



OAKMONT

A GREAT NEIGHBORHOOD RESTAURANT

EVENT HOSTING GUIDE

oakmontflagstaff.com

2380 N Oakmont Dr.
Flagstaff, AZ 86004

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THE OAKMONT

NEIGHBORHOOD RESTAURANT

Located inside the historic Continental Country Club, the Oakmont is an ambitious concept that ties together three multi-faceted spaces under one big roof. Opened in 2014, the Oakmont is wrapped in golden pine and showcases its mid-century roots with a distinctive window wall facing an awarding winning patio and the picturesque Continental green.

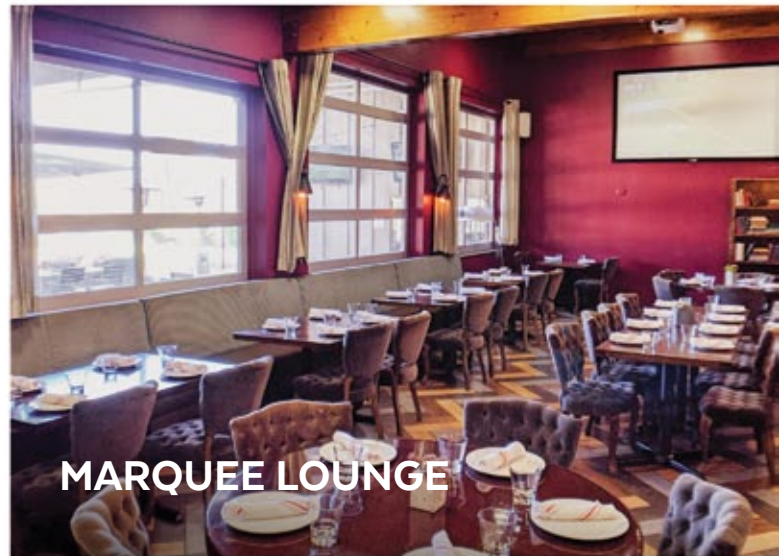


VENUE ROOM

GROUP SIZE 35 SEATED

As a destination, it's in the name! Enjoy an intimate, closed door banquet setting with stylish decor.

Flexible Layout • Optional Bar • Fireplace • A-V System



MARQUEE LOUNGE

GROUP SIZE 35 SEATED

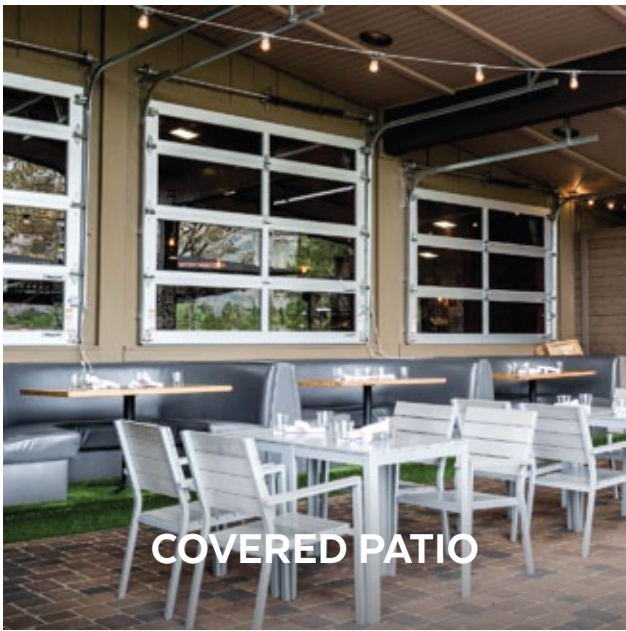
A chic sister to Venue, the Marquee takes it higher with open air roll-up windows and group seating.

Flexible Layout • Optional Bar • 96" A-V projector

FULL INDOOR BUYOUT

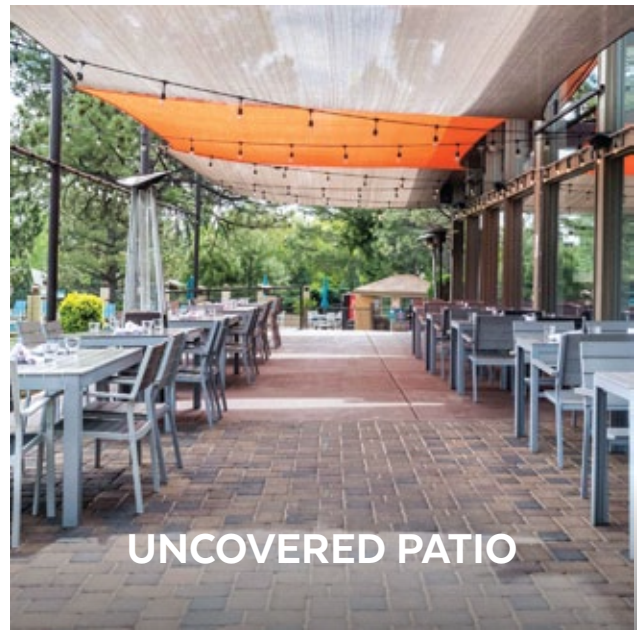
GROUP SIZE 75 SEATED

Venue • Marquee • Oakmont dining floor



COVERED PATIO

GROUP SIZE 25 SEATED
Excludes the Firepit Lounge



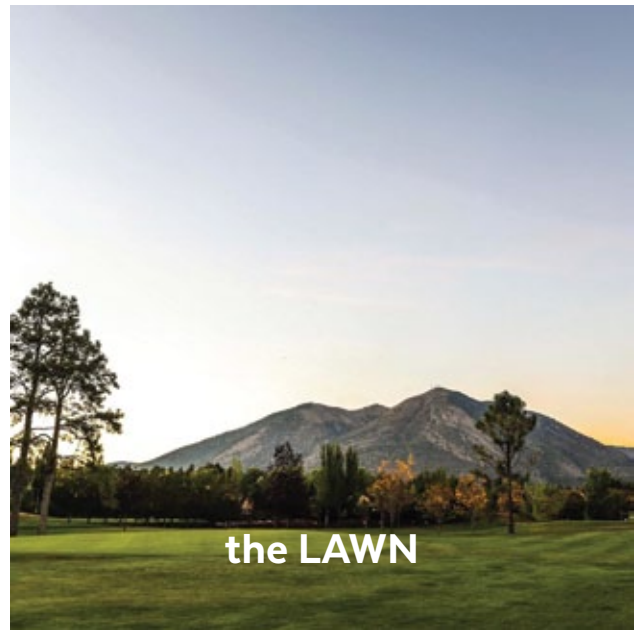
UNCOVERED PATIO

GROUP SIZE UNAVAILABLE AT THIS TIME
Details available for future consideration



FIREPIT LOUNGE

GROUP SIZE UNAVAILABLE AT THIS TIME
Details available for future consideration



the LAWN

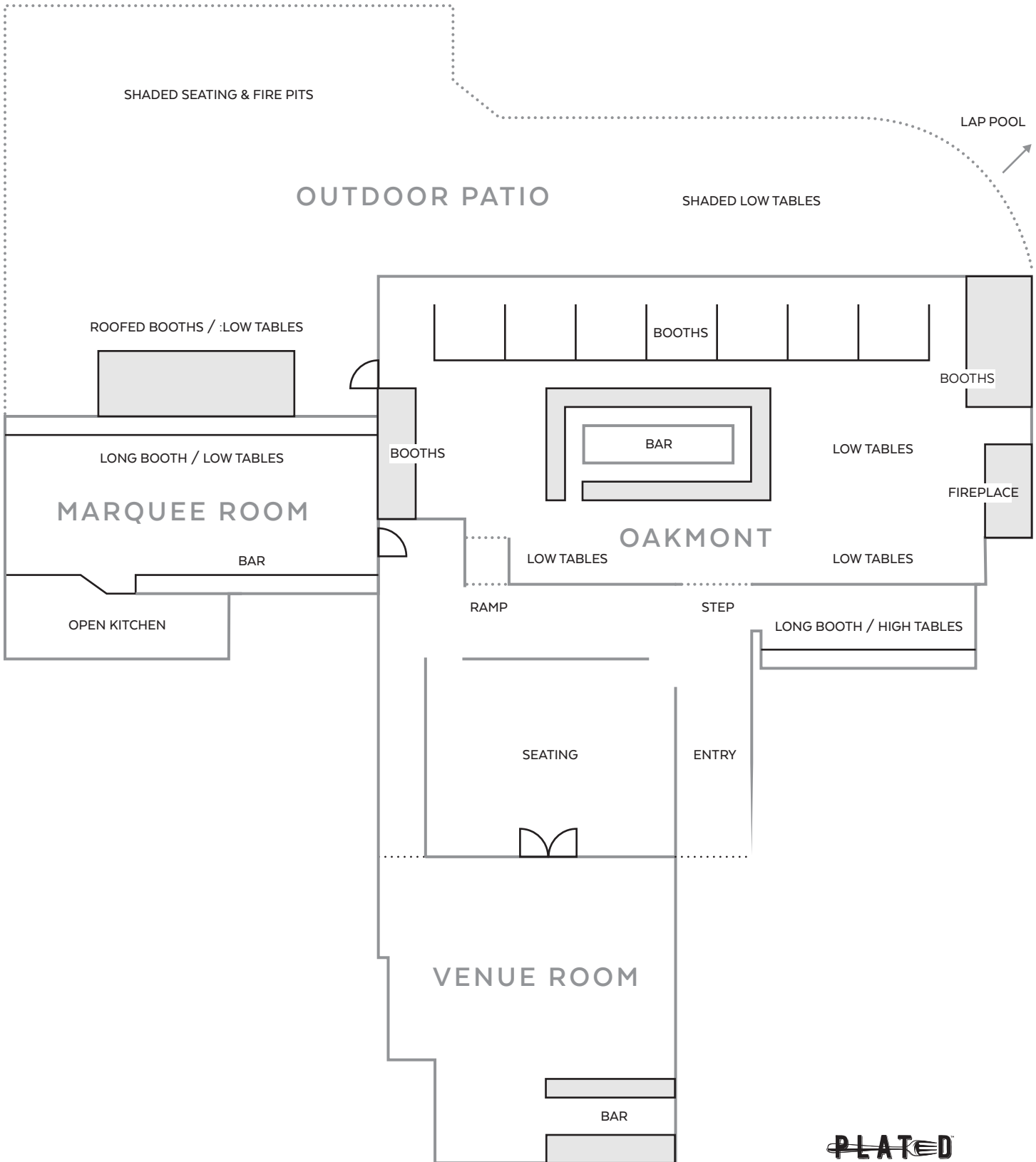
GROUP SIZE UNAVAILABLE AT THIS TIME
Details available for future consideration

FULL OUTDOOR BUYOUT
GROUP SIZE UNAVAILABLE AT THIS TIME
 Covered Patio • Uncovered Patio • Firepit Lounge • Lawn

All Interiors and exteriors shown here are examples and may be subject to change with renovation or season

The Oakmont

Continental Country Club | 2380 N. Oakmont Dr. - Flagstaff, AZ 86004
oakmontflagstaff.com | (928) 526 7990



OAKMONT BRUNCH

BRUNCH 1 - \$22 FOR THE TABLE

BRIOCHE FRENCH TOAST

citrus custard, fresh berries, powdered sugar

PRETZELS

with nacho cheese and ground mustard

INDIVIDUAL ENTRÉE

choice of one

BREAKFAST SANDWICH

bacon, egg, avocado, swiss, served with a choice of side

BISCUITS & GRAVY

housemade biscuits, country gravy, two eggs

CALIFORNIA CLUB

turkey, bacon, avocado, lettuce, tomato, roasted garlic aioli, house pickle, nine grain bread

BRUNCH 2 - \$27 FOR THE TABLE

BRIOCHE FRENCH TOAST

citrus custard, fresh berries, powdered sugar

PRETZELS

with nacho cheese and ground mustard

INDIVIDUAL ENTRÉE

choice of one

COBB SALAD

romaine, chicken, bacon, avocado, onion, tomato, hard-boiled egg, gorgonzola, blue cheese dressing

COUNTRY FRIED STEAK

double battered steak, country gravy, breakfast potatoes, two eggs any style

BISCUITS & GRAVY

housemade biscuits, country gravy, two eggs any style

CALIFORNIA CLUB

turkey, bacon, avocado, lettuce, tomato, roasted garlic aioli, house pickle, nine grain bread

UNCLE SAM BURGER

two 4 oz. angus beef patties, american cheese, lettuce, onion, pickle, ketchup, mustard

COST OF ALL BEVERAGES DURING ALL MEAL TIMES

Beer · Wine · Cocktails · Non-Alcoholic
is based on consumption

OAKMONT LUNCH

LUNCH 1 - \$22 FOR THE TABLE

HUMMUS

warm nann bread, imported valbreso feta, mediterranean olives, cucumber, tomato, parsley

CHIPS & SALSA

with red and verde salsa

INDIVIDUAL ENTRÉE

choice of one

CAROLINA PORK

smoked pulled pork, carolina barbecue sauce, cole slaw, and a choice of side

UNCLE SAM BURGER

two 4 oz. angus beef patties, pickle, onion, american cheese, ketchup, mustard

COBB SALAD

romaine, chicken, bacon, avocado, onion, tomato, hard-boiled egg, gorgonzola, blue cheese dressing

SEASONAL TACOS

ingredients will vary

LUNCH 2 - \$28 FOR THE TABLE

HUMMUS

warm nann bread, imported valbreso feta, mediterranean olives, cucumber, tomato, parsley

CHIPS & SALSA

with red and verde salsa

INDIVIDUAL ENTRÉE

choice of one

COBB SALAD

romaine, chicken, bacon, avocado, onion, tomato, hard-boiled egg, gorgonzola, blue cheese dressing

CALIFORNIA CLUB

turkey, bacon, avocado, lettuce, tomato, roasted garlic aioli, house pickle, nine grain bread

STEAK & CHEESE

thinly shaved ribeye, caramelized onion, bell pepper, provolone, cheese sauce, and a choice of side

UNCLE SAM BURGER

two 4 oz. angus beef patties, pickle, onion, american cheese, ketchup, mustard

SEASONAL LUNCH

what's cooking? just ask!

OAKMONT DINNER

DINNER 1 - \$32

FOR THE TABLE

CHOOSE any one appetizers from those on the next page

INDIVIDUAL SALAD

HOUSE SALAD

mixed greens, carrots, tomatoes, cucumbers, red onion, vinaigrette dressing

INDIVIDUAL ENTRÉE

choice of one

CHICKEN SONOMA

an oakmont favorite featuring lahvosh crusted chicken, artichoke, tomato, seasonal vegetables, mushroom chardonnay cream sauce, garlic mashed potatoes

FISH & CHIPS

alaskan cod fried in tower station ipa batter, house fries, cole slaw

CAJUN PASTA

andouille sausage, chicken, shrimp, bell pepper, onion, mushroomes, penne pasta, parmesan cheese, spicy cajun cream sauce

SEASONAL DINNER

DINNER 2 - \$42

FOR THE TABLE

CHOOSE any two appetizers from those on the next page

INDIVIDUAL SALAD

HOUSE SALAD

mixed greens, carrots, tomatoes, cucumbers, red onion, vinaigrette dressing

INDIVIDUAL ENTRÉE

choice of one

CHICKEN SONOMA

an oakmont favorite featuring lahvosh crusted chicken, artichoke, tomato, seasonal vegetables, mushroom chardonnay cream sauce, garlic mashed potatoes

CAJUN PASTA

andouille sausage, chicken, shrimp, bell pepper, onion, mushroomes, penne pasta, parmesan cheese, spicy cajun cream sauce

GRILLED SALMON

verlasso salmon, risotto, broccolini, citrus vinaigrette

SEASONAL DINNER

Dinner Continued →

OAKMONT DINNER

DINNER 3 - \$50 FOR THE TABLE

CHOOSE any three appetizers from those on the right

INDIVIDUAL SALAD

HOUSE SALAD

mixed greens, carrots, tomatoes, cucumbers, red onion, vinaigrette dressing

INDIVIDUAL ENTRÉE

choice of one

CHICKEN SONOMA

an oakmont favorite featuring lahvosh crusted chicken, artichoke, tomato, seasonal vegetables, mushroom chardonnay cream sauce, garlic mashed potatoes

GRILLED SALMON

verlasso salmon, risotto, broccolini, citrus vinaigrette

FILET MIGNON

8 oz. flame grilled filet, gorgonzola butter, garlic mashed potatoes, charred broccolini

SEASONAL DINNER

APPETIZERS

DINNER TIERS ONLY

DINNER 1

Add a choice of 1 appetizer

DINNER 2

Add a choice of 2 appetizers

DINNER 3

Add a choice of 3 appetizers

HUMMUS

warm nann bread, imported valbreso feta, mediterranean olives, cucumber, tomato, parsley

GREEN CHILE STEW

slow braised pork, fresh grilled hatch chilies, green onion, sour cream, local corn tortillas

WINGS

eight pieces, choice of boneless or bone-in wings - tossed in buffalo, barbecue or sweet thai chili sauce

CHICKEN NACHOS

nacho cheese, pulled chicken, pico de gallo, black olives, jalapeños, guacamole, sour cream

PRETZELS

with classic nacho cheese and ground mustard to dip

CHIPS & SALSA

with red and green salsas to dip

SEASONAL APPETIZER

DESSERTS

CHOCOLATE SHEET CAKE 36

single layer 12"x16"

HOUSE MADE BROWNIE 2

CHOCOLATE CHIP COOKIES 2

SEASONAL DESSERT

OAKMONT PARTY!

price per tier | each includes all previous tier items

PARTY 1 - \$15

HUMMUS

warm pita, mediterranean olives, imported valbreso feta, cucumber, tomato, parsley

CHIPS & SALSA

with red and green salsas to dip

WINGS

choice of boneless or bone-in wings - tossed in buffalo, barbecue or sweet thai chili sauce (8pc)

notes

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PARTY 2 - \$25

Included : HUMMUS • CHIPS & SALSA • WINGS

GREEN CHILE STEW

slow braised pork, fresh grilled hatch chilies, green onion, sour cream, local corn tortillas

CHICKEN NACHOS

tower of nacho cheese, pulled chicken, pico de gallo, black olives, jalapeños, guacamole, sour cream

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PARTY 3 - \$35

Included : HUMMUS • CHIPS & SALSA • WINGS
GREEN CHILE STEW • CHICKEN NACHOS
+ SEASONAL APPETIZER

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PARTY 4 - \$42

Included : HUMMUS • CHIPS & SALSA • WINGS
CHILE STEW • NACHOS + SEASONAL APPETIZER

COBB SALAD

romaine, chicken, bacon, avocado, onion, tomato, hard-boiled egg, gorgonzola, blue cheese dressing

CHOICE OF DESSERT

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DETAILS

Final Confirmation **3 Day Notice**

After your dedicated events manager sends the online event agreement, please sign and return it within three calendar days.

Final Guest Count **3 Day Notice**

If your guests are unable to confirm their attendance in time, we will use the agreement's original guest count. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

Payment

Final payment is due at the end of your event, and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, service charge, sales tax, and gratuity.

Decorations

We love when guests make our space their own by adding a special touch. Candles, balloons, table runners, and centerpieces are all great ways to customize the space. To ensure future guests can have the same customer experience, we do not allow anything that will stick around longer than a given event. This can include but is not limited to: confetti, glitter, feathers, balloons, and items with adhesive backing.

FOOD & BEVERAGE

Final Selection **2 Week Notice**

Please submit food and beverage selections to your event manager two weeks before the event. This will help ensure all product is ordered, delivered, and prepared in time.

Menus Options

We offer a prix fixe menu consisting of an array of signature items from our restaurant menus. To ensure that your culinary experience is top-notch, our menus may include substitutions based on seasonality and availability.

- Please provide your event manager with any prevalent food allergy requirements. An event server(s) can all fulfill individual needs on request.

Food & Beverage Minimum

Minimums go towards all food and beverage spent for the event. If the minimum is not met, the remainder is considered a room charge.

- It is helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include a 4% service charge, sales tax, and desired gratuity.

GRATUITY

Gratuity is the amount you decide to leave the team that has serviced your event. Please indicate the amount at the beginning of the online agreement, or you may do it at the end of the event. As always, gratuity is determined solely by you. The service charge pays for any associated operating costs. Please speak to your event manager for details.

- For events with a food and beverage minimum exceeding \$10,000, or full restaurant buyout closed to the public, a 21% service charge will replace the 4% service charge and gratuity option. A deposit will also apply.

CONCERNS

Late Arrival

A 30-minute delay, without a phone call, will give us the right to release the space. This will be considered as a cancellation and fees will apply.

Bad Weather

We try our best to be on mother nature's good side; however, your patio event will go on rain/snow or shine. If the weather is not cooperating, we will do our very best to relocate your group. If no "Plan B" is available, the event organizer is responsible for the required cancellation fee.

Cancellation **2 Week Notice**

We understand that life doesn't always go to plan and that events need to be canceled. To avoid cancellation fees, please provide a two-week prior notice.

Cancellation Fees

- Cancellations occurring after the two-week notice will incur sales tax and a 50% charge of the food-beverage minimum.
- Cancellations occurring less than 24 hours before the event will result in a 100% charge.
- Different cancellation policies apply for group reservations in the dining room or full restaurant buyout. If this applies to your event, please ask your special events manager for more information. Cancellation fees are not transferable.
- For events with a food and beverage minimum exceeding \$10,000, or full restaurant buyout closed to the public, a 21% service charge will replace the 4% service charge and gratuity option. A deposit will also apply.



FOOD, SERVICE & SURFACES
we take your health seriously