



OAK HILLS COUNTRY CLUB



BUSINESS AND SOCIAL BANQUET MENU

Events at Oak Hills Country Club

Planning a special event or business meeting is easy at Oak Hills Country Club. When using our resources to coordinate your event, you'll have a great experience at a great value.

Our full-service venue provides a fresh setting, while our attentive staff can help plan the details. Our staff will be at your service every step of the way, from set up and menus, to the décor and all other details.

Your special event is bound to be memorable. From meetings and conferences, to birthdays or anniversaries, Oak Hills has the location, the staff and everything else you need to ensure a successful event.

We have experience with both large and small group events, which means you'll always be in good care.

Special event types:

- Birthday parties
- Anniversary parties
- Reunions
- Baby showers
- Bridal showers
- Graduation parties
- Cocktail receptions
- Pool parties
- Business meetings
- Conferences
- Luncheons
- Weddings



Our Services

Oak Hills Country Club realizes every event is different, and we can help plan and execute any type of event. Our full-service clubhouse features more than 8,000 square feet of event space to host events big and small.

This banquet menu provides options for hors d'oeuvres, plated dinners and buffets. If you don't find exactly what you're looking for, we can create a custom menu for your event.

When you book your event at Oak Hills, you'll receive:

- A professional Event Manager to assist with event planning
- Extensive culinary options
- Professional bar and service staff
- Tables and chairs for your event
- All set-up and clean-up services
- In-house banquet linens, skirting, and linen napkins
- All dinner and serviceware
- Votive candles on each table

Facility Rental Fees

As a member of Oak Hills you have the ability to use any of the Club's banquet facilities at no rental charge. Non-members can rent any of the banquet facilities and are charged the following room rental fees. All events are charged tax and a 22 percent service charge.

Linden Terrace	\$1,250
The Balcony	\$200
The Bunker	\$200
Ceremony & Reception	3,000



Important Details

Food and Beverage Guidelines

All food and beverage consumed on site must be purchased through Oak Hills Country Club except themed desserts such as wedding cakes, birthday cakes and mints. **Left-over food may not leave the premises.**

All Nebraska state liquor laws, including, but not limited to drinking age, will be observed and enforced. Oak Hills Country Club staff reserves the right to refuse service to anyone on the basis of such laws. Our policy prohibits alcoholic beverages from being brought on or removed from the Oak Hills Country Club premises. No alcoholic beverages will be served without valid I.D. Only one drink may be served per person at any one time. Any person attempting to serve an alcoholic beverage to a minor will be asked to leave the premises. The consumption of alcoholic beverages by a minor is a serious violation of state and federal laws and will be treated as a crime. Our staff is fully trained to ask for age identification from any person who appears to be under the age of 21 and is trying to obtain alcohol. We ask you inform any guests who may be under the legal drinking age of our policy.

Guarantee and Cancellation

A signed contract is required to secure your event date, and a deposit may also be required. A cancellation within 120 days of a Friday or Saturday event or 90 days of a Sunday through Thursday event will forfeit the deposit if it was paid. If a cancellation occurs within 30 days of the event, the event host is responsible for and charged 25 percent of the event's projected cost.

Final menu selections and an estimated guarantee number must be submitted two weeks prior to the event to insure the availability of desired menu items. The final guarantee number is due one week prior to event. This number is the minimum number your event will be charged. If we don't receive a final count, we will charge according to your preliminary count. Applicable sales tax, as well as a 22 percent service charge is applied to all food and beverage purchases.

Payment will be based on the final guaranteed number and is due the evening of the event. We accept cash, check, Visa, MasterCard, Discover and American Express (3% fee).

Decorations

To avoid damage to the facility, **we do not allow taping, tacking or the attachment of any written material to walls or doors.** The Events Manager must approve all decorations prior to the event.

Breakfast and Breaks

All prices are per person. Breakfast station is for 60-minutes.

Breakfast Options

Continental Breakfast

\$9

Fresh fruit display, assorted breakfast pastries, served with assorted fruit juices and coffee.

Deluxe Breakfast Buffet

\$16

Fresh fruit display, scrambled eggs, breakfast potatoes, bacon and sausage, choice of pancakes or French toast with syrup, served with assorted fruit juices and coffee.

Breakfast Buffet

\$14

Fresh fruit display, scrambled eggs, breakfast potatoes, bacon and sausage, served with assorted fruit juices and coffee.

Breakfast Add-Ons (Add-on items for the above Breakfast Options.

Prices are per person.)

Omelette Station

\$6

Berry Crepes

\$4

Waffles with Toppings

\$5

Eggs Benedict

\$5

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Lunch Entrées

All prices are per person. Each entrée is served with coffee and iced tea.

Thunderbird Salad

\$17

House-made Thunderbird dressing served over fresh salad greens, bacon, eggs, tomatoes, Asiago cheese and croutons with grilled chicken.

Caesar Salad

\$15

A classic romaine salad tossed with lively garlic Caesar dressing, Asiago cheese and croutons with grilled chicken.

Tuna Club

\$13

House-made tuna salad with lettuce, tomato, bacon, Swiss and American cheese on toasted wheat bread, served with potato chips.

Pesto Chicken Sandwich

\$16

A grilled chicken breast topped with basil pesto, Havarti cheese and fire roasted tomato salsa, served with a lemon-basil aioli on a toasted ciabatta bun, served with a side of fresh fruit.

Grilled Chicken Penne

\$18

Penne pasta with grilled chicken, peppers, mushrooms and black olives tossed in a sun-dried tomato and roasted red pepper cream pesto. Served with a house salad.

Jerusalem Chicken

\$18

Grilled chicken breast topped with a light, lemon cream sauce with artichokes, capers and mushrooms, served with mixed vegetables and house-made seasoned rice. Served with a house salad.

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Lunch Buffets

All prices are per person. A minimum of 20 people is required for a lunch buffet.

Taco Buffet

\$17

Flour and corn taco shells, flour tortilla chips served with ground taco beef, queso, sour cream, guacamole, salsa, cheese, lettuce, olives and tomatoes. Brownies or cookies for dessert.

Pasta Buffet

\$17

Choice of house salad with two dressings or Caesar salad, grilled chicken, two kinds of pasta, marinara and Alfredo sauces and garlic bread. Brownies or cookies for dessert.

Asian Buffet

\$17

Garden green salad with two dressings, teriyaki steak stir-fry, sweet and sour chicken and steamed white rice. Brownies or cookies for dessert.

Deli Buffet

\$16

Choice of sliced ham and turkey or chicken and tuna salad, served with assorted breads and cheeses, with the choice of chicken noodle soup or pasta and potato salad. Brownies or cookies for dessert.

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Liquor and Bar

Cash Bar

Individual guests pay for all beverages. There is no additional charge to the host of the event.

On Consumption

Fountain Sodas (free refill on fountain soda)

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Lemonade **\$3**

Well Cocktail[†]

Dewar's, Tanqueray, Wheatly, Bacardi Rum, Jim Beam, Sauza Tequila, Captain Morgan **\$7**

Call Cocktail[†]

Chivas Regal, Crown Royal, Maker's Mark, Absolut, Jack Daniels, and premium cordials **\$8**

House Wine

Chardonnay, Pinot Grigio, Pinot Noir, Sauvignon blanc and Cabernet **\$8**

Domestic Bottled Beer \$5

Specialty or Import Beer \$6

Hosted Keg Beer

Domestic Beer (Bud Light or Michelob Ultra) **\$300 per keg**

Specialty or Import Beer **\$350 per keg**

Hosted Beverage Bar

The Hosted Beverage Bar includes fountain sodas, coffee, iced tea and lemonade.

**\$3 per person
for the entire event**

Beer, Wine and Soda Bar*

The Beer, Wine and Soda Bar includes fountain sodas, domestic beer and house wines.

**\$10 per person
per hour** for the first two hours

**\$7 per person
each additional hour**

Deluxe Open Bar*

The Deluxe Open Bar includes fountain sodas, domestic beer, house wines and well liquor selections.

**\$14 per person
per hour** for the first two hours

**\$8 per person
for each additional hour**

Premium Open Bar*

The Premium Open Bar includes fountain sodas, domestic beer, house wines, well and premium liquor selections.

**\$16 per person
per hour** for the first two hours

**\$10 per person
for each additional hour**

*Once the pre-determined time limit for a hosted bar has been reached, a Cash Bar will go into effect and the guests are responsible for their beverages on an individual basis. [†]Substitutions available upon request. Additional charges may apply.

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Hors D'oeuvres

Price is per person unless otherwise listed. A minimum of 20 people for all hors d'oeuvres options.

Seasonal Fresh Fruit Display	\$6
Gourmet Imported Cheese and Cracker Display	\$6
Vegetable Crudités with Ranch Dip	\$6
Chips with Salsa and Guacamole	\$5
Charcuterie Board	\$10
Chicken Salad Puffs	\$6
Crab Rangoon with Sweet Chili Sauce	\$6
Spinach and Artichoke Dip with Baguette	\$6
Caprese Pesto Skewers	\$6
Assorted Crostinis Tuna Beef Hummus & Salsa Cruda Chicken Salad	\$7

Teriyaki Chicken Skewers with Sweet Chili Sauce	\$7
Philly or Quesadilla Pockets	\$7
Chicken Wings (Sauces: BBQ, Buffalo, Ranch, and Blue Cheese)	\$10
Swedish Meatballs	\$6
Jalapeño Poppers	\$5
Miniature Beef Wellington	\$9
Shrimp Cocktail (with Cocktail Sauce)	\$9
Coconut Shrimp	\$9
Bacon and Blue cheese-stuffed Mushrooms	\$8
Bacon Wrapped Shrimp	\$10
Carved Ham	\$8
Carved Turkey	\$9
Carved Tenderloin with Slider Buns	\$15
Carved Eye of Ribeye with Slider Buns	\$12

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Dinner Entrées

All prices are per person. Each entrée is served with a House salad and your choice of vegetable and starch served with warm rolls and butter, coffee and iced tea. Substitute the House salad for a Classic Caesar, Summer Berry or Winter salad for an additional \$2 per person.

Teriyaki Chicken

\$27

A grilled chicken breast basted in a homemade teriyaki sauce and topped with a charred pineapple and red pepper salsa.

Salmon Piccata

\$28

A piccata-style Atlantic salmon steak served with a lemon and caper butter sauce.

Raspberry Barbeque Grilled Salmon

\$28

A grilled Atlantic salmon steak topped with a raspberry barbeque glaze.

New York Strip

\$34

A grilled 12-ounce New York strip steak topped with a brandy peppercorn sauce.

Filet Mignon

\$40

An 8-ounce charbroiled filet mignon topped with a mushroom demi-glace.

Filet Mignon

\$36

A 6-ounce charbroiled filet mignon topped with a mushroom demi-glace.

Bacon-wrapped Stuffed Chicken

\$29

A grilled chicken breast wrapped in bacon, stuffed with a house-made soft cheese and topped with a Dijon mustard sauce.

Bone-in Pork Chop

\$29

A roasted bone-in center cut pork chop topped with caramelized bacon, onions, and apples.

Halibut

Market Value

Potato-crust halibut with a scallion cream sauce.

Grilled Rib Eye

\$33

A 14-ounce hand-cut grilled rib eye steak finished with a blue cheese port demi-glace.

Flatiron

\$28

An 8-ounce grilled flatiron steak topped with topped with a mushroom demi-glace.

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Pasta & Vegetarian Entrées

All prices are per person. Each entrée is served with a House salad with warm rolls and butter, coffee and iced tea. Substitute the House salad for a Classic Caesar, Summer Berry or Winter salad for an additional \$2 per person. Grilled chicken or shrimp can be added to any entrée for an additional \$6 per person.

Chicken Parmesan and Fettuccine

\$22

A hand-breaded chicken breast topped with mozzarella cheese and marinara sauce and paired with Alfredo sauce and fettuccine pasta.

Penne Alfredo

\$18

Penne pasta with mushrooms, carrots, zucchini, tomatoes tossed in a creamy Alfredo sauce.

Veal Parmesan and Fettuccine

\$22

A hand-breaded veal tenderloin topped with mozzarella cheese and marinara sauce and paired with Alfredo sauce and fettuccine pasta.

Pasta Bolognese

\$22

Fettuccine pasta tossed in a rich tomato ragu of beef, Italian sausage and mirepoix vegetables, topped with fresh herbs and shredded cheese.

Vegetarian Option

\$18

Extra vegetable fried rice, onions, carrots, asparagus, red pepper, broccoli, cabbage, ginger, garlic, red pepper flakes, green onion, soy sauce, spinach, sesame oil, and Sriracha with two whisked eggs.

Pesto Alfredo Ravioli

\$19

Jumbo cheese-stuffed ravioli smothered in a homemade pesto and Alfredo sauce.

Eggplant Parmesan

\$19

Eggplant filets breaded with Japanese breadcrumbs and topped with fresh bruschetta and mozzarella cheese.

Thai Stir-fry

\$19

Seasonal fresh vegetables sautéed in a mild curry cream sauce served on top of a bed of rice.

Portabella Mushroom with Risotto

\$20

A large portabella mushroom marinated in a honey-balsamic vinaigrette, grilled and stuffed with a vegetable risotto and mozzarella cheese.

Vegan Option

\$18

Greek salad bowl, mixed greens, roasted chickpeas, cherry tomatoes, kalamata olives, carrots, cucumbers, parsley, red onions, lemon wedges, and red pepper hummus.

Gluten-free Option

\$26

Honey and balsamic glazed chicken over green salad with chickpeas, cherry tomatoes, and cucumber with red wine vinaigrette.

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Entrée Side Selections

Salad Options

House Garden (included)

Mixed garden greens with tomatoes, cheddar cheese, red onions, and choice of dressing.

Classic Caesar (additional \$2 per person)

Crisp romaine lettuce with freshly grated Parmesan cheese, garlic croutons and a creamy Caesar dressing.

Summer Berry (additional \$3 per person)

Mixed garden greens with fresh strawberries, almonds, mandarin orange slices and a raspberry vinaigrette.

Winter (additional \$3 per person)

Chilled lettuce with cranberries, candied pecans, applewood-smoked bacon, crumbled blue cheese and a house balsamic vinaigrette.

Starch Options

Herb-roasted Baby Red Potatoes

Herb-whipped Potatoes

Duchess Potatoes

Baked Potato

Twice-baked Potato

Au Gratin Potatoes

Rice Pilaf

Spanish Rice

Vegetable Options

Green Bean Amandine

Green Beans with Bacon

Honey-glazed Baby Carrots

Roasted Italian Vegetables

Candied Baby Carrots

Steamed California Medley

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Custom Dinner Buffet

All prices are per person. A minimum of 30 people is required for a dinner buffet and service is for two (2) hours. A dinner buffet includes a garden green salad with assorted dressings and freshly baked rolls with whipped butter, coffee and iced tea.

One Entrée Dinner Buffet

\$27

Select one entrée, one starch, one vegetable and one dessert from the following lists.

Additional entrée, priced per entrée per person	\$8
Additional vegetable, priced per entrée per person	\$3
Additional starch, priced per entrée per person	\$3

Entrée Options

Roasted Bone-in Pork Chop with caramelized Bacon, Onions, and Apples
Herbed Cheese-stuffed and Bacon-wrapped Chicken Breast
Sautéed Chicken Piccata with Lemon Caper Buerre Blanc
Chicken Marasla or Chicken Jerusalem
Flatiron Steak with topped with a Mushroom Demi-glace
Cod Fillet with a Lemon-dill Cream Sauce

Starch Options

Mashed Potatoes and Gravy
Garlic and Herb-roasted Potatoes
Baked Potatoes
Rice Pilaf Amandine

Carving Stations

All prices are per person and includes the meat and chef to carve.

Slow-roasted Prime Rib	\$10
Roasted Beef Tenderloin	\$12

Vegetable Options

Green Bean Amandine
Green Beans with Bacon and Onions
Honey-glazed Baby Carrots
Candied Baby Carrots
Steamed California Medley

Dessert Options

Peach Cobbler
Apple Crisp
Hot Brownie Pudding

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Themed Dinner Buffets

All prices are per person. A minimum of 30 people is required for a dinner buffet and service is for two (2) hours. A dinner buffet includes a garden green salad with assorted dressings and freshly baked rolls with whipped butter, coffee and iced tea.

South of the Border

\$25

Pork enchiladas and beef or chicken fajitas, served with Spanish rice, black bean puree, tortillas, fresh pico de gallo and house-made guacamole.

Italian

\$27

Chicken piccata, Italian sausage with peppers and onions, marinara and Alfredo sauce with cavatappi and fettuccine noodles, served with fresh grilled vegetables.

Barbeque

\$29

Slow-smoked ribs, pulled pork or brisket, served with cocktail buns, baked beans, corn cobbettes, coleslaw, mashed potatoes and gravy and cornbread muffins.

Seafood

Market Price

House-made Manhattan or New England clam chowder, cocktail shrimp, lemon-dill white fish, grilled swordfish with balsamic onions and peppers, served with rice pilaf.

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.



Desserts

All prices are per person.

Chocolate Mousse \$8
Dark chocolate mousse served with chocolate and caramel sauce, topped with brandy-soaked cherries and whipped cream.

Carrot Cake \$8
Carrot cake layered and topped with cream cheese frosting.

Crème Brûlée \$9
A classic French dessert of vanilla baked custard served chilled and finished with caramelized sugar.

Chocolate Layer Cake \$8
Vanilla ice cream served with assorted toppings.

Lithuanian Torte \$8
A delicate combination of eight wafer layers with vanilla-flavored and apricot-flavored butter creams.

New York-Style Cheesecake \$8
New York-style cheesecake topped with fresh berries.

Ice Cream Sundae Bar \$7
Vanilla ice cream served with assorted toppings.

Prices are listed per person. Sales tax (7 percent) and service charge (22 percent) not included. Final guarantee numbers are due one week prior to the event.

