

Private Events

Oakmont Country Club

1901 Oakmont Drive, Corinth, Texas, 76210

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OAKMONT
COUNTRY CLUB

WELCOME TO

Oakmont Country Club!

Thank you for considering Oakmont Country Club for your private event venue. It is our pleasure to assist you throughout the planning process, and we appreciate the opportunity to serve you.

Oakmont is located right outside of Denton, Tx. Making it an easy commute from the Dallas Ft. Worth Metroplex. The club has full-service private party and event spaces to offer. We can accommodate your every need, from an intimate dinner party for 10 to a celebration of 120 guests. Our beautiful golf course setting provides the perfect backdrop for pictures with family and friends that will be remembered forever.

Our Private Event Menu includes delicious selections developed by our talented Executive Chef and Culinary Team. We can also create a custom menu for you that reflects the occasion. Feel free to contact the Private Events Department at 940.321.5599 ext. 5647 with any questions you may have. We are happy to have the opportunity to be a part of this occasion.

Sincerely,
Oakmont Country Club

When planning such a special occasion, you will need a special place. Our staff is on site to help make all of your details come together, no matter how big or small!

ALL DAY MEETING PACKAGES



\$50++ per person

Classic Continental Breakfast Chef's Table

Seasonal Fruit Display with Yogurt & Granola, Assorted Pastries & Muffins, Freshly Brewed Regular & Decaffeinated Coffee, & Orange Juice

Plated Lunch

House Salad, Chef's Choice Entrée, Starch, and Seasonal Vegetable

Afternoon Break

Club-Made Cookies, Energy Bars, & Whole Fruit

Upgrade to Healthy Boost Snack \$8 per person

Cheese Board, Vegetable Display, Fresh Fruit

All-Day Beverage Station

Freshly Brewed Coffee, Water, & Tea



BREAKFAST & BRUNCH

Chef's Tables

Minimum of 25 guests

Classic Continental | \$22++ per person

Seasonal Fruit, Assorted Muffins & Pastries, Bagels with Cream Cheese, and Yogurt with Granola

From the Farmhouse | \$30++ per person

Cheesy Scrambled Eggs, Bisuits & Country Gravy, Bacon, Sausage, Hash Browns, Pastries, Muffins & Fruit

Country Club Classic | \$35++ per person

Eggs Benedict, Hash Browns, Bacon & Sausage, Biscuits & Gravy, Waffles & Warm Maple Syrup, Fruit, and Assorted Danishes & Muffins

Plated

Country Club Breakfast | \$22++ per person

Sausage & Bacon, Country Hash Browns, Cheesy Scrambled Eggs, Fresh Fruit Cup & Toast

ENHANCEMENTS

Breakfast Sandwiches | \$7++

Bacon, Egg & Cheese
Sausage, Egg & Cheese
Biscuit with Egg & Cheese

Gourmet Waffle Bar | \$12++

Blueberries, Strawberries, Sliced
Bananas, Powdered Sugar, Whipped
Cream, Peanut Butter, Chocolate Fudge
Syrup, Strawberry Syrup, Caramel Sauce,
Strawberry Jelly & Chocolate Chips

MIX AND MINGLE



Hors D'oeuvres

Tier 1 Appetizers | \$5++ per portion

- Caprese Skewers
- Chicken Empanadas with Chipotle Aioli
- Chicken Fajita Skewers & Roasted Bell Peppers with Cilantro Lime Cream
- Coconut Chicken Tenders with Sweet Thai Chili Dipping Sauce
- Miniature Oakmont Chicken & Waffles with Jalapeño Gravy
- Vegetable Spring Rolls with Ponzu Sauce
- Sirloin Cheddar Cheeseburger Sliders with Caramelized Onions
- Poblano Barbeque Meatballs
- Italian Stuffed Mushroom

Tier 2 Appetizers | \$6++ per portion

- Cream Cheese Stuffed Jalapeño wrapped in Bacon
- Chilled Jumbo Shrimp with Oakmont Cocktail Sauce
- Lump Crab Cakes with Lemon Aioli
- Petite Beef Wellington with Brown Mustard Demi
- Fresh Melon wrapped in Prosciutto with a Balsamic Glaze

DISPLAY PLATTERS

\$140++ per Platter

- Imported & Domestic Cheeses with Assorted Crackers
- Seasonal Fruit with Vanilla Yogurt Dipping Sauce
- Fresh Vegetable Display with Ranch Dipping Sauce



CHEF'S TABLES



Pastabilities Action Station | \$35++ per person

Choice of Pasta: Bow-tie, Fettuccine, Penne or Cheese Tortellini

Choice of Sauces: Marinara, Bolognese, Alfredo, or Pesto Cream

Served with Garlic Bread, Fresh Vegetables, Grilled Chicken & Italian Sausage

Texas Tailgate | \$37++ per person

Slow-Smoked Brisket, Hickory-Smoked Chicken, Black Pepper Beef Sausage, Cowboy Beans, & Potato Salad

Served with BBQ Sauce, Onions, Pickles, & Cornbread

Dessert: Peach Cobbler

Tex-Mex Trio | \$34++ per person

Fajita Steak, Fajita Chicken, Grilled Onions, Peppers, Spanish Rice & Charro Beans

Served with Tortillas, Sour Cream, Salsa, Shredded Cheese, Pico de Gallo, & Guacamole

Dessert: Cinnamon Churros



CUSTOM PLATED

1 Entrée | \$38++ per person

Choice of 2 | \$42++ per person

Salads - Choice of One

- **Mixed Greens Garden Salad:** Mixture of garden fresh greens with Cucumber, Tomato, Croutons & Carrots. Served with Ranch & Italian Dressing
- **Spinach Salad:** Baby Spinach with mushrooms, red onion, chopped bacon, candied pecans & feta cheese. Served with Raspberry Vinaigrette
- **Traditional Caesar Salad:** Romaine Lettuce with Parmesan Cheese, & Garlic Croutons. Served with Caesar Dressing.

Sides

- **Starch - Choice of One:** Rice Pilaf, Roasted Rosemary Red Potatoes, or Roast Garlic Whipped Potatoes
- **Vegetables:** Chef's Seasonal Selections

Entrées

- **Herb Marinated Grilled Chicken:** with Sun-Dried Tomato & Spinach Cream
- **Pecan Crusted Chicken:** with Honey Butter Sauce
- **Bacon Wrapped Pork Loin:** with Mushroom & Fig Demi Glace
- **6 oz. Filet:** with Red Wine Demi Glace
- **10 oz. Ribeye:** with Maitre D' Butter
- **Grilled Salmon:** with Lemon, Capers, & White Wine Butter Sauce
- **Red Snapper:** with Cajun Crawfish Étouffée

Desserts:

- New York Style Cheesecake
- Raspberry Cheesecake
- Chocolate Cake
- Tiramisu
- Carrot Cake

BAR PACKAGES

Open Bar Packages

Bar packages may be purchased for your chosen length of time for all guests in attendance. Guests are charged per person. Guests under 21 years of age will not be charged. Prices listed below are per person and are subject to 8.25% tax and 22% service charge.

Silver Bar Package

Domestic & Imported Beer, House Wine, & Soft Drinks

2 Hours | \$26++ per person 3 Hours | \$31++ per person 4 Hours | \$36++ per person

Gold Bar Package

Call Mixed Drinks, Domestic & Import Beer, House Wine, & Soft Drinks

Liquor Included: Svedka Vodka, Beefeater Gin, Bacardi Silver Rum, Sauza Blue Tequila, Jim Beam Bourbon, Johnny Walker Red Scotch, Seagrams 7 Blend Whiskey

2 Hours | \$31++ per person 3 Hours | \$31++ per person 4 Hours | \$41 per person

Platinum Bar Package

Premium Mixed Drinks, Domestic & Import Beer, House Wine, & Soft Drinks

Liquor Included: Grey Goose Vodka, Bombay Gin, Myers Rum, Sauza Blue Tequila, Makers Mark Bourbon, Johnny Walker Black Scotch, Crown Royal Blended Whiskey

2 Hours | \$36++++ per person 3 Hours | \$41++ per person 4 Hours | \$46 per person

Consumption Bar

The host may place restrictions on a consumption bar based on timing and the types of alcoholic beverages served, or a value cap on the bar tab itself. A minimum of \$250 must be spent at the bar before tax & service charge.

If the minimum is not met, the host will be responsible for a \$100 bartender fee



ADDITIONAL INFORMATION



Oakmont Physical Address

1901 Oakmont Drive | Corinth, TX | 76210

Address to use on your event invitations

Oakmont Mailing Address

1200 Clubhouse Drive | Corinth, TX | 76210

Address to use when sending payments

FACILITY FEES

Facility Fees are charged to all Non-Members and are based on a 4-hour timeframe, plus a 1-hour set-up time for the event for hosts to decorate and finish set-up. The Facility Fee includes Banquet Tables (Rounds, 6-Foot Tables, 8-Foot Tables, Card Tables, Sweetheart Round Tables) China, Glassware, Silverware, Room Set-Up, Break-down, House Linens: Black, White, or Ivory (special linens are able to be ordered for an additional cost) House Centerpieces, Floor Manager, Bartender, and Service Staff.

TAX & SERVICE CHARGE

An 8.25% sales tax and a 22% automatic service charge is added to any and all Food & Beverage purchases from the Club. According to Club By-laws, all service staff personnel evenly share the service charge. Additional gratuities are always welcome but not required.

DEPOSITS & PAYMENTS

When you request a contract, a tentative hold will be placed on that date until the contract is returned and signed. An initial deposit and completed credit card authorization form is required along with the signed contract and function sheet in order to reserve the space. Enrollment in our payment portal, CardX is mandatory to book an event. Payment can also be made by check or credit card through our accounting department. A non-refundable 25% deposit is applied towards the balance of your event. There is a second deposit valuing 75% of the remaining balance 7 days prior to the event. The final headcount and payment are due no later than 7 days prior to the event.