

**The Oasis Country Club**  
**Group Banquet Event**  
**Information**  
**and**  
**Menu Concepts**

**The Oasis Country Club**  
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# *The Oasis Country Club*

## **Welcomes You**

We are pleased that you are considering The Oasis Country Club for your upcoming event. Our staff eagerly awaits the opportunity to attend to you and your guests. The following pages illustrate some suggestions for possible menus, although we can customize a special menu to fit any specific needs or tastes. Our food and beverage team has years of experience coordinating everything from casual luncheons to grand weddings and can provide suggestions upon request. Rooms and outside dining areas are available in our clubhouse to accommodate a range of events from small meetings and intimate dinner parties up to large banquets for a maximum of 249 people. Golf outings can also be coordinated with our golf professionals to be held individually or combined with either a brunch, luncheon, or even a dinner dance to follow. All options are limited only by your imagination. We invite you to explore yours.

### **Basic Information, Policies and Liabilities Contract:**

An agreement outlining the services for the banquet or private party will be produced. This agreement will include the location, date, time, menu, special instructions, and an estimate of pricing (some products are subject to availability and prices are subject to change at any time). Once all of the terms of the agreement have been finalized, a deposit is required to guarantee the contract and secure the event on our calendar.

### **Minimums:**

A guarantee of fifty (50) people at \$20 per person or \$1,000.00, plus tax and gratuity for food service. If fewer guests are in attendance, the client understands they will be billed for the minimum \$1,000.00 plus tax and gratuity.

### **Guarantees and Deposits**

#### **Guest Guarantee:**

When booking your event, you will be asked to provide the number of “guaranteed” guests. This is the number of dinners/orders for which you will be charged, even if fewer guests are in attendance. At least seven days prior to your function you will need to call and notify the Food and Beverage Manager of the “**Final Guarantee**,” or the number of guests that you believe will be in attendance. This will allow us to narrow down or increase the number from the original “guarantee.” If we do not receive the final guarantee, the original estimate will be charged. Furthermore, if there are more guests in attendance than the guarantee, the club reserves the right to provide those guests an optional menu.

**Non-Refundable Guarantee:**

In order to reserve the facility, we will require a deposit of **20%** of the cost of the number of guaranteed participants at the time of booking. This deposit will be deducted from the final cost of your event and is non-refundable.

**Decorations**

All decorations and/or posted signs must receive prior approval of Management or the Club reserves the right to remove the items and/or charge for repairs from any resulting damage. The Club and its Staff are not responsible for setup and takedown of any chairs, arches, flowers or other decorations for or relating to ceremonies. Arrangements can be made with outside vendors for these services.

**Payment Options and Fee Information**

**Payment Details & Options:**

Payment may be made by cash, Master Card or Visa or debit cards (Master Card and Visa Card); Checks will be accepted only with prior approval. California state sales tax of 8.75% and a standard 20% gratuity will apply to all food and beverages purchased.

**Security & Indemnification**

The Oasis Country Club will not assume responsibility for damage to or loss of any personal items brought into the Club or on Club grounds. Any damages to, or theft of, club property, or unusual housekeeping requirements resulting from the booked event will be charged back to the client. If there are small children in attendance that may not be supervised at all times during the event, additional on site security will be required and paid for by the client. It is understood that in the event the client chooses to obtain their own musicians, rental service, or other contractors who will be working on the premises, that they will provide a certificate of insurance naming the Oasis Country Club as an additional insured as well as holding the club harmless.

**Banquet Information**

Tables: 60” Round, 6ft Rectangular, 8ft Rectangular

Table Cloths: 61”x61” square, 85”x85” Square, and 52”x112” Rectangular

Basic Colors Available

Ceremony Fee: \$400

Room Rental/Setup Fee: \$400

Dance Floor Fee: \$200

Champagne Toast: \$2 per person

Cake Cutting Fee: \$1 per person

Standard club linens, glassware, silverware, and plates are included in the price of all catered events.

\*If special services or items are requested, such as special linens, ice sculptures, flower arrangements, entertainment, music, etc., we can provide these services for an additional fee. It is agreed that any deposits required by said providers will be paid by the client.

The Club's inventory is tailored to accommodate approximately 200 guests. Therefore, it is understood that any party more than 200 people will incur charges for rented furniture, utensils, place settings, etc. All prices for said items will be agreed to, in writing, in advance, by the client.

Event price includes a four (4) hour window of service. The function room will be available at the scheduled time and must be vacated within fifteen (15) minutes of the closing hour indicated. There will be a \$150.00 labor charge, per hour, for each hour that the event extends beyond this allotted time frame. The Oasis Country Club has an extensive wine list; we understand that some occasions may call for something that may not be available on our menu. We may be able to order a specific brand of wine or champagne if given sufficient notice.

All food and beverages, alcoholic or otherwise, must be purchased solely through The Oasis Country Club; with the exception of wedding cakes. In accordance with The Riverside County Health Department food safety regulations, no food may be taken of premises.

All prices shown are subject to change at any time without prior notice. I have read and understand the basic information, policies and liabilities. This form must be signed to book your event date.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

## **Breakfast Selections**

### **Buffet Standard**

Scrambled Eggs, Potatoes O'Brien, Bacon Strips,  
Sausage Links, Biscuits and Country Gravy,  
Breakfast Breads, Fresh Fruit Tray

**\$19.95 per person**

### **Buffet Deluxe**

(Minimum 75 people)

Standard Buffet, Plus

Omelette Station with Chef

Waffle Station with Chef

**\$24.95 per person + \$100.00 labor**

### **Continental Breakfast**

Fresh Danish, Breakfast Breads and Bagels,  
Sliced Fresh Fruit, Yogurts

Orange Juice, Cranberry Juice

Coffee, Assorted Hot Teas

**\$16.95 per person**

### **Served Selections**

Includes Regular or Decaf Coffee, Orange Juice and Hot Teas

#### **Scramble Egg Vol Au Vent**

With cheddar cheese sauce, smoked bacon slices and parisienne breakfast potatoes

**\$16.95 Per Person**

#### **Eggs Benedict**

With fresh fruit garnish and breakfast potatoes

**\$19.95 Per Person**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

## **Buffet Selections**

The Following Selections include Coffee and Iced Tea

### **Deli Buffet**

Smoked Ham and Roast Beef, Smoked Turkey and Salami

Sliced Swiss and Cheddar Cheeses

Sliced Tomato, Lettuce Leaves, Sliced Red Onion,

Mustard, Mayonnaise, Assorted Sliced Breads

### **Salads: Choice of Two**

Red Potato and Onion, Rotelli and Black Olive, Fruited Cole Slaw

Broccoli Slaw, Dilled Cucumber and Onion

Fruit Tray and Chips

**\$20.95 per person**

### **Baked Potato Bar**

Baked Russet Potatoes

Bacon Bits, Cheese Sauce, Sour Cream,

Green Onions, Sauteed Mushrooms, Whipped Butter,

Sauteed Chicken Bits, Sauteed Onions

**\$11.95 per person (with soup \$16.95 per person)**

### **Soup and Salad Bar**

#### **Choice of Two Soups:**

Black Bean, Chicken Noodle, Turkey Rice

Northern White Bean, Cream of Potato, Tomato and Herb

#### **Salad Bar:**

Fresh Tossed Greens, Tomato Wedges,

Sliced Cucumbers, Shredded Carrot, Black Olive,

Sliced Mushrooms, Kidney Beans, Beets, Croutons, Bacon Bits,

Ranch, Bleu Cheese, Italian

Assorted Rolls and Crackers

**\$20.95 per person**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

### **Nacho Bar**

Fried Tortilla Chips, Refried Bean Dip, Chili Con Queso,  
Jalapeno Slices, Sour Cream, Fresh Salsa, Black Olives, Green Onions,  
Diced Tomato, Cilantro and Diced Onion

**\$16.95 per person**

### **Luncheon Selections**

Lunch selections are available from 11:00 a.m. - 2:00 p.m.

All of the following selections are served with a House Salad or Soup Du Jour,  
Fresh Seasonal Vegetables, Starch per Chef, Rolls, Butter, Coffee and Iced Tea

### **Chicken**

Tender Boneless Breast of Chicken stuffed with

Proscuitto and Mozzarella and Topped with Pomodoro Sauce **\$22.95**

Tender Boneless Breast of Chicken sauteed in Sherry Mushroom Sauce **\$21.95**

1/4 Baked Chicken served with Cranberry Glaze **\$20.95**

Tender Boneless Chicken Breast grilled with Sweet Chili Soy Sauce **\$20.95**

### **Beef**

Marinated Triangle Tip topped with Shiitake Mushroom Sauce **\$22.95**

Petite Beef Filet topped with Brandied Green Peppercorn Sauce **\$31.95**

Petite New York Steak with Sundried Tomato Demi-Glace **\$28.95**

Sliced Roast Beef Au Jus with Creamed Horseradish **\$22.95**

### **Seafood**

Sauteed Tilapia topped with a Roasted Tomato and Serrano Chili Sauce **\$22.95**

Baked Sea Bass with Lemon and Thyme Compound Butter **\$25.95**

Bay Shrimp and Scallops in Puff Pastry topped with

Sundried Tomato Anisette Sauce **\$23.95**

Grilled Halibut topped with Sorrel Chardonnay Sauce **\$24.95**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

### **Luncheon Selections (Continued)**

All of the following selections are served with a House Salad or Soup Du Jour, Fresh Seasonal Vegetables, Starch per Chef, Rolls, Butter, Coffee and Iced Tea

#### **Pasta**

Chicken Tortellini

with Julienne Vegetables in Garlic Cream Sauce **\$20.95**

Cheese and Herb Ravioli

tossed with Sundried Tomato Pesto **\$20.95**

Fettuccini Primavera

tossed with Grana Padano Cheese **\$19.95**

Vegetarian Lasagna

with Pesto and Marinara Sauces **\$19.95**

#### **Veal**

Scallopini Saltimboccca, Proscuitto Ham

and Mozzarella with Veal Demi-Glace **\$23.95**

Baked Veal Tenderloin

topped with Garlic Cabernet Sauce **\$24.95**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*



### **Entree Salads**

All of the following selections are served with Rolls, Butter, Coffee and Iced Tea All include Choice of Dressing.

#### **Papaya with Chicken Salad**

½ Papaya stuffed with Chicken Salad served on Tossed Greens

**\$17.95**

#### **Cobb Salad**

Diced Turkey, Tomato, Bacon, Avocado, Egg and Bleu Cheese

**\$16.95**

#### **Chef's Salad**

Smoked Turkey and Ham, Swiss and Cheddar Cheeses, Tomato Wedges, Boiled Egg

**\$16.95**

#### **Chinese Chicken Salad**

Marinated Chicken Breast on Tossed Greens with Crispy Noodles, Chicken Egg Roll

**\$17.95**

#### **Avocado and Bay Shrimp Salad**

½ Avocado stuffed with Bay Shrimp on Tossed Greens

**\$20.95**

#### **Grilled Chicken Caesar Salad**

Romaine Lettuce tossed with Caesar Dressing, Croutons and Parmesan Cheese, topped with Grilled Chicken Breast

**\$17.95**

#### **Latin Salad**

Flour Tortilla Shell stuffed with Black Beans, Chopped Iceberg and Shredded Beef or Chicken, served with Salsa, Guacamole and Sour Cream

**\$17.95**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

### **Cold Hors D'oeuvres**

50 Pieces per Item Selection

Seared Ahi Sashimi **\$95.00**

Fancy Canapes Assorted **\$75.00**

Bruschetta **\$55.00**

Deviled Eggs **\$55.00**

Cocktail Prawns on Ice **\$170.00**

Oysters on the Half Shell **\$170.00**

Cold Medallions of Beef Tenderloin, Silver Dollar Rolls and Condiments **\$115.00**

### **Hot Hors D'oeuvres**

50 pieces per Item Selection

Dungeness Crab stuffed Mushroom Caps **\$140.00**

Artichoke Bottoms with Mushroom Ragout **\$115.00**

Goat Cheese and Spinach Wrapped in Phyllo Dough **\$95.00**

Dim Sum - Soy Chili Dipping Sauce **\$85.00**

Pot Stickers - Mirin Shallot Dipping Sauce **\$85.00**

Baby Back Pork Ribs with an Oriental BBQ Sauce **\$95.00**

Coconut Breaded Shrimp with Pina Colada Sauce **\$170.00**

Beef Skewers with Teriyaki Glaze **\$95.00**

Chicken Satays with Macadamia Nut Sauce **\$90.00**

Mozzarella and Herb Stuffed Grilled Bread with Marinara Sauce **\$55.00**

Vegetable Spring Rolls with Spicy Mustard and Sweet and Sour Dip **\$55.00**

Southwestern Grilled Chicken Stromboli with Coriander Tomato Sauce **\$100.00**

Mini Quesadillas with Fire Roasted Salsa **\$55.00**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

**From the Pantry**

Price is per person

Assorted Domestic Cheese with Crackers \$7.00

Potato Chips with Green Onion Dip \$5.00

Tortilla Chips with Fresh Guacamole and Roasted Salsa \$5.00

Sliced Fresh Fruit with Yogurt Dipping Sauce \$7.00

Fresh Vegetable Tray with Ranch Dip \$7.00

Combination tray of Cheese/Crackers and Fresh Fruit \$7.00

Deli Tray - Sliced Cheeses, Ham, Roast Beef, Turkey served with rolls and condiments  
\$8.00

**Plated Appetizers**

Petite Cheese Stuffed Manicotti with Pesto Cream and Marinara Sauces  
**\$9.95**

Garlic Grilled Prawns with Roasted Eggplant Cous Cous and Lemon  
**\$15.95**

Thyme Seared Scallops on Wilted Swiss Chard with Lemon Butter Sauce  
**\$16.95**

Poached Tiger Prawns with Citrus Cocktail Sauce  
**\$14.95**

Maryland Crab Cakes with Tarragon Tarter Sauce  
**\$17.95**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

## **Dinner Selections**

All of the following selections are served with a House Salad or Soup Du Jour, Fresh Seasonal Vegetables, Starch per Chef, Rolls, Butter, Coffee and Iced Tea.

### **Fowl**

Grilled Free Range Chicken Breast served on Mushroom and Fennel Ragout  
Topped with Chardonnay Cream Sauce

**\$27.95**

Wild Rice Stuffed Cornish Game Hen with Grand Marnier Demi-Glace

**\$27.95**

Crispy ½ Long Island Duckling served with Mandarin Orange Jus

**\$29.95**

Herb Stuffed Turkey Breast with Sage Stuffing and Tarragon Gravy

**\$25.95**

### **Pork**

Apple Walnut Stuffed Pork Tenderloin topped with Brandy Sauce

**\$30.95**

Dijon and Brown Sugar Crusted Pork Loin served with Black Currant Sauce

**\$32.95**

Pork Prime Rib Rack with Rosemary Jus and Mint Jelly

**\$35.95**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

Dinner Selections (Continued)

Beef

Roast Prime Rib of Angus Beef served with Au Jus

**\$35.95**

Bacon Wrapped Filet Mignon topped with Béarnaise Sauce

**\$37.95**

Roast New York Strip Loin served with Caramelized Onion Marmalade

**\$36.95**

Marinated Angus Rib Eye Steak served with Bordelaise Sauce

**\$32.95**

Vegetarian

Grilled Portabello Mushroom filled with Roasted Red Bell Peppers  
and Caramelized Onions topped with Bleu Cheese

**\$22.95**

A Medley of Seasonal Vegetables Wrapped in a Flaky Puff Pastry Crust

**\$24.95**

Lightly Breaded Eggplant Topped with Marinara, Parmesan and Provolone Cheese

**\$18.95**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

Dinner Selections (Continued)

Seafood

Grilled Pacific Halibut served with Tropical Fruit Compote

**\$32.95**

Baked Sea Bass En Crouete with sautéed Mushrooms and Crab

Served in Mushroom Jus and Tarragon Cream

**\$33.95**

Grilled Australian Lobster Tail with Drawn Butter

**\$45.95**

Seafood Vol Au Vent sautéed Rock Shrimp and Bay Scallops

Served in Sweet Lobster Chive Cream Sauce

**\$31.95**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

**Buffet Selections**

*Country BBQ Buffet*

**\$28.95 Per Person**

**Choice of Two Salads:**

Cole Slaw, Potato Salad,  
Tossed Green Salad or Fresh Fruit Salad

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BBQ Quarter Chicken

BBQ Boneless Angus Beef Ribs

**Buffet Served with Traditional Condiments and the Following:**

Petite Corn Cobettes, Baked Potatoes,  
Baked Beans and Sweet Corn Bread

*Mexican Buffet*

**\$27.95 Per Person**

**Choice of Two Salads**

Tijuana Caesar Salad, Tossed Green Salad,  
Fruita Con Chile or Roasted Corn, Red Onion and Cilantro

**Choice of Three Entrees**

Cheese Enchiladas, Chicken Fajitas, Beef Fajitas,  
Pork Tamales or Fish Tacos

**Buffet Served with Traditional Condiments and the following:**

Black Beans, Mexican Rice,  
Fresh Vegetables and Tortilla Chips and Salsa

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

*Italian Buffet*

**\$30.95 Per Person**

**Choice of Two Salads**

Antipasto, Caesar,  
Tossed Greens or Radicchio and Arugula

**Choice of Three Entrees**

Chicken Parmesan, Veal Cutlet Marsala,  
Sole Castellana, Chicken Cacciatore or  
Rosemary Roma Tomato Braised Beef Short Ribs

**Buffet Served with the Following:**

Fresh Vegetables, Fettuccini Alfredo,  
Penne Pasta Marinara and Garlic Parmesan Bread

*Oriental Buffet*

**\$29.95 Per Person**

**Choice of Two Salads**

Crispy Noodle and Broccoli, Tossed Greens  
Soy Marinated Calamari and Napa Cabbage or Teriyaki Chicken and Pepper

**Choice of Three Entrees**

Honey and Red Pepper Chicken, Beef and Broccoli,  
Sweet and Sour Pork , Chicken Lo Mein or  
Vegetable Chop Suey

**Buffet Served with Traditional Condiments and the Following:**

Steamed or Fried Rice Oriental Noodles,  
Fresh Vegetables and Fortune and Almond Cookies

*Prices are per person unless otherwise noted and do not include tax or gratuity.*



**Beverage Package 1**

Champagne, House Wine, Draft, Domestic and Import Beers  
Assorted Sodas and Juices

**Unlimited for Two Hours**

\$16.00 per person plus tax and gratuity  
\$5.00 per person for each additional hour

**Beverage Package 2**

Champagne, House Wine, Well Brand Liquors, Draft,  
Domestic and Import Beers  
Assorted Sodas and Juices

**Unlimited for Two Hours**

\$20.00 per person plus tax and gratuity  
\$7.00 per person for each additional hour

**Beverage Package 3**

Champagne, House Wine, Well and Call Brand Liquors,  
Draft, Domestic and Import Beers  
Assorted Sodas and Juices

**Unlimited for Two Hours**

\$23.00 per person plus tax and gratuity  
\$8.00 per person for each additional hour

**A Corkage Fee of \$12.00 per bottle will be charged for wine or champagne brought in by the host or their guests.**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

(Price Per Drink)

WELL	\$6.50
CALL	\$7.00
PREMIUM	\$7.50
SUPER PREMIUM	\$8.50
SPECIAL LIQUOR	\$9.50
GLASS (HOUSE) WINE	\$5.50
DRAFT BEER	\$5.25
DOMESTIC	\$5.50
IMPORT	\$6.25
MINERAL WATER	\$4.25
SOFT DRINK	\$3.50
JUICE	\$3.50

WELL- House Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Brandy

CALL- Jack Daniels, Southern Comfort, Malibu, Smirnoff, Bombay,  
Black Velvet, Wild Turkey

PREMIUM- Stolichanaya, Jagermeister, J&B, Absolut, Kahlua,  
Kettle One, Finlandia, Frangelico

SUPER PREMIUM- Crown Royal, Remy Martin, Courvosier

SPECIAL LIQUOR- Chivas, Glenlivet, Crown Royal Special Reserve, Grand Marnier,  
(Most Shots depending on liquors used)

BEER- Bud, Bud Light, American Ale, Miller Lite, MGD, Coors Light,  
Heineken, Corona, Pacifico, Negra Modelo