

# OSHKOSH

COUNTRY CLUB



*Nicole Utecht*  
PHOTOGRAPHY

# CONGRATULATIONS

DEAR GUEST,

Congrats on your engagement! We would be honored to have you join our family of “happily ever-after’s”.

At The Oshkosh Country Club, we know how important your big day is. That’s why we make it our mission to make sure your day is exactly how you’ve always imagined it.

Please take a moment to look over our detailed wedding menu. You will find plenty of menu choices, complimented by our knowledgeable & attentive staff. Our professionals are committed to creating a successful event for you and your guests.

If you have any questions, please do not hesitate to contact us. We are very excited to make the big day, your perfect day. Welcome to Oshkosh Country Club.



# THE WEDDING VENUE

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## THE GROUNDS

Oshkosh Country Club is a beautifully landscaped wedding venue located in Oshkosh, Wisconsin. This venue has a long history that begins in 1899, then known as the Algoma Country Club. In the year 1917, it moved to its current location. Throughout the years there were various renovations that were completed and in 1976 a replacement clubhouse was built due to the original building burning down in a fire.

In 2017, Oshkosh Country Club changed ownership. A large renovation brought TJ's Highland Steakhouse to the area along with Executive Chef Michael England. In these natural settings, couples and their guests are able to enjoy expansive views of lush green land as well as an event tent that has space for plenty of friends and family.

## FACILITIES AND CAPACITY

Oshkosh Country Club and its Golf Course has the ability to hold both a ceremony and reception within the same location. With this unparalleled convenience, guests and the wedding party will be able to enjoy a smooth and simple transition between the events. Wedding receptions are held within the country club's temperature-controlled tent. The tent accommodates 250 guests. Windows line the walls, framing the golf course surrounding the tent. The walls also have the ability to be open, creating a surreal backdrop at sunset. This gorgeous space creates the perfect canvas for couples to host the wedding of their dreams. The renovated woman's locker room is perfect spot for the bridal party to get ready.

## SERVICES OFFERED

Oshkosh Country Club and Golf Course can host engagement parties and rehearsal dinners at TJ's Highland Steakhouse. Hole 18 has a picturesque water fountain within the adjacent pond for all wedding ceremonies. Wedding party guests are welcome to enjoy a round of golf at a discounted rate. Inquire for pricing. All wedding receptions are held within the tent between the months of May-October.

## CUISINE

Oshkosh Country Club and Golf Course offer in-house catering for all wedding events and pre-wedding festivities. Everything on their menu is created from scratch by their culinary team under the direction of Chef Michael England. Chef England is a celebrated figure in food circles and boasts extensive culinary experience. Previously, he spent ten years as the Executive Chef at The Palm Restaurant in New York City and five years as Executive Chef at The Palm Restaurant in Atlantic City, New Jersey. He is also a recipient of the President's Award from the American Culinary Federation. Chef England's staff includes Pastry Chef Samantha Fischer as well as the culinary skills to produce flavors that will wow couples and their guests.

# WEDDING TENT



“together is a beautiful place to be”



# THE GROUNDS



“happily  
ever after  
starts here”



# ENHANCEMENTS

wedding day fare



## SUITE MUNCHIES

fresh fruit sliced | \$4pp

hummus + pita chips | \$3pp

domestic/imported cheese and sausage board | \$6pp

trail mix | \$3pp

yogurt parfait with berries and granola | \$4pp

“because i’m  
the bride”





# Dinner

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## PLATED TO PLEASE

Guests will enjoy an exclusive taste of balanced culinary creativity. Each dish is carefully executed, from farmer to fisherman, all will be delighted.

“

*People who love to eat are  
always the best people.*

”

JULIA CHILD

## THE RECEPTION

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### Gold - \$75pp

linens, napkins, tables, chairs, two butler passed hors d'oeuvres, avanti dinner rolls and butter, choice of 1 salad or soup, choice of 2 entrees, 1 kids' option, two vegetable options. Non-alcoholic drinks (fountain soda). Upgrade for \$10.00 pp to include tap beer, and house wine.

### PLATINUM - \$125pp

linens, napkins, tables, chairs, 1 stationary platter, 3 butler passed hors d'oeuvres, avanti dinner rolls and butter, choice of 2 salads or soup, choice of 3 entrees + 1 kids option, three vegetable options. Non-alcoholic drinks (fountain soda), tap beer, house wine and call bar.

### DIAMOND - \$150pp

linens, napkins, tables, chairs, 2 stationary platters 5 butler passed hors d'oeuvres. avanti dinner rolls and butter, choice of 2 salads or soup, choice of 4 entrees + 2 kid' s option, choice of three vegetable options. Non- alcoholic drinks (fountain soda), domestic tap beer, house wine, 2 speciality cocktails and premium bar.

◆ Bride & Groom tasting included in each package ◆



# PLATED DINNERS | first course

Gold choose 1 | Platinum choose 2 | Diamond choose 2

## SALAD

### CAESAR

romaine hearts | parmesan-reggiano | croutons | anchovy aioli

### CHOP-CHOP

cucumber | onion | avocado | carrot | hearts of palm | feta cheese | black garlic vinaigrette

### HEIRLOOM TOMATO "CAPRESE SALAD"

heirloom tomato | house-made mozzarella | basil oil | balsamic reduction

### HOUSE SALAD

field greens | cucumbers | carrots | cherry tomato | radish | balsamic vinaigrette

### HARVEST SALAD

field greens | raisins | goat cheese | candied walnuts | raspberry vinaigrette

### HIGHLAND WEDGE | +\$2pp

iceberg | bleu cheese | bacon | chives | spiced pecans | cherry tomato | frizzled onions

## SOUP

### ITALIAN WEDDING

escarole | parmesan-reggiano | meatballs | acini di pepe

### LOBSTER BISQUE | +\$2pp

sweet cold-water lobster | cognac crème fraîche

### CRAB AND CORN CHOWDER | +\$2pp

crab | sweet corn | smoked bacon | chips

### TRUFFLE AND WILD MUSHROOM

shitake crimini | oyster | truffle oil

### ROASTED TOMATO BASIL

oven roasted tomato | fresh basil | grilled cheese crouton

# PLATED DINNERS | entree choices

Gold choose 2 | Platinum choose 3 | Diamond choose 4

## CHICKEN

### CHICKEN PARM

muenster cheese | parmesan-reggiano | marinara

### CHICKEN SALTIMBOCCA

prosciutto | fried sage | house-made mozzarella

### 1/2 ROASTED CHICKEN

organic chicken | truffle and garlic marinated | pan jus

### STUFFED CHICKEN BOURSIN

garlic & herbed cheese | spinach | white wine garlic sauce

## SEAFOOD

### CEDAR PLANK SALMON

cedar plank smoked | crab tomato cream sauce

### FLORENTINE STUFFED FLOUNDER

artichokes | spinach | lemon buerre blanc

### "BIG DON" CRAB CAKES

two jumbo lump crabcakes | cajun lobster sauce

### LOBSTER RAVIOLI

house-made | sherry saffron butter sauce

## VEGETARIAN

### PEPERONATA PASTA

chickpea pasta | eggplant | zucchini | tomato | roasted red peppers | garlic

### CHILIE RELLENO

vegan stuffed pepper | salsa roja

### BUTTERNUT SQUASH RAVIOLI

walnuts | sauteed kale | sage | white wine garlic sauce

## BEEF

### SMOKED PRIME RIB

house smoked | au jus | horseradish cream sauce

### FILET MIGNON

6oz center cut filet | béarnaise sauce

### BRAISED SHORT RIB

root vegetables | hoisin demi

### WAGYU BAVETTE

8oz. snake river farms wagyu | japanese yakiniku sauce

## PORK

### SMOKED BURNT ENDS

house smoked pork belly ends

### KUROBUTA PORK CHOP

sous-vide | sauteed vinegar peppers | sliced potatoes

### HERB CRUSTED STUFFED PORK LOIN

herbes de provence | dijon mustard | pan jus

### BRASIED PORK SHANK

cannellini beans | greens | pan jus

## CHILDREN'S MENU

### CHICKEN PARM

choice of side pasta, FF or chefs veggie choice

### PETITE FILET

choice of FF or chefs veggie choice

### CHICKEN TENDERS

choice of FF or chefs veggie choice

### WISCONSIN MAC & CHEESE

Wisconsin Cheeses - House-Made Pasta

# PLATED DINNERS | side choices

Gold choose 2 | Platinum choose 3 | Diamond choose 3

## VEGETABLE AND STARCH

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ROASTED CAULIFLOWER  
CHARRED BROCCOLINI  
LOBSTER CREAM CORN (+\$2)  
MAPLE GLAZE BRUSSEL SPROUTS  
GRILLED ASPARAGUS  
BABY GLAZED CARROTS  
SAUTEED WILD MUSHROOM  
ZUCCHINI SQUASH MEDLEY  
HIGHLANDS CREAM SPINACH WITH BACON  
SZECHUAN GREEN BEANS  
WILD MUSHROOMS  
BABY RED SMASHED POTATO  
BLACK GARLIC MASHED POTATO  
THREE CHEESE POTATO AU GRATIN  
WILD RICE PILAF  
WAGYU TALLOW ROASTED FINGERLINGS  
ROASTED MAPLE SWEET POTATO

## THE RECEPTION

### TANTALLON | \$45pp

linens, napkins, tables, chairs, avanti dinner rolls and butter choice of 1 salad , choice of 2 entrees, + 1 kid's option and 2 vegetable options. Non-alcoholic drinks (fountain soda). Upgrade for \$10.00 pp to include tap beer, and house wine.

### ST. ANDREWS | \$65pp

linens, napkins, tables, chairs, avanti dinner rolls and butter, choice of 2 salads, choice of 3 entrees + 1 kid's option, 2 vegetable options. Non-alcoholic drinks (fountain soda). Upgrade for \$10.00 pp to include tap beer, and house wine

### QUEEN ELIZABETH - \$85pp

linens, napkins, tables, chairs, 1 stationary platters 2 butler passed hors d'oeuvres. Avanti dinner rolls and butter, choice of 2 salads, choice of 4 entrees + 2 kid's option, choice of 3 vegetable options. Non- alcoholic drinks (fountain soda), domestic tap beer, house wine and call bar.

### KING JAMES - \$125pp

linens, napkins, tables, chairs, 2 stationary platters 4 butler passed hors d'oeuvres. Avanti dinner rolls and butter, choice of 2 salads, choice of 1 enhancement carving station + 4 entrees + 2 kid's option, choice of 3 vegetable options. Non-alcoholic drinks (fountain soda), domestic tap beer, house wine and call bar.

# BUFFET | salad | soup choices

Tantallon choose 1 | St. Andrews choose 1 | Queen Elizabeth choose 2 | King James choose 2

## SALAD

### CAESAR

romaine hearts | parmesan-reggiano | croutons | anchovy aioli

### HEIRLOOM TOMATO "CAPRESE SALAD"

heirloom grape tomatoes | mozzarella pearls | basil oil | balsamic glaze

### HOUSE SALAD

field greens | cucumbers | carrots | cherry tomato | radish | choice of 3 dressings

### HARVEST SALAD

field greens | raisins | goat cheese | candied walnuts | raspberry vinaigrette

### GREEK SALAD

romaine | kalamata olive | red & green peppers | tomatoes | cucumbers | red onions | feta cheese

## SOUP

### ITALIAN WEDDING

escarole | parmesan-reggiano | meatballs | acini di pepe

### LOBSTER BISQUE | +\$2pp

sweet cold-water lobster | cognac crème fraîche

### CRAB AND CORN CHOWDER | +\$2pp

crab | sweet corn | smoked bacon | chips

### TRUFFLE AND WILD MUSHROOM

shitake | crimini | oyster | truffle oil

### ROASTED TOMATO BASIL

oven roasted tomato | fresh basil | grilled cheese crouton

# BUFFET | entree choices

Tantallon choose 2 | St. Andrews choose 3 | Queen Elizabeth choose 4 | King James choose 4

## THE MEATS

### SMOKED PRIME RIB

house smoked | au jus | horseradish cream sauce

### KOREAN BBQ "GALBI" SHORT RIB

sous vide |jasmin rice

### GRILLED FLANK STEAK

green tomato chimichurri | grilled balsamic radicchio

### GRILLED STEAK KABOBS

grilled marinated sirloin | pepper | onion | cherry tomato | mushroom

### PORK TENDERLOIN

garlic and herbed stuffed | warm autumn applesauce | pan jus

### LAMB SHAWARMA

slow cooked boneless lamb shoulder | flatbreads | dill yogurt sauce | cucumbers

## PASTA

### TORTELLINI

cheese filled tortellini | choice of marinara | alfredo | pesto cream sauce

### LASAGNA

layers of italian sausage | ricotta | mozzarella | marinara sauce | topped with parmigiano-reggiano

### CHEF'S FAMOUS PENNE ALLA VODKA

fresh penne pasta | english peas | prosciutto | vodka cream sauce

### RIGATONI & MEATBALLS

fresh rigatoni | wagyu & kurobuto meatballs | marinara

## CHICKEN

### CHICKEN PARM

muenster cheese | parmesan-reggiano | marinara

### CHICKEN SALTIMBOCCA

prosciutto | fried sage | house-made mozzarella

### CHICKEN FRESCO

california sauterne and meyer lemon velouté

### GENERAL TSO'S CHICKEN

tempura chicken with fresh broccoli crowns | classic general tso's sweet & spicy sauce | vegetable fried rice

## SEAFOOD

### SHRIMP SCAMPI

sauteed shrimp | lemon parsley garlic sauce |jasmin rice

### STUFFED FLOUNDER

jumbo lump crab | nantua sauce

### HORSERADISH POTATO ENCRUSTED SALMON

smoked tomato beurre blanc

### GRILLED MAHI MAHI

caponata relish | lemons

## CHILDREN'S MENU

### BRATS & DOGS

johnsonville brats and hot dogs | french fries

### PASTA & MEATBALLS

marinara | beef meatballs

### CHICKEN TENDERS

french fries or chefs veggie choice

### WISCONSIN MAC & CHEESE

Wisconsin Cheeses - House-Made Pasta | chefs veggies

# BUFFET | side choices

## VEGETABLE AND POTATO

Tantallon choose 2 | St. Andrews choose 2 | Queen Elizabeth choose 3 | King James choose 3

### STARCH

GARLIC SMASHED POTATOES  
THREE CHEESE POTATO AU GRATIN  
TALLOW ROASTED FINGERLINGS  
DIRTY RICE  
VEGETABLE FRIED RICE  
HOUSE\_MADE GARLIC PARMESAN GNOCCHI  
POTATO PANCAKE WITH SOUR CREAM & APPLESAUCE  
WILD RICE PILAF

### VEGETABLE

ROASTED CAULIFLOWER  
ZUCCHINI SQUASH MEDLEY  
CHARRED BROCCOLINI & GARLIC  
CIDER GLAZED BABY CARROTS  
ROOT VEGETABLE HASH  
OVEN ROASTED VEGETABLE  
GRILLED ASPARAGUS WITH HOLLONDAISE  
BROCCOLI  
GREEN BEAN CASSEROLE  
ASIAN STIR-FRY



# Cocktail Hour

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SMALL BITES, BIG IMPRESSIONS

Our culinary artists will surprise and delight you & your guests with creative passed small bites & signature displayed stations. A menu that is visually tantalizing & a delight to the palate, your signature cocktail hour will set the tone for your evening.

“

*Laughter is brightest in the  
place where the food is.*

”

IRISH PROVERB



# COCKTAIL HOUR | passed

Gold choose 2 | Platinum choose 3 | Diamond choose 5

Queen Elizabeth choose 2 | King James choose 4

## COLD

chilled colossal shrimp cocktail, atomic cocktail sauce

shrimp tempura, korean bbq

bacon deviled eggs

mozzarella bruschetta, balsamic glaze, micro basil

hamachi tartare, yuzu dashi, potato crisp

petit avocado toast, brunoise of watermelon radish

seared ahi tuna, kabayaki glaze, wasabi sesame seeds

mini lobster roll lemon truffle aioli, chive, micro celery

ahi tuna poke scallion, soy, sesame, lettuce cup

japanese beef tataki rolls

crab toast, lemon aioli



## HOT

crispy chicken & waffle sticks, maple syrup

grilled shrimp, orange hoisin sauce

chicken tostada, salsa verde, avocado

candied blt on crostini

candied bourbon bacon

lamb lollipop, mint chutney

prosciutto-wrapped grilled brie with pineapple

wagyu pigs in a blanket, cajun honey dijon

chicken satay, sweet chili sauce

pork dumpling, ponzu sauce

golden fried oysters, cornmeal crust, remoulade

wagyu meatballs

edamame quesadilla

shrimp tempura, korean bbq

scallops wrapped in bacon, maple honey glaze

mini "little don" crab cake, chipotle aioli, cracker

# COCKTAIL HOUR | displayed

Platinum choose 1 | Diamond choose 2

Queen Elizabeth choose 1 | King James choose 2

## FARMERS MARKET

crudite + grilled seasonal vegetables with  
assorted dips + housemade chips

## CIAO BELLA ITALIA

penne pasta alla vodka  
bruschetta + toasted crostini + balsamic glaze  
fried calamari + marinara  
shaved parmesan-reggiano

## WISCONSIN CHEESE & SAUSAGE BOARD

gourmet cheese display | seasonal fruits |  
flatbreads | crackers | honey

## AMERICAN DREAM

gourmet popcorn |  
mini burger | fried chicken sliders |  
mac n' cheese |  
assorted condiments

## MEDITERRANEAN

eggplant tapenade | hummus |  
marinated olives | mushrooms | artichokes,  
toasted pita points | evoo |  
shaved parmesan



# ENHANCEMENTS

## cocktail hour

### TAQUERIA | \$6 pp

grilled flank steak, shredded chicken & mahi mahi,  
soft corn tortillas, avocado, jalapeños, pico de gallo,  
queso fresco, chipotle crema

### BACON BAR | \$10 pp

applewood + turkey + duck + chocolate + pancetta  
+ mini b.l.t. sandwiches + waffles and bacon skewer,  
bacon jam + crackers,

### TRATTORIA | \$6 pp

prosciutto, capicola, sopressata,  
sicilian olives, buffalo mozzarella, peppers,  
focaccia

### CARVERY | \$15 pp | choose one

smoked pork belly with bourbon maple glaze | brioche  
dry rub brisket, horseradish aioli | sliced sourdough  
korean bbq duck breast with crisp wonton  
smoked prime rib | horseradish aioli | au jus

### PAD THAI | \$6 pp

chicken, shrimp  
korean ramen, kim chi, bok choy,  
vegetable dumplings, yuzu ponzu,  
shitake mushrooms

### RAW BAR | \$6 pp

colossal crab meat, jumbo shrimp  
seasonal selection of shucked oysters & clams  
mignonette, cocktail, tabasco, lemon wedges,  
fresh horseradish

### MASHED & MAC BAR | \$5 pp

red smashed potatoes + chopped bacon + chopped  
broccoli + sautéed onions + cheese + sour cream +  
whipped butter + jalapenos + chives + cavatappi

### SLIDER STATION | \$8 pp

philly cheesesteaks + mini cheeseburgers + hot dogs  
served with assorted condiments + ny style street onions

### ANTIPASTO BAR | \$8 pp

italian meats + cheeses, artichoke hearts, roasted red  
peppers + fresh mozzarella + focaccia





# Dessert

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## THE BERRY ON TOP

Made-from-scratch wedding cakes to delectable petit desserts, our pastry team will make your guests swoon.

“  
*Let's face it, a nice creamy chocolate cake does a lot for a lot of people; it does for me.*  
”

AUDREY HEPBURN

# DESSERTS

included in each plated package

CHOICE OF:

LAYERED MASON JARS (choose 2)

strawberry cheesecake  
apple crisp  
brownie  
tiramisu  
zabaione  
blueberry crumble

OR

\*WEDDING CUP CAKE BAR

assorted cupcakes with your selection of flavors,  
ganache, fruit, candy, cookies, etc.

\*gluten free, flourless or vegan options available  
please note that we are NOT a gluten free environment



## CUSTOM CAKE | Inquire for pricing

At Oshkosh Country Club, we are extremely proud of our pastry chef Samantha Fischer. Our selection is extensive, and we strive to honor all requests. This includes stacked cakes, tiered cakes, couture cakes, fabric-inspired cakes or even piped cakes – all prepared with your preferred batters and frostings. Our accomplished pastry chef stands ready to handcraft the intriguing and stylish wedding cake of your dreams.



### FLAMBE STATION | \$6 pp

choice of banana's foster or cherries jubilee served over vanilla ice cream

### SUNDAE BAR & WAFFLE STATION | \$8

vanilla | chocolate | strawberry ice cream | chocolate syrup | rainbow sprinkles | nuts | crumbled oreo cookies | toasted almonds | fresh whipped cream

### S'MORE S BAR | \$6 pp

graham crackers | marshmallows | hershey's chocolate bars | peanut butter cups | brownie bits | strawberry slices | marshmallow

### CARNIVAL DREAMS | \$8 pp |

funnel cake | fried oreos | cotten candy | popcorn | churros | shaved ice with assorted flavors

### GRAND DESSERT TABLE | \$12 (choose (5)

mini assorted cheesecakes | tiramisu | lemon tart | macaroons | italian rum torte | mini cream puffs | cannolis | boston cream pie | mini cupcakes + donut holes | cake pops | brownies | assorted cookies | mousse cups | mini carrot cake

# ENHANCEMENTS

## late night snacks



### TACO BAR | \$6 pp

chicken | ground beef | black beans | cilantro  
tortillas | sour cream | queso | jack cheese | pico  
de gallo | avocado smash

### ALL - AMERICAN | \$8 pp

brats | hot dogs | burger sliders | chicken and  
waffle cone | french fries | popcorn | pretzels |  
assorted accompaniments

### BREAKFAST | \$6 pp

scrambled eggs | bacon | breakfast sausage | french  
toast | spinach & tomato frittata | hash browns



### PIZZA | \$7 pp

marinara | pesto | olive oil | buffalo sauce |  
bbq sauce | grilled chicken | pepperoni |  
bacon | sausage | peppers | olives |  
mushrooms | caramelized onions | hot peppers

### BOARDWALK CANDY SHOPPE | \$6 pp

caramel corn | saltwater taffy | funnel cake | fresh fudge  
| candy shoppe favorites displayed in glassware with silver  
scoops

### GRILLED CHEESE BAR | \$8 pp

tomato soup shooters | variety of breads | variety of  
wisconsin's finest cheeses | pickled jalapeno | ham |  
bacon | tomato | pesto | pickles | olive tapenade





# Beverages

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## SPIRITS THAT SUIT

From crisp wines to lightly hopped beer, prosecco to signature cocktails, we have the beverages to complement your menu.

“  
*Champagne is one of the elegant extras in life.*  
”

CHARLES DICKENS



# WEDDING BEVERAGES

4 hour open bar - call bar \$20 per person | premium bar \$35 per person  
cocktail hour - call bar \$10 per person | premium bar \$18 per person



## SPIRITS | call bar

till vodka | bacardi | captain morgan | four roses bourbon  
| korbel | blue coat gin | sauza blanco tequila | famous  
grouse scotch

## BEER | call bar (cans & bottle)

miller lite | coors light | bud light | busch light | budweiser  
| spotted cow | kaliber non-alcoholic

## SPIRITS | premium bar

tito's vodka | grey goose | bacardi | captain morgan |  
malibu | crown royal | rittenhouse rye whiskey | jameson  
| jack daniels | korbel | southern comfort | tanqueary |  
bombay sapphire | sauza blanco tequila | patron | famous  
grouse scotch | carpano sweet vermouth | carpano dry  
vermouth | bailey's irish cream | creme yvette | cointreau |  
mionetto prosecco

## BEER | premium bar (cans & bottle)

miller lite | coors light | bud light | busch light | budweiser |  
spotted cow | kaliber non-alcoholic | corona | stella artois |  
leinenkugel summer shandy | fox river blu bobber | seasonal  
selections from fifth ward, badger state, ale asylum and more!

# SPECIALTY BEVERAGE | premium bar (choose two)

## OLD FASHIONED | (Brandy or Bourbon)

Korbel Brandy or Maker's Mark Bourbon with muddled oranges, maraschino cherries, confectioner's sugar and Angostura Bitters. Served over ice with Sprite (sweet) or sour soda.

## MANHATTAN

Rittenhouse Rye Whiskey with Angostura Bitters and Carpano Sweet Vermouth. Served neat or on the rocks with a maraschino cherry.

## MARTINI | (Gin or Vodka)

Bombay Sapphire Gin or Grey Goose Vodka with Carpano Dry Vermouth. Served neat or on the rocks with an olive. Can be made dirty (with olive juice) upon request.

## LYNCHBURG LEMONADE

Jack Daniels with Cointreau (triple sec) Lemonade and Sprite. Served over ice with a orange slice and maraschino cherry.

## RUM PUNCH

Bacardi Rum with orange juice, pineapple juice, fresh squeezed lime juice and grenadine. Served over ice with maraschino cherries.

## PALOMA

Sauza Blanco Tequila with fresh squeezed lime juice and Fresca soda. Served over ice with a lime wedge

## MIMOSA

Mionetto Prosecco with orange juice. Served in a champagne flute with an orange slice.

## KIR ROYAL

Mionetto Prosecco with Creme Yvette berry liqueur. Served in a champagne flute with fresh berries

## SIGNATURE COCKTAIL

Bride and Groom may choose a signature cocktail that is offered throughout the evening.



## CONTACT US

WE ARE HERE TO HELP

Feel free to contact to us with any questions or concerns while planning your special day.



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