork Milanese \$24.95pp

Caribbean Jerk Pork Chops \$25.95pp

Poultry

Chicken Marsala \$24.95pp

Chicken Picatta \$24.95pp

Black & Blue Chicken \$25.95pp

Chicken Cordon Bleu \$25.95pp

Seafood

Blackened Shrimp in Cajun Cream \$23.95pp

Mahi-Mahi Tropical Chutney \$26.95pp

Salmon in a Dill Cream Sauce \$28.95pp

Dinner Menu CONT.

Soup

Broccoli Cheddar Soup
Spanish Black Bean Soup
Tomato Basil Soup

Salad

House Garden Salad
Classic Caesar Salad
Mixed Greens Gorgonzola Salad
Baby Spinach Berry Salad

Vegetable

Green Bean Almandine
Steamed Broccoli
Roasted Turmeric Cauliflower
Ratatouille

Starch

Red Skin Mashed Potatoes
Cilantro & Lime Yellow Rice
Penne A La Vodka
Garlic Parmesan Risotto
Pasta Primavera

Carving Stations

*Carving Stations can be added on at the quoted price below or
can be served as the main entrée with three side dishes at additional \$15.00 per person*

Roasted Prime Rib of Beef \$17.50 pp
Herb Roasted Breast of Turkey \$10.95 pp
Honey Glazed Ham \$11.95 pp

\$100 Chef Attendant Fee Applies

Wedding Packages

*Packages are subject to a 21% service charge and 6.5% tax.
Served Buffet style. Plated upcharge is \$5pp.*

Classic

Champagne Toast
Choice of Salad
Rolls & Butter
One Display and One Passed Appetizer
One Entrée
One Starch Accompaniment
One Vegetable Accompaniment
\$39pp

Deluxe

Champagne Toast
Choice Salad
Rolls & Butter
One Display and Two Passed Appetizer
Two Entrées
One Starch Accompaniment
One Vegetable Accompaniment
\$59pp

All Inclusive

Champagne Toast
Premium Bar 3 hours
Choice of Salad
Rolls & Butter
One Display and Two Passed Appetizer
Two Entrées
One Starch Accompaniment
One Vegetable Accompaniment
\$99pp

Appetizers

*Appetizers are priced per person; 2-3 pieces will be prepared per person.
It is suggested to pick 3-5 selections.*

Passed Hors D'oeuvres

\$3pp++

Assorted Mini Quiche
Vegetable Spring Rolls
Goat Cheese Bacon Onion Jam Crostini
BBQ Meatball Skewer
Strawberries Bruschetta

\$5pp++

Mini Beef Wellingtons
Teriyaki Chicken Satay
Caprese Skewers
Prosciutto Wrapped Asparagus

Displays

\$3pp++

Fresh Seasonal Fruit Plater
Vegetable Crudités with Avocado Ranch

\$5pp++

International and Domestic Cheeses with
Assorted Artisan Crackers
Italian Antipasto
Dipping Display: Fresh Pico De Gallo, Spinach
and Artichoke, and Guacamole or Hummus

Desserts

Chocolate Cake \$5pp++
New York Style Cheesecake \$6pp++
Fresh Baked Assortment of Cookies \$3pp++
Dutch Apple or Cherry Pie \$4pp++
Key Lime Pie \$6pp++
Cannoli \$7.00++
Mini Mousse Cakes \$6.00++

Bar Packages

One bartender per 50 guests

House Open Bar:

First hour: \$17/person
Each Additional Hour: \$7/hour

Includes: Wells Liquor, Domestic Beer, House Wine, and Soda (excludes shots)

Premium Open Bar:

Second Hour: \$24/person
Each Additional Hour: \$10/person

Includes: Premium Liquor, Domestic, Imported, and Craft Beer, House and Premium Wine, and Soda (excludes shots)

Beer & Wine Only

One Hour: \$15/person
Each Additional Hour: \$6/person

Draft:

Seasonal Rotating

Domestic:

Budweiser, Bud Light, Miller Lite, Coors Light, Yuegling

Imported:

Michelob Ultra, Corona

Wine Service:

House Wines:

La Terre, California
Chardonnay, White Zinfandel, Merlot,
Cabernet Sauvignon

Glass: \$6.50 Bottle: \$32.50

Premium Wines:

Inquire about current selection
Glass: \$8.50 Bottle: \$42.50

Hosted Bar:

Hosted Bar is Billed Based on Consumption
Set Cap is available

Pricing:

Soda \$3.50
Beer \$6.00
Wine \$8.00
Liquor \$8-10.00

Cash Bar:

A \$100 Bartender fee applies to all
cash bars (per bartender)

Soda Package:

\$4.00++ per person

Champagne Toast:

\$4.00++ per person

Additional Information

Service Charge & Tax

All food and beverage selections are subject to a taxable 21% service charge and a 6.5% sales tax.

Food & Beverage

All food & beverage with the exceptions of specialty cakes (including wedding cakes) must be provided by Orange County National and consumed on the premises. As a responsible vendor, Orange County National adheres to all laws and regulations pertaining to service and sale of alcoholic beverages.

Guarantees

Final attendance for all events must be received 10 days in advance, not subject to reduction. We will be prepared to serve no more than 5% over the final guaranteed attendance specified.

Deposit

To secure your room and date, a non-refundable deposit of 35% of the total bill is required within 7 days of signing the contract. Deposits will be applied toward your final bill.

Payments

90 days prior to your event we require 50% of the remaining total to be paid. 10 days prior to your event we require a guarantee number of attendees and the final balance to be paid. Orange County National accepts American Express, Master Card, Visa, Discover, and checks. If event is booked in conjunction with a golf outing the prevailing outing payment schedule will apply.

Cancellation Policy

If a guest finds it necessary to cancel a function, any expenses (including specially ordered services, rentals, or food items) incurred by the Club in preparation for the function become the responsibility of the client.

Function Time

The times specified on the contract are the times the room have been reserved and will be strictly followed. If special set-up or tear down times are needed please contact your Event Manager to make special arrangements according to availability. No more than two hours prior, unless special permission is given.

Inclement Weather

Should an outdoor event need to be relocated inside due to inclement weather and the ceremony still proceeds, all site and set up charges will apply as stated on the contract. Every attempt to continue with an event as scheduled will be made. No refunds will be made at this time.

Event Planner

While Orange County National has a banquet staff to coordinate the pieces of you catered event, we do not have an on-site coordinator or professional even planner. It is highly recommended to hire or delegate a professional event planner for your event to assist you with details other than your food and beverage.