



Beer, Wine, and Soda Package

Soda

Coke®, Diet Coke®, Sprite®, Seagram's® Ginger Ale, Coke Zero®

Domestic and Imported Beers

Please select four beer options from the list below:

Bud Light®, *Budweiser®*, *Coors Light®*, *Michelob Ultra®*,
Miller Lite®, *Blue Moon®*, *Corona®*, *Heineken®*, *Yuengling®*

Wines

Please select two wine options from the list below:

Chardonnay, *Pinot Grigio*, *White Zinfandel*,
Cabernet Sauvignon, *Pinot Noir*, *Merlot*

2-hour package* \$15.00 per guest

3-hour package* \$19.00 per guest

4-hour package* \$22.00 per guest

*Each additional hour \$3.00 per guest

Premium Bar Package

Includes beer, wine, and soda package along with Premium brand liquors:

Absolut® Vodka, *Dewar's®* Scotch Whiskey, *Captain Morgan®* Spiced Rum, *Tanqueray®* Gin, *Jose Cuervo®* Gold, *Jim Beam®*, *Bailey's®*

Domestic and Imported Beers

Please select four beer options from the list below:

Bud Light®, *Budweiser®*, *Coors Light®*, *Michelob Ultra®*,
Amstel Light®, *Miller Lite®*, *Blue Moon®*, *Corona®*, *Heineken®*,
Yuengling®, *Shock Top®*, *New Castle®*

Premium Wines

Please select four wine options from the list below:

Chardonnay, *Pinot Grigio*, *White Zinfandel*,
Cabernet Sauvignon, *Pinot Noir*, *Merlot*

2-hour package* \$20.00 per guest

3-hour package* \$25.00 per guest

4-hour package* \$29.00 per guest

*Each additional hour \$4.00 per guest

Ultra-Premium Liquor Package

Includes beer, wine, and soda package along with Ultra-Premium brand liquors:

Amaretto Disaronno®, *Duquesne Rum®*, *Jose Cuervo®* Silver,
Jack Daniel's®, *Maker's Mark®*, *Johnny Walker Black Label®*,
Grey Goose®, *Hendrick's®*, *Bailey's®*

Domestic and Imported Beers

Please select five beer options from the list below:

Bud Light®, *Budweiser®*, *Coors Light®*, *Michelob Ultra®*, *Amstel Light®*, *Miller Lite®*,
Blue Moon®, *Corona®*, *Heineken®*, *Yuengling®*, *Shock Top®*,
New Castle®, *River Rat Red Ale®*, *803 IPA®*

Ultra-Premium Wines

Please select four wine options from the list below:

Chardonnay, *Pinot Grigio*, *White Zinfandel*,
Cabernet Sauvignon, *Pinot Noir*, *Merlot*

2-hour package* \$24.00 per guest

3-hour package* \$30.00 per guest

4-hour package* \$33.00 per guest

*Each additional hour \$5.00 per guest

Orangeburg Country Club will not serve alcohol to any person under 21 years of age and reserves the right to request identification from any guest before serving an alcoholic beverage.

Orangeburg Country Club also reserves the right to cease alcohol service to any person whom they believe is intoxicated.

Beer, Wine, and Soda Package

Soda

Coke®, *Diet Coke®*, *Sprite®*, *Seagram's® Ginger Ale*, *Coke Zero®*
Cash by Glass... \$3

Domestic Beers

Please select four beer options from the list below:
Bud Light®, *Budweiser®*, *Coors Light®*, *Michelob Ultra®*,
Miller Lite®
Cash by Glass... \$5

Imported Beers

Blue Moon®, *Corona®*, *Heineken®*, *Yuengling®*
Cash by Glass... \$6

Wines

Please select two wine options from the list below:
Chardonnay, *Pinot Grigio*, *White Zinfandel*,
Cabernet Sauvignon, *Pinot Noir*, *Merlot*
Cash by Glass... \$7

Premium Bar Package

Premium Brand Liquor

Absolut® Vodka, *Dewar's® Scotch Whiskey*, *Captain Morgan®*
Spiced Rum, *Tanqueray® Gin*, *Jose Cuervo® Gold*, *Jim Beam®*,
Bailey's®
Cash by Glass... \$7

Domestic Beers

Please select four beer options from the list below:
Bud Light®, *Budweiser®*, *Coors Light®*, *Michelob Ultra®*,
Miller Lite®
Cash by Glass... \$5

Imported Beers

Blue Moon®, *Corona®*, *Heineken®*, *Yuengling®*
Cash by Glass... \$6

Premium Wines

Please select four wine options from the list below:
Chardonnay, *Pinot Grigio*, *White Zinfandel*,
Cabernet Sauvignon, *Pinot Noir*, *Merlot*
Cash by Glass... \$8



Ultra-Premium Package

Ultra-Premium Brand Liquors

Amaretto Disaronno®, *Duquesne® Rum*, *Jose Cuervo® Silver*,
Jack Daniel's®, *Maker's Mark®*, *Johnny Walker Black Label®*,
Grey Goose®, *Hendrick's®*, *Bailey's®*
Cash by Glass... \$10

Domestic Beers

Please select four beer options from the list below:
Bud Light®, *Budweiser®*, *Coors Light®*, *Michelob Ultra®*,
Miller Lite®
Cash by Glass... \$5

Imported Beers

Blue Moon®, *Corona®*, *Heineken®*, *Yuengling®*, *Shock Top®*
Cash by Glass... \$6

Craft Beers

River Rat Red Ale®, *803 IPA®*, *New Castle®*
Cash by Glass... \$7

Ultra-Premium Wines

Please select four wine options from the list below:
Chardonnay, *Pinot Grigio*, *White Zinfandel*,
Cabernet Sauvignon, *Pinot Noir*, *Merlot*
Cash by Glass... \$10

Orangeburg Country Club will not serve alcohol to any person under 21 years of age and reserves the right to request identification from any guest before serving an alcoholic beverage.

Orangeburg Country Club also reserves the right to cease alcohol service to any person whom they believe is intoxicated.



Soups

Tomato Basil

Velvety combination of San Marzano Tomatoes and fresh Basil, finished with Cream

She Crab

Rich Cream, Atlantic Blue Crab and Crab Roe, drizzled with Sherry

Loaded Baked Potato

Creamy Potato Soup with Bacon and Cheddar Cheese, topped with fresh Scallions

Beef and Vegetable

Chunks of tender Beef and fresh Vegetables in a rich Beef Broth

Chicken and Rice

Shredded Chicken, Carrots, Celery, Onions, and fresh Herbs in a delicious Chicken Stock

Italian Wedding

Chicken Broth base with Italian Meatballs, fresh Escarole, Pasta, Vegetables, and Catalina Beans

Salads

Hearts of Romaine Caesar

*Crispy Romaine lettuce, imported Parmesan Cheese, Herb-scented Croutons, and a spicy Cream Dressing**

The Wedge

*Baby Iceberg lettuce, Maytag Blue Cheese, Red Onion Confit, yellow and red Teardrop Tomatoes, and choice of Dressing
Additional \$3*

Orangeburg Golfer's Salad

*Baby Field Greens, organic Carrots, Red Onions, Teardrop Tomatoes, and House Dressing**

OCC Salad

*Mixed Greens, Tomatoes, Cucumbers, shredded Parmesan, Croutons, and Ranch Dressing**

Baby Greens with Burgundy Spiced Pear

Toasted Pecans, organic Carrots, Maytag Blue Cheese, and white Balsamic Vinaigrette
Additional \$3*

Spinach and Bacon Salad

*Fresh, tender Spinach Leaves, hand-tossed with Red Onion, Plum Tomato wedges, petit Croutons, and hot Bacon Dressing**

Caprese Salad

*Vine-ripened Tomatoes, fresh Mozzarella, Basil Leaf, finished with reduced Balsamic Cream, Extra Virgin Olive Oil, and fresh cracked Black Pepper
Additional \$3*

French Country Salad

Frisée Lettuce, crispy Bacon, Goat Cheese, toasted Walnuts, and stone-ground Mustard Dressing
Additional \$3*

**Salad dressings may be substituted.*

Chicken Piccata...\$29

Lightly breaded and sautéed, served with Lemon Beurre Blanc

Chicken Madeira...\$29

Sautéed, served with Mushroom Madeira Sauce

Mediterranean Chicken...\$29

Oven roasted and stuffed with Artichoke, Spinach, and Feta Cheese, served with Tomato Cream Sauce

Pecan Crusted Chicken...\$29

Sautéed, served with Maple Beurre Blanc

Chicken Caprise...\$29

Lightly breaded, sautéed and topped with fresh Mozzarella, sliced Tomato and Basil

Teriyaki Pork Tenderloin...\$31

Seared, served with Teriyaki Glaze

Herb Crusted Pork Tenderloin...\$31

Seared, served with Sauce Roberts

Pepper Crusted Pork Tenderloin...\$31

Seared, served with green Peppercorn Mustard Demi-glaze

Roasted Pork Loin...\$31

Rosemary crusted and oven roasted, served with Rosemary Demi-glaze

Shrimp and Grits...\$29

Seared Cheesy Herb Grits Cake, smothered in Lowcountry Shrimp Gravy

Shrimp and Scallops...\$35

Four grilled Shrimp and four jumbo Sea Scallops, served with Garlic and Herb Butter

Salmon...\$35

Sautéed, served with Chervil Demi-glaze

Ancho Glazed Tilapia...\$31

Chili glazed, oven-roasted, and served with Apple Slaw

Catfish and Shrimp...\$31

Three Catfish fingers and four Shrimp fried until golden brown, served with Cocktail and Tartar Sauces

Shrimp and Pasta...\$30

Primavera style with sautéed Shrimp tossed with White Wine Butter Sauce

*Choice of Soup or Salad included.
Choice of Dessert included.*



Herb Crusted Chateaubriand...\$40

Served with a wild Mushroom Ragout

Prime Rib...\$38

*Oven-roasted, served with a Madeira Demi-glaze
15 guest minimum*

Filet Mignon...\$40

Chargrilled, served with red Wine Demi-glaze and Béarnaise Sauce

Rib Eye Steak...\$38

12oz. grilled, served with Au Jus

Customizable dessert offerings available.



Lunch Buffet

Southern Carolina Style Barbecue...\$24

BBQ Beef Brisket, BBQ Pork, Chicken Bog, BBQ bone-in Chicken, grilled smoked Sausage, Baked Beans, Corn-on-the-Cob, Cheese Cornbread, creamy Coleslaw, Cucumber and Onion Salad, Potato Salad, Pecan Pie, Cookies, iced Tea, and Coffee

New York Deli...\$23

Chef's Soup of the day, sliced Breads and Buns, sliced warm Turkey Breast, sliced warm Corned Beef, Ham, Roast Beef (choice of two meats), sliced Cheeses, Tomato, Red Onions, Lettuce, Potato Chips, creamy Coleslaw, Potato Salad, Pasta Salad, Cookies, Iced Tea, and Coffee

Fiesta the Siesta...\$24

Orange and Tomato Salad with Extra Virgin Olive Oil, warm flour and White Corn Tortillas, Beef or Chicken Fajitas, Cheese and caramelized Onion Enchiladas, Queso Blanco, Guacamole, Pico de Gallo, Chilies, Chips, Refried Beans, Spanish Rice, Chocolate Tres Leches, iced Tea, and Coffee

OCC Cook Out...\$18

6oz. In house Ground Beef Burger, chargrilled Chicken breast, sliced Cheeses, Lettuce, Tomato, Red Onion, pickled Jalapeños, Potato Chips, creamy Coleslaw, Potato Salad, Pasta Salad, Cookies, Iced Tea, and Coffee

Bayou Buffet...\$26

Seafood Gumbo, BBQ Shrimp, blackened Chicken with Creole Sauce, Dirty Rice, Sweet Corn Pudding, creamy Cucumber Salad, Cajun Slaw, Cornbread, Louisiana Bread Pudding, Iced Tea, and Coffee

Mediterranean Buffet...\$26

Paella-chicken Wings, Sausage, Clams, Mussels, Fish of the day, Scallops, Garlic Shrimp, Saffron Rice Pilaf, Olive Salad, Piquillo Pepper, Basil and Tomato Salad, Calamari Salad with Mango Vinegar, Passion Fruit Torte, Iced Tea, and Coffee

Southern Soiree...\$25

Fried Chicken, White Gravy, Biscuits and Strawberry Jelly, Black-eyed Peas with Ham Hocks, mashed Potatoes, fried Okra, tossed Green Salad, Dumpling Cobbler, Iced Tea, and Coffee

Build-Your-Own Slider Bar...\$23

Cheeseburger, Chicken Caprese, Salmon Cake, Chicken Fried Steak, or Shrimp Cake

*Choice of two Soup Shooters, please see Soup menu
Broccoli Slaw, Parmesan Truffle Fries, assorted Cupcakes Iced Tea, and Coffee*

There will be a 15% service charge added for parties under 15 guests.



Dinner Buffet

Southern Carolina Style Barbecue...\$28

BBQ Beef Brisket, BBQ Pork, Chicken Bog, BBQ bone-in Chicken, grilled smoked Sausage, Baked Beans, Corn-on-the-Cob, Cheese Cornbread, creamy Coleslaw, Cucumber and Onion Salad, Potato Salad, Pecan Pie, Cookies, iced Tea, and Coffee

New York Deli...\$24

Chef's Soup of the day, sliced Breads and Buns, sliced warm Turkey Breast, sliced warm Corned Beef, Ham, Roast Beef (choice of two meats), sliced Cheeses, Tomato, Red Onion, Lettuce, Potato Chips, creamy Coleslaw, Potato Salad, Pasta Salad, Cookies, iced Tea, and Coffee

Fiesta the Siesta...\$24

Orange and Tomato Salad with Extra Virgin Olive Oil, warm Flour and White Corn Tortillas, Beef or Chicken Fajitas, Cheese and caramelized Onion Enchiladas, Queso Blanco, Guacamole, Pico de Gallo, Chilies, Chips, Refried Beans, Spanish Rice, Chocolate Tres Leches, Iced Tea, and Coffee

OCC Club Burger...\$23

6oz. In-house ground Beef Burger, chargrilled Chicken Breast, sliced Cheeses, Lettuce, Tomato, Red Onion, pickled Jalapeños, Potato Chips, creamy Coleslaw, Potato Salad, Pasta Salad, Cookies, Iced Tea, and Coffee

Bayou Buffet...\$26

Seafood Gumbo, BBQ Shrimp, blackened Chicken with Creole Sauce, Dirty Rice, sweet Corn Pudding, creamy Cucumber Salad, Cajun Slaw, Cornbread, Louisiana Bread Pudding, Iced Tea, and Coffee

Mediterranean Buffet...\$28

Paella-Chicken Wings, Sausage, Clams, Mussels, Fish of the day, Scallops, Garlic Shrimp, Saffron Rice Pilaf, Olive Salad, Piquillo Pepper, Basil and Tomato Salad, Calamari Salad with Mango Vinegar, Passion Fruit Torte, Iced Tea, and Coffee

Southern Soiree...\$25

Fried Chicken, white Gravy, Biscuits and Strawberry Jelly, Black-eyed Peas with Ham Hocks, mashed Potatoes, fried Okra, tossed Green Salad, Dumpling Cobbler, Iced Tea, and Coffee

Build Your Own Slider Bar...\$28

Cheeseburger, Chicken Caprese, Salmon Cake, Chicken-fried Steak, or Shrimp Cake;

Choice of two Soup shooters, please see Soup Menu: Broccoli Slaw, Parmesan Truffle Fries, assorted Cupcakes Iced Tea, and Coffee

Priced on a per person basis - 30 guest minimum.



Bountiful Harvest of Chargrilled Seasonal Vegetable Display...\$4

Imported and Domestic Cheeseboard...\$7

Sliced Fruit and Berries...\$6

Dim Sum...\$6

Shrimp Cocktail...Market Price

Oysters on the Half Shell...Market Price

Louisiana BBQ Shrimp...\$12

Chili con Queso

Guacamole, spicy Black Beans, Pico de Gallo, pickled Jalapeños, and tri-colored Tortilla Chips
\$5.00

Seafood Bar...Market Price

Iced Gulf Shrimp, Oysters, Snow Crab Claws, whole poached Salmon with Dill Sauce, Cocktail Sauce, Butter, Lemon, and Hot Sauce

Lowcountry Shrimp and Grits...\$9

Shrimp sautéed with Bacon, Tomatoes, and Cream, served with stone-ground Grits

Mashed Potato Bar...\$5

Garlic mashed Irish and Sweet Potatoes with Toppings: Cheddar Cheese, Parmesan Cheese, Butter, Sour Cream, Scallions, chopped Bacon, chopped Pecans, Brown Sugar, and Cinnamon

Carving Stations:

Served with mini Rolls and assorted condiments

Chargrilled Herb Crusted Beef Tenderloin...\$7

Served with a white Truffle Demi-glaze

Oven Roasted Bone-In Turkey...\$7

Served with Cranberry Aioli

Barbecue Pulled-Pork...\$6

Salmon en crouete...\$8

Priced on a per person basis - 30 guest minimum.



Package #1...\$23

*BBQ Bacon-wrapped Shrimp
Mini Chicken and Waffles
Beef Empanadas
Wild Mushroom Quesadillas
Spicy Tuna Tartare*

Package #2...\$27

*Lobster Corn Dog
Brochette of Tomato, Basil, Black Olive, and Artichoke
Grilled Eggplant Crêpes
BBQ Bacon-wrapped Shrimp
White Truffle Risotto Ciliegine
Smoked Salmon on crispy Potato*

Package #3...\$35

*Pistachio-crusted Goat Cheese Tartlet
Fresh Herb Chicken Salad Profiterole
Deviled Eggs with Caviar
Mini Lump Crab Cakes
BBQ Bacon-wrapped Shrimp
Beef Empanadas
Coconut Chicken Fingers
Brochette of Tomato, Basil, Black Olives, Artichoke*

Packages require a minimum of 35 people served for 1.5 hours.
Customized packages are available upon request.



Cold

(per 100 pieces)

Tea Sandwiches...\$195

Curried Chicken Salad...\$200

Peel and eat Shrimp...\$200

Oysters on the half shell...\$250

Smoked Salmon...\$175

On crispy Potato Pancakes, Crème Fraiche, and Caviar

Mango Soup shooter, Jumbo Lump Crabmeat...\$175

Oyster shooters, Bloody Mary...\$195

Fresh Herb Chicken or Shrimp Salad Profiteroles...\$150

Deviled Eggs with Caviar...\$125

Salmon or spicy Tuna...\$150

Served in a savory Cone

Jumbo Shrimp Cocktail...\$275

Hot

(per 100 pieces)

Mini Chicken and Waffles...\$175

Mac and Cheese Pops...\$160

Assorted mini Quiches...\$200

Fried Chicken Wings...\$150

Spinach and Cheese...\$175

Wrapped in Phyllo

Shrimp wrapped in Bacon...\$195

Spring Rolls...\$150

Cheese Straws...\$150

Fried Shrimp...\$225

Meatballs...\$180

Pot Stickers...\$175

Herb Cheese stuffed Mushroom Caps...\$150

Pigs in a Blanket...\$175

Mini Jumbo Lump Crab Cakes...\$250

Mini Steak Sliders...\$350

Chicken Quesadillas...\$150



Soups

Tomato Basil

Velvety combination of San Marzano Tomatoes and fresh Basil, finished with Cream

She Crab

Rich Cream, Atlantic Blue Crab, and Crab Roe drizzled with Sherry

Loaded Baked Potato

Creamy Potato Soup with Bacon, Cheddar Cheese, topped with fresh Scallions

Beef and Vegetable

Chunks of tender Beef and fresh Vegetables in a rich Beef Broth

Chicken and Rice

Shredded Chicken, Carrots, Celery, Onions, and fresh Herbs in a delicious Chicken Stock

Italian Wedding

Chicken Broth served with Italian Meatballs, fresh Escarole, Pasta, Vegetables, and Catalina Beans

Salads

Hearts of Romaine Caesar

*Crispy Romaine Lettuce, imported Parmesan Cheese, Herb-scented Croutons, and a spicy Cream Dressing**

The Wedge

*Baby Iceberg Lettuce, Maytag Blue Cheese, Red Onion Confit, yellow and red Teardrop Tomatoes, and choice of Dressing
Additional \$2.95*

OCC Salad

*Mixed Greens, Tomatoes, Cucumbers, shredded Parmesan, Croutons, and Ranch Dressing**

Baby Greens with Burgundy Spiced Pear

Toasted Pecans, organic Carrots, Maytag Blue Cheese, and white Balsamic Vinaigrette
Additional \$2.95*

Spinach and Bacon Salad

*Fresh tender Spinach Leaves, hand-tossed with Red Onion, Plum Tomato Wedges, petit Croutons, and hot Bacon Dressing**

Caprese Salad

*Vine ripened Tomatoes, fresh Mozzarella, Basil Leaf, finished with reduced Balsamic Cream, Extra Virgin Olive Oil, and fresh cracked Black Pepper
Additional \$2.95*

French Country Salad

Frisée Lettuce, crispy Bacon, Goat Cheese, toasted Walnuts, and stone ground Mustard Dressing
Additional \$2.95*

**Salad dressings may be substituted.*

Cold Composed Entrées

Includes Dinner Rolls, whipped Butter, Coffee, Tea, and Dessert choice

Chinese Chicken Salad...\$20

*Grilled Chicken, Mandarin Oranges, toasted Almonds, Chow Mein noodles, Sesame Seeds, Scallions, Tomato, Romaine Lettuce, accompanied with Sweet Plum Dressing**

Quiche Lorraine...\$20

Flaky crust filled with Bacon, caramelized Onions, Gruyère Cheese and tender Custard, accompanied by a small House Salad

Cobb Salad...\$20

*Diced Cucumber, Carrots, Tomatoes, Bacon, Blue Cheese, Avocado, crispy Romaine Lettuce, and choice of Dressing**
Add Turkey or Chicken...\$5

Salad Trilogy...\$21

Shrimp Salad, Chicken Salad, Tuna Salad, served on a bed of Mixed Greens and sliced Tomatoes

Caesar Salad...\$20

*Hearts of Romaine, Tomatoes, Bacon, shredded Parmesan Cheese, tossed in a creamy Caesar Dressing**
Add Turkey or Chicken...\$5

Asian Noodle...

Chinese Noodles, grilled Chicken or Shrimp, Bean Sprouts, Cucumber Peanuts, side of Soy Sauce and Sriracha Chili Sauce
Chicken...\$20 | Shrimp...\$22

Chicken Cobb \$22

Diced Chicken, Cucumber, Carrots, Tomato, Bacon, Blue Cheese, Avocado, crispy Romaine Lettuce, and choice of Dressing



Plated Luncheon

Includes Dinner Rolls, whipped Butter, Coffee, Tea, and Dessert choice

Grilled Pork Tenderloin...\$21

Served with Green Beans and whipped Potatoes, finished with Mushroom Pork Au-Jus

Pork Chop...\$21

Fried boneless Pork Chop, served with scalloped Potatoes, Collard Greens, finished with brown Onion Gravy

Chicken Florentine...\$21

Sautéed, Chicken Breast topped with Spinach, wrapped in flaky Puff Pastry, accompanied with Rice Pilaf and Green Beans, finished with Red Wine Demi-glaze

Lemon Chicken..\$20

Lightly breaded sautéed Chicken Breast, served with white cheddar whipped Potatoes, medley of Vegetables, finished with Lemon Beurre Blanc

**Salad dressings may be substituted.*

Herb Crusted Pork Tenderloin...\$21

Roasted, served with whipped Sweet Potato Puree, julienne of Vegetables, finished with Sauce Roberts

Pot Roast...\$20

Braised, served with whipped Potato Puree, Sugar Snap Peas with Red Peppers, finished in a rich Pan Gravy

Blackened Catfish...\$20

Blackened Catfish Fillet, served with Sweet Potato Hash, Vegetable medley, finished with Lemon Parsley Butter

Asian Shrimp Stir Fry...\$23

Bay Shrimp, sautéed, tossed in julienne of Zucchini, Squash, Red Onions, Bean Sprouts, Carrots, Celery, served on a bed of Fried Rice, finished with Teriyaki Sauce

Chicken Madeira...\$21

Pan-seared Chicken Breast served with roasted Garlic whipped Potatoes, seasonal Vegetables, finished with a Wild Mushroom Madeira Sauce

Pecan Crusted Chicken...\$22

Pan-seared Chicken Breast, served with Roasted Sweet Potato Purée, steamed Asparagus, Heirloom baby Carrots, finished with a Maple Butter Beurre Blanc

Chicken Piccata...\$21

Sautéed Chicken Breast served on a bed of Herb Rice Pilaf, seasonal Vegetables, finished with a Lemon Caper compound Butter

Chicken Caprese...\$22

Lightly breaded and sautéed Chicken Breast topped with fresh Mozzarella, Plum Tomatoes and fresh Basil, served on a bed of Cauliflower Purée with steamed Broccolini, finished with extra virgin Olive Oil and reduced

Braised Pulled Short Ribs...\$23

Braised 6oz. Short Ribs, served on a bed of Yukon Gold smashed Potatoes, seasonal Vegetables, finished with a Pan Gravy



Herb Crusted Châteaubriand...\$25

Seared 5oz. Tenderloin, served with roasted Sweet Potato Purée, grilled Asparagus, finished with a Wild Mushroom Ragout

Teriyaki Wild Salmon...\$23

Chargrilled 5oz. Salmon Fillet, served on a bed of Vegetable Fried Rice with a Shrimp Dumpling, finished with a Teriyaki Sauce

Red Snapper...\$25

Blackened 5oz. Snapper Fillet, served with roasted Sweet Potato Purée, seasonal Vegetables, finished with a roasted Yellow Pepper Beurre Blanc

**Salad dressings may be substituted.*



Lunch Desserts

Cheese Cake with Mixed Berry Compote

Vanilla-scented, served on Graham Cracker Crust with seasonal Mixed Berry Compote

Bread Pudding

Served warm, topped with Pecan Crumble, Brandy Glaze and vanilla Ice Cream

Apple Pie

Flaky crust and Granny Smith Apples, served with Caramel Sauce and vanilla Ice Cream

Key Lime Pie

Sweet Tart in Graham Cracker Crust, topped with fresh Whipped Cream

Chocolate Truffle Cake

Dark Chocolate Sponge Cake layered with Chocolate Truffle Ganache, served with Raspberry Coulis

Customized Menus Available

Cold Buffet

\$5 per person (15 Guest Minimum)

Chips and Crackers

With Pimento Cheese and Ham Salad

Pretzels and Chocolate-covered Pecans

Mini cups of fresh Vegetables

With Hummus

Build your own Fruit Parfaits

With Yogurt and Granola

Smoothie bar

Candy shop

Hot Buffet

\$7 per person (15 Guest Minimum)

Warm mini Doughnut Holes

served with Milk and Chocolate Milk

Burger Sliders

With mini Root Beer Floats

Cheese Fondue station

With Bread and Fruit

Mini Hot Dog and Chili bar

South Carolina BBQ station

Nacho bar



À la carte

Snacks and Beverages:

Assorted bagged Chips...\$2*

Assorted Cookies...\$2*

Assorted Candy Bars...\$3*

Assorted Granola and Fruit Bars...\$3*

Coffee and Water station...\$2*

**Coffee, sweet/unsweet Tea,
and Water station...\$3***

**Lemonade, sweet/unsweet Tea,
and Water station...\$3***

Assorted Sodas...\$3 per soda

Bottled Sports Drinks...\$3 per bottle

Bottled Water...\$2 per bottle

*Denotes price per person
Based on consumption



Continental Breakfast...\$12

Bakery selection of Danish, Croissants, Butter, Preserves, regular and decaffeinated Coffee, assorted hot Teas, and selection of Juices

American Breakfast...\$16

Bakery selection of Danishes, sliced Breads, Pecan Coffee Cake, sliced seasonal Fruit, whipped Butter and Jams, Omelet station, Pecan-smoked Bacon, Ham or Pork Sausage, and Home Fries

South of the Border Breakfast...\$15

Bakery selection of Danishes, sliced Breads, sliced seasonal Fruit, whipped Butter and Jams, Eggs, Chorizo, Cheddar Cheese, Black Beans, Tomatoes, Salsa, Orange juice, regular and decaffeinated Coffee, and assorted hot Teas

Build-Your-Own Breakfast Buffet...\$19

Bakery selection of Danishes, sliced Breads, sliced Fruit, whipped Butter and Jams

Choice of two of the following:

Pecan-smoked Bacon, Ham, Sausage, Salmon Cakes

Choice of three of the following:

Stone-ground Grits, Home Fries, French Toast, Biscuits and Gravy, Potato Cakes, Orange Juice, regular and decaffeinated Coffee, and assorted hot Teas

Additional Items

Yogurt and Granola...\$4

Sliced Seasonal Fruit...\$4

Belgian Waffle Station...\$4

Whipped Cream, powdered Sugar, Bananas, Chocolate Chips, Pecans, Strawberries, whipped Butter, Maple Syrup

Omelet Station...\$5

Diced green Bell Peppers, Onions, Ham, Cheddar Cheese, Broccoli, Scallions, Mushrooms

Buffet Brunch...\$24

Display of fresh seasonal Fruit, assorted chilled Yogurt, Muffins, Biscuits, Bagels, whipped Butter, Preserves, flavored Cream Cheese, scrambled Eggs, Bacon or Sausage, stone-ground Grits, Home Fries, Green Bean Casserole, fried Chicken, and Salmon Cakes

choice of Black Oak Ham or Roast Beef, Regular and decaffeinated Coffee, assorted hot Teas, Orange Juice, and Cranberry Juice

Option One...\$25

First Course

Fruit Compote served in a martini glass

Entrée

Crab Cake Benedict served on a grilled Polenta Cake with a poached Egg and Hollandaise Sauce accompanied by grilled Asparagus and roasted Tomatoes

Dessert

Traditional Crème Brûlée, Orange juice, regular and decaffeinated Coffee, and assorted hot Teas



Option Two...\$26

First Course

Fruit Compote served in a martini glass

Entrée

Cheese Blintz served with Blueberry Sauce, small Tortilla basket with scrambled Eggs, grilled Vegetable Napoleon, Potato Pancake, rosette Smoked Salmon, Mini Muffins, Danishes, Bagels, Jams, Cream Cheese, Apple Sauce

Dessert

Vanilla Bean and Orange scented Panna Cotta served on an Almond Sablée Crust with Mango Coulis, Orange Juice, regular and decaffeinated Coffee, and assorted hot Teas



Late Night Stations

Pretzel Bar...\$4

Sweet and savory soft Pretzels, German Mustard, Nacho Cheese Sauce, Chocolate Rum Sauce, and Cinnamon Sugar

Belgian Waffle Bar...\$6

Build your own Chicken and Waffle Sandwich with savory Cream Cheese

Toppings include: powdered Sugar, pure Maple Syrup, Nutella® (Chocolate Hazelnut Spread), Cinnamon Sugar, Butter, and Vanilla-scented whipped Cream

French Fry Bar...\$6

Sweet Potato Fries, French Fries, Chili, Nacho Cheese Sauce, Chilies, Sour Cream, Cheddar Cheese, Scallions, and Onions

OCC Taco Bar...\$7

Build your own Tacos with:

*Warm Corn Tortillas, Chilies, shredded Lettuce, Cheddar Cheese, Sour Cream, diced Onions, Tomatoes, fresh Limes, **Beef Empanadas** with roasted Chard Salsa*

Asian Bar...\$7

Chicken Pot Stickers, Shrimp Pot Stickers, Fried Rice, Vegetable Egg Rolls, Soy Sauce, Wabash Soy Sauce, and sweet spicy Plum Sauce

Donut Shop...\$7

Warm Donut Holes

*Toppings include: powdered Sugar and Cinnamon Sugar, Chocolate Sauce, Caramel Sauce, Lemon Curd, Pastry Cream, Chocolate Pastry Cream, Vanilla-scented whipped Cream, **and Hot Chocolate***

Priced on a per person basis with a 50 guest minimum. These items may only be purchased in addition to an entrée or buffet. Customized menus are available upon request.

Sweets Tables

Small Sweets Table...\$10

25 Guest Maximum

Chocolate Flourless

Dense Decadent Cake, served with Dark Chocolate Ganache and Raspberry Coulis

Fruit Torte

Chef's choice, flaky crust filled with silky Lemon Curd, topped with seasonal Fruit

Cheese Cake

Vanilla-scented, with a Graham Cracker Crust, served with seasonal mixed Berries

Medium Sweets Table...\$16

45 Guest Maximum

Chocolate Flourless

Dense Decadent Cake, served with Dark Chocolate Ganache and Raspberry Coulis

Fruit Torte

Chef's choice, flaky crust filled with silky Lemon Curd, topped with seasonal Fruit

Cheese Cake

Vanilla-scented, with a Graham Cracker Crust, served with seasonal mixed Berries

Chocolate Truffle Cake

Layers of Dark Chocolate Sponge Cake and decadent Chocolate Truffle Ganache, served with Raspberry Coulis

Large Sweets Table...\$19

75 Guest Maximum

Chocolate Flourless

Dense Decadent Cake, served with Dark Chocolate Ganache and Raspberry Coulis

Fruit Torte

Chef's choice, flaky crust filled with silky Lemon Curd, topped with seasonal Fruit

Cheese Cake

Vanilla-scented, with a Graham Cracker Crust, served with seasonal mixed Berries

Chocolate Truffle Cake

Layers of Dark Chocolate Sponge Cake and decadent Chocolate Truffle Ganache, served with Raspberry Coulis

Panna Cotta

Vanilla Bean and Orange-scented, with an Almond Sable Crust with Blueberries and Chocolate Décor

Assorted Mini Dessert Cups

Choose three of the following:

- *Banana Pudding*
- *Tiramisu*
- *Chocolate Mousse*
- *English Trifle*

Priced on a per person basis.

Daytime Rentals

Tuesday - Sunday, 8 a.m. - 4 p.m.

Grand Ballroom

Up to two hours - \$300

Up to four hours - \$500

All day (8 a.m. - 4 p.m.) - \$750

Covington Room or Green Room

Up to two hours - \$200

Up to four hours - \$300

All day (8 a.m. - 4 p.m.) - \$500

Evening Rentals

Includes up to four hours event time between the hours of 4 p.m. and 12 a.m. (Events scheduled to continue past 12 a.m. are subject to an additional fee)

Grand Ballroom

Sunday - \$1,000

Tuesday - Thursday - \$600

*Friday** - \$1,500*

*Saturday** - \$2,000*

***add Covington and/or Green Room for \$250 each*

Covington Room or Green Room

Sunday - \$500

Tuesday - Thursday - \$250

Friday and Saturday - \$500

Tennis Pavilion

(off-season only)

Saturday and Sunday - \$150

Special rental pricing available upon request.
Members receive a 25% discount on room rental only.

No service charge or tax on room rentals.

Ceremonies

Greenside Ceremonies...250++

Have your ceremony on the course at Orangeburg Country Club.

Bridal Portrait...\$100++

You may schedule an appointment to bring your photographer to the Orangeburg Country Club to have your bridal portraits taken.



Service Charge

Orangeburg Country Club applies a 20% service charge on all catering, bar totals, and rentals.

Staffing

(Per four hours of service)

Bartenders - \$100

Attendants - \$75

(Per two hours of service)

Carvers - \$75

Until a contract has been signed and a deposit received, all prices are subject to change without notice. Food and beverage pricing will not be guaranteed until six months prior to event date. Orangeburg Country Club reserves the right to settle all disputes in accordance with our policies and goals.

Please call 803-534-5988 in advance to schedule an appointment.

The Club closes at midnight.

Space usage maximum is four hours unless other arrangements are made.

++ Denotes service charge and appropriate sales tax.



Event Accessories and Rentals

Chair covers...\$2++ each

Floor length linens...\$10++ each
Black or khaki

Specialty linens... prices vary

Choice of overlay colors...\$6++ each

Dance floor...\$100++

Stage...\$50++

**Votive and mirror package
...\$5++ per table**

Floral centerpiece...\$12++ per table
(choice of color option)

**Centerpiece, votive, and mirror package
...\$16++ per table**

Audiovisual*

Wireless lavalier microphone...\$50++

Wireless microphone (VHF)...\$25++

Flipchart or dry-erase board...\$20++
With markers

Overhead Projection Package...\$50++
LED projector, 8'x8' or 4'x4' tripod screen, extension cords

Multifunction Audio Package...\$75++
2-speaker portable PA system with wired microphone

**Rental pricing on a per day basis.*

++Denotes service charge and appropriate sales tax.



Photo Booths

Columbia Photo Booth

Phone: (803) 466-3643

Website: www.colaphotobooth.com

Photography

Jenne Ann Photography

Phone: 310-990-6974

Website: jeneannphotography.carbonmade.com

Email: jeneannphotography@yahoo.com

French Kissed Photography

Phone: 803-747-3353

Website: nikkifrenchsmith.zenfolio.com

Still Co. Photography

Phone: 803-747-3353

Website: still-co.com

Razor Paine Photography

Phone: 803-759-0551

Website: razortv.net

OCC Floral Packages

High-End Bridal Package...\$1,500

Hydrangeas, Roses, Greenery and Comparable Florals

- *Ten centerpieces with high-end flowers with choice of vase*
- *Ten bridal pieces (five bridesmaids, five groomsmen)*
- *One flower girl piece and one ring bearer piece*
- *Two large urns with greenery for ceremony*
- *Two shepherd's hooks for ceremony*
- *Arch draping for ceremony*
- *Four pew bows for ceremony*
- *One food table centerpiece for reception*

Seasonal Floral Bridal Package...\$1,000

Seasonal Florals based on Wedding Month

- *Ten centerpieces with high-end flowers with choice of vase*
- *Ten bridal pieces (five bridesmaids, five groomsmen)*
- *One flower girl piece and one ring bearer piece*
- *Two large urns with greenery for ceremony*
- *Two shepherd's hooks for ceremony*
- *Arch draping for ceremony*
- *Four pew bows for ceremony*
- *One food table centerpiece for reception*

Additional items may be added to list for an additional charge.

Bakers

Bonnie Brunt Cakes

Phone: (803) 655-7467
Website: www.bonniebrunt.com
Email: bonnie@bonniebrunt.com

Parkland Cakes

Phone: (803) 791-4682
Website: www.parklandcakes.com
Email: bpeake@parklandcakes.com

Ally & Eloise

Phone: (803) 708-2982
Website: allyandeloise.com
Email: allyandeloise@gmail.com

Band Agencies

Willis Blume Agency

Phone: (803) 536-2951
Website: www.willisblume.com
Email: inquiry@willisblume.com

Adore Duet Musical Services

Phone: (803) 381-4148
Website: adoreduet.com
Email: adoreduet@gmail.com

Disc Jockey

Donald Ceasar

Phone: (803) 290-3061
Email: ceasardonald@hotmail.com

Barry Miller

Phone: (803) 397-0417
Email: barrymillerdj@aol.com

T.J. McKay

Phone: (803) 466-3643
Website: www.tjmckay.com

Florists

Devin's Flowers

(in-house florist and decorator)
Contact: Brenda Harley or Rachel Harley
Phone: (803) 531-0220
Website: www.devinsflowers.com
Email: brenda.devinsflowers@gmail.com

JennAffairs

(florist and decorator)
Contact: Jennifer Chapman
Phone: (803) 707-7777
Website: www.jennaffairs.com
Email: jenn@jennaffairs.com

The Flower Gallery

Contact: Melissa Cook
Phone: (803) 928-4506
Website: flowergallerysc.net

Tent and Party Rentals

Party Reflections, Inc.

Phone: (803) 978-9702
Website: www.partyreflections.com
Email: kyarbrough@partyreflections.com

Illuminations SC Draping and Lighting

Phone: (803) 702-0515
Website: www.illuminationsc.com
Email: info@illuminationsc.com

Something Borrowed

Phone: (803) 673-6714
Website: <http://www.somethingborrowedsc.com/>
Email: lee@somethingborrowedsc.com

Lighting

Big Time Entertainment

Phone: (803) 429-6001
Website: www.wearebigtime.com