**2024 Special Event Information**

**Oakmont Green Golf Club** strives to provide the best possible conditions and ease of arrangements for your upcoming event. This letter outlines a few items to accomplish this goal and make it a successful event.

Once we receive your request, we will confirm your event time and date by letter. No advance payment is required before the day of your event. However, we ask that you notify us as soon as possible if plans or number of guests change. There is no facility rental fee if you contract the club for catering. If you are not having a catered event or would like an outside caterer we will charge you $600 for the use of the room and cleaning.

One month before your event we will be contacting you to get a preliminary number of guests, menu choices, and any other information. **Seven days before the event we need the exact count of guest and any last minute changes.** Our facility can hold a maximum of 80 guests inside and 120 guests outside.

For your convenience we will cater your event, we provide plastic ware and napkins. A food menu is enclosed on page 2 with different prices dictating which option you choose. These prices are including sales tax. We do not provide a DJ, but would happily recommend someone. Centerpieces will not be provided by Oakmont Green.

**You can NOT bring your own alcohol and this statute will be strictly enforced.** According to the Carroll County Liquor Control Board, alcoholic beverages can only be purchased from Oakmont Green. If damage is done to our facility due to excess alcohol usage, the organizer will be responsible for the costs.

We accept cash or checks as payments the day of your event. If you pay by credit card a 5% charge will be added to your bill. We will be adding a **18%** **gratuity** charge for our servers and staff to your final bill.

We look forward to making your event an enjoyable experience. Please do not hesitate to call if you have any questions or concerns. Thank you for choosing Oakmont Green for your 2024 event.

Sincerely,

Clay Craft, Manager

**2024 Special Event Food Menu**

**Dinner/Lunch**

Below are the catered options provided by Oakmont Green. Food selections and number estimates are due to the course 4 weeks before your event date. Please have any sides selected and bar options chosen by that date. All prices are subject to change due to market demand and availability at our discretion. Soda, water, tea, and coffee are included in the food price per person with any option you choose.

**APPETIZER TRAYS**

Fruit & Veggie Tray **COST: $75/Tray**

Meat, Cheese, & Cracker Tray **COST: $125/Tray**

**OPTION 1: FRIED CHICKEN COST: $21.00/ PERSON**

Served with dinner rolls

Choice of 2 sides from our sides menu

Kettle Chips

**OPTION 2: BBQ- PULLED PORK COST: $21.00/ PERSON**

Choice of 2 sides from our sides menu

Served with Brioche Rolls

Kettle Chips

**OPTION 3: BBQ- PULLED PORK/FRIED CHICKEN SPLIT COST: $21.00/ PERSON**

Choice of 2 sides from our sides menu

Served with Brioche Rolls

Kettle Chips

**OPTION 4**: **SANDWICH AND SALAD COST: $16.00/PERSON**

Choice of prepared sandwich

Chicken Salad, Tuna Salad, Ham, or Turkey

Tray of lettuce, tomato, cheese and pickles provided

House or Caeser Salad

 Kettle Chips

**OPTION 5: Baked Chicken COST: $22.00/ PERSON**

Seasoned Chicken Breasts

Served with Dinner Rolls

Choice of House or Caeser Salad

Kettle Chips

**OPTION 5:**  **Hors d'oeuvres Cost: $24/PERSON**

Choose any Four Appetizers to serve to your group

* Bacon Wrapped Scallops
* Bacon Wrapped Shrimp
* Mini Crab Cakes
* Spring Rolls
* Meatballs
* Boneless Chicken Wings
* Jalapeno Poppers

**Standard Sides**

Baked Potato, Red Potatoes, Cole Slaw, Potato Salad, Pasta Salad, Macaroni Salad, Fruit Salad, Baked Beans, Green Beans, House Salad, Caesar Salad

**Premium Sides**

Mac & Cheese or Scalloped Potatoes – additional $1.50 per person

Mini Crab Cakes – additional $10 per person

\*Add additional sides for extra $1.50/person per side

**2023 Special Event Beverage Menu**

**GUESTS MAY NOT BRING THEIR OWN ALCOHOL. THIS LAW WILL BE STRICTLY ENFORCED.**

**OPTION 1: Drink Tickets**

Organizers can give guests drink tickets upon entry that can be redeemed for any domestic beer, wine, or a rail liquor drink at the bar. Tickets will be collected and counted by our staff and charged on your bill at $5 per ticket.

**OPTION 2: FULL CASH BAR**

Paid individually by guest.

DOMESTIC BEER $4.00/ Drink

PREMIUM CRAFT BEER, SELTZERS, WINE $5.00/Drink

CANNED COCKTAILS $7.00/ Drink

LIQUOR/COCKTAILS INDIVIDUALLY PRICED

**NO ALCOHOL WILL BE SERVED PAST 1 AM**

**2023 Dessert Menu Options**

ENJOY A DELICIOUS TREAT FOLLOWING DINNER. YOU MAY CHOOSE TO ORDER THE FOLLOWING DESSERTS ON A PER PERSON OR A LA CARTE MANNER.

**OPTION 1: COOKIE AND BROWNIE PLATTER COST: $4.50/ PERSON**

AN ASSORTMENT OF FRESHLY BAKED COOKIES AND BROWNIE BITES FROM OUR LOCAL BAKERY

**OPTION 2: HOMEMADE PIES A LA CARTE (6 SLICES PER PIE) COST: $14.00/ PIE**

A VARIETY OF FRESHLY BAKED FRUIT PIES AND OTHER SEASONAL OFFERINGS FROM OUR LOCAL BAKERY

**OPTION 3: HOMEMADE PIES A LA CARTE (6 SLICES PER PIE) COST: $4/PERSON**

CHOICE OF 2 OF THE FOLLOWING FOR YOUR GROUP: LEMON BARS, BLONDIES, FUDGE BROWNIES, OR RASPBERRY CHEESERCAKE BROWNIES

**OPTION 4: HOMEMADE SHEET CAKE A LA CARTE COST $50.00 ¼ SHEET**

 **$75.00 ½ SHEET**

 **$150.00 FULL SHEET** FRESHLY BAKED CAKE AVAILABLE IN VANILLA, CHOCOLATE, MARBLE, OR RED VELVET WITH VARIOUS ICING ALSO AVAILABLE. YOU MAY ORDER AS MANY DIFFERENT SIZES AS YOU WOULD LIKE DIFFERENT FLAVOR ICINGS.

¼ SHEET SERVES 15-24 GUESTS, ½ SHEET SERVES 30-48 GUESTS, FULL SHEET SERVES 80- 124 GUESTS

FEEL FREE TO ASK ABOUT CUSTOM OR SPECIALTY DESSERT ITEMS. OUR BAKERY DOES CARRY DESSERTS AND CAN ACCOMMODATE UPON REASONABLE REQUESTS. PLEASE, LET US KNOW WHAT YOU WOULD LIKE AND WE WILL GET A PROPER QUOTE.